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# Installation GUIDE

CHÂTEAU RANGE

## Cookers and Hobs « Centenaire »

GRAND PALAIS 180

CHÂTEAU 165

CHÂTEAU 150

GRAND CHÂTELET 135

CHÂTEAU 120

CHÂTELET 120

GRAND CASTEL 90

CASTEL 75







*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

**T**his 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 39 "Installation"):

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

**Before installing the appliance, ensure that the local gas supply conditions (gas type and pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are indicated on the label at the back of the hob and on the test certificate.**

This appliance is not intended to be connected to a ventilation system or a ventilation shaft for combustion products. It should be installed and connected in accordance with the current regulations, and special attention should be paid to the applicable ventilation regulations.

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

Prolonged or intensive use of the appliance may call for additional ventilation, e.g. by opening a window, or for more effective ventilation, by increasing the power of the mechanical ventilation system installed.

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

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

**Please note:**

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

*DO NOT leave children alone. Children should be supervised to ensure that they do not play with the appliance.*

## WARNING

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.

**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.

## WARNING

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.

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

NEVER TOUCH THE BURNER or the surfaces around the burner.

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

DO NOT touch the heating elements or interior surfaces of the oven.

Oven heating elements may be hot though they are dark in colour. Interior surfaces of an oven may become hot enough to cause burns.

Likewise, make sure that there is no contact between clothing and other flammable products and heating elements or appliance internal surfaces.

Wear appropriate clothing.

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

## WARNING

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.

**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.

**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.

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

## WARNING

**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

**There are 8 models in the “Château” line of cookers with vaulted oven:**

**Le Grand Palais 180**

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



**Le Château® 165**

Model featuring a large vaulted oven on the left and a small vaulted oven on the right.  
Width: 165cm.



**Le Château® 150**

Model featuring two small vaulted ovens.  
Width: 150cm.



**Le Grand Châtelet 135**

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



**Le Château® 120**

Model featuring two small vaulted ovens.  
Width: 120cm.



**Le Châtelet 120**

Model featuring a small vaulted oven and a warming cupboard.  
Width: 120cm.



**Le Grand Castel 90**

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



**Le Castel 75**

Model featuring a small vaulted oven.  
Width: 75cm.



**There are 7 models in the “Château” line of hobs:**

**Grand Palais 180 hob**

Width: 180cm.



**Château® 165 hob**

Width: 165cm.



**Château® 150 hob**

Width: 150cm.



**Grand Châtelet 135 hob**

Width: 135cm.



**Château® 120 hob**

Width: 120cm.



**Grand Castel 90 hob**

Width: 90cm.



**Castel 75 hob**

Width: 75cm.





## 2. ENERGY POWER AND GAS FLOW RATES

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

The gas used can be either natural gas, propane or butane, depending on availability. Refer to pages 49 – 51 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 m<sup>3</sup>/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 <sup>3</sup> /h		MASS FLOW RATE kg/h	
		Natural Gas G20 20 mbar	Natural Gas G25 20 / 25 mbar	Gas Butane/Propane G30 / G31 28 / 30 / 37 mbar	Gas Butane/Propane G30 / G31 50 mbar
Gas hobs:					
- maxi burner (Ø 127 mm)	6	0,57	0,66	0,44	0,44
- large burner (Ø 102 mm)	4	0,38	0,45	0,30	0,30
- small burner (Ø 73 mm)	2	0,20	0,23	0,14	0,15
Hotplate large or small (small burner Ø 65 mm black)	1,95	0,18	0,20	0,13	0,13
Grill / Snack griddle	5,2	0,50	0,58	0,36	0,40
Small vaulted oven ( 55 l )	5,6	0,53	0,62	0,40	0,41
Large vaulted oven ( 74 l )	6,2	0,59	0,69	0,44	0,45

### REDUCED HEAT INPUT

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



### 3. POWER RATINGS FOR THE ELECTRICAL ELEMENTS

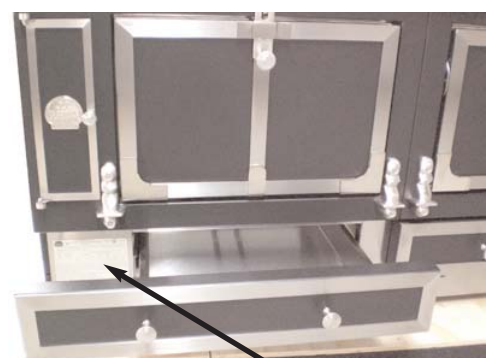
Small vaulted electric oven (55 litres, medium volume) .....	3 500 W
1 750 W oven floor + 1 750 W vault .....	
Large vaulted electric oven (74 litres, large volume) .....	6 000 W
3 500 W oven floor + 2 500 W vault .....	
Grill in small vaulted gas oven .....	1 750 W
Grill in large vaulted gas oven .....	2 500 W
Baking stone .....	3 000 W
Oven light .....	25 W
Ignition for small and large vaulted gas ovens .....	25 W
Automatic ignition for gas burners .....	25 W
Warming cupboard, width: 450 mm .....	1 750 W
Warming cupboard, width: 900 mm .....	2 500 W
Induction plates (2 burners: Ø 145 mm and 180 mm ) .....	3 700 W
Electric ceramic hi-light hob, Ø 145 mm .....	1 200 W
Electric ceramic hi-light hob, Ø 180 / 110 mm (2 zones) .....	1 700 / 700 W
Large electric hotplate .....	2 300 W
(dimensions: 419 x 476 mm)	
Small electric hotplate .....	1 300 W
(dimensions: 284 x 476 mm)	
Large "La Cornue" Teppan-Yaki .....	2 000 W
(dimensions: 419 x 478 mm)	
Small "La Cornue" Teppan-Yaki .....	1 600 W
(dimensions: 284 x 478 mm)	

### 4. RATING PLATE

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

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

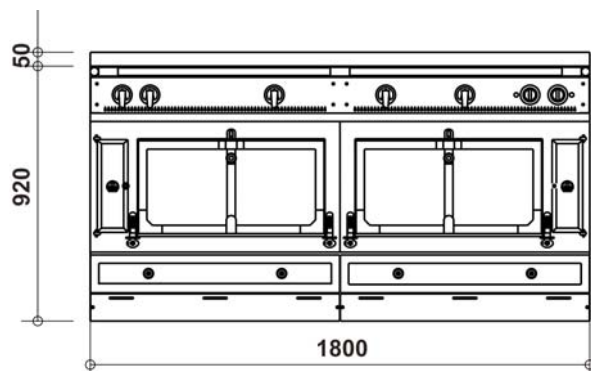
- 1) Kind of appliance (model)
- 2) Serial number (order number) and the manufacture date
- 3) Voltage rating in Volt (AC)
- 4) Power assigned (Watt), including power of the induction hob (if applicable)
- 5)  $\Sigma Q_n$ : Total heat input of gas in kW (gross calorific value)
- 6) Mass flow rate -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



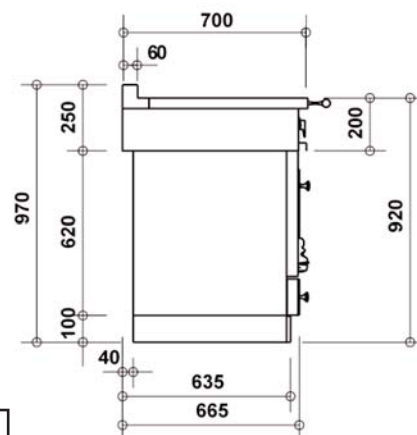
# 5.1 LE GRAND PALAIS 180 - GPA, TGP

## I. DIMENSIONS

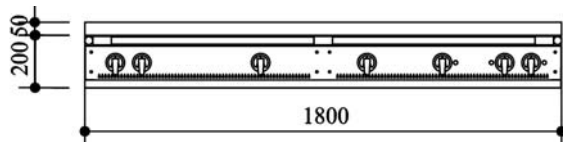
### Cooker:



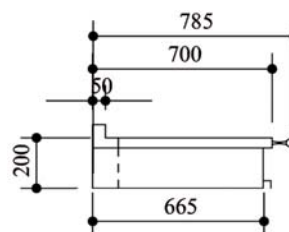
Cooker weight: 280 - 320 kg. depending on the model



### Cooktop:



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



## 2. HOB CONFIGURATIONS

N0		2 gas burners (small burner at the rear) 2 gas hotplates 2 gas burners (small burner at the rear)
N1		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 gas burners (small burner at the rear)
N2 N2I		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
N3		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 large electric teppan-yaki
N4 N4I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill 2 electric ceramic or induction plates
N5		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill 1 large electric teppan-yaki
N6 N6I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle 2 electric ceramic or induction plates
N7		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle 1 large electric teppan-yaki
N8 N8I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 large electric teppan-yaki 2 electric ceramic or induction plates
N9		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 large electric teppan-yaki
NA NAI		2 electric ceramic or induction plates 1 electric hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
NB NBI		2 electric ceramic or induction plates 2 electric hotplates 1 large electric teppan-yaki
NC NCI		2 gas burners (small burner at the rear) 2 gas hotplates 2 electric ceramic or induction plates
NM NMI		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 electric ceramic or induction plates

## LE GRAND PALAIS 180 GPA

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + G)			400 V a.c. 3N power supply (3 Ph + N + G)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
GPAXXGEE N0	1	1	22,10	2,11	2,45	1,58	1,61	8600	2	27 / 12	4 / 1,5	1	16	1,5
GPAXXGEE N1	1	1	26,15	2,50	2,91	1,89	1,92	8600	2	27 / 12	4 / 1,5	1	16	1,5
GPAXXGEE N2	1	1	14,15	1,35	1,57	1,01	1,03	13500	3	27 / 12 / 21	4 / 1,5 / 2,5	2	16 / 13	1,5 / 1,5
GPAXXGEE N2I	1	1	14,15	1,35	1,57	1,01	1,03	14300	3	27 / 12 / 25	4 / 1,5 / 2,5	2	16 / 16	1,5 / 1,5
GPAXXGEE N3	1	1	20,15	1,92	2,23	1,45	1,47	10600	2	27 / 20	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N4	1	1	25,35	2,43	2,83	1,81	1,88	11500	2	27 / 24	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N4I	1	1	25,35	2,43	2,83	1,81	1,88	12300	2	27 / 27	4 / 4	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N5	1	1	25,35	2,43	2,83	1,81	1,88	10600	2	27 / 20	4 / 2,5	2 *	16 / 11*	1,5 / 1,5
GPAXXGEE N6	1	1	25,35	2,43	2,83	1,81	1,88	11500	2	27 / 24	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N6I	1	1	25,35	2,43	2,83	1,81	1,88	12300	2	27 / 27	4 / 4	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N7	1	1	25,35	2,43	2,83	1,81	1,88	10600	2	27 / 20	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE N8	1	1	20,15	1,93	2,25	1,45	1,48	13500	3	27 / 12 / 21	4 / 1,5 / 2,5	2	16 / 13	1,5 / 1,5
GPAXXGEE N8I	1	1	20,15	1,93	2,25	1,45	1,48	14300	3	27 / 12 / 25	4 / 1,5 / 2,5	2	16 / 16	1,5 / 1,5
GPAXXGEE N9	1	1	20,15	1,93	2,25	1,45	1,48	10600	2	27 / 20	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXEEE NA	—	2	0,00	0,00	0,00	0,00	0,00	22150	4	27 / 27 / 21 / 23	4 / 4 / 2,5 / 2,5	3	16 / 16 / 10	1,5 / 1,5 / 1
GPAXXEEE NAI	—	2	0,00	0,00	0,00	0,00	0,00	23750	4	27 / 27 / 25 / 26	4 / 4 / 2,5 / 4	3	16 / 16 / 10	1,5 / 1,5 / 1
GPAXXEEE NB	—	2	0,00	0,00	0,00	0,00	0,00	21550	4	27 / 27 / 19 / 23	4 / 4 / 2,5 / 2,5	3	16 / 16 / 10	1,5 / 1,5 / 1
GPAXXEEE NBI	—	2	0,00	0,00	0,00	0,00	0,00	22350	4	27 / 27 / 19 / 26	4 / 4 / 2,5 / 4	3	16 / 16 / 10	1,5 / 1,5 / 1
GPAXXGEE NC	1	1	16,10	1,53	1,77	1,14	1,16	11500	2	27 / 24	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE NCI	1	1	16,10	1,53	1,77	1,14	1,16	12300	2	27 / 27	4 / 4	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE NM	1	1	20,15	1,92	2,23	1,45	1,47	11500	2	27 / 24	4 / 2,5	2 *	16 / 11*	1,5 / 1,5 *
GPAXXGEE NMI	1	1	20,15	1,92	2,23	1,45	1,47	12300	2	27 / 27	4 / 4	2 *	16 / 11*	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

XX may be replaced by letters or figures



## LE GRAND PALAIS 180 - TGP



## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
TGPXX00E N0	15,90	1,52	1,76	1,14	1,16	25	1	0,1	0,5	—	—	
TGPXX00E N1	19,95	1,91	2,22	1,45	1,47	25	1	0,1	0,5	—	—	
TGPXX00E N2	7,95	0,76	0,88	0,57	0,58	4925	1	21	2,5	1	13	1,5
TGPXX00E N2I	7,95	0,76	0,88	0,57	0,58	5725	1	25	2,5	1	16	1,5
TGPXX00E N3	13,95	1,33	1,54	1,01	1,02	2025	1	9	1	—	—	
TGPXX00E N4	19,15	1,84	2,14	1,37	1,43	2925	1	13	1,5	—	—	
TGPXX00E N4I	19,15	1,84	2,14	1,37	1,43	3725	1	16	1,5	—	—	
TGPXX00E N5	19,15	1,84	2,14	1,37	1,43	2025	1	9	1	—	—	
TGPXX00E N6	19,15	1,84	2,14	1,37	1,43	2925	1	13	1,5	—	—	
TGPXX00E N6I	19,15	1,84	2,14	1,37	1,43	3725	1	16	1,5	—	—	
TGPXX00E N7	19,15	1,84	2,14	1,37	1,43	2025	1	9	1	—	—	
TGPXX00E N8	13,95	1,34	1,56	1,01	1,03	4925	1	21	2,5	1	13	1,5
TGPXX00E N8I	13,95	1,34	1,56	1,01	1,03	5725	1	25	2,5	1	16	1,5
TGPXX00E N9	13,95	1,34	1,56	1,01	1,03	2025	1	9	1	—	—	
TGPXX00E NA	0,00	0,00	0,00	0,00	0,00	10100	2	21 / 23	2,5 / 2,5	2*	13 / 13*	1,5 / 1,5*
TGPXX00E NAI	0,00	0,00	0,00	0,00	0,00	11700	2	25 / 26	2,5 / 4	2*	16 / 16*	1,5 / 1,5*
TGPXX00E NB	0,00	0,00	0,00	0,00	0,00	9500	2	19 / 23	2,5 / 2,5	2*	10 / 13*	1 / 1,5*
TGPXX00E NBI	0,00	0,00	0,00	0,00	0,00	10300	2	19 / 26	2,5 / 4	2*	10 / 16*	1 / 1,5*
TGPXX00E NC	9,90	0,94	1,08	0,70	0,71	2925	1	13	1,5	—	—	
TGPXX00E NCI	9,90	0,94	1,08	0,70	0,71	3725	1	16	1,5	—	—	
TGPXX00E NM	13,95	1,33	1,54	1,01	1,02	2925	1	13	1,5	—	—	
TGPXX00E NMI	13,95	1,33	1,54	1,01	1,02	3725	1	16	1,5	—	—	

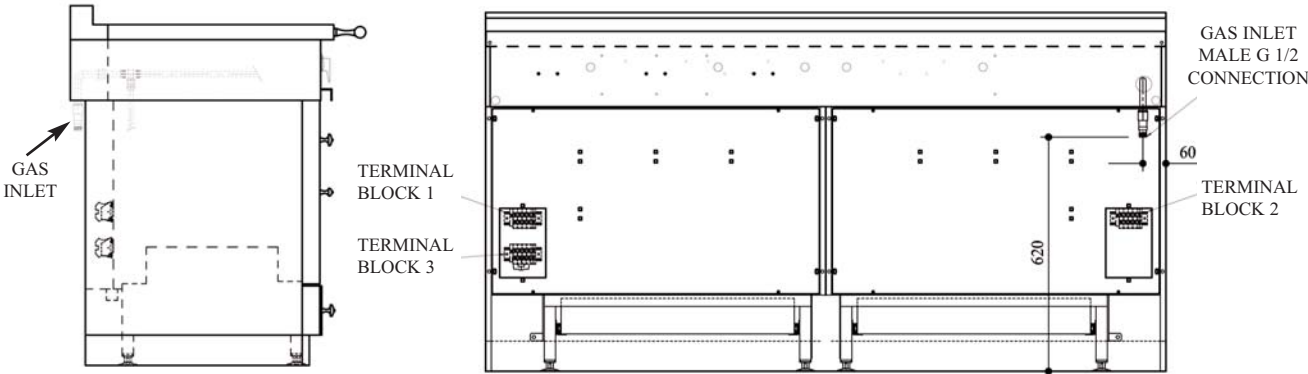
\* PLEASE NOTE: For 2 cables and a 400 V a.c. 3N power supply (3 Ph + N + T)  
 - 1 cable is 400 V a.c., 3-PHASE; - 1 cable is 230 V a.c., SINGLE-PHASE  
 XX may be replaced by letters or figures

