

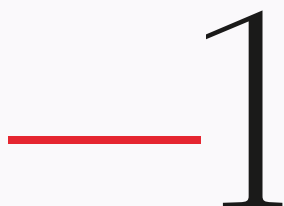
Household Appliances

Live,
Cook,
Love.



Catalogue 2025

ILVE: the company



Cooking with love means improving the quality of life: an important promise that ILVE always keeps. The collection addresses people's needs in a tangible, consistent and elegant way. From the appeal of classic styles to new design trends, ILVE designs appliances that decorate the kitchen, paying the utmost attention to technology and details.



Live,



Good Design Award
2017
Panoramagic PM12



Good Design Award
Australia 2021
Ultracombi oven



Archiproducts
Design Awards 2021
Panoramagic PM12



Archiproducts
Design Awards 2022
Star Column CSTARBK



Good Design Award
Australia 2024
Panoramagic PM127S3/MK

For over 50 years ILVE has been a genuine specialist in cooking systems. Right from the beginning, this Italian company stood out for its calling for innovation: in 1969 it introduced the oversized built-in oven, and a few years later the revolutionary Panoramagic range cooker – a true icon in the sector. A great success that continues: with the Panoramagic restyling, ILVE was in fact awarded the Good Design Award 2017. In half a century of constant research and commitment, ILVE has designed and implemented solutions that have raised the level of performance, safety and satisfaction in the kitchen: because cooking well means loving yourself.

Founded and expanded in Campodarsego in the Padua area in 1969, in the industrious North-East of Italy, ILVE proudly carries on a great tradition of technical expertise in the processing of steel, combined with continuous research in the field of processes and technologies. Its success is due to extraordinary flexibility in design and production, to meet every need in the kitchen with customisable solutions. ILVE collections are efficient, versatile and reliable: designed to last and to always make you happy, day after day.

Cook,

ILVE range cookers are inspired by the kitchens in which the great chefs make their creations, but their aesthetics and efficiency suit the home. ILVE uses the same noble and durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of raw materials, the technical reliability of the various components also undergoes the strictest checks. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.



Love.

ILVE appliances are the product of the company's passion about their work, their enthusiasm in always tackling new design and technical challenges, and the continuous search for excellence. These sentiments give life to perfect and unique instruments, designed to give joy and satisfaction to those who truly love cooking. Qualities that shine through every aesthetic and technical detail. Although there's only one passion for cooking, personal interior decoration tastes may vary. That is why ILVE collections have different styles, but all share one goal: to offer cutting-edge solutions, to make cooking a daily pleasure.



Reliability: a value that lasts over time.



The reliability of ILVE products and services has been acknowledged on the market for over 50 years. Every ILVE appliance and range cooker is produced in line with the strictest quality certifications and assembled manually by skilled operators, who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of so many customers who cook on these extraordinary appliances in terms of functionality, safety and durability.



Styles

— 2

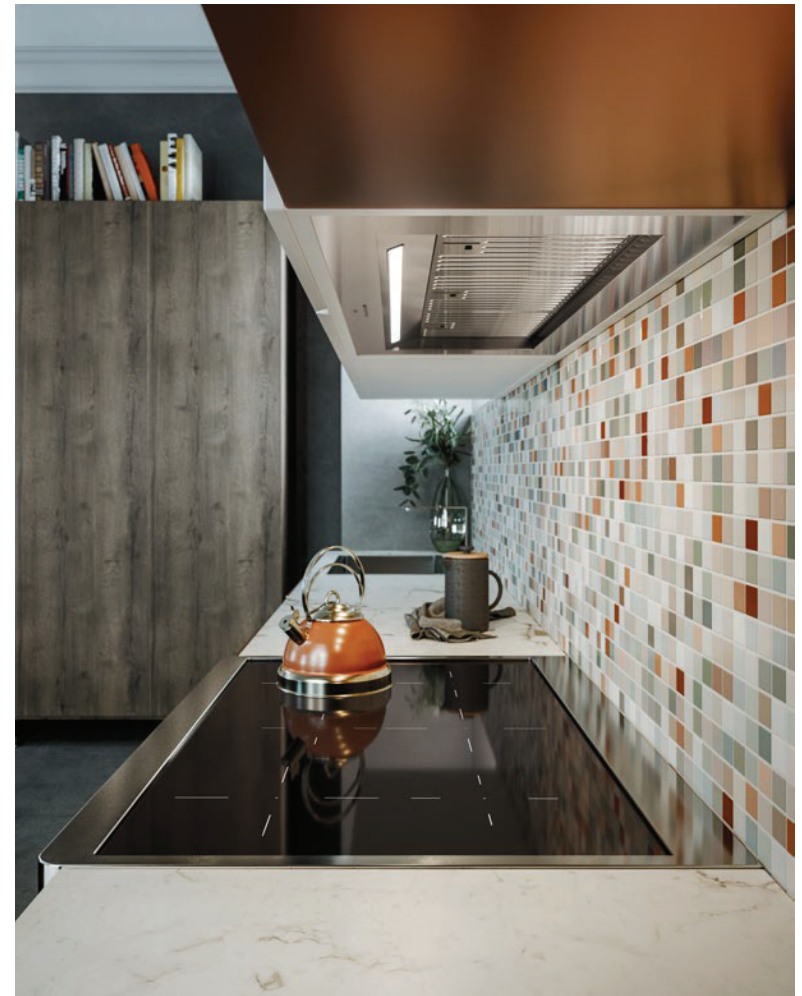
The kitchen is a laboratory in which technique and passion, the sense of taste and aesthetics, memory and real life happily coexist. ILVE has created 5 different ways of merging these concepts into one emotion. Majestic, Nostalgie, Panoramagic, Professional Plus, ProLine: choose your way of being and cooking.

Majestic

The statement range cooker which makes your kitchen unique.

A fusion of beauty and functionality, Majestic is a bold, masterful embodiment of the ultimate range cooker. A free-standing statement- piece that blends into every setting and immediately takes centre stage, with a style featuring rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

← MDI106NE3/RAP
Majestic 100 cm range cooker
with flush-mounted induction hob and 6 cooking zones
Blue Grey with copper finishes





↑ M127DNE3/WHB
Majestic 120 cm range cooker
with 7-burner hob and double oven
White with burnished finishes

↑ AM120/WH
Wall-mounted extractor hood
Majestic 120 cm
White



Panoramagic

A tradition of the contemporary kitchen that withstands the test of time.



Design by Emo Design

It was during the fantastic 1960s that ILVE launched Panoramagic: the free-standing model that revolutionised the panorama of the domestic kitchen. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions to fit into any interior design.

→ OV30PMT3/SS
Built-in electric oven
Panoramagic 30"
Matt black with satin finishes

→ PM1127S3/MK
Panoramagic 120 cm range
cooker with 7 burners
Matt black with satin finishes

→ APM120/SS
Wall-mounted extractor hood
Panoramagic 120 cm
Stainless steel





† PM109S3/SS
Panoramagic 90 cm range cooker
with 6-zone induction hob
Stainless steel with satin finishes



↑ HCPMT95D/SS
Built-in hob
Panoramagic 90 cm with 5 burners
Stainless steel with satin finishes

↑ APM90/SS
Wall-mounted extractor hood
Panoramagic 90 cm
Stainless steel

→ OV30PMT3/SS
Built-in electric oven
Panoramagic 30"
Stainless steel with satin finishes



Nostalgie

The taste of tradition,
with a modern twist.

The perfect blend of past and present, creating the very heart of your home. Nostalgie is the range of cooking systems that combines elegant retro aesthetic inspiration with cutting edge technologies: from induction hobs to blast chillers to sous vide cooking.

← P15FSNE3/BUG
Nostalgie 150 cm range cooker
with French Top and Fry Top plate
Burgundy red with brass finishes

← ANB150/BUG
Nostalgie 150 cm wall-mounted
cooker hood
Burgundy red with brass finishes

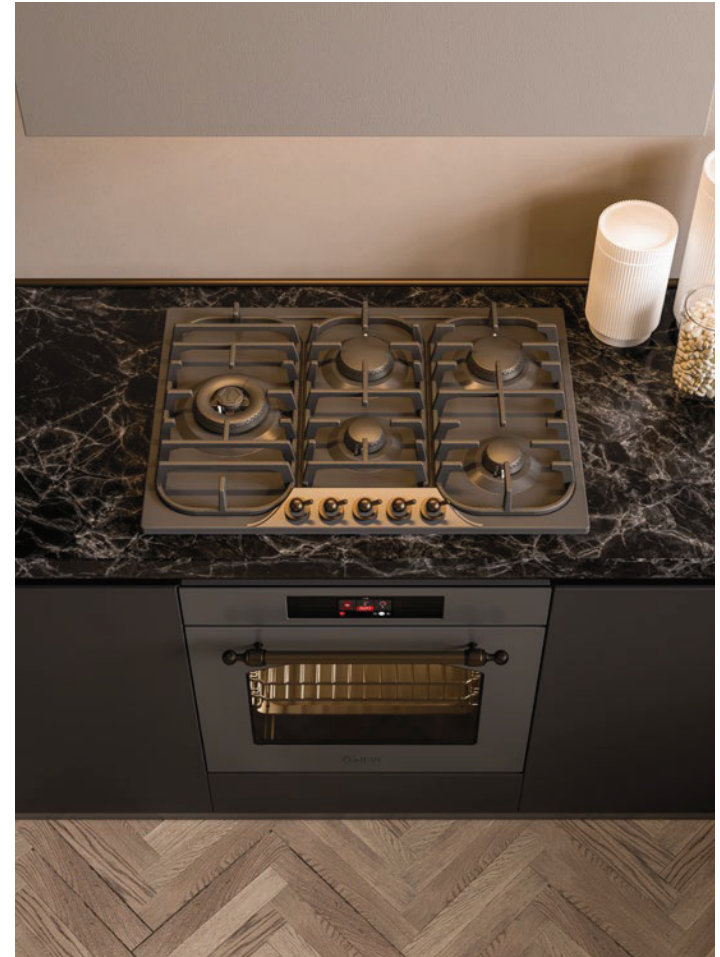
← R91NCD/BUG
Side-by-side refrigerator
Burgundy red with brass finishes



← PD10SQNE3/MGP
Nostalgie 100 cm range cooker
with 4 burners and Coup de Feu
Matt graphite with copper finishes



← ANB100/MGP
Wall-mounted extractor hood
Nostalgie 100 cm
Matt graphite with copper finishes



← CSTARSN/MGG
Nostalgie multifunctional column
Ultracombi, blast chiller and vacuum drawer
Matt graphite with brass finishes

↑ HCB70SDN/MGB
Built-in gas hob Nostalgie 70 cm
with 5 burners Matt graphite with
burnished finishes

↑ OV60SNT3/MGB
Built-in electric oven
Nostalgie 60 cm Matt graphite with
burnished finishes



↑ AG120/WH
Wall-mounted extractor hood
Nostalgie 120 cm
White

HCB90FCN/WHG
Nostalgie 90 cm gas hob
with Fry Top plate
White with brass finishes

↑ OV91SNT3/WHG
Built-in electric oven
Nostalgie 90 cm
White with brass finishes

→ 645NHSW1/BUG
Compact triple-purpose oven:
hot air, steam, microwave,
tempered glass, 60 cm, 30-250°C

VM615SC/BU
Vacuum drawer,
tempered glass, Nostalgie 60 cm

→ OV601NTPY/BUG
Electric oven, tempered glass,
Nostalgie 60 cm, 30-320°C

HVI395N/BKG
Built-in induction hob
with brass knobs, 90 cm



Professional Plus

The irresistible appeal
of technology
and performance.

AISI304 steel – the raw material par excellence used in the kitchens of the best restaurants – is the emblem of Professional Plus. A complete system of range cookers, hobs, ovens, blast chillers and hoods to design and enjoy top performances in the kitchen. Aesthetics that reflect the topmost professionalism, tailored to the space of the home.

← P15FWE3/SS
Professional Plus 150 cm range cooker
with 9-burner hob and Fry Top plate
Stainless steel with satin finishes



- ← PI127WE3/RA
120 cm induction range cooker
with 7 cooking zones and knobs
- AG120/RA
120 cm wall mounted hood
- 645STZ41/RA
Compact multifunction electric oven Pizza 400°

- 645SHSW1/RA
Ultracombi compact oven:
convection, steam and microwave
- VM615SC/RA
Built-in vacuum machine drawer
- R91NCD/RA
Freestanding cross door refrigerator

- ↑ P09FWE3/BK
Professional Plus 90 cm range cooker
with 6-burner hob and Fry Top plate
Glossy black with satin finish



↑ CSTAREBK
Professional Plus Star Column
Tempered glass with matt black finishes

↑ HV190TCRF
83 cm, glass-ceramic, built-in, 4-zone induction
hob with integrated extraction.

