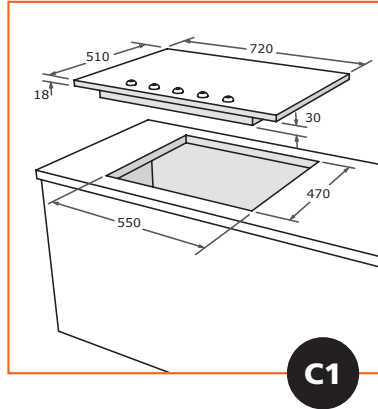


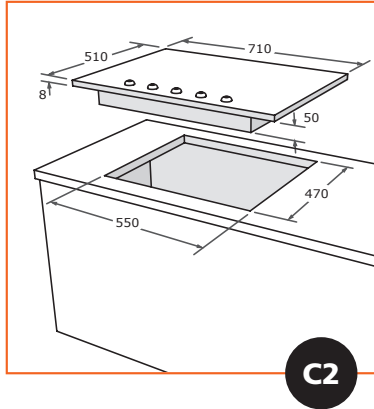


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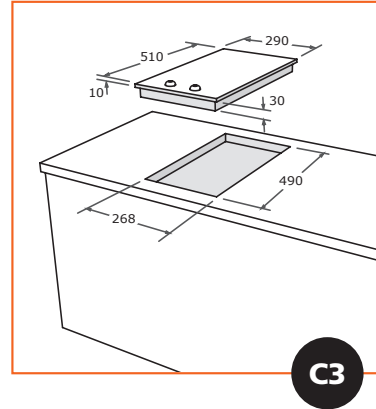
Built-in plans



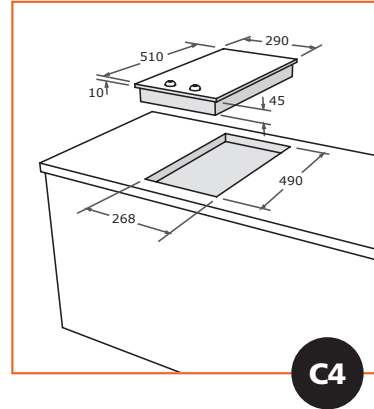
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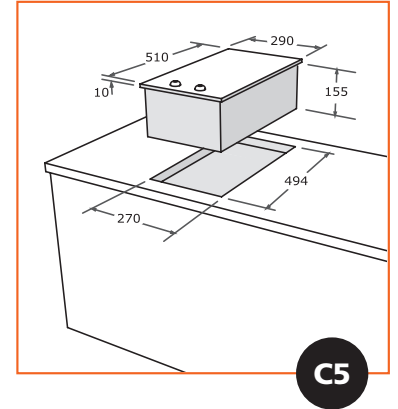
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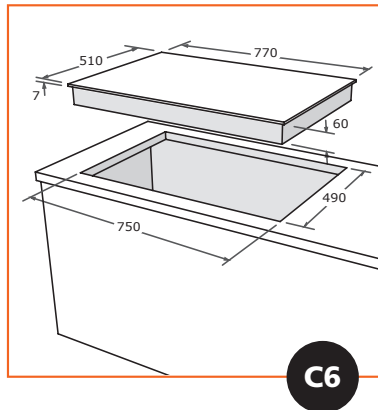
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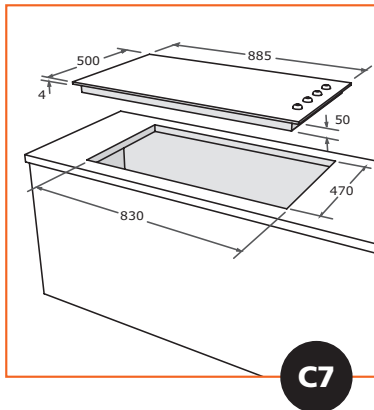
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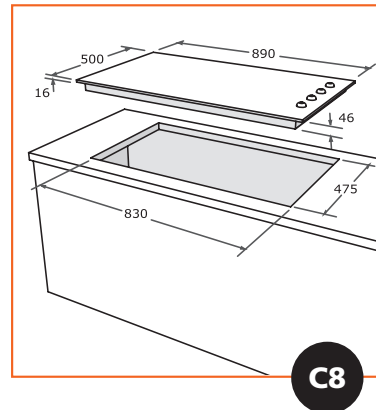
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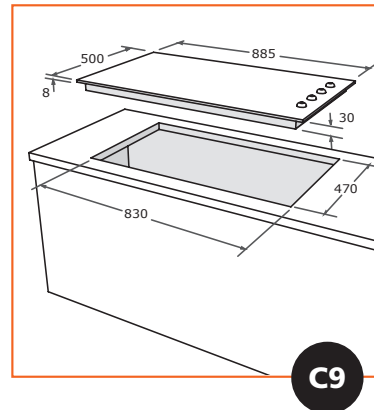
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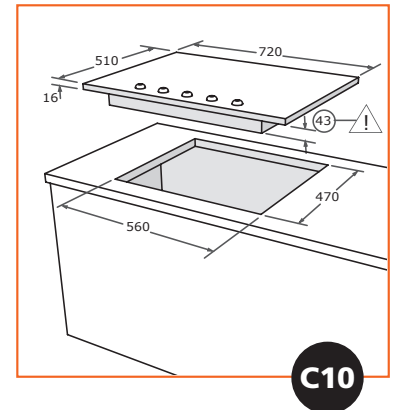
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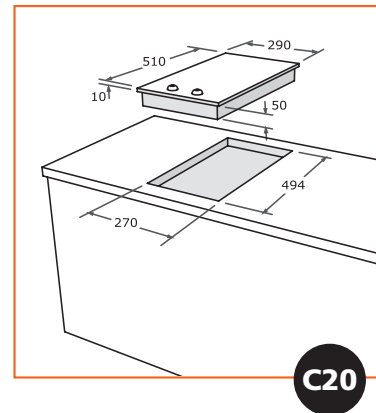
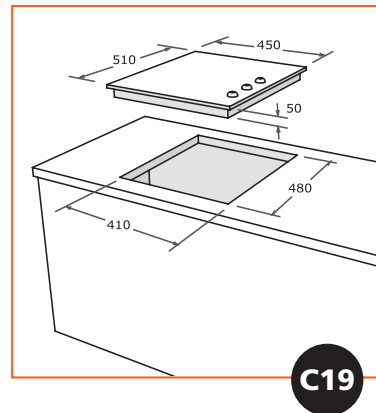
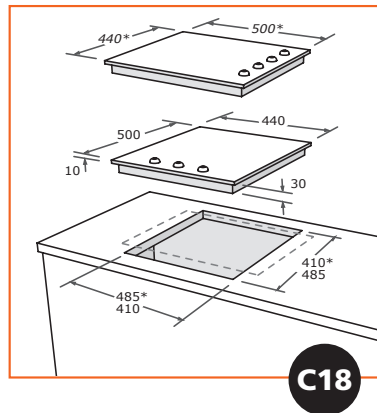
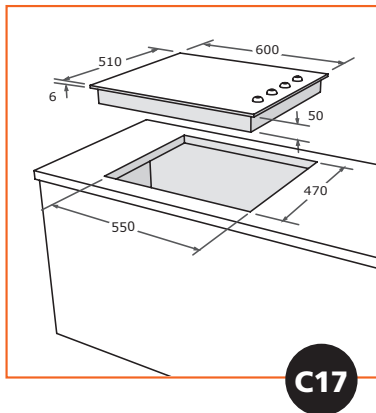
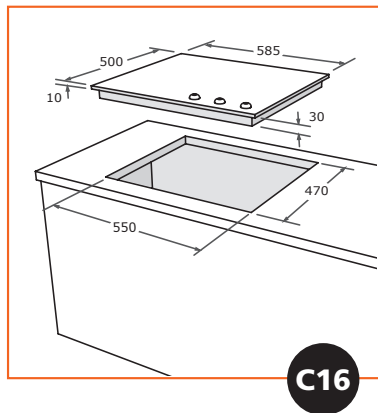
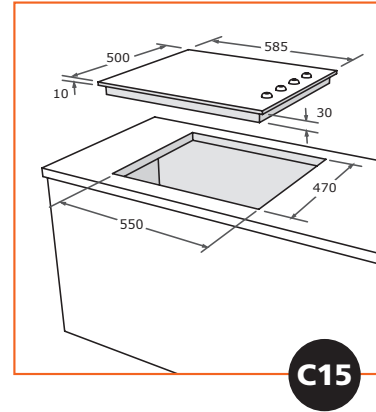
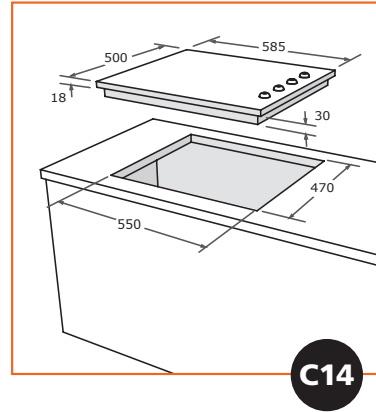
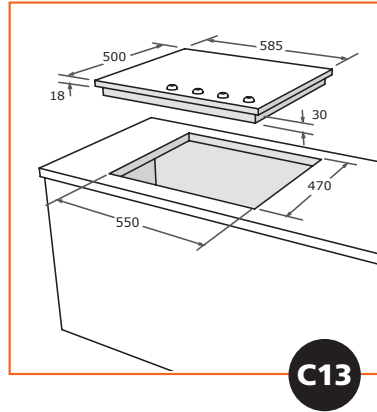
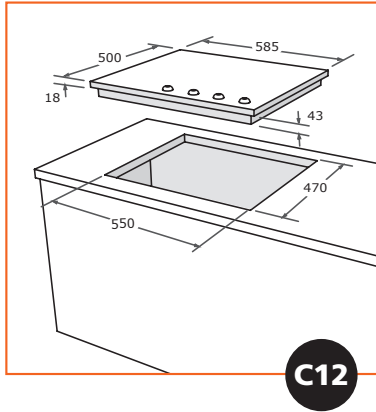
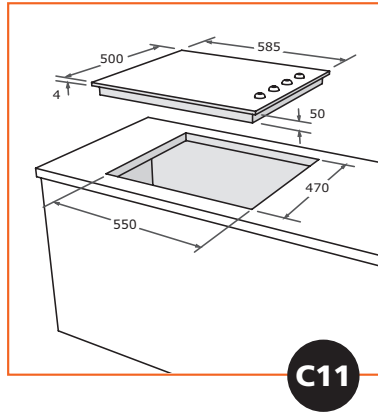
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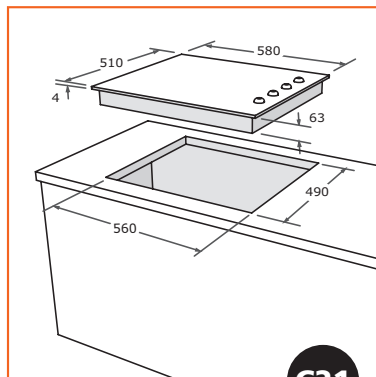


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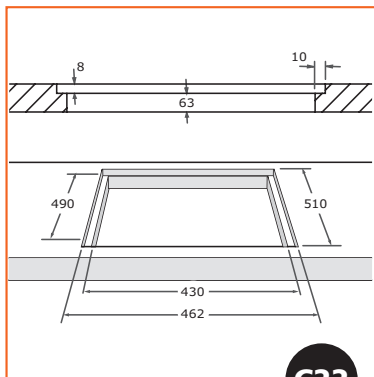


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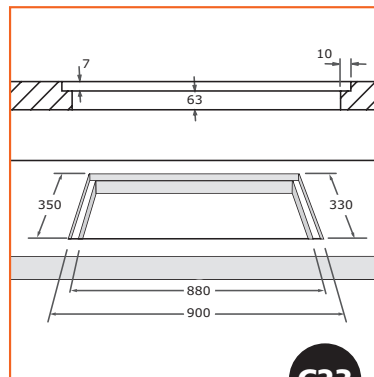




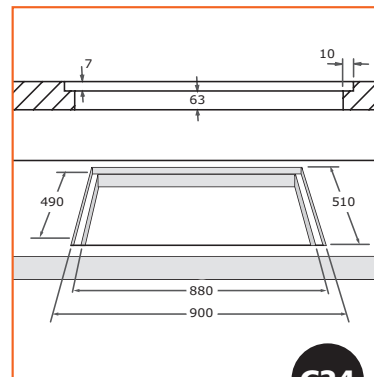
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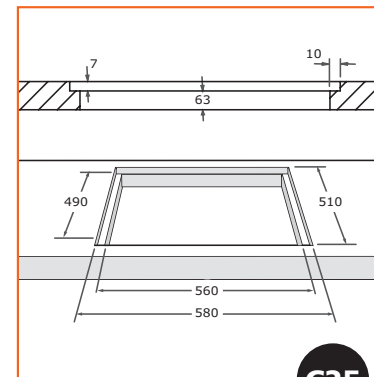
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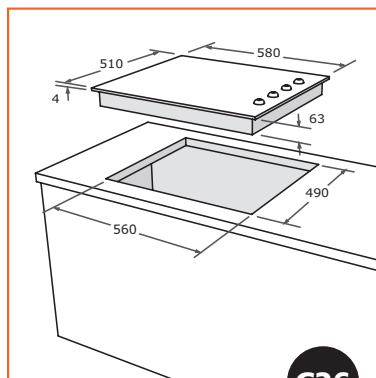
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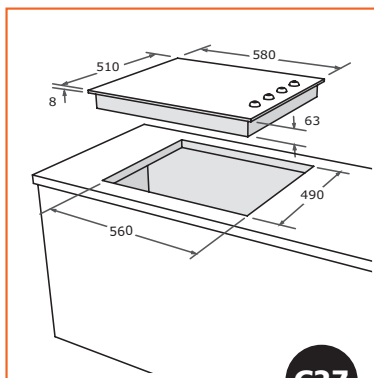
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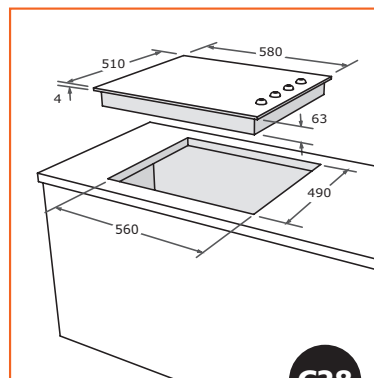
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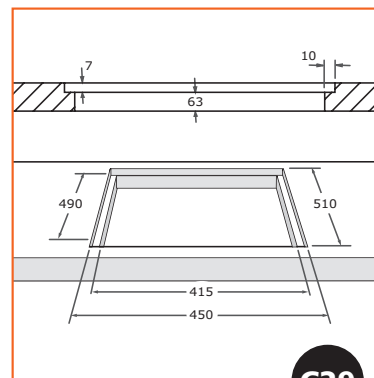
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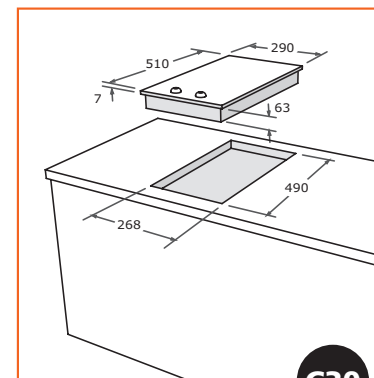
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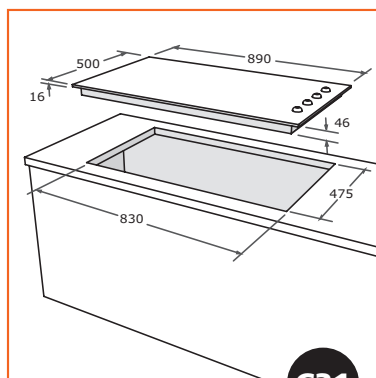
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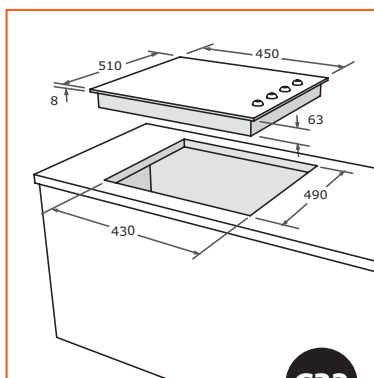
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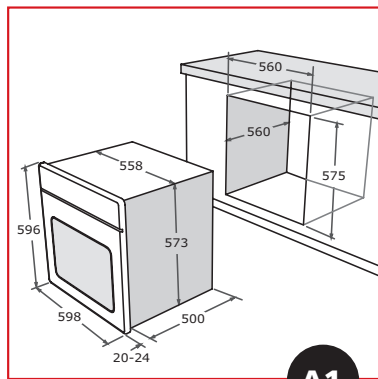
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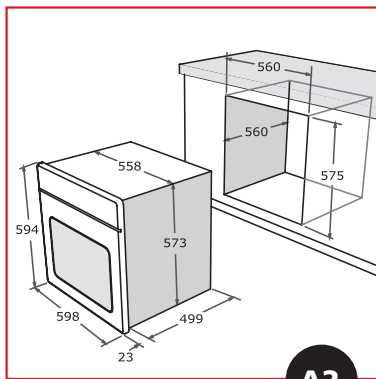
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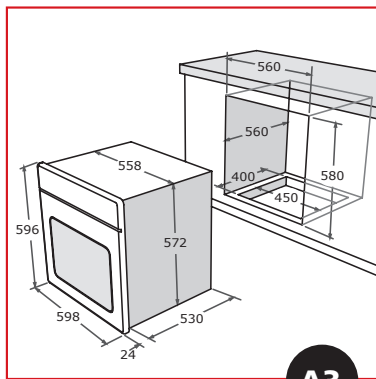
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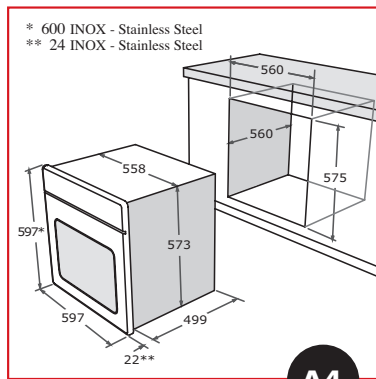
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A2

