A table !
A table !
In 1908, Paris was sizzling. The Belle Époque brought with it a host of spectacular inventions. If you didn’t own a Hispano, you travelled on the new Metro. Thanks to the prevalence of lighting gas, Paris became known as the “City of Light”.

Paris the Great! Gastronomy was on the boil! In the kitchens of the Ritz Paris, the illustrious chef, Auguste Escoffier, dazzled both aristocrats and industrialists alike. At the prestigious restaurant Larue, the mercurial, Edouard Nignon, stunned the elite of the time with his audacious recipes. The personal chef to Czar Nicolas II and the Austrian Emperor, he revolutionised culinary habits, playing with the contrast between different flavours as he introduced exotic spices to French cuisine. Parisian society fought to sample his “Imperial Coulibiac” or “Kapurthala Lobster Curry”, as well as the plain Chicory and Marrowbone Gratin or Cabbage stuffed with Chicken, Houdan style!

Paul Pellaprat taught modern cuisine at his Cordon Bleu School and he wrote numerous books to instruct the masses. He published over forty cookery books (one of which was exclusively devoted to La Cornue owners). Following such a gastronomic excellence, the true bon vivant was sure to be found at one of the exciting cabarets or music halls of the French capital.

Paris was alive with champagne and the cancan!

Albert Dupuy was a perfumer, inventor and regular patron of the best restaurants. Describing himself as a “greedy, gourmet gastronome”. He patented a “gas-burning La Cornue Pastry Oven”. This revolutionary cooker worked on the principle of natural circulation of hot air inside an oven “like a Metro archway”. This simple but modern idea which avoids ingredients drying out during cooking remains, even today, the key to La Cornue’s success and has allowed several generations of hosts to indulge their culinary passion, to the delight of their guests.

One hundred years later, our passion for cooking remains intact.

Xavier Dupuy
What a lot has happened in a hundred years! Following Albert, the inventor and founder, it was André Dupuy who propelled La Cornue into the modern era. He became the star of the new “Household Arts”. And it was thanks to him – a brilliant engineer with a passion for design – that the various models gradually evolved. However, our goal remained unchanged: A La Cornue cooker has to be outstanding. La Cornue offers connoisseurs the very best and remains utterly devoted to excellence. Even in the realm of the exceptional, La Cornue strives for the extraordinary.

The famous « 5 star Château » cooker, which perfectly embodies this vision of cuisine, made La Cornue a legend. It was now possible to have your cooker made to measure!

In 1985, Xavier – Albert’s grandson – took over from his father. He is the third family member at the helm and his passion for adrenaline sports, fast motorcycles and nautical sailing would stand him in good stead – times were about to change... A stormy economy subjected the small family firm to a battering. He had to innovate and rise to new technological challenges, whilst defending the business from predators. Xavier held sacred his firm’s fundamental values and resisted the lure of the commonplace. He refused to yield the pursuit of excellence and rest on his laurels in the comfortable niche the company enjoyed – La Cornue’s destiny was worldwide. History has proved him right. His perseverance bore fruit and gradually, La Cornue’s brand spread across the globe. In Los Angeles, Moscow and Shanghai, people are excited by these extraordinary French cookers. La Cornue’s culinary passion is contagious!

Three generations, a single passion

André, Xavier and Adrien Dupuy in 1992

Xavier Dupuy beside a Château 150.
In a world where anonymous, automated, mass production lines are the norm, La Cornue continues to manufacture its Château and Cornuchef cookers one by one, to order, with the same patience and meticulousness. The values of craftsmanship have not been swept away by technological innovations. Quite the opposite. Even though La Cornue now uses state of the art technologies and never ceases perfecting products and methods, no amount of progress can alter man’s nature.

The quest for excellence, the noble discipline that is the cornerstone of craftsmanship, lies in the hands and hearts of men. However perfect a machine may be, it will never have a soul.

La Cornue uses only the finest materials selected for their quality and longevity: cast iron, steel, solid brass, copper, nickel and enamel. La Cornue only build a few hundred Château cookers each year and they are eagerly awaited by their clients all over the world.

La Cornue take as long as is required to satisfy their own quality criteria. Each Château and each Cornuchef is assembled one part at a time under the uncompromising eye of a single craftsman, who puts the finishing touches to even the smallest detail.

Whether you are an A-list celebrity, an Academy professor or the Queen of England, you will have to wait at least two months before receiving your custom-built Château. We cannot go any faster. We’re not sorry, we’re proud of it!
One of Oscar Wilde’s famous sayings was « My taste is quite simple, I make do with the best ». The extraordinary dandy would certainly have appreciated our work.

