



INSTRUCTIONS FOR USE

CHÂTEAU LINE

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 millenium, 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”, together with a number of valuable tips from some of today’s top chefs to enhance your own culinary talents.

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.

“LA CORNUE” GENERAL INFORMATION AND RECOMMENDATIONS FOR USE

BY HENRI-PAUL PELLAPRAT, GRAND MASTER CHEF OF THE ECOLE CORDON BLEU

« Before you use your sumptuous "La Cornue" cooker for the first time, there are a number of things I would like to tell you, particularly about its advantages and special features.

There is no getting away from how of knowing the people and things that make up your household. In the same way, the "La Cornue" you now own, or soon will own, will quickly prove itself to be an integral part of your home!

An important and time-saving feature of your "La Cornue", is that it cooks by enveloping food with hot air, a system which eliminates any possibility of dryness, thus preserving all the intrinsic flavour and nutritional value of each of your dishes. This system allows the chef to complete other tasks around the house, while his/her roast or fish is cooking, as long as the cooking times are respected and not exceeded.

A second and important advantage of your "La Cornue", is that meat only loses 7% to 8% of its weight during the cooking process, instead of the usual 15% to 20% when using other oven cooking systems.

And, finally, the third advantage of your "La Cornue", is that it eliminates the need to keep checking food during cooking. What's more, there is no need to baste your roasts! This may sound a bit paradoxical, but it's true, and you will soon understand why. Why do we have to baste our roasts, and so frequently? Because, in general, the heat of an oven dries out the meat.

Today, "La Cornue" has taken cooking to new heights. Its innovative design has done away with the need to open and close the oven numerous times for basting purposes. When your roast is ready for cooking in your "La Cornue", you simply check the cooking time in the chapter on roasts, and according to its weight, set the correct cooking temperature. You'll get perfect results every time.

But roasts are not the only delights cooked to perfection by “La Cornue”. Dishes of all kinds, stews, fish, eggs, vegetables, and so much more, will satisfy even the most demanding palate.»

(Excerpt from the introduction of the cookbook studied for La Cornue in 1930)

Your “La Cornue” range cooker offers you an opportunity to explore an exceptional level of culinary expertise in a domestic environment.

Take the time to familiarise yourself with the product. You will quickly realise that despite its highly sophisticated appearance, the range cooker is rather simple to use.

Admittedly, even on first use, you will notice differences between this cooker and your previous one. It is true that for certain elements, such as the hot plate, they rarely exist on household appliances. However, when you become used to it, you will wonder how you did without.

For each cooking element of the range, you will find instructions. It is up to you to apply these guidelines to your everyday cooking style.

This is a common instruction manual which is available for all La Cornue appliances. Therefore, it is to be expected that not all the equipment described in the manual applies to your particular model.

A gas range cooker emits hot air and humidity. Therefore, it is essential that the space in which the cooker is used be well vented either by a natural extraction of air or by a mechanical extractor hood.

Intensive or extended use of the oven may require additional airing, for instance by opening a window, or more efficient ventilation by increasing the mechanical fan power if there is one.

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THE USE OF AN EXCEPTIONAL COOKER

THE COOKING SURFACE



High heat

The thermal power of a standard "La Cornue" burner is 5.5 kW (20,000 BTU/hr for USA) and 3.15 kW (11,000 BTU/hr for USA) for a small burner.

A wide range of heat intensities is therefore at your disposal.

They are specially designed to provide a stable flame, with no release of carbon dioxide, and are equipped with a safety thermocouple: if the flame goes out because of a spill or draft the gas supply is automatically shut off. For optimal use, we recommend using pots and pans with a base diameter larger than 12 cm.



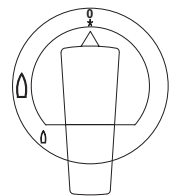
To ignite a burner: the gas is turned on by pressing in the control knob and turning it to the "high flame" position.

A spark directly lights the gas once the knob is pressed and turned.

Keep the knob pressed in for 5 to 10 seconds, this short period of time is needed for the safety device to be activated. You will hear ticking round. This means that the electronic ignition system is working properly.

When you release the knob, the burner should remain lit: the safety device is therefore in operation.

If the burner is out: repeat the operation, keeping the control knob pressed in for a little longer this time. When the system is new, the safety device takes a little longer to activate.



Then adjust the burner to between "high flame" and "low flame", to obtain the level of heat you desire.

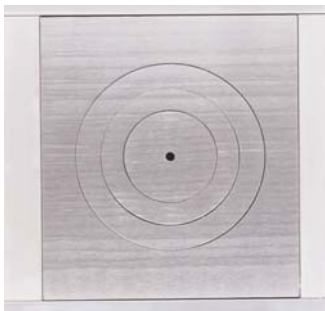
Low: this is obtained by turning the knob as far to the left as possible, to the "low flame" position.

Turning off: Turn the knob clockwise until it is in a vertical position.

As the heat generated by the "La Cornue" burner is greater than that of a standard burner, the first few times you use it, do not use the "high flame" position when browning or frying.

However, power is not synonymous with consumption, as this considerably reduces cooking time. Whenever possible, only use the high flame position for grilling meat, quick frying or boiling.

