

Ovens

Temperatures from 30° to 300°

Our ovens can cook at temperatures ranging from 30° to 300°C (E3 ovens).

Cold door with extractable triple glazing



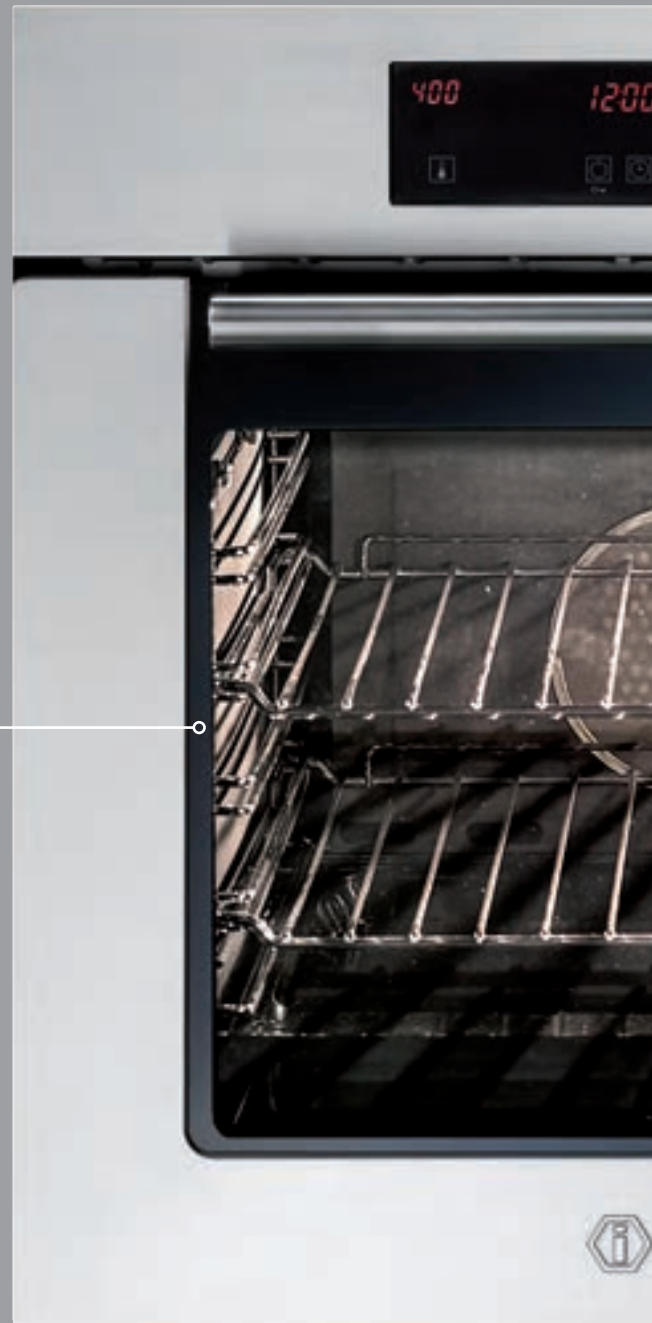
All our ovens are fitted with triple glazed cold doors (EN 60335). This solution provides better thermal insulation and reduced power consumption.

The extractable glass panels make it easy to clean between the individual panes, and the hinges, with their intermediate stop mechanism, allow the door to be removed for more thorough cleaning.

Electronic temperature control (E3-E4 ovens)

Electronic oven control drastically reduces the difference between the temperature setting and the actual temperature. This proves more accurate, constant cooking temperatures for truly professional performance.

The oven temperature can be set from as low as 30°C, for leavening dough, and as high as 300°C for cooking pizzas and breads. Where available, the new E3 electronics allows you to program two ovens completely separately.



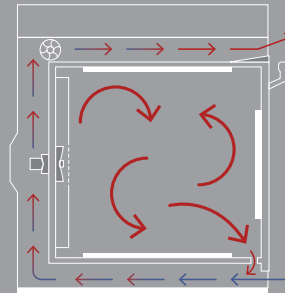
Ilve designs and makes high quality ovens with superior performance to ensure that the cooked food expresses the original qualities of the preparation and ingredients.



Insulation

This is provided by high density insulating panels and reflective aluminium sheeting, thus guaranteeing uniform temperature and reduced energy consumption.

Tangential fans



The tangential fan creates a cushion of air around the cooking chamber, thus keeping the unit and controls cool.

RoHS

All ILVE products are compliant with ROHS, the directive restricting the use of environmentally hazardous materials.

- Temperature setting
- E3 electronic controller
- Conventional thermostats



Ultracombi

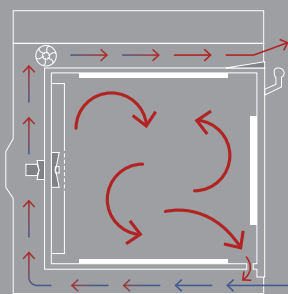
9 cooking programs

- 01 Fan hot air
- 02 Grill
- 03 Fan grill
- 04 Microwave with 4 power settings (270W, 500W, 800W and 1000W) and Quick Start function
- 05 Steam (40 °C to 100°C) adjustable in steps
- 06 Combi 1: Steam + hot air
- 07 Combi 2: Steam + microwave 270W to 500W
- 08 Combi 3: Hot air + microwave 270W to 500W
- 09 Combi 4: Grill + microwave 500W to 800W



Sous vide

Steam technology, combined with the optional vacuum machine, makes it possible to enjoy all the benefits of cooking “sous vide”: gentle cooking, enhanced flavour, and maintenance of the food’s original nutritional qualities, flavour and aroma.



Tangential fans

The tangential fan creates a cushion of air around the cooking chamber, thus keeping the unit and controls cool.

Ultracombi is Ilve's innovative triple-function oven which combines hot air, grill, microwave and steam cooking in a single appliance to extend the functionality of this unique cooking machine.



Water tank

The water tank, at the heart of the steam function, is easy to access for filling, with a capacity of 1 litre.



Cold door with triple glazing

All our ovens have cold doors (EN 603335) with triple glazed panel.

This provides better thermal insulation and reduced power consumption. The hinges have an intermediate mechanical stop and also allow the door to be lifted off the oven body, for more thorough cleaning.

Steel muffle

The muffle is made completely in steel to ensure that this fundamental component enjoys a long service life.

High density insulation

This is provided by high density insulating panels and reflective aluminium sheeting, thus guaranteeing uniform temperature and reduced energy consumption.

400° Pizza oven

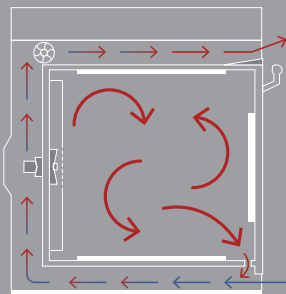
The Ilve pizza oven is the only domestic oven able to cook pizza at 400°, just like in your local pizzeria. It can also be used like a conventional oven, at temperatures starting as low as 30°C

Top deflector

The deflector reduces the opening to the cooking chamber, thus improving the concentration of heat

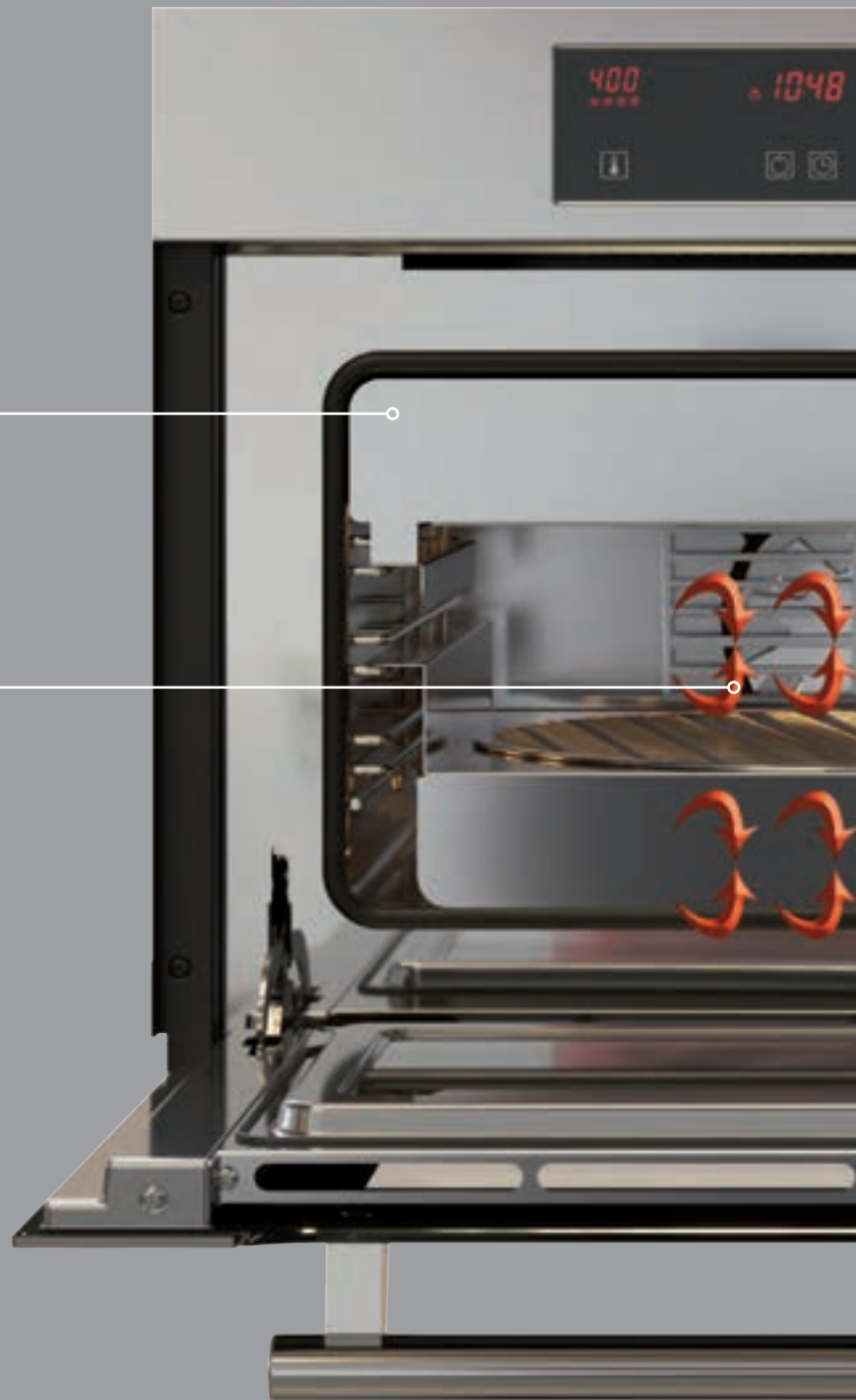
Vortex effect

The circulation of air inside the cooking chamber is improved by the shape of the deflectors, which create vortices to distribute the heat more evenly.



Tangential fans

The tangential fan creates a cushion of air around the cooking chamber, thus keeping the unit and controls cool.





Steel muffle

The muffle is made completely in steel to ensure that this fundamental component enjoys a long service life.

Double insulation

Provided by double high density insulation panels. Reduces consumption and protects the oven unit against the heat of the oven itself.

Bottom deflector

The combination of the two deflectors considerably reduces the opening to the cooking chamber and, in particular, the bottom deflector is shaped to accept the pizza grille so that it can receive heat from below for uniform cooking.

Quadruple glazed cold door

All ovens are fitted with cold doors (EN 60335) with 4 extractable glass panels. This provides better thermal insulation and reduced power consumption. The hinges have an intermediate mechanical stop and also allow the door to be lifted off the oven body, for more thorough cleaning.

Compartment range

Ovens: 600 / 700 / 900

Cookers: Professional Plus

Cookers: Majestic

Maxi oven 900

Traditional enamel black/gloss black

900 M

Maxi multifunction oven

900 E3

Maxi electronic oven 30-300°C

900 VG

Maxi fan gas oven



Maxi oven 700

Traditional enamel black/gloss black

700 M

Maxi multifunction oven

700 E3

Maxi electronic oven 30-300°C

700 VG

Maxi fan gas oven



Standard oven 600

Traditional enamel black/gloss black

600 M

Multifunction oven

600 E3

Electronic oven 30-300°C

600 VG

Fan gas oven

600 PY

Pyrolytic oven



Compact oven 645

Traditional enamel black/gloss black

645 E3Q

Compact electronic oven 30-300°C

645 E4

Compact electronic oven 30-400°C

645 ST

Steam oven

645 W

Combination microwave oven

645 HSW

Compact ULTRACOMBI oven, hot air, steam, microwave



Oven 600 grill

Traditional enamel black/gloss black

600 GR

Grill oven



Midi oven 400

Traditional enamel black/gloss black

400 E

Midi static electric oven

400 E3

Midi static electronic oven 30-250°C

400 W

Midi microwave oven / stainless steel compartment



Midi oven 300

Traditional enamel black/gloss black

300 E

Mini static electric oven

300 E3

Mini static electronic oven 30-250°C



Compartment range

Ovens: OV 60 /OV 80 /OV 90

Cookers: Pro Line

Maxi forno OV 80

Easy Clean enamel, mottled grey

OV 80 M

Multifunction oven

OV 80 E3

Maxi electronic oven 30-300°C



Forno standard OV 60

Easy Clean enamel, mottled grey

OV 60 M

Multifunction oven

OV 60 E3

Maxi electronic oven 30-300°C



Midi forno OV 40

Easy Clean enamel, mottled grey

OV 40 E

Midi static electric oven



Mini forno OV 30

Easy Clean enamel, mottled grey

OV 30 E

Mini static electric oven



Oven cooking functions

Pizza function



Ideal for cooking pizza and bread. Heat is supplied primarily by the bottom element which combines with the other elements at low power settings to create the ideal conditions for this type of cooking.



Defrost



Quickly defrosts all frozen foods and brings them up to room temperature. Defrosting to room temperature does not affect the look and flavour of the food.



Quick start



This fast preheating function brings the oven up to the desired temperature, after which the desired cooking function can be chosen. It can also be used as a quick defrost when a low temperature setting is used (30/40° C).



Intense cooking



Quick intensive cooking with steam exhaust. Idea for foods with a crust, like roast potatoes and vegetables, chicken, salted fish, etc.



Humid intense cooking



Quick intensive cooking with steam retention. Idea for cooking humid dishes: stews, braising, cod, etc.



Fan grill cooking



Very fast, deep cooking with excellent power savings, ideal for dishes like pork ribs, sausages, kebabs, game, baked pasta, etc.



Closed door grill cooking



The ideal function for fast, deep cooking, for gratins and roast meats, fillets, Florentine steaks, grilled fish and vegetables.



Oven cooking functions

Top cooking



Particularly suited to browning and giving a touch of colour to dishes. Ideal for hamburgers, pork chops, steaks, sole, squid, etc.



Humid top cooking



Particularly suited to browning and giving a touch of colour to dishes without drying them out and keeping them tender and succulent.



Bottom cooking



The best function for finishing off a cooking cycle, especially for pastries (biscuits, meringues, risen and fruit pastries, etc.) and other dishes.



Humid bottom cooking



The function best suited to finishing off a cooking cycle without drying out the food. It keeps the food tender and succulent.



Normal static cooking



The classic electric oven function, ideal for the following foods: pork ribs, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit and many others.



Humid normal static cooking



Increases the humidity of the normal static cooking function.



Multiple fan cooking



Allows you to cook more than one dish at a time, without their aromas contaminating each other. You can cook lasagne, croissants and brioches, fruit tarts, etc.



Oven cooking functions

Humid multiple fan cooking



Increases the humidity of the normal multiple fan cooking function.



Multiple fan cooking



Allows you to cook more than one dish at a time, without their aromas contaminating each other. You can cook lasagne, pizza, croissants and brioches, fruit tarts, etc.



ECO cooking



The energy saving cooking function. The ECO function is ideally suited to slow cooking: braised meats, white meat, baked pasta, delicate pastries. Not suited to frozen foods.



Microwave defrost



Quick defrost for all frozen foods. Safer than room temperature defrosting, since it prevents bacterial proliferation. It is also faster than defrosting in the refrigerator. Perfect for melting butter and chocolate.



Microwave cooking



ILVE microwaves have a compartment which has been designed using simulators and intensive practical trials to ensure that it cooks quickly and evenly. The food is irradiated evenly by the microwaves to ensure that the temperature is completely uniform. Ideal for heating liquids and precooked foods, but also for quickly cooking vegetables.



Steam cooking



Healthy steam cooking for all types of food.



Combined steam/hot air cooking



The steam keeps the dish soft and succulent.



Oven cooking functions

Combined steam/hot air cooking

Combines the speed of a microwave with the delicacy of steam cooking.



Combined hot air/microwave cooking

The microwaves speed up traditional hot air cooking, thus greatly reducing the cook cycle time.



Combined grill/microwave cooking

Fast cooking with a golden finish.



Oven cleaning functions

Steam cleaning cycle

Steam softens the deposits in the oven and makes them easier to remove.



Pyrolytic cleaning cycle

Very high temperatures burn fat deposits to ash, making them easy to remove with a damp cloth.



Hobs

Single hob

Robust cast iron grilles form a single worktop for holding the cookware, thus making them safer in case of impact and making it easier to move them between the burners.

Triple crown burner

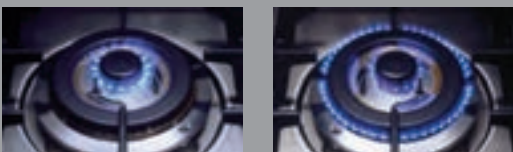
This high power burner (4.3 kW) will boil a pot of water in just a few minutes. Ideal for lovers of exotic cuisine. It is ideally suited to the Chinese wok, as well as large pots and pans.



Dual 4.5 kW burner - unbeatable power



The Dual burner develops up to 4.5 kW while maintaining a uniform flame.



Multigas burners

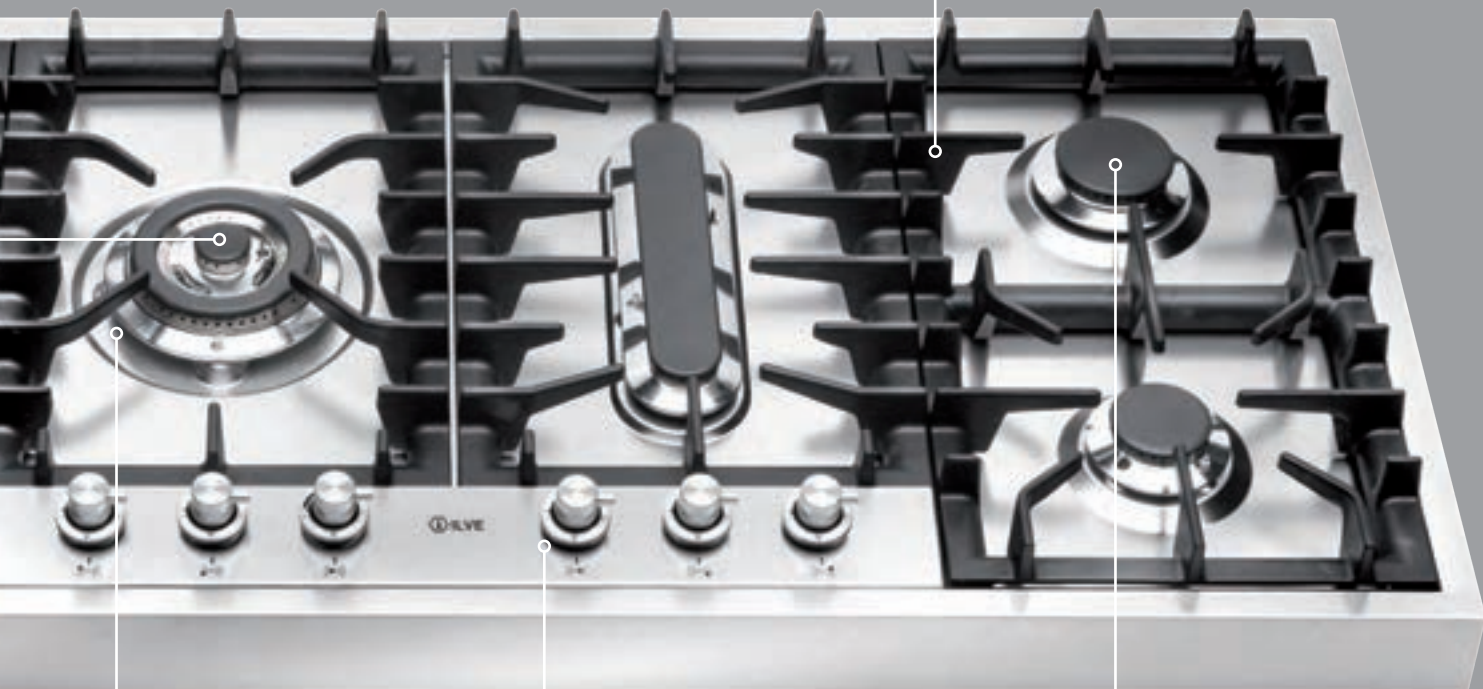
Stable flame burners which cannot be put out by draughts or spillages.



Ive hobs are highly specialised, with professional quality components and modularity.

Robust cast iron grilles

Vitrified enamel with double top and bottom acid resistant treatment, grilles complete with non-scratch rubber feet for more stable support. Standard supply on all models.



Safety valve

All models feature safety valves which shut off the gas supply immediately if the burner goes out accidentally.

Integrated electric ignition on all knobs

Just press the knob to ignite the flame.

Cast brass flame breaker

Unbeatable flame resistance and outstanding service life.

Hob characteristics

Fry Top

Thick stainless steel plate (8 mm) provides even temperature over the entire surface, for natural cooking of meat, fish, vegetables, etc. easy to clean, can also be used as a work top for cold and hot objects. In contrast with barbecues, it is ideal for soft dishes like eggs and cheese.



Coup de feu

The large cast iron “Coup de Feu” plate is powered by a gas burner (2.6 kW). Designed to provide indirect heat for slower cooking cycles. Ideal for sauces, long cooking and also an excellent hot plate.



Induction

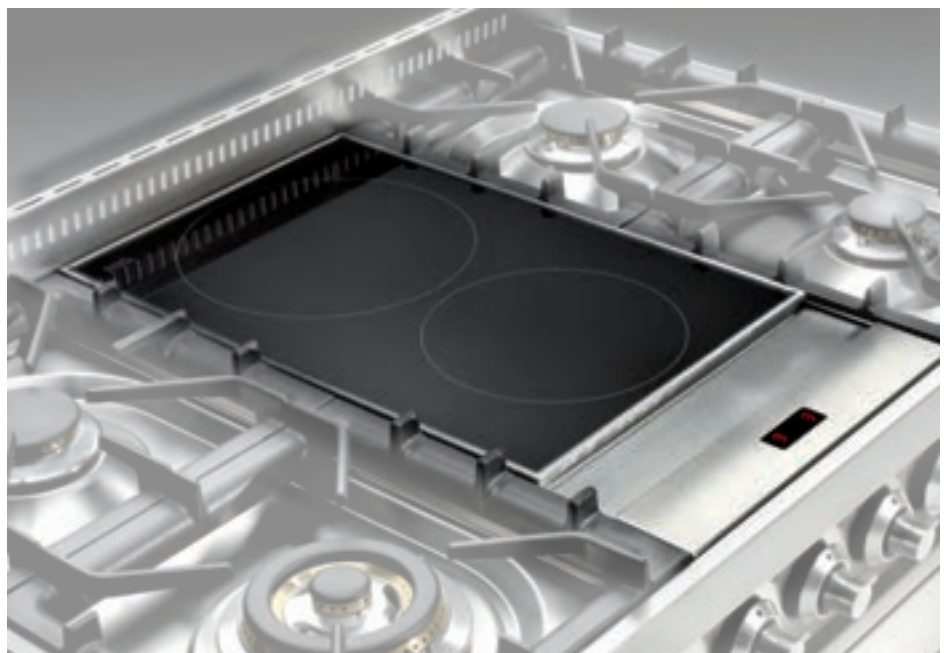
An innovative system for electric cooking with improved power control and lower consumption compared to conventional ceramic glass tops.



Two zone induction

Professional hob with dual central induction zones:

- Digital display
- Simple knob controls
- Stainless steel.
- Power 1850 W each
- Child protection lock
- Power draw 3700 W
- 9 power levels
- Automatic heating function



Top-end tall unit

01 Ultracombi

9 cooking programs

-
- 01 Fan hot air

 - 02 Grill

 - 03 Fan grill

 - 04 Microwave with 4 power settings (270W, 500W, 800W and 1000W) and Quick Start function

 - 05 Steam (40 °C to 100°C)

 - 06 Combi 1: Steam + hot air

 - 07 Combi 2: Steam + microwave 270W to 500W

 - 08 Combi 3: Hot air + microwave 270W to 500W

 - 09 Combi 4: Grill + microwave 500W to 800W

Plus

-
- 01 Steam temperature 40-100°C adjustable in steps

 - 02 Electronic temperature control

 - 03 Cooking sensor

 - 04 Cooking temperature 30-250°C

 - 05 Front water filling with internal 1 litre water tank

 - 06 TFT display

 - 07 Two speed tangential cooling fan

 - 08 Cold door with triple glazing

02 Chiller

8 functions / procedures

-
- 01 Positive chilling

 - 02 Freezing

 - 03 Fresh fish

 - 04 Beverages and bottle chilling

 - 05 Return to temperature

 - 06 Maintenance

 - 07 Leavening

 - 08 Low temperature cooking

Benefits

-
- 01 Optimises your work in the kitchen

 - 02 Assures constant quality

 - 03 Guaranteed food safety

 - 04 Allows you to optimise your fresh produce purchases

 - 05 Freezing with microcrystal technology

 - 06 Maintains the flavour and aroma of the food

 - 07 Does not affect the crispness, consistency or colour of the food

 - 08 Prevents weight loss

 - 09 Suited for sous vide cooking

03 Sous vide machine

8 functions / procedures

-
- 01 Up to 99% vacuum: drastically reduces the proliferation of bacterial flora

 - 02 Marination: Uses the principle of osmosis to greatly accelerate marination.

 - 03 Maturing: "massages" the product to make it tender and ready for preparation

 - 04 Sealing: 3 levels

For cooking like a three star chef.
Cook, chill, preserve:
cook with complementary, synergistic cycles.



Majestic

Majestic is the cooker for true foodies: aesthetically it stands out for its eclectic detailing, while using technical components of the highest quality and the longlasting, traditional materials like stainless steel, cast iron and brass. Majestic boasts a particularly vast range of size, colour and equipment options

Characteristics

-
- 01 Structure in AISI 304 stainless steel throughout

 - 02 10/10 steel side panels

 - 03 12/10 steel hob frame

 - 04 Powder enamelled for outstanding resistance to high temperatures

 - 05 Highly specialised hob:
 - 05.1 Cast iron grilles
 - 05.2 Up to 7 burners
 - 05.3 Burners + fry top
 - 05.4 Burners + coup de feu
 - 05.5 Burners + fry top + coup de feu
 - 05.6 Burners + barbecue

 - 06 Full size fry top plate

 - 07 Dual burner 5 KW

 - 08 Triple crown burner

 - 09 Lava stone plate for grill cooking

 - 10 30°-300° oven with electronic temperature control
 - 10.1 Tangential fans
 - 10.2 Rotisserie
 - 10.3 Cooking sensor
 - 10.4 Self-cleaning panels

 - 11 Dishwarmer drawer



Professional Plus

Professional Plus immediately states its vocation as a cooker designed and made for the most demanding, skilled user. Its professional look is enhanced by its steel frame, with electronic oven control and hobs offering burners rated up to 5 kW. It is a fully fledged professional cooker for the domestic market

Characteristics

-
- 01 Structure in AISI 304 stainless steel throughout

 - 02 Side panel and hob frame thickness:
8/10 for 60 and 100 cm cookers
10/10 for 120 and 150 cm cookers

 - 04 Powder enamelled for outstanding resistance to high temperatures

 - 05 Highly specialised hob:
 - 05.1 Cast iron grilles
 - 05.2 Up to 7 burners
 - 05.3 Burners + fry top
 - 05.4 Burners + coup de feu
 - 05.5 Burners + fry top + 2 zone induction
 - 05.6 Burners + barbecue

 - 06 Full size fry top plate

 - 07 Dual burner 5 KW

 - 08 Triple crown burner

 - 09 Lava stone plate for grill cooking

 - 10 30°-300° oven with electronic temperature control
 - 10.1 Tangential fans
 - 10.2 Rotisserie

 - 11 Dishwarmer drawer



Optional

Options available for

Ovens: 600 / 800 / 900

Cookers: Professional Plus

Cookers: Majestic

PIZZA PLATE



Clay plate for pizza, bread, etc.

A/418/04 Mini oven 30

A/418/00 Oven 60

A/418/02 Maxi oven 90

DESSERT TRAY



S/146/08 FLAT PAN FOR DESSERTS 80/90 BLA

S/146/18 FLAT PAN FOR DESSERTS 60 BLACK

S/146/21 FLAT PAN FOR DESSERTS 70 BLACK

COOK SENSOR KIT



The cook sensor can be applied to all models with 300°C electronic oven (if not included as part of the standard equipment)

**Specify when making the order

KSCE3 OVEN COOK SENSOR KIT / CUC E3

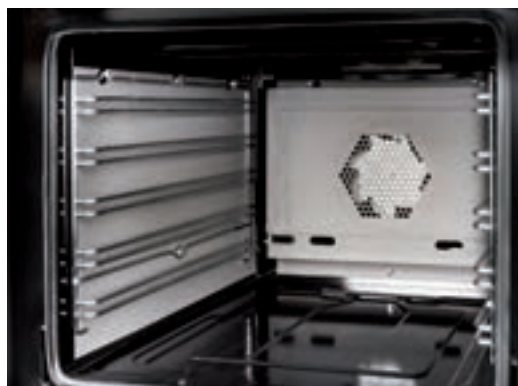
DRIP PAN GRILL



For oven cooking grilled meat and fish, vegetables, crostini, bruschette, etc.

A/092/59	MINI OVEN PAN GRILL D900/PD90
A/092/49	OVEN PAN GRILL 40
A/092/60	OVEN PAN GRILL 60
A/095/11	OVEN PAN GRILL 70
A/092/61	OVEN PAN GRILL 80/90

SELF-CLEANING CATALYTIC WALLS



A special coating which burns all the fat deposited on the walls, so that the oven is always clean.

**Standard equipment on MAJESTIC COOKERS

G/170/18	SELF-CLEANING PANELS KIT MINIOVEN(D900/PD90/P120)
G/170/22	SELF-CLEANING PANELS KIT 600 MULTI-FUNCTION
G/170/23	SELF-CLEANING PANELS KIT 900 MULTI-FUNCTION
G/170/24	SELF-CLEANING PANELS KIT OVEN 40CM PD100
G/170/25	SELF-CLEANING PANELS KIT 600 VG
G/170/26	SELF-CLEANING PANELS KIT 900 VG
G/170/27	SELF-CLEANING PANELS KIT 700 MULTI-FUNCTION
G/170/28	SELF-CLEANING PANELS KIT 700 VG

Options available for

Cookers: Professional Plus

Cookers: Majestic

Only for models with Fry Top and built-in hobs, Mod. XLP90F, HP965F, HP1265F, HP90F and HP120F

FRY-TOP PLATE FOR CENTRAL INDUCTION



The central double induction can be equipped with the FRY-TOP plate. Thick stainless steel plate (8 mm) for uniform temperature on the entire surface to naturally cook meat, fish, vegetables, etc. Easy to clean, it can be used as a warm or cold shelf. Unlike the barbecue, it is also perfect for soft foods such as cheese and eggs.

G/419/08

CHOPPING BOARD FOR FRY-TOP



30 mm thick in aged and oiled solid wood. It works perfectly on the FRY-TOP plate once it is cool. Also for mod. HP45F and HF40F

A/484/01

STEAM COOKING TUBS



It has two perforated baskets, two lids, and a container tray. Also for mod. HP45F and HF40F

G/002/02

FRY TOP COOK COVER



Cooking vapour stays inside the lid and the dishes are softer. Indispensable accessory for enthusiasts of Japanese "Tepanyaki". Also for mod. HP45F and HF40F

G/040/01

GAS BARBECUE INTERCHANGEABLE WITH THE FRY TOP



Perfect for cooking steaks "with stripes".

G/419/03

FISH TRAY GRILL INTERCHANGEABLE WITH THE FRY TOP



To use the fish pan underneath as a pan burner.

KGRFT001

STAINLESS STEEL BAIN MARIE TUBS



Only for models with Fry-top. The kit needs the fish pan grill for the Fry-top (KGRFT001). It is made up of three trays with lid and container. Also for mod. HP45F and HF40F

G/002/01

FRY TOP ACCESSORIES DISPLAY (resellers only)



(For articles with Fry Top plate)

An efficient instrument to display all of the Fry - Top accessories in the showroom

E/OPT0001 DISPLAY COMPL OPTIONAL FRY TOP

Options available for

Cookers: Professional Plus

Cookers: Majestic

CAST IRON HEAT DIFFUSER



Putting it between the heat source and pan, it keeps food from burning or sticking to the bottom because it distributes heat uniformly. Suitable for pans without radiant double base and indispensable for Pyrex and terra cotta pans, ideal for melting butter and chocolate.

A/095/36/10

CAST IRON GRILL ADAPTER



A/092/53/10

CAST IRON WOK ADAPTER



Cast iron grill for perfect Wok use

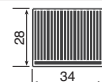
A/092/34

STEAK GRILL PAN

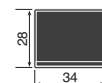


To cook hamburgers, steaks, etc. on gas burners with little grease.

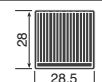
A/006/02 RIDGED GRILL (280X340)
PROFESSIONAL 90 ENAMELLED



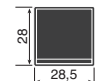
A/006/08 SMOOTH GRILL (280X340)
PROFESSIONAL 90 ENAMELLED



A/006/04 RIDGED GRILL (280X285)
PROFESSIONAL 60 ENAMELLED



A/006/06 SMOOTH GRILL (280X285)
PROFESSIONAL 60 ENAMELLED



SOLID BRASS FOOT



Height 15 cm

G/422/12/08	Chrome foot - height 15 cm
G/422/12/16	Brass foot - height 15 cm
G/422/12/18	Burnished foot - height 15 cm

MAJESTIC FOOT



Height 15 cm
To be specified at the time of order.

S/191/00/08	Stainless steel foot - height 15 cm
S/191/00/16	Brass foot - height 15 cm
S/191/00/18	Burnished foot - height 15 cm

STAINLESS STEEL FOOT



Height adjustable from 16 to 23 cm

A/422/14	FOOT ADJUSTABLE H 160-220
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Corrimano disponibili per

Cookers: Professional Plus

Cookers: Majestic

FRONT HANDRAIL



AMC-60	Brass
AMC-60X	Chrome
AMC-60Y	Burnished
AMC-70	Brass
AMC-70X	Chrome
AMC-70Y	Burnished
AMC-76	Brass
AMC-76X	Chrome
AMC-76Y	Burnished
AMC-80	Brass
AMC-80X	Chrome
AMC-80Y	Burnished
AMC-90	Brass
AMC-90X	Chrome
AMC-90Y	Burnished
AMC-100	Brass
AMC-100X	Chrome
AMC-100Y	Burnished
AMC-120	Brass
AMC-120X	Chrome
AMC-120Y	Burnished
AMC-150	Brass
AMC-150X	Chrome
AMC-150Y	Burnished

TECHNO FRONT HANDRAIL



AQC-60
AQC-70
AQC-76
AQC-80
AQC-90
AQC-100
AQC-110
AQC-120
AQC-150

PERIMETER HANDRAIL



Majestic series only

AMCP-70	Brass
AMCP-70X	Chrome
AMCP-70Y	Burnished
AMCP-76	Brass
AMCP-76X	Chrome
AMCP-76Y	Burnished
AMCP-90	Brass
AMCP-90X	Chrome
AMCP-90Y	Burnished
AMCP-100	Brass
AMCP-100X	Chrome
AMCP-100Y	Burnished
AMCP-120	Brass
AMCP-120X	Chrome
AMCP-120Y	Burnished
AMCP-150	Brass
AMCP-150X	Chrome
AMCP-150Y	Burnished

Plinths available for

Cookers: Majestic Techno

Cookers: Professional Plus

Cookers: Pro Line

FOOT COVER PLINTH H 150 MM



For Majestic series:
1 front piece + 2 sides in stainless steel

 STAINLESS STEEL

AMZ70/I	STAINLESS STEEL
AMZ76/I	STAINLESS STEEL
AMZ90/I	STAINLESS STEEL
AMZ100/I	STAINLESS STEEL
AMZ120/I	STAINLESS STEEL
AMZ150/I	STAINLESS STEEL

FOOT COVER PLINTH H 120 MM



For the Pro Line, Professional Plus series
1 front piece + 2 sides in stainless steel

 ANTIQUE WHITE
  BLUE
  STAINLESS STEEL
 GRAPHITE/MAT
  BURGUNDY
  EMERALD GREEN
 OPTIONAL RAL

H 120 mm	H 140 mm
APZ60/120	APZ60/140
APZ70/120	APZ70/140
APZ76/120	APZ76/140
APZ80/120	APZ80/140
APZ90/120	APZ90/140
APZ100/120	APZ100/140
APZ120/120	APZ120/140
APZ150/120	APZ150/140

Options available for

Ovens: OV 60 - OV 80 - OV 90 - OV 948

Cookers: Pro Line

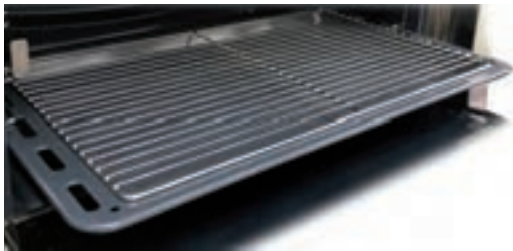
PAIR OF TELESCOPIC OVEN RAILS



This solution is designed to increase the ergonomics, practicality and safety of handling cookware in the oven. The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.

KGSET001

DRIP PAN GRILL



For oven cooking grilled meat and fish, vegetables, crostini, bruschette, etc.

EA2633001000000	OVEN DRIP TRAY GRILL 80 '15
EA2633002000000	OVEN DRIP TRAY GRILL 60 '15
EA2633004000000	OVEN DRIP TRAY GRILL 40 '15
EA2633003000000	OVEN DRIP TRAY GRILL 30 '15

PIZZA PLATE



Clay plate for pizza, bread, etc.

A/418/04	Mini oven 30
A/418/00	Oven 60
A/418/02	Maxi oven 90

Options available for

Cookers: Pro Line

CAST IRON HEAT DIFFUSER



Putting it between the heat source and pan, it keeps food from burning or sticking to the bottom because it distributes heat uniformly. Suitable for pans without radiant double base and indispensable for Pyrex and terra cotta pans, ideal for melting butter and chocolate.

A/095/36/10

CAST IRON WOK ADAPTER



Cast iron grill for perfect Wok use

A/092/34

MAJESTIC FOOT



Height 15 cm
To be specified at the time of order.

S/191/00/08 Stainless steel foot - height 15 cm

S/191/00/16 Brass foot - height 15 cm

S/191/00/18 Burnished foot - height 15 cm

STAINLESS STEEL FOOT



Height adjustable from 16 to 23 cm

A/422/14 FOOT ADJUSTABLE H 160-220

Optional for keeping and cooking

SOUS VIDE STORAGE CONTAINER KIT



Ideal for high quality storage of foods sensitive to crushing. They have been tested for resistance to the strong vacuum typical of professional machines, in contrast with the majority of commercial sous vide containers.

The kit includes:

- 1 hexagonal container d 140 mm x h 125 mm
- 1 hexagonal container d 140 mm x h 170 mm
- 1 hexagonal container d 140 mm x h 185 mm
- Tube and fittings to connect the cover and the extraction machine.

Not suited to cooking, regeneration or heating

Not suited to microwaves or freezers

Suited for refrigerator

Dishwasher safe (max 50°C)

KCSV001

SOUS VIDE STORAGE BAG KIT

PA/PE storage bags are ideal for increasing keeping times for any products, from the most delicate to sharply edged ones.

They are not suited for sous vide cooking.

KBSV001	KIT (100 PCS) 200X300 SOUS VIDE STORAGE BAGS
---------	--

KBSV002	KIT (100 PCS) 250X350 SOUS VIDE STORAGE BAGS
---------	--

SOUS VIDE COOKING BAG KIT

The ILVE R&D centre collaborates with chefs specialised in sous vide cooking to develop the best sous vide cooking bags. ILVE cooking bags are made of two high strength OPA/PE films which make it possible to store the food sous vide and cook it up to 121°C for 30 minutes. ILVE cooking bags are ideal for sous vide cooking and storage. No transfer of the film material to the food even during cooking.

