

Household Appliances 2020

Live, Cook, Love.

Catalogue



→ Hobs		→ Ovens and cooking and storage systems		→ Range cookers		Other products	
	Nostalgie				Majestic		→ Barbeque
156	HCB60N			088	M07N	302	BBQ1740M
156	HCB70N	142	CSTARN – Star Column	090	M30N	303	HBBQ100
157	HCB70SN	144	645SCZ	092	M09N		→ Built-in hoods
157	HCB906N	145	645SCHSW	094	MD10N	298	IAG
158	HCB90FN	146	OV60SC	096	M12N		→ Coffee makers
158	HCB90CCN	147	600C	098	M15N	300	ES645S
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226	HP65	208	OV90SL	178	P09W		
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Household Appliances Catalogue 2020

Collections:
Majestic
Nostalgie
Professional Plus
Pro Line

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Live, Cook,
Love.



Majestic
The invaluable
range cooker
that makes the
kitchen unique.

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The taste of
tradition, with a
modern twist.

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Professional Plus
The irresistible
appeal of
technology and
performance.

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The essence of
professionalism
and versatility
in home decor.

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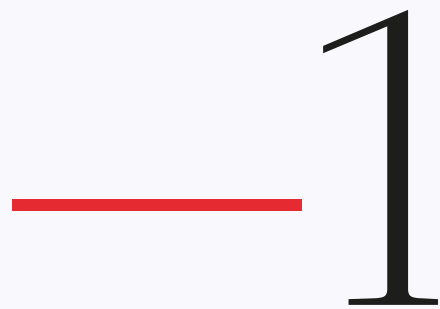
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ILVE: the company



Cooking with love means improving the quality of life: an important promise that ILVE always keeps. Its collections address 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, paying the utmost attention to technology and details.

Live,



Good Design Award 2017

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 with extraordinary machines 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 4 different ways of merging these concepts into one emotion. Majestic, Nostalgie, Professional Plus, ProLine: choose your way of being and cooking.

Majestic

The invaluable range cooker that makes the kitchen unique.

A synthesis of beauty and functionality, Majestic is the masterful embodiment of the idea of a range cooker. A freestanding element that blends into every setting and immediately takes centre stage, with a style made of rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

→ M127DNE3/WHB
Majestic 120cm range cooker with hood AM120
White body with Burnished finishes







Nostalgie

The taste of tradition,
with a modern twist.

A feeling that takes shape in the heart of the home, stemming from its roots, while seeking new balances between the past and the present. 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.

→ PD10SNE3/MGP
Nostalgie 100cm range cooker with hood ANB100
Graphite Mat body with Copper Noblesse frames
(optional) and finishes





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 built-in hood IAG150
Stainless steel body and Satin finishes





Pro Line

The essence
of professionalism
and versatility
in home decor.

A collection with a youthful spirit, dedicated to those who aim for solidity, quality and flexibility, without neglecting the elegance of neat design and carefully studied details. Pro Line easily blends into any kitchen, satisfying both daily needs and creative impulses, with professional technologies that make life easier, better and safer.

→ L096WMP/GRD
Pro Line Limited Edition 90 cm range cooker
with hood AGK90
Grigio Lusso body and Black matt finishes



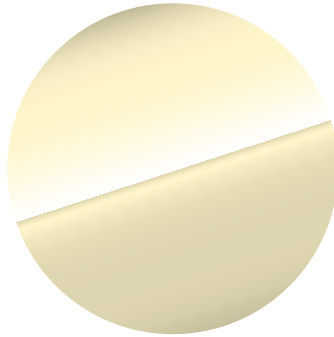


036 — 037

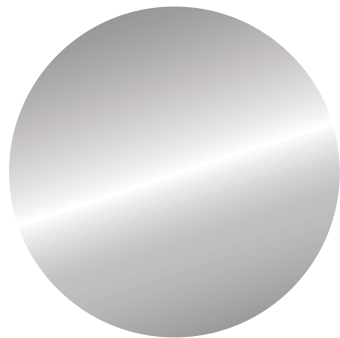
Colour



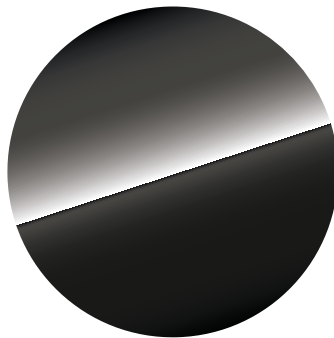
WH / White



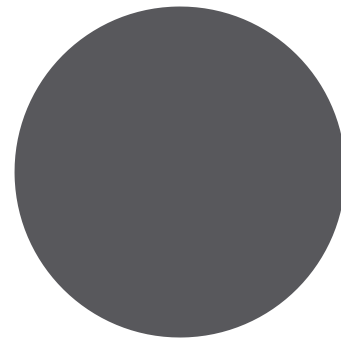
AW / Antique white



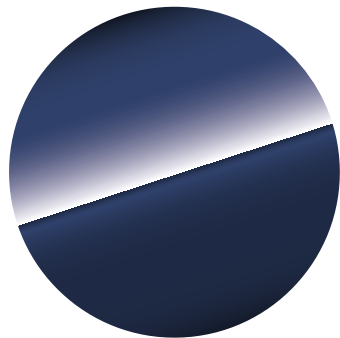
SS / Stainless steel



B / Glossy black



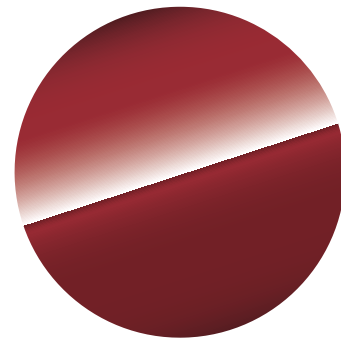
MG / Graphite matt



MB / Blue



EG / Emerald green



BU / Burgundy red

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.

RAL colours.

Would you like a set-up with a unique visual 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 range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.

Colour 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.



Light Green

ILVE color of the year 2019

↓ P15FQNE3/LGC
Nostalgie 150 Light Green cooker (rif. RAL 6027),
Chrome finishes with applied optional Noblesse
Frame and hood ANB150



Living Coral

Color of the year Pantone® 2019

↓ M15SDNE3/LCC
Majestic 150 Living Coral range cooker
(rif. RAL 3022), Chrome finishes with hood AM150



042 — 043

Star Column

How can you cook like a real chef in a small space?
It's easy with ILVE's Star Column.

Ultracombi triple-purpose oven, blast chiller, vacuum machine: three appliances in a single integrated vertical structure, to work according to a synergistic cycle and optimise preservation, combine cooking methods, preserve the organoleptic qualities of foods and create flavoursome masterpieces.



Three cooking tools in a single solution.

Ultracombi triple-purpose oven



Two-by-two
combined cooking



Microwave



Convection



Steam

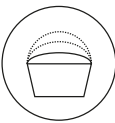
Blast chiller



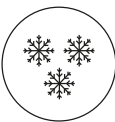
Positive
blast chill



Defrosting,
ready-to-eat foods
and slow cooking

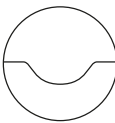


Perfect proofing



Freezing: from
room temperature
to -20°C.

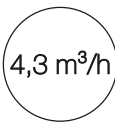
Vacuum machine



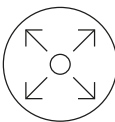
Professional
bell chamber



4 sealing levels
up to 99%



4 m³/h
Vacuum pump



Optimal capacity



Marinating function

The best ILVE technology
in a single upright item catering
for cooking fans.

Ultracombi is the triple-purpose oven that integrates convection and grill, steaming and microwaves for superior cooking performance. The blast chiller cools, freezes and regenerates. It can also cook at low temperature, respecting the structure and nutritional principles of food. Fresh or cooked food is preserved longer with the vacuum machine, but not only: tasty marinades and healthy infusions can be programmed as well. The Ultracombi, blast chiller and vacuum machine are the perfect “brigade” to save time in the kitchen, enhance the most genuine flavours and save on shopping for a healthy and natural diet every day.



↑ CSTAR/SS
Professional Plus Star Column
Stainless steel body with Satin finishes

The Star Column is worthwhile

→ Preserve and maintain seasonal products

The shelf life of products can be extended up to five times thanks to the combined Blast Chiller and Vacuum Machine.

→ Take advantage of seasonality

Preserving fresh ingredients for long means being able to buy them in the right season, at the best quality and for the best value.

→ Savings

100% of what you purchase reaches the table with the Sous Vide Chef program because the weight loss due to evaporation is avoided.

→ Batch cooking

Batch cooking organises and concentrates shopping, prepping and cooking large quantities of food. The Star Column is the perfect solution to cook the menus of the whole week all in one go.



Product technologies

— 3

Aesthetics is important, but it's not all.
It is essential to have the best technologies available to cook well and with pleasure. ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness: to always guarantee the best satisfaction.

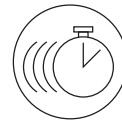
Technologies of ovens and cooking and storage systems

050 — 051



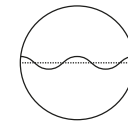
The ovens: grand size and performance.

Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes. The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity of as many as 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!



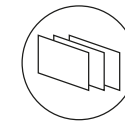
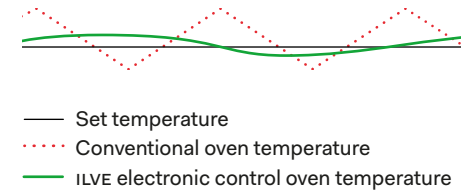
Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).



Precise electronic temperature control

The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 30°C, for perfect proofing, up to 320°C, for rapid defrosting.



Cold door with triple removable glass

Safe with children, perfectly insulated thanks to the three layers, and easy to clean.



Cooking probe

An essential accessory to check the temperature at the core, for example in meat cuts.



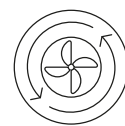
Steam discharge

Thanks to this system, the vapours are removed from inside the cavity, allowing you to choose a drier or more moist cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.





Cooking and control: ovens for haute cuisine.



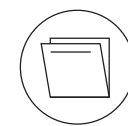
Tangential cooling
ventilation and high density
insulation

Prevents the furniture next to the
oven and the kitchen from overheating.



Folding grill coil for
complete cleaning

Thanks to the articulated support, the electric
heating element of the grill can be lowered to
clean the top part of the cavity more easily.



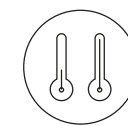
Door with
soft closing system

The door hinges are fitted with a shock
absorber that makes closure more gradual and
noiseless.



Easy clean enamel

The grease does not stick to the surface
and can therefore be cleaned more easily.



Temperature
from 30° to 320° C

From proofing to cooking, roasting to low
temperature, ILVE ovens allow you to prepare
complex and sophisticated recipes very easily,
with perfect results.

The range of ILVE ovens offers cooking methods to suit every need.



Combined cooking

With 5 single processes and 4 combined programs, Ultracombi reduces cooking times and achieves extraordinary performance. Touching a single display, it is possible, for example, to integrate the microwave with the grill, or ventilation and steam, to obtain perfect preparations under every aspect.



Steam

Cooking with a steam oven retains the aromas and minerals, it does not use cooking fat and enhances the natural taste of the ingredients.



Microwave

Thanks to four power levels and the Quick Start function, microwave technology is not limited to heating and defrosting food, but guarantees fast and excellent cooking.



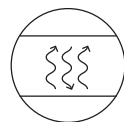
Convection

The ventilation and grill ensure crispiness on the surface and a juicy core, and are ideal for browning dishes evenly.



400° pizza oven

The very high temperature that can be reached with the 400°C Pizza Oven allows you to dish out crispy pizzas according to the best tradition. It can also be used for all types of preparations and for every recipe from 30°C to 400°C!



Even cooking

The "blower effect" air circulation, created by the special 400°C Pizza Oven deflectors, allows the dough to be baked perfectly from both the top and bottom.



TFT Display

User-friendly, comprehensive and high resolution.

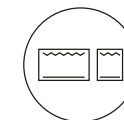


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.

4,3"

4.3" full touch display

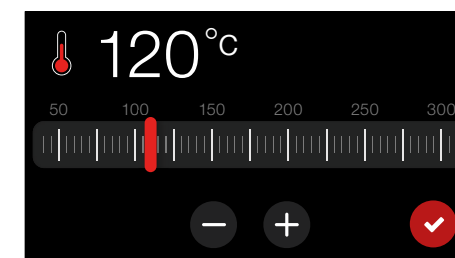
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



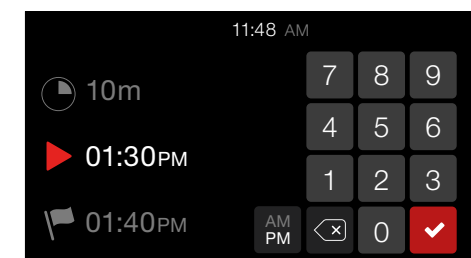
Controlling two ovens

All the functions of each oven are managed and programmed on the same display, with the utmost immediacy.

See how simple it is to control Majestic



↑ Gradual selection of the oven temperature.



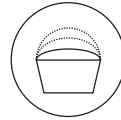
↑ Programming the cooking time.

Blast chill and store.



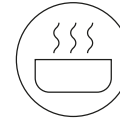
Positive blast chill

This technology allows you to cool hot food quickly or bring it to room temperature, down to 3°C (refrigerator temperature).



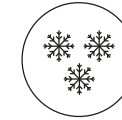
Perfect proofing

The proofing function allows you to program the preparation of baked products and keep the humidity of the dough under full control, for a perfect result.



Defrosting, ready-to-eat foods and slow cooking

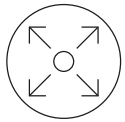
Brings the food to the desired temperature in a slow and progressive way, maintaining its texture, crispness and appearance. It is also possible to program the temperature of ready-to-eat foods.



Freezing: from room temperature to -20°C

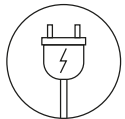
Brings the food to -20°C by freezing it with microcrystalline technology. When it is heated again, there isn't any water, there is no drop in weight and it can be cooked without defrosting.





Optimal capacity

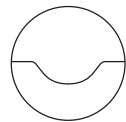
The internal box has a height of 140 mm, which provides an ideal volume (7.5 litres) even for large dishes, but at the same time allows the vacuum packing machine to be inserted in a drawer with standard height (150 mm).



Low consumption

Very low maximum power input (230 W) to reduce energy consumption without sacrificing professional performance.

Vacuum preservation.



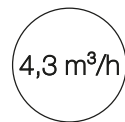
Bell chamber

A professional-type device with a bell-shaped tank, allows almost maximum vacuum level to be reached (99.9%), compared to 80-85% which can be achieved by low-cost machines with external extraction. Its particular shape allows you to place different sized food inside, from a single portion to half a chicken, always maintaining high machine efficiency.



4 sealing levels

From a gentle seal for baked goods and soft fruit, to the elimination of 99% of the air for long-term storage or Sous Vide cooking.



4 m³/h Vacuum pump

The high suction power is among the highest in its category and ensures maximum machine efficiency is always maintained, with foods of all sizes.



Marinating

Vacuum dilates the pores of meat, fish and vegetables, allowing the aromas and seasonings to penetrate deeply into the fibres, before Sous-Vide cooking.

Oven functions.

Cooking functions of the ovens



Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as quick defrosting when a low temperature is set (30°C - 40°C).



Intensive cooking

It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.



Microwave defrosting

Allows all frozen foods in general to be quickly defrosted. It is safer than defrosting at room temperature as it prevents bacterial growth. Simultaneously, it is faster than defrosting in the refrigerator. Perfect for melting butter and chocolate.



Microwave cooking

The ILVE microwave has a cavity, designed and extensively tested, which can cook rapidly and evenly: every part of the dishes are hit by the microwaves, thereby obtaining consistent temperatures. Very convenient for heating liquids and pre-cooked foods but also for cooking vegetables quickly.



Steaming

Healthy and light steaming, for any type of food.



Combined steam / hot air cooking

Thanks to steam, the dish remains soft and juicy.



Combined microwave/steam cooking

The microwave speed from 270W to 500W is combined with the gentleness of steaming.



Combined hot air/microwave cooking

Microwaves from 270W to 500W accelerate the action of conventional hot air, thereby reducing cooking times considerably.



Combined grill/microwave cooking

For perfect rapid cooking and browning. Grill with microwaves from 500W to 800W.



Gas cooking from below

This function assures rapid and intense cooking of various dishes. It is suitable for: roast fish en papillote, braised vegetables, skewers, duck, chicken, etc. The maximum programmable temperature is 300°C. It is advisable to place the dish at the centre of the oven (third position) to optimise cooking.



Fan gas cooking

This is the function that allows different dishes to be cooked simultaneously without mixing the smells. You can bake lasagna, pizza, croissants and brioches, tarts, cakes, etc. The maximum programmable temperature is 250°C.



SOFT gas cooking from below

Suitable for baking delicate food, such as desserts and pastries, without burning them. It is essential to preheat the oven to the desired temperature. The maximum programmable temperature is 200°C.



SOFT fan gas cooking

This allows delicate food to be cooked simultaneously without mixing the smells. The forced circulation of hot air ensures even heat distribution. It is essential to preheat the oven. The maximum programmable temperature is 200°C.



Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.

Oven cleaning functions



Steam cleaning cycle

A steam jet into the cooking chamber softens the dirt, making it easily removed.

Cooking and storage system functions

Blast chiller functions



Blast chilling

This function allows the core temperature of food that's just been cooked to be reduced rapidly, bringing it to +3°C, a useful level to interrupt the cooking process and prepare the food for subsequent processing.



Microcrystalline freezing

The freezing process quickly brings the food to a temperature of -18°C with the microcrystalline technique. This method prevents excessive loss of liquids and the consequent loss in weight in the subsequent defrosting stage.



Pre-cooling

By cooling the air inside the cell, the machine is prepared for the blast chilling and freezing functions in an ideal manner, thereby reducing the subsequent cycle times and consumption.



Cooling

This function makes it possible to speed up the acclimatisation process of just baked foods before eating them or to cool them quickly for the preparation of other foods.



Chilled beverages

It is very simple to chill a drink and bring it to the perfect serving temperature: simply indicate the number of bottles and the time. The internal ventilation will prepare them for the best taste.



Storage at 0°C

This function is useful for blocking and inhibiting bacterial growth in foods.



Raw fish

This function allows the machine to perform a storage cycle at -30°C for over 24h, which is useful to prevent Anisakis parasite contamination in raw fish products. At the end of the cycle, it must be kept at -18°C.



Defrosting

The blast chiller controls the defrosting stage of a food according to the "controlled air temperature" method. Food defrosts progressively, retaining texture and structure.



Ready-to-eat foods

This function allows you to quickly bring a food to the eating temperature, or to program its availability at the desired temperature, delaying heating of the food for up to 10 hours.



Slow cooking

This function allows food to be cooked slowly at a low temperature. It is the ideal cooking method for sous vide because it preserves the structure of the food, does not subject it to high thermal stress and maintains its nutritional values.



Proofing

This function allows the dough to leaven by choosing three different operating modes: "Immediate", "Stored", "Delayed". In each case, the machine allows the air temperature, the duration and the moist level to be set for perfect proofing control.

Vacuum functions



Vacuum packing in containers

The rigid containers allow a high vacuum to be generated even for food that is sensitive to crushing.



Vacuum packing in bags

A method that can be used with all foods, even liquids, which are not sensitive to crushing.



Sous Vide Chef

Exclusive functions for marinating, cold infusions and vacuum curing.

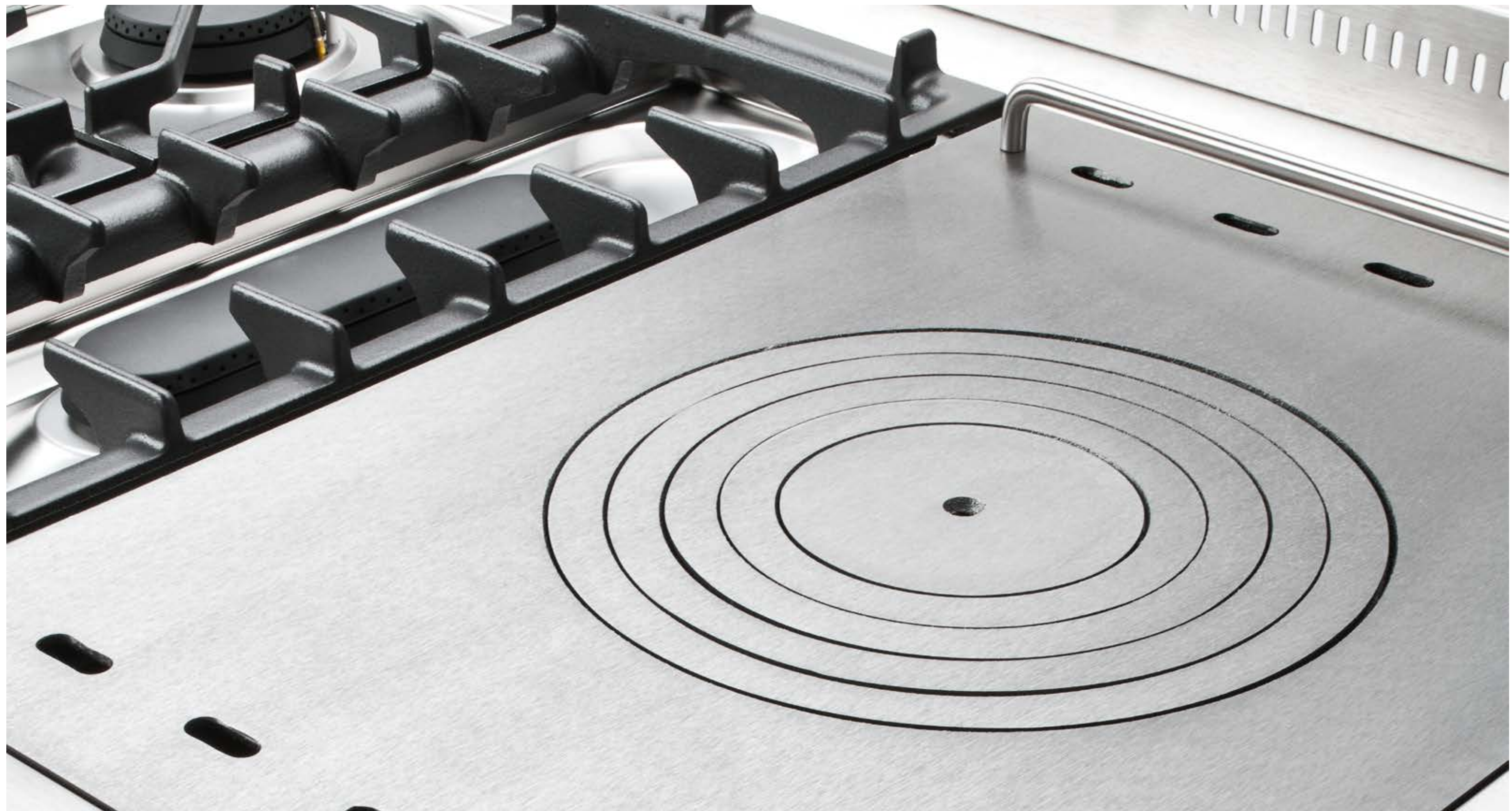


Bag sealing

It guarantees perfect closure of the bags after generating vacuum inside.

Hob Technologies

068 — 069



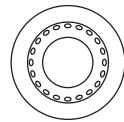
Dual Burners

The ideal power for perfect cooking, always.



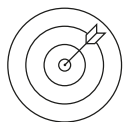
Gas burners
Dual with power
up to 5 kW

Optimal supply and perfect distribution of the heat, for all types of cooking.



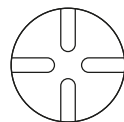
Total Black brass flame
spreader with non-
stick nanotechnological
treatment

The noble technical characteristics of brass are enriched with a nanotechnological coating that assures easy cleaning, with an elegant Total Black finish.



Highly specialised hobs

Structure in AISI 304 steel with 12/10 thickness, option to choose ideal combination between a gas hob with up to 9 burners or induction, mixed and in various setups.

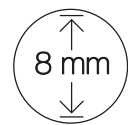


Hob with cast iron pan
supports

The indestructible cast iron pan supports provide a functional and safe support for the pots.

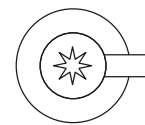


Pluses of gas hobs.



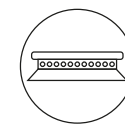
Full size Fry top plate with 8mm thickness

The thick steel ensures an even temperature over the entire surface, for evenly griddle cooked meat, fish, vegetables etc. Easy to clean, it can also be used as a worktop.



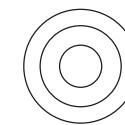
Integrated switch-on on the knobs

Just press the gas knob to trigger the spark: so simple and instant.



Multi-gas burners

Once the flame has stabilised, they eliminate any accidental extinguishing of the fire due to air currents or liquid spills.



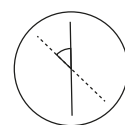
Triple crown burner

High power burner (4.3 kW). Suitable for woks and large pots or pans.



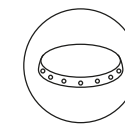
Safety valve

Interrupts the gas supply if the flame should be accidentally extinguished.



Tilted flame

This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.



Brass flame spreader

Maximum flame resistance and excellent durability.

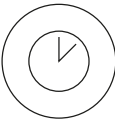


Pluses of induction hobs.



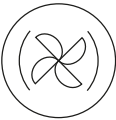
Residual heat indicator

Indicates that the glass is hot and therefore, one should be careful when touching it and when placing items on it as they might be damaged.



Timer with automatic stop

Turns off the active zone once the set time elapses.



Integrated extraction

Some models are fitted with an extraction system integrated in the induction hob, to optimise the ergonomics and ease of insertion into the space, since the hood is not required.



Bridge control

Induction hobs that have this feature, provide the option of simultaneously controlling 2 adjacent zones with a single command as if they were a single zone.



Booster function

Allows you to focus all the power of the induction hob in the preset zone, to speed up the boiling and cooking times.



Slide controls

This handy “touch control” system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.



Child safety

Once this function has been set and until it is disabled, the induction hob does not turn on by turning on the controls.



Power Limiting Device

If the maximum consumption of the induction hob exceeds the power supplied by the mains, it can be underpowered so as to prevent overloading.



Overheating and liquid spill protection

If the hob overheats or liquid spills occur, a safety device trips and stops operation.



Catalogue and product data sheets

— 4

078 — 079

Majestic

→ Range cookers

→ Hoods



Range cookers









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 shades on request, combined with fine metallic finishes. They are offered in a wide range of sizes (from 70 cm to 150 cm) and offer multiple set up options, with a single or double high performance oven.



↑ M09FDNE3/LGC
Majestic 90 cm range cooker
Light Green body with Chrome finishes

Colour range

Body

- | | | | | |
|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| 
White | 
Antique white | 
Stainless steel | 
Graphite matt | 
Glossy black |
| 
Blue | 
Burgundy red | 
Emerald green | 
Optional RAL | |

Finishes

Knobs, handles, feet, frames

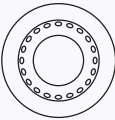
- | | | | |
|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| 
Brass | 
Chrome | 
Burnished | 
Copper |
|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|

Cooktops for all tastes.

The hobs offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



Dual gas burners with power up to 5 kW as standard



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



Highly specialised hobs.



Hob with cast iron pan supports.

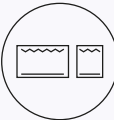
The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. If you want the utmost, the Majestic 30 inch version is the only one with 6 cooking levels, double ventilation and unrivalled capacity: a whopping 114 litres!

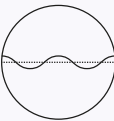
- Large internal capacity
- Double oven available
- Electronic temperature control



4.3" full touch display



One control for both ovens



Precise electronic temperature control



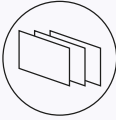
Door and drawer with soft-closing system



Steam discharge



Cooking probe



Cold door with triple removable glass

Abacus of colours and finishes

Antique white

White

Stainless steel

Graphite matt









Glossy black

Blue

Emerald green









Burgundy red

Chrome











Chrome

Brass











Brass

Copper



Copper

Burnished

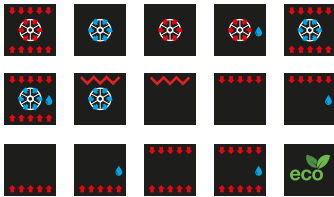
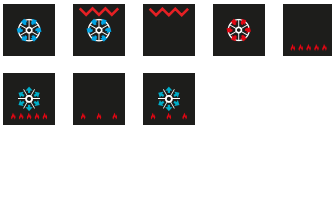
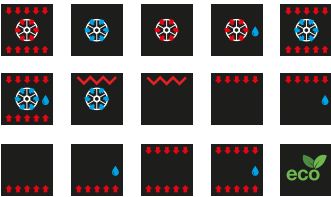


Burnished

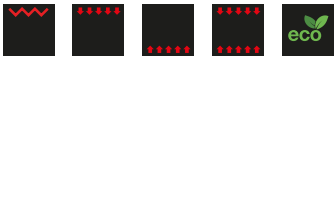
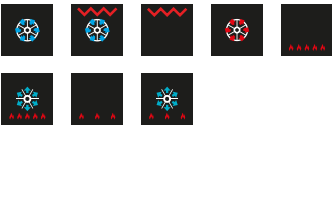
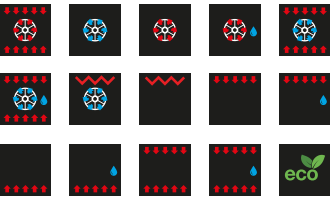
Ovens available for Majestic range cookers

General features	OV80 E3 TFT S	OV80 H3 TFT S	OV76 E3 TFT S
	80 cm electronic oven	80 cm electronic gas + electric fan oven	30" electronic oven
Energy class	A+	A	A
Number of functions	15	8	15
Operating temperature	30-320°C	30-300°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	64×34×41 cm	64×43.3×41 cm
Capacity	97 L	89 L	114 L
Steam discharge	controlled with dry or moist cooking option	Yes	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	diagonal	diagonal	–
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	2.75 kW	2.25 kW	3.1 kW
Top electrical heating element	1200 W	–	1200 W
Bottom electrical heating element	1350 W	–	1560 W
Electric grill	2150 W	2150 W	3000 W
Circular heating element	2100 W	2100 W	2×1050 W
Lower gas burner	–	3.70 kW	–

Functions




OV60 E3 TFT S	OV60 H3 TFT S	OV30 E3 TFT S
60 cm electronic oven	60 cm electronic gas + electric fan oven	30 cm mini static electronic oven
A+	A	A+
15	8	5
30-320°C	30-300°C	30-250°C
TFT touch control	TFT touch control	cooking start end
Yes	Yes	Yes
Yes	Yes	–
Double internal light	Double internal light	Internal light
Yes	Yes	Yes
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)
cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes
Cavity features		
with easy clean enamel	with easy clean enamel	with easy clean enamel
43.7×36×41 cm	43.7×34×41 cm	27.5×35.5×44 cm
65 L	61 L	43 L
controlled with dry or moist cooking option	Yes	Yes
Yes	Yes	–
–	–	Yes
with electronic probe	with electronic probe	with electronic probe
Consumption		
2.45 kW	2.20 kW	2.4 kW
1000 W	–	800 W
1100 W	–	800 W
2100 W	2100 W	1500 W
2100 W	2100 W	–
–	2.70 kW	–





M07N





Colour range
Body



Antique white



White



Blue



Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames


Brass


Copper


Chrome

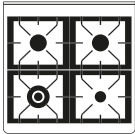

Burnished

Available ovens

Electric oven	Gas oven
Primary oven: OV 60 E3 TFT S	Primary oven: OV 60 H3 TFT S
Maximum input: 2,45 kW	Maximum input: 2,20 kW

Configurations

4 burners




Electric oven


M07DNE3
Brass/Chrome
Copper/Burnished


Gas oven

M07DNH3
Brass/Chrome
Copper/Burnished

Consumption


Double ring
Dual burner
min. 0,3 kW
max. 5,0 kW


Big burner
min. 0,6 kW
max. 3 kW

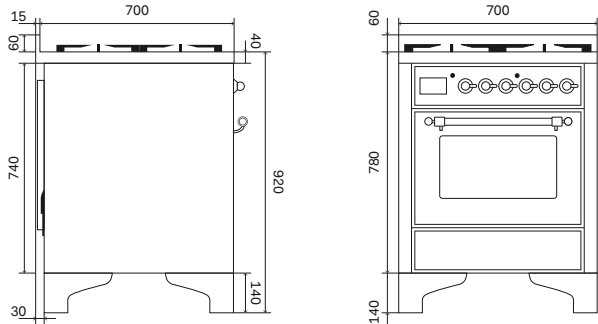

Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood	AM70	Ladle holder panel	AM4-70
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Technical drawing & dimensions





M30N





Colour range
Body



Antique white



White



Blue



Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames


Brass


Copper


Chrome


Burnished

Available ovens

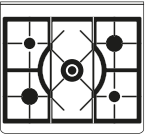
Electric oven

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
min. 0,3 kW
max. 5,0 kW

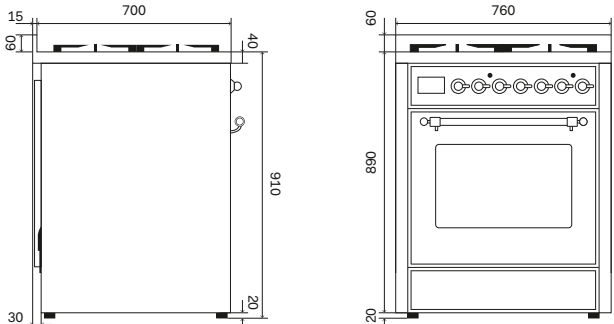
 Big burner
min. 0,6 kW
max. 3 kW

 Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories
→ p. 310

Hood AM76 Ladle holder panel AM4-76


Technical drawing & dimensions





M09N





Colour range
Body



Antique white



White



Blue



Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames


Brass


Copper

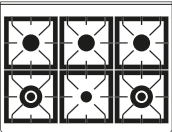
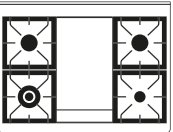
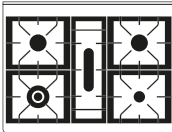
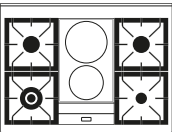
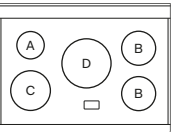

Chrome


Burnished


Available ovens


Electric oven	Gas oven
Primary oven: OV 80 E3 TFT S	Primary oven: OV 80 H3 TFT S
Maximum input: 2,75 kW	Maximum input: 2,25 kW


