

Household Appliances

Live,  
Cook,  
Love.

→ Range cookers

Majestic

070 UM30N  
072 UM09N  
074 UMD10N  
076 UM12N  
078 UM15N

Panoramagic

084 UPM09-MK  
086 UPM09  
088 UPM12

Nostalgie

096 UP30N  
098 UP36N  
100 UPD40N  
102 UP48N  
104 UP60N

Professional Plus

112 UP30W  
114 UP36W  
116 UPD40W  
118 UP48W  
120 UP60W

→ Induction hobs

Professional Plus

123 UHCI36TCRP

→ Hoods

Majestic

126 UAM

Nostalgie

130 UANB  
132 UAG

Panoramagic

128 UAPM

Professional Plus

134 UAGQ

# Household Appliances Catalog 2023

Collections:

Majestic

Panoramagic

Nostalgie

Professional Plus

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Live,  
Cook,  
Love.

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Majestic  
The statement  
range cooker  
which makes  
your kitchen  
unique.

016

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

022

080 → [Range cookers](#)  
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Nostalgie  
The taste  
of tradition,  
with a modern  
twist.

028

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Professional Plus  
The irresistible  
appeal of  
technology and  
performance.

036

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# ILVE: the company

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





# Live,



Good Design Award  
2017  
Panoramagic PM12



Good Design Award  
Australia 2021  
Ultracombi oven



Archiproducts  
Design Awards 2021  
Panoramagic PM12



Archiproducts  
Design Awards 2022  
Star Column CSTARBK

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

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

# Cook,

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



# Love.

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



# Reliability: a value that lasts over time.



ISO 9001:2015  
9130.ILVE



ISO 9001:2015  
IT - 79360



N. 5014624

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



 2



# Styles

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





# Majestic

The statement range cooker which makes your kitchen unique.

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

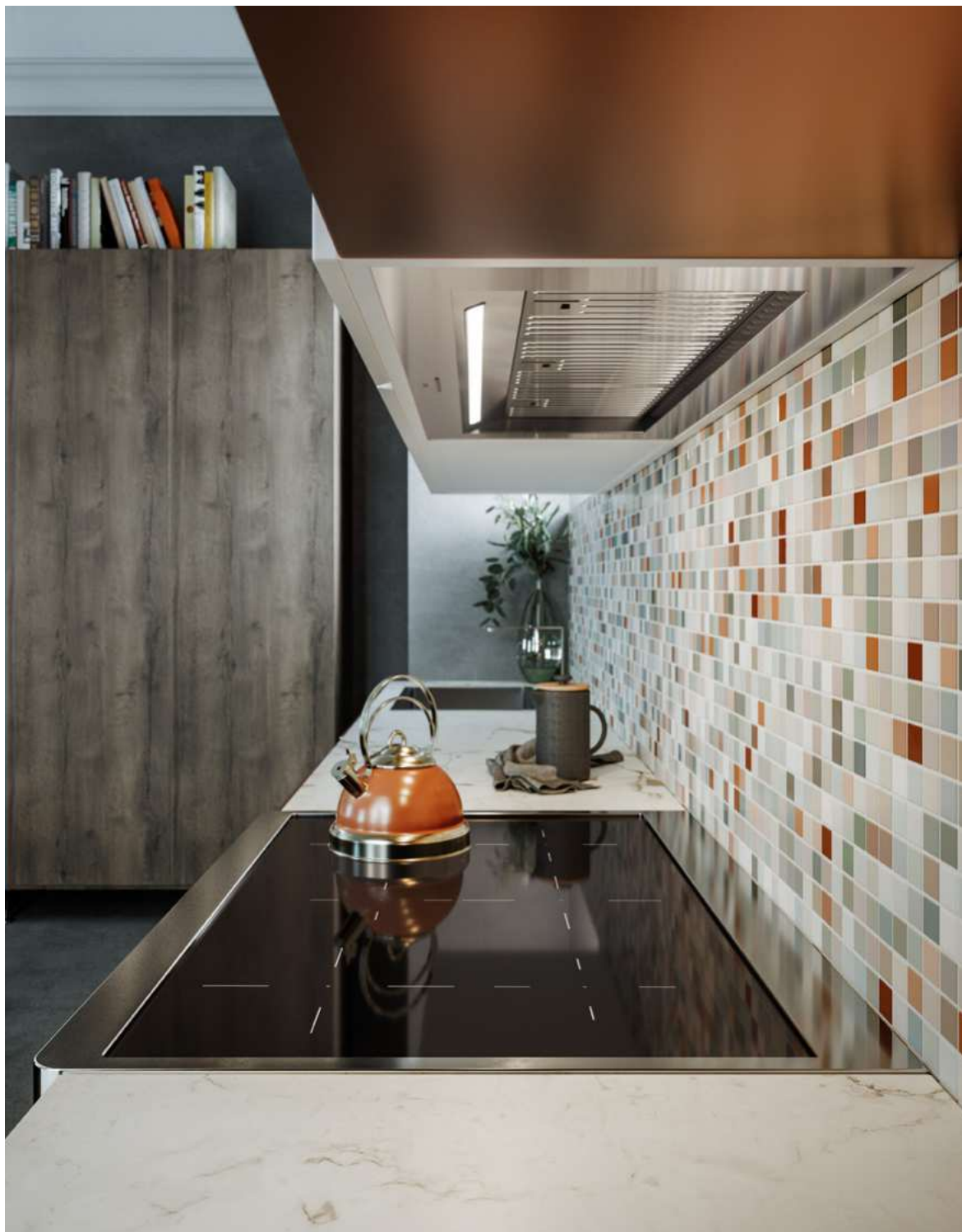
← UMDI10NS3/BGP  
Majestic 40" range cooker  
with flush-mounted induction hob and 6 induction zones  
Blue Grey (RAL 7031) with copper finishes



320

SILVE  
Majestic

ESSENTIAL HOME  
LASKASAS





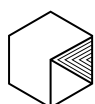
↑ UM12FDNS3/WHB  
Majestic 48" range cooker  
with 7-burner hob and double oven  
White with burnished finishes

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



# Panoramagic

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



**archiproducts**

DESIGN AWARDS

—  
WINNER 2021

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

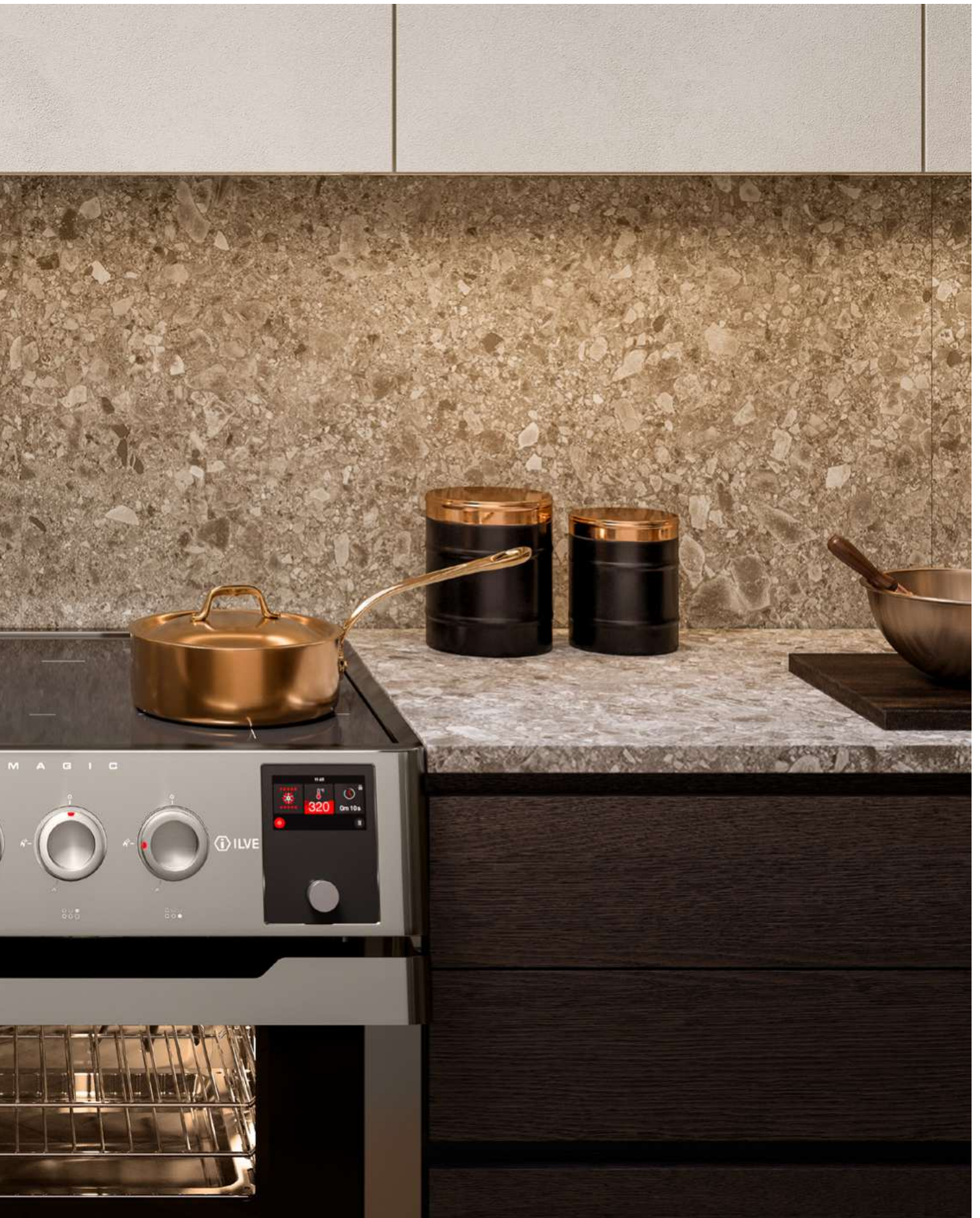








↑ UPMI09S3/SS  
Panoramagic 36" range cooker  
with 6-zone induction hob  
Stainless steel with satin finishes





# 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  
Nostalgie 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.

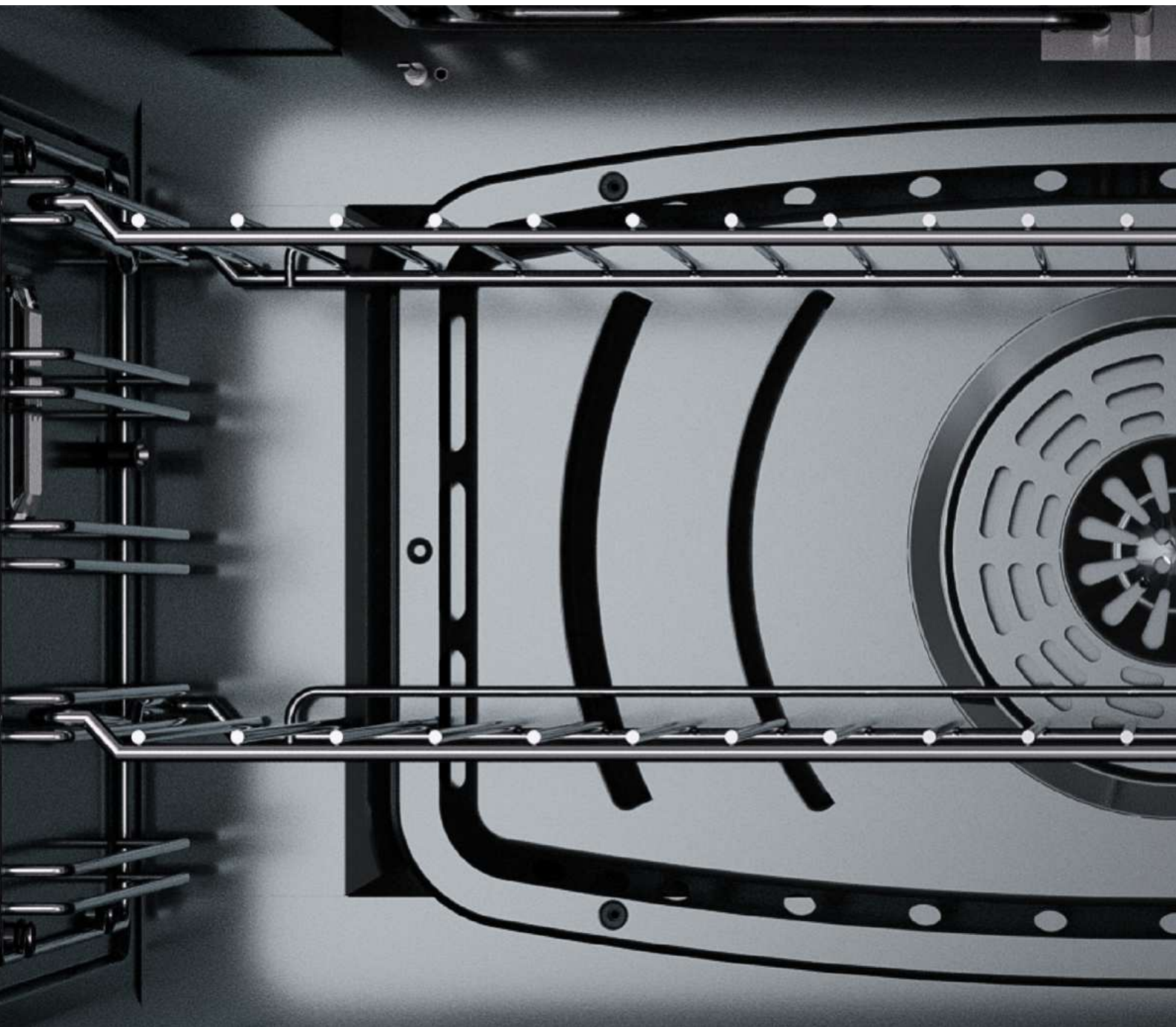
Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes.

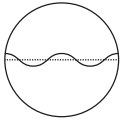
The 24 inch oven has an internal volume of 2.3 cubic feet, and the 30 inch oven has a capacity of as many as 4 cubic feet!



