



L'ATELIER
Paris Haute Design

INSTALLATION, OPERATION, AND MAINTENANCE MANUAL

FREESTANDING DUAL FUEL RANGES

For Household Residential Use Only

Household Cooking Gas Appliances [CSA/ANSI Z21.1/CSA 1.1:2018 Ed.2+E2019]
Electrical Features Of Fuel-Burning Equipment (R2014) [CSA C22.2#3:1988 Ed.7+G1;G2]
Standard for Safety Household Electric Ranges [UL 858:2014 Ed.16+R:18Apr2022]
Household Cooking Ranges (R2021) [CSA C22.2#61:2016 Ed.9+U1]



⚠ WARNING

WARNING: IF THE INFORMATION ON THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE, ELECTRIC SHOCK OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER

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ABOUT THIS GUIDE

Description of the User

This manual has been compiled to provide the most recent technical service and user information about the L'Atelier Paris ranges. This information will enable a service technician to install, troubleshoot, and service the range and enable users to operate the range. Service technicians should read the complete instructions contained in this manual before initiating any installation, service, or repairs. Users should read this manual before operating the range.

Conventions Used in this Guide

The following style conventions are used in this document:

Bold

- Names of product elements and options

Italic

- Publication titles
- Emphasis (for example, a new term)

Explanation of Safety Warnings

⚠ DANGER

"DANGER" indicates a hazard with a high level of risk which, if not avoided, will result in death or serious injury.

⚠ CAUTION

"CAUTION" indicates a hazard with a low level of risk which, if not avoided, may result in minor or moderate injury.

⚠ WARNING

"WARNING" indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.

NOTICE

"NOTICE" Indicates information considered important, but not hazard-related.

Retaining Instructions

- Ensure that each person who uses the product has read and understood this guide and its safety instructions before using this product.
- Keep all safety information and instructions for future reference and pass them onto subsequent users of the product.
- The manufacturer is not liable for cases of material damage or personal injury caused by incorrect handling or non-compliance with the safety instructions. In such cases, the warranty shall be voided.

Obtaining Documentation

The latest version of the documentation is available upon request. Please contact us at tech@leatelierparis.com.

Technical Assistance

Installation and service shall be performed by a qualified installer, service agency, or gas supplier. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

NOTICE

L'Atelier Paris assumes no responsibility for any repairs made by anyone other than authorized service technicians. The information and images are the copyright property of L'Atelier Paris. Neither this manual nor any information or images contained herein may be copied or used in whole or in part without the express written permission L'Atelier Paris. All rights reserved.

Warranty Information

Limited Residential Warranty

Our freestanding, built-in and island gas ranges and their component parts (the “products”), subject to the terms listed below, are warranted to be free from defective materials and workmanship from the date purchased for 10 years.

L'Atelier Paris Haute Design, agrees to repair or replace, at its sole discretion, any part which proves to be defective during the warranty period when subjected to normal domestic use and service.

The warranty applies only to products installed for normal residential use excludes use of the products in all commercial locations such as restaurants, food service locations and institutional food service locations. The warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair and does not cover normal wear and tear. The warranty is valid to the original purchaser only and is non transferable.

Terms applicable to the Warranty

This warranty extends to the original purchaser of the product only. The product must be purchased in the country where service is requested. If the product or one of its component parts contains a defect or malfunction during the warranty period after a reasonable number of attempts by the warrantor to remedy the defect or malfunction, the owner is entitled to replacement of its component part or parts. Replacement of a component part includes its free installation, except as specified under the limited warranty.

Under the terms of this warranty, service must be performed by a factory authorized L'Atelier Paris Haute Design service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. The purchaser/owner shall be responsible for proper installation, providing reasonable and necessary maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service.

L'Atelier Paris Haute Design uses high quality processes and materials produce the color finishes on its products. However, slight color variation may be noticed because of the inherent differences in painted parts and finish trim parts as well as differences in kitchen lighting, product locations, and other factors. Therefore, this warranty does not apply to color variation attributable to such factors .

What is not covered by this warranty

This warranty shall not apply to damage resulting from abuse, failure to provide reasonable and necessary maintenance, accident, delivery, negligence, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, scratches to the paint or any part of the unit or repair or service of the product by anyone other than an authorized L'Atelier Paris Haute Design service agency or representative. This warranty does not apply to commercial usage or to normal wear and tear.

LIMITATION OF REMEDIES AND DURATION OF IMPLIED WARRANTY OWNER'S SOLE AND EXCLUSIVE REMEDY FOR A CLAIM OF ANY KIND WITH RESPECT TO THIS PRODUCT SHALL BE THE REMEDIES SET FORTH ABOVE. L'Atelier Paris Haute Design IS NOT RESPONSIBLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO FOOD OR MEDICINE LOSS, DUE TO PRODUCT FAILURE, WHETHER ARISING OUT OF BREACH OF WARRANTY, BREACH OF CONTRACT OR OTHERWISE. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusions may not apply to you.

ANY IMPLIED WARRANTIES OF MERCHANT ABILITY OR FITNESS FOR A PARTICULAR PURPOSE APPLICABLE TO THIS PRODUCT ARE LIMITED IN DURATION TO THE PERIOD OF COVERAGE OF THE APPLICABLE EXPRESS WRITTEN LIMITED WARRANTIES SET FORTH ABOVE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Service

To obtain warranty service, contact please contact L'Atelier Paris Haute Design

By Phone 1 800 792 3550

Via email warranty@LeAtelierParis.com

Provide us with the model and serial number and date of original purchase or closing date for a new construction.

For more information you may also visit our website at www.LeAtelierParis.com

IMPORTANT: Retain proof of original purchase for warranty. Specifications subject to change without notice.!

SAFETY

⚠ WARNING

Read and understand this manual and its safety instructions before using the product. Failure to do so may result in serious injury or death.

How to Use this Product Safely

Vulnerable People Safety Information

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not store items of interest to children in cabinets above the appliance or on the backguard of a range. Children should not be left alone or unattended in the area where appliance is in use. Do not allow children to climb or play around the appliance. Children climbing on the appliance to reach items may be seriously injured. They should never be allowed to sit or stand on any part of the appliance.

Intended Use Safety Information

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- Do not use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- Do not cover any slots or holes in the oven door, control panel, worktop ventilation and backsplash, or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the range and may cause carbon monoxide poisoning.
- All our cooking appliances are intended for domestic use only. In the event of non-domestic use, the manufacturer shall not incur any liability, and the warranty shall be considered void.

- Do not leave any items on the range cooktop. The temperature may ignite flammable items and may increase pressure in closed containers, which may cause them to burst. Many aerosol-type spray cans are explosive when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Keep appliance area free and clear from combustibles.
- Many plastics will burn and most are damaged by heat. Keep plastic items away from parts of the range that may become warm or hot. Do not leave plastic items on the cooktop as they may burn, melt or soften if left too close to a vent or a lighted burner.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan by covering the pan completely with a well-fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher. If fire is in an oven pan, smother by closing oven door. Open doors and windows or if a hood is fitted turn it on to remove smoke and odor.
- Do not touch the cooking surface, burners, grates, or any areas near them. Surface burners or appliance may be hot even though flames are not visible. Areas near surface burners or appliance may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

Installation Safety Information

- The anti-tip device supplied with the ranges shall be correctly fitted when the appliance is installed. This will reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door.
- The kitchen where your appliance will be installed shall have excellent ventilation to the outside for steam and combustion gases removal.
- To prevent fire or smoke damage before using the range, make sure all the packing materials have been removed. Always keep the area around the range free from combustible materials, gasoline, and other flammable vapors and liquids.
- If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over the burners.

Electrical Safety Information

Severe shock, or damage to the range may occur if the range is not installed by a qualified installer or electrician.

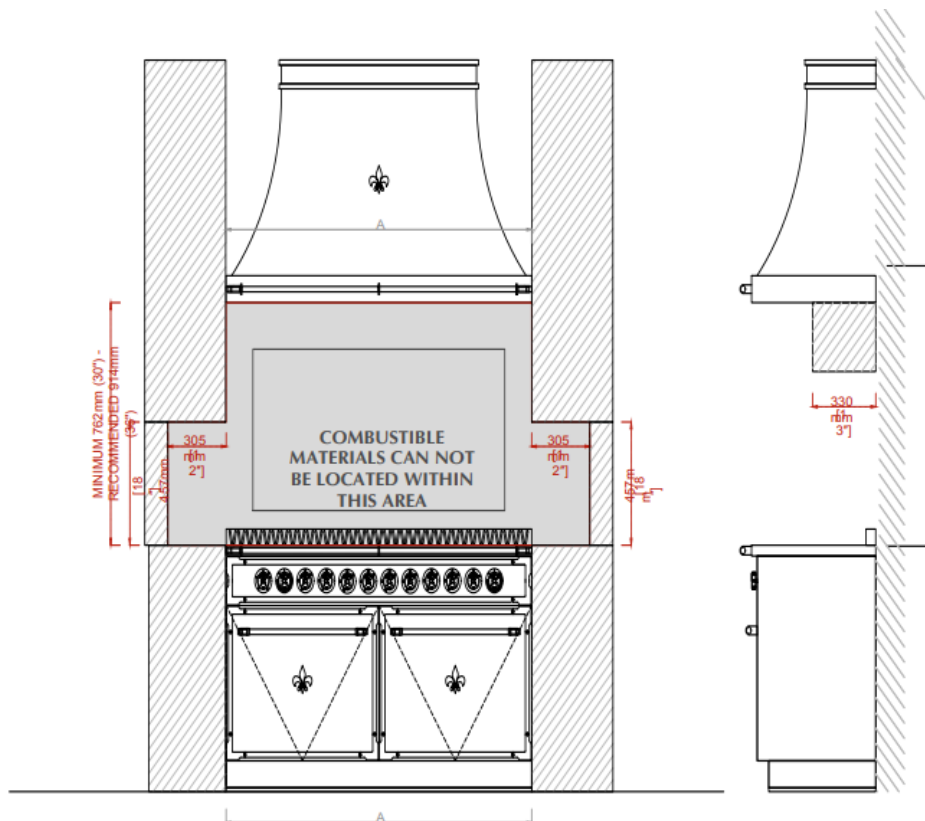
Clearances to Combustible Construction

The minimum horizontal distance from the sides of the appliance to the adjacent vertical combustible walls extending 18" (457mm) above the counter is 12" (305mm).

The maximum depth of adjacent wall hang cabinets is 13" (330mm).

The minimum horizontal distance between overhead adjacent wall hang cabinets can not be less than the nominal width of the appliance.

Any element situated directly above the range must be made of non-combustible material and placed at no less than 30" (760mm) above this unit. Clearances to combustible materials: Back of the unit 0" (0mm), sides of unit 12" (305mm) at a maximum depth of 13" (330mm).



Clearances to Combustible Construction

Gas Safety Information

- Purchaser of this appliance shall post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supply company.
- If you smell gas:
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.

Ventilation Safety Information

- Clean ventilating hoods frequently.
- Grease shall not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.
- Do not use air recycling systems. L'Atelier Paris can provide customers with hoods that match their appliance. The hoods are sold with or without blower systems, depending on site requirements.
- Adequate clearance shall be provided for air openings into the combustion chamber.
- Adequate clearance shall be provided for proper operation and servicing of the appliance.

Maintenance Safety Information

Review the instructions in the CLEANING section before cleaning the appliance. Do not use abrasive cleaning cloths or chemicals.

Turn off all burners before cleaning and allow them to cool.

Service and Repair Safety Information

- This appliance contains no user serviceable parts. Contact L'Atelier Paris or a qualified repair technician.
- Disconnect power before servicing.

DESCRIPTION OF L'ATELIER PARIS RANGES

The gleam of sleek metal and polished accents welcome you in, hinting at a classic French-inspired flavor no matter where in the world your kitchen is located.

Meet our sophisticated professional chef-grade L'Atelier Paris French cooking ranges. With a customizable array of options from ovens to range-top cooking elements, each cooking suite is unique, just like its homeowner.

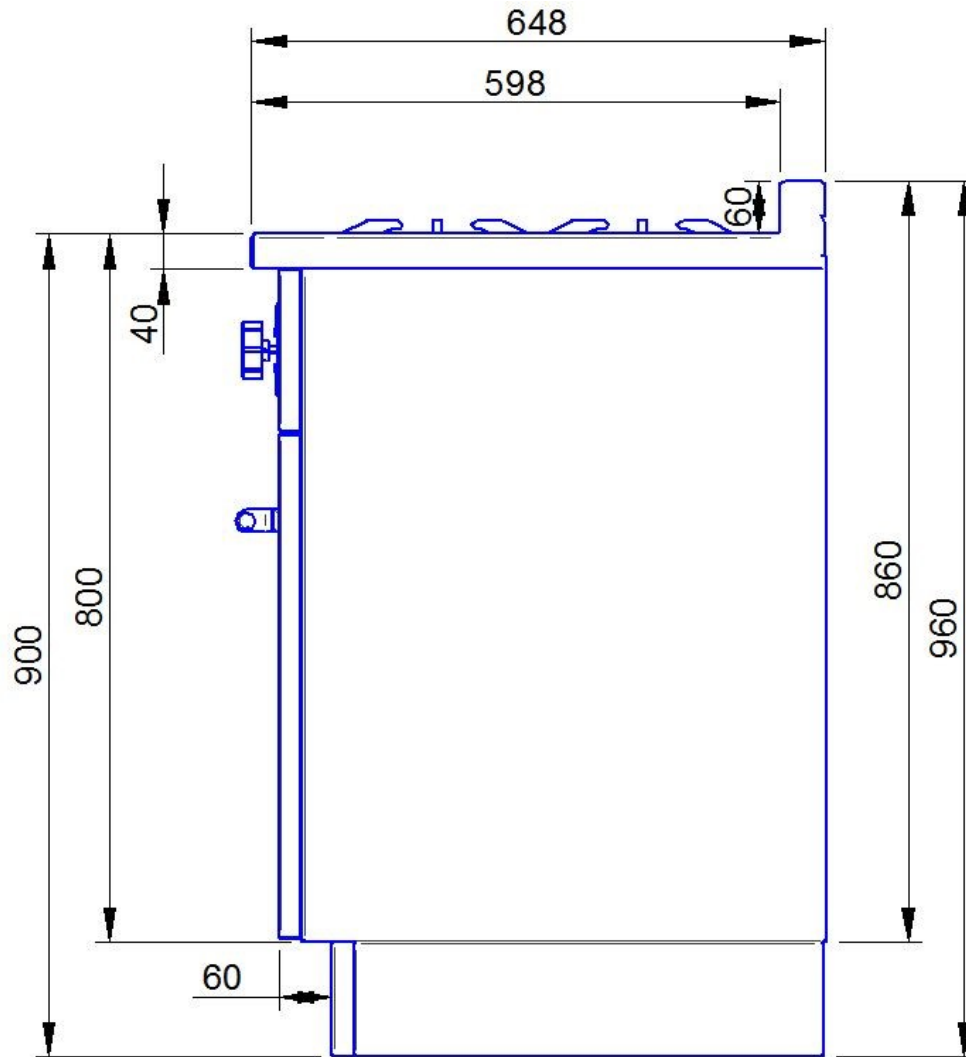
Along with the help of our design team, choose from a diverse color palette and trim finishes to craft the cooking suite that's just right for your home. It will blend into your kitchen's design without ever taking the backseat, offering a subtle charm and Parisian elegance to your space. L'Atelier Paris Haute Design handmade French cooking suites: so luxurious you almost won't want to cook with them.

L'Atelier Paris has two series of high-end ranges. Both series are available in fully customizable configurations.

La Provençal Ranges

Our La Provençal pro-grade cooking ranges, suites, and range-tops are the soul of all we do at L'Atelier Paris. Available in fully customizable configurations, as well as our "prêt-à-porter" preset models, we invite you to explore the best in culinary technology and beauty. The 650mm deep top allows for comfortable cooking surfaces, and our ultra high-efficiency smart gas burner technology reduces the gas consumption while providing enough power for any task. La Provençal ranges are remarkable, flexible, and versatile while still providing an incredible value proposition.

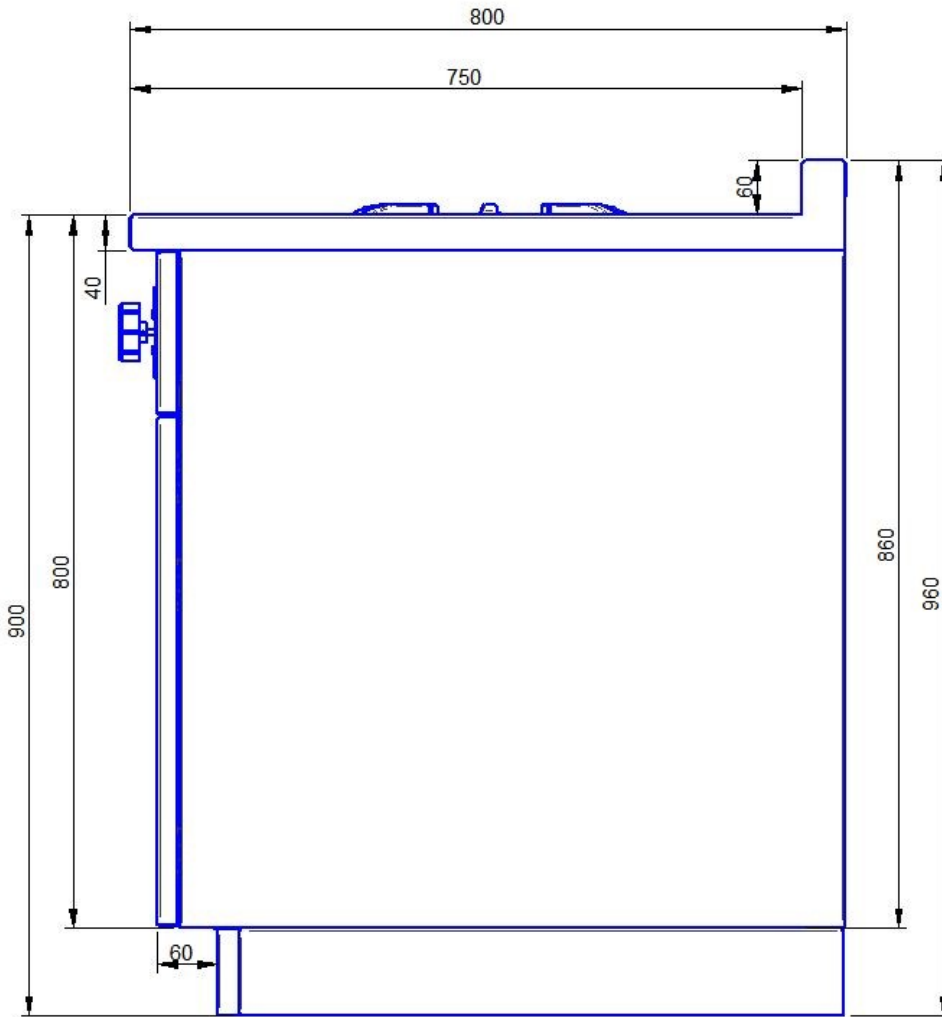
Choose ovens, warming cabinets, storage and weigh which among our rangetop options you can't live without, including a lava rock BBQ, smooth griddle, grooved griddle, coup de feu, and multi-cooker. You can even mix and match electric and gas elements in the same unit to create your dream range.



