



Built-in appliances

→ 2024



Live, Cook, Love.

Built-in appliances 2024

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ILVE: the company

1

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.



↑ 645GHSW1/BK
Compact triple-purpose oven:
hot air, steam, microwave,
tempered glass, 60 cm, 30-250°C

↑ VM615S/BK
Vacuum drawer,
tempered glass, 60 cm

↑ OV60GPTY/BK
Electric oven, tempered glass,
60 cm, 30-320°C

Styles

— 2

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

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.





↑ HCPMT95D/SS
Stainless steel built-in gas hobs,
90 cm, flat frame

→ OV30PMT3/SS
Electric oven, stainless steel,
76 cm, 30-320°C



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.

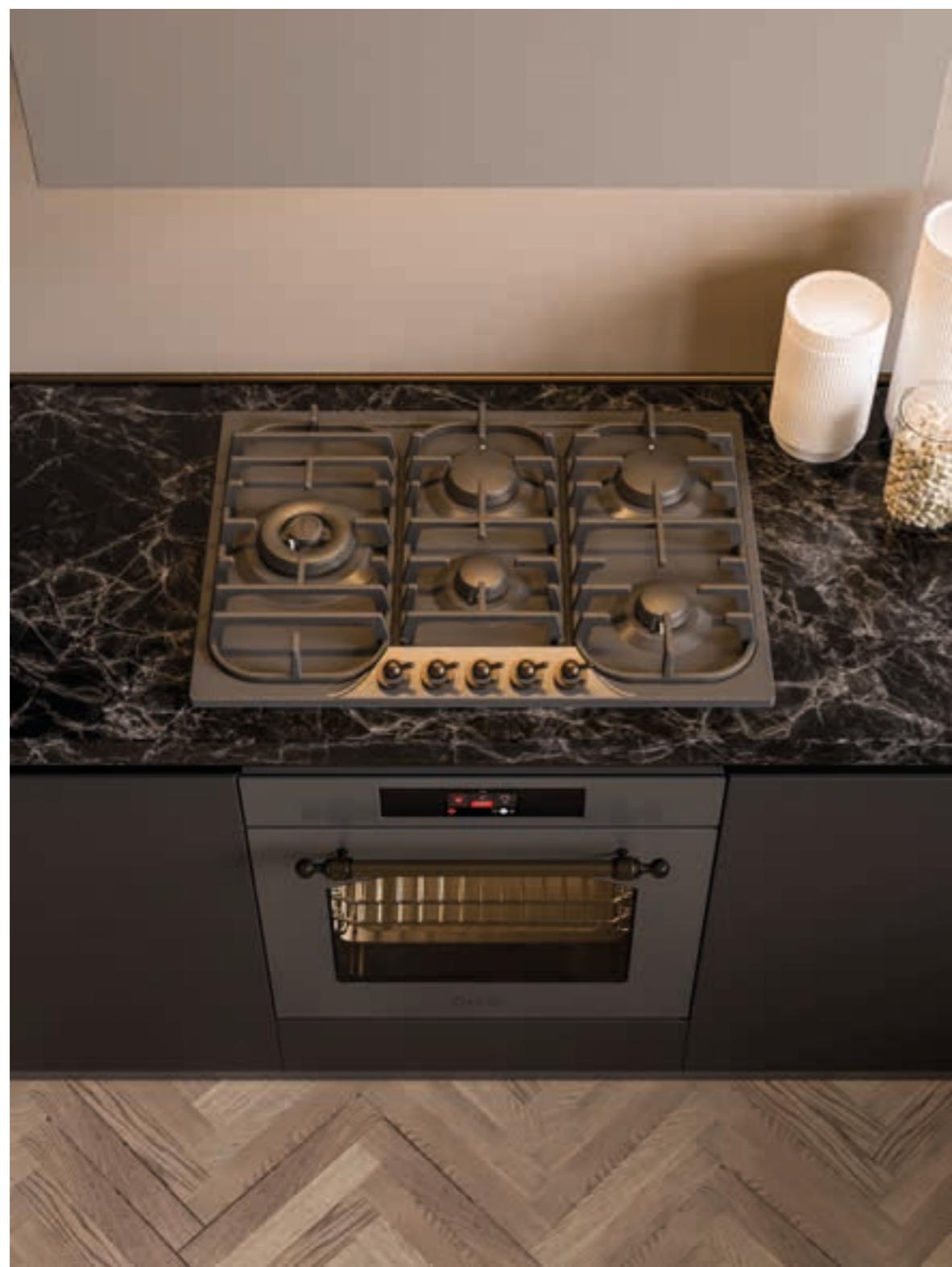


645NHSW1/MGG
Compact triple-purpose oven:
hot air, steam, microwave,
tempered glass, 60 cm, 30-250°C

VM615SC/MG
Vacuum drawer,
tempered glass, 60 cm

OV60NPTY/MGG
Electric oven, tempered glass,
60 cm, 30-320°C

HVI90TCRF/BK
Built-in induction hob
with integrated hood



↑ HCB70SDN/MGB
70 cm built-in gas hob,
enamelled steel

OV601NT3/MGB
Built-in electric oven, painted steel,
60 cm, 30°-320°C

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

VM615SC/BU
Vacuum drawer,
tempered glass, 60 cm

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

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



Professional Plus

The irresistible appeal of technology and performance.



AISI304 steel – the raw material par excellence used in the kitchens of the best restaurants – is the emblem of Professional Plus. A complete system of 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.

← 645GHSW1/BK
Compact triple-purpose oven:
hot air, steam, microwave,
tempered glass, 60 cm, 30-250°C

VM615S/BK
Vacuum drawer,
tempered glass, 60 cm

← OV60GPTY/BK
Electric oven, tempered glass,
60 cm, 30-320°C

HVI90TCRF/BK
Built-in induction hob
with integrated hood



↑ HCPT125FDD/SS
Stainless steel built-in gas hobs
flat frame, 120 cm

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



Product technologies

— 3

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

030 – 031



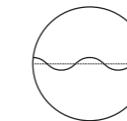
The ovens: grand size and performance.

Whichever oven you choose, you get all the space you need, even for large flow rates. The 60 cm oven has an internal volume of 65 liters and the 80 cm oven offers a capacity 97 litres, up to 114 litres in 30 inch ovens!



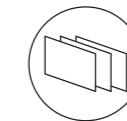
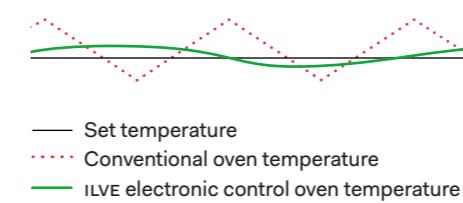
Quick start

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



Precise electronic temperature control

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



Cold door with triple removable glass

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



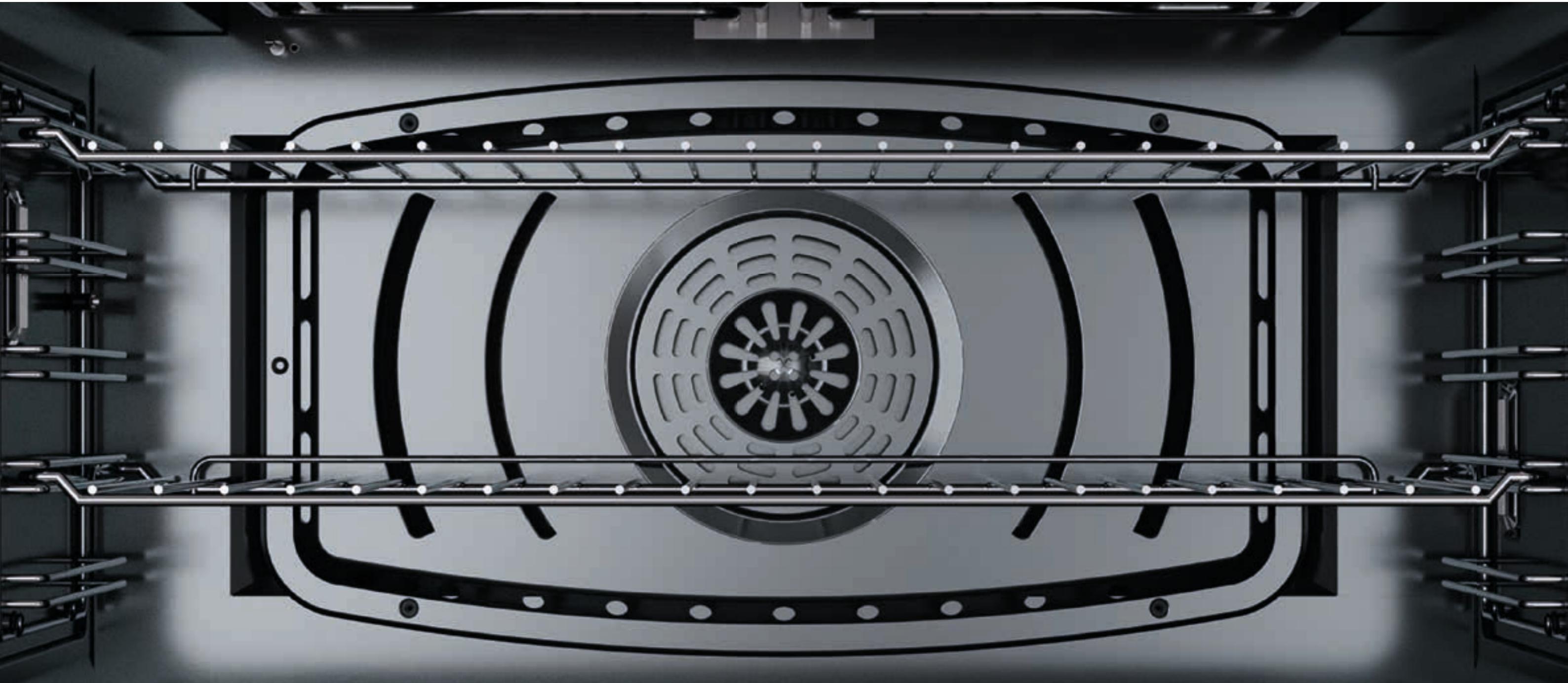
Cooking probe

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



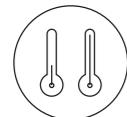
Steam discharge

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



Cooking and control: ovens for haute cuisine.

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



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.



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.



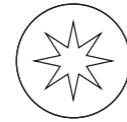
Steam

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



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.



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.



Door with soft closing system

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



Cleaning functions

Various functions are available in ILVE ovens to facilitate the cleaning of the cavity: thanks to high temperatures pyrolysis transforms dirt into ash while hydrolysis or steam softens the incrustations then remove them with a simple cloth.



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 oven. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.

4,3"

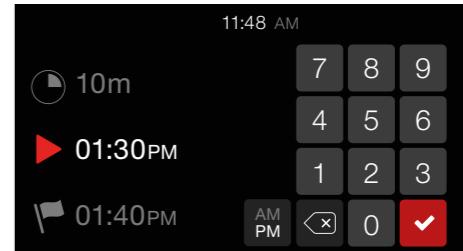
4.3" full touch display

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

See how simple it is to control Majestic



↑ Gradual selection of the oven temperature.



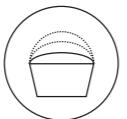
↑ Programming the cooking time.

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).



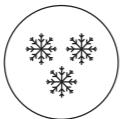
Perfect proofing

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

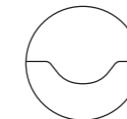
Brings the food to the desired temperature in a slow and progressive way, maintaining its texture, crispness and appearance. It is also possible to program the temperature of ready-to-eat foods.



Freezing: from room temperature to -20°C

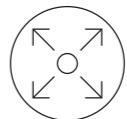
Brings the food to -20°C by freezing it with microcrystalline technology. When it is heated again, there isn't any water, there is no drop in weight and it can be cooked without defrosting.

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.



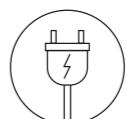
Optimal capacity

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).



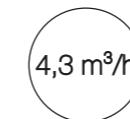
4 sealing levels

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.



Low consumption

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



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).



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.



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 cacciatora, 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.



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.



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 moisture.

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, fatty substances are transformed into a dust easily removable with a damp cloth. In ILVE ovens you can choose between two levels of light or intensive cleaning.



Hydrolytic cleaning cycle

In just 20 minutes it allows you to quickly and easily remove dirt residues. Just add a small amount of water into the cavity and start the function.



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.

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.



Bag sealing

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



Sous Vide Chef

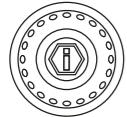
Exclusive functions for marinating, cold infusions and vacuum curing.

Hob technologies

044 – 045

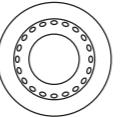


Features of gas hobs.



Gas burners
Dual with power
up to 5 kW

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



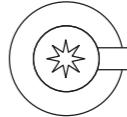
Total Black brass flame
spreader with non-
stick nanotechnological
treatment

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



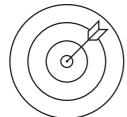
Full size Fry top plate
with 8mm thickness

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.



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.



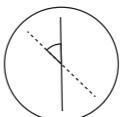
Hob with cast iron pan
supports

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



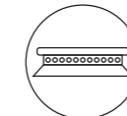
Safety valve

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



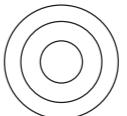
Tilted flame

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

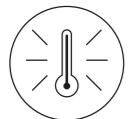
High power burner (4.3 kW). Suitable for woks
and large pots or pans.



Brass flame spreader

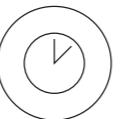
Maximum flame resistance and excellent
durability.

Features of induction hobs.



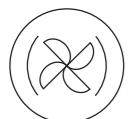
Residual heat indicator

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.



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.



Products catalogue

— 4

052 – 053

Panoramagic

- Ovend
- Built-in gas hobs
- Built-in induction hobs



Ovens

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.



Colours Body



Stainless steel - SS Matt black - MK

Finishes Handles and knobs

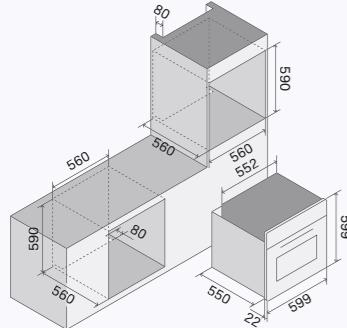


Satin

↑ OV91PMT3/NOP
90 cm Panoramagic built-in electric oven
Matt black with satin finishes

OV60PMT3-MK

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



General features

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

Cavity features

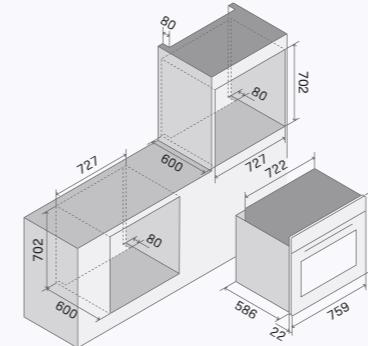
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV30PMT3-MK

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



Matt black – MK

Finishes



Satin

Functions

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

Price

Order code: OV60PMT3-MK

Brushed

Colour range



Matt black – MK

Finishes



Satin

Functions

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

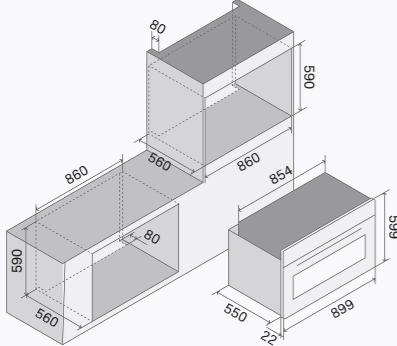
Price

Order code: OV30PMT3-MK

Brushed

OV91PMT3-MK

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 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 |

General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

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

Colour range



Matt black – MK

Finishes



Satin

Functions

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

Colour range



Stainless steel – SS

Finishes



Satin

Functions

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

Price

Order code: OV91PMT3-MK

Brushed

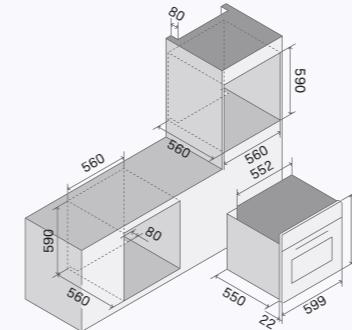
Price

Order code: OV60PMT3

Brushed

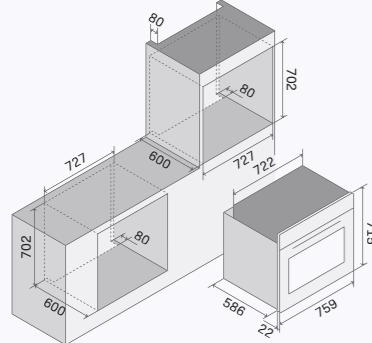
OV60PMT3

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



OV30PMT3

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



General features

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

Cavity features

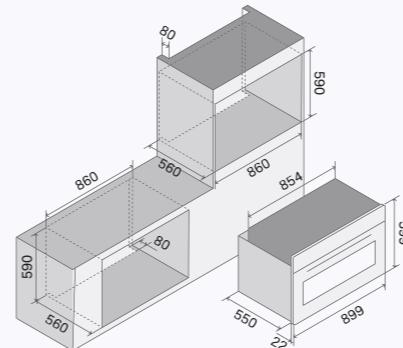
- Muffle with easy clean enamel
- Internal dimensions 64x43,3x41 cm
- Capacity 114 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV91PMT3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 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



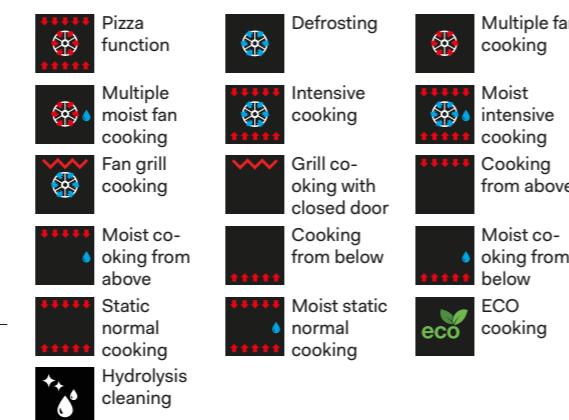
Stainless steel - SS

Finishes



Satin

Functions



Price

Order code: OV30PMT3

Brushed

Colour range



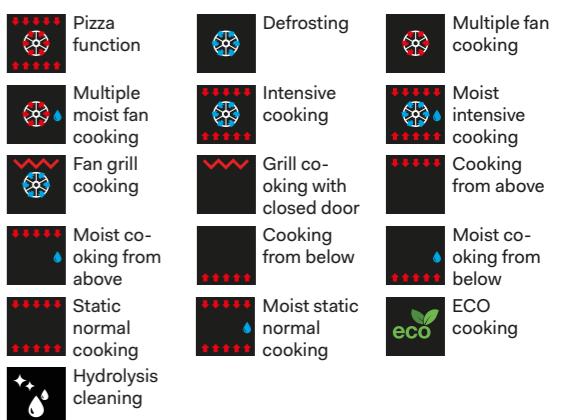
Stainless steel - SS

Finishes



Satin

Functions



Price

Order code: OV91PMT3

Brushed

Built-in gas hobs

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

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



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 |

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 |
| • 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 |

* replace the Fry Top with the KGRFT003 grids (p. 306) for standard use of the two burners

Hob colour range



Stainless steel - SS

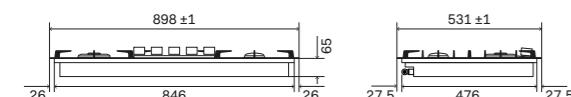
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p.182

Order code: HCPMT95D

Brushed

Hob colour range



Stainless steel - SS

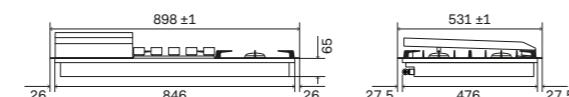
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p.182

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 |

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 |
| • 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 |

General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Fry Top plate in appoggio sulla griglia

Hob colour range



Stainless steel - SS

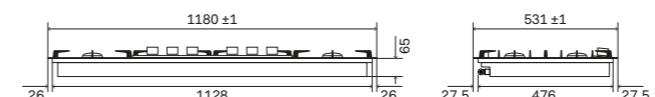
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p.182

Order code: HCPMT125DD

Brushed

HCPMT125FDD

Gas hobs in stainless steel flat frame



Hob colour range



Stainless steel - SS

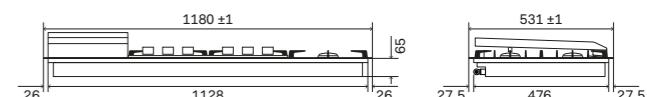
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p.182

Order code: HCPMT125FDD

Brushed

Built-in induction hobs

The Panoramagic induction hobs allow total temperature control and guarantee maximum safety of use. Thanks to the clean and essential aesthetic, they perfectly match the style of the collection, creating a refined mix of simplicity and elegance. They are available in 4 sizes, from 38 cm to two zones up to 90 cm 6 induction zones with a maximum power of 2.1 kW. The largest size is also available with integrated extractor hood and 4 induction zones.



