LA CORNUE

Installation

guide
and
Safety Rules

Château G4 Range

with the new vaulted ovens
and the patented innovation, the RCC disk.

Grand Palais 180 • Château 165 • Château 150
Grand Châtelet 150 • Grand Châtelet 135
Château 120 • Châtelet 120
Grand Castel 90 • Castel 75

LA CORNUE
EN FRANCE

CE

FR / BE / CH / LU

Dear Customer,

Thank you for purchasing a La Cornue cooker. We hope that you really enjoy preparing delicious meals with it.

The aim of this installation guide is to familiarise you with the potential of a professional quality appliance designed for domestic use and to facilitate its upkeep.

Above all, a La Cornue cooker is manufactured from noble and pure materials. The specific choices for certain components, such as brass for the burners and cast-iron for the hotplate, correspond to technicality and professional performance requirements which are not attainable with other material or protective treatments. We are very much attached to the authenticity of our cookers and we are convinced that you will appreciate them even more as you use them.

We recommend you follow the advice provided in the "Instructions for Use" brochure, this will ensure that you are satisfied with your cooker for a long time.

Thank you for placing your trust in us.

Antoine Bassoul
President

Dear Customer,

Please complete the appliance details below and keep them safe for future reference. This information will enable us to identify your particular appliance accurately and help us to help you. Filling this in now will save you time and inconvenience if you later have a problem with your appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty service visit.

Appliance Serial Number*:	
Model*:	
Colour:	
Fue1 type*:	
Tension*:	
Retailers Name & Address:	
Date of Purchase:	
Installer's Name & Address:	
Date of Installation:	

* This information is on the appliance data badge and on the warranty certificate.

If you have a problem

In the event that you have a problem with your appliance, please refer to the rest of this booklet and Instructions for Use, to check that you are using the appliance correctly.
If you are still having difficulty, contact your retailer.

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WARNINGS SAFETY RULES

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 guides before installing and using this appliance.

Appliance categories (see pt. 1.2, page 46 "Installation"):
- Class 1: Free-standing cooking appliance not normally in direct contact with the kitchen units or the surrounding walls.
- Class 2: Cooking appliance that can be integrated between two kitchen units, whose walls can be in direct contact with the surrounding units. This type of appliance can be in contact with only one kitchen unit during installation.
- Class 2 / Sub-Class 1: Class 2 appliance that can be free-standing or installed so that the side panels are accessible.

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 should be installed and connected in accordance with the current regulations, and special attention should be paid to the applicable ventilation regulations.

The use of a gas cooking appliance results in the production of heat and moisture in the room where it is installed. **Ensure that the room is well ventilated:** keep natural ventilation holes open and install a mechanical ventilation device (mechanical extractor hood).

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 installed.

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Please note
The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven.
Children less than 8 years of age shall be kept away unless continuously supervised.

Keep young children at a safe distance.
Do not leave children alone and without supervision near the appliance.

WARNINGS. SAFETY RULES

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.
Cleaning and maintenance by the user must not be carried out by children unless they are 8 years of age or older and supervised by an adult.

WARNING: The accessible parts can become hot during use. Keep young children well away.

Keep the appliance and its cord out of reach of children less than 8 years of age.

WARNING: Make sure that the appliance is disconnected from the power supply before replacing the bulb to avoid any risk of an electric shock.

If you smell gas:

- **Don't turn electric switches on or off.**
- **Don't smoke.**
- **Don't use naked flames.**
- **Do turn off the gas at the meter or cylinder.**
- **Do open doors and windows to get rid of the gas.**
- **Call your gas supplier.**

The cooker should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Make a note of this location as you may find it useful at a later date.

Always allow the cooker to cool and then switch off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide or in an "Instructions for use" guide.

All parts of the cooker become hot with use and will retain heat even after you have stopped cooking. Take care when touching cooker, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the cooker.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

Do not use a steam cleaner to clean the cooker.

WARNINGS. SAFETY RULES

Do not spray aerosols in the vicinity of the cooker while it is on.

Do not store or use combustible materials or flammable liquids in the vicinity of this appliance.

Take great care when heating fats and oils, as they will ignite if they get too hot. Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.

When the oven is on, do not use the top of the extractor grill (the slots along the back of the cooker) for warming plates or dishes, drying tea towels or softening butter. Never obstruct the extractor slots.

Take care that no water seeps into the appliance.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.
When the oven is on, DO NOT leave the oven door open for longer than necessary.

Please make sure your cooker is unpacked completely before use.
Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.

Never leave any items on the range cooktop. The hot air from an oven vent may ignite flammable items and may increase pressure in closed containers, which may cause them to burst.
Several types of plastic are combustible, and most of them can be damaged by heat. Remove any objects made from paper, plastic or fabrics (such as cooking books, plastic cooking utensils, towels, etc.) as well as flammable liquids from any parts of the range liable to get hot.

Preferably, **there should be no cupboards or shelving** above the appliance. In the event of cupboards/shelving being above the appliance, make sure that they hold objects seldom used, which can be safely kept in a place exposed to the heat generated by the appliance.

Never cover the slits, apertures or holes in the bottom part of the appliance, and never cover the grills with products such as aluminium foil; doing so would prevent air circulation inside the oven and the aluminium foil could cause heat to build up leading to a risk of fire.

Do not use the oven for storage.
Flammable materials should not be stored in an oven or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids.

Never touch the burner or the surfaces around the burner.

Note also that the burner can remain hot for a certain time even after it has been turned off. Surfaces located around the gas burner can become sufficiently hot to cause burns.

DO NOT TOUCH THE HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.
Oven heating elements may be hot though they are dark in colour. Interior surfaces of an oven may become hot enough to cause burns.
Likewise, make sure that there is no contact between clothing and other flammable products and heating elements or appliance internal surfaces.

Wear appropriate clothing.
Do not use loose-fitting clothing (sleeves, etc.) when operating the appliance.

Take care when trying to reach objects above the top of the cooktop.
Flammable products can ignite on contact with a burner flame or a warm surface, leading to serious burns.

Use only oven gloves or kitchen gloves that are dry.
Using wet gloves on warm surfaces can lead to burns caused by the vapour. Avoid all contact between oven gloves and warm heating elements.

Never use a towel, thick cloth or similar instead of an insulating glove; they may catch fire on contact with a hot surface.

Never operate the appliance using wet hands.

WARNINGS. SAFETY RULES

Use the right size pan.

This appliance is equipped with burners of different sizes. Use utensils with flat bottoms. Do not use unstable pans and position the handles away from the edge of the cooktop. Make sure the flames are under the pans. It's not safe to let the flames burn up the sides of the pan; the handle may get too hot. Do not use cooking vessels that may overlap the edges of the hotplate.

The bottom drawer is for storing oven trays and other cooking utensils. **It can get very warm,** don't store anything in it, which may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

For induction hob, it is recommended not to leave any metallic utensils as knife, fork, spoon or covers on the cooktop, as they may become hot.

WARNING: If the glass surface is cracked, disconnect the appliance from the power supply to avoid any risk of electric shock (this applies to glass-ceramic cooktops).

The cooktop is not intended to be set on function with a timer or with a separate remote device.

Make sure that your appliance has been correctly installed and grounded by a qualified technician.

All our cooking appliances are intended for domestic use only; i.e., not professional. In the event of non-domestic use, the manufacturer shall not incur any liability, and the warranty shall be considered void.

ATTENTION : Installation en Suisse

Les directives suivantes sont à prendre en considération lors du montage et de l'installation :
- directives Gaz de la SSIGE G1 (2005)
- directives CFST N° 1942: Gaz liquéfié, partie 2

(CFST: Commission d'examen Fédérale de coordination pour la Sécurité au Travail)
- prescriptions de l'Association des Etablissements cantonaux d'Assurance Incendie (AEAI)

WARNING: Installation in Switzerland

The following guidelines must be taken into account during assembly or installation:

- SSIGE GI (2005) gas guidelines
- CFST No. 1942 guidelines: liquefied gas, part 2

(FCOS: Federal Coordination Commission for Occupational Safety)
- stipulations from the Association of Cantonal Fire Insurance Underwriters (VKF)

ACHTUNG: Schweizerische Vorschriften

Bei der Aufstellung und Installation sind folgende Vorschriften zu beachten:
- SVGW-Gasleitsätze G1 (2005)
- EKAS-Richtlinie Nr. 1942: Flüssiggas, Teil 2

(EKAS: Eidgenössische Koordinationskommission für Arbeitssicherheit)
- Vorschriften der Vereinigung Kantonaler Feuerversicherungen (VKF)

ATTENZIONE: Instalazione in Svizzera

Si deve consideare nel processo di montaggio e installazione le seguente prescrizione:
- Direttive gas della SSIGA G1 (2005)
- guida CFSL N° 1942: Gas liquefatti, parte 2

(CFSL: Commissione Federale di coordinamento per la Sicurezza sul Lavoro)
- direttive dell' Associazione degli Istituti Cantonali di Assicurazione Anticendio (AICAA)

DESCRIPTION

1. GENERAL DESCRIPTION

There are nine models in the "Château" cooker range with vaulted oven:

Le Grand Palais 180 - G48
Model comprising two large vaulted ovens (gas or electric on the left and electric on the right) and a cooktop.
Width: 180cm.

Le Château® 165 - G46
Model comprising a large vaulted gas or electric oven on the left, a small vaulted electric oven on the right and a cooktop.
Width: 165 cm.

Le Château® 150 - G45
Model comprising two small vaulted ovens (gas or electric on the left, electric on the right) and a cooktop.
Width: 150 cm.

Le Grand Châtelet 150 - G44
Model with a large, gas or electric vaulted oven on the left, a 60 cm-wide electric warming cupboard on the right and a cooktop.
Width: 150 cm.

Le Grand Châtelet 135 - G43
Model with a large, gas or electric vaulted oven on the left, a 45 cm-wide electric warming cupboard on the right and a cooktop.
Width: 135 cm.

Le Château® 120 - G42
Model comprising two small vaulted ovens (gas or electric on the left, electric on the right) and a cooktop.
Width: 120 cm.

Le Châtelet 120 - G41
Model with a small, gas or electric vaulted oven on the left, a 45 cm-wide electric warming cupboard on the right and a cooktop. Width: 120 cm.

Le Grand Castel 90 - G49
Model comprising a large gas or electric vaulted oven and a cooktop.
Width: 90 cm.

Le Castel 75 - G47
Model comprising a gas or electric small vaulted oven and a cooktop.
Width: 75cm

There are seven models in the "Château" range of hobs:

Grand Palais 180 cooktop -T48
Width: 180cm.

Château® 165 cooktop - T46
Width: 165 cm.

Château® 150 cooktop - T45
Width: 150 cm.

Grand Châtelet 135 cooktop - T43
Width: 135 cm.

Château® 120 cooktop - T42
Width: 120 cm.

Grand Castel 90 cooktop - T49
Width: 90 cm.

Castel 75 cooktop - T47
Width: 75cm

2. ENERGY POWER AND GAS FLOW RATES

All of our appliances belong to Category II and are designed for gases from the second and third groups.

The gas used can be either natural gas G20 pressure 20 mbar (2 kPa) and G25 pressure 20 or 25 mbar (2 or 2.5 kPa), propane G31 pressure 37 mbar (3.7 kPa) or butane G30/propane G31 pressure 28-30, 37 and 50 mbar (2.8-3 and 5 kPa), depending on availability.

You will find information about adapting your cooker or hob to the various types of gas on pages 64 to 67.

The tables below summarise for each gas type and for each burner the heat flow rate (energy power in kW, Gross Calorific Value H_S) and the volume flow rate (in m^3/hour) or the mass flow rate (in kg/hour) of useful gas.

NOMINAL HEAT INPUT

BURNERS	**Nominal heat input *kW* (Gross Calorific Value)**	**VOLUME FLOW RATE *m3/h***		**MASS FLOW RATE *kg/h***
		Natural Gas G20 20 mbar	**Natural Gas G25 / G25.3 20 / 25 mbar**	**Butane / Propane Gas G30 / G31 28 / 30 / 37 / 50 mbar**
Gas hobs:				
- maxi burner (Ø 127 mm)	**6,000**	**0,560**	**0,649**	**0,425**
- large burner (Ø 102 mm)	**4,000**	**0,374**	**0,433**	**0,282**
- small burner (Ø 73 mm)	**2,000**	**0,188**	**0,216**	**0,142**
Hotplate large or small (small burner Ø 65 mm black)	**1,950**	**0,182**	**0,210**	**0,137**
Grill gas	**5,200**	**0,486**	**0,562**	**0,369**
Small vaulted oven (50 litres)	**3,100**	**0,290**	**0,335**	**0,219**
Large vaulted oven (69 litres)	**3,800**	**0,355**	**0,410**	**0,270**

REDUCED HEAT INPUT

BURNERS	Reduced heat input *kW*	REDUCED VOLUME FLOW RATE *m^3/h*		REDUCED MASS FLOW RATE *kg/h*
		Natural Gas G20 20 mbar	Natural Gas G25 / G25.3 20 / 25 mbar	Butane/Propane Gas G30 / G31 28 / 30 / 37 / 50 mbar
Gas hobs:				
- maxi burner (Ø 127 mm)	**1,45**	**0,13**	**0,15**	**0,11**
- large burner (Ø 102 mm)	**1,15**	**0,10**	**0,12**	**0,08**
- small burner (Ø 73 mm)	**0,58**	**0,05**	**0,06**	**0,04**
Hotplate large or small (small burner Ø 65 mm black)	**0,58**	**0,05**	**0,06**	**0,04**
Grill gas	**1,66**	**0,15**	**0,18**	**0,12**

3. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

Electric small vaulted oven (58 litres volume) maximum power ..... 2500 W
1 300 W oven floor + 1 175 W vault + 25 W light

Electric large vaulted oven (81 litres volume) maximum power..... 2700 W
1 500 W oven floor + 1 175 W vault + 25 W light
Electric grill in the gas or electric large or small vaulted oven ..... 2350 W
Heating element for large or small vaulted electric convection oven ..... 2500 W
Fan only ..... 25 W
Oven light ..... 25 W
Ignition for small and large vaulted gas ovens ..... 25 W

Automatic ignition for gas burners ..... 25 W

Warming cupboard (warming drawers) width 450 mm and 600 mm..... 1300 W

Induction plates (2 identical burners 220x180 mm) ..... 3700 W
Large induction glass-ceramic plate (one cooking area Ø 280 mm)..... 3700 W
Large "La Cornue" Teppan-Yaki..... 2000 W
(dimensions: 419 x 478 mm)
Small "La Cornue" Teppan-Yaki .....…..... 1600 W
(dimensions: 284 x 478 mm)

4. RATING PLATE

The rating plate of your appliance is on the bottom-left, on the toe kick behind the storage drawer, or inside the spill tray for the château 120 models and for the cooktops. To see this rating plate, pull out the storage drawer or spill tray.

You will find on this plate the name and address of the manufacturer as well as the following information:

1) Kind of appliance (model)

2) Serial number (order number) and the manufacture date

3) Voltage rating in Volt (AC)

4) Power assigned (Watt), including power of the induction hob (if applicable)

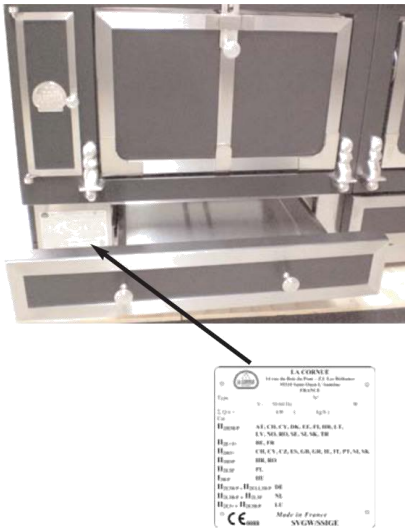
5) ΣQn: Total heat input of gas in kW (gross calorific value)

6) Mass flow rate - Butane and Propane Gas only

7) Appliance category

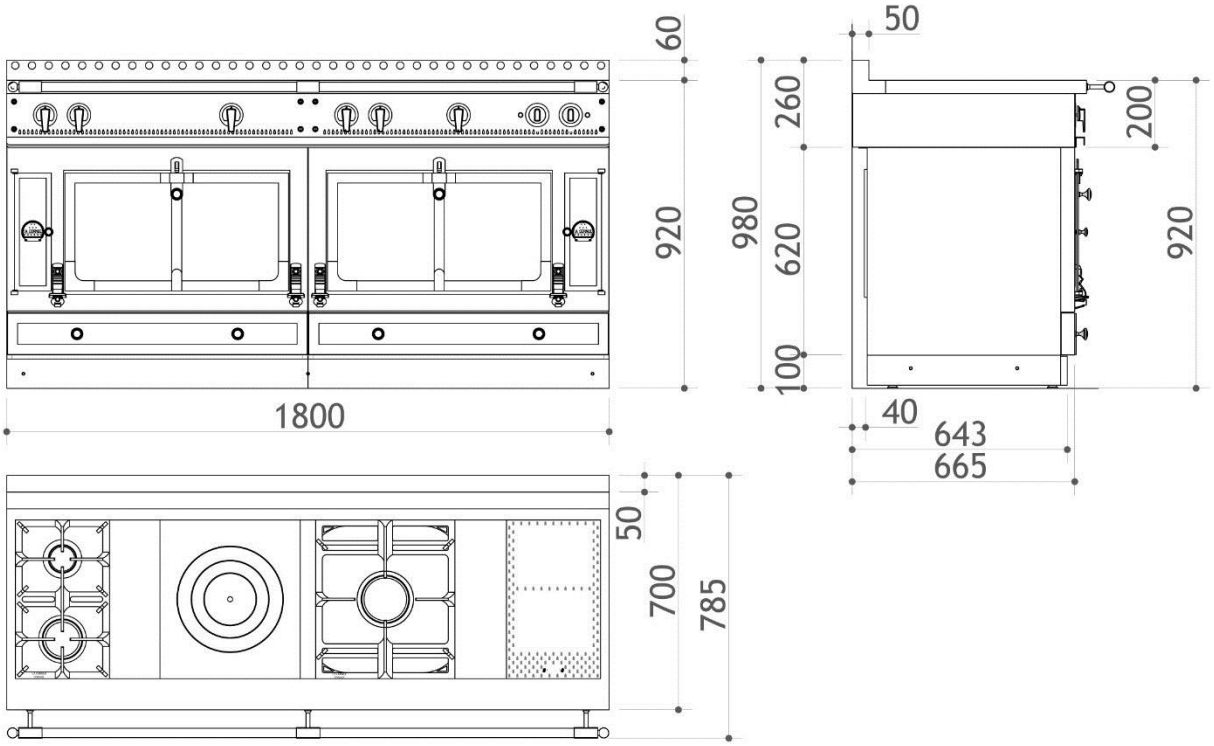
8) CE approval number.

9) SVGW/SSIGE Switzerland approval number.



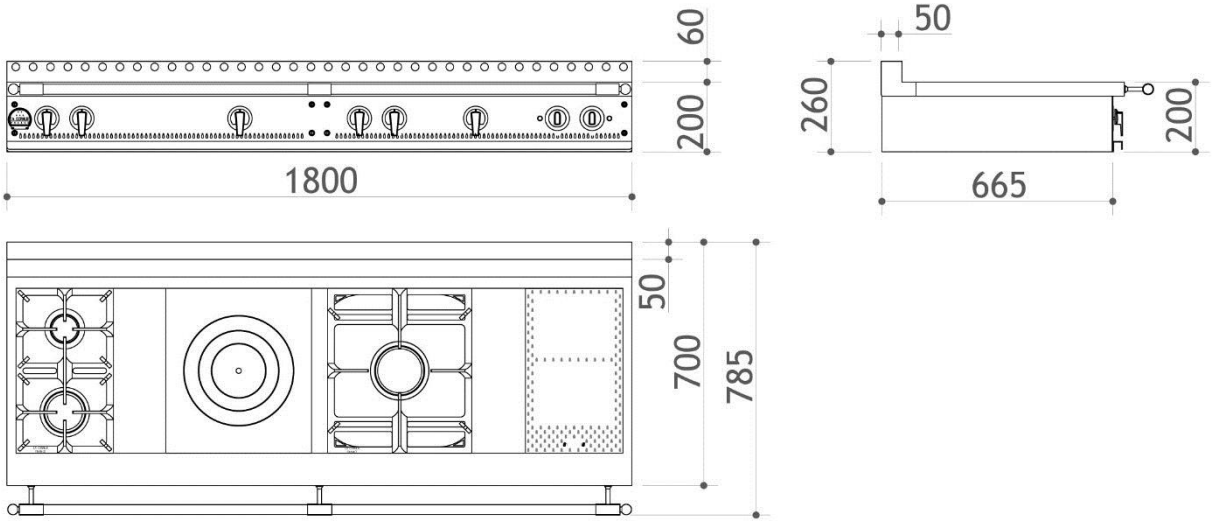
1. DIMENSIONS

Cooker - G48:



Cooker weight: 280 - 320 kg depending on the model

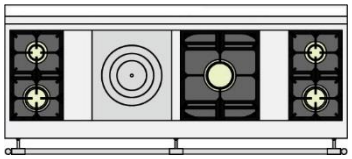
Cooktop - T48:



Cooktop weight: 100 - 130 kg depending on the model

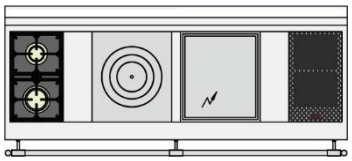
2. HOB CONFIGURATIONS

N1



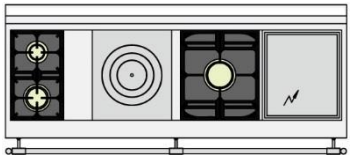
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
2 gas burners (small burner at the rear)

N2



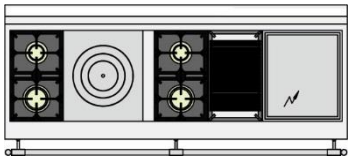
2 gas burners (small burner at the rear)
1 gas hotplate
1 large electric teppan-yaki
1 induction hob with two cooking areas

N3



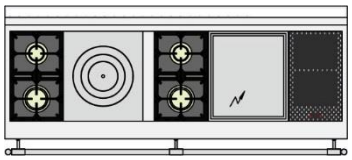
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 large electric teppan-yaki

