

Household Appliances

Live,  
Cook,  
Love.

→ Range cookers

Majestic

070 UM30N  
072 UM09N  
074 UMD10N  
076 UM12N  
078 UM15N

Panoramagic

084 UPM09-MK  
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088 UPM12

Nostalgie

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098 UP36N  
100 UPD40N  
102 UP48N  
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Professional Plus

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→ Induction hobs

Professional Plus

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126 UAM

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130 UANB  
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# Household Appliances Catalog 2024

Collections:

Majestic

Panoramagic

Nostalgie

Professional Plus

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Cook,  
Love.



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range cooker  
which makes  
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The taste  
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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.



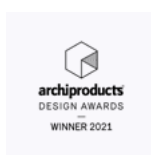
# Live,



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.







# 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





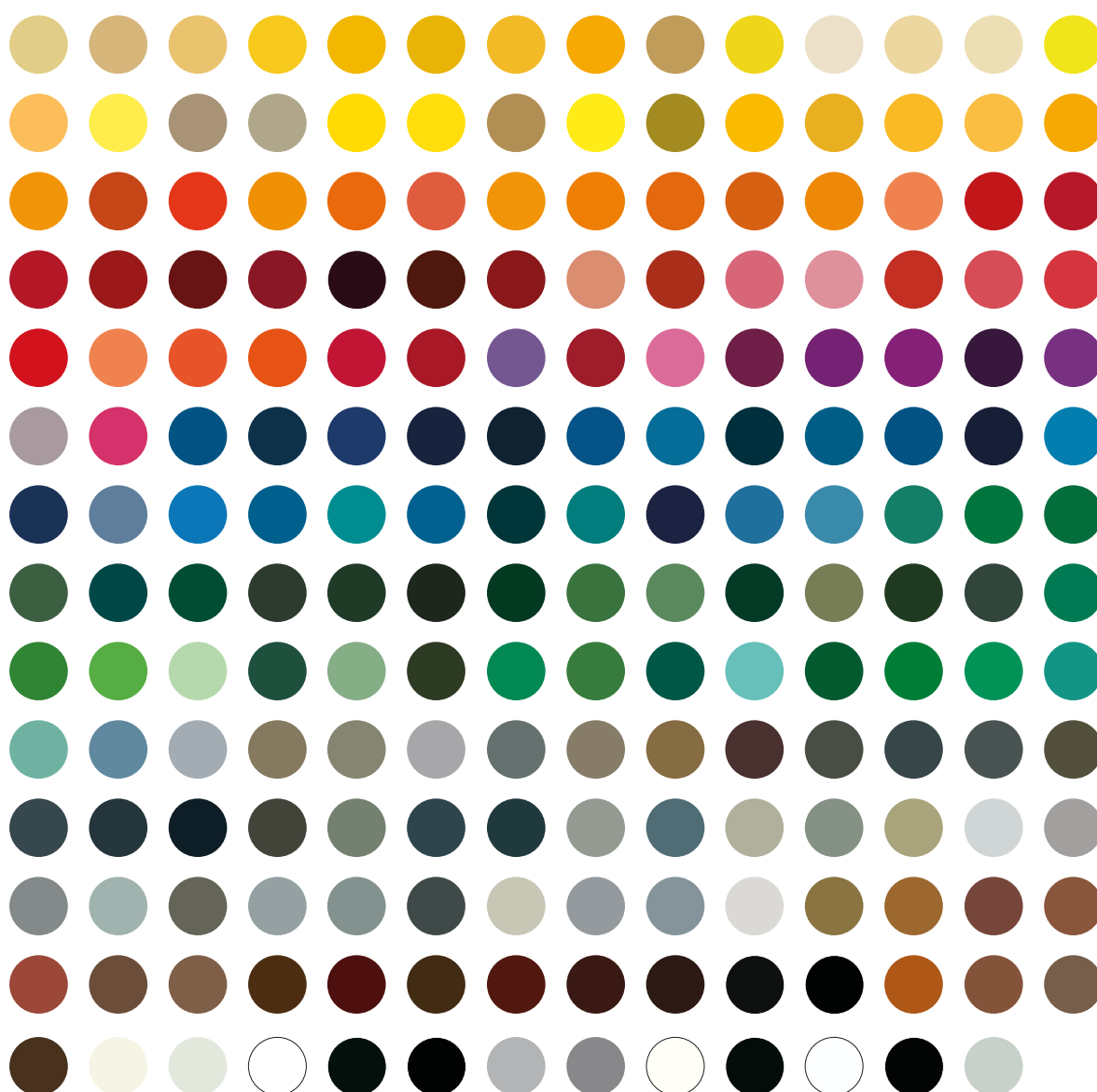
# 034 — 035

## 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

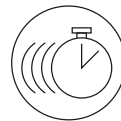


042 — 043



# 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!

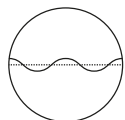


## Quick start

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).

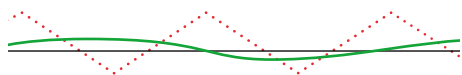






## Precise electronic temperature control

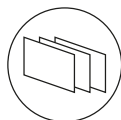
The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 85°F, for perfect proofing, up to 575°F, for roasting.



— 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.



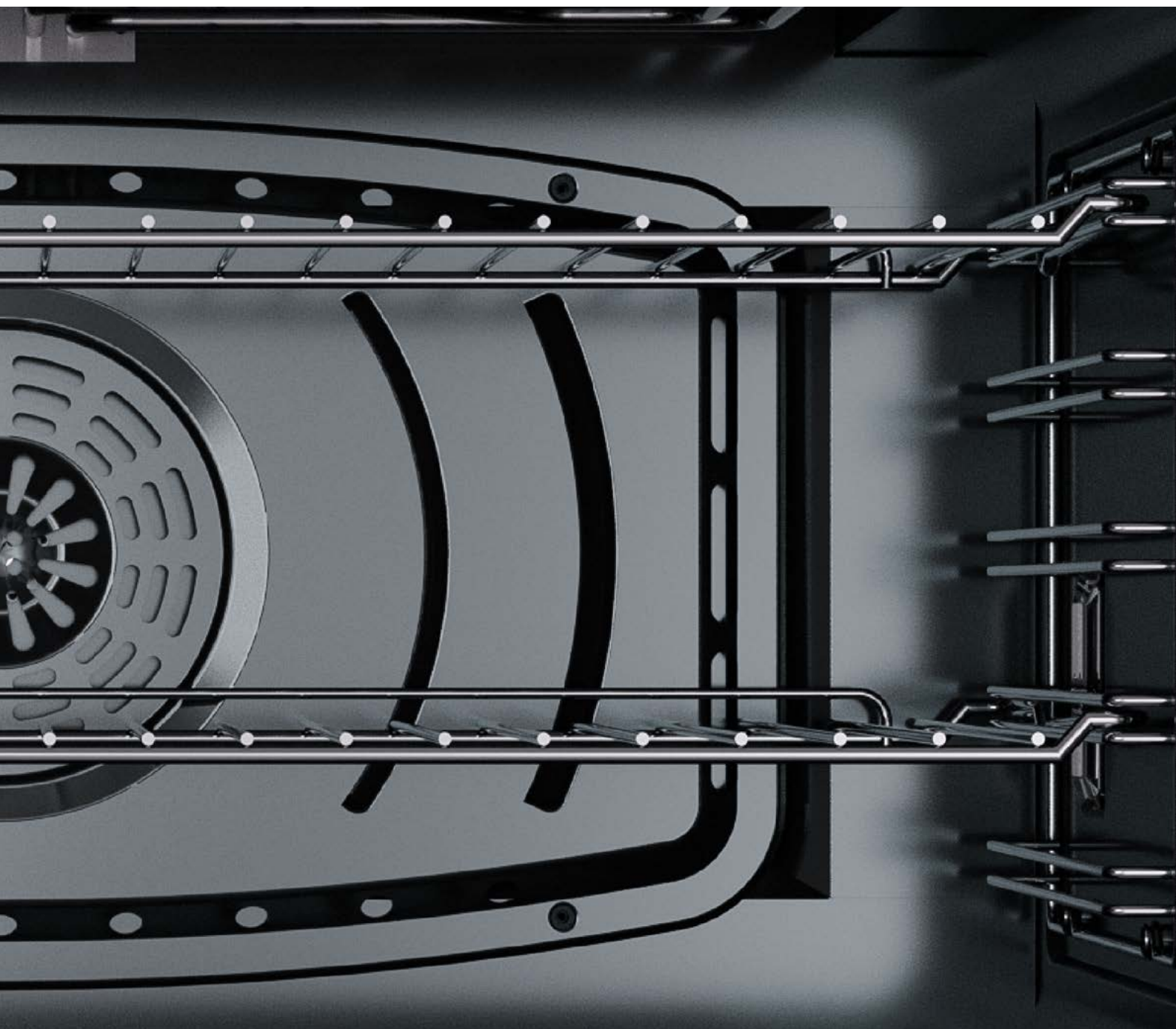
## Cooking probe

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



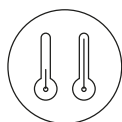
## Steam discharge

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.



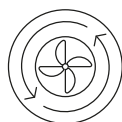


# Cooking and control: ovens for haute cuisine.



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.