## Quick start

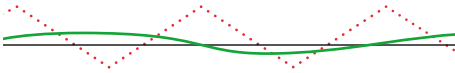
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (85°F - 105°F).



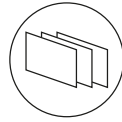


### Precise electronic temperature control

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.



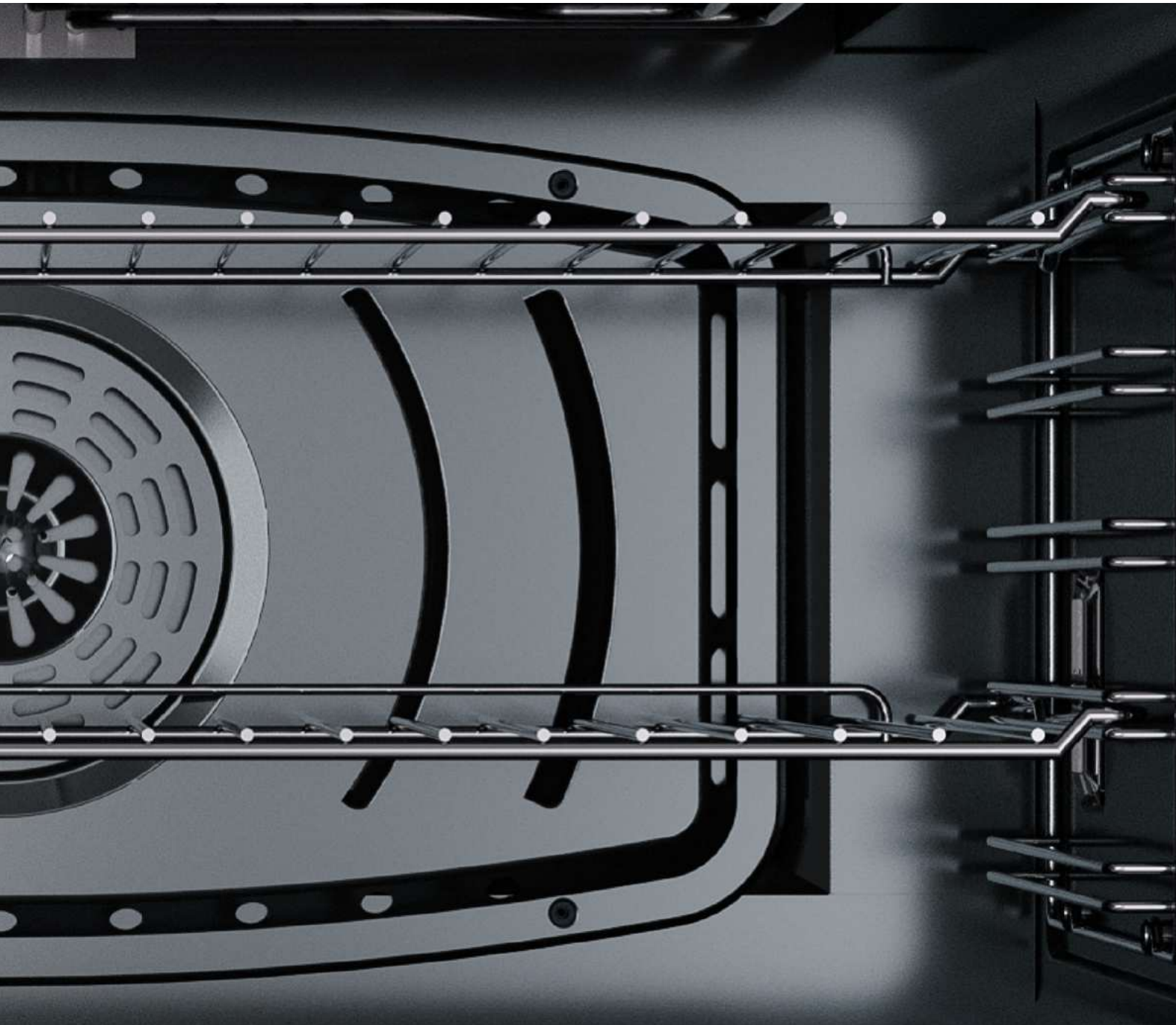
### Cooking probe

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

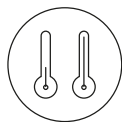


### Steam discharge

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.

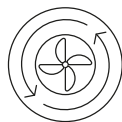


# Cooking and control: ovens for haute cuisine.



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.



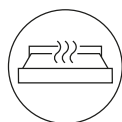
### Easy clean enamel

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.

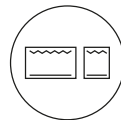


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



### 4.3" full touch display

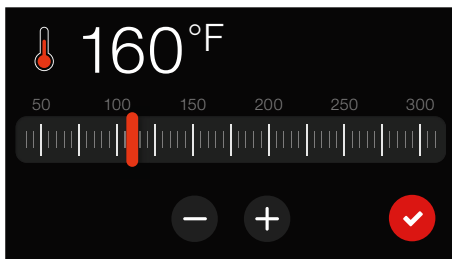
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



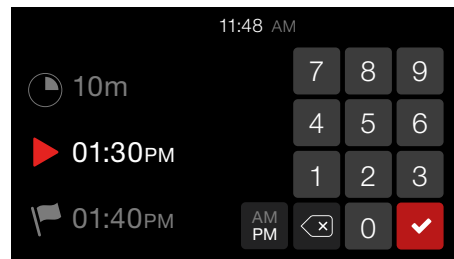
### Controlling two ovens

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



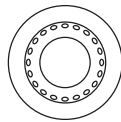
# Dual Burners

## The ideal power for perfect cooking, always.



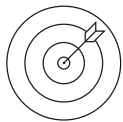
Dual gas burners with power up to btu 25000 btu as standard

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



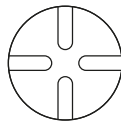
Total Black brass flame spreader with non-stick nanotechnological treatment

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

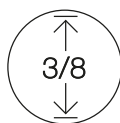
The indestructible cast iron pan supports provide a functional and safe support for the pots.





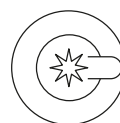
# Pluses of gas hobs.





### 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.



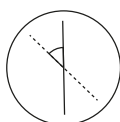
### Integrated switch-on on the knobs

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



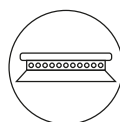
### Safety valve

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



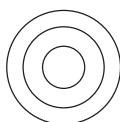
### Tilted flame

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



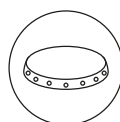
### Multi-gas burners

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



### Triple crown burner

High power burner (4.3 kW). Suitable for woks and large pots or pans.



### Brass flame spreader

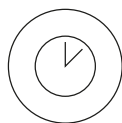
Maximum flame resistance and excellent durability.

# 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

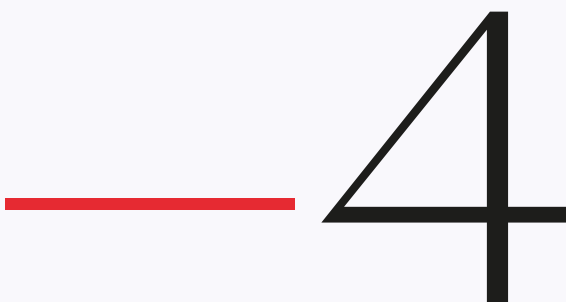
Once this function has been set and until it is disabled, the induction hob does not turn on by turning on the controls.



## Overheating and liquid spill protection

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





# Catalog

# 062 — 063

## Range cookers

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus

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

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







# Majestic

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

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

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

## Color range

### Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue - MB



Burgundy red - BU



Emerald green - EG



Blue grey - BG



Optional  
RAL Classic - RA  
+ \$ 2800.00

## Finishes

### Knobs, handles, feet, frames



Brass - G



Chrome - C



Burnished - B



Copper - P



Dual gas burners with power up to btu 20000 as standard



Highly specialised cooktops



Precise electronic temperature control



Cold door with triple removable glass



Display 4.3" full touch



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



Hob with cast iron pan supports.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge system



Warming drawer with soft-closing system



Cooking probe



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

# Abacus of colors and finishes



Antique white - AW



White - WH



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Chrome - C



Brass - G

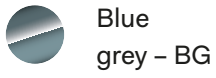


Copper - P



Burnished - B





Blue grey – BG



Blue – MB



Emerald green – EG



Burgundy red – BU



Chrome – C



Brass – G



Copper – P



Burnished – B

# Ovens available for Majestic range cookers

General features

|                                |
|--------------------------------|
| Cooking modes                  |
| Operating temperature          |
| Programmer                     |
| Electronic temperature control |
| Cooking probe                  |
| Lighting                       |
| Automatic oven light switch on |
| Soft-closing door              |
| Door glass                     |
| Ventilation                    |
| Child lock                     |

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   |

UOV 76 E3 TFT S

|   |
|---|
| Large 30" 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   |

UOV 60 E3 TFT S

|  |
|--|
| Standard 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  |

Cavity features

|                               |
|-------------------------------|
| Cavity                        |
| Internal dimensions (inches)  |
| Capacity (cu. ft.)            |
| Steam discharge               |
| Folding grill heating element |
| Rotisserie                    |
| Thermostat                    |

|  |
|--|
| with easy clean enamel   |
| 26 <sup>3</sup> / <sub>8</sub> ×14 <sup>3</sup> / <sub>8</sub> ×16 <sup>3</sup> / <sub>8</sub> |
| 3.5  |
| controlled with dry or moist cooking option  |
| Yes  |
| diagonal   |
| with electronic probe  |

|  |
|--|
| with easy clean enamel   |
| 25 <sup>3</sup> / <sub>16</sub> ×17×16 <sup>3</sup> / <sub>8</sub> |
| 4.0  |
| controlled with dry or moist cooking option                        |
| Yes  |
| diagonal   |
| with electronic probe  |

|  |
|--|
| with easy clean enamel   |
| 18 <sup>3</sup> / <sub>16</sub> ×14 <sup>3</sup> / <sub>16</sub> ×16 <sup>3</sup> / <sub>8</sub> |
| 2.3  |
| controlled with dry or moist cooking option  |
| Yes  |
| -  |
| with electronic probe  |

Consumption

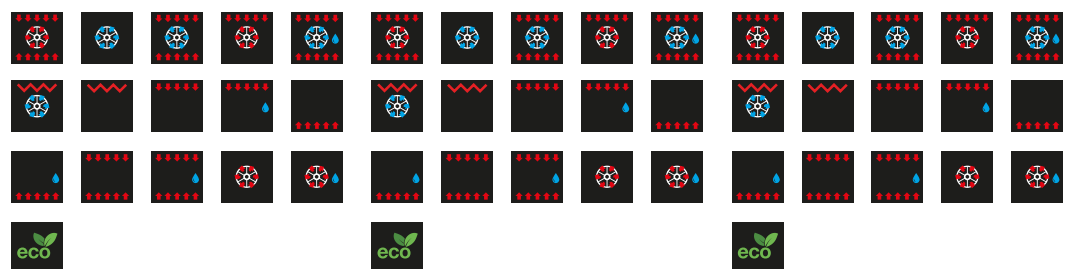
|                                   |
|-----------------------------------|
| Maximum input                     |
| Top electrical heating element    |
| Bottom electrical heating element |
| Electric grill                    |
| Circular heating element          |

|        |
|--------|
| 3.7 kW |
| 1300 W |
| 1470 W |
| 2340 W |
| 2290 W |

|          |
|----------|
| 3.7 kW   |
| 1300 W   |
| 1700 W   |
| 3265 W   |
| 2×1145 W |

|        |
|--------|
| 3.5 kW |
| 1090 W |
| 1200 W |
| 2285 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

107%×14×17<sup>5</sup>/<sub>16</sub>

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  
+ \$ 2800.00

Finishes  
Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

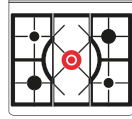


Available ovens

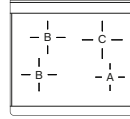
Electric oven  
 Primary oven:  
 UOV 76 E3 TFT S  
 Maximum input:  
 3.7 kW

Configurations

5 burners



Induction



Electric oven


**UM30DNE3**


Brass/Copper/Chrome/Burnished  
 \$ 6.690.00


**UMI30NE3**


Brass/Copper/Chrome/Burnished  
 \$ 7.990.00


Consumption


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


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

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

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

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

 Big burner  
 10500 btu/h / 2000 btu/h

 Small burner  
 7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood

UAM76

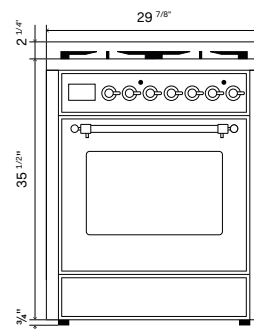
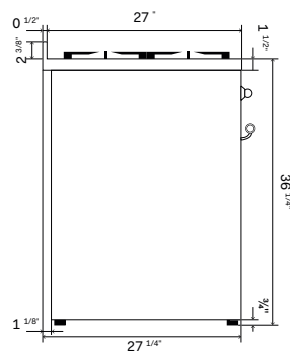
\$ 2.360.00

Ladle holder panel

AM4-76

\$ 265.00

Technical drawing & dimensions



# UM09N



Colour range  
Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes  
Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

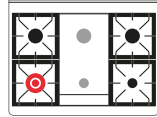
Order code: add letter "Q" before the "N" letter

Available ovens

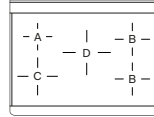
Electric oven  
 Primary oven:  
 UOV 80 E3 TFT S  
 Maximum input:  
 3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

