



La Cornue 1908

# Installation GUIDE

CHÂTEAU LINE

**“Broche Flamberge”  
Rotisserie  
By La Cornue**





LA BROCHE FLAMBERGE

*Dear Customer,*

*Thank you for choosing a La Cornue product. We hope that you will derive tremendous enjoyment from cooking delicious meals with it.*

*The aim of this document is to make you familiar with the potential provided by a professional quality product designed for individuals, and to facilitate its maintenance.*

*Above all, a La Cornue product is manufactured using noble and pure materials. The choices made for some components, such as brass for the burners and cast-iron for the gas simmering plate, are the result of criteria of technicality and professional performance, which are not attainable with other materials or protective treatments. We are very much attached to the authenticity of our products and we are convinced that you will appreciate them even more as you use them.*

*In order to make sure that you will be satisfied with your product for a long time, we recommend that you follow the advice given in the "User's Instructions" section of this document.*

*Thank you for choosing us,*

*Kind regards,*

*Xavier Dupuy*

President

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# WARNINGS

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 manuals before installing and using this appliance.

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 must be installed and connected in accordance with current regulations. Particular care shall be taken concerning ventilation arrangements.

**Furthermore, we advise you to connect your Flamberge to a natural ventilation shaft (separate chimney) to evacuate the hot air correctly.**

**The Flamberge must never be connected to a motorized hood.**

The use of a gas cooking appliance results in the production of heat and moisture in the room where it is installed. Ensure that this room is well ventilated: keep the natural ventilation apertures open or install a mechanical ventilation device.

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, if there is one.

**This appliance can only be installed in an alcove made of non-combustible material (e.g.: a brick alcove).**

The accessible parts are hot when in use: ensure that all combustible materials are at least 2m away from the appliance (in front, above and at the sides). It is forbidden to place the appliance under a hood made of wood or other combustible material.

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

## WARNING

*The accessible parts are hot when in use: keep young children at a safe distance.*

## COMPLIANCE WITH EUROPEAN DIRECTIVES

All of our appliances comply with the following European Directives:

- Directive 90/396/EEC "GAS APPLIANCES"
- Directive 2006/95/EC "LOW VOLTAGE"
- Directive 89/336/EEC "ELECTROMAGNETIC COMPATIBILITY"
- Directive 2002/96/EEC "WEEE - WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT"
- Directive 2002/95/EEC "RoHS - RESTRICTIONS ON HAZARDOUS SUBSTANCES"

### WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT

The European Parliament's 2002/96/EC 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.



