

# **LA CORNUE**

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# **Installation and User Guide**

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*Range*  
CornuFé 1908 - 36"





# IMPORTANT SAFETY INSTRUCTIONS



**WARNING:** IF THE INFORMATION ON THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE, ELECTRIC SHOCK OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## WARNING

THE ANTI-TIP DEVICE SUPPLIED WITH THE RANGE MUST BE CORRECTLY FITTED WHEN THE APPLIANCE IS INSTALLED. THIS WILL REDUCE RISK OF TIPPING OF THE APPLIANCE FROM ABNORMAL USAGE OR BY EXCESSIVE LOADING OF THE OVEN DOOR.



## ▲ WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

## CAUTION

DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE OR ON THE BACKGUARD OF A RANGE - CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

# IMPORTANT SAFETY INSTRUCTIONS

This book contains many important safety messages.  
Always read and obey all safety messages.  
Installer: Leave these instructions with the appliance



**WARNING: NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven



**WARNING: NEVER** cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

- ◆ **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician.

The installation of your La Cornue appliance must conform with local codes or, in the absence of local codes, in the USA with the "National Fuel Gas Code", ANSI Z223.1NFPA 54, latest edition, and, in Canada, with CAN/CGA - B149.1, and CAN CGA - B149.2, "Installation Code for Gas Burning Appliances".

The appliance must be electrically installed and grounded in accordance with local codes or in the absence of such codes with the latest edition of the "National Electrical Code", ANSI/NFPA 70 in the USA, and CSA C22.2 "Canadian Electrical Code" - in Canada.

**Important** - Save the installation instructions for the local electrical inspector's use.

- ◆ **In The Commonwealth Of Massachusetts**

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

# IMPORTANT SAFETY INSTRUCTIONS



WARNING

## In Case of Fire

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a cooktop burner by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher.

If fire is in an oven pan, smother by closing oven door. Open doors and windows or if a hood is fitted turn it on to remove smoke and odor.

## To Prevent Fire or Smoke Damage

Before using the range make sure all the packing materials have been removed. Always keep the area around the range free from combustible materials, gasoline, and other flammable vapors and liquids.

If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over the burners.

**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. Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics will burn and most are damaged by heat. Keep plastic items away from parts of the range that may become warm or hot. Do not leave plastic items on the cooktop as they may burn, melt or soften if left too close to a vent or a lighted burner

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

All our cooking appliances are intended for domestic use only, i.e., not professional and was designed to be used by individuals in their own homes. It is not intended to be used outside the building. In the event of non-domestic use, the manufacturer shall not incur any liability, and the warranty shall be considered void.

## IMPORTANT SAFETY INSTRUCTIONS

- ◆ Purchaser of this appliance must post in a prominent location instruction to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supply company.
- ◆ Keep appliance area free and clear from combustibles.
- ◆ It is essential that the kitchen where your appliance will be installed has excellent ventilation to the outside for steam and combustion gases removal.
- ◆ VENTILATING HOODS:
  - Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
  - When flaming foods under the hood, turn the fan on.
- ◆ Do not use air recycling systems.
- ◆ La Cornue can provide customers with hoods in materials matching the appliance. The hoods are sold without blower systems since every installation is unique. The individual requirements are best handled by a professional ventilation specialist.
- ◆ Adequate clearance must be provided for air openings into the combustion chamber.
- ◆ Minimum clearances to combustible construction see item 1.2. page 15.
- ◆ Adequate clearance must be provided for proper operation and servicing of the appliance.
- ◆ A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- ◆ The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- ◆ The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

# IMPORTANT SAFETY INSTRUCTIONS

- ◆ Leak testing of the appliance shall be conducted according to the manufacturer's instructions.
- ◆ The inlet gas supply pressure to the appliance must be within the following limits:

Type of gas	Inlet pressure		Manifold pressure
Natural gas	10" WC maximum (2.49 kPa)	5" WC minimum (1.24 kPa)	4" WC (1 kPa)
Propane gas	13" WC maximum (3.24 kPa)	11" WC minimum (2.74 kPa)	10" WC (2.49 kPa)

- ◆ **Keep this manual for future reference.**
- ◆ **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.  
Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.  
Teach them not to play with controls or any other part of the range.  
Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- ◆ **Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- ◆ **User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- ◆ **Use Proper Pan Size** - This appliance is equipped with more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- ◆ **The top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- ◆ **Cooking utensils** shall not be used on an open top broiler section.

## IMPORTANT SAFETY INSTRUCTIONS

- ◆ **Use Only Dry Potholders or Oven Gloves** - Moist or damp potholders on hot surfaces may result in burns from steam. Never let a potholder touch hot heating elements.  
Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.  
Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the range with wet hands.
- ◆ **Never Leave Surface Units Unattended at High Heat Settings** - Boil over causes smoking and greasy spillovers that may ignite.
- ◆ **Make Sure Reflector Pans or Drip Bowls Are in Place** - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- ◆ **Glazed Cooking Utensils** - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- ◆ **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- ◆ **DEEP FAT FRYERS:** Use extreme caution when moving the grease kettle or disposing of hot grease.
- ◆ **Do Not Soak Removable Heating Elements** - Heating elements should never be immersed in water.
- ◆ **Use Care When Opening Oven Door** - Let hot air or steam escape before removing or replacing food.
- ◆ **Do Not Heat Unopened food Containers** - Build-up of pressure may cause container to burst and result in injury.
- ◆ **Do not use the oven for storage** - This instruction is based on safety considerations. Flammable materials should not be stored in an oven, the range storage drawer or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not

# IMPORTANT SAFETY INSTRUCTIONS

store explosives, such as aerosol cans, on or near the appliance.  
Flammable materials may explode and result in fire or property damage.

- ◆ **Keep oven vent ducts unobstructed.**
- ◆ **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- ◆ **To avoid personal injury, do not sit, stand or lean on oven doors or drawer.** Leaning, sitting or stepping on the doors or drawer of this range can result in serious injuries and also cause damage to the range. Do not allow anyone to climb, stand or hang on any part of the range.
- ◆ **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, plastic ware 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.
- ◆ **Wear Suitable Clothing** - Never wear loose-fitting or hanging clothes while using the range. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with a burner flame or hot surface and may cause severe burns.
- ◆ **Important Safety Notice and Warning** - The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion.

# IMPORTANT SAFETY INSTRUCTIONS

Exposure to these substances can also be minimized by properly venting with an open window or using a ventilation fan or hood.

**To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.**

- ◆ **Quality of Flames** - On Natural Gas the burners' flames should be a blueish color with, at most, a slight yellowish fringe. On Propane gas the flames may be "softer". The cooktop burner flames may have a slight yellowish tip. If the flame burns with a long white tip you should call for service.

**MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.**

**DO NOT TOUCH SURFACE UNITS, AREAS NEAR UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** - Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns.

**During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surface of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surface near these openings, oven doors, etc.**

**IMPORTANT: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be harmful.**

You can find this manual on following web sites:

[www.lacornueusa.com](http://www.lacornueusa.com)

[www.purcellmurray.com](http://www.purcellmurray.com)

[www.lacornue.com/ca](http://www.lacornue.com/ca)

[www.agamarvel.com](http://www.agamarvel.com)

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Dear Customer,

Please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify your particular appliance 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:	
Fuel 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 unlikely event that you have a problem with your appliance, please refer to the rest of this booklet, to check that the appliance has been installed and is being used correctly.

If you are still having difficulty, contact your retailer.

### **HEADQUARTERS AND WORKSHOP**

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*Dear Customer,*

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

*The aim of this guide is to familiarize 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 frames and cast-iron for the hotplate, correspond to technicality and professional performance requirements which are not attainable with other materials 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.*

*You should follow the advice about use and upkeep of your cooker provided in this brochure; this will ensure that your cooker gives you satisfaction for many years.*

