

Household Appliances

Live, Cook, Love.

→ <u>Range cookers</u>		→ <u>Ovens, blast chillers and vacuum drawers</u>		→ <u>Gas hobs</u>		→ <u>Induction hobs</u>	
	<u>Majestic</u>				<u>Panoramagic</u>		<u>Nostalgie</u>
094	M07N		<u>Panoramagic</u>	242	HCPMT95D	272	HVI364N
096	M30N	196	OV60PMT3	242	HCPMT95FD	272	HVI395N
098	M09N	197	OV30PMT3	243	HCPMT125DD		
100	MD10N	198	OV91PMT3	243	HCPMT125FDD		<u>Professional Plus</u>
102	M12N					276	HVI364
104	M15N		<u>Nostalgie</u>		<u>Nostalgie</u>	276	HVI395
		202	645SNHSW	246	HCB60CN	277	HVI90AGTC
	<u>Panoramagic</u>	203	645SNZT4	246	HCB70CN	278	KHVI90TC
110	PM09-MK	204	OV60SNT3	247	HCB70SDN		
112	PM12-MK	205	OV91SNT3	247	HCB906CN		<u>Pro Line</u>
114	PM09	206	OV60SNE3	248	HCB90FCN	282	KHVI32TC
116	PM12	207	OV90SNE3	248	HCB90CCN	282	KHVI45TC
		208	BC645SNTC	249	HCB90SDN	283	KHVI60TC
	<u>Nostalgie</u>	209	VM615SC			283	KHVI75TC
124	P06N	210	615SNWDE		<u>Professional Plus</u>		
126	P07N			252	HCG30CK		→ <u>Barbecue</u>
128	P09N		<u>Professional Plus</u>	252	HCG30K	286	HBBQ100
130	PD09N	214	645STCHSW	253	HCG60CK		→ <u>Hoods</u>
132	PD10N	215	645SZTCT4	253	HCG75SCK	290	AM
134	P12N	216	OV60STCT3	254	HCG90SCK	292	APM
136	P15N	217	OV30STCT3	254	HCPT75D	294	ANB
138	P36N	218	OV80STCT3	255	HCPT95D	296	AG
		219	OV91STCT3	255	HCPT95FD	298	AGQ
	<u>Professional Plus</u>	220	645SLHSW	256	HCPT125DD	300	AGK
146	P06W	221	645SLZT4	256	HCPT125FDD	302	IAG
148	P07W	222	OV60SLT3	257	XLP90F		
150	P09W	223	OV30SLT3	257	XLPT90FD		→ <u>Refrigerators</u>
152	PD09W	224	OV91SLT3	258	HCP906D	306	RN9020SBS
154	PD10W	225	OV948SLE3	258	HCP90FD	307	RT9020SBS
156	P12W	226	BC645STC	259	HCP1208D		
158	P15W	227	VM615S	259	HCP120FD		
160	P36W	228	615SWDE	260	HCP9656D		
		229	BC645SLTC	260	HCP965FD		
	<u>Pro Line</u>	230	VM615SL	261	HCP12658D		
168	L09-GRD	231	615SLWDE	261	HCP1265FD		
170	L09-MGD						
172	L06						
174	L09		<u>Pro Line</u>		<u>Pro Line</u>		
176	LD09	234	OV60SLMPVS	264	HCL30CK		
178	LD10	235	OV80SLKM3	264	HCL30K		
180	L12	236	OV90SLKM3	265	HCL60CK		
				265	HCL75SCK		
				266	HCL90SCK		
	→ <u>Star Column</u>						
186	CSTARSN						
188	CSTAR						
190	CSTARBK						

Household Appliances Catalogue 2023

Collections:

Majestic

Panoramagic

Nostalgie

Professional Plus

Pro Line

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Live,
Cook,
Love.

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Majestic
The statement
range cooker
which makes
your kitchen
unique.

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Panoramagic
A tradition
of the contem-
porary kitchen
that withstands
the test of time.

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Nostalgie
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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Pro Line
The essence of
professionalism
and versatility
in home decor.

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ILVE: the company

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



Live,



Good Design Award
2017
Panoramagic PM12



Good Design Award
Australia 2021
Ultracombi oven



Archiproducts
Design Awards 2021
Panoramagic PM12



Archiproducts
Design Awards 2022
Star Column CSTARBK

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

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

Cook,

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



Love.

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



Reliability: a value that lasts over time.



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



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Styles

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





Majestic

The statement range cooker which makes your kitchen unique.

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

← MDI106NE3/RAP
Majestic 100 cm range cooker
with flush-mounted induction hob and 6 cooking zones
Blue Grey (RAL 7031) with copper finishes







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

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



Panoramagic

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

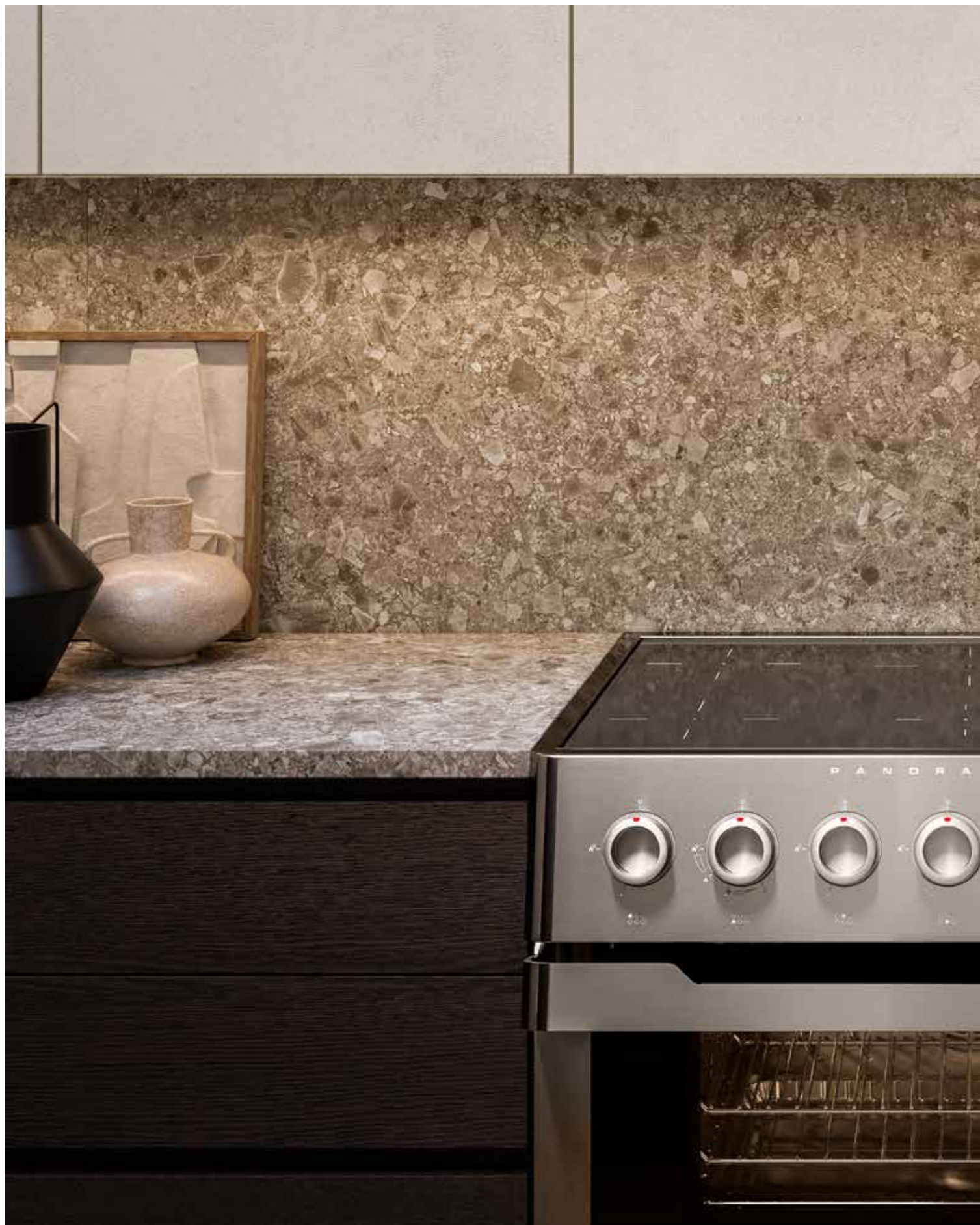
It was during the fantastic 1960s that ILVE launched Panoramagic: the free-standing model that revolutionised the panorama of the domestic kitchen. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions to fit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

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

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







↑ PMI09S3/SS
Panoramagic 90 cm range cooker
with 6-zone induction hob
Stainless steel with satin finishes





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

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

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







Nostalgie

The taste of tradition,
with a modern twist.

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

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

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

← RN9020SBS/BUG
Side-by-side refrigerator
Burgundy red with brass finishes





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

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





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

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

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



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

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

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

→ HVI395N/BKG
Nostalgie 90 cm induction hob
with 5 cooking zones and knob controls
Black glass-ceramic with brass 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.

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

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









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

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





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

↑ RT9020SBS/MG
Professional Plus side by side refrigerator
Grafite Mat with satin finishes



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

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



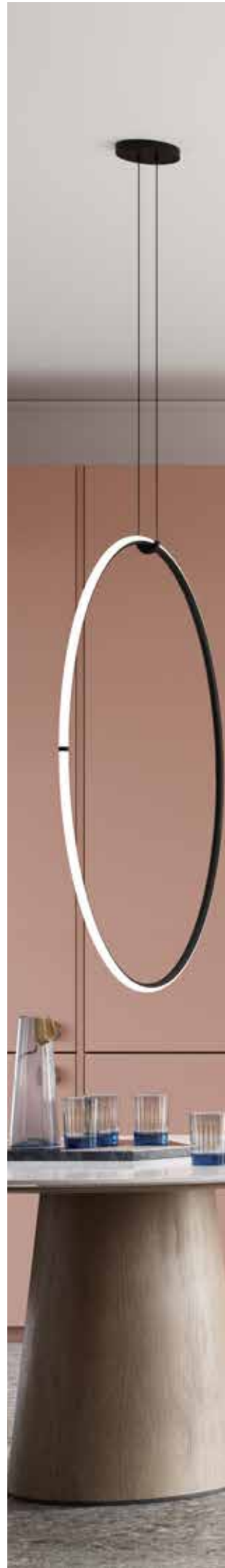
Pro Line

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. that make life easier, more beautiful and safer.

→ L096WM3/GRD
90 cm Pro Line range cooker
with 6-burner gas hob
Limited Edition: Luxury Grey and Black

→ AGK90/GR
90 cm Pro Line wall-mounted
extractor hood
Limited Edition Luxury Grey











↑ OV90SLKM3/SS
90 cm Pro Line built-in
electric oven
Stainless steel with satin finishes



↑ HCL90SCK/SS
90 cm Pro Line built-in
gas hob with 5 burners
Stainless steel with satin finishes

↑ AGK90/SS
Wall-mounted extractor hood
Pro Line 90 cm
Stainless steel



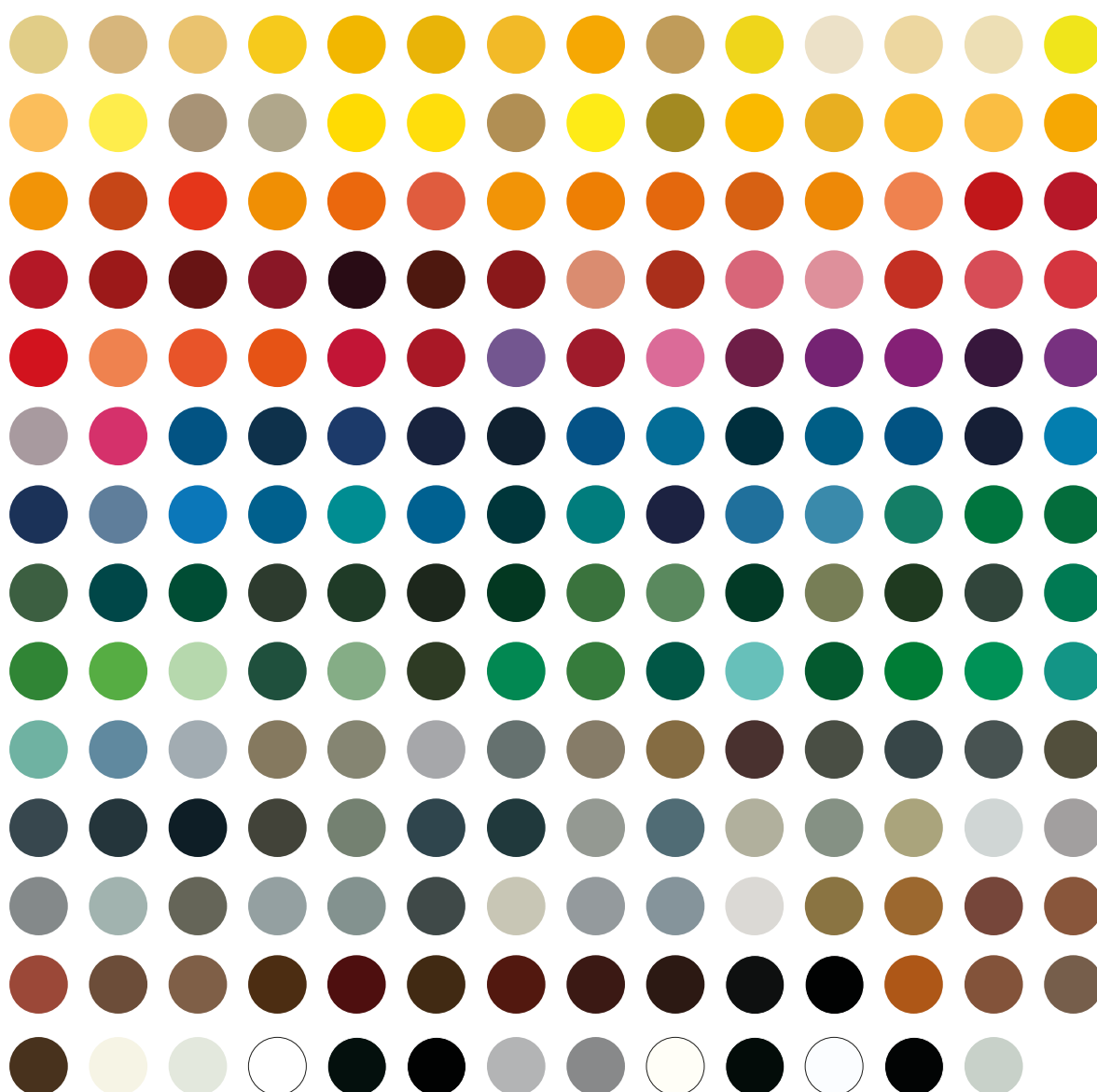
050 — 051

Colour

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

RAL Classic colours.

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





Color of the Year.

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



2017
Light Green

RAL Classic 6027



2020
Classic Blue

PANTONE® 19-4052



2021
Ultimate Gray & Illuminating

PANTONE® 17-5104 – PANTONE® 13-0647



2018
Ultra Violet

PANTONE® 18-3838



2019
Living Coral

RAL Classic 3022



2022
Very Peri

PANTONE® 17-3938



2023
Viva Magenta

PANTONE® 18-1750

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Product technologies

Aesthetics are 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, cooking and storage systems



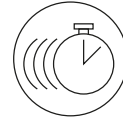
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The ovens: grand size and performance.

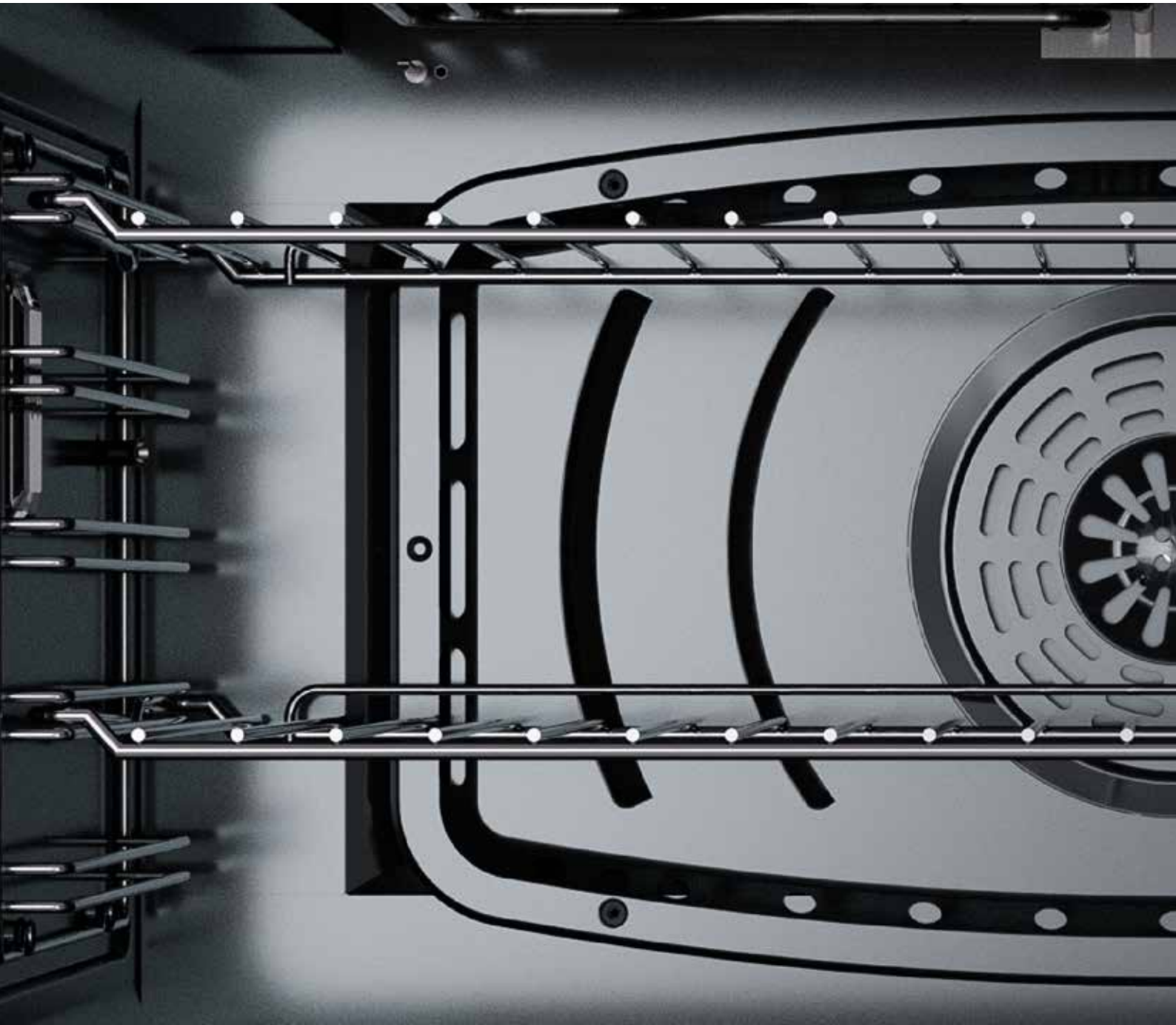
Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes.

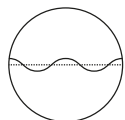
The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity of as many as 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!



Quick start

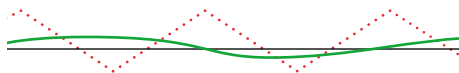
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).





Precise electronic temperature control

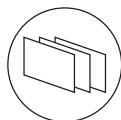
The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 30°C, for perfect proofing, up to 320°C, for rapid defrosting.



— Set temperature

..... Conventional oven temperature

— ILVE electronic control oven temperature



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.



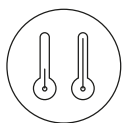
Steam discharge

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.



Temperature
from 30° to 320° C

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



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.



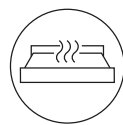
Easy clean enamel

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



Door with soft closing system

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



Warming drawer with soft-closing system

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.



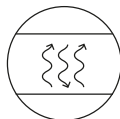
Convection

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.

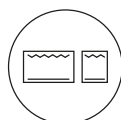


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



4.3" full touch display

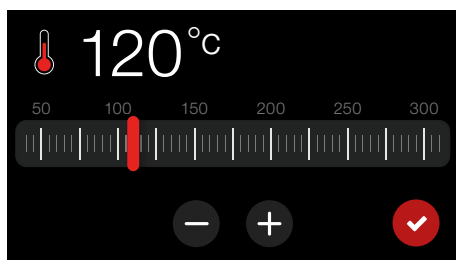
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



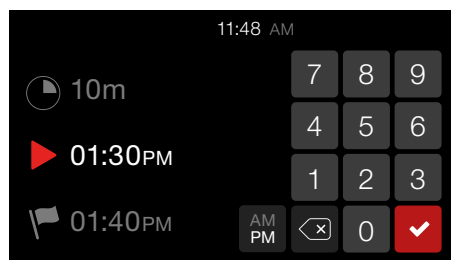
Controlling two ovens

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.



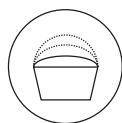
↑ Programming the cooking time.

Blast chill and store.



Positive blast chill

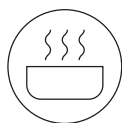
This technology allows you to cool hot food quickly or bring it to room temperature, down to 3°C (refrigerator temperature).



Perfect proofing

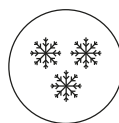
The proofing function allows you to program the preparation of baked products and keep the humidity of the dough under full control, for a perfect result.





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.



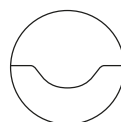
Freezing: from room temperature to -20°C

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.



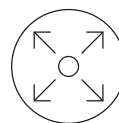


Vacuum preservation.



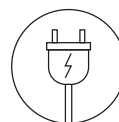
Bell chamber

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.



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).



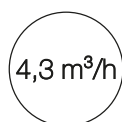
Low consumption

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



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.



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.



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.

Oven cleaning functions



Steam cleaning cycle

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



Pyrolytic cleaning cycle

Thanks to the high temperatures, the greasy substances are transformed into a powder that can be easily removed with a damp cloth.

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

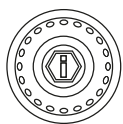


076 — 077



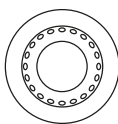
Dual Burners

The ideal power for perfect cooking, always.



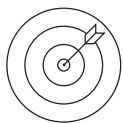
Gas burners
Dual with power
up to 5 kW

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



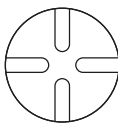
Total Black brass flame
spreader with non-
stick nanotechnological
treatment

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.



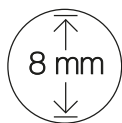
Hob with cast iron pan
supports

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



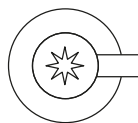


Features of gas hobs.



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.



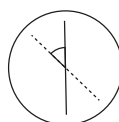
Integrated switch-on on the knobs

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



Safety valve

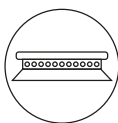
Interrupts the gas supply if the flame should be accidentally extinguished.



Tilted flame

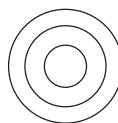
This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.





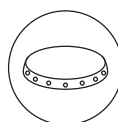
Multi-gas burners

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.



Brass flame spreader

Maximum flame resistance and excellent durability.

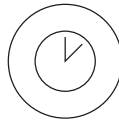


Features of induction hobs.



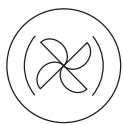
Residual heat indicator

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.



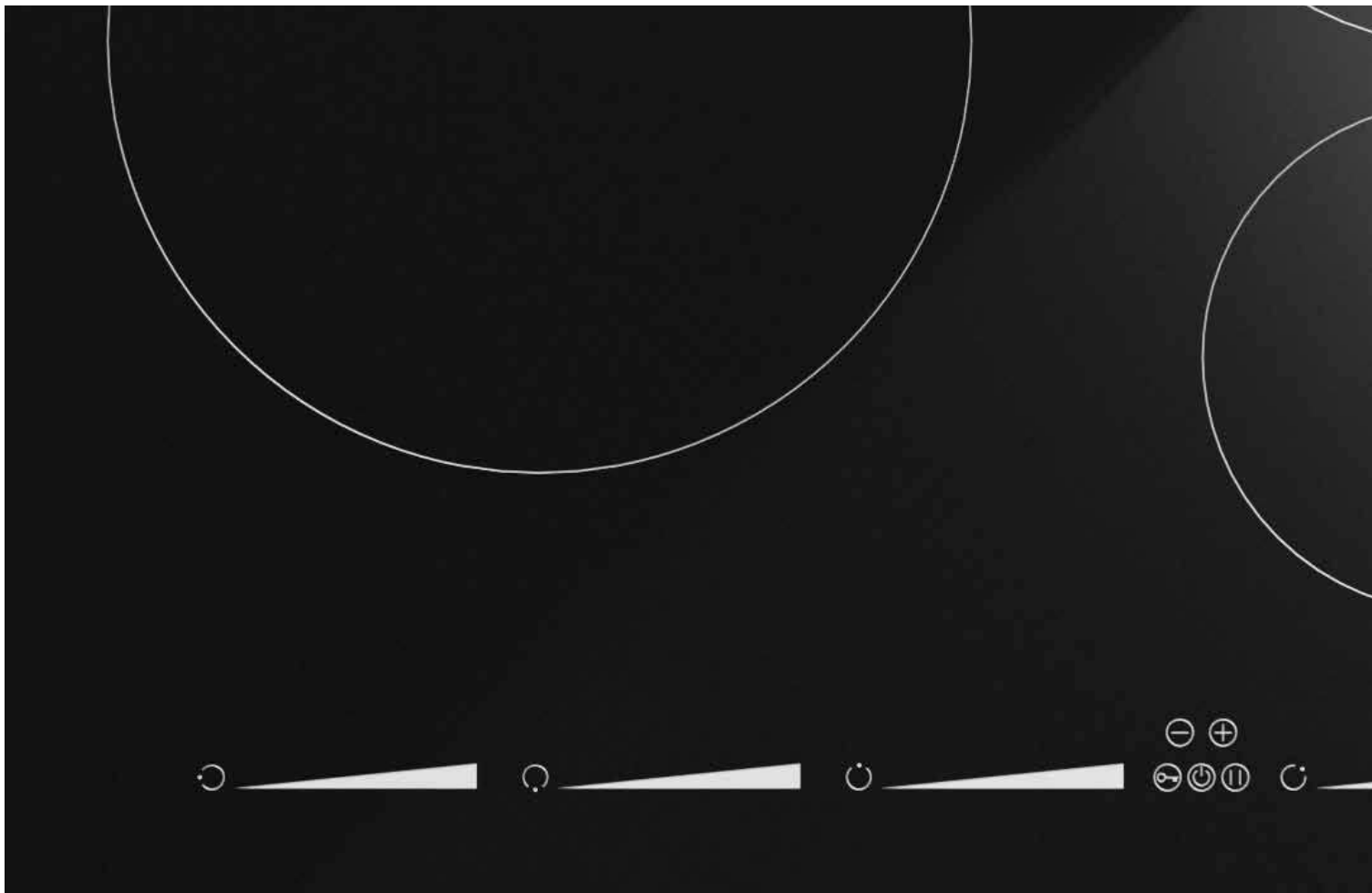
Integrated extraction

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.



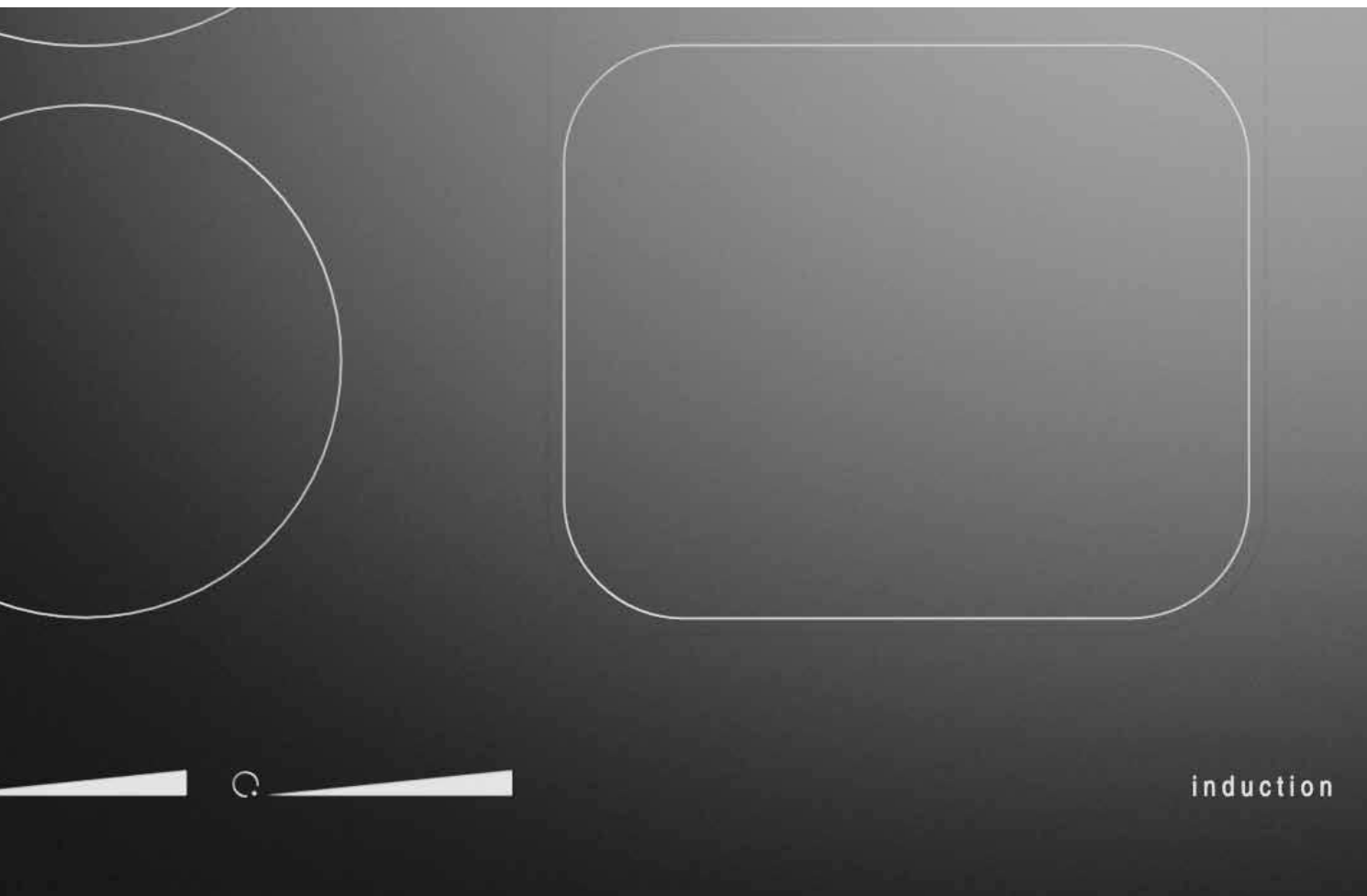
Power Limiting Device

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.



4

Catalogue

086 — 087

Range cookers

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

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

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





Majestic

Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details.

They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colours or in RAL Classic shades on request, combined with fine metallic finishes.