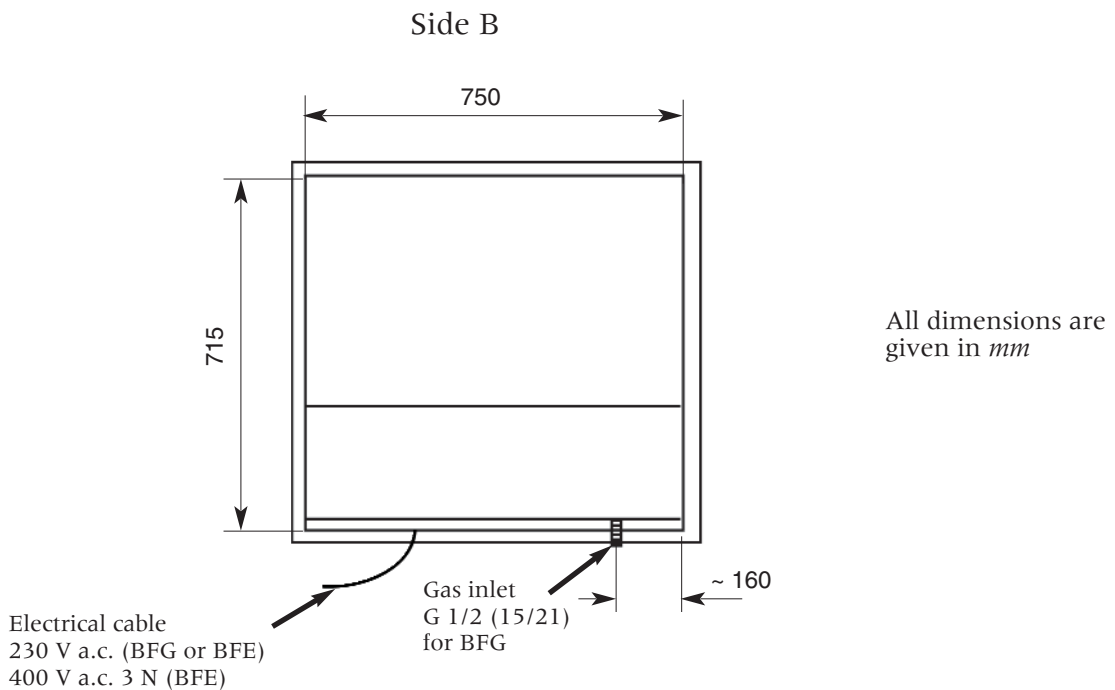
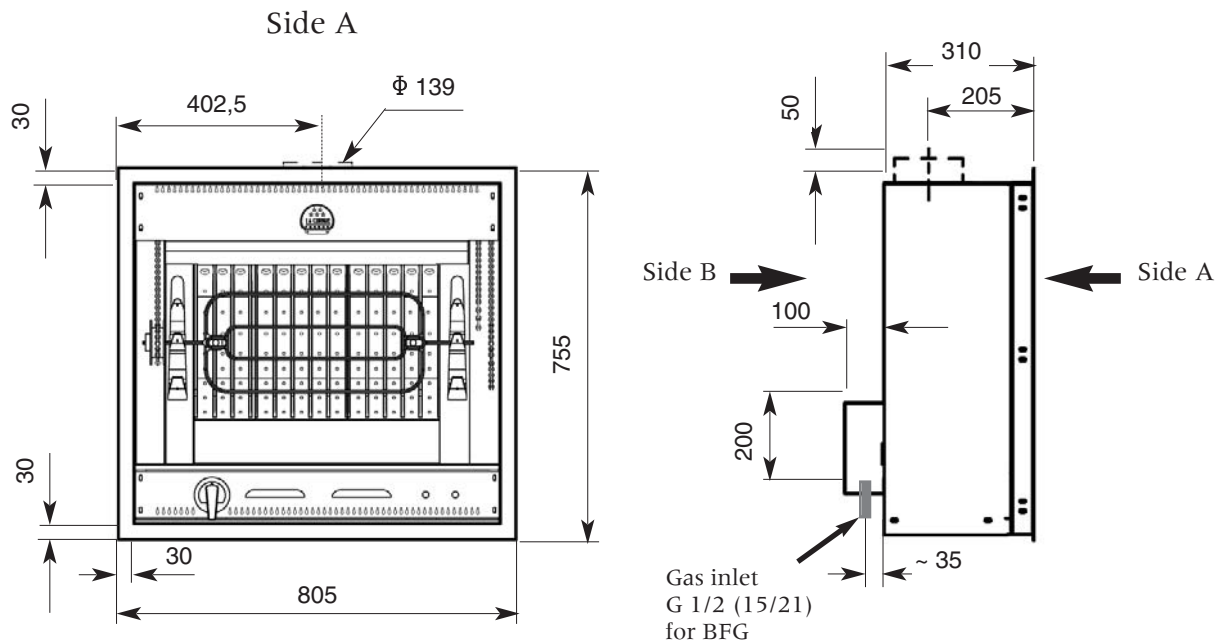
This "crossed-out bin" logo found on all products means that the equipment cannot be disposed of with other waste, that it is the object of a selective collection with a view to recovery, reuse or recycling.

# " LA BROCHE FLAMBERGE "

*"ON DEVIENT CUISINIER, MAIS ON NAIT ROTISSEUR"*

*"COOKING CAN BE LEARNED, BUT ROTISSERIE COOKING IS AN INNATE SKILL"*

This dictum, scrupulously believed by the Chaîne de Rôtisseurs (guild of rotisserie cooks), demonstrates all the difficulties and subtleties of cooking on a spit. Certain absolute principles of this type of ancestral cooking mode must be respected in order to achieve outstanding results.



