LA CORNUE

Installation, Operation and Maintenance INSTRUCTIONS

CHÂTEAU by MATTHEW QUINN

S E R I E S

RANGES & COOKTOPS

« G4 »

Grand Palais 180 by Matthew Quinn

Château 150 by Matthew Quinn

GAS-FIRED c UL us LISTED

ANSI/CGA Standard Designation 85K

IMPORTANT SAFETY INSTRUCTIONS



WARNING: IF THE INFORMATION ON THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE, ELECTRIC SHOCK OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire depart-ment.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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.

IMPORTANT SAFETY INSTRUCTIONS

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 carbon monoxide poisoning and 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 blocks airflow through the oven and may cause carbon monoxide poisoning. 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.

- **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician.

The installation of your La Cornue appliance must conform with local codes or, in the absence of local codes, in the USA with the "National Fuel Gas Code", ANSI Z223.1/NFPA 54, latest edition, and, in Canada, with the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

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 "National Electrical Code", ANSI/NFPA 70 in the USA, and CSA C22.1 "Canadian Electrical Code" - in Canada.

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

In The Commonwealth Of Massachusetts
This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

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

- Purchaser of this appliance must post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supply company.

- 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.

- A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

- The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa or 14" WC).

- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" WC).

IMPORTANT SAFETY INSTRUCTIONS

- Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

- The inlet gas supply pressure to the appliance must be within the following limits:

Type of gas	Inlet pressure		Manifold pressure
Natural gas	10'' WC maximum (2.49 kPa)	6'' WC minimum (1.49 kPa)	5'' WC (1.24 kPa)
Propane gas	13'' WC maximum (3.24 kPa)	10'' WC minimum (2.99 kPa)	11'' WC (2.74 kPa)

- **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.

- **The top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.

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.

- **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.

IMPORTANT SAFETY INSTRUCTIONS

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

- **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.

Exposure to these substances can also be minimized by properly venting with an open window or using a ventilation fan or hood.
To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

- **Quality of Flames -** On Natural Gas the burners' flames should be a blueish color with, at most, a slight yellowish fringe. On Propane gas the flames may be "softer". The cooktop burner flames may have a slight yellowish tip.
If the flame burns with a long white tip you should call for service.
MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

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.

MPORTANT: 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



GRAND PALAIS 180 by Matthew Quinn

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

CONTENTS

IMPORTANT SAFETY INSTRUCTIONS 9

CONTENTS 11

DESCRIPTION 13

LE GRAND PALAIS 180 BY MATTHEW QUINN 14

LE CHÂTEAU 150 BY MATTHEW QUINN 16

INSTALLATION 18

1. BEFORE DELIVERY 18
2. SAFETY REQUIREMENTS 18
3. ELECTRICAL SUPPLY 19
4. GAS SUPPLY 19
5. INSTALLATION 20
6. HANDLING INSTRUCTIONS 20

ASSEMBLY INSTRUCTIONS 23

1. HANDRAIL INSTALLATION 23
2. RISER / BACKSPLASH INSTALLATION 23
3. HEIGHT ADJUSTMENT 24
4. GAS CHIMNEY PROTECTION INSTALLATION 25

CONNECTIONS 25

1. NAMEPLATE LABEL 26
2. ELECTRICAL CONNECTION 26
3. GAS CONNECTION 30

OPERATION 33

1. TEST 33
2. STARTING WITH THE COOKTOP ELEMENTS 33
3. STARTING WITH THE OVENS 36

MAINTENANCE 43

1. ADJUSTMENTS OF THE TOP BURNER LOW FLAME SETTINGS 43
2. FUEL CONVERSION 44
3. CONVERTING FOR HIGH ALTITUDE 47
4. GAS PRESSURE REGULATOR 47
5. REPLACING THE OVEN LIGHT 48

ELECTRICAL DIAGRAMS 49

1. GAS COOKTOP ELECTRONIC IGNITION. 49
2. CONNECTIONS ELECTRIC MODULES ON THE TERMINAL BLOCK 50
3. GAS OVEN WIRING - ELECTRONIC IGNITION 51

4. ELECTRIC OVEN 52

5. ELECTRIC TEPPAN-YAKI BURNER 53

WARRANTY (5 YEARS) 54

DESCRIPTION

The La Cornue "Château by Matthew Quinn" series consist of 2 models :

- Le Château Grand Palais 180, width 70 7/8" (1,800 mm).
- Le Château 150, width 59" (1,500 mm).

Refer to nameplate to determine type of gas for wich appliance is equiped.

Gas input ratings for each kind of burner (BTU/hr):

Gas burners	Input ratings (BTU /hr)	
	Natural gas	Propane gas
2 gas burners : Large burner (in front) Small burner (at the rear)	 17,000 (4,98 kW) 7,500 (2,19 kW)	 12,500 (3,66 kW) 6,000 (1,75 kW)
Maxi burner	22,000 (6,44 kW)	22,000 (6,44 kW)
Gas hotplate (small, black burner)	7,500 (2,19 kW)	7,000 (2,00 kW)
Open top broiler (BBQ Grill)	14,500 (4,24 kW)	14,500 (4,24 kW)
Ovens:		
Small oven	11,000 (3,2 kW)	11,000 (3,2 kW)
Large oven	13,000 (3,8 kW)	13,000 (3,8 kW)

Electrical power supplied by each heating element (W):

Electric Elements		Power
Induction electric plate (2 identical burners 220 x 180 mm)		3,700 W
Large electric Teppan - Yaki (419 x 478 mm)		2,000 W
Large electric oven	Floor (Baking)	1,500 W
	Vault (Broiling)	1,175 W
	Forced Heat - (Convection)	2,500 W
Small electric oven	Floor (Baking)	1,300 W
	Vault (Broiling)	1,175 W
	Forced Heat - (Convection)	2,500 W
Electric grill in the gas or electric, large or small oven		2,350 W
Warming drawers, width 450 mm		1,300 W
Fan only		25 W
Oven bulb (1 per oven)		25 W
Gas Oven ignition		25 W
Hob ignition (gas burners)		25 W

LE GRAND PALAIS 180 BY MATTHEW QUINN

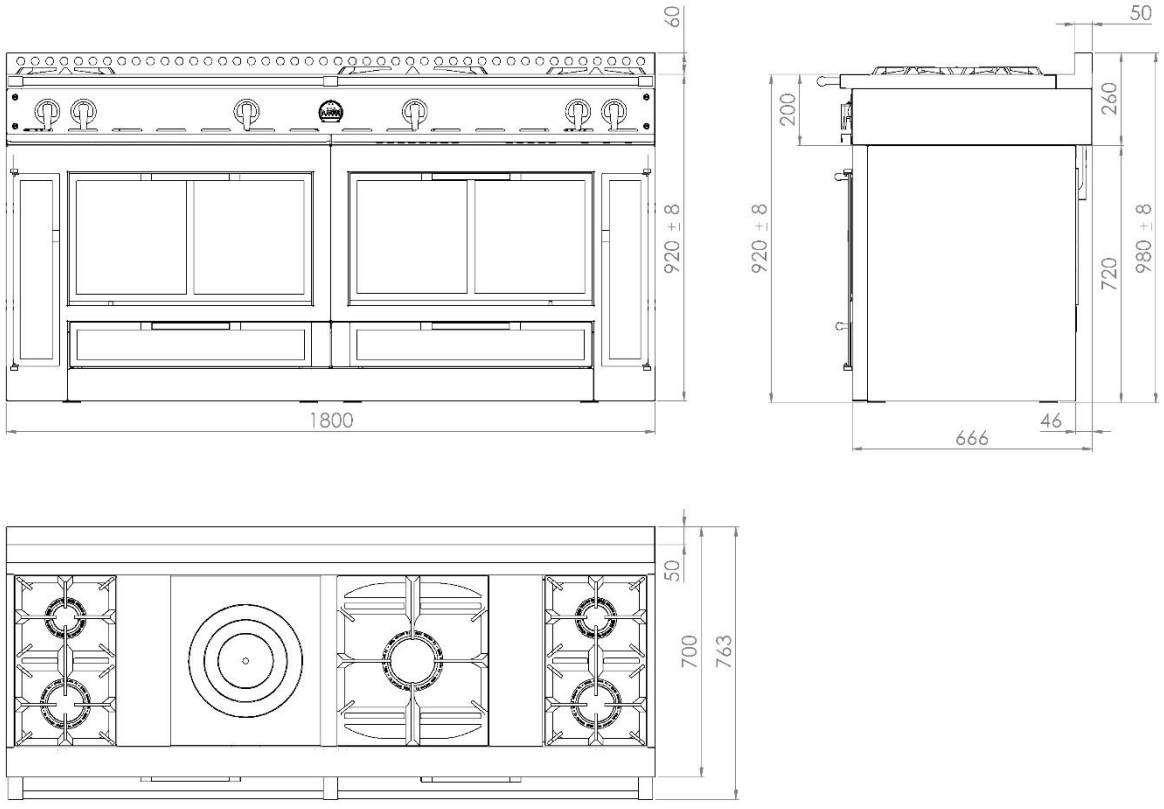
The "Le Chateau Grand Palais 180" range, one of the models of the La Cornue G4 series consists of:

- 2 thermostatically-controlled large vaulted ovens, gas and electric (only ranges).
- 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 burnt gases and smells (ranges and cooktops).

1.DIMENSIONS

Appliance height:	36” (914 mm)
Height with backsplash:	38 3/8” (974 mm)
Width:	70 7/8” (1,800 mm)
Weight:	617 to 705 lbs, (280 to 320 kg)
Depth to the wall:	
- Front:	26 1/8” (665 mm)
- Rail:	31” (785 mm)
- Hob edge:	27 1/2” (700 mm)
Thickness:	1 5/8” (40 mm)

Range - model G48 *



** Dimensions in mm*

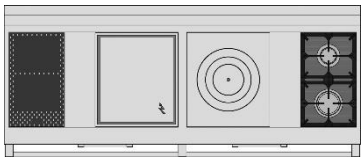
2.HOB CONFIGURATIONS

N1



2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
2 gas burners (small burner at the rear)

N2



2 gas burners (small burner at the rear)
1 gas hotplate
1 large electric teppan-yaki
1 induction hob with two cooking areas

NM



2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 induction hob with two cooking areas

For each gas type and for each model, the tables below summarize the total electric power (W) and the input ratings (BTU/hr).