*Thank you for placing your trust in us.*

**Xavier Dupuy**  
**President and Managing Director**

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# DESCRIPTION

## 1. GENERAL DESCRIPTION

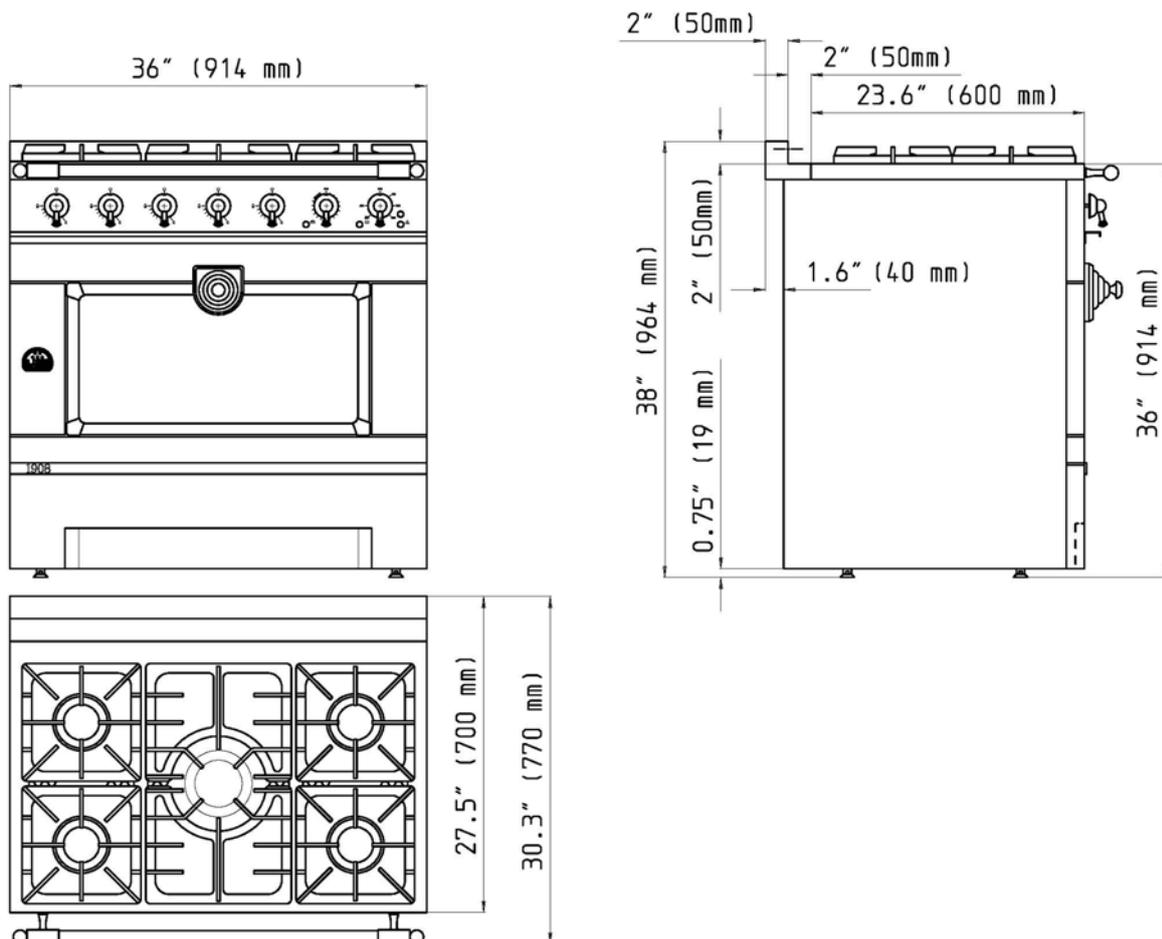
CornuFé 1908 - 36" model: FE8XXG0UR1

XX may be replaced by letters or figures.

Model consisting of one large vaulted gas oven fitted with an electric grill and a cooktop with 5 gas burners.

## 2. DIMENSIONS

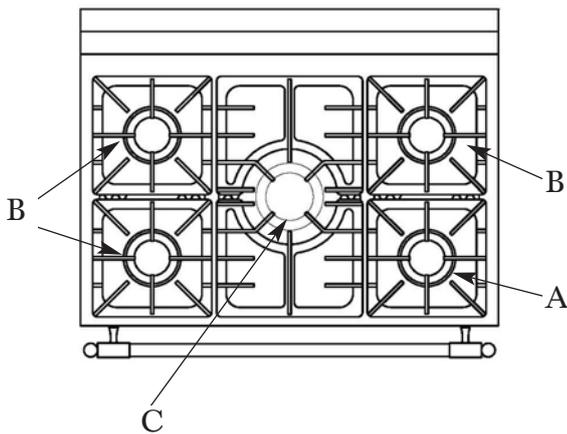
Width:	36" / 914 mm
Overall depth:	30.3" / 770 mm
Depth of the cooktop: (including backsplash)	27.5" / 700 mm
Height with backsplash:	38" / 964 mm
Height of range: (without backsplash)	36" / 914 mm
Adjustable feet:	-0.6", +0.6" / -15, +15 mm
Weight:	242 lbs / 110 kg



### 3. ENERGY POWER AND GAS FLOW RATES

The gas used can be either natural gas or propane, depending on availability. Refer to pages 40 – 43 for information about adapting your range to the various types of gas.

The table below summarize for each gas type and for each burner the gas input ratings (energy power in BTU/hr).



BURNERS	INPUT RATINGS (BTU/hr)
	Natural or Propane gas
Gas hob:	
• Small burner <b>A</b>	<b>6,000</b>
• Large burner <b>B</b>	<b>12,500</b>
• Center burner <b>C</b>	<b>17,500</b>
Large vaulted oven ( 74 l. )	<b>22,000</b>
<b>Total</b>	<b>83,000</b>

### 4. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

Tension 240 V a.c., single-phase, 3 wire system; 60 Hz  
 Total electrical Power: 2575 W; Intensity 11 A.

- Grill in large vaulted gas oven ..... 2 500 W
- Oven light ..... 25 W
- Ignition for large vaulted gas oven ..... 25 W
- Automatic ignition for gas burners ..... 25 W

### 5. RATING PLATE

The rating plate of your appliance is inside the storage drawer. To see this rating plate, pull out the storage drawer.

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)
- 3) Manufacturing date
- 4) Total gas rating BTU/hr
- 5) Type of gas and Manifold pressure
- 6) Burner input rating BTU/hr for each burner
- 7) Voltage rating in Volt, Total Electric Power in Watts and Intensity (Amps)



## BEFORE DELIVERY

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, 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.

The manufacturer shall not incur any liability for an incorrect installation, and incorrect installations shall void the warranty. Moreover, no legal actions can be undertaken in relation to incorrect installations.

### 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.**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. It is essential that the kitchen where the "La Cornue" stove will be installed has excellent ventilation to the outside, for vapor and combustion gases, and a fresh air inlet.

**Do not use air recycling systems.**

Ventilation exhaust devices can be vapor aspirators or hoods.

**The ventilation hood has to be built with non combustible material.**

#### 1.2. Clearances to combustible construction

Fig. 1 on the next page shows the minimum recommended distances and clearances from the range to nearby surfaces.

You must provide adequate clearances between the range and adjacent combustible surfaces. These dimensions must be met for safe use of your range.

The minimum horizontal distance from sides of appliance to the adjacent vertical combustible walls extending 18" (457 mm) above the top panel is 12" (305 mm).

The maximum depth of overhead cabinets is 13" (330 mm).

The minimum horizontal distances between overhead cabinets is not less than the nominal width of the appliance 36" (914 mm).

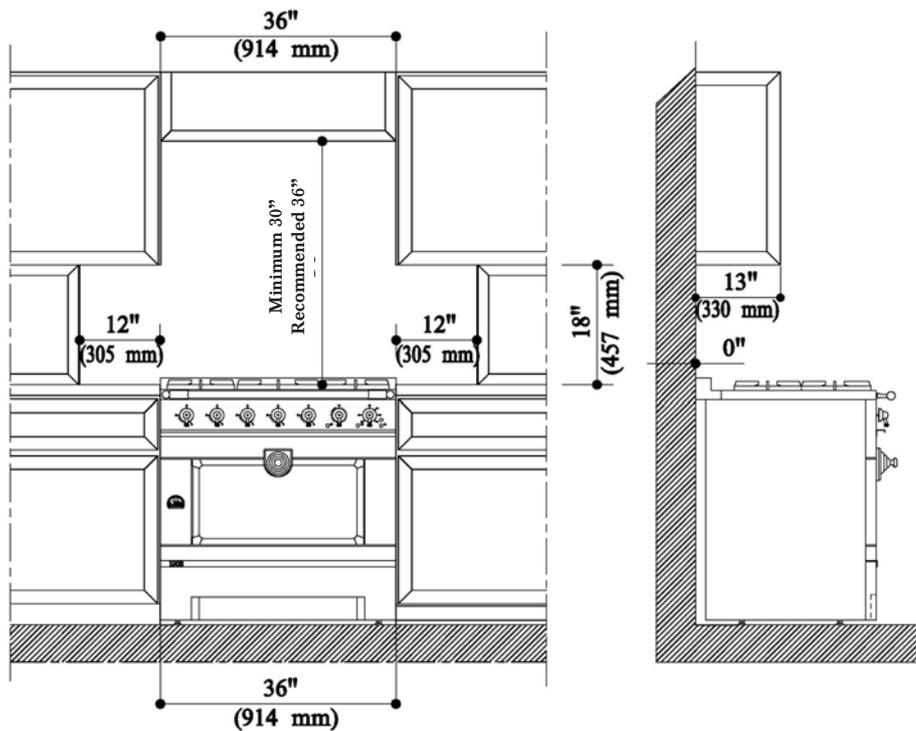


Fig. 1

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided.

Any element, either an extraction hood or cabinet, situated directly above the range must be made of non-combustible material and placed at no less than 30" (762 mm) above range. The recommended height is 36" (914 mm) above range.

May be installed with zero clearance between adjacent combustible construction below the cooking surface and the back and sides of the appliance. **We recommend a gap of 36½" (927 mm) or 37" (940 mm) for Canada between units to allow for moving the range.**

To be used in conjunction with a suitable ventilation hood.

