

Our Product Advantages



Advanced Cooking Method Highlights

Microwave-assisted Cooking

When adding microwave to traditional oven cooking, it can magically balance the benefits from both methods: evenly heat the food from inside out with remarkably shorter time. The roast meat keeps succulent inside and crispy outside; texture of fish remains perfect; pizza become crumbly quickly and easily.

Steam-assisted Cooking

Unlike conventional, the direct and immediate heat exchange of steam cooking retains most nutrition (vitamin, protein, fiber, etc.) in food, while significantly reduces the excessive fat and oil. It is the healthiest cooking method that lasts for centuries.

Meanwhile, high temperature steam speeds up the cooking process effectively, for faster, healthier and tastier dishes.



Advanced Cooking Method Highlights



Automatic Cooking Programs

Conjure up over tens of different dishes with ease: bread, cakes or meat. Midea highly-automatic menu setting makes cooking even better with only a few touches.

Advanced Cleaning System Highlights

Pyrolytic Self-cleaning

Pyrolytic self-cleaning is an automatic process during which the oven will be heated up to 450°C and the residue inside the cavity is incinerated to ash. Simply clean the cavity with a damp cloth, making arduous scrubbing and abrasive cleaners a thing of past.

Seamless Cavity

With the advanced structural design and exquisite craftsmanship, all the welding mark of the oven cavity is perfectly concealed, which leaves no space for oil stain and food residues to hide inside the cavity.

Catalytic Liner

Liners with a special enamel coating protect the sidewalls of the oven. Grease splattered onto the sides of the oven is then broken down, leaving the oven interior remarkably clean.



More Advantages to Show



Temperature Probe

Care-free temperature control: food probe is equipped for constant monitoring; stop the oven when reaching the designated temperature with no extra supervising work.



Removable door-inner glass

Inner door glass can be easily removed from the frame with only bare hand. Clean or even raise the door glass effortlessly.



Anti-fingerprint Surface

No fingerprints on stainless steel: the surface is protected by inox which is stain-resisted, requiring no special cleaning agent.



Energy efficiency

High energy efficiency: strive to lower down the energy consumption, to better protect the environment and save money.



Burn-prevented glass door

Safe and cool-touch: with 4-layer glass, the door can be touched even during the high temperature cooking. Advanced heat-reflective inner glass keeps the door cool enough to be safely touched without getting burned.



Telescopic Shelf

Five shelf positions and an optional telescopic shelf provide an easy and safe access to the cooking tray.



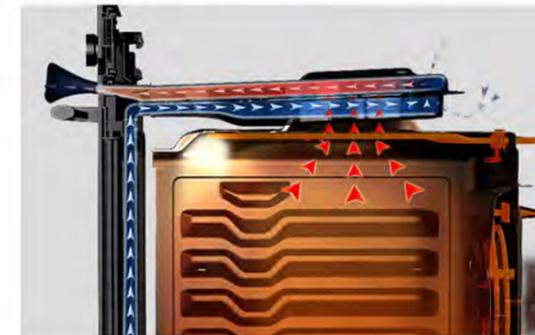
Gentle open/close door

Quite and soft door: thanks to the advanced dampers and hinges, the oven door can be gently opened and closed. With only a slight pull/push, the door will smoothly and quietly open or closed and slow down before reaching the end.



Removable door

All bottom-hinged oven doors can be easily removed as required, enabling a convenient way of oven cleaning.



Dual cooling air flue

Efficient air diversion: two separated air flue system ensures the hot air can be released from the chimney while the cool air keeps the door safe to touch.



Safety child lock

It is all about caring: simply lock the control panel to prevent potential risk from starting the oven by children with curiosity.

Cooking Programs



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature ideal for slow cooking dishes such as casseroles and stews.



Double Grilling

Outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Lower heater element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Top heater element

For a mouth-watering finish from foods like lemon meringue and shepherds pie, the top element browns gently for great results.



Double grilling with fan

The combination of the fan and two top elements provide more even heat penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes and finishing roasted vegetables.



Convection

The element around the convection fan provides additional heat source for more cooking possibilities, evenly and quickly. It is also key to multi-level cooking with the uniform heat distributing.



