

CORNUCHEF

BY LA CORNUE

Instructions

General considerations and Advice for using "La Cornue"

By Henri-Paul PELLAPRAT, Grand Maître Chef of the Cordon bleu school

"Before introducing you to the delicious cooking that you can obtain with "La Cornue", I think I should explain a few things to you about it and its particularities.

Isn't it useful to know people and things that are asked to share the intimacy of the home, and I believe, without ambiguity, that the "La Cornue" that you have or will have, is an integral part of your home!

The specific principle of its construction is that it cooks the food by enveloping it in hot air, meaning that the dishes do not dry out and keep all their juices, and consequently all their nutritious and gastronomic flavour, whilst removing the need to watch over them, which takes all the housewife's time: therefore, she can devote herself to numerous activities while her roast meat or fish is cooking on the simple condition that she knows the cooking time required for the dishes and does not exceed it.

A second very important advantage of this type of cooking by enveloping the dish in hot air is that the meats which are bound to suffer a weight loss, only lose 7 to 8 % of their weight in the "La Cornue", whilst in other kinds of oven systems they lose at least 15 to 20 % of their weight.

Lastly, the third advantage which results from the fact that you do not have to watch over the cooking is that you do not have to baste roast meats; it's true! This seems strange! But it is nonetheless true and you will understand why.

Why do we have to baste roast meat and so often? Because generally, the heat of the hearth dries the meat up and to counteract this phenomenon, it is necessary to baste it with the juices and fats that it releases as it cooks.

In the "La Cornue", as there is no drying out to fear thanks to the construction system, there is not need to keep opening.

Lastly, if you believe me, when you put your roast meat, the weight of which you know, in the "La Cornue", as explained in the chapter on roasted meats, all that you have to do is simply let it cook for the time that is determined by its weight, without having to take care of it, by setting the heat to a more or less high intensity, according to the chosen recipe; then, once the cooking time has passed, when you take the piece of meat out, it will be perfectly cooked and will delight your guests.

However, do not believe that the "La Cornue" can only be used for roast meats; all types of cooking, stews, starters, fish, eggs, vegetables, etc... and especially pastries, discover the instrument likely to bring out all their qualities in the "La Cornue". It is recommended for gourmets and gourmands."

(Extract from the introduction of the recipe book studied in 1930 for the "La Cornue".)

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Your "La Cornue" stove offers an exceptional cooking potential, a professional quality adapted to individual use. To begin with, take the time to learn all about it: you will discover that its sophisticated design is in fact very easy to use.

Of course, when you use it for the first time, you will notice changes compared to your old equipment: it is true that some elements, like the "fire" plate do not normally exist on appliances designed for individual use, but as soon as you will have accepted them, they will become essential. In fact, natural movements and good thinking are not difficult.

For each element of your stove, you will find the relevant operating instructions. It's up to you to adapt them to your type of cooking, whether it is your everyday cooking or for special occasions.

As the one-off manufacturing principle offers a multitude of combinations, it is normal that all the cooking equipment described in this leaflet is not systematically on your personal model.

Using a gas stove leads to the production of heat and damp in the room in which it is installed. The kitchen must be well ventilated by keeping the natural ventilation open or by installing mechanical ventilation (hood with mechanical ventilation).

This document is common to all the models in the Cornuchef range. The main characteristics of each product are given below:

HOT TOPS:

Petite-Maman hot top 70 (model T70, width 70 cm).

Grand-Maman hot top 90 (model T90, width 90 cm).

Grand-Papa hot top 130 (model T13, width 130 cm).

Chefline hot top 150 (model T15, width 150 cm).

STOVES:

Petite-Maman 70 (model C70, width 70 cm).

Grand-Maman 90 (model C90, width 90 cm).

Grand-Maman 90 Technox (model A90, width 90 cm).

Grand-Papa 130 (model C13, width 130 cm).

