



*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 installation guide is to familiarise 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 burners 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.*

*We recommend you follow the advice provided in the "Instructions for Use" brochure; this will ensure that you are satisfied with your cooker for a long time.*

*Thank you for placing your trust in us.*

Xavier Dupuy  
President and Managing Director



## WARNING

**T**his 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 guides before installing and using this appliance.

Appliance categories (see pt. 1.2, page 14 "Installation"):

- 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, ensure 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 hob 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. Ensure that the room is well ventilated: keep natural ventilation holes open or 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.

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

**Please note:**

*The accessible parts may be hot when the oven is being used: keep young children at a safe distance.*

All of our cooking appliance belong to Class 1 and Class 2 / Sub-Class 1 and are designed for domestic use only. They meet the requirements of the 90/396/CEE European Directive ("Gas Appliances") and the 72/73/CEE European Directive ("Low Voltage Directive"), both amended by the 93/68/CEE Directive.

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# DESCRIPTION

## I. GENERAL DESCRIPTION

The range of "CORNUCHEF" cooking appliances consists of 4 models:

- Cooker "Grand-Maman 90" (model GM2, width: 90cm).



- Cooker "Grand-Papa 135" (model GP2, width: 135cm).



- Hob "Grand-Maman 90" (model TM2, width: 90cm).



- Hob "Grand-Papa 135" (model TP2, width: 135cm).



Each of the cooker or hot top models includes several sub-models, depending on the chosen hot top and its combination with the oven.

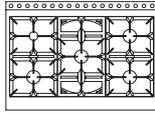
The cookers in the "CORNUCHEF" range consist of:

- a thermostatically-controlled electric or gas oven;
- one hot top bounded at the rear by a stainless steel skirting creating a gap between the cooker and the wall, thus ensuring the removal of burnt gases and smells.

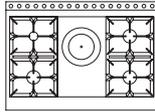
The "Grand-Papa" stove is equipped with a 45 cm wide electric steam oven, located to the right of the oven, which is used to warm plates.

## 2. HOB CONFIGURATIONS

### ALL GAS

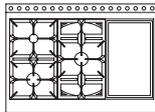


**123** 2 gas burners (small burner at the rear)  
1 single gas burner  
2 gas burners

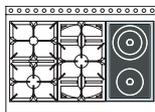


**173** 2 gas burners (small burner at the rear)  
1 gas hotplate  
2 gas burners

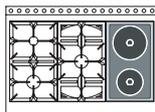
### MIXED (GAS AND ELECTRIC)



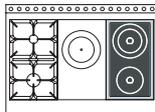
**120** 2 gas burners (small burner at the rear)  
1 single gas burner  
1 small electric teppan-yaki



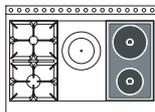
**124** 2 gas burners (small burner at the rear)  
1 single gas burner  
2 electric ceramic plates



**129** 2 gas burners (small burner at the rear)  
1 single gas burner  
2 electric induction plates

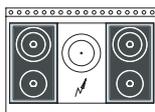


**174** 2 gas burners (small burner at the rear)  
1 gas hotplate  
2 electric ceramic plates

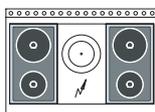


**179** 2 gas burners (small burner at the rear)  
1 gas hotplate  
2 electric induction plates

### ALL ELECTRIC

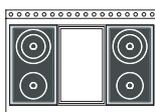


**484** 2 electric ceramic plates  
1 electric hotplate  
2 electric ceramic plates

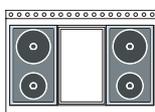


**989** 2 electric induction plates  
1 electric hotplate  
2 electric induction plates

### ALL ELECTRIC WITH TEPPAN-YAKI



**404** 2 electric ceramic plates  
1 small electric teppan-yaki  
2 electric ceramic plates



**909** 2 electric induction plates  
1 small electric teppan-yaki  
2 electric induction plates

### 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 24 – 26 for information about adapting your cooker or your hob to the various types of gas.

The tables below summarise for each gas type and for each burner the heat flow rate (energy power in kW, Maximum Heat Power) and the volume flow rate (in m<sup>3</sup>/hour) or the mass flow rate (in kg/hour) of useful gas.

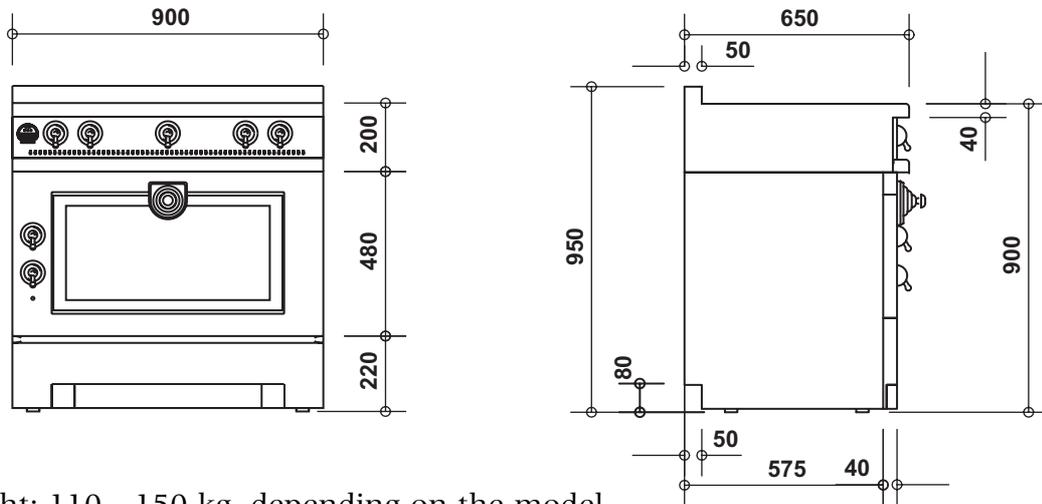
Burner	Nominal heat flow  (Maximum Heat Power in kW)	Volume flow rate (m <sup>3</sup> / hour)		Mass flow rate (kg / hour)	
		Natural Gas G20, 20 mbar	Natural Gas G25 20 mbar	Propane G31 37 mbar	Butane G30 29 mbar
Gas hobs:					
- large burner	3	0,29	0,33	0,21	0,22
- small burner	1,7	0,16	0,19	0,12	0,12
Hotplate	3	0,29	0,33	0,21	0,22
Large vaulted gas oven (74/84 l)	6,5	0,62	0,72	0,46	0,47