# LE GRAND PALAIS 180

## 5. COOKER CONNECTIONS

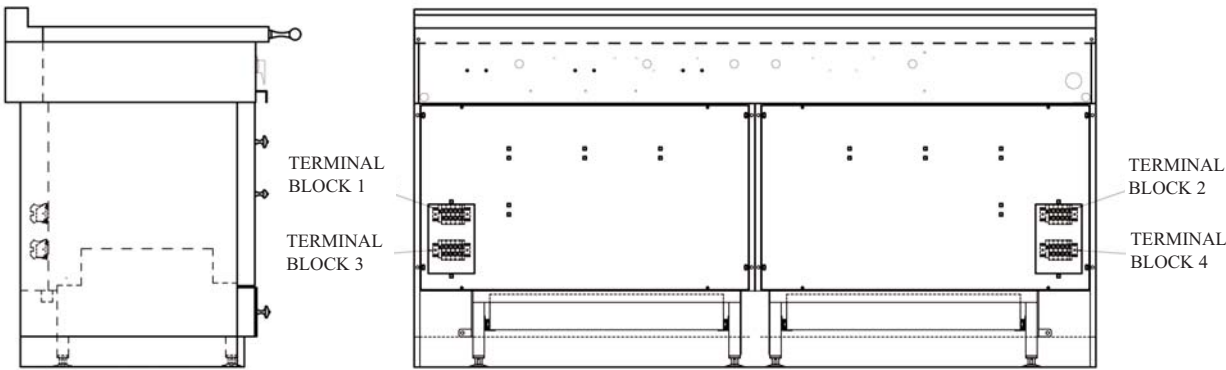
### Mixed gas/electric cooker

Rear view



### All-electric cooker

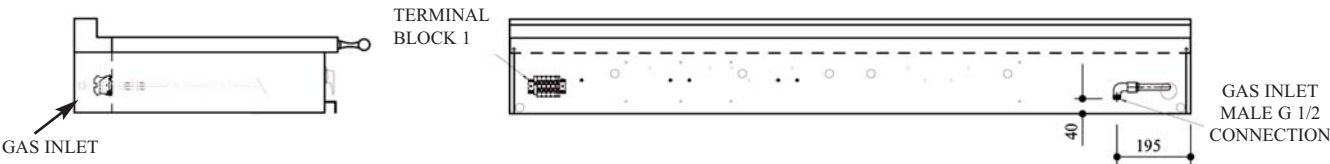
Rear view



## 6. COOKTOP CONNECTIONS

### Mixed or all-gas cooktop

Rear view



### All-electric cooktop

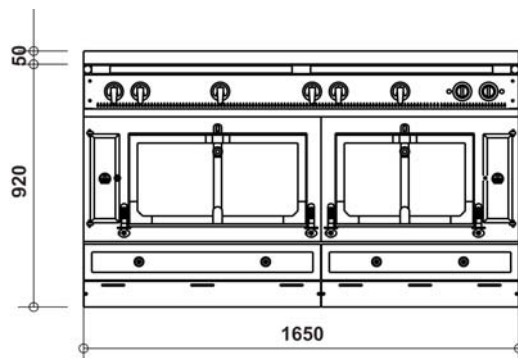
Rear view



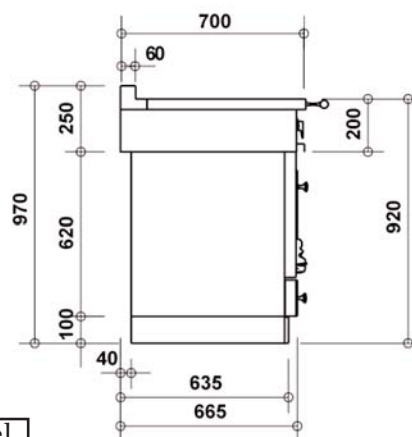
## 5.2 LE CHATEAU® i65 - CHR, THR

### I. DIMENSIONS

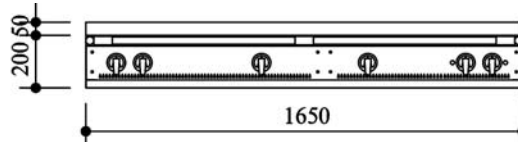
#### Cooker :



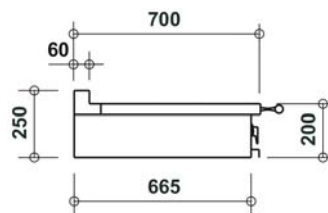
Cooker weight: 260 - 290kg. depending on the model



#### Cooktop



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



### 2. HOB CONFIGURATIONS

L0		2 gas burners (small burner at the rear) 2 gas hotplates 2 gas burners (small burner at the rear)
L1		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 gas burners (small burner at the rear)
L2 L2I		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
L3		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 large electric teppan-yaki
L4 L4I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill 2 electric ceramic or induction plates
L5		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill 1 small electric teppan-yaki
L6 L6I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle 2 electric ceramic or induction plates
L7		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle 1 small electric teppan-yaki
L8 L8I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 small electric teppan-yaki 2 electric ceramic or induction plates
L9		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 large electric teppan-yaki
LA LAI		2 electric ceramic or induction plates 1 electric hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
LB LBI		2 electric ceramic or induction plates 2 electric hotplates 1 large electric teppan-yaki
LC LCI		2 gas burners (small burner at the rear) 2 gas hotplates 2 electric ceramic or induction plates
LM LMI		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 electric ceramic or induction plates

## LE CHATEAU® i65 - CHR

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
CHRXXGEE L0	1	1	22,10	2,11	2,45	1,58	1,61	7350	1	32	4	1	13	1,5
CHRXXGEE L1	1	1	26,15	2,50	2,91	1,89	1,92	7350	1	32	4	1	13	1,5
CHRXXGEE L2	1	1	14,15	1,35	1,57	1,01	1,03	12250	2	32 / 21	4 / 2,5	2	13 / 13	1,5 / 1,5
CHRXXGEE L2I	1	1	14,15	1,35	1,57	1,01	1,03	13050	2	32 / 25	4 / 2,5	2	13 / 16	1,5 / 1,5
CHRXXGEE L3	1	1	20,15	1,92	2,23	1,45	1,47	9350	2	21 / 20	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXGEE L4	1	1	25,35	2,43	2,83	1,81	1,88	10250	2	21 / 24	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXGEE L4I	1	1	25,35	2,43	2,83	1,81	1,88	11050	2	21 / 27	2,5 / 4	2 *	16 / 11*	1,5 / 1,5 *
CHRXXGEE L5	1	1	25,35	2,43	2,83	1,81	1,88	8950	2	21 / 19	2,5 / 2,5	1	15	1,5
CHRXXGEE L6	1	1	25,35	2,43	2,83	1,81	1,88	10250	2	21 / 24	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXGEE L6I	1	1	25,35	2,43	2,83	1,81	1,88	11050	2	21 / 27	2,5 / 4	2 *	16 / 11*	1,5 / 1,5 *
CHRXXGEE L7	1	1	25,35	2,43	2,83	1,81	1,88	8950	2	21 / 19	2,5 / 2,5	1	15	1,5
CHRXXGEE L8	1	1	20,15	1,93	2,25	1,45	1,48	11850	2	32 / 20	4 / 2,5	2	13 / 13	1,5 / 1,5
CHRXXGEE L8I	1	1	20,15	1,93	2,25	1,45	1,48	12650	2	32 / 23	4 / 2,5	2	13 / 16	1,5 / 1,5
CHRXXGEE L9	1	1	20,15	1,93	2,25	1,45	1,48	9350	2	21 / 20	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXEEE LA	—	2	0,00	0,00	0,00	0,00	0,00	20900	4	21 / 27 / 21 / 23	2,5 / 4 / 2,5 / 2,5	3	13 / 16 / 10	1,5 / 1,5 / 1
CHRXXEEE LAI	—	2	0,00	0,00	0,00	0,00	0,00	22500	4	21 / 27 / 25 / 26	2,5 / 4 / 2,5 / 4	3	16 / 16 / 10	1,5 / 1,5 / 1
CHRXXEEE LB	—	2	0,00	0,00	0,00	0,00	0,00	20300	4	21 / 27 / 19 / 23	2,5 / 4 / 2,5 / 2,5	3	13 / 16 / 10	1,5 / 1,5 / 1
CHRXXEEE LBI	—	2	0,00	0,00	0,00	0,00	0,00	21100	4	21 / 27 / 19 / 26	2,5 / 4 / 2,5 / 4	3	13 / 16 / 10	1,5 / 1,5 / 1
CHRXXGEE LC	1	1	16,10	1,53	1,77	1,14	1,16	10250	2	21 / 24	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXGEE LCI	1	1	16,10	1,53	1,77	1,14	1,16	11050	2	21 / 27	2,5 / 4	2 *	16 / 11*	1,5 / 1,5 *
CHRXXGEE LM	1	1	20,15	1,92	2,23	1,45	1,47	10250	2	21 / 24	2,5 / 2,5	2 *	13 / 11*	1,5 / 1,5 *
CHRXXGEE LMI	1	1	20,15	1,92	2,23	1,45	1,47	11050	2	21 / 27	2,5 / 4	2 *	16 / 11*	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

XX may be replaced by letters or figures



## LE CHATEAU® i65 - THR



## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
THRXX00E L0	15,90	1,52	1,76	1,14	1,16	25	1	0,1	0,5	—	—	—
THRXX00E L1	19,95	1,91	2,22	1,45	1,47	25	1	0,1	0,5	—	—	—
THRXX00E L2	7,95	0,76	0,88	0,57	0,58	4925	1	21	2,5	1	13	1,5
THRXX00E L2I	7,95	0,76	0,88	0,57	0,58	5725	1	25	2,5	1	16	1,5
THRXX00E L3	13,95	1,33	1,54	1,01	1,02	2025	1	9	1	—	—	—
THRXX00E L4	19,15	1,84	2,14	1,37	1,43	2925	1	13	1,5	—	—	—
THRXX00E L4I	19,15	1,84	2,14	1,37	1,43	3725	1	16	1,5	—	—	—
THRXX00E L5	19,15	1,84	2,14	1,37	1,43	1625	1	7	1	—	—	—
THRXX00E L6	19,15	1,84	2,14	1,37	1,43	2925	1	13	1,5	—	—	—
THRXX00E L6I	19,15	1,84	2,14	1,37	1,43	3725	1	16	1,5	—	—	—
THRXX00E L7	19,15	1,84	2,14	1,37	1,43	1625	1	7	1	—	—	—
THRXX00E L8	13,95	1,34	1,56	1,01	1,03	4525	1	20	2,5	1	13	1,5
THRXX00E L8I	13,95	1,34	1,56	1,01	1,03	5325	1	23	2,5	1	16	1,5
THRXX00E L9	13,95	1,34	1,56	1,01	1,03	2025	1	9	1	—	—	—
THRXX00E LA	0,00	0,00	0,00	0,00	0,00	10100	2	21 / 23	2,5 / 2,5	2*	13 / 13*	1,5 / 1,5*
THRXX00E LAI	0,00	0,00	0,00	0,00	0,00	11700	2	25 / 26	2,5 / 4	2*	16 / 16*	1,5 / 1,5*
THRXX00E LB	0,00	0,00	0,00	0,00	0,00	9500	2	19 / 23	2,5 / 2,5	2*	10 / 13*	1 / 1,5*
THRXX00E LBI	0,00	0,00	0,00	0,00	0,00	10300	2	19 / 26	2,5 / 4	2*	10 / 16*	1 / 1,5*
THRXX00E LC	9,90	0,94	1,08	0,70	0,71	2925	1	13	1,5	—	—	—
THRXX00E LCI	9,90	0,94	1,08	0,70	0,71	3725	1	16	1,5	—	—	—
THRXX00E LM	13,95	1,33	1,54	1,01	1,02	2925	1	13	1,5	—	—	—
THRXX00E LMI	13,95	1,33	1,54	1,01	1,02	3725	1	16	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

XX may be replaced by letters or figures

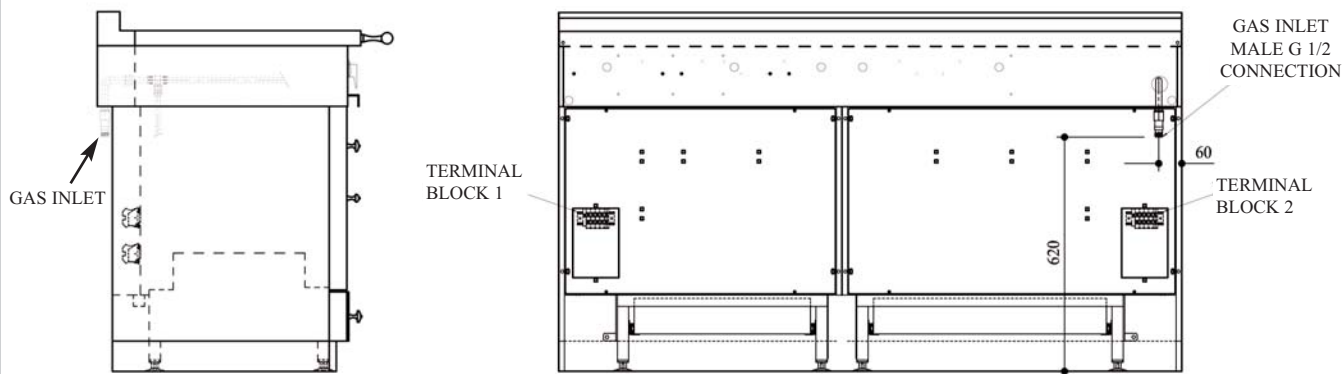


# LE CHATEAU® i65

## 5. COOKER CONNECTIONS

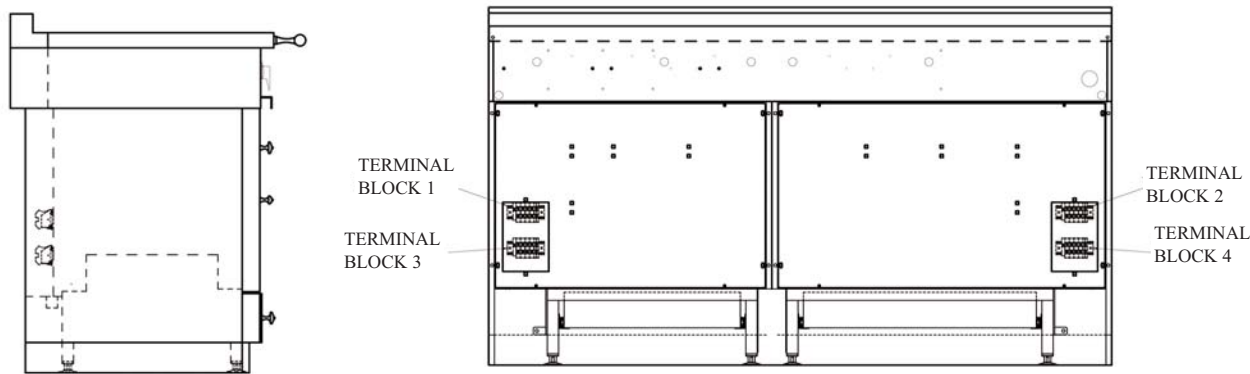
### Mixed gas/electric cooker

Rear view



### All-electric cooker

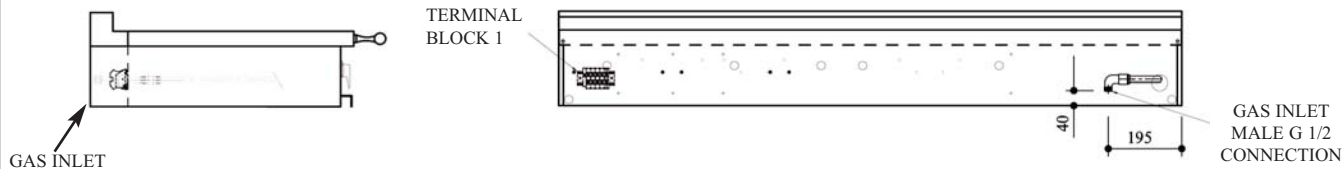
Rear view



## 6. COOKTOP CONNECTIONS

### Mixed or all-gas cooktop

Rear view



### All-electric cooktop

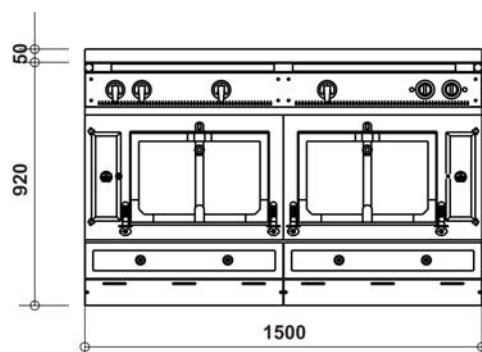
Rear view



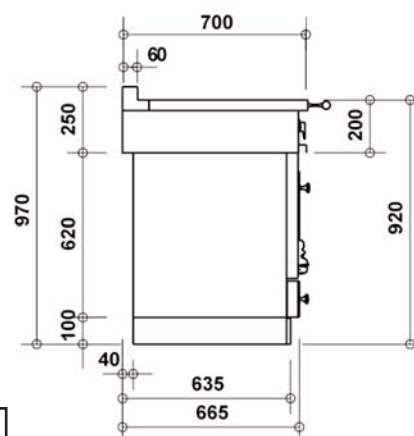
## 5.3 LE CHATEAU® 150 - CH5, TH5

### I. DIMENSIONS

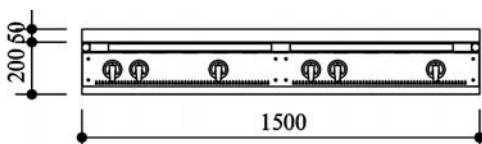
#### Cooker



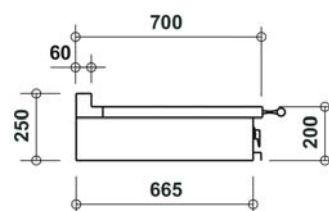
Cooker weight: 250 - 280kg. depending on the model