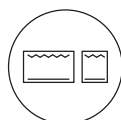


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



### 4.3" full touch display

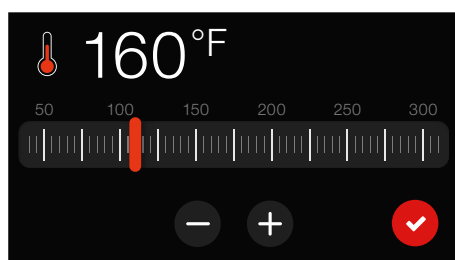
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



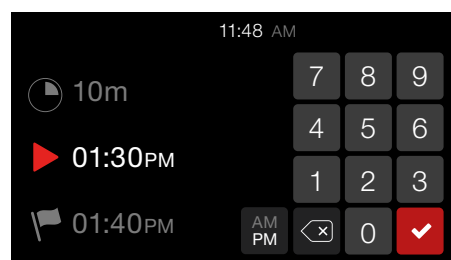
### Controlling two ovens

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





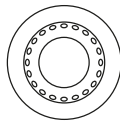
# Dual Burners

## The ideal power for perfect cooking, always.



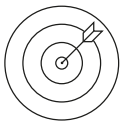
Dual gas burners with power up to 25000 btu as standard

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



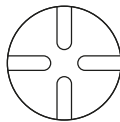
Total Black brass flame spreader with non-stick nanotechnological treatment

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

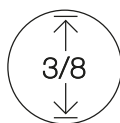
The indestructible cast iron pan supports provide a functional and safe support for the pots.





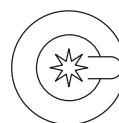
# Pluses of gas hobs.





### 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.



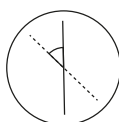
### Integrated switch-on on the knobs

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



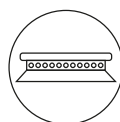
### Safety valve

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



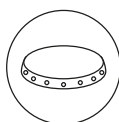
### Tilted flame

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.

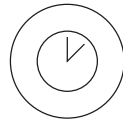


# Pluses of induction hobs.



## 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

## 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

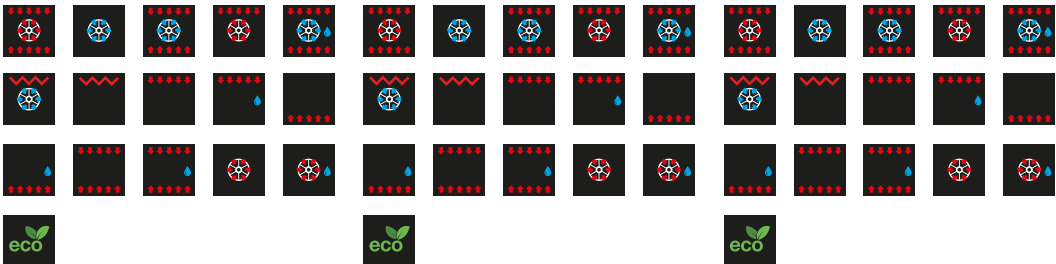
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	26 <sup>3</sup> / <sub>8</sub> ×14 <sup>3</sup> / <sub>8</sub> ×16 <sup>1</sup> / <sub>8</sub>	25 <sup>3</sup> / <sub>16</sub> ×17×16 <sup>1</sup> / <sub>8</sub>	18 <sup>3</sup> / <sub>16</sub> ×14 <sup>3</sup> / <sub>16</sub> ×16 <sup>3</sup> / <sub>8</sub>
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



Optional RAL – RA



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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



Available ovens

Electric oven

Primary oven:

UOV 76 E3 TFT S

Maximum input:

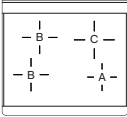
3.7 kW

Configurations

5 burners


Induction






Electric oven	UM30DNE3	UMI30NE3
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished


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



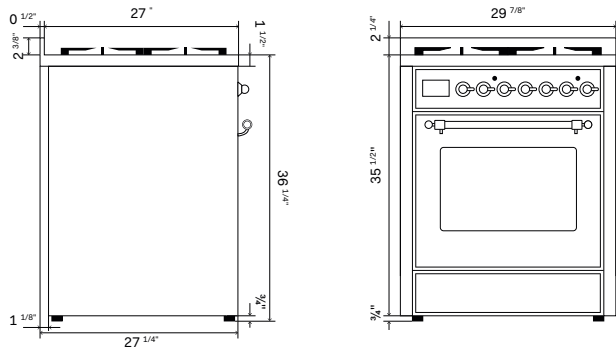
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM76	Ladle holder panel	AM4-76
------	-------	--------------------	--------

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



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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

Available ovens

Electric oven

Primary oven:

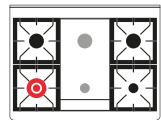
UOV 80 E3 TFT S

Maximum input:

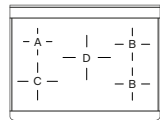
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven







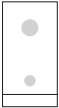


UM09FDNS3

Brass/Copper/Chrome/Burnished

UMI09NS3

Brass/Copper/Chrome/Burnished

Consumption

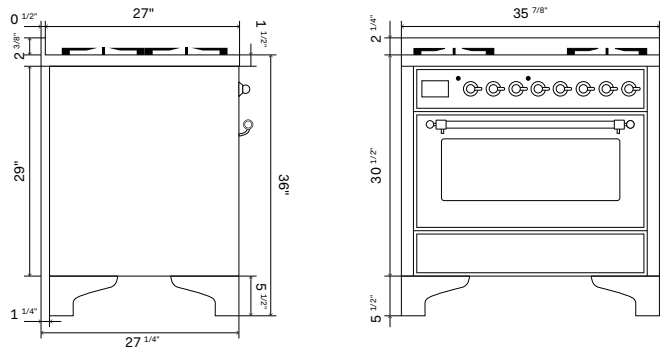
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Induction zone Ø 10" 1/4 2.6 / 3.7 kW	 Double ring Dual burner 20000 btu/h / 900 btu/h
 Griddle 10500 btu/h / 2000 btu/h + 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

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



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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	UMD110NS3
	Brass/Copper/Chrome/Burnished	Brass/Copper/Chrome/Burnished

Consumption

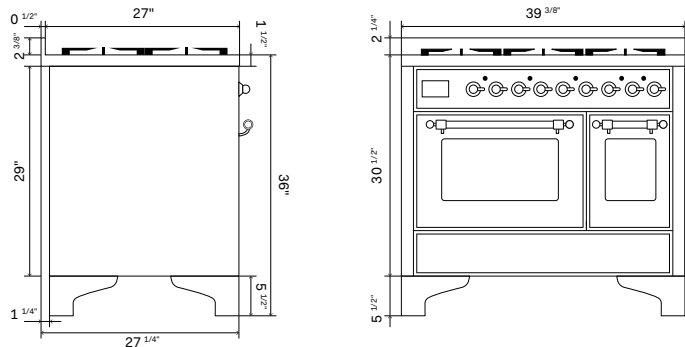
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 20000 btu/h / 900 btu/h	 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h
 Big burner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



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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:	Maximum input:
3.7 kW	2.5 kW

Configurations


8 burners with fry top\*

Electric oven


UM12FDNS3

Brass/Copper/Chrome/Burnished

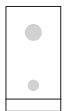
Consumption




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



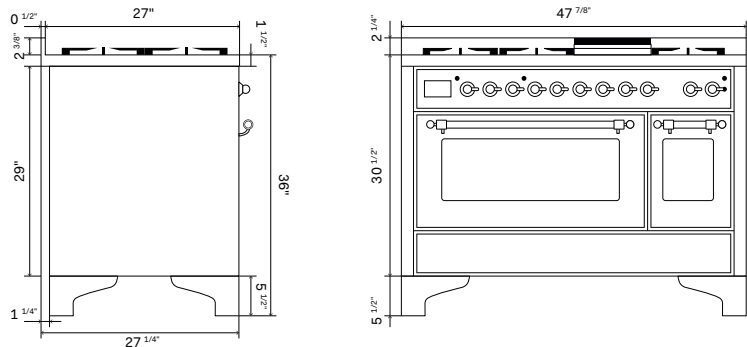
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM120	Ladle holder panel	AM4-120
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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



Optional RAL – RA



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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

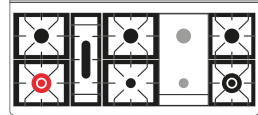


Available ovens

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

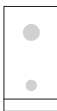
Consumption




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



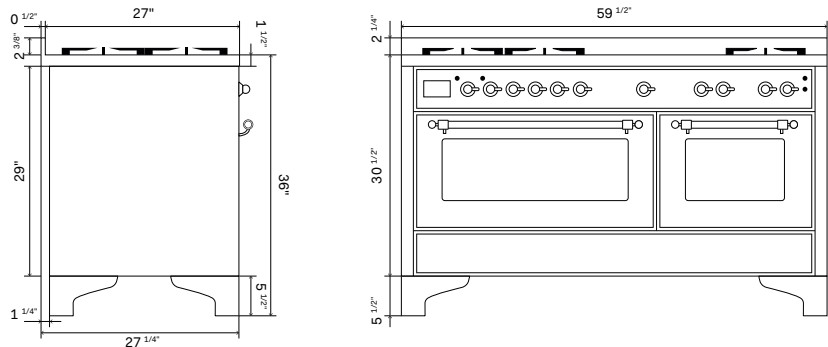
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAM150	Ladle holder panel	AM4-150
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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

Cooking modes
Operating temperature
Programmer
Electronic temperature control
Cooking probe
Lighting
Automatic oven light switch on
Soft-closing door
Door glass
Ventilation
Child lock
Cavity features
Cavity
Internal dimensions (inches)
Capacity (cu. ft.)
Steam discharge
Folding grill heating element
Rotisserie
Thermostat
Consumption
Maximum input
Top electrical heating element
Bottom electrical heating element
Electric grill
Circular heating element