The simmering plate combines both the traditional technology and the power of a 3.9 kW (11,000 BTU/hr for USA) central gas burner or 2.3 kW for the electric simmering plate (1.3 kW for the small plate).



This is the cooking element preferred by professionals, because of its great versatility.

One of its many advantages is that it recreates the type of heat once provided by old cast-iron wood and coal burners.

Nothing better has been invented since!

The heat is evenly distributed, regular, constant and economical.

Turn on your simmering plate before preparing your ingredients, as a ten-minute preheating time is recommended (compensated for by the reduced cooking time).

The generously-sized cooking surface provides variable cooking temperatures: hot at the centre and diminishing in intensity towards the edges.

This means you can work with 3 or 4 pans at the same time, without having to manipulate the knob.

We call this surface the "chef's piano".

Following are a few examples of how to use the simmering plate :

- you have brought salted water to a boil over a high flame; as soon as you add your vegetables, you continue to cook on the simmering plate;

- *you whisk your sauces and creams, with your saucepan in the middle; when they begin to thicken, you move your saucepan closer to the edge, while continuing to mix;*
- *you are frying and browning your pieces of lamb or veal over a high flame; you then move them to the plate to simmer and cook.*

Contact between the simmering plate and your cooking utensil is always uniform, ensuring a perfectly even distribution of heat.

In addition to its "cooking" and simmering function, it can be used to obtain high heat for your large-size cooking utensils, by removing the disc from the middle (for fish poachers, wok or jam basins, for example).

Do not use maximum heat for prolonged periods, as this could cause the back splash to deform.

With use, your simmering plate will become even more beautiful as it develops its natural patina.

Both sides of the cast aluminium **reversible griddle** are designed for use: one side is grooved, the other side is smooth.

The grooved side is recommended for grilling beef, lamb, fish, etc. Each piece is sealed and cooked to perfection, whether very rare, rare, or medium.

The smooth surface is ideal for cooking seafood, fish (fish steaks, salmon fillets, especially when cooked on one side), eggs, pancakes and oriental food, as well as for simmering. Simply set the burner on minimum.

The snack griddle requires a preheating time of 10 minutes. Preheat the griddle to the required temperature (depending on the food to be cooked). Simply set the pre-heating temperature as desired, but remember that maximum setting is not always practical.

You can brush the food to be cooked with a little cooking oil, before placing it on the griddle. Avoid putting oil directly onto the griddle, as it can be difficult to clean off.

If your snack griddle is an accessory, place it over two burners regulated to the same intensity, but never on the maximum position.



The lava rocks **of the barbecue grill** require pre-heating.



This should be done by placing a saucepan of water on top, then waiting about 15 minutes until the lava rocks turn grey, or take on a reddish glow.

You can brush your fish or meat with a little oil, before placing it on the grill.

If you have a **gas barbecue grill**, adjust the heat depending on the thickness of the meat or fish: maximum heat is rarely necessary.

Some food, such as seafood or veal cutlets, can be cooked on a lower setting.

To use **the electric barbecue grill**, press in the knob and turn it to the desired position (1, 2 or 3). Set it to "0" to turn it off. Position 1 corresponds to the lowest temperature, position 2 to the medium temperature, position 3 to the highest temperature. When the grill is in operation, an indicator light comes on.

Don't forget the wonderful "visual" effect that is obtained when cooking on the snack griddle or barbecue grill.

To produce an appetising latticework effect, turn your meat over twice, rotating it through 90° each time.

Electric hobs



Mixed gas-electric cookers come with two standard round electric hobs (18 and 22 cm diameter, 2 000 W power) to be used as a complement to the gas burners.

If your cooker is all-electric, these round hotplates are used for all primary functions.

The electric simmering plate (42 x 48 cm in size, 2 300 W power for the big plate or 28 x 48 cm in size, 1 300 W power for the small plate) is reserved for this type of cooker.

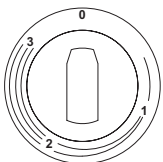
When cooking, do not hesitate to set your electric hobs to different temperatures:

- high (not forgetting to place a saucepan of water on top, which helps to keep the plate

in good condition);

- medium ;

- low.



With different temperature settings at your disposal at the same time, you can work in accordance with the simmering plate principle, without having to lower or raise the temperature of any one hotplate.

The temperatures required for cooking one piece of meat or fish are obtained by rotating between hotplates, and not by manipulating a control knob.

Ceramic hobs

The ceramic hob is composed of two burners:

- a single-circuit plate, 14.5 cm dia-meter, with a power of 1 200 W;
- a double-circuit plate, 13.6 cm dia-meter, with 800 W power in the centre. When both circuits are used together, a total of 1 800 W ensures a 19.5 cm diameter cooking area.

The power of the single or double burner is set by positioning the knob to a number between 1 to 6.

Double-circuit operating: to enlarge the double circuit heating area, simply turn the corresponding knob to the right, beyond 6, to "0". You will hear a click from the micro-switch, which lights the peripheral element. The power of the double burner can be set by returning to any number between 6 and 1.