N5



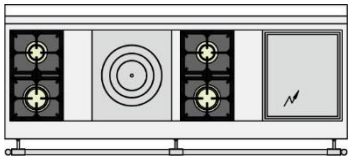
2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner at the rear)
1 gas lava rock grill
1 large electric teppan-yaki

N8



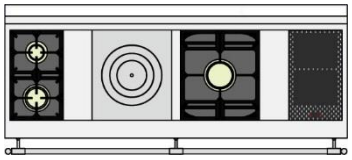
2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner at the rear)
1 large electric teppan-yaki
1 induction hob with two cooking areas

N9



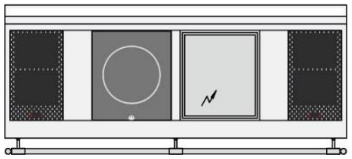
2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner at the rear)
1 large electric teppan-yaki

NM



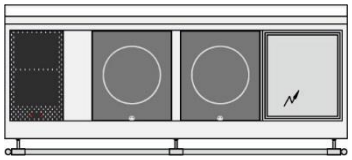
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 induction hob with two cooking areas

NP



1 induction hob with two cooking areas
1 large induction plate with one cooking area
1 large electric teppan-yaki
1 induction hob with two cooking areas

NR



1 induction hob with two cooking areas
1 large induction plate with one cooking area
1 large induction plate with one cooking area
1 large electric teppan-yaki

LE GRAND PALAIS 180 - G48

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G48XXGEE N1	1	1	23,750	2,221	2,567	1,680	5125	1	22	2,5	1	12	1,5
G48XXGEE N2	1	1	11,750	1,099	1,269	0,831	10825	2	28 / 19	4 / 2,5	2*	16 / 11	1,5 / 1,5*
G48XXGEE N3	1	1	17,750	1,659	1,918	1,256	7125	1	31	4	1	12	1,5
G48XXGEE N5	1	1	22,950	2,147	2,480	1,624	7125	1	31	4	1	12	1,5
G48XXGEE N8	1	1	17,750	1,661	1,918	1,255	10825	2	28 / 19	4 / 2,5	2*	16 / 11	1,5 / 1,5*
G48XXGEE N9	1	1	17,750	1,661	1,918	1,255	7125	1	31	4	1	12	1,5
G48XXGEE NM	1	1	17,750	1,659	1,918	1,256	8825	2	28 / 11	4 / 1,5	1	16	1,5
G48XXEEE NP	_	2	0,000	0,000	0,000	0,000	18500	3	28 / 28 / 25	4 / 4 / 2,5	2**	16 / 16	1,5 / 1,5
G48XXEEE NR	_	2	0,000	0,000	0,000	0,000	18500	3	20 / 28 / 32	2,5 / 4 / 4	2**	16 / 16	1,5 / 1,5

PEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX May be replaced by letters or figures

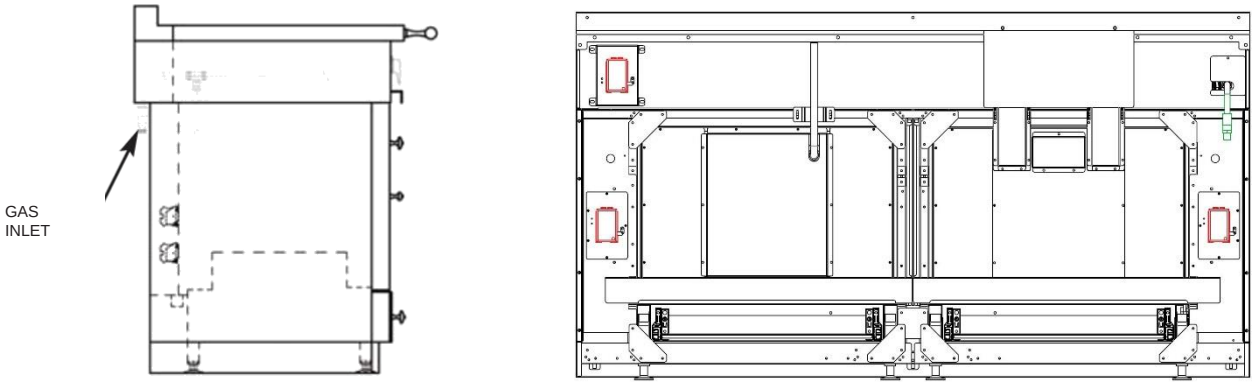
4. POWER FOR GAS AND ELECTRIC COOKTOPS

Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T48XX00E N1	19,950	1,866	2,157	1,410	25	1	0,1	0,5	_		
T48XX00E N2	7,950	0,744	0,859	0,561	5725	1	25	2,5	1	16	1,5
T48XX00E N3	13,950	1,304	1,508	0,986	2025	1	9	1	_		
T48XX00E N5	19,150	1,792	2,070	1,354	2025	1	9	1	_		
T48XX00E N8	13,950	1,306	1,508	0,985	5725	1	25	2,5	1	16	1,5
T48XX00E N9	13,950	1,306	1,508	0,985	2025	1	9	1	_		
T48XX00E NM	13,950	1,304	1,508	0,986	3725	1	16	1,5	_		
T48XX00E NP	0,000	0,000	0,000	0,000	13100	2	25 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*
T48XX00E NR	0,000	0,000	0,000	0,000	13100	2	25 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*

PEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX May be replaced by letters or figures

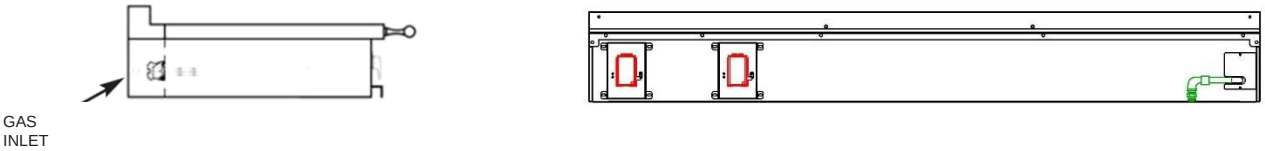
5. COOKER CONNECTIONS

Rear view



6. COOKTOP CONNECTIONS

Rear view

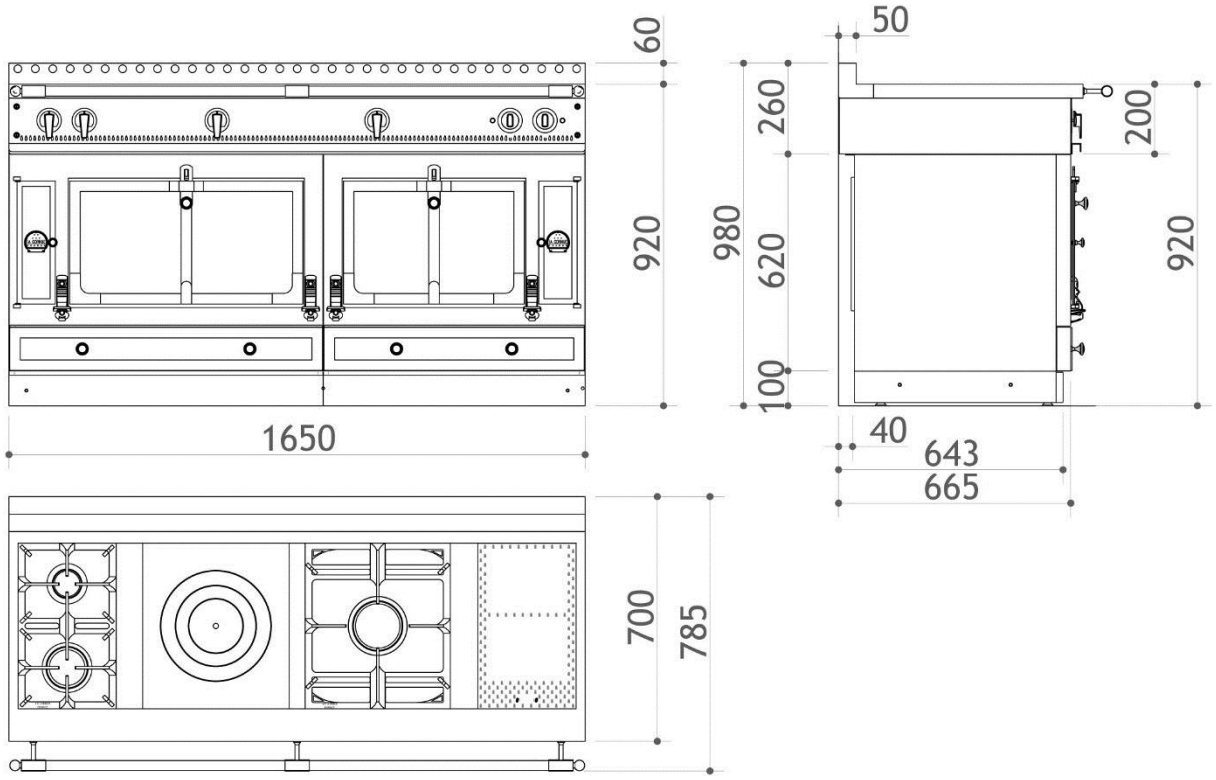


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See "power for gas and electric cooktops" chapter for the model in question.

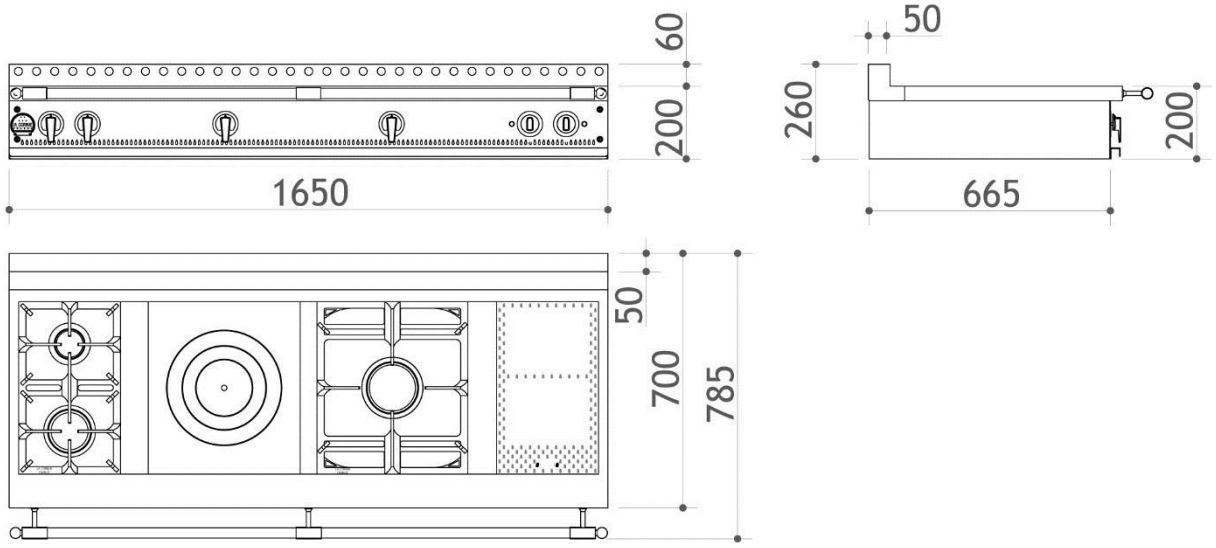
1. DIMENSIONS

Cooker - G46:



Cooker weight: 260 – 290 kg. depending on the model

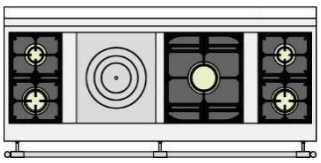
Cooktop - T46:



Cooktop weight: 90 – 130 kg. depending on the model

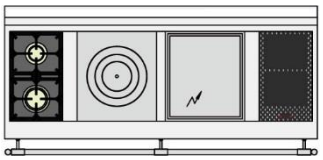
2. HOB CONFIGURATIONS

L1



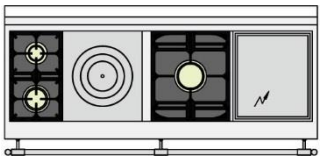
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
2 gas burners (small burner at the rear)

L2



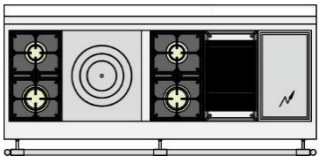
2 gas burners (small burner at the rear)
1 gas hotplate
1 large electric teppan-yaki
1 induction hob with two cooking areas

L3



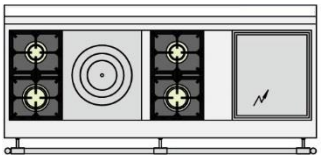
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 large electric teppan-yaki

L5



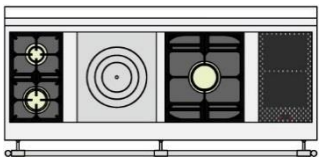
2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner at the rear)
1 gas lava rock grill
1 small electric teppan-yaki

L9



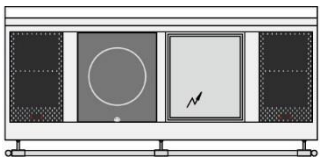
2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner at the rear)
1 large electric teppan-yaki

LM



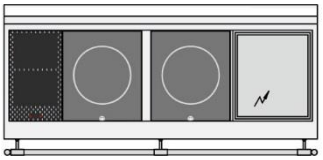
2 gas burners (small burner at the rear)
1 gas hotplate
1 maxi burner
1 induction hob with two cooking areas

LP



1 induction hob with two cooking areas
1 large induction plate with one cooking area
1 large electric teppan-yaki
1 induction hob with two cooking areas

LR



1 induction hob with two cooking areas
1 large induction plate with one cooking area
1 large induction plate with one cooking area
1 large electric teppan-yaki

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G46XXGEE L1	1	1	23,750	2,221	2,567	1,680	4950	1	22	2,5	1	11	1,5
G46XXGEE L2	1	1	11,750	1,099	1,269	0,831	10650	2	27 / 19	4 / 2,5	2 *	16 / 11	1,5 / 1,5 *
G46XXGEE L3	1	1	17,750	1,659	1,918	1,256	6950	1	30	4	1	11	1,5
G46XXGEE L5	1	1	22,950	2,147	2,480	1,624	6550	1	28	4	1	11	1,5
G46XXGEE L9	1	1	17,750	1,661	1,918	1,255	6950	1	30	4	1	11	1,5
G46XXGEE LM	1	1	17,750	1,659	1,918	1,256	8650	2	27 / 11	4 / 1,5	1	16	1,5
G46XXEEE LP	_	2	0,000	0,000	0,000	0,000	18325	3	27 / 28 / 25	4 / 4 / 2,5	2**	16 / 16	1,5 / 1,5
G46XXEEE LR	_	2	0,000	0,000	0,000	0,000	18325	3	20 / 28 / 32	2,5 / 4 / 4	2**	16 / 16	1,5 / 1,5

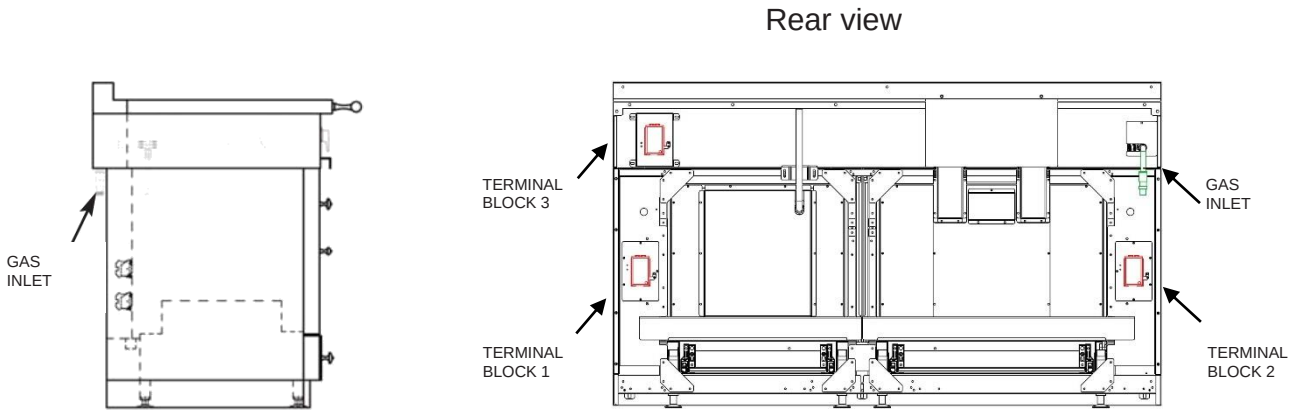
PEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminals 2 and 3
XX may be replaced by letters or figures

4. POWER FOR GAS AND ELECTRIC COOKTOPS

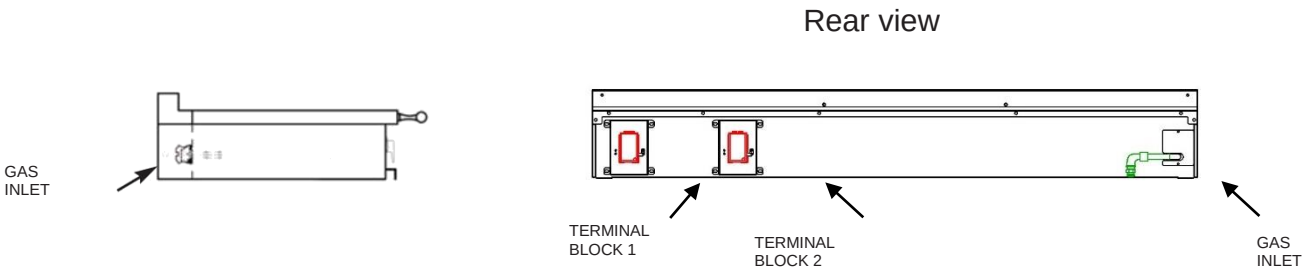
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION							
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T46XX00E L1	19,950	1,866	2,157	1,410	25	1	0,1	0,5	_		
T46XX00E L2	7,950	0,744	0,859	0,561	5725	1	25	2,5	1	16	1,5
T46XX00E L3	13,950	1,304	1,508	0,986	2025	1	9	1	_		
T46XX00E L5	19,150	1,792	2,070	1,354	1625	1	7	1	_		
T46XX00E L9	13,950	1,306	1,508	0,985	2025	1	9	1	_		
T46XX00E LM	13,950	1,304	1,508	0,986	3725	1	16	1,5	_		
T46XX00E LP	0,000	0,000	0,000	0,000	13100	2	25 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*
T46XX00E LR	0,000	0,000	0,000	0,000	13100	2	25 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*

PEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX May be replaced by letters or figures

5. COOKER CONNECTIONS



6. COOKTOP CONNECTIONS

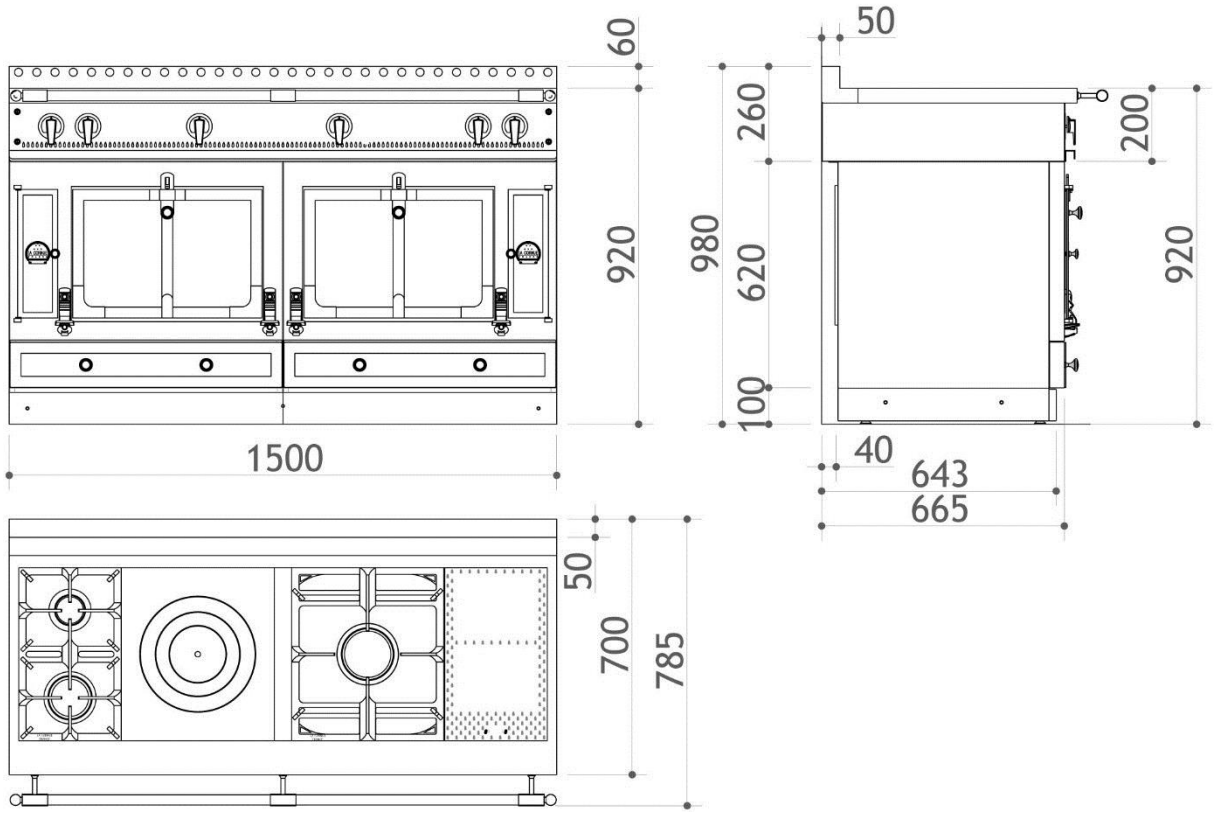


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See "power for gas and electric cooktops" chapter for the model in question.