Colors



Glossy black
– BK

↑ HVI90TCRF/BK
89 cm built-in induction hob
4 cooking zones and integrated hood

HCBI382TC

Induction hobs in vitroceramic



General features

- 2 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 3,7 kW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 310×490 mm

Optional
→ p.182

Order code: HCBI382TC

Standard

HCBI604TC

Induction hobs in vitroceramic



General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

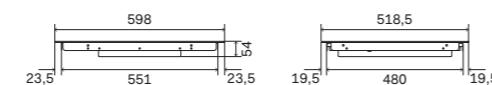
Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 560×490 mm

Optional
→ p.182

Order code: HCBI604TC

Standard

HCBI754TC

Induction hobs in vitroceramic



General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

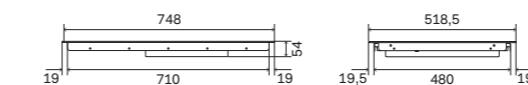
Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 720×490 mm

Optional
→ p.182

Order code: HCBI754TC

Standard

HCBI906TC

Induction hobs in vitroceramic



General features

- 6 zone touch
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 860×490 mm

Optional
→ p.182

Order code: HCBI906TC

Standard

KHVI45TC

Induction hobs in vitroceramic



General features

- 3 touch zones
- Booster function 9 + booster 5,2 kW
- Power limiting device 2,8 kW o 3,5 kW
- Controls touch
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection
- Maximum power 5,2 kW
- Zone 01 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 02 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 03 (standard / booster) Ø 210 mm 1,5 kW / 2 kW

Consumptions standard / booster

- Maximum power 5,2 kW
- Zone 01 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 02 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 03 (standard / booster) Ø 210 mm 1,5 kW / 2 kW

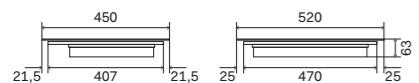
Hob colour range



Glossy
black – BK

Dimensions

Built-in hole size: 430×490 mm



Optional
→ p.182

Order code: KHVI45TC

Standard

HVI90TCRF

Induction hobs in vitroceramic



General features

- 4 zone touch with integrated hood
- Booster function 9 + booster
- Power limiting device 1,4 kW max. 7,4 kW
- Controls slide touch
- Bridge function
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) 190X210 2,1 kW / 3,0 kW

Extractor

- Energy class A+
- Extractor power 165 W
- Extractor noise level 47/66/70 dB
- Extractor flow rate 650 m³/h
- Grease filter cleaning warning Si
- Installation extracting, filtering or filtering in plumbing space

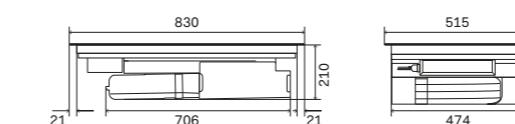
Hob colour range



Glossy
black – BK

Dimensions

Built-in hole size:



Optional
→ p.182

Order code: HVI90TCRF

Standard

072 – 073

Nostalgie

- Ovens
- Built-in gas hobs
- Built-in induction hobs
- Hoods



Ovens

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



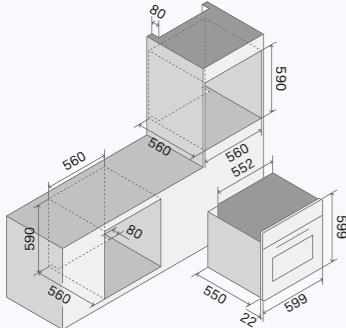
Finishes Knobs, handles



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

OV601NTPY

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



General features

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

Cavity features

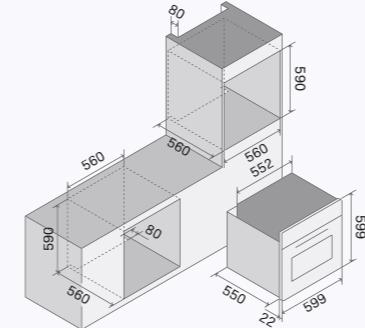
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV601NT3

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

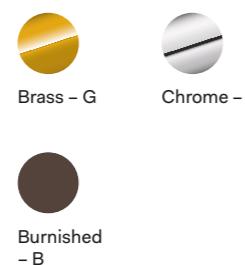
Consumptions

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

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

Price

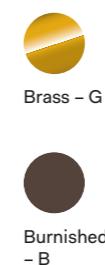
Order code: OV601NTPY

Brass/Chrome/Burnished

Colour range



Finishes



Functions

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

Price

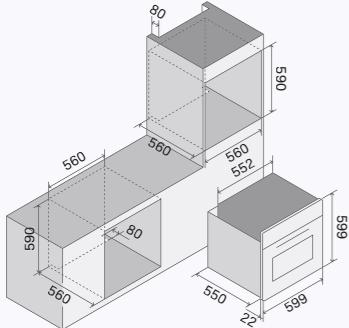
Order code: OV601NT3

Brass/Chrome

Burnished

OV601NL3

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



General features

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

Cavity features

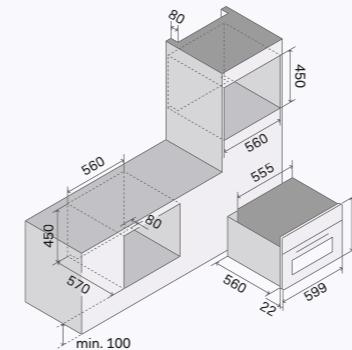
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | 2,45 kW |
|-------------------------------------|---------|
| • 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 |

645NHSW1

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



General features

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

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

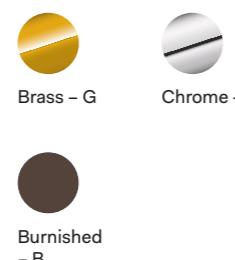
Consumptions

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

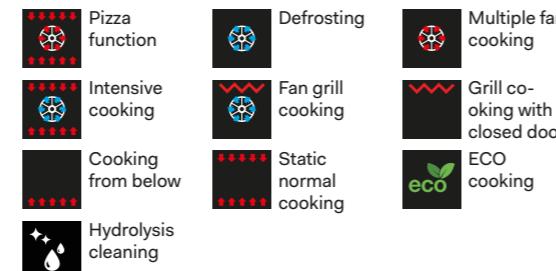
Colour range



Finishes



Functions



Price

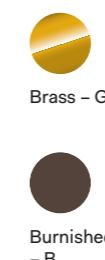
Order code: OV601NL3

Brass/Chrome/Burnished

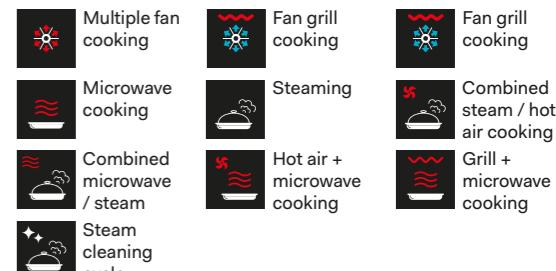
Colour range



Finishes



Functions



Price

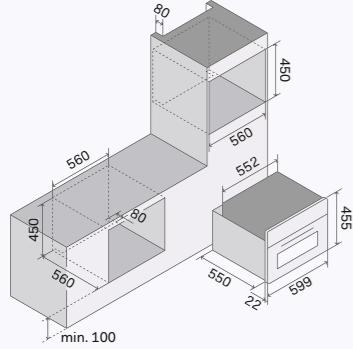
Order code: 645NHSW1

Brass/Chrome

Burnished

645NTZ41

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 with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

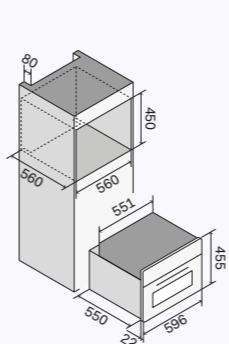
Cavity features

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

Consumptions

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

Built-in blast chiller



General features

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

Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

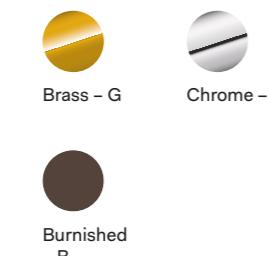
Consumption

- Maximum input: 300 kW

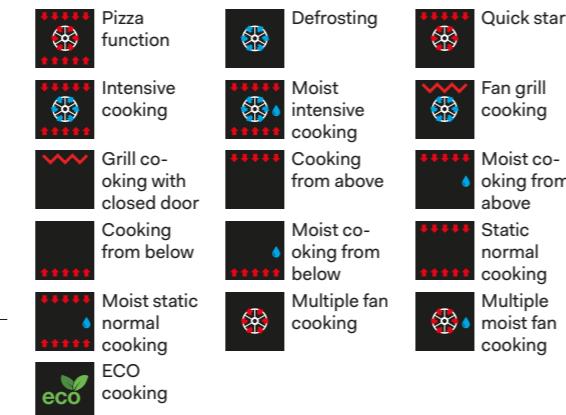
Colour range



Finishes



Functions



Price

Order code: 645NTZ41

Brass/Chrome/Burnished

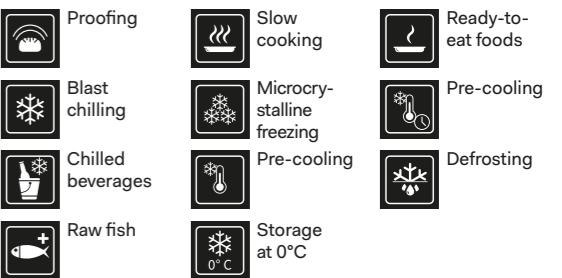
Colours



Finishes



Functions



Price

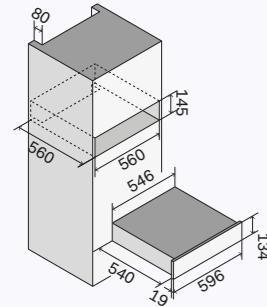
Code: BC645SNTC

Brass/Chrome

Burnished

VM615SC

Vacuum drawer, painted steel, 60 cm



General features

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

Cavity features

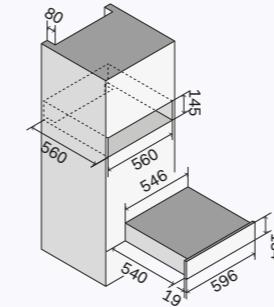
- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

- Maximum input: 240 W

615NWDPP

Heating drawer, Stainless steel or painted steel, 60 cm, 40-80°C



General features

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

Cavity features

- Analogue thermostat
- Internal dimensions 41x50x12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



Functions



Price

Code: VM615SC

Colours



Functions

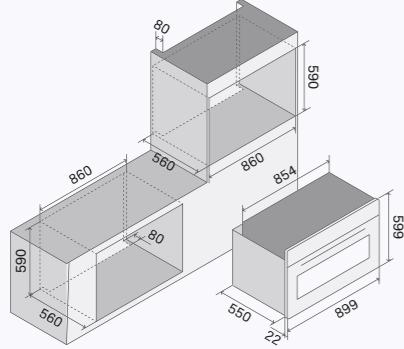


Price

Code: 615NWDPP

OV91NT31

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



General features

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

Cavity features

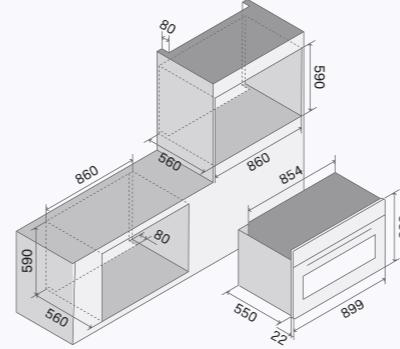
- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

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 |

OV90SNE3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

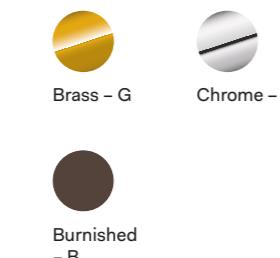
Consumptions

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

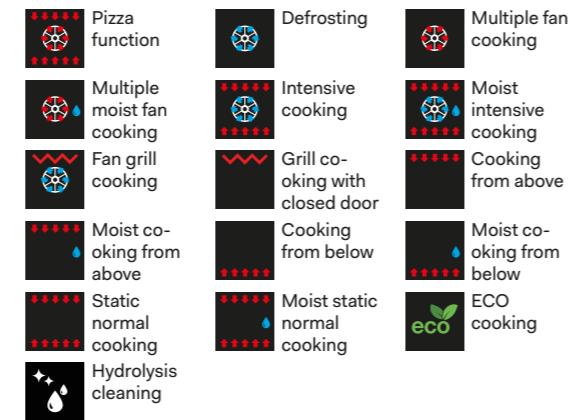
Colour range



Finishes



Functions



Price

Order code: OV91NT31

Brass/Chrome

Burnished

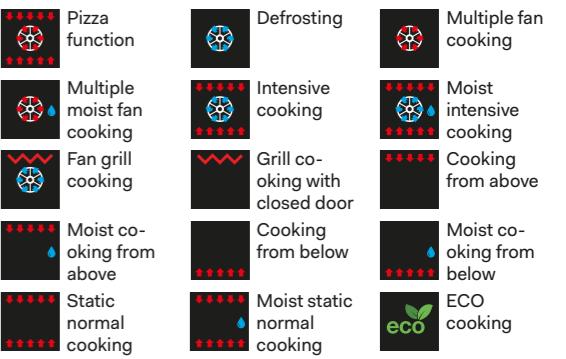
Colour range



Finishes



Functions



Price

Order code: OV90SNE3

Brass/Chrome

CSTARSN



Colors

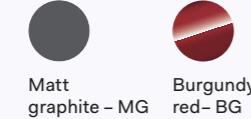
Body



White - WH

Antique white - AW

Stainless steel - SS

Matt graphite - MG
Burgundy red - BG

Finishes

Handles

Brass - G
Burnished - B
Chrome - C

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 41,5x21x41 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

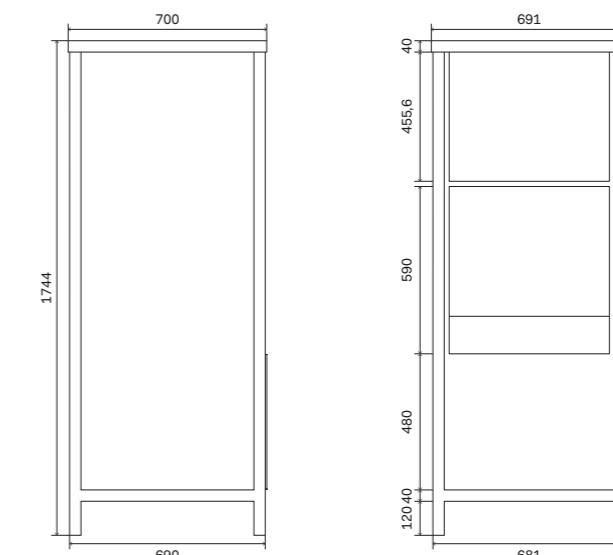
Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

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

Technical drawing and dimensions



Built-in gas hobs

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.