The La Cornue Château range is the flagship of our know-how.

The luxurious materials, the quality of manufacture and the culinary performance – worthy of the best professional cooking ranges – do not suffer compromise. The cookers are timeless, rare and prestigious objects.

A legend has accompanied La Cornue Châteaux through the years. One you can believe in – today as in the past – single cookers of the highest quality built to order.

It is a point of principle to satisfy our clients’ slightest whims and most ambitious projects to perfection and to measure. “Impossible” has no meaning at La Cornue.

The various models in the Château range include our famous vaulted oven with its imposing door, a stainless steel hob, the indispensable burner plaque and exclusive professional burners made of solid brass.

Every time a « Grand Palais 180 » leaves our workshop, we experience the same emotion as the master craftsmen in Molsheim must have felt when a unique “Royale” left the Bugatti workshop.
“So what is browning all about? All the great mystery of cooking!” wrote Edouard Nignon, who considered that cooking should be a joyous experience for all five senses.

In cookery, there is a principle as fundamental as that of Archimedes in physics: “Any meat roasted in an enclosed space will keep its taste, juices and flavour.” Albert Dupuy must surely have thought long and hard about this principle before registering his patent!

It is simple to say but much more difficult to achieve. First, the oven must remain tightly closed and second, hot air must circulate freely and evenly around the food. Humidity must be optimal and constant. This is why La Cornue’s vaulted ovens are fitted with such a heavy door which—although it doesn’t allow the cook to see what is happening inside the oven—maintains precious humidity, without which food would overheat, dry out and lose its flavour. The vault contributes to the natural circulation of heat and as long as the door remains closed, all the cooking juices remain within. When you finally open the door, you will discover incomparably juicy, rich, tasty dishes.

La Cornue’s vaulted ovens have been perfected over the years. Today, even the grill follows the curve of the vault and the new ultra-quick gas burners considerably reduce cooking times and energy consumption! When you open the door of your oven, you will notice the ventilation slits on the edge of the door; this is a technical innovation that keeps the door cool even when you are roasting a capon inside.

The secret of perfect cooking:
La Cornue’s vaulted oven

“A ‘Florentin Soufflé’ coming out of the vaulted oven
We manufacture our La Cornue Châteaux in various sizes from 75 cm for the Castel to 180 cm for the Grand Palais, but whatever its size, a Château is always an exceptional cooker, made to order especially for you. We offer a suitably generous options list. For dual-oven models, we advise a gas oven for roasting meat, fish and poultry and an electric oven – whose heating is more precise and drier – for baking. The cast iron burner plaque offers a broad range of temperatures and allow pans to be rotated. Our large, solid brass, professional burners with automatic ignition, may be complemented with classic electric, vitro-ceramic or induction hobs, a stone grill or even a teppan-yaki.

You can also choose the colour of your Château from our exceptional 25 enamel shades together with a number of pure metal finishes including chrome, brass, nickel or copper – matt or gloss depending on the metal. If you wish you can also personalise the finish of your Chateau cooker, and we will be happy to share our artists’ previous creations with you should you require.

### A La Cornue Château is always large

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Le Grand Palais 180</td>
<td>1800 x 700 x 900 mm</td>
<td>1 large Gas vaulted oven / 1 large Electric vaulted oven Colour – trim: Royal Blue and polished brass</td>
</tr>
<tr>
<td>Le Château 165</td>
<td>1650 x 700 x 900 mm</td>
<td>1 large Gas vaulted oven / 1 small Electric vaulted oven Colour – trim: Chocolate, polished copper and brushed stainless steel</td>
</tr>
<tr>
<td>Le Château 150</td>
<td>1500 x 700 x 900 mm</td>
<td>1 small Gas vaulted oven / 1 small Electric vaulted oven Colour – Trim: Matt black, polished brass and stainless steel</td>
</tr>
<tr>
<td>Le Château 120</td>
<td>1200 x 700 x 900 mm</td>
<td>1 small Gas vaulted oven / 1 small Electric vaulted oven Colour – Trim: Pistachio green, brushed nickel and stainless steel</td>
</tr>
</tbody>
</table>

Brisebois Cuisine de Château, stainless steel and solid oak
Certain cookers, such as our Chatelet, are complemented by a warming oven, always useful for keeping food warm without drying it out.