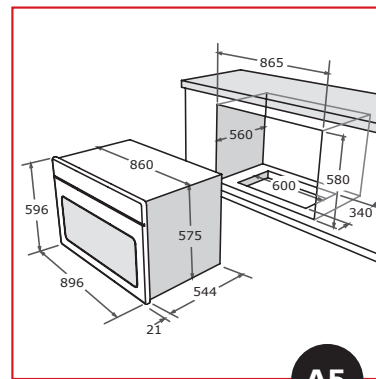


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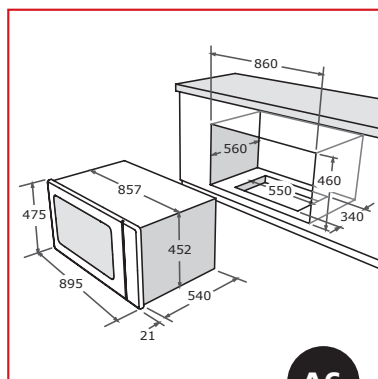


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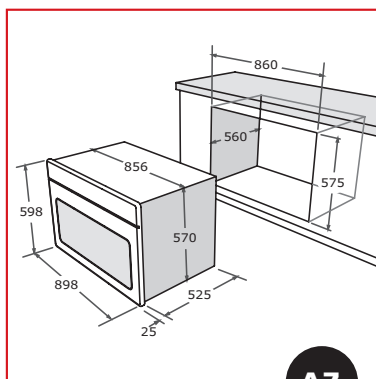
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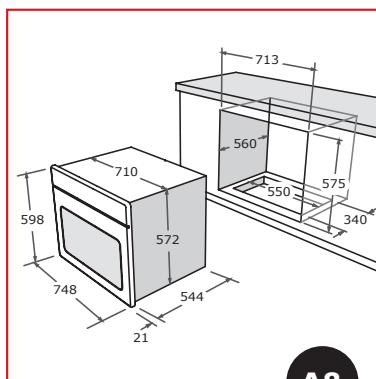
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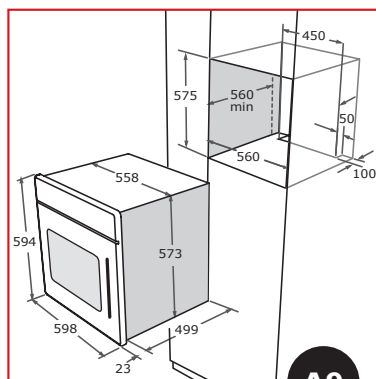
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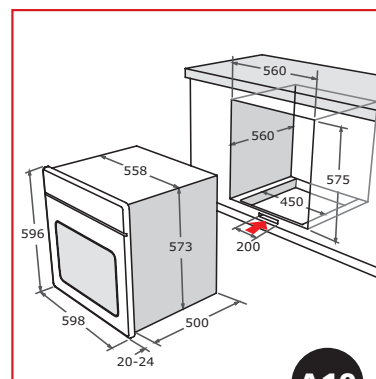
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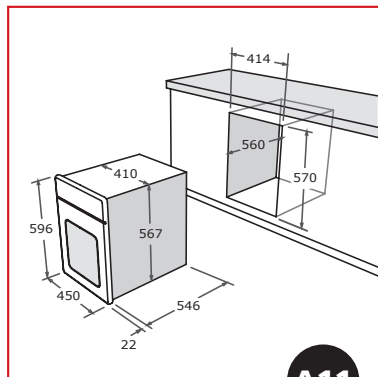
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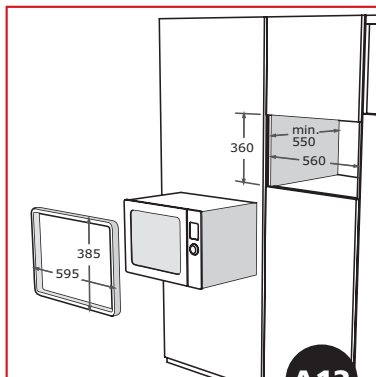
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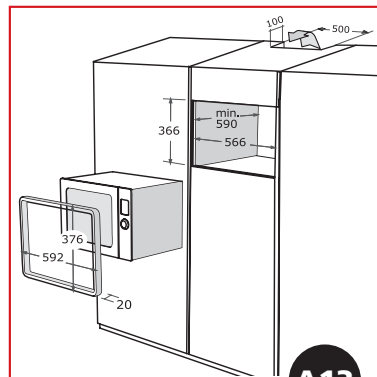
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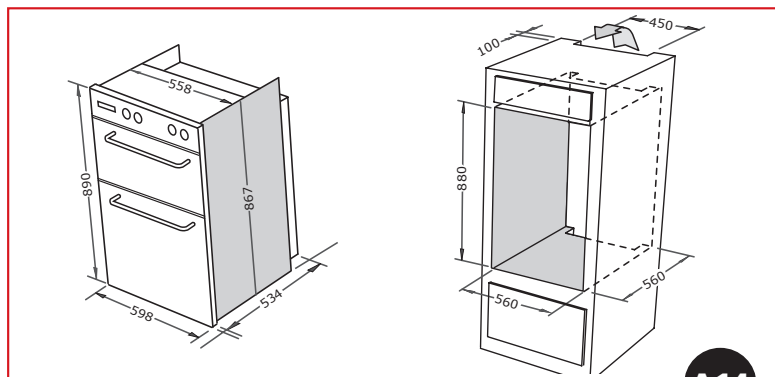
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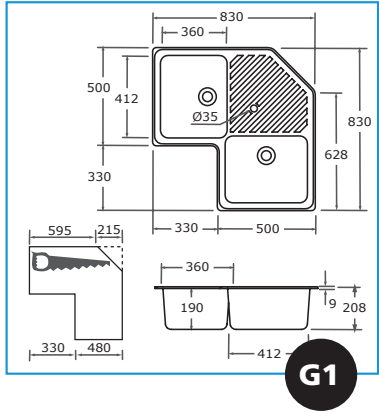
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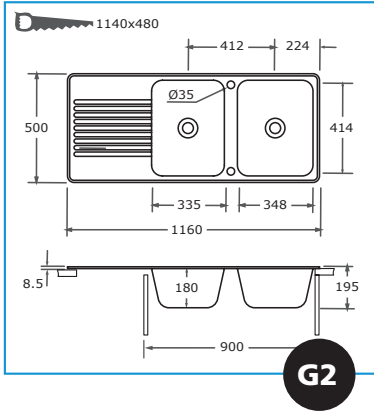
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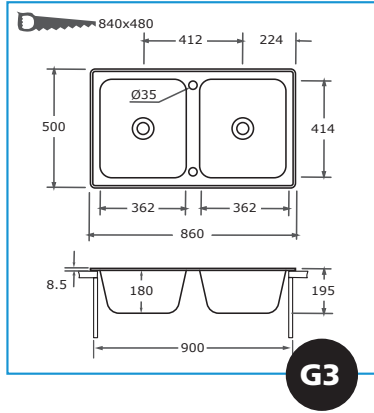
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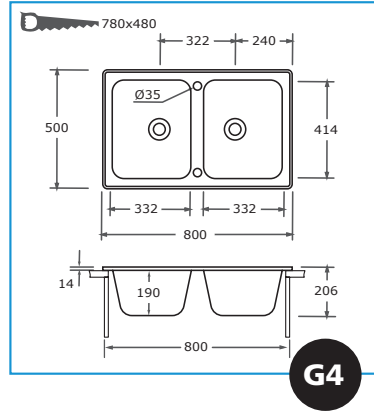
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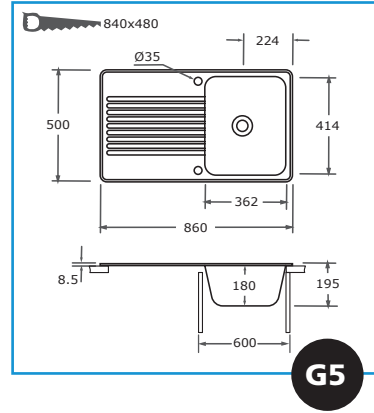
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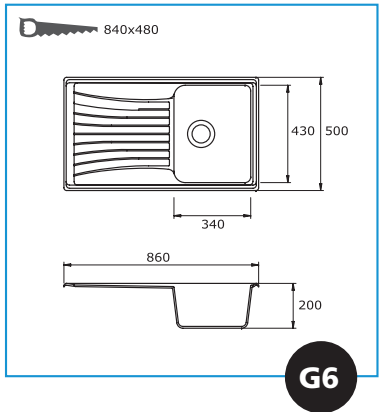
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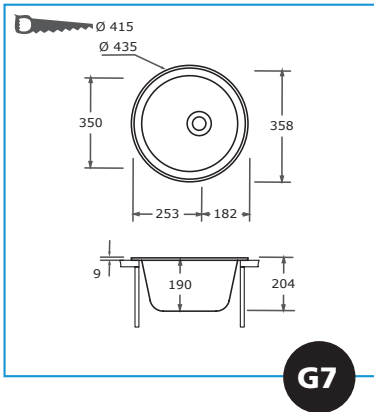
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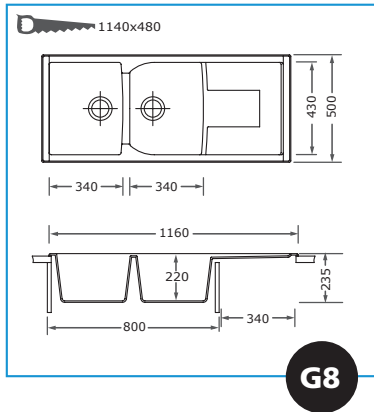
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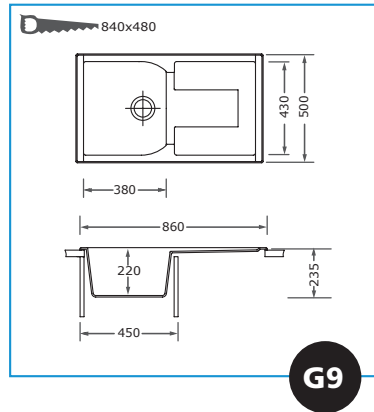
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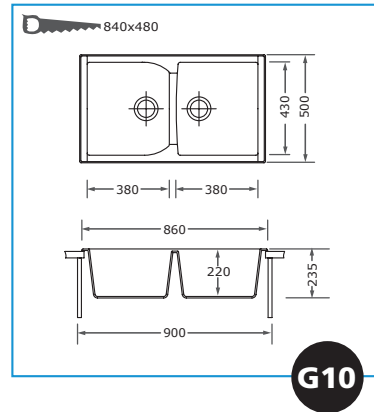
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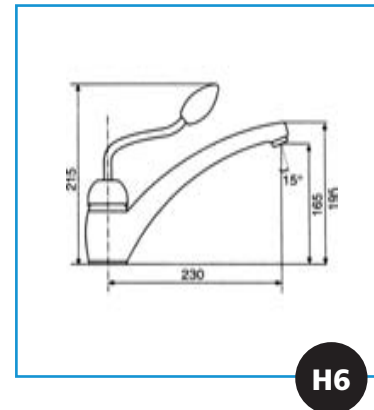
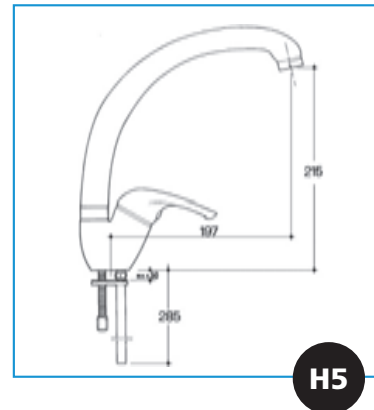
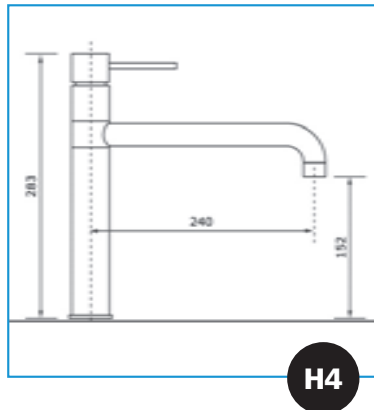
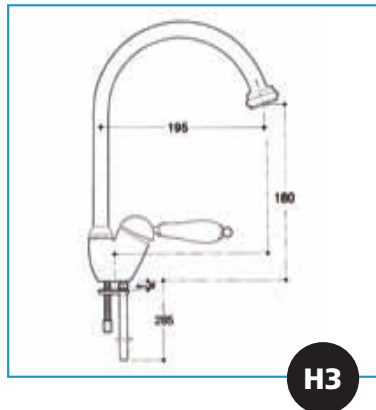
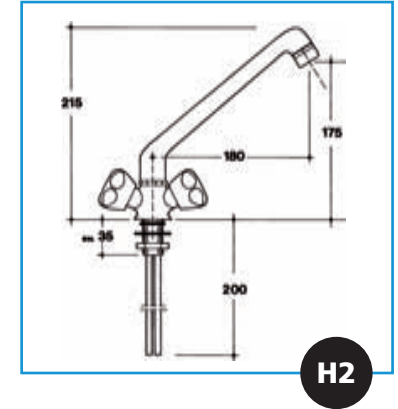
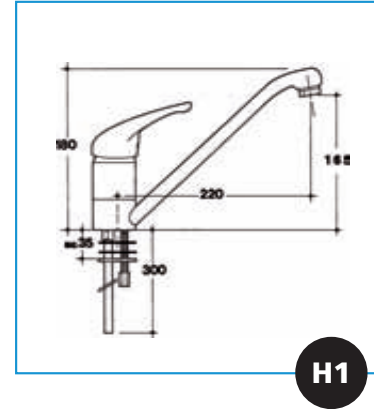
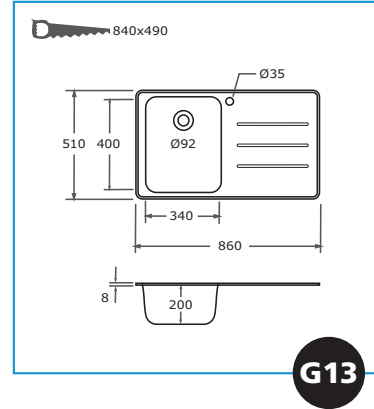
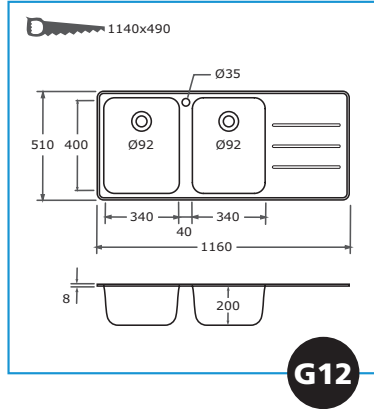
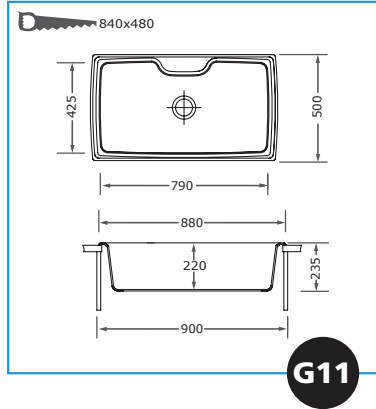
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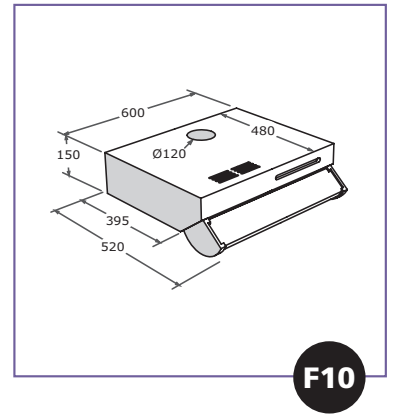
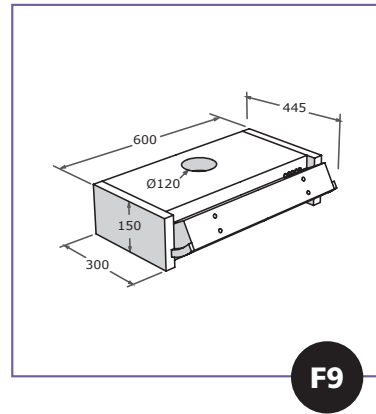
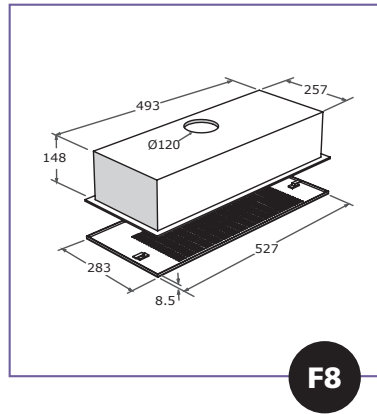
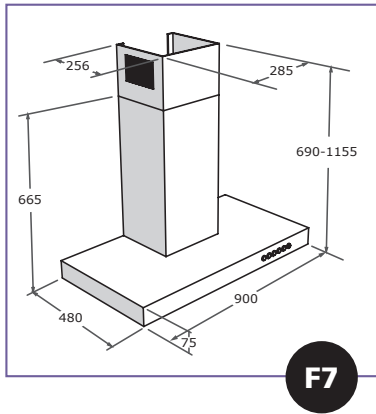
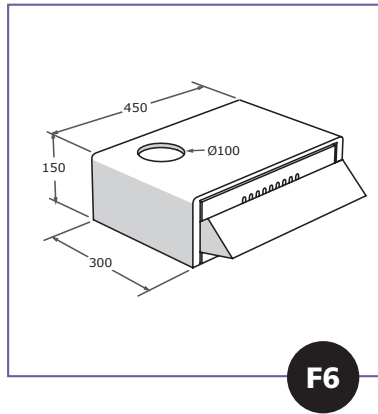
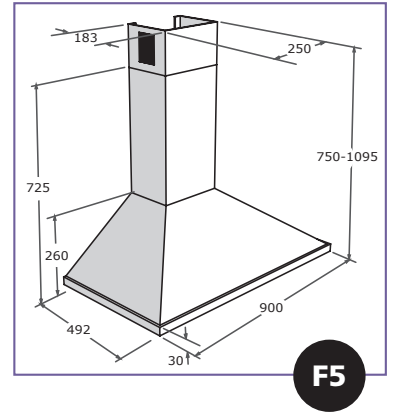
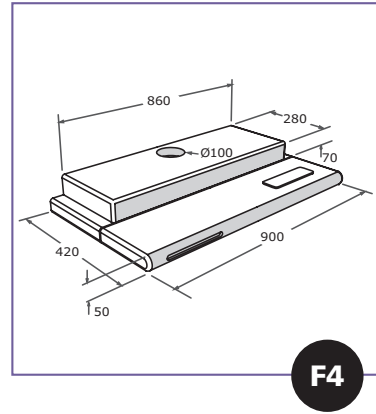
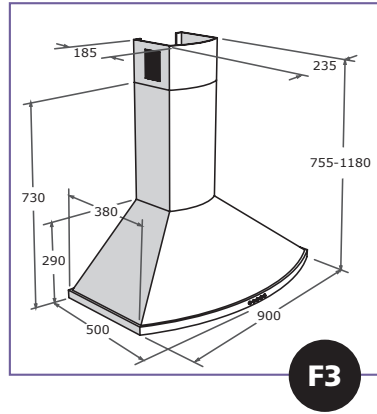
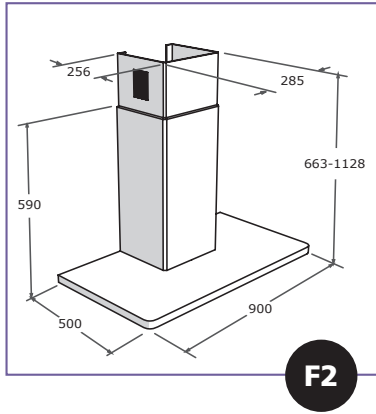
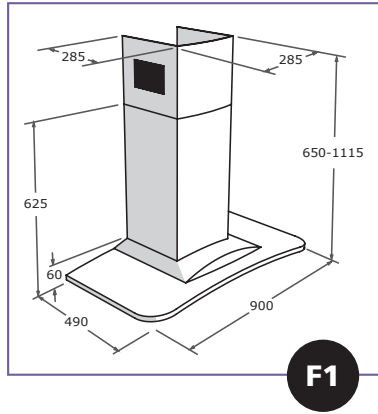


