

CHATEAU G4



Technology for the ultimate in cooking
Available from March 2015

One hundred and seven years after the invention of the vaulted oven, we are proud to present the latest inception of La Cornue Chateau ranges named G4, as befits the fourth generation of our vaulted oven. The technical improvements of the G4 are designed to satisfy every cook, be they a professional or amateur gourmet.

Four years of research and development went into designing and creating this new generation oven. And it was well worth it because, today, our new ranges are now equipped with an exclusive patented innovation: the RCC disk, standing for Radiation, Convection and Conduction.

A genuine technological and gastronomic jewel, our new G4 range is proudly and individually manufactured in France by the craftsmen in our workshops at Saint-Ouen-l'Aumône.

The Chateau G4 range has 8 models, from 75 cm to 180 cm wide. From 120cm wide and above, the ranges have two vaulted ovens, one gas, primarily for roasting meat, and the other electric, for baking and pastries. Each Chateau also comes with a bespoke hob, customised to order with gas, electric or combination rings.

The Chateau G4 is available in 30 colours, including the new greige, and 12 coating finishes. Many other style and material options, such as carbon fibre, are also available.

Around 1,000 La Cornue units are manufactured every year. Each one is the original, numbered work of one individual craftsman. Choosing a La Cornue range is a creative event. Every range is unique, as is every customer.



THE GAS OVEN

Patented invention: the RCC disk*

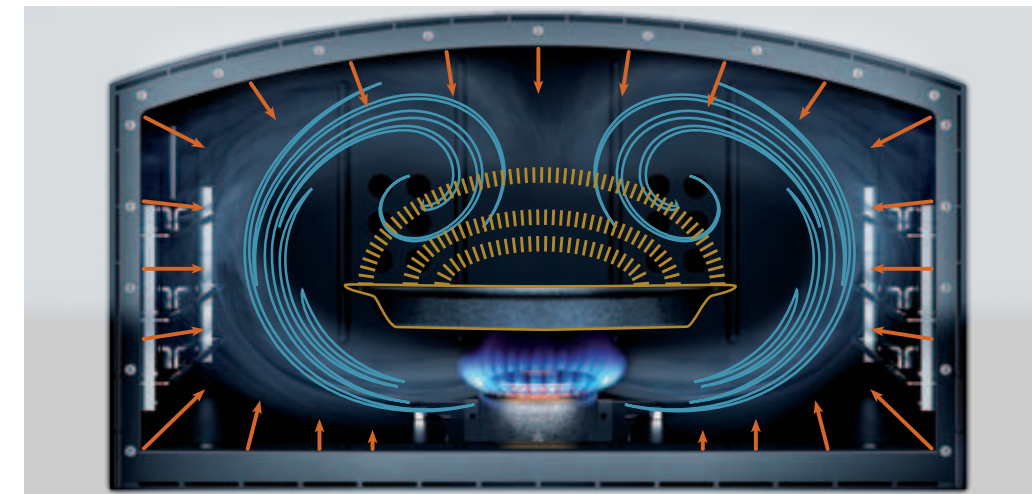
In the G4 gas oven, the traditional burner tube has been replaced by an entirely new assembly. A highly energy-efficient circular burner is situated in the centre of the oven floor, crowned with the cast iron RCC disc.

Simultaneously diffusing and retaining heat, the RCC disk ensures regular heat distribution in three distinct ways: **Conduction** (when, for example, a casserole dish is put to simmer directly on top of the disk) as well as natural

Convection, with regular and even circulation of hot air, and **Radiation**, as the heat reflects off the interior walls.

*Patent filed in November 2014 at the INPI (National Industrial Property Institute).

→ Radiation ↻ Convection ||||| Conduction



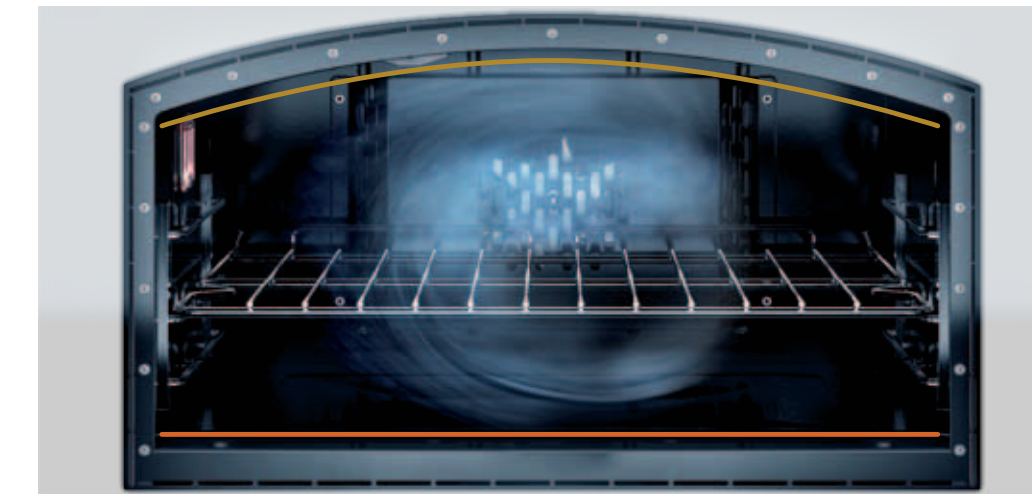
THE ELECTRIC OVEN



The latest generation electric oven has four cooking modes, is easy to use and has very precise temperature controls. With the control knobs situated to the right of the oven, you can

easily select the cooking method you need: **grill**, **oven floor**, **floor-vault combination** or **forced convection**.

