

LA CORNUÉ

LA CORNUE

CULINARY LORE AND ARCHITECTURE

Since 1908

time to dine...

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POSTER Specifications, sizes, finishes and colours.





PREVIOUS DOUBLE PAGE:
CHATEAU 150 STAINLESS STEEL, CHATEAU
CABINETS AND SPICE RACKS
TOP: ANDRÉ, XAVIER AND ADRIEN DUPUY (1992).
BOTTOM: CHATEAU 165, BRILLIANT BLACK
ENAMEL, POLISHED BRASS TRIM, CHATEAU
CABINETS AND SPICE RACKS

SACRED FIRES

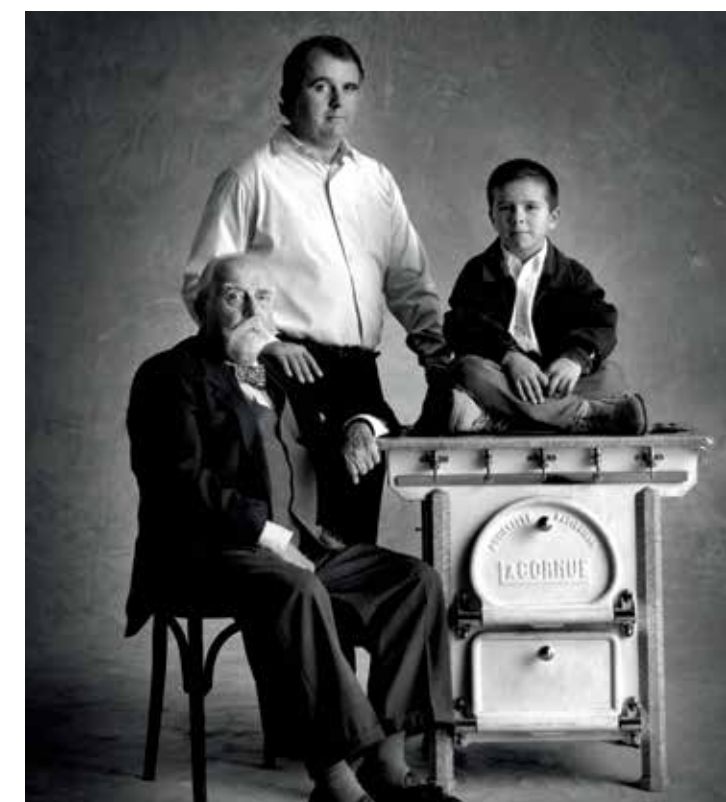
My grandfather, Albert, was passionate about cooking and in 1908, he filed a patent for the first vaulted gas oven that kept food moist during cooking.

Because of his own passion for cooking, my father André decided that La Cornue should make every effort to produce the most beautiful kitchen ranges in the world.

Today, I am proud to perpetuate this noble passion. All over the world, food lovers can enjoy the very essence of our culinary lore and French art de vivre. Because I too love everything about the kitchen. I love the rituals of preparing dishes, the heat of the flame, the noises and smells of cooking. I love passing on family recipes. But more than anything else, I love the time of sharing, the moment of tasting, the seconds of silence before conversation begins, and the emotion that is served up with that promise of happiness.

Enjoy!

Xavier Dupuy.
President of La Cornue





THE SLOW SIMMER

In a world where automated, instantaneous and ephemeral production reign supreme, La Cornue cultivates ardour, slowness and durability.

We believe the work of a person is worth more than that of a machine. For us, technological innovations comply first and foremost with craftsmanship.

Every Château La Cornue range is manufactured as a single unit, to order, assembled by one craftsman. This person will take as long he must to make it a unique object, the pride of its owner and the craftsman who produced it.

We make our customers simmer too...to their great pleasure! "All good things come to those who wait," so wrote Rabelais, the greediest of gourmets, nearly five centuries ago.

VALÉRIE BOULANGER,
LA CORNUE HEAD CRAFTSMAN



W.

DARING AMBITIONS

Daring is as essential to business as salt is to cooking.

