

LA CORNUE

Installation, Operation and Maintenance

-

INSTRUCTIONS TOURELLE SERIES

Built-in-Oven
« Tourelle »
Tourelle 60
Tourelle 75



IMPORTANT SAFETY INSTRUCTIONS

CAUTION

DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A OVEN
CHILDREN CLIMBING ON THE OVEN 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.16 "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 pot. Turn the controls off. 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 oven make sure all the packing materials have been removed. Always keep the area around the oven free from combustible materials, gasoline, and other flammable vapors and liquids.

NEVER leave any items on the oven. 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 oven that may become warm or hot. Do not leave plastic items on the oven 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 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

Never Use Your Appliance for Warming or Heating the Room.

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.

- ◆ Keep appliance area free and clear from combustibles.
- ◆ **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 oven. The weight of a child on an open door may cause the oven to tip, resulting in serious burns or other injury. Teach them not to play with controls or any other part of the oven. Destroy the carton and plastic bags after unpacking the oven. 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 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 oven with wet hands.
- ◆ **Never Leave the oven 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.
- ◆ **Protective Liners** - Do not use aluminum foil to line ovenbottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- ◆ **Glazed Cooking Utensils** - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for oven service without breaking due to the sudden change in temperature.
- ◆ **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.
- ◆ **Do not use the oven for storage** - This instruction is based on safety considerations. Flammable materials should not be stored in an oven. 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.
- ◆ **Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foamtype extinguisher
- ◆ **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.** Leaning, sitting or stepping on the doors of this built-in-oven can result in serious injuries and also cause damage to the appliance. Do not allow anyone to climb, stand or hang on any part of the oven.
- ◆ **Wear Suitable Clothing** - Never wear loose-fitting or hanging clothes while using the oven.

IMPORTANT SAFETY INSTRUCTIONS

- ◆ **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.

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 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 “Tourelle” electric series consist of 2 models of Built-in-Oven:

- Tourelle 60, width.
- Tourelle 75, width

Electrical power supplied by each heating element (W):

Electric Elements		Power
Large electric oven	Floor (Baking)	1,565 W
	Vault (Broiling)	1,226 W
	Forced Heat - (Convection)	2,500 W
Small electric oven	Floor (Baking)	1,357 W
	Vault (Broiling)	1,226 W
	Forced Heat - (Convection)	2,500 W
Electric grill, large or small oven		2,350 W
Fan only		26 W
Oven bulb		25 W
Tangential motor		28 W

