

LA CORNUE

Installation, Operation
and Maintenance
INSTRUCTIONS
G4 ELECTRIC SERIES

RANGES & COOKTOPS

« G4 »

Château 150

Château 120

Château 90

Château 60



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

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 “Château G4” electric series consist of 4 models of stoves and hobs:

- Le Château 150, width 59“ (1,500 mm).
- Le Château 120, width 47 1/4“ (1,200 mm).
- Le Château 90, width 35“ (900 mm).
- Le Château 60, width 23 5/8” (600mm).

Electrical power supplied by each heating element (W):

Electric Elements		Power
Full induction 60 plate : - 4 associable rectangular burners 187 x 220 mm		7,400 W
Full induction 90 plate : - 2 associable rectangular burners 220 x 185 mm - 2 circular burners diameter 230 mm		7,400 W
Full induction 120 plate : - 2 associable rectangular burners 220 x 185 mm - 2 circular burners diameter 210 and 230 mm - 1 large circular burner diameter 280 mm		11,100 W
Full induction 150 plate : - 2 associable rectangular burners 220 x 185 mm - 2 circular burners diameter 210 and 230 mm - 1 large circular burner diameter 320 mm		11,100 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, large or small oven		2,350 W
Fan only		25 W
Oven bulb (1 per oven)		25 W

LE CHATEAU® 150

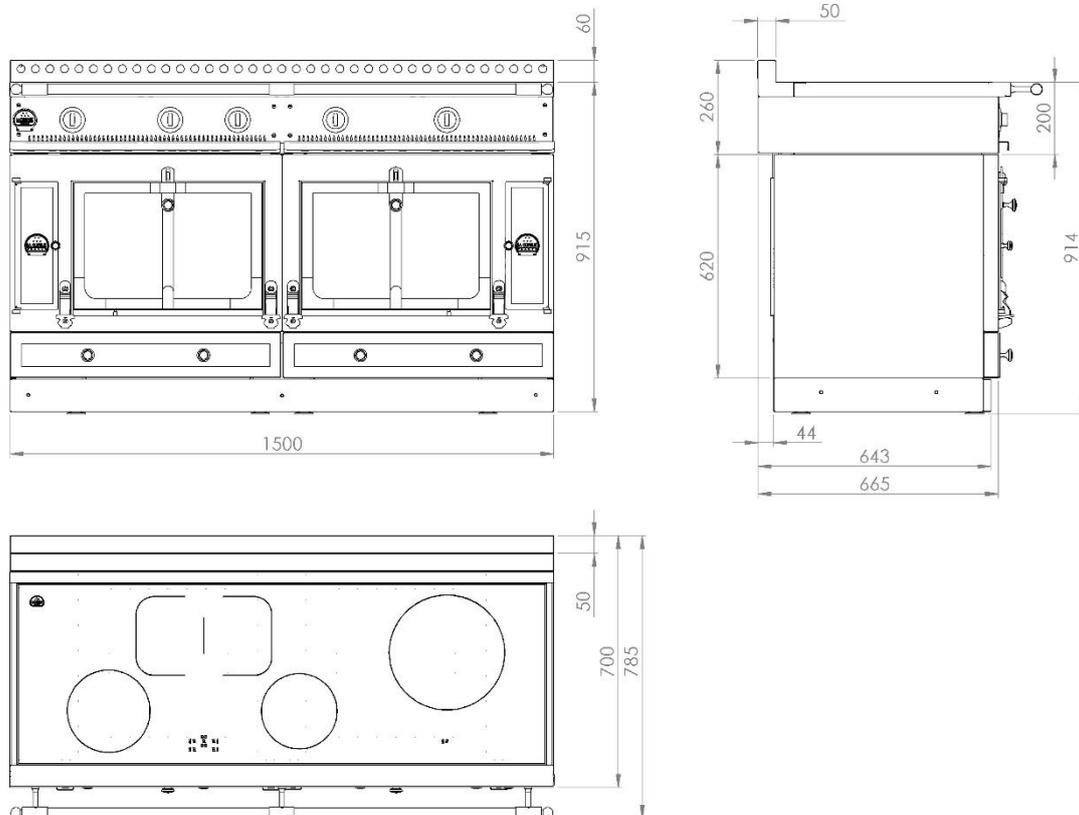
The "Le Château 150" range, one of the models of the La Cornue G4 series consists of:

- 2 thermostatically-controlled small vaulted electric ovens
- 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 (ranges and cooktops).

1. DIMENSIONS

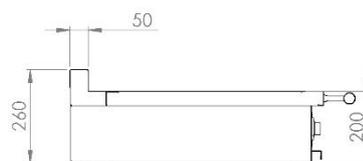
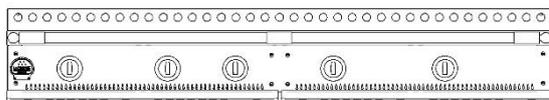
	Ranges	Cooktops
— Appliance height:	36" (914 mm)	7 7/8" (200 mm)
— Height with backsplash:	38 3/8" (974 mm)	10 1/4" (260 mm)
— Width:	59" (1,500 mm)	59" (1,500 mm)
— Weight:	550 to 617 lbs, (250 to 280 kg)	176 to 220 lbs according to the models (80 to 100 kg)
— Depth to the wall:		
- Front:	26 1/8" (665 mm)	
- Rail:	31" (785 mm)	
- Hob edge:	27 1/2" (700 mm)	
Thickness:	1 5/8" (40 mm)	

Range - model G45 *



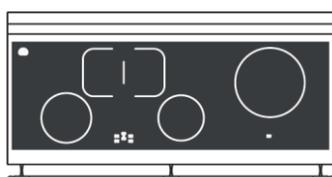
* Dimensions in mm

Cooktop - model T45 *



2. HOB CONFIGURATION

KI



1 induction hob with five cooking areas

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

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm ²	Wire section N° AWG
RANGES				
G45XXEEUKI	16,150	70**	13.3	6*
COOKTOP				
T45XXEEUKI	11,100	46	8.4	8*

* Supplied with a mounted 2 x AWG6 (L1, L2) + 2 x AWG 8 (N, GND) power cable with attachment plug

** ** See page 21

LE CHATEAU® 120

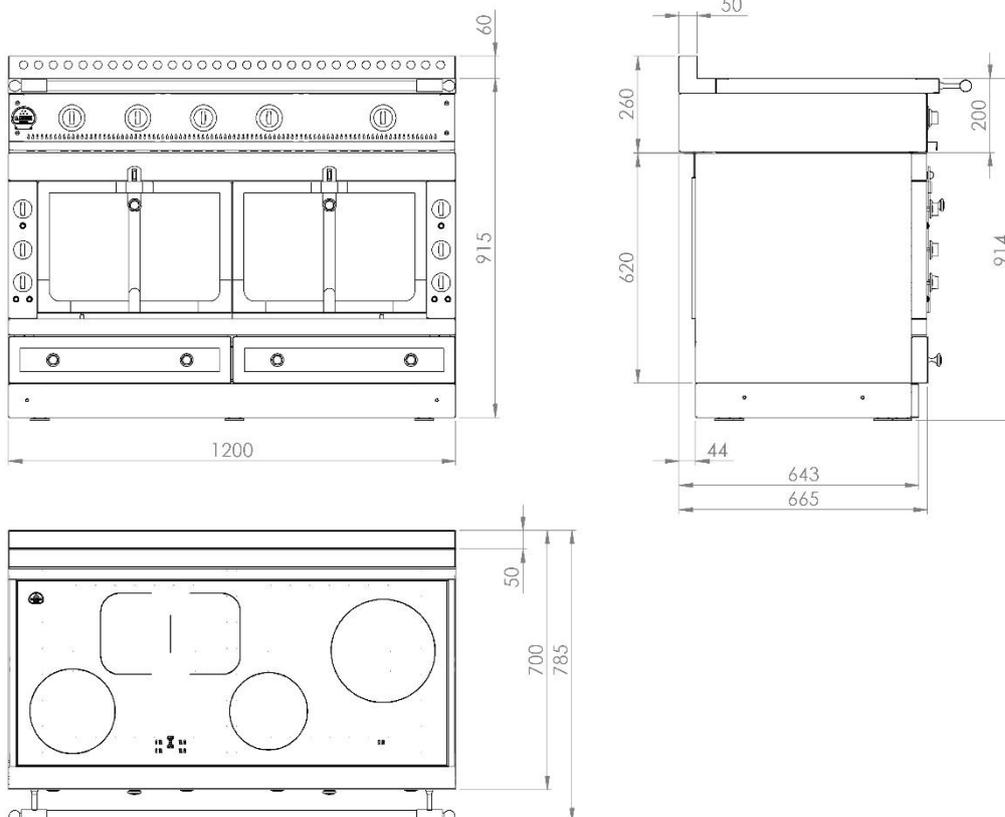
The "Le Château 120" range, one of the models of the La Cornue G4 series consists of:

- 2 thermostatically-controlled small vaulted electric ovens
- 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 (ranges and cooktops).