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	120 / 240 V a.c. Power Supply		For supply Connections Use minimim Conductor Size : N°AWG
		Intensity Amps	Wire section in mm2	
RANGES				
G48XXGEUN1	5,125	21	5.3	10
G48XXGEUN2	10.825	45	5.3	10
G48XXGEUNM	8.825	37	5.3	10

4. GAS SUPPLY INFORMATION

MODEL	Cooktop equipment							Large oven		Total Gas input (BTU / hr)	
	Gas equipment					Electric equipment					
	Open top			Hot top	Grill	Induction Hob (2 zones)	Large Teppan-Yaki	Gas	Electric	Natural Gas	Propane
	Maxi burner	Large burner	Small burner								
CUISINIERES											
G48XXGEUN1	1	2	2	1				1	1	91,500	79,000
G48XXGEUN2		1	1	1		1	1	1	1	45,000	38,500
G48XXGEUNM	1	1	1	1		1		1	1	67,000	60,500

LE CHÂTEAU 150 BY MATTHEW QUINN

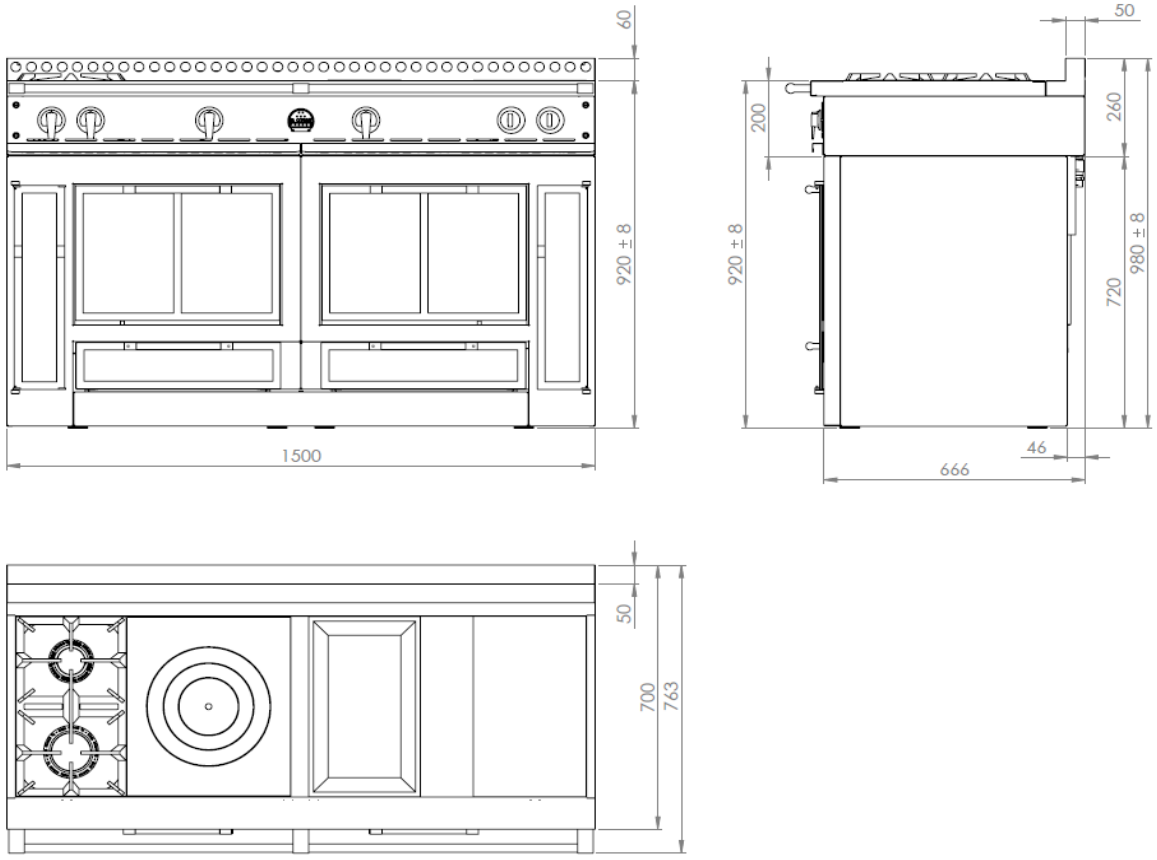
The "Le Château 150" range, one of the models of the La Cornue G4 series consists of:

- 2 thermostatically-controlled small vaulted ovens, gas and electric (only ranges).
- One cooktop bounded at the rear by a stainless-steel backsplash creating a gap bet-ween the range and the wall, thus ensuring the removal of burnt gases and smells (ranges and cooktops).

1.DIMENSIONS

Appliance height:	36” (914 mm)
Height with backsplash:	38 3/8” (974 mm)
Width:	59” (1,500 mm)
Weight:	550 to 617 lbs, (250 to 280 kg)
Depth to the wall:	
- Front:	26 1/8” (665 mm)
- Rail:	31” (785 mm)
- Hob edge:	27 1/2” (700 mm)
Thickness:	1 5/8” (40 mm)

Range - **model G45 ***



** Dimensions in mm*

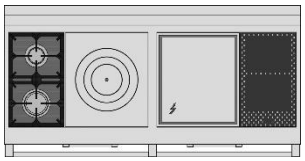
2.HOB CONFIGURATIONS

K1



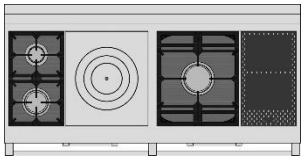
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
2 gas burners (small burner at the rear)

K2



2 gas burners (small burner at the rear)
1 gas hotplate
1 large electric teppan-yaki
1 induction hob with two cooking areas

KM



2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 induction hob with two cooking areas

For each gas type and for each model, the tables below summarize the total electric power (W) and the input ratings (BTU/hr).

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	120 / 240 V a.c. Power Supply		For supply Connections Use minimim Conductor Size : N°AWG
		Intensity Amps	Wire section in mm2	
RANGES				
G45XXGEUK1	4,950	21	5.3	10
G45XXGEUK2	10,650	44	5.3	10
G45XXGEUKM	8,650	36	5.3	10

4. GAS SUPPLY INFORMATION

MODEL	Cooktop equipment							Large oven		Total Gas input (BTU / hr)	
	Gas equipment					Electric equipment					
	Open top			Hot top	Grill	Induction Hob (2 zones)	Large Teppan-Yaki	Gas	Electric	Natural Gas	Propane
	Maxi burner	Large burner	Small burner								
CUISINIERES											
G48XXGEUK1	**1**	**2**	**2**	**1**				**1**	**1**	**91,500**	**79,000**
G48XXGEUK2		**1**	**1**	**1**		**1**	**1**	**1**	**1**	**45,000**	**38,500**
G48XXGEUKM	**1**	**1**	**1**	**1**		**1**		**1**	**1**	**67,000**	**60,500**

INSTALLATION

1. BEFORE DELIVERY

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

2. SAFETY REQUIREMENTS

1.1. VENTILATION

The use of a gas 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” stove will be installed has excellent ventilation to the outside, for vapor and combustion gases, and a fresh air inlet.

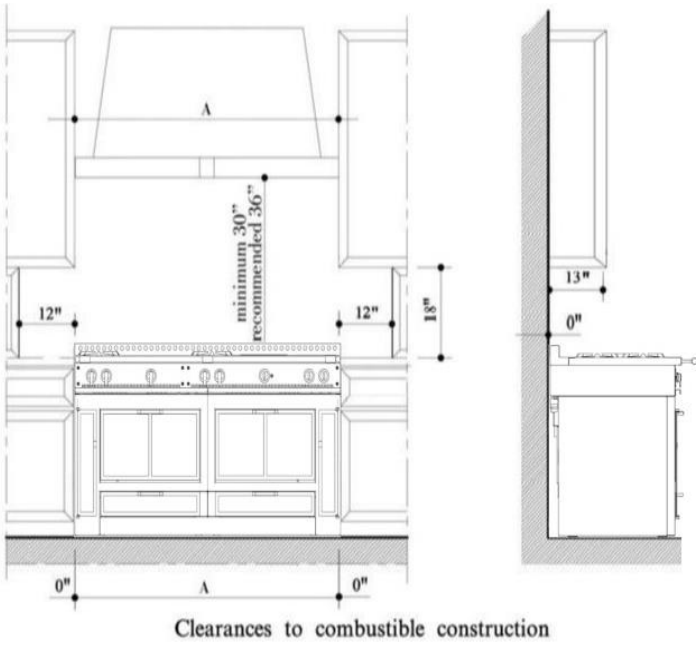
Do not use air recycling systems.

Ventilation exhaust devices can be vapor aspirators or hoods.

1.2. CLEARANCES TO COMBUSTIBLE CONSTRUCTION

The minimum horizontal distance from sides of appliance to the adjacent vertical combustible walls extending 18” (457 mm) above the top panel is 12” (305 mm).
The maximum depth of overhead cabinets is 13” (330 mm).
The minimum horizontal distances between overhead cabinets is not less then the nominal width of the appliance (A).
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.

Any element, either an extraction hood or cabinet, situated directly above the range must be made of non-combustible material and placed at no less than 30” (760 mm) above range.
The recommanded height is 36” (914mm) above range.



Clearances to combustible construction

1/2” recommended 1/2” recommended

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 enaugh space for moving the range.

To be used in conjonction with a suitable ventilation hood.
For cooktop installation ceramic cardboard with a minimum thickness of 20 mm must be installed under the cooktop to insulate the units placed underneath.

3. ELECTRICAL SUPPLY

Voltage :	240 V a.c., single-phase, 3 wire system, 50/60 Hz or 120 V a.c. for some cooktops (see electric supply information for your model of cooktop).
Safety :	The range, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the latest edition of the National Electrical Code, ANSI / NFPA 70 in the USA and the Canadian Electrical Code, CSA C22.1, in Canada as applicable.
Power :	Check the power rating at your electric meter (maximal load) to ensure that it is suitable for your model, taking into account all other electrical appliances installed on the same circuit. On the manual show the necessary power and amp ratings for each La Cornue model.

The power of the ”La Cornue” stoves, does not allow for a simple plug and socket connection; the electrical connection must be made by means of an adequate flexible cord, built-in junction box, with terminal blocks; the box is located about 12” (300 mm) from the floor, on the wall behind the stove, on the right.

4. GAS SUPPLY

Use sealing compound on all pipe joints. Compound used must be resistant to the action of LP Gases. The gas supply line to the appliance must be at least the same size as the gas inlet. An easily accessible manual shutoff valve must be installed, keeping in mind the fact that on the appliance, the gas inlet is located:
On the left-hand side of the appliance, approximately 2 1/2” (60 mm) from the edge.
24” (620 mm) above the floor (for the ranges).

NOTE:
Make sure that the supply line is clear of burrs and metal particles in order to avoid damage to the gas controls once the gas is turned on. The pipe connections can then be made

When your ”La Cornue” appliance is installed between kitchen cabinets, the manual shutoff valve should be accessible. We recommend it be located at the rear of an adjacent cabinet.
According to gas regulations, any opening in the wall or on the floor for gas supply of the appliance must be properly sealed as well as any circulation of air between the gas supply room and the kitchen.

When all the work has been carried out on your gas supply network, ensure that no metallic burr can enter the supply tube of the stove and block the burners. Then make sure that all gas connections are properly sealed. Refer to the manual for initial test of the unit prior to turning the gas on. Refer to ”Important Safety Information” section.

5. INSTALLATION

In order to ensure that the range is perfectly horizontal, especially in a kitchen with old paving or flooring, we recommend that you install the stove 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 stove base.

6. HANDLING INSTRUCTIONS

In order to ensure that the range is perfectly horizontal, especially in a kitchen with old paving or flooring, we recommend that you install the stove 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 stove base.



Figure 1 : Complete cooker

1. In order to lighten the cooker, remove and set aside the drawers, the drip-trays, the backsplash, the handrail, the oven accessories, the pan supports, the solid top and any other accessories.
2. Remove oven doors by engaging the latches on the hinges and by pulling the door back and up.