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

Colour range

Body



White – WH



Antique white
– AW



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Blue – MB



Burgundy
red – BU



Emerald
green – EG



Optional
RAL Classic – RA

Finishes

Knobs, handles, feet, frames



Brass – G



Chrome – C



Burnished – B



Copper – P



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Precise electronic temperature control



Cold door with triple removable glass



Display 4,3" full touch



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



Hob with cast iron pan supports.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge



Cooking probe



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

Abacus of colours and finishes



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Chrome – C



Brass – G



Copper – P



Burnished
– B



 Glossy
black – BK

 Blue – MB

 Emerald
green – EG

 Burgundy
red – BU



Chrome – C



Brass – G



Copper – P



Burnished
– B

Ovens available for Majestic range cookers

General features

	OV80 E3 TFT S	OV76 E3 TFT S	OV60 E3 TFT S
	80 cm electronic oven	30" electronic oven	60 cm electronic oven
Energy class	A+	A	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-320°C	30-320°C
Programmer	TFT touch control	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	Yes	Yes
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

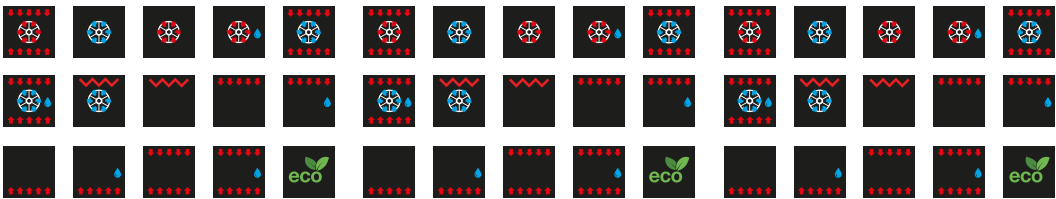
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	64×43.3×41 cm	43.7×36×41 cm
Capacity	97 L	114 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	diagonal	-	-
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	3.1 kW	2.45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1560 W	1100 W
Electric grill	2150 W	3000 W	2100 W
Circular heating element	2100 W	2×1050 W	2100 W
Lower gas burner	-	-	-

Functions



OV30 E3 TFT

30 cm mini static electronic oven

A+

5

30-250°C

TFT touch control

Yes

-

Internal light

Yes

Triple glass cold door
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

27.5×35.5×44 cm

43 L

Yes

-

Yes

with electronic probe

2.4 kW

800 W

800 W

1500 W

-

-



M07N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
RAL
Classic – RA

Finishes

Knobs, handles, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Available ovens

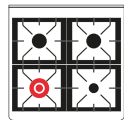
Electric oven

Primary oven:
OV 60 E3 TFT S

Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

M07DNE3

Brass/Chrome

Copper/Burnished

Consumption



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



Big burner
3 kW / 0,6 kW



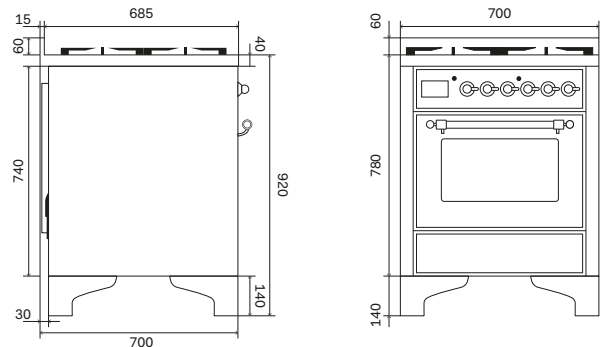
Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

Hood AM70 Ladle holder panel AM4-70

Technical drawing & dimensions



M30N



Colour range
Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes
Knobs, handles, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Available ovens

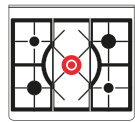
Electric oven

Primary oven:
OV 76 E3 TFT S

Maximum input:
3,1 kW

Configurations

5 burners



Electric oven

M30DNE3

Brass/Chrome

Copper/Burnished

Consumption



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



Big burner
3 kW / 0,6 kW



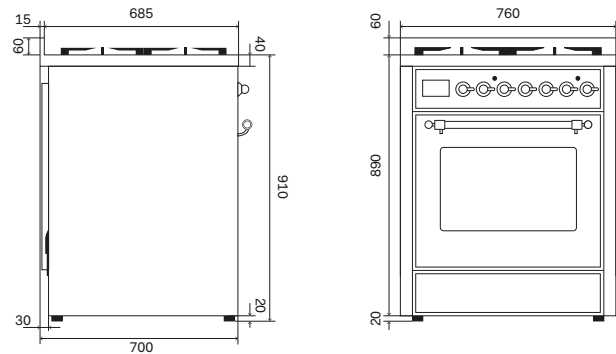
Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

Hood AM76 Ladle holder panel AM4-76

Technical drawing & dimensions



M09N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

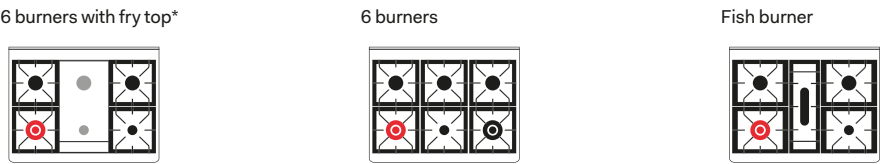
Available ovens

Electric oven

Primary oven:
OV 80 E3 TFT S

Maximum input:
2,75 kW

Configurations



Electric oven	M09FDNE3	M096DNE3	M09PDNE3
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished



Electric oven	M09IDNE3	MI096NE3
	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption



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



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



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



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



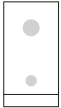
Two-zone
induction
2x1,85 kW
max. 3,7 kW



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



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



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



Fish pot burner
3,1 kW / 1,1 kW



Big burner
3 kW / 0,6 kW



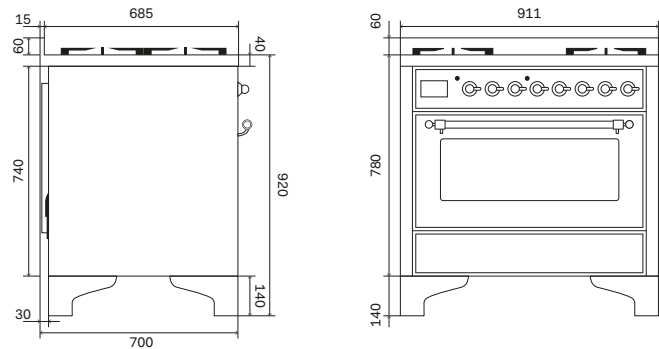
Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

Hood AM90 Ladle holder panel AM4-90

Technical drawing & dimensions



MD10N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames



Brass – G



Copper – P



Chrome – C

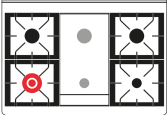
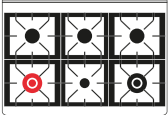


Burnished – B

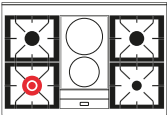
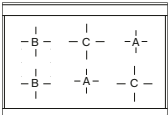
Available ovens

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

Configurations

6 burners with fry top*	6 burners	Coup de feu
		

Electric oven	MD10FDNE3	MD106DNE3	MD10SDNE3
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished

2 induction zones	Induction
	

Electric oven	MD10IDNE3	MDI106NE3
	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

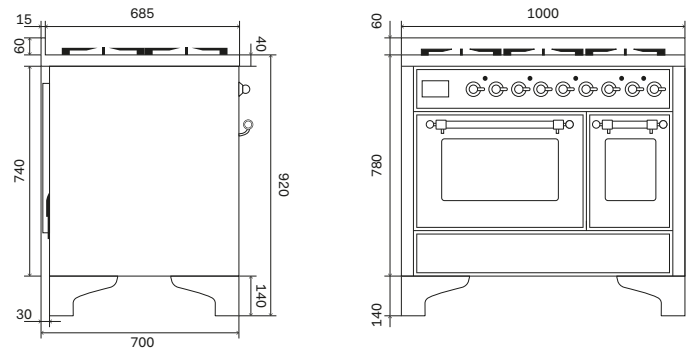
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Coupe de Feu 3 kW / 0,6 kW
 Double ring Dual burner 5,0 kW / 0,3 kW	 Double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

Accessories

→ p. 308

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



M12N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Available ovens

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

Configurations

7 burners	8 burners with fry top*	Coup de feu

Electric oven	M127DNE3	M12FDNE3	M12SDNE3
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished

6 burners with fry top* and 2 induction zones	Induction

Electric oven	M12FIDNE3	MI127NE3
	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

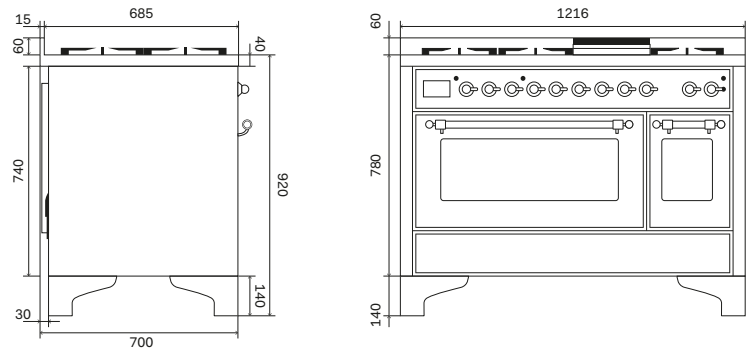
Induction zone Bridge 210×380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW	Two-zone induction 2×1,85 kW max. 3,7 kW
Coupe de Feu 3 kW / 0,6 kW	Double ring Dual burner 5,0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

Accessories

→ p. 308

Hood	AM120	Ladle holder panel	AM4-120
------	-------	--------------------	---------

Technical drawing & dimensions



M15N



Colour range

Body



Antique
white - AW



White - WH



Blue - MB



Stainless
steel - SS



Graphite
matt - MG



Glossy
black - BK



Burgundy
red - BU



Emerald
green - EG



RAL
Classic - RA

Finishes

Knobs, handles, frames



Brass - G



Copper - P



Chrome - C

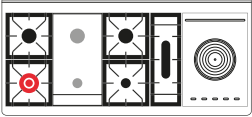
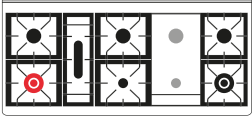
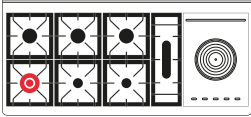


Burnished - B

Available ovens

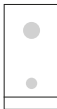
Electric oven	
Primary oven:	Secondary oven:
OV 80 E3 TFT S	OV 60 E3 TFT
Maximum input: 2,75 kW	Maximum input: 2,45 kW

Configurations

7 burners with fry top* and coup de feu	9 burners with fry top*	Coup de feu
		
Electric oven	Electric oven	Electric oven
M15FSDNE3	M15FDNE3	M15SDNE3
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

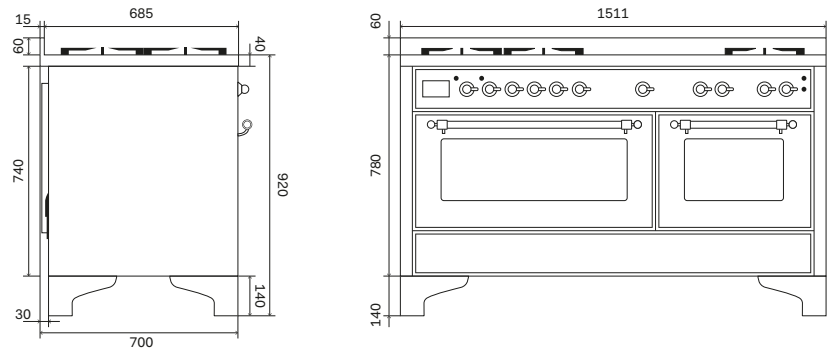
 Coupe de Feu 3 kW / 0,6 kW	 Double ring Dual burner 5,0 kW / 0,3 kW	 Double ring burner 4,3 kW / 1,8 kW	 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Fish pot burner 3,1 kW / 1,1 kW	 Big burner 3 kW / 0,6 kW
 Small burner 1,8 kW / 0,4 kW					

Accessories

→ p. 308

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



Panoramagic

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

Colour range

Body



Stainless
steel – SS



Black
matt – MK

Finishes

Knobs, handles, feet, frames



Satin



Total Black brass flame spreader with non-stick nanotechnological treatment



Dual gas burners with power up to 5 kW



Highly specialised hobs



LED backlit knobs



Hob with cast iron pan supports



Display 4,3" full touch



Single control of the two ovens



Door with soft-closing system



Precise electronic temperature control



Warming drawer with soft-closing system



Steam discharge



Cooking probe



Cold door with triple removable glass



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

Ovens available for Panoramagic range cookers

General features

	OV80 E3 TFT S	OV30 E3 TFT
	80 cm electronic oven	30 cm mini static electronic oven
Energy class	A+	A+
Number of functions	15	5
Operating temperature	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes
Cooking probe	Yes	-
Lighting	Double internal light	Internal light
Soft-closing door	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential
Child safety	Yes	Yes

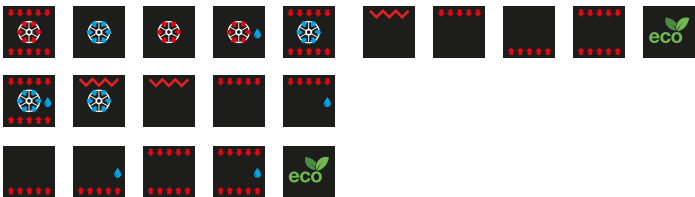
Cavity features

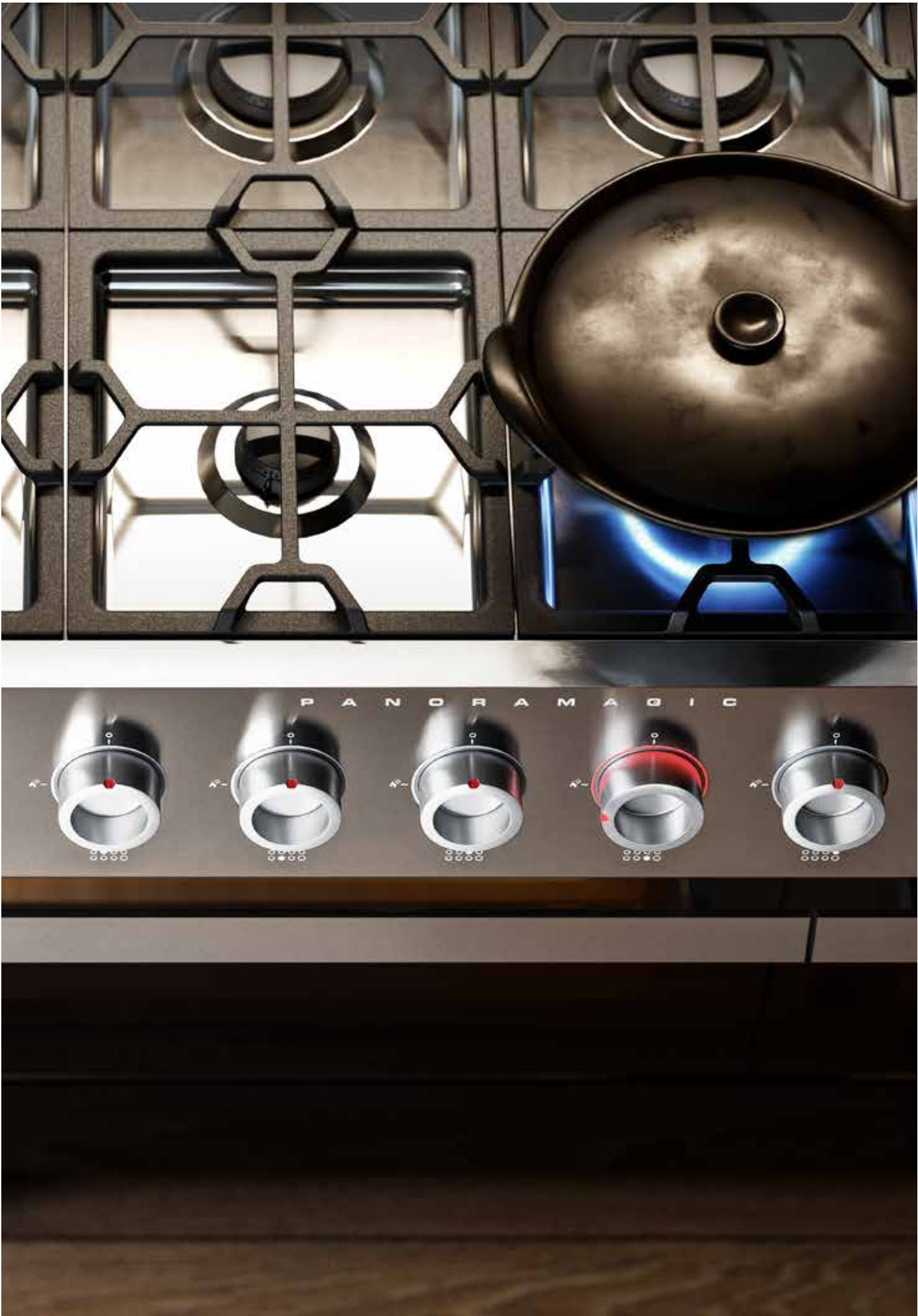
Muffle	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	27.5×35.5×44 cm
Capacity	97 L	43 L
Steam discharge	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	-
Rotisserie spit	diagonal	Yes
Thermostat	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	2.4 kW
Top electrical heating element	1200 W	800 W
Bottom electrical heating element	1350 W	800 W
Electric grill	2150 W	1500 W
Circular heating element	2100 W	-
Lower gas burner	-	-

Functions





PM09-MK



Colour range

Body



Black
matt – MK

Finishes



Satin

Available ovens

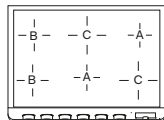
Electric oven

Primary oven:
OV 80 E3 TFT S

Maximum input:
2,75 kW

Configurations

Induction



Electric oven

PMI09S3

.....
Brushed

Consumption

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

Accessories

→ p. 308

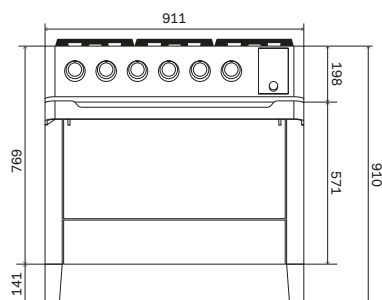
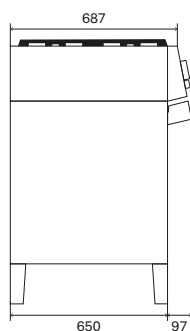
Hood

APM90

Ladle holder panel

AM4-90

Technical drawing & dimensions



PM12-MK



Colour range

Body



Black
matt – MK

Finishes

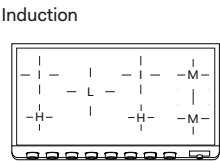


Satin

Available ovens

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

Configurations



Electric oven

PMI127S3

Brushed

Consumption

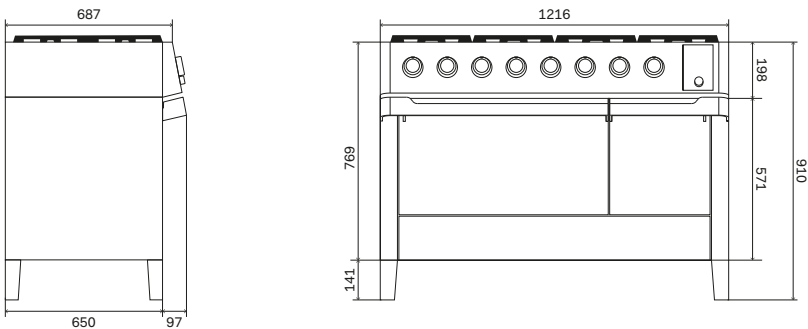
 Induction zone Bridge 210×380 mm 1,5+1,5 kW	 Induction zone Ø 145 mm 1,85 kW / 1,4 kW	 Induction zone Ø 200 mm 3,0 kW / 2,3 kW	 Induction zone Ø 250 mm 3,0 kW / 2,3 kW	 Induction zone 210×190 mm 3,0 kW / 2,1 kW
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Accessories

→ p. 308

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



PM09



Colour range
Body



Stainless
steel – SS

Finishes



Satin

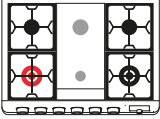
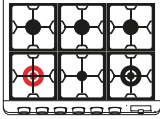
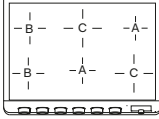
Available ovens

Electric oven

Primary oven:
OV 80 E3 TFT S

Maximum input:
2,75 kW

Configurations

	6 burners with fry top*	6 burners	Induction
			
Electric oven	PM09FDS3 Brushed	PM096DS3 Brushed	PMI09S3 Brushed

* replace the Fry Top with the KGRFT003 grids (p. 316) for standard use of the two burners

Consumption

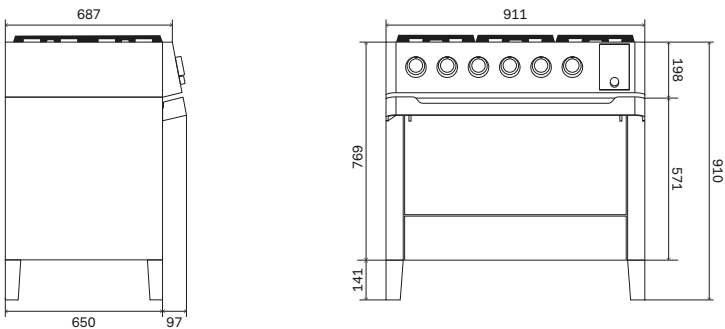
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Double ring Dual burner 5,0 kW / 0,3 kW	 Double ring burner 4,3 kW / 1,8 kW
 Fry Top plate double burner 3 kW /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

Accessories

→ p. 308

Hood	APM90	Ladle holder panel	AM4-90
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Technical drawing & dimensions



PM12



Colour range
Body



Stainless
steel – SS

Finishes

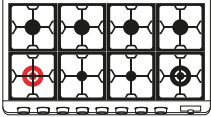
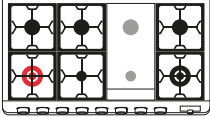
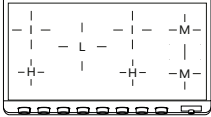


Satin

Available ovens

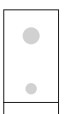
Electric oven	
Primary oven:	Secondary oven:
OV 80 E3 TFT S	OV 30 E3 TFT
Maximum input: 2,75 kW	Maximum input: 2,4 kW

Configurations

	8 burners	8 burners with fry top*	Induction
			
Electric oven	PM128DS3	PM12FDS3	PMI127S3
	Brushed	Brushed	Brushed

* replace the Fry Top with the KGRFT003 grids (p. 316) for standard use of the two burners

Consumption

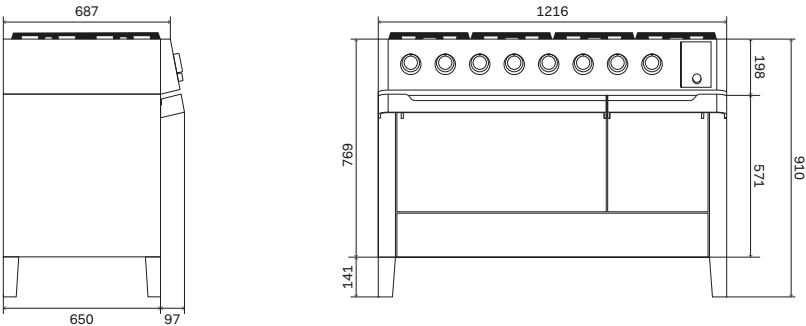
 Induction zone Bridge 210×380 mm 1,5+1,5 kW	 Induction zone Ø 145 mm 1,85 kW / 1,4 kW	 Induction zone Ø 200 mm 3,0 kW / 2,3 kW	 Induction zone Ø 250 mm 3,0 kW / 2,3 kW	 Induction zone 210×190 mm 3,0 kW / 2,1 kW	 Double ring Dual burner 5,0 kW / 0,3 kW
 Double ring burner 4,3 kW / 1,8 kW	 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Big burner 3 kW / 0,6 kW	 Small burner 1,8 kW / 0,4 kW		

Accessories

→ p. 308

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



Nostalgie

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

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

Colour range

Body



White – WH



Antique white
– AW



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Blue – MB



Burgundy red
– BU



Emerald
green – EG



Ral Classic
opzionale – RA

Finishes

Knobs, handles, feet, frames (optional)



Brass – G



Chrome – C



Brunito – B



Copper – P



Optional Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs.



Hob with cast iron pan supports.



One control for both ovens



Precise electronic temperature control



Door and drawer with soft-closing system



Cold door with triple removable glass



Steam discharge glass



Quick start



Abacus of colours and finishes



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Chrome – C



Brass – G



Copper – P



Burnished
– B



↓ Models shown with optional Noblesse frames

-  Glossy black – BK
-  Blue – MB
-  Emerald green – EG
-  Burgundy red – BU



Ovens available for Nostalgie range cookers

General features

	OV80 PY TFT S	OV80 E3	OV60 E3
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

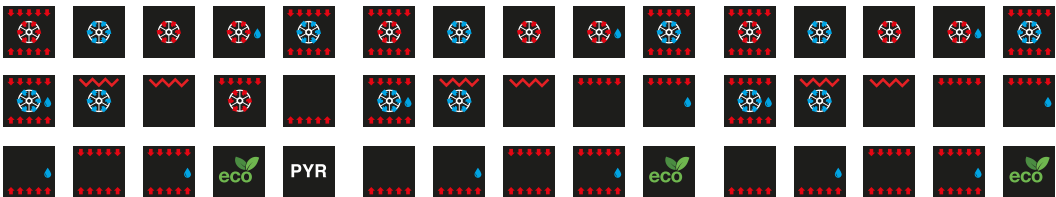
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	64,5×36,5×41 cm	43,7×36×41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

Functions



OV40 E3

40 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

Triple glass cold door
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

36,5×35,5×44 cm

57 L

Yes

-

Yes

with electronic probe

2,6 kW

850 W

950 W

1600 W

-

-

OV30 E3

30 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

Triple glass cold door
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

27,5×35,5×44 cm

43 L

Yes

-

Yes

with electronic probe

2,4 kW

800 W

800 W

1500 W

-

-



P06N



Colour range Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional

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

Noblesse frames
optional → p. 311

Available ovens

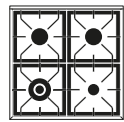
Electric oven

Primary oven:
OV 60 E3

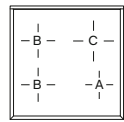
Maximum input:
2,45 kW

Configurations

4 burners



Induction



Electric oven

P06NE3 *

Brass/Chrome
Copper/Burnished

PI064NE3

Brass/Chrome
Copper/Burnished

Consumption

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

Accessories

→ p. 308

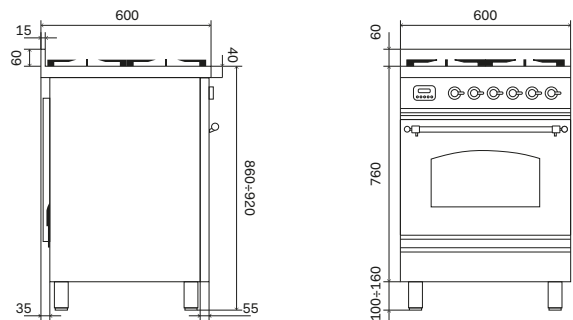
Hood

AG60

Ladle holder panel

AP4-60

Technical drawing & dimensions



P07N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 311

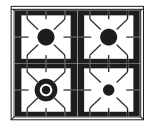
Available ovens

Electric oven

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

Configurations

4 burners



Electric oven

P07NE3 *
Brass/Chrome
Copper/Burnished

Consumption

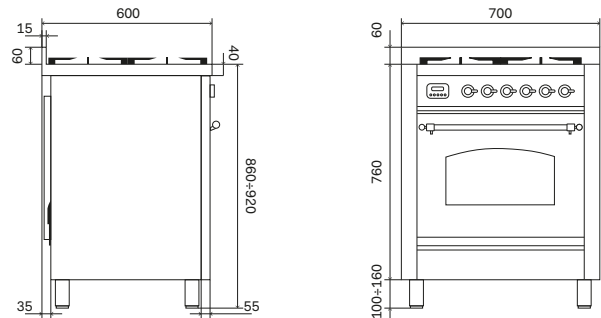
-  Double ring burner
4,3 kW / 1,8 kW
-  Big burner
3 kW / 0,6 kW
-  Small burner
1,8 kW / 0,4 kW
-  * Double ring Dual burner
5,0 kW / 0,3 kW
optional

Accessories

→ p. 308

HoodAG70Ladle holder panelAP4-70

Technical drawing & dimensions



P09N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 311

Available ovens

Electric oven

Primary oven:

OV 80 E3

Maximum input:

2,75 kW

Configurations



Electric oven	P09FNE3 *	P096NE3 *	P09PNE3 *
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished



Electric oven	P09INE3 *	PI096NE3
	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption



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



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



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



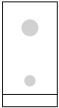
Induction zone
Ø 210 mm
3,7 kW / 2,3 kW



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



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



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



Fish pot burner
3,1 kW / 1,1 kW



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW



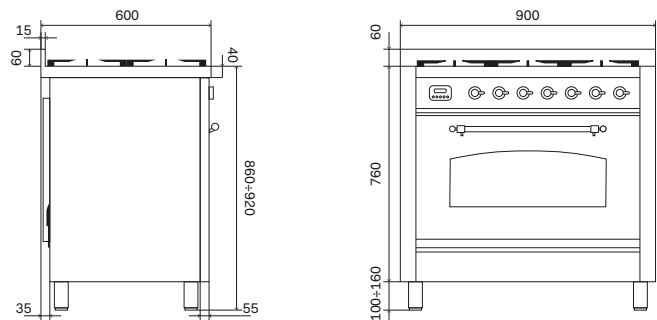
* Double ring
Dual burner
5,0 kW / 0,3 kW
optional

Accessories

→ p. 308

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

Technical drawing & dimensions



PD09N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 311

Available ovens

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

Configurations

6 burners with fry top*	6 burners	Fish burner

Electric oven	PD09FNE3 *	PD096NE3 *	PD09PNE3 *
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished

2 induction zones	Induction

Electric oven	PD09INE3 *	PDI096NE3
	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

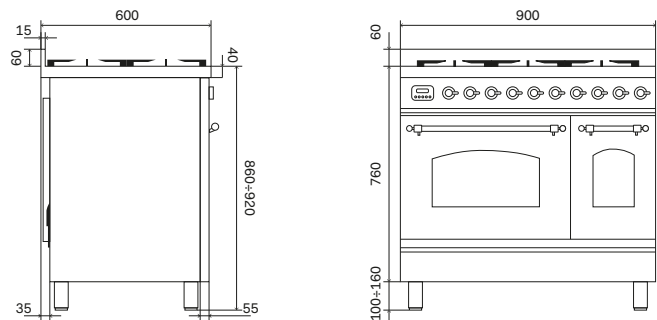
Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	Induction zone Ø 145 mm 2,2 kW / 1,4 kW	Induction zone Ø 180 mm 3 kW / 1,85 kW	Induction zone Ø 210 mm 3,7 kW / 2,3 kW	Two-zone induction 2x1,85 kW max. 3,7 kW	Double ring burner 4,3 kW / 1,8 kW
Fry Top plate double burner 3 kW / 0,6 kW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

Accessories

→ p. 308

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

Technical drawing & dimensions



PD10N



Colour range Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional

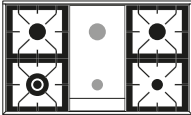
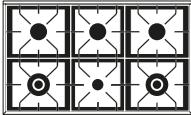
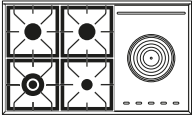
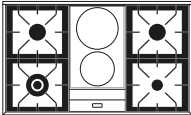
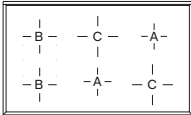
Order code: add letter "Q" before the "N" letter

Noblesse frames
optional → p. 311

Available ovens

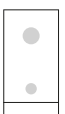
Electric oven	
Primary oven:	Secondary oven:
OV 60 E3	OV 40 E3
Maximum input:	Maximum input:
2,45 kW	2,6 kW

Configurations

	6 burners with fry top*	6 burners	Coup de feu
			
Electric oven	PD10FNE3 *	PD106NE3 *	PD10SNE3 *
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished
	2 induction zones	Induction	
			
Electric oven	PD10INE3 *	PDI106NE3	
	Brass/Chrome	Brass/Chrome	
	Copper/Burnished	Copper/Burnished	

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

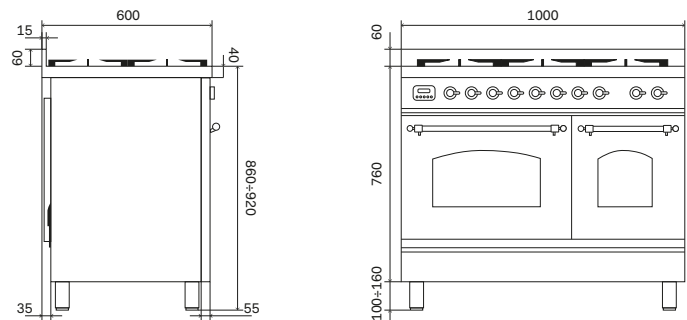
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Coup de Feu 3 kW / 0,6 kW
 Double ring burner 4,3 kW / 1,8 kW	 Fry Top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