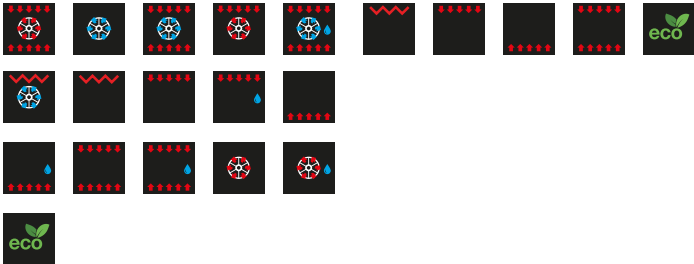
UOV 80 E3 TFT S

Large multi-function electric oven with TFT control
16
85-575°F
electronic touch TFT
Yes
Yes
Double internal light
Yes
Yes
Triple glass cold door
cooling tangential
Yes
with easy clean enamel
26⅜×14⅜×16⅝
3.5
controlled with dry or moist cooking option
Yes
diagonal
with electronic probe
3.7 kW
1300 W
1470 W
2340 W
2290 W

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
10⅞×14×17⅝½
1.52
Yes
–
Yes
with electronic probe
2.5 kW
870 W
870 W
1630 W
–

Cooking modes







ILVE

Range cookers → Panoramagic

# UPMI09-MK



## Colour range

Body



Matt black – MK

## Finishes



Satin

Available ovens

Electric oven

Primary oven:

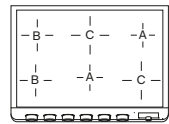
UOV 80 E3 TFT S

Maximum input:

3.7 kW

Configurations

Induction







Electric oven

UPMI09S3

Brushed

Consumption

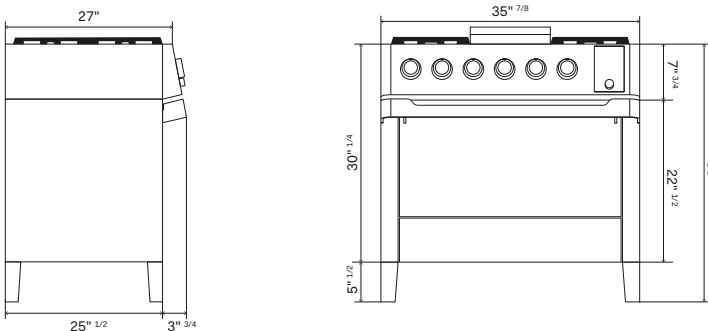
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW
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Complements & accessories

→ p. 136

Hood	UAPM90	Ladle holder panel	AM4-90
Brushed			

Technical drawing & dimensions



ILVE

Range cookers → Panoramagic

# UPM09



## Colour range

Body



Stainless steel – SS

## Finishes



Satin



Available ovens

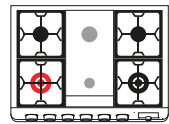
Electric oven

Primary oven:  
UOV 80 E3 TFT S

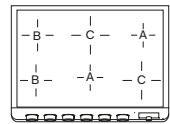
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven







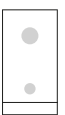


UPM09FDS3

Brushed

UPMI09S3

Brushed

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

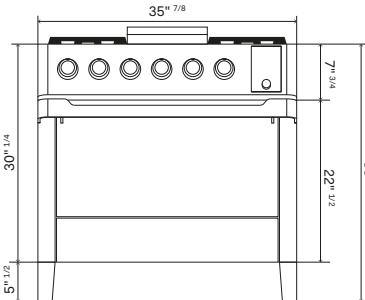
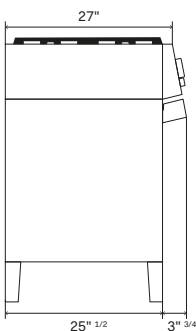
Brushed

UAPM90

Ladle holder panel

AM4-90

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

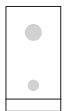
Consumption




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



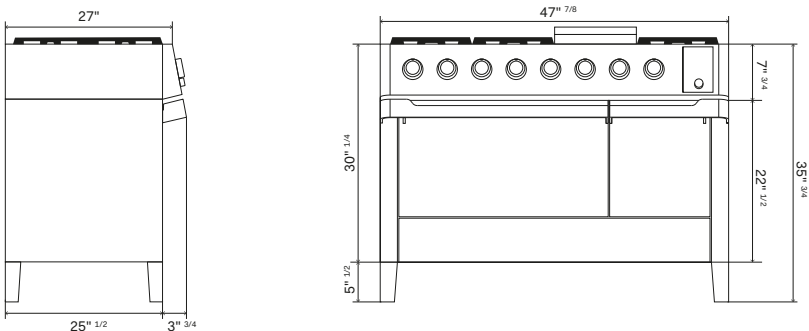
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAPM120	Ladle holder panel	AM4-120
Brushed			

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

## 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	-	-	-

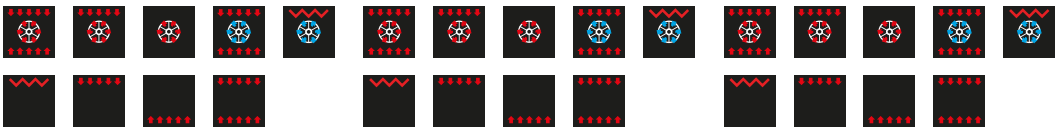
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	25½×14¾×16½	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

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 – BGAntique  
white – AW

White – WH



Blue – MB

Stainless  
steel – SSGraphite  
matt – MGGlossy  
black – BKBurgundy  
red – BUEmerald  
green – EG

Optional RAL – RA

Finishes

## Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 138

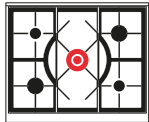
Available ovens

Electric oven

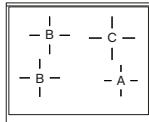
Primary oven:  
UOV 76 M  
  
Maximum input:  
3.7 kW

Configurations

5 burners



Induction



Electric oven


UP30NMP


Brass/Copper/Chrome/Burnished


UPI304NMP


Brass/Copper/Chrome/Burnished


Consumption


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


 Small burner  
7000 btu/h / 1400 btu/h

 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

Complements & accessories

→ p. 136

Hood

UAG30

Hood

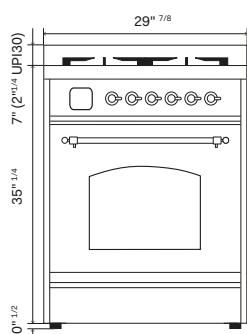
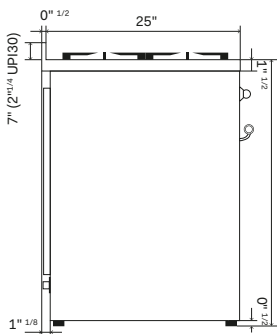
UANB30

Ladle holder panel

AM4-76

Brass/Copper/Chrome/Burnished

Technical drawing & dimensions



## UP36N

Colour range

## Body

Blue  
grey – BGAntique  
white – AW

White – WH



Blue – MB

Stainless  
steel – SSGraphite  
matt – MGGlossy  
black – BKBurgundy  
red – BUEmerald  
green – EG

Optional RAL – RA

Finishes

## Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

optional → p. 138



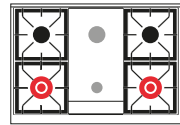
Available ovens

Electric oven

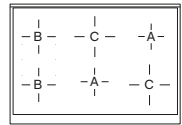
Primary oven:  
UOV 80 M  
  
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction






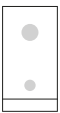




Electric oven

UP36FNMP  
Brass/Copper/Chrome/Burnished

UPI366NMP  
Brass/Copper/Chrome/Burnished

Consumption

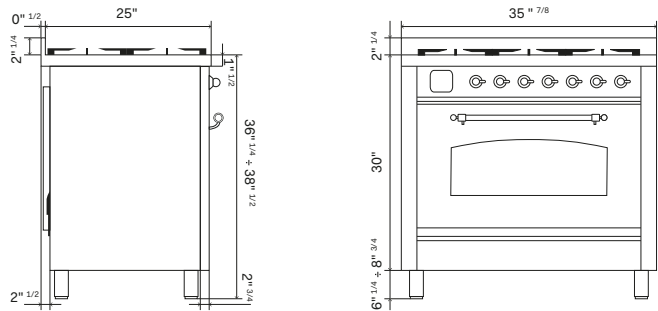
-  Bridge induction zone  
Ø 7" 1/4 + Ø 7" 1/4  
1.85 / 2.5 kW + 1.85 kW
-  Induction zone  
Ø 5" 3/4  
1.4 / 1.8 kW
-  Induction zone  
Ø 7" 1/4  
1.85 / 2.5 kW
-  Induction zone  
Ø 8" 11/16  
2.3 / 3.2 kW
-  Double ring Dual burner  
25000 btu/h / 900 btu/h
-  Griddle  
10500 btu/h / 2000 btu/h + 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	Hood	UANB36	Ladle holder panel	AM4-90
		Brass/Copper/Chrome/Burnished			

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

## Finishes

### Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

## Optional solid door version

optional

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

Consumption

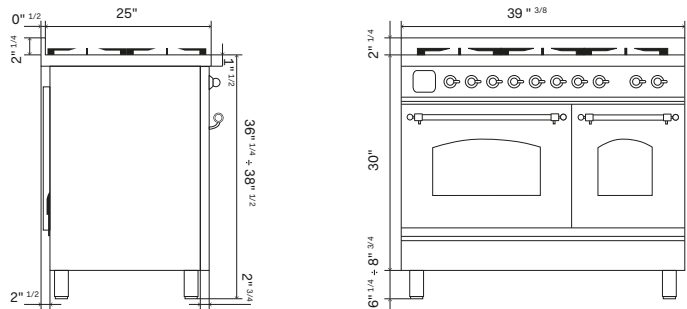
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 25000 btu/h / 900 btu/h	 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h
 Big burner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