Configurations


	6 burners	Fry-Top	Fish pot burner
			
Electric oven	M096DNE3 Brass/Chrome Copper/Burnished	M09FDNE3 Brass/Chrome Copper/Burnished	M09PDNE3 Brass/Chrome Copper/Burnished
Gas oven	M096DNH3 Brass/Chrome Copper/Burnished	M09FDNH3 Brass/Chrome Copper/Burnished	M09PDNH3 Brass/Chrome Copper/Burnished
	2 induction zones	Induction	
			
Electric oven	M09IDNE3 Brass/Chrome Copper/Burnished	MI09NE3 Brass/Chrome Copper/Burnished	


Consumption


 Induction zone
Ø 145 mm
1,4 kW


 Induction zone
Ø 180 mm
1,85 kW


 Induction zone
Ø 210 mm
2,3 kW


 Induction zone
Ø 260 mm
2,6 kW


 Two-zone
induction
2x1,85 kW
max. 3,7 kW


 Double ring
Dual burner
min. 0,3 kW
max. 5,0 kW

 Double ring
burner
min. 1,8 kW
max. 4,3 kW

 Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

 Fish pot burner
min. 1,1 kW
max. 3,1 kW

 Big burner
min. 0,6 kW
max. 3 kW

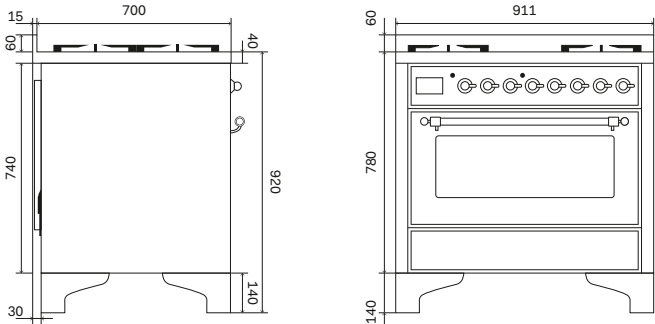
 Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood	AM90	Ladle holder panel	AM4-90
------	------	--------------------	--------

Technical drawing & dimensions



MD10N



Colour range
Body

Antique white

Finishes
Knobs, handles, frames

Brass

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	Coupe de Feu	Fry-Top
Electric oven	MD106DNE3	MD10SDNE3	MD10FDNE3
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished
	2 induction zones	Induction	
Electric oven	MD10IDNE3	MDI10NE3	
	Brass/Chrome	Brass/Chrome	
	Copper/Burnished	Copper/Burnished	

Consumption

Induction zone
Ø 145 mm
1,4 kW

Induction zone
Ø 180 mm
1,85 kW

Induction zone
Ø 210 mm
2,3 kW

Two-zone
induction
2x1,85 kW
max. 3,7 kW

Coupe de Feu
min. 0,6 kW
max. 3 kW

Double ring
Dual burner
min. 0,3 kW
max. 5,0 kW

Double ring
burner
min. 1,8 kW
max. 4,3 kW

Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

Big burner
min. 0,6 kW
max. 3 kW

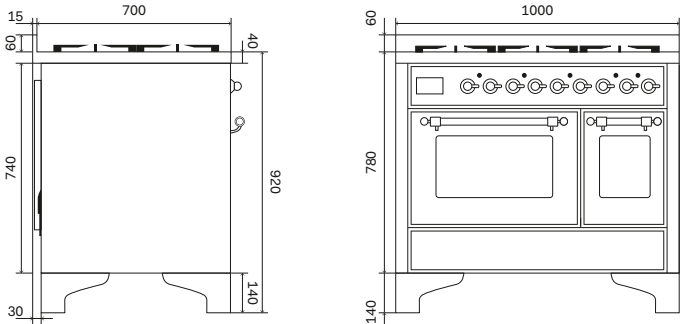
Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

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



M12N



Colour range
Body

Antique white

White

Blue

Stainless steel

Graphite matt

Glossy black

Burgundy red

Emerald green

Optional RAL

Finishes
Knobs, handles, frames

Brass

Copper

Chrome

Burnished

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

	7 burners	8 Burners	Coupe de Feu
Electric oven	M127DNE3	M128DNE3	M12SDNE3
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished
	Fry-Top	Fry Top + 2 induction zones	
Electric oven	M12FDNE3	M12FIDNE3	
	Brass/Chrome	Brass/Chrome	
	Copper/Burnished	Copper/Burnished	

Consumption

Two-zone induction
2×1,85 kW
max. 3,7 kW

Coupe de Feu
min. 0,6 kW
max. 3 kW

Double ring
Dual burner
min. 0,3 kW
max. 5,0 kW

Double ring
burner
min. 1,8 kW
max. 4,3 kW

Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

Fish pot burner
min. 1,1 kW
max. 3,1 kW

Big burner
min. 0,6 kW
max. 3 kW

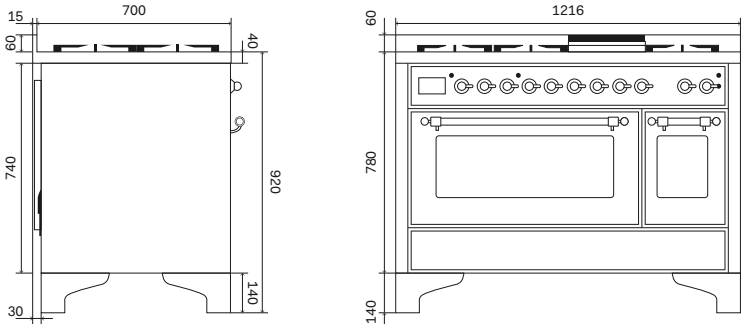
Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood	AM120	Ladle holder panel	AM4-120
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Technical drawing & dimensions





M15N





Colour range
Body



Antique white



White



Blue



Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames


Brass


Copper

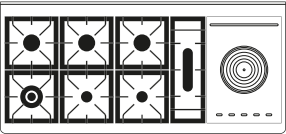
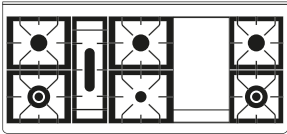
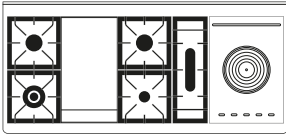

Chrome


Burnished


Available ovens


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


Configurations


Coupe de Feu	Fry-Top	Fry-Top + Coup de Feu
		
M15SDNE3	M15FDNE3	M15FSDNE3
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished


Consumption



Coupe de Feu
min. 0,6 kW
max. 3 kW



Double ring
Dual burner
min. 0,3 kW
max. 5,0 kW


Double ring
burner
min. 1,8 kW
max. 4,3 kW


Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW


Fish pot burner
min. 1,1 kW
max. 3,1 kW


Big burner
min. 0,6 kW
max. 3 kW

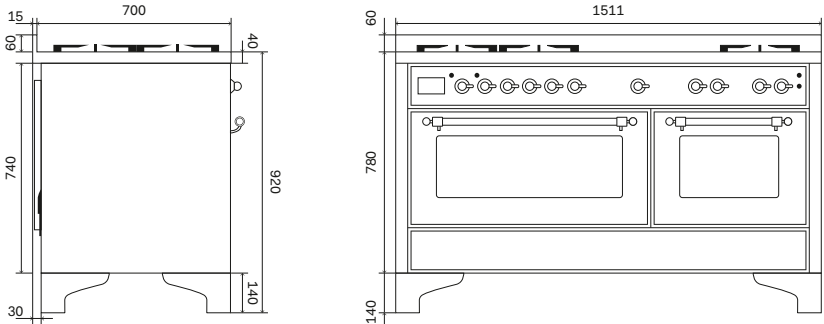

Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood	AM150	Ladle holder panel	AM4-150
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Technical drawing & dimensions



Majestic
M07N — Electric

Primary oven: OV 60 E3 TFT S



4 burners



M07DNE3

Brass/Chrome

Copper/Burnished

Majestic
M07N — Gas

Primary oven: OV 60 H3 TFT S



4 burners



M07DNH3

Brass/Chrome

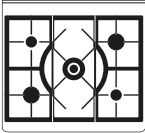
Copper/Burnished

Majestic
M30N — Electric

Primary oven: OV 76 E3 TFT S



5 burners



M30DNE3

Brass/Chrome

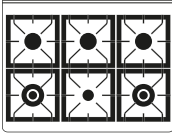
Copper/Burnished

Majestic
M09N — Electric

Primary oven: OV 80 E3 TFT S



6 burners

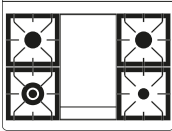


M096DNE3

Brass/Chrome

Copper/Burnished

Fry-Top

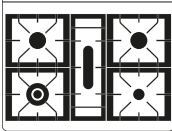


M09FDNE3

Brass/Chrome

Copper/Burnished

Fish pot burner

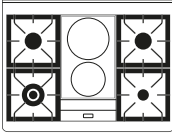


M09PDNE3

Brass/Chrome

Copper/Burnished

2 induction zones

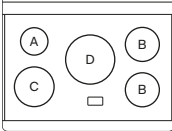


M09IDNE3

Brass/Chrome

Copper/Burnished

Induction



MI09NE3

Brass/Chrome

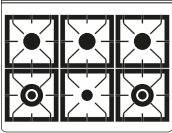
Copper/Burnished

Majestic
M09N — Gas

Primary oven: OV 80 H3 TFT S



6 burners

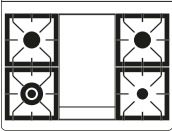


M096DNH3

Brass/Chrome

Copper/Burnished

Fry-Top

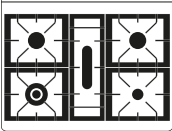


M09FDNH3

Brass/Chrome

Copper/Burnished

Fish pot burner



M09PDNH3

Brass/Chrome

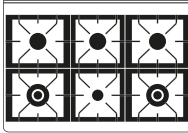
Copper/Burnished

Majestic
MD10N — Electric

Primary oven: OV 60 E3 TFT S
Secondary oven: OV 30 E3 TFT



6 burners

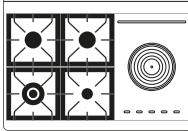


MD106DNE3

Brass/Chrome

Copper/Burnished

Coupe de Feu

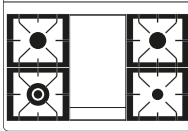


MD10SDNE3

Brass/Chrome

Copper/Burnished

Fry-Top

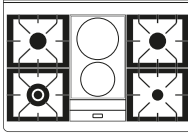


MD10FDNE3

Brass/Chrome

Copper/Burnished

2 induction zones

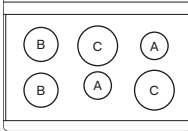


MD10IDNE3

Brass/Chrome

Copper/Burnished

Induction



MDI10NE3

Brass/Chrome

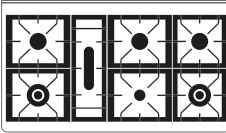
Copper/Burnished

Majestic
M12N — Electric

Primary oven: OV 80 E3 TFT S
Secondary oven: OV 30 E3 TFT



7 burners

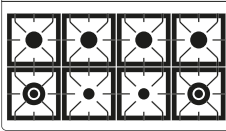


M127DNE3

Brass/Chrome

Copper/Burnished

8 Burners



M128DNE3

Brass/Chrome

Copper/Burnished

Coupe de Feu

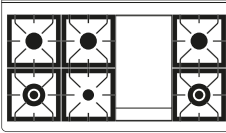


M12SDNE3

Brass/Chrome

Copper/Burnished

Fry-Top

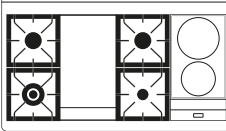


M12FDNE3

Brass/Chrome

Copper/Burnished

Fry Top + 2 induction zones



M12FIDNE3

Brass/Chrome

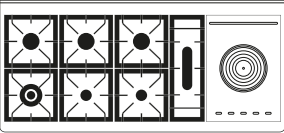
Copper/Burnished

Majestic
M15N — Electric

Primary oven: OV 80 E3 TFT S
Secondary oven: OV 60 E3 TFT



Coupe de Feu

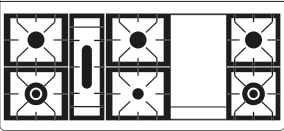


M15SDNE3

Brass/Chrome

Copper/Burnished

Fry-Top

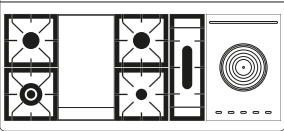


M15FDNE3

Brass/Chrome

Copper/Burnished

Fry-Top + Coup de Feu



M15FSDNE3

Brass/Chrome

Copper/Burnished



Hoods

Air quality in the kitchen is a fundamental factor: that's why the Majestic collection combines the range cooker with highly efficient hoods, with perfectly matching aesthetics in design, colours and metallic finishes. In addition to filtering and purifying the air, Majestic hoods are fitted with infrared lights to keep food warm: just like in professional kitchens.

Colour range
Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



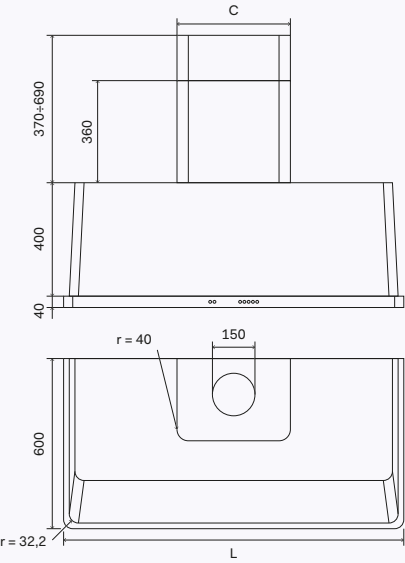
Emerald green



Optional RAL

AM

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 705W (AM-70 and AM-76 535W)
- Energy class A
- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. AM-70 and AM-76)
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction 890 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

SPEED	W	Pa	m3/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessori

Description	Code	Price
Remote control for hoods	A/301/01	
Hood filters - activated carbon filters for installation with air recirculation.	G/076/09	
Under-hood rack - under-hood plate support for infrared lights to keep the dishes at the serving temperature	A/092/23	

Colour range

Body



Finishes

Frames



AM70

L = 700 mm / C = 280 mm

Stainless steel Back Panel

AM4-70

Flue extension (h. 800 mm)

A/017/19/...*



AM76

L = 760 mm / C = 280 mm

Stainless steel Back Panel

AM4-76

Flue extension (h. 800 mm)

A/017/19/...*



AM90

L = 911 mm / C = 400 mm

Stainless steel Back Panel

AM4-90

Flue extension (h. 800 mm)

A/017/20/...*



AM100

L = 1000 mm / C = 400 mm

Stainless steel Back Panel

AM4-100

Flue extension (h. 800 mm)

A/017/20/...*



AM120

L = 1216 mm / C = 400 mm

Stainless steel Back Panel

AM4-120

Flue extension (h. 800 mm)

A/017/20/...*



AM150

L = 1511 mm / C = 400 mm

Stainless steel Back Panel

AM4-150

Flue extension (h. 800 mm)

A/017/20/...*

* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

106 — 107

Nostalgie

- Range cookers
- Hoods
- Ovens and cooking and storage systems
- Induction and gas hobs









↑ P15FQNE3/BUC
Nostalgie 150 cm range cooker with solid door
and optional Noblesse frames Burgundy Red body
and Chrome finishes

Range cookers

Nostalgie: highly professional technologies and excellent materials, with a classic style that inspires you every day. The beating heart of the kitchen, these cookers offer a comprehensive range of dimensions (from 60 cm to 150 cm), option to configure the hob, single or double oven, standard colours or RAL colours on request, a variety of finishes and accessories. Nostalgie is complemented by Noblesse frames, an elegant optional feature with matching handles and knobs.

Colour range

Body

- | | | | | |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|  |  |  |  |  |
| White | Antique white | Stainless steel | Graphite matt | Glossy black |
|  |  |  |  | |
| Blue | Burgundy red | Emerald green | Optional RAL | |

Finishes

Knobs, handles, feet, frames

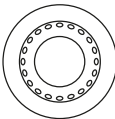
- | | | | |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|  |  |  |  |
| Brass | Chrome | Burnished | Copper |

Cooktops for all tastes

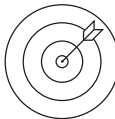
The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass induction plate.



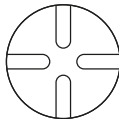
Optional Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs



Hob with cast iron pan supports



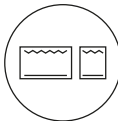
Noblesse and solid door: optional feature with style.

Available as an optional extra only with 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 is another optional feature that enriches the exclusive style of Nostalgie, with a vintage inspiration that cannot go unnoticed.

The ovens: grand size and performance

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

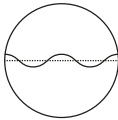
- Large internal capacity
- Double oven available
- Electronic temperature control
- Internal oven cavities covered in “Easy Clean” enamel
- Folding grill heating element for easier cleaning



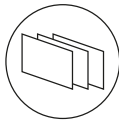
One control for both ovens



Quick start



Precise electronic temperature control



Cold door with triple removable glass



Steam discharge



Door and drawer with soft-closing system



Abacus of colours and finishes

↓ Models shown with optional Noblesse frames

-  Antique white
-  White
-  Stainless steel
-  Graphite matt
-  Glossy black
-  Blue
-  Emerald green
-  Burgundy red

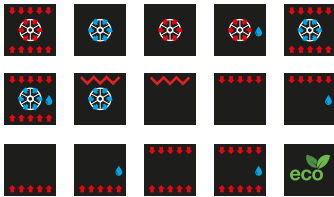
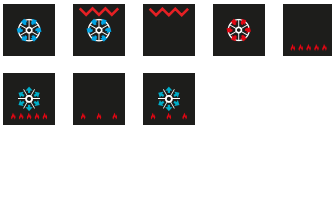
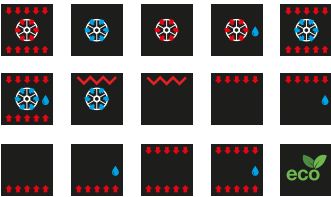


Ovens available for

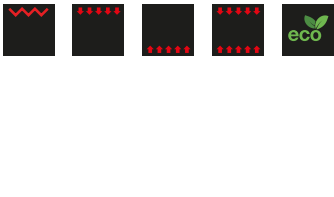
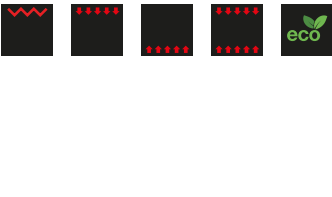
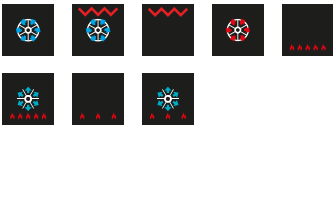
Nostalgie range cookers

General features	OV80 E3	OV80 H3	OV60 E3
	80 cm electronic oven	80 cm electronic gas + electric fan oven	30" electronic oven
Energy class	A+	A	A+
Number of functions	15	8	15
Operating temperature	30-300°C	30-300°C	30-300°C
Electronic			programmer
Electronic temperature control	Yes	Yes	Yes
Cooking probe	–	–	–
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			
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	64×34×41 cm	43.7×36×41 cm
Capacity	97 L	89 L	65 L
Steam discharge	controlled with dry or moist cooking option	Yes	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	diagonal	diagonal	–
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	2.75 kW	2.25 kW	2.45 kW
Top electrical heating element	1200 W	–	1000 W
Bottom electrical heating element	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



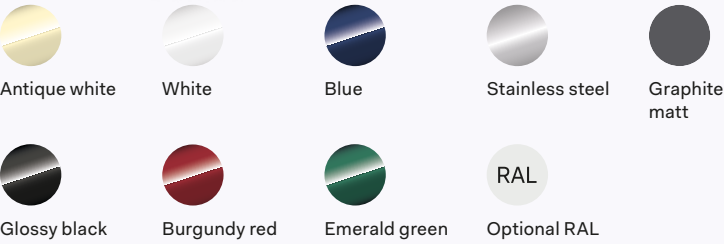
OV60 H3	OV40 E3	OV30 E3
60 cm electronic gas + electric fan oven	60 cm electronic gas electric fan oven	30 cm mini static electronic oven
A	A+	A+
8	5	5
30-300°C	30-250°C	30-250°C
cooking start and end	cooking start end	cooking start end
Yes	Yes	Yes
–	–	–
Double internal light	Internal light	Internal light
Yes	Yes	Yes
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)
cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes
with easy clean enamel	with easy clean enamel	with easy clean enamel
43.7×36×41 cm	27.5×35.5×44 cm	27.5×35.5×44 cm
61 L	57 L	43 L
Yes	Yes	Yes
Yes	Yes	–
–	–	Yes
with electronic probe	with electronic probe	with electronic probe
2.20 kW	2.6 kW	2.4 kW
–	800 W	800 W
–	900 W	800 W
2100 W	1600 W	1500 W
2100 W	–	–
–	–	–



P06N



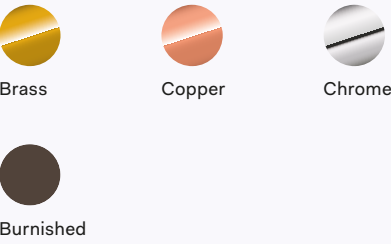
Colour range
Body



Optional solid door version
optional

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

Finishes
Knobs, handles, frames (optional)



Noblesse frames
optional → p. 313

Available ovens

Electric oven	Gas oven
Primary oven: OV 60 E3	Primary oven: OV 60 H3
Maximum input: 2,45 kW	Maximum input: 2,20 kW

Configurations

	4 burners	Induction
Electric oven	P06NE3 * Brass/Chrome Copper/Burnished	PI06NE3 Brass/Chrome Copper/Burnished
Gas oven	P06NH3 * Brass/Chrome Copper/Burnished	

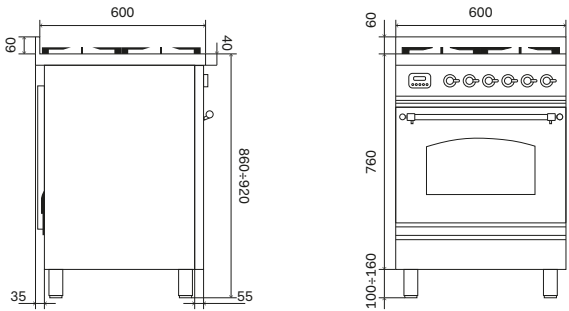
Consumption

Induction zone Ø 145 mm 1,4 kW	Induction zone Ø 180 mm 1,85 kW	Induction zone Ø 210 mm 2,3 kW	Double ring burner min. 1,8 kW max. 4,3 kW	Big burner min. 0,6 kW max. 3 kW	Small burner min. 0,4 kW max. 1,8 kW
Double ring Dual burner 5,0 kW / 0,3 kW optional					

Complements & accessories
→ p. 310

Hood	AG60	Ladle holder panel	AP4-60
------	------	--------------------	--------










Technical drawing & dimensions







P07N



Colour range
Body

- 
Antique white
- 
White
- 
Blue
- 
Stainless steel
- 
Graphite matt
- 
Glossy black
- 
Burgundy red
- 
Emerald green
- 
Optional RAL

Finishes
Knobs, handles, frames (optional)

- 
Brass
- 
Copper
- 
Chrome
- 
Burnished

Optional solid door version
optional

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

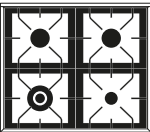
Noblesse frames
optional → p. 313

Available ovens

Electric oven	Gas oven
Primary oven: OV 60 E3	Primary oven: OV 60 H3
Maximum input: 2,45 kW	Maximum input: 2,20 kW

Configurations

4 burners



Electric oven

P07NE3 *
Brass/Chrome
Copper/Burnished

Gas oven

P07NH3 *
Brass/Chrome
Copper/Burnished

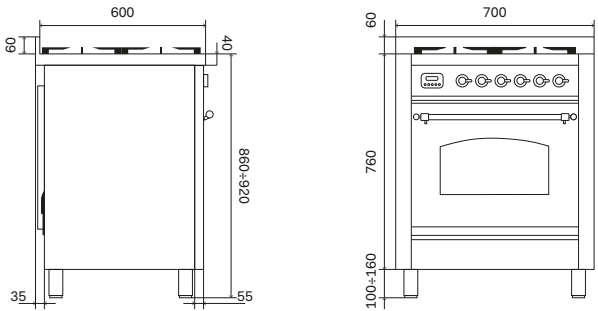
Consumption

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

Complements & accessories
→ p. 310

Hood AG70 Ladle holder panel AP4-70


Technical drawing & dimensions





P09N





Colour range
Body



Antique white



White



Blue



Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames (optional)


Brass


Copper


Chrome


Burnished

Optional solid door version
optional

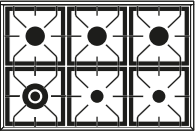
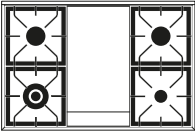
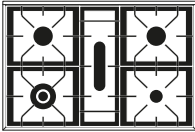
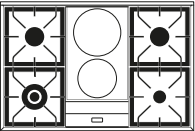
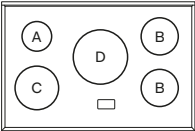
Order code: add letter "Q" before the "N" letter

Noblesse frames
optional → p. 313


Available ovens


Electric oven	Gas oven
Primary oven: OV 80 E3	Primary oven: OV 80 H3
Maximum input: 2,75 kW	Maximum input: 2,25 kW


Configurations


	6 burners	Fry-Top	Pescera
			
Electric oven	P096NE3 * Brass/Chrome Copper/Burnished	P09FNE3 * Brass/Chrome Copper/Burnished	P09PNE3 * Brass/Chrome Copper/Burnished
Gas oven	P096NH3 * Brass/Chrome Copper/Burnished	P09FNH3 * Brass/Chrome Copper/Burnished	P09PNH3 * Brass/Chrome Copper/Burnished
	2 induction zones	Induction	
			
Electric oven	P09INE3 * Brass/Chrome Copper/Burnished	PI09NE3 Brass/Chrome Copper/Burnished	


Consumption


 Induction zone
Ø 145 mm
1,4 kW


 Induction zone
Ø 180 mm
1,85 kW


 Induction zone
Ø 210 mm
2,3 kW


 Induction zone
Ø 260 mm
2,6 kW


 Two-zone
induction
2x1,85 kW
max. 3,7 kW


 Double ring
burner
min. 1,8 kW
max. 4,3 kW

 Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

 Fish pot burner
min. 1,1 kW
max. 3,1 kW

 Big burner
min. 0,6 kW
max. 3 kW

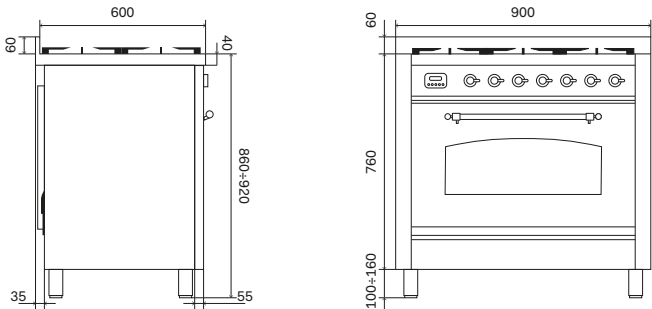
 Small burner
min. 0,4 kW
max. 1,8 kW

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

Complements & accessories
→ p. 310

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

Technical drawing & dimensions



PD09N



Colour range

Body

Antique white

White

Blue

Stainless steel

Graphite matt

Glossy black

Burgundy red

Emerald green

Optional RAL

Finishes

Knobs, handles, frames (optional)

Brass

Copper

Chrome

Burnished

Optional solid door version
optional

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

Noblesse frames
optional → p. 313

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

Configurations	6 burners	Fry-Top	Pescera
Electric oven	PD096NE3 *	PD09FNE3 *	PD09PNE3 *
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished
	2 induction zones	Induction	
Electric oven	PD09INE3 *	PDI09NE3	
	Brass/Chrome	Brass/Chrome	
	Copper/Burnished	Copper/Burnished	

A

Induction zone
Ø 145 mm
1,4 kW

B

Induction zone
Ø 180 mm
1,85 kW

C

Induction zone
Ø 210 mm
2,3 kW

D

Induction zone
Ø 260 mm
2,6 kW

Two-zone
induction
2x1,85 kW
max. 3,7 kW

Double ring
burner
min. 1,8 kW
max. 4,3 kW

Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

Fish pot burner
min. 1,1 kW
max. 3,1 kW

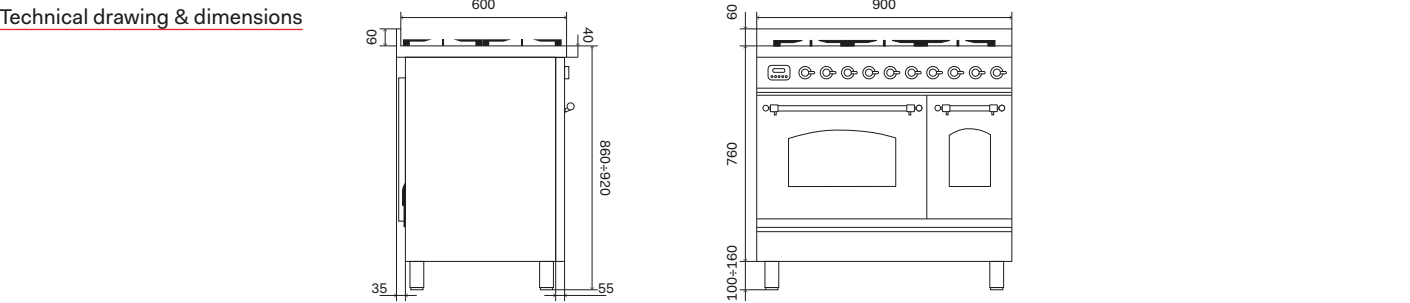
Big burner
min. 0,6 kW
max. 3 kW

Small burner
min. 0,4 kW
max. 1,8 kW

*

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

Complements & accessories → p. 310	Hood	AG90	Hood	ANB90	Ladle holder panel	AP4-90
			Brass/Chrome			
			Copper/Burnished			



PD10N



Colour range

Body

Antique white

White

Blue

Stainless steel

Graphite matt

Glossy black

Burgundy red

Emerald green

Optional RAL

Finishes

Knobs, handles, frames (optional)

Brass

Copper

Chrome

Burnished

Optional solid door version
optional

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

Noblesse frames
optional → p. 313

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	Coupe de Feu	Fry-Top
Electric oven	PD106NE3 *	PD10SNE3 *	PD10FNE3 *
	Brass/Chrome Copper/Burnished	Brass/Chrome Copper/Burnished	Brass/Chrome Copper/Burnished
	2 induction zones	Induction	
Electric oven	PD10INE3 *	PDI10NE3	
	Brass/Chrome Copper/Burnished	Brass/Chrome Copper/Burnished	

Consumption

A

Induction zone
Ø 145 mm
1,4 kW

B

Induction zone
Ø 180 mm
1,85 kW

C

Induction zone
Ø 210 mm
2,3 kW

Two-zone
induction
2x1,85 kW
max. 3,7 kW

Coupe de Feu
min. 0,6 kW
max. 3 kW

Double ring
burner
min. 1,8 kW
max. 4,3 kW

Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

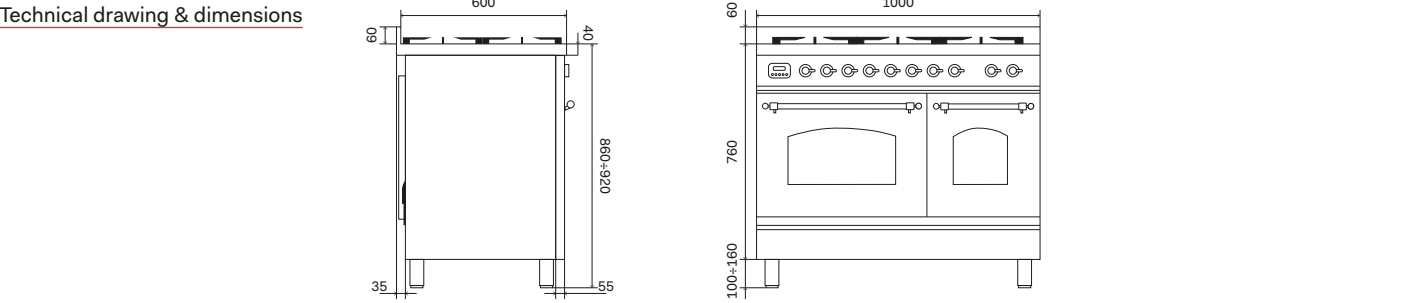
Big burner
min. 0,6 kW
max. 3 kW

Small burner
min. 0,4 kW
max. 1,8 kW

*

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

Complements & accessories → p. 310	Hood	AG100	Hood	ANB100	Ladle holder panel	AP4-100
			Brass/Chrome			
			Copper/Burnished			



P12N



Colour range
Body


Antique white


White


Blue


Stainless steel


Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes
Knobs, handles, frames (optional)


Brass


Copper


Chrome


Burnished

Optional solid door version
optional

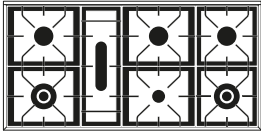
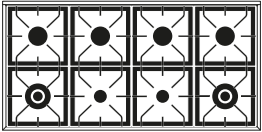
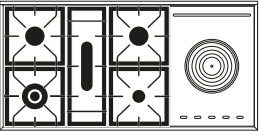
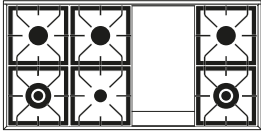
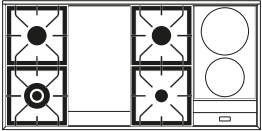
Order code: add letter "Q" before the "N" letter

Noblesse frames
optional → p. 313


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	Coupe de Feu
			
Electric oven	P127NE3 * Brass/Chrome Copper/Burnished	P128NE3 * Brass/Chrome Copper/Burnished	P12SNE3 * Brass/Chrome Copper/Burnished
	Fry-Top	Fry Top + 2 induction zones	
			
Electric oven	P12FNE3 * Brass/Chrome Copper/Burnished	P12FINE3 * Brass/Chrome Copper/Burnished	