La Provençal

La Grande Cuisine Professionnelle Ranges

Our La Grande Cuisine Professionnelle cooking ranges, suites, and range-tops are professional custom ranges and suites, also available in fully customizable configurations. 800mm deep tops for high use, flexible and versatile. Choose ovens, warming cabinets, storage and weigh which among our rangetop options you can't live without, including a lava rock BBQ, smooth griddle, grooved griddle, coup de feu, and multi-cooker. You can even mix and match electric and gas elements in the same unit to create your dream range.



La Grande Professionnelle

INSTALLING

The installation of your L'Atelier Paris appliance must conform with local codes or, in the absence of local codes, with the latest edition of the "National Fuel Gas Code," ANSI Z223.1/NFPA 54, in the USA and the Natural Gas and Propane Installation Code, CSA B149.1, in Canada.

In the Commonwealth Of Massachusetts, this product must be installed by a licensed plumber or gas fitter. A "T"-handle type manual gas valve must be installed in the gas supply line to this appliance.

Unpacking

⚠ WARNING



- **Excessive weight hazard.**
- **Tip over hazard.**
- **A child or adult may tip the range and be killed.**
- **Use two or more people to move and install range, depending on the size and the weight of the range.**
- **Failure to follow these instructions may result in death or serious burns to children and adults.**

To install your range or cooktop as soon as it is delivered, you should ensure that your kitchen, gas supplies, and electrical supplies are ready for the installation. The following instructions are to be followed by qualified personnel who are trained to handle extremely heavy loads. Usually, a single-oven range 800mm width may be lifted by two people, but a double-oven cooker is best handled by at least four people with adequate equipment. Larger ranges require more people and equipment.

Ranges are delivered fully assembled. Some of the range parts such as over racks, toe kick, and gas line are shipped on top of the range.

To unpack:

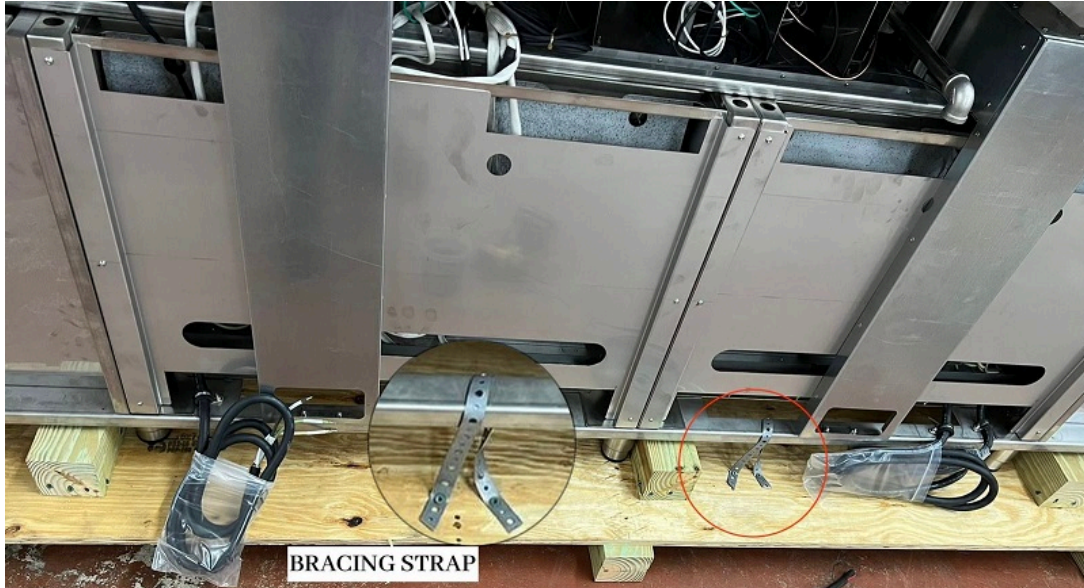
1. Use a hammer and crowbar to open the upper part of the wooden crate.



2. Remove the side of the crate labeled "FRONT."
3. Do not remove the protective shrink wrap or foam padding. They should not be removed until the range is positioned near its final installation area.



4. Remove the bracing straps that attach the range to the bottom of the crate.



5. Lift the range with a forklift.

NOTICE

Do not lift the range using the towel bar or handles. It will damage these decorative parts.

6. Remove the bottom part of the crate.
7. Place the range near its final installation area.
8. Lower the range with leveling feet one at a time.
9. Carefully remove the protective shrink wrap and foam padding.

NOTICE

Do not use a knife or blade to cut the shrink wrap or foam padding. It could scratch the paint or the trim finish.

Moving and Positioning

To move and position the range:

1. Set aside the toe-kicks and keep them safe for later installation.
2. If the range is too heavy, you can remove and set aside the drawers, oven trays, burner grates, solid top, and any other removable accessories.

3. Connect the range to gas supply and electric mains.
4. If needed, use a pallet jack or similar equipment to make slight adjustments to the exact position.

NOTICE

Be very careful when moving and positioning the range to avoid any scratches in the paint or any decorative outer part of the kitchen.

Securing the Range with the Anti-tip Bracket System

The range shall be properly secured using the provided anti-tip bracket system. The anti-tip system may prevent the range from tilting forward and damaging the gas pipe and/or injuring a child or adult.

See the instructions supplied with the bracket to install the anti-tip bracket system.

⚠ WARNING

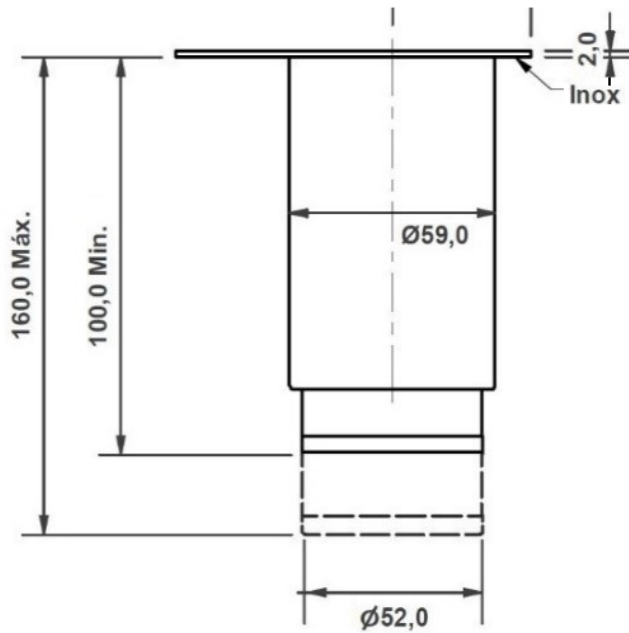
The range may tip if you apply too much force or weight to the open door without having the anti-tip device fastened properly.

Leveling the Range and Adjusting the Height

L'Atelier Paris ranges are equipped with adjustable legs so that the height of the cooktop can be adjusted and the range can be leveled. The typical height is 900mm.

⚠ WARNING

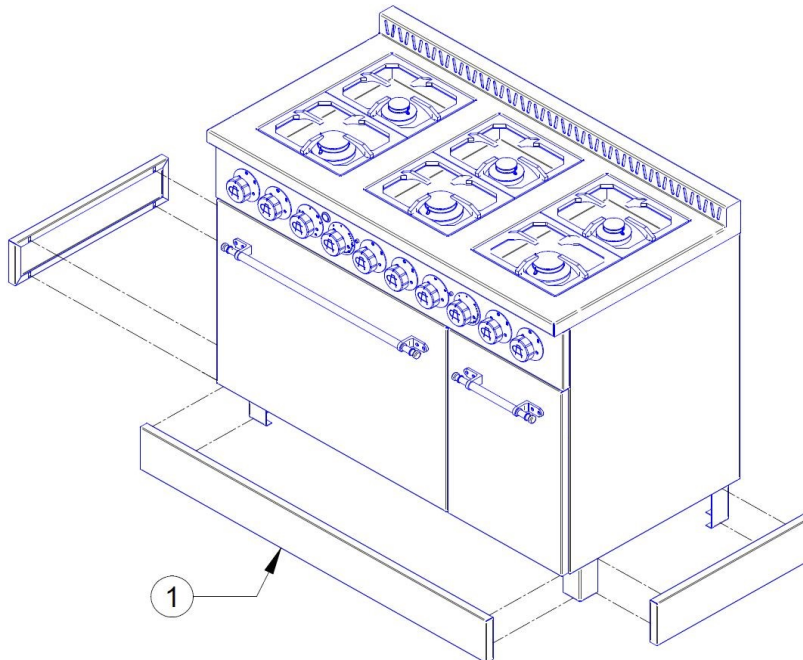
This procedure should be performed by qualified personnel only.



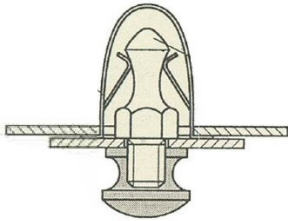
Range foot

To adjust the height and level the range:

1. Remove the front toe kicks and, if necessary, the side toe kicks. The toe kicks are secured in place by ball & stud clips.

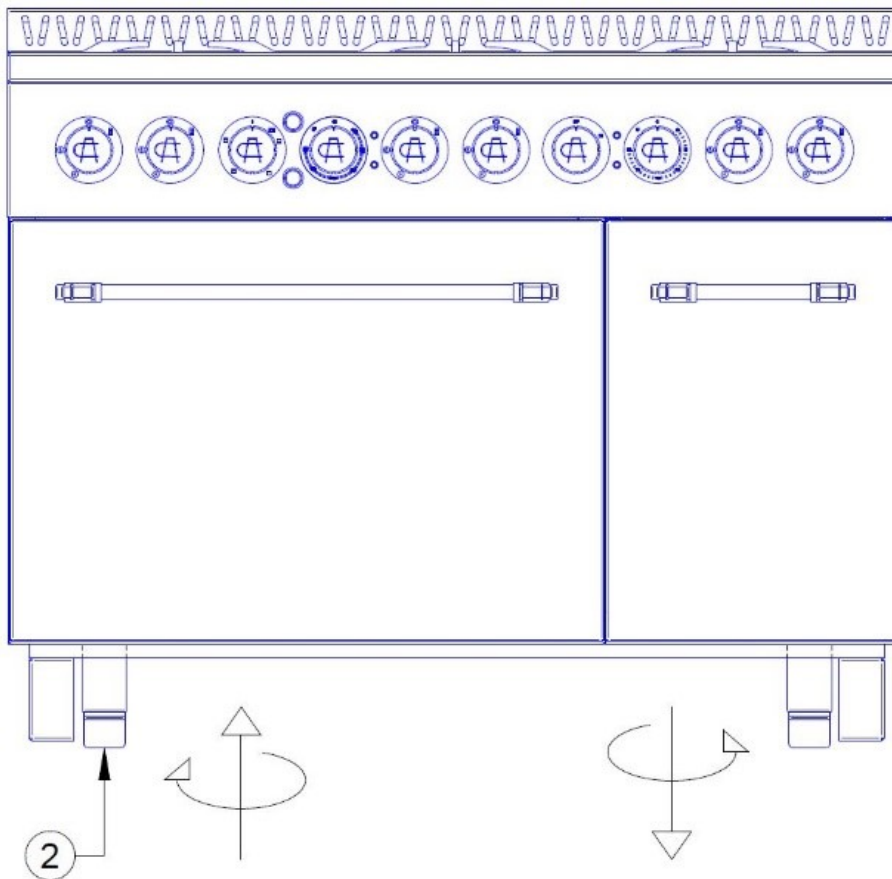


Toe kicks



Toe kick ball & stud clips

2. Turn the bottom section of the foot clockwise to increase the height or counterclockwise to reduce the height.



Range height adjustment

3. Replace the toe kick(s).

Adjusting the Doors

The doors may need to be adjusted after delivery.

To adjust the doors and control panel:

Use an screwdriver to raise or lower each door to allow for proper alignment between the components on both sides.

NOTICE

Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the appliance.

Connecting to Electricity

Every L'Atelier Paris range is custom made and unique, the electrical connections and the electrical service required for the range WILL VARY. Always consult the information on the table below or the information provided at the time of the design of your range for the proper electrical service required for your unique unit.

The appliance shall be electrically installed and grounded by a qualified service technician in accordance with local codes or, in the absence of such codes, with the latest edition of the "National Electrical Code," ANSI/NFPA 70, in the USA and CSA C22.1 in Canada.

⚠ WARNING

Disconnect all the power supply circuits before accessing the junction boxes.

Severe shock, or damage to the range may occur if the range is not installed by a qualified installer or electrician.

Check the power rating at your electric meter (maximal load) to ensure that it is suitable for your model, taking into account all other electrical appliances installed on the same circuit. The tables show the necessary power and amp ratings for each L'Atelier Paris component.

La Provençal				
Cooking Element	Watts	Voltage	Frequency	Amps
Multifunction Electric Oven	3300	208 / 240	50/60 Hz	16.0
Warming cabinet	650	208 / 240	50/60 Hz	3.2
Griddle	2000	208 / 240	50/60 Hz	9.7
Induction burner set	3300	208 / 240	50/60 Hz	16.0
Pasta cooker	3300	208 / 240	50/60 Hz	15.8

La Grande				
Cooking Element	Watts	Voltage	Frequency	Amps
Multifunction Electric Oven	3300	208 / 240	50/60 Hz	16.0
Warming cabinet	650	208 / 240	50/60 Hz	3.2
Griddle	4000	208 / 240	50/60 Hz	19.2
Induction burner set 2	3300	208 / 240	50/60 Hz	16.0
Pasta cooker	6000	208 / 240	50/60 Hz	28.8

This appliance shall be supplied with 208 / 240 voltage and 50-60 Hz frequency. It shall be connected to an individual, properly-grounded branch circuit that is protected by a circuit breaker or time-delay fuse, as noted on the provided MEP (Mechanical, Electrical, and Plumbing) documentation or rating plate. Always follow the provided MEP specifications. Refer to state, municipal and local codes for the best means to connect the appliance to the electrical power supply.

This appliance is equipped with the following wires:

- Black wire - L1 (hot 1)
- White wire - L2 (hot 2)
- Green wire - ground

⚠ WARNING

Never use reductions, shunts, or adapter. They may cause overheating or burning.

Before connecting the appliance to the mains, ensure that the supplying cable does not contact any part that is subject to heating.

Make sure the wires and dedicated circuits are properly sized for the load of each cooking element.

A shock hazard may exist if the electric receptacle or the power cable are not properly grounded and polarized.

Connecting to Gas

Ventilation

A gas cooking appliance produces heat and moisture in the kitchen in which it is installed. The kitchen shall have excellent ventilation to the outside for vapor and combustion gases and a fresh air inlet. Do not use air recycling systems. Ventilation exhaust devices may be vapor aspirators or hoods. Check your local building codes as they may vary from the general rules outlined in this guide.

⚠ WARNING

Do not obstruct flow of combustion and ventilation.

Clearance to Combustible Construction

The minimum horizontal distance from the sides of the appliance to adjacent vertical combustible walls extending 18 inches (457mm) above the top panel is 12 inches (305mm). The maximum depth of overhead cabinets is 13 inches (330mm).

The minimum horizontal distances between overhead cabinets is not less than the nominal width of the appliance. To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units shall be avoided. Any element, either an extraction hood or cabinet, situated directly above the range shall be made of non-combustible material and placed at no less than 30 inches (760mm) above the range. The recommended height is 36 inches (914mm) above the range.

Shutoff Valve

A manual shutoff valve shall be installed in the gas piping external to the appliance. The shutoff valve should be in the same room as the range in a location that allows ease of opening and closing. Do not block access to the shutoff valve. When your appliance is installed between kitchen cabinets, we recommend installing the shutoff valve at the rear of an adjacent cabinet.

The appliance shall be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system.

Gas Pressure Regulator

Since service pressure may fluctuate with local demand, every L'Atelier Paris range shall be installed with a pressure regulator that is accessible when the appliance is in its final position.

The provided pressure regulator is a convertible-type pressure regulator.

NOTICE

Manifold pressure shall be checked with a manometer and shall comply with the values indicated below to avoid damage to the regulator and or the range:

- **Natural Gas 5" WC (12.5 mb)**
- **LP/Propane 10" WC (25 mb)**

Failure to install the supplied regular or improper installation will cause damage to the unit and void warranty.

Incoming line pressure upstream from the regulator shall be 7" WC (17.5 mb) for natural gas & 11" WC (27.4 mb) for LP/propane gas.

The regulator may withstand a maximum input pressure of 1/2 PSI (13" WC (34 mb)). If the line pressure exceeds that amount, a step-down regulator is required. The appliance, its individual shut-off valve, and the pressure regulator shall be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13" WC (34 mb)). The individual manual shut-off valve shall be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13" WC (34 mb)).

The gas regulator shall be installed in the correct direction as illustrated on the next page.



To convert the regulator between natural gas and LP gas:

1. Unscrew by hand the upper cap of the regulator.



2. Remove the plastic attachment from the cap.
3. Reverse its direction.

The letters "NAT" are shown upside down if the cap is held with its outer surface "down". This is the natural gas position as the regulator is delivered from the factory.



Natural gas (NAT) position

LP position

4. Screw the upper cap firmly against the cap by hand.
5. Screw by hand the metal cap in the original position on the regulator.

Gas Requirements

Make sure that the supply line is clear of burrs and metal particles to avoid damage to the gas controls when the gas is turned on.

Connecting to Gas

The installation of your L'Atelier Paris appliance shall conform with local codes.

To connect to the gas line:

1. Prior to installation, ensure that the local distribution conditions, gas pressure type, and adjustment of the appliance are compatible.
2. Turn off the main gas supply valve and leave it off until the new hookup has been completed. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
3. Make the connection to the gas system using a rigid metal pipe and regulation unions, or with a stainless steel hose complying with the local standard. If metal hoses are used, take care that they do not come into contact with mobile parts and are not crushed.

4. The gas intake connection of the appliance has a male thread. When making the connection, take care not to apply stresses of any kind to the appliance. Over-tightening may crack the regulator and cause a gas leak and a possible fire or explosion.

⚠ WARNING

The maximum gas supply pressure to the regulator shall never exceed 13" WC (Water Column Pressure) or 1/2 psi (3.5kPa).

5. Position the range to permit connection at the shut-off valve.
6. Gas supply shall be located near the opening for this appliance.
7. The gas inlet is located 6" down from the top of the appliance at the rear on the right side and 2 1/2" in from the right hand side of the appliance. Make gas connection through rear wall, or on cabinet floor at rear. Install the house gas supply at least 1" from the back wall through rear wall, or on cabinet floor at rear. Install the house gas supply at least 1" from the back wall.