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

Finishes  
Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version  
optional

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


Consumption


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

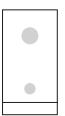
 Induction zone  
Ø 5" 3/4  
1.4 / 1.8 kW


 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

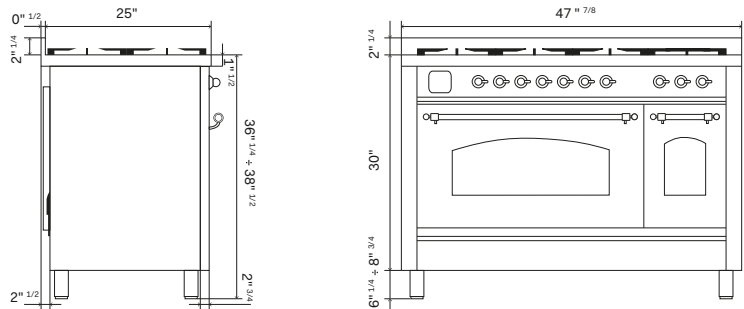
 Small burner  
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood	UAG48	Hood	UANB48	Ladle holder panel	AM4-120
		Brass/Copper/Chrome/Burnished			

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 – EG

Optional RAL – RA

Finishes

## Knobs, handles, frames (optional)



Brass – G



Copper – P



Chrome – C



Burnished – B

Optional solid door version

optional

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

Noblesse frames

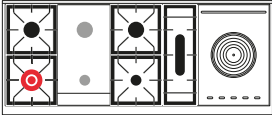
optional → p. 138

Available ovens

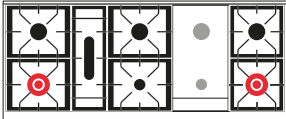
Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 60 M
Maximum input:	Maximum input:
3.7 kW	3.5 kW

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

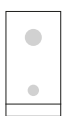
Consumption




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



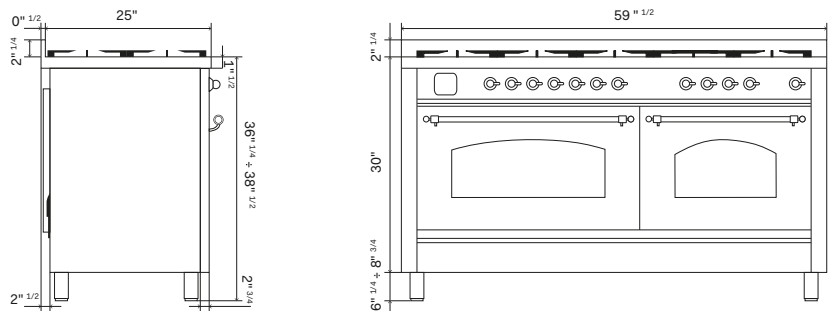
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAG60	Hood	UANB60	Ladle holder panel	AM4-150
		Brass/Copper/Chrome/Burnished			

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

## 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.

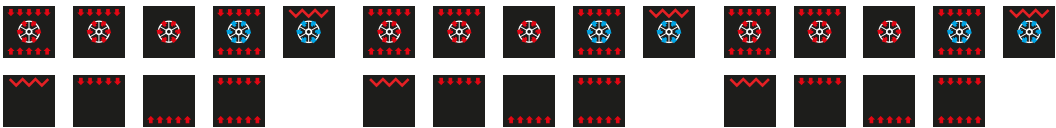
Created exclusively for Professional Plus range cookers, knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



# Ovens available for Professional Plus range cookers

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)	25½×14¾×16½	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
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
-



# UP30W



## Colour range

### Body



Blue  
grey – BG



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Satin

RAL

Optional RAL – RA

## Finishes

### Knobs, handles

## Optional solid door version

optional

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

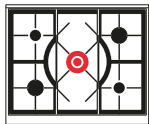
Available ovens

Electric oven

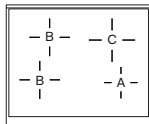
Primary oven:  
UOV 76 M  
  
Maximum input:  
3.7 kW

Configurations

5 burners



Induction





Electric oven


UP30WMP  
Brushed


UPI304WMP  
Brushed


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

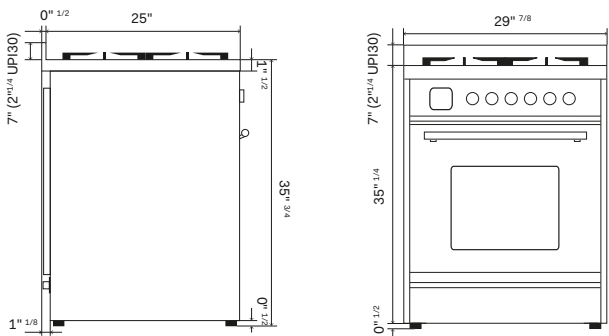
Hood

UAGQ30

Ladle holder panel

AM4-76

Technical drawing & dimensions





# UP36W



## Colour range

### Body



Blue  
grey – BG



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK

RAL

Optional RAL – RA

## Finishes

### Knobs, handles



Satin

## Optional solid door version

optional

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

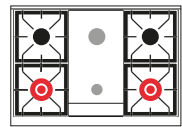
Available ovens

Electric oven

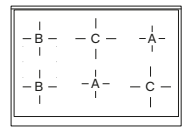
Primary oven:  
UOV 80 M  
  
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven









UP36FWMP

Brushed

UPI366WMP

Brushed

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

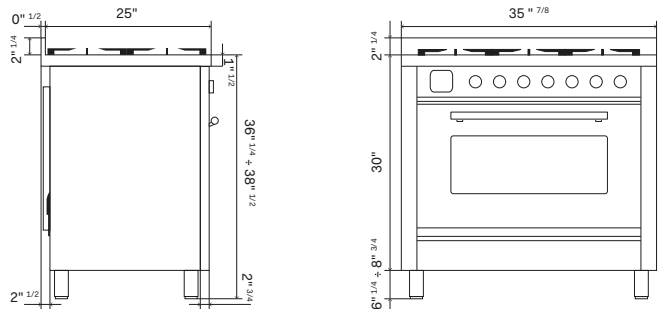
Hood

UAGQ36

Ladle holder panel

AM4-90

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

## Finishes

### Knobs, handles



Satin

## Optional solid door version

optional

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

Available ovens






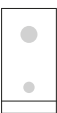


Electric oven	
Primary oven:	Secondary oven:
UOV 60 M	UOV 40 E
Maximum input:	Maximum input:
3.5 kW	2.8 kW

Configurations

6 burners with fry top*	Induction
	

Electric oven	UPD40FWMP	UPDI406WMP
	Brushed	Brushed

Consumption

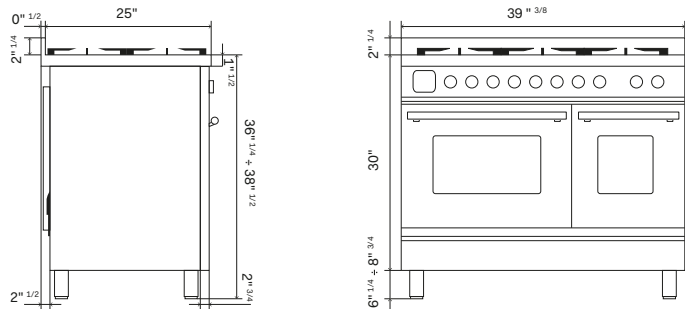
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Double ring Dual burner 25000 btu/h / 900 btu/h	 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h / 1400 btu/h
 Big burner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



## UP48W

Colour range

## Body

Blue  
grey – BG

White – WH

Stainless  
steel – SSGraphite  
matt – MGGlossy  
black – BK

Optional RAL – RA

Finishes

## Knobs, handles



Satin

Optional solid door version

optional

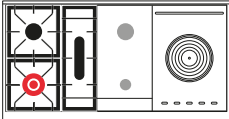
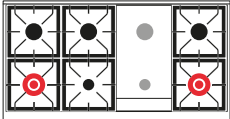
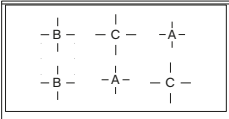
Order code: change letter “W” with “Q”









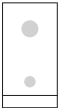



Available ovens

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	UPI486WMP
	Brushed	Brushed

Consumption

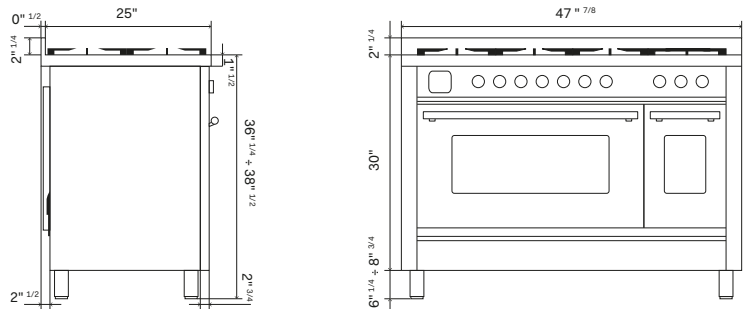
 Bridge induction zone Ø 7" 1/4 + Ø 7" 1/4 1.85 / 2.5 kW + 1.85 kW	 Induction zone Ø 5" 3/4 1.4 / 1.8 kW	 Induction zone Ø 7" 1/4 1.85 / 2.5 kW	 Induction zone Ø 8" 11/16 2.3 / 3.2 kW	 Coupe de Feu 5500 btu/h	 Double ring Dual burner 25000 btu/h / 900 btu/h
 Griddle 10500 btu/h / 2000 btu/h + 7000 btu/h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

