

Household Appliances

Live,  
Cook,  
Love.



Catalogue 2023

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

# Household Appliances Catalogue 2023

Collections:  
Majestic  
Panoramagic  
Nostalgie  
Professional Plus  
Pro Line

# Contents



Live,  
Cook,  
Love.

Majestic  
The statement  
range cooker  
which makes  
your kitchen  
unique.

016

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

022

- 005 → [ILVE: the company](#)
- 007 Live,
- 008 Cook,
- 010 Love.
- 012 Reliability: a value  
that lasts over time.
- 015 → [Styles](#)
- 051 → [Colour](#)
- 057 → [Product  
technologies](#)
- 058 Technologies of  
ovens and cooking  
and storage systems
- 076 Hob Technologies
- 085 → [Catalogue and  
product data sheets](#)

- 088 → [Range cookers](#)
- 290 → [Hoods](#)

- 106 → [Range cookers](#)
- 194 → [Ovens](#)
- 240 → [Gas hobs](#)
- 292 → [Hoods](#)



Nostalgie  
The taste  
of tradition,  
with a modern  
twist.



Professional Plus  
The irresistible  
appeal of  
technology and  
performance.



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

028

118 → [Range cookers](#)  
186 → [Star Column](#)  
200 → [Ovens, blast chillers  
and vacuum drawers](#)  
244 → [Gas hobs](#)  
270 → [Induction hobs](#)  
294 → [Hoods](#)  
306 → [Refrigerators](#)

036

140 → [Range cookers](#)  
188 → [Star Column](#)  
212 → [Ovens, blast chillers  
and vacuum drawers](#)  
250 → [Gas hobs](#)  
274 → [Induction hobs](#)  
284 → [Barbecue](#)  
298 → [Hoods](#)  
307 → [Refrigerators](#)

044

162 → [Range cookers](#)  
232 → [Ovens](#)  
262 → [Gas hobs](#)  
280 → [Induction hobs](#)  
300 → [Hoods](#)  
302 → [Built-in hoods](#)  
308 → [Accessories](#)  
320 → [Comparison tables](#)  
366 → [Wiring and  
mounting diagrams](#)

— 1

# ILVE: the company

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



# Live,



Good Design Award  
2017  
Panoramagic PM12



Good Design Award  
Australia 2021  
Ultracombi oven



Archiproducts  
Design Awards 2021  
Panoramagic PM12



Archiproducts  
Design Awards 2022  
Star Column CSTARBK

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

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

# Cook,

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



# Love.

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



# Reliability: a value that lasts over time.



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



---

— 2

# Styles

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



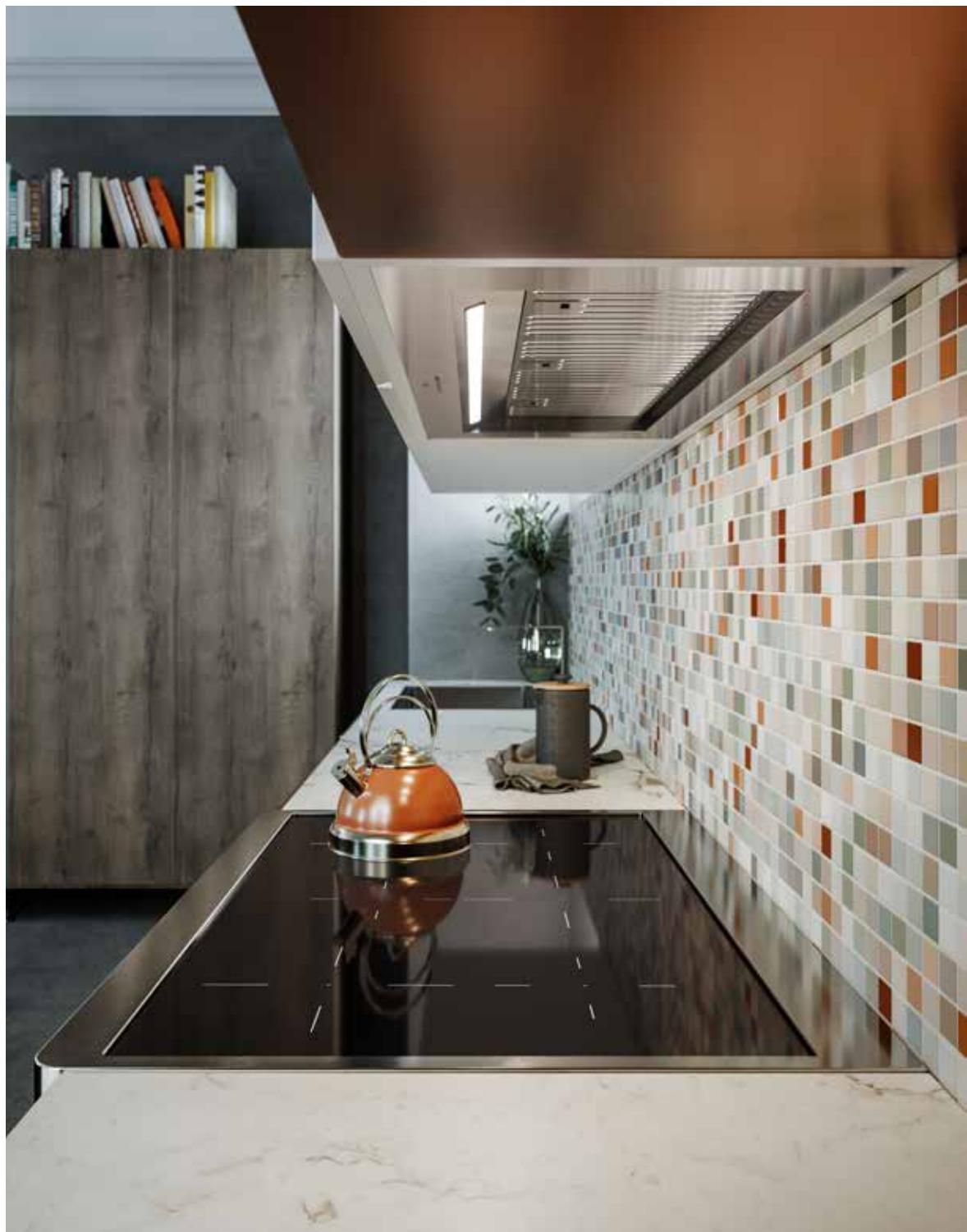
# Majestic

The statement range cooker which makes your kitchen unique.

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

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







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

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



# Panoramagic

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

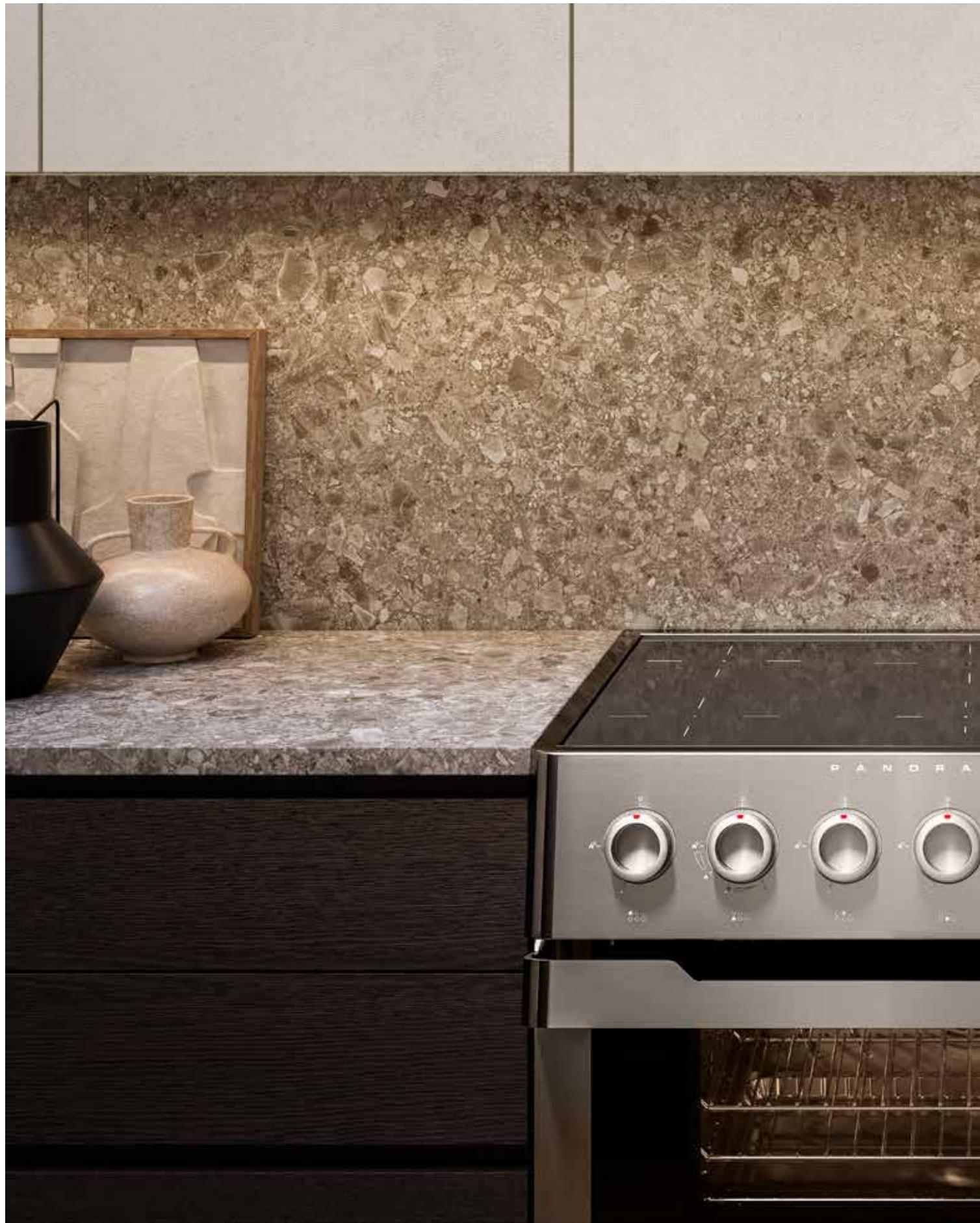
It was during the fantastic 1960s that ILVE launched Panoramagic: the free-standing model that revolutionised the panorama of the domestic kitchen. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions to fit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

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

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







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





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

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

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





# Nostalgie

The taste of tradition,  
with a modern twist.

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

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

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

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





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

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





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

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

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



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

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

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

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



# Professional Plus

The irresistible appeal of technology and performance.

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

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

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









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

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





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

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



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

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



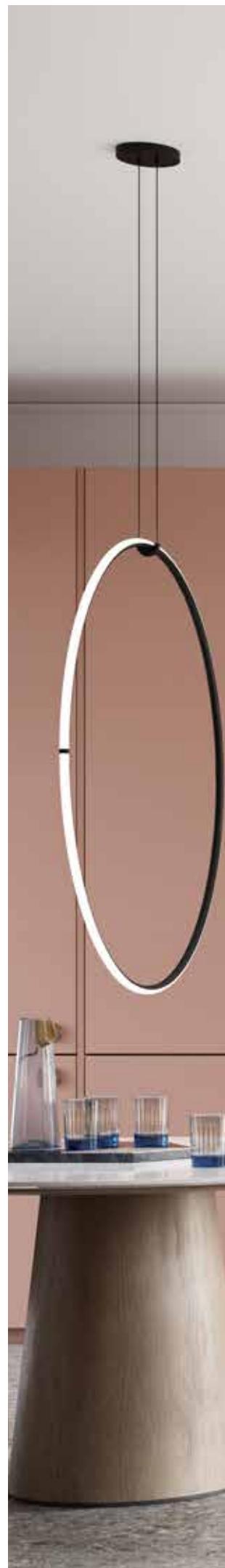
# Pro Line

The essence  
of professionalism  
and versatility  
in home decor.

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

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

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











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



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

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



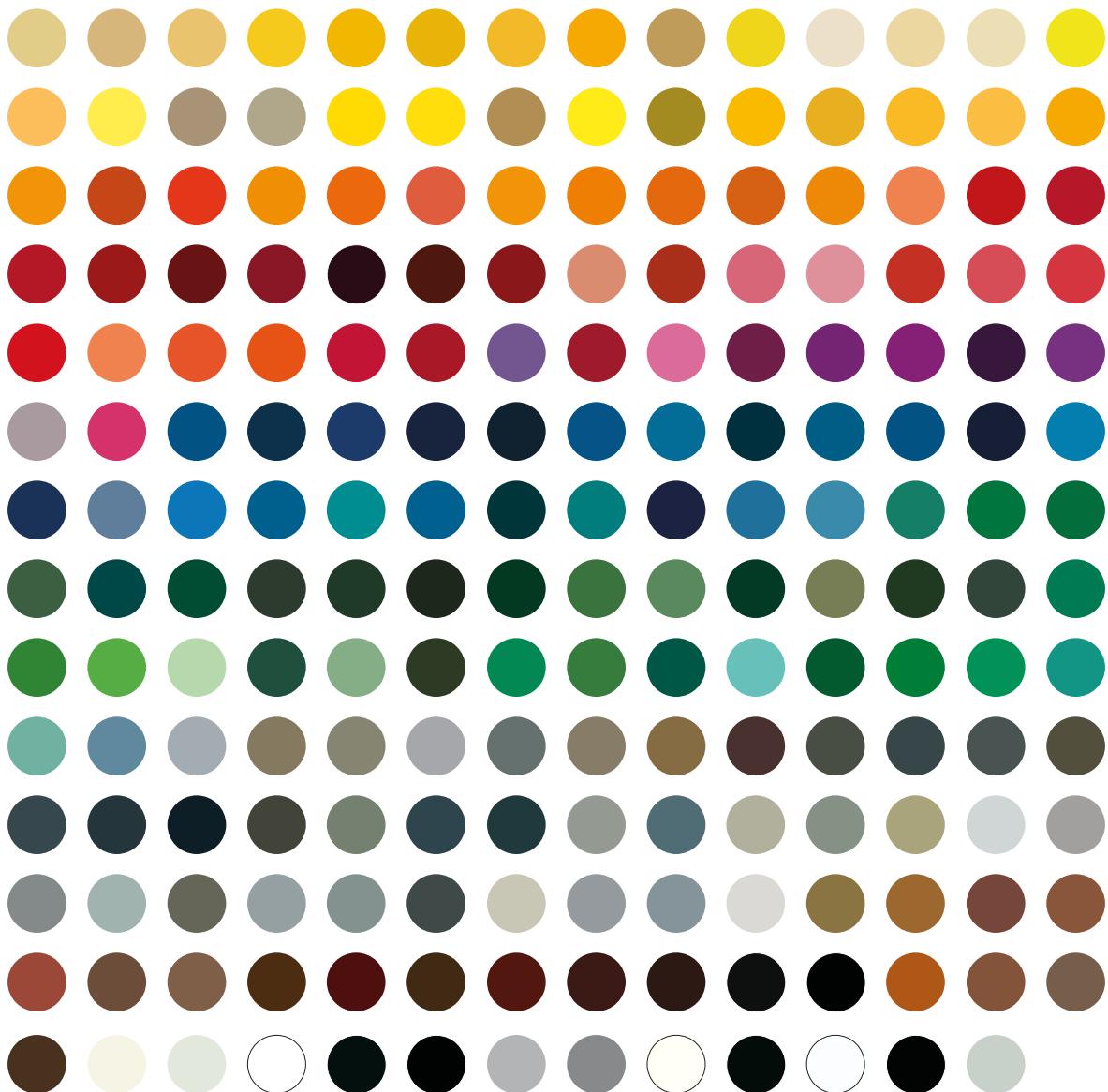
050 — 051

# Colour

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

# RAL Classic colours.

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





# Color of the Year.

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



2017  
Light Green

RAL Classic 6027



2020  
Classic Blue

PANTONE® 19-4052

2021  
Ultimate Gray & Illuminating

PANTONE® 17-5104 - PANTONE® 13-0647



2018

Ultra Violet

PANTONE® 18-3838



2019

Living Coral

RAL Classic 3022



2022

Very Peri

PANTONE® 17-3938

2023

Viva Magenta

PANTONE® 18-1750

---

3

# Product technologies

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

# Technologies of ovens, cooking and storage systems



058 – 059



# The ovens: grand size and performance.

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

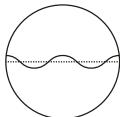
The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity of as many as 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!



## Quick start

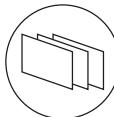
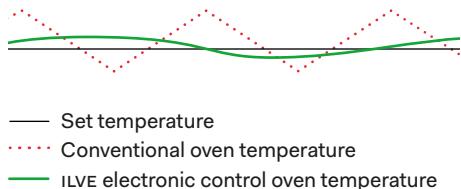
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).





## Precise electronic temperature control

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



## Cold door with triple removable glass

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



## Cooking probe

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



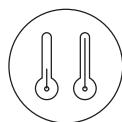
## Steam discharge

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



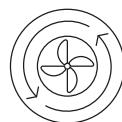


## Cooking and control: ovens for haute cuisine.



Temperature  
from 30° to 320° C

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



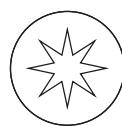
Tangential cooling  
ventilation and high density  
insulation

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



### Folding grill coil for complete cleaning

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



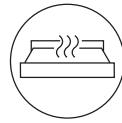
### Easy clean enamel

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



### Door with soft closing system

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



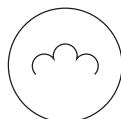
### Warming drawer with soft-closing system

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



## Combined cooking

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



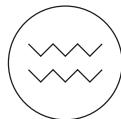
## Steam

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



## Microwave

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



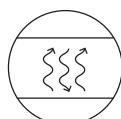
## Convection

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



## 400° pizza oven

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



## Even cooking

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





TFT Display  
User-friendly, comprehensive  
and high resolution.

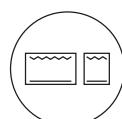


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



4.3" full touch display

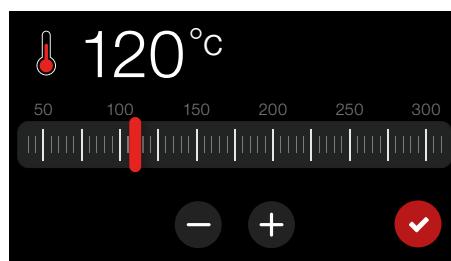
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



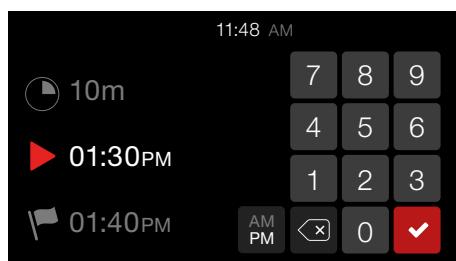
Controlling two ovens

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

See how simple it is to control Majestic



↑ Gradual selection of the oven temperature.



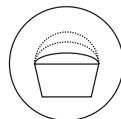
↑ Programming the cooking time.

# Blast chill and store.



## Positive blast chill

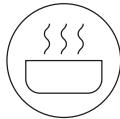
This technology allows you to cool hot food quickly or bring it to room temperature, down to 3°C (refrigerator temperature).



## Perfect proofing

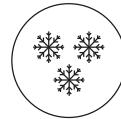
The proofing function allows you to program the preparation of baked products and keep the humidity of the dough under full control, for a perfect result.





### Defrosting, ready-to-eat foods and slow cooking

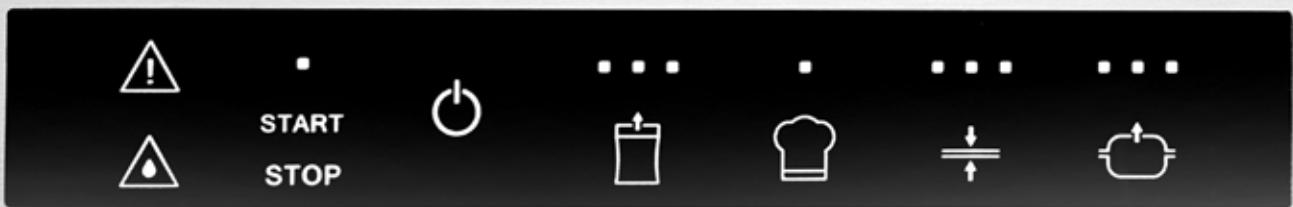
Brings the food to the desired temperature in a slow and progressive way, maintaining its texture, crispness and appearance. It is also possible to program the temperature of ready-to-eat foods.



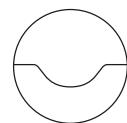
### Freezing: from room temperature to -20°C

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



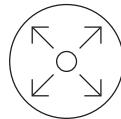


Vacuum  
preservation.



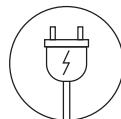
Bell chamber

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



### Optimal capacity

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



### Low consumption

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



### 4 sealing levels

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



### 4 m<sup>3</sup>/h Vacuum pump

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



### Marinating

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

# Oven functions.

## Cooking functions of the ovens



### Pizza function

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



### Defrosting

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



### Quick start

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



### Intensive cooking

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



### Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken 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.



### Cooking from above

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



### Moist cooking from above

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



### Cooking from below

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



### Moist cooking from below

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



### Static normal cooking

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



### Moist static normal cooking

This adds more moisture to normal static cooking.



### Multiple fan cooking

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



### Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.



### ECO cooking

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



### Microwave defrosting

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



### Microwave cooking

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



### Steaming

Healthy and light steaming, for any type of food.



### Combined steam / hot air cooking

Thanks to steam, the dish remains soft and juicy.



### Combined microwave/steam cooking

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



### Combined hot air/microwave cooking

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



### Combined grill/microwave cooking

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

## Oven cleaning functions



### Steam cleaning cycle

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



### Pyrolytic cleaning cycle

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

# Cooking and storage system functions

## Blast chiller functions



### Blast chilling

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



### Microcrystalline freezing

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



### Pre-cooling

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



### Cooling

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



### Chilled beverages

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



### Storage at 0°C

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



### Raw fish

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



### Defrosting

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



### Ready-to-eat foods

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



### Slow cooking

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



### Proofing

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

## Vacuum functions



### Vacuum packing in containers

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



### Vacuum packing in bags

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



### Sous Vide Chef

Exclusive functions for marinating, cold infusions and vacuum curing.



### Bag sealing

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

# Hob Technologies

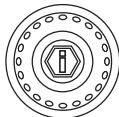


076 – 077



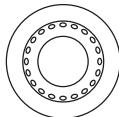
# Dual Burners

## The ideal power for perfect cooking, always.



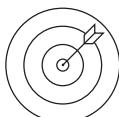
Gas burners  
Dual with power up to 5 kW

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



Total Black brass flame spreader with non-stick nanotechnological treatment

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



Highly specialised hobs

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



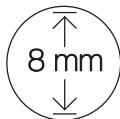
Hob with cast iron pan supports

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



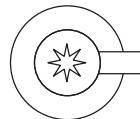


# Features of gas hobs.



## Full size Fry top plate with 8mm thickness

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



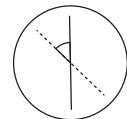
## Integrated switch-on on the knobs

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



## Safety valve

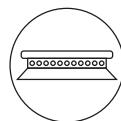
Interrupts the gas supply if the flame should be accidentally extinguished.



## Tilted flame

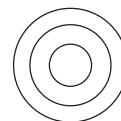
This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.





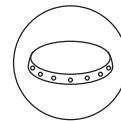
### Multi-gas burners

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



### Triple crown burner

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

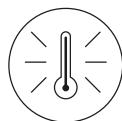


### Brass flame spreader

Maximum flame resistance and excellent durability.

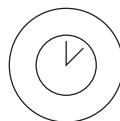


# Features of induction hobs.



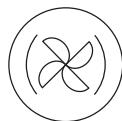
Residual heat indicator

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



Timer with automatic stop

Turns off the active zone once the set time elapses.



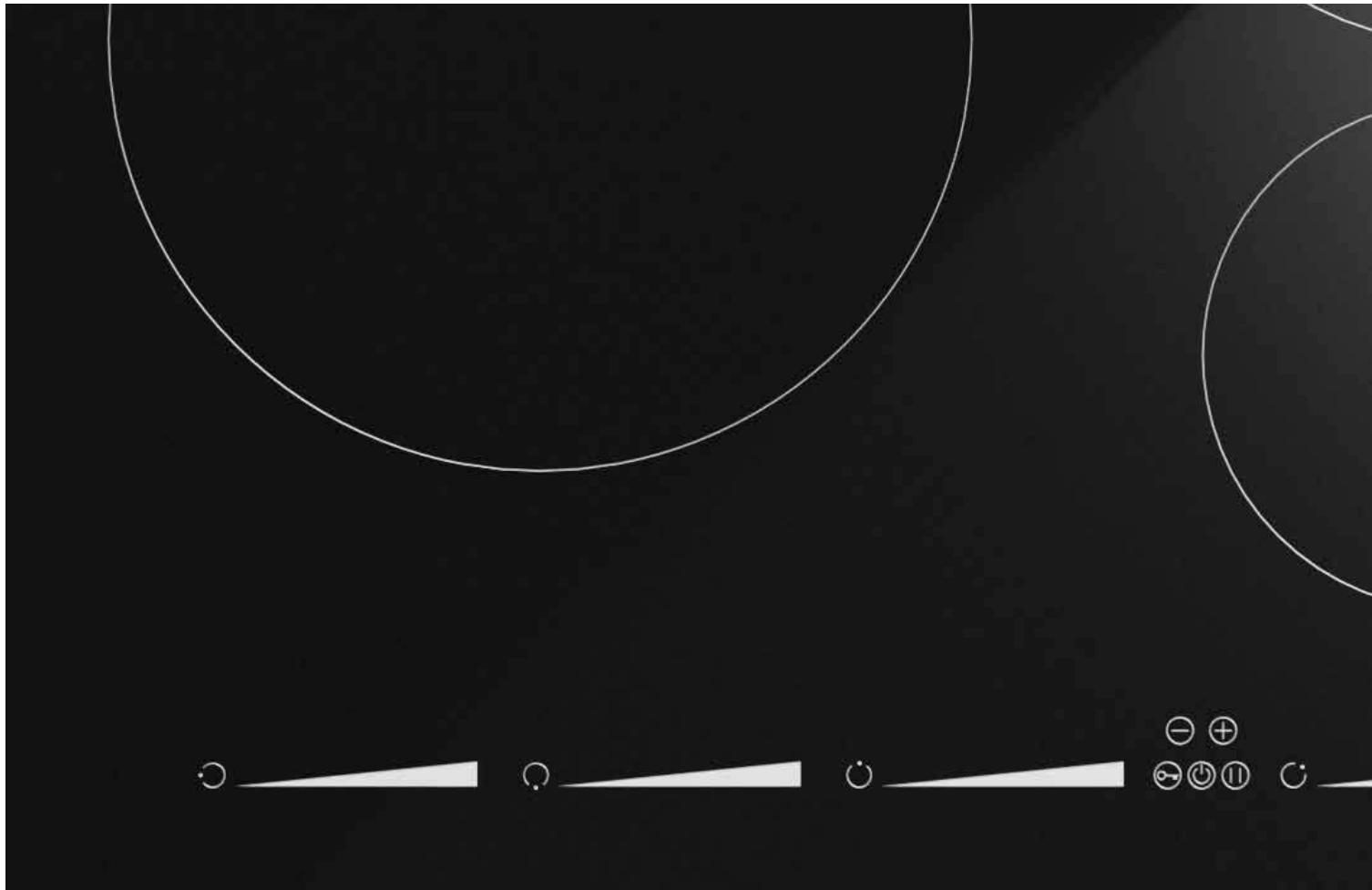
Integrated extraction

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



Bridge control

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





### Booster function

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



### Slide controls

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



### Child safety

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



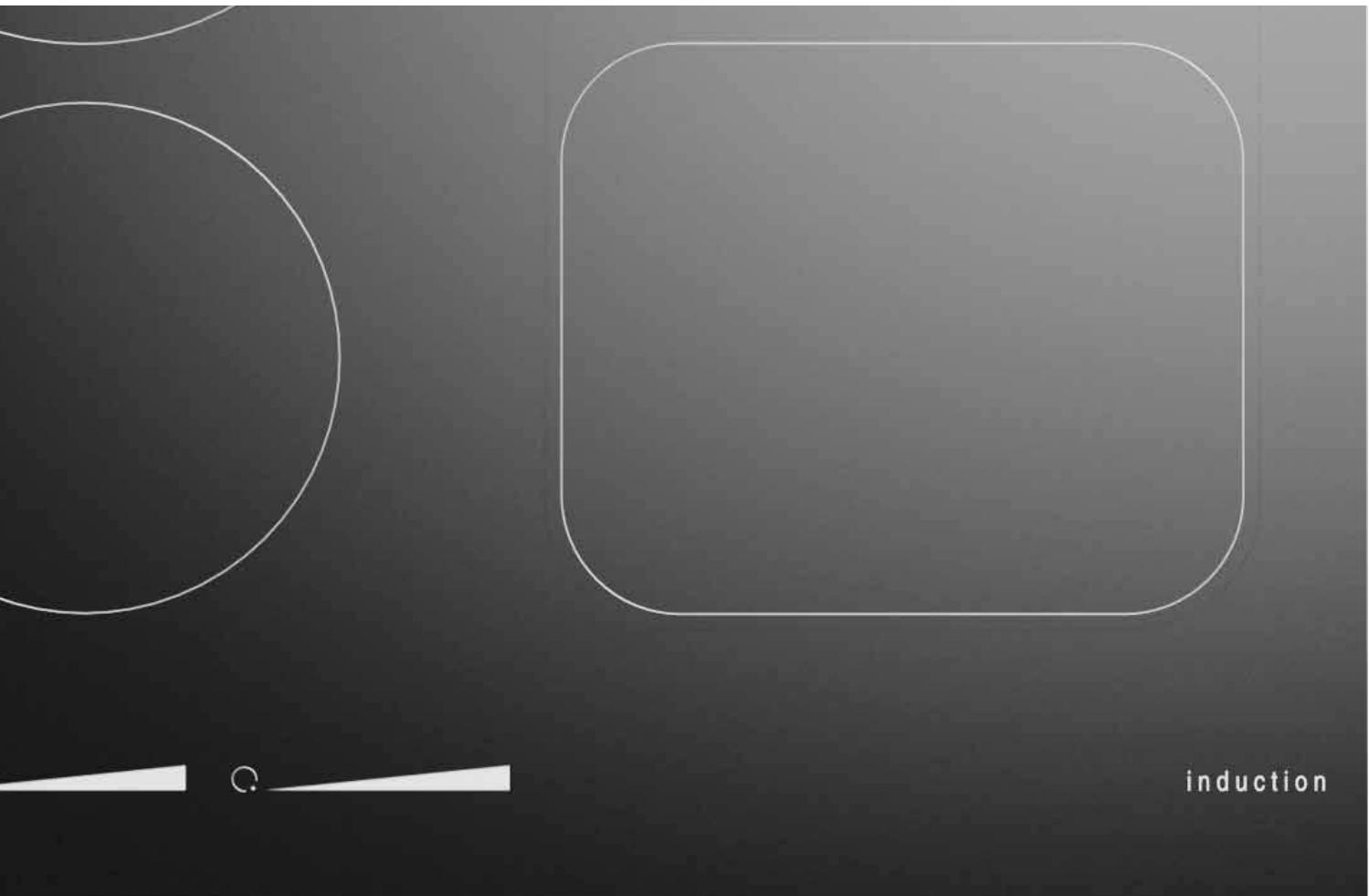
### Power Limiting Device

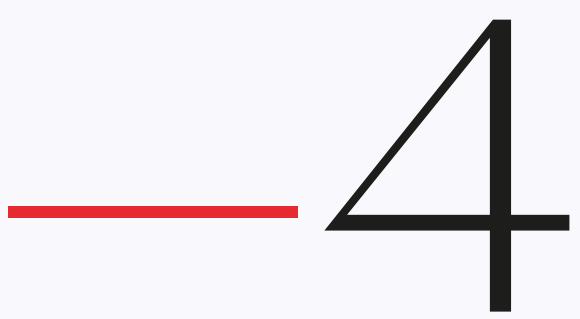
If the maximum consumption of the induction hob exceeds the power supplied by the mains, it can be underpowered so as to prevent overloading.



