

Household Appliances

Live,
Cook,
Love.

→ Range cookers

Majestic

070 UM30N
072 UM09N
074 UMD10N
076 UM12N
078 UM15N

Panoramagic

084 UPM09-MK
086 UPM09
088 UPM12

Nostalgie

096 UP30N
098 UP36N
100 UPD40N
102 UP48N
104 UP60N

Professional Plus

112 UP30W
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→ Induction hobs

Professional Plus

123 UHCI36TCRP

→ Hoods

Majestic

126 UAM

Nostalgie

130 UANB
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Panoramagic

128 UAPM

Professional Plus

134 UAGQ

Household Appliances Catalog 2024

Collections:

Majestic

Panoramagic

Nostalgie

Professional Plus

Contents

Live,
Cook,
Love.



Majestic
The statement
range cooker
which makes
your kitchen
unique.

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Panoramagic
A tradition
of the contem-
porary kitchen
that withstands
the test of time.

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Nostalgie
The taste
of tradition,
with a modern
twist.

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The irresistible
appeal of
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ILVE: the company

Cooking with love means improving the quality of life, an important promise that ILVE always keeps. Its collections address people's needs in a tangible, consistent and elegant way. From the appeal of classic styles to new design trends, ILVE designs appliances that decorate, paying the utmost attention to technology and details.



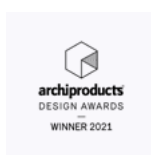
Live,



Good Design Award
2017
Panoramagic PM12



Good Design Award
Australia 2021
Ultracombi oven



Archiproducts
Design Awards 2021
Panoramagic PM12



Archiproducts
Design Awards 2022
Star Column CSTARBK

For over 50 years ILVE has been a world class leader in cooking systems. They first introduced their oversized built-in oven in 1969, and only a few years later unveiled their revolutionary Panoramagic range cooker. In their half century of continued research and commitment, ILVE has designed and implemented solutions that have raised the levels of performance, safety and satisfaction in the kitchen—because cooking well means living well.

Founded in Campodarsego in the Province of Padua, Italy, ILVE proudly carries on its fine tradition of technical expertise in the manufacturing of steel combined with continuous research in modern processing and technology. ILVE's continued success is due to their extraordinary flexibility in design and production, and their ability to meet every need in the kitchen with customizable solutions. ILVE collections are efficient, versatile, reliable, and designed to last day after day, year after year.

Cook,

ILVE ranges are inspired by the kitchens in which the great chefs work their wonders, but their aesthetics and efficiency suit the home. ILVE uses the same durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of the raw materials, the technological features of every range component also undergo strict inspection. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.



Love.

ILVE appliances are the product of their passion for their work, their enthusiasm in always developing new design and technological creations, and their unending pursuit of excellence. These sentiments give life to perfect, unique instruments designed to bring joy and satisfaction to those who truly love cooking, with qualities that shine in every aesthetic and practical detail. And just as everyone has their own culinary vision, everyone also has their own taste in home décor. That is why ILVE collections come in a variety of beautiful styles that will make cooking a daily pleasure.



Reliability: a value that lasts over time.



ISO 9001:2015
9130.ILVE



ISO 9001:2015
IT - 79360



N. 5014624

The reliability of ILVE products and services has been proven for for over 50 years. Every ILVE appliance and range cooker is produced in line with the highest quality certifications, and manually assembled by skilled craftsmen who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of our many customers who demand functionality, safety and durability.



—2

Styles

The kitchen is a laboratory in which technique and passion, the sense of taste and aesthetics, memory and real life happily coexist. ILVE has created 5 different ways of merging these concepts into one emotion. Majestic, Nostalgie, Panoramagic, Professional Plus: choose your way of being and cooking.





Majestic

The statement range cooker which makes your kitchen unique.

A fusion of beauty and functionality, Majestic is a bold, masterful embodiment of the ultimate range cooker. A free-standing statement-piece that blends into every setting and immediately takes centre stage, with a style featuring rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

← UMDI10NS3/BGP
Majestic 40" range cooker
with flush-mounted induction hob and 6 induction zones
Blue Grey (RAL 7031) with copper finishes







↑ UM12FDNS3/WHB
Majestic 48" range cooker
with 7-burner hob and double oven
White with burnished finishes

→ UAM120/WH
Wall-mounted extractor hood
Majestic 48"
White



Panoramagic

A tradition of the
contemporary
kitchen that withstands
the test of time.



It was during the fantastic 1960s that ILVE launched Panoramagic: the free-standing model that revolutionised the panorama of the domestic kitchen. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions to fit into any interior design.

→ UPM12FDS3/SS
Panoramagic 48" range cooker
with 8 burners
Stainless steel with satin finishes

→ UAPM120/SS
Wall-mounted extractor hood
Panoramagic 48"
Stainless steel







↑ UPMI09S3/SS
Panoramagic 36" range cooker
with 6-zone induction hob
Stainless steel with satin finishes







Nostalgie

The taste of tradition,
with a modern twist.

The perfect blend of past and present, creating the very heart of your home. Nostalgie is the range of cooking systems that combines elegant retro aesthetic inspiration with cutting edge technologies.

← UP60FSNMP/BUG
Nostalgie 60" range cooker
with Coupe de Feu and griddle plate
Burgundy red with brass finishes

← UANB60/BUG
Nostalgie 60" wall-mounted
cooker hood
Burgundy red with brass finishes



→ UPD40FNMP/MGP
Nostalgia 40" range cooker
with 4 burners and griddle
Matte graphite with copper finishes

→ UANB40/MGP
Wall-mounted extractor hood
Nostalgia 40"
Matte graphite with copper finishes



Professional Plus

The irresistible appeal of technology and performance.

AISI304 steel – the raw material par excellence used in the kitchens of the best restaurants – is the emblem of Professional Plus. A complete system of range cookers, hobs and hoods to design and enjoy top performances in the kitchen. Aesthetics that reflect the topmost professionalism, tailored to the space of the home.

→ UPI486WMP/WH
Professional Plus 48" range cooker
with flush-mounted induction hob and 7 cooking zones
White with satin finishes

→ UAGQ48/SS
48" wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel









← UP60FWMP/SS
Professional Plus 60" range cooker
with 9-burner hob and griddle plate
Stainless steel with satin finishes

↑ UP36FWMP/BK
Professional Plus 36" range cooker
with 6-burner hob and griddle plate
Glossy black with satin finishes



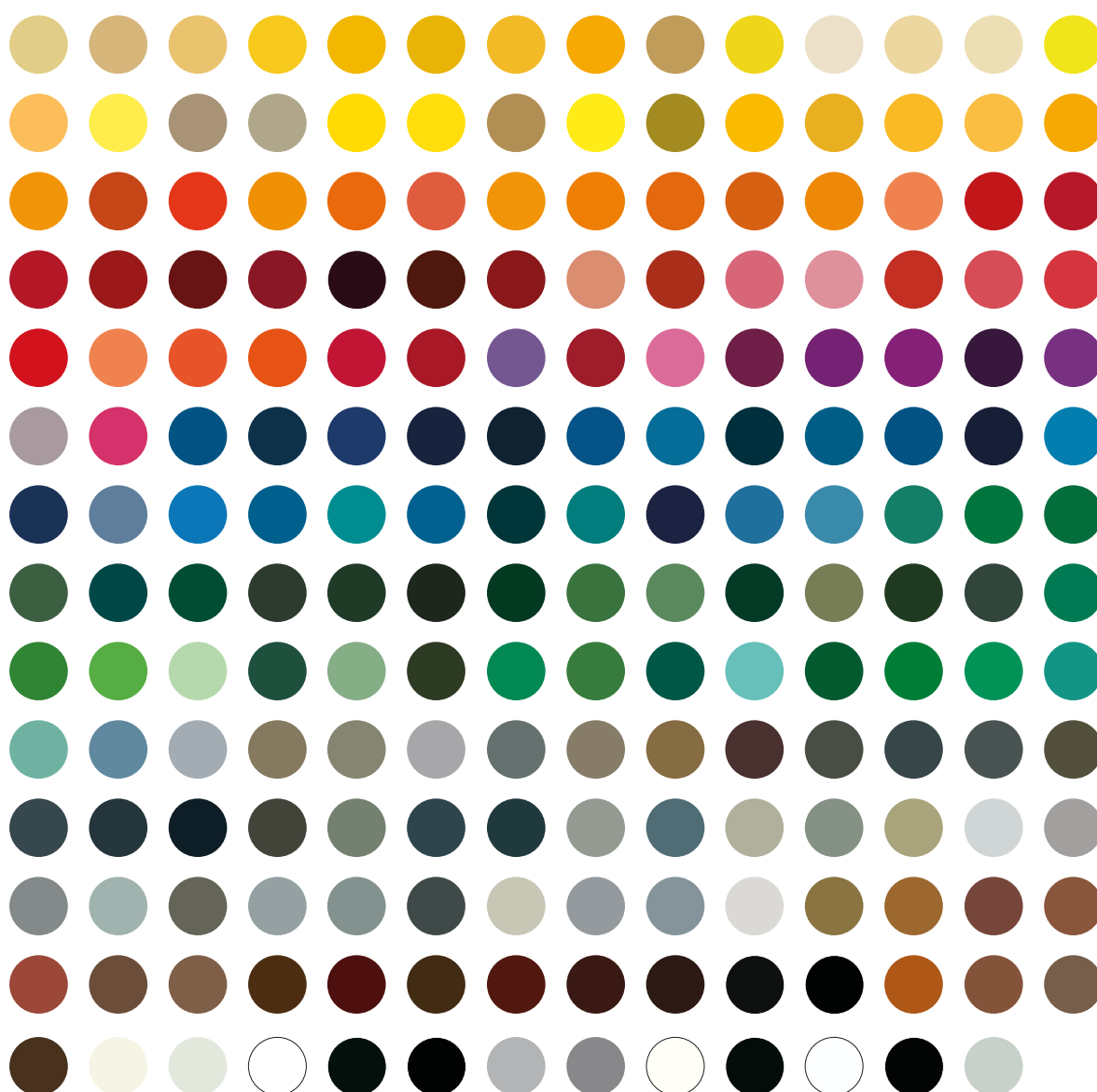
034 — 035

Color

ILVE cooking systems fascinate all the senses.
Color also becomes an integral part of their aesthetic personality and that of the entire kitchen:
a language that expresses your tastes and your style.
For this reason, ILVE has developed a selected range of colors, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.

RAL Classic colors.

Would you like a set-up with a unique visual taste, in perfect harmony with the interior design of your home? Besides choosing from the colors available in the catalog, you can ask for one of the endless shades of the RAL Classic range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.





Color of the Year.

Every year, designers and creatives select the Color of the Year: ILVE embraces this suggestion and thanks to its production technology, transforms it into an offer that combines the pleasure of cooking with great professionalism with that of being in line with current trends, with a quality that is set to never go out of style.



2017
Light Green

RAL Classic 6027



2020
Classic Blue

PANTONE® 19-4052



2021
Ultimate Gray & Illuminating

PANTONE® 17-5104 – PANTONE® 13-0647



2018
Ultra Violet

PANTONE® 18-3838



2019
Living Coral

RAL Classic 3022



2022
Very Peri

PANTONE® 17-3938



2023
Viva Magenta

PANTONE® 18-1750

—3

Product technologies

Aesthetics is important, but it's not all.

It is essential to have the best technologies available to cook well and with pleasure. ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness: to always guarantee the best satisfaction.

Oven Technologies

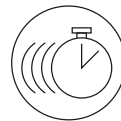


042 — 043



The ovens: grand size and performance.

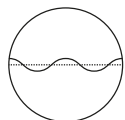
Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes. Our 30 inch range has an oven capacity of as many as 4 cubic feet!



Quick start

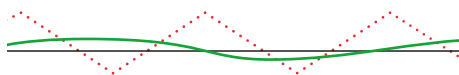
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (85°F - 105°F).





Precise electronic temperature control

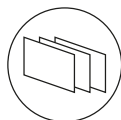
The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 85°F, for perfect proofing, up to 575°F, for roasting.



— Set temperature

... Conventional oven temperature

— ILVE electronic control oven temperature



Cold door with triple removable glass

Safe with children, perfectly insulated thanks to the three layers, and easy to clean.



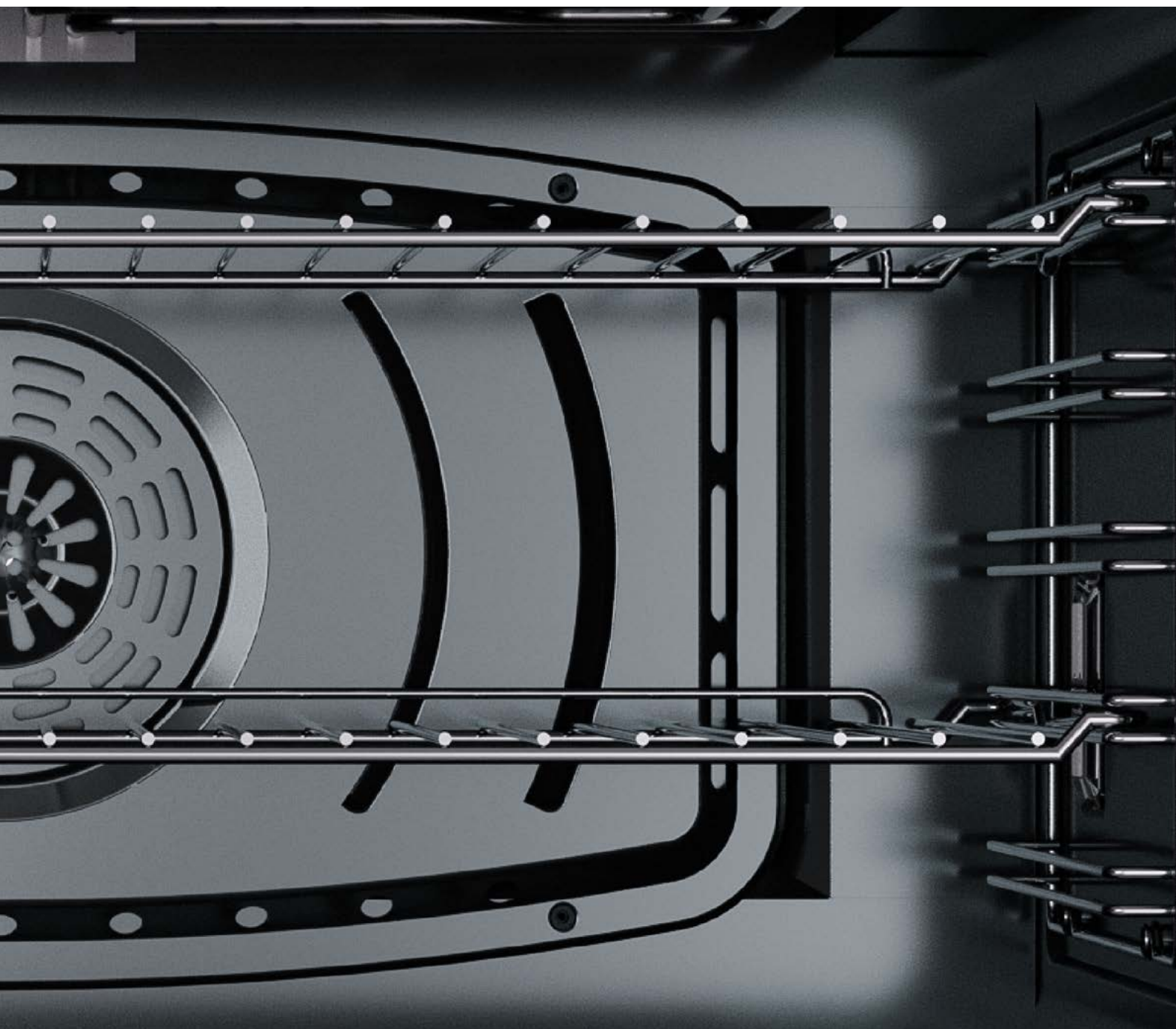
Cooking probe

An essential accessory to check the temperature at the core, for example in meat cuts.

