



GRAND-MAMAN MODEL

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 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 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.

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.

Xavier Dupuy
President and Managing Director

Dear Customer,

Please complete the appliance details opposite 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 and Instructions for Use, to check that you are using the appliance correctly. If you are still having difficulty, contact your retailer.

HEADQUARTERS AND WORKSHOP

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WARNING

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 25 "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.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on. The cooker needs electricity.

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 or 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.

The parts that are protected by the manufacturer must not be manipulated by the installer or the user.

WARNING

Please note:

The accessible parts may be hot when the oven is being used: keep young children at a safe distance.

Children should be supervised to ensure that they do not play with the appliance.

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. Mark it for easy reference.

Always allow the cooker to cool and then switch off at the mains and 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.

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

WARNING

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.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

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.

Before using the range make sure **all the packing materials have been removed.**

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.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable.

Avoid their use or storage near an appliance.

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 aluminum foil; doing so would prevent air circulation inside the oven and the aluminum foil could cause heat to build up leading to a risk of fire.

DO NOT use the oven for storage.

WARNING

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.

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.

If there are shelves or cupboards above the appliance, be careful when reaching for products they might contain.

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 vapor. 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.

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

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.

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

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

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.

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 of our cooking appliance belong to Class 1 and Class 2 / Sub-Class 1. They meet the requirements of the 2009/142/CE European Directive ("Gas Appliances"), European Standard EN30 and the 2006/95/EC European Directive ("Low Voltage Directive").

DESCRIPTION

I. GENERAL DESCRIPTION

The range of "CORNUCHEF" cooking appliances consists of 6 models. Each of the cooker or hot top models includes several sub-models, depending on the chosen hot top and its combination with the oven.

The cookers in the "CORNUCHEF" range consist of:

- a thermostatically-controlled electric or gas oven or 2 ovens;
- one hot top bounded at the rear by a stainless steel skirting creating a gap between the cooker and the wall, thus ensuring the removal of burnt gases and smells.

COOKERS:

"Grand-Maman 90"

Model GMC featuring a large vaulted oven.
Width: 90 cm.



"Grand-Papa 135"

Model GPC featuring a large vaulted oven and a warming cupboard.
Width: 135 cm.



"Grand-Papa 180"

Model GSC consisting of two large vaulted ovens.
Width: 180 cm.



COOKTOPS

"Grand-Maman 90"

Model TCM.
Width: 90 cm.



"Grand-Papa 135"

Model TCC.
Width: 135 cm.



"Grand-Papa 180"

Model TCS.
Width: 180 cm.



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, propane or butane, depending on availability. Refer to pages 37 – 39 for information about adapting your cooker or your hob to the various types of gas.

The tables below summarise for each gas type and for each burner the heat flow rate (energy power in kW, Gross Calorific Value) and the volume flow rate (in m³/hour) or the mass flow rate (in kg/hour) of useful gas.

NOMINAL HEAT INPUT

Burner	Nominal heat input kW (Gross Calorific Value)	VOLUME FLOW RATE m ³ /h		MASS FLOW RATE kg/h
		Natural Gas G20 20 mbar	Natural Gas G25 20 / 25 mbar	Butane/Propane Gas G30 / G31 29 / 37 / 50 mbar
Gas hobs:				
– large burner (Ø 95 mm)	3,200	0,30	0,35	0,23
– small burner (Ø 65 mm)	1,850	0,18	0,20	0,13
Hotplate (small burner Ø 65 mm)	1,950	0,18	0,20	0,13
Large vaulted oven (74 l)	6,200	0,59	0,69	0,44

REDUCED HEAT INPUT

Burner	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 20 / 25 mbar	Butane/Propane Gas G30 / G31 29 / 37 / 50 mbar
Gas hobs:				
– large burner (Ø 95 mm)	1,000	0,09	0,11	0,07
– small burner (Ø 65 mm)	0,580	0,05	0,06	0,04
Hotplate (small burner Ø 65 mm)	0,580	0,05	0,06	0,04

3. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

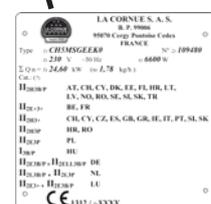
Large vaulted electric oven (74 litres, large volume)	6 000 W
3 500 W oven floor + 2 500 W vault	
Grill in large vaulted gas oven	2 500 W
Baking stone	3 000 W
Oven light	25 W
Ignition for large vaulted gas oven	25 W
Automatic ignition for gas burners	25 W
Warming cupboard, width: 450 mm	1 750 W
Electric ceramic hob, Ø 145 mm	1 200 W
Electric ceramic hob, Ø 180/110 mm (2 zones)	1 700 / 700 W
Induction plates (2 burners: Ø 145 mm and Ø 180 mm)	3 700 W
Round electric plate, Ø 180 mm	2 000 W
Round electric plate, Ø 220 mm	2 000 W
Electric hotplate	1 300 W
(small, dimensions: 284 x 476 mm)	
Small "La Cornue" Teppan-Yaki	1 600 W
(dimensions: 284 x 478 mm)	
Large "La Cornue" Teppan-Yaki	2 000 W
(dimensions: 419 x 478 mm)	
Large induction plate (burner Ø 280 mm)	3 700 W
Large induction Wok (burner Ø 300 mm)	3 000 W

4. RATING PLATE

The rating plate of your appliance is on inside the spill tray. To see this rating plate, pull out the spill tray.

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

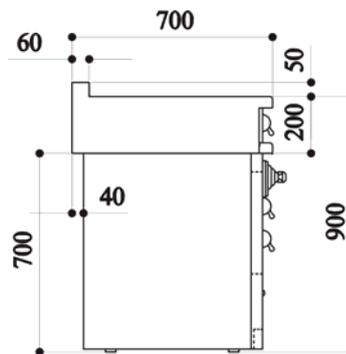
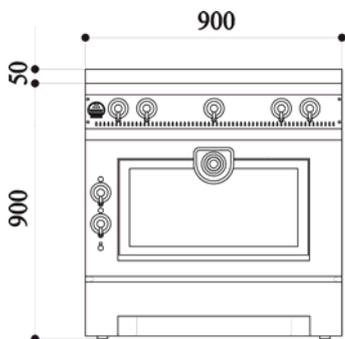
- 1) Kind of appliance (model)
- 2) Serial number (order number) and the manufacture date
- 3) Voltage rating in Volt (AC)
- 4) Power assigned (Watt), including power of the induction hob (if applicable)
- 5) ΣQ_n : Total heat input of gas in kW (gross calorific value)
- 6) Mass flow rate - Butane and Propane Gas only
- 7) Appliance category
- 8) CE approval number



COOKER AND COOKTOP GRAND - MAMAN 90

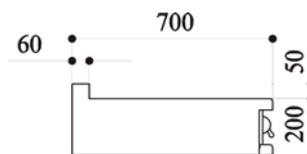
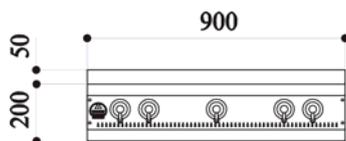
I. DIMENSIONS

1. Cooker (model GMC):



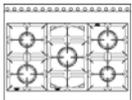
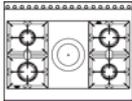
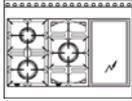
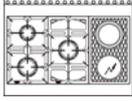
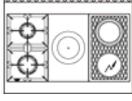
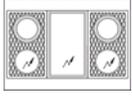
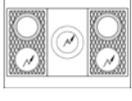
Cooker weight: 110 - 150 kg. depending on the model

Cooktop (model TCM):