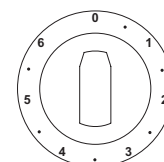
It is impossible to only ignite the exterior heating area

The cooking surface is resistant to thermal shocks and both heat and cold. Nevertheless, any periodic mechanical shock, due, for example, to dropping a saltshaker, can have a more damaging effect.

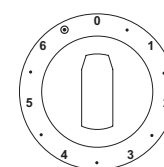
Please note: if the surface is cracked/fractured, immediately disconnect the appliance or the relevant part of the supply.

It is strongly recommended to keep anything likely to melt, such as tin foil and plastic items, at a distance from the hob. The surface of the vitro-ceramic element may be hot, even if the indicator light is not turned on.

This surface must not be used as a work surface area for resting pots and pans.



single burner



double burner

Any cooking utensil, with a base at least as large as the cooking area, can be used. If the base is slightly larger, use of energy is optimal. The bottoms of pots and pans should be slightly concave, as they dilate when heated and sit better on the hotplate, which enhances energy distribution.

Induction hob



Your **induction hob uses** the magnetic properties of most pans used on ordinary hobs to create rapid heat.

With the control buttons at the front of the hob, you control the electric supply, which creates a magnetic field. This field induces currents in the base of the pan placed on the hob.

These currents, called "induction currents", instantly heat the pan which passes on its heat to the food it contains.

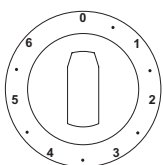
The heat is produced directly inside the pan. Therefore the cooking is done with practically no energy loss between the induction hob and the food. The appliance's heating power is used to its full.

By removing the pan from the induction hob, or simply turning the hob off with the control buttons, you instantly stop the cooking.

The cooking is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

The power and the efficiency of an induction hob are far superior to those of a gas or electric hob.

How to use your induction hob.



The 18 cm or 21 cm cooking zone adapts itself and automatically recognises the diameter of the pan used (12 to 25 cm), and so produces an even distribution of heat in the pan and ensures all the food is cooked at the same heat.

The heat settings of your hob range from 200 Watts to 2 400 Watts for the small burner (18 cm diameter) or from 200 Watts to 2 800 Watts for the large burner (21 cm diameter).

The maximum power on both burners is 2 800 W.

The power is set by turning the control knob from position 1 to 6.
To stop the hob, turn the knob to 0, the indicator light will go out.

The indicator light indicates two things:

1. Normal operation

When the generator is working properly, the indicator light is always on.
The light blinks when not enough power is generated. When both lights are on, the generator is working properly.

2. Problem

A blinking light when the burner is on indicates that there is no pan on the burner or that the pan is not suited for an induction hob.

The pans the most suitable to use for your induction hob.

- ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING

Casserole pot, chip-pan, frying-pan, meat grill...

- CAST-IRON PANS.

To avoid scratching the glass surface of your hob, choose a pan with an enamelled base or otherwise avoid sliding it across the hob surface.

- STAINLESS STEEL PANS SUITED FOR INDUCTION.

Most stainless steel pans are suited for induction cooking (saucepans, stockpots, frying pans, and chip-pans).

- ALUMINIUM PANS WITH SPECIAL BASES.

NOTE : EVEN IF THE BASE OF THE PAN IS NOT PERFECTLY FLAT IT MAY BE SUITABLE, AS LONG AS IT IS NOT TOO DEFORMED.

There is an induction class logo "class induction" on the hob. If you buy a pan with this same logo, you can be sure that it is perfectly compatible with your hob when used in the normal way.

INCOMPATIBLE MATERIALS

Pans made of glass, ceramic, earthenware, aluminium that has no special base, copper and non-magnetic stainless steel.

THE "HOB" TEST :

The state-of-the-art technology used in your induction hob enables it to recognise most sorts of pans.

Place your pan on a heating zone set at 2, if the indicator light remains stable then your pan is compatible. If it flashes on and off then your pan can not be used for induction cooking.

CORRECT USE :

- Best results will be obtained by using a pan, which has a similar diameter (at least 12 cm), to that of the pattern on the glass surface.
- In any case, the pan must be centred on the cooking zone.

PRECAUTIONS :

- When using a pan with a non-stick coating on the inside (Teflon) with little or no fat, you can pre-heat it on setting 4 or 5 for a short moment but never use setting 6. You may damage your pans.
- Do not heat up an unopened tin of food. It may burst open (moreover, this precaution is valid for all other cooking methods).

RECOMMENDATIONS :

- *Never use aluminium foil for cooking and never put food wrapped in aluminium foil directly onto the induction hob. The aluminium would melt and damage your appliance permanently. Generally speaking, never put aluminium foil or plastic on hot surfaces.*
- *If a crack appears on the surface, immediately disconnect the hob from the electricity supply.*
- *Never use your hob to store things on, whatever the things may be.*

Integrated safeguards

Under your hob, a ventilator draws in air, blowing it out through openings at the front. This protects the electronic circuits from overheating.

A probe constantly monitors the temperature of the electronic circuits. If the temperature becomes excessively high the hob is automatically turned off.