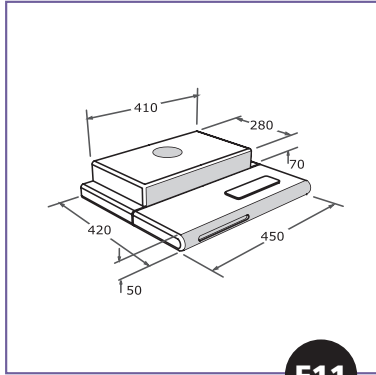
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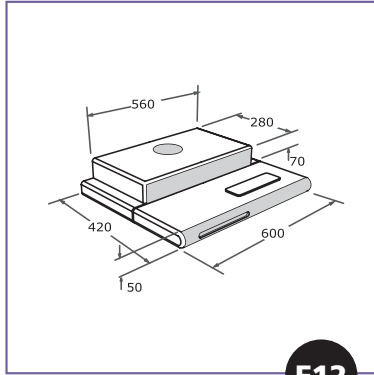
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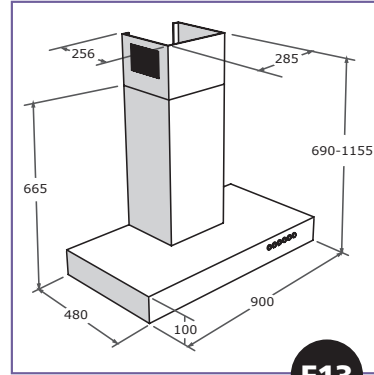




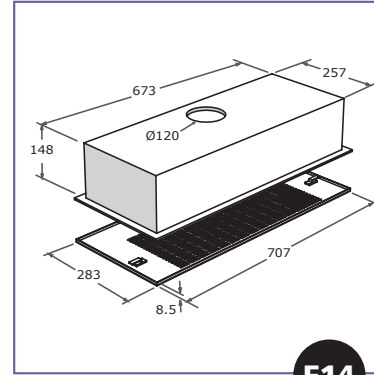
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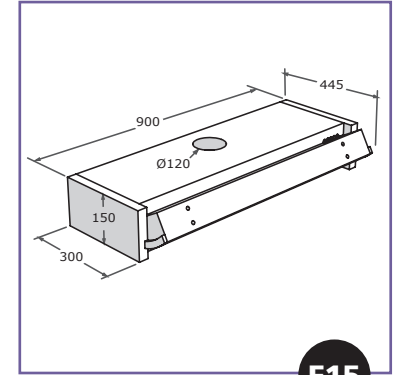
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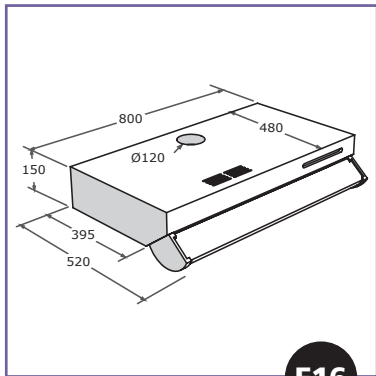
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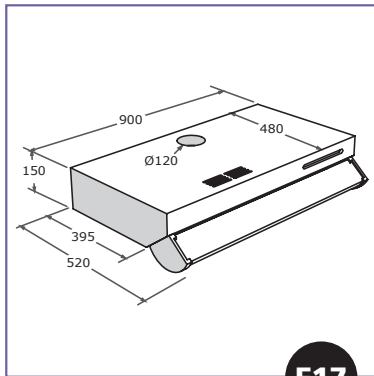
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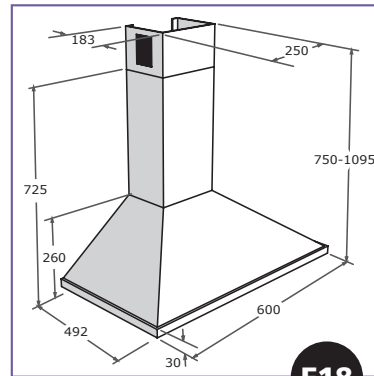
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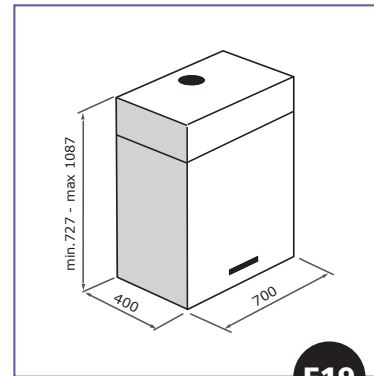
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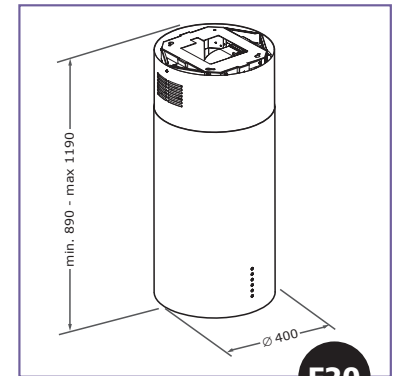
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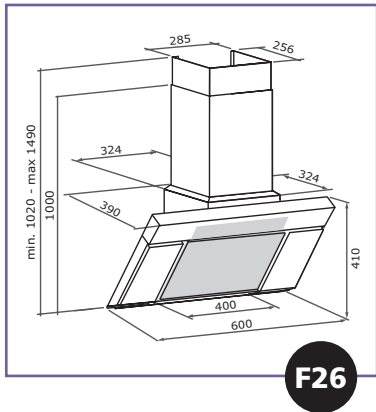
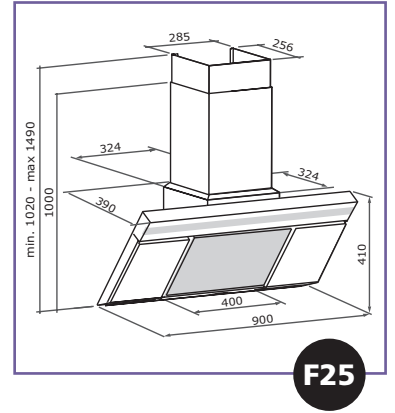
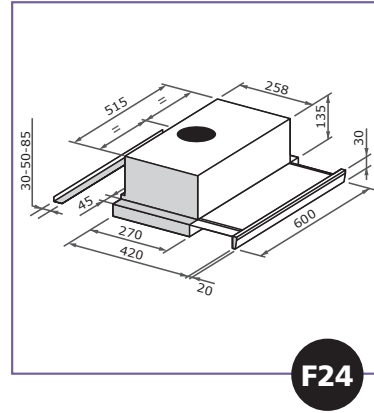
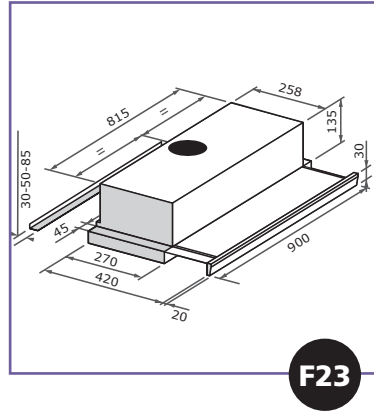
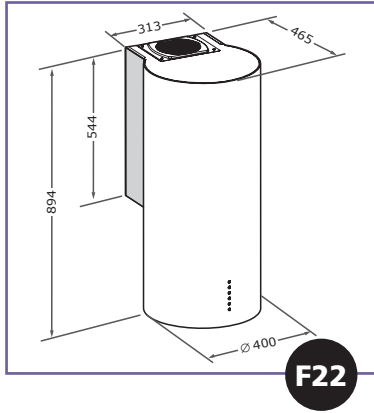
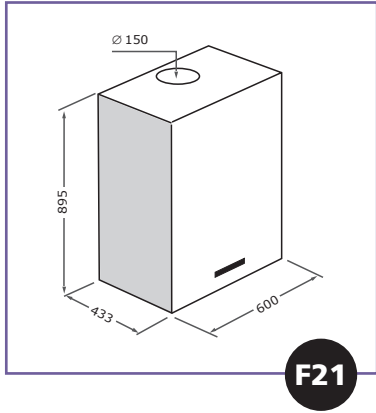
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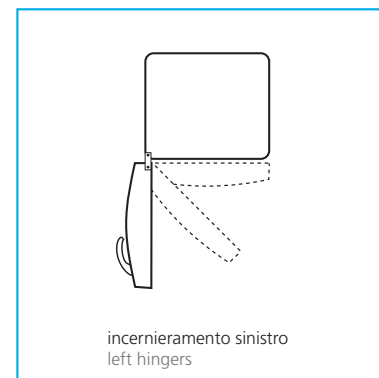
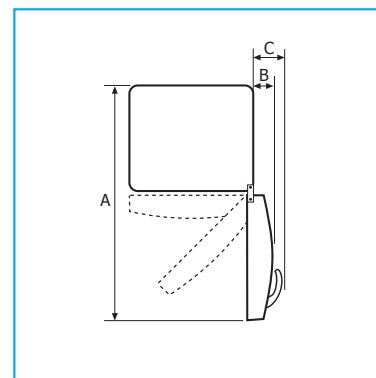
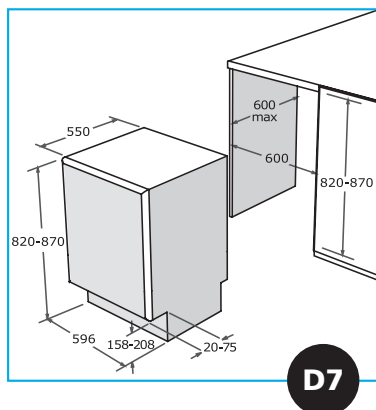
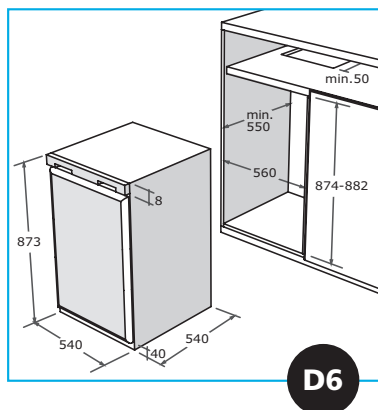
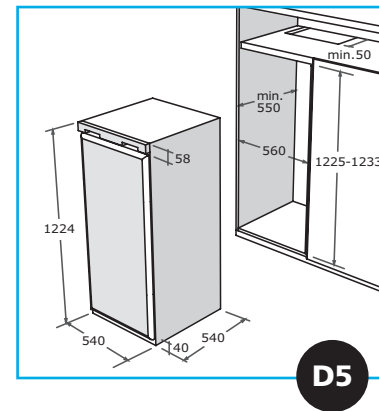
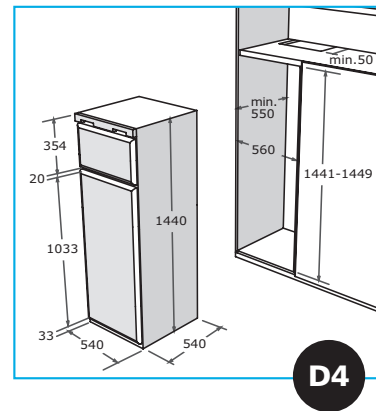
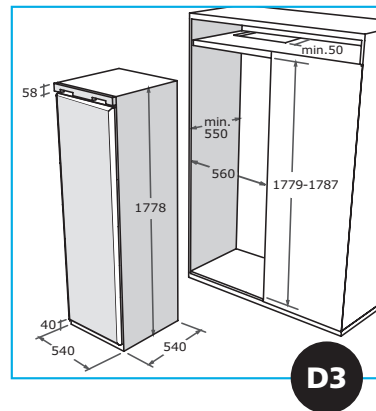
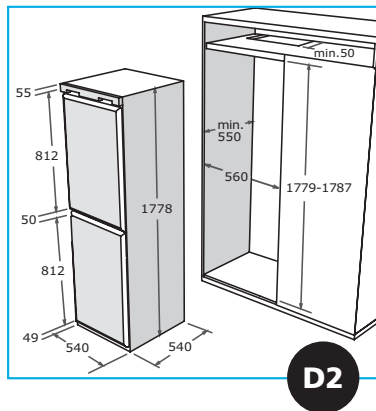
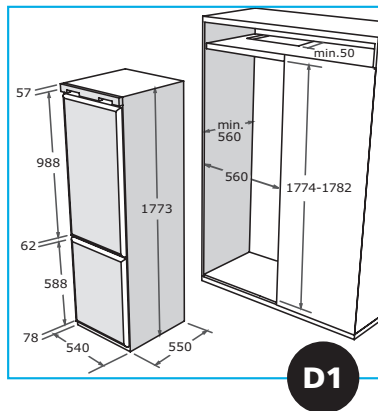


