

P09FNE3



Colour range

Body



Blue
grey – BG



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
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



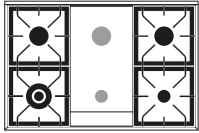
Chrome – C



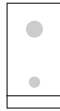
Burnished – B

Configuration

6 burners + fry top**



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



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



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW



* Double ring Dual burner
5,0 kW / 0,3 kW
optional + € 165

Ovens

Primary oven: OV 80 E3

General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 64,5×36,5×41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

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

Functions



Pizza function



Defrosting



Multiple fan cooking



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

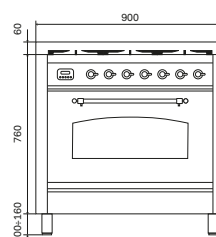
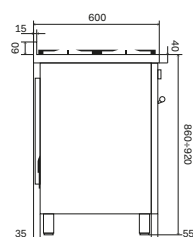


Wet static cooking



ECO cooking

Technical drawing & dimensions



P09FQNE3



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optional

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Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional + € 463

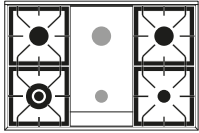
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Noblesse frames

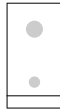
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5,0 kW / 0,3 kW
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Primary oven: OV 80 E3

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- Ventilation cooling tangential
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Pizza function



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Intensive cooking



Wet intensive cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

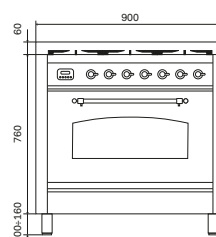
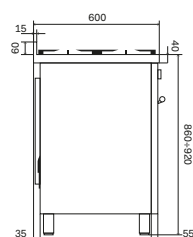


Wet static cooking



ECO cooking

Technical drawing & dimensions



P09INE3



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RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



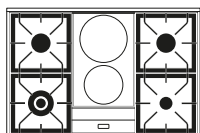
Chrome – C



Burnished – B

Configuration

2 induction zones



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



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



Big burner
3 kW / 0,6 kW



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Functions



Pizza
function



Defrosting



Multiple fan
cooking



Multiple
moist fan
cooking



Intensive
cooking



Wet intensi-
ve cooking



Fan grill
cooking



Grill
cooking



Cooking
from above



Wet
cooking
from above



Cooking
from below



Wet
cooking
from below



Normal
static
cooking

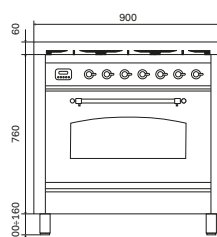
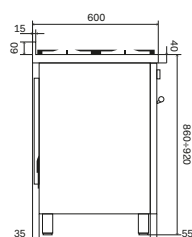


Wet static
cooking



ECO
cooking

Technical drawing & dimensions



P09IQNE3



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Knobs, handles, frames (optional)



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Chrome – C



Burnished – B

Optional solid door version

optional + € 463

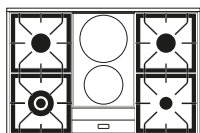
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Pizza
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Defrosting



Multiple fan
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Intensive
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Wet intensi-
ve cooking



Fan grill
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Grill
cooking



Cooking
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Wet
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from above



Cooking
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Wet
cooking
from below



Normal
static
cooking

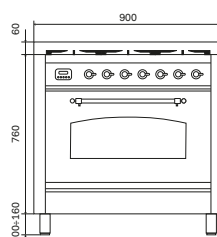
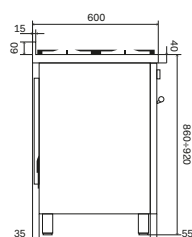


Wet static
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ECO
cooking

Technical drawing & dimensions



P09PNE3



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RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



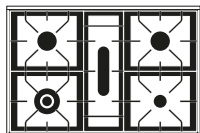
Chrome – C



Burnished – B

Configuration

Fish burner



Double ring burner
4,3 kW / 1,8 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



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Pizza function



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Multiple fan cooking



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



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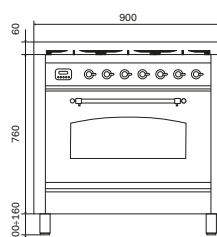
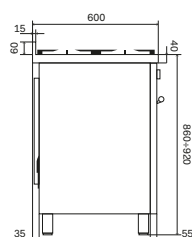