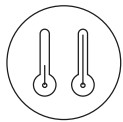


Steam discharge

Thanks to this system, the vapours are removed from inside the cavity, allowing you to choose a drier or more moist cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.

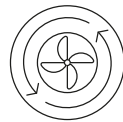


Cooking and control: ovens for haute cuisine.



Temperature
from 85° to 575° F

From proofing to cooking, roasting to low temperature, ILVE ovens allow you to prepare complex and sophisticated recipes very easily, with perfect results.



Tangential cooling
ventilation and high density
insulation

Prevents the furniture next to the
oven and the kitchen from overheating.





Folding grill coil for complete cleaning

Thanks to the articulated support, the electric heating element of the grill can be lowered to clean the top part of the cavity more easily.



Easy clean enamel

The grease does not stick to the surface and can therefore be cleaned more easily.



Door with soft closing system

The door hinges are fitted with a shock absorber that makes closure more gradual and noiseless.



Warming drawer with soft-closing system



TFT Display
User-friendly, comprehensive
and high resolution.

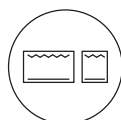


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



4.3" full touch display

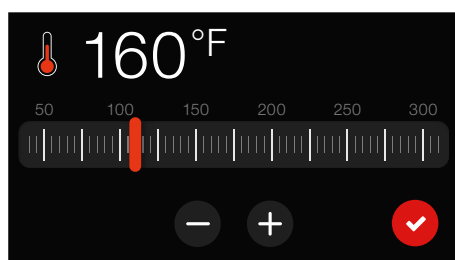
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



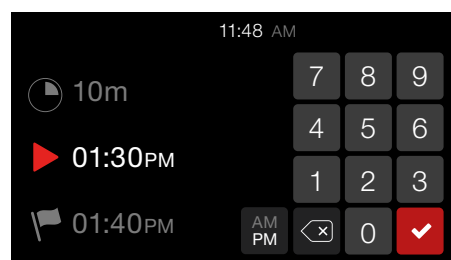
Controlling two ovens

All the functions of each oven are managed and programmed on the same display, with the utmost immediacy.

See how simple it is
to control Majestic



↑ Gradual selection of the oven temperature.



↑ Programming the cooking time.

Oven functions.

Cooking functions of the ovens



Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as quick defrosting when a low temperature is set (85°F - 105°F).



Intensive cooking

It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.



ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.

Hob Technologies



052 — 053



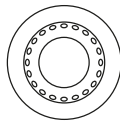
Dual Burners

The ideal power for perfect cooking, always.



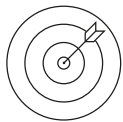
Dual gas burners with power up to 25000 btu as standard

Optimal supply and perfect distribution of the heat, for all types of cooking.



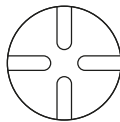
Total Black brass flame spreader with non-stick nanotechnological treatment

The noble technical characteristics of brass are enriched with a nanotechnological coating that assures easy cleaning, with an elegant Total Black finish.



Highly specialised cooktops

Structure in AISI 304 steel with 12/10 thickness, option to choose ideal combination between a gas hob with up to 9 burners or induction, mixed and in various setups.



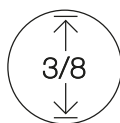
Hob with cast iron pan supports

The indestructible cast iron pan supports provide a functional and safe support for the pots.



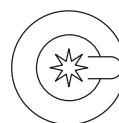
Pluses of gas hobs.





Full size Fry top plate with $\frac{3}{8}$ " thickness

The thick steel ensures an even temperature over the entire surface, for evenly griddle cooked meat, fish, vegetables etc. Easy to clean, it can also be used as a worktop.



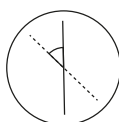
Integrated switch-on on the knobs

Just press the gas knob to trigger the spark: so simple and instant.



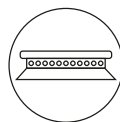
Safety valve

Interrupts the gas supply if the flame should be accidentally extinguished.



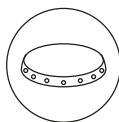
Tilted flame

This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.



Multi-gas burners

Once the flame has stabilized, they eliminate any accidental extinguishing of the fire due to air currents or liquid spills.



Brass flame spreader

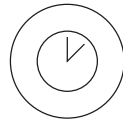
Maximum flame resistance and excellent durability.

Pluses of induction hobs.



Residual heat indicator

Indicates that the glass is hot and therefore, one should be careful when touching it and when placing items on it as they might be damaged.



Timer with automatic stop

Turns off the active zone once the set time elapses.



Bridge control

Induction hobs that have this feature, provide the option of simultaneously controlling 2 adjacent zones with a single command as if they were a single zone.



Booster function

Allows you to focus all the power of the induction hob in the preset zone, to speed up the boiling and cooking times.





Slide controls

This handy “touch control” system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.



Child safety

Once this function has been set and until it is disabled, the induction hob does not turn on by turning on the controls.



Overheating and liquid spill protection

If the hob overheats or liquid spills occur, a safety device trips and stops operation.



4

Catalog

062 — 063

Range cookers

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus

→ UPM12FDS3/SS
Panoramagic 48" range cooker
with 8 burners
Stainless steel with satin finishes

→ UAPM120/SS
Wall-mounted extractor hood
Panoramagic 48"
Stainless steel





Majestic

Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details.

They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colors or in RAL Classic shades on request, combined with fine metallic finishes. Offered in a wide range of sizes (from 30 to 60 inches), they offer multiple set-up possibilities. The single oven ranges can be in sizes up to 36 inches or double oven ranges up to 60 inches; with touch control and temperature up to 575°F.

There are three hob configurations to choose from: dual gas burners or fry top while the total induction version is available up to the 40 inches model with 6 cooking zones.

Color range

Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional
RAL Classic – RA
+ \$ 2800.00

Finishes

Knobs, handles, feet, frames



Brass – G



Chrome – C



Burnished – B



Copper – P



Dual gas burners with power up to btu 20000 as standard



Highly specialised cooktops



Precise electronic temperature control



Cold door with triple removable glass



Display 4.3" full touch



Total Black brass flame spreader with non-stick nanotechnological treatment.



Hob with cast iron pan supports.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge system



Warming drawer with soft-closing system



Cooking probe



↑ UM15FDNS3/WHB
Majestic 60" range cooker
with 9-burner hobs, griddle plate and
double oven. White with burnished finishes

Abacus of colors and finishes



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Chrome
– C



Brass – G



Copper
– P



Burnished
– B



-  Blue grey – BG
-  Blue – MB
-  Emerald green – EG
-  Burgundy red – BU



Chrome
– C



Brass – G



Copper
– P

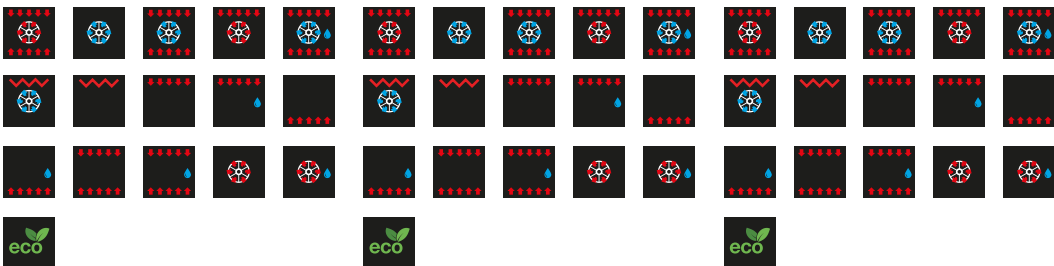


Burnished
– B

Ovens available for Majestic range cookers

General features	UOV 80 E3 TFT S	UOV 76 E3 TFT S	UOV 60 E3 TFT S
	Large multi-function electric oven with TFT control	Large 30" multi-function electric oven with TFT control	Standard multi-function electric oven with TFT control
Cooking modes	16	16	16
Operating temperature	85-575°F	85-575°F	85-575°F
Programmer	electronic touch TFT	electronic touch TFT	electronic touch TFT
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	Yes	Yes
Lighting	Double internal light	Double internal light	Double internal light
Automatic oven light switch on	Yes	Yes	Yes
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door	Triple glass cold door	Triple glass cold door
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child lock	Yes	Yes	Yes
Cavity features			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	26 ³ / ₈ ×14 ³ / ₈ ×16 ¹ / ₈	25 ³ / ₁₆ ×17×16 ¹ / ₈	18 ³ / ₁₆ ×14 ³ / ₁₆ ×16 ³ / ₈
Capacity (cu. ft.)	3.5	4.0	2.3
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option
Folding grill heating element	Yes	Yes	Yes
Rotisserie	diagonal	diagonal	–
Thermostat	with electronic probe	with electronic probe	with electronic probe
Consumption			
Maximum input	3.7 kW	3.7 kW	3.5 kW
Top electrical heating element	1300 W	1300 W	1090 W
Bottom electrical heating element	1470 W	1700 W	1200 W
Electric grill	2340 W	3265 W	2285 W
Circular heating element	2290 W	2×1145 W	2290 W

Cooking modes



UOV 30 E3 TFT

Small static electric oven with TFT control

5

85-485°F

electronic touch TFT

Yes

-

Internal light

Yes

Yes

Triple glass cold door

cooling tangential

Yes

with easy clean enamel

10⅞×14×17⅝

1.52

Yes

-

Yes

with electronic probe

2.5 kW

870 W

870 W

1630 W

-



UM30N



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
Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Available ovens

Electric oven

Primary oven:
UOV 76 E3 TFT S








Maximum input:
3.7 kW

Configurations



Electric oven	UM30DNE3	UMI30NE3
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished
	\$ 6.690.00	\$ 7.990.00

Consumption

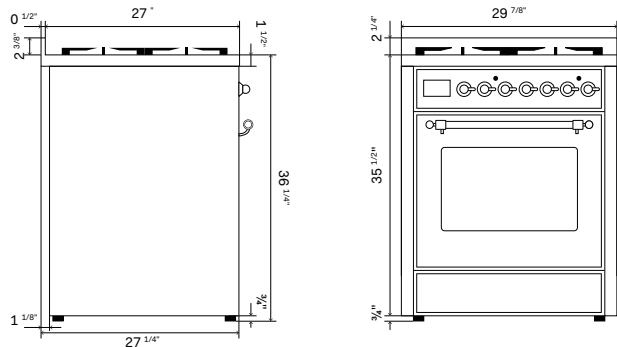
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 20000 btu/h / 900 btu/h	 Big burner 10500 btu/h / 2000 btu/h
 Small burner 7000 btu/h / 1400 btu/h					

Complements & accessories

→ p. 136

Hood	UAM76	Ladle holder panel	AM4-76
	\$ 2.360.00		\$ 265.00

Technical drawing & dimensions



UM09N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Available ovens

Electric oven

Primary oven:

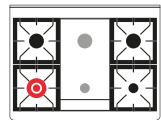
UOV 80 E3 TFT S

Maximum input:

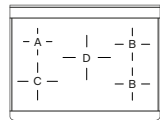
3.7 kW

Configurations

6 burners with fry top*



Induction



Electric oven

UM09FDNS3

Brass/Copper/Chrome/Burnished

\$ 7.890.00

UMI09NS3

Brass/Copper/Chrome/Burnished

\$ 8.690.00

Consumption

Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW + 1.85 kW

Induction zone
Ø 5" 3/4
1.4 / 1.8 kW

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW

Induction zone
Ø 10" 1/4
2.6 / 3.7 kW

Double ring Dual burner
20000 btu/h / 900 btu/h

Griddle
10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h

Big burner
10500 btu/h / 2000 btu/h

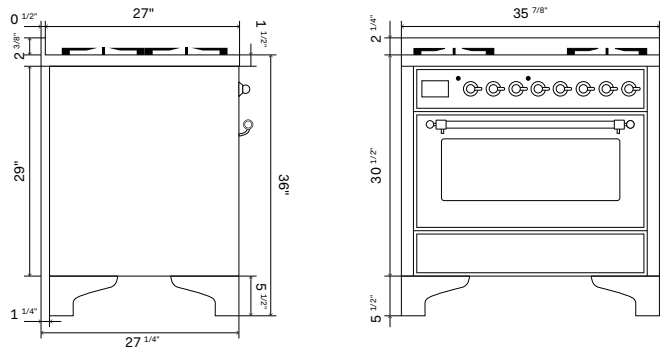
Small burner
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM90	Ladle holder panel	AM4-90
	\$ 2.525.00		\$ 275.00

Technical drawing & dimensions



UMD10N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Available ovens









Electric oven	
Primary oven:	Secondary oven:
UOV 60 E3 TFT S	UOV 30 E3 TFT
Maximum input: 3.5 kW	Maximum input: 2.5 kW

Configurations

6 burners with fry top*	Induction
	

Electric oven	UMD10FDNS3	UMD10NS3
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished
	\$ 9.690.00	\$ 9.990.00

Consumption

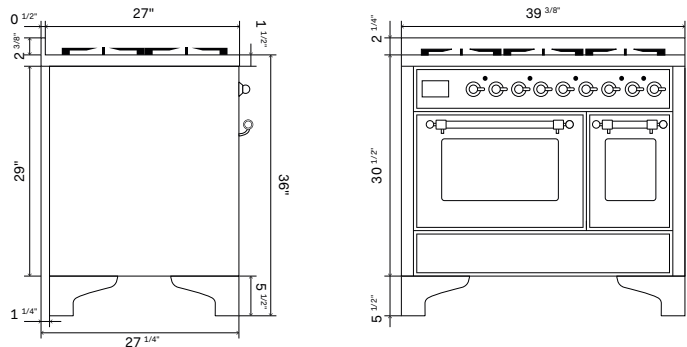
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 20000 btu/h / 900 btu/h	 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h
 Big burner 10500 btu/h / 2000 btu/h	 Small burner 7000 btu/h / 1400 btu/h				

Complements & accessories

→ p. 136

Hood	UAM100	Ladle holder panel	AM4-100
	\$ 3.030.00		\$ 313.00

Technical drawing & dimensions



UM12N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional + \$ 700.00

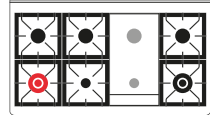
Order code: add letter "Q" before the "N" letter

Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 80 E3 TFT S	UOV 30 E3 TFT
Maximum input: 3.7 kW	Maximum input: 2.5 kW

Configurations

8 burners with fry top*




Electric oven

UM12FDNS3


Brass/Copper/Chrome/Burnished

\$ 12.990.00

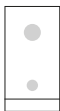
Consumption




Double ring
Dual burner
20000 btu/h /
900 btu/h




Double ring
burner
16500 btu/h /
6200 btu/h



Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h



Big burner
10500 btu/h /
2000 btu/h



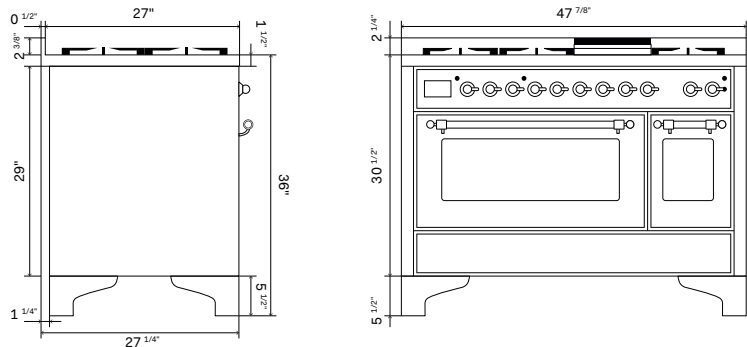
Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM120	Ladle holder panel	AM4-120
	\$ 3.610.00		\$ 349.00