OPTIONS:

Pizza stone (only in the large electric vault oven)

Cast iron Joker plate (reversible for simmering or grilling)

HOODS:

Grand-Maman 90 hood (model H09, width 90 cm)

Grand-Papa 130 hood (model H13, width 130 cm)

UTILISATION of an exceptional stove

THE HOT TOP Brisk heat

A normal "La Cornue" burner in the Cornuchef range has a thermal power of 3 kW and a small burner has a thermal power of 1.7 kW.

You can then obtain a wide range of heating power.

Their specific design allows a stable flame without releasing any carbon monoxide into the kitchen. They are equipped with a safety thermocouple: in case of boiling over or draught of air, the gas is cut off automatically.

For optimum use, we recommend using saucepans and frying pans with a base diameter of over 12 cm.

To light a burner, press the control knob and rotate it to the left to the "Large flame" position. The ignition produces a spark as soon as you turn the knob.

Keep the knob pressed for 5 to 10 seconds. When you release the knob, the burner must remain lit: the safety device is then working.

If the burner goes out, repeat the operation whilst keeping the control knob pressed for a little longer. When the system is new, the safety system takes longer than usual to become active.

Then set it between the "Large flame" and the "low heat" to obtain the power required.

Low setting: this is obtained by turning the knob as far as possible to the left or upside down, to the "low heat" position.

Extinction: Bring the knob back to the vertical position by turning it to the right.

As the power of "La Cornue" burners is greater than standard burners, do not set the burners to the "Large flame" position for browning when you use it for the first time.

Nevertheless, note that the power is not synonymous with consumption, as it greatly reduces the cooking time. Keep the Highest heat setting for grilling, searing or bringing to the boil.

The hot top The small gas or electric fire plate

The small fire plate combines the traditional technique with the power of a 3 kW central gas or 1.3 kW electric burner.

This is the cooking element that is most used by the professionals because of its potential of use.

Its greatest quality is to exactly recreate the type of heat of the cast-iron tops on the old coal and wood stoves.

Since then, nothing better has ever been invented!

The heat is perfectly spread out, regular, economic and constant.

As soon as you start the preparation phase, turn your fire plate on: we recommend ten minutes preheating time (this will be recovered on the cooking time).

A large cooking surface is provided, with various degrees of temperature, diminishing from the centre towards the edges.

Thus, you can control the heat available and use 2 or 3 containers at the same time, without having to touch the knob.

It is for this reason that we call it the "Chef's piano".

For example:

- *You bring salted water to the boil for your vegetables on a brisk heat and as soon as you add the vegetables, you continue cooking on the plate:*
- *You whisk your sauces and creams in the centre: when they start to thicken, you bring them to the front whilst you continue to whisk:*
- *You brown lamb or veal pieces on a brisk heat, then you let them cook and simmer for the required time on the plate.*

The plate always provides a totally uniform contact with your utensil and perfectly distributes the heat. In addition to its "cooking" function and its appropriateness to simmering, you can use it as for a real brisk heat for large utensils by removing the middle cover (for example, for fish-kettles or preserving pans).

Do not set the power to maximum for too long, you could distort the rear "skirting".

More you use your fire plate, the more patinated and beautiful it will be.

The hot top. The electric barbecue grill. The electrical hotplates

The electric barbecue grill

The lava rocks of the barbecue grill require a preheating time of about 15 minutes - to be carried out with a saucepan full of water on it - The rocks then become grey, some redden.

Before putting the meat and fish on the grill, you can brush them with some fat.

To turn your electric barbecue grill on, press the knob and turn it to the right to the desired position (1,2 or 3). To turn it off, bring it back to "0".

Position "1" corresponds to the lowest temperature, "2" corresponds to the medium temperature and "3" corresponds to the highest temperature.

Do not forget the "glancing" effect obtained with your reversible simmering plate (grooved side) or your barbecue grill.

Rotate your grilled meat 90 °, by turning them over twice: in this way you will make a pretty lattice pattern appear making them more appetising.