Accessories

→ p. 308

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

Technical drawing & dimensions



P12N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 311

Available ovens

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

Configurations

	7 burners	8 burners with fry top*	Coup de feu
Electric oven	P127NE3 *	P12FNE3 *	P12SNE3 *
	Brass/Chrome	Brass/Chrome	Brass/Chrome
	Copper/Burnished	Copper/Burnished	Copper/Burnished
	6 burners with fry top* and 2 induction zones	Induction	
Electric oven	P12FINE3 *	PI127NE3	
	Brass/Chrome	Brass/Chrome	
	Copper/Burnished	Copper/Burnished	

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

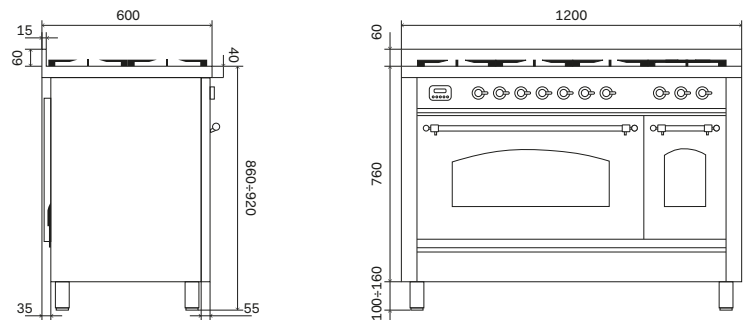
Consumption

Induction zone Bridge 210x380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Induction zone 210x190 mm 3,0 kW / 2,1 kW	Two-zone induction 2x1,85 kW max. 3,7 kW
Coupe de Feu 3 kW / 0,6 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Fish pot burner 3,1 kW / 1,1 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
Double ring Dual burner 5,0 kW / 0,3 kW optional					

Accessories

	Hood	AG120	Hood	ANB120	Ladle holder panel	AP4-120
→ p. 308			Brass/Chrome			
			Copper/Burnished			

Technical drawing & dimensions



P15N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

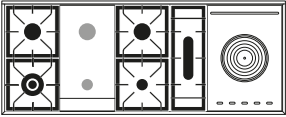
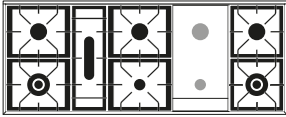
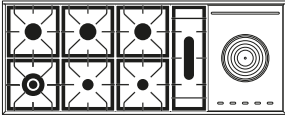
Noblesse frames

optional → p. 311

Available ovens

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

Configurations

7 burners with fry top* and coup de feu	9 burners with fry top*	Coup de feu
		
Electric oven	Electric oven	Electric oven
P15FSNE3 *	P15FNE3 *	P15SNE3 *
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

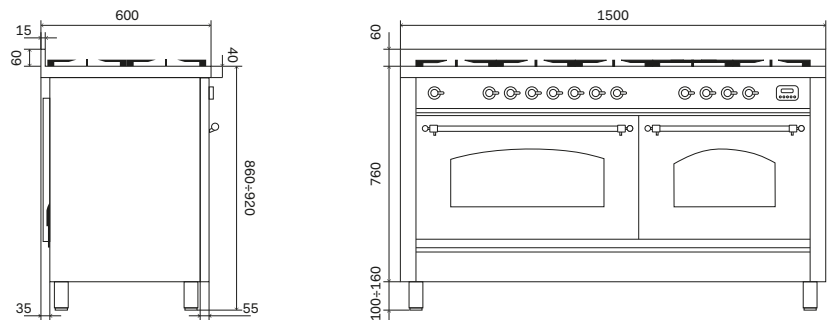
 Coupe de Feu 3 kW / 0,6 kW	 Double ring burner 4,3 kW / 1,8 kW	 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Fish pot burner 3,1 kW / 1,1 kW	 Big burner 3 kW / 0,6 kW	 Small burner 1,8 kW / 0,4 kW
 Double ring Dual burner 5,0 kW / 0,3 kW optional					

Accessories

→ p. 308

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

Technical drawing & dimensions



P36N



Colour range

Body



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Burgundy
red – BU



Emerald
green – EG



RAL
Classic – RA

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 311

Available ovens

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

Configurations

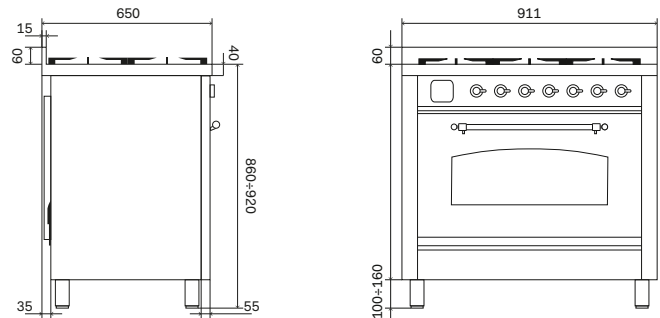
6 burners with fry top*	6 burners	Induction
Electric oven	Electric oven	Induction
P36FDDNSY	P366DDNSY	PI366NSY
Brass/Chrome	Brass/Chrome	Brass/Chrome
Copper/Burnished	Copper/Burnished	Copper/Burnished

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

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

Technical drawing & dimensions



Professional Plus

The Professional Plus range cookers are inspired by the kitchens of the best restaurants, bringing robustness, ergonomics and operability to the domestic space.

They offer various set up options, from double ovens to gas or induction hobs.

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

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

Colour range

Body



White – WH



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Optional
RAL Classic – RA

Finishes

Knobs, handles



Brushed



Dual gas burners
with power up to 5
kW optional



Total Black brass
flame spreader
with non-stick
nanotechnological
treatment



Highly
specialised
hobs.



Hob with cast iron
pan supports.



One control for
both ovens



Precise electronic
temperature
control



Door and drawer
with soft-closing
system



Cold door with
triple removable
glass



Steam
discharge



Abacus of colours and finishes



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Brushed



Professional knobs: visibly functional.

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



Ovens available for Professional Plus range cookers

General features

	OV80 PY TFT S	OV80 E3	OV60 E3
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

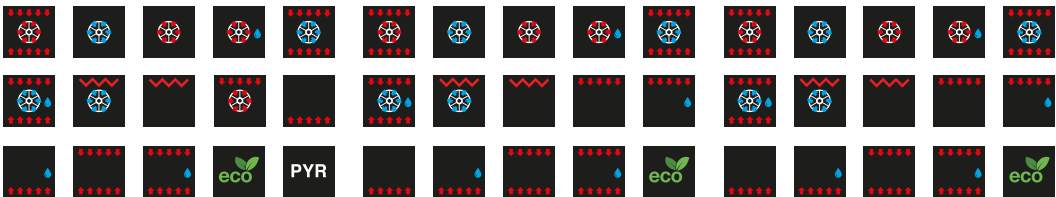
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	64,5×36,5×41 cm	43,7×36×41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

Functions



OV40 E3

40 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

Triple glass cold door
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

36,5×35,5×44 cm

57 L

Yes

-

Yes

with electronic probe

2,6 kW

850 W

950 W

1600 W

-

-

OV30 E3

30 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

Triple glass cold door
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

27,5×35,5×44 cm

43 L

Yes

-

Yes

with electronic probe

2,4 kW

800 W

800 W

1500 W

-

-



P06W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles



Satin

Available ovens

Electric oven

Primary oven:
OV 60 E3

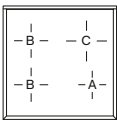
Maximum input:
2,45 kW

Configurations

4 burners



Induction



Electric oven

P06WE3 *

Brushed

PI064WE3

Brushed

Consumption

- 

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

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

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

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

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

Big burner
3 kW / 0,6 kW
- 

Small burner
1,8 kW / 0,4 kW
- 

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

Accessories

→ p. 308

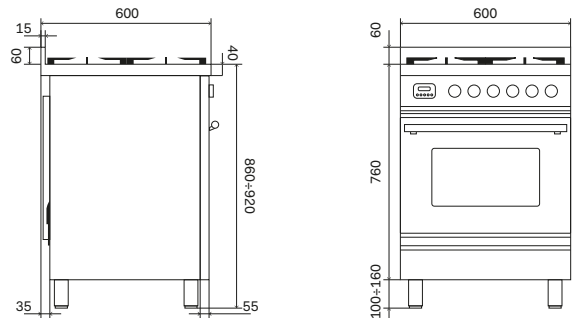
Hood

AGQ60

Ladle holder panel

AP4-60

Technical drawing & dimensions



P07W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles



Satin

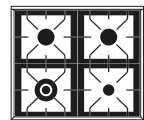
Available ovens

Electric oven

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

Configurations

4 burners



Electric oven

P07WE3 *
Brushed

Consumption



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



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW



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

Accessories

→ p. 308

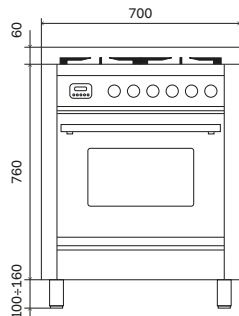
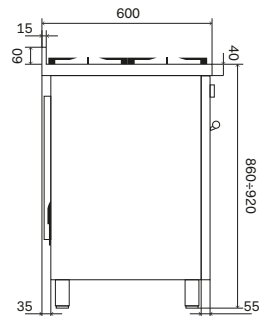
Hood

AGQ70

Ladle holder panel

AP4-70

Technical drawing & dimensions



P09W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles



Satin

Available ovens

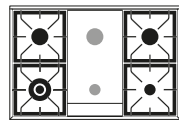
Electric oven

Primary oven:
OV 80 E3

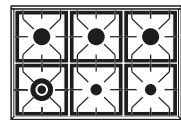
Maximum input:
2,75 kW

Configurations

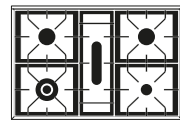
6 burners with fry top*



6 burners



Fish burner



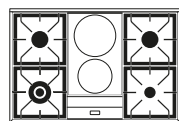
Electric oven

P09FWE3 *
Brushed

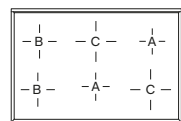
P096WE3 *
Brushed

P09PWE3 *
Brushed

2 induction zones



Induction



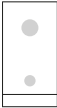
Electric oven

P09IWE3 *
Brushed

PI096WE3
Brushed

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

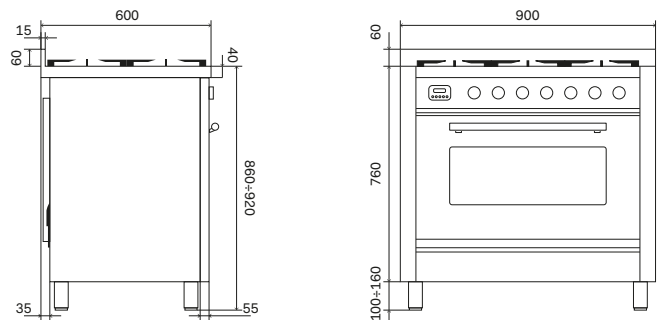
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Double ring burner 4,3 kW / 1,8 kW
 Fry Top plate double burner 3 kW /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

Accessories

Hood AGQ90 Ladle holder panel AP4-90

→ p. 308

Technical drawing & dimensions



PD09W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles

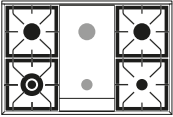
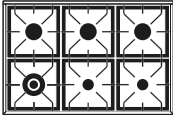
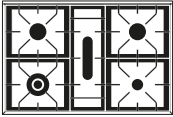
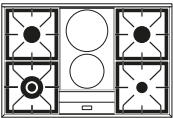
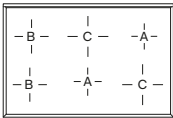


Satin

Available ovens

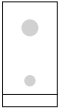
Electric oven	
Primary oven:	Secondary oven:
OV 60 E3	OV 30 E3
Maximum input:	Maximum input:
2,45 kW	2,4 kW

Configurations

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

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

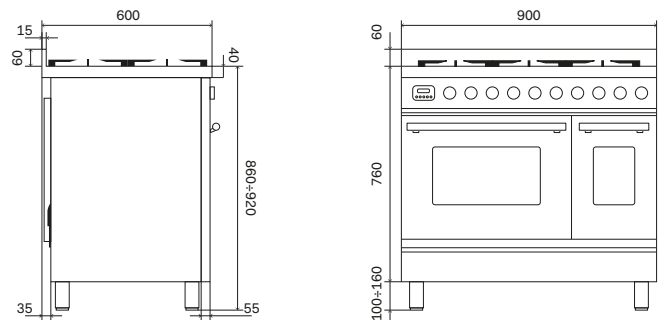
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Double ring burner 4,3 kW / 1,8 kW
 Fry Top plate double burner 3 kW /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

Accessories

→ p. 308

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



PD10W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles

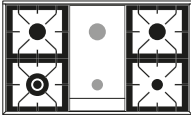
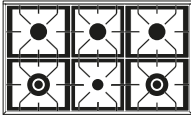
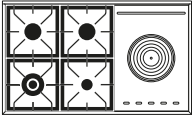
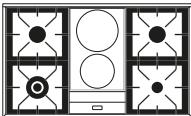
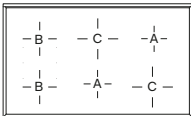


Satin

Available ovens

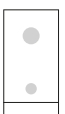
Electric oven	
Primary oven:	Secondary oven:
OV 60 E3	OV 40 E3
Maximum input:	Maximum input:
2,45 kW	2,6 kW

Configurations

	6 burners with fry top*	6 burners	Coup de feu
			
Electric oven	PD10FWE3 * Brushed	PD106WE3 * Brushed	PD10SWE3 * Brushed
	2 induction zones	Induction	
			
Electric oven	PD10IWE3 * Brushed	PD106WE3 Brushed	

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

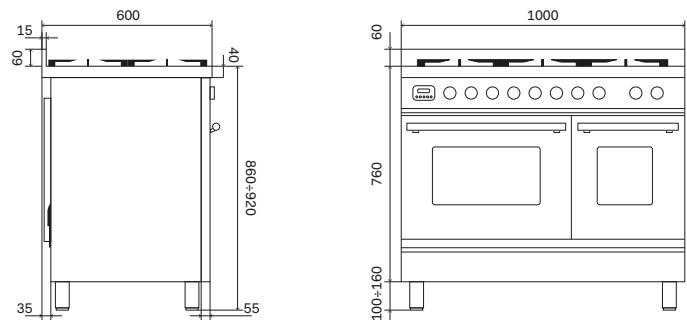
 Induction zone Bridge Ø 180+180 mm 3 kW / 1,85 kW +3 kW / 1,85 kW	 Induction zone Ø 145 mm 2,2 kW / 1,4 kW	 Induction zone Ø 180 mm 3 kW / 1,85 kW	 Induction zone Ø 210 mm 3,7 kW / 2,3 kW	 Two-zone induction 2x1,85 kW max. 3,7 kW	 Coup de Feu 3 kW / 0,6 kW
 Double ring burner 4,3 kW / 1,8 kW	 Fry Top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

Accessories

→ p. 308

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



P12W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles



Satin

Available ovens

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

Configurations

	7 burners	8 burners with fry top*	Coup de feu
Electric oven	P127WE3 Brushed	P12FWE3 * Brushed	P12SWE3 * Brushed
	6 burners with fry top* and 2 induction zones	Induction	
Electric oven	P12FIWE3 * Brushed	PI127WE3 Brushed	

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

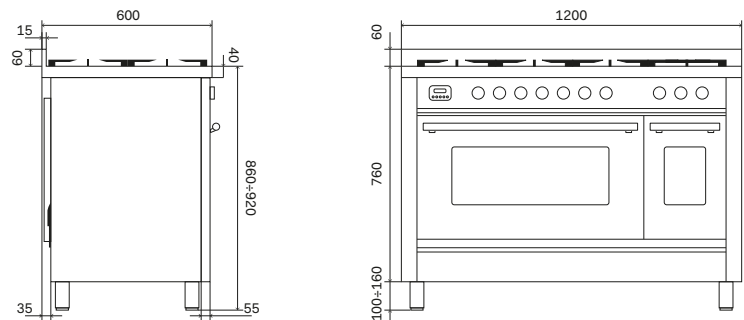
Induction zone Bridge 210×380 mm 1,5+1,5 kW	Induction zone Ø 145 mm 1,85 kW / 1,4 kW	Induction zone Ø 200 mm 3,0 kW / 2,3 kW	Induction zone Ø 250 mm 3,0 kW / 2,3 kW	Induction zone 210×190 mm 3,0 kW / 2,1 kW	Two-zone induction 2×1,85 kW max. 3,7 kW
Coupe de Feu 3 kW / 0,6 kW	Double ring burner 4,3 kW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

Accessories

→ p. 308

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



P15W



Colour range Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA



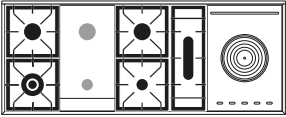
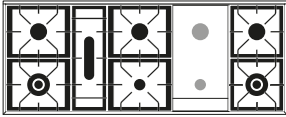
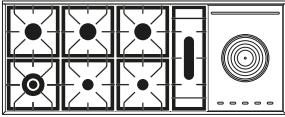
Satin

Finishes Knobs, handles

Available ovens

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

Configurations

	7 burners with fry top* and coup de feu	9 burners with fry top*	Coup de feu
			
Electric oven	P15FSWE3 *	P15FWE3 *	P15SWE3 *
	Brushed	Brushed	Brushed

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

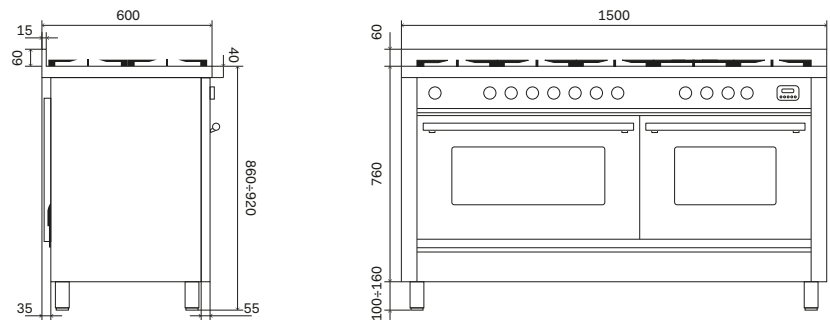
 Coupe de Feu 3 kW / 0,6 kW	 Double ring burner 4,3 kW / 1,8 kW	 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Fish pot burner 3,1 kW / 1,1 kW	 Big burner 3 kW / 0,6 kW	 Small burner 1,8 kW / 0,4 kW
 * Double ring Dual burner 5,0 kW / 0,3 kW optional					

Accessories

→ p. 308

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



P36W



Colour range

Body



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



RAL
Classic – RA

Finishes

Knobs, handles



Satin

Available ovens

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

Configurations

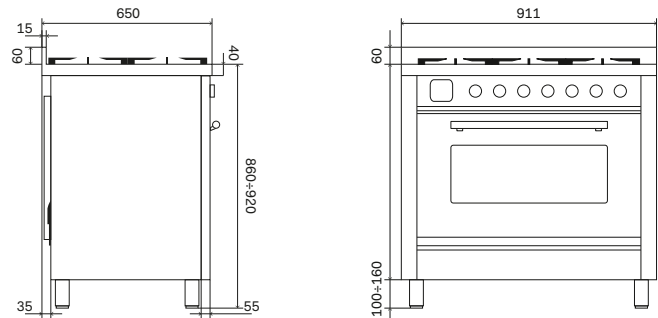
6 burners with fry top*	6 burners	Induction
Electric oven	Electric oven	Induction
P36FDDWSY	P366DDWSY	PI366WSY
Brushed	Brushed	Brushed

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

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

Technical drawing & dimensions



Pro Line

Designed to easily blend in with the home kitchen decoration, with sizes ranging from 60 cm to 120 cm, the Pro Line range cookers offer uncompromised performance, focusing on the essentials: from the different types and possible configurations of the hobs, to the multi-purpose oven in single or double versions with temperatures ranging from 30°C to 300°C. Designed and manufactured to last over time, they are offered in a choice of colours that allow you to create modern environments with a fresh and refined aesthetic design.

Colour range

Body



White – WH



Antique white
– AW



Stainless
steel – SS



Graphite
matt – MG



Burgundy red
– BU

Finishes

Manopole, maniglie



Brushed



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs.



Dual gas burners with power up to 4.3 kW



Hob with cast iron pan supports.



Cold door with triple removable glass



Door with soft-closing system



Abacus of colours and finishes



Antique
white – AW



White – WH



Stainless
steel – SS



Brushed



Graphite
matt – MG



Burgundy
red – BU



Brushed



L09 Limited edition



Graphite
matt – MG



Luxury
Grey – GR



Matte
black – D



Ovens available for Pro Line range cookers

General features

	OV80 M3	OV60 M3	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	30-300°C	30-300°C	50-250°C
Programmer	electronic	electronic	–
Electronic temperature control	Yes	Yes	–
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	–	–	–

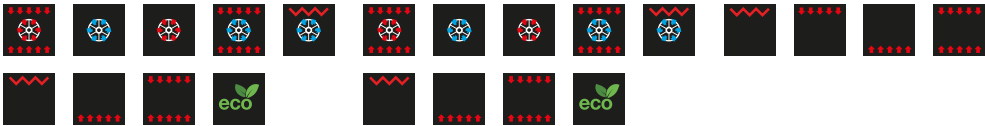
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	43,7×36×41 cm	36,5×35,5×44 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



Colour range

Body



Grigio
lusso - GR

Finishes

Knobs, handles



Black matt

Available ovens

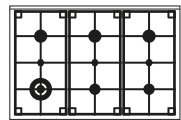
Electric oven

Primary oven:
OV 80 M3

Maximum input:
2,75 kW

Configurations

6 burners



Electric oven

L096WM3

Black matt

Consumption



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



Big burner
3 kW / 0,6 kW



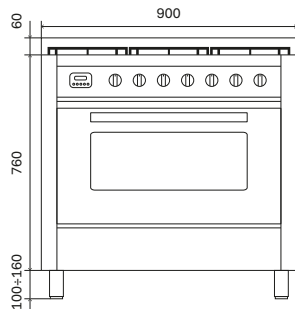
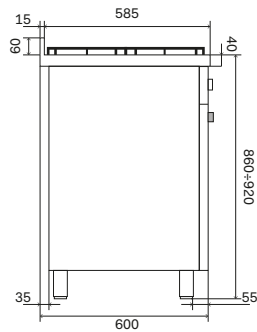
Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

Hood	AGK90	Hood	AGK90-GR	Hood	AGK90-MG
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Technical drawing & dimensions



L09-MGD



Colour range

Body



Graphite
matt – MG

Finishes

Knobs, handles



Black matt

Available ovens

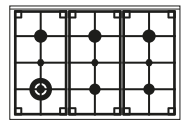
Electric oven

Primary oven:
OV 80 M3

Maximum input:
2,75 kW

Configurations

6 burners



Electric oven

L096WM3

Black matt

Consumption



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



Big burner
3 kW / 0,6 kW



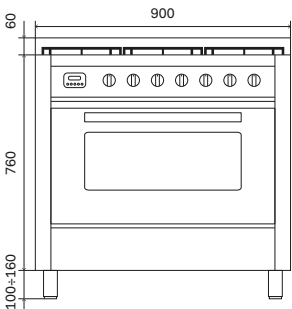
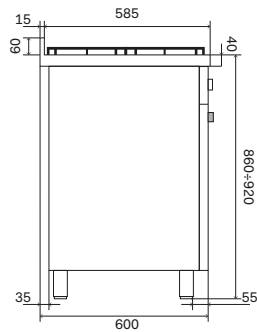
Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

Hood	AGK90	Hood	AGK90-GR	Hood	AGK90-MG
------	-------	------	----------	------	----------

Technical drawing & dimensions



L06



Colour range Body



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU

Finishes Knobs, handles



Satin

Available ovens

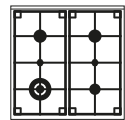
Electric oven

Primary oven:
OV 60 M3

Maximum input:
2,45 kW

Configurations

4 burners



Electric oven

L06WM3
Brushed

Consumption



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



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW

Accessories

→ p. 308

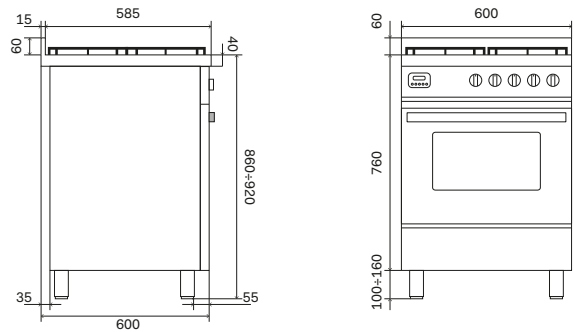
Hood

AGK60

Ladle holder panel

AP4-60

Technical drawing & dimensions



L09



Colour range Body



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU



Satin

Finishes Knobs, handles

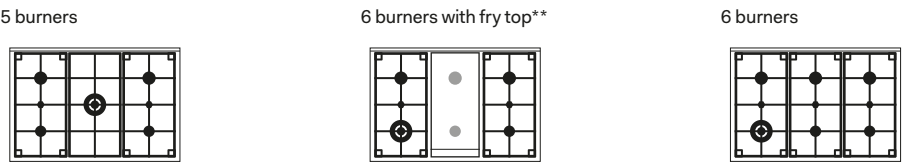
Available ovens

Electric oven

Primary oven:
OV 80 M3

Maximum input:
2,75 kW

Configurations



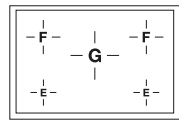
Electric oven

L09CWM3
Brushed

L09FWM3
Brushed

L096WM3
Brushed

Induction



Electric oven

LBI09WM3
Brushed

* replace the Fry Top with the EA2630001000000 grids (p. 316) for standard use of the two burners

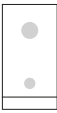
Consumption

 Induction zone
Ø 175 mm
2 kW / 1,4 kW

 Induction zone
Ø 215 mm
3 kW / 2,3 kW

 Induction zone
Ø 265 mm
3 kW / 2,3 kW

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

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

 Big burner
3 kW / 0,6 kW

 Small burner
1,8 kW / 0,4 kW

Accessories

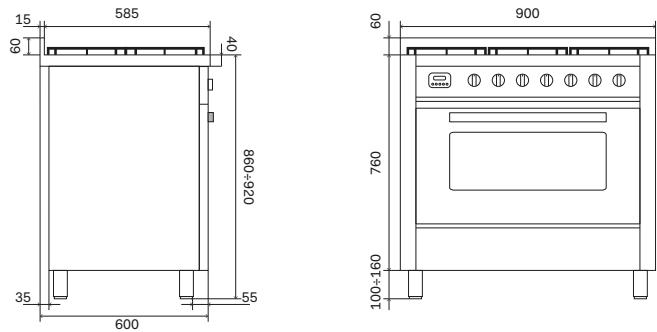
→ p. 308

HoodAGK90

HoodAGK90-GR

HoodAGK90-MG

Technical drawing & dimensions



LD09



Colour range Body



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU



Satin

Finishes Knobs, handles

Available ovens

Electric oven	
Primary oven:	Secondary oven:
OV 60 M3	OV 30 E
Maximum input:	Maximum input:
2,45 kW	1,7 kW

Configurations

	5 burners	6 burners with fry top**	6 burners
Electric oven	LD09CWM3 Brushed	LD09FWM3 Brushed	LD096WM3 Brushed
	Induction		
Electric oven	LDBI09WM3 Brushed		

* replace the Fry Top with the EA2630001000000 grids (p. 316) for standard use of the two burners

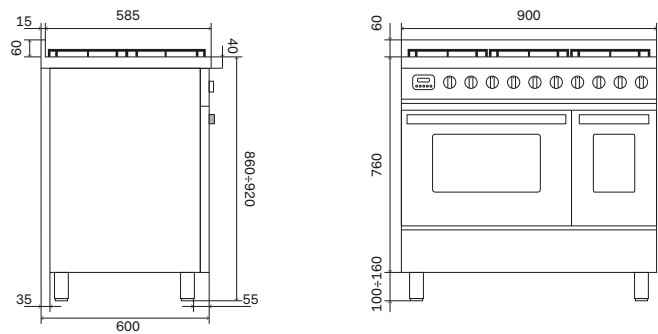
Consumption

Induction zone Ø 175 mm 2 kW / 1,4 kW	Induction zone Ø 215 mm 3 kW / 2,3 kW	Induction zone Ø 265 mm 3 kW / 2,3 kW	Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW
Small burner 1,8 kW / 0,4 kW					

Accessories

	Hood	AGK90	Hood	AGK90-GR	Hood	AGK90-MG
→ p. 308						

Technical drawing & dimensions



LD10



Colour range

Body



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU

Finishes

Knobs, handles



Satin

Available ovens

Electric oven	
Primary oven:	Secondary oven:
OV 60 M3	OV 40 E
Maximum input:	Maximum input:
2,45 kW	1,9 kW

Configurations

5 burners	6 burners with fry top**	6 burners
Electric oven	LD10CWM3	LD10FWM3
	Brushed	Brushed
		LD106WM3
		Brushed

* replace the Fry Top with the EA2630001000000 grids (p. 316) for standard use of the two burners

Consumption

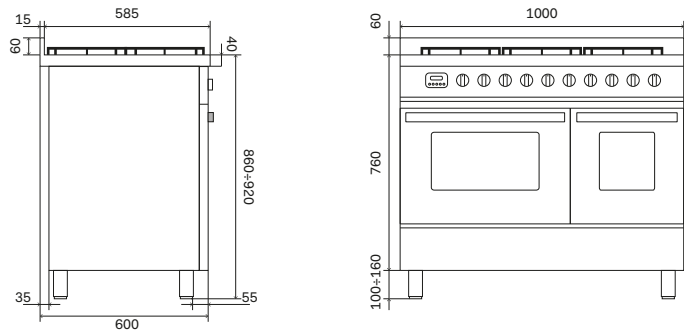
Double ring burner 4,3 kW / 1,8 kW	Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	Big burner 3 kW / 0,6 kW	Small burner 1,8 kW / 0,4 kW
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Accessories

→ p. 308

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



L12



Colour range Body



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU

Finishes Knobs, handles

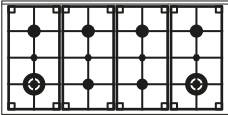
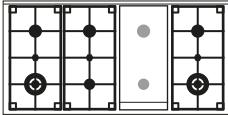


Satin

Available ovens

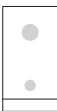
Electric oven	
Primary oven:	Secondary oven:
OV 80 M3	OV 30 E
Maximum input:	Maximum input:
2,75 kW	1,7 kW

Configurations

8 burners	8 burners with fry top**
	
Electric oven	
L128WM3	L12FWM3
Brushed	Brushed

* replace the Fry Top with the EA2630001000000 grids (p. 316) for standard use of the two burners

Consumption

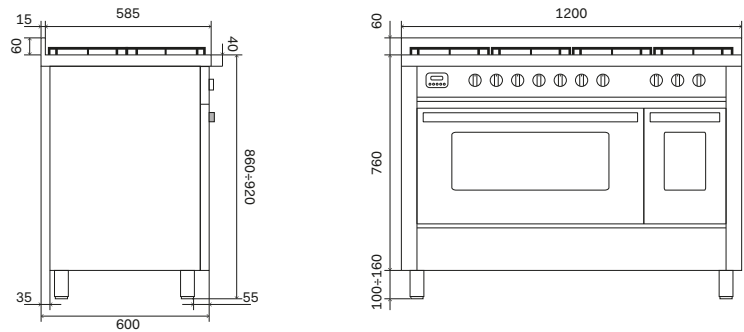
 Double ring burner 4,3 kW / 1,8 kW	 Fry Top plate double burner 3 kW / 0,6 kW 1,8 kW / 0,4 kW	 Big burner 3 kW / 0,6 kW	 Small burner 1,8 kW / 0,4 kW
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Accessories

→ p. 308

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



182 — 183

Star Column

- Nostalgie
- Professional Plus

→ CSTAR/SS
Professional Plus Star Column
Stainless steel with satin finishes





Three cooking tools in a single solution.