The heating zone is equipped with a probe, which constantly detects its temperature, and so the risk of over-heating due to empty saucepans is avoided.

A small object like a fork, a spoon or even a ring..., placed on the turned-on hob is not identified as a pan. The indicator flashes but no heating power is supplied.

This safeguard device works in the same way when it detects a pan, which is not suited to induction cooking.

You are advised not to put metallic kitchen utensils, knives and forks or other metal objects too close to pans during cooking.

When the induction hob is in operation do not put objects that can be magnetised on the glass surface (e.g. credit cards, cassettes,).

In the event of spills or splashes onto the induction hob (glass surface and keyboard), the appliance's electronic circuits are protected and therefore cannot be damaged.

For the attention of people equipped with pacemakers or active implants :

The hob complies with electromagnetic perturbation standards in force. Your induction hob therefore fully meets legal requirements (directives 89/336/CEE). It has been designed so that it does not interfere with the working of other electric appliances provided that they respect the same regulations.

Your induction hob generates electromagnetic fields in its very close vicinity. In order to avoid interference between your hob and a pacemaker it is essential that the pacemaker be designed in compliance with the regulations relating to it.

In this respect, we can only guarantee the compliance of our own product. To check that the pacemaker complies with standards or to enquire about possible incompatibilities you should contact the manufacturer or your own doctor.

Teppan-Yaki

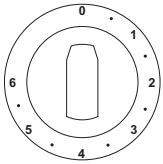
Owing to Japan's tradition of excellence in refined and fresh cooking, the Teppan-Yaki is greatly appreciated.

This Japanese grill allows anyone who uses it to cook efficiently, quickly and with enormous panache and style.

All it takes is to season the food generously and flip it frequently until the food appears cooked as one desires.

Japan is a country where fish is an integral part of the diet and Teppan-Yaki lives up to the tradition.





With this ancestral cooking technique, the Teppan-Yaki combines the old traditions and new technology which makes for a marvellous culinary experience.

The Japanese Teppan-Yaki is equipped with a thermostat heating element and by using the knob, one can control the temperature ranging from 50 °C (120 °F) - position 1 to 250 °C (480 °F) - position 6. As soon as the temperature reaches its peak, the green indicator light switches off.

Heat the grill until the desired temperature is reached.

Lightly dab the surface of the grill with (vegetable) oil before putting in the food to be grilled. Then, there is no need to add any oil.

The grill is hotter at the centre than at the sides. The sides can be used for keeping food warm or for continuing to cook in depth.

You can grill shellfish and fish on the Teppan-Yaki as well as flatter pieces of meat, for instance: hamburgers, sausages, fillets of pork, chicken breast or wings, turkey slices, lamb cutlets etc. as well as vegetables, for instance: onion rings, mushrooms, sliced broccoli or cauliflower, peppers, courgettes etc.

THE VAULTED OVEN

The famous vaulted ovens by "La Cornue" will enable you to prepare fabulous dishes.

Take the time to understand the basics of the design. It will help you make the most of the cooking potential.

The oven dishes

There are several different trays in your oven

The **pastry tray** with a nonstick coating. This is intended exclusively for pastry-making or for ingredients to be grilled under the gas or electric oven grill.

When it is not in use, store it away from the oven because it can act as a heat shield when using the main tray for cooking.

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

The **"large" tray** which has raised sides and which houses **two small grill trays** allows for the following:

- to place a roast in a terra cotta dish to sit on the grill trays. Therefore, by using this system one makes the most of the natural air convection, allowing for the air flow to travel round and under the food.
- to place to roast directly onto the grill in the larger tray. The roast will remain seasoned as well as remaining medium rare or rare if you desire.

By using the "spit" concept, the hot air envelopes the entire piece of meat regardless of its size. This tray is not designed to rest on the sides of the oven even if it seems to sit comfortably.

The tray must at all times be placed on the "shelf" tray which should be placed at the correct level.

The large size of the shelf tray means that it can be used as a cooking tray itself but is generally used for very large pieces of meat which might not necessarily fit in the "large" tray. It is recommended to line the "large" tray with aluminium foil as it will facilitate the cleaning process after an oven roast.



The cooking principle

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

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

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

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

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

All the juices remain and marinate the meat in the process.

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

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

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

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

There is a subtle difference between the use of an electric oven and a gas oven.

The following describes in detail the minor differences.

The Gas Oven will provide an ideal heat after a essential preheating of 15 minutes.

Owing to this oven's professional standard, it therefore has a different igniting system from the majority of household appliances.

To light a gas oven with electric ignition position the thermostat (B) to your desired temperature.

In order to control the heat of the gas oven, the system provided is completely automatic. Therefore, it is entirely normal that the flame ignites itself and turns itself off when necessary to keep the temperature stable.

The simmerstat (C) controls the broiler of the vaulted top, the thermostat (B) controls the gas ramp.

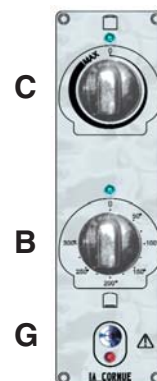
The simmerstat and the thermostat both have an indicator light.