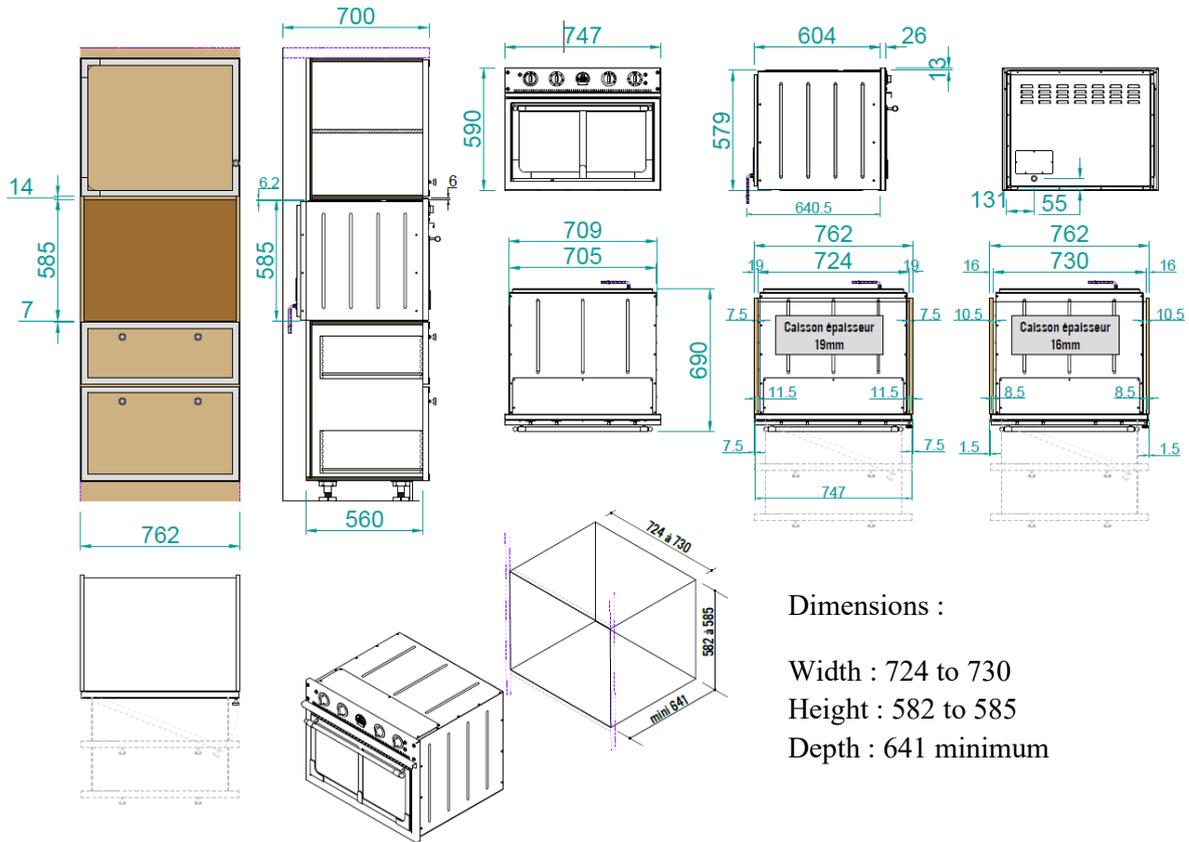
TOURELLE 75

The "Tourelle 75", one of the models of the La Cornue Built-in-Oven series consists of:

- 1 thermostatically-controlled large vaulted electric ovens

1. DIMENSIONS

Built-in-Oven – Tourelle 75



2. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm ²	Wire section N° AWG
OVEN				
F75XXEX	2880	15	2.1	14

