

M09FDNE3



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



Brass – G



Copper – P



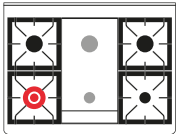
Chrome – C



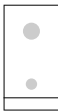
Burnished – B

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

Primary oven: OV 80 E3 TFT S

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 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

