



Professional Plus




Live, Cook, Love.

Professional Plus

- Range cookers
- Hoods
- Ovens, blast chillers and vacuum drawers
- Gas hobs
- Induction hobs
- Fridges





The irresistible appeal of technology and performance.

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

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

↓ KHVI90TC
Professional Plus 90 cm induction hob with 5
cooking zones and touch controls
Black glass-ceramic



↓ CSTAR/BK

Professional Plus multifunctional column
with Ultracombi oven, blast chiller, vacuum drawer
Black tempered glass with matt black finish

↓ RT9020SBS/MG

Side by Side fridge
Matt graphite with matt black finish



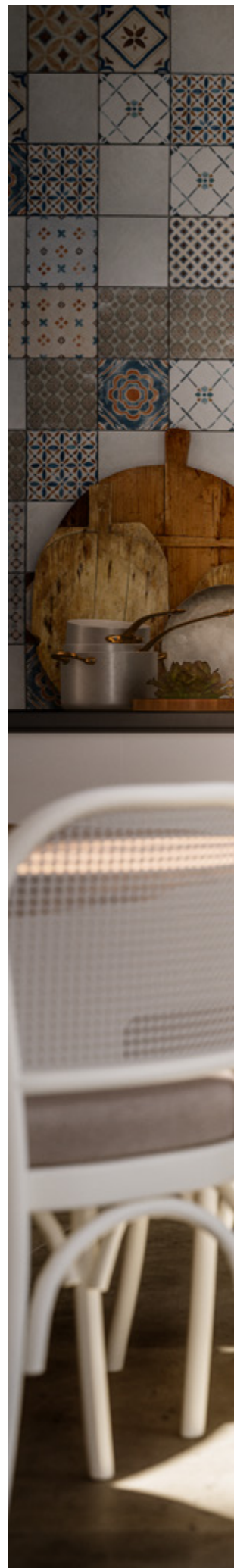
Range cookers

The Professional Plus range cookers are inspired by the kitchens of the best restaurants, bringing robustness, ergonomics and operability to the domestic space. They offer various set up options, from double ovens to gas or induction hobs. Available gas hobs range from 60 cm up to 150 cm with up to 8 burners and can be integrated with coup de feu and fry top.

Induction hobs are flush-mounted, from 90 cm up to 120 cm: the latter version is equipped with no less than 7 cooking zones and the bridge function. The option of choosing different sizes, standard colours or upon request, and metallic finishes, allows it to blend perfectly in any interior.

→ PI127WE3/WH5
Professional Plus 120 cm range cooker
with flush-mounted induction hob and 7 cooking zones
White with satin finishes

→ AGQ120
120 cm wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel









↑ PI127WE3/WHS
Professional Plus 120 cm range cooker
with flush-mounted induction hob and 7 cooking zones
White with satin finishes

↑ AGQ120
120 cm wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel



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

Created exclusively for the Professional Plus range cookers, the knobs are made entirely of aluminium with an oversized diameter and particularly clear and legible graphics. Thanks to the special knurling, derived from experience in professional kitchens, they convey a pleasant feeling of control and can also be easily used with gloves.

Hoods

Professional Plus hoods combine innovative technologies with timeless style to create a professional atmosphere in the kitchen, also from the design point of view. They have a maximum power output of 355 W, are class A and suction of 890m³/h; these features are found in all available sizes, from 60 cm to 150 cm. The filters with baffle structure form an impenetrable barrier for grease and can be washed in the dishwasher since they are made of stainless steel.