## Finishes

### Knobs, handles



Satin

## Optional solid door version

optional

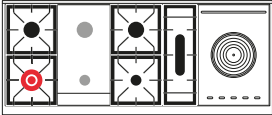
Order code: change letter "W" with "Q"

Available ovens

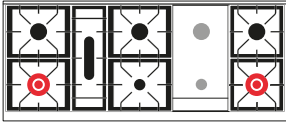
Electric oven	
Primary oven:	Secondary oven:
UOV 80 M	UOV 60 M
Maximum input:	Maximum input:
3.7 kW	3.5 kW

Configurations

7 burners with fry top\* and coup de feu




9 burners with fry top\*




Electric oven

UP60FSWMP	UP60FWMP
Brushed	Brushed

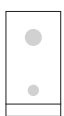
Consumption




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



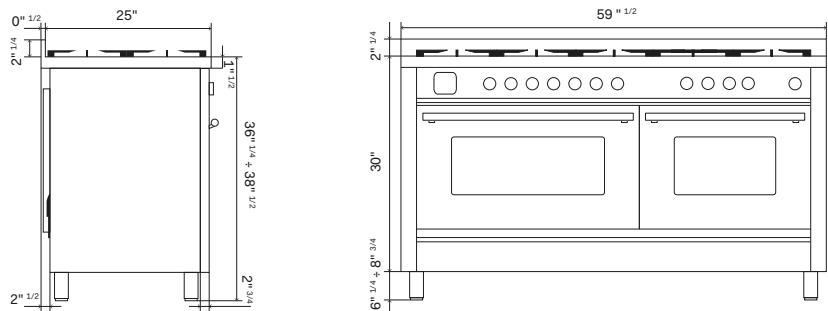
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood	UAGQ60	Ladle holder panel	AM4-150
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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.

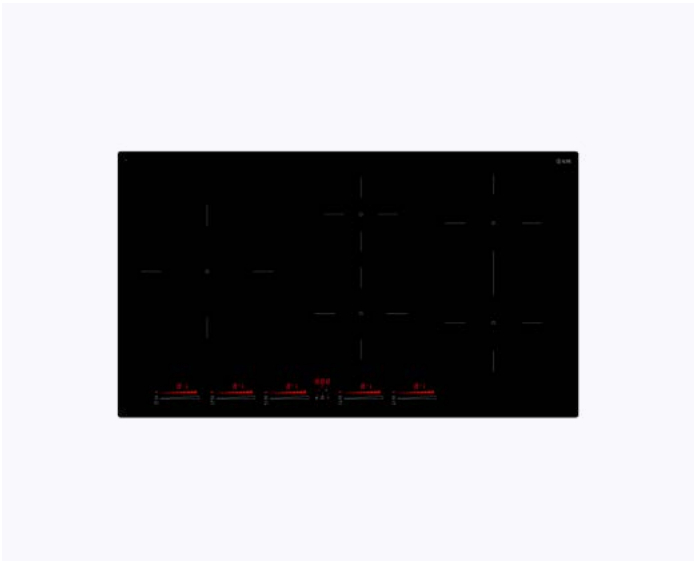
Colour range  
Hob



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

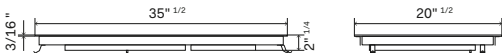
Hob colour range



Glossy  
black – BK

Dimensions

Built-in hole size: 34" ¾ x 19" ¾



Optional  
→ p. 136

Order code: UHCI36TCRP  
.....  
Standard



# 124 — 125

## Hoods

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus

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

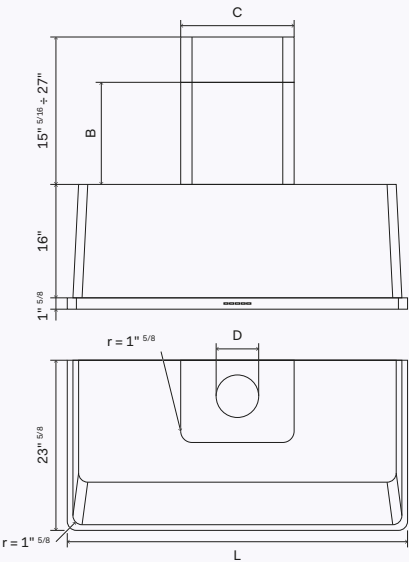
→ UAGQ48/SS  
Professional Plus 48"  
wall-mounted hood  
Stainless steel





# 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

Finishes  
Frames



Stainless steel



UAM76

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

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )  
AM4-76

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )  
EA088301100...\*



UAM90

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

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )  
AM4-90

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )  
EA088300500...\*



UAM100

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

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )  
AM4-100

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )  
EA088300500...\*



UAM120

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

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )  
AM4-120

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )  
EA088300500...\*



UAM150

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

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )  
AM4-150

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )  
EA088300500...\*

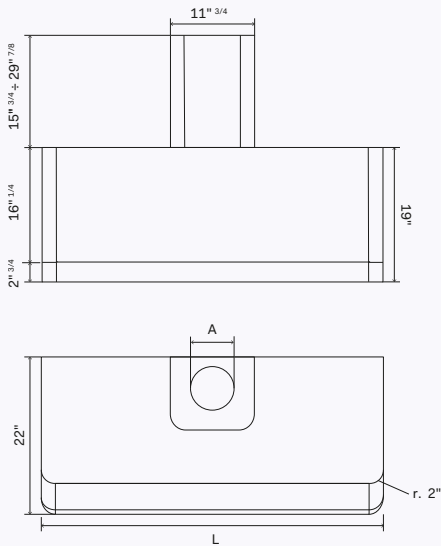
\* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":  
0001 for Antique White - 0002 for White - 0008 for Stainless Steel - 0010 for Charcoal / Matte - 0014 or Glossy Black - 0052 for Burgundy Red - 0054 for Blue - 0056 for Green - 7031 for Blue Grey

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" <sup>7</sup>/<sub>8</sub> - 7" <sup>7</sup>/<sub>8</sub> 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

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

Flue extension (h. 31½")  
EA0883008000015\*



UAPM90

Sizes:  
L = 35" 7⁄8 / A = 5" 7⁄8

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

Flue extension (h. 31½")  
EA0883008000008\*



UAPM120

Sizes:  
L = 47" 7⁄8 / A = 7" 7⁄8

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

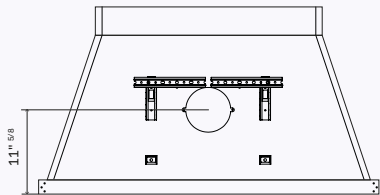
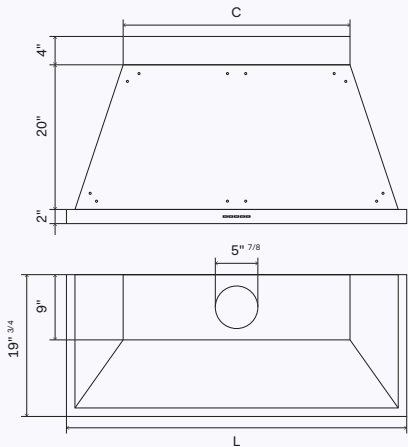
Flue extension (h. 31½")  
EA0883008000008\*

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

Finishes  
Frames



Brass – G



Copper – P



Chrome – C



Burnished – B



UANB30

L = 29" <sup>7</sup>/<sub>8</sub> / C = 14" <sup>1</sup>/<sub>8</sub>

Brass / Chrome / Burnished / Copper

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-76



UANB36

L = 35" <sup>7</sup>/<sub>8</sub> / C = 19" <sup>5</sup>/<sub>8</sub>

Brass / Chrome / Burnished / Copper

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-90



UANB40

L = 39" <sup>3</sup>/<sub>8</sub> / C = 23" <sup>5</sup>/<sub>8</sub>

Brass / Chrome / Burnished / Copper

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-100



UANB48

L = 47" <sup>7</sup>/<sub>8</sub> / C = 31" <sup>1</sup>/<sub>2</sub>

Brass / Chrome / Burnished / Copper

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-120



UANB60

L = 59" <sup>1</sup>/<sub>2</sub> / C = 43" <sup>3</sup>/<sub>4</sub>

Brass / Chrome / Burnished / Copper

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

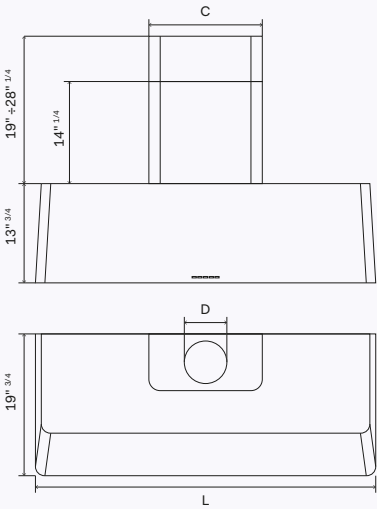
AM4-150

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



UAG30

L = 29" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

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

AM4-76

Flue extension (h. 31" ½)

EA088301000...\*



UAG36

L = 35" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

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

AM4-90

Flue extension (h. 31" ½)