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



Colour range Body



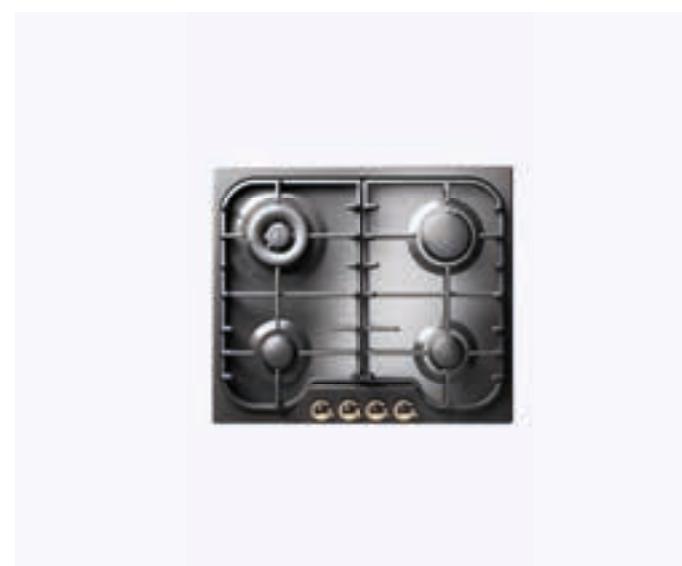
Finishes Knobs



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

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 |

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



Graphite matt - MG

Knob finishes



Burnished - B

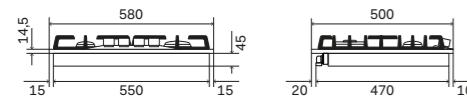
Hob colour range



Brass - G, Chrome - C, Graphite matt - MG, Burnished - B

Dimensions

Built-in hole size: 555×475 mm



Optional
→ p.182

Order code: HCB60CN *

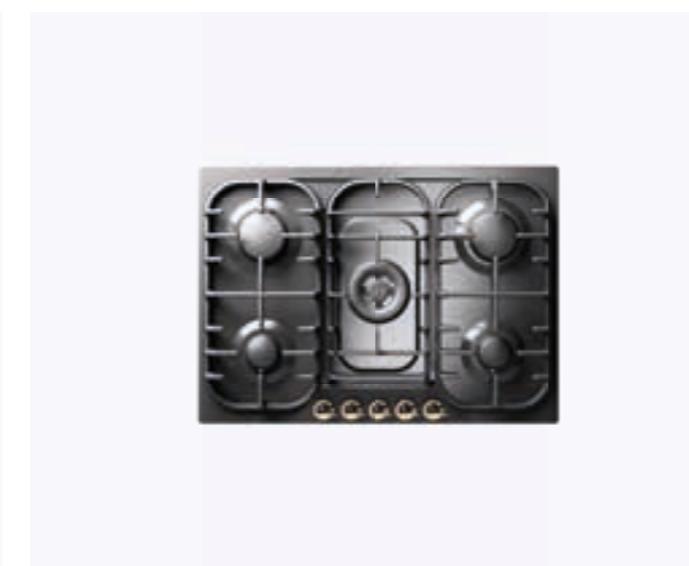
Brass/Chrome

Burnished

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

HCB70CN

Gas hobs in stainless steel or enamelled steel



General features

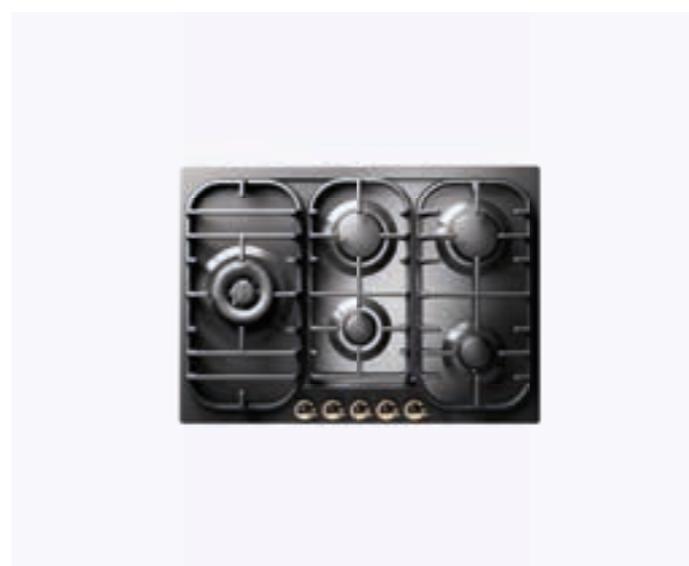
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

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 |

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 |

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

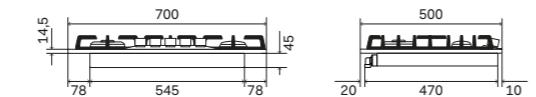
- | | |
|-------------------------------|---------------------|
| • Double ring burner Ø 120 mm | 4,3 kW / 1,8 kW |
| • Large burner Ø 90 mm | 2 x 3 kW / 0,6 kW |
| • Small burner Ø 60 mm | 3 x 1,8 kW / 0,4 kW |

Dimensions

Built-in hole size: 555×475 mm

Dimensions

Built-in hole size: 555×475 mm



Optional
→ p.182

Order code: HCB70CN
Brass/Chrome
Burnished

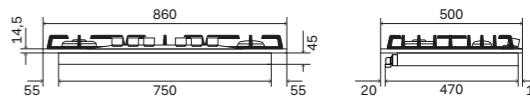
Dimensions
Built-in hole size: 600×475 mm



Optional
→ p.182

Order code: HCB70SDN
Brass/Chrome
Burnished

Dimensions
Built-in hole size: 835×475 mm



Optional
→ p.182

Order code: HCB906CN *
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
- 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

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



Stainless steel - SS

Knob finishes



Brass - G



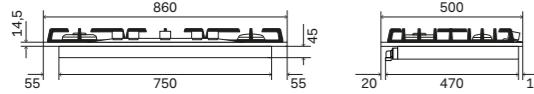
Chrome - C



Burnished - B

Dimensions

Built-in hole size: 835×475 mm



Optional

→ p.182

Order code: HCB90CCN *

Brass/Chrome

Burnished

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

Hob colour range



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Brass - G



Chrome - C



Burnished - B

Dimensions

Built-in hole size: 835×475 mm



Optional

→ p.182

Order code: HCB90FCN *

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
- 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

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.182

Order code: HCB90SDN

Brass/Chrome

Burnished

Buillt-in induction hobs

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

HCBI382TC

Induction hobs in vitroceramic



General features

- 2 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 3,7 kW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

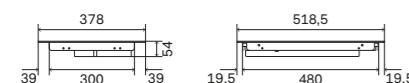
Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy
black – BK



Dimensions

Built-in hole size: 310x490 mm

Optional
→ p.182

Order code: HCBI382TC

Standard

Hob colour range



Glossy
black – BK



Dimensions

Built-in hole size: 560x490 mm

Optional
→ p.182

Order code: HCBI604TC

Standard

HCBI754TC

Induction hobs in vitroceramic



General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

HCBI906TC

Induction hobs in vitroceramic



General features

- 6 zone touch
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy
black – BK

Hob colour range

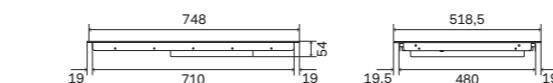


Glossy
black – BK

Hob colour range



Glossy
black – BK



Dimensions

Built-in hole size: 720x490 mm

Optional
→ p.182

Order code: HCBI754TC

Standard



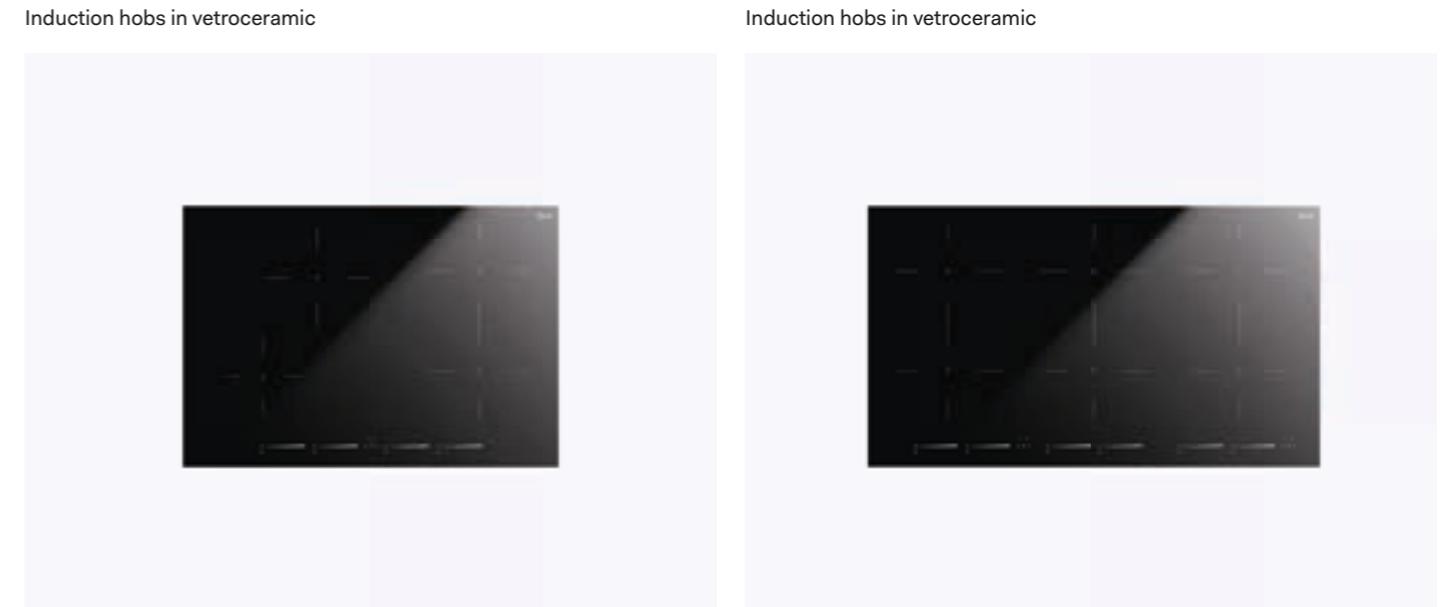
Dimensions

Built-in hole size: 860x490 mm

Optional
→ p.182

Order code: HCBI906TC

Standard



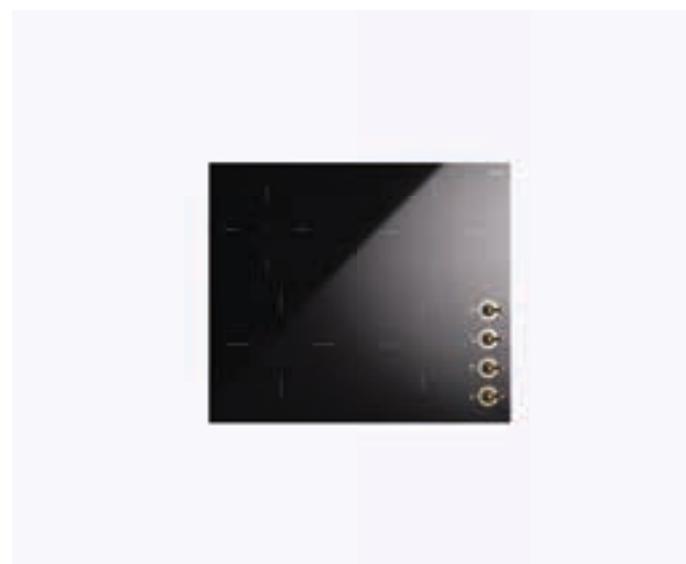
General features

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

HVI364N

Induction hobs in vitroceramic



General features

- 4 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection
- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

Consumptions standard / booster

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

Hob colour range



Glossy black – BK

Knob finishes



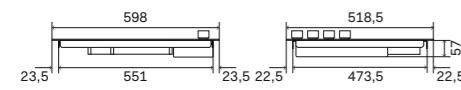
Brass – G



Chrome – C

Dimensions

Built-in hole size: 565×485 mm



Optional
→ p.182

Order code: HVI364N

Brass/Chrome

HVI395N

Induction hobs in vitroceramic



General features

- 5 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection
- Maximum power 10,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 (standard / booster) Ø 250 mm 2,3 kW / 3,0 kW

Consumptions standard / booster

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

Hob colour range



Glossy black – BK

Knob finishes



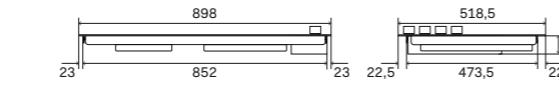
Brass – G



Chrome – C

Dimensions

Built-in hole size: 865×485 mm



Optional
→ p.182

Order code: HVI395N

Brass/Chrome

KHVI45TC

Induction hobs in vitroceramic



General features

- 3 touch zones
- Booster function 9 + booster
- Power limiting device 2,8 kW o 3,5 kW
- Controls touch
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection
- Maximum power 5,2 kW
- Zone 01 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 02 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 03 (standard / booster) Ø 210 mm 1,5 kW / 2 kW

Consumptions standard / booster

- Zone 01 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 02 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 03 (standard / booster) Ø 210 mm 1,5 kW / 2 kW

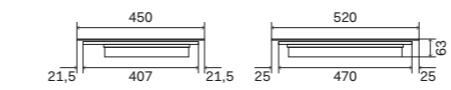
Hob colour range



Glossy black – BK

Dimensions

Built-in hole size: 430×490 mm



Optional
→ p.182

Order code: KHVI45TC

Standard

HVI90TCRF

Induction hobs in vitroceramic



General features

- 4 zone touch with integrated hood
- Booster function 9 + booster
- Power limiting device 1,4 kW max. 7,4 kW
- Controls slide touch
- Bridge function
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop

Consumptions standard / booster

- | | | |
|---|---|-------------------------------------|
| • Maximum power
7,4 kW | • Zone 01 (standard / booster)
190X210 2,1 kW / 3,0 kW | • Energy class A+ |
| • Zone 02 (standard / booster)
190X210 2,1 kW / 3,0 kW | • Zone 03 (standard / booster)
190X210 2,1 kW / 3,0 kW | • Extractor power 165 W |
| • Zone 04 (standard / booster)
190X210 2,1 kW / 3,0 kW | | • Extractor noise level 47/66/70 dB |

Extractor

- Extractor flow rate 650 m³/h
- Grease filter cleaning warning Si
- Installation extracting, filtering or filtering in plumbing space

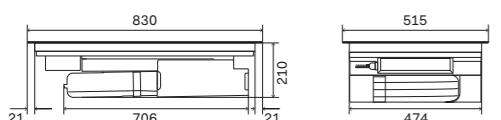
Hob colour range



Glossy black – BK

Dimensions

Built-in hole size:



Optional
→ p.182

Order code: HVI90TCRF

Standard



Professional Plus

- Ovens
- Built-in gas hobs
- Built-in induction hobs
- Hoods

→ HVI90TCRF
90 cm built-in induction hob 4 zones
with integrated hood

→ CSTAR/BK
Professional Plus Star column
Glossy black glass and matt black
handles

→ R91SCD/BK
Cross-door refrigerator
Matt graphite and matt black
handles



Ovens

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.



Colors Body



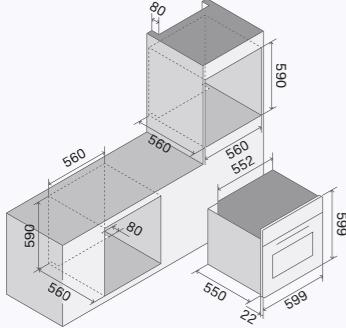
Finishes Knobs, handles



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

OV601GTPY

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



General features

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

Cavity features

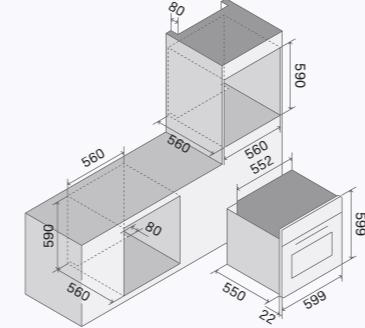
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV601GT3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 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



Matt black

Functions

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

Price

Order code: OV601GTPY

Black matt

Colour range



Glossy black - BK

Finishes



Matt black

Functions

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

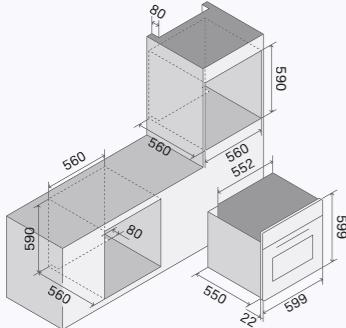
Price

Order code: OV601GT3

Black matt

OV601GL3

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



General features

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

Cavity features

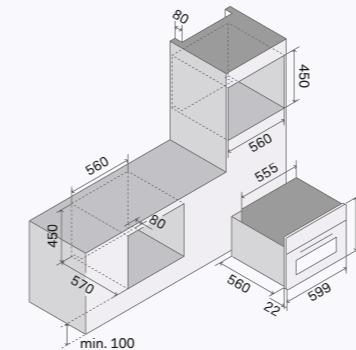
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | 2,45 kW |
|-------------------------------------|---------|
| • 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 |

645GHSW1

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



General features

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

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

- | | 3,4 kW |
|----------------------------|--------|
| • 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



Matt black

Functions

- | | | |
|---------------------|-----------------------|--------------------------------|
| Pizza function | Defrosting | Multiple fan cooking |
| Intensive cooking | Fan grill cooking | Grill cooking with closed door |
| Cooking from below | Static normal cooking | ECO cooking |
| Hydrolysis cleaning | | |

Colour range



Glossy black - BK

Finishes



Matt black

Functions

- | | | |
|----------------------------|-----------------------------|----------------------------------|
| Multiple fan cooking | Fan grill cooking | Grill ventilato |
| Microwave cooking | Steaming | Combined steam / hot air cooking |
| Combined microwave / steam | Hot air + microwave cooking | Grill + microwave cooking |
| Steam cleaning cycle | | |

Price

Order code: OV601GL3

Black matt

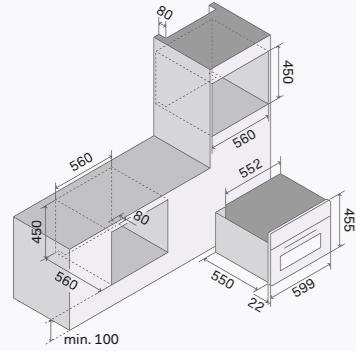
Price

Order code: 645GHSW1

Black matt

645GTZ41

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 with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

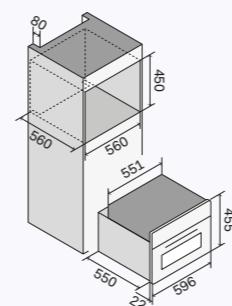
- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge controlled with dry or moist cooking option
- Thermostat with electronic probe

Consumptions

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

BC645STC

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



Matt black

Functions

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

Price

Order code: 645GTZ41

Black matt

Colours



Glossy black – BK

Finishes



Matt black

Functions

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

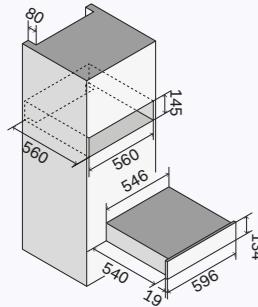
Price

Code: BC645STC

Nero opaco

VM615S

Built-in vacuum drawer, glass, 60 cm



General features

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

Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

- Maximum input: 240 W

General features

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

Cavity features

- Analogue thermostat
- Internal dimensions 41x50x12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