Figure 2 : Full view of elements set aside

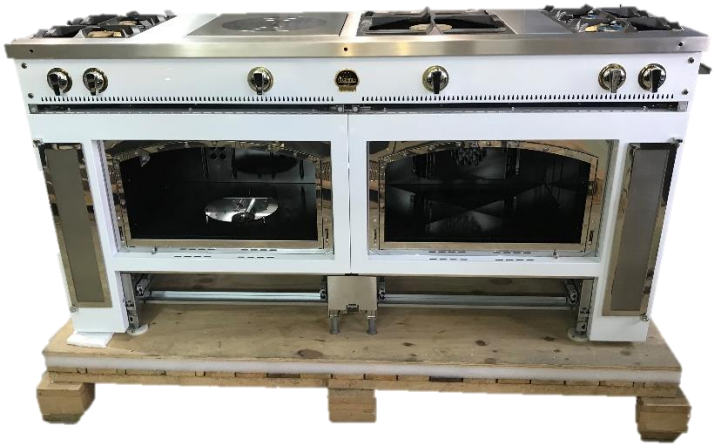
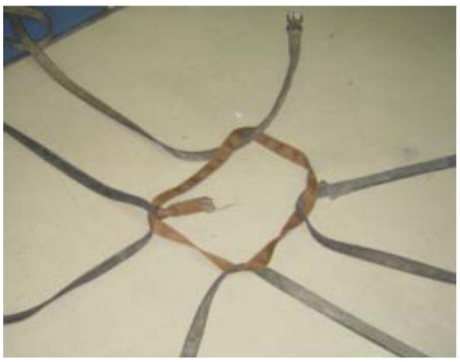


Figure 3 : Lighten cooker

3. Create a harness with four Installer's straps.
4. Twist the harness and tilt the cooker to place the harness.





5. When lifting up stairs, the straps of the handlers at the bottom should be shorter so the cooker stays level.
   The back of the cooker should always face the inside side of the ramp.

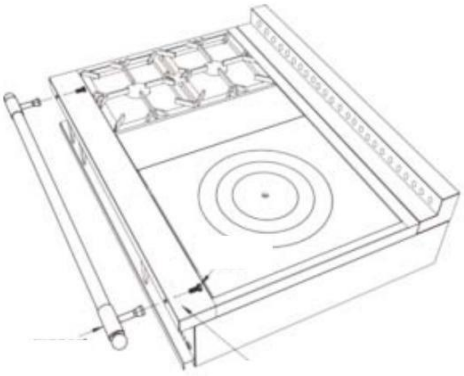


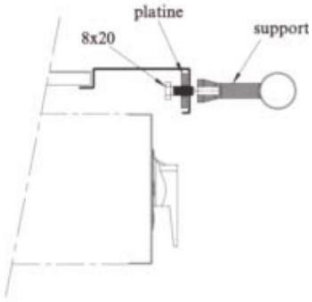


ASSEMBLY INSTRUCTIONS

1.HANDRAIL INSTALLATION







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.

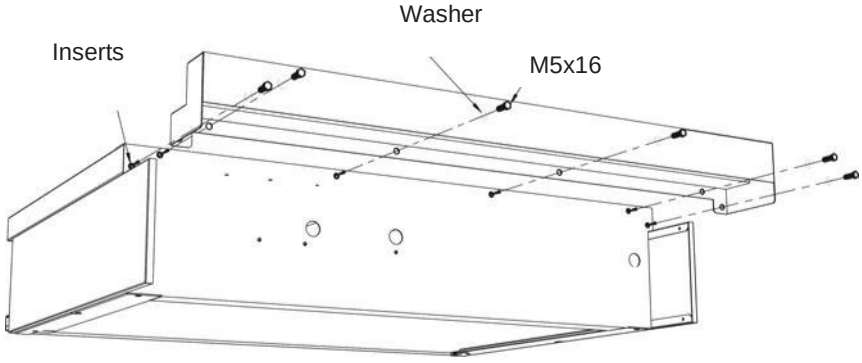


Place a rotating block at each junction of the bar and push the end piece before mounting the concerned tube.

2. RISER / BACKSPLASH INSTALLATION

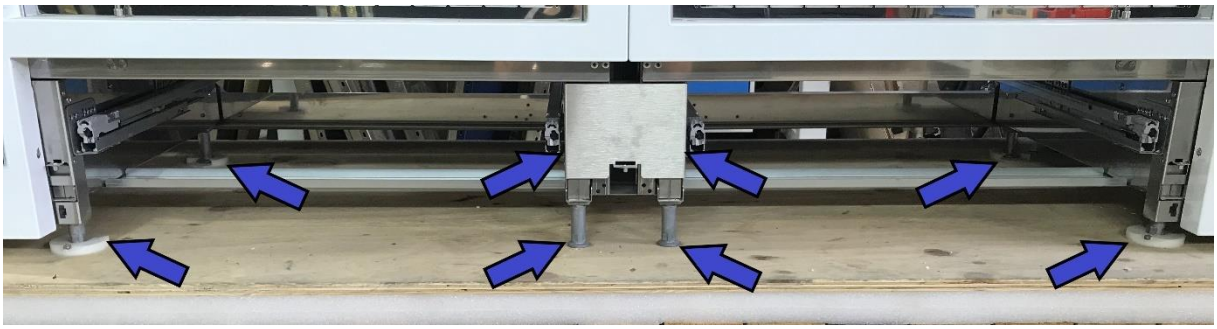


8 mm



3. HEIGHT ADJUSTMENT

Château cookers 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 drawers and plinthes/toe-kicks, set the cooker in place, screw up the central legs so the cooker rests on the outside legs and adjust the height.
Once the cooker is resting at the right height and is level, screw down the central legs to balance the weight.

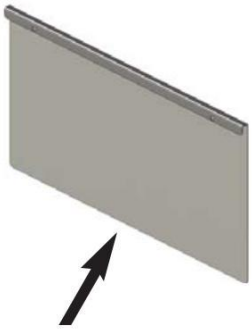


Install the plinthes/toe-kicks using a socket wrench.
Use the Standard T-20 socket wrench insert to Install the Plinthes/Toe-Kicks to the Range.



4. GAS CHIMNEY PROTECTION INSTALLATION

Gas chimney protection plate comes separately in the package and needs to be installed above the flue channel behind the gas oven.



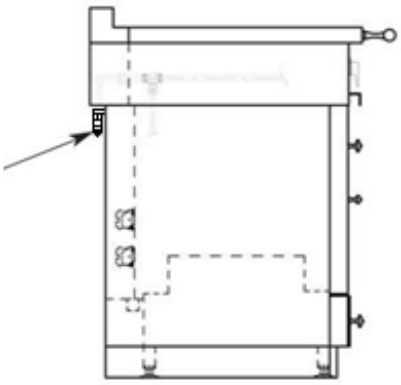


CONNECTIONS

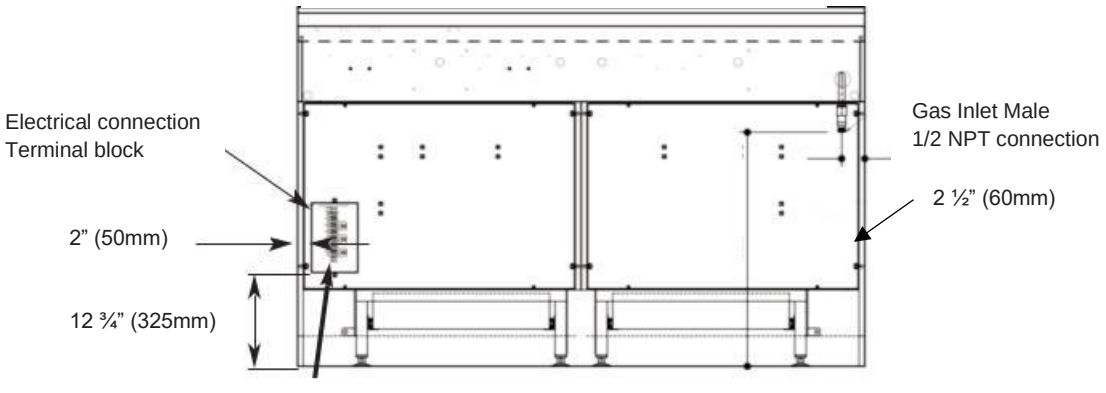
This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed.

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

Side view
All ranges



Rear view Ranges :
Grand Palais 180,
Château 150



Protection Plate
Opening Size 3 ½" x 6 ¼" (90 x 160 mm)

1. NAMEPLATE LABEL

The nameplate label of your appliance is inside the spill tray. To see this rating plate, pull out the spill tray.



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)Total gas rating BTU/hr
5)Type of gas and Manifold pressure
6)Burner input rating BTU/hr for each burner
7)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 ”National Electrical Code”, ANSI/NFPA 70 in the USA, and CSA C22.1 ”Canadian Electrical Code” - in Canada.

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

This appliance must be supplied with 240 Volt (or 120 Volt for some cooktops) 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.
Use only a 3-wire or a 4-wire UL-listed power-supply cord rated 120/240 Volts with a strain relief and marked for use with ranges.
The specified ampere rating for the cord shall be 30, 40, or 50 A, in accordance with Table below:

Range rating, *W* 120/240 V 3-wire	Specified rating of power-supply-cord kit *A*
0 – 8,749	30
8,750 – 16,500	40
16,501 – 22,500	50

Only a 4 wire cord is to be used when the appliance is installed where grounding through the neutral conductor is prohibited, such as:

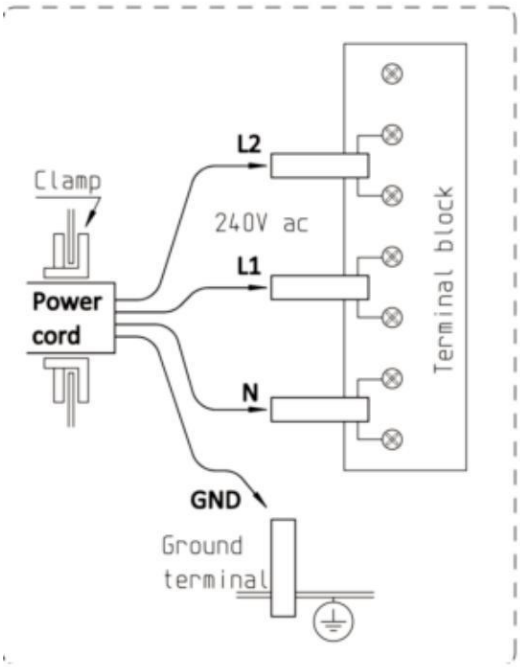
- new branch-circuit installations (1996 NEC),
- mobile homes,
- recreational vehicles or
- in an area where local codes prohibit grounding through the neutral.

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 (See item 1 page 49 for the location of the nameplate label).

Wiring must conform to National Electric Codes.
If the electric service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used at least 4 ft (1.2 m) length. The range can then be easily disconnected for servicing.

The ”La Cornue” appliance is supplied with a connection terminal block accessible by unscrewing the stainless steel protection plate on the backside.