Consumption




Two-zone induction
2×1,85 kW
max. 3,7 kW




Coupe de Feu
min. 0,6 kW
max. 3 kW




Double ring burner
min. 1,8 kW
max. 4,3 kW




Fry Top plate double burner
min. 0,4 kW
max. 4,8 kW




Fish pot burner
min. 1,1 kW
max. 3,1 kW



Big burner
min. 0,6 kW
max. 3 kW



Small burner
min. 0,4 kW
max. 1,8 kW

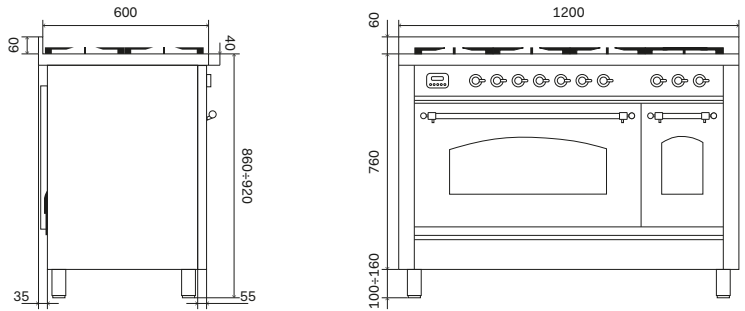


* Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories
→ p. 310

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

Technical drawing & dimensions



P15N







Colour range
Body

- 
Antique white
- 
White
- 
Blue
- 
Stainless steel
- 
Graphite matt
- 
Glossy black
- 
Burgundy red
- 
Emerald green
- 
Optional RAL

Optional solid door version
optional

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

Finishes
Knobs, handles, frames (optional)

- 
Brass
- 
Copper
- 
Chrome
- 
Burnished

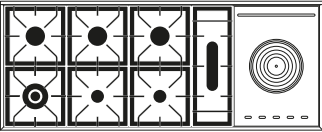
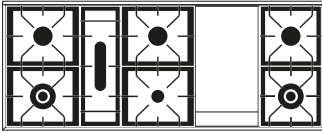
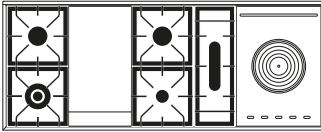
Noblesse frames
optional → p. 313

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

Electric oven

Coupe de Feu	Fry-Top	Fry-Top + Coup de Feu
		
P15SNE3 *	P15FNE3 *	P15FSNE3 *
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

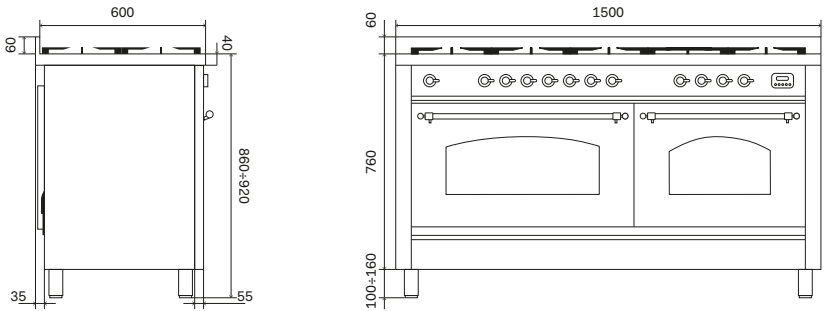
Consumption

- 
Coupe de Feu
min. 0,6 kW
max. 3 kW
- 
Double ring
burner
min. 1,8 kW
max. 4,3 kW
- 
Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW
- 
Fish pot burner
min. 1,1 kW
max. 3,1 kW
- 
Big burner
min. 0,6 kW
max. 3 kW
- 
Small burner
min. 0,4 kW
max. 1,8 kW
- 
* Double ring
Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories
→ p. 310

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

Technical drawing & dimensions



Nostalgie
P06N — Electric

Primary oven: OV 60 E3



4 burners

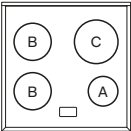


P06NE3 *

Brass/Chrome

Copper/Burnished

Induction



PI06NE3

Brass/Chrome

Copper/Burnished

Nostalgie
P06N — Gas

Primary oven: OV 60 H3



4 burners



P06NH3 *

Brass/Chrome

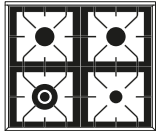
Copper/Burnished

Nostalgie
P07N — Electric

Primary oven: OV 60 E3



4 burners



P07NE3 *

Brass/Chrome

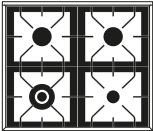
Copper/Burnished

Nostalgie
P07N — Gas

Primary oven: OV 60 H3



4 burners



P07NH3 *

Brass/Chrome

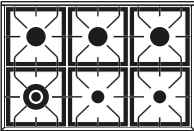
Copper/Burnished

Nostalgie
P09N — Electric

Primary oven: OV 80 E3



6 burners

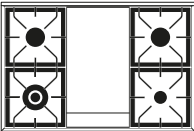


P096NE3 *

Brass/Chrome

Copper/Burnished

Fry-Top

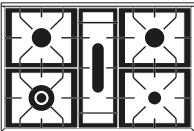


P09FNE3 *

Brass/Chrome

Copper/Burnished

Fish pot burner

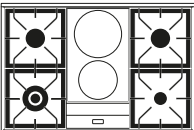


P09PNE3 *

Brass/Chrome

Copper/Burnished

2 zone Induction

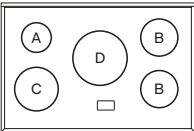


P09INE3 *

Brass/Chrome

Copper/Burnished

Induction



PI09NE3

Brass/Chrome

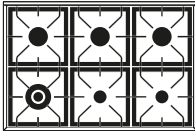
Copper/Burnished

Nostalgie
P09N — Gas

Primary oven: OV 80 H3



6 burners

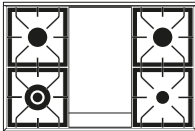


P096NH3 *

Brass/Chrome

Copper/Burnished

Fry-Top

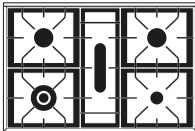


P09FNH3 *

Brass/Chrome

Copper/Burnished

Fish pot burner



P09PNH3 *

Brass/Chrome

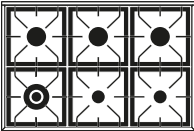
Copper/Burnished

Nostalgie
PD09N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



6 burners

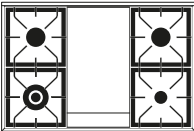


PD096NE3 *

Brass/Chrome

Copper/Burnished

Fry-Top

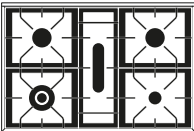


PD09FNE3 *

Brass/Chrome

Copper/Burnished

Fish pot burner

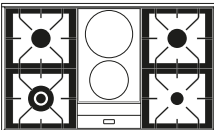


PD09PNE3 *

Brass/Chrome

Copper/Burnished

2 induction zones

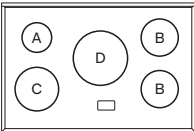


PD09INE3 *

Brass/Chrome

Copper/Burnished

Induction



PDI09NE3

Brass/Chrome

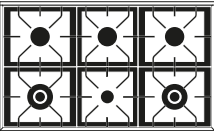
Copper/Burnished

Nostalgie
PD10N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



6 burners

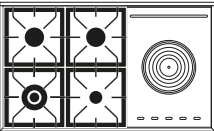


PD106NE3 *

Brass/Chrome

Copper/Burnished

Coupe de Feu

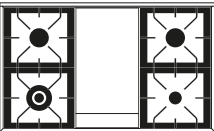


PD10SNE3 *

Brass/Chrome

Copper/Burnished

Fry-Top

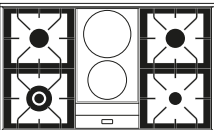


PD10FNE3 *

Brass/Chrome

Copper/Burnished

2 induction zones

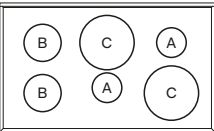


PD10INE3 *

Brass/Chrome

Copper/Burnished

Induction



PDI10NE3

Brass/Chrome

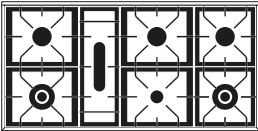
Copper/Burnished

Nostalgie
P12N — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



7 burners

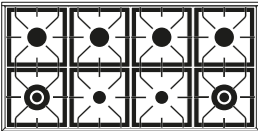


P127NE3 *

Brass/Chrome

Copper/Burnished

8 Burners

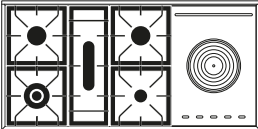


P128NE3 *

Brass/Chrome

Copper/Burnished

Coupe de Feu

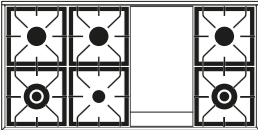


P12SNE3 *

Brass/Chrome

Copper/Burnished

Fry-Top

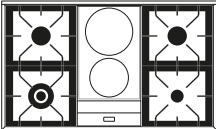


P12FNE3 *

Brass/Chrome

Copper/Burnished

Fry Top + 2 induction zones



P12FINE3 *

Brass/Chrome

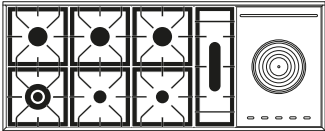
Copper/Burnished

Nostalgie
P15N — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



Coupe de Feu

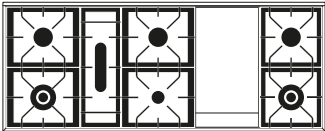


P15SNE3 *

Brass/Chrome

Copper/Burnished

Fry-Top

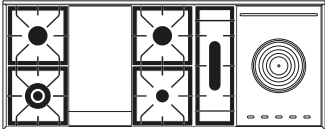


P15FNE3 *

Brass/Chrome

Copper/Burnished

Fry-Top + Coup de Feu



P15FSNE3 *

Brass/Chrome

Copper/Burnished






Hoods


Designed to ideally match Nostalgia range cookers with optional Noblesse trims, the shape of these hoods is reminiscent of vintage kitchens, but they are equipped with the most modern air extraction and purification technologies. The steel filter effectively retains grease particles.


Colour range

Body


- 

White
- 


Antique white
- 

Stainless steel
- 

Graphite matt
- 

Glossy black
- 

Blue
- 

Burgundy red
- 

Emerald green
- 

Optional Ral

Finishes

Frames

- 

Brass
- 

Chrome
- 

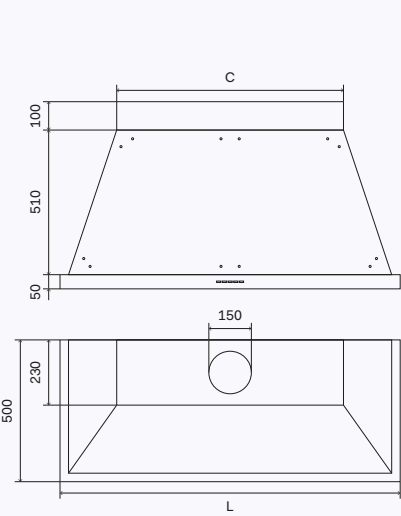
Burnished
- 

Copper

↑ ANB150/MGG
Nostalgie wall mounted hood
Graphiite matt body and Copper finishes

ANB

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 270W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Steel filters
- Extraction 750 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Front LED lights

Hood speed

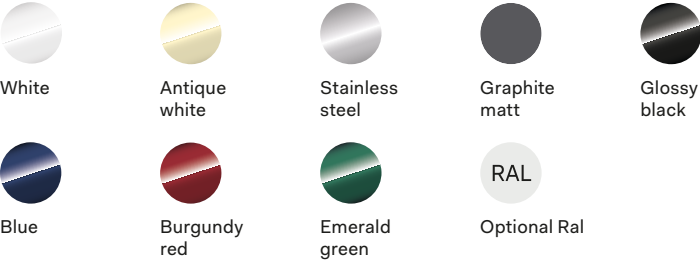
SPEED	W	Pa	m3/h	dB
1	159	152	330	44
2	195	305	465	49
3	235	551	615	55
4	270	841	752	59

Accessories

Description	Code	v
Remote control for hoods	A/301/02	
Hood filters - activated carbon filters for installation with air recirculation.	A/076/23	

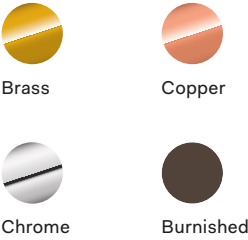
Colour range

Body



Finishes

Frames



ANB90

L = 900 mm / C = 500 mm

Brass / Chrome

Burnished / Copper

Stainless steel back panel

AP4-90



ANB100

L = 1000 mm / C = 600 mm

Brass / Chrome

Burnished / Copper

Stainless steel back panel

AP4-100



ANB120

L = 1200 mm / C = 800 mm

Brass / Chrome

Burnished / Copper

Stainless steel back panel

AP4-120



ANB150

L = 1500 mm / C = 1100 mm

Brass / Chrome

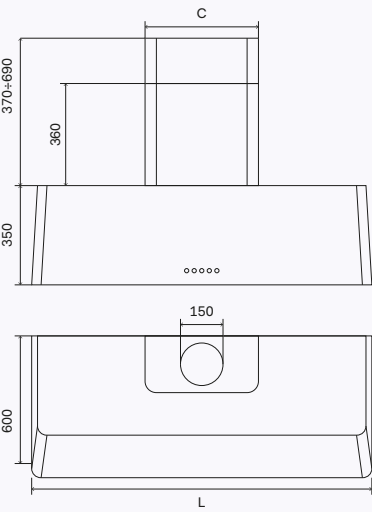
Burnished / Copper

Stainless steel back panel

AP4-150

AG

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction 890 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

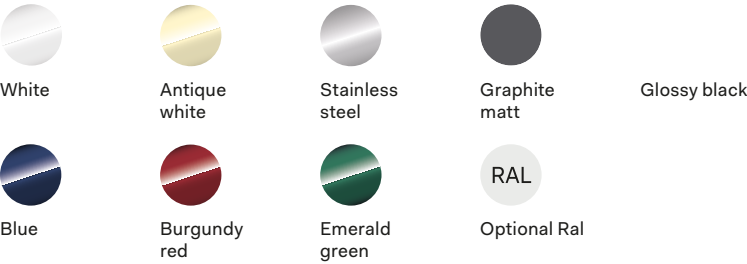
SPEED	W	Pa	m3/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	G/076/09

Colour range

Body



AG60

L = 600 mm / C = 250 mm

Stainless steel back panel
AP4-60

Flue extension (h. 800 mm)
A/017/23/...*



AG70

L = 700 mm / C = 250 mm

Stainless steel back panel
AP4-70

Flue extension (h. 800 mm)
A/017/23/...*



AG90

L = 900 mm / C = 250 mm

Stainless steel back panel
AP4-90

Flue extension (h. 800 mm)
A/017/23/...*



AG100

L = 1000 mm / C = 250 mm

Stainless steel back panel
AP4-100

Flue extension (h. 800 mm)
A/017/23/...*



AG120

L = 1200 mm / C = 400 mm

Stainless steel back panel
AP4-120

Flue extension (h. 800 mm)
A/017/20/...*



AG150

L = 1500 mm / C = 400 mm

Stainless steel back panel
AP4-150

Flue extension (h. 800 mm)
A/017/20/...*

* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green



↑ 645SCZT4/MGG
Built-in 400° Pizza oven
Graphite Matt body and Brass finishes

Ovens and cooking and storage systems

Ovens with ideal capacity for every space and requirement, electronic temperature control for perfectly consistent cooking: Nostalgie guarantees professional performance, tailored to the kitchen in your home. With the blast chiller you can very quickly go from the heat of the oven to –3°C (fridge), or from room temperature to –20°C (freezing) to preserve safely, speed up the work in the kitchen and reduce waste. The vacuum feature adds an additional preservation method and allows for sous vide cooking.

Colour range
Body

- 
White
- 
Antique white
- 
Stainless steel
- 
Graphite matt
- 
Copper
- 
Burgundy red

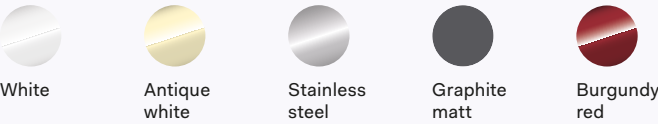
Finishes
Knobs, handles

- 
Brass
- 
Chrome
- 
Burnished

Star Column CSTARN



Colour range
Body



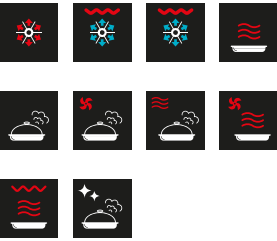
Finishes
Knobs, handles, frames



Order code: CSTARN
Chrome / Brass Burnished

Ultracombi

Functions



General features

- Operating temperature 30-250°C
- TFT touch electronic programmer
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Double speed cooling tangential ventilation
- Child safety

Cavity features

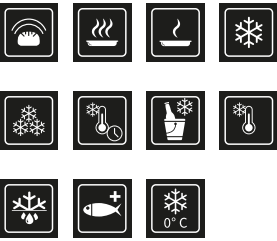
- Stainless steel AISI 304 muffle
- Internal dimensions 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumption

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

Built-in blast chiller

Functions



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 |
|------------------|--------|

Built-in vacuum packing machine

Functions



General features

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

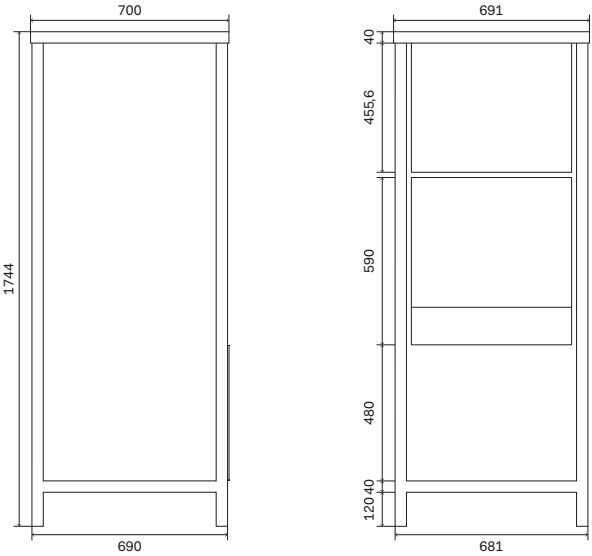
Cavity features

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

Consumption

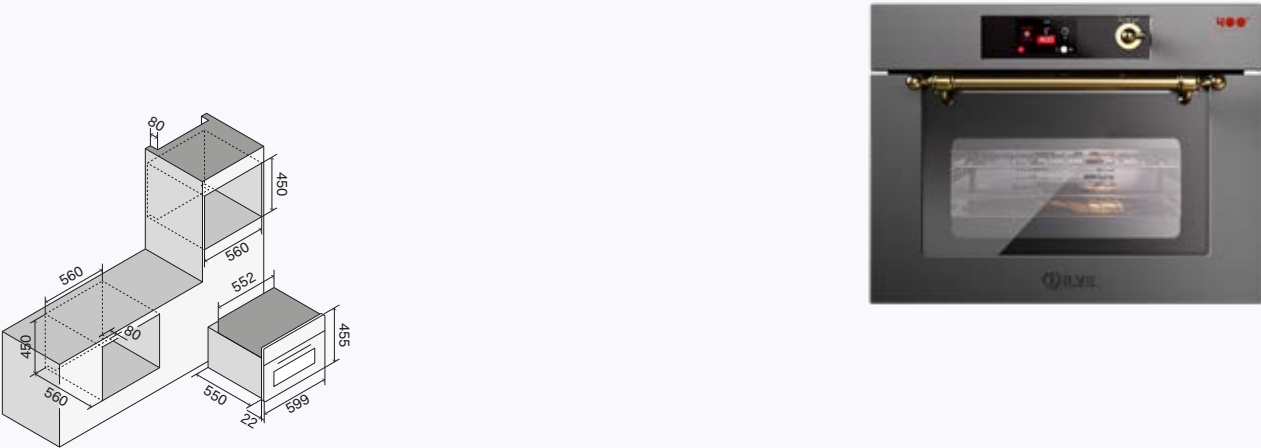
- | | |
|------------------|-------|
| • Maximum input: | 240 W |
|------------------|-------|

Technical drawing and dimensions



645SCZ

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel or painted steel



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (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
- Thermostat with electronic probe

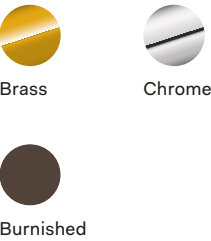
Consumptions

- 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

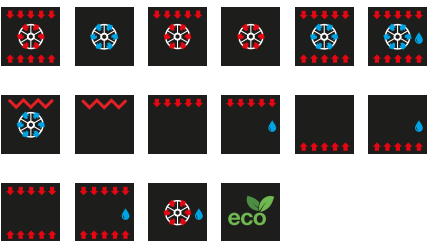
Colour range



Finishes



Functions



Price

Order code: 645SCZT4

Brass/Chrome

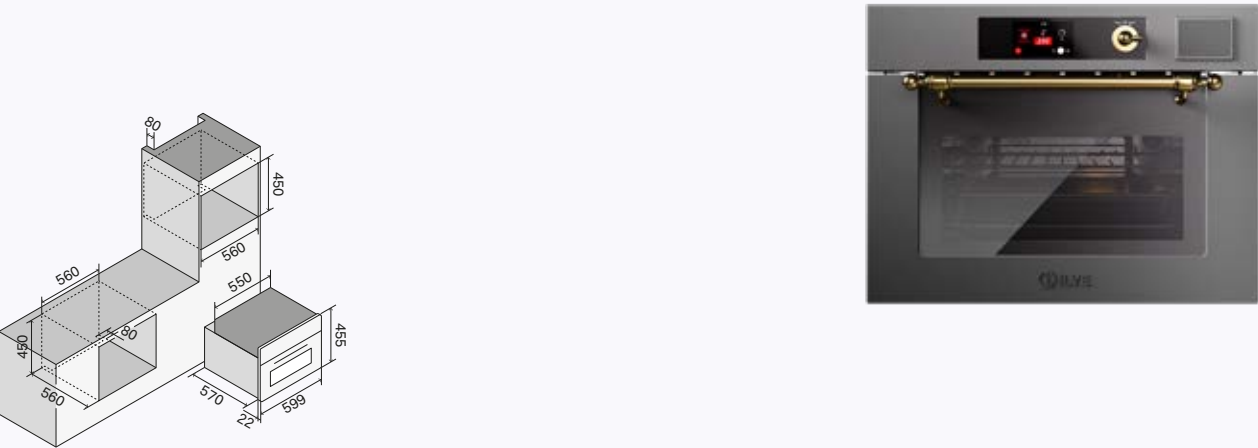
Burnished

Optional

→ p. 310

645SCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel or painted steel



General features

- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (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

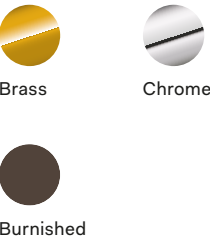
Consumptions

- 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



Price

Order code: 645SCHSW

Brass/Chrome

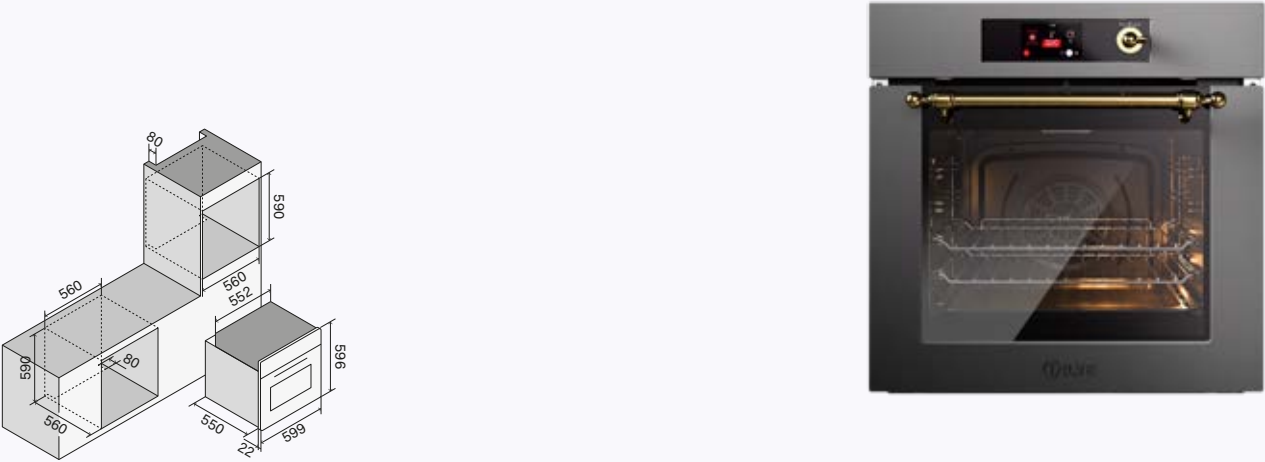
Burnished

Optional

→ p. 310

OV60SC

Multifunction electronic oven with maximum temperature of 300° C
60 cm in stainless steel or painted steel



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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

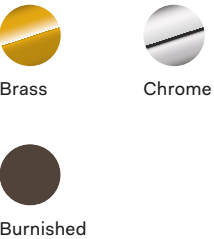
Consumptions

- 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

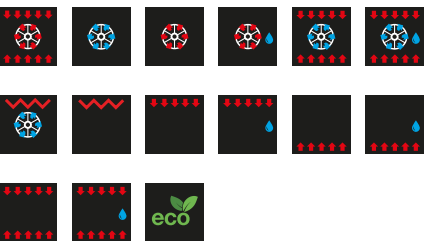
Colour range



Finishes



Functions



Price

Order code: OV60SCT3

Brass/Chrome

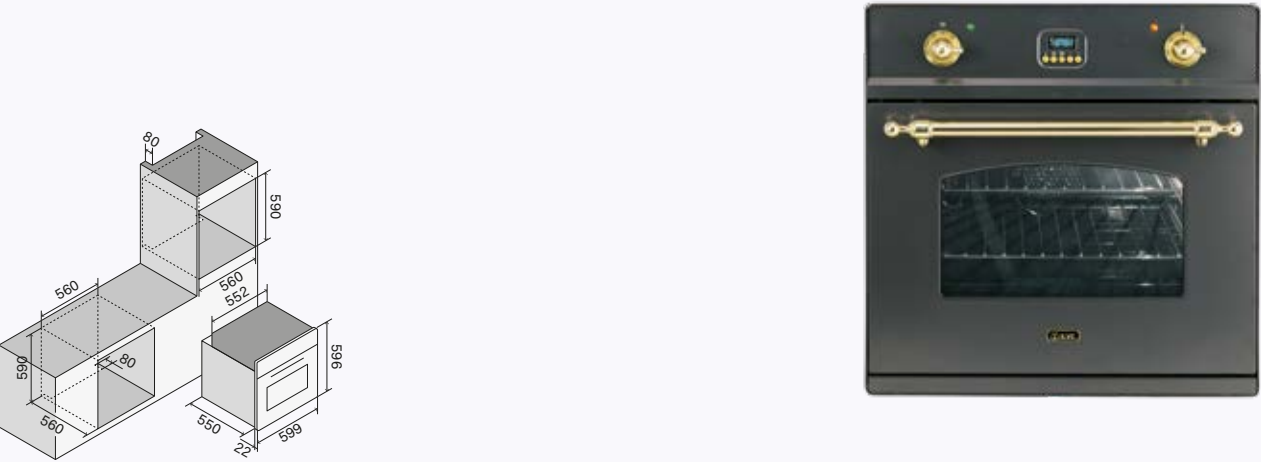
Burnished

Optional

→ p. 310

600C

Oven multifunction electronic with maximum temperature of 300° C
60 cm in stainless steel or painted steel



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

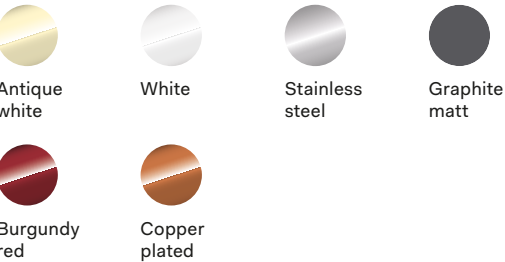
Cavity features

- Muffle enamelled
- Internal dimensions 44×33,5×41 cm
- Capacity 60 L
- Thermostat with electronic probe

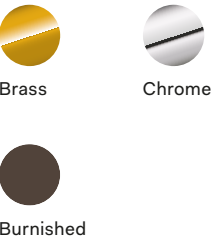
Consumptions

- Maximum input 2,65 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2400 W

Colour range



Finishes



Functions



Price

Order code: 600CE3

Brass/Chrome

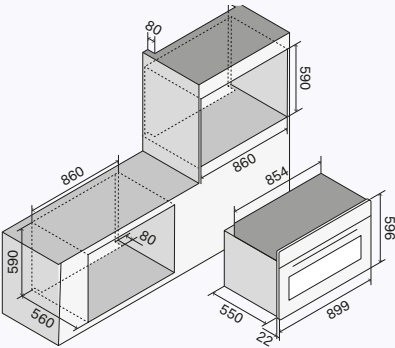
Burnished

Optional

→ p. 310

900C

Multifunction electronic oven with maximum temperature of 300° C
90 cm in stainless steel or painted steel



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

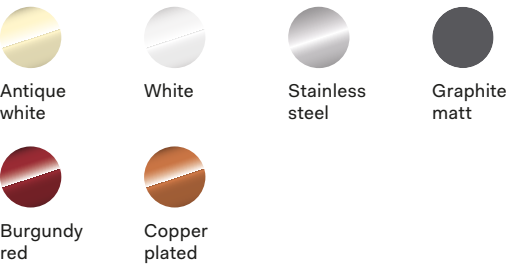
Cavity features

- Muffle enamelled
- Internal dimensions 64×33,5×41,5 cm
- Capacity 89 L
- Rotisserie spit transversal
- Thermostat with electronic probe

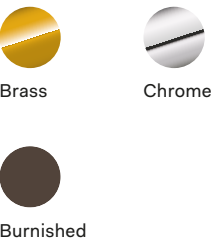
Consumptions

- Maximum input 2,9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1500 W
- Electric grill 2201 W
- Circular heating element 2400 W

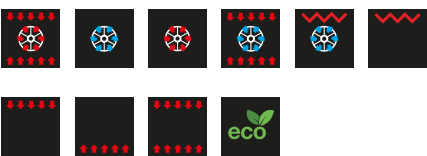
Colour range



Finishes



Functions



Price

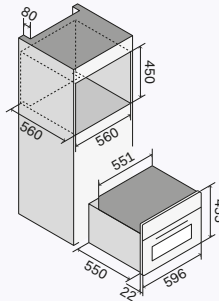
Order code: 900CE3
Brass/Chrome
Burnished

Optional

→ p. 310

BC645SC

Built-in blast chiller



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

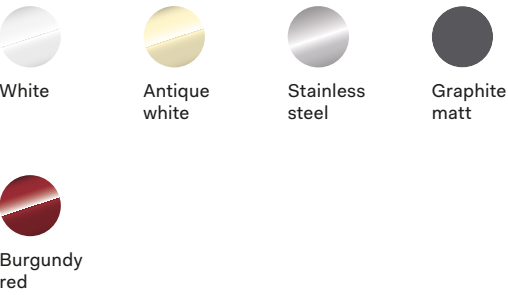
Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

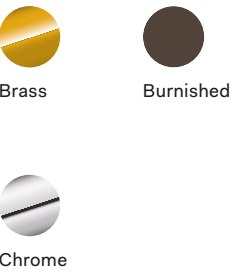
Consumption

- Maximum input: 300 kW

Colour range



Finishes



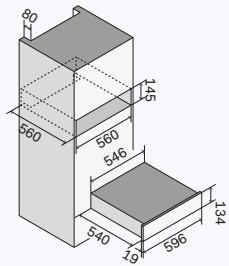
Functions



Order code: BC645SCTC
Brass / Chrome
Burnished

VM615SC

Built-in vacuum packing machine



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

Colour range



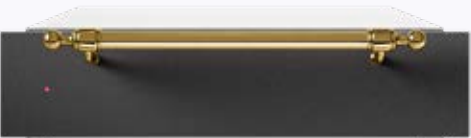
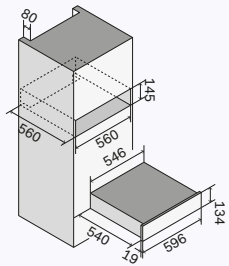
Functions



Order code: VM615SC

615SCWD

Built-in heated drawer



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features

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

Consumption

- Maximum input: 400 W

Colour range



Finishes



Order code: 615SCWD
Brass / Chrome
Burnished

Ovens comparison
table

645SCZ

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel or painted steel



645SCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel or painted steel



OV60SC

Multifunction electronic oven with maximum temperature of 300° C 60 cm in stainless steel or painted steel



<u>General features</u>			
Energy class	A	A+	A+
Number of functions	10	10 of which 4 combined	15
Operating temperature	30-400°C	30-250°C	30-320°C
Programmer	electronic touch TFT	electronic touch TFT	TFT touch control
Cooking probe	–	Yes	Yes
Lighting	Internal light	Internal halogen light	Double internal light
Soft-closing door	–	–	Yes
Door glass	Four-glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-
Ventilation	cooling tangential	double speed cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
<u>Cavity features</u>			
Muffle	AISI 304 stainless steel	AISI 304 stainless steel	with easy clean enamel
Internal dimensions	44×21×40,5 cm	41,5×21×41 cm	43,7×36×41 cm
Capacity	37 L	36 L	65 L
Steam discharge	Yes	–	controlled with dry or moist cooking
Folding grill heating element	–	–	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe
<u>Consumptions</u>			
Maximum input	2,9 kW	3,4 kW	2,45 kW
Top electrical heating element	900 W	–	1000 W
Bottom electrical heating element	1300 W	–	1100 W
Electric grill	1600 W	1900 W	2100 W
Circular heating element	2000 W	1600 W	2100 W
Lower gas burner	–	–	–
Steam generator	–	1200 W	–
Microwave generator	–	1600 W	–
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

600C

Multifunction electronic oven with maximum temperature of 300° C 60 cm in stainless steel or painted steel



A	A
10	10
30-300°C	30-300°C
electronic	electronic
–	–
Internal light	Internal light
–	–
Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-
cooling tangential	cooling tangential
Yes	Yes
enamelled	enamelled
44×33,5×41 cm	64×33,5×41,5 cm
60 L	89 L
–	–
–	–
with electronic probe	with electronic probe
2,65 kW	2,9 kW
900 W	900 W
1300 W	1500 W
1600 W	2201 W
2400 W	2400 W
–	–
–	–
–	–

Hobs

Featuring knobs that echo the design of the old handcrafted range cookers, Nostalgie hobs are the state of the art in technology, with a comprehensive selection of sizes and setups. The flame spreaders, made of brass – a material that is highly resistant to fire and wear – are further protected by a special nanotechnological treatment, with a Total Black finish that gives them a hi-tech look. The induction hobs assure full temperature control and guarantee the utmost safety of use.