Conventional cooking with fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Radiant grilling

The inner grill element switches on and off to maintain the temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.

LATEST INNOVATION

G3 Oven series

Bring Out the Best of Your Kitchen

Get inspired by G3 Oven Series, a contemporary built-in oven line of oven that combines sleek design and truly useful features, and that caters to how people cook and live today, for fresher, quicker, healthier meals for your family.

G3 Oven Series understands what you need and how you desire for it – from a perfect solo oven, speedy oven combined with microwave, healthy cooking with steam, to breezy cleaning with pyrolytic technology.



Steam Or Microwave All On You

Steam-assisted cooking

High-temperature steam envelops the food gently, which reduces fat and excessive oil of the food while retains most nutrition, leaving fresh, healthy and tasty dishes.

Microwave-assisted cooking

Prepare the food in a conventional oven with the assistance of microwave, which significantly speeds up the process to save time and energy. Food is evenly heated from inside out!





Outstanding A+ Energy Efficiency

Thanks to optimized program logic and upgraded cavity design, G3 Oven series makes full use of energy resource. Therefore, G3 Oven series is rated energy efficiency class A+, to better protect the environment, and save up money.

Speed Heat

Speed heat is an advanced fast preheat technology. Comparatively, it takes only 6 minutes to reach 200°C, saving up 40% of preheating time*.

Product	Reach 160°C in	Reach 200°C in	Power (Watt)
Midea G2	7'35"	10'20"	2233
Midea G3 Oven series	4'30"	6'10"	3167



* Compare with Midea G2 oven series under controlled lab environment.

Precise Temperature Control

Temperature is of vital importance for cooking.

Midea strived to control the temperature fluctuation within 5K precisely by the refined inner components and redesigned structure.

Now you can prepare your food with more confidence thanks to the upgraded temperature control system.

Multi-level Baking

With the improved heat distribution system, hot air can be delivered to every layer, every corner inside the cavity evenly so that every cupcake get what it needs to be nicely baked. Now you can bake 3 layers, up to 60 cupcakes at the same time, saving up more time to do your loved things.



Intuitive UI & Display

The discreet control panel allows you to quickly start the desired automatic programs or set the mode and temperature in just a few steps. G3 Oven series make the operation more intuitive than ever.

Cabinet Twin Lights

Food is always visible at a glance with twin lights: G3 oven series is equipped with two halogen lights that lit up every corner inside the cavity.



G3 Oven Series Lineup

Microwave-assisted Built-in Oven



7NF30E0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Easy clean components
- + Automatic programs
- + 4-layer glass door plate



7NF30T0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + LED Touch Control
- + Easy clean components
- + Automatic programs
- + 4-layer glass door plate

Built-in Oven with Pyrolytic Self-cleaning



7NP30E0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Pyrolytic self-cleaning
- + 4-layer glass door plate



7NP30T0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + LED Touch Control
- + Pyrolytic self-cleaning
- + 4-layer glass door plate

Steam-assisted Built-in Oven



7NA30T1

- + 60x60cm, 72L cabinet, 5 shelf positions
- + LED Touch Control
- + Steam clean
- + Automatic programs
- + 3-layer glass door plate
- + Pop-out water tank

G3 Oven Series Lineup

Solo Oven



7NM20M1

- + 60x60cm, 65L cabinet, 5 shelf positions
- + Mechanical Control
- + Easy clean components
- + 2-layer glass door plate
- + Mechanical timer
- + Oven max. power: 2300W



7NM21M1

- + 60x60cm, 65L cabinet, 5 shelf positions
- + Mechanical Control
- + Easy clean components
- + 2-layer glass door plate
- + Mechanical timer
- + Oven max. power: 2000W



7NM30M1

- + 60x60cm, 72L cabinet, 5 shelf positions
- + Mechanical Control
- + Easy clean components
- + 2-layer glass door plate
- + Mechanical timer



7NM30D0

- + 60x60cm, 65L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Easy clean components
- + 2-layer glass door plate
- + Digital timer



7NM30E0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Easy clean components
- + 2-layer glass door plate



7NM30E1

- + 60x60cm, 72L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Easy clean components
- + 2-layer glass door plate



7NM30T0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + LED + Touch Control
- + Easy clean components
- + 2-layer glass door plate



7NM30F0

- + 60x60cm, 72L cabinet, 5 shelf positions
- + TFT display + Touch Control
- + Easy clean components
- + Automatic programs
- + 2-layer glass door plate

What Do the Icons Mean?

