

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	-	-	-

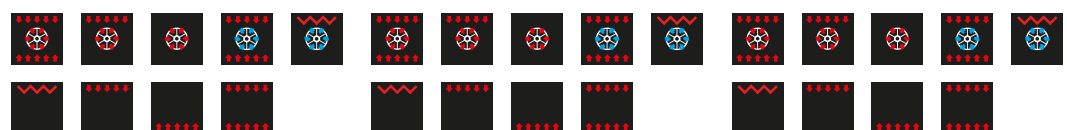
Cavity features

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%₆

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%₆

1.52

Yes

-

Yes

analog

2.5 kW

870 W

870 W

1630 W

-

