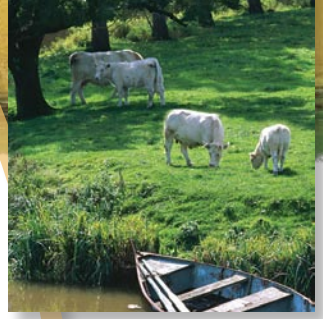
LACANCHE

Fourneaux de France



In the rolling hills of Burgundy

The birthplace of such quintessentially French specialties as beef bourguignon, coq au vin *and* escargot, *in Burgundy also resides the Lacanche factory, located in the charming village of Lacanche.*

Renowned for its cuisine and fine wines, it's no surprise that this region of superb gastronomy should also be home to another culinary masterpiece — Lacanche.

From its earliest beginnings, the Lacanche factory has remained small enough to create an artisanal product, yet innovative enough to attract chefs and food lovers from around the world.

Explore your culinary world

Hosted in Lyon, France by preeminent Chef Paul Bocuse, the ***Bocuse d'Or Cuisine Contest*** *attracts top chefs from around the world. The event showcases teams that prepare, cook and serve their culinary creations to a panel of distinguished experts.*

A little known fact is that every Ambassade *stove used in the competition is a Lacanche in disguise.* Ambassade *ranges are made at the Lacanche factory with very few differences aside from their industrial appearance.*

As a beloved focal point of your kitchen, a Lacanche exemplifies both artistry and performance.

Durable porcelain enamel allows your "star of the kitchen" to shine, while a seamless stainless-steel cooktop enables easy cleaning. Burners receive optimal airflow even while covered with the largest stockpot.

Embrace your inner chef

The stainless steel work station provides an ideal surface for preparing food and plating finished entreés.

A heavy cast-iron traditional plate over an 18,000 BTU burner allows simultaneous browning and simmering.

Solid brass burners unleash a broad spectrum of heat — from 1,200 to 18,000 BTUs.

The enamel-plated cast-iron grill can be placed over two burners to provide the flexibility of grilling indoors.

"As a chef, I enjoy bringing my professional habits to my home. The big oven has many options and the warming cupboard is perfect for heating croissants!"

CHEF PHILIPPE GAUVREAU
LA ROTONDE
FONTENAY OWNER

Unleash your gourmet talents

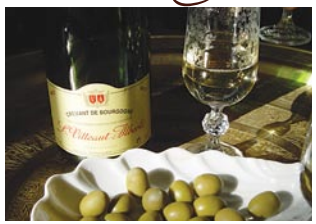
"I love to cook! That's why I didn't want my stove to just look pretty, I wanted a workhorse."

ANNIE BENTLEY
SULLY AND VOLNAY OWNER

The crackling of fresh herb-infused oils on a hot skillet. The irresistible aroma of freshly baked pastries. The anticipation of a perfectly roasted turkey.

Discover what chefs have known for centuries. With Lacanche's low simmering or high searing capabilities, unlock subtle flavors in seasonal ingredients and time-honored recipes.

Gather friends and create memories



*Ideal for slow cooking, proofing, and preheating chafing dishes or up to 12 plated entreés, the **warming cupboard** maintains your preferred temperature from 80–230˚F. Relax and enjoy your party, confident the meal will be ready when you are!*

Cooking with a Lacanche is a process that is sentient in every way: the sound of the flame igniting, the feel of the knob's smooth surface and the aroma of family favorite dishes filling the home.

A Lacanche range evokes experiences passed down between generations that honor the ritual of cooking, eating, and gathering with friends and family.

Opposite page
Contractor—Choice Wood Company
Custom pot rack—Holly Vrieze-Murray
Custom range hood—David Lewis

THE FOLLOWING 10 MODELS are available in 16 premium colors, four trim finishes (brass, chrome, stainless and nickel) and multiple configurations.

A comprehensive list of rangetop layouts, oven options and accessories can be found in the current price sheet in the back pocket.

