

# **LA CORNUE**

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Installation, Operation  
and Maintenance

**INSTRUCTIONS**

**WARMING DRAWER SUPREME**

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WARMING DRAWER  
« SUPREME »



## IMPORTANT SAFETY INSTRUCTIONS

### CAUTION

DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE OR ON THE BACKGUARD OF A RANGE - CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

**This book contains many important safety messages.**

**Always read and obey all safety messages.**

**Installer: Leave these instructions with the appliance**



**WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.**



**WARNING: NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so may result in overheating of the oven. Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.**

Care to be taken to prevent aluminum foil and meat probes from contacting the heater elements.

### Proper Installation

Be sure your appliance is properly installed and grounded by a qualified technician.

The appliance must be electrically installed and grounded in accordance with local codes or in the absence of such codes with the latest edition of the standard for household electric range UL858 in the USA, and CSA C22.2 No.61 "Household cooking range" - in Canada.

**Important** - Save the installation instructions for the local electrical inspector's use.

## IMPORTANT SAFETY INSTRUCTIONS



### **In Case of Fire**

**Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a cooktop burner by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher**

**If fire is in an oven pan, smother by closing oven door. Open doors and windows or if a hood is fitted turn it on to remove smoke and odor.**

### **To Prevent Fire or Smoke Damage**

**Before using the range make sure all the packing materials have been removed. Always keep the area around the range free from combustible materials, gasoline, and other flammable vapors and liquids.**

**If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over the burners.**

**NEVER leave any items on the range cooktop. The hot air from an oven vent may ignite flammable items and may increase pressure in closed containers, which may cause them to burst. Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.**

**Many plastics will burn and most are damaged by heat. Keep plastic items away from parts of the range that may become warm or hot. Do not leave plastic items on the cooktop as they may burn, melt or soften if left too close to a vent or a lighted burner.**

**This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

**All our cooking appliances are intended for domestic use only; i.e., not professional. In the event of non-domestic use, the manufacturer shall not incur any liability, and the warranty shall be considered void.**

## IMPORTANT SAFETY INSTRUCTIONS

- ◆ Keep appliance area free and clear from combustibles.
- ◆ It is essential that the kitchen where your appliance will be installed has excellent ventilation to the outside for steam and combustion gases removal.
- ◆ **VENTILATING HOODS:**
  - Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
  - When flaming foods under the hood, turn the fan on.
- ◆ Do not use air recycling systems.
- ◆ “La Cornue” can provide customers with hoods in materials matching the appliance. The hoods are sold without blower systems since every installation is unique. The individual requirements are best handled by a professional ventilation specialist.
- ◆ Adequate clearance must be provided for air openings into the combustion chamber.
- ◆ Minimum clearances to combustible construction see item 1.2.
- ◆ Adequate clearance must be provided for proper operation and servicing of the appliance.
- ◆ **Keep this manual for future reference.**
- ◆ **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury. Teach them not to play with controls or any other part of the range. Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- ◆ **Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- ◆ **User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- ◆ **Use Proper Pan Size** - This appliance is equipped with more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

## IMPORTANT SAFETY INSTRUCTIONS

### ◆ GLASS/CERAMIC COOKING SURFACES:

- Do Not Cook on Broken Cook-Top - If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.

### ◆ INDUCTION COOKTOP SURFACE UNITS:

- 1) Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.

### ◆ Use Only Dry Potholders or Oven Gloves - Moist or damp potholders on hot surfaces may result in burns from steam. Never let a potholder touch hot heating elements.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface. Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the range with wet hands.

### ◆ Never Leave Surface Units Unattended at High Heat Settings - Boilover causes smoking and greasy spillovers that may ignite.

### ◆ Make Sure Reflector Pans or Drip Bowls Are in Place - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

### ◆ Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

### ◆ Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

### ◆ DEEP FAT FRYERS: Use extreme caution when moving the grease kettle or disposing of hot grease.

### ◆ Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.

### ◆ Use Care When Opening Oven Door - Let hot air or steam escape before removing or replacing food.

### ◆ Do Not Heat Unopened food Containers - Build-up of pressure may cause container to burst and result in injury.

## IMPORTANT SAFETY INSTRUCTIONS

- ◆ **Do not use the oven for storage** - This instruction is based on safety considerations. Flammable materials should not be stored in an oven, the range storage drawer or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- ◆ **Keep oven vent ducts unobstructed.**
- ◆ **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- ◆ **To avoid personal injury, do not sit, stand or lean on oven doors or drawer.** Leaning, sitting or stepping on the doors or drawer of this range can result in serious injuries and also cause damage to the range. Do not allow anyone to climb, stand or hang on any part of the range.
- ◆ **Wear Suitable Clothing** - Never wear loose-fitting or hanging clothes while using the range. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with a burner flame or hot surface and may cause severe burns.
- ◆ **Important Safety Notice and Warning** - The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.  
This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm.  
Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion.

