



# LA CORNUE

L I F E ★ S T Y L E

LE MONDE DU LA CORNUE



LA CORNUE





## L I F E ★ S T Y L E

La Cornue ranges have always represented a celebration of all that is glorious about France and the French culinary tradition. They exhibit timeless style and summon an expression of truly refined taste.

*Your taste. Your style.*

La Cornue ranges are as unique as each owner, and therefore, we believe, something quite extraordinary.

Our ranges are cherished by our clients as a commissioned piece of art. Not only used to create masterpieces in the kitchen, the ranges themselves are considered by most to be a masterpiece *in* the kitchen.

La Cornue leads the industry in this regard, but has never lost sight of its own storied heritage. Grounded, yet forward-thinking. Traditional, yet cutting-edge. Culinary-focused, fueled by creativity, and beaming with paternal pride over every elegant range we produce.

In 1908, in the heart of Paris, Albert Dupuy ignited the flame of elite cuisine. It was there that Dupuy premiered the world’s first convection oven.

At the time, most ovens were mere flat-topped cavities that held racks suspended over a fire. The majority of people simply considered cooking to be heating food to eat. But Dupuy pondered: “What does it really mean to cook?” He developed his oven with a vaulted ceiling to usher heat around the food, rather than trapping it to burn beneath. To enable optimum precision, the oven drew upon the city gas lines that were winding their way to homes and street lamps throughout the City of Light.

Dupuy christened the oven La Cornue after the French term *cornue* — the system for refining the gas that warmed the new creation.

For over 100 years, La Cornue has continued to build upon Albert’s initial convection innovation. They’ve expanded the design, introduced new styles, but still maintain that it’s all done for one reason, and one reason only: *the pleasure of the customer.*









LA CORNUÉ

ARTISANAT

*“Without craftsmanship, inspiration is  
a mere reed shaken in the wind.”*

JOHANNES BRAHMS

Passionate gourmets the world over seek out La Cornue.

Our reputation is fortified each day by those who engineer, build, refine, test, and polish each La Cornue. As a result, the name La Cornue represents a renowned spirit.

A La Cornue is a masterpiece of heirloom quality... an icon of French cuisine and culture. Each range will only gain value with time... and to us, it is in this fact that we truly define the word: *luxury*. Although some of our ranges can take up to four months to complete, they can inspire for generations.

While we export ranges to more than 250 retailers in 30 countries, it's comforting to also note that La Cornue, at its core, remains a craft manufacturer, with a full compliment of only 60 employees.

Each range is made by hand and the labor is intensive. Each worker is a specialist, understanding the greater goal.

They are not just craftsmen, but companions to each range along its journey from inception to crated final product. They are experts in steel, copper and brass, inspired by great design, working as a team to create an inspired tradition.

True excellence can only be achieved when every step in the process is in pursuit of perfection.









LA CORNUE

LE CHÂTEAU



*“The purpose of art is washing the  
dust of daily life off our souls”*

PABLO PICASSO

The Château Series is the crown jewel of La Cornue.

Made to order exclusively in the Saint-Ouen l'Aumône workshop outside Paris, each range is the embodiment of a specific owner's vision. Available in an unrivaled range of 8,000 configurations, colors, finishes, and measurements, each Château range features La Cornue's patented signature — the vaulted oven first premiered by Albert Dupuy in 1908.

The culmination of three generations of research, innovation, and expertise, the Château series is available in seven range sizes, from a charming 30" to a stately 71". Complementary cabinetry, hoods, rotisserie and accessories are also available.

The pure materials, experienced craftsmanship, and enlightened innovation of Château ranges offer uncompromising culinary performance that is unsurpassed by any other brand, whether residential or professional.





































LE CHÂTEAU COULEUR

*“The best colour in the whole world is  
one that looks best on you”*

COCO CHANEL

One of the most striking and appealing aspects of the Château Series is the ability to apply any color your heart may desire to your range. The notion of a custom-color option for a range was unheard-of prior to the early 1960s.

After returning home from the Second World War and assuming the company reigns from his father, André Dupuy immediately set about to pour lavish color options into the world of all-white ranges.

André premiered these creations in 1964 when he unveiled the elegant Château Series, and the concept of the custom La Cornue was born.

If a color exists in the word, it can be applied to one of our inspired designs.