In 1908, Albert Dupuy's revolutionary idea of the vaulted gas oven put scientific enthusiasm at the service of culinary ambition.

In 1950, aplomb and perseverance were required to declare that La Cornue ovens would from then on be full cooking ranges, unique and precious culinary objets d'art, the pinnacle of the kitchen.

We are becoming who we want to be. Our tradition is alive and regularly enhanced by innovative progress.

Our new range, La Cornue W. by Wilmotte, is a clear demonstration that technological innovation and top-flight design can be at the cutting-edge of culinary expertise and French art de vivre.



LA CORNUE W.

by WILMOTTE

Designed and developed with famous architect and designer Jean-Michel Wilmotte, La Cornue W. by Wilmotte boasts many technological innovations and opens up new horizons for radically modern culinary approaches that are still focussed on the gourmet and the gastronomic.



JEAN-MICHEL WILMOTTE
Architecte & Designer

The impressive 150cm induction table with 4 induction hobs boasts exceptional power with front knobs for total control. Remote controlled hood.



ELECTRIC OVEN TOWER.



The oven tower houses a 74-litre latest-generation electric vaulted oven, an exclusive La Cornue creation. Electric rating A. 4 cooking modes. Electronic regulation with 5 degree increments.



To create your exclusive cooking space, the La Cornue W. range can be matched with sinks, a large table for preparing food and also cabinetry.

LEFT TO RIGHT:
OVEN TOWER, INDUCTION TABLE, HOOD, CUPBOARD, SINK, PREP TABLE, LA CORNUE W.

CHÂTEAU

Château ranges have built the legend that is La Cornue. A Château La Cornue range is always a timeless and historic object, a unique and prestigious creation.

Every Château range is an original, individually numbered by the craftsman who created it. It is custom-made from a huge range of colours and wide choice of trims: chrome, nickel, stainless steel, brass or copper, brilliant or brushed depending on the metal.

With their vaulted oven, large solid brass burners and French plaque, the eight Château models offer professional cooking performance in a luxurious setting to satisfy your every desire.



EXAMPLES OF TRIM: PEBBLED HAMMERED STAINLESS STEEL, ENAMEL AND ICY BLUE LEATHER TOWEL RAIL.



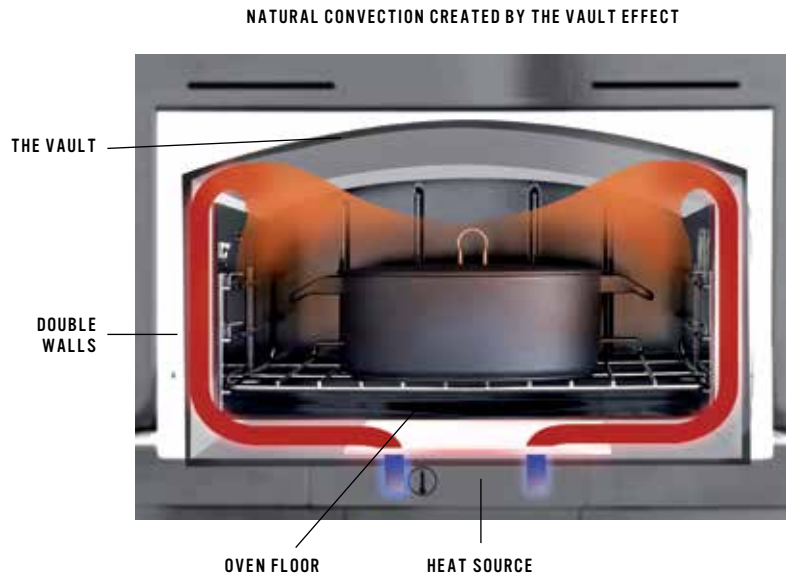
CHATEAU 150 AND HOOD, SOLID STAINLESS STEEL, ABBAYE CABINETRY.

THE VAULTED OVEN

In a conventional oven, the surface of the food is subjected to unequal temperatures depending on its distance from the top, bottom and walls. An oven's seal is rarely sufficient to maintain a constant level of humidity. There is, therefore, a significant loss of water vapour.