Not suited to microwave cooking or freezer storage.

KBSV003	KIT (100 PCS) 200X300 SOUS VIDE COOKING BAGS
---------	--

KBSV004	KIT (100 PCS) 250X350 SOUS VIDE COOKING BAGS
---------	--

Options available for

Built-in hobs

FRY-TOP PLATE FOR BUILT-IN HOB WITH FRONT-MOUNTED CONTROLS



Suitable for models with fish pan Thick stainless steel plate (8 mm) for uniform temperature on the entire surface to naturally cook meat, fish, vegetables, etc. Easy to clean, it can be used as a warm or cold shelf. Unlike the barbecue, it is also perfect for soft foods such as cheese and eggs.

G/419/04 For: HCB90PC

G/419/05 For: H30PV

G/419/06 For: HP95PC - HAP95PC - HP125PC

G/419/07 For: H39PC

STEAK GRILL PAN



To cook hamburgers, steaks, etc. on gas burners with little grease.

For models: HCB90PC, H39PC, H30P

A/006/00 DOMINO CAST IRON GRILL (232X384)ENAMELLED

STEAK GRILL PAN



To cook hamburgers, steaks, etc. on gas burners with little grease.

For models: HP65, HP95, HP95C, HAP95C, HAP95

A/006/04 Scored (280x285)



A/006/06 Smooth (280x285)



FRY TOP COOK COVER



Cooking vapour stays inside the lid and the dishes are softer. Indispensable accessory for enthusiasts of Japanese “Tepanyaki”.
(Only for fry top on built-in hob).

G/040/03 FRY TOP COVER FLAT

STEAM COOKING FRY TOP KIT



Steam is the healthy way to cook.
The steam kit is ideal for vegetables, potatoes, rice, meat and fish.

G/002/04 Tubs

Options available for

**Built-in hobs:
H30–H360–H39**

**Professional built-in hobs:
HP65-HP95-HP125**

**Professional work tops:
HP965-HP1265**

**Cookers:
Majestic / Professional Plus**

CUP COVER



Useful enamelled lid for easily cleaning the aluminium cups.
(SUITABLE FOR PRODUCTION STARTING IN 2006)

KCT45	CUP COVER KIT 4/5 BURNERS
KCT45D	CUP COVER KIT 4/5 BURNERS DUAL
KCT5CC	CUP COVER KIT 3 BURNER + 2 TC
KCT5CD	CUP COVER KIT 3B+1 TC+1 DUAL
KCT5PC	CUP COVER KIT 5 BURNER WITH FISH
KCT5PD	CUP COVER KIT 5 B WITH FISH DUAL
KCT6	CUP COVER KIT 6 BURNERS
KCT6D	CUP COVER KIT 6 BURNERS DUAL
KCT7	CUP COVER KIT 7 BURNERS
KCT7D	CUP COVER KIT 7 BURNERS DUAL
KCT8	CUP COVER KIT 8 BURNERS
KCT8D	CUP COVER KIT 8 BURNERS DUAL

Optional for all models

PROFESSIONAL CLEANING KIT



(For all hobs and ovens)

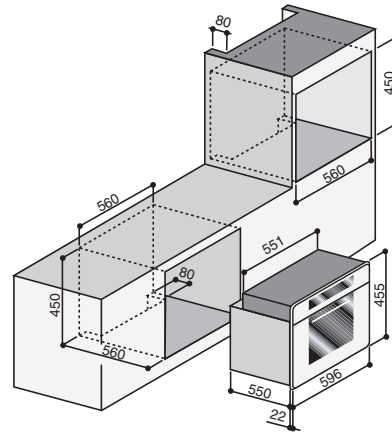
STAINLESS STEEL CLEANER “Steel Cream” (CLEAN001) Professional cream for cleaning all steel parts and for the Fry Top. Content 250ml.

OVEN DEGREASER “Degreasy” (CLEAN002) Universal citrus scented degreaser for cleaning the muffle in the oven along with the painted, enamelled parts, and glass. Content 500 ml.

MICROFIBER CLOTH (CLEAN003) Professional microfiber cloth for use in the kitchen. Dimensions: 40x40 cm.

CLEANKIT01 CLEANING PRODUCTS KIT

Designer Chillers and Sous Vide Machines



GENERAL CHARACTERISTICS

- Deep freezing is the process that quickly lowers the temperature of the dish up to -20°C at the core. Rapid lowering of the temperature helps maintain all of the organoleptic characteristics of the food subject to the treatment without using preservatives or additives.
- It is a professional tool used everyday by the great chefs. It increases the quality of the food, optimises purchasing and reduces waste.
- Suited for sous vide cooking.

BC645 - TEMPERATURE BLAST CHILLER

CHARACTERISTICS

- 40 litre AISI 304 stainless steel chamber
- 3 grills
- Interior fan
- Display TFT full touch
- Blast chiller function: from oven to refrigerator (+4°C)
- Freeze function: from room temperature to -20°C
- Quick cooling
- Bottle cooling function
- Defrost function, ready for table and slow cooking.
- Proofing function

CONSUMPTION

- Maximum absorption 300 W

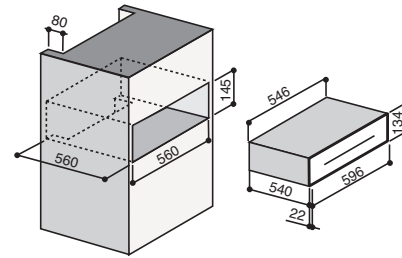
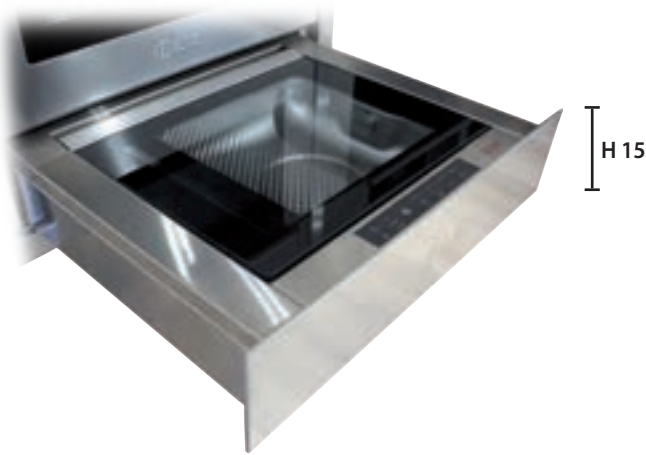
COLOUR RANGE



STAINLESS
STEEL

BC645 - TEMPERATURE BLAST CHILLER

Order code: BC645SLTC



GENERAL CHARACTERISTICS

- Widely used by top chefs, sous vide is both simple and handy: a pump extracts the air from the bag containing the food. This eliminates the oxygen in the bag, thus preventing the proliferation of micro-organisms, bacteria and mould.
- The advantages are longer keeping times and improved hygiene. Precooked dishes can be kept and enjoyed even days later in complete safety and without loss of flavour.
- The special bags can be used to wrap the food for subsequent cooking sous vide.

VM615 - BUILT-IN SOUS VIDE MACHINE

CHARACTERISTICS

- Touch controls
- AISI 304 stainless steel
- Vacuum chamber dimensions: 300x360x100
- Tub volume 7.5 l.
- Marinating function
- H2OUT function: dehumidification cycle
- Maturing function
- 3 level sealing

CONSUMPTION

- Maximum power draw: 240 W

COLOUR RANGE



STAINLESS
STEEL

VM615 - BUILT-IN SOUS VIDE MACHINE

Order code: VM615SL

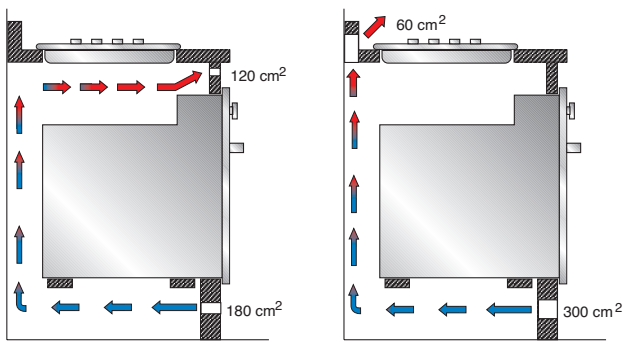


OPTIONAL:
KIT FOR KEEPING AND COOKING
PAGE 51

Designer Ovens

Built-in oven characteristics

Built-in gas oven installation diagram (600 VG / 900 VG)



For the gas oven to work properly, there must be sufficient cooling air circulation inside the installation space. The unit must be installed as shown in figure A or B.

COLOUR RANGE



I = STAINLESS STEEL



M = GRAPHITE/MAT



B = WHITE



A = ANTIQUE WHITE



RM = COPPER



RB = BURGUNDY



VS = EMERALD GREEN



BL = MIDNIGHT BLUE

“Classic” finishes



BRASS

Brass knobs and handle as standard equipment



CHROME

Chrome knobs and handle available on request



BURNISHED

BURNISHED knobs and handle available on request
AT SURCHARGE (depending on availability)

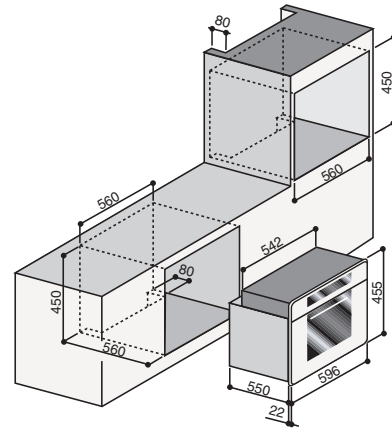
“Designer” finishes



Steel knobs and handle



H 45



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- High density insulation
- Tangential cooling fan
- Internal light
- Quadruple glass cold door (EN60335-2-6-11.101)

645 E4 - COMPACT ELECTRONIC OVEN 645 - 400°C

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x21x40,5 - 37 litres
- Electronic programmer with countdown
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-400°C
- Thermostat with electronic probe 400°C
- Child safety
- "Pizza Party" function 400°C for cooking pizzas in series

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2000 W

10 FUNCTIONS



COLOUR RANGE



STAINLESS STEEL

Pizza oven 400° C



STANDARD EQUIPMENT:



Top deflector



Bottom deflector



Grill



Professional peel

OPTIONAL:



Rolling board

645 E4 MULTI ELECTRONIC 400°

Order code: 645SLZE4

OPTIONALS

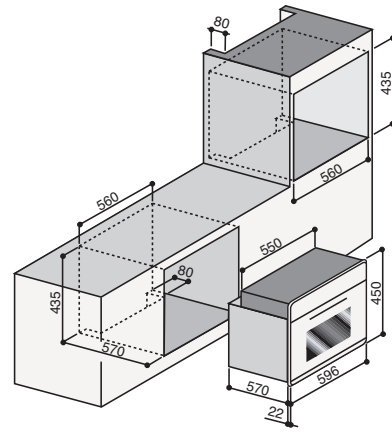
S/176/10/08 ROLLING BOARD



ACCESSORIES FOR ALL OVENS
PAGE 40-41



H 45



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- High density insulation
- Two speed tangential cooling fan
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)

3 OVENS IN 1

1. Microwave
2. Steam
3. Hot air

645 HSW - ULTRACOMBI COMPACT OVEN HOT AIR, STEAM, MICROWAVE

OVEN CHARACTERISTICS

- Oven internal dimensions: 41.5x21x41 - 36 litres
- Electronic TFT touch screen programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Cooking probe
- Child safety
- Door opening safety
- Internal 1 litre tank

9 COOKING PROGRAMS

- 1 – Fan hot air
- 2 – Grill
- 3 – Fan grill
- 4 – Microwave with 4 power settings (270W, 500W, 800W and 1000W) and Quick Start function
- 5 – Steam (40 °C to 100 °C)
- 6 – COMBI 1 (steam + hot air)
- 7 – COMBI 2 (steam + microwave, 270W to 500W)
- 8 – COMBI 3 (hot air + microwave, 270W to 500W)
- 9 – COMBI 4 (grill + microwave, 500W to 800W)

CONSUMPTION

- Maximum absorption 3,4 kW
- Heating element absorption: Electric grill 1900 W / Circular 1600 W
- Steam boiler 1200 W
- 1600 W microwave generator with rotary antenna

FUNCTIONS

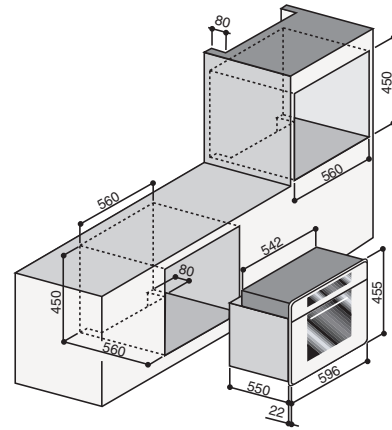


COLOUR RANGE



645 HSW HOT AIR + STEAM + MICROWAVE

Order code: 645SLHSW



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- Digital display

645 ST - STEAM OVEN

OVEN CHARACTERISTICS

- Capacity 35 litres
- Steam generator
- 4 cooking levels 40/60/80/100°C
- Defrost function
- 1.2 litre top mounted horizontal water tank
- Forced ventilation
- No water indicator Descaling cycle warning
- Child safety lock
- Door opening safety
- 2 stainless steel pans

CONSUMPTION

- Absorption 1,5 kW

FUNCTIONS



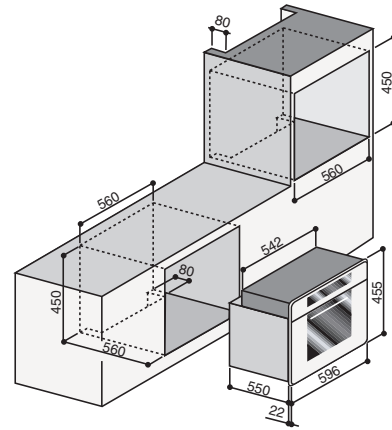
COLOUR RANGE



STAINLESS
STEEL

645 ST STEAM OVEN

Order code: 645LTKST



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- Digital display

645 W - COMBINATION MICROWAVE OVEN

OVEN CHARACTERISTICS

- Net capacity 32 - gross 38 litres
- 6 microwave cooking levels
- Automatic thawing by time or weight
- Door with 3 pieces of glass
- 3 combined cooking functions
- Forced ventilation
- Child safety lock
- Door opening safety
- 1 glass pan

CONSUMPTION

- Absorption 3,4 kW
- Grill 1500 W foldable
- Microwave 1000 W

6 FUNCTIONS



COLOUR RANGE

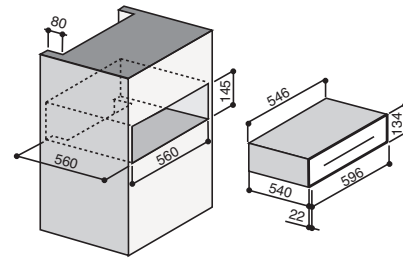


STAINLESS
STEEL

645 W COMBINATION MICROWAVE

Order code: 645LTKCW

HOT PLATE



GENERAL CHARACTERISTICS

- Drawer with non-slip bottom
- Can be installed alone or along with models 645 for insertion in a standard 60 cm opening

615 WD - FOOD WARMER DRAWER 615

- Temperature adjustable from 40 to 80°C
- Thermostat
- On/off button
- Ventilated heat
- Maximum power draw 400 W

COLOUR RANGE



STAINLESS
STEEL

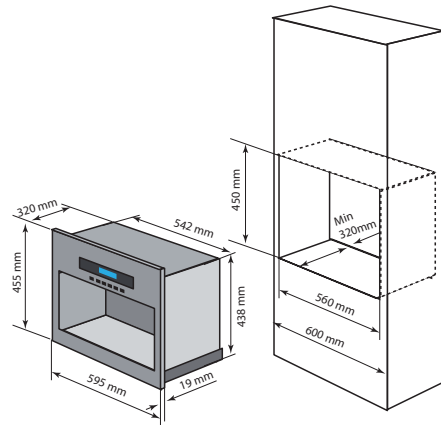
FOOD WARMER DRAWER 615

Order code: 615SLWD

ESPRESSO COFFEE MACHINE • BUILT-IN • SLIM LINE • ES645S



H 45



GENERAL CHARACTERISTICS

- Semi-automatic like those found in coffee shops, it obtains a perfect espresso from coffee beans. The water tank can be removed for better hygiene. Also produces steam for quickly heating water for tea or milk for cappuccino or even for vin brulé.
- Adaptor kit for like those found in coffee shops.
- Can be used with pods for other beverages such as ginseng, flavoured coffees, tea, tisanes, etc.

645 ES - PROFESSIONAL ESPRESSO MACHINE

CHARACTERISTICS

- Customizable parameters: grind and amount of coffee, water and steam temperature, water hardness
- Uses both whole bean and ground coffee.
- Steam generator for cappuccino, tea, tisanes.
- Stainless steel coffee grinder
- Heating time about 2 min.
- Water tank: 2,5 l.
- Coffee tank: about 350 g.
- Boiler power 1000 W
- Steam boiler power 600 W
- Mill power: 100 W
- Maximum absorption 1700 W

COLOUR RANGE



ANTIQUE
WHITE



STAINLESS
STEEL



GRAPHITE/
MAT



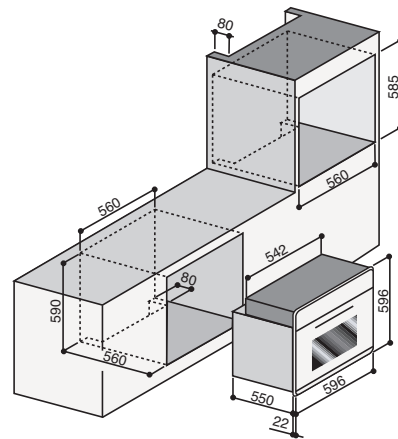
BURGUNDY

645 ES - PROFESSIONAL ESPRESSO MACHINE

Order code: ES645STK



PYROLYTIC OVEN



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Quadruple glass cold door (EN60335-2-6-11.101)
- Automatic "pyrolytic" cleaning cycle at 470° C with safety door lock

600 PY - PYROLYTIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 43,7x32,5x39,5 - 56 litres
- Electronic programmer
- Energy class B **B**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum absorption 3,5 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1300 W / Circular 2400 W

11 FUNCTIONS



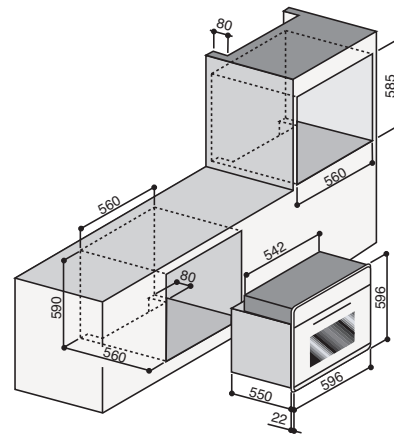
COLOUR RANGE



600 PY PYROLYTIC OVEN

Order code: 600SLPY





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Controlled steam discharge with option for dry or humid cooking
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 60 E3 S - ELECTRONIC OVEN 60

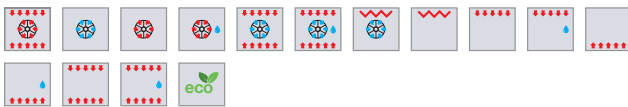
OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

15 FUNCTIONS



COLOUR RANGE

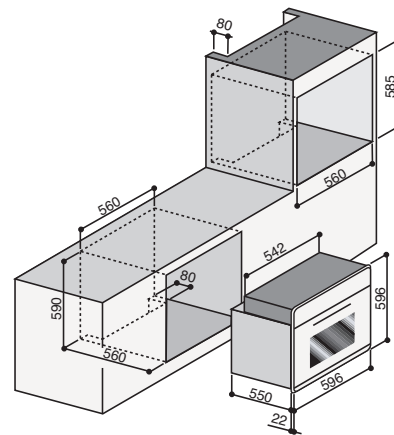


STAINLESS
STEEL

OV 60 E3 S ELECTRONIC MULTIFUNCTION 300°C

Order code: OV60SLE3





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Controlled steam discharge with option for dry or humid cooking
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 60 E3 S - ELECTRONIC OVEN 60

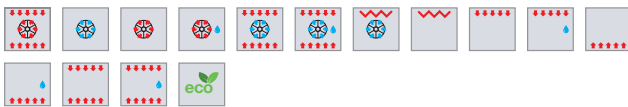
OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

15 FUNCTIONS



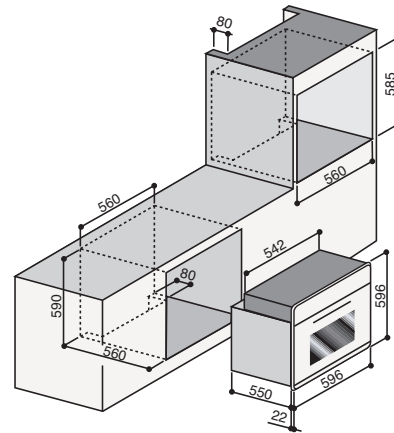
COLOUR RANGE



OV 60 E3 S ELECTRONIC MULTIFUNCTION 300°C

Order code: OV60SLTCE3





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 60 M - MULTIFUNCTION OVEN 60

OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS



COLOUR RANGE

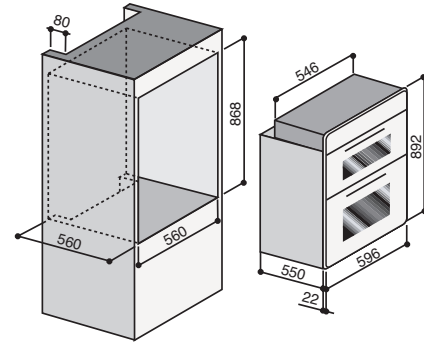


STAINLESS
STEEL

OV 60 M - MULTIFUNCTION OVEN 60

Order code: OV60SLKMP





TOP OVEN:

GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

645 E3 - COMPACT ELECTRONIC OVEN 645

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x21x40,5 - 37 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,5 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W Circular 2000 W

10 FUNCTIONS



COLOUR RANGE



STAINLESS
STEEL

BOTTOM OVEN:

GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



COLOUR RANGE



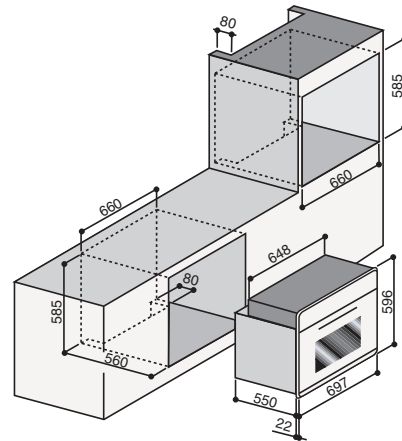
STAINLESS
STEEL

600 E3 TWO MULTI-ELECTRONIC OVENS 300°C

Order code: 201WE3



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 S - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



COLOUR RANGE

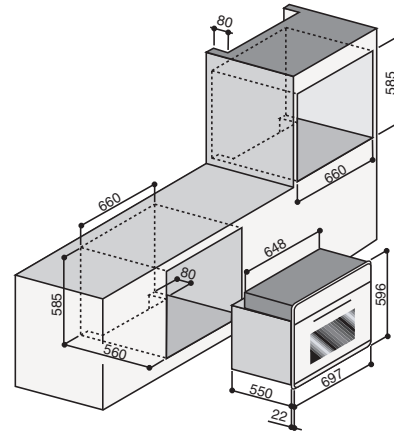


STAINLESS
STEEL

700 E3 S MULTI-FUNCTION ELECTRONIC 300°C

Order code: 700SLTCE3





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 M - MULTIFUNCTION MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class **B**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

9 FUNCTIONS



COLOUR RANGE

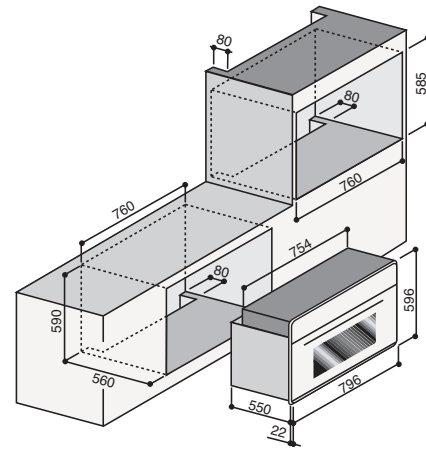


STAINLESS
STEEL

700 M MULTI-FUNCTION ELECTRIC

Order code: 700SLKMP





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Controlled steam discharge with option for dry or humid cooking
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 80 E3 S - ELECTRONIC OVEN 80

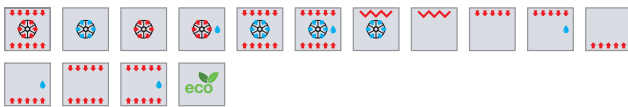
OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

15 FUNCTIONS



COLOUR RANGE

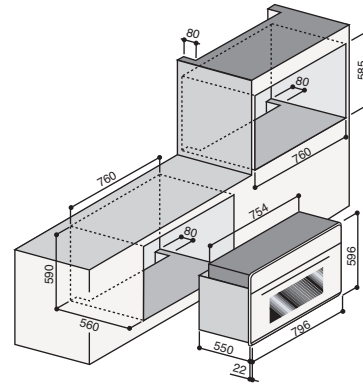


STAINLESS
STEEL

OV 80 E3 S ELECTRONIC MULTIFUNCTION 300°C

Order code: OV 80SLTCE3





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 80 M - MULTIFUNCTION OVEN 80

OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

FUNCTIONS



COLOUR RANGE

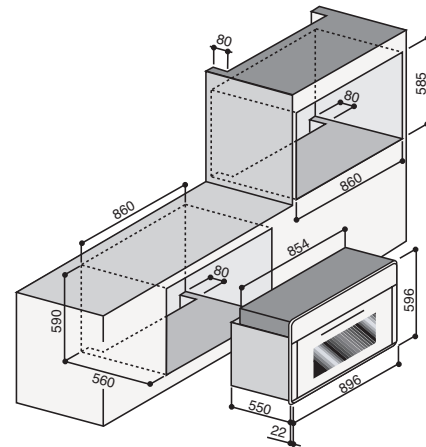


STAINLESS
STEEL

OV 80 M ELECTRIC MULTIFUNCTION

Order code: OV80SLKMP





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Controlled steam discharge with option for dry or humid cooking
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 80 E3 S - ELECTRONIC OVEN 80

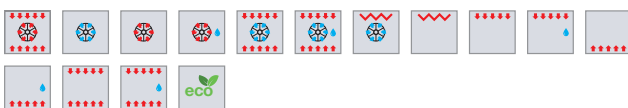
OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

15 FUNCTIONS



COLOUR RANGE

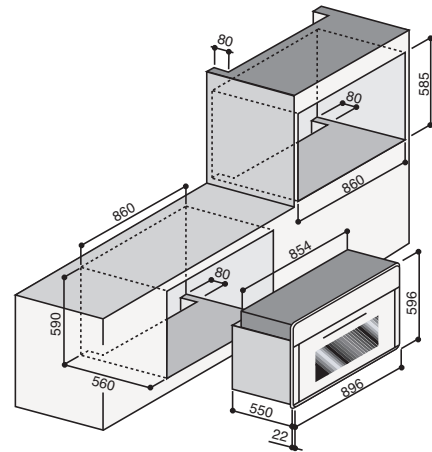


STAINLESS
STEEL

OV 80 E3 S ELECTRONIC MULTIFUNCTION 300°C

Order code: OV 90SLTCE3





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 80 M - MULTIFUNCTION OVEN 80

OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

FUNCTIONS



COLOUR RANGE

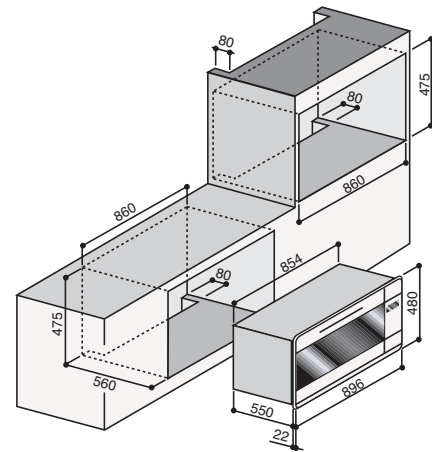


STAINLESS
STEEL

OV 80 M ELECTRIC MULTIFUNCTION

Order code: OV90SLKMP





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 948 E3 S - ELECTRONIC OVEN 80

OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

10 FUNCTIONS



COLOUR RANGE



OV 948 E3 S ELECTRONIC MULTIFUNCTION 300°C

Order code: OV948SLE3

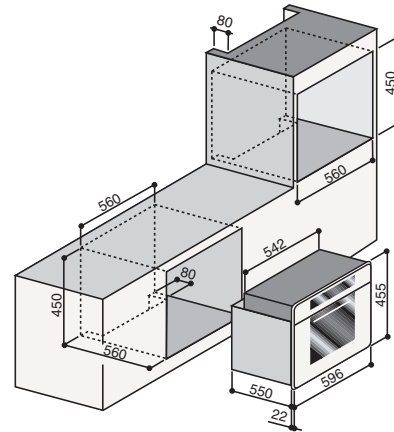


Classic Ovens

CLASSIC OVENS



H 45



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- High density insulation
- Tangential cooling fan
- Internal light
- Quadruple glass cold door (EN60335-2-6-11.101)

645 E4 - COMPACT ELECTRONIC OVEN 645 - 400°C

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x21x40,5 - 37 litres
- Electronic programmer with countdown
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-400°C
- Thermostat with electronic probe 400°C
- Child safety
- "Pizza Party" function 400°C for cooking pizzas in series

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2000 W

10 FUNCTIONS



FINISHES



BRASS



CHROME



BURNISHED

COLOUR RANGE



ANTIQUÉ WHITE



STAINLESS STEEL



GRAPHITE/MAT



BURGUNDY

Pizza oven 400° C



STANDARD EQUIPMENT:



Top deflector



Bottom deflector



Grill



Professional peel

OPTIONAL:



Rolling board

645 E4 MULTI ELECTRONIC 400°

Order code: 645SCZE4

BRASS / CHROME

BURNISHED

OPTIONALS

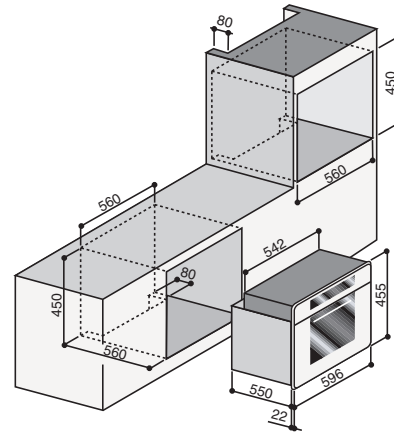
S/176/10/08 ROLLING BOARD



ACCESSORIES FOR ALL OVENS
PAGE 40-41



H 45



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- Digital display

645 ST - STEAM OVEN

OVEN CHARACTERISTICS

- Capacity 35 litres
- Steam generator
- 4 cooking levels 40/60/80/100°C
- Defrost function
- 1.2 litre top mounted horizontal water tank
- Forced ventilation
- No water indicator Descaling cycle warning
- Child safety lock
- Door opening safety
- 2 stainless steel pans

CONSUMPTION

- Absorption 1,5 kW

FUNCTIONS



FINISHES



BRASS



CHROME



BURNISHED

COLOUR RANGE



ANTIQUE
WHITE



STAINLESS
STEEL



GRAPHITE/
MAT



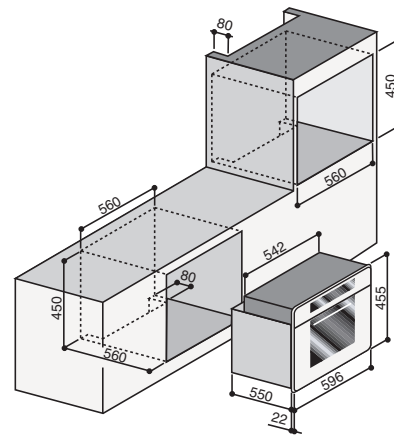
BURGUNDY

645 ST STEAM OVEN

Order code: 645NTKST

BRASS / CHROME

BURNISHED



GENERAL CHARACTERISTICS

- AISI 304 stainless steel muffle
- Digital display

645 W - COMBINATION MICROWAVE OVEN

OVEN CHARACTERISTICS

- Net capacity 32 - gross 38 litres
- 6 microwave cooking levels
- Automatic thawing by time or weight
- Door with 3 pieces of glass
- 3 combined cooking functions
- Forced ventilation
- Child safety lock
- Door opening safety
- 1 glass pan

CONSUMPTION

- Absorption 3,4 kW
- Grill 1500 W foldable
- Microwave 1000 W

6 FUNCTIONS



FINISHES

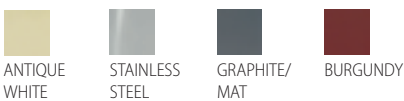


BRASS

CHROME

BURNISHED

COLOUR RANGE



ANTIQU
WHITE

STAINLESS
STEEL

GRAPHITE/
MAT

BURGUNDY

645 W COMBINATION MICROWAVE

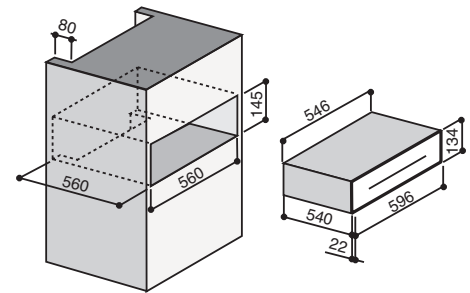
Order code: 645NTKCW

BRASS / CHROME

BURNISHED



H 15



GENERAL CHARACTERISTICS

- Drawer with non-slip bottom
- Can be installed alone or along with models 645 for insertion in a standard 60 cm opening

615 WD - FOOD WARMER DRAWER 615

- Temperature adjustable from 40 to 80°C
- Thermostat
- On/off button
- Ventilated heat
- Maximum power 0,4 kW

FINISHES



BRASS



CHROME



BURNISHED

COLOUR RANGE



ANTIQUÉ
WHITE



STAINLESS
STEEL



GRAPHITE/
MAT



BURGUNDY

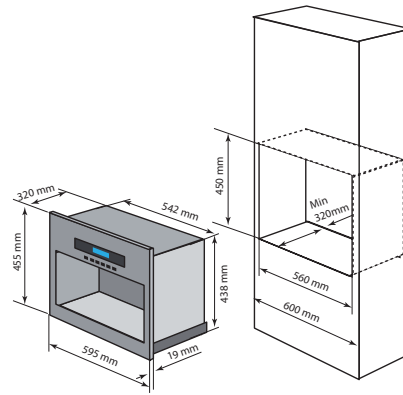
FOOD WARMER DRAWER 615

Order code: 615SCWD

BRASS / CHROME

BURNISHED

ESPRESSO COFFEE MACHINE • BUILT-IN • COUNTRY • ES645C



GENERAL CHARACTERISTICS

- Semi-automatic like those found in coffee shops, it obtains a perfect espresso from coffee beans. The water tank can be removed for better hygiene. Also produces steam for quickly heating water for tea or milk for cappuccino or even for vin brulé.
- Adaptor kit for like those found in coffee shops.
- Can be used with pods for other beverages such as ginseng, flavoured coffees, tea, tisanes, etc.

645 ES - PROFESSIONAL ESPRESSO MACHINE

CHARACTERISTICS

- Customizable parameters: grind and amount of coffee, water and steam temperature, water hardness
- Uses both whole bean and ground coffee.
- Steam generator for cappuccino, tea, tisanes.
- Stainless steel coffee grinder
- Heating time about 2 min.
- Water tank: 2,5 l.
- Coffee tank: about 350 g.
- Boiler power 1000 W
- Steam boiler power 600 W
- Mill power: 100 W
- Maximum absorption 1700 W

FINISHES



BRASS



CHROME



BURNISHED

COLOUR RANGE



ANTIQUÉ
WHITE



STAINLESS
STEEL



GRAPHITE/
MAT



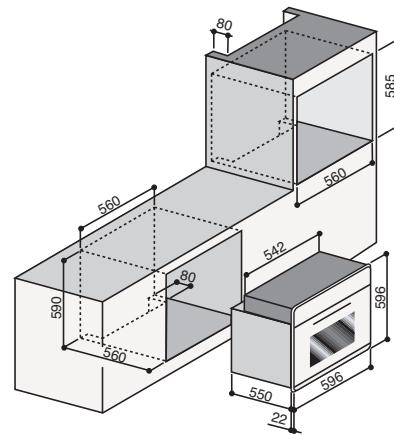
BURGUNDY

645 ES

BRASS / CHROME

Order code: **ES645CTK**

BURNISHED



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Controlled steam discharge with option for dry or humid cooking
- Double interior light
- Automatic oven interior light on when door opened
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.