## DESCRIPTION

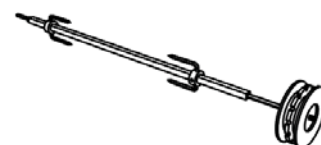
### I. GENERAL

The "Broche Flamberge" is a rotisserie from the "La Cornue" line, designed **for non-combustible built-in installation**. It consists mainly of a heating source (gas burner or electric element) and an electrical motor for the rotisserie. It is delivered with the following accessories:

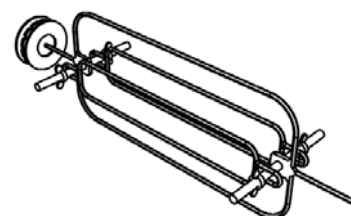
- 1 sauce tray
- 2 flat rods,
- 1 English-style rod
- 1 sauce spoon,
- 1 fork,

The "Broche Flamberge" comes out in 2 models:

- Electrical model, ref. BFE- - 00E00 ;
- Gas model, ref. BFG- -00E00, for use with either natural or butane / propane gas at the following supply pressures:
  - Natural gas G 20 / G 25 - 20 / 25 mbar
  - butane/propane gas G30 / G31 - 28-30/37/50 mbar



Flat rod



English-style rod

The following table outlines the nominal electrical power and gas input ratings of the models BFE and BFG Broche Flamberge.

		Model BFE- -00E00	Model BFG- -00E00
Electrical power		4 660 W	60 W
Heat Flow		—	12 000 W
Volume Flow Rate	Natural gas (G20 - 20 mbar)		1,27 m <sup>3</sup> /hour
	Natural gas (G25 - 20 mbar)		1,48 m <sup>3</sup> /hour
Mass Flow Rate	Propane gas (G31)		0,93 kg/hour
	Butane gas (G30 - 50 mbar)		0,946 kg/hour

## 2. DIMENSIONS

### Broche Flamberge

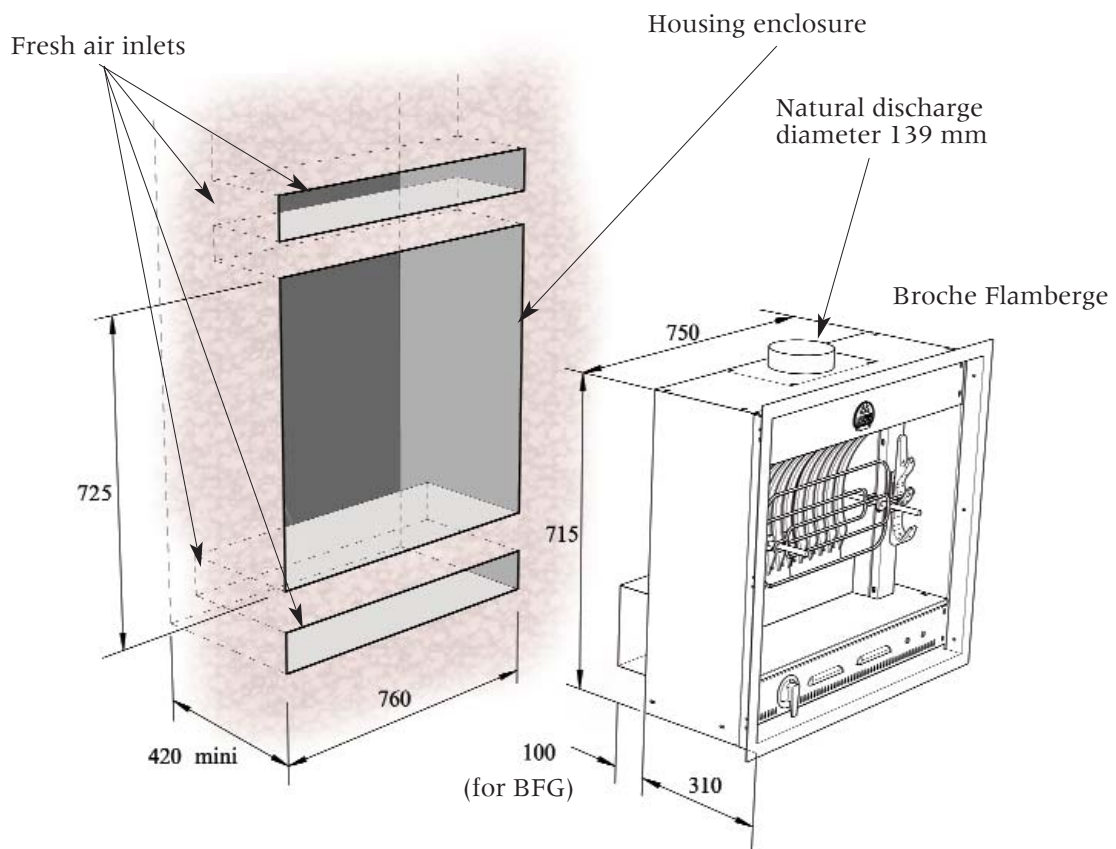
- Height: 715 mm
- Width: 750 mm
- Depth: 310 mm for electrical model  
410 mm for gas model
- Weight: 60 kg