**UM09FDNS3**

Brass/Copper/Chrome/Burnished  
 \$ 7.890.00

**UMI09NS3**

Brass/Copper/Chrome/Burnished  
 \$ 8.690.00

Consumption

|   |   |  |   |  |  |
|---|---|--|---|--|--|
| <p>Bridge induction zone<br/>             Ø 7" 1/4 + Ø 7" 1/4<br/>             1.85 / 2.5 kW +<br/>             1.85 kW</p>           | <p>Induction zone<br/>             Ø 5" 3/4<br/>             1.4 / 1.8 kW</p> | <p>Induction zone<br/>             Ø 7" 1/4<br/>             1.85 / 2.5 kW</p> | <p>Induction zone<br/>             Ø 8" 11/16<br/>             2.3 / 3.2 kW</p> | <p>Induction zone<br/>             Ø 10" 1/4<br/>             2.6 / 3.7 kW</p> | <p>Double ring Dual burner<br/>             20000 btu/h /<br/>             900 btu/h</p> |
| <p>Griddle<br/>             10500 btu/h /<br/>             2000 btu/h +<br/>             7000 btu/h /<br/>             1400 btu/h</p> | <p>Big burner<br/>             10500 btu/h /<br/>             2000 btu/h</p>  | <p>Small burner<br/>             7000 btu/h /<br/>             1400 btu/h</p>  |   |  |  |

Complements & accessories

→ p. 136

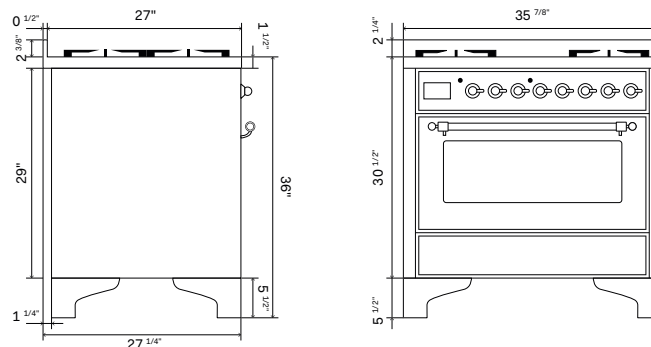
Hood

UAM90  
 \$ 2.525.00

Ladle holder panel

AM4-90  
 \$ 275.00

Technical drawing & dimensions



# UMD10N



Colour range  
Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



Optional RAL - RA  
+ \$ 2800.00

Finishes  
Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Available ovens

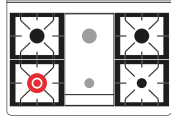
Electric oven

Primary oven:  
UOV 60 E3 TFT S  
Maximum input:  
3.5 kW

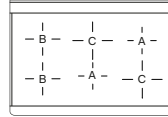
Secondary oven:  
UOV 30 E3 TFT  
Maximum input:  
2.5 kW

Configurations

6 burners with fry top\*



Induction



Electric oven






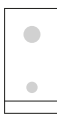


**UMD10FDNS3**

Brass/Copper/Chrome/Burnished  
\$ 9.690.00

**UMD10NS3**

Brass/Copper/Chrome/Burnished  
\$ 9.990.00

Consumption

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

Complements & accessories

→ p. 136

Hood

UAM100

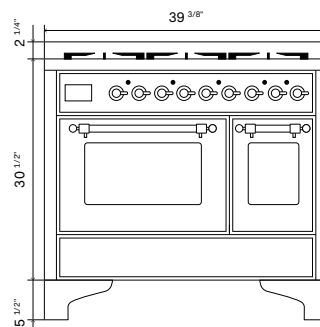
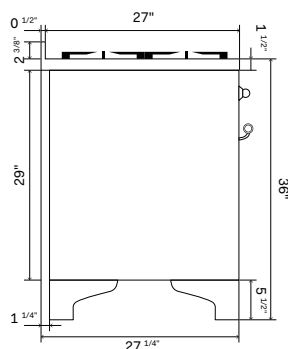
Ladle holder panel

AM4-100

\$ 3.030.00

\$ 313.00

Technical drawing & dimensions



# UM12N



Colour range  
Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes  
Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Available ovens

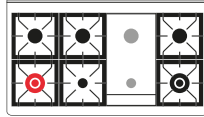
Electric oven

Primary oven:  
UOV 80 E3 TFT S  
Maximum input:  
3.7 kW

Secondary oven:  
UOV 30 E3 TFT  
Maximum input:  
2.5 kW

Configurations

8 burners with fry top\*




Electric oven


UM12FDNS3


Brass/Copper/Chrome/Burnished


\$ 12.990.00


Consumption

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

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

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

 Big burner  
10500 btu/h /  
2000 btu/h

 Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAM120

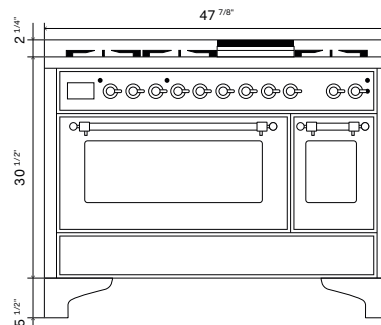
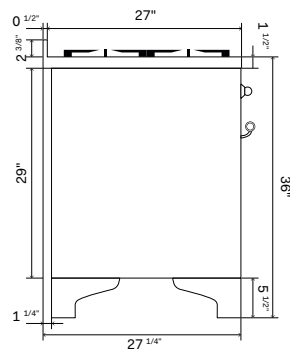
\$ 3.610.00

Ladle holder panel

AM4-120

\$ 349.00

Technical drawing & dimensions



# UM15N



Colour range  
Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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



Available ovens

Electric oven

Primary oven:  
UOV 80 E3 TFT S

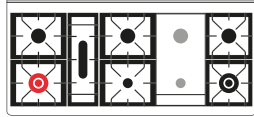
Maximum input:  
3.7 kW

Secondary oven:  
UOV 60 E3 TFT

Maximum input:  
3.5 kW

Configurations

9 burners with fry top\*





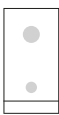



Electric oven

UM15FDNS3

Brass/Copper/Chrome/Burnished

\$ 15.990.00

Consumption

|   |  |   |  |   |   |   |   |   |  |   |   |
|---|--|---|--|---|---|---|---|---|--|---|---|
|  | <p>Double ring<br/>Dual burner<br/>20000 btu/h /<br/>900 btu/h</p> |  | <p>Double ring<br/>burner<br/>16500 btu/h /<br/>6200 btu/h</p> |  | <p>Griddle<br/>10500 btu/h /<br/>2000 btu/h +<br/>7000 btu/h /<br/>1400 btu/h</p> |  | <p>Oval burner<br/>10500 btu/h /<br/>3100 btu/h</p> |  | <p>Big burner<br/>10500 btu/h /<br/>2000 btu/h</p> |  | <p>Small burner<br/>7000 btu/h /<br/>1400 btu/h</p> |
|---|--|---|--|---|---|---|---|---|--|---|---|

Complements & accessories

→ p. 136

Hood

UAM150

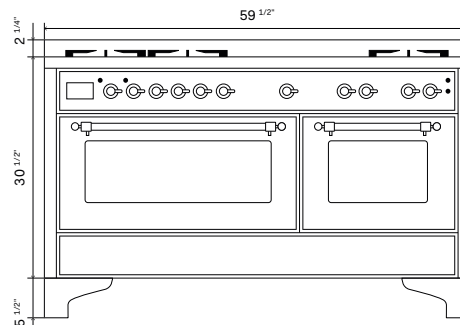
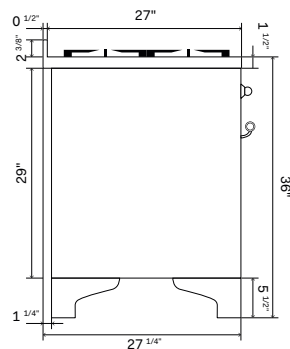
\$ 3.840.00

Ladle holder panel

AM4-150

\$ 374.00

Technical drawing & dimensions



# Panoramagic

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

## Color range

Body



Stainless  
steel



Matt black  
(Only UPMI09)

## Finishes

Knobs, handles, feet, frames



Satin



Total Black brass flame spreader with non-stick nanotechnological treatment



Dual gas burners with power up to btu 20000 as standard



Highly specialised cooktops



LED backlit knobs



Hob with cast iron pan supports



Display 4.3" full touch



Single control of the two ovens



Door with soft-closing system



Precise electronic temperature control



Warming drawer with soft-closing system



Steam discharge



Cooking probe



Cold door with triple removable glass



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

# Ovens available for Panoramagic range cookers

General features

|                                |
|--------------------------------|
| Cooking modes                  |
| Operating temperature          |
| Programmer                     |
| Electronic temperature control |
| Cooking probe                  |
| Lighting                       |
| Automatic oven light switch on |
| Soft-closing door              |
| Door glass                     |
| Ventilation                    |
| Child lock                     |

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                    |

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                    |

Cavity features

|                               |
|-------------------------------|
| Cavity                        |
| Internal dimensions (inches)  |
| Capacity (cu. ft.)            |
| Steam discharge               |
| Folding grill heating element |
| Rotisserie                    |
| Thermostat                    |

|  |
|--|
| with easy clean enamel   |
| 26 <sup>3</sup> / <sub>8</sub> ×14 <sup>3</sup> / <sub>8</sub> ×16 <sup>3</sup> / <sub>8</sub> |
| 3.5  |
| controlled with dry or moist cooking option  |
| Yes  |
| diagonal   |
| with electronic probe  |

|   |
|---|
| with easy clean enamel  |
| 10 <sup>7</sup> / <sub>8</sub> ×14×17 <sup>1</sup> / <sub>4</sub> |
| 1.52  |
| Yes   |
| -   |
| Yes   |
| with electronic probe   |

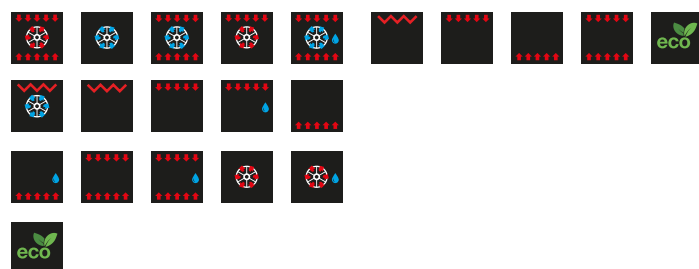
Consumption

|                                   |
|-----------------------------------|
| Maximum input                     |
| Top electrical heating element    |
| Bottom electrical heating element |
| Electric grill                    |
| Circular heating element          |

|        |
|--------|
| 3.7 kW |
| 1300 W |
| 1470 W |
| 2340 W |
| 2290 W |

|        |
|--------|
| 2.5 kW |
| 870 W  |
| 870 W  |
| 1630 W |
| -      |

Cooking modes





# UPM09-MK



Colour range

Body



Matt black - MK

Finishes



Satin

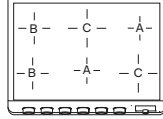
Available ovens

Electric oven

Primary oven:  
 UOV 80 E3 TFT S  
 Maximum input:  
 3.7 kW

Configurations

Induction





Electric oven


**UPMI09S3**


Brushed \$ 10.500.00

Consumption

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

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

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

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

Complements & accessories

→ p. 136

Hood

Brushed

UAPM90

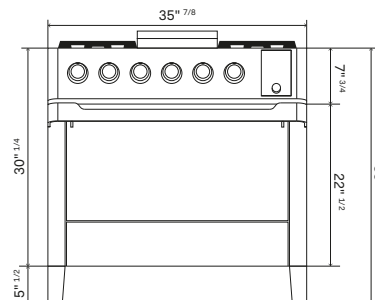
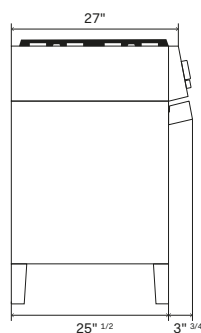
\$ 3.758.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



# UPM09



## Colour range

Body



Stainless steel – SS

## Finishes



Satin



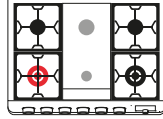
Available ovens

Electric oven

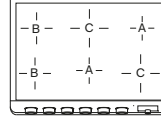
Primary oven:  
UOV 80 E3 TFT S  
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

UPM09FDS3

Brushed







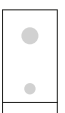


\$ 9.900.00

UPMI09S3

Brushed

\$ 10.500.00

Consumption

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

Complements & accessories

→ p. 136

Hood

Brushed

UAPM90

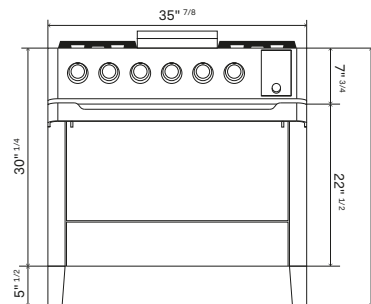
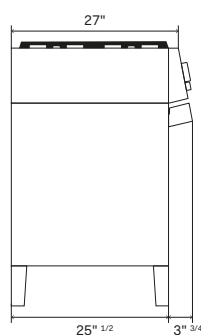
\$ 3.758.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



# UPM12



archiproducts  
DESIGN AWARDS  
—  
WINNER 2021



Colour range

Body



Stainless steel – SS

Finishes



Satin

Available ovens

Electric oven

Primary oven:  
UOV 80 E3 TFT S

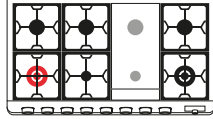
Maximum input:  
3.7 kW

Secondary oven:  
UOV 30 E3 TFT

Maximum input:  
2.5 kW

Configurations

8 burners with fry top\*



Electric oven

UPM12FDS3

Brushed

\$ 14.600.00

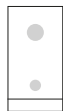
Consumption



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



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



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



Big burner  
10500 btu/h /  
2000 btu/h



Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

Brushed

UAPM120

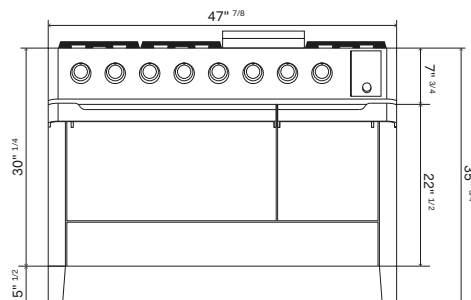
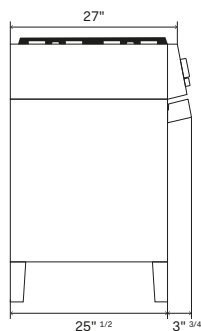
\$ 5.235.00

