



La Cornue 1908

User and Installation MANUAL

LA FORESTIÈRE

WOOD/COAL BURNING STOVE
(CONTINUOUS FLAME, NO BOILER)

Dear customer,

Early in the twentieth century, Henri-Paul Pellaprat*, French Grand Master Chef, wrote:

“True values and just principles
never diminish with age”

At the beginning of this new millennium, and for the years to come, the above phrase is, and shall remain, the guiding principle of our company.

Authenticity without artifice and innovation in the respect of time-honoured traditions are the guiding forces behind each step in the creation of each of our cookers.

Which is why every cooker we build has a soul.

With every recipe, the versatility and conviviality of your cooker will become more and more apparent, along with the added touch of warmth and atmosphere it lends to your home.

This booklet not only provides instructions for use, but also several rules to follow which will facilitate the maintenance of your “La Cornue”.

We thank you for your trust.

Xavier Dupuy
Chairman and Managing Director

* Henri-Paul Pellaprat - Professor of cooking and pastry-making at the Ecole Cordon Bleu. Public training officer, Chevalier of the Agricultural Order of Merit.

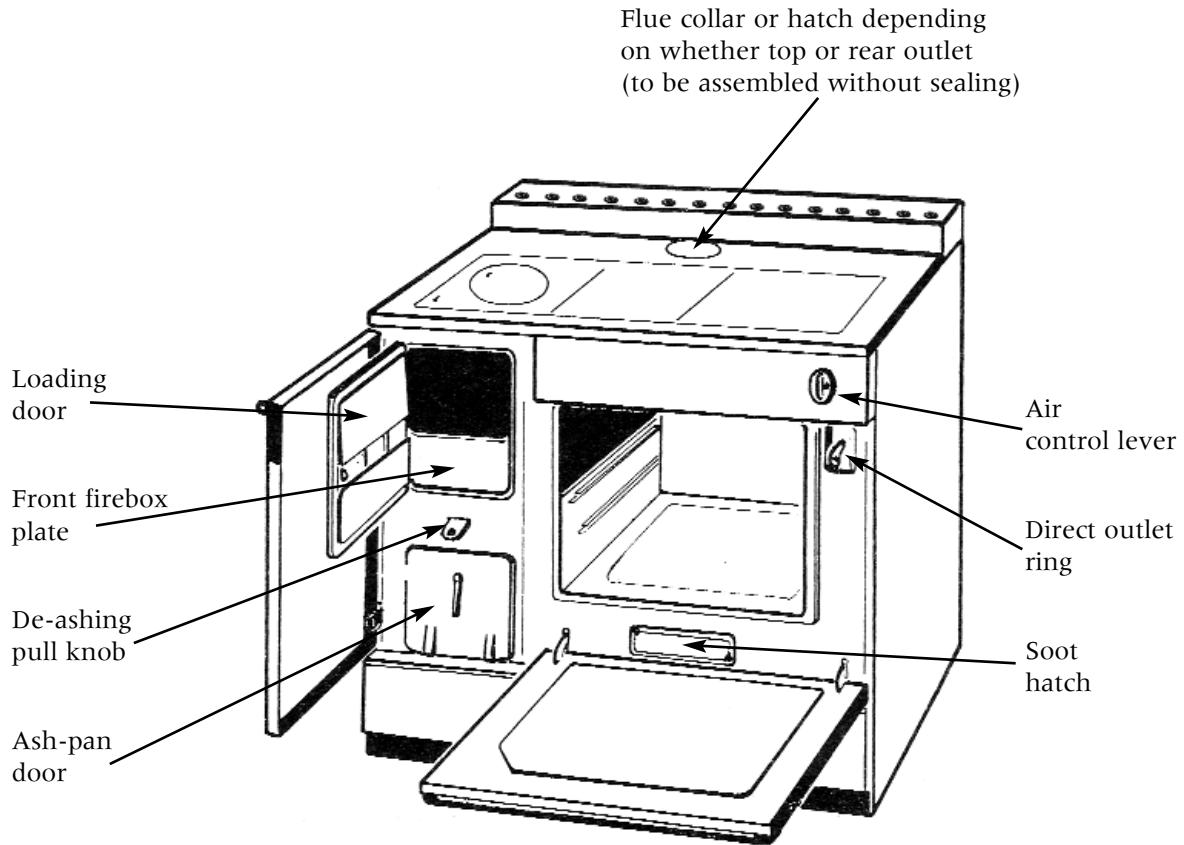
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All of these characteristics are provided for information purposes only. With the aim of constantly improving its production quality, La Cornue may make modifications to its appliances in line with technological developments.

