

LA CORNUÉ

FRANCE

*Excellence in Cookers and Kitchens
Since 1908*

2024

Due to the company policy of continuous implementations and improvements of our products, the dimensions and technical characteristics may vary at any time, according to the technical and commercial requirements. These variations may occur without obligation of warning and without the possibility of claim by the buyer. The illustrations, data and descriptions contained in this catalogue are therefore to be considered as an indication.

The printing methods can determine colour differences. For a correct evaluation of tone and colour it is necessary to refer to the physical samples. In any case, materials such as metal, enamel and wood may be subject to natural and inevitable differences in tone and grain compared to the physical sample.

*Credits: François Coquerel, Mike Van Tassell, Paul Craig, Nathan Kirkman, Caitlin Wilson Design,
Katie Nixon Photography, Laurent Dupont, Zbaeren Swiss Kitchen Manufacture*

**THE TASTE
OF EXCELLENCE**

For more than 100 years, the name La Cornue has been synonymous with excellence, taking the pleasures of the senses as its inspiration.

From the vaulted oven conceived and patented in 1908 to the current Haute Couture ranges of today, La Cornue has always combined authenticity with modernity and tradition with innovation to embody the French art of living.

La Cornue's exceptional cooking ranges are crafted by artisans. They are the result of precision savoir-faire, meticulous craftsmanship, the finest materials and five-star service.

Always ahead of the curve, La Cornue invites us to rethink the architecture of the kitchen – the convivial space around the stove – with designs to awaken the senses and elevate get-togethers with loved ones as you enjoy delicious moments.

Loved throughout the world, La Cornue has earned the trust and friendship of great names in gastronomy. Its ranges are perfect for cooking everything from a simple cake through to a slow-roasted leg of lamb.

Drawing on the heritage of yesterday, La Cornue brings to life the pleasures of today and defines the promises of tomorrow.

To delight gourmets and gastronomes.

To seduce epicureans, aesthetes and dreamers.

To cook, share, enjoy...

Welcome to the world of La Cornue



Discover our films

FRENCH ART DE VIVRE

*Since 1908, every La Cornue range has been designed, developed, manufactured and fine-tuned in our workshops located near Paris in France, embodying the prestige of "Made in France" products and combining **craft expertise** and commitment to **excellence**.*

*La Cornue, received the **Entreprise du Patrimoine Vivant (Living Heritage Company, or EPV)** label in 2007 and has been a member of **Excellence Française** since 2017, reflecting our dedication to craftsmanship, and our highly refined choice of materials, techniques and finishes.*

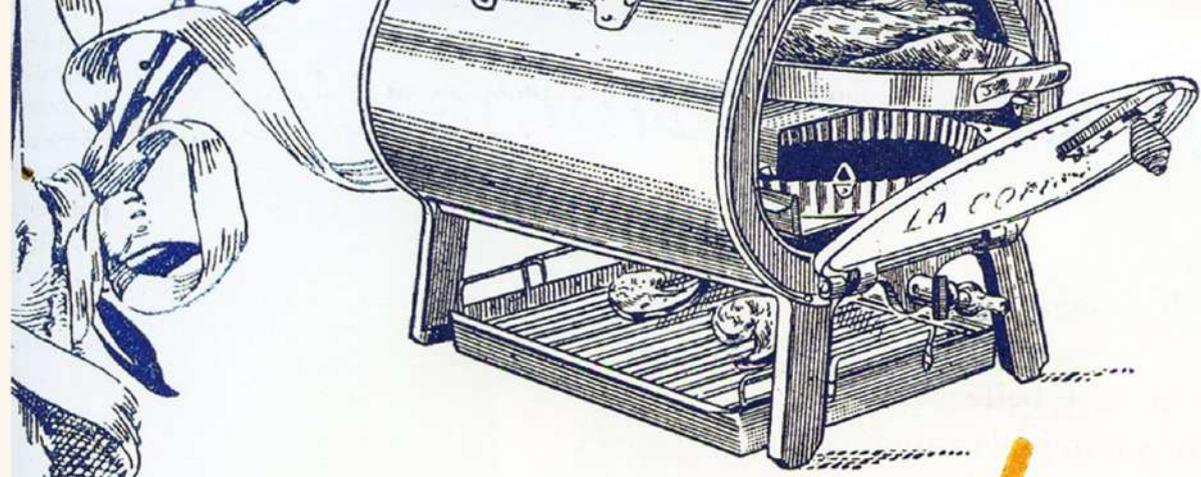
*Each Château range is the original work of one of our craftsmen, manufactured **exclusively** on a made-to-order basis.*

More than just a cooker, a La Cornue range embodies a piece of French heritage and is an immersion into an exceptional culinary tradition.

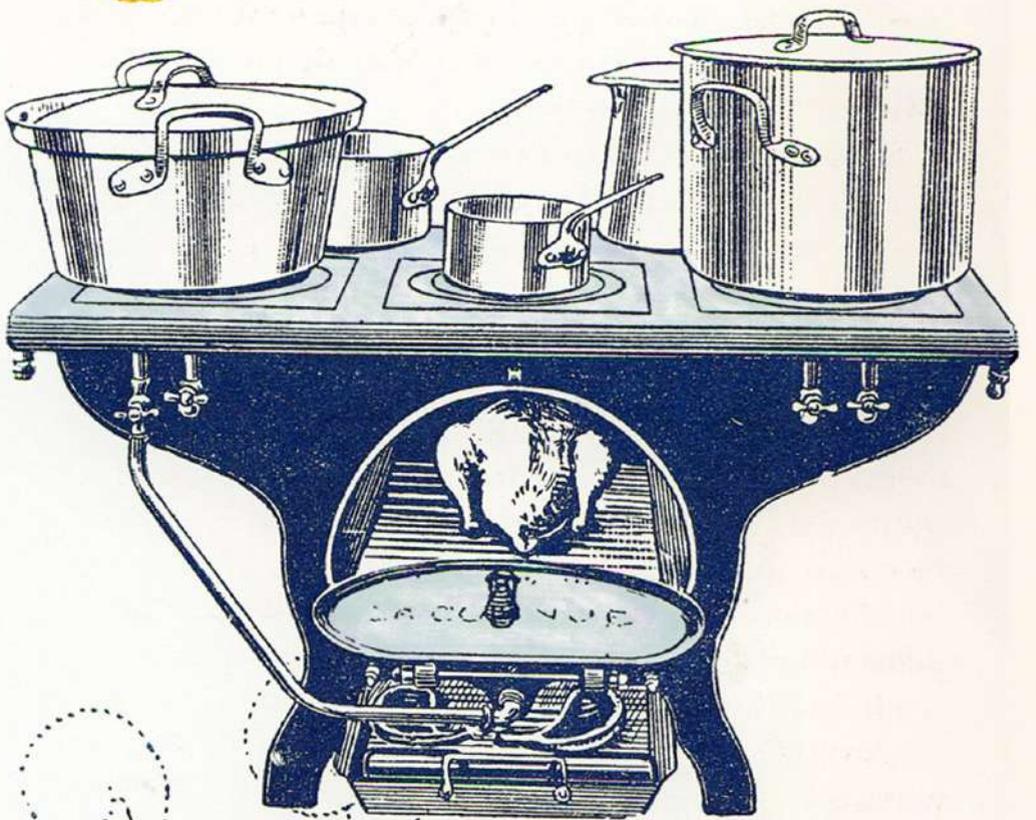
Every kitchen equipped with a La Cornue range is a celebration of French art de vivre around the world.