The iron burner plate with its wide variety of temperature zones is ideal for the rotation of several saucepans or the simultaneous cooking of multiple dishes.

Our solid brass professional strength burners with automatic ignition can also be complemented by traditional electric, ceramic or induction hobs, a stone grill or even a teppan yaki! The choice of the ideal cooking platform is entirely yours.

Le Chatelet 120/135
Dimension: 1200 x 700 x 900 mm
1 gas or electric vaulted oven, electric warming oven on the right
Châtelet 120: shiny black and polished brass

Le Grand CasteL 90
Dimension: 900 x 700 x 900 mm
1 large gas or electric vaulted oven
Colour – Trim: Red burgundy, brushed nickel and stainless steel

Le CasteL 75
Dimension: 750 x 700 x 900 mm
1 small gas or electric vaulted oven
Colour – Trim: Shiny black, polished brass

La Forestiere
Dimension: 850 x 650 x 850 mm
Colour – Trim: British racing green, brushed nickel and stainless steel

The circulation of cool air in the kitchen is every bit as important as the circulation of hot air in the oven. Ventilation is often under-estimated but it is an essential element in designing the layout of a kitchen.

La Cornue has designed extractors specially suited to the various Château models. These are manufactured with the same care as our cookers and are fitted with powerful, silent motors and efficient filters. They are quite simply a distinguished companion to your Château cooker. Whatever the layout of your kitchen, whether along a wall or around a central island, we can offer the most elegant and effective solution to its ventilation.
THE EXCLUSIVE LA CORNUE BURNERS
The La Cornue Château’s exclusive, solid brass burners offer peerless performance. Our large burner provides an exceptional 5.5 kW output, compared with 3.5 kW for the smaller ones. In addition to their efficiency, their range of settings is extensive and can be minutely adjusted, whilst our automatic ignition takes only one hand. Your safety is ensured thanks to an integrated thermocouple and our cleverly designed pan supports allow even the very smallest of saucepans to fit comfortably on top.

THE FRENCH “BLACK ENAMELLED” CAST IRON BURNER PLAQUE
The famous cast iron burner plaque is indispensible to any cook worth their salt. It allows the unique flavour of long-simmered dishes that form the heart of traditional recipes to be wholly preserved. Formerly using wood or coal, today it is a powerful, solid brass burner set in the centre of the thick, cast iron plaque that diffuses heat, gradually cooling from the centre outwards. This enables the use of several pans at a time, ensuring that each is in its optimum position. Nothing rivals the burner plaque be it for simmering stews, reducing delicate sauces or simply wilting vegetables.

THE TEPPANYAKI
The teppan-yaki is a Japanese technique that allows quick, precise cooking without the use of fats or oil. Specially chopped meat, poultry and seafood (as well as vegetables) are quickly seared, locking in their goodness and natural flavour. La Cornue’s teppan-yaki comprises a thick, electrically heated aluminium plaque offering temperatures of up to 250°C. A broad groove in the plaque also allows the collection of any cooking juices. The teppan-yaki opens up new, gourmet horizons for anyone who truly appreciates the subtleties of Asian cuisine.
According to Brillat-Savarin, « One can learn to be a chef, but rotisserie is in your blood ». La Cornue’s Flamberge spit awakens this passion. Many have succumbed to the irresistible attraction of the Flamberge, discovering that they were born rotisseurs without knowing it!

The Flamberge is an authentic, horizontal, professional rotisserie that ensures perfect, open-air roasting of meat, poultry, fish and – if you are so inspired – fruit (ahh, Flamberge roasted pineapple…)

The intensity of the flame and the distance to the food is easily adjusted. For example, the Flamberge is as comfortable roasting up to 4 chickens as it is with a single large joint.

We manufacture two versions of the Flamberge, using gas or electricity.
When we claim to be dedicated and passionate craftsmen, this is not empty rhetoric. The human commitment in our quest for perfection and the appreciation of a job well done are part of an historic tradition which allows — and encourages — men to surpass themselves to produce something exceptional: a masterpiece. Just as craftsmen in days gone by, only with modern technology, we rise to the challenge of producing custom made orders which can truly be called extraordinary. The extraordinary drives us to innovate and improve, each new project challenging us to surpass ourselves. It is only our most amazing creations which perpetuate our legend and earns the respect of our peers. Little by little, from preliminary sketches to 3D models, your project will take shape down to the tiniest detail. You will see it developing and growing until finally the breathtaking reality unfolds before you. Central islands, a set of several back-to-back cookers, a hob with stainless steel worktop extensions, with or without sinks, kitchens in a mediaeval monument’s basement kitchen, a period lounge, a futuristic architectural layout or as part of a hanging garden, aboard sailing vessels or luxury motor yachts… this we have already achieved! Don’t be afraid, tell us your dream!

