



**IMMEDIATE RELEASE**

**La Cornue introduces first gas rotisserie approved for residential installation**

**5/6/09 - SAN FRANCISCO, CA:** La Cornue, the French artisan manufacturer of exceptional kitchen ranges, introduces the first gas rotisserie designed for the home. Launched in honor of the 100<sup>th</sup> anniversary of La Cornue, the Broche Flamberge® Rotisserie has been a signature La Cornue product since 1974, but it was not until 2009 that the product carried a UL-Approval for installation in a residential home.

Hand made just outside Paris in La Cornue's Saint Ouen l'Aumône atelier, the Flamberge is part of the Château series of products and is the masterpiece of Xavier Dupuy, President of La Cornue and grandson of its 1908 founder, Albert Dupuy. Completely redesigned this year, the new UL-Approved Flamberge features a rear wall of solid cast iron which is heated by a 27,000 BTU gas burner. Synthetic wicks pull the heat up through the vaulted back of the rotisserie, allowing the radiant heat to gently cook meat, poultry or fish as it rotates slowly over the flame.

The Flamberge is available in 26 enamel or metal finishes and can be accented in a choice of five solid metal trim combinations. The signature La Cornue ID plate can be engraved with a family name or an estate name, signifying that the unit was custom made for a particular owner. The residentially approved model requires no built-in ventilation and calls for only 120 volt power supply. The unit measures 32" square and only 18" deep, typically built into a cabinet or wall inside the kitchen. With a starting price of \$10,000 US, the rotisserie is for a very specific client – the most discerning with exquisite taste.

When Xavier Dupuy took over La Cornue in 1985, production was limited to just a few hundred Château ranges a year, very few of which were shipped to North America. Today the US & Canada represent 40% of La Cornue's global business, a figure which has been growing since it was first distributed in North America by Purcell Murray in 1986.

The introduction of the new Broche Flamberge reinforces La Cornue's reputation as a prestigious family company which specializes in producing generation after generation of handmade masterpieces which combine technological innovations with one-of-a-kind design. Even in 100 years, La Cornue has never compromised on their manufacturing technique – today every Château range and rotisserie is handmade to order just outside Paris, by two craftsmen with patience and pride. No two creations are like! Long-awaited by culinary and design enthusiasts alike, the residentially approved rotisserie is now easily designed into any American kitchen, certain to be the heart of the home.

[www.la-cornue.com](http://www.la-cornue.com) or [www.lacornueusa.com](http://www.lacornueusa.com)



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