Qu'est ce que
la Cornue?



MAISON LA CORNUE,
over 100 years of cookers



FIRST COOKER

combining an oven and a hob



LAUNCH OF THE FLAMBERGE

a true technological gem dedicated to rôtisserie

1908

1929

1964

1975

1992

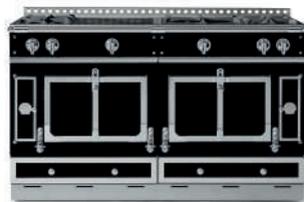
PATENT FOR THE VAULTED OVEN

invention of the roaster-pastry maker and creation of Maison La Cornue



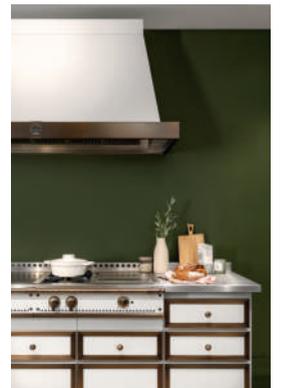
CREATION OF THE CHÂTEAU LINE

the Haute Couture cooker and icon of La Cornue



FIRST LINE OF CABINETRY

of Château enamelled kitchen furniture

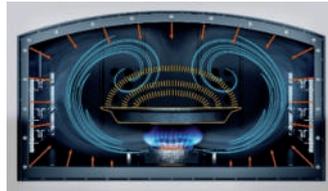


MORE THAN 100 YEARS... *and still in tune with the times*



LAUNCH OF CORNUFÉ

*the first step into the
world of La Cornue*



PATENT FOR THE CHÂTEAU G4 VAULTED OVEN

*a unique combination
of three cooking modes
in the same oven*



LAUNCH OF THE CHÂTEAU SUPRÊME

*in collaboration
with the designer
Ferris Rafauli*

2005

2007

2015

2017

2020

2024

ENTREPRISE DU PATRIMOINE VIVANT

*Living Heritage Company,
La Cornue obtains a French
prestigious certification
label, sign of recognition*



FRENCH EXCELLENCE

*La Cornue earns
distinction as a
new member*



CHÂTEAU MODERNE

*a contemporary version of
our Château reinterpreted
by Matthew Quinn*



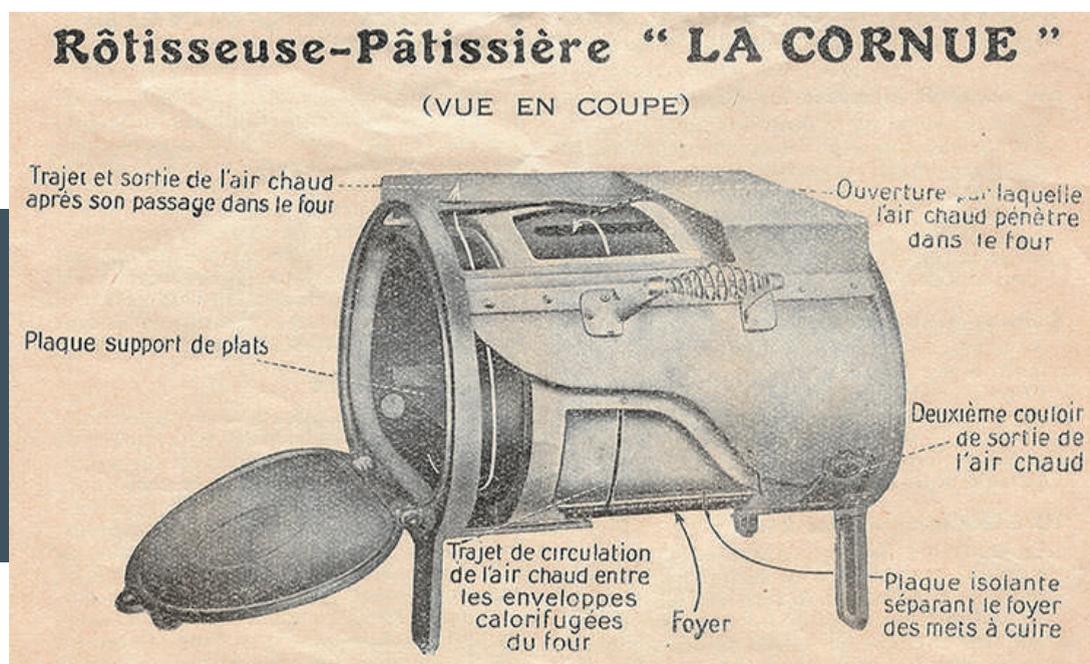
THE ORIGINAL VAULTED OVEN

The one that started it all...

The centrepiece and true keystone of La Cornue cookers, the vaulted oven is the fruit of the imagination of Albert Dupuy, a herbalist-perfumer and a renowned gourmet.

His invention, unveiled and patented in 1908, is inspired by the vaulted tunnels of the Paris metro, which opened in 1900.

Thanks to its shape, the vaulted oven allows air to circulate in a natural and even way around dishes to cook them perfectly, while preserving moisture.