OV 60 E3 S - ELECTRONIC OVEN 60

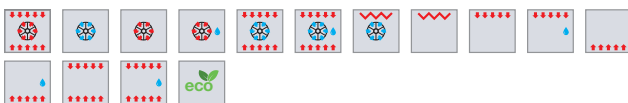
OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A+ **A+**
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

15 FUNCTIONS



FINISHES



COLOUR RANGE



OV 60 E3 S ELECTRONIC MULTIFUNCTION 300°C

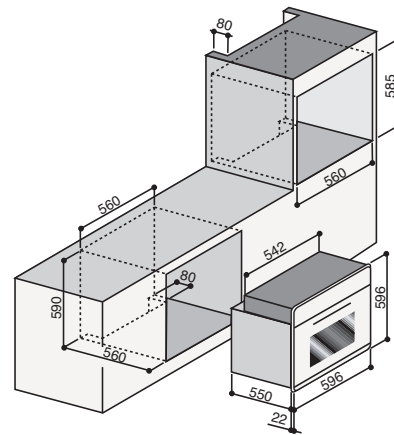
Order code: **OV60SCE3**

BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 49



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Quadruple glass cold door (EN60335-2-6-11.101)
- Automatic "pyrolytic" cleaning cycle at 470° C with safety door lock

600 PY - PYROLYTIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 43,7x32,5x39,5 - 56 litres
- Electronic programmer
- Energy class B **B**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum absorption 3,5 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1300 W / Circular 2400 W

11 FUNCTIONS



FINISHES



BRASS

CHROME

BURNISHED

COLOUR RANGE



ANTIQUE WHITE

STAINLESS STEEL

GRAPHITE/MAT

BURGUNDY

600 PY PYROLYTIC OVEN

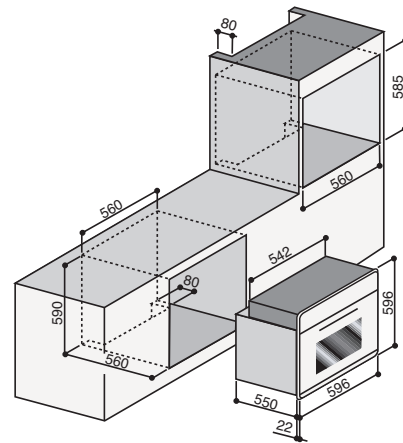
Order code: 600SCPY

BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



FINISHES



BURNISHED

COLOUR RANGE



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- See installation diagram on page 40

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



FINISHES



BURNISHED

COLOUR RANGE



600 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: **600NCE3**

BURNISHED

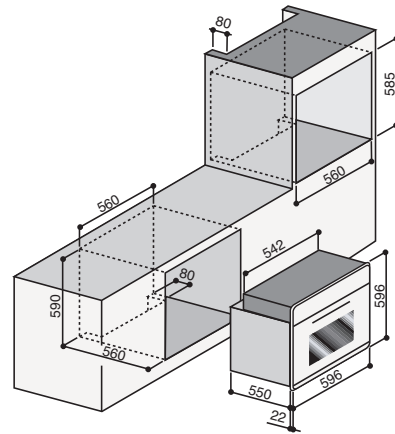
600 VG VENTILATED GAS WITH ELECTRIC GRILL

Order code: **600NCVG**

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



FINISHES



BRASS

CHROME

COLOUR RANGE



600 E3 MULTI-FUNCTION ELECTRONIC 300°C

BRASS

Order code: 600NE3

CHROME

600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- See installation diagram on page 40

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



FINISHES



BRASS

CHROME

COLOUR RANGE



600 VG VENTILATED GAS WITH ELECTRIC GRILL

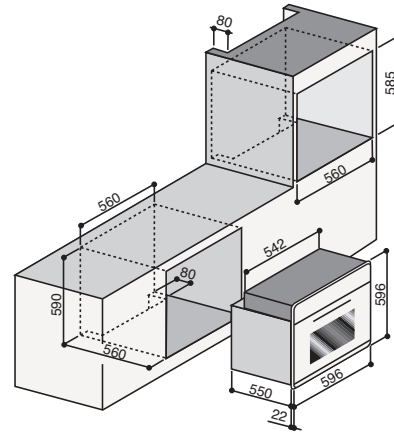
BRASS

Order code: 600NVG

CHROME



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



FINISHES



BRASS

CHROME

BURNISHED

COLOUR RANGE



600 E3 MULTI-FUNCTION ELECTRONIC 300°C

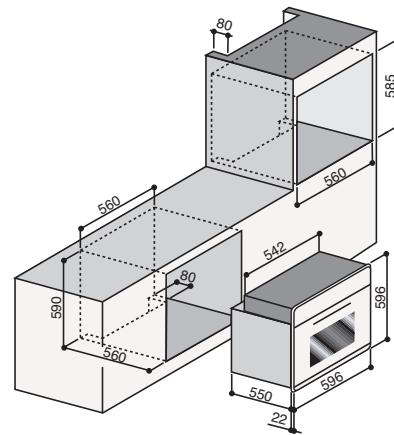
BRASS / CHROME

Order code: 600CE3

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Quadruple glass cold door (EN60335-2-6-11.101)
- Automatic "pyrolytic" cleaning cycle at 470° C with safety door lock

600 PY - PYROLYTIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 43,7x32,5x39,5 - 56 litres
- Electronic programmer
- Energy class B **B**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe

CONSUMPTION

- Maximum absorption 3,5 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1300 W / Circular 2400 W

11 FUNCTIONS



FINISHES



BRASS

CHROME

BURNISHED

COLOUR RANGE



ANTIQUÉ WHITE

STAINLESS STEEL

GRAPHITE/MAT

BURGUNDY

COPPER

600 PY PYROLYTIC OVEN

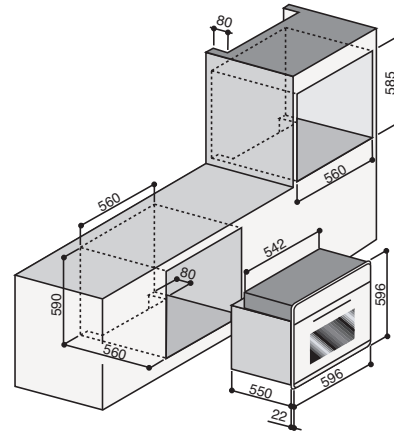
Order code: 600CPY

BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

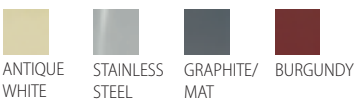
10 FUNCTIONS



FINISHES

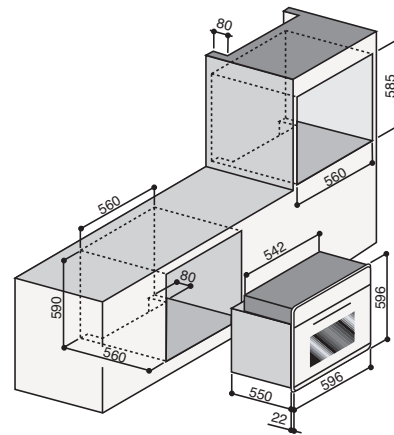


COLOUR RANGE



600 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: **600RE3** BRASS / CHROME



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



FINISHES



BURNISHED

COLOUR RANGE



ANTIQUE WHITE



STAINLESS STEEL



GRAPHITE/MAT



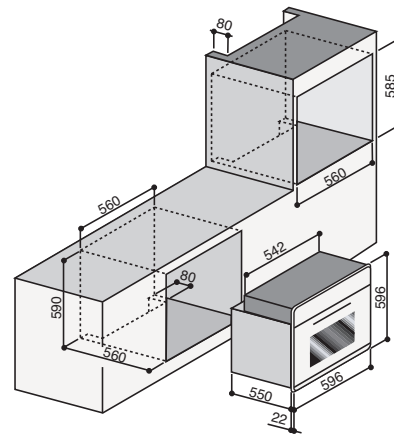
BURGUNDY

600 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: **600RCE3**

BURNISHED





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



FINISHES



BRASS



CHROME



BURNISHED

COLOUR RANGE



ANTIQUE WHITE



WHITE



STAINLESS STEEL



GRAPHITE/MAT



BURGUNDY

600 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: **600ME3**

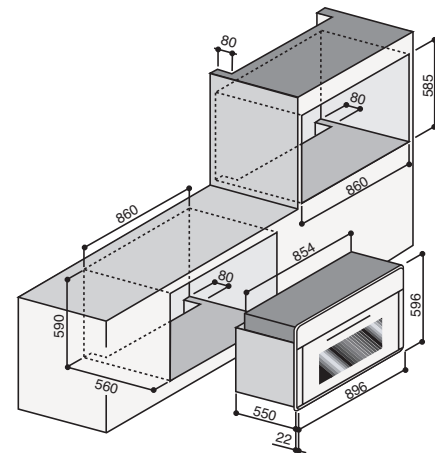
BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41





GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



FINISHES



COLOUR RANGE



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- See installation diagram on page 40

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



FINISHES



COLOUR RANGE



900 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: 900NE3

- BRASS
- CHROME

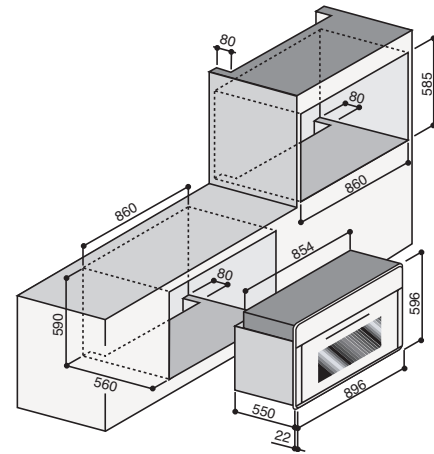
900 VG VENTILATED GAS WITH ELECTRIC GRILL

Order code: 900NVG

- BRASS
- CHROME



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

FINISHES



BURNISHED

10 FUNCTIONS



COLOUR RANGE



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- See installation diagram on page 40

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

FINISHES



BURNISHED

4 FUNCTIONS



COLOUR RANGE



900 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: 900NCE3

BURNISHED

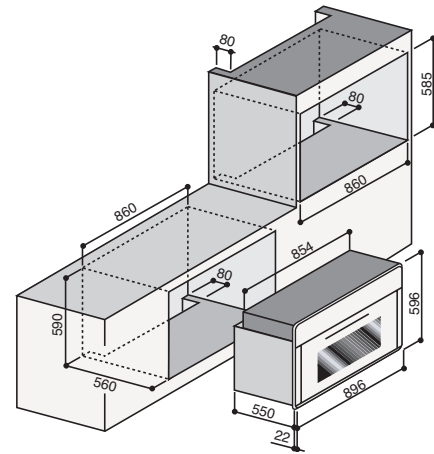
900 VG VENTILATED GAS WITH ELECTRIC GRILL

Order code: 900NCVG

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

FINISHES



BRASS



CHROME

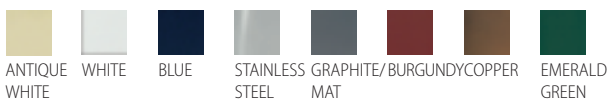


BURNISHED

10 FUNCTIONS



COLOUR RANGE



900 E3 MULTI-FUNCTION ELECTRONIC 300°C

Order code: 900CE3

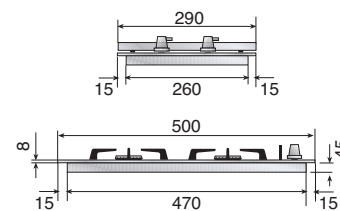
BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL OVENS
PAGE 40-41

Built-In hob Tradition



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

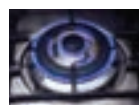
- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW

TRIPLE CROWN

Order code: H30CV



OPTIONAL:

DUAL BURNER 4.5 KW

COLOUR RANGE



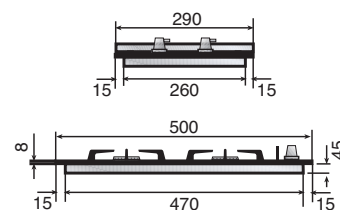
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

2 BURNERS

Order code: H30V

COLOUR RANGE



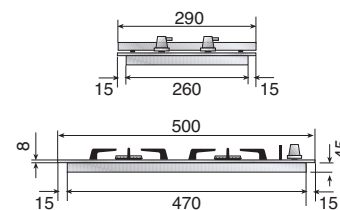
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW

FISH PAN

Order code: H30PV

COLOUR RANGE



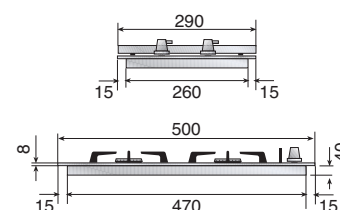
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB'S
PAGE 52-55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Electric barbecue
- Absorption 1,91 kW
- Energy regulator
- Lava stone for grill cooking

BARBECUE

Order code: H30B

COLOUR RANGE



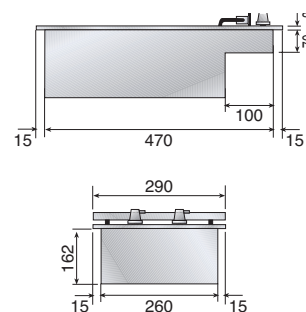
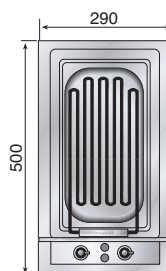
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Electric fryer
- Absorption 2,3 kW
- Thermostat
- 2.5 litre removable oil tray
- 1 Kg basket

FRYER

Order code: H30F

COLOUR RANGE



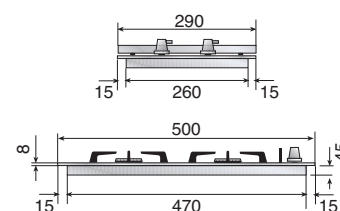
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW

FRY-TOP

Order code: H30PFV

COLOUR RANGE



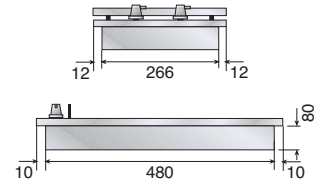
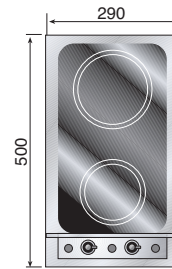
STAINLESS
STEEL



GRAPHITE/
MAT



ACCESSORIES FOR ALL HOB
PAGE 52-53-55



Recessed hole size: 483 x 273

GENERAL CHARACTERISTICS

- Dial front controls
- Residual heat indicators

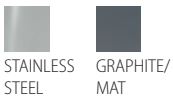
HOB CHARACTERISTICS

- Two zone induction
- Absorption 2 x Ø 180 -1,4 kW - maximum 2,8 kW

2 INDUCTION ZONES

Order code: HVI32

COLOUR RANGE



 **ACCESSORIES FOR ALL HOBS**
PAGE 55



Recessed hole size: 260 x 360

GENERAL CHARACTERISTICS

- Convenient shelf to use near the cooking area. Resistant to high temperatures.
- Shelf series Domino 30

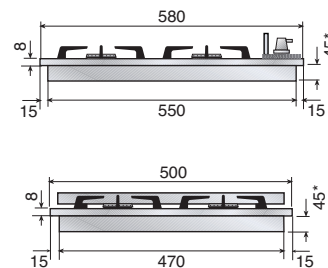
SHELF

Order code: H30AP

COLOUR RANGE



 **ACCESSORIES FOR ALL HOBS**
PAGE 55



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

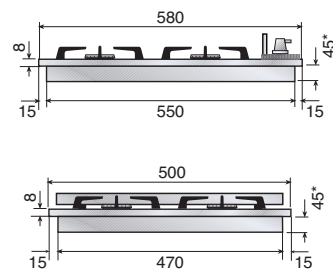
4 BURNERS

Order code: H360C

COLOUR RANGE



 ACCESSORIES FOR ALL HOB'S
PAGE 54-55



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

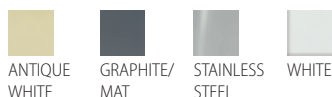
- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

4 BURNERS

Order code: HCB60C

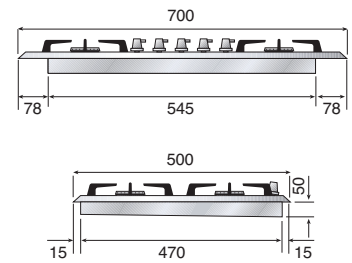
 ACCESSORIES FOR ALL HOB'S
PAGE 55

COLOUR RANGE



OPTIONAL:

 DUAL BURNER 4.5 KW



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

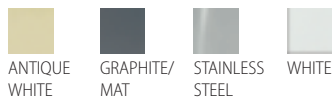
HOB CHARACTERISTICS

- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

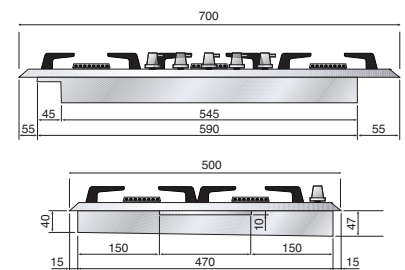
5 BURNERS

Order code: HCB70C

COLOUR RANGE



 ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 640 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

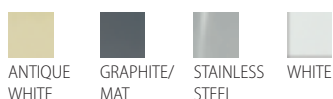
HOB CHARACTERISTICS

- Dual burner \varnothing 120 mm: max 4,5 kW - min 0,3 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

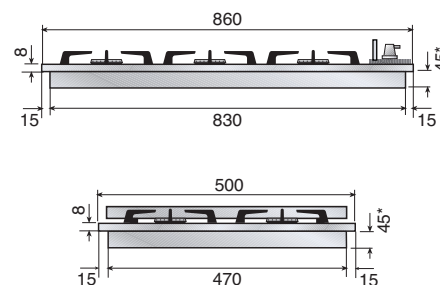
5 BURNERS

Order code: HCB70SD

COLOUR RANGE



 ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

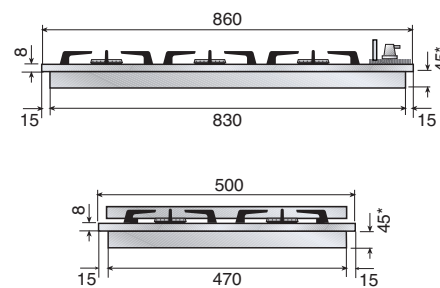
FISH PAN

Order code: H39PC

COLOUR RANGE



 **ACCESSORIES FOR ALL HOB'S**
PAGE 52-54-55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

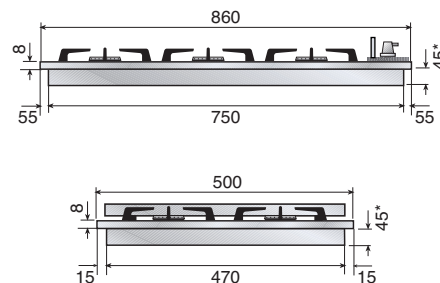
5 BURNERS

Order code: H39C

COLOUR RANGE



 **ACCESSORIES FOR ALL HOB'S**
PAGE 54-55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Two double ring burners 2 x \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

2 TRIPLES

Order code: HCB90CC



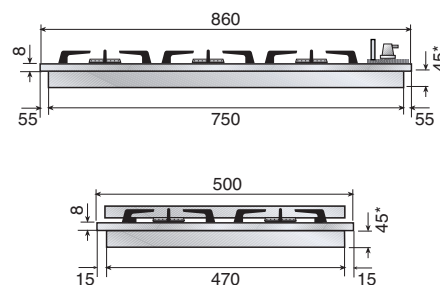
ACCESSORIES FOR ALL HOB'S
PAGE 55

COLOUR RANGE



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish plate burner max 3.1 kW - min 1.2 kW
- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

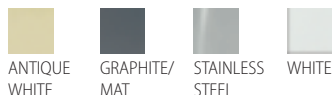
FRY-TOP

Order code: HCB90FC



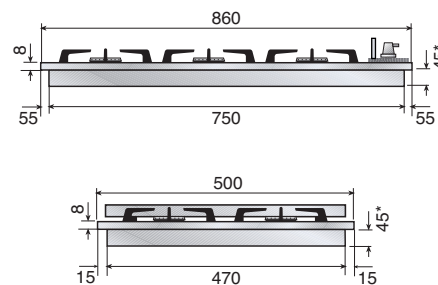
ACCESSORIES FOR ALL HOB'S
PAGE 53-55

COLOUR RANGE



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Dual burner \varnothing 120 mm: max 4,5 kW - min 0,3 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

5 BURNERS

Order code: HCB90SD

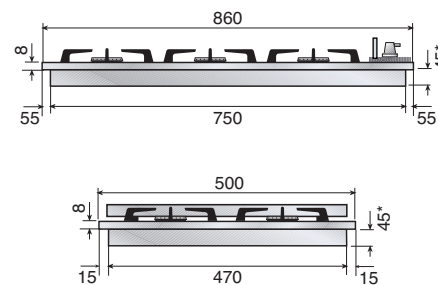
COLOUR RANGE



STAINLESS
STEEL



ACCESSORIES FOR ALL HOBS
PAGE 55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Three small burners: 3 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

6 BURNERS

Order code: HCB906C

COLOUR RANGE



ANTIQUÉ
WHITE



GRAPHITE/
MAT



STAINLESS
STEEL



WHITE

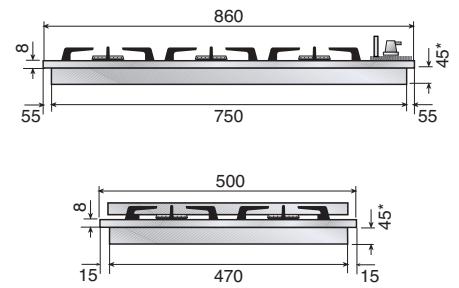


ACCESSORIES FOR ALL HOBS
PAGE 55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish plate burner Fish plate burner max 3.1 kW - min 1.2 kW
- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

FISH PAN


Order code: HCB90PC

 **ACCESSORIES FOR ALL HOBS**
PAGE 52-53-55

COLOUR RANGE

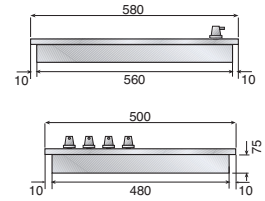


OPTIONAL:

 **DUAL BURNER 4.5 KW**



Ceramic glass



Recessed hole size: 564 x 488

GENERAL CHARACTERISTICS

- Dial side controls
- Stainless steel frame
- Residual heat indicators

HOB CHARACTERISTICS

- Glass ceramic hob 4 zone
- 1 double circuit glass ceramic zone Ø 180/114 mm 1.7 kW/0.7 kW
- 1 glass ceramic zone Ø 180 mm 1.80 kW
- 2 glass ceramic zones Ø 145 mm 1.2 kW
- Maximum power 5,9 kW

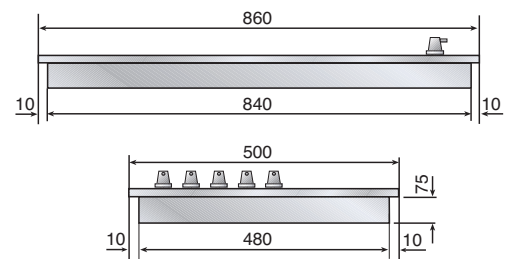
CERAMIC GLASS

Order code: V364

COLOUR RANGE



Ceramic glass



Recessed hole size: 844 x 488

GENERAL CHARACTERISTICS

- Dial side controls
- Stainless steel frame
- Residual heat indicators

HOB CHARACTERISTICS

- Glass ceramic hob 5 zone
- 1 oval double circuit glass ceramic zone L270/Ø 175 mm 2.4 kW/1.5 kW
- 1 double circuit glass ceramic zone Ø 180/114 mm 1.7 kW/0.7 kW
- 1 glass ceramic zone Ø 180 mm 1.80 kW
- 2 glass ceramic zones Ø 150 mm 1.2 kW
- Maximum power 8,3 kW

CERAMIC GLASS

Order code: V395

COLOUR RANGE





Induction



Recessed hole size: 564 x 488

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Residual heat indicator
- Timer with automatic Stop
- Dial controls
- Overheating and overflow protection
- **Maximum power limiter 2,8 kW, 3,5 kW or 6 kW**
- Maximum power 7,2 kW

HOB CHARACTERISTICS

- Induction hob 4 zone with knobs
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: VTI364 - FLUSH TRIM

COLOUR RANGE



STAINLESS
STEEL



Induction



Recessed hole size: 564 x 488

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Residual heat indicator
- Timer with automatic Stop
- Dial controls
- Overheating and overflow protection
- **Maximum power limiter 2,8 kW, 3,5 kW or 6 kW**
- Maximum power 7,2 kW

HOB CHARACTERISTICS

- Induction hob 4 zone with knobs
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: VI364

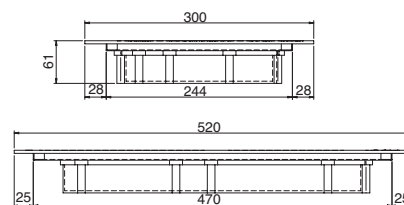
COLOUR RANGE



STAINLESS
STEEL



Induction



altezza top max 50/ min 30 mm

Recessed hole size: 270 x 490

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Child safety
- Residual heat indicator
- Timer with automatic Stop
- "Touch" type controls
- Overheating and overflow protection
- Audible alarm
- Maximum power limiter 2.8 kW
- Maximum power 3,6 kW

HOB CHARACTERISTICS

- Induction hob 2 zone touch
- 1 Zone Ø 145 mm 1,2 kW (1,6 kW con Booster)
- 1 Zone Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: KHVI32TC

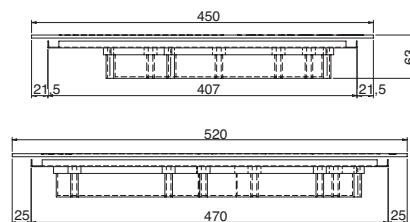
COLOUR RANGE



GLOSSY
BLACK



Induction



altezza top max 50/min 30 mm

Recessed hole size: 430 x 490

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Child safety
- Residual heat indicator
- "Touch" type controls
- Overheating and overflow protection
- Maximum power limiter 2,8 kW or 3,5 kW
- Maximum power 5,2 kW

HOB CHARACTERISTICS

- Induction hob 3 zone touch
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 1 Zone Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: KHVI45TC

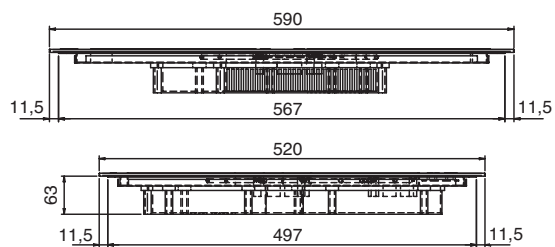
COLOUR RANGE



GLOSSY
BLACK



Induction



altezza top max 50/min 30 mm

Recessed hole size: 570 x 502

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Child safety
- Residual heat indicator
- Timer with automatic Stop
- "Touch" type controls
- Overheating and overflow protection
- Maximum power limiter 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

HOB CHARACTERISTICS

- Induction hob 4 zone touch
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: KHVI60TC

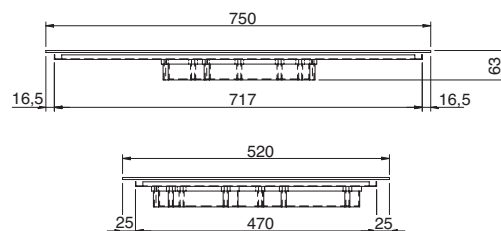
COLOUR RANGE



GLOSSY
BLACK



Induction



altezza top max 50/ min 30 mm

Recessed hole size: 730 x 490

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Child safety
- Residual heat indicator
- Timer with automatic Stop
- "Touch" type controls
- Overheating and overflow protection
- Maximum power limiter 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

HOB CHARACTERISTICS

- Induction hob 4 zone touch
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: KHVI75TC

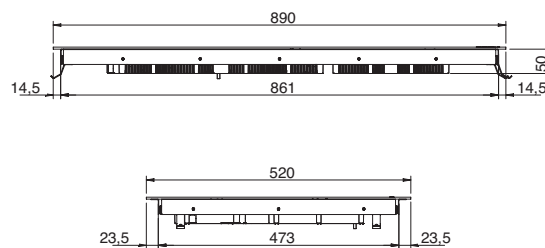
COLOUR RANGE



GLOSSY
BLACK



Induction



Recessed hole size: 870 x 480

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Child safety
- Residual heat indicator
- Timer with automatic Stop
- "Slide" type controls
- Overheating and overflow protection
- Bridge function: 2 zones activated and controlled together
- Other functions: Pausa, Keep Warm (42°C, 70°C, 95°C) Maximum power 3x16A 11,1 kW

HOB CHARACTERISTICS

- Induction hob 5 zone touch
- 1 Zone Ø 260 mm 2.6 kW (3.7 kW with Booster)
- 1 Zone Ø 145 mm 1.4 kW (2.2 kW with Booster)
- 1 Zone dia. 180 mm 1.85 kW (3 kW with Booster)
- 2 octagonal zones 2.1 kW (3.7 kW with booster)

INDUCTION

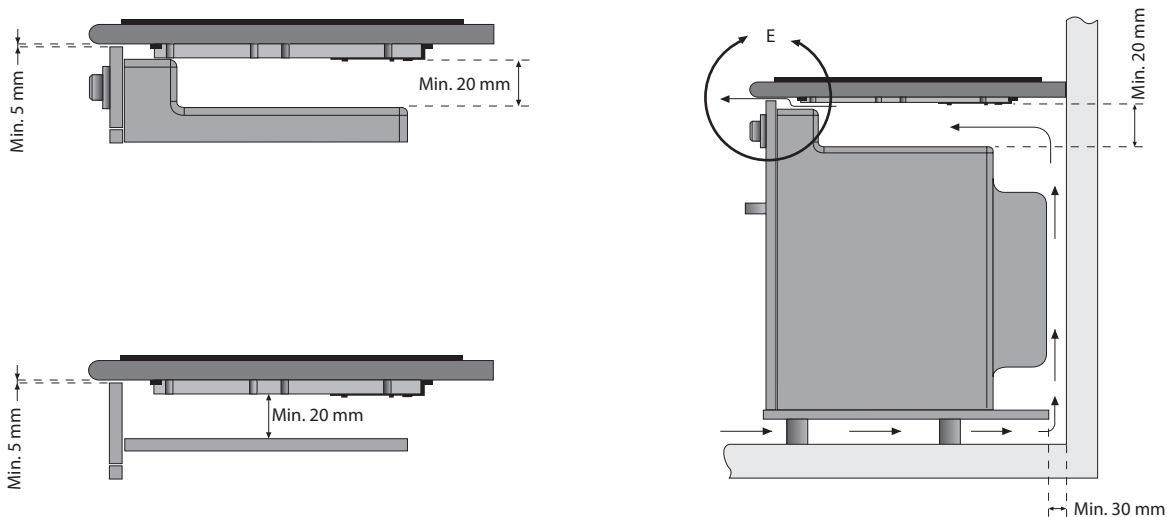
Order code: KHVI90TC

COLOUR RANGE



GLOSSY
BLACK

Induction hob installation diagram





Induction with integrated extraction

GENERAL CHARACTERISTICS

- Energy class A+++ **A+++**
- Slider touch controls
- Residual heat indicator
- Automatic fat filter cleaning warning
- Child safety
- Timer with automatic stop
- Option for choosing the air outlet direction by rotating the motor box
- Top flush or on-top installation
- Bridge function: 2 zones activated and controlled together
- Filter mode with the optional plasma filter eliminates 95% of odours (EN61591) as well as mites, viruses and bacteria, just like an air purifier.

HOB CHARACTERISTICS

- 4 zone touch control induction hob with integrated extraction
- 4 cooking zones 184x220 mm, 2.1 kW (3.7 with Booster)
- Extractor power 0.17 kW
- Extractor noise level 69 dB
- Extractor flow rate 791 m³/h
- Maximum power 7.6 kW

INDUCTION WITH INTEGRATED EXTRACTION

Order code: HVI90AGTC

OPTIONAL: PLASMA FILTER (KIT) FOR HVI90AGTC

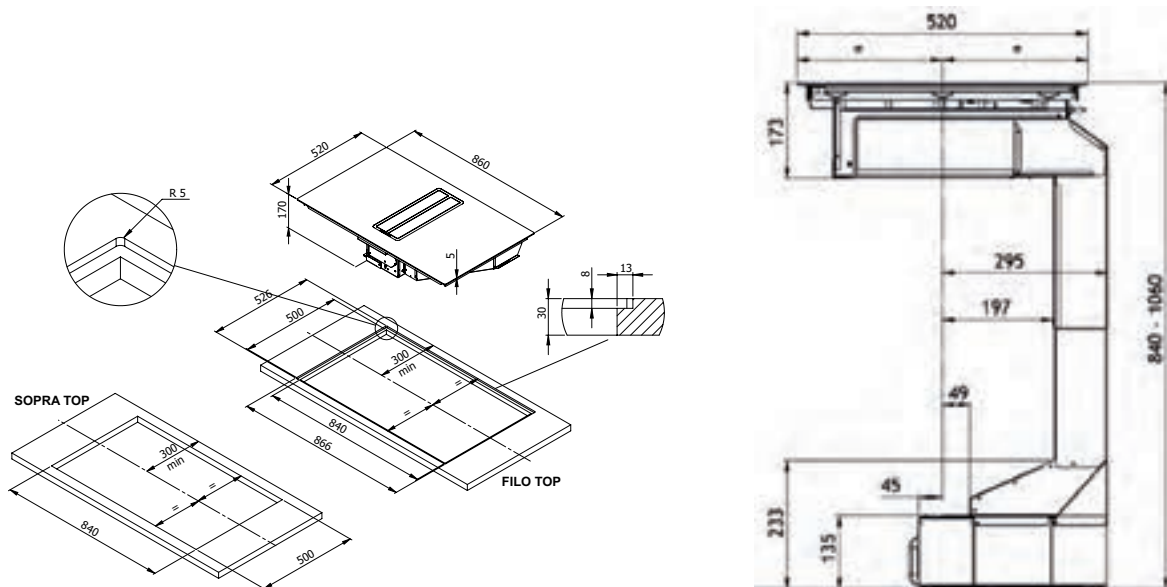
Order code: KFPHVI90AG

COLOUR RANGE

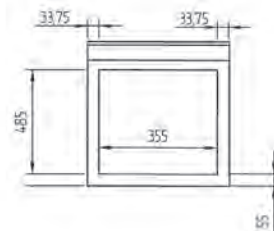
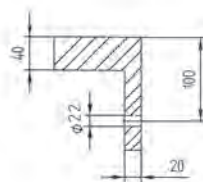
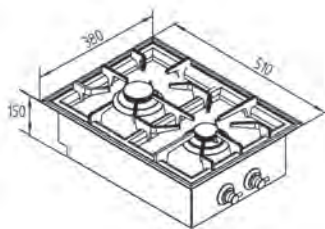


GLOSSY
BLACK

Installation diagram



Built-In hob Professional series 40



For the flush top version, see the installation diagram on page 158

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW

DUAL

Order code: HF40D



ACCESSORIES FOR ALL HOB'S
PAGE 55

COLOUR RANGE

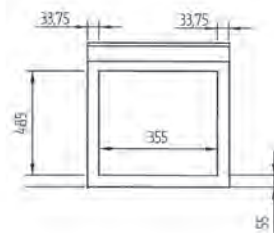
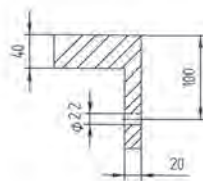
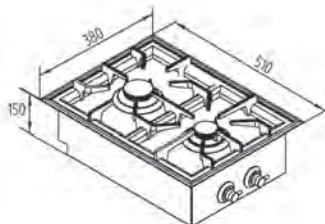


STAINLESS
STEEL



FLUSH TRIM

Order code: HFT40D



For the flush top version, see the installation diagram on page 158

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

2 BURNERS

Order code: HF40



ACCESSORIES FOR ALL HOB'S
PAGE 55

COLOUR RANGE

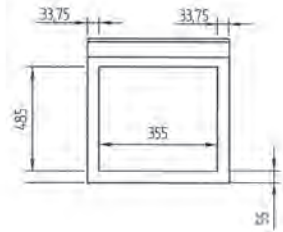
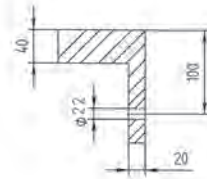
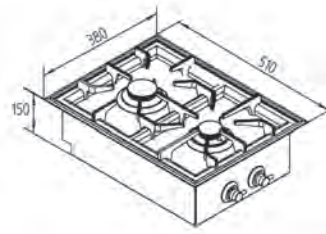


STAINLESS
STEEL



FLUSH TRIM

Order code: HFT40



For the flush top version, see the installation diagram on page 158

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Fry Top gas plate for series 40
- Fish pan burner 3,1 kW - min 1kW

FRY-TOP

Order code: HF40F



ACCESSORIES FOR ALL HOBS
PAGE 53-55

COLOUR RANGE



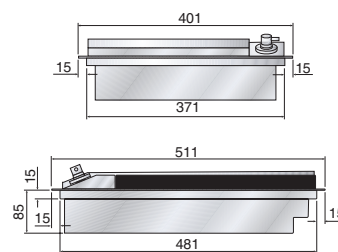
STAINLESS
STEEL



FLUSH TRIM

Order code: HFT40F

Built-In hob Professional Hi-Tech



Recessed hole size: 380 x 490
For the flush top version, see the installation diagram on page 158

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Fry Top gas plate for series 40
- Fish pan burner 3,1 kW - min 1kW

FRY-TOP

Order code: HP45F

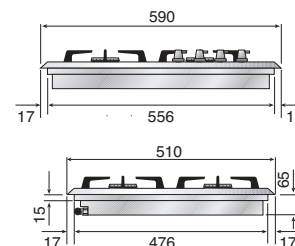
 **ACCESSORIES FOR ALL HOB'S**
PAGE 53-55

COLOUR RANGE



FLUSH TRIM

Order code: HPT45F



Recessed hole size: 570 x 490

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

4 BURNERS

Order code: HP65C

 **ACCESSORIES FOR ALL HOB'S**
PAGE 54-55

COLOUR RANGE



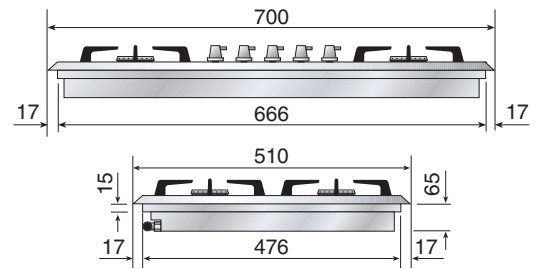
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT65D



Recessed hole size: 672 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

5 BURNERS

Order code: HP75C



ACCESSORIES FOR ALL HOBS
PAGE 54-55

COLOUR RANGE



STAINLESS
STEEL



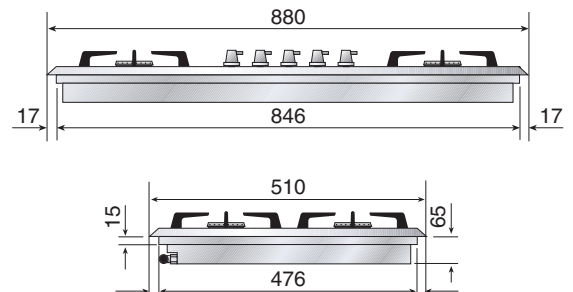
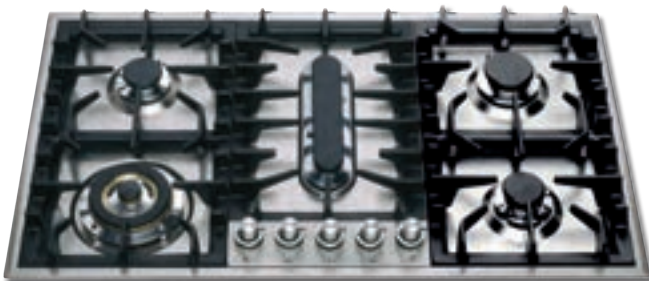
OPTIONAL:

DUAL BURNER 4.5 KW



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT75D



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: HP95PC



ACCESSORIES FOR ALL HOBS
PAGE 52-54-55

COLOUR RANGE



STAINLESS
STEEL



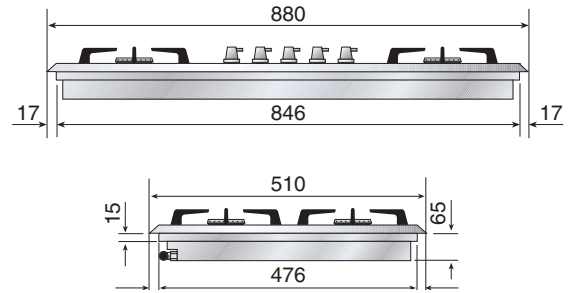
OPTIONAL:

DUAL BURNER 4.5 KW



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT95PD



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

 **ACCESSORIES FOR ALL HOB**
PAGE 54-55

COLOUR RANGE


 STAINLESS
STEEL

5 BURNERS

Order code: HP95C



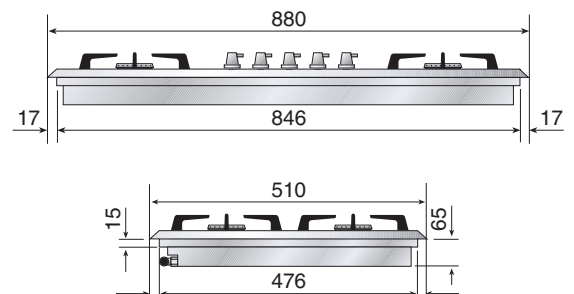
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT95D



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HP95FC

 **ACCESSORIES FOR ALL HOB**
PAGE 52-53-54-55

COLOUR RANGE

 STAINLESS
STEEL



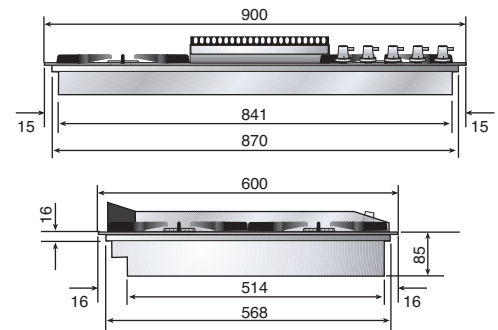
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT95FD



Recessed hole size: 875 x 580

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

 **ACCESSORIES FOR ALL HOBS**
PAGE 42-43-54-55

COLOUR RANGE



STAINLESS
STEEL

FRY-TOP

Order code: XLP90F



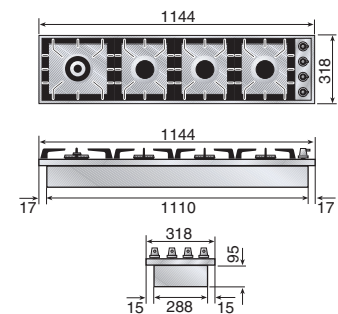
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: XLPT90FD



Recessed hole size: 1115 x 295

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

4 BURNERS

Order code: HP1230D

COLOUR RANGE

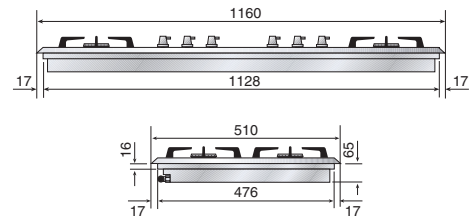
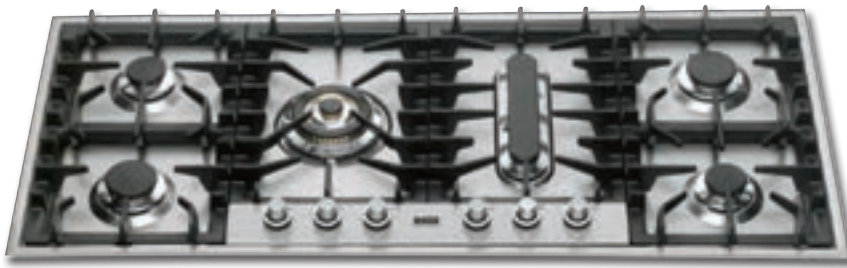