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

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, preserving 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 drawer provide the perfect combination to save time in the kitchen, enhance the most genuine flavours and save on shopping for a healthy and natural diet every day.

→ Preserve and maintain seasonal products
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.



Two-by-two
combined cooking



Microwave



Convection



Steam



Positive
blast chill



Defrosting,
ready-to-eat foods
and slow cooking



Perfect
proofing



Freezing: from
room temperature
to -20°C.



Professional
bell chamber



4 sealing levels
up to 99%



4 m³/h
Vacuum pump



Optimal
capacity



Marinating
function



↑ CSTARSN/MGG
Professional Plus Star Column
Graphite matt body and Brass finishes



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



↑ CSTAR/BK
Professional Plus Star Column
Graphite matt body and Black finishes

Star Column

CSTARSN



Colour range
Body



White – WH



Antique
white – AW



Stainless
steel – SS



Graphite
matt – MG



Burgundy red
– BU

Finishes
Knobs, handles, frames



Brass – G



Burnished – B

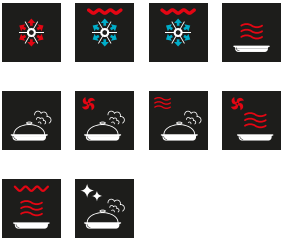


Chrome – C

Order code: CSTARSN
.....
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

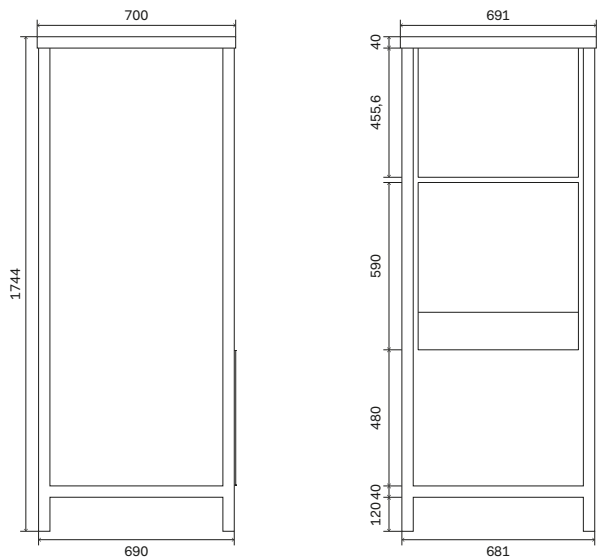
Cavity features

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

Consumption

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

Technical drawing and dimensions



Star Column CSTAR



Colour range

Body



Stainless
steel – SS

Finishes

Knobs, handles, frames



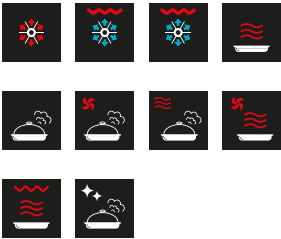
Satin

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

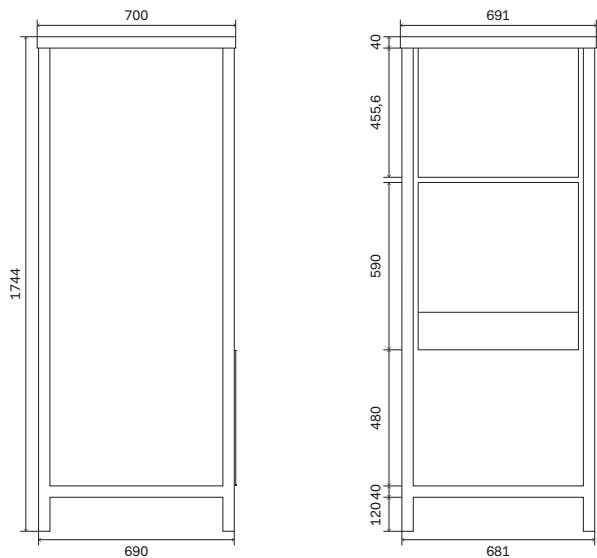
Cavity features

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

Consumption

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

Technical drawing and dimensions



Star Column CSTARBK


archiproducts
DESIGN AWARDS
2022
WINNER



Colour range

Body



Glossy
black – BK

Finishes

Knobs, handles, frames



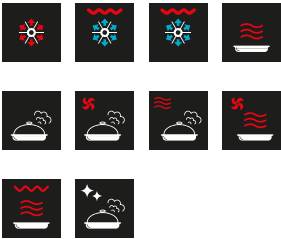
Matt black

Order code: CSTARBK

Matte black

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

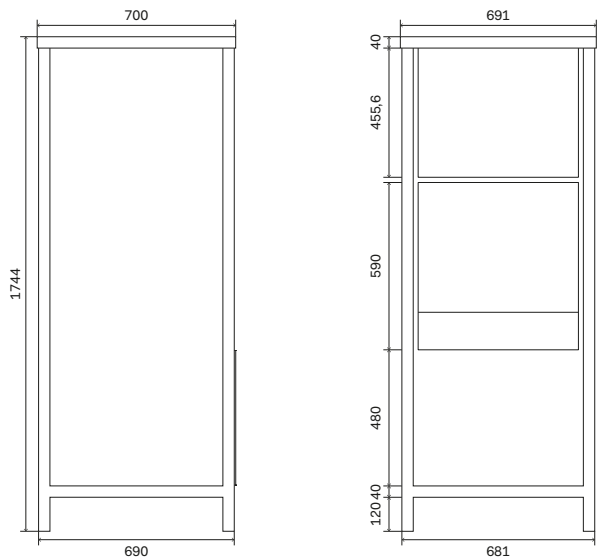
Cavity features

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

Consumption

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

Technical drawing and dimensions



192 — 193

Ovens, blast chillers and vacuum drawers

- Panoramagic
- Nostalgie
- Professional Plus
- Pro Line

→ BC645SNTC/BUG
Nostalgie blast chiller
Burgundy red with brass finishes

645SNHSW/BUG
Nostalgie Ultracombi Oven
steam, microwave, convection
Burgundy red with brass finishes

VM615SC/BU
Nostalgie vacuum drawer
Burgundy Red

→ 645SNZT4/BUG
Nostalgie built-in pizza oven 400°C
Burgundy red with brass finishes

615SNWDE/BUG
Food warming drawer
Burgundy red with brass finishes





Panoramagic

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

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

Colour range

Body



Stainless
steel – SS

Finishes

Knobs, handles



Satin



4.3" full touch display



Door with soft-closing system



Precise electronic temperature control



Steam discharge



Cooking probe



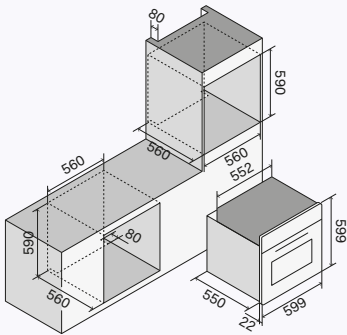
Cold door with triple removable glass



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

OV60PMT3

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



General features

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



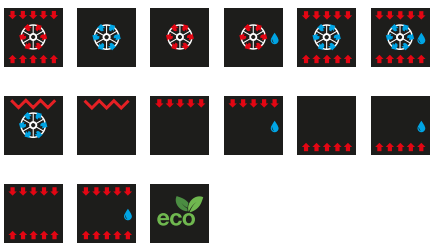
Stainless steel – SS

Finishes



Satin

Functions

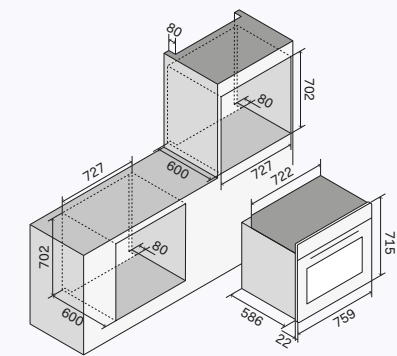


Price

Order code: OV60PMT3
Brushed

OV30PMT3

30" electronic oven, stainless steel, 76 cm, 30-320°C



General features

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

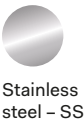
Cavity features

- 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 |

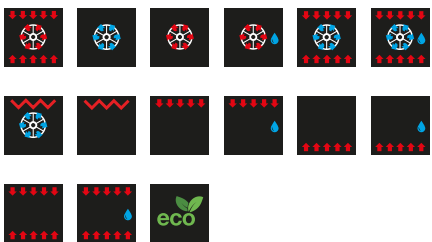
Colour range



Finishes



Functions

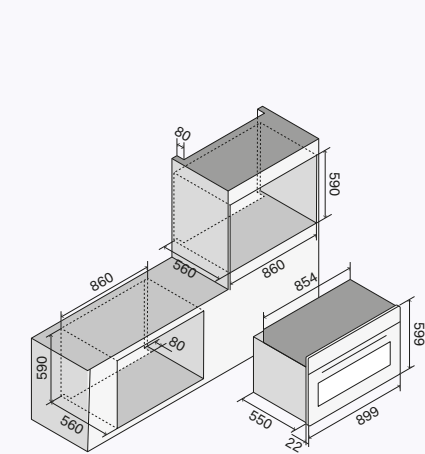


Price

Order code: OV30PMT3
Brushed

OV91PMT3

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



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

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

Colour range



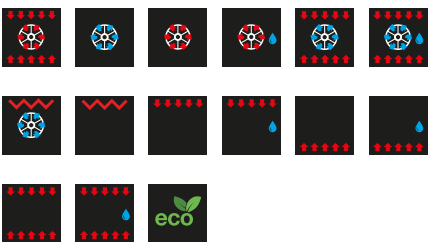
Stainless steel – SS

Finishes



Satin

Functions



Price

Order code: OV91PMT3
.....
Brushed



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

Nostalgie

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

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

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

Colour range

Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Copper – CC



Burgundy red – BU

Finishes

Knobs, handles



Brass – G



Chrome – C



Burnished – B



Electronic control of point temperature



Door with soft-closing system



Cold door with triple removable glass



Humidity control

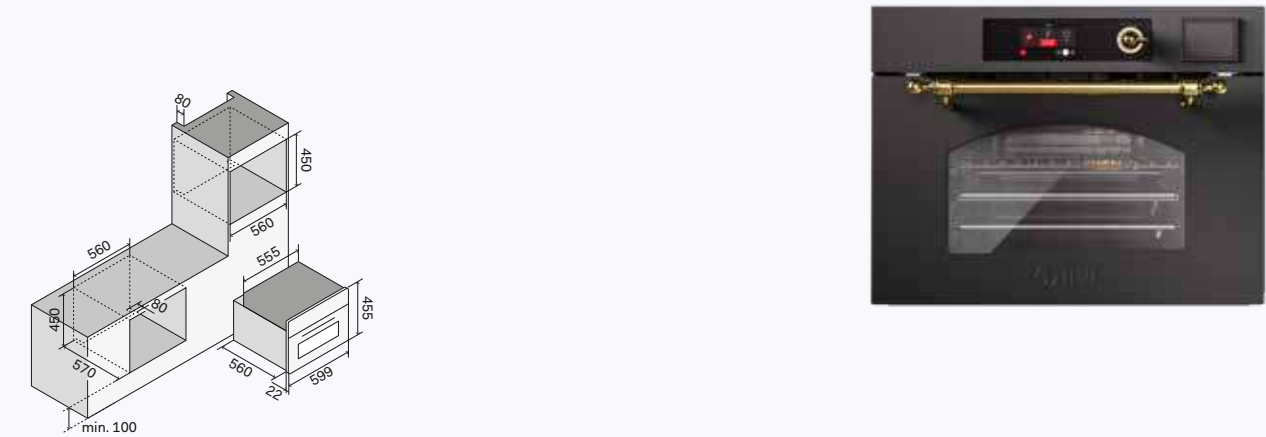


Quick start



645SNHSW

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



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting Internal halogen light
- Door glass 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



Antique white – AW



White – WH



Stainless steel – SS



Graphite matt – MG



Burgundy red – BU

Finishes



Brass – G



Chrome – C



Burnished – B

Functions





















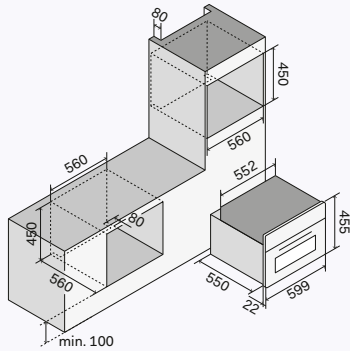
Order code: 645SNHSW

Brass/Chrome

Burnished

645SNZT4

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



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting Internal light
- Door glass 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 44x21x40,5 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



Antique
white – AW

White – WH



Stainless
steel – SS



Graphite
matt – MG



Burgundy
red – BU

Finishes



Brass – G

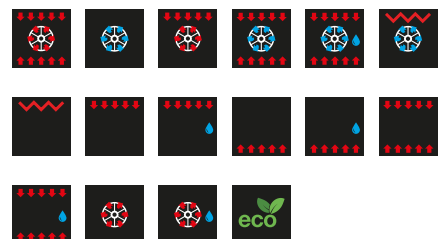


Chrome – C



Burnished
- B

Functions



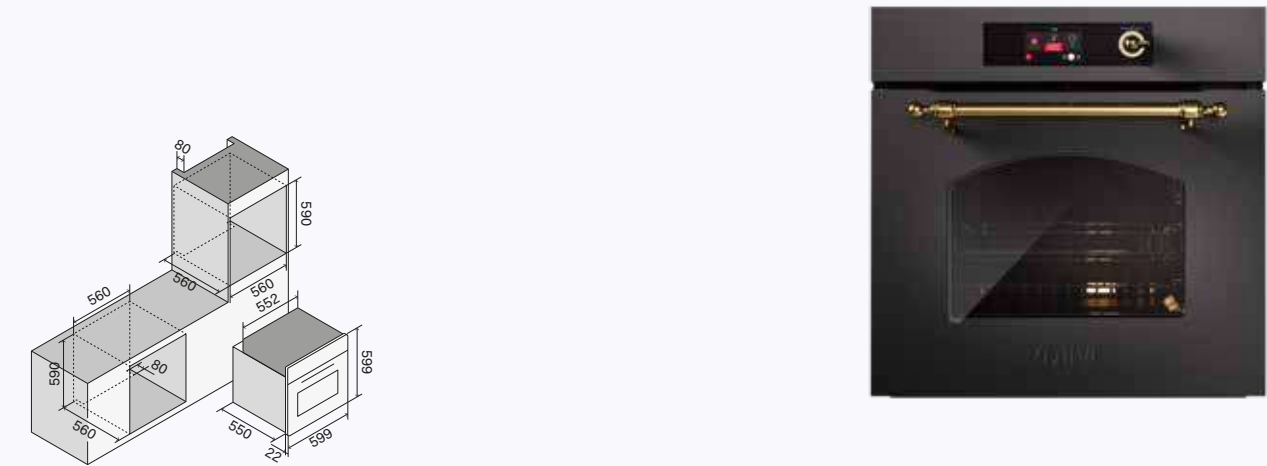
Order code: 645SNZT4

Brass/Chrome

.....
Burnished

OV60SNT3

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



General features

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

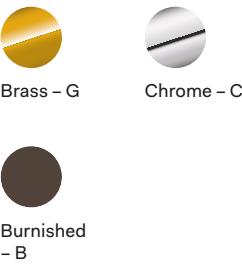
Consumptions

- | | |
|-------------------------------------|---------|
| • 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 |

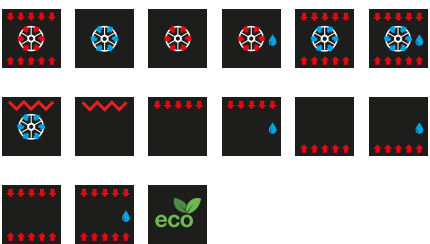
Colour range



Finishes



Functions



Order code: OV60SNT3

Brass/Chrome

Burnished

OV91SNT3

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



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

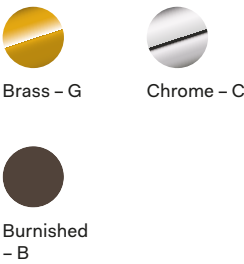
Consumptions

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

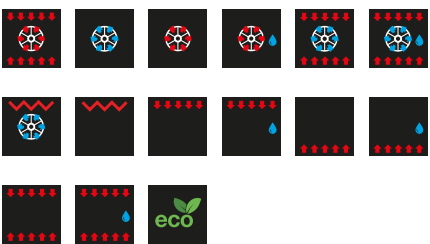
Colour range



Finishes



Functions



Order code: OV91SNT3

Brass/Chrome

Burnished

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



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

- 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

- 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

Antique white – AW	White – WH	Stainless steel – SS	Graphite matt – MG
Burgundy red – BU	Copper – CC		

Brass - G

Order code: OV60SNE3
.....
Brass/Chrome

OV90SNE3

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



General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 |

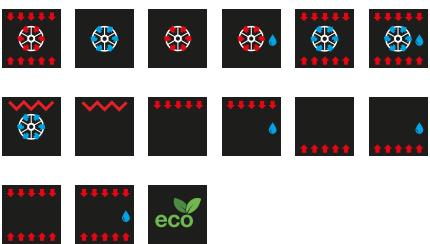
Colour range



Finishes



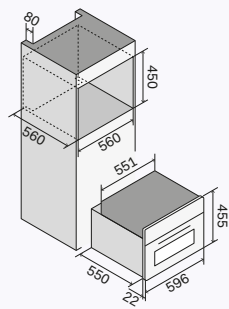
Functions



Order code: OV90SNE3
Brass/Chrome

BC645SNTC

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



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Burgundy red – BU

Finishes



Brass – G



Burnished – B



Chrome – C

Functions



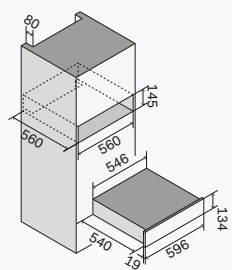
Order code: BC645SCTC

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



White – WH



Antique white – AW



Stainless steel – SS



Burgundy red – BU



Graphite matt – MG

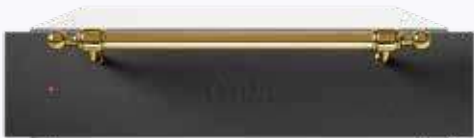
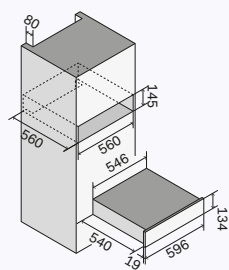
Functions



Order code: VM615SC

615SNWDE

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



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Burgundy red – BU

Finishes



Brass – G



Burnished – B



Chrome – C

Order code: 615SNWDE

Brass / Chrome

Burnished



Professional Plus

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

In stainless steel or the total black version in tempered glass, they offer a choice of different sizes, from 60 cm to 90 cm: in the 30-inch version, the capacity is up to 114 L. Completing the range are the two Ultracombi compact ovens and 400° Pizza oven.

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

Colour range

Body



Stainless
steel – SS



Glossy
black – BK

Finishes

Knobs, handles



Satin



Black matt



Electronic control
of point
temperature



Door with soft-
closing system



Cold door with
triple removable
glass



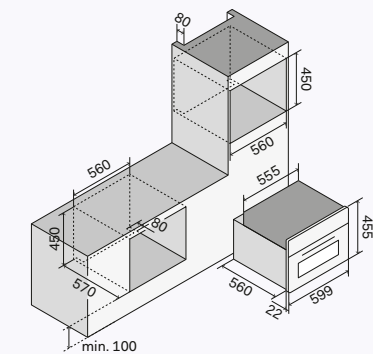
Humidity
control



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

645STCHSW

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



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting Internal halogen light
- Door glass 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 – BK

Finishes



Black matt

Functions



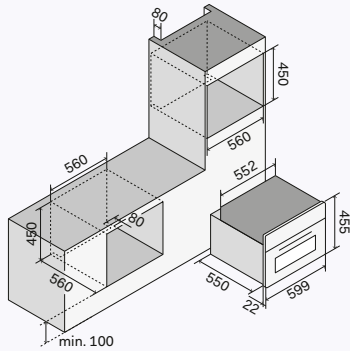
Price

Order code: 645STCHSW

Black matt

645SZTCT4

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



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting Internal light
- Door glass 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 44x21x40,5 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



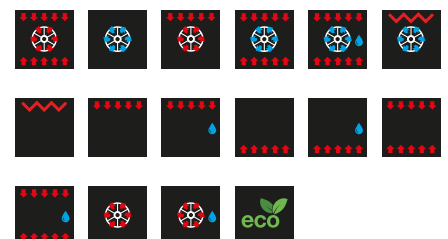
Glossy
black – BK

Finishes



Black matt

Functions



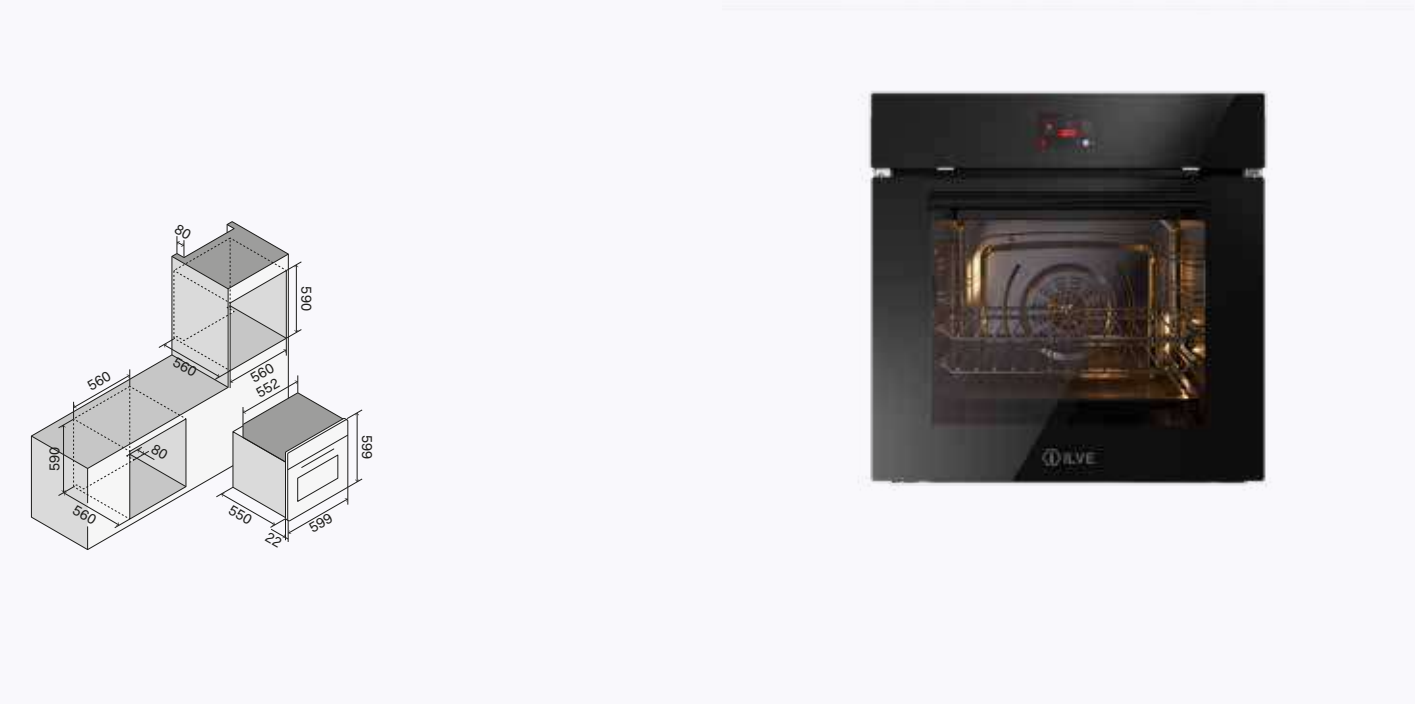
Price

Order code: 645SZTCT4

Black matt

OV60STCT3

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



General features

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



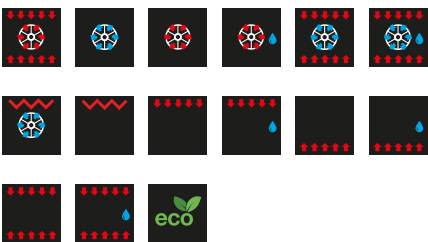
Glossy
black – BK

Finishes



Black matt

Functions



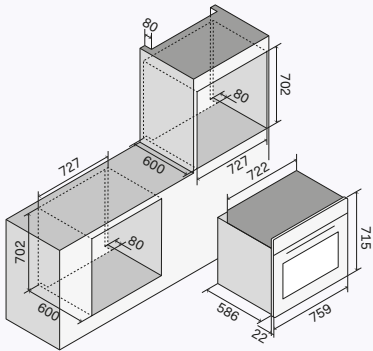
Price

Order code: OV60STCT3

Black matt

OV30STCT3

30" electronic oven, tempered glass, 76 cm, 30-320°C



General features

- Energy class A
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 64x43,3x41 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 | 2x1050 W |

Colour range



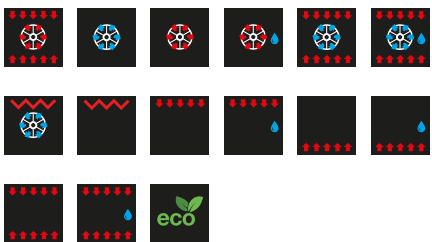
Glossy
black – BK

Finishes



Black matt

Functions



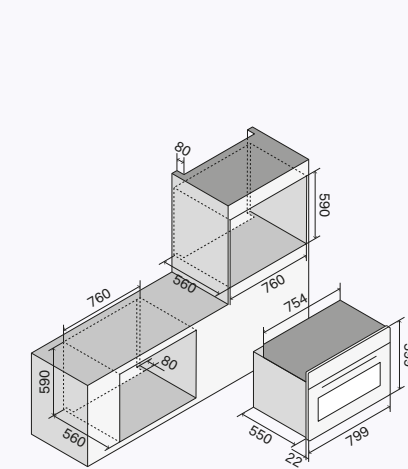
Price

Order code: OV30STCT3

Black matt

OV80STCT3

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



General features

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



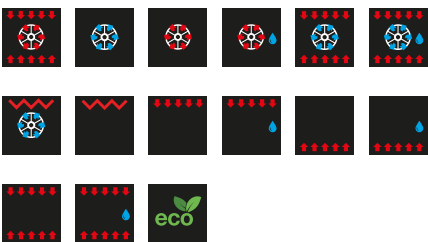
Glossy
black – BK

Finishes



Black matt

Functions



Price

Order code: OV80STCT3

Black matt

OV91STCT3

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



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

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

Colour range



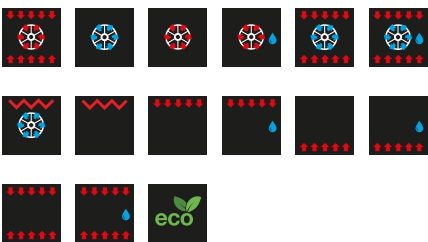
Glossy
black – BK

Finishes



Black matt

Functions



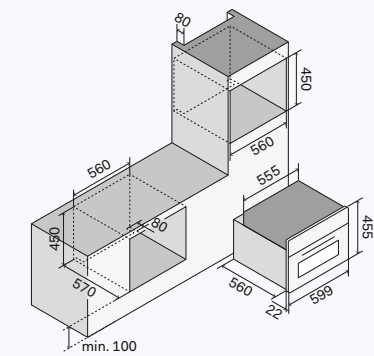
Price

Order code: OV91STCT3

Black matt

645SLHSW

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



General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting Internal halogen light
- Door glass 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 – SS

Finishes



Satin

Functions



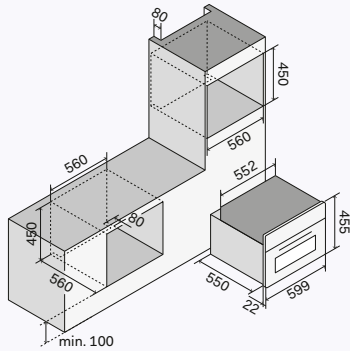
Price

Order code: 645SLHSW

Brushed

645SLZT4

Compact 400°C electronic oven, stainless steel, 60 cm, 30-400°C



General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting Internal light
- Door glass 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 44x21x40,5 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