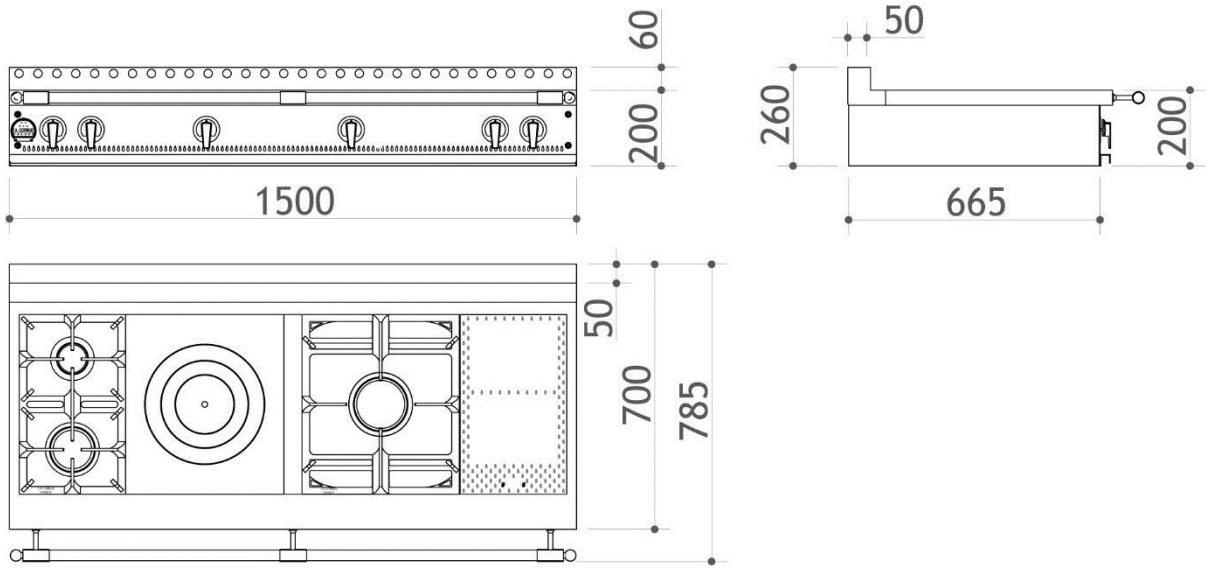
1. DIMENSIONS

Cooker - G45:



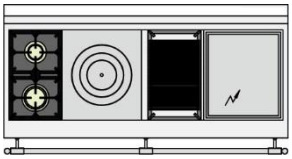
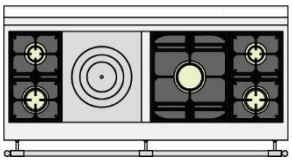
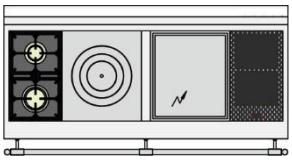
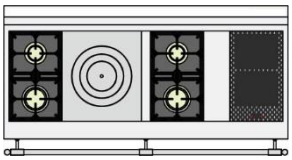
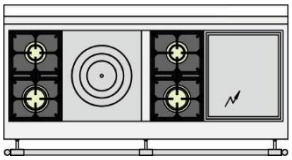
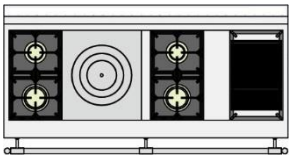
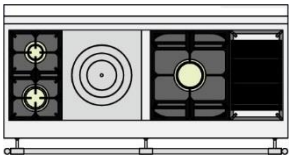
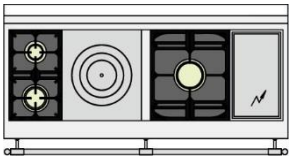
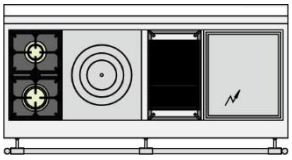
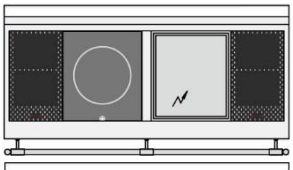
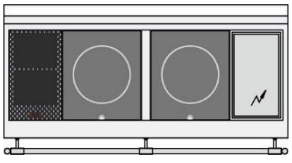
Cooker weight: 250 – 280 kg. depending on the model

Cooktop - T45:



Cooktop weight: 80 – 110 kg. depending on the model

2. HOB CONFIGURATIONS

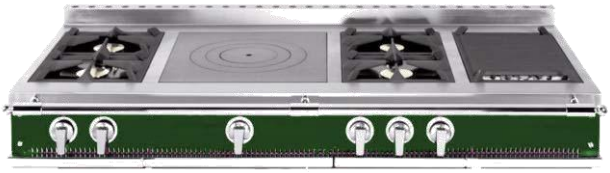
KM		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill 1 large electric teppan-yaki
K1		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 gas burners (small burner at the rear)
K2		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki 1 induction hob with two cooking areas
K3		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 induction hob with two cooking areas
K4		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 large electric teppan-yaki
K5		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
K6		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 gas lava rock grill
K7		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 small electric teppan-yaki
KH		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill 1 large electric teppan-yaki
KP		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 large electric teppan-yaki 1 induction hob with two cooking areas
KR		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 large induction plate with one cooking area 1 small electric teppan-yaki

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G45XXGEE K1	1	1	23,050	2,156	2,492	1,629	4950	1	22	2,5	1	11	1,5
G45XXGEE K2	1	1	11,050	1,034	1,194	0,780	10650	2	27 / 19	4 / 2,5	2 *	16 / 11	1,5 / 1,5*
G45XXGEE K3	1	1	17,050	1,596	1,843	1,204	8650	2	27 / 11	4 / 1,5	1	16	1,5
G45XXGEE K4	1	1	17,050	1,596	1,843	1,204	6950	1	30	4	1	11	1,5
G45XXGEE K5	1	1	22,250	2,082	2,405	1,573	4950	1	22	2,5	1	11	1,5
G45XXGEE K6	1	1	22,250	2,080	2,405	1,574	4950	1	22	2,5	1	11	1,5
G45XXGEE K7	1	1	17,050	1,594	1,843	1,205	6550	1	28	4	1	11	1,5
G45XXGEE KH	1	1	16,250	1,520	1,756	1,149	6950	2	20 / 11	2,5 / 1,5	1	11	1,5
G45XXGEE KM	1	1	17,050	1,594	1,843	1,205	8650	2	27 / 11	4 / 1,5	1	16	1,5
G45XXEEE KP	_	2	0,000	0,000	0,000	0,000	18150	3	27 / 27 / 25	4 / 4 / 2,5	2**	16 / 16	1,5 / 1,5
G45XXEEE KR	_	2	0,000	0,000	0,000	0,000	17750	3	18 / 27 / 32	2,5 / 4 / 4	2**	16 / 16	1,5 / 1,5

PEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX may be replaced by letters or figures

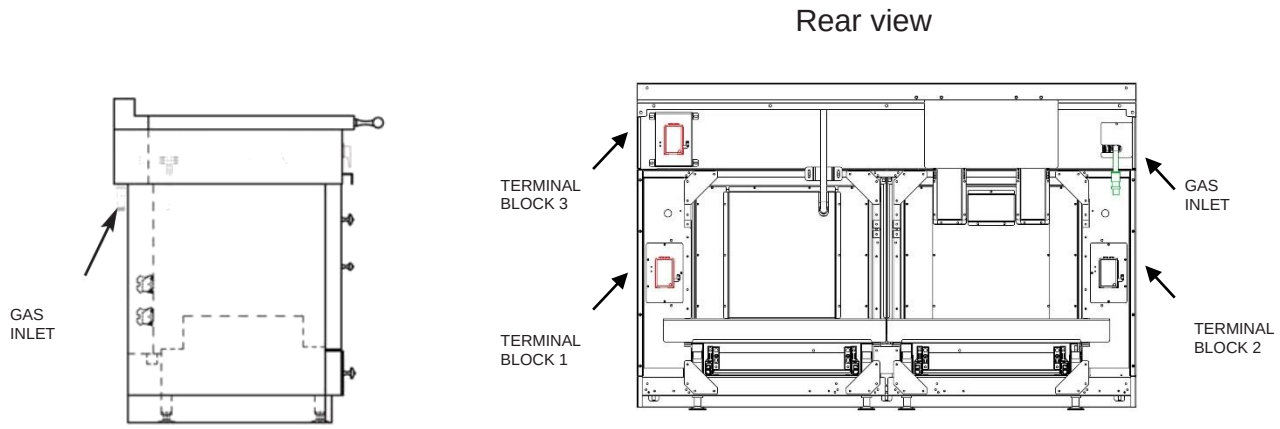
4. POWER FOR GAS AND ELECTRIC COOKTOPS



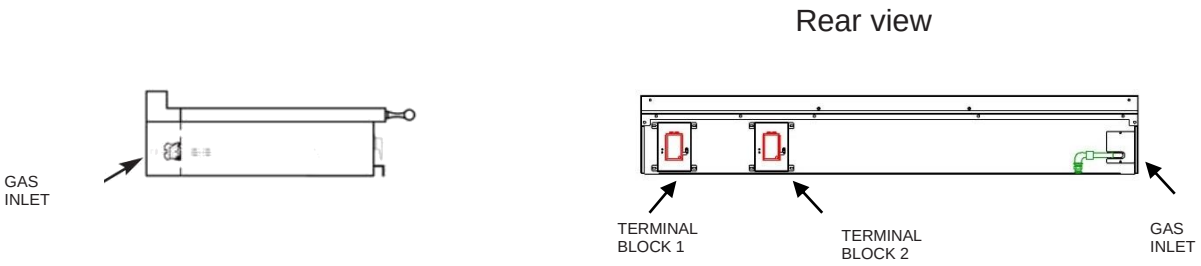
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T45XX00E K1	19,950	1,866	2,157	1,410	25	1	0,1	0,5			
T45XX00E K2	7,950	0,744	0,859	0,561	5725	1	25	2,5	1	16	1,5
T45XX00E K3	13,950	1,306	1,508	0,985	3725	1	16	1,5			
T45XX00E K4	13,950	1,306	1,508	0,985	2025	1	9	1			
T45XX00E K5	19,150	1,792	2,070	1,354	25	1	0,1	0,5			
T45XX00E K6	19,150	1,790	2,070	1,355	25	1	0,1	0,5			
T45XX00E K7	13,950	1,304	1,508	0,986	1625	1	7	1			
T45XX00E KH	13,150	1,230	1,421	0,930	2025	1	9	1			
T45XX00E KM	13,950	1,304	1,508	0,986	3725	1	16	1,5			
T45XX00E KP	0,000	0,000	0,000	0,000	13100	2	25 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*
T45XX00E KR	0,000	0,000	0,000	0,000	12700	2	23 / 32	2,5 / 4	2*	16 / 16	1,5 / 1,5*

PEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX May be replaced by letters or figures

5. COOKER CONNECTIONS



6. COOKTOP CONNECTIONS

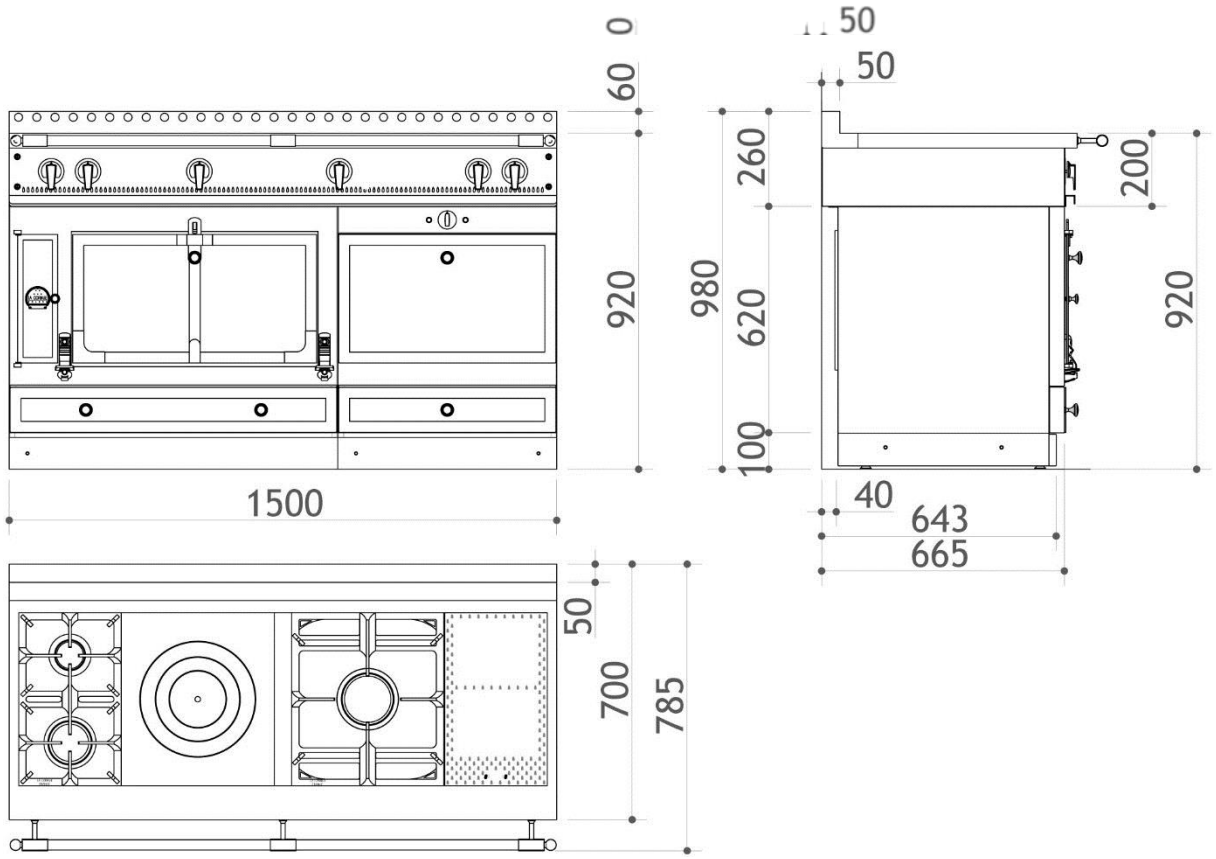


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

1. DIMENSIONS

Cooker - G44:



Cooker weight: 250 – 280 kg. depending on the model

2. HOB CONFIGURATIONS

See page 29

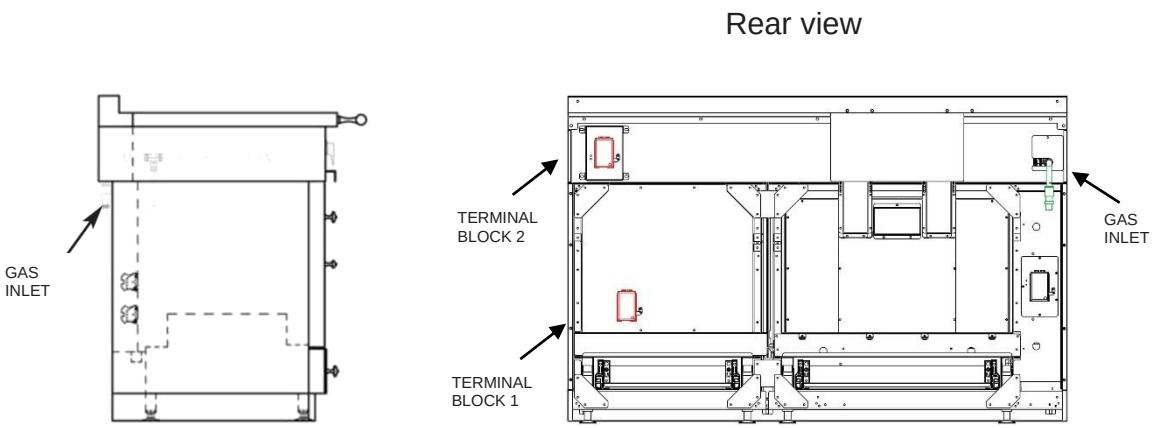
LE GRAND CHATELET 150 – G44

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G44XXGEE K1	1		23,750	2,221	2,567	1,680	3725	1	16	1,5	1	10	1,5
G44XXEEE K1		1	19,950	1,866	2,157	1,410	4025	1	18	2,5	1	12	1,5
G44XXGEE K2	1		11,750	1,099	1,269	0,831	9425	2	16 / 25	1,5 / 2,5	1	16	1,5
G44XXEEE K2		1	7,950	0,744	0,859	0,561	9725	2	18 / 25	2,5 / 2,5	1	16	1,5
G44XXGEE K3	1		17,750	1,661	1,918	1,255	7425	1	32	4	1	16	1,5
G44XXEEE K3		1	13,950	1,306	1,508	0,985	7725	2	18 / 16	2,5 / 1,5	1	16	1,5
G44XXGEE K4	1		17,750	1,661	1,918	1,255	5725	1	25	2,5	1	10	1,5
G44XXEEE K4		1	13,950	1,306	1,508	0,985	6025	1	26	4	1	12	1,5
G44XXGEE K5	1		22,950	2,147	2,480	1,624	3725	1	16	1,5	1	10	1,5
G44XXEEE K5		1	19,150	1,792	2,070	1,354	4025	1	18	2,5	1	12	1,5
G44XXGEE K6	1		22,950	2,145	2,480	1,625	3725	1	16	1,5	1	10	1,5
G44XXEEE K6		1	19,150	1,790	2,070	1,355	4025	1	18	2,5	1	12	1,5
G44XXGEE K7	1		17,750	1,659	1,918	1,256	5325	1	23	4	1	10	1,5
G44XXEEE K7		1	13,950	1,304	1,508	0,986	5625	1	24	4	1	12	1,5
G44XXGEE KH	1		16,950	1,585	1,831	1,200	5725	1	25	2,5	1	10	1,5
G44XXEEE KH		1	13,150	1,230	1,421	0,930	6025	1	26	4	1	12	1,5
G44XXGEE KM	1		17,750	1,659	1,918	1,256	7425	1	32	4	1	16	1,5
G44XXEEE KM		1	13,950	1,304	1,508	0,986	7725	2	18 / 16	2,5 / 1,5	1	16	1,5
G44XXEEE KP		1	0,000	0,000	0,000	0,000	17100	3	18 / 25 / 32	2,5 / 2,5 / 4	2	16 / 16	1,5 / 1,5
G44XXEEE KR		1	0,000	0,000	0,000	0,000	16700	3	18 / 23 / 32	2,5 / 2,5 / 4	2	12 / 16	1,5 / 1,5

PEASE NOTE:
XX may be replaced by letters or figures

4. COOKER CONNECTIONS

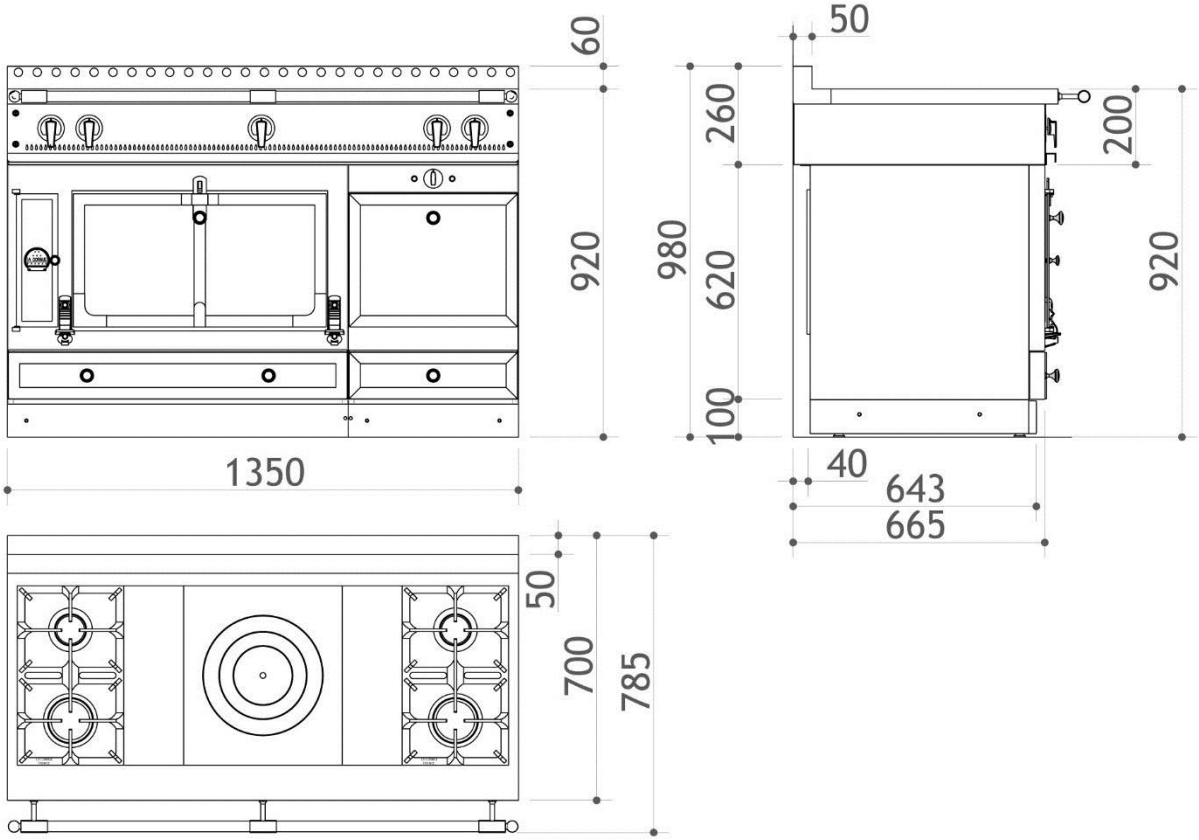


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

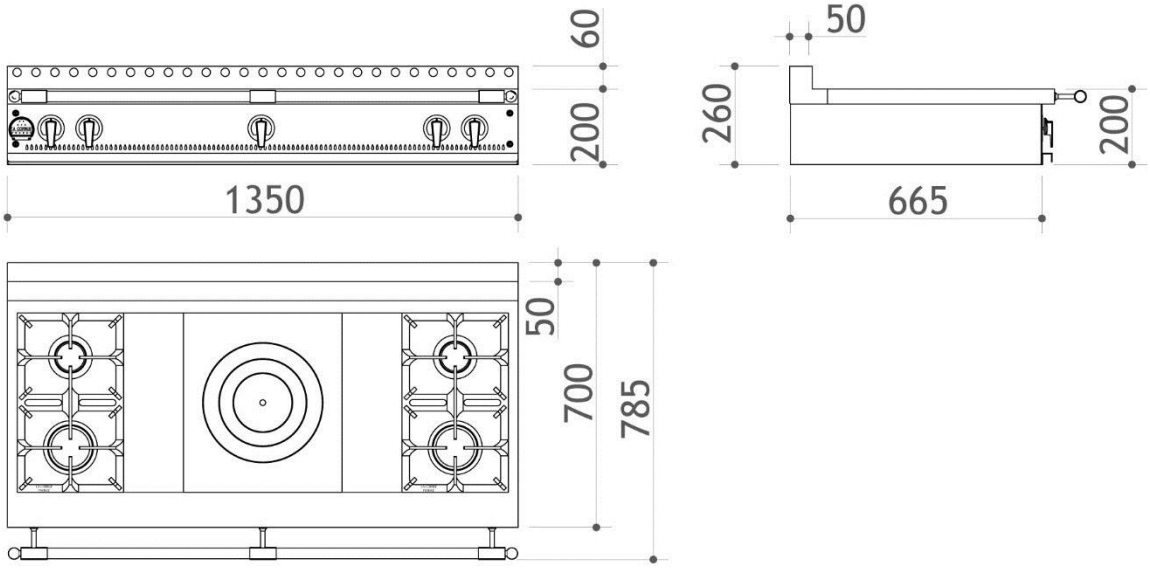
1. DIMENSIONS

Cooker - G43:



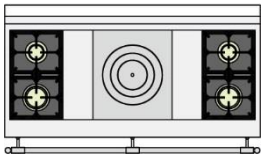
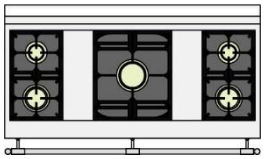
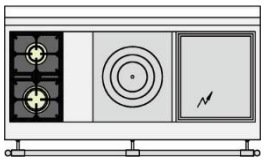
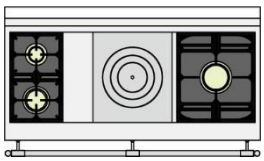
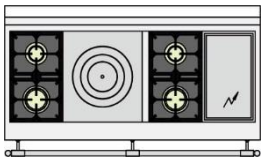
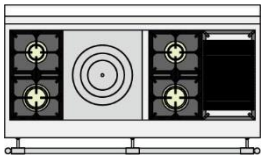
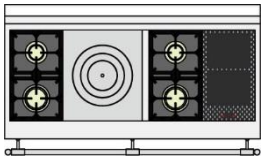
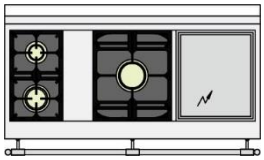
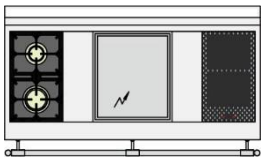
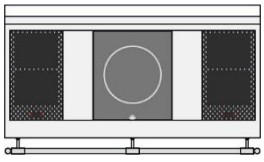
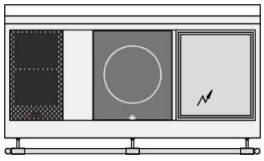
Cooker weight: 200 – 220 kg. depending on the model

Cooktop - T43:



Cooktop weight: 80 – 100 kg. depending on the model

2. HOB CONFIGURATIONS

H0		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
H1		2 gas burners (small burner at the rear) 1 maxi burner 2 gas burners (small burner at the rear)
H2		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki
H3		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner
H4		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 small electric teppan-yaki
H6		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
HC		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 induction hob with two cooking areas
HF		2 gas burners (small burner at the rear) 1 maxi burner 1 large electric teppan-yaki
HK		2 gas burners (small burner at the rear) 1 large electric teppan-yaki 1 induction hob with two cooking areas
HP		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 induction hob with two cooking areas
HR		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 large electric teppan-yaki

LE CHATELET 135 – G43

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G43XXGEE H0	1		17,750	1,661	1,918	1,255	3725	1	16	1,5	1	10	1,5
G43XXEEE H0		1	13,950	1,306	1,508	0,985	4025	1	18	2,5	1	12	1,5
G43XXGEE H1	1		21,800	2,039	2,357	1,543	3725	1	16	1,5	1	10	1,5
G43XXEEE H1		1	18,000	1,684	1,947	1,273	4025	1	18	2,5	1	12	1,5
G43XXGEE H2	1		11,750	1,099	1,269	0,831	5725	1	25	2,5	1	10	1,5
G43XXEEE H2		1	7,950	0,744	0,859	0,561	6025	1	26	4	1	12	1,5
G43XXGEE H3	1		17,750	1,659	1,918	1,256	3725	1	16	1,5	1	10	1,5
G43XXEEE H3		1	13,950	1,304	1,508	0,986	4025	1	18	2,5	1	12	1,5
G43XXGEE H4	1		17,750	1,661	1,918	1,255	5325	1	23	2,5	1	10	1,5
G43XXEEE H4		1	13,950	1,306	1,508	0,985	5625	1	24	2,5	1	12	1,5
G43XXGEE H6	1		22,950	2,147	2,480	1,624	3725	1	16	1,5	1	10	1,5
G43XXEEE H6		1	19,150	1,792	2,070	1,354	4025	1	18	2,5	1	12	1,5
G43XXGEE HC	1		17,750	1,661	1,918	1,255	7425	1	32	4	1	16	1,5
G43XXEEE HC		1	13,950	1,306	1,508	0,985	7725	2	17 / 16	2,5 / 1,5	1	16	1,5
G43XXGEE HF	1		15,800	1,477	1,708	0,985	5725	1	25	2,5	1	10	1,5
G43XXEEE HF		1	12,000	1,122	1,298	0,849	6025	1	26	4	1	12	1,5
G43XXGEE HK	1		9,800	0,917	1,059	0,694	9425	2	16 / 25	1,5 / 2,5	1	16	1,5
G43XXEEE HK		1	6,000	0,562	0,649	0,424	9725	2	17 / 25	2,5 / 2,5	1	16	1,5
G43XXEEE HP		1	0,000	0,000	0,000	0,000	15100	2	33 / 32	6 / 4	2	12 / 16	1,5 / 1,5
G43XXEEE HR		1	0,000	0,000	0,000	0,000	13400	2	26 / 32	4 / 4	2	12 / 16	1,5 / 1,5

PEASE NOTE:

* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE

** Cables on terminal blocks 2 and 3

XX may be replaced by letters or figures

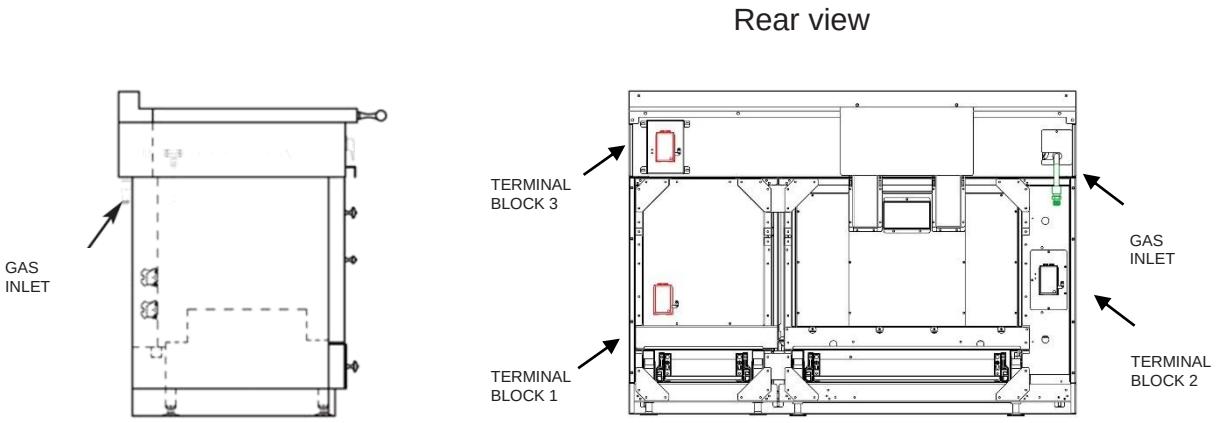
LE CHATELET 135 – T43

4. POWER FOR GAS AND ELECTRIC COOKTOPS

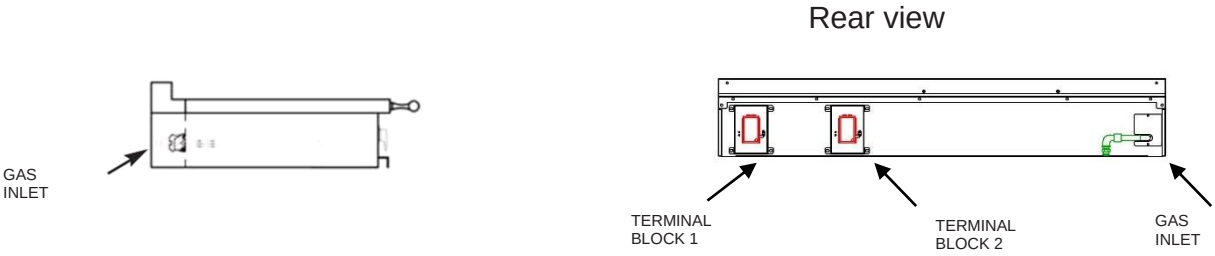
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T43XX00E H0	13,950	1,306	1,508	0,985	25	1	0,1	0,5			
T43XX00E H1	18,000	1,684	1,947	1,273	25	1	0,1	0,5			
T43XX00E H2	7,950	0,744	0,859	0,561	2025	1	9	1			
T43XX00E H3	13,950	1,304	1,508	0,986	25	1	0,1	0,5			
T43XX00E H4	13,950	1,306	1,508	0,985	1625	1	7	1			
T43XX00E H6	19,150	1,792	2,070	1,354	25	1	0,1	0,5			
T43XX00E HC	13,950	1,306	1,508	0,985	3725	1	16	1,5			
T43XX00E HF	12,000	1,122	1,298	0,849	2025	1	9	1			
T43XX00E HK	6,000	0,562	0,649	0,424	5725	1	25	2,5	1	16	1,5
T43XX00E HP	0,000	0,000	0,000	0,000	11100	2	32 / 16	4 / 1,5	1	16	1,5
T43XX00E HR	0,000	0,000	0,000	0,000	9400	2	25 / 16	2,5 / 1,5	1	16	1,5

PEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX may be replaced by letters or figures

5. COOKER CONNECTIONS



6. COOKTOP CONNECTIONS

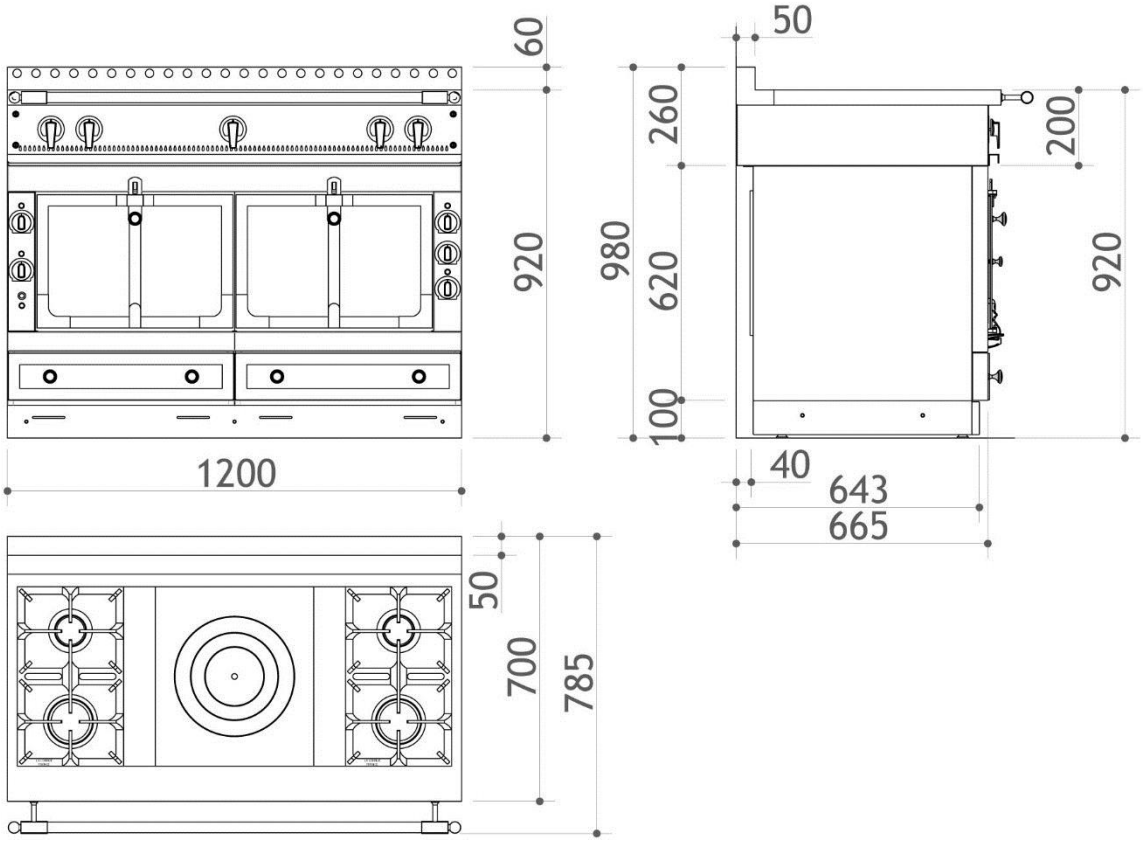


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

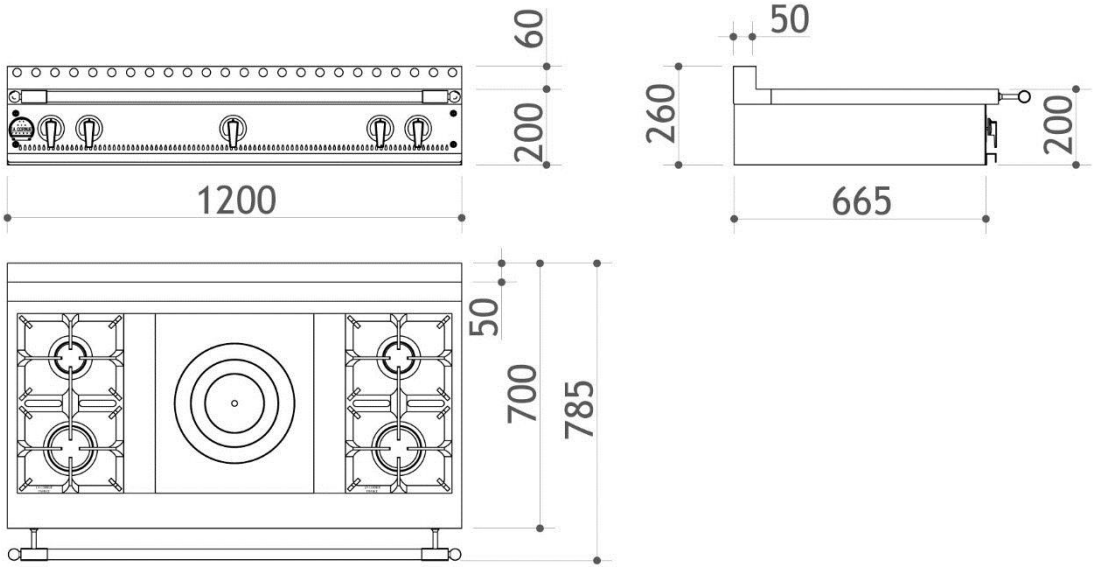
1. DIMENSIONS

Cooker - G42:



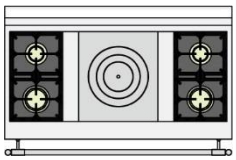
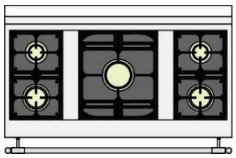
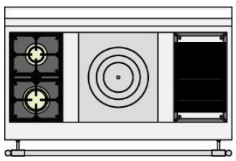
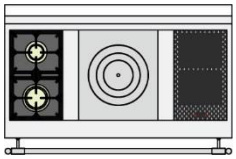
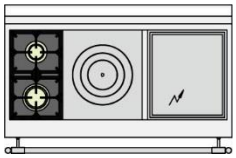
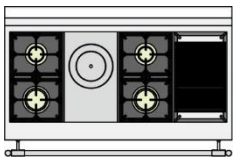
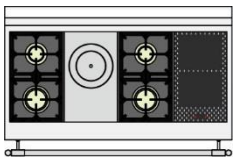
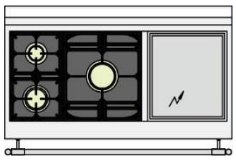
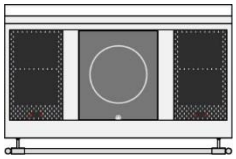
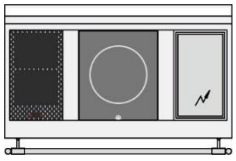
Cooker weight: 200 – 220 kg. depending on the model

Cooktop - T42:



Cooktop weight: 80 – 90 kg. depending on the model

2. HOB CONFIGURATIONS

E0		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
E1		2 gas burners (small burner at the rear) 1 maxi burner 2 gas burners (small burner at the rear)
E2		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill
E4		2 gas burners (small burner at the rear) 1 gas hotplate 1 induction hob with two cooking areas
E5		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki
E6		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
ED		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 induction hob with two cooking areas
EF		2 gas burners (small burner at the rear) 1 maxi burner 1 large electric teppan-yaki
EP		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 induction hob with two cooking areas
ER		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 small electric teppan-yaki

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G42XXGEE E0	1	1	17,050	1,596	1,843	1,204	4950	1	22	2,5	1	11	1,5
G42XXGEE E1	1	1	21,100	1,974	2,282	1,492	4950	1	22	2,5	1	11	1,5
G42XXGEE E2	1	1	16,250	1,520	1,756	1,149	4950	1	22	2,5	1	11	1,5
G42XXGEE E4	1	1	11,050	1,034	1,194	0,780	8650	2	22 / 16	2,5 / 1,5	1	16	1,5
G42XXGEE E5	1	1	11,050	1,034	1,194	0,780	6950	1	30	4	1	11	1,5
G42XXGEE E6	1	1	22,250	2,082	2,405	1,573	4950	1	22	2,5	1	11	1,5
G42XXGEE ED	1	1	17,050	1,596	1,843	1,204	8650	2	22 / 16	2,5 / 1,5	1	16	1,5
G42XXGEE EF	1	1	15,100	1,412	1,633	1,068	6950	1	30	4	1	11	1,5
G42XXEEE EP	_	2	0,000	0,000	0,000	0,000	16150	3	22 / 32 / 16	2,5 / 4 / 1,5	2	11 / 16	1,5 / 1,5
G42XXEEE ER	_	2	0,000	0,000	0,000	0,000	14050	2	29 / 32	4 / 4	2	11 / 16	1,5 / 1,5

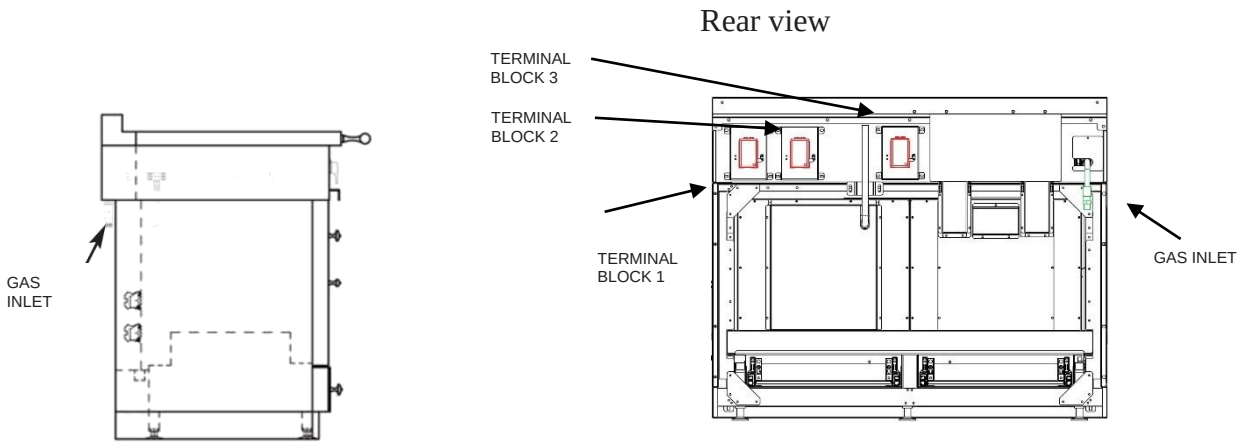
PEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX may be replaced by letters or figures

4. POWER FOR GAS AND ELECTRIC COOKTOPS

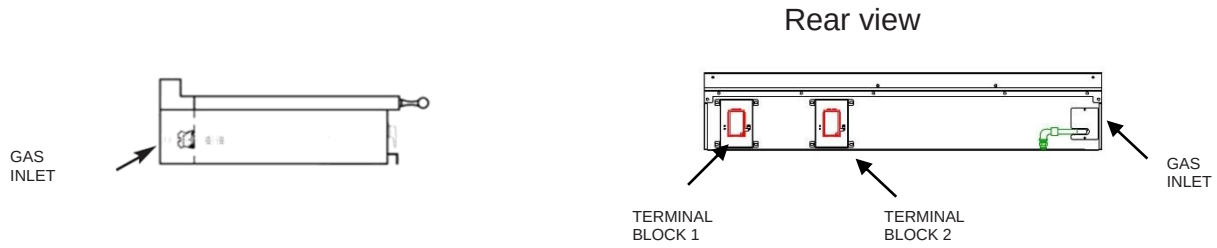
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T42XX00E E0	13,950	1,306	1,508	0,985	25	1	0,1	0,5			
T42XX00E E1	18,000	1,684	1,947	1,273	25	1	0,1	0,5			
T42XX00E E2	13,150	1,230	1,421	0,930	25	1	0,1	0,5			
T42XX00E E4	7,950	0,744	0,859	0,561	3725	1	16	1,5			
T42XX00E E5	7,950	0,744	0,859	0,561	2025	1	9	1			
T42XX00E E6	19,150	1,792	2,070	1,354	25	1	0,1	0,5			
T42XX00E ED	13,950	1,306	1,508	0,985	3725	1	16	1,5			
T42XX00E EF	12,000	1,122	1,298	0,849	2025	1	9	1			
T42XX00E EP	0,000	0,000	0,000	0,000	11100	2	32 / 16	4 / 1,5	1	16	1,5
T42XX00E ER	0,000	0,000	0,000	0,000	9000	2	23 / 16	2,5 / 1,5	1	16	1,5

PEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX may be replaced by letters or figures

5. COOKER CONNECTIONS



6. COOKTOP CONNECTIONS

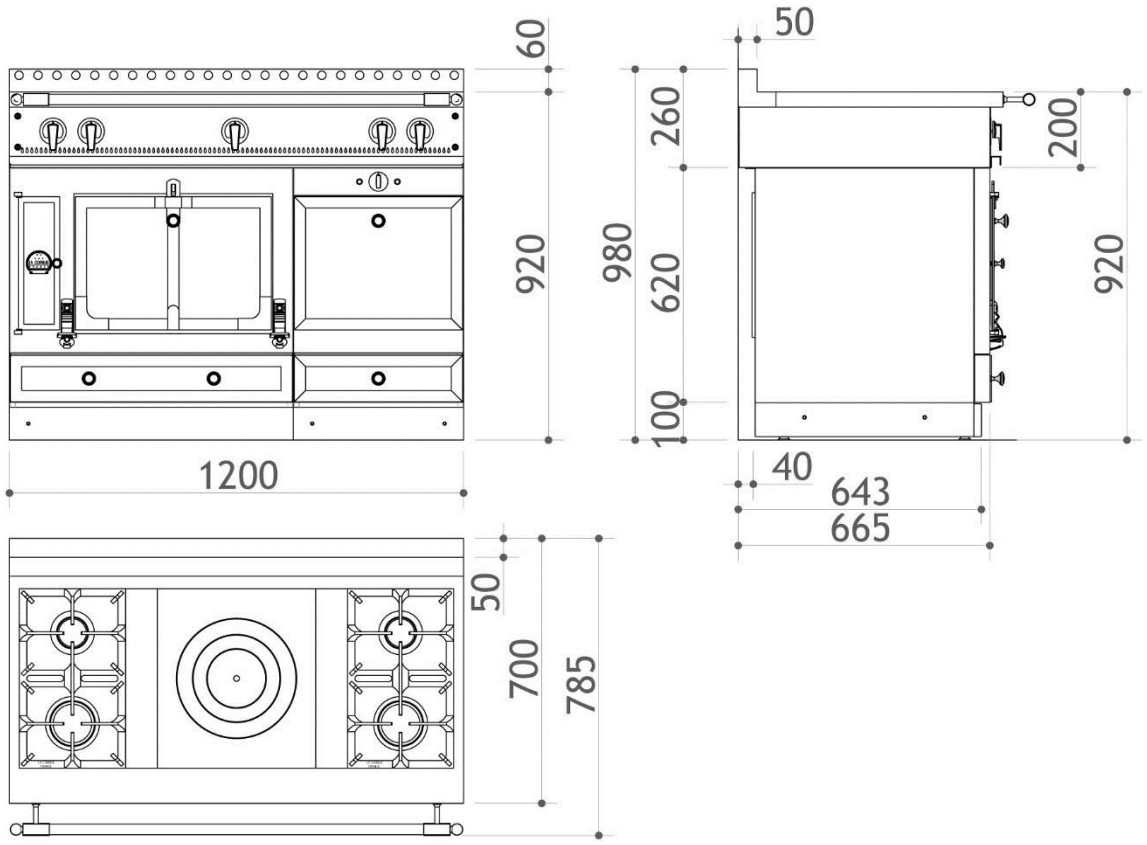


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See "power for gas and electric cooktops" chapter for the model in question.

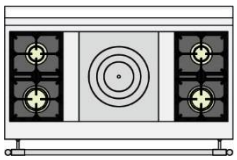
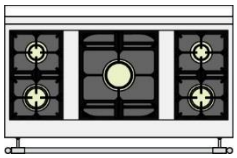
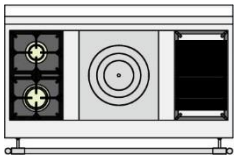
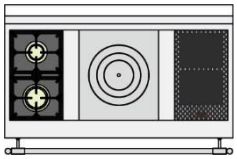
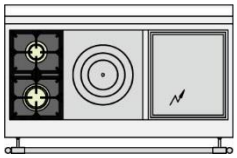
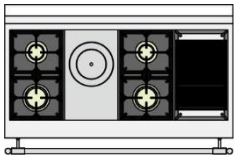
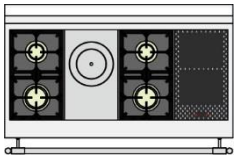
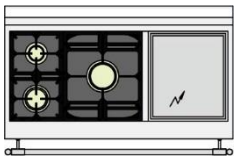
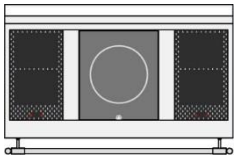
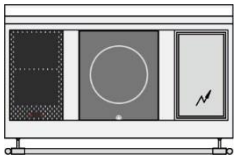
1. DIMENSIONS

Cooker - G41:



Cooker weight: 200 – 220 kg. depending on the model

2. HOB CONFIGURATIONS

E0		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
E1		2 gas burners (small burner at the rear) 1 maxi burner 2 gas burners (small burner at the rear)
E2		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill
E4		2 gas burners (small burner at the rear) 1 gas hotplate 1 induction hob with two cooking areas
E5		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki
E6		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
ED		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 induction hob with two cooking areas
EF		2 gas burners (small burner at the rear) 1 maxi burner 1 large electric teppan-yaki
EP		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 induction hob with two cooking areas
ER		1 induction hob with two cooking areas 1 large induction plate with one cooking area 1 small electric teppan-yaki

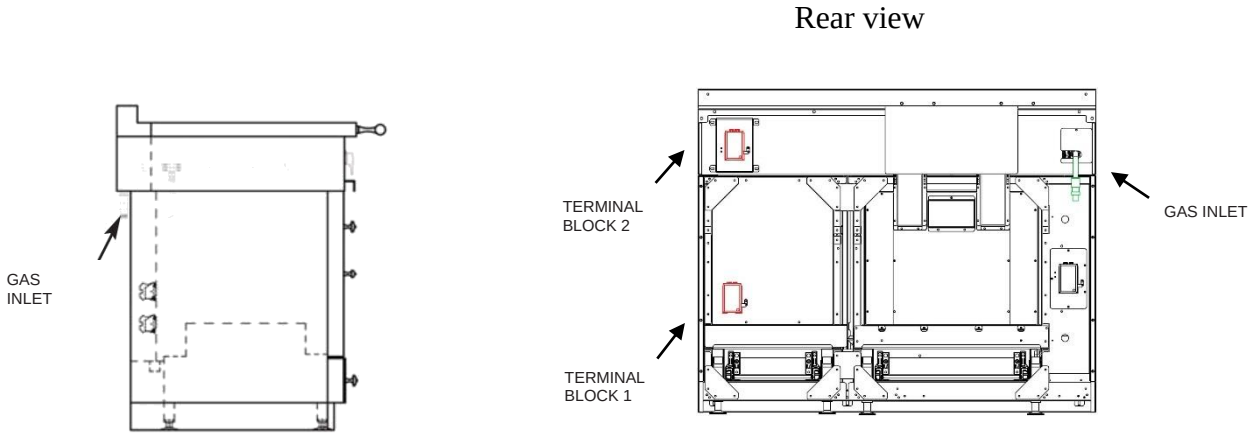
LE CHATELET 120 – G41

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G41XXGEE E0	1		17,050	1,596	1,843	1,204	3725	1	16	1,5	1	11	1,5
G41XXEEE E0		1	13,950	1,306	1,508	0,985	3850	1	17	2,5	1	11	1,5
G41XXGEE E1	1		21,100	1,974	2,282	1,492	3725	1	16	1,5	1	11	1,5
G41XXEEE E1		1	18,000	1,684	1,947	1,273	3850	1	17	2,5	1	11	1,5
G41XXGEE E2	1		16,250	1,520	1,756	1,149	3725	1	16	1,5	1	11	1,5
G41XXEEE E2		1	13,150	1,230	1,421	0,930	3850	1	17	2,5	1	11	1,5
G41XXGEE E4	1		11,050	1,034	1,194	0,780	7425	1	32	4	1	16	1,5
G41XXEEE E4		1	7,950	0,744	0,859	0,561	7550	2	17 / 16	2,5 / 1,5	1	16	1,5
G41XXGEE E5	1		11,050	1,034	1,194	0,780	5725	1	25	2,5	1	10	1,5
G41XXEEE E5		1	7,950	0,744	0,859	0,561	5850	1	25	2,5	1	11	1,5
G41XXGEE E6	1		22,250	2,082	2,405	1,573	3725	1	16	1,5	1	11	1,5
G41XXEEE E6		1	19,150	1,792	2,070	1,354	3850	1	17	2,5	1	11	1,5
G41XXGEE ED	1		17,050	1,596	1,843	1,204	7425	1	32	4	1	16	1,5
G41XXEEE ED		1	13,950	1,306	1,508	0,985	7550	2	17 / 16	2,5 / 1,5	1	16	1,5
G41XXGEE EF	1		15,100	1,412	1,633	1,068	5725	1	25	2,5	1	10	1,5
G41XXEEE EF		1	12,000	1,122	1,298	0,849	5850	1	25	2,5	1	11	1,5
G41XXEEE EP	_	1	0,000	0,000	0,000	0,000	14925	2	33 / 32	6 / 4	2	11 / 16	1,5 / 1,5
G41XXEEE ER	_	1	0,000	0,000	0,000	0,000	12825	2	24 / 32	2,5 / 4	2	11 / 16	1,5 / 1,5

PLEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX may be replaced by letters or figures

4. COOKER CONNECTIONS

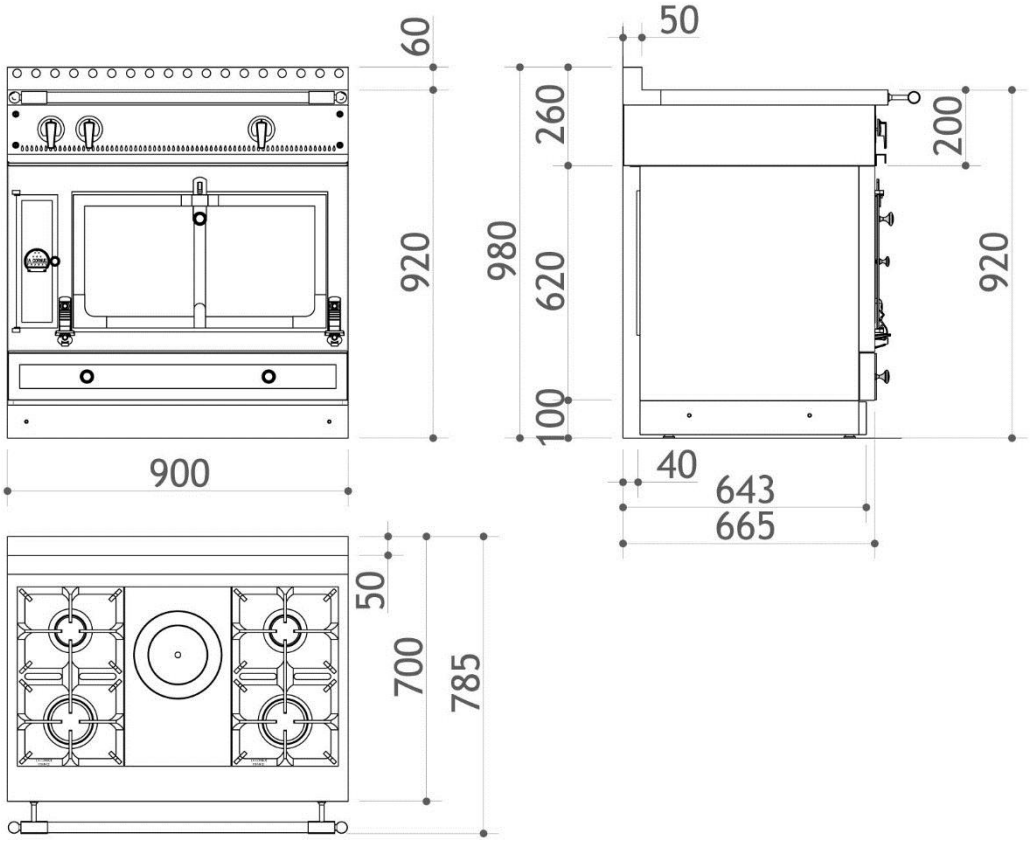


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

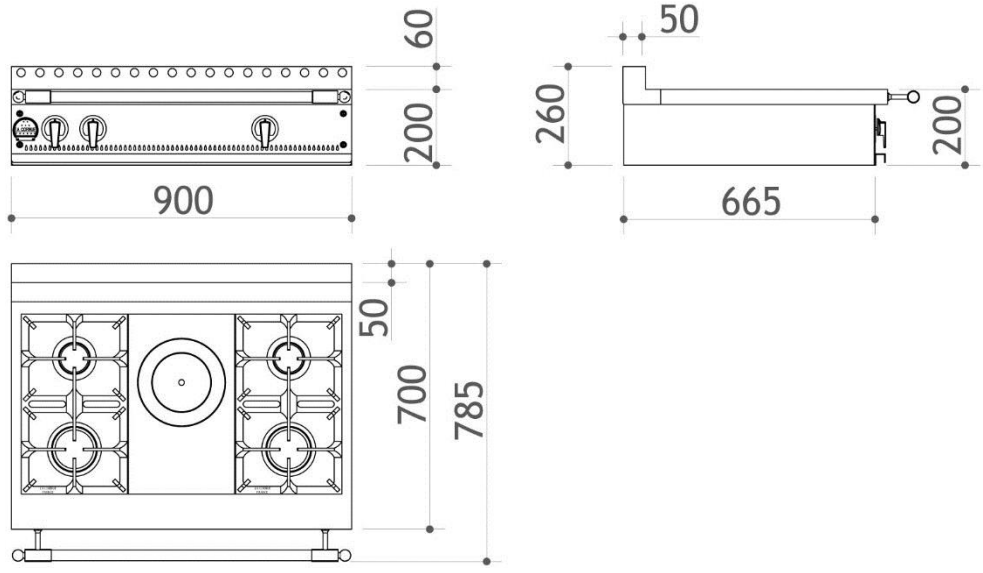
1. DIMENSIONS

Cooker - G49:



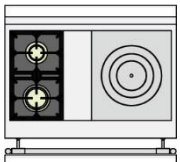
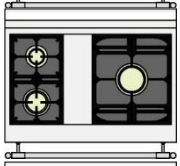
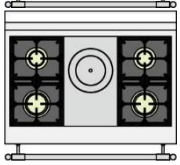
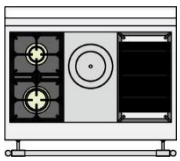
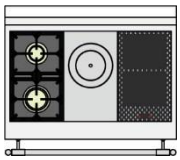
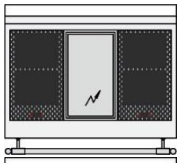
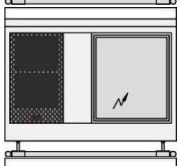
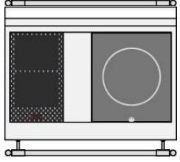
Cooker weight: 100 – 150 kg. depending on the model

Cooktop - T49:



Cooktop weight: 70 – 100 kg. depending on the model

2. HOB CONFIGURATIONS

C0		2 gas burners (small burner at the rear) 1 gas hotplate
C1		2 gas burners (small burner at the rear) 1 maxi burner
C2		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
C3		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill
C5		2 gas burners (small burner at the rear) 1 gas hotplate 1 induction hob with two cooking areas
CB		1 induction hob with two cooking areas 1 small electric teppan-yaki 1 induction hob with two cooking areas
CC		1 induction hob with two cooking areas 1 large electric teppan-yaki
CR		1 induction hob with two cooking areas 1 large induction plate with one cooking area

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G49XXG0E C0	1		11,750	1,099	1,269	0,831	2425	1	11	1,5			
G49XXE0E C0		1	7,950	0,744	0,859	0,561	2725	1	12	1,5			
G49XXG0E C1	1		15,800	1,477	1,708	1,119	2425	1	11	1,5			
G49XXE0E C1		1	12,000	1,122	1,298	0,849	2725	1	12	1,5			
G49XXG0E C2	1		17,750	1,661	1,918	1,255	2425	1	11	1,5			
G49XXE0E C2		1	13,950	1,306	1,508	0,985	2725	1	12	1,5			
G49XXG0E C3	1		16,950	1,585	1,831	1,200	2425	1	11	1,5			
G49XXE0E C3		1	13,150	1,230	1,421	0,930	2725	1	12	1,5			
G49XXG0E C5	1		11,750	1,099	1,269	0,831	6125	1	27	4	1	16	1,5
G49XXE0E C5		1	7,950	0,744	0,859	0,561	6425	1	28	4	1	16	1,5
G49XXE0E CB		1	0,000	0,000	0,000	0,000	11700	2	19 / 32	2,5 / 4	2 *	12 / 16	1,5* / 1,5
G49XXE0E CC		1	0,000	0,000	0,000	0,000	8400	2	12 / 25	1,5 / 2,5	1	16	1,5
G49XXE0E CR		1	0,000	0,000	0,000	0,000	10100	2	12 / 32	1,5 / 4	1	16	1,5

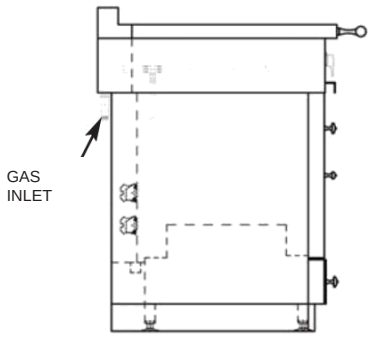
PLEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX may be replaced by letters or figures

4. POWER FOR GAS AND ELECTRIC COOKTOPS

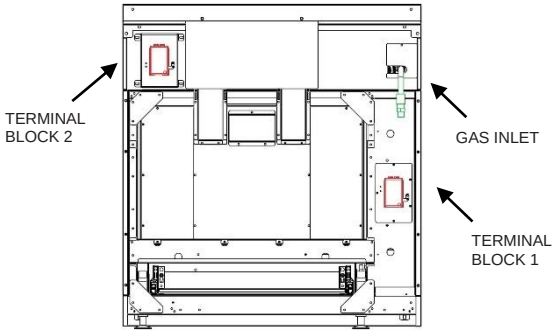
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T49XX00E C0	7,950	0,744	0,859	0,561	25	1	0,1	0,5			
T49XX00E C1	12,000	1,122	1,298	0,849	25	1	0,1	0,5			
T49XX00E C2	13,950	1,306	1,508	0,985	25	1	0,1	0,5			
T49XX00E C3	13,150	1,230	1,421	0,930	25	1	0,1	0,5			
T49XX00E C5	7,950	0,744	0,859	0,561	3725	1	16	1,5			
T49XX00E CB	0,000	0,000	0,000	0,000	9000	2	23 / 16	2,5 / 1,5	1	16	1,5
T49XX00E CC	0,000	0,000	0,000	0,000	5700	1	25	2,5	1	16	1,5
T49XX00E CR	0,000	0,000	0,000	0,000	7400	1	32	4	1	16	1,5

PLEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX may be replaced by letters or figures

5. COOKER CONNECTIONS

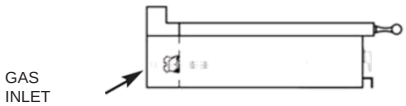


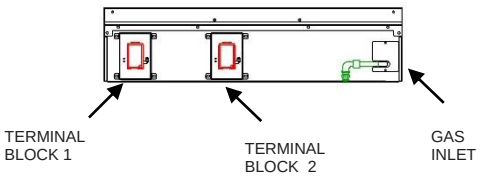
Rear view



6. COOKTOP CONNECTIONS

Rear view



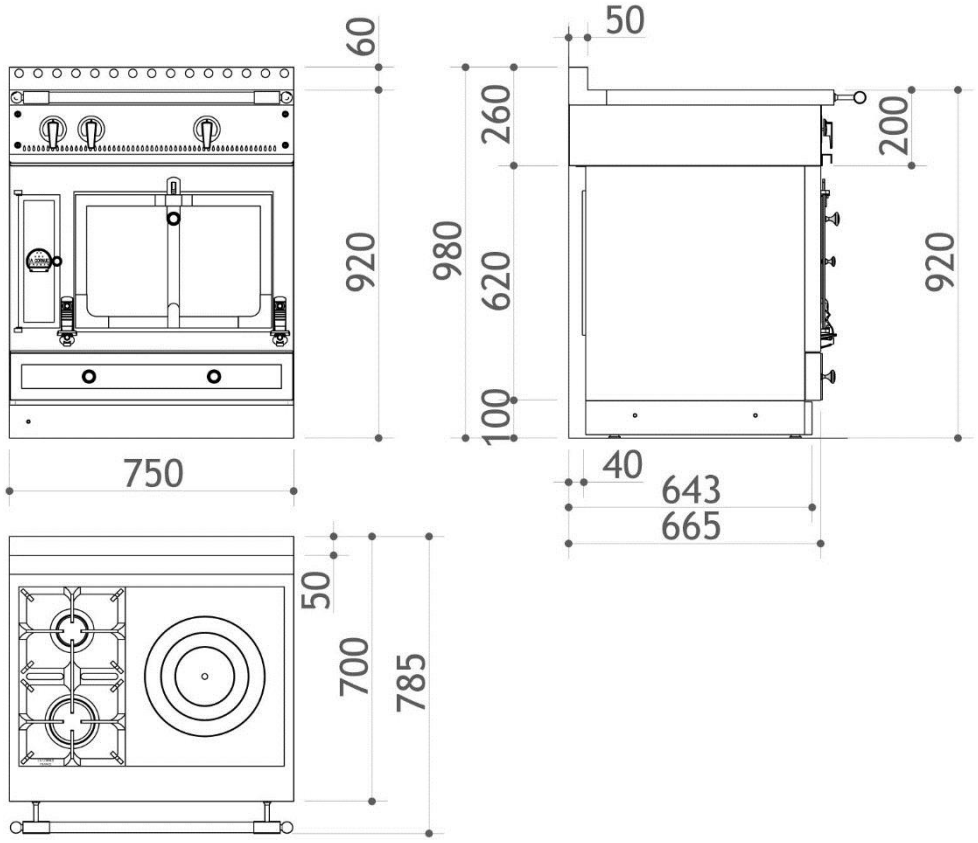


The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

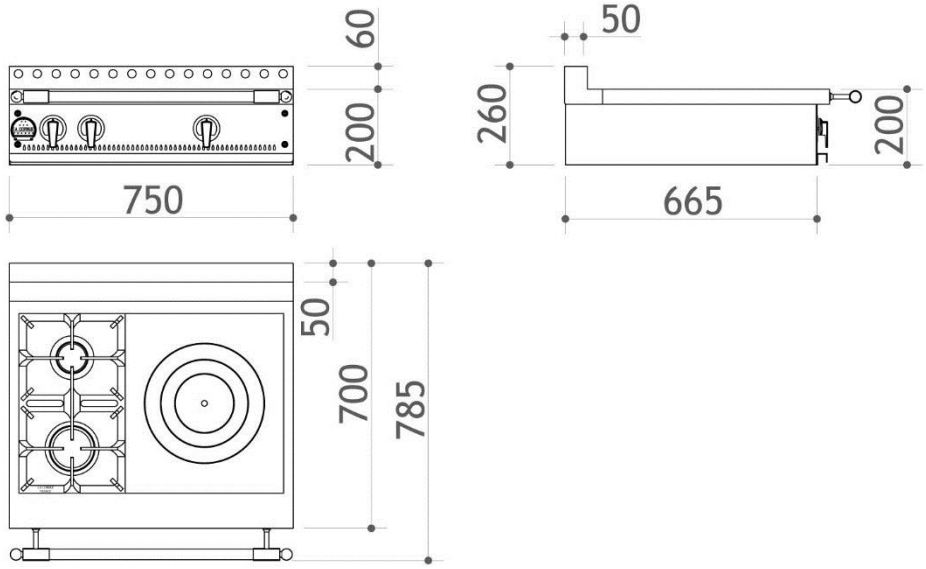
1. DIMENSIONS

Cooker - G47:



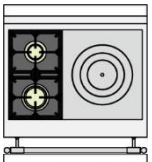
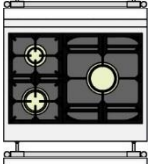
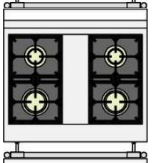
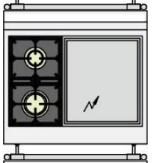
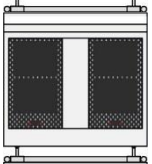
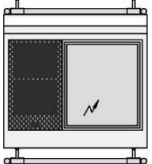
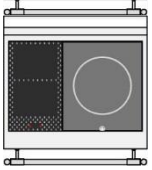
Cooker weight: 100 – 130 kg. depending on the model

Cooktop - T47:



Cooktop weight: 60 – 80 kg. depending on the model

2. HOB CONFIGURATIONS

B0		2 gas burners (small burner at the rear) 1 gas hotplate
B1		2 gas burners (small burner at the rear) 1 maxi burner
B2		2 gas burners (small burner at the rear) 2 gas burners (small burner at the rear)
B3		2 gas burners (small burner at the rear) 1 large electric teppan-yaki
BA		1 induction hob with two cooking areas 1 induction hob with two cooking areas
BB		1 induction hob with two cooking areas 1 large electric teppan-yaki
BR		1 induction hob with two cooking areas 1 large induction plate with one cooking area

3. POWER FOR GAS AND ELECTRIC COOKERS

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
				Volume Flow Rate m^3/hour		Mass Flow Rate kg/h		220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar	Total power in Watts	Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
G47XXG0E B0	1		11,050	1,034	1,194	0,780	2425	1	11	1,5			
G47XXE0E B0		1	7,950	0,744	0,859	0,561	2550	1	11	1,5			
G47XXG0E B1	1		15,100	1,412	1,633	1,068	2425	1	11	1,5			
G47XXE0E B1		1	12,000	1,122	1,298	0,849	2550	1	11	1,5			
G47XXG0E B2	1		15,100	1,414	1,633	1,067	2425	1	11	1,5			
G47XXE0E B2		1	12,000	1,124	1,298	0,848	2550	1	11	1,5			
G47XXG0E B3	1		9,100	0,852	0,984	0,643	4425	1	19	2,5	1	11	1,5
G47XXE0E B3		1	6,000	0,562	0,649	0,424	4550	1	20	2,5	1	11	1,5
G47XXE0E BA		1	0,000	0,000	0,000	0,000	9925	2	11 / 32	1,5 / 4	1	16	1,5
G47XXE0E BB		1	0,000	0,000	0,000	0,000	8225	2	11 / 25	1,5 / 2,5	1	16	1,5
G47XXE0E BR		1	0,000	0,000	0,000	0,000	9925	2	11 / 32	1,5 / 4	1	16	1,5

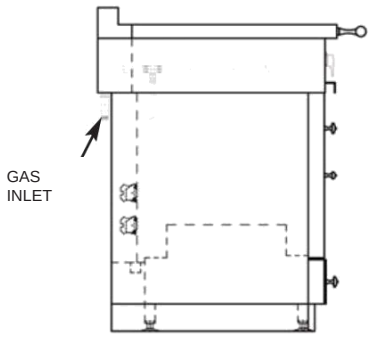
PLEASE NOTE:
* For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
** Cables on terminal blocks 2 and 3
XX may be replaced by letters or figures

4. POWER FOR GAS AND ELECTRIC COOKTOPS

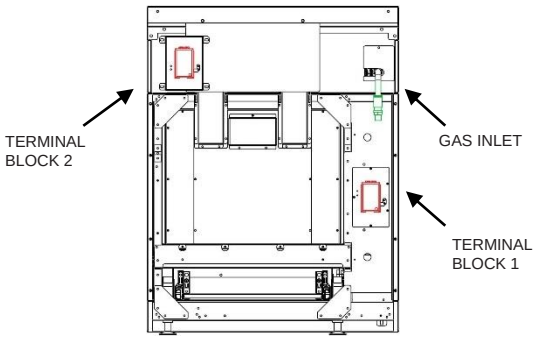
Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/hour		Mass Flow Rate kg/h	Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 – 28 / 30 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
T47XX00E B0	7,950	0,744	0,859	0,561	25	1	0,1	0,5	_		
T47XX00E B1	12,000	1,122	1,298	0,849	25	1	0,1	0,5	_		
T47XX00E B2	12,000	1,124	1,298	0,848	25	1	0,1	0,5	_		
T47XX00E B3	6,000	0,562	0,649	0,424	2025	1	9	1	_		
T47XX00E BA	0,000	0,000	0,000	0,000	7400	1	32	4	1	16	1,5
T47XX00E BB	0,000	0,000	0,000	0,000	5700	1	25	2,5	1	16	1,5
T47XX00E BR	0,000	0,000	0,000	0,000	7400	1	32	4	1	16	1,5

PLEASE NOTE:
For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + G)
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE
XX may be replaced by letters or figures

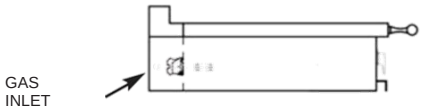
5. COOKER CONNECTIONS



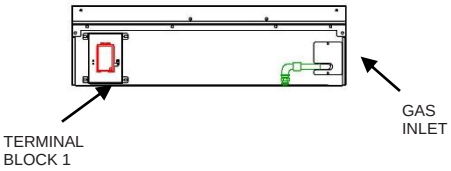
rear view



6. COOKTOP CONNECTIONS



Rear view



The gas inlet only exists on models with at least one gas module on the hob or a gas oven.

The number of electric terminal blocks depends on the make-up of the model. See “power for gas and electric cooktops” chapter for the model in question.

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

All gas and electrical installations must comply with the standards and current regulations in the country where the appliance is installed, as well as with the requirements of local gas and electricity suppliers.

In the event of the appliance being installed by us, our technicians may ask you for a certificate proving that your domestic installation is compliant.

Incorrect installation does not engage the manufacturer's liability or warranty.

1. SAFETY REQUIREMENTS

1.1. VENTILATION

Special care should be taken to respect the regulation in force regarding ventilation. All requirements and regulations in force regarding the ventilation of rooms where gas appliances are installed should be respected.

It is essential that the room where the "La Cornue" cooker or hob will be installed has excellent ventilation, i.e. to the outside for vapour and burnt gases and a fresh air inlet.

A recycling ventilation system is not appropriate for gas appliances.

A flow rate of at least 4 cubic metres per hour of fresh air per kW of gas heat power is necessary to ensure the supply of combustion air.
You should take into account all appliances using gas installed in the room; additional ventilation may be necessary.

The gas regulations also require high and low ventilation to be installed in the room where a gas appliance will be installed.
The external ventilation system must consist of fixed aerators or flipping glass panes as well as vapour aspirators or extractor hoods.
We strongly advise you to use an extractor hood.

Recommended power:
- minimum of 1 400 cubic metres per hour for "Grand Palais 180", "Château 165", "Château 150", "Grand Châtelet 150 and 135", "Château 120" and "Châtelet 120";

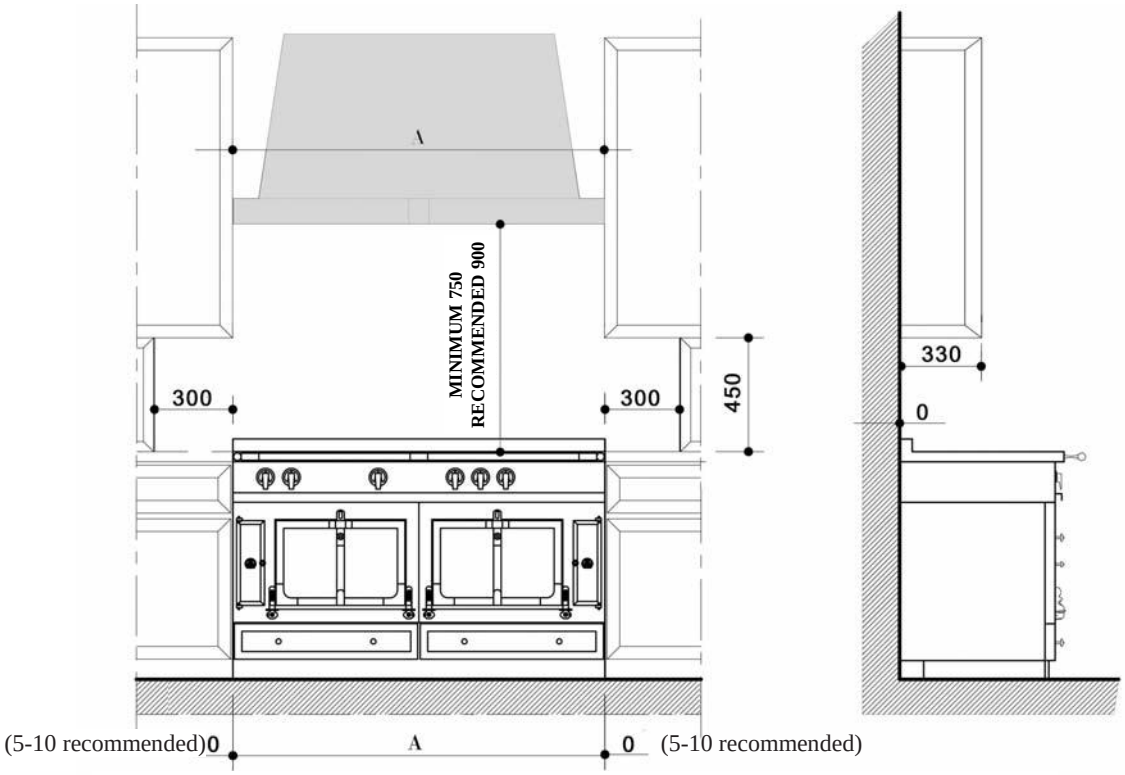
- minimum of 700 cubic metres per hour for the “Grand Castel 90” and the “Castel 75”;

- or ten to fifteen times the volume of air in the room per hour.

"La Cornue" is able to offer customised hood models in materials matching your cooker.

The ventilation hood has to be built with non-combustible materials.

For optimum efficiency, the fresh air inlet for renewing the air extracted by the hood must be located either directly at the back of the appliance or within a 2 – 3m. radius, at ground level.



MINIMUM DISTANCES FROM THE KITCHEN UNITS (in mm.)

1.2. INSTALLATION (SEE ABOVE)

As the oven and the hob are particularly well insulated, the appliance can be built-in without any need for any special precautions with regard to the surroundings. We recommend leaving 5 - 10 mm either side between the units so that the cooker can be moved.

However, if the cooker or the cooktop is installed against a wall, the hottest parts (the strip between 60 and 95cm. from the floor, and the surface between the cooktop and the extractor hood) must be protected with a stainless steel plate or ceramic tiles. La Cornue is able to offer you several backsplash (stainless steel plate) at dimensions according to your stove.

A flame retardant support must be planned for hobs to insulate the units underneath it.

2. ELECTRICAL SUPPLY

Voltage: 220 - 240 V a.c., single-phase + neutral + ground
400 V a.c. 3N, three-phase + neutral + ground.
50 / 60 Hz

Safety:

The electrical supply must necessarily be grounded and must be equipped with a **circuit breaker protection** compatible with the appliance's power rating. When a cooker is hooked on 400 V tri-phase, the circuit breaker must be a 4-line breaker (3 phases and neutral must be cut).

In high-risk regions, an additional protection against natural electrical phenomena (lightning) must be used.
A disconnection method must be provided in the circuit in line with the installation rules.

Power:

It is advisable to check whether your electrical installation provides you with sufficient power for your model, taking into account any electrical appliances you have already installed. Refer to the tables for each of the models for the total power and current ratings.

The overall wattage of your appliance is also indicated on the rating plate and on the warranty certificate (See pt.4, page 15 for the location of the plate).

Due to the power of La Cornue appliances, a simple plug and socket connection is not recommended: the electrical connection should consist of a flexible cord without a plug, directly connected to the circuit breaker outlet by means of a junction box with terminal blocks, preferably of the anti-shearing type.
Only all-gas hobs with only hob burner ignition can be connected with an ordinary 3-pin plug.

3. GAS SUPPLY

The gas installation must comply with the current regulations in the country where the appliance will be installed.

Reminder of the main obligations with regard to gas installations:

Gas must be supplied through rigid metal piping, ending in a manual shutoff valve that is easy to access, even when the appliance is in place.

This valve must be positioned, taking into account that the gas inlet on the appliance is situated:

- on the left of the cooker or the hob.
- at the level of the work area (on the bottom left) for hobs.

See the drawings on the specific presentation pages for each model for details about the connections.

The gas inlet must provide the flow rate and pressure required for the appliance to run smoothly.

The gas fitter is responsible for designing the pipes, reducing valves and safety components.

An incorrect gas installation does not engage the manufacturer's liability or warranty.

When your cooker or your hob is built-in between two kitchen units, the shut-off valve must be accessible through an appropriate cut-out in the back of the kitchen unit.

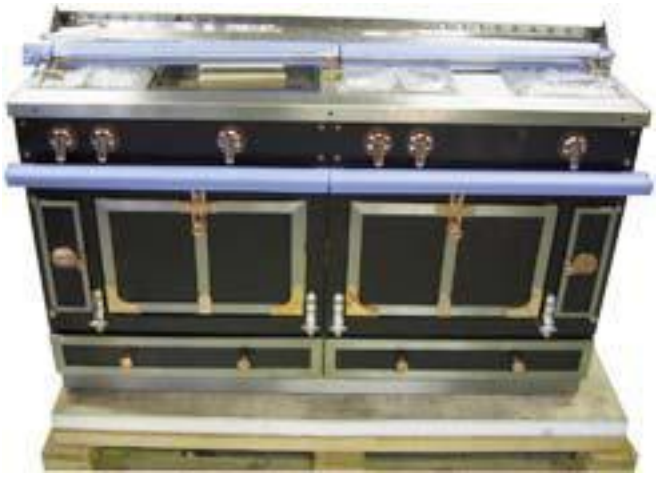
It is forbidden to use flexible rubber hoses with a collar fastening to supply gas to gas appliances. Only approved flexible hoses with unlimited service life can be used.

When all of the work has been carried out on your gas supply network, perform a functional test before connecting the appliance; this will ensure that no metallic burrs can enter the appliance's gas supply pipe and thus obstruct the burners or the gas taps.

Also, perform mechanical resistance and sealing tests in accordance with the applicable standards.

1. HANDLING INSTRUCTIONS

The following instructions are to be followed by qualified personnel, trained to handle extremely heavy loads. Usually, a single-oven cooker can be lifted by two people, a double-oven cooker is best handled by at least four people.



Complete cooker

1. In order to lighten the cooker, remove and set aside the drawers, the drip-trays, the backsplash, the handrail, the oven accessories, the pan supports, the solid top and any other accessories.
2. Remove oven doors by engaging the latches on the hinges and by pulling the door back and up.

Figure 1: Lighten cooker

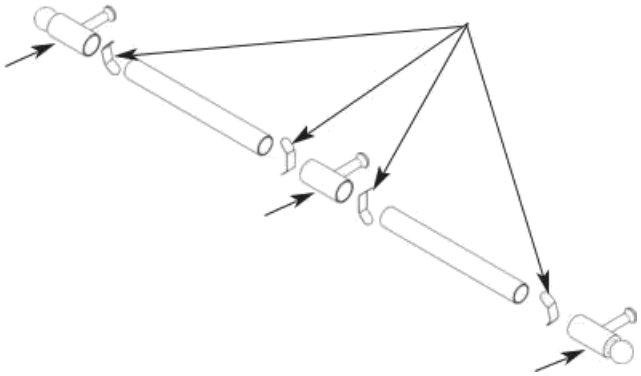
3. Create a harness with four Installer's straps.
4. Twist the harness and tilt the cooker to place the harness.

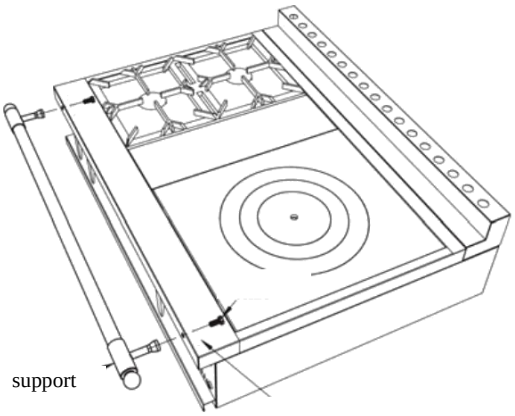
5. When lifting up stairs, the straps of the handlers at the bottom should be shorter so the cooker stays level. The back of the cooker should always face the inside side of the ramp.

2. HANDRAIL INSTALLATION

The handrail is supplied with two supports, screws, mounting plates, anti-rotation cupped washers and the rail itself. Depending on your appliance model, the handrail may also be supplied with one more rail support attachments.

Before securing the handrail to the cooktop, insert an anti-rotation cup washer between the support and the handrail. Hold the cup washer by the tabs and place on one end of the rail, then place the support on the rail and attach it to the rail over the anti-rotation cup washer. Turn the rail over and attach the second support using the other washers, taking care not to scratch or damage the first support and checking that both supports are aligned. Then place the mounting plates on the inside of the hob front panel, insert the screws and secure the assembled handrail to the hob.




support

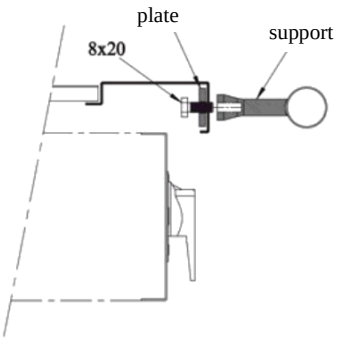
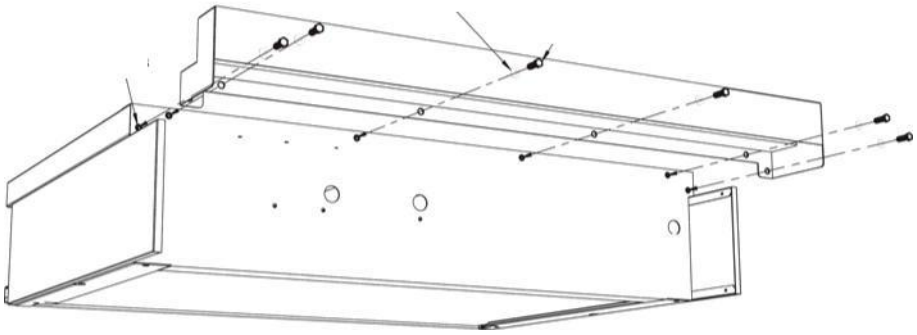


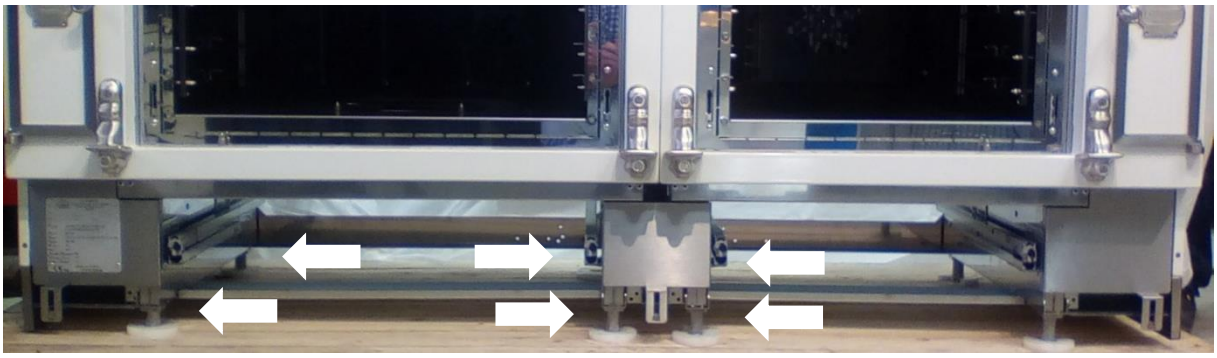
plate
8x20
support

3. RISER / BACKSPLASH INSTALLATION



4. HEIGHT ADJUSTMENT

In order to ensure that the cooktop is perfectly horizontal, especially on old flooring, we advise you to install your cooker on a wooden or cement base and your hob on a perfectly horizontal kitchen unit, the height of which will allow you to bring the hob to a level in accordance with its environment or your own requirements.



