

UMIB30QNR3



Colour range

Body



Blue
grey - BG



Antique
white - AW



White - WH



Blue - MB



Stainless
steel - SS



Matt
graphite - MG



Glossy black
glass - BK



RAL Classic - RA
optional



Burgundy
red - BU



Emerald
green - EG

Finishes

Knobs, handles, frames



Brass - G



Copper - P







Chrome - C

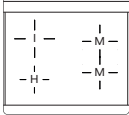


Burnished - B

Configuration

	Induction zone Bridge 8" 1/4x15" 3 kW / 2.1 kW + 3 kW / 2.1 kW		Induction zone Ø 5" 3/4 1.9 / 1.45 kW		Induction zone Ø 7" 7/8 3.1 / 2.4 kW		Induction zone 8" 1/4x7" 1/2 3.1 / 2.2 kW
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Induction



Ovens

Primary oven: UOV 76 E3 TFT S

General features

- 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

















Cavity features

- Muffle with easy clean enamel
- Internal dimensions 25" 3/16"x17"x16 1/8"
- Capacity 4,00
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- Maximum input 3,7 kW
- Top electrical heating element 1300 W
- Bottom electrical heating element 1700 W
- Electric grill 3265 W
- Circular heating element 2x1145 W

Functions

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

Technical drawing & dimensions