Glossy
black - BK

Functions



Colours



Glossy
black - BK

Functions



Price

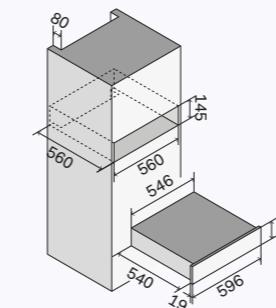
Code: VM615S

Price

Code: 615GWDPP

615GWDPP

Built-in heated drawer, stainless steel, 60 cm, 40-80°C

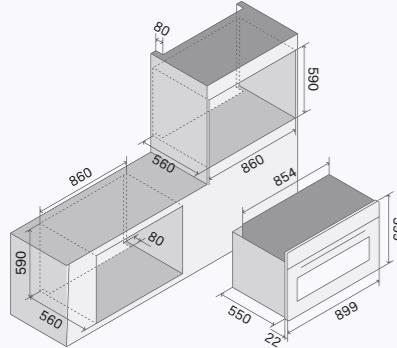


Consumption

- Maximum input: 400 W

OV91STCT3

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



General features

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

Cavity features

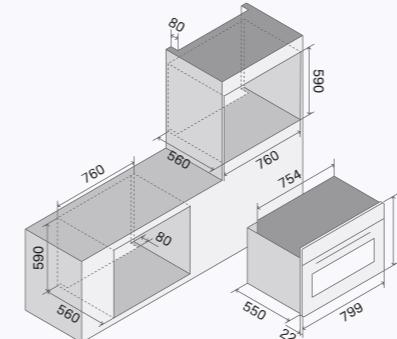
- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

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 |

OV80STCT3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 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



Matt black

Functions

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

Colour range



Glossy black – BK

Finishes



Matt black

Functions

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

Price

Order code: OV91STCT3

Black matt

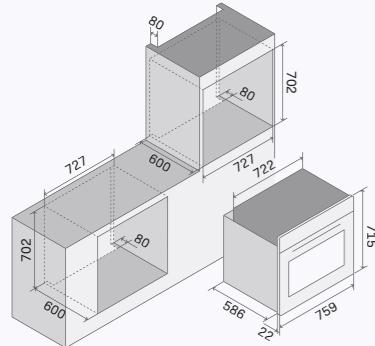
Price

Order code: OV80STCT3

Black matt

OV30STCT3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



Matt black

Functions

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

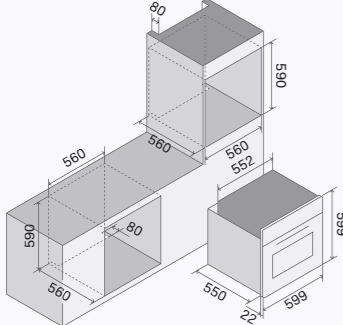
Price

Order code: OV30STCT3

Black matt

OV601STPY

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



General features

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

Cavity features

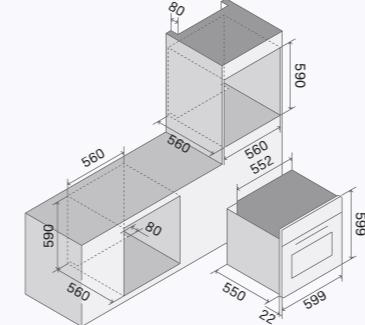
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV601ST3

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



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

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

Colour range



Stainless steel – SS

Finishes



Satin

Functions

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

Price

Order code: OV601STPY

Brushed

Colour range



Stainless steel – SS

Finishes



Satin

Functions

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

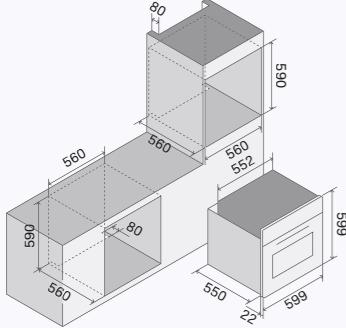
Price

Order code: OV601ST3

Brushed

OV601SL3

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



General features

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

Cavity features

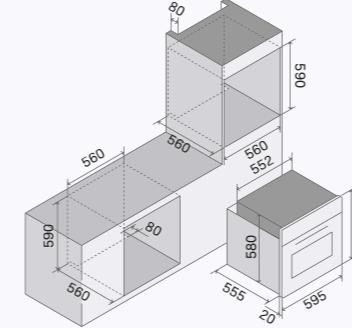
- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

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

OV60SMPVS1

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
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 47,5x35x41 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

- | | | | | | |
|--|---------------------|--|-----------------------|--|--------------------------------|
| | Pizza function | | Defrosting | | Multiple fan cooking |
| | Intensive cooking | | Fan grill cooking | | Grill cooking with closed door |
| | Cooking from below | | Static normal cooking | | ECO cooking |
| | Hydrolysis cleaning | | | | |

Colour range



Stainless steel - SS

Finishes



Satin

Functions

- | | | | | | |
|--|--------------------------------|--|----------------------|--|--------------------|
| | Pizza function | | Intensive cooking | | Fan grill cooking |
| | Grill cooking with closed door | | Cooking from above | | Cooking from below |
| | Static normal cooking | | Multiple fan cooking | | Internal light |

Price

Order code: OV601SL3

Brushed

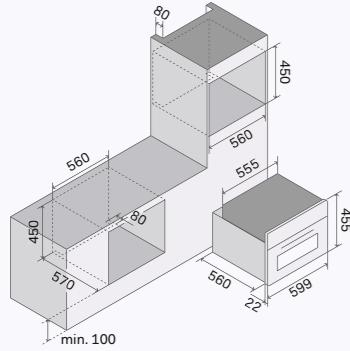
Price

Order code: OV60SMPVS1

Brushed

645SHSW1

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 halogen internal light
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

Cavity features

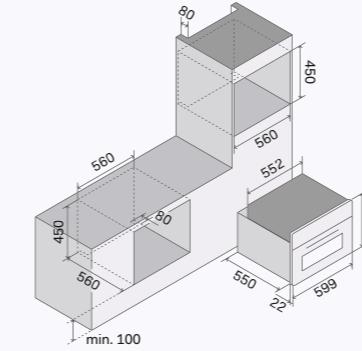
- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

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

645SZT41

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 with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

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

Consumptions

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

Colour range



Stainless steel – SS

Finishes



Satin

Functions

- | | | | | | |
|--|----------------------------|--|-----------------------------|--|----------------------------------|
| | Multiple fan cooking | | Fan grill cooking | | Grill ventilato |
| | Microwave cooking | | Steaming | | Combined steam / hot air cooking |
| | Combined microwave / steam | | Hot air + microwave cooking | | Grill + microwave cooking |
| | Steam cleaning cycle | | | | |

Price

Order code: 645SHSW1

Brushed

Colour range



Stainless steel – SS

Finishes



Satin

Functions

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

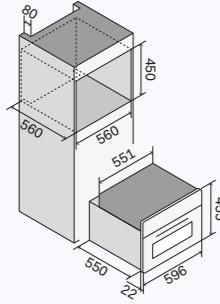
Price

Order code: 645SZT41

Brushed

BC645SLTC

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

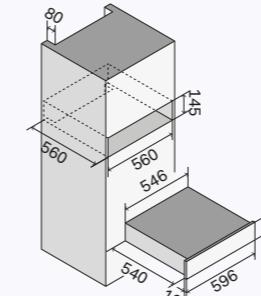
- AISI 304 stainless steel muffle
- Capacity 40 L

Consumption

- Maximum input: 300 kW

VM615SL

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



General features

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

Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

- Maximum input: 240 W

Colours



Stainless steel - SS

Finishes



Satin

Functions

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

Price

Code: BC645SLTC

Nero opaco

Colours



Stainless steel - SS

Functions

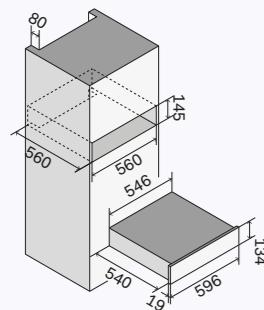
	Vacuum packing in bags		Sous Vide Chef		Bag sealing
	Vacuum packing in containers				

Price

Code: VM615SL

615SWDPP

Heating drawer, Stainless steel, 60 cm, 40-80°C



General features

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

Cavity features

- Analogue thermostat
- Internal dimensions 41x50x12 mm
- Capacity 25 L

Consumption

- Maximum input: 400 W

Colours



Stainless
steel – SS

Functions



Internal
light

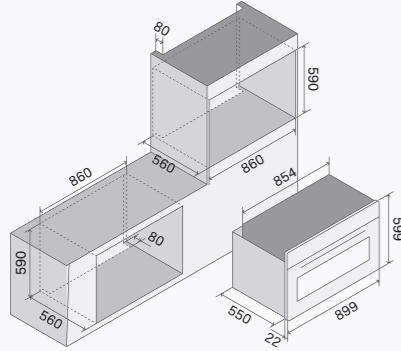
Price

Code: 615SWDPP



OV91ST31

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



General features

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

Cavity features

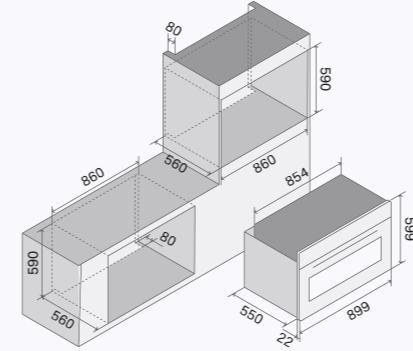
- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

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 |

OV90SM3

80 cm multi-function oven, stainless steel, 90 cm, 50-250°C



General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 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

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

Price

Order code: OV91ST31

Brushed

Colour range



Stainless steel - SS

Finishes



Satin

Functions

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

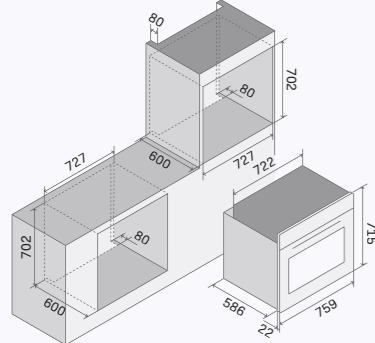
Price

Order code: OV90SM3

Brushed

OV30ST31

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



General features

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

Cavity features

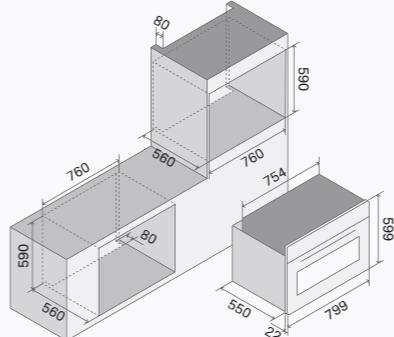
- Muffle with easy clean enamel
- Internal dimensions 64x43,3x41 cm
- Capacity 114 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

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 |

OV80SM3

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 with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 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



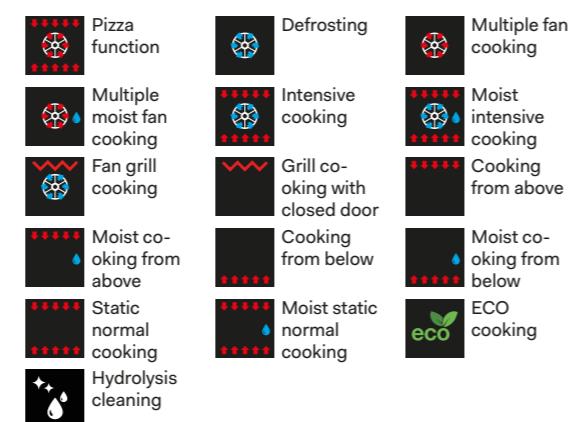
Stainless steel - SS

Finishes



Satin

Functions



Price

Order code: OV30ST31

Brushed

Colour range



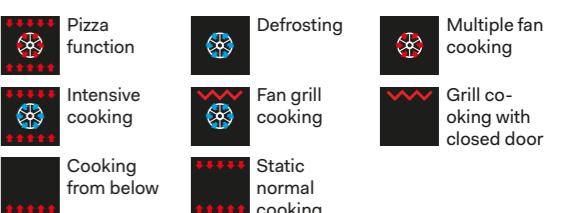
Stainless steel - SS

Finishes



Satin

Functions



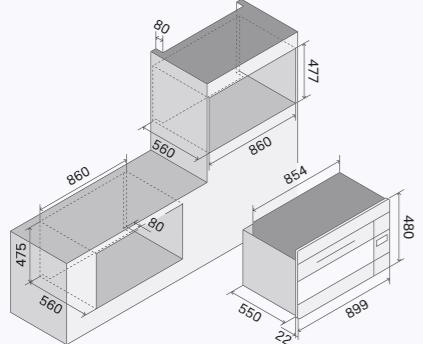
Price

Order code: OV80SM3

Brushed

OV948SLE3

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



General features

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

Cavity features

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

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • 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

	Pizza function		Defrosting		Multiple fan cooking
	Intensive cooking		Fan grill cooking		Grill cooking with closed door
	Cooking from above		Cooking from below		Static normal cooking
	ECO cooking				

Price

Order code: OV948SLE3

Brushed



CSTAR



Colors

Body



Stainless steel – SS

Code: CSTAR/SS

Satin

Finishes

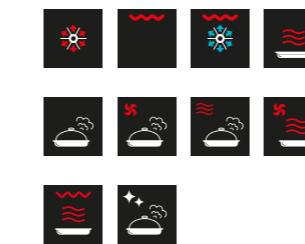
Handles



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 41,5x21x41 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

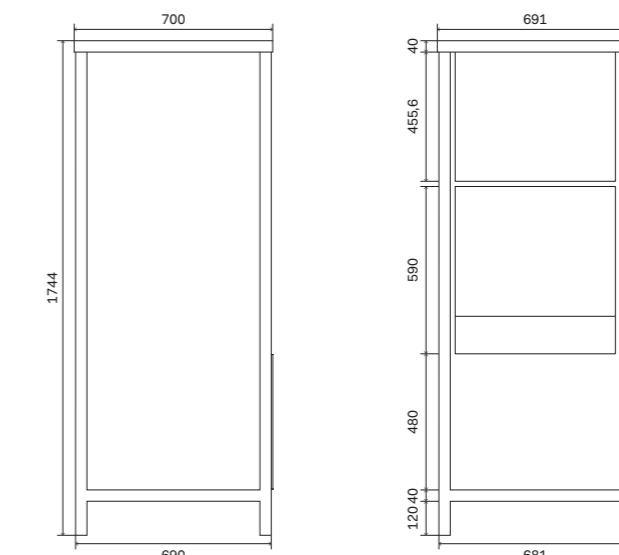
Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

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

Technical drawing and dimensions



CSTARBK



Colors

Body



Glossy black
– BK

Finishes

Handles



Matt black

Code: CSTARBK

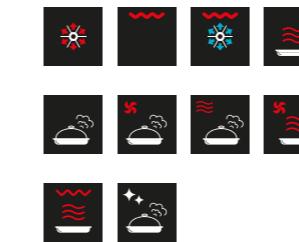
Matt black



WINNER

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 41,5x21x41 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

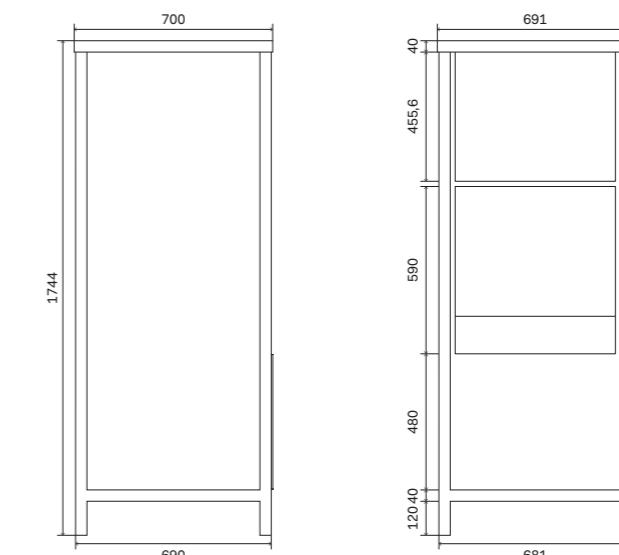
Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

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

Technical drawing and dimensions



Built-in gas hobs

Professional Plus hobs guarantee perfect heat regulation and distribution for every type of recipe. They are available in elegant, durable black glass or in professional steel, built-in with a flush-mounted trim, free-standing or semi-recessed, from 30 cm up to 120 cm. The steel hobs feature a total black finish and non-stick nanotechnology treatment for the burners, which in the dual version reach up to 4.5 kW.