The electric hotplates

If your stove is combined gas-electricity, your electric plates are two traditional round plates (diameters 18 and 22 cm, power 2000 W) to be used in addition to the gas functions, according to normal use.

If your stove is electric-only, the round plates perform the main functions.

When starting cooking, do not hesitate to set the electric plates to different temperature:

- one very hot (don't forget to put a saucepan full of water on to keep the plate in good condition);
- one at a medium or low temperature.

By having different temperatures available at the same time, you can then work in the same way as with the fire plate, without having to wait for the temperature of one plate to rise or drop.

The temperatures necessary for cooking the same dish will be obtained by rotation on the different plates and not by manipulating one control knob.

The hot top The ceramic hob plates

The ceramic hob plates

The ceramic hob cooking plate has two hearths:

I - The simple 19 cm diameter circuit with a heating surface of 14.5 cm diameter has a power of 1200 W;

II - The double 22.5 cm diameter circuit with one heating surface of 13.6 cm diameter has a power of 800 W and a second heating surface of 19.5 cm diameter with a power of 1800 W.

We set the power of the simple or double hearth by setting the knob to the positions 1 to 6.

To start the double circuit: To extend the heating area of the double circuit hearth, simply turn the corresponding knob to the right, past the 6, to the 0 mark.

You will then hear the micro-switch that turns on the peripheral resistance click.

Returning to the numbers 6 to 1, you will then be able to set the power of the double hearth.

The cooking area resists to the thermal shocks and is impervious to heat or cold.

Nevertheless, a localised mechanical shock, for example caused by dropping a saltcellar, could cause damage.

It is recommended to keep anything that is likely to melt away from the cooking area (aluminium paper, plastic objects).

All cooking utensils can be used but they must be clean, dry and not rough.

Make sure that the base is at least as big as the cooking area. If the base is slightly bigger, the energy is used optimally. The bases of the saucepans and dishes must be slightly concave because they expand as they are heated and will sit better on the plate, thus allowing the energy to be efficiently transmitted

The hot top The removable Joker top plate

The removable Joker plate

Your reversible Joker simmering plate is an accessory that you will put on top of two high flames of the same intensity or on the central high flame.

It needs to be preheated for approximately 10 minutes. Adjust it according to the cooking desired: it is not necessary to set the gas at maximum intensity as after a too long period, it could result in deforming the "skirting".

This plate is made of enamelled cast-iron and can be used on both sides for different functions; one side has grooves and the other is smooth.

The grooved side is recommended for grilling meat (rib of beef or lamb, whole fish...); The piece of meat is well seared and precisely cooking: very rare, rare or medium rare.

The smooth side is recommended for cooking

shellfish and seafood (fish steaks, salmon fillets), eggs, pancakes, oriental cooking, and also simmering, by placing the plate on the central flame.

Before placing the pieces to be cooked on the plate, you can baste them with some fat, but avoid putting oil directly on the plate, it would be difficult to clean.

Its greatest quality is to exactly recreate the type of heat of the cast-iron hot tops on the old coal and wood stoves: the heat is perfectly distributed, regular, economic and constant.

A large cooking surface with professional characteristics is provided, with various degrees of temperature, diminishing from the centre towards the edges.

Lastly, the plate always offers a uniform and total contact with your utensil and gives perfect heat distribution.

The vault oven The oven dishes

The famous "La Cornue" vault oven will allow you to prepare delicious cooking.

By taking time to understand its design will help you to master all its cooking potential.

You will find several plates in your oven:

The non-stick **pastry plate** is recommended for pastry or for ingredients to be grilled under the grill of the electric oven.

When it is not used, store it outside the oven as it creates a thermal screen if it is left in the oven when cooking a big dish.

A "**shelf**" that acts as a **support** for all the dishes that go in the oven.