⚠ WARNING

Never reuse old flexible connectors. The use of old flexible connectors may cause gas leakage and personal injury. Always use new flexible connectors when installing a gas appliance.

8. Once the regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.
9. Securely tighten all gas connections.

After connecting the appliance to the gas supply, make sure all burners knobs are in the OFF position and check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks.

NOTICE

- **Tighten all connections if necessary to prevent gas leakage in the range or supply line.**
- **Check the alignment of the control knob valves after connecting the range to the gas supply to be sure the range manifold pipe has not moved. A misalignment may cause the valve stems to rub on the control panel and cause a gas leak.**

Testing for Gas Leaks

Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

⚠ CAUTION

Do not use a flame to check for gas leaks.

To test for gas leaks:

1. When all connections have been made, make sure all range controls are in the Off position.
2. Turn on the main gas supply valve.
3. Use a liquid leak detector at all joints and connections to check for leaks in the system. The leak detector shall be approved by UL or CSA.

If you smell gas:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

NOTICE

- **Gas leaks cannot always be detected by smell.**
- **Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.**
- **If a gas leak is detected, follow the "If you smell gas" instructions.**

Adjusting

Adjusting the Burners

After connecting the range to a gas line, turn on each burner until all of the air is displaced in the gas line (it may take one to five minutes). The flames should be a

blueish color with, at most, a slight yellowish fringe.



Gas flame

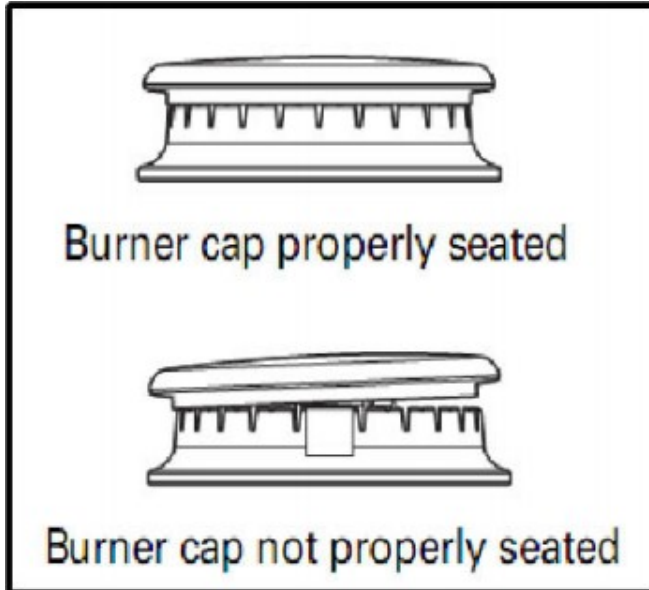
The color of the flame is the key to proper burner adjustment. A good flame is clear, blue, and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. If the flame burns with a long white tip you should call for service.

⚠ WARNING

The electrode of the electronic ignition system is positioned above the surface of the burner base. Do not remove a burner cap or touch the electrode of a burner while another is turned on. Damage or electrical shock may occur.

To adjust the burners:

1. Place burner heads over the burner base. Make sure the hole in the burner head is properly aligned with the electrode in the burner base.
2. Place the burner caps on the burner heads. Make sure that the burner caps are properly seated on the burner head.
3. Operation of the electric igniters should be tested after the range and supply line have been carefully checked for leaks and the range has been connected to electrical power.



Burner cap position

Adjusting a burner's minimum flame

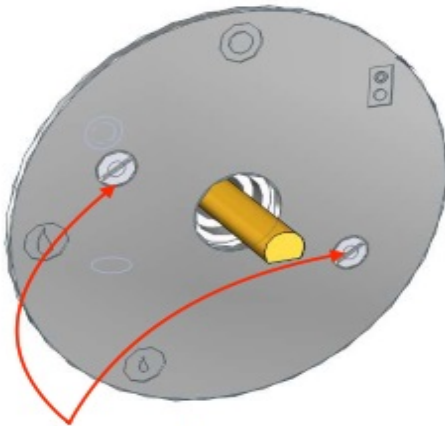
Turn the range burner's knob to **LOW**. The flames should be blue. The flames may have some yellow tipping if you are using LP gas. Foreign particles in the gas line may cause orange flames at first, but this effect should disappear quickly.

To adjust a burner's minimum flame:

1. Remove the burner knob's screws with a screwdriver.

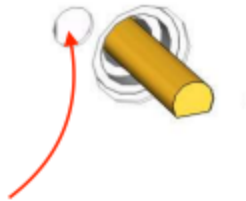


2. Remove the burner plate's screws with a screwdriver.



Remove these screws

3. Insert a screwdriver through the access hole in the valve shaft.

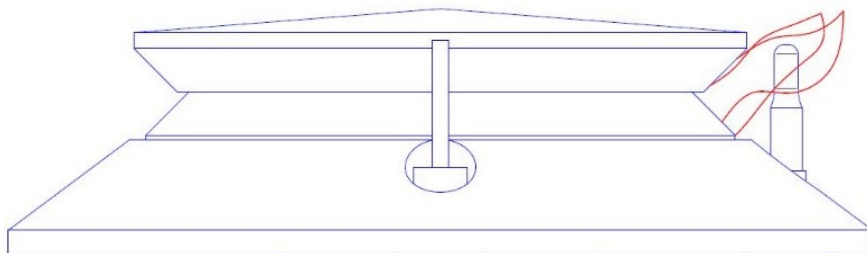


Access to bypass screw

4. Slowly turn the screw until the flame appearance is correct. If the flames are too small or fluttered, open the valve more than the original setting. If the flames are too large, close the valve more than the original setting.

Adjusting a Thermocouple

If the flame goes out when lighting a burner, the thermocouple may not be positioned correctly.



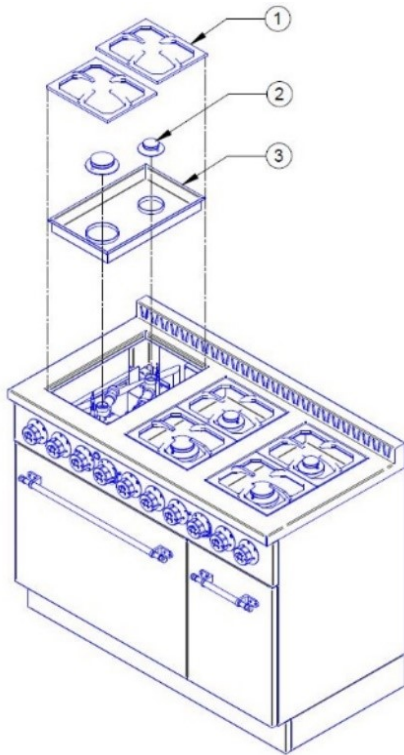
Correctly positioned thermocouple

NOTICE

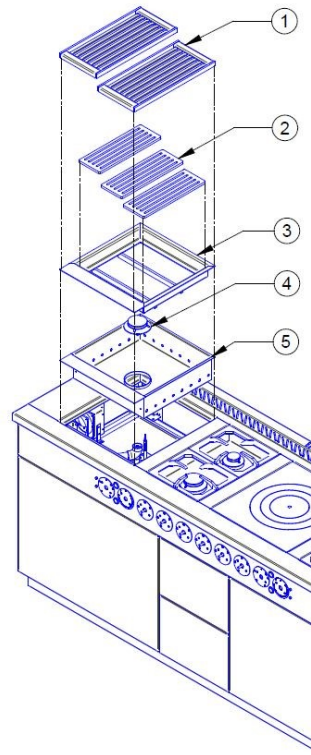
This procedure should be performed by qualified personnel only.

To adjust a thermocouple:

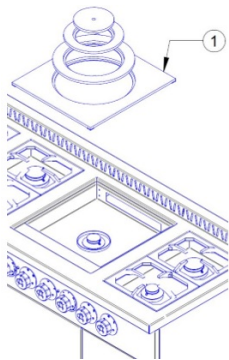
1. Turn off all cooking elements and allow them to cool.
2. Lift and remove the components that make up the cooking element.



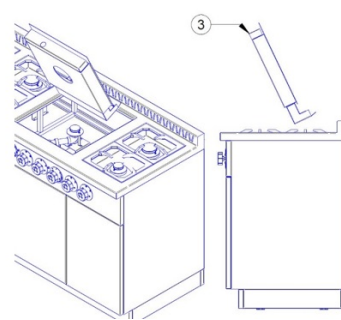
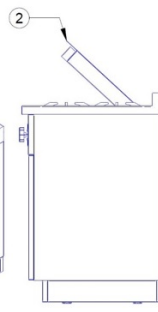
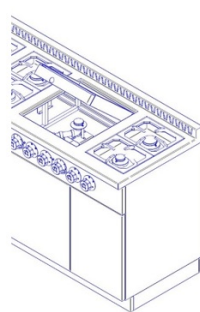
Burner elements



Lava Rock BBQ grill elements



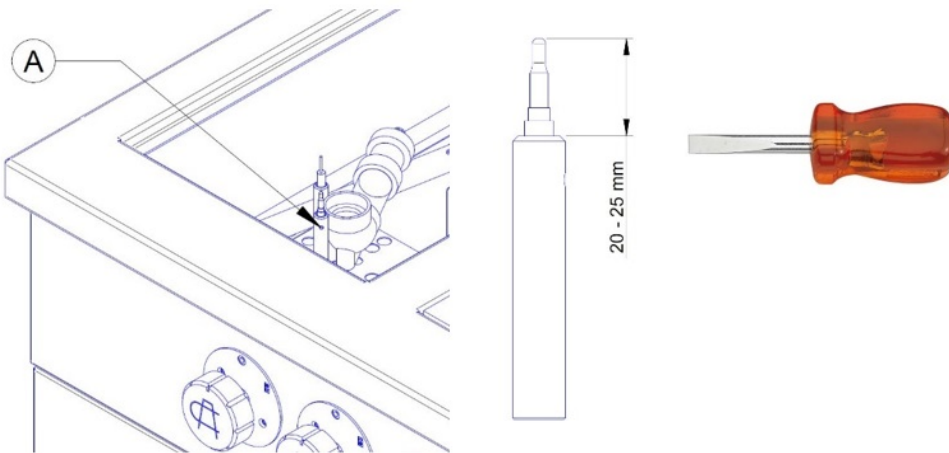
Coup de feu elements



NOTICE

For the coup de feu French top of the La Grande Professionnelle range, the control panel will also need to be removed.

3. Use a flat screwdriver to loosen the screw (A).



Thermocouple

4. Raise or lower the thermocouple. The upper part of the thermocouple should be approximately between 20 to 25mm from the support.
5. Replace the screw.
6. Replace the element's components.

Adjusting a Spark Plug

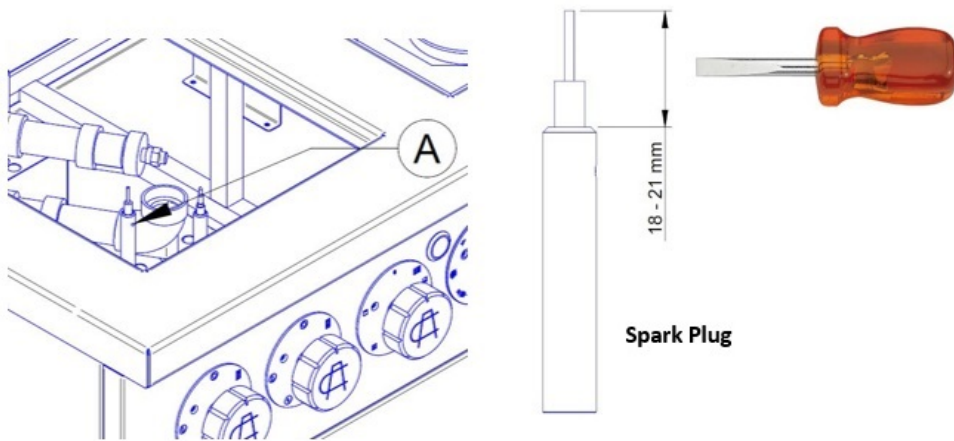
If the piezoelectric spark plug is not positioned correctly, it will not generate a good electric arc.

NOTICE

This procedure should be performed by qualified personnel only.

To adjust the spark plug:

1. Disconnect the electrical supply to the range.
2. Lift and remove the components that make up the cooking element (see steps above).
3. Use a flat screwdriver to loosen the screw (A).



Spark plug

4. Raise or lower the spark plug. It should be approximately 18 to 21mm from the support.
5. Tighten the screw.
6. Reconnect the electrical supply.

Changing the Gas Type

This appliance may be used with natural gas or LP/propane gas. If no special instructions are provided, the range is fitted with orifices for natural gas. A kit for converting to LP gas (not included) may be purchased from L'Atelier Paris.

⚠ CAUTION

Gas type conversion shall be done by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to make the appropriate conversion may result in serious personal injury and property damage. The qualified agency performing this work assumes responsibility for the conversion.

When using propane gas, use a sealing compound on all pipe joints that does not react to propane gas.

The orifices size depends on the gas type. The table below is provided for you to determine which orifice should be used if the type of gas is changed.

La Provençal			
Small Burner		Large Burner	
Natural Gas	LPG	Natural Gas	LPG
3 kW / 11,200 BTU's TG12/17 Ø140/100TH Item code: 20 000 140	3.8 kW /12,400 BTU's TG12/17 Ø095/100TH Item code: 20 000 095	5.5kW 18,766 BTU's D.2/ Injector TG12/17 Ø190/100TH Item code: 20 000 190	5.5kW 18,766 BTU's D.3/ Injector TG12/17 Ø120/100TH Item code: 20 000 120

La Grande			
Regular Burner		Power Burner	
Natural Gas	LPG	Natural Gas	LPG
5.5kW 18,766 BTU's F.2/ Injector TG12/17 Ø190/100TH Item code: 20 000 190	5.5kW 18,766 BTU's F.3/ Injector TG12/17 Ø110/100TH Item code: 20 000 110	7.5kW 25,600 BTU's G.2/ Injector TG12/17 Ø210/100TH Item code: 20 000 210	7.5kW 25,600 BTU's G.3/ Injector TG12/17 Ø140/100TH Item code: 20 000 140

To change the gas type:

1. Turn off the gas supply.
2. Disconnect the range from electrical power.
3. Remove the brisk heat grill.
4. Remove the pan.
5. Remove the burner cap.
6. Unscrew the orifice from the top using a standard 7mm box wrench.
7. Install the new orifice and screw it down completely.
8. Replace the burner cap. Take care to place it correctly on the body of the burner.
9. Place the pan on the fire plate.
10. Place the grill or the fire plate.

NOTICE

The installation is complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

Converting for High Altitude

If the range is to be used above 5,000ft, the burner orifices shall be changed. This conversion shall be performed by a qualified gas installer. Read the instructions before converting this appliance. Failure to convert the appliance correctly shall invalidate any warranty or liability claims and lead to prosecution.

Disconnect the appliance from the gas line before servicing or replacing any gas-carrying components. Use the correct orifices for high altitude as provided by L'Atelier Paris. When you have completed the conversion, check the appliance is gas sound.

Do not use re-conditioned or unauthorized gas controls. Save the orifices removed from the appliance for future use. Check the operation of all burners. After conversion, the installation shall comply with the relevant regulations and the local electricity supply company requirements.

Nameplate Label

The nameplate label of your appliance is on the bottom left. It provides the following information:

- Manufacturer name and address
- Appliance type/model
- Serial number/order number
- Manufacturing date
- Total gas rating BTU/hr
- Type of gas and manifold pressure
- Burner input rating BTU/hr for each burner
- Voltage rating in volts, total electric power in watts, and intensity in amps

USING

⚠ WARNING

- **Use proper pan size. This appliance is equipped with more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.**
- **Do not cook on broken cooktop. If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.**
- **Use only dry potholders or oven gloves. Moist or damp potholders on hot surfaces may result in burns from steam. Never let a potholder touch hot heating elements. Do not use a towel or other bulky cloth in place of a glove. They may catch fire if they touch a hot surface. Use dry oven gloves when applicable - using damp gloves may result in steam burns when you touch a hot surface. Never operate the range with wet hands.**
- **Use only flat-bottomed pans of dimensions suitable for the burners. You can check for flatness by rotating a ruler across the bottom of the pan. There should be no gaps between the pan and ruler. As soon as a liquid comes to a boil take care to turn the flame down to a level that will just keep it simmering.**
- **Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top use due to the sudden change in temperature.**
- **To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.**

- **Use extreme caution when moving the grease kettle or disposing of hot grease.**
- **Do not soak removable heating elements. Heating elements should never be immersed in water.**
- **Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.**
- **Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.**
- **Wear suitable clothing. Never wear loose-fitting or hanging clothes while using the range. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material may be ignited if brought in contact with a burner flame or hot surface and may cause severe burns.**
- **Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns.**
- **During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surface of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surface near these openings, oven doors, etc.**
- **The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances. This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion.**

NOTICE

Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen may reach. Birds have very sensitive respiratory systems. Fumes released due to overheated cooking oil, fat, margarine, or non-stick cookware may be harmful. DO NOT use cleaning agents such as "Easy-Off®" or similar as this can damage the oven elements and VOID warranty.

Before Your First Use

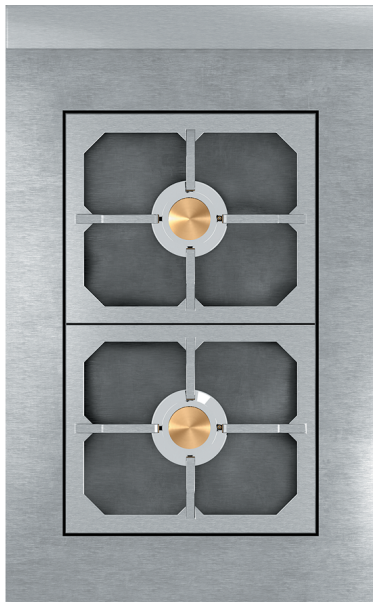
1. Clean the oven interior, door, and oven racks with soap and water to remove some of the manufacturing grease. The remaining oil residue will burn off during the burn-in process.
2. Operate the oven on "Top + Bottom Heat" (see instructions in the Oven Quick Guide) at 500°F with the convection fan ON for 1 hour after it has preheated.
3. After the oven is turned off and has completely cooled, clean the oven interior, door, and oven racks with soap and water one more time to remove any of the remaining residue from the burn-in process.
 - Do not cook any food until the initial burn-in process is completed, dispose any food that is cooked in the oven before the first-time use/burn-in process is completed.
 - Some odor or smoke may be produced during the burn-in process. This is normal.
 - Running a ventilation hood or opening a window will help to circulate airflow in the room and reduce the amount of odor or smoke that may be produced.
 - Oven cracking or popping noises the first few times of use is considered normal.
 - Animals sensitive to odors may be impacted by the burn-in process. Use ventilation and move pets to an area away from the kitchen as needed.