Colors Body



Inox - SS



Glossy black - BK

Furniture Knobs



Satin



Matt black

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

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 |

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.182

Order code: HCPT75D

Brushed

Hob colour range



Stainless steel - SS

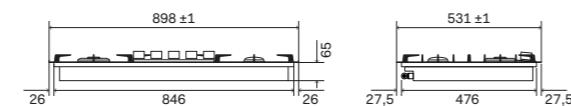
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p.182

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

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 |

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

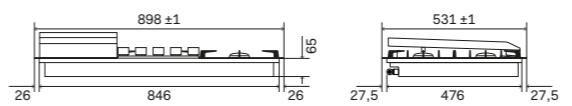
Knob finishes



Satin

Dimensions

Built-in hole size: 860×490 mm



Optional
→ p.182

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

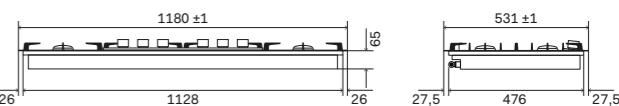
Knob finishes



Satin

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p.182

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
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Fry Top plate in appoggio sulla griglia

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 |

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

Hob colour range



Glossy black - BK

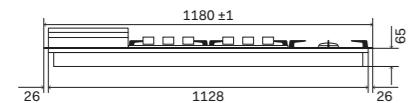
Knob finishes



Matt black

Dimensions

Built-in hole size: 1140×490 mm



Optional
→ p.182

Order code: HCPT125FDD

Brushed

Dimensions

Built-in hole size: 270×480 mm



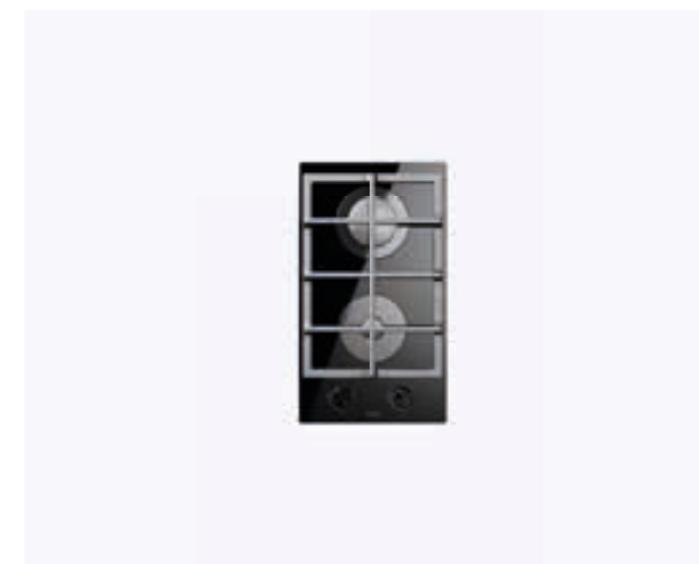
Optional
→ p.182

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 |

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



Matt black

Hob colour range



Glossy black - BK

Knob finishes



Matt black

Dimensions

Built-in hole size: 270×480 mm



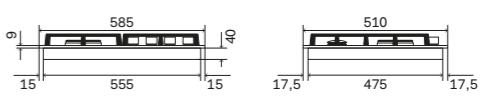
Optional
→ p.182

Order code: HCG30K

Black matt

Dimensions

Built-in hole size: 560×480 mm



Optional
→ p.182

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 |

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



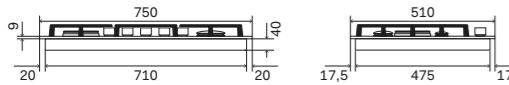
Glossy black – BK



Matt black

Dimensions

Built-in hole size: 720×480 mm



Optional
→ p.182

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 |

HCS30CK

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

HCS30K

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



SS



Satin

Hob colour range



SS



Satin

Dimensions

Built-in hole size: 860×480 mm



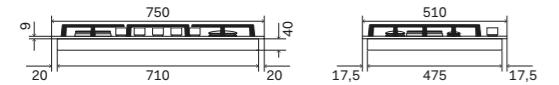
Glossy black – BK



Matt black

Dimensions

Built-in hole size: 720×480 mm



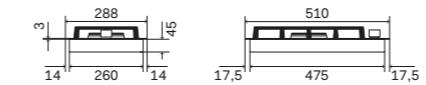
Optional
→ p.182

Order code: HCG90SCK

Black matt

Dimensions

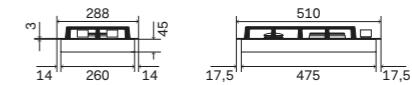
Built-in hole size: 270×480 mm



Optional
→ p.182

Order code: HCS30CK

Brushed

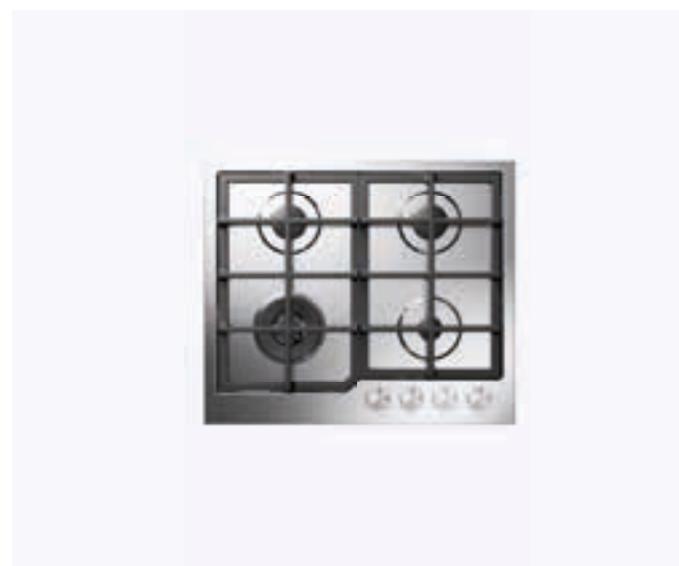


Order code: HCS30K

Brushed

HCS60CK

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
- Ø 65 mm 2 x 1,75 kW / 0,7 kW

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

General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

Consumptions

- Auxiliary burner Ø 40 mm 1 kW / 0,45 kW
- Double ring burner Ø 120 mm 4 kW / 1,8 kW
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

Hob colour range



Stainless
steel - SS

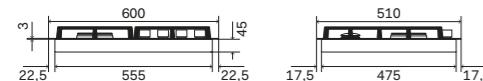
Knob finishes



Satin

Dimensions

Built-in hole size: 560×480 mm



Optional
→ p.182

Order code: HCS60CK

Brushed

HCS75SCK

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
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

Consumptions

- Auxiliary burner Ø 40 mm 1 kW / 0,45 kW
- Double ring burner Ø 120 mm 4 kW / 1,8 kW
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

HCS90SCK

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
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

Consumptions

- Auxiliary burner Ø 40 mm 1 kW / 0,45 kW
- Double ring burner Ø 120 mm 4 kW / 1,8 kW
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover
- Ø 95 mm 3 kW / 1 kW
- Large burner Ø 95 mm 3 kW / 1 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

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

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
- Ø 90 mm 3 x 3 kW / 0,6 kW

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

Order code: HCP9656D

Brushed

Optional
→ p.182

Order code: HCS75SCK

Brushed

Order code: HCS90SCK

Brushed

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

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 |

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 |

* replace the Fry Top with the KGRFT002 grids (p. 306) for standard use of the two burners

Hob colour range



Stainless
steel - SS

Knob finishes



Satin

Hob colour range



Stainless
steel - SS

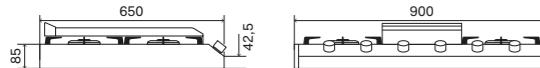
Knob finishes



Satin

Dimensions

Built-in hole size:



Optional
→ p.182

Order code: HCP965FD

Brushed

Dimensions

Built-in hole size:



Optional
→ p.182

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

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 |

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 |

* replace the Fry Top with the KGRFT002 grids (p. 306) for standard use of the two burners

Hob colour range



Stainless
steel - SS

Knob finishes



Satin

Hob colour range



Stainless
steel - SS

Knob finishes



Satin

Dimensions

Built-in hole size:



Optional
→ p.182

Order code: HCP1265FD

Brushed

HCP906D

Gas hobs in stainless steel free standing



Optional
→ p.182

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
- 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

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

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
- 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

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

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

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

* replace the Fry Top with the KGRFT002 grids (p. 306) for standard use of the two burners

Hob colour range



Stainless
steel - SS

Knob finishes



Satin

Hob colour range



Stainless
steel - SS

Knob finishes



Satin

Dimensions

Built-in hole size:



Dimensions

Built-in hole size:



Order code: HCP90FD

Brushed

Optional
→ p.182

Order code: HCP1208D

Brushed

Optional
→ p.182

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

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

* replace the Fry Top with the KGRFT002 grids (p. 306) for standard use of the two burners

Hob colour range



Stainless
steel - SS

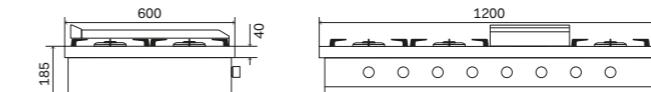
Knob finishes



Satin

Dimensions

Built-in hole size:



Order code: HCP120FD

Brushed

Optional
→ p.182

Built-in induction hobs

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

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

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



Colors



Glossy black
– BK

↑ HVI90AGTC
Professional Plus 90 cm built-in hob
5 induction zones with knobs
Glossy black

HCBI382TC

Induction hobs in vitroceramic



General features

- 2 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 3,7 kW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 310×490 mm

Optional
→ p.182

Order code: HCBI382TC

Standard

Hob colour range



Glossy black – BK



Dimensions

Built-in hole size: 560×490 mm

Optional
→ p.182

Order code: HCBI604TC

Standard

HCBI754TC

Induction hobs in vitroceramic



General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

HCBI906TC

Induction hobs in vitroceramic



General features

- 6 zone touch
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy black – BK

Hob colour range

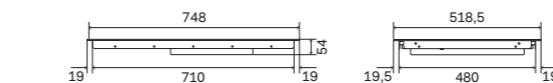


Glossy black – BK

Hob colour range



Glossy black – BK



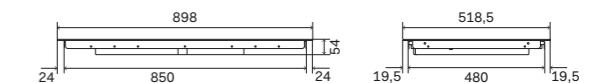
Dimensions

Built-in hole size: 720×490 mm

Optional
→ p.182

Order code: HCBI754TC

Standard



Dimensions

Built-in hole size: 860×490 mm

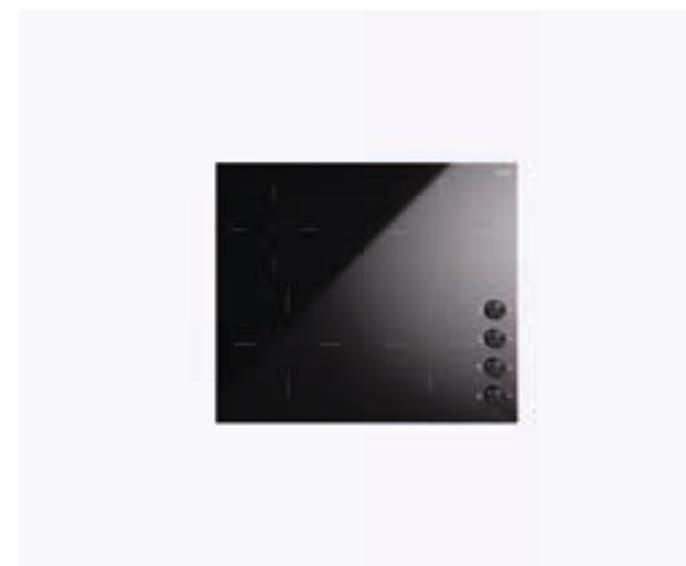
Optional
→ p.182

Order code: HCBI906TC

Standard

HVI364

Induction hobs in vitroceramic



General features

- 4 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection
- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

Consumptions standard / booster

- Zone 05 (standard / booster) Ø 250 mm 2,3 kW / 3,0 kW
- Zone 06 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 07 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 08 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 09 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 10 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

Hob colour range



Glossy black – BK

Knob finishes



Matt black

Dimensions

Built-in hole size: 565×485 mm



Optional
→ p.182

Order code: HVI364

Black matt

HVI395

Induction hobs in vitroceramic



General features

- 5 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection
- Maximum power 10,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 (standard / booster) Ø 250 mm 2,3 kW / 3,0 kW

Consumptions standard / booster

- Zone 06 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 07 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 08 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 09 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 10 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

Hob colour range



Glossy black – BK

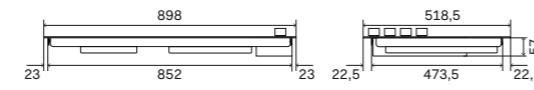
Knob finishes



Matt black

Dimensions

Built-in hole size: 865×485 mm



Optional
→ p.182

Order code: HVI395

Black matt

KHVI45TC

Induction hobs in vitroceramic



General features

- 3 touch zones
- Booster function 9 + booster
- Power limiting device 2,8 kW o 3,5 kW
- Controls touch
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection
- Maximum power 5,2 kW
- Zone 01 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 02 (standard / booster) Ø 145 mm 1,2 kW / 1,6 kW
- Zone 03 (standard / booster) Ø 210 mm 1,5 kW / 2 kW

Consumptions standard / booster

- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 06 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 07 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 08 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 09 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 10 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

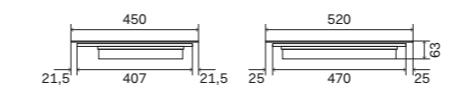
Hob colour range



Glossy black – BK

Dimensions

Built-in hole size: 430×490 mm



Optional
→ p.182

Order code: KHVI45TC

Standard

HVI90TCRF

Induction hobs in vitroceramic



General features

- 4 zone touch with integrated hood
- Booster function 9 + booster
- Power limiting device 1,4 kW max. 7,4 kW
- Controls slide touch
- Bridge function
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop

Consumptions standard / booster

- | | | |
|--|---|-------------------------------------|
| • Maximum power 7,4 kW | • Zone 01 (standard / booster) 190X210 2,1 kW / 3,0 kW | • Energy class A+ |
| • Zone 02 (standard / booster) 190X210 2,1 kW / 3,0 kW | • Extractor power 165 W | • Extractor noise level 47/66/70 dB |
| • Zone 03 (standard / booster) 190X210 2,1 kW / 3,0 kW | • Extractor flow rate 650 m ³ /h | • Grease filter cleaning warning Si |
| • Zone 04 (standard / booster) 190X210 2,1 kW / 3,0 kW | • Installation extracting, filtering or filtering in plumbing space | |

Extractor



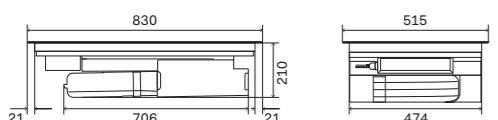
Hob colour range



Glossy
black – BK

Dimensions

Built-in hole size:



Optional
→ p.182

Order code: HVI90TCRF

Standard

160 – 161

Hoods

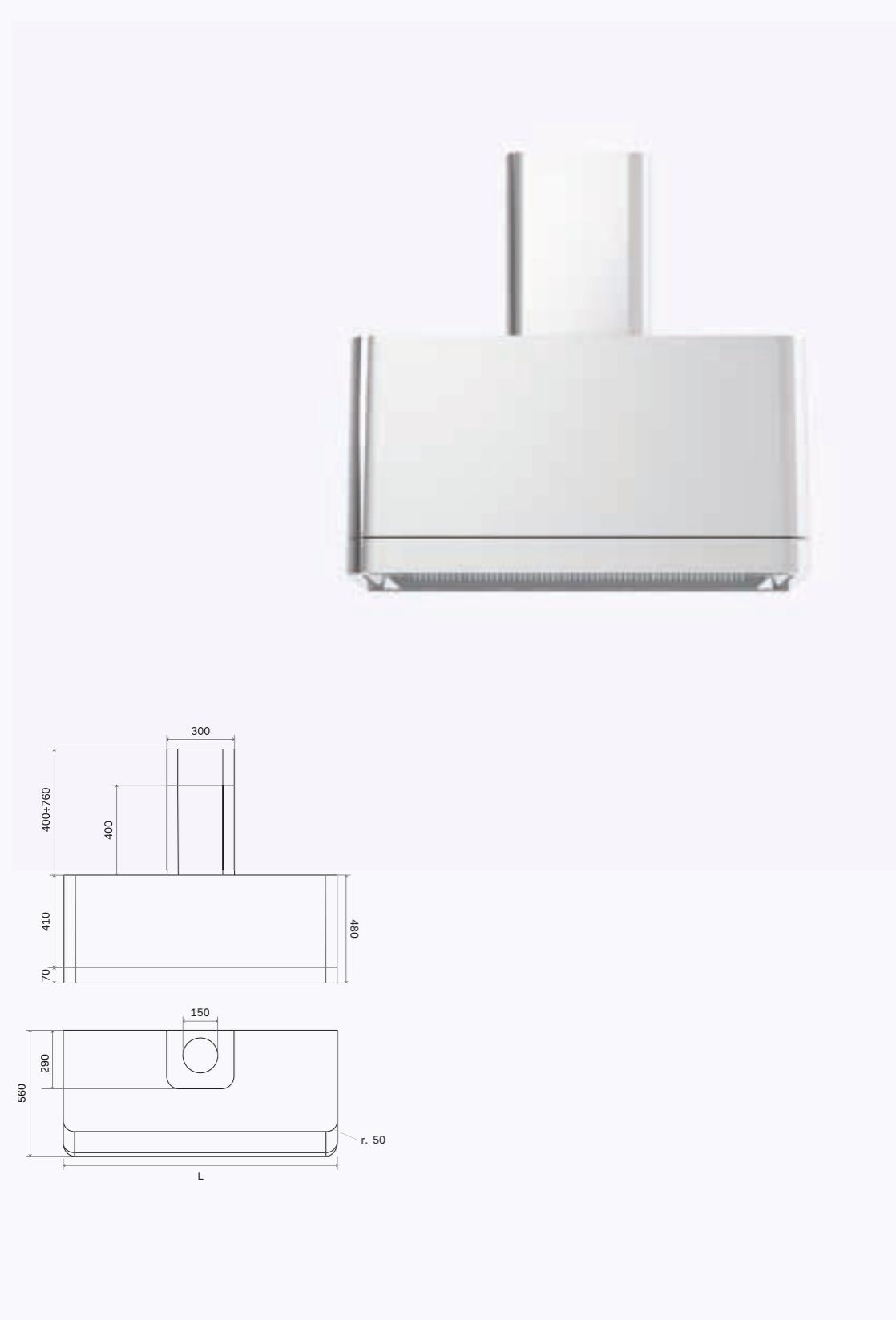
- Panoramagic
- Nostalgie
- Professional Plus



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

APM

Wall-mounted hood



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

Colors



Stainless
steel – SS

Finishes



Stainless
steel

Accessories

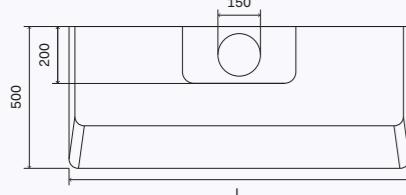
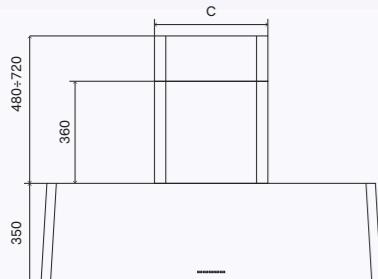
Remote control for hoods

A/301/03 Activated carbon filters

A/076/24

AG

Wall-mounted hood

Colors

White - WH Antique white - AW Stainless steel - SS



Matt graphite - MG Glossy black - BK



Midnight blue - MB Burgundy red - BU



Emerald green - EG Blue grey - BG



Ral Classic optional - 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 - 56 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)

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

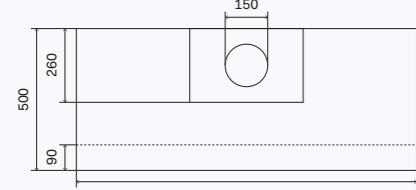
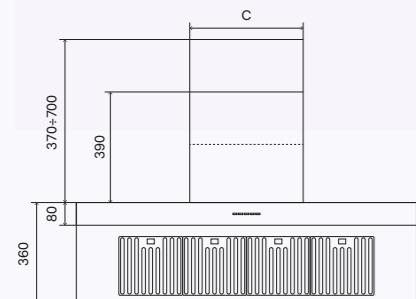
A/301/03