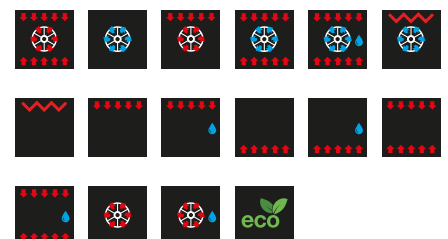
Stainless
steel – SS

Finishes



Satin

Functions



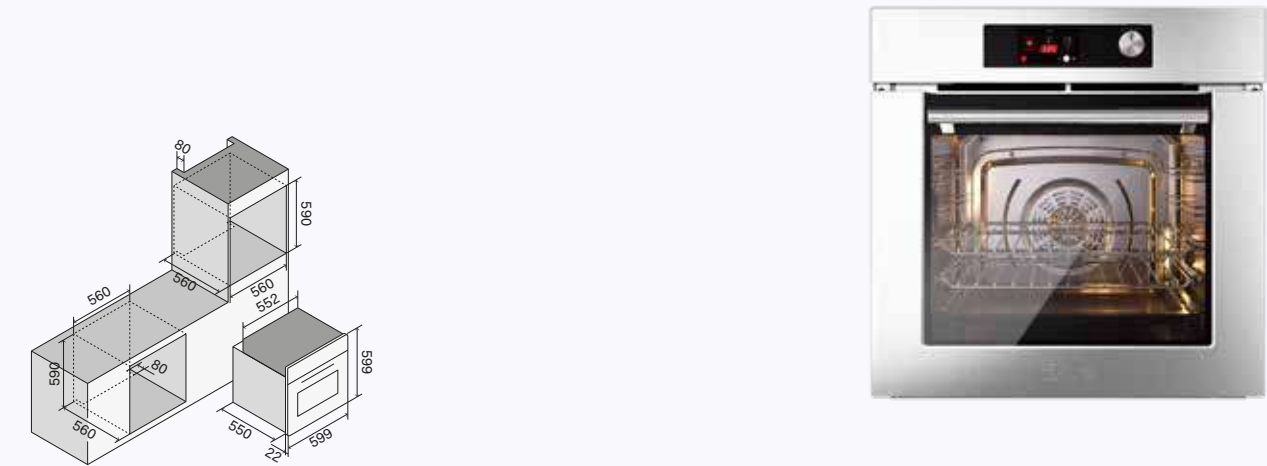
Price

Order code: 645SLZT4

.....
Brushed

OV60SLT3

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



General features

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



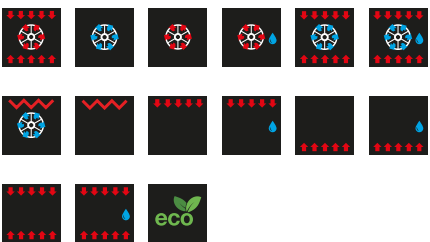
Stainless steel – SS

Finishes



Satin

Functions



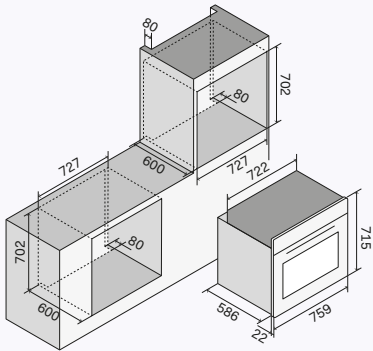
Price

Order code: OV60SLT3

Brushed

OV30SLT3

30" electronic oven, stainless steel, 76 cm, 30-320°C



General features

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

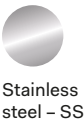
Cavity features

- 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



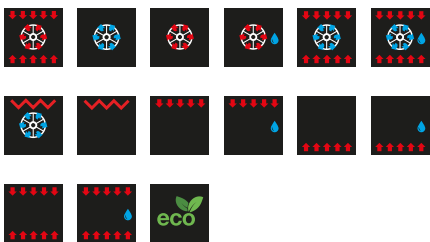
Stainless steel – SS

Finishes



Satin

Functions

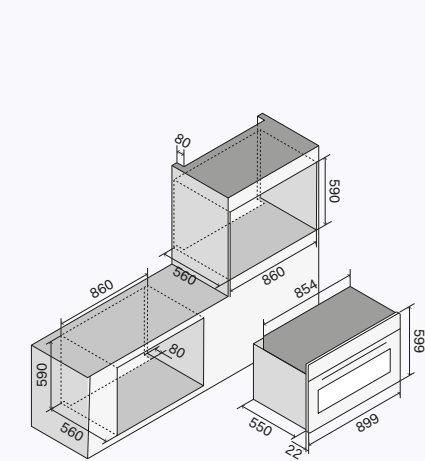


Price

Order code: OV30SLT3
Brushed

OV91SLT3

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



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

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

Colour range



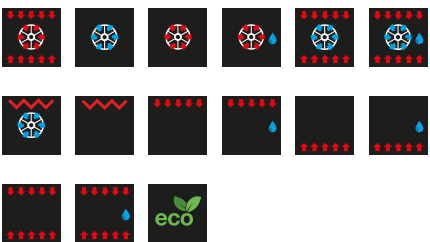
Stainless steel – SS

Finishes



Satin

Functions



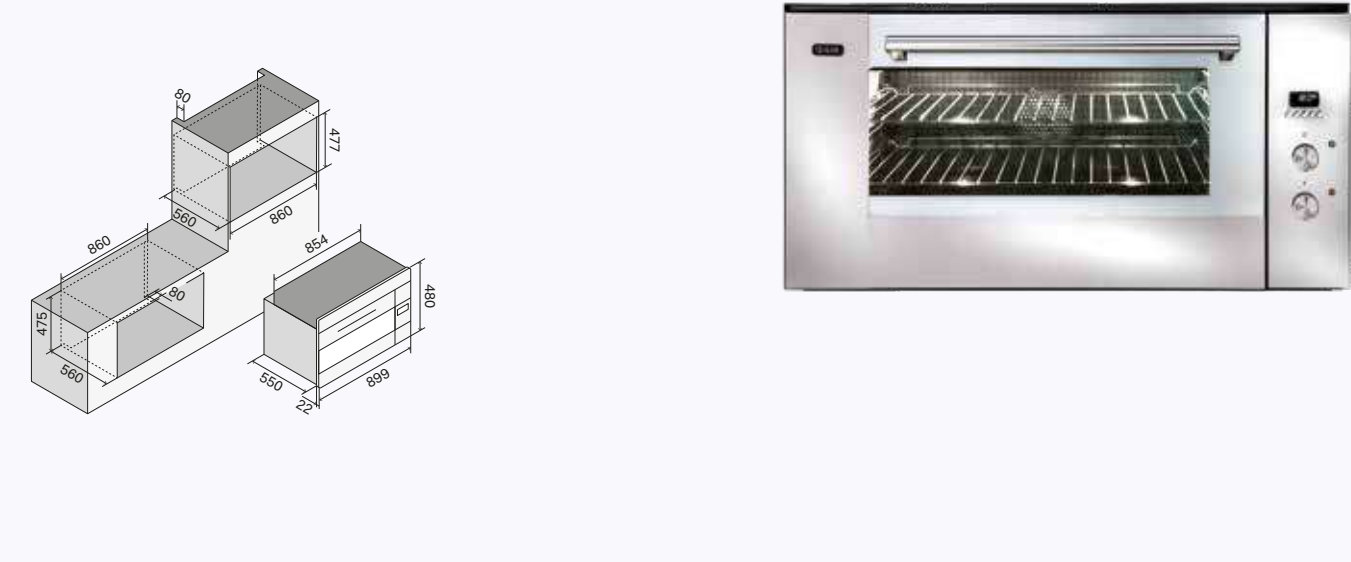
Price

Order code: OV91SLT3

Brushed

OV948SLE3

80 cm electronic oven, stainless steel, 90 cm, 30-300°C



General features

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

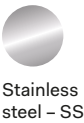
Cavity features

- 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 |

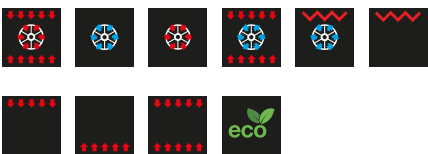
Colour range



Finishes



Functions

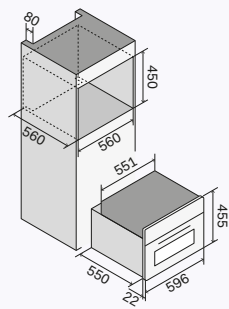


Price

Order code: OV948SLE3
.....
Brushed

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 – BK

Finishes



Matte black

Functions

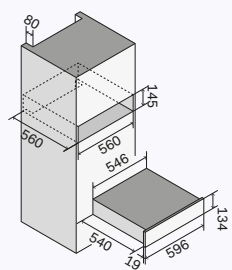


Order code: BC645STC

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 – BK

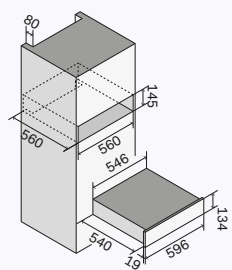
Functions



Order code: VM615S

615SWDE

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 – BK

Finishes

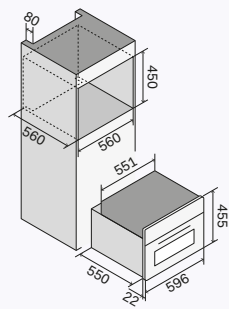


Matte black

Order code: 615SWDE
.....
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 – SS

Finishes



Brushed

Functions

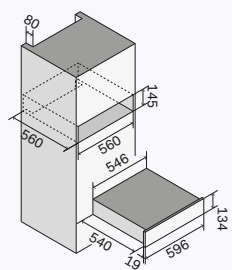


Order code: BC645SLTC

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 – SS

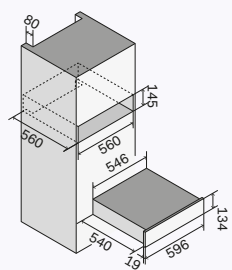
Functions



Order code: VM615SL

615SLWDE

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 – SS

Finishes



Brushed

Order code: 615SLWDE
.....
Brushed effect

Pro Line

Pro Line ovens have 9 functions with timed start and stop. The very wide range of temperatures – from 30°C to 300°C – satisfies every cooking requirement. Programming is straightforward thanks to a simple button panel and a readily legible display. The internal insulation maintains the selected temperature effectively and without fluctuations, assuring even cooking.

Colour range

Body



Stainless
steel – SS

Finishes

Knobs, handles



Satin



Cold door with
triple removable
glass



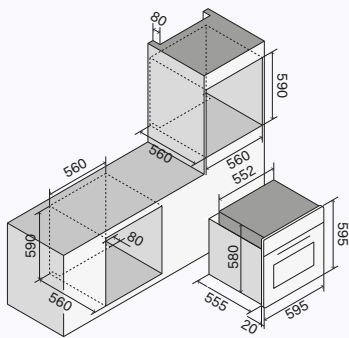
Door with
soft-closing
system



↑ OV90SLKM3/SS
90 cm Pro Line built-in electric oven
Stainless steel with satin finishes

OV60SLMPVS

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



General features

- Energy class A
- Operating temperature 50-270°C
- Programmer electronic
- Lighting Internal light
- Full glass oven door Si
- Soft-closing door Si
- 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 47,5×35×41 cm
- Capacity 69 L
- Thermostat analogue

Consumptions

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

Colour range



Stainless steel – SS

Finishes



Satin

Functions



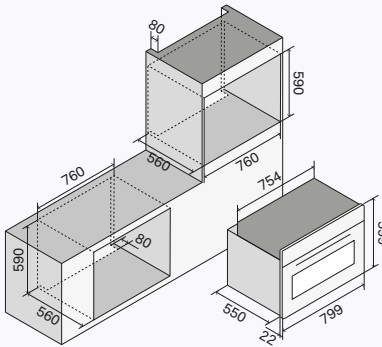
Price

Order code: OV60SLMPVS

Brushed

OV80SLKM3

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



General features

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

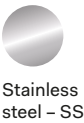
Cavity features

- 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



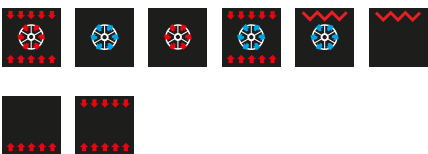
Stainless steel – SS

Finishes



Satin

Functions



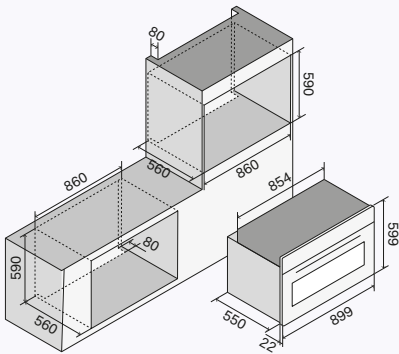
Price

Order code: OV80SLKM3

Brushed

OV90SLKM3

80 cm multi-function oven, stainless steel, 90 cm, 30-300°C



General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting Double internal light
- Full glass oven door
- Soft-closing door
- Door glass 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



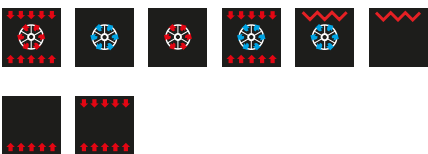
Stainless
steel – SS

Finishes



Satin

Functions



Price

Order code: OV90SLKM3

Brushed



↑ OV90SLKM3/SS
90 cm Pro Line built-in electric oven
Stainless steel with satin finishes

238 — 239

Gas hobs

- Panoramagic
- Nostalgie
- Professional Plus
- Pro Line

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





Panoramagic

Panoramagic gas hobs interpret the style of the collection, highlighting its functionality, aesthetics and technological level. The burners are brass-coated with a non-stick nanotechnology treatment in a total black finish, for quick and easy maintenance.

The flame power, which can be continuously adjusted, reaches 4.5 kW in the Dual burner. The cast iron pan supports and knobs are iconic elements of the series that characterise it, as well as being the perfect tools for achieving the best results in the kitchen.

Colour range

Body



Stainless
steel – SS

Finishes

Knobs



Satin



Total Black brass
flame spreader
with non-stick
nanotechnological
treatment



Dual gas burners
with power up to
4,5 kW



Highly specialised
hobs



Hob with cast iron
pan supports



HCPMT95D

Gas hobs in stainless steel flat frame



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 – SS

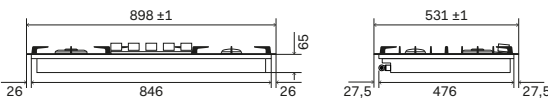
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p. 308

Order code: HCPMT95D

Brushed

HCPMT95FD

Gas hobs in stainless steel flat frame



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
- Fry Top plate on the grid

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

Hob colour range



Stainless
steel – SS

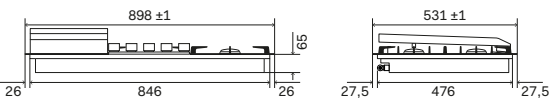
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p. 308

Order code: HCPMT95FD

Brushed

HCPMT125DD

Gas hobs in stainless steel flat frame



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 2 x 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 – SS

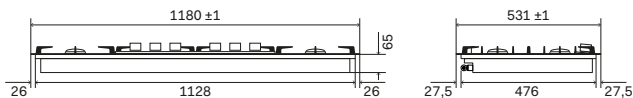
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p. 308

Order code: HCPMT125DD
Brushed

HCPMT125FDD

Gas hobs in stainless steel flat frame



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
- Fry Top plate on the grid

Consumptions

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

Hob colour range



Stainless steel – SS

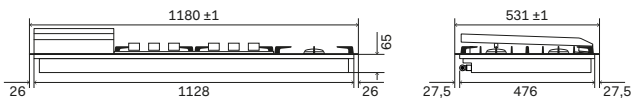
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p. 308

Order code: HCPMT125FDD
Brushed

Nostalgie

Characterised by knobs that echo the design of the old handcrafted kitchens, Nostalgie gas hobs represent the state of the art of the best technologies, with a complete choice of sizes and configurations: from the 60 cm 4-burner version to the 90 cm 5-burner version.

The burners made of brass, a material highly resistant to fire and wear, can reach up to 4.5 kW of power with continuous flame regulation: like the flame spreaders, they are additionally protected by a special nanotechnological treatment, with a total black finish that gives them a hi-tech look.

Colour range

Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Copper – CC

Finishes

Knobs



Brass – G



Chrome – C



Burnished – B



Dual gas burners
with power up to
4.5 kW optional



Total Black
non-stick
nanotechnological
treatment



Highly specialised
hobs



Hob with cast iron
pan supports



HCB60CN

Gas hobs in stainless steel or enamelled steel



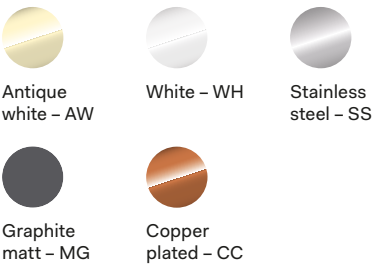
General features

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

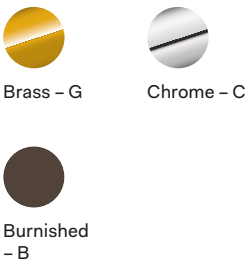
Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 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

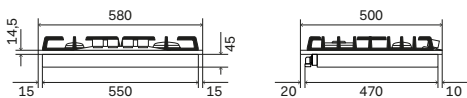


Knob finishes



Dimensions

Built-in hole size: 555x475 mm



Optional
→ p. 308

Order code: HCB60CN *
Brass/Chrome
Burnished

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

HCB70CN

Gas hobs in stainless steel or enamelled steel



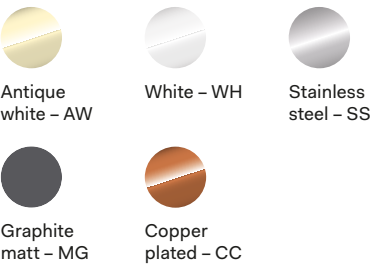
General features

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

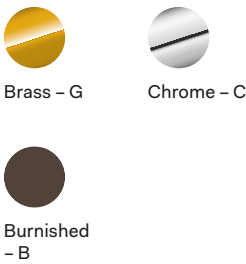
Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 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

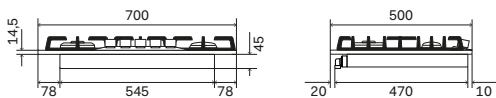


Knob finishes



Dimensions

Built-in hole size: 555x475 mm



Optional
→ p. 308

Order code: HCB70CN
Brass/Chrome
Burnished

HCB70SDN

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



Antique white – AW



White – WH



Stainless steel – SS



Brass – G



Chrome – C



Graphite matt – MG



Copper plated – CC

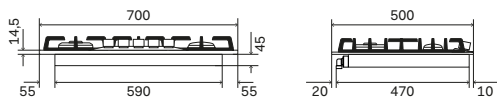


Burnished – B

Knob finishes

Dimensions

Built-in hole size: 600×475 mm



Optional
→ p. 308

Order code: HCB70SDN
Brass/Chrome
Burnished

HCB906CN

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 4,3 kW / 1,8 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



Antique white – AW



White – WH



Stainless steel – SS



Brass – G



Chrome – C



Graphite matt – MG



Copper plated – CC

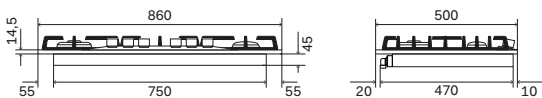


Burnished – B

Knob finishes

Dimensions

Built-in hole size: 835×475 mm



Optional
→ p. 308

Order code: HCB906CN *
Brass/Chrome
Burnished



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

HCB90FCN

Gas hobs in stainless steel or enamelled steel



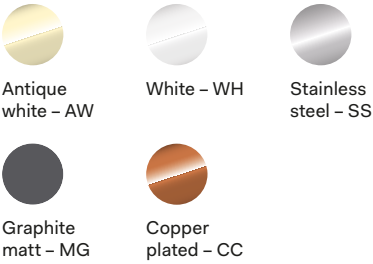
General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate on the grid

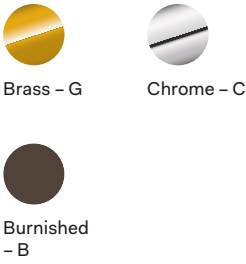
Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 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

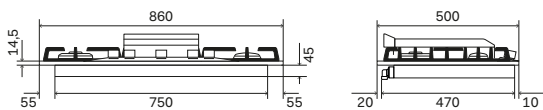


Knob finishes



Dimensions

Built-in hole size: 835×475 mm



Optional

→ p. 308

Order code: HCB90FCN *

Brass/Chrome

Burnished



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

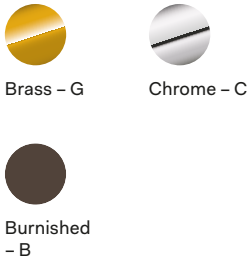
Consumptions

- Double ring burner
Ø 120 mm 2 x 4,3 kW / 1,8 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

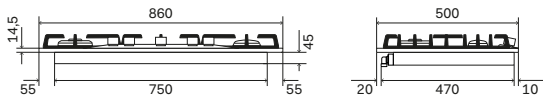


Knob finishes



Dimensions

Built-in hole size: 835×475 mm



Optional

→ p. 308

Order code: HCB90CCN *

Brass/Chrome

Burnished



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

HCB90SDN

Gas hobs in stainless steel or enamelled steel



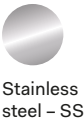
General features

- 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 – SS

Knob finishes



Brass – G



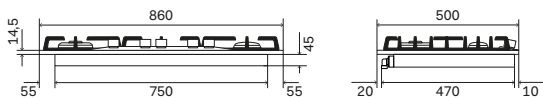
Chrome – C



Burnished
– B

Dimensions

Built-in hole size: 835×475 mm



Optional

→ p. 308

Order code: HCB90SDN

Brass/Chrome

Burnished

Professional Plus

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.

Colour range

Body



Stainless
steel – SS



Glossy
black – BK

Finishes

Knobs



Brushed



Matte black



Dual gas burners
with power up to
5 kW optional



Total Black
non-stick
nanotechnological
treatment



Highly
specialised hobs



Hob with cast iron
pan supports



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

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 – BK

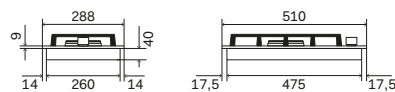
Knob finishes



Black matt

Dimensions

Built-in hole size: 270×480 mm



Optional
→ p. 308

Order code: HCG30CK

Black matt

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 – BK

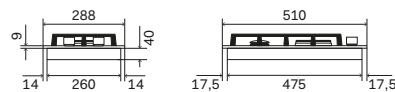
Knob finishes



Black matt

Dimensions

Built-in hole size: 270×480 mm



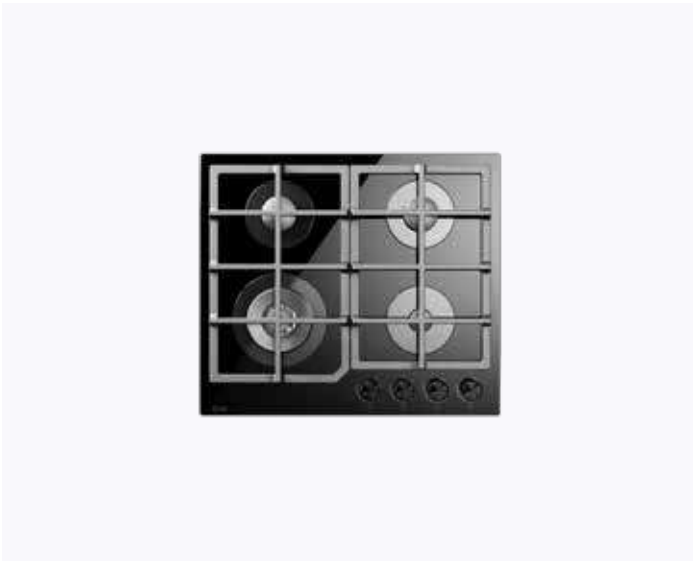
Optional
→ p. 308

Order code: HCG30K

Black matt

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 – BK

Knob finishes



Black matt

Dimensions

Built-in hole size: 560×480 mm



Optional
→ p. 308

Order code: HCG60CK
Black matt

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 – BK

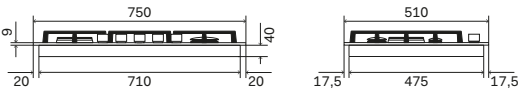
Knob finishes



Black matt

Dimensions

Built-in hole size: 720×480 mm



Optional
→ p. 308

Order code: HCG75SCK
Black matt

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 – BK

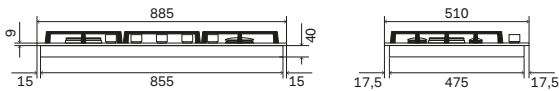
Knob finishes



Black matt

Dimensions

Built-in hole size: 860×480 mm



Optional
→ p. 308

Order code: HCG90SCK

Black matt

HCPT75D

Gas hobs in stainless steel flat frame



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 – SS

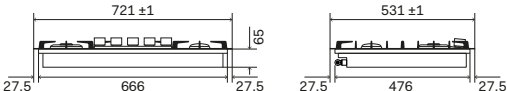
Knob finishes



Satin

Dimensions

Built-in hole size: 672×490 mm



Optional
→ p. 308

Order code: HCPT75D

Brushed

HCPT95D

Gas hobs in stainless steel flat frame



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 – SS

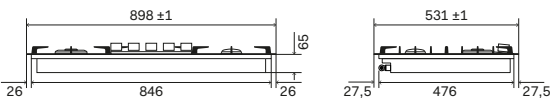
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p. 308

Order code: HCPT95D
Brushed

HCPT95FD

Gas hobs in stainless steel flat frame



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
- Fry Top plate on the grid

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

Hob colour range



Stainless steel – SS

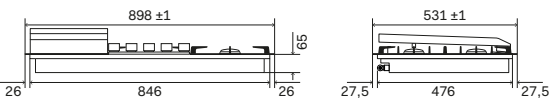
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p. 308

Order code: HCPT95FD
Brushed

HCPT125DD

Gas hobs in stainless steel flat frame



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 2 x 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 – SS

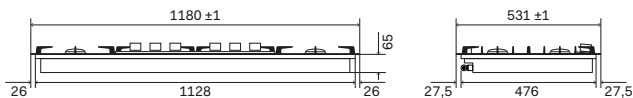
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p. 308

Order code: HCPT125DD

Brushed

HCPT125FDD

Gas hobs in stainless steel flat frame



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
- Fry Top plate on the grid

Consumptions

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

Hob colour range



Stainless
steel – SS

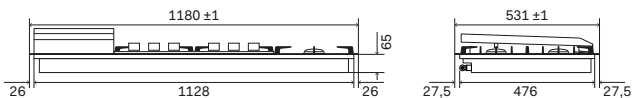
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p. 308

Order code: HCPT125FDD

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
- Fry Top plate instead of the grid
- 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

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless steel – SS

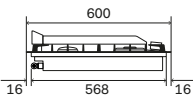
Knob finishes



Satin

Dimensions

Built-in hole size: 875×580 mm



Optional

→ p. 308

Order code: XLP90F *

Brushed



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

XLPT90FD

Gas hobs in stainless steel 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
- Fry Top plate instead of the grid
- 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

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless steel – SS

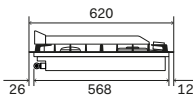
Knob finishes



Satin

Dimensions

Built-in hole size: 875×580 mm



Optional

→ p. 308

Order code: XLPT90FD

Brushed

HCP906D

Gas hobs in stainless steel free standing



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

Hob colour range



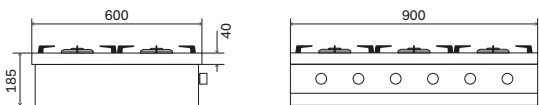
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP906D

Brushed

HCP90FD

Gas hobs in stainless steel free standing



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
- Fry Top plate instead of the grid

Consumptions

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

* replace the Fry Top with the KGRFT002 grids
(p. 316) for standard use of the two burners

Hob colour range



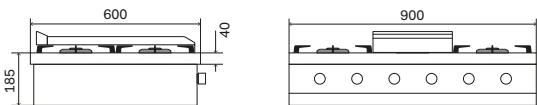
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP90FD

Brushed

HCP1208D

Gas hobs in stainless steel free standing



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

Hob colour range



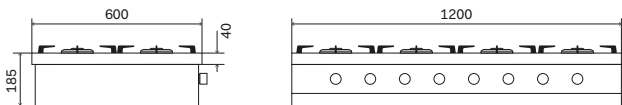
Stainless steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP1208D
Brushed

HCP120FD

Gas hobs in stainless steel free standing



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
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



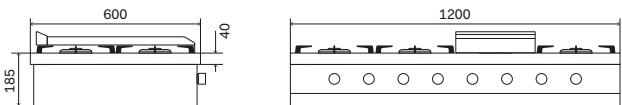
Stainless steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP120FD
Brushed

HCP9656D

Gas hobs in stainless steel free standing



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

Hob colour range



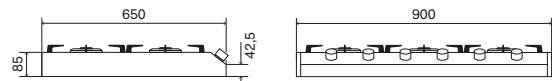
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP9656D

Brushed

HCP965FD

Gas hobs in stainless steel free standing



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
- Fry Top plate instead of the grid

Consumptions

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

* replace the Fry Top with the KGRFT002 grids
(p. 316) for standard use of the two burners

Hob colour range



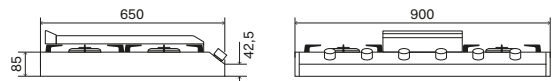
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP965FD

Brushed

HCP12658D

Gas hobs in stainless steel free standing



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

Hob colour range



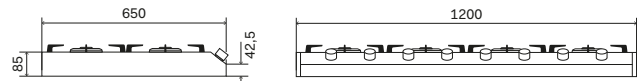
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP12658D

Brushed

HCP1265FD

Gas hobs in stainless steel free standing



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
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids
(p. 316) for standard use of the two burners

Hob colour range



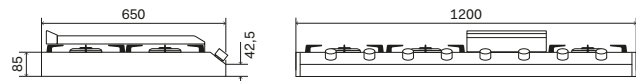
Stainless
steel – SS

Knob finishes



Satin

Dimensions



Optional
→ p. 308

Order code: HCP1265FD

Brushed

Pro Line

Resistant and easy to clean, the Pro Line gas 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. High-efficiency burners, with a double row of holes and tilted flame, guarantee calibrated and even heat distribution.

Colour range

Body



Stainless
steel – SS

Finishes

Knobs



Satin



Burner ring in aluminium with enameled flame-spreader cover



Highly specialised hobs



Double ring gas burners with power up to 4.3 kW



Hob with cast iron pan supports



↑ HCL90SCK/SS
90 cm Pro Line built-in
gas hob with 5 burners
Stainless steel with satin finishes

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 mm 4 kW / 1,8 kW

Hob colour range



Stainless steel – SS

Knob finishes



Satin

Dimensions

Built-in hole size: 270×480 mm



Optional
→ p. 308

Order code: HCL30CK

Brushed

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

Hob colour range



Stainless steel – SS

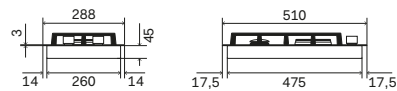
Knob finishes



Satin

Dimensions

Built-in hole size: 270×480 mm



Optional
→ p. 308

Order code: HCL30K

Brushed

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 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



Stainless steel – SS

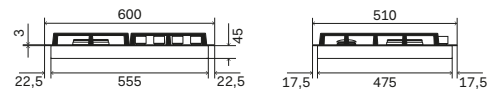
Knob finishes



Satin

Dimensions

Built-in hole size: 560×480 mm



Optional
→ p. 308

Order code: HCL60CK
.....
Brushed

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 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 – SS

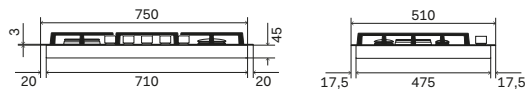
Knob finishes



Satin

Dimensions

Built-in hole size: 720×480 mm



Optional
→ p. 308

Order code: HCL75SCK
.....
Brushed

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 – SS

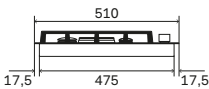
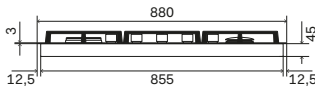
Knob finishes



Satin

Dimensions

Built-in hole size: 860×480 mm



Optional

→ p. 308

Order code: HCL90SCK

Brushed



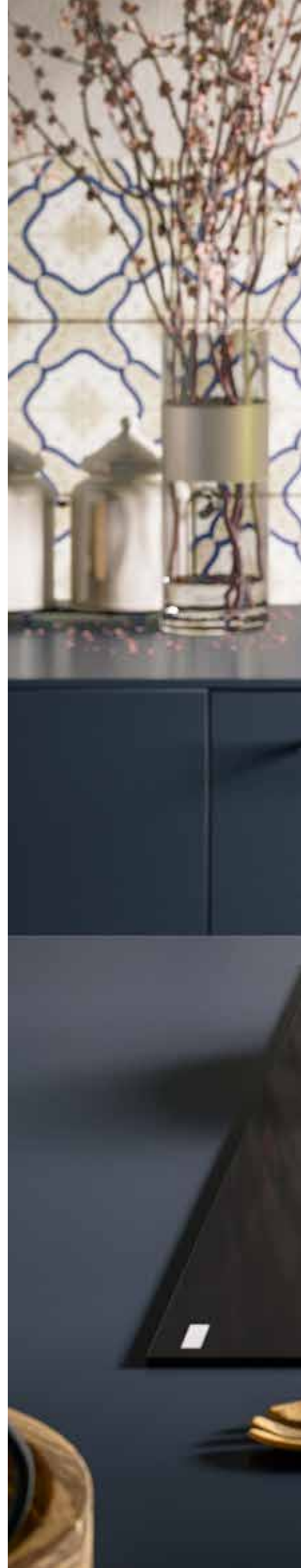
↑ HCL90SCK/SS
90 cm Pro Line built-in
gas hob with 5 burners
Stainless steel with satin finishes

268 — 269

Induction hobs

- Nostalgie
- Professional Plus
- Pro Line

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





Nostalgie

The induction hobs assure full temperature control and guarantee the utmost safety of use. With their clean and essential aesthetics, they perfectly match the style of the collection, creating a refined mix of simplicity and elegance.

They are available in two sizes: 60 cm with 4 induction zones and 90 cm with 5 induction zones, with 2.3 kW of maximum power.

The comfortable, Nostalgie-style knobs avoid soiling the worktop and make life in the kitchen easier even for visually impaired people.

Induction offers many advantages that help improve the quality of cooking, save time and money, and cook in a protected environment: energy efficiency, ease of cleaning, speed of heating, and uniformity of cooking.