#### Cooktop:



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



### 2. HOB CONFIGURATIONS

K0		2 gas burners (small burner at the rear) 2 gas hotplates 2 gas burners (small burner at the rear)
K1		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 gas burners (small burner at the rear)
K2 K2I		2 gas burners 1 gas hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
K3 K3I		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 2 electric ceramic or induction plates
K4		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 large electric teppan-yaki
K5		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
K6		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 gas lava rock grill
K7		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 small electric teppan-yaki
K8		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle
K9		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 1 reversible gas snack griddle
KA KAI		2 electric ceramic or induction plates 1 electric hotplate 1 large electric teppan-yaki 2 electric ceramic or induction plates
KB KBI		2 electric ceramic or induction plates 2 electric hotplates 1 small electric teppan-yaki
KC KCI		2 gas burners (small burner at the rear) 2 gas hotplates 2 electric ceramic or induction plates
KD KDI		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill 2 electric ceramic or induction plates
KM KMI		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner 2 electric ceramic or induction plates

## LE CHATEAU® 150 - CH5

## 3. POWER FOR GAS AND ELECTRICAL COOKERS



Model	Ovens		GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	GAS	ELECTRIC	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
CH5XXGEE K0	1	1	21,50	2,05	2,38	1,54	1,57	6600	1	29	4	1	13	1,5
CH5XXGEE K1	1	1	25,55	2,44	2,84	1,85	1,88	6600	1	29	4	1	13	1,5
CH5XXGEE K2	1	1	13,55	1,29	1,50	0,97	0,99	11500	2	29 / 21	4 / 2,5	2 *	16 / 9*	1,5 / 1 *
CH5XXGEE K2I	1	1	13,55	1,29	1,50	0,97	0,99	12300	2	29 / 25	4 / 2,5	2 *	16 / 9*	1,5 / 1 *
CH5XXGEE K3	1	1	19,55	1,87	2,18	1,41	1,44	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH5XXGEE K3I	1	1	19,55	1,87	2,18	1,41	1,44	10300	2	21 / 24	2,5 / 2,5	1	16	1,5
CH5XXGEE K4	1	1	19,55	1,87	2,18	1,41	1,44	8600	2	30 / 8	4 / 1	1	16	1,5
CH5XXGEE K5	1	1	24,75	2,37	2,76	1,77	1,84	6600	1	29	4	1	13	1,5
CH5XXGEE K6	1	1	24,75	2,36	2,74	1,77	1,83	6600	1	29	4	1	13	1,5
CH5XXGEE K7	1	1	19,55	1,86	2,16	1,41	1,43	8200	2	28 / 8	4 / 1	1	15	1,5
CH5XXGEE K8	1	1	24,75	2,37	2,76	1,77	1,84	6600	1	29	4	1	13	1,5
CH5XXGEE K9	1	1	24,75	2,36	2,74	1,77	1,83	6600	1	29	4	1	13	1,5
CH5XXEEE KA	—	2	0,00	0,00	0,00	0,00	0,00	19650	3	30 / 31 / 26	4 / 4 / 4	3	13 / 13 / 10	1,5 / 1,5 / 1
CH5XXEEE KAI	—	2	0,00	0,00	0,00	0,00	0,00	21250	3	30 / 31 / 32	4 / 4 / 4	3	16 / 16 / 10	1,5 / 1,5 / 1
CH5XXEEE KB	—	2	0,00	0,00	0,00	0,00	0,00	18650	3	28 / 31 / 23	4 / 4 / 2,5	3*	15 / 13 / 13*	1,5 / 1,5 / 1,5*
CH5XXEEE KBI	—	2	0,00	0,00	0,00	0,00	0,00	19450	3	28 / 31 / 26	4 / 4 / 4	3*	15 / 13 / 16*	1,5 / 1,5 / 1,5*
CH5XXGEE KC	1	1	15,50	1,47	1,70	1,10	1,12	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH5XXGEE KCI	1	1	15,50	1,47	1,70	1,10	1,12	10300	2	21 / 24	2,5 / 2,5	1	16	1,5
CH5XXGEE KD	1	1	18,75	1,79	2,08	1,33	1,39	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH5XXGEE KDI	1	1	18,75	1,79	2,08	1,33	1,39	10300	2	21 / 24	2,5 / 2,5	1	16	1,5
CH5XXGEE KM	1	1	19,55	1,86	2,16	1,41	1,43	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH5XXGEE KMI	1	1	19,55	1,86	2,16	1,41	1,43	10300	2	21 / 24	2,5 / 2,5	1	16	1,5

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

- 2 cables are 400 V a.c., 3-PHASE; - 1 cable is 230 V a.c., SINGLE-PHASE

XX may be replaced by letters or figures

## LE CHATEAU® 150 - TH5



## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
TH5XX00E K0	15,90	1,52	1,76	1,14	1,16	25	1	0,1	0,5	—	—	—
TH5XX00E K1	19,95	1,91	2,22	1,45	1,47	25	1	0,1	0,5	—	—	—
TH5XX00E K2	7,95	0,76	0,88	0,57	0,58	4925	1	21	2,5	1	13	1,5
TH5XX00E K2I	7,95	0,76	0,88	0,57	0,58	5725	1	25	2,5	1	16	1,5
TH5XX00E K3	13,95	1,34	1,56	1,01	1,03	2925	1	13	1,5	—	—	—
TH5XX00E K3I	13,95	1,34	1,56	1,01	1,03	3725	1	16	1,5	—	—	—
TH5XX00E K4	13,95	1,34	1,56	1,01	1,03	2025	1	9	1	—	—	—
TH5XX00E K5	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TH5XX00E K6	19,15	1,83	2,12	1,37	1,42	25	1	0,1	0,5	—	—	—
TH5XX00E K7	13,95	1,33	1,54	1,01	1,02	1625	1	7	1	—	—	—
TH5XX00E K8	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TH5XX00E K9	19,15	1,83	2,12	1,37	1,42	25	1	0,1	0,5	—	—	—
TH5XX00E KA	0,00	0,00	0,00	0,00	0,00	10100	2	21 / 23	2,5 / 2,5	2*	13 / 13*	1,5 / 1,5*
TH5XX00E KAI	0,00	0,00	0,00	0,00	0,00	11700	2	25 / 26	2,5 / 4	2*	16 / 16*	1,5 / 1,5*
TH5XX00E KB	0,00	0,00	0,00	0,00	0,00	9100	2	17 / 23	2,5 / 2,5	2*	10 / 13*	1,5 / 1,5*
TH5XX00E KBI	0,00	0,00	0,00	0,00	0,00	9900	2	17 / 26	2,5 / 4	2*	10 / 16*	1,5 / 1,5*
TH5XX00E KC	9,90	0,94	1,08	0,70	0,71	2925	1	13	1,5	—	—	—
TH5XX00E KCI	9,90	0,94	1,08	0,70	0,71	3725	1	16	1,5	—	—	—
TH5XX00E KD	13,15	1,26	1,46	0,93	0,98	2925	1	13	1,5	—	—	—
TH5XX00E KDI	13,15	1,26	1,46	0,93	0,98	3725	1	16	1,5	—	—	—
TH5XX00E KM	13,95	1,33	1,54	1,01	1,02	2925	1	13	1,5	—	—	—
TH5XX00E KMI	13,95	1,33	1,54	1,01	1,02	3725	1	16	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

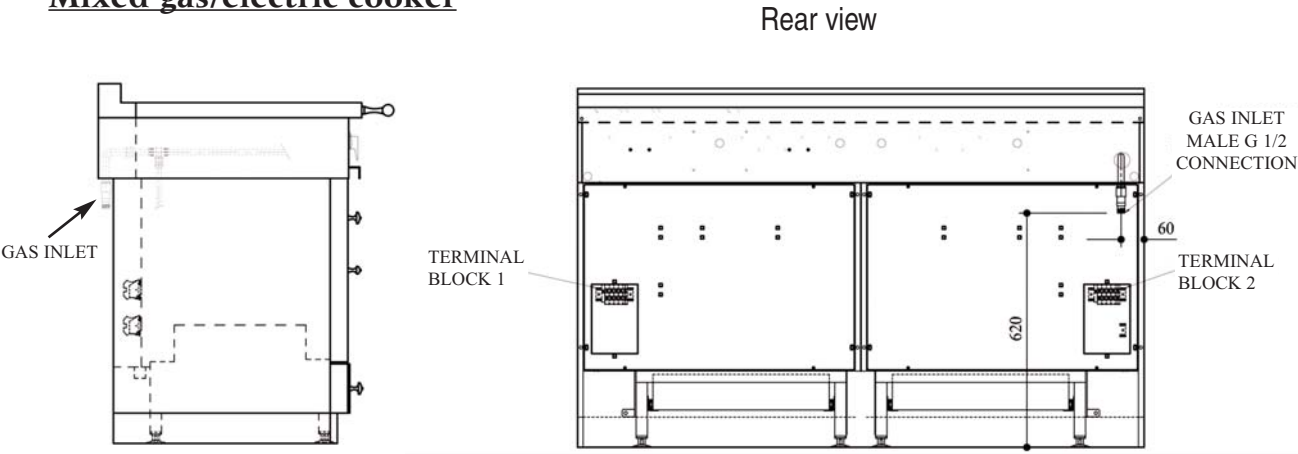
XX may be replaced by letters or figures



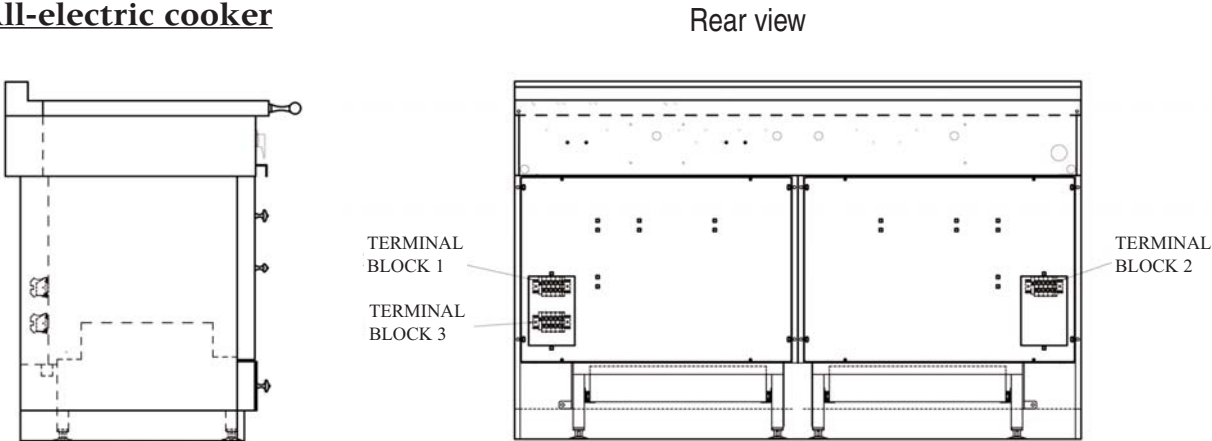
# LE CHATEAU® 150

## 5. COOKER CONNECTIONS

### Mixed gas/electric cooker

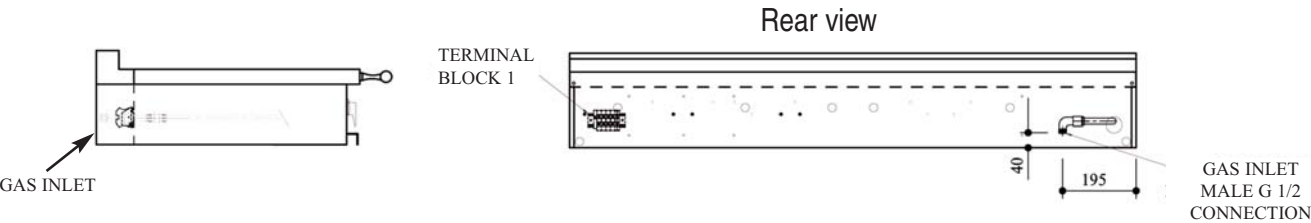


### All-electric cooker

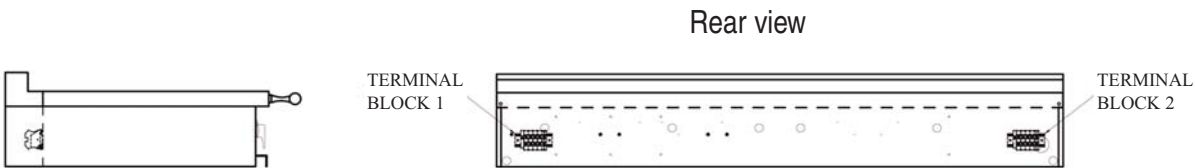


## 6. COOKTOP CONNECTIONS

### Mixed or all-gas cooktop



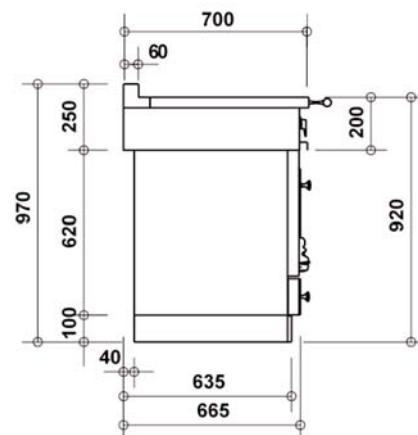
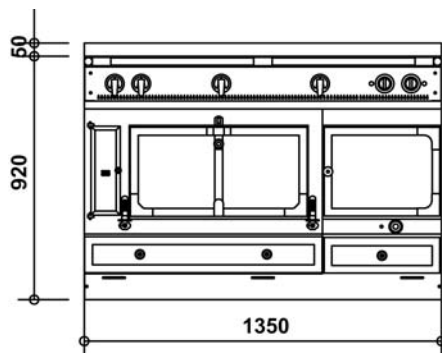
### All-electric cooktop



## 5.4 LE GRAND CHATELET 135 - GAH, TAH

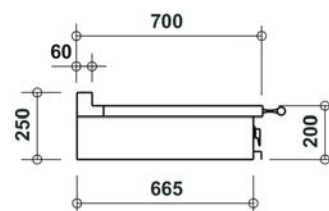
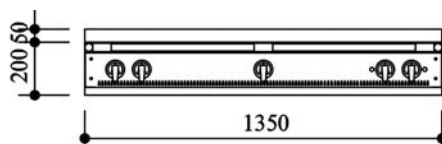
### I. DIMENSIONS

#### Cooker:



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

#### Cooktop:



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

### 2. HOB CONFIGURATIONS

H0		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
H1		2 gas burners (small burner at the rear) 1 maxi burner 2 gas burners (small burner at the rear)
H2		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki
H3		2 gas burners (small burner at the rear) 1 gas hotplate 1 maxi burner
H4		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 small electric teppan-yaki
H5 H5I		2 gas burners (small burner at the rear) 1 gas hotplate 1 small electric teppan-yaki 2 electric ceramic or induction plates
H6		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
H7 H7I		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill 2 electric ceramic or induction plates
H8		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle
H9 H9I		2 gas burners (small burner at the rear) 1 gas hotplate 1 reversible gas snack griddle 2 electric ceramic or induction plates
HA HAI		2 electric ceramic or induction plates 1 electric hotplate 2 electric ceramic or induction plates
HB HBI		2 electric ceramic or induction plates 1 electric hotplate 1 large electric teppan-yaki

