



# ***It is very easy to live in harmony with Fagor***

Relax and enjoy the wonderful views of a new kitchen concept developed by Fagor.

**Welcome to a space with a great harmony and a perfect aesthetic balance.**

The electrical appliances of the Fagor Ovens, Microwaves, Hobs and Hoods ranges have been **designed under the same aesthetic and functional unity** that will allow you creating an environment with great homogeneity and splendour.

Combine them as you like and, whatever your needs may be, you will see that there is one solution that meets your needs.

**Harmony enters your kitchen via Fagor.**







~ versatility

## ***combine as you like, you can choose***

### **A unique solution for each kitchen style and need.**

- Horizontal or in column.
- Hob, oven, microwave and hood.
- Traditional steam cooking ovens, with microwave incorporated and, of course, with second-generation pyrolytic cleaning.
- Induction hobs or glass ceramics with various cooking areas and diameters.
- T-design hoods, pyramidal ones, square, vertical and cylindrical ones.

Whatever your need may be, Fagor offers you a perfectly integrated solution with the latest technological innovations.

Combine as you like.

**Now you can choose!**





# Ovens



„Cleanliness and  
precision in our  
kitchen thanks to  
the new pyrolysis”





Ovens





**PYROLYSIS**

# Pyrolysis 2.0, the most advanced version for a full self-cleaning

After being the pioneer in the introduction of the pyrolytic technology, Fagor goes even further, equipping its ovens with the latest-generation pyrolysis: the most advanced and efficient in the market.

## However, why is the Pyrolysis 2.0 of Fagor the best?

Thanks to the experience gained by our engineering department, new advances have been added, what turn the Pyrolysis 2.0. into the safest one, the most efficient and the most comfortable in the market. Its extra-cold door with 4 glasses **is totally safe to the touch**.

This door is the one that generated a perfect insulation of the oven's inside and it does also mean **a greater efficiency when cleaning and cooking** as we can make the best use of the heat generated and, therefore, we can obtain a greater saving and **consumption efficiency**.

With the **Auto-Pyro** function, the energy consumption adjusts even more as the oven calculates the exact cleaning time depending on the degree of dirtiness that has been detected.

In addition, with regard to the **comfort**, the pyrolytic ovens of Fagor are the only ones in the market that allow the pyrolytic self-cleaning, **both of the trays and the side guides**.

All in all, a completely clean oven **just by pressing a button and with a really low consumption equivalent to 34 cents**.

~ more cleanliness

## pyrolysis in your trays

It is the only pyrolysis that allows a full cleaning of the oven, allowing, moreover, the cleaning of your trays when you select the Turbo function.

~ more safety

## move freely around the kitchen



### 4 glasses: the door is cold.

A perfect insulation of the oven's door, what means, apart from full safety, contributing to optimizing the cooking quality at maximum, as well as the pyrolytic cleaning and the energy consumption, as no heat losses take place.

Thanks to the four glasses, the oven's door keeps a temperature that is safe to the touch at all times. Besides, the new inner door ventilation design allows that the airflow that goes in from the outside flow between the glasses, helping to keep the door at an optimum temperature.

~ more precision

## the self-cleaning that saves you time, money and worries



**Auto-Pyro: the oven calculates the time needed to perform a perfect pyrolytic cleaning.**

This is the most comfortable self-cleaning that saves you time. The oven automatically calculates the energy and the time needed, depending on the degree of dirtiness detected. This way, the oven is completely clean, reducing the energy consumption as much as possible.

Besides, **you can also choose the type of pyrolysis that may be the most suitable depending on the degree of dirtiness: Eco and Turbo**.

### Steam and smell catalytic converter for a cleaner atmosphere.

Fagor includes a smoke catalytic converter in all the pyrolytic ovens. When the palladium catalytic converter heats up at more than 250°C, it produces a second combustion of the air residual particles, which go through the beehive filter, helping the kitchen atmosphere to be free from smokes or smells.



### A more efficient and effective consumption.

The Fagor pyrolytic ovens, which have an A-10% energy label, consume a 10% less energy and, therefore, they reduce their CO<sub>2</sub> emissions a 10% with regard to the A energy efficiency ovens.



~ greater cleaning quality

## ***designed to be cleaner much easily***



**STAINLESS STEEL  
ANTI-FINGERPRINT**

**The outer surface made of stainless steel of the Fagor ovens** has been treated in order to avoid possible handling fingerprints.



### **Clean glasses in a flash.**

The Fagor oven door's glasses are the simplest to disassemble in the market. With only 3 steps and without tools, you will be able to clean them in a comfortable and easy way.

### **Not a trace of inner dirtiness.**

The ovens inside has been redesigned so that the pyrolytic cleaning can reach all the corners, guaranteeing a complete hygiene. For this, to the new inner cavity, to the special enamel and to the top-hinged grill, we have added a new inner door design, whose glass completely covers the whole inner surface of the door, avoiding possible grooves where dirty can accumulate.

### **The only ones with side guides and trays special for the pyrolysis.**

Fagor is the only trademark in the market whose side guides can be cleaned during the pyrolytic oven as they have been treated with special enamel that can withstand the high temperatures.

This great advantage, apart from facilitating the cleaning of the guides, allows keeping the trays inside the oven during the Turbo function.



# With the help of technology, everything is easier

## Technology at the service of the cooking art.

The advanced electronics that the Fagor ovens include is equivalent to relying on the support of a professional cook.