Colour range

Hob



Glossy
black – BK

Finishes

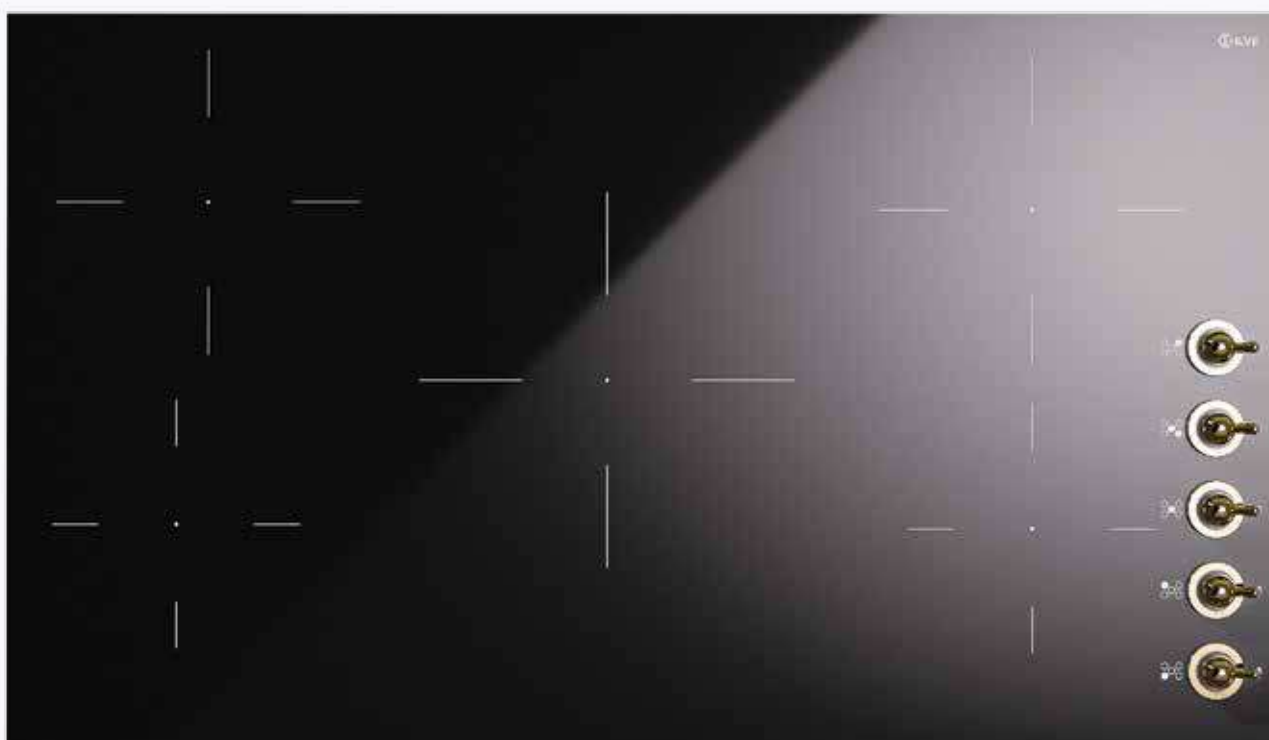
Knobs



Brass – G



Chrome – C



↑ HVI395N/BKG
Nostalgie induction hob
89 cm with 5 cooking zones and knob controls
Black glass-ceramic with brass finishes

HVI364N

Induction hobs in vitroceramic



General features

- 4 zones with knobs
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Controls knob
- Overheating and liquid spill protection
- Maximum power 7,4 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW

Hob colour range



Glossy black – BK

Knob finishes



Brass – G



Chrome – C

Dimensions

Built-in hole size: 565×485 mm



Optional
→ p. 308

Order code: HVI364N

Brass/Chrome

HVI395N

Induction hobs in vitroceramic



General features

- 5 zones with knobs
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Controls knob
- Overheating and liquid spill protection
- Maximum power 10,4 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 dimensions and power (standard / booster)
Ø 250 mm 2,3 kW / 3,0 kW

Hob colour range



Glossy black – BK

Knob finishes



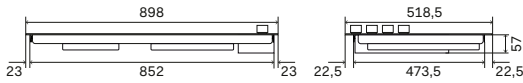
Brass – G



Chrome – C

Dimensions

Built-in hole size: 865×485 mm



Optional
→ p. 308

Order code: HVI395N

Brass/Chrome



↑ HVI395N/BKG
Nostalgie induction hob
90 cm with 5 cooking zones and knob controls
Black glass-ceramic with brass finishes

Professional Plus

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.

Colour range

Hob



Glossy
black – BK



↑ HVI90AGTC
Professional Plus 90 cm induction hob
integrated extraction and touch controls
Black glass-ceramic

HVI364

Induction hobs in vitroceramic



General features

- 4 zones with knobs
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Controls knob
- Overheating and liquid spill protection
- Maximum power 7,4 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW

Hob colour range



Glossy
black – BK

Knob finishes



Black matt

Dimensions

Built-in hole size: 565×485 mm



Optional
→ p. 308

Order code: HVI364

Black matt

HVI395

Induction hobs in vitroceramic



General features

- 5 zones with knobs
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Controls knob
- Overheating and liquid spill protection
- Maximum power 10,4 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 dimensions and power (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 dimensions and power (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 dimensions and power (standard / booster)
Ø 250 mm 2,3 kW / 3,0 kW

Hob colour range



Glossy
black – BK

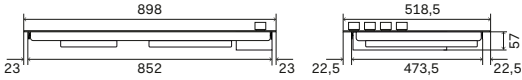
Knob finishes



Black matt

Dimensions

Built-in hole size: 865×485 mm



Optional
→ p. 308

Order code: HVI395

Black matt

HVI90AGTC

Induction hobs in vitroceramic



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
- Extractor power 0,17 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 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 – BK

Dimensions



Optional
→ p. 308

Order code: HVI90AGTC

Standard

KHVI90TC

Induction hobs in vitroceramic



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

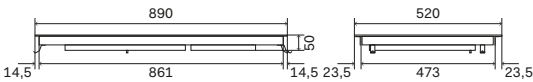
Hob colour range



Glossy
black – BK

Dimensions

Built-in hole size: 870×480 mm



Optional
→ p. 308

Order code: KHVI90TC

Standard



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

Pro Line

Pro Line induction hobs focus on simplicity and versatility. Aesthetic simplicity and ease of use, versatility in style and size, ranging from 30 cm to 45 cm.

The cooking space is large, the zones heat up quickly and temperatures can be controlled precisely.

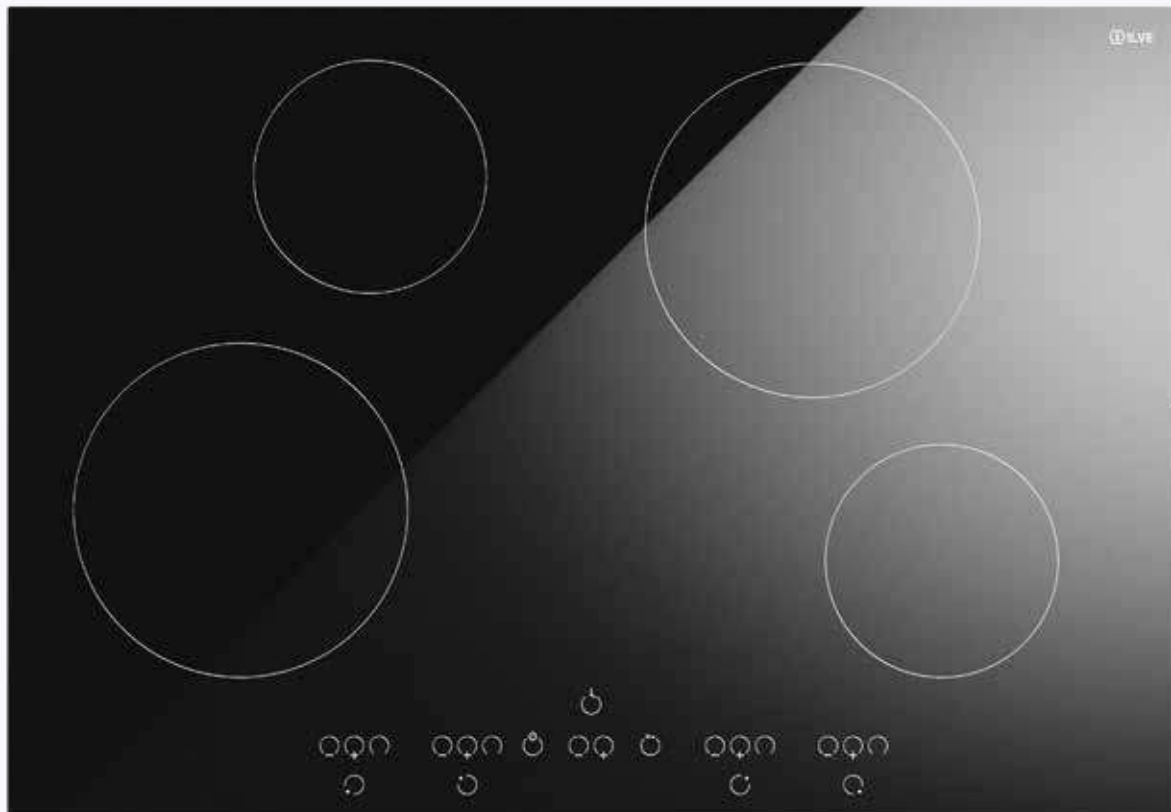
Cleaning is extremely quick and easy, the level of safety is always high, for a relaxed kitchen where times and methods are adapted to the needs and goals of the cook.

Colour range

Hob



Glossy
black – BK



↑ KHVI75TC
75 cm Pro Line built-in
induction hob with 4 zones
Black glass ceramic

KHVI45TC

Induction hobs in vitroceramic



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

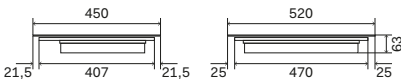
Hob colour range



Glossy
black – BK

Dimensions

Built-in holeze: 430×490 mm



Optional
→ p. 308

Order code: KHVI45TC

Standard

KHVI60TC

Induction hobs in vitroceramic



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

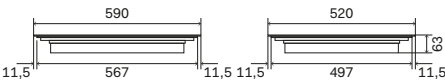
Hob colour range



Glossy
black – BK

Dimensions

Built-in holeze: 570×502 mm



Optional
→ p. 308

Order code: KHVI60TC

Standard

KHVI75TC

Induction hobs in vitroceramic



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

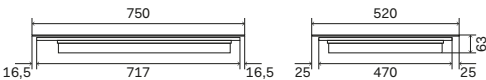
Hob colour range



Glossy
black – BK

Dimensions

Built-in holeze: 730×490 mm



Optional
→ p. 308

Order code: KHVI75TC

Standard

284 — 285

Barbecue

→ Professional Plus

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





HBBQ100

Built-in outdoor barbecue

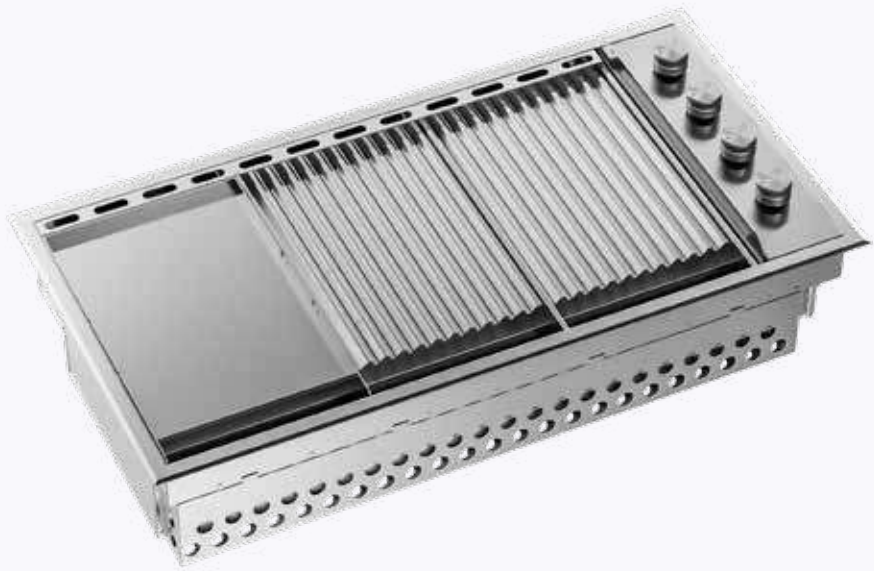
The Professional Plus built-in barbecue is made entirely of AISI 304 stainless steel and is suitable for outdoor installation. Resistant to humidity, it is ideal for amazing barbecues in the garden or on the terrace to fully enjoy the outdoors.

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



↑ 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



Features

- 3 separate and removable plates
- Single plate dimensions 460×285 mm
- 8 mm thick plate
- Integrated electric battery ignition
- Insulated side controls
- 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 – SS

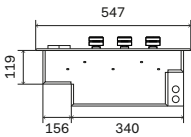
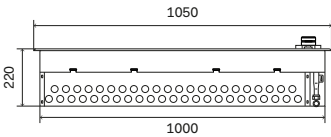
Knob finishes



Satin

Measurements

Built-in recess size: 1010×510 mm



Optional



COPHBBQ100

Satin

Accessories
→ p. 308

Order code: HBBQ100

Satin

288 — 289

Hoods

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

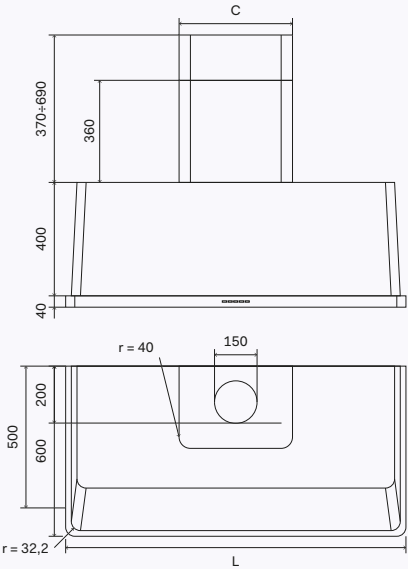
→ APM90/SS
Wall-mounted hood
Panoramagic da 90 cm
Stainless steel





AM

Wall-mounted hood



Colour range
Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Optional RAL Classic – RA

Finishes
Frames



Stainless steel



AM70

L = 700 mm / C = 280 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-70

Flue extension (h. 800 mm)
EA08830110000/...*



AM76

L = 760 mm / C = 280 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-76

Flue extension (h. 800 mm)
EA08830110000/...*



AM90

L = 911 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-90

Flue extension (h. 800 mm)
EA08830050000/...*



AM100

L = 1000 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-100

Flue extension (h. 800 mm)
EA08830050000/...*



AM120

L = 1216 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-120

Flue extension (h. 800 mm)
EA08830050000/...*



AM150

L = 1511 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-150

Flue extension (h. 800 mm)
EA08830050000/...*

* 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

General features

- Automatic filter cleaning warning light
 - Automatic delayed shutdown
 - 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)
- Painted steel body, AISI 304 stainless steel body (only inox version)
 - Anodised aluminium filters
 - Maximum air flow 890 m3/h
 - Remote control set-up (optional)
 - 3 speeds + intensive
 - Available in extraction or filtering version
 - Front LED lights

Technical data

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

Remote control for hoods

A/301/03

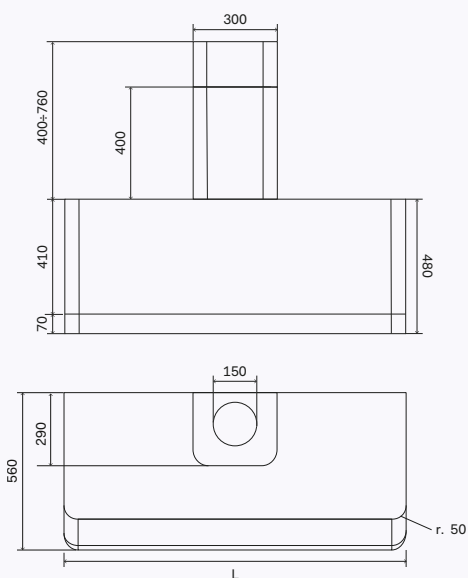
Activated carbon filters

A/076/24

Under-hood rack

A/092/23

Wall-mounted hood



Body





APM90-MK

L = 911 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-90

Flue extension (h. 800 mm)
EA0883008000015*



APM120-MK

L = 1216 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-120

Flue extension (h. 800 mm)
EA0883008000015*



APM90

L = 911 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-90

Flue extension (h. 800 mm)
EA0883008000008*



APM120

L = 1216 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AM4-120

Flue extension (h. 800 mm)
EA0883008000008*

General features

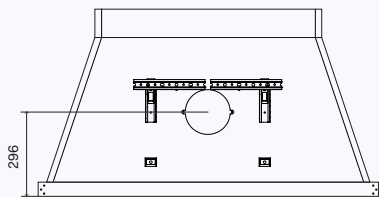
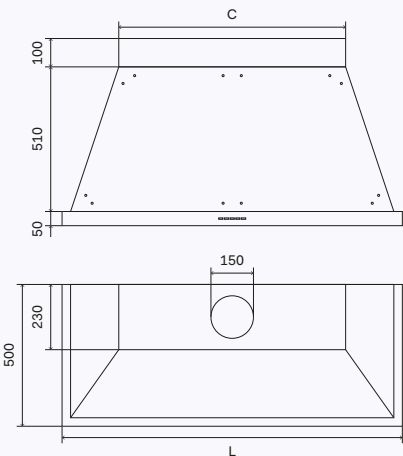
- Automatic filter cleaning warning light
 - Flue outlet hole 15 cm
 - Maximum power 345W
 - Energy class A
 - AISI 304 stainless steel body
 - Perimetral extraction with 1000 m³/h maximum air flow
- Anodised aluminium filters
 - Remote control set-up (optional)
 - Four-speed backlit touch controls (3 + intensive)
 - Available in extraction or filtering version
 - LED lighting strip 13W

Technical data

SPEED	W	m³/h	dB
1	75	270	35
2	135	380	44
3	220	550	52
4	345	920	62

ANB

Wall-mounted hood



Colour range
Body

- | | | | | |
|--|---|---|---|---|
|  |  |  |  |  |
| White – WH | Antique white – AW | Stainless steel – SS | Graphite matt – MG | Glossy black – BK |
|  |  |  |  | |
| Blue – MB | Burgundy red – BU | Emerald green – EG | Optional RAL Classic – RA | |

Finishes
Cornici

- | | |
|---|---|
|  |  |
| Brass – G | Copper – P |
|  |  |
| Chrome – C | Burnished – B |



ANB90

L = 900 mm / C = 500 mm

- Brass / Chrome
- Burnished / Copper
- Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
- AP4-90



ANB100

L = 1000 mm / C = 600 mm

- Brass / Chrome
- Burnished / Copper
- Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
- AP4-100



ANB120

L = 1200 mm / C = 800 mm

- Brass / Chrome
- Burnished / Copper
- Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
- AP4-120



ANB150

L = 1500 mm / C = 1100 mm

- Brass / Chrome
- Burnished / Copper
- Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
- AP4-150

General features

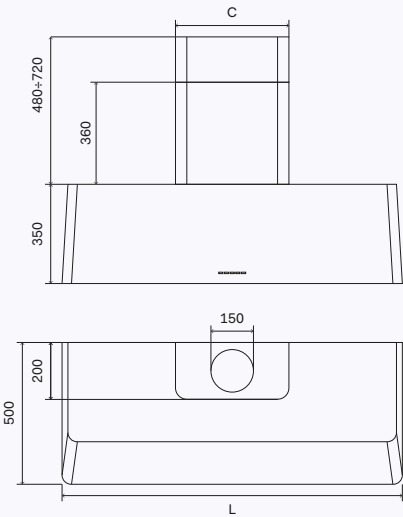
- Automatic filter cleaning warning light
 - Automatic delayed shutdown
 - Flue outlet hole 15 cm
 - Maximum power: 270W
 - Energy class A
 - AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
 - Maximum air flow 750 m³/h
 - Remote control set-up (optional)
 - 3 speeds + intensive
 - Front LED lights

Technical data

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

AG

Wall-mounted hood



Colour range
Body

- | | | | | |
|--|---|---|--|--|
| 
White – WH | 
Antique white – AW | 
Stainless steel – SS | 
Graphite matt – MG | 
Glossy black – BK |
| 
Blue – MB | 
Burgundy red – BU | 
Emerald green – EG | 
Optional RAL Classic – RA | |



AG60

L = 600 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-60

Flue extension (h. 800 mm)
EA08830100000...*



AG70

L = 700 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-70

Flue extension (h. 800 mm)
EA08830100000...*



AG90

L = 900 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-90

Flue extension (h. 800 mm)
EA08830100000...*



AG100

L = 1000 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-100

Flue extension (h. 800 mm)
EA08830100000...*



AG120

L = 1200 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-120

Flue extension (h. 800 mm)
EA08830060000...*



AG150

L = 1500 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-150

Flue extension (h. 800 mm)
EA08830060000...*

* 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

General features

- Automatic filter cleaning warning light
 - Automatic delayed shutdown
 - Flue outlet hole 15 cm
 - Maximum power: 355W
 - Energy class A
 - Painted steel body, AISI 304 stainless steel body (only inox version)
- Anodised aluminium filters
 - Maximum air flow 890 m³/h
 - Remote control set-up (optional)
 - Four-speed controls (3 + intensive)
 - Available in extraction or filtering version
 - Front LED lights

Technical data

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

Remote control for hoods

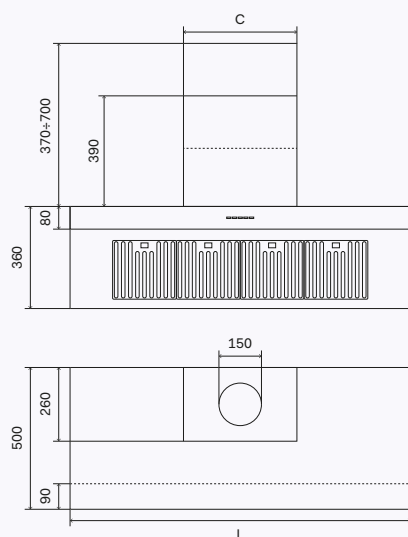
A/301/03

Activated carbon filters

A/076/24

AGQ

Wall-mounted hood



Colour range

Body



Stainless
steel – SS



AGQ60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-60

Flue extension (h. 800 mm)

EA0883004000008



AGQ70

L = 700 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-70

Flue extension (h. 800 mm)

EA0883004000008



AGQ90

L = 900 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90

Flue extension (h. 800 mm)

EA0883004000008



AGQ100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-100

Flue extension (h. 800 mm)

EA0883004000008



AGQ120

L = 1200 mm / C = 400 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-120

Flue extension (h. 800 mm)

EA0883009000008



AGQ150

L = 1500 mm / C = 400 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-150

Flue extension (h. 800 mm)

EA0883009000008

General features

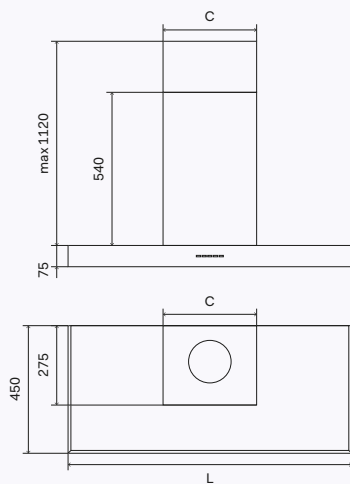
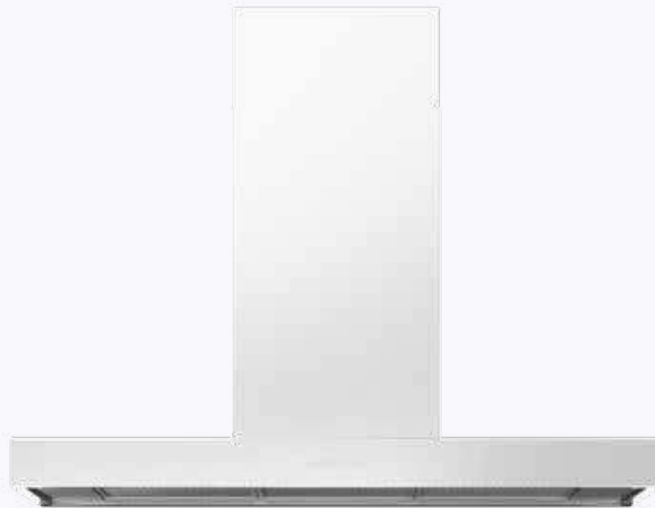
- Automatic filter cleaning warning light
 - Automatic delayed shutdown
 - Flue outlet hole 15 cm
 - Maximum power: 355W
 - Energy class A
 - AISI 304 stainless steel casing (stainless steel models only)
 - Professional stainless steel
- baffle filters
 - Maximum air flow 890 m³/h
 - Remote control set-up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

Technical data

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

AGK

Wall-mounted hood



Colour range

Body



Stainless
steel – SS



AGK90-GR

L = 900 mm / C = 330 mm

Grigio Lusso

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-90



AGK90-MG

L = 900 mm / C = 330 mm

Graphite matt

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-90



AGK60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-60



AGK90

L = 900 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-90



AGK100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-100



AGK120

L = 1200 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)
AP4-120

General features

- Flue outlet hole 15 cm
 - Maximum power 180W
 - Energy class A
 - Automatic delayed shutdown
 - Painted steel body, AISI 304 stainless steel body (only inox version)
- Anodised aluminium filters
 - Maximum air flow 630 m3/h
 - Four-speed controls (3 + intensive)
 - Available in extraction or filtering version
 - Front LED lights

Technical data

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

IAG

Built-in extraction units



Colour range

Body



Stainless
steel – SS

To be ordered with two codes: frame code + motor code + (optional remote control)
Example: a 120 IAG120 frame and an A/407/12 motor must be ordered for a complete 120 unit



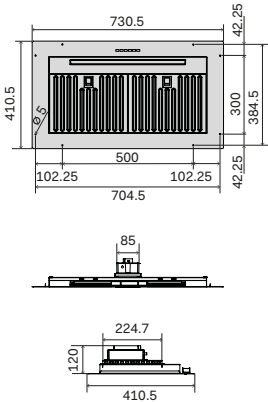
IAG90

Built-in hole size: 684x362 mm

Inox

Motor

A/407/12



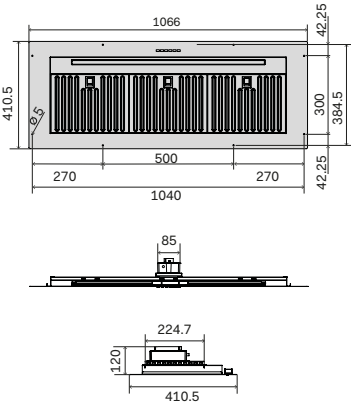
IAG120

Built-in hole size: 1018x362 mm

Inox

Motor

A/407/12



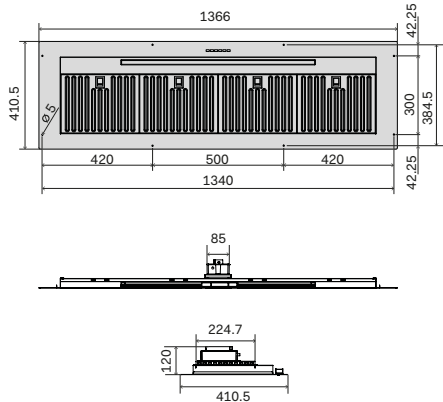
IAG150

Built-in hole size: 1352x362 mm

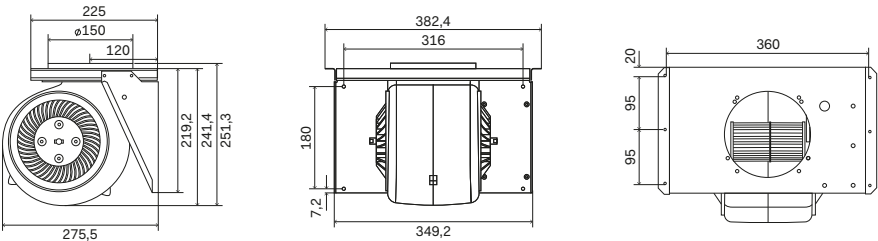
Inox

Motor

A/407/12



Motor technical drawing



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown
- 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 extraction or filtering version
- Front LED lights
- Extraction motor for hoods
- IAG complete with connection wiring
- Motor weight 5.5 kg

Technical data

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

Remote control for hoods

A/301/03

Activated carbon filters

A/076/24

304 — 305

Refrigerators

- Nostalgie
- Professional Plus

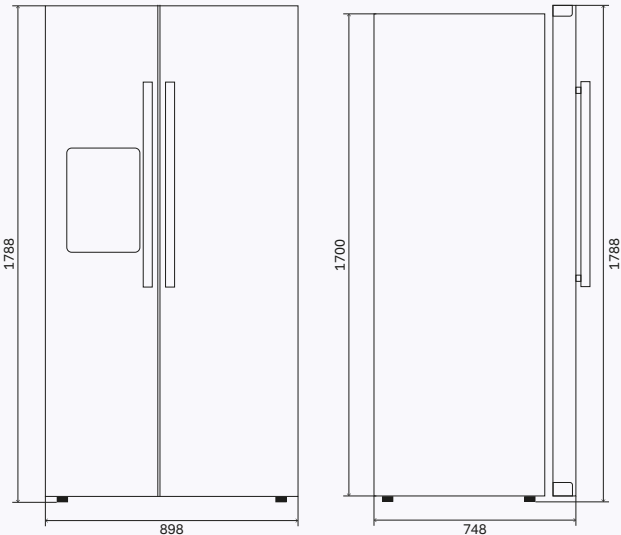
→ RN9020SBS/BUG
Side by side refrigerator Nostalgie
Burgundy Red with Brass finishes





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 – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Optional RAL Classic – RA

Finishes

Handles



Brass – G



Chrome – C



Burnished – B



Copper – P

Order code: RN9020SBS

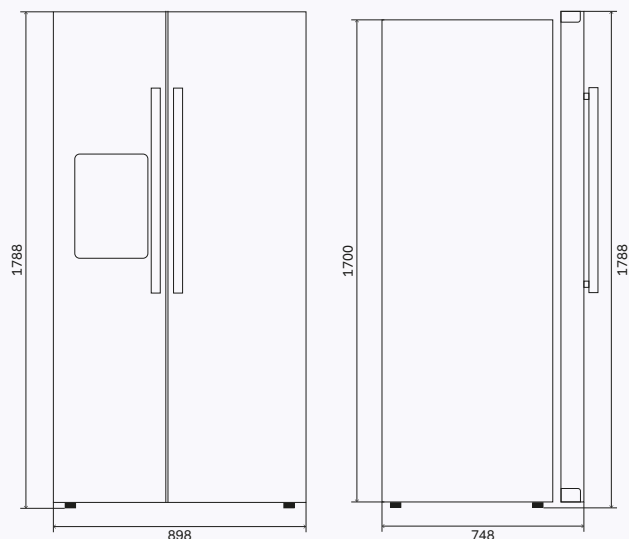
Brass / Chrome

Burnished / Copper

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

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 – WH



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Optional RAL
Classic – RA

Finishes

Handles



Satin

Order code: RT9020SBS

Satin

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

Accessories



308 — 309



Chrome front handrail



Code	
AMC-60X	P06N
AMC-70X	P07N, M07N
AMC-76X	M30N
AMC-90X	P09N, PD09N, M09N
AMC-100X	PD10N, MD10N
AMC-120X	P12N, M12N
AMC-150X	P15N, M15N
For range cookers Majestic, Nostalgie	

Brass front handrail



Code	
AMC-60	P06N
AMC-70	P07N, M07N
AMC-76	M30N
AMC-90	P09N, PD09M, M09N
AMC-100	PD10N, MD10N
AMC-120	P12N, M12N
AMC-150	P15N, M15N
For Majestic, Nostalgie range cookers	

Burnished front handrail



Code	
AMC-60Y	P06N
AMC-70Y	P07N, M07N
AMC-76Y	M30N
AMC-90Y	P09N, PD09M, M09N
AMC-100Y	PD10N, MD10N
AMC-120Y	P12N, M12N
AMC-150Y	P15N, M15N
For Majestic, Nostalgie range cookers	

Copper front handrail



Code	
AMC-60R	P06N
AMC-70R	P07N, M07N
AMC-76R	M30N
AMC-90R	P09N, PD09M, 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-120	P12W
AQC-150	P15W
For Professional Plus range cookers	

Chrome frame



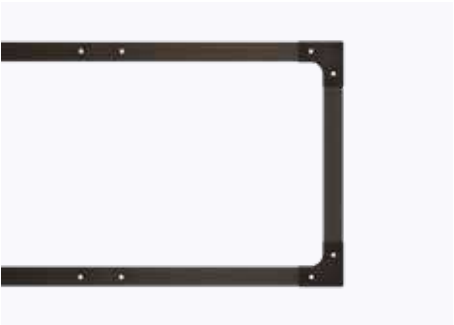
Code	
KCN60C	P06N, P07N
KCN90C	P09N
KCND90C	PD09N
KCND100C	PD10N
KCN120C	P12N
KCN150C	P15N
For Nostalgie range cookers	

Brass frame



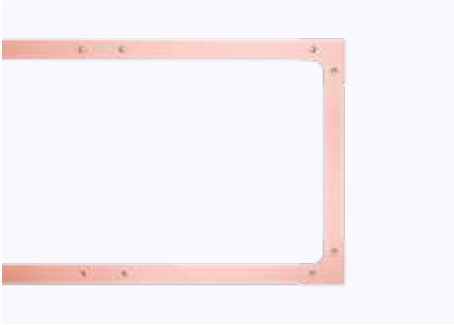
Code	
KCN60G	P06N, P07N
KCN90G	P09N
KCND90G	PD09N
KCND100G	PD10N
KCN120G	P12N
KCN150G	P15N
For Nostalgie range cookers	

Burnished frame



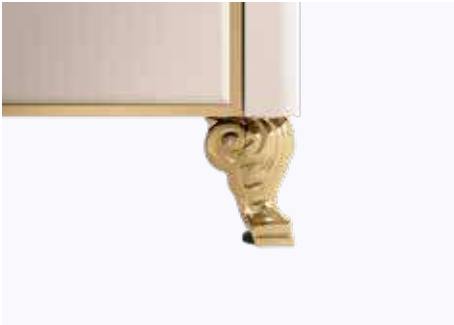
Code	
KCN60B	P06N, P07N
KCN90B	P09N
KCND90B	PD09N
KCND100B	PD10N
KCN120B	P12N
KCN150B	P15N
For Nostalgie range cookers	

Copper frame



Code	
KCN60P	P06N, P07N
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 e Nostalgie range cookers except Majestic M30	

Majestic foot
h. 140 mm



Code	
ES5308001000008	Stainless steel
ES5308001000016	Brass
ES5308001000018	Burnished
ES5308001000020	Copper
For Nostalgie range cookers	

Adjustable stainless steel
foot h. 160-220 mm



Code	
EA5315012000000	
For Majestic, Nostalgie, Professional Plus, Pro Line range cookers except Majestic M30	

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	PD10N, PD10W, LD10
APZ120/120	P12N, P12W, L12
APZ150/120	P15N, P15W
For Nostalgie, Professional Plus and Pro Line range cookers Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green and Optional RAL Classic	

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 and Pro Line range cookers Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green and Optional RAL Classic	

Foot cover plinth
h. 150 mm



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

Perforated
pizza griddle



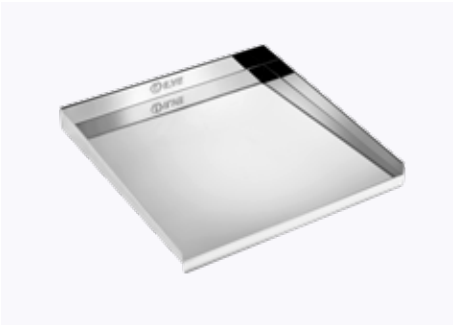
Code
EA2631013000000
For models 645SLZ, 645SZTC, 645SNZ

Professional
pizza peel



Code
ES5228001000000

Pastry board



Code
S/176/10/08

Round wooden
cutting board ø 33 cm



Code
EA6830003500000

Round alluminium
cutting board ø 33 cm



Code
ES6830002080008

Pizza cutter wheel



Code
EA6101001000000

Grill grates for oven tray



Code	
EA2633008000008	For 30 cm ovens
EA2633009000008	For 40 cm ovens
EA2633007000008	For 60 cm ovens
EA2633006000008	For 80 cm ovens
EA2633005000008	For 90 cm ovens

Pair of telescopic oven guides



Code
KGSET001
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.