Note: The red indicator light which is located at the bottom of the control box signals any default related to the ignition of the ovens. If the light comes on, turn off the oven, verify that the gas outlet is set on the open valve and that the gas oven is properly turned on. Lastly, press the button (G) which is situated above the red button.

It is necessary to press this red button several times before using the range if the cooker has not been in use for a long period of time and to release to defuse any trapped air in the gas circuit.

If the light keeps turning red, contact our after sales team or your local showroom.

Always preheat your oven to the temperature required for cooking.



The Electric Oven

The simmerstat (C) activates the heat resistance of the vaulted grill top, the thermostat (B) activates the heat element under the floor of the oven.

Oven ignition:

- Position the selector switch (D) on the left setting.
- Position the thermostat (B) of the oven at your desired temperature and position the simmerstat (C) at the recommended preheat power.



- After preheating the oven (between 15 and 20 minutes according to temperature), adjust the thermostat and the simmerstat to the desired cooking mode.
- The oven is now ready for use.

To preheat the oven, position the simmerstat of the grill (C) and the thermostat (B) at the desired temperature (power); for a total of 15 minutes.

Generally, the simmerstat (C) should be brought back to "0" as soon as the item of food has been placed in the oven.

Grill Function (gas and electric oven)

Your oven is equipped with an electric grill which is controlled separately from the bottom heating element.

In order to **use the grill**, keep the oven door ajar and to avoid burning the knobs above, pull out the drip tray as a protection shield to keep the control knobs from getting too hot.

In keeping the door open, this oven light is therefore ON and this allows you to keep an eye on the cooking process.

- Adjust the simmerstat (C) to your preferred power.
- After, a preheating period of between 5 and 10 minutes depending on the temperature, you can place the food to grill.

The grill tray must be placed at the highest level.

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

Please note that this heat intensity calls for careful supervision.

Certain areas of the range within easy reach can get very hot.

Keep young children away from these hot surfaces.

The bottom elements are unnecessary for this type of cooking.

Advice on use

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

You can use bottom heat in the same way, although this is generally used for adjusting dishes. For example, if the pastry of your tart or quiche is already well cooked but the inside seems to be raw: position the lower thermostat at a minimum temperature or even at 0 and the high simmerstat at a medium or top power according to how quickly you wish to cook it. For long cooking periods, whether for pastry or terrines, only use the lower oven thermostat.

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

For cookers with both a gas and electric oven, we recommend using the gas oven for meat, poultry, roasts and fish.

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

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

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

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

If you do use the electric oven, you must reduce the grill simmerstat to 0 once the dish has been placed in the oven.

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

If you do use your electric oven, keep the temperature very high at maximum for the vaulted oven for 10 minutes after the dish has been placed into the oven and then reduce the thermostat to approximately 230 °C (450 °F).

Comply with the cooking times which are recommended in your recipe book or by your butcher.

We recommend paring all the fat from the meat before cooking.

If you have included a vegetable dish to accompany the meal, you can add a little butter or oil on top to preserve its beautiful colours. In order to grill onions or any other vegetable around a roast always add a bit of oil mixed with butter at the bottom of the dish before adding the vegetables. If you choose to slice onions into rings, it is recommended to slice everything quite fine to suit the required temperatures.

We suggest you do everything in moderation:

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

For pastries the height of the grill tray will depend on the type of cake and on the cooking time. The most intense heat comes from the bottom of the oven. Never place a tray or a dish on this bottom surface.

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

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

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

For the gratin, position the grill tray at the highest level and insert the gratin dish.

Keep the door of the oven ajar and pull the drip tray out to protect the knobs from heating. A notch on the drip tray indicates how far you need to pull out the drip tray. Position the thermostat at 250 - 275°C (480 - 530 °F) and keep a close eye on your dish.

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

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

Th 1 = 100 / 125 °C (210 / 260 °F)

Th 2 = 125 / 150 °C (260 / 300 °F)

Th 3 = 150 / 175 °C (300 / 345 °F)

Th 4 = 175 / 200 °C (345 / 390 °F)

Th 5 = 200 / 225 °C (390 / 435 °F)

Th 6 = 225 / 250 °C (435 / 480 °F)

Th 7 = 250 / 275 °C (480 / 530 °F)

Th 8 = 275 / 300 °C (530 / 570 °F)

Th 1	meringues, rock cakes, petits fours, meringue pies, braised meat, casseroles, braised beef stew
Th 2	braised vegetables, sponge fingers, sponge cake, Savoie cake
Th 3/4	caramel custard, pudding, macaroons, choux pastry, soufflés, large brioche, cakes, finger biscuits, white meat
Th 5/6	large pieces of flaky pastry, tarts, flans, white meat roasts, croissants, fish, gratins
Th 7/8	red meat roasts, very rare game

Baking Stone (Only as an option of the electric oven)

In using this accessory, you can cook bread, tarts, pizzas etc...thanks to direct contact with a refractory baking stone which stores up intense heat. The temperature of the stone can go as high as 300 °C (570 °F).

The "Baking Stone" option consist of:

a refractory stone, a 3 000 W electric heating element and a stainless steel bread spatula.