Technical drawing & dimensions



UM15N



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
Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional + \$ 700.00

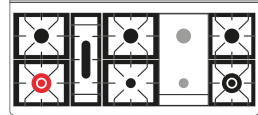
Order code: add letter "Q" before the "N" letter

Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 80 E3 TFT S	UOV 60 E3 TFT
Maximum input:	Maximum input:
3.7 kW	3.5 kW

Configurations

9 burners with fry top*




Electric oven

UM15FDNS3


Brass/Copper/Chrome/Burnished

\$ 15.990.00

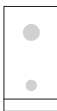
Consumption




Double ring
Dual burner
20000 btu/h /
900 btu/h




Double ring
burner
16500 btu/h /
6200 btu/h




Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h



Oval burner
10500 btu/h /
3100 btu/h



Big burner
10500 btu/h /
2000 btu/h



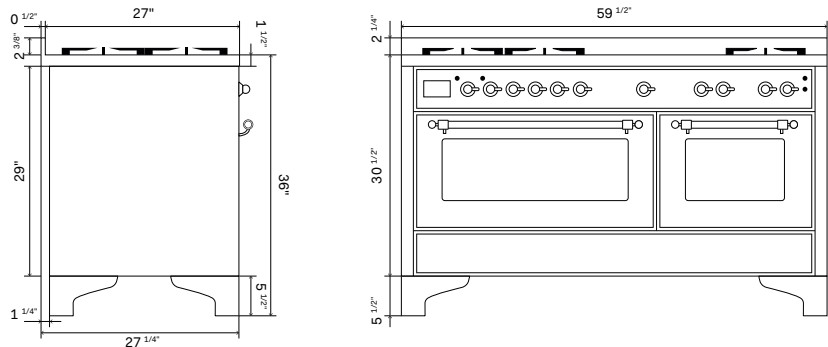
Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM150	Ladle holder panel	AM4-150
	\$ 3.840.00		\$ 374.00

Technical drawing & dimensions



Panoramagic

Unique design that combines the technical features of professional kitchens with the Italian culture of design, Panoramagic range cookers come in three models, all with a 4.3-inch touch screen: 48 inches with double oven and precise temperature control, 36 inches with 6 burners or with induction hob with 6 zones. The gas hobs use dual burners up to btu 20000 as standard and a highly professional nanotechnological treatment to achieve a non-stick surface with a total black finish.

Color range

Body



Stainless
steel



Matt black
(Only UPMI09)

Finishes

Knobs, handles, feet, frames



Satin



Total Black brass
flame spreader
with non-stick
nanotechnological
treatment



Dual gas burners
with power up
to btu 20000 as
standard



Highly specialised
cooktops



LED backlit
knobs



Hob with cast iron
pan supports



Display 4.3"
full touch



Single control
of the two ovens



Door with soft-
closing system



Precise electronic
temperature
control



Warming drawer
with soft-closing
system



Steam
discharge



Cooking
probe



Cold door with
triple removable
glass



↑ UPM12FDS3
Panoramagic 48" range cooker
with 8 burners and griddle plate
Stainless steel with satin finishes

Ovens available for Panoramagic range cookers

General features

	UOV 80 E3 TFT S	UOV 30 E3 TFT
	Large multi-function electric oven with TFT control	Small static electric oven with TFT control
Cooking modes	16	5
Operating temperature	85-575°F	85-485°F
Programmer	electronic touch TFT	electronic touch TFT
Electronic temperature control	Yes	Yes
Cooking probe	Yes	-
Lighting	Double internal light	Internal light
Automatic oven light switch on	Yes	Yes
Soft-closing door	Yes	Yes
Door glass	Triple glass cold door	Triple glass cold door
Ventilation	cooling tangential	cooling tangential
Child lock	Yes	Yes

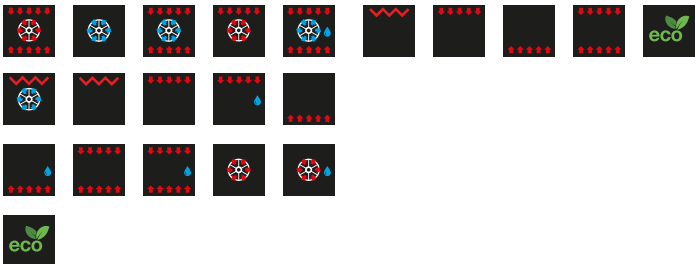
Cavity features

Cavity	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	26 ³ / ₈ ×14 ³ / ₈ ×16 ¹ / ₈	10 ⁷ / ₈ ×14×17 ⁵ / ₁₆
Capacity (cu. ft.)	3.5	1.52
Steam discharge	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	-
Rotisserie	diagonal	Yes
Thermostat	with electronic probe	with electronic probe

Consumption

Maximum input	3.7 kW	2.5 kW
Top electrical heating element	1300 W	870 W
Bottom electrical heating element	1470 W	870 W
Electric grill	2340 W	1630 W
Circular heating element	2290 W	-

Cooking modes





ILVE

Range cookers → Panoramagic

UPMI09-MK



Colour range

Body



Matt black – MK

Finishes



Satin

Available ovens

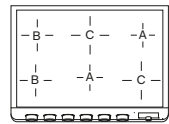
Electric oven

Primary oven:
UOV 80 E3 TFT S

Maximum input:
3.7 kW

Configurations

Induction







Electric oven

UPMI09S3

Brushed \$ 10.500.00

Consumption

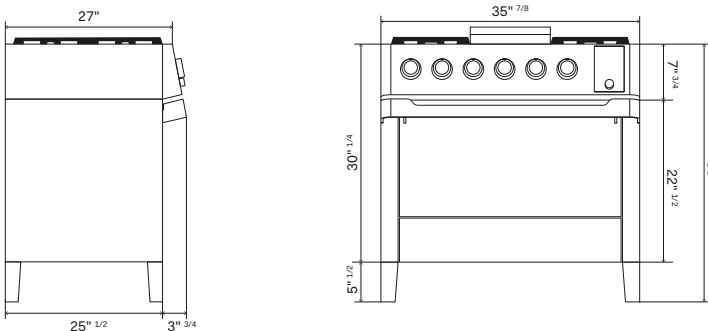
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW
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Complements & accessories

→ p. 136

Hood	UAPM90	Ladle holder panel	AM4-90
Brushed	\$ 3.758.00		\$ 275.00

Technical drawing & dimensions



ILVE

Range cookers → Panoramagic

UPM09



Colour range

Body



Stainless steel – SS

Finishes



Satin

Available ovens

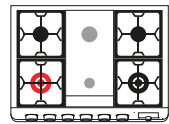
Electric oven

Primary oven:
UOV 80 E3 TFT S

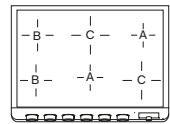
Maximum input:
3.7 kW

Configurations

6 burners with fry top*









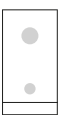


Induction



Electric oven

UPM09FDS3	UPMI09S3
Brushed	Brushed
\$ 9.900.00	\$ 10.500.00

Consumption

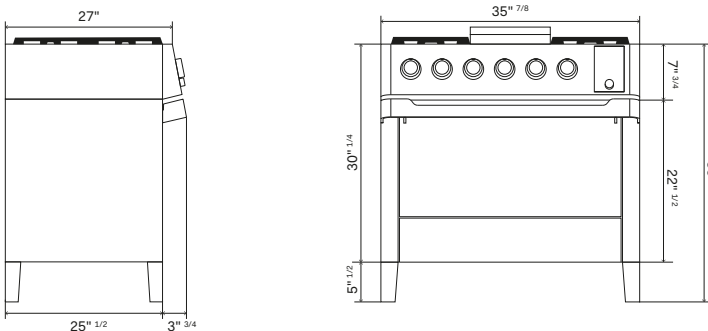
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 20000 btu/h / 900 btu/h	 Double ring burner 16500 btu/h / 6200 btu/h
 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h	 Big burner 10500 btu/h / 2000 btu/h	 Small burner 7000 btu/h / 1400 btu/h			

Complements & accessories

→ p. 136

Hood	UAPM90	Ladle holder panel	AM4-90
Brushed	\$ 3.758.00		\$ 275.00

Technical drawing & dimensions



ILVE

Range cookers → Panoramagic

UPM12



archiproducts
DESIGN AWARDS
—
WINNER 2021



Colour range

Body



Stainless steel – SS

Finishes



Satin

Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 80 E3 TFT S	UOV 30 E3 TFT
Maximum input: 3.7 kW	Maximum input: 2.5 kW

Configurations


8 burners with fry top*

Electric oven


UPM12FDS3

Brushed \$ 14.600.00

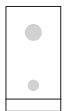
Consumption




Double ring
Dual burner
20000 btu/h /
900 btu/h




Double ring
burner
16500 btu/h /
6200 btu/h



Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h



Big burner
10500 btu/h /
2000 btu/h



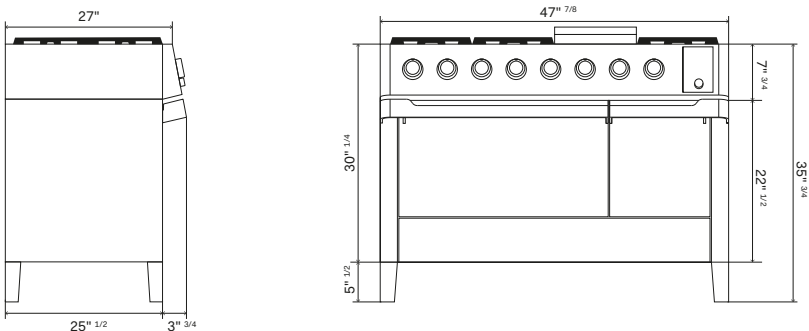
Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAPM120	Ladle holder panel	AM4-120
Brushed	\$ 5.235.00		\$ 349.00

Technical drawing & dimensions



Nostalgie

Nostalgie range cookers integrate highly professional technologies and excellent materials with a classic style that is always inspiring. Undisputed protagonists of the kitchen, they offer a complete choice of sizes (from 30 to 60 inches) and various configurations: you can choose the flush-top induction up to 6 cooking zones with bridge function for 48 inches version, single or double oven, standard colors or RAL colours on request, various finishes and accessories. Only available as an option for the Nostalgie collection, Noblesse frames are more than just a detail: they are a fine design feature that frames the front panels, matching the metallic finishes of the handles and knobs. The blind door inspired by the past is another option that elegantly enriches the style of Nostalgie.

Color range

Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional
RAL Classic
– RA + \$ 2800.00

Finishes

Knobs, handles, feet, frames



Brass – G



Chrome – C



Burnished – B



Copper – P



Dual gas burners with power up to btu 25000 as standard



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised cooktops



Hob with cast iron pan supports.



One control for both ovens



Precise electronic temperature control



Door and drawer with soft-closing system



Cold door with triple removable glass



Quick start



Abacus of colors and finishes



Antique
white – AW



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK



Chrome
– C



Brass – G



Copper
– P



Burnished
– B



↓ Models shown with optional Noblesse frames

-  Blue grey – BG
-  Blue – MB
-  Emerald green – EG
-  Burgundy red – BU



Chrome
– C



Brass – G



Copper
– P

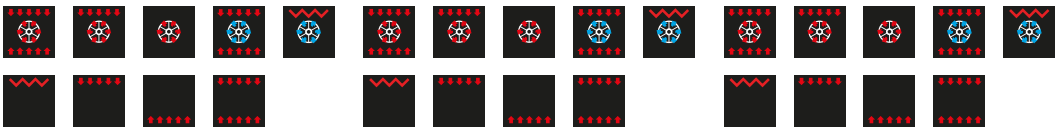


Burnished
– B

Ovens available for Nostalgie range cookers

General features	UOV 80 M	UOV 76 M	UOV 60 M
	Large multi-function electric oven	Large 30" multi-function electric oven	Standard multi-function electric oven
Cooking modes	9	9	9
Operating temperature	100-500°F	100-500°F	100-500°F
Programmer	electronic	electronic	electronic
Electronic temperature control	–	–	–
Cooking probe	–	–	–
Lighting	Double internal light	Double internal light	Double internal light
Automatic oven light switch on	–	–	–
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door	Triple glass cold door	Triple glass cold door
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child lock	–	–	–
Cavity features			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	25½×14¾×16¾	25¾×17×16¾	19¾×14¾×16¾
Capacity (cu. ft.)	3.5	4.00	2.3
Steam discharge	–	–	–
Folding grill heating element	Yes	Yes	Yes
Rotisserie	diagonal	diagonal	–
Thermostat	analog	analog	analog
Consumption			
Maximum input	3.7 kW	3.7 kW	3.5 kW
Top electrical heating element	1300 W	1300 W	1090 W
Bottom electrical heating element	1470 W	1700 W	1200 W
Electric grill	2340 W	3265 W	2285 W
Circular heating element	2290 W	2×1145 W	2290 W

Cooking modes



UOV40 E

Medium static electric oven

4
100-500°F
-
-
-
Internal light
-
Yes
Triple glass cold door
cooling tangential
-
with easy clean enamel
14⅜×14×17⅝
2.00
Yes
-
Yes
analog
2.8 kW
925 W
1035 W
1740 W
-



UOV30 E

Small static electric oven

4
100-500°F
-
-
-
Internal light
-
Yes
Triple glass cold door
cooling tangential
-
with easy clean enamel
10⅞×14×17⅝
1.52
Yes
-
Yes
analog
2.5 kW
870 W
870 W
1630 W
-



UP30N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Noblesse frames
optional → p. 138

Available ovens

Electric oven

Primary oven:

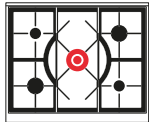
UOV 76 M

Maximum input:

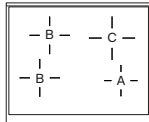
3.7 kW

Configurations

5 burners



Induction



Electric oven

UP30NMP

Brass/Copper/Chrome/Burnished


\$ 5.550.00


UPI304NMP


Brass/Copper/Chrome/Burnished


\$ 6.490.00


Consumption


- 


Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW +
1.85 kW
- 

Induction zone
Ø 5" 3/4
1.4 / 1.8 kW
- 

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW
- 

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW
- 

Double ring
Dual burner
25000 btu/h /
900 btu/h
- 

Big burner
10500 btu/h /
2000 btu/h
- 

Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG30

\$ 1.890.00

Hood

UANB30

Brass/Copper/Chrome/Burnished

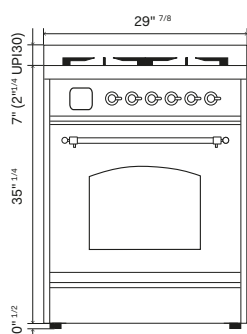
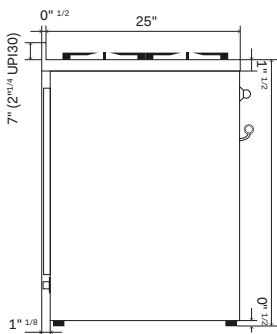
\$ 5.249.00

Ladle holder panel

AM4-76

\$ 265.00

Technical drawing & dimensions



UP36N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Noblesse frames
optional → p. 138