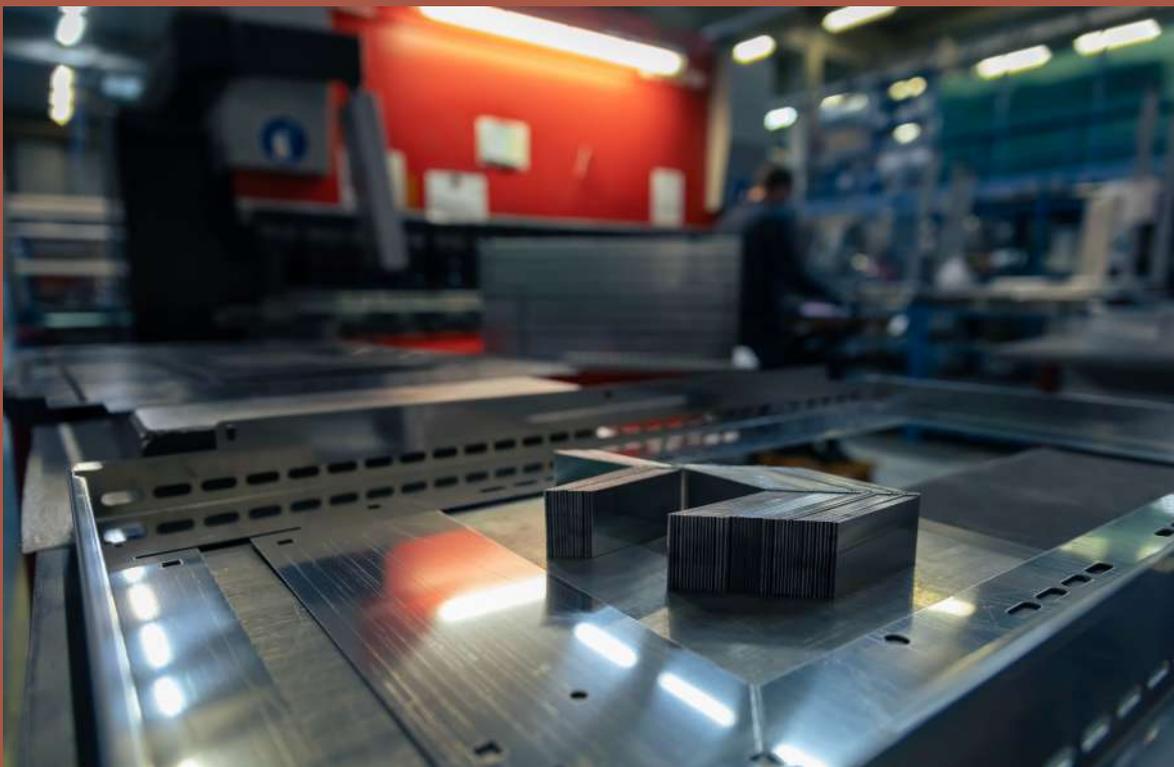
OUR VALUES

TRANSMISSION

ATTENTION TO DETAIL

EXCELLENCE

PERMANENT IMPROVEMENT



CRAFTSMANSHIP

With an attention to detail, precise movements, a sharp eye and a passion for fine work, demanding techniques and noble materials... Each day, La Cornue craftsmen manufacture top-range products in accordance with strict standards. In the spirit of traditional French Compagnons, they focus on the transmission of expertise and teamwork, contributing to the company prestige.

MADE-TO-MEASURE

Today, each range manufactured in our workshops is a one-of-a-kind piece. We adapt every item to the millimeter. Almost everything is possible, with colors, materials and dimensions offering infinite possibilities.

WELDING & DEBURRING

The high requirements of precise welding, guaranteeing the product's final aesthetics. This position is fulfilled by two employees working as a pair: André, the current expert, who has been in the company for over 20 years, and Christopher, his apprentice. "We are blessed to work on great projects, with high-quality materials, requiring some expertise. Designing prototypes, researching, testing, adjusting.. It's fascinating!"

CUTTING

It all starts with the cutting of a large metal sheet, which will then pass through the expert's hands in our workshops, to be shaped and molded in order to produce a unique range.

ASSEMBLY & FINISHES

Assembling the ranges piece by piece in order to check that everything is perfect, before dismantling, shipping and installing: this is the work of Annie, which is carried out by hand, requiring discipline, skill and autonomy. "What I like about my job is that it is highly diverse, I am constantly learning I'm always curious at the start of a new project, and full of admiration every time a range comes out of the workshop!"

FOLDING

Shaping the metal sheets by folding them following specific blueprints, in accordance with strict technical and aesthetic requirements. Under the expertise of Samuel, our folder operator, the initial contours of each project begins to take shape:

"In this job, you need to be highly precise: I sometimes have to work at a precision of half a tenth of a millimeter.. it really is amazing what you can do with simple metal sheets!"

THE EYES

Dalila's magical sharp eyes carry out a quality control at each step of the manufacturing of our items.



Cutting



Folding



Deburring



Welding



Assembly



The Eyes

CUSTOMIZATION

At La Cornue, each kitchen is a customized work of art, designed to exceed your expectations and blend into your lifestyle.

Customization is at the heart of every kitchen project, and every detail counts.

CHOICE OF COLORS

Enamel, a noble, unalterable material, adorns every one of our ranges with intense pigments. We offer an infinite color palette and our ranges can be customized in a one-of-a-kind color to meet every need.



CHOICE OF FINISHES

Stainless steel, brass, bronze, copper, chrome, whether polished or brushed, highlight every finish and trim on our ranges and meet the tastes of everyone.

BRAND PLATE ENGRAVING

Each product features a plate, the shape of which is a reference to La Cornue vaulted ovens. These plates can be customized with an engraving chosen by the client.



CHOICE OF COOKTOP CONFIGURATIONS

We offer a choice of brass burners, induction hot plates, simmering plates, Teppanyaki and lava-rock grills on all our ranges and cooktops to meet the needs of every one of our clients.

LEATHER HOODS & HANDRAILS

The Château handrail and Suprême hood can be upholstered in leather for ultimate luxury and style elegance.



TRANSMISSION

At La Cornue, the transmission of expertise goes beyond the relationship between craftsman and apprentice to include the whole family, generation after generation.

Our ranges and kitchens are much more than everyday objects; they are precious items around which we create hundreds of memories: family meals, convivial moments and culinary traditions passed down from generation to generation.

That is why when you purchase a product from La Cornue, you are doing much more than purchasing a piece of cooking equipment; you are investing in a timeless piece of decoration, where the art of manufacturing is at its best, offering timeless items that transcend the ages and last a lifetime.





Château 150 in brushed stainless steel, trims, accents and handrail in brushed brass

COOKING AND SHARING



"In the childhood memories of every good cook, there's a large kitchen, a warm stove, a simmering pot and a mom." Barbara Costikyan

The raison d'être of our products is to help cook good food that delights the senses.

We are immensely proud that many Michelin-starred inspired and inspiring chefs have the utmost confidence in us and count us as friends.

But we are also just as proud to be involved in baking a chocolate cake for your family using a recipe passed down from generation to generation, or a roast chicken served up for your friends and family.



OUR LINES

CHÂTEAU

The flagship of La Cornue

Château... a name full of promise and a cooking range that achieves real feats.

Born from the inexhaustible creativity of André Dupuy, from the second generation of the founding family of La Cornue, this line appeared in 1964 and takes its inspiration from the ovens of yesteryear found in the castles of the Loire.

Each model is unique.

Made to order and tailor-made, expertly crafted by hand in La Cornue workshops in the Paris region, always marrying performance and elegance.