### Overheating and liquid spill protection

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





# Catalogue

086 — 087

# Range cookers

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

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

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





# Majestic

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

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

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

## Colour range Body



## Finishes Knobs, handles, feet, frames





Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Precise electronic temperature control



Cold door with triple removable glass



Display 4,3" full touch



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



Hob with cast iron pan supports.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge



Cooking probe



# Abacus of colours and finishes



Antique  
white – AW



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Chrome – C



Brass – G



Copper – P



Burnished  
– B



Glossy  
black – BK

Blue – MB

Emerald  
green – EGBurgundy  
red – BU

Chrome – C



Brass – G



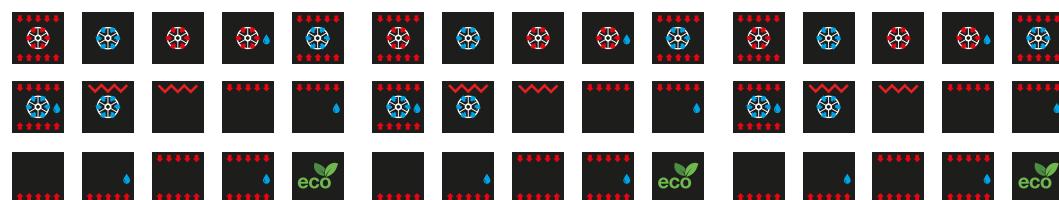
Copper – P

Burnished  
– B

# Ovens available for Majestic range cookers

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

## Functions



OV30 E3 TFT

30 cm mini static electronic oven

---

A+

---

5

---

30-250°C

---

TFT touch control

---

Yes

---

–

---

Internal light

---

Yes

---

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

---

cooling tangential

---

Yes

---

with easy clean enamel

---

27.5x35.5x44 cm

---

43 L

---

Yes

---

–

---

Yes

---

with electronic probe

---

2.4 kW

---

800 W

---

800 W

---

1500 W

---

–

---

–

# M07N



#### Colour range

Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

#### Finishes

Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



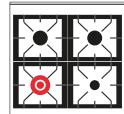
Burnished - B

Available ovens

Electric oven

Primary oven:  
OV 60 E3 TFT SMaximum input:  
2,45 kWConfigurations

4 burners



## Electric oven

M07DNE3

Brass/Chrome

Copper/Burnished

ConsumptionDouble ring  
Dual burner  
5,0 kW / 0,3 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

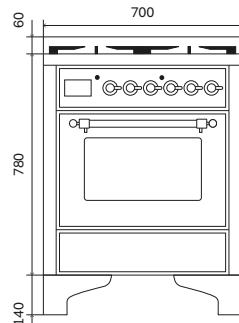
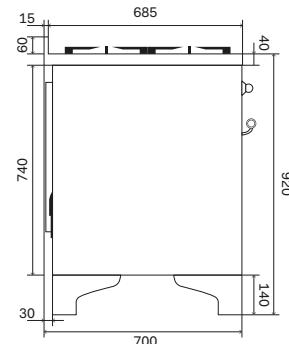
Hood

AM70

Ladle holder panel

AM4-70

→ p. 308

Technical drawing & dimensions

# M30N



---

## Colour range Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

---

## Finishes Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Available ovens

Electric oven

Primary oven:  
OV 76 E3 TFT SMaximum input:  
3,1 kWConfigurations

5 burners



## Electric oven

M30DNE3

Brass/Chrome

Copper/Burnished

ConsumptionDouble ring  
Dual burner  
5,0 kW / 0,3 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

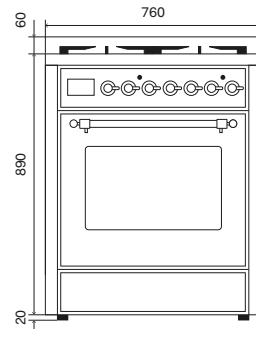
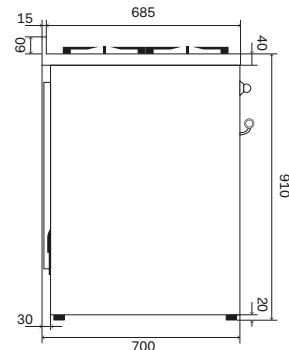
Hood

AM76

Ladle holder panel

AM4-76

→ p. 308

Technical drawing & dimensions

# M09N



---

#### Colour range Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

---

#### Finishes Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Available ovens

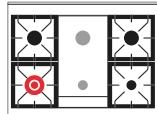
## Electric oven

Primary oven:  
OV 80 E3 TFT S

Maximum input:  
2,75 kW

Configurations

## 6 burners with fry top\*



## 6 burners

## Fish burner



## Electric oven

## M09FDNE3

Brass/Chrome

Copper/Burnished

## M096DNE3

Brass/Chrome

Copper/Burnished

## M09PDNE3

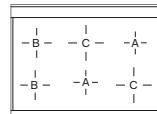
Brass/Chrome

Copper/Burnished

## 2 induction zones



## Induction



## Electric oven

## M09IDNE3

Brass/Chrome

Copper/Burnished

## MI096NE3

Brass/Chrome

Copper/Burnished

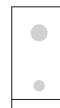
\* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

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

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

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

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

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

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

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

 Big burner  
3 kW / 0,6 kW

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

 Small burner  
1,8 kW / 0,4 kW

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

Accessories

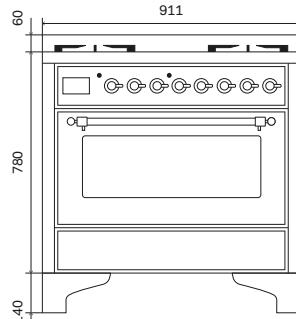
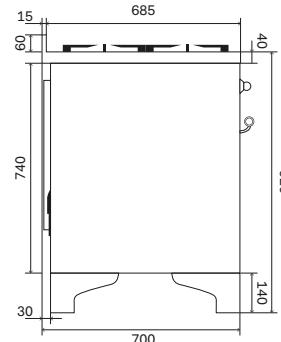
## Hood

## AM90

## Ladle holder panel

## AM4-90

→ p. 308

Technical drawing & dimensions

# MD10N



## Colour range Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

## Finishes Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Available ovens

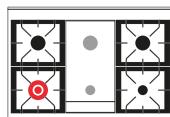
## Electric oven

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

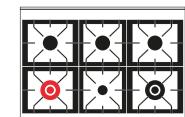
Secondary oven:  
OV 30 E3 TFT  
Maximum input:  
2,4 kW

Configurations

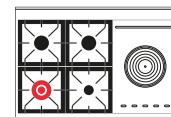
## 6 burners with fry top\*



## 6 burners



## Coup de feu



## Electric oven

## MD10FDNE3

Brass/Chrome  
Copper/Burnished

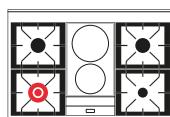
## MD106DNE3

Brass/Chrome  
Copper/Burnished

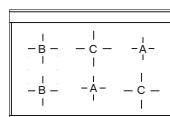
## MD10SDNE3

Brass/Chrome  
Copper/Burnished

## 2 induction zones



## Induction



## Electric oven

## MD10IDNE3

Brass/Chrome  
Copper/Burnished

## MDI106NE3

Brass/Chrome  
Copper/Burnished

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

Consumption

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

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

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

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

Small burner  
1,8 kW / 0,4 kW

Coupe de Feu  
3 kW / 0,6 kW

Accessories

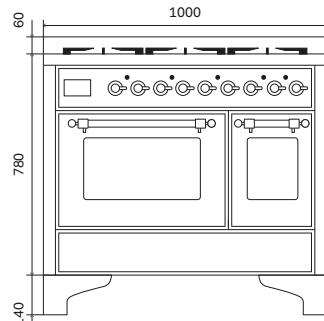
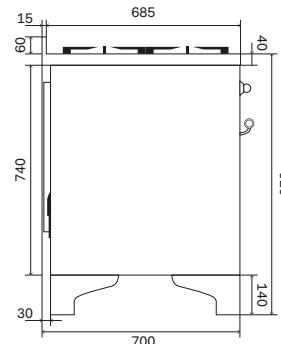
## Hood

## AM100

## Ladle holder panel

## AM4-100

→ p. 308

Technical drawing & dimensions

# M12N



#### Colour range Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

#### Finishes Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Available ovens

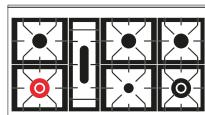
## Electric oven

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

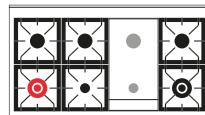
Secondary oven:  
OV 30 E3 TFT  
Maximum input:  
2,4 kW

Configurations

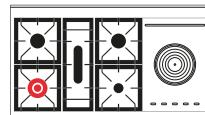
## 7 burners



## 8 burners with fry top\*



## Coup de feu



## Electric oven

## M127DNE3

Brass/Chrome  
Copper/Burnished

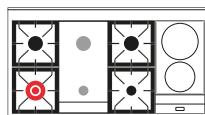
## M12FDNE3

Brass/Chrome  
Copper/Burnished

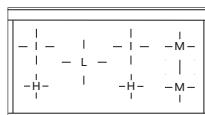
## M12SDNE3

Brass/Chrome  
Copper/Burnished

## 6 burners with fry top\* and 2 induction zones



## Induction



## Electric oven

## M12FIDNE3

Brass/Chrome  
Copper/Burnished

## MI127NE3

Brass/Chrome  
Copper/Burnished

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

Consumption

Induction zone Bridge  
210×380 mm  
1,5+1,5 kW

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

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

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

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

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

Coupe de Feu  
3 kW / 0,6 kW

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

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

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

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

Big burner  
3 kW / 0,6 kW

Small burner  
1,8 kW / 0,4 kW

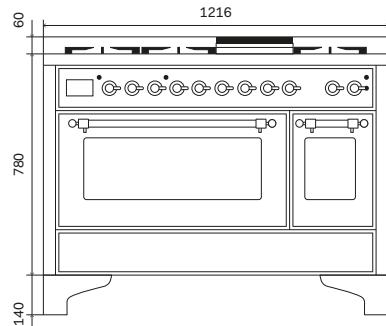
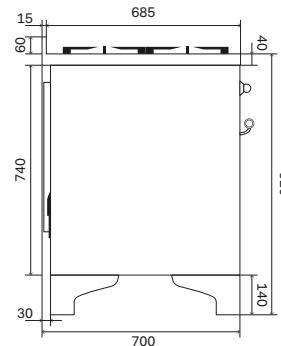
Accessories

## Hood

## AM120

## Ladle holder panel

## AM4-120

Technical drawing & dimensions

# M15N



---

#### Colour range Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

---

#### Finishes Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



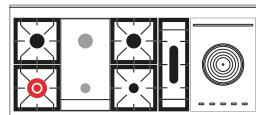
Burnished - B

Available ovens

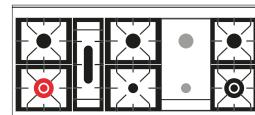
## Electric oven

Primary oven:  
OV 80 E3 TFT SMaximum input:  
2,75 kWSecondary oven:  
OV 60 E3 TFTMaximum input:  
2,45 kWConfigurations

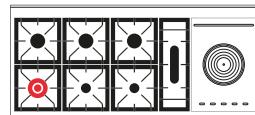
7 burners with fry top\* and coup de feu



9 burners with fry top\*



Coup de feu



## Electric oven

M15FSDNE3

Brass/Chrome

Copper/Burnished

M15FDNE3

Brass/Chrome

Copper/Burnished

M15SDNE3

Brass/Chrome

Copper/Burnished

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

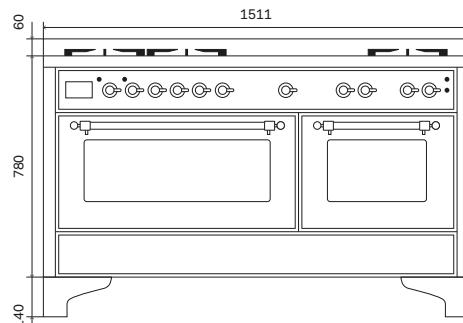
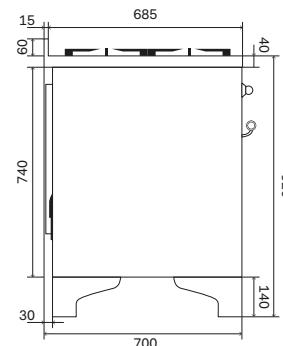
ConsumptionCoupe de Feu  
3 kW / 0,6 kWDouble ring  
Dual burner  
5,0 kW / 0,3 kWDouble ring  
burner  
4,3 kW / 1,8 kWFry Top plate  
double burner  
3 kW / 0,6 kW  
1,8 kW / 0,4 kWFish pot burner  
3,1 kW / 1,1 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

## Hood

AM150

## Ladle holder panel

AM4-150

Technical drawing & dimensions

→ p. 308

# Panoramagic

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

## Colour range Body



Stainless  
steel - SS



Black  
matt - MK

## Finishes Knobs, handles, feet, frames



Satin



Total Black brass  
flame spreader  
with non-stick  
nanotechnological  
treatment



Dual gas burners  
with power up to  
5 kW



Highly specialised  
hobs



LED backlit  
knobs



Hob with cast iron  
pan supports



Display 4,3"  
full touch



Single control  
of the two ovens



Door with soft-  
closing system



Precise electronic  
temperature  
control



Warming drawer  
with soft-closing  
system



Steam  
discharge



Cooking  
probe



Cold door with  
triple removable  
glass



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

# Ovens available for Panoramagic range cookers

<u>General features</u>	<u>OV80 E3 TFT S</u>	<u>OV30 E3 TFT</u>
	80 cm electronic oven	30 cm mini static electronic oven
Energy class	A+	A+
Number of functions	15	5
Operating temperature	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes
Cooking probe	Yes	-
Lighting	Double internal light	Internal light
Soft-closing door	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential
Child safety	Yes	Yes
<u>Cavity features</u>		
Muffle	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	27.5×35.5×44 cm
Capacity	97 L	43 L
Steam discharge	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	-
Rotisserie spit	diagonal	Yes
Thermostat	with electronic probe	with electronic probe
<u>Consumption</u>		
Maximum input	2.75 kW	2.4 kW
Top electrical heating element	1200 W	800 W
Bottom electrical heating element	1350 W	800 W
Electric grill	2150 W	1500 W
Circular heating element	2100 W	-
Lower gas burner	-	-

## Functions





# PM09-MK



---

Colour range  
Body



Black  
matt - MK

Finishes



Satin

Available ovens

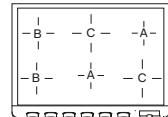
## Electric oven

Primary oven:  
OV 80 E3 TFT S

Maximum input:  
2,75 kW

Configurations

## Induction



## Electric oven

## PMI09S3

Brushed

Consumption

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

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

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

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

Accessories

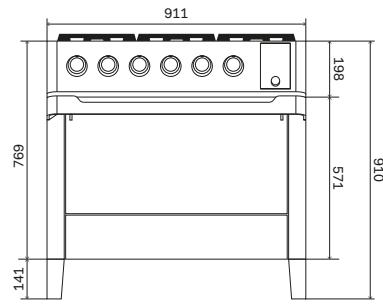
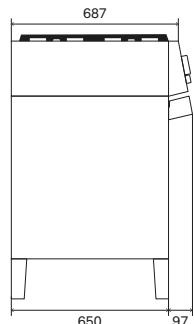
## Hood

## APM90

## Ladle holder panel

## AM4-90

→ p. 308

Technical drawing & dimensions

# PM12-MK



---

Colour range  
Body



Black  
matt - MK

Finishes



Satin

Available ovens

## Electric oven

Primary oven:

OV 80 E3 TFT S

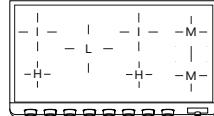
Maximum input:  
2,75 kW

Secondary oven:

OV 30 E3 TFT

Maximum input:  
2,4 kWConfigurations

## Induction



## Electric oven

## PMI127S3

Brushed

Consumption

- M - Induction zone  
Bridge  
210×380 mm  
1,5+1,5 kW

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

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

- M - Induction zone  
Ø 250 mm  
3,0 kW / 2,3 kW

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

Accessories

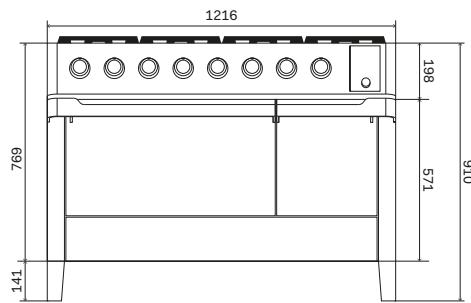
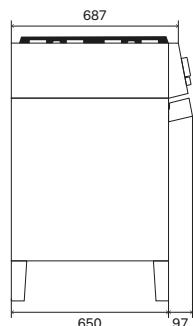
→ p. 308

## Hood

## APM120

## Ladle holder panel

## AM4-120

Technical drawing & dimensions

# PM09



---

Colour range  
Body



Stainless  
steel - SS

Finishes



Satin

Available ovens

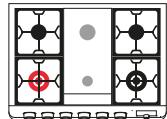
## Electric oven

Primary oven:  
OV 80 E3 TFT S

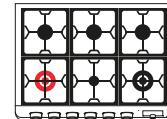
Maximum input:  
2,75 kW

Configurations

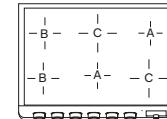
## 6 burners with fry top\*



## 6 burners



## Induction



## Electric oven

## PM09FDS3

Brushed

## PM096DS3

Brushed

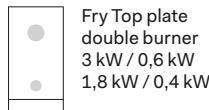
## PMI09S3

Brushed

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

Consumption

-<sup>I</sup><sub>B</sub>- Induction zone  
Bridge  
Ø 180+180 mm  
3 kW / 1,85 kW  
+3 kW / 1,85 kW



-<sup>I</sup><sub>A</sub>- Induction zone  
Ø 145 mm  
2,2 kW / 1,4 kW



Big burner  
3 kW / 0,6 kW

-<sup>I</sup><sub>B</sub>- Induction zone  
Ø 180 mm  
3 kW / 1,85 kW



Small burner  
1,8 kW / 0,4 kW

-<sup>I</sup><sub>C</sub>- Induction zone  
Ø 210 mm  
3,7 kW / 2,3 kW

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

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

Accessories

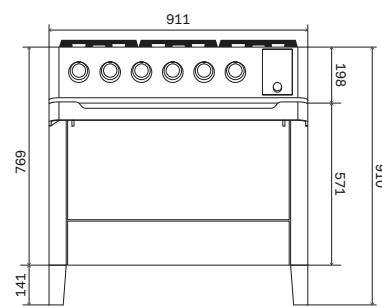
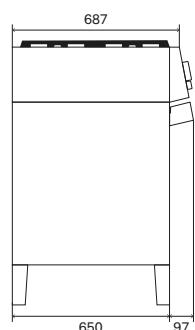
→ p. 308

## Hood

## APM90

## Ladle holder panel

## AM4-90

Technical drawing & dimensions

# PM12



---

Colour range  
Body



Stainless  
steel - SS

Finishes



Satin

Available ovens

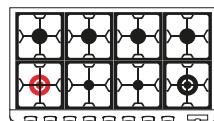
## Electric oven

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

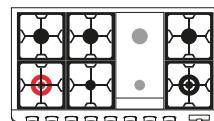
Secondary oven:  
OV 30 E3 TFT  
Maximum input:  
2,4 kW

Configurations

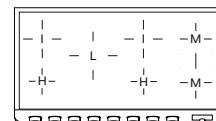
## 8 burners



## 8 burners with fry top\*



## Induction



## Electric oven

## PM128DS3

Brushed

## PM12FDS3

Brushed

## PMI127S3

Brushed

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

Consumption

- M - Induction zone  
Bridge  
210×380 mm  
1,5+1,5 kW

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

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

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

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

Big burner  
3 kW / 0,6 kW

- M - Induction zone  
Ø 250 mm  
3,0 kW / 2,3 kW

Small burner  
1,8 kW / 0,4 kW

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

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

Accessories

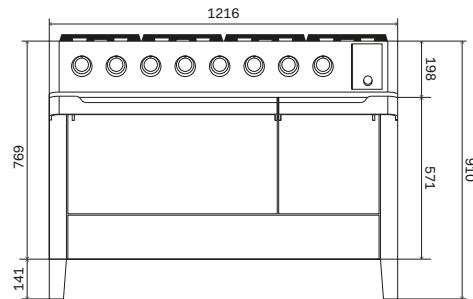
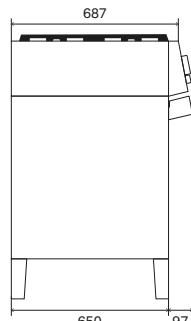
→ p. 308

## Hood

## APM120

## Ladle holder panel

## AM4-120

Technical drawing & dimensions

# Nostalgie

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

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

## Colour range Body



## Finishes Knobs, handles, feet, frames (optional)





Optional Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs.



Hob with cast iron pan supports.



One control for both ovens



Precise electronic temperature control



Door and drawer with soft-closing system



Cold door with triple removable glass



Steam discharge



Quick start



# Abacus of colours and finishes



Antique  
white – AW



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Chrome – C



Brass – G



Copper – P



Burnished  
– B



↓ Models shown with  
optional Noblesse frames



Glossy  
black – BK



Blue – MB



Emerald  
green – EG



Burgundy  
red – BU



Chrome – C



Brass – G



Copper – P

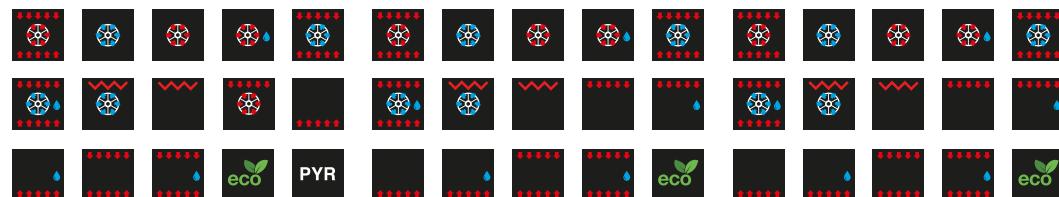


Burnished  
– B

# Ovens available for Nostalgie range cookers

<u>General features</u>	<u>OV80 PY TFT S</u>	<u>OV80 E3</u>	<u>OV60 E3</u>
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
<u>Cavity features</u>			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5x36,5x41 cm	64,5x36,5x41 cm	43,7x36x41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
<u>Consumption</u>			
Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

## Functions



OV40 E3

40 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

36,5x35,5x44 cm

57 L

Yes

-

Yes

with electronic probe

2,6 kW

850 W

950 W

1600 W

-

-

OV30 E3

30 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

27,5x35,5x44 cm

43 L

Yes

-

Yes

with electronic probe

2,4 kW

800 W

800 W

1500 W

-

-



# P06N



#### Colour range

Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

#### Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

#### Optional solid door version

optional

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

#### Noblesse frames

optional → p. 311

Available ovens

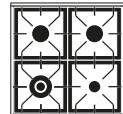
## Electric oven

Primary oven:  
OV 60 E3

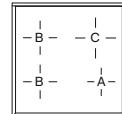
Maximum input:  
2,45 kW

Configurations

## 4 burners



## Induction



## Electric oven

## P06NE3 \*

Brass/Chrome

Copper/Burnished

## PI064NE3

Brass/Chrome

Copper/Burnished

Consumption

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

Small burner  
1,8 kW / 0,4 kW

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

Accessories

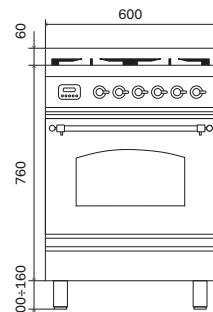
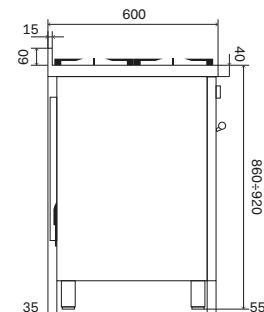
## Hood

## AG60

## Ladle holder panel

## AP4-60

→ p. 308

Technical drawing & dimensions

# P07N



#### Colour range

##### Body



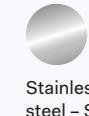
Antique white – AW



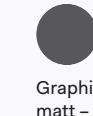
White – WH



Blue – MB



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Burgundy red – BU



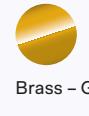
Emerald green – EG



RAL Classic – RA

#### Finishes

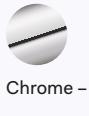
##### Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

#### Optional solid door version

optional

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

#### Noblesse frames

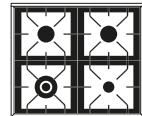
optional → p. 311

Available ovens

Electric oven

Primary oven:  
OV 60 E3Maximum input:  
2,45 kWConfigurations

4 burners



## Electric oven

P07NE3 \*

Brass/Chrome

Copper/Burnished

Consumption

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


 Big burner  
3 kW / 0,6 kW


 Small burner  
1,8 kW / 0,4 kW


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

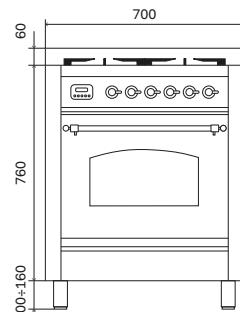
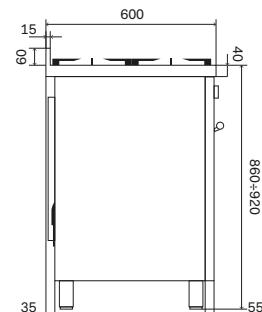
Hood

AG70

Ladle holder panel

AP4-70

→ p. 308

Technical drawing & dimensions

# P09N



#### Colour range Body



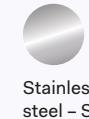
Antique  
white - AW



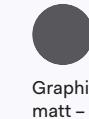
White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU

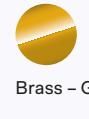


Emerald  
green - EG



RAL  
Classic - RA

#### Finishes Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

#### Optional solid door version

optional

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

#### Noblesse frames

optional → p. 311

Available ovens

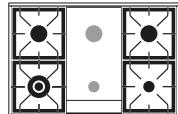
## Electric oven

Primary oven:  
OV 80 E3

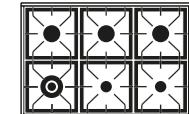
Maximum input:  
2,75 kW

Configurations

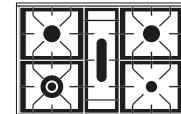
## 6 burners with fry top\*



## 6 burners



## Fish burner



## Electric oven

## P09FNE3 \*

Brass/Chrome

Copper/Burnished

## P096NE3 \*

Brass/Chrome

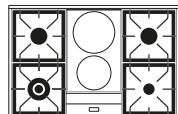
Copper/Burnished

## P09PNE3 \*

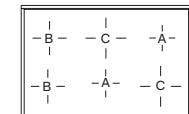
Brass/Chrome

Copper/Burnished

## 2 induction zones



## Induction



## Electric oven

## P09INE3 \*

Brass/Chrome

Copper/Burnished

## PI096NE3

Brass/Chrome

Copper/Burnished

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

Consumption

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

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

Small burner  
1,8 kW / 0,4 kW

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

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

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

Accessories

→ p. 308

## Hood

## AG90

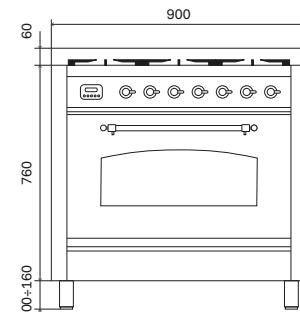
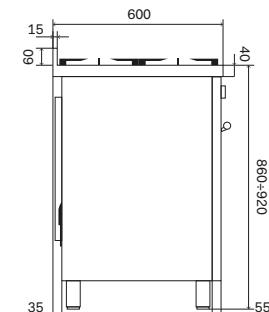
## Hood

Brass/Chrome

## ANB90

Copper/Burnished

## AP4-90

Technical drawing & dimensions

# PD09N



## Colour range

### Body



Antique  
white - AW



White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



Emerald  
green - EG



RAL  
Classic - RA

## Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

## Optional solid door version

optional

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

## Noblesse frames

optional → p. 311

Available ovens

## Electric oven

Primary oven:

OV 60 E3

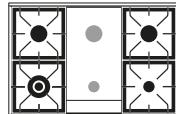
Maximum input:  
2,45 kW

Secondary oven:

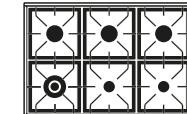
OV 30 E3

Maximum input:  
2,4 kWConfigurations

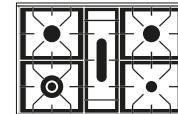
## 6 burners with fry top\*



## 6 burners



## Fish burner



## Electric oven

## PD09FNE3 \*

Brass/Chrome

Copper/Burnished

## PD096NE3 \*

Brass/Chrome

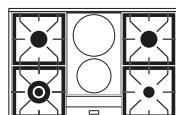
Copper/Burnished

## PD09PNE3 \*

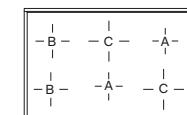
Brass/Chrome

Copper/Burnished

## 2 induction zones



## Induction



## Electric oven

## PD09INE3 \*

Brass/Chrome

Copper/Burnished

## PDI096NE3

Brass/Chrome

Copper/Burnished

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

Consumption

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

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

Small burner  
1,8 kW / 0,4 kW

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

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

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

Accessories

→ p. 308

## Hood

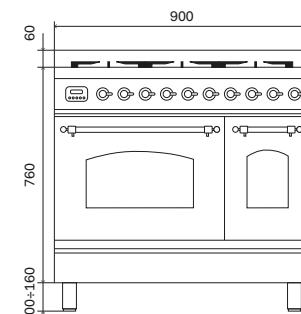
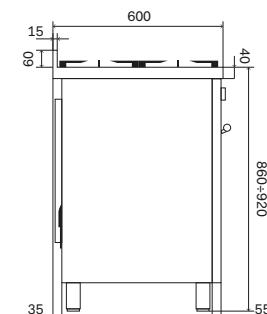
## AG90

## Hood

## ANB90

## Ladle holder panel

## AP4-90

Technical drawing & dimensions

# PD10N



## Colour range Body



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL Classic - RA

## Finishes Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

## Optional solid door version

optional

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

## Noblesse frames

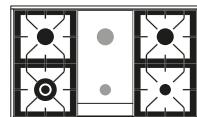
optional → p. 311

Available ovens

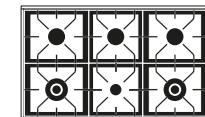
## Electric oven

Primary oven:  
OV 60 E3Secondary oven:  
OV 40 E3Maximum input:  
2,45 kWMaximum input:  
2,6 kWConfigurations

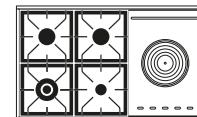
## 6 burners with fry top\*



## 6 burners



## Coup de feu



## Electric oven

## PD10FNE3 \*

Brass/Chrome

Copper/Burnished

## PD106NE3 \*

Brass/Chrome

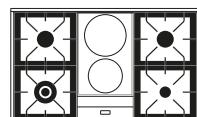
Copper/Burnished

## PD10SNE3 \*

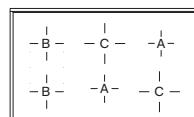
Brass/Chrome

Copper/Burnished

## 2 induction zones



## Induction



## Electric oven

## PD10INE3 \*

Brass/Chrome

Copper/Burnished

## PDI106NE3

Brass/Chrome

Copper/Burnished

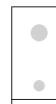
\* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Consumption

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

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

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

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

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

 Big burner  
3 kW / 0,6 kW

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

 Small burner  
1,8 kW / 0,4 kW

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

 Coup de feu  
3 kW / 0,6 kW

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

Accessories

## Hood

## AG100

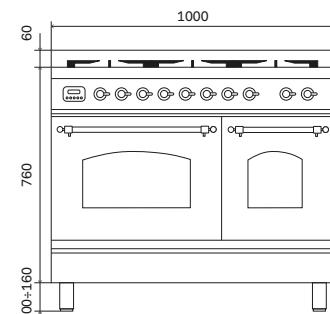
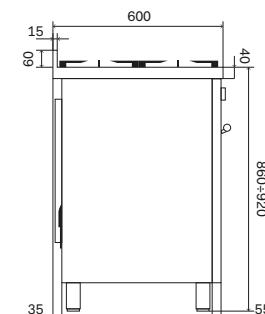
## Hood

## ANB100

## Ladle holder panel

## AP4-100

→ p. 308

Technical drawing & dimensions

# P12N



## Colour range

### Body



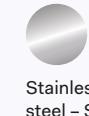
Antique  
white - AW



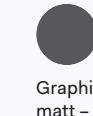
White - WH



Blue - MB



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Burgundy  
red - BU



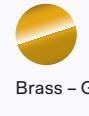
Emerald  
green - EG



RAL  
Classic - RA

## Finishes

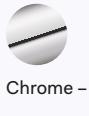
Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

## Optional solid door version

optional

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

## Noblesse frames

optional → p. 311

Available ovens

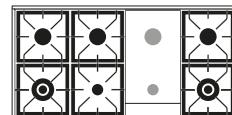
## Electric oven

Primary oven:  
OV 80 E3Secondary oven:  
OV 30 E3Maximum input:  
2,75 kWMaximum input:  
2,4 kWConfigurations

