

LA CORNUE

Installation and User Guide

Cooker
CornuFé 1908



CE

GB, IE



Dear Customer,

Thank you for purchasing a La Cornue cooker. We hope that you will really enjoy preparing delicious meals with it.

The aim of this guide is to familiarize you with the potential of a professional quality appliance designed for domestic use and to facilitate its upkeep.

Above all, a La Cornue cooker is manufactured from noble and pure materials. The specific choices for certain components, such as brass for the frames and cast-iron for the hotplate, correspond to technicality and professional performance requirements which are not attainable with other materials or protective treatments. We are very much attached to the authenticity of our cookers and we are convinced that you will appreciate them even more as you use them.

You should follow the advice about use and upkeep of your cooker provided in this brochure; this will ensure that your cooker gives you satisfaction for many years.

Thank you for placing your trust in us.

Xavier Dupuy
President and Managing Director

Dear Customer,

Please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify your particular appliance and help us to help you. Filling this in now will save you time and inconvenience if you later have a problem with your appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty service visit.

Appliance Serial Number*:	
Model*:	
Colour:	
Fuel type*:	
Tension*:	
Retailers Name & Address:	
Date of Purchase:	
Installer's Name & Address:	
Date of Installation:	

* This information is on the appliance data badge and on the warranty certificate.

If you have a problem

In the unlikely event that you have a problem with your appliance, please refer to the rest of this booklet, to check that the appliance has been installed and is being used correctly. If you are still having difficulty, contact your retailer.

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WARNING

This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed and must only be used in a well-ventilated area. Read the instructions before installing and using this appliance.

Appliance categories (see pt. 7, page 16 "Height adjustment and Positioning the Cooker"):

- Class 1: Free-standing cooking appliance not normally in direct contact with the kitchen units or the surrounding walls.
- Class 2: Cooking appliance that can be integrated between two kitchen units, whose walls can be in direct contact with the surrounding units. This type of appliance can be in contact with only one kitchen unit during installation.
- Class 2 / Sub-Class 1: Class 2 appliance that can be free-standing or installed so that the side panels are accessible.

Before installing the appliance, make sure that the local gas supply conditions (gas type and pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are indicated on the label at the back of the cooktop and on the test certificate.

This appliance is not intended to be connected to a ventilation system or a ventilation shaft for combustion products. It should be installed and connected in accordance with the current regulations, and special attention should be paid to the applicable ventilation regulations.

The use of a gas cooking appliance results in the production of heat and moisture in the room where it is installed. **Make sure that the room is well ventilated:** keep natural ventilation holes open and install a mechanical ventilation device (mechanical extractor hood).

Prolonged or intensive use of the appliance may call for additional ventilation, e.g. by opening a window, or for more effective ventilation, by increasing the power of the mechanical ventilation system installed.

When you first use your cooker it may give off an odour.
This should stop after use.

The parts that are protected by the manufacturer must not be manipulated by the installer or the user.

Please note:

The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

Keep young children at a safe distance.

DO NOT leave children alone.

WARNING

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

If you smell gas:

- ◆ **Do not turn electric switches on or off.**
- ◆ **Do not smoke.**
- ◆ **Do not use naked flames.**
- ◆ **Do turn off the gas at the meter or cylinder.**
- ◆ **Do open doors and windows to get rid of the gas.**
- ◆ **Call your gas supplier.**

The cooker should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Mark it for easy reference.

Always allow the cooker to cool and then switch off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

All parts of the cooker become hot with use and will retain heat even after you have stopped cooking. Take care when touching the cooker, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the cooker.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns.

Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT use a steam cleaner to clean the cooker.

Do not spray aerosols in the vicinity of the cooker while it is on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Take great care when heating fats and oils, as they will ignite if they get too hot. Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

WARNING

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

Take care that no water seeps into the appliance.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

Before using the cooker make sure **all the packing materials have been removed.**

Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.

NEVER leave any items on the 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.

Several types of plastic are combustible, and most of them can be damaged by heat. Remove any objects made from paper, plastic or fabrics (such as cooking books, plastic cooking utensils, towels, etc.) as well as flammable liquids from any parts of the cooker liable to get hot.

Preferably, **there should be no cupboards or shelving above the appliance.** In the event of cupboards/shelving being above the appliance, make sure that they hold objects seldom used, which can be safely kept in a place exposed to the heat generated by the appliance.

NEVER COVER the slits, vents or holes in the bottom part of the appliance, and never cover the grills with products such as aluminium foil; doing so would prevent air circulation inside the oven and the aluminium foil could cause heat to build up leading to a risk of fire.

DO NOT use the oven for storage.

Flammable materials should not be stored in an oven or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.

NEVER TOUCH THE BURNER or the surfaces around the burner.

WARNING

Note also that the burner can remain hot for a certain time even after it has been turned off. Surfaces located around the gas burner can become sufficiently hot to cause burns.

DO NOT touch the heating elements or interior surfaces of the oven.

Oven heating elements may be hot though they are dark in colour. Interior surfaces of an oven may become hot enough to cause burns.

Likewise, make sure that there is no contact between clothing and other flammable products and heating elements or internal surfaces.

Wear appropriate clothing.

Do not use loose-fitting clothing (sleeves, etc.) when operating the appliance.

If there are shelves or cupboards above the appliance, **be careful when reaching for products** they might contain.

Flammable products can ignite on contact with a burner flame or a warm surface, leading to serious burns.

Use only oven gloves or kitchen gloves that are dry.

Using wet gloves on warm surfaces can lead to burns caused by the vapour. Avoid all contact between oven gloves and warm heating elements.

Never use a towel, thick cloth or similar instead of an insulating glove; they may catch fire on contact with a hot surface.

Never operate the appliance using wet hands.

USE THE RIGHT SIZE PAN.

This appliance is equipped with burners of different sizes. Use utensils with flat bottoms. Do not use unstable pans and position the handles away from the edge of the cooktop. Make sure the flames are under the pans. It's not safe to let the flames burn up the sides of the pan; the handle may get too hot.

DO NOT use cooking vessels that may overlap the edges of the cooktop.

The bottom drawer is for storing oven trays and other cooking utensils. It can get very warm, don't store anything in it, which may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware 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.

The cooktop is not intended to be set on function with a timer or with a separate remote device.

WARNING

Make sure that your appliance has been correctly installed and grounded by a qualified technician.

This appliance is meant for domestic cooking only (non professional) and was designed to be used by individuals in their own homes. It is not intended to be used outside the building.

In the event of non-domestic use, the manufacturer shall not incur any liability, and the warranty shall be considered void.

DESCRIPTION

I. GENERAL DESCRIPTION

CornuFé 1908, 2 models:

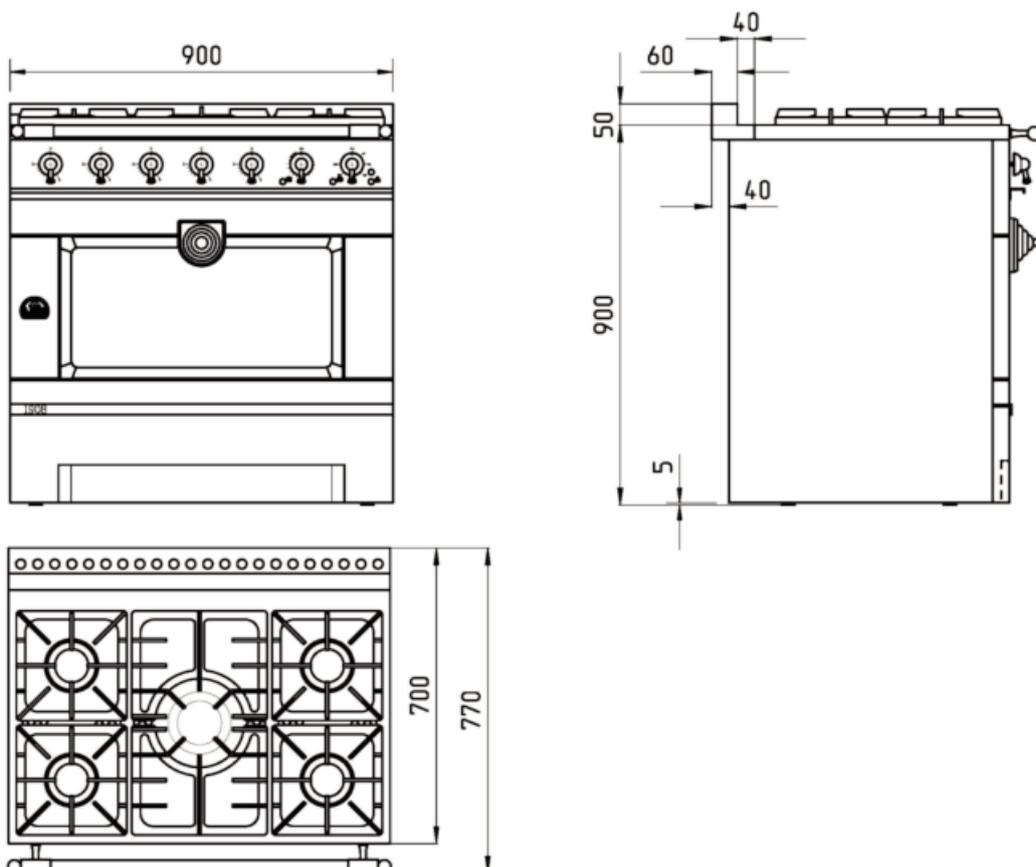
- FE8XXG0ER1 with gas oven
- FE8XXE0ER1 with electric oven

XX may be replaced by letters or figures.