Choice of colours, finishes, configuration of the hob, gas or induction or even the possibility of engraving the name of the property or the owner on the La Cornue plate: everyone is free to imagine the cooker of their dreams, personalised down to the smallest detail.



Learn More



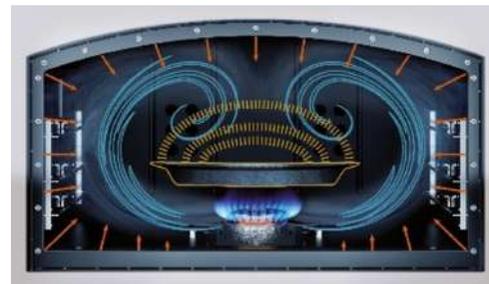
Grand Palais 180 in custom blue, brushed stainless steel trims, and brushed brass accents and handrail

A PATENTED TECHNOLOGY FOR AN EVEN MORE FLAVOURFUL COOKING EXPERIENCE



While the vaulted oven established itself as a style icon, Maison La Cornue again paved the way for a new era with the launch of its exclusive G4 technology. This combines a circular gas burner and an enamelled cast-iron disc called an RCC.

RCC stands for Radiation (when heat is reflected off the inner walls), Convection (thanks to the even circulation of air around the dish) and Conduction (by simmering directly on the disc).



Bringing together all possible cooking methods in the same oven, this innovation promises even tastier cooking, while requiring half as much gas.

DETAILS

that combine performance and elegance...



*Simmering plate:
an essential for lovers of
precision cooking*



*Solid brass burner:
sound, heat and a luminous flame,
which awaken the senses...*



*Handrail:
the nobility of tradition, the aesthetics
of beautiful finishes*



*Snail knob:
a distinctive handle, which adorns
each of La Cornue creations*



*Customisable La Cornue brand plate:
the Maison's signature, to engrave according
to your desires*



*Ornament:
a singular touch that brings sophistication
to Château cookers*





Grand Palais 180 and hood in Matte Black, trims, accents and handrail in brushed stainless steel, Château cabinetry





Château 150, Flamberge and hood in brushed stainless steel, Chateau cabinetry







Château 150 in Greige, trims, accents and handrail in brushed stainless steel



☆☆☆☆
☆☆☆☆
LA CORNUÉ
EDUARD BODIC

● 10

● 10



Château 120 in Dark Navy Blue, trims and accents in polished stainless steel, handrail in camel leather



Château 120 and hood in Brilliant Black, trims, accents and handrail in polished stainless steel, Château cabinetry







Château 165 in Truffle, trims in polished stainless steel, accents and handrail in brushed brass





Château 165 and Flamberge in Moss Green, trims and handrail in brushed stainless steel, accents in brushed brass, Château cabinetry



Castel 60 in Graphite, trims, accents and handrail in polished stainless steel, Château cabinetry





Château 150 in stainless steel, trims, accents and handrail in brushed brass







Château 150 in Pasture, hood in Sahara Sand, trims and handrail in brushed stainless steel, accents in brushed brass





Grand Palais 180 in Cocoa, trims, accents and handrail in polished stainless steel





Château cooktop 150 and hood in Pure White, trims, accents and handrail in brushed bronze, Château cabinetry





lais 180 and hood in Quintessential Teal Brilliant, trims in brushed stainless steel, accents and handrail in brushed brass, Château cabinetry





Château 150 in Cocoa, trims, accents and handrail in polished brass





Château 150 in stainless steel, trims, accents and handrail in brushed stainless steel, Château cabinetry





Château 165, Flamberge and hood in Matte Black, trims, accents and handrail in polished stainless steel





Château 120 and hood in Pure White, trims in brushed stainless steel, accents and handrail in polished stainless steel, Château cabinetry





Château 165 and Flamberge in Icy Blue, trims, accents and handrail in polished stainless steel





Château 150 and hood in Lavender Blue, trims, accents and handrail in brushed stainless steel, Château cabinetry

CHÂTEAU SUPRÊME

A fusion of two style icons

When the renowned Canadian designer, Ferris Rafauli, meets the iconic Maison La Cornue the dream becomes reality... as evidenced by the exclusive Château Suprême line, which in 2020 embodied a reinterpretation as majestic as it is sophisticated of the Château, La Cornue's most emblematic model.

Through it, the designer embodied an unique vision of the French art of living. This Art Deco-inspired masterpiece has seen each of its elements redesigned and enhanced with exclusive finishes. A prestigious collaboration for an exceptional cooker, which represents the very essence of excellence.

"My goal was to respect over 100 years of La Cornue heritage and DNA yet create a timeless art piece for the modern day culinary connoisseur. The end result is breathtaking, making it the centerpiece of the home and jewel of the kitchen." Ferris Rafauli

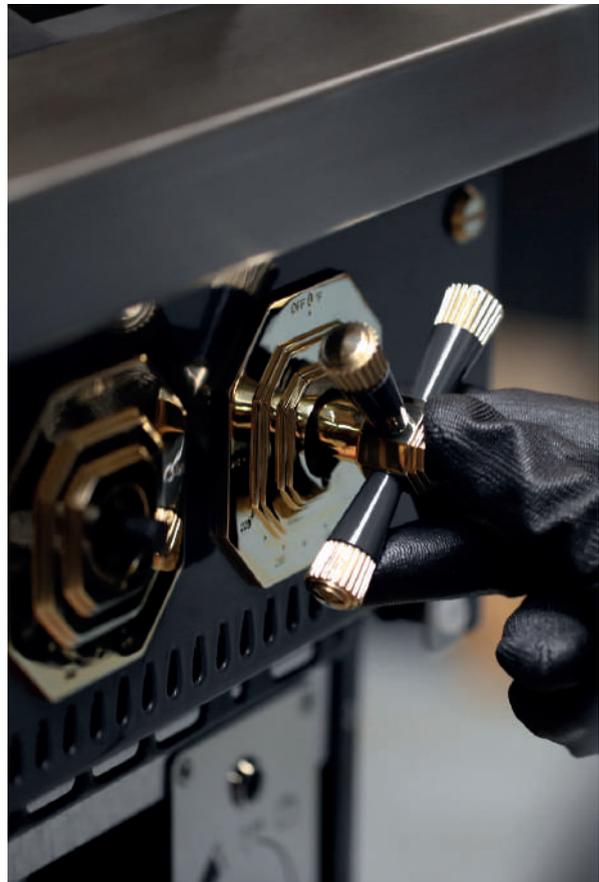
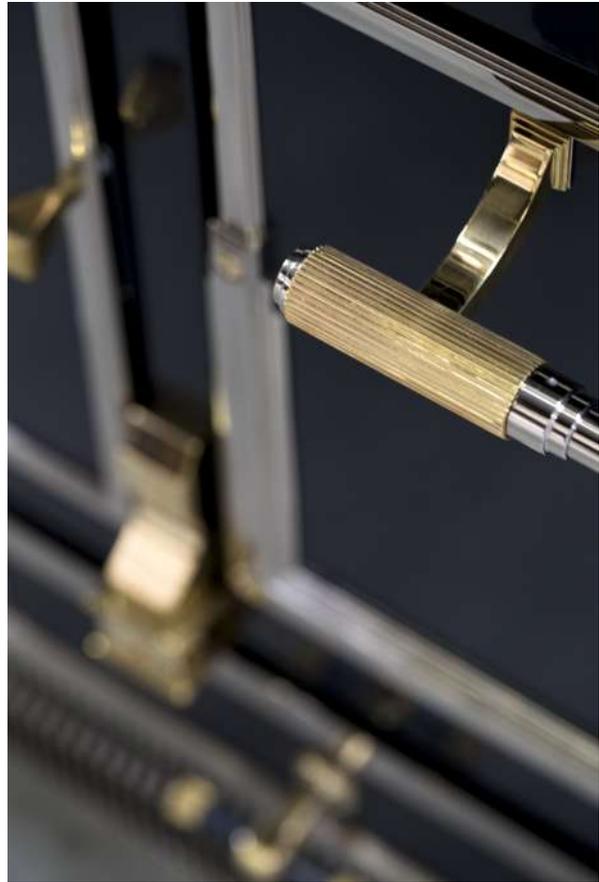