→ AGQ90/SS
90 cm wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel

→ HVI395/BK
90 cm Professional Plus induction
hob with knobs
Black glass-ceramic with matt brass finishes



↓ AGQ120/SS
120 cm wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel

↓ PI127WE3/WHS
Professional Plus 120 cm range cooker
with flush-mounted induction hob and 7 cooking zones
White with satin finishes








Ovens, blast chillers and vacuum drawers

Professional Plus ovens are top of the range in terms of performance and versatility: in double compositions, horizontal or column, they fit in every space. All fitted with electronic temperature control, they allow you to choose manifold functions for perfect cooking every time. In stainless steel or the total black version in tempered glass, they offer a choice of different sizes, from 60 cm to 90 cm: in the 30-inch version, the capacity is up to 114 L. Completing the range are the two Ultracombi compact ovens and 400° Pizza oven.



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

High professionalism also in the blast chiller, to go from the oven temperature to that of the refrigerator (-3°C), or from room to freezer temperature (-20°C) in a very short time and in total safety. Plus, with vacuum you can cook sous vide like real chefs, as well as prolong and improve food preservation.



↑ CSTAR/SS
Professional Plus multifunctional column
Ultracombi, blast chiller and vacuum drawer
Stainless steel with satin finishes





Star Column

The Star Column is a free-standing vertical structure in which three appliances work according to synergistic cycle: the Ultracombi three-purpose oven, blast chiller and vacuum are the perfect team for creating simple and complex dishes, leaving the characteristics of the food intact, exploiting different cooking methods and optimising preparation times.

An innovative, professional system, combined with the clean and distinctive design of the Professional Plus collection, which will become the main feature in the kitchen.

Star Column appliances are also available in a built-in version.

← CSTAR/BK
Professional Plus multifunctional column
with Ultracombi, blast chiller and vacuum drawer
Black tempered glass with matt black finish

← RT9020SBS/MG
Side by Side fridge
Matt graphite with matt black finish



↑ 645STCHSW/BK
Ultracombi Professional Plus Oven
steam, microwave, convection
Black tempered glass with matt black finish

↑ BC645STC/BK
Professional Plus blast chiller
Black tempered glass with matt black finish



↑ 645STCHSW/BK
Ultracombi Professional Plus Oven
steam, microwave, convection
Black tempered glass with matt black finish





Gas hobs

Professional Plus hobs guarantee perfect heat regulation and distribution for every type of recipe. They are available in elegant, durable black glass or in professional steel, built-in with a flush-mounted trim, free-standing or semi-recessed, from 30 cm up to 120 cm.

The steel hobs feature a total black finish and non-stick nanotechnology treatment for the burners, which in the dual version reach up to 4.5 kW.

← HCPT125FD/SS
Professional Plus 120 cm built-in gas cooker
with 6 burners and Fry Top plate
Stainless steel with satin finishes

- ↓ HCPT125FD/SS
Professional Plus 120 cm built-in gas cooker
with 6 burners and Fry Top plate
Stainless steel with satin finishes





The Professional Plus built-in barbecue is made entirely of AISI 304 stainless steel and is suitable for outdoor installation. Resistant to humidity, it is ideal for amazing barbecues in the garden or on the terrace to fully enjoy the outdoors.

The steel lid with built-in thermometer, which can be easily mounted on the barbecue, is an option particularly appreciated by experienced barbecueers.



↑ HBBQ100/SS
Professional Plus 100 cm built-in gas outdoor barbecue
with smooth and two corrugated Fry Top plates
Stainless steel with satin finishes

↑ CPHBBQ100/SS
Lid for outdoor barbecue
Stainless steel with satin finishes





↑ HBBQ100/SS
Barbecue da esterno a gas built-in Professional Plus
da 100 cm con piastre Fry Top liscia e due ondulate
Inox con finiture satinato

Induction hobs

Professional Plus induction hobs are a safe, fast and functional way of cooking, using the latest technology combined with a sleek and refined design.

They are available in different sizes and versions: 60 cm with 4 zones, 90 cm with 5 zones with knobs, 90 cm with integrated extractor hood or with slide touch controls.

Ease of cleaning, energy saving, safety, versatile temperature control and cooking speed are some of the advantages that induction provides, helping to facilitate the preparation of dishes and recipes.









