

P36FDDWSY



Colour range

Body



Blue
grey – BG



Bianco – WH



Stainless
steel – SS



Matt
graphite – MG



Glossy
black – BK



RAL Classic – RA
optional

Finishes

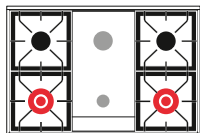
Knobs, handles



Satin

Configuration

6 burners + fry top**



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



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



Big burner
3 kW / 0,6 kW



Small burner
1,8 kW / 0,4 kW

Ovens

General features

Primary oven: OV 80 PY TFT S

Secondary oven: WD

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

- Operating temperature 30-80°C
- Programmer electronic touch TFT
- Electronic temperature control
- Soft-closing door
- 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
- Thermostat with electronic probe

- Thermostat with electronic probe

Consumptions

- Maximum input 3,65 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

- Maximum input 0,6 kW
- Bottom electrical heating element 600 W

Functions



Pizza
function



Defrosting



Quick start



Internal
light



Intensive
cooking



Wet intensi-
ve cooking



Fan grill
cooking



Grill
cooking



Cooking
from below



Wet
cooking
from below



Normal
static
cooking



Wet static
cooking



Multiple fan
cooking



Multiple
moist fan
cooking



ECO
cooking

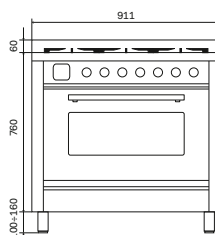
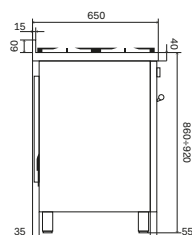


Intensive
pyrolytic
cleaning



Light
pyrolytic
cleaning

Technical drawing & dimensions



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Finishes

Knobs, handles



Satin

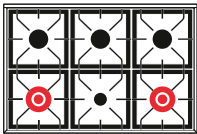
Configuration

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

 Big burner
3 kW / 0,6 kW

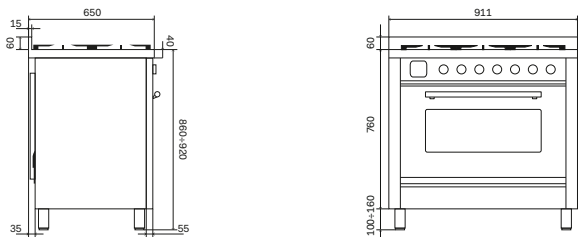
 Small burner
1,8 kW / 0,4 kW

6 burners



Ovens	Primary oven: OV 80 PY TFT S		Secondary oven: WD	
General features	• Energy class A • Operating temperature 30-320°C • Programmer electronic touch TFT • Electronic temperature control • Cooking probe • Lighting double internal light • Automatic light switch-on when door opens • Full glass oven door • Soft-closing door • Door glass with four glass (EN60335-2-6-11.101) • High density insulation • Ventilation cooling tangential • Child safety		• Operating temperature 30-80°C • Programmer electronic touch TFT • Electronic temperature control • Soft-closing door • 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 • Thermostat with electronic probe		• Thermostat with electronic probe	
Consumptions	• Maximum input • Top electrical heating element • Bottom electrical heating element • Electric grill • Circular heating element	3,65 kW 1200 W 1350 W 2150 W 2100 W	• Maximum input • Bottom electrical heating element	0,6 kW 600 W
Functions	 Pizza function  Defrosting  Quick start  Internal light  Intensive cooking  Wet intensive cooking  Fan grill cooking  Grill cooking  Cooking from below  Wet cooking from below  Normal static cooking  Wet static cooking  Multiple fan cooking  Multiple moist fan cooking  ECO cooking  Intensive pyrolytic cleaning  Light pyrolytic cleaning  PYR			

Technical drawing & dimensions



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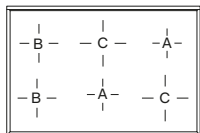
Knobs, handles



Satin

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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Functions

Pizza function	Defrosting	Quick start	Internal light
Intensive cooking	Wet intensive cooking	Fan grill cooking	
Grill cooking	Cooking from below	Wet cooking from below	
Normal static cooking	Wet static cooking	Multiple fan cooking	
Multiple moist fan cooking	ECO cooking	Intensive pyrolytic cleaning	
Light pyrolytic cleaning			

Technical drawing & dimensions