**The touch control panel guides you in an easy and intuitive way when selecting each one of the functions.**

Besides, the displays include an easy-to-read visualization and they inform about the cooking process at all times. As you progress through the selection, **the touch control area shows you the following steps you shall take** by lighting the possible options.

Thanks to the technology these displays include, **they offer a perfect visualization from any angle.** This way, you will control the cooking process very easily



Detail of the control panel, model: 6H-880A TC X.



Detail of the control panel, model: 6H-800A TC X.



Detail of the control panel, model: 6H-760A X.



ENERGY

**Great electronic precision: healthier results with lower energy consumption.**

The electronic control of Fagor keeps the selected temperature with a mathematical accuracy. With this, you guarantee that the food be cooked using the perfect temperature at all times, with no variations that can affect the final result.

This excellent precision will allow you cooking delicate food at a low temperature, preserving the nutritional properties and all its flavour as much as possible.

Besides, the electronic-control ovens of Fagor have an A-10% energy label, so they consume a 10% less energy and, therefore, they reduce their CO<sub>2</sub> emissions a 10% with regard to the A energy efficiency ovens.

~ automatic cooking functions

## would you like that someone cooked for you?



**MASTER CHEF**

**Master Chef, you only have to indicate the food type** you want to cook and the oven will do the rest: function, temperature, duration and appropriate tray level.



**AUTOMATIC CHEF**

**Automatic Chef, tell the oven the food type and the weight** and it will do the rest. Depending on your indications, it will select the temperature, the duration and the most suitable tray level in order to get the best results.

~ manual cooking functions

## or, do you prefer to do it yourself?

**“My recipes”, allow you saving your best recipes in the oven’s memory.**

This way you will be able to repeat them whenever you like and under the same cooking conditions and with the same results.



# Nourishefficiency

Nourish your life with healthy and delicious recipes: Avanssis, low-temperature cooking and steam function.

~ cooking quality

## food cooking experts

Since decades ago, the passion of Fagor for gastronomy has boosted the **constant research and improvement with regard to the technological advances of its ovens**, so as to provide responses that be adapted to the changing lifestyles and culinary tastes: the traditional cookery or the steam cookery, the simplest courses or the gourmet cookery.

**Just to enjoy cookery with our 5 senses.** To strengthen the organoleptic properties of the food and to preserve the nutritional properties. All in all, to get healthier and tastier results that be adapted to each type of food.

**Enjoy your meal!**

## Low-temperature cooking, haute-cuisine courses.

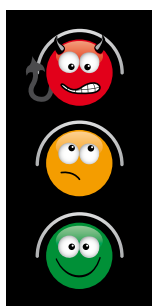
The delicacy of this low-temperature cooking, together with the great precision in the control of the Fagor ovens, guarantees the success of **healthier and tastier courses**, as they preserve their nutritional resources. You can choose among 6 recipes that are preset in the oven: veal, ox, pork, lamb, chicken and yogurt.

## Steam cooking, do you want to join healthy cooking?

If you choose the healthy diet, Fagor is a great choice. Our steam ovens are specially **prepared to preserve the nutritional values as much as possible, as well as the taste, the colour and the most natural aroma of the food**, obtaining a more professional result, a more attractive appearance and an easier digestion

## Your Fagor recipes on the Net.

In the web page of Fagor [www.cooking.fagor.com](http://www.cooking.fagor.com) you will find more than 90 recipes for traditional cooking, steam cooking, with the nutritional and caloric values of each one of them



Besides, the **nutritional lights** show you the classification of each recipe with regard to health.





## Avanssis, The automatic adjustment of the degree of humidity

Some studies carried out by Fagor to compare an oven with the Avanssis system and an oven without it, have shown great nutritional and organoleptic differences in favour of the first one thanks to the automatic adjustment of the degree of humidity. These results confirm the positive effects for the cooking quality, the health, the vitamin content and the fat reduction.

*Results from the studies reviewed by Dr. Antonio Villarino Marín,  
Professor of Biochemistry in the Complutense University of Madrid (Universidad Complutense de Madrid).*

### Conclusions to be highlighted:

#### ✓ A less aggressive cooking

With Avanssis, we can observe a greater loss of fat and a more tender/softer texture. If we consider the potato, we have determined a lower loss of C vitamin and, if we consider the chicken, we have noticed a lower loss of B9 vitamin or folic acid.

#### ✓ More mouth-watering food

In the case of low-fat food, we can see an appearance very similar to the food in its original condition as, for example, in the case of the tomato. This way, we obtain a more attractive result.

#### ✓ The oven is cleaner

The steam control precision during cooking makes that the inner walls of the oven be much cleaner.



# Ergonomics

~ comfortable and safe to use

## **the “hands free” reaches the kitchen**

With the Impulse Guides of Fagor one does not need to touch the tray any more, it just goes out when opening the door. **As we tilt the door when opening it, the tray starts going out.** Another sample of how cookery can be comfortable, easy and safe with Fagor.



**“IMPULSE”  
RACKS**



~ easy and safe to use

## **season and supervise your courses comfortably**

**Total Access Trays**, which are 100% removable and that go out from the oven completely so that you can manipulate the food with great ease.