↑ R91SCD/MG
Freestanding cross door refrigerator
Matt graphite with satin finishes



↑ HCPT125FDD/SS
90 cm Professional Plus built-in gas hob
with 6 burners, flat frames and Fry Top plate
Stainless steel with satin finishes



→ OV91SLT3/SS
Built-in electric oven
Professional Plus 90 cm
Stainless steel with satin finishes

048 — 049

Colour

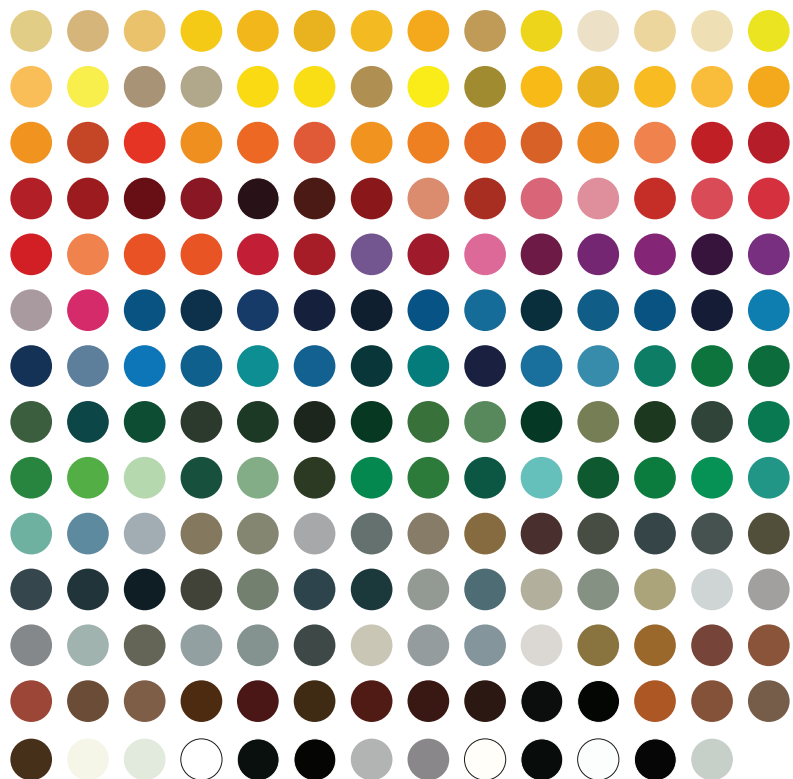


ILVE cooking systems fascinate all the senses. Colour also becomes an integral part of their aesthetic personality and that of the entire kitchen: a language that expresses your tastes and your style. For this reason, ILVE has developed a selected range of colours, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.

◀ M15FDNE3/RAP
Majestic 150 cm range cooker
with 7 cooking zones and fry top plate
Blue Grey with copper finishes

RAL Classic colours.

Would you like a completely personalised cooker, perfectly matching your taste? In perfect harmony with the interior design of your home? Besides choosing from the colours available in the catalogue, you can ask for one of the endless shades of the RAL Classic range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.



Color of the Year.

Every year, designers and creatives select the Colour of the Year: ILVE embraces this suggestion and thanks to its production technology, transforms it into an offer that combines the pleasure of cooking with great professionalism with that of being in line with current trends, with a quality that is set to never go out of style.



2017
Light Green

RAL Classic 6027



2018
Ultra Violet

PANTONE® 18-3838



2019
Living Coral

RAL CLASSIC 3022V



2020
Classic Blue

PANTONE® 19-4052



2021
Ultimate Gray

PANTONE® 17-5104



2021
Illuminating

PANTONE® 13-0647



2022
Very Peri

PANTONE® 17-3938



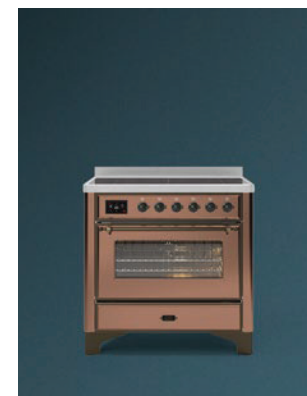
2023
Viva Magenta

PANTONE® 18-1750



2024
Peach Fuzz

PANTONE 13-1023



2025
Mocha Mousse

PANTONE 17-1230

078 — 079

Range cookers

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus
- Pro Line

→ PM127S3/MK
Panoramagic 120 cm range cooker
with 7 burners
Matt black with satin finishes

→ APM120/SS
Wall-mounted extractor hood
Panoramagic 120 cm
Stainless steel



Majestic

Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details. They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colours or in RAL Classic shades on request, combined with fine metallic finishes.

Offered in a wide range of sizes (from 70 cm to 150 cm), they offer multiple set-up possibilities. The oven can be in sizes up to 90 cm or double in those up to 150 cm; with touch control and temperature up to 320°C. There are five hob configurations to choose from: dual gas burners, french top or fry top are some of the options available for the gas version, while the total induction version is available up to the 120 cm model with 7 cooking zones and bridge function.

Colour range

Body



Finishes

Knobs, handles, feet, frames



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Precise electronic temperature control



Cold door with triple removable glass



Display 4,3" full touch



Total Black brass flame spreader with non-stick nanotechnological treatment.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge



Cooking probe



† M15FDNE3/WHB
Majestic 150 cm range cooker
with 7-burner hob and double oven
White with burnished finishes

Abacus of colours and finishes

 Blue grey – BG

 Antique white – AW

 White – WH

 Stainless steel – SS

 Matt graphite – MG

 Glossy black – BK

 Blue – MB

 Emerald green – EG

 Burgundy red – BU

 Chrome – C



 Brass – G



 Copper – P



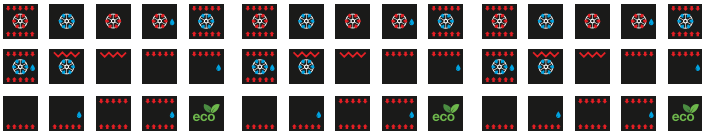
 Burnished – B



Ovens available for Majestic range cookers

General features	OV80 E3 TFT S	OV76 E3 TFT S	OV60 E3 TFT S
	80 cm electronic oven	30" electronic oven	60 cm electronic oven
Energy class	A+	A	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-320°C	30-320°C
Programmer	TFT touch control	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	Yes	Yes
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
Cavity features			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	64×43.3×41 cm	43.7×36×41 cm
Capacity	97 L	114 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	diagonal	-	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	2.75 kW	3.1 kW	2.45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1560 W	1100 W
Electric grill	2150 W	3000 W	2100 W
Circular heating element	2100 W	2×1050 W	2100 W
Lower gas burner	-	-	-

Functions



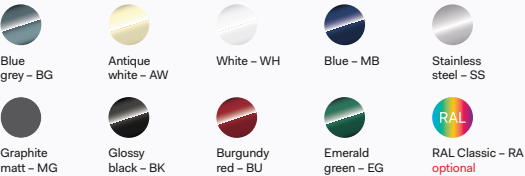
OV30 E3 TFT
30 cm mini static electronic oven
A+
5
30-250°C
TFT touch control
Yes
-
Internal light
Yes
Triple glass cold door (EN60335-2-6-11.101)
cooling tangential
Yes
with easy clean enamel
27.5×35.5×44 cm
43 L
Yes
-
Yes
with electronic probe
2.4 kW
800 W
800 W
1500 W
-
-



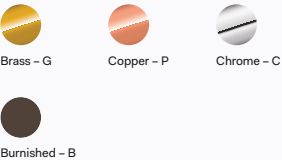
M07N



Colour range
Body



Finishes
Knobs, handles, frames



Available ovens

Electric oven
Primary oven:
OV 60 E3 TFT S
Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

M07DNE3
Brass/Chrome
Copper/Burnished

Consumption

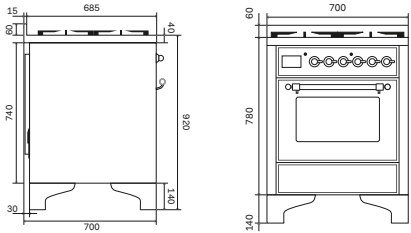


Complements & accessories

→ p. 298

Hood AM70 Ladle holder panel AM4-70

Technical drawing & dimensions



M30N



Colour range

Body

Blue
grey – BGAntique
white – AW

White – WH



Blue – MB

Stainless
steel – SSGraphite
matt – MGGlossy
black – BKBurgundy
red – BUEmerald
green – EGRAL Classic – RA
optional

Finishes

Knobs, handles, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

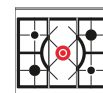
Available ovens

Electric oven

Primary oven:
OV 76 E3 TFT S
Maximum input:
3,1 kW

Configurations

5 burners



Electric oven

M30DNE3

Brass/Chrome

Copper/Burnished

Consumption



Double ring Dual
burner
5,0 kW / 0,3 kW



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW

Complements & accessories

→ p. 298

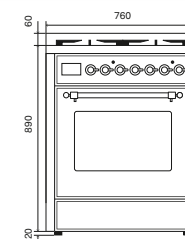
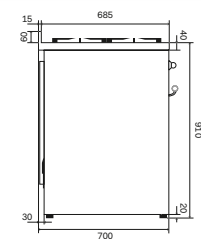
Hood

AM76

Ladle holder panel

AM4-76

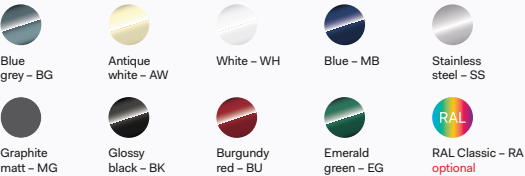
Technical drawing & dimensions



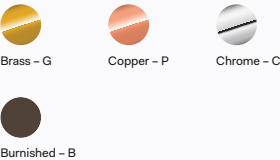
M09N



Colour range
Body



Finishes
Knobs, handles, frames

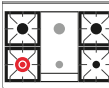


Available ovens

Electric oven
Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW

Configurations

6 burners + fry top**



6 burners



Fish burner



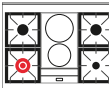
Electric oven

M09FDNE3
Brass/Chrome
Copper/Burnished

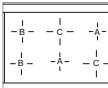
M096DNE3
Brass/Chrome
Copper/Burnished

M09PDNE3
Brass/Chrome
Copper/Burnished

2 induction zones



Induction



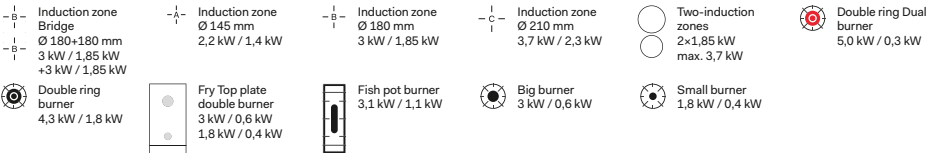
Electric oven

M09IDNE3
Brass/Chrome
Copper/Burnished

Mi096NE3
Brass/Chrome
Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption



Complements & accessories

→ p. 298

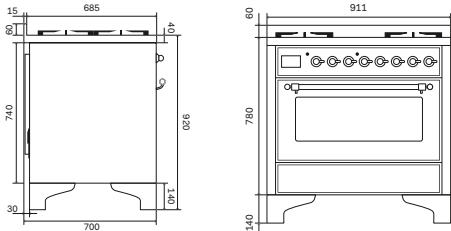
Hood

AM90

Ladle holder panel

AM4-90

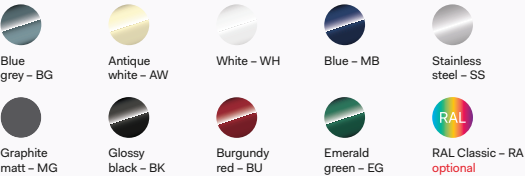
Technical drawing & dimensions



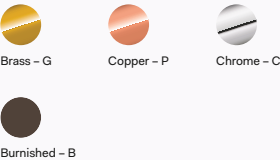
MD10N



Colour range
Body



Finishes
Knobs, handles, frames



Available ovens

Electric oven	
Primary oven: OV 60 E3 TFT S	Secondary oven: OV 30 E3 TFT
Maximum input: 2,45 kW	Maximum input: 2,4 kW

Configurations

	6 burners + fry top**	6 burners	French top
Electric oven	MD10FDNE3 Brass/Chrome Copper/Burnished	MD106DNE3 Brass/Chrome Copper/Burnished	MD10SDNE3 Brass/Chrome Copper/Burnished
	2 induction zones	Induction	
Electric oven	MD10IDNE3 Brass/Chrome Copper/Burnished	MDI106NE3 Brass/Chrome Copper/Burnished	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

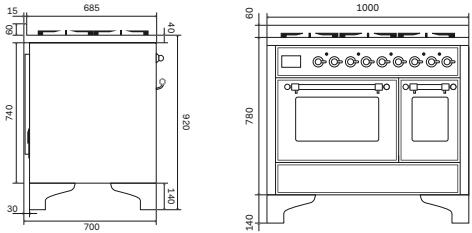
Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-induction zones 2x1,85 kW max. 3,7 kW	French Top 3 kW / 0,6 kW
Double ring Dual burner 5,0 kW / 0,3 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW	

Complements & accessories

→ p. 298

Hood	AM100	Ladle holder panel	AM4-100
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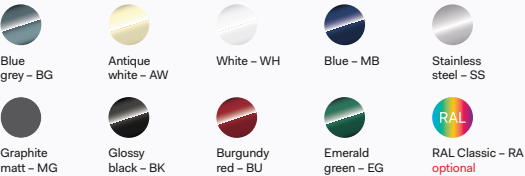
Technical drawing & dimensions