A **large dripping pan** with raised sides, **with two small shelves** to use:

-to place your earthenware dish containing the pieces to be roasted on the two shelves, in the big dish; the thermal atmosphere respects the temperature selected on the thermostat.

This is the optimal use for convection.

- to directly place your piece to roast on the two grills in the big dish; your piece will be seared on all sides whilst remaining rare if you so desire.

In this "rotisserie" principle, the hot air envelops the whole piece whatever its size: saddle and hind legs of lamb or big poultry.

This dish is not designed to slide on the rails on the sides, even if the size of the dish may let you think so.

Always put your dish on the shelf placed at the right height. (preferably on the lowest position to optimise the natural convection).

It is mainly suited for cooking big pieces due to its large size; it is not suitable for cooking poultry or small roasts.

Placing aluminium paper in the bottom of the dripping pan will make easier to maintain.

The vault oven The cooking principle

For traditional cooking, the heat under the hearth of the oven will rise via the side walls and thanks to the vault will surround the piece of meat with an envelope of heat.

All the calories produced by the hearth are carried with this air flow. In this way, the dishes cook in a homogeneous atmosphere, at a constant temperature.

This characteristic radically distinguishes the "La Cornue" oven from the other ovens in which the various points on the surface of roast meat are subjected to an unequal calorific action because they are at unequal distances from the heat source.

In a "La Cornue" oven, there is no need to watch over the cooking.

By keeping the door of the oven closed during cooking, the water contained in some elements such as fats is transformed into steam and gives enough humidity sufficient to ensure ideal cooking.

All the juices of the meat stay in their mass and it is pointless to baste roast meat and poultry.

There is no reason to be afraid of the much-feared "fire" that spoils your best preparations in seconds! The beautiful brown colour of the surfaces is not obtained by starting to burn, but by the caramelising of the sugar that is naturally contained in the meat.

The only precaution is to avoid overheating and to precisely respect the determined cooking time, according to the type and weight of the dishes. The thermal atmosphere of a "La Cornue" oven is studied to avoid dehydration, whatever the size of the meat.

It is equally suitable for family cooking and large party meals.

Even if no surveillance is necessary, you can, of course, open the oven door; its walls present a strong thermal inertia that avoids too much heat being lost when the door is opened.

Operating the ovens will be slightly different depending on if it is a gas or electric stove.

The operation is detailed in the following paragraphs.

The large vault oven The operation of the electric oven

In addition to the thermostat, the electric oven also has a switch that controls the warming up of the resistances:

position	for the 6 hearth resistances,
position	for the 3 vault resistances,
position	for the vault and hearth resistances,
position	for the "baking-pizza" option.

This allows independent management due to the source of the heat level; do not confuse this with the thermostat adjustment that gives the desired temperature.

The electric oven is usually preheated by setting the switch to the top and bottom position and the thermostat to the desired cooking temperature; for 15 minutes. Generally, we set the switch to the "lower resistances" position as soon as we put a piece of meat inside to cook.

To use **the grill function**, keep the door slightly open and pull out the cleaning drawer to protect the knobs.

Light the three upper resistances and set the thermostat to 300°C.

The shelf must be placed on the highest level. You can also use the pastry plate to brown seafood or fish that require a very hot and rapid heat.

Caution, this powerful and rapid cooking must be carefully supervised.

The accessible parts may be hot.

Keep young children away.

It is not necessary to turn on the hearth resistances for this type of cooking.

You will gradually find the ideal combinations, fresh fruit, zabaglione, seafood, hollandaise sauce, quenelles, Nantua sauce... It is possible to do the same thing with the heat from the hearth, but it is used less often: it is generally used to readjust the cooking.

For example, if the pastry of your tart or quiche is already well cooked whilst the filling is still too liquid (or crispy): set the switch to the top position to activate the top cooking.

The large vault oven The operation of the gas or electric oven

Once you have well-mastered the settings, you will be able to take advantage of the subtlety of their operation to manage the source and the intensity of the heat required to readjust the cooking, even the most delicate.