## IMPORTANT SAFETY INSTRUCTIONS

**DO NOT TOUCH SURFACE UNITS, AREAS NEAR UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** - Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns.

During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surface near these openings, oven doors, etc.

**IMPORTANT:** Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be harmful.

You can find this manual on following web sites:

[www.lacornueusa.com](http://www.lacornueusa.com)

Dear Customer,

Thank you for choosing the La Cornue cooking product. We hope that you will derive a lot of enjoyment from cooking delicious meals with it.

The aim of this document is to make you familiar with the potential provided by a professional quality product designed for discriminating individuals, and to facilitate its maintenance.

Above all, a La Cornue product is manufactured using noble and pure materials. The choices made for some components, such as brass for the burners and cast-iron for the gas simmering plate, are the result of criteria of technicality and professional performance, which are not attainable with other materials or protective treatments. We are very much attached to the authenticity of our stoves and we are convinced that you will appreciate them even more as you use them.

In order to make sure that you will be satisfied with your product for a long time, we recommend that you follow the advice given in this manual.

Thank you for choosing us,  
Kind regards,  
La Cornue Team

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## DESCRIPTION

The La Cornue “warming drawers” electric series “SUPREME”

**Electrical power supplied by each heating element (W):**

Electric Elements	Power
Warming drawers width 500 mm	1,300 W
Large electrical Teppan-Yaki (419 x 478)	2,000 W

# WARMING DRAWERS (ELECTRIC WARMING CUPBOARD)

The warming drawers, the Ferris models consists of:

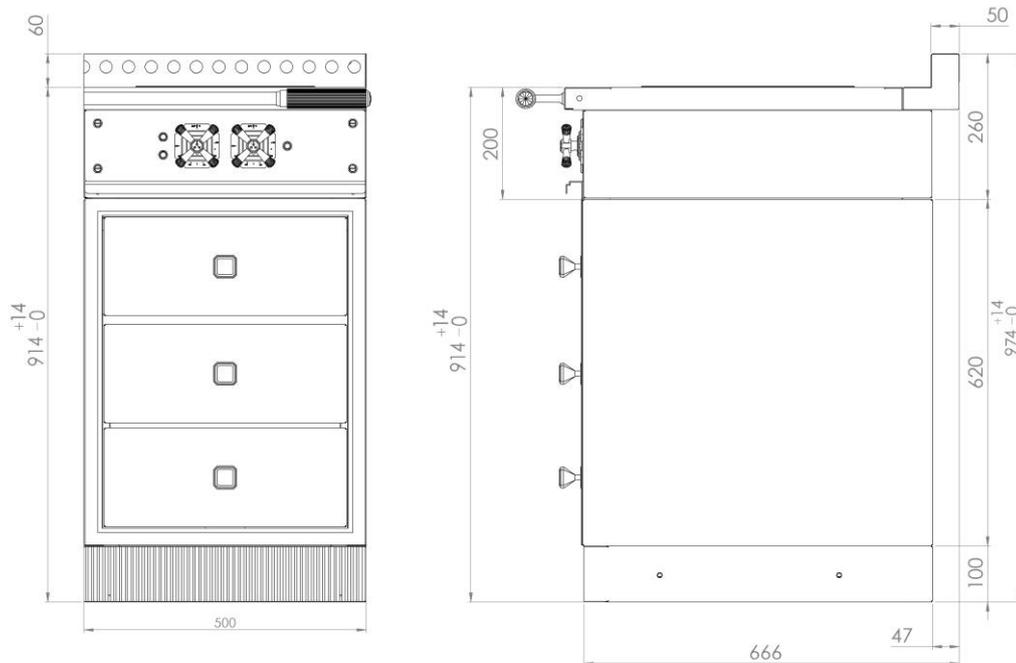
- Electric warming cupboard with **2 warming drawers**
- One cooktop bounded at the rear by a stainless-steel backsplash creating a gap between the range and the wall, thus ensuring the removal of smells.