1. DIMENSIONS

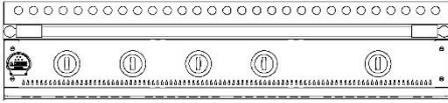
	Ranges	Cooktops
— Appliance height:	36" (914 mm)	7 7/8" (200 mm)
— Height with backsplash:	38 3/8" (974 mm)	10 1/4" (260 mm)
— Width:	47 1/4" (1,200 mm)	47 1/4" (1,200 mm)
— Weight:	440 to 485 lbs (200 to 220 kg)	176 to 220 lbs according to the models (80 to 100 kg)
— Depth to the wall:		
- Front:	26 1/8" (665 mm)	
- Rail:	31" (785 mm)	
- Hob edge:	27 1/2" (700 mm)	
Thickness:	1 5/8" (40 mm)	

Range - model G42 *



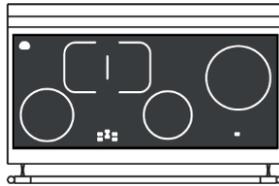
* Dimensions in mm

Cooktop - model T42 *



2. HOB CONFIGURATION

EI



1 induction hob with five cooking areas

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

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm ²	Wire section N° AWG
RANGES				
G42XXEEUEI	16,150	70**	13.3	6*
COOKTOP				
T42XXEEUEI	11,100	46	8.4	8*

* Supplied with a mounted 2 x AWG6 (L1, L2) + 2 x AWG 8 (N, GND) power cable with attachment plug

** See page 21

LE CHATEAU® 90

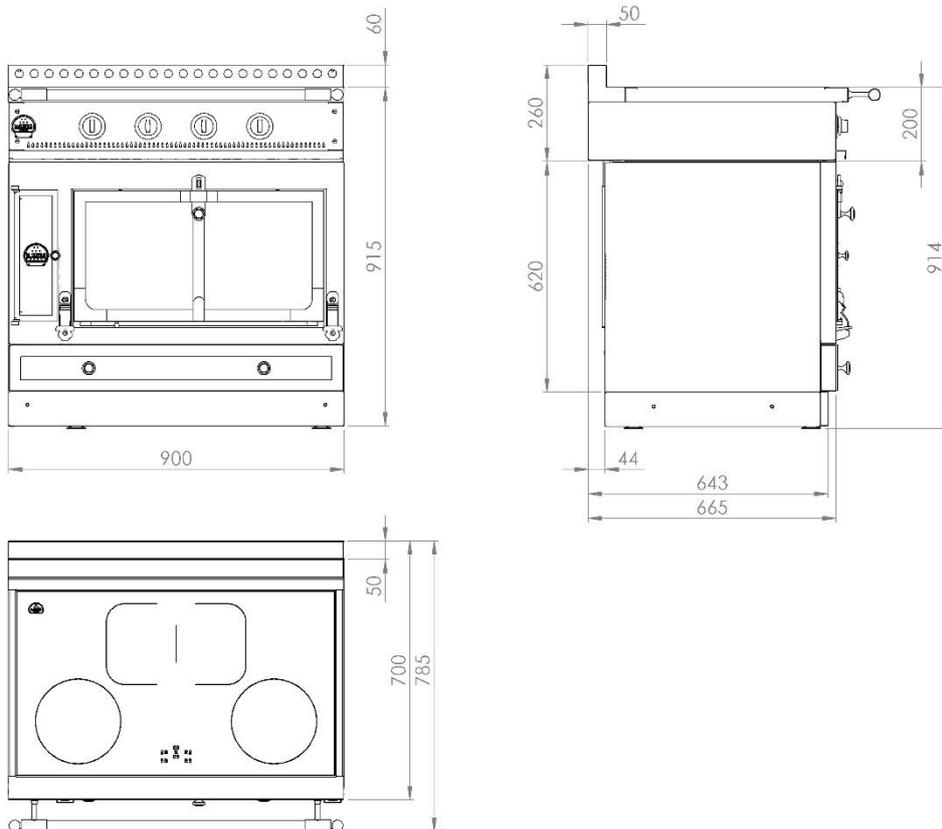
The "Le Château 90" range, one of the models of the La Cornue G4 series consists of:

- 1 thermostatically-controlled large vaulted electric oven.
- 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

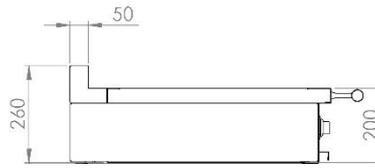
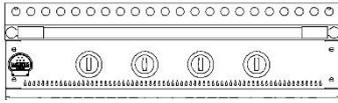
	Ranges	Cooktops
— Appliance height:	36" (914 mm)	7 7/8" (200 mm)
— Height with backsplash:	38 3/8" (974 mm)	10 1/4" (260 mm)
— Width:	35 1/2" (900 mm)	35 1/2" (900 mm)
— Weight:	220 to 330 lbs, (100 to 150 kg)	154 to 220 lbs according to the models (70 to 100 kg)
— Depth to the wall:		
- Front:	26 1/8" (665 mm)	
- Rail:	31" (785 mm)	
- Hob edge:	27 1/2" (700 mm)	
Thickness:	1 5/8" (40 mm)	

Range - model G49 *



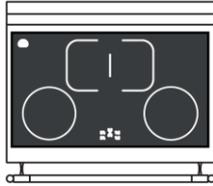
* Dimensions in mm

Cooktop - model T49 *



2. HOB CONFIGURATION

CI



1 induction hob with four cooking areas

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

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm ²	Wire section N° AWG
RANGES				
G49XXEEUKI	10,100	44	13.3	6*
COOKTOP				
T49XXEEUKI	7,400	32	5.3	10

* Supplied with a mounted 2 x AWG6 (L1, L2) + 2 x AWG 8 (N, GND) power cable with attachment plug

LE CHATEAU® 60

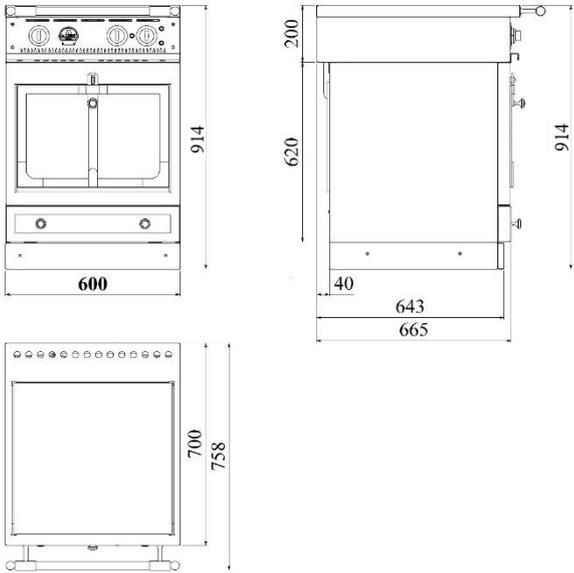
The "Le Château 60" range, one of the models of the La Cornue G4 series consists of:

- 1 thermostatically-controlled small vaulted electric oven,
- One Induction cooktop bounded at the rear by a stainless steel flat backsplash creating a gap between the range and the wall.