An array of nearly fifty brilliant colors are currently offered by La Cornue, but a myriad of new and deluxe colors, curated by some of the industry’s most renown designers, are being offered each year. Combine these with any of our unique trim combinations and you’ll find that when it comes to le monde coloré de La Cornue... nothing is impossible.





— THE LA CORNUE DESIGNER COLLECTIVE —

THE  
SUZANNE KASLER  
COULEUR COLLECTION

CURATED EXCLUSIVELY FOR  
**LA CORNUE**

While in France, American designer Suzanne Kasler is never without her camera. She treats the streets like a museum, capturing every bit of inspiration possible; painted doorways, elegant tapestries, stacked dishes in the flea market, whatever catches her discerning eye. It was on a recent visit to *Entrée des Fournisseurs*, her favorite Parisian ribbon shop, that the inspiration was born for an exciting new partnership, and a beautiful new color palette for the iconic French brand, La Cornue.

Rooted in a love for everything French, the collection is organic and earthy, yet bold. Firmly founded in tradition, but at the same time, not quite so... traditional. The palette brings a new design relevance to something that is already classically French. Colors that magically transform an icon into something even more iconic.

With the introduction of The Suzanne Kasler Couleur Collection, the range can now be seen as the palette driver for the whole home. It can lift moods, and convey personality. These colors have been curated specifically to translate the experience of going to Paris into something that can be real and lasting in peoples lives.

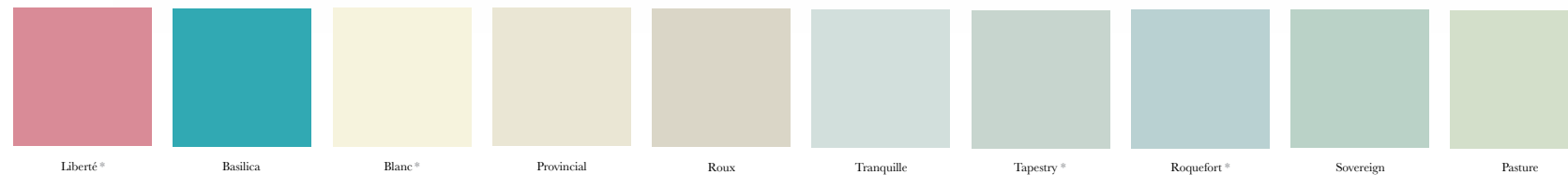
*“These are the kinds of colors I see while in Europe. Muted and faded. Subtle enough that you never get tired of them. Classic, not trendy.”*

*Suzanne Kasler*

SUZANNE KASLER



THE COULEUR COLLECTION



\* COLOR AVAILABLE for CHÂTEAU and CORNUFÉ — ALL OTHER COLORS AVAILABLE for CHÂTEAU ONLY





— THE LA CORNUE DESIGNER COLLECTIVE —

MQ  
COLORS BY  
**MATTHEW QUINN**  
—  
CURATED EXCLUSIVELY FOR  
**LA CORNUE**

As one of the leading experts in kitchen and bath design, Matthew Quinn has worked around the world to provide his clients with original, memorable spaces. Function is amply addressed, but so are aesthetics and comfort.

Matthew observes the environments, lifestyles, and desires of his clients to inform his custom design solutions. His innovative and creative concepts highlight his keen awareness of the synergy between design and lived experiences.

With the introduction of Colors by Matthew Quinn, La Cornue is delighted to offer custom colors that compliment the grace of classic architectural lines yet foster a modern statement in the kitchen.



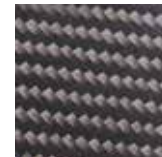
Quintessential Orange



Quintessential Teal  
(glass finish)



Quintessential Teal  
(matte finish)



Carbon Fiber

— LA CORNUE PREMIUM DELUXE FINISH —

★  
**GRAND  
PRIX**  
*de Cuisine*  
★

The La Cornue Château Carbon Fiber Edition is a masterpiece like no other, unique in its appearance and perfect in its function.

Carbon fiber is an extraordinary high-tech material, usually associated with the Aerospace and Formula One industries.

Supremely sleek in matte black, it marries high performance with real glamour.

Originally designed in 2014 as a one-off piece to celebrate the 50th Anniversary of La Cornue's emblematic Château 150 model, the carbon finish proved so popular that it is now available to order. Matte black carbon fiber panels are paired with a stainless steel trim in black-tinted finish or traditional stainless steel trim – creating a dramatic new signature range.