In our vaulted ovens, the diffusion and circulation of heat is equal, natural and uniform. The solid ventilated door is machined to seal the oven hermetically. All food cooked in these perfect conditions will stay moist with unrivalled flavour.

For Château ranges with two ovens, we recommend adding an electric vaulted version. In addition to your gas vaulted oven, ideal for roasting meat, poultry and fish, the electric oven is better adapted for the precision required for pastry and baking.



LA CORNUE VAULTED OVEN

- 1. CAST IRON FRENCH PLAQUE
- 2. TEPPANYAKI
- 3. LA CORNUE SOLID BRASS BURNER
- 4. STAINLESS STEEL KNOBS



1



2



3

COOKTOPS

The cast iron French plaque is perfect for simmering and rotating different saucepans to access the heat each requires.

The cooktop for your Château can be configured to your liking, with additional elements if so desired. Would you like to add an induction hob, teppanyaki or lava-rock grill?



4



LEFT PAGE:
CHATEAU 150, PEBBLE GREY ENAMEL, BRUSHED NICKEL AND POLISHED CHROME TRIM

You will find further technical information about our ranges in the leaflet with this catalogue.

RIGHT PAGE:
1. CHATEAU 150, MATT BLACK ENAMEL, BRUSHED BRASS AND STAINLESS STEEL TRIM
2. GRAND CASTEL 90, SOLID STAINLESS STEEL
3. CHATEAU 120, BRILLIANT BLACK ENAMEL, POLISHED CHROME AND STAINLESS STEEL TRIM
4. CHATEAU 150 AND STEAMER, PURE WHITE ENAMEL, BRUSHED BRASS TRIM
5. CHATEAU 150 WITH HOOD, DARK GREEN ENAMEL, POLISHED BRASS AND BRUSHED STAINLESS STEEL TRIM



ISLANDS

A kitchen with a central island is a kitchen all of its own. An island can be the stage for a delicious spectacle. The cook performs and the gourmets applaud.

Whenever the space allows, we recommend the installation of a central island. The pleasure of cooking and, more importantly, receiving guests around a La Cornue island is a truly unique experience.

You can furnish your island with side cabinets, a worktop with or without a sink and an eating area.



1. CHATEAU 150 DOUBLE ISLAND WITH HOOD, TERRACOTTA ENAMEL, POLISHED BRASS AND BRUSHED STAINLESS STEEL TRIM. SINGAPORE GALLERY.

2. CHATEAU 165 AND STEAMERS AS A DOUBLE ISLAND WITH HOOD, BURGUNDY ENAMEL, POLISHED BRASS TRIM.

3. CHATEAU 150 AS A DOUBLE ISLAND WITH HOOD, PURE WHITE ENAMEL, BRUSHED NICKEL AND STAINLESS STEEL TRIM.

4. CHATEAU 165 AS A DOUBLE ISLAND WITH HOOD, ALMOND GREEN ENAMEL, POLISHED BRASS TRIM.





1



2

Good cooking needs good ventilation.

La Cornue hoods combine the efficiency of professional ventilation with a look to match your range.

Our hoods are available in multiple configurations, wall- or ceiling-mounted.

1. CHATEAU 150 AS A DOUBLE ISLAND WITH HOOD, SOLID STAINLESS STEEL.

2. GRAND PALAIS 180, COCOA ENAMEL, BRUSHED NICKEL AND STAINLESS STEEL TRIM

3. CHATEAU 150 AS A DOUBLE ISLAND, MATTE BLACK ENAMEL, POLISHED NICKEL AND CHROME TRIM. SINGAPORE GALLERY.

4. CHATEAU 150 AS A DOUBLE ISLAND, PURE WHITE ENAMEL, BRUSHED NICKEL AND STAINLESS STEEL TRIM.

ALL ISLANDS SHOWN ARE DESIGNED WITH THE CHATEAU CABINETS.