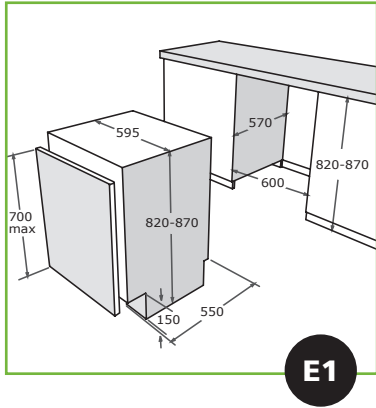
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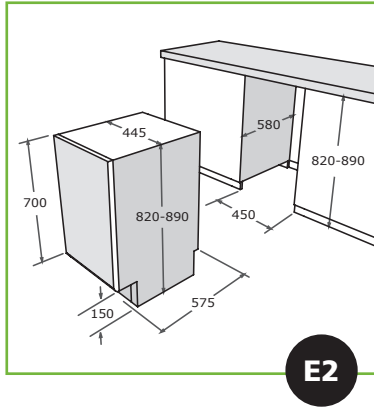
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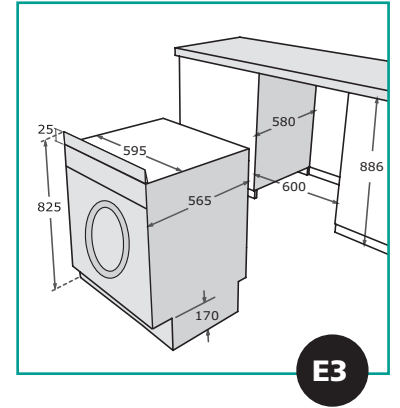




E1



E2



E3

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		SCG 63 AV	VG 95 AV	VH 95 AV	VH 96 AV	CH 55G AV	CH 60 AV	CH 55 AVD	CH 51 AV	CH 41 AV
Colori Colours		X	X-JB	X	X	X	X	A-N-T-W-X-JB-JN	X	X
Dimensioni Dimensions	cm	90	90	90	90	90	90	90	90	90
Accensione elettronica Electronic ignition	A	•	•	•	•	•	CH 60 A	•	CH 51 A	CH 41 A
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	•	•	•	•	•	CH 60 AV	•	CH 51 AV	CH 41 AV
Fuochi gas Gas burners	n°	5	5	5	6	5	6	5	5	4
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	1	1	1	—	—	—	—	—
Tripla corona Wok burner (3500 W)		1	—	—	—	1	—	1	—	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		1	1	1	2	1	2	1	1	1
Semi-rapido Semi-rapid (1750 W)		1	2	2	2	2	2	2	2	2
Ausiliario Auxiliary (1000 W)		2	1	1	2	1	2	1	2	1
Piastre elettriche Electric plates	n°	—	—	—	—	—	—	—	1	1
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		1	—	—	—	—	—	—	1	1
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—	—
Tipologia griglie Pan support type										
Smaltate Enamelled		—	—	•	•	—	•	•	•	•
Ghisa Cast iron		•	•	—	—	•	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility		—	—	—	—	CA 90 D	CA 90 D	CA 90 D	CA 90 D	CA 90 D
Barbecue (2400 W)		—	—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetrocera Electric cooking zones - Glass ceramic	n°	—	—	—	—	—	—	—	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—	—
Induzione/Booster (1200/1600 W)		—	—	—	—	—	—	—	—	—
Induzione/Booster (1500/2000 W)		—	—	—	—	—	—	—	—	—
Hi-Speed estensibile (750/1700 W)		—	—	—	—	—	—	—	—	—
Hi-Speed estensibile (700/2100 W)		—	—	—	—	—	—	—	—	—
Hi-Speed ovale (1100+900 W)		—	—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAXP Box dimensions WxHxD	mm	985x115x610	970x160x615	970x160x615	970x160x615	985x115x610	985x115x610	985x115x610	985x115x610	985x115x610
Peso lordo Gross weight	kg	16	15	15	15	16	12	12,5	13	12
Metri cubi Cubic metres	m³	0,069	0,0954	0,0954	0,0954	0,069	0,069	0,069	0,069	0,069
Schema d'incasso Built-in plan		C 7	C 8	C 8	C 8	C 9	C 9	C 9	C 9	C 9

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		VG 58G AV	VG 55G AV	VH 55 AV	DH 55G AV	DH 55 B AVD	DH 50 B AV	LG 755 AVD	SCG 40 AV
Colori Colours		X	A-X-JB-JN	X	R-JB-JN-X	JB-JN-A-R-T-W-X	X	HI-N-W	X
Dimensioni Dimensions	cm	70	70	70	70	70	70	70	60
Accensione elettronica Electronic ignition	A	•	•	•	•	•	•	•	•
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	•	•	•	•	•	•	•	•
Fuochi gas Gas burners	n°	5	5	5	5	5	5	5	4
Sweet Fire (1400 W)		1	1	1	—	—	—	—	—
Dual 4000 (800/4000 W)		1	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	1	1	1	1	—	1	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		1	1	1	1	1	2	1	—
Semi-rapido Semi-rapid (1750 W)		1	1	1	2	2	2	2	1
Ausiliario Auxiliary (1000 W)		1	1	1	1	1	1	1	2
Piastre elettriche Electric plates	n°	—	—	—	—	—	—	—	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	—	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type									
Smaltate Enamelled		—	—	VH 55 AV X	—	•	•	—	—
Ghisa Cast iron		•	•	—	•	—	—	•	•
Acciaio inox Stainless-steel		—	—	VH 55 AV X.A050	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility		—	—	—	CA 72	CA 72	CA 72	—	—
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetrocaramica Electric cooking zones - Glass ceramic	n°	—	—	—	—	—	—	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1200/1600 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1500/2000 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (700/2100 W)		—	—	—	—	—	—	—	—
Hi-Speed ovale Hi-Speed oval zone (1100+900 W)		—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	785x125x615	785x125x615	785x125x615	785x125x615	785x125x615	785x125x615	785x125x615	690x100x610
Peso lordo Gross weight	kg	17,3	12,8	12,8	14	12	11,5	19,5	9,5
Metri cubi Cubic metres	m³	0,060	0,060	0,060	0,060	0,060	0,060	0,060	0,0421
Schema d'incasso Built-in plan		C 10	C 10	C 10	C 1	C 1	C 1	C 2	C 11

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		VG 59 AV	VG 43 AV	VG 40 AV	VH 43 AV	VH 40 AV	MH 43G AV	MH 40G AV	MH 43 AV
Colori Colours		X	JB-X	JB-X	X	X	X	X	X
Dimensioni Dimensions	cm	60	60	60	60	60	60	60	60
Accensione elettronica Electronic ignition	A	•	•	•	•	•	•	•	MH 43 A
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	•	•	•	•	•	•	•	MH 43 AV
Fuochi gas Gas burners	n°	4	4	4	4	4	4	4	4
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		1	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	1	—	1	—	1	—	1
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		—	—	1	—	1	—	1	—
Semi-rapido Semi-rapid (1750 W)		2	2	2	2	2	2	2	2
Ausiliario Auxiliary (1000 W)		1	1	1	1	1	1	1	1
Piastre elettriche Electric plates	n°	—	—	—	—	—	—	—	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	—	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type									
Smaltate Enamelled		—	—	—	•	•	—	—	•
Ghisa Cast iron		•	•	•	—	—	•	•	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility							CA 62	CA 62	CA 62
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetroceramica Electric cooking zones - Glass ceramic	n°	—	—	—	—	—	—	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1200/1600 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1500/2000 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (700/2100 W)		—	—	—	—	—	—	—	—
Hi-Speed ovale Hi-Speed oval zone (1100+900 W)		—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615
Peso lordo Gross weight	kg	12,2	12,2	12,2	9,8	9,8	12,7	9	9,2
Metri cubi Cubic metres	m³	0,047	0,047	0,047	0,047	0,047	0,047	0,047	0,047
Schema d'incasso Built-in plan		C 12	C 12	C 12	C 12	C 12	C 13	C 13	C 13

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		MH 31 AV	MH 40 AV	FH 43G AV	FH 43 AV	FH 40 AV	FH 31 AV	FH 04	CH 40 AV
Colori Colours		X	R-T-W-X	X	T-X-JB	JB-A-JN-N-T-W-X	T-X	X	X
Dimensioni Dimensions	cm	60	60	60	60	60	60	60	60
Accensione elettronica Electronic ignition	A	MH 31 A	MH 40 A	•	•	•	FH 31 A	—	CH 40 A
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	MH 31 AV	MH 40 AV	•	•	•	FH 31 AV	—	CH 40 AV
Fuochi gas Gas burners	n°	3	4	4	4	4	3	—	4
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	—	1	1	—	—	—	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		1	1	—	—	1	1	—	1
Semi-rapido Semi-rapid (1750 W)		1	2	2	2	2	1	—	2
Ausiliario Auxiliary (1000 W)		1	1	1	1	1	1	—	1
Piastrine elettriche Electric plates	n°	1	—	—	—	—	1	4	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	1	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	1	—
Normale 145 mm Normal 145 mm (1000 W)		1	—	—	—	—	1	1	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	1	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type		•	•	—	•	•	•	—	•
Smaltate Enamelled		—	—	—	—	—	—	—	—
Ghisa Cast iron		—	—	•	—	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility		CA 62	CA 62	CA 62	CA 62	CA 62	CA 62	CA 62	CA 60 D
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetroceramica Electric cooking zones - Glass ceramic	n°	—	—	—	—	—	—	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—
Induzione/Booster (1200/1600 W)		—	—	—	—	—	—	—	—
Induzione/Booster (1500/2000 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile (700/2100 W)		—	—	—	—	—	—	—	—
Hi-Speed ovale (1100+900 W)		—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	683x113x615	690x100x611
Peso lordo Gross weight	kg	9	9	10	10	9,2	9,5	12	9,5
Metri cubi Cubic metres	m³	0,047	0,047	0,047	0,047	0,047	0,047	0,047	0,042
Schema d'incasso Built-in plan		C 13	C 13	C 14	C 14	C 14	C 14	C 14	C 15