To use the "Baking Stone", you must follow these instructions:

- Remove plug filler at the back of the oven.
- Fix the electric heating element into the plug at the back.
- Place the grill shelf at the medium level (2nd level) followed by placing the "Baking Stone" onto the grill shelf.
- Position the selector switch (D) on the setting which indicates "Baking Stone" on the right and the thermostat (B) at the desired temperature.
- After pre-heating (between 10 & 15 minutes in respect to the desired temperature) you are now ready to place your food in the oven.

The pre-heating procedure can also be used by setting the selector switch (D) on the "bottom" position to the left

and the thermostat (B) on approximately 220 °C (430 °F). After pre-heating for 15-20 minutes, turn the selector switch (D) to the right and place the food to cook in the oven.

Please note: Before placing the food in the oven on the baking stone, be sure to apply so as to avoid anything adhering to the surface.

When cooking, you can turn on the grill of the oven by positioning the simmerstat (C) on medium or maximum power to activate the heat emission from above.

After cooking with the baking stone, leave the stone in the oven to cool down. Then, remove the stone and the electric element and place the plug cover back into its place which is situated at the back of the oven.

Bread baking:

- Pre-heat the stone for approximately 15 minutes at 220 °C (430 °F) .
- Place the loaf of bread onto the generously floured stone surface.
- Cook the bread from 20 to 30 minutes; at the end of the cooking time turn on the grill (C) at a medium or maximum level. For 5 to 10 minutes to brown the crust of the bread.

Cooking Pizza:

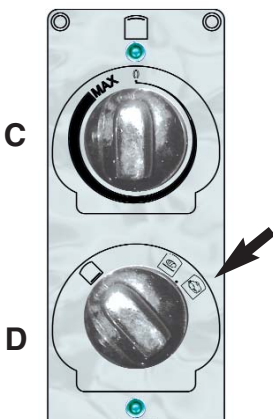
- Pre-heat the stone for 15 minutes at 230 °C (450 °F) approximately.
- Place the pizza on a generously floured surface.
- Cook the pizza for approximately 15 minutes and turn on the grill (C) at maximum for 5 minutes to achieve a crispy topping.

Oven Roasting Spit (only as an option of the electric oven)

The “Roasting Spit” option is made up of a rod, 2 forks and one support.

To use the “Roasting Spit” you must follow these instructions:

- Place the juice tray at the bottom of the oven to retrieve all the juices and place the spit support in the tray.
- Slide the small fork on the spit and fasten it, place your meat in position and attach the second fork.
- Place the spit onto the support and gently push the spit back into it's designated area at the rear of the oven.
- Position the selector switch (D) on the “Baking Stone / Rotisserie” reading (on the right). At this



position, the spit will begin to rotate.

- Position the simmerstat (C) of the grill in the oven at the desired power.
- Before closing the oven door, remove the handle by unscrewing it. Once the food has been cooked, screw on the handle of the spit to be able to remove it from the oven.

THE ELECTRIC WARMING CUPBOARD

The warming cupboard has three purposes. In effect, it can warm up plates and therefore match the warmth of your plates to the warmth of the dish.

It can also be used for warming up certain foods such as foie gras, pasta and meringues.

Finally, it can also be used to keep dishes warm.

The lower level is ideal for keeping food warm, while the upper level is perfect for heating plates.

The thermostat works in two ways: as a switch and a temperature control. In the "O" position, the heating elements are not on.

The minimum temperature of the warming cupboard is 30 °C (85 °F), and the maximum 110 °C (230 °F).

The warming cupboard is equipped with two shelves.

THE FLAMBERGE (ROTISSERIE)

The Flamberge applies the rotisserie principle: the roast moves in front of the heat source, then stops for a brief moment, before continuing to rotate.

To light the gas rotisserie, use a long match to light the pilot light on the left-hand side. Turn the control knob and keep it pressed in on the stop notch, for about 10 seconds. Release (the pilot light should stay lit) and turn the knob to the left, to light the burner.



Preheating of from 5 to 10 minutes is required to obtain a suitable thermal environment.

To light the electric rotisserie, turn on the elements; you can turn on one element (left or right), or both of them depending on the surface and thickness of the meat to be cooked.

You can use the cooking levels independently (3 discs) and vary the cooking temperature by more or less distancing the roast from the heat source.

To cook a chicken, duck or pigeon, for example, run a spit through it, then place it on the middle disc. Check the distance of your supports: a free-range chicken, which takes longer to cook, should be placed farther from the heat source. The cooking time for a chicken varies, on average, between 45 and 60 minutes. Use the same method for duck or pigeon.

If you wish to roast two large ducks or cockerels, use both spits and place them on the upper and lower discs. Check that the wings are secured and that the two spits do not come into contact with each other when rotating.

When cooking larger pieces of meat, such as rack of lamb, whole fish and other roasts, fix them between the central tongs; you can sprinkle them with herbs, lemon slices or spices, to taste.

It only requires twenty minutes to cook a loin of lamb or a beautiful bream. To sear your dish and keep it rare and juicy, turn up the heat.

Whatever your menu, the rotisserie is always a festive and mouth-watering spectacle, that will have your guests coming back for more. Don't forget to place a dish underneath the spits.