### 1.3. Installation

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. **However, if the cooker is installed against a wall, the hottest parts (the strip between 600 and 964 mm. 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 offers you a wide choice of stainless steel plates adapted to the size of your stove

## 2. ELECTRICAL SUPPLY

**Safety:** The range, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the latest edition of the National Electrical Code, ANSI / NFPA 70 in the USA and the Canadian Electrical Code, CSA C22.2, in Canada as applicable.

<b>Voltage:</b>	240 V a.c., single-phase, 3 wire system / 60 Hz
<b>Power:</b>	2575 W;
<b>Intensity:</b>	11 A
<b>Wire section:</b>	2 mm <sup>2</sup> / N° AWG 14

Check the power rating at your electric meter (maximal load) to ensure that it is suitable for your model, taking into account all other electrical appliances installed on the same circuit.

The power of the CornuFé 1908 - 36" stove, does not allow for a simple plug and socket connection; the electrical connection must be made by means of an adequate flexible cord, built-in junction box, with terminal blocks; the box is located about 13" from the floor, on the wall behind the stove, on the right.

### 3. GAS SUPPLY

Use sealing compound on all pipe joints. Compound used must be resistant to the action of LP Gases.

The gas supply line to the appliance must be at least the same size as the gas inlet. An **easily accessible manual shutoff valve** must be installed, keeping in mind the fact that on the appliance, the gas inlet is located:

- On the left-hand side of the appliance, approximately 2" from the edge.
- 13" above the floor.

#### NOTE:

**Make sure that the supply line is clear of burrs and metal particles in order to avoid damage to the gas controls once the gas is turned on. The pipe connections can then be made**

When your CornuFé 1908 - 36" appliance is installed between kitchen cabinets, the manual shutoff valve should be accessible. We recommend it be located at the rear of an adjacent cabinet. According to gas regulations, any opening in the wall or on the floor for gas supply of the appliance must be properly sealed as well as any circulation of air between the gas supply room and the kitchen.

When all the work has been carried out on your gas supply network, ensure that no metallic burr can enter the supply tube of the stove and block the burners. Then make sure that all gas connections are properly sealed.

Refer to "Important Safety Information" section, on pages 1 - 8.

See the chapter 2 page 26 "Gas connection" for details about the connections.

# HANDLING AND INSTALLATION INSTRUCTIONS

## 1. UNPACKING THE COOKER

Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).

## 2. 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.**

1. In order to lighten the cooker, remove and set aside the drawer, the backsplash, the handrail, the oven accessories, the pan supports and any other accessories.
2. Remove oven doors by engaging the latches on the hinges and by pulling the door back and up.
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 of the ramp.

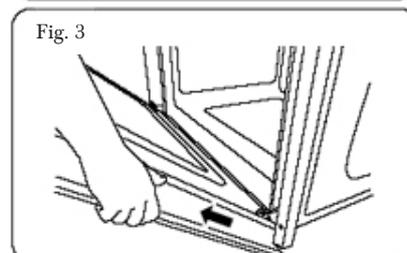
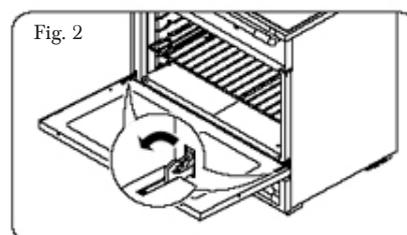
## 3. REMOVING AND REFITTING THE OVEN DOOR

### Removing the Oven Door

To remove the door, open the door fully. Swivel the locking 'U' clips forward to the locking position (Fig. 2). To remove the oven door, grip the sides of the door, lift upwards and then slide the door forwards (Fig. 3).

### Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

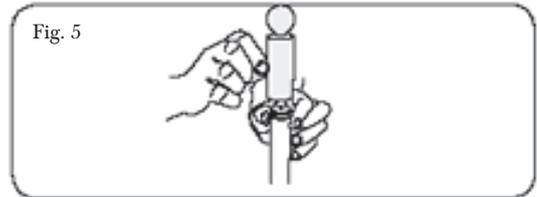
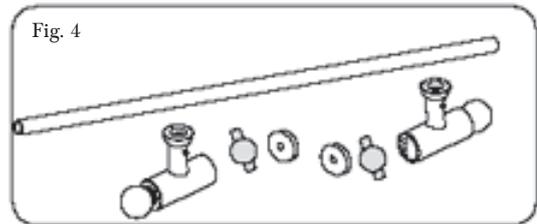


#### 4. FITTING THE HANDRAIL

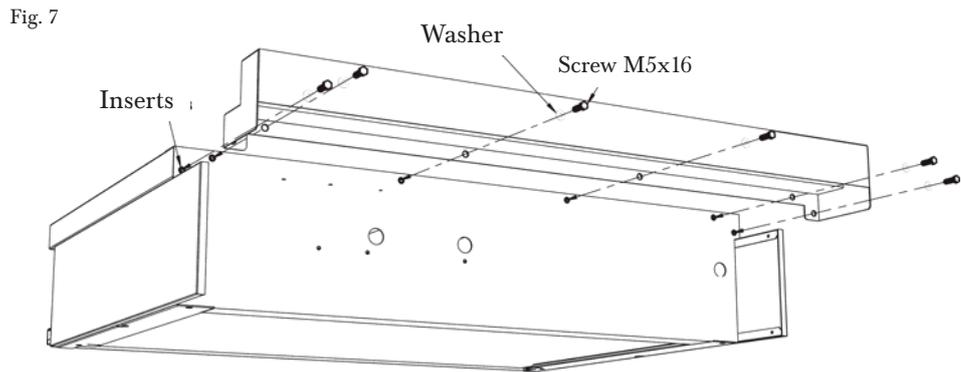
The handrail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube (Fig. 4). Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup (Fig. 5).

Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and that the two end pieces are lined up correctly.

Fit the assembled handrail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside.



#### 5. RISER / BACKSPLASH INSTALLATION



The backsplash (flue grille) is packed separately (Fig. 7).

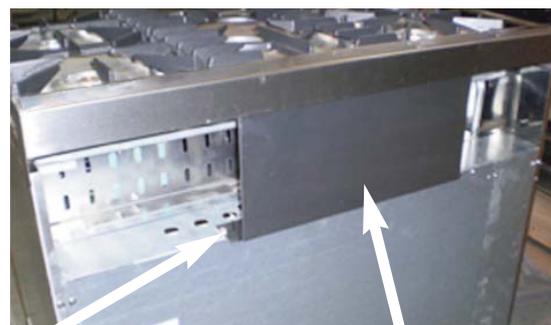
Use the screws and nuts supplied to fix the backsplash in place using an 8 mm wrench (not supplied) - Fig. 6.

#### 6. GAS CHIMNEY PROTECTION INSTALLATION

Gas chimney protection plate comes separately in the package and needs to be installed above the flue channel behind the gas oven.



Gas oven chimney protection



2 x Screw M5 x 16 mm + washer

Gas oven chimney protection

## 7. HEIGHT ADJUSTMENT AND POSITIONING THE COOKER

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

**If the appliance is on a base, all necessary action shall be taking for the appliance not to fall.**

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

Remove the drawers, set the stove in place, screw up the legs so the stove rests on the outside legs and adjust the height.

The Fig. 1 page 16 shows the minimum recommended distance from the cooker to nearby surfaces (see chapter 1.2. Clearances to combustible construction).

Above the cooktop level a gap of 12" should be left between each side of the cooker and any adjacent vertical surface. For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 1" (25 mm).

Adjacent work surfaces should be level with or below the cooktop surround not the pan supports (Fig. 8).

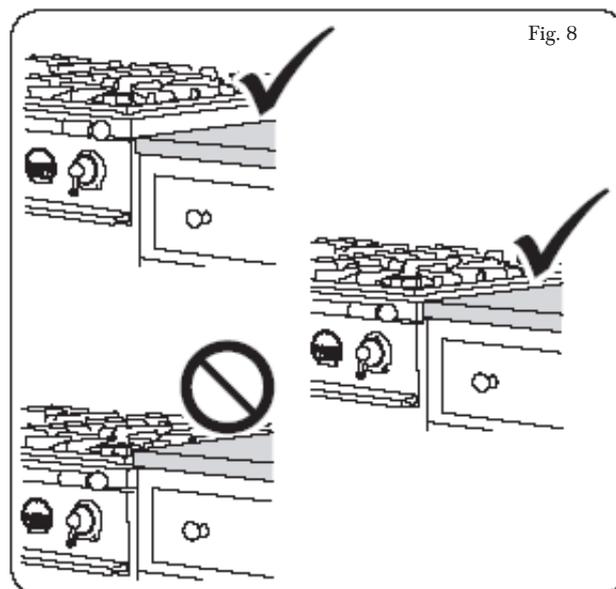
We recommend a gap of 36 1/2" (927) mm between units to allow for moving the range.

If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side. Do not box the cooker in; it must still be possible to move the cooker in and out for cleaning and servicing.

A minimum space of 30" (760 mm) is required between the top of the stove and a horizontal combustible surface.

Any hood should be installed in accordance with the hood manufacturer's instructions.

For safety reasons curtains must not be fitted immediately behind the cooker.