Each cooker is equipped with adjustable feet that allow you to compensate for differences in the floor level.

Remove the drawers and plinths/toe-kicks, set the cooker in place, screw up the central legs so the cooker rests on the outside legs and adjust the height. Once the cooker is resting at the right height and is level, screw down the central legs to balance the weight.

If the appliance is on a basement, all necessary action shall be taken for the appliance not to fall.

REMINDER: Flame retardant insulation must be planned for hobs to insulate the units underneath it.

1. ELECTRICAL CONNECTIONS

"La Cornue" appliances are delivered with one to three flexible power cables, reference H07 RN-F, made up of three or five conductors, about 1.5 m long, ready to be connected permanently to the fixed piping on a 220-240 V AC single-phase of 400 V AC three-phase + neutral + earth power supply, depending on the indications on the order form (see the relevant table for the model for the powers).

The overall wattage of your appliance is also indicated on the rating plate and on the warranty certificate (See pt.4, page 15 for the location of the plate).

If the wire is damaged, it must be replaced by the manufacturer, its after sales services or qualified persons in order to avoid hazard. All of the electricity supply circuits must be disconnected before accessing the connection terminal boxes.

REMINDER: the appliance should be connected to the main power supply via terminal blocks and not by means of simple plugs.

Insert the cable below the hot air outlets at the back of the oven, never in front of them.

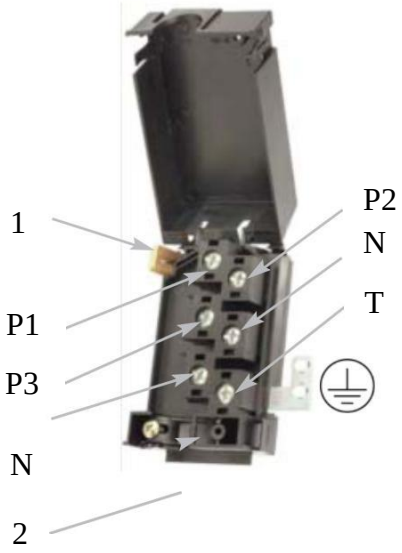
Should your appliance be connected to a different type of power supply at a later date, in some cases (please contact our technical department before) it will be possible to change the cabling accordingly, according to the following instructions:

Open the connection box on the back of the appliance using a flat-head screwdriver. Press the screwdriver horizontally into the slots on the left and right below the box and push up the latches in the box cover. Remove the cover.

Connection box

Opening the connection box

Access the connection terminal block(s) to which the various heating elements are connected (if there are 2 or 3 supply cables on the cooker, there will also be 2 or 3 connection terminal blocks).



220-240 V a.c. Single-phase 400 V a.c. – 3-phase

For a single-phase 220 - 240 V power supply, shunt the P1, P2 and P3 terminals with shunt assemblies (1), and then connect the cable wires as follows:

- neutral (blue wire) to N
- phase (red or brown conductors) to P1, - earth to T (yellow/green).

For a 3-phase 400 V power supply, remove the shunt from the P1, P2 and P3 terminals, replace them (1) and then connect the cable wires as follows:

- neutral (blue wire) to N
- the three other wires (red or brown) to the P1, P2 and P3 terminals.
- the ground to T (yellow / green)

Securely attach the cable with the cable clamp (2).

Ensure that the cross-section of the electrical cables corresponds to that indicated in the tables in the general description for each appliance.

2. GAS CONNECTION

Our appliances are supplied with injectors corresponding to the type of gas supply specified in your order (natural gas, butane or propane). These injectors should only be changed if a different type of gas is used.

However, it may be necessary to adjust or change the "by-pass" screw. See page 78 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 back of the hob, close to the gas supply pipe and on the test certificate supplied with the appliance.

The gas connection must be done in keeping with the installation rules in force in the country where the appliance is to be used.

Connection to the previously installed shut-off valve must be made using a flexible hose with screwable connectors, approved.

The characteristics of this hose must be tailored to the nature and distribution mode of the gas used, as well as to the diameter of the connection used.

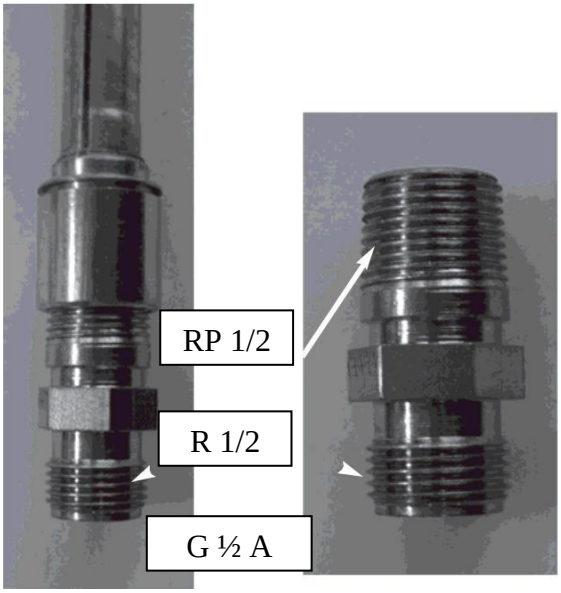
The hose must not pass behind, in front of or close to a hot air outlet. It must be put down so as not to be reachable by flames. It must not be crushed or kinked, and must be put down so as to avoid all pulling stress.

The hose must be firmly attached at both ends, and it must be possible to inspect the complete hose length. Moreover, the hose should be replaced by the user whenever required and, in all cases, before the maximum use date given on the hose.

Recommended use: metallic flexible hose (stainless steel surrounded by metallic braids) with screwable connectors, without any lifetime end date.

Regardless of the gas used, it is forbidden to connect our gas appliances with flexible hoses mounted on rubber tail pieces.

The appliance is delivered with a threaded coupling. The cylindrical external threading has a gas thread of "G ½ A", in accordance with the EN ISO 228-1:2003 standard. This type of connection is used in France and some European countries.
If you use an "R ½" external conic coupling in accordance with the EN 10226-1:2004 and EN 10226-2:2005 standards or an "Rp ½" internal cylindrical coupling as per the EN 10226- 1:2004 standard, then unscrew the adapter on the appliance and either turn it around, or connect your hose directly to the end of the tubing.



Screw the gas hose at the end of the appliance tubing, tightening it only by hand. Place two appropriate tools (one on the tubing to keep it from moving, and the other on the hose coupling) and tighten the coupling on the hose. Assemble the hose so that the hose is left hanging in a "U" form.

When the connection is terminated, perform a pressure test to check the sealing of the appliance. When checking the sealing, make sure not to use washing-up liquid, which could damage the appliance; instead, use a foam liquid specially intended to detect leaks.

Sealing must be ensured by tightening 2 sealing surfaces beyond the threading with an appropriate sealing joint between them. To ensure the correct level of sealing along the threading, a sealing compound or joining compound should be applied to the threading.

If a sealing compound has to be used, we recommend **LOCTITE 577**

To locate the gas and electric supply on your appliance, please refer to the drawings on the pages of the description corresponding to the appliance.

The gas supply inlet to the cooker or hob is at the rear left when looking at the fascia.

For appliances operating with BUTANE/PROPANE gas, use two cylinders with an automatic reversing switch or an outdoor tank, and a standard pressure regulator adapted to the total flow rate for your model (see tables pages 19 to 57) and the gas pressure. We advise you to use a pressure reducing valve with a minimum of 2 kg./hour for the hobs and a pressure reducing valve with a minimum of 3 kg./hour for the other models. 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 pressure regulator should not be placed more than 2 m from the appliance.

Each appliance must have its own pressure regulator.

IGNITION – ADJUSTMENTS

Please make sure your cooker is unpacked completely before use. Remove all tape and packaging.
Empty the drawer and remove the protection from the instant heating plate.
Make sure that the burners of the hob and oven are correctly positioned and are level.
Remove the accessory pack from the oven and install the RCC disc.

Check to be sure that no parts have come loose during shipping.

1. STARTING WITH THE COOKTOP ELEMENTS

INITIAL IGNITION
Defuse any trapped air from the gas network, starting with each of the burners on the cooktop. Once this is done, the gas oven can then be ignited.
However, if the safety device for the oven is activated (red indicator ON), press the reset button above the red indicator to repeat the procedure.

The gas burners on our "Château" range appliances are fitted with safety thermocouples: if a burner shuts off for any reason, the gas supply for that burner is automatically stopped.

When starting, the knob must not be activated for more than 15 seconds; if, after this time, the burner has not ignited, you should stop trying to ignite and wait at least one minute before trying to reignite the burner.

1.1 GAS HOBS WITH ELECTRIC IGNITION (SMALL, LARGE AND MAXI BURNER)

All of our appliances are originally equipped with automatic gas burner ignition.
To ignite a gas burner, press the control knob and turn it to the left to the "high flame" position.

The burner is automatically ignited. Keep the knob pressed for 5 – 10 seconds (the safety thermocouple may take longer to react the first time).
The sparking noise means that the ignition system is operating normally.

Low setting: this is achieved by rotating the knob fully to the left or to the bottom.
Shutoff: bring the knob back to its vertical position by rotating it to the right.

In case the burner flame is accidentally turned off, close the burner control knob and do not turn on the burner for at least one minute.


Small and large burner


maxi burner

1.2 HOTPLATE OR LAVA ROCK GRILL WITH ELECTRIC IGNITION

Ignition identical to that for gas burners.

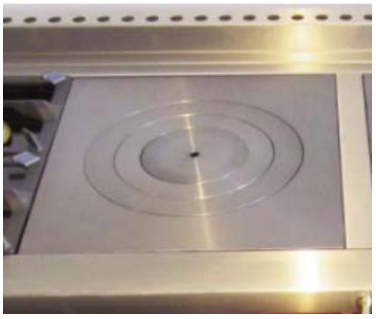


Figure 1: Gas hotplate (Large)

Figure 2: gas instant heating plate (Small)

Figure 3: gas lava rock grill

1.3 INDUCTION CERAMIC HOB

Caution: if the surface is cracked, disconnect the appliance or the appropriate part of the power supply immediately to avoid an electric shock.

Induction heats up food and liquids very quickly; take care until you are familiar with it.

WARNING: EVEN WHEN THE INDICATORS GO OUT, THE SURFACE MAY NOT HAVE COOLED COMPLETELY.

As long as the symbol [H] of residual heat is on, do not touch the cooking zones and do not place anything sensitive to heat on the ceramic glass.

Risk of burns and fire.

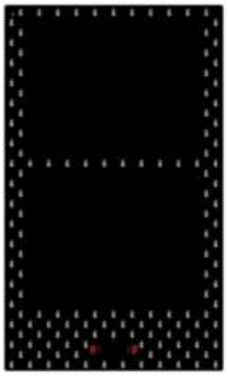
After use, stop the induction hob with its control knob; do not just rely on the pan detection device.

N.B.: it is very important to correctly install the vent tube of the induction plates at the back of the cooktop. The tube must be placed in a downward position as indicated on the label adhered to the back of the hob and the diagram opposite. Otherwise you risk damaging the inductors.

For more information relating to induction hob, refer to «Instructions for use Induction Hob La Cornue», supplied with your cooker.

1.3.1 GLASS-CERAMIC INDUCTION PLATES WITH TWO COOKING AREAS

The 220 x 180 mm cooking zone adapts itself and automatically recognizes the diameter of the pan used (120 - 250 mm) and therefore evenly distributes the heat in the pan, thus ensuring that all of the food is cooked at the same temperature.



Both cooking areas have the same heating power: 2100* watts on position “9” or 3700* watts on position “Booster”.
(In induction, the power varies with the size, shape and quality of pans used).*

The maximum power of two cooking areas operating simultaneously is 3700 watts, in Booster mode.

To start the induction hob, turn the knob clockwise to the desired position - the indicator [1] to [9] appears.

To switch off your cooking area, turn the knob back to the vertical position by turning anti-clockwise. The symbol [0] or [H] appears on the display.

To apply the child safety lock to your plates, move both buttons to the left stop position at the same time and hold there for at least four seconds.

After use, stop the induction hob with its control knob; do not just rely on the pan detection device.

For more information relating to induction hob, refer to «Instructions for use Induction Hob La Cornue», supplied with your cooker.

1.3.2 LARGE INDUCTION PLATE

The large induction plate 419 x 278 mm has one cooking area. The large cooking area 280 mm in diameter is suitable for large **pans with minimum 180 mm to 300 mm diameter**. It provides the best heat distribution to the pan and ensures that the food is cooked evenly.

Your cooking area has a nominal heating power of 2100* watts in position "9" and 3700* watts using the "booster" function.

** In induction, the power varies with the size, shape and quality of pans used.*

The booster function gives the cooking area with extra power. It is very useful to bring a large pan filled with water to the boil, for example.

Turn the knob clockwise between positions 1 to 9 to use the large plate. Turn the knob to 0 to turn the plate off. The indicator lamp will go out.

To use the **booster function**, firstly turn the knob to the maximum position. An additional pulse clockwise will trigger this function. The power regulator returns of its own accord to the maximum heating position without stopping the booster mode.

Booster mode can be stopped in four different ways:

- Giving a pulse identical to the one used to make the function work.
- Reducing the heating power by turning the power regulator anti-clockwise.
- Removing and repositioning the cooking utensil (pan, frying pan, etc.).
- Waiting for the function to stop automatically. For safety reasons, the system automatically cuts off the booster function after ten minutes.

The **luminous indicator lamp** gives four pieces of information:

1. Normal operation: lit permanently.
2. No cooking utensil: U.
3. Booster mode: flashing long bursts.
4. Induction generator fault: very quick flashing.

When the heating area temperature is higher than 60°C, a symbol “H” appears on the surface when the cooking area is stopped; this symbol disappears when the heating area temperature drops below 60°C.

For more information relating to induction hob, refer to «Instructions for use Induction Hob La Cornue», supplied with your cooker.

1.4 ELECTRIC TEPPAN-YAKI (JAPANESE GRILL)

- Small model: 284 x 478 mm, power: 1600 W
- Large model: 419 x 478 mm, power: 2000 W

The electric Teppan-Yaki is equipped with thermostat-controlled heating elements; the control knob allows you to adjust the temperature from 50°C (position 1) to 250°C (position 6).

Turn the thermostat knob to the desired temperature; the green light indicates that the appliance is heating.

The green indicator light is turned off when the desired temperature is reached; you can then add the food that you want to grill. Brush the surface of the grill lightly with (vegetable) oil before adding the food to be grilled.

After use, return the thermostat knob to the position "0" (shutoff).

Position 1 of the knob corresponds to 50°C, position 2 to 90°C, position 3 to 130°C, position 4 to 170°C, position 5 to 210°C and position 6 to 250°C. Those temperatures are given as an indication, and are relating to the centre of the grill.

Figure 5: Teppan-Yaki

The grill is hotter in the centre than **at** the edge. The edge can be used to keep food warm or to continue to cook it through.

For optimum cleaning, with the teppan-yaki still warm, put a little water or ice cube and use a metal spatula to rub. Wait for the teppan-yaki to cool down and clean with a sponge.

2 STARTING THE OVENS

Before using the ovens for the first time, run them at 200°C for one hour, with the RCC disc in place on the three terminals, to remove the new smell.

2.1 GAS OVEN WITH ELECTRONIC IGNITION

The gas oven is fitted with an automatic burner ignition system. It includes a programmer, solenoid valves and a pilot light with a flame detection device to detect and signal the presence of a flame. This system controls the oven temperature totally automatically. The burner heat function is controlled by a stop/start cycle. It is entirely normal for the flame to light and go out completely to maintain the oven at the required temperature.

The electronic control system ensures total safety when there is a defective flame or ignition failure.

In operation, the system is locked if the flame goes out. The safety time for the oven burner is 10 s maximum and must be no more than 60 s (should the system fail, the solenoid valve cuts the gas off in 10 s maximum).

Note:

The red indicator in the bottom part of the control box indicates any operational defects related to oven ignition. If this indicator is ON, check that the gas shutoff valve is set to the open position and the cooker is well supplied with gas, then press the button (G) to the left of the indicator light. Before using the oven for the first time or if it has not been used for a long period of time, you have to press this button several times to defuse any trapped air from the gas circuit.

If this phenomenon persists, contact our after-sales department or your dealer.

RCC disc: Radiation, Convection, Conduction

Your oven is fitted with an RCC enamelled cast iron disc which transmits the heat from the gas burner to the oven by Radiation, Convection or Conduction. Thanks to this heat distribution and transmission system your oven is perfectly adapted to all types of cooking, including simmering.

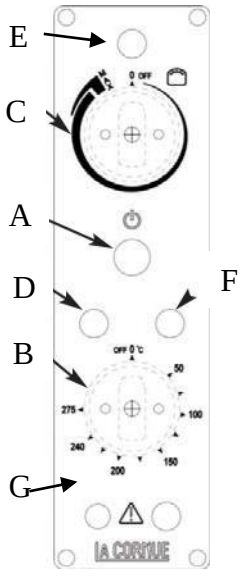
Before using your gas oven, install the burner and RCC disc, making sure that the studs are correctly positioned in the corresponding holes.

N.B.: If you want to remove the RCC disc after cooking (e.g. for cleaning), allow it to cool down completely.

Ignition of the gas oven:

For all your cooking, please use your drip tray in the bottom position except when cooking at low temperatures.

To operate your oven, first press button (A), which switches on the oven. The light in the oven comes on if the oven door is open. The light goes out automatically when the door is closed.



The simmerstat (C) switches on the heating element on the vault of the oven (grill), and the thermostat (B) switches on the gas burner.

The simmerstat and the thermostat are coupled to ON indicator lights (E and D). As soon as you turn the thermostat or simmerstat the corresponding indicator light comes on.

To ignite the gas burner, turn the oven thermostat (B) to the desired temperature. In addition to indicator light (D), the burner ON light (F) also comes on.

The burner ON light (F) remains lit if the gas burner is operating and goes out if the burner stops. The oven ignition takes places automatically as follows:

- the ignition electronics are switched on (by the thermostat),
- starting of sparkling igniter (sparks are emitted),
- opening the gas electrovalve,
- ignition of burner,

- regulation by the thermostat and the electronics.

If the burner does not ignite, you should wait at least a minute before making another attempt to ignite the burner.

The ignition by a match is prohibited.

You can light the gas burner and electric grill simultaneously. This function is very useful for preheating the oven.

2.2 GAS OVEN GRILL FUNCTION

To switch on your **grill in the gas oven**:

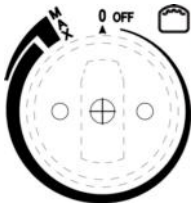
- switch on your oven by pressing the power button (A). The lamp in oven will remain lit if the oven door is open;
- turn the simmerstat (C) to the desired power and the indicator light (E) will come on.

Your oven is equipped with an electric grill. The grill element has 2 power circuits:

- outer 1175 W maximum,
- inner and outer 2350 W maximum.

To heat the outer grill circuit, turn the simmerstat clockwise.

To light both the internal and external circuits, turn the knob to the right to “max” until you hear the click of the contact switch that will light the second circuit.



In this position the two circuits will reach maximum power (2350 W). By turning back to the right you can then reduce the power of the dual circuit.

Note: it is impossible to switch on the inner circuit only.

After preheating (between five and ten minutes), set the cooking power in line with the food to be grilled. You can then place your food in the oven.

2.3 MULTIFUNCTION ELECTRIC OVEN

Functions of the Multifunction oven:

The multifunction oven has many different uses. We recommend that you take extra care when cooking until you have familiarised yourself with each function. Don’t forget: not all the functions are suitable for all types of food.

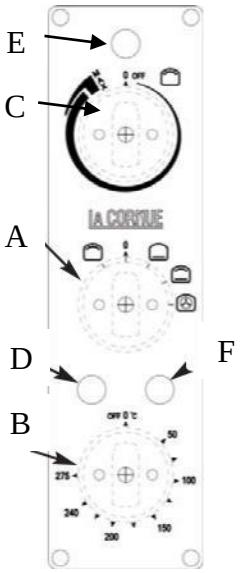
The electric oven enables you to use the following functions:

- Floor, static heat - only the low element is lit
- Combined - vault heat (40%) and floor heat (60%)
- Forced heat - fan-assisted
- Grill - two power circuits

Switching on the electric oven:

You have three controls for switching on your electric oven:

- a function selector (A): on the right: "Conventional Heat", "Floor-Vault Combination", "Forced Convection", or on the left "Grill".
- a temperature regulating thermostat (B),
- a grill energy dosing simmerstat (C).



The simmerstat and the thermostat are coupled to ON indicator lights (E and D), which light up as soon as you turn the simmerstat or thermostat and remain lit throughout the cooking cycle.

Turn the function selector knob (A) to the right to switch on the desired cooking function, then turn the oven thermostat (B) to the desired temperature.

The oven indicator light (F) will remain lit until the oven reaches the required temperature. It will go on and off during cooking. After preheating, between 10 and 15 minutes according to the temperature, in the "Forced Convection" position, set the function selector (A) and thermostat (B) according to the food to be cooked.
You may place your food in the oven.

Take care not to touch the heating element in the vault of the oven when inserting or removing plates.

Static heat - Bottom heat function

This function only uses the bottom element and will enable you to brown the bottom of your pizza or your quiche, or finish cooking the base of a cake on a bottom grill. It also provides a gentle heat, perfect for warming plates or reheating dishes.

The "Conventional Heat" function enables you to finish your dishes to perfection.
Caution, it takes a long time to reach temperature. It is preferable to use forced heat preheating.

Combined oven (Vault and Floor heat)

This function combines the heat supplied by the top and bottom elements. The upper element operates with its outer power circuit only (1175 W). The temperature of the oven is regulated by the thermostat.

The "Floor-Vault Combination" function is particularly useful for cooking food to be roasted or pastry dough, cakes and biscuits. Food cooked on the top grill will cook and brown more quickly than that placed on the bottom grill because the heat is more intense in the vault of the oven than on the floor. This function therefore enables you to cook food that requires different cooking temperatures by using the cooler part in the bottom half of the oven and the hotter part in the lower half of the oven.