STAINLESS
STEEL

 **ACCESSORIES FOR ALL HOBS**
PAGE 54-55



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT1230D



Recessed hole size: 1140 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

 **ACCESSORIES FOR ALL HOBS**
PAGE 52-54-55

COLOUR RANGE


 STAINLESS STEEL

FISH PAN

Order code: HP125PC



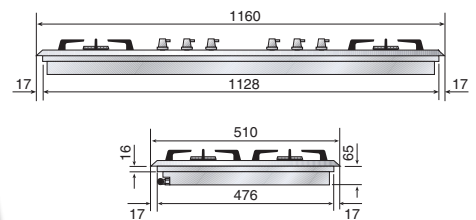
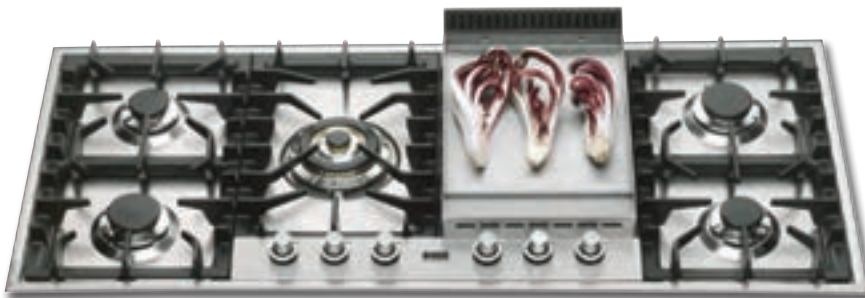
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT125PD



Recessed hole size: 1140 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

 **ACCESSORIES FOR ALL HOBS**
PAGE 52-53-54-55

COLOUR RANGE


 STAINLESS STEEL

FRY-TOP

Order code: HP125FC



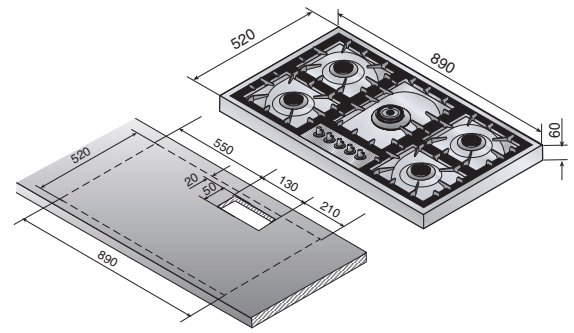
OPTIONAL:

 **DUAL BURNER 4.5 KW**



WITH DUAL BURNER 4.5KW + FLUSH TRIM

Order code: HPT125FD



GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

5 BURNERS

Order code: HAP95C



ACCESSORIES FOR ALL HOB'S
PAGE 52-54-55

COLOUR RANGE

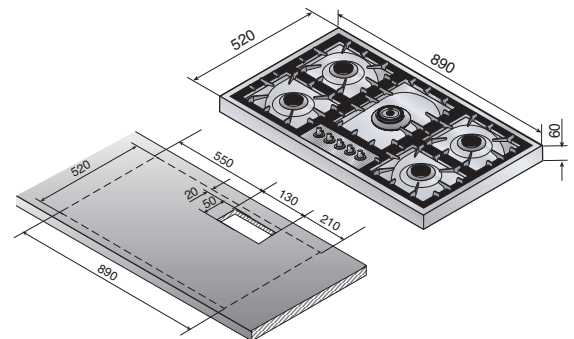


STAINLESS
STEEL



OPTIONAL:

DUAL BURNER 4.5 KW



GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HAP95FC

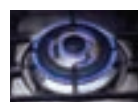


ACCESSORIES FOR ALL HOB'S
PAGE 52-53-54-55

COLOUR RANGE

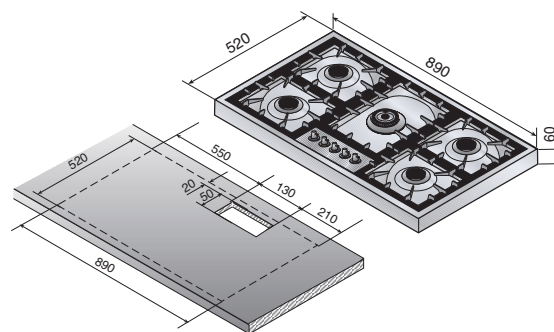


STAINLESS
STEEL



OPTIONAL:

DUAL BURNER 4.5 KW



GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: ø 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: HAP95PC



ACCESSORIES FOR ALL HOB'S
PAGE 52-54-55

COLOUR RANGE

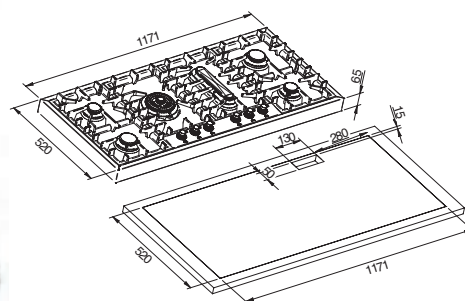
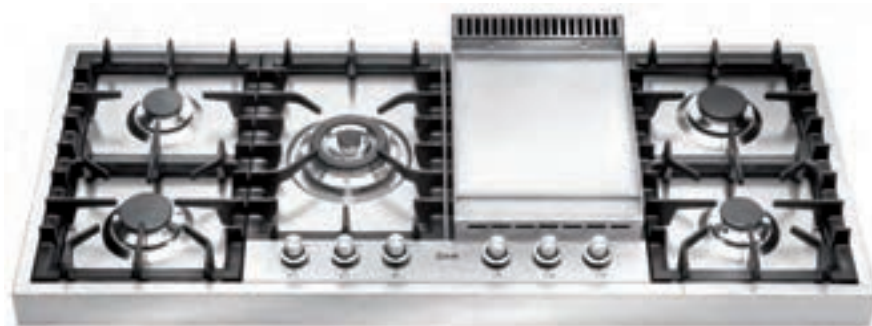


STAINLESS
STEEL



OPTIONAL:

 DUAL BURNER 4.5 KW



GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- DUAL burner: ø 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HAP125FD

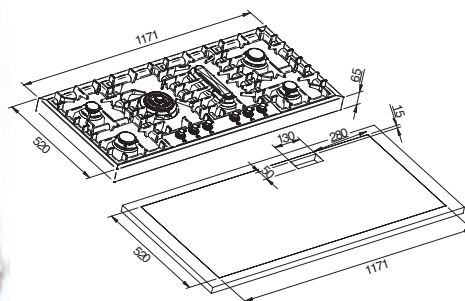
COLOUR RANGE



STAINLESS
STEEL



ACCESSORIES FOR ALL HOB'S
PAGE 52-53-54-55



GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: HAP125PD

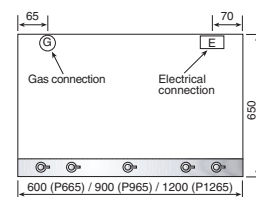
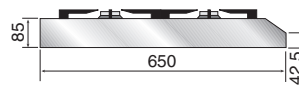


ACCESSORIES FOR ALL HOBS
PAGE 52-54-55

COLOUR RANGE



STAINLESS
STEEL



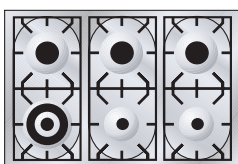
GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

COLOUR RANGE



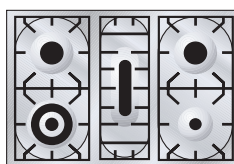
6 BURNERS



 **ACCESSORIES**
PAGE 44-54-55

- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN



 **ACCESSORIES**
PAGE 44-54-55

- Fish pan burner: max 3,1 kW - min 1 kW
- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

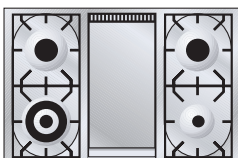
6 BURNERS

Order code: HP9656D

FISH PAN

Order code: HP965PD

FRY-TOP

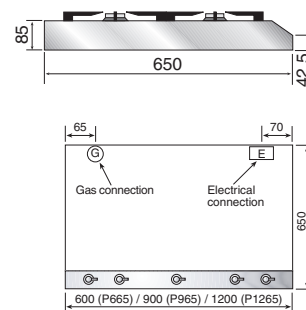


 **ACCESSORIES**
PAGE 42-43-44-54-55

- Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HP965FD



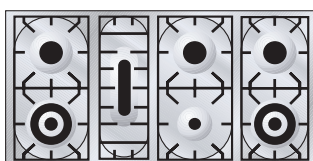
GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

COLOUR RANGE



7 BURNERS



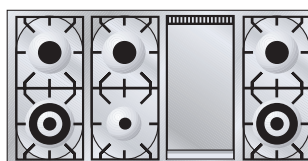
 **ACCESSORIES**
PAGE 44-54-55

- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Fish pan burner: max 3,1 kW - min 1 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

7 BURNERS

Order code: HP1265-7D

FRY-TOP

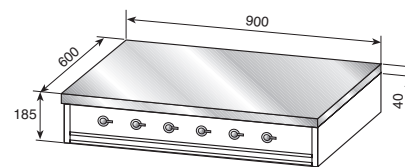


 **ACCESSORIES**
PAGE 42-43-44-54-55

- Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HP1265FD



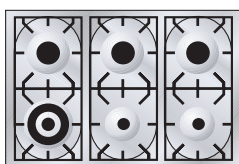
GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

COLOUR RANGE



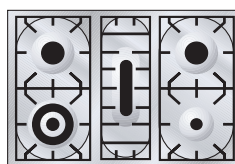
6 BURNERS



ACCESSORIES
PAGE 44-54-55

- DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN



ACCESSORIES
PAGE 44-54-55

- Fish pan burner: max 3,1 kW - min 1 kW
- DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

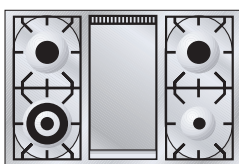
6 BURNERS

Order code: HP906D

FISH PAN

Order code: HP90PD

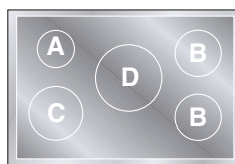
FRY-TOP



ACCESSORIES
PAGE 42-43-44-54-55

- Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
- DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

INDUCTION



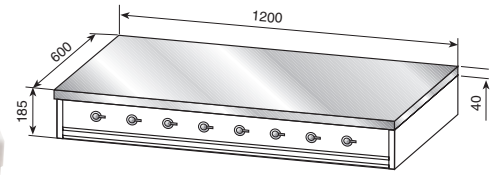
- A: 1 induction zone \varnothing 145 mm 1,4 kW
- B: 2 induction zones \varnothing 180 mm 1,85 kW
- C: 1 induction zone \varnothing 210 mm 2,3 kW
- D: 1 induction zone dia. 260 mm 2.6 kW
- Hob maximum power 11,1 kW

FRY-TOP

Order code: HP90FD

INDUCTION

Order code: HPI90



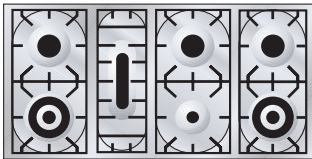
GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

COLOUR RANGE



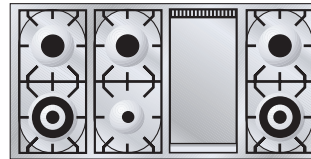
7 BURNERS



 **ACCESSORIES**
PAGE 44-54-55

- DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Fish pan burner: max 3,1 kW - min 1 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP



 **ACCESSORIES**
PAGE 42-43-44-54-55

- Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
- DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

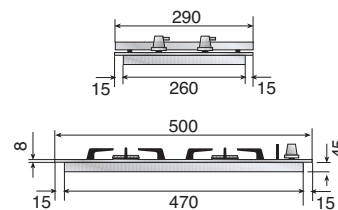
7 BURNERS

Order code: HP1207D

FRY-TOP

Order code: HP120FD

Built-In hob Nostalgie



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL



GRAPHITE/MAT

HOB CHARACTERISTICS

- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

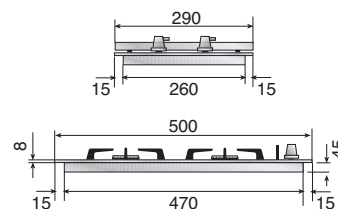
2 BURNERS

Order code: H30NV

BRASS / CHROME



ACCESSORIES FOR ALL HOB
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL



GRAPHITE/MAT

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW

TRIPLE CROWN

Order code: H30CNV

BRASS / CHROME

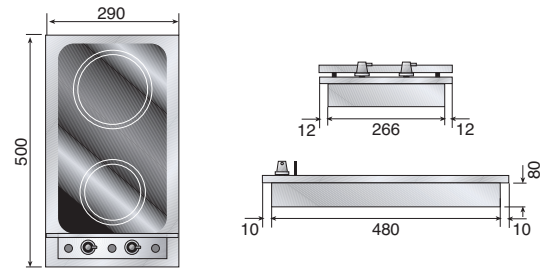


ACCESSORIES FOR ALL HOB
PAGE 55



OPTIONAL:

BRUCIATORE DUAL 4,5 KW



Recessed hole size: 483 x 273

GENERAL CHARACTERISTICS

- Dial front controls
- Residual heat indicators

HOB CHARACTERISTICS

- Two zone induction
- Absorption 2 x Ø 180 -1,4 kW - maximum 2,8 kW

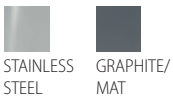
FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

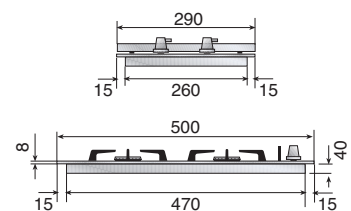
GRAPHITE/MAT

2 INDUCTION ZONES

Order code: HVI32N

BRASS / CHROME

ACCESSORIES FOR ALL HOBS
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Electric barbecue
- Absorption 1,91 kW
- Energy regulator
- Lava stone for grill cooking

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

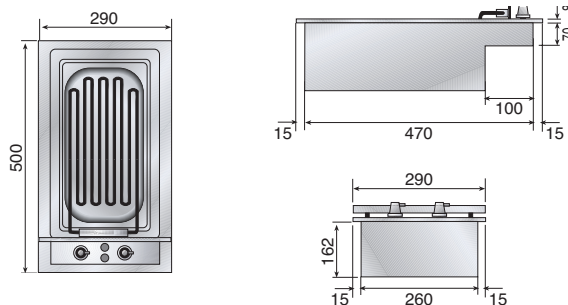
GRAPHITE/MAT

BARBECUE

Order code: H30BN

BRASS / CHROME

ACCESSORIES FOR ALL HOBS
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Electric fryer
- Absorption 2,3 kW
- Thermostat
- 2.5 litre removable oil tray
- 1 Kg basket

FRYER

Order code: H30FN

BRASS / CHROME

FINISHES



BRASS

CHROME

COLOUR RANGE



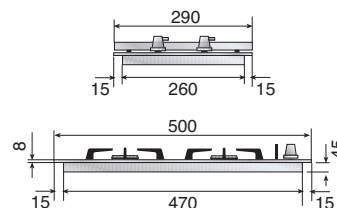
STAINLESS STEEL



GRAPHITE/MAT



ACCESSORIES FOR ALL HOB'S
PAGE 55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW

FRY-TOP

Order code: H30PFNV

BRASS / CHROME

FINISHES



BRASS

CHROME

COLOUR RANGE



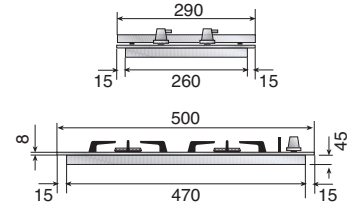
STAINLESS STEEL



GRAPHITE/MAT



ACCESSORIES FOR ALL HOB'S
PAGE 52-53-55



Recessed hole size: 270 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

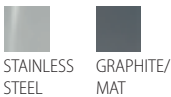
FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

GRAPHITE/MAT

HOB CHARACTERISTICS

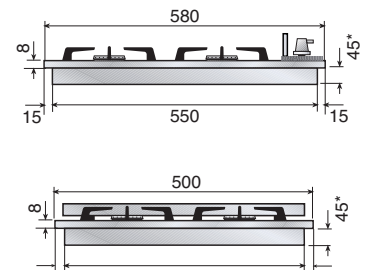
- Fish pan burner: max 3,1 kW - min 1 kW

FISH PAN

Order code: H30PNV

BRASS / CHROME

ACCESSORIES FOR ALL HOB'S
PAGE 52-55



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

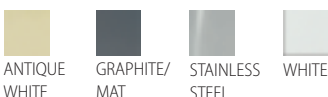
FINISHES



BRASS

CHROME

COLOUR RANGE



ANTIQUÉ WHITE

GRAPHITE/MAT

STAINLESS STEEL

WHITE

HOB CHARACTERISTICS

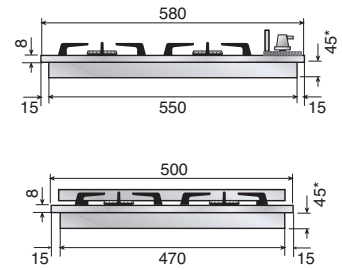
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

4 BURNERS

Order code: H360CN

CHROME / BRASS

ACCESSORIES FOR ALL HOB'S
PAGE 54-55



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



COLOUR RANGE



HOB CHARACTERISTICS

- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

4 BURNERS

Order code: **HCB60CN**

BRASS / CHROME

BURNISHED

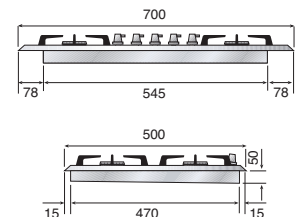


ACCESSORIES FOR ALL HOB'S
PAGE 55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 555 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



COLOUR RANGE



HOB CHARACTERISTICS

- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

5 BURNERS

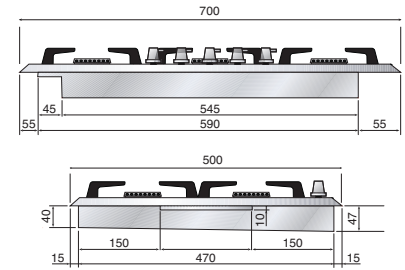
Order code: **HCB70CN**

BRASS / CHROME

BURNISHED



ACCESSORIES FOR ALL HOB'S
PAGE 55



GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



COLOUR RANGE



HOB CHARACTERISTICS

- Dual burner \varnothing 120 mm: max 4,5 kW - min 0,3 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

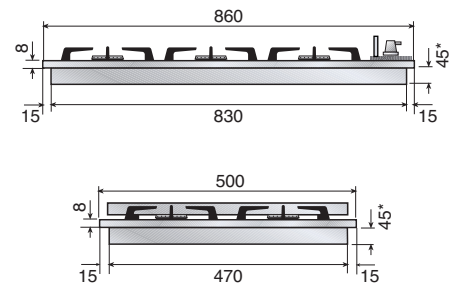
5 BURNERS

Order code: **HCB70SDN**

BRASS / CHROME

BURNISHED

 **ACCESSORIES FOR ALL HOB'S**
PAGE 55



Recessed hole size: 835 x 475

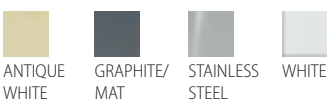
GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



COLOUR RANGE



HOB CHARACTERISTICS

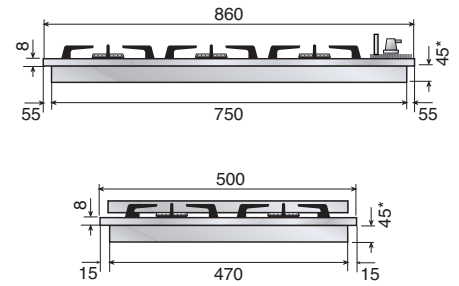
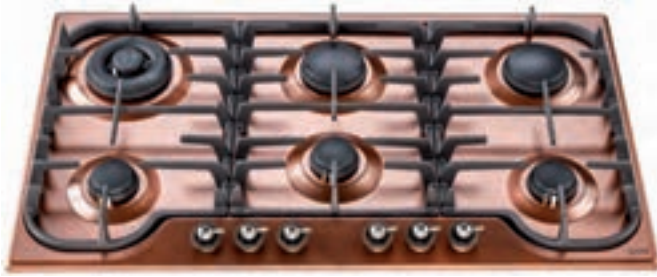
- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: **H39PCN**

BRASS / CHROME

 **ACCESSORIES FOR ALL HOB'S**
PAGE 52-54-55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

BURNISHED

COLOUR RANGE



ANTIQU
WHITE

COPPER

GRAPHITE/
MAT

STAINLESS
STEEL

WHITE

HOB CHARACTERISTICS

- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Three small burners: 3 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

6 BURNERS

BRASS / CHROME

Order code: HCB906CN

BURNISHED

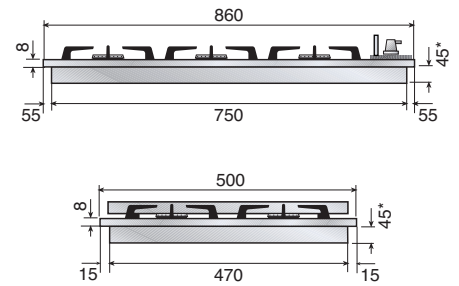


ACCESSORIES FOR ALL HOB
PAGE 55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

BURNISHED

COLOUR RANGE



ANTIQU
WHITE

COPPER

GRAPHITE/
MAT

STAINLESS
STEEL

WHITE

HOB CHARACTERISTICS

- Fish plate burner Fish plate burner max 3.1 kW - min 1.2 kW
- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

FISH PAN

BRASS / CHROME

Order code: HCB90PCN

BURNISHED

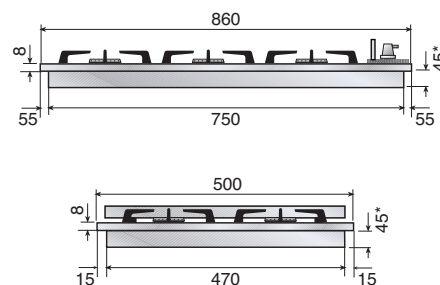


ACCESSORIES FOR ALL HOB
PAGE 52-53-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS CHROME BURNISHED

COLOUR RANGE



ANTIQUE WHITE COPPER GRAPHITE/MAT STAINLESS STEEL WHITE

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish plate burner max 3.1 kW - min 1.2 kW
- Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

FRY-TOP

BRASS / CHROME

Order code: HCB90FCN

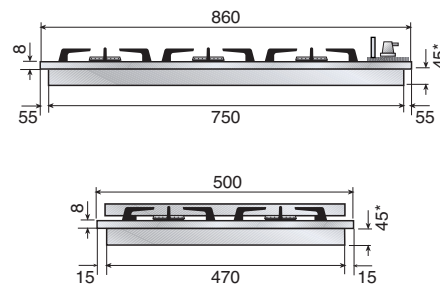
BURNISHED

ACCESSORIES FOR ALL HOB
PAGE 53-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS CHROME BURNISHED

COLOUR RANGE



STAINLESS STEEL

HOB CHARACTERISTICS

- Dual burner \varnothing 120 mm: max 4,5 kW - min 0,3 kW
- Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

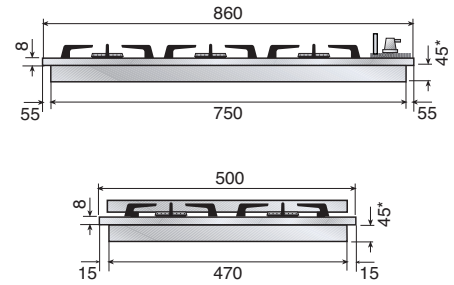
5 BURNERS

BRASS / CHROME

Order code: HCB90SDN

BURNISHED

ACCESSORIES FOR ALL HOB
PAGE 55



Recessed hole size: 835 x 475

GENERAL CHARACTERISTICS

- Ignition built into the knob
- Safety valve
- Brass flame breaker with high resistance to fire and non-stick nano-technology treatment.
- Flame continuously adjustable from minimum to maximum

FINISHES



COLOUR RANGE



HOB CHARACTERISTICS

- Two double ring burners 2 x \varnothing 120 mm: max 4,2 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 3 kW - min 0,62 kW
- Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

2 TRIPLES

BRASS / CHROME

Order code: HCB90CCN

BURNISHED

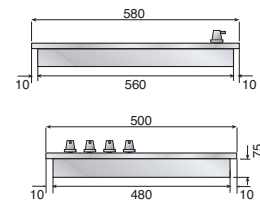


ACCESSORIES FOR ALL HOB'S
PAGE 55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 564 x 488

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Dial side controls
- Stainless steel frame
- Residual heat indicators

FINISHES



COLOUR RANGE



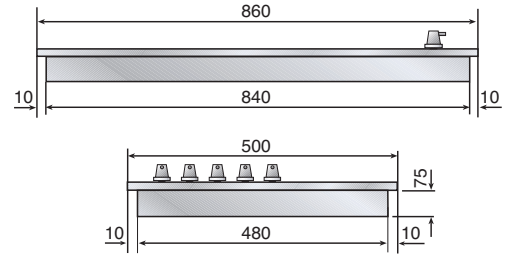
HOB CHARACTERISTICS

- Glass ceramic hob 4 zone
- 1 double circuit glass ceramic zone \varnothing 180/114 mm 1.7 kW/0.7 kW
- 1 glass ceramic zone \varnothing 180 mm 1.80 kW
- 2 glass ceramic zones \varnothing 145 mm 1.2 kW
- Maximum power 5,9 kW

CERAMIC GLASS

Order code: V364N

BRASS / CHROME



Recessed hole size: 844 x 488
See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Dial side controls
- Stainless steel frame
- Residual heat indicators

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS
STEEL

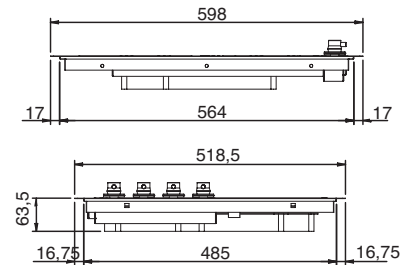
HOB CHARACTERISTICS

- Glass ceramic hob 5 zone
- 1 oval double circuit glass ceramic zone L270/Ø 175 mm 2.4 kW/1.5 kW
- 1 double circuit glass ceramic zone Ø 180/114 mm 1.7 kW/0.7 kW
- 1 glass ceramic zone Ø 180 mm 1.80 kW
- 2 glass ceramic zones Ø 150 mm 1.2 kW
- Maximum power 8,3 kW

CERAMIC GLASS

Order code: V395N

BRASS / CHROME



Recessed hole size: 564 x 488
See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Residual heat indicator
- Timer with automatic Stop / Dial controls
- Overheating and overflow protection
- Maximum power limiter 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS
STEEL

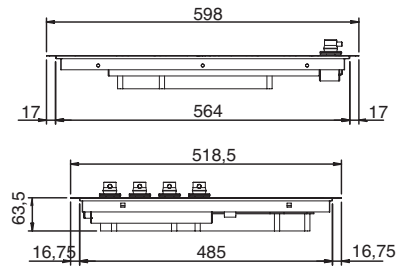
HOB CHARACTERISTICS

- Induction hob 4 zone with knobs
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: VI364N

BRASS / CHROME



Recessed hole size: 564 x 488

See the induction hob installation diagram at the end of the chapter

GENERAL CHARACTERISTICS

- Pan sensor
- "Booster" function Temporary power boost
- Residual heat indicator
- Timer with automatic Stop / Dial controls
- Overheating and overflow protection
- Maximum power limiter 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

HOB CHARACTERISTICS

- Induction hob 4 zone with knobs
- 2 Zones Ø 145 mm 1,2 kW (1,6 kW with Booster)
- 2 Zones Ø 210 mm 1.5 kW (2 kW with Booster)

INDUCTION

Order code: VT1364N

BRASS / CHROME

FINISHES



BRASS



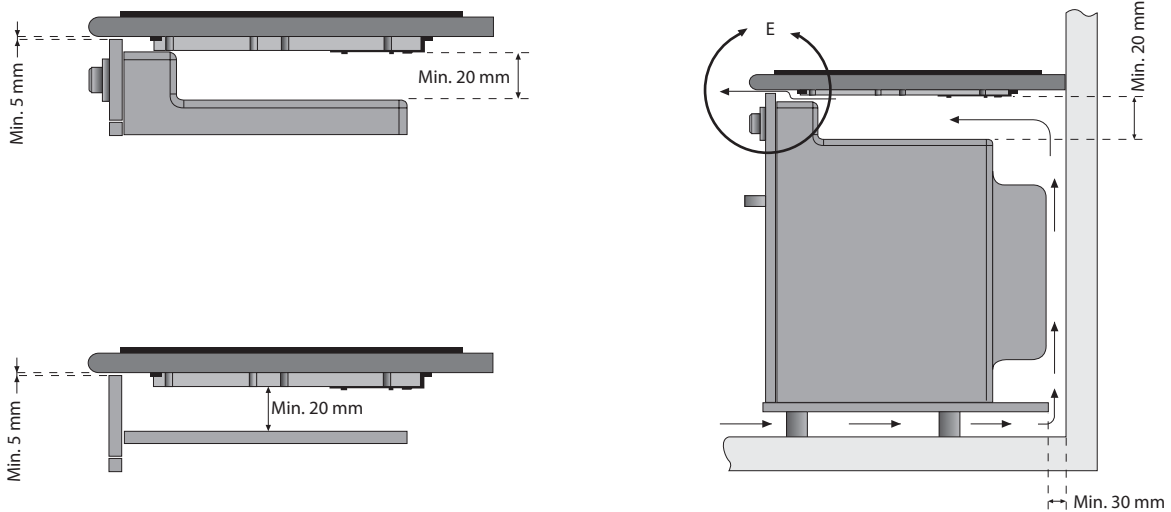
CHROME

COLOUR RANGE

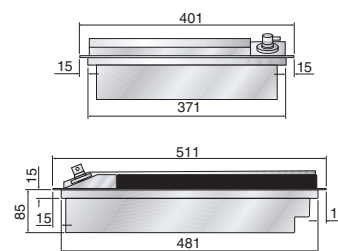


STAINLESS
STEEL

Induction hob installation diagram



Built-In hob Professional Nostalgie



Recessed hole size: 380 x 490

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Fry Top gas plate for series 40
- Fish pan burner 3,1 kW - min 1kW

FINISHES



BRASS



CHROME

COLOUR RANGE



STAINLESS STEEL

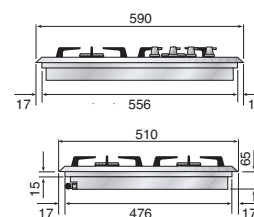
FRY-TOP

Order code: HP45FN

BRASS / CHROME



ACCESSORIES FOR ALL HOB'S
PAGE 53-55



Recessed hole size: 570 x 490

GENERAL CHARACTERISTICS

HOB CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FINISHES



BRASS



CHROME

COLOUR RANGE



STAINLESS STEEL

4 BURNERS

Order code: HP65CN

BRASS / CHROME

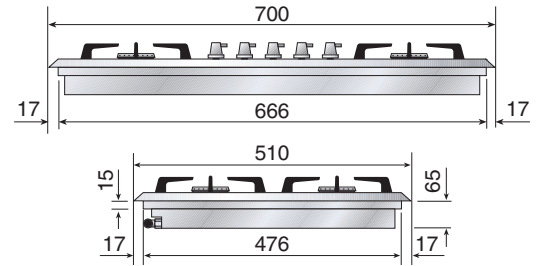


ACCESSORIES FOR ALL HOB'S
PAGE 54-55



OPTIONAL:

- DUAL BURNER 4.5 KW



Recessed hole size: 672 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

5 BURNERS

Order code: HP75CN

BRASS / CHROME

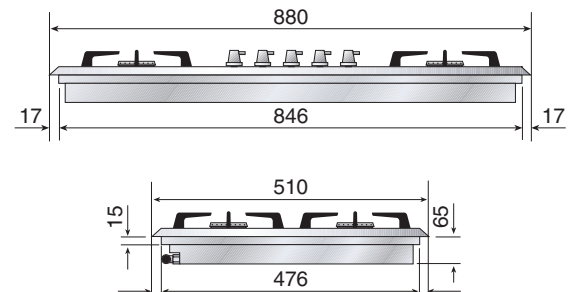


ACCESSORIES FOR ALL HOB'S
PAGE 54-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: HP95PCN

BRASS / CHROME

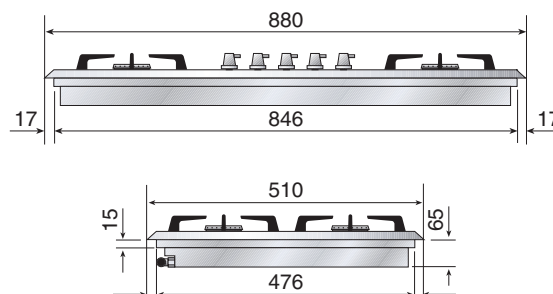


ACCESSORIES FOR ALL HOB'S
PAGE 52-54-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

HOB CHARACTERISTICS

- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

5 BURNERS

Order code: HP95CN

BRASS / CHROME

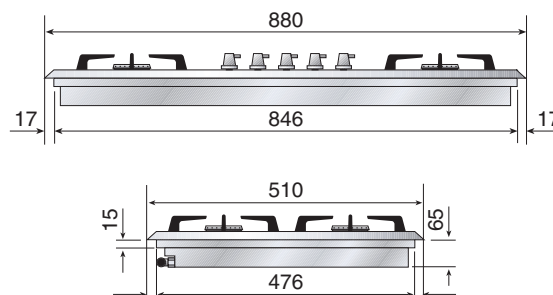


ACCESSORIES FOR ALL HOB'S
PAGE 54-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 860 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS STEEL

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Large burner: \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HP95FCN

BRASS / CHROME

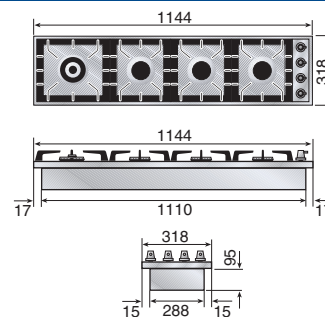


ACCESSORIES FOR ALL HOB'S
PAGE 52-53-54-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 1115 x 295

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS
STEEL

HOB CHARACTERISTICS

- DUAL burner: \varnothing 120 mm: max 4,5 - min 0,37 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

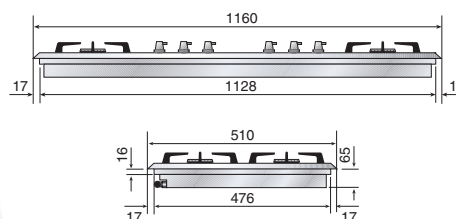
4 BURNERS

Order code: **HP1230DN**

BRASS / CHROME



ACCESSORIES FOR ALL HOBS
PAGE 54-55



Recessed hole size: 1140 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS

CHROME

COLOUR RANGE



STAINLESS
STEEL

HOB CHARACTERISTICS

- Fish pan burner: max 3,1 kW - min 1 kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FISH PAN

Order code: **HP125PCN**

BRASS / CHROME

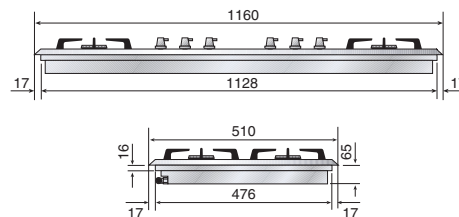


ACCESSORIES FOR ALL HOBS
PAGE 52-54-55



OPTIONAL:

DUAL BURNER 4.5 KW



Recessed hole size: 1140 x 490

GENERAL CHARACTERISTICS

- Sturdy cast iron grills
- Ignition built into the knob
- Safety valve
- Professional "venturi tube" burner
- Brass burner cap with high resistance to flame
- Flame continuously adjustable from minimum to maximum

FINISHES



BRASS



CHROME

COLOUR RANGE



STAINLESS
STEEL

HOB CHARACTERISTICS

- Fry Top gas plate for built-in hobs
- Fish pan burner 3,1 kW - min 1kW
- Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
- Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
- Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

FRY-TOP

Order code: HP125FCN


BRASS / CHROME



ACCESSORIES FOR ALL HOBS
PAGE 52-53-54-55



OPTIONAL:

 DUAL BURNER 4.5 KW

Built-In sinks

SINK • BUILT-IN • QUADRA • SKQ

Stainless steel sink with an essential design with clean and well-marked lines. Can be installed flush or semi-flush. Tray depth 215 mm

QUADRA sinks can be combined with hobs with the same radiused trim. All the HI-TECH models below are available. HFT40 ... - HPT45F - HPT65D - HPT75D - HPT95... - XLPT90FD - HPT1230D - HPT125...



Order code: SKQ34

1 TUB, 34X40 MM



Cutout dimensions: 375x435

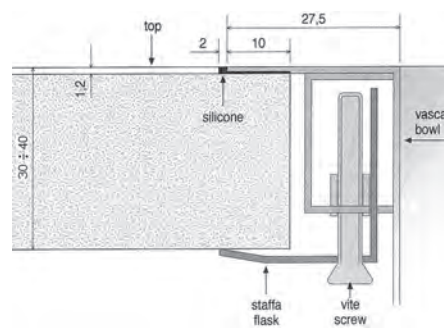
Order code: SKQ80

1 TUB, 80 MM

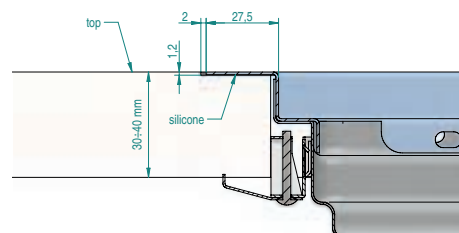


Cutout dimensions: 835x435

Quadra series sinks



Flush mounting hob



SINK • BUILT-IN • SYNTHETIC • SK

TECHNOLOGY: These sinks are made of 80% natural granite powder and 20% acrylic resin. The features of these elements mean that ILVE sinks are resistant to scratches and thermal shocks and extremely sturdy against accidental impacts.

COLOUR RANGE

ANTIQUE
WHITE

OATMEAL

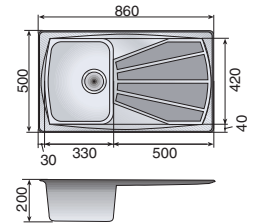
GRAPHITE/
MAT

Order code: SK90V1G

1 TUB AND DRIP TRAY



Cutout dimensions: 840 x 480

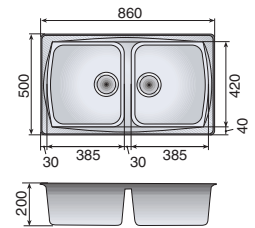


Order code: SK90V2

2 TUBS



Cutout dimensions: 840 x 480

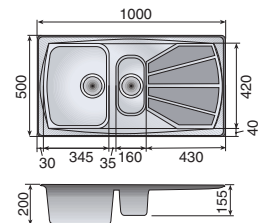


Order code: SK100V2G

2 TUBS AND DRIP TRAY



Cutout dimensions: 980 x 480

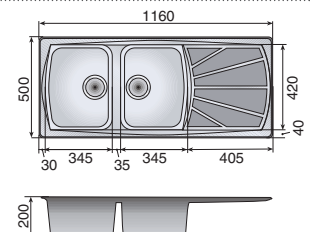


Order code: SK120V2G

2 TUBS AND DRIP TRAY



Cutout dimensions: 1140 x 480



SINK • BUILT-IN • CIRCULAR • C435



ANTIQUE WHITE



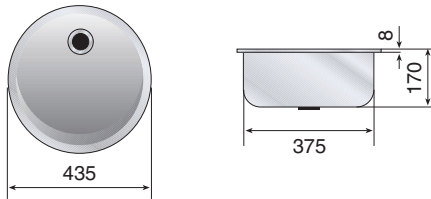
GRAPHITE/MAT



STAINLESS STEEL



COPPER



Hole size: Ø 425

CIRCULAR BUILT-IN SINKS

CIRCULAR SINK ANTIQUE WHITE - BLUE - GRAPHITE/MAT - BURGUNDY - COPPER - EMERALD GREEN

Order code: C435

CIRCULAR SINK STAINLESS STEEL

ACCESSORIES AND OPTIONS

Order code: C435CE

SINK BASKET

Order code: C435TA

SINK COVER CUTTING BOARD



TAP WITH EXTRACTABLE SPRAYER

Order code: A/413/05/01 ANTIQUE WHITE

Order code: A/413/05/04 OATMEAL

Order code: A/413/05/10 GRAPHITE/MAT



STAINLESS STEEL CURVED TAP

Order code: A/413/07 STAINLESS STEEL



STAINLESS STEEL TOWER FAUCET

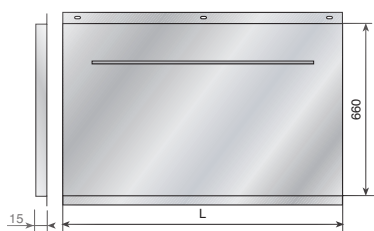
Order code: A/413/06 STAINLESS STEEL

Hoods

Optionals for hoods

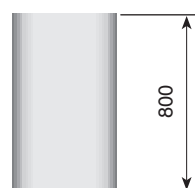
LADLE HOLDER PANEL

Stainless steel back with ladle holder bar.
Perfect against splashes and hot pans.