## LE GRAND CHATELET 135 - GAH

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
GAHXXGEE H0	1		20,15	1,93	2,25	1,45	1,48	4325	1	19	2,5	1	11	1,5
GAHXXEEE H0		1	13,95	1,34	1,56	1,01	1,03	7800	2	26 / 8	4 / 1	1	16	1,5
GAHXXGEE H1	1		24,20	2,32	2,71	1,76	1,79	4325	1	19	2,5	1	11	1,5
GAHXXEEE H1		1	18,00	1,73	2,02	1,32	1,34	7800	2	26 / 8	4 / 1	1	16	1,5
GAHXXGEE H2	1		14,15	1,35	1,57	1,01	1,03	6325	1	28	4	1	11	1,5
GAHXXEEE H2		1	7,95	0,76	0,88	0,57	0,58	9800	2	26 / 17	4 / 2,5	2 *	16 / 8*	1,5 / 1 *
GAHXXGEE H3	1		20,15	1,92	2,23	1,45	1,47	4325	1	19	2,5	1	11	1,5
GAHXXEEE H3		1	13,95	1,33	1,54	1,01	1,02	7800	2	26 / 8	4 / 1	1	16	1,5
GAHXXGEE H4	1		20,15	1,93	2,25	1,45	1,48	5925	1	26	4	1	11	1,5
GAHXXEEE H4		1	13,95	1,34	1,56	1,01	1,03	9400	2	26 / 15	4 / 1,5	1	16	1,5
GAHXXGEE H5	1		14,15	1,35	1,57	1,01	1,03	8825	2	11 / 27	1,5 / 4	1	15	1,5
GAHXXEEE H5		1	7,95	0,76	0,88	0,57	0,58	12300	2	26 / 27	4 / 4	2	16 / 13	1,5 / 1,5
GAHXXGEE H5I	1		14,15	1,35	1,57	1,01	1,03	9625	2	11 / 31	1,5 / 4	1	16	1,5
GAHXXEEE H5I		1	7,95	0,76	0,88	0,57	0,58	13100	2	26 / 31	4 / 4	2	16 / 16	1,5 / 1,5
GAHXXGEE H6	1		25,35	2,43	2,83	1,81	1,88	4325	1	19	2,5	1	11	1,5
GAHXXEEE H6		1	19,15	1,84	2,14	1,37	1,43	7800	2	26 / 8	4 / 1	1	16	1,5
GAHXXGEE H7	1		19,35	1,85	2,15	1,37	1,43	7225	2	11 / 20	1,5 / 2,5	1	13	1,5
GAHXXEEE H7		1	13,15	1,26	1,46	0,93	0,98	10700	2	26 / 20	4 / 2,5	2*	16 / 8*	1,5 / 1
GAHXXGEE H7I	1		19,35	1,85	2,15	1,37	1,43	8025	2	11 / 24	1,5 / 2,5	1	16	1,5
GAHXXEEE H7I		1	13,15	1,26	1,46	0,93	0,98	11500	2	26 / 24	4 / 2,5	2*	16 / 8*	1,5 / 1*
GAHXXGEE H8	1		25,35	2,43	2,83	1,81	1,88	4325	1	19	2,5	1	11	1,5
GAHXXEEE H8		1	19,15	1,84	2,14	1,37	1,43	7800	2	26 / 8	4 / 1	1	16	1,5
GAHXXGEE H9	1		19,35	1,85	2,15	1,37	1,43	7225	2	11 / 20	1,5 / 2,5	1	13	1,5
GAHXXEEE H9		1	13,15	1,26	1,46	0,93	0,98	10700	2	26 / 20	4 / 2,5	2*	16 / 8*	1,5 / 1*
GAHXXGEE H9I	1		19,35	1,85	2,15	1,37	1,43	8025	2	11 / 24	1,5 / 2,5	1	16	1,5
GAHXXEEE H9I		1	13,15	1,26	1,46	0,93	0,98	11500	2	26 / 24	4 / 2,5	2*	16 / 8*	1,5 / 1*
GAHXXEEE HA		1	0,00	0,00	0,00	0,00	0,00	15875	3	26 / 20 / 23	4 / 2,5 / 2,5	2	16 / 13	1,5 / 1,5
GAHXXEEE HAI		1	0,00	0,00	0,00	0,00	0,00	17475	3	26 / 24 / 26	4 / 2,5 / 4	2	16 / 16	1,5 / 1,5
GAHXXEEE HB		1	0,00	0,00	0,00	0,00	0,00	14975	3	26 / 27 / 13	4 / 4 / 1,5	2	16 / 10	1,5 / 1
GAHXXEEE HBI		1	0,00	0,00	0,00	0,00	0,00	15775	3	26 / 27 / 16	4 / 4 / 1,5	2	16 / 10	1,5 / 1

\* 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

XX may be replaced by letters or figures

## LE GRAND CHATELET 135 - TAH



## 4. POWER FOR GAS AND ELECTRIC COOKTOP

Model	GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nomina cable section mm <sup>2</sup>
TAHXX00E H0	13,95	1,34	1,56	1,01	1,03	25	1	0,1	0,5	—	—	—
TAHXX00E H1	18,00	1,73	2,02	1,32	1,34	25	1	0,1	0,5	—	—	—
TAHXX00E H2	7,95	0,76	0,88	0,57	0,58	2025	1	9	1	—	—	—
TAHXX00E H3	13,95	1,33	1,54	1,01	1,02	25	1	0,1	0,5	—	—	—
TAHXX00E H4	13,95	1,34	1,56	1,01	1,03	1625	1	7	1	—	—	—
TAHXX00E H5	7,95	0,76	0,88	0,57	0,58	4525	1	20	2,5	1	13	1,5
TAHXX00E H5I	7,95	0,76	0,88	0,57	0,58	5325	1	23	2,5	1	16	1,5
TAHXX00E H6	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TAHXX00E H7	13,15	1,26	1,46	0,93	0,98	2925	1	13	1,5	—	—	—
TAHXX00E H7I	13,15	1,26	1,46	0,93	0,98	3725	1	16	1,5	—	—	—
TAHXX00E H8	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TAHXX00E H9	13,15	1,26	1,46	0,93	0,98	2925	1	13	1,5	—	—	—
TAHXX00E H9I	13,15	1,26	1,46	0,93	0,98	3725	1	16	1,5	—	—	—
TAHXX00E HA	0,00	0,00	0,00	0,00	0,00	8100	2	13 / 23	1,5 / 2,5	1	13	1,5
TAHXX00E HAI	0,00	0,00	0,00	0,00	0,00	9700	2	16 / 26	1,5 / 4	1	16	1,5
TAHXX00E HB	0,00	0,00	0,00	0,00	0,00	7200	2	13 / 19	1,5 / 2,5	1	13	1,5
TAHXX00E HBI	0,00	0,00	0,00	0,00	0,00	8000	2	16 / 19	1,5 / 2,5	1	16	1,5

XX may be replaced by letters or figures

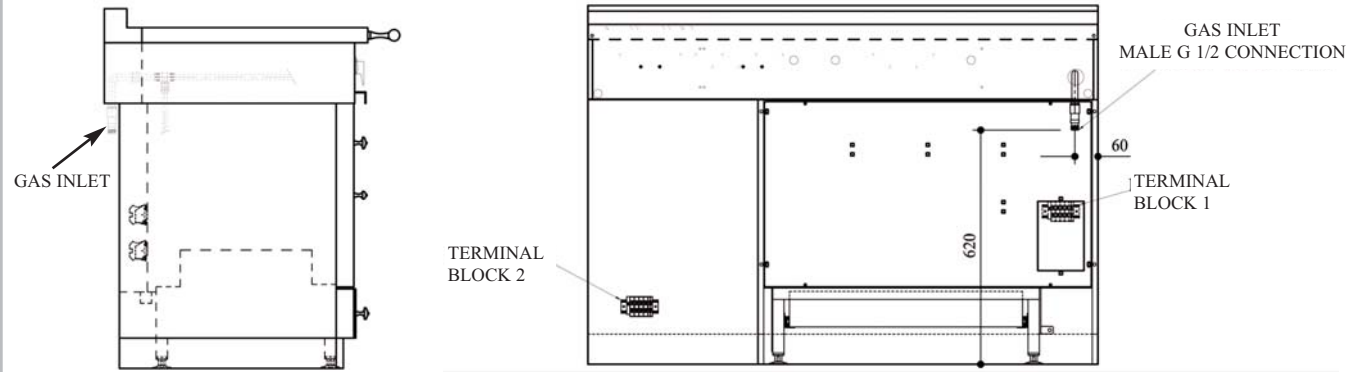


# LE GRAND CHATELET 135

## 5. COOKER CONNECTIONS

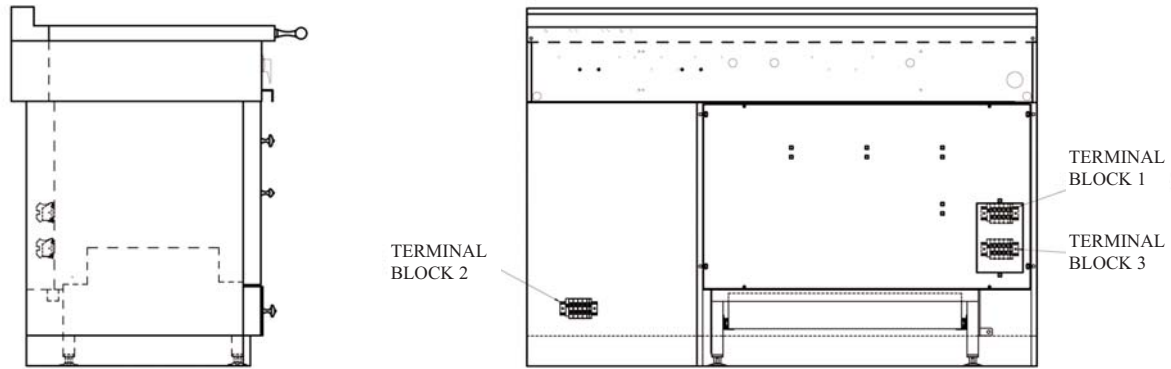
### Mixed gas/electric cooker

Rear view



### All-electric cooker

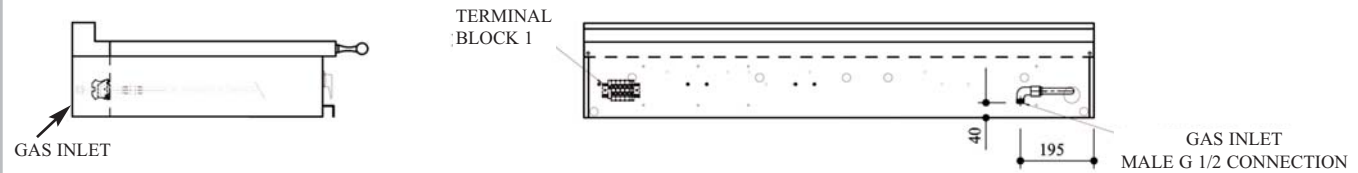
Rear view



## 6. COOKTOP CONNECTIONS

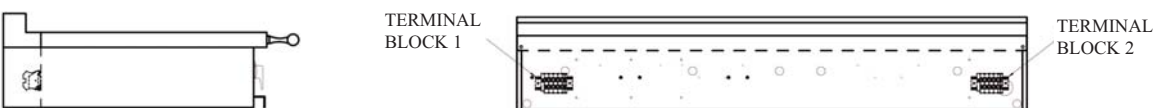
### Mixed or all-gas cooktop

Rear view



### All-electric cooktop

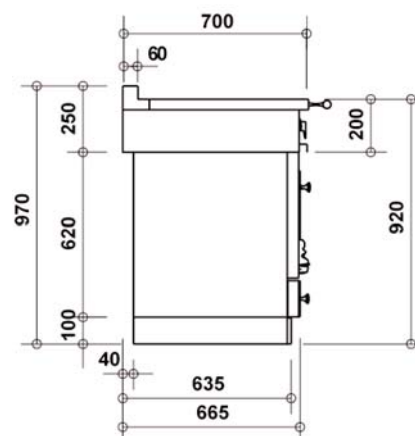
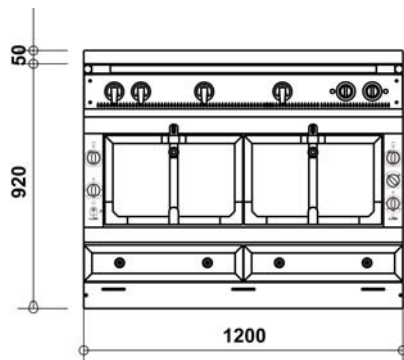
Rear view



# 5.5 LE CHATEAU® 120 - CH<sub>2</sub>, TH<sub>2</sub>

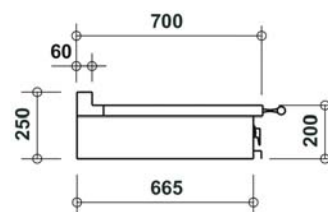
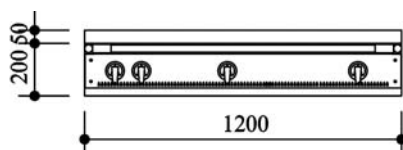
## I. DIMENSIONS

### Cooker:



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

### Cooktop:



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

## 2. HOB CONFIGURATIONS

E0		2 gas burners (small burner at the rear) 1 gas hotplate 2 gas burners (small burner at the rear)
E1		2 gas burners (small burner at the rear) 1 maxi burner 2 gas burners (small burner at the rear)
E2		2 gas burners (small burner at the rear) 1 gas hotplate 1 gas lava rock grill
E3		2 gas burners (small burner at the rear) 1 gas hotplate 1 reversible gas snack griddle
E4 E4I		2 gas burners (small burner at the rear) 1 gas hotplate 2 electric ceramic or induction plates
E5		2 gas burners (small burner at the rear) 1 gas hotplate 1 large electric teppan-yaki
E6		2 gas burners (small burner at the rear) 1 small gas hotplate 2 gas burners (small burner at the rear) 1 gas lava rock grill
E7		2 gas burners (small burner at the rear) 1 small gas hotplate 2 gas burners (small burner at the rear) 1 reversible gas snack griddle
E8		2 gas burners (small burner at the rear) 1 small gas hotplate 2 gas burners (small burner at the rear) 1 small electric teppan-yaki
E9 E9I		2 gas burners (small burner at the rear) 1 small gas hotplate 1 small electric teppan-yaki 2 electric ceramic or induction plates
EA EAI		2 electric ceramic or induction plates 1 electric hotplate 2 electric ceramic or induction plates
EB EBI		2 electric ceramic or induction plates 1 electric hotplate 1 small electric teppan-yaki
EC ECI		2 electric ceramic or induction plates 1 small gas hotplate 1 gas lava rock grill 2 electric ceramic or induction plates

## LE CHATEAU® 120 - CH2

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nomina cable section mm <sup>2</sup>
CH2XXGEE E0	1	1	19,55	1,87	2,18	1,41	1,44	6600	1	29	4	1	13	1,5
CH2XXGEE E1	1	1	23,60	2,26	2,64	1,72	1,75	6600	1	29	4	1	13	1,5
CH2XXGEE E2	1	1	18,75	1,79	2,08	1,33	1,39	6600	1	29	4	1	13	1,5
CH2XXGEE E3	1	1	18,75	1,79	2,08	1,33	1,39	6600	1	29	4	1	13	1,5
CH2XXGEE E4	1	1	13,55	1,29	1,50	0,97	0,99	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH2XXGEE E4I	1	1	13,55	1,29	1,50	0,97	0,99	10300	2	21 / 24	2,5 / 2,5	1	16	1,5
CH2XXGEE E5	1	1	13,55	1,29	1,50	0,97	0,99	8600	2	30 / 8	4 / 1	1	16	1,5
CH2XXGEE E6	1	1	24,75	2,37	2,76	1,77	1,84	6600	1	29	4	1	13	1,5
CH2XXGEE E7	1	1	24,75	2,37	2,76	1,77	1,84	6600	1	29	4	1	13	1,5
CH2XXGEE E8	1	1	19,55	1,87	2,18	1,41	1,44	8200	2	28 / 8	4 / 1	1	15	1,5
CH2XXGEE E9	1	1	13,55	1,29	1,50	0,97	0,99	11100	2	28 / 21	4 / 2,5	2 *	15 / 8*	1,5 / 1*
CH2XXGEE E9I	1	1	13,55	1,29	1,50	0,97	0,99	11900	2	28 / 24	4 / 2,5	2 *	16 / 8*	1,5 / 1*
CH2XXEEE EA	—	2	0,00	0,00	0,00	0,00	0,00	17650	3	31 / 21 / 25	4 / 2,5 / 2,5	3 *	13 / 13 / 10*	1,5 / 1,5 / 1*
CH2XXEEE EAI	—	2	0,00	0,00	0,00	0,00	0,00	19250	3	31 / 21 / 32	4 / 2,5 / 4	3 *	16 / 16 / 10*	1,5 / 1,5 / 1*
CH2XXEEE EB	—	2	0,00	0,00	0,00	0,00	0,00	16350	3	28 / 21 / 23	4 / 2,5 / 2,5	2	15 / 13	1,5 / 1,5
CH2XXEEE EBI	—	2	0,00	0,00	0,00	0,00	0,00	17150	3	28 / 21 / 26	4 / 2,5 / 4	2	15 / 16	1,5 / 1,5
CH2XXGEE EC	1	1	18,75	1,79	2,08	1,33	1,39	9500	2	21 / 21	2,5 / 2,5	1	16	1,5
CH2XXGEE ECI	1	1	18,75	1,79	2,08	1,33	1,39	10300	2	21 / 24	2,5 / 2,5	1	16	1,5