**TRAY  
TOTAL  
ACCESS**







## pyrolytic ovens



**6H-880A TC X**  
stainless steel  
901016001  
EAN-13: 8413880181011



ENERGY

### Independent units

- ~ Multifunction Plus, 12 cooking programmes
- ~ Intuitive touch control and total visualization display: time, times, temperature, function, recommended tray level
- ~ Master Chef: 12 automatic cooking modes depending on the food type
- ~ Automatic Chef: 12 automatic cooking modes depending on the food type and weight
- ~ Low temperatures: 6 different recipes
- ~ Temperature pre-selection for each function
- ~ Memories to save your best recipes
- ~ "Impulse" removable and self-removable telescopic guide
- ~ Celeris® fast warming up
- ~ Extra cold door with 4 detachable glasses
- ~ Pyrolytic cleaning: Auto-Pyro, Eco and Turbo



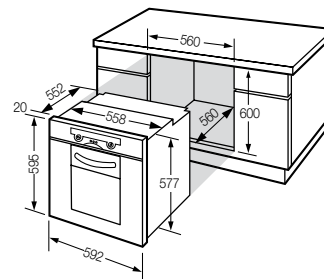
MASTER CHEF



COLD DOOR 4 GLASS PANES



STAINLESS STEEL ANTI-FINGERPRINT



**6H-760A X**  
stainless steel  
901015958  
EAN-13: 8413880180960



ENERGY

### Independent units

- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display for the visualization of the temperature and times
- ~ Temperature pre-selection for each function
- ~ Total access telescopic racks
- ~ Celeris® fast warming up
- ~ Cold safety door (triple glazed) Detachables
- ~ Fume catalysing filter
- ~ Pyrolytic cleaning: Eco and Turbo



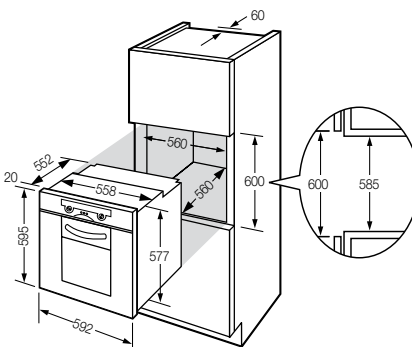
TRAY TOTAL ACCESS



COLD DOOR 3 GLASS PANES



STAINLESS STEEL ANTI-FINGERPRINT



**6H-755A X**  
stainless steel  
901016029  
EAN-13: 8413880181035



ENERGY

### Independent units

- ~ Multifunción 7 cooking programmes
- ~ Electronic stop/start total control timer
- ~ Cold safety door (triple glazed) Detachables
- ~ Special pyrolysis enamel
- ~ Fume catalysing filter
- ~ Pyrolytic cleaning: Eco and Turbo



COLD DOOR 3 GLASS PANES

## multifunction plus ovens



**6H-800A TC X**  
stainless steel  
901015887  
EAN-13: 8413880180892



ENERGY

### Independent units

- ~ Multifunction Plus, 8 cooking programmes
- ~ Intuitive touch control and total visualization display: time, times, temperature, function, recommended tray level
- ~ "Cooking Book" with 15 recipes
- ~ Temperature pre-selection for each function
- ~ "Impulse" removable and self-removable telescopic guide
- ~ Celeris® fast warming up
- ~ Double inner lighting with energy-saving system
- ~ Cold safety door (triple glazed)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



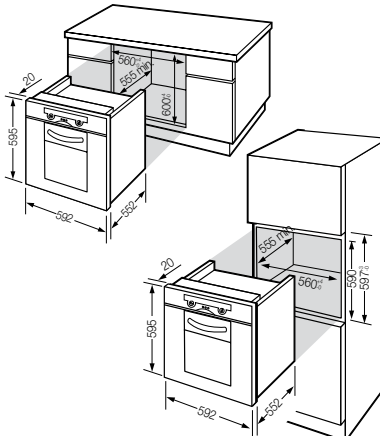
COOKING BOOK



COLD DOOR 3 GLASS PANES



STAINLESS STEEL ANTI-FINGERPRINT



## multifunction plus ovens



**6H-197A X**  
stainless steel  
901010009  
EAN-13: 8413880181684



ENERGY

### Independent units

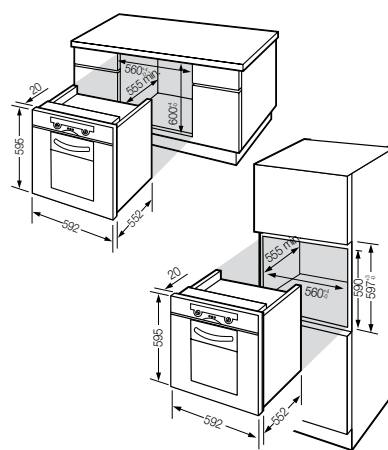
- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display for the visualization of the temperature and times
- ~ Temperature pre-selection for each function
- ~ "Impulse" removable and self-removable telescopic guide
- ~ Celeris" fast warming up
- ~ Double Interior illumination
- ~ Cold safety door (triple glazed)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