Available ovens

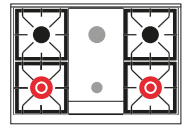
Electric oven

Primary oven:
UOV 80 M

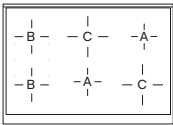
Maximum input:
3.7 kW

Configurations

6 burners with fry top*



Induction



Electric oven

UP36FNMP

Brass/Copper/Chrome/Burnished
\$ 5.990.00

UPI366NMP

Brass/Copper/Chrome/Burnished
\$ 6.490.00

Consumption

Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW +
1.85 kW

Induction zone
Ø 5" 3/4
1.4 / 1.8 kW

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW

Double ring
Dual burner
25000 btu/h /
900 btu/h

Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h

Big burner
10500 btu/h /
2000 btu/h

Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG36

\$ 2.125.00

Hood

UANB36

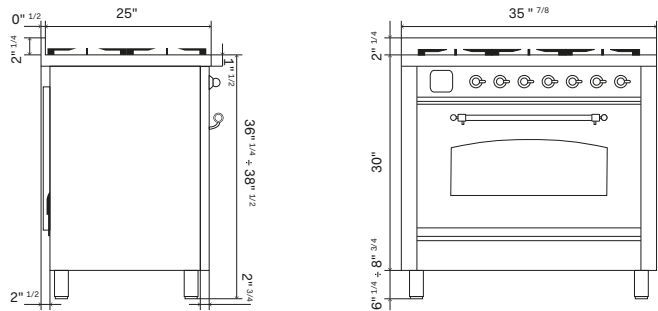
Brass/Copper/Chrome/Burnished
\$ 5.424.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



UPD40N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

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

Noblesse frames
optional → p. 138

Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 60 M	UOV 40 E
Maximum input:	Maximum input:
3.5 kW	2.8 kW

Configurations

6 burners with fry top*

Induction

Electric oven	UPD40FNMP	UPDI406NMP
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished
	\$ 7.690.00	\$ 7.990.00

Consumption

Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW + 1.85 kW

Induction zone
Ø 5" 3/4
1.4 / 1.8 kW

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW

Double ring Dual burner
25000 btu/h / 900 btu/h

Griddle
10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h

Big burner
10500 btu/h / 2000 btu/h

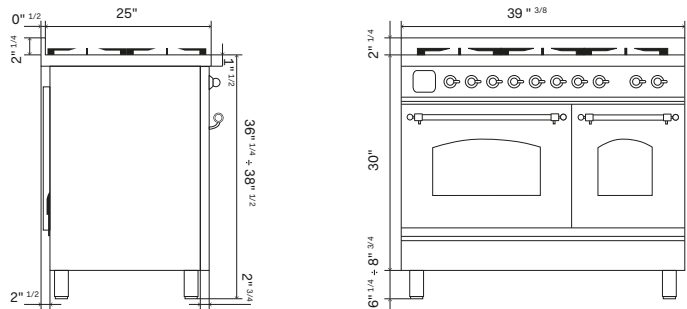
Small burner
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood	UAG40	Hood	UANB40	Ladle holder panel	AM4-100
	\$ 2.190.00	Brass/Copper/Chrome/Burnished	\$ 5.559.00		\$ 313.00

Technical drawing & dimensions



UP48N



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



Optional RAL – RA
+ \$ 2800.00

Finishes
Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version
optional + \$ 700.00

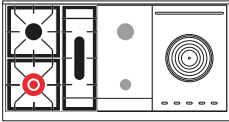
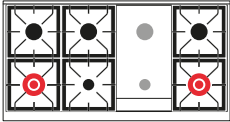
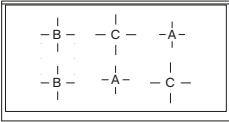
Order code: add letter "Q" before the "N" letter

Noblesse frames
optional → p. 138

Available ovens







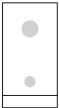



Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 30 E
Maximum input:	Maximum input:
3.7 kW	2.5 kW

Configurations

5 burners with fry top* and coup de feu	8 burners with fry top*	Induction
		

Electric oven	UP48FSNMP	UP48FNMP	UPI486NMP
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished
	\$ 10.990.00	\$ 9.990.00	\$ 10.990.00

Consumption

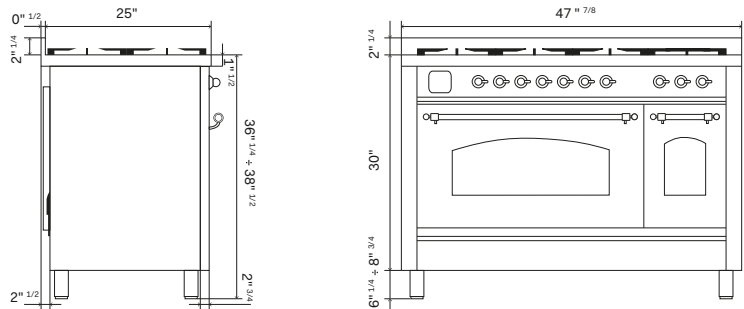
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Coupe de Feu 5500 btu/h	 Double ring Dual burner 25000 btu/h / 900 btu/h
 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h	 Oval burner 10500 btu/h / 3100 btu/h	 Big burner 10500 btu/h / 2000 btu/h	 Small burner 7000 btu/h / 1400 btu/h		

Complements & accessories

→ p. 136

Hood	UAG48	Hood	UANB48	Ladle holder panel	AM4-120
	\$ 2.755.00	Brass/Copper/Chrome/Burnished	\$ 5.929.00		\$ 349.00

Technical drawing & dimensions



UP60N

Colour range

Body

Blue
grey – BGAntique
white – AW

White – WH



Blue – MB

Stainless
steel – SSGraphite
matt – MGGlossy
black – BKBurgundy
red – BUEmerald
green – EGOptional RAL – RA
+ \$ 2800.00Finishes

Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

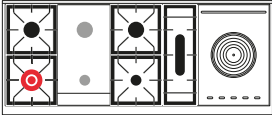
optional → p. 138

Available ovens

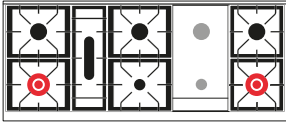
Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 60 M
Maximum input:	Maximum input:
3.7 kW	3.5 kW

Configurations

7 burners with fry top* and coup de feu





9 burners with fry top*

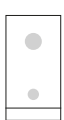



Electric oven	UP60FSNMP	UP60FNMP
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished
	\$ 12.990.00	\$ 11.990.00


Consumption


 Coup de Feu
5500 btu/h

 Double ring
Dual burner
25000 btu/h /
900 btu/h

 Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h

 Oval burner
10500 btu/h /
3100 btu/h

 Big burner
10500 btu/h /
2000 btu/h

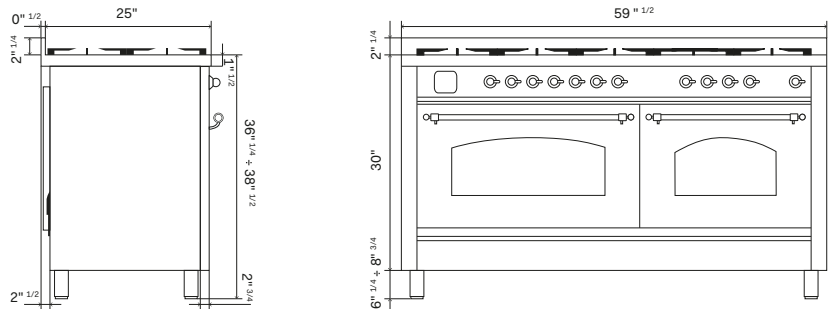
 Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAG60	Hood	UANB60	Ladle holder panel	AM4-150
	\$ 3.960.00	Brass/Copper/Chrome/Burnished			\$ 374.00
		\$ 7.293.00			

Technical drawing & dimensions



Professional Plus

The Professional Plus range cookers are inspired by the kitchens of the best restaurants, bringing robustness, ergonomics and operability to the domestic space.

They offer various set up options, from double ovens to gas or induction hobs.

Available gas hobs range from 30 inch up to 60 inch with up to 8 burners and can be integrated with coup de feu and griddle. Induction hobs are flush-mounted, from 36 inch up to 48 inch: the latter version is equipped with no less than 6 cooking zones and the bridge function.

The option of choosing different sizes, standard colors or upon request, the option of RAL colors, and metallic finishes, allows it to blend perfectly in any interior.

Color range

Body



White – WH



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue grey – BG



Optional
RAL Classic
– RA

+ \$ 2800.00

Finishes

Knobs, handles



Satin



Dual gas burners with power up to btu 25000 as standard



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised cooktops



Hob with cast iron pan supports



One control for both ovens



Precise electronic temperature control



Door and drawer with soft-closing system



Cold door with triple removable glass



Abacus of colors and finishes



White – WH

Stainless
steel – SSGraphite
matt – MGGlossy
black – BKBlue
grey – BG

Satin



Professional knobs: visibly functional.

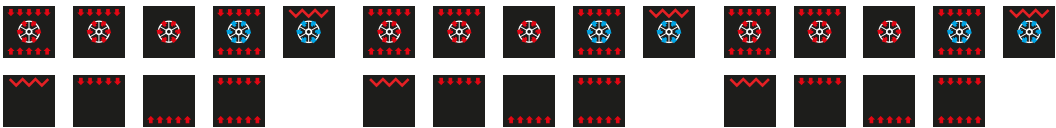
Created exclusively for Professional Plus range cookers, knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



Ovens available for Professional Plus range cookers

<u>General features</u>	<u>UOV 80 M</u> Large multi-function electric oven	<u>UOV 76 M</u> Large 30" multi-function electric oven	<u>UOV 60 M</u> Standard multi-function electric oven
Cooking modes	9	9	9
Operating temperature	100-500°F	100-500°F	100-500°F
Programmer	electronic	electronic	electronic
Electronic temperature control	-	-	-
Cooking probe	-	-	-
Lighting	Double internal light	Double internal light	Double internal light
Automatic oven light switch on	-	-	-
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cold door	Triple glass cold door	Triple glass cold door
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child lock	-	-	-
<u>Cavity features</u>			
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	25½×14¾×16½	25¾×17×16½	19¾×14¾×16½
Capacity (cu. ft.)	3.5	4.00	2.3
Steam discharge	-	-	-
Folding grill heating element	Yes	Yes	Yes
Rotisserie	diagonal	diagonal	-
Thermostat	analog	analog	analog
<u>Consumption</u>			
Maximum input	3.7 kW	3.7 kW	3.5 kW
Top electrical heating element	1300 W	1300 W	1090 W
Bottom electrical heating element	1470 W	1700 W	1200 W
Electric grill	2340 W	3265 W	2285 W
Circular heating element	2290 W	2×1145 W	2290 W

Cooking modes



UOV40 E

Medium static electric oven

4
100-500°F
-
-
-
Internal light
-
Yes
Triple glass cold door
cooling tangential
-
with easy clean enamel
14⅜×14×17⅝
2.00
Yes
-
Yes
analog
2.8 kW
925 W
1035 W
1740 W
-



UOV30 E

Small static electric oven

4
100-500°F
-
-
-
Internal light
-
Yes
Triple glass cold door
cooling tangential
-
with easy clean enamel
10⅞×14×17⅝
1.52
Yes
-
Yes
analog
2.5 kW
870 W
870 W
1630 W
-



UP30W

Colour range

Body

Blue
grey – BG

White – WH

Stainless
steel – SSGraphite
matt – MGGlossy
black – BK

Satin

RAL

Optional RAL – RA
+ \$ 2800.00Finishes

Knobs, handles

Optional solid door version

optional + \$ 700.00

Order code: change letter “W” with “Q”

Available ovens

Electric oven

Primary oven:

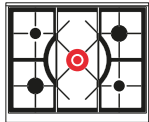
UOV 76 M

Maximum input:

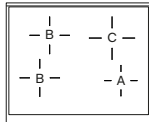
3.7 kW

Configurations

5 burners



Induction



Electric oven








UP30WMP

Brushed \$ 5.550.00

UPI304WMP

Brushed \$ 6.490.00

Consumption

-  Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW + 1.85 kW
-  Induction zone
Ø 5" 3/4
1.4 / 1.8 kW
-  Induction zone
Ø 7" 1/4
1.85 / 2.5 kW
-  Induction zone
Ø 8" 11/16
2.3 / 3.2 kW
-  Double ring Dual burner
25000 btu/h / 900 btu/h
-  Big burner
10500 btu/h / 2000 btu/h
-  Small burner
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ30

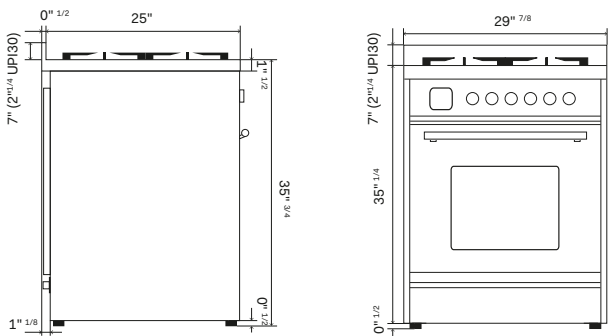
\$ 1.878.00

Ladle holder panel

AM4-76

\$ 265.00

Technical drawing & dimensions



UP36W

Colour range

Body

Blue
grey – BG

White – WH

Stainless
steel – SSGraphite
matt – MGGlossy
black – BK

Satin

RAL

Optional RAL – RA
+ \$ 2800.00Finishes

Knobs, handles

Optional solid door version

optional + \$ 700.00

Order code: change letter “W” with “Q”

Available ovens

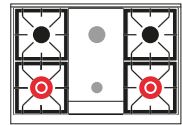
Electric oven

Primary oven:
UOV 80 M

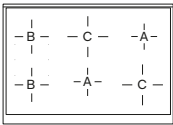
Maximum input:
3.7 kW

Configurations

6 burners with fry top*



Induction



Electric oven


UP36FWMP


Brushed \$ 5.990.00


UPI366WMP


Brushed \$ 6.490.00


Consumption


- 


Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW +
1.85 kW
- 


Induction zone
Ø 5" 3/4
1.4 / 1.8 kW
- 

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW
- 

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW
- 

Double ring
Dual burner
25000 btu/h /
900 btu/h
- 

Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h
- 

Big burner
10500 btu/h /
2000 btu/h
- 

Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ36

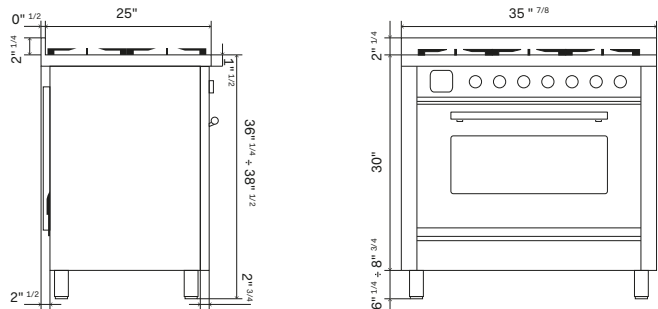
\$ 1.935.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



UPD40W



Colour range

Body



Blue
grey – BG



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK

RAL

Optional RAL – RA
+ \$ 2800.00

Finishes

Knobs, handles



Satin

Optional solid door version

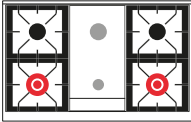
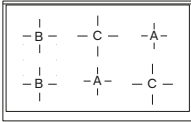
optional + \$ 700.00

Order code: change letter "W" with "Q"






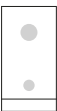


Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 60 M	UOV 40 E
Maximum input:	Maximum input:
3.5 kW	2.8 kW

Configurations

6 burners with fry top*	Induction
	
Electric oven	
UPD40FWMP	UPDI406WMP
Brushed	Brushed
\$ 7.690.00	\$ 7.990.00

Consumption

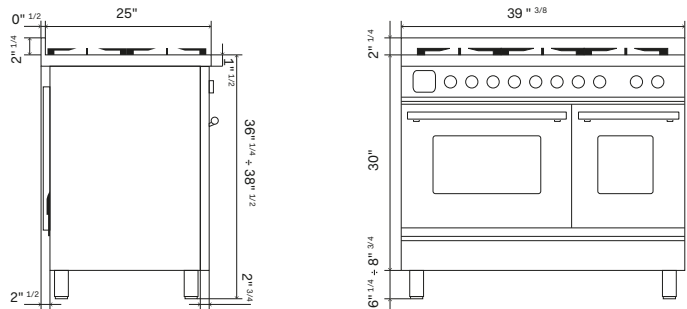
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 25000 btu/h / 900 btu/h	 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h
 Big burner 10500 btu/h / 2000 btu/h	 Small burner 7000 btu/h / 1400 btu/h				