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

## LE CHATEAU® I20 - TH2



## 4. POWER FOR GAS AND ELECTRIC COOKTOP

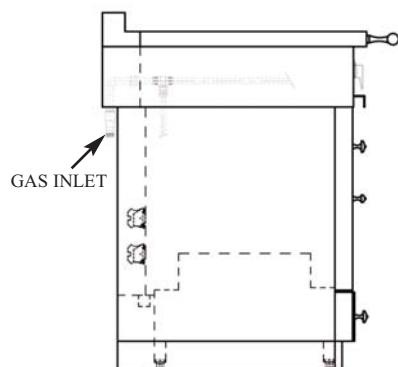
Model	GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nomina cable section mm <sup>2</sup>
TH2XX00E E0	13,95	1,34	1,56	1,01	1,03	25	1	0,1	0,5	—	—	—
TH2XX00E E1	18,00	1,73	2,02	1,32	1,34	25	1	0,1	0,5	—	—	—
TH2XX00E E2	13,15	1,26	1,46	0,93	0,98	25	1	0,1	0,5	—	—	—
TH2XX00E E3	13,15	1,26	1,46	0,93	0,98	25	1	0,1	0,5	—	—	—
TH2XX00E E4	7,95	0,76	0,88	0,57	0,58	2925	1	13	1,5	—	—	—
TH2XX00E E4I	7,95	0,76	0,88	0,57	0,58	3725	1	16	1,5	—	—	—
TH2XX00E E5	7,95	0,76	0,88	0,57	0,58	2025	1	9	1	—	—	—
TH2XX00E E6	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TH2XX00E E7	19,15	1,84	2,14	1,37	1,43	25	1	0,1	0,5	—	—	—
TH2XX00E E8	13,95	1,34	1,56	1,01	1,03	1625	1	7	1	—	—	—
TH2XX00E E9	7,95	0,76	0,88	0,57	0,58	4525	1	20	2,5	1	13	1,5
TH2XX00E E9I	7,95	0,76	0,88	0,57	0,58	5325	1	23	2,5	1	16	1,5
TH2XX00E EA	0,00	0,00	0,00	0,00	0,00	8100	2	23 / 13	2,5 / 1,5	1	13	1,5
TH2XX00E EAI	0,00	0,00	0,00	0,00	0,00	9700	2	26 / 16	4 / 1,5	1	16	1,5
TH2XX00E EB	0,00	0,00	0,00	0,00	0,00	6800	1	30	4	1	13	1,5
TH2XX00E EBI	0,00	0,00	0,00	0,00	0,00	7600	1	32	4	1	16	1,5
TH2XX00E EC	13,15	1,26	1,46	0,93	0,98	2925	1	13	1,5	—	—	—
TH2XX00E ECI	13,15	1,26	1,46	0,93	0,98	3725	1	16	1,5	—	—	—

XX may be replaced by letters or figures

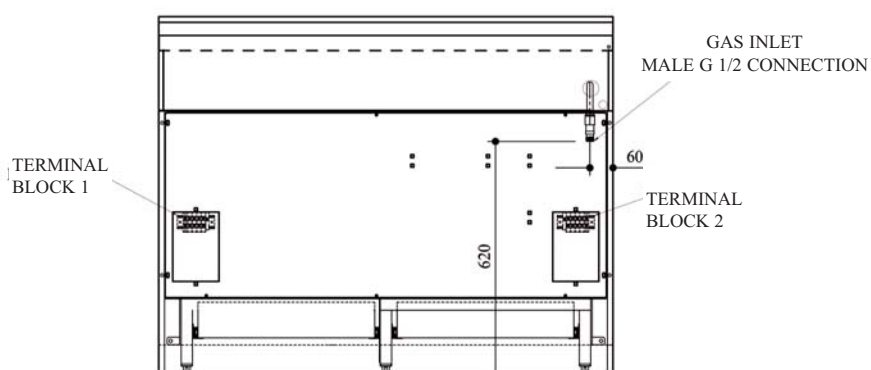
# LE CHATEAU® 120

## 5. COOKER CONNECTIONS

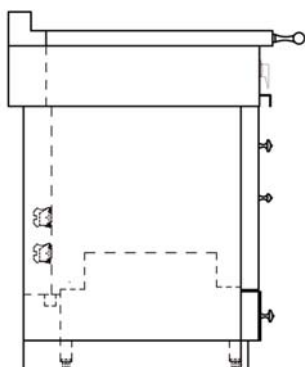
### Mixed gas/electric cooker



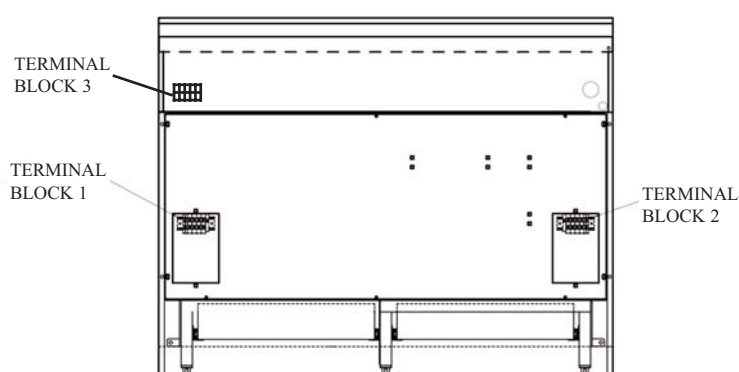
Rear view



### All-electric cooker

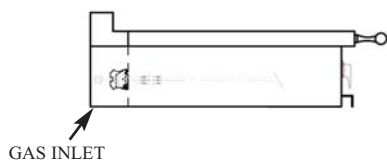


Rear view

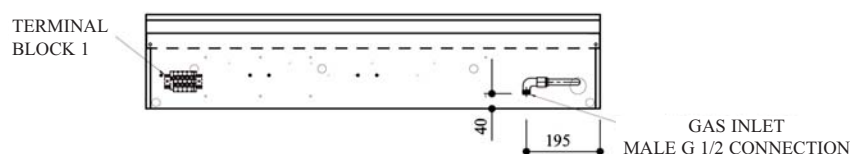


## 6. COOKTOP CONNECTIONS

### Mixed or all-gas cooktop



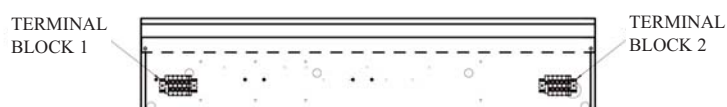
Rear view



### All-electric cooktop



Rear view

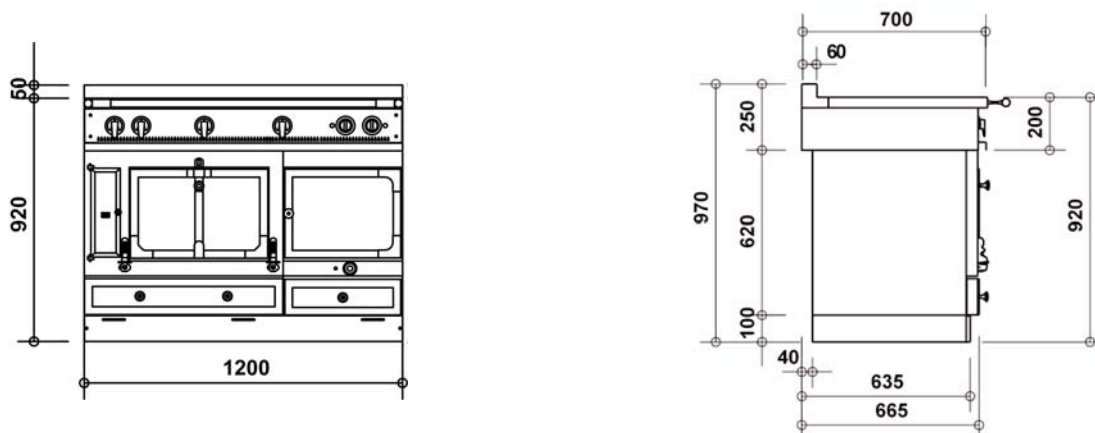




## 5.6 LE CHATELET 120 - CHT

### 1. DIMENSIONS

#### Cooker:



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

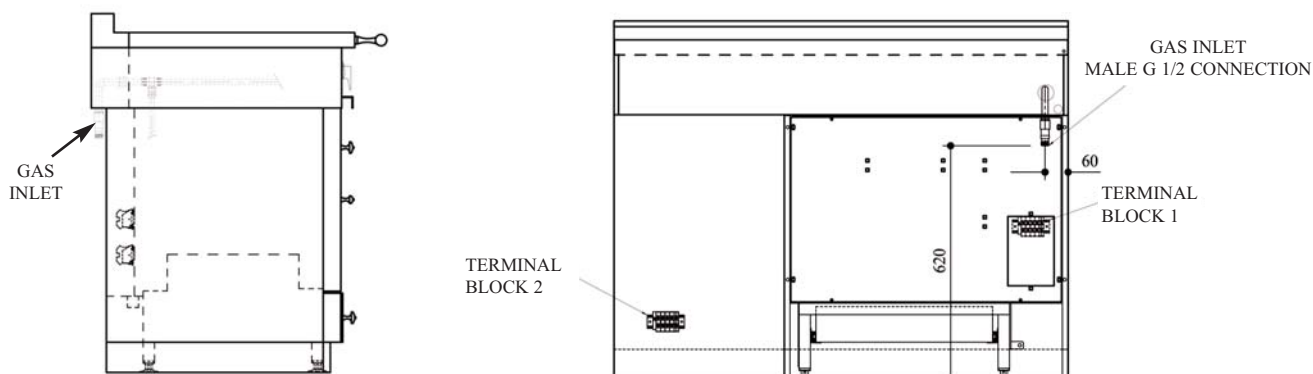
### 2. HOB CONFIGURATIONS

See page 26 (Château 120)

### 3. COOKER CONNECTIONS

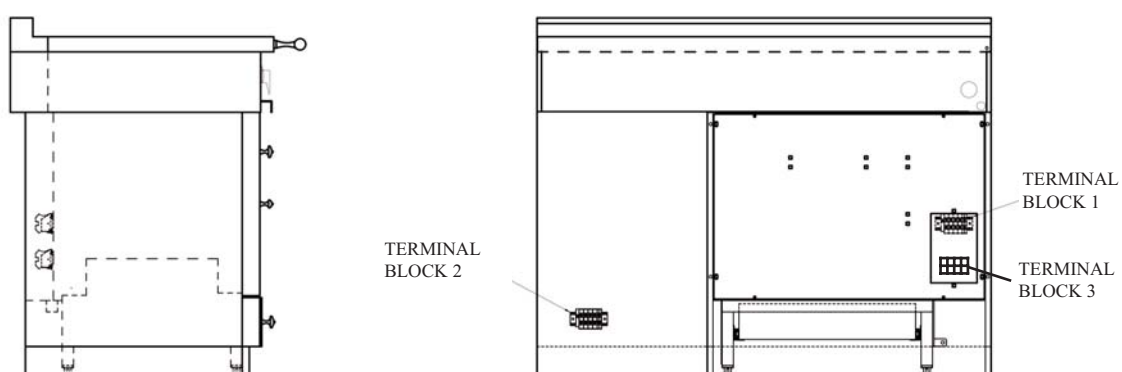
#### Mixed gas/electric cooker

Rear view



#### All-electric cooker

Rear view



## LE CHATELET 120 - CHT



## 4. 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
CHTXXGEE E0	1		19,55	1,87	2,18	1,41	1,44	3575	1	16	1,5	1	8	1
CHTXXEEE E0		1	13,95	1,34	1,56	1,01	1,03	6550	1	29	4	1	13	1,5
CHTXXGEE E1	1		23,60	2,26	2,64	1,72	1,75	3575	1	16	1,5	1	8	1
CHTXXEEE E1		1	18,00	1,73	2,02	1,32	1,34	6550	1	29	4	1	13	1,5
CHTXXGEE E2	1		18,75	1,79	2,08	1,33	1,39	3575	1	16	1,5	1	8	1
CHTXXEEE E2		1	13,15	1,26	1,46	0,93	0,98	6550	1	29	4	1	13	1,5
CHTXXGEE E3	1		18,75	1,79	2,08	1,33	1,39	3575	1	16	1,5	1	8	1
CHTXXEEE E3		1	13,15	1,26	1,46	0,93	0,98	6550	1	29	4	1	13	1,5
CHTXXGEE E4	1		13,55	1,29	1,50	0,97	0,99	6475	1	28	4	1	13	1,5
CHTXXEEE E4		1	7,95	0,76	0,88	0,57	0,58	9450	2	21 / 20	2,5 / 2,5	1	19	1,5
CHTXXGEE E4I	1		13,55	1,29	1,50	0,97	0,99	7275	1	32	4	1	16	1,5
CHTXXEEE E4I		1	7,95	0,76	0,88	0,57	0,58	10250	2	21 / 24	2,5 / 2,5	1	16	1,5
CHTXXGEE E5	1		13,55	1,29	1,50	0,97	0,99	5575	1	25	2,5	1	9	1,5
CHTXXEEE E5		1	7,95	0,76	0,88	0,57	0,58	8550	2	21 / 17	2,5 / 2,5	1	16	1,5
CHTXXGEE E6	1		24,75	2,37	2,76	1,77	1,84	3575	1	16	1,5	1	8	1
CHTXXEEE E6		1	19,15	1,84	2,14	1,37	1,43	6550	1	29	4	1	13	1,5
CHTXXGEE E7	1		24,75	2,37	2,76	1,77	1,84	3575	1	16	1,5	1	8	1
CHTXXEEE E7		1	19,15	1,84	2,14	1,37	1,43	6550	1	29	4	1	13	1,5
CHTXXGEE E8	1		19,55	1,87	2,18	1,41	1,44	5175	1	23	2,5	1	8	1
CHTXXEEE E8		1	13,95	1,34	1,56	1,01	1,03	8150	2	21 / 15	2,5 / 1,5	1	15	1,5
CHTXXGEE E9	1		13,55	1,29	1,50	0,97	0,99	8075	2	8 / 27	1 / 4	1	15	1,5
CHTXXEEE E9		1	7,95	0,76	0,88	0,57	0,58	11050	2	21 / 27	2,5 / 4	2 *	15 / 13*	1,5 / 1,5*
CHTXXGEE E9I	1		13,55	1,29	1,50	0,97	0,99	8875	2	8 / 31	1 / 4	1	16	1,5
CHTXXEEE E9I		1	7,95	0,76	0,88	0,57	0,58	11850	2	21 / 31	2,5 / 4	2 *	15 / 16*	1,5 / 1,5*
CHTXXEEE EA	_	1	0,00	0,00	0,00	0,00	0,00	14625	3	21 / 20 / 23	2,5 / 2,5 / 2,5	2	13 : 13	1,5 / 1,5
CHTXXEEE EAI	_	1	0,00	0,00	0,00	0,00	0,00	16225	3	21 / 24 / 26	2,5 / 2,5 / 4	2	16 / 16	1,5 / 1,5
CHTXXEEE EB	_	1	0,00	0,00	0,00	0,00	0,00	13325	2	31 / 27	4 / 4	2	13 / 10	1,5 / 1,5
CHTXXEEE EBI	_	1	0,00	0,00	0,00	0,00	0,00	14125	2	31 / 31	4 / 4	2	16 / 10	1,5 / 1,5
CHTXXGEE EC	1		18,75	1,79	2,08	1,33	1,39	6475	1	28	4	1	13	1,5
CHTXXEEE EC		1	13,15	1,26	1,46	0,93	0,98	9450	2	21 / 20	2,5 / 2,5	1	16	1,5
CHTXXGEE ECI	1		18,75	1,79	2,08	1,33	1,39	7275	1	32	4	1	16	1,5
CHTXXEEE ECI		1	13,15	1,26	1,46	0,93	0,98	10250	2	21 / 24	2,5 / 2,5	1	16	1,5