CHIMNEY COVER EXTENSION

Extends the hood line by 80 cm for installation with high ceilings.



GRILL UNDER HOOD

Plate grill under hood for infrared lamps to keep food at the proper serving temperature
For AM hoods only



FILTERS FOR HOOD

Active carbon filters for installation with air circulation



HOOD REMOTE

Remote control for exhaust hoods.
Suitable for all series.



HOOD • BUILT-IN • IAG

This innovative product is ideal for those who wish to create a custom hood with top grade mechanics. Combining a frame and the motor with the customer's bell achieves a high performance, freestyle hood. The motor can be placed on the wall, ceiling or side depending upon the position of the flue. Important: the bell must be hermetic inside to ensure suction only through the frame filters.

IAG - BUILT-IN EXHAUST UNIT

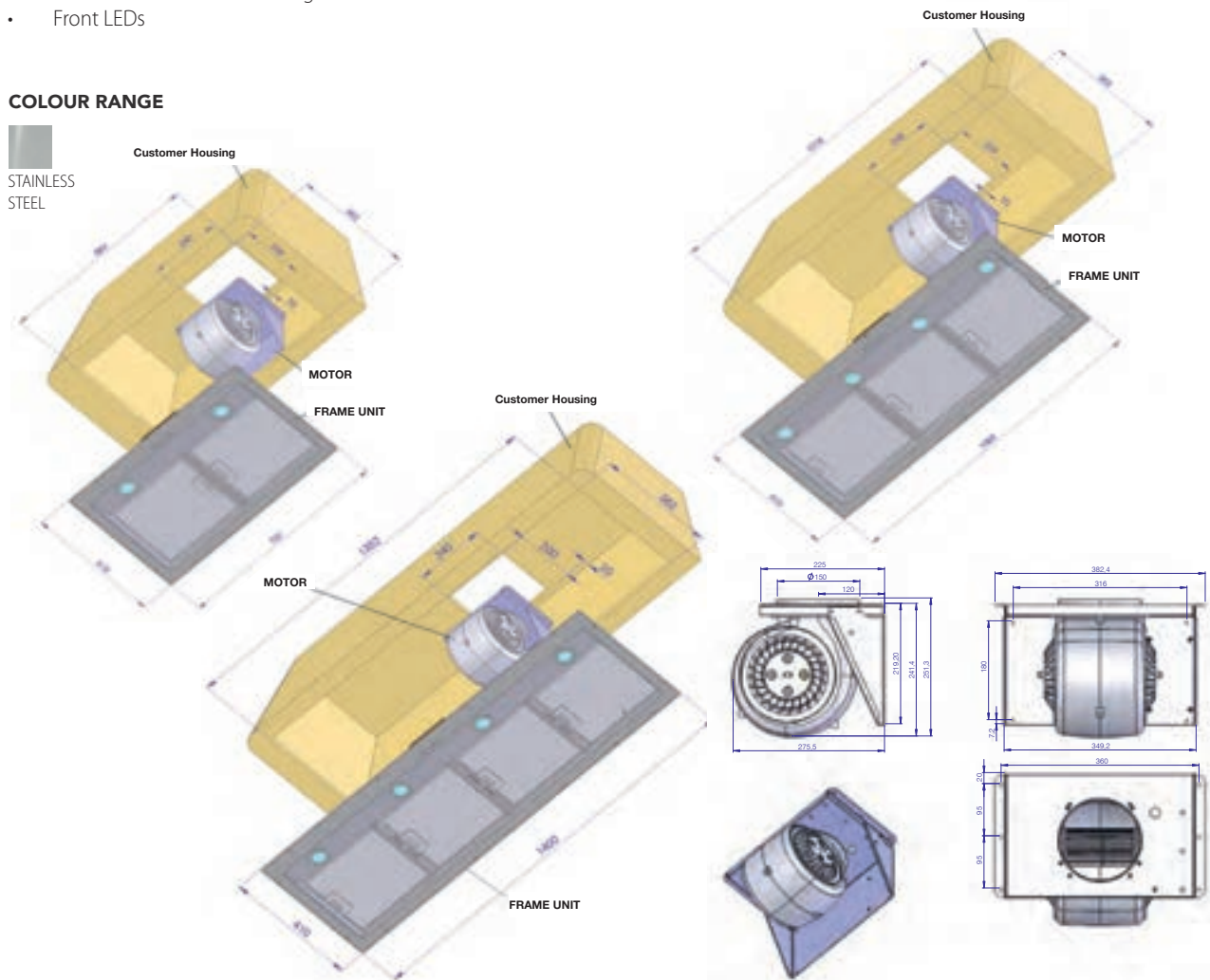
GENERAL CHARACTERISTICS

- Automatic light for filter cleaning
- Chimney outlet hole 15 cm
- Maximum power: 355W
- Stainless steel frame AISI 304
- Professional labyrinth filters in stainless steel
- Suction 890 m3/h
- Remote control ready (as an option with additional cost)
- Four speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LEDs

MOTOR CHARACTERISTICS

- Exh motor for IAG hoods with cabling.
- Suction 890 m3/h
- Motor weight 5,5 kg
- Energy class A **A**

COLOUR RANGE



Order code: IAG90 BUILT-IN HOOD 90 CM (FRAME ONLY FILTERS AND LIGHTS)

Order code: IAG120 BUILT-IN HOOD 120CM (FRAME ONLY FILTERS AND LIGHTS)

Order code: IAG150 BUILT-IN HOOD 150CM (FRAME ONLY FILTERS AND LIGHTS)

Order code: A/407/04 MOTOR FOR IAG HOODS

ACCESSORIES AND OPTIONS

Order code: A/301/01 HOOD REMOTE

Order code: G/076/09 FILTERS FOR HOOD - Active carbon filters for installation with air circulation

- TO ORDER WITH TWO CODES: FRAME CODE + MOTOR CODE (+ OPTIONAL REMOTE CONTROL)
- EXAMPLE: FOR A COMPLETE GROUP OF 120 ORDER A 120 IAG120N FRAME AND A A/407/04 MOTOR

HOOD • PROFESSIONAL PLUS • AG

Hood with an elegant and timeless design Soft, clean lines Available in various colours for perfect coordination with other ILVE appliances.

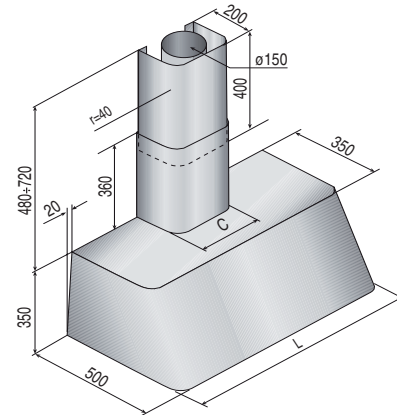
AG - WALL HOOD "PROFESSIONAL"

GENERAL CHARACTERISTICS

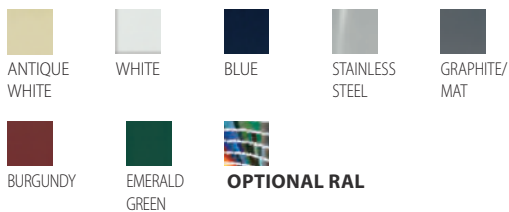
- Automatic light for filter cleaning
- Automatic delayed shutoff
- Chimney outlet hole 15 cm
- Maximum power: 355W
- Energy class A **A**
- AISI 304 stainless steel case (only stainless steel models)
- Anodized aluminium filters
- Suction 890 m3/h
- Remote control ready (as an option with additional cost)
- Four speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LEDs



SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74



COLOUR RANGE



Code	L (cm)	C	Price	Stainless steel back panel	Price	Flue extension	Price
Order code: AG60	60	250		Order code: AP4-60		A/017/23/..*	
Order code: AG70	70	250		Order code: AP4-70		A/017/23/..*	
Order code: AG80**	80	250		Order code: AP4-80		A/017/23/..*	
Order code: AG90	90	250		Order code: AP4-90		A/017/23/..*	
Order code: AG100	100	250		Order code: AP4-100		A/017/23/..*	
Order code: AG120	120	400		Order code: AP4-120		A/017/20/..*	
Order code: AG150	150	400		Order code: AP4-150		A/017/20/..*	

*To complete the code for the flue cover extension, in place of "..", insert:
 01 for Antique White - 08 for Stainless steel - 10 for Graphite / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green
 ** Stainless steel only

ACCESSORIES AND OPTIONS

Order code: A/301/01	HOOD REMOTE
Order code: G/076/09	FILTERS FOR HOOD - Active carbon filters for installation with air circulation

HOOD • PROFESSIONAL PLUS • AGQ

Innovative hood, with professional appearance and performance, that scenically furnishes the cooking area. The large inclined surface and labyrinth filters form barrier that is almost impenetrable by grease and are easy to clean as they are entirely in stainless steel. Easy to remove, they can also be washed in the dishwasher.

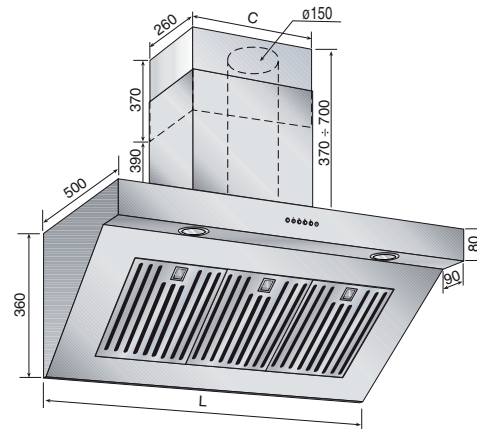
AGQ - WALL HOOD

GENERAL CHARACTERISTICS

- Automatic light for filter cleaning
- Automatic delayed shutoff
- Chimney outlet hole 15 cm
- Maximum power: 355W
- Energy class A **A**
- AISI 304 stainless steel case
- Professional labyrinth filters in stainless steel
- Suction 890 m³/h
- Remote control ready (as an option with additional cost)
- Four speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LEDs



SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74



COLOUR RANGE



STAINLESS
STEEL

Code	L (cm)	C	Price	Stainless steel back panel	Price	Flue extension	Price
Order code: AGQ60	60	330		Order code: AP4-60		Order code: A/017/26/08	
Order code: AGQ70	70	330		Order code: AP4-70		Order code: A/017/26/08	
Order code: AGQ80	80	330		Order code: AP4-80		Order code: A/017/26/08	
Order code: AGQ90	90	330		Order code: AP4-90		Order code: A/017/26/08	
Order code: AGQ100	100	330		Order code: AP4-100		Order code: A/017/26/08	
Order code: AGQ120	120	400		Order code: AP4-120		Order code: A/017/27/08	
Order code: AGQ150	150	400		Order code: AP4-150		Order code: A/017/27/08	

ACCESSORIES AND OPTIONS

Order code: A/301/01

HOOD REMOTE

Order code: G/076/09

FILTERS FOR HOOD - Active carbon filters for installation with air circulation

HOOD • PRO LINE • AGK

Innovative hood concept, with professional styling and performance, lends a touch of elegance to the cooking area

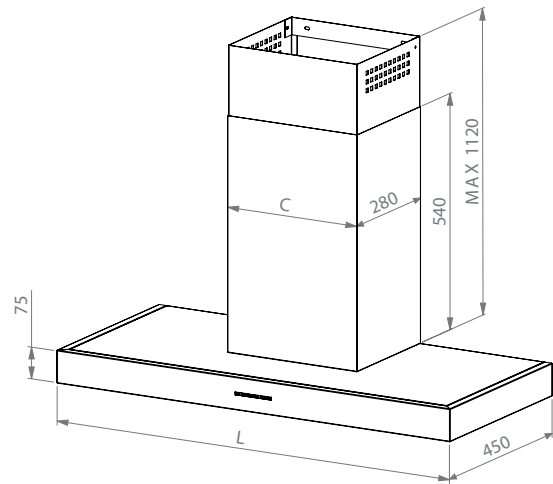
AGK - WALL HOOD

GENERAL CHARACTERISTICS

- Extraction 630 m³/h
- Front LEDs
- Chimney outlet hole 15 cm
- Maximum power: 180W
- Max noise level 55 dB
- Energy class A **A**



SPEED	W	m ³ /h	dB
1	88	320	40
2	104	400	46
3	129	500	51
4	171	630	55



COLOUR RANGE



STAINLESS
STEEL

Code	L (cm)	C	Stainless steel back panel
Order code: AGK60	60	330	Order code: AP4-60
Order code: AGK90	90	330	Order code: AP4-90
Order code: AGK100	100	330	Order code: AP4-100

ACCESSORIES AND OPTIONS

Order code: A/076/22

FILTERS FOR HOOD - Active carbon filters for installation with air circulation

HOOD • MAJESTIC • AM

Exclusive hood designed to pair with the Majestic line. In fact, it is 60 cm deep to be paired with the greater depth of the Majestic blocks. The bell is available in various colours and also has a stainless steel frame like the blocks. There are also infrared lamps to be used as food warmers, as in large food service.

AM - MAJESTIC WALL HOOD

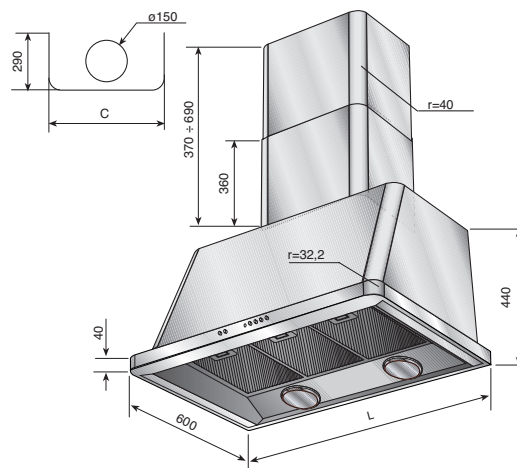
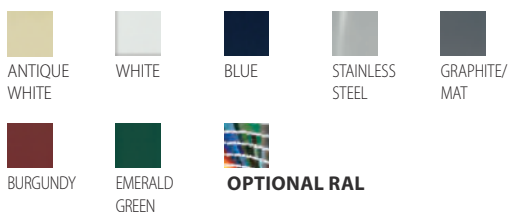
TECHNICAL CHARACTERISTICS:

- Automatic light for filter cleaning
- Automatic delayed shutoff
- Chimney outlet hole 15 cm
- Maximum power: 705W (AM-70 and AM-76 535W)
- Energy class **A**
- 2 175W infrared lights for wall food warmer (one light for mod. AM-70 and AM-76)
- AISI 304 stainless steel case (only stainless steel models)
- Anodized aluminium filters
- Suction 890 m³/h
- Remote control ready (as an option with additional cost)
- Four speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LEDs



SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

COLOUR RANGE



Code	L (mm)	C	Consumption W	Stainless steel back panel	Flue extension
Order code: AM70	700	280	575	Order code: AM4-70	A/017/19/..*
Order code: AM76	760	280	750	Order code: AM4-76	A/017/19/..*
Order code: AM90	911	400	750	Order code: AM4-90	A/017/20/..*
Order code: AM100	1000	400	750	Order code: AM4-100	A/017/20/..*
Order code: AM120	1216	400	790	Order code: AM4-120	A/017/20/..*
Order code: AM150	1511	400	790	Order code: AM4-150	A/017/20/..*

* To complete the code for the flue cover extension, in place of "...", insert:

01 for Antique White - 08 for Stainless steel - 10 for Graphite / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

ACCESSORIES AND OPTIONS

Order code: A/301/01	HOOD REMOTE
Order code: G/076/09	FILTERS FOR HOOD - Active carbon filters for installation with air circulation
Order code: A/092/23	GRILL UNDER HOOD - Plate grill under hood for infrared lamps to keep food at the proper serving temperature

HOOD • NOBLESSE • ANB

Unique design hood designed to match cookers with Noblesse decorations.

ANB - NOBLESSE WALL-MOUNTING HOODS

GENERAL CHARACTERISTICS

- Remote control ready (as an option with additional cost)
- 4 speed controls
- Energy class **A**
- Automatic filter cleaning indicator
- Chimney outlet hole 15 cm
- Maximum power: 270W
- Steel filters
- Front LEDs
- Extraction 750 m³/h



SPEED	W	m ³ /h	dB
1	159	330	44
2	195	465	49
3	235	615	55
4	270	752	59

COLOUR RANGE



ANTIQUÉ
WHITE



GLOSSY
BLACK



BURGUNDY



EMERALD
GREEN



BLUE



STAINLESS
STEEL



WHITE



OPTIONAL RAL

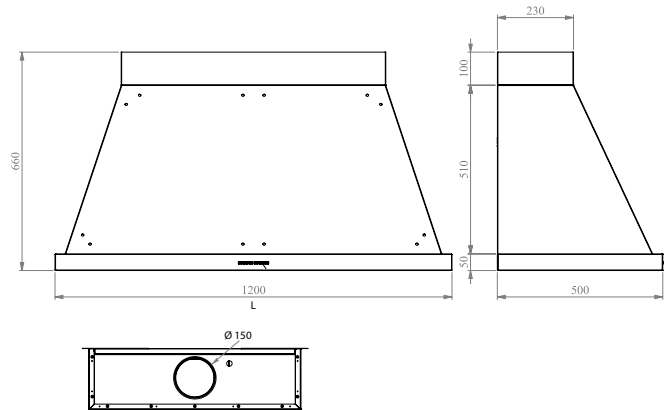
CHROME



BRASS



BURNISHED



Code	L (cm)	TRIM	Stainless steel back panel
Order code: ANB90	90	CHROME / BRASS BURNISHED	Order code: AP4-90
Order code: ANB100	100	CHROME / BRASS BURNISHED	Order code: AP4-100
Order code: ANB120	120	CHROME / BRASS BURNISHED	Order code: AP4-120
Order code: ANB150	150	CHROME / BRASS BURNISHED	Order code: AP4-150

ACCESSORIES AND OPTIONS

Order code: A/301/02

HOOD REMOTE

Order code: A/076/23

FILTERS FOR HOOD - Active carbon filters for installation with air circulation

Pro Line cooker Window

Characteristics

Pro Line cooker

Why choose Pro Line?

Designed to fit into your kitchen units, Pro Line is robust, functional and safe, and boasts top quality design. The products are a point of reference for anyone who enjoys cooking and wants to experience the quality of professional equipment in the home, with the safety guaranteed by CE certification.

The hobs

A vast modular system offers diversified burners. Robust cast iron grilles form a single work top with the dual benefits of more stable - and hence safer - cookware, and the ability to move pans from burner to burner without having to lift them. All models feature thermocouple safety valves which shut off the gas supply immediately in case of malfunction or if the burner goes out.



Burners

Brass flame breaker with non-stick nano-technology, easy to clean and long lasting.



Compartment

Easy clean enamel, two interior lamps;
Full glass door;
Mottled grey enamel;
Retractable grill element.

All Pro Line cookers are 60 cm deep.

The entire Pro Line line has the following standard equipment:

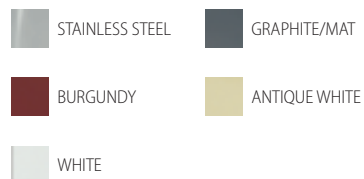
- Cold door with triple glazing
- Tangential fans
- Robust cast iron grilles
- Burner safety valves
- Electric ignition on all knobs

Versions available



WINDOW

COLOUR RANGE

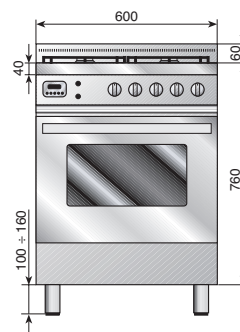


Finishes

HI TECH knobs and handle as standard equipment



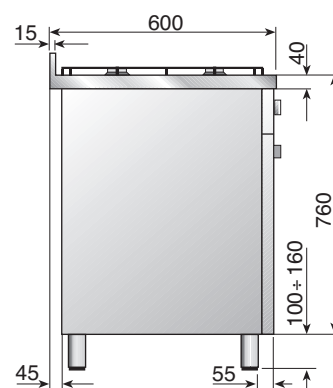
WINDOW



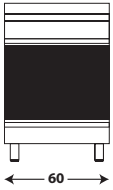
COLOUR RANGE

- ANTIQUE WHITE
 - GRAPHITE/MAT
 - WHITE
- BURGUNDY
 - STAINLESS STEEL

DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

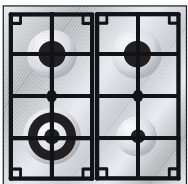
- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS



FLAT VERSION:

4 burners



 **ACCESSORIES**
PAGE 50-55

Oven version: **OV 60 M**

Order code: L06WMP WINDOW

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Small burner: \varnothing 60 mm: max 1,8 kW - min 0,4 kW



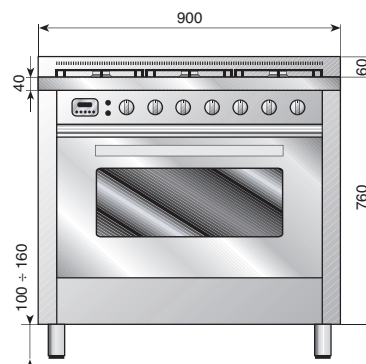
ACCESSORIES FOR ALL OVENS
PAGE 49-50

FEET: PAGE 50
PLINTHS: PAGE 48

CLEANING KIT: PAGE 55



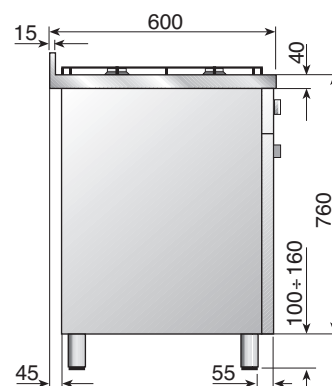
WINDOW



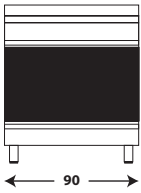
COLOUR RANGE

- ANTIQUE WHITE
- BURGUNDY
- GRAPHITE/MAT
- STAINLESS STEEL
- WHITE

DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 80 M - MULTIFUNCTION OVEN 80

OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

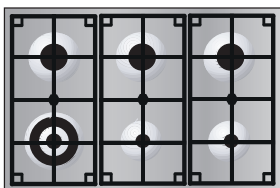
- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

FUNCTIONS



FLAT VERSION:

6 burners



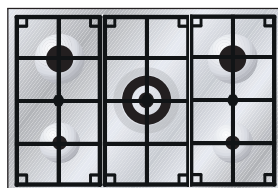
ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: WINDOW
L096WMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

5 burners



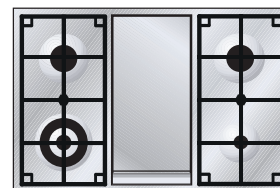
ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: WINDOW
L09CWMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: WINDOW
L09FWMP

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

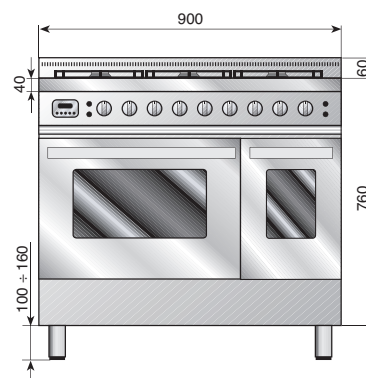
ACCESSORIES FOR ALL OVENS
PAGE 49-50

FEET: PAGE 50
PLINTHS: PAGE 48

CLEANING KIT: PAGE 55



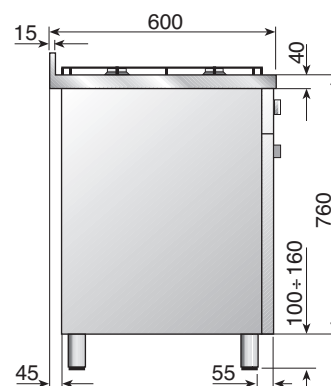
WINDOW



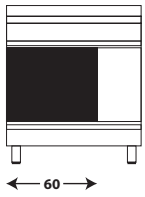
COLOUR RANGE

- ANTIQUE WHITE
- BURGUNDY
- GRAPHITE/MAT
- STAINLESS STEEL
- WHITE

DEPTH 60



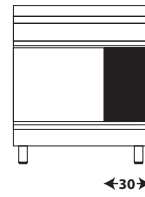
MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Steam discharge
- Internal light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

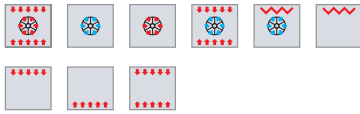
OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS



OV 30 E - MIDI STATIC ELECTRIC OVEN 30

OVEN CHARACTERISTICS

- Oven internal dimensions: 27.5x35.5x44 - 43 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

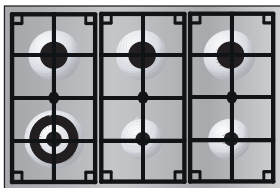
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

6 burners



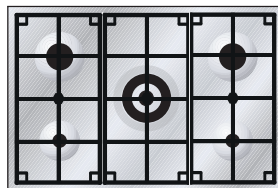
ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 30 E

Order code: WINDOW
LD096WMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

5 burners



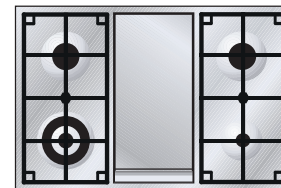
ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 30 E

Order code: WINDOW
LD09CWMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 30 E

Order code: WINDOW
LD09FWMP

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

ACCESSORIES FOR ALL OVENS
PAGE 49-50

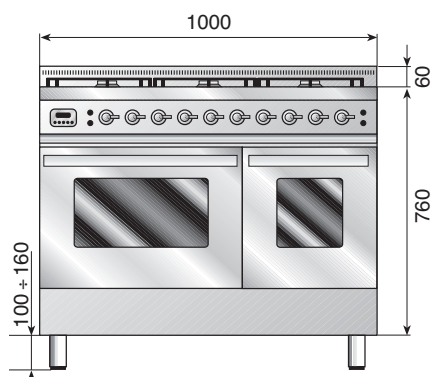
FEET: PAGE 50
PLINTHS: PAGE 48

CLEANING KIT: PAGE 55

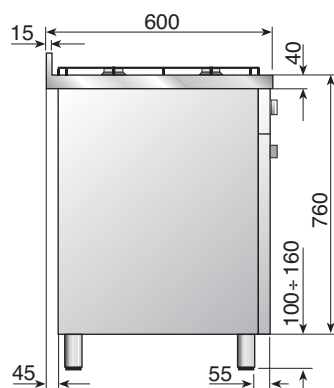
COOKER • PRO LINE • WINDOW • LD10








WINDOW



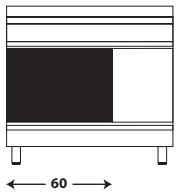
DEPTH 60



COLOUR RANGE

- | | | | |
|---|---------------|---|-----------------|
|  | ANTIQUE WHITE |  | BURGUNDY |
|  | GRAPHITE/MAT |  | STAINLESS STEEL |
|  | WHITE | | |

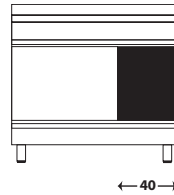
MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Steam discharge
- Internal light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

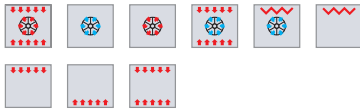
OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS



OV 40 E - MIDI STATIC ELECTRIC OVEN 40

OVEN CHARACTERISTICS

- Oven internal dimensions: 36.5x35.5x44 - 57 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

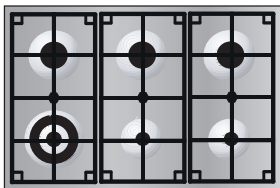
- Maximum absorption 1,9 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



FLAT VERSION:

6 burners



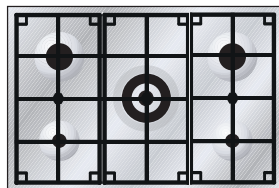
ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 40 E

Order code: WINDOW
LD106WMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

5 burners



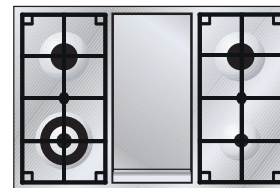
ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 40 E

Order code: WINDOW
LD10CWMP

Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: OV 60 M + OV 40 E

Order code: WINDOW
LD10FWMP

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner \varnothing 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x \varnothing 60 mm: max 1,8 kW - min 0,4 kW



ACCESSORIES FOR ALL OVENS
PAGE 49-50

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CLEANING KIT: PAGE 55

Professional Plus
cooker
Hi-Tech

Characteristics

Professional Plus cooker

Why choose Professional Plus?

The Professional Plus product line offers a stronger style statement with oversize knobs and handle to accentuate the “professional look” of the cooker. The range has innumerable size, colour, finish and functionality options.

All electric ovens are type E3, with electronic temperature control adjustable from 30°C to 300°C as standard supply. Finally, there is a handy drawer under the oven for all your kitchen accessories.

The drawer can also be used as a warming compartment when the oven is on.

The hobs

A vast modular system offers diversified burners from 1.8 to 5 kW. Robust cast iron grilles form a single work top with the dual benefits of more stable - and hence safer - cookware, and the ability to move pans from burner to burner without having to lift them. All models feature thermocouple safety valves which shut off the gas supply immediately in case of malfunction or if the burner goes out.



Height from 10 to 16 cm



Dishwarmer drawer

Dish warmer compartment, ideal for heating up plates when the oven is in use.

All Professional Plus cookers are 60 cm deep.

The entire Professional Plus line has the following standard equipment:

- Cold door with triple glazing
- Tangential fans
- Robust cast iron grilles
- Burner safety valves
- Electric ignition on all knobs
- Dishwarmer drawer
- Oversize knobs and handle
- Traditional gloss black enamel muffle

Versions available

WINDOW



COLOUR RANGE



Finishes

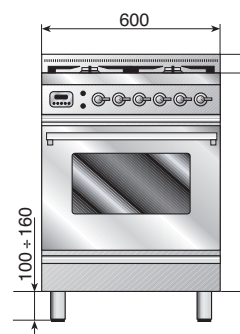


TECHNO knobs and handle as standard equipment

COOKER • PROFESSIONAL PLUS • HI-TECH • P60 PLUS



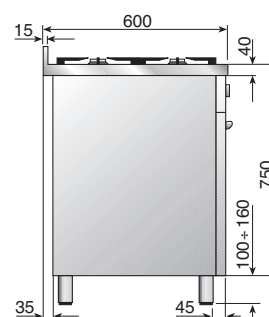
WINDOW



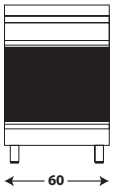
COLOUR RANGE



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
Electric grill 1600 W / Top 900 W / Bottom 1300 W /
Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

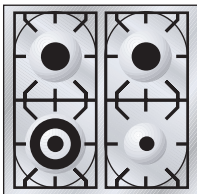
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

FUNCTIONS



FLAT VERSION:

4 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3

Order code: PW60E3

WINDOW

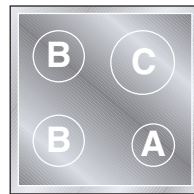
Oven version: 600 VG

Order code: PW60VG

WINDOW

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3

Order code: PWI60E3

WINDOW

A: 1 induction zone Ø 145 mm 1,4 kW
B: 2 induction zones Ø 180 mm 1,85 kW
C: 1 induction zone Ø 210 mm 2,3 kW
Hob maximum power 7,4 kW



OPTIONAL:



DUAL BURNER 5KW



ACCESSORIES FOR ALL
OVENS PAGE 40-41

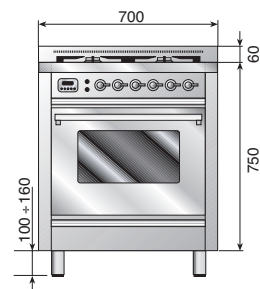
FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

COOKER • PROFESSIONAL PLUS • HI-TECH • P70 PLUS



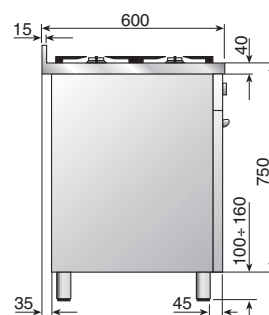
WINDOW



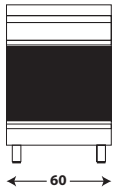
COLOUR RANGE



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
Electric grill 1600 W / Top 900 W / Bottom 1300 W /
Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

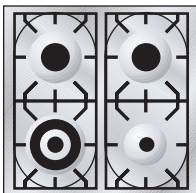
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



FLAT VERSION:

4 burners



Oven version: 600 E3

Order code: PW70E3 WINDOW

Oven version: 600 VG

Order code: PW70VG WINDOW

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:
 DUAL BURNER 5KW



**ACCESSORIES FOR ALL
OVENS PAGE 40-41**

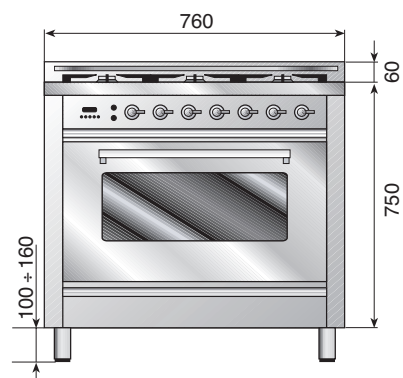
**FEET: PAGE 45
PLINTHS: PAGE 48**

**HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55**

COOKER • PROFESSIONAL PLUS • HI-TECH • P76 PLUS



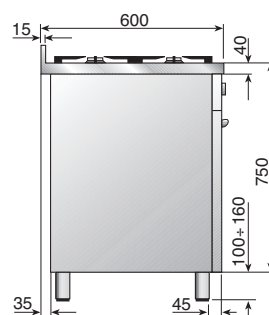
WINDOW



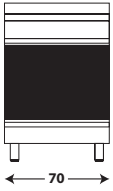
COLOUR RANGE

- STAINLESS STEEL
- OPTIONAL RAL

DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption:
Electric grill 2200 W / Top 900 W / Bottom 1500 W /
Circular 2400 W

10 FUNCTIONS



700 VG - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

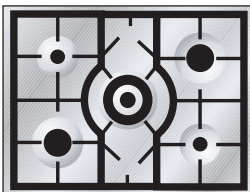
- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS



FLAT VERSION:

5 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3

Order code: PW76E3 WINDOW

Oven version: 700 VG

Order code: PW76VG WINDOW

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW



OPTIONAL:



DUAL BURNER 5KW



ACCESSORIES FOR ALL
OVENS PAGE 40-41

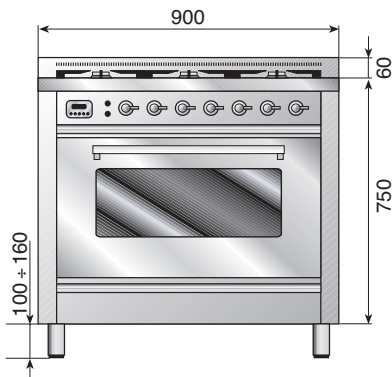
FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

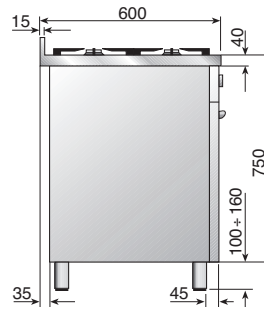
COOKER • PROFESSIONAL PLUS • HI-TECH • P90 PLUS



WINDOW



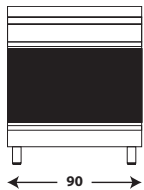
DEPTH 60



COLOUR RANGE



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption:
Electric grill 2200 W / Top 800 W / Bottom 1500 W /
circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



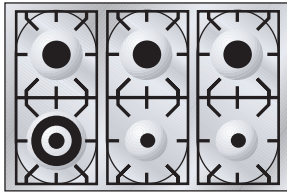
ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
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CLEANING KIT: PAGE 55

FLAT VERSION:

6 burners



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
PAGE 44-54-55**

Oven version: 900 E3

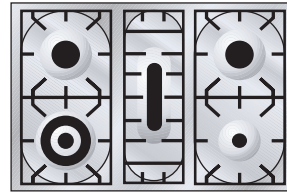
Order code: PW906E3 WINDOW

Oven version: 900 VG

Order code: PW906VG WINDOW

Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

Fish pan



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
PAGE 44-54-55**

Oven version: 900 E3

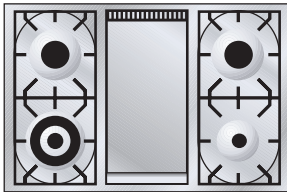
Order code: PW90E3 WINDOW

Oven version: 900 VG

Order code: PW90VG WINDOW

Fish pan burner: max 3,1 kW - min 1 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 900 E3

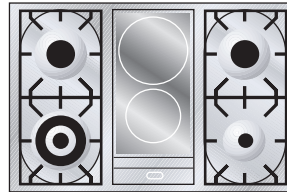
Order code: PW90FE3 WINDOW

Oven version: 900 VG

Order code: PW90FVG WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

2 induction zones



**OPTIONAL
DUAL 5KW**



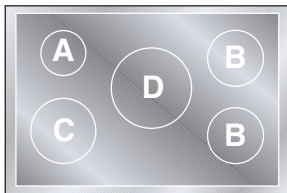
**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 900 E3

Order code: PW90IE3 WINDOW

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 900 E3

Order code: PWI90E3 WINDOW

A: 1 induction zone \varnothing 145 mm 1,4 kW
B: 2 induction zones \varnothing 180 mm 1,85 kW
C: 1 induction zone \varnothing 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2,6 kW
Hob maximum power 11,1 kW



OPTIONAL:



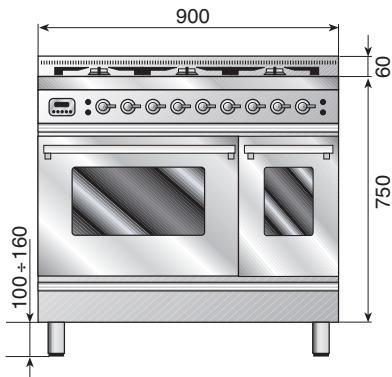
DUAL BURNER 5KW



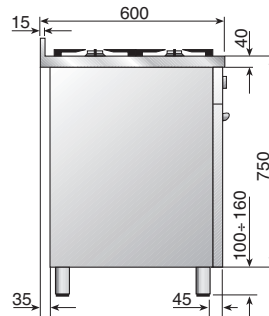
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WINDOW



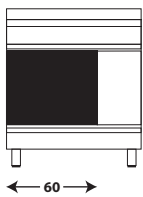
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

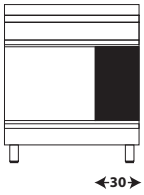


ACCESSORIES FOR ALL OVENS
PAGE 40-41

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CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E - MINI STATIC ELECTRIC OVEN 300

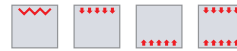
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

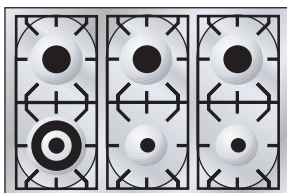
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

6 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 300 E3

Order code: PDW906E3

WINDOW

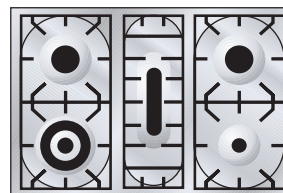
Oven version: 600 VG + 300 E

Order code: PDW906VG

WINDOW

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW

Fish pan



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 300 E3

Order code: PDW90E3

WINDOW

Oven version: 600 VG + 300 E

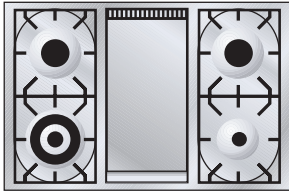
Order code: PDW90VG

WINDOW

Fish pan burner: max 3,1 kW - min 1 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

FLAT VERSION:

Fry-Top



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 300 E3

Order code: PDW90FE3

WINDOW

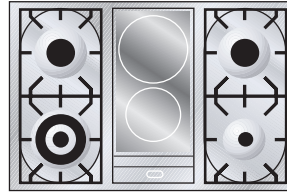
Oven version: 600 VG + 300 E

Order code: PDW90FVG

WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
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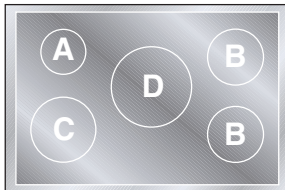
Oven version: 600 E3 + 300 E3