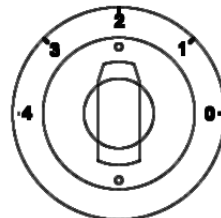
SPECIFICATIONS

I. APPEARANCE



Air control lever:

- position 0 - 1 OVERNIGHT BURNING
- position 2 CLOSE
- position 3 - 4 OPEN



2. DIMENSIONS

Appliance dimensions:

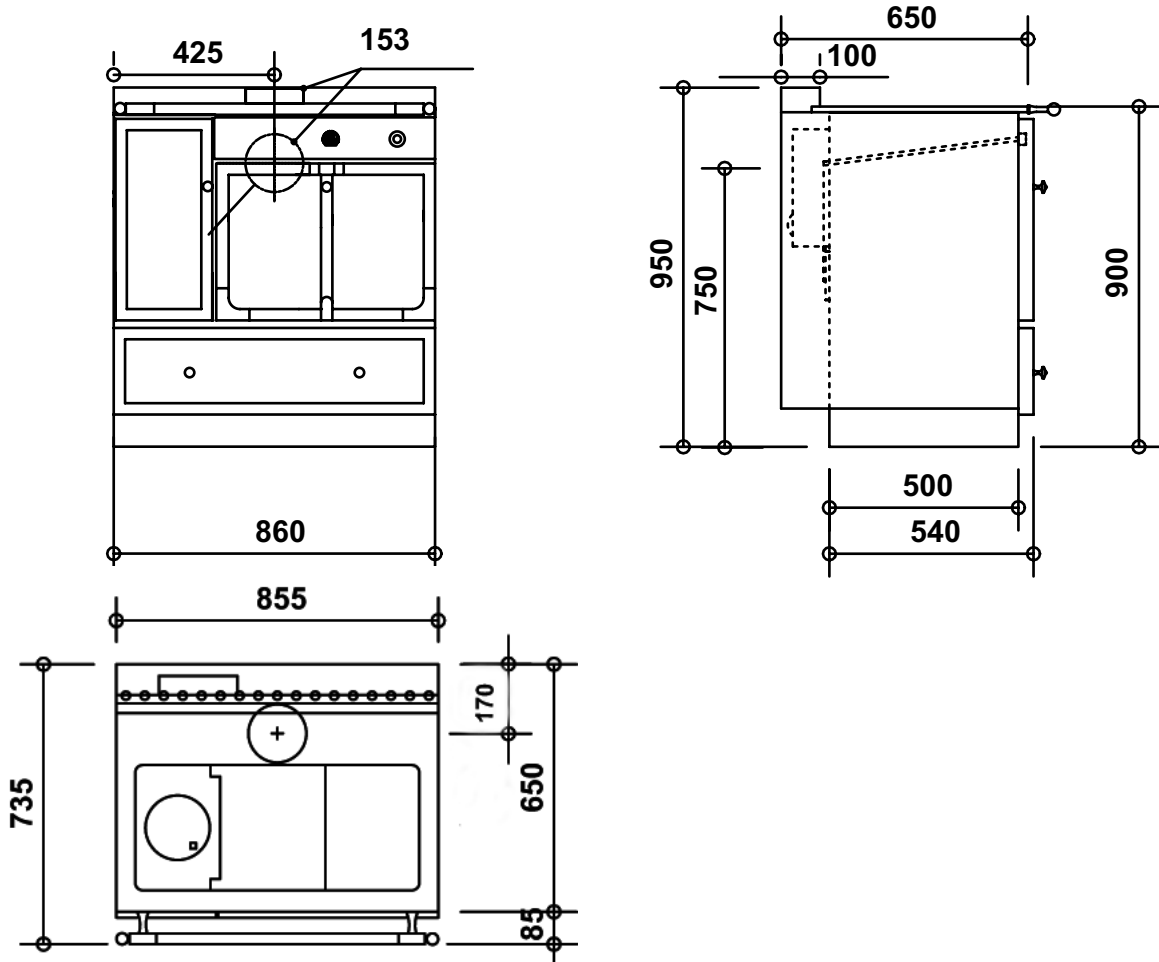
Width	860 mm
Height to top	900 mm
Height with backsplash	950 mm
Depth	650 mm
Weight	175 kg
Flue collar diameter	153 mm
Height of flue collar axis to ground	750 mm