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

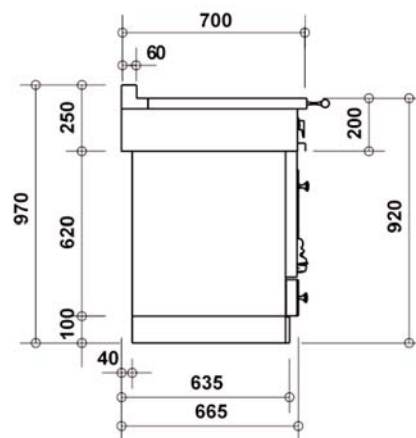
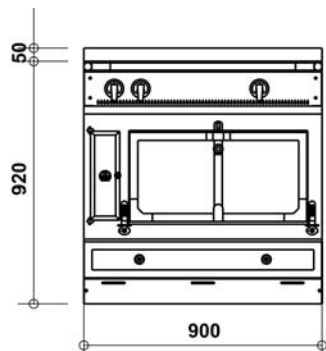
- 1 cable is 400 V a.c., 3-PHASE; - 1 cable is 230 V a.c., SINGLE-PHASE

XX may be replaced by letters or figures

# 5.7 LE GRAND CASTEL 90 GC9, TC9

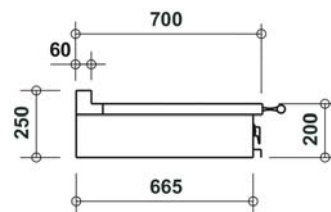
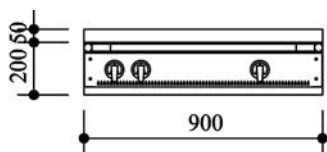
## I. DIMENSIONS

### Cooker:



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

### Cooktop:



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

## 2. HOB CONFIGURATIONS

C0		2 gas burners (small burner at the rear) 1 gas hotplate	C5 C5I		2 gas burners (small burner at the rear) 1 small gas hotplate 2 electric ceramic or induction plates
C1		2 gas burners (small burner at the rear) 1 maxi burner	C6		2 gas burners (small burner at the rear) 1 small gas hotplate 1 small electric teppan-yaki
C2		2 gas burners (small burner at the rear) 1 small gas hotplate 2 gas burners (small burner at the rear)	C7 C7I		2 gas burners (small burner at the rear) 1 small electric teppan-yaki 2 electric ceramic or induction plates
C3		2 gas burners (small burner at the rear) 1 small gas hotplate 1 gas lava rock grill	CA CAI		2 electric ceramic or induction plates 1 small electric hotplate 2 electric ceramic or induction plates
C4		2 gas burners (small burner at the rear) 1 small gas hotplate 1 reversible gas snack griddle	CB CBI		2 electric ceramic or induction plates 1 small electric teppan-yaki 2 electric ceramic or induction plates



## LE GRAND CASTEL 90 - GC9

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
GC9XXG0E C0	1		14,15	1,35	1,57	1,01	1,03	2575	1	12	1,5	—	—	—
GC9XXE0E C0		1	7,95	0,76	0,88	0,57	0,58	6050	1	27	4	1	16	1,5
GC9XXG0E C1	1		18,20	1,74	2,03	1,32	1,34	2575	1	12	1,5	—	—	—
GC9XXE0E C1		1	12,00	1,15	1,34	0,88	0,89	6050	1	27	4	1	16	1,5
GC9XXG0E C2	1		20,15	1,93	2,25	1,45	1,48	2575	1	12	1,5	—	—	—
GC9XXE0E C2		1	13,95	1,34	1,56	1,01	1,03	6050	1	27	4	1	16	1,5
GC9XXG0E C3	1		19,35	1,85	2,15	1,37	1,43	2575	1	12	1,5	—	—	—
GC9XXE0E C3		1	13,15	1,26	1,46	0,93	0,98	6050	1	27	4	1	16	1,5
GC9XXG0E C4	1		19,35	1,85	2,15	1,37	1,43	2575	1	12	1,5	—	—	—
GC9XXE0E C4		1	13,15	1,26	1,46	0,93	0,98	6050	1	27	4	1	16	1,5
GC9XXG0E C5	1		14,15	1,35	1,57	1,01	1,03	5475	1	24	2,5	1	13	1,5
GC9XXE0E C5		1	7,95	0,76	0,88	0,57	0,58	8950	2	27 / 13	4 / 1,5	1	16	1,5
GC9XXG0E C5I	1		14,15	1,35	1,57	1,01	1,03	6275	1	27	4	1	16	1,5
GC9XXE0E C5I		1	7,95	0,76	0,88	0,57	0,58	9750	2	27 / 16	4 / 1,5	1	16	1,5
GC9XXG0E C6	1		14,15	1,35	1,57	1,01	1,03	4175	1	19	2,5	1	11	1,5
GC9XXE0E C6		1	7,95	0,76	0,88	0,57	0,58	7650	2	27 / 7	4 / 1	1	16	1,5
GC9XXG0E C7	1		12,20	1,17	1,37	0,88	0,90	7075	1	31	4	1	13	1,5
GC9XXE0E C7		1	6,00	0,58	0,68	0,44	0,45	10550	2	27 / 20	4 / 2,5	2 *	16 / 7 *	1,5 / 1 *
GC9XXG0E C7I	1		12,20	1,17	1,37	0,88	0,90	7875	2	11 / 23	1,5 / 2,5	1	16	1,5
GC9XXE0E C7I		1	6,00	0,58	0,68	0,44	0,45	11350	2	27 / 23	4 / 2,5	2 *	16 / 7 *	1,5 / 1 *
GC9XXE0E CA		1	0,00	0,00	0,00	0,00	0,00	13125	2	32 / 25	4 / 2,5	2	16 / 13	1,5 / 1,5
GC9XXE0E CAI		1	0,00	0,00	0,00	0,00	0,00	14725	2	32 / 32	4 / 4	2	16 / 16	1,5 / 1,5
GC9XXE0E CB		1	0,00	0,00	0,00	0,00	0,00	13425	2	27 / 32	4 / 4	2	16 / 13	1,5 / 1,5
GC9XXE0E CBI		1	0,00	0,00	0,00	0,00	0,00	15025	3	27 / 32 / 7	4 / 4 / 1	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

XX may be replaced by letters or figures

## LE GRAND CASTEL 90 - TC9



## 4. POWER FOR GAS AND ELECTRIC COOKTOP

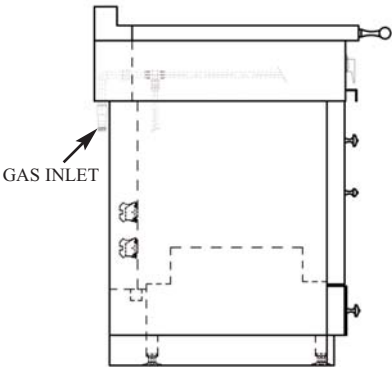
Model	GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
TC9XX00E C0	7,95	0,76	0,88	0,57	0,58	25	1	0,1	0,5	—	—	—
TC9XX00E C1	12,00	1,15	1,34	0,88	0,89	25	1	0,1	0,5	—	—	—
TC9XX00E C2	13,95	1,34	1,56	1,01	1,03	25	1	0,1	0,5	—	—	—
TC9XX00E C3	13,15	1,26	1,46	0,93	0,98	25	1	0,1	0,5	—	—	—
TC9XX00E C4	13,15	1,26	1,46	0,93	0,98	25	1	0,1	0,5	—	—	—
TC9XX00E C5	7,95	0,76	0,88	0,57	0,58	2925	1	13	1,5	—	—	—
TC9XX00E C5I	7,95	0,76	0,88	0,57	0,58	3725	1	16	1,5	—	—	—
TC9XX00E C6	7,95	0,76	0,88	0,57	0,58	1625	1	7	1	—	—	—
TC9XX00E C7	6,00	0,58	0,68	0,44	0,45	4525	1	20	2,5	1	13	1,5
TC9XX00E C7I	6,00	0,58	0,68	0,44	0,45	5325	1	23	2,5	1	16	1,5
TC9XX00E CA	0,00	0,00	0,00	0,00	0,00	7100	1	31	4	1	13	1,5
TC9XX00E CAI	0,00	0,00	0,00	0,00	0,00	8700	2	22 / 16	2,5 / 1,5	1	16	1,5
TC9XX00E CB	0,00	0,00	0,00	0,00	0,00	7400	1	32	4	1	13	1,5
TC9XX00E CBI	0,00	0,00	0,00	0,00	0,00	9000	2	23 / 16	2,5 / 1,5	1	16	1,5

XX may be replaced by letters or figures

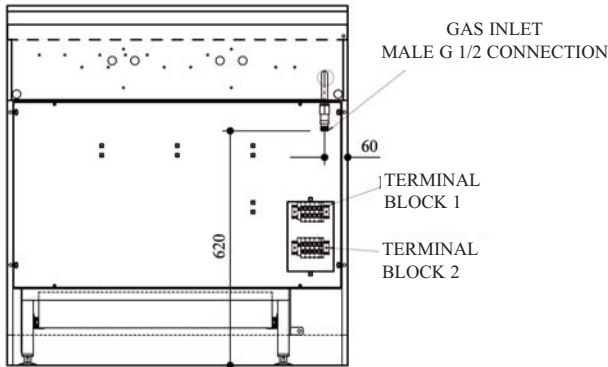
# LE GRAND CASTEL 90

## 5. COOKER CONNECTIONS

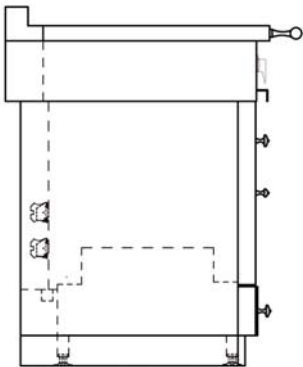
### Mixed gas/electric cooker



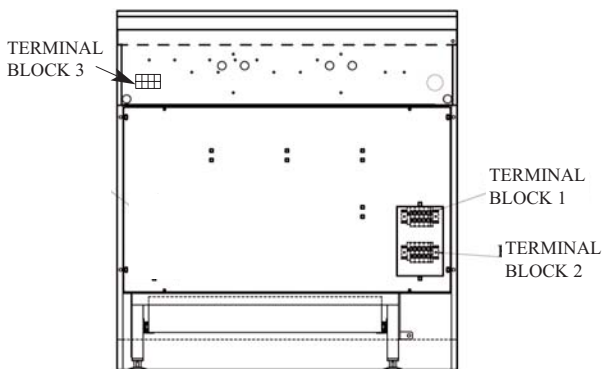
Rear view



### All-electric cooker

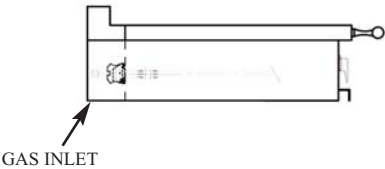


Rear view

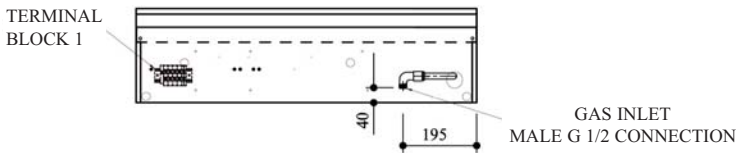


## 6. COOKTOP CONNECTIONS

### Mixed or all-gas cooktop



Rear view



### All-electric cooktop



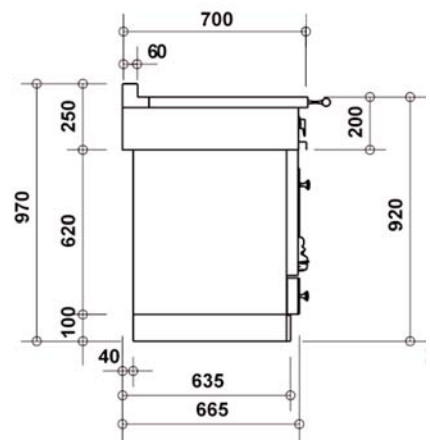
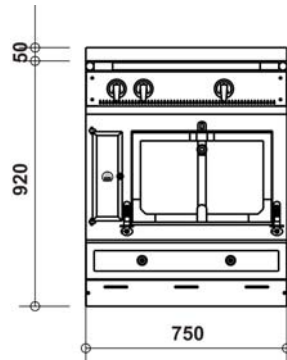
Rear view



# 5.8 LE CASTEL 75 CA7, TA7

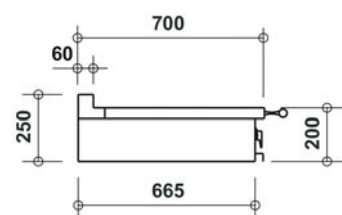
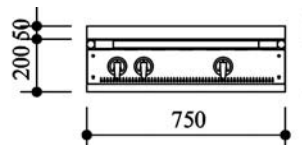
## I. DIMENSIONS

**Cooker:**



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

**Cooktop:**



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

## 2. HOB CONFIGURATIONS

B0		2 gas burners (small burner at the rear) 1 gas hotplate	B3		2 gas burners (small burner at the rear) 1 large electric teppan-yaki
B1		2 gas burners (small burner at the rear) 1 maxi burner	BA BAI		2 electric ceramic or induction plates 2 electric ceramic or induction plates
B2		2 gas burners (small burner at the rear) 2 gas burners (small burner at the rear)	BB BBI		2 electric ceramic or induction plates 1 large electric teppan-yaki

## LE CASTEL 75 - CA7

## 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 <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
				Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
CA7XXG0E B0	1		13,55	1,29	1,50	0,97	0,99	1825	1	8	1	—	—	—
CA7XXE0E B0		1	7,95	0,76	0,88	0,57	0,58	4800	1	21	2,5	1	13	1,5
CA7XXG0E B1	1		17,60	1,68	1,96	1,28	1,30	1825	1	8	1	—	—	—
CA7XXE0E B1		1	12,00	1,15	1,34	0,88	0,89	4800	1	21	2,5	1	13	1,5
CA7XXG0E B2	1		17,60	1,69	1,98	1,28	1,31	1825	1	8	1	—	—	—
CA7XXE0E B2		1	12,00	1,16	1,36	0,88	0,90	4800	1	21	2,5	1	13	1,5
CA7XXG0E B3	1		11,60	1,11	1,30	0,84	0,86	3825	1	17	2,5	1	9	1
CA7XXE0E B3		1	6,00	0,58	0,68	0,44	0,45	6800	1	30	4	1	13	1,5
CA7XXE0E BA		1	0,00	0,00	0,00	0,00	0,00	10575	2	21 / 25	2,5 / 2,5	2*	13 / 13*	1,5 / 1,5*
CA7XXE0E BAI		1	0,00	0,00	0,00	0,00	0,00	12175	2	21 / 32	2,5 / 4	2*	16 / 16*	1,5 / 1,5*
CA7XXE0E BB		1	0,00	0,00	0,00	0,00	0,00	9675	2	21 / 21	2,5 / 2,5	2*	16 / 9*	1,5 / 1*
CA7XXE0E BBI		1	0,00	0,00	0,00	0,00	0,00	10475	2	21 / 25	2,5 / 2,5	2*	16 / 19*	1,5 / 1*

\* 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

XX may be replaced by letters or figures



## LE CASTEL 75 - TA7



## 4. POWER FOR GAS AND ELECTRIC COOKTOP

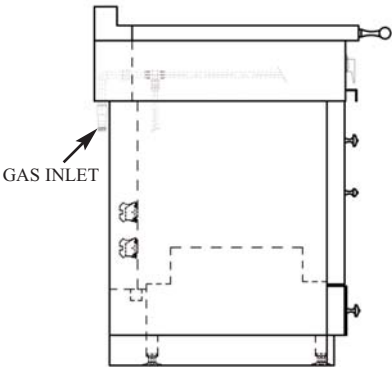
Model	GAS SUPPLY INFORMATION					ELECTRIC SUPPLY INFORMATION						
	Total heat input kW (Gross Calorific Value)	Volume Flow Rate m <sup>3</sup> /hour		Mass Flow Rate kg/hour		Total power in Watts	220 - 240 V a.c. power supply (1 Ph + N + T)			400 V a.c. 3N power supply (3 Ph + N + T)		
		Natural gas G20 - 20 mbar	Natural gas G25 - 20 / 25 mbar	Butane / Propane Gas G30 / G31 - 28 / 30 / 37 mbar	Butane / Propane Gas G30 / G31 - 50 mbar		Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>	Number of cables	Current (A)	Nominal cable section mm <sup>2</sup>
TA7XX00E B0	7,95	0,76	0,88	0,57	0,58	25	1	0,1	0,5	—	—	—
TA7XX00E B1	12,00	1,15	1,34	0,88	0,89	25	1	0,1	0,5	—	—	—
TA7XX00E B2	12,00	1,16	1,36	0,88	0,90	25	1	0,1	0,5	—	—	—
TA7XX00E B3	6,00	0,58	0,68	0,44	0,45	2025	1	9	1	—	—	—
TA7XX00E BA	0,00	0,00	0,00	0,00	0,00	5800	1	25	2,5	1	13	1,5
TA7XX00E BAI	0,00	0,00	0,00	0,00	0,00	7400	1	32	4	1	16	1,5
TA7XX00E BB	0,00	0,00	0,00	0,00	0,00	4900	1	21	2,5	1	13	1,5
TA7XX00E BBI	0,00	0,00	0,00	0,00	0,00	5700	1	25	2,5	1	16	1,5