Pizza plate



Code	
A/418/00	For 60 cm ovens
A/418/02	For 80 cm and 90 cm ovens
A/418/04	For 30 cm and 40 cm ovens
For all the collections	

Flat oven tray for confectionery



Code	
EA4053004030006*	For 80 cm ovens
ES4053008030006*	For 60 cm ovens

Cooking probe kit



Code
KSCE3
For all the collections where not provided as standard

Fry-top plate
for central induction



Code	
EG5310001000000	

Chopping board
for Fry-top



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

Bowls
for steaming



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

Cooking cover
for Fry-top



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

Stainless steel bowls
for bain-marie



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

Fish tray pan support
(in place of Fry Top)



Code	
KGRFT001	
Only for XLP90F hob	

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

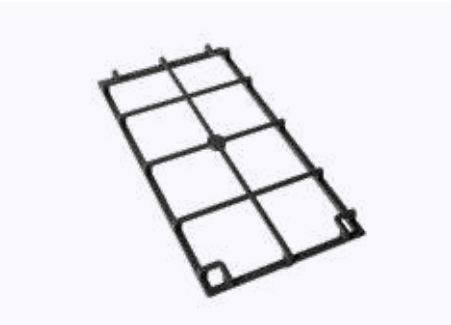


Code

KGRFT002

For Professional Plus, Majestic, Nostalgie range cookers

Rectangular pan support
(in place of Fry top)



Code

EA2630001000000

For Pro Line range cookers

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

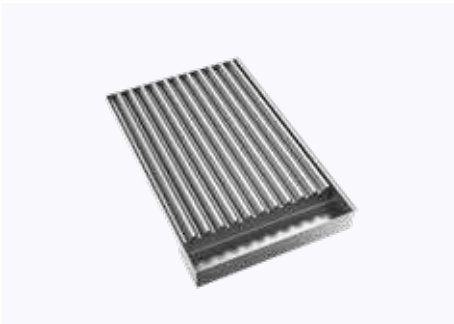


Code

KGRFT003

For Panoramagic range cookers

Corrugated
Fry Top plate



Code

EA5310008000000

For HBBQ100 outdoor built-in barbecue

Smooth
Fry Top plate



Code

EA5310011000000

For HBBQ100 outdoor built-in barbecue

Stainless steel
barbecue cover



Code

COPHBBQ100

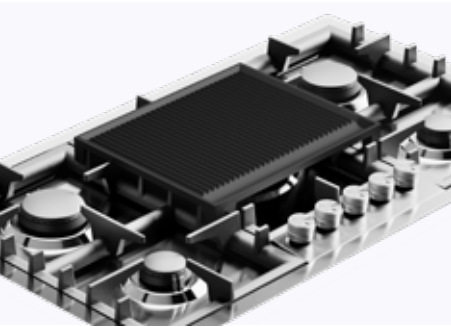
For HBBQ100 outdoor built-in barbecue

Cast iron griddle
for range cookers



Code	
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 e Professional Plus range cookers	

Cast iron griddle
for built-in gas hobs



Code	
A/006/00**	Enamelled cast iron griddle 232x384 mm
A/006/04*	Grooved griddle 280x285 mm
A/006/06*	Enamelled smooth griddle 280x285 mm
* For HCP, HCPT, HCPMT gas hobs **For HCB90 Nostalgie gas hobs	

Cap covers



Code	
KCT45	Kit 4/5 burners
KCT45D	Kit 4/5 burners Dual
For HP/HPT/HAP65, HP/HPT/HAP95, HP/HPT/ HAP125, XLP/XLPT90F built-in hobs	

Cast iron heat
diffuser



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

Cast iron pan support
reducer



Code	
EA6051003000000	
Except Pro Line range cookers	

Cast iron Wok reducer



Code	
EA6051001070010	
Except Panoramagic range cookers, Pro Line hobs (Mod. HCL), glass gas hobs (Mod. HCG), hobs mod. HCB70C e HCB70SD	

Dishwasher panel
W = 595 mm x H = 720 mm
Nostalgie



Code	
KPLN	Chrome/Brass
KPLN	Burnished/Copper
Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green and Optional RAL Classic	

Dishwasher panel
W = 595 mm x H = 720 mm
Professional Plus



Code	
KPLT	Satin
Available in: White, Stainless steel, Graphite matt, Glossy black and Optional RAL Classic	

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

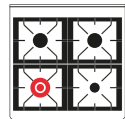
Comparison tables

Range cookers
comparison table

Majestic
M07N — Electric
Primary oven: OV 60 E3 TFT S



4 burners

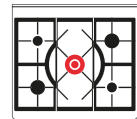


M07DNE3
Brass/Chrome
Copper/Burnished

Majestic
M30N — Electric
Primary oven: OV 76 E3 TFT S



5 burners

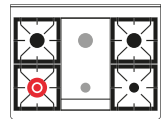


M30DNE3
Brass/Chrome
Copper/Burnished

Majestic
M09N — Electric
Primary oven: OV 80 E3 TFT S

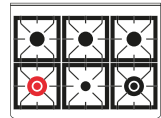


6 burners with fry top*



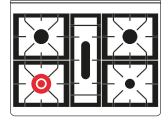
M09FDNE3
Brass/Chrome
Copper/Burnished

6 burners



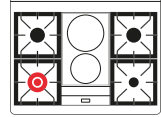
M096DNE3
Brass/Chrome
Copper/Burnished

Fish burner



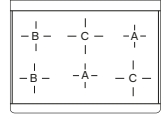
M09PDNE3
Brass/Chrome
Copper/Burnished

2 induction zones



M09IDNE3
Brass/Chrome
Copper/Burnished

Induction



MI096NE3
Brass/Chrome
Copper/Burnished

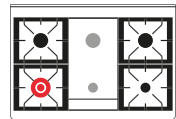
Majestic

MD10N — Electric

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



6 burners with fry top*



MD10FDNE3

Brass/Chrome
Copper/Burnished

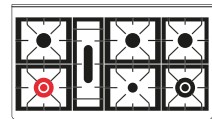
Majestic

M12N — Electric

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



7 burners



M127DNE3

Brass/Chrome
Copper/Burnished

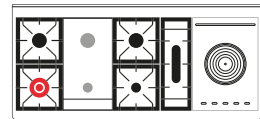
Majestic

M15N — Electric

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



7 burners with fry top* and coup de feu



M15FSDNE3

Brass/Chrome
Copper/Burnished

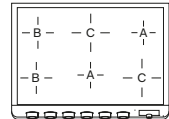
Panoramagic

PM09 — Electric

Primary oven: OV 80 E3 TFT S



Induction



PMI09S3

Brushed

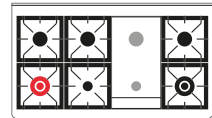
6 burners



MD106DNE3

Brass/Chrome
Copper/Burnished

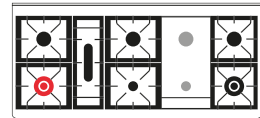
8 burners with fry top*



M12FDNE3

Brass/Chrome
Copper/Burnished

9 burners with fry top*



M15FDNE3

Brass/Chrome
Copper/Burnished

Coup de feu



MD10SDNE3

Brass/Chrome
Copper/Burnished

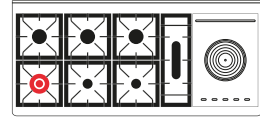
Coup de feu



M12SDNE3

Brass/Chrome
Copper/Burnished

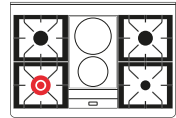
Coup de feu



M15SDNE3

Brass/Chrome
Copper/Burnished

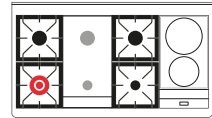
2 induction zones



MD10IDNE3

Brass/Chrome
Copper/Burnished

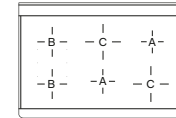
6 burners with fry top* and 2 induction zones



M12FIDNE3

Brass/Chrome
Copper/Burnished

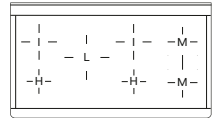
Induction



MDI106NE3

Brass/Chrome
Copper/Burnished

Induction



MI127NE3

Brass/Chrome
Copper/Burnished

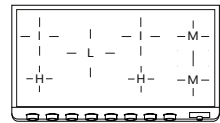
Range cookers
comparison table

Panoramagic
PM12 — Electric

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



Induction



PM127S3

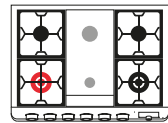
Brushed

Panoramagic
PM09 — Electric

Primary oven: OV 80 E3 TFT S



6 burners with fry top*



PM09FDS3

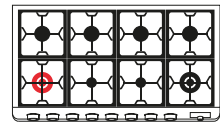
Brushed

Panoramagic
PM12 — Electric

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



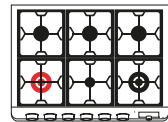
8 burners



PM128DS3

Brushed

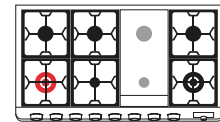
6 burners



PM096DS3

Brushed

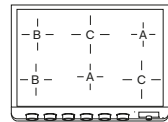
8 burners with fry top*



PM12FDS3

Brushed

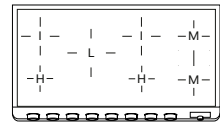
Induction



PMI09S3

Brushed

Induction



PMI127S3

Brushed

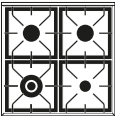
Nostalgie

P06N — Electric

Primary oven: OV 60 E3



4 burners

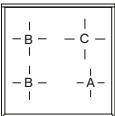


P06NE3 *

Brass/Chrome

Copper/Burnished

Induction



PI064NE3

Brass/Chrome

Copper/Burnished

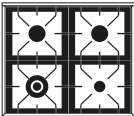
Nostalgie

P07N — Electric

Primary oven: OV 60 E3



4 burners



P07NE3 *

Brass/Chrome

Copper/Burnished

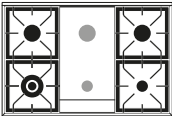
Nostalgie

P09N — Electric

Primary oven: OV 80 E3



6 burners with fry top*

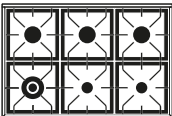


P09FNE3 *

Brass/Chrome

Copper/Burnished

6 burners

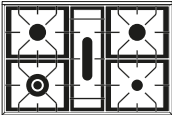


P096NE3 *

Brass/Chrome

Copper/Burnished

Fish burner

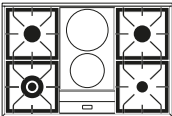


P09PNE3 *

Brass/Chrome

Copper/Burnished

2 induction zones

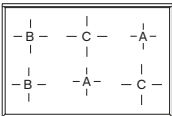


P09INE3 *

Brass/Chrome

Copper/Burnished

Induction



PI096NE3

Brass/Chrome

Copper/Burnished

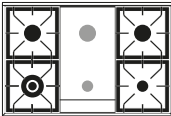
Nostalgie

PD09N — Electric

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



6 burners with fry top*

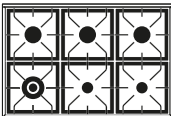


PD09FNE3 *

Brass/Chrome

Copper/Burnished

6 burners

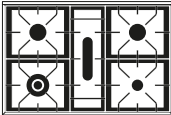


PD096NE3 *

Brass/Chrome

Copper/Burnished

Fish burner

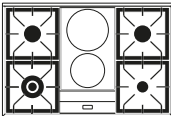


PD09PNE3 *

Brass/Chrome

Copper/Burnished

2 induction zones

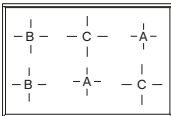


PD09INE3 *

Brass/Chrome

Copper/Burnished

Induction



PDI096NE3

Brass/Chrome

Copper/Burnished

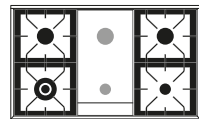
Range cookers
comparison table

Nostalgie
PD10N — Electric

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



6 burners with fry top*



PD10FNE3 *

Brass/Chrome

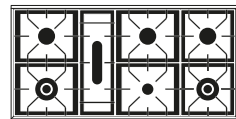
Copper/Burnished

Nostalgie
P12N — Electric

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



7 burners



P127NE3 *

Brass/Chrome

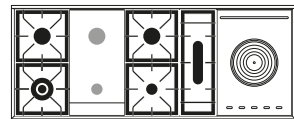
Copper/Burnished

Nostalgie
P15N — Electric

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



7 burners with fry top* and coup de feu

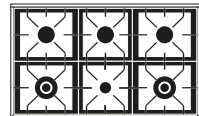


P15FSNE3 *

Brass/Chrome

Copper/Burnished

6 burners

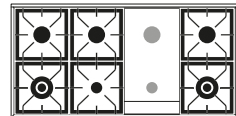


PD106NE3 *

Brass/Chrome

Copper/Burnished

8 burners with fry top*

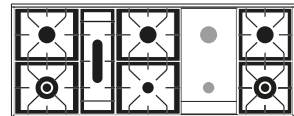


P12FNE3 *

Brass/Chrome

Copper/Burnished

9 burners with fry top*

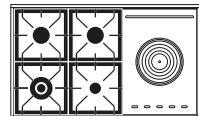


P15FNE3 *

Brass/Chrome

Copper/Burnished

Coup de feu

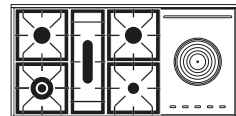


PD10SNE3 *

Brass/Chrome

Copper/Burnished

Coup de feu

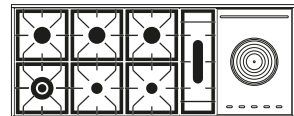


P12SNE3 *

Brass/Chrome

Copper/Burnished

Coup de feu

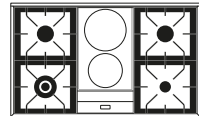


P15SNE3 *

Brass/Chrome

Copper/Burnished

2 induction zones

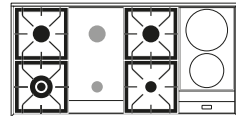


PD10INE3 *

Brass/Chrome

Copper/Burnished

6 burners with fry top* and 2 induction zones

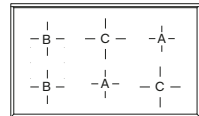


P12FINE3 *

Brass/Chrome

Copper/Burnished

Induction

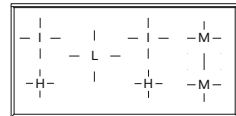


PDI106NE3

Brass/Chrome

Copper/Burnished

Induction



PI127NE3

Brass/Chrome

Copper/Burnished

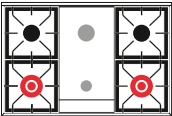
Nostalgie

P36N — Electric

Primary oven: OV 80 PY TFT S
Secondary oven: WD



6 burners with fry top*

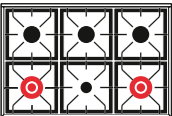


P36FDDNSY

Brass/Chrome

Copper/Burnished

6 burners

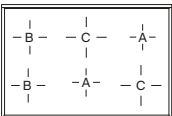


P366DDNSY

Brass/Chrome

Copper/Burnished

Induction



PI366NSY

Brass/Chrome

Copper/Burnished

Professional Plus

P06W — Electric

Primary oven: OV 60 E3



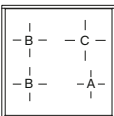
4 burners



P06WE3 *

Brushed

Induction



PI064WE3

Brushed

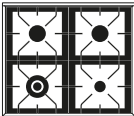
Professional Plus

P07W — Electric

Primary oven: OV 60 E3



4 burners



P07WE3 *

Brushed

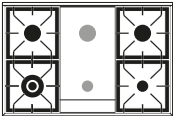
Professional Plus

P09W — Electric

Primary oven: OV 80 E3



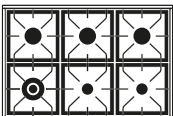
6 burners with fry top*



P09FWE3 *

Brushed

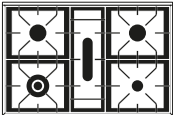
6 burners



P096WE3 *

Brushed

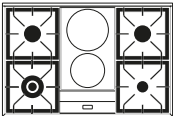
Fish burner



P09PWE3 *

Brushed

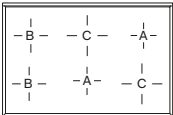
2 induction zones



P09IWE3 *

Brushed

Induction



PI096WE3

Brushed

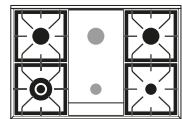
Range cookers
comparison table

Professional Plus
PD09W — Electric

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



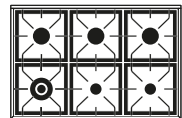
6 burners with fry top*



PD09FWE3 *

Brushed

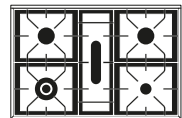
6 burners



PD096WE3 *

Brushed

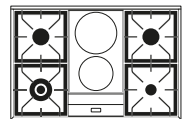
Fish burner



PD09PWE3 *

Brushed

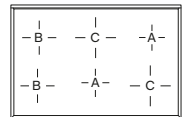
2 induction zones



PD09IWE3 *

Brushed

Induction



PDI096WE3

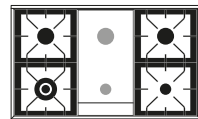
Brushed

Professional Plus
PD10W — Electric

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



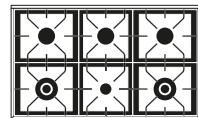
6 burners with fry top*



PD10FWE3 *

Brushed

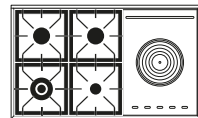
6 burners



PD106WE3 *

Brushed

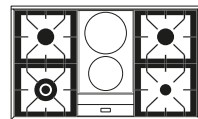
Coup de feu



PD10SWE3 *

Brushed

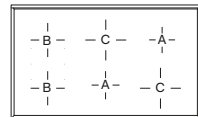
2 induction zones



PD10IWE3 *

Brushed

Induction



PDI106WE3

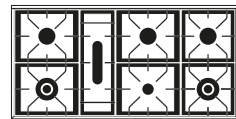
Brushed

Professional Plus
P12W — Electric

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



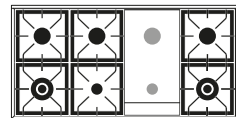
7 burners



P127WE3

Brushed

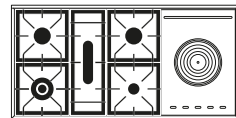
8 burners with fry top*



P12FWE3 *

Brushed

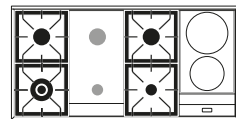
Coup de feu



P12SWE3 *

Brushed

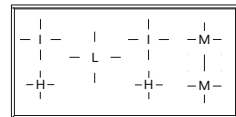
6 burners with fry top* and 2 induction zones



P12FIWE3 *

Brushed

Induction



PI127WE3

Brushed

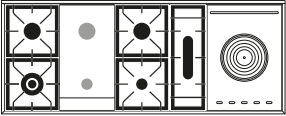
Professional Plus

P15W — Electric

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



7 burners with fry top* and coup de feu



P15FSWE3 *

Brushed

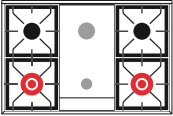
Professional Plus

P36W — Electric

Primary oven: OV 80 PY TFT S
Secondary oven: WD



6 burners with fry top*



P36FDDWSY

Brushed

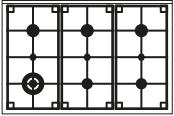
Pro Line

L09 — Electric

Primary oven: OV 80 M3



6 burners



L096WM3

Black matt

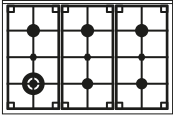
Pro Line

L09 — Electric

Primary oven: OV 80 M3



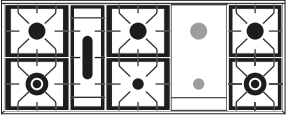
6 burners



L096WM3

Black matt

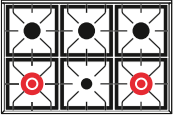
9 burners with fry top*



P15FWE3 *

Brushed

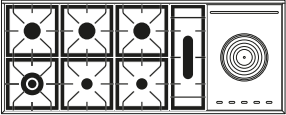
6 burners



P366DDWSY

Brushed

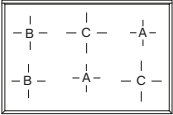
Coup de feu



P15SWE3 *

Brushed

Induction



PI366WSY

Brushed

Range cookers comparison table

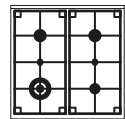
Pro Line

L06 — Electric

Primary oven: OV 60 M3



4 burners



L06WM3

Brushed

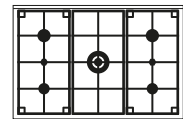
Pro Line

L09 — Electric

Primary oven: OV 80 M3



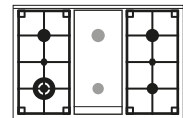
5 burners



L09CWM3

Brushed

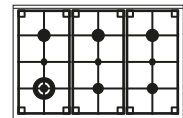
6 burners with fry top*



L09FWM3

Brushed

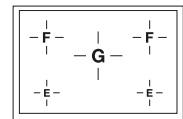
6 burners



L096WM3

Brushed

Induction



LBI09WM3

Brushed

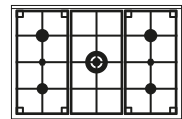
Pro Line

LD09 — Electric

Primary oven: OV 60 M3
Secondary oven: OV 30 E



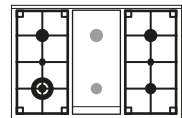
5 burners



LD09CWM3

Brushed

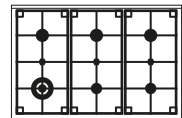
6 burners with fry top*



LD09FWM3

Brushed

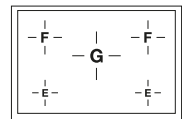
6 burners



LD096WM3

Brushed

Induction



LDBI09WM3

Brushed

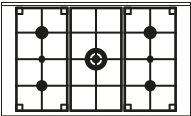
Pro Line

LD10 — Electric

Primary oven: OV 60 M3
Secondary oven: OV 40 E



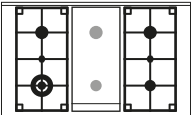
5 burners



LD10CWM3

Brushed

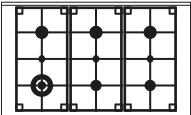
6 burners with fry top*



LD10FWM3

Brushed

6 burners



LD106WM3

Brushed

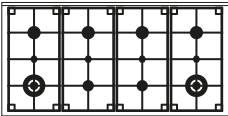
Pro Line

L12 — Electric

Primary oven: OV 80 M3
Secondary oven: OV 30 E



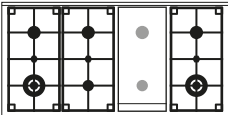
8 burners



L128WM3

Brushed

8 burners with fry top*



L12FWM3

Brushed

Ovens
comparison table

Panoramagic
OV60PMT3
60 cm electronic oven, stainless steel,
60 cm, 30-320°C



Panoramagic
OV30PMT3
30" electronic oven, stainless steel, 76
cm, 30-320°C



Panoramagic
OV91PMT3
90 cm electronic oven, stainless steel,
90 cm, 30-300°C



General features

Energy class	A+	A	A
Number of functions	15	15	15
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	TFT touch control	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 (EN60335-2-6-11.101)	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	43,7×36×41 cm	64×43,3×41 cm	74×36,5×41 cm
Capacity	65 L	114 L	110 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumptions

Maximum input	2,45 kW	3,1 kW	2,95 kW
Top electrical heating element	1000 W	1200 W	1200 W
Bottom electrical heating element	1100 W	1560 W	1560 W
Electric grill	2100 W	3000 W	2150 W
Circular heating element	2100 W	2×1050 W	2100 W
Lower gas burner	-	-	-
Steam generator	-	-	-
Microwave generator	-	-	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

A black and white photograph of a built-in oven. The oven has a dark, possibly black, finish. The door is made of glass and features a horizontal handle. Above the handle, there is a control panel with a digital display showing the number '12' and several buttons. The oven is set into a dark countertop or cabinet.

A black and white photograph of a built-in oven. The oven has a dark, possibly black, finish. Above the glass door, there is a digital display showing the number '120' and a control knob with a circular dial. The glass door is framed by a light-colored border, and the interior of the oven is visible through the glass.

	A	A+	A
10 of which 4 combined	16	15	15
30-250°C	30-400°C	30-320°C	30-300°C
electronic touch TFT	electronic touch TFT	TFT touch control	TFT touch control
Yes	–	Yes	Yes
Internal halogen light	Internal light	Double internal light	Double internal light
–	–	Yes	Yes
Triple glass cold door (EN60335-2-6-11.101)	Four-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)
double speed cooling tangential	cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes	Yes
AISI 304 stainless steel	AISI 304 stainless steel	with easy clean enamel	with easy clean enamel
41,5×21×41 cm	44×21×40,5 cm	43,7×36×41 cm	74×36,5×41 cm
36 L	37 L	65 L	110 L
–	Yes	controlled with dry or moist cooking option	controlled with dry or moist cooking option
–	–	Yes	Yes
with electronic probe	with electronic probe	with electronic probe	with electronic probe
3,4 kW	2,9 kW	2,45 kW	2,95 kW
–	900 W	1000 W	1200 W
–	1300 W	1100 W	1560 W
1900 W	1600 W	2100 W	2150 W
1600 W	2000 W	2100 W	2100 W
–	–	–	–
1200 W	–	–	–
1600 W	–	–	–

Ovens
comparison table

Nostalgie
OV60SNE3

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



Nostalgie
OV90SNE3

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



Professional Plus
645STCHSW

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



General features

Energy class	A+	A+	–
Number of functions	15	15	10 of which 4 combined
Operating temperature	30-300°C	30-300°C	30-250°C
Programmer	electronic	electronic	electronic touch TFT
Cooking probe	–	–	Yes
Lighting	Double internal light	Double internal light	Internal halogen light
Soft-closing door	Yes	Yes	–
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	double speed cooling tangential
Child safety	Yes	Yes	Yes

Cavity features

Muffle	with easy clean enamel	with easy clean enamel	AISI 304 stainless steel
Internal dimensions	43,7×36×41 cm	64,5×36,5×41 cm	41,5×21×41 cm
Capacity	65 L	97 L	36 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	–
Folding grill heating element	Yes	Yes	–
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumptions

Maximum input	2,45 kW	2,75 kW	3,4 kW
Top electrical heating element	1000 W	1200 W	–
Bottom electrical heating element	1100 W	1350 W	–
Electric grill	2100 W	2150 W	1900 W
Circular heating element	2100 W	2100 W	1600 W
Lower gas burner	–	–	–
Steam generator	–	–	1200 W
Microwave generator	–	–	1600 W

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

A black and white photograph of a built-in oven. The oven door is closed, and the control panel at the bottom features a digital display showing the number '200'. The oven is set into a dark, possibly black, cabinetry.