LE MONDE COLORÉ DE  
**LA CORNUE**  
CHÂTEAU

This brochure only offers a general representation of our color offering. Colors printed will vary and will never be an exact representation of the actual pigment. When matching is critical, please request a sample.

STANDARD							
	Summer Blue	Lavender Blue	Lafayette Blue	Almond Green	Burgundy		
							
	Greige	Brilliant Black	Matte Black				
HISTORIC CHÂTEAU COLORS							
	Antique White	French Blue	Royal Blue	Azulejo Blue	Pistachio Green	Black Stainless®	Rush Green
							
	Moss Green	Pure White	Dark Navy Blue	Aquamarine	Eggplant	Pebble Grey	Sahara Sand
							
	Chocolate	British Racing Green	Matte White	Antique White w/ Flowers			

PREMIUM						
	Maize*	Icy Blue	Milk White	Ultra Black	Cocoa	
	Truffle (Charcoal)	Quintessential Teal ( <i>gloss finish</i> )	Quintessential Teal ( <i>matte finish</i> )	Quintessential Orange	Tomato	
	Provincial	Basilica	Blanc	Roux ( <i>matte finish</i> )	Tranquille	
	Tapestry	Sovereign	Pasture	Liberté	Roquefort	
	Stainless Steel		Copper	Pebbled Stainless *	Carbon Fiber [Premium Deluxe]	

\* Finish available in Château 120 range, rangetop and cabinetry only

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LA CORNUE

## LE CHÂTEAU CARACTÉRISTIQUES

*“Every now and then a man’s mind is stretched by a new idea or sensation, and never shrinks back to its former dimensions.”*

OLIVER WENDELL HOLMES, JR.

Each Château range and cooktop is made by hand in the La Cornue atelier in France.

Each piece is a unique custom creation, built with a specific owner in mind. In recognition of the investment being made in your new La Cornue, our artisans hand-craft each range with the utmost care and precision so that your range may be passed down from generation to generation.

Ranges are built to a standard height of 36 inches with an adjustable height of +/- ¾ inches. Custom heights are available by quote.

When designing your dream Château kitchen, the opportunities are endless. Please contact a La Cornue dealer today to design your custom project.



# GRAND PALAIS 180



The Grand Palais 180 is the crown jewel of the Château Series, commanding respect and admiration in any kitchen. Almost 6 feet in length, the range boasts one grand vaulted gas oven and one grand vaulted electric convection oven, set beneath one of seven rangetop configurations.

70.9 W × 27.6 D × 36 H (inches) / 1800 W × 700 D × 914 H (mm)

*Starting from \$56,300*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## TABLE GRAND PALAIS 180 COOKTOP

1800 W x 700 D x 200 H (mm) / 70.9 W x 27.6 D x 7.9 H (inches)

*Starting from \$23,900*

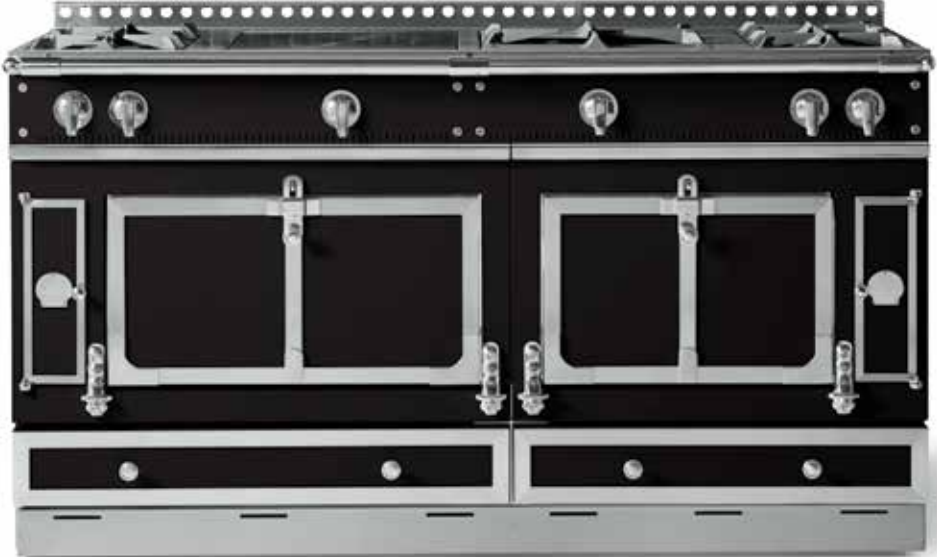
plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## LE CHÂTEAU OPTIONS

*Enamel and Metal Body Options:* Château ranges are available in a variety of 48 enamel or metal body finishes, and can also be customized in a one-of-a-kind color. Prices may vary depending on colors selected. (*see page 32-33*)

*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.