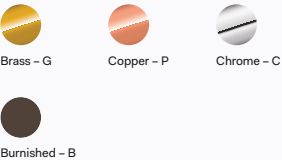
M12N



Colour range
Body



Finishes
Knobs, handles, frames



Available ovens

Electric oven
Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW
Secondary oven:
OV 30 E3 TFT
Maximum input:
2,4 kW

Configurations

	7 burners	8 burners + fry top**	French top
Electric oven	M127DNE3 Brass/Chrome Copper/Burnished	M12FDNE3 Brass/Chrome Copper/Burnished	M12SDNE3 Brass/Chrome Copper/Burnished
	6 burners + fry top** + induction	Induction	
Electric oven	M12FIDNE3 Brass/Chrome Copper/Burnished	MI127NE3 Brass/Chrome Copper/Burnished	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

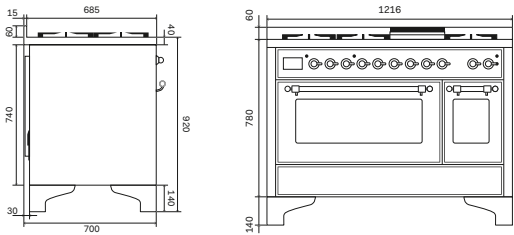
Induction zone Bridge 210×380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Two-induction zones 2×1,85 kW max. 3,7 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW
French Top 3 kW / 0,6 kW	Double ring Dual burner 5,0 kW / 0,3 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW
Small burner 1,8 kW / 0,4 kW					

Complements & accessories

→ p. 298

Hood AM120 Ladle holder panel AM4-120

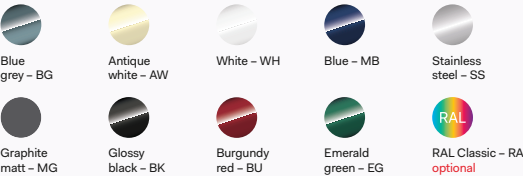
Technical drawing & dimensions



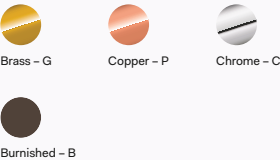
M15N



Colour range
Body



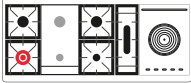
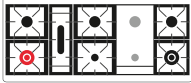
Finishes
Knobs, handles, frames



Available ovens

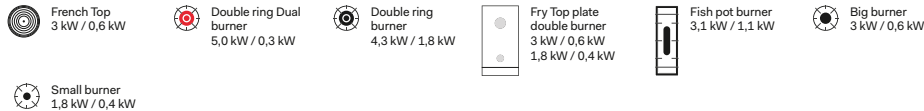
Electric oven
Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW
Secondary oven:
OV 60 E3 TFT

Configurations

	7 burners + fry top** + french top	9 burners + fry top**	French top
Electric oven	 M15FSDNE3 Brass/Chrome Copper/Burnished	 M15FDNE3 Brass/Chrome Copper/Burnished	 M15SDNE3 Brass/Chrome Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

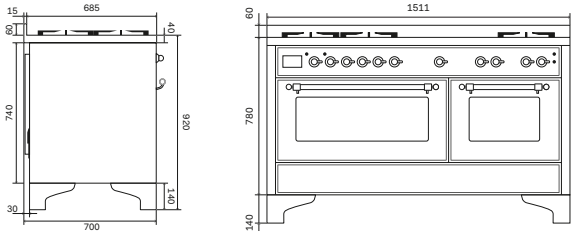


Complements & accessories

→ p. 298

Hood AM150
Ladle holder panel AM4-150

Technical drawing & dimensions



Panoramagic

Unique design that combines the technical features of professional kitchens with the Italian culture of design, Panoramagic range cookers come in three models, all with a 4.3-inch touch screen: 120 cm with double oven and precise temperature control, 90 cm with 6 burners or with induction hob up to 120 cm with 7 zones and bridge function. The gas hobs use dual burners up to 5 kW and a highly professional nanotechnological treatment to achieve a non-stick surface with a total black finish.

Colour range

Body



Stainless
steel - SS



Matt
black - MK

Finishes

Knobs, handles, feet, frames



Satin



Total Black brass
flame spreader
with non-stick
nanotechnological
treatment



Dual gas burners
with power up to
5 kW



Highly specialised
hobs



LED backlit
knobs



Hob with cast iron
pan supports



Display 4,3"
full touch



Single control
of the two ovens



Door with soft-
closing system



Precise electronic
temperature
control



Warming drawer
with soft-closing
system



Steam
discharge



Cooking
probe



Cold door with
triple removable
glass

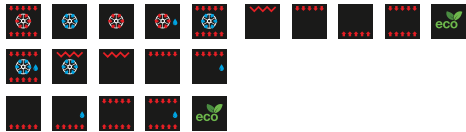


↑ PM128DS3/SS
Panoramagic 120 cm range cooker
with 8 burners
Stainless steel with satin finishes

Ovens available for Panoramagic range cookers

General features	OV80 E3 TFT S	OV30 E3 TFT
Energy class	A+	A+
Number of functions	15	5
Operating temperature	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes
Cooking probe	Yes	-
Lighting	Double internal light	Internal light
Soft-closing door	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential
Child safety	Yes	Yes
Cavity features		
Muffle	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5x36.5x41 cm	27.5x35.5x44 cm
Capacity	97 L	43 L
Steam discharge	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	-
Rotisserie spit	diagonal	Yes
Thermostat	with electronic probe	with electronic probe
Consumption		
Maximum input	2.75 kW	2.4 kW
Top electrical heating element	1200 W	800 W
Bottom electrical heating element	1350 W	800 W
Electric grill	2150 W	1500 W
Circular heating element	2100 W	-
Lower gas burner	-	-

Functions



PM09-MK



Colour range
Body



Matt
black - MK

Finishes



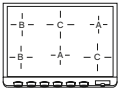
Satin

Available ovens

Electric oven
Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW

Configurations

Induction



Electric oven

PMI09S3
Brushed

Consumption

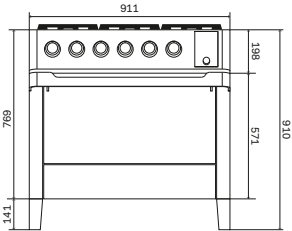
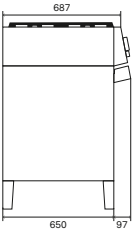
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW
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Complements & accessories

→ p. 298

Hood APM90-MK Ladle holder panel AM4-90

Technical drawing & dimensions



PM12-MK


Colour range
Body

 Matt
black – MK

Finishes


Satin

Available ovens

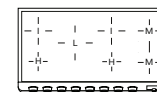
Electric oven

 Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW

 Secondary oven:
OV 30 E3 TFT
Maximum input:
2,4 kW

Configurations

Induction



Electric oven

PM127S3

Brushed

Consumption

 – M – Induction zone
Bridge
– M – 210×390 mm
| 1,5+1,5 kW

 – H – Induction zone
Ø 145 mm
1,85 kW / 1,4 kW

 – L – Induction zone
Ø 200 mm
3,0 kW / 2,3 kW

 – L – Induction zone
Ø 250 mm
3,0 kW / 2,3 kW

 – M – Induction zone
210×190 mm
3,0 kW / 2,1 kW

Complements & accessories

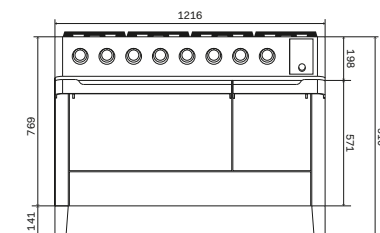
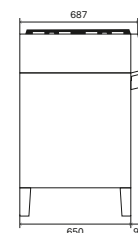
→ p. 298

Hood

APM120-MK

Ladle holder panel

AM4-120

Technical drawing & dimensions


PM09



Colour range
Body



Stainless
steel – SS

Finishes



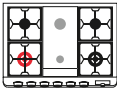
Satin

Available ovens

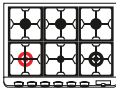
Electric oven
Primary oven:
OV 80 E3 TFT S
Maximum input:
2,75 kW

Configurations

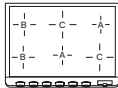
6 burners + fry top**



6 burners



Induction



Electric oven

PM09FDS3
Brushed

PM096DS3
Brushed

PMI09S3
Brushed

* replace the Fry Top with the KGRFT003 grids (p. 311) for standard use of the two burners

Consumption

Induction zone
Bridge
Ø 180+180 mm
3 kW / 1,85 kW
+3 kW / 1,85 kW

Induction zone
Ø 145 mm
2,2 kW / 1,4 kW

Induction zone
Ø 180 mm
3 kW / 1,85 kW

Induction zone
Ø 210 mm
3,7 kW / 2,3 kW

Double ring Dual
burner
5,0 kW / 0,3 kW

Double ring
burner
4,3 kW / 1,8 kW

Fry Top plate
double burner
3 kW / 0,6 kW
1,8 kW / 0,4 kW

Big burner
3 kW / 0,6 kW

Small burner
1,8 kW / 0,4 kW

Complements & accessories

→ p. 298

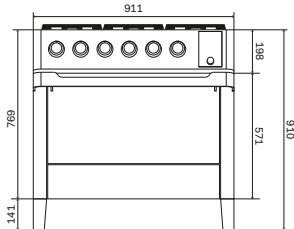
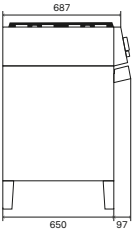
Hood

APM90

Ladle holder panel

AM4-90

Technical drawing & dimensions



PM12



Colour range
Body



Stainless
steel – SS

Finishes



Satin

Available ovens

Electric oven	
Primary oven: OV 80 E3 TFT S	Secondary oven: OV 30 E3 TFT
Maximum input: 2,75 kW	Maximum input: 2,4 kW

Configurations

8 burners	8 burners + fry top**	Induction
Electric oven PM128DS3 Brushed	Electric oven PM12FDS3 Brushed	Electric oven PM127S3 Brushed

* replace the Fry Top with the KGRFT003 grids (p. 311) for standard use of the two burners

Consumption

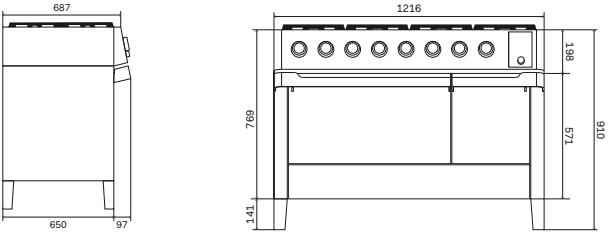
Induction zone Bridge 210×390 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW	Double ring Dual burner 5,0 kW / 0,3 kW
Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW		

Complements & accessories

→ p. 298

Hood	APM120	Ladle holder panel	AM4-120
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Technical drawing & dimensions



Nostalgie

Nostalgie range cookers integrate highly professional technologies and excellent materials with a classic style that is always inspiring. Undisputed protagonists of the kitchen, they offer a complete choice of sizes (from 60 cm to 150 cm) and various configurations: you can choose the flush-top induction up to 7 cooking zones with bridge function for 120 cm version, single or double oven, standard colours or RAL colours on request, various finishes and accessories.

Only available as an option for the Nostalgie collection, Noblesse frames are more than just a detail: they are a fine design feature that frames the front panels, matching the metallic finishes of the handles and knobs. The solid door inspired by the past is another option that elegantly enriches the style of Nostalgie.

Colour range

Body



Blue grey - BG



White - WH



Antique white - AW



Stainless steel - SS



Matt graphite - MG



Glossy black - BK



Blue - MB



Burgundy red - BU



Emerald green - EG

RAL Classic - RA
optional

Finishes

Knobs, handles, feet, frames (optional)



Brass - G



Chrome - C



Brunito - B



Copper - P



Optional Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs.



Hob with cast iron pan supports.