↑ KHVI90TC
Professional Plus 90 cm induction hob
with 5 cooking zones and touch controls
Black glass-ceramic



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

The advantages of Professional Plus appliances



Dual gas burners
with power up to 5 kW
optional



Total Black non-stick
nanotechnological treatment



Fry Top full size plate
8 mm thick



Highly specialised hobs



Hob with cast iron
pan supports



Integrated ignition
on the knobs



Tilted flame



Safety valve



Induction hobs with flush top
frame



Bridge function



Slide controls



Residual heat indicator



Timer with automatic stop



Booster Function



Child safety



Power Limiting Device



Overheating protection
and liquid overflow



Integrated extraction

The advantages of Professional Plus appliances



4.3" full touch display



Single control
of the two ovens



Quick start



Electronic control
of point temperature



Cold door with triple
removable glass



Cooking probe



Humidity control



Door and drawer
with soft-closing system



Temperatures
30° to 400°C



Tangential cooling
ventilation



Folding grill coil
for complete cleaning



Easy clean enamel



Combined cooking
two by two



Steam



Microwave



Convection



Even cooking



Pyrolytic function



Positive blast chilling



Perfect proofing



Thawing, ready on the table
and slow cooking



Freezing from room
temperature to -20°C



Bell chamber



4 sealing levels



4 m³/h
vacuum pump



Optimal capacity



Marinating




Low consumption



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

Abacus of colours and finishes

-  White
– WH
-  Stainless steel
– SS
-  Matte charcoal
– MG
-  Glossy black
– BK