UPKEEP OF AN EXCEPTIONAL COOKER

FRONT PANELS

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

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

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

Bright coloured enamel fronts

Because the enamel is vitrified, you can use a window-cleaning product on a paper towel.

As fat may splash and splatter when an oven overheats, use an "Ajax Cream" type product and a sponge for cleaning. Enhanced results can be obtained by using window cleaning products.

Stainless steel front panel

For routine cleaning, use terebenthine or domestic alcohol on a piece of paper towel.

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

For this type of in-depth cleaning, use a mild detergent or soft soap, thoroughly diluted in hot water. Then rinse with clean water.

A finishing touch with terebenthine will eliminate all traces of water and detergent.

This is also valid for the stainless steel credenza (part in stainless steel between the cooker and hood).

Matt enamelled coloured fronts (matt black, pebble grey)

Remember that matt colours are fragile by nature.

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

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

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

FINISHES

Nickel or chrome finishes

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

Copper or Brass finishes

Use a special copper cleaning product, in paste or liquid form, and a soft cloth. Then remove all traces with a damp sponge. By removing product deposits with water, your bars and brackets will stay shinier, longer.

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

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

THE HOB

As your cooker is made up of a number of different elements (depending on the size), we recommend applying a cleaning procedure adapted to each specific case.

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

Use a paper towel or a cloth to clean your **hobs**, fast heating hotplate, splashback while they are still warm because grease or food splashes are then easy to remove and do not require any cleaning products.

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

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

Black enamel burner casing

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

In case of baked-on grease and oil or milk splatters, spray on an oven-cleaning product without caustic soda. Leave it for 15 to 30 minutes, then clean with water, washing-up liquid and a non-abrasive sponge.

Grills in matt enamelled cast iron

This support is not very exposed: simply wipe it with a cloth for routine cleaning.

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

Solid brass gasburner cap

Gas burner caps are exposed to combustion and may become covered with a layer of black.

To remove this layer, clean it in water using a stone powder finishing buff (a white sponge with one side in charcoal grey, sold in supermarkets), or “Scotchbrite” and an all-purpose soap. Wipe with parallel movements, as a circulation motion simply puts back what you have just removed.

A small quantity of "Bistrot" type copper cleaner can also be used, to shine the brass. As the gasburner cap are in solid brass, they withstand polishing and burnishing. So, don't worry about rubbing too hard, a good polishing protects them from the formation of deposits, due to combustion. Never use liquid detergent to clean brass. Rinse the covers and dry them thoroughly before reinstalling them.

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

The simmering plate (large square or rectangular surface, with concentric circles) is made of cast iron, a material recognised for its excellent heat distribution properties.

Do not clean the plate with water, as this can cause rust. We recommend using turpentine or methylated spirits.

For everyday care, remember that the ground rule is to wipe the plate off regularly using a paper towel. This will remove grease splashes caused by cooking on the various adjacent devices. As the contact surface between the plate and the utensils is large, cooking on the simmering plate rarely causes spills and splatters.

To remove burnt grease: use a dry, fine emery cloth, double zero or zero, applied by hand or a sanding block, and always in the direction of the brushing; then use methylated spirits or turpentine for a final finishing touch.

With use, the plate tends to darken in colour (charcoal grey).

A "Zébracier" type product can be delicately applied on to the cold surface (sold in hardware stores). Take care to avoid the stainless steel surround.

A small quantity of "Zébracier" on a cloth will enhance the silver colour of the plate; but this is a beautifying product only, and not meant for cleaning (do not apply this product to a dirty or wet plate). Use small "Jex" pads to remove the most stubborn stains.

The reversible griddle

This griddle is made of cast aluminium and should be cleaned in the kitchen sink and not on the cooker. Remember to wipe the plate with paper towelling, after each use. This will remove grease and fat which burn during the preheating process.

If wiping is not sufficient, wash the plate with washing-up liquid and a “Scotchbrite” pad.

Preheating should be done with a moderate heat: excessively hot preheating is impractical, as cast aluminium has special heat transmission properties. What’s more, it makes cleaning much easier.

The plate can be cleaned with abrasive sponges, a wire brush or stainless steel ball pads.

If desired, you may let a natural patina gradually form on your plate. In this case, cleaning with washing-up liquid and a “Scotchbrite” pad are sufficient.

The barbecue grill

Once you have finished cooking, keep the burner on maximum (or leave the element on, in the case of an electric grill) for 5 minutes: all the fat that has dropped onto the stones will start to disintegrate, forming dust-like particles, which will drop into the drip tray.

To avoid the need to clean your drip tray, simply line it with a folded piece of aluminium foil, before cooking. After the grill has cooled down, simply remove the foil: the drawer is impeccably clean.

If bits of meat or fish skin remain on the grill, wipe them off with a “Scotchbrite” pad, or remove them with a wire brush.

Every 2 to 3 months, depending on frequency of use, we recommend soaking the rocks overnight in warm water and soda, a mild detergent, or a special high-strength cleaning liquid.

The electric hobs

Never use water to clean the hot plates and their surrounds.