Of course, you can make delicious pastries, pies, quiches or vegetable dishes; the choice of grill level and the temperature simply require a little more care.

In a traditional piece of meat to be roasted, such as a leg of lamb, turkey, roast pork or big fish, set the shelf to the lowest level in the oven. The cooking time is often greater than 40 minutes. In this case, preheat the oven to 250°C, for 10 to 15 minutes. Put the dish in the oven, lower the thermostat to 200 °C (even 170°C for white meat) and let it cook for the recommended time; in this way, the crust is formed and the cooking continues in depth.

For Roast meat or rib of beef, loin of lamb, small or medium size fish, set the shelf to the medium level of your oven.

Preheat to 280°C for about 15 minutes, then lower to 250 or 220°C about 5 to 10 minutes after putting the meat in.

Respect the cooking times recommended by your butcher. We suggest that you take off all the bard and any excess of fat.

If you planned vegetables to garnish, you can put a small quantity of butter or oil on top, to keep their nice colour.

The same applies for grilling onions or shallots around roast meat without any fat, mix some oil and butter at the bottom of the dish before placing slivers of onions or shallots.

The slices must be more or less thin depending on the cooking time for the piece of meat.

We advise you not to use:

- Too much fat that would provoke smoke and splashes,
- A too high temperature that would cause the meat to burn and smoke.

The large vault oven The operation of the gas oven

For pastries, The height of the shelf will depend on the type of cake and cooking time. The heat is most intense on the hearth of the oven, never place a dish or a tin on it.

A puff pastry garnished with apple slices needs to be heated from the top to brown the apples and from the bottom to cook the pastry. The thermostat on the 200°/225°C setting and the medium level are therefore well suited.

For an apple tart, which essentially cooks from underneath, the lower level is therefore recommended: the thermostat on 175° or 200°C is enough; a higher temperature would make the pastry burn before the apples could be cooked; exceptionally, the caramel coating could be done on the hearth.

For a vegetable gratin or macaroni cheese, in most cases, a 20 to 25 minute cooking time at 175° or 200°C is needed (depending of the thickness of the gratin).

As the cooking is required both from the top and underneath, the lower level will be suitable for potatoes and pasta and the medium level for courgettes or fresh vegetables.

To obtain a crust, position your grill-shelf on the highest level and place the dish to be crusted on it. Leave the door slightly open and the cleaning drawer pulled out to protect the control knobs from the heat.

Set the thermostat to 275°/300°C and watch over your dish.

To light a gas oven with electronic ignition:

- Make sure that the oven's manual stop valve (B) is open, "ON";
- Set the oven thermostat (A) to the desired temperature. The ignition and the temperature regulation are automatic.

Always preheat the oven to the temperature originally planned for cooking.

When the oven is not used the thermostat knob must be set to "O" and the manual stop valve must be closed.

The vault oven The operation of the PETITE-MAMAN 70 electric oven

The Petite-Maman 70 electric vault oven

Your oven will reach the ideal temperature after about 15 minutes preheating time with the "upper and lower resistance" switch set to 3, and thermostat to the temperature originally planned for cooking.

To obtain the thermal inertia, which is its speciality, think of lighting it when you start to prepare the cooking.

After preheating, set the switch to the position that corresponds to the type of cooking.

-position 1: to turn on the hearth resistances of the oven.

-position 2: to turn on the vault resistances of the oven.

-position 3: to simultaneously turn on the hearth and the vault resistances of the oven.

-position 4: does not concern the "Petite-Maman" model

The oven temperatures

100°C - 125°C Meringues, praline chocolate, meringue-topped petit fours, braised meats, stews

125°C - 150°C Braised vegetables, sponge fingers, sponges

150°C - 200°C caramel custard, pudding, macarons, cream puff pastry, soufflés, big brioche, cakes, langue-de-chat, white meats

200°C - 250°C big pieces of puff pastry, klougof, tarts, flans, joints of white meat, croissants, fish, gratins

250°C - 275°C joints of red meat, rare game

Proposing a choice of temperatures between two close settings or a cooking time range is not an approximation, but depends on the size of the piece to be cooked and also on your tastes.