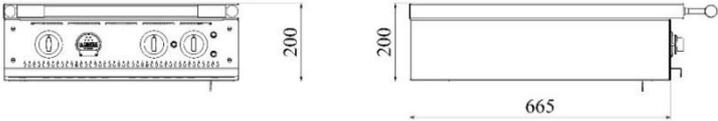
1. DIMENSIONS

	Ranges	Cooktops
— Appliance height:	36" (914 mm)	7 7/8" (200 mm)
— Width:	23 5/8" (600 mm)	23 5/8" (600 mm)
— Weight:	331 lbs (150 kg)	121 lbs (55 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 G40 *



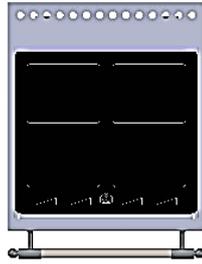
Cooktop - model T40 *



* Dimensions in mm

2. HOB CONFIGURATION

A0



A large induction hob with 4 cooking areas

3. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	208 / 240 V a.c. Power supply		
		Intensity Amps	Wire section in mm2	Wire section N° AWG
RANGES – 240 V a.c				
G40XE0UA0	9,925	44	13.3	6*
RANGES – 208 V a.c				
G40XE0UA0	9,925	50	13.3	6*
COOKTOP – 240 V a.c				
T40XX00UA0	7,400	32	5.3	10
COOKTOP – 208 V a.c				
T40XX00UA0	7,400	38	5.3	10

* Supplied with a mounted 2 x AWG6 (L1, L2) + 2 x AWG 8 (N, GND) power cable with attachment plug

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" stove will be installed has excellent ventilation to the outside, and a fresh air inlet.

Do not use air recycling systems.

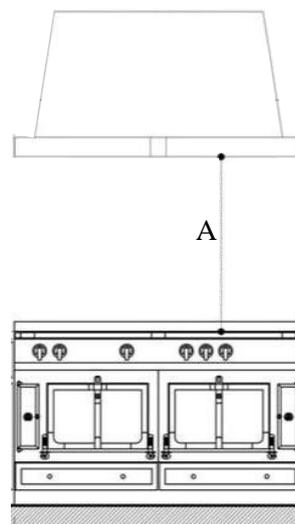
Ventilation exhaust devices can be vapor aspirators or hoods.

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 range 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, or 0.020-inch-thick copper.



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:	120/240 V a.c., single-phase, 3 wire system, 50/60 Hz
Safety:	The range, 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 + N + Grd), 60Hz, 16.1 kW (or 10.1kW for G49)
Branch Circuit Protection	50 A
Connection Type	NEMA 14-50 P
**Maximum total electric load 240V : 50Amps *load demand diversity calculation according to NFPA70 article 220.	

The "La Cornue" electric stoves are equipped with a power cable with plug NEMA 14/50P to be plugged on a NEMA 14/50R receptacle

3. 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.

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.

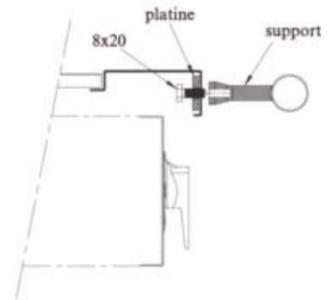
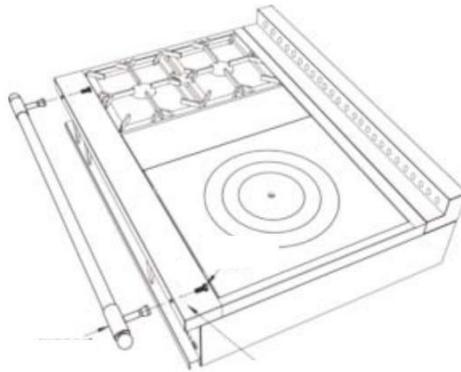


5. When lifting up stairs, the straps of the handlers at the bottom should be shorter so the cooker stays level.
The back of the cooker should always face the inside side of the ramp.

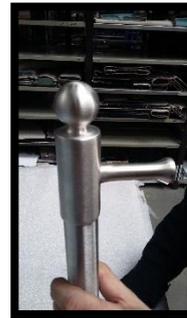
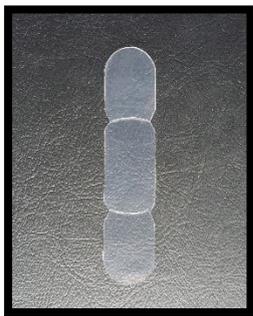


ASSEMBLY INSTRUCTIONS

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.

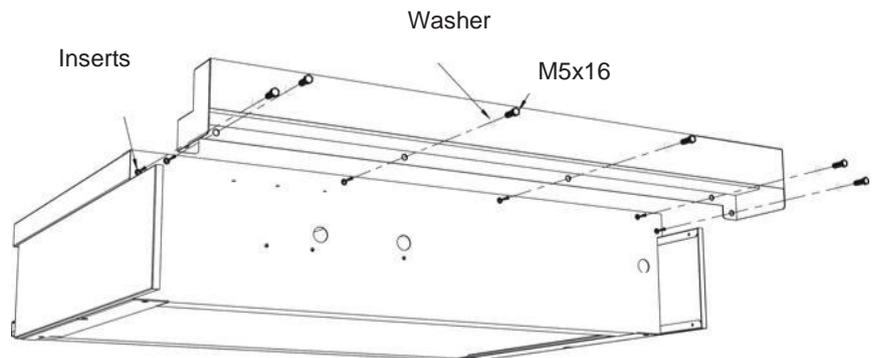


Place a rotating block at each junction of the bar and push the end piece before mounting the concerned tube.

2. RISER / BACKSPLASH INSTALLATION



8 mm

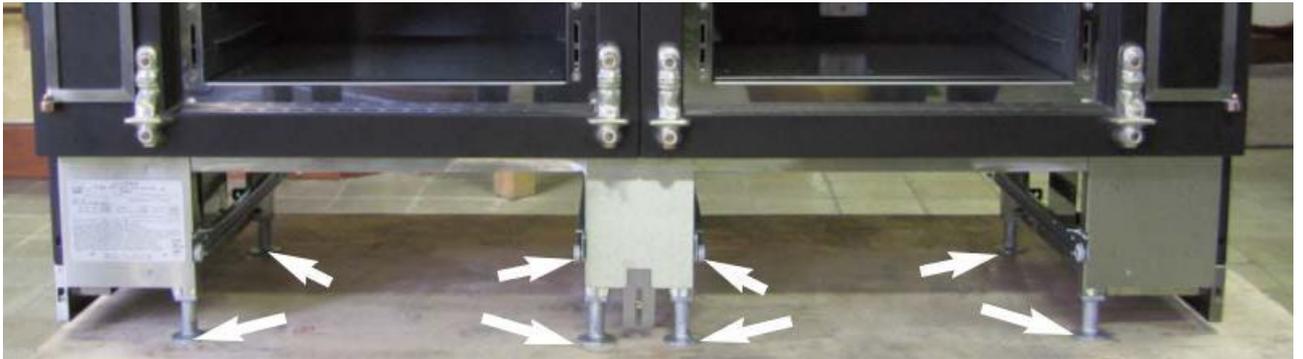


3. HEIGHT ADJUSTMENT

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 standard screwdriver.