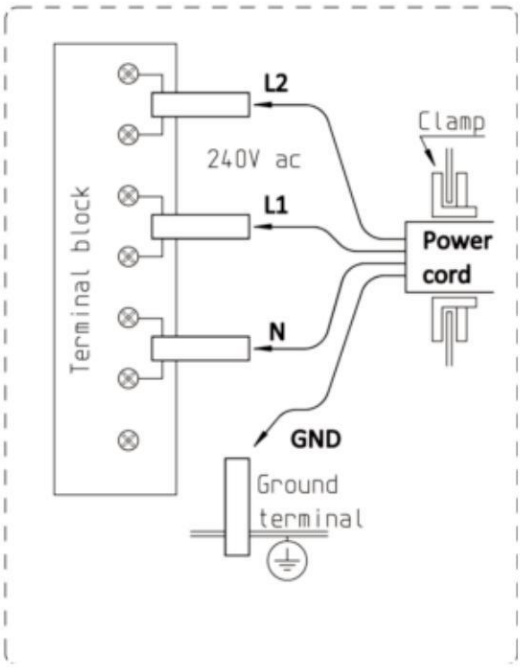




Figure 5 : Axcess plate

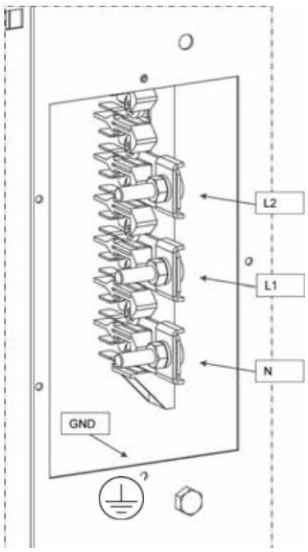


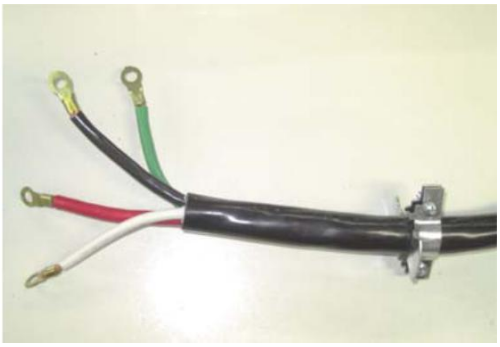
Figure 4 : Terminal block

1. Remove the screws and the protection plateon the backside of the ranges. For the cooktops remove the cover of the main terminal box.

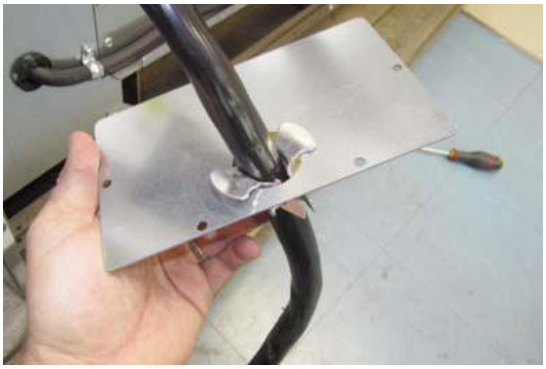
2. Now the terminal block is accessible:
   - GND – Ground
   - N – Neutral
   - L1 - Line 1
   - L2 - Line 2

3. Install correctly your strain relief device to secure power cord. Insert the power cord through the strain relief and tighten it.
The appliance is shipped without the strain relief device and without the cord.





4. Insert the strain relief device into the hole. Tight up the power cord and strain relief device with the screw.





5. Install the power cord: attach the wires to the terminal block as follows:
   - neutral (white wire) to N,
   - the L1 and L2 (red and black wire) to L1 and L2,
   - the ground to T (yellow / green).

NOTE: Make sure the wires are completely inserted into the terminals and secure connections are made.

6. Re-install the protection plate for the range or the cover for the cooktop.





7. Make sure that everything is properly secured.

REMINDER: connections to main power supply preferably suppose to be hardwired into the wall Junction Box compare using the Plugs and Outlet.
Fix the cable well below the hot air outlets, at the rear of the oven, never in front of them.

3. GAS CONNECTION

The installation of your La Cornue appliance must conform with local codes or, in the absence of local codes, in the USA with the ”National Fuel Gas Code”, ANSI Z223.1, latest edition, and, in Canada, with CAN/CGA - B149.1, and CAN CGA - B149.2, ”Installation Code for Gas Burning Appliances”.

In The Commonwealth Of Massachusetts

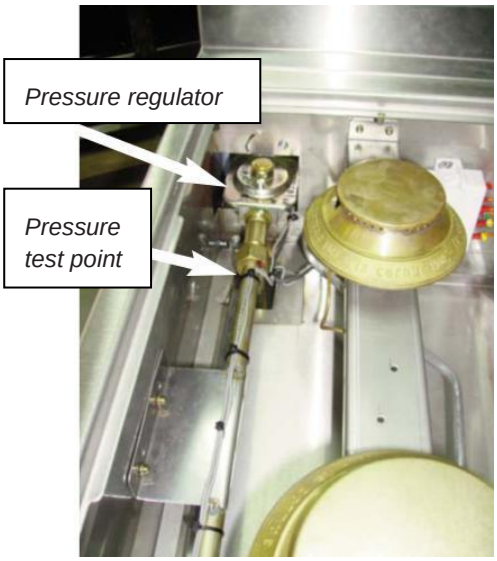
This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
A ”T” handle type manual gas valve must be installed in the gas supply line to this appliance.

All La Cornue ranges and cooktops are fully assembled and equipped for use with the type of gas shown on the rating plate of the appliance.

If no special instructions were mentioned upon ordering, the stove is fitted with orifices for natural gas.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

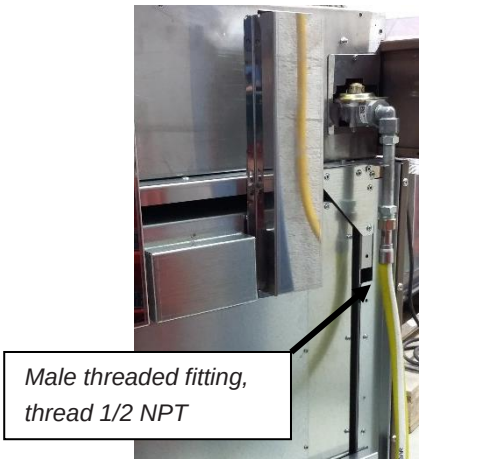
The range is designed to operate at a manifold pressure of 5” of Water Column (1,24 kPa = 12,4 mbar) on natural gas, or a manifold pressure of 11” of Water Column (2,74 kPa = 27,4 mbar) on LP gas (Propane).



If the range is to be used on LP gas, a qualified LP installer must convert it. We recommend that the range be converted before installation.
For proper operation, the pressure of natural gas supplied to the regulator must be between 6” and 10” of water column (1,49 and 2,49 kPa).
For LP gas, the pressure supplied must be between 12” and 13” of water column (3 and 3,24 kPa).
When checking for proper operation of the regulator, the inlet pressure must be at least 1” (0,25 kPa) greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of ½” and be 5 feet (1,5 m) in length for ease of installation.



The gas regulator on the appliance is set at the factory for pressures given by regulations.

For the La Cornue ranges and hobs the regulator and the pressure test tap can be found on the hob’s manifold located by the 2 left gas burners

Connect the Range to the Gas Supply

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hookup has been completed. Don’t forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of a CSA International certified flexible metal appliance connector is recommended unless local codes require a hard piped connection.
Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made. To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with *Teflon** around, all male (external) pipe threads.

**Teflon*: Registered trademark of DuPont

Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.

Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.
When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve.
Use a liquid leak detector at all joints and connections to check for leaks in the system.
Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

The appliance must be connected to the type of gas shown on the rating plate of the appliance.

The gas supply line must be at least a 1/2 inch pipe.

On all pipe joints use sealing compound that does not react to propane gas. Check gas leaks by using a liquid leak detector.

Do not use an open flame

NOTE : PROPANE GAS CYLINDERS MUST NEVER BE LOCATED INSIDE YOUR HOME

INSTALLER

Leave thise manual with the appliance and advise the customer
to keep it for future reference
Inform the consumer of the location of the gas shut-off valve.

OPERATION

IMPORTANT
Please make sure your cooker is unpacked completely before use.
Remove all tape and packaging.
Make sure that the gas burners of the hob and oven are correctly positioned and are level.
Remove the accessory pack from the oven and install the RCC disc.
Check to be sure that no parts have come loose during shipping.

1.TEST

Upon initial test of unit

When first testing the gas operated burners, you may find they do not operate. This is normal, and is caused by air in the gas lines. Simply, operate each burner starting with the top burners, until all the air is displaced by the gas and ignition will result. This may take 1 to 5 minutes.
On first use, the electronic safety device of the gas oven may switch on (the red indicator light goes on). Please press the reset button (G) until air is also displaced in the oven and the flame goes on.

2.STARTING WITH THE COOKTOP ELEMENTS

The gas burners on the stoves of the" La Cornue" line are fitted with safety thermocouples: should a burner extinguish, the gas supply to this burner is automatically cut off.

2.1. GAS HOBS WITH ELECTRIC IGNITION (SMALL, LARGE AND MAXI BURNER)

The thermocouple should not be activated for more than 15 seconds; if, after this time, the burner has not ignited, you should stop trying to ignite, and wait at least one minute before trying to reignite the burner.

All of our appliances are originally equipped with automatic gas burner ignition.
To ignite a gas burner, press the control knob and turn it to the left to the "high flame" position.
The burner is automatically ignited. Keep the knob pressed for 3 – 10 seconds (the safety thermocouple may take longer to react the first time).



Small and large burner



Maxi burner

The sparking noise means that the ignition system is operating normally.

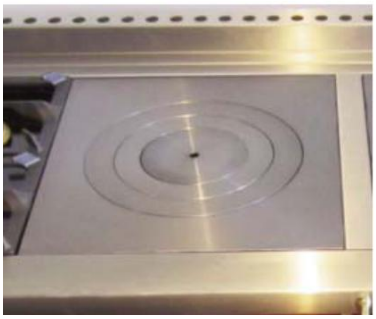
· **Low setting**: this is achieved by rotating the knob fully to the left.

· **Shutoff**: bring the knob back to its vertical position by rotating it to the right.

In case the burner flame is accidentally turned off, close the burner control knob and do not turn on the burner for at least one minute.

2.2. HOTPLATE OR LAVA ROCK GRILL WITH ELECTRIC IGNITION

Ignition identical to that for gas burners.



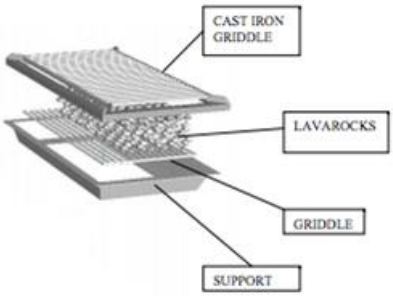
Gas hotplate
(large)



Gas hotplate
(small)



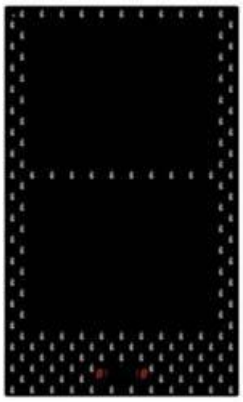
Gas lava rock grill
(Open top broiler)



Assembly visual Gas
lava rock grill

2.3. INDUCTION HOB (2 ZONES)

Warning: if the surface is cracked, immediately disconnect the device or the power supply.



Induction heats up food and liquids very quickly; be careful you are familiar with it.

WARNING: EVEN WHEN THE INDICATORS GO OUT, THE SURFACE MAY NOT HAVE COOLED COMPLETELY.

As long as the symbol [H] of residual heat is on, do not touch the cooking zones and do not place anything sensitive to heat on the ceramic glass.
Risk of burns and fire.

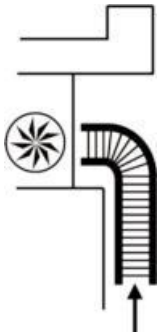
The 220 x 180 mm cooking zone fits and automatically recognizes the diameter of the pan used (120 - 250 mm) and therefore evenly distributes the heat in the pan, thus ensuring that all of the food is cooked at the same temperature.

Your hob's heat settings range from 2100 Watts for each burner. The maximum power for the two burners is 3700 Watts.

To start the induction hob, turn the knob clockwise to the desired position - the indicator [1] to [9] appears. To increase the power, turn the knob clockwise and to decrease, turn the knob anti-clockwise. To switch off your cooking area, turn the knob back to the vertical position by turning anti-clockwise. The symbol [0] or [H] appears on the display.