Activated carbon filters

A/076/24

AGQ

Wall-mounted hood



Colors



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

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

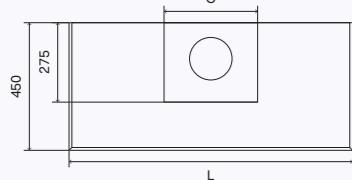
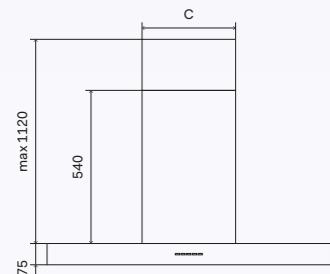
Remote control for hoods

A/301/03 Activated carbon filters

A/076/24

AGK

Wall-mounted hood



Colors



Stainless
steel - SS



AGK90/MG

L = 900 mm / C = 330 mm

Grafite Mat

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)

AP4-120

AGK120

L = 1200 mm / C = 330 mm

Stainless steel

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

AP4-100

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

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	

Accessories

Activated carbon filters

A/076/22

IAG

Built-in extraction units



Colors



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



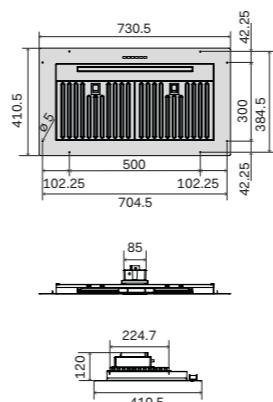
IAG90

Built-in hole size: 684x362 mm

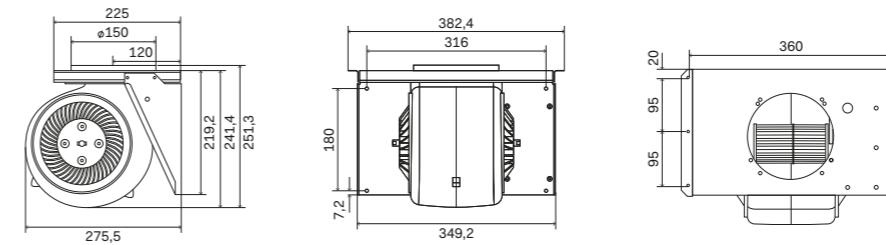
Stainless steel

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

Technical data

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

Accessories

Remote control for hoods

A/301/03 Activated carbon filters

A/076/24

172 – 173

Refrigerators

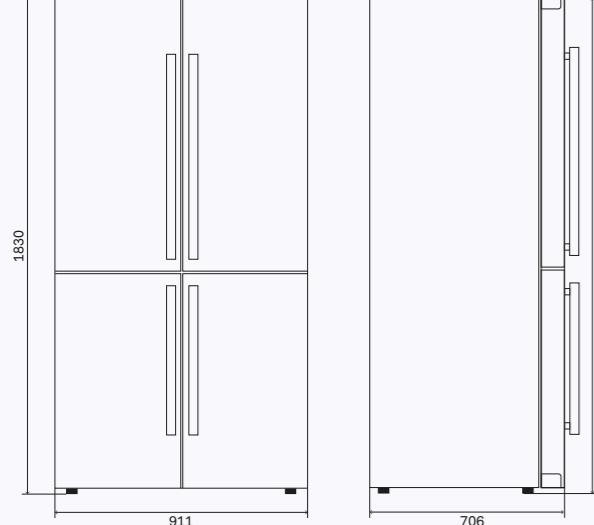
- Nostalgie
- Professional Plus

→ R91NCD/BUG
Nostalgie freestanding cross-door refrigerator
Burgundy red and brass finishes



R91NCD

Freestanding cross-door refrigerator Nostalgie



General features

- Energy class E
- Climate class SN/N/ST/T
- Total No Frost
- 539 lt net capacity
- Noise level dB(A) 37
- Refrigerator and freezer internal light
- Open door alarm
- Aluminum back
- Vacation mode
- Anti-odour air filter
- Super cooling function
- Super freezing function
- Internal LED display
- Dimensions: 911x706x1830 mm

Refrigerator specifications

- Refrigerator net capacity 322 lt
- 3 glass shelves
- 6 balconies
- Drawer with humidity-controlled with setting button
- Drawer with variable temperature (-4°;0;+4°)

Freezer specifications

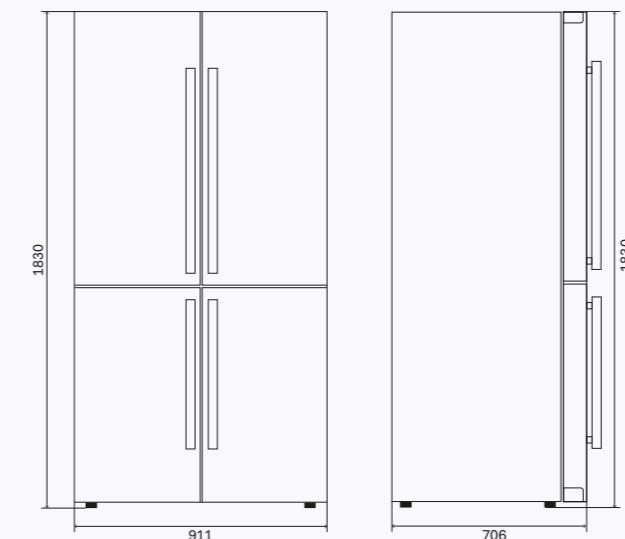
- Freezer net capacity 217 lt
- 4 drawers
- 2 large compartments
- Automatic ice maker

Altri dati

- Annual energy consumption (kWh/a) 321
- Electrical requirements 220-240 V 50 Hz - 1,3 A
- Freezing capacity 12 kg/24 hours
- Temperature rise time 10 ore
- Refrigerator/Injection mount R600a / 85g
- Rated Defrost Power 250 W

R91SCD

Freestanding cross-door refrigerator Professional Plus



General features

- Energy class E
- Climate class SN/N/ST/T
- Total No Frost
- 539 lt net capacity
- Noise level dB(A) 37
- Refrigerator and freezer internal light
- Open door alarm
- Aluminum back
- Vacation mode
- Anti-odour air filter
- Super cooling function
- Super freezing function
- Internal LED display
- Dimensions: 911x706x1830 mm

Refrigerator specifications

- Refrigerator net capacity 322 lt
- 3 glass shelves
- 6 balconies
- Drawer with humidity-controlled with setting button
- Drawer with variable temperature (-4°;0;+4°)

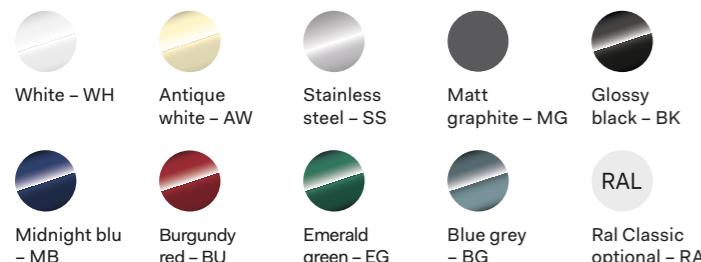
Freezer specifications

- Freezer net capacity 217 lt
- 4 drawers
- 2 large compartments
- Automatic ice maker

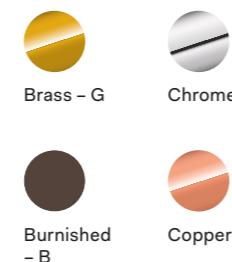
Altri dati

- Annual energy consumption (kWh/a) 321
- Electrical requirements 220-240 V 50 Hz - 1,3 A
- Freezing capacity 12 kg/24 hours
- Temperature rise time 10 ore
- Refrigerator/Injection mount R600a / 85g
- Rated Defrost Power 250 W

Colors



Finishes



Colors



Code: R91NCD

Brass / Chrome

Burnished / Copper

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

Code: R91SCD

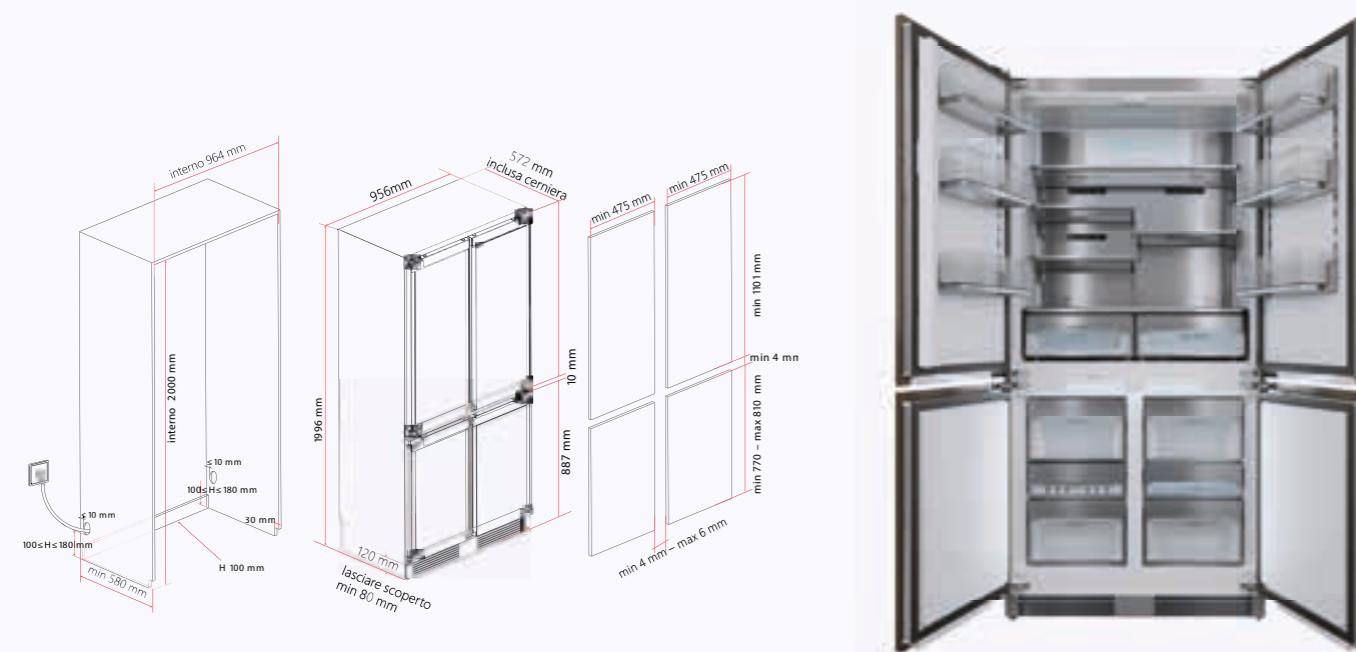
Satin

Matt black

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

R96BICD

Four door built-in panel-ready refrigerator



General features

- Energy class D
- Climate class SN/T
- Total No Frost
- 525 lt total net capacity
- Noise level dB(A) 37
- Illuminated rack shelves
- Open door alarm
- Aluminium back
- Anti-odour air filter
- Flash freezing (fast freezing at -5°C)
- Front plinth ventilation
- Dimensions: 962x572x1995 mm

Refrigerator specifications

- 332 lt net fridge capacity
- Rack shelves
- 6 balconies
- Drawer with humidity-controlled with setting button
- Drawer with variable temperature (-4°;0;+4°)

Freezer specifications

- 175 lt freezer net capacity
- 6 drawers including one with flash freezing

Other data

- Annual energy consumption (kWh/a) 261
- Electrical requirements 220-240 V 50 Hz - 1,2 A
- Freezing capacity 10 kg/24 hours

Finishes

Optional handles upon request



Code: RN96BICD

Brass / Chrome

↑ R96BICD/G

Four door built-in panel-ready refrigerator
with brass Nostalgie handles



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

178 – 179

Barbecue

→ Professional Plus



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



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

↑ COPHBBQ100/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 | $3 \times 3,15$ kW |

Worktop colour range



Stainless steel - SS

Knob finishes



Satin

Optional

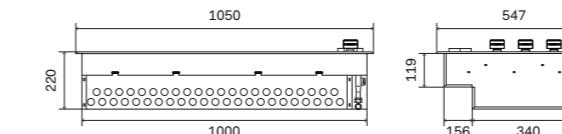


COPHBBQ100

Satin

Measurements

Built-in recess size: 1010×510 mm



Accessories

Code: HBBQ100
Satin

Accessorieses

182 – 183



Aspiration hobs installation mode



The installation in filtering mode allows you to filter the fumes from fats and cooking odors and reintroduce the filtered air into the home, through specific pipes and grilles. It is the installation method most attentive to energy saving, as all the air is recycled, avoiding the transfer of heat outside.

Kitchen plinth h. 10-15

Filtering installation kit



RFKTIPLH10 Complete pipes kit

RFKGRLH10 Plinth grille

RFKFICAEC Charcoal filter

Filtering installation kit "Plus"



RFKTIPLH10 Complete pipes kit

RFKFICEPLH10 Ceramic filters

Kitchen plinth h. 6

Filtering installation kit



RFKTIPLH06 Complete pipes kit

RFKFICAEC Charcoal filter

Filtering installation kit "Plus"



RFKTIPLH06PL Pipes kit + Plus filters

Filtering with extraction in plumbing space installation



This particular method is in fact an installation in the filtering version and shares all the operating characteristics with it, but in this case the air is evacuated into the plumbing space present in the rear area of the kitchen base units instead of being ducted somewhere else.

Plumbing space installation kit



RFKASVS

Extracting mode installation



Installation in extraction mode allows the aspiration hob to be installed with fume extraction outside the home; in this mode, the air outlet of the product must be connected to the outlet hole of the house or to the appropriate ventilation channel, using specific pipes.

Kitchen plinth h. 10-15

Extracting mode kit



RFKTIPLH10

Spacer and pipe connector
L 300 mm



RF4021003

Flat ventilation duct
L 100 cm



RF4043001

90° deflector



RF4043002

90° horizontal bend pipe



RF4043003

Perforated pizza griddle



EA2631013000000

Professional pizza peel



ES5228001000000

Pastry board



S/176/10/08

Round wooden cutting
board ø 33 cm



EA6830003500000

90° vertical bend pipe



RF4043004

80 mm pipe connector



RF4043005

End piece



RF4043006

15°horizontal bend pipe



RF4043007

Round alluminium cutting
board ø 33 cm



ES6830002080008

Pizza cutter wheel



EA6101001000000

Grill grates for 60 oven tray



EA2633007000008

Grill grates for 80 oven tray



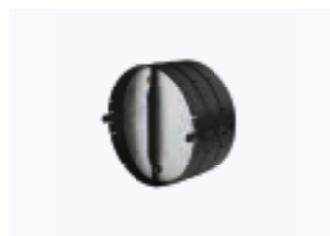
EA2633006000008

Vertical bend pipe with duct
connection from 10 to 6



RFRAC90H10H6

Non-return triple valve



RF4043064

Grill grates for 90 oven tray



EA2633005000008

Pair of telescopic oven
guides



KGSET001

60 cm oven pizza plate



A/418/00

80 cm or 90 cm oven pizza
plate



A/418/02

Adjustable hood grille



RF4043060

Ventilation duct
L 100 cm d. 15 cm



RF4052102

90° vertical bend pipe
d. 15,3 cm



RF4052015

Pipe connector d. 15,5 cm



RF4052017

60 cm oven flat oven tray for
confectionery



ES4053008030006

80 cm oven flat oven tray for
confectionery



EA4053004030006

Cooking probe kit



KSCE3

For all the collections where not
provided as standard

Enamelled cast iron griddle
232x384



Grooved griddle
280x285



Enamelled smooth griddle
280x285



Cast iron heat diffuser



A/006/00

A/006/04

A/006/06

A/095/36/10

For Nostalgie built-in gas hobs HCB90

For built-in gas hobs HCP, HCPT,
HCPMT

For built-in gas hobs HCP, HCPT,
HCPMT

Cast iron pan support
reducer



Cast iron Wok reducer



EA6051003000000

EA6051001070010

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

Corrugated Fry Top plate



Smooth Fry Top plate



Stainless steel barbecue
cover



EA5310008000000

EA5310011000000

COPHBBQ100

Available for outdoor built-in barbecue
HBBQ100

Available for outdoor built-in barbecue
HBBQ100

Available for outdoor built-in barbecue
HBBQ100

Vacuum cooking bags
20x30 cm



KBSV003

100 bags

Vacuum cooking bags
25x35 cm



KBSV004

100 bags

Vacuum storage bags
20x30 cm



KBSV001

100 bags

Vacuum storage bags
25x35 cm



KBSV002

100 bags

Set of vacuum storage
containers



KCSV001

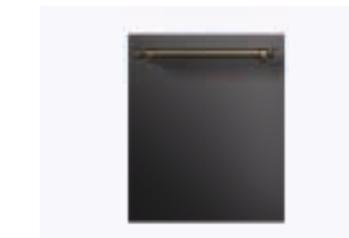
3 containers kit

Professional cleaning kit



CLEANKIT01

Dishwasher panel with
Nostalgie or Majestic handle



KPLN - Chrome/Brass

KPLN - Burnished/Copper

Dimensions (LxH): 595x720 mm
Available in collection colors or
RAL Classic

Dishwasher panel with
Professional Plus handle



KPLT

Dimensions (LxH): 595x720 mm
Available in collection colors or
RAL Classic

Comparison tables

190 – 191

Ovens comparison table

Panoramagic
OV60PMT3

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



Panoramagic
OV30PMT3

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



Panoramagic
OV91PMT3

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



Panoramagic
OV60PMT3

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



Panoramagic
OV30PMT3

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



Panoramagic
OV91PMT3

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



General features

Energy class	A+	A	A
Number of functions	16	16	16
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	electronic touch TFT	electronic touch TFT	electronic touch TFT
Cooking probe	Yes	Yes	Yes
Lighting	double internal light	double internal light	double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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	43,7x36x41 cm	64x43,3x41 cm	74x36,5x41 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	2x1050 W	2100 W
Lower gas burner	-	-	-
Steam generator	-	-	-
Microwave generator	-	-	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