Quick start



One control for both ovens



Precise electronic temperature control



Door and drawer with soft-closing system



Cold door with triple removable glass



Steam discharge



† P15SNE3/MGP
Nostalgie 150 cm range cooker
Matt graphite body and copper finishes

Abacus of colours and finishes

↓ Models shown with optional noblesse frames

Blue grey – BG

Antique white – AW

White – WH

Stainless steel – SS

Matt graphite – MG

Glossy black – BK

Blue – MB

Emerald green – EG

Burgundy red – BU

Chrome – C



Brass – G



Copper – P



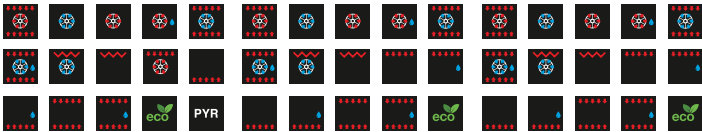
Burnished – B



Ovens available for Nostalgie range cookers

General features	OV80 PY TFT S	OV80 E3	OV60 E3
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
Cavity features			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	64,5×36,5×41 cm	43,7×36×41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

Functions



OV40 E3	OV30 E3
40 cm mini electronic static oven	30 cm mini electronic static oven
A+	A+
5	5
30-250°C	30-250°C
electronic	electronic
Yes	Yes
-	-
Internal light	Internal light
Yes	Yes
Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
cooling tangential	cooling tangential
Yes	Yes
with easy clean enamel	with easy clean enamel
36,5×35,5×44 cm	27,5×35,5×44 cm
57 L	43 L
Yes	Yes
-	-
Yes	Yes
with electronic probe	with electronic probe
2,6 kW	2,4 kW
850 W	800 W
950 W	800 W
1600 W	1500 W
-	-
-	-



P06N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 306

Available ovens

Electric oven
Primary oven:
OV 60 E3
Maximum input:
2,45 kW

Configurations

4 burners



Induction

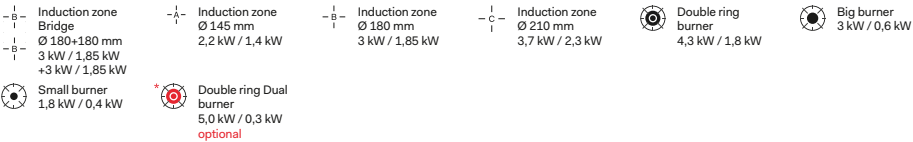


Electric oven

P06NE3 *
Brass/Chrome
Copper/Burnished

PI064NE3
Brass/Chrome
Copper/Burnished

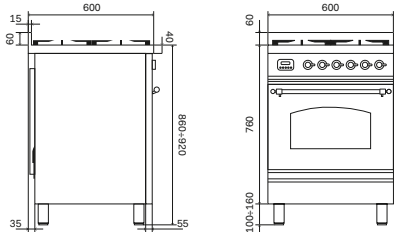
Consumption



Complements & accessories
→ p. 298

Hood AG60 Ladle holder panel AP4-60

Technical drawing & dimensions



P07N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 306

Available ovens

Electric oven
Primary oven:
OV 60 E3
Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

P07NE3 *
Brass/Chrome
Copper/Burnished

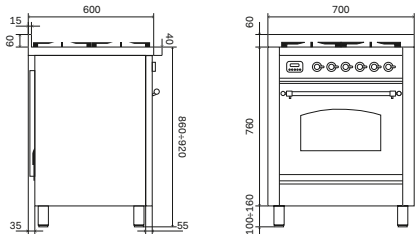
Consumption



Complements & accessories
→ p. 298

Hood AG70 Ladle holder panel AP4-70

Technical drawing & dimensions



P09N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



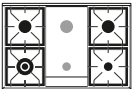
Noblesse frames
optional → p. 306

Available ovens

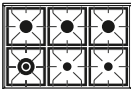
Electric oven
Primary oven:
OV 80 E3
Maximum input:
2,75 kW

Configurations

6 burners + fry top**



6 burners



Fish burner



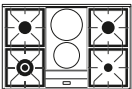
Electric oven

P09FNE3 *
Brass/Chrome
Copper/Burnished

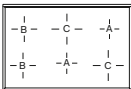
P096NE3 *
Brass/Chrome
Copper/Burnished

P09PNE3 *
Brass/Chrome
Copper/Burnished

2 induction zones



Induction



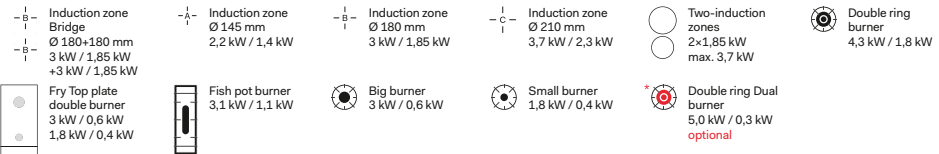
Electric oven

P09INE3 *
Brass/Chrome
Copper/Burnished

PI096NE3
Brass/Chrome
Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

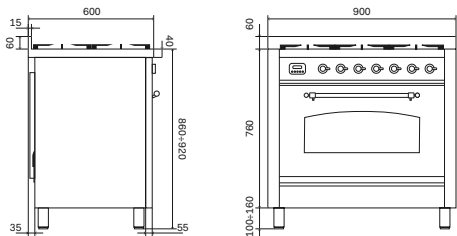
Consumption



Complements & accessories
→ p. 298



Technical drawing & dimensions



PD09N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



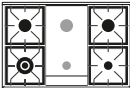
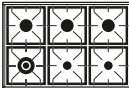
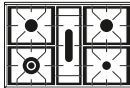
Noblesse frames
optional → p. 306

Available ovens

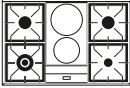
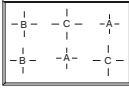
Electric oven	
Primary oven: OV 60 E3	Secondary oven: OV 30 E3
Maximum input: 2,45 kW	Maximum input: 2,4 kW

Configurations

Electric oven

6 burners + fry top** 	6 burners 	Fish burner 
PD09FNE3 *	PD096NE3 *	PD09PNE3 *
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

Electric oven

2 induction zones 	Induction 
PD09INE3 *	PDI096NE3
Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

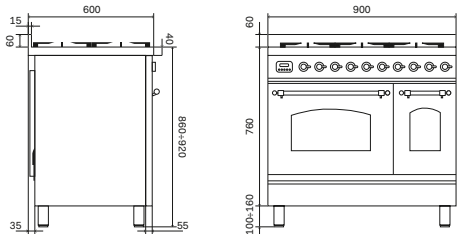
Consumption

 Induction zone Bridge Ø 180-180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-induction zones 2x1,85 kW max. 3,7 kW	 Double ring burner 4,3 kW / 1,8 kW
 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Fish pot burner 3,1 kW / 1,1 kW	 Big burner 3 kW / 0,6 kW	 Small burner 1,8 kW / 0,4 kW	 Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories
→ p. 298

Hood	AG90	Hood	ANB90	Ladle holder panel	AP4-90
			Brass/Chrome		
			Copper/Burnished		

Technical drawing & dimensions



P36N



Colour range

Body


Blue grey – BG


Antique white – AW


White – WH


Blue – MB


Stainless steel – SS


Matt graphite – MG


Glossy black – BK


Burgundy red – BU


Emerald green – EG


RAL Classic – RA
optional

Finishes
Knobs, handles, frames (optional)


Brass – G


Copper – P


Chrome – C


Burnished – B

Optional solid door version
optional

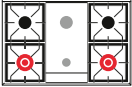
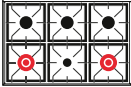
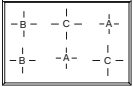
Order code: add letter "Q" before the "N" letter

Noblesse frames
optional → p. 306

Available ovens

Electric oven	
Primary oven:	Secondary oven:
OV 80 PY TFT S	WD
Maximum input:	Maximum input:
3,65 kW	0,6 kW

Configurations

	6 burners + fry top**	6 burners	Induction
			
Electric oven	P36FDDNSY	P366DDNSY	PI366NSY
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

 Induction zone
Bridge
Ø 180+180 mm
3 kW / 1,85 kW
+3 kW / 1,85 kW

 Induction zone
Ø 145 mm
2,2 kW / 1,4 kW

 Induction zone
Ø 180 mm
3 kW / 1,85 kW

 Induction zone
Ø 210 mm
3,7 kW / 2,3 kW

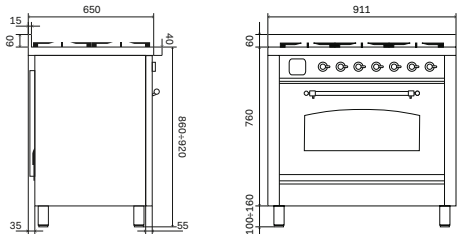
 Double ring Dual
burner
5,0 kW / 0,3 kW

 Fry Top plate
double burner
3 kW / 0,6 kW
1,8 kW / 0,4 kW

 Big burner
3 kW / 0,6 kW

 Small burner
1,8 kW / 0,4 kW

Technical drawing & dimensions



PD10N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 306

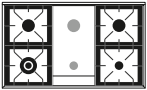
Available ovens

Electric oven	
Primary oven: OV 60 E3	Secondary oven: OV 40 E3
Maximum input: 2,45 kW	Maximum input: 2,6 kW

Configurations

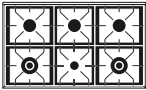
Electric oven

6 burners + fry top**



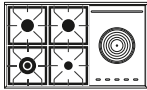
PD10FNE3 *
Brass/Chrome
Copper/Burnished

6 burners



PD106NE3 *
Brass/Chrome
Copper/Burnished

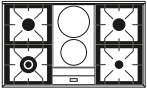
French top



PD10SNE3 *
Brass/Chrome
Copper/Burnished

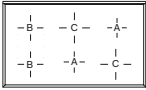
Electric oven

2 induction zones



PD10INE3 *
Brass/Chrome
Copper/Burnished

Induction



PDI106NE3
Brass/Chrome
Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

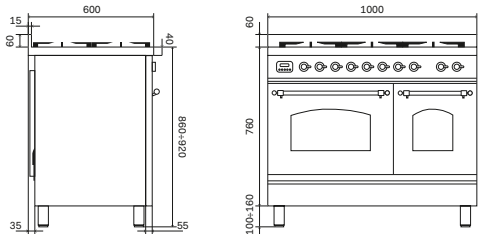
Induction zone Bridge Ø 180-180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-induction zones 2x1,85 kW max. 3,7 kW	French Top 3 kW / 0,6 kW
Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW	Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 298

Hood	AG100	Hood	ANB100	Ladle holder panel	AP4-100
			Brass/Chrome Copper/Burnished		

Technical drawing & dimensions



P12N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 306

Available ovens

Electric oven	
Primary oven: OV 80 E3	Secondary oven: OV 30 E3
Maximum input: 2,75 kW	Maximum input: 2,4 kW

Configurations

	7 burners	8 burners + fry top**	French top
Electric oven	P127NE3 * Brass/Chrome Copper/Burnished	P12FNE3 * Brass/Chrome Copper/Burnished	P12SNE3 * Brass/Chrome Copper/Burnished
	6 burners + fry top** + induction	Induction	
Electric oven	P12FINE3 * Brass/Chrome Copper/Burnished	P127NE3 Brass/Chrome Copper/Burnished	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

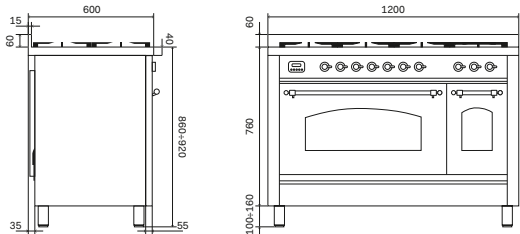
Consumption

Induction zone Bridge 210×380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Two-induction zones 2×1,85 kW max. 3,7 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW
French Top 3 kW / 0,6 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
Double ring Dual burner 5,0 kW / 0,3 kW optional					

Complements & accessories
→ p. 298

Hood	AG120	Hood	ANB120	Ladle holder panel	AP4-120
			Brass/Chrome Copper/Burnished		

Technical drawing & dimensions



P15N



Colour range
Body



Optional solid door version
optional

Order code: add letter "Q" before the "N" letter

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 306

Available ovens

Electric oven	
Primary oven: OV 80 E3	Secondary oven: OV 60 E3
Maximum input: 2,75 kW	Maximum input: 2,45 kW

Configurations

7 burners + fry top** + french top	9 burners + fry top**	French top
Electric oven		
P15FSNE3 *	P15FNE3 *	P15SNE3 *
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

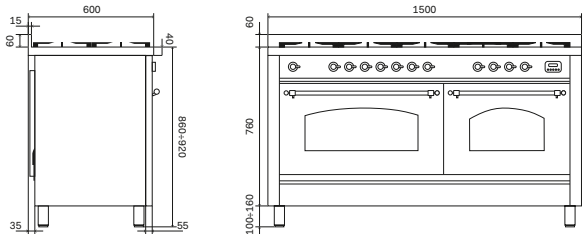
Consumption

French Top 3 kW / 0,6 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
* Double ring Dual burner 5,0 kW / 0,3 kW optional					

Complements & accessories
→ p. 298

Hood	AG150	Hood	ANB150	Ladle holder panel	AP4-150
		Brass/Chrome			
		Copper/Burnished			

Technical drawing & dimensions



Professional Plus

The Professional Plus range cookers are inspired by the kitchens of the best restaurants, bringing robustness, ergonomics and operability to the domestic space. They offer various set up options, from double ovens to gas or induction hobs.

Available gas hobs range from 60 cm up to 150 cm with up to 8 burners and can be integrated with coup de feu and fry top. Induction hobs are flush-mounted, from 90 cm up to 120 cm: the latter version is equipped with no less than 7 cooking zones and the bridge function.

The option of choosing different sizes, standard colours or upon request, the option of RAL colours, and metallic finishes, allows it to blend perfectly in any interior.

Colour range

Body



Blue
grey – BG



White – WH



Stainless
steel – SS



Matt graphite
– MG



Glossy
black – BK



RAL Classic – RA
optional

Finishes

Knobs, handles



Brushed



Dual gas burners
with power up to 5
kW optional



Total Black brass
flame spreader
with non-stick
nanotechnological
treatment



Highly
specialised
hobs.



Hob with cast iron
pan supports.