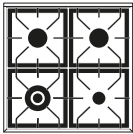
Range cookers

P06W — Electric

Main oven: OV 60 E3

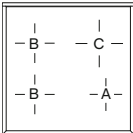


4 burners



P06WE3

Induction



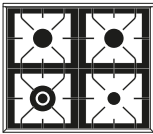
PI064WE3

P07W — Electric

Main oven: OV 60 E3



4 burners



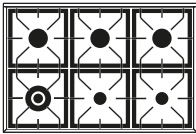
P07WE3

P09W — Electric

Main oven: OV 80 E3

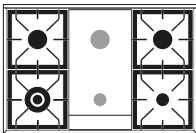


6 burners



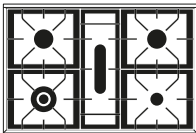
P096WE3

6 burners with fry top



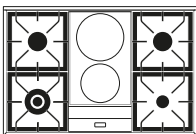
P09FWE3

Fish pot



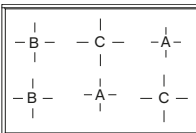
P09PWE3

2 induction zones



P09IWE3

Induction



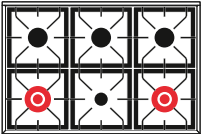
PI096WE3

P36W — Electric

Main oven: OV 80 PY TFT S

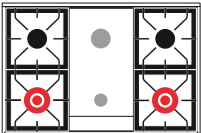


6 burners



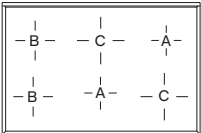
P366DDWSY

6 burners with fry top



P36FDDWSY

Induction



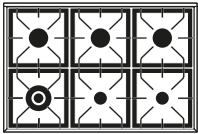
PI366WSY

PD09W — Electric

Main oven: OV 60 E3
Secondary oven: OV 30 E3

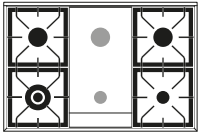


6 burners



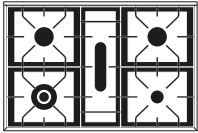
PD096WE3

6 burners with fry top



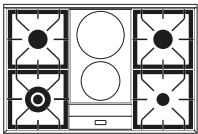
PD09FWE3

Fish pot



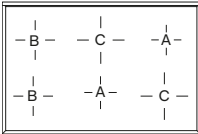
PD09PWE3

2 induction zones



PD09IWE3

Induction



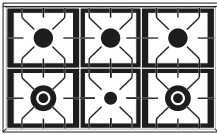
PD096WE3

PD10W — Electric

Main oven: OV 60 E3
Secondary oven: OV 40 E3

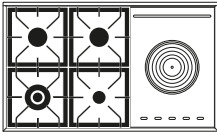


6 burners



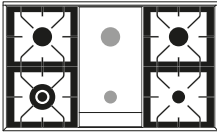
PD106WE3

Coupe de Feu



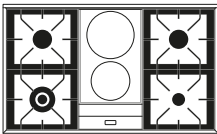
PD10SWE3

6 burners with fry top



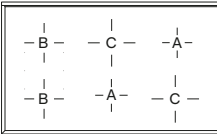
PD10FWE3

2 induction zones



PD10IWE3

Induction



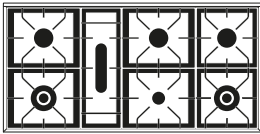
PD106WE3

P12W — Electric

Main oven: OV 80 E3
Secondary oven: OV 30 E3

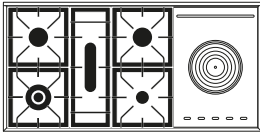


7 burners



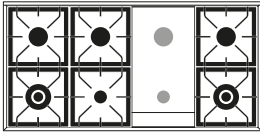
P127WE3

Coupe de Feu



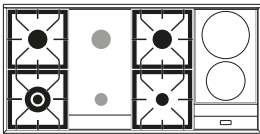
P12SWE3

8 burners with fry top



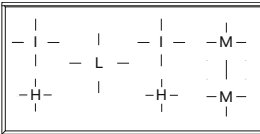
P12FWE3

6 burners with fry top
and 2 induction zones



P12FIWE3

Induction



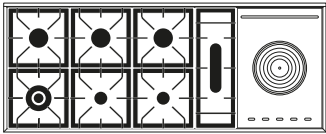
PI127WE3

P15W — Electric

Main oven: OV 80 E3
Secondary oven: OV 60 E3

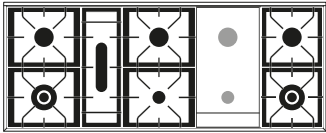


Coupe de Feu



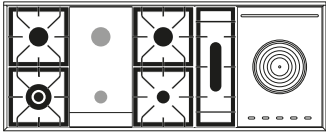
P15SWE3

9 burners with fry top



P15FWE3

7 burners with fry top
and coup de feu



P15FSWE3

Hoods

AGQ60



60 cm wall-mounted extractor hood
in steel

AGQ70



70 cm wall-mounted extractor hood
in steel

AGQ90



90 cm wall-mounted extractor hood
in steel

AGQ100



100 cm wall-mounted extractor hood
in steel

AGQ120



120 cm wall-mounted extractor hood
in steel

AGQ150



150 cm wall-mounted extractor hood
in steel

Ovens and cooking systems

645SZTCT4



60 cm multi-function electric oven with maximum temperature 400°C (Pizza Party) in tempered glass

645STCHSW



60 cm Ultracombi three-purpose oven with hot air, steam or microwave functions in tempered glass

OV60STCT3



60 cm multi-function electric oven with maximum temperature 320°C in tempered glass

OV30STCT3



76 cm multi-function electric oven with maximum temperature 320°C in tempered glass

OV80STCT3



80 cm multi-function electric oven with maximum temperature 320°C in tempered glass

OV91STCT3



90 cm glass electric oven with maximum temperature of 300°C

645SLZT4



60 cm multi-function electric oven with maximum temperature 400°C (Pizza Party) in stainless steel

645SLHSW



60 cm Ultracombi three-purpose oven with hot air, steam or microwave functions in stainless steel

OV60SLT3



60 cm multi-function electric oven with maximum temperature 320°C in stainless steel

OV30SLT3



76 cm multi-function electric oven with maximum temperature 320°C in stainless steel