Model consisting of one large vaulted gas or electric oven fitted with an electric grill and a cooktop with 5 gas burners.

2. DIMENSIONS

Width:	900 mm
Overall depth:	770 mm
Depth of the cooktop: (including backsplash)	700 mm
Height with backsplash:	950 mm
Height of cooktop: (without backsplash)	900 mm
Adjustable feet:	-5, +30 mm
Weight:	110 kg



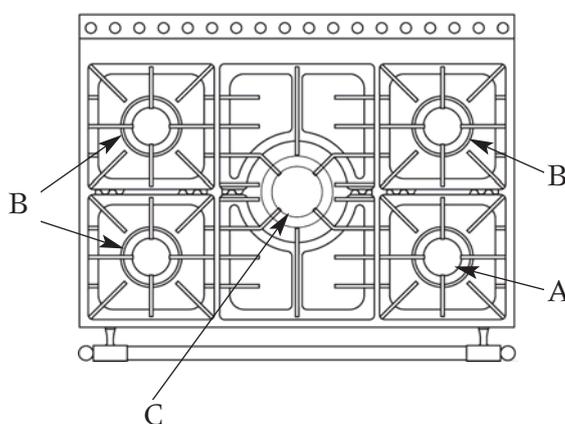
3. ENERGY POWER AND GAS FLOW RATES

All of our appliances belong to Category II and are designed for gases from the second and third groups.

The gas used can be either natural gas, propane or butane, depending on availability. Refer to pages 19 – 20 for information about adapting your cooker to the various types of gas.

The tables below summarize for each gas type and for each burner the heat flow rate (energy power in kW, Gross Calorific Value), volume flow rate (in m³/h) of natural gas and the mass flow rate (in kg/hour) of butane / propane gas.

BURNER	HEAT INPUT kW (Gross Calorific Value)		VOLUME FLOW RATE (m ³ /h) Natural Gas G20 / G25 Pressure 20/25 mbar		MASS FLOW RATE kg/h Gas Butane/Propane G30 / G31 Pressure 28/30/37/50 mbar	
	Nominal	Reduced	Nominal	Reduced	Nominal	Reduced
Gas hob:						
• Small burner A	1,7	0,36	0,16	0,03	0,121	0,03
• Large burner B	3	0,6	0,28	0,06	0,214	0,05
• Central burner C	4	1,45	0,38	0,14	0,285	0,10
Large vaulted gas oven (74 l.)	6,2	-	0,58	-	0,44	-
Total model FE8XXG0ER1	20,9	3,61	1,96	0,35	1,488	0,28
Total model FE8XXE0ER1	14,7	3,61	1,38	0,35	1,048	0,28



4. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

Large vaulted electric oven (74 litres, large volume)	6 000 W
3 500 W oven floor + 2 500 W vault	
Grill in large vaulted gas oven	2 500 W
Oven light	25 W
Ignition for large vaulted gas oven	25 W
Automatic ignition for gas burners	25 W

Tension:

- 220 - 240 V a.c. single-phase + neutral + ground, possible for 2 models (with gas or electric oven)
- 400 V a.c. 3N, three-phase + neutral + ground, only for model with electric oven.

Frequency: 50/60 Hz**Total electrical Power:**

- model FE8XXG0ER1 with gas oven: 2575 W; **Intensity:** 11 A.
- model FE8XXE0ER1 with electric oven: 6050 W; **Intensity:** 27 A for connection to single-phase 220 - 240 V or 16 A for connection to 3-phase 400 V.

5. RATING PLATE

The rating plate of your appliance is inside the storage drawer. To see this rating plate, pull out the storage drawer.

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

- 1) Type of appliance (model).
- 2) Serial number (order number) and the manufacture date.
- 3) Voltage rating in Volt (a.c.).
- 4) Power assigned (Watt).
- 5) ΣQ_n : Total heat input of gas in kW (gross calorific value).
- 6) Mass flow rate - Butane and Propane Gas only.
- 7) Appliance category.
- 8) CE approval number.



BEFORE DELIVERY

In order to be able to install your appliance as soon as it is delivered, you will have to check that the layout of your kitchen and your gas and electricity supplies are ready for it.

All gas and electrical installations must comply with the standards and current regulations in the country where the appliance is installed, as well as with the requirements of local gas and electricity suppliers.

In the event of the appliance being installed by us, our technicians may ask you for a certificate proving that your domestic installation is compliant.

The manufacturer shall not incur any liability for an incorrect installation, and incorrect installations shall void the warranty. Moreover, no legal actions can be undertaken in relation to incorrect installations.

I. SAFETY REQUIREMENTS

1.1. Ventilation

Special care should be taken to respect the regulation in force regarding ventilation. All requirements and regulations in force regarding the ventilation of rooms where gas appliances are installed should be respected.

It is essential that the room where the "La Cornue" cooker will be installed has excellent ventilation, i.e. to the outside for vapour and burnt gases and a fresh air inlet.

Do not use an air recycling system.

A flow rate of at least 4 cubic metres per hour of fresh air per kW of gas heat power is necessary to ensure the supply of combustion air.

You should take into account all appliances using gas installed in the room; additional ventilation may be necessary.

The gas regulations also require high and low ventilation to be installed in the room where a gas appliance is to be installed.

Make sure that the kitchen is well ventilated. Keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use the cooker for a long time, open a window, or turn on an extractor fan.

Recommended power:

- 700 cubic metres per hour or 10 – 15 times the volume of the air in the room each hour.

"La Cornue" offers models of customized hoods in materials matching your cooker or extractors that can be integrated into a hood manufactured by the user.

The ventilation hood has to be built with non combustible materials.

For optimum efficiency, the fresh air inlet for renewing the air extracted by the hood must be located within a 2 – 3 m. radius, at ground level.

1.2. Installation

As the oven and the cooktop are particularly well insulated, the appliance can be built-in without any need for any special precautions with regard to the surroundings. **However, if the cooker is installed against a wall, the hottest parts (the strip between 60 and 95 cm from the floor, and the surface between the cooktop and the extractor hood) must be protected with a stainless steel plate or ceramic tiles.** La Cornue offers you a wide choice of stainless steel plates adapted to the size of your stove.

2. ELECTRICAL SUPPLY

Model	GAS oven	ELECTRIC oven	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
				Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
FE8XXG0ER1	1		2575	1	11	1,5	–	–	–
FE8XXE0ER1		1	6050	1	27	4	1	16	1,5

Safety:

The electrical supply must be grounded and must be equipped with a circuit breaker protection compatible with the appliance's power rating.

In high-risk regions, additional protection against natural electrical phenomena (lightning) must be used.

A disconnection system must be provided in accordance with standard regulations.

It is advisable to check whether the power rating of your electrical installation provides you with sufficient power for your model, taking into account any electrical appliances you have already installed. Refer to chapter 4 page 10 and 11 "Power Ratings" for the total power and current ratings.

The overall power of your appliance is also indicated on the rating plate and on the warranty certificate (See pt. 5, page 11 for the location of the plate).

Due to the power of La Cornue appliances, a simple plug and socket connection is not recommended.

The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit, incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

3. GAS SUPPLY

The gas installation must comply with the current regulations in the country where the appliance will be installed.

Reminder of the main obligations with regard to gas installations:

The gas must be supplied via a rigid metallic pipe, terminated by an easily accessible manual shutoff valve.

This valve must be positioned, taking into account that the gas inlet on the appliance is situated on the left of the cooker.