Complements & accessories

→ p. 136

Hood	UAGQ40	Ladle holder panel	AM4-100
	\$ 2.055.00		\$ 313.00

Technical drawing & dimensions



UP48W

Colour range

Body

Blue
grey – BG

White – WH

Stainless
steel – SSGraphite
matt – MGGlossy
black – BK

Satin

RAL

Optional RAL – RA
+ \$ 2800.00Finishes

Knobs, handles

Optional solid door version

optional + \$ 700.00

Order code: change letter “W” with “Q”

Available ovens

Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 30 E
Maximum input:	Maximum input:
3.7 kW	2.5 kW

Configurations

5 burners with fry top* and coup de feu

8 burners with fry top*

Induction

Electric oven	UP48FSWMP	UP48FWMP	UPI486WMP
	Brushed \$ 10.990.00	Brushed \$ 9.990.00	Brushed \$ 10.990.00

Consumption

Bridge induction zone
Ø 7" 1/4 + Ø 7" 1/4
1.85 / 2.5 kW + 1.85 kW

Induction zone
Ø 5" 3/4
1.4 / 1.8 kW

Induction zone
Ø 7" 1/4
1.85 / 2.5 kW

Induction zone
Ø 8" 11/16
2.3 / 3.2 kW

Coupe de Feu
5500 btu/h

Double ring Dual burner
25000 btu/h / 900 btu/h

Griddle
10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h

Oval burner
10500 btu/h / 3100 btu/h

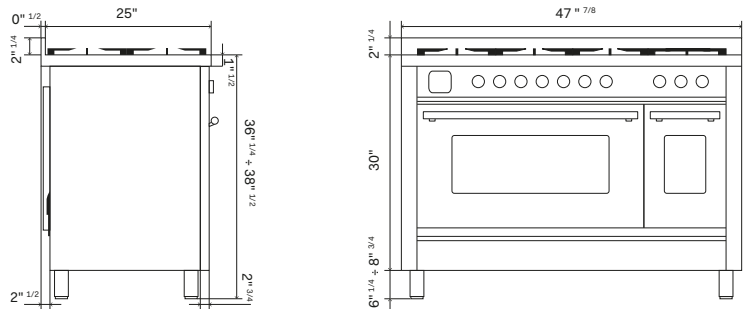
Big burner
10500 btu/h / 2000 btu/h

Small burner
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136	Hood	UAGQ48	Ladle holder panel	AM4-120
		\$ 2.258.00		\$ 349.00

Technical drawing & dimensions



UP60W



Colour range

Body



Blue
grey – BG



White – WH



Stainless
steel – SS



Graphite
matt – MG



Glossy
black – BK

RAL

Optional RAL – RA
+ \$ 2800.00

Finishes

Knobs, handles



Satin

Optional solid door version

optional + \$ 700.00

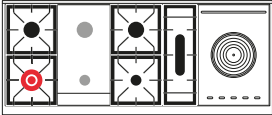
Order code: change letter "W" with "Q"

Available ovens

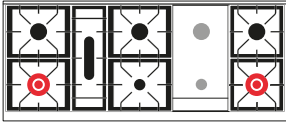
Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 60 M
Maximum input:	Maximum input:
3.7 kW	3.5 kW

Configurations

7 burners with fry top* and coup de feu




9 burners with fry top*




Electric oven

UP60FSWMP	UP60FWMP
Brushed	Brushed
\$ 12.990.00	\$ 11.990.00

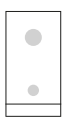
Consumption




Coupe de Feu
5500 btu/h




Double ring
Dual burner
25000 btu/h /
900 btu/h




Griddle
10500 btu/h /
2000 btu/h +
7000 btu/h /
1400 btu/h



Oval burner
10500 btu/h /
3100 btu/h



Big burner
10500 btu/h /
2000 btu/h



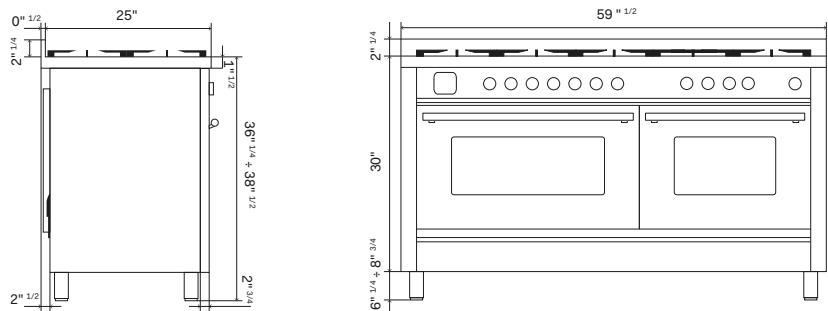
Small burner
7000 btu/h /
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAGQ60	Ladle holder panel	AM4-150
	\$ 4.050.00		\$ 374.00

Technical drawing & dimensions



Induction hob

Professional Plus induction hobs are a safe, fast and functional way of cooking, using the latest technology combined with a sleek and refined design.

Ease of cleaning, energy saving, safety, versatile temperature control and cooking speed are some of the advantages that induction provides, helping to facilitate the preparation of dishes and recipes.

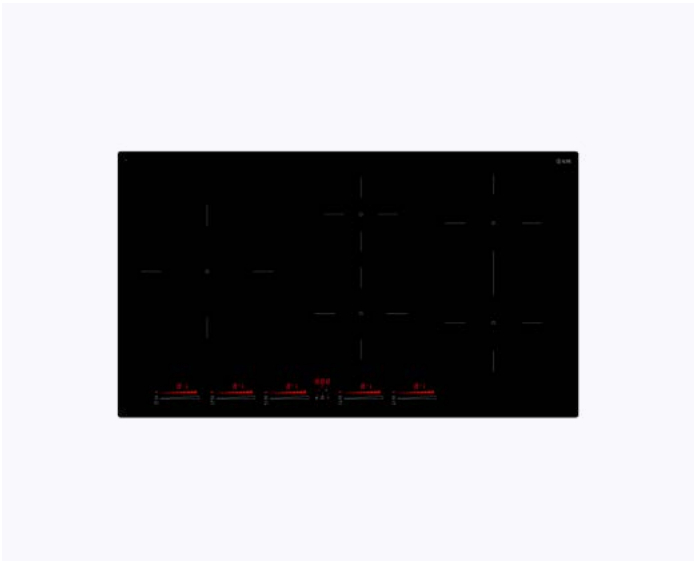
Colour range
Hob



Glossy black

UHCI36TCRP

Induction hob



General features

- 5 zone touch
- Pan sensor
- Booster function + double booster
- Child safety
- Residual heat indicator
- Time limitation system according to set cooking level
- Slide touch control
- Overheating and liquid spill protection
- Bridge function (2 zones activated and controlled simultaneously)
- Maximum power 11.1 Kw (Ground + 2 Phases UL)
- Automated cooking: Bain Marie (107.5°F)
Keep warm (158°F) Simmer (201°F)

Consumptions standard / booster / double booster

- Zone 01 dimensions
and power (standard / booster / double booster)
Ø 280 mm 2.6 kW / 3.3 kW / 3.7 kW
- Zone 02 dimensions
and power (standard / booster / double booster)
Ø 200 mm 1.85 kW / 2.3 kW / 3.0 kW
- Zone 03 dimensions
and power (standard / booster / double booster)
Ø 165 mm 1.4 kW / 1.8 kW / 2.2 kW
- Zone 04 dimensions
and power (standard / booster / double booster)
Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW
- Zone 05 dimensions
and power (standard / booster / double booster)
Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW

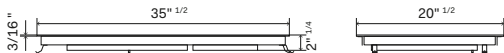
Hob colour range



Glossy
black – BK

Dimensions

Built-in hole size: 34" ¾ x 19" ¾



Price

Optional

→ p. 136

Order code: UHCI36TCRP

Standard \$ 3.575.00

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Hoods

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus

→ UPI486WMP/WH
Professional Plus 48"
Induction range cooker
White body and satin finishes

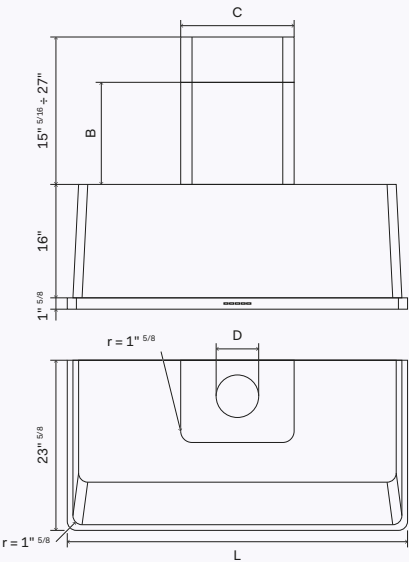
→ UAGQ48/SS
Professional Plus 48"
wall-mounted hood
Stainless steel





UAM

Wall-mounted extraction hood



Color range
Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional
RAL Classic
+ \$ 1400.00

Finishes
Frames



Stainless steel



UAM76

Sizes:
L = 29" ⁷/₈ / B = 14" ³/₈ / C = 11" / D = 5" ⁷/₈

\$ 2.360.00

Stainless steel back panel (h. = 26" / sp. = ¹/₂")

AM4-76 \$ 265.00

Flue extension (h. 31¹/₂")

EA088301100...* \$ 637.00

Optional RAL Classic + \$ 190.00



UAM90

Sizes:
L = 35" ⁷/₈ / B = 14" ³/₈ / C = 15" ³/₄ / D = 5" ⁷/₈

\$ 2.525.00

Stainless steel back panel (h. = 26" / sp. = ¹/₂")

AM4-90 \$ 275.00

Flue extension (h. 31¹/₂")

EA088300500...* \$ 637.00

Optional RAL Classic + \$ 190.00



UAM100

Sizes:
L = 39" ³/₈ / B = 14" ³/₈ / C = 15" ³/₄ / D = 5" ⁷/₈

\$ 3.030.00

Stainless steel back panel (h. = 26" / sp. = ¹/₂")

AM4-100 \$ 313.00

Flue extension (h. 31¹/₂")

EA088300500...* \$ 637.00

Optional RAL Classic + \$ 190.00



UAM120

Sizes:
L = 47" ⁷/₈ / B = 14" ³/₈ / C = 15" ³/₄ / D = 7" ⁷/₈

\$ 3.610.00

Stainless steel back panel (h. = 26" / sp. = ¹/₂")

AM4-120 \$ 349.00

Flue extension (h. 31¹/₂")

EA088300500...* \$ 637.00

Optional RAL Classic + \$ 190.00



UAM150

Sizes:
L = 59" ¹/₂ / B = 14" ³/₈ / C = 15" ³/₄ / D = 7" ⁷/₈

\$ 3.840.00

Stainless steel back panel (h. = 26" / sp. = ¹/₂")

AM4-150 \$ 374.00

Flue extension (h. 31¹/₂")

EA088300500...* \$ 637.00

Optional RAL Classic + \$ 190.00

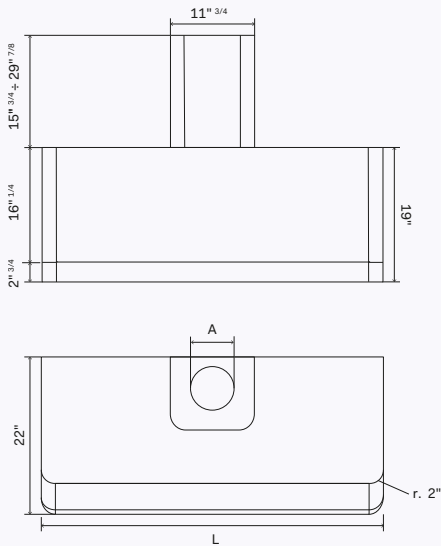
* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
0001 for Antique White - 0002 for White - 0008 for Stainless Steel - 0010 for Charcoal / Matte - 0014 or Glossy Black - 0052 for Burgundy Red - 0054 for Blue - 0056 for Green - 7031 for Blue Grey

General features


- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. UAM76)
 - Front LED bar
 - Painted steel body, AISI 304 stainless steel (only inox version)
 - Anodised aluminium filters
 - Automatic filter cleaning warning light
- Maximum air flow 600 cfm / 850 cfm on mod UAM120 - UAM150
 - Maximum power 705 W (UAM-76 535 W)
 - 3 speeds + intensive
 - Flue outlet hole 5" ⁷/₈ - 7" ⁷/₈ on mod UAM120 - UAM150
 - Automatic delayed shutdown

UAPM

Wall-mounted extraction hood




Color range
Body


Stainless
steel – SS


Matt black
– MK

Finishes
Frames


Stainless
steel



UAPM90-MK

Sizes:
L = 35" 7⁄8 / A = 5" 7⁄8

\$ 3.758.00

Stainless steel back panel (h. = 26" / sp. = ½")

AM4-90 \$ 275.00

Flue extension (h. 31½")

EA0883008000015* \$ 581.00



UAPM90

Sizes:
L = 35" 7⁄8 / A = 5" 7⁄8

\$ 3.758.00

Stainless steel back panel (h. = 26" / sp. = ½")

AM4-90 \$ 275.00

Flue extension (h. 31½")

EA0883008000008* \$ 581.00



UAPM120

Sizes:
L = 47" 7⁄8 / A = 7" 7⁄8

\$ 5.235.00

Stainless steel back panel (h. = 26" / sp. = ½")

AM4-120 \$ 349.00

Flue extension (h. 31½")

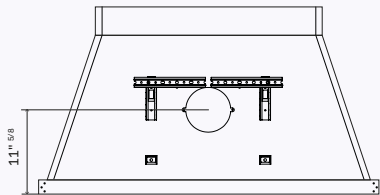
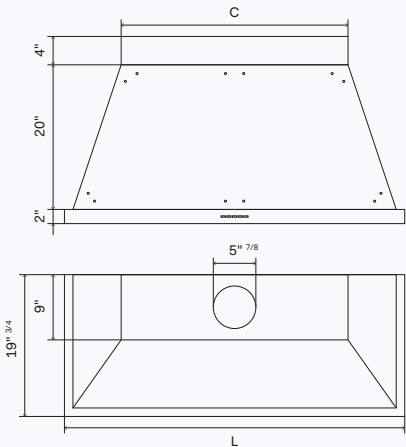
EA0883008000008* \$ 581.00

General features

- Front LED bar
- Painted steel body, AISI 304 stainless steel (only inox version)
- Anodised aluminium filters
- Automatic filter cleaning warning light
- Perimetral extraction with maximum air flow 600 cfm / 850 cfm on mod UAPM120
- Maximum power 450 W
- Four-speed backlit touch controls
- Flue outlet hole dimension 5" 7⁄8 - 7" 7⁄8 on mod UAPM120
- 3 speeds + intensive
- Automatic delayed shutdown

UANB

Wall-mounted extraction hood



Color range
Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional RAL Classic – RA
+ \$ 1400.00

Finishes
Frames



Brass – G



Copper – P



Chrome – C



Burnished – B



UANB30

L = 29" 7⁄8 / C = 14" 1⁄8

Brass / Chrome / Burnished / Copper	\$ 5.249.00
Stainless steel back panel (h. = 26" / sp. = 1⁄2")	
AM4-76	\$ 265.00



UANB36

L = 35" 7⁄8 / C = 19" 5⁄8

Brass / Chrome / Burnished / Copper	\$ 5.424.00
Stainless steel back panel (h. = 26" / sp. = 1⁄2")	
AM4-90	\$ 275.00