The electric steam oven The operation ("Grand Papa")

Your steam oven is double insulated. Indeed, it can warm your plates and thus avoid a temperature difference between them and your dishes. In addition, it allows you to maintain your dishes prepared beforehand at a constant warmth, thus making the service easier.

Eventually, you will use the slightly warmer lower level for your dishes and the top level for your plates.

The thermostat doubles as a switch and temperature regulator. In position "0", the heating elements are off.

The minimum temperature of the steam oven is 50°C, the maximum temperature is 110°C.

This steam oven is equipped with a shelf that you can place on one of two levels.

Maintenance of an exceptional stove

The front and sides, the finishes

The maintenance of the external parts that are not exposed to grease splashes consists of a "beauty" cleaning. It depends on how often it is used and the aggressiveness of the surrounding climate. If your appliance is located in a second home, it is essential to clean it well before leaving, especially in a coastal climate.

Due to the ambient humidity, the salt in the air and the acidic splashes of greases that have not been cleaned may attack the metals, even though the parts are made from solid brass or stainless steel.

A thorough cleaning will allow you to rediscover the beauty of your stove when you return.

The maintenance must be adapted to the external surfaces and to the finishing materials.

The coloured enamelled panels

As the enamel is vitrified, you can use a cleaning agent for the glass such as "Ajax", on absorbent paper.

Do not use abrasive products on the enamel, these will remove the shiny appearance of your coloured panel.

Stainless steel front

For everyday maintenance, use turpentine on absorbent paper.

Every three to six months, thoroughly clean to eliminate the particles of grease trapped by the brushed steel. To do this, you can use a powder detergent such as "Saint-Marc" or soft soap, well-diluted in warm water, in order to thoroughly degrease it. Then rinse with pure water.

A finish with turpentine will remove any traces of water or detergent.

This is also valid for the stainless steel credences (stainless steel part between the stove and the hood).

Chrome and shiny stainless steel finish

This does not require any particular maintenance: simply use a product for glass on absorbent paper or a cloth to remove the traces of fingerprints.

Satin-finish brass

Use a special copper product, in paste or liquid form, on a soft cloth. Then remove the traces with a damp sponge: by removing the product deposits with water, you double the time that your bars and hinges will remain shiny.

Finishes, the hot top the brisk heat

We recommend the "Copper Cleaner" product by "Spring" or "Bistrot Cuivre" by "Matfer". Avoid using anti-oxidation products that provoke a lot of black deposits on the appliance; these force you to repeat the operation several times.

Depending on the size, your stove consists of various elements for which we recommend using the most adapted cleaning processes. As soon as you have got the "knack", you will find that a "La Cornue" appliance is no more difficult to maintain than any other type of stove.

With absorbent paper or a soft cloth, wipe your hot top and skirting, whilst they are still warm as the grease or food splashes can be removed more easily and no maintenance product is required.

Do not forget that cooking with a brisk heat can provoke grease splashes on the adjoining cooking elements, even on the skirting and the hot top surround.

Here too, clean the grease when warm using a cloth so that only finishing work is necessary.

Enamelled burner pan and caps

Clean the pan in the sink with washing-up liquid and a sponge: rinse and dry.

In case of burnt grease stains or milk that has boiled over, place the plate in the sink, without water and spray "Décap four" without caustic soda. Leave it to act for about 15 to 30 minutes. Then clean with water and washing-up liquid with a non-abrasive sponge.

Proceed in the same way for the black enamelled burner caps. Rinse and dry the caps well before putting them back in place.

Caution! Check that the holes through which the gas comes out are not obstructed.

Mat enamelled cast-iron grills

This support is not specially exposed; simply wiping it with a cloth should be enough for everyday maintenance.