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		BH 40 AV	BH 04	LG 640 AVD	LG 640 AV	TH 38 AV	TH 30 AV	TH 03	LC 430 AV
Colori Colours		X	X	HI-N-W	N-W	X	N-T-W-X	X	DB-BP-N
Dimensioni Dimensions	cm	60	60	60	60	45	45	45	45
Accensione elettronica Electronic ignition	A	BH 40 A	—	•	•	•	•	—	•
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	BH 40 AV	—	•	•	•	•	—	•
Fuochi gas Gas burners	n°	4	—	4	4	3	3	—	3
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	—	1	—	1	—	—	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		1	—	—	1	—	1	—	1
Semi-rapido Semi-rapid (1750 W)		2	—	2	2	1	1	—	1
Ausiliario Auxiliary (1000 W)		1	—	1	1	1	1	—	1
Piastre elettriche Electric plates	n°	—	4	—	—	—	—	3	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	1	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	2	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	2	—
Normale 110 mm Normal 110 mm (600 W)		—	1	—	—	—	—	1	—
Tipologia griglie Pan support type									
Smaltate Enamelled		•	—	—	—	•	•	—	•
Ghisa Cast iron		—	—	•	•	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility		CA 60 D	CA 60 D	—	—	TVC 45	TVC 45	TVC 45	—
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetrocera Electric cooking zones - Glass ceramic	n°	—	—	—	—	—	—	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1200/1600 W)		—	—	—	—	—	—	—	—
Induzione/Booster Induction/Booster (1500/2000 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (700/2100 W)		—	—	—	—	—	—	—	—
Hi-Speed ovale Hi-Speed oval zone (1100+900 W)		—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	690x100x611	690x100x610	660x140x605	660x140x605	550x110x550	550x110x550	550x110x550	550x110x550
Peso lordo Gross weight	kg	8,5	10	15	15	8,5	8,5	7	8,5
Metri cubi Cubic metres	m³	0,042	0,042	0,0559	0,0559	0,033	0,033	0,033	0,033
Schema d'incasso Built-in plan		C 16	C 16	C 17	C 17	C 18	C 18	C 18	C 19

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		BH 10 AVD	BH 10 AVF	BH 20 AV	BH 02	BHV 02	BH G	HM B	HM F
Colori Colours		X	X	X	X	X	X	X	X
Dimensioni Dimensions	cm	30	30	30	30	30	30	30	30
Accensione elettronica Electronic ignition	A	BH 10 AD	BH 10 AF	•	—	—	—	—	—
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	BH 10 AVD	BH 10 AVF	•	—	—	—	—	—
Fuochi gas Gas burners	n°	1	1	2	—	—	—	—	—
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		1	—	—	—	—	—	—	—
Pesciera Fish burner (2900 W)		—	1	—	—	—	—	—	—
Rapido Rapid (3000 W)		—	—	1	—	—	—	—	—
Semi-rapido Semi-rapid (1750 W)		—	—	—	—	—	—	—	—
Ausiliario Auxiliary (1000 W)		—	—	1	—	—	—	—	—
Piastre elettriche Electric plates	n°	—	—	—	2	—	—	—	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	1	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	—	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	1	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type									
Smaltate Enamelled		•	•	•	—	—	—	•	—
Ghisa Cast iron		—	—	—	—	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility									
Barbecue (2400 W)		—	—	—	—	—	—	1	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	1
Zone di cottura elettriche - Vetrocera Electric cooking zones - Glass ceramic	n°	—	—	—	—	2	1	—	—
Hi-Speed (1200 W)		—	—	—	—	—	—	—	—
Hi-Speed (1800 W)		—	—	—	—	—	—	—	—
Induzione/Booster (1200/1600 W)		—	—	—	—	—	—	—	—
Induzione/Booster (1500/2000 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (700/2100 W)		—	—	—	—	—	—	—	—
Hi-Speed ovale Hi-Speed ovalzone (1100+900 W)		—	—	—	—	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	1	—	—
Touch sensor 9 livelli 9 level Touch sensor		—	—	—	—	—	—	—	—
Beep di conferma Instruction confirmation tone		—	—	—	—	—	—	—	—
Sicurezza bambini Child lock		—	—	—	—	—	—	—	—
Spia calore residuo Residual heat light		—	—	—	—	•	•	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	390x127x615	390x127x615	390x127x615	390x127x615	390x127x615	390x127x615	345x115x570	355x240x570
Peso lordo Gross weight	kg	5	5	5	6	5	4	7	6
Metri cubi Cubic metres	m³	0,030	0,030	0,030	0,030	0,030	0,030	0,022	0,048
Schema d'incasso Built-in plan		C 3	C 3	C 3	C 3	C 4	C 4	C 20	C 5

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		PVF 1LT 47	PVF 9LT 47	PVF 7HT 48	PVF 7HT 47	PVF 6HT 48	PVF 6HT 38	PVL 6LT 46	PVF 6HT 45
Colori Colours		X	X			X		X	
Dimensioni Dimensions	cm	90	90	70	75	60	60	60	60
Accensione elettronica Electronic ignition	A	—	—	—	—	—	—	—	—
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	—	—	—	—	—	—	—	—
Fuochi gas Gas burners	n°	—	—	—	—	—	—	—	—
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	—	—	—	—	—	—	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		—	—	—	—	—	—	—	—
Semi-rapido Semi-rapid (1750 W)		—	—	—	—	—	—	—	—
Ausiliario Auxiliary (1000 W)		—	—	—	—	—	—	—	—
Piastre elettriche Electric plates	n°	—	—	—	—	—	—	—	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	—	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type									
Smaltate Enamelled		—	—	—	—	—	—	—	—
Ghisa Cast iron		—	—	—	—	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility									
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetroceramica Electric cooking zones - Glass ceramic	n°	4	4	4	4	4	4	4	4
Hi-Speed (1200 W)		2	2	—	2	—	—	2	2
Hi-Speed (1800 W)		—	—	—	—	—	—	1	2
Induzione/Booster Induction /Booster (1200/1600 W)		—	—	1	—	2	1	—	—
Induzione/Booster Induction /Booster (1500/2000 W)		—	—	2	—	2	2	—	—
Hi-Speed estensibile Hi-Speed double zone (750/1700 W)		1	—	—	—	—	—	—	—
Hi-Speed estensibile Hi-Speed double zone (700/2100 W)		1	1	—	1	—	—	1	—
Hi-Speed ovale Hi-Speed oval zone (1100+900 W)		—	1	—	1	—	—	—	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		•	•	•	•	•	•	•	•
Beep di conferma Instruction confirmation tone		•	•	•	•	•	•	•	—
Sicurezza bambini Child lock		•	•	•	•	•	•	•	—
Spia calore residuo Residual heat light		•	•	•	•	•	•	•	•
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	960x115x410	980x150x660	850x150x610	850x150x610	150x660x610	150x660x610	150x660x610	150x660x610
Peso lordo Gross weight	kg	10,7	9,7	9,7	9,7	9,7	9,7	9,7	9,7
Metri cubi Cubic metres	m³	0,0453	0,097	0,0778	0,0778	0,0604	0,0604	0,0604	0,0604
Schema d'incasso Built-in plan		C 23	C 24	C 6	C 6	C 21	C 21	C 25	C 26

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		PVL 6LT 45	PVL 6NT 46	PVL 6NT 45	PVL 6HM 40	PVF 4HT 38	PVL 4LT 33	PVL 4LT 34	PVF 3LT 22
Colori Colours		X	N-X	N-X			X	X	X
Dimensioni Dimensions	cm	60	60	60	60	45	45	45	30
Accensione elettronica Electronic ignition	A	—	—	—	—	—	—	—	—
Accensione elettronica e valvole di sicurezza Electronic ignition and safety valves	V	—	—	—	—	—	—	—	—
Fuochi gas Gas burners	n°	—	—	—	—	—	—	—	—
Sweet Fire (1400 W)		—	—	—	—	—	—	—	—
Dual 4000 (800/4000 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3800 W)		—	—	—	—	—	—	—	—
Tripla corona Wok burner (3500 W)		—	—	—	—	—	—	—	—
Pesciera Fish burner (2900 W)		—	—	—	—	—	—	—	—
Rapido Rapid (3000 W)		—	—	—	—	—	—	—	—
Semi-rapido Semi-rapid (1750 W)		—	—	—	—	—	—	—	—
Ausiliario Auxiliary (1000 W)		—	—	—	—	—	—	—	—
Piastre elettriche Electric plates	n°	—	—	—	—	—	—	—	—
Normale 180 mm Normal 180 mm (1500 W)		—	—	—	—	—	—	—	—
Rapida 180 mm Rapid 180 mm (2000 W)		—	—	—	—	—	—	—	—
Normale 145 mm Normal 145 mm (1000 W)		—	—	—	—	—	—	—	—
Rapida 145 mm Rapid 145 mm (1500 W)		—	—	—	—	—	—	—	—
Normale 110 mm Normal 110 mm (600 W)		—	—	—	—	—	—	—	—
Tipologia griglie Pan support type									
Smaltate Enamelled		—	—	—	—	—	—	—	—
Ghisa Cast iron		—	—	—	—	—	—	—	—
Acciaio inox Stainless-steel		—	—	—	—	—	—	—	—
Cromate Chromium-plated		—	—	—	—	—	—	—	—
Predisposizione coperchio in cristallo Glass cover compatibility		—	—	—	—	—	—	—	—
Barbecue (2400 W)		—	—	—	—	—	—	—	—
Friggitrice Deep-fryer (2300 W)		—	—	—	—	—	—	—	—
Zone di cottura elettriche - Vetrocaramica Electric cooking zones - Glass ceramic	n°	4	4	4	4	4	3	3	2
Hi-Speed (1200 W)		2	2	2	2	—	2	1	1
Hi-Speed (1800 W)		2	1	2	2	—	1	1	1
Induzione/Booster (1200/1600 W)		—	—	—	—	2	—	—	—
Induzione/Booster (1500/2000 W)		—	—	—	—	1	—	—	—
Hi-Speed estensibile (750/1700 W)		—	—	—	—	—	—	—	—
Hi-Speed estensibile (700/2100 W)		—	1	—	—	—	—	—	—
Hi-Speed ovale (1100+900 W)		—	—	—	—	—	—	1	—
Bistecchiera Steak grill (1600 W)		—	—	—	—	—	—	—	—
Touch sensor 9 livelli 9 level Touch sensor		•	•	•	•	•	•	•	•
Beep di conferma Instruction confirmation tone		•	•	•	•	•	•	•	•
Sicurezza bambini Child lock		•	•	•	•	•	•	•	•
Spia calore residuo Residual heat light		•	•	•	•	•	•	•	•
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	150x660x610	150x660x610	150x660x610	150x660x610	850x150x610	380x110x670	380x110x670	380x125x670
Peso lordo Gross weight	kg	9,7	9,7	9,7	9,7	9,7	9,5	9,5	5,5
Metri cubi Cubic metres	m³	0,0604	0,0604	0,0604	0,0604	0,08	0,028	0,028	0,031
Schema d'incasso Built-in plan		C 25	C 27	C 27	C 28	C 32	C 29	C 29	C 30

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		FEX 29 52	FEX 29R 3	FEX 49 52	FGA 9	FMA 9	FMA 9R	FEX 79 52	FEX 65 T70	FEX 97 I71
Colori Colours		XN4	N4-W4	XN4	N-XS	N-XS	N	XN4	XN5	XN5
Dimensioni Dimensions	cm	90	90	90	90	90	90	75	60	60
Tipologia Type	Elektriko ventilato Electric fan	•	•	•	—	—	—	•	•	•
	Elektriko statiko Electric static oven	—	—	—	—	—	—	—	—	—
	Gas + Grill elettrico Gas oven + Electric grill	—	—	—	—	•	•	—	—	—
	Gas + Grill a gas Gas oven + Gas grill	—	—	—	•	—	—	—	—	—
Accensione elettronica Electronic ignition		—	—	—	•	•	•	—	—	—
Valvole di sicurezza Safety valves		—	—	—	•	•	•	—	—	—
Funzioni Functions	n°	8	8	8	2	2	2	8	10+10	11
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		—	—	—	—	—	—	—	A	A
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class										
Convezione naturale Static		•	•	—	—	—	—	—	•	•
Convezione forzata Forced air convection		•	•	•	—	—	—	•	•	•
Consumo di energia riferito al carico normalizzato Energy consumption based on standard load										
Funzione di riscaldamento a convezione naturale Conventional heating function	kWh	1,14	1,14	1,29	—	—	—	1,42	0,78	0,78
Funzione di riscaldamento a convezione forzata Forced air convection heating	kWh	1,1	1,1	1,19	—	—	—	1,35	0,68	0,68
Volume utile Cavity volume	lt	78	77	77	80	80	80	77	53	53
	Piccolo Small (12 lt<vol<35 lt)	—	—	—	—	—	—	—	—	—
	Medio Medium (35 lt<vol<65 lt)	—	—	—	—	—	—	—	•	•
	Grande Large (65 lt<vol)	•	•	•	—	—	—	•	—	—
Tempo necessario per cottura a carico normale Time to cook standard load	min	47,6	47,6	49,4	—	—	—	61,6	44	44
Superficie del piano cottura più grande Area of largest baking sheet	cm²	1350	1350	1350	—	—	—	1350	1050	1050
Programmatore Programmer										
Controllo totale digitale touch Full touch control operation		—	—	—	—	—	—	—	•	—
Inizio e fine cottura touch Touch control auto programmer		•	—	—	—	—	—	—	—	•
Digitale inizio e fine cottura Digital auto programmer		—	—	—	—	—	—	—	—	—
Digitale fine cottura Digital cut-off programmer		—	—	•	—	—	—	—	—	—
Analogo fine cottura con orologio Analogue clock with cut-off programmer		—	—	—	—	—	—	—	—	—
Analogo fine cottura Analogue cut-off programmer		—	•	—	—	—	—	•	—	—
Timer contaminuti Minute minder		—	—	—	•	•	•	—	—	—
Potenza Power	Grill Grill	W	2400	2400	2400	2500 GAS	2000	2000	2400	1800
	Resistenza superiore Upper element	W	1100	1100	1100	—	—	—	1100	800
	Resistenza inferiore Lower element	W	1500	1500	1500	3400 GAS	3400 GAS	3400 GAS	1500	1000
	Resistenza circolare Circular element	W	2600	2600	2600	—	—	—	2600	2100
	Massima assorbita Maximum power	W	2700	2700	2700	60	2044	2044	2700	2170
Temperatura Temperature	Massima cottura Maximum cooking temperature	°C	270	270	270	270	270	270	270	250
	Massima pirolisi Maximum pyrolysis temperature	°C	—	—	—	—	—	—	—	—
Pulizia Cleaning	Pirolisi Pyrolysis		—	—	—	—	—	—	—	—
	Smalto Easy To Clean Easy to Clean enamel		•	•	•	•	•	•	•	•
	*Set autopulente Catalytic panel kit		—	—	—	—	—	—	*SETPC	*SETPC
Termostato digitale Digital thermostat		—	—	—	—	—	—	—	•	•
Ventilatore tangenziale di raffreddamento Cooling fan		•	•	•	•	•	•	•	•	•
Girarrosto Rotisserie		•	•	•	•	•	•	•	—	—
Guide telescopiche Telescopic guides		—	—	—	—	—	—	—	•	•
Griglie antiribaltamento Anti-tilt side racks		•	—	•	—	—	—	—	•	•
Vetri Tempered glasses	n°	3	3	3	2	2	2	3	3	3
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	940x660x630	940x660x630	970x540x625	940x660x600	940x660x600	940x660x600	815x660x630	665x670x580	665x670x580
Peso lordo Gross weight	kg	52,2	52,2	47	47	47	47	48	38,8	38,8
Metri cubi Cubic metres	m³	0,390	0,390	0,327	0,372	0,372	0,372	0,338	0,2584	0,2584
Schema d'incasso Built-in plan		A 5	A 5	A 6	A 7	A 7	A 7	A 8	A 2	A 2