Oven dimensions:

Width	440 mm
Height	280 mm
Depth	435 mm
Total oven volume	53.6 litres

Firebox dimensions	(wood/coal)
Width	W 160/C 160
Depth	W 550/C 350 *
Height of hotplate	W 360/C 360
Height of parabola	W 280/C 280

* Instantly removable parts.



3. OPERATIONAL FEATURES

For a chimney draught between 0.8 and 1.2 mbar inclusive

Type of fuel	Heat value (kW)	Adjusted heated volume (m ³)	Approx. corresponding hourly consumption		Operating time in stand-by mode (in hours)	Operating time in normal mode (in hours)
			Heating mode (in kg/h)	Cooking mode (in kg/h)		
Dry flammable 20x30	12.15	475	1.670	2.140	16 hrs	5 hrs

FUEL

1. Wood:

Use 50 cm logs, preferably hard and well-dried wood (oak, hornbeam etc.).

2. Coal:

Recommended fuels:

Preferably use 20 x 30 dry-burning.

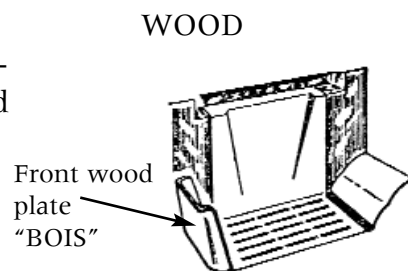
Useable fuels:

You can use 20 x 30 thin anthracite or smokeless solid fuel.

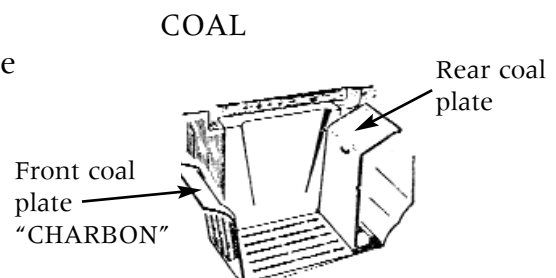
In this case the heat values and operating times will be different to those specified in the table above.

THE FIRE BOX

The stove can be run on **wood** once the rear fire-box plates have been removed and the front wood plate inserted.



The stove can be run on **coal** after inserting the front and rear firebox plates.



SECTION FOR USERS

1. BEFORE INITIAL IGNITION

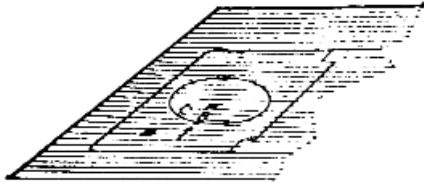
Using a liquid detergent with ammonia, remove the protective varnish covering the appliance's cast-iron top.

2. INITIAL IGNITION

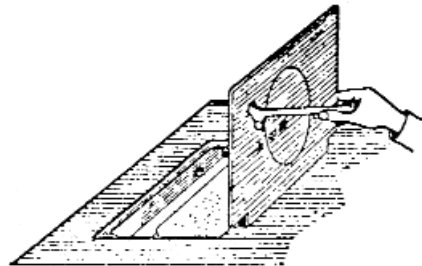
The stove should be first used **at very low heat for several hours**. On the other hand, if the chimney, having not been used for some time, is cold and damp, you may have draught problems. It is therefore recommended that you burn wood in the appliance to warm up and dry out the chimney and initiate the draught.

If, after several days and despite these precautions, the appliance still does not work properly with the appropriate fuel, call in a specialist to check the installation.

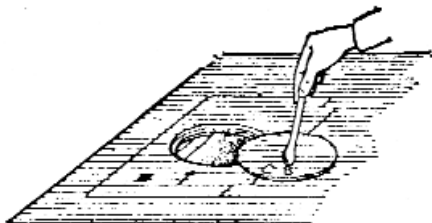
3. LOADING THE FIREBOX



Place letter B of the round hatch (for wood), C (for coal) opposite the arrow located on the fire plate.