## 1. DIMENSIONS

### Warming drawers

— Appliance height:	” (920 mm +8/-6mm)	
— Height with backsplash:	” (980 mm +8/-6mm)	
— Width:	” (500 mm)	
— Weight:	150 to 200 lbs, (70 to 90 kg)	
— Depth to the wall:		
- Front:		26 1/8” (666 mm)
- Rail:		31” (786 mm)
- Hob edge:		27 1/2” (700 mm)
Thickness:		1 5/8” (40 mm)

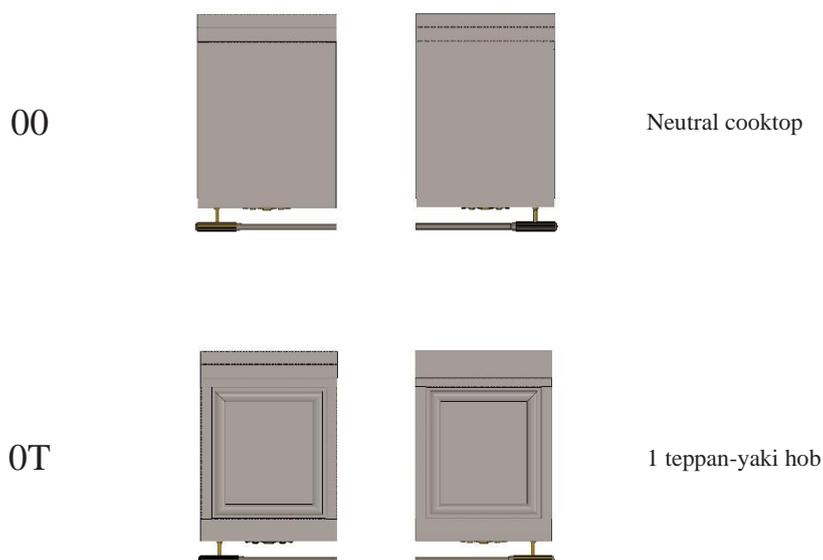
Warming Drawers - **model WD5 \***



\* Dimensions in mm

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## 2. HOB CONFIGURATION



For each model, the tables below summarize the total electric power (W).

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## 3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm <sup>2</sup>	Wire section N° AWG
<b>RANGES</b>				
E45XX0WU-00	1,300	6	2.1	14
E45XX0WU-0T	3,300	14	3.3	12

# INSTALLATION

## BEFORE DELIVERY

In order to be able to install your range as soon as it is delivered, you must ensure that in your kitchen, the electrical supplies are ready for it.

## 1. SAFETY REQUIREMENTS

### 1.1. VENTILATION

The use of an electric cooking appliance results in the production of heat and moisture in the room in which it is installed. It is essential that the kitchen where the "La Cornue" warming drawers will be installed has excellent ventilation to the outside, and a fresh air inlet.

Do not use air recycling systems.

Ventilation exhaust devices can be vapor aspirators or hoods.

### 1.2. CLEARANCES TO COMBUSTIBLE CONSTRUCTION

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

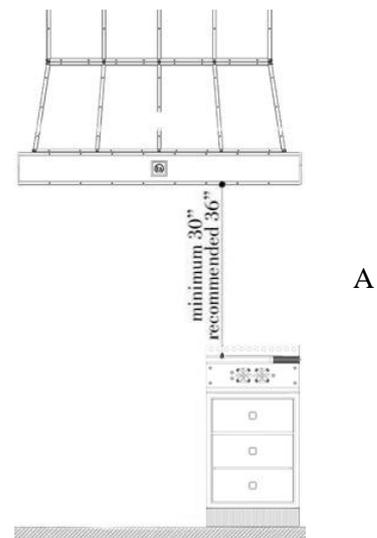
A = 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.

A = 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch-thick flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum.

May be installed with zero clearance between adjacent combustible construction below the cooking surface and the back and sides of the appliance.

We recommend to leave 1/2" gap on each side in order to allow enough space for moving the range.

To be used in conjunction with a suitable ventilation hood.



## 2. ELECTRICAL SUPPLY

Voltage:	240 V a.c., single-phase, 3 wire system, 50/60 Hz
Safety:	The warming drawer, when installed must be electrically grounded in accordance with national and local codes, with the latest edition of the standard for Household Electric Ranges UL858 in the USA and the CSA C22.2 No.61 "Household Cooking Ranges" in Canada.
Electric Rating:	240V (2 Wire + Grd), 60Hz, 1,300 W or 3,300 W

## 3. INSTALLATION

In order to ensure that the warming drawers is perfectly horizontal, especially in a kitchen with old paving or flooring, we recommend that you install the warming drawers on a wooden or cement base, the height of which will bring the hot top to a level in accordance with its environment or your requirements.