Cooking Elements

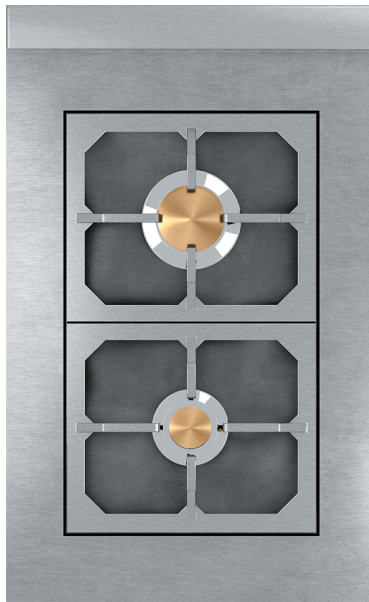
Two Burners Set

L'Atelier Paris ranges include an ultra high-efficiency brass gas burner set with two burner sizes.

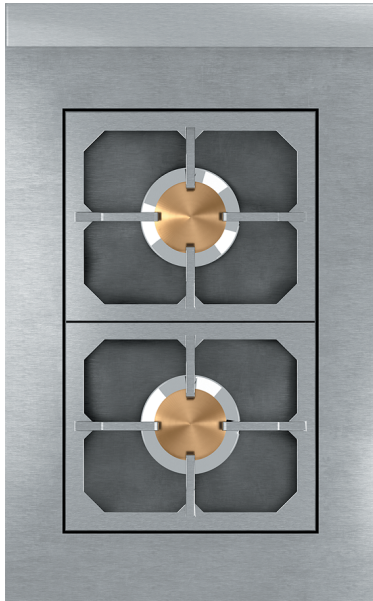
- Small burner 3 KW / 11,200 BTUs (Natural Gas) & 3.8 KW 12,400 BTUs (LGP) consumption with electric ignition and safety thermocouple
- Large burner 5.5 KW / 18,776 BTUs (LGP or Natural Gas) consumption with electric ignition and safety thermocouple



Two small burners



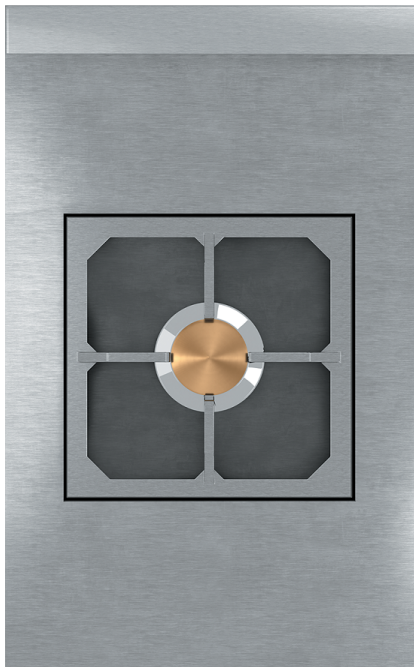
One small burner and one larger burner



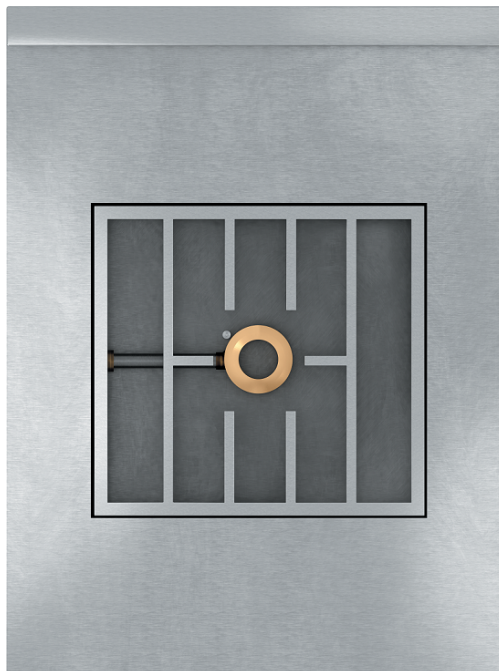
Two large burners

Single Gas Power Burner

Both ranges have the option of a single large burner. This burner consists of an ultra high-efficiency brass gas burner with cast iron grates with 5.5 KW / 18,776 BTUs (LGP or Natural Gas) consumption with electric ignition and safety thermocouple.



La Provençal - single power burner

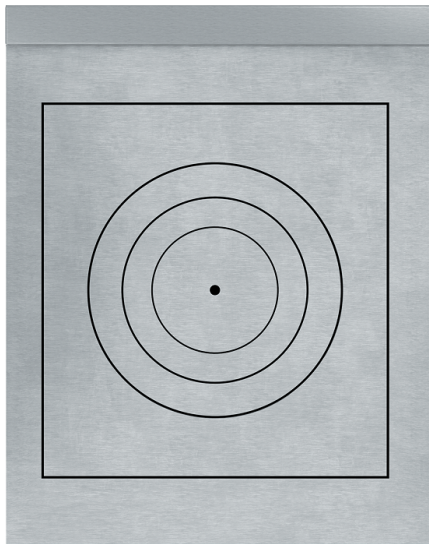


La Grande - single power burner

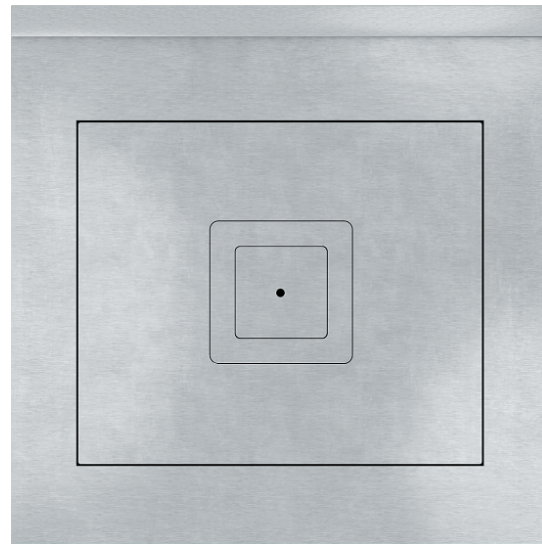
Coup de Feu French Top

One of the most powerful and versatile tools in any chef's arsenal, a coup de feu is the only choice for slow cooking at low temperatures, simmering decadent sauces, and no-fuss cooking of multi-stage recipes. A coup de feu French top is available in 2 different configurations according to the range style.

The coup de feu La Provençal range is gas-powered by an ultra high-efficiency 3 KW / 11,200 BTUs (Natural Gas) & 3.8 KW 12,400 BTUs (LGP) burner



Coup de feu La Provençal



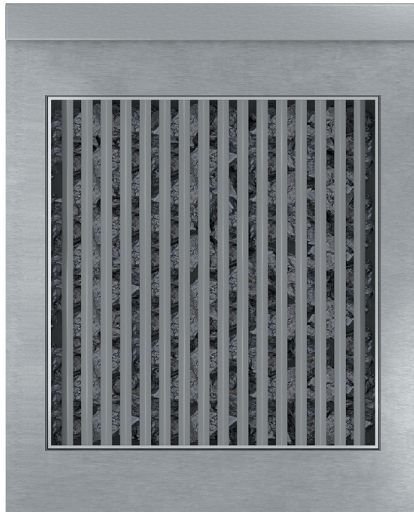
Coup de feu La Grande

The coup de feu La Grande Professionnelle range is gas-powered by an ultra high-efficiency 18776 /5.5KW (LGP or Natural Gas) burner in stainless steel.

Gas Powered Lava Rock BBQ Grill

Gas powered fully stainless steel unit featuring ultra high-efficiency burners.

Specially designed for BBQ grilling over lava rocks, this unit can easily (and safely) attain 500 scorching degrees Fahrenheit. You will never use a grill that heats more quickly or with greater energy efficiency. Adding a lava rock grill truly makes your L'Atelier Paris range an "all-in-one" cooking unit to be envied.

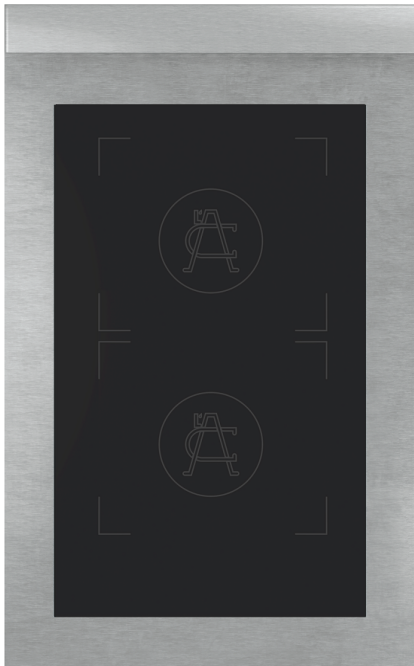


Cooking utensils should not be used on the BBQ

BBQ Grill

Double Induction

The double induction burner set consists of one 1.4 KW and one 2.8 KW electrical induction burner. Proudly emblazoned with the legendary L'Atelier Paris logo, this sleek induction burner set is the ultimate in speed, control, safety, and energy efficiency. Any cook will love having this induction burner set in their kitchen, especially when combined with traditional gas burners.

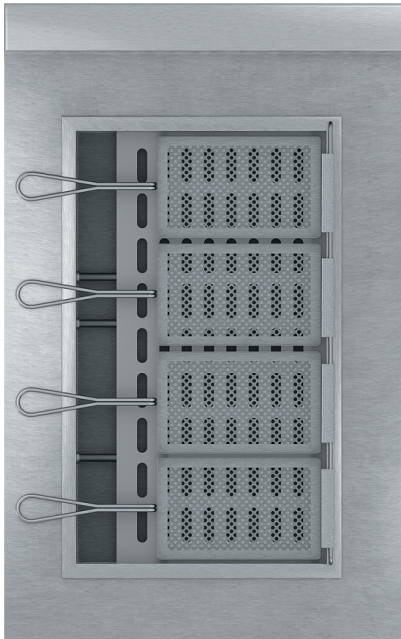


Double Induction

Multi-cooker Steamer & Bain-marie

Our unique all-in-one multi-cooker, pasta cooker, steamer, sous vide, bain-marie and even yogurt maker will change the way you prepare many of your favorite dishes. Simply open the filler valve on the range control panel to fill the cooker and drain it using a valve in the cabinet below. You'll have unprecedented control over the heat and intensity of the boil.

The electric multi-cooker steamer & bain-marie is stainless steel with an electronic thermostatic control and overflow safety valve. Direct plumbing is required.



Multi-cooker steam & bain-marie

Smooth Griddle

The electric smooth griddle provides 2KW of power with an electronic thermostatic control and ultra-quick recovery time. For aficionados of flatbreads, crepes, burgers, fish, vegetables and even the classic American pancake, nothing beats the griddle. Composed of beaten ultra-thick stainless steel to improve heat conduction and response time, the pristine simplicity of its design quality will ensure a lifetime of durability.



Grooved smooth La Grande



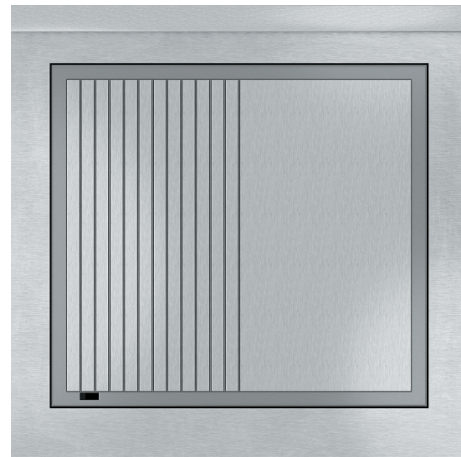
Grooved smooth La Provençal

Grooved Griddle

The electric grooved griddle provides 2KW of power with an electronic thermostatic control and ultra-quick recovery time. The grooved griddle has recently increased in popularity thanks to its remarkable versatility. The grooves allow the griddle to replicate many of the functions of a traditional grill, such as imprinting a classic char pattern onto breads and meat. It also provides pathways for fat to run off, which leads to a leaner, healthier final result.



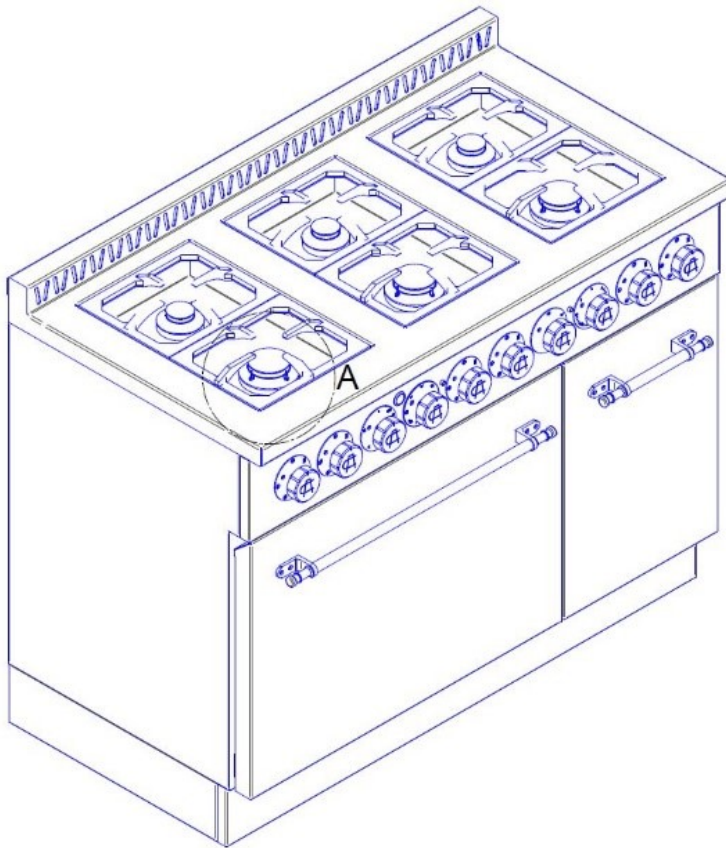
Grooved griddle La Grande and La Provençal



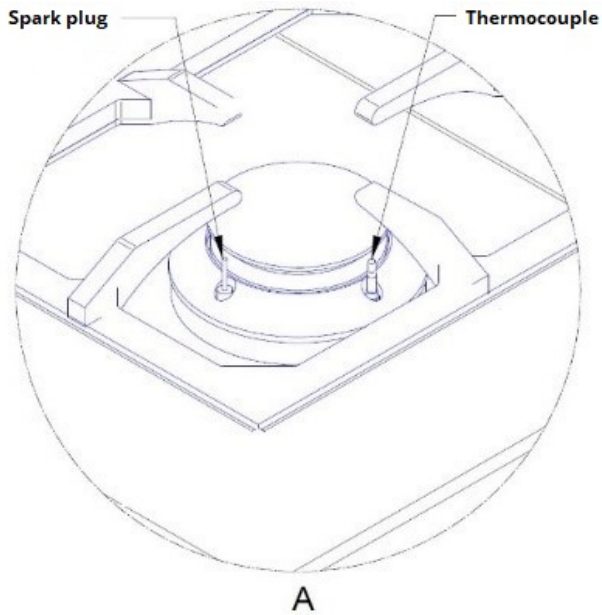
1/2 grooved 1/2 smooth griddle La Provençal

Lighting the Gas Cooking Elements

The gas components of L'Atelier Paris appliances use gas taps with integrated electrical ignition switches. The switches generate a spark with a piezoelectric spark plug which then ignites the gas. A piezoelectric spark plug is located next to each burner, so it not necessary to use accessories to light the burners. As an additional safety measure, the gas taps use a thermocouple to stop the gas flow when the burner fire is extinguished. The thermocouple is also located next to the burner.



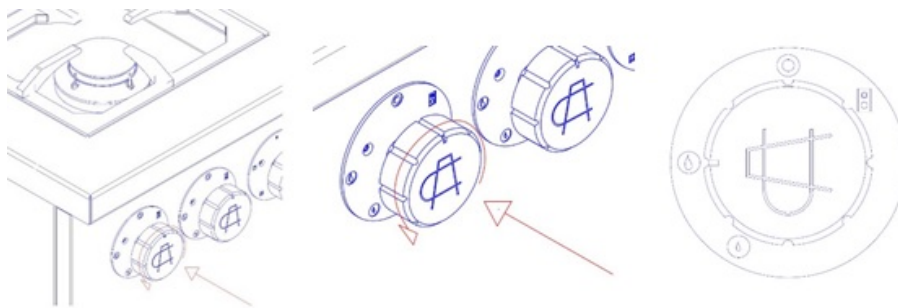
Burner



Spark plug and thermocouple

To light a burner:

1. Press the knob and turn it 90 degrees counterclockwise to the maximum power setting.
2. Once the burner is lit, keep pressing the knob for 5-8 seconds to allow the thermocouple to engage.

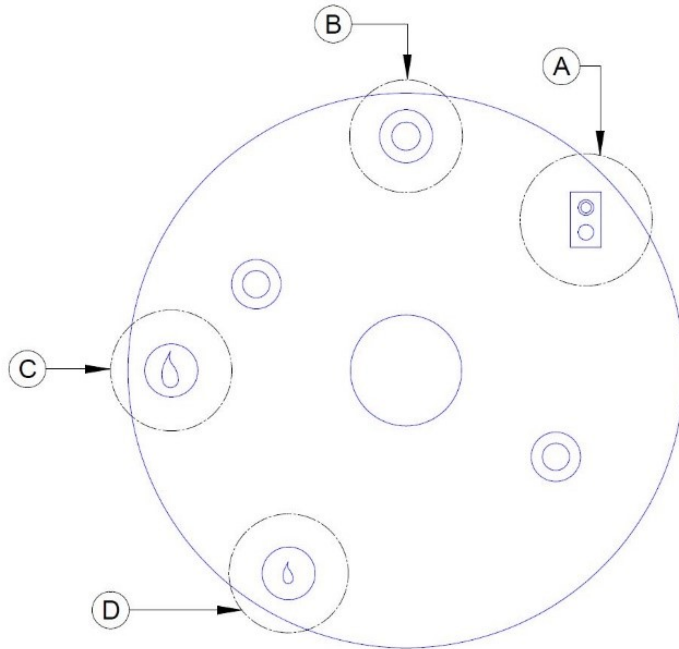


Burner knob

3. Release the knob.
4. Turn the knob to select a power level.

Knob Marking Plates

The knob marking plates are the same for each cooking component. However, the symbol that identifies the component and position **A** is different for each component.



