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Flamberge Rotisserie from La Cornue Wins Innovators Award from Top Designers



New York — A panel of eight notable design professionals has awarded the La Cornue Flamberge rotisserie an Honorable Mention in the 2010 Product Innovators Awards sponsored by *K+BB* magazine, a leading kitchen industry publication.

The Flamberge is the first and only dedicated built-in gas rotisserie approved by UL for use inside the home.

The judges in the “Academy Awards” of the kitchen industry singled out the innovative Flamberge rotisserie from among 112 entries. Products were evaluated based on originality, aesthetics, functionality and consumer appeal.

The panel included interior designer Jamie Gibbs; David Stimmel, principal, Stimmel Consulting Group; architect Charles Rabinovitch; interior designer John Buscarello, ASID; designer Miriam Lissak, president, Weinreb Schultz

Design Associates; kitchen designer Mark Brady; Roberta Kravette, LEED, AP ID+C, AKBD, principal Nieuw Amsterdam Kitchens; and Susan Serra, CKD, principal Susan Serra Associates.

Serra, an award-winning and widely published kitchen designer with more than 20 years experience, praised the Flamberge for its “overall build quality, aesthetics and fun factor (watching an open rotisserie move in a circular motion).”

“Add to that a super healthy and delicious way to cook, and it's a clear winner,” Serra observed. “It's a little bit of luxury that, to me, gives lots of bang for the buck in several unique ways. The accommodation of multiple and larger pieces of meat allows for easy, impromptu entertaining as well.”

The La Cornue Flamberge rotisserie features an innovative design with superior insulation and air circulation so that it can be built into a kitchen wall or cabinet, without any special ventilation. Measuring only 32” square and 15” deep, the Flamberge is constructed with a concave rear wall of solid cast iron, heated by a 27,000 BTU gas burner. Synthetic wicks pull the heat up through the vaulted back of the unit, allowing radiant heat to gently cook foods as they rotate slowly on a spit.

As meats, fish or poultry roast, they are basted with their own juices, serving up crisply browned, tender and moist gourmet entrees. The Flamberge can cook up to three small or two large chickens at once, consistently and reliably. And it can roast a succulent turkey up to 12 pounds.

Distributed exclusively in North America by Purcell Murray, the award-winning La Cornue Flamberge is hand-made just outside Paris in La Cornue's Saint Ouen l'Aumône atelier. The Flamberge is part of the Château series of artisanal ranges and is the masterpiece of Xavier Dupuy, president of La Cornue and grandson of its 1908 founder, Albert Dupuy.

For more information, visit www.lacornueusa.com.