# LE CHÂTEAU 165



The Château 165 is born of a deep love of succulent roasted meats and poultries. At 65", the range features one grand vaulted gas oven and one standard vaulted electric convection oven, topped with a choice of five rangetop configurations.

65.0 W × 27.6 D × 36 H (inches) / 1650 W × 700 D × 914 H (mm)

*Starting from \$52,700*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## TABLE RANGETOP 165 COOKTOP

1650 W x 700 D x 200 H (mm) / 65.0 W x 27.6 D x 7.9 H (inches)

*Starting from \$23,100*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.



# LE CHÂTEAU 150



The Château 150 is the most popular Château range, a perfect balance of symmetry, design and function. With two standard vaulted ovens, one gas and one electric convection, the nearly 60" unit offers eight rangetop configurations to meet any culinary need. Inquire as well about the 53" Château 135, which includes a grand vaulted oven (gas or electric convection) and a warming oven. *Includes Five Year Parts & Labor Warranty.*

59.1 W × 27.6 D × 36 H (inches) / 1500 W × 700 D × 914 H (mm)  
*Starting from \$48,800*  
plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## TABLE RANGETOP 150 COOKTOP

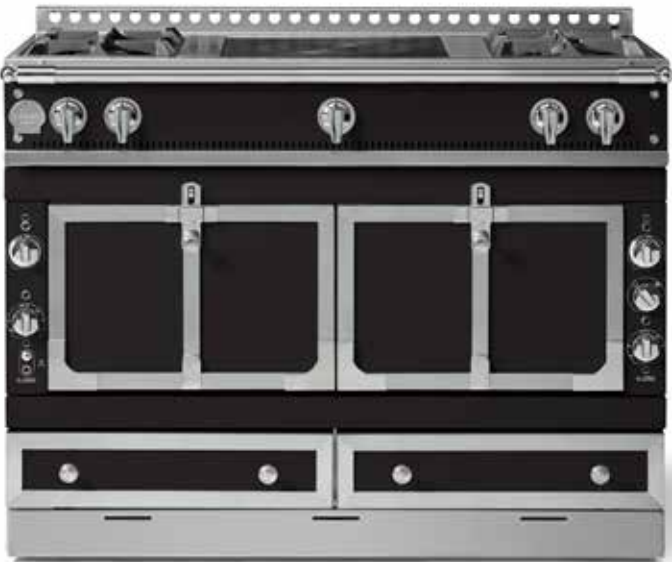
1500 W x 700 D x 200 H (mm) / 59.1 W x 27.6 D x 7.9 H (inches)  
*Starting from \$17,500*  
plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.

# LE CHÂTEAU 120



The Château 120 range embodies an impressive cooking capability in a deceptively small package. Measuring nearly 48", this robust range features two standard vaulted ovens, one gas and one electric convection, and seven possible rangetop configurations. A Châtelet 120 is also available, which features one standard gas or electric convection oven and one warming cupboard.

47.2 W × 27.6 D × 36 H (inches) / 1200 W × 700 D × 914 H (mm)  
*3-Element Cooktop configuration starting from \$42,400* plus freight/delivery fees.  
Includes Five Year Parts & Labor Warranty.  
*4-Element with Induction Cooktop configuration starting from \$46,200* plus freight/delivery fees.  
Includes Five Year Parts & Labor Warranty.

## TABLE RANGETOP 120 COOKTOP

1200 W x 700 D x 200 H (mm) / 47.2 W x 27.6 D x 7.9 H (inches)  
*3-Element Cooktop configuration starting from \$14,500* plus freight/delivery fees.  
Includes Five Year Parts & Labor Warranty.  
*4-Element with Induction Cooktop configuration starting from \$18,300* plus freight/delivery fees.  
Includes Five Year Parts & Labor Warranty.

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.