From time to time, wash the grilles under water with washing-up liquid; even if they become charcoal grey after a while, this does not mean that they have deteriorated. On the contrary, this support cast in iron resists the test of time magnificently.

The hot top the small fire plate

The small fire plate (rectangular surface with concentric circles) is made from cast-iron, which gives it good heat distribution properties.

Therefore, water is not recommended to clean it as it causes rust. The product to use will therefore be turpentine or methylated spirits.

For regular maintenance, we remind you that the essential rule consists of regularly wiping the plate with absorbent paper: this allows the grease splashes provoked by cooking on the adjoining heating elements to be removed.

Indeed, in considering the large contact surface between the plate and the utensils, it is rarely the cooking done directly on this plate that causes the splashes.

To remove burnt grease stains: use a fine emery cloth, double-zero or zero, dry, by hand or with a sander, in the direction of the brushed finish, then use methylated spirits or turpentine for the perfect result.

With use, the plate tends to become darker (charcoal grey).

You can then carefully use "Zébracier" (sold in the hardware shop) carefully avoiding the stainless steel surround.

A small knob of "Zébracier" on a cloth will give the silvery colour of the new plate but it is a beauty product and not a cleaning product (do not apply this product on a dirty or wet plate).

It is also possible to use a "Décap Four" or "Jex four" type product.

Spray "Jex four", making sure you remain scrupulously within the limits of the plate; leave the product to act for 20 to 30 minutes before removing the dissolved grease with absorbent paper.

Insist with small square "Brillo pads" on the resistant stains.

The hot top the Joker plate. The electric barbecue grill

The Joker plate

This plate is made from enamelled cast-iron and should be cleaned in the sink and not on the stove.

Remember that the essential rule consists of regularly wiping the plate with absorbent paper each time before you use it; this removes the grease splashes that would burn during re-heating.

If simply wiping does not seem to be enough, wash the plate with washing-up liquid and a sponge; rinse and dry.

The preheating must remain moderate: preheating too strongly is pointless for cooking, in considering the particular heat transmission properties of the cast-iron. In addition, it makes maintenance a lot more difficult.

In case of burnt grease stains, put the plate in the sink, without water and spray "Décap Four" without caustic soda. Leave it 15 to 30 minutes to act. Then clean with water and washing-up liquid with a non-abrasive sponge.

The electric barbecue grill

When you have finished cooking, leave the resistance on for 5 minutes; all the grease that has fallen on the rocks disintegrates into dust and falls into the cleaning drawer.

To avoid cleaning the drawer, place a sheet of aluminium paper in it when you start cooking, folded to the correct dimensions. After the grill has cooled down, remove the sheet: the drawer is in perfect condition.

If streaks of meat or fish scales remain on the grills, dry scrub them with a "Scotchbrite" or a wire brush.

Every 2 to 3 months, according to how often it is used, we recommend leaving the rocks to soak for one night in warm water with washing soda, "Saint Marc" washing powder or "WK" product, special washing-up liquid, or a very strong degreaser.

The hot top the electric hotplates. The ceramic hob plates

The electric hotplates

Never use water to clean the hotplates and their surround.

Small pads and "Impeca" paste should be used for the heated parts. You can also use "Scotchbrite" lightly soaked in anti-grease detergent and well wrung.

For the stainless steel surround, see the following page.

The ceramic hob plates

Products exist that place a shiny film on your ceramic hob plate protecting it from dirt and also from the damages caused by very sweet foods boiling over. This type of product must be applied before using the plate for the first time.

Your cooking top must be cleaned regularly whilst it is warm or cold and repeated dirt encrustation should be avoided.

Light dirt can be removed using a damp cloth.

The resistant and encrusted dirt is removed simply and easily with a razor blade scraper.

Water and scale rings, grease stains and metallic traces can be eliminated with liquid or powder stainless steel "ZIP" .