### 4. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

Large vaulted electric oven (74/84 litres, large volume) .....	6 000 W
3 500 W oven floor + 2 500 W vault	
Grill in large vaulted gas oven .....	2 500 W
Baking stone .....	3 000 W
Oven light .....	25 W
Ignition for small and large vaulted gas ovens .....	25 W
Automatic ignition for gas burners .....	25 W
Warming cupboard, width: 450 mm .....	1 750 W
Electric ceramic hob, Ø 145 mm .....	1 200 W
Electric ceramic hob, Ø 195 mm (2 zones) .....	1 800 W
Round electric plate, Ø 180 mm .....	2 000 W
Round electric plate, Ø 220 mm .....	2 000 W
Electric hotplate .....	1 300 W
(small, dimensions: 284 x 476 mm)	
Small "La Cornue" Teppan-Yaki .....	1 600 W
Induction plates (2 burners) .....	3 600 W

# GRAND - MAMAN 90

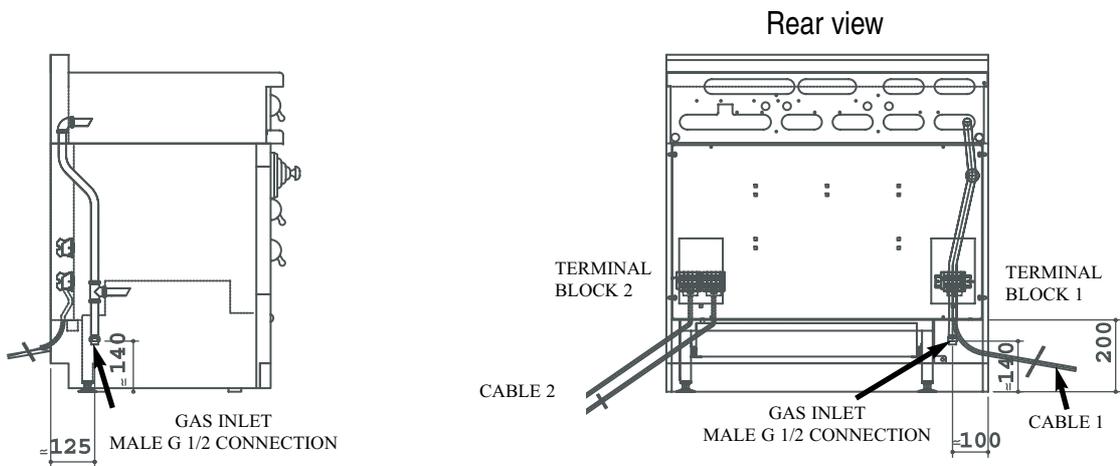
## I. COOKER DIMENSIONS



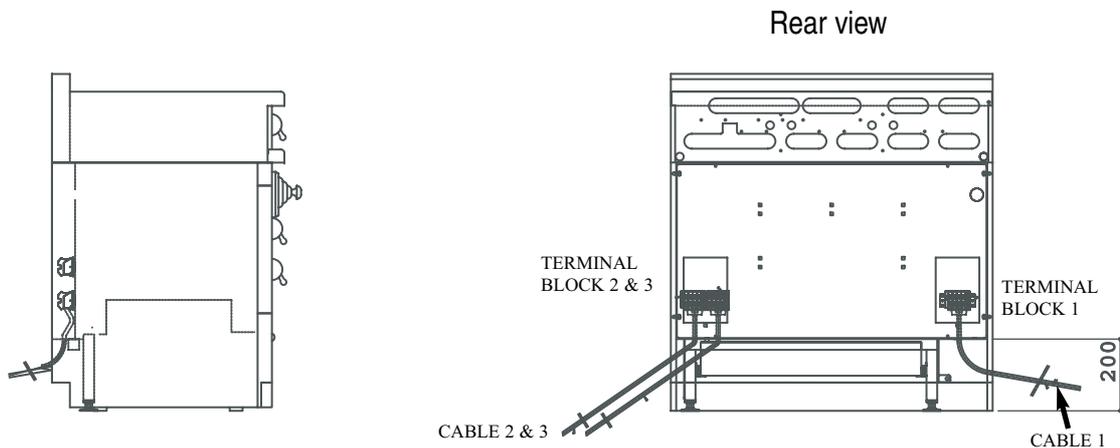
Cooker weight: 110 - 150 kg. depending on the model