3



4

FLAMBERGE



“One may become a cook, but one is born a roaster.”
Brillat-Savarin

The Flamberge is a traditional open-faced rotisserie that guarantees perfect spit-roasting for meat, poultry, fish and even fruit.

The Flamberge creates an irresistible mouth-watering spectacle for every guest, whatever the occasion.

The Flamberge is enhanced in our special cabinet, but it can be easily installed anywhere in your kitchen with no specific procedures required.



ABOVE:
FLAMBERGE ROTISSERIE, BRILLIANT BLACK ENAMEL,
POLISHED CHROME AND STAINLESS STEEL TRIM

RIGHT PAGE:
FLAMBERGE ROTISSERIE, BURGUNDY ENAMEL, POLISHED CHROME AND
STAINLESS STEEL TRIM. BUTCHER'S BLOCK

CORNUCHEF

More contemporary and more accessible than the Châteaux La Cornue ranges, our Cornuchef models offer the quintessence of La Cornue expertise for the pleasure of all gastronomes: the huge vaulted oven and essential French plaque.



1. GRAND MAMAN 90 DELUXE, HAMMERED STAINLESS STEEL, BRUSHED NICKEL AND POLISHED CHROME TRIM
2. GRAND PAPA 135, ULTRA BLACK ENAMEL, BRUSHED NICKEL AND POLISHED CHROME TRIM
3. GRAND PAPA 135, BRILLIANT BLACK ENAMEL, POLISHED CHROME AND STAINLESS STEEL TRIM



LA CORNUE 1908

A grand instrument for aficionados

With the 1908, La Cornue renders its legendary, latest-generation vaulted oven within reach of passionate food lovers. The oven's performance has been enhanced further by powerful gas burners and a grill embracing the vaulted shape.

La Cornue 1908 is made in small series, hand-assembled in our workshops by the same craftsmen who create each individual Château and Cornuchef range.

LEFT PAGE:
74-LITRE VAULTED GAS OVEN WITH ELECTRIC GRILL
RIGHT PAGE:
LA CORNUE 1908, PURE WHITE, BRUSHED NICKEL AND
STAINLESS STEEL TRIM



CORNUFÉ

CornuFé ranges are carefully crafted in small series. These models achieve the challenge of offering first-rate cooking performance with a fabulous look.

CornuFé 110, 90 and also Albertine ranges are available in a wide range of original colours and trims and are exceptional value for money.



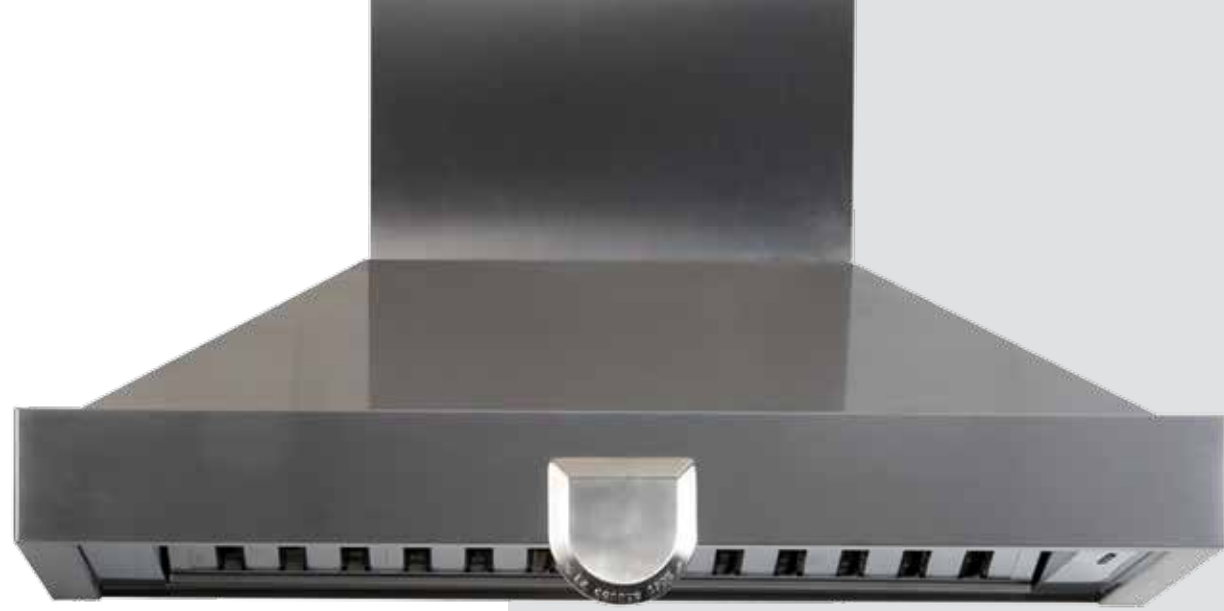
TOP:
CONTROL KNOBS.