See the chapter 2 page 18 "Gas connection" for details about the connections.

When your cooker is built-in between two kitchen units, the shut-off valve must be accessible through an appropriate cut-out in the back of the kitchen unit.

It is forbidden to use flexible rubber hoses with a collar fastening to supply gas to gas appliances.

When all of the work has been carried out on your gas supply network, perform a functional test before connecting the appliance; this will ensure that no metallic burrs can enter the appliance's gas supply pipe and thus obstruct the burners or the gas taps.

Also, perform mechanical resistance and sealing tests in accordance with the applicable standards.

HANDLING AND INSTALLATION INSTRUCTIONS

1. UNPACKING THE COOKER

Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).

2. HANDLING INSTRUCTIONS

The following instructions are to be followed by qualified personnel, trained to handle extremely heavy loads. Usually, a single-oven cooker can be lifted by two people.

1. In order to lighten the cooker, remove and set aside the drawer, the backsplash, the handrail, the oven accessories, the pan supports and any other accessories.
2. Remove oven doors by engaging the latches on the hinges and by pulling the door back and up.
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 of the ramp.

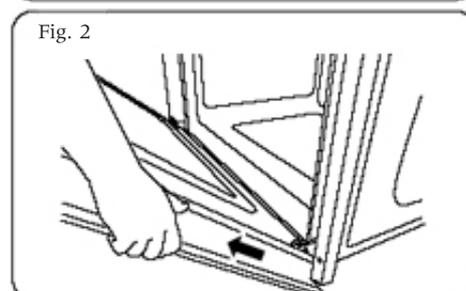
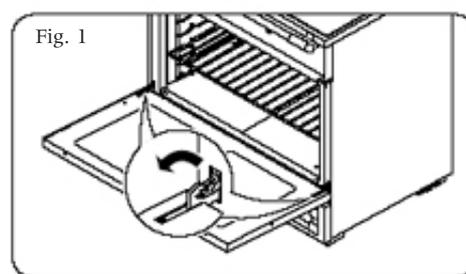
3. REMOVING AND REFITTING THE OVEN DOOR

Removing the Oven Door

To remove the door, open the door fully. Swivel the locking "U" clips forward to the locking position (Fig. 1). To remove the oven door, grip the sides of the door, lift upwards and then slide the door forwards (Fig. 2).

Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking "U" clips back to fit onto the hinges.

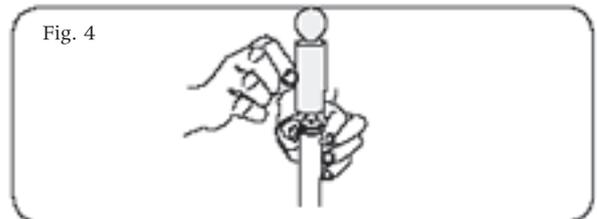
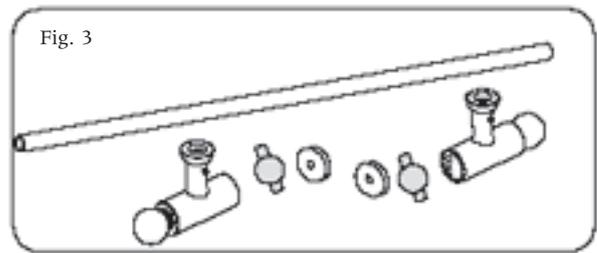


4. FITTING THE HANDRAIL

The handrail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube (Fig. 3).

Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup (Fig. 4). Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and that the two end pieces are lined up correctly.

Fit the assembled handrail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside.

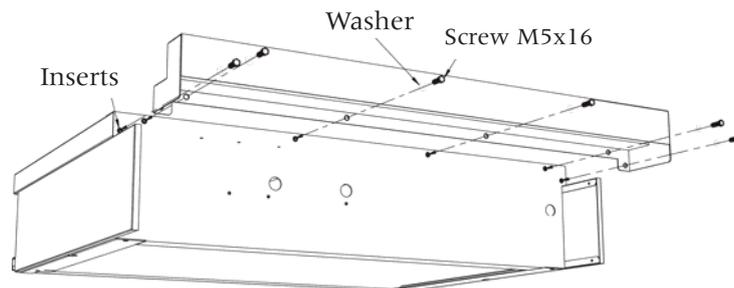


5. RISER / BACKSPLASH INSTALLATION

Fig. 6



Fig. 5



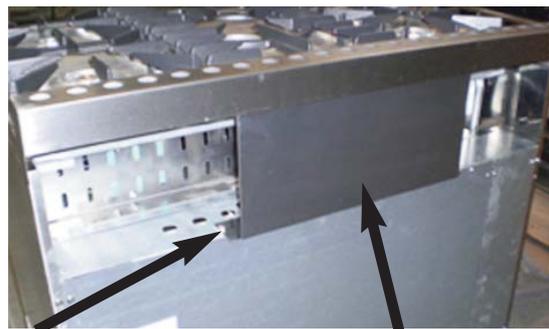
The backsplash (flue grille) is packed separately (Fig. 5). Use the screws and nuts supplied to fix the grille in place using an 8 mm wrench (not supplied) - Fig. 6.

6. GAS CHIMNEY PROTECTION INSTALLATION

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



Gas oven chimney protection



2 x Screw M5 x 16 mm + washer

Gas oven chimney protection

7. HEIGHT ADJUSTMENT AND POSITIONING THE COOKER

In order to make sure that the cooktop is perfectly horizontal, especially on old flooring, we advise you to install your cooker on a wooden or cement base, the height of which will allow you to bring the cooktop to a level in accordance with its environment or your own requirements.

If the appliance is on a base, all necessary action shall be taking for the appliance not to fall.

Each cooker is equipped with adjustable feet that allow you to compensate for differences in the floor level.

Remove the drawers, set the cooker in place, screw up the legs so the cooker rests on the outside legs and adjust the height.

The diagrams show the minimum recommended distance from the cooker to nearby surfaces (Fig. 7 and Fig. 8).

Above cooktop level a gap of 75 mm should be left between each side of the cooker and any adjacent vertical surface. For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25 mm.

Adjacent work surfaces should be level with or below the cooktop surround (not the pan supports).

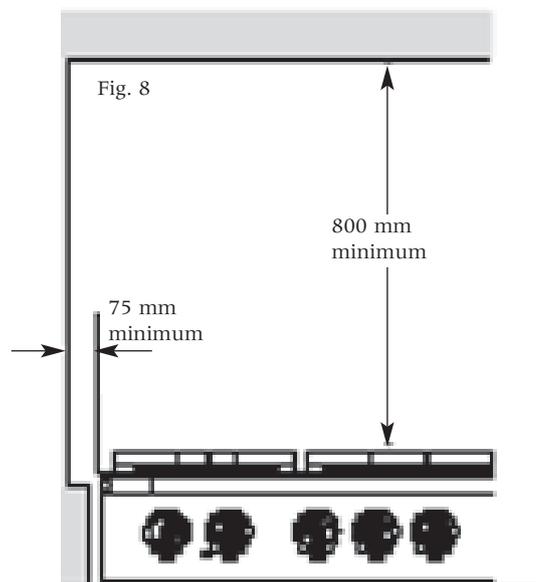
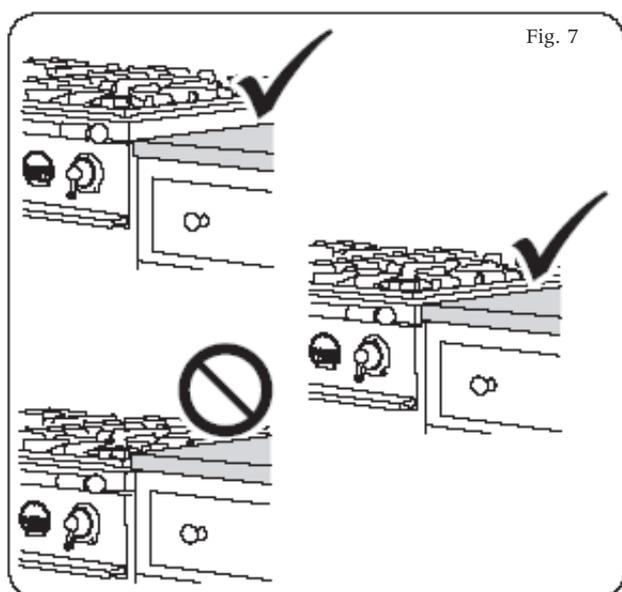
We recommend a gap of 905 mm between units to allow for moving the cooker.