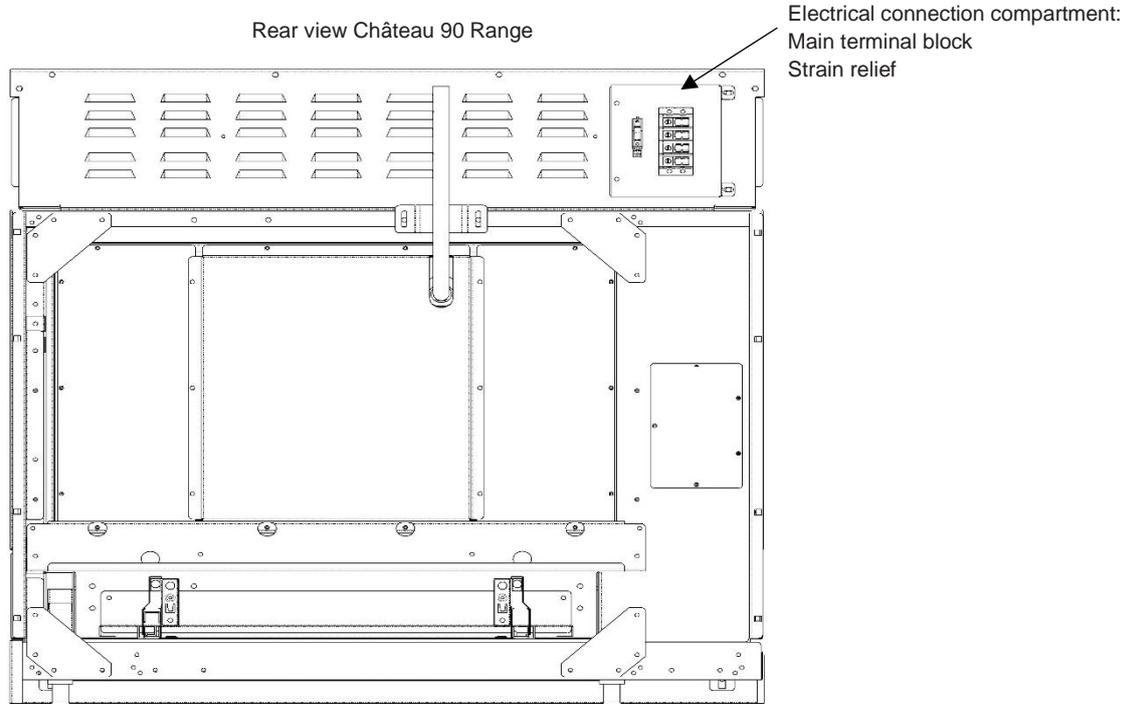
Use the Standard T-20 Screwdriver to Install the Plinthes/Toe-Kicks to the Range.



CONNECTIONS

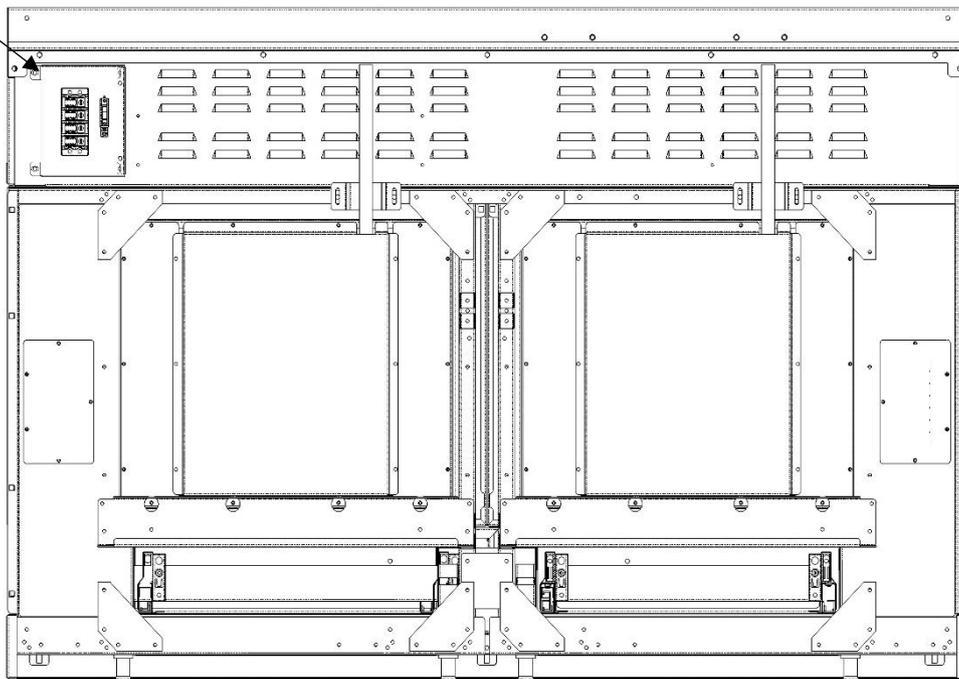
This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed.

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



Electrical connection compartment:
Main terminal block
Strain relief

Rear view Ranges :
Château 150, Château 120, Château 60

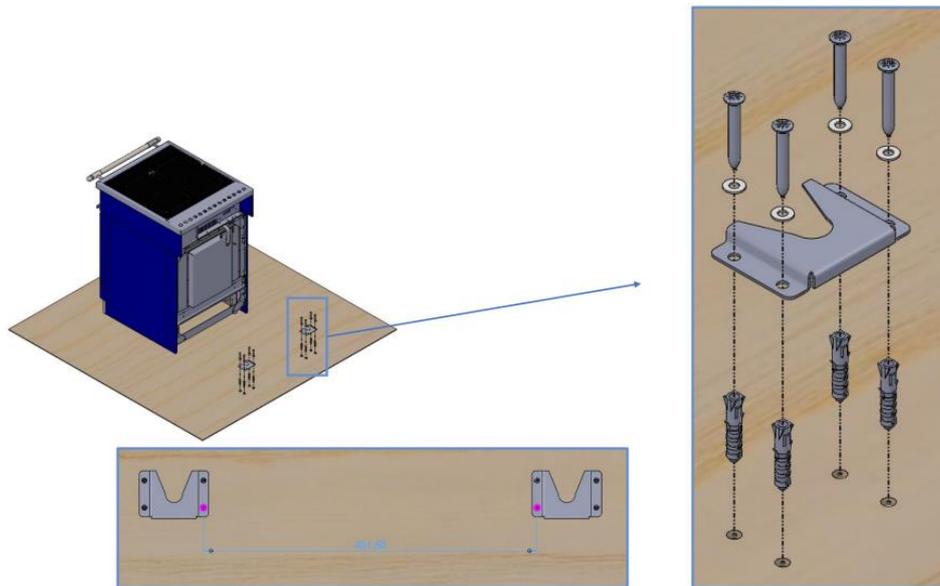


ANTI-TILT KIT FOR CASTEL 60

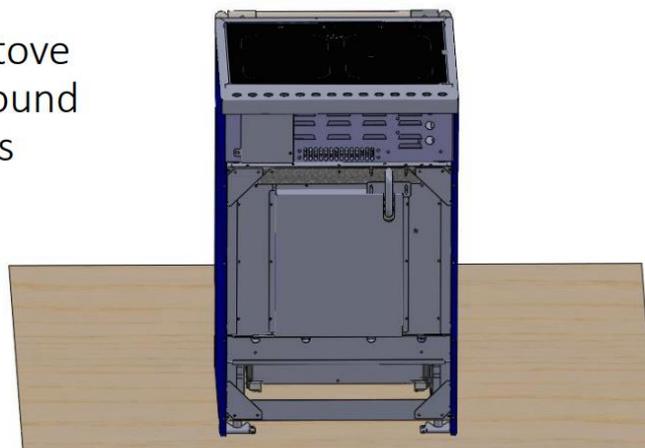
Inventory :



Installation :



Push the stove
into the ground
fixations



1. NAMEPLATE LABEL

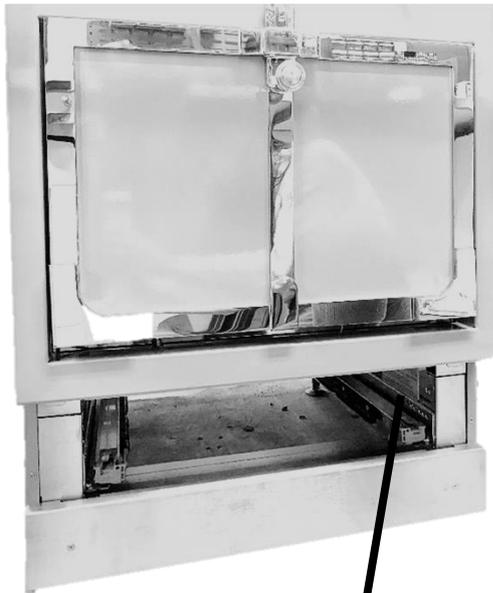
The nameplate label of the Château 150/120/90 ranges is on the bottom-left, on the toe kick behind the storage drawer. To see this rating plate, pull out the storage drawer.