A	A	A+	A+
16	15	15	15
30-400°C	30-320°C	30-320°C	30-320°C
electronic touch TFT	TFT touch control	TFT touch control	TFT touch control
–	Yes	Yes	Yes
Internal light	Double internal light	Double internal light	Double internal light
–	Yes	Yes	Yes
Four-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)	Triple glass cold door (EN60335-2-6-11.101)
cooling tangential	cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes	Yes
AISI 304 stainless steel	with easy clean enamel	with easy clean enamel	with easy clean enamel
44×21×40,5 cm	64×43,3×41 cm	43,7×36×41 cm	64,5×36,5×41 cm
37 L	114 L	65 L	97 L
Yes	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
–	Yes	Yes	Yes
with electronic probe	with electronic probe	with electronic probe	with electronic probe
2,9 kW	3,1 kW	2,45 kW	2,75 kW
900 W	1200 W	1000 W	1200 W
1300 W	1560 W	1100 W	1350 W
1600 W	3000 W	2100 W	2150 W
2000 W	2×1050 W	2100 W	2100 W
–	–	–	–
–	–	–	–
–	–	–	–

Ovens
comparison table

Professional Plus
OV91STCT3

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



Professional Plus
645SLHSW

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



Professional Plus
645SLZT4

Compact 400°C electronic oven,
stainless steel, 60 cm, 30-400°C



General features

Energy class	A	–	A
Number of functions	15	10 of which 4 combined	16
Operating temperature	30-300°C	30-250°C	30-400°C
Programmer	TFT touch control	electronic touch TFT	electronic touch TFT
Cooking probe	Yes	Yes	–
Lighting	Double internal light	Internal halogen light	Internal light
Soft-closing door	Yes	–	–
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Four-glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	double speed cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

Cavity features

Muffle	with easy clean enamel	AISI 304 stainless steel	AISI 304 stainless steel
Internal dimensions	74×36,5×41 cm	41,5×21×41 cm	44×21×40,5 cm
Capacity	110 L	36 L	37 L
Steam discharge	controlled with dry or moist cooking option	–	Yes
Folding grill heating element	Yes	–	–
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumptions

Maximum input	2,95 kW	3,4 kW	2,9 kW
Top electrical heating element	1200 W	–	900 W
Bottom electrical heating element	1560 W	–	1300 W
Electric grill	2150 W	1900 W	1600 W
Circular heating element	2100 W	1600 W	2000 W
Lower gas burner	–	–	–
Steam generator	–	1200 W	–
Microwave generator	–	1600 W	–

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

A+	A	A	A+
15	15	15	10
30-320°C	30-320°C	30-300°C	30-300°C
TFT touch control	TFT touch control	TFT touch control	-
Yes	Yes	Yes	Yes
Double internal light	Double internal light	Double internal light	Double internal light
Yes	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)	Triple glass cold door (EN60335-2-6-11.101)
cooling tangential	cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes	Yes
with easy clean enamel	with easy clean enamel	with easy clean enamel	-
43,7×36×41 cm	64×43,3×41 cm	74×36,5×41 cm	64,5×36,5×41 cm
65 L	114 L	110 L	97 L
controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option	-
Yes	Yes	Yes	Yes
with electronic probe	with electronic probe	with electronic probe	with electronic probe
2,45 kW	3,1 kW	2,95 kW	2,75 kW
1000 W	1200 W	1200 W	1200 W
1100 W	1560 W	1560 W	1350 W
2100 W	3000 W	2150 W	2150 W
2100 W	2×1050 W	2100 W	2100 W
-	-	-	-
-	-	-	-
-	-	-	-

Ovens
comparison table

Pro Line
OV60SLMPVS

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



Pro Line
OV80SLKM3

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



Pro Line
OV90SLKM3

80 cm multi-function oven, stainless steel, 90 cm, 30-300°C



General features

Energy class	A	A	A
Number of functions	9	9	9
Operating temperature	50-270°C	30-300°C	30-300°C
Programmer	electronic	electronic	electronic
Cooking probe	-	-	-
Lighting	Internal light	Double internal light	Double internal light
Soft-closing door	Si	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	47,5×35×41 cm	64,5×36,5×41 cm	64,5×36,5×41 cm
Capacity	69 L	97 L	97 L
Steam discharge	-	-	-
Folding grill heating element	-	Yes	Yes
Thermostat	analogue	analogue	analogue

Consumptions

Maximum input	2,6 kW	2,75 kW	2,75 kW
Top electrical heating element	1200 W	1200 W	1200 W
Bottom electrical heating element	1100 W	1350 W	1350 W
Electric grill	1400 W	2150 W	2150 W
Circular heating element	2000 W	2100 W	2100 W
Lower gas burner	-	-	-
Steam generator	-	-	-
Microwave generator	-	-	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt



↑ 615SNHSW/BUG
Nostalgie Ultracombi Oven
steam, microwave, convection
Burgundy red with brass finishes

↑ 645SNZT4/BUG
Nostalgie built-in pizza oven 400°C
Burgundy red with brass finishes

Gas hobs
comparison table

Panoramagic
HCPMT95D
Gas hobs in stainless steel flat frame



Panoramagic
HCPMT95FD
Gas hobs in stainless steel flat frame



Panoramagic
HCPMT125DD
Gas hobs in stainless steel flat frame



General features

Width	90 cm	90 cm	118 cm
Aesthetics	stainless steel flat frame	stainless steel flat frame	stainless steel flat frame
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
Fry Top plate	–	on the grid	–

Powers and consumptions

Small burner	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW
Double ring burner	–	–	–
Triple ring burner	–	–	–
Dual burner	Ø 120 mm 4,5 kW / 0,3 kW	Ø 120 mm 4,5 kW / 0,3 kW	Ø 120 mm 2 x 4,5 kW / 0,3 kW
Auxiliary burner	–	–	–
Fry Top plate	–	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW	–
Fish pot burner	–	–	–
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

—

A black and white photograph of a square, stainless steel cooktop. It features four burners arranged in a 2x2 grid. The control panel is located at the bottom edge, showing five knobs. The cooktop is set against a plain, light-colored background.

—

—

—

Gas hobs
comparison table

Nostalgie
HCB906CN

Gas hobs in stainless steel or enamelled steel



Nostalgie
HCB90FCN

Gas hobs in stainless steel or enamelled steel



Nostalgie
HCB90CCN

Gas hobs in stainless steel or enamelled steel



General features

Width	86 cm	86 cm	86 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
Fry Top plate	-	on the grid	-

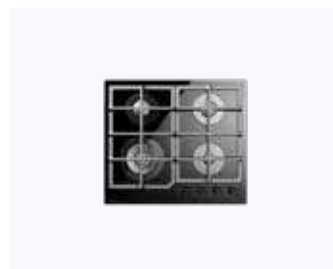
Powers and consumptions

Small burner	Ø 60 mm 3 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 2 x 3 kW / 0,6 kW	Ø 90 mm 3 kW / 0,6 kW	Ø 90 mm 3 kW / 0,6 kW
Double ring burner	Ø 120 mm 4,3 kW / 1,8 kW	Ø 120 mm 4,3 kW / 1,8 kW	2 x Ø 120 mm 4,3 kW / 1,8 kW
Triple ring burner	-	-	-
Dual burner	optional (IS D45)	optional (IS D45)	optional (IS D45)
Auxiliary burner	-	-	-
Fry Top plate	-	Fish pot 3,1 kW / 1,2 kW	-
Fish pot burner	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

Professional Plus

HCG60CK

Gas hobs in tempered glass



56 cm

tempered glass

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

—

Ø 65 mm
2 x 1,75 kW / 0,7 kW

—

Ø 120 mm
4 kW / 1.8 kW

—

—

Ø 40 mm
1 kW / 0,45 kW

—

Gas hobs
comparison table

Professional Plus
HCG75SCK
Gas hobs in tempered glass



Professional Plus
HCG90SCK
Gas hobs in tempered glass



Professional Plus
HCPT75D
Gas hobs in stainless steel flat frame



General features

Width	75 cm	86 cm	72 cm
Aesthetics	tempered glass	tempered glass	stainless steel flat frame
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	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	-	-	-

Powers and consumptions

Small burner	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 95 mm 3 kW / 1 kW	Ø 95 mm 3 kW / 1 kW	Ø 90 mm 2 x 3 kW / 0,6 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	-	-	Ø 120 mm 4,5 kW / 0,3 kW
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			

Professional Plus

HCPT125FDD

Gas hobs in stainless steel flat frame



118 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological
non-stick treatment

Yes

on the grid

Ø 60 mm
1,8 kW / 0,4 kW

Ø 90 mm
3 kW / 0,6 kW

—

—

Ø 120 mm
2 x 4,5 kW / 0,3 kW

—

Ø 90 mm + Ø 60 mm
3 kW / 0,6 kW + 1,8 kW / 0,4 kW

—

Gas hobs
comparison table

Professional Plus
XLP90F
Gas hobs in stainless steel



Professional Plus
XLPT90FD
Gas hobs in stainless steel flat frame



Professional Plus
HCP906D
Gas hobs in stainless steel free standing



General features

Width	90 cm	92 cm	90 cm
Aesthetics	stainless steel	stainless steel flat frame	stainless steel free standing
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	made of brass	made of brass	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	instead of the grid	instead of the grid	-

Powers and consumptions

Small burner	Ø 55 mm 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 90 mm 3 x 3 kW / 0,6 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 5,0 kW / 0,3 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

—

—

—

—

Gas hobs
comparison table

Professional Plus
HCP965FD
Gas hobs in stainless steel free standing



Professional Plus
HCP12658D
Gas hobs in stainless steel free standing



Professional Plus
HCP1265FD
Gas hobs in stainless steel free standing



General features

Width	90 cm
Aesthetics	stainless steel free standing
Integrated electric ignition	Yes
Safety valve	Yes
Burner ring	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes
Fry Top plate	instead of the grid

Powers and consumptions

Small burner	Ø 60 mm 1,8 kW / 0,4 kW
Large burner	Ø 90 mm 2 x 3 kW / 0,6 kW
Double ring burner	–
Triple ring burner	–
Dual burner	Ø 120 mm 5,0 kW / 0,3 kW
Auxiliary burner	–
Fry Top plate	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
Fish pot burner	–

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

120 cm
stainless steel free standing
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 4 x 3 kW / 0,6 kW
Ø 120 mm 4,3 kW / 1,8 kW
–
Ø 120 mm 5,0 kW / 0,3 kW
–
–

120 cm
stainless steel free standing
Yes
Yes
made of brass with nanotechnological non-stick treatment
Yes
instead of the grid

Ø 60 mm 1,8 kW / 0,4 kW
Ø 90 mm 3 x 3 kW / 0,6 kW
Ø 120 mm 4,3 kW / 1,8 kW
–
Ø 120 mm 5,0 kW / 0,3 kW
–
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
–

Pro Line

HCL75SCK

Gas hobs in stainless steel or enamelled steel



75 cm

stainless steel or enamelled steel

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

—

Ø 65 mm
2 x 1,75 kW / 0,7 kW

Ø 95 mm
3 kW / 1 kW

Ø 120 mm
4 kW / 1,8 kW

—

—

Ø 40 mm
1 kW / 0,45 kW

—

—

Gas hobs comparison table

Pro Line

HCL90SCK

Gas hobs in stainless steel or enamelled steel



General features

Width	86 cm
Aesthetics	stainless steel or enamelled steel
Integrated electric ignition	Yes
Safety valve	Yes
Burner ring	in aluminium with enamelled flame-spreader cover
Continuously adjustable flame	Yes
Fry Top plate	–

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
Triple ring burner	–
Dual burner	–
Auxiliary burner	Ø 40 mm 1 kW / 0,45 kW
Fry Top plate	–
Fish pot burner	–

Finish Brass/Chrome	
Finish Burnished	
Finish Brushed	
Finish Black matt	



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

Induction hobs
comparison table

Nostalgie
HVI364N
Induction hobs in vitroceramic



Nostalgie
HVI395N
Induction hobs in vitroceramic



Professional Plus
HVI364
Induction hobs in vitroceramic



General features

Width	59 cm	89 cm	59 cm
No. of cooking zones	4 zones with knobs	5 zones with knobs	4 zones with knobs
Pan sensor	Yes	Yes	Yes
Booster function	Yes	Yes	Yes
Bridge function	No	No	No
Controls	knob	knob	knob
Residual heat indicator	Yes	Yes	Yes
Timer with automatic stop	No	No	No
Overheating and liquid spill protection	Yes	Yes	Yes
Power limiting device	No	No	No
Child safety	Yes	Yes	Yes

Powers and comsumptions

Zone 01 dimensions and power (standard / booster)	Ø 200 mm 2,3 kW / 3,0 kW	Ø 200 mm 2,3 kW / 3,0 kW	Ø 200 mm 2,3 kW / 3,0 kW
Zone 02 dimensions and power (standard / booster)	Ø 200 mm 2,3 kW / 3,0 kW	Ø 200 mm 2,3 kW / 3,0 kW	Ø 200 mm 2,3 kW / 3,0 kW
Zone 03 dimensions and power (standard / booster)	Ø 145 mm 1,4 kW / 1,85 kW	Ø 145 mm 1,4 kW / 1,85 kW	Ø 145 mm 1,4 kW / 1,85 kW
Zone 04 dimensions and power (standard / booster)	Ø 145 mm 1,4 kW / 1,85 kW	Ø 145 mm 1,4 kW / 1,85 kW	Ø 145 mm 1,4 kW / 1,85 kW
Zone 05 dimensions and power (standard / booster)	-	Ø 250 mm 2,3 kW / 3,0 kW	-
Maximum power	7,4 kW	10,4 kW	7,4 kW

Extractor

Energy class	-	-	-
Extractor noise level	-	-	-
Extractor flow rate	-	-	-
Grease filter cleaning warning	-	-	-

Standard	-	-	-
Finish Brass/Chrome	-	-	-
Finish Black matt	-	-	-

Induction hobs in vitroceramic



Yes

10,4 kW

—

—

Induction hobs in vitroceramic



Yes

7,6 kW

—

Induction hobs in vitroceramic



Yes

3x16A 11,1 kW

—

Induction hobs in vetroceramic



Yes

5,2 kW

—

—

Induction hobs
comparison table

Pro Line
KHVI60TC
Induction hobs in vitroceramic



Pro Line
KHVI75TC
Induction hobs in vitroceramic



General features

Width	59 cm	75 cm
No. of cooking zones	4 zone touch	4 zone touch
Pan sensor	Yes	Yes
Booster function	Yes	Yes
Bridge function	No	No
Controls	touch	touch
Residual heat indicator	Yes	Yes
Timer with automatic stop	Yes	Yes
Overheating and liquid spill protection	Yes	Yes
Power limiting device	2,8 kW, 3,5 kW o 6 kW	2,8 kW, 3,5 kW o 6 kW
Child safety	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
Zone 02 dimensions and power (standard / booster)	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	7,2 kW	7,2 kW

Extractor

Energy class	-	-
Extractor noise level	-	-
Extractor flow rate	-	-
Grease filter cleaning warning	-	-

Standard

Finish Brass/Chrome	-	-
Finish Black matt	-	-



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

Hoods comparison table

Majestic

AM70

Wall-mounted hood, 70 cm

Majestic

AM76

Wall-mounted hood, 76 cm

Majestic

AM90

Wall-mounted hood, 91,1 cm



General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	70×60×44 cm	76×60×44 cm	91,1×60×44 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	890 m3/h
Maximum power	705 W (AM-70 e AM-76 535 W)	705 W (AM-70 e AM-76 535 W)	705 W (AM-70 e AM-76 535 W)
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes

Extractor data (1-2-3-Intensive)

Power	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W
Pressure	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa
Air flow	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h
Sound rating	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB

Standard

- Finish Brass/Chrome
- Finish Copper/Burnished
- Finish Brushed
- Finish Black matt

Wall-mounted hood, 100 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
100×60×44 cm
15 cm
890 m3/h
705 W (AM-70 e AM-76 535 W)
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Wall-mounted hood, 121,6 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
121,6×60×44 cm
15 cm
890 m3/h
705 W (AM-70 e AM-76 535 W)
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Wall-mounted hood, 151,1 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
151,1×60×44 cm
15 cm
890 m3/h
705 W (AM-70 e AM-76 535 W)
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Wall-mounted hood, 91,1 cm



A
extraction or recirculation
painted steel
anodised aluminium
91,1×56×41 cm
15 cm
1000 m3/h perimeter extraction
345 W
3 + intensive
Yes
LED lighting strip 13W
Optional
Yes
75 - 135 - 220 - 345 W
0 - 0 - 0 - 0 Pa
270 - 380 - 550 - 920 m3/h
35 - 44 - 52 - 62 dB

Hoods comparison table

Panoramagic

APM120

Wall-mounted hood, 121,6 cm

Panoramagic

APM90

Wall-mounted hood, 91,1 cm

Panoramagic

APM120

Wall-mounted hood, 121,6 cm



General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	121,6×56×41 cm	91,1×56×41 cm	121,6×56×41 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	1000 m3/h perimeter extraction	1000 m3/h perimeter extraction	1000 m3/h perimeter extraction
Maximum power	345 W	345 W	345 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	LED lighting strip 13W	LED lighting strip 13W	LED lighting strip 13W
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes

Extractor data (1-2-3-Intensive)

Power	75 - 135 - 220 - 345 W	75 - 135 - 220 - 345 W	75 - 135 - 220 - 345 W
Pressure	0 - 0 - 0 - 0 Pa	0 - 0 - 0 - 0 Pa	0 - 0 - 0 - 0 Pa
Air flow	270 - 380 - 550 - 920 m3/h	270 - 380 - 550 - 920 m3/h	270 - 380 - 550 - 920 m3/h
Sound rating	35 - 44 - 52 - 62 dB	35 - 44 - 52 - 62 dB	35 - 44 - 52 - 62 dB

Standard

Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

Wall-mounted hood, 60 cm

[illegible]

Wall-mounted hood, 70 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium
70×50×35 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Wall-mounted hood, 90 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium
90×50×35 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Wall-mounted hood, 100 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium
100×50×35 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Hoods
comparison table

Nostalgie
AG120
Wall-mounted hood, 120 cm



Nostalgie
AG150
Wall-mounted hood, 150 cm



Nostalgie
ANB90
Wall-mounted hood, 90 cm



General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	120×50×35 cm	150×50×35 cm	90×50×66 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	750 m3/h
Maximum power	355 W	355 W	270 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes

Extractor data (1-2-3-Intensive)

Power	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	159 - 195 - 235 - 270 W
Pressure	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	152 - 305 - 551 - 841 Pa
Air flow	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	330 - 465 - 615 - 752 m3/h
Sound rating	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	44 - 49 - 55 - 59 dB

Standard

- Finish Brass/Chrome
- Finish Copper/Burnished
- Finish Brushed
- Finish Black matt

[illegible]

A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
120×50×66 cm
15 cm
750 m3/h
270 W
3 + intensive
Yes
Front led lights
Optional
Yes
159 - 195 - 235 - 270 W
152 - 305 - 551 - 841 Pa
330 - 465 - 615 - 752 m3/h
44 - 49 - 55 - 59 dB

A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
150×50×66 cm
15 cm
750 m3/h
270 W
3 + intensive
Yes
Front led lights
Optional
Yes
159 - 195 - 235 - 270 W
152 - 305 - 551 - 841 Pa
330 - 465 - 615 - 752 m3/h
44 - 49 - 55 - 59 dB

A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
60×50×36 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes
86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Hoods comparison table

Professional Plus

AGQ70

Wall-mounted hood, 70 cm

Professional Plus

AGQ90

Wall-mounted hood, 90 cm

Professional Plus

AGQ100

Wall-mounted hood, 100 cm



General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	professional stainless steel baffle type	professional stainless steel baffle type	professional stainless steel baffle type
Dimensions	70×50×36 cm	90×50×36 cm	100×50×36 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	890 m3/h
Maximum power	355 W	355 W	355 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes

Extractor data (1-2-3-Intensive)

Power	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W
Pressure	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa
Air flow	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h
Sound rating	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB

Standard

- Finish Brass/Chrome
- Finish Copper/Burnished
- Finish Brushed
- Finish Black matt

Professional Plus

AGQ120

Wall-mounted hood, 120 cm



A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
120×50×36 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes

86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Professional Plus

AGQ150

Wall-mounted hood, 150 cm



A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
150×50×36 cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes

86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

Pro Line

AGK90

Wall-mounted hood, 90 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
90×45×8 cm
15 cm
630 m3/h
180 W
3 + intensive
-
Front led lights
-
Yes

88 - 104 - 129 - 171 W
103 - 223 - 386 - 605 Pa
320 - 400 - 500 - 630 m3/h
40 - 46 - 51 - 55 dB

Pro Line

AGK90

Wall-mounted hood, 90 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
90×45×8 cm
15 cm
630 m3/h
180 W
3 + intensive
-
Front led lights
-
Yes

88 - 104 - 129 - 171 W
103 - 223 - 386 - 605 Pa
320 - 400 - 500 - 630 m3/h
40 - 46 - 51 - 55 dB

Hoods
comparison table

Pro Line
AGK60
Wall-mounted hood, 60 cm



Pro Line
AGK90
Wall-mounted hood, 90 cm



Pro Line
AGK100
Wall-mounted hood, 100 cm



General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	60×45×8 cm	90×45×8 cm	100×45×8 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	630 m3/h	630 m3/h	630 m3/h
Maximum power	180 W	180 W	180 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	–	–	–
Lighting	Front led lights	Front led lights	Front led lights
Remote control	–	–	–
Automatic delayed shutdown	Yes	Yes	Yes

Extractor data (1-2-3-Intensive)

Power	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W
Pressure	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa
Air flow	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h
Sound rating	40 - 46 - 51 - 55 dB	40 - 46 - 51 - 55 dB	40 - 46 - 51 - 55 dB

Standard

- Finish Brass/Chrome
- Finish Copper/Burnished
- Finish Brushed
- Finish Black matt

Pro Line

AGK120

Wall-mounted hood, 100 cm



A
extraction or recirculation
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium
100×45×8 cm
15 cm
630 m3/h
180 W
3 + intensive
–
Front led lights
–
Yes

88 - 104 - 129 - 171 W
103 - 223 - 386 - 605 Pa
320 - 400 - 500 - 630 m3/h
40 - 46 - 51 - 55 dB

IAG90

Built-in hood, 730.5 cm



A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
730.5×410.5xH cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes

86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

IAG120

Built-in hood, 1066 cm



A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
1066×410.5xH cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes

86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

IAG150

Built-in hood, 1366 cm



A
extraction or recirculation
AISI 304 stainless steel
professional stainless steel baffle type
1366×410.5xH cm
15 cm
890 m3/h
355 W
3 + intensive
Yes
Front led lights
Optional
Yes

86 - 153 - 249 - 350 W
355 - 471 - 514 - 539 Pa
270 - 379 - 536 - 890 m3/h
47 - 56 - 64 - 74 dB

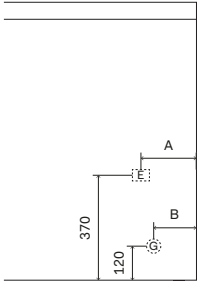
Wiring and mounting diagrams

364 — 365

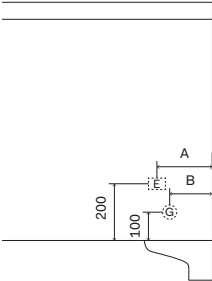
Majestic

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

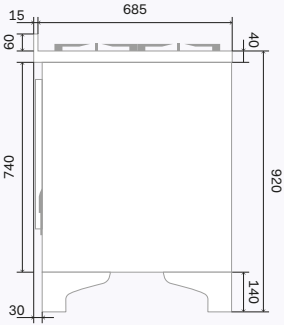
Rear view
- M30



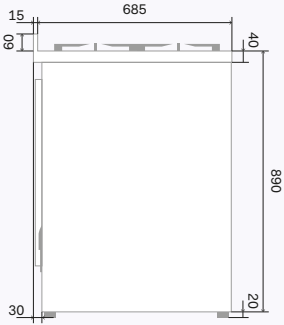
Rear view



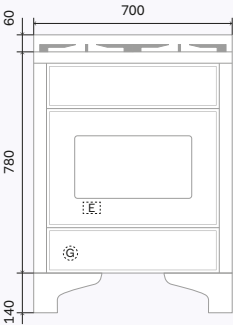
Side view



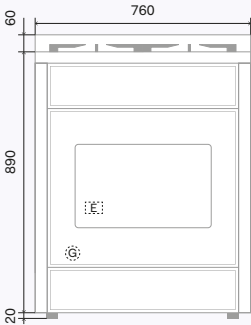
Side view M30



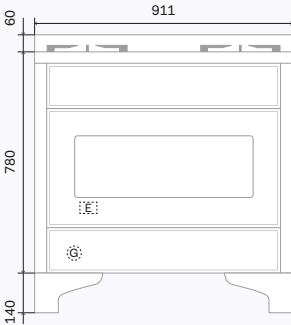
M07



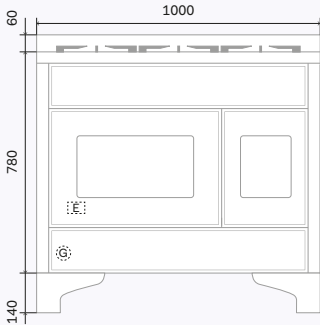
M30



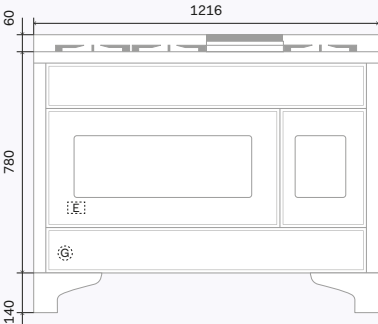
M09



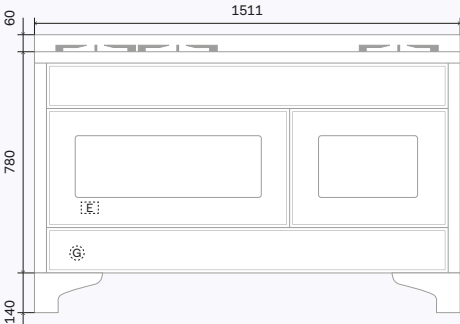
MD10



M12

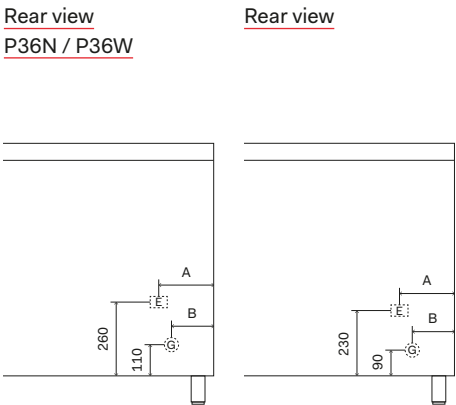


M15

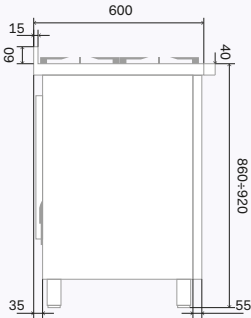


Nostalgie, Professional Plus, Pro Line

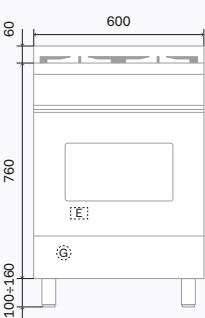
Mod. /mm	A	B
P06N / P06W / L06	130	80
P07N / P07W	190	150
P09N / P09W / L09	240	150
PD09N / PD09W / LD09	140	80
PD10N / PD10W / LD10	140	80
P12N / P12W / L12	225	90
P15N / P15W	200	135
P36N / P36W	200	150



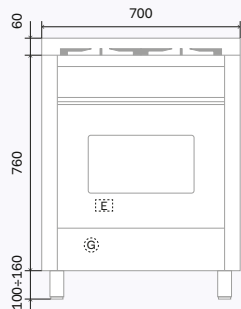
Side view



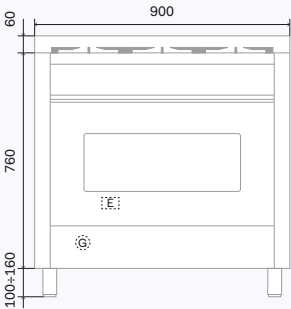
P06N / P06W / L06



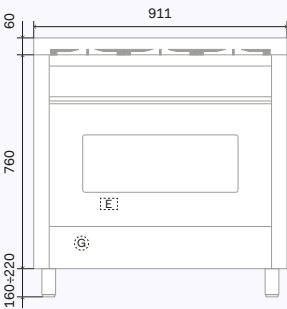
P07N / P07W



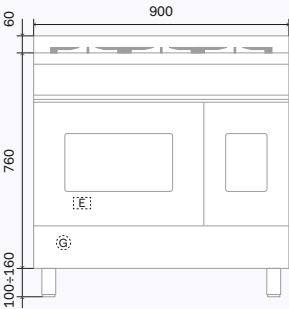
P09N / P09W / L09



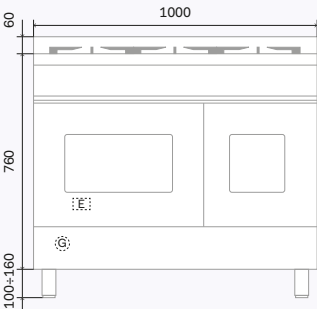
P36N / P36W



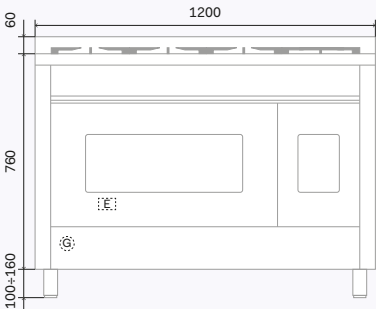
PD09N / PD09W / LD09



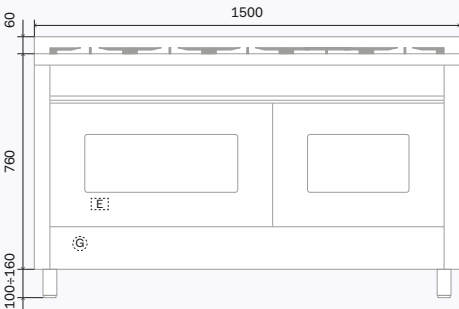
PD10 N / PD10 / LD10



P12N / P12 / L12



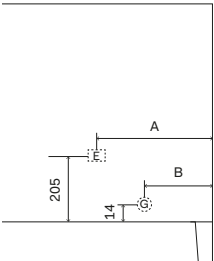
P15N / P15



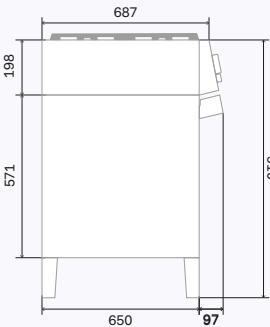
Panoramagic

Mod. /mm	A	B
PM09	455	183
PM12	457	192

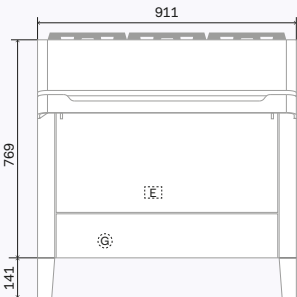
Rear view



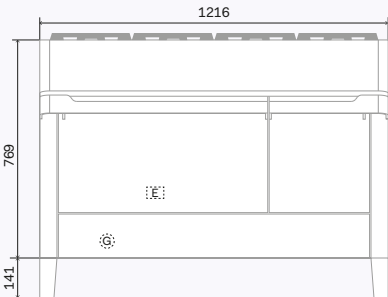
Side view



PM09



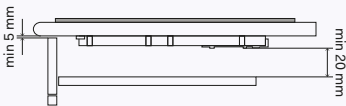
PM12



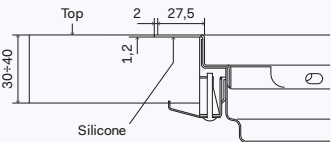
Built-in hobs

Models		Models		Models
KHVI32TC	KHVI45TC	HCPT75D	HCPT125DD	HVI90AGTC
KHVI60TC	KHVI75TC	HCPT95D	HCPT125FDD	
KHVI90TC	HVI364N	HCPT95FD	XLPT90FD	
HVI364	HVI395N			
HVI395				

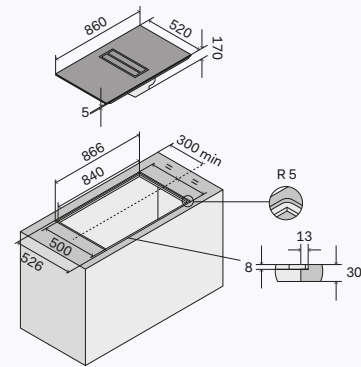
Over-top built-in installation



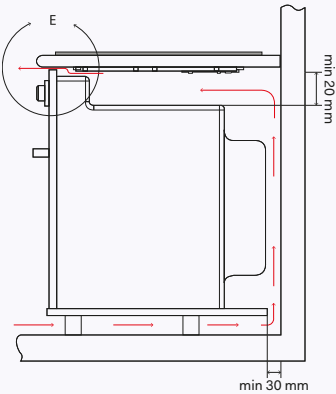
Flush-mounted built-in installation



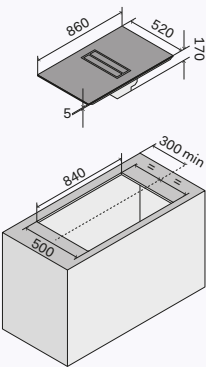
Flush-mounted built-in installation



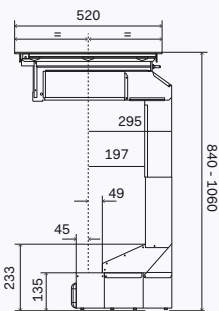
Air circulation



Over-top built-in installation



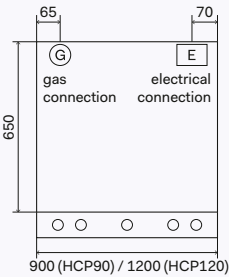
Extractor overall dimensions



Built-in hobs

Models	
HCP906D	HCP9656D
HCP906FD	HCP965FD
HCP1208D	HCP12658D
HCP120FD	HCP1265FD

Over-top built-in installation 90 cm or 120 cm hobs



Notes

ILVE S.p.A.

Via Antoniana 100
35011 Campodarsego
Padua - Italy

T. +39 049 9200990
F. +39 049 9201010

www.ilve.com

Concept and graphics:
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Simona Patat

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