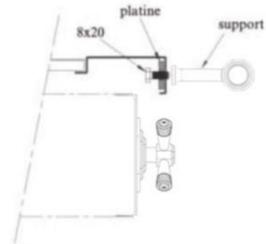
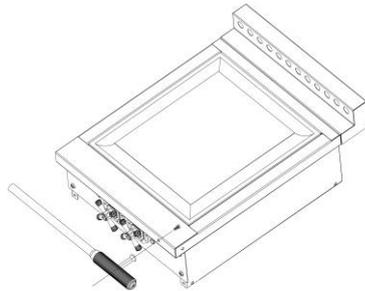
We recommend a base of the exact size of the waring drawers base.

# ASSEMBLY INSTRUCTIONS

## 1. HANDRAIL INSTALLATION



13 mm

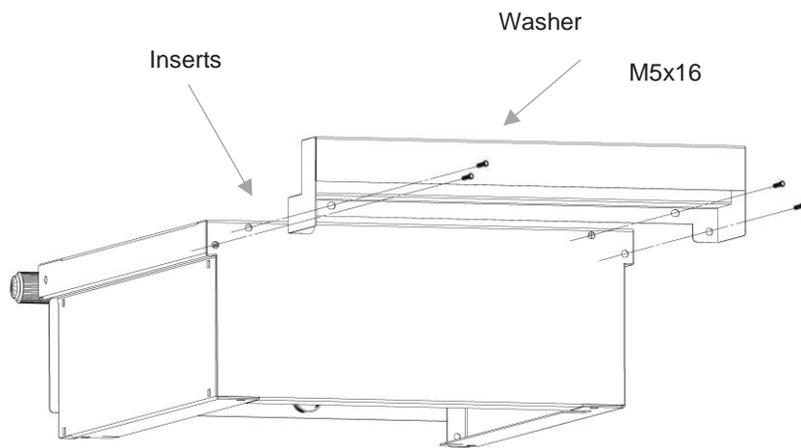


You have the option of installing the handrail as shown or adding the small plastic tabs inside the support to prevent the bar from rotating.

## 2. RISER / BACKSPLASH INSTALLATION



8 mm



### 3. HEIGHT ADJUSTMENT

Warming drawers are equipped with adjustable legs so the height of the cooktop can vary from 912 mm (35.90 in) to 928 mm (36.53 in).

Remove the plinthes/toe-kicks, set the warming drawers in place, screw up the legs so the warming drawers and adjust the height using 18mm Open Wrench.

Once the warming drawers is resting at the right height and is level, screw down the central legs to balance the weight.

Install the plinthes/toe-kicks using a standard screwdriver.

Use the Standard T-20 Screwdriver to Install the Plinthes/Toe-Kicks to the Range.

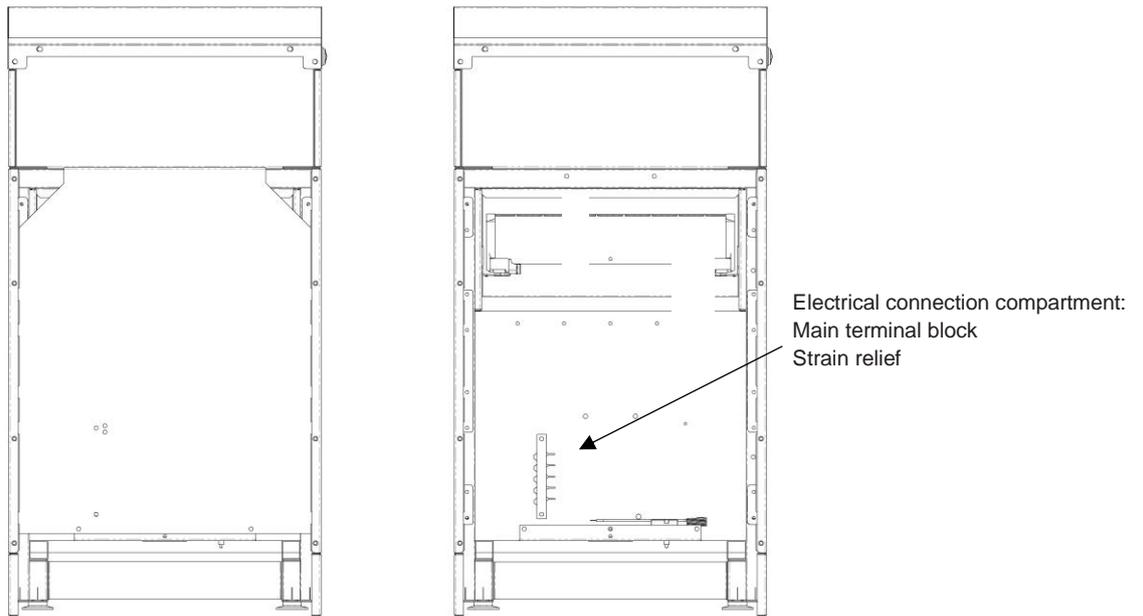


# CONNECTIONS

This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed.