On the Château 60 range, the plate is on the bottom-right of the cooker, under the oven. Remove the storage drawer to see the plate.

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)

Château 60 range



Ranges :
Château 150, Château 120, Château 90



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.

For all the ranges, the specified ampere rating for the cord shall be 50 A.

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 25 for the location of the nameplate label).

The "La Cornue" appliance is supplied with a factory Installed 4 wires Power Supply Cord and attachment grounded plug, for connection to 4-wire circuit rated 120/240, 60 Hz.

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 INDUCTION

Technical characteristics:

Caractéristique	Modèle 150	Modèle 120	Modèle 90	Modèle 60
Puissance total	11000W	11000W	7400W	7400 W
Heating zone front left	Ø 230 mm	Ø 230 mm	Ø 230 mm	187 x 220 mm
Minimum detection	Ø 90 mm	Ø 90 mm	Ø 90 mm	Ø 100 mm
Nominal power*	2300 W	2300 W	2300 W	2100 W
Booster power*	3700 W	3700 W	3700 W	3700 W
Heating zone rear left	185 x 220 mm	185 x 220 mm	185 x 220 mm	187 x 220 mm
Minimum detection	Ø 100 mm	Ø 100 mm	Ø 100 mm	Ø 100 mm
Nominal power*	2100 W	2100 W	2100 W	2100 W
Booster power*	3700 W	3700 W	3700 W	3700 W
Heating zone rear right	185 x 220 mm	185 x 220 mm	185 x 220 mm	187 x 220 mm
Minimum detection	Ø 100 mm	Ø 100 mm	Ø 100 mm	Ø 100 mm
Nominal power*	2100 W	2100 W	2100 W	2100 W
Booster power*	3700 W	3700 W	3700 W	3700 W
Heating zone front right	Ø 210 mm	Ø 210 mm	Ø 230 mm	187 x 220 mm
Minimum detection	Ø 90 mm	Ø 90 mm	Ø 90 mm	Ø 100 mm
Nominal power*	2300 W	2300 W	2300 W	2100 W
Booster power*	3700 W	3700 W	3700 W	2650 W
Heating zone right large	Ø 320 mm	Ø 285 mm		
Minimum detection	Ø 110 mm	Ø 110 mm		
Nominal power*	2600 W	2600 W		
Booster power*	3700 W	3700 W		

* the power may vary depending on the size and material of the pans.

Use of the appliance for Château 150, Château 120 and Château 90:

Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level
<u>U</u>	No pan detection	No pan or inadequate pan
A	Heat accelerator	Automatic cooking
E	Error message	Electronic failure
H	Residual heat	The heating zone is hot.
P	Booster	Booster is activated.
L	Locking	The Locking function is activated.
	Bridge	Bridge is activated
	Grill	Grill is activated

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent because this can create a blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is working, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course, the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify this thanks to a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. With a diameter that is too small, the pan doesn't work. This diameter varies in function of the heating zone diameter.

If the pan is not adapted to the induction hob, the display will show [U].

Starting-up

Start-up / switch off a heating zone:

Action :	Control panel :	Display :
To set	Turn the knob to the right	[1] to [P]
To stop	Turn the knob to [0]	[0] or [H]

Pan detection:

Pan detection ensures a perfect safety. Induction does not work:

- If there is no pan on the heating zone, or if this pan is not adapted to induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when an induction pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: do not let the pan detection [U] active.

Residual heat indication :

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and the symbol [H] indicates this on the display.

The symbol [H] disappears when the heating zones can be touched without danger.

Do not touch the heating zones and do not put any heat sensitive objects on them, as long as the residual heat indicators are switched on. **There are risks of burns and fire.**

Booster function :

Booster [P] grant a boost to the heating zone.

When this function is activated, the heating zone work during 10 minutes at an ultra- high speed.

This is meant to be used for heating up big quantities of water very quickly (e.g. pasta).

Action :	Control panel :	Display :
Start up the Booster	Turn the knob to the right until the stop	[P]
Stop the Booster	Turn the knob	[9] to [0]

Automatic cooking :

The cooking zone is equipped with an automatic cooking device. The cooking zone starts at full power for a certain amount of time, then automatically reduces its power until it reaches the preselected power level.

Start-up:

Action :	Control panel :	Display :
Start up the automatic	Turn the knob to the left until the stop during 2s [A] Then turn the knob to the right to choose the desired power level	[A]
(for example « 7 »)		[7] is blinking with [A]

Switching off the automatic cooking:

Action :	Control panel :	Display :
Power level selection	Turn the knob	[0] to [P]

Control panel locking :

To avoid modification of the setting of the cooking zone, the control panel can be locked.

Action :	Control panel :	Display :
Lock the hob (4 zones)	Turn the 2 left knobs to the left of position [A] during 3s	4x [L]
Lock the hob (1 zone)	Turn the right knobs to the left of position [A] during 3s	[L]
Unlock the hob (4 zones)	Turn the 2 left knobs to the left of position [A] during 3s	4x [L] disappears
Unlock the hob (1 zone)	Turn the right knobs to the left of position [A] during 3s	[L] disappear

Grill function:

This function allows you to combine 2 zones to use a grill on your induction hob.
This function is only available on the rear zones.

Action :	Control panel :	Display :
Activate the bridge	Turn the 2 rear zones knobs to the right of position [P] during 6s	[9], [8], [3]
Stop the bridge	Turn the knob from the rear right zone to position [0]	

Bridge function:

This function allows to combine 2 zones while having the same functionalities as a single zone.
This function is only available on the rear zones.

Action :	Control panel :	Display :
Activate the bridge	Turn the 2 rear zones knobs to the right of position [P] during 3s	[9], [], [3]
Stop the bridge	Turn the knob from the rear right zone to position [0]	

Maintenance And Cleaning

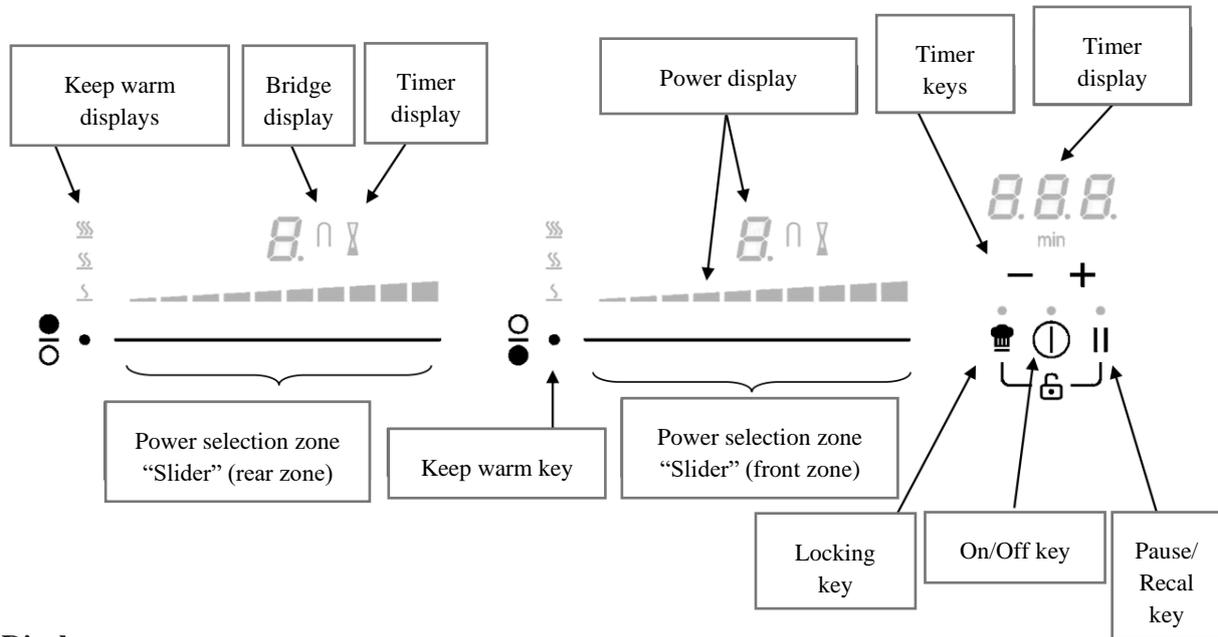
Switch off the appliance before cleaning.