If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side. Do not box the cooker in; it must still be possible to move the cooker in and out for cleaning and servicing.

A minimum space of 800 mm is required between the top of the cooker and a horizontal combustible surface.

Any cooker hood should be installed in accordance with the hood manufacturer's instructions.

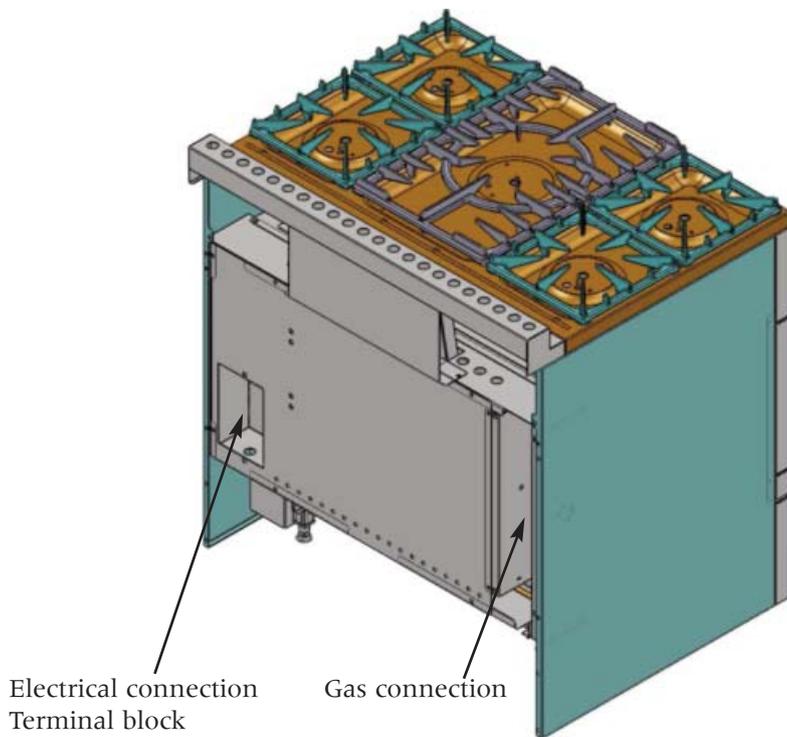
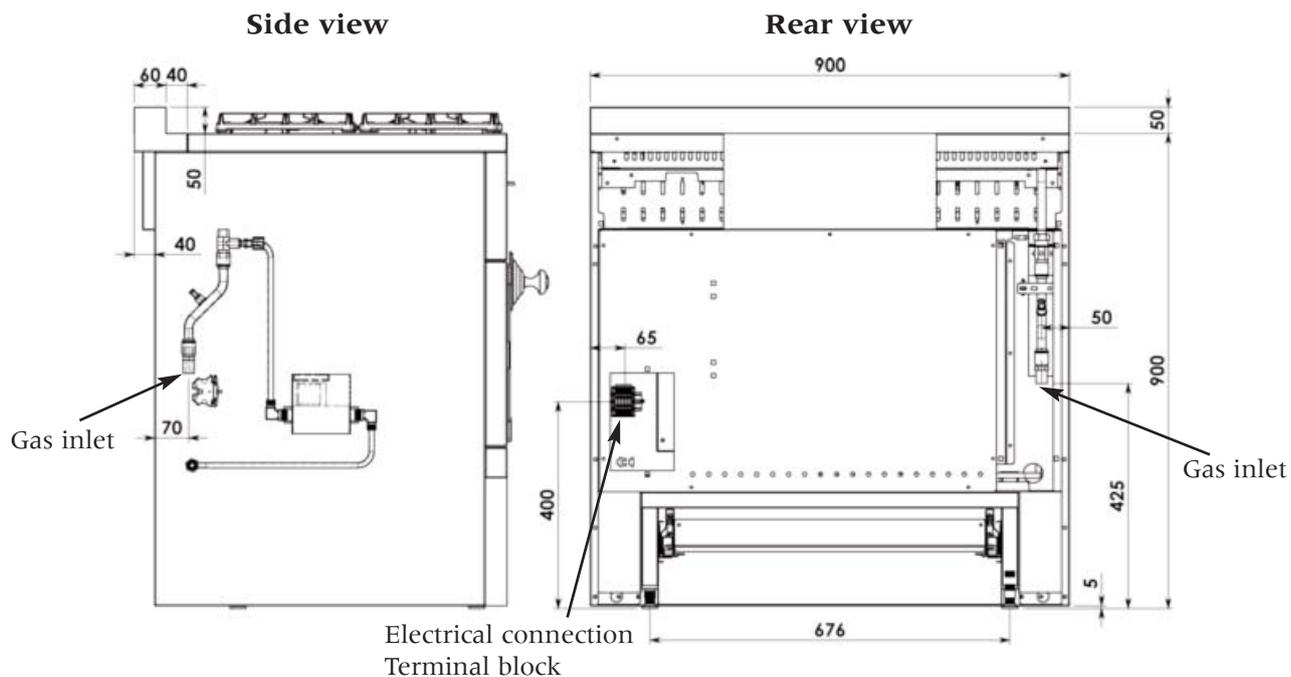
For safety reasons curtains must not be fitted immediately behind the cooker.



CONNECTIONS

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

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



1. ELECTRICAL CONNECTIONS

"CornuFé 1908" appliance is supplied with 1 flexible cord, consisting of 3 wires (220 - 240 V) or 5 wires (400 V, 3-phase), approximately 1,5 m long, ready to be connected to a power supply (see the table page 13).

If the wire is damaged, it must be replaced by the manufacturer, their after-sale service or qualified persons in order to avoid hazards.

All of the electricity supply circuits must be disconnected before accessing the connection terminal boxes.

REMINDER: the appliance should be connected to the main power supply via terminal blocks and not by means of simple plugs.

Insert the cable below the hot air outlets at the back of the oven, never in front of them.

2. GAS CONNECTION

Your "CornuFé 1908" appliance is supplied with injectors for natural gas G20, pressure 20 mbar. These injectors should only be changed if a different type of gas is used.

However, it may be necessary to adjust or change the "by-pass" screw, venturi or burner ring.

See page 22 for the table summarizing the injectors to be used for each type of gas and the country of installation. See also the injector replacement instructions "Conversion to another gas" sent on request with the injectors.

If no particular instructions are specified in the order, the appliance is equipped with injectors for natural gas G20, pressure 20 mbar.

The type of gas for which the appliance is equipped is indicated on a label at the back of the cooktop, close to the gas supply pipe and on the test certificate supplied with the appliance.

The gas connection must be done in keeping with the installation rules in force in the country where the appliance is to be used.

Connection to the previously installed shut-off valve must be made using a flexible hose with screwable connectors, approved.

The characteristics of this hose must be tailored to the nature and distribution mode of the gas used, as well as to the diameter of the connection used.

The hose must not pass behind, in front of or close to a hot air outlet. It must be positioned so as not to be reachable by flames. It must not be crushed or kinked, and must be put down so as to avoid all pulling stress.

The hose must be firmly attached at both ends, and it must be possible to inspect the complete hose length.

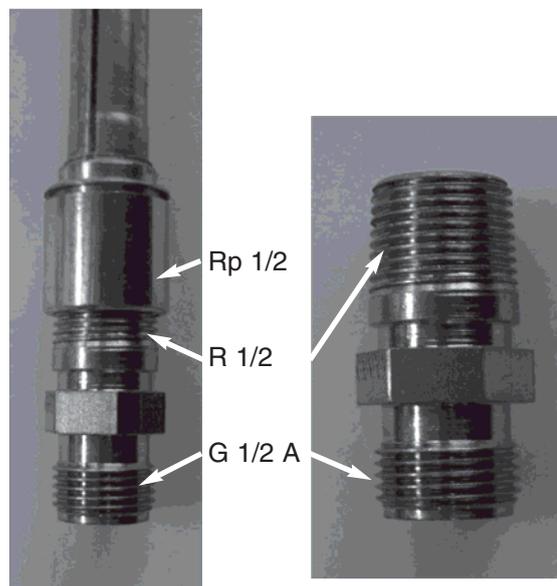
Moreover, the hose should be replaced by the user whenever required and, in all cases, before the maximum use date given on the hose.

Recommended use: metallic flexible hose (stainless steel surrounded by metallic braids) with screwable connectors, without any lifetime end date.

Regardless of the gas used, it is forbidden to connect our gas appliances with flexible hoses mounted on rubber tail pieces.