↑ HCB906CN/MGG
Built-in 90 cm hob
Matte Graphite body and Brass finishes

Colour range

Body

- 
White
- 
Antique white
- 
Stainless steel
- 
Graphite matt
- 
Copper

Finishes

Knobs

- 
Brass
- 
Chrome
- 
Burnished

HCB60N

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Double ring burner
Ø 120 mm 4,2 kW / 1,7 kW
 - Large burner
Ø 90 mm 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

















Knob finishes

Antique white

White

Stainless steel

Brass

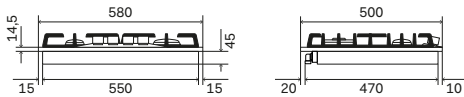
Chrome

Graphite matt

Copper plated

Burnished

Dimensions
Built-in hole size: 555×475 mm



Order code: HCB60CN *

Brass/Chrome

Burnished

Optional
→ p. 310

 Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB70N

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Double ring burner
Ø 120 mm 4,2 kW / 1,7 kW
 - Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

















Knob finishes

Antique white

White

Stainless steel

Brass

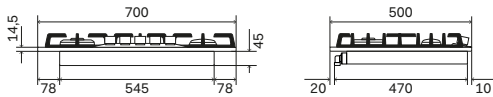
Chrome

Graphite matt

Copper plated

Burnished

Dimensions
Built-in hole size: 555×475 mm



Order code: HCB70CN

Brass/Chrome

Burnished

Optional
→ p. 310

 Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB70SN

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
 - Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

















Knob finishes

Antique white

White

Stainless steel

Brass

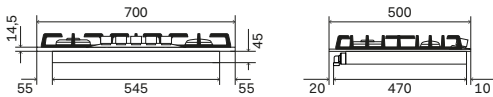
Chrome

Graphite matt

Copper plated

Burnished

Dimensions
Built-in hole size: 600×475 mm



Order code: HCB70SDN

Brass/Chrome

Burnished

Optional
→ p. 310

 Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB906N

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Double ring burner
Ø 120 mm 4,2 kW / 1,7 kW
 - Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 3 x 1,8 kW / 0,4 kW

Hob colour range

















Knob finishes

Antique white

White

Stainless steel

Brass

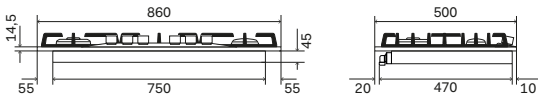
Chrome

Graphite matt

Copper plated

Burnished

Dimensions
Built-in hole size: 835×475 mm



Order code: HCB906CN *

Brass/Chrome

Burnished

Optional
→ p. 310

 Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB90FN

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Double ring burner
Ø 120 mm 4,2 kW / 1,7 kW
 - Fry Top plate
Fish pot 3,1 kW / 1,2 kW
 - Large burner
Ø 90 mm 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

Antique white

White

Stainless steel

Brass

Chrome

Stainless steel

Graphite matt

Copper plated

Burnished

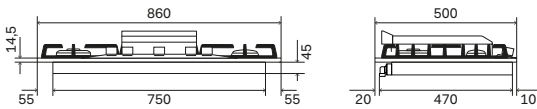
Knob finishes

Brass

Chrome

Burnished

Dimensions
Built-in hole size: 835×475 mm



Order code: HCB90FCN *

Brass/Chrome

Burnished

Optional
→ p. 310

* Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB90CCN

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Double ring burner
2 x Ø 120 mm 4,2 kW / 1,7 kW
 - Large burner
Ø 90 mm 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

Stainless steel

Brass

Chrome

Burnished

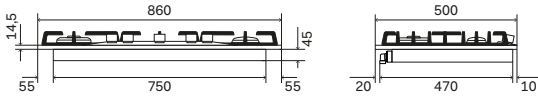
Knob finishes

Brass

Chrome

Burnished

Dimensions
Built-in hole size: 835×475 mm



Order code: HCB90CCN *

Brass/Chrome

Burnished

Optional
→ p. 310

* Double ring Dual burner
4,5 kW / 0,3 kW
optional

HCB90SN

Gas hobs in stainless steel or enamelled steel



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring made of brass with nanotechnological non-stick treatment
- Consumptions

 - Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
 - Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
 - Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

Stainless steel

Brass

Chrome

Burnished

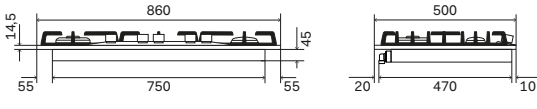
Knob finishes

Brass

Chrome

Burnished

Dimensions
Built-in hole size: 835×475 mm



Order code: HCB90SDN

Brass/Chrome

Burnished

Optional
→ p. 310

VI364N

Induction hobs in ceramic glass



General features

- 4 zones with knobs
- Pan sensor
- Booster function
- Residual heat indicator
- Timer with automatic stop
- Controls knob
- Overheating and liquid spill protection
- Power limiting device 2,8 kW, 3,5 kW o 6 kW
- Maximum power 7,2 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
- Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

Hob colour range



Stainless steel

Knob finishes



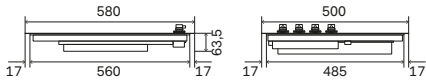
Brass



Chrome

Dimensions

Built-in hole size: 564×488 mm



Optional
→ p. 310

Order code: VI364N

Brass/Chrome

Gas hobs comparison table

HCB60N

Gas hobs instainless steel or enamelled steel



HCB70N

Gas hobs instainless steel or enamelled steel



HCB70SN

Gas hobs instainless steel or enamelled steel



General features

Width	58 cm	70 cm	70 cm
Aesthetics	stainless steel or enamelled steel	stainless steel or enamelled steel	stainless steel or enamelled steel
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
<u>Powers and comsumptions</u>			
Small burner	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 90 mm 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW
Double ring burner	Ø 120 mm 4,2 kW / 1,7 kW	Ø 120 mm 4,2 kW / 1,7 kW	-
Triple ring burner	-	-	-
Dual burner	optional (IS D45)	-	Ø 120 mm 4,5 kW / 0,3 kW
Auxiliary burner	-	-	-
Fry Top plate	-	-	-
Fish pot burner	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

HCB906N

Gas hobs instainless steel or enamelled steel



86 cm
stainless steel or enamelled steel
Yes
Yes
made of brass with nanotechnological non-stick treatment
Yes
Ø 60 mm 3 x 1,8 kW / 0,4 kW
Ø 90 mm 2 x 3 kW / 0,6 kW
Ø 120 mm 4,2 kW / 1,7 kW
-
optional (IS D45)
-
-
-

HCB90FN

Gas hobs instainless steel or enamelled steel



86 cm
stainless steel or enamelled steel
Yes
Yes
made of brass with nanotechnological non-stick treatment
Yes
Ø 60 mm 2 x 1,8 kW / 0,4 kW
Ø 90 mm 3 kW / 0,6 kW
Ø 120 mm 4,2 kW / 1,7 kW
-
optional (IS D45)
-
Fish pot 3,1 kW / 1,2 kW
-

HCB90CCN

Gas hobs instainless steel or enamelled steel



86 cm
stainless steel or enamelled steel
Yes
Yes
made of brass with nanotechnological non-stick treatment
Yes
Ø 60 mm 2 x 1,8 kW / 0,4 kW
Ø 90 mm 3 kW / 0,6 kW
2 x Ø 120 mm 4,2 kW / 1,7 kW
-
optional (IS D45)
-
-
-

HCB90SN

Gas hobs instainless steel or enamelled steel

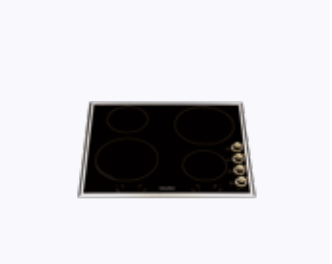


86 cm
stainless steel or enamelled steel
Yes
Yes
made of brass with nanotechnological non-stick treatment
Yes
Ø 60 mm 2 x 1,8 kW / 0,4 kW
Ø 90 mm 2 x 3 kW / 0,6 kW
-
Ø 120 mm 4,5 kW / 0,3 kW
-
-
-

Induction hobs
comparison table

VI364N

Induction hobs in ceramic glass



<u>General features</u>	
Width	60 cm
No. of cooking zones	4 zones with knobs
Pan sensor	Yes
Booster function	Yes
Bridge function	No
Controls	knob
Residual heat indicator	Yes
Timer with automatic stop	Yes
Overheating and liquid spill protection	Yes
Power limiting device	2,8 kW, 3,5 kW o 6 kW
Child safety	No
<u>Powers and comsumptions</u>	
Zone 01 dimensions and power (standard / booster)	Ø 145 mm 1.2 kW / 1.6 kW
Zone 02 dimensions and power (standard / booster)	Ø 145 mm 1.2 kW / 1.6 kW
Zone 03 dimensions and power (standard / booster)	Ø 210 mm 1.5 kW / 2 kW
Zone 04 dimensions and power (standard / booster)	Ø 210 mm 1.5 kW / 2 kW
Zone 05 dimensions and power (standard / booster)	-
Maximum power	7,2 kW
<u>Extractor</u>	
Energy class	-
Extractor power	-
Extractor noise level	-
Extractor flow rate	-
Grease filter cleaning warning	-

164 — 165

Professional Plus

- Range cookers
- Hoods
- Ovens and cooking
and storage systems
- Induction and gas hobs
- Freestanding hobs



Range cookers

Inspired by the kitchens found in the best restaurants, with knobs featuring a specific ergonomic design, the Professional Plus range cookers bring the best qualities of sturdiness, ergonomics and convenience to the home environment, offering various set-up options and the possibility of a double oven. The option of various sizes from 60 cm to 150 cm, standard colours or upon request, and metallic finishes, allows it to blend perfectly in any interior.



↑ P128WE3/SS
Professional Plus 120 cm range cooker
Stainless steel body and brushed Metal finishes

Colour range
Body

- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

Finishes
Knobs, handles

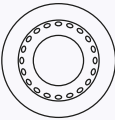
- Satin

Cooktops for all tastes.

The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



Optional Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs

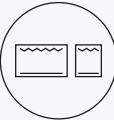


Hob with cast iron pan supports

The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

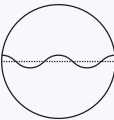
- Large internal capacity
- Double oven available
- Electronic temperature control
- Internal oven cavities covered in “Easy Clean” enamel
- Folding grill heating element for easier cleaning



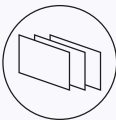
One control for both ovens



Quick start



Precise electronic temperature control



Cold door with triple removable glass

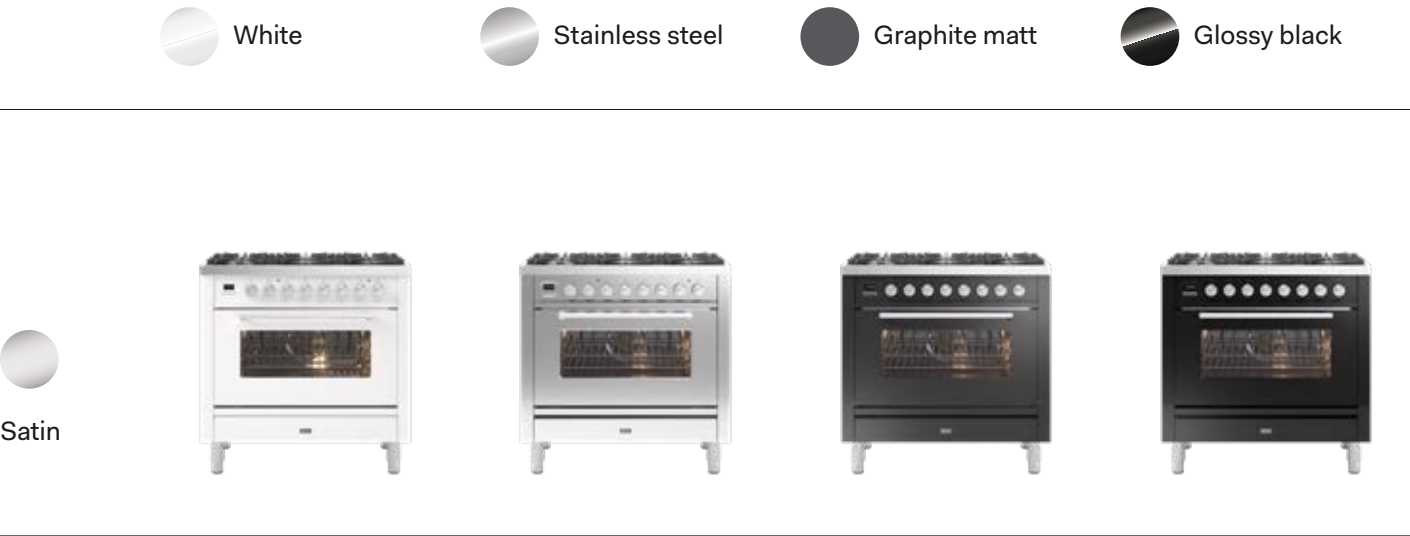


Door and drawer with soft-closing system



↑ P15FWE3/SS
Professional Plus 150 cm range cooker
Stainless Steel body and Brushed finishes

Abacus of colours and finishes



Professional knobs: visibly functional.

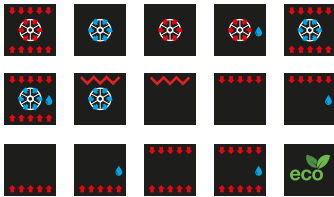
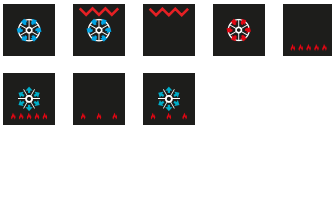
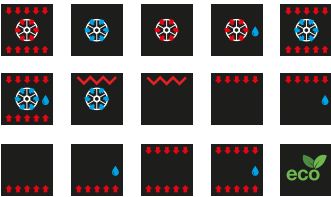
Created exclusively for Professional Plus range cookers, Milano knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



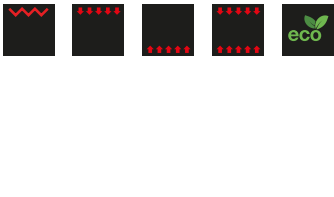
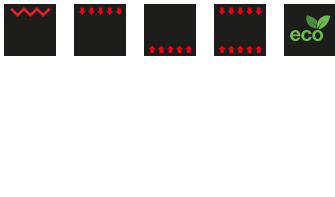
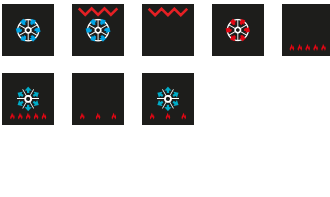
Ovens available for Professional Plus range cookers

General features	OV80 E3	OV80 H3	OV60 E3
	80 cm electronic oven	80 cm electronic gas + electric fan oven	60 cm electronic oven
Energy class	A+	A	A+
Number of functions	15	8	15
Operating temperature	30-300°C	30-300°C	30-300°C
Programmer	electronic	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	–	–	–
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			
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	64×34×41 cm	43,7×36×41 cm
Capacity	97 L	89 L	65 L
Steam discharge	controlled with dry or moist cooking option	Yes	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	diagonal	diagonal	–
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	2,75 kW	2,25 kW	2,45 kW
Top electrical heating element	1200 W	–	1000 W
Bottom electrical heating element	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



OV60 H3	OV40 E3	OV30 E3
60 cm electronic gas + electric fan oven	40 cm midi electronic static oven	30 cm minii electronic static oven
A	A+	A+
8	5	5
30-300°C	30-250°C	30-250°C
electronic	electronic	electronic
Yes	Yes	Yes
–	–	–
Double internal light	Internal light	Internal light
Si	Si	Si
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)
cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes
with easy clean enamel	with easy clean enamel	with easy clean enamel
43,7×34×41 cm	36,5×35,5×44 cm	27,5×35,5×44 cm
61 L	57 L	43 L
Yes	Yes	Yes
Si	–	–
–	Yes	Yes
with electronic probe	with electronic probe	with electronic probe
2,20 kW	2,6 kW	2,4 kW
–	850 W	800 W
–	950 W	800 W
2100 W	1600 W	1500 W
2100 W	–	–
–	–	–



P06W



Colour range
Body

- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

Finishes
Knobs, handles

- Satin

Available ovens

- Electric oven
Primary oven:
OV 60 E3
Maximum input:
2,45 kW
- Gas oven
Primary oven:
OV 60 H3
Maximum input:
2,20 kW

Configurations

- 4 burners
- Induction

- Electric oven
P06WE3 *
Satin
- Gas oven
P06WH3 *
Satin
- PI06WE3
Satin

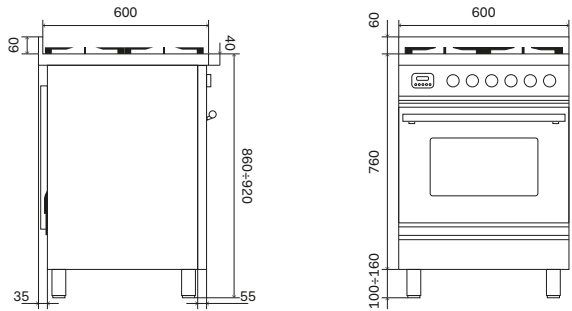
Consumption

- A Induction zone
Ø 145 mm
1,4 kW
- B Induction zone
Ø 180 mm
1,85 kW
- C Induction zone
Ø 210 mm
2,3 kW
- Double ring
burner
min. 1,8 kW
max. 4,3 kW
- Big burner
min. 0,6 kW
max. 3 kW
- Small burner
min. 0,4 kW
max. 1,8 kW
- * Double ring
Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

- p. 310
- Hood
AGQ60
- Ladle holder panel
AP4-60

Technical drawing & dimensions



P07W



Colour range
Body

- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

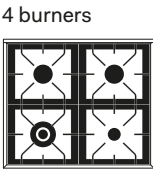
Finishes
Knobs, handles

- Satin

Available ovens

Electric oven	Gas oven
Primary oven: OV 60 E3	Primary oven: OV 60 H3
Maximum input: 2,45 kW	Maximum input: 2,20 kW

Configurations



Electric oven	P07WE3 *
	Satin
Gas oven	P07WH3 *
	Satin

Consumption

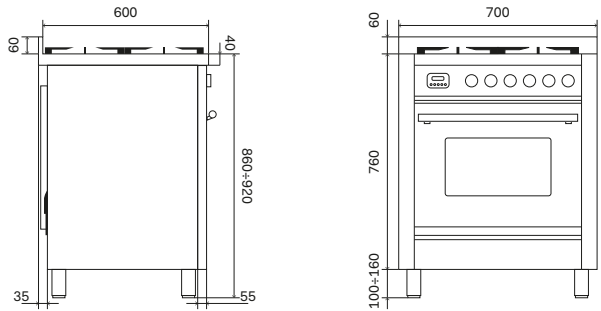
- Double ring burner
min. 1,8 kW
max. 4,3 kW
- Big burner
min. 0,6 kW
max. 3 kW
- Small burner
min. 0,4 kW
max. 1,8 kW
- * Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

→ p. 310

Hood	AGQ70	Ladle holder panel	AP4-70
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
Technical drawing & dimensions



P09W



Colour range
Body

- 
White
- 
Stainless steel
- 
Graphite matt
- 
Glossy black
- 
Optional RAL

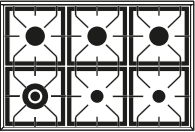
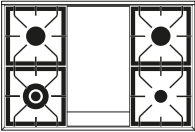
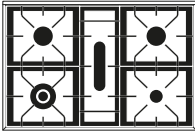
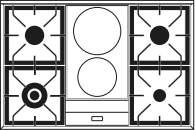
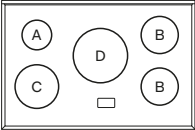
Finishes
Knobs, handles

- 
Satin












Available ovens

Electric oven	Gas oven
Primary oven: OV 80 E3	Primary oven: OV 80 H3
Maximum input: 2,75 kW	Maximum input: 2,25 kW

Configurations

	6 burners	Fry-Top	Pescera
			
Electric oven	P096WE3 * Satin	P09FWE3 * Satin	P09PWE3 * Satin
Gas oven	P096WH3 * Satin	P09FWH3 * Satin	P09PWH3 * Satin
	2 induction zones	Induction	
			
Electric oven	P09IWE3 * Satin	PI09WE3 Satin	

Consumption

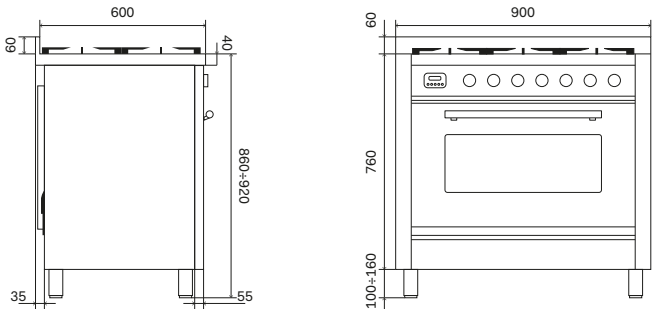
 Induction zone Ø 145 mm 1,4 kW	 Induction zone Ø 180 mm 1,85 kW	 Induction zone Ø 210 mm 2,3 kW	 Induction zone Ø 260 mm 2,6 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Double ring burner min. 1,8 kW max. 4,3 kW
 Fry Top plate double burner min. 0,4 kW max. 4,8 kW	 Fish pot burner min. 1,1 kW max. 3,1 kW	 Big burner min. 0,6 kW max. 3 kW	 Small burner min. 0,4 kW max. 1,8 kW	 Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 310

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



PD09W



Colour range
Body

- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

Finishes
Knobs, handles

- Satin

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	Pescera
Electric oven	PD096WE3 * Satin	PD09FWE3 * Satin	PD09PWE3 * Satin
	2 induction zones	Induction	
Electric oven	PD09IWE3 * Satin	PDI09WE3 Satin	

Consumption

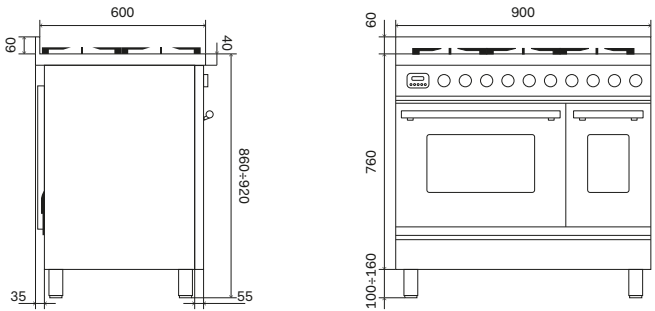
Induction zone Ø 145 mm 1,4 kW	Induction zone Ø 180 mm 1,85 kW	Induction zone Ø 210 mm 2,3 kW	Induction zone Ø 260 mm 2,6 kW	Two-zone induction 2x1,85 kW max. 3,7 kW	Double ring burner min. 1,8 kW max. 4,3 kW
Fry Top plate double burner min. 0,4 kW max. 4,8 kW	Fish pot burner min. 1,1 kW max. 3,1 kW	Big burner min. 0,6 kW max. 3 kW	Small burner min. 0,4 kW max. 1,8 kW	Double ring Dual burner 5,0 kW / 0,3 kW optional	

Complements & accessories

→ p. 310

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



PD10W



Colour range
Body

- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

Finishes
Knobs, handles

- Satin

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	Coupe de Feu	Fry-Top
Electric oven	PD106WE3 * Satin	PD10SWE3 * Satin	PD10FWE3 * Satin
	2 induction zones	Induction	
Electric oven	PD10IWE3 * Satin	PDI10WE3 Satin	

Consumption

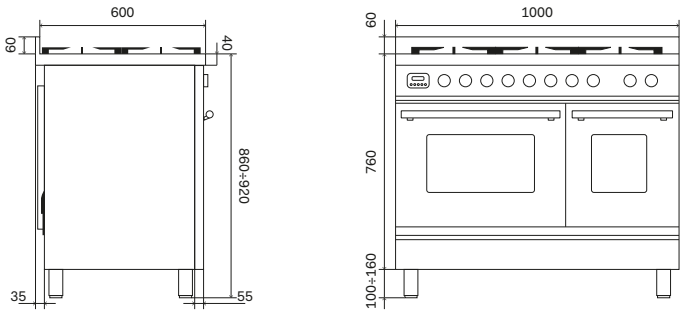
Induction zone Ø 145 mm 1,4 kW	Induction zone Ø 180 mm 1,85 kW	Induction zone Ø 210 mm 2,3 kW	Two-zone induction 2x1,85 kW max. 3,7 kW	Coupe de Feu min. 0,6 kW max. 3 kW	Double ring burner min. 1,8 kW max. 4,3 kW
Fry Top plate double burner min. 0,4 kW max. 4,8 kW	Big burner min. 0,6 kW max. 3 kW	Small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

Complements & accessories

→ p. 310

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



P12W



Colour range
Body

- 
White
- 
Stainless steel
- 
Graphite matt
- 
Glossy black
- 
Optional RAL

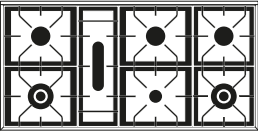
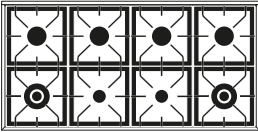
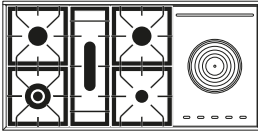
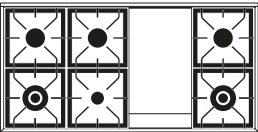
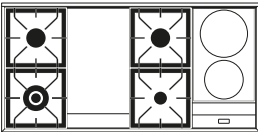
Finishes
Knobs, handles

- 
Satin


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	Coupe de Feu
			
Electric oven	P127WE3 *	P128WE3 *	P12SWE3 *
	Satin	Satin	Satin
	Fry-Top	Fry Top + 2 induction zones	
			
Electric oven	P12FWE3 *	P12FIWE3 *	
	Satin	Satin	


Consumption


- 


Two-zone induction
2×1,85 kW
max. 3,7 kW
- 


Coupe de Feu
min. 0,6 kW
max. 3 kW
- 

Double ring burner
min. 1,8 kW
max. 4,3 kW
- 

Fry Top plate double burner
min. 0,4 kW
max. 4,8 kW
- 

Fish pot burner
min. 1,1 kW
max. 3,1 kW
- 

Big burner
min. 0,6 kW
max. 3 kW
- 

Small burner
min. 0,4 kW
max. 1,8 kW
- 

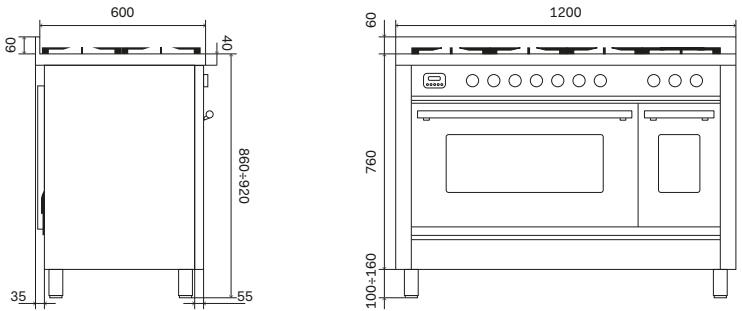
* Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

→ p. 310

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



P15W



Colour range
Body

- 
White
- 
Stainless steel
- 
Graphite matt
- 
Glossy black
- 
Optional RAL

Finishes
Knobs, handles

- 
Satin

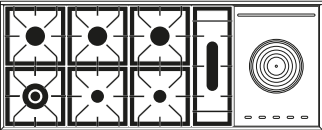
Available ovens

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

Configurations

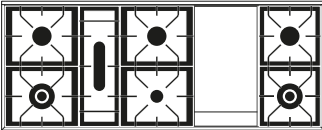
Electric oven

Coupe de Feu



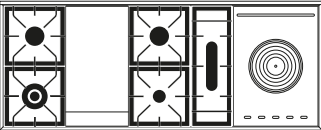
P15SWE3 *
Satin

Fry-Top










P15FWE3 *
Satin

Fry-Top + Coup de Feu



P15FSWE3 *
Satin

Consumption

- 
Coupe de Feu
min. 0,6 kW
max. 3 kW
- 
Double ring burner
min. 1,8 kW
max. 4,3 kW
- 
Fry Top plate double burner
min. 0,4 kW
max. 4,8 kW
- 
Fish pot burner
min. 1,1 kW
max. 3,1 kW
- 
Big burner
min. 0,6 kW
max. 3 kW
- 
Small burner
min. 0,4 kW
max. 1,8 kW
- 
* Double ring Dual burner
5,0 kW / 0,3 kW
optional

Complements & accessories

→ p. 310

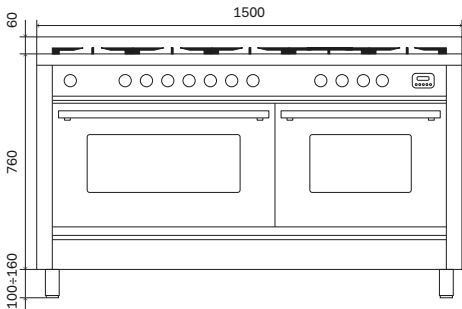
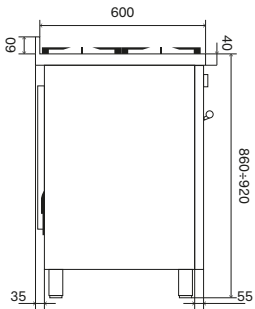
Hood

AGQ150

Ladle holder panel

AP4-150

Technical drawing & dimensions



Professional Plus
P06W — Electric

Primary oven: OV 60 E3



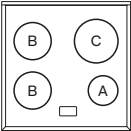
4 burners



P06WE3 *

Satin

Induction



PI06WE3

Satin

Professional Plus
P06W — Gas

Primary oven: OV 60 H3



4 burners



P06WH3 *

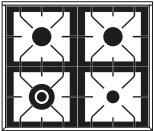
Satin

Professional Plus
P07W — Electric

Primary oven: OV 60 E3



4 burners



P07WE3 *

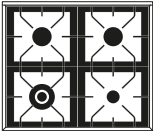
Satin

Professional Plus
P07W — Gas

Primary oven: OV 60 H3



4 burners



P07WH3 *

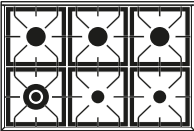
Satin

Professional Plus
P09W — Electric

Primary oven: OV 80 E3



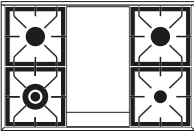
6 burners



P096WE3 *

Satin

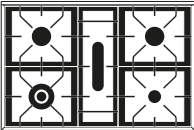
Fry-Top



P09FWE3 *

Satin

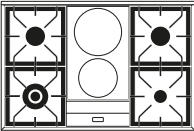
Pescera



P09PWE3 *

Satin

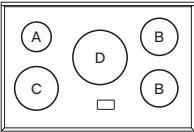
2 induction zones



P09IWE3 *

Satin

Induction



PI09WE3

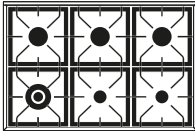
Satin

Professional Plus
P09W — Gas

Primary oven: OV 80 H3



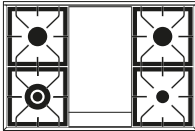
6 burners



P096WH3 *

Satin

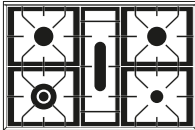
Fry-Top



P09FWH3 *

Satin

Pescera



P09PWH3 *

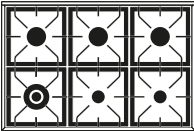
Satin

Professional Plus
PD09W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



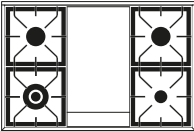
6 burners



PD096WE3 *

Satin

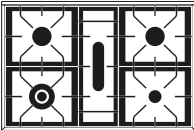
Fry-Top



PD09FWE3 *

Satin

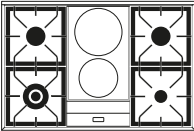
Pescera



PD09PWE3 *

Satin

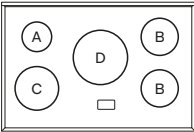
2 induction zones



PD09IWE3 *

Satin

Induction



PDi09WE3

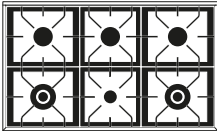
Satin

Professional Plus
PD10W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



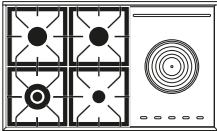
6 burners



PD106WE3 *

Satin

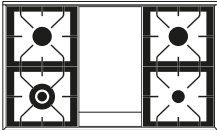
Coupe de Feu



PD10SWE3 *

Satin

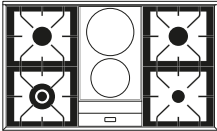
Fry-Top



PD10FWE3 *

Satin

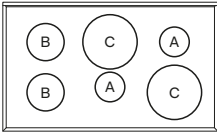
2 induction zones



PD10IWE3 *

Satin

Induction



PDi10WE3

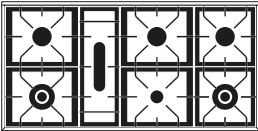
Satin

Professional Plus
P12W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



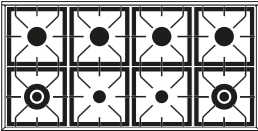
7 burners



P127WE3 *

Satin

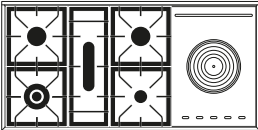
8 Burners



P128WE3 *

Satin

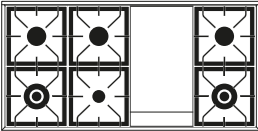
Coupe de Feu



P12SWE3 *

Satin

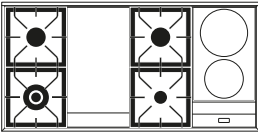
Fry-Top



P12FWE3 *

Satin

Fry Top + 2 induction zones



P12FIWE3 *

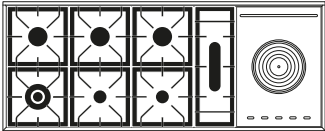
Satin

Professional Plus
P15W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



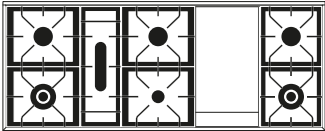
Coupe de Feu



P15SWE3 *

Satin

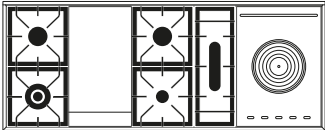
Fry-Top



P15FWE3 *

Satin

Fry-Top + Coup de Feu



P15FSWE3 *

Satin



↓ AGQ120
120 cm wall mounted hood
Stainless steel body



↑ AGQ120
120 cm wall mounted hood
Inox body

Hoods

Professional Plus hoods combine innovative technologies with a style that creates a professional atmosphere in the kitchen, also from the design point of view. The large extraction surface is tilted to make every movement easier and safer while cooking. The filters with baffle structure form an impenetrable barrier for grease and are made of stainless steel so they can be washed in the dishwasher.

