

PD09FNE3



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



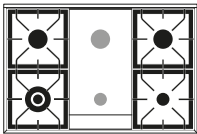
Chrome – C



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

General features

Primary oven: OV 60 E3

Secondary oven: OV 30 E3

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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- Thermostat with electronic probe

Consumptions

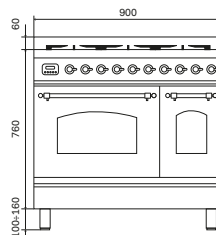
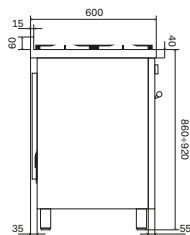
- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions

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



PD09FQNE3



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

Optional solid door version

optional + € 463

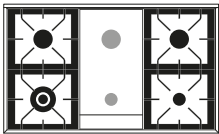
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Noblesse frames

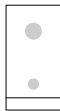
optional

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

General features

Primary oven: OV 60 E3

Secondary oven: OV 40 E3

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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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)
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Cavity features

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 57 L
- Steam discharge
- Rotisserie spit
- 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

- Maximum input 2,6 kW
- Top electrical heating element 850 W
- Bottom electrical heating element 900 W
- Electric grill 1600 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Grill cooking



Cooking from above



Cooking from below



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Normal static cooking



ECO cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

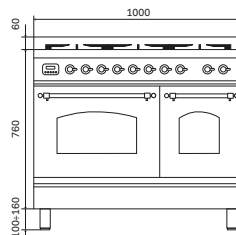
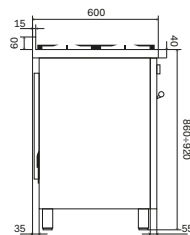


Wet static cooking



ECO cooking

Technical drawing & dimensions



PD09INE3



Colour range

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Antique
white – AW



White – WH



Blue – MB



Stainless
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Matt
graphite – MG



Glossy
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Burgundy
red – BU



Emerald
green – EG



RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



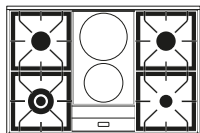
Chrome – C



Burnished – B

Configuration

2 induction zones



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



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 + € 165

Ovens

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- 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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
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- Steam discharge
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- 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

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions



Pizza
function



Defrosting



Multiple fan
cooking



Grill
cooking



Cooking
from above



Cooking
from below



Multiple
moist fan
cooking



Intensive
cooking



Wet intensi-
ve cooking



Normal
static
cooking



ECO
cooking



Fan grill
cooking



Grill
cooking



Cooking
from above



Wet
cooking
from above



Cooking
from below



Wet
cooking
from below



Normal
static
cooking

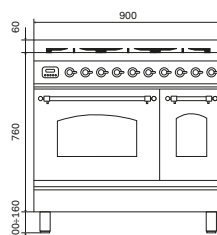
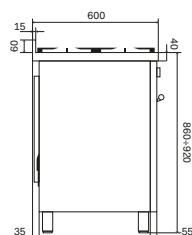


Wet static
cooking



ECO
cooking

Technical drawing & dimensions



PD09IQNE3



Colour range

Body



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grey – BG



Antique
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White – WH



Blue – MB



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Matt
graphite – MG



Glossy
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Burgundy
red – BU



Emerald
green – EG



RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional + € 463

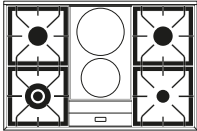
Order code: add letter "Q" before the "N" letter

Noblesse frames

optional

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



Small burner
1,8 kW / 0,4 kW



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

Ovens

General features

Primary oven: OV 60 E3

Secondary oven: OV 30 E3

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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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 (WxHxD) 43,7x36x41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (WxHxD) 27,5x35,5x44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- 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

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Grill cooking



Cooking from above



Cooking from below



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Normal static cooking



ECO cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

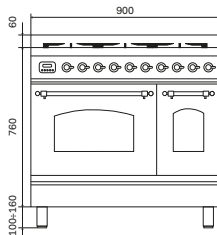
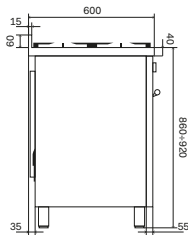


Wet static cooking



ECO cooking

Technical drawing & dimensions



PD09PNE3



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



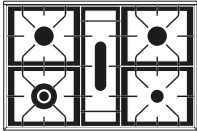
Chrome – C



Burnished – B

Configuration

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

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

Ovens

General features

Primary oven: OV 60 E3

Secondary oven: OV 30 E3

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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- Thermostat with electronic probe

Consumptions

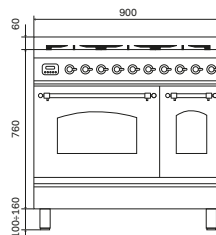
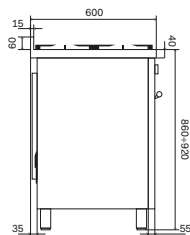
- Maximum input 2,45 kW
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- Electric grill 2100 W
- Circular heating element 2100 W