Remove all packing material and literature from oven before connecting electrical supply to range.

Rear view Warming drawers



Remove the back panel to access the connection

## 1. NAMEPLATE LABEL

The nameplate label of your appliance is on the inside of the warming drawer door.

You will find on this plate the name and address of the manufacturer as well as the following information:

- 1) Kind of appliance (Model)
- 2) Serial number (order number)
- 3) Manufacturing date
- 4) Voltage rating in Volt, Total Electric Power in Watts and Intensity (Amps)

## 2. ELECTRICAL CONNECTION

The appliance must be electrically installed and grounded in accordance with local codes or in the absence of such codes with the latest edition of the Standard for Household Electric Range UL858 in the USA, and CSA C22.2 No.61 "Household Cooking Range" - in Canada.

Disconnect all the power supply circuits before accessing the junction boxes.

This appliance must be supplied with 120/240 Volt and 60 Hz frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time-delay fuse, as noted on the rating plate.

The power of the electric elements for each appliance see the related pages of the manual.

The overall wattage of your appliance is also indicated on the nameplate label and on the warranty certificate.

## OPERATION

### IMPORTANT

Please make sure your cooker is unpacked completely before use.

Remove all tape and packaging.

Remove the accessory pack from the oven.

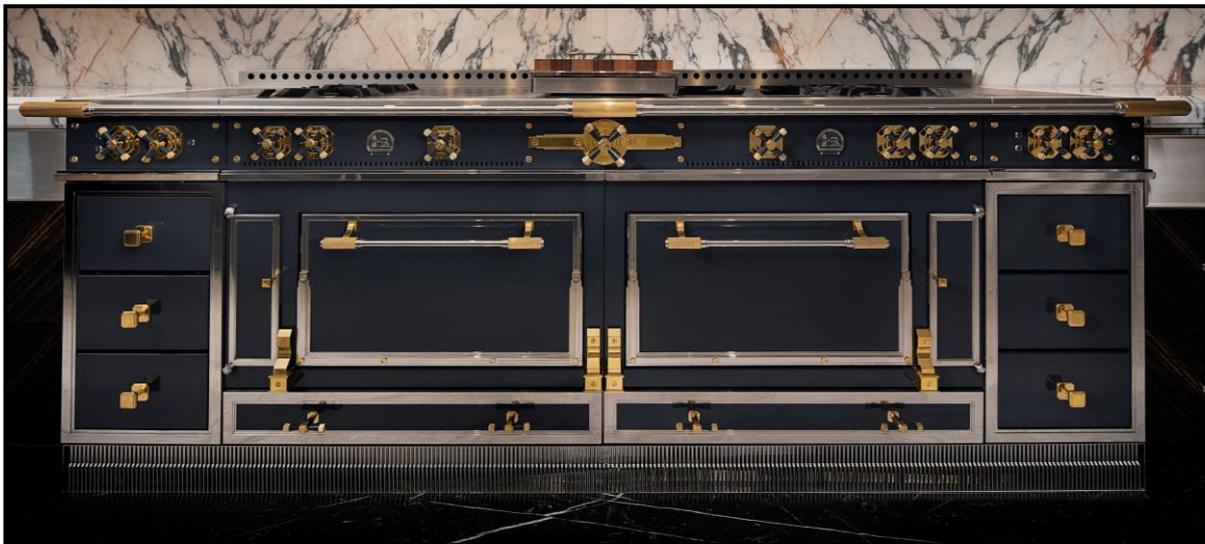
Check to be sure that no parts have come loose during shipping.

## 1. STARTING WITH THE WARMING DRAWERS

Before using the ovens for the first time, leave them on at 125°F for 60 minutes to remove the "new" smell.

The warming cupboard has three purposes:

- it can be used to heat up your plates to avoid a temperature difference between plate and food,
- the small volume of the drawer makes it an ideal tool for accurately cooking dishes at very low temperatures (pates, foie gras, meringues),
- it allows you to store dishes in advance at a constant heat, making serving the food much easier.



Warming Drawers with the cooker

**A Warming cupboard is not an oven.**

The warming cupboard is equipped with a large warming drawer with a sliding shelf and a drawer below. Depending on use, you can remove the sliding shelf to increase the size of the large drawer.