## 2. COOKER CONNECTIONS

### Mixed gas/electric cooker



### All-electric cooker



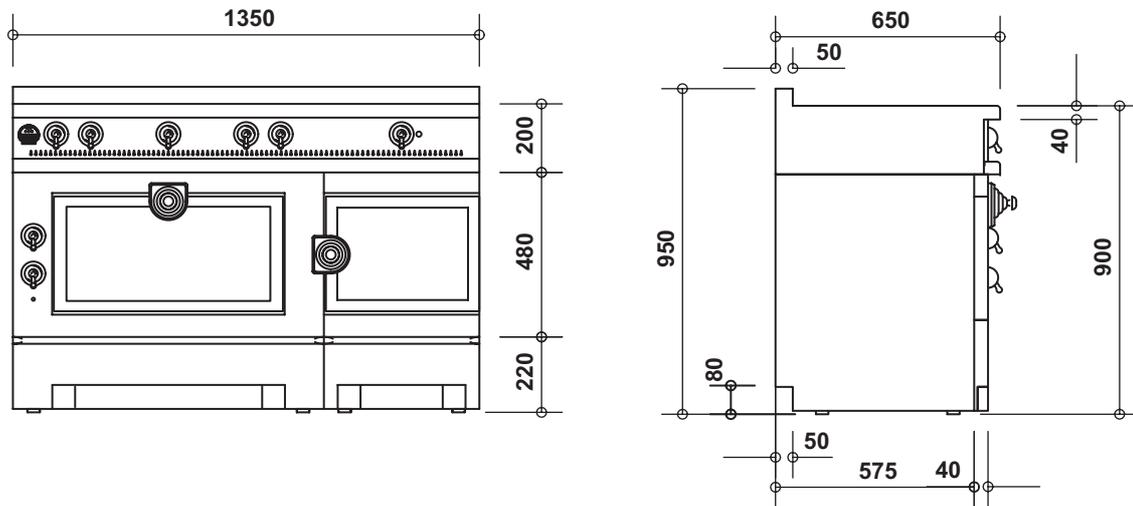
# GRAND - MAMAN 90

## 3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	HEAT FLOW kW/MHP	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	230 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 mbar	Propane Gas G31 - 37 mbar	Butane Gas G30 - 29 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
GM2--GE 123	1		20,20	1,94	2,23	1,42	1,47	2575	1	11,5	1,5	—	—	—
GM2--EE 123		1	13,70	1,32	1,51	0,96	1,00	6050	1	26,5	4	1	16	1,5
GM2--GE 173	1		20,20	1,94	2,23	1,42	1,47	2575	1	11,5	1,5	—	—	—
GM2--EE 173		1	13,70	1,32	1,51	0,96	1,00	6050	1	26,5	4	1	16	1,5
GM2--GE 120	1		14,20	1,36	1,57	1,00	1,03	4175	1	18	2,5	1	11	1,5
GM2--EE 120		1	7,70	0,74	0,85	0,54	0,56	7650	2	26,5 / 7	4 / 1	1	16	1,5
GM2--GE 124	1		14,20	1,36	1,57	1,00	1,03	5575	1	25	2,5	1	11	1,5
GM2--EE 124		1	7,70	0,74	0,85	0,54	0,56	9050	2	26,5 / 14	4 / 1,5	1	16	1,5
GM2--GE 129	1		14,20	1,36	1,57	1,00	1,03	6175	1	27	4	1	16	1,5
GM2--EE 129		1	7,70	0,74	0,85	0,54	0,56	9650	2	26,5 / 16	4 / 1,5	1	16	1,5
GM2--GE 174	1		14,20	1,36	1,57	1,00	1,03	5575	1	25	2,5	1	11	1,5
GM2--EE 174		1	7,70	0,74	0,85	0,54	0,56	9050	2	26,5 / 14	4 / 1,5	1	16	1,5
GM2--GE 179	1		14,20	1,36	1,57	1,00	1,03	6175	1	27	4	1	16	1,5
GM2--EE 179		1	7,70	0,74	0,85	0,54	0,56	9650	2	26,5 / 16	4 / 1,5	1	16	1,5
GM2--EE 484		1	0,00	0,00	0,00	0,00	0,00	13325	2	26,5 / 32	4 / 4	2	16 / 8	1,5 / 1
GM2--EE 989		1	0,00	0,00	0,00	0,00	0,00	14525	2	32 / 32	4 / 4	2	16 / 16	1,5 / 1,5

# GRAND - PAPA 135

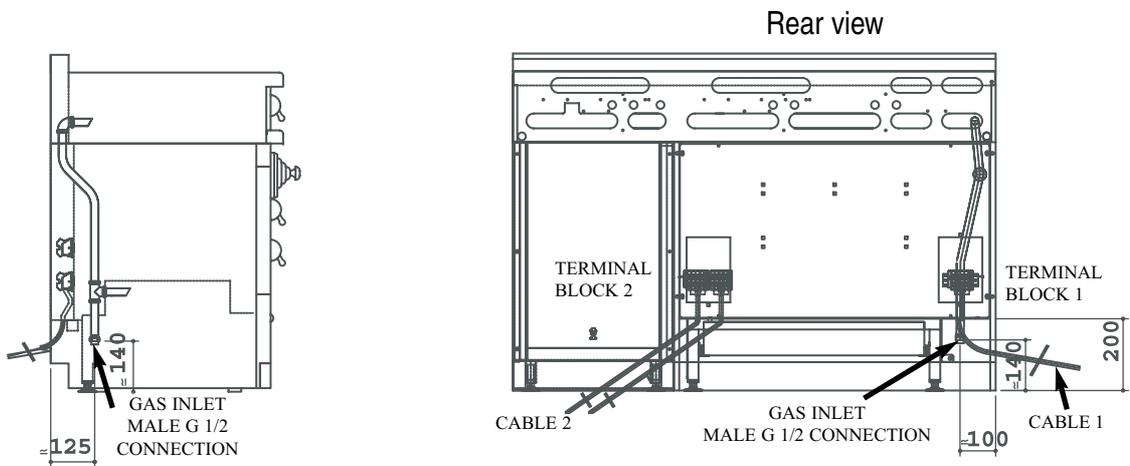
## I. COOKER DIMENSIONS



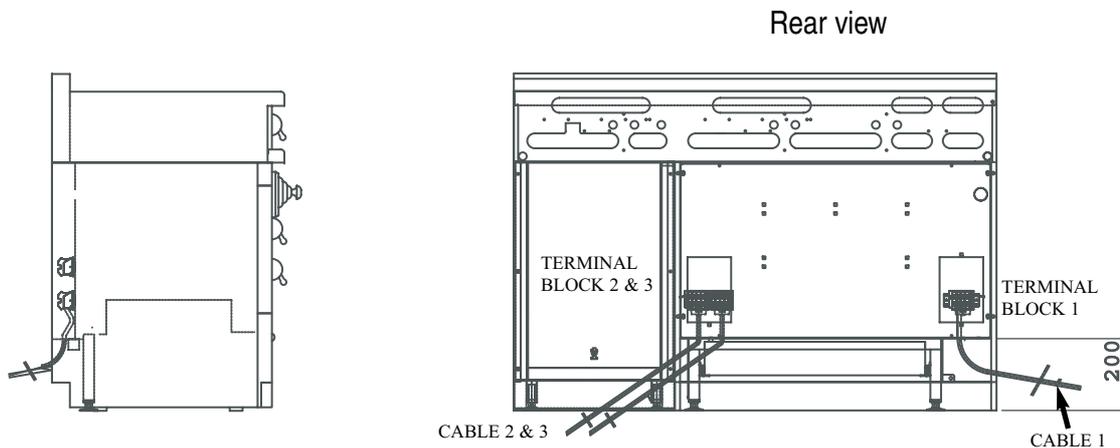
Cooker weight: 180 - 220 kg. depending on the model