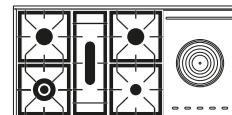
7 burners



8 burners with fry top\*



Coup de feu



## Electric oven

P127NE3 \*

Brass/Chrome

Copper/Burnished

P12FNE3 \*

Brass/Chrome

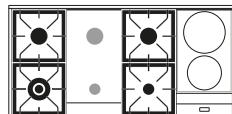
Copper/Burnished

P12SNE3 \*

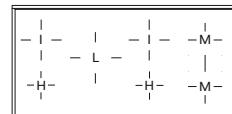
Brass/Chrome

Copper/Burnished

6 burners with fry top\* and 2 induction zones



Induction



## Electric oven

P12FINE3 \*

Brass/Chrome

Copper/Burnished

PI127NE3

Brass/Chrome

Copper/Burnished

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

Consumption

 Induction zone  
Bridge  
210×380 mm  
1,5+1,5 kW


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


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


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


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


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


 Coupe de Feu  
3 kW / 0,6 kW


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


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


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


 Big burner  
3 kW / 0,6 kW


 Small burner  
1,8 kW / 0,4 kW


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

## Hood

AG120

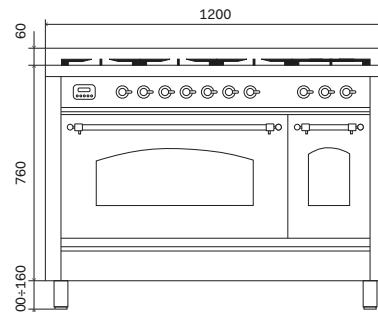
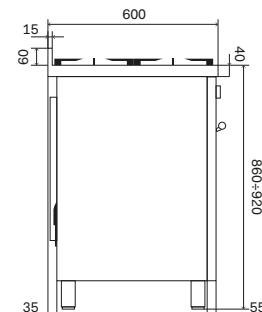
## Hood

ANB120

## Ladle holder panel

AP4-120

→ p. 308

Technical drawing & dimensions

# P15N



#### Colour range

Body



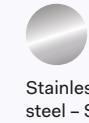
Antique white - AW



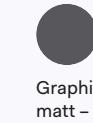
White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL Classic - RA

#### Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

#### Optional solid door version

optional

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

#### Noblesse frames

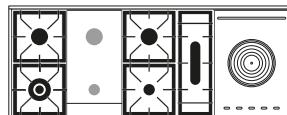
optional → p. 311

Available ovens

## Electric oven

Primary oven:  
OV 80 E3Secondary oven:  
OV 60 E3Maximum input:  
2,75 kWMaximum input:  
2,45 kWConfigurations

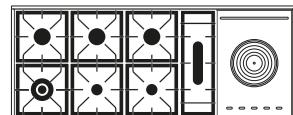
7 burners with fry top\* and coup de feu



9 burners with fry top\*



Coup de feu



## Electric oven

P15FSNE3 \*

Brass/Chrome

Copper/Burnished

P15FNE3 \*

Brass/Chrome

Copper/Burnished

P15SNE3 \*

Brass/Chrome

Copper/Burnished

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

ConsumptionCoupe de Feu  
3 kW / 0,6 kWDouble ring  
burner  
4,3 kW / 1,8 kWFry Top plate  
double burner  
3 kW / 0,6 kW  
1,8 kW / 0,4 kWFish pot burner  
3,1 kW / 1,1 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kW

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

Accessories

## Hood

AG150

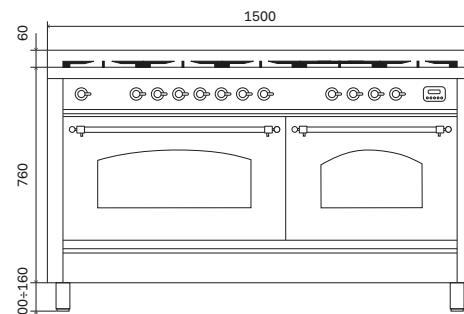
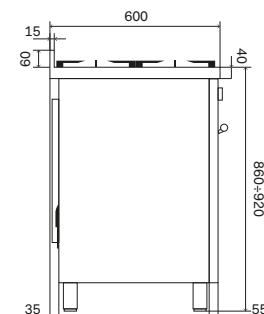
## Hood

ANB150

## Ladle holder panel

AP4-150

→ p. 308

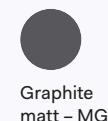
Technical drawing & dimensions

# P36N



## Colour range

### Body



## Finishes

### Knobs, handles, frames (optional)



## Optional solid door version

optional

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

## Noblesse frames

optional → p. 311

Available ovens

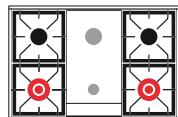
## Electric oven

Primary oven:  
OV 80 PY TFT S  
Maximum input:  
3,65 kW

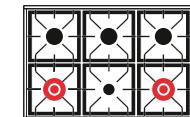
Warming drawer:  
WD  
Maximum input:  
0,6 kW

Configurations

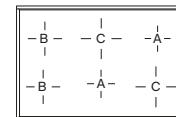
## 6 burners with fry top\*



## 6 burners



## Induction



## Electric oven

## P36FDDNSY

Brass/Chrome  
Copper/Burnished

## P366DDNSY

Brass/Chrome  
Copper/Burnished

## PI366NSY

Brass/Chrome  
Copper/Burnished

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

Consumption

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

Big burner  
3 kW / 0,6 kW

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

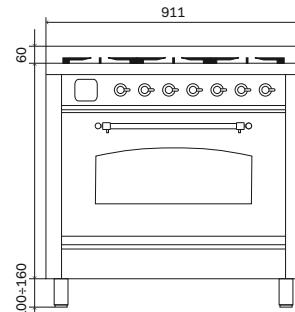
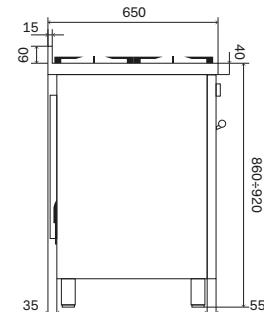
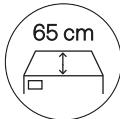
Small burner  
1,8 kW / 0,4 kW

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

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

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

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

Technical drawing & dimensions

# Professional Plus

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

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

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

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

## Colour range

### Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Optional  
RAL Classic - RA

## Finishes

### Knobs, handles



Brushed



Dual gas burners  
with power up to 5  
kW optional



Total Black brass  
flame spreader  
with non-stick  
nanotechnological  
treatment



Highly  
specialised  
hobs.



Hob with cast iron  
pan supports.



One control for  
both ovens



Precise electronic  
temperature  
control



Door and drawer  
with soft-closing  
system



Cold door with  
triple removable  
glass



Steam  
discharge



# Abacus of colours and finishes



White - WH

Stainless  
steel - SSGraphite  
matt - MGGlossy  
black - BK

Brushed



# Professional knobs: visibly functional.

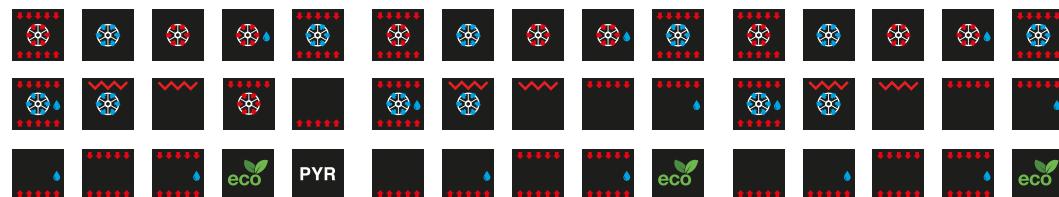
Created exclusively for Professional Plus range cookers, knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



# Ovens available for Professional Plus range cookers

<u>General features</u>	<u>OV80 PY TFT S</u>	<u>OV80 E3</u>	<u>OV60 E3</u>
	80 cm pyrolytic oven	80 cm electronic oven	60 cm electronic oven
Energy class	A	A+	A+
Number of functions	15	15	15
Operating temperature	30-320°C	30-300°C	30-300°C
Programmer	touch control TFT	electronic	electronic
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	-	-
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Quadruple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
<u>Cavity features</u>			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5x36,5x41 cm	64,5x36,5x41 cm	43,7x36x41 cm
Capacity	97 L	97 L	65 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie spit	-	diagonal	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
<u>Consumption</u>			
Maximum input	3,65 kW	2,75 kW	2,45 kW
Top electrical heating element	1200 W	1200 W	1000 W
Bottom electrical heating element	1350 W	1350 W	1100 W
Electric grill	2150 W	2150 W	2100 W
Circular heating element	2100 W	2100 W	2100 W
Lower gas burner	-	3,70 kW	2,70 kW

## Functions



OV40 E3

40 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

36,5x35,5x44 cm

57 L

Yes

-

Yes

with electronic probe

2,6 kW

850 W

950 W

1600 W

-

-

OV30 E3

30 cm mini electronic static oven

A+

5

30-250°C

electronic

Yes

-

Internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

27,5x35,5x44 cm

43 L

Yes

-

Yes

with electronic probe

2,4 kW

800 W

800 W

1500 W

-

-



# P06W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

Finishes  
Knobs, handles

Available ovens

## Electric oven

Primary oven:  
OV 60 E3

Maximum input:  
2,45 kW

Configurations

## 4 burners

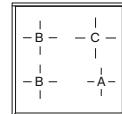


## Electric oven

## P06WE3 \*

Brushed

## Induction



## PI064WE3

Brushed

Consumption

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

Small burner  
1,8 kW / 0,4 kW

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

Accessories

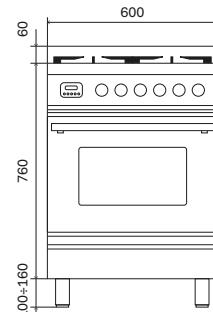
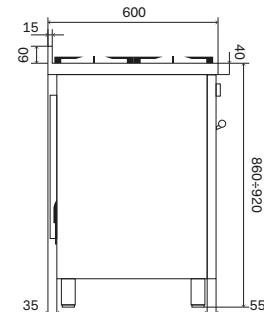
## Hood

## AGQ60

## Ladle holder panel

## AP4-60

→ p. 308

Technical drawing & dimensions

# P07W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

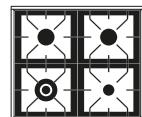
Finishes  
Knobs, handles

Available ovens

Electric oven

Primary oven:  
OV 60 E3Maximum input:  
2,45 kWConfigurations

4 burners



## Electric oven

P07WE3 \*

Brushed

Consumption

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


 Big burner  
3 kW / 0,6 kW


 Small burner  
1,8 kW / 0,4 kW


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

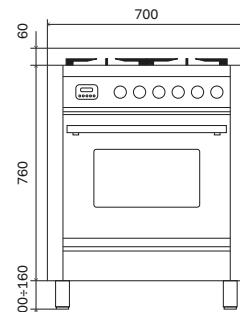
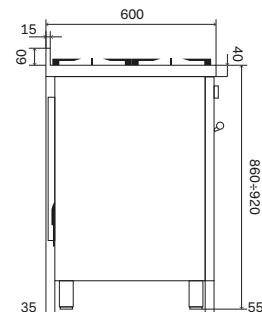
Hood

AGQ70

Ladle holder panel

AP4-70

→ p. 308

Technical drawing & dimensions

# P09W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

Finishes  
Knobs, handles

Available ovens

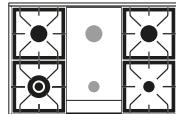
## Electric oven

Primary oven:  
OV 80 E3

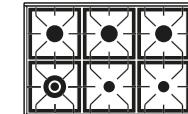
Maximum input:  
2,75 kW

Configurations

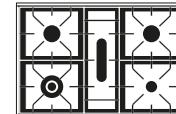
6 burners with fry top\*



6 burners



Fish burner



## Electric oven

P09FWE3 \*

Brushed

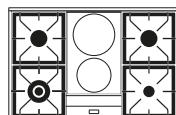
P096WE3 \*

Brushed

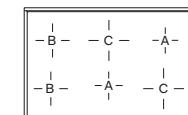
P09PWE3 \*

Brushed

2 induction zones



Induction



## Electric oven

P09IWE3 \*

Brushed

PI096WE3

Brushed

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

Consumption

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

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

Small burner  
1,8 kW / 0,4 kW

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

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

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

Accessories

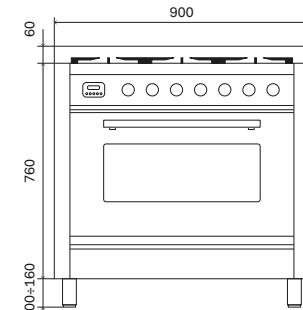
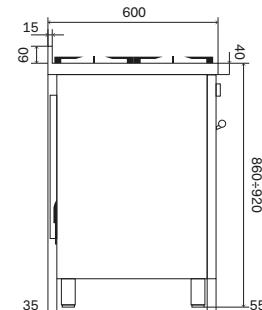
## Hood

## AGQ90

## Ladle holder panel

## AP4-90

→ p. 308

Technical drawing & dimensions

# PD09W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

Finishes  
Knobs, handles

Available ovens

## Electric oven

Primary oven:

OV 60 E3

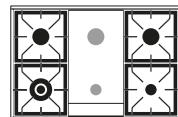
Maximum input:  
2,45 kW

Secondary oven:

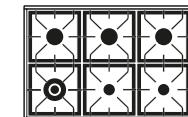
OV 30 E3

Maximum input:  
2,4 kWConfigurations

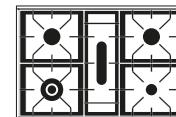
## 6 burners with fry top\*



## 6 burners



## Fish burner



## Electric oven

## PD09FWE3 \*

Brushed

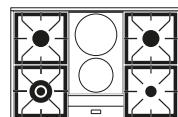
## PD096WE3 \*

Brushed

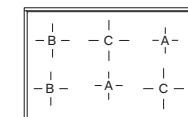
## PD09PWE3 \*

Brushed

## 2 induction zones



## Induction



## Electric oven

## PD09IWE3 \*

Brushed

## PDI096WE3

Brushed

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

Consumption

-**B**- Induction zone  
Bridge  
 $\varnothing 180+180$  mm  
3 kW / 1,85 kW  
+3 kW / 1,85 kW

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

-**A**- Induction zone  
 $\varnothing 145$  mm  
2,2 kW / 1,4 kW

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

-**B**- Induction zone  
 $\varnothing 180$  mm  
3 kW / 1,85 kW

Big burner  
3 kW / 0,6 kW

-**C**- Induction zone  
 $\varnothing 210$  mm  
3,7 kW / 2,3 kW

Small burner  
1,8 kW / 0,4 kW

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

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

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

Accessories

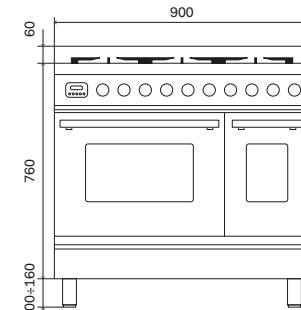
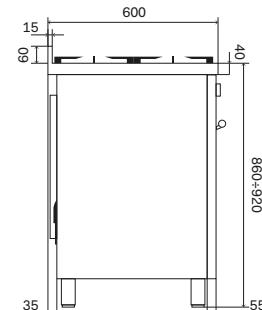
## Hood

## AGQ90

## Ladle holder panel

## AP4-90

→ p. 308

Technical drawing & dimensions

# PD10W



Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

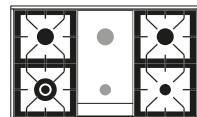
Finishes  
Knobs, handles

Available ovens

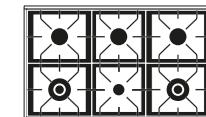
## Electric oven

Primary oven:  
OV 60 E3Maximum input:  
2,45 kWSecondary oven:  
OV 40 E3Maximum input:  
2,6 kWConfigurations

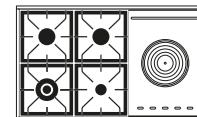
## 6 burners with fry top\*



## 6 burners



## Coup de feu



## Electric oven

## PD10FWE3 \*

Brushed

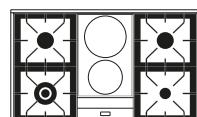
## PD106WE3 \*

Brushed

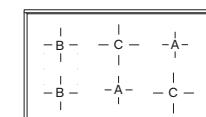
## PD10SWE3 \*

Brushed

## 2 induction zones



## Induction



## Electric oven

## PD10IWE3 \*

Brushed

## PDI106WE3

Brushed

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

Consumption

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

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

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

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

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

 Big burner  
3 kW / 0,6 kW

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

 Small burner  
1,8 kW / 0,4 kW

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

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

 Coupe de Feu  
3 kW / 0,6 kW

Accessories

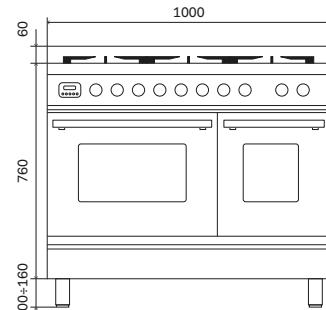
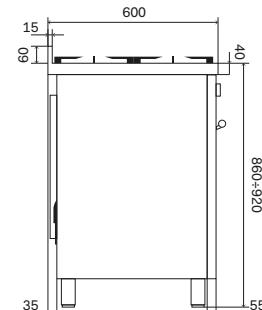
## Hood

## AGQ100

## Ladle holder panel

## AP4-100

→ p. 308

Technical drawing & dimensions

# P12W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

Finishes  
Knobs, handles

Available ovens

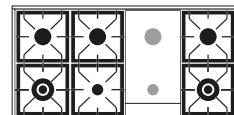
## Electric oven

Primary oven:  
OV 80 E3Secondary oven:  
OV 30 E3Maximum input:  
2,75 kWMaximum input:  
2,4 kWConfigurations

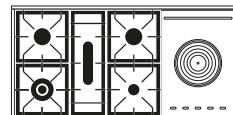
## 7 burners



## 8 burners with fry top\*



## Coup de feu



## Electric oven

## P127WE3

Brushed

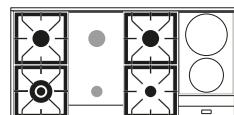
## P12FWE3 \*

Brushed

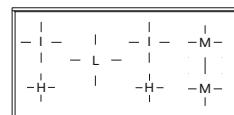
## P12SWE3 \*

Brushed

## 6 burners with fry top\* and 2 induction zones



## Induction



## Electric oven

## P12FIWE3 \*

Brushed

## PI127WE3

Brushed

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

Consumption

 Induction zone  
Bridge  
210×380 mm  
1,5+1,5 kW


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


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


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


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


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


 Coupe de Feu  
3 kW / 0,6 kW


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


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


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


 Big burner  
3 kW / 0,6 kW


 Small burner  
1,8 kW / 0,4 kW


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

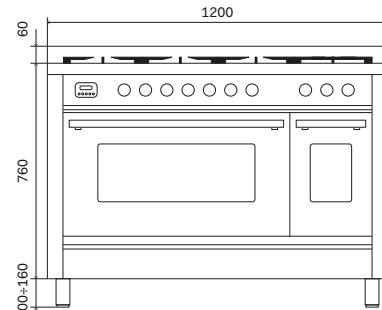
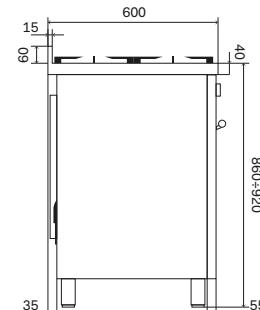
## Hood

## AGQ120

## Ladle holder panel

## AP4-120

→ p. 308

Technical drawing & dimensions

# P15W



---

Colour range  
Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA

---

Finishes  
Knobs, handles



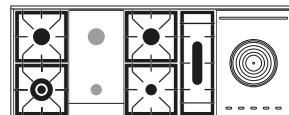
Satin

Available ovens

## Electric oven

Primary oven:  
OV 80 E3Secondary oven:  
OV 60 E3Maximum input:  
2,75 kWMaximum input:  
2,45 kWConfigurations

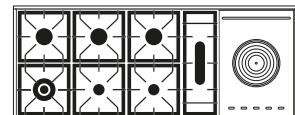
7 burners with fry top\* and coup de feu



9 burners with fry top\*



Coup de feu



## Electric oven

P15FSWE3 \*

Brushed

P15FWE3 \*

Brushed

P15SWE3 \*

Brushed

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

ConsumptionCoupe de Feu  
3 kW / 0,6 kWDouble ring  
burner  
4,3 kW / 1,8 kWFry Top plate  
double burner  
3 kW / 0,6 kW  
1,8 kW / 0,4 kWFish pot burner  
3,1 kW / 1,1 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kW

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

Accessories

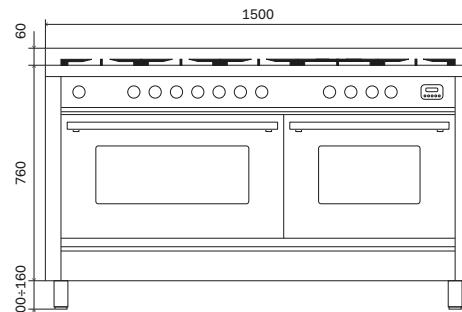
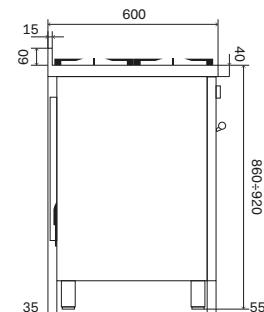
## Hood

AGQ150

## Ladle holder panel

AP4-150

→ p. 308

Technical drawing & dimensions

# P36W



---

## Colour range Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



RAL  
Classic - RA



Satin

---

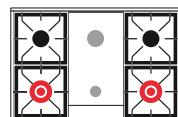
## Finishes Knobs, handles

Available ovens

## Electric oven

Primary oven:  
OV 80 PY TFT SMaximum input:  
3,65 kWWarming drawer:  
WDMaximum input:  
0,6 kWConfigurations

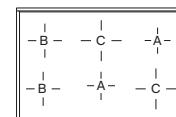
## 6 burners with fry top\*



## 6 burners



## Induction



## Electric oven

## P36FDDWSY

Brushed

## P366DDWSY

Brushed

## PI366WSY

Brushed

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

Consumption

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

 Big burner  
3 kW / 0,6 kW

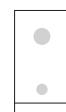
-A- Induction zone  
Ø 145 mm  
2,2 kW / 1,4 kW

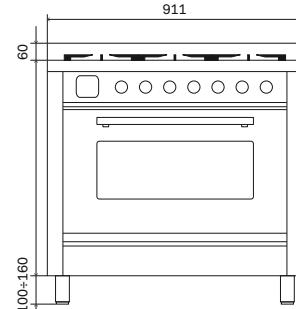
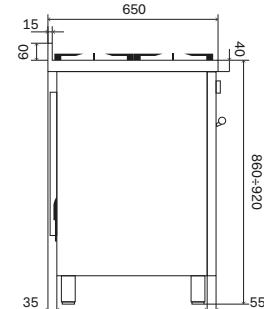
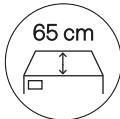
 Small burner  
1,8 kW / 0,4 kW

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

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

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

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

Technical drawing & dimensions

# Pro Line

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

## Colour range Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU

## Finishes

Manopole, maniglie



Brushed



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs.



Dual gas burners with power up to 4.3 kW



Hob with cast iron pan supports.



Cold door with triple removable glass



Door with soft-closing system



# Abacus of colours and finishes



Antique  
white – AW



White – WH



Stainless  
steel – SS

---



Brushed



Graphite  
matt – MG



Burgundy  
red – BU

---



Brushed



# L09 Limited edition



Graphite  
matt – MG



Luxury  
Grey – GR



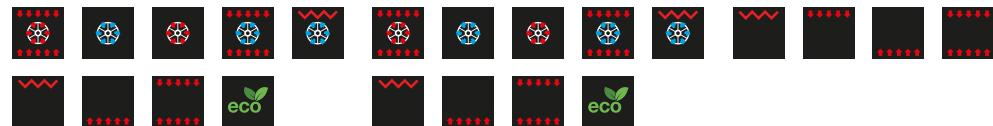
Matte  
black – D



# Ovens available for Pro Line range cookers

<u>General features</u>	OV80 M3	OV60 M3	OV40 E
	80 cm multifunction electric oven	60 cm multifunction electric oven	40 cm midi static electric oven
Energy class	A	A	A
Number of functions	9	9	4
Operating temperature	30-300°C	30-300°C	50-250°C
Programmer	electronic	electronic	-
Electronic temperature control	Yes	Yes	-
Cooking probe	-	-	-
Lighting	Double internal light	Double internal light	Internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	-	-	-
<u>Cavity features</u>			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5x36,5x41 cm	43,7x36x41 cm	36,5x35,5x44 cm
Capacity	97 L	65 L	57 L
Steam discharge	-	-	Yes
Folding grill heating element	Yes	Yes	-
Rotisserie spit	-	-	Yes
Thermostat	analogue	analogue	analogue
<u>Consumption</u>			
Maximum input	2,75 kW	2,45 kW	1,9 kW
Top electrical heating element	1200 W	1000 W	850 W
Bottom electrical heating element	1350 W	1100 W	950 W
Electric grill	2150 W	2100 W	1600 W
Circular heating element	2100 W	2100 W	-
Lower gas burner	-	-	-

## Functions



OV30 E

30 cm mini static electric oven

---

A

---

4

---

50-250°C

---

–

---

–

---

–

---

Internal light

---

Yes

---

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

---

cooling tangential

---

–

---

with easy clean enamel

---

27,5x35,5x44 cm

---

43 L

---

Yes

---

–

---

Yes

---

analogue

---

1,7 kW

---

800 W

---

800 W

---

1500 W

---

–

---

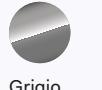
–

# L09-GRD



---

Colour range  
Body



Grigio  
lusso - GR

---

Finishes  
Knobs, handles



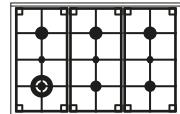
Black matt

Available ovens

Electric oven

Primary oven:  
OV 80 M3Maximum input:  
2,75 kWConfigurations

6 burners



## Electric oven

L096WM3

Black matt

ConsumptionDouble ring  
burner  
4,3 kW / 1,8 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

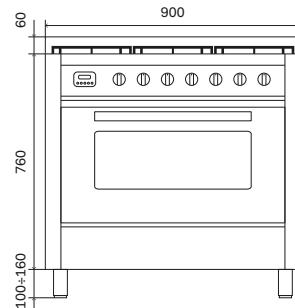
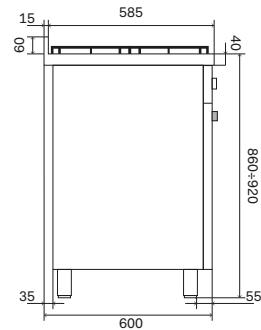
Hood

AGK90 Hood

AGK90-GR Hood

AGK90-MG

→ p. 308

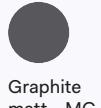
Technical drawing & dimensions

# L09-MGD



---

Colour range  
Body



Graphite  
matt – MG

---

Finishes  
Knobs, handles



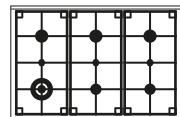
Black matt

Available ovens

Electric oven

Primary oven:  
OV 80 M3Maximum input:  
2,75 kWConfigurations

6 burners



## Electric oven

L096WM3

Black matt

ConsumptionDouble ring  
burner  
4,3 kW / 1,8 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

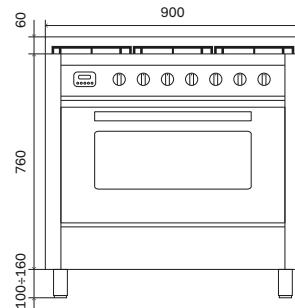
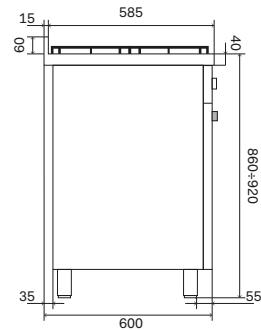
Hood

AGK90 Hood

AGK90-GR Hood

AGK90-MG

→ p. 308

Technical drawing & dimensions

# L06



---

Colour range  
Body



Antique  
white - AW



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Burgundy  
red - BU

---

Finishes  
Knobs, handles



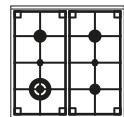
Satin

Available ovens

Electric oven

Primary oven:  
OV 60 M3Maximum input:  
2,45 kWConfigurations

4 burners



## Electric oven

L06WM3

Brushed

ConsumptionDouble ring  
burner  
4,3 kW / 1,8 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

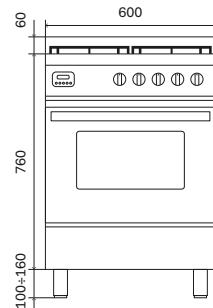
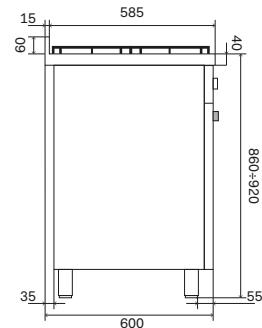
Hood

AGK60

Ladle holder panel

AP4-60

→ p. 308

Technical drawing & dimensions

# L09



---

Colour range  
Body



Antique  
white - AW



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Burgundy  
red - BU

---

Finishes  
Knobs, handles



Satin

Available ovens

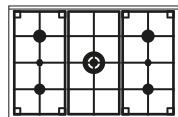
## Electric oven

Primary oven:  
OV 80 M3

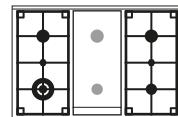
Maximum input:  
2,75 kW

Configurations

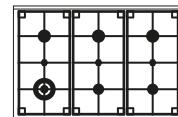
5 burners



6 burners with fry top\*\*



6 burners



## Electric oven

L09CWM3

Brushed

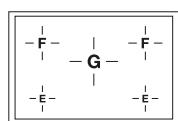
L09FWM3

Brushed

L096WM3

Brushed

## Induction



## Electric oven

LBI09WM3

Brushed

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

Consumption

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

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

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

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

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

Big burner  
3 kW / 0,6 kW

Small burner  
1,8 kW / 0,4 kW

Accessories

Hood

AGK90

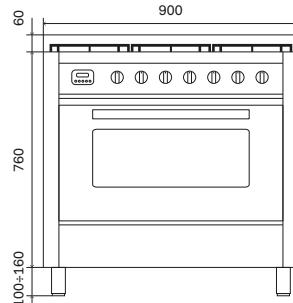
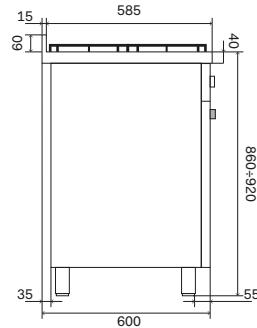
Hood

AGK90-GR

Hood

AGK90-MG

→ p. 308

Technical drawing & dimensions

# LD09



---

Colour range  
Body



Antique  
white - AW



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Burgundy  
red - BU

---

Finishes  
Knobs, handles



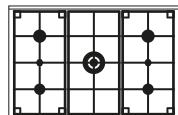
Satin

Available ovens

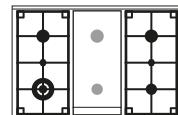
## Electric oven

Primary oven:  
OV 60 M3Maximum input:  
2,45 kWSecondary oven:  
OV 30 EMaximum input:  
1,7 kWConfigurations

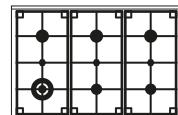
5 burners



6 burners with fry top\*\*



6 burners



## Electric oven

LD09CWM3

Brushed

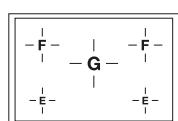
LD09FWM3

Brushed

LD096WM3

Brushed

## Induction



## Electric oven

LDBI09WM3

Brushed

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

Consumption

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


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


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


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


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


 Big burner  
 3 kW / 0,6 kW


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

Hood

AGK90

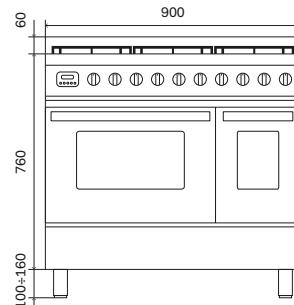
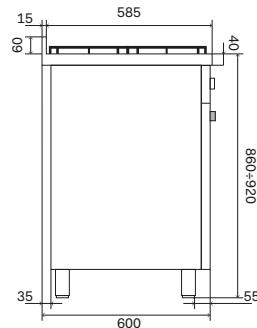
Hood

AGK90-GR

Hood

AGK90-MG

→ p. 308

Technical drawing & dimensions

# LD10



---

## Colour range Body



Antique  
white - AW



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Burgundy  
red - BU

---

## Finishes Knobs, handles



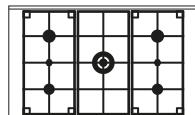
Satin

Available ovens

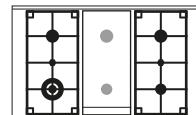
## Electric oven

Primary oven:  
OV 60 M3Maximum input:  
2,45 kWSecondary oven:  
OV 40 EMaximum input:  
1,9 kWConfigurations

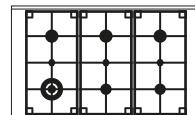
5 burners



6 burners with fry top\*\*



6 burners



## Electric oven

LD10CWM3

Brushed

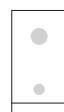
LD10FWM3

Brushed

LD106WM3

Brushed

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

ConsumptionDouble ring  
burner  
4,3 kW / 1,8 kWFry Top plate  
double burner  
3 kW / 0,6 kW  
1,8 kW / 0,4 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

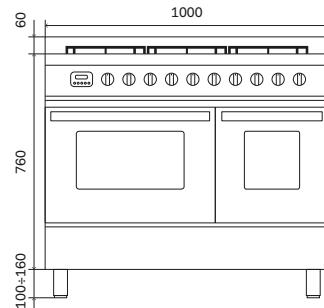
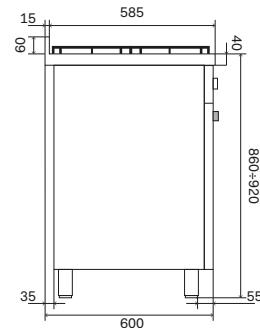
## Hood

AGK100

## Ladle holder panel

AP4-100

→ p. 308

Technical drawing & dimensions

# L12



---

Colour range  
Body



Antique  
white - AW



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Burgundy  
red - BU

---

Finishes  
Knobs, handles



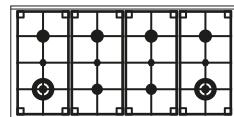
Satin

Available ovens

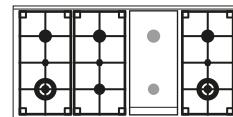
## Electric oven

Primary oven:  
OV 80 M3Maximum input:  
2,75 kWSecondary oven:  
OV 30 EMaximum input:  
1,7 kWConfigurations

## 8 burners



## 8 burners with fry top\*\*



## Electric oven

## L128WM3

Brushed

## L12FWM3

Brushed

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

ConsumptionDouble ring  
burner  
4,3 kW / 1,8 kWFry Top plate  
double burner  
3 kW / 0,6 kW  
1,8 kW / 0,4 kWBig burner  
3 kW / 0,6 kWSmall burner  
1,8 kW / 0,4 kWAccessories

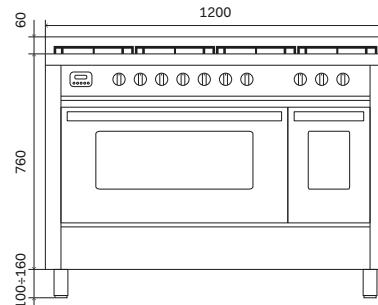
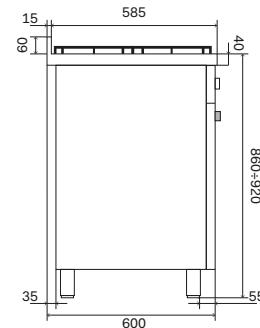
## Hood

## AGK120

## Ladle holder panel

## AP4-120

→ p. 308

Technical drawing & dimensions

182 — 183

# Star Column

- Nostalgie
- Professional Plus





# Three cooking tools in a single solution.

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

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

- Preserve and maintain seasonal products  
be extended up to five times thanks to the combined Blast Chiller and Vacuum Machine.
- Savings  
100% of what you purchase reaches the table with the Sous Vide Chef program because the weight loss due to evaporation is avoided.
- Take advantage of seasonality  
Preserving fresh ingredients for long means being able to buy them in the right season, at the best quality and for the best value.
- Batch cooking  
Batch cooking organises and concentrates shopping, prepping and cooking large quantities of food. The Star Column is the perfect solution to cook the menus of the whole week all in one go.



