

Professional Plus

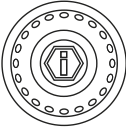
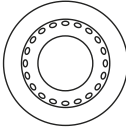
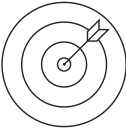
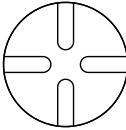
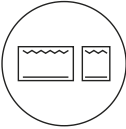

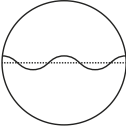
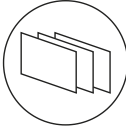

Range cookers

P06W

60 cm Professional Plus style range cooker with electric or gas oven and top with gas or induction hobs








Plus

 <p>Optional Dual gas burners with power up to 5 kW</p>	 <p>Total Black brass flame spreader with non-stick nanotechnological treatment</p>
 <p>Highly specialised hobs</p>	 <p>Hob with cast iron pan supports</p>
 <p>One control for both ovens</p>	 <p>Steam discharge</p>
 <p>Precise electronic temperature control</p>	 <p>Cold door with triple glass</p>
 <p>Door and drawer with soft-closing system</p>	

Colours

Body

-  White
-  Stainless steel
-  Graphite matt
-  Glossy black
-  RAL

Ral Classic

Optional

Finish

-  Satin

Ovens

OV 60 E3
60 cm electronic oven

Energy class A+

Operating temperature 30-300°C

Number of functions 15

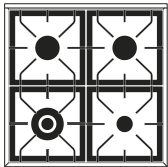
OV 60 H3
60 cm gas
electronic+electric fan
oven

Energy class A

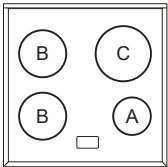
Operating temperature 30-300°C

Number of functions 8

Hobs



4 burners



Induction

Functions

OV 60 E3 60 cm electronic oven



Pizza function



Defrosting



Intensive cooking



Moist intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Moist cooking from above



Cooking from below



Moist cooking from below



Static normal cooking



Moist static normal cooking



Multiple fan cooking

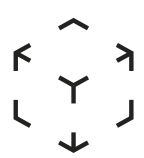
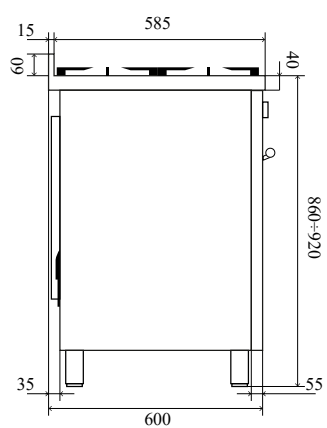
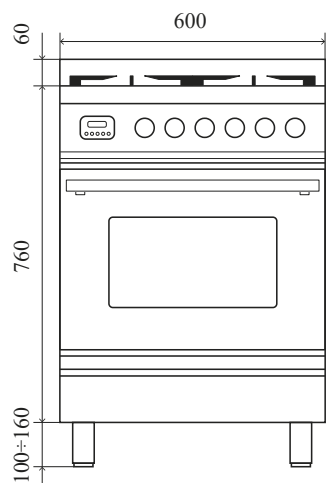


Multiple moist fan cooking



ECO cooking

Measurements



Configure and see the range cooker in your kitchen, thanks to augmented reality.

Open this page on your mobile phone or tablet. Use Chrome on your Android device or download XRViewer on your iPhone or iPad.