## 2. COOKER CONNECTIONS

### Mixed gas/electric cooker



### All-electric cooker



# GRAND - PAPA 135

## 3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	HEAT FLOW kW/MHP	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	230 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 mbar	Propane Gas G31 - 37 mbar	Butane Gas G30 - 29 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
GP2--GE 123	1		20,20	1,94	2,23	1,42	1,47	4325	1	19	2,5	1	11	1,5
GP2--EE 123		1	13,70	1,32	1,51	0,96	1,00	7800	2	26,5 / 8	4 / 1	1	16	1,5
GP2--GE 173	1		20,20	1,94	2,23	1,42	1,47	4325	1	19	2,5	1	11	1,5
GP2--EE 173		1	13,70	1,32	1,51	0,96	1,00	7800	2	26,5 / 8	4 / 1	1	16	1,5
GP2--GE 120	1		14,20	1,36	1,57	1,00	1,03	5925	1	26	4	1	11	1,5
GP2--EE 120		1	7,70	0,74	0,85	0,54	0,56	9400	2	26,5 / 15	4 / 1,5	1	16	1,5
GP2--GE 124	1		14,20	1,36	1,57	1,00	1,03	7325	1	32	4	1	11	1,5
GP2--EE 124		1	7,70	0,74	0,85	0,54	0,56	10800	2	26,5 / 21	4 / 2,5	2*	16 / 8	1,5 / 1*
GP2--GE 129	1		14,20	1,36	1,57	1,00	1,03	7925	2	27 / 8	4 / 1	1	16	1,5
GP2--EE 129		1	7,70	0,74	0,85	0,54	0,56	11400	2	26,5 / 24	4 / 2,5	2*	16 / 8	1,5 / 1*
GP2--GE 174	1		14,20	1,36	1,57	1,00	1,03	7325	1	32	4	1	14	1,5
GP2--EE 174		1	7,70	0,74	0,85	0,54	0,56	10800	2	26,5 / 21	4 / 2,5	2*	16 / 8	1,5 / 1*
GP2--GE 179	1		14,20	1,36	1,57	1,00	1,03	7925	2	27 / 8	4 / 1	1	16	1,5
GP2--EE 179		1	7,70	0,74	0,85	0,54	0,56	11400	2	26,5 / 24	4 / 2,5	2*	16 / 8	1,5 / 1*
GP2--EE 484		1	0,00	0,00	0,00	0,00	0,00	15075	3	26,5 / 32 / 8	4 / 4 / 1	2	16 / 13	1,5 / 1,5
GP2--EE 989		1	0,00	0,00	0,00	0,00	0,00	16275	3	32 / 32 / 8	4 / 4 / 1	2	16 / 16	1,5 / 1,5
GP2--EE 404		1	0,00	0,00	0,00	0,00	0,00	15375	3	26,5 / 20 / 21	4 / 2,5 / 2,5	2	16 / 13	1,5 / 1,5
GP2--EE 909		1	0,00	0,00	0,00	0,00	0,00	16575	3	26,5 / 23 / 24	4 / 2,5 / 2,5	2	16 / 16	1,5 / 1,5

\* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T)

- 1 cable is 400 V a.c., 3-PHASE

- 1 cable is 230 V a.c., SINGLE-PHASE

# HOBS 90 & 135

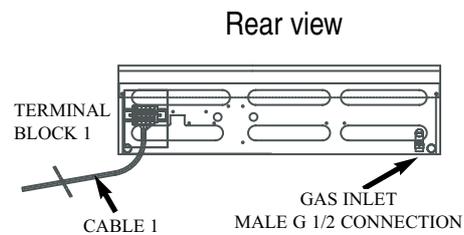
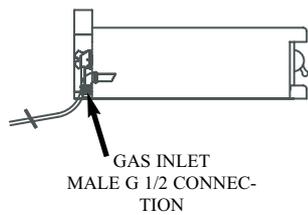
## I. HOB “GRAND-MAMAN 90” DIMENSIONS



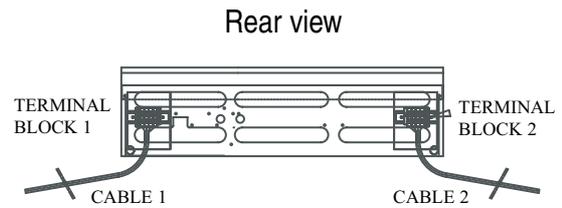
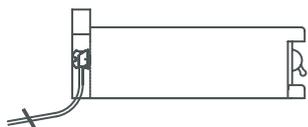
Hob weight: 70 - 90kg. depending on the model