EA088301000...\*



UAG40

L = 39" 7⁄8 / C = 9" ¾ / D = 5" 7⁄8

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

AM4-100

Flue extension (h. 31" ½)

EA088301000...\*



UAG48

L = 47" 7⁄8 / C = 15" ¾ / D = 7" 7⁄8

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

AM4-120

Flue extension (h. 31" ½)

EA088300600...\*



UAG60

L = 59" ½ / C = 15" ¾ / D = 7" 7⁄8

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

AM4-150

Flue extension (h. 31" ½)

EA088300600...\*

\* 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

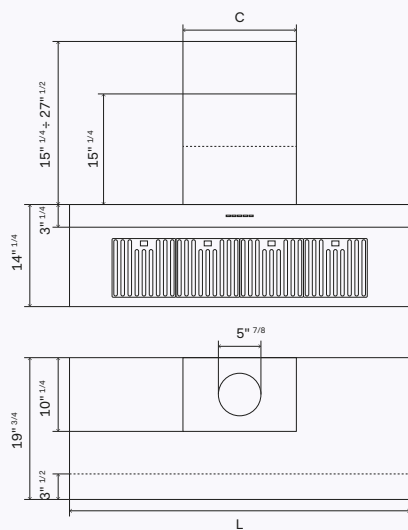
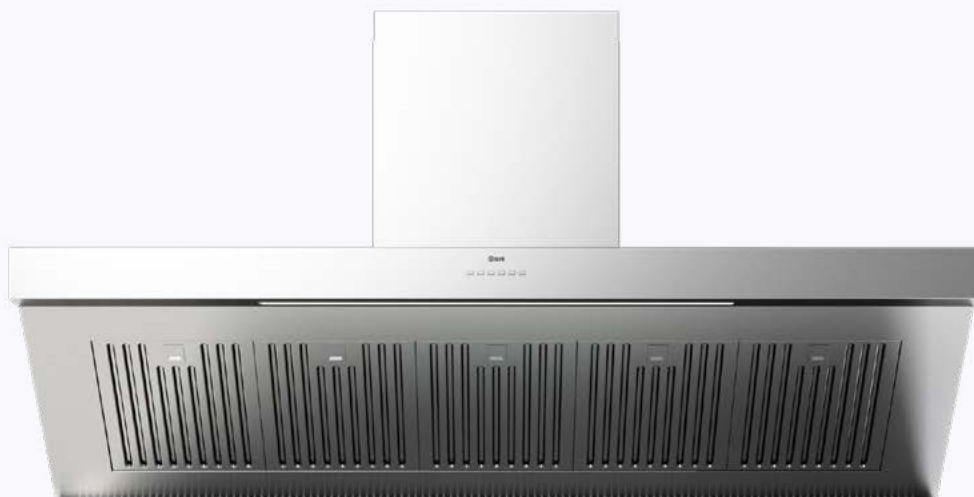
General features

- 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" <sup>7</sup>/<sub>8</sub> / C = 13"

Stainless steel

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-76

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub> )

EA0883004000008



UAGQ36

L = 35" <sup>7</sup>/<sub>8</sub> / C = 13"

Stainless steel

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-90

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub> )

EA0883004000008



UAGQ40

L = 39" <sup>7</sup>/<sub>8</sub> / C = 13"

Stainless steel

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-100

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub> )

EA0883004000008



UAGQ48

L = 47" <sup>7</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-120

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub> )

EA0883009000008



UAGQ60

L = 59" <sup>1</sup>/<sub>2</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-150

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub> )

EA0883009000008

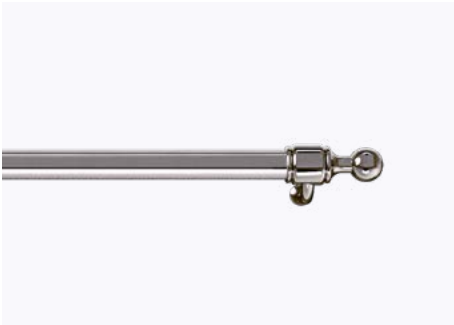
General features

- 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" <sup>7</sup>/<sub>8</sub>
  - Four-speed controls (3 + intensive)
  - Automatic delayed shutdown

# Accessories

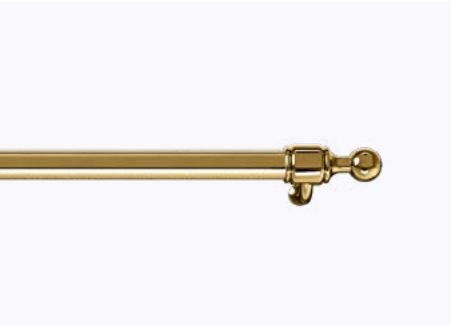
136 — 137

### Chrome front handrail



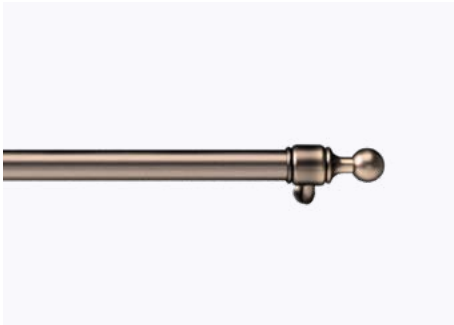
Code	
HRN30C	UP30N
HRN36C	UP36N
HRND40C	UPD40N
HRN48C	UP48N
HRN60C	UP60N
For Nostalgie range cookers	

### Brass front handrail



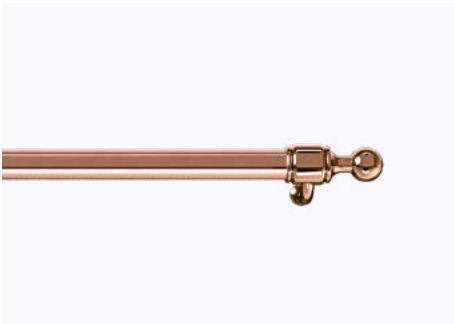
Code	
HRN30G	UP30N
HRN36G	UP36N
HRND40G	UPD40N
HRN48G	UP48N
HRN60G	UP60N
For Nostalgie range cookers	

### Burnished front handrail



Code	
HRN30B	UP30N
HRN36B	UP36N
HRND40B	UPD40N
HRN48B	UP48N
HRN60B	UP60N
For Nostalgie range cookers	

### Copper front handrail



Code	
HRN30P	UP30N
HRN36P	UP36N
HRND40P	UPD40N
HRN48P	UP48N
HRN60P	UP60N
For Nostalgie range cookers	

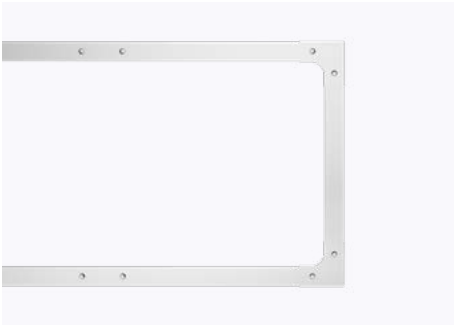
### Stainless steel front handrail



Code	
HRP30S	UP30W
HRP36S	UP36W
HRPD40S	UPD40W
HRP48S	UP48W
HRP60S	UP60W
For Professional Plus range cookers	

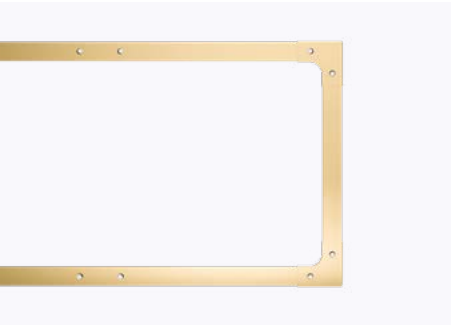


### Chrome frame



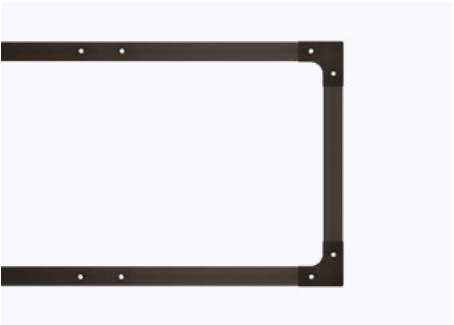
Code	
KCN76C	UP30N
KCN90C	UP36N
KCND100C	UPD40N
KCN120C	UP48N
KCN150C	UP60N
For Nostalgie range cookers	

### Brass frame



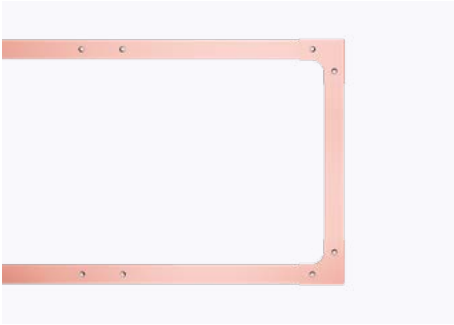
Code	
KCN76G	UP30N
KCN90G	UP36N
KCND100G	UPD40N
KCN120G	UP48N
KCN150G	UP60N
For Nostalgie range cookers	

### Burnished frame



Code	
KCN76B	UP30N
KCN90B	UP36N
KCND100B	UPD40N
KCN120B	UP48N
KCN150B	UP60N
For Nostalgie range cookers	