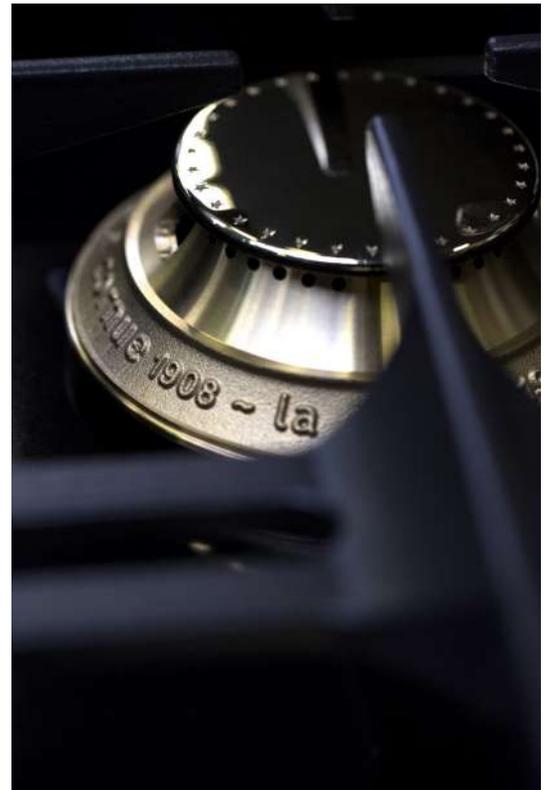
Learn more



Château Suprême 180 in FR Blue, trims, accents and handrail in nickel and polished brass

Château Suprême hood in leather, warming drawers









Château Suprême 180 and warming drawers in Icy Blue, trims, accents and handrail in polished stainless steel and polished brass





Château Suprême 180 in FR Blue, trims, accents and handrail in polished stainless steel and polished brass, central knob in diamonds

CORNUFÉ 110

Because La Cornue has always been keen to satisfy all desires and adapt to each space, it created CornuFé. A model inspired by a love of food, its aesthetic is undeniably in tune with the times. It features a convection oven, high-performance burners, gas or induction, classic or exclusive colours and a choice of finishes. It is the perfect compromise, which will seduce the eyes and the tastebuds by making La Cornue accessible to all epicureans.

THE CORNUFÉ LINE IS COMPOSED OF TWO MODELS:

CORNUFÉ 110

The combination of La Cornue know-how and wonderful design in a gourmet cooker. It includes two independent ovens.

CORNUFÉ 90 ALBERTINE

Named in homage to the founder of La Cornue, Albert Dupuy, this unique but generous 114 litre oven, which can be split in two, combines elegance and performance.



Learn more



Albertine 90, custom colour, trims in polished brass and brushed stainless steel, gas hob





Albertine 90 in Matte Black, trims in nickel and brushed stainless steel, induction hob



Albertine 90, custom colour, trims in brushed stainless steel polished chrome, induction hob







CornuFé 110 and hood in Matte Black, trims in nickel and brushed stainless steel, gas hob





CornuFé 110 and Flamberge in brushed stainless steel, trims in brushed stainless steel, gas hob

CornuFé 110 in Pure White, trims in polished brass and brushed stainless steel, gas hob







CORNUFE ACCESSORIES (available as an option)

FRENCH PLAQUE

Designed to fit both the CornuFé 90 or 110, it provides a large flat surface for indirect heat, perfect for simmering and slow cooking. The hand-cast aluminum design holds up to five pots and radiates heat from the center, resulting in multiple heat zones from high to low intensity.

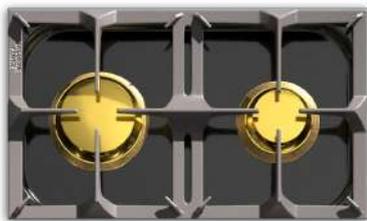


GRILL/GRIDDLE PLATE

The Grill/Griddle is made of coated cast aluminum and features a grill on one half and a griddle on the other half. It's perfect for quick indoor grilling and fits perfectly over the lower left burners on both the CornuFé 110 and 90.

WOK RING

The wok ring is made of coated cast aluminum and fits perfectly over the center burner to cook in a wok at high-temperature.



BRASS BURNERS

This set of 5 burners are interchangeable with the standard burners that ship with the range.



FLAMBERGE

*“A cook may be taught, but a man who can roast is born with the faculty”
said Jean Anthelme Brillat-Savarin, a renowned 18th century magistrate
and gastronome. It’s an adage that has inspired La Cornue since 1975.*

*The Flamberge, the holy grail of roasters, makes cooking a spectacle, and
gives everyone the opportunity to roast meat, poultry and fish, but also fruit
and vegetables. A true technological gem, and just as customisable as
cooker models in terms of colours and finishes, it circulates heat harmoniously,
preserves the tenderness of the flesh, and reveals the delicacy of the
flavours.*



Flamberge in Pure White with polished stainless steel trims and its butcher block



Flamberge in brushed stainless steel, polished stainless steel trims







Flamberg in brushed stainless steel, polished stainless steel trims



Flamberge in Brilliant Black, polished stainless steel trims



Flamberge in brushed stainless steel, brushed stainless steel trims



Flamberge in Basilica, polished stainless steel trims



Flamberge in Matte Black, brushed brass trims





Flamberge in Milk White, polished stainless steel trims

CULINARY ARCHITECTURE

At La Cornue, kitchens are sublimated by Culinary Architecture, as we offer a comprehensive interior fitting solution centered around the range.