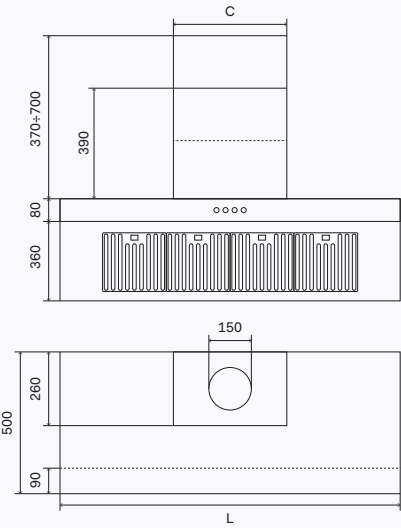
Colour range
Body



Stainless
steel

AGQ

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
- Extraction 890 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

SPEED	W	Pa	m³/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessoriees

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	G/076/09

Colour range
Body



Stainless steel



AGQ60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel back panel

AP4-60

Flue extension (h. 800 mm)

A/017/26/08



AGQ70

L = 700 mm / C = 330 mm

Stainless steel

Stainless steel back panel

AP4-70

Flue extension (h. 800 mm)

A/017/26/08



AGQ90

L = 900 mm / C = 330 mm

Stainless steel

Stainless steel back panel

AP4-90

Flue extension (h. 800 mm)

A/017/26/08



AGQ100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel back panel

AP4-100

Flue extension (h. 800 mm)

A/017/26/08



AGQ120

L = 1200 mm / C = 400 mm

Stainless steel

Stainless steel back panel

AP4-120

Flue extension (h. 800 mm)

A/017/27/08



AGQ150

L = 1500 mm / C = 400 mm

Stainless steel

Stainless steel back panel

AP4-150

Flue extension (h. 800 mm)

A/017/27/08



↑ 645SZTCT4/BK
Built-in 400° Pizza Oven
Body Black tempered glass
and opaque black finishes

Ovens and cooking and storage systems

Professional Plus ovens are top of the range in terms of performance and versatility. All fitted with electronic temperature control, they allow you to choose manifold functions for perfect cooking every time. In addition to being very capacious, they can be set up in double, horizontal or vertical compositions, to fit into any space. 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. What is more, besides preserving food, the vacuum drawer lets you cook sous vide like the real chefs. The ovens with full touch TFT displays can be made with a black tempered glass finish, resistant and of great aesthetic effect.

Colour range
Body



Stainless
steel



Glossy black

Finishes
Knobs, handles



Satin



Black matt

Star Column CSTAR



Colour range
Body



Stainless steel

Finishes
Handles, knobs

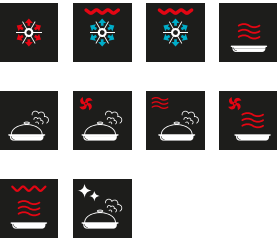


Satin

Order code: CSTAR/SS
Satin

Ultracombi

Functions



General features

- Operating temperature 30-250°C
- TFT touch electronic programmer
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Double speed cooling tangential ventilation
- Child safety

Cavity features

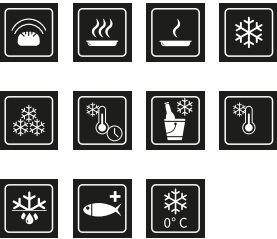
- Stainless steel AISI 304 muffle
- Internal dimensions 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumption

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

Built-in blast chiller

Functions



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 |
|------------------|--------|

Built-in vacuum packing machine

Functions



General features

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

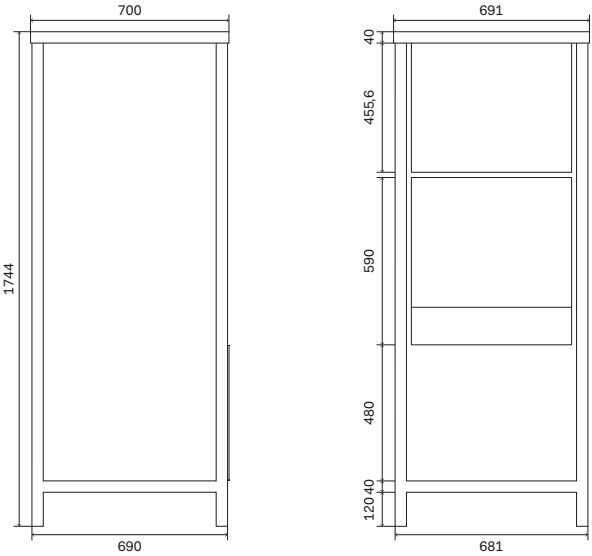
Cavity features

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

Consumption

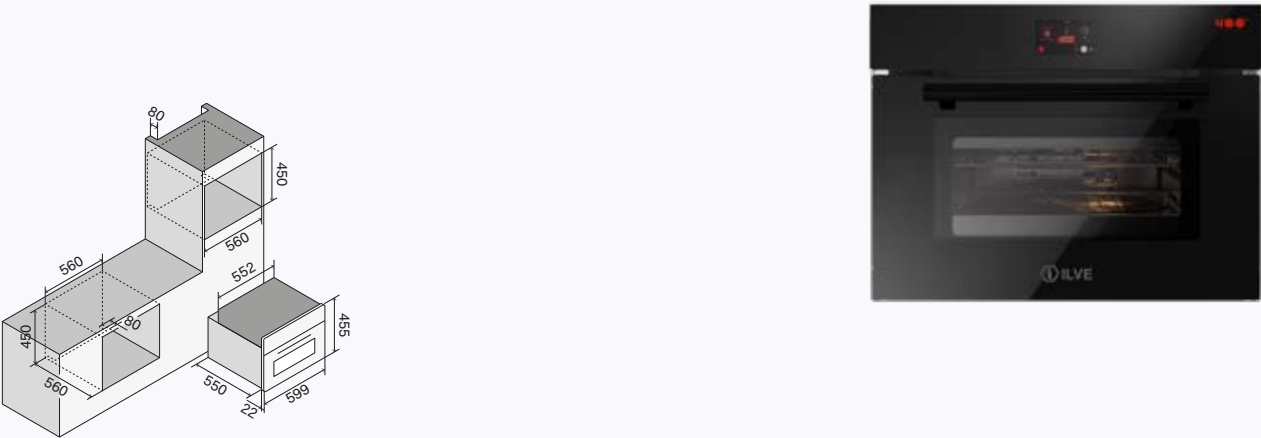
- | | |
|------------------|-------|
| • Maximum input: | 240 W |
|------------------|-------|

Technical drawing and measurements



645SZTC

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in tempered glass



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (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
- 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



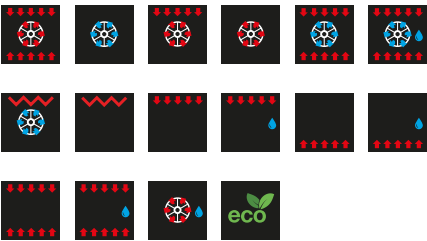
Glossy black

Finishes



Black matt

Functions



Order code: 645SZTCT4

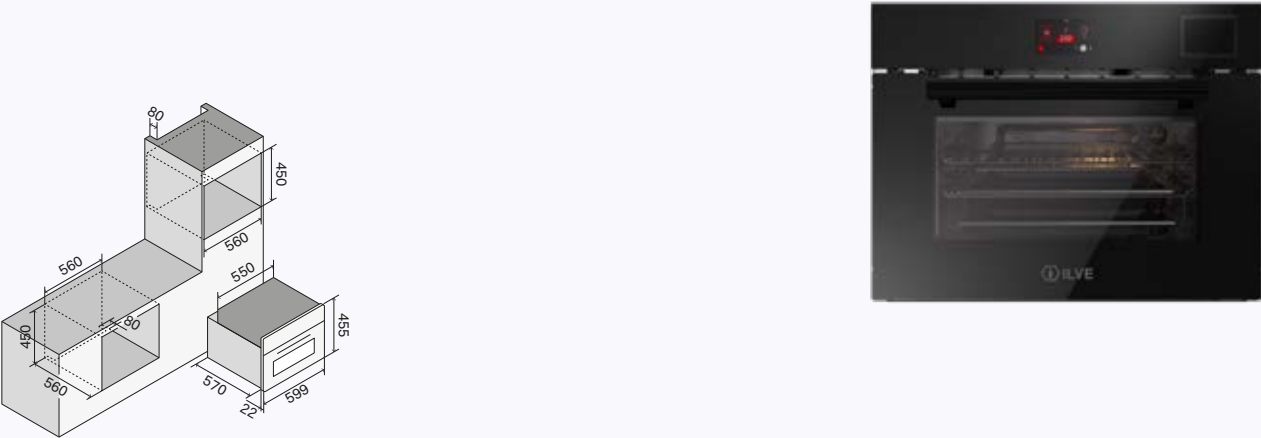
Black matt

Optional

→ p. 310

645STCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in tempered glass



General features

- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (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

Finishes



Black matt

Functions



Order code: 645STCHSW

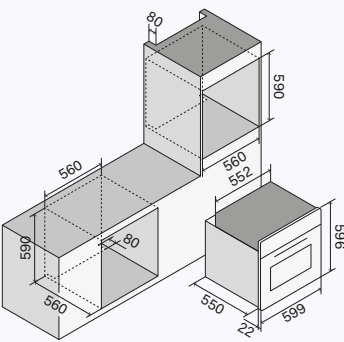
Black matt

Optional

→ p. 310

OV60STC

Multifunction electronic oven with maximum temperature of 320° C
60 cm in tempered glass



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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



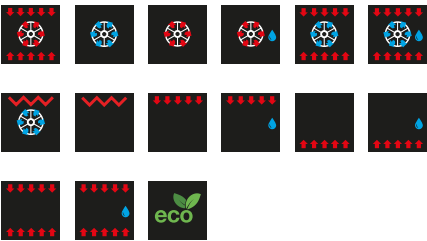
Glossy black

Finishes



Black matt

Functions



Order code: OV60STCT3

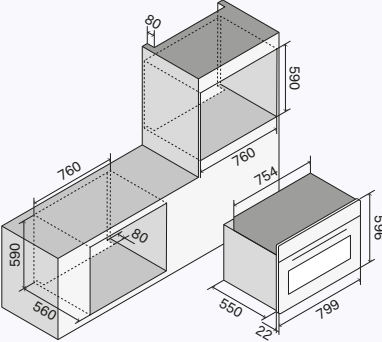
Black matt

Optional

→ p. 310

OV80STC

Multifunction electronic oven with maximum temperature of 320° C
80 cm in tempered glass



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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



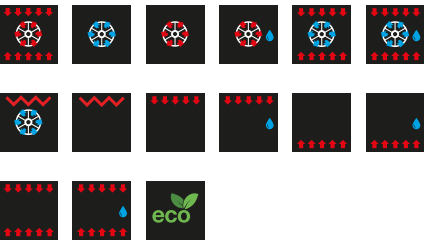
Glossy black

Finishes



Black matt

Functions



Order code: OV80STCT3

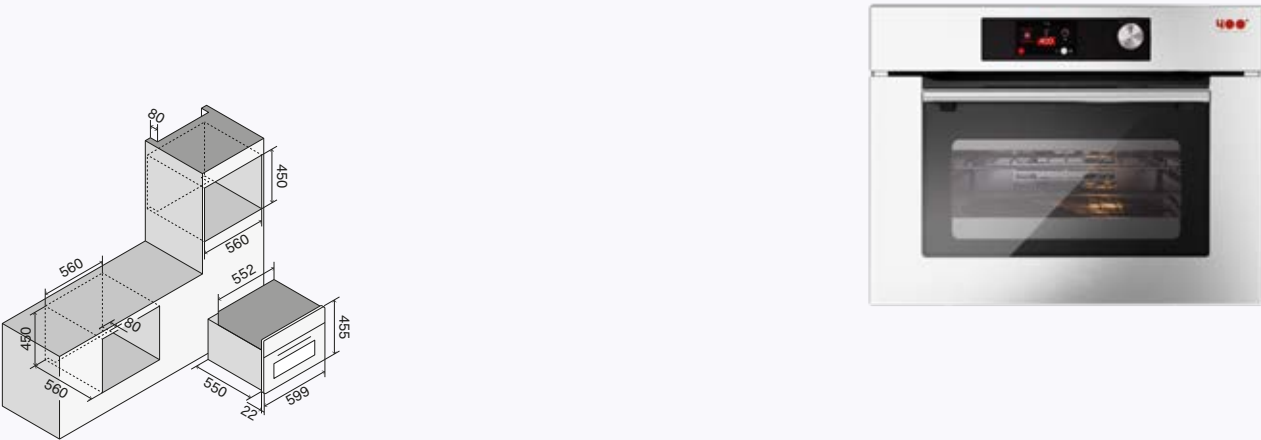
Black matt

Optional

→ p. 310

645SLZ

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (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
- 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



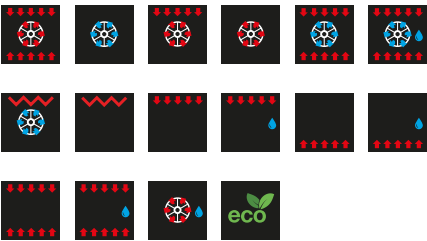
Stainless steel

Finishes



Satin

Functions



Order code: 645SLZT4

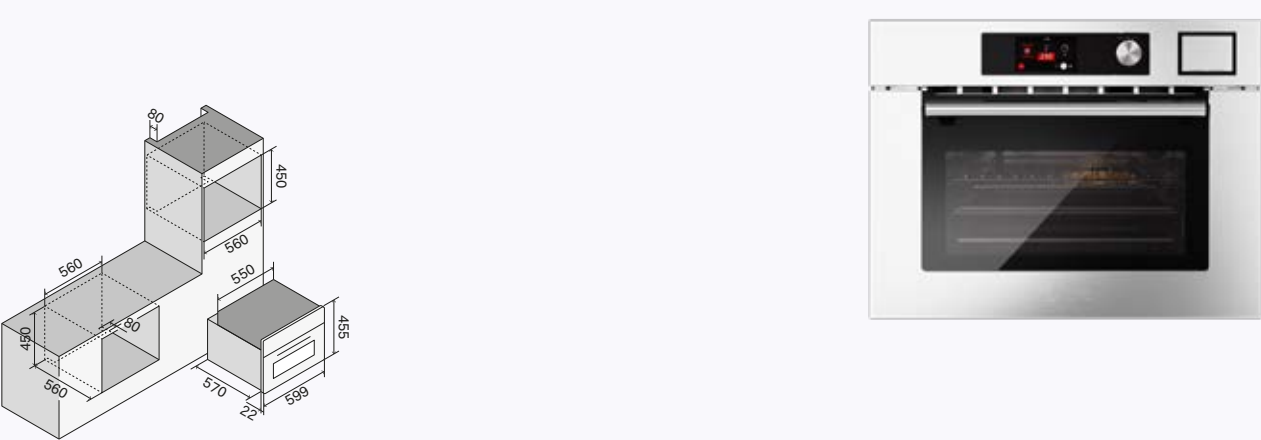
Satin

Optional

→ p. 310

645SLHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel



General features

- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (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



Stainless steel

Finishes



Satin

Functions



Order code: 645SLHSW

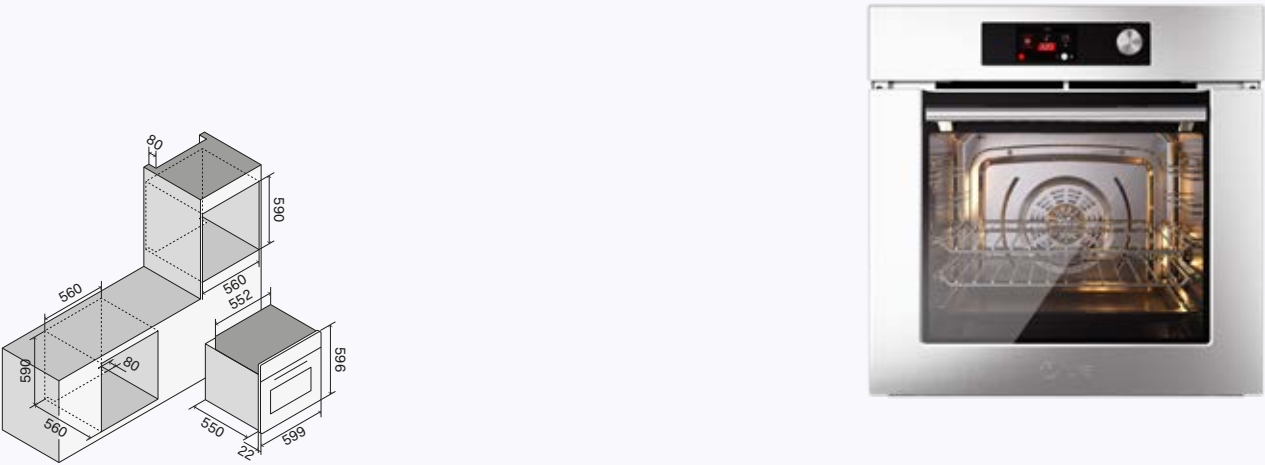
Satin

Optional

→ p. 310

OV60SL

Multifunction electronic oven with maximum temperature of 320° C
60 cm in stainless steel



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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



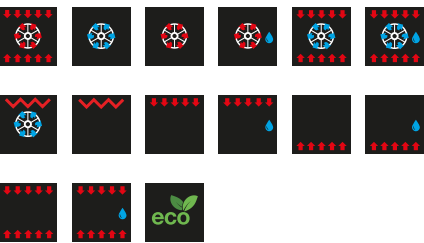
Stainless steel

Finishes



Satin

Functions

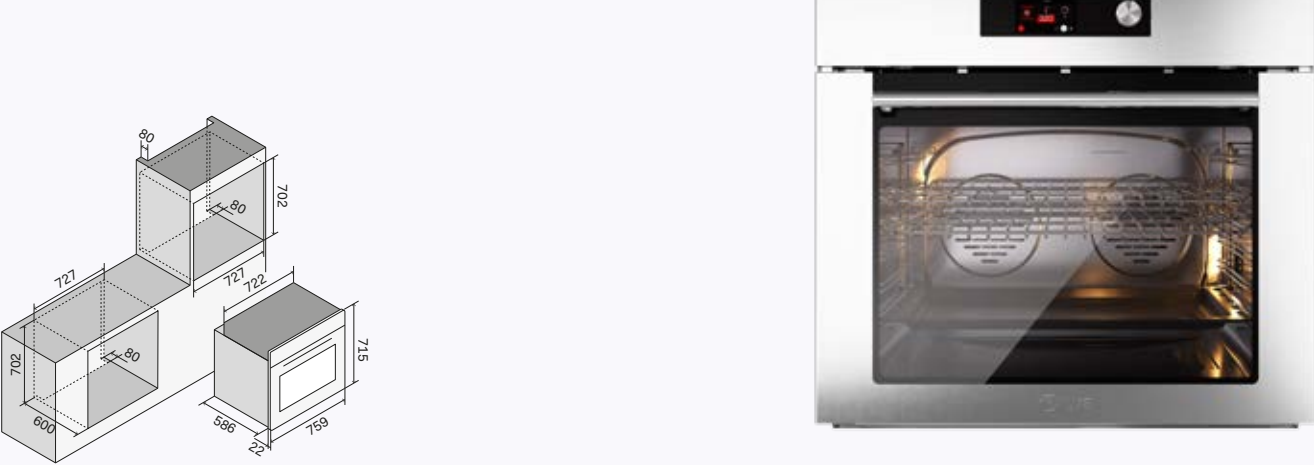


Order code: OV60SLT3
Satin

Optional
→ p. 310

OV30SL

Multifunction electronic oven with maximum temperature of 320° C
76 cm in stainless steel



General features

- Energy class A
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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



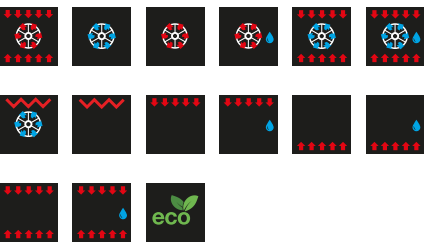
Stainless steel

Finishes



Satin

Functions



Order code: OV30SLT3
Satin

Optional
→ p. 310

OV90SL

Electronic oven with maximum temperature 320° C 90 cm in stainless steel



General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (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



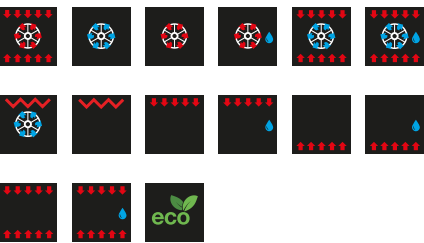
Stainless steel

Finishes



Satin

Functions



Optional

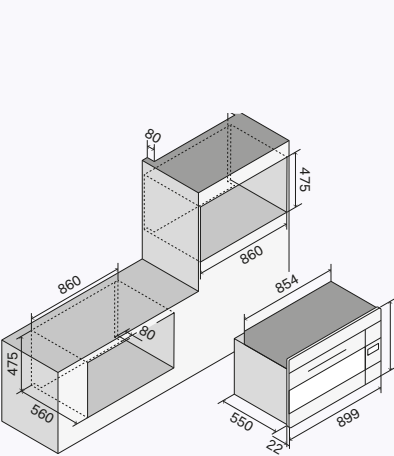
→ p. 310

Order code: OV90SLT3

Satin

OV948SL

Multifunction electronic oven with maximum temperature of 300° C 90 cm in stainless steel



General features

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

Cavity features

- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- 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



Stainless steel

Finishes



Satin

Functions



Optional

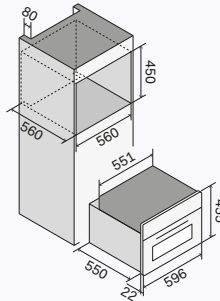
→ p. 310

Order code: OV948SLE3

Satin

BC645STC

Glossy black tempered glass built-in blast chiller



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

Colour range



Glossy black

Finishes



Matte black

Functions

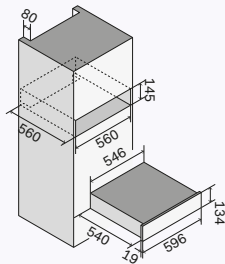


Order code: BC645STC

Matte black

VM615S

Glossy black tempered glass built-in vacuum packing machine



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

Colour range



Glossy black

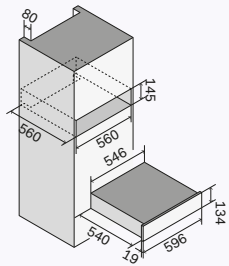
Functions



Order code: VM615S

615SWD

Glossy black tempered glass built-in heated drawer



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features

- Analogue thermostat
- Internal dimensions 41,5×50,5×12 cm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colour range



Glossy black

Finishes



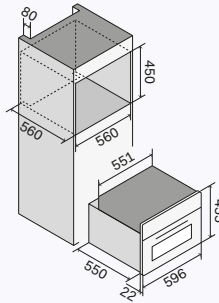
Matte black

Order code: 615SWD

Brushed effect

BC645SLTC

Stainless steel built-in blast chiller



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

Colour range



Stainless steel

Finishes



Brushed

Functions

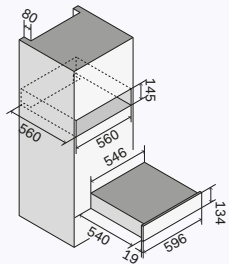


Order code: BC645SLTC

Brushed effect

VM615SL

Stainless steel built-in vacuum packing machine



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

Colour range



Stainless steel

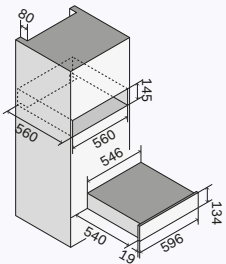
Functions



Order code: VM615SL

615SLWD

Stainless steel built-in heated drawer



General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features

- Analogue thermostat
- Internal dimensions 41,5×50,5×12 cm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colour range



Stainless steel

Finishes



Brushed

Order code: 615SLWD

Brushed effect

Ovens comparison table

645SZTC

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in tempered glass



645STCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in tempered glass



OV60STC

Multifunction electronic oven with maximum temperature of 300 ° C 60 cm in tempered glass



General features			
Energy class	A	A+	A+
Number of functions	10	10 of which 4 combined	15
Operating temperature	30-400°C	30-250°C	30-320°C
Programmer	electronic touch TFT	electronic touch TFT	TFT touch control
Cooking probe	–	Yes	Yes
Lighting	Internal light	Internal halogen light	Double internal light
Soft-closing door	–	–	Yes
Door glass	Four-glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-
Ventilation	cooling tangential	double speed cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
Cavity features			
Muffle	AISI 304 stainless steel	AISI 304 stainless steel	with easy clean enamel
Internal dimensions	44×21×40,5 cm	41,5×21×41 cm	43,7×36×41 cm
Capacity	37 L	36 L	65 L
Steam discharge	Yes	–	controlled with dry or moist cooking
Folding grill heating element	–	–	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumptions			
Maximum input	2,9 kW	3,4 kW	2,45 kW
Top electrical heating element	900 W	–	1000 W
Bottom electrical heating element	1300 W	–	1100 W
Electric grill	1600 W	1900 W	2100 W
Circular heating element	2000 W	1600 W	2100 W
Lower gas burner	–	–	–
Steam generator	–	1200 W	–
Microwave generator	–	1600 W	–
Finish Brass/Chrome			
Finish Burnished			
Finish Satin			
Finish Black matt			

OV80STC

Multifunction electronic oven with maximum temperature of 300 ° C 80 cm in tempered glass



645SLZ

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel



645SLHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel



OV60SL

Multifunction electronic oven with maximum temperature of 300 ° C 60 cm in stainless steel



A+	A	A+	A+
15	10	10 of which 4 combined	15
30-320°C	30-400°C	30-250°C	30-320°C
TFT touch control	electronic touch TFT	electronic touch TFT	TFT touch control
Yes	–	Yes	Yes
Double internal light	Internal light	Internal halogen light	Double internal light
Yes	–	–	Yes
Triple glass cold door (EN60335-2-6-	Four-glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-
cooling tangential	cooling tangential	double speed cooling tangential	cooling tangential
Yes	Yes	Yes	Yes
with easy clean enamel	AISI 304 stainless steel	AISI 304 stainless steel	with easy clean enamel
64,5×36,5×41 cm	44×21×40,5 cm	41,5×21×41 cm	43,7×36×41 cm
97 L	37 L	36 L	65 L
controlled with dry or moist cooking	Yes	–	controlled with dry or moist cooking
Yes	–	–	Yes
with electronic probe	with electronic probe	with electronic probe	with electronic probe
2,75 kW	2,9 kW	3,4 kW	2,45 kW
1200 W	900 W	–	1000 W
1350 W	1300 W	–	1100 W
2150 W	1600 W	1900 W	2100 W
2100 W	2000 W	1600 W	2100 W
–	–	–	–
–	–	1200 W	–
–	–	1600 W	–

Ovens comparison table

OV30SL

Multifunction electronic oven with maximum temperature of 300 ° C 76 cm in stainless steel



OV90SL

Electronic oven with maximum temperature 320° C 90 cm in stainless steel



OV948SL

Multifunction electronic oven with maximum temperature of 300 ° C 90 cm in stainless steel



General features			
Energy class	A	A+	A+
Number of functions	15	15	10
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	TFT touch control	TFT touch control	–
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-	Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
Cavity features			
Muffle	with easy clean enamel	with easy clean enamel	–
Internal dimensions	64×43,3×41 cm	64,5×36,5×41 cm	64,5×36,5×41 cm
Capacity	114 L	97 L	97 L
Steam discharge	controlled with dry or moist cooking	controlled with dry or moist cooking	–
Folding grill heating element	Yes	Yes	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumptions			
Maximum input	3,1 kW	2,75 kW	2,75 kW
Top electrical heating element	1200 W	1200 W	1200 W
Bottom electrical heating element	1560 W	1350 W	1350 W
Electric grill	3000 W	2150 W	2150 W
Circular heating element	2×1050 W	2100 W	2100 W
Lower gas burner	–	–	–
Steam generator	–	–	–
Microwave generator	–	–	–
Finish Brass/Chrome			
Finish Burnished			
Finish Satin			
Finish Black matt			



Hobs

Simply the apex of professionalism, Professional Plus hobs guarantee perfect heat regulation and distribution for every type of recipe. The flame spreaders are made of brass – the noble material par excellence – . As an alternative to steel, some hobs can be made in black tempered glass, resistant and elegant. The induction hobs, also with integrated extraction, allow for versatile temperature regulation, and are fitted with the most advanced safety systems.



↑ HCG90SCK/BK
Professional Plus built-in hobs
Glossy black tempered glass body with Black matt finishes

Colour range
Body



Stainless steel



Glossy black

Finishes
Knobs



Brushed



Matte black

HCG30CK

Gas hobs in tempered glass




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Double ring burner
Ø 120 mm 4 kW / 1,8 kW

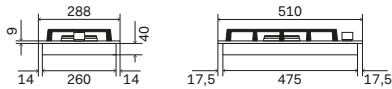
Hob colour range


Glossy black

Knob finishes


Black matt

Dimensions
Built-in hole size: 270×480 mm



Order code: HCG30CK
Black matt

Optional
→ p. 310

HCG30K

Gas hobs in tempered glass




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
 - Large burner
Ø 95 mm 3 kW / 1 kW

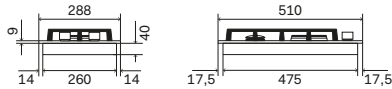
Hob colour range


Glossy black

Knob finishes


Black matt

Dimensions
Built-in hole size: 270×480 mm



Order code: HCG30K
Black matt

Optional
→ p. 310

HCG60CK

Gas hobs in tempered glass



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
 - Double ring burner
Ø 120 mm 4 kW / 1,8 kW
 - Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

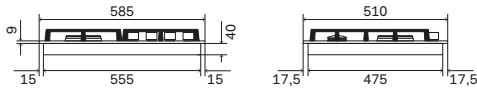
Hob colour range


Glossy black

Knob finishes


Black matt

Dimensions
Built-in hole size: 560×480 mm



Order code: HCG60CK
Black matt

Optional
→ p. 310

HCG75SCK

Gas hobs in tempered glass



- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
 - Double ring burner
Ø 120 mm 4 kW / 1,8 kW
 - Large burner
Ø 95 mm 3 kW / 1 kW
 - Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

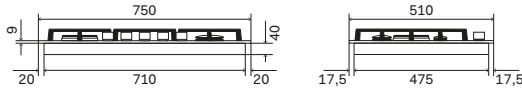
Hob colour range


Glossy black

Knob finishes


Black matt

Dimensions
Built-in hole size: 720×480 mm



Order code: HCG75SCK
Black matt

Optional
→ p. 310

HCG90SCK

Gas hobs in tempered glass




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

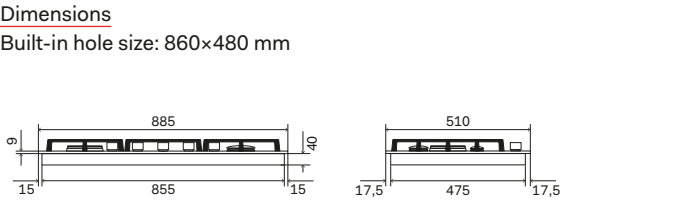
 - Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
 - Double ring burner
Ø 120 mm 4 kW / 1,8 kW
 - Large burner
Ø 95 mm 3 kW / 1 kW
 - Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range


Glossy black

Knob finishes


Black matt



Order code: HCG90SCK

Black matt

Optional

→ p. 310

HAP95C

Gas hobs in stainless steel free standing




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

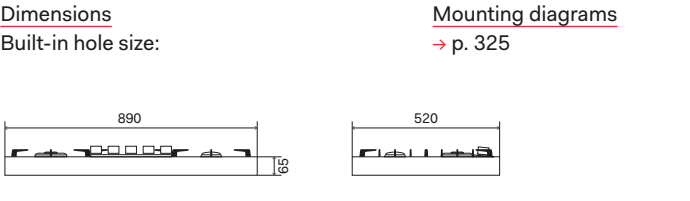
 - Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Order code: HAP95C *

Brushed

Optional

→ p. 310

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HAP95F

Gas hobs in stainless steel free standing




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

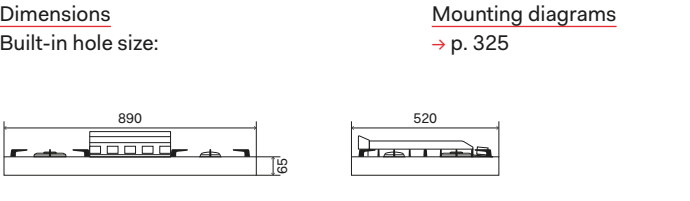
 - Fry Top plate
Fish pot 3,1 kW / 1kW
 - Large burner
Ø 70 mm 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Order code: HAP95FC *

Brushed

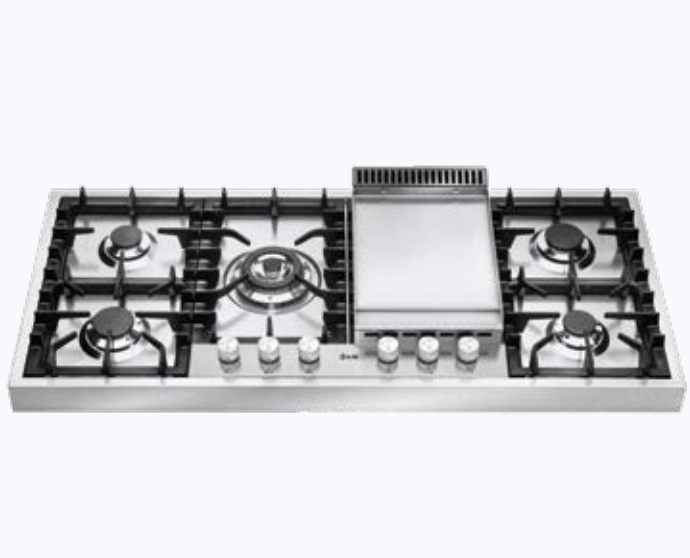
Optional

→ p. 310

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HAP125F

Gas hobs in stainless steel free standing




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

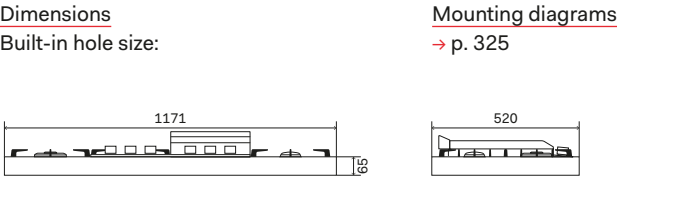
 - Dual burner
Ø 120 mm 4,5 kW / 0,37 kW
 - Fry Top plate
Fish pot 3,1 kW / 1kW
 - Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Order code: HAP125FD