Cooktop weight: 70 - 90 kg. depending on the model

2. HOB CONFIGURATIONS

- | | | |
|-----------|---|--|
| M0 |  | 2 gas burners (small burner at the rear)
1 single gas burner
2 gas burners (small burner in front) |
| M1 |  | 2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner in front) |
| M2 |  | 2 gas burners (small burner at the rear)
1 single gas burner
1 small electric teppan-yaki |
| M3 |  | 2 gas burners (small burner at the rear)
1 single gas burner
2 electric induction plates |
| M4 |  | 2 gas burners (small burner at the rear)
1 gas hotplate
2 electric induction plates |
| MA |  | 2 electric induction plates
1 small electric teppan-yaki
2 electric induction plates |
| MB |  | 2 electric induction plates
1 electric hotplate
2 electric induction plates |

COOKER GRAND - MAMAN 90

3. POWER FOR GAS AND ELECTRIC COOKERS



Model	Ovens		GAS SUPPLY INFORMATION			ELECTRIC SUPPLY INFORMATION							
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m ³ /h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm ²	Number of cables	Current (A)	Nominal cable section mm ²
GMC--G0 M00	1		19,50	1,86	2,16	1,41	2575	1	12	1,5	-	-	-
GMC--E0 M00		1	13,30	1,27	1,47	0,97	6050	1	27	4	1	16	1,5
GMC--G0 M10	1		18,25	1,73	2,01	1,31	2575	1	12	1,5	-	-	-
GMC--E0 M10		1	12,05	1,14	1,32	0,87	6050	1	27	4	1	16	1,5
GMC--G0 M20	1		14,45	1,38	1,60	1,04	4175	1	18	2,5	1	11	1,5
GMC--E0 M20		1	8,25	0,79	0,91	0,60	7650	2	27 / 7	4 / 1	1	16	1,5
GMC--G0 M30	1		14,45	1,38	1,60	1,04	6275	1	27	4	1	11	1,5
GMC--E0 M30		1	8,25	0,79	0,91	0,60	9750	2	27 / 16	4 / 1,5	1	16	1,5
GMC--G0 M40	1		13,20	1,25	1,45	0,94	6275	1	27	4	1	16	1,5
GMC--E0 M40		1	7,00	0,66	0,76	0,50	9750	2	27 / 16	4 / 1,5	1	16	1,5
GMC--E0 MA0		1	0,00	0,00	0,00	0,00	15025	2	33 / 32	4 / 4	2	16 / 16	1,5 / 1,5
GMC--E0 MB0		1	0,00	0,00	0,00	0,00	14725	2	32 / 32	4 / 4	2	16 / 16	1,5 / 1,5

GRAND - MAMAN 90

4. POWER FOR GAS AND ELECTRIC COOKTOPS

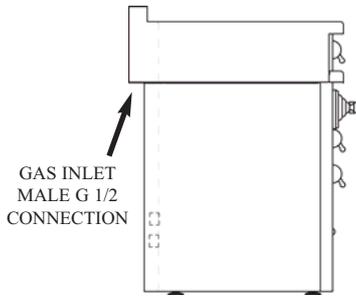


Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
TCM--00 M00	13,30	1,26	1,45	0,95	25	1	0,1	0,5	–	–	–
TCM--00 M10	12,05	1,14	1,30	0,85	25	1	0,1	0,5	–	–	–
TCM--00 M20	8,25	0,78	0,90	0,59	1625	1	7	1	–	–	–
TCM--00 M30	8,25	0,78	0,90	0,59	3725	1	16	1,5	–	–	–
TCM--00 M40	7,00	0,66	0,75	0,49	3725	1	16	1,5	–	–	–
TCM--00 MA0	0,00	0,00	0,00	0,00	9000	2	32 / 7	4 / 1	1	16	1,5
TCM--00 MB0	0,00	0,00	0,00	0,00	8700	2	32 / 6	4 / 1	1	16	1,5

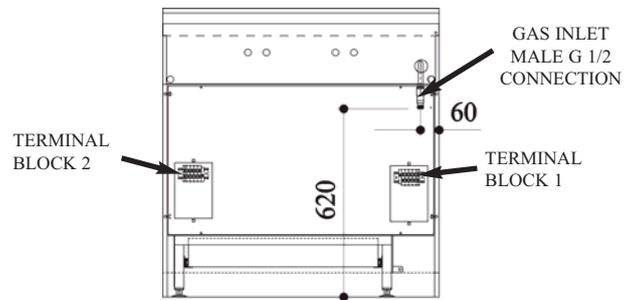
GRAND - MAMAN 90

5. COOKER CONNECTIONS

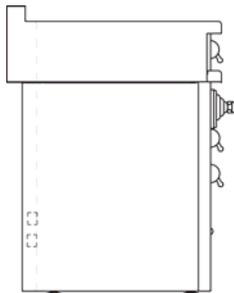
Mixed gas/electric cooker



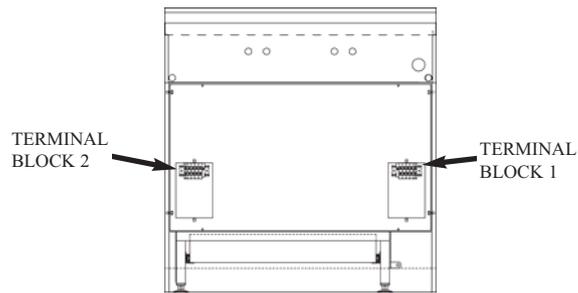
Rear view



All-electric cooker

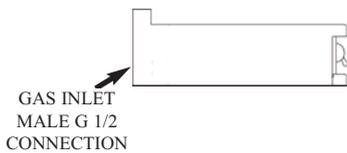


Rear view

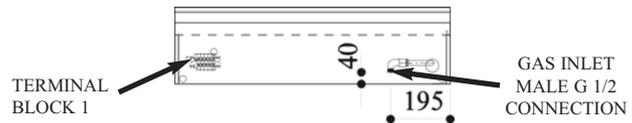


6. COOKTOP CONNECTIONS

Mixed or all-gas cooktop



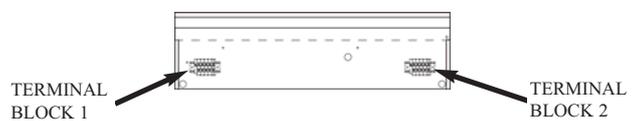
Rear view



All-electric cooktop



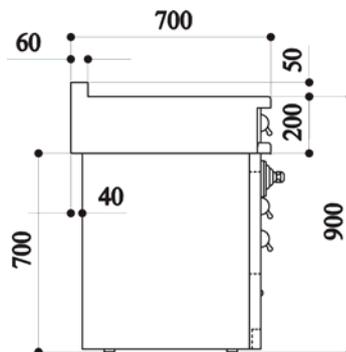
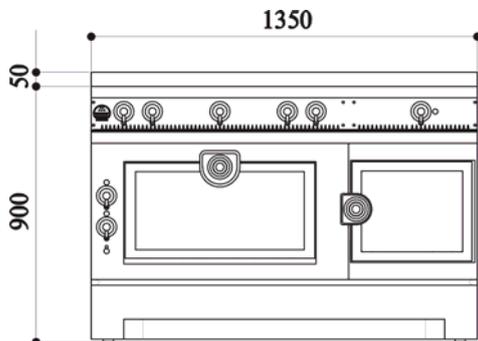
Rear view



COOKER AND COOKTOP GRAND - PAPA 135

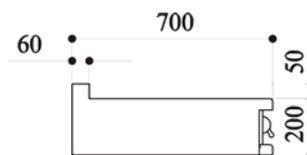
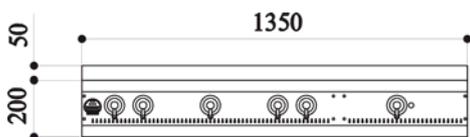
I. DIMENSIONS

1. Cooker (model GPC):



Cooker weight: 180 - 220 kg. depending on the model

Cooktop (model TCC):