After use, stop the induction hob with its control knob; do not just rely on the pan detection device.

N.B.: it is very important to correctly install the vent tube of the induction plates at the back of the cooktop. The tube must be placed in a downward position as indicated on the label adhered to the back of the hob and the diagram opposite. Otherwise you risk damaging the inductors.



For more information relating to induction hob, refer to « Instructions for use Induction
Hob La Cornue », supplied with your cooker.

2.4. 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-Yaki

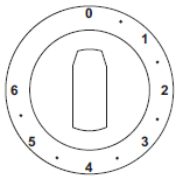
Large Electric Teppan-Yaki

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 grill is hotter in the center than on the edge. The edge can be used to keep the food warm, of the 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.

3. STARTING WITH THE OVENS

Before using the ovens for the first time, leave them on at 200°C for 60 minutes to remove the ”new” smell.

3.1. GAS OVEN WITH ELECTRONIC IGNITION

The gas module system allows you to control the temperature entirely automatically; it is therefore entirely normal that the flames ignites itself and turns itself off to keep the oven at the desired temperature.

The ignition by a match is prohibited.

Note:
The red indicator in the bottom part of the control box indicates any operational defects related to oven ignition. If this indicator is ON, check that the gas shutoff valve is set to the open position and the cooker is well supplied with gas, then press the button (G) to the left of the red indicator light.

Before using the oven for the first time or if it has not been used for a long period of time, you have to press this button several times to defuse any trapped air from the gas circuit.

If this phenomenon persists, contact our after-sales department or your dealer.

RCC disc: Radiation, Convection, Conduction

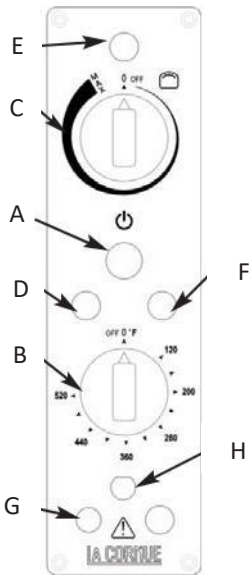
Your oven is fitted with an RCC enameled cast iron disc which transmits the heat from the gas burner to the oven by Radiation, Convection or Conduction. Thanks to this heat distribution and transmission system your oven is perfectly adapted to all types of cooking, including simmering.
Before using your gas oven, install the burner and RCC disc, making sure that the studs are correctly positioned in the corresponding holes.



N.B.: If you want to remove the RCC disc after cooking (e.g. for cleaning), al low it to cool down completely.

Ignition of the gas oven:

To operate your oven, first press button (A), which switches on the oven. The light in the oven comes on if the oven door is open. The light goes out automatically when the door is closed.
The simmerstat (C) switches on the heating element on the vault of the oven (grill), and the thermostat (B) switches on the gas burner for bake.
The simmerstat and the thermostat are coupled to ON indicator lights (E and D). As soon as you turn the thermostat or simmerstat the corresponding indicator light comes on.
To ignite the gas burner turn the oven thermostat (B) to the desired temperature. In addition to indicator light (D), the burner ON light (F) also comes on.
The burner ON light (F) remains lit if the gas burner is operating until temperature is reached and goes out if the burner shots down.



The oven ignition takes places automatically as follows:

- the ignition electronics are switched on (by the thermostat),
- starting of sparkling igniter (sparks are emitted),
- opening the gas electrovalve,
- ignition of burner,
- regulation by the thermostat and the electronics.

A fuse 200 mA (H) protects your ignition system

If the burner does not ignite, you should wait at least a minute before making another attempt to ignite the burner.

The ignition by a match is prohibited.

3.2. MULTIFUNCTION ELECTRIC OVEN

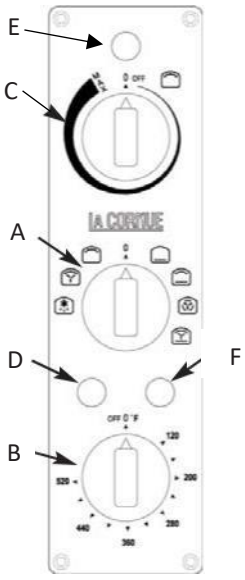
Functions of the Multifunction oven:

The multifunction oven has few different cooking modes. We recommend that you take extra care when cooking until you have familiarised yourself with each function.
Don't forget: not all the functions are suitable for all types of food.
The electric oven enables you to use the following functions:

- oven floor, conventional heat - only the bottom element ignited,
- floor-vault combination - oven vault and floor heat,
- ventilated oven - forced air convection – True European convection,
- grill.

Switching on the electric oven:

You have three controls for switching on your electric oven:
-a function selector (A): on the right: "Conventional bottom Heat", "Floor-Vault Combination", "Forced Convection" and "Convection Assisted Oven", or on the left: "Grill", "Convection Broiling" and "Defrosting".
-a temperature regulating thermostat (B),
-a grill energy regulator simmerstat (C).



The simmerstat and the thermostat are coupled to an ON indicator light (E and D), which light up as soon as you turn the simmerstat or thermostat and remain lit throughout the cooking cycle.

Turn the function selector knob (A) to the right to switch on the desired cooking function, then turn the oven thermostat (B) to the desired temperature.
The oven indicator light (F) will remain lit until the oven reaches the required temperature. It will go on and off during cooking.

After preheating (between 10 and 15 minutes according to the temperature), in most cases in the "Forced Convection" position, set the function selector (A) and thermostat (B) according to the food to be cooked.
You may place your food in the oven.

Take care not to touch the heating element in the vault of the oven when inserting or removing the trays.

”Conventional Heat” Function



This function only uses the bottom element and will enable you to brown the bottom of your pizza or your quiche, or finish cooking the base of a cake on a bottom grill. It also provides a gentle heat, perfect for warming plates or reheating dishes.
The ”Conventional Heat” function enables you to finish your dishes to perfection.

”Floor-Vault Combination” Function



This function combines the heat supplied by the top and bottom elements. The upper element operates only with its internal power circuit (1175 W). The temperature of the oven is regulated by the thermostat.
The ”Floor-Vault Combination” function is particularly useful for cooking food to be roasted or pastry dough, cakes and biscuits. Food cooked on the top grill will cook and brown more quickly than that placed on the bottom grill because the heat is more intense in the vault of the oven than on the floor. This function therefore enables you to cook food that requires different cooking temperatures by using the cooler part in the bottom half of the oven and the hotter part in the upper half of the oven.

”Forced Air Convection” Function - True European convection



This function controls the fan and the heating element around it. Uniform heat is supplied throughout the oven, which allows fast cooking of large quantities of food.
Cooking with the ”Forced Convection” function is particularly useful for cooking food on several grills at the same time and is an excellent ”multi-task” function. You may perhaps have to reduce the temperature by approximately 25°F for dishes normally used to cook in a conventional oven. This is an ideal function and is the most economical for preheating the oven.

”Convection Assisted Oven”



This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.
It is also possible to bake on two racks at same time using racks 1 & 3, although they will need to be changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.
This is a fast-intensive form of cooking; keep an eye on the food cooking until you are used to this function.

”Defrosting”



This function operates the fan to circulate cold air only. Make sure the temperature control (B) is at 0° and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.
Thawing in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after thawing.
Thaw with the oven door closed.
Large items, such as whole chickens and meat roasts should not be thawed in this way. We recommend this be carried out in a refrigerator.
Thawing should not be carried out in a warm oven. Ensure that dairy foods, meat and poultry are completely thawed before cooking.

3.3. GRILL FUNCTION (GAS AND ELECTRIC OVENS)



Your oven is equipped with an electric grill controlled separately from the heating element on the oven floor. The grill element has 1 power circuit: 2350 W maximum.
To activate the grill mode, turn the simmerstat clockwise to the right as far as the ”max” symbol.
In this position the grill will reach maximum power (2350 W). By turning back to the right you can then reduce the power of the circuit.

To switch on your grill in the gas oven:

- switch on your oven by pressing the power button (A). The lamp in oven will remain lit if the oven door is open;
- turn the simmerstat (C) to the desired power and the indicator light (E) will come on.

To switch on your grill in the electric oven:

- switch on your oven by turning selector (A) switch to "broil" one click to the left. The oven light will remain on if the oven door is open;
- turn the simmerstat (C) to the desired power and the indicator light (E) will come on.

”Convection Broiling” - only electric oven



This function operates the fan while the top element is on. It produces a more even, less hard heat than a conventional broiler. For best results, place the food to be grilled, on the grid in the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the hardness of the heat from the broiler. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal broiling.

Rack levels 1 and 2 should be used depending on the size of the food being cooked. For best results we recommend that the grill pan is not located on the uppermost shelf.

After preheating (between 5 and 10 minutes depending on the temperature required), set the cooking mode for the food to be cooked. You can then place your food in the oven.

3.4. THE OVEN DISHES

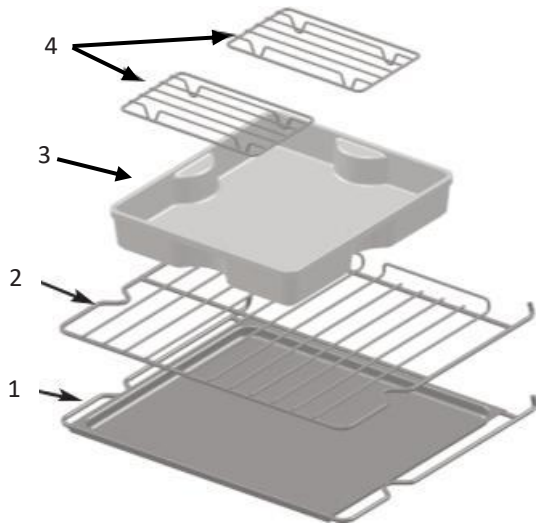
There are several different trays in your oven:

1. The **drip pan or the pastry tray/cookie sheet** with an enamelled coating. This is intended exclusively for pastry-making or for ingredients to be grilled under the gas or electric oven grill.

The large size of this tray means that it can be used as a cooking tray itself but is generally used for very large pieces of meat. You should not use it to cook poultry or small roast.

2. The ”**shelf”/”rack” tray acts as a support** for all trays which are used in this oven.

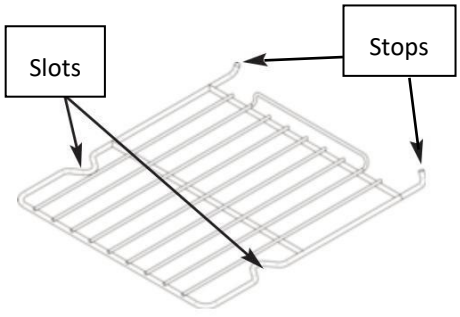
3. The **large roasting dish in porcelain** (one dish per stove)



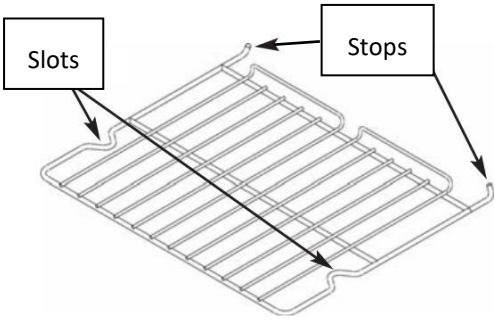
4. Two small lifted racks which enable you to:
   - to place a roast in a terra cotta dish to sit on the one or two small racks in the large tray. Therefore, by using this system one makes the most of the natural air convection, allowing for the air flow to travel round and under the food.
   - to place to roast directly onto the rack in the large tray. The roast will remain seasoned as well as remaining medium rare or rare if you desire.
   - By using the ”spit” concept, the hot air envelopes the entire piece of meat regardless of its size.