XX may be replaced by letters or figures

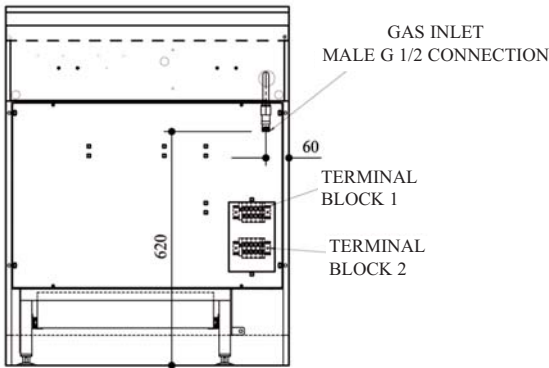
LE CASTEL 75

5. COOKER CONNECTIONS

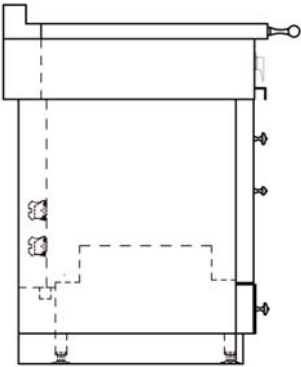
Mixed gas/electric cooker



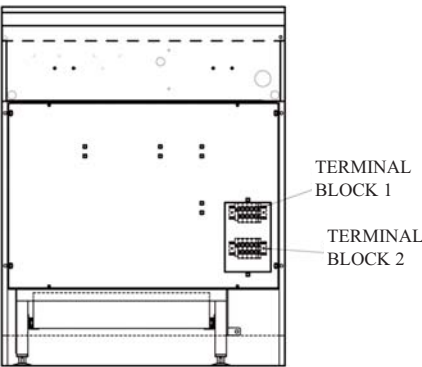
Rear view



All-electric cooker

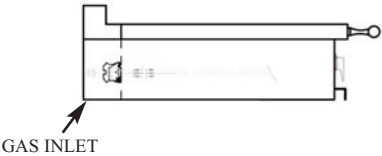


Rear view

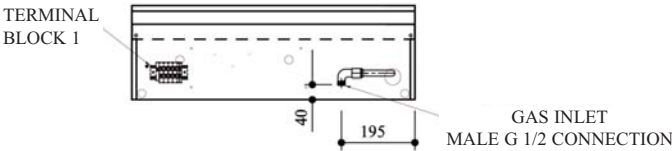


6. COOKTOP CONNECTIONS

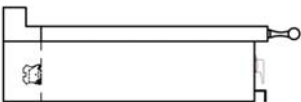
Mixed or all-gas cooktop



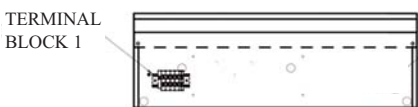
Rear view



All-electric cooktop



Rear view





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## 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 in the country where the appliance is installed, as well as with the requirements of local gas and electricity suppliers.**

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

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 REQUIREMENTS

#### 1.1. Ventilation

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

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

**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.

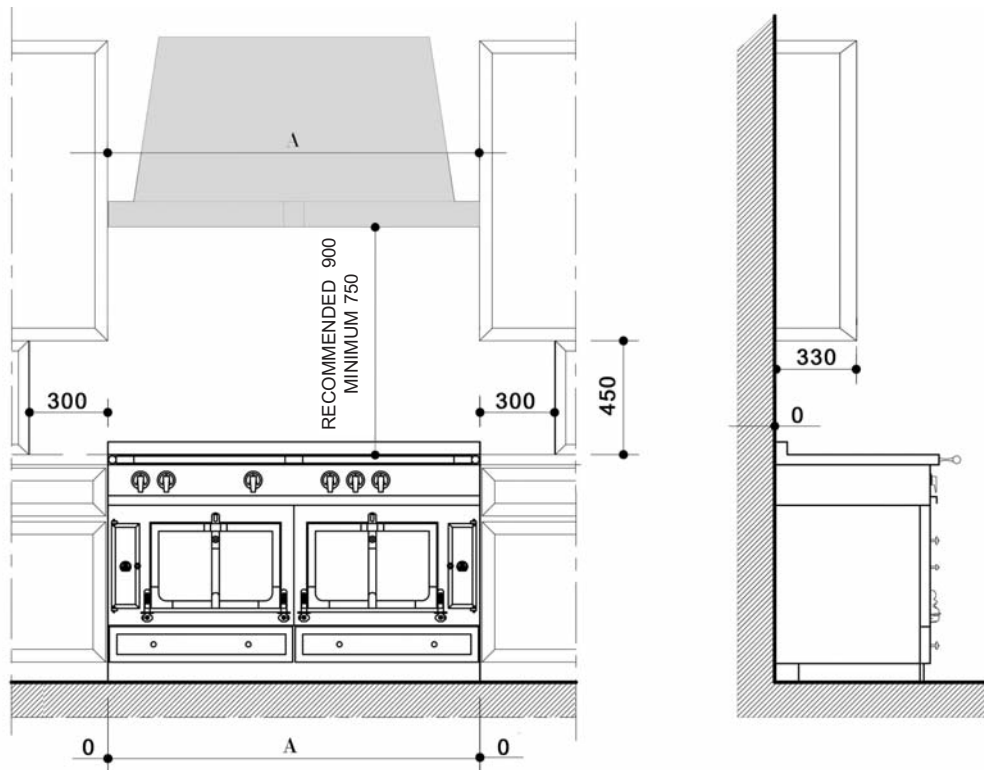
Recommended power:

- minimum of 1 400 cubic metres per hour for “Grand Palais 180”, “Château 165”, “Château 150”, “Grand Châtelet 135”, “Château 120” and “Châtelet 120”
  - 700 cubic metres per hour for “Grand Castel 90” and “Castel 75”
- 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 either directly at the back of the appliance or within a 2 – 3m. radius, at ground level.



MINIMUM DISTANCE FROM THE KITCHEN UNITS (in mm.)

## 1.2. Installation (see above)

As the oven and the hob are particularly well insulated, the appliance can be built-in without any need for any special precautions with regard to the surroundings. **However, if the cooker or the cooktop is installed against a wall, the hottest parts (the strip between 60 and 95cm. from the floor, and the surface between the cooktop and the extractor hood) must be protected with a stainless steel plate or ceramic tiles.** La Cornue is able to offer you several backsplash (stainless steel plate) at dimensions according to your stove

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

## 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.

The overall wattage of your appliance is also indicated on the rating plate and on the warranty certificate (See pt.4, page 11 for the location of the plate).

Due to the power of La Cornue appliances, a simple plug and socket connection is not recommended: the electrical connection should consist of a flexible cord without a plug, directly connected to the circuit breaker outlet by means of a junction box with terminal blocks, preferably of the anti-shearing type.

Only all-gas hobs with only hob burner ignition can be connected with an ordinary 3-pin plug.

### 3. GAS SUPPLY

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

**Reminder of the main obligations with regard to gas installations:**

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

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

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

It is forbidden to use flexible rubber hoses with a collar fastening to supply gas to gas appliances.

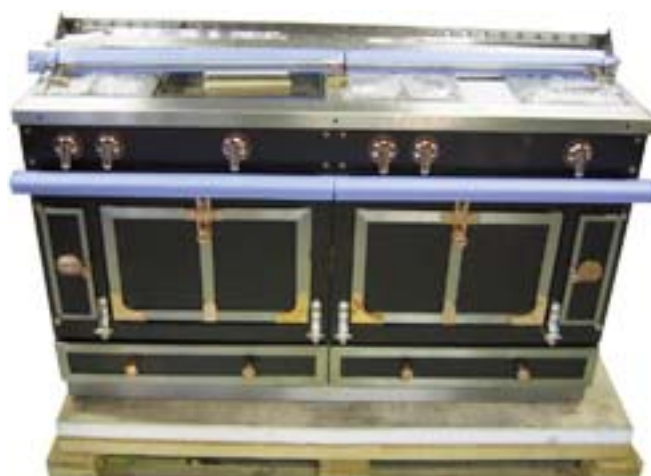
When all of the work has been carried out on your gas supply network, perform a functional test before connecting the appliance; this will ensure that no metallic burrs can enter the appliance's gas supply pipe and thus obstruct the burners or the gas taps.

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

## HANDLING AND INSTALLATION INSTRUCTIONS

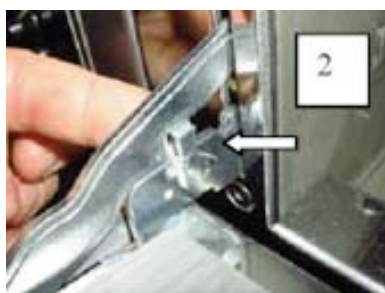
### I. HANDLING INSTRUCTIONS

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

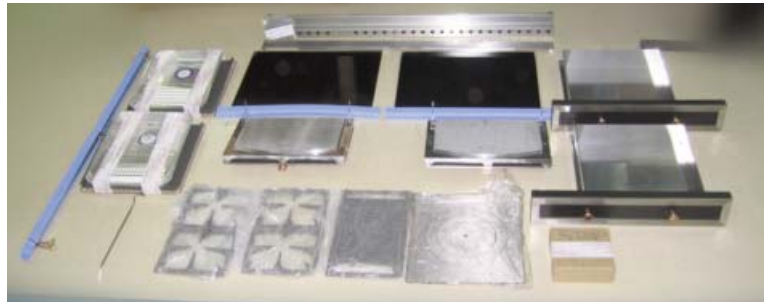


Complete cooker

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



3. Remove the plinthes/toe-kicks using a standard screwdriver.



Full view of elements set aside.



Lighten cooker

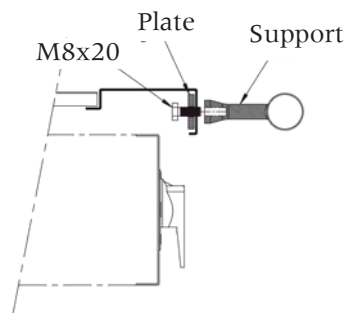
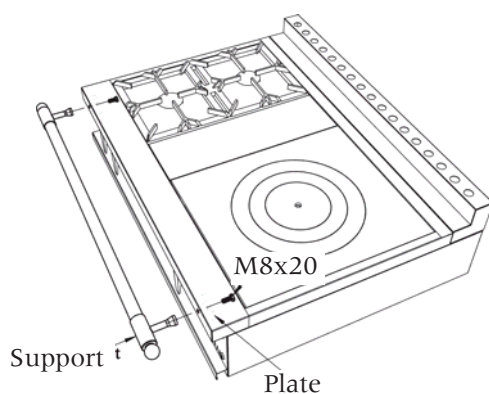
4. Create a harness with four Installer's straps.  
5. Twist the harness and tilt the cooker to place the harness.



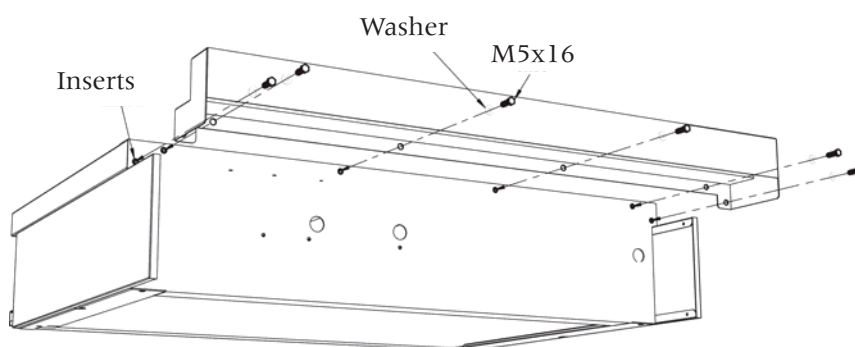
6. When lifting up stairs, the straps of the handlers at the bottom should be shorter so the cooker stays level.  
The back of the cooker should always face the inside side of the ramp.



## 2. HANDRAIL INSTALLATION



## 3. RISER / BACKSPLASH INSTALLATION



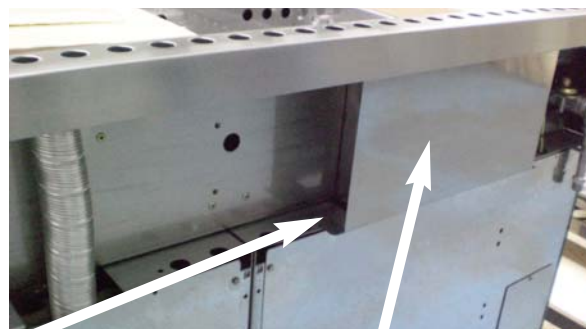
## 4. GAS CHIMNEY PROTECTION INSTALLATION

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



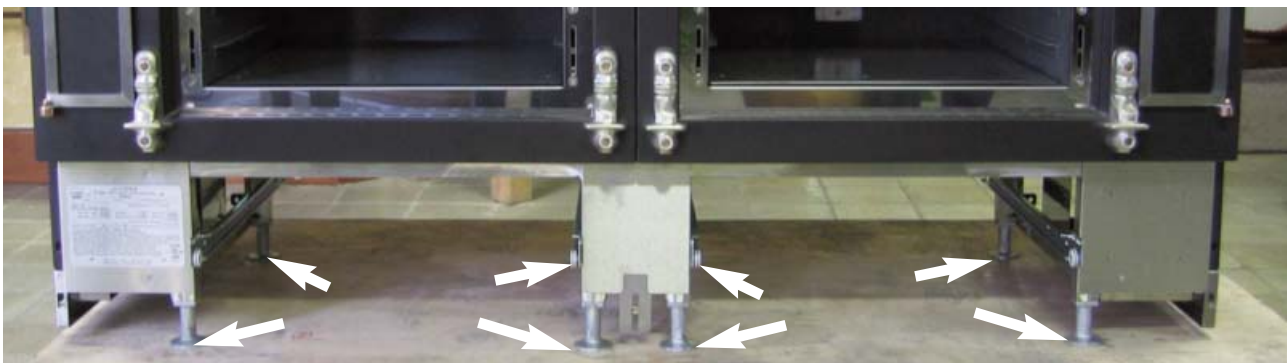
## 5. HEIGHT ADJUSTMENT

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

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

Remove the drawers and plinthes/toe-kicks, set the cooker in place, screw up the central legs so the cooker rests on the outside legs and adjust the height.

Once the cooker is resting at the right height and is level, screw down the central legs to balance the weight.



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

**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).

The overall wattage of your appliance is also indicated on the rating plate and on the warranty certificate (See pt.4, page 11 for the location of the plate).

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

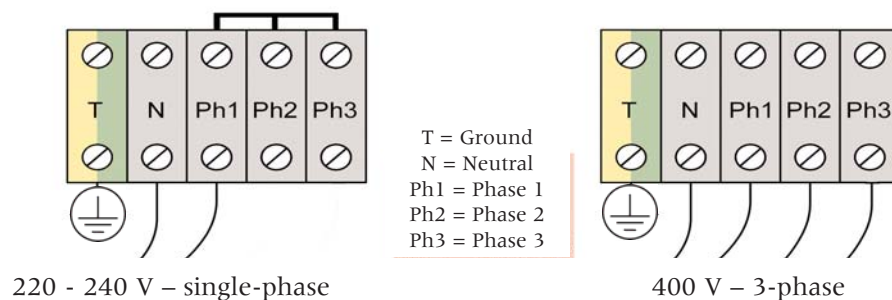
**All of the electricity supply circuits must be disconnected before accessing the connection terminal boxes.**

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

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

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

- 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). 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 62 for the table summarising the injectors to be used for each type of gas, the country of installation and injector replacement instructions.

*If no particular instructions are specified in the order, the appliance is equipped with injectors for natural gas G20, pressure 20 mbar.*

*The type of gas for which the appliance is equipped is indicated on a label at the back of the hob, close to the gas supply pipe and on the test certificate supplied with the appliance.*

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

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

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

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

The hose must be firmly attached at both ends, and it must be possible to inspect the complete hose length.

Moreover, the hose should be replaced by the user whenever required and, in all cases, before the maximum use date given on the hose.