For wood, remove the fire plate using the tongs.



For coal, remove the round hatch using the tongs.

In the case of use with wood, you will need to remove the front and rear firebox plates (see page 6) which will enable 50 cm logs to be inserted into the firebox. These plates will be reinserted when using coal.

4. LIGHTING THE STOVE

Open the oven door and pull the direct outlet control ring on the front towards you (you will notice that this ring itself holds the door slightly ajar if it is unscrewed one quarter turn, the burner resting on the front).

Open the air control lever fully by adjusting the adjustment lever in position "4".

Place crumpled paper and kindling intertwined in the firebox grate, without packing it down. Lift the whole lot slightly and light the paper using a match then cover with a thin layer of coal or logs. Close the loading hatch or the fire plate.

5. PROCEDURE

As soon as the fuel is well lit, load the firebox, push the direct outlet ring back in, adjust the air control lever to the desired level (low for the first operation).

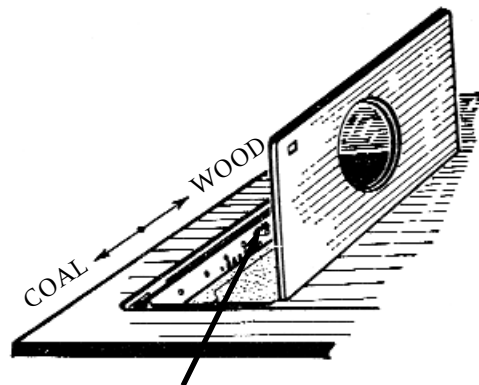
Loading the firebox 3/4 full provides, depending on the fuel used, the operating times specified in the table under OPERATIONAL FEATURES.

To run the stove on coal, close the secondary air inlet damper by pulling it towards the front of the appliance.

To run the stove on wood, open the secondary air inlet damper by pushing it towards the back of the appliance. You can then use 50 cm logs.

Once the cleaning and loading have been done, the loading doors and hatches must always remain firmly closed.

If you leave the firebox or ash pan door open, you risk burning at abnormal speeds which may have serious detrimental effects.



Secondary air inlet damper

6. OVERNIGHT BURNING

Wait until the remaining embers are just glowing before loading.

Load the firebox three quarters full.

Adjust the air control lever to between 0 and 1 according to the chimney draught.

To resume burning in the morning, open the air control lever fully. De-ash after several minutes and reload. Do not forget to put the air control lever back to the appropriate level for the desired output.

7. RELOADING

Position the air control lever at level “4”, to revive the fire. After several minutes, de-ash and then reload.

To reload with coal, open the loading hatch on the top part. Fill to the upper level on the front firebox plate: do not level out or pack down the coal, on the contrary, always leave space above the ashes, either at the front or at the back of the firebox.

To reload with wood, open the firebox door and insert logs one by one.

After reloading, close the loading hatch (or firebox door) and do not forget to return the air control lever to its initial setting as soon as the fire is firmly revived.

8. DE-ASHING

Insert the hook of the tool supplied with the appliance into the hole in the de-ashing pull knob.

Push and pull alternately 6 to 8 times one after the other to shake the grate. De-ashing has been done correctly if, when opening the ash pan door, you clearly see the glimmer from the firebox reflected in the ash pan. Push the pull knob back before closing the outer steel door.

De-ash at least twice a day and in particular when reviving the fire after overnight burning.

Empty the ash pan when it is two thirds full.

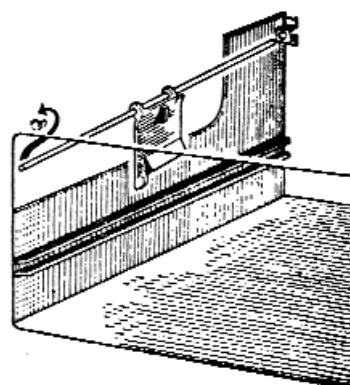
(Allowing ash to accumulate in the ash pan carries the risk of irreparable damage to the firebox grate).

Close the ash pan door firmly.