Two-by-two combined cooking



Microwave



Convection



Steam



Positive blast chill



Defrosting,  
ready-to-eat foods  
and slow cooking



Perfect proofing



Freezing: from  
room temperature  
to -20°C.



Professional  
bell chamber



4 sealing levels  
up to 99%



4 m<sup>3</sup>/h  
Vacuum pump



Optimal  
capacity



Marinating  
function



**WINNER**



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



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



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

# Star Column CSTARSN



#### Colour range

Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU

#### Finishes

Knobs, handles, frames



Brass - G



Burnished - B



Chrome - C

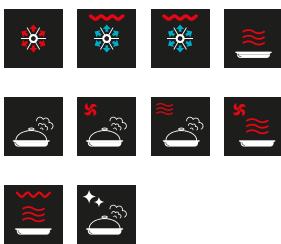
Order code: CSTARSN

Chrome / Brass

Burnished

## Ultracombi

### Functions



### General features

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

### Cavity features

- Stainless steel AISI 304 muffle
- Internal dimensions 41,5x21x41 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

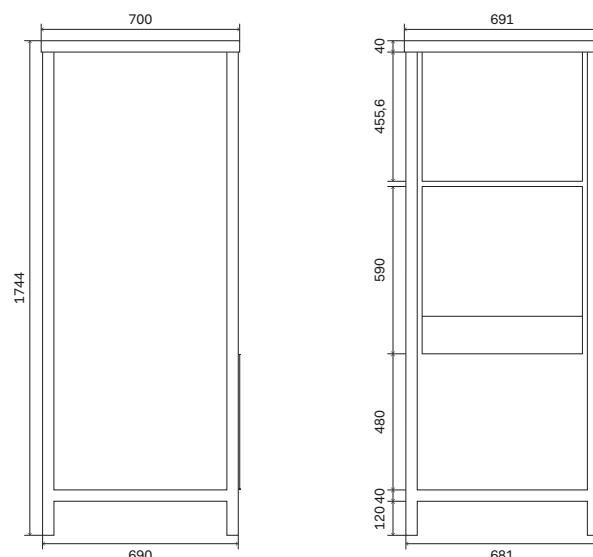
### Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

### Consumption

- Maximum input: 240 W

### Technical drawing and dimensions



# Star Column CSTAR



---

#### Colour range

Body



Stainless  
steel - SS

---

#### Finishes

Knobs, handles, frames



Satin

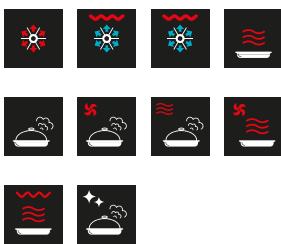
---

Order code: CSTAR/SS

Satin

## Ultracombi

### Functions



### General features

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

### Cavity features

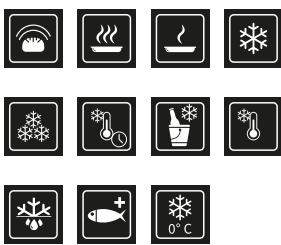
- Stainless steel AISI 304 muffle
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

### 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

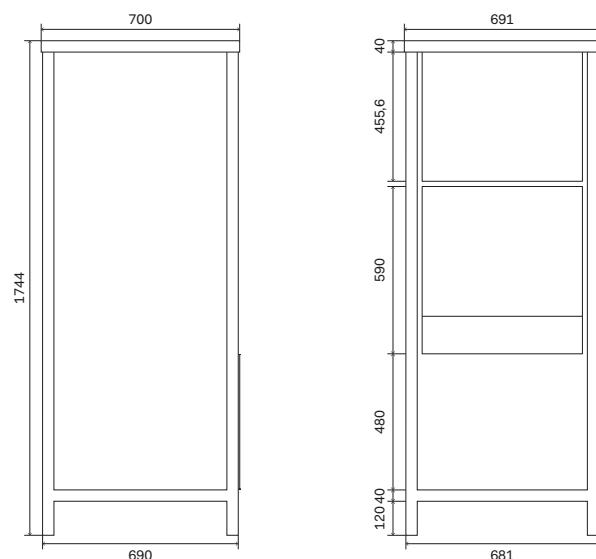
### Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

### Consumption

- Maximum input: 240 W

### Technical drawing and dimensions



# Star Column CSTARBK



  
**archiproducts**  
DESIGN AWARDS  
2022  
**WINNER**

---

#### Colour range

Body



Glossy  
black – BK

---

#### Finishes

Knobs, handles, frames



Matt black

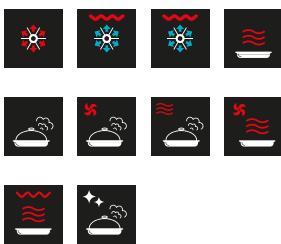
---

Order code: CSTARBK

Matte black

## Ultracombi

### Functions



### General features

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

### Cavity features

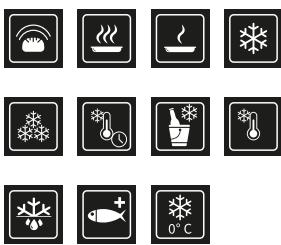
- Stainless steel AISI 304 muffle
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

### 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

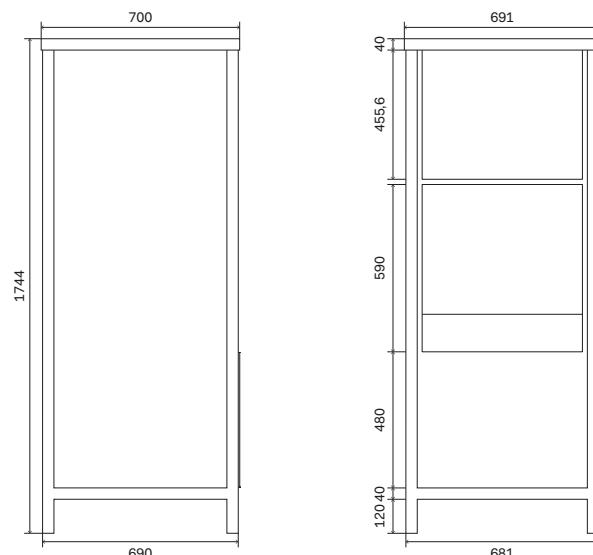
### Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

### Consumption

- Maximum input: 240 W

### Technical drawing and dimensions



# Ovens, blast chillers and vacuum drawers

- Panoramagic
- Nostalgie
- Professional Plus
- Pro Line

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

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

VM615SC/BU  
Nostalgie vacuum drawer  
Burgundy Red

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

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





# Panoramagic

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

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

## Colour range Body



Stainless  
steel - SS

## Finishes Knobs, handles



Satin



4.3"

4.3" full touch display



Door with  
soft-closing  
system



Precise electronic  
temperature  
control



Steam discharge



Cooking probe

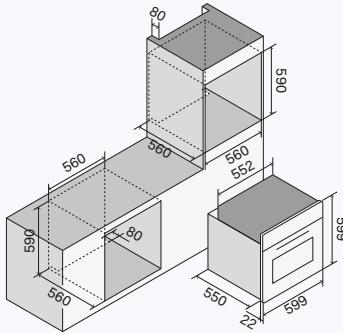


Cold door with  
triple removable  
glass



# OV60PMT3

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



## General features

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

## Cavity features

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



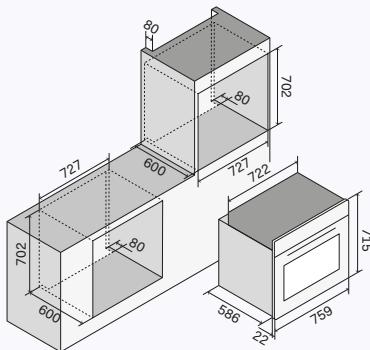
## Price

Order code: OV60PMT3

Brushed

# OV30PMT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



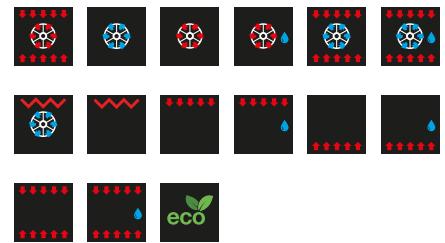
Stainless  
steel - SS

## Finishes



Satin

## Functions



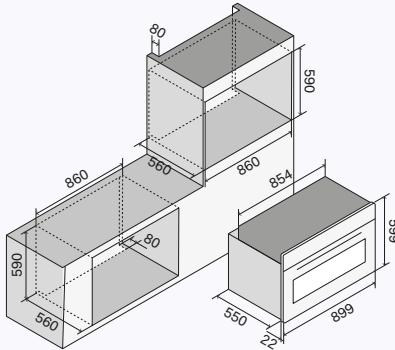
## Price

Order code: OV30PMT3

Brushed

# OV91PMT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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: OV91PMT3

Brushed



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

# Nostalgie

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

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

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

## Colour range Body



## Finishes Knobs, handles





Electronic  
control of point  
temperature



Door with soft-  
closing system



Cold door with  
triple removable  
glass



Humidity control

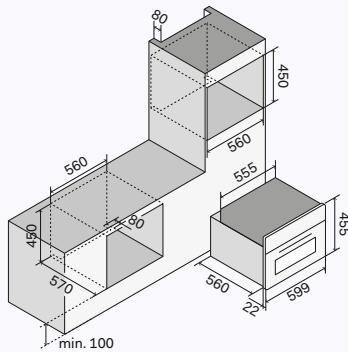


Quick start



# 645SNHSW

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



## General features

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

## Cavity features

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

## Consumptions

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

## Colour range



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU

## Finishes



Brass - G



Chrome - C



Burnished - B

## Functions



Order code: 645SNHSW

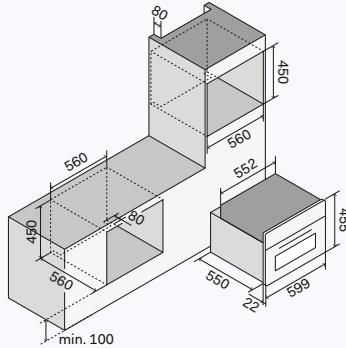
Brass/Chrome

Burnished

# 645SNZT4



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



## General features

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

## Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge
- Thermostat with electronic probe

## Consumptions

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

## Colour range



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU

## Finishes



Brass - G



Chrome - C



Burnished - B

## Functions



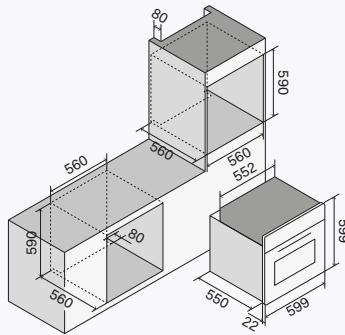
Order code: 645SNZT4

Brass/Chrome

Burnished

# OV60SNT3

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



## General features

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

## Cavity features

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



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU



Copper - CC

## Finishes



Brass - G



Chrome - C



Burnished - B

## Functions



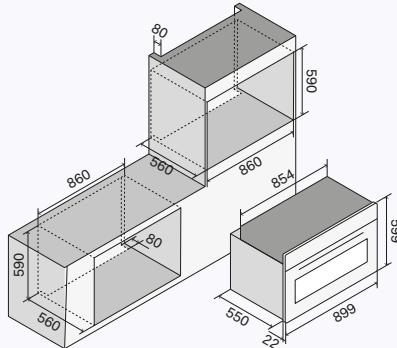
Order code: OV60SNT3

Brass/Chrome

Burnished

# OV91SNT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU



Copper - CC

## Finishes



Brass - G



Chrome - C



Burnished - B

## Functions



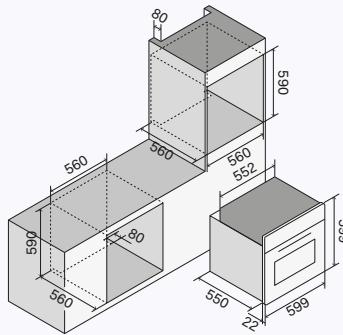
Order code: OV91SNT3

Brass/Chrome

Burnished

# OV60SNE3

60 cm electronic 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 Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

## Cavity features

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



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU



Copper - CC

## Finishes



Brass - G



Chrome - C

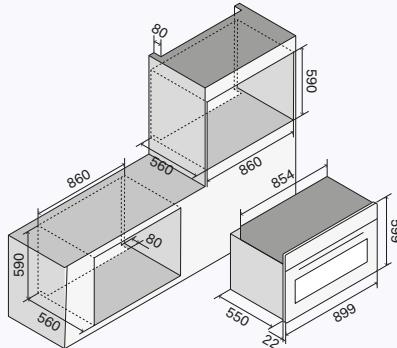


Order code: OV60SNE3

Brass/Chrome

# OV90SNE3

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



## General features

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

## Cavity features

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



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU



Copper - CC

## Finishes



Brass - G



Chrome - C

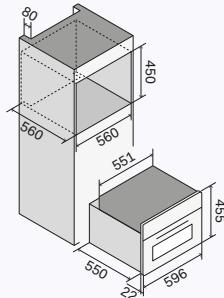


Order code: OV90SNE3

Brass/Chrome

# BC645SNTC

Built-in blast chiller



## General features

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

## Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

## Consumption

- Maximum input: 300 kW

## Colour range



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Burgundy red - BU

## Finishes



Brass - G



Burnished - B



Chrome - C

## Functions



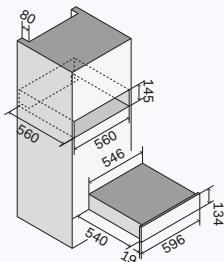
Order code: BC645SCTC

Brass / Chrome

Burnished

# VM615SC

Built-in vacuum packing machine



## General features

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

## Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

## Consumption

- Maximum input: 240 W

## Colour range



White - WH



Antique white - AW



Stainless steel - SS



Burgundy red - BU



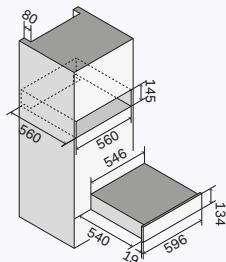
Graphite matt - MG

## Functions



# 615SNWDE

Built-in heated drawer



## General features

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

## Cavity features

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

## Consumption

- Maximum input: 400 W

## Colour range



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG

## Finishes



Brass - G



Burnished - B



Chrome - C



Burgundy red - BU

Order code: 615SNWDE

Brass / Chrome

Burnished



# Professional Plus

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

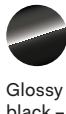
In stainless steel or the total black version in tempered glass, they offer a choice of different sizes, from 60 cm to 90 cm: in the 30-inch version, the capacity is up to 114 L. Completing the range are the two Ultracombi compact ovens and 400° Pizza oven.

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

## Colour range Body



Stainless  
steel - SS



Glossy  
black - BK

## Finishes Knobs, handles



Satin



Black matt



Electronic control  
of point  
temperature



Door with soft-  
closing system



Cold door with  
triple removable  
glass



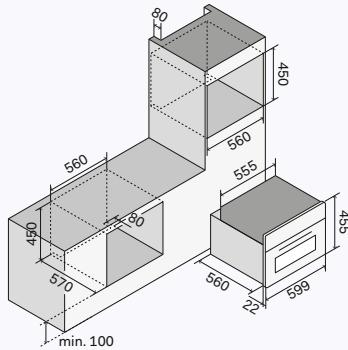
Humidity  
control



645S2TCT4/BK  
Built-in 400° Pizza Oven  
Body Black tempered glass  
and opaque black finishes

# 645STCHSW

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



## General features

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

## Cavity features

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

## Consumptions

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

## Colour range



Glossy  
black - BK

## Finishes



Black matt

## Functions



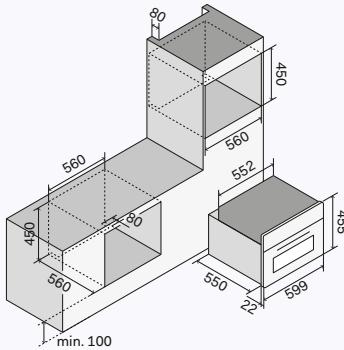
## Price

Order code: 645STCHSW

Black matt

# 645SZTCT4

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



## General features

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

## Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge
- Thermostat with electronic probe

## Consumptions

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

## Colour range



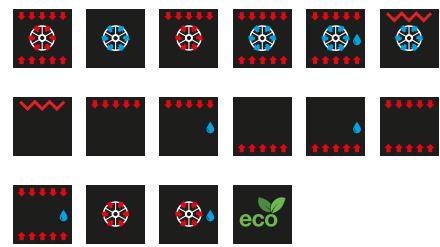
Glossy  
black – BK

## Finishes



Black matt

## Functions



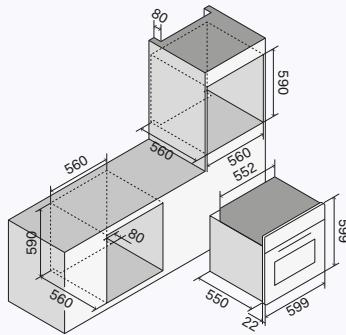
## Price

Order code: 645SZTCT4

Black matt

# OV60STCT3

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



## General features

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

## Cavity features

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



Black matt

## Functions



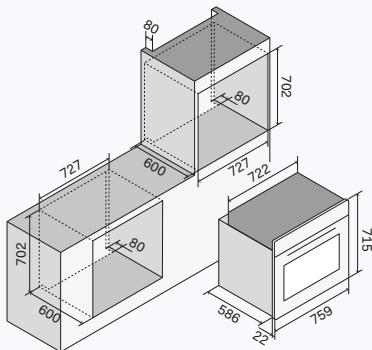
## Price

Order code: OV60STCT3

Black matt

# OV30STCT3

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



## General features

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

## Cavity features

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

## Consumptions

- |                                     |          |
|-------------------------------------|----------|
| • Maximum input                     | 3,1 kW   |
| • Top electrical heating element    | 1200 W   |
| • Bottom electrical heating element | 1560 W   |
| • Electric grill                    | 3000 W   |
| • Circular heating element          | 2x1050 W |

## Colour range



Glossy  
black – BK

## Finishes



Black matt

## Functions



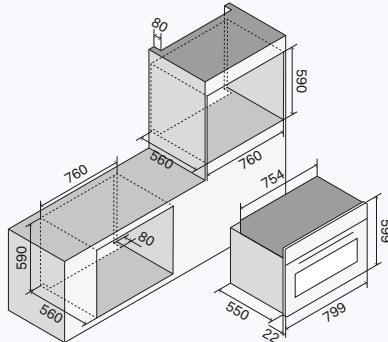
## Price

Order code: OV30STCT3

Black matt

# OV80STCT3

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



## General features

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

## Cavity features

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



Black matt

## Functions



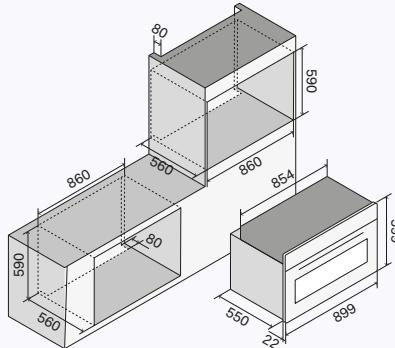
## Price

Order code: OV80STCT3

Black matt

# OV91STCT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



Glossy  
black – BK

## Finishes



Black matt

## Functions



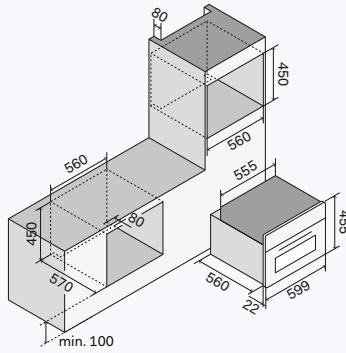
## Price

Order code: OV91STCT3

Black matt

# 645SLHSW

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



## General features

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

## Cavity features

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

## Consumptions

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

## Colour range



Stainless  
steel - SS

## Finishes



Satin

## Functions



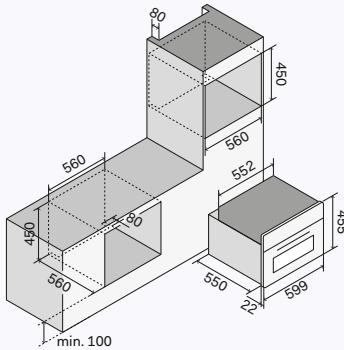
## Price

Order code: 645SLHSW

Brushed

# 645SLZT4

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



## General features

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

## Cavity features

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

## Consumptions

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

## Colour range



Stainless  
steel - SS

## Finishes



Satin

## Functions



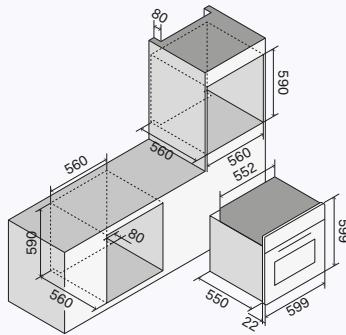
## Price

Order code: 645SLZT4

Brushed

# OV60SLT3

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



## General features

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

## Cavity features

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



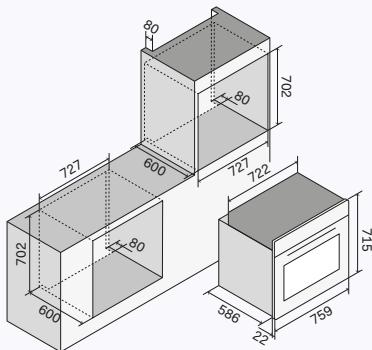
## Price

Order code: OV60SLT3

Brushed

# OV30SLT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



Stainless  
steel - SS

## Finishes



Satin

## Functions



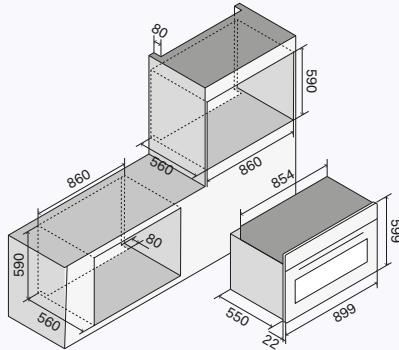
## Price

Order code: OV30SLT3

Brushed

# OV91SLT3

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



## General features

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

## Cavity features

- Muffle with easy clean enamel
- Internal dimensions 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



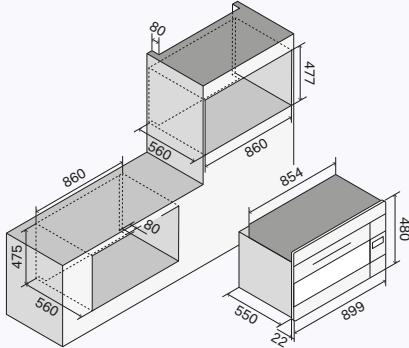
## Price

Order code: OV91SLT3

Brushed

# OV948SLE3

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



## General features

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

## Cavity features

- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

## Consumptions

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

## Colour range



Stainless  
steel – SS

## Finishes



Satin

## Functions



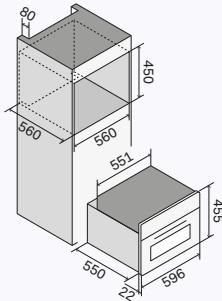
## Price

Order code: OV948SLE3

Brushed

# BC645STC

Glossy black tempered glass built-in blast chiller



## General features

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

## Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

## Consumption

- Maximum input: 300 kW

## Colour range



Glossy  
black – BK

## Finishes



Matte black

## Functions

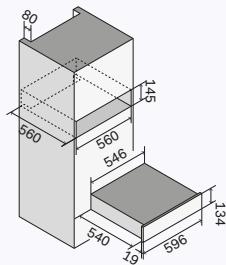


Order code: BC645STC

Matte black

# VM615S

Glossy black tempered glass built-in vacuum packing machine



## General features

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

## Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

## Consumption

- Maximum input: 240 W

## Colour range



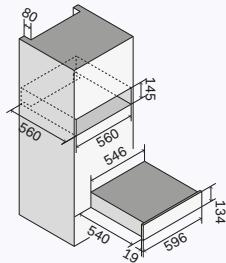
Glossy  
black – BK

## Functions



# 615SWDE

Glossy black tempered glass built-in heated drawer



## General features

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

## Cavity features

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

## Consumption

- Maximum input: 400 W

## Colour range



Glossy  
black – BK

## Finishes



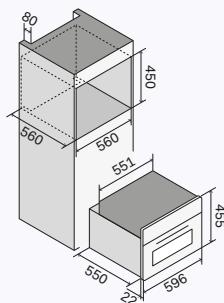
Matte black

Order code: 615SWDE

Brushed effect

# BC645SLTC

Stainless steel built-in blast chiller



## General features

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

## Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

## Consumption

- Maximum input: 300 kW

## Colour range



Stainless  
steel – SS

## Finishes



Brushed

## Functions

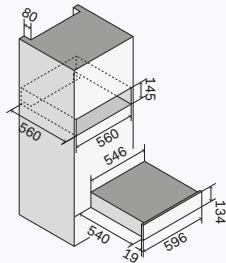


Order code: BC645SLTC

Brushed effect

# VM615SL

Stainless steel built-in vacuum packing machine



## General features

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

## Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

## Consumption

- Maximum input: 240 W

## Colour range



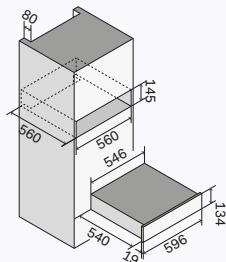
Stainless  
steel – SS

## Functions



# 615SLWDE

Stainless steel built-in heated drawer



## General features

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

## Cavity features

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

## Consumption

- Maximum input: 400 W

## Colour range



Stainless  
steel – SS

## Finishes



Brushed

Order code: 615SLWDE

Brushed effect

# Pro Line

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

Colour range  
Body



Stainless  
steel - SS

Finishes  
Knobs, handles



Satin



Cold door with  
triple removable  
glass



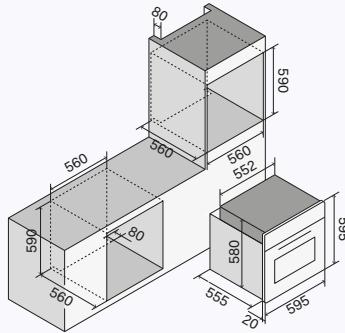
Door with  
soft-closing  
system



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

# OV60SLMPVS

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



## General features

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

## Cavity features

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



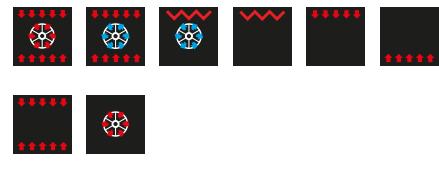
Stainless  
steel - SS

## Finishes



Satin

## Functions



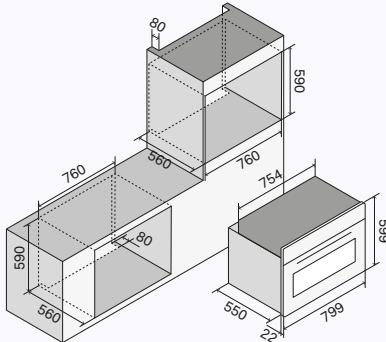
## Price

Order code: OV60SLMPVS

Brushed

# OV80SLKM3

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



## General features

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

## Cavity features

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



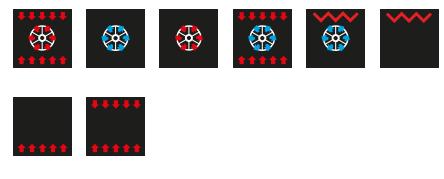
Stainless  
steel – SS

## Finishes



Satin

## Functions



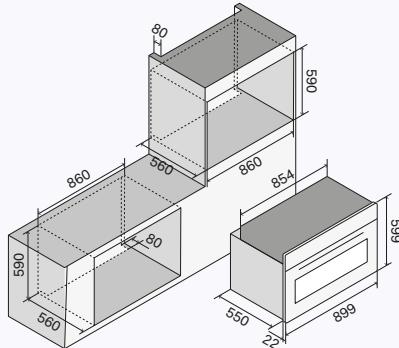
## Price

Order code: OV80SLKM3

Brushed

# OV90SLKM3

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



## General features

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

## Cavity features

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



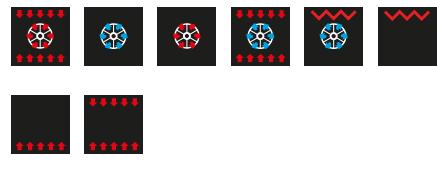
Stainless  
steel - SS

## Finishes



Satin

## Functions



## Price

Order code: OV90SLKM3

Brushed



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

238 — 239

## Gas hobs

- Panoramagic
- Nostalgie
- Professional Plus
- Pro Line

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





# Panoramagic

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

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

Colour range  
Body



Stainless  
steel - SS

Finishes  
Knobs



Satin



Total Black brass  
flame spreader  
with non-stick  
nanotechnological  
treatment



