

LA CORNUE

CASTEL 60

Château Range



CASTEL 60

La Cornue's latest creation completes the iconic Château range. The Castel 60 features all the classic prestigious elements of the brand's historical ovens. The smallest piece in the Château range is designed with today's lifestyles in mind, to fit into modern houses, holiday homes or urban apartments.

A BRIEF HISTORY...

Created in 1964 by the second generation of the Dupuy family, the Château range is a testament to La Cornue's unique expertise and a definitive entry into the world of top-of-the-range cooktops. The result of over 100 years of research and development, each 'Château' cooker is entirely hand-assembled by craftsmen in the workshop in Saint-Ouen l'Aumône, France. Their knowledge and expertise has been passed down from generation to generation, providing you with culinary performance and elegance.

Equipped with an electric version of the iconic vaulted oven to guarantee even, flavoursome cooking, the Castel 60 is also the first La Cornue cooker to be fitted with a four-zone touch control induction hob. It boasts all the hallmark La Cornue details such as the tea towel rail, snail knob and the engraved 5-star plate. Customisable with a wide range of colours and finishes, including options for fully unique bespoke colours, it blends in seamlessly with the La Cornue range of cookers.



Castel 60 in Graphite, polished stainless trim

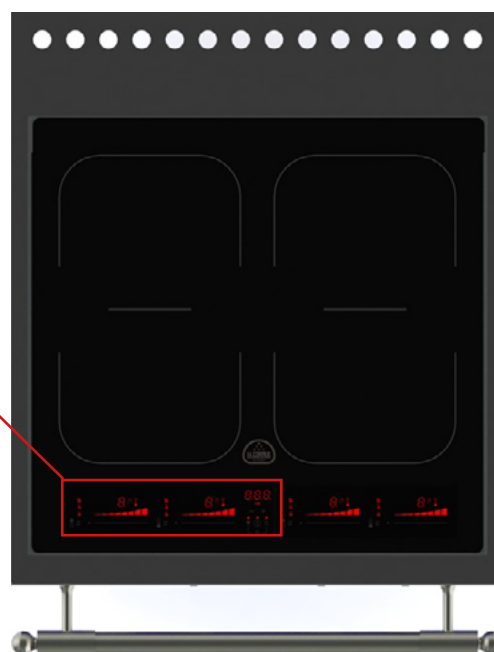
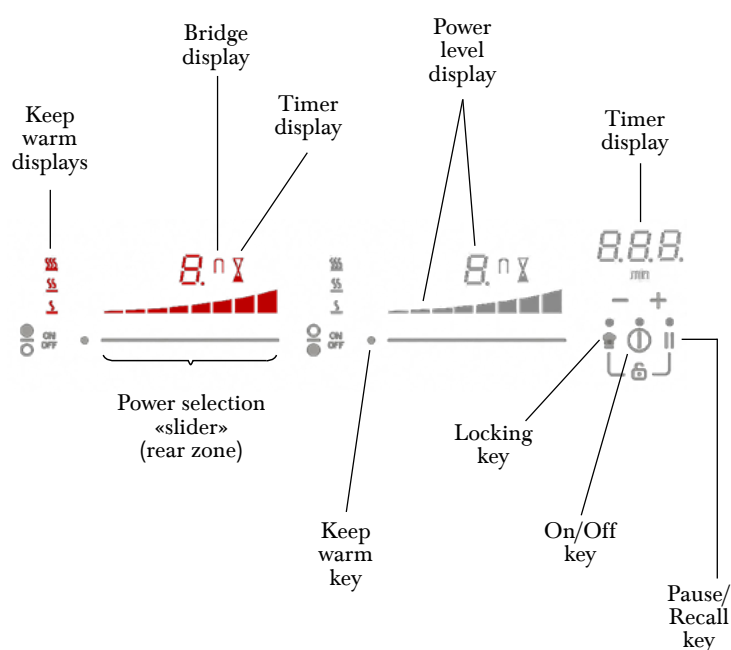


Castel 60 in Moss Green, brushed brass trim

MAIN CHARACTERISTICS

Electric vaulted oven
4-burner touch control induction hob
Choice of colours and trims
La Cornue 5-star customisable brand plate
Energy class A (oven)
Integrated standard flat backsplash

INDUCTION HOB



INDUCTION HOB

- Touch control panel
- Touch-sensitive slider control
- Pan detection
- Residual heat indicator
- Booster and Double Booster function
- Timer function
- Automatic cooking programming
- Pause & recall function
- Keep warm function
- Bridge and automatic Bridge function
- Grill function
- Control panel lock
- Chef function: divides the hob into 2 large cooking zones

ELECTRIC VAULTED OVEN

- Pre-heating time: less than 13 minutes to reach 200°C (in forced heat mode)
- Temperature setting from 50°C to 275°C
- Electric grill with two combinable zones
- 58 litre capacity
- Energy class A: complies with European Eco-design regulations
- Solid glass ceramic door for total low temperature safety

N.B. More details on the various functions and start-up are provided in the manual.

TECHNICAL SPECIFICATIONS



COOKER	
HEIGHT (MM)	920
WIDTH (MM)	600
DEPTH (MM)*	700
WEIGHT (KG)	130
ELECTRICAL SUPPLY	9925 W
OVEN	
HEIGHT (MM)	259,4
WIDTH (MM)	386
DEPTH (MM)*	466
USABLE CAPACITY (L)	58

* The depth does not include the tea towel rail. Please refer to the installation instructions for detailed measurements and space requirements.

COLOURS

The Castel 60 is available in over 40 enamel colours.
Bespoke colours are also available.

Pure White	Montagne	Icy Blue	Royal Blue	Azulejo Blue	Dark Navy Blue	Brilliant Black	Matte Black
Milk White	Roquefort	Summer Blue	Basilica	Peacock	French Blue	Wintersky	Ultra Black
Tapestry	Ocean	Pasture	Almond Green	Rush Green	Pistachio	Quintessential Teal	Imperial Green
Provincial	Moss Gen	Greige	Sahara Sand	Amber	Cocoa	Truffle	Chocolate
Blanc	Antique White	Graphite	Berry	*Brushed Copper	*Brushed Brass	*Stainless Steel	*Carbon Fiber

FINISHES

We offer 4 categories of finish for a total range of 16 finishes in the following materials:

Brushed or Polished Stainless Steel	Brushed or Polished Brass	Matte Black	Polished Copper	Bronze	Velvet Blue	Tournaire	Silver Plated	24-Carat Gold Plated

Warranty : La Cornue ranges come with a five-year parts and labour warranty.