IMPULSE  
RACKS

COLD DOOR  
3 GLASS PANES

STAINLESS STEEL  
ANTI-FINGERPRINT



## side-opening multifunction plus ovens



**6H-200A RX**  
stainless steel  
901010007  
EAN-13: 8413880181660



ENERGY

### Independent Units. Opens to the right

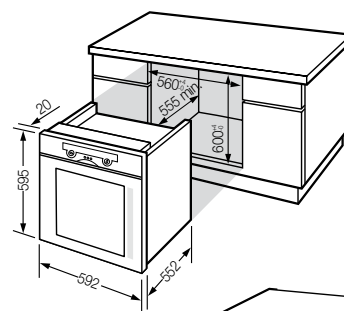
- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display with time control
- ~ Total access telescopic racks
- ~ Celeris" fast warming up
- ~ Cold safety door (triple glazed)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



TRAY  
TOTAL  
ACCESS

COLD DOOR  
3 GLASS PANES

STAINLESS STEEL  
ANTI-FINGERPRINT



**6H-200A LX**  
stainless steel  
901010008  
EAN-13: 8413880181677



ENERGY

### Independent Units. Opens to the left

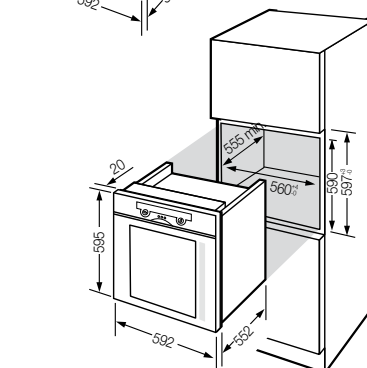
- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display with time control
- ~ Total access telescopic racks
- ~ Celeris" fast warming up
- ~ Cold safety door (triple glazed)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



TRAY  
TOTAL  
ACCESS

COLD DOOR  
3 GLASS PANES

STAINLESS STEEL  
ANTI-FINGERPRINT



## multifunction plus ovens



**6H-196A X**  
stainless steel  
901010006  
EAN-13: 8413880181653

**6H-196A N**  
black glass  
901010005  
EAN-13: 8413880181349

**6H-196A B**  
white glass  
901010004  
EAN-13: 8413880181332



ENERGY

### Independent units

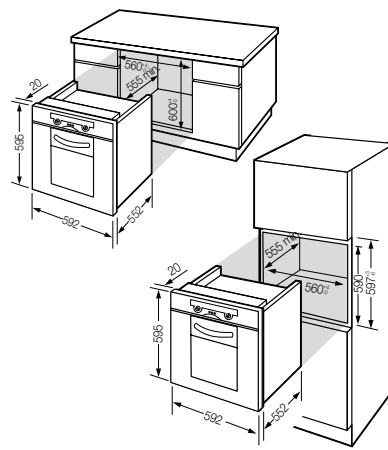
- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display with time control
- ~ Total access telescopic racks
- ~ Celeris" fast warming up
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



TRAY  
TOTAL  
ACCESS

STAINLESS STEEL  
ANTI-FINGERPRINT

STAINLESS STEEL  
ANTI-FINGERPRINT



## multifunction plus ovens



### 6H-185A X stainless steel

901010003  
EAN-13: 8413880181325

### 6H-185A N black glass

901010002  
EAN-13: 8413880181318

### 6H-185A B white glass

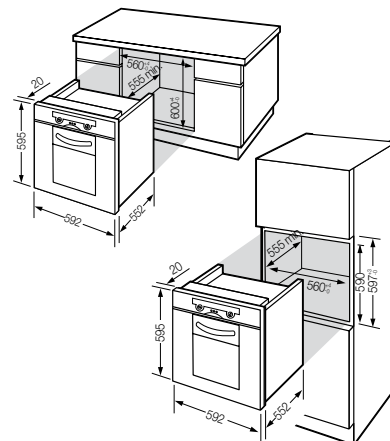
901010001  
EAN-13: 8413880181301



ENERGY

### Independent units

- ~ Multifunction Plus, 8 cooking programmes
- ~ Display with time control
- ~ Total access telescopic racks
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



### 6H-185A N Epoca black glass

901010014  
EAN-13: 8413880188812



ENERGY

### Independent units

- ~ Multifunción 8 cooking programmes
- ~ Analogue stop/start total programme control timer
- ~ Total access telescopic racks
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



## multifunction ovens



### 6H-175 X stainless steel

901015645  
EAN-13: 8413880169408

### 6H-175 B white glass

901015627  
EAN-13: 8413880169385

### 6H-175 N black glass

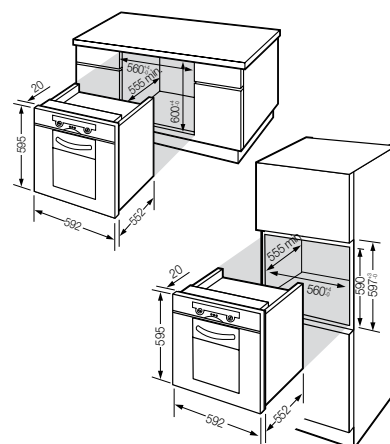
901015636  
EAN-13: 8413880169392



ENERGY

### Independent units

- ~ Multifunción 6 cooking programmes
- ~ Display with time control
- ~ Electronic stop/start total control timer
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



### 6H-114 N black glass

901015609  
EAN-13: 8413880169361

### 6H-114 X stainless steel

901015618  
EAN-13: 8413880169378

### 6H-114 B white glass

901015592  
EAN-13: 8413880169354



ENERGY

### Independent units

- ~ Multifunción 6 cooking programmes
- ~ Minute minder (signalled with a beep)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