# LE CHÂTEAU 90



The Château 90 is small but impressive, perfect for smaller kitchens deserving of a powerful yet compact range. With one grand vaulted oven in either gas or electric convection, this range measures just under 36" and offers five rangetop options, including all-electric, to maximize performance.

35.4 W × 27.6 D × 36 H (inches) / 900 W × 700 D × 914 H (mm)

*Starting from \$32,400*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## TABLE RANGETOP 90 COOKTOP

900 W x 700 D x 200 H (mm) / 35.4 W x 27.6 D x 7.9 H (inches)

*Starting from \$13,700*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

This cooktop can be specified as an all-electric product; however it will NOT be UL-approved

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.

# LE CHÂTEAU 75



The Château 75 is the baby of the family, a small but powerful range which can satisfy the La Cornue passion. Nearly 30" in width, this range features one standard vaulted oven, either gas or electric convection, and five rangetop configurations.

29.5 W × 27.6 D × 36 H (inches) / 750 W × 700 D × 914 H (mm)

All-electric range available

*Starting from \$25,700*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## TABLE RANGETOP 75 COOKTOP

750 W x 700 D x 200 H (mm) / 29.5 W x 27.6 D x 7.9 H (inches)

*Starting from \$9,900*

plus freight/delivery fees. Includes Five Year Parts & Labor Warranty.

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.



# HOTTE CHÂTEAU HOOD



Since every installation is unique, Hotte Château wall hoods may be sold with or without motorized blower. Motorized Factory installed blower and liner are available for the Chateau Hotte wall mounted hoods only and include a 1200 CFM blower for all two oven cookers and a 600 CFM blower for all one oven cookers. They also include LED Lights, Magnetic-edged filters and a remote control. Please contact your local HVAC contractor to discuss your specific requirements. Side and overall height dimensions are the same for all models. Custom hood dimensions are available to quote. Liner and blower can also be specified by dealer or architect.

Traditional wall mounted hood. Island Hoods and Custom Hoods are available by quote and typically sold as shell-only. Hood height may be increased up to 1500 mm/59 inches by adding height to the upper band (total maximum height would be 2250 mm/88.5 inches).

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.

# FLAMBERGE RÔTISSERIE



The Flamberge Rôtisserie is a wall-mounted gas rôtisserie designed for residential use. Constructed with a concave rear wall of solid cast iron, it is heated by a powerful gas burner set beneath three motorized spits. Synthetic wicks pull the heat up through the vaulted back of the unit, allowing the radiant heat to gently cook foods as they rotate slowly on a spit over the flame. Porcelain Drip Tray, two straight metal spits and one fish basket included. *Full product information may be found on Page 57*

755 W x 380 D x 725 H (mm) / 29.7 W x 15 D x 28.5 H (inches)

Minimum Cutout Dimensions:

760 W x 457 D x 730 H (mm) / 30 W x 18 D x 28.7 H (inches)

Dimensions of Metal Trim Frame:

815 W x 792 H (mm) / 32 W x 31.2 H (inches)

*Starting from \$12,000*

plus freight/delivery fees

## LE CHÂTEAU OPTIONS

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*Trim Options:* Polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Chrome, Black Shiny Chrome, Polished Copper, Brushed Copper, Brushed Nickel, Matte Black, and Bronze.





LE CORNUFÉ

*“I’m a man of simple tastes.  
I’m always satisfied with the best.”*

OSCAR WILDE

The CornuFé Series offers a La Cornue for those who have high culinary standards, but do not need the size and customizations of the Château Series.

CornuFé offers a choice of twelve finishes and three trims, with cooktops that feature five powerful gas burners.

The CornuFé assuredly exhibits the quality and spirit of La Cornue — made with materials and craftsmanship held to the same elite standards as our Château ranges.











# CORNUFÉ 110



The original CornuFé range, this 43" range is your first La Cornue love. It's available in 8 standard colors and 3 trim accent choices of Polished Brass, Brushed Nickel and Polished Copper, or in 4 Suzanne Kasler Couleurs and 2 trim accent choices of Brushed Nickel and Polished Brass. The CornuFé 110 features two electric convection ovens, one of which is a seven mode multifunction oven, the other an electric convection oven, five powerful gas burners and one large storage drawer.