Order a masterpiece:
your custom made Château kitchen
A kitchen is not just any old room. It is the heart of a home. Burgundians are known to say that “Building the lounge before the kitchen is a recipe for disaster!”

The kitchen is a functional and warm place, devoted to the pleasure of all five senses. For a long time it was a banished afterthought at the end of a narrow corridor but now enjoys pride of place, a room where friends are richly entertained.

To be enjoyed properly, a kitchen needs a proper architecture.

In order to ensure architects fully appreciate the requirements of our passion, we have developed our own architecture office: Cuisines de Château.

Whatever your requirements or those of your interior designer, we are at your disposal. Whether it be unique, part of your heritage, spectacular or family-orientated, it will always be a happy, practical and mouth-watering space.

Our know-how guarantees the optimum solution. Our comprehensive service covers cooking, ventilation, refrigeration, water supply, worktops, cupboards, accessory fittings and cabinets – right down to the floor, walls and lighting.

La Cornue loves architects who love kitchens
DRAWERS AND STORAGE
For storage of your pans and utensils we have either 500 or 600 mm storage cabinets. You can choose to have either doors or drawers in a variety of combinations: two large equal size drawers; three drawers – one large and two smaller; or four equal size drawers. The feet of the cabinet can be adjusted by up to 13mm to suit your needs. It goes without saying that the manufacture of our cabinets adheres to the rigorous quality control and attention to detail expected of our cookers.

WICKER BASKETS AND DRAWERS
Here the traditional and modern combine effortlessly. Adding warmth to metal surfaces, our wicker baskets allow you to store your stocks of fruit and vegetables (onions, garlic, courgettes, potatoes… melons, apples, pears etc.) in the best possible manner, open to the air and close to hand.

Our stainless steel larder drawers, encased in solid walnut with handles in brass, chrome or copper have a wide variety of uses. An easy way to store sea salt, condiments, spices or aromatic herbs.
Although more contemporary, sober and less expensive than the prestigious Château range, Cornuchef cookers are no less worthy when it comes to culinary performance. Lovers of sports cars will recognise the spirit of certain purist, more exclusive models that leave aside certain luxury fittings to focus fully on the pleasure of driving.

Cornuchef models contain the essence of the Château’s culinary attributes: the vaulted oven, the burner plaque to simmer boiling pots, turn frying pans, keep casseroles warm and five powerful 1, 7 and 3 kW burners.

Each Cornuchef is also made to order. It proudly bears its number engraved on a special plate attached to the front, a guarantee of quality and authenticity.

The 90 cm Grand-maman model (homage paid by Xavier Dupuy to his talented grandmother), is a perfect illustration of the Cornuchef spirit. Its vast, 74 litre oven allows even the largest joints to be roasted with ease: goose, capon, whole hams, even a leg of venison. Its impressive door is ingeniously ventilated to eliminate the risk of burns.

The Grand-papa model (135 cm) combines the large vaulted oven with a much-appreciated warming oven to allow food to rest at the ideal temperature.

Cornuchef models can be run on gas, electricity or dual-fuel, in 25 shades of enamel, combined with either chrome or satin-finish brass.

The presence of a Cornuchef in a kitchen is a sure sign that cookery is taken seriously!
A famous piano maker, renowned the world over for the exceptional quality of their sound, was often asked why pianists played so well on his pianos and his reply was, “You derive greater enjoyment from playing on my pianos, therefore you play more often and since you play more often, you play better!”

The same goes for Cornuchef cookers. A Cornuchef cooker encourages culinary inspiration. It awakens desires and stimulates ideas. It urges you to the market. The burners beg to be lit and the oven waits to be filled. Your recipe book grows thicker. Your family is contented and your kitchen is always full of inquisitive gourmets. Succulent aromas fill the house. Your friends fall over each other for a place at your table.

What enchantments will you conjure this evening?

To use it is to love it and anyone who truly loves can surpass themselves

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There are many young and ardent cookery lovers who dream of owning a La Cornue but cannot afford a Château or a Cornuchef.