Art Culinaire's staff is happy to support and guide you, as needed, each step along the way.

compact and accomplished

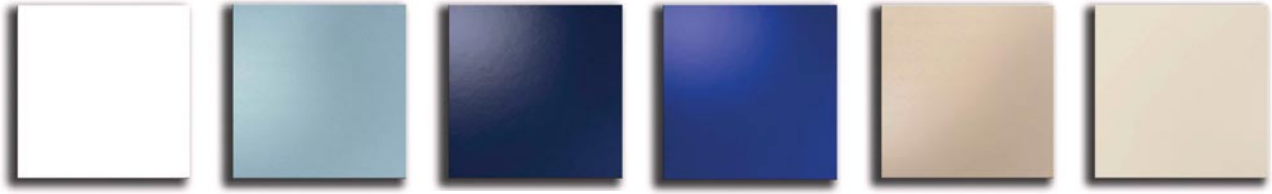
Cormatin

Like its namesake village, the Cormatin is proof that great things do come in small packages. Each Cormatin features a full-sized oven (your choice of gas, electric or convection) plus three options for cooktops in either three or four stepped burner configurations.

Shown in Mandarine with chrome trim.

SAMPLE CONFIGURATIONS

PREMIUM COLOR FINISHES *not pictured: matte black and special order Aubergine (eggplant)*



White | Delft Blue | French Blue | Portuguese Blue | Frangipane | Ivory

classic and capable

Cluny

SAMPLE CONFIGURATIONS

As a proven performer and our most requested model, the Cluny fits perfectly into kitchens requiring two ovens and every inch of cabinet space. With a five-burner cooktop and a host of optional features, your Cluny is equipped to grow and change with the needs of your family.

Shown in French Blue with chrome trim.

"OVEN SIZE WAS AN IMPORTANT FACTOR... MY 18-POUND TURKEY COULD HAVE BEEN 22 POUNDS! IT WAS MY BEST TURKEY EVER."

— Ann Franzen, Cluny owner

Provence Yellow

Mandarine

Burgundy Red

Terra Cotta

Marron Glace

British Racing Green

Vert Sologne

Stainless

outstanding artistry and poise

"I LOVE ALL THE DETAILS INCLUDING THE BEAUTIFUL BRASS BURNERS. THE QUALITY IS AMAZING! I ALSO LOVE THE FEEL OF OPENING AND CLOSING THE OVEN DOOR."

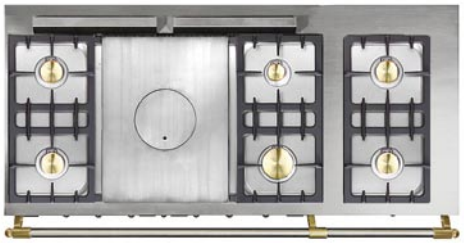
— Susan Carlino, Cormatin owner

Cluny 1400

Add a vertical warming cupboard to the Cluny to romance the notion of warm plates serving hot food. A full Cluny 1400 cooking suite just might transform your kitchen into a neighborhood bistro for countless healthy and savory evening gatherings. Choose either a left or right warming cupboard, depending upon ergonomics and proximity to dining area.

Shown in Vert Sologne with brass trim.

SAMPLE CONFIGURATIONS



Cluny 1800

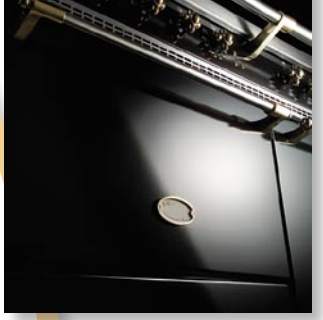
If one warming cupboard is not enough, add two! Imagine the amazement of your guests as you calmly serve up to 12 hot-plated entreés from each. Or, if extra storage is preferred, change one warming cupboard to a permanent storage cupboard.

Shown in Ivory with brass trim.

"I HAVE NEVER HAD SUCH JUICY MEATS WITH MY GAS OVEN OR SUCH PERFECTLY BAKED GOODS WITH MY ELECTRIC OVEN. AS FAR AS LOOKS, THIS IS A 10 ALL AROUND."

— Diana Wakefield, Cluny owner

SAMPLE CONFIGURATIONS



elegant and composed

Volnay

"MY TWO BEAUTIFUL LACANCHE RANGES ARE EASILY EQUAL TO THE HIGHEST QUALITY RESTAURANT COOKING EQUIPMENT I WAS TRAINED ON IN EUROPE.