With matching hoods, central islands, built-in ovens, kitchen cabinetry, fitted spaces for preparing, storing and organizing, every project is customized to meet your expectations and create a cozy, harmonious, convivial space mirroring your vision of the kitchen.

HOODS

To complement its ranges, La Cornue has also designed a collection of hoods to match each of its creations: Château, Château Suprême, CornuFé and central islands. Sizes, colors and performance follow the rhythm for an elegant kitchen.

CENTRAL ISLAND

At the heart of the kitchen, the central island takes center stage for cozy, convivial and decidedly gourmet moments. La Cornue adapts each of its ranges and adjusts the furniture, rangetop and counter to suit your desires and your space requirements.

COOKTOPS

For those of you wanting a taste of La Cornue excellence but who already own an oven or prefer to have it at eye level, we have the Château cooktop.

It is made of stainless steel and offers the same selection of configurations as the Château ranges to meet any culinary need (gas, induction, Teppanyaki, grill, French plaque).

BUILT-IN OVEN

Our iconic vaulted oven is now available in a built-in version, at eye level, to complement your cooker or cooktop.



Château cooktop 120 and hood in Matte Black, trims, accents and handrail in polished stainless steel





Central island with Château 165, warming drawer and hood in Matte Black, trims in brushed stainless steel, accents and handrail in polished stainless steel





Château cabinetry in Montagne, walnut interior





Central island with Château 150 in Dark Navy Blue, trims in brushed stainless steel, accents and handrail in polished stainless steel



Central island with Château 150 and hood in Matte Black, trims, accents and handrail in polished copper, Château cabinetry







Central island with Château 150, Flamberge and hood in Pure White, trims, accents and handrail in polished brass, Château cabinetry



Upper blue cabinet with gold handles.

Built-in oven with a gold control panel and a blue cabinet door.

Lower blue cabinet with gold handles.

Gold mosaic backsplash.

Blue vase with white flowers.

Fruit bowl containing apples and pears.

Stack of white plates.

Black vase with white flowers on the countertop.

Gold pendant light fixture.



Built-in Oven 90 in Greige, trims in in polished stainless steel, accents and handrail in brushed brass





Central island with Grand Palais 180 and hood in Matte Black, trims in brushed stainless steel, accents and handrail in brushed brass, Château cabinetry





Central island with Château 165 and hood in Greige, trims, accents and handrail in brushed brass



Central island with Grand Palais 180 in brushed stainless steel, trims in brushed stainless steel, handrail in leather, Château cabinetry



COLLABORATIONS

SOME ARTISTS' COLLABORATIONS

The cooker models imagined by La Cornue have regularly inspired prominent artists, giving rise to daring collaborations.



2016 - Lex Pott

La Cornue approached the Dutch designer to dress the facade of its cooking ranges using an original oxidation process. Like a revelation, this method transforms the materials. The oxidized brass is then adorned with a fascinating electric blue texture, which resonates with the gleaming brass frames and finishes.



ASIA



AUSTRALIA



EUROPE



MIDDLE EAST



PARIS



USA

2018 - Cyril Kongo

The Maison La Cornue celebrated its 110th anniversary in the company of the Franco-Vietnamese street artist. A legend in the world of graffiti, he revisited six La Cornue cookers, illustrating the six continents, to make them true works of art. This resulted in a coveted award: the AD (Architectural Digest) Grand Prix for design in the kitchen category for the USA model.

**AND FOR MORE
DETAILS...**

CHÂTEAU SUPRÊME

The Château range is an icon of the French art of living throughout the world. Reimagined by Ferris Rafauli, this contemporary version is the ultimate in sophistication. To create it, the designer considered and revised each element of the range to bring out its most distinctive characteristics, taking the precision of the lines and details to a whole new level.



SUPRÊME 180

L 1800 x P 700 x H 920 (mm)

320 kg

SUPRÊME 150

L 1500 x P 700 x H 920 (mm)

280 kg





Château Suprême 180 in FR Blue, trims, accents and handrail in nickel and polished brass, Château Suprême hood in leather, warming drawers

CHÂTEAU MODERNE

Matthew Quinn, an international figure in design and architecture, has reworked the design and elements of the iconic Château into a more contemporary version.

Hammered fronts, redesigned knobs, stretched oven handles, refined frames and a brand plate placed in the center of the piano define a new symmetry in both piano and cooktop.

MODERNE 180

L 1800 x P 700 x H 920 (mm)

320 kg



MODERNE 150

L 1500 x P 700 x H 920 (mm)

280 kg

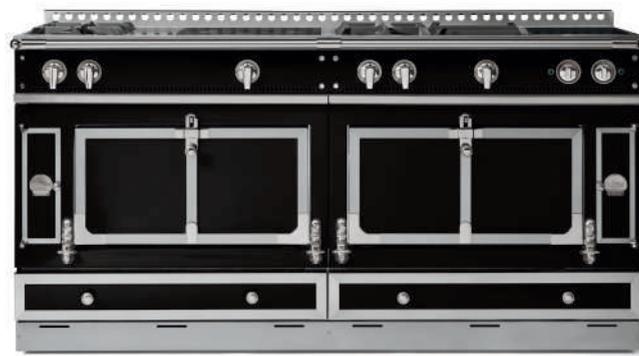




Château Moderne 150 in Matte Black, trims, accents and handrail in polished stainless steel

GRAND PALAIS 180

The jewel of the Château line embodies all the majesty of La Cornue savoir-faire: two large vaulted ovens beneath a spacious stainless-steel hob, offering no fewer than nine possible configurations.



L 1800 × P 700 × H 920 (mm)

320 kg

ALL GAS



GAS AND ELECTRIC



ALL ELECTRIC

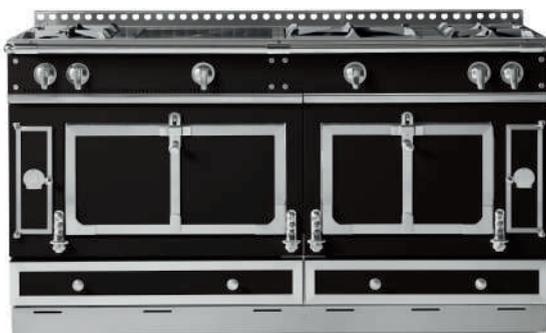




Grand Palais 180 in Greige, trims in brushed stainless steel, accents and handrail in brushed brass

CHÂTEAU 165

A model equipped with two vaulted ovens of different sizes – one large and one small fuelled by gas and electricity – as well as a hob also offering eight different configurations.