This inspired our design office to dream up a more urban range which whilst cheaper and less exclusive does not betray our reputation for perfection or sacrifice culinary worth. Thus the Cornufé and Alberline collections were born and are bursting to show you all of their talents.

Cornufé

Three young, ambitious cookers set out to conquer the kitchens of the world

Cornufé

110 cm, induction plate, Red Cabaret, Polished copper and stainless steel
The contemporary design of the CornuFé 110 turns heads with its imposing façade and side opening double doors. The 100 cm wide, stainless steel hob has five burners including a central, 4 kW burner which can also be fitted with a burner plaque.
An unashamedly modern version comes equipped with a state of the art induction hob. The two conventional ovens are electric: one multi-functional and the other convection.
The CornuFé 90 offers equal performances in a 90 cm unit, again with five burners, but with a clever vertical oven to complement the multi-functional one.
CornuFé’s add another dimension of culinary excellence to traditional or modern kitchens alike. Their broad functionality and simplicity will instantly put you at ease, like cooking with an old friend!
The CornuFé Albertine (Mr Dupuy’s homage to his grandfather Albert and his wife Alexandrine) follows the same principles of offering amateur gatromnes a professional quality cooker at a more affordable price.

Albertine shares the general characteristics of the CornuFé 90, but with one single “King-Size” oven. This 110 litre capacity swallows up large roasts with ease or simply allows you to cook several dishes side by side. A much appreciated feature and altogether rare in this day and age. Open up the Albertine and let the magic into your kitchen.

The CornuFé range is available in 4 enamelled colours and 3 different finishes: Satin-finish nickel, satin-finish nickel and polished brass or even satin-finish nickel and copper. There is also a breathtaking version simply in stainless steel.

Good cooks need lots of air. A good kitchen produces a lot of steam and this needs extracting while the air supply is constantly renewed to keep the atmosphere pleasant during cooking.

La Cornue has designed a range of elegant cooker hoods specially suited to the CornuFé range. They are available in two widths: 90 cm and 110 cm and they provide a discreet but comfortable air flow capable of up to 800 cubic metres per hour.
Imagine a small group of a dozen or so wooden spoon fanatics, whose heart pounds as soon as they tie their apron strings or light a burner. Imagine a La Cornue cooker with a chef behind it. This is a La Cornue culinary workshop. In the space of three hours, you will prepare a refined menu that you will then share with your fellow gastronomes.

Contact your nearest La Cornue stockist to find out how to take part.

Musicians perform at the conservatory, gourmets are at their best in our culinary workshops
La Cornue essentials
Functional and handsome, like all the best tools.

1. Porcelain oval roasting dish, 36cm
2. White porcelaine soufflé dishes : large 270cl, small 35cl
3. Multi-function, multi-size roasting dishes in white hotel porcelain. (Dimensions: 41x35x6,5 cm, 35x17x6,5 cm)
4. Salt box and cover in solid walnut and leather
5. High grade stainless steel mixing bowls. Perfect for bain-marie. (Dimensions: 252 x 140 mm, 216 x 120 mm, 174 x 100 mm)
6. Wooden chopping board with stainless steel bowl for collecting roasting juices.
8. Pestle and mortar in grey marble and rosewood
9. Traditional iron cooking pot with walnut lid, 26cm
10. Chef’s utensils in an embroidered cotton pouch with La Cornue logo: 2 whisks of 23 and 40cm, peeler and brushed stainless steel slice.
11. Knife set in a birch presentation box. 20cm chef’s knife, 15cm boning knife, 10cm vegetable knife and stainless steel carving fork. All with black wooden handles and dishwasher safe.
12. Carving set with 20x37cm wooden board together with 3 knives (20, 15 and 10cm) and stainless steel carving fork.
13. Circular wooden chopping board with stainless steel bowl for collecting roasting juices.
14. Traditional storage box with leather handles.
We serve the most exclusive and demanding clients
We would like to thank them for the trust they have shown us
Where to find the La Cornue spirit throughout the world

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Check to find your nearest La Cornue stocklist at www.lacornue.co.uk
La Cornue est fidèle à sa politique d'amélioration continue des spécifications, de la conception et de la fabrication de ses appareils. Bien que nous nous efforce de produire une documentation à jour, cette brochure ne doit pas être considérée comme un guide infaillible des spécifications actuelles et ne constitue pas une offre de vente d’un équipement spécifique.

Par ailleurs il se peut que certains produits ne soient pas encore disponibles au moment de l’édition de cette brochure. En cas de doute, veuillez contacter La Cornue.

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