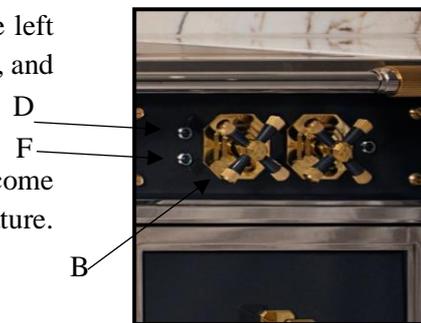
You may use the lower level of the large drawer, which is slightly warmer, for your dishes and the upper level (sliding shelf) for your plates.

The thermostat (B) has a dual function of switch and temperature controller. In position "0" the heating elements are off.

The minimum temperature of the warming cupboard is 55°C (130°F); the maximum temperature is 115°C (240°F).

The thermostat (B) is coupled to a switch-on light on the left (D). This indicator lights up when you turn the thermostat, and stays on throughout the cooking cycle.

The indicator light (F) to the left of the thermostat will come on until warming cupboard reaches the required temperature. This cycle comes on and off during cooking.



## 2.ELECTRIC TEPPAN-YAKI (JAPANESE GRILL)

- Large model: 419 x 478 mm, power: 2000 W

The electric Teppan-Yaki is equipped with thermostat-controlled heating elements; the control knob allows you to adjust the temperature from 120°F (50°C) - position 1 to 480°F (250°C) - position 6.



Large Electric Teppan-

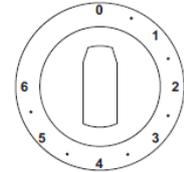
### Large Electric Teppan-Yaki

Turn the thermostat knob to the desired temperature; the green light indicates that the appliance is heating.

The green indicator light is turned off when the desired temperature is reached; you can then add the food that you want to grill.

After use, return the thermostat knob to the position "0" (shutoff).

Position 1 of the knob correspond to 120°F (50°C), position 2 to 194°F (90°C), position 3 to 266°F (130°C), position 4 to 338°F (170°C), position 5 to 410°F (210°C) and position 6 to 480°F (250°C). Those temperatures are given as an reference, and are relating to the center of the grill.



Teppan-Yaki Knob

The plate is hotter in the center than on the edge. The edge can be used to keep the food warm or to cook deeply.

**WARNING: AFTER USE, EVEN WHEN THE THERMOSTAT IS SET TO "0", THE SURFACE MAY NOT HAVE COOLED COMPLETELY.**

Do not touch the cooking zones and do not place anything sensitive to heat on the Teppan-Yaki surface. Risk of burns and fire.

When operating the teppan-yaki you will hear the clicking sound is due to the fact that when heating the material of the heating resistor relaxes and causes this type of clicking.

Most of the users do not notice this detail which does not affect the reliability of the product.

## MAINTENANCE

This section applies only for authorized service personnel recommended by your dealer.

### IMPORTANT INFORMATION

- ◆ Contact the factory representative to perform maintenance and repairs.
- ◆ Clean appliance regularly, including special oven surfaces, with recommended cleaning agents.
- ◆ **Disconnect power supply to the range before servicing.**

#### IMPORTANT

This equipment is design-certified by a Nationally Recognized Testing Laboratory to the appropriate National Standards as indicated on the Equipment Rating Plate.

Any modification without written permission of the La Cornue Company voids the certification and warranty of this equipment.