9. USING THE OVEN

FITTING THE GUARD

Take the whole thing in two hands, the right hand on the rounded iron axis and the left supporting the flap. Insert this into the opening on the left-hand side of the oven such that the lower lip of the flap is found on the outside (of the oven side). Insert the axis into the rear bearing located at the top left of the oven, turn to the left and position the axis on the front in the groove provided for this purpose. Ensure the flap slides well. To do this, move it forwards and backwards using the protruding guide at the top.



USE OF THE GUARD

When you want a very hot oven (to sear a food for example), you must release the centre of the oven side fully, in other words push the guard flap towards the back of the oven. To cook over a gentle heat, do the reverse, in other words, slide the flap until it is in the middle of the oven.

This is easy to do using the guide protruding at the top section of the guard.

10. CLEANING

CONTROL PANEL

Wipe with a dry cloth. If there are stains, remove these with warm soapy water; do not use detergent or scouring pads.

ENAMEL

Due to the fact that the enamel is sensitive to sudden changes in temperature, only clean enamel sections when the appliance is cold or lukewarm (for example before reviving in the morning) and only with a clean, dry cloth.

POLISHED TOP

This can be rubbed with an emery cloth to remove rust if necessary and wiped with a greasy cloth to prevent the formation of this rust.

When in use, daily cleaning is essential for retaining an attractive appearance on top but it is impossible to avoid the hot plates on top of the firebox turning blue. Various products are available to buy for cleaning polished surfaces.

If the appliance is not used for some times, it will be necessary to oil the surface.

FIREBOX

Depending on the fuel being used, the firebox will need more or less frequent cleaning. Allow the fire to go out. De-ash thoroughly. If cinders have formed, remove the grate and slide them underneath into the ash pan. Clean the grate slots if necessary. Empty the ash pan.

CHIMNEY

To ensure the continued operation of the stove, the chimney must be properly maintained.

It must therefore be cleaned as often as required: the cleaning frequency will of course depend on how the stove is used (continuously or intermittently, overnight or during the day only), and on the quality of the fuel being used.

Remove all cast iron solid tops and clean them with the scraper.

Also scrape the chimney, the sides, the top and bottom of the oven. To access the latter, remove the sweeping plate located on the surface beneath the oven (unscrew the two knurled buttons). Place a shovel under the hatch opening and using the scraper push all the soot dislodged during the cleaning onto it.

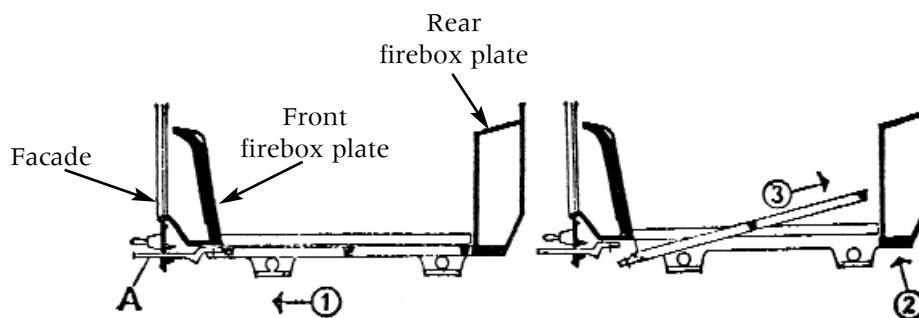
Then correctly replace all the parts removed.

SECTION FOR INSTALLERS

I. ASSEMBLY AND DISASSEMBLY

DISASSEMBLING THE GRATE

Remove the left-hand hotplates and the rear firebox plate.
Open the outer firebox door and pull the grate pull knob hard (movement 1).



Remove the rear plate and pull the grate upwards, the front being released from the pull knob groove (movements 2 and 3).

Reassembly is done by following the same procedure in reverse but you must ensure that the pull knob groove is properly released from the hole in the grate.

DISASSEMBLING THE OVEN DOOR

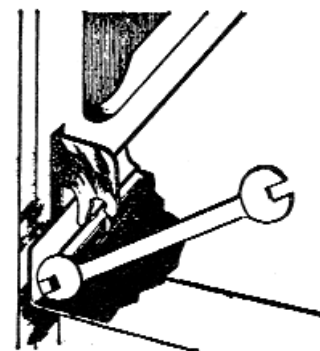
Open the oven door after having first pulled the slide valve out 10 cm.

At one end of the axis, insert an 8 wrench.