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

2. HOB CONFIGURATIONS

- | | | |
|----|--|--|
| T0 | | 2 gas burners (small burner at the rear)
1 single gas burner
2 gas burners (small burner in front)
+ option |
| T1 | | 2 gas burners (small burner at the rear)
1 gas hotplate
2 gas burners (small burner in front)
+ option |
| T2 | | 2 gas burners (small burner at the rear)
1 single gas burner
1 small electric teppan-yaki
+ option |
| T3 | | 2 gas burners (small burner at the rear)
1 single gas burner
2 electric induction plates
+ option |
| T4 | | 2 gas burners (small burner at the rear)
1 gas hotplate
2 electric induction plates
+ option |
| TA | | 2 electric induction plates
1 small electric teppan-yaki
2 electric induction plates
+ option |
| TB | | 2 electric induction plates
1 electric hotplate
2 electric induction plates
+ option |

OPTIONS GRAND - PAPA 135

- | | | |
|---|--|--------------------------------|
| T | | Large electric teppan-yaki |
| P | | Large electric induction plate |
| W | | Large electric induction WOK |
| N | | Stainless steel countertop |

COOKER GRAND - PAPA 135



3. POWER FOR GAS AND ELECTRIC COOKERS

Cooker Grand - Papa 135 with "Stainless steel countertop"

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
GPC--G0 T0N	1		19,50	1,86	2,16	1,41	4325	1	19	2,5	1	11	1,5
GPC--E0 T0N		1	13,30	1,27	1,47	0,97	7800	2	27 / 8	4 / 1	1	16	1,5
GPC--G0 T1N	1		18,25	1,73	2,01	1,31	4325	1	19	2,5	1	11	1,5
GPC--E0 T1N		1	12,05	1,14	1,32	0,87	7800	2	27 / 8	4 / 1	1	16	1,5
GPC--G0 T2N	1		14,45	1,38	1,60	1,04	5925	1	26	4	1	11	1,5
GPC--E0 T2N		1	8,25	0,79	0,91	0,60	9400	2	27 / 15	4 / 1,5	1	16	1,5
GPC--G0 T3N	1		14,45	1,38	1,60	1,04	8025	2	27 / 8	4 / 1	1	16	1,5
GPC--E0 T3N		1	8,25	0,79	0,91	0,60	11500	2	27 / 24	4 / 2,5	2*	16 / 8 *	1,5 / 1*
GPC--G0 T4N	1		13,20	1,25	1,45	0,94	8025	2	27 / 8	4 / 1	1	16	1,5
GPC--E0 T4N		1	7,00	0,66	0,76	0,50	11500	2	27 / 24	4 / 2,5	2*	16 / 8 *	1,5 / 1*
GPC--E0 TAN		1	0,00	0,00	0,00	0,00	16775	3	27 / 15 / 32	4 / 1,5 / 4	2	16 / 16	1,5 / 1,5
GPC--E0 TBN		1	0,00	0,00	0,00	0,00	16475	3	27 / 13 / 32	4 / 1,5 / 4	2	16 / 16	1,5 / 1,5

Cooker Grand - Papa 135 with option "Large Induction Plate"

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
GPC--G0 T0P	1		19,50	1,86	2,16	1,41	8025	2	11 / 24	1,5 / 2,5	1	16	1,5
GPC--E0 T0P		1	13,30	1,27	1,47	0,97	11500	2	27 / 24	4 / 2,5	2*	16 / 8 *	1,5
GPC--G0 T1P	1		18,25	1,73	2,01	1,31	8025	2	11 / 24	1,5 / 2,5	1	16	1,5
GPC--E0 T1P		1	12,05	1,14	1,32	0,87	11500	2	27 / 24	4 / 2,5	2*	16 / 8 *	1,5
GPC--G0 T2P	1		14,45	1,38	1,60	1,04	9625	2	11 / 31	1,5 / 4	2*	11* / 16	1,5* / 1,5
GPC--E0 T2P		1	8,25	0,79	0,91	0,60	13100	2	27 / 31	4 / 4	2*	16 / 15 *	1,5 / 1,5 *
GPC--G0 T3P	1		14,45	1,38	1,60	1,04	11725	2	27 / 24	4 / 2,5	2*	11* / 16	1,5* / 1,5
GPC--E0 T3P		1	8,25	0,79	0,91	0,60	15200	3	27 / 24 / 16	4 / 2,5 / 1,5	2	16 / 16	1,5 / 1,5
GPC--G0 T4P	1		13,20	1,25	1,45	0,94	11725	2	27 / 24	4 / 2,5	2*	11* / 16	1,5* / 1,5
GPC--E0 T4P		1	7,00	0,66	0,76	0,50	15200	3	27 / 24 / 16	4 / 2,5 / 1,5	2	16 / 16	1,5 / 1,5
GPC--E0 TAP		1	0,00	0,00	0,00	0,00	20475	3	27 / 31 / 32	4 / 4 / 4	2	16 / 16	1,5 / 1,5
GPC--E0 TBP		1	0,00	0,00	0,00	0,00	20175	3	27 / 29 / 32	4 / 4 / 4	2	16 / 16	1,5 / 1,5

* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T):

- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE

COOKTOP GRAND - PAPA 135

4. POWER FOR GAS AND ELECTRIC COOKTOPS



Cooktop Grand - Papa 135 with "Stainless steel countertop"

Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input KW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
TCC--00 T0N	13,30	1,26	1,45	0,95	25	1	0,1	0,5	-	-	-
TCC--00 T1N	12,05	1,14	1,30	0,85	25	1	0,1	0,5	-	-	-
TCC--00 T2N	8,25	0,78	0,90	0,59	1625	1	7	1	-	-	-
TCC--00 T3N	8,25	0,78	0,90	0,59	3725	1	16	1,5	-	-	-
TCC--00 T4N	7,00	0,66	0,75	0,49	3725	1	16	1,5	-	-	-
TCC--00 TAN	0,00	0,00	0,00	0,00	9000	2	32 / 7	4 / 1	1	16	1,5
TCC--00 TBN	0,00	0,00	0,00	0,00	8700	2	32 / 6	4 / 1	1	16	1,5

Cooktop Grand - Papa 135 with option "Large Induction Plate"

Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input KW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
TCC--00 T0P	13,30	1,26	1,45	0,95	3725	1	16	1,5	-	-	-
TCC--00 T1P	12,05	1,14	1,30	0,85	3725	1	16	1,5	-	-	-
TCC--00 T2P	8,25	0,78	0,90	0,59	5325	1	23	2,5	1	16	1,5
TCC--00 T3P	8,25	0,78	0,90	0,59	7425	1	32	4	1	16	1,5
TCC--00 T4P	7,00	0,66	0,75	0,49	7425	1	32	4	1	16	1,5
TCC--00 TAP	0,00	0,00	0,00	0,00	12700	2	23 / 32	2,5 / 4	2*	16* / 16	1,5* / 1,5
TCC--00 TBP	0,00	0,00	0,00	0,00	12400	2	22 / 32	2,5 / 4	2*	16* / 16	1,5* / 1,5

* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T):