Ladle holder panel

AM4-120

\$ 349.00

Technical drawing & dimensions



# Nostalgie

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

## Color range

### Body



White - WH



Antique white - AW



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue - MB



Burgundy red - BU



Emerald green - EG



Blue grey - BG



Optional  
RAL Classic  
- RA + \$ 2800.00

## Finishes

### Knobs, handles, feet, frames



Brass - G



Chrome - C



Burnished - B



Copper - P



Dual gas burners with power up to btu 20000 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



↑ UP60FSNMP/BUB  
Nostalgie 60" range cooker  
Burgundy red body and 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




↓ 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

Large multi-function electric oven

UOV 76 M

Large 30" multi-function electric oven

UOV 60 M

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                     | -                      | -                      | -                      |

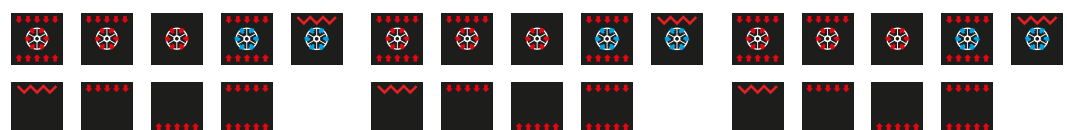
Cavity features

|                               |                        |                        |                        |
|-------------------------------|------------------------|------------------------|------------------------|
| Cavity                        | with easy clean enamel | with easy clean enamel | with easy clean enamel |
| Internal dimensions (inches)  | 25½×14½×16½            | 25¾×17×16½             | 19¾×14½×16½            |
| 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

14%×14×17%<sub>6</sub>

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

10%×14×17%<sub>6</sub>

1.52

Yes

-

Yes

analog

2.5 kW

870 W

870 W

1630 W

-



# UP30N



Colour range

Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

optional → p. 138

Available ovens

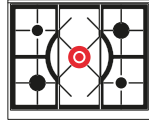
Electric oven

Primary oven:  
UOV 76 M

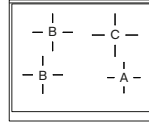
Maximum input:  
3.7 kW

Configurations

5 burners



Induction



Electric oven

**UP30NMP**

Brass/Copper/Chrome/Burnished


\$ 5.550.00


**UPI304NMP**


Brass/Copper/Chrome/Burnished


\$ 6.490.00


Consumption


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


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

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

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

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

 Big burner  
10500 btu/h /  
2000 btu/h

 Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG30

\$ 1.890.00

Hood

UANB30

Brass/Copper/Chrome/Burnished

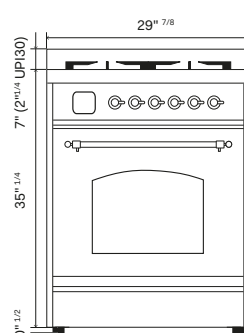
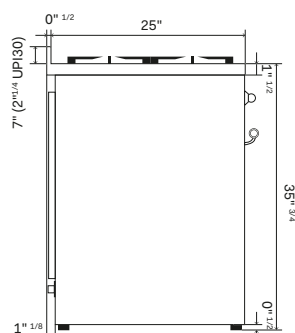
\$ 5.249.00

Ladle holder panel

AM4-76

\$ 265.00

Technical drawing & dimensions



# UP36N



Colour range

Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

optional → p. 138

Available ovens

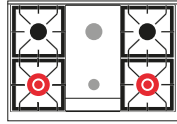
Electric oven

Primary oven:  
UOV 80 M

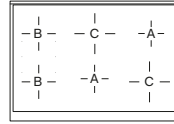
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

**UP36FNMP**

Brass/Copper/Chrome/Burnished

\$ 5.990.00

**UPI366NMP**

Brass/Copper/Chrome/Burnished

\$ 6.490.00

Consumption

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

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

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

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

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

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

Big burner  
10500 btu/h / 2000 btu/h

Small burner  
7000 btu/h / 1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG36

\$ 2.125.00

Hood

UANB36

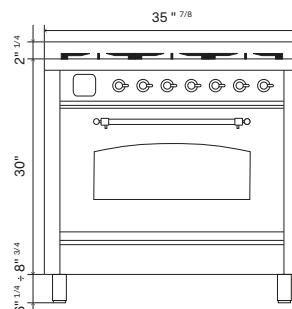
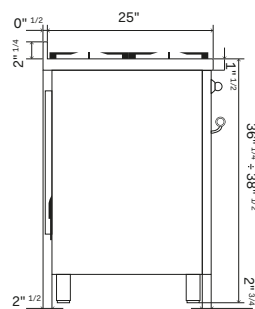
Brass/Copper/Chrome/Burnished  
\$ 5.424.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



# UPD40N



Colour range

Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

optional → p. 138

Available ovens

Electric oven

Primary oven:  
UOV 60 M

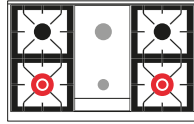
Maximum input:  
3.5 kW

Secondary oven:  
UOV 40 E

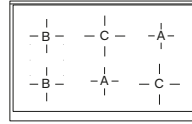
Maximum input:  
2.8 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

**UPD40FNMP**

Brass/Copper/Chrome/Burnished

\$ 7.690.00

**UPDI406NMP**

Brass/Copper/Chrome/Burnished

\$ 7.990.00

Consumption

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

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

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

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

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

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

Big burner  
10500 btu/h /  
2000 btu/h

Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG40

\$ 2.190.00

Hood

UANB40

Brass/Copper/Chrome/Burnished

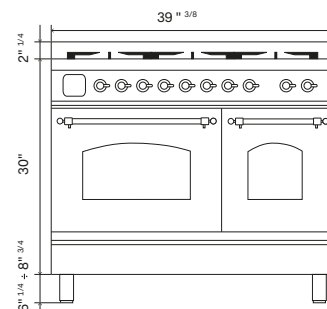
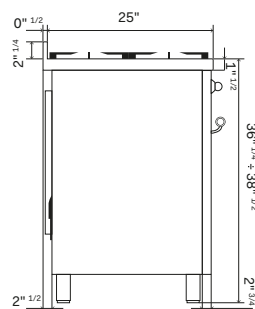
\$ 5.559.00

Ladle holder panel

AM4-100

\$ 313.00

Technical drawing & dimensions



# UP48N



Colour range

Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



RAL  
Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

optional → p. 138



Available ovens

Electric oven

Primary oven:  
UOV 80 M

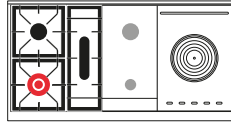
Maximum input:  
3.7 kW

Secondary oven:  
UOV 30 E

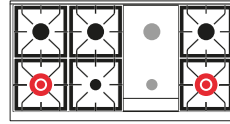
Maximum input:  
2.5 kW

Configurations

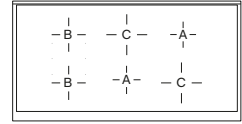
5 burners with fry top\* and coup de feu



8 burners with fry top\*



Induction



Electric oven

**UP48FSNMP**

Brass/Copper/Chrome/Burnished

**\$ 10.990.00**

**UP48FNMP**

Brass/Copper/Chrome/Burnished







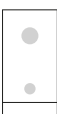



**\$ 9.990.00**

**UPI486NMP**

Brass/Copper/Chrome/Burnished

**\$ 10.990.00**

Consumption

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

Complements & accessories

→ p. 136

Hood

UAG48

**\$ 2.755.00**

Hood

UANB48

Brass/Copper/Chrome/Burnished

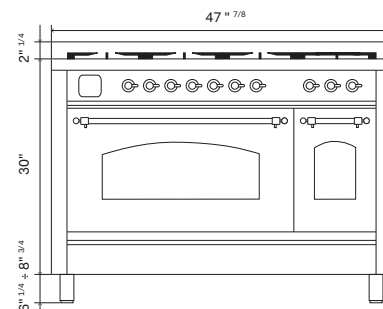
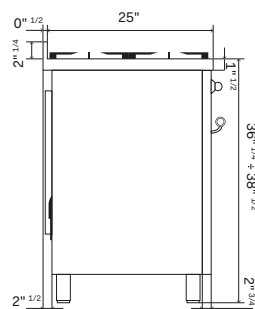
**\$ 5.929.00**

Ladle holder panel

AM4-120

**\$ 349.00**

Technical drawing & dimensions



# UP60N



Colour range

Body



Blue grey - BG



Antique white - AW



White - WH



Blue - MB



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Burgundy red - BU



Emerald green - EG



Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles, frames (optional)



Brass - G



Copper - P



Chrome - C



Burnished - B

Optional solid door version

optional + \$ 700.00

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

Noblesse frames

optional → p. 138

Available ovens

Electric oven

Primary oven:  
UOV 80 M

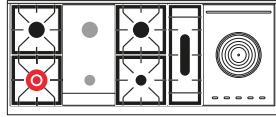
Maximum input:  
3.7 kW

Secondary oven:  
UOV 60 M

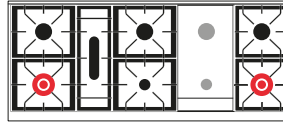
Maximum input:  
3.5 kW

Configurations

7 burners with fry top\* and coup de feu



9 burners with fry top\*



Electric oven

**UP60FSNMP**

Brass/Copper/Chrome/Burnished

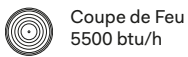
\$ 12.990.00

**UP60FNMP**

Brass/Copper/Chrome/Burnished

\$ 11.990.00

Consumption



Coupe de Feu  
5500 btu/h



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



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



Oval burner  
10500 btu/h /  
3100 btu/h



Big burner  
10500 btu/h /  
2000 btu/h



Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAG60

\$ 3.960.00

Hood

UANB60

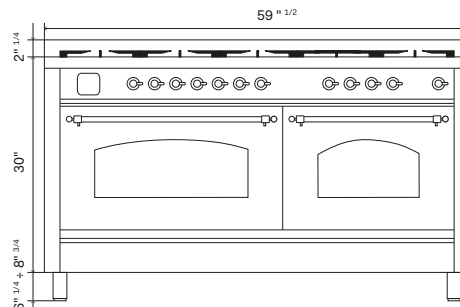
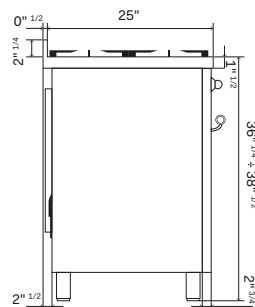
Brass/Copper/Chrome/Burnished  
\$ 7.293.00

Ladle holder panel

AM4-150

\$ 374.00

Technical drawing & dimensions



# Professional Plus

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

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

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

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

## Color range

### Body



White - WH



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue grey - BG



Optional RAL Classic - RA

+ \$ 2800.00

## Finishes

### Knobs, handles



Brushed



Dual gas burners with power up to btu 20000 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



↑ UP60FSWMP/SS  
Professional Plus 60" range cooker  
Stainless steel body and brushed Metal finishes

# Abacus of colors and finishes



White - WH



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Blue grey - BG



Brushed



# 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

Large multi-function electric oven

UOV 76 M

Large 30" multi-function electric oven

UOV 60 M

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                     | -                      | -                      | -                      |

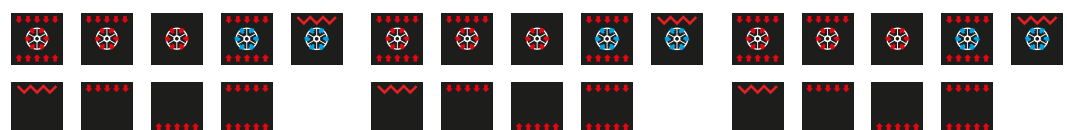
Cavity features

|                               |                        |                        |                        |
|-------------------------------|------------------------|------------------------|------------------------|
| Cavity                        | with easy clean enamel | with easy clean enamel | with easy clean enamel |
| Internal dimensions (inches)  | 25½×14½×16½            | 25¾×17×16½             | 19¾×14½×16½            |
| 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

14%×14×17%<sub>6</sub>

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

10%×14×17%<sub>6</sub>

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  
+ \$ 2800.00

Finishes  
Knobs, handles

Optional solid door version

optional + \$ 700.00

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

Available ovens

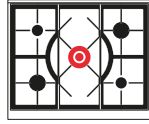
Electric oven

Primary oven:  
UOV 76 M

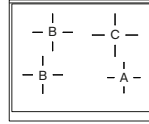
Maximum input:  
3.7 kW

Configurations

5 burners



Induction



Electric oven

UP30WMP

Brushed


\$ 5.550.00


UPI304WMP


Brushed


\$ 6.490.00


Consumption


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


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

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

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

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

 Big burner  
10500 btu/h /  
2000 btu/h

 Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ30

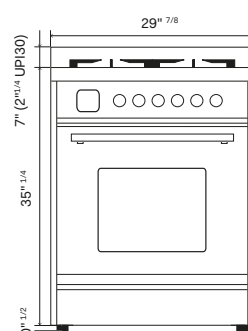
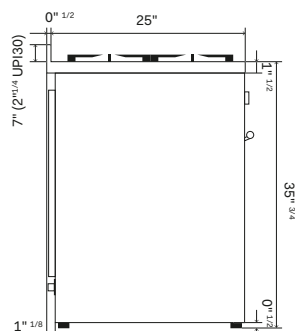
\$ 1.878.00