43 W × 25.6 D × 35.8 (36.9 max) H (inches) / 1092 W × 650 D × 910 (937 max) H (mm)

High-performance five burner gas cooktop / Double electric convection ovens

Three Year Parts & Labor Warranty

*Retails for \$9,950 for Standard Colors*  
plus freight/delivery fees

*Retails for \$10,500 for Suzanne Kasler Couleurs*  
plus freight/delivery fees

## TRIM ACCENT OPTIONS



POLISHED BRASS



BRUSHED NICKEL



POLISHED COPPER

Accent rail for Brass option is always brass; Accent rail Copper option is Brushed Nickel

# CORNUFÉ 90 ALBERTINE



Designed especially for the US market, the single oven "Albertine" range is the baby of the CornuFé family. With one large multi-function convection oven, and seven unique cooking modes, the range has five powerful brass gas burners and one large storage drawer. The CornuFé 90 is available in 8 standard colors and 3 trim accent choices of Polished Brass, Brushed Nickel and Polished Copper, or in 4 Suzanne Kasler Couleurs and 2 trim accent choices of Brushed Nickel and Polished Brass.

35.4 W × 25.6 D × 35.8 (36.9 max) H (inches) / 900 W × 650 D × 910 (937 max) H (mm)

High-performance five burner gas cooktop / Large electric convection oven

Three Year Parts & Labor Warranty

*Retails for \$8,100 for Standard Colors*  
plus freight/delivery fees

*Retails for \$8,600 for Suzanne Kasler Couleurs*  
plus freight/delivery fees

## TRIM ACCENT OPTIONS



POLISHED BRASS



BRUSHED NICKEL



POLISHED COPPER

Accent rail for Brass option is always brass; Accent rail Copper option is Brushed Nickel



# CORNUFÉ 110 HOOD



1100 W x 650 D x 700 (1000 max) H (mm) / 43.3 W x 25.6 D x 27.5 (39.37 max) H (inches)  
Traditional wall-mounted chimney hood / Available in all color and trim options  
4-Speed Variable Motor / One 600 CFM blower – unobstructed air flow with Ø6" duct  
Remote Control and In-Hood Activation Controls  
Three 20W high-intensity Halogen lights  
2 dishwasher-safe baffle filters with grease capture system  
Voltage: 120v; 60Hz, total rating: 540W, 4.5 AMPS  
Telescopic flue cover extends to maximum hood height of 39.37" (1000 mm)

*Retails for \$4,650 for Standard Colors*  
plus freight/delivery fees

*Retails for \$5,000 for Suzanne Kasler Couleurs*  
plus freight/delivery fees

## 90 AND 110 HOOD TRIM ACCENT OPTIONS



POLISHED BRASS

BRUSHED NICKEL

POLISHED COPPER

# CORNUFÉ 90 HOOD



900 W x 650 D x 700 (1000 max) H (mm) / 35.4 W x 25.6 D x 27.5 (39.37 max) H (inches)  
Traditional wall-mounted chimney hood / Available in all color and trim options  
4-Speed Variable Motor / One 600 CFM blower – unobstructed air flow with Ø6" duct  
Remote Control and In-Hood Activation Controls  
Three 20W high-intensity Halogen lights  
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*Retails for \$4,550 for Standard Colors*  
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## 90 AND 110 HOOD TRIM ACCENT OPTIONS



POLISHED BRASS

BRUSHED NICKEL

POLISHED COPPER



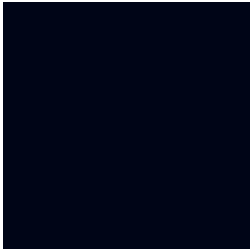


LE MONDE COLORÉ DE  
**LA CORNUÉ**

CORNUFÉ

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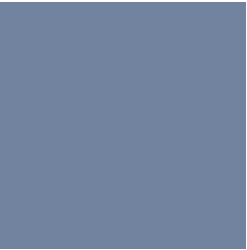
STANDARD