### Built-in Opening

- Height: 725 mm
- Width: 760 mm
- Depth: 420 mm minimum

### Frame

- Height: 755 mm
- Width: 805 mm





## BEFORE DELIVERY

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

### I. SAFETY

#### 1.1. Ventilation

The “La Broche Flamberge” spit is not intended to be connected to a ventilation shaft or ventilation system for combustion products leading to the outside. It is therefore vital that the room where the spit is to be installed has **excellent ventilation, i.e. to the outside** - for hot air, 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 guarantee an adequate combustion air supply.

**The external evacuation system** must consist of fixed aerators, flipping glass panes, **vapour extractors or extractor hoods**. We advise you to adopt one of the latter two solutions.

Recommended power: 500 m<sup>3</sup>/h minimum or 10 to 15 times the volume of air in the room per hour.

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

**Fresh air inlet:** to be efficient, this must be located either directly at the back and front of the alcove (see diagrams 5 and 7), or at the back or front of the alcove and in a radius of 2 to 3 metres at ground level.

#### 1.2. Fitting the spit

The “La Broche Flamberge” spit is intended for installation in an alcove made of bricks, tiles or other **non-combustible material**. This alcove must have the following dimensions:

Height: 725 - 730 mm

Width: 760 - 770 mm

Depth: 420 mm minimum

A frame fits over the edge of the alcove.

The “La Broche Flamberge” spit must be attached to the frame on the front by 4 screws. The position of these screws is established by the installer according to the appearance or the arrangement of the wall covering.

The accessible parts are hot when in use: ensure that all combustible material is at least 2 m away from the appliance (in front, above and at the sides). **It is forbidden to place the spit under a hood made of wood or other combustible material.**

The appliance must be well ventilated, with several fresh air inlets, and hot air outlets on the front and rear of the appliance.

Furthermore, we advise you to connect your Flamberge to a **natural ventilation shaft** (separate chimney) to evacuate the hot air correctly. The Flamberge must never be connected to a motorized hood.

The “La Broche Flamberge” spit is delivered with a 139 mm diameter connection collar. Leave a minimum of 100 mm between the wall and the rear of the Flamberge.

As an option, the “La Broche Flamberge” spit can be supplied in a “ready to use” version with an enamelled or stainless steel surround. Ventilation requirements for this version are identical to the fitted version.

The “ready to use” “La Broche Flamberge” spit can only be installed on or against **non-combustible surfaces**.

## 2. ELECTRICAL SUPPLY

**Voltage:** **230 volts** in single-phase, for the BFG- -00E00 model  
**230 volts** in single-phase of **400 volts** in 3-phase + neutral,  
for the BFE- -00E00 model

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

**Power:** for the BFE- -00E00 (electric) model, you should check that the power of your electrical installation is adequate, given the other electrical appliances already installed. The table on page 10 indicates the power and current required by the “La Broche Flamberge” electric spit.

**Plug connection is not recommended** in view of the power of the BFE- -00E00 (electric) model. The connection will be made using a flexible cable directly connected to the circuit breaker outlet via a junction box. Space must be left for a continuity box, with terminal bar - preferably of the anti-shearing type – located on the right behind the “la Broche Flamberge” spit.

## 3. GAS SUPPLY

The gas must be supplied via a rigid metallic pipe, terminated by an **easily accessible manual shut-off valve**, installed on the supply side of the connection.

This valve must be installed bearing in mind that the gas inlet is located on the rear left-hand side of the appliance.

When all of the work has been carried out on your gas supply network, **perform a functional test before connecting** the “La Broche Flamberge” spit. This will ensure that no metallic burrs can enter the appliance’s gas supply pipe and thus obstruct the burners.

## CONNECTIONS

### I. ELECTRICAL CONNECTION

*This paragraph does not concern the BFG- -00E00 gas-only model, for which there are no particular electrical connection requirements, the only connections being those of the 60 W motor.*

The “La Broche Flamberge” spit is delivered ready equipped with a flexible cable consisting of 3 (230 V, single-phase) or 5 (400 V, 3-phase) conductors, 1.50 m in length, ready for connection to a single-phase or 3-phase + neutral supply, according to the indications on the order form.