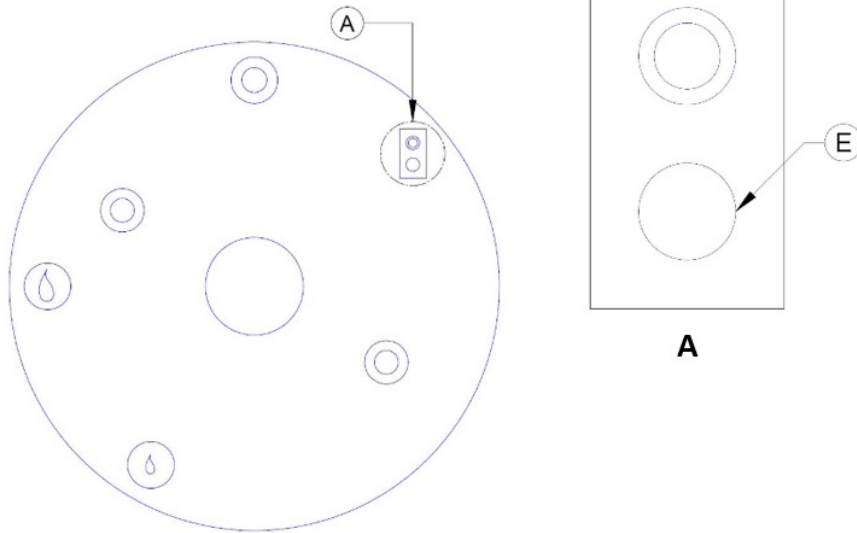
A Identification of component and its position

B Initial position / position 0

C Max power position

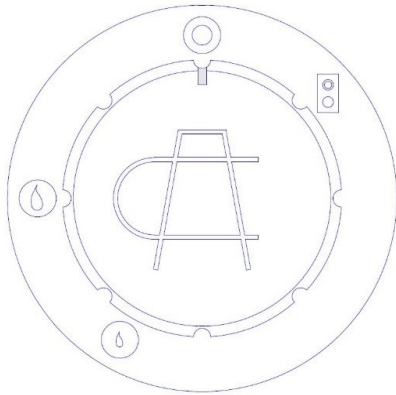
D Minimal power position

If a component has several burners, the burner is selected as follows:

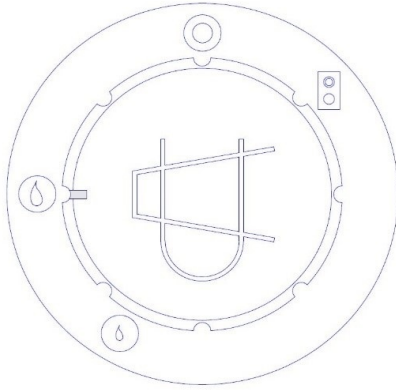


E Burner selector

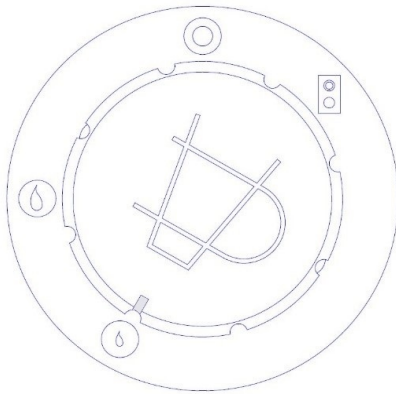
Burner



Off



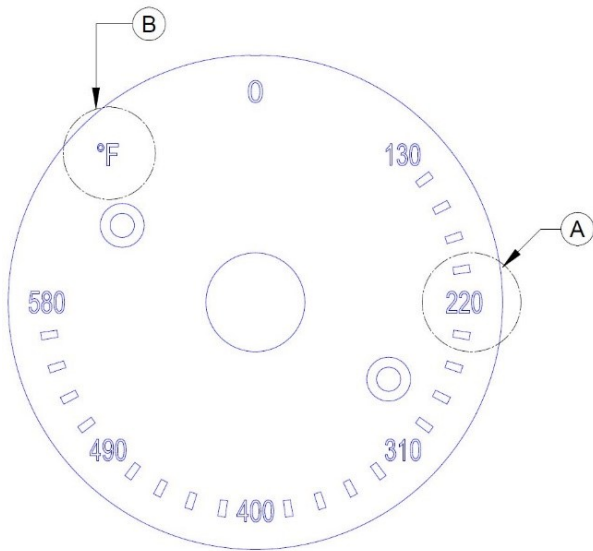
Maximum power



Minimum power

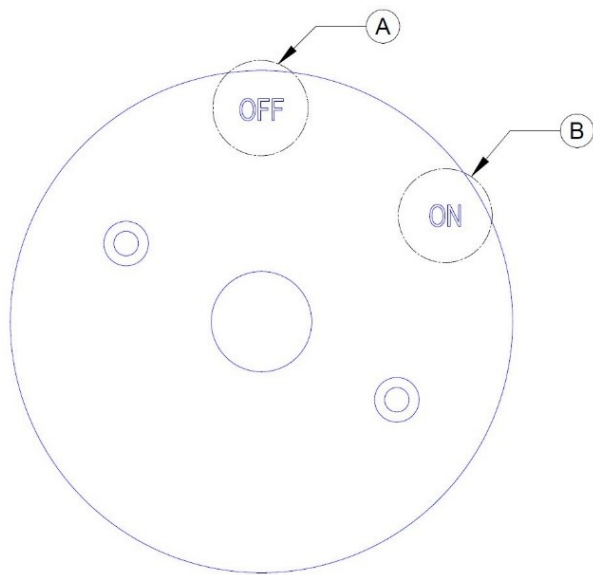
The power may also be set to an intermediate position between the minimum and maximum setting.

Griddle



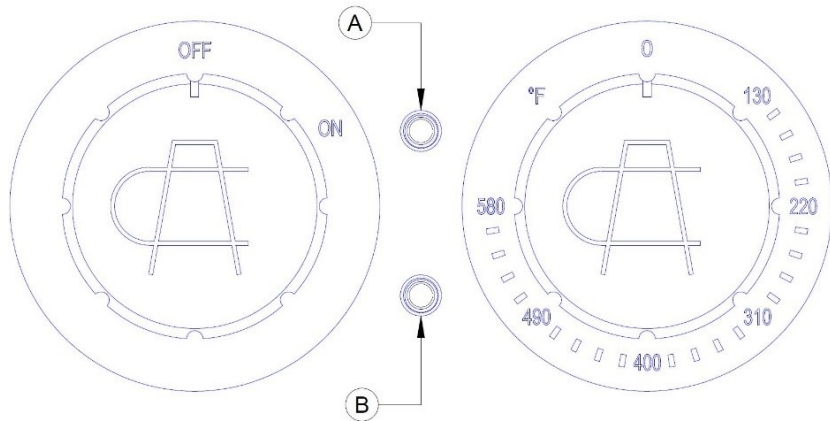
A Temperature

B Temperature scale



A OFF position

B ON position



A Red light

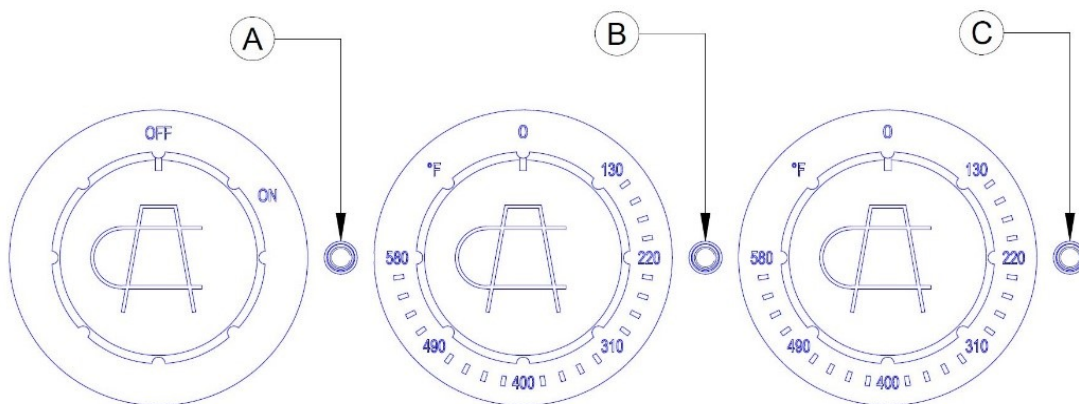
B Green light

To turn on the griddle:

1. Turn the power knob to ON. The pilot B (green light) will illuminate.
2. Turn the temperature knob to the desired temperature. The pilot A (red light) will illuminate. When the griddle reaches the selected temperature, the pilot A (red light) will turn off.

To turn off the griddle:

1. Turn the power knob to o.
2. Turn the temperature knob to OFF.



A. Green light

B. Red light

C. Red light

Professional Griddle

The 4 kW Professional griddle has two resistances of 2kW each and two independent thermostats.

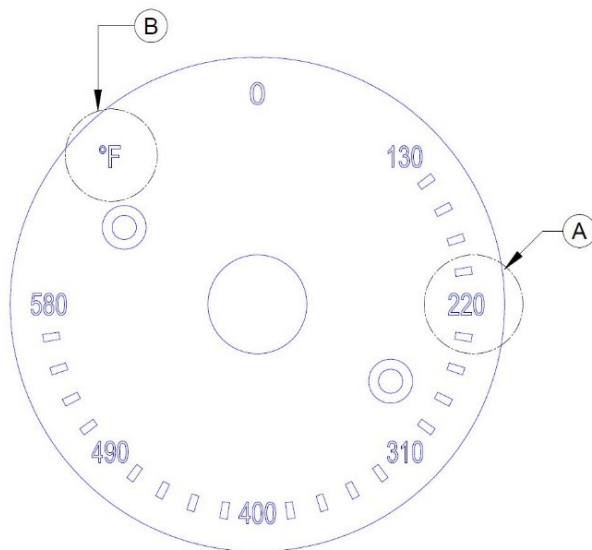
To turn on the professional griddle:

1. Turn the power knob to ON. The pilot B (green light) will illuminate.
2. Turn either thermostat knob to the desired temperature. The pilot A (red light) will illuminate. When the griddle reaches the selected temperature, the pilot A (red light) will turn off.

To turn off the professional griddle:

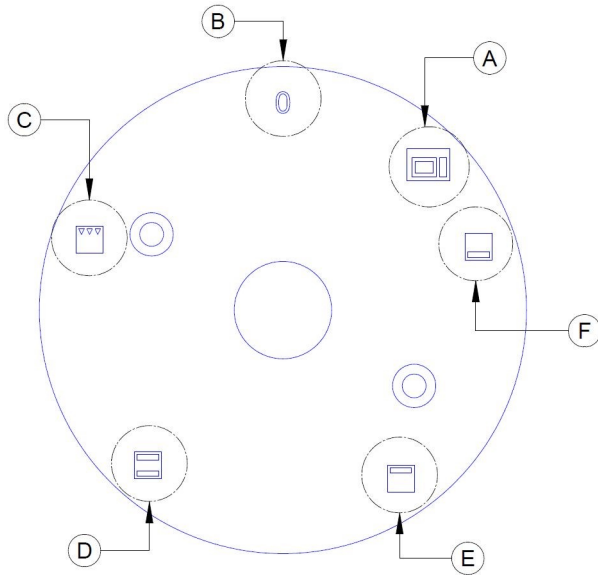
1. Turn the power knob to 0.
2. Turn the temperature knob to OFF.

Oven



A. Temperature

B. Temperature scale



A Component identification

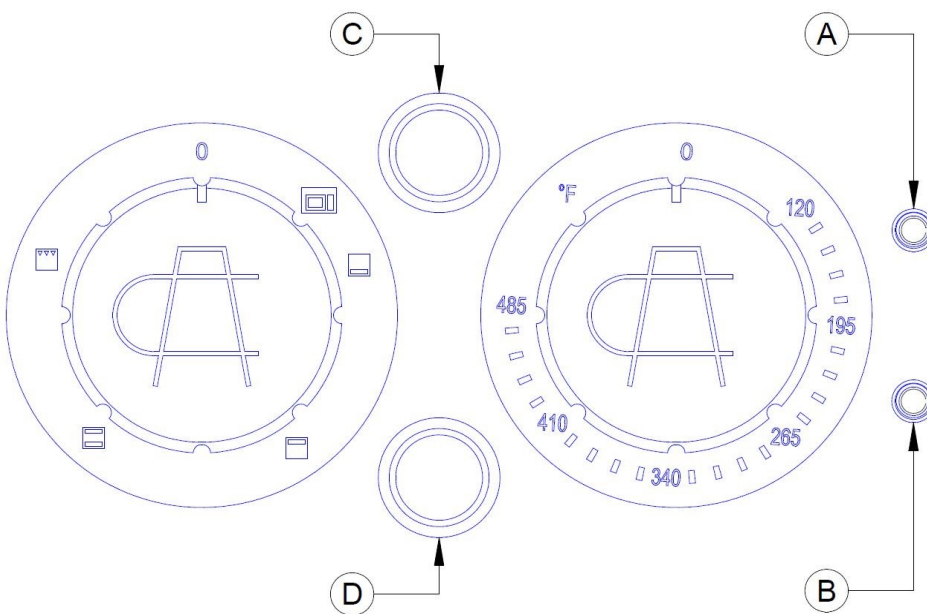
B 0 / OFF position

C Broil position

D Top and bottom heating element position

E Top heating element position

F Bottom heating element position



A Red light

B Green light

C Light switch

D Ventilation switch

To turn on the oven:

1. Turn the power selection knob to the oven icon. The pilot B (green light) will illuminate.
2. Turn the thermostat knob to the desired temperature. The pilot A (red light) will illuminate. When the oven reaches the selected temperature, the pilot A (red light) will turn off.

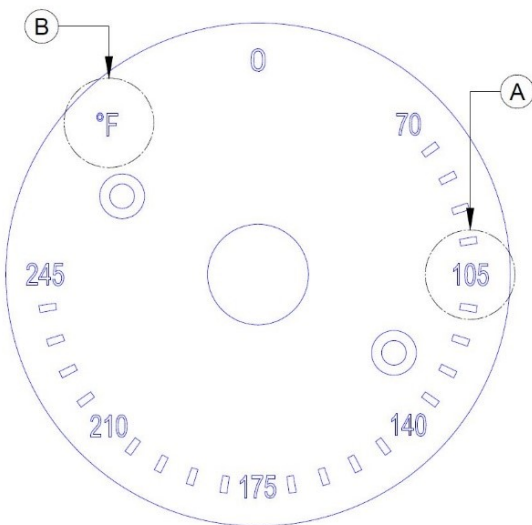
To turn off the oven:

1. Turn the power selection knob to 0.
2. Turn the temperature knob to OFF.

To turn on (or off) the oven light, press switch C.

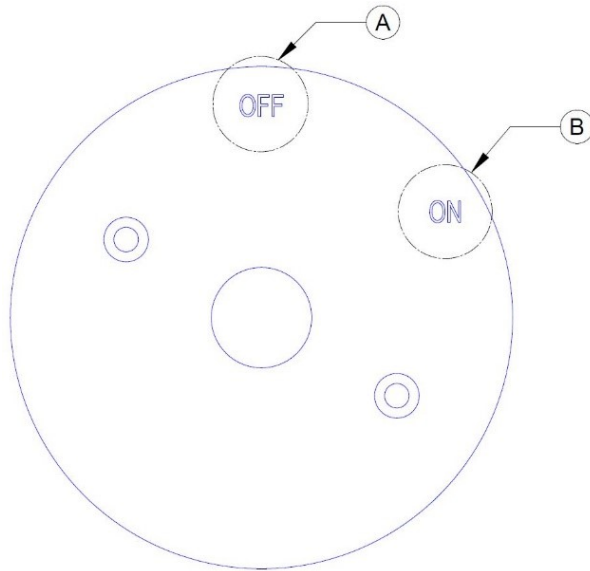
To turn on (or off) the oven fan, press switch D. The oven fan may be used for forced air cooking.

Multi-cooker Steamer & Bain-marie



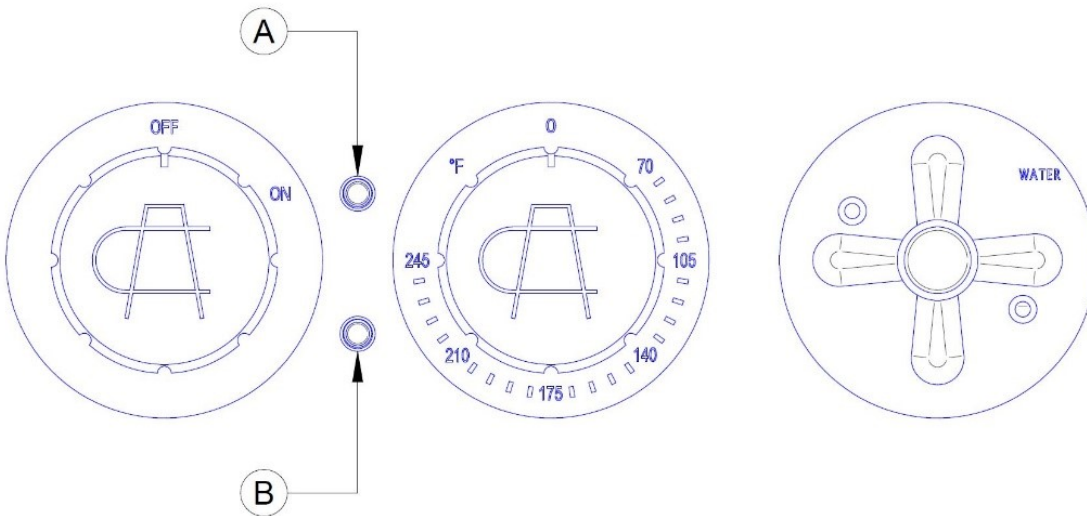
A Temperature

B Temperature scale



A OFF position

B ON position



A Red light

B Green light

To turn on the Multi-cooker Steamer & Bain-marie:

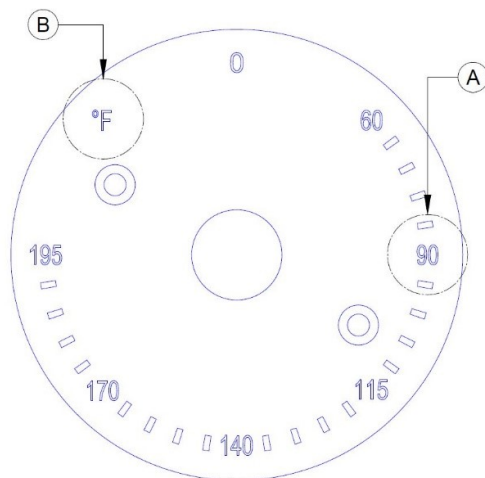
1. Make sure the drain valve (located under the cooker) is closed.
2. Add the pasta.