Do not clean the hob when the glass is too hot: risk of burns.

- Remove small spots with a damp cloth using washing-up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be avoided at all costs.
- Never use steam cleaner or high-pressure washer.
- Do not use objects that might scratch the ceramic glass.
- Ensure that the pan is dry and clean and that there is no dust on your ceramic hob or on the pan. The use of rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent a damaged surface.

Use of the appliance for Château 60 :

Control panel



Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level
<u>U</u>	No pan detection	No pan or inadequate pan
A	Heat accelerator	Automatic cooking
E	Error message	Electronic failure
H	Residual heat	The heating zone is hot.
P	Booster	Booster is activated.
„	Double Booster	The Double Booster is activated.
U	Keep warm	Maintain automatically of 42, 70 or 94°C.
	Pause	The hob is in pause.
n	Bridge	2 cooking zones are combined.
8	Grill	The Grill is activated

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course, the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enameled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminum, glass, wood, ceramic, stoneware, ...

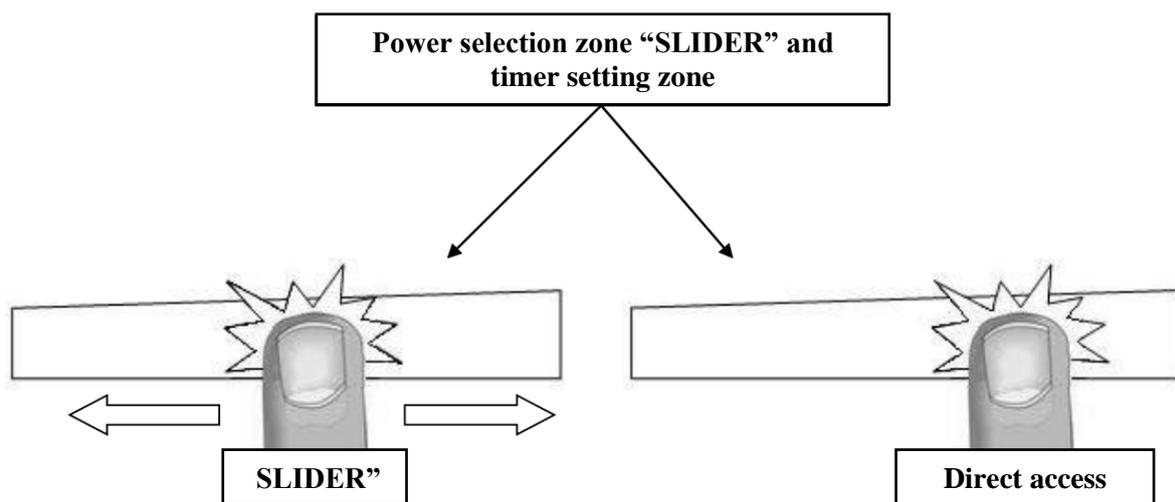
The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound. **In the case of a general use press only one key at the same time.**

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

Action :	Control panel :	Display :
To start	press key [Ⓢ]	[0]
To stop	press key [Ⓢ]	nothing or [H]

- **Start up / switch off a heating zone:**

Action :	Control panel :	Display :
To set (adjust the power)	slide on the “SLIDER“ to the right or to the left	[1] to [P]
To stop	slide to [0] on “SLIDER“	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [U] active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster and Double Booster function

Booster [P] and Double Booster [, , //] grant a boost of Power to the selected heating zone. If this function is activated the heating zones work during 10 minutes with an ultra-high Power. This is foreseen for example to heat up rapidly big quantities of water, like noodle.

- **Start up / switch off a heating zone:**

Action :	Control panel :	Display :
Start up the booster	slide on the “SLIDER “or press directly on the end of the “SLIDER”	[P]
Stop the booster	Slide on the “SLIDER“	[9] to [0]

- **Start up / Stop Double Booster**

Action :	Control panel :	Display :
Start up the booster	Slide to the end of the “SLIDER” or press directly on the end of the “SLIDER”	[P]
Start up Double Booster	Re-press key [P]	[,, // and P]
Stop the Double Booster	Slide on the “SLIDER“	[P] to [0]
Stop Booster	Slide on the “SLIDER“	[9] to [0]

- **Power management:**

If the selected heating levels for both zones exceed the maximum available amount of power, the power management function is automatically reducing the power from one of these zones. The display of this zone is first blinking; the level is then automatically reduced to the highest suitable position

Heating zone selected :	The other heating zone: (example: power level 9)
[P] is displayed	[9] goes to [8] and blinks

Timer :

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 999 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

Action :	Control panel :	Display :
Select the power level	Slide on the "SLIDER"	[1] to [P]
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking. The time is confirmed and the timer starts

- **To stop the cooking time:**

Action :	Control panel :	Display :
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function:**

Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action :	Control panel :	Display :
Activate the hob	Press display [⓪]	[0]
Select the Timer	Press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking. The time is confirmed and the timer starts

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings. To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking ;

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- **Start-up:**

Action :	Control panel :	Display :
Power level selection (for example « 7 »)	slide on the “SLIDER “to [7] and stay 3s	[7] is blinking with [A]

- **Switching off the automatic cooking:**

Action :	Control panel :	Display :
Power level selection	slide on the “SLIDER”	[0] to [9]

Selected power	Automatic cooking time (Min:S)
1	00:40
2	01:12
3	02:00
4	02:56
5	04:16
6	07:12
7	02:00
8	03:12
9	-:-

“Keep warm” Function

This function allows the reach and automatically maintains at the temperature of 42, 70 or 94°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm »:**

Action :	Control panel :	Display :
42°C to engage	Press once on key [Keep warm]	[U] and []
70°C to engage	Press twice on key [Keep warm]	[U] and []
94°C to engage	Press 3 times on key [Keep warm]	[U] and []
To stop	Slide on the “SLIDER” or press key [Keep warm] until [0]	[0]

The maximum duration of keeping warm is 2 hours.

Bridge and automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. With this function the Booster function is allowed.

Action :	Control panel :	Display :
Activate the hob	Press display [0/I]	[0]
Activate the bridge	Press simultaneously on [Keep warm] of the 2 cooking zones Or put a great pan on the 2 zones and press on the 2 “SLIDER”	[0] and [] [] blink []
Increase bridge	Slide on the “SLIDER“ witch indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on [Keep warm] of the 2 cooking zones	[0]

Grill Function

This function allows the optimal use of the grill plate with combining two areas and using appropriate powers.

Action :	Control panel :	Display :
Activate the hob	Press display [0/I] [0] put the grill plate on the 2 zones to use 2 zones to use	[0] [] blink
Activate the Grill	Press simultaneously on the « SLIDER » of the 2 cooking zones	[]
Increase the Grill	Slide on the “SLIDER “which indicates the power	power level on the slider
Stop the Grill	Press simultaneously on the « SLIDER » of the 2 cooking zones	[0]

Control panel locking

To avoid modification of the setting of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [⏻]).