Ladle holder panel

AM4-76

\$ 265.00

Technical drawing & dimensions



# UP36W



Colour range

Body



Blue grey - BG



White - WH



Stainless steel - SS



Graphite matt - MG



Glossy black - BK



Satin

RAL

Optional RAL - RA  
+ \$ 2800.00

Finishes

Knobs, handles

Optional solid door version

optional + \$ 700.00

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

Available ovens

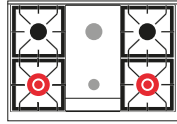
Electric oven

Primary oven:  
UOV 80 M

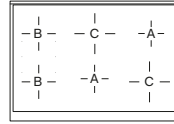
Maximum input:  
3.7 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

UP36FWMP

Brushed


\$ 5.990.00


UPI366WMP


Brushed


\$ 6.490.00


Consumption

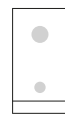
 Bridge induction zone  
Ø 7" 1/4 + Ø 7" 1/4  
1.85 / 2.5 kW +  
1.85 kW


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


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

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

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

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

 Big burner  
10500 btu/h /  
2000 btu/h

 Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ36

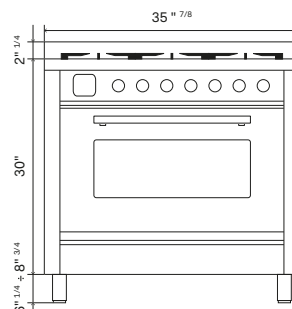
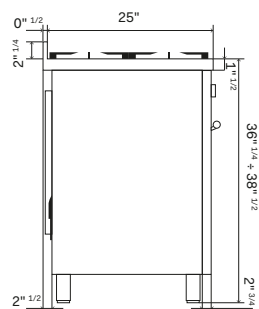
\$ 1.935.00

Ladle holder panel

AM4-90

\$ 275.00

Technical drawing & dimensions



# UPD40W



Colour range

Body



Blue  
grey – BG



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK

RAL

Optional RAL – RA  
+ \$ 2800.00

Finishes

Knobs, handles



Satin

Optional solid door version

optional + \$ 700.00

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

Available ovens

Electric oven

Primary oven:  
UOV 60 M

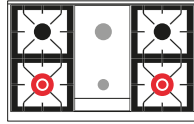
Maximum input:  
3.5 kW

Secondary oven:  
UOV 40 E

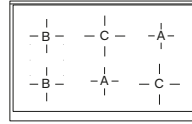
Maximum input:  
2.8 kW

Configurations

6 burners with fry top\*



Induction



Electric oven

UPD40FWMP

Brushed


\$ 7.690.00


UPDI406WMP


Brushed


\$ 7.990.00


Consumption


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


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


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

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

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

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

 Big burner  
10500 btu/h /  
2000 btu/h

 Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ40

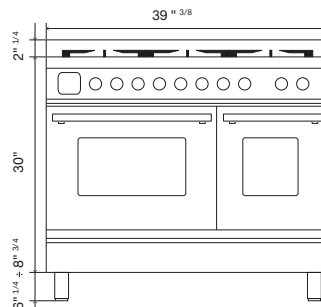
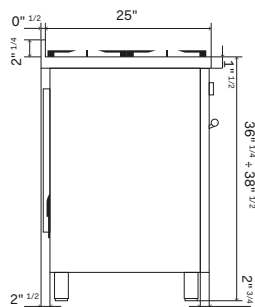
\$ 2.055.00

Ladle holder panel

AM4-100

\$ 313.00

Technical drawing & dimensions



# UP48W



Colour range

Body



Blue grey – BG



White – WH



Stainless steel – SS



Graphite matt – MG



Glossy black – BK

RAL

Optional RAL – RA  
+ \$ 2800.00

Finishes

Knobs, handles



Satin

Optional solid door version

optional + \$ 700.00

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



Available ovens

Electric oven

Primary oven:  
UOV 80 M

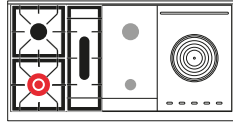
Maximum input:  
3.7 kW

Secondary oven:  
UOV 30 E

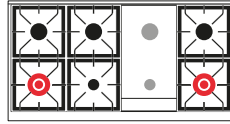
Maximum input:  
2.5 kW

Configurations

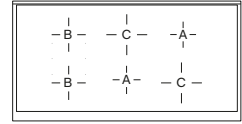
5 burners with fry top\* and coup de feu



8 burners with fry top\*



Induction



Electric oven

UP48FSWMP

Brushed

\$ 10.990.00

UP48FWMP

Brushed







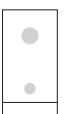



\$ 9.990.00

UPI486WMP

Brushed

\$ 10.990.00

Consumption

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

Complements & accessories

→ p. 136

Hood

UAGQ48

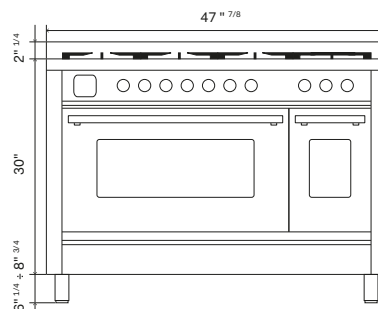
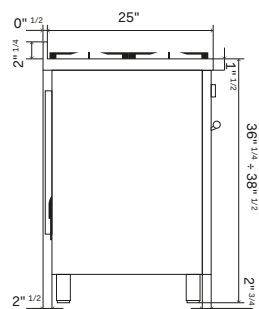
\$ 2.258.00

Ladle holder panel

AM4-120

\$ 349.00

Technical drawing & dimensions



# UP60W



## Colour range

### Body



Blue  
grey – BG



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK

RAL

Optional RAL – RA  
+ \$ 2800.00

## Finishes

### Knobs, handles



Satin

## Optional solid door version

optional + \$ 700.00

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

Available ovens

Electric oven

Primary oven:  
UOV 80 M

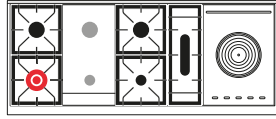
Maximum input:  
3.7 kW

Secondary oven:  
UOV 60 M

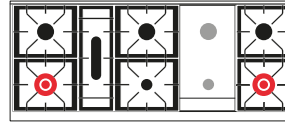
Maximum input:  
3.5 kW

Configurations

7 burners with fry top\* and coup de feu



9 burners with fry top\*



Electric oven

UP60FSWMP

Brushed

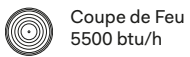
\$ 12.990.00

UP60FWMP

Brushed

\$ 11.990.00

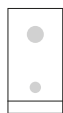
Consumption



Coupe de Feu  
5500 btu/h



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



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



Oval burner  
10500 btu/h /  
3100 btu/h



Big burner  
10500 btu/h /  
2000 btu/h



Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

Hood

UAGQ60

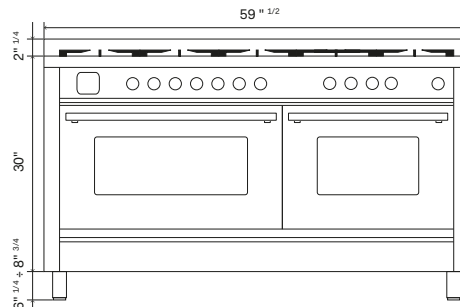
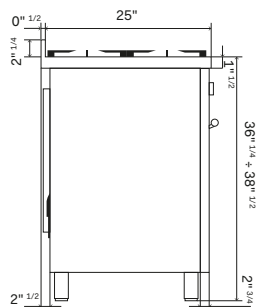
\$ 4.050.00

Ladle holder panel

AM4-150

\$ 374.00

Technical drawing & dimensions



# Induction hob

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

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

Colour range

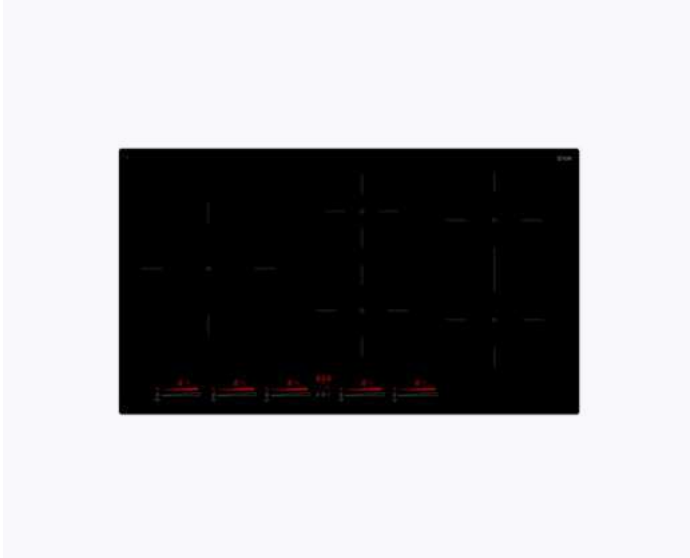
Hob



Glossy black

# UHCI36TCRP

Induction hob



## General features

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

## Consumptions standard / booster / double booster

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

## Hob colour range



Glossy  
black – BK

## Dimensions

Built-in hole size: 34" <sup>3</sup>/<sub>4</sub> x 19" <sup>3</sup>/<sub>4</sub>



## Price

## Optional

→ p. 136

Order code: UHCI36TCRP

Standard \$ 3.575.00

# 124 — 125

## Hoods

- Majestic
- Panoramagic
- Nostalgie
- Professional Plus

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

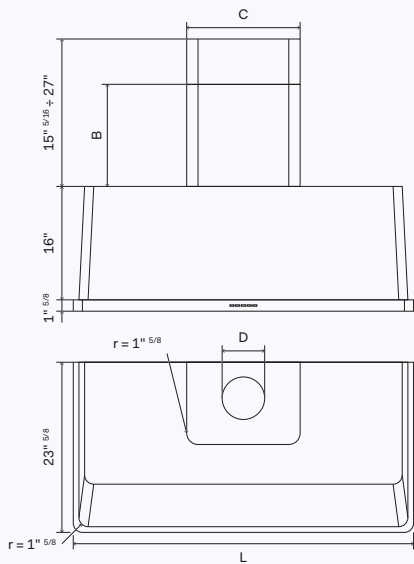
→ UAGQ48/SS  
Professional Plus 48"  
wall-mounted hood  
Stainless steel





# 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  
+ \$ 1400.00

## Finishes

Frames



Stainless steel





## UAM76

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

\$ 2.360.00

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

AM4-76 \$ 265.00

Flue extension (h. 31 1/2")

EA088301100...\* \$ 637.00

Optional RAL Classic + \$ 190.00



## UAM90

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

\$ 2.525.00

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

AM4-90 \$ 275.00

Flue extension (h. 31 1/2")

EA088300500...\* \$ 637.00

Optional RAL Classic + \$ 190.00



## UAM100

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

\$ 3.030.00

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

AM4-100 \$ 313.00

Flue extension (h. 31 1/2")

EA088300500...\* \$ 637.00

Optional RAL Classic + \$ 190.00



## UAM120

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

\$ 3.610.00

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

AM4-120 \$ 349.00

Flue extension (h. 31 1/2")

EA088300500...\* \$ 637.00

Optional RAL Classic + \$ 190.00



## UAM150

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

\$ 3.840.00

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

AM4-150 \$ 374.00

Flue extension (h. 31 1/2")

EA088300500...\* \$ 637.00

Optional RAL Classic + \$ 190.00

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

### General features

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

### Accessories

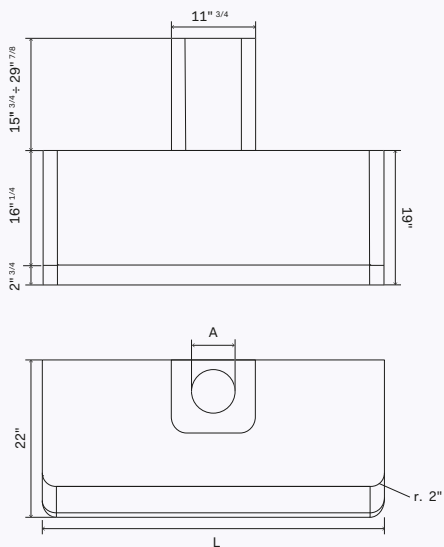
Under-hood rack

A/092/23

\$ 91.00

# UAPM

Wall-mounted extraction hood



Color range

Body



Stainless steel - SS



Matt black - MK

Finishes

Frames



Stainless steel



### UAPM90-MK

Sizes:  
L = 35" 7/8 / A = 5" 7/8

\$ 3.758.00

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

AM4-90 \$ 275.00

Flue extension (h. 31 1/2")

EA0883008000008\* \$ 581.00



### UAPM90

Sizes:  
L = 35" 7/8 / A = 5" 7/8

\$ 3.758.00

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

AM4-90 \$ 275.00

Flue extension (h. 31 1/2")

EA0883008000008\* \$ 581.00



### UAPM120

Sizes:  
L = 47" 7/8 / A = 7" 7/8

\$ 5.235.00

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

AM4-120 \$ 349.00

Flue extension (h. 31 1/2")

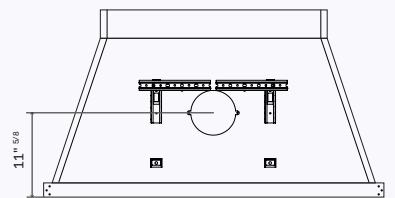
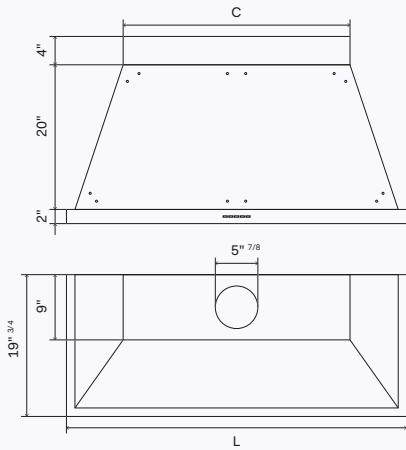
EA08830080000015\* \$ 581.00

#### General features

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











# UANB

Wall-mounted extraction hood



### Color range

Body

- |  |   |   |   |  |
|--|---|---|---|--|
| <br>White - WH | <br>Antique white - AW | <br>Stainless steel - SS | <br>Graphite matt - MG | <br>Glossy black - BK                         |
| <br>Blue - MB  | <br>Burgundy red - BU  | <br>Emerald green - EG   | <br>Blue grey - BG     | <br>Optional RAL Classic - RA<br>+ \$ 1400.00 |