— Chef Erika G. Cenci
Touch of Europe Bed & Breakfast
Volnay and Cormatin owner

If you entertain or prefer a larger oven, the Volnay may be just what you need. Its built-in warming cupboard keeps food heated while you finish cooking other dishes. The full-sized oven is spacious enough for the plumpest turkey. Your culinary skills will have room to roam on five stepped burners or four stepped burners and a traditional plate.

Shown in Marron Glace with chrome trim.

SAMPLE CONFIGURATIONS

perfectly proportioned

Vougeot

As the sister model to the Volnay, the only difference is the placement of the warming cupboard. Choose the range that best fits your kitchen's design needs, and allows ease of access to preparation and serving areas.

Shown in Burgundy Red with brass trim.

THE CAST-IRON GRILL PLATE RESTS OVER ANY TWO SIDE BURNERS, LOCKING ON TO THE GRATE TO PREVENT SLIDING. GREAT FOR RAPIDLY SEARING WITH MINIMAL FATS OR OILS!

SAMPLE CONFIGURATIONS

majestic and commanding

IDEAL FOR FRENCH TOAST, PANCAKES AND PAN SEARING, THE GRIDDLE PLATE'S UNIQUE DESIGN LOCKS ON TO YOUR LACANCHE GRATE FOR STABILITY AND COOKING EASE.

Fontenay

Sometimes style and performance marry to form a happy union. Your Fontenay perfectly exemplifies this union with its generously appointed custom cooktop, two vertical warming cupboards and a central gas, electric or convection oven. With the stainless-steel worktop option, this model is ideal for stand alone applications where counter space is limited.

Shown in Delft Blue with chrome trim.

SAMPLE CONFIGURATIONS

elegant and timeless

Sully

Will you be preparing an intimate dinner for two… or are you entertaining for 50? Your Sully is uniquely suited to every culinary task. With a configuration of up to seven burners (or six burners and a cast-iron traditional plate) and two generous ovens of any combination (gas, electric or convection), the Sully has it all.

Shown in Frangipane with brass trim.

"WHAT I LIKE ABOUT THE SULLY IS THAT WE HAVE SEVEN BURNERS AND TWO OVENS. YET WITH ALL THAT COOKING POWER, IT DOESN'T OVERWHELM THE SPACE."

— Jim & Amy Matis, Sully owners

SAMPLE CONFIGURATIONS

sublime and sophisticated

"JUST LAST WEEKEND I FOUND I COULD MAKE WHITE STOCK, BROWN STOCK, VELOUTÉ SAUCE, PÂTÉS AND FRUIT TARTS — SIMULTANEOUSLY! THE TRADITIONAL PLATE IS AMAZING."

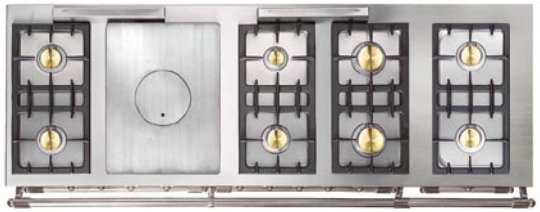
— Mike McGirr, Cluny owner

Sully 1800

The Sully 1800 has everything your heart desires: a stepped array of up to nine burners (or up to eight burners and a cast-iron traditional plate) plus two ample ovens and a warming cupboard. Select any combination of gas, electric or convection ovens, with a warming cupboard on your preferred side.

Shown in Matte Black with chrome trim.