Brushed

Optional

→ p. 310

HP65

Gas hobs in stainless steel




- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions


 - Large burner
Ø 70 mm 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



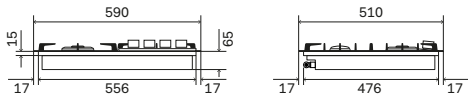
Stainless steel

Knob finishes



Satin

Dimensions
Built-in hole size: 570×490 mm



Order code: HP65C *

Brushed

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HP75

Gas hobs in stainless steel




- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions


 - Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



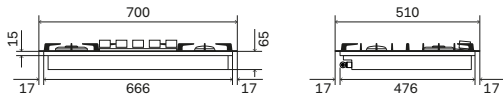
Stainless steel

Knob finishes




Satin

Dimensions
Built-in hole size: 672×490 mm



Order code: HP75C *

Brushed

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HP95C

Gas hobs in stainless steel




- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions


 - Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



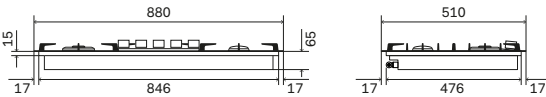
Stainless steel

Knob finishes




Satin

Dimensions
Built-in hole size: 860×490 mm



Order code: HP95C *

Brushed

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HP95F

Gas hobs in stainless steel




- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions


 - Fry Top plate
Fish pot 3,1 kW / 1kW
 - Large burner
Ø 70 mm 2,6 kW / 0,62 kW
 - Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



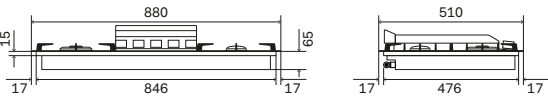
Stainless steel

Knob finishes



Satin

Dimensions
Built-in hole size: 860×490 mm



Order code: HP95FC *

Brushed

 Double ring Dual burner
4,5 kW / 0,37 kW
optional

HP1230

Gas hobs in stainless steel




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin

Dimensions
Built-in hole size: 1115×295 mm



Order code: HP1230D
Brushed

Optional
→ p. 310

HP125F

Gas hobs in stainless steel




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

 - Fry Top plate Fish pot 3,1 kW / 1kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW
 - Triple ring burner Ø 120 mm 4,3 kW / 1,7 kW

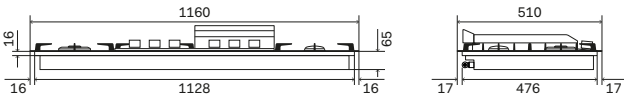
Hob colour range


Stainless steel

Knob finishes



Satin

Dimensions
Built-in hole size: 1140×490 mm



Order code: HP125FC *
Brushed

Optional
→ p. 310

*  Double ring Dual burner 4,5 kW / 0,37 kW optional

HPT65

Gas hobs in stainless steel with flat frame




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Large burner Ø 70 mm 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

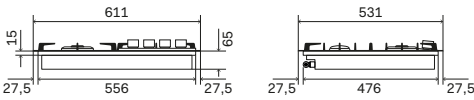
Hob colour range


Stainless steel

Knob finishes


Satin

Dimensions
Built-in hole size: 570×490 mm



Order code: HPT65D
Brushed

Optional
→ p. 310

HPT75

Gas hobs in stainless steel with flat frame




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

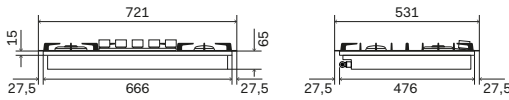
Hob colour range


Stainless steel

Knob finishes


Satin

Dimensions
Built-in hole size: 672×490 mm



Order code: HPT75D
Brushed

Optional
→ p. 310

HPT95D

Gas hobs in stainless steel with flat frame



- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

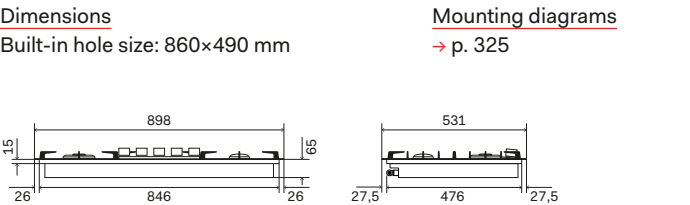
 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Optional

→ p. 310

Order code: HPT95D

Brushed

HPT95F

Gas hobs in stainless steel with flat frame




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

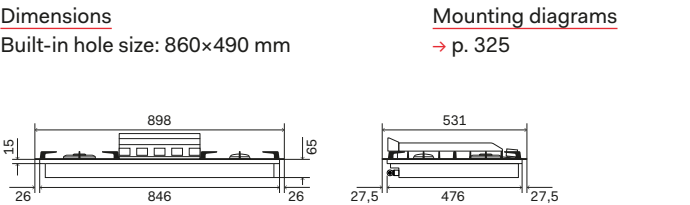
 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Fry Top plate Fish pot 3,1 kW / 1kW
 - Large burner Ø 70 mm 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Optional

→ p. 310

Order code: HPT95FD

Brushed

HPT1230

Gas hobs in stainless steel with flat frame




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

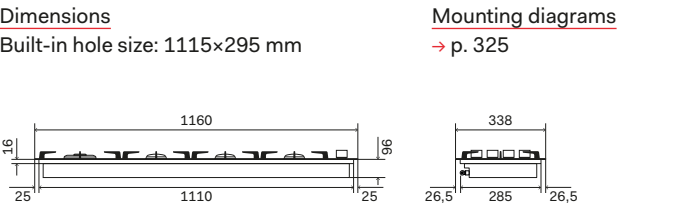
 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Optional

→ p. 310

Order code: HPT1230D

Brushed

HPT125F

Gas hobs in stainless steel with flat frame




- General features


 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring spreader with enamelled flame-spreader cover
 - Burner ring in brass with enamelled flame-spreader cover
- Consumptions

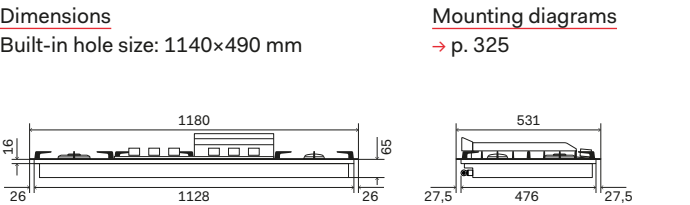
 - Dual burner Ø 120 mm 4,5 kW / 0,37 kW
 - Fry Top plate Fish pot 3,1 kW / 1kW
 - Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
 - Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

Hob colour range


Stainless steel

Knob finishes


Satin



Optional

→ p. 310

Order code: HPT125FD

Brushed

XLP90F

Gas hobs in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass
- Burner ring in brass with enamelled flame-spreader cover

Consumptions

- Fry Top plate Fish pot 3,1 kW / 1kW
- Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner Ø 55 mm 1,8 kW / 0,4 kW
- Triple ring burner Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



Stainless steel

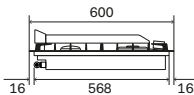
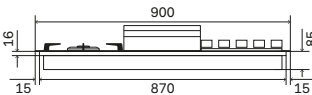
Knob finishes



Satin

Dimensions

Built-in hole size: 875×580 mm



Optional

→ p. 310

Order code: XLP90F *

Brushed



Double ring Dual burner
4,5 kW / 0,37 kW
optional

XLPT90F

Gas hobs in stainless steel with flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring made of brass
- Burner ring in brass with enamelled flame-spreader cover

Consumptions

- Dual burner Ø 120 mm 4,5 kW / 0,37 kW
- Fry Top plate Fish pot 3,1 kW / 1kW
- Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner Ø 55 mm 1,8 kW / 0,4 kW

Hob colour range



Stainless steel

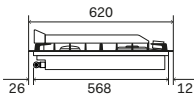
Knob finishes



Satin

Dimensions

Built-in hole size: 875×580 mm



Optional

→ p. 310

Order code: XLPT90FD

Brushed



HP90

Freestanding hobs



General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional “Venturi tube” burner

Colour range



Stainless steel

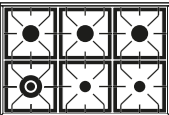
Finishes



Satin

Configurations

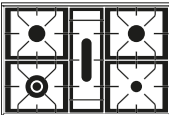
6 burners



HP906D

Satin

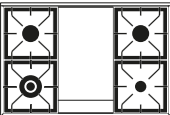
Fish pot



HP90PD

Satin

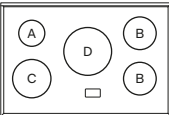
Fry Top



HP90FD

Satin

Induction



HPI90

Satin

Power



Small burner
min. 0,4 kW
max. 1,8 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Dual burner
with double ring
min. 0,37 kW
max. 5,0 kW



Fish pot
min. 1 kW
max. 3,1 kW



Fry Top plate
min. 1 kW
max. 3,1 kW



Induction zone
Ø 145 mm
1,4 kW



Induction zone
Ø 180 mm
1,85 kW



Induction zone
Ø 210 mm
2,3 kW



Induction zone
Ø 260 mm
2,6 kW

Add-ons and accessories

- Accessories → p. 310

HP120

Freestanding hobs



General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional “Venturi tube” burner

Colour range



Stainless steel

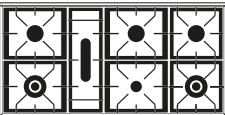
Finishes



Satin

Configurations

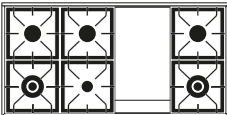
7 burners



HP1207D

Satin

Fry Top



HP120FD

Satin

Power



Small burner
min. 0,4 kW
max. 1,8 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Triple ring
burner
min. 1,7 kW
max. 4,3 kW



Dual burner
with double ring
min. 0,37 kW
max. 5,0 kW



Fish pot
min. 1 kW
max. 3,1 kW



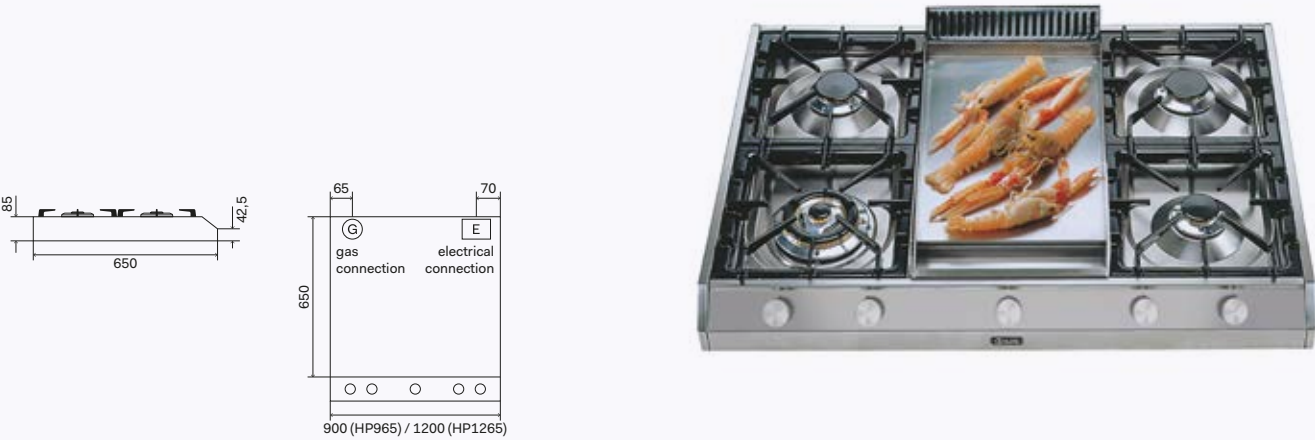
Fry Top plate
min. 1 kW
max. 3,1 kW

Add-ons and accessories

- Accessories → p. 310

HP965

Freestanding hobs



General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional “Venturi tube” burner

Colour range



Stainless steel

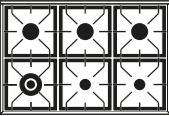
Finishes



Satin

Configurations

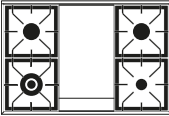
6 burners



HP9656D

Satin

Fry Top



HP965FD

Satin

Power



Small burner
min. 0,4 kW
max. 1,8 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Dual burner
with double ring
min. 0,37 kW
max. 4,5 kW



Fry Top plate
min. 1 kW
max. 3,1 kW

Add-ons and accessories

- Accessories → p. 310

HP1265

Freestanding hobs



General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional “Venturi tube” burner

Colour range



Stainless steel

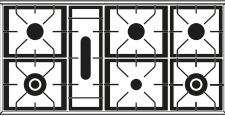
Finishes



Satin

Configurations

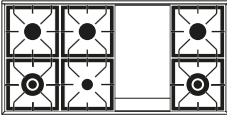
7 burners



HP1265-7D

Satin

Fry Top



HP1265FD

Satin

Power



Small burner
min. 0,4 kW
max. 1,8 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Triple ring
burner
min. 1,7 kW
max. 4,3 kW



Dual burner
with double ring
min. 0,37 kW
max. 4,5 kW



Fish pot
min. 1 kW
max. 3,1 kW



Fry Top plate
min. 1 kW
max. 3,1 kW

Add-ons and accessories

- Accessories → p. 310

HVI90AG

Induction hobs in ceramic glass



General features

- 4 zone touch with integrated extraction
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 7,6 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
184×220 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
184×220 mm 2.6 kW / 3.7 kW
- Zone 03 dimensions and power (standard / booster)
184×220 mm 2.1 kW / 3.7 kW
- Zone 04 dimensions and power (standard / booster)
184×220 mm 2.1 kW / 3.7 kW

Extractor

- Energy class A+++
- Extractor power 0,17 kW
- Extractor noise level 69 dB
- Extractor flow rate 791 m3/h
- Grease filter cleaning warning
- Option to choose the direction of the air outlet by rotating the motor box
- Filtering mode by installing a plasma filter (optional), which assures removal of 95% of odours (EN61591) as well as mites, viruses and bacteria, like an air purifier.

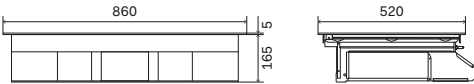
Hob colour range



Glossy black

Dimensions

Built-in hole size:



Mounting diagrams

→ p. 324

Optional

→ p. 310

Order code: HVI90AGTC

PLASMA FILTER (KIT)
HVI90AG
Order code: KFPHVI90AG
optional

KHVI90

Induction hobs in ceramic glass



General features

- 5 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 3×16A 11,1 kW
- Pause, Keep Warm function (42°C, 70°C, 95°C)

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 260 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
Ø 180 mm 1.85 kW / 3 kW
- Zone 04 dimensions and power (standard / booster)
Octagonal 2.1 kW / 3.7 kW
- Zone 05 dimensions and power (standard / booster)
Octagonal 2.1 kW / 3.7 kW

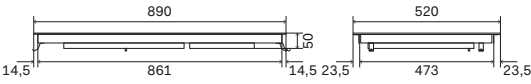
Hob colour range



Glossy black

Dimensions

Built-in hole size: 870×480 mm



Mounting diagrams

→ p. 324

Optional

→ p. 310

Order code: KHVI90TC

Gas hobs
comparison table

HCG30CK
Gas hobs intempered glass



HCG30K
Gas hobs intempered glass



HCG60CK
Gas hobs intempered glass



General features			
Width	30 cm	30 cm	56 cm
Aesthetics	tempered glass	tempered glass	tempered glass
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover
Continuously adjustable flame	Yes	Yes	Yes
Powers and consumptions			
Small burner	–	–	Ø 65 mm 2 x 1,75 kW / 0,7 kW
Large burner	–	Ø 95 mm 3 kW / 1 kW	–
Double ring burner	Ø 120 mm 4 kW / 1,8 kW	–	Ø 120 mm 4 kW / 1,8 kW
Triple ring burner	–	–	–
Dual burner	–	–	–
Auxiliary burner	–	Ø 40 mm 1 kW / 0,45 kW	Ø 40 mm 1 kW / 0,45 kW
Fry Top plate	–	–	–
Fish pot burner	–	–	–
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

HCG75SCK
Gas hobs intempered glass



HCG90SCK
Gas hobs intempered glass



HAP125F
Gas hobs instainless steel free standing



HAP95C
Gas hobs instainless steel free standing



75 cm	86 cm	117 cm	89 cm
tempered glass	tempered glass	stainless steel free standing	stainless steel free standing
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover
Yes	Yes	Yes	Yes
Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW
Ø 95 mm 3 kW / 1 kW	Ø 95 mm 3 kW / 1 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
Ø 120 mm 4 kW / 1,8 kW	Ø 120 mm 4 kW / 1,8 kW	–	–
–	–	–	Ø 120 mm 4,3 kW / 1,7 kW
–	–	Ø 120 mm 4,5 kW / 0,37 kW	
Ø 40 mm 1 kW / 0,45 kW	Ø 40 mm 1 kW / 0,45 kW	–	–
–	–	Fish pot 3,1 kW / 1kW	–
–	–	–	–

Gas hobs
comparison table

HAP95F

Gas hobs instainless steel free standing



HP1230

Gas hobs instainless steel



HP125F

Gas hobs instainless steel



General features

Width	89 cm	115 cm	116 cm
Aesthetics	stainless steel free standing	stainless steel	stainless steel
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in brass with enamelled flame-spreader cover	spreader with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover
Continuously adjustable flame	Yes	Yes	Yes

Powers and comsumptions

Small burner	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 70 mm 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
Double ring burner	-	-	-
Triple ring burner	Ø 120 mm 4,3 kW / 1,7 kW	-	Ø 120 mm 4,3 kW / 1,7 kW
Dual burner		Ø 120 mm 4,5 kW / 0,37 kW	
Auxiliary burner	-	-	-
Fry Top plate	Fish pot 3,1 kW / 1kW	-	Fish pot 3,1 kW / 1kW
Fish pot burner	-	-	-

Finish Brass/Chrome

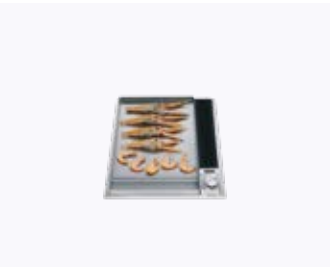
Finish Burnished

Finish Brushed

Finish Black matt

HP45F

Gas hobs instainless steel



HP65

Gas hobs instainless steel



HP75

Gas hobs instainless steel



HP95C

Gas hobs instainless steel



40 cm	59 cm	70 cm	88 cm
stainless steel	stainless steel	stainless steel	stainless steel
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
made of brass	in brass with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover
Yes	Yes	Yes	Yes

-	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW
-	Ø 70 mm 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
-	-	-	-
-	Ø 120 mm 4,3 kW / 1,7 kW	Ø 120 mm 4,3 kW / 1,7 kW	Ø 120 mm 4,3 kW / 1,7 kW
-			
-	-	-	-
Fish pot 3,1 kW / 1kW	-	-	-
-	-	-	-

Gas hobs
comparison table

HP95F

Gas hobs instainless steel



HPT1230

Gas hobs instainless steel with flat frame



HPT125F

Gas hobs instainless steel with flat frame



General features

Width	88 cm	116 cm	118 cm
Aesthetics	stainless steel	stainless steel with flat frame	stainless steel with flat frame
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in brass with enamelled flame-spreader cover	spreader with enamelled flame-spreader cover	in brass with enamelled flame-spreader cover
Continuously adjustable flame	Yes	Yes	Yes
Powers and comsumptions			
Small burner	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 70 mm 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
Double ring burner	-	-	-
Triple ring burner	Ø 120 mm 4,3 kW / 1,7 kW	-	-
Dual burner		Ø 120 mm 4,5 kW / 0,37 kW	Ø 120 mm 4,5 kW / 0,37 kW
Auxiliary burner	-	-	-
Fry Top plate	Fish pot 3,1 kW / 1kW	-	Fish pot 3,1 kW / 1kW
Fish pot burner	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

HPT45

Gas hobs instainless steel with flat frame



HPT65

Gas hobs instainless steel with flat frame



HPT75

Gas hobs instainless steel with flat frame



HPT95D

Gas hobs instainless steel with flat frame



42 cm	61 cm	72 cm	90 cm
stainless steel with flat frame	stainless steel with flat frame	stainless steel with flat frame	stainless steel with flat frame
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
made of brass	spreader with enamelled flame-spreader cover	spreader with enamelled flame-spreader cover	spreader with enamelled flame-spreader cover
Yes	Yes	Yes	Yes
-	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 2 x 1,8 kW / 0,4 kW
-	Ø 70 mm 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
-	-	-	-
-	-	-	-
-	Ø 120 mm 4,5 kW / 0,37 kW	Ø 120 mm 4,5 kW / 0,37 kW	Ø 120 mm 4,5 kW / 0,37 kW
-	-	-	-
Fish pot 3,1 kW / 1kW	-	-	-
-	-	-	-

Gas hobs
comparison table

HPT95F

Gas hobs instainless steel with flat frame



XLP90F

Gas hobs instainless steel



XLPT90F

Gas hobs instainless steel with flat frame



<u>General features</u>			
Width	90 cm	90 cm	92 cm
Aesthetics	stainless steel with flat frame	stainless steel	stainless steel with flat frame
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in brass with enamelled flame-spreader cover	made of brass	made of brass
Continuously adjustable flame	Yes	Yes	Yes
<u>Powers and comsumptions</u>			
Small burner	Ø 55 mm 2 x 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW
Large burner	Ø 70 mm 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW
Double ring burner	-	-	-
Triple ring burner	-	Ø 120 mm 4,3 kW / 1,7 kW	-
Dual burner	Ø 120 mm 4,5 kW / 0,37 kW		Ø 120 mm 4,5 kW / 0,37 kW
Auxiliary burner	-	-	-
Fry Top plate	Fish pot 3,1 kW / 1kW	Fish pot 3,1 kW / 1kW	Fish pot 3,1 kW / 1kW
Fish pot burner	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

Induction hobs
comparison table

HVI90AG

Induction hobs in ceramic glass



KHVI90

Induction hobs in ceramic glass



<u>General features</u>		
Width	86 cm	89 cm
No. of cooking zones	4 zone touch with integrated extraction	5 zone touch
Pan sensor	Yes	Yes
Booster function	Yes	Yes
Bridge function	2 zones activated and controlled	2 zones activated and controlled
Controls	slide touch	slide touch
Residual heat indicator	Yes	Yes
Timer with automatic stop	Yes	Yes
Overheating and liquid spill protection	Yes	Yes
Power limiting device	No	No
Child safety	Yes	Yes
<u>Powers and comsumptions</u>		
Zone 01 dimensions and power (standard / booster)	184×220 mm 2.6 kW / 3.7 kW	Ø 260 mm 2.6 kW / 3.7 kW
Zone 02 dimensions and power (standard / booster)	184×220 mm 2.6 kW / 3.7 kW	Ø 145 mm 1.2 kW / 1.6 kW
Zone 03 dimensions and power (standard / booster)	184×220 mm 2.1 kW / 3.7 kW	Ø 180 mm 1.85 kW / 3 kW
Zone 04 dimensions and power (standard / booster)	184×220 mm 2.1 kW / 3.7 kW	Octagonal 2.1 kW / 3.7 kW
Zone 05 dimensions and power (standard / booster)	-	Octagonal 2.1 kW / 3.7 kW
Maximum power	7,6 kW	3×16A 11,1 kW
<u>Extractor</u>		
Energy class	A+++	-
Extractor power	0,17 kW	-
Extractor noise level	69 dB	-
Extractor flow rate	791 m3/h	-
Grease filter cleaning warning	Yes	-

248 — 249

Pro Line

- Range cookers
- Hoods
- Ovens
- Induction and gas hobs



Range cookers

Designed to easily blend in with the home kitchen decoration, with sizes ranging from 60 cm to 150 cm, ProLine range cookers offer uncompromised performance, focusing on the essentials: from the different types and possible configurations of the cooktops, to the multi-function oven in single or double version. Designed and built to last over time, they are offered in a comprehensive selection of colours and finishes.



↑ L096WMP/MG
90 cm Pro Line range cooker
Graphite matt body and Brushed finishes

Colour range
Body



White



Antique white



Stainless steel



Graphite matt



Burgundy red

Finishes
Knobs, handles



Satin

Configurable top.

The 90 cm, 100 cm and 120 cm tops can be set up with different combinations of gas burners. Furthermore, the 90 cm top can also be fitted with an induction system.

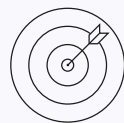
Absolute functionality.

The sturdy cast-iron pan supports create a single supporting surface for the pans, to move them easily and safely. Furthermore, the top consists of a single pressed steel sheet for easier cleaning.

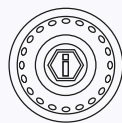
The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

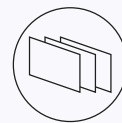
- Large internal capacity
- Double oven available
- Internal oven cavities covered in "Easy Clean" enamel
- Folding grill heating element for easier cleaning



Highly specialised hobs



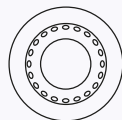
Double crown burners with power up to 4,3kW



Cold door with triple removable glass



Hob with cast iron pan supports



Brass flame spreader with non-stick nanotechnological treatment



Door with soft-closing system





↑ LD10FW/MG
Pro Line 90 cm range cooker
Graphite matt body with Satin finishes

Abacus of colours and finishes

-  Antique white
-  White
-  Stainless steel


Satin




-  Graphite matt
-  Burgundy red


Satin



L09 Limited edition

-  Graphite matt
-  Grigio Lusso


Matte black

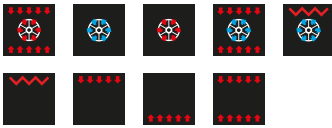
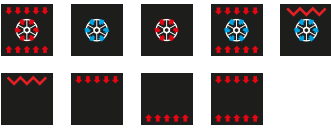


Ovens available for

Pro Line range cookers

General features	OV80 M	OV60 M	OV40 E
	80 cm multifunction electric oven	60 cm multifunction electric oven	40 cm midi static electric oven
Energy class	A	A	A
Number of functions	9	9	4
Operating temperature	50-250°C	50-250°C	50-250°C
Programmer	Yes	Yes	–
Electronic temperature control	No	No	–
Cooking probe	–	–	–
Lighting	Double internal light	Double internal light	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	–	–	–
Cavity features			
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	43,7x36x41 cm	36.5x35.5x44 cm
Capacity	97 L	65 L	57 L
Steam discharge	–	–	Yes
Folding grill heating element	Yes	Yes	–
Rotisserie spit	–	–	Yes
Thermostat	analogue	analogue	analogue
Consumption			
Maximum input	2,75 kW	2,45 kW	1,9 kW
Top electrical heating element	1200 W	1000 W	850 W
Bottom electrical heating element	1350 W	1100 W	950 W
Electric grill	2150 W	2100 W	1600 W
Circular heating element	2100 W	2100 W	–
Lower gas burner	–	–	–

Functions



OV30 E
30 cm mini static electric oven
A
4
50-250°C
–
–
–
Internal light
Yes
Triple glass cold door (EN60335-2-6-11.101)
cooling tangential
–
with easy clean enamel
27,5×35,5×44 cm
43 L
Yes
–
Yes
analogue
1,7 kW
800 W
800 W
1500 W
–
–



L09-GRD

Limited Edition

Grigio Lusso



ILVE
Limited Edition
Pro Line

Colour range
Body



Grigio lusso

Finishes
Knobs, handles



Black matt

Available ovens

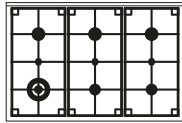
Electric oven

Primary oven:
OV 80 M

Maximum input:
2,75 kW

Configurations

6 burners



Electric oven

L096WMP

Black matt

Consumption



Double ring
burner
min. 1,8 kW
max. 4,3 kW



Big burner
min. 0,6 kW
max. 3 kW



Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood

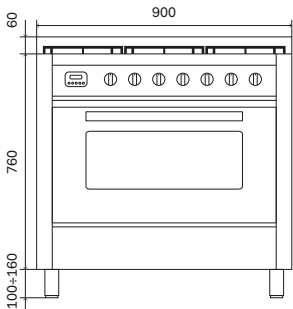
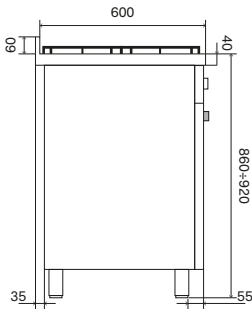
AGK90

Ladle holder panel

AP4-90

Grigio Lusso

Technical drawing & dimensions



L09-MGD

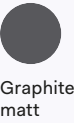
Limited Edition

Black Black



ILVE
Limited Edition
Pro Line

Colour range
Body



Finishes
Knobs, handles

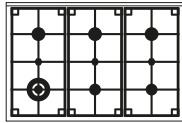


Available ovens

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

Configurations

6 burners



Electric oven

L096WMP
Black matt

Consumption



Double ring
burner
min. 1,8 kW
max. 4,3 kW



Big burner
min. 0,6 kW
max. 3 kW



Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

Hood

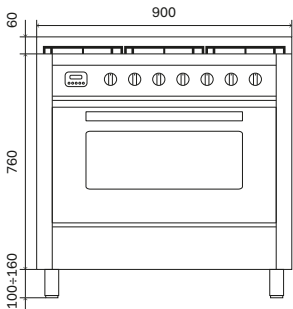
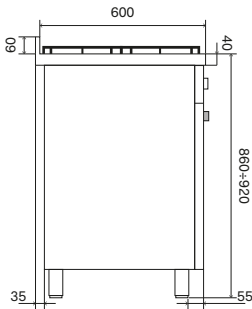
Black matt

AGK90

Ladle holder panel

AP4-90






Technical drawing & dimensions



L06



Colour range
Body

- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red

Finishes
Knobs, handles

- Satin

Available ovens

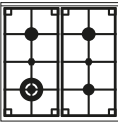
Electric oven

Primary oven:
OV 60 M

Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

L06WMP
Satin

Consumption



Double ring burner
min. 1,8 kW
max. 4,3 kW



Big burner
min. 0,6 kW
max. 3 kW



Small burner
min. 0,4 kW
max. 1,8 kW

Complements & accessories

→ p. 310

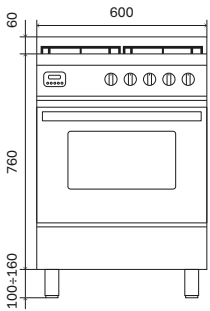
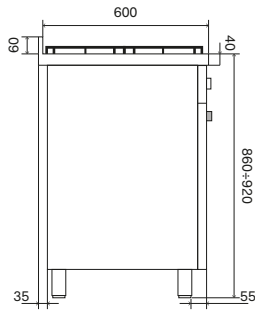
Hood

AGK60

Ladle holder panel

AP4-60






Technical drawing & dimensions



L09



Colour range
Body

- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red

Finishes
Knobs, handles

- Satin

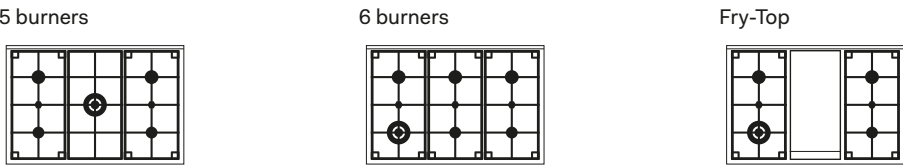
Available ovens

Electric oven

Primary oven:
OV 80 M

Maximum input:
2,75 kW

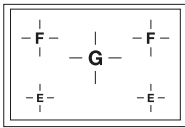
Configurations



Electric oven

- L09CWMP
Satin
- L096WMP
Satin
- L09FWMP
Satin

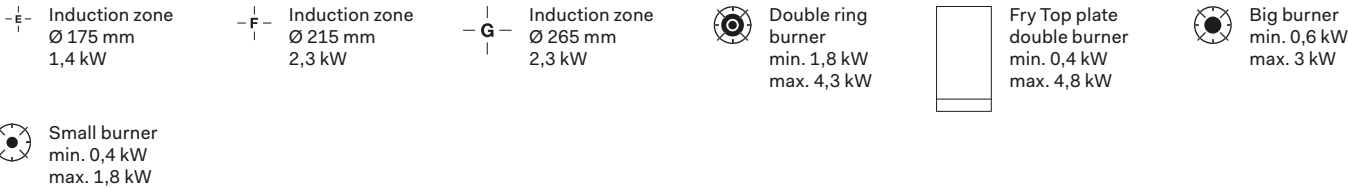
Induction



Electric oven

- LBI09WMP
Satin

Consumption

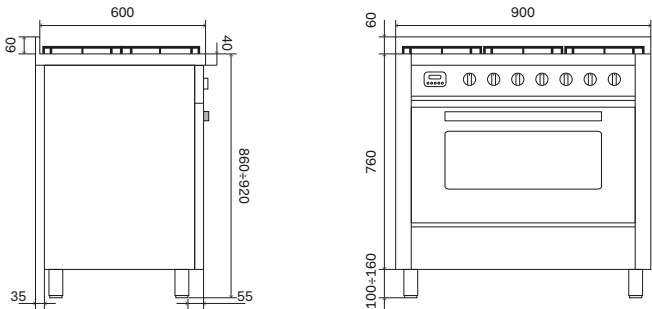


Complements & accessories

→ p. 310

- HoodAGK90
- Ladle holder panelAP4-90

Technical drawing & dimensions



LD09



Gamma colori

Scocca

Bianco antico

Bianco

Inox

Grafite mat

Rosso Borgogna

Finishes

Knobs, handles



Available ovens

Electric oven	
Primary oven: OV 60 M	Secondary oven: OV 30 E
Maximum input: 2,45 kW	Maximum input: 1,7 kW