### Finishes

Frames

- |   |  |
|---|--|
| <br>Brass - G  | <br>Copper - P    |
| <br>Chrome - C | <br>Burnished - B |



### UANB30

L = 29" <sup>7</sup>/<sub>8</sub> / C = 14" <sup>1</sup>/<sub>2</sub>

Brass / Chrome / Burnished / Copper **\$ 5.249.00**

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

AM4-76 **\$ 265.00**



### UANB36

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

Brass / Chrome / Burnished / Copper **\$ 5.424.00**

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

AM4-90 **\$ 275.00**



### UANB40

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

Brass / Chrome / Burnished / Copper **\$ 5.559.00**

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

AM4-100 **\$ 313.00**



### UANB48

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

Brass / Chrome / Burnished / Copper **\$ 5.929.00**

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

AM4-120 **\$ 349.00**



### UANB60

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

Brass / Chrome / Burnished / Copper **\$ 7.293.00**

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

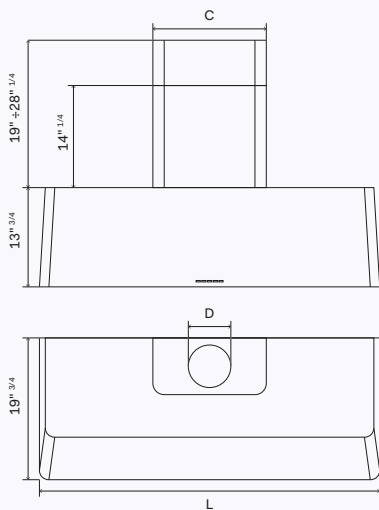
AM4-150 **\$ 374.00**

#### General features

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











# UAG

Wall-mounted extraction hood



Color range

Body

- |  |   |   |   |   |
|--|---|---|---|---|
|  |  |  |  |  |
| White – WH   | Antique white – AW  | Stainless steel – SS  | Graphite matt – MG  | Glossy black – BK   |
|  |  |  |  |  |
| Blue – MB  | Burgundy red – BU   | Emerald green – EG  | Blue grey – BG  | Optional RAL Classic – RA<br>+ \$ 1400.00   |



### UAG30

L = 29" 7/8 / C = 9" 3/4 / D = 5" 7/8

\$ 1.890.00

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

AM4-76

\$ 265.00

Flue extension (h. 31" 1/2)

EA088301000...\*

\$ 581.00



### UAG36

L = 35" 7/8 / C = 9" 3/4 / D = 5" 7/8

\$ 2.125.00

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

AM4-90

\$ 275.00

Flue extension (h. 31" 1/2)

EA088301000...\*

\$ 581.00



### UAG40

L = 39" 7/8 / C = 9" 3/4 / D = 5" 7/8

\$ 2.190.00

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

AM4-100

\$ 313.00

Flue extension (h. 31" 1/2)

EA088301000...\*

\$ 581.00



### UAG48

L = 47" 7/8 / C = 15" 3/4 / D = 7" 7/8

\$ 2.755.00

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

AM4-120

\$ 349.00

Flue extension (h. 31" 1/2)

EA088300600...\*

\$ 581.00



### UAG60

L = 59" 1/2 / C = 15" 3/4 / D = 7" 7/8

\$ 3.960.00

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

AM4-150

\$ 374.00

Flue extension (h. 31" 1/2)

EA088300600...\*

\$ 581.00

\* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":

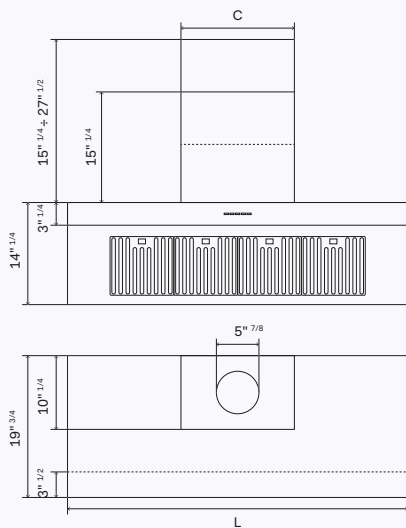
0001 for Antique White - 0002 for White - 0008 for Stainless Steel - 0010 for Charcoal / Matte - 0052 for Burgundy Red - 0054 for Blue - 0056 for Green - 7031 for Blue Grey

#### 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 **\$ 1.878.00**

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

AM4-76 **\$ 265.00**

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

EA0883004000008 **\$ 581.00**



### UAGQ36

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

Stainless steel **\$ 1.935.00**

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

AM4-90 **\$ 275.00**

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

EA0883004000008 **\$ 581.00**



### UAGQ40

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

Stainless steel **\$ 2.055.00**

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

AM4-100 **\$ 313.00**

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

EA0883004000008 **\$ 581.00**



### UAGQ48

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

Stainless steel **\$ 2.258.00**

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

AM4-120 **\$ 349.00**

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

EA0883009000008 **\$ 581.00**



### UAGQ60

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

Stainless steel **\$ 4.050.00**

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

AM4-150 **\$ 374.00**

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

EA0883009000008 **\$ 581.00**

#### General features

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

# Accessories

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### Chrome front handrail



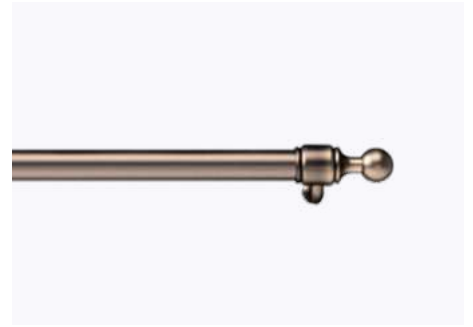
| Code                        |        | Price     |
|-----------------------------|--------|-----------|
| HRN30C                      | UP30N  | \$ 225.00 |
| HRN36C                      | UP36N  | \$ 233.00 |
| HRND40C                     | UPD40N | \$ 250.00 |
| HRN48C                      | UP48N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

### Brass front handrail



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

### Burnished front handrail



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

### Copper front handrail



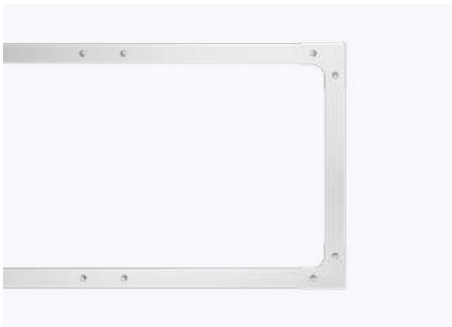
| Code                        |        | Price     |
|-----------------------------|--------|-----------|
| HRN30P                      | UP30N  | \$ 225.00 |
| HRN36P                      | UP36N  | \$ 233.00 |
| HRND40P                     | UPD40N | \$ 250.00 |
| HRN48P                      | UP48N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

### Stainless steel front handrail



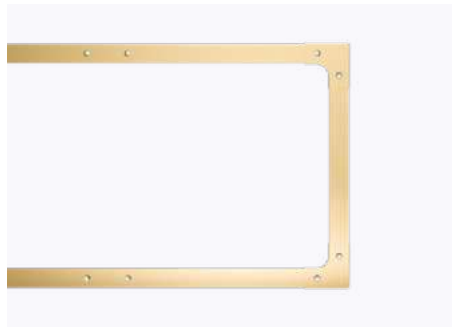
| Code                                |        | Price     |
|-------------------------------------|--------|-----------|
| HRP30S                              | UP30W  | \$ 225.00 |
| HRP36S                              | UP36W  | \$ 233.00 |
| HRPD40S                             | UPD40W | \$ 250.00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

### Chrome frame



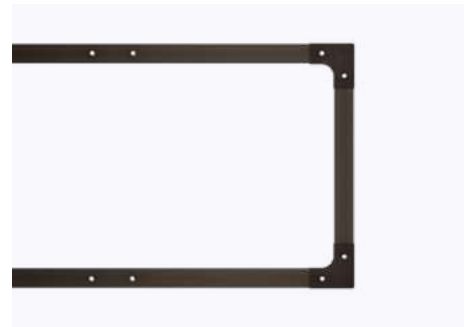
| Code                        |        | Price       |
|-----------------------------|--------|-------------|
| KCN76C                      | UP30N  | \$ 1.200.00 |
| KCN90C                      | UP36N  | \$ 1.200.00 |
| KCND100C                    | UPD40N | \$ 1.950.00 |
| KCN120C                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

### Brass frame



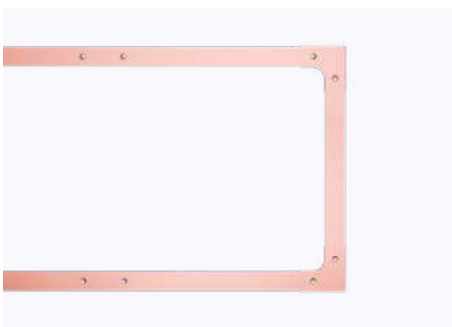
| Code                        |        | Price       |
|-----------------------------|--------|-------------|
| KCN76G                      | UP30N  | \$ 1.200.00 |
| KCN90G                      | UP36N  | \$ 1.200.00 |
| KCND100G                    | UPD40N | \$ 1.950.00 |
| KCN120G                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

### Burnished frame



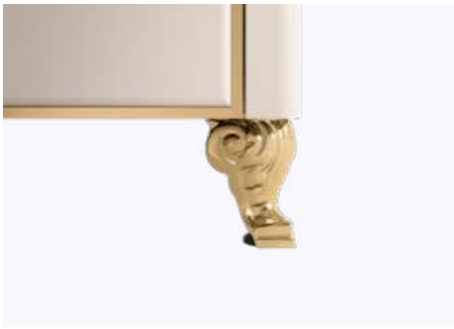
| Code                        |        | Price       |
|-----------------------------|--------|-------------|
| KCN76B                      | UP30N  | \$ 1.200.00 |
| KCN90B                      | UP36N  | \$ 1.200.00 |
| KCND100B                    | UPD40N | \$ 1.950.00 |
| KCN120B                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

### Copper frame



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

Solid Brass foot  
h. 5" 7/8



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

Majestic foot  
h. 5" 7/8



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

Foot cover plinth  
h. 5" 7/8



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

Foot cover plinth  
h. 5" 1/2



| Code       |                | Price     |
|------------|----------------|-----------|
| APZ90/140  | UP36N, UP36W   | \$ 217.00 |
| APZ100/140 | UPD40N, UPD40W | \$ 221.00 |
| APZ120/140 | UP48N, UP48W   | \$ 231.00 |
| APZ150/140 | UP60N, UP60W   | \$ 263.00 |

For Nostalgie and Professional Plus range cookers except Nostalgie UP30N and Professional Plus UP30W.  
Available in: White, Antique white, Stainless steel, Graphite matt, Glossy black, Blue, Burgundy Red, Emerald Green, Blue grey and Optional RAL Classic (+ \$ 190.00)

### Grill grates for oven tray



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

### Pair of telescopic oven guides



| Code     | Price     |
|----------|-----------|
| KGSET001 | \$ 168.00 |

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

### Pizza plate



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

### Flat oven tray for confectionery



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

### Cast iron heat diffuser



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

### Cast iron pan support reducer



| Code            | Price    |
|-----------------|----------|
| EA6051003000000 | \$ 49.00 |

### Cast iron Wok reducer



| Code            | Price    |
|-----------------|----------|
| EA6051001070010 | \$ 49.00 |

Except Panoramagic range cookers

### Cast iron griddle



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

### Chopping board for griddle



| Code     | Price     |
|----------|-----------|
| A/484/01 | \$ 252.00 |



Bowls  
for steaming



| Code     | Price     |
|----------|-----------|
| G/002/02 | \$ 452.00 |

Cooking cover  
for griddle



| Code     | Price     |
|----------|-----------|
| G/040/01 | \$ 245.00 |

Stainless steel bowls  
for bain-marie



| Code     | Price     |
|----------|-----------|
| G/002/01 | \$ 382.00 |

Professional  
cleaning kit



| Code       | Price     |
|------------|-----------|
| CLEANKIT01 | \$ 105.00 |

# Comparison tables

144 — 145

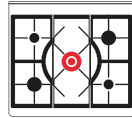
# Range cookers comparison table

Majestic  
UM30N — Electric

Primary oven: UOV 76 E3 TFT S



5 burners



UM30DNE3

Brass/Copper/Chrome/Burnished

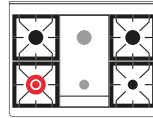
\$ 6.690.00

Majestic  
UM09N — Electric

Primary oven: UOV 80 E3 TFT S



6 burners with fry top\*



UM09FDNS3

Brass/Copper/Chrome/Burnished

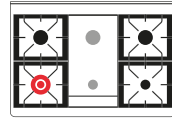
\$ 7.890.00

Majestic  
UMD10N — Electric

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



6 burners with fry top\*

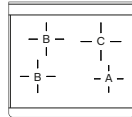


UMD10FDNS3

Brass/Copper/Chrome/Burnished

\$ 9.690.00

Induction

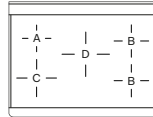


UMI30NE3

Brass/Copper/Chrome/Burnished

\$ 7.990.00

Induction

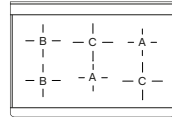


UMI09NS3

Brass/Copper/Chrome/Burnished

\$ 8.690.00

Induction



UMDI10NS3

Brass/Copper/Chrome/Burnished

\$ 9.990.00

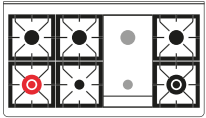
Majestic

UM12N – Electric

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



8 burners with fry top\*



UM12FDNS3

Brass/Copper/Chrome/Burnished  
\$ 12.990.00

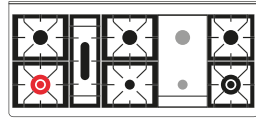
Majestic

UM15N – Electric

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



9 burners with fry top\*



UM15FDNS3

Brass/Copper/Chrome/Burnished  
\$ 15.990.00

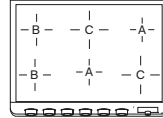
Panoramagic

UPM09 – Electric

Primary oven: UOV 80 E3 TFT S



Induction



UPMI09S3

Brushed \$ 10.500.00

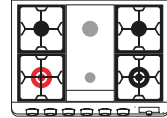
Panoramagic

UPM09 – Electric

Primary oven: UOV 80 E3 TFT S



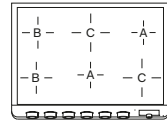
6 burners with fry top\*



UPM09FDS3

Brushed \$ 9.900.00

Induction



UPMI09S3

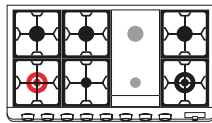
Brushed \$ 10.500.00

# Range cookers comparison table

Panoramagic  
**UPM12 — Electric**  
 Primary oven: UOV 80 E3 TFT S  
 Secondary oven: UOV 30 E3 TFT