3. Turn the tap counterclockwise to fill the multi cooker with water. The pasta should be covered with water.
4. Turn off the water.
5. Turn the power selection knob to ON. The pilot B (green light) will illuminate.
6. Turn the thermostat knob to the desired temperature. The pilot A (red light) will illuminate. When the water of the multi cooker reaches the selected temperature, the pilot A (red light) will turn off.
7. Monitor the water level of the multi cooker while cooking. It should never be lower than the double bottom of the cooker (the double bottom is where the baskets rest when submerged in water).

To turn off the Multi-cooker Steamer & Bain-marie:

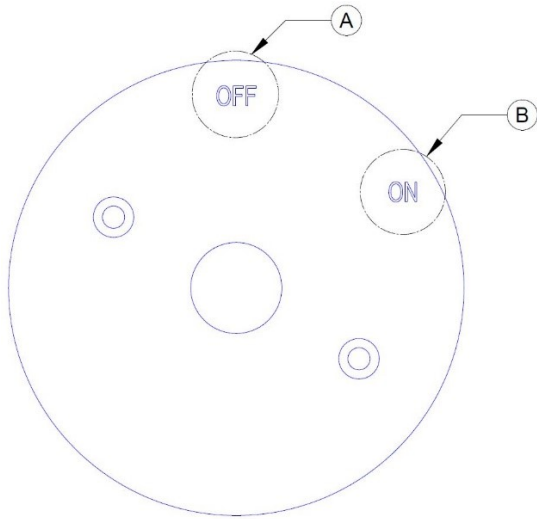
1. Turn the power selection knob to 0.
2. Turn the temperature knob to OFF.
3. Open the drain valve to drain the water.

Warming Cabinet



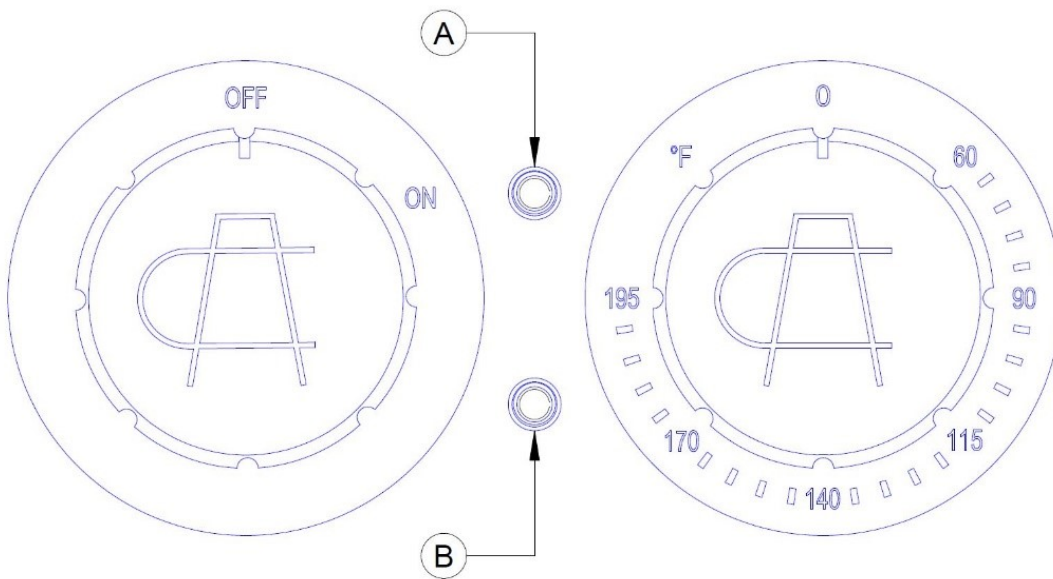
A Temperature

B Temperature scale



A OFF position

B ON position



A Red light

B Green light

To turn on the warming cabinet:

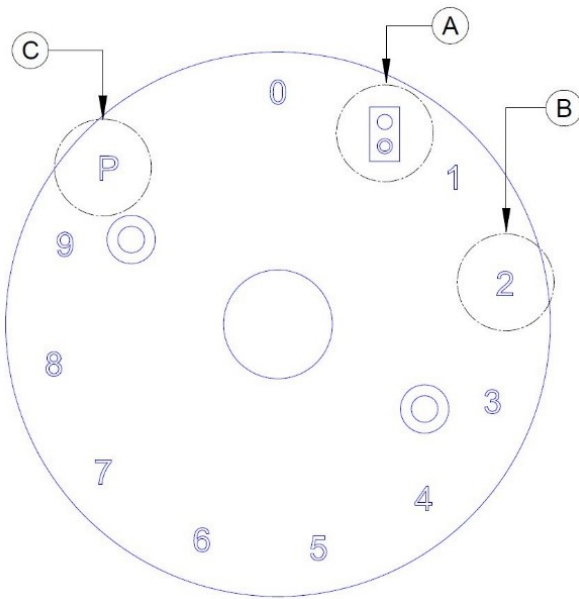
1. Turn the power selection knob to ON. The pilot B (green light) will illuminate.
2. Turn the thermostat knob to the desired temperature. The pilot A (red light) will

illuminate. When the warming cabinet reaches the selected temperature, the pilot A (red light) will turn off.

To turn off the warming cabinet:

1. Turn the power selection knob to 0.
2. Turn the temperature knob to OFF.

Induction Plate

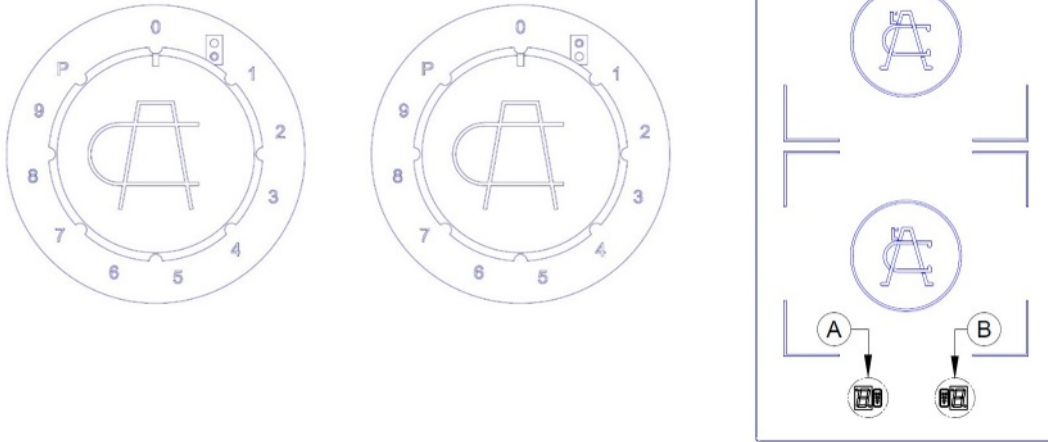


A Cooking area position

B Power

C Max power

Induction Power levels		
Cooking Level/Function	Power %	Power - Watts
Level 1	3.00%	63
Level 2	6.50%	136.5
Level 3	11.00%	231
Level 4	15.50%	325.5
Level 5	19.00%	399
Level 6	31.50%	661.5
Level 7	5.00%	105
Level 8	64.50%	1354.5
Level 9	100.00%	2100
POWER BOOST	N/A	3500



B - Left control - Rear Burner

A - Right control - Front Burner

To turn on the induction plate:

- Turn the thermostat knob to the desired temperature. The lowest power setting is **1**, and the highest power setting is **9**.

To use the POWER BOOST setting, select **P**. In this position, the power will be 3.5 kW. The POWER BOOST setting can only be used in one cooking zones at a time.

To turn off an induction plate:

- Turn the temperature knob to 0.

Lower Cooking Elements

Oven

⚠ WARNING

- **Keep oven vent vents above counter-top unobstructed.**
- **The oven walls, racks, and heating elements are hot when functioning and after use. Do not touch before they have cooled.**

- **Never use cleaning agents such as "Easy-Off®" or similar as this can damage the oven elements and VOID warranty.**
- **Use care when opening the oven door. Allow hot air or steam to escape before removing or replacing food.**
- **Always place oven racks in the desired location while oven is cool. If a rack must be moved while the oven is hot, handle it with extreme caution.**
- **Do not sit, stand, or lean on oven doors. Leaning, sitting or stepping on the oven doors of this range may result in serious injuries and also cause damage to the range. Do not allow anyone to climb, stand or hang on any part of the range.**
- **Do not use the oven for storage. Flammable materials should not be stored in an oven, the range storage drawer, or near the cooktop burners. This includes paper, plastic, and cloth items, such as cookbooks, plasticware, towels, and flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.**

Oven Trays

To position a shelf tray at the requested height:

1. Place the shelf tray above the lateral oven slider with the stops at the back.
2. Push the tray to the back of the oven until the stops are positioned in the back of the oven.

Warming Cabinet

▲WARNING

Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

Storage Cabinet and Drawers

⚠ WARNING

To avoid personal injury, do not sit, stand or lean on drawers or doors. Leaning, sitting or stepping on the drawers or door may result in serious injuries and also cause damage to the range. Do not allow anyone to climb, stand or hang on any part of the range.

CLEANING

Clean the appliance regularly with recommended cleaning products to keep all parts free of grease that may catch fire. Always follow label instructions on cleaning products.

Do not allow grease to accumulate on hood or filter. Refer to the hood manufacturer's instructions for cleaning.

⚠ WARNING

Turn off all burners before cleaning and allow them to cool.

Cleaning the Burner Grates

To clean the burner grates:

1. Wash the burner grates with hot water and detergent suitable for stainless steel.
2. Use a soap filled scouring pad to remove as much cooked-on soil as possible.
3. Dry the burner grates.

NOTICE

The plate will turn a metallic blue color due to high heat. This color change is permanent.

Cleaning the Burner Caps

NOTICE

Do not put burner units in the dishwasher.

To clean the burner caps:

1. Lift the burner cap off the burner head.
2. Clean heavy soils with an absorbent cloth.

3. Rinse with a clean, damp cloth and immediately thoroughly dry including the bottom and inside of the cap.
4. Do not use harsh abrasive cleaners. They may scratch the cap.

Cleaning the Burner Heads

The holes and slots in the burners shall be kept clean for proper ignition and a complete, even flame.

NOTICE

Do not put burner units in the dishwasher.

To clean the burner heads:

1. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush.
2. Wipe the burner slot clean using a damp cloth.
3. To remove deposits from the burner cavities, remove the cap and separate the two parts.

Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which may clog these holes.

4. After cleaning, put the two parts back together and reinstall them. Make sure they are seated and level.

Cleaning the Oven

- This appliance does not have a self-cleaning feature.
- Do not attempt to clean the appliance whenever the oven is still hot.
- Use an appropriate cleaning products such as mild soap and water with a 3M sponge regularly and baking soda, water, vinegar mixed for more difficult to remove stains or food residues. The cavity of the oven is made entirely out of stainless steel that has been "brushed" at the factory, this process can be done at home if ever needed to restore the initial way the oven looked, instructions on this process can be supply upon request.
- **NEVER use cleaning agents such as "Easy-Off®" or similar as this can damage the oven elements and VOID warranty.**

NOTICE

Always follow label instructions on cleaning products.

Cleaning the Cabinetry

- Clean stainless steel with hot, soapy water and high-quality microfiber cloth. L'Atelier Paris recommends Seventh Generation[®] or Mrs. Meyer's[®] dishwashing detergent. Rinse with clean water and a microfiber cloth.
- Never use any abrasive materials such as a brush or scouring pad to clean surfaces. Do not use cleaners with high concentrations of chlorides or chlorines. The use of abrasive cleaners, cleansers, or disinfectants will alter the surface finish and void the warranty.
- Prolonged contact with certain items such as vinegar and citrus juices and wines will also alter all surface finishes and void the warranty.

Cleaning Stainless Steel

Our high-quality brushed stainless steel is resistant to stains, rust and corrosion. Is made of ultra hi-gauge stainless steel that is being “brushed” to provide you with the unique patina finish only found in our products. Although our products are virtually indestructible, however scratches can occur.

Everyday maintenance is done simply by wiping it down with a damp cloth and neutral soapy water. **Never use abrasive pads or chemical products or stainless steel cleaners.**

Cleaning Unlacquered Polished Brass and Polished Copper

Follow the general cleaning guidelines.

These finishes will age or patina with exposure, climate, and handling. A consistent cleaning and wax routine is necessary to keep each finish to its original luster. Polishing products such as Brasso[®] and Twinkle[®] can remove the patina and restore the metal to its original shine (follow manufacturers instructions for use). Proper care must be taken not to damage other surfaces near or next to the metals being polished such as painted surfaces and wood. Once removed, the patina will naturally redevelop with time and use.

Cleaning Burnished Brass and Burnished Copper

Follow the general cleaning guidelines.

These finishes have been weathered, creating a patina that normally takes months to achieve. This patina will continue to develop and change with handling and exposure. Do not use polishing agents. They will remove the antique finish and void the warranty.

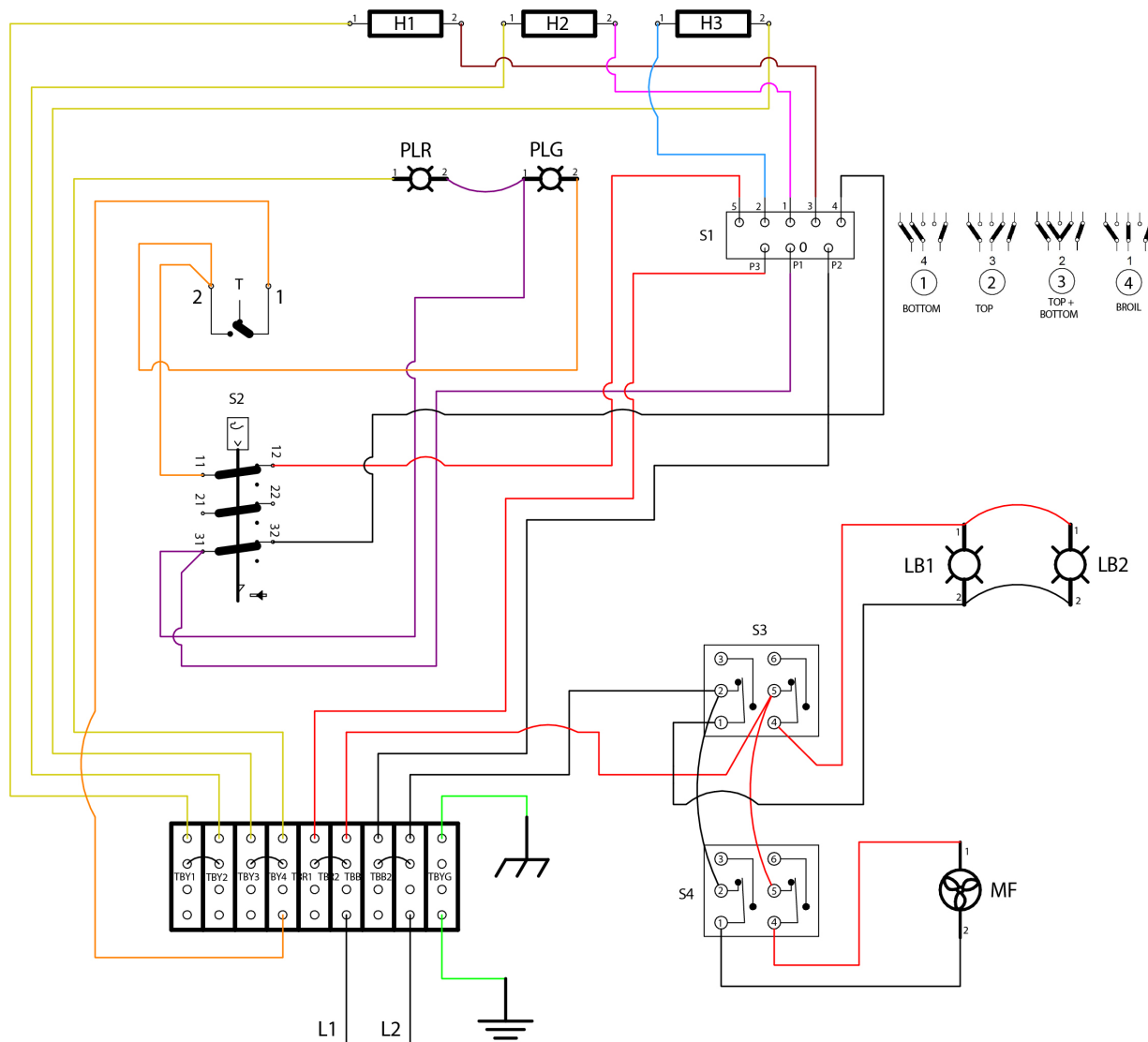
Cleaning Chrome, Nickel, and Gunmetal

Follow the general cleaning guidelines.

A high-quality clear carnauba paste wax routine is suggested twice annually to extend the life of a living finish such as chrome, nickel, and gunmetal.