Configurations

	5 burners	6 burners	Fry-Top
Electric oven	LD09CWMP	LD096WMP	LD09FWMP
	Satin	Satin	Satin
	Induction		
Electric oven	LDBI09WMP		
	Satin		

Consumption

Small burner
min. 0,4 kW
max. 1,8 kW

Induction zone
Ø 175 mm
1,4 kW

Induction zone
Ø 215 mm
2,3 kW

Induction zone
Ø 265 mm
2,3 kW

Double ring
burner
min. 1,8 kW
max. 4,3 kW

Fry Top plate
double burner
min. 0,4 kW
max. 4,8 kW

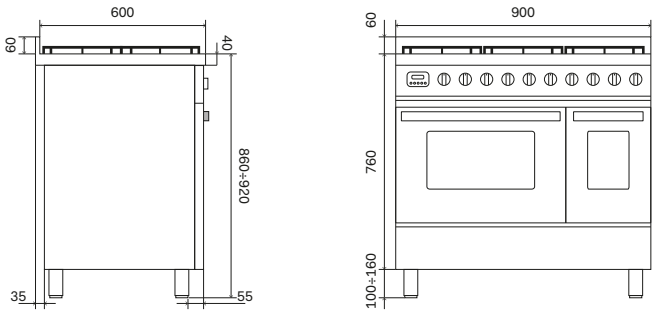
Big burner
min. 0,6 kW
max. 3 kW

Complements & accessories

→ p. 310

Hood	AGK90	Ladle holder panel	AP4-90
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Technical drawing & dimensions



LD10



Colour range
Body

- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red

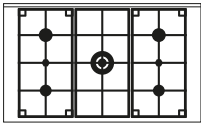
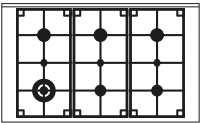
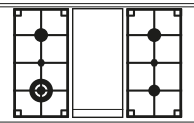
Finishes
Knobs, handles

- Satin





Available ovens

Electric oven	
Primary oven: OV 60 M	Secondary oven: OV 40 E
Maximum input: 2,45 kW	Maximum input: 1,9 kW

Configurations

5 burners	6 burners	Fry-Top
		
LD10CWMP	LD106WMP	LD10FWMP
Satin	Satin	Satin

Consumption

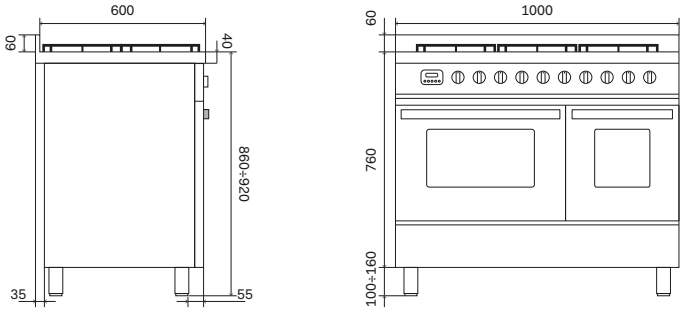
 Double ring burner min. 1,8 kW max. 4,3 kW	 Fry Top plate double burner min. 0,4 kW max. 4,8 kW	 Big burner min. 0,6 kW max. 3 kW	 Small burner min. 0,4 kW max. 1,8 kW
----------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------

Complements & accessories

→ p. 310

Hood	AGK100	Ladle holder panel	AP4-100
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Technical drawing & dimensions



L12



Colour range
Body

- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red

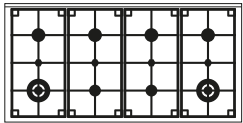
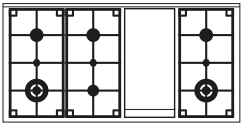
Finishes
Knobs, handles

- Satin





Available ovens

Electric oven	
Primary oven: OV 80 M	Secondary oven: OV 30 E
Maximum input: 2,75 kW	Maximum input: 1,7 kW

Configurations

8 Burners	Fry-Top
	
L128WMP	L12FWMP
Satin	Satin

Consumption

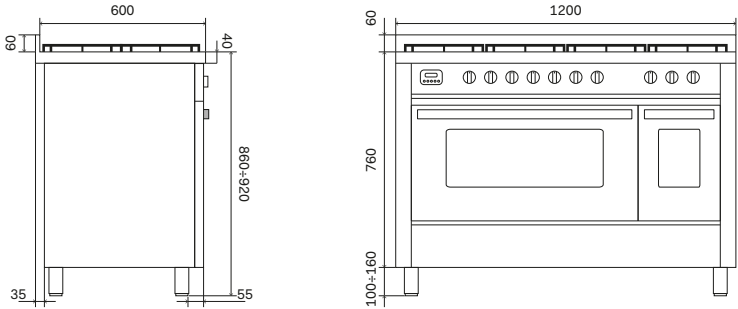
 Double ring burner min. 1,8 kW max. 4,3 kW	 Fry Top plate double burner min. 0,4 kW max. 4,8 kW	 Big burner min. 0,6 kW max. 3 kW	 Small burner min. 0,4 kW max. 1,8 kW
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Complements & accessories

→ p. 310

Hood	AGK120	Ladle holder panel	AP4-120
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Technical drawing & dimensions

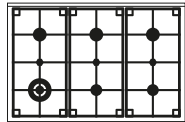


Pro Line
L09 — Electric

Primary oven: OV 80 M



6 burners



L096WMP

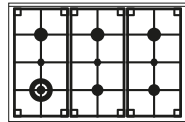
Black matt

Pro Line
L09 — Electric

Primary oven: OV 80 M



6 burners



L096WMP

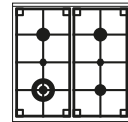
Black matt

Pro Line
L06 — Electric

Primary oven: OV 60 M



4 burners



L06WMP

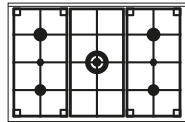
Satin

Pro Line
L09 — Electric

Primary oven: OV 80 M



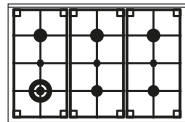
5 burners



L09CWMP

Satin

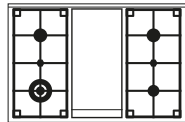
6 burners



L096WMP

Satin

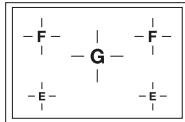
Fry-Top



L09FWMP

Satin

Induction



LBI09WMP

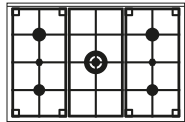
Satin

Pro Line
LD09 — Electric

Primary oven: OV 60 M
Secondary oven: OV 30 E



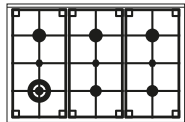
5 burners



LD09CWMP

Satin

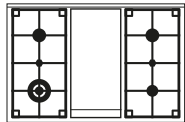
6 burners



LD096WMP

Satin

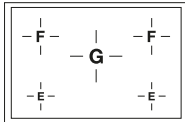
Fry-Top



LD09FWMP

Satin

Induction



LDBI09WMP

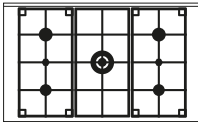
Satin

Pro Line
LD10 — Electric

Primary oven: OV 60 M
Secondary oven: OV 40 E



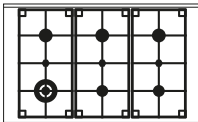
5 burners



LD10CWMP

Satin

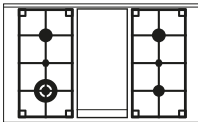
6 burners



LD106WMP

Satin

Fry-Top



LD10FWMP

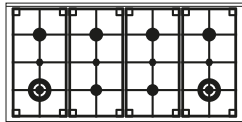
Satin

Pro Line
L12 — Electric

Primary oven: OV 80 M
Secondary oven: OV 30 E



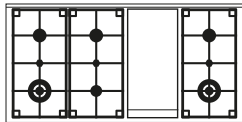
8 Burners



L128WMP

Satin

Fry-Top



L12FWMP

Satin

↓ AGK90/SS
Pro Line 90 cm wall mounted hood
Stainless steel body



Hoods

ProLine hoods improve air quality and decorate the kitchen thanks to their professional design and performance. They stand out for their noiseless operation and low energy consumption and are fitted with a LED lighting system.

Colour range
Body



Stainless steel



Graphite matt*

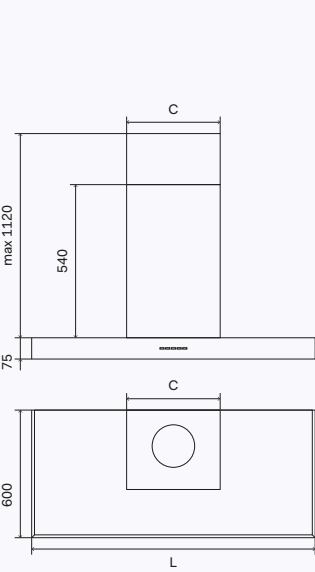


Grigio Lusso*

* only for AGK90

AGK

Wall-mounted hood



General features

- Flue outlet hole 15 cm
- Maximum power: 180W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Extraction 630 m3/h
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

SPEED	W	Pa	m³/h	dB
1	88	103	320	40
2	104	223	400	46
3	129	386	500	51
4	171	605	630	55

Accessories

Description	Code
Hood filters - activated carbon filters for installation with air recirculation.	A/076/22

Colour range
Body



Stainless steel



AGK60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel Back Panel

AP4-60



AGK90

L = 900 mm / C = 330 mm

Stainless steel

Grigio Lusso

Graphite matt

Stainless steel Back Panel

AP4-90



AGK100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel Back Panel

AP4-100



AGK120

L = 1200 mm / C = 330 mm

Stainless steel

Stainless steel Back Panel

AP4-120

Ovens

Pro Line ovens have 9 functions with timed start and stop. The range of temperatures available – from 50°C to 250°C – satisfies every cooking requirement. Programming is straightforward thanks to a simple button panel and a readily legible display. Thanks to the internal insulation, the selected temperature is effectively maintained, without fluctuations, thereby assuring even cooking.



↑ OV90SLKMP/SS
90 cm Pro Line oven
Stainless steel body and Brushed finishes

Colour range
Body



Stainless
steel

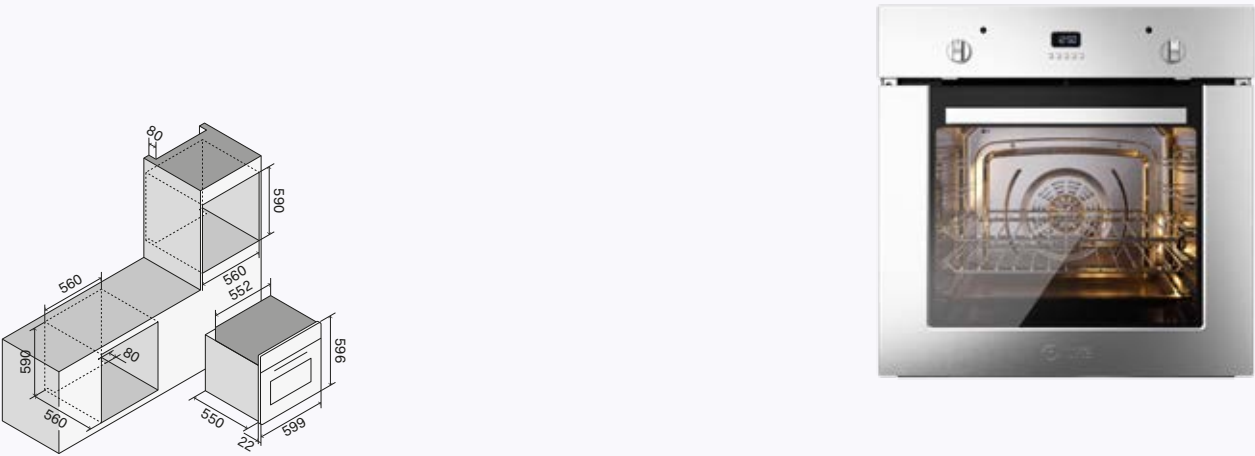
Finishes
Knobs, handles



Brushed

OV60SLK

Multifunction electric oven 60 cm in stainless steel



General features

- Energy class A
- Operating temperature 50-250°C
- Programmer electronic
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×34×41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat analogue

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



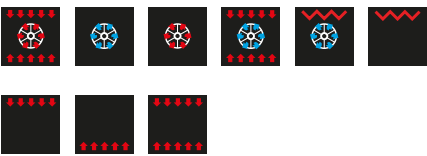
Stainless steel

Finishes



Satin

Functions



Optional

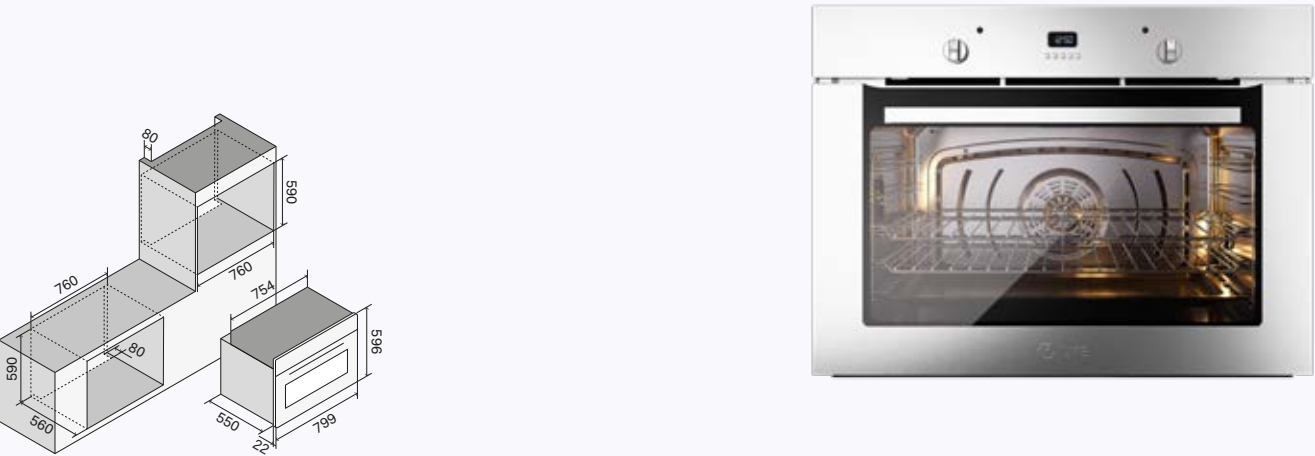
→ p. 310

Order code: OV60SLKMP

Satin

OV80SLK

Multifunction electric oven 80 cm in stainless steel



General features

- Energy class A
- Operating temperature 50-250°C
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (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 analogue

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



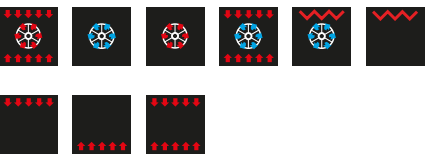
Stainless steel

Finishes



Satin

Functions



Optional

→ p. 310

Order code: OV80SLKMP

Satin

OV90SLK

Multifunction electric oven 90 cm in stainless steel



General features

- Energy class A
- Operating temperature 50-250°C
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (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 analogue

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



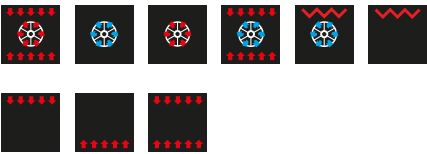
Stainless steel

Finishes



Satin

Functions



Optional

→ p. 310

Order code: OV90SLKMP

Satin

Ovens comparison table

OV60SLK

Oven multifunction electric 60 cm in stainless steel



OV80SLK

Oven multifunction electric 80 cm in stainless steel



OV90SLK

Oven multifunction electric 90 cm in stainless steel



General features

Energy class	A	A	A
Number of functions	9	9	9
Operating temperature	50-250°C	50-250°C	50-250°C
Programmer	electronic	electronic	electronic
Cooking probe	-	-	-
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-	Triple glass cold door (EN60335-2-6-	Triple glass cold door (EN60335-2-6-

Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	-	-	-

Cavity features

Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	43,7×34×41 cm	64,5×36,5×41 cm	64,5×36,5×41 cm
Capacity	65 L	97 L	97 L
Steam discharge	-	-	-
Folding grill heating element	Yes	Yes	Yes
Thermostat	analogue	analogue	analogue

Consumptions

Maximum input	2,45 kW	2,75 kW	2,75 kW
Top electrical heating element	1000 W	1200 W	1200 W
Bottom electrical heating element	1100 W	1350 W	1350 W
Electric grill	2100 W	2150 W	2150 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	-	-
Steam generator	-	-	-
Microwave generator	-	-	-

Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

Hobs

Resistant and easy to clean, ProLine hobs are made with a single thick sheet of AISI 304 steel, without sharp edges, for total safety and easy cleaning. Thanks to their slim profile, they fit flush with a minimum height difference and a perfect aesthetic effect. The cast iron pan supports form a single and stable support surface for the pots, to move them easily. The high efficiency burners, with a double row of holes and tilted flame, guarantee calibrated and even heat distribution.



↑ HCL90SCK/SS
Pro Line 90 cm built-in hobs
Stainless steel body with Satin finishes

Colour range
Body



Stainless
steel



Graphite
matt

Finishes
Knobs



Satin

HCL30CK

Gas hobs in stainless steel or enamelled steel





- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Double ring burner
Ø 120 mm4 kW / 1,8 kW

Hob colour range






Stainless steel

Graphite matt

Knob finishes



Satin

Dimensions
Built-in hole size: 270×480 mm



Order code: HCL30CK
Satin

Optional
→ p. 310

HCL30K

Gas hobs in stainless steel or enamelled steel





- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm1 kW / 0,45 kW
 - Large burner
Ø 95 mm3 kW / 1 kW

Hob colour range






Stainless steel

Graphite matt

Knob finishes



Satin

Dimensions
Built-in hole size: 270×480 mm



Order code: HCL30K
Satin

Optional
→ p. 310

HCL60CK

Gas hobs in stainless steel or enamelled steel





- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm1 kW / 0,45 kW
 - Double ring burner
Ø 120 mm4 kW / 1,8 kW
 - Small burner
Ø 65 mm2 x 1,75 kW / 0,7 kW

Hob colour range






Stainless steel

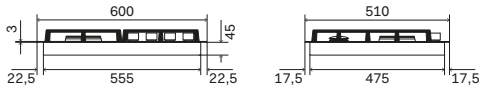
Graphite matt

Knob finishes



Satin

Dimensions
Built-in hole size: 560×480 mm



Order code: HCL60CK
Satin

Optional
→ p. 310

HCL75SCK

Gas hobs in stainless steel or enamelled steel





- General features

 - Sturdy cast iron pan supports
 - Integrated electric ignition
 - Continuously adjustable flame
 - Safety valve
 - Burner ring in aluminium with enamelled flame-spreader cover
- Consumptions

 - Auxiliary burner
Ø 40 mm1 kW / 0,45 kW
 - Double ring burner
Ø 120 mm4 kW / 1,8 kW
 - Large burner
Ø 95 mm3 kW / 1 kW
 - Small burner
Ø 65 mm2 x 1,75 kW / 0,7 kW

Hob colour range






Stainless steel

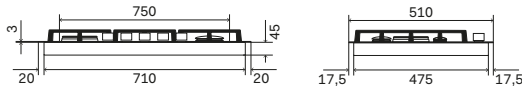
Graphite matt

Knob finishes



Satin

Dimensions
Built-in hole size: 720×480 mm



Order code: HCL75SCK
Satin

Optional
→ p. 310

HCL90SCK

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Large burner
Ø 95 mm 3 kW / 1 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Stainless steel Graphite matt

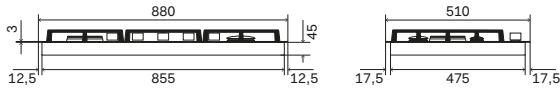
Knob finishes



Satin

Dimensions

Built-in hole size: 860×480 mm



Optional
→ p. 310

Order code: HCL90SCK

Satin



KHVI32

Induction hobs in ceramic glass



- General features

 - 2 zone touch
 - Pan sensor
 - Booster function
 - Child safety
 - Residual heat indicator
 - Timer with automatic stop
 - Controls touch
 - Overheating and liquid spill protection
 - Power limiting device 2,8 kW
 - Maximum power 3,6 kW
- Consumptions standard / booster

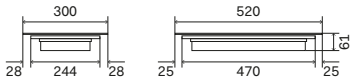
 - Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 02 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

Hob colour range



Glossy black

Dimensions
Built-in hole size: 270×490 mm



Mounting diagrams
→ p. 324

Optional
→ p. 310

Order code: KHVI32TC

KHVI45

Induction hobs in ceramic glass



- General features

 - 3 zone touch
 - Pan sensor
 - Booster function
 - Child safety
 - Residual heat indicator
 - Timer with automatic stop
 - Controls touch
 - Overheating and liquid spill protection
 - Power limiting device 2,8 kW o 3,5 kW
 - Maximum power 5,2 kW
- Consumptions standard / booster

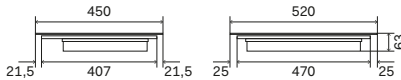
 - Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
 - Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

Hob colour range



Glossy black

Dimensions
Built-in hole size: 430×490 mm



Mounting diagrams
→ p. 324

Optional
→ p. 310

Order code: KHVI45TC

KHVI60

Induction hobs in ceramic glass



- General features

 - 4 zone touch
 - Pan sensor
 - Booster function
 - Child safety
 - Residual heat indicator
 - Timer with automatic stop
 - Controls touch
 - Overheating and liquid spill protection
 - Power limiting device 2,8 kW, 3,5 kW o 6 kW
 - Maximum power 7,2 kW
- Consumptions standard / booster

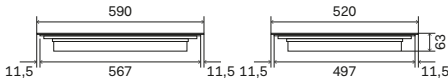
 - Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
 - Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

Hob colour range



Glossy black

Dimensions
Built-in hole size: 570×502 mm



Mounting diagrams
→ p. 324

Optional
→ p. 310

Order code: KHVI60TC

KHVI75

Induction hobs in ceramic glass



- General features

 - 4 zone touch
 - Pan sensor
 - Booster function
 - Child safety
 - Residual heat indicator
 - Timer with automatic stop
 - Controls touch
 - Overheating and liquid spill protection
 - Power limiting device 2,8 kW, 3,5 kW o 6 kW
 - Maximum power 7,2 kW
- Consumptions standard / booster

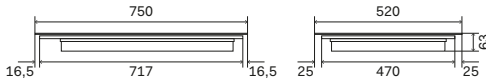
 - Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
 - Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
 - Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

Hob colour range



Glossy black

Dimensions
Built-in hole size: 730×490 mm



Mounting diagrams
→ p. 324

Optional
→ p. 310

Order code: KHVI75TC

Gas hobs
comparison table

HCL30CK

Gas hobs instainless steel or
enamelled steel



HCL30K

Gas hobs instainless steel or
enamelled steel



HCL60CK

Gas hobs instainless steel or
enamelled steel



HCL75SCK

Gas hobs instainless steel or
enamelled steel



HCL90SCK

Gas hobs instainless steel or
enamelled steel



General features			
Width	30 cm	30 cm	56 cm
Aesthetics	stainless steel or enamelled steel	stainless steel or enamelled steel	stainless steel or enamelled steel
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover
Continuously adjustable flame	Yes	Yes	Yes
Powers and consumptions			
Small burner	–	–	Ø 65 mm 2 x 1,75 kW / 0,7 kW
Large burner	–	Ø 95 mm 3 kW / 1 kW	–
Double ring burner	Ø 120 mm 4 kW / 1,8 kW	–	Ø 120 mm 4 kW / 1,8 kW
Triple ring burner	–	–	–
Dual burner	–	–	–
Auxiliary burner	–	Ø 40 mm 1 kW / 0,45 kW	Ø 40 mm 1 kW / 0,45 kW
Fry Top plate	–	–	–
Fish pot burner	–	–	–
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

75 cm	86 cm
stainless steel or enamelled steel	stainless steel or enamelled steel
Yes	Yes
Yes	Yes
in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover
Yes	Yes
Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW
Ø 95 mm 3 kW / 1 kW	Ø 95 mm 3 kW / 1 kW
Ø 120 mm 4 kW / 1,8 kW	Ø 120 mm 4 kW / 1,8 kW
–	–
–	–
Ø 40 mm 1 kW / 0,45 kW	Ø 40 mm 1 kW / 0,45 kW
–	–
–	–

Induction hobs
comparison table



General features			
Width	30 cm	45 cm	59 cm
No. of cooking zones	2 zone touch	3 zone touch	4 zone touch
Pan sensor	Yes	Yes	Yes
Booster function	Yes	Yes	Yes
Bridge function	No	No	No
Controls	touch	touch	touch
Residual heat indicator	Yes	Yes	Yes
Timer with automatic stop	Yes	Yes	Yes
Overheating and liquid spill protection	Yes	Yes	Yes
Power limiting device	2,8 kW	2,8 kW o 3,5 kW	2,8 kW, 3,5 kW o 6 kW
Child safety	Yes	Yes	Yes
Powers and comsumptions			
Zone 01 dimensions and power (standard / booster)	Ø 145 mm 1.2 kW / 1.6 kW	Ø 145 mm 1.2 kW / 1.6 kW	Ø 145 mm 1.2 kW / 1.6 kW
Zone 02 dimensions and power (standard / booster)	Ø 210 mm 1.5 kW / 2 kW	Ø 145 mm 1.2 kW / 1.6 kW	Ø 145 mm 1.2 kW / 1.6 kW
Zone 03 dimensions and power (standard / booster)	-	Ø 210 mm 1.5 kW / 2 kW	Ø 210 mm 1.5 kW / 2 kW
Zone 04 dimensions and power (standard / booster)	-	Ø 210 mm 1.5 kW / 2 kW	Ø 210 mm 1.5 kW / 2 kW
Zone 05 dimensions and power (standard / booster)	-	-	-
Maximum power	3,6 kW	5,2 kW	7,2 kW
Extractor			
Energy class	-	-	-
Extractor power	-	-	-
Extractor noise level	-	-	-
Extractor flow rate	-	-	-
Grease filter cleaning warning	-	-	-

KHVI75
Induction hobs in ceramic glass



75 cm
4 zone touch
Yes
Yes
No
touch
Yes
Yes
Yes
2,8 kW, 3,5 kW o 6 kW
Yes
Ø 145 mm 1.2 kW / 1.6 kW
Ø 145 mm 1.2 kW / 1.6 kW
Ø 210 mm 1.5 kW / 2 kW
Ø 210 mm 1.5 kW / 2 kW
-
7,2 kW
-
-
-
-
-

Other products

296 — 297

IAG

Built-in extraction units



General features

- Automatic filter cleaning warning light
 - Automatic delayed shutdown function
 - Flue outlet hole 15 cm
 - Maximum power: 355W
 - Energy class A
 - AISI 304 stainless steel casing (stainless steel models only)
 - Professional stainless steel baffle filters
- Extraction 890 m3/h
 - Remote control set-up (optional)
 - Four-speed controls (1-2-3-Intensive)
 - Available in suction or filtering version
 - Front LED lights
 - Extraction motor for hoods IAG complete with connection wiring
 - Motor weight 5.5 kg

Hood speed

SPEED	W	Pa	m³/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	G/076/09

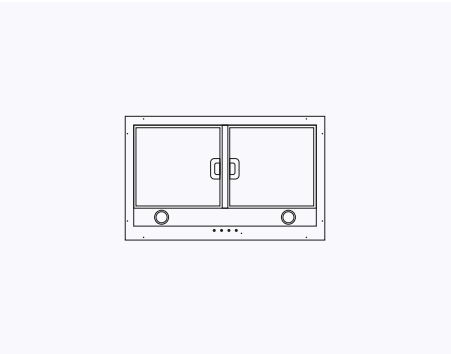
Colour range

Body



Stainless steel

To be ordered with two codes: fCopper code + motor code + (optional remote control)
Example: a 120 IAG120 fCopper and an A/407/04 motor must be ordered for a complete 120 unit

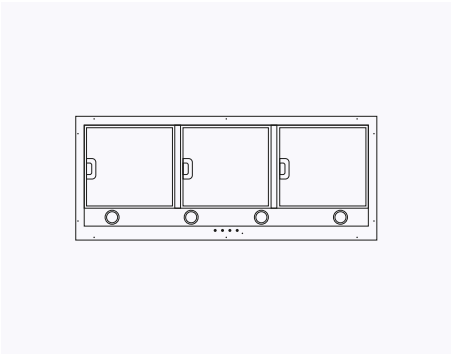
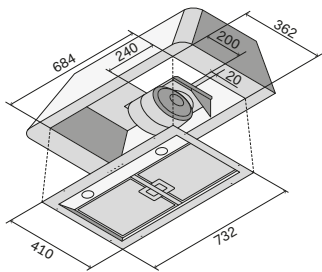


IAG90

Stainless steel

Motor

A/407/04

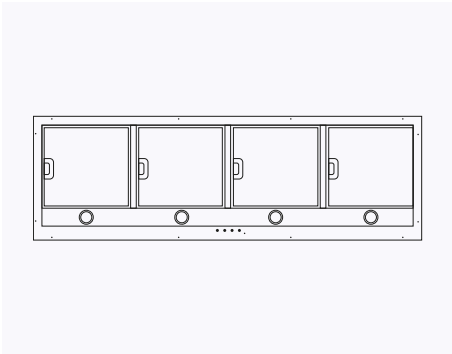
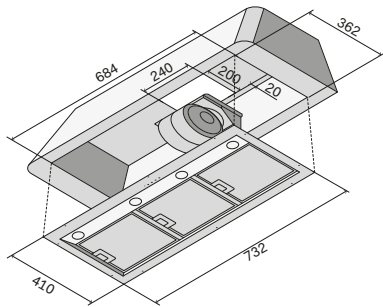


IAG120

Stainless steel

Motor

A/407/04

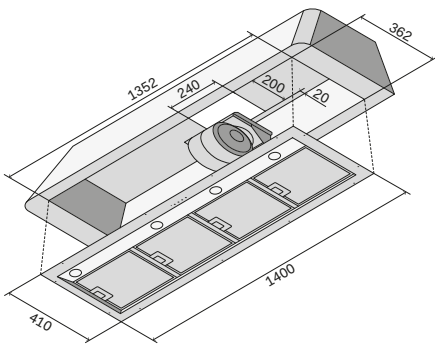


IAG150

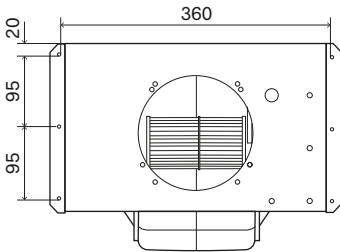
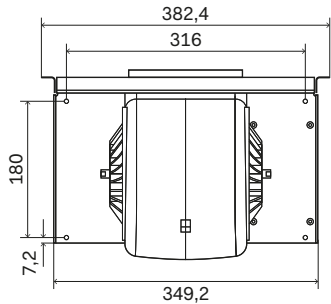
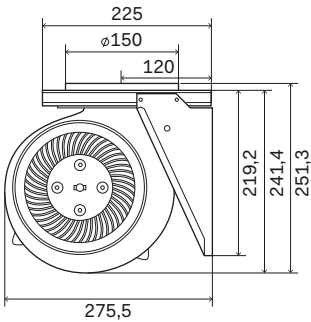
Stainless steel

Motor

A/407/04

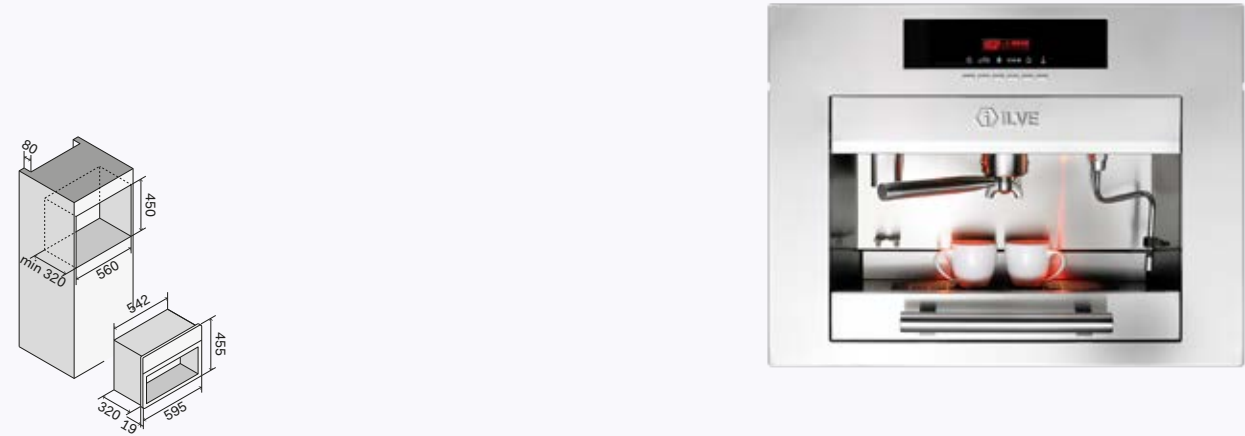


Motor technical drawing



ES645S

Professional Plus collection espresso coffee maker



Features

- Semi-automatic, just like the one at the bar, for a perfect espresso directly from the coffee bean.
- The water tank is removable for easy cleaning and better hygiene.
- It also produces steam to instantly heat water for tea or milk for cappuccino or even mulled wine.
- Adapter kit for Lavazza Espresso Point®, Illy®, Nespresso® pods and other capsules.
- Usable with capsules and pods for other beverages, such as ginseng coffee, flavoured coffee, tea, infusions, etc.

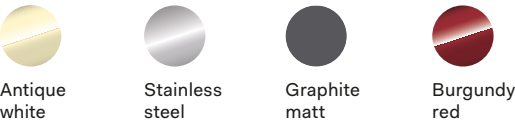
Technical features

- Customisable settings: ground coffee size and quantity; water and steam temperature; water hardness.
- It uses either coffee beans or ground coffee
- Steam generator for cappuccino, tea, infusions and herbal teas.
- Stainless steel coffee grinder
- Heating time approx. 2 mins
- Water tank: 2.5 L.
- Coffee reservoir: approx. 350 g.