## 2. HOB “GRAND-MAMAN 90” CONNECTIONS

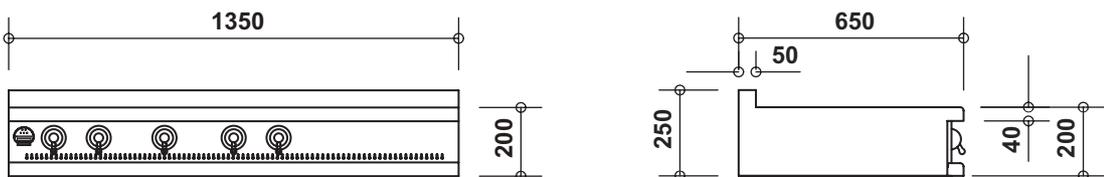
### Mixed gas/electric hob



### All-electric hob



## 3. HOB “GRAND-PAPA 135” DIMENSIONS

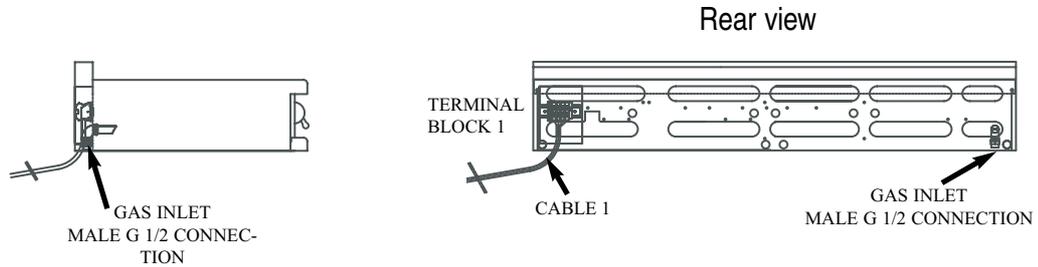


Hob weight: 80 - 100kg. depending on the model

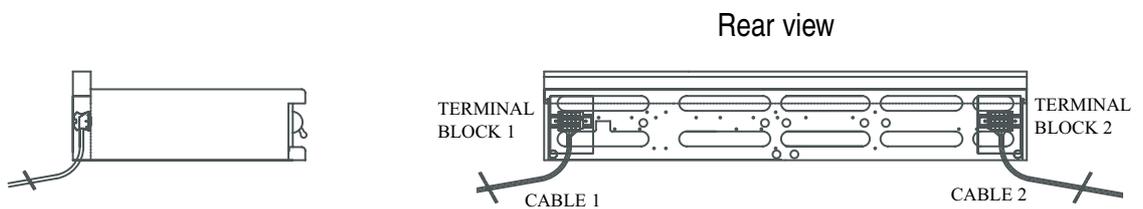
# HOBS 90 & 135

## 4. HOB “GRAND-PAPA 135” CONNECTIONS

### Mixed gas/electric hob



### All-electric hob



## 5. POWER FOR GAS AND ELECTRIC HOBS

Model	GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	HEAT FLOW kW/MHP	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	230 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 mbar	Propane Gas G31 - 37 mbar	Butane Gas G30 - 29 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
T-2-0E 123	13,7	1,32	1,51	0,96	1	25	1	0,1	0,5	-	-	-
T-2-0E 173	13,7	1,32	1,51	0,96	1	25	1	0,1	0,5	-	-	-
T-2-0E 120	7,7	0,74	0,85	0,54	0,56	1625	1	7	1	-	-	-
T-2-0E 124	7,7	0,74	0,85	0,54	0,56	3025	1	13,5	1,5	-	-	-
T-2-0E 129	7,7	0,74	0,85	0,54	0,56	3625	1	16	1,5	-	-	-
T-2-0E 174	7,7	0,74	0,85	0,54	0,56	3025	1	13,5	1,5	-	-	-
T-2-0E 179	7,7	0,74	0,85	0,54	0,56	3625	1	16	1,5	-	-	-
T-2-0E 484	0	0	0	0	0	7300	1	32	4	1	13	1,5
T-2-0E 989	0	0	0	0	0	8500	2	21,5	2,5 / 1,5	1	16	1,5
T-2-0E 404	0	0	0	0	0	7600	2	20	2,5 / 1,5	1	13	1,5
T-2-0E 909	0	0	0	0	0	8800	2	23	2,5 / 1,5	1	16	1,5

## 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.

### I. SAFETY REQUIREMENTS

#### **1.1. Ventilation**

It is essential that the room where the “La Cornue” cooker or hob 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.

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

The external ventilation system must consist of fixed aerators or flipping glass panes as well as vapour aspirators or extractor hoods.

We strongly advise you to use an extractor hood.

Recommended power:

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

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

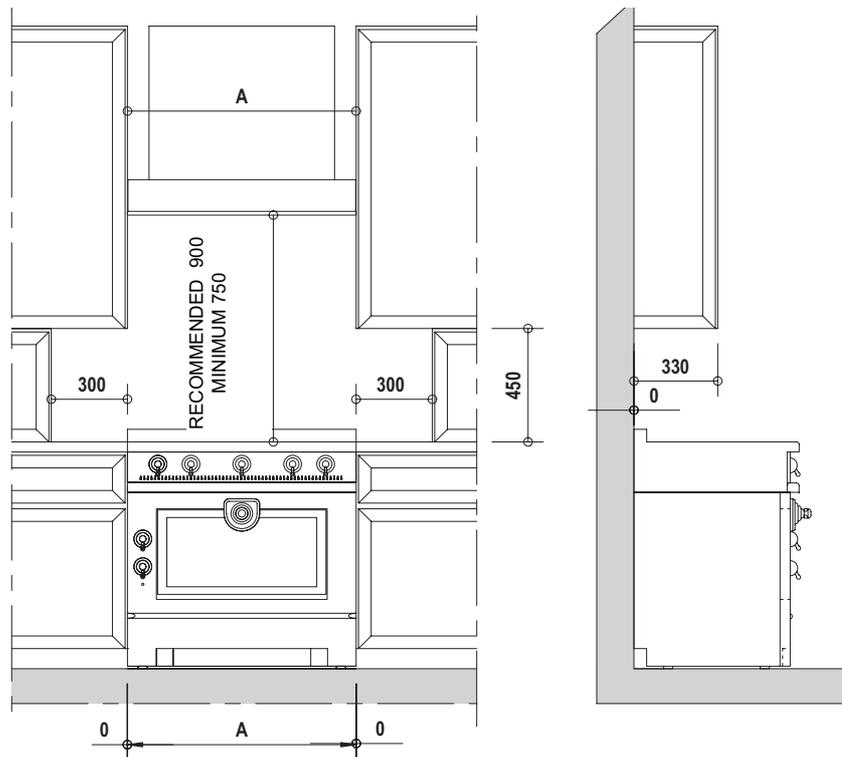
The ventilation hood has to be built with inflammable materials.

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

#### **1.2. Installation (see following page)**

As the oven and the hob 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 or the hob is installed against a wall, the hottest parts (the strip between 60 and 95cm. from the floor, and the surface between the hob and the extractor hood) must be protected with a stainless steel plate (credenza) or ceramic tiles.

**Ceramic cardboard with a minimum thickness of 20mm. must be installed under the hob to insulate the units placed underneath.**



MINIMUM DISTANCE FROM THE KITCHEN UNITS (in mm.)

## 2. ELECTRICAL SUPPLY

**Voltage:** 230V a.c., single-phase + neutral + ground  
400V a.c. 3N, three-phase + neutral + ground.

### **Safety:**

The electrical supply must necessarily be grounded and must be equipped with a circuit breaker protection compatible with the appliance's power rating. In high-risk regions, an additional protection against natural electrical phenomena (lightning) must be used.

### **Power:**

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 the tables for each of the models for the total power and current ratings.

Due to the power of La Cornue appliances, a simple plug and socket connection is not recommended: the electrical connection should consist of a flexible cord without a plug, directly connected to the circuit breaker outlet by means of a junction box with terminal blocks, preferably of the anti-shearing type.

Only all-gas hobs with only hob burner ignition can be connected with an ordinary 3-pin plug.

### 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 or the hob.
- at the level of the work area (on the bottom left) for hobs.

See the drawings on the specific presentation pages for each model for details about the connections.

When your cooker or your hob 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.

### 4. INSTALLATION

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

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

**REMINDER: Ceramic cardboard with a minimum thickness of 20mm. must be installed under the hob to insulate the units placed underneath.**

# CONNECTIONS

## I. ELECTRICAL CONNECTIONS

" La Cornue " appliances are supplied with 1 – 3 flexible cords, P/N: H07 RN-F, consisting of 3 or 5 wires, approximately 1.5m long, ready to be connected to a single-phase or 3-phase + neutral power supply, depending on the indications specified on the order form (see the table corresponding to each model for the power ratings).