L 1650 × P 700 × H 920 (mm)

300 kg

ALL GAS



GAS AND ELECTRIC

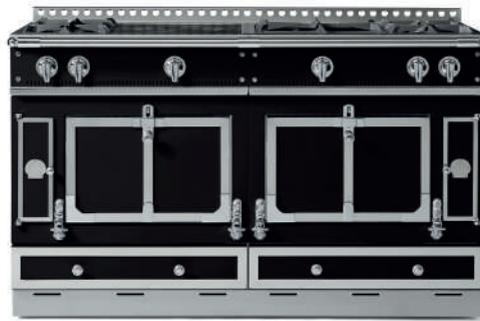


ALL ELECTRIC



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, this cooker offers twelve cooktop configurations to meet any culinary need.



L 1500 × P 700 × H 920 (mm)

280 kg

ALL GAS



GAS AND ELECTRIC



ALL ELECTRIC

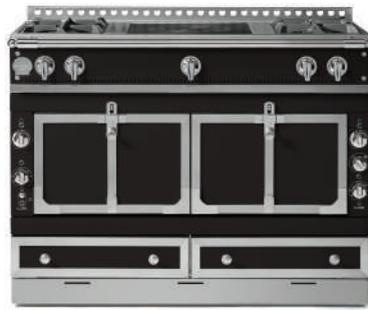




Château 150 and hood in Royal Blue, trims, accents and handrail in polished stainless steel, Château cabinetry

CHÂTEAU 120

A more compact format, equipped with two small gas or electric vaulted ovens, without side doors, for a different look that highlights the elegance of the handles.



L 1200 x P 700 x H 920 (mm)

220 kg

ALL GAS



GAS AND ELECTRIC



ALL ELECTRIC





Château 120 in Matte Black, trims, accents and handrail in brushed stainless steel

CHÂTELET 150, 135 & 120

A vaulted oven combined with a warming oven designed for bread or brioche dough and for cooking at low temperatures.



CHÂTELET 150

L 1500 x P 700 x H 920 (mm)

220 kg

Same cooktop configurations

as Château 150

CHÂTELET 135

L 1350 x P 700 x H 920 (mm)

220 kg

CHÂTELET 120

L 1200 x P 700 x H 920 (mm)

220 kg

Same cooktop configurations

as Château 120

ALL GAS

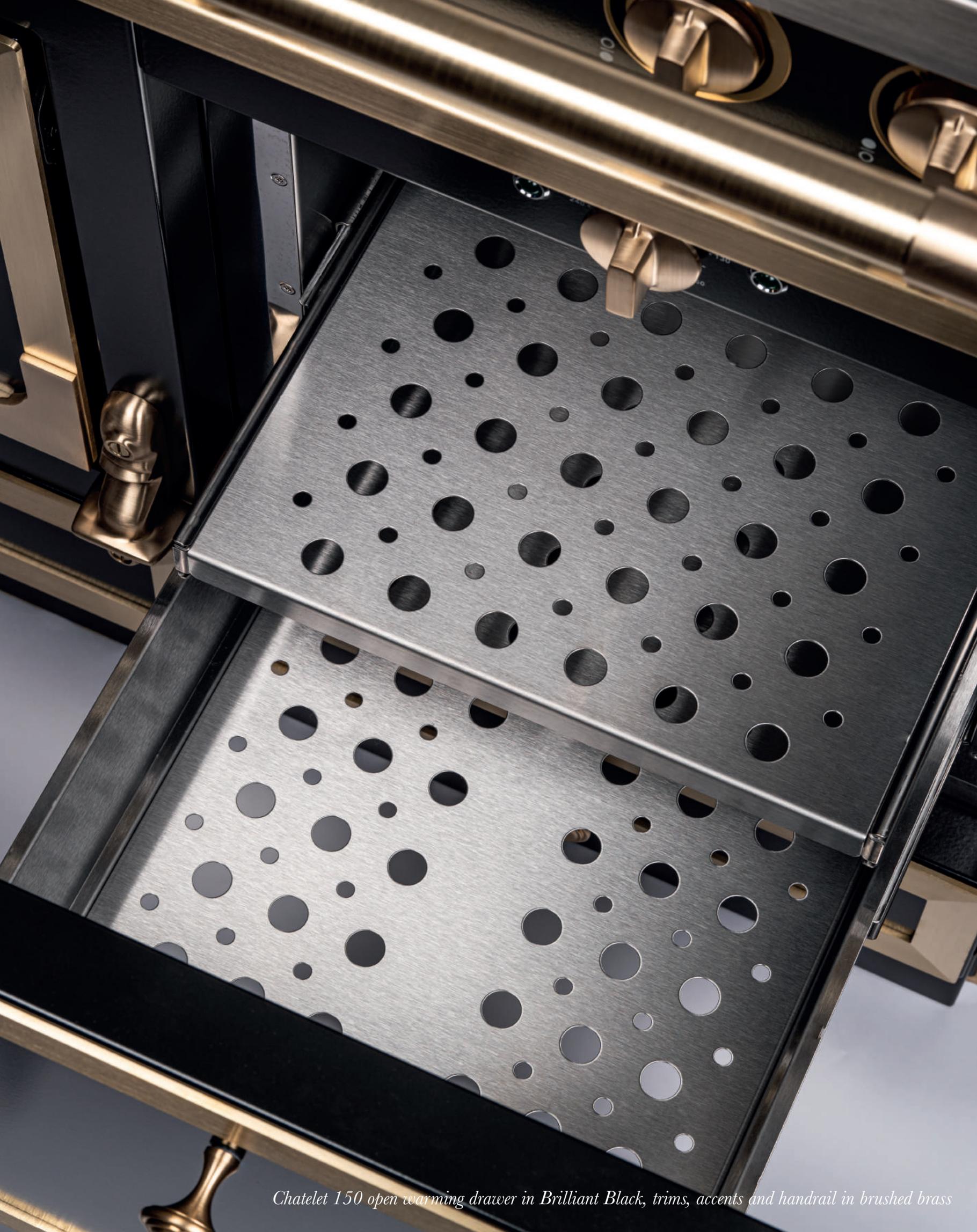


GAS AND ELECTRIC



ALL ELECTRIC





Chatelet 150 open warming drawer in Brilliant Black, trims, accents and handrail in brushed brass

GRAND CASTEL 90

*The Castel 90 is as small as it is impressive and powerful.
The range features a large gas or electric vaulted oven, and is
perfect for medium-sized kitchens.*



L 900 x P 700 x H 920 (mm)

150 kg

ALL GAS



GAS AND ELECTRIC



ALL ELECTRIC





Grand Castel 90 and hood in Pistachio, trims, accents and handrail in bronze

CASTEL 75

A minimalist design for spaces that are limited. A small gas or electric oven, a door on the right or left and a hob with seven possible configurations.