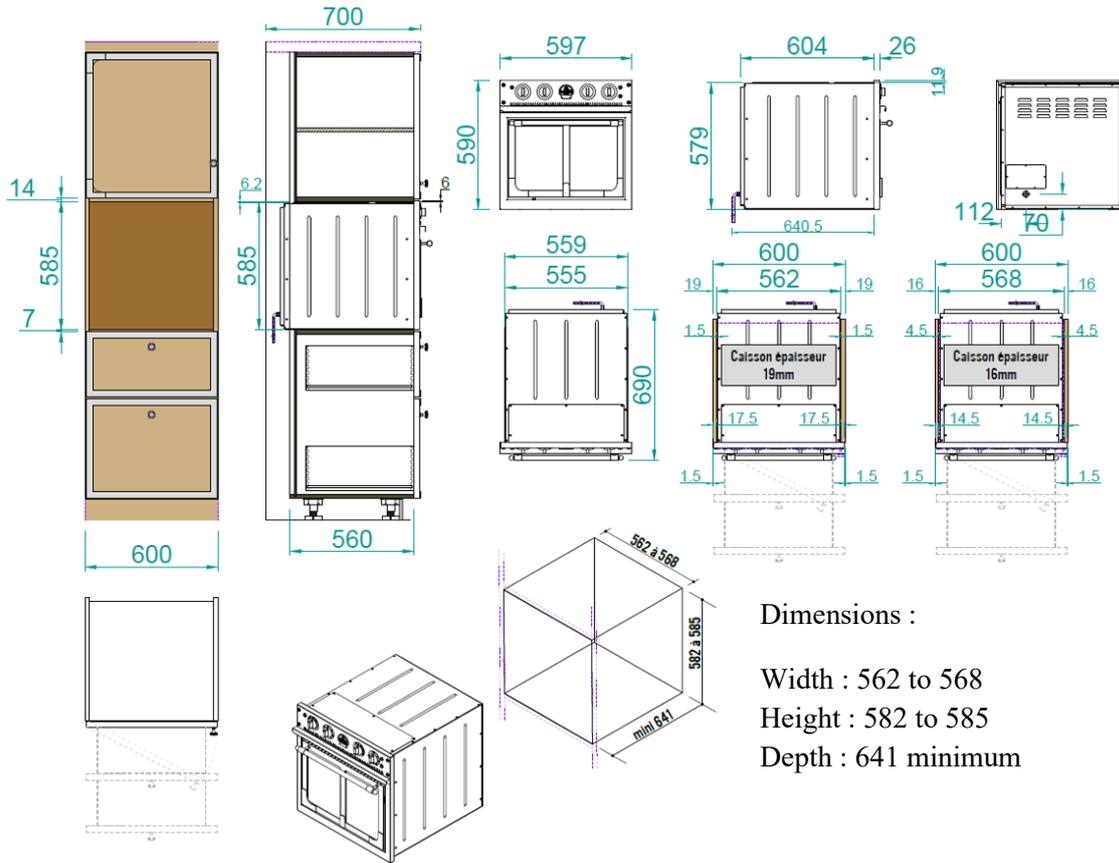
TOURELLE 60

The "Tourelle 60", one of the models of the La Cornue Built-in-Oven series consists of:

- 1 thermostatically-controlled small vaulted electric ovens

1. DIMENSIONS

Built-in-Oven – **Tourelle 60**



* Dimensions in mm

2. ELECTRIC SUPPLY INFORMATION

MODEL	TOTAL POWER Watt	240 V a.c. Power supply		
		Intensity Amps	Wire section in mm ²	Wire section N° AWG
OVEN				
F60XXEX	2806	15	2.1	14

INSTALLATION

BEFORE DELIVERY

In order to be able to install your oven 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" oven 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.

2. ELECTRICAL SUPPLY

Voltage:	240 V a.c., single-phase, 3 wire system, 50/60 Hz
Safety:	The oven, 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.16 "Household Cooking Ranges" in Canada.
Electric Rating:	240V (2 Wire + Grd), 60Hz, - 2880W for Tourelle 75 - 2809W for Tourelle 60
Branch Circuit Protection	15 A
Connection Type	wire
**Maximum total electric load 240V : 15Amps *load demand diversity calculation according to NFPA70 article 220.	

3. INSTALLATION

In order to ensure that the oven 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.

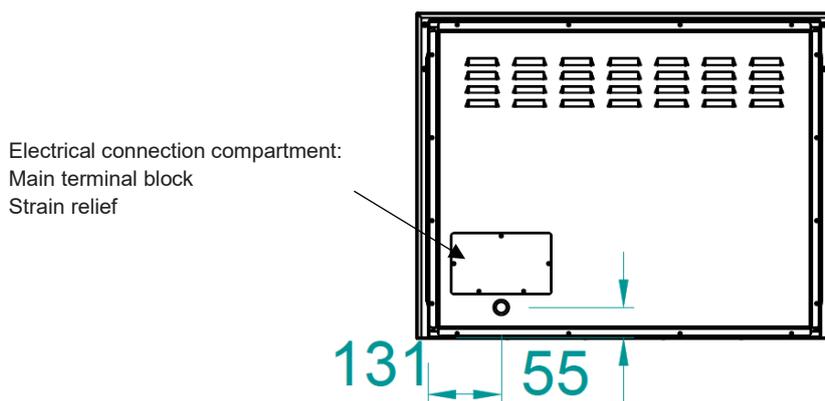
We recommend a base of the exact size of the stove base.

CONNECTIONS

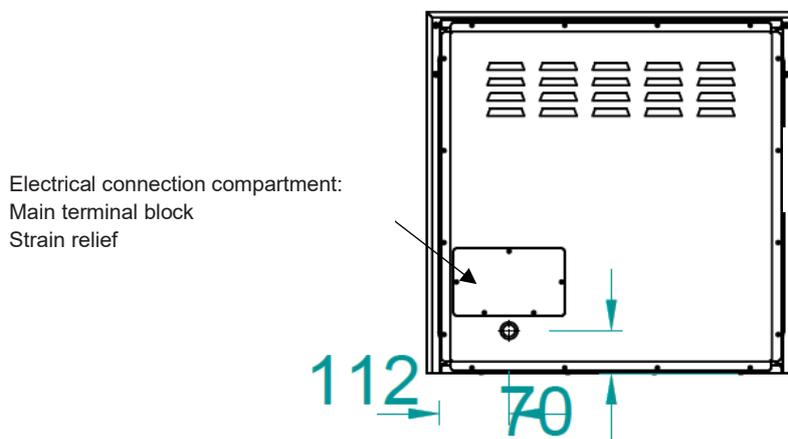
This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed.