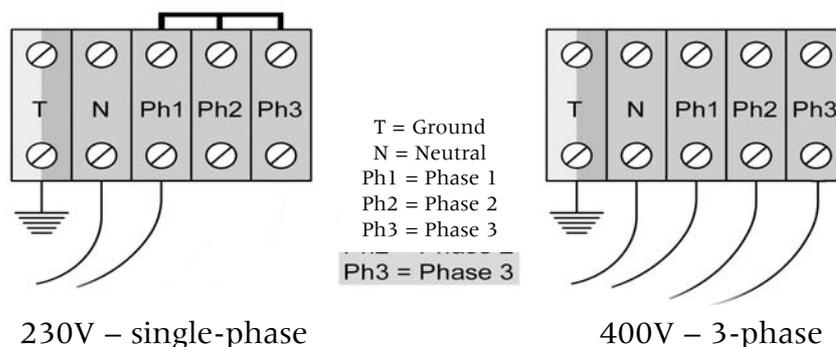
**All of the electricity supply circuits must be disconnected before accessing the connection terminal boxes.**

REMINDER: the appliance should be connected to the main power supply via terminal blocks (preferably of the anti-shearing type) 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.

Should your appliance be connected to a different type of power supply at a later date, in some cases (please contact our technical department before) it will be possible to change the cabling accordingly, according to the following instructions:

- Unscrew the protection plate from the back of the appliance in order to access the connection terminal block(s) to which the various heating elements are connected (if there are 2 supply cables on the cooker, there are also 2 connection terminal blocks).



- For a single-phase 230V power supply, shunt the P1, P2 and P3 terminals, and then connect the cable wires as follows:

- neutral (blue wire) to N
- the phase (red or brown wire) to P1
- the ground to T (yellow / green)

- For a 3-phase 400V power supply, remove the shunt from the P1, P2 and P3 terminals, and then connect the cable wires as follows:

- neutral (blue wire) to N
- the three other wires (red or brown) to the P1, P2 and P3 terminals.
- the ground to T (yellow / green)

**Ensure that the cross-section of the electrical cables corresponds to that indicated in the tables in the general description for each appliance**

## 2. GAS CONNECTION

Our appliances are supplied with injectors corresponding to the type of gas supply specified in your order (natural gas, butane or propane). These injectors should only be changed if a different type of gas is used.

See page 26 for the table summarising the injectors to be used for each type of gas, the country of installation and injector replacement instructions.

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 hob, close to the gas supply pipe and on the test certificate supplied with the appliance.

The cooker or the hob is connected to the gas supply via a male threaded connector with G ½ thread (previous reference: 15/21).

The previously installed shutoff valve can be connected via a rigid metallic pipe installation or by means of certified (TFEM) flexible hoses equipped with a mechanical union.

The pipes must be fully accessible and placed so that they cannot be affected by fire or deteriorated by the combustion gases, the hot parts of the appliances or by hot products overflowing. They must not be crushed or kinked.

Recommended hose: certified TUBOGAZ for the gas type used.

It is forbidden to connect our gas appliances with flexible hoses mounted on hose tailpieces.

**Refer to the drawings on the description pages for each appliance type for information about the exact location of the gas and electricity outlets on your appliance.**

If a sealing compound has to be used, we recommend using 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 reducing valve adapted to your model's total flow rate (see tables on pages 9 – 36) and the pressure of the gas used.

We advise you to use a pressure reducing valve with a minimum of 2 kg/hour for the hobs and a pressure reducing valve with a minimum of 3kg/hour for the cookers.

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

The pressure reducing valve should be placed more than 2 m. from the appliance to guarantee constant pressure from the gas supply.

# IGNITION – ADJUSTMENTS

## I. STARTING THE APPLIANCE

### 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.

The gas burners on our “Cornuchef” range appliances are fitted with safety thermocouples: if a burner shuts off for any reason, the gas supply for that burner is automatically stopped.

#### 1.1. Gas burners with electric ignition

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

To ignite a gas burner, press the control knob and turn it to the left to the “high flame” position.

The burner is automatically ignited. Keep the knob pressed for 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.

- Low setting: this is achieved by rotating the knob fully to the left or to the bottom.
- Shutoff: bring the knob back to its vertical position by rotating it to the right.



#### 1.2. Hotplate with electric ignition

Ignition identical to that for gas burners.



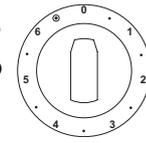
Gas hotplate

### **1.3. Round ceramic plates**

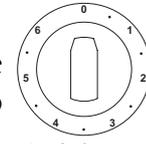
To heat a ceramic plate with a single burner (diameter: 145 mm.), turn the knob towards the right or towards the left to the desired position:

- 1 corresponds to the lowest position,
- 6 corresponds to the highest position,
- 0 corresponds to the shutoff position.

To heat the central burner of a ceramic plate with a double burner and 2 zones (diameter: 195 mm.), you just have to rotate the double-circuit simmerstat clockwise.



double burner



single burner



To ignite the 2 (outer and central) burners, turn the knob towards the right to the sign  (see the figure shown opposite) until you hear a click from the microswitch that will light the peripheral element.

The two burners reach the maximum temperature in this position. You can then set the temperature of the double burner by turning the control knob to any position between 6 and 1.

Note: it is impossible to only ignite the outer burner.

***Please note: if the surface is cracked/fractured, immediately disconnect the appliance or the relevant part of the supply.***

### **1.4. Induction plates**

The 180 mm or 210 mm cooking zone adapts itself and automatically recognizes the diameter of the pan used (120 - 250 mm) and therefore evenly distributes the heat in the pan, thus ensuring that all of the food is cooked at the same temperature.

Your hob's heat settings range from 200 - 2 400 Watts for the small burner (180 mm diameter) or 200 - 2 800 Watts for the large burner (210 mm diameter).

The maximum power for the two burners is 3 600 Watts.

You can set the power for the front burner or the back burner by turning the control knob to the positions 1 – 6.

To stop your hob, turn the knob to the position 0 and the indicator light will then turn off.