L 750 x P 700 x H 920 (mm)

130 kg

ALL GAS



GAS AND ELECTRIC



ALL ELECTRIC





Castel 75 and hood in Truffle, trims, accents and handrail in brushed stainless steel, Château cabinetry

CASTEL 60

La Cornue's latest creation of 2023 is a distillation of the essence of La Cornue: the most compact of the models, all electric, with a smaller vaulted oven and the first to have a touch induction hob.



L 600 x P 700 x H 920 (mm)

130 kg





Castel 60 in Graphite, trims, accents and handrail in polished stainless steel, Château cabinetry

BUILT-IN OVEN CHÂTEAU

La Cornue's iconic vaulted oven, reimagined at eye level, complements our Château line, retaining its design, quality and performance.

Two sizes available: 90 cm and 60 cm



L 600 x P 700 x H 920 (mm)

L 900 x P 700 x H 920 (mm)

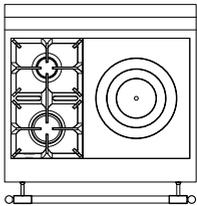
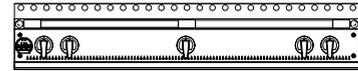
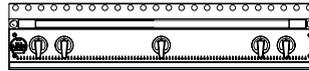
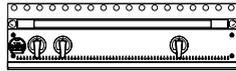
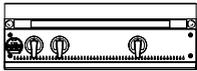




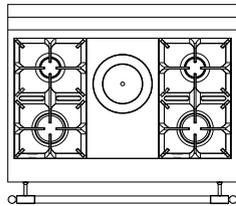
Built-in Oven 90 in Greige, trims, accents and handrail in brushed brass

COOKTOP

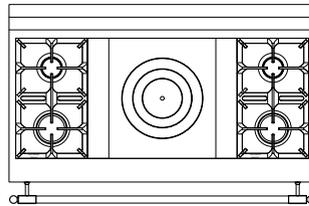
The cooktop offers the same selection of configurations as Château ranges 75 to 180, to meet any culinary need. It is the perfect addition to our built-in oven or to one of our smaller ranges.



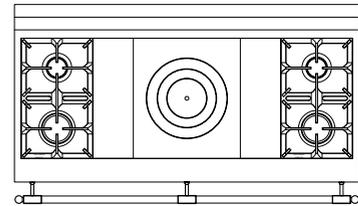
COOKTOP 75



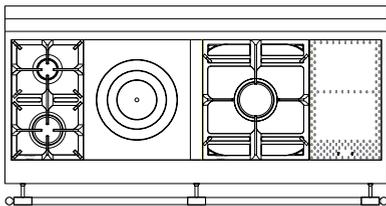
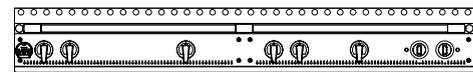
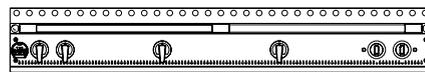
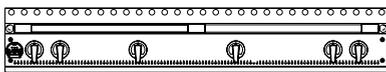
COOKTOP 90



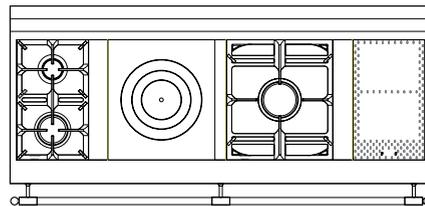
COOKTOP 120



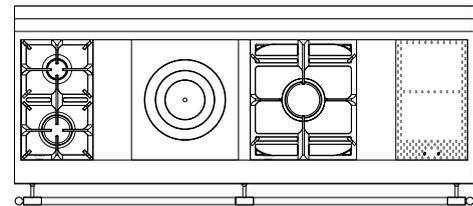
COOKTOP 135



COOKTOP 150



COOKTOP 165



COOKTOP 180



LA CORNUE
FRANCE

Château Cooktop 150 and hood in Pure White, trims, accents and handrail in bronze, Château cabinetry

CORNUFÉ 110

La Cornue gourmets' first choice. The CornuFé 110 features two electric convection ovens, one of which is a seven-mode multifunction oven, the other an electric fan-assisted oven, five powerful gas burners or an induction hob, and one large storage drawer.



L 1092 x P 650 x H 910 (mm)

79 L (volume of each oven)

160 kg



9 standard colors available (custom colors on request)



BRUSHED STAINLESS STEEL



MATTE BLACK



BRILLIANT BLACK



PURE WHITE



OCEAN



GRAPHITE



WINTERSKY



MORNING DEW



PROVENCE BLUE

3 finishes



BRUSHED STAINLESS STEEL TRIMS



BRUSHED STAINLESS STEEL AND POLISHED BRASS TRIMS



BRILLIANT CHROME TRIMS



CornuFé 110 and hood in Antique White, trims in brushed stainless steel and polished brass, induction hob

CORNUFÉ - ALBERTINE 90

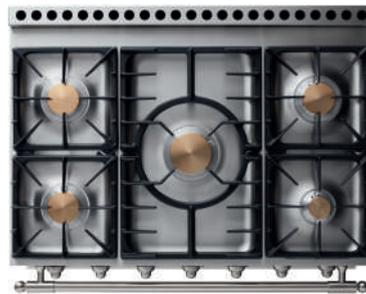
Designed as a more compact version of the CornuFé 110, the single-oven “Albertine” range offers an alternative for those of you looking for a larger oven than the one included in the CornuFé 110. With one large multi-function convection oven, and seven unique cooking modes, the range has five powerful brass gas burners or an induction hob, and one large storage drawer.



L 900 × P 650 × H 910 (mm)

114 L (volume of each oven)

147 kg



9 standard colors available (custom colors on request)



BRUSHED STAINLESS STEEL



MATTE BLACK



BRILLIANT BLACK



PURE WHITE



OCEAN



GRAPHITE



WINTERSKY



MORNING DEW



PROVENCE BLUE

3 finishes



BRUSHED STAINLESS STEEL TRIMS



BRUSHED STAINLESS STEEL AND POLISHED BRASS TRIMS



BRILLIANT CHROME TRIMS



Albertine 90 in Graphite, trims in brushed stainless steel, gas hob

FLAMBERGE

A real technological masterpiece, the Flamberge Rôtisserie optimizes heat circulation to roast meat, poultry, fish and whole fruits and vegetables perfectly, heightening the flavors while preserving the tenderness of the meat for optimal gustatory pleasure.



L 755 x P 380 x H 725 (mm)

60 kg

BUTCHER BLOCK



Solid oak butcher block with a beech chopping block, drawer and knife holder.

L 700 x P 530 x H 830 (mm)



Flamberge in Icy Blue, polished stainless steel trims

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