Dual gas burners  
with power up to  
4,5 kW



Highly specialised  
hobs



Hob with cast iron  
pan supports



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

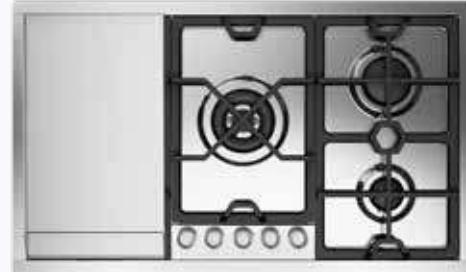
# HCPMT95D

Gas hobs in stainless steel flat frame



# HCPMT95FD

Gas hobs in stainless steel flat frame



## General features

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

## Consumptions

- |                           |                     |
|---------------------------|---------------------|
| • Dual burner<br>Ø 120 mm | 4,5 kW / 0,3 kW     |
| • Large burner<br>Ø 90 mm | 2 x 3 kW / 0,6 kW   |
| • Small burner<br>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
- Fry Top plate on the grid

## Consumptions

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

## Hob colour range



Stainless steel - SS

## Knob finishes



Satin

## Hob colour range



Stainless steel - SS

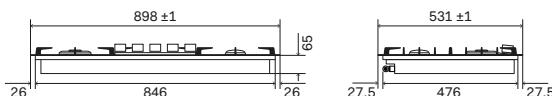
## Knob finishes



Satin

## Dimensions

Built-in hole size: 860×490 mm



## Optional

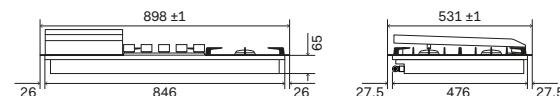
→ p. 308

Order code: HCPMT95D

Brushed

## Dimensions

Built-in hole size: 860×490 mm



## Optional

→ p. 308

Order code: HCPMT95FD

Brushed

# HCPMT125DD

Gas hobs in stainless steel flat frame

# HCPMT125FDD

Gas hobs in stainless steel flat frame



## General features

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

## 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
- Fry Top plate on the grid

## Consumptions

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



Stainless  
steel - SS

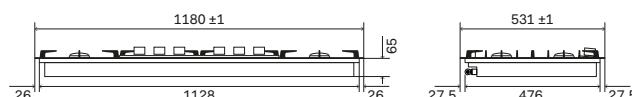
## Knob finishes



Satin

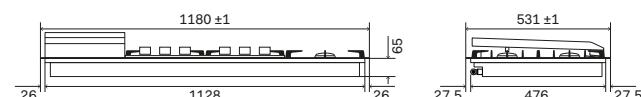
## Dimensions

Built-in hole size: 1140×490 mm



## Dimensions

Built-in hole size: 1140×490 mm



## Optional

→ p. 308

Order code: HCPMT125DD

Brushed

## Optional

→ p. 308

Order code: HCPMT125FDD

Brushed

# Nostalgie

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

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

Colour range  
Body



White - WH

Antique  
white - AWStainless  
steel - SSGraphite  
matt - MG

Copper - CC

Finishes  
Knobs



Brass - G



Chrome - C



Burnished - B



Dual gas burners  
with power up to  
4.5 kW optional



Total Black  
non-stick  
nanotechnological  
treatment



Highly specialised  
hobs



Hob with cast iron  
pan supports



# HCB60CN

Gas hobs in stainless steel or enamelled steel



# 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 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



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Copper plated - CC

## Knob finishes



Brass - G



Chrome - C



Burnished - B

## Hob colour range



Antique white - AW



White - WH



Stainless steel - SS

## Knob finishes



Brass - G



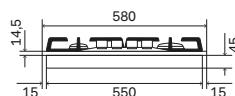
Chrome - C



Burnished - B

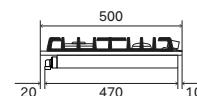
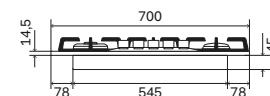
## Dimensions

Built-in hole size: 555x475 mm



## Dimensions

Built-in hole size: 555x475 mm



Order code: HCB60CN \*

Brass/Chrome

Burnished

## Optional

→ p. 308



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

Order code: HCB70CN

Brass/Chrome

Burnished

## Optional

→ p. 308

# HCB70SDN

Gas hobs in stainless steel or enamelled steel

# 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

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

## Hob colour range



Antique white – AW



White – WH



Stainless steel – SS

## Knob finishes



Brass – G



Chrome – C



Burnished – B

## Hob colour range



Antique white – AW



White – WH



Stainless steel – SS

## Knob finishes



Brass – G



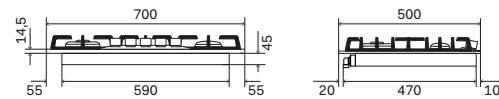
Chrome – C



Burnished – B

## Dimensions

Built-in hole size: 600×475 mm



## Optional

→ p. 308

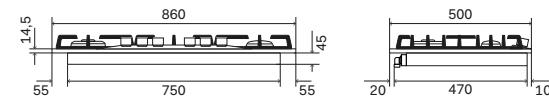
Order code: HCB70SDN

Brass/Chrome

Burnished

## Dimensions

Built-in hole size: 835×475 mm



## Optional

→ p. 308

Order code: HCB906CN \*

Brass/Chrome

Burnished



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

# HCB90FCN

Gas hobs in stainless steel or enamelled steel



# 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
- Fry Top plate on the grid

## Consumptions

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

## Hob colour range



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Copper plated - CC

## Knob finishes



Brass - G



Chrome - C



Burnished - B

## Hob colour range



Stainless steel - SS

## Knob finishes



Brass - G



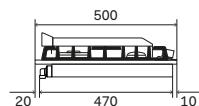
Chrome - C



Burnished - B

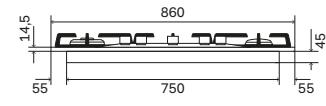
## Dimensions

Built-in hole size: 835×475 mm



## Dimensions

Built-in hole size: 835×475 mm



## Optional

→ p. 308



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

Order code: HCB90FCN \*

Brass/Chrome

Burnished

## Optional

→ p. 308



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

Order code: HCB90CCN \*

Brass/Chrome

Burnished

# HCB90SDN

Gas hobs in stainless steel or enamelled steel



## General features

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

## Consumptions

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

## Hob colour range



Stainless steel – SS

## Knob finishes



Brass – G



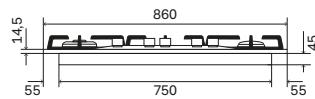
Chrome – C



Burnished – B

## Dimensions

Built-in hole size: 835×475 mm



## Optional

→ p. 308

Order code: HCB90SDN

Brass/Chrome

Burnished

# Professional Plus

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

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

## Colour range

### Body



Stainless  
steel - SS



Glossy  
black - BK

## Finishes

### Knobs



Brushed



Matte black



Dual gas burners  
with power up to  
5 kW optional



Total Black  
non-stick  
nanotechnological  
treatment



Highly  
specialised hobs



Hob with cast iron  
pan supports



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

# HCG30CK

Gas hobs in tempered glass



# 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

- Double ring burner  
Ø 120 mm      4 kW / 1,8 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<br>Ø 40 mm | 1 kW / 0,45 kW |
| • Large burner<br>Ø 95 mm     | 3 kW / 1 kW    |

## Hob colour range



Glossy black - BK

## Knob finishes



Black matt

## Hob colour range



Glossy black - BK

## Knob finishes



Black matt

## Dimensions

Built-in hole size: 270×480 mm



## Optional

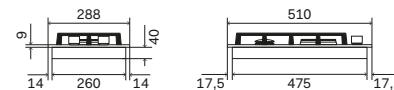
→ p. 308

Order code: HCG30CK

Black matt

## Dimensions

Built-in hole size: 270×480 mm



## Optional

→ p. 308

Order code: HCG30K

Black matt

# HCG60CK

Gas hobs in tempered glass



## General features

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

## Consumptions

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

## General features

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

## Consumptions

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

## Hob colour range



Glossy black – BK

## Knob finishes



Black matt

## Hob colour range



Glossy black – BK

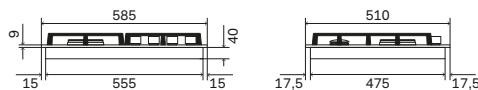
## Knob finishes



Black matt

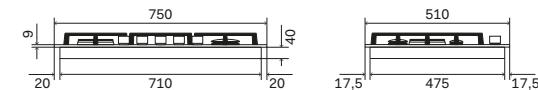
## Dimensions

Built-in hole size: 560×480 mm



## Dimensions

Built-in hole size: 720×480 mm



## Optional

→ p. 308

Order code: HCG60CK

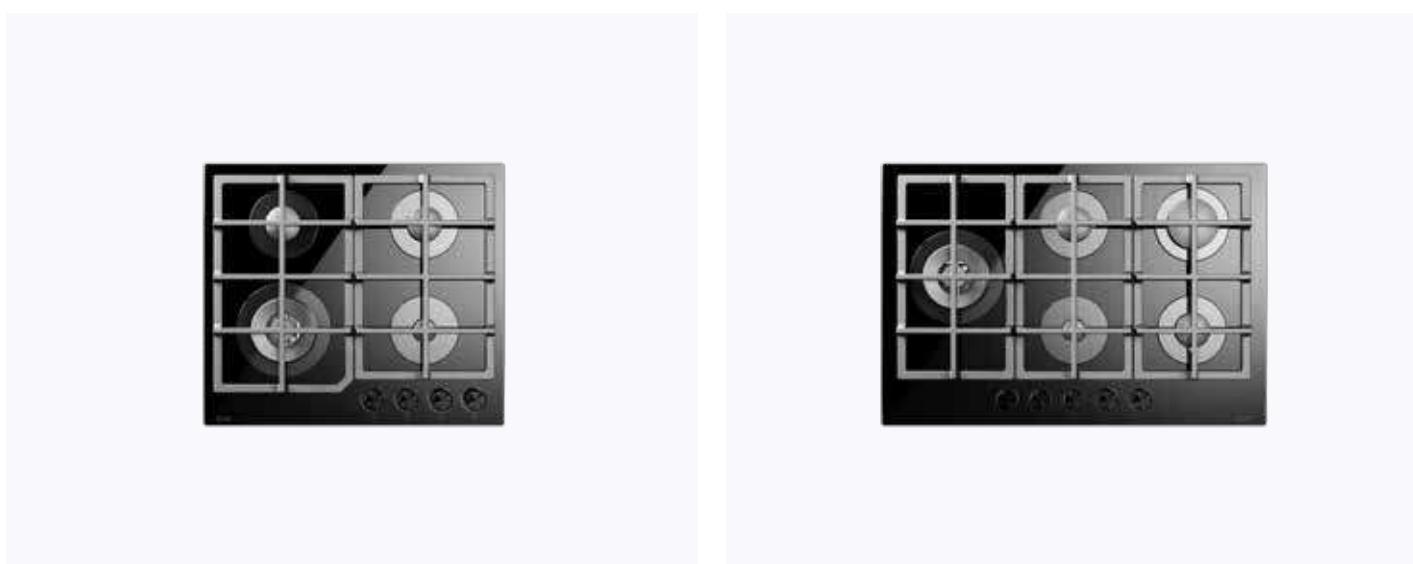
Black matt

## Optional

→ p. 308

Order code: HCG75SCK

Black matt



# HCG75SCK

Gas hobs in tempered glass



# HCG90SCK

Gas hobs in tempered glass

# 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 in aluminium with enamelled flame-spreader cover

## Consumptions

- |                                  |                      |
|----------------------------------|----------------------|
| • Auxiliary burner<br>Ø 40 mm    | 1 kW / 0,45 kW       |
| • Double ring burner<br>Ø 120 mm | 4 kW / 1,8 kW        |
| • Large burner<br>Ø 95 mm        | 3 kW / 1 kW          |
| • Small burner<br>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 made of brass with nanotechnological non-stick treatment

## Consumptions

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

## Hob colour range



Glossy black - BK

## Knob finishes



Black matt

## Hob colour range



Stainless steel - SS

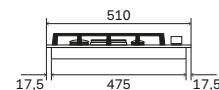
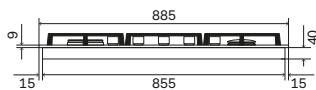
## Knob finishes



Satin

## Dimensions

Built-in hole size: 860×480 mm



## Dimensions

Built-in hole size: 672×490 mm



Order code: HCG90SCK

Black matt

## Optional

→ p. 308

Order code: HCPT75D

Brushed

## Optional

→ p. 308

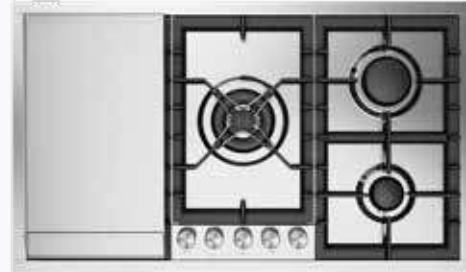
# HCPT95D

Gas hobs in stainless steel flat frame



# 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<br>Ø 120 mm | 4,5 kW / 0,3 kW     |
| • Large burner<br>Ø 90 mm | 2 x 3 kW / 0,6 kW   |
| • Small burner<br>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
- Fry Top plate on the grid

## Consumptions

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



Stainless  
steel - SS

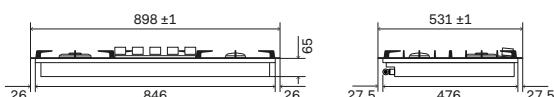
## Knob finishes



Satin

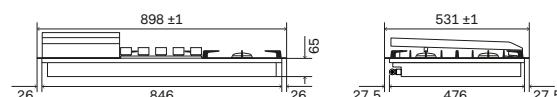
## Dimensions

Built-in hole size: 860×490 mm



## Dimensions

Built-in hole size: 860×490 mm



## Optional

→ p. 308

Order code: HCPT95D

Brushed

## Optional

→ p. 308

Order code: HCPT95FD

Brushed

# HCPT125DD

Gas hobs in stainless steel flat frame



# 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

## 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
- Fry Top plate on the grid

## Consumptions

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



Stainless  
steel - SS

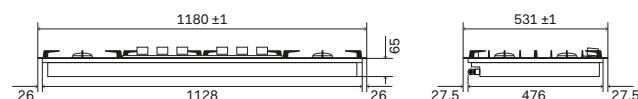
## Knob finishes



Satin

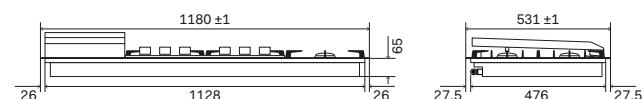
## Dimensions

Built-in hole size: 1140×490 mm



## Dimensions

Built-in hole size: 1140×490 mm



Order code: HCPT125DD

Brushed

## Optional

→ p. 308

## Optional

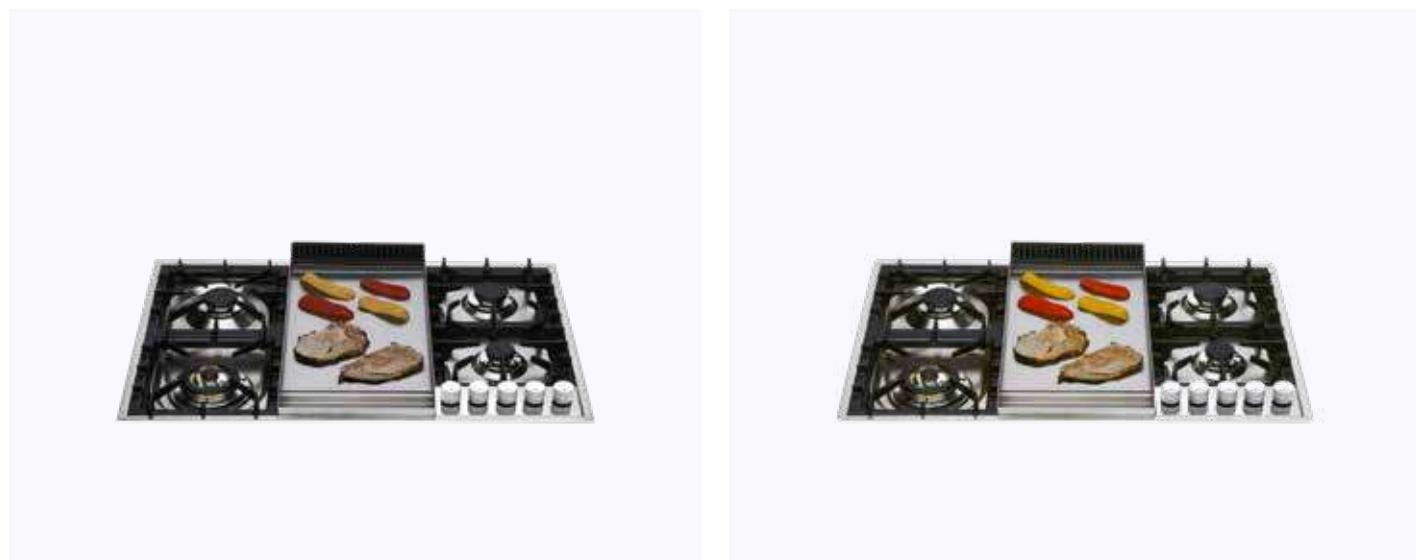
→ p. 308

Order code: HCPT125FDD

Brushed

# XLP90F

Gas hobs in stainless steel



## General features

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

## Consumptions

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

## General features

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

## Consumptions

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

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

## Hob colour range



Stainless steel – SS

## Knob finishes



Satin

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

## Hob colour range



Stainless steel – SS

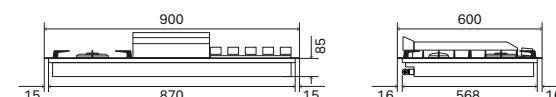
## Knob finishes



Satin

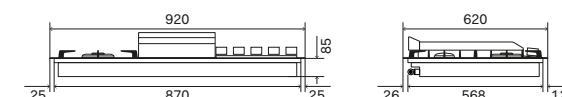
## Dimensions

Built-in hole size: 875×580 mm



## Dimensions

Built-in hole size: 875×580 mm



## Optional

→ p. 308



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

Order code: XLP90F \*

Brushed

## Optional

→ p. 308

Order code: XLPT90FD

Brushed

# HCP906D

Gas hobs in stainless steel free standing

# 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

## Consumptions

- |                           |                     |
|---------------------------|---------------------|
| • Dual burner<br>Ø 120 mm | 5,0 kW / 0,3 kW     |
| • Large burner<br>Ø 90 mm | 3 x 3 kW / 0,6 kW   |
| • Small burner<br>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
- Fry Top plate instead of the grid

## Consumptions

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



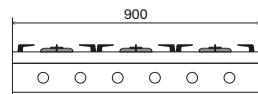
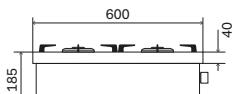
Stainless  
steel - SS

## Knob finishes

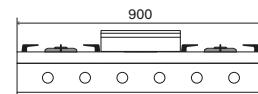


Satin

## Dimensions



## Dimensions



Order code: HCP906D

Brushed

Optional  
→ p. 308

Optional  
→ p. 308

Order code: HCP90FD

Brushed

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

# HCP1208D

Gas hobs in stainless steel free standing



# 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

## 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
- Fry Top plate instead of the grid

## Consumptions

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

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



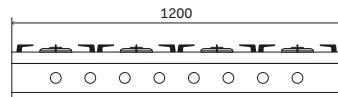
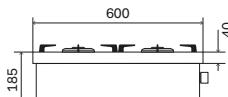
Stainless  
steel - SS

## Knob finishes



Satin

## Dimensions



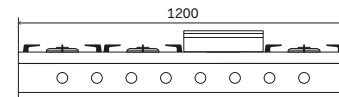
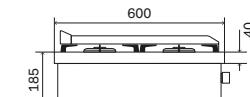
## Optional

→ p. 308

Order code: HCP1208D

Brushed

## Dimensions



## Optional

→ p. 308

Order code: HCP120FD

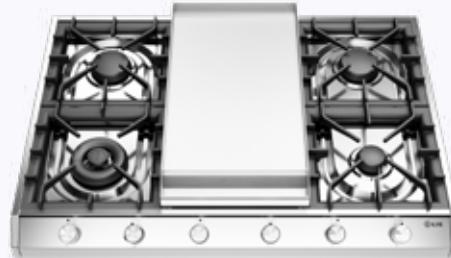
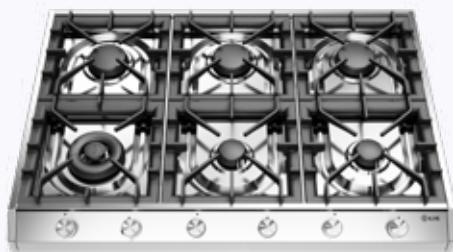
Brushed

# HCP9656D

Gas hobs in stainless steel free standing

# 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<br>Ø 120 mm | 5,0 kW / 0,3 kW     |
| • Large burner<br>Ø 90 mm | 3 x 3 kW / 0,6 kW   |
| • Small burner<br>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
- Fry Top plate instead of the grid

## Consumptions

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



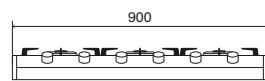
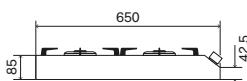
Stainless  
steel - SS

## Knob finishes



Satin

## Dimensions

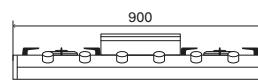
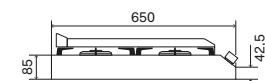


Optional  
→ p. 308

Order code: HCP9656D

Brushed

## Dimensions



Optional  
→ p. 308

Order code: HCP965FD

Brushed

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

# HCP12658D

Gas hobs in stainless steel free standing



# 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
- Fry Top plate instead of the grid

## Consumptions

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

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

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



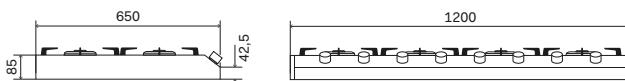
Stainless  
steel - SS

## Knob finishes



Satin

## Dimensions



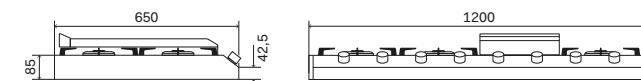
## Optional

→ p. 308

Order code: HCP12658D

Brushed

## Dimensions



## Optional

→ p. 308

Order code: HCP1265FD

Brushed

# Pro Line

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

Colour range  
Body



Stainless  
steel - SS

Finishes  
Knobs



Satin



Burner ring in aluminium with enamelled flame-spreader cover



Highly specialised hobs



Double ring gas burners with power up to 4.3 kW



Hob with cast iron pan supports



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

# HCL30CK

Gas hobs in stainless steel or enamelled steel



# HCL30K

Gas hobs in stainless steel or enamelled steel



## General features

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

## Consumptions

- Double ring burner  
Ø 120 mm      4 kW / 1,8 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<br>Ø 40 mm | 1 kW / 0,45 kW |
| • Large burner<br>Ø 95 mm     | 3 kW / 1 kW    |

## Hob colour range



Stainless  
steel - SS

## Knob finishes



Satin

## Hob colour range



Stainless  
steel - SS

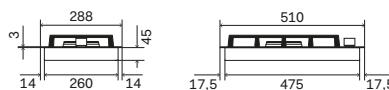
## Knob finishes



Satin

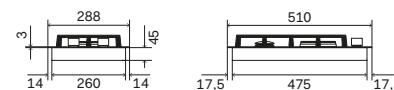
## Dimensions

Built-in hole size: 270×480 mm



## Dimensions

Built-in hole size: 270×480 mm



Order code: HCL30CK

Brushed

## Optional

→ p. 308

## Optional

→ p. 308

Order code: HCL30K

Brushed

# HCL60CK

Gas hobs in stainless steel or enamelled steel



# HCL75SCK

Gas hobs in stainless steel or enamelled steel



## General features

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

## Consumptions

- Auxiliary burner Ø 40 mm 1 kW / 0,45 kW
- Double ring burner Ø 120 mm 4 kW / 1,8 kW
- 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



Stainless  
steel – SS

## Knob finishes



Satin

## Hob colour range



Stainless  
steel – SS

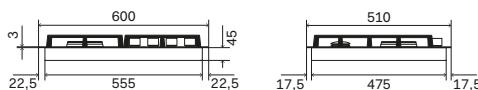
## Knob finishes



Satin

## Dimensions

Built-in hole size: 560×480 mm



## Optional

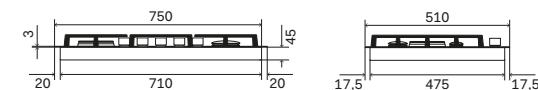
→ p. 308

Order code: HCL60CK

Brushed

## Dimensions

Built-in hole size: 720×480 mm



## Optional

→ p. 308

Order code: HCL75SCK

Brushed

# HCL90SCK

Gas hobs in stainless steel or enamelled steel



## General features

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

## Consumptions

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

## Hob colour range



Stainless  
steel – SS

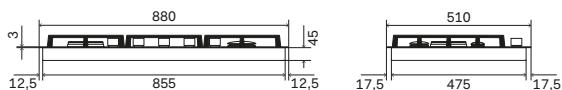
## Knob finishes



Satin

## Dimensions

Built-in hole size: 860×480 mm



## Optional

→ p. 308

Order code: HCL90SCK

Brushed



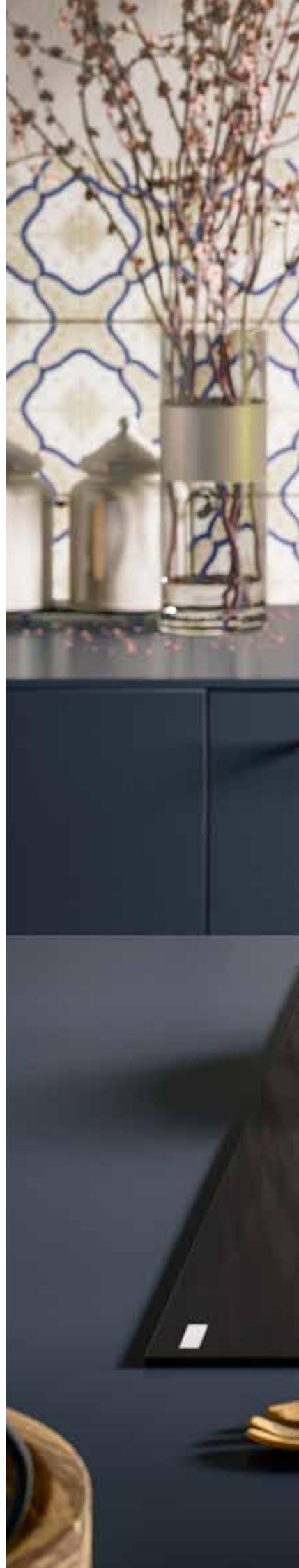
↑ HCL90SCK/SS  
90 cm Pro Line built-in  
gas hob with 5 burners  
Stainless steel with satin finishes