## 8. INSTALLATION OF AN ANTI-TIP DEVICE

**WARNING**

THE ANTI-TIP DEVICE SUPPLIED WITH THE RANGE MUST BE CORRECTLY FITTED WHEN THE APPLIANCE IS INSTALLED. THIS WILL REDUCE RISK OF TIPPING OF THE APPLIANCE FROM ABNORMAL USAGE OR BY EXCESSIVE LOADING OF THE OVEN DOOR.

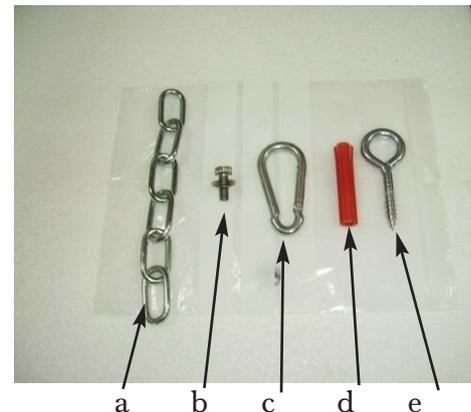
**WARNING**

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

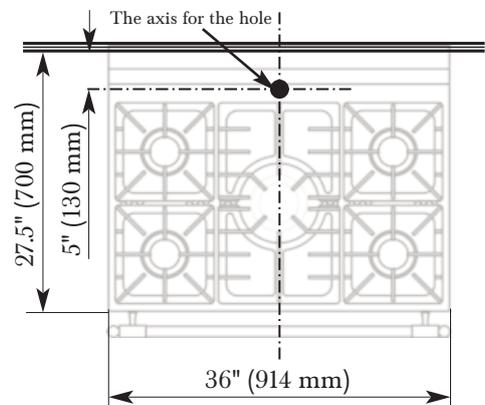
**WARNING**

The range must be secured into place using the anti-tip device, as instructed below. Unless properly installed, the range could be tipped by applying weight to the door. Injury might result from spilled hot liquids or from the range itself.

- The installation kit for the anti-tip device includes:
  - a chain made of 6 metal rings with a 3.8 mm diameter wire,
  - one 6 mm diameter hex head screw with washer,
  - one 60 mm long snap hook, with a 6 mm diameter wire,
  - one plug for 10 mm drill hole diameter, length 50 mm,
  - one 5 mm diameter screw-in stud.



- On the floor, mark the axis for the hole as shown on the diagram opposite, taking into account the position of the range in relation to the back wall.



3. Drill a 3.5 mm diameter hole in the timber floor and screw the stud directly into the floor.



4. Where the floor consists of tiles, concrete or another hard material, drill a 10 mm diameter hole, push in the plug and screw the stud into it.



5. Using the hex head screw and the No. 10 open-end spanner, fasten the chain to the frame at the back of the range. Make sure to properly secure the chain between the frame and the washer.



6. Push the range into its position. The chain must hang over the stud.

7. Remove the drawer at the bottom of the range by lifting it slightly.



8. Reach the chain through the drawer opening in the front.



9. Attach the chain to the stud with the help of the snap hook.



10. Ensure that everything is properly secured.

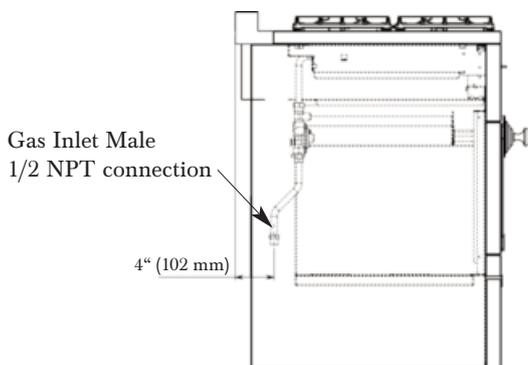


11. Slot the drawer back in, ensuring that the stops on each side maintain it firmly against the guide rails.

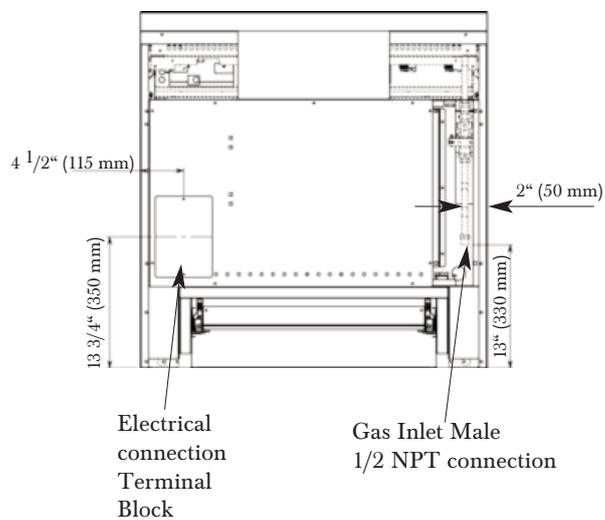
## CONNECTIONS

**This appliance must be installed by a qualified La Cornue professional in accordance with the current regulations in the country where the appliance is installed. Remove all packing material and literature from oven before connecting gas and electrical supply to range.**

Side view



Rear view



## 1. ELECTRICAL CONNECTIONS

**The appliance must be electrically installed and grounded in accordance with local codes or in the absence of such codes with the latest edition of the "National Electrical Code", ANSI/NFPA 70 in the USA, and CSA C22.2 "Canadian Electrical Code" - in Canada.**

**Disconnect all the power supply circuits before accessing the junction boxes.**

This appliance must be supplied with 240 Volt and 60 Hz frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time-delay fuse, as noted on the rating plate.

Use only a 3-wire or a 4-wire UL-listed power-supply cord rated 120/240 Volts with a straight terminals and marked for use with ranges.

The specified ampere rating for the cord shall be 20 A.

Only a 4 wire cord is to be used when the appliance is installed where grounding through the neutral conductor is prohibited, such as:

- new branch-circuit installations (1996 NEC),
- mobile homes,
- recreational vehicles or
- in an area where local codes prohibit grounding through the neutral.

The power of the electric elements for appliance see page 14 and page 17.

The overall wattage of your appliance is also indicated on the nameplate label and on the warranty certificate (See item 5 page 14 for the location of the nameplate label).

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used at least 4 ft. (1.2 m) length. The range can then be easily disconnected for servicing.

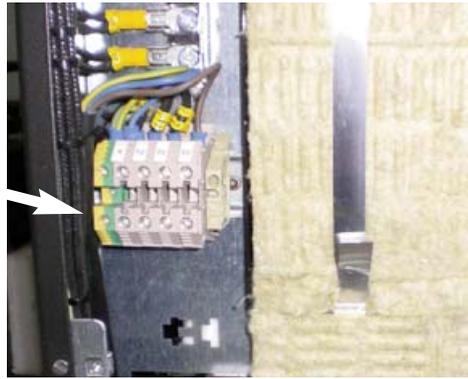
The CornuFé 1908 - 36" is supplied with a connection terminal block accessible by unscrewing the stainless steel protection plate on the backside.

1. Remove the screws and the protection plate on the backside of the range.

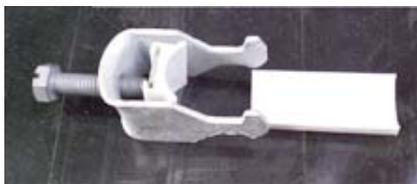


2. Now the terminal block is accessible

Terminal block



3. The appliance is shipped with a strain relief device to secure power cord. Insert the power cord through the strain relief and tighten it.



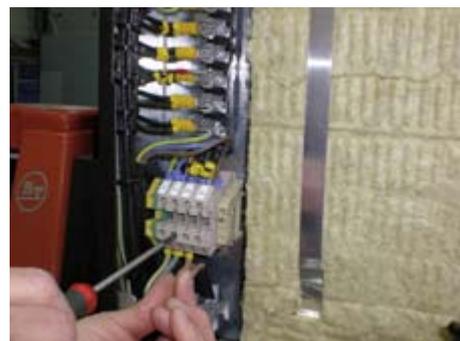
4. Insert the strain relief device into the hole and push it to the left. Tight up the power cord and strain relief device with the screw.



5. Install the power cord: attach the wires to the terminal block as follows:

- neutral (white wire) to N,
- the L1 and L2 (red and black wire) to P1 and P2,
- the ground to T (yellow / green).

NOTE: Make sure the wires are completely inserted into the terminals and secure connections are made.



6. Re-install the protection plate for the range or the cover for the cooktop.

7. Make sure that everything is properly secured.

**REMINDER: connections to main power supply preferably suppose to be hardwired into the wall Junction Box compare using the Plugs and Outlet.**

**Fix the cable well below the hot air outlets, at the rear of the oven, never in front of them.**

## 2. GAS CONNECTION

The installation of your La Cornue appliance must conform with local codes or, in the absence of local codes, in the USA with the "National Fuel Gas Code", ANSI Z223.1, latest edition, and, in Canada, with CAN/CGA - B149.1, and CAN CGA - B149.2, "Installation Code for Gas Burning Appliances".

### In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

All La Cornue ranges are fully assembled and equipped for use with the type of gas shown on the rating plate of the appliance.

