

LA CORNUÉ

EXCELLENCE IN COOKERS AND KITCHENS

Since 1908



Central kitchen island, Dubai.

EXCELLENCE

Excellence: n. Characterising that which corresponds, almost perfectly, to the ideal representation of its function or which demonstrates clear superiority in its field.

THE FUNDAMENTALS
Of La Cornue excellence

EXPERTISE



**SOLDERING, POLISHING,
HAMMERING, ASSEMBLING,
CABLING.**

VALUES



**PASSING ON KNOWLEDGE,
ATTENTION TO DETAIL,
CONSTANT IMPROVEMENT,
DESIRE FOR EXCELLENCE.**

MATERIALS



**COPPER, ENAMEL,
CARBON, BRASS,
BLACK CHROME,
WALNUT, ...**



FROM THE ORIGINAL
VAULTED OVEN

to the style icon

OVENS,

the cornerstone of our expertise

A SHAPE INSPIRED BY THE PARIS METRO

When Fulgence Bienvenüe opened the first metro line in 1900, he could never have imagined that Albert Dupuy would use it eight years later as his inspiration for the design of the very first vaulted oven – a key part of La Cornue cookers. Patented in 1908, the shape of the gas vaulted oven is taken from the vaulted tunnels of the Paris metro. Its unique shape allows air to circulate naturally and evenly around dishes, quickly forming a crisp outer like a protective shell that locks in natural juices and intensifies flavours.

THE ALL NEW G4 VAULTED OVENS WITH EXCLUSIVE TECHNOLOGY, PATENTED IN 2014

The result of four years of research and development, all our gas ovens are now fitted with an RCC disk (Radiation, Convection and Conduction) to ensure food is even more flavoursome and evenly cooked. Combining a circular burner with an enamelled cast iron disk means that one single oven can cook in several different ways: radiation (when the heat is reflected off the inner walls), convection (using even air circulation around the dish) and conduction (by simmering food directly on the disk). The new G4 electric oven has also undergone several improvements, offering the option of choosing between several cooking methods to bring all your baking to life. The key benefits are a much faster rate at which the temperature rises, and improvements to cooking performance – meaning that there are no limits to the delicious dishes you can produce.

FROM COOKER to jewel

1908

The vaulted oven design is patented. La Cornue is created.

1929

The first cooker. La Cornue now offers a comprehensive solution with an oven and a cooktop to delight gourmets and food-lovers alike.

1964

The Château range is created. Entirely hand-made and bespoke, this is the 'haute couture' of cookers.

1987

La Cornue breaks into the US market in a move towards internationalisation. Today, 80% of its turnover comes from the international market.

1992

Launch of « Château » cabinetry. The nobility of enamel throughout your kitchen.

2010

Culinary architecture. With enamel and wood cabinetry, a rotisserie and a central island, La Cornue now offers a comprehensive solution to enhance your kitchen.

2014

The G4 oven design is patented. It combines a circular burner with an enamelled cast iron disk for a unique level of cooking.

2018

To celebrate its 110th anniversary, La Cornue ventures into a unique and exclusive collaboration with the street artist Kongo and wins the AD Great Design Award.

2019

La Cornue proves its cutting edge, modern expertise by launching the largest induction cooktop on the market.



DETAILS

That make La Cornue great

A La Cornue cooker is a masterpiece in itself, with every single detail designed to combine excellence with refinement. It makes your kitchen unique.



**VAULTED OVEN, BURNERS,
SIMMERING PLATE,
BRAND PLATE,
SNAIL-SHAPED HANDLES,
TEA TOWEL RAIL.**

OUR LINES



CORNUFÉ

FIRST STEPS INTO THE WORLD OF LA CORNUÉ.

Efficient and trendy, the 'Cornufé' cooker is the ideal compromise for lovers of fine dining looking to enjoy all the excellence of La Cornue without a designer price tag.

It boasts a convection oven, high-performance burners or an induction table, and various combinations of colours and trims to suit your style as well as your taste buds.







CHÂTEAU

THE CROWNJEWEL OF LA CORNUE.

The result of over 100 years of research and development, each 'Château' cooker is entirely hand-made by our craftsmen in our production workshop in the Parisian region of France. Their knowledge and expertise have been passed down from generation to generation, providing you with culinary performance and elegance.

With customisable choices of colours and trims, there are no less than 8,000 options available for you to design your own 'bespoke' cooker. A design masterpiece to suit your own needs, desires and appetites.



Central island with Château 165, USA.







FLAMBERGE

A SIGNATURE PIECE FROM LA CORNUE.

"A cook may be taught, but a man who can roast is born with the faculty". Brillat-Savarin

The Flamberge combines professional performance with a stunning design.

A technological gem that maximises heat circulation, it enables you to roast meat, poultry, fish or even whole fruit and vegetables with panache, enhancing all the flavours whilst retaining tenderness to delight the taste buds.



CULINARY

Architecture

As La Cornue's aim is to enhance cooking and kitchens, we pour all our expertise into offering you our comprehensive Culinary Architecture design solution where the oven takes pride of place.

Each of our projects is 'made-to-measure', designing the layout of your kitchen units as well as areas for preparing, cooking, storing and preserving food. Our aim is to meet your own particular needs and create a warm, welcoming and sociable space that embodies your vision of the perfect kitchen.





Château 150, flamberge rotisserie and cabinetry, USA.



Central island and flambé, France





SPECIAL TIMES



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 single aim 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 OFFER