3.5. INSTALLATION OF THE ”SHELF” TRAY OR ”DRIP PAN” OR “OVEN RACKS”

The sliders of the oven and the ”shelf” tray or ”drip pan” or “oven racks” are supplied with stops in order to avoid taking away the shelves by inadvertence; these shelves can be removed and replaced easily.



"Shelf" tray small oven



"Shelf" tray large oven

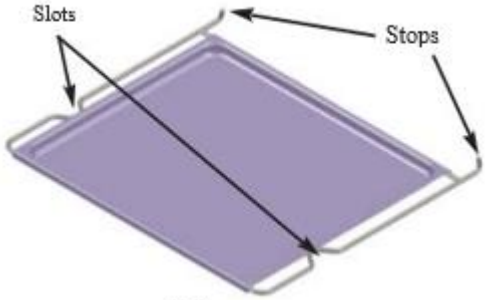
To use your oven in complete safety you must set up the large tray or ”drip pan” or “oven rack” correctly.

To position the large tray or drip pan at the required height, place it above the lateral oven sliders, with the tray slots above the slider stops. Then push the tray to the very back of the oven until the stops are

re-inserted into the slots. Pull the large tray forward until the back of the tray is blocked by the stops of the lateral oven sliders.

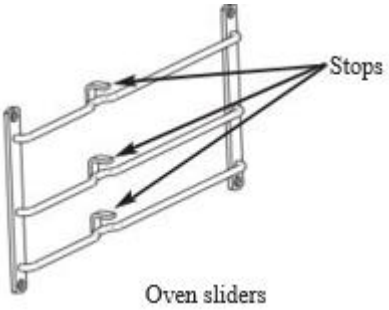
Taking away the ”shelf” tray

Push the shelf tray which is on the sliders to the back of the oven; lift the back of the tray so the stops are positioned above the sliders, then pull the tray towards you.



Drip pan


Large tray and "drip pan" correctly installed on the oven sliders.



Oven sliders

MAINTENANCE

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

IMPORTANT INFORMATION

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- 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.**

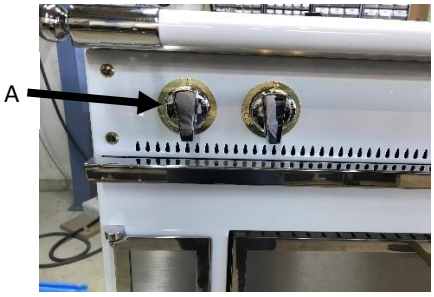
IMPORTANT

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.

1. ADJUSTMENTS OF THE TOP BURNER LOW FLAME SETTINGS

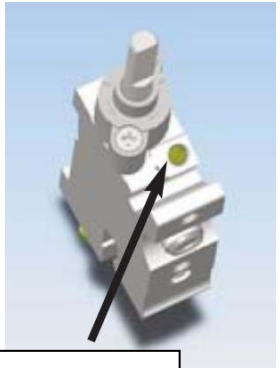
Open top, hot top, open top broiler or griddle.

Only the low settings for the burners of the open tops, hot top, open top broiler or griddle can be adjusted by means of the following procedure:



1. Turn gas burner on and set to lowest setting (small flame).

2. Remove the control knobs (A) and knob bezel by unscrewing the allen screw to access the by-pass screw.



3. Rotate the by-pass screw on the valve body to the left to increase the flow rate, to the right to reduce it.
Only for natural gas reduced flow rate can be adjusted. For the propane gas tighten the screw down.
Make sure that the resulting flame, at the lowest setting, is sufficiently strong to heat the thermocouple.

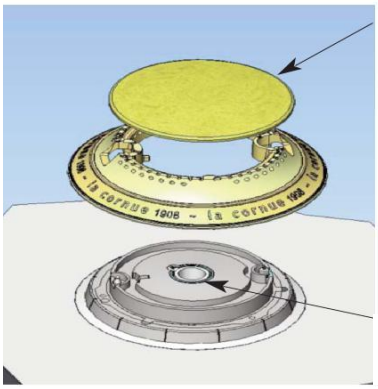
3. Place back control knob bezel and control knob and proceed with testing.

<u>Caution</u>: Make sure that there is a sufficient gap (up to 3/8) between the knobs and the front panel, since it is necessary to fully depress the knob before rotating it when igniting the burners.

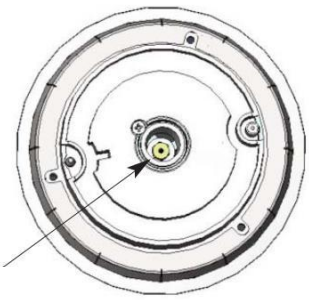
2. FUEL CONVERSION

Caution: Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.
The orifices size depends on the type of gas. The table below is provided for you to determine which orifice should be used if the type of gas is changed.

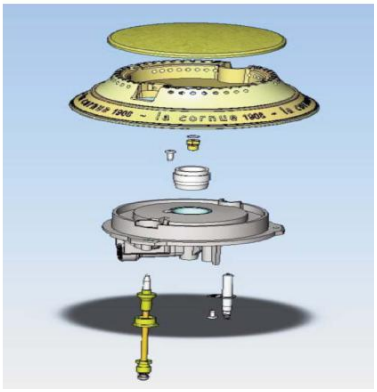
		Open top			**Gas hotplate (small, black burner)**	**Open top broiler (grill)**	**Small Oven**	**Big Oven**
		Maxi Burner	**Large Burner**	**Small Burner**				
Input rating (BTU/hr)	Natural gas 5" W.C (1.24 kPa)	**22,000**	**17,000**	**7,500**	**7,500**	**14,500**	**11,000**	**13,000**
	Propane gas 11" W.C (2.74 kPa)	**22,000**	**12,500**	**6,000**	**7,000**	**14,500**	**11,000**	**13,000**
Orifice sizes (Marking)	Natural gas 5" W.C (1.24 kPa)	**216C**	**197C**	**124C**	**124C**	**170C**	**140**	**155**
	Propane gas 11" W.C (2.74 kPa)	**140C**	**104C**	**76C**	**76C**	**120**	**95**	**100**
Reduced flow rate by-pass	Natural gas 5" W.C (1.24 kPa)	**62 Adjusted**	**55 Adjusted**	**33 Adjusted**	**33 Adjusted**	**62 Adjusted**	---	---
	Propane gas 11" W.C (2.74 kPa)	**62**	**55**	**33**	**33**	**62**	---	---
Venturi (space)	Natural gas 5" W.C (1.24 kPa)	---	---	---	---	Mm	1.5mm	2mm
Venturi (space)	Propane gas 11" W.C (2.74 kPa)	---	---	---	---	mm	1.5mm	2mm



Cap of the burner



Orifice

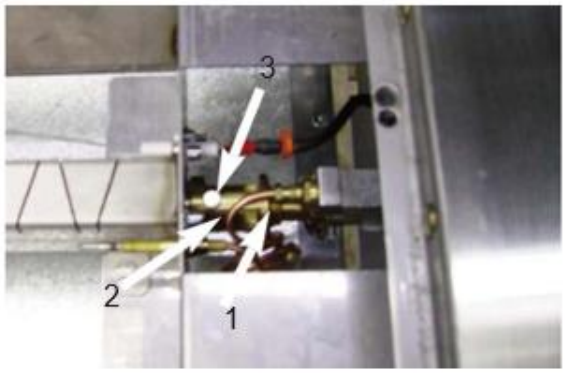


The location of the orifices for the various gas burners differ (see photographs below).

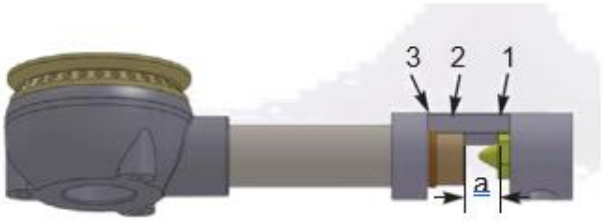
Note: Gas pressure regulator setting must also be adjusted when changing fuel type.

Orifices of gas burner and hotplate are replaced by means of this sequence:

1. Remove the brisk heat grill, then the pan.
2. Remove the cap of the burner.
3. Unscrew the orifice from the top using a standard 7 mm box spanner. Install the new orifice and screw it down completely.
6. Place the cap of the burner taking care to place it correctly on the body of the burner.
7. Place the pan, then the grill or the fire plate.



Open top broiler

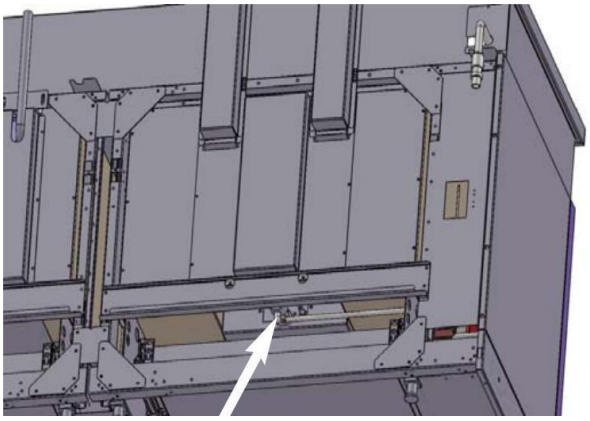


Orifice for gas oven

The orifice for open top broiler or gas oven are always replaced in the following sequence:

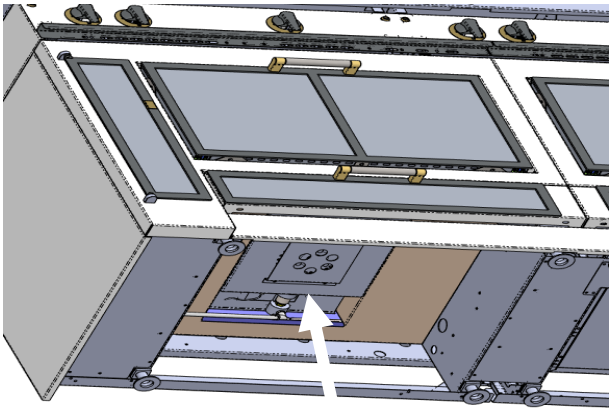
1. Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the orifice.
2. Unscrew the orifice (1) with a 7 mm flat wrench for the stone grill or no. 17 for the oven..
3. Install the orifice (1) corresponding to the new type of gas and tighten it.
4. Ignite the burner and adjust the air inlet by screwing or unscrewing the adjusting cone (2) until you obtain a slightly blue flame showing no separation; separation of the flame is an indication that there is too much air.
5. Then lock the adjusting cone (2) with the locking washer (3).

Back of the cooker



Orifice

Front of the cooker



Orifice

Access is gained to the oven orifice either from the back of the cooker or from the front by removing the drawer. It is easier to change the orifice by accessing it from the rear.

Once you have changed the orifices, it is a good idea to adjust the low settings for the hob burners (see Section 1).

Once the appliance has been adapted to a different type of gas or to a pressure other than those for which it was previously set, the new settings will have to be indicated in place of the previous settings, and a new gas information label will be supplied with the new orifices.

Any sealing will must be done again.

Save the orifices removed from the appliance for future use.