The CornuFé 1908 - 36" stove is fitted with orifices for natural gas, pressure 4" WC. If the range is to be used on LP gas, a qualified LP installer must convert it. We recommend that the range be converted before installation. A conversion kit for Propane gas is supplied with the range. See the "Conversion to Propane Gas" instruction for more details.

**Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**

The range is designed to operate at a manifold pressure of 4" of Water Column on natural gas, or a manifold pressure of 10" of Water Column on LP gas (Propane).

For proper operation, the pressure of natural gas supplied to the regulator must be between 4<sup>1</sup>/<sub>2</sub>" and 10" of water column.

For LP gas, the pressure supplied must be between 10" and 13" of water column.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of ½" and be 5 feet in length for ease of installation.

The gas regulator on the appliance is set at the factory for 4" of water column pressure.

### **Connect the Range to the Gas Supply**

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hookup has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of a CSA International certified flexible metal appliance connector is recommended unless local codes require a hard piped connection.

Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made. To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with *Teflon*\* around, all male (external) pipe threads.

\**Teflon*: Registered trademark of DuPont

Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.



Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.

When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve.

Use a liquid leak detector at all joints and connections to check for leaks in the system.

Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

**The appliance must be connected to the type of gas shown on the rating plate of the appliance.**

**The gas supply line must be at least a 1/2 inch pipe.**

**On all pipe joints use sealing compound that does not react to propane gas.**

**Check gas leaks by using a liquid leak detector.**

**Do not use an open flame**

***Note: Propane gas cylinders must never be located inside your home.***

**INSTALLER**

**Leave this manual with the appliance and advise the customer to keep it for future reference.**

**Inform the consumer of the location of the gas shut-off valve.**

# INSTRUCTIONS FOR USE

## IMPORTANT

**Please make sure your cooker is unpacked completely before use.**

Remove all tape and packaging. Make sure the burners are properly placed and level. Take the accessory pack out of the oven. Check to be sure that no parts have come loose during shipping.

### 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.**

## 1. STARTING WITH THE COOKTOP BURNERS

Before using the cooktop make sure all burners are in place and all the grates on the range are properly placed.

The drawing by each knob indicates which burner that knob controls (Fig. 9).

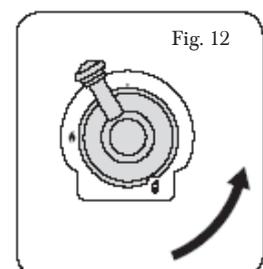
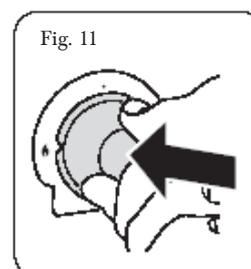
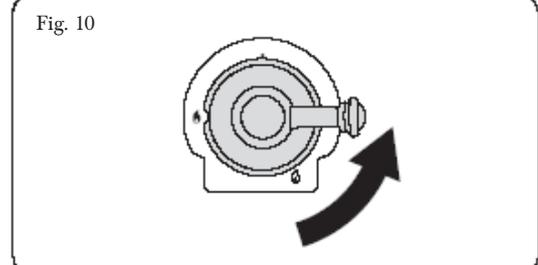
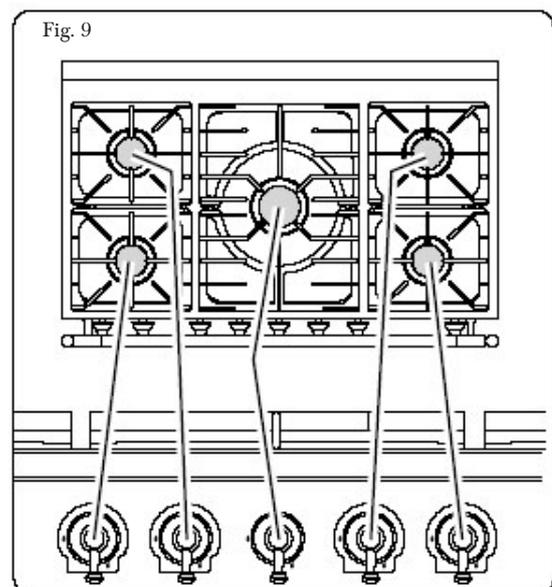
The gas burners on our CornuFé 1908 - 36" range appliances are fitted with safety thermocouples: if a burner shuts off for any reason, the gas supply for that burner is automatically stopped.

The thermocouple should 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.

All of our appliances are 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 (Fig. 10). The burner is automatically ignited. Keep the knob pressed (Fig. 11) 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.

**When a cooktop burner knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock could result.**



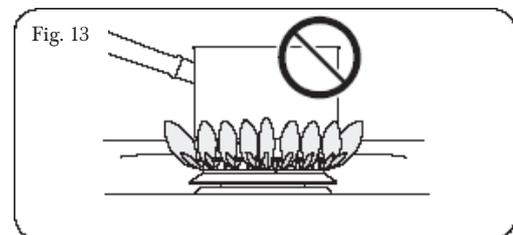
- **Low setting:** this is achieved by rotating the knob fully to the left or to the bottom (fig. 12).
- **Shutoff:** bring the knob back to its vertical position by rotating it to the right.  
In case the burner flame is accidentally turned off, close the burner control knob and do not turn on the burner for at least one minute.

### Igniting cooktop burners without electricity

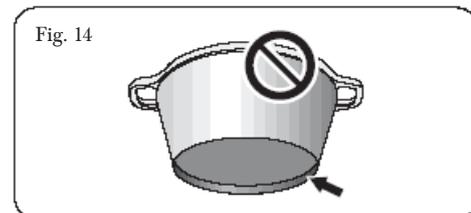
If there is a power failure the cooktop burners can be lit with a match.

1. Hold a burning match 1cm from the burner head, keeping your hand as far horizontally away from the burner as possible.
2. Push and turn the burner control knob to solid flame position. As soon as the burner flame lights move your hand away. With your other hand, keep holding the knob pressed for a few seconds so that the burner safety device can "sense" the heat of the flame.
3. Turn the burner control knob to the OFF position when you have finished using it.

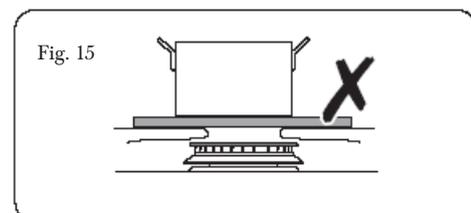
Make sure flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations (Fig. 13).



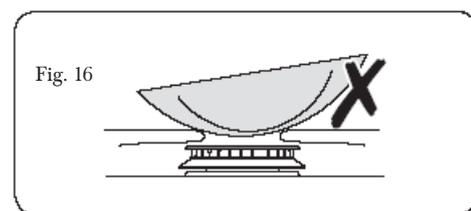
Pans and kettles with concave bases or down-turned base rims should not be used (Fig. 14).



Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the grates (Fig. 15).



Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (Fig. 16).



The minimum pan diameter recommended is 12 cm for the outer burners and 16 cm for the center burner.

## 2. STARTING WITH THE OVEN

### 2.1. Gas oven with electronic ignition

The simmerstat C switches on the heating element on the vault of the oven (grill), the thermostat B switches on the gas burner. The simmerstat and the thermostat are both equipped with indicator lights.

#### **Oven ignition:**

Turn the oven thermostat (B) to the desired temperature.

The electronic temperature regulation system allows you to control the temperature entirely automatically; it is therefore perfectly normal that the flame ignites itself and turns itself off to keep the oven at the desired temperature.



**DO NOT use matches to light the burner.**

#### **Note:**

The red indicator (A) on the bottom right of the control panel 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) above 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.**

### 2.2. Grill Function

Your oven is equipped with an electric grill controlled separately from the heating element on the oven floor.

- Position the simmerstat (C) on the desired power setting.
- After preheating (between 5 and 10 minutes depending on the temperature), set the cooking mode for the food to be cooked.
- You can then place in the grill the food that requires grilling.

The grill tray must be placed at the highest level.

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

**Please note that this heat intensity calls for careful supervision.**

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

**Keep young children away from these hot surfaces.**

For this type of cooking, it is not necessary to switch on the gas burner.

### 2.3. Oven trays

There are several different trays in your oven:

1) The **large tray** with an enameled coating **and the pastry tray**. These are intended exclusively for pastry-making or for ingredients to be grilled under the electric oven grill.

The large size of these trays means that it can be used as a cooking tray itself but is generally used for very large pieces of meat. You should not use it to cook poultry or small roasts.

Putting a sheet of aluminum foil in the tray will facilitate cleaning.



2) The **large roasting rack** and **two small grill trays** allows for the following:

- to place the dish containing the roast on the roasting rack which rests on the large tray or on two small grill trays which rest on the pastry tray. Therefore, by using this system one makes the most of the natural air convection, allowing for the air flow to travel round and under the food.

- to place a roast directly onto the roasting rack in the large tray or onto the two small grill trays in the pastry tray. The roast will remain seasoned as well as remaining medium rare or rare if you desire.

By using the "spit" concept, the hot air envelops the entire piece of meat regardless of its size, for example a large piece of lamb or large poultry.