UANB40

L = 39" 3⁄8 / C = 23" 5⁄8

Brass / Chrome / Burnished / Copper	\$ 5.559.00
Stainless steel back panel (h. = 26" / sp. = 1⁄2")	
AM4-100	\$ 313.00



UANB48

L = 47" 7⁄8 / C = 31" 1⁄2

Brass / Chrome / Burnished / Copper	\$ 5.929.00
Stainless steel back panel (h. = 26" / sp. = 1⁄2")	
AM4-120	\$ 349.00



UANB60

L = 59" 1⁄2 / C = 43" 3⁄4

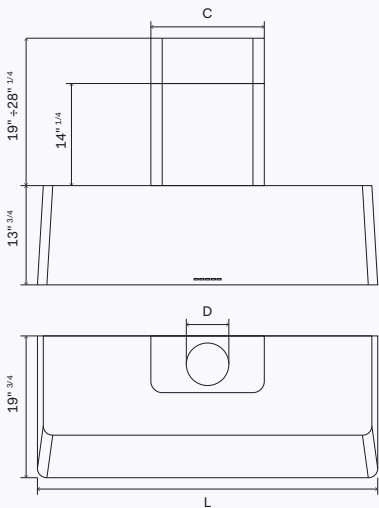
Brass / Chrome / Burnished / Copper	\$ 7.293.00
Stainless steel back panel (h. = 26" / sp. = 1⁄2")	
AM4-150	\$ 374.00

General features

- Front LED bar
 - Painted steel body, AISI 304 stainless steel (only inox version)
 - Anodised aluminium filters
 - Maximum air flow 600 cfm
- Automatic filter cleaning warning light
 - Maximum power: 450 W
 - 3 speeds + intensive
 - Automatic delayed shutdown

UAG

Wall-mounted extraction hood



Color range
Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional RAL Classic – RA
+ \$ 1400.00



UAG30

L = 29" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

\$ 1.890.00

Stainless steel back panel (h. = 26" / sp. = ½")
AM4-76 \$ 265.00

Flue extension (h. 31" ½)
EA088301000...* \$ 581.00



UAG36

L = 35" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

\$ 2.125.00

Stainless steel back panel (h. = 26" / sp. = ½")
AM4-90 \$ 275.00

Flue extension (h. 31" ½)
EA088301000...* \$ 581.00



UAG40

L = 39" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

\$ 2.190.00

Stainless steel back panel (h. = 26" / sp. = ½")
AM4-100 \$ 313.00

Flue extension (h. 31" ½)
EA088301000...* \$ 581.00



UAG48

L = 47" 7⁄8 / C = 15" ¾ / D = 7" 7⁄8

\$ 2.755.00

Stainless steel back panel (h. = 26" / sp. = ½")
AM4-120 \$ 349.00

Flue extension (h. 31" ½)
EA088300600...* \$ 581.00



UAG60

L = 59" ½ / C = 15" ¾ / D = 7" 7⁄8

\$ 3.960.00

Stainless steel back panel (h. = 26" / sp. = ½")
AM4-150 \$ 374.00

Flue extension (h. 31" ½)
EA088300600...* \$ 581.00

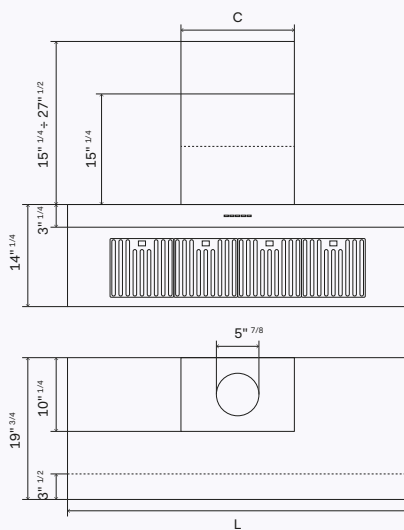
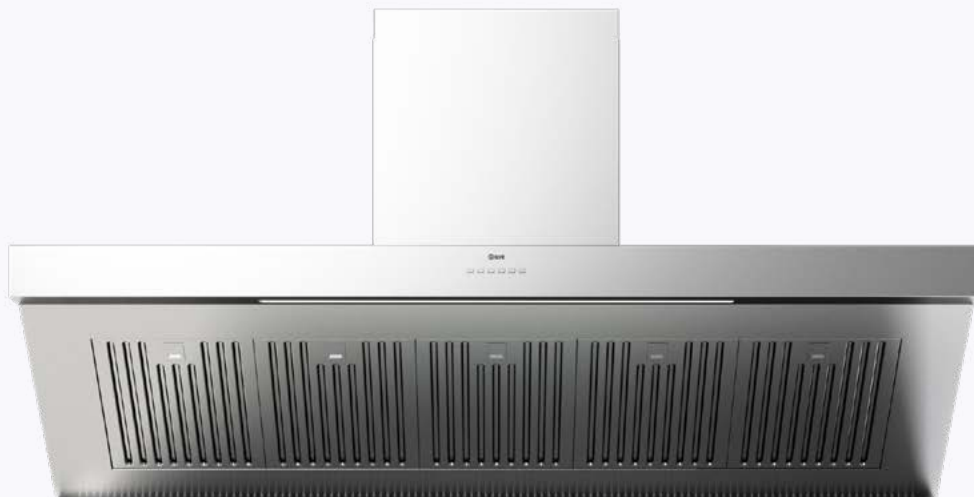
* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
0001 for Antique White - 0002 for White - 0008 for Stainless Steel - 0010 for Charcoal / Matte - 0014 or Glossy Black - 0052 for Burgundy Red - 0054 for Blue
0056 for Green - 7031 for Blue Grey

General features

- Front LED bar
- Painted steel body, AISI 304 stainless steel (only inox version)
- Anodised aluminium filters
- Automatic filter cleaning warning light
- Maximum air flow 600 cfm / 850 cfm on mod UAG48 - UAG60
- Maximum power: 450 W
- Flue outlet hole dimension: 5" 7/8 - 7" 7/8 on mod UAG48 - UAG60
- Four-speed controls (3 + intensive)
- Automatic delayed shutdown

UAGQ

Wall-mounted extraction hood



Color range

Body



Stainless
steel – SS



UAGQ30

L = 29" 7⁄8 / C = 13"

Stainless steel	\$ 1.878.00
Stainless steel back panel (h. = 26" / sp. = ½")	
AM4-76	\$ 265.00
Flue extension (h. 31" ½)	
EA0883004000008	\$ 581.00



UAGQ36

L = 35" 7⁄8 / C = 13"

Stainless steel	\$ 1.935.00
Stainless steel back panel (h. = 26" / sp. = ½")	
AM4-90	\$ 275.00
Flue extension (h. 31" ½)	
EA0883004000008	\$ 581.00



UAGQ40

L = 39" 7⁄8 / C = 13"

Stainless steel	\$ 2.055.00
Stainless steel back panel (h. = 26" / sp. = ½")	
AM4-100	\$ 313.00
Flue extension (h. 31" ½)	
EA0883004000008	\$ 581.00



UAGQ48

L = 47" 7⁄8 / C = 15" ¾

Stainless steel	\$ 2.258.00
Stainless steel back panel (h. = 26" / sp. = ½")	
AM4-120	\$ 349.00
Flue extension (h. 31" ½)	
EA0883009000008	\$ 581.00



UAGQ60

L = 59" ½ / C = 15" ¾

Stainless steel	\$ \$ 4.050.00
Stainless steel back panel (h. = 26" / sp. = ½")	
AM4-150	\$ 374.00
Flue extension (h. 31" ½)	
EA0883009000008	\$ 581.00

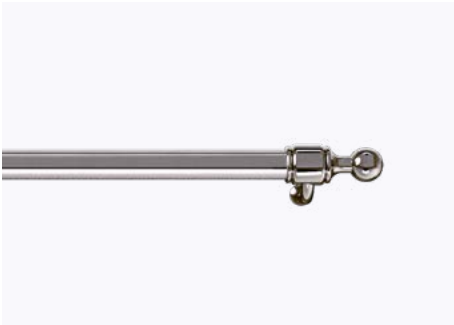
General features

- Front LED bar
 - AISI 304 stainless steel body
 - Professional stainless steel baffle filters
 - Automatic filter cleaning warning light
- Maximum air flow 600 cfm
 - Maximum power: 450 W
 - Flue outlet hole dimension 5" 7⁄8
 - Four-speed controls (3 + intensive)
 - Automatic delayed shutdown

Accessories

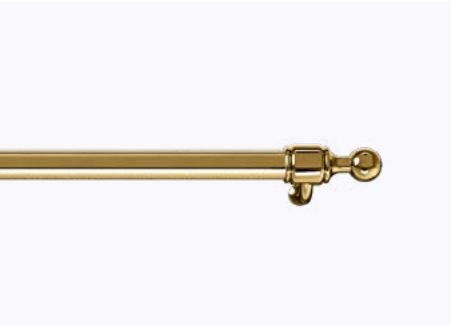
136 — 137

Chrome
front handrail



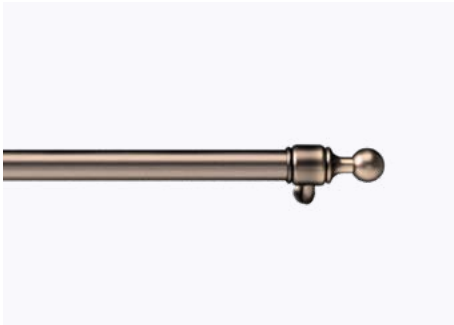
Code		Price
HRN30C	UP30N	\$ 225.00
HRN36C	UP36N	\$ 233.00
HRND40C	UPD40N	\$ 250.00
HRN48C	UP48N	\$ 255.00
HRN60C	UP60N	\$ 370.00
For Nostalgie range cookers		

Brass
front handrail



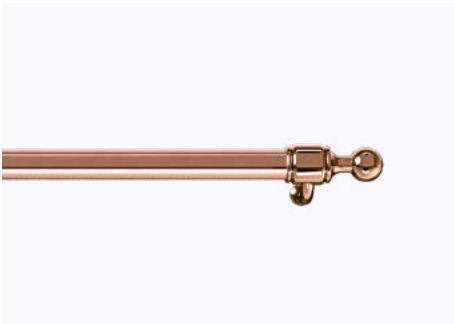
Code		Price
HRN30G	UP30N	\$ 225.00
HRN36G	UP36N	\$ 233.00
HRND40G	UPD40N	\$ 250.00
HRN48G	UP48N	\$ 255.00
HRN60G	UP60N	\$ 370.00
For Nostalgie range cookers		

Burnished
front handrail



Code		Price
HRN30B	UP30N	\$ 225.00
HRN36B	UP36N	\$ 233.00
HRND40B	UPD40N	\$ 250.00
HRN48B	UP48N	\$ 255.00
HRN60B	UP60N	\$ 370.00
For Nostalgie range cookers		

Copper
front handrail



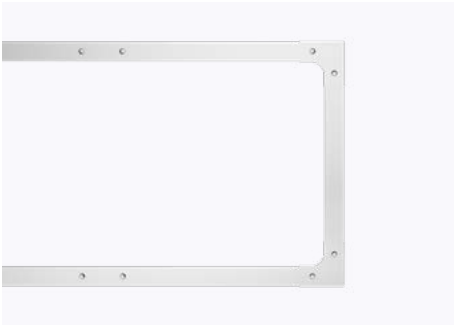
Code		Price
HRN30P	UP30N	\$ 225.00
HRN36P	UP36N	\$ 233.00
HRND40P	UPD40N	\$ 250.00
HRN48P	UP48N	\$ 255.00
HRN60P	UP60N	\$ 370.00
For Nostalgie range cookers		

Stainless steel
front handrail



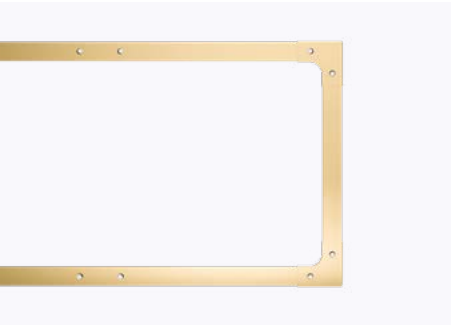
Code		Price
HRP30S	UP30W	\$ 225.00
HRP36S	UP36W	\$ 233.00
HRPD40S	UPD40W	\$ 250.00
HRP48S	UP48W	\$ 255.00
HRP60S	UP60W	\$ 370.00
For Professional Plus range cookers		

Chrome frame



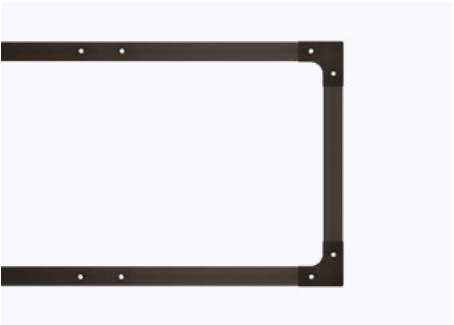
Code		Price
KCN76C	UP30N	\$ 1.200.00
KCN90C	UP36N	\$ 1.200.00
KCND100C	UPD40N	\$ 1.950.00
KCN120C	UP48N	\$ 2.000.00
KCN150C	UP60N	\$ 2.050.00
For Nostalgie range cookers		

Brass frame



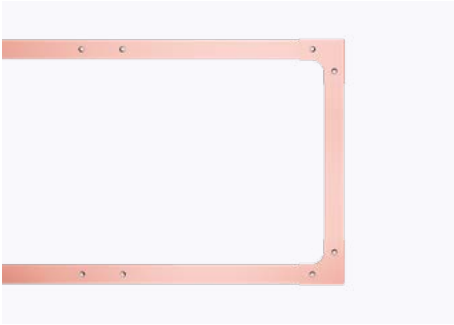
Code		Price
KCN76G	UP30N	\$ 1.200.00
KCN90G	UP36N	\$ 1.200.00
KCND100G	UPD40N	\$ 1.950.00
KCN120G	UP48N	\$ 2.000.00
KCN150G	UP60N	\$ 2.050.00
For Nostalgie range cookers		

Burnished frame



Code		Price
KCN76B	UP30N	\$ 1.200.00
KCN90B	UP36N	\$ 1.200.00
KCND100B	UPD40N	\$ 1.950.00
KCN120B	UP48N	\$ 2.000.00
KCN150B	UP60N	\$ 2.050.00
For Nostalgie range cookers		

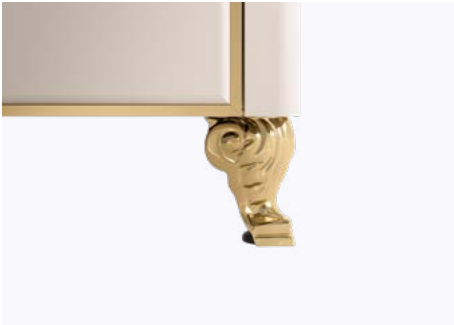
Copper frame



Code		Price
KCN76P	UP30N	\$ 1.200.00
KCN90P	UP36N	\$ 1.200.00
KCND100P	UPD40N	\$ 1.950.00
KCN120P	UP48N	\$ 2.000.00
KCN150P	UP60N	\$ 2.050.00
For Nostalgie range cookers		

Solid Brass foot

h. 5" 7⁄8



Code		Price
G/422/12/08	Chrome	\$ 242.00
G/422/12/16	Brass	\$ 242.00
G/422/12/18	Burnished	\$ 242.00
For Majestic and Nostalgie range cookers except Majestic UM30 and Nostalgie UP30N		

Majestic foot

h. 5" 7⁄8



Code		Price
ES5308001000008	Stainless steel	\$ 291.00
ES5308001000016	Brass	\$ 291.00
ES5308001000018	Burnished	\$ 291.00
ES5308001000020	Copper	\$ 291.00
For Nostalgie range cookers except Nostalgie UP30N		

Foot cover plinth

h. 5" 7⁄8



Code		Price
AMZ90	UM09N	\$ 333.00
AMZ100	UMD10N	\$ 336.00
AMZ120	UM12N	\$ 347.00
AMZ150	UM15N	\$ 389.00
For Majestic range cookers except UM30		

Foot cover plinth

h. 5" 1⁄2



Code		Price
APZ90/140	UP36N, UP36W	\$ 217.00
APZ100/140	UPD40N, UPD40W	\$ 221.00
APZ120/140	UP48N, UP48W	\$ 231.00
APZ150/140	UP60N, UP60W	\$ 263.00
For Nostalgie and Professional Plus range cookers except Nostalgie UP30N and Professional Plus UP30W. Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green, Blue grey and Optional RAL Classic (+ \$ 190.00)		

Grill grates
for oven tray



Code		Price
EA2633008000008	For mini ovens	\$ 49.00
EA2633009000008	For midi ovens	\$ 56.00
EA2633007000008	For standard ovens	\$ 63.00
EA2633006000008	For maxi and maxi 30" ovens	\$ 84.00

Pair of telescopic
oven guides



Code		Price
KGSET001		\$ 168.00
The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.		