Close the door slowly, allow the wrench to rest on the facing door, and continue to close: the door is released by pushing downwards. Put a cloth in between the key and the enamel to protect the enamel sections.

Reassembly is done by following the same procedure in reverse.

Insert hinges on the left-hand side of the sections with the door at a 45° angle. Pull upwards to insert the axis into the groove and, while supporting it, turn the door horizontally. The axis should be attached on both sides. If not, start again.



DISASSEMBLING THE CONTROL PANEL

Disassemble the air control adjustment lever by unscrewing the holding screw behind the flange.

Wrap the screwdriver blade in a cloth (so as not to scratch the flanges and the facade) and slide it between the flange and the facade.

Lift at all four corners to detach the control panel held on by springs.

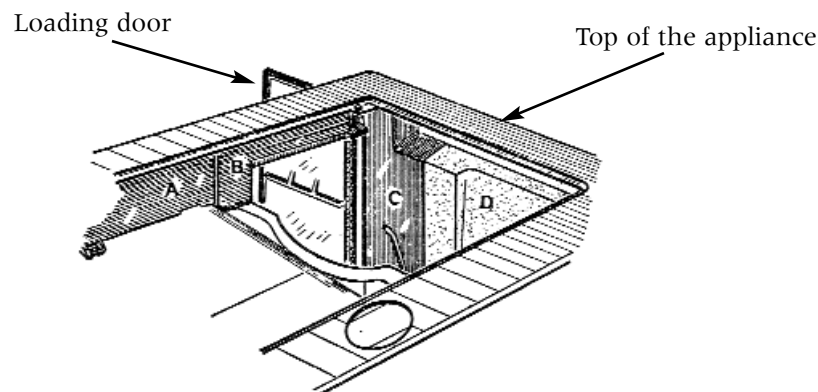
To reassemble, position the springs in line with the front pins and engage the control panel at all four corners. Replace the adjustment lever.

REPLACEMENT OF LEFT-HAND BRICK OF THE FIREBOX

It is not necessary to remove the top to replace the firebrick. Simply carry out the following:

- Remove the hotplate hatches.
- Remove the padding plates A by removing the two fixing screws located on the top of the oven, taking care to remove the nuts inside the oven.
- Open the inner firebox door and remove the front firebox plate.
- Unscrew the upper left-hand screw of the top to free front plate B.
- Remove left-hand plate C.
- Release firebrick D.

To reassemble, follow the same procedure in reverse.



2. INSTALLATION

It is recommended that your cooker be installed by a professional and that you ask him for all of the information you consider to be useful.

Incidentally, the following provisions will assist you in using your kitchen in the best way possible.

Place your appliance as close as possible to the chimney.

It is of no use to install a collection pipe and it could even be even harmful. If you are obliged to provide for a large horizontal run, arrange an ascending slope of at least 5 cm per metre. Avoid sinuous runs and right-angles bends.

Ensure that the connection is properly sealed.

Fit the pipes in fully, with the large end towards the top. Fit the perforation in the smoke conduit with a tight rose and a cathead.

Ensure that the draught is not impeded.

The diameter of the pipes must never be lower than that of the base of the appliance. Should the pipe discharge horizontally into the conduit, cut slantwise, turning downwards. Never place the draught key onto the discharge pipe.

Insulate the appliance and the pipes suitably with any combustible material.

Place a plate or a baseplate under your appliance. Ensure that the pipes are at least 16 cm from any combustible material.

THE CHIMNEY PLAYS AN ESSENTIAL PART

a) The chimney may never be obstructed.

Before connecting your appliance, ensure that the chimney is properly cleaned. Then, have it cleaned at least once a year.

b) The chimney must be properly leak-free.

Ensure, on the one hand, that the cleaning buffer and the connection to the chimney are properly leak-free, and on the other hand, that the conduit does not have any splits (damp straw fire test). Carry out this test again every year when cleaning is performed.

c) The chimney must be independent.

Do not attach more than one appliance to the same chimney.
Have the lower, unused part of the chimney insulated.