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

Rear view Tourelle 75 – F75



Rear view Tourelle 60 – F60

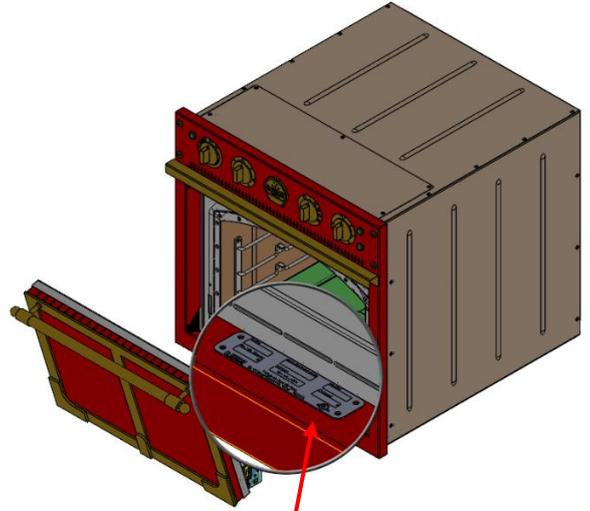
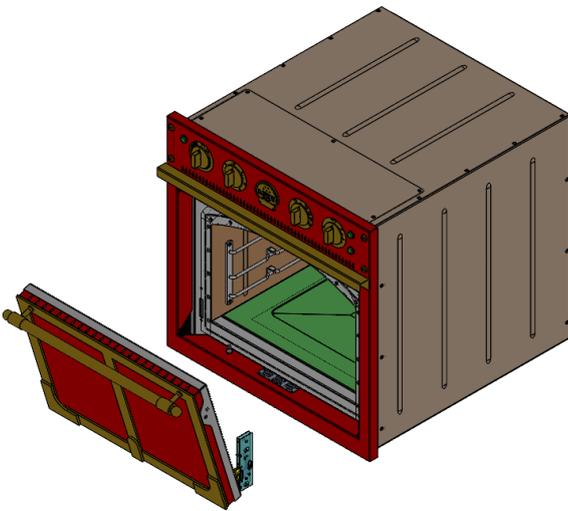


1. NAMEPLATE LABEL

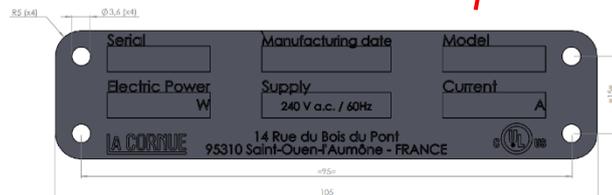
The nameplate label of built in oven is on the top middle . To see this rating plate, Gently pull the oven towards you. If you encounter resistance, check that there are no attachments or cables preventing its removal.

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)



Built in oven – Tourelle 75 / Tourelle 60



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 - in Canada.

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

This appliance must be supplied with 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 ovens, the specified ampere rating for the cord shall be 15 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.

The "La Cornue" appliance is supplied with a factory Installed 3 wires Power Supply and attachment grounded plug, for connection to 3-wire circuit rated 240, 60 Hz.

OPERATION

IMPORTANT

Please make sure your oven 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 OVENS

Before using the ovens for the first time, leave them on at 400°F for 60 minutes to remove the "new" smell.