8 burners with fry top\*

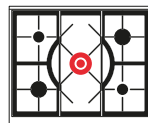


**UPM12FDS3**  
 Brushed \$ 14.600.00

Nostalgie  
**UP30N — Electric**  
 Primary oven: UOV 76 M

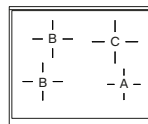


5 burners



**UP30NMP**  
 Brass/Copper/Chrome/Burnished  
 \$ 5.550.00

Induction

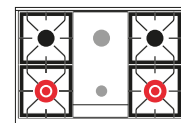


**UPI304NMP**  
 Brass/Copper/Chrome/Burnished  
 \$ 6.490.00

Nostalgie  
**UP36N — Electric**  
 Primary oven: UOV 80 M

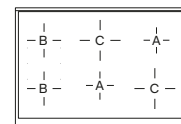


6 burners with fry top\*



**UP36FNMP**  
 Brass/Copper/Chrome/Burnished  
 \$ 5.990.00

Induction



**UPI366NMP**  
 Brass/Copper/Chrome/Burnished  
 \$ 6.490.00

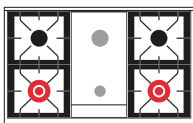
Nostalgie

UPD40N — Electric

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



6 burners with fry top\*



UPD40FNMP

Brass/Copper/Chrome/Burnished  
\$ 7.690.00

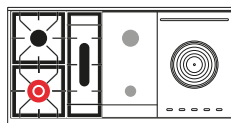
Nostalgie

UP48N — Electric

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



5 burners with fry top\* and coup de feu



UP48FSNMP

Brass/Copper/Chrome/Burnished  
\$ 10.990.00

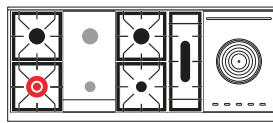
Nostalgie

UP60N — Electric

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



7 burners with fry top\* and coup de feu



UP60FSNMP

Brass/Copper/Chrome/Burnished  
\$ 12.990.00

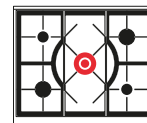
Professional Plus

UP30W — Electric

Primary oven: UOV 76 M



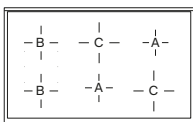
5 burners



UP30WMP

Brushed \$ 5.550.00

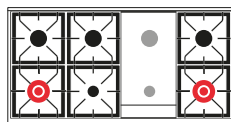
Induction



UPDI406NMP

Brass/Copper/Chrome/Burnished  
\$ 7.990.00

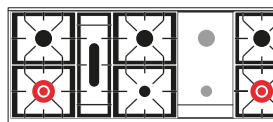
8 burners with fry top\*



UP48FNMP

Brass/Copper/Chrome/Burnished  
\$ 9.990.00

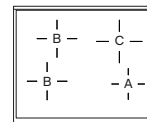
9 burners with fry top\*



UP60FNMP

Brass/Copper/Chrome/Burnished  
\$ 11.990.00

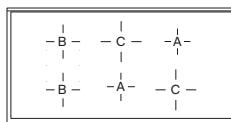
Induction



UPI304WMP

Brushed \$ 6.490.00

Induction



UPI486NMP

Brass/Copper/Chrome/Burnished  
\$ 10.990.00

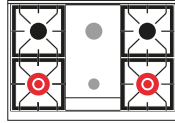
# Range cookers comparison table

Professional Plus  
UP36W — Electric

Primary oven: UOV 80 M



6 burners with fry top\*



UP36FWMP

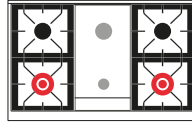
Brushed \$ 5.990.00

Professional Plus  
UPD40W — Electric

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



6 burners with fry top\*



UPD40FWMP

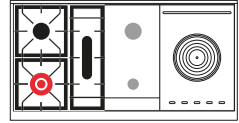
Brushed \$ 7.690.00

Professional Plus  
UP48W — Electric

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



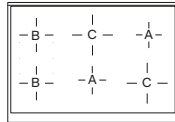
5 burners with fry top\* and coup de feu



UP48FSWMP

Brushed \$ 10.990.00

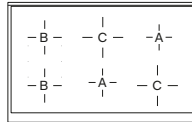
Induction



UPI366WMP

Brushed \$ 6.490.00

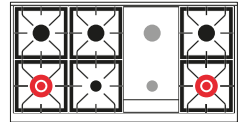
Induction



UPDI406WMP

Brushed \$ 7.990.00

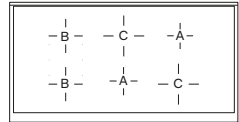
8 burners with fry top\*



UP48FWMP

Brushed \$ 9.990.00

Induction



UPI486WMP

Brushed \$ 10.990.00



Professional Plus

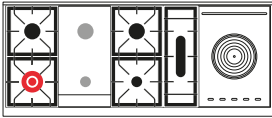
## UP60W — Electric

Primary oven: UOV 80 M

Secondary oven: UOV 60 M



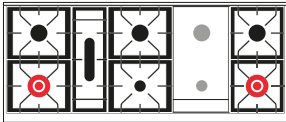
7 burners with fry top\* and coup de feu



### UP60FSWMP

Brushed \$ 12.990.00

9 burners with fry top\*



### UP60FWMP

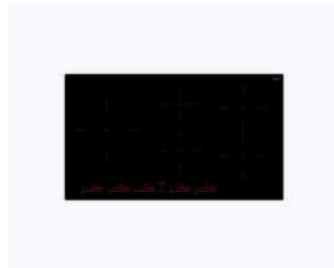
Brushed \$ 11.990.00

# Induction hobs comparison table

Professional Plus

UHCI36TCRP

Induction hobs in vitroceramic



## General features

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

## Powers and consumptions

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

## Price

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



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

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

# Hoods comparison table

Majestic

UAM76

Wall-mounted hood, 30 inches



Majestic

UAM90

Wall-mounted hood, 36 inches



Majestic

UAM100

Wall-mounted hood, 40 inches



General features

|   |  |  |  |
|---|--|--|--|
| Version                                 | extraction   | extraction   | extraction   |
| Body                                    | painted steel, AISI 304 stainless steel casing (only inox version) | painted steel, AISI 304 stainless steel casing (only inox version) | painted steel, AISI 304 stainless steel casing (only inox version) |
| Filters                                 | anodised aluminium filters   | anodised aluminium filters   | anodised aluminium filters   |
| Dimensions (inch)                       | 30 x 23 5/8 x 17 5/8   | 36 x 23 5/8 x 17 5/8   | 40 x 23 5/8 x 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  |
| <u>Price</u>                            |  |  |  |
| Standard                                | \$ 2.360.00  | \$ 2.525.00  | \$ 3.030.00  |
| Finish Brass/Chrome                     | -  | -  | -  |
| Finish Copper/Burnished                 | -  | -  | -  |
| Finish Brushed                          | -  | -  | -  |
| Finish Black matt                       | -  | -  | -  |

Majestic  
UAM120

Wall-mounted hood, 48 inches



Majestic  
UAM150

Wall-mounted hood, 60 inches



Panoramagic  
UAPM90-MK

Wall-mounted hood, 36 inches



Panoramagic  
UAPM90

Wall-mounted hood, 36 inches



extraction

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium filters

48 x 23 7/8 x 17 7/8

5 7/8 - 7 7/8 on mod UAM120 - UAM150

600 cfm / 850 cfm on mod UAM120 - UAM150

705 W (UAM-76 535 W)

3 + intensive

Yes

front led bar

Yes

\$ 3.610.00

-

-

-

-

extraction

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium filters

60 x 23 7/8 x 17 7/8

5 7/8 - 7 7/8 on mod UAM120 - UAM150

600 cfm / 850 cfm on mod UAM120 - UAM150

705 W (UAM-76 535 W)

3 + intensive

Yes

front led bar

Yes

\$ 3.840.00

-

-

-

-

extraction

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium filters

36 x 22 x 19

5 7/8 - 7 7/8 on mod UAPM120

600 cfm / 850 cfm on mod UAPM120

450 W

3 + intensive

Yes

front led bar

Yes

-

-

-

\$ 3.758.00

-

extraction

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium filters

36 x 22 x 19

5 7/8 - 7 7/8 on mod UAPM120

600 cfm / 850 cfm on mod UAPM120

450 W

3 + intensive

Yes

front led bar

Yes

-

-

-

\$ 3.758.00

-

# Hoods comparison table

## Panoramagic UAPM120

Wall-mounted hood, 48 inches



## Nostalgie UAG30

Wall-mounted hood, 30 inches



## Nostalgie UAG36

Wall-mounted hood, 36 inches



General features

|   |  |   |   |
|---|--|---|---|
| Version                                 | extraction   | extraction  | extraction  |
| Body                                    | painted steel, AISI 304 stainless steel casing (only inox version) | painted steel, AISI 304 stainless steel (only inox version) | painted steel, AISI 304 stainless steel (only inox version) |
| Filters                                 | anodised aluminium filters   | anodised aluminium filters                                  | anodised aluminium filters                                  |
| Dimensions (inch)                       | 48 x 22 x 19   | 30 x 19 ¼ x 13 ¼  | 36 x 19 ¼ x 13 ¼  |
| 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   |
| <u>Price</u>                            |  |   |   |
| Standard                                | -  | \$ 1.890.00   | \$ 2.125.00   |
| Finish Brass/Chrome                     | -  | -   | -   |
| Finish Copper/Burnished                 | -  | -   | -   |
| Finish Brushed                          | \$ 5.235.00  | -   | -   |
| Finish Black matt                       | -  | -   | -   |

Nostalgie

### UAG40

Wall-mounted hood, 40 inches



Nostalgie

### UAG48

Wall-mounted hood, 48 inches



Nostalgie

### UAG60

Wall-mounted hood, 60 inches



Nostalgie

### UANB30

Wall-mounted hood, 30 inches



extraction

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium filters

40 x 19 3/4 x 13 3/4

5 7/8 - 7 7/8 on mod UAG48 - UAG60

600 cfm / 850 cfm on mod UAG48 -  
UAG60

450 W

3 + intensive

Yes

front led bar

Yes

\$ 2.190.00

-

-

-

-

extraction

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium filters

48 x 19 3/4 x 13 3/4

5 7/8 - 7 7/8 on mod UAG48 - UAG60

600 cfm / 850 cfm on mod UAG48 -  
UAG60

450 W

3 + intensive

Yes

front led bar

Yes

\$ 2.755.00

-

-

-

-

extraction

painted steel, AISI 304 stainless steel  
(only inox version)

anodised aluminium filters

60 x 19 3/4 x 13 3/4

5 7/8 - 7 7/8 on mod UAG48 - UAG60

600 cfm / 850 cfm on mod UAG48 -  
UAG60

450 W

3 + intensive

Yes

front led bar

Yes

\$ 3.960.00

-

-

-

-

extraction

painted steel, AISI 304 stainless steel  
casing (only inox version)

anodised aluminium filters

30 x 19 3/4 x 26

5 7/8

600 cfm

450 W

3 + intensive

Yes

front led bar

Yes

\$ 5.249.00

-

-

-

-

# Hoods comparison table

Nostalgie

UANB36

Wall-mounted hood, 36 inches



Nostalgie

UANB40

Wall-mounted hood, 40 inches



Nostalgie

UANB48

Wall-mounted hood, 48 inches



General features

|   |  |  |  |
|---|--|--|--|
| Version                                 | extraction   | extraction   | extraction   |
| Body                                    | <p>painting steel, AISI 304 stainless steel casing (only inox version)</p> | <p>painting steel, AISI 304 stainless steel casing (only inox version)</p> | <p>painting steel, AISI 304 stainless steel casing (only inox version)</p> |
| Filters                                 | anodised aluminium filters   | anodised aluminium filters   | anodised aluminium filters   |
| Dimensions (inch)                       | 36 x 19 3/4 x 26   | 40 x 19 3/4 x 26   | 48 x 19 3/4 x 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  |
| <u>Price</u>                            |  |  |  |
| Standard                                | \$ 5.424.00  | \$ 5.559.00  | \$ 5.929.00  |
| Finish Brass/Chrome                     | -  | -  | -  |
| Finish Copper/Burnished                 | -  | -  | -  |
| Finish Brushed                          | -  | -  | -  |
| Finish Black matt                       | -  | -  | -  |