One control for
both ovens



Precise electronic
temperature
control



Door and drawer
with soft-closing
system



Cold door with
triple removable
glass

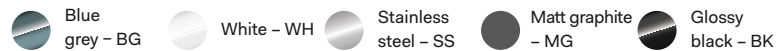


Steam
discharge



↑ P15FWE3/SS
Professional Plus 150 cm range cooker
Stainless steel body and brushed Metal finishes

Abacus of colours and finishes



Professional knobs: visibly functional.

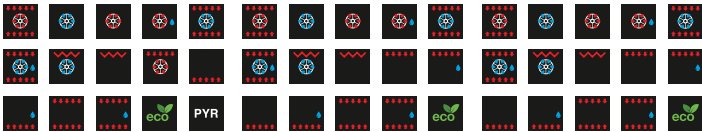
Created exclusively for Professional Plus range cookers, knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



Ovens available for Professional Plus range cookers

General features	OV80 PY TFT S	OV80 E3	OV60 E3
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
Cavity features			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	64,5×36,5×41 cm	43,7×36×41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

Functions



OV40 E3	OV30 E3
40 cm mini electronic static oven	30 cm mini electronic static oven
A+	A+
5	5
30-250°C	30-250°C
electronic	electronic
Yes	Yes
-	-
Internal light	Internal light
Yes	Yes
Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
cooling tangential	cooling tangential
Yes	Yes
with easy clean enamel	with easy clean enamel
36,5×35,5×44 cm	27,5×35,5×44 cm
57 L	43 L
Yes	Yes
-	-
Yes	Yes
with electronic probe	with electronic probe
2,6 kW	2,4 kW
850 W	800 W
950 W	800 W
1600 W	1500 W
-	-
-	-



P06W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven
Primary oven:
OV 60 E3
Maximum input:
2,45 kW

Configurations

4 burners



Induction



Electric oven

P06WE3 *
Brushed

PI064WE3
Brushed

Consumption

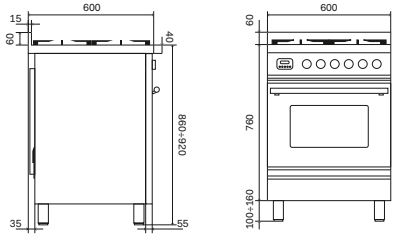
- Induction zone Bridge
Ø 180+180 mm
3 kW / 1,85 kW
+3 kW / 1,85 kW
- Induction zone
Ø 145 mm
2,2 kW / 1,4 kW
- Induction zone
Ø 180 mm
3 kW / 1,85 kW
- Induction zone
Ø 210 mm
3,7 kW / 2,3 kW
- Double ring burner
4,3 kW / 1,8 kW
- Big burner
3 kW / 0,6 kW
- Small burner
1,8 kW / 0,4 kW
- Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

→ p. 298

Hood AGQ60 Ladle holder panel AP4-60

Technical drawing & dimensions



P07W



Colour range
Body

- 
Blue grey – BG
- 
White – WH
- 
Stainless steel – SS
- 
Matt graphite – MG
- 
Glossy black – BK


RAL Classic – RA
optional

Finishes
Knobs, handles

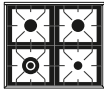
- 
Satin

Available ovens

Electric oven
Primary oven:
OV 60 E3
Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

P07WE3 *
Brushed

Consumption

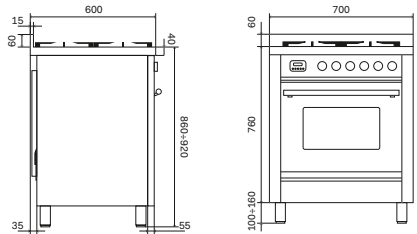
-  Double ring burner
4,3 kW / 1,8 kW
-  Big burner
3 kW / 0,6 kW
-  Small burner
1,8 kW / 0,4 kW
-  * Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

→ p. 298

Hood AGQ70 Ladle holder panel AP4-70

Technical drawing & dimensions



P09W



Colour range
Body



Finishes
Knobs, handles

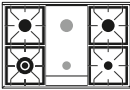


Available ovens

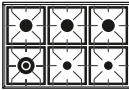
Electric oven
Primary oven:
OV 80 E3
Maximum input:
2,75 kW

Configurations

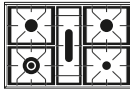
6 burners + fry top**



6 burners



Fish burner



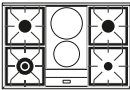
Electric oven

P09FWE3 *
Brushed

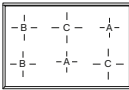
P096WE3 *
Brushed

P09PWE3 *
Brushed

2 induction zones



Induction



Electric oven

P09IWE3 *
Brushed

P096WE3
Brushed

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-induction zones 2x1,85 kW max. 3,7 kW	Double ring burner 4,3 kW / 1,8 kW
Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW	Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 298

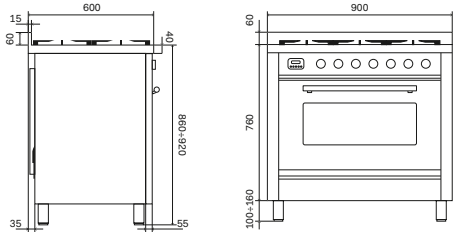
Hood

AGQ90

Ladle holder panel

AP4-90

Technical drawing & dimensions



PD09W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven	
Primary oven: OV 60 E3	Secondary oven: OV 30 E3
Maximum input: 2,45 kW	Maximum input: 2,4 kW

Configurations

	6 burners + fry top**	6 burners	Fish burner
Electric oven	PD09FWE3 * Brushed	PD096WE3 * Brushed	PD09PWE3 * Brushed
	2 induction zones	Induction	
Electric oven	PD09IWE3 * Brushed	PDI096WE3 Brushed	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

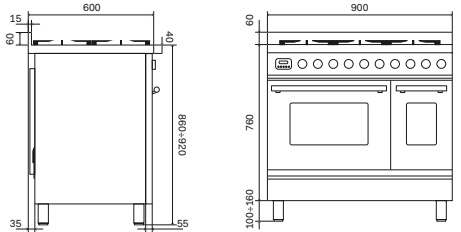
Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-induction zones 2x1,85 kW max. 3,7 kW	Double ring burner 4,3 kW / 1,8 kW
Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW	Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 298

Hood	AGQ90	Ladle holder panel	AP4-90
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Technical drawing & dimensions



P36W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven

Primary oven:
OV 80 PY TFT S

Maximum input:
3,65 kW

Secondary oven:
WD

Maximum input:
0,6 kW

Configurations

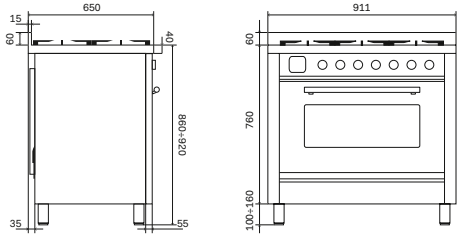
6 burners + fry top**	6 burners	Induction
P36FDDWSY	P366DDWSY	PI366WSY
Brushed	Brushed	Brushed

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Double ring Dual burner 5,0 kW / 0,3 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW
Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW				

Technical drawing & dimensions



PD10W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven	
Primary oven: OV 60 E3	Secondary oven: OV 40 E3
Maximum input: 2,45 kW	Maximum input: 2,6 kW

Configurations

	6 burners + fry top**	6 burners	French top
Electric oven	PD10FWE3 * Brushed	PD106WE3 * Brushed	PD10SWE3 * Brushed
	2 induction zones	Induction	
Electric oven	PD10IWE3 * Brushed	PDI106WE3 Brushed	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

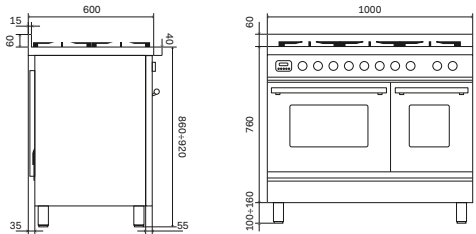
Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-induction zones 2x1,85 kW max. 3,7 kW	French Top 3 kW / 0,6 kW
Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW	Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 298

Hood	AGQ100	Ladle holder panel	AP4-100
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Technical drawing & dimensions



P12W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven	
Primary oven: OV 80 E3	Secondary oven: OV 30 E3
Maximum input: 2,75 kW	Maximum input: 2,4 kW

Configurations

	7 burners	8 burners + fry top**	French top
Electric oven	P127WE3 * Brushed	P12FWE3 * Brushed	P12SWE3 * Brushed
	6 burners + fry top** + induction	Induction	
Electric oven	P12FIWE3 * Brushed	P127WE3 Brushed	

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

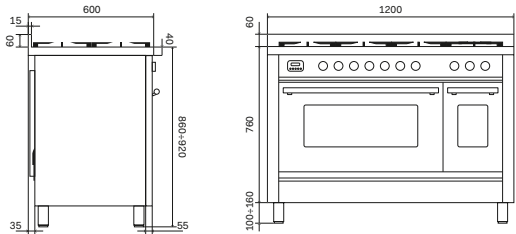
Induction zone Bridge 210×380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Two-induction zones 2×1,85 kW max. 3,7 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW
French Top 3 kW / 0,6 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
Double ring Dual burner 5,0 kW / 0,3 kW optional					

Complements & accessories

→ p. 298

Hood	AGQ120	Ladle holder panel	AP4-120
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Technical drawing & dimensions



P15W



Colour range
Body



Finishes
Knobs, handles



Available ovens

Electric oven	
Primary oven: OV 80 E3	Secondary oven: OV 60 E3
Maximum input: 2,75 kW	Maximum input: 2,45 kW

Configurations

7 burners + fry top** + french top	9 burners + fry top**	French top
Electric oven P15FSWE3 * Brushed	Electric oven P15FWE3 * Brushed	Electric oven P15SWE3 * Brushed

* replace the Fry Top with the KGRFT002 grids (p. 311) for standard use of the two burners

Consumption

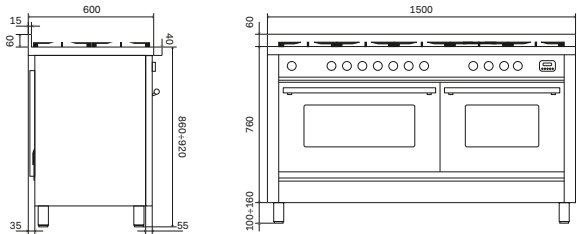
French Top 3 kW / 0,6 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
* Double ring Dual burner 5,0 kW / 0,3 kW optional					

Complements & accessories

→ p. 298

Hood	AGQ150	Ladle holder panel	AP4-150
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Technical drawing & dimensions



182 — 183

Ovens, blast chillers and vacuum drawers

- Panoramagic
- Nostalgie
- Professional Plus

→ 645NTZ41/MGB
400° C multi-function pizza oven
Matt graphite with brass finishes, Nostalgie

VM615SC/MGB
Built-in vacuum packing machine
Matt graphite, Nostalgie

→ OV601NTPV/MGB
Electric oven, tempered glass,
60 cm, 30-320°C



Panoramagic

The dimensions of Panoramagic in-built ovens are ideal for every space and need: 60 cm, 90 cm or 30" (76 cm). Both elegant and rational in design, they feature professional technologies to guarantee perfect cooking results: from the Quick Start quick preheating, to the precise temperature control, to the steam discharge for more or less wet cooking.

The electronic TFT touch display, which allows constant control and monitoring of all oven functions, is combined with the large knob with integrated LED, the unmistakable aesthetic signature of the Panoramagic collection.