The appliance is delivered with a threaded coupling. The cylindrical external threading has a gas thread of "G ½ A", in accordance with the EN ISO 228-1:2003 standard. This type of connection is used in France and some European countries.

If you use an "R ½" external conic coupling in accordance with the EN 10226-1:2004 and EN 10226-2:2005 standards or an "Rp ½" internal cylindrical coupling as per the EN 10226-1:2004 standard, then unscrew the adapter on the appliance and either turn it around, or connect your hose directly to the end of the tubing.



Screw the gas hose at the end of the appliance tubing, tightening it only by hand. Place two appropriate tools (one on the tubing to keep it from moving, and the other on the hose coupling) and tighten the coupling on the hose.

Assemble the hose so that the hose is left hanging in a "U" form.

When the connection is terminated, perform a pressure test to check the sealing of the appliance. When checking the sealing, make sure not to use washing-up liquid, which could damage the appliance; instead, use a foam liquid specially intended to detect leaks. Sealing must be ensured by tightening 2 sealing surfaces beyond the threading with an appropriate sealing joint between them. To ensure the correct level of sealing along the threading, a sealing compound or joining compound should be applied to the threading.

If a sealing compound has to be used, we recommend LOCTITE 542.

For appliances operating with BUTANE / PROPANE gas, use two cylinders with an automatic reversing switch or an outdoor tank, and a standard pressure regulator adapted to the total flow rate for your model and the gas pressure.

We advise you to use a pressure reducing valve with a minimum of 2 kg/hour.

As a general rule, an additional safety margin corresponding to 20 – 30% of the appliance's maximum flow rate must be respected.

To guarantee constant pressure from the gas supply, the pressure regulator should not be placed more than 2 m from the appliance.

Each appliance must have its own pressure regulator.

ADJUSTMENTS

I. CHANGING THE INJECTORS

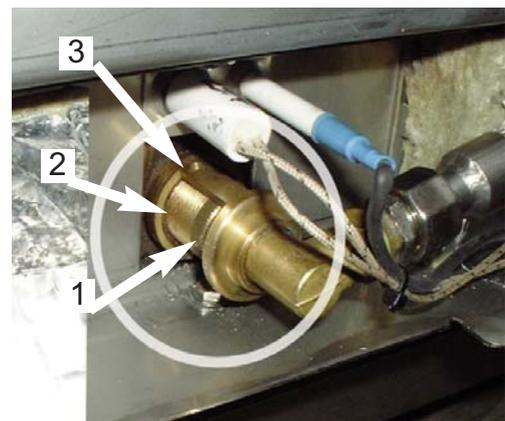
All the adjustments and replacement of injectors or bypass screws must be carried out by a qualified professional.

The part numbers of the injectors for the various burners and the gas oven differ depending on the type of gas used and the country of installation.

To replace the cooktop burner injectors, see the instructions in "Conversion to another gas" sent on request with the injector set.

The gas oven injectors are always replaced in the following sequence:

- ❶ Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the injector.
- ❷ Unscrew the injector (1) with a 7mm flat wrench.
- ❸ Install the injector (1) corresponding to the new type of gas and tighten it.
- ❹ Adjust the air inlet (see the table for the primary air adjustment) by screwing or unscrewing the adjusting cone (2) until you obtain a slightly blue flame showing no separation; separation of the flame is an indication that there is too much air.
- ❺ Then block the adjusting cone (2) with the blocking washer (3).



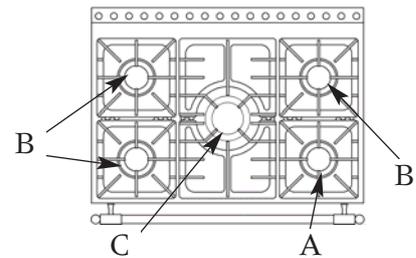
Gas Oven Injector

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

Any sealing will have to be replaced.

2. INJECTORS TABLE

The following table indicates which injectors should be used following a change in the gas supply or a house move. Please refer to the instructions "Conversion to another gas" for more details.



GAS			COUNTRY	Open burners					Large vaulted oven (74 l)	
Category index	Gas references Pressure	Burner		Injectors	BY-PASS Screw	Burner Venturi	Burner Rings			
NATURAL GAS	2E+	G20 / G25 20 / 25 mbar	BE, FR	A	95	39	10,5 mm	Original ring	190	
	2H	G20 20 mbar	AT, CH, CY, CZ, DK, EE, ES, FI, GB, GR, HR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR		B	120				54
					C	133				96
	2E	G20 20 mbar	DE, LU, PL							
	Primary air adjustment (mm)				-	-	-	-	-	3
	2ELL	G25 20 mbar	DE	A	102	51	7 mm	Original ring	210	
				B	130	60	7 mm			
				C	152	96	10,5 mm			
	2L	G25 25 mbar	NL	A	96	39	7 mm	Original ring	195	
				B	123	54	10,5 mm			
C				142	96	10,5 mm				
Primary air adjustment (mm)				-	-	-	-	-	2	
BUTANE - PROPANE	3+, 3B/P, 3B, 3P	G30 / G31 28-30 / 37 mbar	BE, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IT, LT, LU, LV, NL, NO, PL, PT, RO, SE, SI, SK, TR	A	64	32	10,5 mm	Original ring	120	
				B	82	40		Large ring		
				C	95	57				
	3B/P, 3B, 3P	G30 / G31 50 mbar	AT, CH, DE, LU, SK	A	53	24	7 mm	Original ring	110	
				B	71	34	10,5 mm	Large ring		
				C	84	50	10,5 mm			
Primary air adjustment (mm)				-	-	-	-	-	6	

Country:

- | | | | |
|---------------------|---------------------|-----------------|---------------|
| AT : Austria | ES : Spain | IE : Ireland | PL : Poland |
| BE : Belgium | FI : Finland | IT : Italy | PT : Portugal |
| CH : Switzerland | FR : France | LT : Lithuania | RO : Romania |
| CY : Cyprus | GB : United Kingdom | LU : Luxembourg | SE : Sweden |
| CZ : Czech Republic | GR : Greece | LV : Latvia | SI : Slovenia |
| DE : Germany | HR : Croatia | NL : Netherland | SK : Slovakia |
| DK : Denmark | HU : Hungary | NO : Norway | TR : Turkey |
| EE : Estonia | | | |

3. REPLACING THE OVEN LIGHT BULB

The light bulb 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 cooker before interfering with the light bulb to prevent any risk of an electrical shock and to allow the appliance to cool down (if necessary).

Remove the protection glass and then unscrew the burnt out light bulb.
Refit a new light bulb and the protection glass.



Technical characteristics of the light bulb:

- 25 W - 230 - 240 V
- 300 °C - E14 base

Please note: Replacement light bulbs are not covered under the warranty.

INSTRUCTIONS FOR USE

IMPORTANT

Please make sure your cooker is unpacked completely before use.

Remove all tape and packaging. Make sure the burners are properly placed and level. Take the accessory pack out of the oven. Check to be sure that no parts have come loose during shipping.

INITIAL IGNITION

Defuse any trapped air from the gas network, starting with each of the burners on the cooktop. Once this is done, the gas oven can then be ignited. However, if the safety device for the oven is activated (red indicator ON), press the reset button above the red indicator to repeat the procedure.

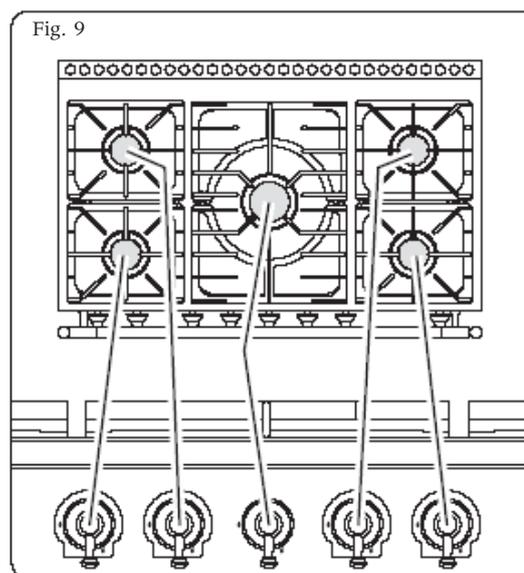
I. STARTING WITH THE COOKTOP BURNERS

Before using the cooktop make sure all burners are in place and all the grates on the range are properly placed.

The drawing by each knob indicates which burner that knob controls (Fig. 9).