The indicator lights provide two types of information:

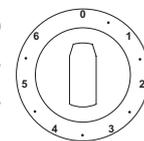
#### 1. Normal operation

When the generator is working properly, the indicator light is always on. The indicator light flashes when not enough power can be generated. When the two indicator lights are on, the generator is providing the two inductors with the required power.

#### 2. Dysfunction

If the indicator light blinks as soon as the burner is turned on, that means that there is no pan on the burner or that the pan is not suitable for an induction hob.

***Please note: if the surface is cracked/fractured, immediately disconnect the appliance or the relevant part of the supply.***



**1.5. Electric hotplate**

To heat the electric hotplate, turn the control knob towards the right or towards the left to the desired position:

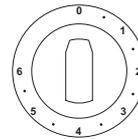
- 1, corresponds to the lowest power,
- 6, corresponds to the highest power,
- 0, corresponds to the shutoff position.



**1.6. Electric Teppan-Yaki (Japanese grill)**

- Small model: 284 x 478 mm, power: 1 600 W
- Large model: 419 x 478 mm, power: 2 200 W

The electric Teppan-Yaki is equipped with thermostat-controlled heating elements; the control knob allows you to adjust the temperature from 50°C (position 1) to 250°C (position 6).



Turn the thermostat knob to the desired temperature; the green light indicates that the appliance is heating.

The green indicator light is turned off when the desired temperature is reached; you can then add the food that you want to grill.

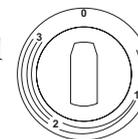
After use, return the thermostat knob to the position “0” (shutoff)



**1.7. Round electric plates (option in replacement of the ceramic plates)**

Depending on the model, your cooking appliance may be equipped with one or two groups of two electric round plates – one with a diameter of 18cm. and the other with a diameter of 22cm., with a maximum power of 2 000 W each.

To heat an electric plate, press on the corresponding control knob and turn it towards the right to the desired position:



- 1, corresponds to the lowest temperature,
- 3, corresponds to the highest temperature,
- 0, corresponds to the shutoff position.



**1.8. Gas oven with electronic ignition**

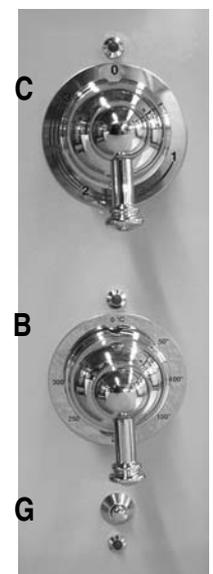
The simmerstat (C) switches on the heating element on the vault of the oven (grill), the thermostat (B) switches on the gas ramp.

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 entirely normal that the flames ignites itself and turns itself off to keep the oven at the desired temperature



**Note:**

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

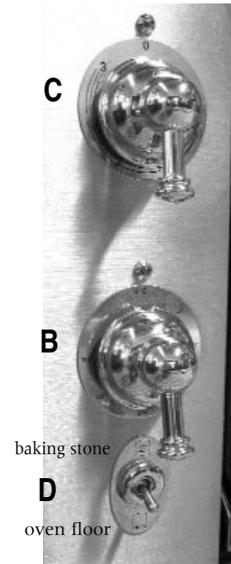
**If this phenomenon persists, contact our after-sales department or your dealer.**

**1.9. 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 an indicator light.

**Oven ignition:**

- Position the selector switch (D) on the “oven floor” position (in bottom).
- Then turn the oven thermostat (B) to the desired temperature and the simmerstat 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.



*Caution: The lever of the selector switch (D) can be positioned in bottom or top. The position "oven floor" is in bottom, the position "baking stone" is in top. If you do not have the option "baking stone" in your electric oven, never position the lever of the selector switch in top.*

**1.10. Grill Function (gas and electric ovens)**

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.

**When using the “grill” function, you should leave the oven door ajar and pull the hob drip tray towards the front as far as the (F) mark.**

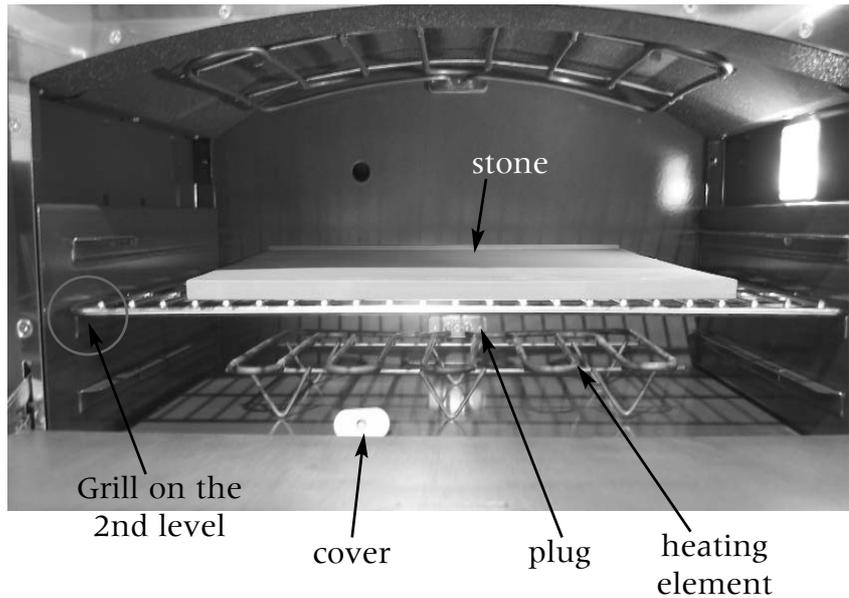
In this position, the oven light is on to allow you to keep an eye on the food cooking.

### **1.11. Baking stone function (option for electric ovens)**

The “baking stone” option consists of:  
a refractory stone, a 3000W electric heating element and a stainless steel bread spatula.

To start using your “baking stone”, you must follow these instructions:

- Remove the cover from the baking stone heating element plug (at the back of the oven).
- Attach the heating element by inserting it into the corresponding plug.
- Place the “shelf” grill in the centre of the oven (2nd level) and then place the baking stone on the grill.
- Position the selector switch (D) to the “baking stone” position (in top) and the thermostat (B) to the desired temperature.
- After preheating (between 10 and 15 minutes depending on the desired temperature), you can then place your food to cook in the oven.



*The baking stone can also be preheated by setting the selector switch (D) to the “oven floor” position (in bottom) and the thermostat (B) to about 220°C. After preheating (between 15 and 20 minutes), position the selector switch to the “baking stone” position in top and place the food to cook in the oven.*

After cooking on the baking stone, leave it in the oven to cool down. Then, remove the stone and the heating element from the oven, and replace the plug cover on the plug at the back of the oven.