Colour range

Body



Stainless
steel – SS



Matt black
– MK

Finishes

Knobs, handles



Satin



4,3" full touch display



Door with soft-closing system



Precise electronic temperature control



Steam discharge



Cooking probe



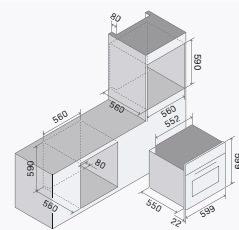
Cold door with triple removable glass



↑ OV91PMT3/SS
Built-in electric oven
Panoramagic 90 cm
Stainless steel with satin finishes

OV60PMT3-MK

60 cm electronic oven, painted steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range



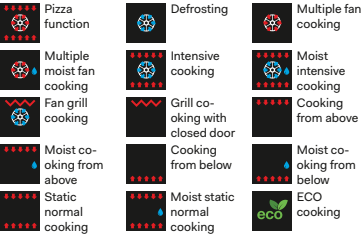
Matt black - MK

Finishes



Satin

Functions

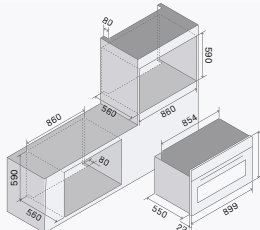


Order code: OV60PMT3-MK

Brushed

OV91PMT3-MK

Electric oven, painted steel, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,95 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Colour range



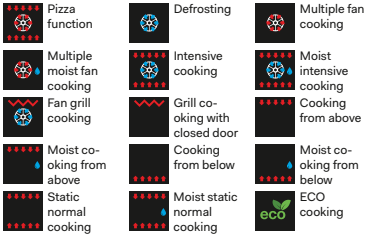
Matt black - MK

Finishes



Satin

Functions



Order code: OV91PMT3-MK

Brushed

OV30PMT3-MK

Electric oven, painted steel, 76 cm, 30-320°C



General features

- Energy class A
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64×43,3×41 cm
- Capacity 114 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- Maximum input 3,1 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1560 W
- Electric grill 3000 W
- Circular heating element 2×1050 W

Colour range



Matt black - MK

Finishes



Satin

Functions

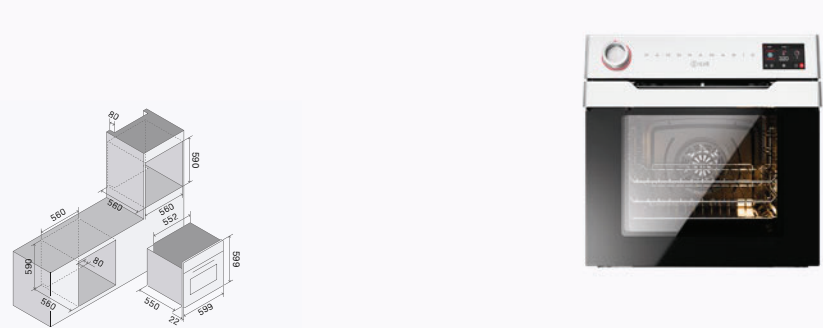
- Pizza function
- Defrosting
- Multiple fan cooking
- Moist moist fan cooking
- Intensive cooking
- Moist intensive cooking
- Fan grill cooking
- Grill co-oking with closed door
- Cooking from above
- Moist co-oking from above
- Cooking from below
- Moist co-oking from below
- Static normal cooking
- Moist static normal cooking
- ECO cooking

Order code: OV30PMT3-MK

Brushed

OV60PMT3

Electric oven, stainless steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

Colour range



Stainless steel - SS

Finishes



Satin

Functions

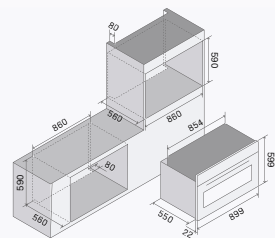
- Pizza function
- Defrosting
- Multiple fan cooking
- Moist moist fan cooking
- Intensive cooking
- Moist intensive cooking
- Fan grill cooking
- Grill co-oking with closed door
- Cooking from above
- Moist co-oking from above
- Cooking from below
- Moist co-oking from below
- Static normal cooking
- Moist static normal cooking
- ECO cooking

Order code: OV60PMT3

Brushed

OV91PMT3

Electric oven, stainless steel, 90 cm, 30-300°C



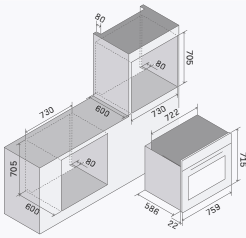
General features	Cavity features	Consumptions
• Energy class A • Operating temperature 30-300°C • Programmer electronic touch TFT • Electronic temperature control • Cooking probe • Lighting double internal light • Automatic light switch-on when door opens • Full glass oven door • Soft-closing door • Door glass with triple glass (EN60335-2-6-11.101) • High density insulation • Ventilation cooling tangential • Child safety	• Muffle with easy clean enamel • Internal dimensions 74×36,5×41 cm • Capacity 110 L • Steam discharge controlled with dry or moist cooking option • Folding grill heating element • Rotisserie spit diagonal • Thermostat with electronic probe	• Maximum input 2,95 kW • Top electrical heating element 1200 W • Bottom electrical heating element 1560 W • Electric grill 2150 W • Circular heating element 2100 W

Colour range	Finishes	Functions
 Stainless steel - SS	 Satin	 Pizza function  Multiple moist fan cooking  Fan grill cooking  Moist co-oking from above  Static normal cooking  Defrosting  Intensive cooking  Grill co-oking with closed door  Cooking from below  Moist static normal cooking  Multiple fan cooking  Moist intensive cooking  Cooking from above  Moist co-oking from below  ECO cooking

Order code: OV91PMT3
Brushed

OV30PMT3

Electric oven, stainless steel, 76 cm, 30-320°C



General features	Cavity features	Consumptions
• Energy class A • Operating temperature 30-320°C • Programmer electronic touch TFT • Electronic temperature control • Cooking probe • Lighting double internal light • Automatic light switch-on when door opens • Full glass oven door • Soft-closing door • Door glass with triple glass (EN60335-2-6-11.101) • High density insulation • Ventilation cooling tangential • Child safety	• Muffle with easy clean enamel • Internal dimensions 64×43,3×41 cm • Capacity 114 L • Steam discharge controlled with dry or moist cooking option • Folding grill heating element • Thermostat with electronic probe	• Maximum input 3,1 kW • Top electrical heating element 1200 W • Bottom electrical heating element 1560 W • Electric grill 3000 W • Circular heating element 2x1050 W

Colour range	Finishes	Functions
 Stainless steel - SS	 Satin	 Pizza function  Multiple moist fan cooking  Fan grill cooking  Moist co-oking from above  Static normal cooking  Defrosting  Intensive cooking  Grill co-oking with closed door  Cooking from below  Moist static normal cooking  Multiple fan cooking  Moist intensive cooking  Cooking from above  Moist co-oking from below  ECO cooking

Order code: OV30PMT3
Brushed

Nostalgie

The Nostalgie series of built-in appliances for vertical cooking consists of ovens, blast chillers and vacuum drawers.

The Nostalgie ovens echo the aesthetics of the collection in the colours and finishes for knobs and handles. They are available in different sizes (from 60 cm up to 90 cm), offering an ideal capacity for every space and need. Equipped with a 4.3-inch TFT screen, they guarantee perfectly even cooking thanks to electronic temperature control up to 320°C. Among the ovens in the Nostalgie collection, you can also choose compact models: Ultracombi and Pizza Oven 400°. The former combines two by two the three types of cooking available: convection, steam and microwave. The second, on the other hand, with a temperature range from 30°C to 400°C, is ideal for any cooking: in addition, it offers the possibility of using the maximum temperature to cook a pizza in two minutes, just like in a pizzeria.

Blast chillers and vacuum drawers complete the range. The blast chiller is equipped with many useful functions for fast, quality cooking: it allows you to switch from oven heat to -3°C or room temperature to -20°C in a very short time, for safe storage, optimised kitchen work and reduced waste. The vacuum drawer adds an additional preservation mode and allows sous vide cooking, respecting the authentic flavours and nutritional properties of solid and liquid foods.

Colour range

Body



Blue grey – BG



White – WH



Antique white – AW



Stainless steel – SS



Matt graphite – MG



Burgundy red – BU



RAL Classic – RA
optional

Finishes

Knobs, handles



Brass – G



Chrome – C



Burnished – B



Electronic control of point temperature



Door with soft-closing system



Cold door with triple removable glass



Humidity control



Quick start



↑ 645SNZT4/MGG
Built-in 400° Pizza oven
Matt graphite body and Brass finishes

OV601NTPY

Pyrolytic electric oven, stainless steel or painted steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

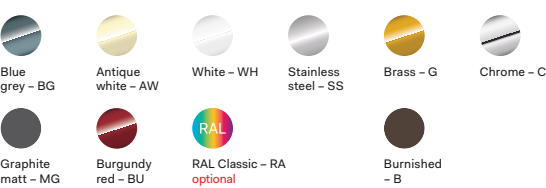
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range

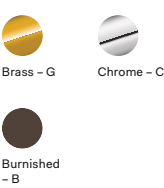


Order code: OV601NTPY

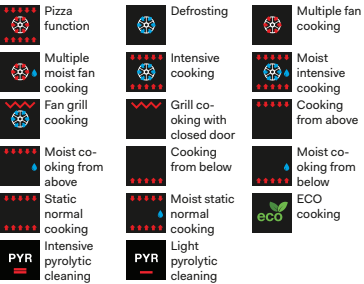
Brass/Chrome

Burnished

Finishes



Functions



OV601NT3

Electric oven, stainless steel or painted steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

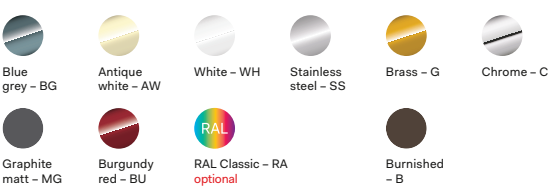
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range

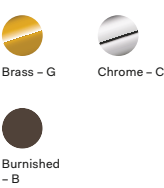


Order code: OV601NT3

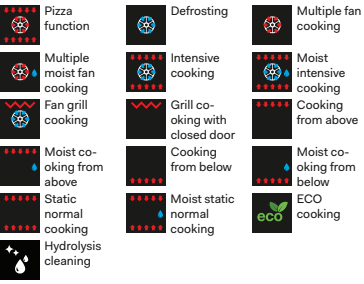
Brass/Chrome

Burnished

Finishes



Functions



OV601NL3

Electric oven, stainless steel or painted steel, 60 cm, 30-300°C



General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

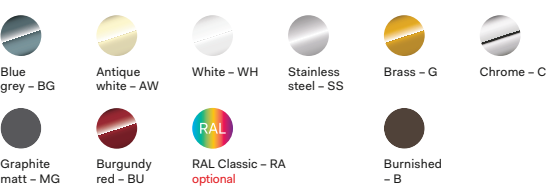
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

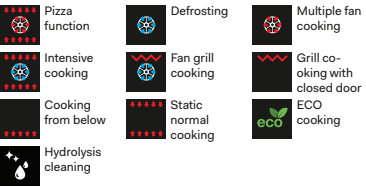
- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range



Finishes

Functions



Order code: OV601NL3

Brass/Chrome

Burnished

645NHSW1

Compact triple-purpose oven: hot air, steam, microwave, stainless steel or painted steel, 60 cm, 30-250°C



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting halogen internal light
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

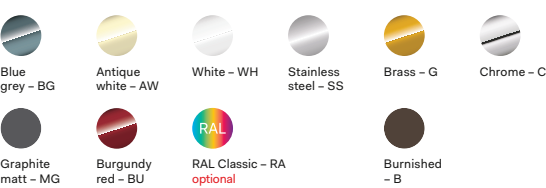
Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

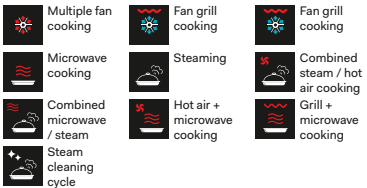
- | | |
|----------------------------|--------|
| • Maximum input | 3,4 kW |
| • Electric grill | 1900 W |
| • Circular heating element | 1600 W |
| • Steam generator | 1200 W |
| • Microwave generator | 1600 W |

Colour range



Finishes

Functions



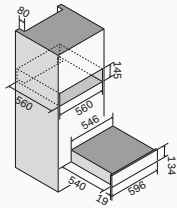
Order code: 645NHSW1

Brass/Chrome

Burnished

VM615SC

Built-in vacuum drawer, stainless steel or painted steel, 60 cm



General features

- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

Cavity features

- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

Consumption

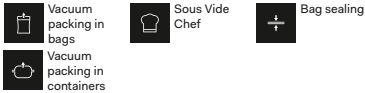
- Maximum input: 240 W

Colours



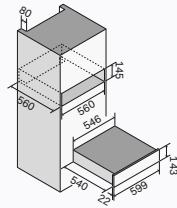
Code: VM615SC

Functions



615NWDPP

Built-in warming drawer, stainless steel or painted steel, 60 cm, 40-80°C



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation

Cavity features

- Analogue thermostat
- Internal dimensions 41×50×12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



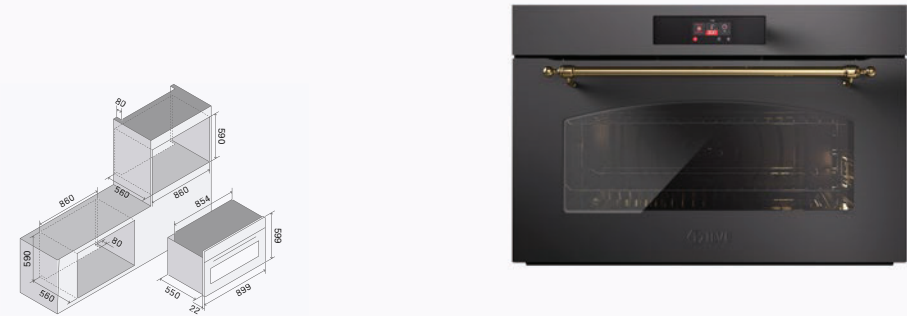
Code: 615NWDPP

Functions



OV91NT31

Electric oven, stainless steel or painted steel, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

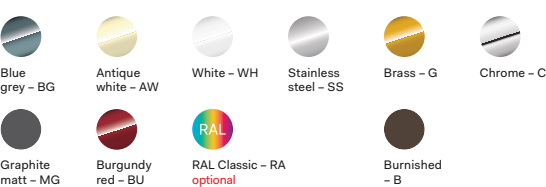
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,95 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Colour range