WIRING DIAGRAMS

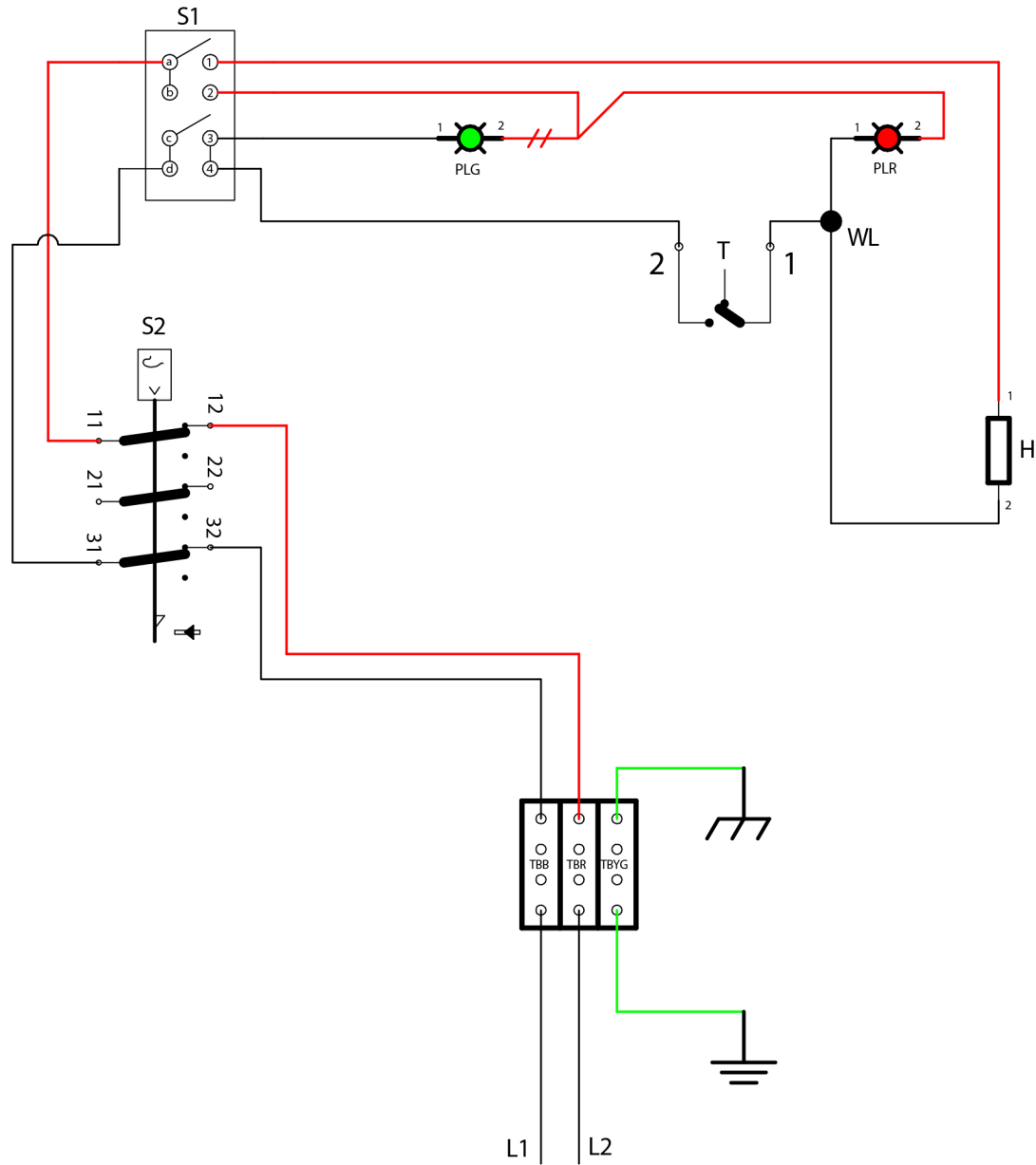
- Oven Electrical Diagram
- Warming Cabinet Electrical Diagram
- Griddle Provençal Electrical Diagram
- Griddle La Grande Electrical Diagram
- Pasta Cooker Provençal Electrical Diagram
- Pasta Cooker La Grande Electrical Diagram
- Spark Generator Double Electrical Diagram
- Spark Generator Single Electrical Diagram
- Cooling Fan Electrical Diagram



CODE	DESCRIPTION
S1	SWITCH COMMUTATOR 0-4p 49.25815.704
S2	HIGH LIMIT SWITCH 55.33573.010
S3	ON OFF SWITCH AV2221000Q04
S4	ON OFF SWITCH AV2221000Q04
T	THERMOSTAT 55.13054.060
TBY1	TERMINAL BLOCK (YELLOW) - 3045059
TBY2	TERMINAL BLOCK (YELLOW) - 3045059
TBY3	TERMINAL BLOCK (YELLOW) - 3045059
TBY4	TERMINAL BLOCK (YELLOW) - 3045059
TBB1	TERMINAL BLOCK (BLACK) - 3045088
TBB2	TERMINAL BLOCK (BLACK) - 3045088
TBR1	TERMINAL BLOCK (RED) - 3045062
TBR2	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR	PILOT LIGHT RED 1866-1-12-20310
LB1	LIGHT BULB o1D-L3R-04
LB2	LIGHT BULB o1D-L3R-04
MF	MOTOR FAN 5A143-268
H1	HEATING ELEMENT 1500W/240V - ASP2411
H2	HEATING ELEMENT 2600W/240V - ASP2411
H3	HEATING ELEMENT 1800W/240V - ASP2412

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
H1	1	TBY1	TOP	14 AWG 20"
H1	2	S1	3	14 AWG 60"
H2	1	TBY2	TOP	14 AWG 20"
H2	2	S1	1	14 AWG 60"
H3	1	S1	5	14 AWG 60"
H3	2	TBY3	TOP	14 AWG 20"
T	1	TBY4	BOTTOM	12 AWG 60"
T	2	S2	11	12 AWG 40"
T	2	PLG	2	18 AWG 18"
PLR	1	TBY4	TOP	18 AWG 60"
PLR	2	PLG	1	18 AWG 5"
S2	31	PLG	1	18 AWG 40"
S2	31	S1	P1	12 AWG 40"
S2	12	S1	5	12 AWG 40"
S2	32	S1	4	12 AWG 40"
S1	P3	TBR1	TOP	12 AWG 60"
S1	P2	TBB1	TOP	12 AWG 60"
S3	2	TBB2	TOP	18 AWG 60"
S3	2	S4	2	18 AWG 5"
S3	1	LB1	2	18 AWG 60"
S3	4	LB1	1	18 AWG 60"
S3	5	TBR2	TOP	18 AWG 60"
S3	5	S4	5	18 AWG 5"
LB1	1	LB2	1	18 AWG 40"
LB1	2	LB2	2	18 AWG 40"
S4	1	MF	2	18 AWG 60"
S4	4	MF	1	18 AWG 60"
TBYG	TOP	FRAME	FRAME	12 AWG 20"
TBR2	BOTTOM	SOOW 10/3	L1	SOOW 10/3
TBB2	BOTTOM	SOOW 10/3	L2	
TBYG	BOTTOM	SOOW 10/3	GROUND	

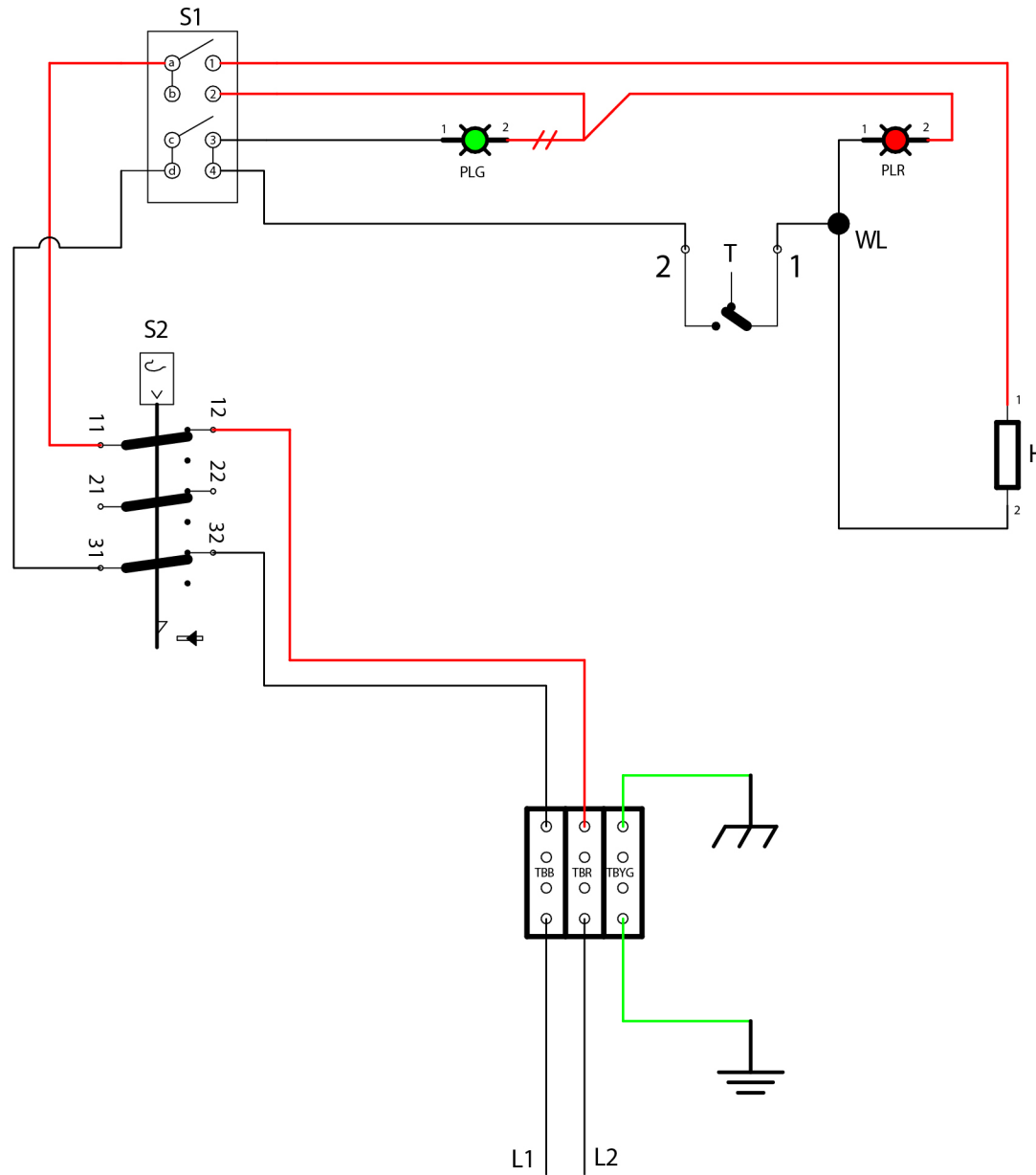
OVEN ELECTRIC DIAGRAM



CODE	DESCRIPTION
S1	ON/OFF SWITCH 840206K (7LAK-7LARK-4C)
S2	HIGH LIMIT SWITCH 55.33522.040
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
T	THERMOSTAT 55.13022.820
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR	PILOT LIGHT RED 1866-1-12-20310
H	HEATING ELEMENT 650 W 240 V - ASP2415
WL	WIRING LINK

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
S1	a	S2	11	14 AWG 40"
S1	d	S2	31	14 AWG 40"
S1	1	H	1	14 AWG 87"
S1	2	PLG	2	20 AWG 6"
S1	3	PLG	1	20 AWG 6"
S1	4	T	2	14 AWG 8"
S2	12	TBR	TOP	14 AWG 62"
S2	32	TBB	TOP	14 AWG 62"
T	1	H	2	14 AWG 87"
PLR	1	WL	WL	20 AWG 6"
PLR	2	PLG	2	20 AWG 6"
TBB	BOTTOM	SOOW 14/3	L1	SOOW 14/3
TBR	BOTTOM	SOOW 14/3	L2	
TBYG	BOTTOM	SOOW 14/3	GROUND	
TBYG	TOP	FRAME	FRAME	14 AWG 20"

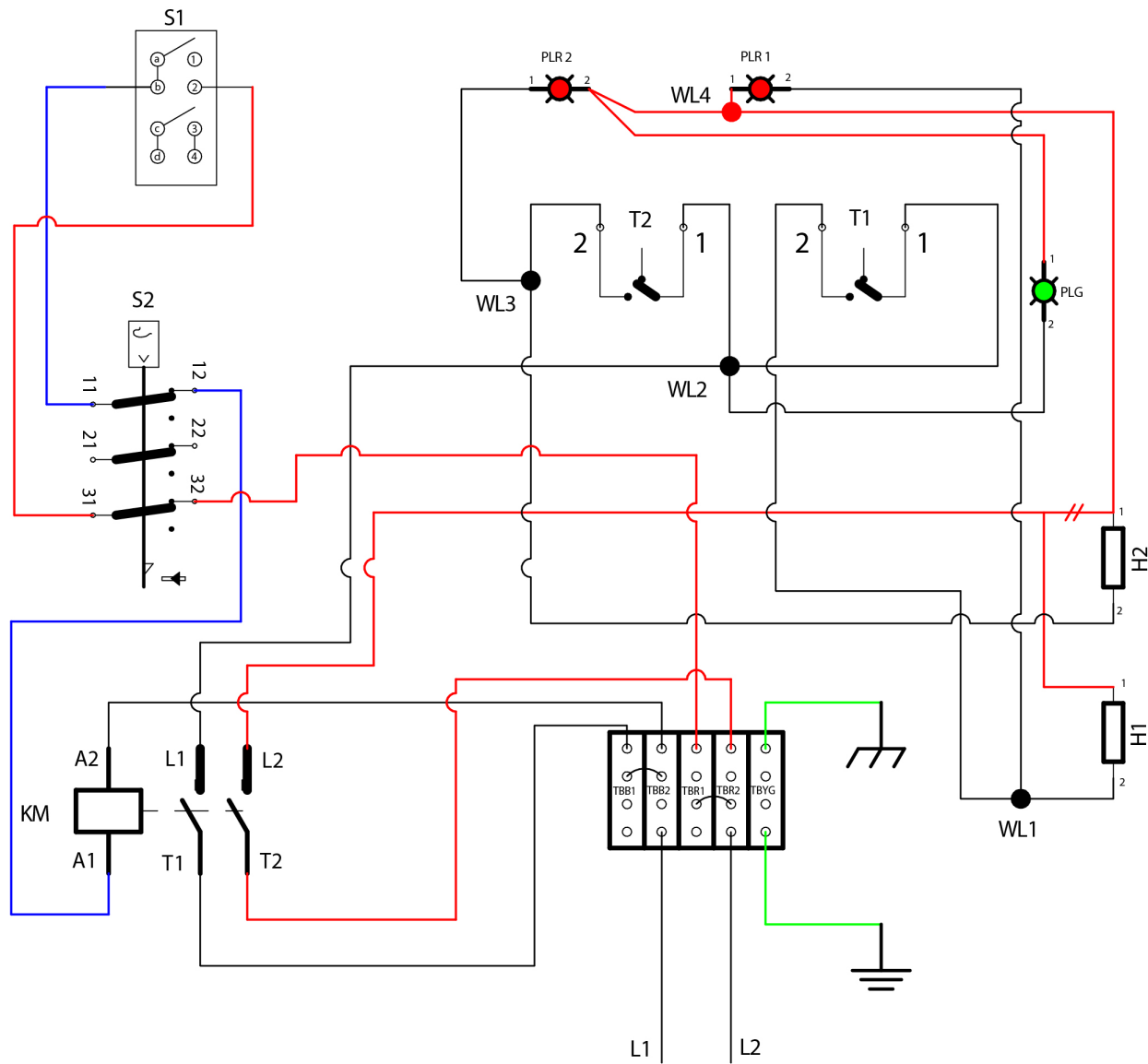
WARMING CABINET ELECTRIC DIAGRAM



CODE	DESCRIPTION
S1	ON/OFF SWITCH 840206K (7LAK-7LARK-4C)
S2	HIGH LIMIT SWITCH 55-33573.010
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
T	THERMOSTAT 55.13054.060
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR	PILOT LIGHT RED 1866-1-12-20310
H	HEATING ELEMENT 2000 W - 230V - ASP2414
WL	WIRING LINK

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
S1	a	S2	11	14 AWG 40"
S1	d	S2	31	14 AWG 40"
S1	1	H	1	14 AWG 87"
S1	2	PLG	2	20 AWG 6"
S1	3	PLG	1	20 AWG 6"
S1	4	T	2	14 AWG 8"
S2	12	TBR	TOP	14 AWG 62"
S2	32	TBB	TOP	14 AWG 62"
T	1	H	2	14 AWG 87"
PLR	1	WL	WL	20 AWG 6"
PLR	2	PLG	2	20 AWG 6"
TBB	BOTTOM	SOOW 14/3	L1	SOOW 14/3
TBR	BOTTOM	SOOW 14/3	L2	
TBYG	BOTTOM	SOOW 14/3	GROUND	
TBYG	TOP	FRAME	FRAME	14 AWG 20"

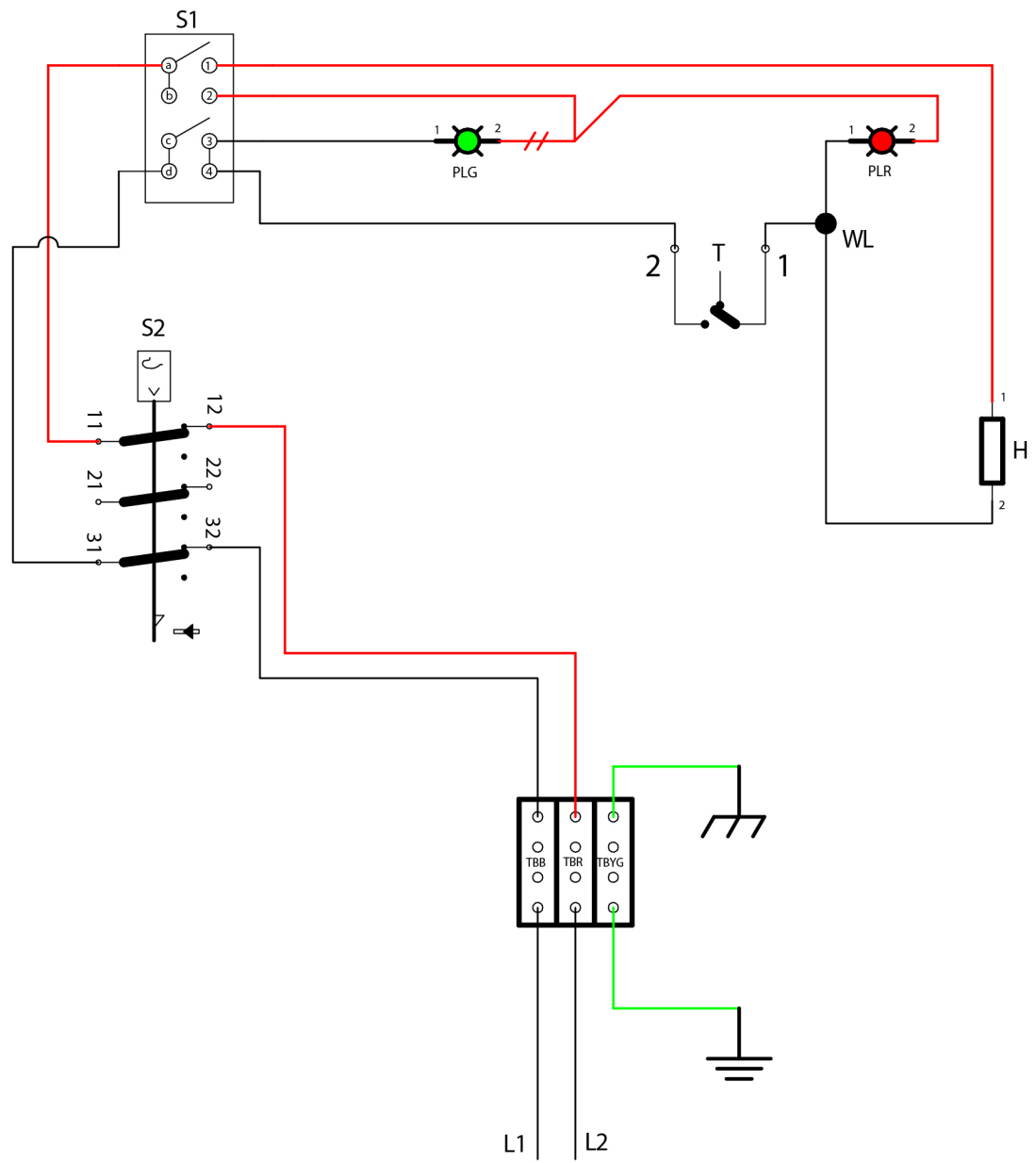
GRIDDLE PROVENÇAL - ELECTRIC DIAGRAM



CODE	DESCRIPTION
S1	ON/OFF SWITCH 840419
S2	HIGH LIMIT SWITCH 55.33573.010
KM	CONTACTOR MDP30A-2P-208-204
TBB1	TERMINAL BLOCK (GREY) - 3044102
TBB2	TERMINAL BLOCK (GREY) - 3044102
TBR1	TERMINAL BLOCK (ORANGE) - 3045101
TBR2	TERMINAL BLOCK (ORANGE) - 3045101
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044128
T1	THERMOSTAT 55.13054.060
T2	THERMOSTAT 55.13054.060
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR1	PILOT LIGHT RED 1866-1-12-20310
PLR2	PILOT LIGHT RED 1866-1-12-20310
H1	HEATING ELEMENT 2000 W - 230V - ASP2414
H2	HEATING ELEMENT 2000 W - 230V - ASP2414
WL1	WIRING LINK
WL2	WIRING LINK
WL3	WIRING LINK
WL4	WIRING LINK