*Optional

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		FEX 47D 54	FEX 65D 53	FEX 27D 50	FEX 47D 50	FEX 97 52	FEX 07C 52	FEX 07C 3	FEP 07C 36	FEX 07S 59
Colori Colours		N4	XN5	XN5	N5-W5	XN5	XS4	XS4	XS	XS
Dimensioni Dimensions	cm	60	60	60	60	60	60	60	60	60
Tipologia Type	Elettrico ventilato Electric fan	•	•	•	•	•	•	•	•	•
	Elettrico statico Electric static oven	—	—	—	—	—	—	—	—	—
	Gas + Grill elettrico Gas oven + Electric grill	—	—	—	—	—	—	—	—	—
	Gas + Grill a gas Gas oven + Gas grill	—	—	—	—	—	—	—	—	—
Accensione elettronica Electronic ignition	—	—	—	—	—	—	—	—	—	—
Valvole di sicurezza Safety valves	—	—	—	—	—	—	—	—	—	—
Funzioni Functions	n°	10	11	11	11	8	8	8	7	5
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	A	A	A	A	A	A	B	A
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class										
Convezione naturale Static		•	•	•	•	—	•	•	—	—
Convezione forzata Forced air convection		•	•	•	•	•	•	•	•	•
Consumo di energia riferito al carico normalizzato Energy consumption based on standard load										
Funzione di riscaldamento a convezione naturale Conventional heating function		0,78	0,78	0,78	0,78	0,88	0,78	0,78	1,06	0,85
Funzione di riscaldamento a convezione forzata Forced air convection heating		0,68	0,68	0,68	0,68	0,76	0,76	0,76	0,99	0,79
Volume utile Cavity volume		lt	56	53	53	53	53	56	56	55
	Piccolo Small (12 lt<vol<35 lt)		—	—	—	—	—	—	—	—
	Medio Medium (35 lt<vol<65 lt)		•	•	•	•	•	•	•	•
	Grande Large (65 lt<vol)		—	—	—	—	—	—	—	—
Tempo necessario per cottura a carico normale Time to cook standard load	min	44	44	44	44	44	44	44	57,6	40,5
Superficie del piano cottura più grande Area of largest baking sheet	cm²	1050	1050	1050	1050	1050	1050	1050	1050	1050
Programmatore Programmer										
Controllo totale digitale touch Full touch control operation		•	•	•	•	—	—	—	—	—
Inizio e fine cottura touch Touch control auto programmer		—	—	—	—	•	•	•	—	•
Digitale inizio e fine cottura Digital auto programmer		—	—	—	—	—	—	—	•	—
Digitale fine cottura Digital cut-off programmer		—	—	—	—	—	—	—	—	—
Analogico fine cottura con orologio Analogue clock with cut-off programmer		—	—	—	—	—	—	—	—	—
Analogico fine cottura Analogue cut-off programmer		—	—	—	—	—	—	•	—	—
Timer contaminuti Minute minder		—	—	—	—	—	—	—	—	—
Potenza Power	Grill Grill	W	1800	1800	1800	1800	1800	1800	1800	2000
	Resistenza superiore Upper element	W	800	800	800	800	800	800	800	700
	Resistenza inferiore Lower element	W	1000	1000	1000	1000	1000	1000	1000	1500
	Resistenza circolare Circular element	W	2100	2100	2100	2100	2100	2100	2100	—
	Massima assorbita Maximum power	W	2170	2170	2170	2170	2160	2160	2160	2435
Temperatura Temperature	Massima cottura Maximum cooking temperature	°C	250	250	250	250	240	240	270	240
	Massima pirolisi Maximum pyrolysis temperature	°C	—	—	—	—	—	—	500	—
Pulizia Cleaning	Pirolisi Pyrolysis		—	—	—	—	—	—	•	—
	Smalto Easy To Clean Easy to Clean enamel		•	•	•	•	•	•	•	•
	*Set autopulente Catalytic panel kit		*SETPC	*SETPC	*SETPC	*SETPC	*SETPC	*SETPC	—	—
Termostato digitale Digital thermostat		•	•	•	•	—	—	—	—	—
Ventilatore tangenziale di raffreddamento Cooling fan		•	•	•	•	•	•	•	•	•
Girarrosto Rotisserie		—	—	—	—	—	—	—	—	—
Guide telescopiche Telescopic guides		*SETGT	•	•	•	•	*SETGT	*SETGT	—	—
Griglie antiribaltamento Anti-tilt side racks		•	•	•	•	•	•	•	—	—
Vetri Tempered glasses	n°	3	3	3	3	3	3	3	4	2
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50	230/50	230/50-60	230/50	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	700x690x645	665x670x580
Peso lordo Gross weight	kg	33	38,8	38,8	38,8	35	31,3	31,3	47,5	29,2
Metri cubi Cubic metres	m³	0,2584	0,2584	0,2584	0,2584	0,2584	0,258	0,258	0,311	0,258
Schema d'incasso Built-in plan		A 2	A 2	A 2	A 2	A 2	A 2	A 2	A 3	A 2

*Optional

OVENS

FORNI

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		FEX 07S 57	FEX 07 57	FEX 07 7	FEX 27 62	FEX 77 52	FEX 77 3	FEAL 99 1	FEAL 99 25
Colori Colours		N-XS	N-W-X	N-W-XS	XS	XS4	XS4	XN	XN
Dimensioni Dimensions	cm	60	60	60	60	60	60	60	60
Tipologia Type	Electrico ventilato Electric fan	•	•	•	•	•	•	•	•
	Electrico statico Electric static oven	—	—	—	—	—	—	—	—
Gas + Grill elettrico Gas oven + Electric grill	—	—	—	—	—	—	—	—	—
	Gas + Grill a gas Gas oven + Gas grill	—	—	—	—	—	—	—	—
Accensione elettronica Electronic ignition		—	—	—	—	—	—	—	—
Valvole di sicurezza Safety valves		—	—	—	—	—	—	—	—
Funzioni Functions	n°	5	5	4	6	8	8	8	6
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	A	A	A	A	A	A	A
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class									
Convezione naturale Static		—	•	•	•	•	•	•	•
Convezione forzata Forced air convection		•	•	—	•	•	•	•	•
Consumo di energia riferito al carico normalizzato Energy consumption based on standard load									
Funzione di riscaldamento a convezione naturale Conventional heating function		0,85	0,77	0,77	0,78	0,78	0,78	0,79	0,79
Funzione di riscaldamento a convezione forzata Forced air convection heating		0,79	0,76	—	0,79	0,76	0,76	0,76	0,79
Volume utile Cavity volume	lt	58	58	58	58	56	56	52	52
Piccolo Small (12 lt<vol<35 lt)		—	—	—	—	—	—	—	—
Medio Medium (35 lt<vol<65 lt)		•	•	•	•	•	•	•	•
Grande Large (65 lt<vol)		—	—	—	—	—	—	—	—
Tempo necessario per cottura a carico normale Time to cook standard load	min	40,5	41,3	40,6	44	44	44	45,4	42,6
Superficie del piano cottura più grande Area of largest baking sheet	cm²	1050	1050	1050	1050	1050	1050	1050	1050
Programmatore Programmer									
Controllo totale digitale touch Full touch control operation		—	—	—	—	—	—	—	—
Inizio e fine cottura touch Touch control auto programmer		—	—	—	—	•	•	—	—
Digitale inizio e fine cottura Digital auto programmer		—	—	—	—	—	—	•	—
Digitale fine cottura Digital cut-off programmer		—	—	—	—	—	—	—	—
Analogo fine cottura con orologio Analogue clock with cut-off programmer		—	—	—	—	—	—	—	—
Analogo fine cottura Analogue cut-off programmer		—	—	—	•	—	—	—	—
Timer contaminuti Minute minder		•	•	•	—	—	—	—	—
Potenza Power	W	1200	1200	1200	1800	1800	1800	1800	1800
Resistenza superiore Upper element	W	1200	1200	1200	800	800	800	800	800
Resistenza inferiore Lower element	W	1000	1000	1000	1000	1000	1000	1000	1000
Resistenza circolare Circular element	W	—	—	—	—	2100	2100	2100	—
Massima assorbita Maximum power	W	2260	2260	2260	1860	2170	2170	2160	1860
Temperatura Temperature	°C	240	240	240	240	240	240	240	240
Massima cottura Maximum cooking temperature	°C	—	—	—	—	—	—	—	—
Massima pirolisi Maximum pyrolysis temperature	°C	—	—	—	—	—	—	—	—
Pulizia Cleaning	Pirolisi Pyrolysis	—	—	—	—	—	—	—	—
Smalto Easy To Clean Easy to Clean enamel		—	•	•	•	•	•	•	•
*Set autopulente Catalytic panel kit		—	—	—	—	*SETPC	*SETPC	—	—
Termostato digitale Digital thermostat		—	—	—	—	—	—	—	—
Ventilatore tangenziale di raffreddamento Cooling fan		•	—	—	•	•	•	•	•
Girarrosto Rotisserie		—	—	•	—	—	—	—	—
Guide telescopiche Telescopic guides		—	—	—	—	—	—	—	—
Griglie antiribaltamento Anti-tilt side racks		—	—	—	—	*SETGT	*SETGT	—	—
Vetri Tempered glasses	n°	2	2	2	2	3	3	3	3
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50	230/50-60	230/50	230/50-60
Dimensioni imballo LxAXP Box dimensions WxHxD	mm	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580
Peso lordo Gross weight	kg	28,1	28,1	25,8	33,1	35	35	38,8	38,8
Metri cubi Cubic metres	m³	0,2584	0,258	0,258	0,258	0,258	0,258	0,258	0,258
Schema d'incasso Built-in plan		A 2	A 2	A 2	A 2	A 2	A 2	A 9	A 9

*Optional

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		FMX 07	FMX 07 CR	FGX 07	FEX 47 61	FRX 404 B	FRX 460 B	FRX 47 B	FRX 452 B
Colori Colours		N-W-XS	N	N-W-XS	N-W-HI4	R5-X5-JB5	A-R-TW-X-JB-JN-C-V	R-T	SR5-JB5
Dimensioni Dimensions	cm	60	60	60	60	60	60	60	60
Tipologia Type	Elettrico ventilato Electric fan	—	—	—	•	•	•	—	—
	Elettrico statico Electric static oven	—	—	—	—	—	—	•	•
Gas + Grill elettrico Gas oven + Electric grill	Gas + Grill elettrico Gas oven + Electric grill	•	•	—	—	—	—	—	—
	Gas + Grill a gas Gas oven + Gas grill	—	—	•	—	—	—	—	—
Accensione elettronica Electronic ignition		•	•	•	—	—	—	—	—
Valvole di sicurezza Safety valves		•	•	•	—	—	—	—	—
Funzioni Functions	n°	2	2	2	6	8	6	4	4
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		—	—	—	A	A	A	A	A
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class									
Convezione naturale Static		—	—	—	•	—	•	•	—
Convezione forzata Forced air convection		—	—	—	•	•	•	—	•
Consumo di energia riferito al carico normalizzato Energy consumption based on standard load									
Funzione di riscaldamento a convezione naturale Conventional heating function		—	—	—	0,78	0,85	0,79	0,79	0,85
Funzione di riscaldamento a convezione forzata Forced air convection heating		—	—	—	0,79	0,75	0,76	—	0,75
Volume utile Cavity volume	lt	60	60	54	58	53	58	59	53
Piccolo Small (12 lt<vol<35 lt)		—	—	—	—	—	—	—	—
Medio Medium (35 lt<vol<65 lt)		—	—	—	•	•	•	•	•
Grande Large (65 lt<vol)		—	—	—	—	—	—	—	—
Tempo necessario per cottura a carico normale Time to cook standard load	min	—	—	—	44	43,7	42,4	42,4	43,7
Superficie del piano cottura più grande Area of largest baking sheet	cm²	—	—	—	1050	1050	1050	1050	1050
Programmatore Programmer									
Controllo totale digitale touch Full touch control operation		—	—	—	—	—	—	—	—
Inizio e fine cottura touch Touch control auto programmer		—	—	—	•	—	—	—	•
Digitale inizio e fine cottura Digital auto programmer		—	—	—	—	—	—	—	—
Digitale fine cottura Digital cut-off programmer		—	—	—	—	—	—	—	—
Analogico fine cottura con orologio Analogue clock with cut-off programmer		—	—	—	—	•	•	—	—
Analogico fine cottura Analogue cut-off programmer		—	—	—	—	—	—	—	—
Timer contaminuti Minute minder		•	•	•	—	—	—	•	—
Potenza Power	Grill Grill	W	1800	1800	1700 GAS	1800	1800	1800	1800
Resistenza superiore Upper element	W	—	—	—	800	800	800	800	800
Resistenza inferiore Lower element	W	2500 GAS	2500 GAS	2500 GAS	1000	1000	1000	1000	1000
Resistenza circolare Circular element	W	—	—	—	—	2100	—	—	2100
Massima assorbita Maximum power	W	1840	1840	—	1860	2160	1860	1840	2160
Temperatura Temperature									
Massima cottura Maximum cooking temperature	°C	270	270	270	240	240	240	240	240
Massima pirolisi Maximum pyrolysis temperature	°C	—	—	—	—	—	—	—	—
Pulizia Cleaning	Pirolisi Pyrolysis								
Smalto Easy To Clean Easy to Clean enamel		•	•	•	•	•	•	•	•
*Set autopulente Catalytic panel kit		—	—	—	—	*SETPC	—	—	*SETPC
Termostato digitale Digital thermostat		—	—	—	—	—	—	—	—
Ventilatore tangenziale di raffreddamento Cooling fan		•	•	•	•	•	•	•	•
Girarrosto Rotisserie		•	•	•	—	—	—	•	—
Guide telescopiche Telescopic guides		—	—	—	—	•	—	—	•
Griglie antiribaltamento Anti-tilt side racks		—	—	—	—	•	—	—	•
Vetri Tempered glasses	n°	2	2	2	2	3	3	2	3
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50	230/50	230/50	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580	665x670x580
Peso lordo Gross weight	kg	34	34	35	30,2	39,9	34,6	32	39,9
Metri cubi Cubic metres	m³	0,258	0,258	0,258	0,258	0,258	0,258	0,258	0,258
Schema d'incasso Built-in plan		A 1	A 1	A 1	A 2	A 2	A 2	A 2	A 2