WARNING

The conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not follo-wed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the pro-per installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

3. CONVERTING FOR HIGH ALTITUDE

If the range is to be used above 3000ft the burner orifices must be changed. This conversion must be performed by a qualified gas installer.
Read the instructions before converting this appliance.
Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation. Use the correct orifices for high altitude given by La Cornue service only for your appliance. When you have completed the changes, check the appliance is gas sound.
CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

Do not use re-conditioned or unauthorized gas controls.

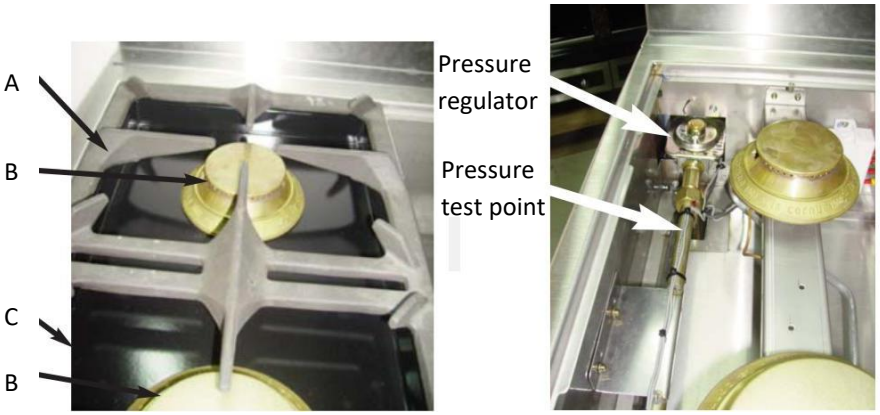
Save the orifices removed from the appliance for future use.

Check operation of all the burners.

After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements.

4. GAS PRESSURE REGULATOR

Remove the grates (A), the cap of the burner (B), then the pan (C). The regulator is now accessible. The regulator has a bayonet mounted top cap. Using a small coin (25¢) press in and turn the cap to remove it. Turn the cap over so that the letters ”LP” (for propane gas) or ”NAT” (for natural gas) are visible on base of the hollow in the cap. Replace the cap making sure that the bayonet pins are securely located.



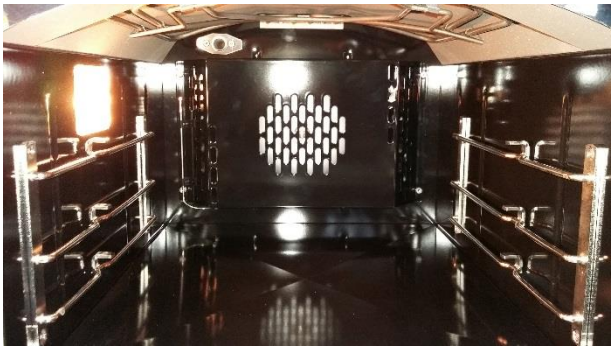


Pressure regulator

Stick on label
Stick the appropriate label on to the data badge to indicate the gas the appliance is now set for.
Pressure Testing
Connect the appliance to the gas supply. Check that the appliance is properly connected to gas.
The gas pressure can be measured at the pressure test point on the appliance side on the manifold, near the pressure regulator.

5. REPLACING THE OVEN LIGHT

The light is located on the side at the top of the oven; it is automatically switched on when the oven door is opened.



Please note: disconnect your stove before interfering with the light to prevent any risk of an electrical shock and to allow the appliance to cool down (if necessary).

Remove the protection glass and then unscrew the damaged light.
Refit a new light and the protection glass.



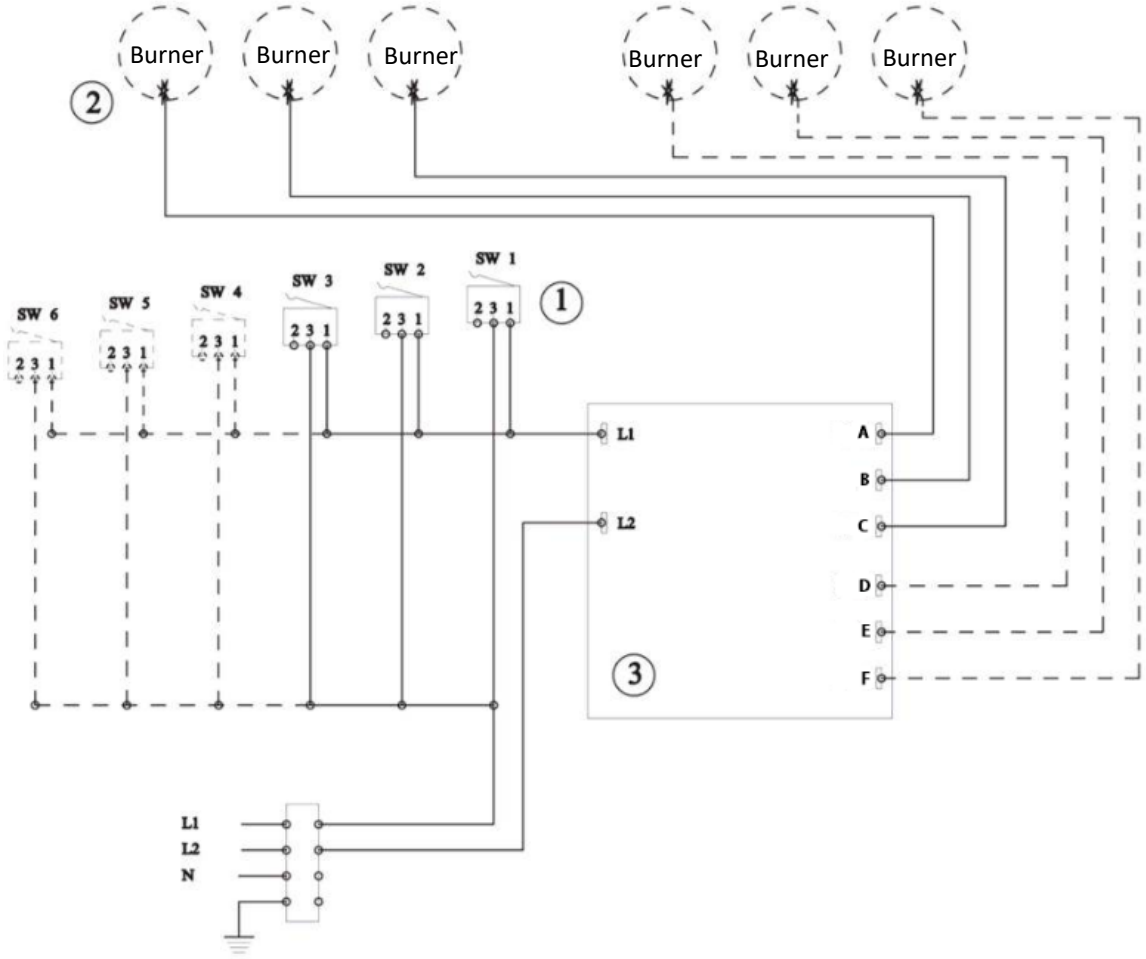
Technical characteristics of the light:
- 25W - 230V - 240V
- 300°C- E14 base

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. GAS COOKTOP ELECTRONIC IGNITION.

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



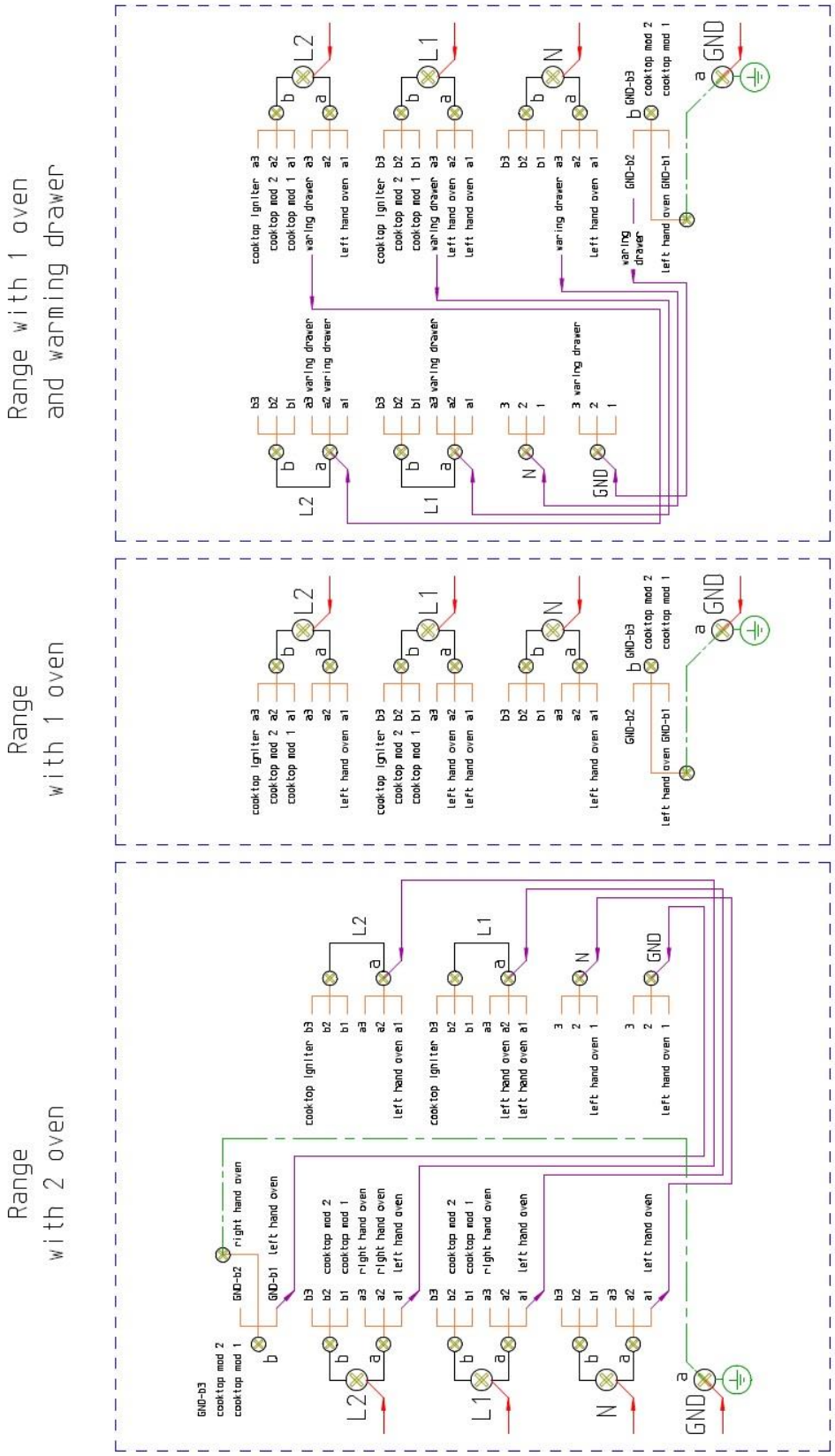
N°	Quantity	Designation
1	3 – 6*	Microswitch
2	3 – 6*	Spark ignition electrode topvalve
3	1	Spark ignition module