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
S1	b	S2	11	14 AWG - 20"
S1	2	S2	31	14 AWG - 20"
S2	12	KM	A1	14 AWG - 40"
S2	32	TBR1	TOP	14 AWG - 60"
KM	L1	T2	1	10 AWG - 60"
KM	L2	H2	1	10 AWG - 50"
KM	A2	TBG2	TOP	14 AWG - 20"
KM	T1	TBG1	TOP	10 AWG - 15"
KM	T2	TBR2	TOP	10 AWG - 15"
TBY	TOP	FRAME	FRAME	10 AWG - 14"
TBG2	BOTTOM	SOOW 10/3	L1	CABLE
TBR2	BOTTOM	SOOW 10/3	L2	CONNECTION
TBYG	BOTTOM	SOOW 10/3	GROUND	SOOW 10/3
T1	1	WL2	WL2	10 AWG - 20"
T1	2	H1	2	10 AWG - 40"
T2	2	H2	2	10 AWG - 40"
H1	1	H2	1	10 AWG - 12"
PLG	2	WL2	WL2	18 AWG - 12"
PLG	1	PLR2	2	18 AWG - 12"
PLR2	1	WL3	WL3	18 AWG - 12"
PLR2	2	H2	1	18 AWG - 60"
PLR1	1	WL4	WL4	18 AWG - 12"
PLR2	2	WL1	WL1	18 AWG - 12"

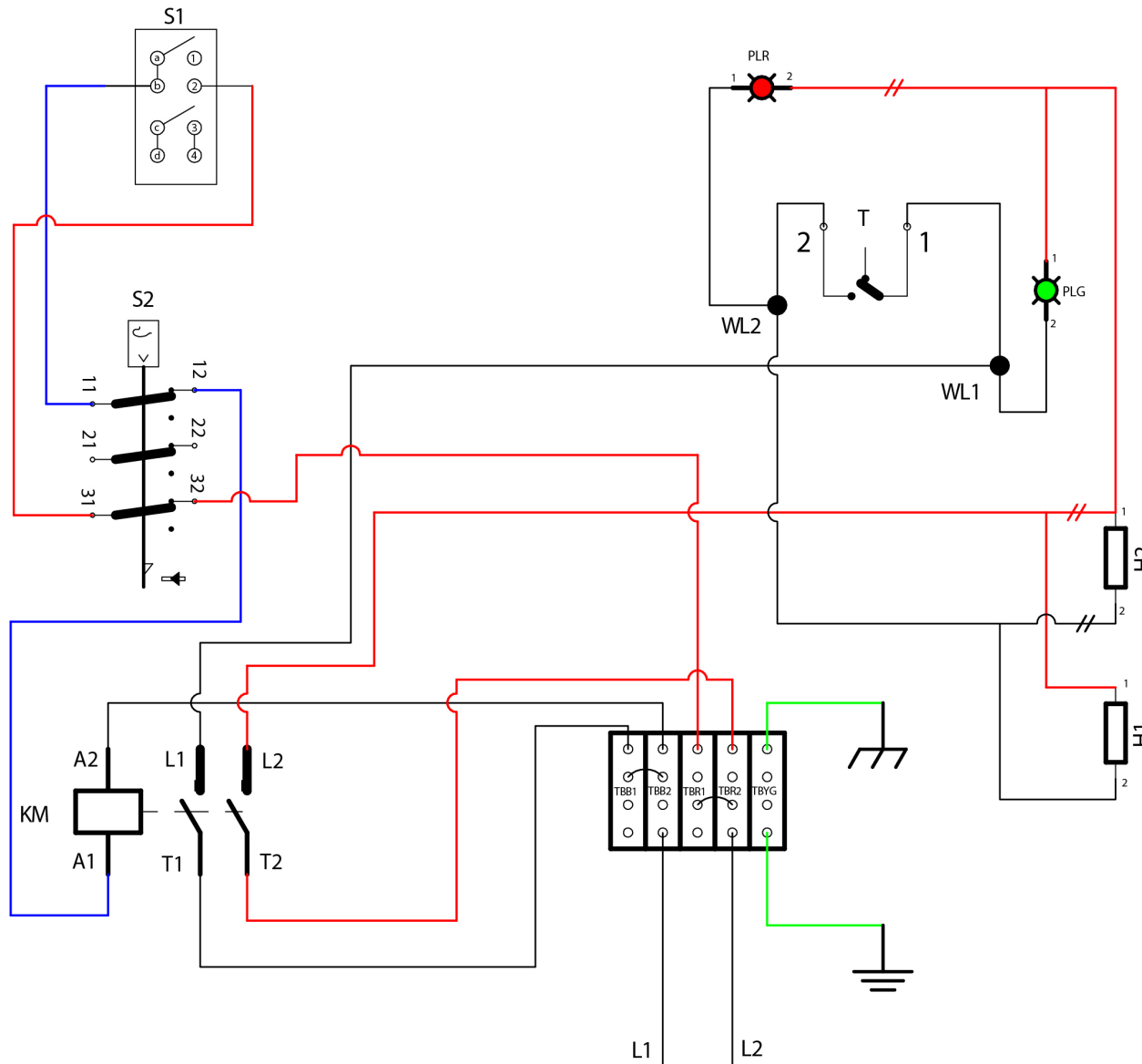
GRIDDLE - LA GRANDE ELECTRIC DIAGRAM



CODE	DESCRIPTION
S1	ON/OFF SWITCH 7LA 840419K
S2	HIGH LIMIT SWITCH 55.33539.010
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
T	THERMOSTAT 55.13222.350
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR	PILOT LIGHT RED 1866-1-12-20310
H	HEATING ELEMENT 3300 W - 240V - ASP2437
WL	WIRING LINK

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
S1	a	S2	11	12 AWG 20"
S1	d	S2	31	12 AWG 20"
S1	1	H	1	12 AWG 60"
S1	2	PLG	2	20 AWG 20"
S1	3	PLG	1	20 AWG 20"
S1	4	T	2	12 AWG 12"
S2	12	TBR	TOP	12 AWG 30"
S2	32	TBB	TOP	12 AWG 30"
T	1	H	2	12 AWG 60"
PLR	1	WL	WL	20 AWG 20"
PLR	2	PLG	2	20 AWG 12"
TBB	BOTTOM	SOOW 12/3	L1	SOOW 12/3
TBR	BOTTOM	SOOW 12/3	L2	
TBYG	BOTTOM	SOOW 12/3	GROUND	
TBYG	TOP	FRAME	FRAME	12 AWG 20"

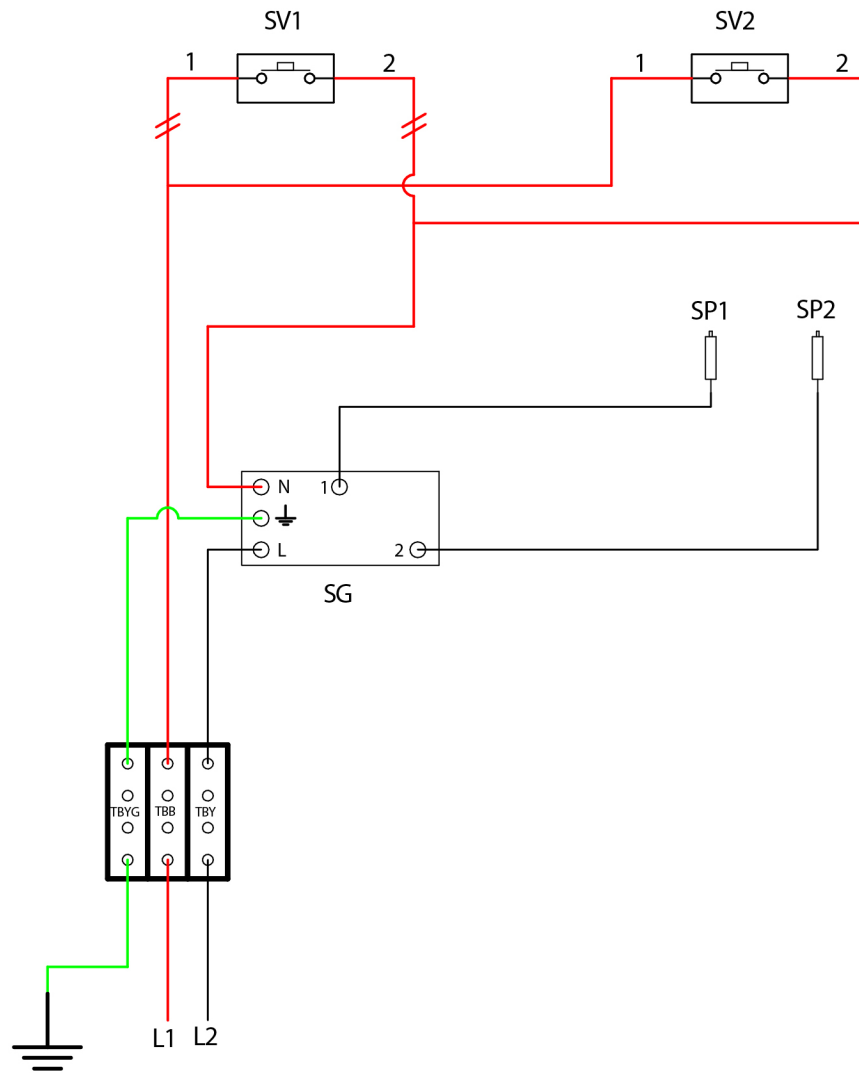
PASTA COOKER - PROVENÇAL ELECTRIC DIAGRAM



CODE	DESCRIPTION
S1	ON/OFF SWITCH 840419K
S2	HIGH LIMIT SWITCH 55.33539.010
KM	CONTACTOR MDP30A-2P-208-204
TBB1	TERMINAL BLOCK (GREY) - 3044102
TBB2	TERMINAL BLOCK (GREY) - 3044102
TBR1	TERMINAL BLOCK (ORANGE) - 3045101
TBR2	TERMINAL BLOCK (ORANGE) - 3045101
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044128
T	THERMOSTAT LP7626A
PLG	PILOT LIGHT GREEN 1866-1-12-20340
PLR	PILOT LIGHT RED 1866-1-12-20310
H1	HEATING ELEMENT 3000 W - 240V - ASP2413
H2	HEATING ELEMENT 3000 W - 240V - ASP2413
WL1	WIRING LINK
WL2	WIRING LINK

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
S1	b	S2	11	14 AWG 20"
S1	2	S2	31	14 AWG 20"
S2	12	KM	A1	14 AWG 40"
S2	32	TBR1	TOP	14 AWG 60"
KM	A2	TBB2	TOP	14 AWG 20"
KM	L1	T	1	10 AWG 60"
KM	L2	H2	1	10 AWG 60"
KM	T1	TBB1	TOP	10 AWG 15"
KM	T2	TBR2	TOP	10 AWG 15"
T	2	H2	2	10 AWG 40"
H1	2	H2	2	10 AWG 12"
H1	1	H2	1	10 AWG 12"
PLG	2	WL1	WL1	18 AWG 12"
PLG	1	PLR	2	18 AWG 12"
PLR	2	H2	1	18 AWG 60"
PLR	1	WL2	WL2	18 AWG 24"
TBB2	BOTTOM	SOOW 10/3	L1	SOOW 10/3
TBR2	BOTTOM	SOOW 10/3	L2	
TBYG	BOTTOM	SOOW 10/3	GROUND	
TBYG	TOP	FRAME	FRAME	10 AWG 14"

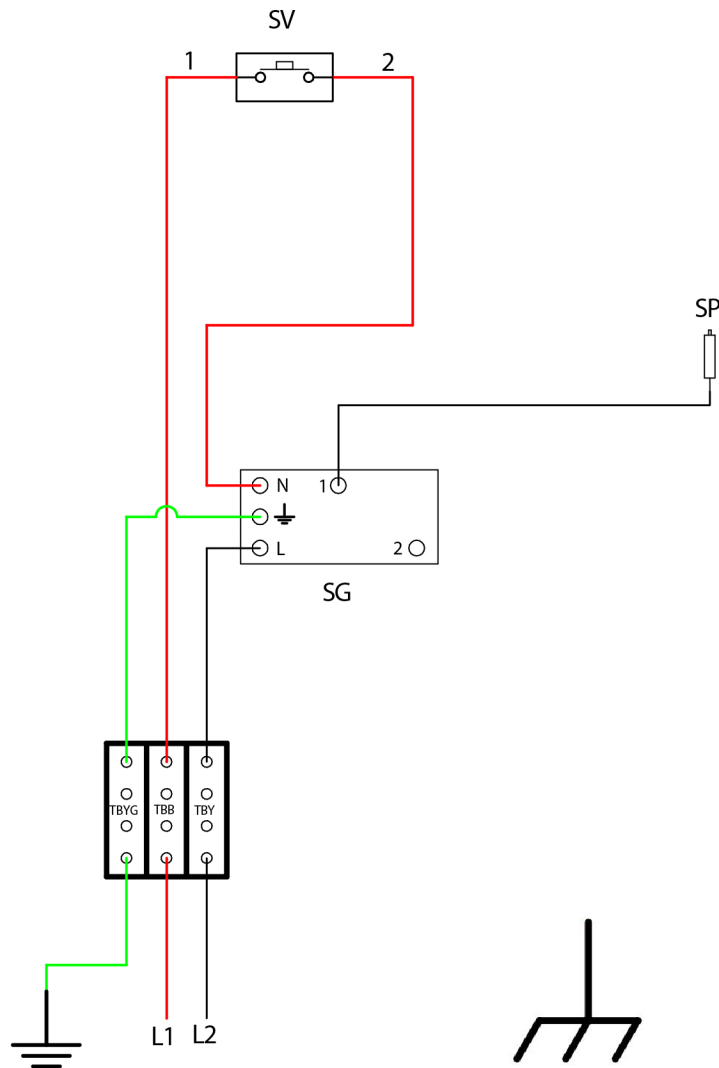
PASTA COOKER - LA GRANDE ELECTRIC DIAGRAM



CODE	DESCRIPTION
SV1	SWITCH VALVE
SV2	SWITCH VALVE
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
SG	SPARK GENERATOR 5119640
SP1	SPARK PLUG PSE-1G61
SP2	SPARK PLUG PSE-1G61

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
SV1	1	SV2	1	16 AWG 8"
SV1	2	SV2	2	16 AWG 8"
SV1	1	TBB	TOP	16 AWG 44"
SV1	2	SG	N	16 AWG 44"
SG	GROUND	TBYG	TOP	16 AWG 44"
SG	L	TBY	TOP	16 AWG 44"
SG	1	SP1	SP1	20 AWG 47"
SG	2	SP2	SP2	20 AWG 47"
TBB	BOTTOM	SOOW 16/3	L1	SOOW 16/3
TBY	BOTTOM	SOOW 16/3	L2	
TBYG	BOTTOM	SOOW 16/3	GROUND	

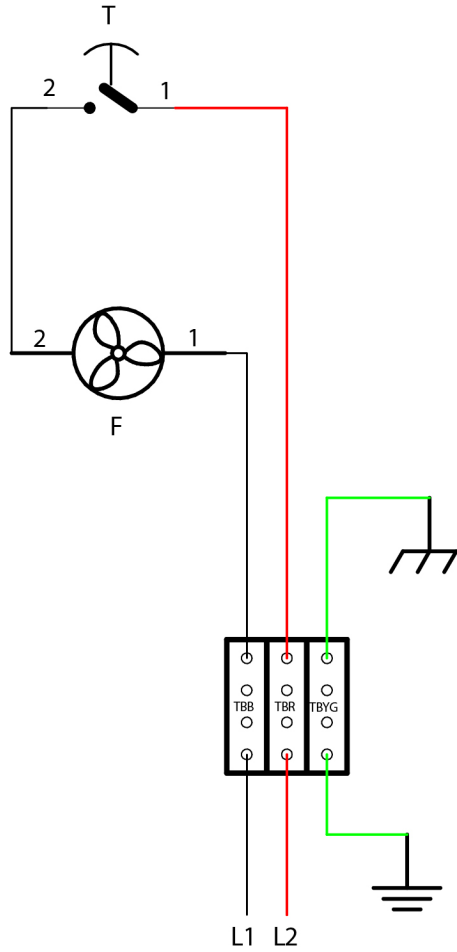
SPARK GENERATOR - DOUBLE SPARK ELECTRIC DIAGRAM



CODE	DESCRIPTION
SV	SWITCH VALVE
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092
SG	SPARK GENERATOR 5119640
SP	SPARK PLUG PSE-1G61

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
SV	1	TBB	TOP	16 AWG 44"
SV	2	SG	N	16 AWG 44"
SG	GROUND	TBYG	TOP	16 AWG 44"
SG	L	TBY	TOP	16 AWG 44"
SG	1	SP	SP	20 AWG 47"
TBB	BOTTOM	SOOW 16/3	L1	SOOW 16/3
TBY	BOTTOM	SOOW 16/3	L2	
TBYG	BOTTOM	SOOW 16/3	GROUND	

SPARK GENERATOR - SINGLE SPARK ELECTRIC DIAGRAM



CODE	DESCRIPTION
T	THERMOSTAT CRA-120-QC
F	FAN - 4656N
TBB	TERMINAL BLOCK (BLACK) - 3045088
TBR	TERMINAL BLOCK (RED) - 3045062
TBYG	TERMINAL BLOCK (YELLOW-GREEN) - 3044092

ELEMENT ORIGIN	CAVITY ORIGIN	ELEMENT DESTINY	CAVITY DESTINY	CABLE DESCRIPTION
T	2	F	2	20 AWG 35"
T	1	TBR	TOP	20 AWG 72"
F	1	TBB	TOP	20 AWG 72"
TBB	BOTTOM	SOOW 20/3	L1	SOOW 20/3
TBR	BOTTOM	SOOW 20/3	L2	
TBYG	BOTTOM	SOOW 20/3	GROUND	
TBYG	TOP	FRAME	FRAME	20 AWG 10"

COOLING FAN ELECTRIC DIAGRAM



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