*Optional

OVENS
FORNI

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		FR 4 MB	FEX 57 60 B	FEA 25 51	FEA 25V 13	FEA 25 13	FEA 25 25	FEA 25 37
Colori Colours		A-R-T-W-X JB-JN	R-X-JB-JN-A	X	S-DB	XX	N-W-X	N-X
Dimensioni Dimensions	cm	60	60	45	45	45	45	45
Tipologia Type	Elettrico ventilato Electric fan	—	•	•	•	•	•	—
	Elettrico statico Electric static oven	—	—	—	—	—	—	•
	Gas + Grill elettrico Gas oven + Electric grill	•	—	—	—	—	—	—
	Gas + Grill a gas Gas oven + Gas grill	—	—	—	—	—	—	—
Accensione elettronica Electronic ignition		•	—	—	—	—	—	—
Valvole di sicurezza Safety valves		•	—	—	—	—	—	—
Funzioni Functions	n°	2	6	6	6	6	6	4
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		—	A	A	A	A	A	A
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class								
Convezione naturale Static		—	•	•	•	•	•	•
Convezione forzata Forced air convection		—	•	•	•	•	•	—
Consumo di energia riferito al carico normalizzato Energy consumption based on standard load		—	—	—	—	—	—	—
Funzione di riscaldamento a convezione naturale Conventional heating function		—	0,79	0,71	0,71	0,71	0,71	0,71
Funzione di riscaldamento a convezione forzata Forced air convection heating		—	0,76	0,79	0,79	0,79	0,79	—
Volume utile Cavity volume	Piccolo Small (12 lt<vol<35 lt)	lt	52	58	37	37	37	40
	Medio Medium (35 lt<vol<65 lt)		—	—	—	—	—	—
	Grande Large (65 lt<vol)		—	—	—	—	—	—
Tempo necessario per cottura a carico normale Time to cook standard load	min	—	42,4	44,3	44,3	44,3	44,3	44,4
Superficie del piano cottura più grande Area of largest baking sheet	cm ²	—	1050	820	820	820	820	820
Programmatore Programmer								
Controllo totale digitale touch Full touch control operation		—	—	—	—	—	—	—
Inizio e fine cottura touch Touch control auto programmer		—	—	•	—	—	—	—
Digitale inizio e fine cottura Digital auto programmer		—	—	•	—	—	—	—
Digitale fine cottura Digital cut-off programmer		—	—	—	—	—	—	—
Analogico fine cottura con orologio Analogue clock with cut-off programmer		—	•	—	—	—	—	—
Analogico fine cottura Analogue cut-off programmer		—	—	—	—	—	—	—
Timer contaminuti Minute minder		•	—	—	•	•	—	—
Potenza Power	Grill Grill	W	1600	1800	1400	1400	1400	1400
	Resistenza superiore Upper element	W	—	800	600	600	600	600
	Resistenza inferiore Lower element	W	2250 GAS	1000	800	800	800	800
	Resistenza circolare Circular element	W	—	—	—	—	—	—
Massima assorbita Maximum power	W	1644	1860	1460	1460	1460	1460	1435
Temperatura Temperature	Massima cottura Maximum cooking temperature	°C	270	240	240	240	240	240
	Massima pirolisi Maximum pyrolysis temperature	°C	—	—	—	—	—	—
Pulizia Cleaning	Pirolisi Pyrolysis		—	—	—	—	—	—
	Smalto Easy To Clean Easy to Clean enamel		•	•	•	•	•	•
	*Set autopulente Catalytic panel kit		*SAG	—	—	—	—	—
Termostato digitale Digital thermostat		—	—	—	—	—	—	—
Ventilatore tangenziale di raffreddamento Cooling fan		•	—	•	•	•	•	•
Girarrosto Rotisserie		•	—	—	—	—	—	—
Guide telescopiche Telescopic guides		—	—	—	—	—	—	—
Griglie antiribaltamento Anti-tilt side racks		—	—	—	—	—	—	—
Vetri Tempered glasses	n°	3	3	2	2	2	2	2
Alimentazione Rated input	V/Hz	230/50-60	230/50	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	665x670x580	665x670x580	520x680x580	520x680x580	520x680x580	520x680x580	520x680x580
Peso lordo Gross weight	kg	35	34,6	26,7	26,7	26,7	26,7	26,7
Metri cubi Cubic metres	m ³	0,258	0,258	0,205	0,205	0,205	0,205	0,205
Schema d'incasso Built-in plan		A 10	A 4	A 11	A 11	A 11	A 11	A 11

*Optional

SPECIFICHE TECNICHE TECHNICAL SPECIFICATIONS			
Modello Model		FEAD 07 84	
Colori Colours		XN	
Dimensioni Dimensions		cm	60
Tipologia Type		<ul style="list-style-type: none"> Elettrico ventilato Electric fan oven Elettrico statico Electric static oven 	
Forno inferiore Bottom oven			
Funzioni Functions		n°	6
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		B	
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class			
Convezione naturale Static		—	
Convezione forzata Forced air convection		•	
Consumo di energia riferito al carico normalizzato kWh Energy consumption based on standard load		kWh	0,79
Funzione di riscaldamento a convezione naturale Conventional heating function		0,85	
Funzione di riscaldamento a convezione forzata Forced air convection heating		0,79	
Volume utile Cavity volume		lt	52
Piccolo Small (12 lt<vol<35 lt)		—	
Medio Medium (35 lt<vol<65 lt)		•	
Grande Large (65 lt<vol)		—	
Tempo necessario per cottura a carico normale min Time to cook standard load		min	43,7
Superficie del piano cottura più grande Area of largest baking sheet		cm ²	1050
Digitale inizio e fine cottura Digital auto programmer		•	
Forno superiore Top oven			
Funzioni Functions		n°	4
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	
Funzione di riscaldamento utilizzata per determinare la classe energetica Heating function used for appointing energy efficiency class			
Convezione naturale Static		•	
Convezione forzata Forced air convection		—	
Consumo di energia riferito al carico normalizzato kWh Energy consumption based on standard load		kWh	0,61
Funzione di riscaldamento a convezione naturale Conventional heating function		•	
Funzione di riscaldamento a convezione forzata Forced air convection heating		—	
Volume utile Cavity volume		lt	34
Piccolo Small (12 lt<vol<35 lt)		•	
Medio Medium (35 lt<vol<65 lt)		—	
Grande Large (65 lt<vol)		—	
Tempo necessario per cottura a carico normale Time to cook standard load		min	—
Superficie del piano cottura più grande Area of largest baking sheet		cm ²	1050
Smalto Easy To Clean Easy To Clean enamel		•	
Ventilatore tangenziale di raffreddamento Cooling fan		•	
Girarrosto Rotisserie		—	
Vetri Tempered glasses		n°	3
Alimentazione Rated input		V/Hz	220/50
Dimensioni imballo LxAxP Box dimensions WxHxD		mm	700x970x645
Peso lordo Gross weight		kg	57
Metri cubi Cubic metres		m ³	0,437
Schema d'incasso Built-in plan		A 14	

SPECIFICHE TECNICHE TECHNICAL SPECIFICATIONS			
Modello Model		MW 24	MW 25
Colori Colours		X	X
Dimensioni Dimensions		cm	50
Tipologia: forno a microonde combinato Oven type: combined microwave oven			
Volume utile Oven volume		lt	23
Potenza resa microonde Microwave output power		W	900
Potenza grill Grill power		W	1200
Potenza massima assorbita Maximum power		W	1400
Livelli di potenza microonde Microwave power levels			5
Programmi di cottura Cooking programmes			4
Cottura solo grill Grill only cooking		•	
Cottura solo microonde Microwave only cooking		•	
Cottura combinata grill/microonde Combined cooking		•	
Funzione scongelamento in base al peso Weight based defrosting		•	
Controllo digitale Digital control		•	
Display digitale Digital display		•	
Cavità di cottura in acciaio inox Stainless-steel cooking cavity		•	
Orologio Clock		—	
Timer 60' Timer 60'		—	
Piatto in vetro girevole da ø 314 mm Rotating glass dish ø 314 mm		•	
Griglia sollevamento piatto Gridiron		•	
Sicurezza bambini Child lock		•	
Alimentazione Rated input		V/Hz	230/50
Dimensioni cavità di cottura LxAxP Cooking cavity dimensions WxHxD		mm	330x210x330
Dimensioni prodotto LxAxP Product dimensions WxHxD		mm	510x310x375
Dimensioni imballo LxAxP Box dimensions WxHxD		mm	562x366x430
Peso lordo Gross weight		kg	16,4
Metri cubi Cubic metres		m ³	0,0884
Schema d'incasso Built-in plan		A 13	
		A 12	

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		TN 45	TN 45 E	TN 60	TN 60 2	TN 90	TN 90 2	NCF 16 01	NCF 18 01	NCF 19 01	NCE 16 01 H
Dimensioni Dimensions	cm	45	45	60	60	90	90	60	80	90	60
Colori Colours		N-W	N-W	N-W	N-W	N-W	N-W	N-W	N-W	N-W	N-W
Motori Motors	n°	1	1	1	2	1	2	1	1	1	1
Motore a doppio isolamento Double insulated motor		—	—	—	—	—	—	•	•	•	•
Luci Lights	n°	2	2	2	2	2	2	1	1	1	1
Fari alogeni Halogen lights		—	—	—	—	—	—	—	—	—	—
Velocità Speed settings	n°	3	3	3	3	3	3	3	3	3	3
Funzione Booster Booster function		—	—	—	—	—	—	—	—	—	—
Timer Timer		—	—	—	—	—	—	—	—	—	—
Aspirazione massima Maximum extraction	U/L m³/h	280	280	280	420	280	420	207	207	207	171
Potenza massima Maximum power	W	170	170	170	290	170	290	150	150	150	150
Rumorosità massima - Pressione sonora Maximum noise level - Acoustic pressure	dB(A)	62	62	62	65	62	65	52	52	52	52
Rumorosità massima - Potenza sonora Maximum noise level - Acoustic power	(dB(A) re 1pW)	—	—	—	—	—	—	62	62	62	62
Frontalino rimovibile Detachable front		—	—	—	—	—	—	—	—	—	•
Foratura posteriore Rear outlet		—	—	—	—	—	—	•	•	•	—
Riduzione e valvola di non ritorno Reduction and non-return valve		—	—	—	—	—	—	•	•	•	•
Corpo motore smontabile Detachable motor casing		—	—	—	—	—	—	—	—	—	—
Morsettiera collegamento a norma Connection box		—	—	—	—	—	—	—	—	—	—
Alimentazione Rated input	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50	230/50	230/50	230/50
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	485x150x485	485x200x485	635x150x455	635x150x455	935x150x455	935x150x455	650x200x560	850x200x560	950x200x560	630x180x330
Peso lordo Gross weight	kg	6,5	7,5	7,5	8,1	9	11	7,23	10	11,03	6
Metri cubi Cubic metres	m³	0,04	0,04	0,051	0,051	0,075	0,075	0,072	0,095	0,106	0,04
Schema di incasso Built-in plan		F 11	F 6	F 12	F 12	F 4	F 4	F 10	F 16	F 17	F 9

Modello Model		NCE 19 01 H	NCA 86 01	NCA 46 01	NCA 64 01	NCA 49 01	NCA 59 01	NCI 52 H	NTA 16 02	NTA 19 02	NCI 80 H
Dimensioni Dimensions	cm	90	60	60	Diam. 40	90	90	50	60	90	80
Colori Colours			X	X-R-N	X	X-R-N	X-R-N		X	X	
Motori Motors	n°	1	1	1	1	1	1	2	2	2	2
Motore a doppio isolamento Double insulated motor		•	•	•	•	•	•	•	•	•	•
Luci Lights	n°	1	2	2	2	2	2	2	2	2	2
Fari alogeni Halogen lights		—	•	—	•	—	—	—	•	•	—
Velocità Speed settings	n°	3	3+1	3	3+1	3	3	3	3	3	3
Funzione Booster Booster function		—	•	—	•	—	—	—	—	—	—
Timer Timer		—	•	—	•	—	—	—	—	—	—
Aspirazione massima Maximum extraction	U/L m³/h	171	703	363	513	363	455	275	275	275	275
Potenza massima Maximum power	W	150	290	200	290	200	310	300	260	260	300
Rumorosità massima - Pressione sonora Maximum noise level - Acoustic pressure	dB(A)	52	53	48	53	48	48	53	56	56	53
Rumorosità massima - Potenza sonora Maximum noise level - Acoustic power	(dB(A) re 1pW)	62	63	58	63	58	58	63	66	66	63
Frontalino rimovibile Detachable front		•	—	—	—	—	—	—	•	•	—
Foratura posteriore Rear outlet		—	—	—	—	—	—	—	—	—	—
Riduzione e valvola di non ritorno Reduction and non-return valve		•	•	•	•	•	•	•	•	•	•
Corpo motore smontabile Detachable motor casing		—	—	—	—	—	—	•	—	—	•
Morsettiera collegamento a norma Connection box		—	•	•	•	•	•	—	•	•	—
Alimentazione Rated input	V/Hz	230/50	220-240/50	230/50	220-240/50	230/50	230/50	230/50	220-240/50	220-240/50	230/50
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	990x250x400	1010x675x535	680x380x580	995x865x560	990x380x580	990x550x660	560x190x320	690x245x391	990x245x391	760x250x400
Peso lordo Gross weight	kg	7,8	30,89	12,88	23,62	17	21,15	7,76	9,6	11,9	6,96
Metri cubi Cubic metres	m³	0,11	0,365	0,15	0,463	0,218	0,36	0,04	0,66	0,095	0,08
Schema di incasso Built-in plan		F 15	F 21	F 18	F 22	F 5	F 3	F 8	F 24	F 23	F 14

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		NCAI 87 01	NCAI 64 01	NCA 16 01	NCA 19 01	NCA 79 01	NCA 99 01	NCA 29 01 C	NCA 39 01 C
Dimensioni Dimensions	cm	70	Diam. 40	60	90	90	90	90	90
Colori Colours		X	X	XN	XN	X	X	X	X
Motori Motors	n°	1	1	1	1	1	1	1	1
Motore a doppio isolamento Double insulated motor		•	•	•	•	•	•	•	•
Luci Lights	n°	4	2	2	3	2	2	2	2
Fari alogeni Halogen lights		•	•	•	•	•	•	•	•
Velocità Speed settings	n°	3+1	3+1	3+1	3+1	3	3	3	3
Funzione Booster Booster function		•	•	•	•	—	—	—	—
Timer Timer		•	•	•	•	—	—	—	—
Aspirazione massima Maximum extraction	U/L m³/h	703	513	703	703	464	464	464	464
Potenza massima Maximum power	W	330	290	290	310	270	270	270	270
Rumorosità massima - Pressione sonora Maximum noise level - Acoustic pressure	dB(A)	53	53	53	53	48	48	48	48
Rumorosità massima - Potenza sonora Maximum noise level - Acoustic power	(dB(A) re 1pW)	63	63	63	63	58	58	58	58
Frontalino rimovibile Detachable front		—	—	—	—	—	—	—	—
Foratura posteriore Rear outlet		—	—	—	—	—	—	—	—
Riduzione e valvola di non ritorno Reduction and non-return valve		•	•	•	•	•	•	•	•
Corpo motore smontabile Detachable motor casing		—	—	—	—	—	—	—	—
Morsettiera collegamento a norma Connection box		•	•	•	•	•	•	•	•
Alimentazione Rated input	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	230/50	230/50	230/50	230/50
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	1065x785x485	1010x600x560	1025x540x745	1025x540x745	970x480x590	1010x550x660	970x480x590	970x480x590
Peso lordo Gross weight	kg	35,3	23,62	17,53	20,83	22,28	22,28	22	22,65
Metri cubi Cubic metres	m³	0,405	0,339	0,412	0,412	0,28	0,364	0,28	0,28
Schema di incasso Built-in plan		F 19	F 20	F 26	F 25	F 7	F 13	F 2	F 1