## width 90 cm multifunction plus ovens



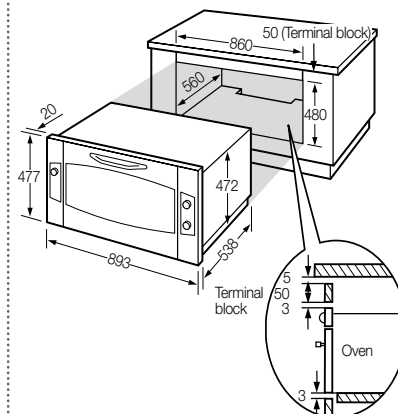
**6H-936A X**  
stainless steel  
921010001  
EAN-13: 8413880186061



ENERGY

### Independent Units. Width 90 cm.

- ~ Multifunction Plus, 6 cooking programmes
- ~ Retractable controls
- ~ Display with time control
- ~ Telescopic racks (optional)
- ~ Easy to clean "Top Slide" enamel
- ~ Ventilated steam outlet



## height 45 cm pyrolytic ovens



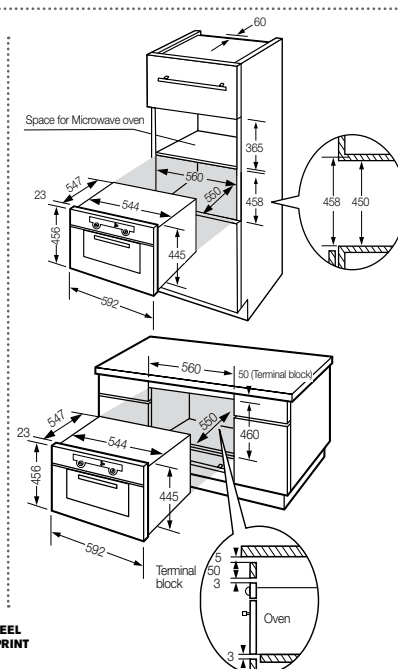
**6H-565A X**  
stainless steel  
921010504  
EAN-13: 8413880181059



ENERGY

### Independent units

- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display for the visualization of the temperature and times
- ~ Temperature pre-selection for each function
- ~ Total access telescopic racks (opcional)
- ~ Celeris" fast warming up
- ~ Extra cold door with 4 glasses
- ~ Fume catalysing filter
- ~ Pyrolytic cleaning: Eco and Turbo



## height 45 cm multifunction plus ovens



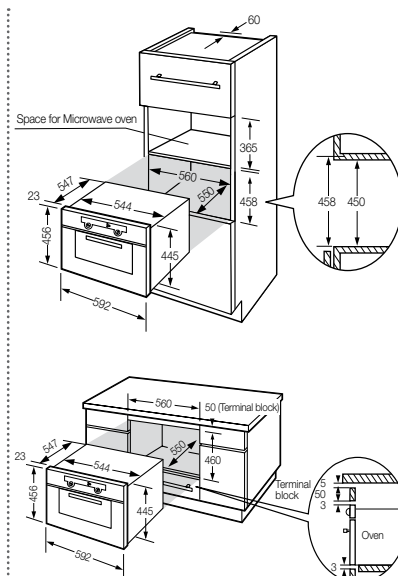
**6H-545A X**  
stainless steel  
921010498  
EAN-13: 8413880181042



ENERGY

### Independent units

- ~ Multifunction Plus, 8 cooking programmes
- ~ New retractable and backlit controls and display for the visualization of the temperature and times
- ~ Temperature pre-selection for each function
- ~ Total access telescopic racks (opcional)
- ~ Celeris" fast warming up
- ~ Easy to clean "Top Slide" enamel



TRAY TOTAL ACCESS (OPT.)



COLD DOOR 4 GLASS PANES



STAINLESS STEEL ANTI-FINGERPRINT



## height 45 cm steam ovens

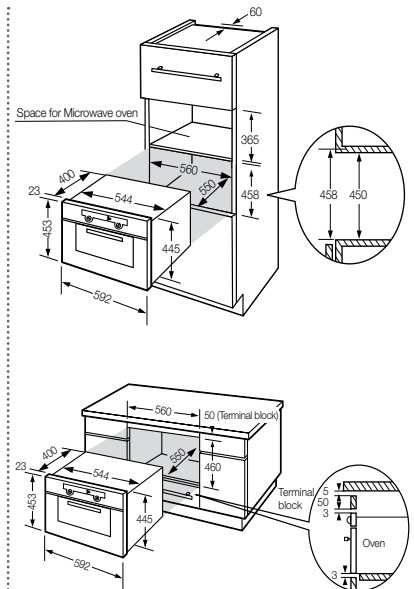


**6HV-585A TC X**  
stainless steel  
921010531  
EAN-13: 8413880181080



### Independent units

- ~ Steam oven with 9 cooking programs
- ~ Intuitive touch control and total visualization display: time, times, temperature, function
- ~ Temperature pre-selection for each function
- ~ Ventilated steam outlet