BOTTOM:
THREE 3KW GAS BURNERS, ONE 1.7KW GAS BURNER
AND ONE 4KW POWER BURNER.



CORNUFÉ 110, SOLID STAINLESS STEEL





The new CornuFé stainless steel and black hoods with greaseproof filters are specially designed to match the performance of your CornuFé range.



LEFT PAGE, TOP:
CORNUFÉ SOLID STAINLESS STEEL HOOD

LEFT PAGE, TOP:
ALBERTINE, FIVE INDUCTION BURNER COOKTOP,
YELLOW, BRUSHED NICKEL AND
STAINLESS STEEL TRIM

RIGHT PAGE:
CORNUFÉ 90, BRILLIANT BLACK, BRUSHED NICKEL
AND STAINLESS STEEL TRIM



REFRIGERATION

La Cornue refrigerators and wine cellars are high-tech, high-performance machines. Crafted in stainless steel, aluminium and glass, they are subjected to unparalleled quality and comfort controls.



90CM WINE CELLAR, 90CM REFRIGERATOR, FLAMBERGE RANGE, FLAMBERGE BOOK SHELVES AND BUTCHER'S BLOCK.

CULINARY ARCHITECTURE

A kitchen is a room like no other. It is not merely a functional space. It is the heart of a home. Who can't remember the kitchen of their childhood home with its warmth, fragrances, noises and delicious delights? A kitchen will always be the place to enjoy with your family and entertain your friends.

La Cornue is the only company in the world that will design and create a complete and bespoke kitchen for you, from cooking range to eating area. A unique and prestigious creation celebrating the legendary French art de vivre.

You can furnish your gourmet space and complement our cooking and refrigeration equipment with the matching lines of Château cabinets, wood fittings from the Mémoire range, ethereal glasswork, and refined hanging areas for your accessories.



EXCEPTIONAL KITCHEN DESIGN OFFICE

La Cornue culinary architecture takes inspiration from French architecture in its spatial distribution in the kitchen for preparation, cooking, storage and eating.

Our design office is run by French designer Laurent Besseas. The team specialises in the design, digital modelling and management of the most sophisticated culinary architecture projects.

Our extensive experience boasts the creation of exceptional kitchens in both prestigious historic homes and the most daring of modern architectural addresses.

Our expert design office and specialised sales teams are here to help. They will develop your project with you or your architect, taking it step by step from the first sketch to the final details of your kitchen.



LAURENT BESSEAS
Designer



CAPTION TO THE RIGHT:
LA CORNUE PURE WHITE CENTRAL ISLAND, 90CM WINE CELLAR, 90CM REFRIGERATOR,
FLAMBERGE ROTISSERIE, FLAMBERGE BOOK SHELVES,
MEMORY AND CHATEAU CABINETS.



STARS

La Cornue is proud to have earned the trust and friendship of several chefs among the world's most celebrated, most inspired and most honoured, particularly in France.

ALAIN PASSARD IS THE THREE-STAR MICHELIN CHEF AT RESTAURANT L'ARPÈGE IN PARIS. HE DISPLAYED HIS MANY TALENTS DURING A VIP EVENING AT LA CORNUÉ GALLERY IN PARIS.