Order code: PDW90IE3

WINDOW

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 300 E3

Order code: PDW190E3

WINDOW

A: 1 induction zone ø 145 mm 1,4 kW
B: 2 induction zones ø 180 mm 1,85 kW
C: 1 induction zone ø 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2,6 kW
Hob maximum power 11,1 kW



OPTIONAL:

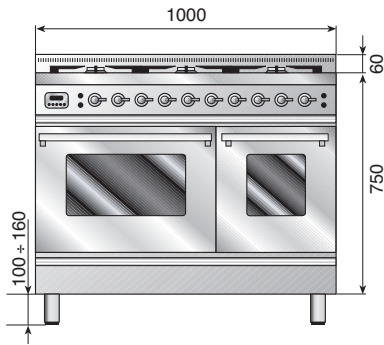


DUAL BURNER 5KW

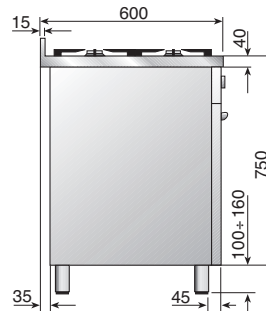
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WINDOW



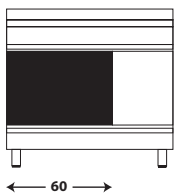
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
Electric grill 1600 W / Top 900 W / Bottom 1300 W /
Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

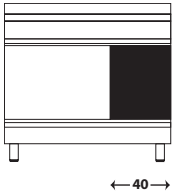


 ACCESSORIES FOR ALL OVENS
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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



400 E - MIDI STATIC ELECTRIC OVEN 400

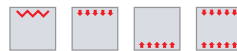
OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,9 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 800 W
- Combi grill + microwave 500 W
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

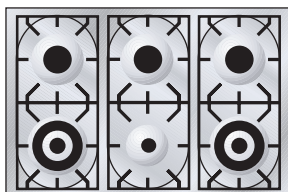
- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

7 FUNCTIONS (MICROWAVE/COMBI/GRILL)



FLAT VERSION:

6 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 400 E3

Order code: PDW1006E3

WINDOW

Oven version: 600 VG + 400 E

Order code: PDW1006VG

WINDOW

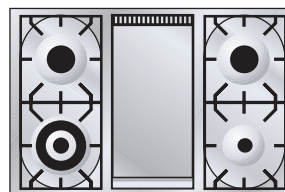
Oven version: 600 E3 + 400 W

Order code: PDW1006E3W

WINDOW

Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3

Order code: PDW100FE3

WINDOW

Oven version: 600 VG + 400 E

Order code: PDW100FVG

WINDOW

Oven version: 600 E3 + 400 W

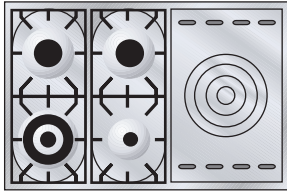
Order code: PDW100FE3W

WINDOW

Fry-Top "full size" gas plate - Fish pan burner 3,1 kW - min 1kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

FLAT VERSION:

Coup de Feu



**OPTIONAL
DUAL 5KW**



**ACCESSORIES
PAGE 44-54-55**

Oven version: 600 E3 + 400 E3

Order code: PDW100SE3 WINDOW

Oven version: 600 VG + 400 E

Order code: PDW100SVG WINDOW

"Coup de Feu" plate in cast iron with rings
 Gas burner max 2.6 kW - min 0.6 kW
 Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
 Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
 Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



**OPTIONAL
DUAL 5KW**



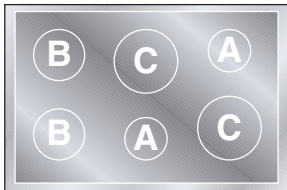
**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 400 E3

Order code: PDW100IE3 WINDOW

Two zone induction
 Absorption 2 x 1,85 kW - maximum 3,7 kW
 Digital display
 Dial controls
 Stainless steel
 Child protective lock
 9 power levels
 Automatic reheating function
 Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
 Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
 Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 400 E3

Order code: PDWI100E3 WINDOW

Oven version: 600 E3 + 400 W

Order code: PDWI100E3W WINDOW

A: 2 induction zones Ø 145 mm 1,4 kW
 B: 2 induction zones Ø 180 mm 1,85 kW
 C: 2 induction zones Ø 210 mm 2,3 kW
 Hob maximum power 11,1 kW



OPTIONAL:

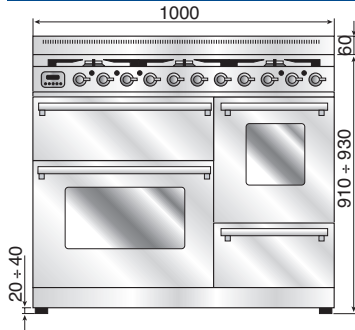


DUAL BURNER 5KW

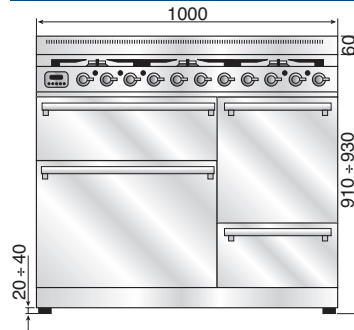
COOKER • PROFESSIONAL PLUS • HI-TECH • PT100 PLUS



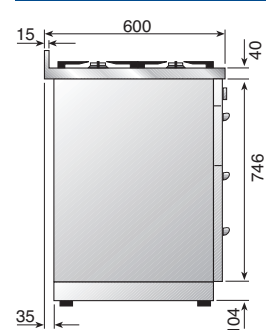
WINDOW



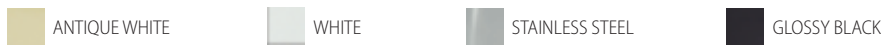
BLIND DOOR



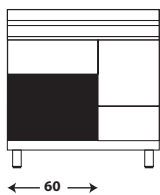
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

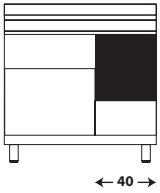
CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

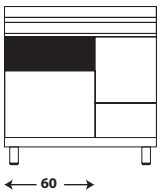
CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption:
Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



GRILL OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 GR - GRILL OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44 x 15 x 45 - 20,2 litres
- Cooking temperature 80-250°C
- Thermostat switch
- Grill function

CONSUMPTION

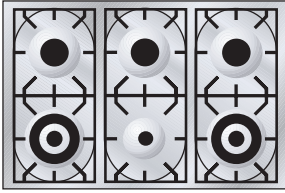
- Maximum absorption 2,5 kW
- Electric grill 2400 W

FUNCTION



FLAT VERSION:

6 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTW1006E3

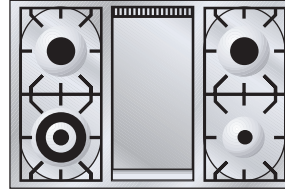
WINDOW

Order code: PTQ1006E3

Blind door

Two triple crown burners: 2 x \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTW100FE3

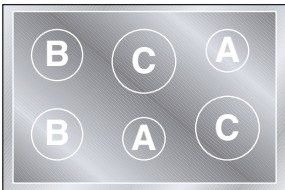
WINDOW

Order code: PTQ100FE3

Blind door

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTW1100E3

WINDOW

Order code: PTQ1100E3

Blind door

A: 2 induction zones \varnothing 145 mm 1,4 kW
B: 2 induction zones \varnothing 180 mm 1,85 kW
C: 2 induction zones \varnothing 210 mm 2,3 kW
Hob maximum power 11,1 kW



OPTIONAL:

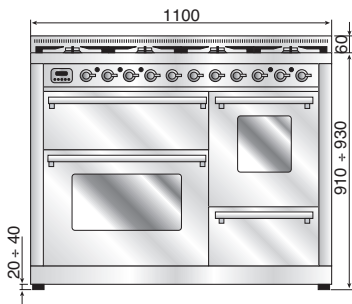


DUAL BURNER 5KW

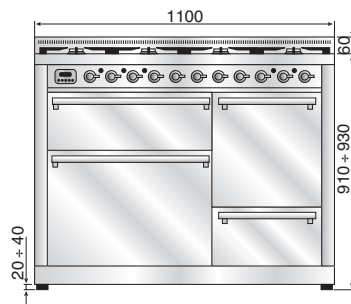
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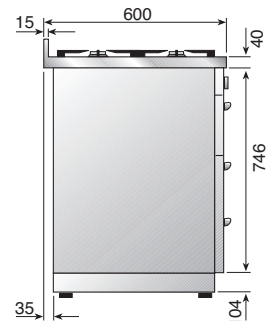
WINDOW



BLIND DOOR



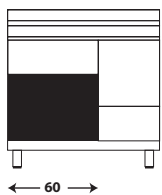
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS

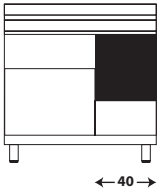


 ACCESSORIES FOR ALL OVENS
PAGE 40-41

HANDRAIL:
PAGE 46

CLEANING KIT:
PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

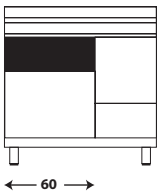
CONSUMPTION

- Maximum power draw 2,6 kW
- Heating element absorption:
Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



GRILL OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 GR - GRILL OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44 x 15 x 45 - 20,2 litres
- Cooking temperature 80-250°C
- Thermostat switch
- Grill function

CONSUMPTION

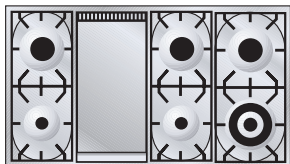
- Maximum absorption 2,5 kW
- Electric grill 2400 W

FUNCTION



FLAT VERSION:

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTW110FE3

WINDOW

Order code: PTQ110FE3

Blind door

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:

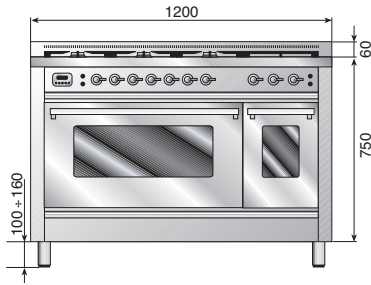


DUAL BURNER 5KW

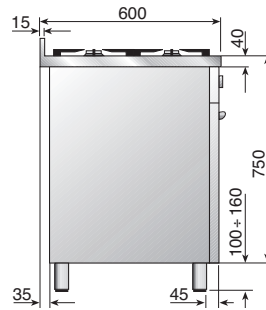
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WINDOW



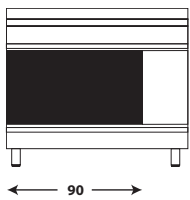
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS

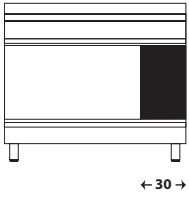


ACCESSORIES FOR ALL OVENS
PAGE 40-41

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CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E - MINI STATIC ELECTRIC OVEN 300

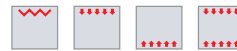
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

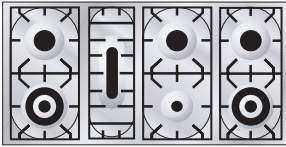
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

7 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 + 300 E3

Order code: PW1207E3

WINDOW

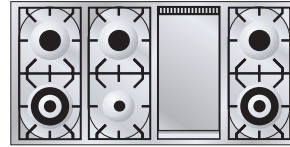
Oven version: 900 VG + 300 E

Order code: PW1207VG

WINDOW

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 + 300 E3

Order code: PW120FE3

WINDOW

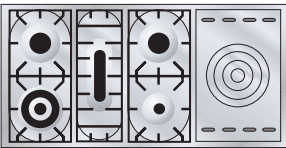
Oven version: 900 VG + 300 E

Order code: PW120FVG

WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 + 300 E3

Order code: PW120SE3

WINDOW

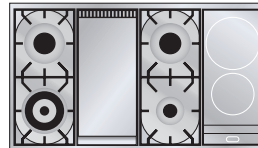
Oven version: 900 VG + 300 E

Order code: PW120SVG

WINDOW

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 + 300 E3

Order code: PW120FIE3

WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:

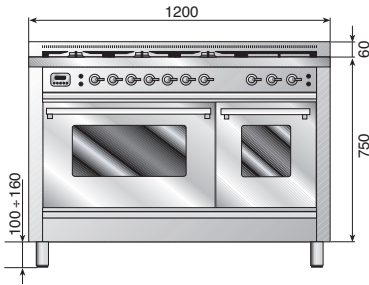


DUAL BURNER 5KW

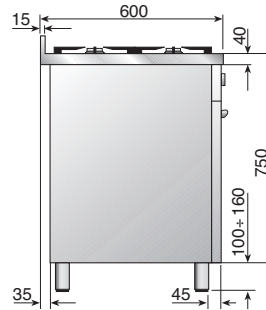
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WINDOW



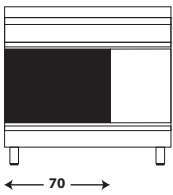
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS

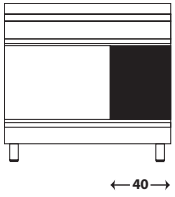


 ACCESSORIES FOR ALL OVENS
PAGE 40-41

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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2,6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



400 E - MIDI STATIC ELECTRIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,9 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 800 W
- Combi grill + microwave 500 W
- Grill
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

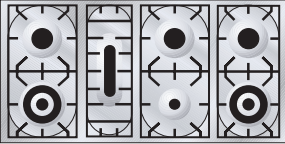
- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

7 FUNCTIONS (MICROWAVE/COMBI/GRILL)



FLAT VERSION:

7 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSW1207E3 WINDOW

Oven version: 700 VG + 400 E

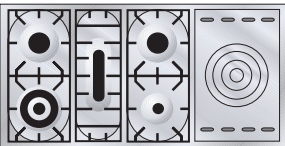
Order code: PSW1207VG WINDOW

Oven version: 700 E3 + 400 W

Order code: PSW1207E3W WINDOW

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3 + 400 E3

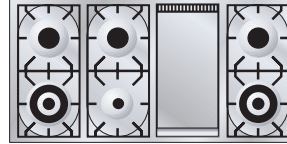
Order code: PSW1205E3 WINDOW

Oven version: 700 VG + 400 E

Order code: PSW1205VG WINDOW

“Coup de Feu” plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSW120FE3 WINDOW

Oven version: 700 VG + 400 E

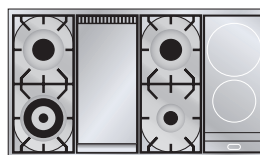
Order code: PSW120FVG WINDOW

Oven version: 700 E3 + 400 W

Order code: PSW120FE3W WINDOW

Fry Top “full size” gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSW120FIE3 WINDOW

Fry Top “full size” gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:

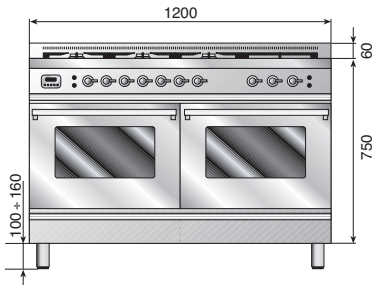


DUAL BURNER 5KW

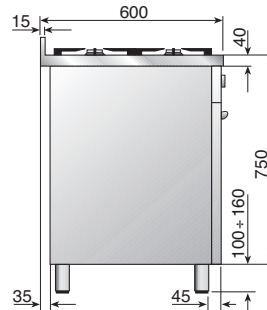
COOKER • PROFESSIONAL PLUS • HI-TECH • PD120 PLUS



WINDOW



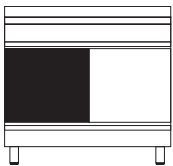
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- 10 functions
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

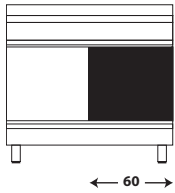


ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

FUNCTIONS



600 M - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

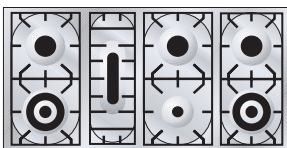
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

FUNCTIONS



FLAT VERSION:

7 burners



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 600 E3

Order code: PDW1207E3

WINDOW

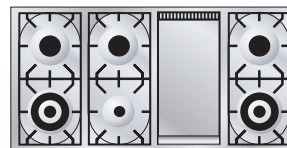
Oven version: 600 VG + 600 M

Order code: PDW1207VG

WINDOW

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 600 E3

Order code: PDW120FE3

WINDOW

Oven version: 600 VG + 600 M

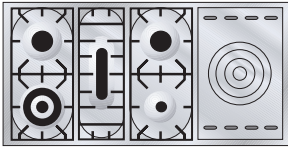
Order code: PDW120FVG

WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

FLAT VERSION:

Coup de Feu



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 600 E3

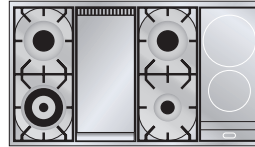
Order code: PDW120SE3 WINDOW

Oven version: 600 VG + 600 M

Order code: PDW120SVG WINDOW

"Coup de Feu" plate in cast iron with rings
 Gas burner max 2,6 kW - min 0,6 kW
 Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
 Fish pan burner: max 3,1 kW - min 1 kW
 Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
 Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 600 E3

Order code: PDW120FIE3 WINDOW

Fry Top "full size" gas plate
 Fish pan burner 3,1 kW - min 1kW
 Two zone induction
 Absorption 2 x 1,85 kW - maximum 3,7 kW
 Digital display
 Dial controls
 Stainless steel
 Child protective lock
 9 power levels
 Automatic reheating function
 Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
 Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
 Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



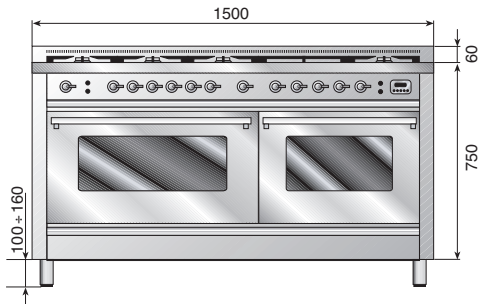
DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • HI-TECH • P150 PLUS

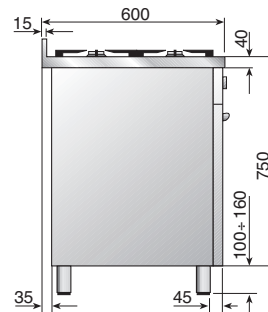


COOKER • PROFESSIONAL PLUS • HI-TECH • P150 PLUS

WINDOW



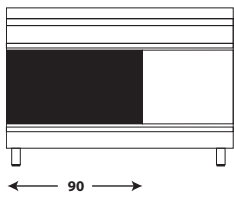
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS

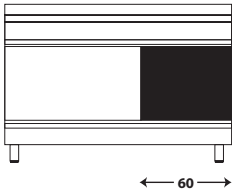


 ACCESSORIES FOR ALL OVENS
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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 M - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

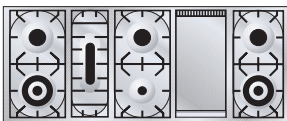
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

9 FUNCTIONS



FLAT VERSION:

Fry-Top



OPTIONAL
DUAL 5KW



ACCESSORIES
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Oven version: 900 E3 + 600 E3

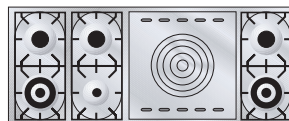
Order code: PW150FE3 WINDOW

Oven version: 900 VG + 600 M

Order code: PW150FVG WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 + 600 E3

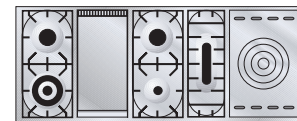
Order code: PW150SE3 WINDOW

Oven version: 900 VG + 600 M

Order code: PW150SVG WINDOW

"Coup de Feu" plate in cast iron with rings
Gas burner max 2,6 kW - min 0,6 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top + Coup de Feu



OPTIONAL
DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 + 600 E3

Order code: W150FSE3 WINDOW

Oven version: 900 VG + 600 M

Order code: W150FSVG WINDOW

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Gas burner max 2,6 kW - min 0,6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW

Pro Line cooker Nostalgie

NOSTALGIE COOKER
PRO LINE - PROFESSIONAL PLUS

Characteristics Pro Line cooker

Why choose Pro Line?

Designed to fit into your kitchen units, Pro Line is robust, functional and safe, and boasts top quality design. The products are a point of reference for anyone who enjoys cooking and wants to experience the quality of professional equipment in the home, with the safety guaranteed by CE certification.

The hobs

A vast modular system offers diversified burners. Robust cast iron grilles form a single work top with the dual benefits of more stable - and hence safer - cookware, and the ability to move pans from burner to burner without having to lift them. All models feature thermocouple safety valves which shut off the gas supply immediately in case of malfunction or if the burner goes out.



Burners

Brass flame breaker with non-stick nano-technology, easy to clean and long lasting.



Compartment

Easy clean enamel, two interior lamps;
Full glass door;
Mottled grey enamel;
Retractable grill element.

All Pro Line cookers are 60 cm deep.

The entire Pro Line line has the following standard equipment:

- Cold door with triple glazing
- Tangential fans
- Robust cast iron grilles
- Burner safety valves
- Electric ignition on all knobs

Versions available



COLOUR RANGE



Finishes

Patented model



BRASS

Brass knobs and handle as standard equipment

Patented model








CHROME

Chrome knobs and handle available on request



COLOUR RANGE

-  ANTIQUE WHITE
-  BURGUNDY
-  GRAPHITE/MAT
-  STAINLESS STEEL
-  WHITE

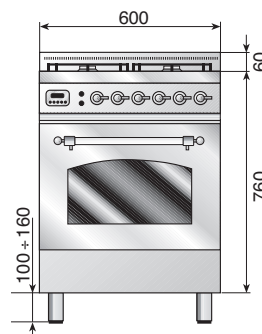
STANDARD FINISHES:



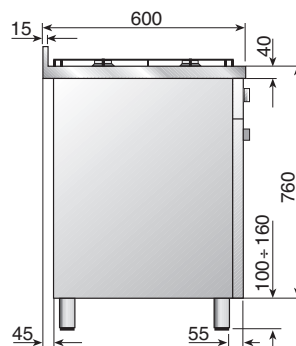
OPTIONAL FINISHES:



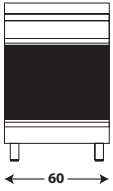
FRONT VIEW



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

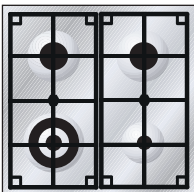
- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS



FLAT VERSION:

4 burners



 **ACCESSORIES**
PAGE 50-55

Oven version: **OV 60 M**

Order code: **L06NMP** BRASS / CHROME

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 3 kW - min 0,62 kW
Small burner: ø 60 mm: max 1,8 kW - min 0,4 kW



ACCESSORIES FOR ALL OVENS
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COLOUR RANGE

- ANTIQUE WHITE
- BURGUNDY
- GRAPHITE/MAT
- STAINLESS STEEL
- WHITE

STANDARD FINISHES:



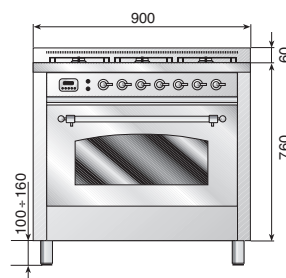
BRASS

OPTIONAL FINISHES:

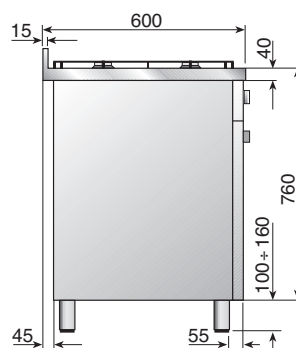


CHROME Without surcharge

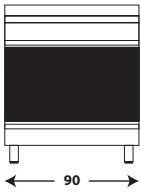
FRONT VIEW



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 80 M - MULTIFUNCTION OVEN 80

OVEN CHARACTERISTICS

- Oven internal dimensions: 64.5x36.5x41 - 97 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

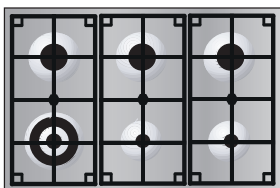
- Maximum power draw 2.75 kW
- Heating element absorption: Electric grill 2150 W / top 1200 W / Bottom 1350 W / circular 2100 W

FUNCTIONS



FLAT VERSION:

6 burners



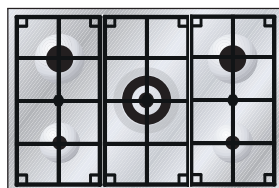
ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: **L096NMP** BRASS /CHROME

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x ø 60 mm: max 1,8 kW - min 0,4 kW

5 burners



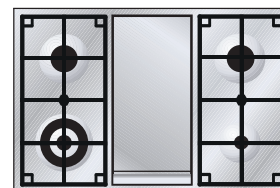
ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: **L09CNMP** BRASS /CHROME

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x ø 60 mm: max 1,8 kW - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: **OV 80 M**

Order code: **L09FNMP** BRASS /CHROME

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x ø 60 mm: max 1,8 kW - min 0,4 kW

ACCESSORIES FOR ALL OVENS
PAGE 49-50

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COOKER • PRO LINE • NOSTALGIE • LD09N



STANDARD FINISHES:



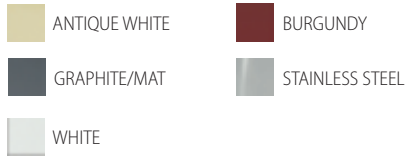
BRASS

OPTIONAL FINISHES:

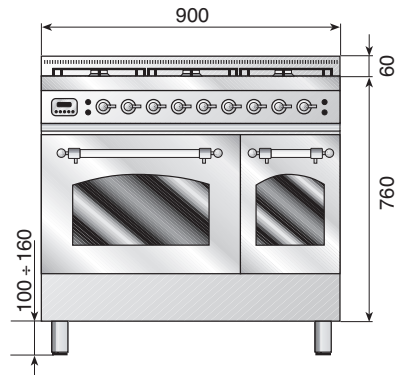


CHROME Without surcharge

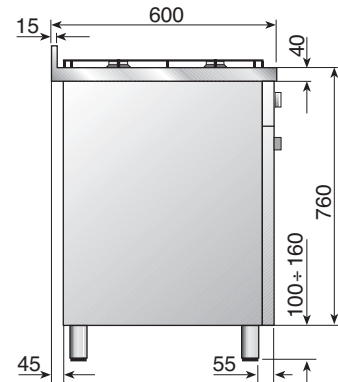
COLOUR RANGE



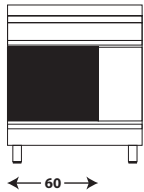
FRONT VIEW



DEPTH 60



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS

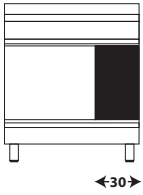


ACCESSORIES FOR ALL OVENS
PAGE 49-50

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CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan Steam discharge
- Internal light Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 49-50

OV 30 E - MIDI STATIC ELECTRIC OVEN 30

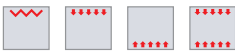
OVEN CHARACTERISTICS

- Oven internal dimensions: 27.5x35.5x44 - 43 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

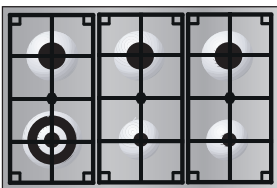
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

6 burners

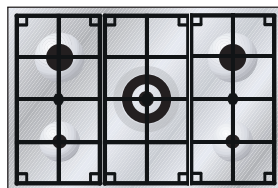


ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 30 E**

Order code: **LD096NMP** BRASS /CHROME

5 burners

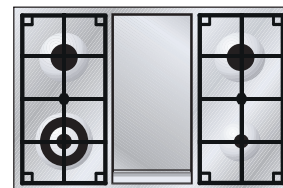


ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 30 E**

Order code: **LD09CNMP** BRASS /CHROME

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 30 E**

Order code: **LD09FNMP** BRASS /CHROME

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW



COOKER • PRO LINE • NOSTALGIE • LD10N



STANDARD FINISHES:



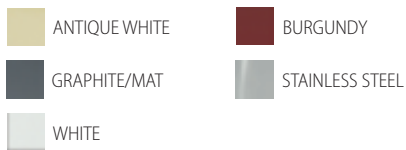
BRASS

OPTIONAL FINISHES:

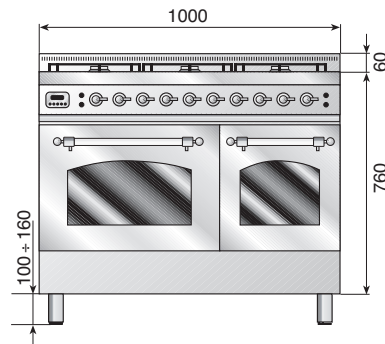


CHROME Without surcharge

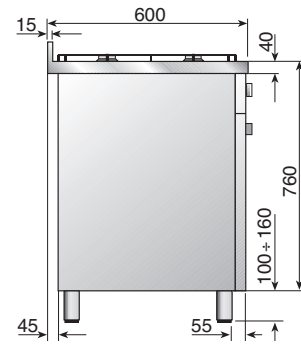
COLOUR RANGE



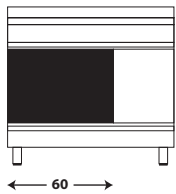
FRONT VIEW



DEPTH 60



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Double interior light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Triple glass cold door (EN60335-2-6-11.101)

OV 60 M - MULTIFUNCTION OVEN 60

OVEN CHARACTERISTICS

- Oven internal dimensions: 43.7x36x41 - 65 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

- Maximum power draw 2.45 kW
- Heating element absorption: Electric grill 2100 W / Top 1000 W / Bottom 1100 W / Circular 2100 W

9 FUNCTIONS

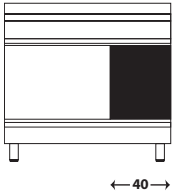


ACCESSORIES FOR ALL OVENS
PAGE 49-50

FEET: PAGE 50
PLINTHS: PAGE 48

CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Steam discharge
- Internal light
- Soft-closing door
- Full glass oven door
- Easy clean enamel
- Retractable grill element.
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 49-50

OV 40 E - MIDI STATIC ELECTRIC OVEN 40

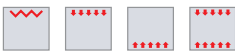
OVEN CHARACTERISTICS

- Oven internal dimensions: 36.5x35.5x44 - 57 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

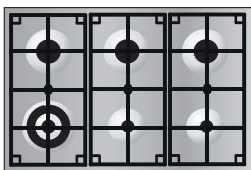
- Maximum absorption 1,9 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



FLAT VERSION:

6 burners



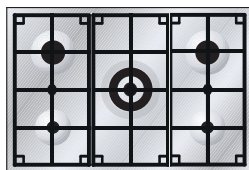
ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 40 E**

Order code: BRASS / CHROME
LD106NMP

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW

5 burners



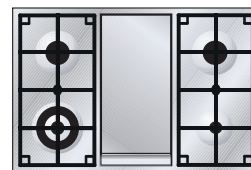
ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 40 E**

Order code: BRASS / CHROME
LD10CNMP

Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Two large burners: 2 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 50-55

Oven version: **OV 60 M + OV 40 E**

Order code: BRASS / CHROME
LD10FNMP

Fry Top "full size" gas plate Powered by a small burner and a large burner
Double ring burner ø 120 mm: max 4,2 kW - min 1,7 kW
Three large burners: 3 x Ø 70 mm: max 3 kW - min 0,62 kW
Two small burners: 2 x Ø 60 mm: max 1,8 kW - min 0,4 kW

Professional Plus
cooker
Nostalgie

Characteristics

Professional Plus cooker

Why choose Professional Plus?

The Professional Plus product line offers a stronger style statement with oversize knobs and handle to accentuate the “professional look” of the cooker. The range has innumerable size, colour, finish and functionality options.

All electric ovens are type E3, with electronic temperature control adjustable from 30°C to 300°C as standard supply. Finally, there is a handy drawer under the oven for all your kitchen accessories.

The drawer can also be used as a warming compartment when the oven is on.

The hobs

A vast modular system offers diversified burners from 1.8 to 5 kW. Robust cast iron grilles form a single work top with the dual benefits of more stable - and hence safer - cookware, and the ability to move pans from burner to burner without having to lift them. All models feature thermocouple safety valves which shut off the gas supply immediately in case of malfunction or if the burner goes out.



Stainless steel foot

Height from 10 to 16 cm



Dishwarmer drawer

Dish warmer compartment, ideal for heating up plates when the oven is in use.

The entire Professional Plus line has the following standard equipment:

- Cold door with triple glazing
- Tangential fans
- Robust cast iron grilles
- Burner safety valves
- Electric ignition on all knobs
- Dishwarmer drawer
- Oversize knobs and handle

COLOUR RANGE



WHITE



ANTIQUE WHITE



STAINLESS STEEL



GRAPHITE/MAT



BLUE



BURGUNDY



EMERALD GREEN



GLOSSY BLACK



OPTIONAL RAL

Finishes



BRASS

Brass knobs and handle as standard equipment



CHROME

Chrome knobs and handle available on request (no surcharge)



BURNISHED

Burnished knobs and handle available on request (surcharge applies)

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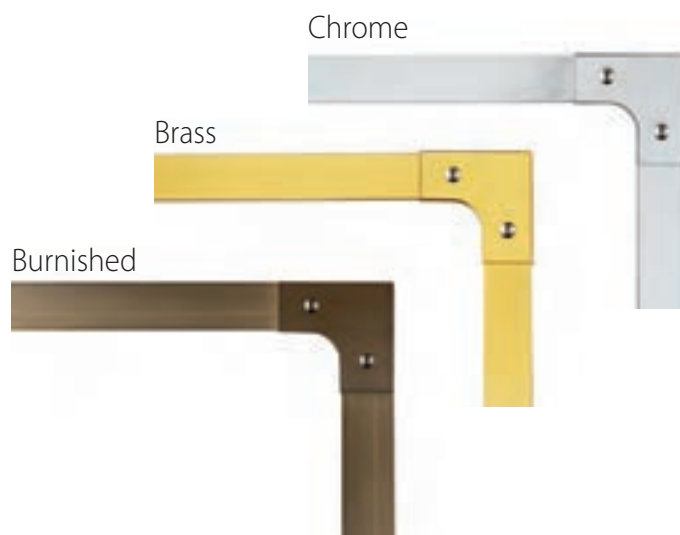
Noblesse

Applied trims for Professional Plus Nostalgie

A trim can be applied to all Professional Plus Nostalgie series models as shown in the photos on these pages (does not apply to PN60 and PN70).

The decoration options and their prices are given below.

Available in 30 working days.