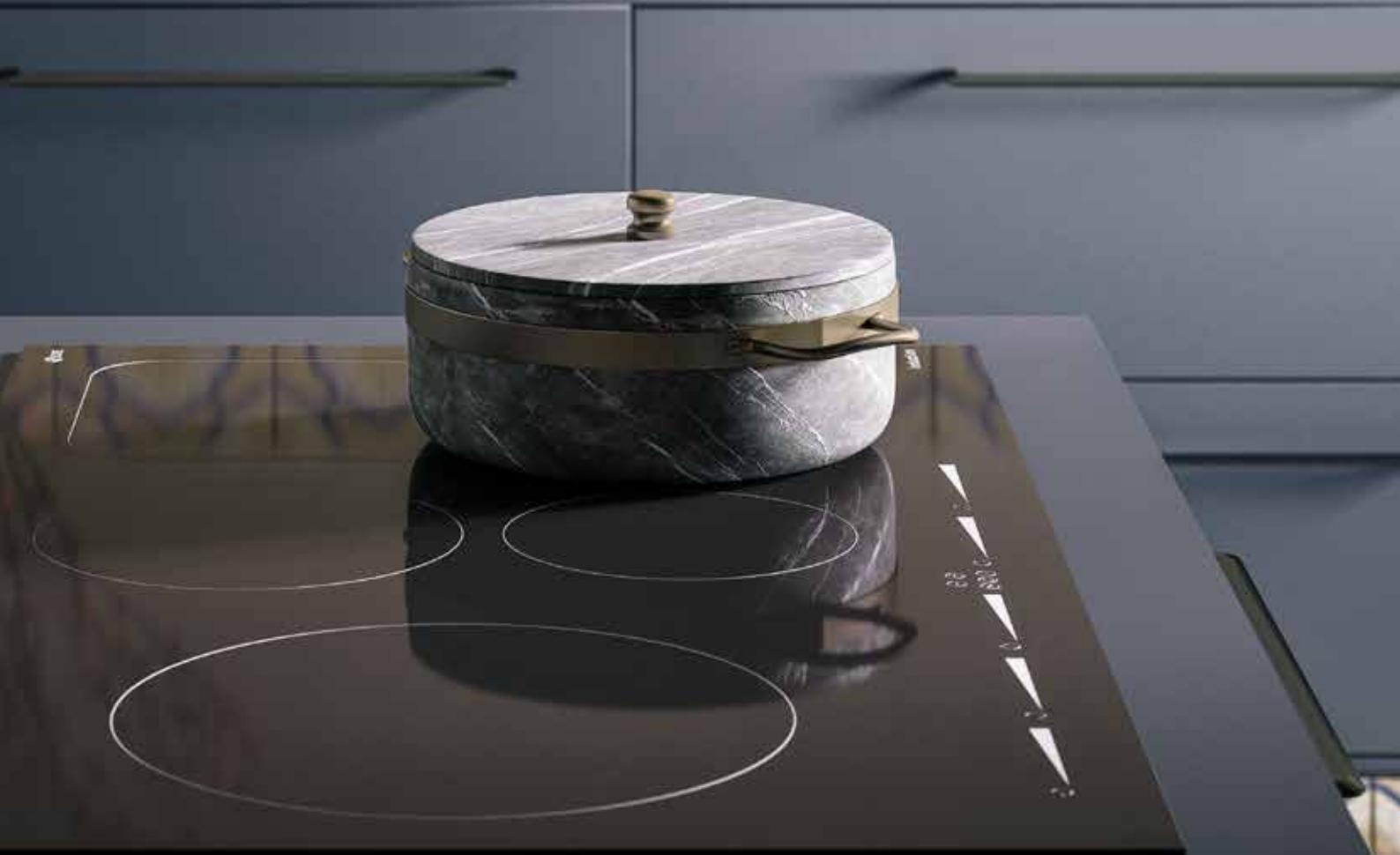
268 – 269

# Induction hobs

- Nostalgie
- Professional Plus
- Pro Line

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





# Nostalgie

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

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

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

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

## Colour range Hob



Glossy  
black – BK

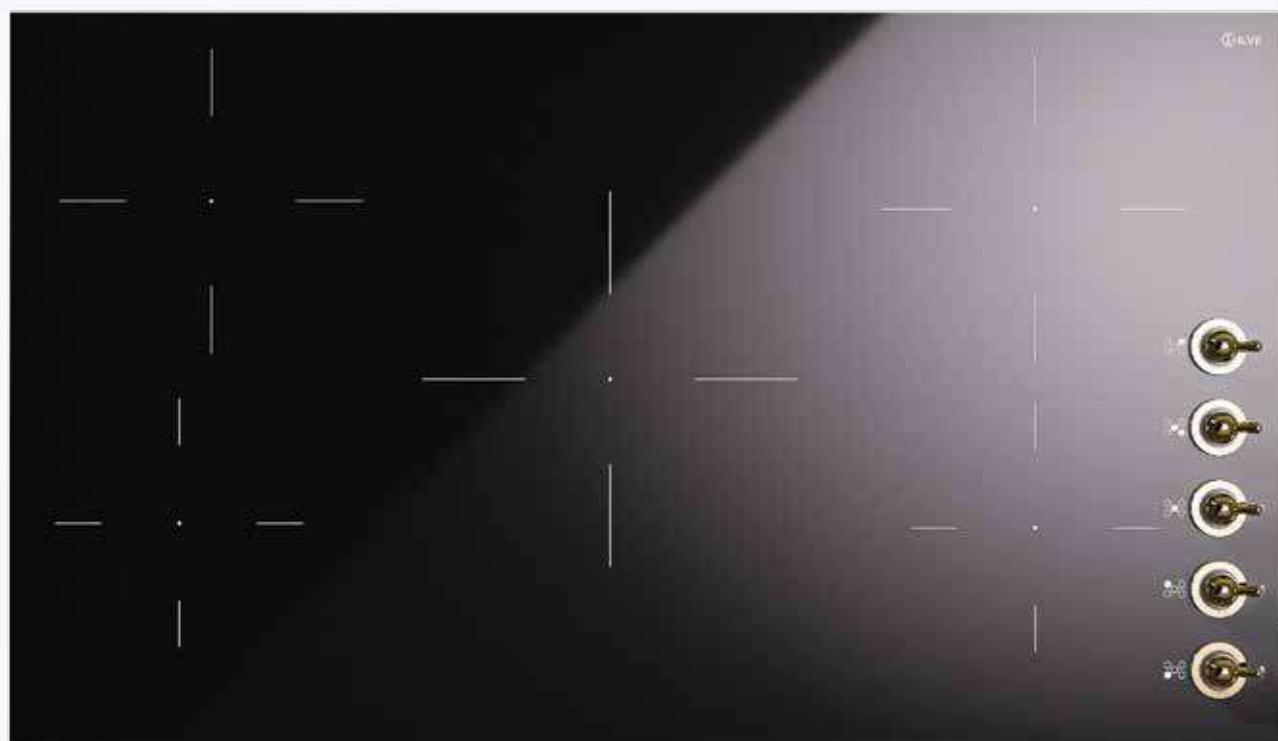
## Finishes Knobs



Brass – G



Chrome – C



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

# HVI364N

Induction hobs in vitroceramic

# HVI395N

Induction hobs in vitroceramic



## General features

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

## Consumptions standard / booster

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

## General features

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

## Consumptions standard / booster

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

## Hob colour range



Glossy black - BK

## Knob finishes



Brass - G



Chrome - C

## Hob colour range



Glossy black - BK

## Knob finishes



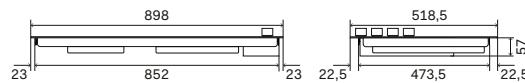
Brass - G



Chrome - C

## Dimensions

Built-in hole size: 565×485 mm



## Optional

→ p. 308

Order code: HVI364N

Brass/Chrome

Order code: HVI395N

Brass/Chrome



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

# Professional Plus

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

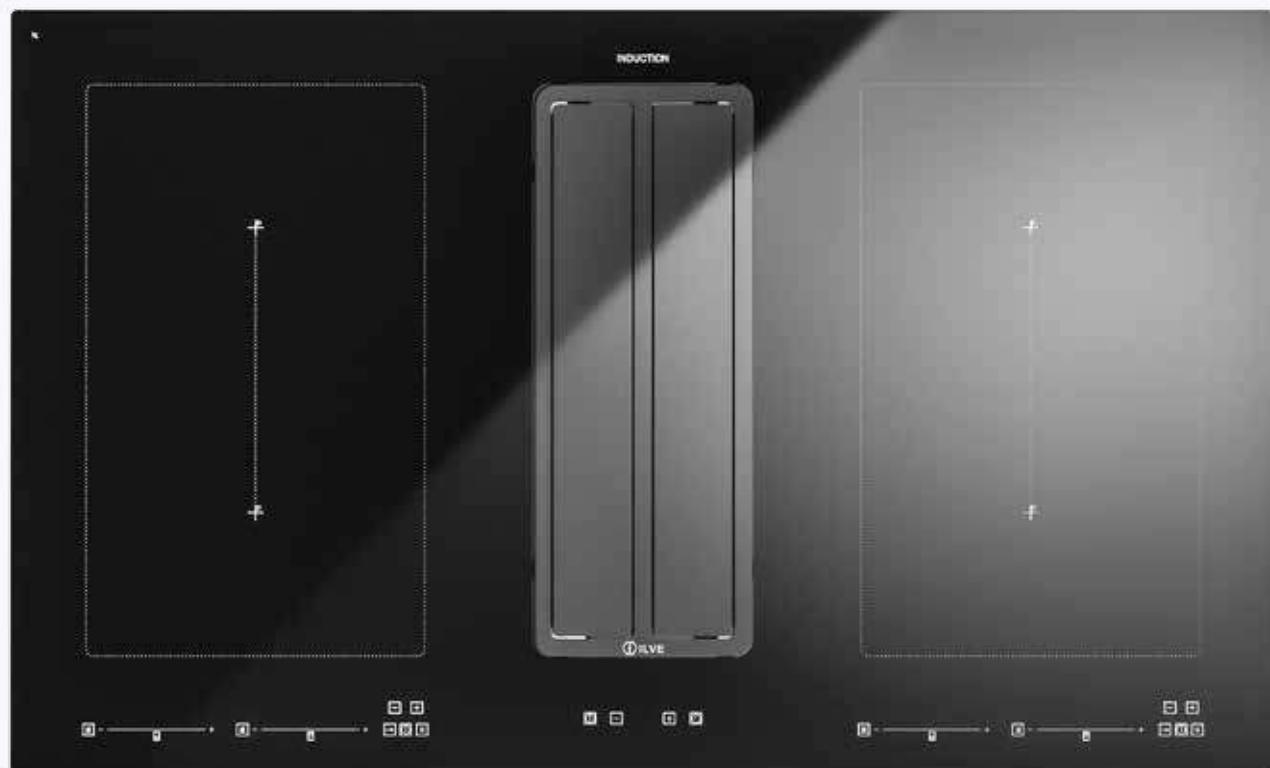
They are available in different sizes and versions: 60 cm with 4 zones, 90 cm with 5 zones with knobs, 90 cm with integrated extractor hood or with slide touch controls.

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

Colour range  
Hob



Glossy  
black – BK



↑ HVI90AGTC

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

# HVI364

Induction hobs in vitroceramic

# HVI395

Induction hobs in vitroceramic



## General features

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

## Consumptions standard / booster

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

## General features

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

## Consumptions standard / booster

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

## Hob colour range



Glossy black - BK

## Knob finishes



Black matt

## Hob colour range



Glossy black - BK

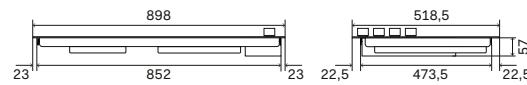
## Knob finishes



Black matt

## Dimensions

Built-in hole size: 565×485 mm



## Optional

→ p. 308

Order code: HVI364

Black matt

## Optional

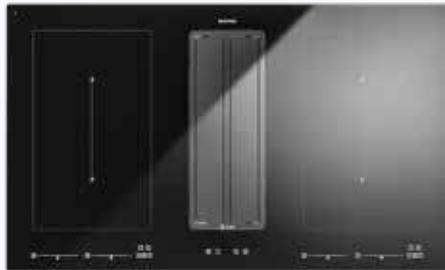
→ p. 308

Order code: HVI395

Black matt

# HVI90AGTC

Induction hobs in vitroceramic



## General features

- 4 zone touch with integrated extraction
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 7,6 kW
- Extractor power 0,17 kW

## Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)  
184x220 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)  
184x220 mm 2.6 kW / 3.7 kW
- Zone 03 dimensions and power (standard / booster)  
184x220 mm 2.1 kW / 3.7 kW
- Zone 04 dimensions and power (standard / booster)  
184x220 mm 2.1 kW / 3.7 kW

## Extractor

- Energy class A+++
- Extractor noise level 69 dB
- Extractor flow rate 791 m<sup>3</sup>/h
- Grease filter cleaning warning
- Option to choose the direction of the air outlet by rotating the motor box

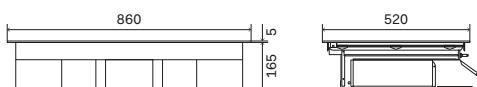
- Filtering mode by installing a plasma filter (optional), which assures removal of 95% of odours (EN61591) as well as mites, viruses and bacteria, like an air purifier.

## Hob colour range



Glossy  
black – BK

## Dimensions



## Optional

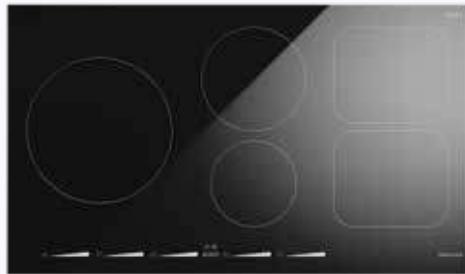
→ p. 308

Order code: HVI90AGTC

Standard

# KHVI90TC

Induction hobs in vitroceramic



## General features

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

## Consumptions standard / booster

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

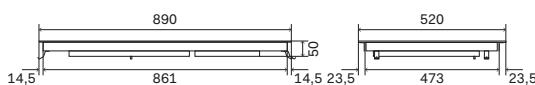
## Hob colour range



Glossy  
black – BK

## Dimensions

Built-in hole size: 870×480 mm



Optional  
→ p. 308

Order code: KHVI90TC

Standard



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

# Pro Line

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

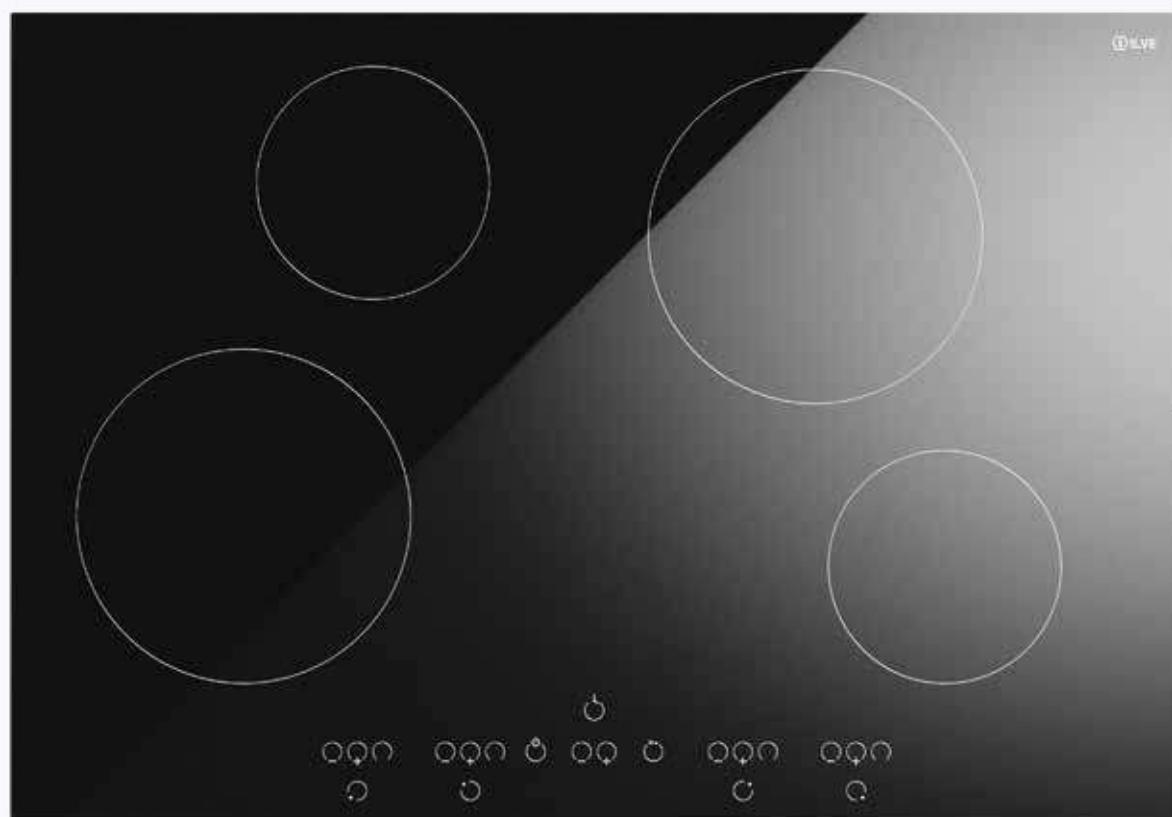
The cooking space is large, the zones heat up quickly and temperatures can be controlled precisely.

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

Colour range  
Hob



Glossy  
black – BK



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

# KHVI45TC

Induction hobs in vitroceramic

# KHVI60TC

Induction hobs in vitroceramic



## General features

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

## Consumptions standard / booster

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

## General features

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

## Consumptions standard / booster

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

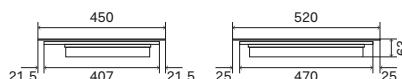
## Hob colour range



Glossy  
black - BK

## Dimensions

Built-in holeze: 430×490 mm



Optional  
→ p. 308

Order code: KHVI45TC

Standard

## Hob colour range



Glossy  
black - BK

## Dimensions

Built-in holeze: 570×502 mm



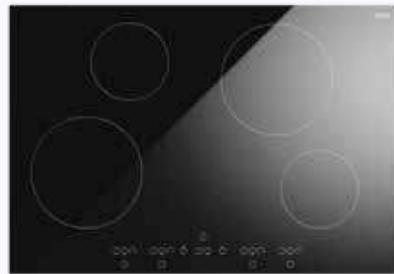
Optional  
→ p. 308

Order code: KHVI60TC

Standard

# KHVI75TC

Induction hobs in vitroceramic



## General features

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

## Consumptions standard / booster

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

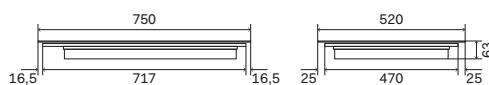
## Hob colour range



Glossy  
black – BK

## Dimensions

Built-in holeze: 730×490 mm



Optional  
→ p. 308

Order code: KHVI75TC

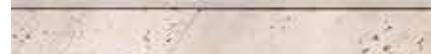
Standard

284 — 285

# Barbecue

→ Professional Plus

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





# HBBQ100

Built-in outdoor barbecue

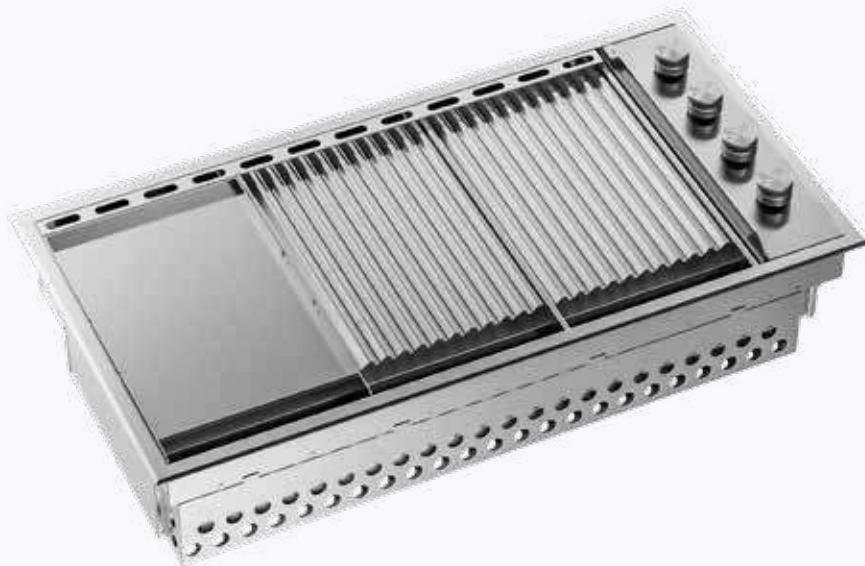
The Professional Plus built-in barbecue is made entirely of AISI 304 stainless steel and is suitable for outdoor installation. Resistant to humidity, it is ideal for amazing barbecues in the garden or on the terrace to fully enjoy the outdoors.

The steel lid with built-in thermometer, which can be easily mounted on the barbecue, is an option particularly appreciated by experienced 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 460x285 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 x 3,15 kW |

Worktop colour rangeStainless  
steel – SSKnob finishes

Satin

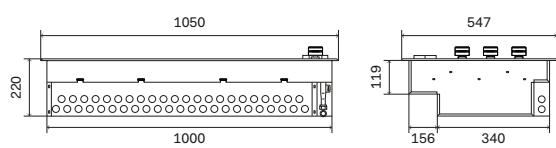
Optional

COPHBBQ100

Satin

Measurements

Built-in recess size: 1010x510 mm

Accessories  
→ p. 308

Order code: HBBQ100

Satin

288 — 289

# Hoods

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

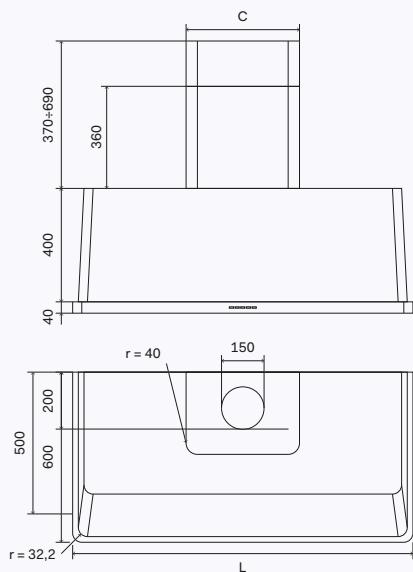
→ APM90/SS  
Wall-mounted hood  
Panoramagic da 90 cm  
Stainless steel





# AM

Wall-mounted hood



## Colour range

### Body



White - WH



Antique  
white - AW



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Blue - MB



Burgundy  
red - BU



Emerald  
green - EG



Optional RAL  
Classic - RA

## Finishes

### Frames



Stainless steel



AM70

L = 700 mm / C = 280 mm



AM76

L = 760 mm / C = 280 mm



AM90

L = 911 mm / C = 400 mm

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

AM4-70

Flue extension (h. 800 mm)

EA08830110000/...\*

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

AM4-76

Flue extension (h. 800 mm)

EA08830110000/...\*

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

AM4-90

Flue extension (h. 800 mm)

EA08830050000/...\*



AM100

L = 1000 mm / C = 400 mm



AM120

L = 1216 mm / C = 400 mm



AM150

L = 1511 mm / C = 400 mm

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

AM4-100

Flue extension (h. 800 mm)

EA08830050000/...\*

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

AM4-120

Flue extension (h. 800 mm)

EA08830050000/...\*

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

AM4-150

Flue extension (h. 800 mm)

EA08830050000/...\*

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

General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown
- Flue outlet hole 15 cm
- Maximum power: 705W (AM-70 and AM-76 535W)
- Energy class A
- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. AM-70 and AM-76)
- Painted steel body, AISI 304 stainless steel body (only inox version)
- Anodised aluminium filters
- Maximum air flow 890 m<sup>3</sup>/h
- Remote control set-up (optional)
- 3 speeds + intensive
- Available in extraction or filtering version
- Front LED lights

Technical data

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

Accessories

Remote control for hoods

A/301/03

Activated carbon filters

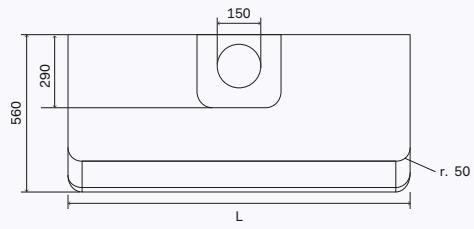
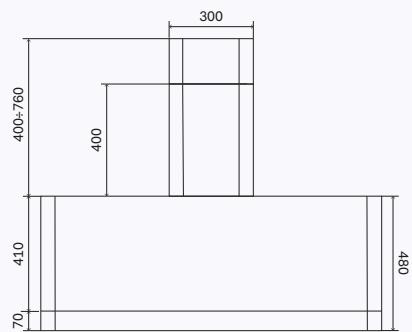
A/076/24

Under-hood rack

A/092/23

# APM

Wall-mounted hood



---

#### Colour range

Body



Stainless  
steel – SS



## 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

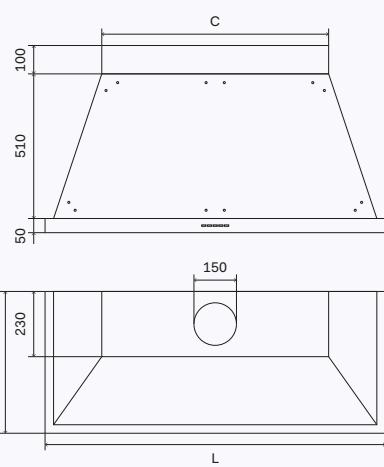
- Automatic filter cleaning warning light
- Flue outlet hole 15 cm
- Maximum power 345W
- Energy class A
- AISI 304 stainless steel body
- Perimetral extraction with 1000 m<sup>3</sup>/h maximum air flow
- Anodised aluminium filters
- Remote control set-up (optional)
- Four-speed backlit touch controls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

### Technical data

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

# ANB

Wall-mounted hood



## Colour range

Body



White - WH



Antique  
white - AW



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK



Blue - MB



Burgundy  
red - BU



Emerald  
green - EG



Optional RAL  
Classic - RA

## Finishes

Cornici



Brass - G



Copper - P



Chrome - C



Burnished - B



## ANB90

L = 900 mm / C = 500 mm

Brass / Chrome

Burnished / Copper

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

AP4-90

## ANB100

L = 1000 mm / C = 600 mm

Brass / Chrome

Burnished / Copper

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

AP4-100

## ANB120

L = 1200 mm / C = 800 mm

Brass / Chrome

Burnished / Copper

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

AP4-120



## ANB150

L = 1500 mm / C = 1100 mm

Brass / Chrome

Burnished / Copper

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

AP4-150

### General features

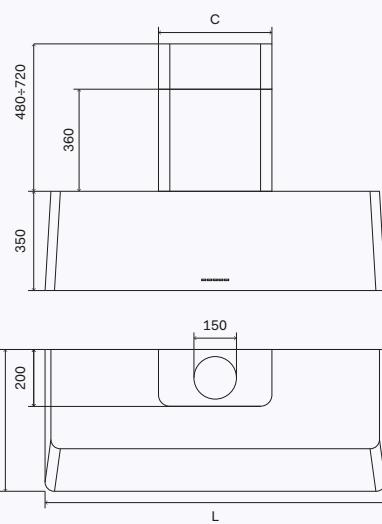
- Automatic filter cleaning warning light
- Automatic delayed shutdown
- Flue outlet hole 15 cm
- Maximum power: 270W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Maximum air flow 750 m<sup>3</sup>/h
- Remote control set-up (optional)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

### Technical data

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

# AG

Wall-mounted hood



## Colour range

### Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue - MB



Burgundy red - BU



Emerald green - EG



Optional RAL  
Classic - RA



AG60

L = 600 mm / C = 250 mm



AG70

L = 700 mm / C = 250 mm



AG90

L = 900 mm / C = 250 mm

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

AP4-60

Flue extension (h. 800 mm)

EA08830100000...\*

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

AP4-70

Flue extension (h. 800 mm)

EA08830100000...\*

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



AG120

L = 1200 mm / C = 400 mm



AG150

L = 1500 mm / C = 400 mm

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

AP4-100

Flue extension (h. 800 mm)

EA08830100000...\*

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

AP4-120

Flue extension (h. 800 mm)

EA08830060000...\*

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

AP4-150

Flue extension (h. 800 mm)

EA08830060000...\*

\* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":

00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

General features

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

Technical data

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

AccessoriesRemote control for hoods

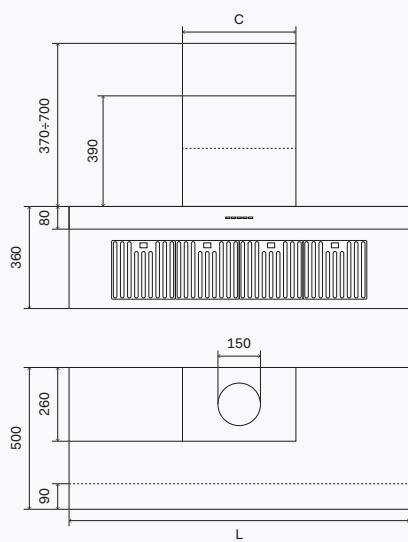
A/301/03

Activated carbon filters

A/076/24

# AGQ

Wall-mounted hood



## Colour range

### Body



Stainless  
steel - SS

**AGQ60**

L = 600 mm / C = 330 mm

Stainless steel

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

AP4-60

Flue extension (h. 800 mm)

EA0883004000008

**AGQ70**

L = 700 mm / C = 330 mm

Stainless steel

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

AP4-70

Flue extension (h. 800 mm)

EA0883004000008

**AGQ90**

L = 900 mm / C = 330 mm

Stainless steel

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

AP4-90

Flue extension (h. 800 mm)

EA0883004000008

**AGQ100**

L = 1000 mm / C = 330 mm

Stainless steel

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

AP4-100

Flue extension (h. 800 mm)

EA0883004000008

**AGQ120**

L = 1200 mm / C = 400 mm

Stainless steel

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

AP4-120

Flue extension (h. 800 mm)

EA0883009000008

**AGQ150**

L = 1500 mm / C = 400 mm

Stainless steel

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

AP4-150

Flue extension (h. 800 mm)

EA0883009000008

General features

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

Technical data

SPEED	W	Pa	m <sup>3</sup> /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

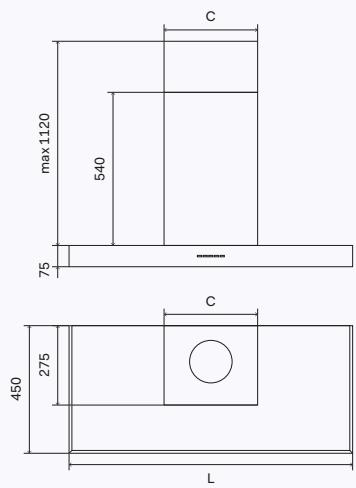
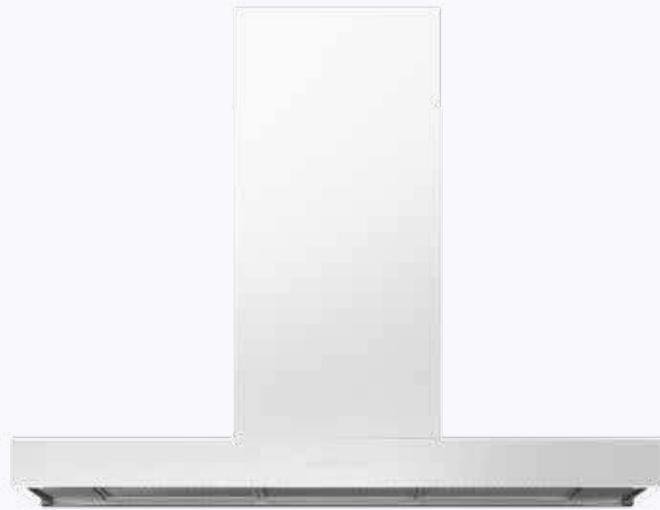
A/301/03

Activated carbon filters

A/076/24

# AGK

Wall-mounted hood



---

Colour range  
Body



Stainless  
steel - SS



AGK90-GR

L = 900 mm / C = 330 mm

Grigio Lusso

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

AP4-90



AGK90-MG

L = 900 mm / C = 330 mm

Graphite matt

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

AP4-90



AGK60

L = 600 mm / C = 330 mm

Stainless steel

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

AP4-60



AGK90

L = 900 mm / C = 330 mm

Stainless steel

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

AP4-90



AGK100

L = 1000 mm / C = 330 mm

Stainless steel

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

AP4-100



AGK120

L = 1200 mm / C = 330 mm

Stainless steel

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

AP4-120

General features

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

Technical data

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

# IAG

Built-in extraction units



---

## Colour range

### Body



Stainless  
steel – SS

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



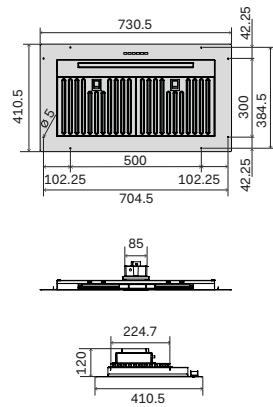
IAG90

Built-in hole size: 684x362 mm

Inox

Motor

A/407/12



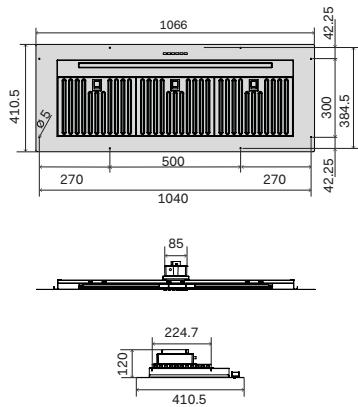
IAG120

Built-in hole size: 1018x362 mm

Inox

Motor

A/407/12



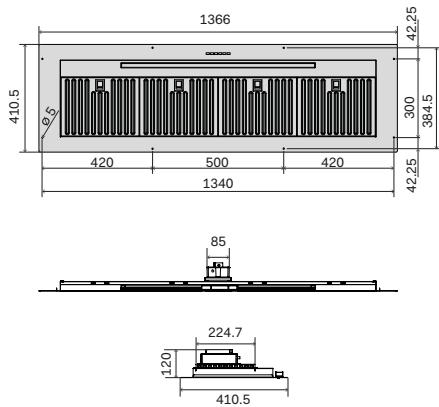
IAG150

Built-in hole size: 1352x362 mm

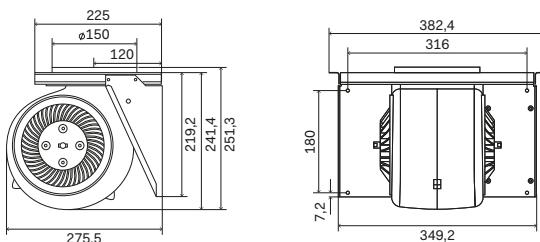
Inox

Motor

A/407/12



#### Motor technical drawing



#### General features

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

#### Technical data

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

#### Accessories

Remote control for hoods

A/301/03

Activated carbon filters

A/076/24

304 — 305

# Refrigerators

- Nostalgie
- Professional Plus

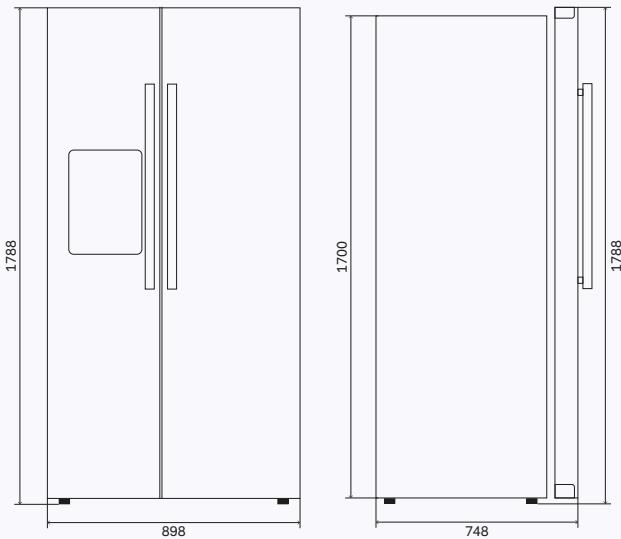
→ RN9020SBS/BUG  
Side by side refrigerator Nostalgie  
Burgundy Red with Brass finishes





# RN9020SBS

Nostalgic collection side by side refrigerator



## General features

- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895x745x1788 mm

## Refrigerator specifications

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

## Freezer specifications

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

## Colour range

### Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue - MB



Burgundy red - BU



Emerald green - EG



Optional RAL  
Classic - RA

## Finishes

### Handles



Brass - G



Chrome - C



Burnished - B



Copper - P

Order code: RN9020SBS

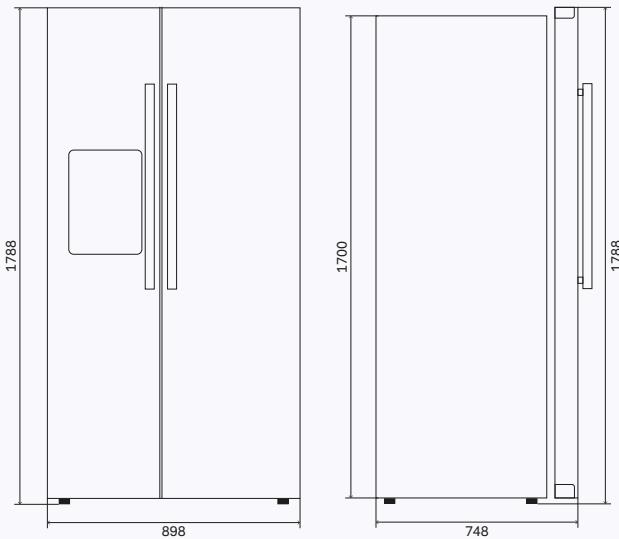
Brass / Chrome

Burnished / Copper

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

# RT9020SBS

Professional Plus collection side by side refrigerator



## General features

- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895x745x1788 mm

## Refrigerator specifications

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

## Freezer specifications

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

## Colour range

Body



White - WH



Stainless  
steel - SS



Graphite  
matt - MG



Glossy  
black - BK

RAL

Optional RAL  
Classic - RA

## Finishes

Handles



Satin

Order code: RT9020SBS

Satin

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

# Accessories



308 — 309



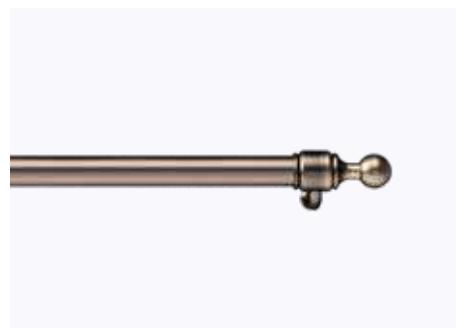
## Chrome front handrail



## Brass front handrail



## Burnished front handrail



### Code

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

### Code

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

### Code

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

## Copper front handrail



## Stainless steel front handrail



### Code

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

### Code

AQC-60	P06W
AQC-70	P07W
AQC-90	P09W, PD09W
AQC-100	PD10W
AQC-120	P12W
AQC-150	P15W
For Professional Plus range cookers	