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

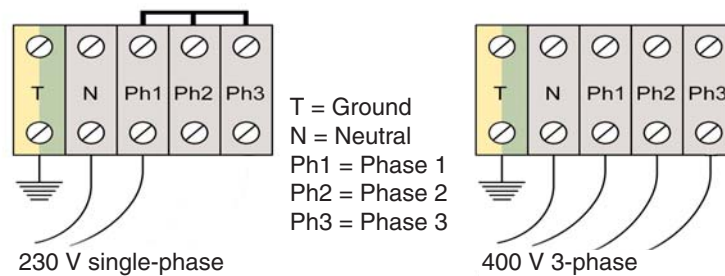
Model	Total Power in Watts	230 V a.c. Power supply (1 Ph + N + T)			400 V a.c. 3N Power supply (3 Ph + N + T) *		
		Current in Ampères	Nominal cable sec- tion in mm <sup>2</sup>	Cable refe- rence <b>H07 RN-F</b>	Current in Ampères	Nominal cable sec- tion in mm <sup>2</sup>	Cable refe- rence <b>H07 RN-F</b>
<b>BFE- -00E00</b>	<b>4 660</b>	<b>20</b>	<b>2,5</b>	<b>3G2,5</b>	<b>10</b>	<b>1,5</b>	<b>5G1,5</b>

*Power and current for electrical model BFE -- 00E00  
( \* phase 1 and 2 - heating element 2300 W each ; phase 3 - motor 60 W )*

If the “La Broche Flamberge” spit is connected to a different type of power supply at a later date, the wiring must be modified accordingly, as per the following settings:

- Unscrew the cover at the rear of the appliance to access the **connector block** to which the heating elements are connected.

- For a **230 V Single-phase** supply (1 phase + neutral + ground), shunt the Ph1, Ph2 and Ph3 studs, and then connect the cable conductors as follows:
  - the neutral on N,
  - the phase on Ph1,
  - the ground on T (yellow/green).



- For a **400 V 3-phase** supply (3 phases + neutral + ground):
- connect the neutral to N
- the other three connection cable conductors to studs Ph1, Ph2 and Ph3, (phases),
- the ground on T (yellow/green).

**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 “La Broche Flamberge” spit, never in front of them.*

## 2. GAS CONNECTION

*This chapter only concerns the BFG- -00E00 “La Broche Flamberge” gas spit.*

Your “La Broche Flamberge” spit is delivered with equipment adapted to the type of gas supply specified when ordering (natural gas, butane or propane), and according to the country where the spit is to be installed. In most cases, only the injector needs to be changed if a different type of gas is used. However, it may be necessary to adjust the “bypass” screw and the pilot light.

See page 14 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 rear of the appliance, near the gas supply pipe.*

*Connection to the previously installed shut-off valve must be made using a rigid metallic tube installation, whatever type of gas is used.*

*The “La Broche Flamberge” spit is connected to the gas supply using a G ½ thread male threaded coupling (previous reference: 15/21).*

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

*If it is impossible to connect the spit using a metallic tube, only certified flexible hoses with mechanical coupling may be used.*

*The hose must not pass behind, in front of or close to a hot air outlet. It must not be crushed or kinked.*

*Recommended hose: Approved TUBOGAZ hose*

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

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

*We advise you to use a 2 kg/h minimum regulator.*

*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 regulator should not be placed more than 2 m from the appliance.*

*Each appliance must have its own regulator.*

## IGNITION - ADJUSTMENTS

*This chapter only concerns the "La Broche Flamberge" gas spit. For the electric models, only 15 to 20 minutes preheating is required before installing the meat to be roasted.*

### I. TESTS

The "La Broche Flamberge" gas spit is fitted with a shut-off tap with thermocouple and pilot light: if the pilot light should accidentally go out, the gas supply is automatically shut off after a few seconds.

**To ignite the spit** proceed as follows:

- push the control lever and turn it to the left to the "star" position, whilst at the same time holding a large lighted match to the pilot light located on the left-hand side above the gas burners.
- hold the lever down for another 20 seconds or more to activate the safety mechanism.
- release the lever: the pilot light remains lighted and the safety mechanism is then operational.