The residues of detergents must always be completely removed with a damp cloth as they can have a corrosive effect next time you cook. Then dry scrub them.

Never use abrasive or corrosive detergents, such as aerosols for ovens, scouring powders or sponges with abrasive surfaces or wire wool.

Scratches may be caused by the bases of saucepans and rough frying pans.

These aspect faults can then no longer be eliminated, but the behaviour of your cooking top will not in any way be affected.

The hot top The stainless steel surround and the skirting

The stainless steel surround and the Skirting

This structure is made from stainless steel and should be regularly maintained with a standard detergent such as "Cif" on a damp sponge.

Do not scrub irregularly with an abrasive or by making circular movements.

You can eventually use a sponge that scratches (but not too abrasive) by respecting the direction of the polishing.

If, the heat given off by the oven at the level of the skirting has browned the grease splashes, you can spray "Jex Four" and leave it for 20 to 30 minutes; you then remove the dissolved grease with a cloth or damp sponge.

Takes care when spraying: the ideal is to spray the product on a sponge and then apply it to the stainless steel; otherwise you risk having to clean the limit between the hot top and the skirting with a knife blade wrapped in a cloth.

We insist on the fact that "Jex Four" (or "Décap Four") is a very strong product to be used with care and only on the elements that we have stated. Do not use it on the front and sides, bars and control knobs.

Depending on how often it is used, a thorough cleaning will be necessary to give the stainless steel its initial cleanness. To do this, use degreasing creams such as stainless steel "Bistrot" or powders for stainless steel by "Buhler".

The grease splashes cooked by the heat will then be removed by the wire brush. Then clean with methylated spirits or turpentine.

The principle of the "La Cornue" vault ovens and the quality of convection considerably limit the problems of cleaning the oven. For this reason, preheating is essential to guarantee good use.

The "clean enamel" oven, the hood

The clean enamel oven coating

The "clean enamel" system offers a new solution by avoiding all chemical reaction or carbonisation. It is indeed a lot less aggressive than the thermal breakdown of the organic splashes at 500°C (pyrolysis) or the breakdown by oxidation of the self-cleaning system by catalysis. The manufacturing process and the composition of these special enamels are carried out at 1300°C.

This results in an enamelled surface that is completely smooth on which the food splashes stick considerably less.

The possible dirt or boiling over formed during cooking on the enamelled surface can be removed at ambient temperature with a damp sponge.

We recommend wiping with a sponge after each use to avoid the possible splashes being re-heated and provoking the formation of smoke the next time it is used.

If the maintenance could not be carried out regularly, it is possible to spray "Jex Four" or "Décap Four" type products on a sponge before moving on to the persistent grease stains. Then simply wait for about fifteen minutes before wiping with a damp sponge. The high resistance to high temperatures and chemical reactions assures a long life expectancy for the walls of your oven.

The Hood

The filters can be washed with the dishwasher every 2 to 4 weeks, depending on how often it is used.

The upper surface of the hood should be degreased from time to time with turpentine on absorbent paper; it is preferable to do this with the windows open.

The bulbs can also be cleaned in methylated sprits or turpentine, after they have cooled down.

We remind you that if you use your hood as soon as you start cooking, your stove will get dirty less quickly.

By following our advice, you will maintain your "La Cornue" without difficulty and the operations that we describe will soon seem natural.

Even after many years, your stove will keep the appearance and qualities of the first day. Some customers find them more and more beautiful everyday, appreciating the patina of time that improves it like good wine.

We hope that we have answered the questions that you would have liked to ask.

Our Paris Gallery nevertheless remains at your disposal to provide you with any information that you may require.

To sublimate your talents, the quality and materials of your cooking utensils are essential. In our Paris showroom, we have collected together a set of high quality professional tools adapted for individual use.

A catalogue is available on simple request:

By telephone: (33) 01 46 33 84 74, by fax (33) 01 40 46 93 85.

NB: The trademarks of the maintenance products are mentioned as a guide

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