Chrome frame



Brass frame



Burnished frame



## Code

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

## Code

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

## Code

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

Copper frame



## Code

KCN60P	P06N, P07N
KCN90P	P09N
KCND90P	PD09N
KCND100P	PD10N
KCN120P	P12N
KCN150P	P15N
For Nostalgie range cookers	

**Solid Brass foot  
h. 150 mm**

**Code**

G/422/12/08 Chrome

G/422/12/16 Brass

G/422/12/18 Burnished

For Majestic e Nostalgie range cookers  
except Majestic M30

**Majestic foot  
h. 140 mm**

**Code**

ES530800100008 Stainless steel

ES530800100016 Brass

ES530800100018 Burnished

ES530800100020 Copper

For Nostalgie range cookers

**Adjustable stainless steel  
foot h. 160-220 mm**

**Code**

EA531501200000

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

**Foot cover plinth  
h. 120 mm**



**Foot cover plinth  
h. 140 mm**



**Foot cover plinth  
h. 150 mm**

**Code**

APZ60/120 P06N, P06W, L06

APZ70/120 P07N, P07W

APZ90/120 P09N, PD09N,  
P09W, PD09W,  
L09, LD09APZ100/120 PD10N, PD10W,  
LD10

APZ120/120 P12N, P12W, L12

APZ150/120 P15N, P15W

For Nostalgie, Professional Plus and Pro Line  
range cookersAvailable in: White, Antique white, Stainless steel,  
Graphite matt, Glossy black, Blue, Burgundy Red,  
Emerald Green and Optional RAL Classic**Code**

APZ60/140 P06N, P06W, L06

APZ70/140 P07N, P07W

APZ90/140 P09N, PD09N,  
P09W, PD09W,  
L09, LD09APZ100/140 PD10N, PD10W,  
LD10

APZ120/140 P12N, P12W, L12

APZ150/140 P15N, P15W

For Nostalgie, Professional Plus and Pro Line  
range cookersAvailable in: White, Antique white, Stainless steel,  
Graphite matt, Glossy black, Blue, Burgundy Red,  
Emerald Green and Optional RAL Classic**Code**

AMZ70 M07N

AMZ90 M09N

AMZ100 MD10N

AMZ120 M12N

AMZ150 M15N

For Majestic range cookers except M30

Perforated  
pizza griddle



Code

EA2631013000000

For models 645SLZ, 645SZTC, 645SNZ

Professional  
pizza peel



Code

ES5228001000000

Pastry board



Code

S/176/10/08

Round wooden  
cutting board ø 33 cm



Code

EA6830003500000

Round alluminium  
cutting board ø 33 cm



Code

ES6830002080008

Pizza cutter wheel



Code

EA6101001000000

## Grill grates for oven tray



## Code

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

## Pair of telescopic oven guides



## Code

KGSET001

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

## Pizza plate



## Code

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

## Flat oven tray for confectionery



## Code

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

## Cooking probe kit



## Code

KSCE3	
For all the collections where not provided as standard	

Fry-top plate  
for central induction



Code

EG5310001000000

Chopping board  
for Fry-top



Code

A/484/01

Except Pro Line range cookers, HP/HAP95F hobs  
and HP/HAP125F hobs, HCB90F hob

Bowls  
for steaming



Code

G/002/02

For range cookers

G/002/04

For built-in hobs

Except Pro Line range cookers

Cooking cover  
for Fry-top



Code

G/040/01 For range cookers

G/040/03 For built-in hobs

Except Pro Line range cookers

Stainless steel bowls  
for bain-marie



Code

G/002/01

Except Pro Line range cookers, HP/HAP95F hobs  
and HP/HAP125F, HCB90F hobs

Fish tray pan support  
(in place of Fry Top)



Code

KGRFT001

Only for XLP90F hob

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

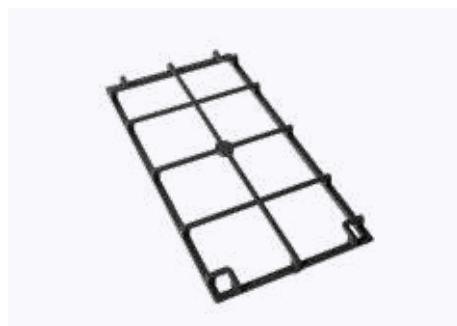


Code

KGRFT002

For Professional Plus, Majestic, Nostalgie  
range cookers

Rectangular pan support  
(in place of Fry top)



Code

EA2630001000000

For Pro Line range cookers

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

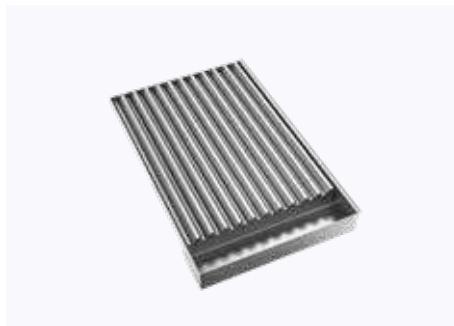


Code

KGRFT003

For Panoramagic range cookers

Corrugated  
Fry Top plate



Code

EA5310008000000

For HBBQ100 outdoor built-in barbecue

Smooth  
Fry Top plate



Code

EA5310011000000

For HBBQ100 outdoor built-in barbecue

Stainless steel  
barbecue cover



Code

COPHBBQ100

For HBBQ100 outdoor built-in barbecue

## Cast iron griddle for range cookers



### Code

A/006/02 Grooved griddle  
280x340 mm

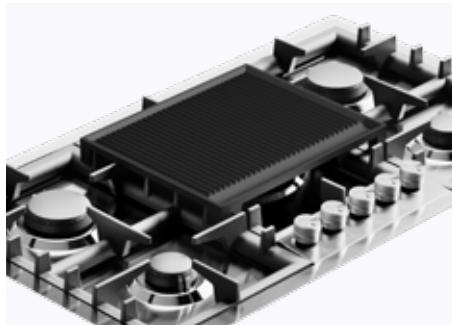
A/006/04\* Grooved griddle  
280x285 mm

A/006/06\* Enamelled smooth griddle  
280x285 mm

A/006/08 Enamelled smooth griddle  
280x340 mm

For Majestic, Nostalgie e Professional Plus  
range cookers

## Cast iron griddle for built-in gas hobs



### Code

A/006/00\*\* Enamelled cast iron griddle  
232x384 mm

A/006/04\* Grooved griddle  
280x285 mm

A/006/06\* Enamelled smooth griddle  
280x285 mm

\* For HCP, HCPT, HCPMT gas hobs

\*\*For HCB90 Nostalgie gas hobs

## Cap covers



### Code

KCT45 Kit 4/5 burners

KCT45D Kit 4/5 burners  
Dual

For HP/HPT/HAP65, HP/HPT/HAP95, HP/HPT/  
HAP125, XLP/XLPT90F built-in hobs

## Cast iron heat diffuser



### Code

A/095/36/10

For all the collections

## Cast iron pan support reducer



### Code

EA6051003000000

Except Pro Line range cookers

## Cast iron Wok reducer



### Code

EA6051001070010

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

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



Code	
KPLN	Chrome/Brass
KPLN	Burnished/ Copper

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

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



Code	
KPLT	Satin

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

Professional cleaning kit



Code	
CLEANKIT01	

Set of vacuum storage containers



Code	
KCSV001	3 containers

Set of 100 vacuum cooking bags



Code	
KBSV003	20x30 cm
KBSV004	25x35 cm

Set of 100 vacuum storage bags



Code	
KBSV001	20x30 cm
KBSV002	25x35 cm

# Comparison tables

## Range cookers comparison table

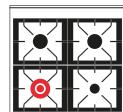
Majestic

M07N – Electric

Primary oven: OV 60 E3 TFT S



4 burners

**M07DNE3**

Brass/Chrome

Copper/Burnished

Majestic

M30N – Electric

Primary oven: OV 76 E3 TFT S



5 burners

**M30DNE3**

Brass/Chrome

Copper/Burnished

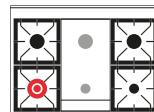
Majestic

M09N – Electric

Primary oven: OV 80 E3 TFT S



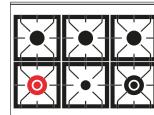
6 burners with fry top\*

**M09FDNE3**

Brass/Chrome

Copper/Burnished

6 burners

**M096DNE3**

Brass/Chrome

Copper/Burnished

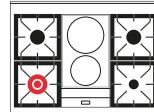
Fish burner

**M09PDNE3**

Brass/Chrome

Copper/Burnished

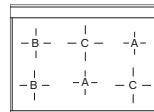
2 induction zones

**M09IDNE3**

Brass/Chrome

Copper/Burnished

Induction

**MI096NE3**

Brass/Chrome

Copper/Burnished

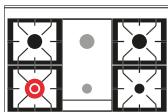
Majestic

## MD10N – Electric

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



6 burners with fry top\*

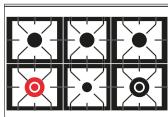


## MD10FDNE3

Brass/Chrome

Copper/Burnished

6 burners



## MD106DNE3

Brass/Chrome

Copper/Burnished

Coup de feu



## MD10SDNE3

Brass/Chrome

Copper/Burnished

2 induction zones

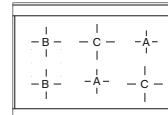


## MD10IDNE3

Brass/Chrome

Copper/Burnished

Induction



## MDI106NE3

Brass/Chrome

Copper/Burnished

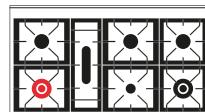
Majestic

## M12N – Electric

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



7 burners

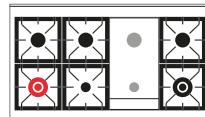


## M127DNE3

Brass/Chrome

Copper/Burnished

8 burners with fry top\*



## M12FDNE3

Brass/Chrome

Copper/Burnished

Coup de feu

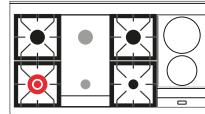


## M12SDNE3

Brass/Chrome

Copper/Burnished

6 burners with fry top\* and 2 induction zones

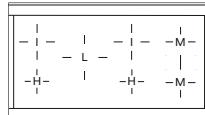


## M12FIDNE3

Brass/Chrome

Copper/Burnished

Induction



## MI127NE3

Brass/Chrome

Copper/Burnished

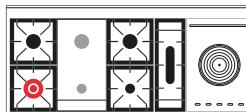
Majestic

## M15N – Electric

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



7 burners with fry top\* and coup de feu

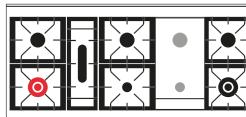


## M15FSDNE3

Brass/Chrome

Copper/Burnished

9 burners with fry top\*

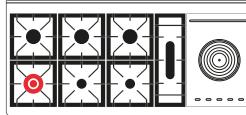


## M15FDNE3

Brass/Chrome

Copper/Burnished

Coup de feu

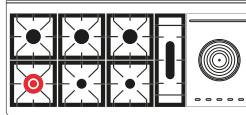


## M15SDNE3

Brass/Chrome

Copper/Burnished

Coup de feu



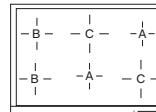
Panoramagic

## PM09 – Electric

Primary oven: OV 80 E3 TFT S



Induction



## PMI09S3

Brushed

## Range cookers comparison table

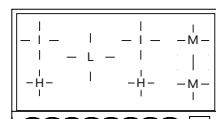
Panoramagic

PM12 — Electric

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



Induction

**PMI127S3**

Brushed

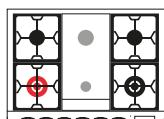
Panoramagic

PM09 — Electric

Primary oven: OV 80 E3 TFT S

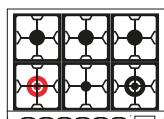


6 burners with fry top\*

**PM09FDS3**

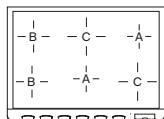
Brushed

6 burners

**PM096DS3**

Brushed

Induction

**PMI09S3**

Brushed

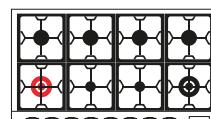
Panoramagic

PM12 — Electric

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

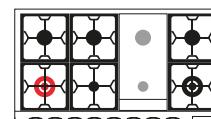


8 burners

**PM128DS3**

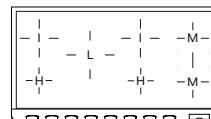
Brushed

8 burners with fry top\*

**PM12FDS3**

Brushed

Induction

**PMI127S3**

Brushed

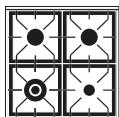
## Nostalgie

## P06N – Electric

Primary oven: OV 60 E3



4 burners

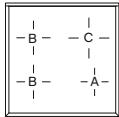


## P06NE3 \*

Brass/Chrome

Copper/Burnished

Induction



## PI064NE3

Brass/Chrome

Copper/Burnished

## Nostalgie

## P07N – Electric

Primary oven: OV 60 E3



4 burners



## P07NE3 \*

Brass/Chrome

Copper/Burnished

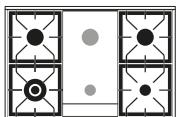
## Nostalgie

## P09N – Electric

Primary oven: OV 80 E3



6 burners with fry top\*

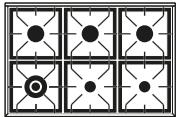


## P09FNE3 \*

Brass/Chrome

Copper/Burnished

6 burners

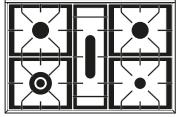


## P096NE3 \*

Brass/Chrome

Copper/Burnished

Fish burner

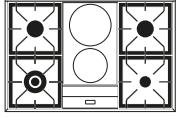


## P09PNE3 \*

Brass/Chrome

Copper/Burnished

2 induction zones

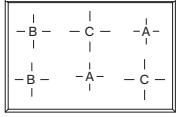


## P09INE3 \*

Brass/Chrome

Copper/Burnished

Induction



## PI096NE3

Brass/Chrome

Copper/Burnished

## Nostalgie

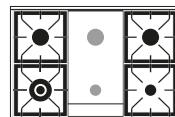
## PD09N – Electric

Primary oven: OV 60 E3

Secondary oven: OV 30 E3



6 burners with fry top\*

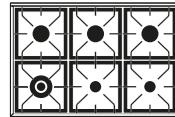


## PD09FNE3 \*

Brass/Chrome

Copper/Burnished

6 burners

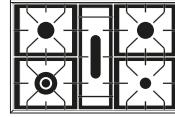


## PD096NE3 \*

Brass/Chrome

Copper/Burnished

Fish burner

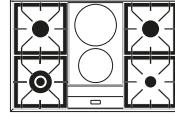


## PD09PNE3 \*

Brass/Chrome

Copper/Burnished

2 induction zones

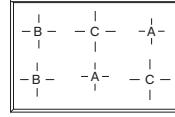


## PD09INE3 \*

Brass/Chrome

Copper/Burnished

Induction



## PDI096NE3

Brass/Chrome

Copper/Burnished

## Range cookers comparison table

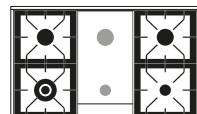
Nostalgie

**PD10N — Electric**

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



6 burners with fry top\*

**PD10FNE3 \***

Brass/Chrome

Copper/Burnished

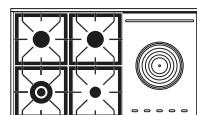
6 burners

**PD106NE3 \***

Brass/Chrome

Copper/Burnished

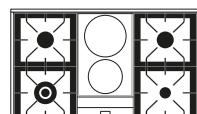
Coup de feu

**PD10SNE3 \***

Brass/Chrome

Copper/Burnished

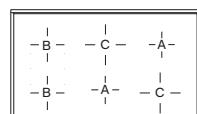
2 induction zones

**PD10INE3 \***

Brass/Chrome

Copper/Burnished

Induction

**PDI106NE3**

Brass/Chrome

Copper/Burnished

Nostalgie

**P12N — Electric**

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



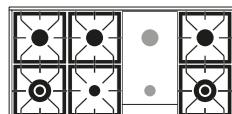
7 burners

**P127NE3 \***

Brass/Chrome

Copper/Burnished

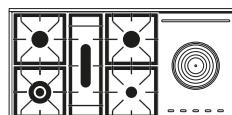
8 burners with fry top\*

**P12FNE3 \***

Brass/Chrome

Copper/Burnished

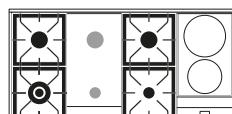
Coup de feu

**P12SNE3 \***

Brass/Chrome

Copper/Burnished

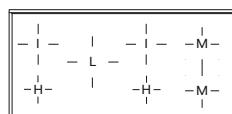
6 burners with fry top\* and 2 induction zones

**P12FINE3 \***

Brass/Chrome

Copper/Burnished

Induction

**PI127NE3**

Brass/Chrome

Copper/Burnished

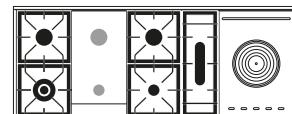
Nostalgie

**P15N — Electric**

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



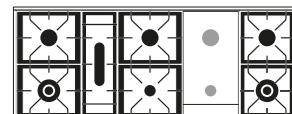
7 burners with fry top\* and coup de feu

**P15FSNE3 \***

Brass/Chrome

Copper/Burnished

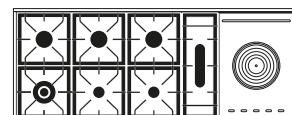
9 burners with fry top\*

**P15FNE3 \***

Brass/Chrome

Copper/Burnished

Coup de feu

**P15SNE3 \***

Brass/Chrome

Copper/Burnished

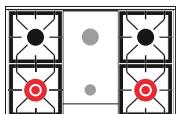
## Nostalgic

## P36N – Electric

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



6 burners with fry top\*

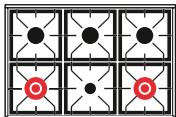


## P36FDDNSY

Brass/Chrome

Copper/Burnished

6 burners

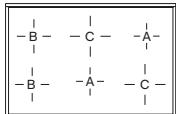


## P366DDNSY

Brass/Chrome

Copper/Burnished

Induction



## PI366NSY

Brass/Chrome

Copper/Burnished

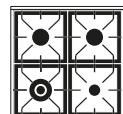
## Professional Plus

## P06W – Electric

Primary oven: OV 60 E3



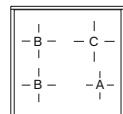
4 burners



## P06WE3 \*

Brushed

Induction



## PI064WE3

Brushed

## Professional Plus

## P07W – Electric

Primary oven: OV 60 E3



4 burners



## P07WE3 \*

Brushed

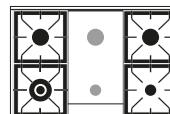
## Professional Plus

## P09W – Electric

Primary oven: OV 80 E3



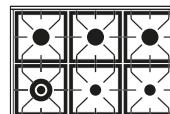
6 burners with fry top\*



## P09FWE3 \*

Brushed

6 burners



## P096WE3 \*

Brushed

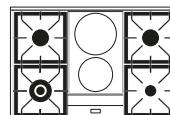
Fish burner



## P09PWE3 \*

Brushed

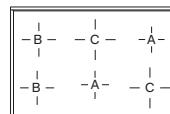
2 induction zones



## P09IWE3 \*

Brushed

Induction



## PI096WE3

Brushed

## Range cookers comparison table

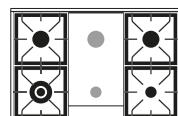
### Professional Plus

#### PD09W — Electric

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



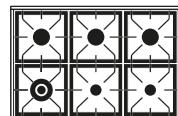
6 burners with fry top\*



#### PD09FWE3 \*

Brushed

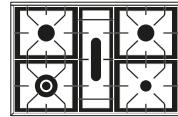
6 burners



#### PD096WE3 \*

Brushed

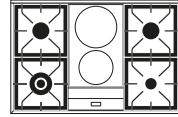
Fish burner



#### PD09PWE3 \*

Brushed

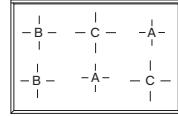
2 induction zones



#### PD09IWE3 \*

Brushed

Induction



#### PDI096WE3

Brushed

### Professional Plus

#### PD10W — Electric

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



6 burners with fry top\*



#### PD10FWE3 \*

Brushed

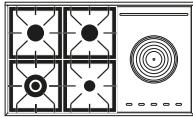
6 burners



#### PD106WE3 \*

Brushed

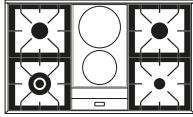
Coup de feu



#### PD10SWE3 \*

Brushed

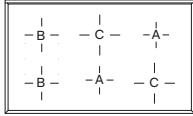
2 induction zones



#### PD10IWE3 \*

Brushed

Induction



#### PDI106WE3

Brushed

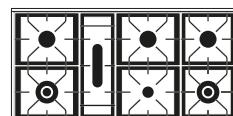
### Professional Plus

#### P12W — Electric

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



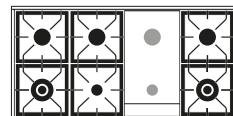
7 burners



#### P127WE3

Brushed

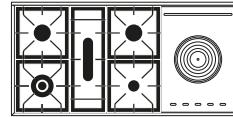
8 burners with fry top\*



#### P12FWE3 \*

Brushed

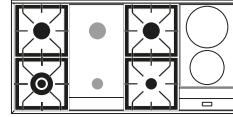
Coup de feu



#### P12SWE3 \*

Brushed

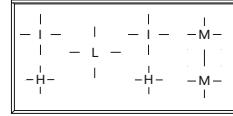
6 burners with fry top\* and 2 induction zones



#### P12FIWE3 \*

Brushed

Induction



#### PI127WE3

Brushed

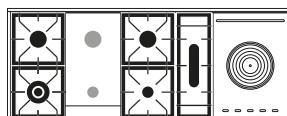
## Professional Plus

## P15W — Electric

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



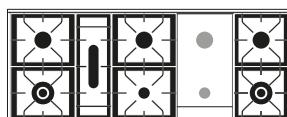
7 burners with fry top\* and coup de feu



## P15FSWE3 \*

Brushed

9 burners with fry top\*



## P15FWE3 \*

Brushed

Coup de feu



## P15SWE3 \*

Brushed

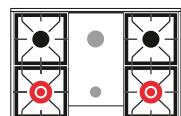
## Professional Plus

## P36W — Electric

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



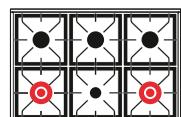
6 burners with fry top\*



## P36FDDWSY

Brushed

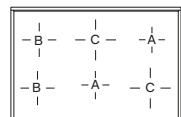
6 burners



## P366DDWSY

Brushed

Induction



## PI366WSY

Brushed

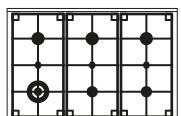
## Pro Line

## L09 — Electric

Primary oven: OV 80 M3



6 burners



## L096WM3

Black matt



6 burners

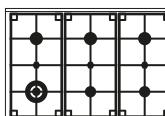
## Pro Line

## L09 — Electric

Primary oven: OV 80 M3



6 burners



## L096WM3

Black matt

## Range cookers comparison table

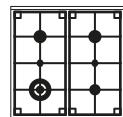
Pro Line

L06 — Electric

Primary oven: OV 60 M3



4 burners



L06WM3

Brushed

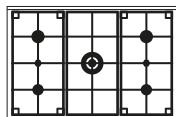
Pro Line

L09 — Electric

Primary oven: OV 80 M3



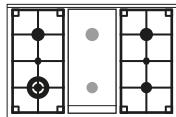
5 burners



L09CWM3

Brushed

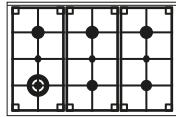
6 burners with fry top\*



L09FWM3

Brushed

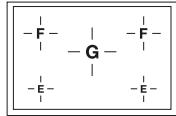
6 burners



L096WM3

Brushed

Induction



LBI09WM3

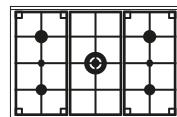
Brushed

Pro Line

LD09 — Electric

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

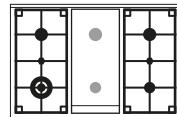
5 burners



LD09CWM3

Brushed

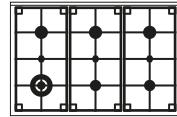
6 burners with fry top\*



LD09FWM3

Brushed

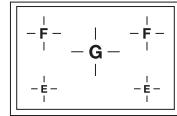
6 burners



LD096WM3

Brushed

Induction



LDBI09WM3

Brushed

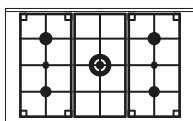
Pro Line

**LD10 – Electric**

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

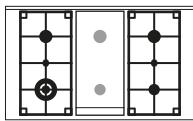


5 burners

**LD10CWM3**

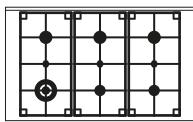
Brushed

6 burners with fry top\*

**LD10FWM3**

Brushed

6 burners

**LD106WM3**

Brushed

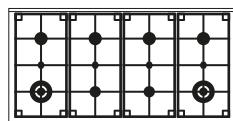
Pro Line

**L12 – Electric**

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

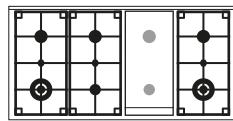


8 burners

**L128WM3**

Brushed

8 burners with fry top\*

**L12FWM3**

Brushed

## Ovens comparison table

Panoramagic

OV60PMT3

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

Panoramagic

OV30PMT3

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

Panoramagic

OV91PMT3

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

### General features

Energy class	A+	A	A
Number of functions	15	15	15
Operating temperature	30-320°C	30-320°C	30-300°C
Programmer	TFT touch control	TFT touch control	TFT touch control
Cooking probe	Yes	Yes	Yes
Lighting	Double internal light	Double internal light	Double internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
<b>Cavity features</b>			
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
<b>Consumptions</b>			
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			



## Ovens comparison table

Nostalgie

OV60SNE3

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



Nostalgie

OV90SNE3

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



Professional Plus

645STCHSW

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



### General features

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

### Cavity features

Muffle	with easy clean enamel	with easy clean enamel	AISI 304 stainless steel
Internal dimensions	43,7x36x41 cm	64,5x36,5x41 cm	41,5x21x41 cm
Capacity	65 L	97 L	36 L
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	-
Folding grill heating element	Yes	Yes	-
Thermostat	with electronic probe	with electronic probe	with electronic probe

### Consumptions

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

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

## Professional Plus

## 645SZTCT4

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



## Professional Plus

## OV30STCT3

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



## Professional Plus

## OV60STCT3

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



## Professional Plus

## OV80STCT3

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



A

16

30-400°C

electronic touch TFT

–

Internal light

–

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

cooling tangential

Yes

AISI 304 stainless steel

44x21x40,5 cm

37 L

Yes

–

with electronic probe

2,9 kW

900 W

1300 W

1600 W

2000 W

–

–

–

A

15

30-320°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

64x43,3x41 cm

114 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

3,1 kW

1200 W

1560 W

3000 W

2x1050 W

–

–

–

A+

15

30-320°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

43,7x36x41 cm

65 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

2,45 kW

1000 W

1100 W

2100 W

2100 W

–

–

–

A+

15

30-320°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

64,5x36,5x41 cm

97 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

## Ovens comparison table

### Professional Plus

#### OV91STCT3

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



### Professional Plus

#### 645SLHSW

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



### Professional Plus

#### 645SLZT4

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



#### General features

Energy class	A	-	A
Number of functions	15	10 of which 4 combined	16
Operating temperature	30-300°C	30-250°C	30-400°C
Programmer	TFT touch control	electronic touch TFT	electronic touch TFT
Cooking probe	Yes	Yes	-
Lighting	Double internal light	Internal halogen light	Internal light
Soft-closing door	Yes	-	-
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Four-glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	double speed cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes
<u>Cavity features</u>			
Muffle	with easy clean enamel	AISI 304 stainless steel	AISI 304 stainless steel
Internal dimensions	74x36,5x41 cm	41,5x21x41 cm	44x21x40,5 cm
Capacity	110 L	36 L	37 L
Steam discharge	controlled with dry or moist cooking option	-	Yes
Folding grill heating element	Yes	-	-
Thermostat	with electronic probe	with electronic probe	with electronic probe
<u>Consumptions</u>			
Maximum input	2,95 kW	3,4 kW	2,9 kW
Top electrical heating element	1200 W	-	900 W
Bottom electrical heating element	1560 W	-	1300 W
Electric grill	2150 W	1900 W	1600 W
Circular heating element	2100 W	1600 W	2000 W
Lower gas burner	-	-	-
Steam generator	-	1200 W	-
Microwave generator	-	1600 W	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

## Professional Plus

## OV60SLT3

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



## Professional Plus

## OV30SLT3

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



## Professional Plus

## OV91SLT3

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



## Professional Plus

## OV948SLE3

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



A+

15

30-320°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

43,7x36x41 cm

65 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

2,45 kW

1000 W

1100 W

2100 W

2100 W

-

-

-

A

15

30-320°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

64x43,3x41 cm

114 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

3,1 kW

1200 W

1560 W

3000 W

2x1050 W

-

-

-

A

15

30-300°C

TFT touch control

Yes

Double internal light

Yes

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

cooling tangential

Yes

with easy clean enamel

74x36,5x41 cm

110 L

controlled with dry or moist cooking  
option

Yes

with electronic probe

2,95 kW

1200 W

1560 W

2150 W

2100 W

-

-

-

A+

10

30-300°C

-

Yes

Double internal light

Yes

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

cooling tangential

Yes

-

64,5x36,5x41 cm

97 L

-

Yes

with electronic probe

2,75 kW

1200 W

1350 W

2150 W

2100 W

-

-

-

## Ovens comparison table

### Pro Line

#### OV60SLMPVS

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



### Pro Line

#### OV80SLKM3

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



### Pro Line

#### OV90SLKM3

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



#### General features

Energy class	A	A	A
Number of functions	9	9	9
Operating temperature	50-270°C	30-300°C	30-300°C
Programmer	electronic	electronic	electronic
Cooking probe	-	-	-
Lighting	Internal light	Double internal light	Double internal light
Soft-closing door	Si	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	-	-	-
<b>Cavity features</b>			
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	47,5x35x41 cm	64,5x36,5x41 cm	64,5x36,5x41 cm
Capacity	69 L	97 L	97 L
Steam discharge	-	-	-
Folding grill heating element	-	Yes	Yes
Thermostat	analogue	analogue	analogue
<b>Consumptions</b>			
Maximum input	2,6 kW	2,75 kW	2,75 kW
Top electrical heating element	1200 W	1200 W	1200 W
Bottom electrical heating element	1100 W	1350 W	1350 W
Electric grill	1400 W	2150 W	2150 W
Circular heating element	2000 W	2100 W	2100 W
Lower gas burner	-	-	-
Steam generator	-	-	-
Microwave generator	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			



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

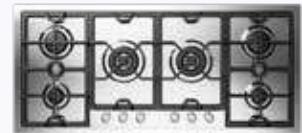
↑ 645SNZT4/BUG  
Nostalgie built-in pizza oven 400°C  
Burgundy red with brass finishes

## Gas hobs comparison table

Panoramagic  
HCPMT95D  
Gas hobs in stainless steel flat frame

Panoramagic  
HCPMT95FD  
Gas hobs in stainless steel flat frame

Panoramagic  
HCPMT125DD  
Gas hobs in stainless steel flat frame



### General features

Width	90 cm	90 cm	118 cm
Aesthetics	stainless steel flat frame	stainless steel flat frame	stainless steel flat frame
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	-	on the grid	-

### Powers and consumptions

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

Finish Brass/Chrome

Finish Burnished

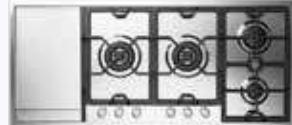
Finish Brushed

Finish Black matt

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



118 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

on the grid

58 cm

stainless steel or enamelled steel

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

–

70 cm

stainless steel or enamelled steel

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

–

70 cm

stainless steel or enamelled steel

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

–

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

–

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

–

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

optional (IS D45)