Pizza plate



Code		Price
A/418/00	For standard ovens	\$ 158.00
A/418/02	For maxi and maxi 30" ovens	\$ 182.00
A/418/04	For mini and midi ovens	\$ 109.00

Flat oven tray
for confectionery



Code		Price
EA4053004030006	For maxi and maxi 30" ovens	\$ 140.00
ES4053008030006	For standard ovens	\$ 130.00

Cast iron heat diffuser



Code	Price
A/095/36/10	\$ 49.00

Cast iron pan support reducer



Code	Price
EA6051003000000	\$ 49.00

Cast iron Wok reducer



Code	Price
EA6051001070010	\$ 49.00
Except Panoramagic range cookers	

Cast iron griddle



Code		Price
A/006/02	Enamelled grooved griddle 11x13 inch	\$ 196.00
A/006/04	Enamelled grooved griddle 11x11,2 inch	\$ 182.00
A/006/06	Enamelled smooth griddle 11x11,2 inch	\$ 182.00
A/006/08	Enamelled smooth griddle 11x13 inch	\$ 196.00

Chopping board for griddle



Code	Price
A/484/01	\$ 252.00

Bowls
for steaming



Code	Price
G/002/02	\$ 452.00

Cooking cover
for griddle



Code	Price
G/040/01	\$ 245.00

Stainless steel bowls
for bain-marie



Code	Price
G/002/01	\$ 382.00

Professional
cleaning kit



Code	Price
CLEANKIT01	\$ 105.00

Comparison tables

144 — 145

Range cookers comparison table

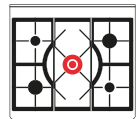
Majestic

UM30N — Electric

Primary oven: UOV 76 E3 TFT S



5 burners

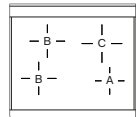


UM30DNE3

Brass/Copper/Chrome/Burnished

\$ 6.690.00

Induction



UMI30NE3

Brass/Copper/Chrome/Burnished

\$ 7.990.00

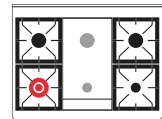
Majestic

UM09N — Electric

Primary oven: UOV 80 E3 TFT S



6 burners with fry top*

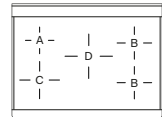


UM09FDNS3

Brass/Copper/Chrome/Burnished

\$ 7.890.00

Induction



UMI09NS3

Brass/Copper/Chrome/Burnished

\$ 8.690.00

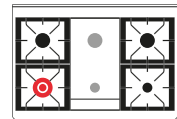
Majestic

UMD10N — Electric

Primary oven: UOV 60 E3 TFT S
Secondary oven: UOV 30 E3 TFT



6 burners with fry top*

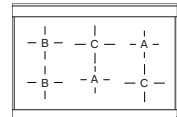


UMD10FDNS3

Brass/Copper/Chrome/Burnished

\$ 9.690.00

Induction



UMDI10NS3

Brass/Copper/Chrome/Burnished

\$ 9.990.00

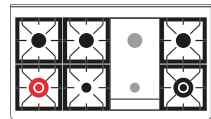
Majestic

UM12N — Electric

Primary oven: UOV 80 E3 TFT S
Secondary oven: UOV 30 E3 TFT



8 burners with fry top*



UM12FDNS3

Brass/Copper/Chrome/Burnished
\$ 12.990.00

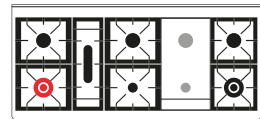
Majestic

UM15N — Electric

Primary oven: UOV 80 E3 TFT S
Secondary oven: UOV 60 E3 TFT



9 burners with fry top*



UM15FDNS3

Brass/Copper/Chrome/Burnished
\$ 15.990.00

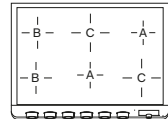
Panoramagic

UPM09 — Electric

Primary oven: UOV 80 E3 TFT S



Induction



UPMI09S3

Brushed \$ 10.500.00

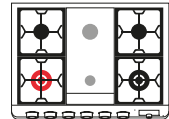
Panoramagic

UPM09 — Electric

Primary oven: UOV 80 E3 TFT S



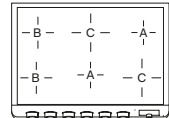
6 burners with fry top*



UPM09FDS3

Brushed \$ 9.900.00

Induction



UPMI09S3

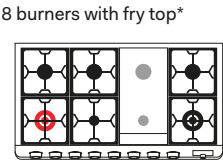
Brushed \$ 10.500.00

Range cookers
comparison table

Panoramagic

UPM12 — Electric

Primary oven: UOV 80 E3 TFT S
Secondary oven: UOV 30 E3 TFT



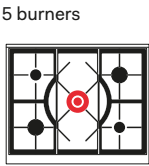
UPM12FDS3

Brushed\$ 14.600.00

Nostalgie

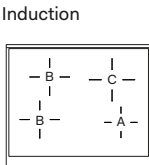
UP30N — Electric

Primary oven: UOV 76 M



UP30NMP

Brass/Copper/Chrome/Burnished\$ 5.550.00



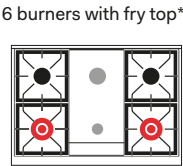
UPI304NMP

Brass/Copper/Chrome/Burnished\$ 6.490.00

Nostalgie

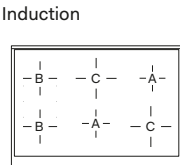
UP36N — Electric

Primary oven: UOV 80 M



UP36FNMP

Brass/Copper/Chrome/Burnished\$ 5.990.00



UPI366NMP

Brass/Copper/Chrome/Burnished\$ 6.490.00

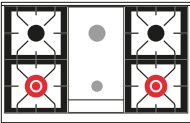
Nostalgie

UPD40N — Electric

Primary oven: UOV 60 M
Secondary oven: UOV 40 E



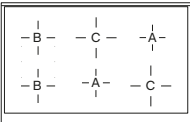
6 burners with fry top*



UPD40FNMP

Brass/Copper/Chrome/Burnished
\$ 7.690.00

Induction



UPDI406NMP

Brass/Copper/Chrome/Burnished
\$ 7.990.00

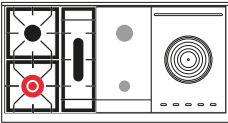
Nostalgie

UP48N — Electric

Primary oven: UOV 80 M
Secondary oven: UOV 30 E



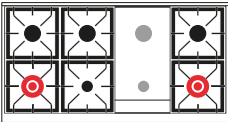
5 burners with fry top* and coup de feu



UP48FSNMP

Brass/Copper/Chrome/Burnished
\$ 10.990.00

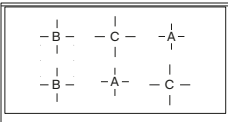
8 burners with fry top*



UP48FNMP

Brass/Copper/Chrome/Burnished
\$ 9.990.00

Induction



UPI486NMP

Brass/Copper/Chrome/Burnished
\$ 10.990.00

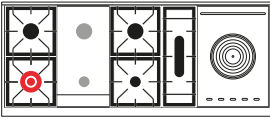
Nostalgie

UP60N — Electric

Primary oven: UOV 80 M
Secondary oven: UOV 60 M



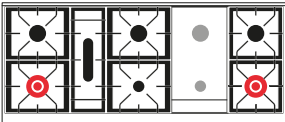
7 burners with fry top* and coup de feu



UP60FSNMP

Brass/Copper/Chrome/Burnished
\$ 12.990.00

9 burners with fry top*



UP60FNMP

Brass/Copper/Chrome/Burnished
\$ 11.990.00

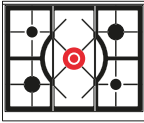
Professional Plus

UP30W — Electric

Primary oven: UOV 76 M



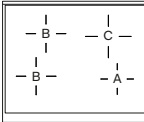
5 burners



UP30WMP

Brushed \$ 5.550.00

Induction



UPI304WMP

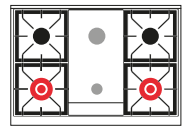
Brushed \$ 6.490.00

Range cookers
comparison table

Professional Plus
UP36W — Electric
Primary oven: UOV 80 M

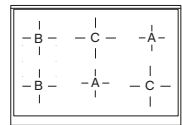


6 burners with fry top*



UP36FWMP
Brushed \$ 5.990.00

Induction

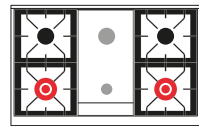


UPI366WMP
Brushed \$ 6.490.00

Professional Plus
UPD40W — Electric
Primary oven: UOV 60 M
Secondary oven: UOV 40 E

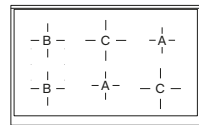


6 burners with fry top*



UPD40FWMP
Brushed \$ 7.690.00

Induction

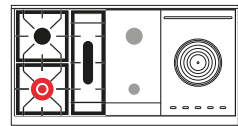


UPDI406WMP
Brushed \$ 7.990.00

Professional Plus
UP48W — Electric
Primary oven: UOV 80 M
Secondary oven: UOV 30 E

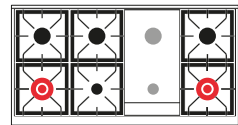


5 burners with fry top* and coup de feu



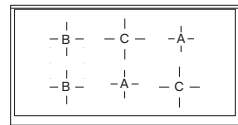
UP48FSWMP
Brushed \$ 10.990.00

8 burners with fry top*



UP48FWMP
Brushed \$ 9.990.00

Induction



UPI486WMP
Brushed \$ 10.990.00

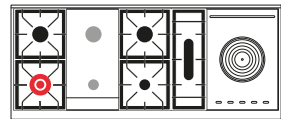
Professional Plus

UP60W — Electric

Primary oven: UOV 80 M
Secondary oven: UOV 60 M



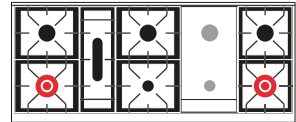
7 burners with fry top* and coup de feu



UP60FSWMP

Brushed \$ 12.990.00

9 burners with fry top*



UP60FWMP

Brushed \$ 11.990.00

Induction hobs comparison table

Professional Plus

UHCI36TCRP

Induction hobs in vitroceramic



General features

Width	36 inches
No. of cooking zones	5 zone touch
Pan sensor	Yes
Booster function	Booster - Double Booster
Bridge function	2 zones activated and controlled simultaneously
Controls	slide touch
Residual heat indicator	Yes
Timer with automatic stop	Yes
Overheating and liquid spill protection	Yes
Power limiting device	No
Child safety	Yes

Powers and consumptions

Zone 01 dimensions and power (standard / booster)	Ø 280 mm 2.6 kW / 3.3 kW / 3.7 kW
Zone 02 dimensions and power (standard / booster)	Ø 200 mm 1.85 kW / 2.3 kW / 3.0 kW
Zone 03 dimensions and power (standard / booster)	Ø 165 mm 1.4 kW / 1.8 kW / 2.2 kW
Zone 04 dimensions and power (standard / booster)	Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW
Zone 05 dimensions and power (standard / booster)	Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW
Maximum power	11.1 Kw (Ground + 2 Phases UL)

Price

Standard	\$ 3.575.00
Finish Brass/Chrome	-
Finish Black matt	-



↑ UPI486WMP/WH
Professional Plus 48" range cooker
with flush-mounted induction hob and 7 cooking zones
White with satin finishes

↑ UAGQ48/SS
48" wall-mounted extractor hood
Professional Plus with professional baffle filters
Stainless steel

Hoods comparison table

Majestic

UAM76

Wall-mounted hood, 30 inches

Majestic

UAM90

Wall-mounted hood, 36 inches

Majestic

UAM100

Wall-mounted hood, 40 inches



General features

Version	extraction	extraction	extraction
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium filters	anodised aluminium filters	anodised aluminium filters
Dimensions (inch)	30 × 23 ⅝ × 17 ⅞	36 × 23 ⅝ × 17 ⅞	40 × 23 ⅝ × 17 ⅞
Flue outlet hole dimension (inch)	5 ⅞ - 7 ⅞ on mod UAM120 - UAM150	5 ⅞ - 7 ⅞ on mod UAM120 - UAM150	5 ⅞ - 7 ⅞ on mod UAM120 - UAM150
Maximum air flow	600 cfm / 850 cfm on mod UAM120 - UAM150	600 cfm / 850 cfm on mod UAM120 - UAM150	600 cfm / 850 cfm on mod UAM120 - UAM150
Maximum power	705 W (UAM-76 535 W)	705 W (UAM-76 535 W)	705 W (UAM-76 535 W)
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	front led bar	front led bar	front led bar
Automatic delayed shutdown	Yes	Yes	Yes
Price			
Standard	\$ 2.360.00	\$ 2.525.00	\$ 3.030.00
Finish Brass/Chrome	-	-	-
Finish Copper/Burnished	-	-	-
Finish Brushed	-	-	-
Finish Black matt	-	-	-

Majestic

UAM120

Wall-mounted hood, 48 inches



Majestic

UAM150

Wall-mounted hood, 60 inches



Panoramagic

UAPM90-MK

Wall-mounted hood, 36 inches



Panoramagic

UAPM90

Wall-mounted hood, 36 inches



extraction	extraction	extraction	extraction
painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium filters	anodised aluminium filters	anodised aluminium filters	anodised aluminium filters
48 × 23 ⅜ × 17 ⅞	60 × 23 ⅜ × 17 ⅞	36 × 22 × 19	36 × 22 × 19
5 ⅞ - 7 ⅞ on mod UAM120 - UAM150	5 ⅞ - 7 ⅞ on mod UAM120 - UAM150	5 ⅞ - 7 ⅞ on mod UAPM120	5 ⅞ - 7 ⅞ on mod UAPM120
600 cfm / 850 cfm on mod UAM120 - UAM150	600 cfm / 850 cfm on mod UAM120 - UAM150	600 cfm / 850 cfm on mod UAPM120	600 cfm / 850 cfm on mod UAPM120
705 W (UAM-76 535 W)	705 W (UAM-76 535 W)	450 W	450 W
3 + intensive	3 + intensive	3 + intensive	3 + intensive
Yes	Yes	Yes	Yes
front led bar	front led bar	front led bar	front led bar
Yes	Yes	Yes	Yes
\$ 3.610.00	\$ 3.840.00	-	-
-	-	-	-
-	-	-	-
-	-	\$ 3.758.00	\$ 3.758.00
-	-	-	-