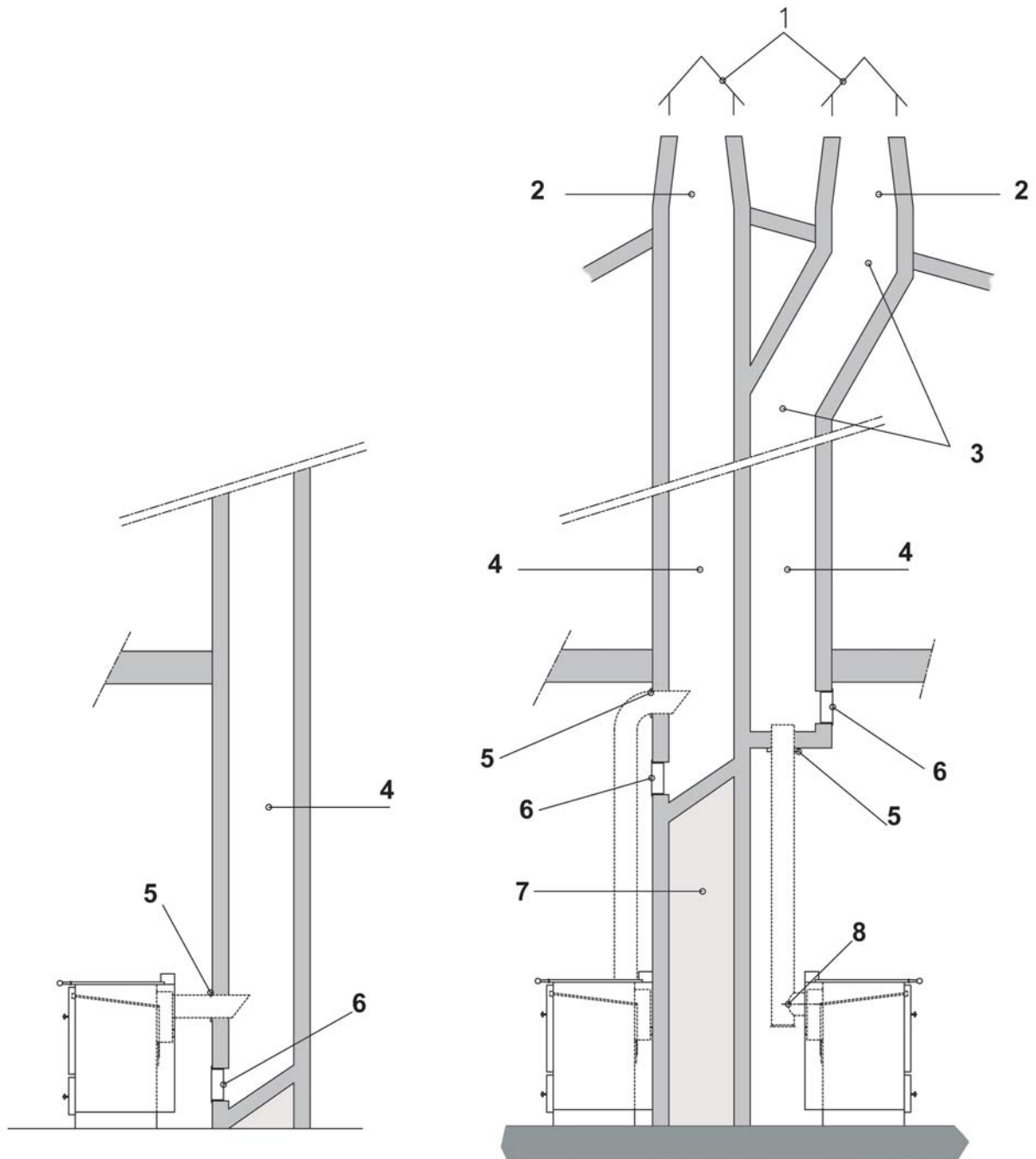
d) The chimney must discharge suitably into the open air.

In as far as possible, the chimney must discharge one metre above the ridges of the neighbouring roofs. However, prevent plate super-elevation from causing sudden narrowing.

Should draught be difficult, have a static exhauster installed.

Examples of correct chimneys

- 1: Very aerated caps.
- 2: Progressive reduction in cross-section.
- 3: Bends.
- 4: Independent, buffed conduits that are not split and have no roughness.
- 5: Tightly fitted
- 6: Tight cleaning buffer.
- 7: Unused insulated conduit.
- 8: Discharge T.



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.

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.

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



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