–

–

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

–

Ø 120 mm  
4,5 kW / 0,3 kW

–

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

–

Ø 120 mm  
4,5 kW / 0,3 kW

–

## Gas hobs comparison table

Nostalgie

**HCB906CN**

Gas hobs in stainless steel or enamelled steel



Nostalgie

**HCB90FCN**

Gas hobs in stainless steel or enamelled steel



Nostalgie

**HCB90CCN**

Gas hobs in stainless steel or enamelled steel



### General features

Width	86 cm	86 cm	86 cm
Aesthetics	stainless steel or enamelled steel	stainless steel or enamelled steel	stainless steel or enamelled steel
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	-	on the grid	-

### Powers and consumptions

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

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

Nostalgie

HCB90SDN

Gas hobs in stainless steel or enamelled steel



Professional Plus

HCG30CK

Gas hobs in tempered glass



Professional Plus

HCG30K

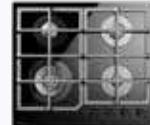
Gas hobs in tempered glass



Professional Plus

HCG60CK

Gas hobs in tempered glass



86 cm

stainless steel or enamelled steel

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

-

30 cm

tempered glass

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

30 cm

tempered glass

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

56 cm

tempered glass

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

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

-

-

Ø 120 mm  
4,5 kW / 0,3 kW

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

## Gas hobs comparison table

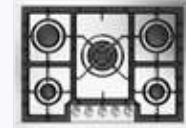
Professional Plus  
**HCG75SCK**  
Gas hobs in tempered glass



Professional Plus  
**HCG90SCK**  
Gas hobs in tempered glass



Professional Plus  
**HCPT75D**  
Gas hobs in stainless steel flat frame



### General features

Width	75 cm	86 cm	72 cm
Aesthetics	tempered glass	tempered glass	stainless steel flat frame
Integrated electric ignition	Yes	Yes	Yes
Safety valve	Yes	Yes	Yes
Burner ring	in aluminium with enamelled flame-spreader cover	in aluminium with enamelled flame-spreader cover	made of brass with nanotechnological non-stick treatment
Continuously adjustable flame	Yes	Yes	Yes
Fry Top plate	-	-	-

### Powers and consumptions

Small burner	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 65 mm 2 x 1,75 kW / 0,7 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 95 mm 3 kW / 1 kW	Ø 95 mm 3 kW / 1 kW	Ø 90 mm 2 x 3 kW / 0,6 kW
Double ring burner	Ø 120 mm 4 kW / 1,8 kW	Ø 120 mm 4 kW / 1,8 kW	-
Triple ring burner	-	-	-
Dual burner	-	-	Ø 120 mm 4,5 kW / 0,3 kW
Auxiliary burner	Ø 40 mm 1 kW / 0,45 kW	Ø 40 mm 1 kW / 0,45 kW	-
Fry Top plate	-	-	-
Fish pot burner	-	-	-

Finish Brass/Chrome

Finish Burnished

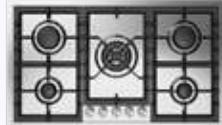
Finish Brushed

Finish Black matt

## Professional Plus

## HCPT95D

Gas hobs in stainless steel flat frame



## Professional Plus

## HCPT95FD

Gas hobs in stainless steel flat frame



## Professional Plus

## HCPT125DD

Gas hobs in stainless steel flat frame



## Professional Plus

## HCPT125FDD

Gas hobs in stainless steel flat frame



90 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

-

90 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

on the grid

118 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

-

118 cm

stainless steel flat frame

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

on the grid

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

-

-

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

-

-

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

-

-

Ø 60 mm  
1,8 kW / 0,4 kWØ 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  
2 x 4,5 kW / 0,3 kW

-

-

-

Ø 120 mm  
2 x 4,5 kW / 0,3 kW

-

-

-

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

-

-

-

-

-

-

-

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

-

-

-

## Gas hobs comparison table

Professional Plus

XLP90F

Gas hobs in stainless steel



Professional Plus

XLPT90FD

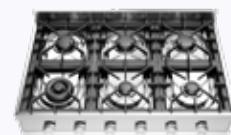
Gas hobs in stainless steel flat frame



Professional Plus

HCP906D

Gas hobs in stainless steel free standing



### General features

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

### Powers and consumptions

Small burner	Ø 55 mm 1,8 kW / 0,4 kW	Ø 55 mm 1,8 kW / 0,4 kW	Ø 60 mm 2 x 1,8 kW / 0,4 kW
Large burner	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 70 mm 2 x 2,6 kW / 0,62 kW	Ø 90 mm 3 x 3 kW / 0,6 kW
Double ring burner	-	-	-
Triple ring burner	Ø 120 mm 4,3 kW / 1,7 kW	-	-
Dual burner		Ø 120 mm 4,5 kW / 0,37 kW	Ø 120 mm 5,0 kW / 0,3 kW
Auxiliary burner	-	-	-
Fry Top plate	Fish pot 3,1 kW / 1kW	Fish pot 3,1 kW / 1kW	-
Fish pot burner	-	-	-
Finish Brass/Chrome			
Finish Burnished			
Finish Brushed			
Finish Black matt			

Professional Plus

HCP90FD

#### **Gas hobs in stainless steel free standing**



90 cm

stainless steel free standing

Yes

Yes

made of brass with nanotechnological non-stick treatment

Yes

instead of the grid

**Ø 60 mm**  
1,8 kW / 0,4 kW

---

**Ø 90 mm**  
2 x 3 kW / 0,6 kW

---

-

---

-

---

**Ø 120 mm**  
5,0 kW / 0,3 kW

---

-

---

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

---

-

---

-

---

-

---

-

Professional Plus

HCP1208D

#### Gas hobs in stainless steel free standing



120 cm

---

stainless steel free standing

---

Yes

---

Yes

---

made of brass with nanotechnological  
non-stick treatment

---

Yes

---

-

**Ø 60 mm**  
2 x 1,8 kW / 0,4 kW

---

**Ø 90 mm**  
4 x 3 kW / 0,6 kW

---

**Ø 120 mm**  
4,3 kW / 1,8 kW

---

-

---

**Ø 120 mm**  
5,0 kW / 0,3 kW

---

-

---

-

---

-

---

-

---

-

---

-

---

-

---

Professional Plus

HCP120FD

#### **Gas hobs in stainless steel free standing**



120 cm

---

stainless steel free standing

---

Yes

---

Yes

---

made of brass with nanotechnological  
non-stick treatment

---

Yes

---

instead of the grid

**Ø 60 mm**  
1,8 kW / 0,4 kW

---

**Ø 90 mm**  
3 x 3 kW / 0,6 kW

---

**Ø 120 mm**  
4,3 kW / 1,8 kW

---

-

---

**Ø 120 mm**  
5,0 kW / 0,3 kW

---

-

---

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

---

-

---

-

---

-

---

Professional Plus

HCP9656D

#### **Gas hobs in stainless steel free standing**



90 cm

---

stainless steel free standing

---

Yes

---

Yes

---

made of brass with nanotechnological  
non-stick treatment

---

Yes

---

-

**Ø 60 mm**  
2 x 1,8 kW / 0,4 kW

---

**Ø 90 mm**  
3 x 3 kW / 0,6 kW

---

-

---

-

---

**Ø 120 mm**  
5,0 kW / 0,3 kW

---

-

---

-

---

-

---

-

---

-

---

-

---

-

---

## Gas hobs comparison table

Professional Plus

HCP965FD

Gas hobs in stainless steel free standing



Professional Plus

HCP12658D

Gas hobs in stainless steel free standing



Professional Plus

HCP1265FD

Gas hobs in stainless steel free standing



### General features

Width	90 cm	120 cm	120 cm
Aesthetics	stainless steel free standing	stainless steel free standing	stainless steel free standing
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	instead of the grid	-	instead of the grid

### 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
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
Triple ring burner	-	-	-
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
Auxiliary burner	-	-	-
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
Fish pot burner	-	-	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt

## Pro Line

**HCL30CK**

Gas hobs in stainless steel or enamelled steel



## Pro Line

**HCL30K**

Gas hobs in stainless steel or enamelled steel



## Pro Line

**HCL60CK**

Gas hobs in stainless steel or enamelled steel



## Pro Line

**HCL75SCK**

Gas hobs in stainless steel or enamelled steel



30 cm

stainless steel or enamelled steel

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

-

-

Ø 120 mm  
4 kW / 1,8 kW

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

30 cm

stainless steel or enamelled steel

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

-

-

Ø 95 mm  
3 kW / 1 kW

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

56 cm

stainless steel or enamelled steel

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

-

-

Ø 65 mm  
2 x 1,75 kW / 0,7 kW

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

75 cm

stainless steel or enamelled steel

Yes

Yes

in aluminium with enamelled flame-spreader cover

Yes

-

-

-

Ø 65 mm  
2 x 1,75 kW / 0,7 kW

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

## Gas hobs comparison table

Pro Line

HCL90SCK

Gas hobs in stainless steel or enamelled  
steel



### General features

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

### Powers and consumptions

Small burner	Ø 65 mm 2 x 1,75 kW / 0,7 kW
Large burner	Ø 95 mm 3 kW / 1 kW
Double ring burner	Ø 120 mm 4 kW / 1,8 kW
Triple ring burner	-
Dual burner	-
Auxiliary burner	Ø 40 mm 1 kW / 0,45 kW
Fry Top plate	-
Fish pot burner	-

Finish Brass/Chrome

Finish Burnished

Finish Brushed

Finish Black matt



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

## Induction hobs comparison table

Nostalgie  
HVI364N  
Induction hobs in vitroceramic



Nostalgie  
HVI395N  
Induction hobs in vitroceramic



Professional Plus  
HVI364  
Induction hobs in vitroceramic



### General features

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

### Powers and consumptions

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

### Extractor

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

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

## Professional Plus

HVI395

Induction hobs in vitroceramic



## Professional Plus

HVI90AGTC

Induction hobs in vitroceramic



## Professional Plus

KHVI90TC

Induction hobs in vitroceramic



## Pro Line

KHVI45TC

Induction hobs in vitroceramic



89 cm

5 zones with knobs

Yes

Yes

No

knob

Yes

No

Yes

No

Yes

86 cm

4 zone touch with integrated extraction

Yes

Yes

2 zones activated and controlled simultaneously

slide touch

Yes

Yes

Yes

Yes

89 cm

5 zone touch

Yes

Yes

2 zones activated and controlled simultaneously

slide touch

Yes

Yes

Yes

Yes

45 cm

3 zone touch

Yes

Yes

No

touch

Yes

Yes

2,8 kW o 3,5 kW

Yes

Ø 200 mm  
2,3 kW / 3,0 kWØ 200 mm  
2,3 kW / 3,0 kWØ 145 mm  
1,4 kW / 1,85 kWØ 145 mm  
1,4 kW / 1,85 kWØ 250 mm  
2,3 kW / 3,0 kW

10,4 kW

184x220 mm  
2.6 kW / 3.7 kW184x220 mm  
2.6 kW / 3.7 kW184x220 mm  
2.1 kW / 3.7 kW184x220 mm  
2.1 kW / 3.7 kW

-

7,6 kW

Ø 260 mm  
2.6 kW / 3.7 kWØ 145 mm  
1.2 kW / 1.6 kWØ 180 mm  
1.85 kW / 3 kWOctagonal  
2.1 kW / 3.7 kWOctagonal  
2.1 kW / 3.7 kW

3x16A 11,1 kW

Ø 145 mm  
1.2 kW / 1.6 kWØ 145 mm  
1.2 kW / 1.6 kWØ 210 mm  
1.5 kW / 2 kWØ 210 mm  
1.5 kW / 2 kW

-

5,2 kW

-

-

-

-

## Induction hobs comparison table

Pro Line  
KHVI60TC  
Induction hobs in vitroceramic



Pro Line  
KHVI75TC  
Induction hobs in vitroceramic



### General features

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

### Powers and consumptions

Zone 01 dimensions and power (standard / booster)	Ø 145 mm 1.2 kW / 1.6 kW	Ø 145 mm 1.2 kW / 1.6 kW
Zone 02 dimensions and power (standard / booster)	Ø 145 mm 1.2 kW / 1.6 kW	Ø 145 mm 1.2 kW / 1.6 kW
Zone 03 dimensions and power (standard / booster)	Ø 210 mm 1.5 kW / 2 kW	Ø 210 mm 1.5 kW / 2 kW
Zone 04 dimensions and power (standard / booster)	Ø 210 mm 1.5 kW / 2 kW	Ø 210 mm 1.5 kW / 2 kW
Zone 05 dimensions and power (standard / booster)	-	-
Maximum power	7,2 kW	7,2 kW

### Extractor

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

### Standard

Finish Brass/Chrome	-	-
Finish Black matt	-	-



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

## Hoods comparison table

Majestic

AM70

Wall-mounted hood, 70 cm



Majestic

AM76

Wall-mounted hood, 76 cm



Majestic

AM90

Wall-mounted hood, 91,1 cm



### General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	70x60x44 cm	76x60x44 cm	91,1x60x44 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	890 m3/h
Maximum power	705 W (AM-70 e AM-76 535 W)	705 W (AM-70 e AM-76 535 W)	705 W (AM-70 e AM-76 535 W)
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes
<b>Extractor data (1-2-3-Intensive)</b>			
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
<b>Standard</b>			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

Majestic

AM100

Wall-mounted hood, 100 cm



Majestic

AM120

Wall-mounted hood, 121,6 cm



Majestic

AM150

Wall-mounted hood, 151,1 cm



Panoramagic

APM90

Wall-mounted hood, 91,1 cm



A

extraction or recirculation

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium

100x60x44 cm

15 cm

890 m3/h

705 W (AM-70 e AM-76 535 W)

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium

121,6x60x44 cm

15 cm

890 m3/h

705 W (AM-70 e AM-76 535 W)

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium

151,1x60x44 cm

15 cm

890 m3/h

705 W (AM-70 e AM-76 535 W)

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel

anodised aluminium

91,1x56x41 cm

15 cm

1000 m3/h perimeter extraction

345 W

3 + intensive

Yes

LED lighting strip 13W

Optional

Yes

75 - 135 - 220 - 345 W

0 - 0 - 0 - 0 Pa

270 - 380 - 550 - 920 m3/h

35 - 44 - 52 - 62 dB

## Hoods comparison table

Panoramagic  
APM120  
Wall-mounted hood, 121,6 cm



Panoramagic  
APM90  
Wall-mounted hood, 91,1 cm



Panoramagic  
APM120  
Wall-mounted hood, 121,6 cm



### General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	121,6x56x41 cm	91,1x56x41 cm	121,6x56x41 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	1000 m3/h perimeter extraction	1000 m3/h perimeter extraction	1000 m3/h perimeter extraction
Maximum power	345 W	345 W	345 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	LED lighting strip 13W	LED lighting strip 13W	LED lighting strip 13W
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes
<u>Extractor data (1-2-3-Intensive)</u>			
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			

Nostalgie

AG60

Wall-mounted hood, 60 cm



Nostalgie

AG70

Wall-mounted hood, 70 cm



Nostalgie

AG90

Wall-mounted hood, 90 cm



Nostalgie

AG100

Wall-mounted hood, 100 cm



A

extraction or recirculation

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium

60×50×35 cm

15 cm

890 m3/h

355 W

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium

70×50×35 cm

15 cm

890 m3/h

355 W

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium

90×50×35 cm

15 cm

890 m3/h

355 W

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium

100×50×35 cm

15 cm

890 m3/h

355 W

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

## Hoods comparison table

Nostalgie  
AG120  
Wall-mounted hood, 120 cm



Nostalgie  
AG150  
Wall-mounted hood, 150 cm



Nostalgie  
ANB90  
Wall-mounted hood, 90 cm



### General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	120×50×35 cm	150×50×35 cm	90×50×66 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	750 m3/h
Maximum power	355 W	355 W	270 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes
<u>Extractor data (1-2-3-Intensive)</u>			
Power	86 - 153 - 249 - 350 W	86 - 153 - 249 - 350 W	159 - 195 - 235 - 270 W
Pressure	355 - 471 - 514 - 539 Pa	355 - 471 - 514 - 539 Pa	152 - 305 - 551 - 841 Pa
Air flow	270 - 379 - 536 - 890 m3/h	270 - 379 - 536 - 890 m3/h	330 - 465 - 615 - 752 m3/h
Sound rating	47 - 56 - 64 - 74 dB	47 - 56 - 64 - 74 dB	44 - 49 - 55 - 59 dB
<u>Standard</u>			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

Nostalgie

ANB100

Wall-mounted hood, 100 cm

Nostalgie

ANB120

Wall-mounted hood, 120 cm

Nostalgie

ANB150

Wall-mounted hood, 150 cm

Professional Plus

AGQ60

Wall-mounted hood, 60 cm



A

extraction or recirculation

painted steel, AISI 304 stainless steel  
casing (only inox version)

anodised aluminium

100x50x66 cm

15 cm

750 m3/h

270 W

3 + intensive

Yes

Front led lights

Optional

Yes

159 - 195 - 235 - 270 W

152 - 305 - 551 - 841 Pa

330 - 465 - 615 - 752 m3/h

44 - 49 - 55 - 59 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel  
casing (only inox version)

anodised aluminium

120x50x66 cm

15 cm

750 m3/h

270 W

3 + intensive

Yes

Front led lights

Optional

Yes

159 - 195 - 235 - 270 W

152 - 305 - 551 - 841 Pa

330 - 465 - 615 - 752 m3/h

44 - 49 - 55 - 59 dB

A

extraction or recirculation

painted steel, AISI 304 stainless steel  
casing (only inox version)

anodised aluminium

150x50x66 cm

15 cm

750 m3/h

270 W

3 + intensive

Yes

Front led lights

Optional

Yes

159 - 195 - 235 - 270 W

152 - 305 - 551 - 841 Pa

330 - 465 - 615 - 752 m3/h

44 - 49 - 55 - 59 dB

A

extraction or recirculation

AISI 304 stainless steel

professional stainless steel baffle type

60x50x36 cm

15 cm

890 m3/h

355 W

3 + intensive

Yes

Front led lights

Optional

Yes

86 - 153 - 249 - 350 W

355 - 471 - 514 - 539 Pa

270 - 379 - 536 - 890 m3/h

47 - 56 - 64 - 74 dB

## Hoods comparison table

Professional Plus

AGQ70

Wall-mounted hood, 70 cm



Professional Plus

AGQ90

Wall-mounted hood, 90 cm



Professional Plus

AGQ100

Wall-mounted hood, 100 cm



### General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
Filters	professional stainless steel baffle type	professional stainless steel baffle type	professional stainless steel baffle type
Dimensions	70×50×36 cm	90×50×36 cm	100×50×36 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	890 m3/h	890 m3/h	890 m3/h
Maximum power	355 W	355 W	355 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	Front led lights	Front led lights	Front led lights
Remote control	Optional	Optional	Optional
Automatic delayed shutdown	Yes	Yes	Yes
<b>Extractor data (1-2-3-Intensive)</b>			
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
<b>Standard</b>			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

## 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



A

extraction or recirculation

A

extraction or recirculation

A

extraction or recirculation

A

extraction or recirculation

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)

professional stainless steel baffle type

professional stainless steel baffle type

anodised aluminium

anodised aluminium

120×50×36 cm

150×50×36 cm

90×45×8 cm

90×45×8 cm

15 cm

15 cm

15 cm

15 cm

890 m3/h

890 m3/h

630 m3/h

630 m3/h

355 W

355 W

180 W

180 W

3 + intensive

3 + intensive

3 + intensive

3 + intensive

Yes

Yes

–

–

Front led lights

Front led lights

Front led lights

Front led lights

Optional

Optional

–

–

Yes

Yes

Yes

Yes

86 - 153 - 249 - 350 W

86 - 153 - 249 - 350 W

88 - 104 - 129 - 171 W

88 - 104 - 129 - 171 W

355 - 471 - 514 - 539 Pa

355 - 471 - 514 - 539 Pa

103 - 223 - 386 - 605 Pa

103 - 223 - 386 - 605 Pa

270 - 379 - 536 - 890 m3/h

270 - 379 - 536 - 890 m3/h

320 - 400 - 500 - 630 m3/h

320 - 400 - 500 - 630 m3/h

47 - 56 - 64 - 74 dB

47 - 56 - 64 - 74 dB

40 - 46 - 51 - 55 dB

40 - 46 - 51 - 55 dB

## Hoods comparison table

Pro Line

AGK60

Wall-mounted hood, 60 cm



Pro Line

AGK90

Wall-mounted hood, 90 cm



Pro Line

AGK100

Wall-mounted hood, 100 cm



### General features

Energy class	A	A	A
Version	extraction or recirculation	extraction or recirculation	extraction or recirculation
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium	anodised aluminium	anodised aluminium
Dimensions	60×45×8 cm	90×45×8 cm	100×45×8 cm
Flue outlet hole dimension	15 cm	15 cm	15 cm
Maximum air flow	630 m3/h	630 m3/h	630 m3/h
Maximum power	180 W	180 W	180 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	-	-	-
Lighting	Front led lights	Front led lights	Front led lights
Remote control	-	-	-
Automatic delayed shutdown	Yes	Yes	Yes
<b>Extractor data (1-2-3-Intensive)</b>			
Power	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W	88 - 104 - 129 - 171 W
Pressure	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa	103 - 223 - 386 - 605 Pa
Air flow	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h	320 - 400 - 500 - 630 m3/h
Sound rating	40 - 46 - 51 - 55 dB	40 - 46 - 51 - 55 dB	40 - 46 - 51 - 55 dB
<b>Standard</b>			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

Pro Line

AGK120

Wall-mounted hood, 100 cm



IAG90

Built-in hood, 730.5 cm



IAG120

Built-in hood, 1066 cm



IAG150

Built-in hood, 1366 cm



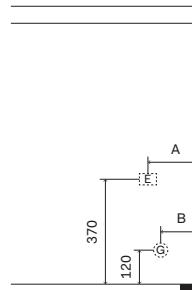
# Wiring and mounting diagrams

364 — 365

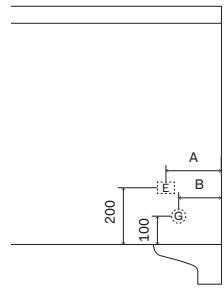
# Majestic

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

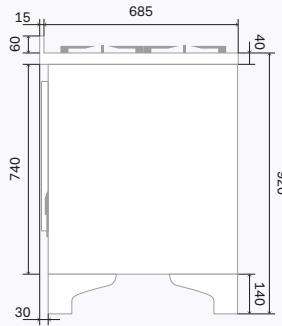
Rear view  
- M30



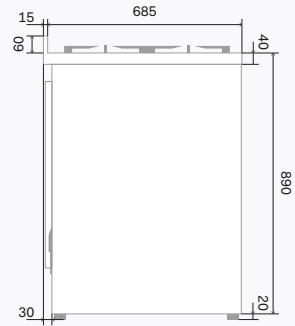
Rear view



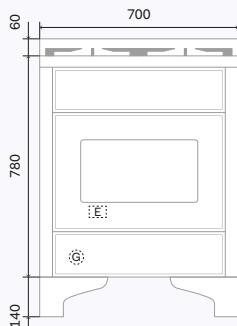
Side view



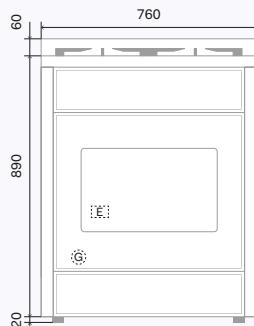
Side view M30



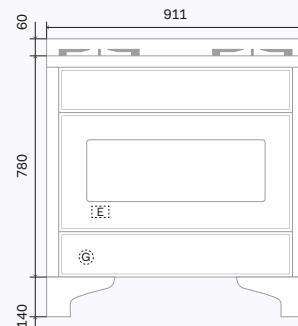
M07



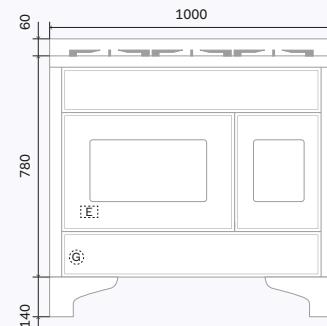
M30



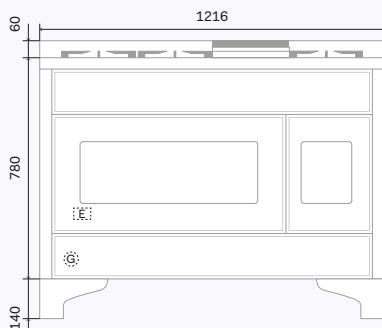
M09



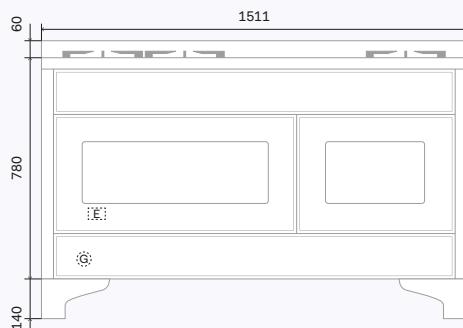
MD10



M12



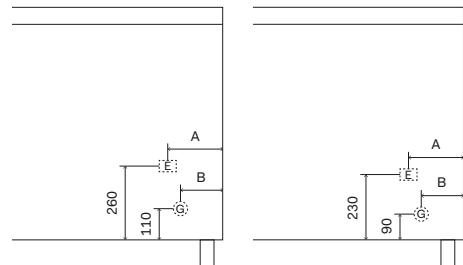
M15



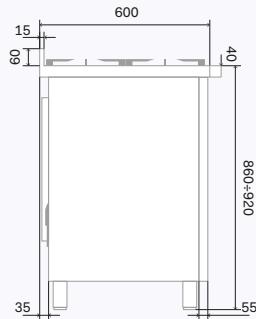
# Nostalgie, Professional Plus, Pro Line

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

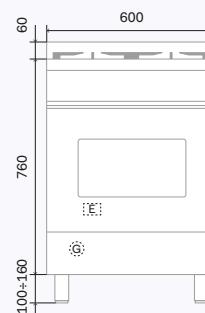
Rear view  
P36N / P36W



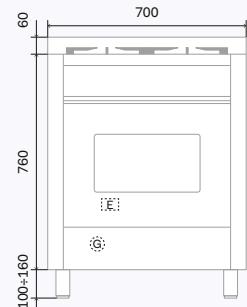
Side view



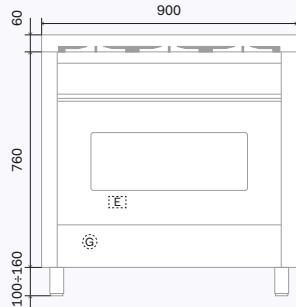
P06N / P06W / L06



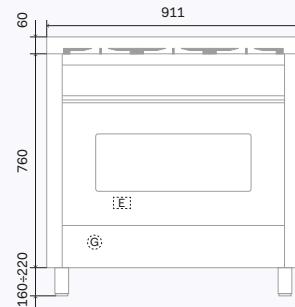
P07N / P07W



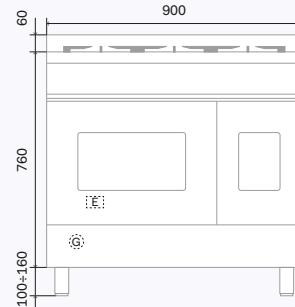
P09N / P09W / L09



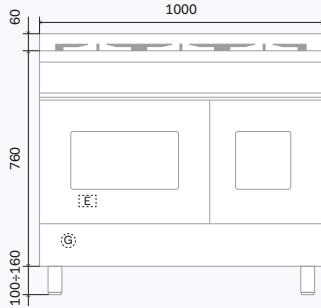
P36N / P36W



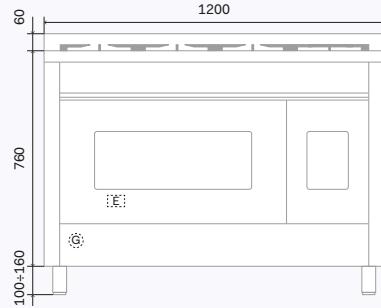
PD09N / PD09W / LD09



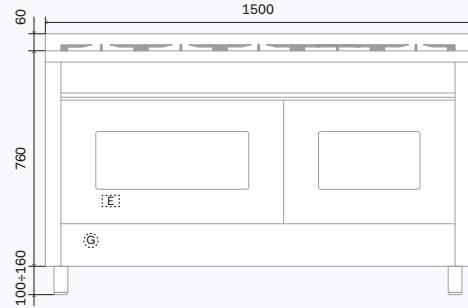
PD10 N / PD10 / LD10



P12N / P12W / L12

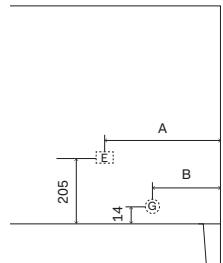
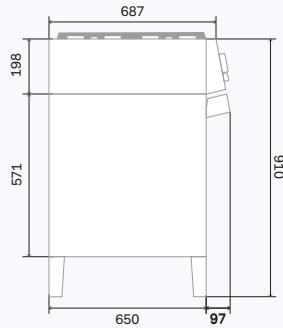
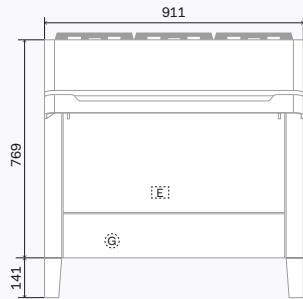
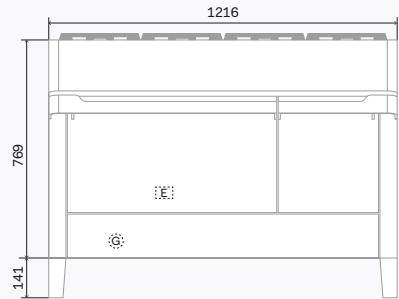


P15N / P15W



# Panoramagic

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

Rear viewSide viewPM09PM12

# Built-in hobs

Models

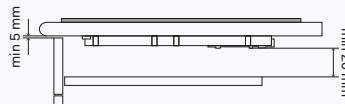
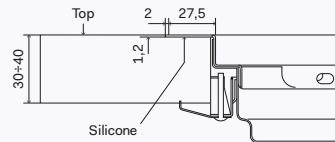
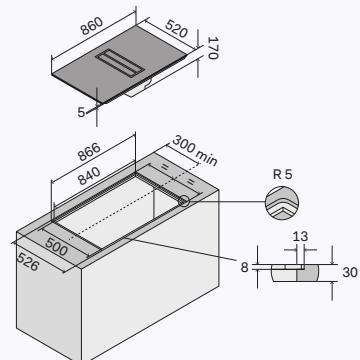
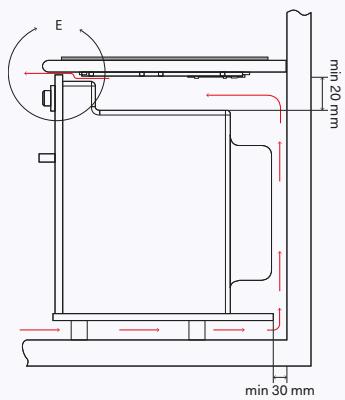
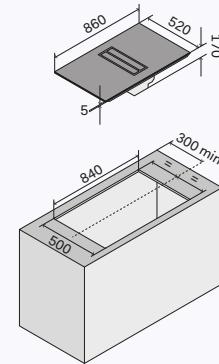
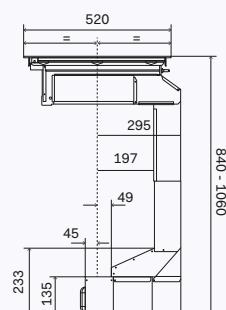
KHVI32TC	KHVI45TC
KHVI60TC	KHVI75TC
KHVI90TC	HVI364N
HVI364	HVI395N
HVI395	

Models

HCPT75D	HCPT125DD
HCPT95D	HCPT125FDD
HCPT95FD	XLPT90FD

Models

HVI90AGTC

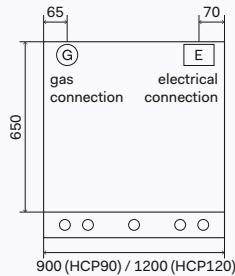
Over-top built-in installationFlush-mounted built-in installationFlush-mounted built-in installationAir circulationOver-top built-in installationExtractor overall dimensions

# Built-in hobs

## Models

HCP906D	HCP9656D
HCP906FD	HCP965FD
HCP1208D	HCP12658D
HCP120FD	HCP1265FD

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



## Notes

ILVE S.p.A.

Via Antoniana 100  
35011 Campodarsego  
Padua - Italy

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

[www.ilve.com](http://www.ilve.com)

Concept and graphics:  
consilia.it

Photographs:  
Studio Gianni Sabbadin

Render:  
Nudesign Studio

Texts:  
Simona Pataf

Printed in Italy  
© ILVE S.p.A. 2023

The colours and models  
displayed are purely indicative  
and may vary from reality.

ILVE also reserves the right  
to make changes and technical  
improvements to its products  
and to cancel end-of-series  
items as it sees fit, at any time  
and without notice.