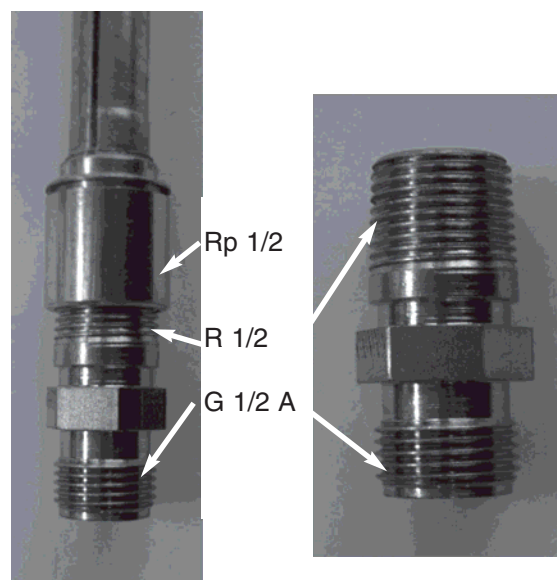
**Recommended use: metallic flexible hose (stainless steel surrounded by metallic braids) with screwable connectors, without any lifetime end date.**

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

The appliance is delivered with a threaded coupling. The cylindrical external threading has a gas thread of “G ½ A”, in accordance with the EN ISO 228-1:2003 standard. This type of connection is used in France and some European countries.

If you use an “R ½” external conic coupling in accordance with the EN 10226-1:2004 and EN 10226-2:2005 standards or an “Rp ½” internal cylindrical coupling as per the EN 10226-1:2004 standard, then unscrew the adapter on the appliance and either turn it around, or connect your hose directly to the end of the tubing.

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



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

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

If a sealing compound has to be used, we recommend LOCTITE 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 “Château” range appliances are fitted with safety thermocouples: if a burner shuts off for any reason, the gas supply for that burner is automatically stopped. 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, large and maxi burner)

All of our appliances are originally equipped with automatic gas burner ignition.

To ignite a gas burner, press the control knob and turn it to the left to the “high flame” position.

The burner is automatically ignited. Keep the knob pressed for 5 – 10 seconds (the safety thermocouple may take longer to react the first time).

The sparking noise means that the ignition system is operating normally.

- **Low setting:** this is achieved by rotating the knob fully to the left or to the bottom.

- **Shutoff:** bring the knob back to its vertical position by rotating it to the right.

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



Small and large burner



Maxi burner

## 1.2. Hotplate, snack griddle or lava rock grill with electric ignition

Ignition identical to that for gas burners.



Gas hotplate



Reversible gas snack griddle



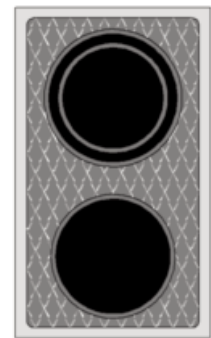
Gas lava rock grill


## 1.3. Ceramic Hob (2 zones)

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.

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



To ignite the 2 (outer and central) burners, turn the knob towards the right to the sign  (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.**

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



### **1.4. Induction ceramic Hob (2 zones)**

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

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

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

**Risk of burns and fire.**

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 2 500 Watts for the large burner (180 mm diameter).

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

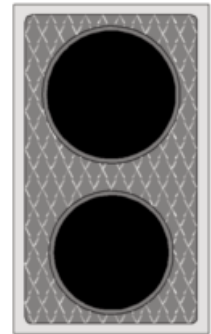
To start the induction hob, turn the knob clockwise to the desired position - the indicator [1] to [9] appears. To increase the power, turn the knob clockwise and to decrease, turn the knob anti-clockwise.

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.

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

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

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



### **1.5. Electric hotplate**

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

- 1, corresponds to the lowest power,
- 3, 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: 2 000 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 grill is hotter in the center than on the edge. The edge can be used to keep the food warm, or the cook deeply.

## 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.

**The ignition by a match is prohibited.**

#### **Note:**

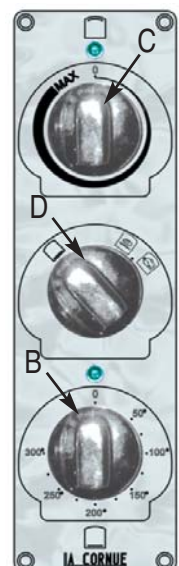
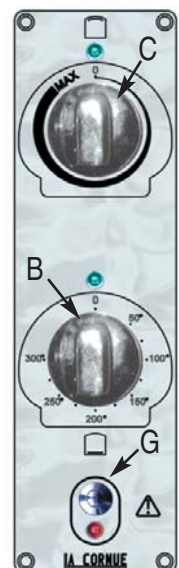
The red indicator in the bottom part of the control box indicates any operational defects related to oven ignition. If this indicator is ON, check that the gas shutoff valve is set to the open position and the cooker is well supplied with gas, then press the button (G) above the indicator light.

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.

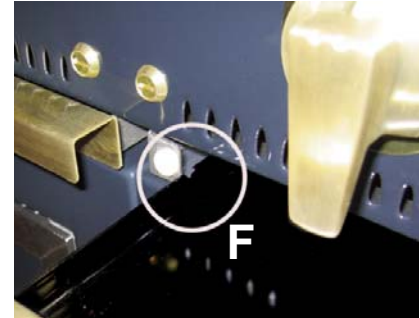
#### Oven ignition:

- 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 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:

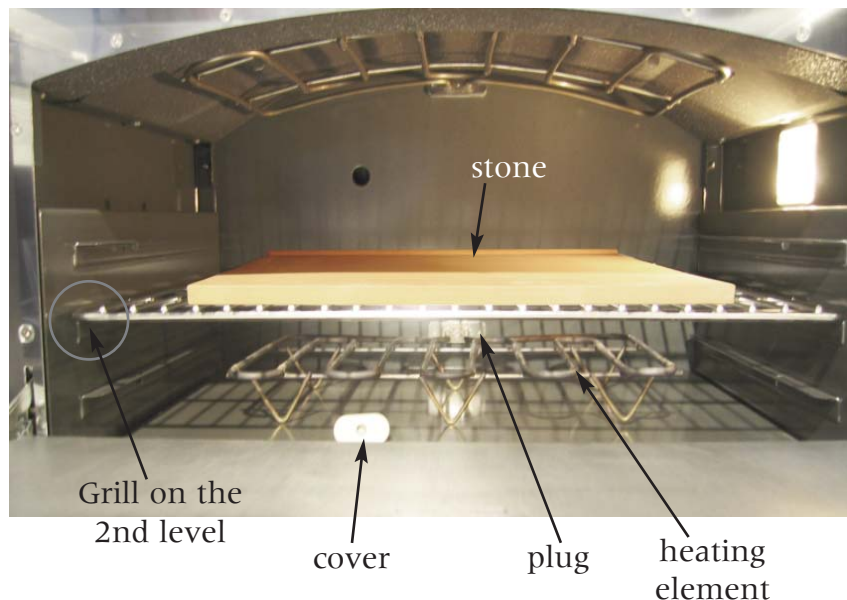
- Remove the cover from the baking stone heating element plug (at the back of the oven).

- 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.

### **2.5. Roasting Spit Function (option for electric ovens)**

- Place the juice tray on the oven floor (to catch all of the cooking juices) and then place the spit support in the dish.
- Push one of the forks onto the spit; spit-roast the roasting meat; insert the second fork; centre and tighten the roast by fastening the two forks.
- Place the spit onto the support and gently push it to insert the end of the spit into the spindle motor at the back of the oven.
- Remove the handle from the spit and turn the selector switch D to the “baking stone” position (on the right).
- Turn the oven grill simmerstat (C) to the desired power setting.

**When using the “grill” function, the oven door should remain ajar and the hob drip tray should be pulled towards the front as far as the (F) mark.**

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

### **2.6. The oven dishes**

There are several different trays in your oven:

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

The large size of this tray 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 roast.

The **large roasting rack** allows for the following:

- to place a roast in a terra cotta dish to sit on the roasting rack in the large 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 to roast directly onto the roasting rack in the large tray. The roast will remain seasoned as well as remaining medium rare or rare if you desire.

By using the “spit” concept, the hot air envelopes the entire piece of meat regardless of its size.

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





## 2.7 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.

### Taking away the “shelf” tray

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

## 3. REPLACING THE OVEN LIGHT

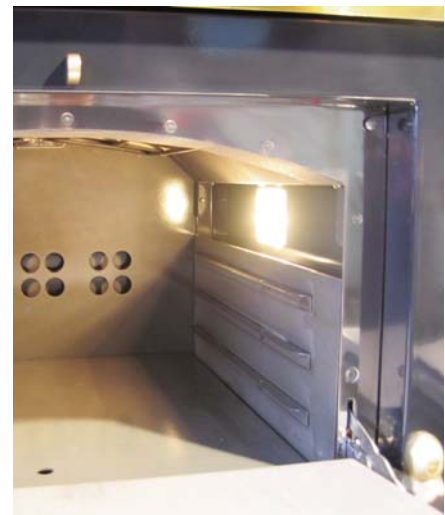
The light is located on the side at the top of the oven; it is automatically switched on when the oven door is opened.



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

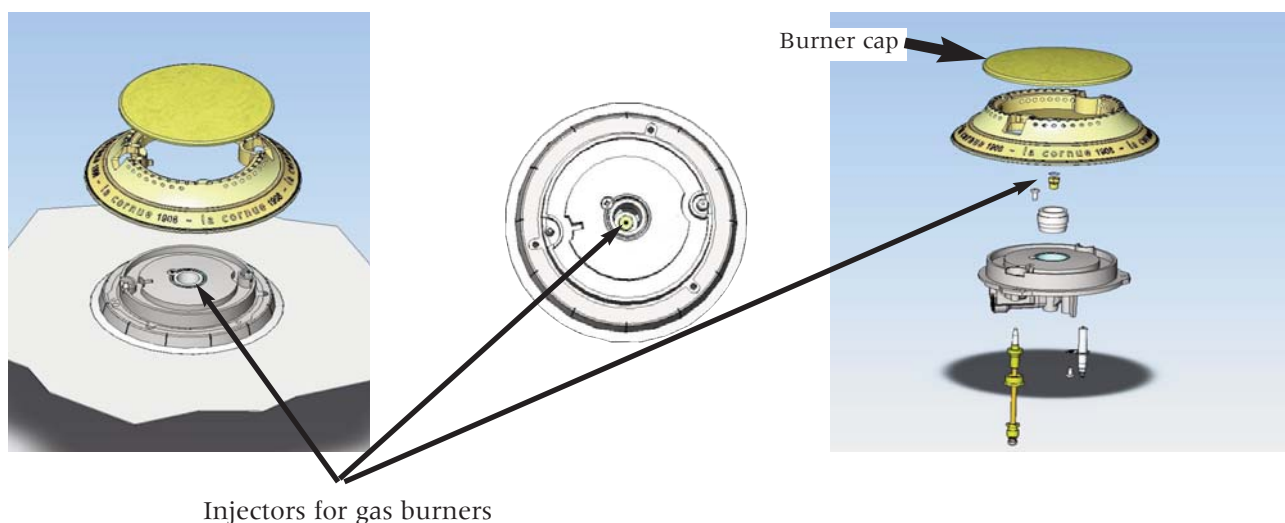
## 4. CHANGING THE INJECTORS

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



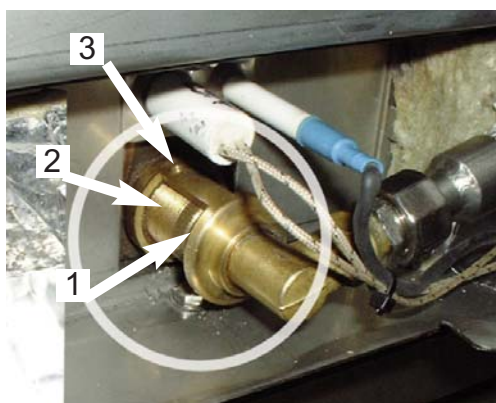
The part numbers of the injectors for the various burners and the gas oven (see their locations on the photographs below) differ depending on the type of gas used and the country of installation.

#### GAS BURNER AND CAST IRON SOLID TOP

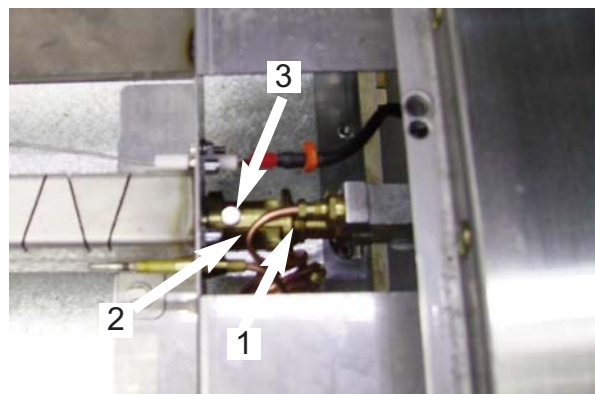


The replacement of the burner and cast iron solid top injectors has to be done as follow:

- 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



Injector for lava rock grill and snack griddle

The gas oven or grill and snack griddle 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 7mm flat wrench.
- ❸ Install the injector (1) corresponding to the new type of gas and tighten it.

- ④ 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.
- ⑤ 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).

**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.**

## 5. ADJUSTING THE LOW SETTINGS

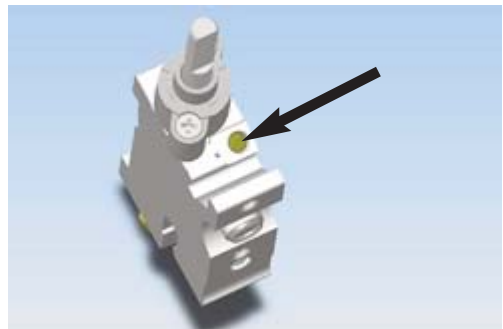
Only the low settings for the gas hob burners, the hotplate, the snack griddle and the lava rock grill can be adjusted with the following procedure:

- ① Ignite the burner to be adjusted, and then turn the control knob to the “low” position.
- ② Dismantle the control knobs by unscrewing from each knob the screw holding it in place.
- ③ Turn the split screw on the body of the gas tap towards the left to increase the flow or towards the right to reduce it.

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

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

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



## 6. INJECTORS TABLE

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

GAS			COUNTRY	Open burners			Hotplate small or large (small burner Φ 65 mm black)	Grill or Snack griddle	Large vaulted oven (74 l)	Small vaulted oven (55 l)
	Category index	Reference gas Pressure		Maxi Burner Φ127 mm	Large Burner Φ102 mm	Small Burner Φ73 mm				
NATURAL GAS	2E+	G20 / G25 20 / 25 mbar	BE, FR	185C	147C	107C	109 F	175	190	170
	2H	G20 20 mbar	AT, CH, CY, CZ, DK, EE, ES, FI, GB, GR, HR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR							
	2E	G20 20 mbar	DE, LU, PL							
	Primary air adjustment (mm)			–	–	–	–	1,5	3	3
	2L	G25 25 mbar	NL	200C	154C	112C	115 F	180	195	180
	2LL	G25 20 mbar	DE	202C	160C	114C	119 F	190	210	190
	Primary air adjustment (mm)			–	–	–	–	1,5	2	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	123C	100C	71C	73 F	115	120	115
	3B/P, 3B, 3P	G30 / G31 50 mbar	AT, CH, DE, LU, SK	113C	92C	65C	66 F	105	110	105
	Primary air adjustment (mm)			–	–	–	–	3	6	6
Bypass screw (reduced flow)	NATURAL GAS G20 - 20 mbar, G25 - 20 / 25 mbar			58 Adjusted	52 Adjusted	36 Adjusted	36 Adjusted	68 Adjusted	–	–
	BUTANE / PROPANE G30 / G31 - 28 / 30 / 37 mbar			58	52	36	36	68	–	–
	BUTANE / PROPANE G30 / G31 - 50 mbar			54	46	31	31	56	–	–

Country:

AT : Austria

BE : Belgium

CH : Switzerland

CY : Cyprus

CZ : Czech Republic

DE : Germany

DK : Denmark

EE : Estonia

ES : Spain

FI : Finland

FR : France

GB : United Kingdom

GR : Greece

HR : Croatia

HU : Hungary

IE : Ireland

IT : Italy

LT : Lithuania

LU : Luxembourg

LV : Latvia

NL : Netherland

NO : Norway

PL : Poland

PT : Portugal

RO : Romania

SE : Sweden

SI : Slovenia

SK : Slovakia

TR : Turkey

CAUTION : the BY-PASS screws are adjusted for natural gas G20 - 20 mbar and G25 - 20 / 25 mbar

For BUTANE / PROPANE gas G30 / G31 - 28 / 30 / 37 mbar - Screw the by-pass to the maximum

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

## 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

<b>ELECTRIC OVEN</b>	<b>Large Vaulted Oven</b>	<b>Small Vaulted Oven</b>
Ratings	6 kW (3,5 kW floor + 2,5 kW vault)	3,5 kW (1,75 kW floor + 1,75 kW vault)
Energy efficiency class : on a scale of A (more efficient) to G (less efficient)	G	F
Energy consumption based on standard load	2,14 kWh	1,78 kWh
Usable volume (litres)	74	55
Size	Large	Medium
Time to cook standard load (minutes)	69	72
Baking area	2796 cm <sup>2</sup>	2091 cm <sup>2</sup>

### 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 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.

### **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







L a C o r n u e 1 9 0 8

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**w w w . l a c o r n u e . c o m**