Action :	Control panel :	Display :
Locking the hob	Press simultaneously [👨‍🍳] and [II] during 6s	[L] on display
Unlock the hob	Press simultaneously [👨‍🍳] and [II] during 6s	[0]

Fonction Chef

This function divides the hob into 2 large cooking zones. The power level is preset to [5] basic. You can change the power level and it will automatically be saved for your next use.

Action :	Control panel :	Display :
Activate the function	Press on [👨‍🍳]	[5] and [👨‍🍳]
Deactivate the function	Press on [👨‍🍳]	[0]

2. 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. MULTIFUNCTION ELECTRIC OVEN

Functions of the Multifunction oven:

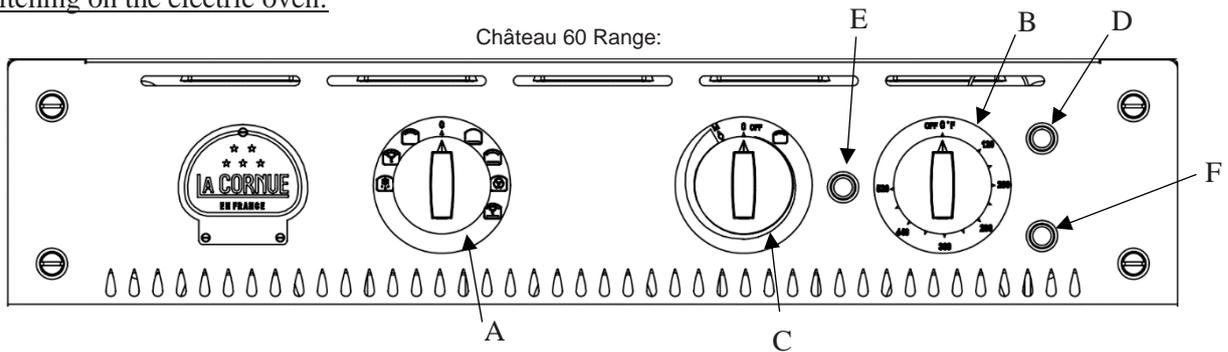
The multifunction oven has few different cooking modes. We recommend that you take extra care when cooking until you have familiarised yourself with each function.

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:

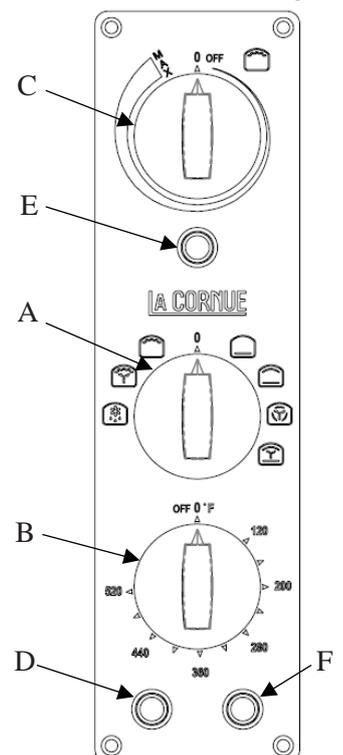
- a function selector (A): on the right: "Conventional bottom Heat", "Floor-Vault Combination", "Forced Convection" and "Convection Assisted Oven", or on the left: "Grill", "Convection Broiling" and "Defrosting".
- a temperature regulating thermostat (B),
- a grill energy regulator simmerstat (C).

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.

Château 150/120/90 Range:



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.



3.2. GRILL FUNCTION

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 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”

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.

3.3. THE OVEN DISHES

There are several different trays in your oven:

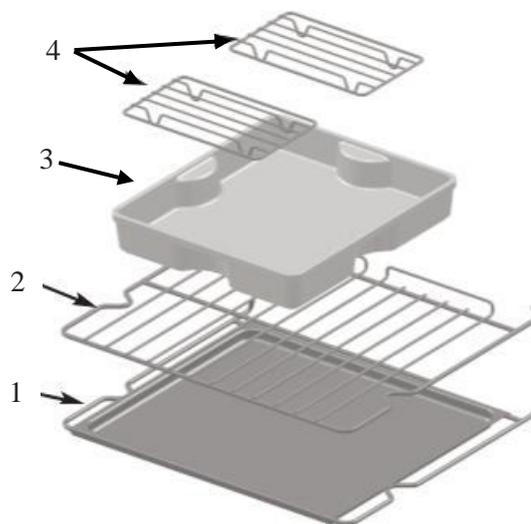
1. The **drip pan or the pastry tray/cookie sheet** with an enamelled coating. This is intended exclusively for pastry-making or for ingredients to be grilled under the electric oven grill.

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.

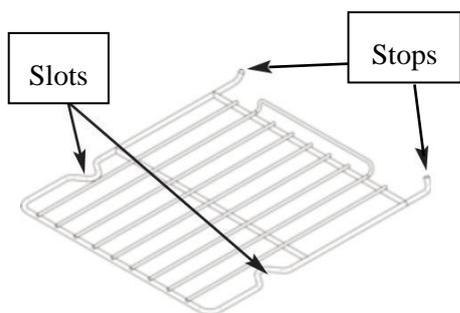
3. The **large roasting dish in porcelain** (one dish per stove)

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.

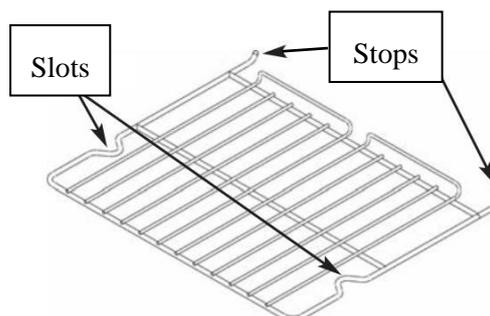


3.5. INSTALLATION OF THE ”SHELF” TRAY OR ”DRIP PAN” OR “OVEN RACKS”

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

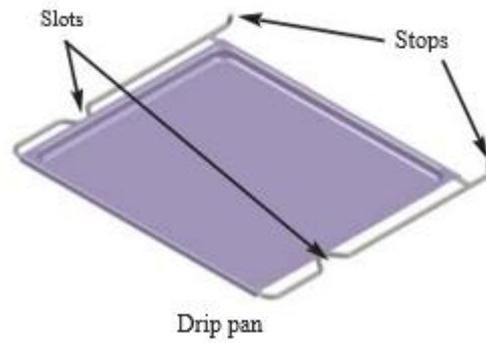
To use your oven in complete safety you must set up the large tray or ”drip pan” or “oven rack” correctly.

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

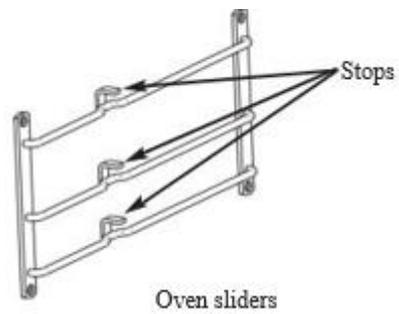
re-inserted into the slots. Pull the large tray forward until the back of the tray is blocked by the stops of the lateral oven sliders.

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.



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



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.

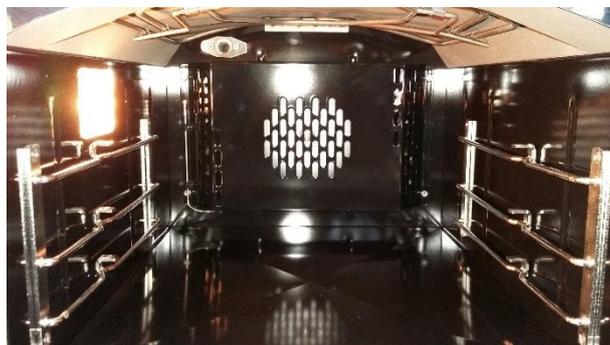
1. REPLACING THE OVEN LIGHT

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 unclip the damaged light.

Refit a new light and the protection glass.



Technical characteristics of the light:

- 25W
- 220V-240V
- 300°C
- G9 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.

