



THE

# CHÂTEAU TOURELLE

WALL OVEN

**LA CORNUÉ**



— THE —

# CHÂTEAU TOURELLE

WALL OVEN

La Cornue proudly introduces a fully electric multifunction platform designed to deliver premium performance without aesthetic compromise.

Available in two size options, it slots cleanly into high-end kitchen environments where precision, reliability, and visual continuity matter. Engineered to pair seamlessly with a Château Cooktop, the Tourelle reinforces the cohesive design language customers expect from a luxury culinary suite. For homeowners who want the flexibility of an additional oven while maintaining the distinct Château Rangs aesthetic, this unit does the job without fanfare or friction.

Built for serious cooking and serious style,  
nothing more, nothing less.

# SEVEN COOKING MODES



## BROWNING ELEMENT

Gentle Browning mode delivers precise, controlled heat to lightly finish and add color to dishes without overcooking, ideal when subtle browning is all that's needed.



## CONVENTIONAL OVEN

Conventional Bake mode delivers traditional, powerful heat for familiar baking results, with consistent performance in a compact, high-powered oven.



## BOTTOM HEAT

This finishing mode gently completes baking for items like breads, pies, and dense cakes, ensuring they cook through evenly without over-browning the edges.



## CONVECTION BROILING

Broiling with Convection ensures fabulous searing, reduces the drying effect of direct heat and minimizes the amount of splattering in the oven.



## DEFROST MODE

Defrost mode circulates ambient air to gently and evenly dissolve ice crystals, allowing small frozen foods to thaw without applying heat or beginning to cook.



## FAN ASSISTED OVEN

This high-performance mode combines top and bottom convection heat with fan-circulated air for the oven's most powerful, even, and efficient cooking performance.



## CONVECTION

Convection mode uses a rear heating element and circulating fan to deliver even heat for consistently superior cooking results and easier meal preparation.



120-minute timer

Temperature

Broil Setting

Mode selector

Oven cycling indicator light

Oven operation indicator light

Broil operation indicator light





## THE LA CORNUE VAULTED OVEN

The vaulted oven, the centerpiece of La Cornue ranges, was born in 1908 from the imagination of Albert Dupuy, a herbalist and gourmet. Inspired by the tunnels of the Paris metro, its unique and patented shape allows for natural and uniform air circulation, ensuring perfect cooking while preserving flavors.

Temperature control: from 120°F to 525°F

Preheats in less than 13 minutes to reach 390°F  
(in convection mode)

Solid glass-ceramic door maintains a very low temperature offering total Anti-burn safety

Electric broiler

## ENAMEL, METAL & TRIM OPTIONS

Château ranges are offered in a wide selection of standard enamel or metal body finishes and may also be customized in a one-of-a-kind color, with pricing varying by color selection. Standard trim options include Polished Brass, Brushed Brass, Brushed Stainless Steel, Brushed Nickel, Polished Chrome, and Polished Copper.



THE

# CHÂTEAU TOURELLE

WALL OVEN

**LA CORNUE**

PURVEYORS OF HANDCRAFTED FRENCH RANGES SINCE 1908

A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO

*lacornueusa.com*

UPDATED 01/26