Ventilated oven - Forced heat - Fan-assisted

This function controls the fan and the heating element around it. Uniform heat is supplied throughout the oven, which allows fast cooking of large quantities of food.
Cooking with the "Forced Convection" function is particularly useful for cooking food on several grills at the same time and is an excellent "multi-task" function. You may perhaps have to reduce the temperature by approximately 10°C for dishes normally used to cook in a conventional oven.

This function saves the most energy.

2.4 ELECTRIC OVEN GRILL FUNCTION

To switch on your **grill in the electric oven**:

- switch on your oven by turning the function selector (A) on the grill to the left. The oven light will remain on if the oven door is open;
- turn the simmerstat (C) to the desired power and the indicator light (E) will come on.

Your oven is equipped with an electric grill controlled separately from the heating element on the oven floor. The grill element has 2 power circuits:

- outer 1175 W maximum,
- inner and outer 2350 W maximum.

To heat the outer grill circuit, turn the simmerstat clockwise.

To light both the internal and external circuits, turn the knob to the right to “max” until you hear the click of the contact switch that will light the second circuit.

In this position both circuits will reach maximum power (2350 W). By turning back to the right you can then reduce the power of the dual circuit.

Note: it is impossible to switch on the inner circuit only.

After preheating (between five and ten minutes), set the cooking power in line with the food to be grilled. You can then place your food in the oven.

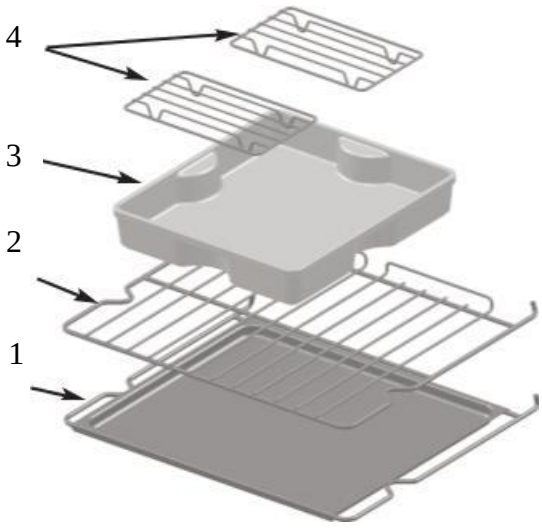
2.5 THE OVEN DISHES

There are several different trays in your oven:

1. A large, enamelled-coated “drip” tray: this tray is reserved for the various cooking modes. It must be used at the bottom for cooking except when cooking at low temperature.

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

3. The large roasting dish in porcelain (one dish per stove)



4. Two small **lifted racks** which enable you to:
    a. place your dish with the roast on one or two grills, in the large drip pan or a porcelain dish. This is the optimum use of convection.
    b. place your roast directly on the grill in the large pan; your roast will be browned on all sides whilst remaining rare, if you wish.

Under this cooking principle, the hot air envelopes the entire roast, regardless of size: saddle of lamb or large poultry.

2.6 INSTALLATION OF THE "SHELF" TRAY OR "DRIP PAN"

To position the large tray or drip pan at the required height, place it above the lateral oven sliders, with the tray slots above the slider stops.

The sliders of the oven and the "shelf" tray or "drip pan" are supplied with stops in order to avoid taking away the shelves inadvertently; these shelves can be removed and replaced easily

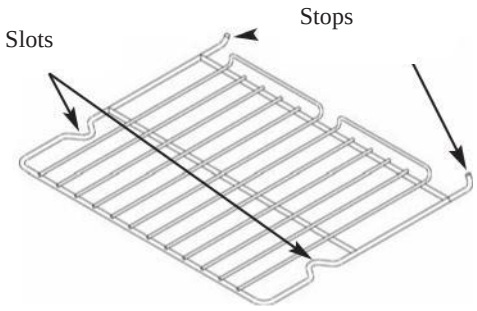


Figure 6: "Shelf" tray large oven

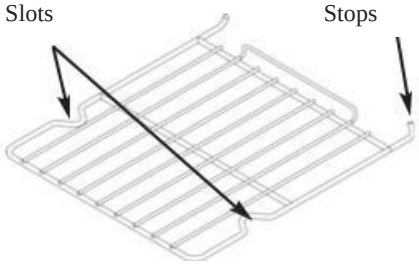


Figure 7: "Shelf" tray small oven

Installing the shelf tray or drip pan

To position the large tray or drip pan at the required height, place it above the lateral oven sliders, with the tray slots above the slider stops. Then push the tray to the very back of the oven until the stops are re-inserted into the slots. Pull the large tray forward until the back of the tray is blocked by the stops of the lateral oven sliders.

Taking away the "shelf" tray

Push the shelf tray which is on the sliders to the back of the oven; lift the back of the tray so the stops are positioned above the sliders, then pull the tray towards you.

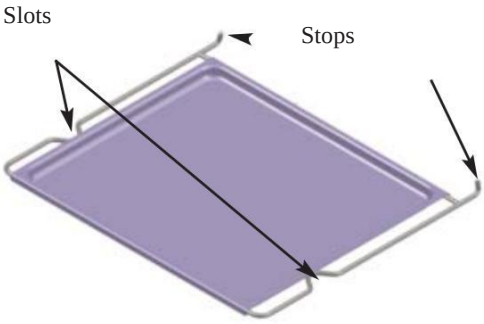


Figure 8: Drip pan

Figure 9: Large tray and "drip pan" correctly installed on the oven sliders.

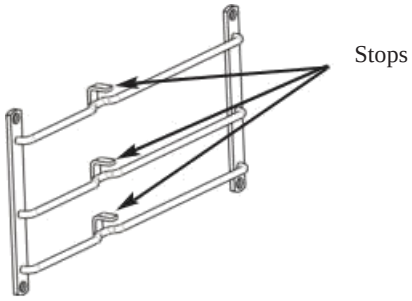


Figure 10: Oven sliders

3 REPLACING THE OVEN LIGHT

The light is located on the side at the top of the oven; it is automatically switched on when the oven door is opened.

Please note: disconnect your oven before interfering with the light to prevent any risk of an electrical shock and to allow the appliance to cool down (if necessary).

Remove the protection glass and then unscrew the damaged light.
Refit a new light and the protection glass.

Technical characteristics of the light:

- 25 W - 230 V - 300 °C - E14 base

4 CHANGING THE INJECTORS

All the adjustments and replacement of injectors or bypass screws must be carried out by a qualified professional. It is easier to gain access to the oven injector through the back of the cooker.

The part numbers of the injectors for the various burners and the gas oven (see their locations on the photographs below) differ depending on the type of gas used and the country of installation.

4.1 HOB BURNERS

The replacement of the burner and cast iron solid top injectors has to be done as follow:

1. Remove the pan support or the solid top.
2. Remove the burner cap.
3. Unscrew the injector with 7mm standard wrench. Place the new injector and screw it.
4. Put the burner cap back making sure it is correctly placed on the burner unit.
5. Replace the pan support or the solid top.

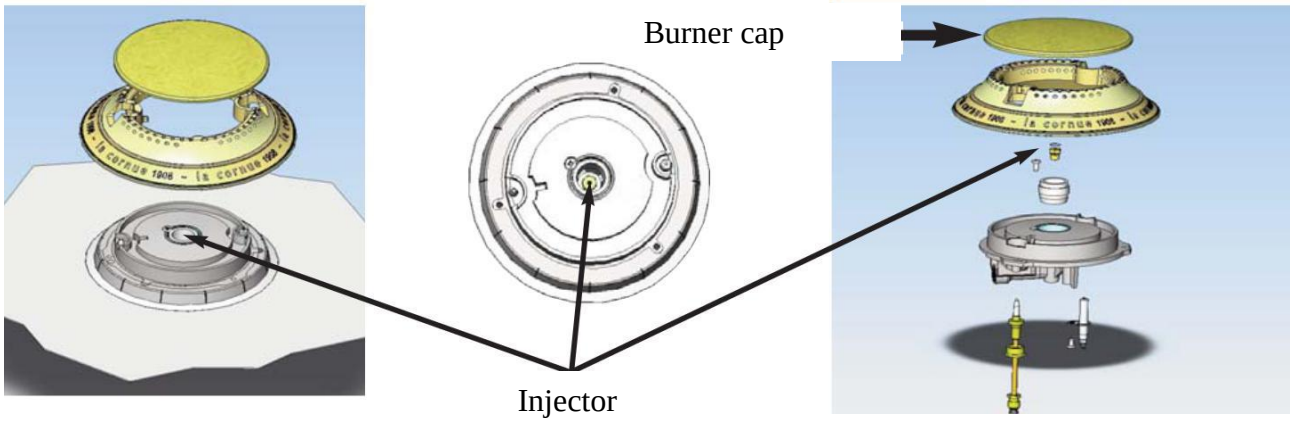


Figure 11: Gas burner and cast iron solid top

4.2 THE GAS OVEN AND THE LAVA ROCK GRILL

The gas oven or grill injectors are always replaced in the following sequence:

1. Tighten the adjusting cone (2) to move it inside the mixing tube to clear enough space to loosen the injector whilst keeping the ring clear.

2. Unscrew the injector (1) using a no. 7 open-end spanner for the stone grill or no. 17 for the oven.

3. Install the injector (1) corresponding to the new type of gas and tighten it.

4. Adjust the air inlet (A) (see table below for adjusting the primary air) by screwing or unscrewing the adjusting cone (2). Light the burner. The flame must be slightly blue, without separation. Flame separation indicates that there is too much air.

5. Then block the adjusting cone (2) with the blocking washer (3).

Access is gained to the oven injector either from the rear of the cooker or from the front by removing the drawer. It is easier to change the injector by accessing it from the rear.

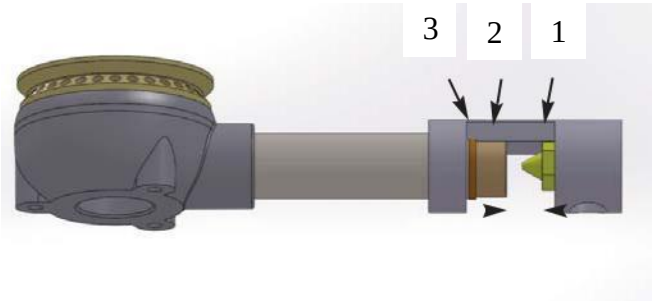


Figure 12: Injector for gas oven

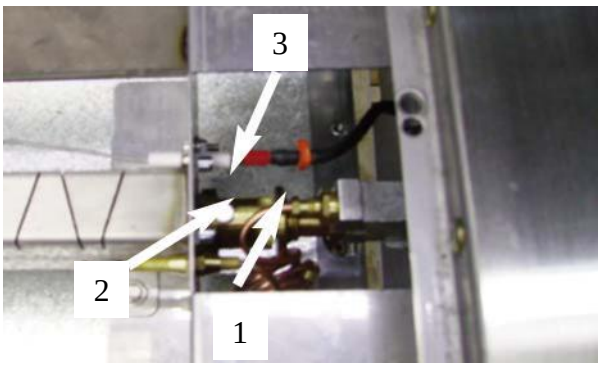
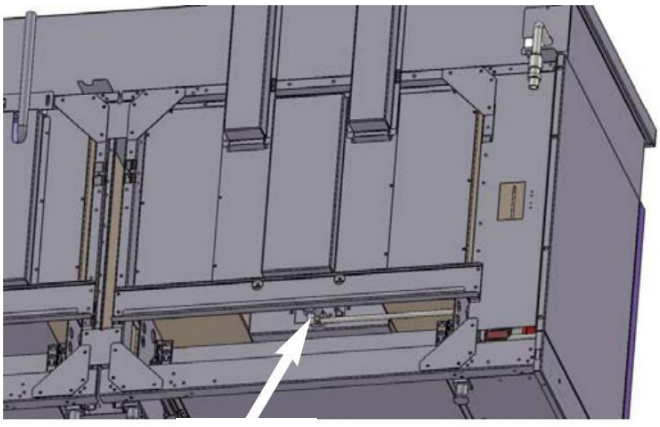
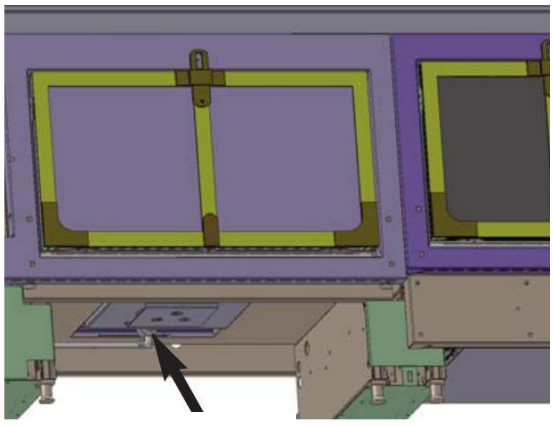


Figure 13: Injector for lava rock grill



Injector

Rear of the cooker



Injector

Front of the cooker

Once you have changed the injectors, it is a good idea to adjust the low settings for the hob burners (see Section 5).

Once the appliance has been adapted to a different type of gas or to a pressure other than those for which it was previously set, the new settings will have to be indicated in place of the previous settings, and a new gas information label will be supplied with the new injectors.

The appliance is preset in the factory. The adjustment screws and gas connectors are sealed. Any sealing will have to be replaced.

5 ADJUSTING THE LOW SETTINGS

Only the low settings for the gas hob burners, the hotplate and the lava rock grill can be adjusted with the following procedure:

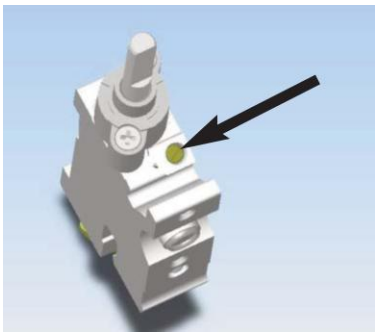
1. Ignite the burner to be adjusted, and then turn the control knob to the "low" position.

2. Dismantle the control knobs by loosening the screw which holds in each one in place with the spanner provided.

3. Turn the split screw on the body of the gas tap towards the left to increase the flow or towards the right to reduce it.

   For Butane and Propane gas, turn the knob fully to the right.

   Make sure that the resulting flame, at the lowest setting, is sufficiently strong to heat the thermocouple.



4. Refit the knob to turn the burner off, ensuring that you leave a sufficient gap between the knobs and the tap cover (the knob, when held down, should not come into contact with the tap cover).

6 INJECTORS TABLE

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

GAS			COUNTRY	Open burners			Hotplate small or large (small burner Φ 65 mm black)	Grill	Large vaulted oven (69 l)	Small vaulted oven (50 l)
	Category index	Reference gas Pressure		Maxi Burner Φ127 mm	Large Burner Φ102 mm	Small Burner Φ73 mm				
NATURAL GAS	2E+	G20 / G25 20 / 25 mbar	BE, FR	185C	147C	107C	109 F	175	140	125
	2H	G20 20 mbar	AT, CH, CY, CZ, DK, EE, ES, FI, GB, GR, HR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR							
	2E	G20 20 mbar	DE, LU, PL,							
	2L	G25 25 mbar	NL	200C	154C	112C	115 F	180	140	130
	II2EK	G25.3 25 mbar	NL	185C	153C	107C	107C	180	140	130
	2LL	G25 20 mbar	DE	204C	160C	114C	119 F	190	150	135
	Primary air adjustment (mm)			_	_	_	_	1,5	2	1,5
BUTANE - PROPANE	3+, 3B/P, 3B, 3P	G30 / G31 28-30 / 37 mbar	BE, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IT, LT, LU, LV, NL, NO, PL, PT, RO, SE, SI, SK, TR	123C	100C	71C	73 F	115	95	85
	3B/P, 3B	G30 50 mbar	AT, CH, DE, GR, LU, SK	113C	92C	65C	66 F	105	80	75
	3P	G31 50 mbar	CH, GR, LU, NL, SK	113C	92C	65C	66 F	105	85	80
	Primary air adjustment (mm)			_	_	_	_	3	2	1,5
BYPASS SCREW (reduced flow)	NATURAL GAS G20 - 20 mbar, G25 - 20 / 25 mbar			58 Adjusted	52 Adjusted	36 Adjusted	36 Adjusted	68 Adjusted	–	–
	BUTANE / PROPANE G30 / G31 - 28 / 30 / 37 mbar			58	52	36	36	68	_	_
	BUTANE / PROPANE G30 / G31 - 50 mbar			54	46	31	31	56	_	_

Pays :

AT : Austria
BE : Belgium
CH : Switzerland
CY : Cyprus
CZ : Czech Republic
DE : Germany
DK : Denmark
EE : Estonia
ES : Spain
FI : Finland
FR : France
GB : United Kingdom
GR : Greece
HR : Croatia
HU : Hungary
IE : Ireland
IT : Italy
LT : Lithuania
LU : Luxembourg
LV : Latvia
NL : Netherlands
NO : Norway
PL : Poland
PT : Portugal
RO : Romania
SE : Sweden
SI : Slovenia
SK : Slovakia
TR : Turkey

CAUTION : the BY-PASS screws are adjusted for natural gas G20 - 20 mbar and G25 - 20 / 25 mbar For BUTANE / PROPANE gas G30 / G31 - 28 / 30 / 37 mbar - Screw the by-pass to the maximum

For BUTANE / PROPANE gas G30 / G31 - 50 mbar - Change the by-pass screws and screw to the maximum.

ECO-DESIGN

All our cooking appliances comply with European Parliament Directives No. 2009/125/EC of 21 October 2009 and No. 2010/30/EU of 19 May 2010 concerning eco-design, as well as European Regulations No. 65/2014 of 1 October 2013 and No. 66/2014 of 14 January 2014. All the measurements and calculations have been carried out by the methods described in the harmonised standards:

- IEC 60350 Household electric cooking appliances - Methods for measuring performance
- EN 15181 – 2008 Measuring method of the energy consumption of gas fired ovens
- EN 30-2 – 2013 Rational use of energy

1 ENERGY CONSUMPTION ELECTRIC OVENS

OVENS	Large Vaulted Oven	Small Vaulted Oven
Electrical Power: "Floor-Vault Combination" Function	2.7 kW (1,5 kW floor + 1,2 kW vault)	2.5 kW (1,3 kW floor + 1,2 kW vault)
Electrical Power: "Forced Convection" Function	2.5 kW	2.5 kW
Energy efficiency class: on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load "Floor-Vault Combination" ($EC_{electrical\ cavity}$)	1.16 kWh	0.99 kWh
Energy consumption based on standard load "Forced Convection" ($EC_{electrical\ cavity}$)	0.92 kWh	0.78 kWh
Usable volume (litres)	81	58
Size	Large	Medium
Energy efficiency index per cavity (EEIcavity)	103.8	98.73

2 ENERGY CONSUMPTION GAS OVENS

OVENS	Large Vaulted Oven	Small Vaulted Oven
Gas Power	3.8 kW	3.1 kW
Electrical Power: Grill.	2.6 kW	2.6 kW
Energy efficiency class: on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load ($EC_{gas\ cavity}$)	6.04 MJ 1.68 kWh	5.55 MJ 1.54 kWh
Usable volume (litres)	69	50
Size	Large	Medium
Energy efficiency index per cavity (EEIcavity)	92	97

3 HOW TO REDUCE ENERGY CONSUMPTION

Install your cooker or cooktop some distance from your refrigerator, if possible. One appliance needs heat, the other cold; the two are therefore not suited as neighbours.

Oven

- Preheat your oven only if this is recommended in the recipe.
- When the oven is operating do not leave the oven door open longer than necessary. If you leave the door open continually for a long time you will lose a lot of heat.
- Use dark, black painted or enamelled moulds because they absorb heat better.
- Cover meat during cooking.
- If you have several dishes to prepare, cook them one after the other and benefit from the oven heat from the first dish to reduce the time for cooking the 2nd dish.
- Optimise the space in your oven: if possible, cook several dishes at the same time. Use all the space on the shelf when using your oven. The "Forced Convection" function is extremely useful for this.
- Wherever possible use the residual energy to finish cooking your dishes. Depending on the dish you are preparing, you can switch off the oven a few minutes before you finish cooking in order to use the residual energy from your oven (the oven remains hot and cooking continues without consuming any extra energy).

Cooktop

- Place a lid over the cooking containers so that their contents can be brought to the boil more quickly.
- Position saucepans right in the centre of the flames.
- Make sure that the gas burner flames do not exceed the width of the cooking containers.
- Measure out the correct quantity of water for cooking starch foods. Surplus water in the saucepan means extra water to be boiled.
- As soon as the water comes to the boil reduce the heat.
- Use the residual energy to finish cooking your dishes. Depending on the dish you are preparing, you may switch off the cooking plate a few minutes before the end of cooking in order to use the residual energy.
- Steaming or pressure cooking is the most economic solution for cooking your dishes: it minimises heat losses.
- To cook frozen food that requires more power, defrost your dishes in your refrigerator before cooking them. Remove the food from the freezer several hours before cooking. It will defrost naturally and will cook better with less energy.

COMPLIANCE WITH EUROPEAN DIRECTIVES

All of our appliances comply with the following European Directives:

- Directive 2009/142/EC "APPLIANCES BURNING GASEOUS FUELS", European Standard EN 30
- Directive 2014/35/EU “LOW VOLTAGE”
- Directive 2014/30/EU “ELECTROMAGNETIC COMPATIBILITY”
- Directives 2009/125/EC of 21 October 2009 and 2010/30/EU of 19 May 2010 relating to ecodesign
- Directive 2012/19/EU “WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)”
- Directive 2011/65/EU “RoHS - Restriction of the use of certain hazardous substances in electrical and electronic equipment”

1 WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT

The European Parliament’s 2012/19/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.

WARRANTY (5 YEARS)

Following receipt of full payment for our goods, our appliances are guaranteed five 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 labour costs and travelling expenses.

The warranty period specified above shall not be extended if faulty parts need to be replaced.

WE TAKE GREAT CARE IN
THE CREATION OF OUR ENAMELLED ITEMS.
However, a hand-crafted enamel surface is never completely even and slight variations in shade may occur. This is a guarantee of quality and is linked to the nature of our enamelling process.

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.

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E-mail: service@la-cornue.com

LA CORNUE

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