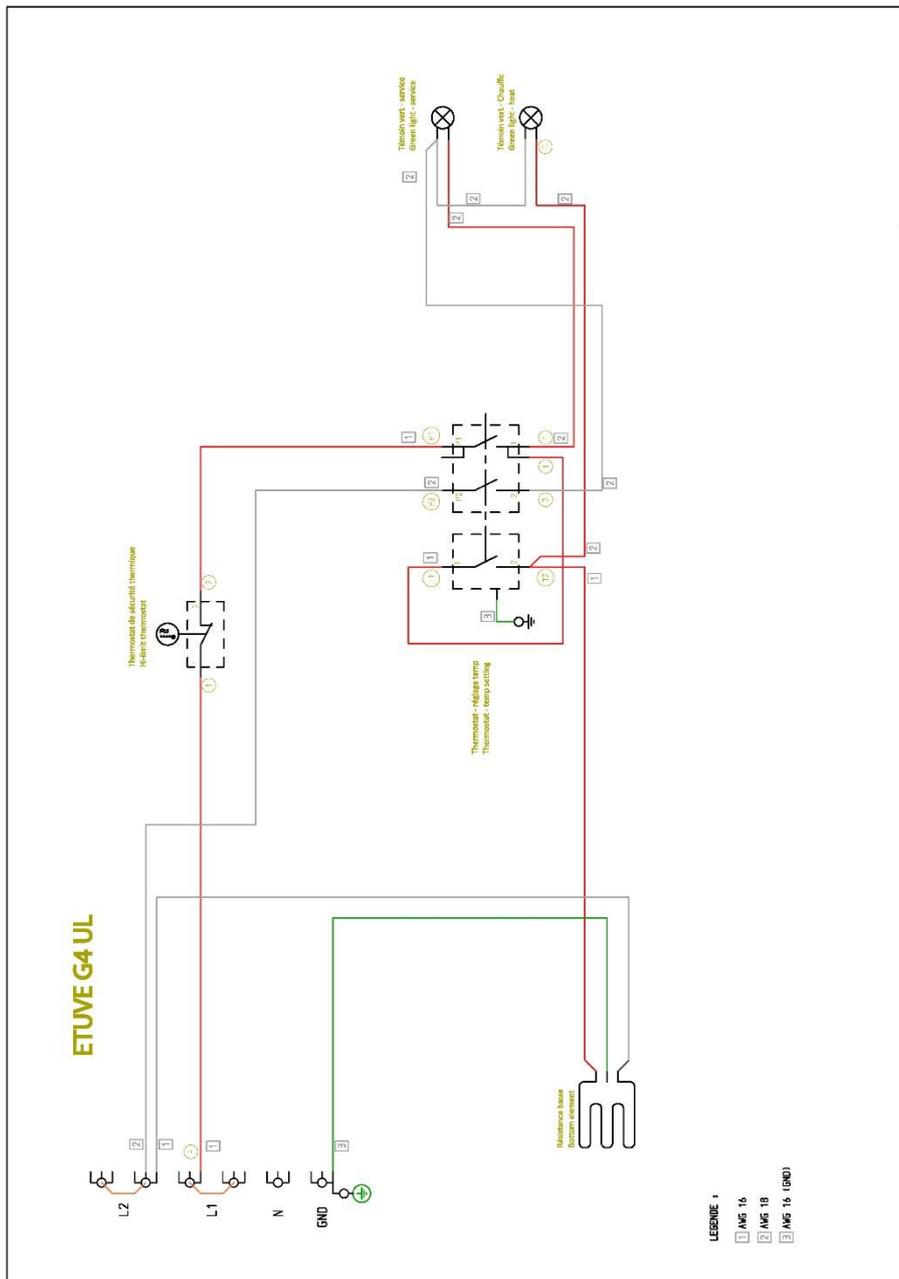
*Your selection of LA CORNUE equipment is your assurance of quality and dependability that reflects over 100 years of experience in manufacturing the finest gas cooking equipment. You can always rely on your dealer and the Company to stand behind every product anywhere in the U.S.A. and in Canada. For additional equipment, service and information contact your dealer*

# ELECTRICAL DIAGRAMS

## 1. ELECTRIC WARMING DRAWERS

“CAUTION - Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation.”