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

### 2.4 Installation of the "shelf" tray

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

#### Setting up of the "shelf" tray

Before using your oven in complete safety, you must set up correctly the shelves trays. To position the shelf tray at the requested height, put it above the lateral oven slider (stops at the back). Then push the tray to the very back of the oven until the stops are positioned behind the sliders.

Pull the shelf tray until the back of the tray is blocked by the stops of the lateral oven sliders.



#### Removing 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.

### 3. THE COOKING PRINCIPLE

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

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

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

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

By keeping the door of the oven well closed during cooking, the water contained in many foods evaporates and therefore, creates a degree of humidity which provides an ideal cooking environment. The juices from the meat are therefore not lost and basting the roast or the poultry is unnecessary. There is therefore no risk of burning.

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

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

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

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

**Always preheat your oven to the temperature required for cooking.**

### 4. VAULTED OVEN : ADVICE ON USE

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

You can use heat from the grill in the same way as base heat, although it is less frequent. It is generally used for adjusting dishes.

For example, if the pastry of your tart or quiche is already well cooked but the inside seems to be raw: position the lower thermostat at a minimum temperature or even at 0 and the simmerstat at a medium or high power according to how quickly you wish to cook it.

For long slow cooking, whether for pastry or terrines, only use the lower gas burner.

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

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

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

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

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

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

Comply with the cooking times which are recommended in your recipe book or by your butcher. We recommend paring all the fat from the meat before cooking.

If you have included a vegetable dish to accompany the meal, you can add a little butter or oil on top to preserve its beautiful colours. In order to grill onions or any other vegetable around a roast always add a bit of oil mixed with butter at the bottom of the dish before adding the vegetables.

If you choose to slice onions into rings, it is recommended to slice everything quite fine to suit the required temperatures.

We suggest you do everything in moderation:

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

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

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

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

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

**For the gratin**, position the grill tray at the highest level and insert the gratin dish. Position the simmerstat at maximum and keep a close eye on your dish.

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

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

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

Th 1 = 100 / 125 °C (210 / 260 °F)

Th 2 = 125 / 150 °C (260 / 300 °F)

Th 3 = 150 / 175 °C (300 / 345 °F)

Th 4 = 175 / 200 °C (345 / 390 °F)

Th 5 = 200 / 225 °C (390 / 435 °F)

Th 6 = 225 / 250 °C (435 / 480 °F)

Th 7 = 250 / 270 °C (480 / 520 °F)

Th 8 = 270 / 280 °C (520 / 540 °F)

## UPKEEP OF A CORNUFÉ 1908 - 36" COOKER

You should clean your cooker regularly.

Always allow the cooker to cool and switch it off before cleaning or doing any maintenance work. All parts of the cooker become hot when it is ON and stay hot even when the cooking is finished. To avoid burns always check that all knobs are in the OFF position and that the cooker has cooled down before cleaning.

Take care cleaning if you use a sponge or a damp cloth to wipe a hot surface, take care not to be burnt by steam.

Certain detergents can produce harmful vapours when in contact with a hot surface.

You should wear gloves and an apron and respect the user instructions for each of the cleaning products.

### **Do not use a steam cleaner to clean the cooker.**

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.

Remember to switch on the electricity supply before re-using the cooker.

## 1. FRONT PANELS

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

And isn't it nice to return to a spark-ling clean cooker.

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

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

## Bright coloured enamel fronts

Because the enamel is vitrified, you can use a window-cleaning product on a paper towel. As fat may splash and splatter when an oven overheats, use an "Ajax Cream" type product and a sponge for cleaning. Enhanced results can be obtained by using window cleaning products.

## Stainless steel front panel

For routine cleaning, use a special stainless steel cleaning product on a piece of paper towel. Every three to six months, give your brushed steel front panel a thorough cleaning to remove grease.

For this type of thorough cleaning, use a mild detergent or soft soap, thoroughly diluted in hot water.

Then rinse with clean water.

## Matt enamelled coloured fronts (matt black)

**Remember that matt colours are fragile by nature.**

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

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

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

You can also use a window cleaning product on a paper towel or a cloth.

## 2. FINISHES

### Nickel or chrome finishes

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

### Copper or brass finishes

Use a special copper or brass cleaning product, in paste or liquid form, and a soft cloth.

**Then remove all traces with a damp sponge.** By removing product deposits with water, your bars and brackets will stay shinier, longer.

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

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

### 3. THE COOKTOP

As your cooker is made up of a number of different elements, we recommend applying a cleaning procedure adapted to each specific case.

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

Use a paper towel or a cloth to clean your cooktop and backsplash while they are still warm because grease or food splashes are then easy to remove and do not require any cleaning products.

#### The burners

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

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

#### Black enamel burner covers

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

In case of baked-on grease and oil or milk splatters, spray on an oven-cleaning product which does not contain caustic soda. Leave it for 15 to 30 minutes, then clean with water, washing-up liquid and a non-abrasive sponge.

Rinse the covers and dry them thoroughly before reinstalling them.

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

#### Grills in matt enamelled cast iron

Grills do not usually get dirty: simply wipe them with a cloth for routine cleaning.

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

#### The stainless steel surrounds and backsplash

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

Do not rub with an abrasive product in an irregular fashion, or by using circular movements.

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

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

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

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

After thoroughly removing any baked-on grease from the steel, rinse with clean water.

#### 4. THE OVEN

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

The "clean enamel" system is a new way to avoid chemical reactions and carbonization. In fact, it is far less aggressive than the decomposition of organic matter at 500 °C (930 °F), and decomposition through oxidation of the catalysis self-cleaning system.

The manufacturing process and composition of these special enamels is carried out at a temperature of 1300 °C (2370 °F).

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

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

Wait 15 minutes, then wipe with a damp sponge.

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

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

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

For my hob .....

For my oven .....

For my front panel .....

For my finishes .....

and, of course, cloths, paper toweling, etc...

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

By following our recommendations and advice, you'll soon find it quick and easy to keep your CornuFé 1908 - 36" at its very best.

Even after ten years, your cooker will look and perform as new.

A number of customers find that their CornuFé 1908 - 36" looks even better over time, in the same way in which wine reaches perfection with ageing.

We hope we have answered any questions you may have.

Our showrooms as well as our workshop remain at your service to provide any further information you may require.

Fine chefs, like yourself, rely on the quality and materials of their cooking utensils.

Today, you will find all of our high-quality professional tools, designed for home use, on display in our different showrooms.

## MAINTENANCE

### IMPORTANT INFORMATION

**This section applies only for authorized service personnel recommended by your dealer.**

- ◆ Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ◆ Do not obstruct the flow of combustion and ventilation air
- ◆ Contact the factory representative to perform maintenance and repairs.
- ◆ Clean appliance regularly, including special oven surfaces, with recommended cleaning agents.
- ◆ Disconnect power supply to the range before servicing.



#### WARNING

The conversion kit for Propane gas shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions.

#### IMPORTANT

This equipment is design-certified by a Nationally Recognized Testing Laboratory to the appropriate National Standards as indicated on the Equipment Rating Plate.

Any modification without written permission of the La Cornue Company voids the certification and warranty of this equipment.

Your selection of LA CORNUE equipment is your assurance of quality and dependability that reflects over 100 years of experience in manufacturing the finest gas cooking equipment.

You can always rely on your dealer and the Company to stand behind every product anywhere in the U.S.A. and in Canada. For additional equipment, service and information contact your dealer.

## CONVERSION TO PROPANE GAS

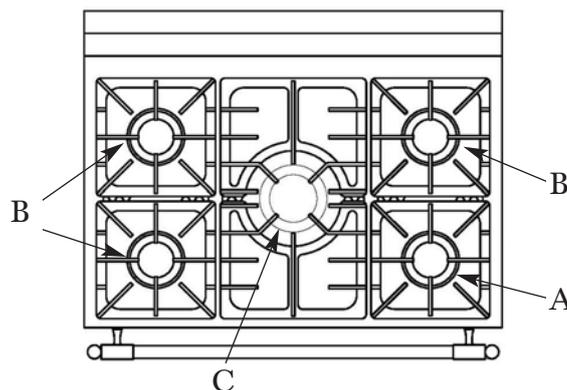
**This appliance is supplied set for Natural gas.** A conversion kit for Propane gas is supplied with the range. **If the appliance is to be converted this must be done before installation.** The conversion must be performed by a qualified LP gas installer. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance. Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, range positioning, connection hose suitability etc. When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion. Do not use re-conditioned or unauthorized gas controls.

**Caution: Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.**

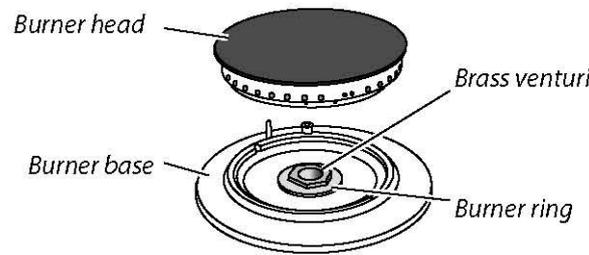
### 1. ORIFICES

The orifices size depends on the type of gas. The table below is provided for you to determine which orifice should be used if the type of gas is changed.