Small pads and “Impeca” paste should be used for the heating parts. You can also use a slightly moist “Scotchbrite” pad, with a little grease-removing detergent.

See above for the stainless steel surround.

The ceramic hobs

A number of products can be used to protect your hob from greasy stains and any damage caused by sweet foodstuff spills.

These products, which form a shiny protective film, must be applied before the hob is used for the first time.

Your cooking surface, whether warm or cold, should be cleaned on a regular basis, to avoid any build-up of stains and grease.

Light stains can be removed with a damp cloth.

Stubborn stains are easily removed with a razor blade.

Water marks and calcareous deposits, grease stains and metallic traces can be eliminated with "ZIP" stainless steel liquid or powder.

Detergent residue should always be thoroughly removed with a damp cloth, as they can have a corrosive effect when the plate is next used. Always wipe until dry.

Never use abrasive or corrosive detergents, oven sprays, scouring powders, abrasive sponges or steel wool.

Scratches can be caused through the use of pots and pans with uneven or rough bottoms.

These scratches cannot be removed, but in no way do they affect the efficiency of your cooking surface.

The induction hob

Slight stains can be removed simply with a damp piece of kitchen paper.

Spills and splashes should be wiped as soon as possible. Check that they have been removed before using the hob again.

To remove tough stains and metal marks, use a drop of a gentle cleaning product, preferably a cream one.

To remove water and scale marks, use a few drops of white alcohol vinegar.

To finish off, always rinse with clean water and then wipe with absorbent paper.

Be careful not to allow liquid to run into ventilation inlets under the hob.

You are advised not to use abrasive products or scouring powder (steel wool, abrasive sponges). These may leave scratch marks on the visible parts of your hob.

The rubbing of pans may, in the long term, lead to a deterioration of the patterns on the glass ceramic surface.

These defects in appearance do not lead to a non-functioning of the hob or the impossibility of using it and are not covered by the guarantee.

- **Do not immerse your appliance.**
- **Do not clean it under the tap.**
- **Do not wash it in the dishwasher.**

The Teppan - Yaki

After every use, clean the surface with lemon juice and then rinse the surface with cold water. Remove tough stains with detergent to clean the stainless steel or with a non abrasive sponge.

Remove immediately all remains of food, especially red cabbage, apple or rhubarb compote. Despite the fact that certain foods can last long, they can nonetheless stain. These types of damage can occur easily and the fact that some food lasts a long time does not necessarily mean they won't stain.

These sorts of damages are not accounted for in the warranty.

Never use any abrasive powders, aggressive detergents or metallic sponges.

Regular maintenance, immediately after every use is highly recommended to avoid any food from spoiling on the surface, hence leaving permanent stains.

The stainless steel surrounds and back panel

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

Do not wipe in an irregular fashion, or by using circular movements.

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

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

sponge, or the use of a knife blade, covered with a cloth, to clean out the space between the hob and back panel.

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

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

After thoroughly removing any baked-on grease from the steel, clean with methylated spirits or turpentine.

THE OVEN

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

The "clean email" oven

The "clean email" system is a new way to avoid chemical reactions and carbonisation. In fact, it is far less aggressive than the decomposition of organic matter at 500°C (930 °F), and decomposition through oxidation of the catalysis self-cleaning system. The manufacturing process and composition of these special enamels is carried out at a temperature of 1300°C (2 370 °F).

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

We recommend wiping it down after each use, while the oven is still warm, which will prevent baked-on spills or splatters and smoking from occurring, when it is next preheated. If maintenance has not been carried out at regular intervals, it is possible to spray on an oven scouring

powder to remove the tougher stains.

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

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

Baking Stone (option for electric oven)

Remember, the most important rule is to clean the stone after each cooking session with a non-metallic brush.

If simple cleaning does not seem enough to you, wash the plate with a non-abrasive sponge dampened in lukewarm pure water and dry thoroughly with a paper towel or a cloth.

Never use abrasive powders, aggressive detergents or metal wire sponges.

Remember: Thoroughly dry the stone before placing it back in the oven.

THE EXTRACTOR HOOD

The filters can be cleaned in the dishwasher every 2 to 4 weeks, depending on frequency of use.

The underside of the hood should be degreased from time to time using terebenthine on a paper towel; it is preferable to do this with the windows open.

The bulbs can also be cleaned, after cooling, with methylated spirits or turpentine.

Remember: If you turn on your extractor hood before each cooking session, your cooker will require less cleaning.

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

- For my hob
 - For my oven
 - For my front panel
 - For my finishes
- and, of course, cloths, paper towelling, etc...

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

By following our recommendations and advice, you'll soon find it quick and easy to keep your "La Cornue" at its very best.
 Even after ten years, your cooker will look and perform as new.
 A number of customers find that their "La Cornue" looks even better over time, in the same way in which wine reaches perfection with ageing.

We hope we have answered any questions you may have. Our showrooms as well as our workshop remain at your service to provide any further information you may require.

Fine chefs, like yourself, rely on the quality and materials of their cooking utensils.
 Today, you will find all of our high-quality professional tools, designed for home use, on display in our different showrooms (Paris, London, Milano).

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

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