*If the pilot light goes out, repeat the procedure, holding the lever down slightly longer. When the system is new, the safety mechanism takes longer to activate than normal.*

- to ignite the burners, press the lever and turn it to "high flame". The flame can then be adjusted to the required strength.
- to switch off the flame, set the lever to "0".

15 to 20 minutes preheating is required before installing the meat to be roasted.

## 2. ADJUSTMENTS

All adjustments are made before leaving the factory to ensure an optimal setting. However, after changing an injector for use with a different type of gas supply, the “low” flame and pilot light settings should be adjusted.

**All settings and injector replacements should be carried out by a qualified professional.**

**After any intervention on the gas circuit (adjustments, injector replacements, etc) the system should be checked for tightness, according to current standards.**

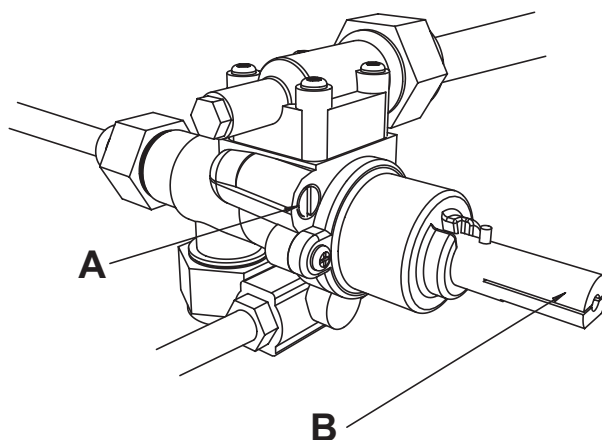
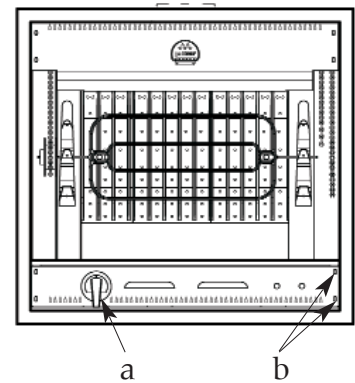
### 2.1. Adjusting the “low” flame setting

Only the burner “low flame” setting can be modified by the following procedure:

1. Remove the control lever by unscrewing the screw (a) which holds it in place.
2. Remove the lower plate by unscrewing the screws (b) blocking it.
3. Re-install the control lever; light the burner and turn the lever to the "low flame" position.
4. Remove the control lever again and using a screwdriver, turn the slotted screw (A) located on the body of the tap (B) to the **left to increase** the gas flow or to the **right to reduce** it.

Re-install the lever to switch off the burner.

**Comment:** the flame height must not be more than a third of the height of the hearth.



5. Re-install the lower plate and the control lever, tightening the appropriate screws.

**Warning:** Make sure that there is enough room between the lever and the lower plate to allow the lever to be pressed down before turning when lighting the burner.

## 2.2. Adjusting the pilot light

The “La Broche Flamberge” spit is fitted with a **pilot light** which is adjusted before leaving the factory to ensure an optimal setting.

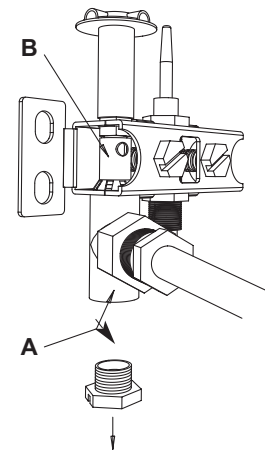
**The pilot light should be adjusted after changing an injector** for use with a different type of gas supply from that initially installed.

### *Adjustment procedure:*

1. Unscrew the plug (A) with a N° 11 spanner.
2. To adjust the length of the flame, tighten or loosen the screw inside the body of the pilot light using a screwdriver.

WARNING: the flame must remain long enough to heat the thermocouple.

3. Adjust the flame combustion using the air inlet ring (B).



## 3. INJECTOR REPLACEMENT

The burner injector reference differs according to the type of gas and country of installation.

The following table indicates which injectors should be used following a change in the gas supply or a house move.