Nostalgie

## UANB60

Wall-mounted hood, 60 inches



Professional Plus

## UAGQ30

Wall-mounted hood, 30 inches



Professional Plus

## UAGQ36

Wall-mounted hood, 36 inches



Professional Plus

## UAGQ40

Wall-mounted hood, 40 inches



extraction

painted steel, AISI 304 stainless steel casing (only inox version)

anodised aluminium filters

60 x 19 3/4 x 26

5 7/8

600 cfm

450 W

3 + intensive

Yes

front led bar

Yes

\$ 7.293.00

-

-

-

-

extraction

AISI 304 stainless steel

professional stainless steel baffle filters

30 x 19 3/4 x 14 3/4

5 7/8

600 cfm

450 W

3 + intensive

Yes

front led bar

Yes

\$ 1.878.00

-

-

-

-

extraction

AISI 304 stainless steel

professional stainless steel baffle filters

36 x 19 3/4 x 14 3/4

5 7/8

600 cfm

450 W

3 + intensive

Yes

front led bar

Yes

\$ 1.935.00

-

-

-

-

extraction

AISI 304 stainless steel

professional stainless steel baffle filters

40 x 19 3/4 x 14 3/4

5 7/8

600 cfm

450 W

3 + intensive

Yes

front led bar

Yes

\$ 2.055.00

-

-

-

-

# Hoods comparison table

## Professional Plus

### UAGQ48

Wall-mounted hood, 48 inches



## Professional Plus

### UAGQ60

Wall-mounted hood, 60 inches



#### General features

|   |   |   |
|---|---|---|
| Version                                 | extraction                                  | extraction                                  |
| Body                                    | AISI 304 stainless steel                    | AISI 304 stainless steel                    |
| Filters                                 | professional stainless steel baffle filters | professional stainless steel baffle filters |
| Dimensions (inch)                       | 48 x 19 ¼ x 14 ¼                            | 60 x 19 ¼ x 14 ¼                            |
| Flue outlet hole dimension (inch)       | 5 7/8                                       | 5 7/8                                       |
| 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   |
| <b>Price</b>                            |   |   |
| Standard                                | <b>\$ 2.258.00</b>                          | <b>\$ 4.050.00</b>                          |
| 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

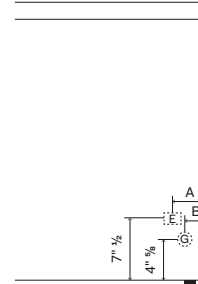
# Wiring and mounting diagrams

162 — 163

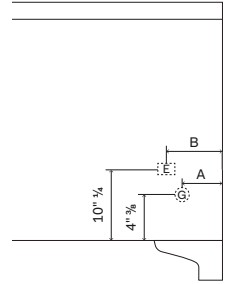
# Majestic

| 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 |

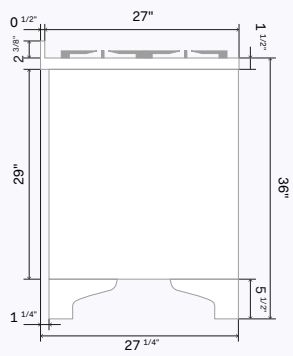
Rear view  
- UM30



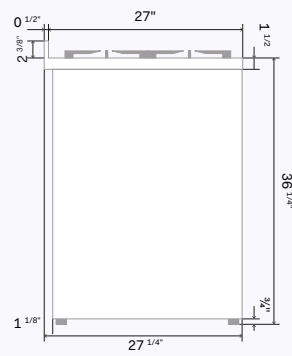
Rear view



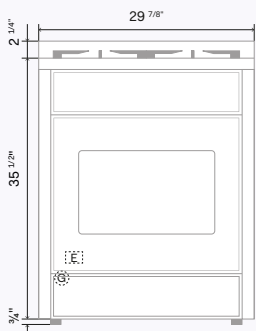
Side view



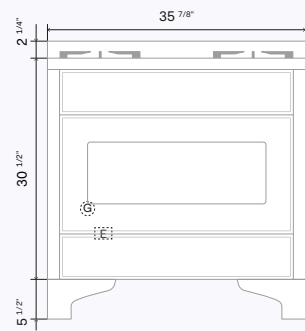
Side view UM30



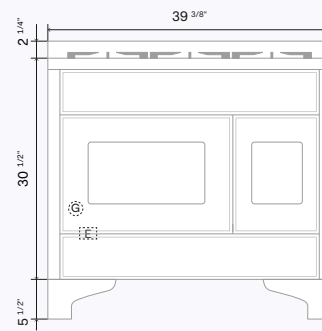
UM30



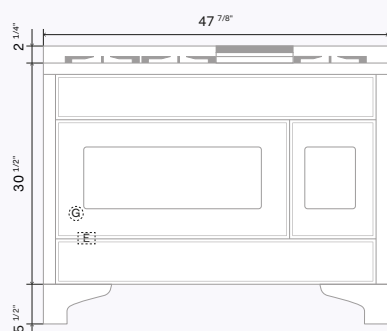
UM09



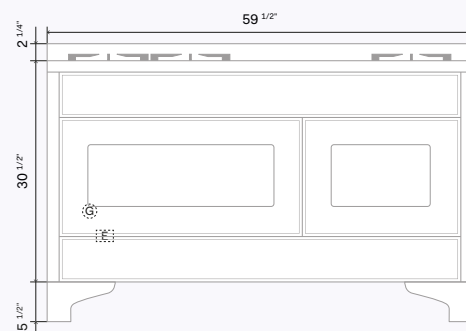
UMD10



UM12



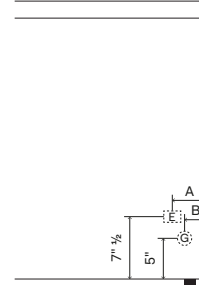
UM15



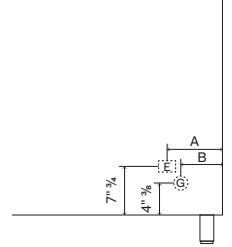
# Nostalgie, Professional Plus

| 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>2</sub> | 5 <sup>1</sup> / <sub>2</sub>  |
| UP60N / UP60W   | 7 <sup>1</sup> / <sub>2</sub> | 6 <sup>7</sup> / <sub>8</sub>  |

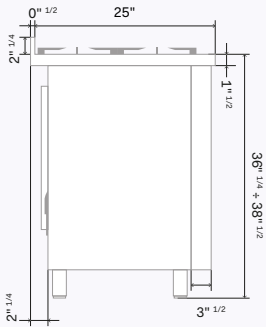
Rear view  
-UP30



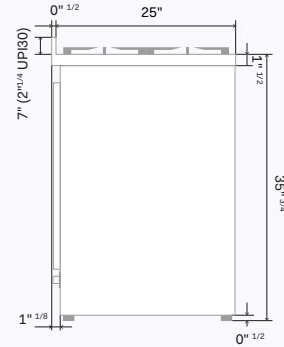
Rear view



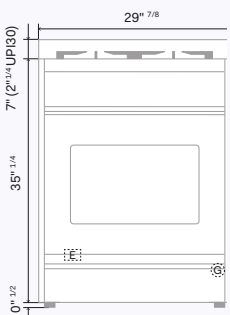
Side view



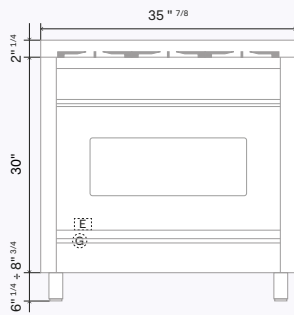
Side view UP30



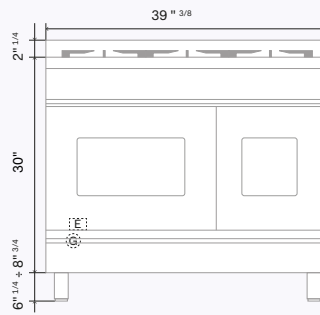
UP30N / UP30W



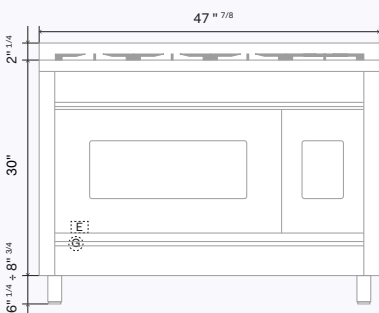
UP36N / UP36W



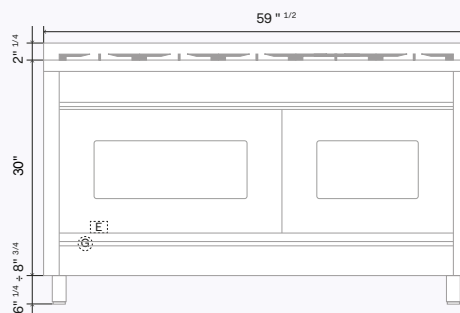
UPD40N / UPD40W



UP48N / UP48W



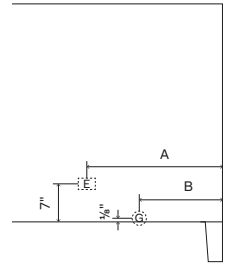
UP60N / UP60W



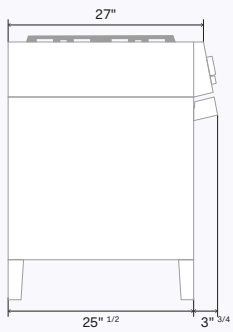
# Panoramagic

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

Rear view

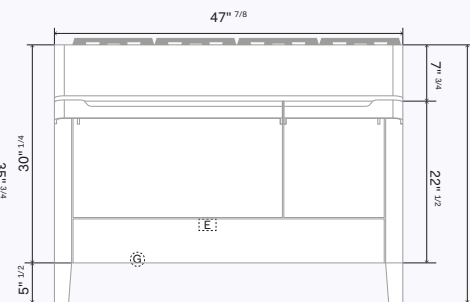
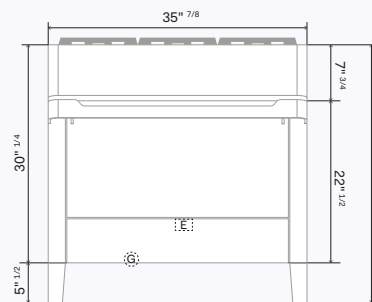


Side view



UPM09

UPM12



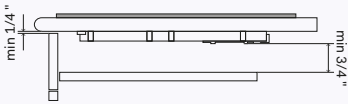


# Induction hob

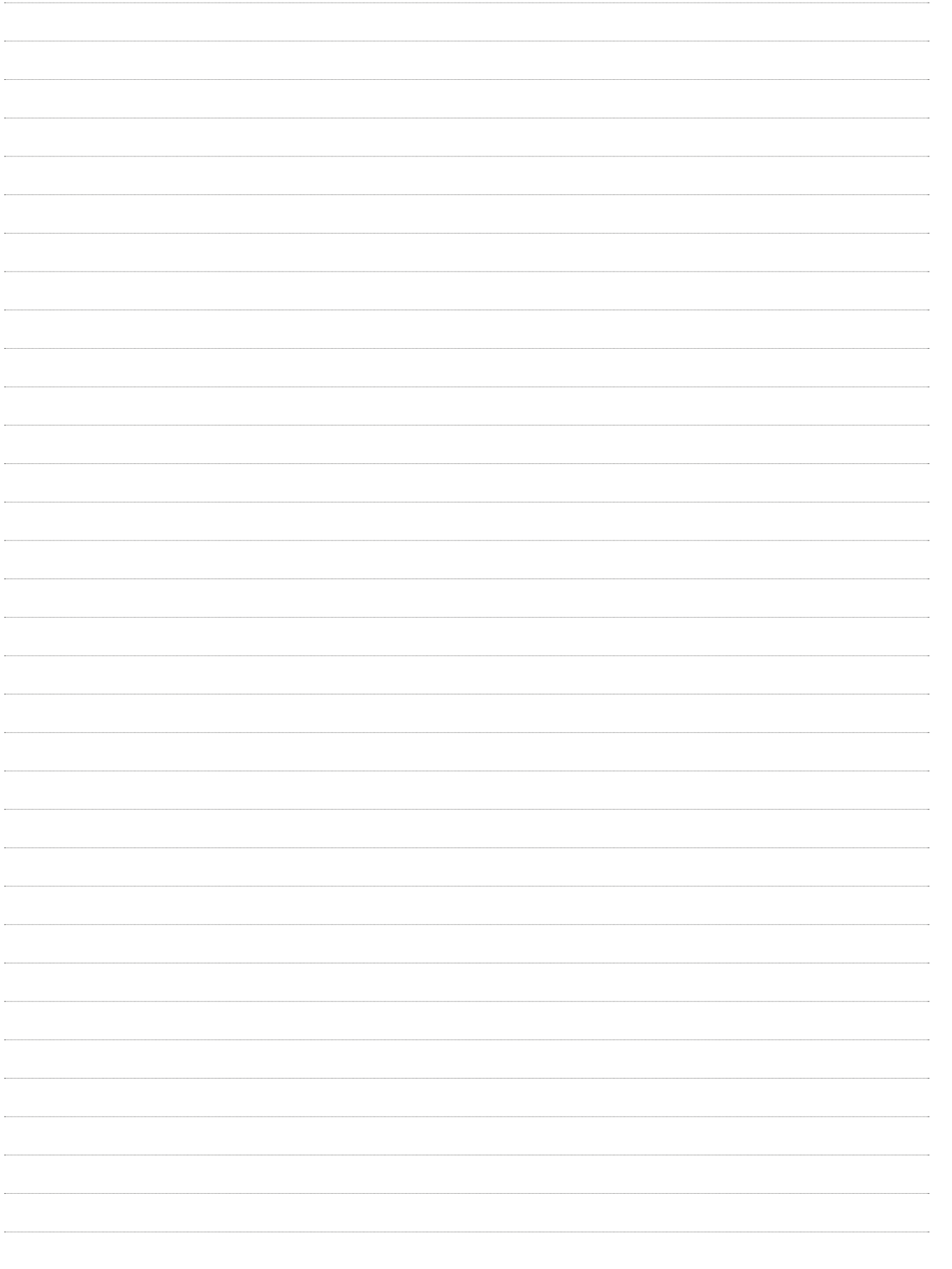
## Models

UHC136TCRP

## Over-top built-in installation











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