LIVE COOKING

All over the world, La Cornue Galleries regularly host gourmet events, cooking demonstrations on our ranges, fine dining lessons and culinary discoveries for gastronomes. We look forward to seeing you there!





LA CORNUÉ AROUND THE WORLD

AIX-EN-PROVENCE - AMSTERDAM - ATHENS - ATLANTA - AVIGNON - BADEN-BADEN - BANGKOK
BARCELONA - BEIRUT - BERLIN - BIARRITZ - BORDEAUX - BOSTON - BUCHAREST - CHAMONIX
CHICAGO - COLOGNE - DALLAS - DRESDEN - DUBAI - DUBLIN - FRANKFURT - GHENT - GSTAAD
HAMBURG - HONG-KONG - ISTANBUL - KUALA LUMPUR - KUWEIT - LONDON - LYON - MILANO
MONTREAL - MOSCOW - MUNICH - NEW YORK - OSLO - PARIS - PHILADELPHIA - RIYADH
SAN FRANCISCO - SEOUL - SINGAPORE - STRASSEN - TAIPEI - TORONTO - VICH - VIENNA

Check to find your nearest La Cornue stocklist at www.lacornue.com

OUR GUEST BOOK. LE PRINCE AGA KHAN - MADAME AGNÈS B. - MONSIEUR ANDROUET - MONSIEUR PIERRE ARDITI - LA COMTESSE ARMAND - MONSIEUR LOUIS ARPELS - LE BARON DE ARQUINVILLIERS - ARTHUR - MONSIEUR DANIEL AUTEUIL - LE BARON DE BALORRE - MONSIEUR BARZIN - LA BARONNE DE BASTARD - LABORATOIRES BELLON - MONSIEUR SILVIO BERLUSCONI - LE BARON BICH - MADAME JULIETTE BINOCHÉ - MADAME JANE BIRKIN - LE COMTE DE BISMARCK - LA COMTESSE DE BOISGELIN - LE VICOMTE DE BONCHAMP - LES TISSUS BOUCHARA - LE VICOMTE DE BOULAINGRES - LA PRINCESSE ISABELLE DE BOURBON - MONSIEUR DIDIER BOURDON - MONSIEUR MARCEL BOUSSAC - MONSIEUR FRANCIS BOUYGUES - LA COMTESSE DE BRANDOLINI - LA COMTESSE DE BRANTES - LE BARON BRINCARD - LA DUCHESSE DE BRISSAC - LA PRINCESSE DE BROGLIE - LA COMTESSE DE BOIGNE - LA PRINCESSE DE CARAMAN CHIMAY - MONSIEUR LOUIS CARRÉ - MONSIEUR LUCAS CARTON - LA COMTESSE DE CASTÉJA - MONSIEUR JEAN CASTEL - LA MARQUISE DE CASTELLANE - MADAME CATHERINE CHAILLET - MADAME SYDNEY CHAPLIN - MONSIEUR LE PRÉSIDENT JACQUES CHIRAC - MAISON CITROËN - LE CHÂTEAU LA LAGUNE - LE CHÂTEAU MARGAUX - LES CHAMPAGNES VEUVE CLICQUOT PONSARDIN - MONSIEUR GEORGE CLOONEY - MONSIEUR HENRI COURBOT - MADAME MADISON COX - MONSIEUR CURD JURGENS - MAISON DARGIER DE SAINT VAULDRY - MONSIEUR MARCEL DASSAULT - MONSIEUR DAVID-WEILL - LA COMTESSE DECAZES - MADAME CÉLINE DION - MADEMOISELLE LOU DOILLON - MAISON DE FLERS - MONSIEUR LOUIS DE FUNÈS - MAISON DEJEAN DE LA BATIE - MADAME INÈS DE LA FRESSANGE - MADAME JACQUELINE DELUBAC - MONSIEUR GÉRARD DEPARDIEU - LE BARON EMPAIN - MADAME FRANÇOISE FABIAN - MONSIEUR LE PRÉSIDENT FALLIÈRES - LE PRINCE DE FAUCIGNY-LUCINGE - MONSIEUR LOUIS FÉRAUD - MAISON FLAMMARION - LA MARQUISE DE FLERS - LA CENTRALE LINIÈRE FONTEIX - LA COMTESSE DE FORGES - MESSIEURS ACHILLE ET JACQUES FOULD - MAISON FRANCK NOHAIN - LA PRINCESSE DE FURSTENBERG - MONSIEUR JEAN GABIN - MADEMOISELLE CHARLOTTE GAINSBURG - MONSIEUR SERGE GAINSBURG - LE BARON GÉRARD - MAISON GIROD DE L'AIN - MONSIEUR LE PRÉSIDENT GISCARD D'ESTAING - MONSIEUR RENÉ GOSCINY - MONSIEUR GOULANDRIS - MAISON GREY Poupon - PARFUMS GUERLAIN - EDITEUR GUICHOT-PERERE - LES BRASSERIES GUINNESS - MAISON HECHTER - LES BIÈRES HEINEKEN - LE BARON HERVÉ GRUYER - LE BARON HOTTINGUER - MADAME BARBARA HUTTON - MONSIEUR JACQUINOT - MONSIEUR LE MARÉCHAL DE FRANCE JOFFRE - MAISON KAHN SRIBER - LE DUC DE LA ROCHEFOUCAULD - MONSIEUR PHILIPPE LABRO - MONSIEUR RENÉ LACOSTE - MONSIEUR KARL LAGERFELD - PARFUMS LANVIN - MONSIEUR RÉGIS LASPALÈS - MONSIEUR LATTES MIRABEAU - MONSIEUR LE GUELLEC - MONSIEUR GÉRARD LENORMAN - LES HUILES LESIEUR - LES FOURRURES LEVY - LA GALERIE LINDON MONSIEUR LISSAC - BLAKE LIVELY - LA COMTESSE DE LUBERSAC - MONSIEUR JACQUES MARTIN - MONSIEUR OLIVIER MARTINEZ - MONSIEUR RAOUL MEYER - MADEMOISELLE KYLIE MINOGUE - LE PRINCE MISHAAL BEN SAUD - LE PRINCE RAINIER DE MONACO - LA BARONNE DE MONTESQUIEU - MONSIEUR CHARLES MUNCH - MONSIEUR EDDY MURPHY - LE COMTE DES NETUMIÈRES - LE COMTE DE LA PANOUSE - MONSIEUR PABLO PICASSO - MONSIEUR BRAD PITT - LE PRINCE DE POLIGNAC - MONSIEUR JEAN PROUVOST - LA COMPAGNIE RENAUD-BARRAULT - MONSIEUR ALAIN ROTHSCHILD - LE DOCTEUR RUDICH - LA BANQUE RUEFF - MONSIEUR YVES SAINT LAURENT - LA COMTESSE DE SAINT MARS - LE DUC DE SAN VITO - MONSIEUR MICHEL SARDOU - MADAME CHANTAL DE SARRIA - MONSIEUR JEAN LOUIS SCHERRER - MONSIEUR ALAIN SENDERENS - MONSIEUR MICHEL SERRAULT - LA COMTESSE DE SESSEVALE - MONSIEUR MICHEL SEYDOUX - MAISON DE SOUZA LAGE - MONSIEUR MAURICE STERN - MONSIEUR ERIC TABARLY - MONSIEUR JEAN TAITTINGER - LE BARON THIERRY ARMAND - MAISON TRIGANO - MONSIEUR HENRI TROYAT - JOAILLIERS VAN CLEEF & ARPELS - MONSIEUR VARSANO - MONSIEUR LOUIS VELLE - MONSIEUR GÉRARD VIÉ - LA VICOMTESSE VILLIERS - LE BARON DE WALDNER - LA COMTESSE DE WAZIERS - MONSIEUR GUY WEISWEILLER - MAISON WERTHEIMER - MONSIEUR ROBIN WILLIAMS - LE DUC DE WINDSOR - MONSIEUR WYETH - ET ALII.