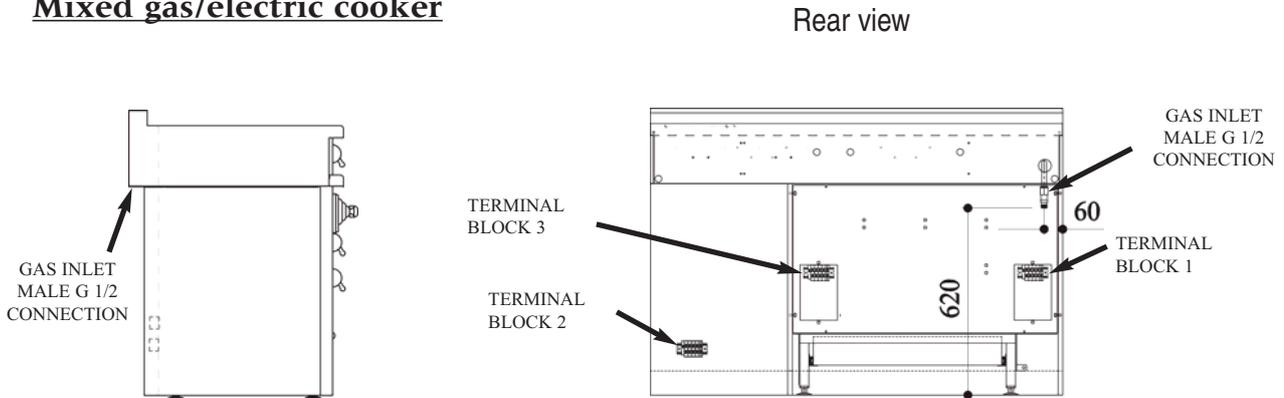
- 1 cable is 400 V a.c., 3-PHASE

- 1 cable is 230 V a.c., SINGLE-PHASE

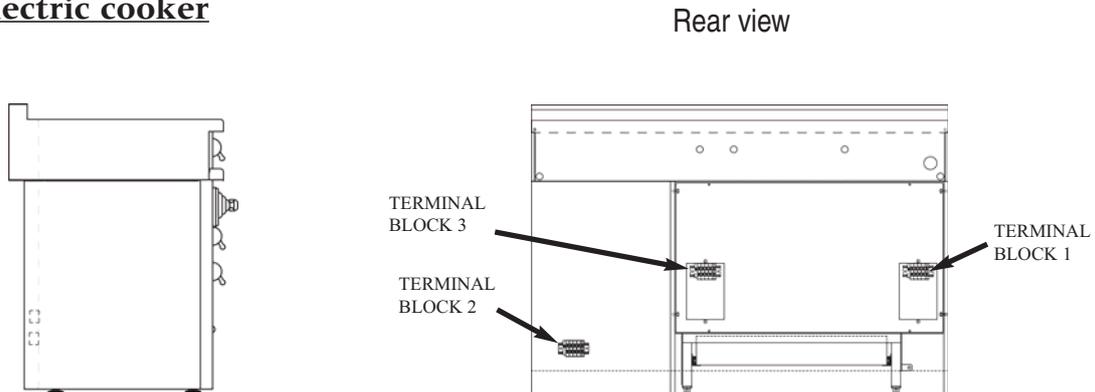
GRAND - PAPA 135

5. COOKER CONNECTIONS

Mixed gas/electric cooker

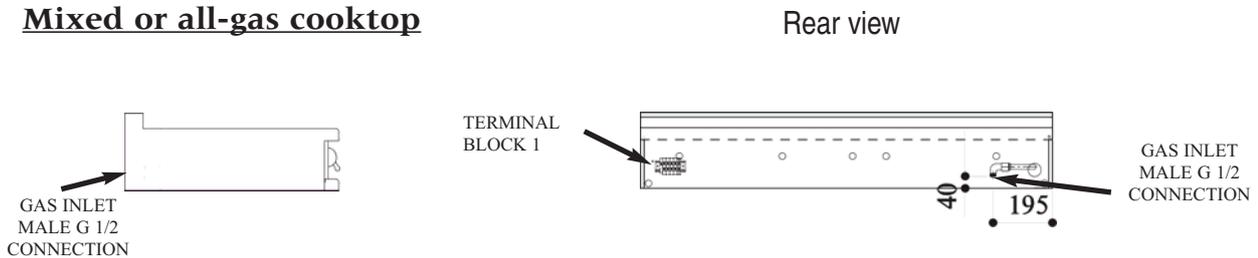


All-electric cooker

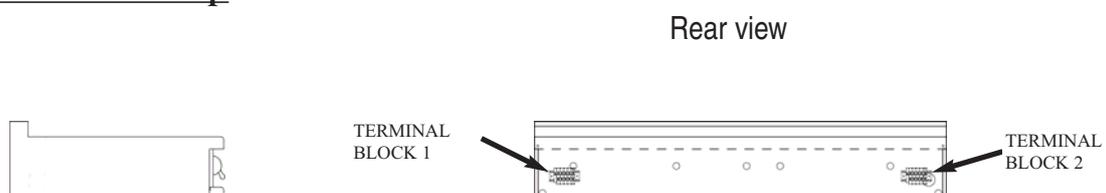


6. COOKTOP CONNECTIONS

Mixed or all-gas cooktop



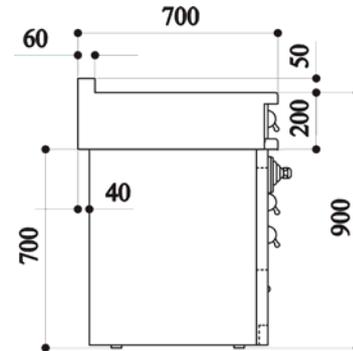
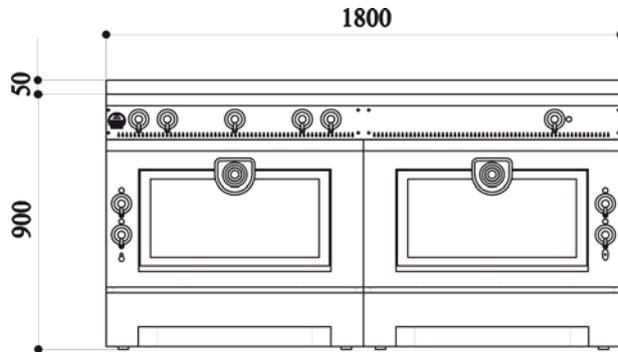
All-electric cooktop



COOKER AND COOKTOP GRAND - PAPA 180

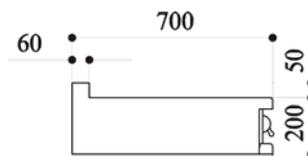
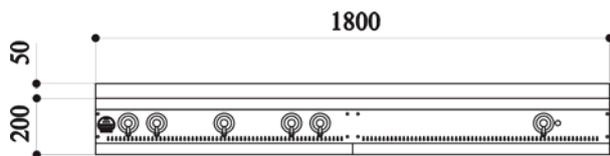
I. DIMENSIONS

1. Cooker (model GSC):



Cooker weight: 280 - 320 kg. depending on the model

Cooktop (model TCS):



Cooktop weight: 100 - 130 kg. depending on the model

2. HOB CONFIGURATIONS

S0		2 gas burners (small burner at the rear) 1 single gas burner 2 gas burners (small burner in front) + option
S1		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner in front) + option
S2		2 gas burners (small burner at the rear) 1 single gas burner 1 small electric teppan-yaki + option
S3		2 gas burners (small burner at the rear) 1 single gas burner 2 electric induction plates + option
S4		2 gas burners (small burner at the rear) 1 gas hotplate 2 electric induction plates + option
SA		2 electric induction plates 1 small electric teppan-yaki 2 electric induction plates + option
SB		2 electric induction plates 1 electric hotplate 2 electric induction plates + option

OPTIONS GRAND - PAPA 180

T		Large electric teppan-yaki
P		Large electric induction plate
W		Large electric induction WOK

COOKER GRAND - PAPA 180

3. POWER FOR GAS AND ELECTRIC COOKERS



Cooker Grand - Papa 180 with option "Large Induction Plate"

Model	Ovens		GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m ³ /h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm ²	Number of cables	Current (A)	Nominal cable section mm ²
GSC--GE S0P	1	1	19,50	1,86	2,16	1,41	12300	2	27 / 27	4 / 4	2*	16 / 11 *	1,5 / 1,5*
GSC--GE S1P	1	1	18,25	1,73	2,01	1,31	12300	2	27 / 27	4 / 4	2*	16 / 11 *	1,5 / 1,5*
GSC--GE S2P	1	1	14,45	1,38	1,60	1,04	13900	2	27 / 34	4 / 4	2	16 / 11	1,5 / 1,5
GSC--GE S3P	1	1	14,45	1,38	1,60	1,04	16000	3	27 / 11 / 32	4 / 1 / 4	2	16 / 16	1,5 / 1,5
GSC--GE S4P	1	1	13,20	1,25	1,45	0,94	16000	3	27 / 11 / 32	4 / 1 / 4	2	16 / 16	1,5 / 1,5
GSC--EE SAP		2	0,00	0,00	0,00	0,00	24750	4	27 / 27 / 23 / 32	4 / 4 / 2,5 / 4	3	16 / 16 / 16	1,5 / 1,5 / 1,5
GSC--EE SBP		2	0,00	0,00	0,00	0,00	24450	4	27 / 27 / 22 / 32	4 / 4 / 2,5 / 4	3	16 / 16 / 16	1,5 / 1,5 / 1,5

* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T):

- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE

COOKTOP GRAND - PAPA 180

4. POWER FOR GAS AND ELECTRIC COOKTOPS



Cooktop Grand - Papa 180 with option "Large Induction Plate"

Model	GAS SUPPLY INFORMATION				ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m^3/h		Mass Flow Rate kg/h	Total power in Watts	230 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 mbar	Butane / Propane Gas G30 / G31 - 29 / 37 / 50 mbar		Number of cables	Current (A)	Nominal cable section mm^2	Number of cables	Current (A)	Nominal cable section mm^2
TCS--00 S0P	13,30	1,26	1,45	0,95	3725	1	16	1,5	—	—	—
TCS--00 S1P	12,05	1,14	1,30	0,85	3725	1	16	1,5	—	—	—
TCS--00 S2P	8,25	0,78	0,90	0,59	5325	1	23	2,5	1	16	1,5
TCS--00 S3P	8,25	0,78	0,90	0,59	7425	1	32	4	1	16	1,5
TCS--00 S4P	7,00	0,66	0,75	0,49	7425	1	32	4	1	16	1,5
TCS--00 SAP	0,00	0,00	0,00	0,00	12700	2	23 / 32	2,5 / 4	2*	16* / 16	1,5* / 1,5
TCS--00 SBP	0,00	0,00	0,00	0,00	12400	2	22 / 32	2,5 / 4	2*	16* / 16	1,5* / 1,5

* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T):

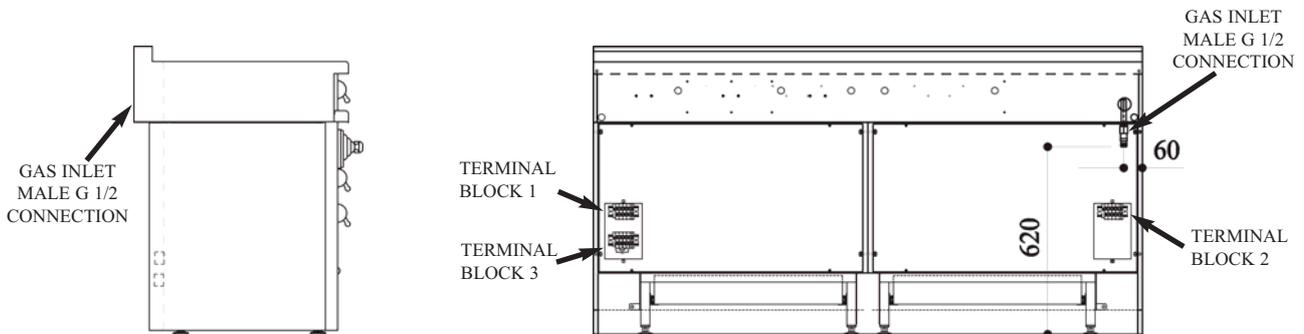
- 1 cable is 400 V a.c., 3-PHASE
- 1 cable is 230 V a.c., SINGLE-PHASE

GRAND - PAPA 180

5. COOKER CONNECTIONS

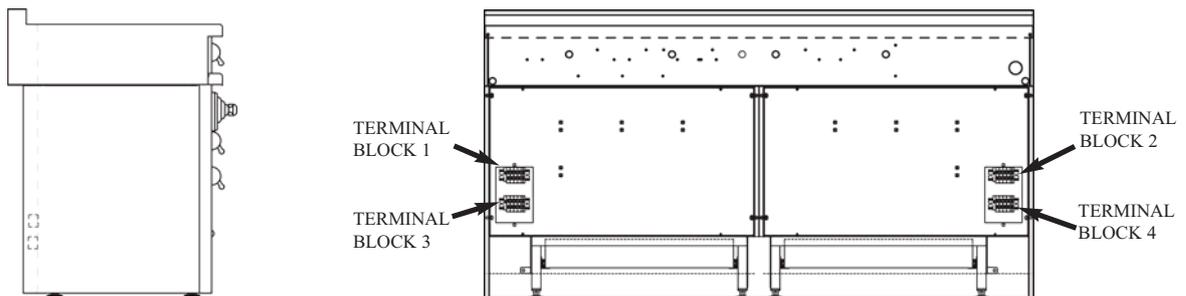
Mixed gas/electric cooker

Rear view



All-electric cooker

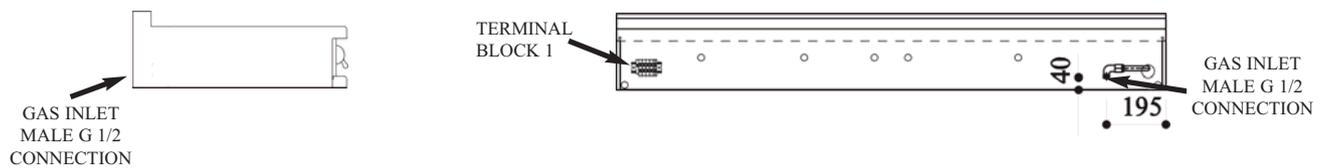
Rear view



6. COOKTOP CONNECTIONS

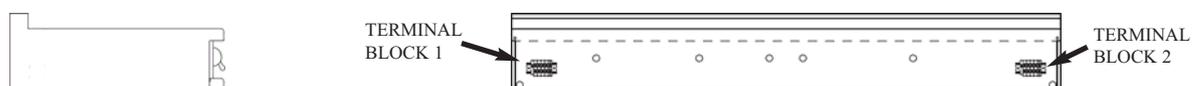
Mixed or all-gas cooktop

Rear view



All-electric cooktop

Rear view



BEFORE DELIVERY

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

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 cooker 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.

I. SAFETY

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.

Do not use an air recycling system.

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 Papa 180".
- 700 cubic metres per hour for "Grand Papa 135" and "Grand-Maman 90" or 10 – 15 times the volume of the air in the room each hour.

"La Cornue" can propose you models of customized hoods in materials matching your cooker or extractors that can be integrated into a hood manufactured by the user.

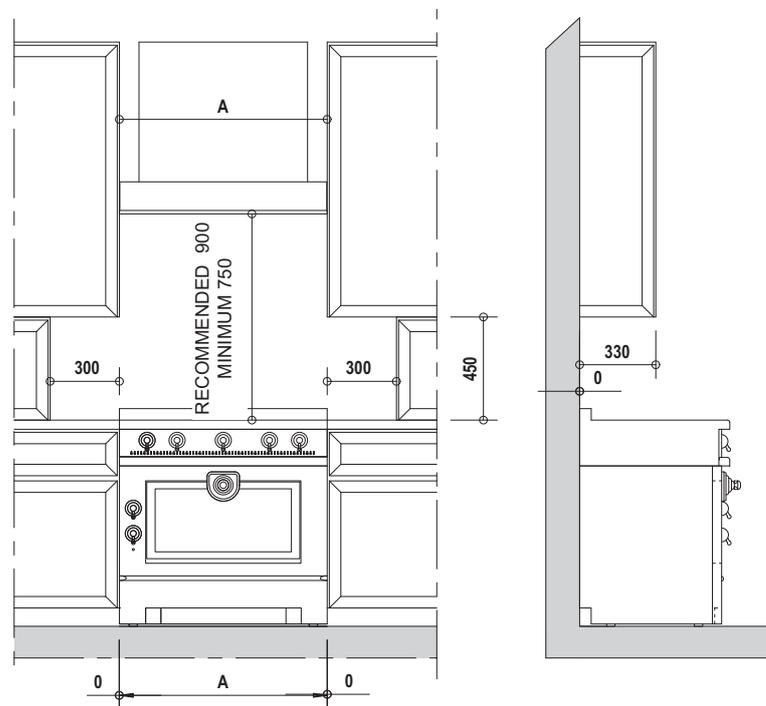
The ventilation hood has to be built with non-combustible materials.