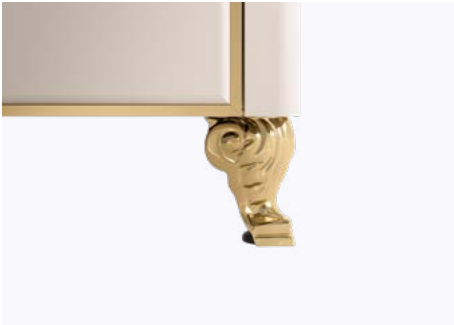
### Copper frame



Code	
KCN76P	UP30N
KCN90P	UP36N
KCND100P	UPD40N
KCN120P	UP48N
KCN150P	UP60N
For Nostalgie range cookers	

Solid Brass foot

h. 5" 7⁄8



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

Majestic foot

h. 5" 7⁄8



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

Foot cover plinth

h. 5" 7⁄8



Code	
AMZ90	UM09N
AMZ100	UMD10N
AMZ120	UM12N
AMZ150	UM15N
For Majestic range cookers except UM30	

Foot cover plinth

h. 5" 1⁄2



Code	
APZ90/140	UP36N, UP36W
APZ100/140	UPD40N, UPD40W
APZ120/140	UP48N, UP48W
APZ150/140	UP60N, UP60W
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	

Grill grates  
for oven tray



Code	
EA2633008000008	For mini ovens
EA2633009000008	For midi ovens
EA2633007000008	For standard ovens
EA2633006000008	For maxi and maxi 30" ovens

Pair of telescopic  
oven guides



Code	
KGSET001	
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	
A/418/00	For standard ovens
A/418/02	For maxi and maxi 30" ovens
A/418/04	For mini and midi ovens

Flat oven tray  
for confectionery



Code	
EA4053004030006	For maxi and maxi 30" ovens
ES4053008030006	For standard ovens

### Cast iron heat diffuser



Code

A/095/36/10

### Cast iron pan support reducer



Code

EA6051003000000

### Cast iron Wok reducer



Code

EA6051001070010

Except Panoramagic range cookers

### Cast iron griddle



Code	
A/006/02	Enamelled grooved griddle 11x13 inch
A/006/04	Enamelled grooved griddle 11x11,2 inch
A/006/06	Enamelled smooth griddle 11x11,2 inch
A/006/08	Enamelled smooth griddle 11x13 inch

### Chopping board for griddle



Code

A/484/01

Bowls  
for steaming



Code  
G/002/02

Cooking cover  
for griddle



Code  
G/040/01

Stainless steel bowls  
for bain-marie



Code  
G/002/01

Professional  
cleaning kit



Code  
CLEANKIT01



# Comparison tables

144 — 145

Range cookers  
comparison table

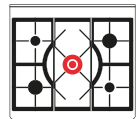
Majestic

UM30N — Electric

Primary oven: UOV 76 E3 TFT S



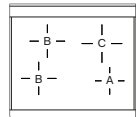
5 burners



UM30DNE3

Brass/Copper/Chrome/Burnished

Induction



UMI30NE3

Brass/Copper/Chrome/Burnished

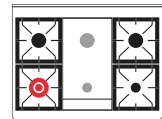
Majestic

UM09N — Electric

Primary oven: UOV 80 E3 TFT S



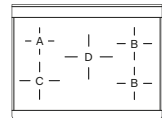
6 burners with fry top\*



UM09FDNS3

Brass/Copper/Chrome/Burnished

Induction



UMI09NS3

Brass/Copper/Chrome/Burnished

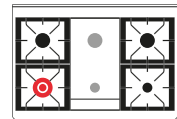
Majestic

UMD10N — Electric

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



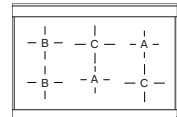
6 burners with fry top\*



UMD10FDNS3

Brass/Copper/Chrome/Burnished

Induction



UMDI10NS3

Brass/Copper/Chrome/Burnished

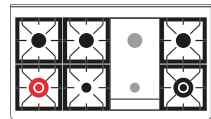
Majestic

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

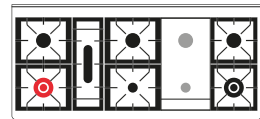
Majestic

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

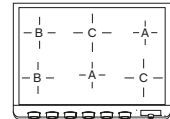
Panoramagic

UPM09 — Electric

Primary oven: UOV 80 E3 TFT S



Induction



UPMI09S3

Brushed

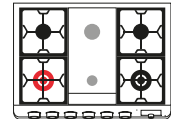
Panoramagic

UPM09 — Electric

Primary oven: UOV 80 E3 TFT S



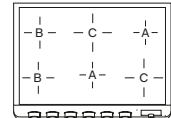
6 burners with fry top\*



UPM09FDS3

Brushed

Induction



UPMI09S3

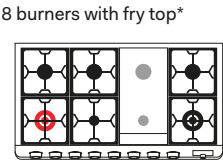
Brushed

Range cookers  
comparison table

Panoramagic

UPM12 — Electric

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



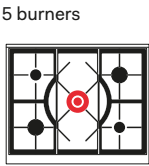
UPM12FDS3

Brushed

Nostalgie

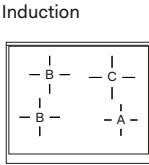
UP30N — Electric

Primary oven: UOV 76 M



UP30NMP

Brass/Copper/Chrome/Burnished



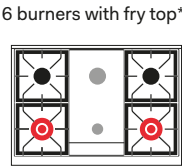
UPI304NMP

Brass/Copper/Chrome/Burnished

Nostalgie

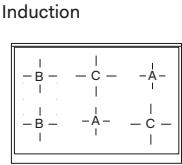
UP36N — Electric

Primary oven: UOV 80 M



UP36FNMP

Brass/Copper/Chrome/Burnished



UPI366NMP

Brass/Copper/Chrome/Burnished

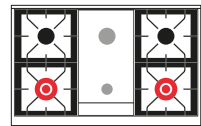
Nostalgie

UPD40N — Electric

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

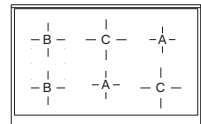


6 burners with fry top\*



UPD40FNMP  
Brass/Copper/Chrome/Burnished

Induction



UPDI406NMP  
Brass/Copper/Chrome/Burnished

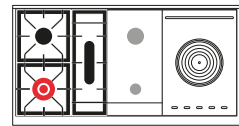
Nostalgie

UP48N — Electric

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

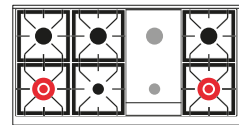


5 burners with fry top\* and coup de feu



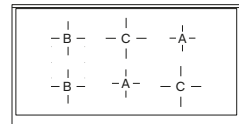
UP48FSNMP  
Brass/Copper/Chrome/Burnished

8 burners with fry top\*



UP48FNMP  
Brass/Copper/Chrome/Burnished

Induction



UPI486NMP  
Brass/Copper/Chrome/Burnished

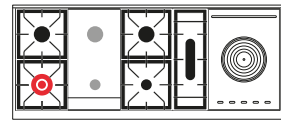
Nostalgie

UP60N — Electric

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

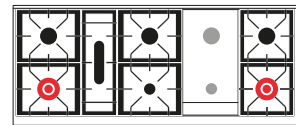


7 burners with fry top\* and coup de feu



UP60FSNMP  
Brass/Copper/Chrome/Burnished

9 burners with fry top\*



UP60FNMP  
Brass/Copper/Chrome/Burnished

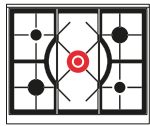
Professional Plus

UP30W — Electric

Primary oven: UOV 76 M

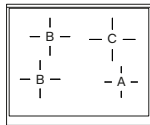


5 burners



UP30WMP  
Brushed

Induction



UPI304WMP  
Brushed

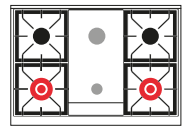


Range cookers  
comparison table

Professional Plus  
UP36W — Electric  
Primary oven: UOV 80 M



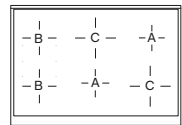
6 burners with fry top\*



UP36FWMP

Brushed

Induction



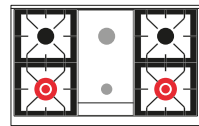
UPI366WMP

Brushed

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



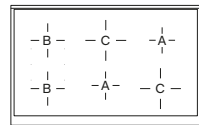
6 burners with fry top\*



UPD40FWMP

Brushed

Induction



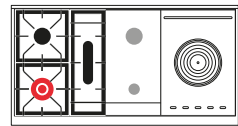
UPDI406WMP

Brushed

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



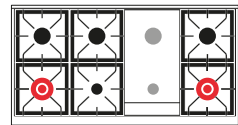
5 burners with fry top\* and coup de feu



UP48FSWMP

Brushed

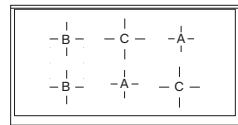
8 burners with fry top\*



UP48FWMP

Brushed

Induction



UPI486WMP

Brushed

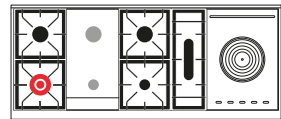
Professional Plus

UP60W — Electric

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



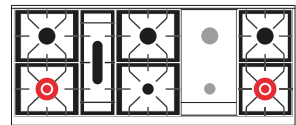
7 burners with fry top\* and coup de feu



UP60FSWMP

Brushed

9 burners with fry top\*



UP60FWMP

Brushed

# 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 Boster
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)

Standard

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 5⁄8 × 17 5⁄8	36 × 23 5⁄8 × 17 5⁄8	40 × 23 5⁄8 × 17 5⁄8
Flue outlet hole dimension (inch)	5 7⁄8 - 7 7⁄8 on mod UAM120 - UAM150	5 7⁄8 - 7 7⁄8 on mod UAM120 - UAM150	5 7⁄8 - 7 7⁄8 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
Standard			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