The gas burners on our "CornuFé 1908" cooker are fitted with safety thermocouples: if a burner shuts off for any reason, the gas supply for that burner is automatically stopped.

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



All of our appliances are equipped with automatic gas burner ignition.

To ignite a gas burner, press the control knob and turn it to the left to the "high flame" position (Fig. 10). The burner is automatically ignited. Keep the knob pressed (Fig. 11) for 5 – 10 seconds (the safety thermocouple may take longer to react the first time).

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

When a cooktop burner knob is pressed in, sparks will be made at every burner – this is normal.

Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock could result.

- **Low setting:** this is achieved by rotating the knob fully to the left or to the bottom (Fig. 12).

- **Shutoff:** bring the knob back to its vertical position by rotating it to the right. In case the burner flame is accidentally turned off, close the burner control knob and do not turn on the burner for at least one minute.

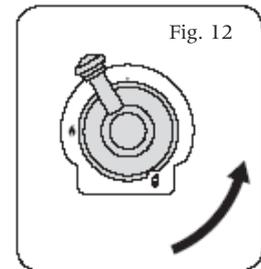
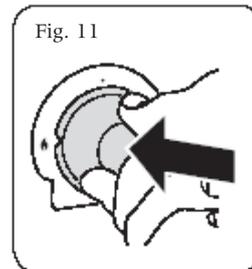
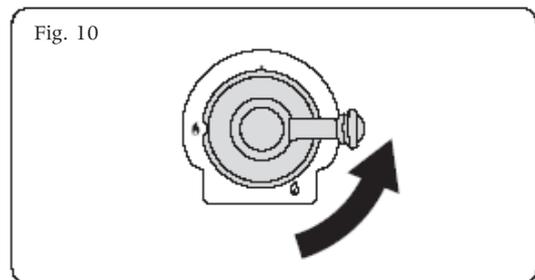
- **Igniting cooktop burners without electricity**

If there is a power failure the cooktop burners can be lit with a match.

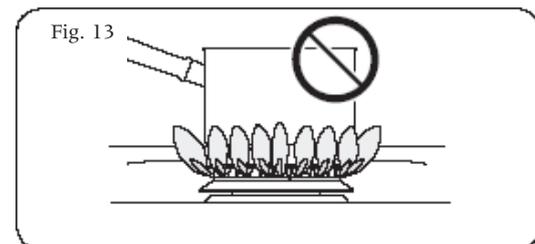
1. Hold a burning match 1cm from the burner head, keeping your hand as far horizontally away from the burner as possible.

2. Push and turn the burner control knob to solid flame position. As soon as the burner flame lights move your hand away. With your other hand, keep holding the knob pressed for a few seconds so that the burner safety device can "sense" the heat of the flame.

3. Turn the burner control knob to the OFF position when you have finished using it.



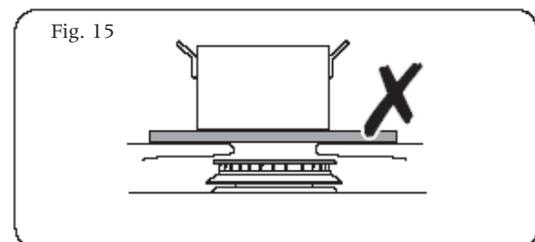
Make sure flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations (Fig. 13).



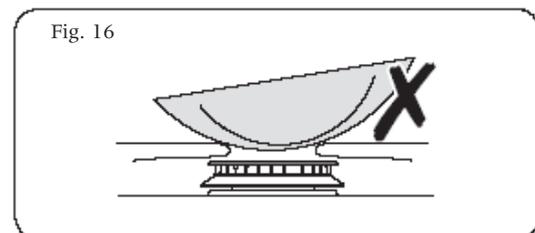
Pans and kettles with concave bases or downturned base rims should not be used (Fig. 14).



Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the grates (Fig. 15).



Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (Fig. 16).



The minimum pan diameter recommended is 12 cm for the outer burners and 16 cm for the centre burner.

2. STARTING WITH THE OVEN

2.1. Gas oven with electronic ignition

The simmerstat (C) switches on the heating element on the vault of the oven (grill), the thermostat (B) switches on the gas burner.

The simmerstat and the thermostat are both equipped with indicator lights.

Oven ignition:

Turn the oven thermostat (B) to the desired temperature.

The electronic temperature regulation system allows you to control the temperature entirely automatically; it is therefore perfectly normal that the flame ignites itself and turns itself off to keep the oven at the desired temperature.



DO NOT use matches to light the oven burner.

Note:

The red indicator (A) on the bottom right of the control panel indicates any operational defects related to oven ignition. If this indicator is ON, check that the gas shutoff valve is set to the open position and the cooker is well supplied with gas, then press the button (G) above the indicator light.

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

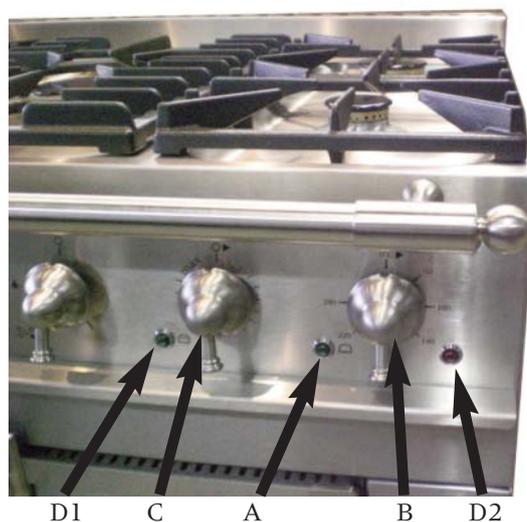
If this phenomenon persists, contact our after-sales department or your dealer.

2.2. Electric oven

The simmerstat (C) activates the heating element in the vault of the oven (grill); the thermostat (B) activates the heating element under the oven floor. The simmerstat and the thermostat are both equipped with a tension indicator light (D).

Oven ignition:

- Position the oven thermostat (B) to the desired temperature and the simmerstat (C) to the corresponding preheating power.
- After preheating (between 15 and 20 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.



Note: The indicator light (D1) to the left of simmerstat indicates that the grill is switched ON and the indicator light (D2) to the right of the thermostat indicates that the bottom heating element is switched ON. The indicator light (A) indicates that the bottom element is heating and can turn ON or OFF cyclically during operation of the oven.

2.3. Grill Function

Your oven is equipped with an electric grill controlled separately from the heating element on the oven floor.

- Position the simmerstat (C) on the desired power setting.
- After preheating (between 5 and 10 minutes depending on the temperature), set the cooking mode for the food to be cooked.
- You can then place in the grill the food that requires grilling.

The grill tray must be placed at the highest level.

You can also use the pastry tray to brown seafood, fish and shellfish which requires strong and quick heat.

Please note that this heat intensity calls for careful supervision. Certain areas of the range within easy reach can get very hot. Keep young children away from these hot surfaces.

For this type of cooking, it is not necessary to switch on the gas burner.

2.4. Oven trays

There are several different trays in your oven:

1) The **large tray or the pastry tray** 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 roasts.

Putting a sheet of aluminium foil in the tray will facilitate cleaning.

2) The **large roasting rack** allows for the following:

- To place the dish containing the roast on the roasting rack which rests on 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 a roast directly onto the roasting 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, for example a large piece of lamb or large poultry.

3) The **"shelf" tray acts as a support** for all trays which are used in this oven.

4) The **aluminium plate and two small grill trays**.

2.5. Installation of the "shelf" tray

The sliders of the oven and the "shelf" tray are supplied with stops in order to avoid taking away the shelves inadvertently; these shelves can be removed and replaced easily.

Setting up of the "shelf" tray

Before using your oven in complete safety, you must set up correctly the shelves trays. To position the shelf tray at the requested height, put it above the lateral oven slider (stops at the back). Then push the tray to the very back of the oven until the stops are positioned behind the sliders.

Pull the shelf tray until the back of the tray is blocked by the stops of the lateral oven sliders.



Removing 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.

3. THE COOKING PRINCIPLE

In the case of natural convection, the heat is generated from below the oven floor and then travels up along the walls of the oven and along the vault.

This air flow creates a homogeneous atmosphere in which food is cooked and the temperature also stays very stable.

This characteristic is unique and is only found in a "La Cornue" oven. The different heat levels are so stable that in any other oven, a roast does not cook evenly as temperatures do not remain as constant.

When cooking in a "La Cornue" oven, supervision is not necessary.