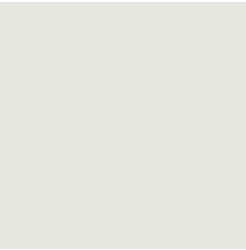
Dark Navy \*



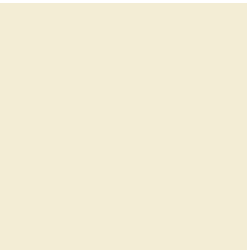
Royal Blue



Provence Blue



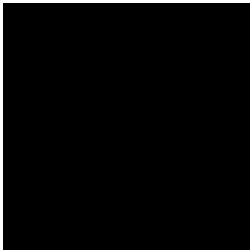
Pure White



Ivory



Matte Black \*



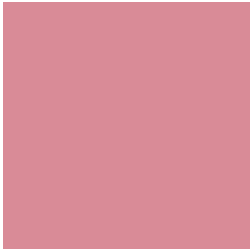
Gloss Black \*



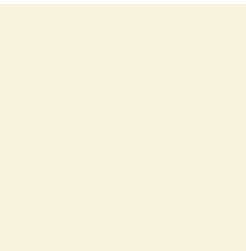
Stainless Steel

\* Matte Black, Gloss Black and Dark Navy Blue have black toe kicks and flat black side panels

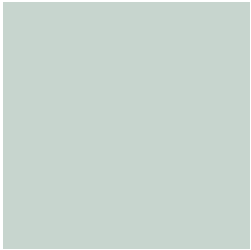
SUZANNE KASLER COLLECTION



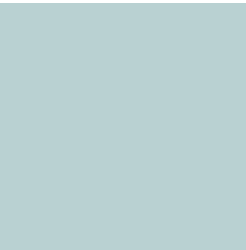
Liberté \*\*



Blanc \*\*



Tapestry \*\*



Roquefort \*\*

\*\* Suzanne Kasler Couleurs only available with Stainless Steel and Satin Chrome trim accent or Stainless Steel and Polished Brass trim accent





FLAMBERGE RÔTISSERIE

*“A house is not a home unless  
it contains food and fire for the mind  
as well as the body”*

BENJAMIN FRANKLIN

The Flamberge Rôtisserie can be a signature piece in any kitchen. It features strikingly upon a focal wall, where it is a window into a world of succulent slow-roasted meats, poultry, fish, and vegetables.

Crafted from cast iron and steel, the rôtisserie provides both a sumptuous culinary option and a mesmerizing aesthetic, slowly roasting food on the spits or in the fish basket. The Maison La Cornue tray collects juices that can compose a harmonious flavoring for accompanying dishes.

The rôtisserie measures 30" square, and does not require a flue, so it's ready to incorporate into any kitchen. La Cornue's special cabinet option can hold the rôtisserie and its heat, while providing extra storage.



FLAMBERGE RÔTISSERIE



Refer to installation guide for specific dimensions

The Flamberge Rôtisserie is a wall-mounted gas rôtisserie designed for residential use. Constructed with a concave rear wall of solid cast iron, it is heated by a powerful gas burner set beneath three motorized spits. Synthetic wicks pull the heat up through the vaulted back of the unit, allowing the radiant heat to gently cook foods as they rotate slowly on a spit over the flame. Porcelain Drip Tray, two straight metal spits and one fish basket included.

755 W x 380 D x 725 H (mm) / 29.7 W x 15 D x 28.5 H (inches)

Minimum Cutout Dimensions:

760 W x 457 D x 730 H (mm) / 30 W x 18 D x 28.7 H (inches)

Dimensions of Metal Trim Frame:

815 W x 792 H (mm) / 32 W x 31.2 H (inches)

Starting from \$12,000 plus freight/delivery fees







FURNITURE

“*Without atmosphere a painting  
is nothing.*”

REMBRANDT

Today’s kitchen has become a place to welcome, host, and share abundance.

In response, La Cornue now offers cabinetry that share its spirit throughout the room, enveloping your guests with warmth and gorgeous extravagance.

Our culinary architecture directs all of this in concert, to provide more than a design, and more than a look — it summons the spirit of La Cornue, to warmly welcome you home.









## L I F E ★ S T Y L E

### F I N

There is a wonderful story told at La Cornue:

In 1995, an older woman stepped into one of our shops and purchased a range. It was a small Château, with just one oven. As she stood to leave, she quietly said: “I’ve been dreaming about that for 30 years.”

Stories like this one are not unique. They are the common place. They are the fulfillment of a lifelong culinary journey to attain the very best.

The La Cornue lifestyle is one and the same with the country from which it was born. An appreciation for freedom, adventure, heritage, bold flavors and colorful artistic expression.

We welcome you into this exclusive company.

We welcome you to La Cornue.







# LA CORNUÉ

PURVEYORS OF HANDCRAFTED FRENCH RANGES SINCE 1908

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