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

1.2. Installation (see drawing below)

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 or the cooktop is installed against a wall, the hottest parts (the strip between 60 and 95 cm. 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

Ceramic cardboard with a minimum thickness of 20 mm. must be installed under the cooktop to insulate the units placed underneath.



MINIMUM DISTANCE FROM THE KITCHEN UNITS (in mm.)

2. ELECTRICAL SUPPLY

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

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 system must be provided in accordance with standard regulation.

Power:

It is advisable to check whether the power rating of 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.

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:

The gas must be supplied via a rigid metallic pipe, terminated by an easily accessible manual shutoff valve.

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 cooktop.
- at the level of the work area (on the bottom left) for cooktop.

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

When your cooker or your cooktop 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.

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.

4. INSTALLATION

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.

REMINDER: Ceramic cardboard with a minimum thickness of 20mm. must be installed under the cooktop to insulate the units placed underneath.

CONNECTIONS

I. ELECTRICAL CONNECTIONS

" La Cornue " appliances are supplied with 1 – 4 flexible cords, P/N: H07 RN-F, consisting of 3 or 5 wires, approximately 1.5 m long, ready to be connected to a single-phase or 3-phase + neutral + ground power supply, depending on the indications specified on the order form (see the table corresponding to each model for the power ratings).

If the wire is damaged, it must be replaced by the manufacturer, its after sales services or qualified persons in order to avoid hazard.

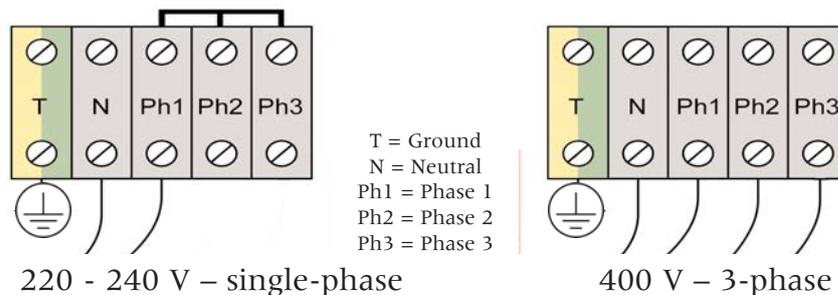
All of the electricity supply circuits must be disconnected before accessing the connection terminal boxes.

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:

- Unscrew the protection plate from the back of the appliance in order to access the connection terminal block(s) to which the various heating elements are connected (if there are 2, 3 or 4 supply cables on the cooker, there are also 2, 3 or 4 connection terminal blocks).



- For a **single-phase 220 - 240 V** power supply, shunt the P1, P2 and P3 terminals, and then connect the cable wires as follows:
 - neutral (blue wire) to N

- the phase (red or brown wire) to P1
- the ground to T (yellow / green)

- For a **3-phase 400 V** power supply, remove the shunt from the P1, P2 and P3 terminals, 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)

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) and according to the country where the cooker is to be installed.. 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 39 for the table summarizing 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 rear of the appliance, near the gas supply pipe.

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.

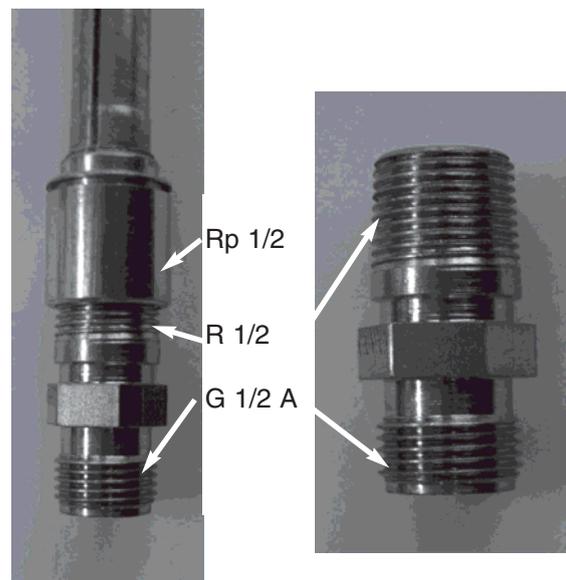
The hose must be firmly attached at both ends, and it must be possible to inspect the complete hose length. Moreover, the hose should be replaced by the user whenever required and, in all cases, before the maximum use date given on the hose.

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 1/2 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 1/2" external conic coupling in accordance with the EN 10226-1:2004 and EN 10226-2:2005 standards or an "Rp 1/2" 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 542.

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.

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 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

I. 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 “Cornuchef” 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.

1.1. Gas hobs with electric ignition (small and large 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 without however exceeding 15 seconds).

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.

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.



1.2. Gas Hotplate

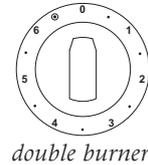
Ignition identical to that for gas burners.

1.3. Round ceramic plates

Warning: if the surface is cracked, immediately disconnect the device or the power supply.

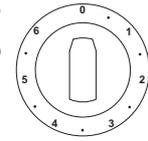
To heat a ceramic plate with a single burner (diameter: 145 mm), turn the knob towards the right or towards the left to the desired position:

- 1 corresponds to the lowest position,
- 6 corresponds to the highest position,
- 0 corresponds to the shutoff position.

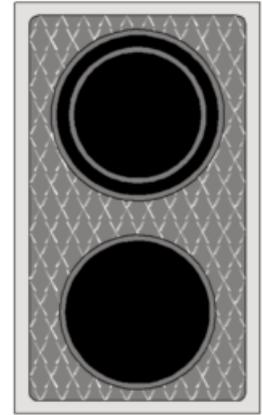


double burner

To heat the central burner of a ceramic plate with a double burner - 2 zones (diameter: 180/110 mm), you just have to rotate the double-circuit simmerstat clockwise.



single burner



To ignite the 2 (outer and central) burners, turn the knob towards the right to the sign \odot (see the figure shown opposite) until you hear a click from the microswitch that will light the peripheral element.

The two burners reach the maximum temperature in this position. You can then set the temperature of the double burner by turning the control knob to any position between 6 and 1.

Note: it is impossible to only ignite the outer burner.

The vitroceramic plates have 3 indicator lights: one at the bottom left - these come on when a hob control is turned on and two indicator lights of residual heat (one for each cooking areas) in the bottom right.

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

1.4. Induction ceramic Hob

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

Warning: if the surface is cracked, immediately disconnect the device or the power supply

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

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

DO NOT place plastic or aluminium foil, or plastic containers, on the induction plates.

Protection in case of overheating: the cooker is protected by a thermal safety device that makes it momentarily unusable in case of overheating (such as when forgetting an empty pan). Overheating causes the message “E2” to be displayed and the cooker to no longer heat up. Once the temperature has returned to normal, the “E2” message disappears. It will then be possible to control the cooker again.

Internal overheating of the cooktop: poor installation or intensive and prolonged use can cause the internal electrical components to overheat.

There are several levels of protection in case of the internal electronics overheating:

- if the internal temperature is $> 80^{\circ}\text{C}$, the booster function is deactivated
- if the internal temperature is $> 89^{\circ}\text{C}$, the power is automatically reduced by 60 %
- if the internal temperature is $> 94^{\circ}\text{C}$, the power to the cooker is cut entirely

An induction plate essentially functions with recipients containing magnetic materials (pans with copper, glass, or aluminium bottoms are not suitable).

1.4.1 Induction plates with 2 cooking zones

The 145 mm or 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.

Your hob's heat settings range from 1800 Watts for the small burner (145 mm diameter) or 2500 Watts for the large burner (180 mm diameter).

The maximum power for the two burners is 3 700 Watts.

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

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.

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

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.