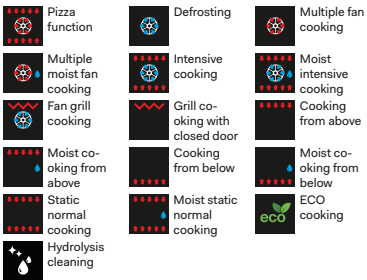
Order code: OV91NT31

Brass/Chrome

Burnished

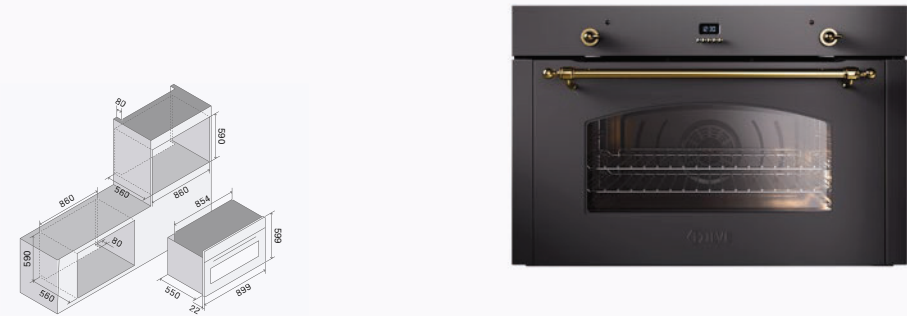
Finishes

Functions



OV90SNE3

Electric oven, stainless steel or painted steel, 90 cm, 30-300°C



General features

- Energy class A+
- Operating temperature 30-300°C
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

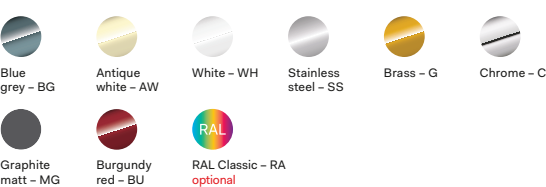
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Colour range

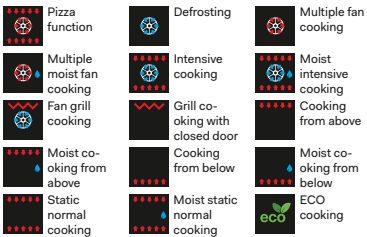


Order code: OV90SNE3

Brass/Chrome

Finishes

Functions



Professional Plus

Professional Plus ovens are top of the range in terms of performance and versatility: in double compositions, horizontal or column, they fit in every space. All fitted with electronic temperature control, they allow you to choose manifold functions for perfect cooking every time.

In stainless steel or the total black version in tempered glass, they offer a choice of different sizes, from 60 cm to 90 cm: in the 30-inch version, the capacity is up to 114 L. Completing the range are the two Ultracombi compact ovens and 400° Pizza oven. High professionalism also in the blast chiller, to go from the oven temperature to that of the refrigerator (-3°C), or from room to freezer temperature (-20°C) in a very short time and in total safety. Plus, with vacuum you can cook sous vide like real chefs, as well as prolong and improve food preservation.

Colour range

Body



Blue grey – BG



White – WH



Stainless steel – SS



Matt graphite – MG



Glossy black – BK



Glossy black glass – BK



RAL Classic – RA
optional

Finishes

Knobs, handles



Brushed



Electronic control of point temperature



Door with soft-closing system



Cold door with triple removable glass



Humidity control



↑ 645GTZ41/BK
Built-in 400° Pizza Oven
Body Black tempered glass
and opaque black finishes

OV601GTPY

Pyrolytic electric oven, tempered glass, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

Colour range



Glossy black glass - BK

Finishes



Matt black

Order code: OV601GTPY

Black matt

Functions

- | | | |
|------------------------------|-----------------------------------|-----------------------------|
| Pizza function | Defrosting | Multiple fan cooking |
| Multiple moist fan cooking | Intensive cooking | Moist intensive cooking |
| Fan grill cooking | Grill co-cooking with closed door | Cooking from above |
| Moist co-cooking from above | Cooking from below | Moist co-cooking from below |
| Static normal cooking | Moist static normal cooking | ECO cooking |
| Intensive pyrolytic cleaning | Light pyrolytic cleaning | |

OV601GT3

Electric oven, tempered glass, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

Colour range



Glossy black glass - BK

Finishes



Matt black

Order code: OV601GT3

Black matt

Functions

- | | | |
|-----------------------------|-----------------------------------|-----------------------------|
| Pizza function | Defrosting | Multiple fan cooking |
| Multiple moist fan cooking | Intensive cooking | Moist intensive cooking |
| Fan grill cooking | Grill co-cooking with closed door | Cooking from above |
| Moist co-cooking from above | Cooking from below | Moist co-cooking from below |
| Static normal cooking | Moist static normal cooking | ECO cooking |
| Hydrolysis cleaning | | |

OV601GL3

Electric oven, tempered glass, 60 cm, 30-300°C



General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range



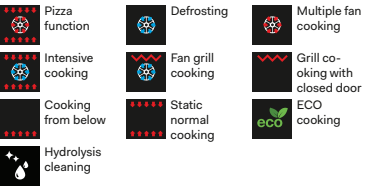
Glossy black glass - BK

Finishes



Matt black

Functions

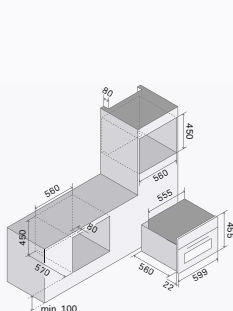


Order code: OV601GL3

Black matt

645GHSW1

Compact triple-purpose oven: hot air, steam, microwave, tempered glass, 60 cm, 30-250°C



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting halogen internal light
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

- | | |
|----------------------------|--------|
| • Maximum input | 3,4 kW |
| • Electric grill | 1900 W |
| • Circular heating element | 1600 W |
| • Steam generator | 1200 W |
| • Microwave generator | 1600 W |

Colour range



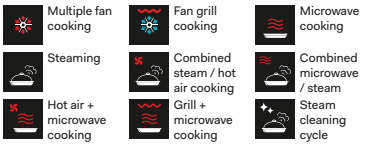
Glossy black glass - BK

Finishes



Matt black

Functions

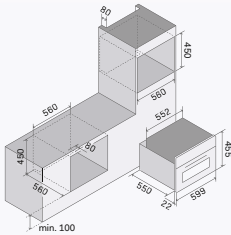


Order code: 645GHSW1

Black matt

645GTZ41

Compact 400°C electric oven, tempered glass, 60 cm, 30-400°C



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting internal light
- Door glass with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge controlled with dry or moist cooking option
- Thermostat with electronic probe

Consumptions

- Maximum input 2,9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2000 W

Colour range



Glossy black glass - BK

Finishes



Matt black

Functions

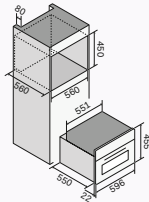
Pizza function	Defrosting	Quick start
Intensive cooking	Moist intensive cooking	Fan grill cooking
Grill cooking with closed door	Cooking from above	Moist cooking from above
Cooking from below	Moist cooking from below	Static normal cooking
Moist static normal cooking	Multiple fan cooking	Multiple moist fan cooking
ECO cooking		

Order code: 645GTZ41

Black matt

BC645STC

Built-in blast chiller, tempered glass



General features

- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

Consumption

- Maximum input: 300 kW

Colours



Glossy black glass - BK

Finishes



Matt black

Functions

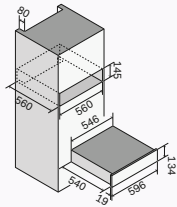
Proofing	Slow cooking	Ready-to-eat foods
Blast chilling	Microcrystalline freezing	Pre-cooling
Chilled beverages	Pre-cooling	Defrosting
Raw fish	Storage at 0°C	

Code: BC645STC

Nero opaco

VM615S

Built-in vacuum drawer, glossy black tempered glass, 60 cm



General features

- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

Cavity features

- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

Consumption

- Maximum input: 240 W

Colours



Glossy black glass - BK

Functions



Vacuum packing in bags



Sous Vide Chef



Bag sealing

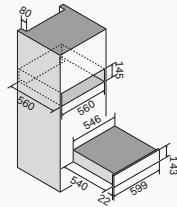


Vacuum packing in containers

Code: VM615S

615GWDPP

Built-in heated drawer, glossy black tempered glass, 60 cm, 40-80°C



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation

Cavity features

- Analogue thermostat
- Internal dimensions 41×50×12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



Glossy black glass - BK

Functions



Internal light

Code: 615GWDPP

OV91GT31

Electric oven, tempered glass, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- Maximum input 2,95 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1560 W
- Electric grill 2150 W
- Circular heating element 2100 W

Colour range

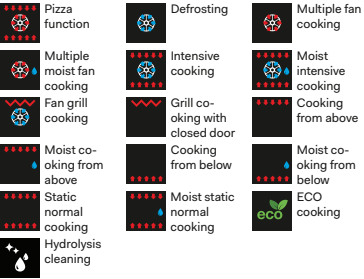


Order code: OV91GT31
Black matt

Finishes

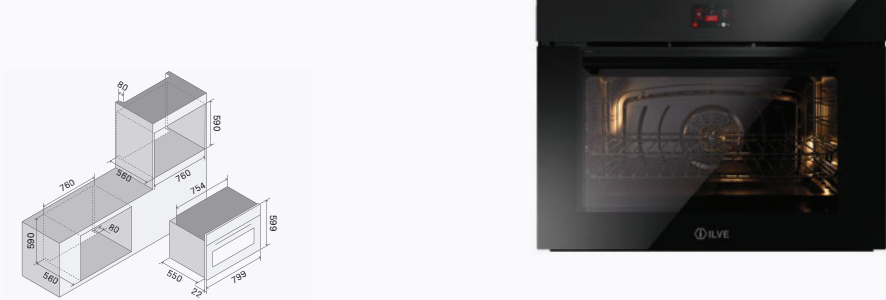


Functions



OV80GT31

Electric oven, tempered glass, 80 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

Colour range

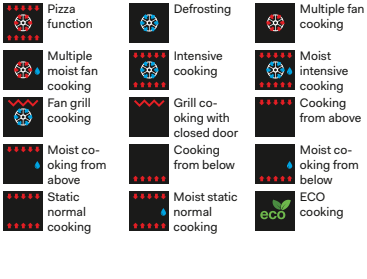


Order code: OV80GT31
Black matt

Finishes

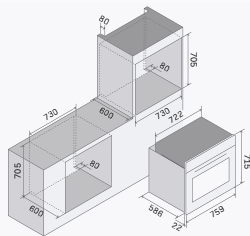


Functions



OV30GT31

Electric oven, tempered glass, 76 cm, 30-320°C



General features

- Energy class A
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64×43,3×41 cm
- Capacity 114 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|----------|
| • Maximum input | 3,1 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 3000 W |
| • Circular heating element | 2×1050 W |

Colour range



Glossy black glass - BK

Finishes



Matt black

Functions

- | | | |
|----------------------------|--------------------------------|--------------------------|
| Pizza function | Defrosting | Multiple fan cooking |
| Multiple moist fan cooking | Intensive cooking | Moist intensive cooking |
| Fan grill cooking | Grill cooking with closed door | Cooking from above |
| Moist cooking from above | Cooking from below | Moist cooking from below |
| Static normal cooking | Moist static normal cooking | eco cooking |

Order code: OV30GT31

Black matt



OV601STPY

Pyrolytic electric oven, stainless steel or painted steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

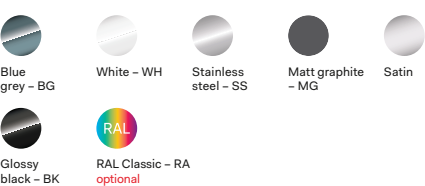
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range



Finishes

Order code: OV601STPY

Brushed

Functions
Pizza function
Multiple moist fan cooking
Fan grill cooking
Moist co-cooking from above
Static normal cooking
Intensive pyrolytic cleaning
Defrosting
Intensive cooking
Grill co-cooking with closed door
Cooking from below
Moist static normal cooking
Light pyrolytic cleaning
Multiple fan cooking
Moist intensive cooking
Cooking from above
Moist co-cooking from below
ECO cooking

OV601ST3

Electric oven, stainless steel or painted steel, 60 cm, 30-320°C



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

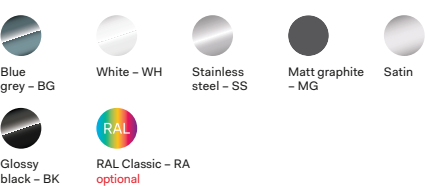
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Colour range



Finishes

Order code: OV601ST3

Brushed

Functions
Pizza function
Multiple moist fan cooking
Fan grill cooking
Moist co-cooking from above
Static normal cooking
Hydrolysis cleaning
Defrosting
Intensive cooking
Grill co-cooking with closed door
Cooking from below
Moist static normal cooking
ECO cooking
Multiple fan cooking
Moist intensive cooking
Cooking from above
Moist co-cooking from below
ECO cooking

OV601SL3

Electric oven, stainless steel or painted steel, 60 cm, 30-300°C



General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

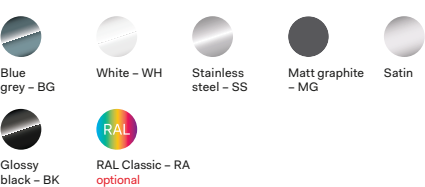
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

• Maximum input	2,45 kW
• Top electrical heating element	1000 W
• Bottom electrical heating element	1100 W
• Electric grill	2100 W
• Circular heating element	2100 W