OV91SLT3



90 cm electric oven with maximum temperature 300°C and full touch control in stainless steel

OV948SLT3



90 cm multi-function electric oven with maximum temperature 300°C in stainless steel

Blast chillers

BC645STC



Built-in blast chiller
in black glass

BC645SLTC



Built-in blast chiller

Sous-vide

VM615S



Built-in vacuum packing machine
in black glass

VM615SL



Built-in vacuum packing machine

Star Column

Free-standing steel column
with Ultracombi oven, blast chiller
and vacuum drawer

CSTARBK



CSTAR



Gas hobs

HCG30CK



30 cm gas hob in black tempered glass

HCG30K



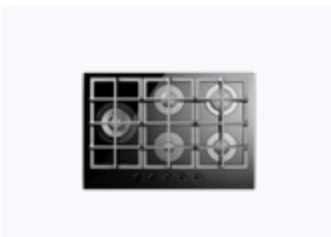
30 cm gas hob in black tempered glass

HCG60CK



60 cm gas hob in black tempered glass

HCG75SCK



75 cm gas hob in black tempered glass

HCG90SCK



90 cm gas hob in black tempered glass

HCPT75D



70 cm stainless steel gas hob with flush-mounted trim

HCPT95D



90 cm stainless steel gas hob with flush-mounted trim

HCPT95FD



90 cm stainless steel gas hob with Fry Top plate and flush-mounted trim

HCPT125D



120 cm stainless steel gas hob with flush-mounted trim

HCPT125FD



120 cm stainless steel gas hob with Fry Top plate and flush-mounted trim

XLP90F



90 cm stainless steel gas hob with Fry Top plate

XLPT90FD



90 cm stainless steel gas hob with Fry Top plate and flush-mounted trim

HCP906D



90 cm Freestanding stainless steel gas hob

HCP90FD



90 cm freestanding stainless steel gas hob with Fry Top plate

HCP1208D



120 cm Freestanding stainless steel gas hob

HCP120FD



120 cm freestanding stainless steel gas hob with Fry Top plate

HCP9656D



90 cm Freestanding stainless steel gas hob

HCP965FD



90 cm freestanding stainless steel gas hob with Fry Top plate

HCP12658D



120 cm Freestanding stainless steel gas hob

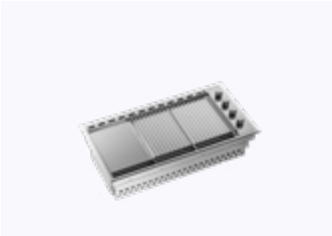
HCP1265FD



120 cm freestanding stainless steel gas hob with Fry Top plate

Barbecues
built-in

HBBQ100



Built-in outdoor barbecue

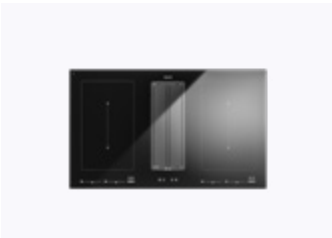
COPHBBQ100



Outdoor barbecue lid

Induction
hobs

HVI90AGTC



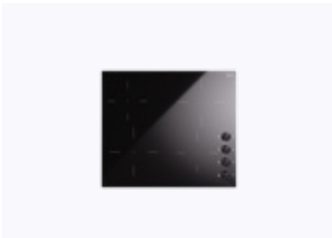
90 cm induction hob with integrated extraction

KHVI90TC



90 cm induction hob

HVI364



60 cm induction hob with knobs

HVI395



90 cm induction hob with knobs

Fridges

RT9020SBS



Side by side fridge

Warming drawers

615SWD



Built-in heated drawer

615SLWD



Built-in heated drawer

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to its products and to cancel end-of-
series items as it sees fit, at any time
and without notice.

Products:
Range cookers
Hoods
Ovens, blast chillers
and vacuum drawers
Multifunctional columns
Gas hobs
Induction hobs
Fridges

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