3.1. MULTIFUNCTION ELECTRIC OVEN

Functions of the Multifunction oven:

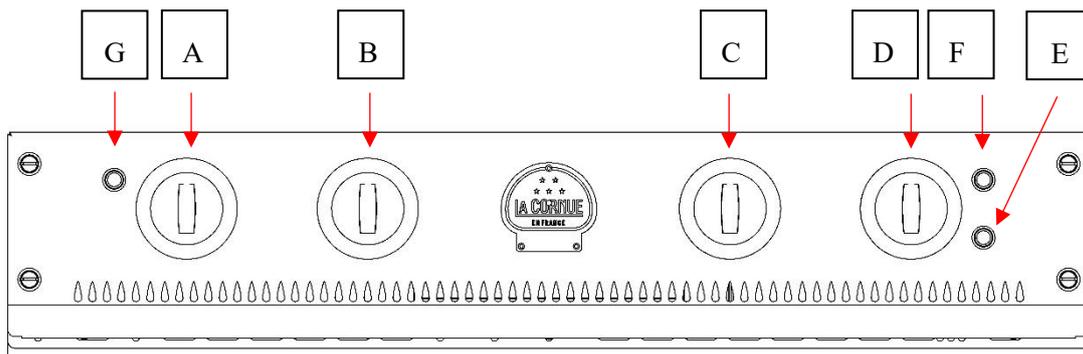
The multifunction oven has few different cooking modes. We recommend that you take extra care when cooking until you have familiarised yourself with each function.

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 simmerstat energy controller for the grill (A).
- A timer (B).
- A function selector (C):
 - o "Bottom Heat",
 - o "Conventional Oven",

- “Fan Heat”,
- “ECO Mode”,
- “Grill”,
- A temperature setting thermostat (D).

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

Turn the knob of the function selector (C) to the right to set it to the desired cooking function, and then set the oven's thermostat (D) to the desired temperature.

The oven indicator light (F) will illuminate until the oven reaches the required temperature. It will turn on and off during cooking. After preheating, which takes between 10 and 15 minutes depending on the temperature, in fan heat mode, adjust the function selector (C) and the thermostat (D) according to the dish you wish to cook.

You can then place your dishes 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. 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. 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.

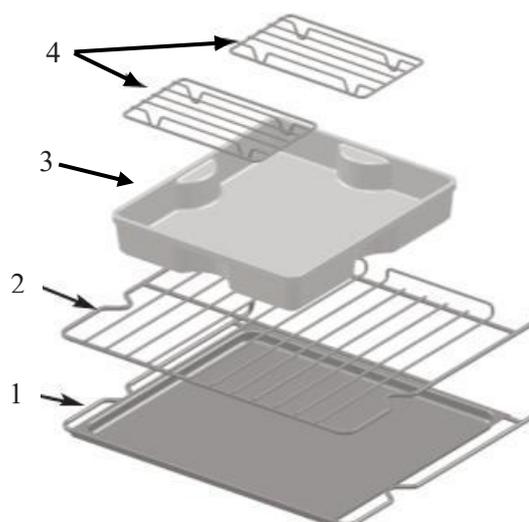
The large size of this tray means that it can be used as a cooking tray itself but is generally used for very large pieces of meat. You should not use it to cook poultry or small roast.

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)

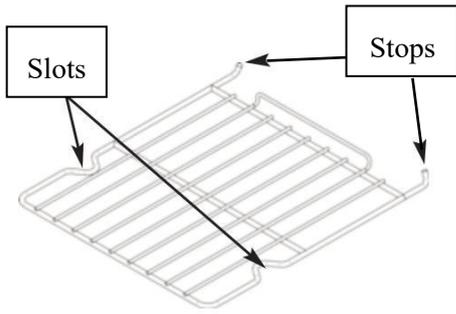
4. Two small lifted racks which enable you to:

- 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.