A+	A	A
16	16	16
30-320°C	30-320°C	30-300°C
electronic touch TFT	electronic touch TFT	electronic touch TFT
Yes	Yes	Yes
double internal light	double internal light	double internal light
Yes	Yes	Yes
with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)
cooling tangential	cooling tangential	cooling tangential
Yes	Yes	Yes
with easy clean enamel	with easy clean enamel	with easy clean enamel
43,7x36x41 cm	64x43,3x41 cm	74x36,5x41 cm
65 L	114 L	110 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
with electronic probe	with electronic probe	with electronic probe
2,45 kW	3,1 kW	2,95 kW
1000 W	1200 W	1200 W
1100 W	1560 W	1560 W
2100 W	3000 W	2150 W
2100 W	2x1050 W	2100 W
-	-	-
-	-	-
-	-	-

Finish Black matt

Ovens comparison table

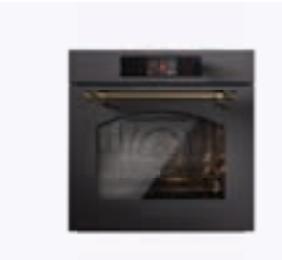
Nostalgie
OV601NTPY

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



Nostalgie
OV601NT3

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



Nostalgie
OV601NL3

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



Nostalgie
645NHSW1

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



Nostalgie
645NTZ41

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



Nostalgie
OV91NT31

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



Nostalgie
OV90SNE3

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



General features

Energy class	A+	A+	A+
Number of functions	18	16	10
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	electronic touch TFT	electronic touch TFT	electronic
Cooking probe	Yes	Yes	–
Lighting	double internal light	double internal light	double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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	43,7x36x41 cm	43,7x36x41 cm	43,7x36x41 cm
Capacity	65 L	65 L	65 L
Steam discharge	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	2,45 kW	2,45 kW
Top electrical heating element	1000 W	1000 W	1000 W
Bottom electrical heating element	1100 W	1100 W	1100 W
Electric grill	2100 W	2100 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	–	–	–
Steam generator	–	–	–
Microwave generator	–	–	–

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

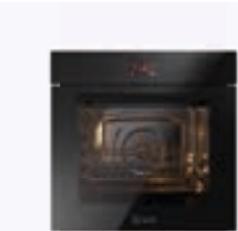
–	A	A	A+
10 of which 4 combined	16	16	15
30-250°C	30-400°C	30-300°C	30-300°C
electronic touch TFT	electronic touch TFT	electronic touch TFT	–
Yes	–	Yes	–
halogen internal light	internal light	double internal light	double internal light
–	–	Yes	Yes
with triple glass (EN60335-2-6-11.101)	with four glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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
41,5x21x41 cm	44,5x21x40,5 cm	74x36,5x41 cm	64,5x36,5x41 cm
36 L	37 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
with electronic probe	with electronic probe	with electronic probe	with electronic probe
3,4 kW	2,9 kW	2,95 kW	2,75 kW
–	900 W	1200 W	1200 W
–	1300 W	1560 W	1350 W
1900 W	1600 W	2150 W	2150 W
1600 W	2000 W	2100 W	2100 W
–	–	–	–
1200 W	–	–	–
1600 W	–	–	–

Finish Black matt

Ovens comparison table

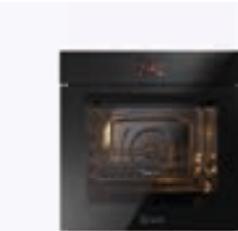
Professional Plus
OV601GTPY

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



Professional Plus
OV601GT3

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



Professional Plus
OV601GL3

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



Professional Plus
645GHSW1

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



Professional Plus
645GTZ41

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



Professional Plus
OV30STCT3

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



Professional Plus
OV80STCT3

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



General features

Energy class	A+	A+	A+
Number of functions	18	16	10
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	electronic touch TFT	electronic touch TFT	electronic
Cooking probe	Yes	Yes	–
Lighting	double internal light	double internal light	double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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	43,7x36x41 cm	43,7x36x41 cm	43,7x36x41 cm
Capacity	65 L	65 L	65 L
Steam discharge	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	2,45 kW	2,45 kW
Top electrical heating element	1000 W	1000 W	1000 W
Bottom electrical heating element	1100 W	1100 W	1100 W
Electric grill	2100 W	2100 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	–	–	–
Steam generator	–	–	–
Microwave generator	–	–	–

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

–	A	A	A+
10 of which 4 combined	16	16	16
30-250°C	30-400°C	30-320°C	30-320°C
electronic touch TFT	electronic touch TFT	electronic touch TFT	electronic touch TFT
Yes	–	Yes	Yes
halogen internal light	internal light	double internal light	double internal light
–	–	Yes	Yes
with triple glass (EN60335-2-6-11.101)	with four glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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
41,5x21x41 cm	44x21x40,5 cm	64x43,3x41 cm	64,5x36,5x41 cm
36 L	37 L	114 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
with electronic probe	with electronic probe	with electronic probe	with electronic probe
3,4 kW	2,9 kW	3,1 kW	2,75 kW
–	900 W	1200 W	1200 W
–	1300 W	1560 W	1350 W
1900 W	1600 W	3000 W	2150 W
1600 W	2000 W	2x1050 W	2100 W
–	–	–	–
1200 W	–	–	–
1600 W	–	–	–

Ovens comparison table

Professional Plus
OV91STCT3

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



Professional Plus
OV601STPY

Pyro electric oven, stainless steel, 60 cm, 30-320°C



Professional Plus
OV601ST3

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



Professional Plus
OV601SL3

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



Professional Plus
OV60SMPVS1

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



Professional Plus
645SHSW1

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



Professional Plus
645SZT41

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



General features

Energy class	A	A+	A+
Number of functions	16	18	16
Operating temperature	30-300°C	30-320°C	30-320°C
Programmer	electronic touch TFT	electronic touch TFT	electronic touch TFT
Cooking probe	Yes	Yes	Yes
Lighting	double internal light	double internal light	double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (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	74x36,5x41 cm	43,7x36x41 cm	43,7x36x41 cm
Capacity	110 L	65 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
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumptions

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

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

A+	A	-	A
10	9	10 of which 4 combined	16
30-300°C	50-270°C	30-250°C	30-400°C
electronic	electronic	electronic touch TFT	electronic touch TFT
-	-	Yes	-
double internal light	internal light	halogen internal light	internal light
Yes	Yes	-	-
with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with triple glass (EN60335-2-6-11.101)	with four glass (EN60335-2-6-11.101)
cooling tangential	cooling tangential	double speed cooling tangential	cooling tangential
Yes	-	Yes	Yes
with easy clean enamel	with easy clean enamel	AISI 304 stainless steel	AISI 304 stainless steel
43,7x36x41 cm	47,5x35x41 cm	41,5x21x41 cm	44x21x40,5 cm
65 L	69 L	36 L	37 L
-	-	-	controlled with dry or moist cooking option
Yes	-	-	-
with electronic probe	analogue	with electronic probe	with electronic probe
2,45 kW	2,6 kW	3,4 kW	2,9 kW
1000 W	1200 W	-	900 W
1100 W	1100 W	-	1300 W
2100 W	1400 W	1900 W	1600 W
2100 W	2000 W	1600 W	2000 W
-	-	-	-
-	-	1200 W	-
-	-	1600 W	-

Ovens comparison table

Professional Plus
OV30ST31
Electric oven, stainless steel, 76 cm, 30-320°C



Professional Plus
OV80SM3
80 cm multi-function oven, stainless steel, 80 cm, 30-300°C



Professional Plus
OV90SM3
80 cm multi-function oven, stainless steel, 90 cm, 50-250°C



Professional Plus
OV91ST31
Electric oven, stainless steel, 90 cm, 30-300°C



Professional Plus
OV948SLE3
Electric oven, stainless steel, 90 cm, 30-300°C



General features

Energy class	A	A	A	A	A+
Number of functions	16	9	9	16	10
Operating temperature	30-320°C	30-300°C	50-250°C	30-300°C	30-300°C
Programmer	electronic touch TFT	electronic	electronic	electronic touch TFT	electronic
Cooking probe	Yes	-	-	Yes	Yes
Lighting	double internal light				
Soft-closing door	Yes	Yes	Yes	Yes	Yes
Door glass	with triple glass (EN60335-2-6-11.101)				
Ventilation	cooling tangential				
Child safety	Yes	-	-	Yes	Yes

Cavity features

Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel	-
Internal dimensions	64x43,3x41 cm	64,5x36,5x41 cm	64,5x36,5x41 cm	74x36,5x41 cm	64,5x36,5x41 cm
Capacity	114 L	97 L	97 L	110 L	97 L
Steam discharge	controlled with dry or moist cooking option	-	-	controlled with dry or moist cooking option	-
Folding grill heating element	Yes	Yes	Yes	Yes	Yes
Thermostat	with electronic probe	analogue	analogue	with electronic probe	with electronic probe

Consumptions

Maximum input	3,1 kW	2,75 kW	2,75 kW	2,95 kW	2,75 kW
Top electrical heating element	1200 W	1200 W	1200 W	1200 W	1200 W
Bottom electrical heating element	1560 W	1350 W	1350 W	1560 W	1350 W
Electric grill	3000 W	2150 W	2150 W	2150 W	2150 W
Circular heating element	2x1050 W	2100 W	2100 W	2100 W	2100 W
Lower gas burner	-	-	-	-	-
Steam generator	-	-	-	-	-
Microwave generator	-	-	-	-	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

Gas hobs comparison table

Panoramagic
HCPMT95D
Gas hobs in stainless steel flat frame



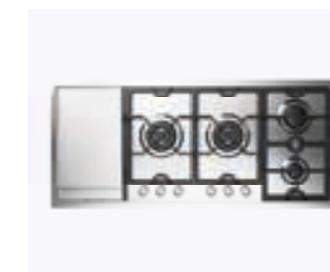
Panoramagic
HCPMT95FD
Gas hobs in stainless steel flat frame



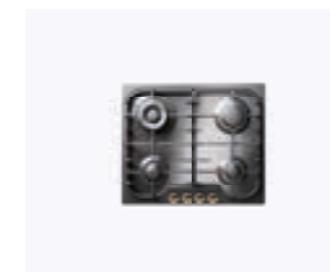
Panoramagic
HCPMT125DD
Gas hobs in stainless steel flat frame



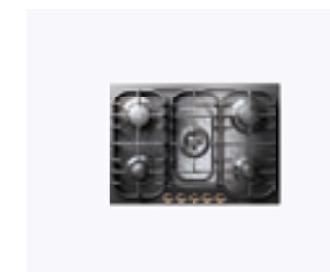
Panoramagic
HCPMT125FDD
Gas hobs in stainless steel flat frame



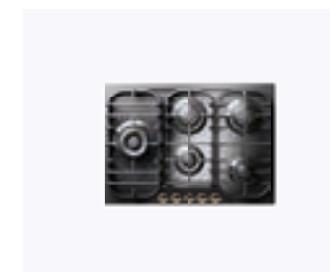
Nostalgie
HCB60CN
Gas hobs in stainless steel or enamelled
steel



Nostalgie
HCB70CN
Gas hobs in stainless steel or enamelled
steel



Nostalgie
HCB70SDN
Gas hobs in stainless steel or enamelled
steel



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	-	-	-

118 cm	58 cm	70 cm	70 cm
stainless steel flat frame	stainless steel or enamelled steel	stainless steel or enamelled steel	stainless steel or enamelled steel
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
made of brass with nanotechnological non-stick treatment			
Yes	Yes	Yes	Yes
resting on the grill	-	-	-

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	-	-	-

Ø 60 mm 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	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Ø 90 mm 3 kW / 0,6 kW	Ø 90 mm 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW
-	-	Ø 120 mm 4,3 kW / 1,8 kW	Ø 120 mm 4,3 kW / 1,8 kW
-	-	-	-

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	-	-	optional (IS D45)

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

Fry Top plate	-	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW	-
Fish pot burner	-	-	-

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

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

-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-

Gas hobs comparison table

Nostalgie
HCB906CN

Gas hobs in stainless steel or enamelled
steel



Nostalgie
HCB90CCN

Gas hobs in stainless steel or enamelled
steel



Nostalgie
HCB90FCN

Gas hobs in stainless steel or enamelled
steel



Nostalgie
HCB90SDN

Gas hobs in stainless steel or enamelled
steel



Professional Plus
HCPT75D

Gas hobs in stainless steel flat frame



Professional Plus
HCPT95D

Gas hobs in stainless steel flat frame



Professional Plus
HCPT95FD

Gas hobs in stainless steel flat frame



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	-	-	-

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	2 x Ø 120 mm 4,3 kW / 1,8 kW	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

86 cm	72 cm	90 cm	90 cm
stainless steel or enamelled steel	stainless steel flat frame	stainless steel flat frame	stainless steel flat frame
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
made of brass with nanotechnological non-stick treatment			
Yes	Yes	Yes	Yes
-	-	-	resting on the grill

Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 1,8 kW / 0,4 kW
Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 3 kW / 0,6 kW
-	-	-	-
-	-	-	-
Ø 120 mm 4,5 kW / 0,3 kW	Ø 120 mm 4,5 kW / 0,3 kW	Ø 120 mm 4,5 kW / 0,3 kW	Ø 120 mm 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
HCPT125DD
Gas hobs in stainless steel flat frame

Professional Plus
HCPT125FDD
Gas hobs in stainless steel flat frame

Professional Plus
HCG30CK
Gas hobs in tempered glass



Professional Plus
HCG30K
Gas hobs in tempered glass

Professional Plus
HCG60CK
Gas hobs in tempered glass

Professional Plus
HCG75SCK
Gas hobs in tempered glass

Professional Plus
HCG90SCK
Gas hobs in tempered glass

General features

Width	118 cm	118 cm	30 cm
Aesthetics	stainless steel flat frame	stainless steel flat frame	tempered glass
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	in aluminium with enamelled flame-spreader cover
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	-	resting on the grill	-
<u>Powers and consumptions</u>			
Small burner	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 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	-
Double ring burner	-	-	Ø 120 mm 4 kW / 1,8 kW
Triple ring burner	-	-	-
Dual burner	Ø 120 mm 2 x 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	-	-	-

30 cm	56 cm	75 cm	86 cm
tempered glass	tempered glass	tempered glass	tempered glass
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
in aluminium with enamelled flame-spreader cover			
Yes	Yes	Yes	Yes
-	-	-	-
-	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW
Ø 95 mm 3 kW / 1 kW	-	Ø 95 mm 3 kW / 1 kW	Ø 95 mm 3 kW / 1 kW
-	Ø 120 mm 4 kW / 1,8 kW	Ø 120 mm 4 kW / 1,8 kW	Ø 120 mm 4 kW / 1,8 kW
-	-	-	-
Ø 40 mm 1 kW / 0,45 kW			
-	-	-	-
-	-	-	-

Gas hobs comparison table

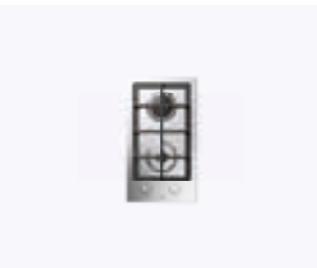
Professional Plus
HCS30CK

Gas hobs in stainless steel or enamelled
steel



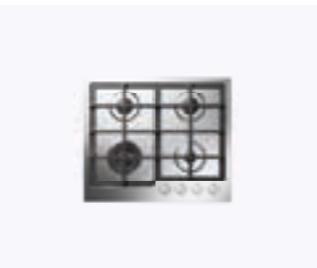
Professional Plus
HCS30K

Gas hobs in stainless steel or enamelled
steel



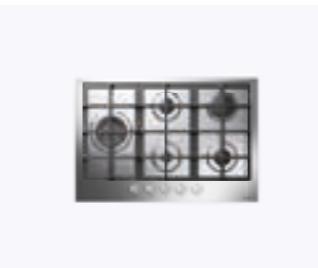
Professional Plus
HCS60CK

Gas hobs in stainless steel or enamelled
steel



Professional Plus
HCS75SCK

Gas hobs in stainless steel or enamelled
steel



Professional Plus
HCS90SCK

Gas hobs in stainless steel or enamelled
steel



Professional Plus
HCP90FD

Gas hobs in stainless steel free standing



Professional Plus
HCP9656D

Gas hobs in stainless steel free standing



General features

Width	30 cm	30 cm	56 cm	75 cm	86 cm	90 cm	90 cm
Aesthetics	stainless steel or enamelled steel	stainless steel free standing					
Integrated electric ignition	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Burner ring	in aluminium with enamelled flame-spreader cover	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment				
Continuously adjustable flame	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Fry Top plate	-	-	-	-	-	-	-
<u>Powers and consumptions</u>							
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 65 mm 2 x 1,75 kW / 0,7 kW	Ø 60 mm 1,8 kW / 0,4 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 95 mm 3 kW / 1 kW	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 3 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	Ø 120 mm 4 kW / 1,8 kW	-	-	-
Triple ring burner	-	-	-	-	-	-	-
Dual burner	-	-	-	-	-	Ø 120 mm 5,0 kW / 0,3 kW	Ø 120 mm 5,0 kW / 0,3 kW
Auxiliary burner	-	Ø 40 mm 1 kW / 0,45 kW	-	-			
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	-	-	-	-	-	-	-

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



Professional Plus
HCP906D
Gas hobs in stainless steel free standing



Professional Plus
HCP1208D
Gas hobs in stainless steel free standing



Professional Plus
HCP120FD
Gas hobs in stainless steel free standing



General features

Width	90 cm	120 cm	120 cm
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Aesthetics	stainless steel free standing	stainless steel free standing	stainless steel free standing
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Integrated electric ignition	Yes	Yes	Yes
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Safety valve	Yes	Yes	Yes
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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
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Continuously adjustable flame	Yes	Yes	Yes
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Fry Top plate	-	-	-
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Powers and consumptions

Small burner	Ø 60 mm 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 1,8 kW / 0,4 kW
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Large burner	Ø 90 mm 2 x 3 kW / 0,6 kW	Ø 90 mm 4 x 3 kW / 0,6 kW	Ø 90 mm 3 x 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
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Triple ring burner	-	-	-
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Dual burner	Ø 120 mm 5,0 kW / 0,3 kW	Ø 120 mm 5,0 kW / 0,3 kW	Ø 120 mm 5,0 kW / 0,3 kW
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Auxiliary burner	-	-	-
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Fry Top plate	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW	-	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
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Fish pot burner	-	-	-
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Finish Brass/Chrome	-	-	-
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Finish Burnished	-	-	-
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Finish Brushed	-	-	-
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Finish Black matt	-	-	-
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Width	90 cm	120 cm	120 cm
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Aesthetics	stainless steel free standing	stainless steel free standing	stainless steel free standing
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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
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Continuously adjustable flame	Yes	Yes	Yes
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Fry Top plate	-	-	-
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Small burner	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW	Ø 60 mm 1,8 kW / 0,4 kW
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Large burner	Ø 90 mm 3 x 3 kW / 0,6 kW	Ø 90 mm 4 x 3 kW / 0,6 kW	Ø 90 mm 3 x 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
--------------------	---	-----------------------------	-----------------------------