Hoods
comparison table

Panoramagic
UAPM120
Wall-mounted hood, 48 inches



Nostalgie
UAG30
Wall-mounted hood, 30 inches



Nostalgie
UAG36
Wall-mounted hood, 36 inches



General features

Version	extraction	extraction	extraction
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)
Filters	anodised aluminium filters	anodised aluminium filters	anodised aluminium filters
Dimensions (inch)	48 × 22 × 19	30 × 19 ¾ × 13 ¾	36 × 19 ¾ × 13 ¾
Flue outlet hole dimension (inch)	5 ⅞ - 7 ⅞ on mod UAPM120	5 ⅞ - 7 ⅞ on mod UAG48 - UAG60	5 ⅞ - 7 ⅞ on mod UAG48 - UAG60
Maximum air flow	600 cfm / 850 cfm on mod UAPM120	600 cfm / 850 cfm on mod UAG48 - UAG60	600 cfm / 850 cfm on mod UAG48 - UAG60
Maximum power	450 W	450 W	450 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	front led bar	front led bar	front led bar
Automatic delayed shutdown	Yes	Yes	Yes

Price

Standard	-	\$ 1.890.00	\$ 2.125.00
Finish Brass/Chrome	-	-	-
Finish Copper/Burnished	-	-	-
Finish Brushed	\$ 5.235.00	-	-
Finish Black matt	-	-	-

Nostalgie

UAG40

Wall-mounted hood, 40 inches



extraction
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium filters
40 × 19 ¾ × 13 ¾
5 ⅞ - 7 ⅞ on mod UAG48 - UAG60
600 cfm / 850 cfm on mod UAG48 - UAG60
450 W
3 + intensive
Yes
front led bar
Yes
\$ 2.190.00
-
-
-
-

Nostalgie

UAG48

Wall-mounted hood, 48 inches



extraction
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium filters
48 × 19 ¾ × 13 ¾
5 ⅞ - 7 ⅞ on mod UAG48 - UAG60
600 cfm / 850 cfm on mod UAG48 - UAG60
450 W
3 + intensive
Yes
front led bar
Yes
\$ 2.755.00
-
-
-
-

Nostalgie

UAG60

Wall-mounted hood, 60 inches



extraction
painted steel, AISI 304 stainless steel (only inox version)
anodised aluminium filters
60 × 19 ¾ × 13 ¾
5 ⅞ - 7 ⅞ on mod UAG48 - UAG60
600 cfm / 850 cfm on mod UAG48 - UAG60
450 W
3 + intensive
Yes
front led bar
Yes
\$ 3.960.00
-
-
-
-

Nostalgie

UANB30

Wall-mounted hood, 30 inches



extraction
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium filters
30 × 19 ¾ × 26
5 ⅞
600 cfm
450 W
3 + intensive
Yes
front led bar
Yes
\$ 5.249.00
-
-
-
-

Hoods comparison table

Nostalgie

UANB36

Wall-mounted hood, 36 inches

Nostalgie

UANB40

Wall-mounted hood, 40 inches

Nostalgie

UANB48

Wall-mounted hood, 48 inches



General features

Version	extraction	extraction	extraction
Body	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)	painted steel, AISI 304 stainless steel casing (only inox version)
Filters	anodised aluminium filters	anodised aluminium filters	anodised aluminium filters
Dimensions (inch)	36 × 19 ¾ × 26	40 × 19 ¾ × 26	48 × 19 ¾ × 26
Flue outlet hole dimension (inch)	5 7/8	5 7/8	5 7/8
Maximum air flow	600 cfm	600 cfm	600 cfm
Maximum power	450 W	450 W	450 W
Speed	3 + intensive	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes	Yes
Lighting	front led bar	front led bar	front led bar
Automatic delayed shutdown	Yes	Yes	Yes

Price

Standard	\$ 5.424.00	\$ 5.559.00	\$ 5.929.00
Finish Brass/Chrome	-	-	-
Finish Copper/Burnished	-	-	-
Finish Brushed	-	-	-
Finish Black matt	-	-	-

Nostalgie

UANB60

Wall-mounted hood, 60 inches



extraction
painted steel, AISI 304 stainless steel casing (only inox version)
anodised aluminium filters
60 × 19 ¾ × 26
5 ⅞
600 cfm
450 W
3 + intensive
Yes
front led bar
Yes
\$ 7.293.00
-
-
-
-

Professional Plus

UAGQ30

Wall-mounted hood, 30 inches



extraction
AISI 304 stainless steel
professional stainless steel baffle filters
30 × 19 ¾ × 14 ¾
5 ⅞
600 cfm
450 W
3 + intensive
Yes
front led bar
Yes
\$ 1.878.00
-
-
-
-

Professional Plus

UAGQ36

Wall-mounted hood, 36 inches



extraction
AISI 304 stainless steel
professional stainless steel baffle filters
36 × 19 ¾ × 14 ¾
5 ⅞
600 cfm
450 W
3 + intensive
Yes
front led bar
Yes
\$ 1.935.00
-
-
-
-

Professional Plus

UAGQ40

Wall-mounted hood, 40 inches



extraction
AISI 304 stainless steel
professional stainless steel baffle filters
40 × 19 ¾ × 14 ¾
5 ⅞
600 cfm
450 W
3 + intensive
Yes
front led bar
Yes
\$ 2.055.00
-
-
-
-

Hoods comparison table

Professional Plus

UAGQ48

Wall-mounted hood, 48 inches

Professional Plus

UAGQ60

Wall-mounted hood, 60 inches



General features

Version	extraction	extraction
Body	AISI 304 stainless steel	AISI 304 stainless steel
Filters	professional stainless steel baffle filters	professional stainless steel baffle filters
Dimensions (inch)	48 × 19 ¾ × 14 ¼	60 × 19 ¾ × 14 ¼
Flue outlet hole dimension (inch)	5 ⅞	5 ⅞
Maximum air flow	600 cfm	600 cfm
Maximum power	450 W	450 W
Speed	3 + intensive	3 + intensive
Automatic filter cleaning warning light	Yes	Yes
Lighting	front led bar	front led bar
Automatic delayed shutdown	Yes	Yes

Price

Standard	\$ 2.258.00	\$ 4.050.00
Finish Brass/Chrome	-	-
Finish Copper/Burnished	-	-
Finish Brushed	-	-
Finish Black matt	-	-



↑ UP60FSNMP/BUG
Nostalgie 60" range cooker
with Coupe de Feu and griddle plate
Burgundy red with brass finishes

↑ UANB60/BUG
Nostalgie 60" wall-mounted
cooker hood
Burgundy red with brass finishes

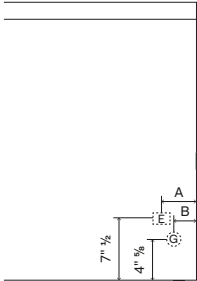
Wiring and mounting diagrams

162 — 163

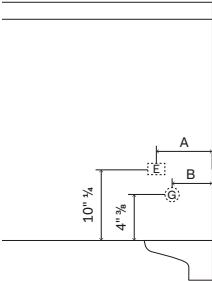
Majestic

Mod. /inches	A	B
UM30	3 7⁄8	3 7⁄8
UM09	7 1⁄2	6
UMD10	5 7⁄8	4 3⁄8
UM12	5 7⁄8	4
UM15	7 3⁄4	5 7⁄8

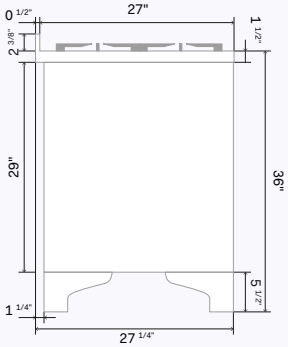
Rear view
- UM30



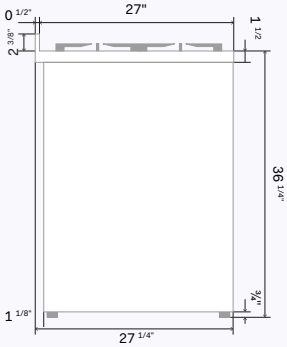
Rear view



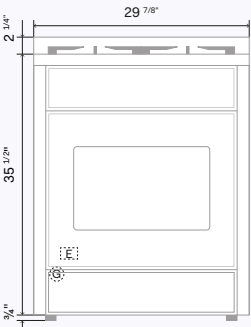
Side view



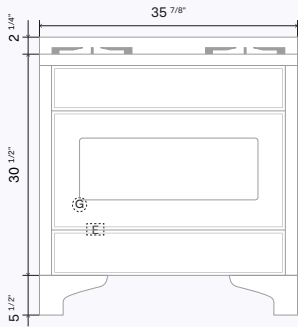
Side view UM30



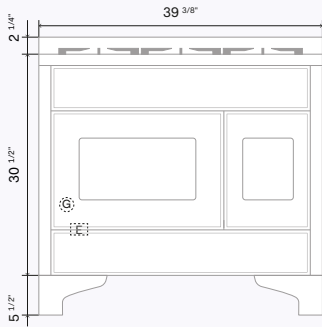
UM30



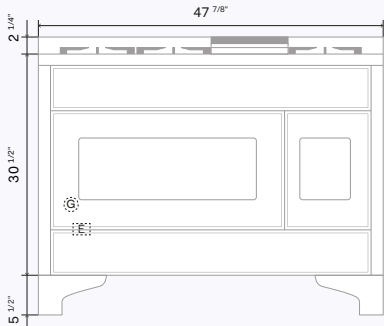
UM09



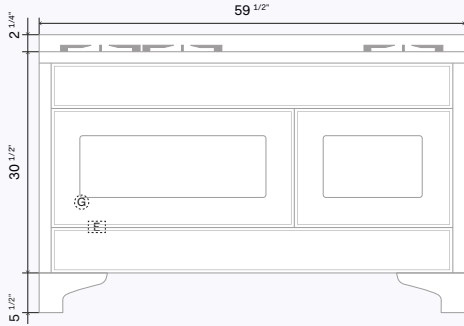
UMD10



UM12



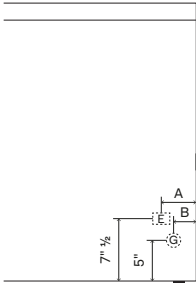
UM15



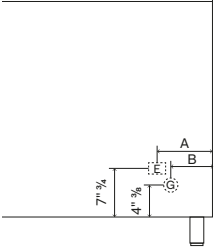
Nostalgie, Professional Plus

Mod. /inches	A	B
UP30N / UP30W	5	26 ¹ / ₈
UP36N / UP36W	7 ³ / ₈	7
UPD40N / UPD40W	4 ³ / ₈	3 ⁷ / ₈
UP48N / UP48W	5 ¹ / ₈	5 ¹ / ₈
UP60N / UP60W	7 ¹ / ₂	6 ⁷ / ₈

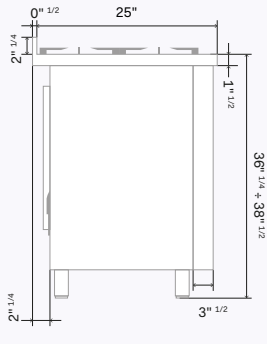
Rear view
-UP30



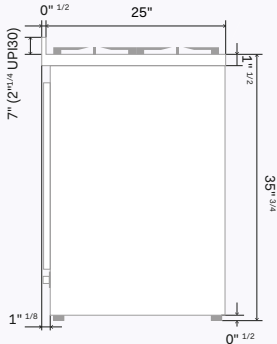
Rear view



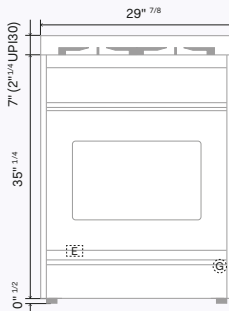
Side view



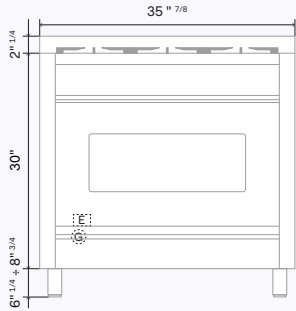
Side view UP30



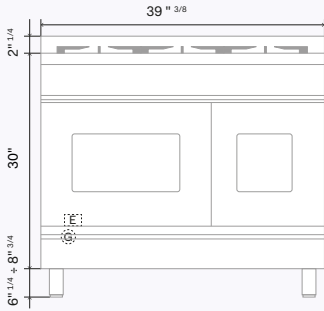
UP30N / UP30W



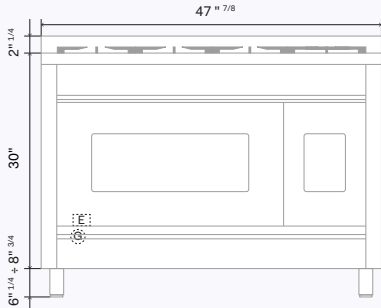
UP36N / UP36W



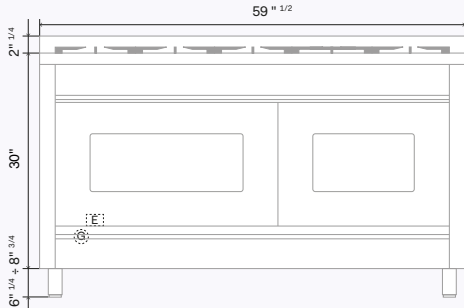
UPD40N / UPD40W



UP48N / UP48W



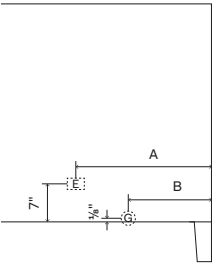
UP60N / UP60W



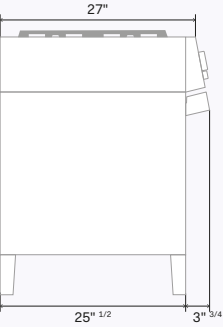
Panoramagic

Mod. /inches	A	B
UPM09	18 ¾	8 ½
UPM12	21	8 ½

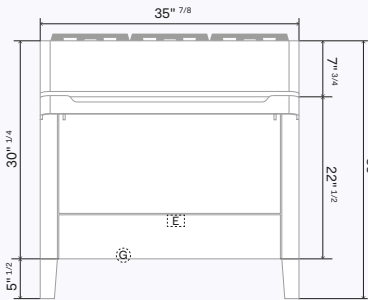
Rear view



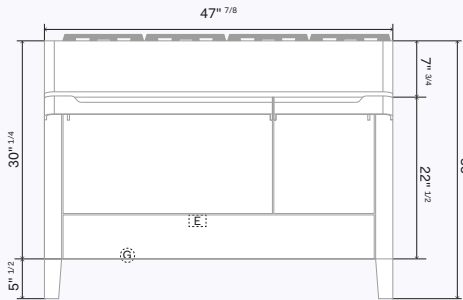
Side view



UPM09



UPM12

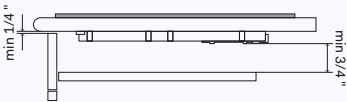


Induction hob

Models

UHCI36TCRP

Over-top built-in installation



Note

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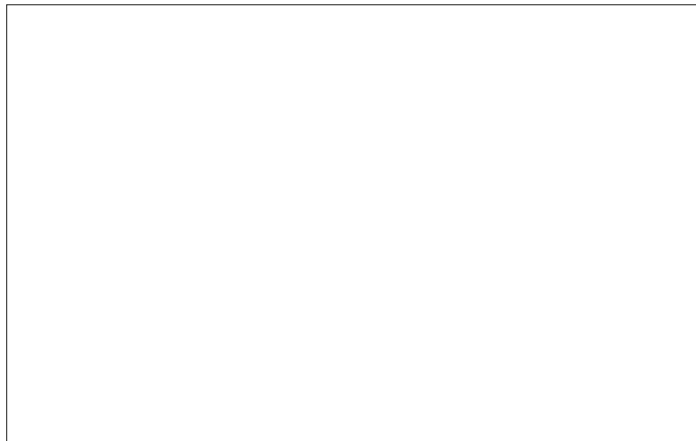
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