Available decorations:

PN90	
Order code: KCN90B	BURNISHED
Order code: KCN90C	CHROME
Order code: KCN90G	BRASS

PDN100	
Order code: KCND100B	BURNISHED
Order code: KCND100C	CHROME
Order code: KCND100G	BRASS

PN120	
Order code: KCN120B	BURNISHED
Order code: KCN120C	CHROME
Order code: KCN120G	BRASS

PDN120	
Order code: KCND120B	BURNISHED
Order code: KCND120C	CHROME
Order code: KCND120G	BRASS

PDN90	
Order code: KCND90B	BURNISHED
Order code: KCND90C	CHROME
Order code: KCND90G	BRASS

PTN100	
Order code: KCNT100B	BURNISHED
Order code: KCNT100C	CHROME
Order code: KCNT100G	BRASS









PSN120	
Order code: KCNS120B	BURNISHED
Order code: KCNS120C	CHROME
Order code: KCNS120G	BRASS

PN150	
Order code: KCN150B	BURNISHED
Order code: KCN150C	CHROME
Order code: KCN150G	BRASS

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COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 GLOSSY BLACK
 BURGUNDY	 EMERALD GREEN

OPTIONAL RAL

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:

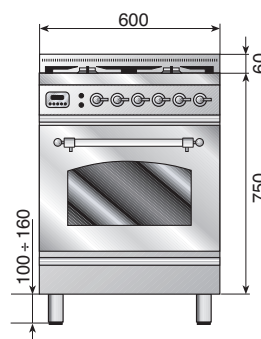


CHROME **Without surcharge**

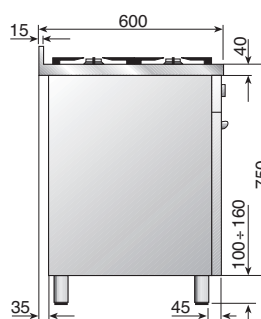


BURNISHED **With surcharge**

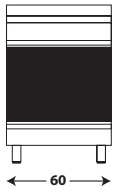
FRONT VIEW



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

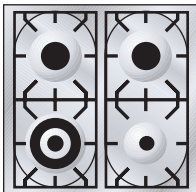
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



FLAT VERSION:

4 burners



Oven version: 600 E3

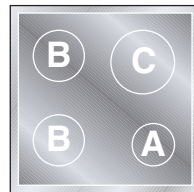
Order code: PN60E3 BRASS /CHROME
BURNISHED

Oven version: 600 VG

Order code: PN60VG BRASS /CHROME
BURNISHED

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3

Order code: PNI60E3 BRASS /CHROME
BURNISHED

A: 1 induction zone Ø 145 mm 1,4 kW
B: 2 induction zones Ø 180 mm 1,85 kW
C: 1 induction zone Ø 210 mm 2,3 kW
Hob maximum power 7,4 kW



OPTIONAL:
 DUAL BURNER 5KW



**ACCESSORIES FOR ALL
OVENS PAGE 40-41**









**FEET: PAGE 45
PLINTHS: PAGE 48**

**HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55**

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COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 GLOSSY BLACK
 BURGUNDY	 EMERALD GREEN

OPTIONAL RAL

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME

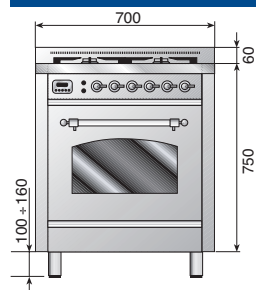
Without surcharge



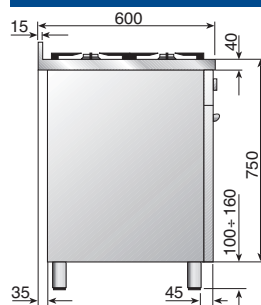
BURNISHED

With surcharge

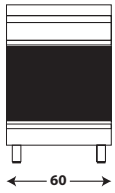
FRONT VIEW



DEPTH 60



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption:
- Electric grill 1600 W
- Top 900 W
- Bottom 1300 W
- Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

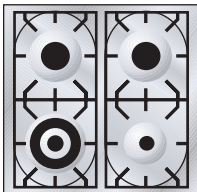
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



FLAT VERSION:

4 burners



 **OPTIONAL DUAL
5KW**

 **ACCESSORIES
PAGE 44-54-55**

Oven version: 600 E3


Order code: PN70E3 BRASS /CHROME
BURNISHED

Oven version: 600 VG

Order code: PN70VG BRASS /CHROME
BURNISHED

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:
 **DUAL BURNER 5KW**

 **ACCESSORIES FOR ALL
OVENS PAGE 40-41**

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**HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55**

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN90 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN90 PLUS

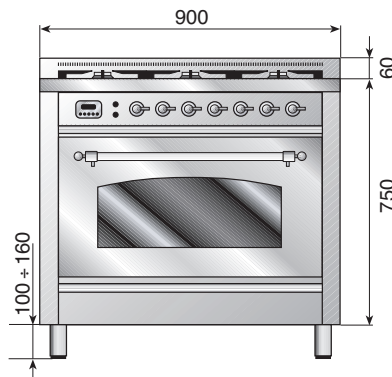
STANDARD FINISHES:



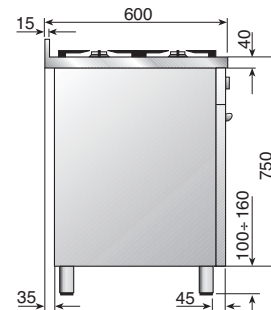
OPTIONAL FINISHES:



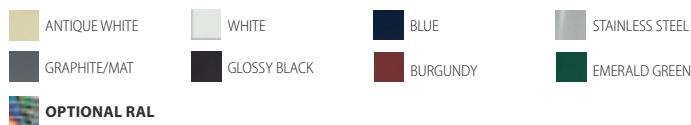
FRONT VIEW



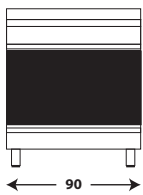
DEPTH 60



COLOUR RANGE



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



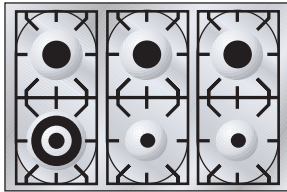
ACCESSORIES FOR ALL OVENS
PAGE 40-41

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CLEANING KIT: PAGE 55

FLAT VERSION:

6 burners



 **OPTIONAL DUAL 5KW**

 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3

Order code: PN906E3

BRASS /CHROME
BURNISHED

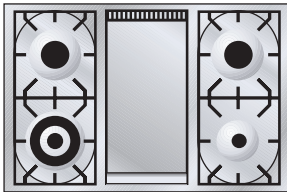
Oven version: 900 VG

Order code: PN906VG

BRASS /CHROME
BURNISHED

Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



 **OPTIONAL DUAL 5KW**

 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3

Order code: PN90FE3

BRASS /CHROME
BURNISHED

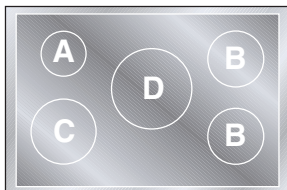
Oven version: 900 VG

Order code: PN90FVG

BRASS /CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Induction



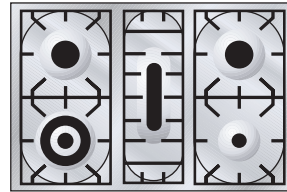
Oven version: 900 E3

Order code: PNI90E3

BRASS /CHROME
BURNISHED

A: 1 induction zone \varnothing 145 mm 1,4 kW
B: 2 induction zones \varnothing 180 mm 1,85 kW
C: 1 induction zone \varnothing 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2,6 kW
Hob maximum power 11,1 kW

Fish pan



 **OPTIONAL DUAL 5KW**

 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3

Order code: PN90E3

BRASS /CHROME
BURNISHED

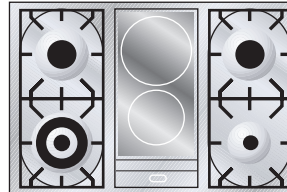
Oven version: 900 VG

Order code: PN90VG

BRASS /CHROME
BURNISHED

Fish pan burner: max 3,1 kW - min 1 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

2 induction zones



 **OPTIONAL DUAL 5KW**

 **ACCESSORIES**
PAGE 42-43-44-54-55


Oven version: 900 E3

Order code: PN90IE3

BRASS /CHROME
BURNISHED

Two zone induction Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:
 **DUAL BURNER 5KW**



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COOKER • PROFESSIONAL PLUS • NOSTALGIE • PDN90 PLUS

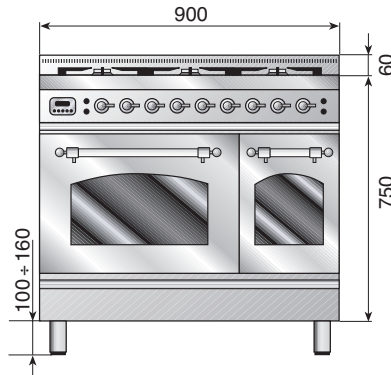
STANDARD FINISHES:



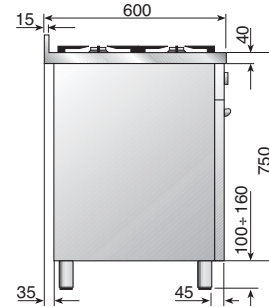
OPTIONAL FINISHES:



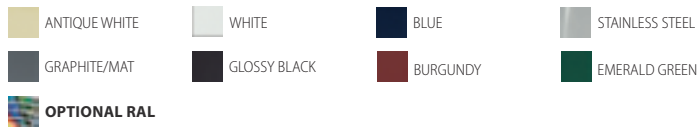
FRONT VIEW



DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

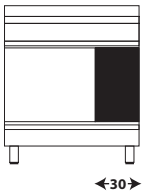


ACCESSORIES FOR ALL OVENS
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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E - MINI STATIC ELECTRIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

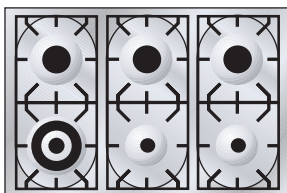
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

6 burners



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 300 E3

Order code: PDN906E3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 300 E

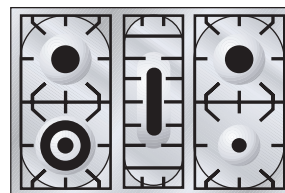
Order code: PDN906VG

BRASS /CHROME

BURNISHED

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW

Fish pan



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 300 E3

Order code: PDN90E3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 300 E

Order code: PDN90VG

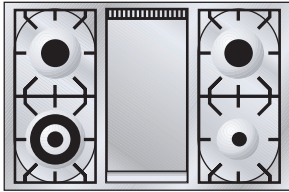
BRASS /CHROME

BURNISHED

Fish pan burner: max 3,1 kW - min 1 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

FLAT VERSION:

Fry-Top



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 300 E3

Order code: PDN90FE3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 300 E

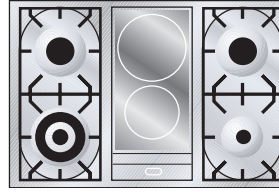
Order code: PDN90FVG

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 300 E3

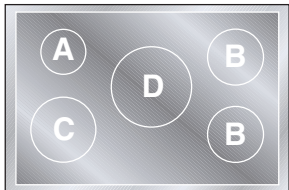
Order code: PDN90IE3

BRASS /CHROME

BURNISHED

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 300 E3

Order code: PDNI90E3

BRASS /CHROME

BURNISHED

A: 1 induction zone ø 145 mm 1,4 kW
B: 2 induction zones ø 180 mm 1,85 kW
C: 1 induction zone ø 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2.6 kW
Hob maximum power 11,1 kW



OPTIONAL:



DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PDN100 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PDN100 PLUS

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME

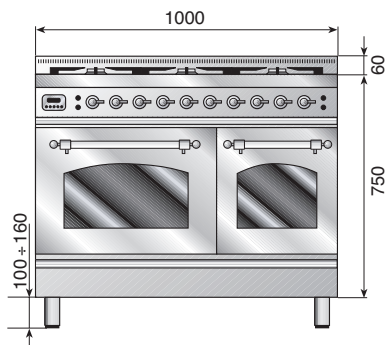
Without surcharge



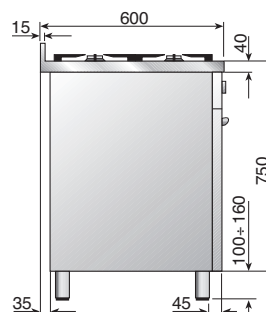
BURNISHED

With surcharge

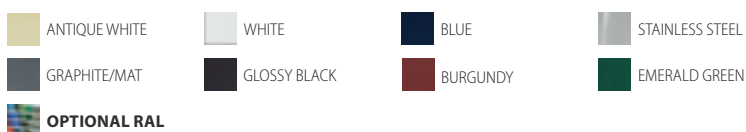
FRONT VIEW



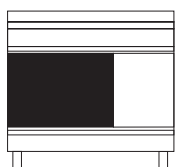
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



← 60 →

GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

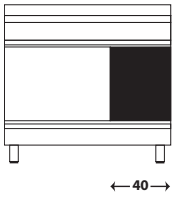


ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2,6 kW
- Heating element absorption:
Electric grill 1600 W /
Top 850 W / Bottom 900 W

5 FUNCTIONS



400 E - MIDI STATIC ELECTRIC OVEN 400

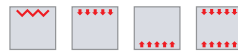
OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,9 kW
- Heating element absorption:
Electric grill 1600 W /
Top 850 W / Bottom 900 W

4 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 800 W
- Combi grill + microwave 500 W
- Grill
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

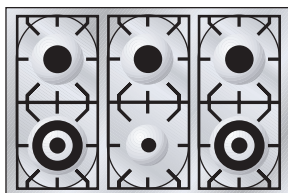
- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

7 FUNCTIONS (MICROWAVE/COMBI/GRILL)



FLAT VERSION:

6 burners



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 400 E3

Order code: PDN1006E3

BRASS /CHROME
BURNISHED

Oven version: 600 VG + 400 E

Order code: PDN1006VG

BRASS /CHROME
BURNISHED

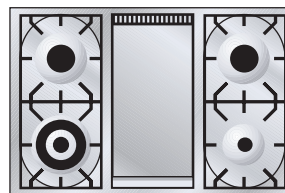
Oven version: 600 E3 + 400 W

Order code: PDN1006E3W

BRASS /CHROME
BURNISHED

Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3

Order code: PDN100FE3

BRASS /CHROME
BURNISHED

Oven version: 600 VG + 400 E

Order code: PDN100FVG

BRASS /CHROME
BURNISHED

Oven version: 600 E3 + 400 W

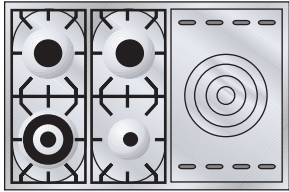
Order code: PDN100FE3W

BRASS /CHROME
BURNISHED

Fry-Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

FLAT VERSION:

Coup de Feu



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 400 E3

Order code: PDN100SE3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 400 E

Order code: PDN100SVG

BRASS /CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2,6 kW - min 0,6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3

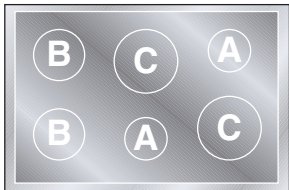
Order code: PDN100IE3

BRASS /CHROME

BURNISHED

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 400 E3

Order code: PDNI100E3

BRASS /CHROME

BURNISHED

A: 2 induction zones ø 145 mm 1,4 kW
B: 2 induction zones ø 180 mm 1,85 kW
C: 2 induction zones ø 210 mm 2,3 kW
Hob maximum power 11,1 kW



OPTIONAL:



DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PTN100 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PTN100 PLUS

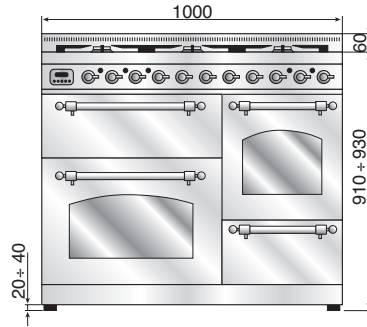
STANDARD FINISHES:



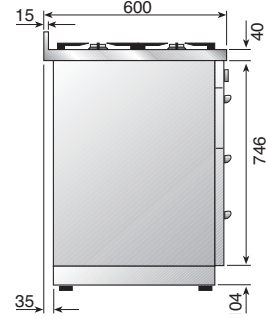
OPTIONAL FINISHES:



FRONT VIEW



DEPTH 60

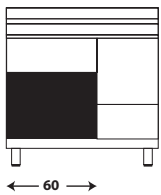


COLOUR RANGE



OPTIONAL RAL

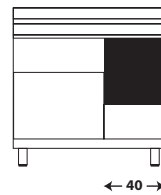
MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



ACCESSORIES FOR ALL OVENS
PAGE 40-41

HANDRAIL:
PAGE 46

CLEANING KIT:
PAGE 55

GRILL OVEN:



← 60 →

GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 GR - GRILL OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44 x 15 x 45 - 20,2 litres
- Cooking temperature 80-250°C
- Thermostat switch
- Grill function

CONSUMPTION

- Maximum absorption 2,5 kW
- Electric grill 2400 W

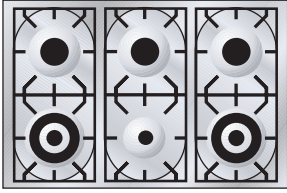
FUNCTIONS



DISHWARMER DRAWER

FLAT VERSION:

6 burners



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

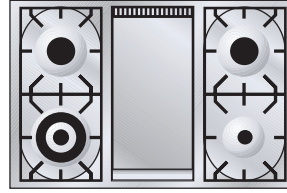
Order code: PTN100E3

BRASS /CHROME

BURNISHED

Two triple crown burners: 2 x \varnothing 120 mm: max 4,3 kW - min 1,7 kW
 Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
 Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

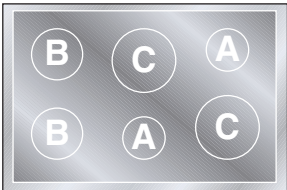
Order code: PTN100FE3

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
 Fish pan burner 3,1 kW - min 1kW
 Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
 Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
 Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTNI100E3

BRASS /CHROME

BURNISHED

A: 2 induction zones \varnothing 145 mm 1,4 kW
 B: 2 induction zones \varnothing 180 mm 1,85 kW
 C: 2 induction zones \varnothing 210 mm 2,3 kW
 Hob maximum power 11,1 kW



OPTIONAL:



DUAL BURNER 5KW



COLOUR RANGE

- ANTIQUE WHITE
- STAINLESS STEEL
- GRAPHITE/MAT
- OPTIONAL RAL

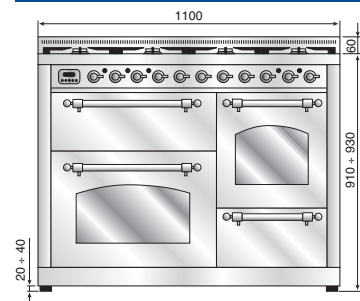
STANDARD FINISHES:



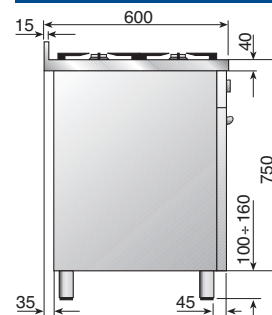
OPTIONAL FINISHES:



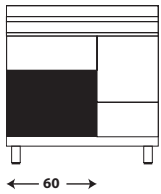
FRONT VIEW



DEPTH 60



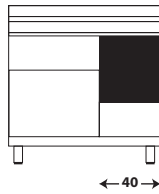
MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

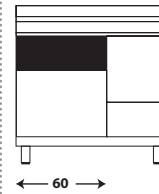
SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light / Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

GRILL OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

FUNCTIONS



600 E3 - GRILL OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44 x 15 x 45 - 20,2 litres
- Cooking temperature 80-250°C
- Thermostat switch
- Grill function

CONSUMPTION

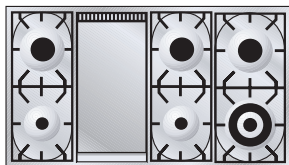
- Maximum absorption 2,5 kW
- Electric grill 2400 W

FUNCTIONS



FLAT VERSION:

Fry-Top



OPTIONAL DUAL 5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 + 400 E3 + 600 GR

Order code: PTN110FE3

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate

Fish pan burner 3,1 kW - min 1kW

Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW

Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW

Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW



ACCESSORIES FOR ALL OVENS PAGE 40-41

HANDRAIL:
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CLEANING KIT:
PAGE 55

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN120 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN120 PLUS

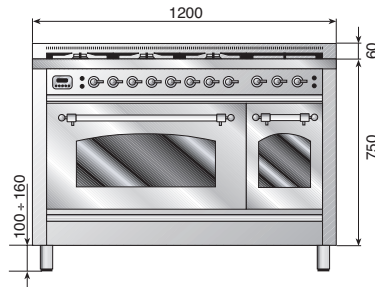
STANDARD FINISHES:



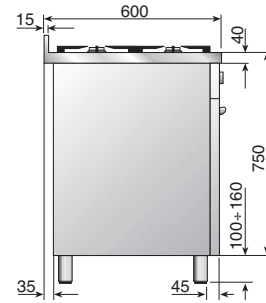
OPTIONAL FINISHES:



FRONT VIEW



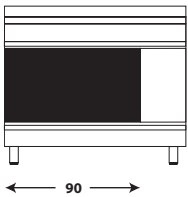
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS

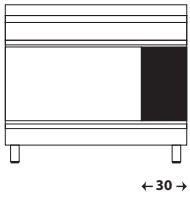


ACCESSORIES FOR ALL OVENS
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HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E - MINI STATIC ELECTRIC OVEN 300

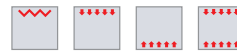
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

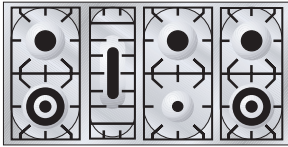
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



FLAT VERSION:

7 burners



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 + 300 E3

Order code: PN1207E3

BRASS /CHROME

BURNISHED

Oven version: 900 VG + 300 E

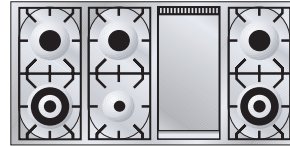
Order code: PN1207VG

BRASS /CHROME

BURNISHED

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 + 300 E3

Order code: PN120FE3

BRASS /CHROME

BURNISHED

Oven version: 900 VG + 300 E

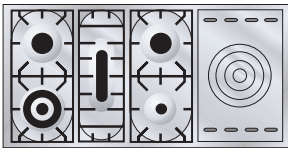
Order code: PN120FVG

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 + 300 E3

Order code: PN120SE3

BRASS /CHROME

BURNISHED

Oven version: 900 VG + 300 E

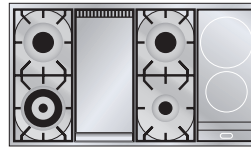
Order code: PN120SVG

BRASS /CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 + 300 E3

Order code: PN120FIE3

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PSN120 PLUS



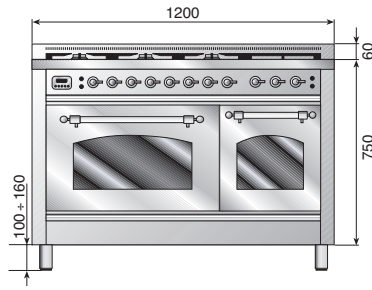
STANDARD FINISHES:



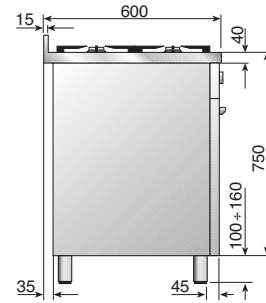
OPTIONAL FINISHES:



FRONT VIEW



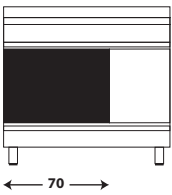
DEPTH 60



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS

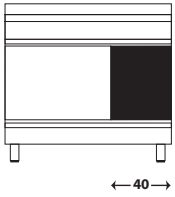


ACCESSORIES FOR ALL OVENS
PAGE 40-41

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PLINTHS: PAGE 48

HANDRAIL: PAGE 46
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



400 E - MIDI STATIC ELECTRIC OVEN 400

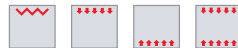
OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,9 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 500 W
- Grill
- 7 functions (microwave/combi/grill)
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

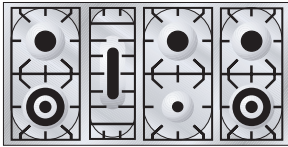
- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

COMBI GRILL + MICROWAVE 800 W



FLAT VERSION:

7 burners



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSN1207E3

BRASS /CHROME

BURNISHED

Oven version: 700 VG + 400 E

Order code: PSN1207VG

BRASS /CHROME

BURNISHED

Oven version: 700 E3 + 400 W

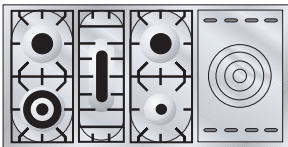
Order code: PSN1207E3W

BRASS /CHROME

BURNISHED

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSN120SE3

BRASS /CHROME

BURNISHED

Oven version: 700 VG + 400 E

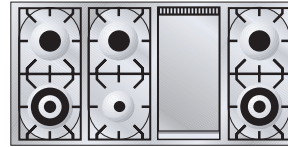
Order code: PSN120SVG

BRASS /CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2,6 kW - min 0,6 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSN120FE3

BRASS /CHROME

BURNISHED

Oven version: 700 VG + 400 E

Order code: PSN120FVG

BRASS /CHROME

BURNISHED

Oven version: 700 E3 + 400 W

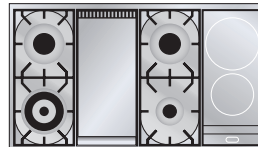
Order code: PSN120FE3W

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



OPTIONAL DUAL
5KW



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 + 400 E3

Order code: PSN120FIE3

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PDN120 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PDN120 PLUS

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME

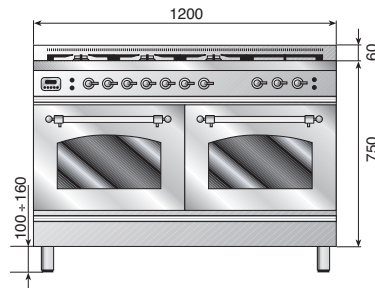
Without surcharge



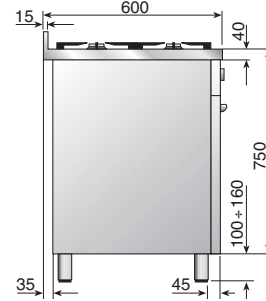
BURNISHED

With surcharge

FRONT VIEW



DEPTH 60

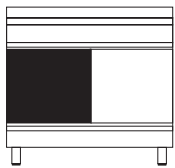


COLOUR RANGE



OPTIONAL RAL

MAIN OVEN LH:



← 60 →

GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS

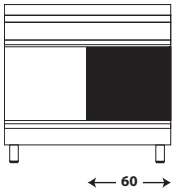


ACCESSORIES FOR ALL OVENS
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CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 M - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

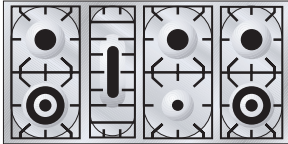
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

9 FUNCTIONS



FLAT VERSION:

7 burners



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 44-54-55**

Oven version: 600 E3 + 600 E3

Order code: PDN1207E3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 600 M

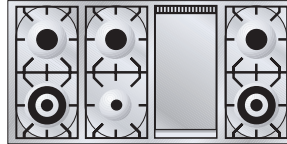
Order code: PDN1207VG

BRASS /CHROME

CHROME

Fish pan burner: max 3,1 kW - min 1 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 600 E3

Order code: PDN120FE3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 600 M

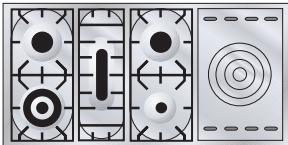
Order code: PDN120FVG

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 44-54-55**

Oven version: 600 E3 + 600 E3

Order code: PDN120SE3

BRASS /CHROME

BURNISHED

Oven version: 600 VG + 600 M

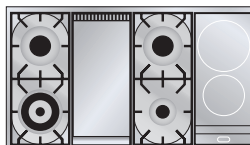
Order code: PDN120SVG

BRASS /CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW - Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



**OPTIONAL DUAL
5KW**



**ACCESSORIES
PAGE 42-43-44-54-55**

Oven version: 600 E3 + 600 E3

Order code: PDN120FIE3

BRASS /CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW

COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN150 PLUS



COOKER • PROFESSIONAL PLUS • NOSTALGIE • PN150 PLUS

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME

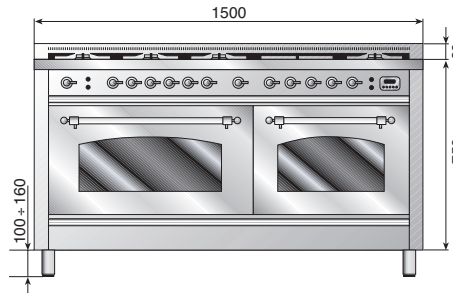
Without surcharge



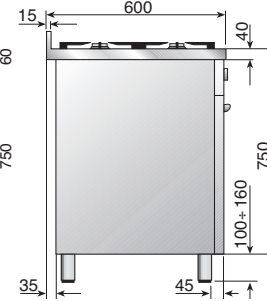
BURNISHED

With surcharge

FRONT VIEW



DEPTH 60

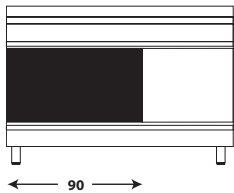


COLOUR RANGE



OPTIONAL RAL

MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS

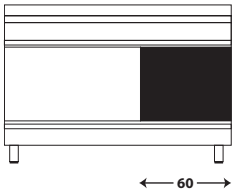


ACCESSORIES FOR ALL OVENS
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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 M - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat

CONSUMPTION

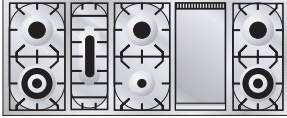
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

9 FUNCTIONS



FLAT VERSION:

Fry-Top



OPTIONAL DUAL ACCESSORIES
5KW **PAGE 42-43-44-54-55**

Oven version: 900 E3 + 600 E3

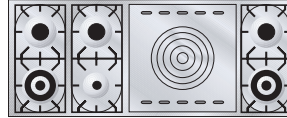
Order code: PN150FE3
BRASS /CHROME
BURNISHED

Oven version: 900 VG + 600 M

Order code: PN150FVG
BRASS /CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



OPTIONAL DUAL ACCESSORIES
5KW **PAGE 44-54-55**

Oven version: 900 E3 + 600 E3

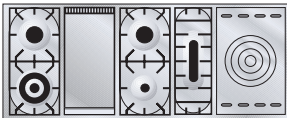
Order code: PN150SE3
BRASS /CHROME
BURNISHED

Oven version: 900 VG + 600 M

Order code: PN150SVG
BRASS /CHROME
BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2,6 kW - min 0,6 kW
Two triple crown burners: 2 x ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top + Coup de Feu



OPTIONAL DUAL ACCESSORIES
5KW **PAGE 42-43-44-54-55**

Oven version: 900 E3 + 600 E3

Order code: PN150FSE3
BRASS /CHROME
BURNISHED

Oven version: 900 VG + 600 M

Order code: PN150FSVG
BRASS /CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



OPTIONAL:



DUAL BURNER 5KW

Majestic cooker

Characteristics

Majestic cooker

Majestic is the cooker for gourmets who wish to surround themselves with beautiful, well-made things. Aesthetically it is a jewel, perfectly made with eclectic design, an elegant collectible that makes your kitchen stand out from the crowd. Technically, it uses the highest quality components and long-lasting, robust traditional materials like stainless steel, cast iron and brass. Due to the extreme attention to detail and passion that have made ILVE a byword for quality, it takes longer to make but the final result is a masterpiece of technology and design. Majestic is adaptable to all space requirements, with a vast range of solutions of diverse sizes, colours and equipment.

The hobs

The hobs are modular, with gas burners rated from 1.8 to 5 kW, gas Fry Top with a heavy stainless steel plate, cast iron Coup de Feu plate with rings, electric barbecue with lava stone, and a ceramic glass electric hob. It's not just beautiful to look at: Majestic is a modern kitchen, with the latest intelligent technology and functionality.



Rounded hob

Not only does it have an innovative, attractive style, it also compensates for the difference in depth between the furnishing units and the kitchen, thus preventing them from clashing with each other.



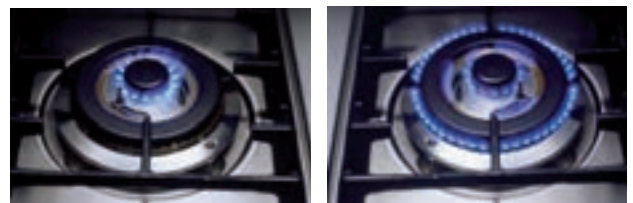
Cooking sensor

(E3 models only). Automatically stops cooking when the food is cooked.



Dishwarmer drawer

Ideal for heating up plates when the oven is in use.



Dual burner

(standard 5kW, minimum 0.3kW)

All Majestic cookers are 70 cm deep.

The entire Majestic line has the following standard equipment:

- Robust cast iron grilles
- Self-cleaning panels on all ovens
- Electric ignition on all knobs
- Tangential fans
- Dishwarmer drawer
- Electronic programmer with sensor
- Cold door with triple glazing (model E3 only)
- Dual burner (standard 5kW, minimum 0.3kW)
- Electronic temperature control
- Hob safety valves - (electric oven MOD...E3)

Colour range



ANTIQUE WHITE



WHITE



STAINLESS STEEL



GRAPHITE/MAT



BLUE



EMERALD GREEN



BURGUNDY



OPTIONAL RAL

Majestic finishes



BRASS



CHROME **Without surcharge**



BURNISHED **With surcharge**



BRASS FEET



CHROME FEET



BURNISHED FEET

Majestic Techno finishes



Stainless steel knobs and handle



COOKER • MAJESTIC • M70



COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 BURGUNDY
 EMERALD GREEN	 OPTIONAL RAL

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:

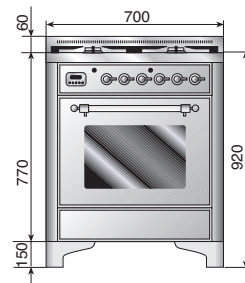


CHROME Without surcharge

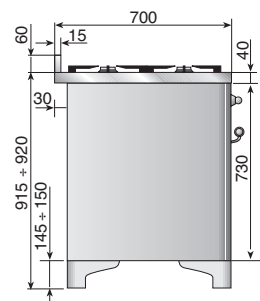


BURNISHED With surcharge

FRONT VIEW



DEPTH 70



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 SA - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG A - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

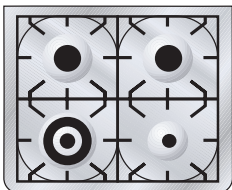
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



HOB:

4 burners



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 SA

Order code: M70DE3

BRASS / CHROME

BURNISHED

Oven version: 600 VG A

Order code: M70DVG

BRASS / CHROME

BURNISHED

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW

Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW

Small burner: ø 55 mm: max 1,8 - min 0,4 kW

OPTIONAL:



ACCESSORIES FOR ALL OVENS
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






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HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

COOKER • MAJESTIC • M76



COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 BURGUNDY
 EMERALD GREEN	 OPTIONAL RAL

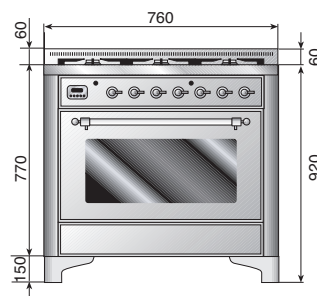
STANDARD FINISHES:



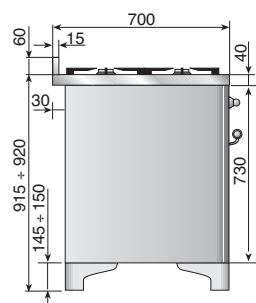
OPTIONAL FINISHES:



FRONT VIEW



DEPTH 70



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 SA - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG A - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

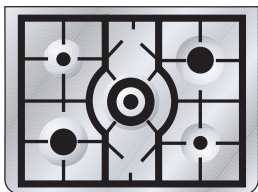
- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS



HOBBS:

5 burners



ACCESSORIES
PAGE 44-54-55

Oven version: 700 E3 SA

Order code: M76DE3

BRASS / CHROME
BURNISHED

Oven version: 700 VG A

Order code: M76DVG

BRASS / CHROME
BURNISHED

DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Two small burners: 2 x \varnothing 55 mm: max 1,8 - min 0,4 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW

OPTIONAL:



ACCESSORIES FOR ALL OVENS
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COOKER • MAJESTIC • M90



COOKER • MAJESTIC • M90

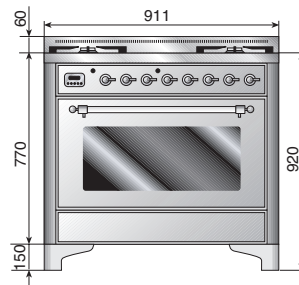
STANDARD FINISHES:



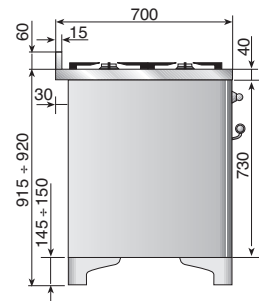
OPTIONAL FINISHES:



FRONT VIEW



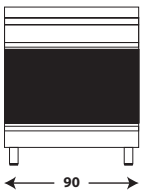
DEPTH 70



COLOUR RANGE



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

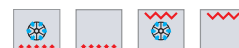
OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

FUNCTIONS



OPTIONAL:



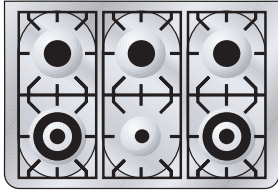
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HOBBS:

6 burners



ACCESSORIES
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Oven version: 900 E3 SA

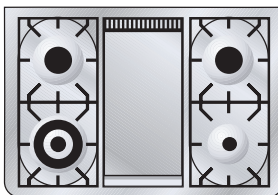
Order code: M906DE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A

Order code: M906DVG
BRASS / CHROME
BURNISHED

DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



ACCESSORIES
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Oven version: 900 E3 SA

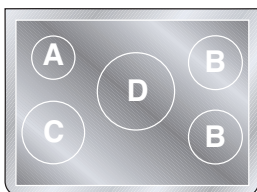
Order code: M90FDE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A

Order code: M90FDVG
BRASS / CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Induction

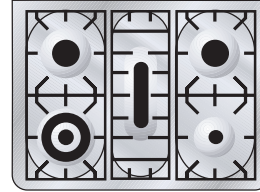


Oven version: 900 E3 SA

Order code: MI90E3
BRASS / CHROME
BURNISHED

A: 1 induction zone \varnothing 145 mm 1,4 kW
B: 2 induction zones \varnothing 180 mm 1,85 kW
C: 1 induction zone \varnothing 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2,6 kW
Hob maximum power 11,1 kW

Fish pan



ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 SA

Order code: M90PDE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A

Order code: M90PDVG
BRASS / CHROME
BURNISHED

Fish pan burner: max 3,1 kW - min 1 kW
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

2 induction zones



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 SA

Order code: M90IDE3
BRASS / CHROME
BURNISHED

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW



COOKER • MAJESTIC • MD100



COOKER • MAJESTIC • MD100

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME

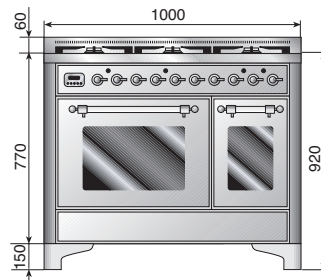
Without surcharge



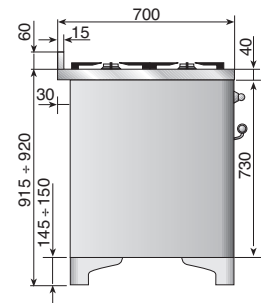
BURNISHED

With surcharge

FRONT VIEW



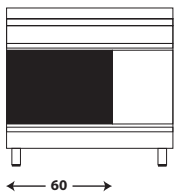
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 SA - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG A - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



OPTIONAL:

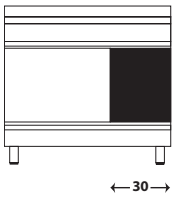


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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 A - MINI STATIC ELECTRONIC OVEN 300

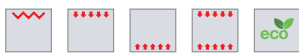
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E A - MINI STATIC ELECTRIC OVEN 300

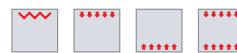
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

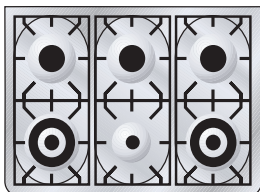
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



HOBBS:

6 burners



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 SA + 300 E3 A

Order code: MD1006DE3

BRASS / CHROME

BURNISHED

Oven version: 600 VG A + 300 E A

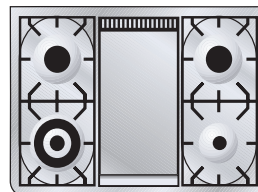
Order code: MD1006DVG

BRASS / CHROME

BURNISHED

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



ACCESSORIES
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Oven version: 600 E3 SA + 300 E3 A

Order code: MD100FDE3

BRASS / CHROME

BURNISHED

Oven version: 600 VG A + 300 E A

Order code: MD100FDVG

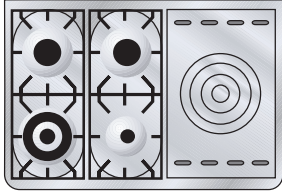
BRASS / CHROME

BURNISHED

Fry Top "full size" gas plate Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

HOBBS:

Coup de Feu



ACCESSORIES
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Oven version: 600 E3 SA + 300 E3 A

Order code: MD100SDE3

BRASS / CHROME

BURNISHED

Oven version: 600 VG A + 300 E A

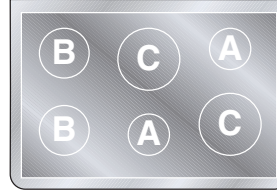
Order code: MD100SDVG

BRASS / CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings -
Gas burner max 2,6 kW - min 0,6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 SA + 300 E3 A

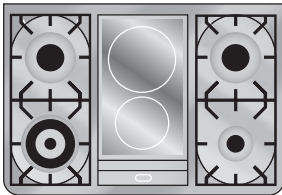
Order code: MDI100E3

BRASS / CHROME

BURNISHED

A: 2 induction zones Ø 145 mm 1,4 kW
B: 2 induction zones Ø 180 mm 1,85 kW
C: 2 induction zones Ø 210 mm 2,3 kW
Hob maximum power 11,1 kW

2 induction zones



ACCESSORIES
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Oven version: 600 E3 SA + 300 E3 A

Order code: MD100IDE3

BRASS / CHROME

BURNISHED

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display / Dial controls
Stainless steel / Child protective lock
9 power levels / Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

COOKER • MAJESTIC • M120



COOKER • MAJESTIC • M120

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:



CHROME Without surcharge

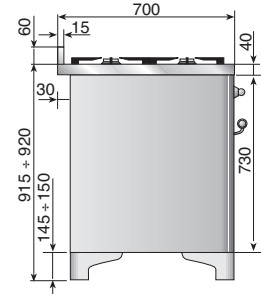


BURNISHED With surcharge

FRONT VIEW



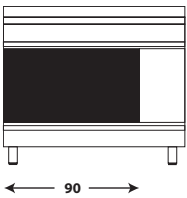
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



OPTIONAL:

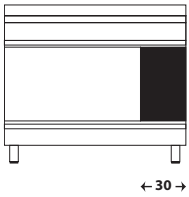


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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 A - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E A - MINI STATIC ELECTRIC OVEN 300

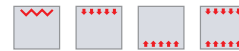
OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

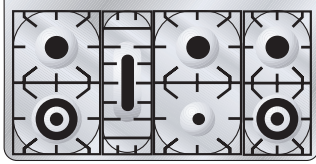
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

FUNCTIONS



HOBBS:

7 burners



 ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 SA + 300 E3 A

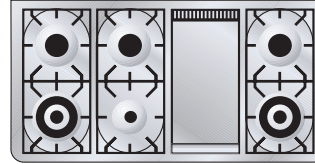
Order code: M1207DE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A + 300 E A

Order code: M1207DVG
BRASS / CHROME
BURNISHED

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



 ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 300 E3 A

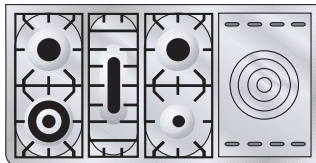
Order code: M120FDE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A + 300 E A

Order code: M120FDVG
BRASS / CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



 ACCESSORIES
PAGE 44-54-55

Oven version: 900 E3 SA + 300 E3 A

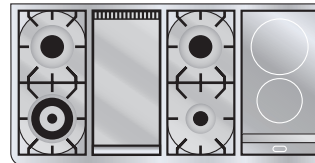
Order code: M120SDE3
BRASS / CHROME
BURNISHED

Oven version: 900 VG A + 300 E A

Order code: M120SDVG
BRASS / CHROME
BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW -
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



 ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 300 E3 A

Order code: M120FIDE3
BRASS / CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

COOKER • MAJESTIC • MS120



COOKER • MAJESTIC • MS120

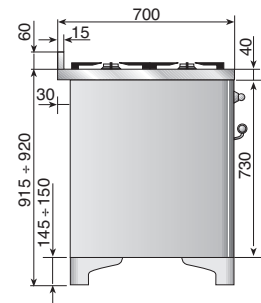
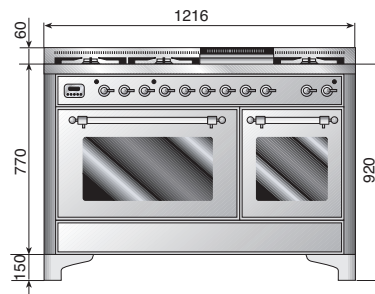
STANDARD FINISHES:



OPTIONAL FINISHES:



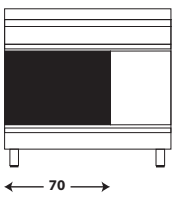
FRONT VIEW



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 SA - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG A - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS



OPTIONAL:

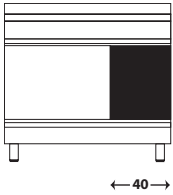


ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
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HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 A - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 500 W
- Grill
- 7 functions (microwave/combi/grill)
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