Consumption and power

- Boiler power: 1000 W
- Steam boiler power 600 W
- Grinder power: 100 W
- Maximum input: 1700 W

Colour range



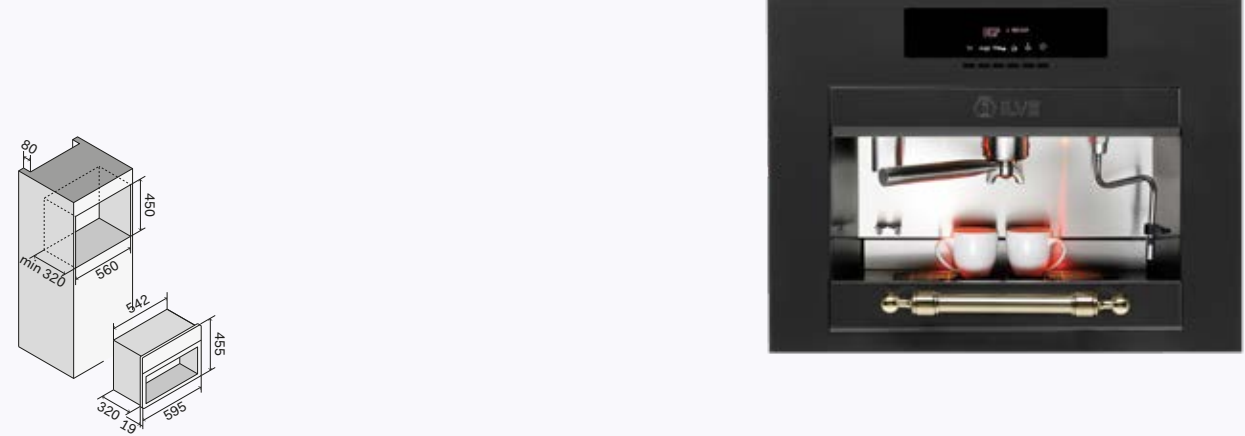
Finishes



Order Code: ES645STK
Satin

ES645C

Nostalgie collection espresso coffee maker



Features

- Semi-automatic, just like the one at the bar, for a perfect espresso directly from the coffee bean.
- The water tank is removable for easy cleaning and better hygiene.
- It also produces steam to instantly heat water for tea or milk for cappuccino or even mulled wine.
- Adapter kit for Lavazza Espresso Point®, Illy®, Nespresso® pods and other capsules.
- Usable with capsules and pods for other beverages, such as ginseng coffee, flavoured coffee, tea, infusions, etc.

Technical features

- Customisable settings: ground coffee size and quantity; water and steam temperature; water hardness.
- It uses either coffee beans or ground coffee
- Steam generator for cappuccino, tea, infusions and herbal teas.
- Stainless steel coffee grinder
- Heating time approx. 2 mins
- Water tank: 2.5 L.
- Coffee reservoir: approx. 350 g.

Consumption and power

- Boiler power: 1000 W
- Steam boiler power 600 W
- Grinder power: 100 W
- Maximum input: 1700 W

Colour range



Finishes



Order Code: ES645CTK
Brass / Chrome
Burnished

BBQ1740M

Outdoor barbecue trolley



Features

- 3 separate and removable plates
- Single plate dimensions 460×285 mm
- 8 mm thick plate
- Integrated electric battery ignition
- Insulated side controls
- Cover with built-in thermometer
- Grease collection tray
- Compartment for 5 kg gas cylinder
- 4 swivel wheels

Structure specifications

- AISI 430 steel plates
- AISI 304 stainless steel structure
- AISI 304 steel top and sides with aluminium honeycomb core
- AISI 304 10/10 steel top
- 16 cm thick top

Consumption (input)

- Maximum: 9.45 kW
- Burner 3 × 3.15 kW
- Works with natural gas or LPG

Worktop colour range



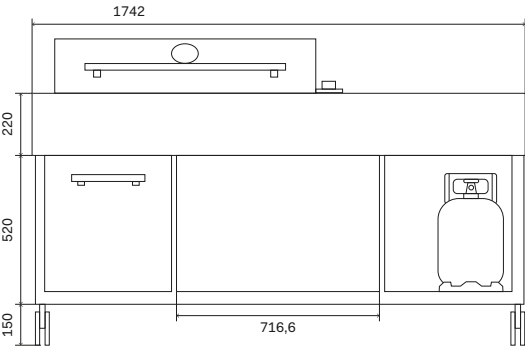
Stainless steel

Knob finishes



Satin

Technical drawing and measurements



Order Code: BBQ1740M

Satin

HBBQ100

Built-in outdoor barbecue



Features

- 3 separate and removable plates
- Single plate dimensions 460×285 mm
- 8 mm thick plate
- Integrated electric battery ignition
- Insulated side controls
- Cover with built-in thermometer
- Grease collection tray
- Works with natural gas or LPG

Consumption (input)

- Maximum: 9.45 kW
- Burner 3 × 3.15 kW

Worktop colour range



Stainless steel

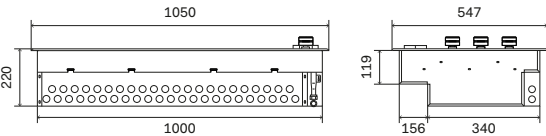
Knob finishes



Satin

Measurements

Built-in recess size: 1010×510 mm



Order Code: HBBQ100

Satin

Optional

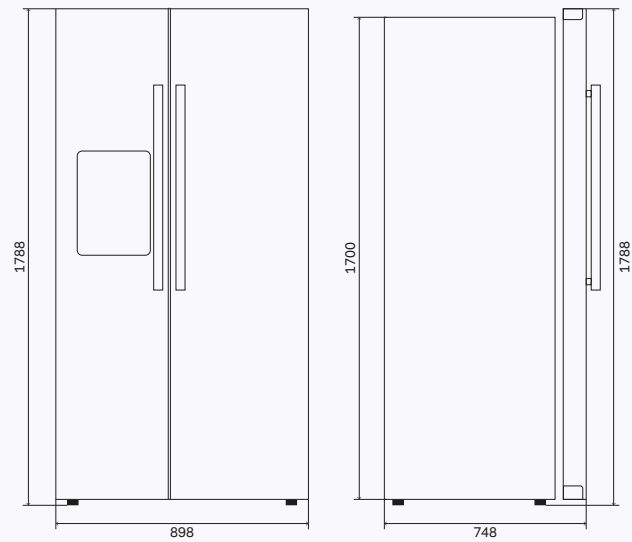


COPHBBQ100

Satin

RT9020SBS

Professional Plus collection side by side refrigerator



General features

- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895×745×1788 mm

Refrigerator specifications

- 336 L net fridge capacity
- 4 glass shelves and 2 fruit and vegetable drawers
- 5 door trays

Freezer specifications

- 152 L net freezer capacity
- 2 drawers and 4 glass shelves
- 2 door trays

Colour range

Body



White



Stainless steel



Graphite matt



Glossy black



Satin



Optional Ral

Finishes

Handles

Price

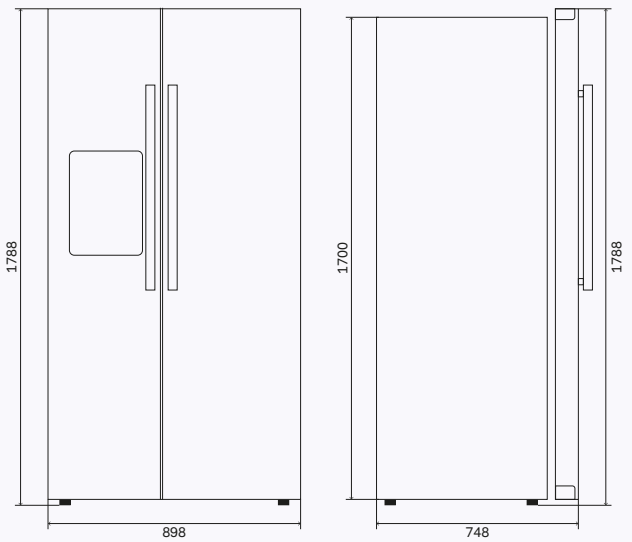
Order Code: RT9020SBS

Satin

Refrigerator not manufactured by ILVE.
Depending on availability, a product of other brands may be delivered, whose features may vary.

RN9020SBS

Nostalgie collection side by side refrigerator



General features

- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895×745×1788 mm

Refrigerator specifications

- 336 L net fridge capacity
- 4 glass shelves and 2 fruit and vegetable drawers
- 5 door trays

Freezer specifications

- 152 L net freezer capacity
- 2 drawers and 4 glass shelves
- 2 door trays

Colour range

Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



Emerald green



Optional Ral

Finishes

Handles



Brass



Chrome



Burnished



Copper

Price

Order Code: RN9020SBS

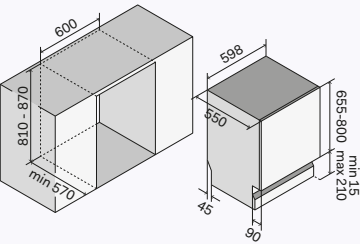
Brass / Chrome

Burnished / Copper

Refrigerator not manufactured by ILVE.
Depending on availability, a product of other brands may be delivered, whose features may vary.

DT60A08

Professional Plus collection dishwasher



General features

- Energy class A+++
- Self-balancing hinges
- Sliding hinges for low plinth
- “Aquastop” water safety system
- Dimensions: 598×550×815 mm
- Concealed built-in dishwasher
- 14 place settings
- 9 wash programs
- Auto program
- Half-load program
- Delayed start-up
- Third rack
- Removable cutlery basket
- Height-adjustable top rack
- with full load
- Bottom rack with removable baskets
- Salt level warning light
- Rinse aid level warning light
- Turbo dry
- Patented Innowash system

Colour range

Body



White



Stainless steel



Graphite matt



Glossy black



Satin



Optional Ral
+ € 700,00

Finishes

Handles

Price

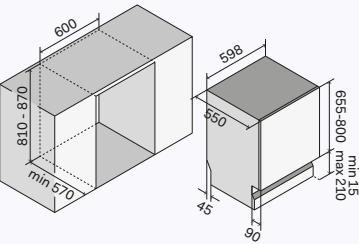
Order Code: DT60A08

Satin € 1.616,00

Dishwasher not manufactured by ILVE.
Depending on availability, a product of other brands
may be delivered, whose features may vary.

DN60A08

Nostalgie collection dishwasher



General features

- Energy class A+++
- Self-balancing hinges
- Sliding hinges for low plinth
- “Aquastop” water safety system
- Dimensions: 598×550×815 mm
- Concealed built-in dishwasher
- 14 place settings
- 9 wash programs
- Auto program
- Half-load program
- Delayed start-up
- Third rack
- Removable cutlery basket
- Height-adjustable top rack
- with full load
- Bottom rack with removable baskets
- Salt level warning light
- Rinse aid level warning light
- Turbo dry
- Patented Innowash system

Colour range

Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



Emerald green



Optional Ral
+ € 700,00

Finishes

Handles



Brass



Chrome



Burnished



Copper

Price

Order Code: DN60A08

Brass / Chrome € 1.616,00

Burnished € 1.647,00

Dishwasher not manufactured by ILVE.
Depending on availability, a product of other brands
may be delivered, whose features may vary.

C435

Built-in circular sink



Worktop colour range

- 

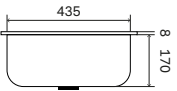
Antique white
- 

Stainless steel
- 

Graphite matt
- 

Copper plated

Measurements
Built-in recess size: Ø 425 mm



Price

Order Code: C435
Stainless steel
Other colours

Price

C435TA Accessories
C435 Sink cover cutting board

Mixers

Curved stainless steel mixer



Code	Price
A/413/07	Stainless steel

Stainless steel upright mixer



Code	Price
A/413/06	Stainless steel

Accessories

310 — 311



Chrome front handrail

Brass front handrail

Burnished front handrail

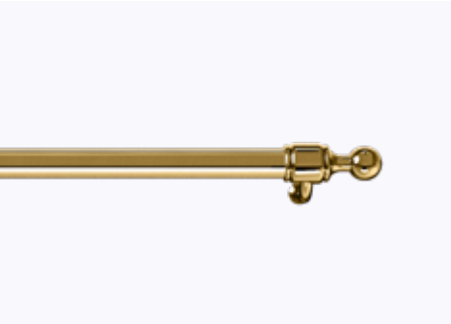
Chrome frame

Brass frame

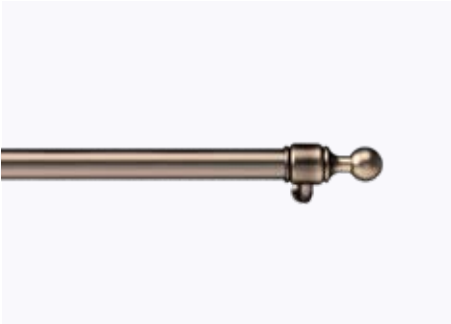
Burnished frame



Code	
AMC-60X	P06N
AMC-70X	P07N, M07N
AMC-76X	M30N
AMC-90X	P09N, PD009M, M09N
AMC-100X	PD10N, MD10N
AMC-120X	P12N, M12N
AMC-150X	P15N, M15N
For Majestic, Nostalgie range cookers	



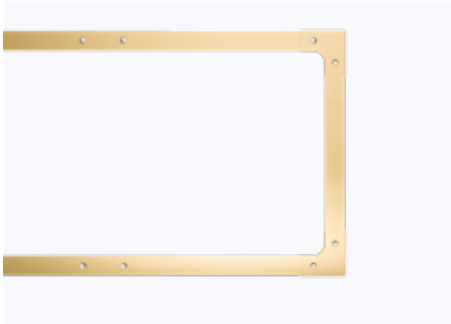
Code	
AMC-60	P06N
AMC-70	P07N, M07N
AMC-76	M30N
AMC-90	P09N, PD009M, M09N
AMC-100	PD10N, MD10N
AMC-120	P12N, M12N
AMC-150	P15N, M15N
For Majestic, Nostalgie range cookers	



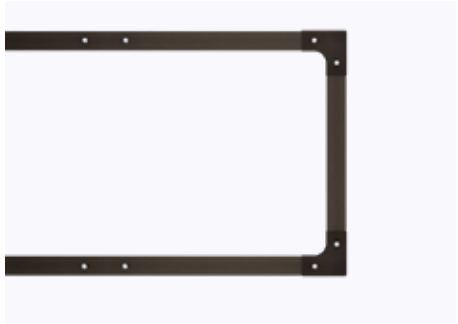
Code	
AMC-60Y	P06N
AMC-70Y	P07N, M07N
AMC-76Y	M30N
AMC-90Y	P09N, PD009M, M09N
AMC-100Y	PD10N, MD10N
AMC-120Y	P12N, M12N
AMC-150Y	P15N, M15N
For Majestic, Nostalgie range cookers	



Code	
KCN60C	P06N
KCN90C	P09N
KCND90C	PD09N
KCND100C	PD10N
KCN120C	P12N
KCN150C	P15N
For Nostalgie range cookers	



Code	
KCN60G	P06N
KCN90G	P09N
KCND90G	PD09N
KCND100G	PD10N
KCN120G	P12N
KCN150G	P15N
For Nostalgie range cookers	



Codice	
KCN60B	P06N
KCN90B	P09N
KCND90B	PD09N
KCND100B	PD10N
KCN120B	P12N
KCN150B	P15N
For Nostalgie range cookers	

Copper front handrail



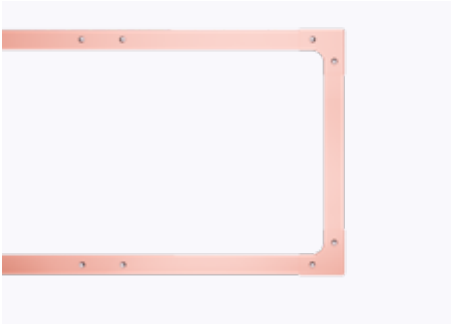
Code	
AMC-60R	P06N
AMC-70R	P07N, M07N
AMC-76R	M30N
AMC-90R	P09N, PD009M, M09N
AMC-100R	PD10N, MD10N
AMC-120R	P12N, M12N
AMC-150R	P15N, M15N
For Majestic, Nostalgie range cookers	

Stainless steel front handrail



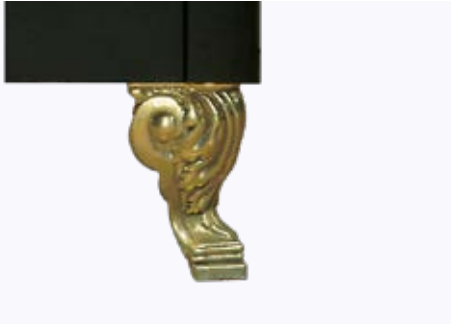
Code	
AQC-60	P06W
AQC-70	P07W
AQC-90	P09W, PD09W
AQC-100	PD10W
AQC-110	
AQC-120	PD12W
AQC-150	PD15W
For Majestic, Nostalgie range cookers	

Copper frame



Code	
KCN60P	P06N
KCN90P	P09N
KCND90P	PD09N
KCND100P	PD10N
KCN120P	P12N
KCN150P	P15N
For Nostalgie range cookers	

Solid Brass foot
h. 150 mm



Code	
G/422/12/08	Chrome
G/422/12/16	Brass
G/422/12/18	Burnished
For Majestic and Nostalgie range cookers except Majestic M30	

Majestic foot
h. 140 mm



Code	
ES530800100000	Stainless steel
ES5308001000016	Brass
ES5308001000018	Burnished
ES5308001000020	Copper
For Nostalgie range cookers	

Adjustable stainless steel foot
h. 160-220 mm



Code	
A/422/14	
For Nostalgie, Professional Plus, Pro Line range cookers except Majestic M30	

Perforated pizza griddle



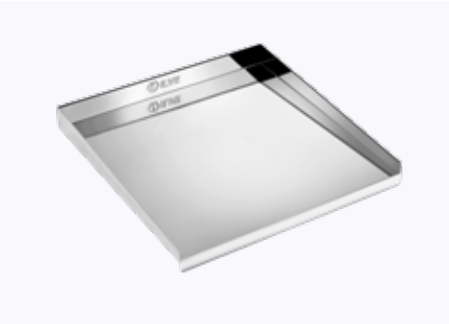
Code	
A/095/23	
For models 645SL, 645SZTC, 645SC	

Professional pizza peel



Code	
S/169/00	

Pastry board



Code	
S/176/10/08	

Foot cover plinth
h. 120 mm



Code	
APZ60/120	P06N, P06W, L06
APZ70/120	P07N, P07W
APZ90/120	P09N, PD09N, P09W, PD09W, L09, LD09
APZ100/120	P10N, P10W, L10
APZ120/120	P12N, P12W, L12
APZ150/120	P15N, P15W
For Nostalgie, Professional Plus, Pro Line range cookers Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green and Optional Ral	

Foot cover plinth
h. 140 mm



Code	
APZ60/140	P06N, P06W, L06
APZ70/140	P07N, P07W
APZ90/140	P09N, PD09N, P09W, PD09W, L09, LD09
APZ100/140	PD10N, PD10W, LD10
APZ120/140	P12N, P12W, L12
APZ150/140	P15N, P15W
For Nostalgie, Professional Plus, Pro Line range cookers Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green and Optional Ral	

Foot cover plinth
h. 150 mm



Code	
AMZ70	M07N
AMZ90	M09N
AMZ100	MD10N
AMZ120	M12N
AMZ150	M15N
For Majestic and Nostalgie range cookers except Majestic M30 Stainless steel	

Round wooden cutting board
ø 33 cm



Code	
A/095/23	

Round alluminium cutting board
ø 33 cm



Code	
S/169/00	

Pizza cutter wheel



Code	
S/176/10/08	

Grill grates
for oven tray

Catalytic self-cleaning walls

Pair of telescopic
oven guides

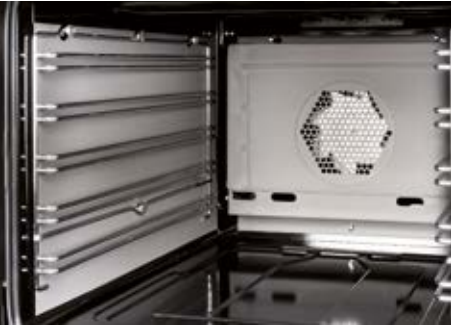
Fry-top plate for central
induction

Chopping board for Fry-top

Bowls for steaming



Code	
A/092/60	600CE3
A/092/61	900CE3
EA2633003000000	For 30 cm ovens
EA2633004000000	For 40 cm ovens
EA2633002000000	For 60 cm ovens
EA2633001000000	For 80 cm ovens



Code	
G/170/22	600CE3
G/170/23	900CE3



Code	
KGSET001	
For all the cavity except 600CE3 e 900CE3	
The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.	



Code	
EG5310001000000	



Code	
A/484/01	
Except Pro Line range cookers and HP/HAP95F e HP/HAP125F, HCB90F hobs	



Code	
G/002/02	For range cookers
G/002/04	For built-in hobs
Except Pro Line range cookers	

Pizza plate

Flat oven tray for
confectionery

Cooking probe kit

Cooking cover
for Fry-top

Stainless steel bowls
for bain-marie



Code	
A/418/00	Oven 600
A/418/02	Maxi oven 900
A/418/04	Mini oven 30
For all the collections	



Code	
S/146/08	900CE3
S/146/18	600CE3
EA4053004030006 *	80 cm '15 Smal. Grigio
ES4053008030006 *	60 cm '15 Smal. Grigio
* For all the collections with new cavity	



Code	
KSCE3	
For all collections where not provided as standard	



Code	
G/040/01	For range cookers
G/040/03	For built-in hobs
Except Pro Line range cookers	



Code	
G/002/01	
Except Pro Line range cookers and HP/HAP95F e HP/HAP125F, HCB90F hobs	

Fish tray pan support
(in place of Fry Top)



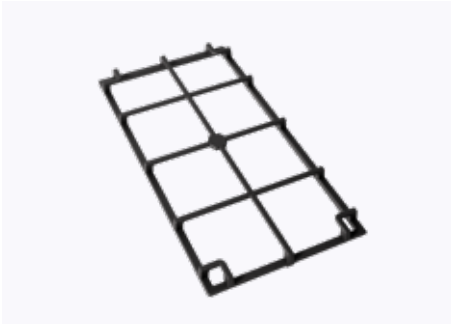
Code
KGRFT001
Only for HP965FD, HP1265FD, XLP90F, HP90FD, HP120FD built-in hobs

Pair of square pan supports
(in place of Fry top)



Code	Kit da due griglie
KGRFT002	
For Professional Plus, Majestic, Nostalgie range cookers	

Rectangular pan support
(in place of Fry top)



Code
EA2630001000000
For Pro Line range cookers

Cast iron heat
diffuser



Code
A/095/36/10
For all the collections

Cast iron pan support
reducer



Code
A/092/53/10
Except Pro Line range cookers

Cast iron Wok reducer



Code
A/092/34
For all the collections

Cap covers



Code	
KCT45	4/5 burner kit
KTC44D	4/5 burner Dual kit
KTC5CC	3 burner + 2 TC kit
KTC5CD	3B +1TC + 1 Dual kit
KTC5PC	Kit 5 F+fish pot
KTC5PD	Kit 5 F+fish pot+Dual
KTC6	6 burner kit
KTCd	6 burner Dual kit
KTC7	7 burner kit
KTC7D	7 burner Dual kit
For HP/HAP65, HP/HAP95, HP/HAP125, HP965, HP1265, HP90, HP120 built-in hobs	

Cast iron griddle



Code	
A/006/00**	Enamelled cast iron domino griddle 232x384 mm
A/006/02	Grooved griddle 280x340 mm
A/006/04*	Grooved griddle 280x285 mm
A/006/06*	Enamelled smooth griddle 280x285 mm
A/006/08	Enamelled smooth griddle 280x340 mm
For Majestic, Nostalgie and Professional Plus range cookers	
* For HP65, HP95, HAP95C, HAP95 built-in hobs	
** For HCB90 built-in hobs	

Professional
cleaning kit



Code
CLEANKIT01

Set of vacuum storage
containers



Code	
KCSV001	3 containers

Set of 100 vacuum
cooking bags



Code	
KBSV003	20x30 cm
KBSV004	25x35 cm

Set of 100 vacuum
storage bags



Code	
KBSV001	20x30 cm
KBSV002	25x35 cm

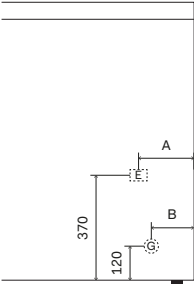
Wiring and mounting diagrams

320 — 321

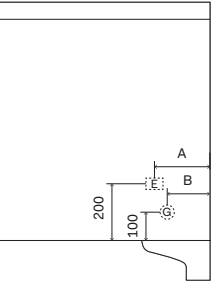
Majestic

Mod. /mm	A	B
M07	205	130
M30	120	80
M09	190	140
MD10	140	95
M12	150	110
M15	195	150

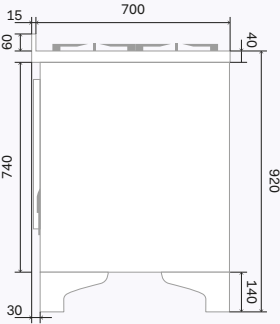
Rear view
- M30



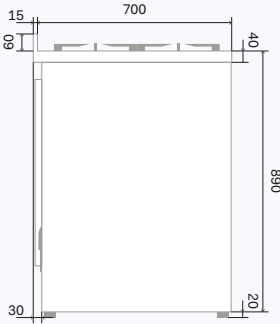
Rear view



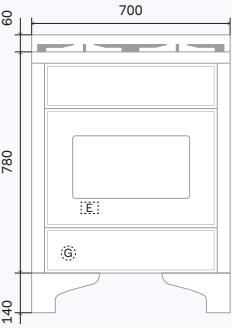
Side view



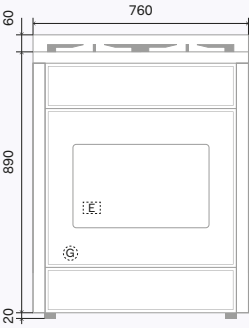
Side view M30



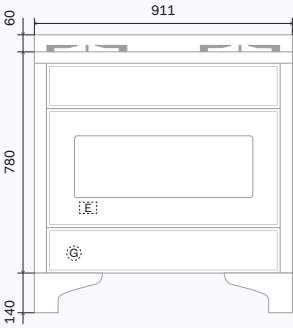
M07



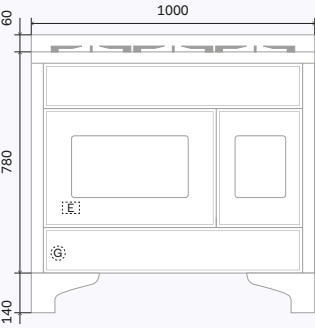
M30



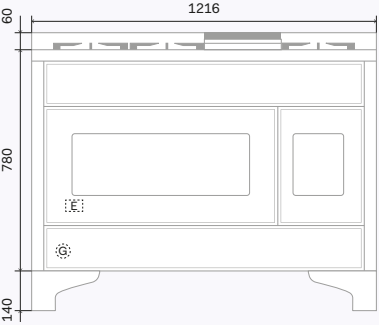
M09



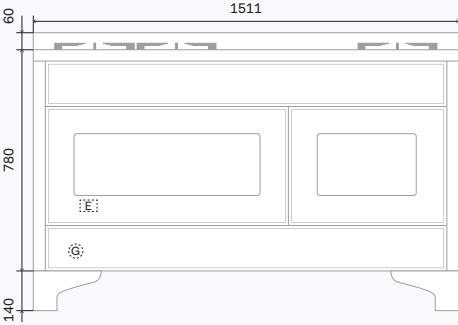
MD10



M12



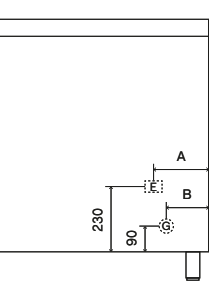
M15



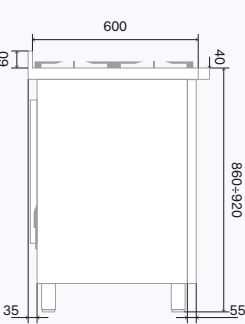
Nostalgie, Professional Plus, Pro Line

Mod. /mm	A	B
P06N / P06 / L06	130	80
P07N / P07	190	150
P09N / P09 / L09	240	150
PD09N / PD09 / LD09	140	80
PD10 N / PD10 / LD10	140	80
P12N / P12 / L12	225	90
P15N / P15	200	135

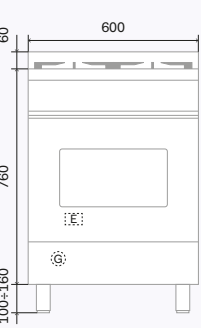
Rear view



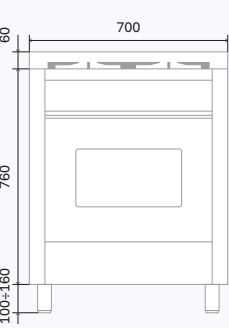
Side view



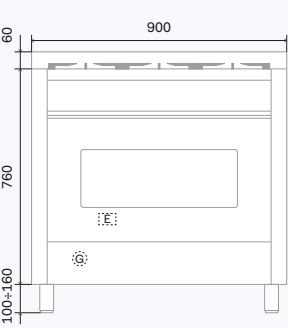
P06N / P06 / L06



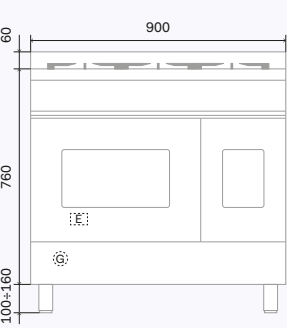
P07N / P07



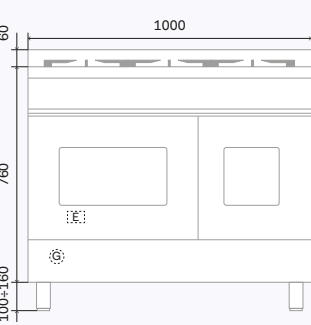
P09N / P09 / L09



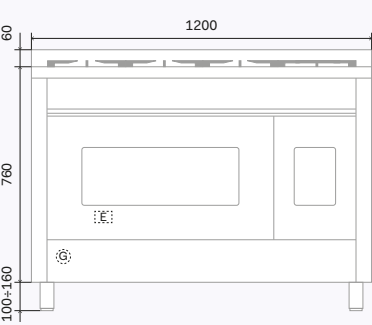
PD09N / PD09 / LD09



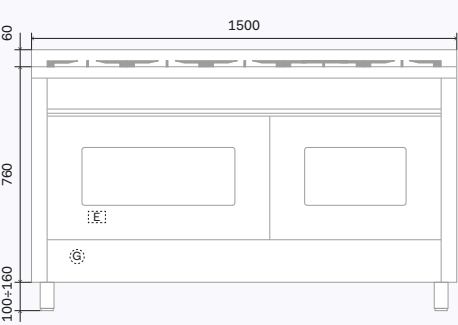
PD10 N / PD10 / LD10



P12N / P12 / L12



P15N / P15



Built-in hobs

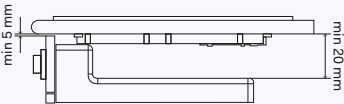
Models	
VI364N	KHVI32TC
KHVI60TC	KHVI45TC
KHVI90TC	KHVI75TC

Models
HVI90AGTC

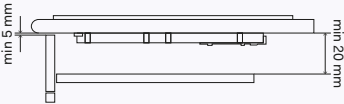
Models	
HPT65	HPT125F
HPT75	HPT1230
HPT95D	XLPT90F
HPT95F	

Models
HAP95C
HAP95F
HAP125F

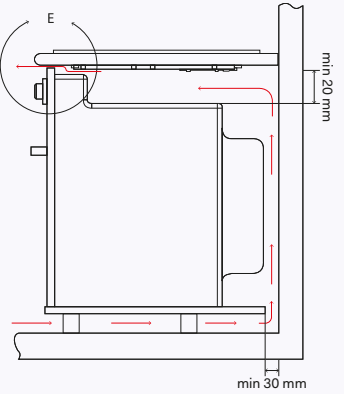
Flush-mounted built-in installation



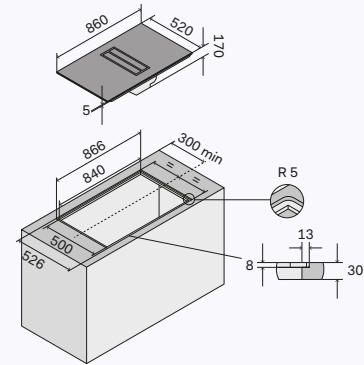
Over-top built-in installation



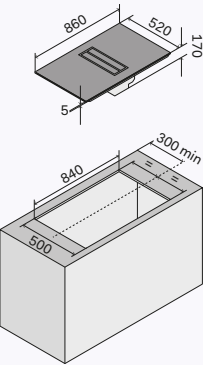
Air circulation



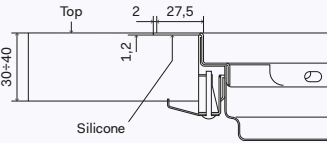
Flush-mounted built-in installation



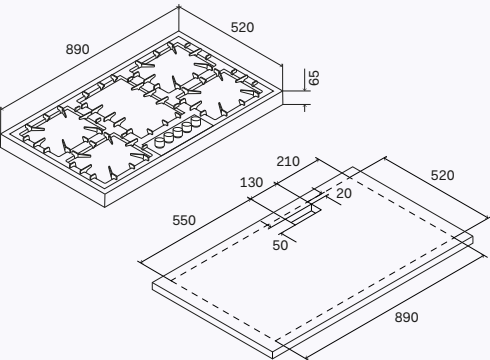
Over-top built-in installation



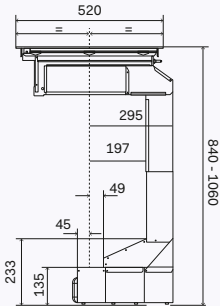
Flush-mounted built-in installation



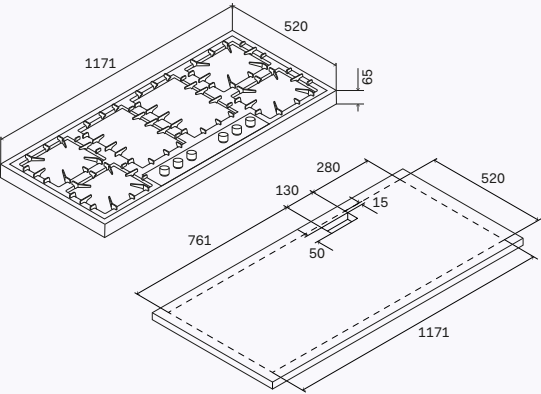
Over-top built-in installation 90 cm hobs



Extractor overall dimensions



Over-top built-in installation 120 cm hobs



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