Colour range



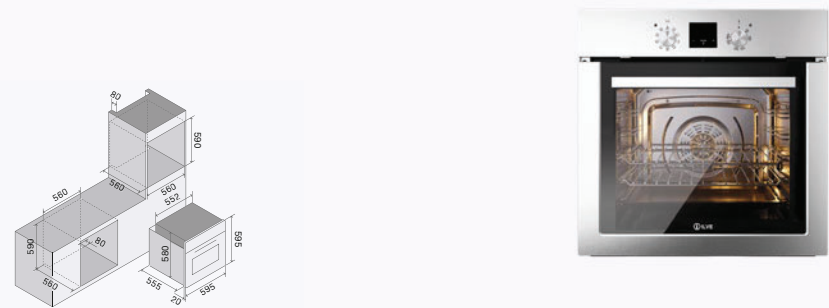
Finishes

Order code: OV601SL3

Brushed

OV60SMPVS1

Electric multi-function oven, stainless steel, 60 cm, 50-270°C



General features

- Energy class A
- Operating temperature 50-270°C
- Programmer electronic
- Lighting internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 47,5×35×41 cm
- Capacity 69 L
- Thermostat analogue

Consumptions

• Maximum input	2,6 kW
• Top electrical heating element	1200 W
• Bottom electrical heating element	1100 W
• Electric grill	1400 W
• Circular heating element	2000 W

Colour range



Finishes

Order code: OV60SMPVS1

Brushed

Functions



Order code: OV601SL3

Brushed

Functions

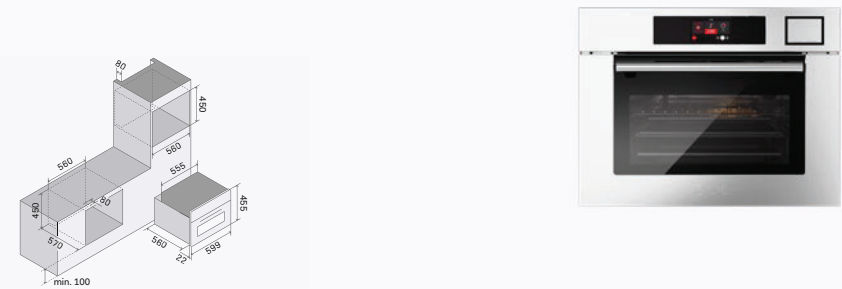


Order code: OV60SMPVS1

Brushed

645SHSW1

Compact triple-purpose oven: hot air, steam, microwave, stainless steel or painted steel, 60 cm, 30-250°C



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting halogen internal light
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

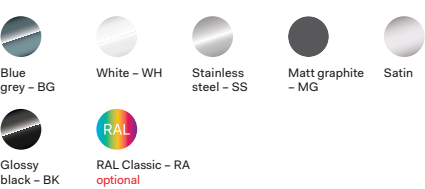
Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

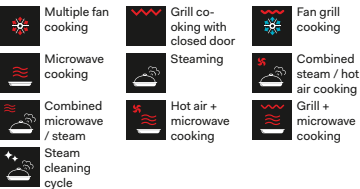
- | | |
|----------------------------|--------|
| • Maximum input | 3,4 kW |
| • Electric grill | 1900 W |
| • Circular heating element | 1600 W |
| • Steam generator | 1200 W |
| • Microwave generator | 1600 W |

Colour range



Finishes

Functions

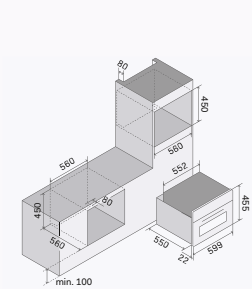


Order code: 645SHSW1

Brushed

645STZ41

Compact 400°C electric oven, stainless steel or painted steel, 60 cm, 30-400°C



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting internal light
- Door glass with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44×21×40,5 cm
- Capacity 37 L
- Steam discharge controlled with dry or moist cooking option
- Thermostat with electronic probe

Consumptions

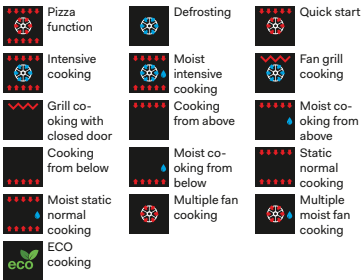
- | | |
|-------------------------------------|--------|
| • Maximum input | 2,9 kW |
| • Top electrical heating element | 900 W |
| • Bottom electrical heating element | 1300 W |
| • Electric grill | 1600 W |
| • Circular heating element | 2000 W |

Colour range



Finishes

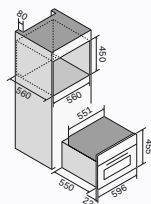
Functions



Order code: 645STZ41

Brushed

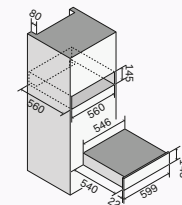
Built-in blast chiller, stainless steel or painted steel



- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

- AISI 304 stainless steel muffle
- Capacity 40 L

- Maximum input: 300 kW



- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

- Maximum input: 240 W

Blue
grey – BG



 Satin

Proofing	Slow cooking	Ready-to-eat foods
Blast chilling	Microcrystalline freezing	Pre-cooling
Chilled beverages	Pre-cooling	Defrosting
Raw fish	Storage at 0°C	

Blue
grey – BG



Antique
white – AW



White – WH



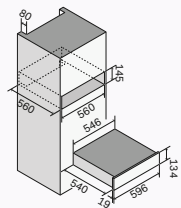
Stainless
steel – SS

- Vacuum packing in bags
- Vacuum packing in containers
- Sous Vide Chef
- Bag sealing

Built-in vacuum drawer, stainless steel or painted steel, 60 cm

615NWDPP

Built-in warming drawer, stainless steel or painted steel, 60 cm, 40-80°C



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation

Cavity features

- Analogue thermostat
- Internal dimensions 41×50×12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



Blue
grey – BG



Antique
white – AW



White – WH



Stainless
steel – SS



Matt graphite
– MG



Borgundy
red – BU



RAL Classic – RA
optional

Functions



Internal
light

Code: 615NWDPP



OV91ST31

Electric oven, stainless steel or painted steel, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

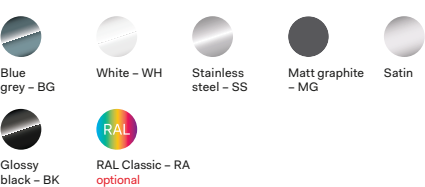
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,95 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

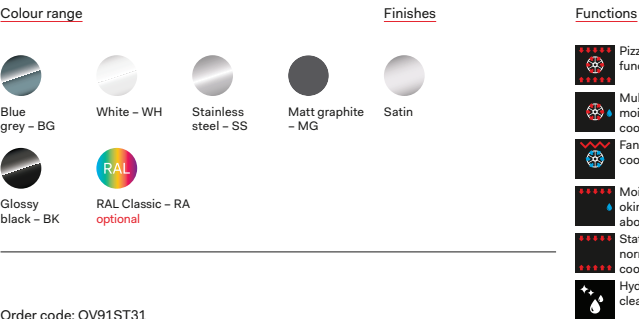
Colour range



Finishes

Order code: OV91ST31

Brushed



OV90SM3

Electric multi-function oven, stainless steel or painted steel, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Lighting double internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

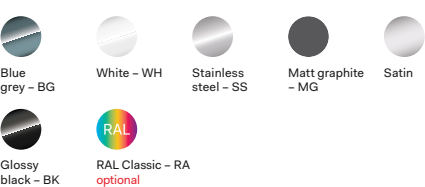
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

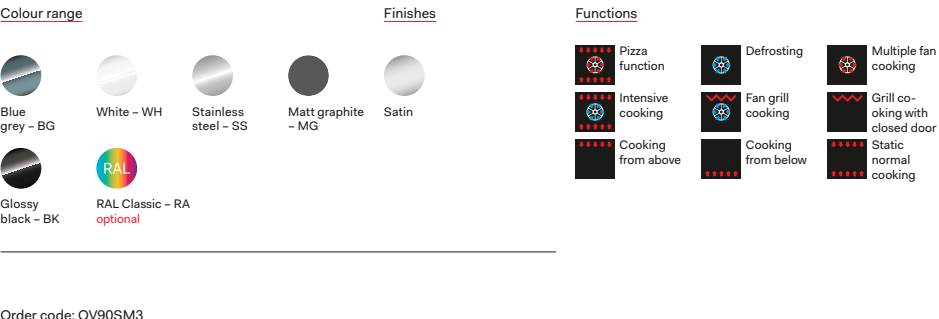
Colour range



Finishes

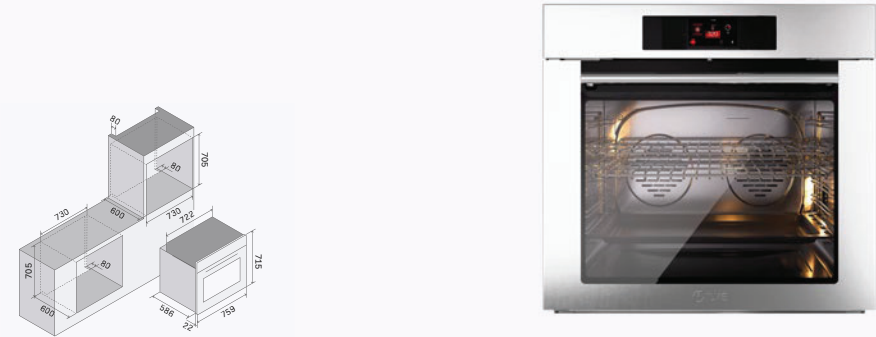
Order code: OV90SM3

Brushed



OV30ST31

Electric oven, stainless steel or painted steel, 76 cm, 30-320°C



General features

- Energy class A
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

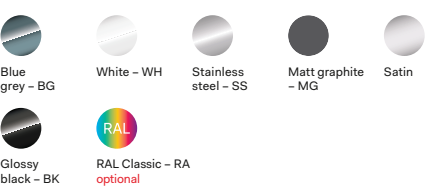
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64×43,3×41 cm
- Capacity 114 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

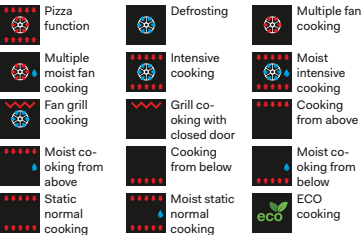
- | | |
|-------------------------------------|----------|
| • Maximum input | 3,1 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 3000 W |
| • Circular heating element | 2×1050 W |

Colour range



Finishes

Functions

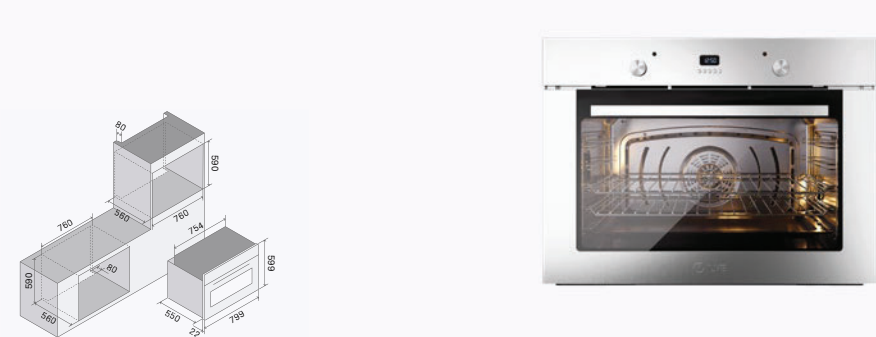


Order code: OV30ST31

Brushed

OV80SM3

Electric multi-function oven, stainless steel or painted steel, 80 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

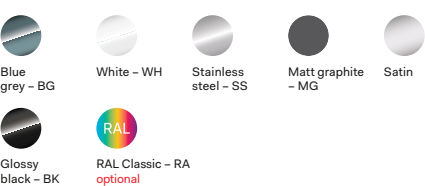
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Colour range



Finishes

Functions

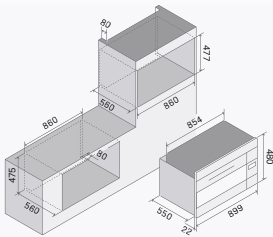


Order code: OV80SM3

Brushed

OV948SLE3

Electric oven, stainless steel or painted steel, 90 cm, 30-300°C



General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

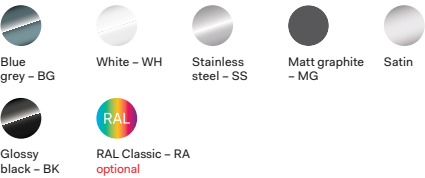
Cavity features

- Internal dimensions 64,5x36,5x41 cm
- Capacity 97 L
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

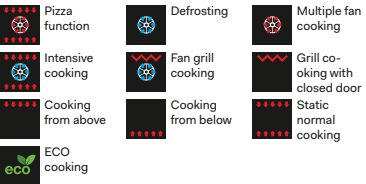
- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
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| • Circular heating element | 2100 W |

Colour range



Finishes

Functions



Order code: OV948SLE3

Brushed