## height 45 cm oven combined with microwave

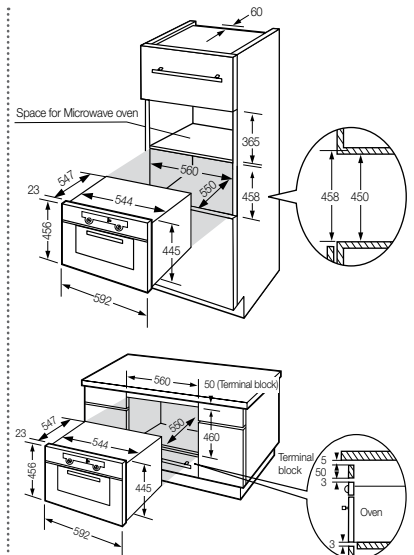


**6H-570A TC X**  
stainless steel  
921010522  
EAN-13: 8413880181073



### Independent units

- ~ Multifunction Plus 6 cooking programs: 3 heat programs, 2 combined programs heat + microwave and 1 microwave program
- ~ Intuitive touch control and total visualization display: time, times, temperature, function, recommended tray level
- ~ Master Chef: 12 automatic cooking modes depending on the food type
- ~ Cold safety door (triple glazed)
- ~ Integrated revolving plate



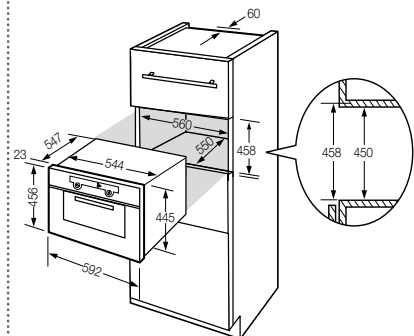
## microwave ovens ~ 40 litre



**MWB-580A TC X**  
stainless steel  
929010002  
EAN-13: 8413880183220

### 40 litre Microwave oven with Grill. 1.000 W

- ~ Intuitive touch control and total visualization display: microwave power time (90 minutes) and functions
- ~ Electronic Easy Grill
- ~ Grill function and grill + microwave function
- ~ Automatic defrosting depending on the weight
- ~ 3-level automatic grill
- ~ Automatic cooking depending on the weight: Pizza
- ~ Enamelled steel inner enclosure



# pyrolytic multifunction plus ovens



OVENS

		PYROLYTIC		
		MULTIFUNCTION PLUS		
		6H-880A TC X	6H-760A X 6H-760A B 6H-760A N	6H-755A X 6H-755A B
<b>GENERAL FEATURES</b>				
Usable volume (l)		51	51	51
No. cooking programmes		12	8	6
Ventilated steam outlet		■	■	■
Control type		Touch	Retractable	Fixed
Inner glass door (detachable glasses)		■	■	■
Folding grill		■	■	
Adjustable grill (2 positions)			■	■
Special functions	Pizza	■	■	
	Celeris	■	■	
	Grill 4 level	■		
	Low-temperature	■		
Electric power cord		■	■	■
Interior illumination		Double	■	■
Pyrolytic cleaning		Eco / Turbo / Auto-Pyro	Eco / Turbo	Eco /T urbo
Fume and odour catalysing filter		■	■	■
<b>OPERATING CONTROL</b>				
Master-Chef		■		
Electronic start / stop		■	■	■
Function selector and temperature		■	■	■
General On / Off selector		■		
+ / - selector		■	■	■
Temperature thermostat		35 °C to 275 °C	35 °C to 275 °C	35 °C to 275 °C
Temperature pre-selection		■	■	■
My recipes		■		
Oven ON pilot light		■	■	■
Thermostat pilot light		■	■	■
Pyrolysis function pilot light		■	■	■
<b>SAFETY</b>				
Safety thermostat		■	■	■
Lock function: childproof safety lock		■	■	
Automatic safety shut-off		■	■	■
Cool door		■		
No. glass items in door		4	3	3
Automatic door lock during pyrolysis function		■	■	■
<b>TECHNICAL SPECIFICATIONS</b>				
Total power (kW)		3.57	3.57	3.07
High-power grill (kW)		3.0	3.0	3.0
High-power fixed deck (kW)		1.5	1.5	1.5
Pyrolysis power (kW)		3	3	3
Voltage / Frequency (V/Hz)		220-240 / 50-60	220-240 / 50-60	220-240 / 50-60
Current (Amp.)		16	16	16
Energy classification		A-10%	A-10%	A-10%
Type		Half	Half	Half
Useful tray area (cm²)		1638	1638	1638
Energy consumption	Conventional (kW)	0.79	0.79	0.79
	Forced convection (kW)	0.71	0.71	0.71
<b>ACCESSORIES</b>				
Deep enameled tray		1	1	1
Enameled tray		1	1	1
Chrome-plated rack with safety stop		1	1	
Chrome-plated rack				1
100% removable trays			1	
Self-removing "impulse" telescopic racks		1		
Interior guides		Enameled	Enameled	
<b>DIMENSIONS</b>				
Interior dimensions (mm)	Width	420	420	420
	Height	322	322	322
	Depth	380	380	380
Exterior dimensions (mm)	Width	592	592	592
	Height	595	595	595
	Depth	552	552	552