By keeping the door of the oven well closed during cooking, the water contained in many foods evaporates and therefore, creates a degree of humidity which provides an ideal cooking environment.

The juices from the meat are therefore not lost and basting the roast or the poultry is unnecessary.

There is therefore no risk of burning.

The golden crispy outer texture of meat when cooked in a "La Cornue" is due to the caramelisation of the natural sugars derived from the meat and not to carbonisation.

The only real precaution we advise is not to overheat the oven and to respect the cooking times with precision and care according to the weight and type of food cooked in the oven.

The thermal environment of this oven has been studied and perfected to avoid dehydration of any type or size of food. The "La Cornue" oven is as well adapted for family home cooking usage as it is for large festive group cooking.

Although surveillance is not required, one can nonetheless open the oven door; the heat acquired does not escape, as the mass of the oven and the air circulation maintain the set temperature.

Always preheat your oven to the temperature required for cooking.

4. VAULTED OVEN: ADVICE ON USE

You will gradually discover the ideal combinations for fresh fruit - zabaglione, seafood - hollandaise sauce or quenelles - Nantua sauce, etc...

You can use heat from the grill in the same way as base heat, although it is less frequent. It is generally used for adjusting dishes.

For example, if the pastry of your tart or quiche is already well cooked but the inside seems to be raw: position the lower thermostat at a minimum temperature or even at 0 and the simmerstat at a medium or high power according to how quickly you wish to cook it.

For long slow cooking, whether for pastry or terrines, only use the lower gas burner.

By using the grill and oven elements, with practice it will become easier to understand and to control the various temperatures which can be achieved for even the most delicate forms of cooking.

Of course, it can also be used for making excellent pastries, pies, quiches and vegetable dishes: the choice of rack level and temperature required calls for just a little more thought.

When roasting, whether lamb, turkey, pork or large fish, place the oven rack on the lowest level of the oven. Cooking often exceeds 40 minutes.

In this case, preheat to 250 °C (480 °F), for 10 to 15 minutes.

Place the dish in the oven, then lower the thermostat to 200 °C (390 °F) or 175 °C (345 °F) for white meat; leave to cook for the time needed: the crust is formed, and in-depth cooking continues.

For a Roast or for a rack of beef, lamb, small or medium sized fish, place the grill tray at the mid-level of your oven. Pre-heat at level 280 °C (535 °F) for fifteen minutes, then lower to level 230 °C (450 °F) for approximately 5 to 10 minutes once the dish has been placed in the oven.

Comply with the cooking times which are recommended in your recipe book or by your butcher. We recommend paring all the fat from the meat before cooking.

If you have included a vegetable dish to accompany the meal, you can add a little butter or oil on top to preserve its beautiful colours. In order to grill onions or any other vegetable around a roast always add a bit of oil mixed with butter at the bottom of the dish before adding the vegetables.

If you choose to slice onions into rings, it is recommended to slice everything quite fine to suit the required temperatures.

We suggest you do everything in moderation:

- too much fat and lard will create smoke and will splash grease,
- a temperature which is too high will carbonise all foods.

For pastries the height of the grill tray will depend on the type of cake and on the cooking time.

The most intense heat comes from the bottom of the oven. Never place a tray or a dish on this bottom surface.

Apple pies require a top level tray heat in order to brown the apples and heat is also required from below to cook the pastry. Temperature 200 °C (390 °F) on the thermostat and the middle positioning work well together.

To cook a Tarte Tatin, which is generally cooked from the top, place the thermostat at level 175 or 200 °C (345 - 390 °F) and this should suffice; anything higher than this will burn the pastry before the apples have even had a chance to cook.

For a vegetable gratin or pasta, for the most part, the cooking time is 20 to 25 minutes with a thermostat set at 200 °C (390 °F) (depending on the thickness of the gratin). Naturally, it is necessary for the heat to penetrate from above and below. The lower level, however, will work appropriately for potatoes, pastries and the medium level will work well for fresh vegetables.

For the gratin, position the grill tray at the highest level and insert the gratin dish. Position the simmerstat at maximum and keep a close eye on your dish.

Choosing from a range of closely-related temperatures or cooking times should not be guesswork, but rather based on the size of the meat and your own personal taste.

The equivalents between thermostat indications and temperatures, expressed in degrees, are provided below as an indication only.

Th 1 = 100 / 125 °C (210 / 260 °F)

Th 2 = 125 / 150 °C (260 / 300 °F)

Th 3 = 150 / 175 °C (300 / 345 °F)

Th 4 = 175 / 200 °C (345 / 390 °F)

Th 5 = 200 / 225 °C (390 / 435 °F)

Th 6 = 225 / 250 °C (435 / 480 °F)

Th 7 = 250 / 275 °C (480 / 530 °F)

Th 8 = 275 / 300 °C (530 / 570 °F)

Th 1 meringues, rock cakes, petits fours, meringue pies, braised meat, casseroles, braised beef stew

Th 2 braised vegetables, sponge fingers, sponge cake, Savoie cake

Th 3/4 caramel custard, pudding, macarons, choux pastry, soufflés, large brioche, cakes, finger biscuits, white meat

Th 5/6 large pieces of flaky pastry, tarts, flans, white meat roasts, croissants, fish, gratins

Th 7/8 red meat roasts, very rare game

UPKEEP OF A CORNUFÉ 1908 COOKER

You should clean your cooker regularly.

Always allow the cooker to cool and switch it off before cleaning or doing any maintenance work.

All parts of the cooker become hot when it is ON and stay hot even when the cooking is finished. To avoid burns always check that all knobs are in the OFF position and that the cooker has cooled down before cleaning.

Take care cleaning if you use a sponge or a damp cloth to wipe a hot surface, take care not to be burnt by steam.

Certain detergents can produce harmful vapours when in contact with a hot surface.

You should wear gloves and an apron and respect the user instructions for each of the cleaning products.

Do not use a steam cleaner to clean the cooker.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.

Remember to switch on the electricity supply before re-using the cooker.

I. FRONT PANELS

The external parts, which are not exposed to fat splatters, only require a minimum effort to keep them clean and beautiful. The level of cleaning really depends on the frequency of use and the environmental climate. If kept in a holiday home, especially in a marine climate, it should be thoroughly cleaned before your departure.

And isn't it nice to return to a spark-ling clean cooker.

Due to the damp environment, the salt in the air and the acidity in the fat attack all metals, even solid brass and stainless steel.

The cleaning products should be chosen according to the surfaces to be cleaned.

Bright coloured enamel fronts

Because the enamel is vitrified, you can use a window-cleaning product on a paper towel. As fat may splash and splatter when an oven overheats, use an "Ajax Cream" type product and a sponge for cleaning. Enhanced results can be obtained by using window cleaning products.

Stainless steel front panel

For routine cleaning, use a special stainless steel cleaning product on a piece of paper towel.

Every three to six months, give your brushed steel front panel a thorough cleaning to remove grease.

For this type of thorough cleaning, use a mild detergent or soft soap, thoroughly diluted in hot water.

Then rinse with clean water.

Matt enamelled coloured fronts (matt black)

Remember that matt colours are fragile by nature.

Matt colours are not vitrified and are therefore not protected: the use of products that are too powerful can leave lasting marks.

However, we have been applying this finish for many years now, as it is extremely easy to clean and maintain. Simply follow our instructions.

Clean in lukewarm water using household soap applied to a non-abrasive sponge or even better why not use domestic soap in gel form. Then rinse in pure water and dry carefully with a paper towel.

You can also use a window cleaning product on a paper towel or a cloth.

2. FINISHES

Nickel or chrome finishes

These do not require any particular cleaning. Simply use a window-cleaning product applied to absorbent paper or a cloth to remove any finger marks.

Copper or brass finishes

Use a special copper or brass cleaning product, in paste or liquid form, and a soft cloth.

Then remove all traces with a damp sponge. By removing product deposits with water, your bars and brackets will stay shinier, longer.

We recommend "Copper Cleaner" from "Spring" or "Bistrot Cuivre" from "Matfer".

Avoid the use of anti-oxidation products, which cause black deposits to form on the appliance and take twice as long to clean off.

3. THE COOKTOP

As your cooker is made up of a number of different elements, we recommend applying a cleaning procedure adapted to each specific case.

However, it should be noted that, once you have memorised a few "tips", the maintenance of "La Cornue" cooker is easier than any other, on condition that it is cleaned regularly.

Use a paper towel or a cloth to clean your cooktop and backsplash while they are still warm because grease or food splashes are then easy to remove and do not require any cleaning products.