Wet static cooking



ECO cooking

Technical drawing & dimensions



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Knobs, handles, frames (optional)



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Chrome – C



Burnished – B

Optional solid door version

optional + € 463

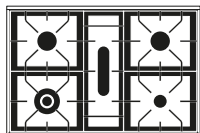
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Noblesse frames

optional

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Pizza function



Defrosting



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Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

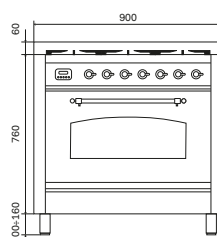
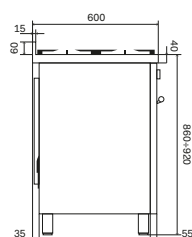


Wet static cooking



ECO cooking

Technical drawing & dimensions



P096NE3



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RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



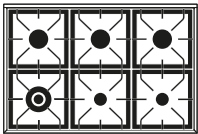
Chrome – C



Burnished – B

Configuration

6 burners



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



Big burner
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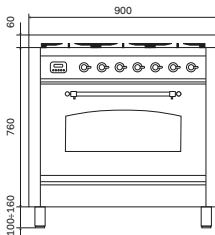
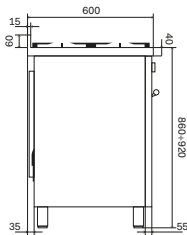
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Functions

 Pizza function	 Defrosting	 Multiple fan cooking
 Multiple moist fan cooking	 Intensive cooking	 Wet intensive cooking
 Fan grill cooking	 Grill cooking	 Cooking from above
 Wet cooking from above	 Cooking from below	 Wet cooking from below
 Normal static cooking	 Wet static cooking	 ECO cooking

Technical drawing & dimensions



P096QNE3



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Optional solid door version

optional + € 463

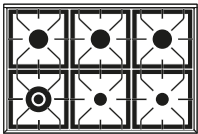
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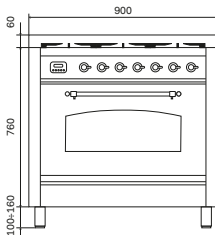
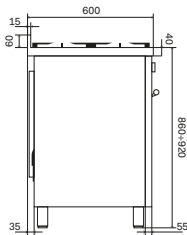
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- | | | |
|--|--|--|
|  Pizza function |  Defrosting |  Multiple fan cooking |
|  Multiple moist fan cooking |  Intensive cooking |  Wet intensive cooking |
|  Fan grill cooking |  Grill cooking |  Cooking from above |
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|  Normal static cooking |  Wet static cooking |  ECO cooking |

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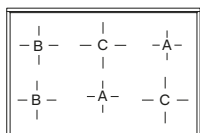
Chrome – C



Burnished – B

Configuration

Induction



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

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

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

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

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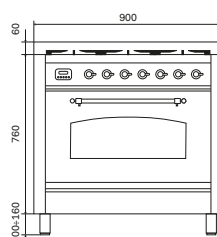
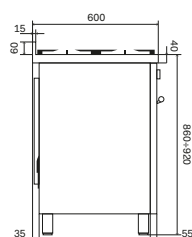
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	Multiple moist fan cooking		Intensive cooking		Wet intensive cooking
	Fan grill cooking		Grill cooking		Cooking from above
	Wet cooking from above		Cooking from below		Wet cooking from below
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optional + € 463

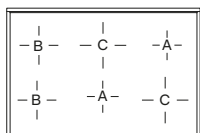
Order code: add letter "Q" before the "N" letter

Noblesse frames

optional

Configuration

Induction



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

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

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

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

Ovens

Primary oven: OV 80 E3

General features

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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 64,5×36,5×41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

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

Functions

 Pizza function	 Defrosting	 Multiple fan cooking
 Multiple moist fan cooking	 Intensive cooking	 Wet intensive cooking
 Fan grill cooking	 Grill cooking	 Cooking from above
 Wet cooking from above	 Cooking from below	 Wet cooking from below
 Normal static cooking	 Wet static cooking	 ECO cooking

Technical drawing & dimensions