GAS	Pressure	Open top			Oven	Gas Pressure Regulator
		Burner	Orifice sizes (Marking)	Reduced flow rate BY-PASS	Orifice sizes (Marking)	
NATURAL	4" WC = 1 kPa	A	112	53	230	NAT
		B	150	70		
		C	205	82		
	Primary air adjustment (mm) - oven only				3	
PROPANE	10" WC = 2.49 kPa	A	68	31	150	LP
		B	99	38		
		C	118	49		
	Primary air adjustment (mm) - oven only				6	



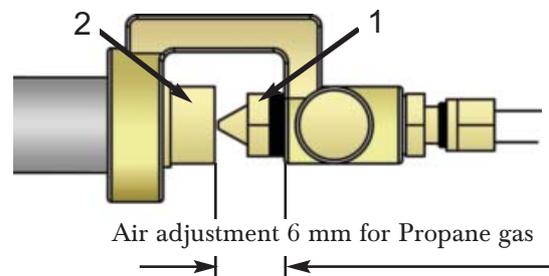
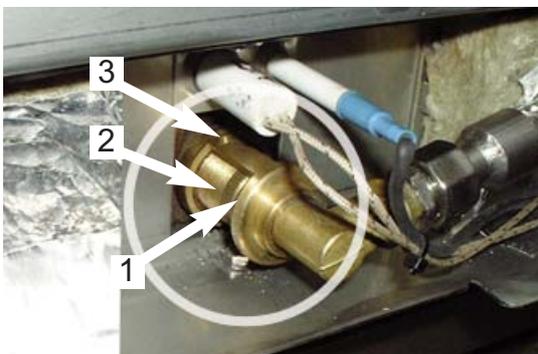
The design below shows the location of the orifice for the open top gas burners.



Orifices of gas burner are replaced by means of this sequence:

1. Remove the brisk heat grill.
2. Remove the burner head
3. Undo the large brass nuts and remove the brass venturis and rings.
4. Unscrew the orifices from the top using a long socket wrench to access and remove the old orifices. Install the new orifices and screw it down completely.
5. Replace the rings on the burners. Screw in the hexagon headed venturi to make fitting the burners easier. Do not tighten yet. When all the burner bases and venturis have been fitted tighten the venturi nuts.
6. Place the burner head taking care to place it correctly on the body of the burner.
5. Place the grill.

The orifice for gas oven is always replaced in the following sequence:



1. Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the orifice.
2. Unscrew the orifice (1) with a 7 mm flat wrench.
3. Install the orifice (1) corresponding to the new type of gas and tighten it.
4. Adjust the air inlet by screwing or unscrewing the adjusting cone (2)
5. Then block the adjusting cone (2) with the blocking washer (3).

Once you have changed the injectors, it is a good idea to change the bypass screw for the hob burners (see Section 2).

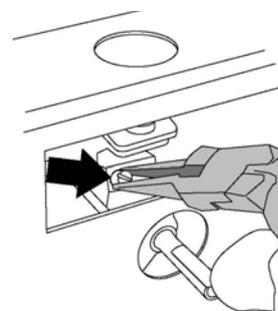
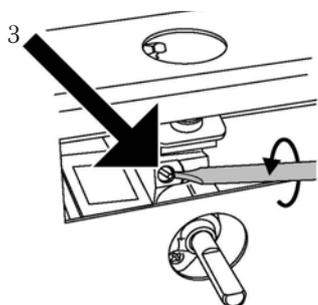
Note: Gas pressure regulator setting must also be adjusted when changing fuel type (see Section 3).

**Save the orifices removed from the appliance for future use.**

## 2. ADJUSTMENTS OF THE TOP BURNER LOW FLAME SETTINGS

Only the low settings for the open top burners can be adjusted by means of the following procedure:

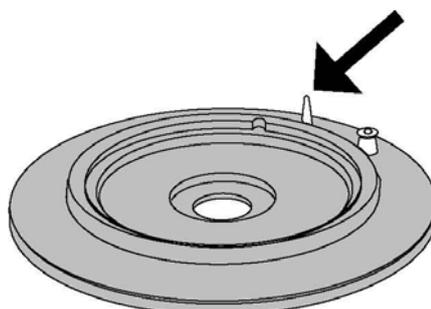
1. Pull off all the control knobs (1).
2. Open oven door and remove the 5 fixing screws (3 screws "a" and 2 screws "b") underneath the control panel (2). Pull the control panel forward. Taking care not to damage it, by protecting it with cloth for example, rest it on the open oven door.
3. To convert the control valves unscrew the control valve bypass screw (3).



4. Using a pair of long nose pliers carefully remove the bypass screw.  
**Save the bypass screws removed from the appliance for possible future re-conversion to Natural gas.**
5. Install the correct replacement Bypass screw. See table page 40 for correct size. Tighten the screw down.
6. Replace the control panel and secure with fixing screws. Place back control knobs and proceed with testing.

**Caution:** Make sure that there is a sufficient gap between the knobs and the front panel, since it is necessary to fully depress the knob before rotating it when igniting the burners.

If you have lifted the maintop, carefully lower it onto the range. The burners are protected against the burner flame going out by Flame safety devices (FSD's). Take care when lowering the maintop to locate the FSD sensor probes (arrowed below) in their holes in the cook top and the burner bases.



### 3. GAS PRESSURE REGULATOR

**If the appliance is to be converted this must be done before installation.**

The gas pressure regulator is always converted in the following sequence:

1. Remove the 4 fixing screws (a) and pull off the back panel (1). The regulator is now accessible.
2. The regulator has a bayonet mounted top cap. Using a small coin press in and turn the cap to remove it. Turn the cap over so that the letters "LP" (for propane gas) or "NAT" (for natural gas) are visible on base of the hollow in the cap. Replace the cap making sure that the bayonet pins are securely located



Pressure regulator



#### Stick on label

Stick the appropriate label on to the data badge to indicate the gas the appliance is now set for.

#### Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at the pressure test point (b) on the appliance side on the manifold, near the pressure regulator.

For proper operation, the pressure of LP supplied to the regulator must be between 10" and 13" of water column (2.49 - 3.24 kPa). When checking for proper operation of the regulator, the inlet pressure must be at least 1"WC (0.25 kPa) greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

Check operation of all the burners.

Replace the back panel.

#### 4. CONVERTING FOR HIGH ALTITUDE

If the range is to be used above 5,000ft (1,500m) the burner orifices must be changed. This conversion must be performed by a qualified gas installer.

Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation.

Use the correct orifices for high altitude given by La Cornue service only for your appliance.

When you have completed the changes, check the appliance is gas sound.

**CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.**

Do not use re-conditioned or unauthorized gas controls.

Save the orifices removed from the appliance for future use.

Check operation of all the burners.

After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements.

#### 5. 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 stove 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.



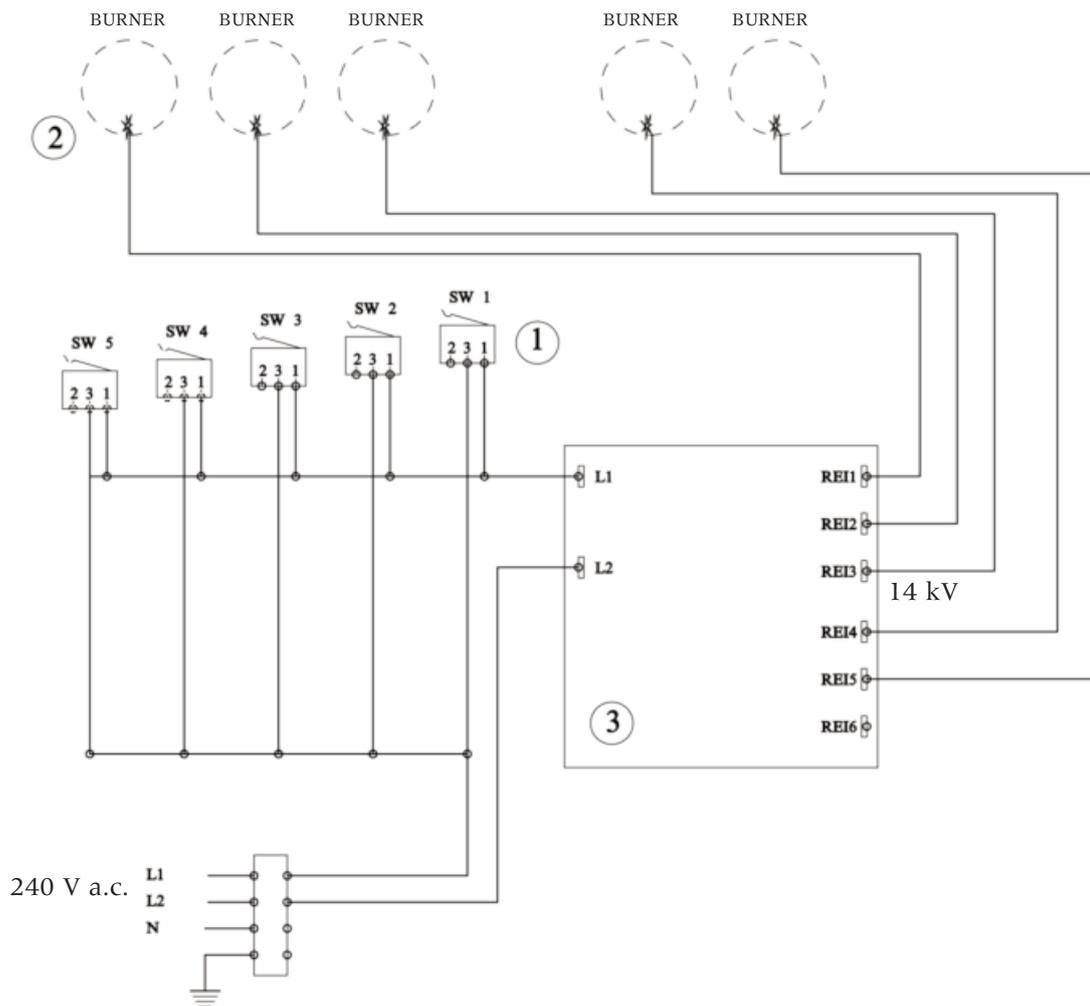
Technical characteristics of the light:

- 25W                      - 230V - 240V
- 300°C                  - E14 base

# ELECTRICAL DIAGRAMS

## 1. GAS COOKTOP ELECTRONIC IGNITION.

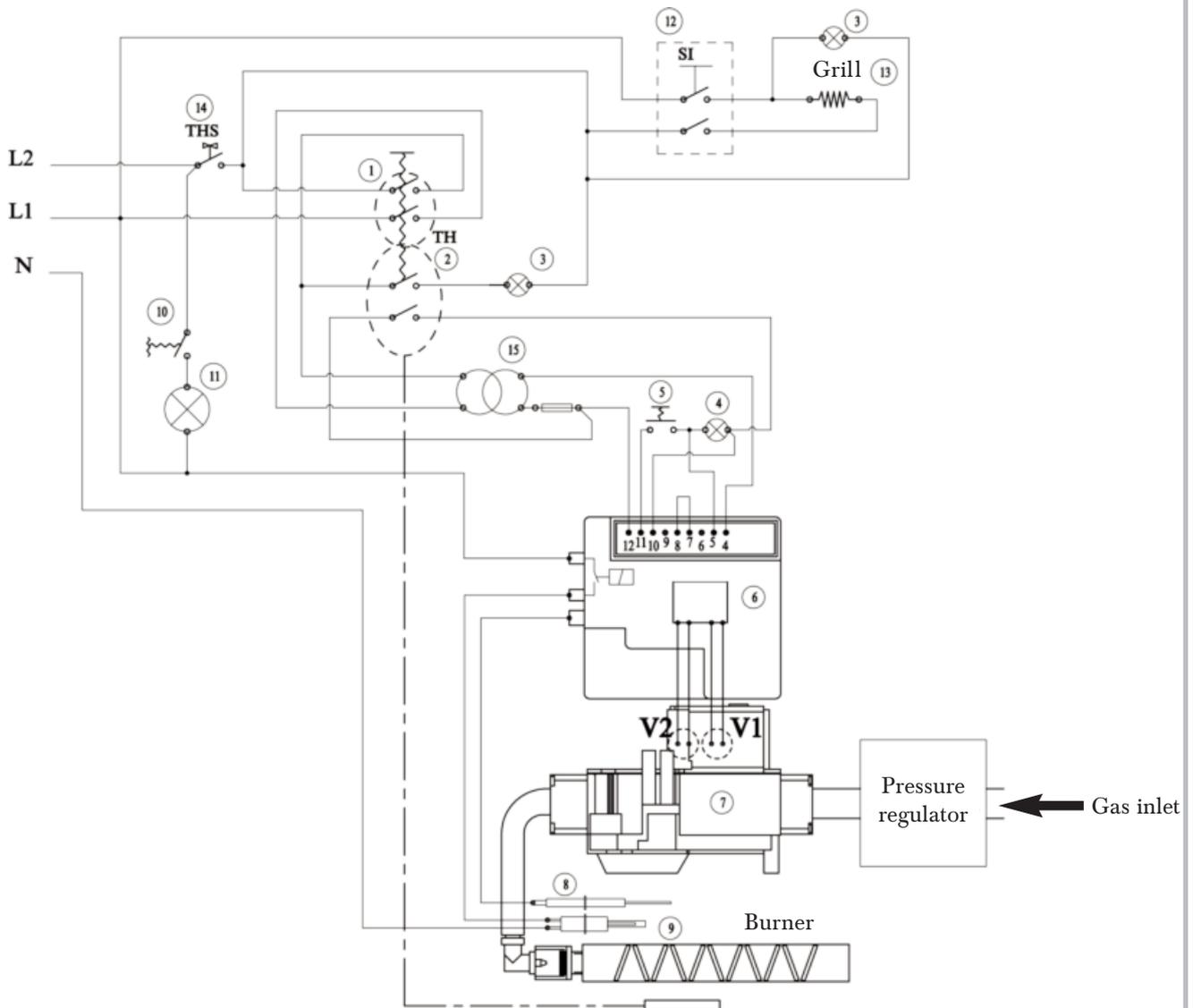
**CAUTION - Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.**



N°	Qty	Designation
1	5	Microswitch
2	5	Spark ignition electrode topvalve
3	1	Spark ignition module

## 2. GAS OVEN WIRING - ELECTRONIC IGNITION

**CAUTION - Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.**



N°	Qty	Designation
1	1	ON / OFF switch
2	1	Thermostat
3	2	Green indicator light
4	1	Red indicator light
5	1	Safety reset button
6	1	Control box
7	1	Electrovalves
8	1	Sensor
9	1	Hot surface igniter
10	1	Oven light switch
11	1	Oven light
12	1	Grill simmerstat
13	1	Grill heating element
14	1	Safety thermostat
15	1	Isolation transformer

# WARRANTY (3 YEARS)

La Cornue company warrants to the original user for a period of three years from date of delivery not to exceed 42 months from date of shipment by Company that the product(s) manufactured by Company are free from defects in material and workmanship.

Company shall have no obligation for any product which has been misapplied, mishandled, abused, misused or subjected to harsh chemical action, or improperly installed nor to any product modified by unqualified service personnel or damaged by flood, fire or other acts of God or which has the serial number removed or altered. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of Company.

Warranty does not cover freight charges for new or defective parts.

The liability of Company for breach of such warranty is exclusively limited to, at Company option, the replacement or repair of any part found by Company to be not as Warranted herein and, in such event replacement or repair shall be made within 36 months from the date of installation. The Company shall bear the normal labor charges in effecting such replacement or repair, to the extent

that performance is effected, within 50 miles from an office of a qualified service agency of Company except that such obligation to bear labor charges shall not apply to products or parts installed outside the United States and Canada. Replacement part(s) must be supplied by La Cornue direct or through its dealer or qualified service agency and the defective part(s) returned to same intact.

This states the exclusive remedy against Company relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installation or defects from any cause.

Company shall not be liable, whether in contract or in tort or under any other legal theory, for loss of use, revenue or profit, or for substitute use or performance, or incidental, indirect, or special or consequential damages, or for any other loss or cost of similar type.

This warranty and the liability set forth herein are exclusive and in lieu of all other liabilities and warranties, express or implied, including but not limited to implied warranties of merchantability and fitness for particular purpose and constitutes the only warranty of Company with the respect to product(s).

**IMPORTANT INFORMATION:**

When requesting information, manuals, replacement parts or service, always refer to the model and serial number of your unit. The serial plate is located behind or on the lower drawer.

For your convenience space is provided below to record this information for future reference.

**SERIAL No** \_\_\_\_\_

**MODEL No** \_\_\_\_\_

**DEALER** \_\_\_\_\_

**INSTALLATION DATE** \_\_\_\_\_

## FRANCE

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**Postal address:**

La Cornue SAS - B.P. 99006

95070 Cergy Pontoise Cedex - FRANCE

**www.lacornue.com**

e-mail: a.table@la-cornue.com

## USA



PURCELL MURRAY

185 Park Lane, Brisbane, CA 94005 - USA

Phone: 800-457-1356 or 415-468-6620, Fax: 415-358-4377

**After-sales Service:**

**SERVICE** *power*  
**FIELD SERVICE SOLUTIONS**

of 7:00 a.m. and 4:00 p.m. Pacific Time,  
 Monday through Friday, excluding national Holidays  
 by calling 877-LACORNUE

## CANADA

**AGA MARVEL**

SOFA Galleries, 6900 Airport Road,

Suite 205, Mississauga, ONT L4V 1E8, Canada

T. 877-650-5775 F. 800-327-5609

**You can find these instructions on following web sites:**

## USA

[www.lacornueusa.com](http://www.lacornueusa.com)[www.purcellmurray.com](http://www.purcellmurray.com)

## Canada

[www.lacornue.com/ca](http://www.lacornue.com/ca)[www.agamarvel.com](http://www.agamarvel.com)



# **LA CORNUE**



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