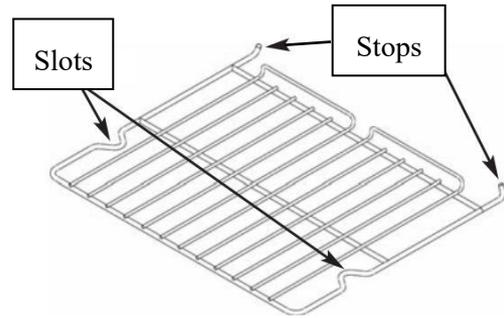


3.5. INSTALLATION OF THE ”SHELF” TRAY OR ”DRIP PAN” OR “OVEN RACKS”

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



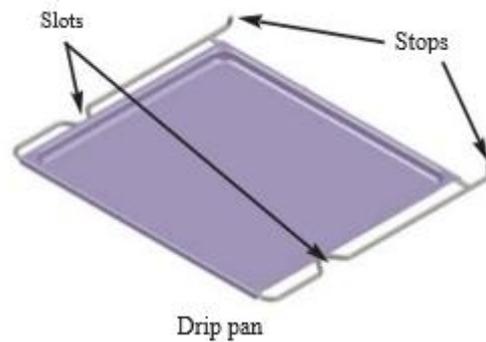
"Shelf" tray large oven

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

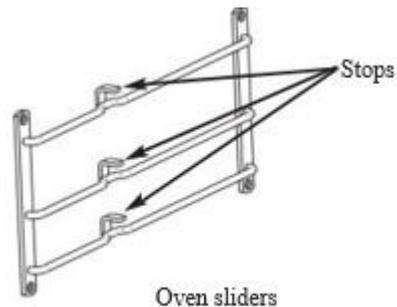
To position the large tray or drip pan at the required height, place it above the lateral oven sliders, with the tray slots above the slider stops. Then push the tray to the very back of the oven until the stops are re-inserted into the slots. Pull the large tray forward until the back of the tray is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



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 oven 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.

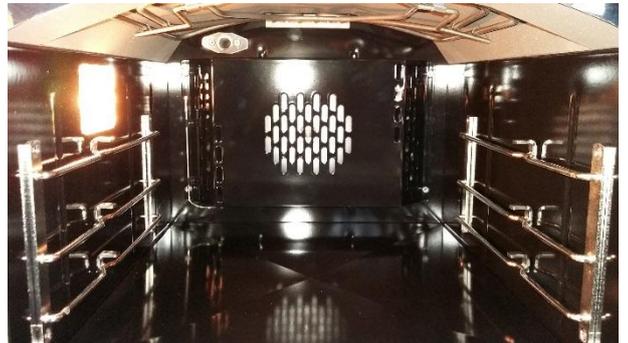
1. REPLACING THE OVEN LIGHT

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
- 570°F
- 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.

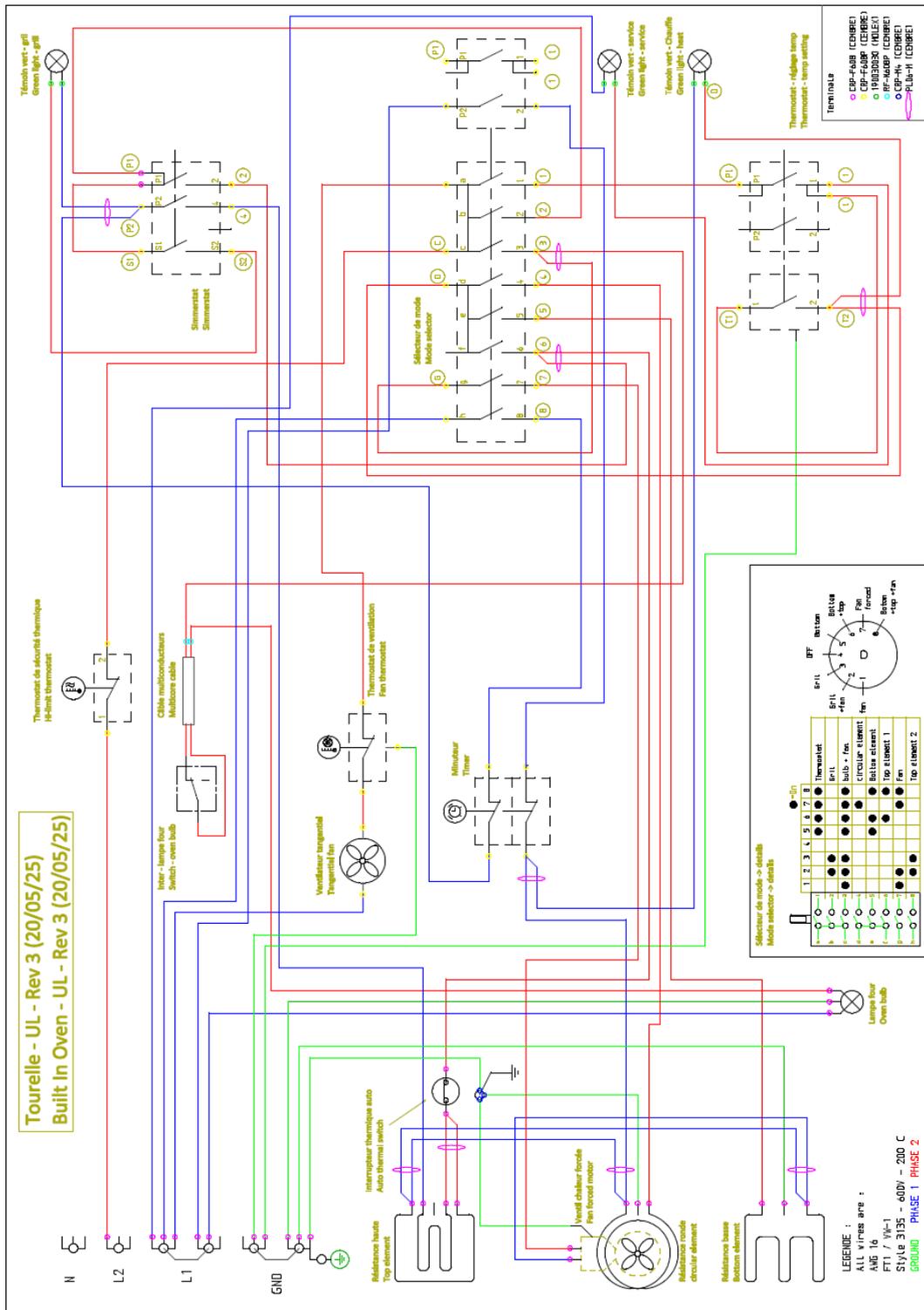
You can always rely on your dealer and the Company to stand behind every product anywhere in the U.S.A. and in Canada. For additional equipment, service and information contact your dealer

