

UM36FQNR3



Colour range

Body



Blue
grey – BG



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Matt
graphite – MG



Glossy black
glass – BK



Burgundy
red – BU



Emerald
green – EG



RAL Classic – RA
optional

Finishes

Knobs, handles, frames



Brass – G



Copper – P

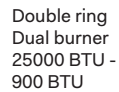
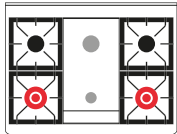


Chrome – C

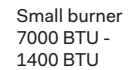
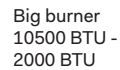


Burnished – B

6 burners with fry top*



Griddle
10500 BTU
- 2000 BTU
+ 7000 BTU -
1400 BTU



Primary oven: UOV 80 E3 TFT S

- Operating temperature 85-575°F
- 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 Triple glass cold door
- High density insulation
- Ventilation cooling tangential
- Child safety

- Muffle with easy clean enamel
- Internal dimensions 26 3/8"×14 3/8"×16 1/8"
- Capacity 3,5
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

- Maximum input 3,7 kW
- Top electrical heating element 1300 W
- Bottom electrical heating element 1470 W
- Electric grill 2340 W
- Circular heating element 2290 W

	Pizza function		Defrosting		Quick start
	Multiple fan cooking		Multiple moist fan cooking		Intensive cooking
	Moist intensive cooking		Fan grill cooking		Grill co-cooking with closed door
	Cooking from above		Moist co-cooking from above		Cooking from below
	Moist co-cooking from below		Static normal cooking		Moist static normal cooking
	ECO cooking				