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions

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



PD09PQNE3



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

Optional solid door version

optional + € 463

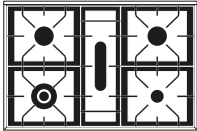
Order code: add letter "Q" before the "N" letter

Noblesse frames

optional

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

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

Ovens

General features

Primary oven: OV 60 E3

Secondary oven: OV 30 E3

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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- Thermostat with electronic probe

Consumptions

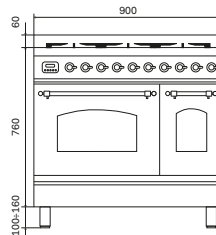
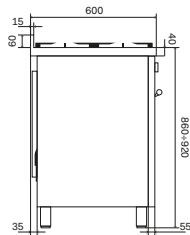
- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

- | | |
|-------------------------------------|--------|
| • Maximum input | 2,4 kW |
| • Top electrical heating element | 800 W |
| • Bottom electrical heating element | 800 W |
| • Electric grill | 1500 W |

Functions

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



PD096NE3



Colour range

Body



Blue
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Stainless
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RAL Classic – RA
optional

Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



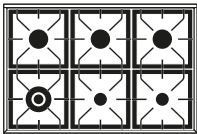
Chrome – C



Burnished – B

Configuration

6 burners



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



Big burner
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

General features

Primary oven: OV 60 E3

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

Secondary oven: OV 30 E3

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
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- Ventilation cooling tangential
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Cavity features

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
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- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- 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

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Grill cooking



Cooking from above



Cooking from below



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Normal static cooking



ECO cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

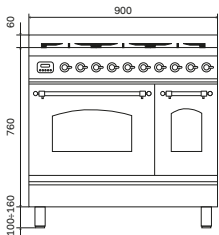
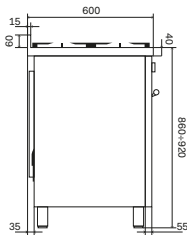


Wet static cooking



ECO cooking

Technical drawing & dimensions



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Knobs, handles, frames (optional)



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Chrome – C



Burnished – B

Optional solid door version

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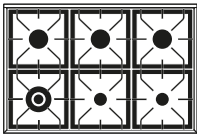
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Noblesse frames

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Configuration

6 burners



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



Big burner
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Small burner
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* Double ring Dual burner
5,0 kW / 0,3 kW
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Secondary oven: OV 30 E3

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- 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

- Energy class A+
- Operating temperature 30-250°C
- Programmer cooking start end
- Electronic temperature control
- Lighting 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) 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions (W×H×D) 27,5×35,5×44 cm
- Capacity 43 L
- Steam discharge
- Rotisserie spit
- 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

- Maximum input 2,4 kW
- Top electrical heating element 800 W
- Bottom electrical heating element 800 W
- Electric grill 1500 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Grill cooking



Cooking from above



Cooking from below



Multiple moist fan cooking



Intensive cooking



Wet intensive cooking



Normal static cooking



ECO cooking



Fan grill cooking



Grill cooking



Cooking from above



Wet cooking from above



Cooking from below



Wet cooking from below



Normal static cooking

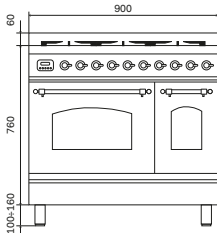
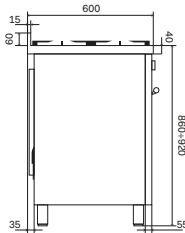


Wet static cooking



ECO cooking

Technical drawing & dimensions



PDI096NE3



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



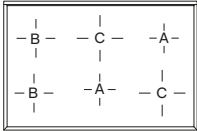
Chrome – C



Burnished – B

Configuration

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 60 E3

Secondary oven: OV 30 E3

General features

- | | |
|---|---|
| <ul style="list-style-type: none">• Energy class A+• Operating temperature 30-300°C• Programmer electronic• Electronic temperature control• Lighting double internal light• Automatic light switch-on when door opens• Full glass oven door• Soft-closing door• Door glass with triple glass (EN60335-2-6-11.101)• High density insulation• Ventilation cooling tangential• Child safety | <ul style="list-style-type: none">• Energy class A+• Operating temperature 30-250°C• Programmer cooking start end• Electronic temperature control• Lighting 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

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

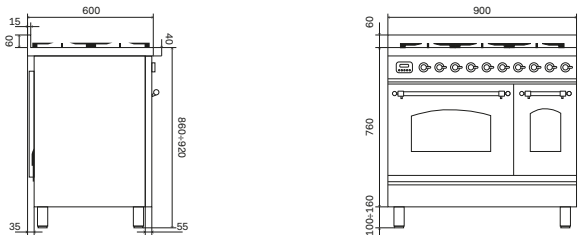
Consumptions

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

Functions

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



PDI096QNE3



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

Optional solid door version

optional + € 463

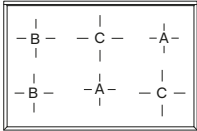
Order code: add letter "Q" before the "N" letter

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

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|---|---|

Cavity features

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|--|--|

Consumptions

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

Functions

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