ELECTRICAL DIAGRAMS

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.”



For reference, you will find below the equivalences between the thermostats and the temperatures expressed in degrees:

Th 1 = 100 / 125°C	(210 / 260°F)	Th 5 = 200 / 225°C	(390 / 435°F)
Th 2 = 125 / 150°C	(260 / 300°F)	Th 6 = 225 / 250°C	(435 / 480°F)
Th 3 = 150 / 175°C	(300 / 345°F)	Th 7 = 250 / 275°C	(480 / 530°F)
Th 4 = 175 / 200°C	(345 / 390°F)		

Th 1: Meringues, macarons, meringue petits fours, braised meats, daubes

Th 2: Braised vegetables, ladyfingers, génoise, gâteau de Savoie

Th 3/4: Crème renversée, pudding, macarons, choux pastry, soufflés, large brioche, cakes, langues de chat, white meats

Th 5/6: Large puff pastry items, kouglof, tarts, flans, roast white meats, croissants, fish, gratins

Th 7: Roast red meats, rare game

1. PANEL

The maintenance of exterior parts that are not exposed to greasy projections consists essentially of a “beauty” cleaning. It depends on the frequency of use and the aggressiveness of the surrounding climate. If your appliance is located in a secondary residence, it is essential to clean it well before your departure, especially in a marine climate. Due to ambient humidity, the salt in the air, and the acidic projections from uncleaned grease, there is a risk that metals may be damaged, even if the parts are made of solid brass or stainless steel. A good cleaning will allow you to restore the beauty of your stove upon your return. Maintenance should be adapted to the exterior surfaces and finishing materials.

Glossy Enamel Facia

Since the enamel is vitrified, you can use a glass cleaner on an absorbent paper towel. In the case of oven overheating, the surrounding area may yellow due to grease projections when removing dishes from the oven. In this case, use a scouring cream on a sponge. You can perfect the cleaning with the glass cleaner.

Matte Enamel Facia (Matte Black, Pebble Gray, White)

Be careful, as the matte color is a delicate finish. Matte color is a non-vitrified, hence unprotected finish; any use of too strong products may leave completely irreversible marks. However, we can guarantee that if we have maintained this finish for decades, it is because its maintenance is extremely simple; you just need to follow our tips. Clean with warm water and Marseille soap on a non-abrasive sponge or better yet, with black soap (liquid Marseille soap). Rinse with clean water and dry completely with an absorbent paper towel or cloth.

