



FOR IMMEDIATE RELEASE

Press contact: Leslie Hart
Fry Communications
212.989.4629
leslie@fry-comm.com

**First built-in gas rotisserie for indoor residential kitchens
is now available from La Cornue**

*With the Flamberge™ homeowners can conveniently and easily prepare
juicy meats, poultry and fish in their own kitchens*



Brisbane, Calif. ----La Cornue, the French artisan firm producing exceptional hand-made custom kitchen ranges for more than 100 years, has introduced the first built-in gas rotisserie, the Flamberge, designed for use inside the home.

Now homeowners can enjoy moist and mouth-watering rotisserie meats, poultry and fish easily prepared right in their own kitchens.

And with the availability of custom colors, the stylish hand-made Flamberge can become the warm and inviting centerpiece of a festive meal, enticing guests with irresistible aromas.

Distributed exclusively in North America by Purcell Murray, the La Cornue Flamberge Rotisserie is UL- approved and requires no special ventilation. Measuring only 32" square and 15" deep, it doesn't take up a lot of space. Thanks to its superior insulation and air circulation, the La Cornue Flamberge Rotisserie can be built into a kitchen wall or cabinet with no problem, saving counter space. The temperature of the surfaces around it never exceeds 151 F. The Flamberge is the only rotisserie approved for built-in use.

Constructed with a concave rear wall of solid cast iron, it is heated by a 27,000 BTU gas burner. Synthetic wicks pull the heat up through the vaulted back of the unit, allowing the radiant heat to gently cook foods as they rotate slowly on a spit over the flame.

As meats, fish or poultry roast, they are basted with their own juices, serving up crisply browned, tender and moist gourmet entrees.

"The flame never touches the food," explains Larissa Taboryski, culinary director at Purcell Murray. "The wicks pull the flame up and keep the cast iron back very hot, radiating enough heat to cook the food, which is self basted with incredible flavor. Meats brown but there is no charring."

It requires only a 120-volt electric power supply to turn the three easily adjustable spits. The Flamberge can cook up to three small or two large chickens at once, consistently and reliably. And it can roast a succulent turkey up to 12 pounds.

The Flamberge is ideal for entertaining, not only because of its cooking prowess, but also because of its good looks. It is available in 27 standard colors and can be accented in a choice of nine trim options. Custom colors are available as well. The signature La Cornue ID plate can be engraved with a family name or a special inscription, signifying that the unit was custom made for a particular owner.

Hand-made just outside Paris in La Cornue's Saint Ouen l'Aumône atelier, the Flamberge is part of the Château series of artisanal ranges and is the masterpiece of Xavier Dupuy, president of La Cornue and grandson of its 1908 founder, Albert Dupuy.

####

About La Cornue

La Cornue, the French artisan producer of exceptional hand-made custom kitchen ranges, was founded in 1908 by Albert Dupuy, a discerning gourmet who was inspired by new technology. With the aim of designing and constructing the most reliable range available, he invented the first gas oven built for the home. Many of Albert's principles of cooking are still used in La Cornue ranges today, and the company is now run by his grandson Xavier Dupuy. La Cornue produces Château custom hand-made ranges, the Flamberge rotisserie, and French-style CorneFé ranges.

About Purcell Murray

Purcell Murray is the exclusive North American distributor for La Cornue. Founded in 1981, the family-run company now employs over 100 people and handles the marketing, sales and distribution of other high-end kitchen and bath products throughout California and Northern Nevada.

The company headquarters is located south of San Francisco in Brisbane, California and features a new 13,000 square foot state-of-the art showroom and cooking demonstration center with over 188,000 square feet of warehouse facilities (including its Hayward Distribution hub). Purcell Murray's Southern California facility boasts 9,000 square feet of breath-taking showroom and cooking center as well as 123,000 square feet of warehouse facilities (including its Santa Fe Springs warehouse location).

For more information visit www.purcellmurray.com

####