**Depends on the number of burners*

2. CONNECTIONS ELECTRIC MODULES ON THE TERMINAL BLOCK

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

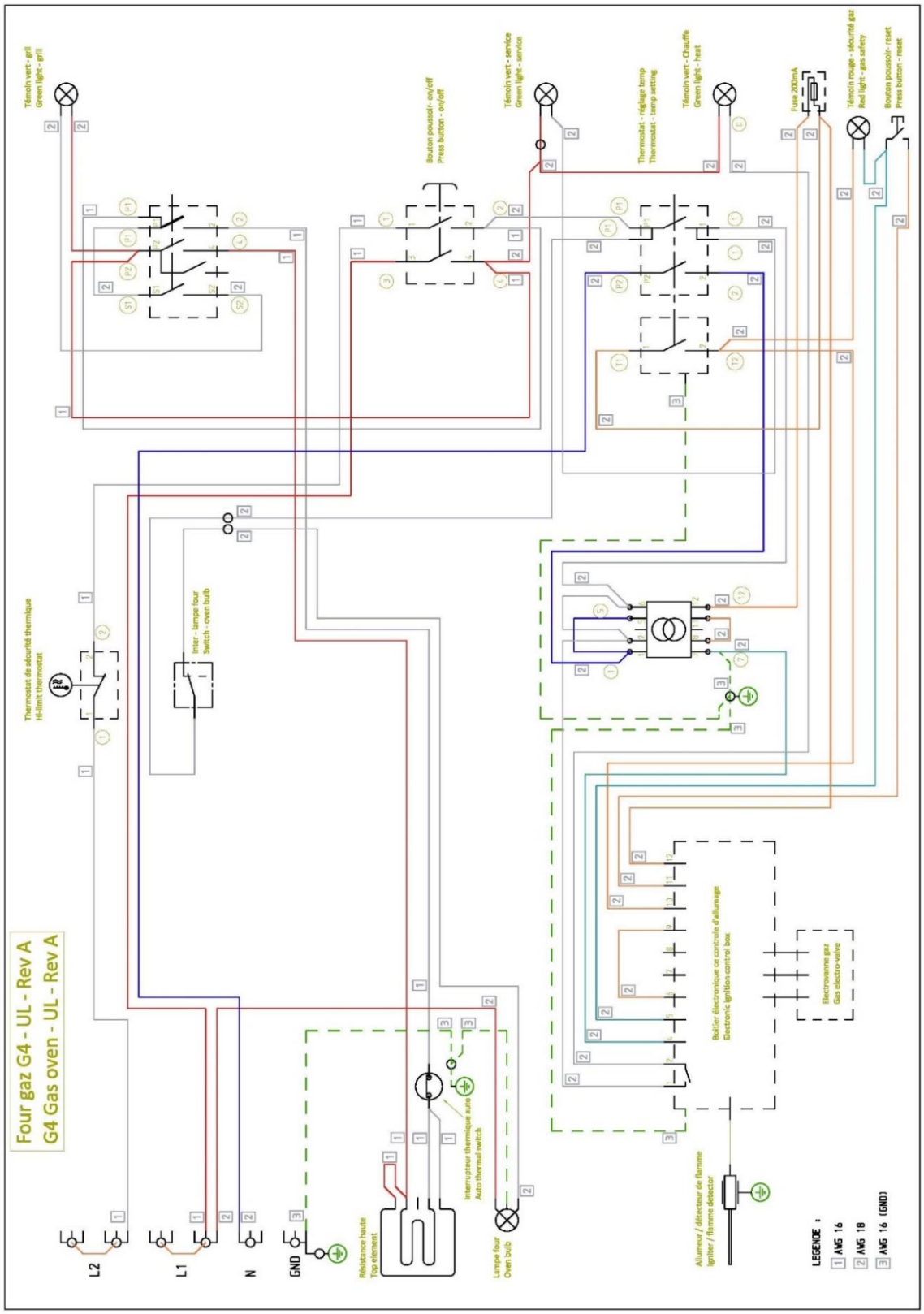
”Verify proper operation after servicing.”



3. GAS OVEN WIRING - ELECTRONIC IGNITION

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

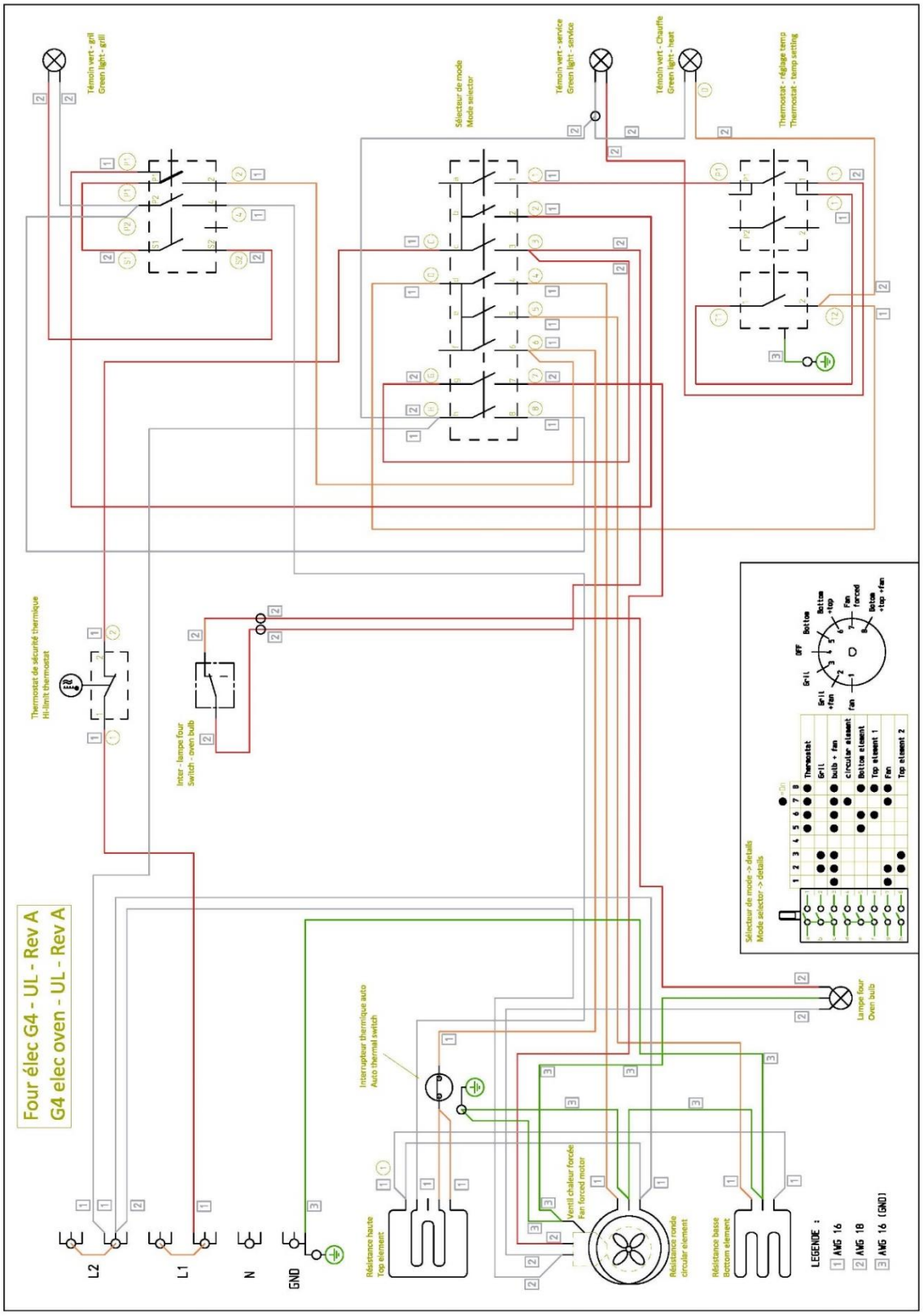
”Verify proper operation after servicing.”



4. ELECTRIC OVEN

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

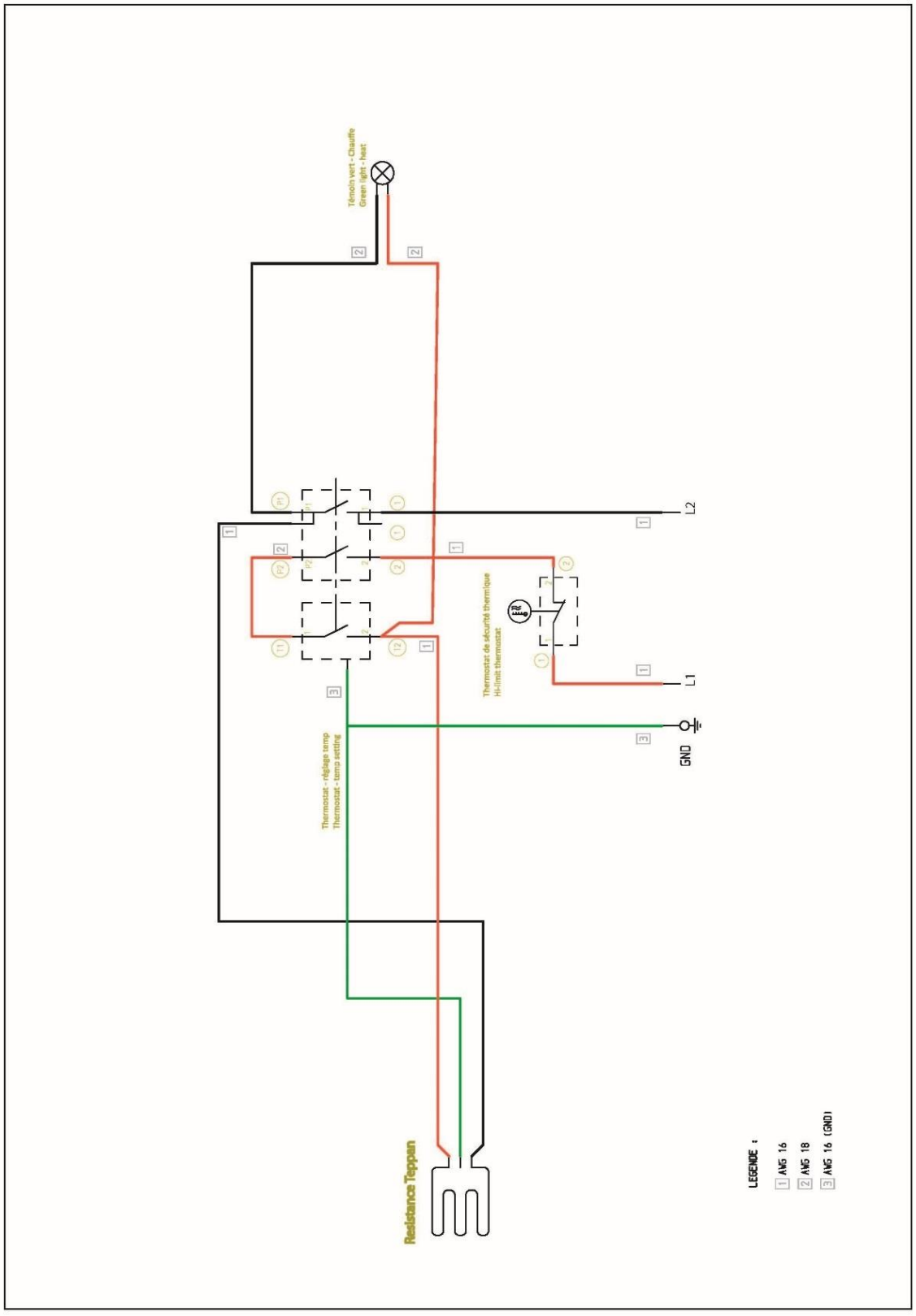
”Verify proper operation after servicing.”



5. 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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After-sales Service:

of 7:00 a.m. and 4:00 p.m. Pacific Time,
Monday through Friday, excluding national Holidays
by calling 877-522-6768

LA CORNUE

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LA CORNUE
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