Grill Oven floor: conventional heat Floor-vault combination Forced convection



CHARACTERISTICS OF THE G4 OVENS



These technological innovations have been checked and approved by La Cornue's resident chef using highly sophisticated culinary tests.

G4 GAS OVEN

With the RCC Disk (Radiation, Convection and Conduction), a patented La Cornue innovation

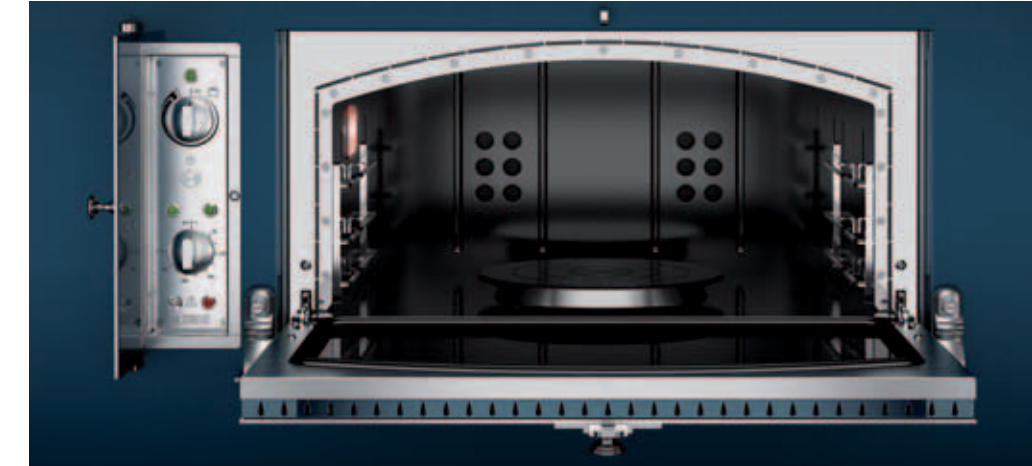
- Less than 8 minutes to preheat to 200°C
- Temperatures from 50°C to 275°C
- Electric grill with two combinable zones
- 69 or 50 litres in volume
- Energy class A: complying with the Eco Design 2020 European standard
- Solid door with ceramic coating for low-temperature safety

G4 ELECTRIC OVEN

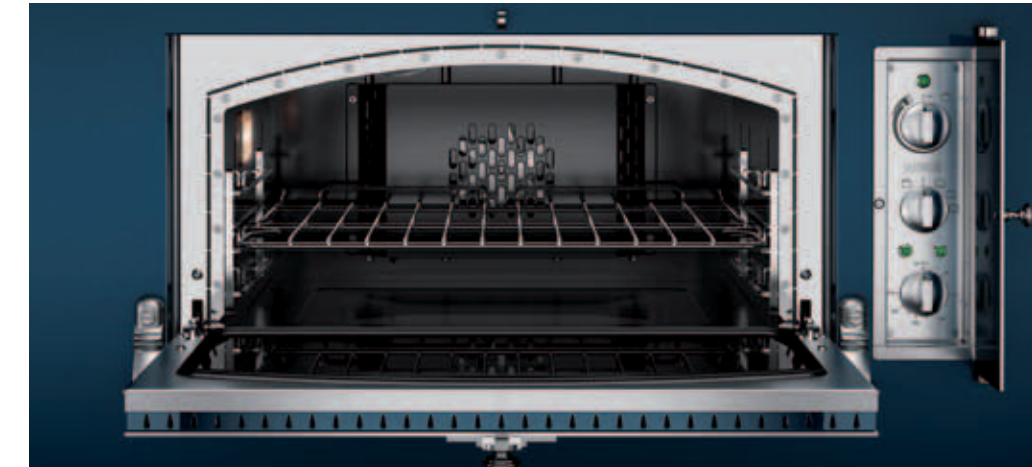
4 cooking modes: grill, oven floor, floor-vault combination and forced convection.

- Less than 13 minutes to preheat to 200°C (in forced convection mode)
- Temperatures from 50°C to 275°C
- Electric grill with two combinable zones
- 80 or 58 litres in volume
- Energy class A: complying with the Eco Design 2020 European standard
- Solid door with ceramic coating for low-temperature safety

G4 GAS OVEN



G4 ELECTRIC OVEN



LA CORNUE

CHÂTEAU G4



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