## **2. 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 oven before interfering with the light to prevent any risk of an electrical shock and to allow the appliance to cool down (if necessary).

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



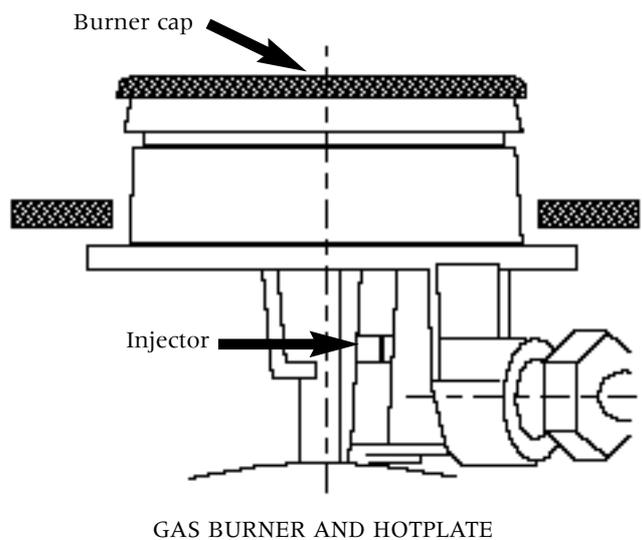
Technical characteristics of the light:

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



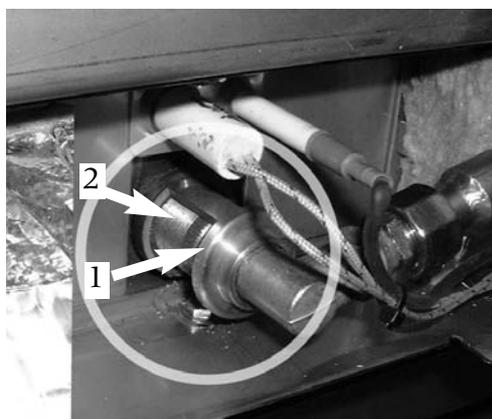
### 3. CHANGING THE INJECTORS

The part numbers of the injectors for the various burners and the gas oven (see their locations on the photographs below) differ depending on the type of gas used and the country of installation.



The injectors of gas burner and hotplate are replaced according to the following sequence:

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



Injector for gas oven

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

- 1- Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the injector.
- 2- Unscrew the injector (1) with a 7mm flat wrench.
- 3- Install the injector (1) corresponding to the new type of gas and tighten it.
- 4- Ignite the burner and adjust the air inlet (see the table opposite 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.
- 5- Then block the adjusting cone (2) with the blocking washer.

Once you have changed the injectors, it is a good idea to adjust the low settings for the hob burners (see Section 4).

#### 4. ADJUSTING THE LOW SETTINGS

Only the low settings for the gas hob burners and the hotplate can be adjusted with the following procedure:

1. Remove the control knobs by unscrewing the screw that keeps them in position;
2. Remove the cock cover by using a screwdriver as a lever: the cover is clipped on to the hob;
3. Re-install the control knob of the burner that you want to adjust; ignite the burner, then rotate the knob to "low" setting;
4. After removing the control knob again, rotate the split screw on the cock body with a screwdriver, to the left to increase the flow rate, to the right to reduce it. **Make sure that the resulting flame at the lowest setting is sufficiently strong to heat the thermocouple.**
5. Re-install the knob to turn the burner off;
6. In case of gas change, it can be necessary to replace the reduced flow adjustment screw (by-pass) by a different reference screw (see table page 26).
7. Re-install the cover and the control knobs by screwing the appropriate screws.

**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.**

## 5. INJECTORS TABLE

**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 hot top burners (see locations on the diagram page 24) differ, depending on the type of gas and country of installation. The following table defines which injector, bypass screw and burner cap should be used if the type of gas is changed or if you move.

Gas	Category index	Type of gas	Pressure (mbar)	Country	INJECTORS (markings)			Primary air adjustment of the oven (mm)	Bypass reduced flow adjustment screw		Burner cap
					P.BR.	G.BR.	Oven		P.BR.	G.BR.	
NATURAL	2E	G20	20	LU	108	142	200	4	32	40	"Flat" Matt black
	2E+	G20 / G25	20 / 25	BE, FR							
	2H	G20	20	AT, CH, DK, ES, FI, GB, GR, IE, IT, PT, SE							
	2L	G25	25	NL	109	138	210	4	32	40	
	2ELL	G20	20	DE	108	142	200	4	32	40	
G25		20	DE	117	151	230	4	25	34		
BUTANE - PROPANE	3+	G30/G31	28-30/37	BE, CH, ES, FR, GB, GR, IE, IT, PT	71	92	125	4	32	40	"Flat" Matt black
	3B/P	G30	30	DK, FI, NL, NO, SE	71	92	125	4	32	40	
	3B/P	G30	50	AT, CH, DE, LU	63	80	110	2	25	34	"Flat" Matt black

### Legend

**Burners:** P.BR. - small burner ( 65.7 mm),

G.BR. - large burner ( 94.8 mm)

### Country:

AT: Austria  
DE: Germany  
FI: Finland  
GR: Greece  
LU: Luxembourg  
PT: Portugal

BE: Belgium  
DK: Denmark  
FR: France  
IE: Ireland  
NL: Netherlands  
SE: Sweden

CH: Switzerland  
ES: Spain  
GB: United Kingdom  
IT: Italy  
NO: Norway

# WARRANTY (3 YEARS)

Following receipt of full payment for our goods, our appliances are guaranteed for three years from the invoice date against any structural faults and any material defects. This 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, the non-compliance of our goods should be addressed to our headquarters by recommended letter within a maximum of eight days following delivery.

The application of the warranty will be subject to LA CORNUE SA 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 freight charges.

## **After-Sales Department:**

- Covered by the warranty:

tel: +33 (0)1 34 48 36 15 fax: +33 (0)1 34 48 52 31

- Not covered by the warranty (appliance older than three years):

tel: +33 (0)1 47 37 56 00 fax: +33 (0)1 47 39 10 49

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

## **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 or from negligence or insufficient maintenance by the buyer;

- if the faulty operation is due to acts of Nature.

LA CORNUE SA 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.



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