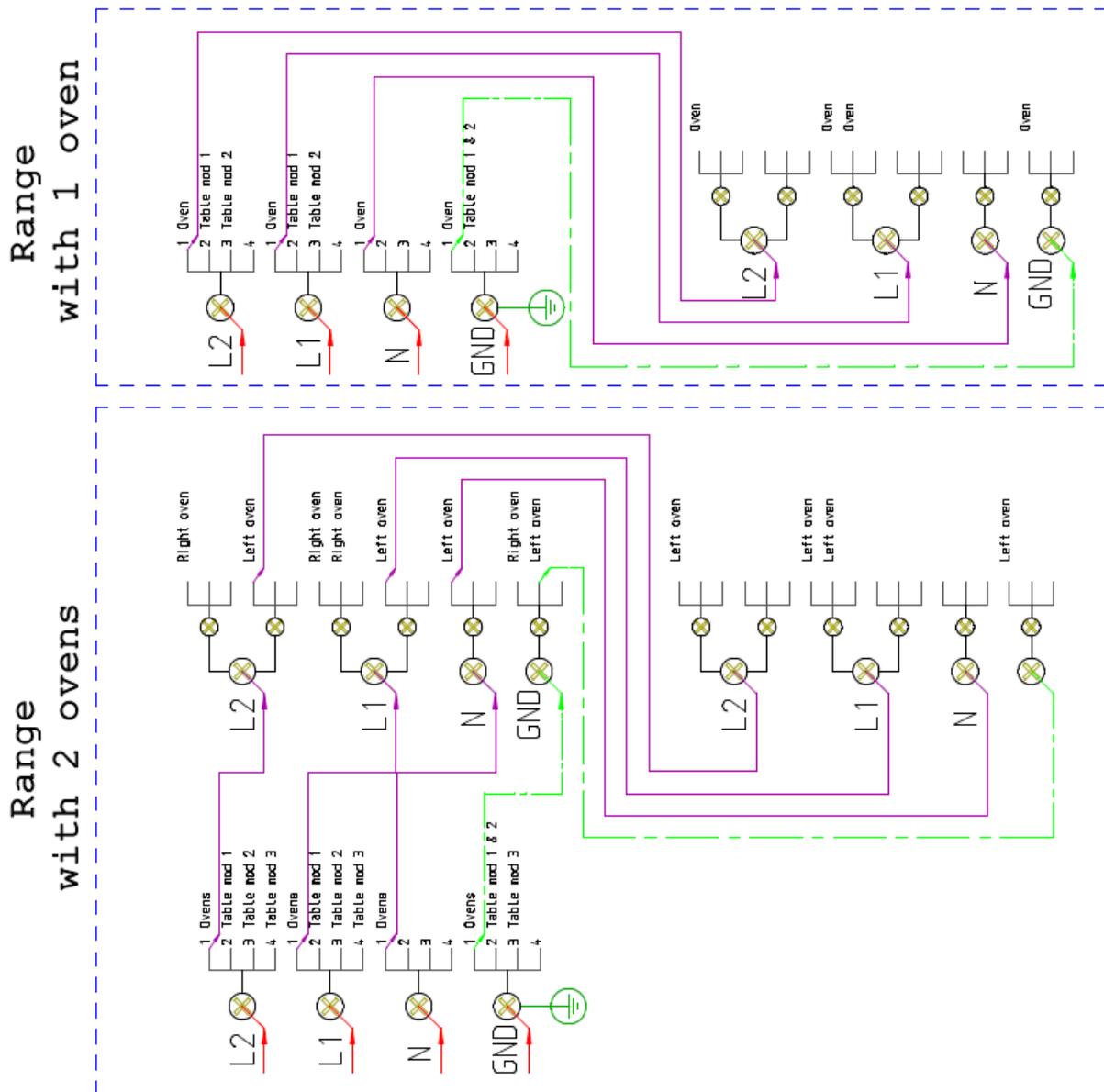
You can always rely on your dealer and the Company to stand behind every product anywhere in the U.S.A. and in Canada. For additional equipment, service and information contact your dealer

ELECTRICAL DIAGRAMS

1. 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.”

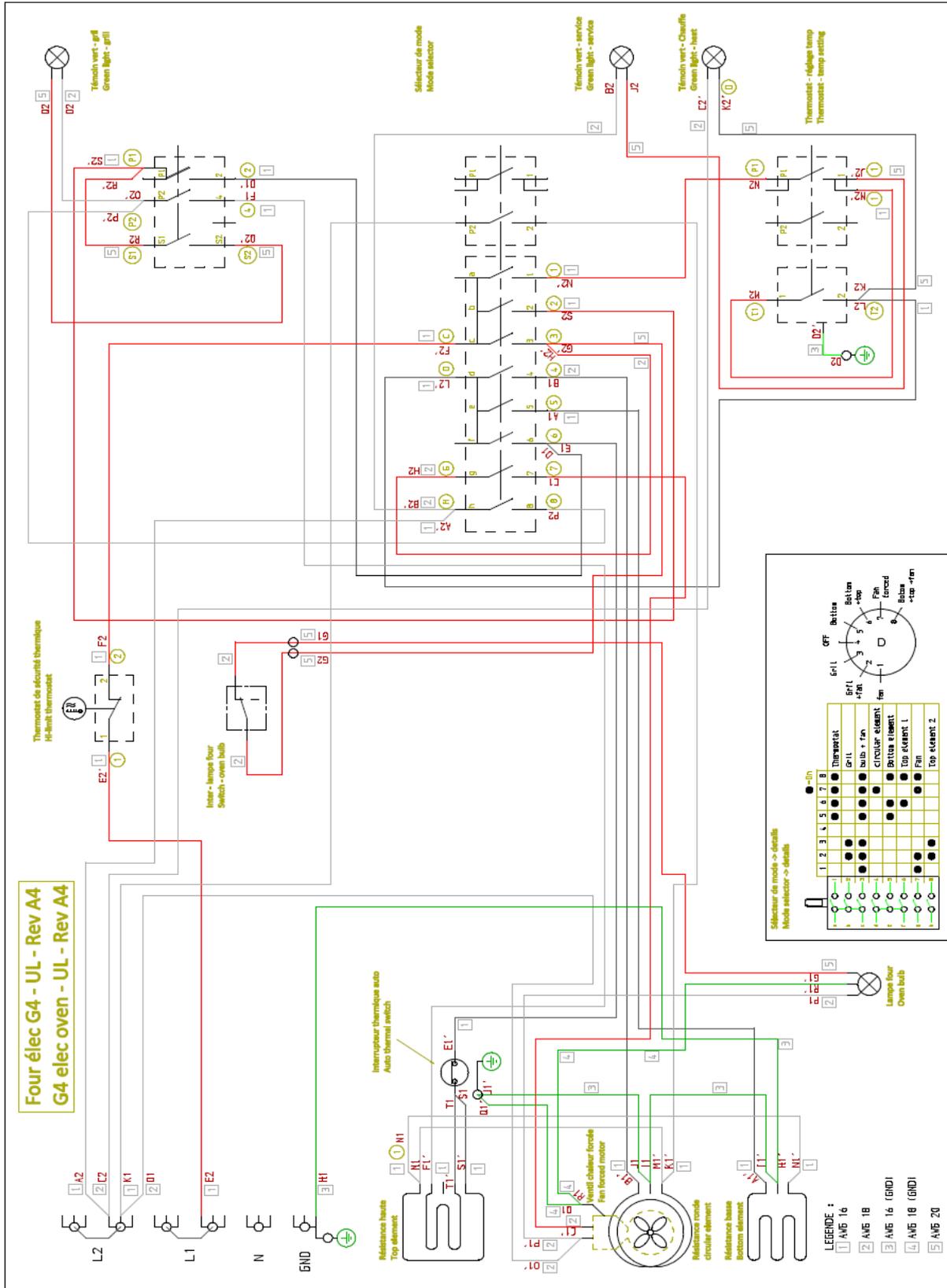
”Verify proper operation after servicing.”



2. ELECTRIC OVEN WIRING

“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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Monday through Friday, excluding national Holidays
by calling 877-522-6768

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