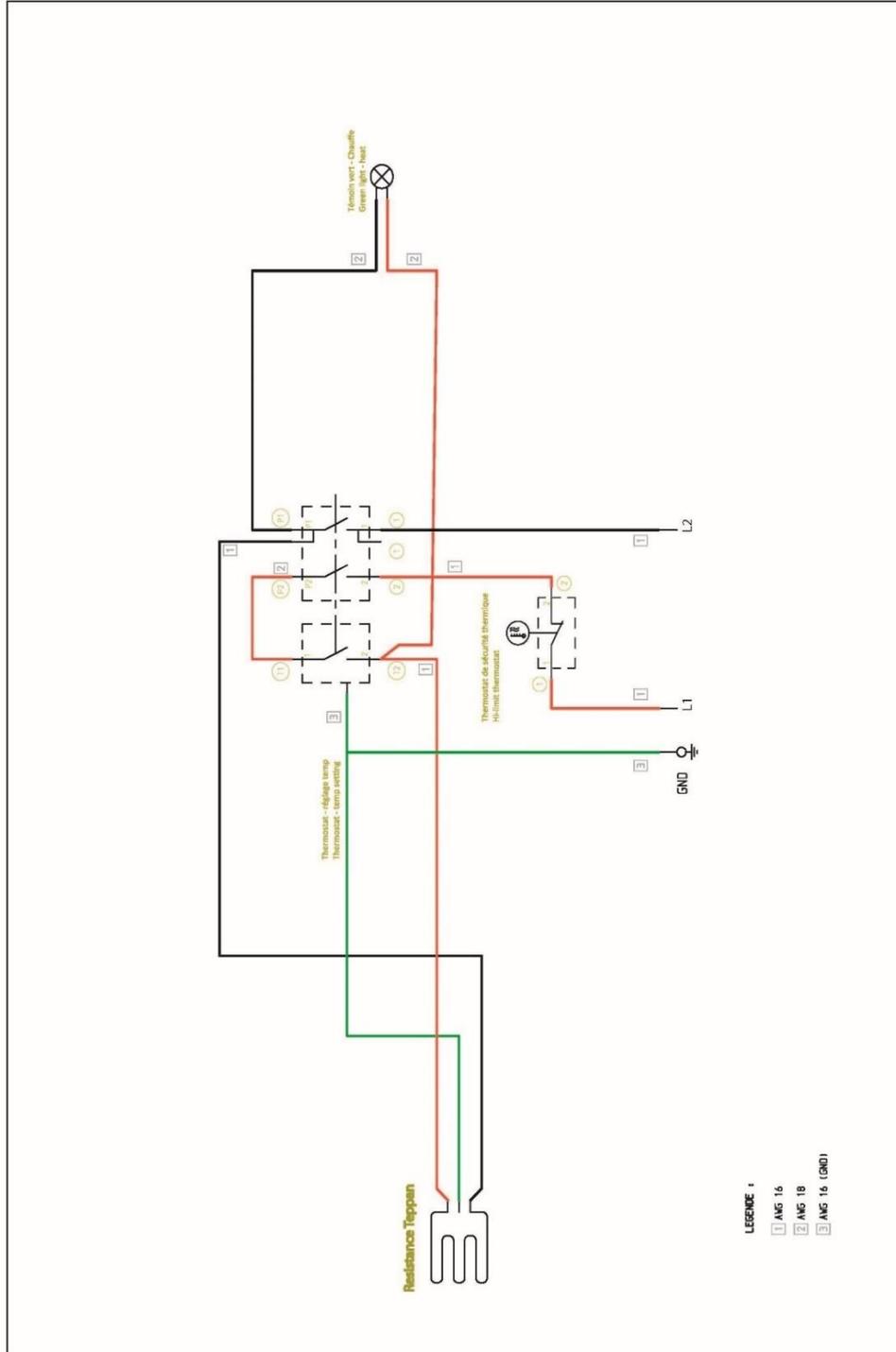
”Verify proper operation after servicing.”



## 2. ELECTRIC TEPPAN-YAKI BURNER

“CAUTION - Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation.”

” Verify proper operation after servicing.”



## WARRANTY (5 YEARS)

La Cornue company warrants to the original user for a period of five years from date of delivery not to exceed 66 months from date of shipment by Company that the product(s) manufactured by Company are free from defects in material and workmanship.

Company shall have no obligation for any product which has been misapplied, mishandled, abused, misused or subjected to harsh chemical action, or improperly installed nor to any product modified by unqualified service personnel or damaged by flood, fire or other acts of God or which has the serial number removed or altered. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of Company.

Warranty does not cover freight charges for new or defective parts.

The liability of Company for breach of such warranty is exclusively limited to, at Company option, the replacement or repair of any part found by Company to be not as Warranted herein and, in such event replacement or repair shall be made within 60 months from the date of installation. The Company shall bear the normal labor charges in effecting such replacement or repair, to the extent that performance is effected, within 50 miles from an office of a qualified

service agency of Company except that such obligation to bear labor charges shall not apply to products or parts installed outside the United States and Canada. Replacement part(s) must be supplied by La Cornue direct or through its dealer or qualified service agency and the defective part(s) returned to same intact.

This states the exclusive remedy against Company relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installation or defects from any cause.

Company shall not be liable, whether in contract or in tort or under any other legal theory, for loss of use, revenue or profit, or for substitute use or performance, or incidental, indirect, or special or consequential damages, or for any other loss or cost of similar type.

This warranty and the liability set forth herein are exclusive and in lieu of all other liabilities and warranties, express or implied, including but not limited to implied warranties of merchantability and fitness for particular purpose and constitutes the only warranty of Company with the respect to product(s).

### IMPORTANT INFORMATION :

*When requesting information, manuals, replacement parts or service, always refer to the model and serial number of your unit. The serial plate is located behind or on the lower drawer.*

*For your convenience space is provided below to record this information for future reference.*

Serial No

---

Model No

---

Dealer

---

Installation Date

---

## FRANCE



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# **LA CORNUE**

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