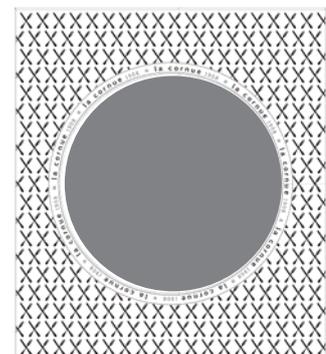
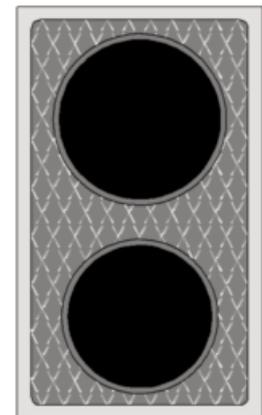
Risk of burns and fire.

1.4.2. Large induction plate (Grand-Papa 135 and 180)

The large cooking surface with a diameter of 280 mm is suited for large **recipients with a minimum diameter of 180 mm to 300 mm**, so as to provide the best heat distribution to the recipient, thereby achieving even cooking.

Your cooker has a nominal heating power of 2400 Watts, and with the ultra-powered "booster" function, it can reach 3700 Watts.

The ultra-powered function works together with the cooker's power. It is a very useful function. For example, it can bring a large pan of water to a boil quickly.



To turn on the large cooking surface, simply turn the heat selector clockwise to positions 1-6. To turn off the cooking surface, turn the dial to position 0. The indicator light will turn off.

To use the “booster” function, it is necessary to first find the maximum position. An additional clockwise turn will start this function. The heat selector will then return itself to the maximum heating position without stopping the “booster” mode.

There are 4 ways to stop the “booster” function:

- Turn it the same way as you did to start the function.
- Reduce the heating power by turning the selector anti-clockwise.
- Remove and put the cookware back (pan, saucepan, etc).
- Wait for the function to stop automatically. For safety reasons, the system automatically switches off the “booster” function after 10 minutes.

The indicator light gives 4 types of notification:

1. Normal operation: steady light
2. No cookware: slow blinking
3. “Booster” mode: blinking with a long lit period followed by a short unlit period
4. Induction generator fault: very fast blinking

When the temperature in the heating area is greater than 60°C, an “H” symbol appears on the surface when the cooker is off; this symbol disappears when the temperature in the heating area drops below 60°C.

1.4.3. Grand WOK induction (Grand-Papa 135 and 180)

The Wok induction cooker is made of ceramic glass, a material that cannot be deformed when heated and is easy to clean with the simple wipe of a sponge.

The principle of induction cooking is based on the creation of a magnetic field between the recipients and the inductors. The ceramic glass surface is electrically and magnetically passive and heated only by the heat given off by the cookware.

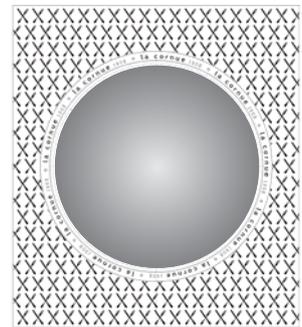
An identical phenomenon happens for the induction Wok where the inductors match up with the curved shape of the Wok cooking surface. Only the Wok and the ingredients are heated, the Wok support itself remains at room temperature. The cooking surface remains cool around the recipient, allowing it to be cleaned easily because spillage will not burn on.

The magnetic field reacts immediately to the change in selected temperature and allows the cooking surfaces to adjust quickly.

The large cooking surface of our Grand WOK induction with **a cooking surface of 300 mm in diameter** is specially suited for cooking in pans with round bottoms.

Your cooker has a nominal heating power of 2300 Watts, and with the ultra-powered “booster” function, it can reach 3000 Watts.

The ultra-powered function provides additional power to the cooker.



To turn on the Grand WOK, simply turn the dial clockwise to positions 1-6. To turn off your WOK, turn the dial to position 0. The indicator light will turn off.

To use the **“booster” function**, it is necessary to first find the maximum position. An additional clockwise turn will start this function. The heat selector will then return itself to the maximum heating position without stopping the “booster” mode.

There are 3 ways to stop the “booster” function:

- Turn it the same way as you did to start the function.
- Reduce the heating power by turning the selector anti-clockwise.
- Wait for the function to stop automatically. For safety reasons, the system automatically switches off the “booster” function after 10 minutes.

The indicator light gives 4 types of notification:

1. Normal operation: steady light
2. No pan or saucepan: slow blinking
3. “Booster” mode: blinking with a long lit period and a short unlit period.
4. Induction generator fault: very fast blinking

When the temperature in the heating area is greater than 60°C, an “H” symbol appears on the surface when the cooker is off; this symbol disappears when the temperature in the heating area drops below 60°C.

1.5. Electric hotplate

To heat the electric hotplate, turn the control knob towards the right or towards the left to the desired position:

- MAX, corresponds to the highest power,
- 0, corresponds to the shutoff position.



1.6. Electric Teppan-Yaki (Japanese grill)

- Small model: 284 x 478 mm, power: 1 600 W
- Large model: 419 x 478 mm, power: 2 200 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.

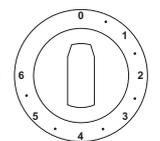
The green indicator light is turned off when the desired temperature is reached; you can then add the food that you want to grill.

After use, return the thermostat knob to the position “0” (shutoff)



Position 1 of the knob correspond 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 center of the grill.

The grilling surface is warmer in the middle than along the edges. Use the edges to keep food warm or to heat it through.



2. STARTING WITH THE OVENS

2.1. Gas oven with electronic ignition

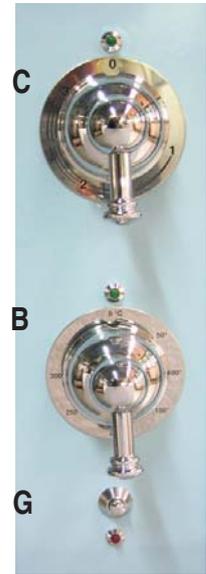
The simmerstat C switches on the heating element on the vault of the oven (grill), the thermostat B switches on the gas ramp.
The simmerstat and the thermostat are both equipped with indicator lights.

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 entirely normal that the flames ignites itself and turns itself off to keep the oven at the desired temperature

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) 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. Electric oven

The simmerstat C activates the heating element in the vault of the oven (grill); the thermostat B activates the heating element under the oven floor. The simmerstat and the thermostat are both equipped with an indicator light.

Oven ignition:

- Position the selector switch (D) on the “oven floor” position (on the left).
- Then turn the oven thermostat (B) to the desired temperature and the simmerstat (C) to the corresponding preheating power.
- After preheating (between 15 and 20 minutes depending on the temperature required), set the cooking mode for the food to be cooked.
- You can then place your food in the oven.



2.3. Grill Function (gas and electric ovens)

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.

When using the “grill” function, you should leave the oven door ajar and pull the hob drip tray towards the front as far as the (F) mark.

In this position, the oven light is on to allow you to keep an eye on the food cooking.