## independent multifunction plus ovens

		MULTIFUNCTION PLUS						
				SIDE OPENING				
		6H-800A TC X	6H-197A X	6H-200A RX	6H-200A LX	6H-196A X 6H-196A B 6H-196A N	6H-185A X 6H-185A B 6H-185A N	6H-185A N Epoca
<b>GENERAL FEATURES</b>								
Usable volume (l)		51	51	51	51	51	51	51
No. cooking programmes		8	8	8	8	8	8	8
Ventilated steam outlet		Avansis	■	■	■	■	■	
Control type		Touch	Retractable	Retractable	Retractable	Retractable	Fixed Epoca	Fixed
Side opening				Right	Left			
Inner glass door		■	■	■	■	■		
Folding grill		■	■	■	■	■	■	■
Adjustable grill (2 positions)		■	■	■	■	■	■	■
Special functions	Pizza	■	■	■	■	■		
	Celeris	■	■	■	■	■		
Electric power cord		■	■	■	■	■	■	■
Interior illumination		Double	Double	■	■	■	■	■
Special "Top Slide" enamel		■	■	■	■	■	■	■
<b>OPERATING CONTROL</b>								
Cooking-Book		■						
Electronic start / stop		■	■	■	■	■	■	■
Function selector and temperature		■	■	■	■	■	■	
General On / Off selector		■						■
+ / - selector		■	■					
Temperature thermostat		35 °C to 275 °C	35 °C to 275 °C	50 °C to 250 °C	50 °C to 250 °C	50 °C to 250 °C	50 °C to 250 °C	50 °C to 250 °C
Temperature pre-selection		■	■					
Oven ON pilot light		■	■	■	■	■	■	■
Thermostat pilot light		■	■	■	■	■	■	■
<b>SAFETY</b>								
Safety thermostat		■	■	■	■	■	■	■
Lock function: childproof safety lock		■	■	■	■	■	■	
Automatic safety shut-off		■	■					
No. glass items in door		3	3	3	3	2	2	2
<b>TECHNICAL SPECIFICATIONS</b>								
Total power (kW)		3.17	3.57	3.57	3.57	3.57	2.67	2.67
High-power grill (kW)		2.6	2.6	2.6	2.6	2.6	2.6	2.6
High-power fixed deck (kW)		1.2	1.5	1.5	1.5	1.5	1.0	1.0
Voltage / Frequency (V/Hz)		220-240 / 50-60	220-240 / 50-60	230 / 50	230 / 50	230 / 50	230 / 50	230 / 50
Current (Amp.)		16	16	16	16	16	16	16
Energy classification		A-10%	A-10%	A-10%	A-10%	A	A	A
Type		Half	Half	Half	Half	Half	Half	Half
Useful tray area (cm <sup>2</sup> )		1638	1638	1638	1638	1638	1638	1638
Energy consumption	Conventional (kW)	0.79	0.79	0.79	0.79	0.79	0.79	0.79
	Forced convection (kW)	0.72	0.72	0.72	0.72	0.80	0.80	0.80
<b>ACCESSORIES</b>								
Deep enameled tray		1	1	1	1	1	1	1
Enameled tray		1	1	1	1	1	1	1
Chrome-plated rack with safety stop		1	1	1	1	1	1	1
100% removable trays				1	1	1	1	1
Self-removing "impulse" telescopic racks		1	1					
Interior guides		■	■	■	■	■	■	■
<b>DIMENSIONS</b>								
Interior dimensions (mm)	Width	420	420	420	420	420	420	420
	Height	322	322	322	322	322	322	322
	Depth	380	380	380	380	380	380	380
Exterior dimensions (mm)	Width	592	592	592	592	592	592	592
	Height	595	595	595	595	595	595	595
	Depth	552	552	552	552	552	552	552



		MULTIFUNCTION	
		6H-175 N 6H-175 X 6H-175 B	6H-114 X 6H-114 B 6H-114 N
<b>GENERAL FEATURES</b>			
Usable volume (l)		51	51
No. cooking programmes		6	6
Ventilated steam outlet		■	■
Control type		Fixed	Fixed
Adjustable grill (2 positions)		■	■
Electric power cord		■	■
Interior illumination		■	■
Special "Top Slide" enamel		■	
<b>OPERATING CONTROL</b>			
Minute minder		■	■
Function selector and temperature		■	■
Temperature thermostat		50 °C to 250 °C	50 °C to 250 °C
Oven ON pilot light		■	■
Thermostat pilot light		■	■
<b>SAFETY</b>			
Safety thermostat		■	■
No. glass items in door		2	2
<b>TECHNICAL SPECIFICATIONS</b>			
Total power (kW)		2.67	2.67
High-power grill (kW)		2.6	2.6
Power fixed deck (kW)		1.0	1.0
Voltage / Frequency (V/Hz)		230 / 50	230 / 50
Current (Amp.)		16	16
Energy classification		A	A
Type		Half	Half
Useful tray area (cm²)		1638	1638
Energy consumption	Conventional (kW)	0.79	0.79
	Forced convection (kW)	0.80	0.80
<b>ACCESSORIES</b>			
Deep enameled tray		1	
Enameled tray			1
Chrome-plated rack with safety stop			1
Pull-System		1	
Interior guides		■	■
<b>DIMENSIONS</b>			
Interior dimensions (mm)	Width	420	420
	Height	322	322
	Depth	380	380
Exterior dimensions (mm)	Width	592	592
	Height	595	595
	Depth	552	552