Stainless Steel Facia

For regular maintenance, use turpentine or household alcohol on absorbent paper. Always rub in the direction of the polishing. Every three to six months, perform a thorough cleaning to eliminate grease particles trapped in the brushed steel.

For this, you can use a detergent, such as scouring powder or black soap (liquid Marseille soap), well diluted in hot water, to degrease thoroughly. Then rinse with clean water. A finish with turpentine will remove any traces of water or detergent. This also applies to stainless steel backsplashes (the stainless steel part mounted on the wall between the stove and the hood).

Copper Facia

Over time, originally red copper facades oxidize and develop a layer of verdigris. If you do not want an advanced patina, it is essential to carry out regular cleaning of the surface. Dust often and wash regularly.

The simplest cleaning to make your stove shine again is to use white vinegar. Mix warm water with white vinegar in a container. Wash the facades by rubbing them with a sponge soaked in this mixture and sprinkled with coarse salt. Focus on stains and repeat the operation if necessary. Rinse with warm water, then wash with a sponge soaked in soapy water. Finally, wipe with a clean, soft cloth and then polish with a wool cloth to shine.

You can also use a special copper and brass product, either paste or liquid, on a soft cloth. Then remove the residues with a damp sponge: by removing the product deposits with water, you double the brightness duration of your facades.

We recommend the product “Copperbrill” from the brand “Mauviel” or “Bistrot Cuivre” from the brand “Matfer.”

2. FINISH PARTS

Nickel or Chrome Finishes

They require no special maintenance: simply use a glass cleaner on absorbent paper or a cloth to remove fingerprints.

Brass or Copper Finishes

Use a special copper and brass product, either paste or liquid, on a soft cloth. Then remove the residues with a damp sponge: by removing product deposits with water, you double the brightness duration of your bars and hinges. We recommend the product “Copperbrill” from the brand “Mauviel” or “Bistrot Cuivre” from the brand “Matfer.”

Avoid using anti-oxidation products, as they cause a lot of black deposits on the appliance, requiring you to repeat the cleaning process multiple times.

3. OVEN

The principle of the “La Cornue” **vaulted ovens** and the convection quality obtained significantly limits the cleaning problems of the oven. Preheating is crucial to ensure proper use.

The “Clean Enamel” Oven

The “clean enamel” system provides a new solution by avoiding any chemical reactions or carbonization. It is indeed much less aggressive than thermal decomposition at 500 °C (930 °F) of organic projections (pyrolysis system) or the oxidation decomposition of the self-cleaning catalytic system. The manufacturing process and composition of these special enamels occur at 1,300 °C (2,370 °F).

As a result, there is an entirely smooth enamel surface on which food projections adhere much less. Any stains or overflow formed during cooking on the enamel surface can be removed at ambient temperature with a damp sponge. We recommend wiping with a sponge after each use to prevent any projections from baking on again and causing smoke during the next preheating.

If maintenance has not been conducted regularly, you can spray an oven cleaner on the persistent grease stains. You just need to wait about fifteen minutes before wiping with a damp sponge. The high resistance to high temperatures and chemical reactions ensures a long lifespan for the walls of your oven.

The interior of the oven door is made of vitroceramic. You can use the same products recommended for vitroceramic cooktops.

Finally, we recommend making a list of appropriate products for your stove that you can find at the drugstore:

For the oven:

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For the facade:

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For the finishes:

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And of course, cloths, absorbent paper, etc.

Note: Product brands are mentioned only as a guideline to designate a family of similar products.

By following our advice, you will maintain your “La Cornue” with ease, and the actions we describe will soon feel natural to you. Even after decades, your stove will retain the appearance and qualities of the very first day. Some customers even find them more beautiful day after day, appreciating the patina of time that enhances them like a fine wine.

We hope we have answered any questions you may have. Our Galleries and Workshops remain at your disposal to provide any information you may need.

To enhance your talents, the quality and materials of your cooking utensils are essential. We have gathered in our various Galleries all the professional-grade tools suitable for home use.

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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