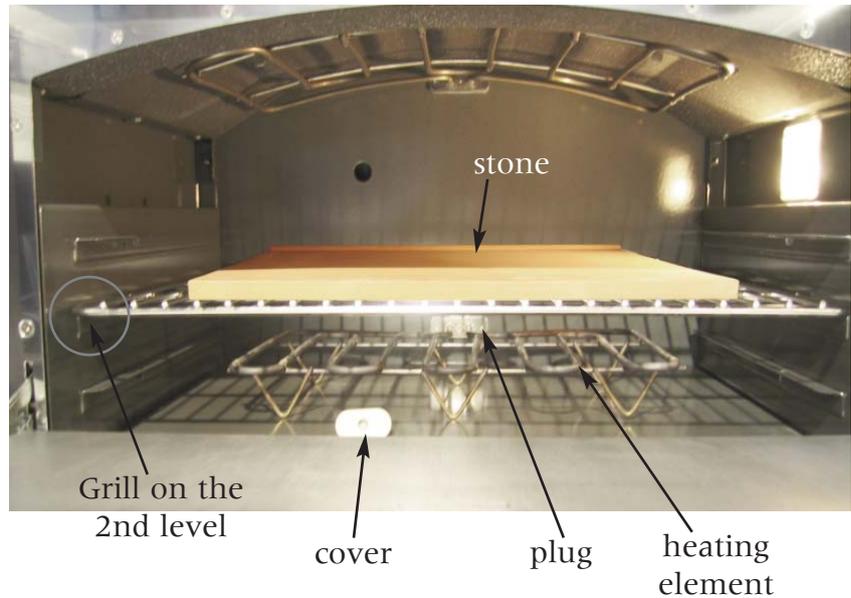
2.4. Baking stone function (option for electric ovens)

The “baking stone” option consists of:

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

To start using your “baking stone”, you must follow these instructions:

- Remove the cover from the baking stone heating element plug (at the back of the oven).
- Attach the heating element by inserting it into the corresponding plug.
- Place the “shelf” grill in the centre of the oven (2nd level) and then place the baking stone on the grill.
- Turn the selector switch (D) to the “baking stone” position (on the right) and the thermostat (B) to the desired temperature.
- After preheating (between 10 and 15 minutes depending on the desired temperature), you can then place your food to cook in the oven.



The baking stone can also be preheated by setting the selector switch (D) to the “oven floor” position (on the left) and the thermostat (B) to about 220°C. After preheating (between 15 and 20 minutes), turn the selector switch to the “baking stone” position on the right and place the food to cook in the oven.

After cooking on the baking stone, leave it in the oven to cool down. Then, remove the stone and the heating element from the oven, and replace the plug cover on the plug at the back of the oven.

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.

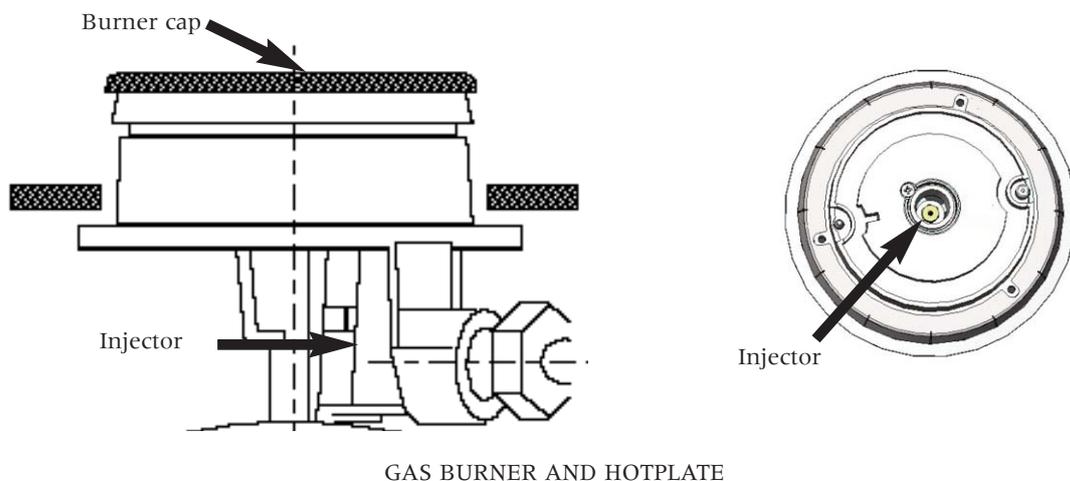
Technical characteristics of the light:

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



4. CHANGING THE INJECTORS

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.



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

- ❶- Remove the pan support or the solid top.
- ❷- Remove the burner cap.
- ❸- Unscrew the injector with 7 mm standard wrench. Place the new injector and screw it.
- ❹- Replace the burner cap on the burner.
- ❺- Replace the pan support or the solid top.



Injector for gas oven

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

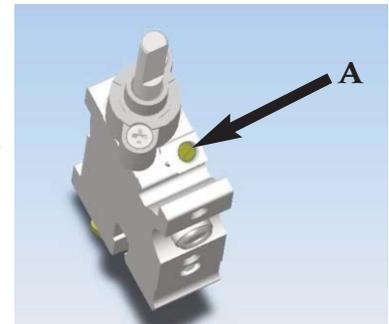
- ❶- Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the injector.
- ❷- Unscrew the injector (1) with a 7 mm flat wrench.
- ❸- Install the injector (1) corresponding to the new type of gas and tighten it.
- ❹- Ignite the burner and adjust the air inlet (see the table opposite for the primary air adjustment) by screwing or unscrewing the adjusting cone (2) until you obtain a slightly blue flame showing no separation; separation of the flame is an indication that there is too much air.
- ❺- Then block the adjusting cone (2) with the blocking washer (3).

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

5. ADJUSTING THE LOW SETTINGS

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

- ❶- Ignite the burner to be adjusted, and then turn the control knob to the “low” position.
- ❷- Dismantle the control knobs by unscrewing from each knob the screw holding it in place.
- ❸- 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.

- ❹- 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).

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.

Any sealing will have to be replaced.

6. INJECTORS TABLE

All the adjustments and replacement of injectors or bypass screws must be carried out by a qualified professional.

The part numbers of the injectors for the various hot top burners (see locations on the diagram page 33) differ, depending on the type of gas and country of installation. The following table defines which injector and bypass screw should be used if the type of gas is changed or if you move.

Injectors table:

GAS			COUNTRY	Open burners		Hotplate (small burner Φ 65 mm)	Large vaulted oven (74 l)	Bypass screw (reduced flow)	
Category index	Reference gas Pressure	Large Burner Φ 95 mm		Small Burner Φ 65 mm	Large Burner			Small Burner	
NATURAL GAS	2E+	G20 / G25 20 / 25 mbar	BE, FR						
	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	142 F	109 F	109 F	190	52 Adjusted	36 Adjusted
	2E	G20 20 mbar	DE, LU, PL						
	Primary air adjustment (mm)			-	-	-	3		
	2L	G25 25 mbar	NL	140 F	115 F	115 F	195	52 Adjusted	36 Adjusted
	2LL	G25 20 mbar	DE	153 F	119 F	119 F	210	52 Adjusted	36 Adjusted
	Primary air adjustment (mm)			-	-	-	2		
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	96 F	73 F	73 F	120	52	36
	3B/P, 3B, 3P	G30 / G31 50 mbar	AT, CH, DE, LU, SK	83 F	66 F	66 F	110	44	31
	Primary air adjustment (mm)			-	-	-	6		

Country:

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

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

COMPLIANCE WITH EUROPEAN DIRECTIVES

All of our appliances comply with the following European Directives:

- Directive 2009 / 142 / EC "GAS APPLIANCES", European Standard EN 30
- Directive 2006 / 95 / EC "LOW VOLTAGE"
- Directive 2004 / 108 / EC "ELECTROMAGNETIC COMPATIBILITY"
- Directive 2002 / 40 / EC "ENERGY LABELLING"
- Directive 2002 / 96/ EC "WEEE, WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT"
- Directive 2002 / 95 / EC "RoHS, RESTRICTIONS OF HAZARDOUS SUBSTANCES"

ENERGY CONSUMPTION

ELECTRIC OVEN	Large Vaulted Oven
Ratings	6 kW (3,5 kW floor + 2,5 kW vault)
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	G
Energy consumption based on standard load	2,14 kWh
Usable volume (litres)	74
Size	Large
Time to cook standard load (minutes)	69
Baking area	2796 cm ²

WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT

The European Parliament's 2002/96/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 (3 YEARS)

Following receipt of full payment for our goods, our appliances are guaranteed three 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 all labour costs with the exception of travel 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

After-Sales Department:

- Covered by the warranty:

tel: +33 (0)1 34 48 36 15 fax: +33 (0)1 34 48 52 31

- Not covered by the warranty (appliance older than three years):

tel: +33 (0)1 47 37 56 00 fax: +33 (0)1 47 39 10 49

may occur. This is a guarantee of quality and is linked to the nature of our three-layer 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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