Gas	Category	Gas type	Pressure (mbar)	Country	INJECTORS	PRIMARY AIR ADJUSTMENT (mm)
NATURAL	2E	G20	20	LU	260	+ 1
	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		
	2ELL		G20	20		
G25			20	DE		
BUTANE - PROPANE	3+	G30 / G31	28-30 / 37	BE, CH, ES, FR, GB, GR, IE, IT, PT	170	+ 1
BUTANE - PROPANE	3B/P	G30	30	DK, FI, NL, NO, SE	170	+ 1
	3B/P	G30	50	AT, CH, DE, LU	150	- 1

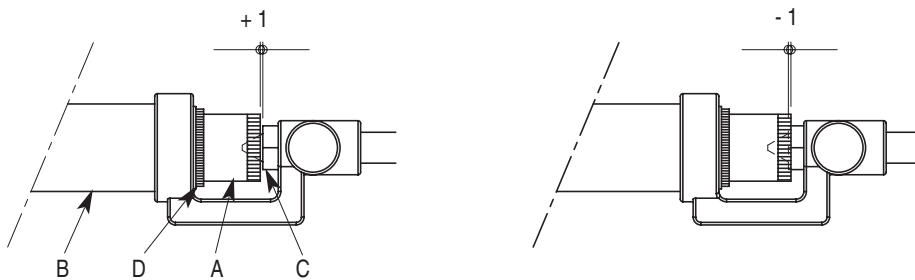


**Key:**

AT: Austria	DE: Germany	FI: Finland	GR: Greece	LU: Luxemburg	PT: Portugal
BE: Belgium	DK: Denmark	FR: France	IE: Ireland	NL: Netherlands	SE: Sweden
CH: Switzerland	ES: Spain	GB: Great Britain	IT: Italy	NO: Norway	

The injectors are always replaced in the following sequence:

1. To access the injector, remove the rear cover from the "La Broche Flamberge" spit by unscrewing the retaining screws.



2. Screw the adjusting cone (A) and insert it into the mixing tube (B) in order to free sufficient space to unscrew the injector.
3. Unscrew the injector (C) using a N° 17 spanner.
4. Insert the injector corresponding to the new gas supply and screw it in.
5. Ignite the burner and adjust the air inlet by screwing or unscrewing the adjusting cone (A) until you obtain a slightly blue flame showing no separation: separation of the flame indicates that there is too much air.
6. Then block the adjusting cone with the lockwasher (D).



# FUNCTIONING

## 1. IGNITION - BROCHE FLAMBERGE GAS

Cock with thermocouple and pilot:

- To light the pilot, turn the control knob 1/6 of a turn, press it and keep down a few seconds to heat the thermocouple.
- When the pilot is on, turn the knob to the "HIGH" position.

## 2. IGNITION - BROCHE FLAMBERGE ELECTRIC

Your Broche Flamberge electric has 2 selector switches. On position "1" the corresponding heating elements are lighted. On position "0" the elements are switched OFF.

To light the Broche Flamberge electric you have to operate both left and right switch. The left one is lighting the left heating elements and the right switch the right heating elements.

On each side an indicator light is showing whether the elements are working (red light if selector switch put on position "1").

## 3. OPERATION OF THE RODS

Lift the switch on the right-hand side of the rotisserie to start driving the motor.

Your motor is protected by a fuse 1 Amp situated near the switch controlling the motor.

## 4. POSITIONING OF THE RODS

For the **horizontal rods**, engage the corresponding chain at the desired height into the wheel, and rest the tip of the rod on the matching hook. On the drive wheel side, the rod should rest only on the chain. It is recommended to center the roasts on the rod.

## 5. HOW TO USE THE VARIOUS RODS

All types of meat that can be put on a spit, such as chicken, turkey, duck, hare, etc... should be supported by square or flat rods. Secure the meat with the forks supplied to that end.

For red meat, or sides that are difficult to balance on the rod, use the English-style rod.

## 6. COOKING

White meat, such as poultry, veal, pork, can be placed in the rotisserie without preheating it. For red meat, such as joints of beef or lamb, **it is recommended to preheat the rotisserie** for about 15 - 20 minutes, before placing the roast. This will ensure that the outside of the meat will be properly sealed.

Leave the rotisserie on the "HIGH" position for 10 minutes, then reduce the temperature by placing the knob on the "LOW" position (gas model only).

## 7. CLEANING

Oil regularly the whole gears (gearwheels, chains, ...) as well as the rods (every 3 months approximately).

## 8. IMPORTANT

**It is recommended not to touch the bunches of ceramic fibers, as this may damage them. Pay attention not to touch the gears during functioning.**

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## 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.

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 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:**

- 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



L a C o r n u e 1 9 0 8

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W W W . L A - C O R N U E . C O M