Wall-mounted hood, 48 inches



Wall-mounted hood, 60 inches



Wall-mounted hood, 36 inches



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 ⅞ × 17 ⅞	60 × 23 ⅞ × 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



# 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 ¼ ×13 ¾	36 × 19 ¼ ×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
Standard			
Finish Brass/Chrome			
Finish Copper/Burnished			
Finish Brushed			
Finish Black matt			

## UAG40

UAG48

UAG60

UANB30

Wall-mounted hood, 30 inches



extraction	extraction	extraction	extraction
painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (only inox version)	painted steel, AISI 304 stainless steel (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
40 x 19 3/4 x13 3/4	48 x 19 3/4 x13 3/4	60 x 19 3/4 x13 3/4	30 x 19 3/4 x 26
5 7/8 - 7 7/8 on mod UAG48 - UAG60	5 7/8 - 7 7/8 on mod UAG48 - UAG60	5 7/8 - 7 7/8 on mod UAG48 - UAG60	5 7/8
600 cfm / 850 cfm on mod UAG48 - UAG60	600 cfm / 850 cfm on mod UAG48 - UAG60	600 cfm / 850 cfm on mod UAG48 - UAG60	600 cfm
450 W	450 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

# 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
Standard			
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

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

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

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

# 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
Standard		
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



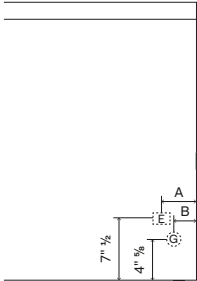
# Wiring and mounting diagrams

162 — 163

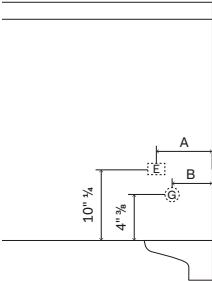
# Majestic

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

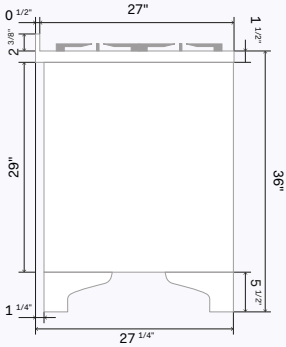
Rear view  
- UM30



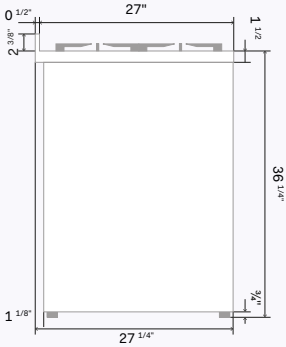
Rear view



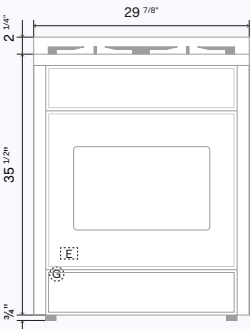
Side view



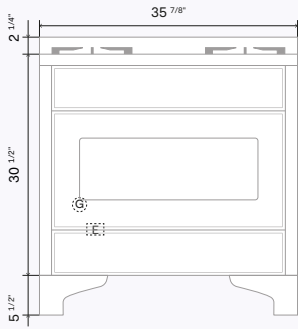
Side view UM30



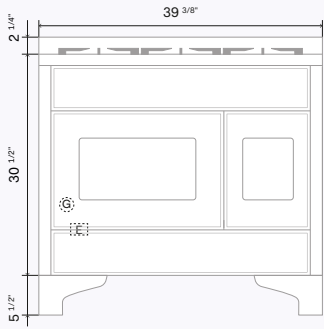
UM30



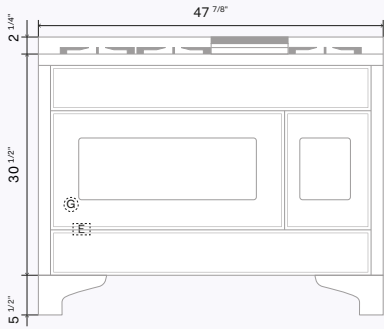
UM09



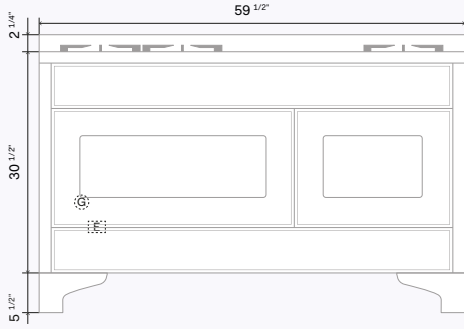
UMD10



UM12



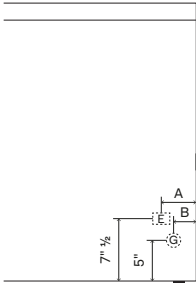
UM15



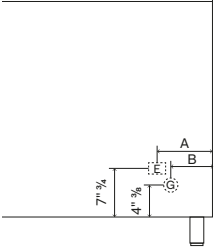
# Nostalgie, Professional Plus

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

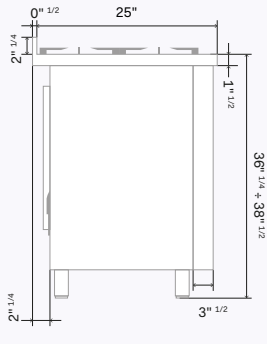
Rear view  
-UP30



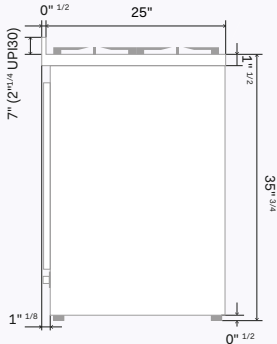
Rear view



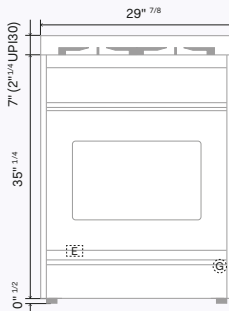
Side view



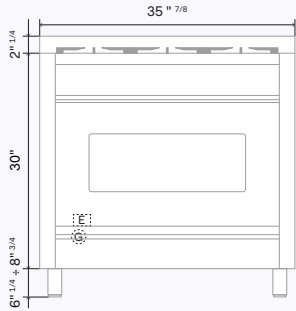
Side view UP30



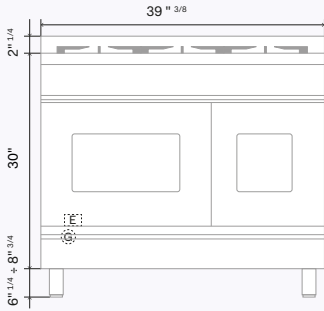
UP30N / UP30W



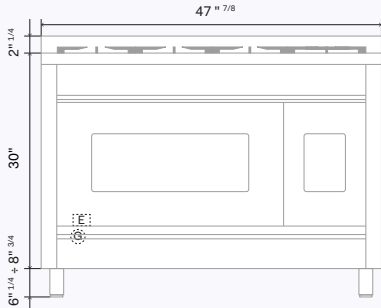
UP36N / UP36W



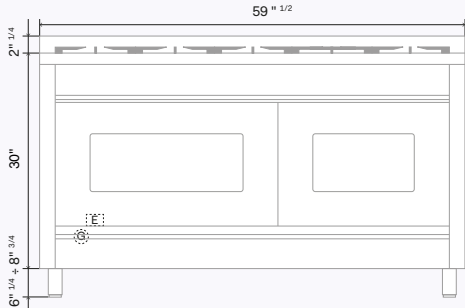
UPD40N / UPD40W



UP48N / UP48W



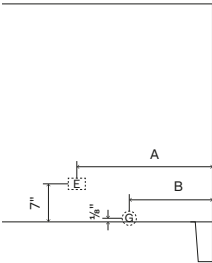
UP60N / UP60W



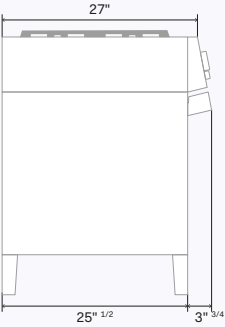
# Panoramagic

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

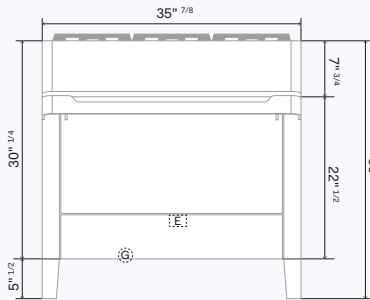
Rear view



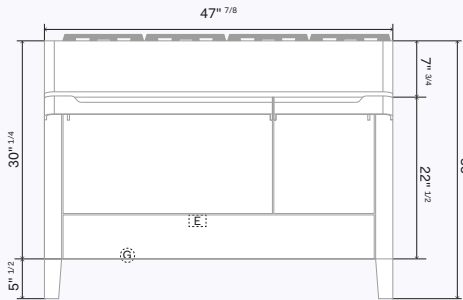
Side view



UPM09



UPM12

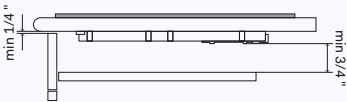


# Induction hob

Models

UHCI36TCRP

Over-top built-in installation





## Note

Blank lined area for writing.

Blank lined area for writing.

Blank lined area for writing.

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