COMBI GRILL + MICROWAVE 800 W



400 E A - MIDI STATIC ELECTRIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class **A**
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

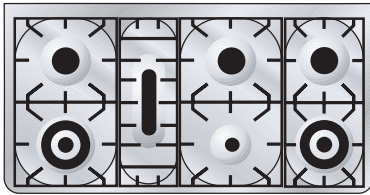
- Maximum power draw 2.6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



HOBBS:

7 burners



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 700 E3 SA + 400 E3 A

Order code: MS1207DE3
BRASS / CHROME
BURNISHED

Oven version: 700 E3 SA + 400 W

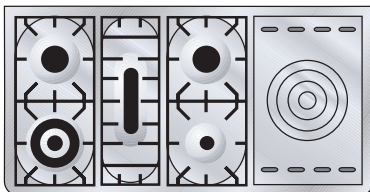
Order code: MS1207DE3W
BRASS / CHROME
BURNISHED

Oven version: 700 VG A + 400 E A

Order code: MS1207DVG
BRASS / CHROME
BURNISHED

DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 700 E3 SA + 400 E3 A

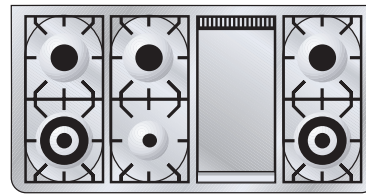
Order code: MS120SDE3
BRASS / CHROME
BURNISHED

Oven version: 700 VG A + 400 E A

Order code: MS120SDVG
BRASS / CHROME
BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry-Top



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 700 E3 SA + 400 E3 A

Order code: MS120FDE3
BRASS / CHROME
BURNISHED

Oven version: 700 E3 SA + 400 W

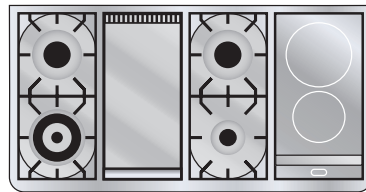
Order code: MS120FDE3W
BRASS / CHROME
BURNISHED

Oven version: 700 VG A + 400 E A

Order code: MS120FDVG
BRASS / CHROME
BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: \varnothing 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 700 E3 SA + 400 E3 A

Order code: MS120FIDE3
BRASS / CHROME
BURNISHED

Fry Top "full size" gas plate -
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: \varnothing 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x \varnothing 70 mm: max 2,6 - min 0,62 kW
Small burner: \varnothing 55 mm: max 1,8 - min 0,4 kW

COOKER • MAJESTIC • M150



COOKER • MAJESTIC • M150

STANDARD FINISHES:



BRASS

OPTIONAL FINISHES:

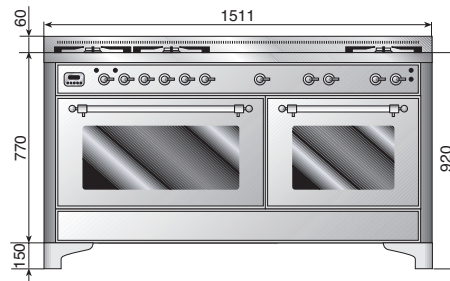


CHROME Without surcharge

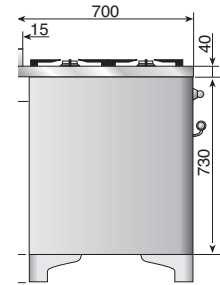


BURNISHED With surcharge

FRONT VIEW



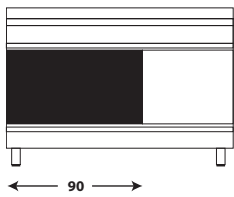
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



OPTIONAL:

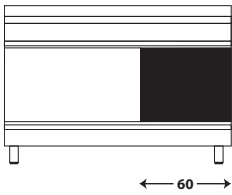


ACCESSORIES FOR ALL OVENS
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HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 A - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 M A - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat
- Self-cleaning panels

CONSUMPTION

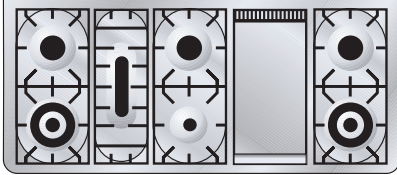
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

9 FUNCTIONS



HOBBS:

Fry-Top



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 600 E3 A

Order code: M150FDE3

BRASS / CHROME

BURNISHED

Oven version: 900 VG A + 600 M A

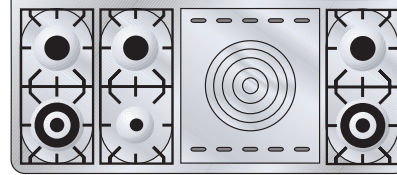
Order code: M150FDVG

BRASS / CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



ACCESSORI
PAG. 44-54-55

Oven version: 900 E3 SA + 600 E3 A

Order code: M150SDE3

BRASS / CHROME

BURNISHED

Oven version: 900 VG A + 600 M A

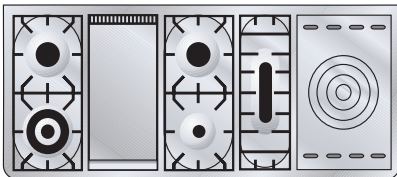
Order code: M150SDVG

BRASS / CHROME

BURNISHED

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top + Coup de Feu



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 600 E3 A

Order code: M150FSDE3

BRASS / CHROME

BURNISHED

Oven version: 900 VG A + 600 M A

Order code: M150FSDVG

BRASS / CHROME

BURNISHED

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW










Majestic Techno cooker

Characteristics page 286 - 287

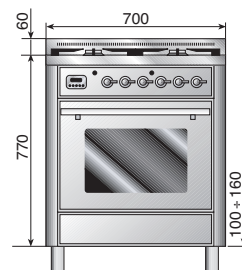
COOKER • MAJESTIC • TECHNO • MT70



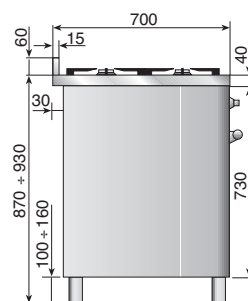
COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 BURGUNDY
 EMERALD GREEN	
 OPTIONAL RAL	

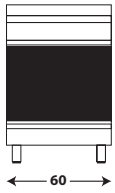
FRONT VIEW



DEPTH 70



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 SA - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG A - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

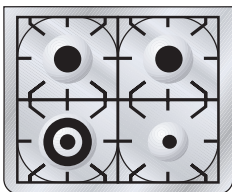
- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



HOBBS:

4 burners



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 SA

Order code: MT70DE3

Oven version: 600 VG A

Order code: MT70DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

OPTIONAL:



ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
PLINTHS: PAGE 48

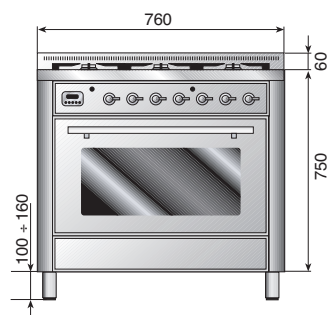
HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55



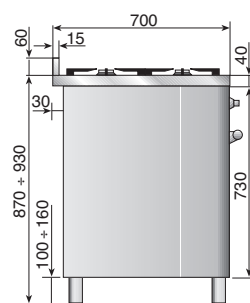
COLOUR RANGE

- ANTIQUE WHITE
 - BLUE
 - GRAPHITE/MAT
 - EMERALD GREEN
 - OPTIONAL RAL
- WHITE
 - STAINLESS STEEL
 - BURGUNDY

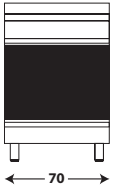
FRONT VIEW



DEPTH 70



OVEN:



- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 SA - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG A - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels
-

CONSUMPTION

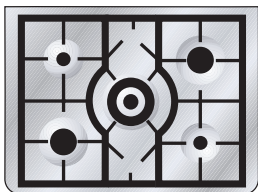
- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS



HOBBS:

5 burners



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 700 E3 SA

Order code: MT76DE3

Order code: MT76DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two small burners: 2 x ø 55 mm: max 1,8 - min 0,4 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW

OPTIONAL:

 **ACCESSORIES FOR ALL OVENS**
PAGE 40-41

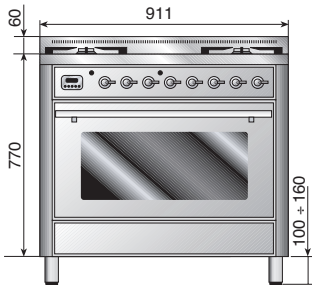
FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

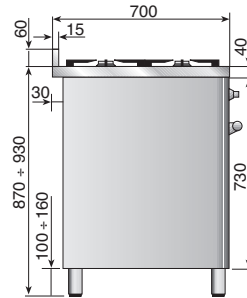
COOKER • MAJESTIC • TECHNO • MT90



FRONT VIEW



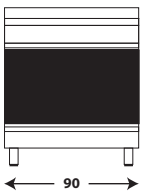
DEPTH 70



COLOUR RANGE



OVEN:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



OPTIONAL:



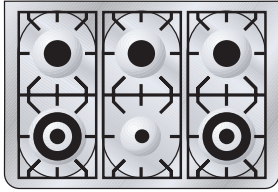
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HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

HOBBS:

6 burners



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3 SA

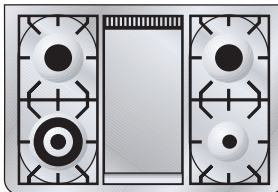
Order code: MT906DE3

Oven version: 900 VG A

Order code: MT906DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA

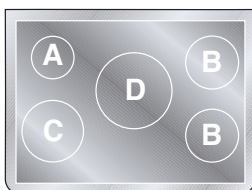
Order code: MT90FDE3

Oven version: 900 VG A

Order code: MT90FDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction

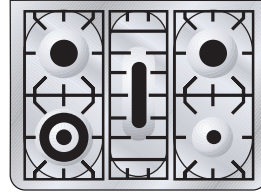


Oven version: 900 E3 SA

Order code: MTI90E3

A: 1 induction zone Ø 145 mm 1,4 kW
B: 2 induction zones Ø 180 mm 1,85 kW
C: 1 induction zone Ø 210 mm 2,3 kW
D: 1 induction zone dia. 260 mm 2,6 kW
Hob maximum power 11,1 kW

Fish pan



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3 SA

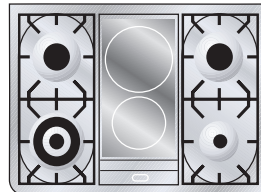
Order code: MT90PDE3

Oven version: 900 VG A

Order code: MT90PDVG

Fish pan burner: max 3,1 kW - min 1 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA

Order code: MT90IDE3

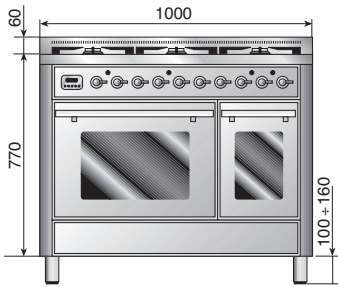
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW



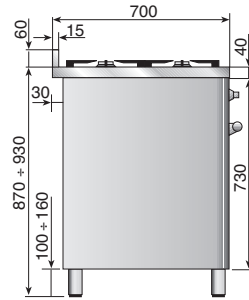
COOKER • MAJESTIC • TECHNO • MTD100



FRONT VIEW



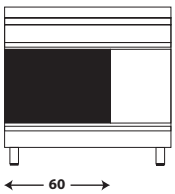
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)

600 E3 SA - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 VG A - VENTILATED GAS OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x30,5x41,5 - 56 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 1,7 kW
- electric grill 1600 W
- Gas oven burner power 3 kW

4 FUNCTIONS



OPTIONAL:

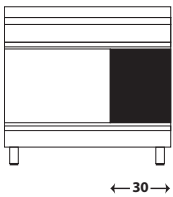


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CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 A - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E A - MINI STATIC ELECTRIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

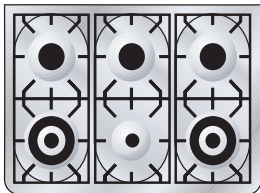
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



HOBBS:

6 burners



ACCESSORIES
PAGE 44-54-55

Oven version: 600 E3 SA + 300 E3 A

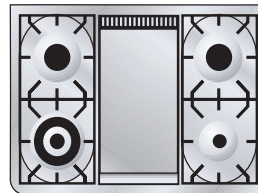
Order code: MTD1006DE3

Oven version: 600 VG A + 300 E A

Order code: MTD1006DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 600 E3 SA + 300 E3 A

Order code: MTD100FDE3

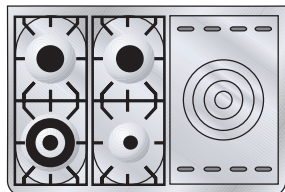
Oven version: 600 VG A + 300 E A

Order code: MTD100FDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

HOBBS:

Coup de Feu



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 600 E3 SA + 300 E3 A

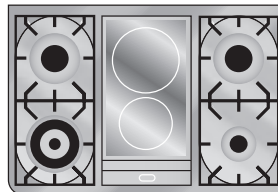
Order code: MTD100SDE3

Oven version: 600 VG A + 300 E A

Order code: MTD100SDVG

"Coup de Feu" plate in cast iron with rings
Gas burner max 2,6 kW - min 0,6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

2 induction zones



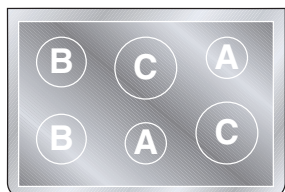
 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 600 E3 SA + 300 E3 A

Order code: MTD100IDE3

Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Induction



Oven version: 600 E3 SA + 300 E3 A

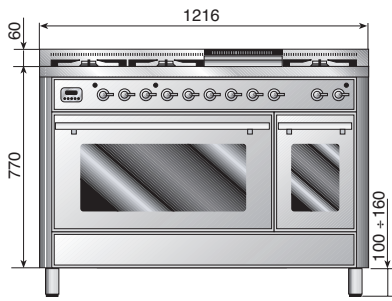
Order code: MTDI100E3

A: 2 induction zones ø 145 mm 1,4 kW
B: 2 induction zones ø 180 mm 1,85 kW
C: 2 induction zones ø 210 mm 2,3 kW
Hob maximum power 11,1 kW

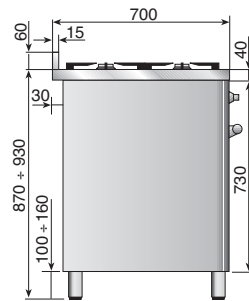
COOKER • MAJESTIC • TECHNO • MT120



FRONT VIEW



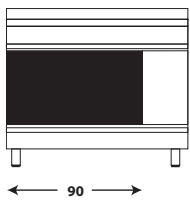
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



OPTIONAL:

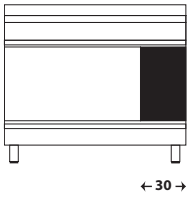


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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

300 E3 A - MINI STATIC ELECTRONIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Electronic programmer
- Energy class A+ **A+**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2.4 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

5 FUNCTIONS



300 E A - MINI STATIC ELECTRIC OVEN 300

OVEN CHARACTERISTICS

- Internal oven dimensions: 25,7x32,5x43,5 - 36 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

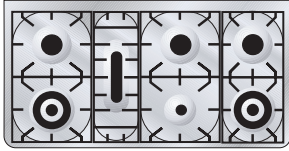
- Maximum absorption 1,7 kW
- Heating element absorption: Electric grill 1500 W / Top 800 W / Bottom 800 W

4 FUNCTIONS



HOBBS:

7 burners



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3 SA + 300 E3 A

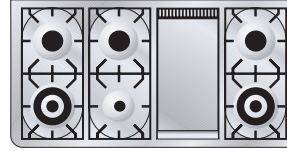
Order code: MT1207DE3

Oven version: 900 VG A + 300 E A

Order code: MT1207DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 300 E3 A

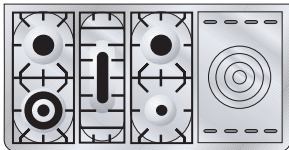
Order code: MT120FDE3

Oven version: 900 VG A + 300 E A

Order code: MT120FDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3 SA + 300 E3 A

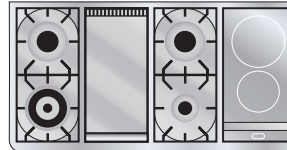
Order code: MT120SDE3

Oven version: 900 VG A + 300 E A

Order code: MT120SDVG

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 300 E3 A

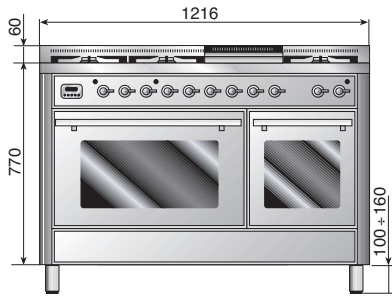
Order code: MT120FIDE3

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

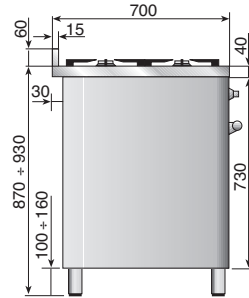
COOKER • MAJESTIC • TECHNO • MTS120



FRONT VIEW



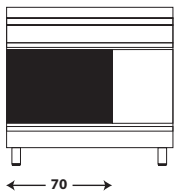
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

700 E3 SA - ELECTRONIC MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x34x41,5 - 76 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 900 W / Bottom 1500 W / Circular 2400 W

10 FUNCTIONS



700 VG A - VENTILATED GAS MAXI OVEN 700

OVEN CHARACTERISTICS

- Internal oven dimensions: 54x31x41 - 69 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,3 kW

4 FUNCTIONS



OPTIONAL:

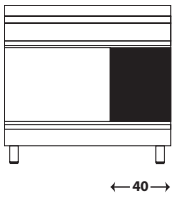


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SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Rotisserie
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

400 E3 A - MIDI STATIC ELECTRONIC OVEN 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 36x35x45 - 43,7 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-250°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum power draw 2,6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

5 FUNCTIONS



400 W - MIDI MICROWAVE 400

OVEN CHARACTERISTICS

- Internal oven dimensions: 30x32x43 - 35 litres
- Microwave 500/800/1000 W
- Defrosting 270 W
- Combi grill + microwave 800 W
- Combi grill + microwave 500 W
- Grill
- Timer
- Rotating plate ø 27 cm
- Child safety

CONSUMPTION

- Maximum absorption 3,2 kW
- Electric grill 1600 W
- Microwave power 1000 W

7 FUNCTIONS (MICROWAVE/COMBI/GRILL)



400 E A - MIDI STATIC ELECTRIC OVEN 400

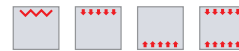
OVEN CHARACTERISTICS

- Internal oven dimensions: 35,7x32,5x43 - 50 litres
- Energy class A **A**
- Cooking temperature 50-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

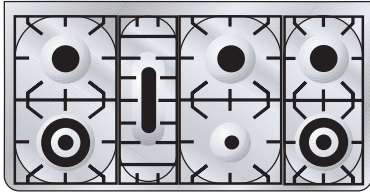
- Maximum power draw 2,6 kW
- Heating element absorption: Electric grill 1600 W / Top 850 W / Bottom 900 W

4 FUNCTIONS



HOBBS:

7 burners



ACCESSORIES
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Oven version: 700 E3 SA + 400 E3 A

Order code: MTS1207DE3

Oven version: 700 E3 SA + 400 W

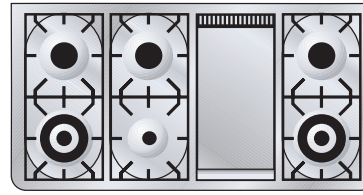
Order code: MTS1207DE3W

Oven version: 700 VG A + 400 E A

Order code: MTS1207DVG

DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 SA + 400 E3 A

Order code: MTS120FDE3

Oven version: 700 E3 SA + 400 W

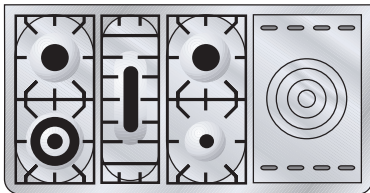
Order code: MTS120FDE3W

Oven version: 700 VG A + 400 E A

Order code: MTS120FDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



ACCESSORIES
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Oven version: 700 E3 SA + 400 E3 A

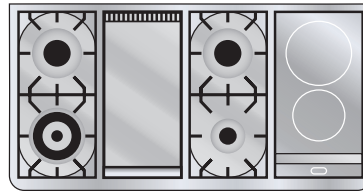
Order code: MTS120SDE3

Oven version: 700 VG A + 400 E A

Order code: MTS120SDVG

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry Top + 2 induction zones



ACCESSORIES
PAGE 42-43-44-54-55

Oven version: 700 E3 SA + 400 E3 A

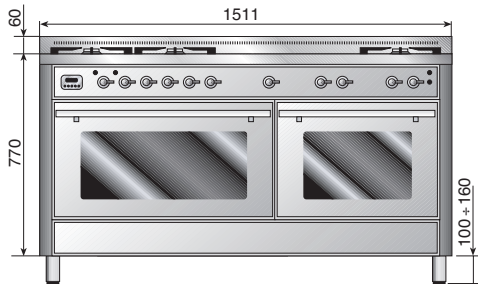
Order code: MTS120FIDE3

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Two zone induction
Absorption 2 x 1,85 kW - maximum 3,7 kW
Digital display
Dial controls
Stainless steel
Child protective lock
9 power levels
Automatic reheating function
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

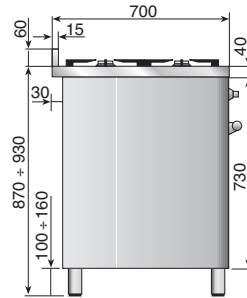
COOKER • MAJESTIC • TECHNO • MT150



FRONT VIEW



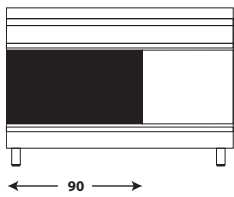
DEPTH 70



COLOUR RANGE



MAIN OVEN LH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Transversal rotisserie
- Triple glass cold door (EN60335-2-6-11.101)

900 E3 SA - ELECTRONIC MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x33,5x41,5 - 89 litres
- Electronic programmer
- Energy class A **A**
- Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Cooking probe
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,9 kW
- Heating element absorption: Electric grill 2200 W / Top 800 W / Bottom 1500 W / circular 2400 W

10 FUNCTIONS



900 VG A - VENTILATED GAS MAXI OVEN

OVEN CHARACTERISTICS

- Internal oven dimensions: 64x30x41,5 - 80 litres
- Electronic programmer (grill functions)
- Energy class A **A**
- Safety valve
- Cooking temperature 150-250°C
- Thermostat
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,3 kW
- Electric grill 2200 W
- Gas oven burner power 3,5 kW

4 FUNCTIONS



OPTIONAL:

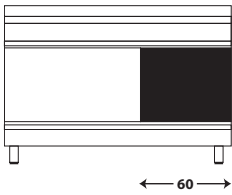


ACCESSORIES FOR ALL OVENS
PAGE 40-41

FEET: PAGE 45
PLINTHS: PAGE 48

HANDRAIL: PAGE 46-47
CLEANING KIT: PAGE 55

SECONDARY OVEN RH:



GENERAL CHARACTERISTICS

- High density insulation
- Tangential cooling fan
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)



ACCESSORIES FOR ALL OVENS
PAGE 40-41

600 E3 A - ELECTRONIC OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Oven version: Electronic temperature control
- Cooking temperature 30-300°C
- Thermostat with electronic probe
- Child safety
- Self-cleaning panels

CONSUMPTION

- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

10 FUNCTIONS



600 M A - MULTI-FUNCTION OVEN 600

OVEN CHARACTERISTICS

- Internal oven dimensions: 44x33,5x41 - 60 litres
- Electronic programmer
- Energy class A **A**
- Cooking temperature 50-250°C
- Analogue thermostat
- Self-cleaning panels

CONSUMPTION

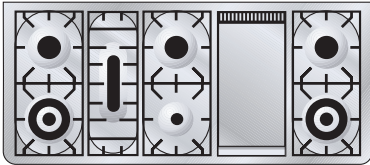
- Maximum absorption 2,65 kW
- Heating element absorption: Electric grill 1600 W / Top 900 W / Bottom 1300 W / Circular 2400 W

9 FUNCTIONS



HOBBS:

Fry-Top



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 600 E3 A

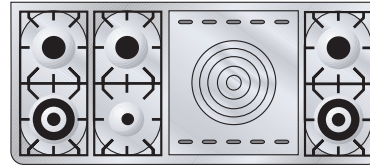
Order code: MT150FDE3

Oven version: 900 VG A + 600 M A

Order code: MT150FDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Fish pan burner: max 3,1 kW - min 1 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Coup de Feu



 **ACCESSORIES**
PAGE 44-54-55

Oven version: 900 E3 SA + 600 E3 A

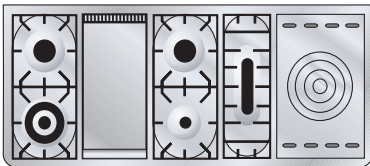
Order code: MT150SDE3

Oven version: 900 VG A + 600 M A

Order code: MT150SDVG

"Coup de Feu" plate in cast iron with rings
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Triple crown burner: ø 120 mm: max 4,3 kW - min 1,7 kW
Three large burners: 3 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW

Fry-Top + Coup de Feu



 **ACCESSORIES**
PAGE 42-43-44-54-55

Oven version: 900 E3 SA + 600 E3 A

Order code: MT150FSDE3

Oven version: 900 VG A + 600 M A

Order code: MT150FSDVG

Fry Top "full size" gas plate
Fish pan burner 3,1 kW - min 1kW
Gas burner max 2.6 kW - min 0.6 kW
DUAL burner: ø 120 mm: max 5,0 - min 0,37 kW
Fish pan burner: max 3,1 kW - min 1 kW
Two large burners: 2 x ø 70 mm: max 2,6 - min 0,62 kW
Small burner: ø 55 mm: max 1,8 - min 0,4 kW








Free Standing Refrigerator

SIDE BY SIDE REFRIGERATORS



RT9016SBS/I

COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 BURGUNDY
 EMERALD GREEN	 OPTIONAL RAL

RAL colours available on request.

STANDARD FINISHES:



TECHNO



BRASS

OPTIONAL FINISHES:

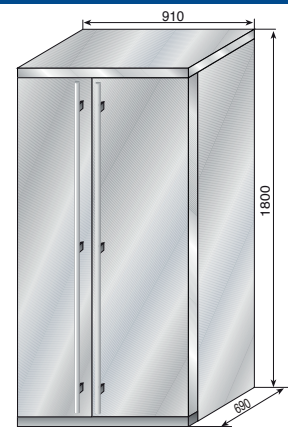


CHROME **Without surcharge**

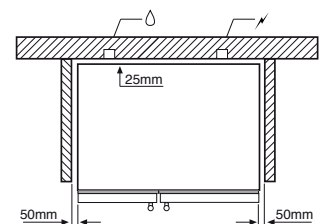


BURNISHED **With surcharge**

FRONT VIEW



DEPTH



SIDE BY SIDE REFRIGERATORS

REFRIGERATOR



RN9016SBS/RBX

CHARACTERISTICS

- LED lamp
- TOUCH control
- Energy class **A**
- Glass refrigerator shelves
- Water/ice dispenser
- Net refrigerator volume 537 L
- Net freezer volume 176 L
- No frost (freezer)
- 12 hours standby without electric power
- Door open alarm

TECHNO SERIES

RT9016SBS/ SILVER	TECHNO
RT9016SBS/COLORE	COLOUR / TECHNO

NOSTALGIE SERIES

RN9016SBS/ SILVER	BRASS / CHROME BURNISHED
RN9016SBS/COLORE	BRASS / CHROME BURNISHED

* Refrigerator not made by ILVE.

Depending on availability, we may deliver a product by Samsung or by another brand, with different characteristics.

Dishwasher

DISHWASHER











DT60A08/I



DN60A08/RBX

COLOUR RANGE

 ANTIQUE WHITE	 WHITE
 BLUE	 STAINLESS STEEL
 GRAPHITE/MAT	 BURGUNDY
 EMERALD GREEN	 OPTIONAL RAL

RAL colours available on request.

STANDARD FINISHES:



TECHNO



BRASS

OPTIONAL FINISHES:



CHROME **Without surcharge**

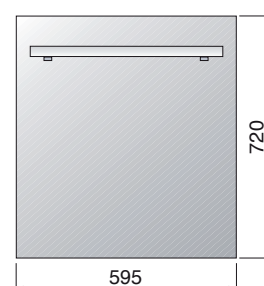


BURNISHED **With surcharge**

INTERIOR VIEW



FRONT VIEW



DISHWASHER

DISHWASHER

* Dishwasher not made by ILVE. Depending on availability, we may deliver a product by AEG or by another brand, with different characteristics.

CHARACTERISTICS

- 12 plate sets
- Top silent 45 dB (EN704- 3)
- 5 temperature settings (45/50/60/65/70 °C)
- 5 wash programs, 1 automatic 45 - 70 °C
- Delayed start
- Stainless steel baskets
- Warning lamps: no salt, no rinse aid, no water
- Height adjustable top basket
- Internal light
- Total flooding protection
- Light control (operating lamp)
- Multitab

TECHNO SERIES

DT60A08 TECHNO

NOSTALGIE SERIES

DN60A08 BRASS

DN60A08 CHROME

DN60A08 BURNISHED

DISHWASHER PANEL MOUNTING KIT

TECHNO SERIES

KPLT TECHNO

NOSTALGIE SERIES

KPLN BRASS

KPLN CHROME

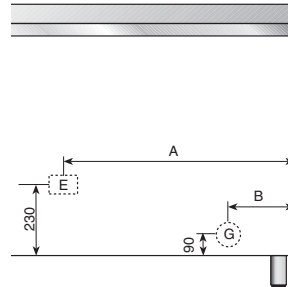
KPLN BURNISHED

Electrical / gas connection

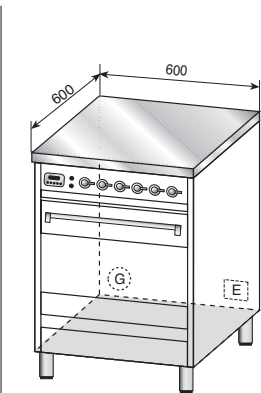
PRO-LINE

Model / mm	A	B
L06	130	80
L09	240	150
LD09	140	80
LD10	140	80

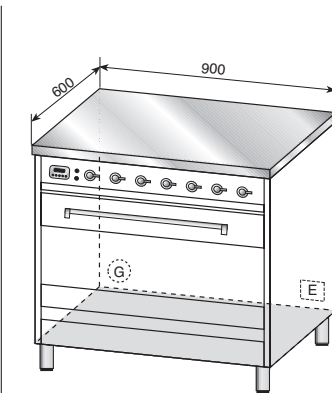
REAR VIEW



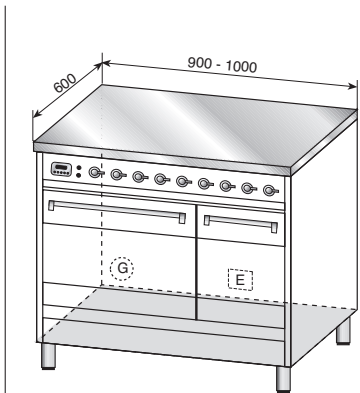
L06



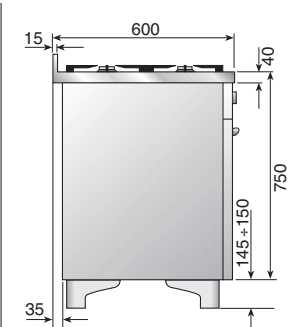
L09



LD09 - LD10



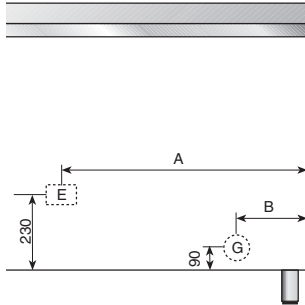
SIDE VIEW



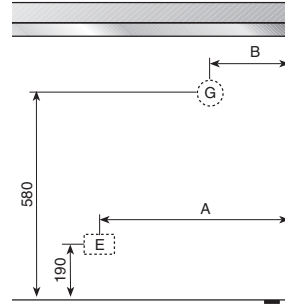
PROFESSIONAL PLUS

Model / mm	A	B
P60 / PD120	480	160
P70	530	220
PD70	530	240
P76	600	180
P80	680	200
P90 / P120 / P150	750	200
PS120	590	250
PD90 / PD100	480	200
PT100	480	190
PT110	530	250

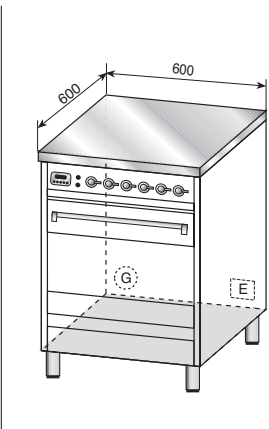
REAR VIEW



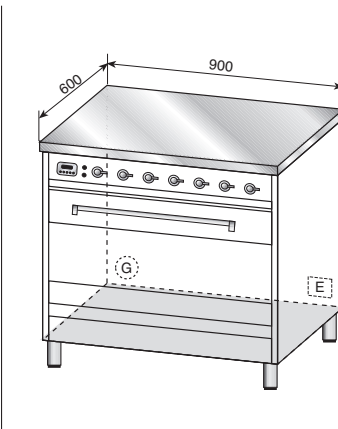
REAR VIEW PD70 - PT100 - PT110



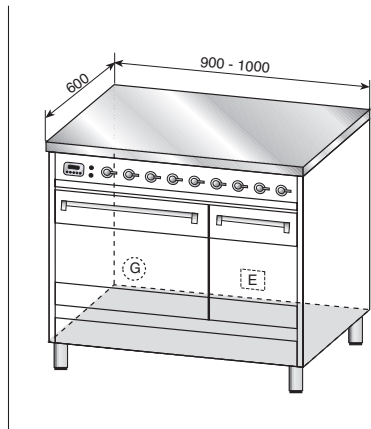
P60 - P70



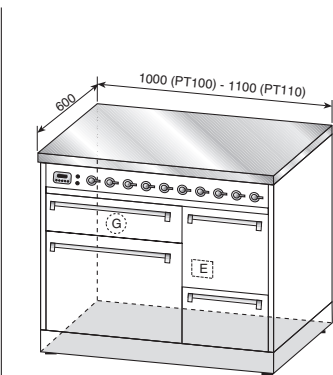
P76 - P80 - P90



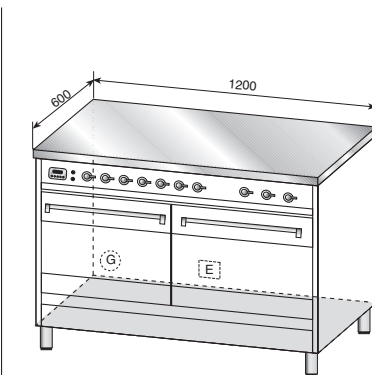
PD90 - PD100



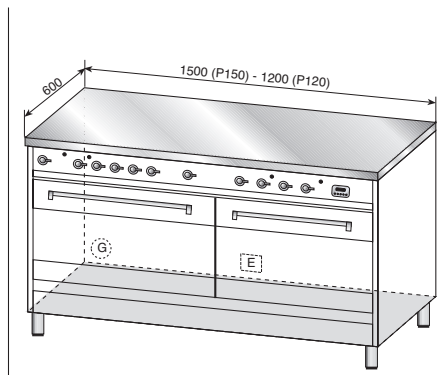
PT100 - PT110



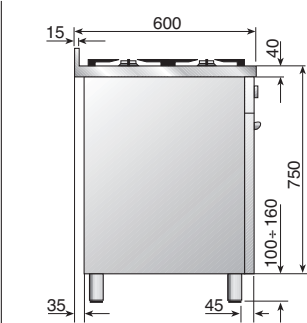
PD120



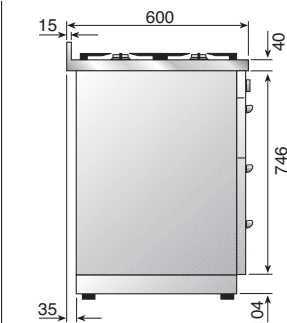
P120 - PS120 - P150



SIDE VIEW - PROF. PLUS



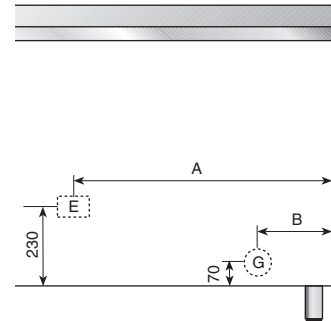
SIDE VIEW - PD70 - PT100 - PT110



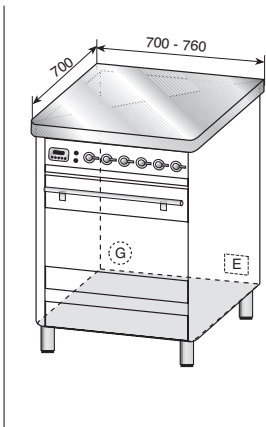
MAJESTIC

Model / mm	A	B
M-70 / MT-70	520	200
M-76 / MT-76	520	200
M-90 / MT-90	750	200
MD-100 / MTD-100	460	230
M-120 / MT-120	700	290
MS-120 / MTS-120	675	230
M-150 / MT-150	730	220

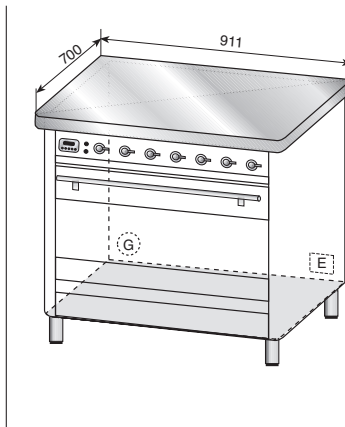
REAR VIEW



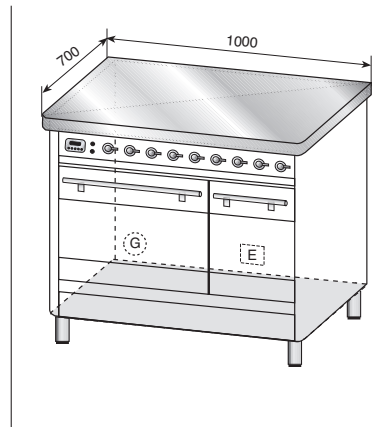
M70 - MT70 - M76 - MT76



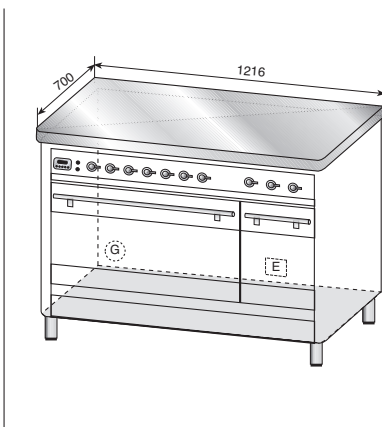
M90 - MT90



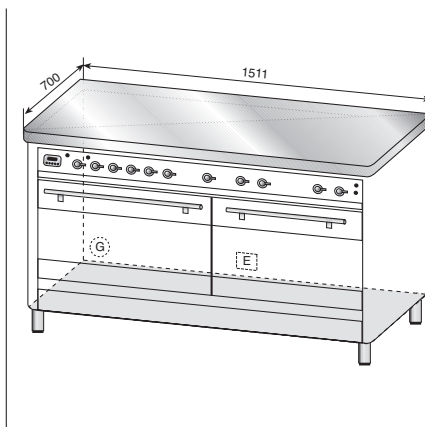
MD100 - MTD100



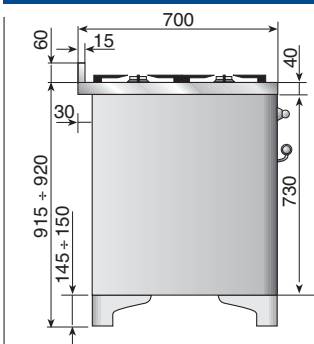
M120 - MT120 - MS120 - MTS120



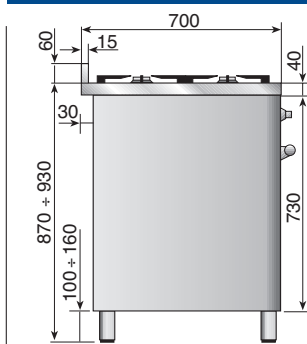
M150 - MT150



SIDE VIEW



SIDE VIEW





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