The burners

Don't forget that high-flame cooking can cause oil and grease to splatter on adjoining cooking elements, including the back panel and table surround.

In this case, clean off any warm grease or oil with a cloth and polish up where necessary.

Black enamel burner covers

Clean the burner covers, using washing-up liquid and a sponge; then rinse and dry.

In case of baked-on grease and oil or milk splatters, spray on an oven-cleaning product which does not contain caustic soda. Leave it for 15 to 30 minutes, then clean with water, washing-up liquid and a non-abrasive sponge.

Rinse the covers and dry them thoroughly before reinstalling them.

Important note: Always check that the gas outlet holes are not blocked.

Grills in matt enamelled cast iron

Grills do not usually get dirty: simply wipe them with a cloth for routine cleaning.

From time to time, clean the grills with water and washing-up liquid. If they should turn charcoal grey, this does not imply any deterioration. In fact, this cast iron support has a very long service life.

The stainless steel surrounds and backsplash

This stainless steel structure should be cleaned regularly, using a standard detergent and a damp sponge.

Do not rub with an abrasive product in an irregular fashion, or by using circular movements.

A mildly abrasive sponge can also be used, respecting the polishing direction.

An oven spray should be used to clean off any baked-on grease from the back panel. Spray on the product, wait 20 to 30 minutes, then simply wipe off the dissolved grease with a cloth or damp sponge. Nevertheless, to clean stainless steel, we recommend spraying the cleaning product directly onto the sponge, or the use of a knife blade, covered with a cloth, to clean out the space between the cooktop and back panel.

Remember: oven sprays are powerful products and therefore should only be applied to the parts we have specified. Never apply it to front panels, bars and control knobs.

Depending on how often you use your stainless steel fittings, thorough cleaning may be necessary to restore them to their initial splendour. To do this, use scouring cream or special powder for stainless steel.

After thoroughly removing any baked-on grease from the steel, rinse with clean water.

4. THE OVEN

The "La Cornue" **vaulted oven** principle and the quality of convection obtained, considerably limit oven cleaning problems. Nevertheless, oven preheating is essential to guarantee efficiency of use.

The "clean enamel" system is a new way to avoid chemical reactions and carbonisation. In fact, it is far less aggressive than the decomposition of organic matter at 500 °C (930 °F), and decomposition through oxidation of the catalysis self-cleaning system.

The manufacturing process and composition of these special enamels is carried out at a temperature of 1300 °C (2370 °F).

The result is a perfectly smooth enamelled surface, which is difficult for food to adhere to. Any eventual soiling or boil-over spills, occurring when cooking on the enamel surface, can be removed at room temperature with a damp sponge.

We recommend wiping it down after each use, while the oven is still warm, which will prevent baked-on spills or splatters and smoking from occurring, when it is next preheated.

If maintenance has not been carried out at regular intervals, it is possible to spray on an oven cleaner (not containing soda) to remove the tougher stains.

Wait 15 minutes, then wipe with a damp sponge.

A high resistance to chemical reactions and high temperatures ensures a long service life for your oven walls.

If the inside of the door has yellowed, you can rub it clean with a square scouring pad and soap gel, polishing in the suitable direction.

Finally, we recommend making a list of all the cleaning products needed for your cooker, all of which are available at a shop near you:

For my cooktop

For my oven

For my front panel

For my finishes

and, of course, cloths, paper towelling, etc...

NB: The names of cleaning products are provided as an indication of the type of products to be used.

By following our recommendations and advice, you'll soon find it quick and easy to keep your "CornuFé 1908" at its very best.

Even after ten years, your cooker will look and perform as new.

A number of customers find that their "CornuFé 1908" looks even better over time, in the same way in which wine reaches perfection with ageing.

We hope we have answered any questions you may have.

Our showrooms as well as our workshop remain at your service to provide any further information you may require.

Fine chefs, like yourself, rely on the quality and materials of their cooking utensils.

Today, you will find all of our high-quality professional tools, designed for home use, on display in our different showrooms.

A catalogue is available on simple request by telephone or by fax. See details on last page.

CUSTOMER AFTER SALES SERVICE (FRANCE):

- ◆ Phone: + 33 (0)1 34 48 36 15
- ◆ Fax: + 33 (0)1.34.48.52.31
- ◆ E-mail: service@la-cornue.com

COMPLIANCE WITH EUROPEAN DIRECTIVES

All of our appliances comply with the following European Directives:

- Directive 2009/142/EC "GAS APPLIANCES", European Standard EN 30
- Directive 2006/95/EC "LOW VOLTAGE"
- Directive 2004/108/EC "ELECTROMAGNETIC COMPATIBILITY"
- Directive 2002/40/EC "ENERGY LABELLING"
- Directive 2012/19/EU "WEEE, WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT"
- Directive 2002/95/EC "RoHS, RESTRICTIONS OF HAZARDOUS SUBSTANCES"

ENERGY CONSUMPTION

ELECTRIC OVEN	Large Vaulted Oven
Ratings	6 kW (3,5 kW floor + 2,5 kW vault)
Energy efficiency class : on a scale of A (more efficient) to G (less efficient)	G
Energy consumption based on standard load	2,14 kWh
Usable volume (litres)	74
Size	Large
Time to cook standard load (minutes)	69
Baking area	2796 cm ²

WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT

The European Parliament's 2012/19/EU Directive on waste from electrical and electronic equipment (WEEE) requires that used household appliances are not disposed of in unsorted municipal landfills and must be collected separately to optimise recovery and recycling of the materials they contain and thus reduce their impact on human health and the environment. Consumers should contact their local authorities or their dealer with regard to



the procedure to be followed for the collection of their old appliance. Please comply with local regulations for disposal of the packaging material. The packaging can thus be recycled.

This "crossed-out bin" logo found on all products means that the equipment cannot be disposed of with other waste, that it is the object of a selective collection with a view to recovery, reuse or recycling.

WARRANTY (3 YEARS)

Following receipt of full payment for our goods, our appliances are guaranteed three years from the invoice date against any structural faults and any material defects. The warranty excludes improper use of the appliance or a non-compliant installation. Intervention and travel costs will be billed in this event.

If our goods were to dysfunction, the buyer then has to contact us once he has ensured that it is not due to a non-compliant installation or abnormal use in order to decide with us how the appliance should be repaired. The appliance should be cleaned and clean prior to any intervention.

Any complaints with regard to the state, the presentation or the non-compliance of our goods should be addressed to our headquarters by recommended letter with acknowledgement of receipt within a maximum of eight days following delivery.

The application of the warranty will be subject to LA CORNUE SAS receiving a certificate stating that the material has been installed by a professional in accordance with the current technical and safety standards.

Under this warranty, the seller shall replace at no cost the parts recognized as faulty by its technical department. This warranty covers all labour costs with the exception of travel expenses.

The warranty period specified above shall not be extended if faulty parts need to be replaced.

WE TAKE GREAT CARE IN THE CREATION OF OUR ENAMELLED ITEMS. However, a hand-crafted enamel surface is never completely even and slight variations in shade may occur. This is a guarantee of quality and is linked to the nature of our three-layer enamelling process.

This warranty shall cease to apply:

- If the operational defect is the result of an unauthorized intervention on the appliance;
- If the faulty operation is due to normal wear and tear of the appliance (consumables such as light bulbs, burner covers, door seal etc.) or from negligence or insufficient maintenance by the buyer;
- If the faulty operation is due to force majeure.

LA CORNUE SAS shall not be held legally responsible in these three cases.

The seller's guarantee and his responsibility for products shall be limited to repairs to any defects as stipulated in the above conditions.

As expressly agreed between the contracting parties, the seller's responsibility in the event of an operational fault shall be limited to the above provisions, especially with regard to concealed defects as well as material and immaterial damage.

In all cases, the buyer may not suspend payment if he lodges a complaint about the quality of the goods.

The goods are always transported at the buyer's or his representative's own risks. It is therefore their responsibility to check them upon arrival and, if necessary, to lodge a complaint with the haulier. After having expressed specific established reservations on the delivery slip upon receipt, the buyer must confirm them by recommended letter to the haulier within two days of receipt (Article 105 of the Commercial Code).

We cannot in any event honour this warranty if these requirements are not met.

After-Sales Department:

Phone: +33 (0)1 34 48 36 15

fax: +33 (0)1 34 48 52 31

E-mail: service@la-cornue.com

LA CORNUE



Ateliers La Cornue

14, rue du Bois du Pont - Z.I. les Béthunes - 95310 Saint-Ouen-l'Aumône
FRANCE

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