Triple ring burner	-	-	-
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Dual burner	Ø 120 mm 5,0 kW / 0,3 kW	Ø 120 mm 5,0 kW / 0,3 kW	Ø 120 mm 5,0 kW / 0,3 kW
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Auxiliary burner	-	-	-
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Fry Top plate	-	-	Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
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Fish pot burner	-	-	-
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Finish Brass/Chrome	-	-	-
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Finish Burnished	-	-	-
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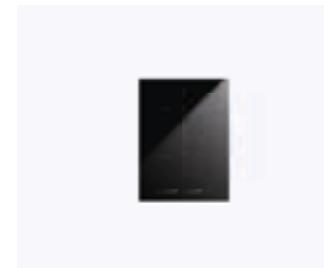
Finish Brushed	-	-	-
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Finish Black matt	-
<td

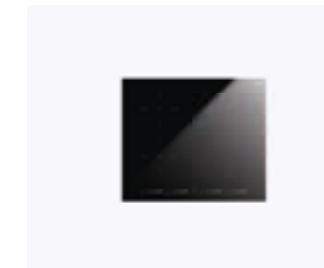
Induction hobs comparison table

HCBI382TC

Induction hobs in vitroceramic

**HCBI604TC**

Induction hobs in vitroceramic

**HCBI754TC**

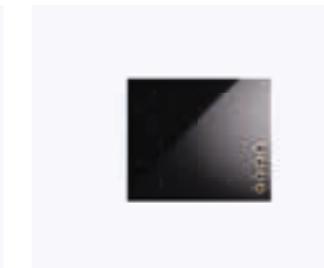
Induction hobs in vitroceramic

**HCBI906TC**

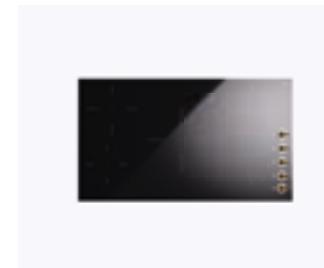
Induction hobs in vitroceramic

**Nostalgie****HVI364N**

Induction hobs in vitroceramic

**Nostalgie****HVI395N**

Induction hobs in vitroceramic



General features

Width	38 cm	60 cm	75 cm
No. of cooking zones	2 touch zones	4 touch zones	4 touch zones
Booster function	9 + booster	9 + booster	9 + booster
Power limiting device	No	No	No
Controls	slide touch	slide touch	slide touch
Bridge function	Yes	Yes	Yes
Warming function	No	No	No
Pan sensor	Yes	Yes	Yes
Child safety	Yes	Yes	Yes
Residual heat indicator	Yes	Yes	Yes
Timer with automatic stop	Yes	Yes	Yes

Powers and consumptions

Zone 01 (standard / booster)	OCTA 190X210 – 2,1 kW / 3,0 kW	Ø 145 mm – 1,4 kW / 1,85 kW	Ø 145 mm – 1,4 kW / 1,85 kW
Zone 02 (standard / booster)	OCTA 190X210 – 2,1 kW / 3,0 kW	Ø 160 mm – 1,4 kW / 2,0 kW	Ø 200 mm – 2,3 kW / 3,0 kW
Zone 03 (standard / booster)	-	OCTA 190X210 – 2,1 kW / 3,0 kW	OCTA 190X210 – 2,1 kW / 3,0 kW
Zone 04 (standard / booster)	-	OCTA 190X210 – 2,1 kW / 3,0 kW	OCTA 190X210 – 2,1 kW / 3,0 kW
Zone 05 (standard / booster)	-	-	-
Zone 06 (standard / booster)	-	-	-
Maximum power	3,7 kW	7,4 kW	7,4 kW

Extractor

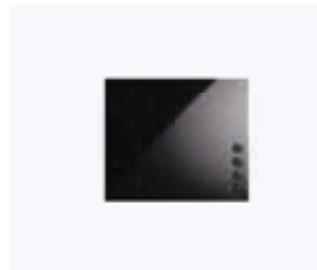
Energy class	-	-	-
Extractor power	-	-	-
Extractor noise level	-	-	-
Extractor flow rate	-	-	-
Grease filter cleaning warning	-	-	-
Installation	-	-	-

Standard

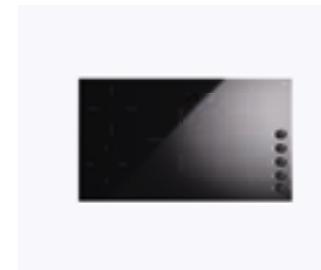
Finish Brass/Chrome	-	-	-
Finish Black matt	-	-	-

Induction hobs comparison table

Professional Plus
HVI364
Induction hobs in vitroceramic



Professional Plus
HVI395
Induction hobs in vitroceramic



HVI90TCRF
Induction hobs in vitroceramic



KHVI45TC
Induction hobs in vitroceramic



General features

Width	60 cm	90 cm	83 cm
No. of cooking zones	4 zones with knobs	5 zones with knobs	4 zone touch with integrated hood
Booster function	9 + booster	9 + booster	9 + booster
Power limiting device	No	No	1,4 kW max. 7,4 kW
Controls	with knobs	with knobs	slide touch
Bridge function	No	No	Yes
Warming function	Yes	Yes	Yes
Pan sensor	Yes	Yes	Yes
Child safety	Yes	Yes	Yes
Residual heat indicator	Yes	Yes	Yes
Timer with automatic stop	No	No	Yes

Powers and consumptions

Zone 01 (standard / booster)	Ø 200 mm - 2,3 kW / 3,0 kW	Ø 200 mm - 2,3 kW / 3,0 kW	190X210 - 2,1 kW / 3,0 kW
Zone 02 (standard / booster)	Ø 200 mm - 2,3 kW / 3,0 kW	Ø 200 mm - 2,3 kW / 3,0 kW	190X210 - 2,1 kW / 3,0 kW
Zone 03 (standard / booster)	Ø 145 mm - 1,4 kW / 1,85 kW	Ø 145 mm - 1,4 kW / 1,85 kW	190X210 - 2,1 kW / 3,0 kW
Zone 04 (standard / booster)	Ø 145 mm - 1,4 kW / 1,85 kW	Ø 145 mm - 1,4 kW / 1,85 kW	190X210 - 2,1 kW / 3,0 kW
Zone 05 (standard / booster)	-	Ø 250 mm - 2,3 kW / 3,0 kW	-
Zone 06 (standard / booster)	-	-	-
Maximum power	7,4 kW	10,4 kW	7,4 kW

Extractor

Energy class	-	-	A+
Extractor power	-	-	165 W
Extractor noise level	-	-	47/66/70 dB
Extractor flow rate	-	-	650 m3/h
Grease filter cleaning warning	-	-	Si
Installation	-	-	extracting, filtering or plumbing space

Standard

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

45 cm
3 touch zones
9 + booster
2,8 kW o 3,5 kW
touch

No

Yes

Yes

Yes

Yes

Yes

Ø 145 mm - 1,2 kW / 1,6 kW

Ø 145 mm - 1,2 kW / 1,6 kW

Ø 210 mm - 1,5 kW / 2 kW

-

-

-

5,2 kW

-

-

-

-

-

-

-

Hoods
comparison table

Panoramagic
APM90/MK
Wall-mounted hood, 91,1 cm



Panoramagic
APM120/MK
Wall-mounted hood, 121,6 cm



Panoramagic
APM90
Wall-mounted hood, 91,1 cm



Panoramagic
APM120
Wall-mounted hood, 121,6 cm



Nostalgie
AG60
Wall-mounted hood, 60 cm



Nostalgie
AG70
Wall-mounted hood, 70 cm



Nostalgie
AG90
Wall-mounted hood, 90 cm



General features

Energy class	A	A	A
Version	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode
Body	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	91,1×56×41 cm	121,6×56×41 cm	91,1×56×41 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	perimetrale da 1000 m3/h	perimetrale da 1000 m3/h	perimetrale da 1000 m3/h
Maximum power	345 W	345 W	345 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Si	Si	Si
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	

A	extracting or filtering mode	A	extracting or filtering mode
AISI 304 stainless steel	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium	anodised aluminium	anodised aluminium	anodised aluminium
121,6×56×41 cm	60×50×35 cm	70×50×35 cm	90×50×35 cm
15 cm	15 cm	15 cm	15 cm
perimetrale da 1000 m3/h	890 m3/h	890 m3/h	890 m3/h
345 W	355 W	355 W	355 W
3 + intensive	3 + intensive	3 + intensive	3 + intensive
Si	Yes	Yes	Yes
LED lighting strip 13W	Front led lights	Front led lights	Front led lights
Optional	Optional	Optional	Optional
Yes	Yes	Yes	Yes

75 - 135 - 220 - 345 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W
0 - 0 - 0 - 0 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa
270 - 380 - 550 - 920 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h
35 - 44 - 52 - 62 dB	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB

Hoods comparison table

Nostalgie
AG100
Wall-mounted hood, 100 cm

Nostalgie
AG120
Wall-mounted hood, 120 cm

Nostalgie
AG150
Wall-mounted hood, 150 cm



Professional Plus
AGQ60
Wall-mounted hood, 60 cm

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	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode
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 (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	100×50×35 cm	120×50×35 cm	150×50×35 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			

A	extracting or filtering mode	A	extracting or filtering mode
AISI 304 stainless steel			
professional stainless steel baffle type			
60×50×36 cm	70×50×36 cm	90×50×36 cm	100×50×36 cm
15 cm	15 cm	15 cm	15 cm
890 m3/h	890 m3/h	890 m3/h	890 m3/h
355 W	355 W	355 W	355 W
3 + intensive	3 + intensive	3 + intensive	3 + intensive
Yes	Yes	Yes	Yes
Front led lights	Front led lights	Front led lights	Front led lights
Optional	Optional	Optional	Optional
Yes	Yes	Yes	Yes

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

Hoods comparison table

Professional Plus
AGQ120
Wall-mounted hood, 120 cm



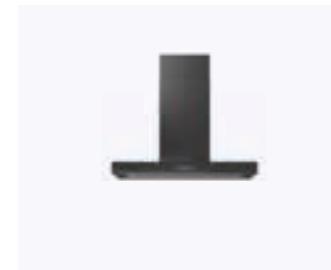
Professional Plus
AGQ150
Wall-mounted hood, 150 cm



Pro Line
AGK90
Wall-mounted hood, 90 cm



Pro Line
AGK90
Wall-mounted hood, 90 cm



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	A	A	A	A
Version	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode
Body	AISI 304 stainless steel	AISI 304 stainless steel	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)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	professional stainless steel baffle type	professional stainless steel baffle type	-	-	-	-	-
Dimensions	120×50×36 cm	150×50×36 cm	90×45×8 cm	90×45×8 cm	60×45×8 cm	90×45×8 cm	100×45×8 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm	15 cm	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	630 m3/h	630 m3/h	630 m3/h	630 m3/h	630 m3/h
Maximum power	355 W	355 W	180 W	180 W	180 W	180 W	180 W
Speed	3 + intensive	3 + intensive	3 + intensive	3 + intensive	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	-	-	-	-	-
Lighting	Front led lights	Front led lights	Front led lights	Front led lights	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	-	-	-	-	-
Automatic delayed shutdown	Yes	Yes	Yes	Yes	Yes	Yes	Yes
<u>Extractor data (1-2-3-Intensive)</u>							
Power	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W
Pressure	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa
Air flow	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h
Sound rating	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	40 - 46 - 51 - 55 dB	40 - 46 - 51 - 55 dB	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							

Hoods comparison table

Pro Line

AGK120

Wall-mounted hood, 120 cm



IAG90

Built-in hood, 73 cm



IAG120

Built-in hood, 106,6 cm



IAG150

Built-in hood, 136,6 cm



General features

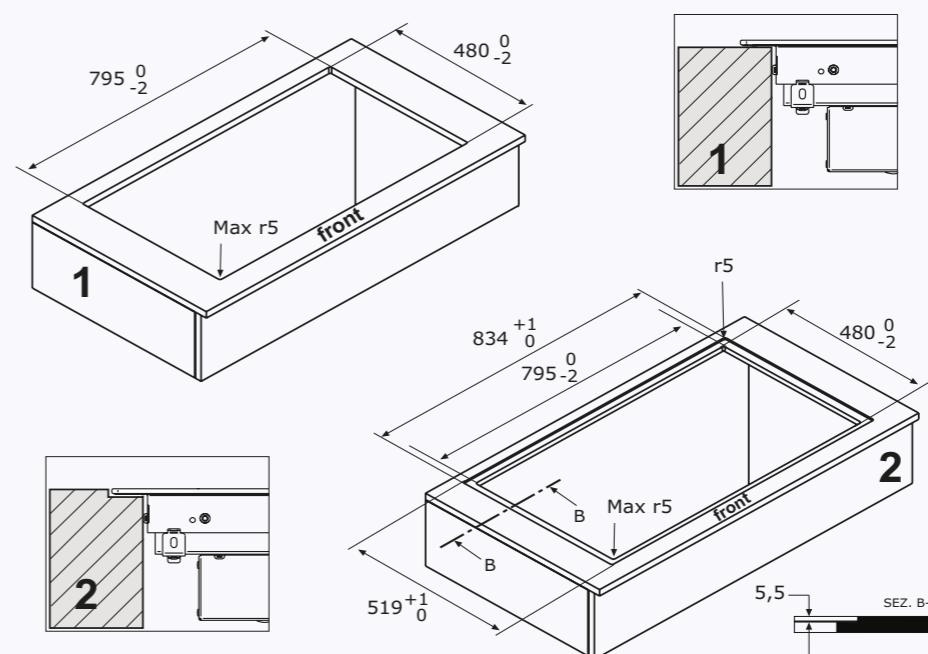
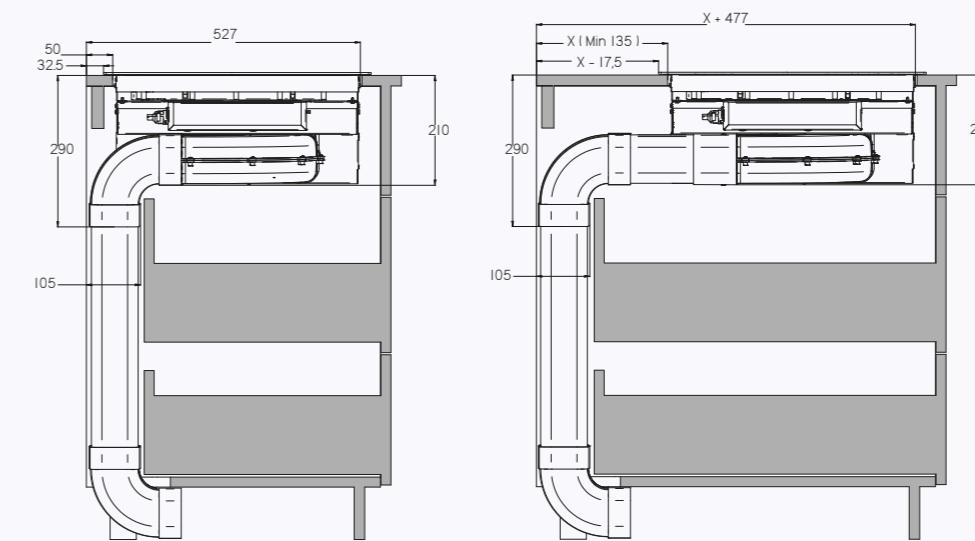
Energy class	A	A	A	A
Version	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode	extracting or filtering mode
Body	painted steel, AISI 304 stainless steel casing (only inox version)	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	–	professional stainless steel baffle type	professional stainless steel baffle type	professional stainless steel baffle type
Dimensions	120x45x8 cm	73x41xH cm	106,6x41xH cm	136,6x41xH cm
Flue outlet hole dimension	15 cm	15 cm	15 cm	15 cm
Maximum air flow	630 m3/h	890 m3/h	890 m3/h	890 m3/h
Maximum power	180 W	355 W	355 W	355 W
Speed	3 + intensive	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	–	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights	Front led lights
Remote control	–	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes	Yes
<u>Extractor data (1-2-3-Intensive)</u>				
Power	88 - 104 - 129 - 171 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W
Pressure	103 - 223 - 386 - 605 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa
Air flow	320 - 400 - 500 - 630 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h
Sound rating	40 - 46 - 51 - 55 dB	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				

224 – 225

Built-in hobs with integrated hoods

Wiring and mounting diagrams

Models
HVI90TCRF



Built-in hobs

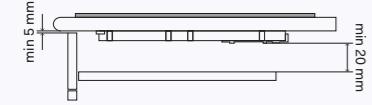
Induction models	Gas models
HCBI382TC	HVI364
HCBI604TC	HVI395
HCBI754TC	KHVI45TC
HCBI906TC	
	HCPT75D HCPT125DD
	HCPT95D HCPT125FDD
	HCPT95FD HCPMT125DD
	HCPMT95D HCPMT125FDD
	HCPMT95FD

Gas models
HCPT75D HCPT125DD
HCPT95D HCPT125FDD
HCPT95FD HCPMT125DD
HCPMT95D HCPMT125FDD
HCPMT95FD

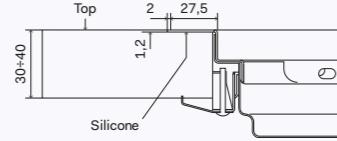
Models

HCP906D	HCP9656D
HCP906FD	HCP965FD
HCP1208D	HCP12658D
HCP120FD	HCP1265FD

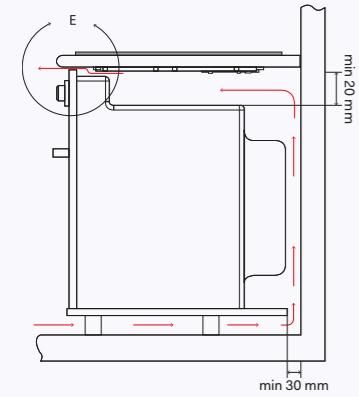
Over-top built-in installation



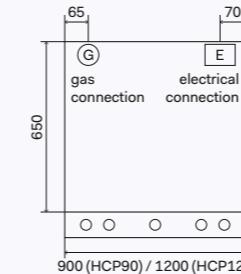
Flush-mounted built-in installation



Air circulation



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



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