SAMPLE CONFIGURATIONS



magnificently capable

Sully 2200

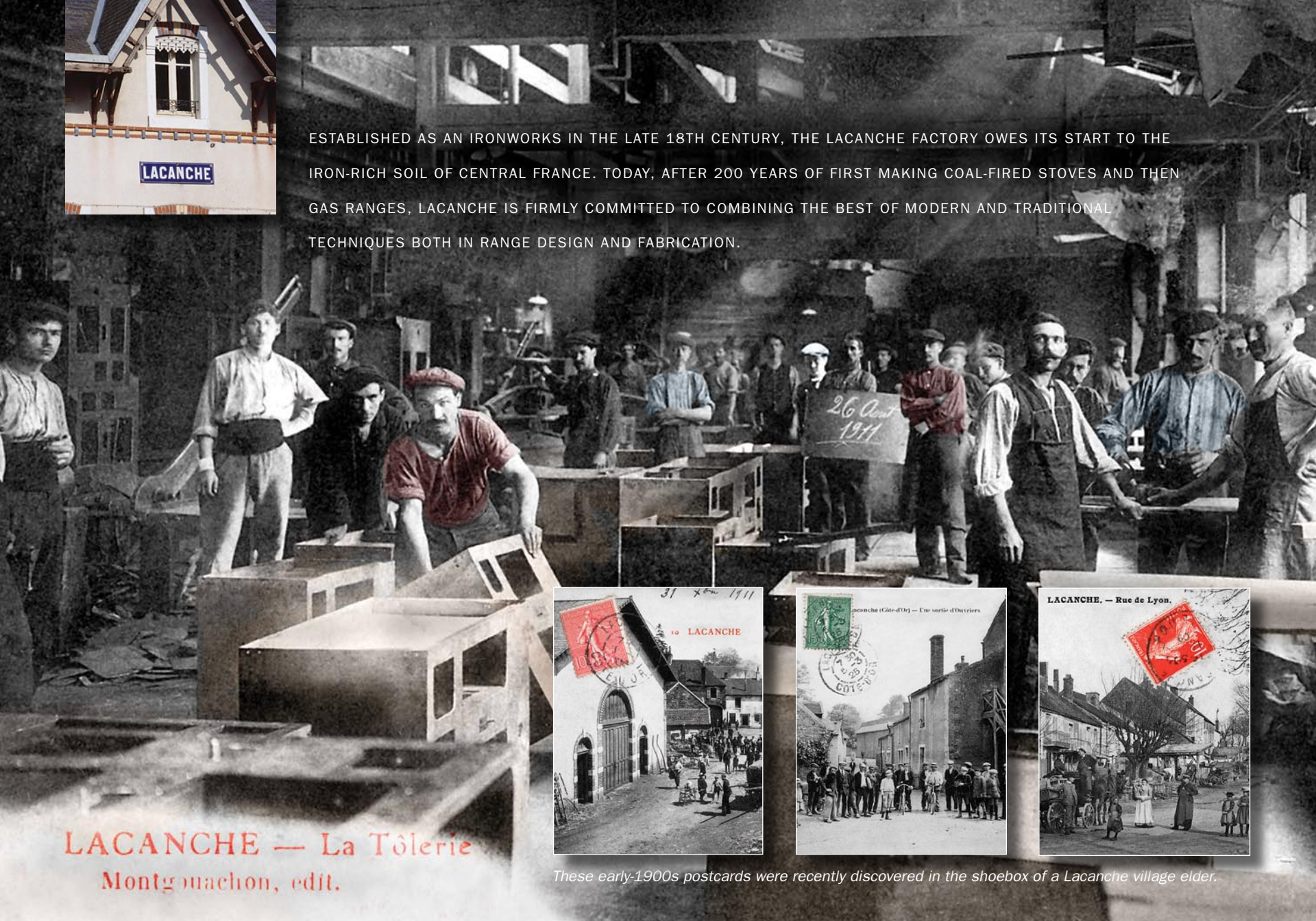
The Sully 2200 is a tour de force. With up to eleven burners plus two ample ovens and two warming cupboards, this range is, without exaggeration, a masterpiece.

Shown in Provence Yellow.

DURABLE, OLD-WORLD MATERIALS SUCH AS PORCELAIN ENAMEL, CAST IRON AND BRASS ENABLE LACANCHE TO REMAIN TRUE TO ITS ENDURING LEGACY.

SAMPLE CONFIGURATIONS

ESTABLISHED AS AN IRONWORKS IN THE LATE 18TH CENTURY, THE LACANCHE FACTORY OWES ITS START TO THE IRON-RICH SOIL OF CENTRAL FRANCE. TODAY, AFTER 200 YEARS OF FIRST MAKING COAL-FIRED STOVES AND THEN GAS RANGES, LACANCHE IS FIRMLY COMMITTED TO COMBINING THE BEST OF MODERN AND TRADITIONAL TECHNIQUES BOTH IN RANGE DESIGN AND FABRICATION.



These early-1900s postcards were recently discovered in the shoebox of a Lacanche village elder.