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		AS 120 FA	AS 160 4SG	AS 160 LG	AS 130 FA	AS 140 4SGA	AS 150 LGA	AS 200 FA	AS 220 4SGA	AS 220 LGA
Caratteristiche generali General characteristics										
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A+	A	A	A+	A+	A+	A+	A+	A+
Classe climatica Climatic class		SN/ST	SN/ST	SN/ST	N/ST	N/ST	N/ST	N/ST	N/ST	N/ST
Capacità totale lorda Gross total capacity	lt	102	118	142	93	124	144	145	188	208
Capacità totale netta Net total capacity	lt	100	117	140	92	122	142	143	186	206
Stelle congelatore Freezer stars	n°	4	4	—	4	4	4	4	4	4
Consumo energia Energy consumption	kWh/24h	0,50	0,63	0,42	0,52	0,51	0,33	0,61	0,77	0,35
Motori Motors	n°	1	1	1	1	1	1	1	1	1
Motore raffreddato dinamicamente Cooling fan for ventilation		•	•	•	—	—	—	—	—	—
Termostati Thermostats	n°	1	1	1	1	1	1	1	1	1
Sistema di ventilazione frigo Inner fan fridge		—	—	—	—	—	—	—	—	—
Autonomia senza energia elettrica Blackout autonomy	h	11	11	—	11	11	—	11	11	—
Potere di congelazione Freezing capacity	kg/24h	4,5	2	—	4,5	1	—	6,5	2	—
Rumorosità - Potenza sonora Noise level acoustic power	(dB(A) re 1 pW)	39	39	39	39	39	39	39	39	39
Spie di controllo Control lights		•	—	—	—	—	—	•	—	—
Tipo di gas refrigerante Cooling gas		R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A
Porte reversibili Reversible doors		•	•	•	•	•	•	•	•	•
Piedini regolabili Adjustable feet		•	•	•	•	•	•	•	•	•
Modello con incernieramento sinistro Left hand opening door		—	—	—	—	—	—	—	—	—
Frigo Refrigerator										
Capacità netta frigo Net refrigerator capacity	lt	—	100	140	—	105	142	—	169	206
Sbrinatorio automatico Automatic defrosting		—	•	•	—	•	•	—	•	•
Illuminazione Internal light		—	•	•	—	•	•	—	•	•
Balconcini Holders	n°	—	2	2	—	3	3	—	3	3
Ripiani Shelves	n°	—	—	—	—	—	—	—	—	—
Ripiani in vetro Glass shelves		—	2	3	—	2	3	—	5	5
Cassetti verdura Crisper drawers	n°	—	2	2	—	1	1	—	1	1
Scatola porta burro Butter box		—	—	—	—	—	—	—	—	—
Reparto freezer Freezer										
Capacità netta congelatore Net freezer capacity	lt	100	17	—	92	17	—	143	17	—
Sbrinatorio automatico Automatic defrosting		—	—	—	—	—	—	—	—	—
Illuminazione Internal light		—	—	—	—	—	—	—	—	—
Cassetti Drawers	n°	3	—	—	4	—	—	5	5	—
Ripiani Shelves	n°	—	—	—	—	—	—	—	—	—
Altre caratteristiche Other characteristics										
Alimentazione Rated input	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	640x880x600	640x880x600	640x880x600	570x920x570	570x920x570	570x920x570	573x1270x573	573x1270x573	573x1270x573
Peso lordo Gross weight	kg	41		38,85	43,8	41,8	38,8	52,1		46,1
Metri cubi Cubic metres	m³	0,3379	0,3379	0,3379	0,2989	0,2989	0,2989	0,4169	0,4169	0,4169
Schema di incasso Built-in plan		D 7	D 7	D 7	D 6	D 6	D 6	D 5	D 5	D 5

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		AS 240 G	AS 240 GA	AS 290 GAA	AS 300 4SGA	AS 300 LGA	AS 300 FA	AS 320 GAA	AS 320 GA	AS 320 G	AS 320 NF
Caratteristiche generali General characteristics											
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	A+	A++	A+	A+	A+	A++	A+	A	A
Classe climatica Climatic class		N/ST	N/ST	N/ST	N/ST	N/ST	N/ST	N/ST	N/ST	N/ST	N/ST
Capacità totale lorda Gross total capacity	lt	225	225	256	304	319	228	272	272	272	251
Capacità totale netta Net total capacity	lt	222	222	252	302	316	226	268	268	268	246
Stelle congelatore Freezer stars	n°	4	4	4	4	4	4	4	4	4	4
Consumo energia Energy consumption	kWh/24h	0,87	0,66	0,55	0,98	0,39	0,76	0,55	0,77	1,0	1,0
Motori Motors	n°	1	1	1	1	1	1	1	1	1	1
Motore raffreddato dinamicamente Cooling fan for ventilation		—	—	—	—	—	—	—	—	—	—
Termostati Thermostats	n°	1	1	1	1	1	1	1	1	1	1
Sistema di ventilazione frigo Inner fan fridge		—	—	—	—	—	—	—	—	—	no frost
Autonomia senza energia elettrica Blackout autonomy	h	11	11	12	11	—	11	11	11	11	11
Potere di congelazione Freezing capacity	kg/24h	2	2	4,5	2	—	10,5	3,5	3,5	3,5	3,5
Rumorosità - Potenza sonora Noise level acoustic power	(dB(A) re 1 pW)	39	39	39	39	39	39	39	39	39	39
Spie di controllo Control lights		—	—	—	—	—	—	—	—	—	—
Tipo di gas refrigerante Cooling gas		R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A
Porte reversibili Reversible doors		•	•	•	•	•	•	•	•	•	•
Piedini regolabili Adjustable feet		•	•	•	•	•	•	•	•	•	•
Modello con incernieramento sinistro Left hand opening door		AS 240 GS	AS 240 GSA	—	—	—	—	—	AS 320 GSA	AS 320 GS	—
Frigo Refrigerator											
Capacità netta frigo Net refrigerator capacity	lt	182	182	154	265	316	—	190	190	190	190
Sbrinatorio automatico Automatic defrosting		•	•	•	•	•	—	•	•	•	no frost
Illuminazione Internal light		•	•	•	•	•	—	•	•	•	•
Balconcini Holders	n°	4	4	4	5	5	—	5	5	5	5
Ripiani Shelves	n°	—	—	—	—	—	—	—	—	—	—
Ripiani in vetro Glass shelves		5	5	4	5	6	—	5	5	5	5
Cassetti verdura Crisper drawers	n°	1	1	2	2	2	—	2	2	2	2
Scatola porta burro Butter box		—	—	—	—	—	—	—	—	—	—
Reparto freezer Freezer											
Capacità netta congelatore Net freezer capacity	lt	40	40	98	37	—	226	78	78	78	56
Sbrinatorio automatico Automatic defrosting		—	—	—	—	—	—	—	—	—	no frost
Illuminazione Internal light		—	—	—	—	—	—	—	—	—	—
Cassetti Drawers	n°	—	—	4	—	—	9	3	3	3	3
Ripiani Shelves	n°	1	1	—	1	—	—	—	—	—	—
Altre caratteristiche Other characteristics											
Alimentazione Rated input	V/Hz	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	573x1490x573	573x1490x573	573x1840x573	573x1840x573	573x1840x573	573x1840x573	573x1810x583	573x1810x583	573x1810x583	573x1840x573
Peso lordo Gross weight	kg	59,7	59,7	70,5	—	66,5	73,5	68	68	68	—
Metri cubi Cubic metres	m³	0,4892	0,4892	0,6041	0,6041	0,6041	0,6041	0,6046	0,6046	0,6046	0,6041
Schema di incasso Built-in plan		D 4	D 4	D 2	D 3	D 3	D 3	D 1	D 1	D 1	D 1

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		LSI 60 12 HL	LSI 60 12 SH	LSI 60 HL	LSI 60 14 HL	LSI 45 HL
Caratteristiche generali General characteristics						
Colori Colours		—	—	—	—	—
Free-standing Free-standing		—	—	—	—	—
Slide-in Slide-in		—	—	—	—	—
Incasto scomparsa totale Fully integrated		•	•	•	•	•
Semi integrata comandi a vista Semi-integrated		—	—	—	—	—
Coperti Place settings	n°	12	12	12	14	9
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	A	A	A	A
Classe di efficienza lavaggio misurata su una scala da A (alta) a G (bassa) Washing performance class measured on a scale from A (high) to G (low)		A	A	A	A	A
Classe di efficienza asciugatura misurata su una scala da A (alta) a G (bassa) Drying performance class measured on a scale from A (high) to G (low)		A	A	A	A	A
Consumo nel ciclo lungo Long cycle energy consumption	kWh	1,05	1,05	1,05	1,1	0,8
Consumo acqua nel ciclo lungo Long cycle water consumption	lt	15	15	15	16	15
Rumorosità - Potenza sonora Noise level acoustic power	dB (A) re 1 pW	50	51	48	49	52
Rumorosità - Pressione sonora Noise level acoustic pressure	dB (A)	—	40	37	37	37
Controllo elettronico funzionamento Electronic control		•	•	•	•	•
Pulsante mezzo carico Half load button		•	—	•	•	•
Sistema di asciugatura Drying system		—	•	•	•	•
Statico Condensation		—	•	•	•	•
Dinamico Turbo		•	—	—	—	—
Potenza massima assorbita Maximum power	Kw	1,95	1,95	2,15	1,95	2,15
Programmi e prestazioni Programmes and functions						
Temperature lavaggio Wash temperatures	°C	40-45-50-55-65-70	40-50-55-70	40-45-50-55-65-70	40-45-50-55-65-70	40-48-55-60-70
Programmi Programmes	n°	7	5	7	8	6
Intensivo Intensive		•	•	•	•	•
Normale a 65°C Normal 65°C		•	—	•	—	•
Normale a 60°C Normal 60°C		—	—	—	—	•
Normale a 50°C Normal 50°C		—	—	•	—	—
Normale a 55°C Normal 55°C		•	•	—	•	—
Normale a 45°C Normal 45°C		—	•	—	—	—
Normale a 40°C Normal 40°C		—	—	—	—	—
Delicati Delicate		•	•	•	•	•
Rapido Rapid		•	•	•	•	•
Economico Biological		—	—	—	•	—
Energico Strong		—	—	•	—	—
Ammollo Soak		•	•	•	•	•
Funzione 3 in 1 3 in 1 function		•	—	—	—	—
Spia accensione Power light		LCD display	•	•	LCD display	•
Spia mancanza sale Salt refill indicator		LCD display	—	•	LCD display	•
Spia mancanza brillante Rinse aid refill indicator		LCD display	—	•	LCD display	—
Addolcitore Water softener		•	•	•	•	•
Addolcitore digitale Digital water softener		—	—	—	•	—
Tester durezza acqua Water tester		—	—	—	—	—
Partenza ritardata Delay timer		•	—	•	•	•
Avvisatore acustico fine lavaggio End of cycle tone		•	•	—	•	—
Sicurezza Safety						
Acquastop - Sistema integrato antiallagamento Aquastop - Flood protection		•	•	•	•	•
Struttura Structure						
Vasca e controporta inox Stainless-steel interior and door closure		•	•	•	•	•
Resistenza invisibile Concealed heating element		•	•	•	•	•
Cesto superiore regolabile Adjustable top basket		•	•	•	•	•
Cesto inferiore con rastrelliere reclinabili Lower basket with removable plate racks		•	—	•	—	•
Piedini regolabili Adjustable feet		•	•	•	•	•
Altre caratteristiche Other characteristics						
Alimentazione Rated input	V/Hz	220-240/50	230/50	230/50	230/50	240/50
Dimensioni prodotto LxAxP Product dimensions WxHxD	mm	596x820x570	—	—	—	—
Dimensioni imballo LxAxP Box dimensions WxHxD	mm	675x880x660	660x880x675	640x868x655	660x868x675	510x880x675
Peso lordo Gross weight	kg	48	43	47	48	43
Metri cubi Cubic metres	m³	0,39	0,386	0,392	0,386	0,302
Schema di incasso Built-in plan		E 1	E 1	E 1	E 1	E 2

SPECIFICHE TECNICHE | TECHNICAL SPECIFICATIONS

Modello Model		LVAS 12 E	LVR 12 E
Caratteristiche generali General characteristics			
Colore bianco White colour		•	•
Free-standing Free-standing		—	—
Incasto a scomparsa totale Fully integrated		•	•
Controllo elettronico funzionamento Electronic control		•	•
Classe di efficienza energetica misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class measured on a scale from A (more efficient) to G (less efficient)		A	A
Classe di efficienza energetica incluso asciugatura misurata su una scala da A (bassi consumi) a G (alti consumi) Energy efficiency class including drying measured on a scale from A (low consumption) to G (high consumption)		B	—
Classe di efficienza lavaggio misurata su una scala da A (alta) a G (bassa) Washing efficiency class measured on a scale from A (high) to G (low)		A	A
Classe di efficienza centrifuga misurata su una scala da A (alta) a G (bassa) Water extraction performance class measured on a scale from A (high) to G (low)		B	C
Consumo energia/lavaggio ** Power consumption per wash **	kWh	1,14	1,14
Consumo energia/lavaggio + Asciugatura* Power consumption per wash and dry *	kWh	5,57	—
Velocità massima centrifuga giri/min Maximum spin speed rpm		1200	1200
Capacità di lavaggio Wash load	kg	6	6
Capacità di asciugatura Drying capacity	kg	3	—
Consumo acqua ** Water consumption **	lt	49	58
Potenza massima assorbita Maximum power	W	1700	1700
Programmi e prestazioni Functions and performance			
Programmi lavaggio Wash programmes		n°	11
Lavaggio rapido 35 minuti a 35°C Quick wash programme 35 min at 35°C		•	•
Programma lana Wool programme		•	•
Pulsante esclusione centrifuga No-spin button		•	•
Partenza ritardata Delay timer		—	•
Sistema antischiuma Anti-foam system		•	•
Pulsante risciacquo supplementare Extra rinse function		•	•
Sicurezza Safety			
Oblo ad apertura temporizzata Safety door lock		•	•
Sistema automatico antirabocco Automatic overflow protection system		•	•
Struttura Structure			
Oblo con apertura 180° 180° opening door		—	—
Cestello in acciaio inox Stainless steel tub		•	•
Sistema antisbilanciamento Balancing protection system		•	•
Vaschetta per detersivi liquidi Liquid detergent container		—	—
Piedini regolabili Adjustable feet		•	•
Altre caratteristiche Other characteristics			
Alimentazione Rated input		V/Hz	220-230/50
Dimensioni prodotto LxAxP Box dimensions WxHxD		mm	595x850x530
Dimensioni imballo LxAxP Product dimensions WxHxD		mm	650x900x580
Peso lordo Gross weight		kg	72
Metri cubi Cubic metres		m³	0,3393
Schema di incasso Built-in plan		E 3	E 3
* Per lavare ed asciugare un carico completo di 5 kg di biancheria For full load			
Standard EN 50229/Direttiva 96/60/EC EN 50229 Norm Directive 96/60/EC			
** Per lavare un carico completo di 5 kg di biancheria For full load			
Standard EN 50229/Direttiva 96/60/EC EN 50229 Norm Directive 96/60/EC			