## special sizes ovens

	MULTIFUNCTION PLUS	PYROLYTICS	MULTIFUNCTION PLUS	STEAM	COMBI	MICROWAVE OVENS
	Width 90 cm.	Height 45 cm.	Height 45 cm.			
	6H-936A X	6H-565A X	6H-545A X	6HV-585A TC X	6H-570A TC X	MWB-580A TC X
<b>GENERAL FEATURES</b>						
Usable volume (l)	74	36	36	23	40	40
N° cooking programmes	6	8	8	8	3	1
Cooking programmes combinados con microondas					3	■
Ventilated steam outlet	■	■	■		■	■
Control type (illuminated Touch Control)	Retractable	Retractable	Retractable	■	■	■
Inner glass door		Detachable	Detachable		■	
Folding grill					■	■
Adjustable grill (2 positions)	1 position	■	■		■	■
Grill 3 levels					■	■
Special functions		Celeris	Celeris		Auto defrosting	Pizza Auto
Electric power cord	■	■	■	■	■	■
Rotisserie	■					
Interior illumination	Double	■	■	■	■	■
<b>OPERATING CONTROL</b>						
Automatic-Chef					■	■
Electronic start / stop	■	■	■	■	■	■
Function selector and temperature	■	■	■	■	■	■
General On / Off selector				■	■	■
+ / - selector		■	■	■	■	■
Temperature thermostat	50 °C to 250 °C	35 °C to 250 °C	35 °C to 250 °C	55 °C to 100 °C	50 °C to 250 °C	50 °C to 250 °C
Temperature pre-selection		■	■	■	■	■
Oven ON pilot light	■	■	■	■	■	■
Thermostat pilot light	■	■	■	■	■	■
Pyrolysis function pilot light		■				
Water level indicator				■		
Pyrolytic cleaning	"Top Slide"	Eco / Turbo / Auto-Pyro				
Fume and odour catalysing filter		■				
<b>SAFETY</b>						
Safety thermostat	■	■	■	■	■	
Lock function: childproof safety lock	■	■	■	■	■	■
Automatic safety shut-off	■	■	■	■	■	
Cool door		■				
No. glass items in door	3	4	2	1	3	2
Automatic door lock during pyrolysis function		■				
<b>TECHNICAL SPECIFICATIONS</b>						
Total power (kW)	3.75	3.4	3.4	1.78	3.4	3.4
High-power grill (kW)	2.85	1.75	1.75		1.75	1.75
Power turbo (kW)	2.55	1.7	1.7			
Power fixed deck (kW)	1.25	1.2	1.2			
Pyrolysis power (kW)		2.56				
Microwave ovens power (kW)					1.65	1.65
Voltage / Frequency (V/Hz)	230-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50
Current (Amp.)	16	16	16	10	16	16
Energy classification	A	A	A			
Type	Great	Half	Half	Small	Small	Small
Useful tray area (cm²)	1680	976	976		750	
Energy consumption	Conventional (kW)	0.99	0.74	0.79		
	Conveccion forzada (kW)	1.15	1.06	0.98		
<b>ACCESSORIES</b>						
Deep enameled tray	1	1	1			
Enameled tray	1				Glas	
Steam tray				1		
Chrome-plated rack with safety stop	1	1	1			
Chrome-plated rack					1	
100% removable trays	1 opt.	1 opt.	1 opt.			
Integrated revolving plate					■	■
Pizza tray						■
Plastic plate cover					1	
Interior guides	■	Enameled	■		■	■
Drilled steam tray				1		
<b>DIMENSIONS</b>						
Interior dimensions (mm)	Width	606	385	385	420	420
	Height	335	226	226	226	226
	Depth	390	410	410	410	410
Exterior dimensions (mm)	Width	893	592	592	592	592
	Height	477	456	456	456	456
	Depth	538	575	575	430	575





	Model, Code and EAN	Specifications
Pull-System	<b>5K-PS</b> Code 991990379 EAN-13: 8413880140841	Optional Accessory: <b>Pull-System Kit</b> (tray support grille). Enables the partial removal of the tray, facilitating safe handling of food during the cooking process. Required quantity: 1
Telescopic tray-support stops (Total Access)	<b>5K-BET</b> Code 991990388 EAN-13: 8413880140858	Optional Accessory Kit: <b>Total Access -Removable Tray</b> (set of grill + telescopic tray support runners). Allows the tray to be completely removed for safe and easy access to the food during cooking. Used to install 60 cm. Multifunction Plus ovens and Multifunction Plus Pyrolytic ovens. Required quantity: 1
Self-Removing "impulse" Telescopic Racks	<b>6KG-BET</b> Code 991990967 EAN-13: 8413880170664	Optional "impulse" accessory kit <b>Removable Telescopic Racks</b> (set of supports and tray-support telescopic racks). Just by opening the door, the shelf slides out on its own, making it easier to handle food safely during the cooking process. Used to install 60 cm. Multifunction Plus ovens and Multifunction Plus Pyrolytic ovens. Required quantity: 1
Self-Removing "impulse" Telescopic Racks (Ovens 45 cm)	<b>7KP-45BET</b> Code 991990001 EAN-13: 8413880186917	Optional Accessory Kit: <b>Total Access -Removable Tray</b> (set of grill + 1 level of telescopic tray-support runners). Allows the tray to be partially removed for safe and easy handling of the food during cooking. Used to install 45 cm. Multifunction Plus ovens and Multifunction Plus Pyrolytic ovens. Required quantity: 1
Fixed Telescopic Racks	<b>6K-GTF 49</b> Code 991990896 EAN-13: 8413880163483	Optional Accessory <b>Kit Removable Tray</b> (1 level of telescopic tray-support runners). Allows the tray to be partially removed for safe and easy handling of the food during cooking. Used to install 90 cm. Multifunction Plus ovens (mod. 6H-936A X). Required quantity: 1