Main Functions



Lamp

Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Convection

An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Double grill + fan

The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Conventional + Fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Double Grilling

The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Lower Heater Element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Top outer

The outside top element provides rapid, even and effective heating.



Radiant Grilling

The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Grill + fan

The combination of the fan and top element provides even heat distribution. Dishes are lightly browned on the outside and still moist on the inside.



Bottom heater + fan

Heat is delivered evenly with the help of the fan. Extra heat from the bottom element makes crispy bases.

Additional functions



Slow cooking

Slow cooking (low and fixed temperature setting) will gently tenderise food without overcooking it. Under slow cooking mode, meat/poultry will become surprisingly juicy and melt in the mouth instantaneously. No standing time is required as the food will never be overcooked.



Pyrolytic Self-cleaning

Under pyrolytic mode, the oven internal temperature will reach up to 450 °C transforming baking, roasting, grilling splashes and residues into ashes. No need for any detergent or additional cleaning steps, the cavity can easily be cleaned by a swipe with a wet cloth.



Pizza

Pizza is perfectly cooked with extra heat from both bottom and sides of the oven, guaranteeing pizza bases are crispy.



Keep warm

Keep warm mode is aimed at keeping food warm without drying out or changing its texture or taste before being served on the table.



Drying

Best options for homemade snacks like fruits, herbs, mushrooms and chillies. Ingredients are preserved and dried.



Plate warm

Plate warming mode keeps plates and other tableware warm, to ensure food stays warm once on the table. Hot air is circulated to warm the plates safely and service dishes in preparation for dinner.



Preheating

Under preheating mode, the oven will be heated to the desired temperature quickly.



Convection ECO

ECO mode optimises the cooking process at the maximum energy efficiency level decreasing the energy consumption. This exceedingly environmentally friendly feature is perfect for frozen or simple food, bread, cakes and meat.



Steam Plus

Enhances the cooking performance by adding extra moisture to the food, no matter baking bread or roasting meat. The bread is fresh, the meat is juicy inside with a delicious crispy outer surface.



Dough Proofing

This function provides a warm environment, perfect for proving yeast dough while improving the texture and quality of pastry foods, such as cakes and breads.



Microwave

By using the microwave function, you can cook, heat up or defrost food quickly.



Model	7NF30EO
Type	60 cm Microwave-assisted Built-in Electric Oven
Design & color	Black glass
Control types	2 Knobs + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/-
Defrost	●
Automatic programmes	●
Additional cooking modes	
Microwave	●
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	●
Steam clean	-
Pyrolytic Self-cleaning	-
Catalytic side liner	-
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	-
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/LED
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	-
Full glass inner door	-
Soft close/open door	-
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	○
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	-
Technical data	
Energy rating	-
Cavity volume in L	72
Oven max. power in W	2880
Microwave input/output max. power in W	1500/800
Voltage in V	230
Frequency in Hz	50
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	

Model	7NF30T0
Type	60 cm Microwave-assisted Built-in Electric Oven
Design & color	Black glass
Control types	LED display + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/-
Defrost	●
Automatic programmes	●
Additional cooking modes	
Microwave	●
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	●
Steam clean	-
Pyrolytic Self-cleaning	-
Catalytic side liner	-
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	-
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/LED
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	-
Full glass inner door	-
Soft close/open door	-
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	-
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	-
Technical data	
Energy rating	-
Cavity volume in L	72
Oven max. power in W	2880
Microwave input/output max. power in W	1500/800
Voltage in V	230
Frequency in Hz	50
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	

Model	7NA30T1
Type	60 cm Steam-assisted Built-in Electric Oven
Design & color	Black glass
Control types	LED display + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/●
Defrost	●
Automatic programmes	●
Additional cooking modes	
Microwave	-
Steam plus/Full steam	●/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	-
Steam clean	●
Pyrolytic Self-cleaning	-
Catalytic side liner	○
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/LED
Pop-out water tank	●
Door	
No. of layers on the glass door plate	3
Removable door	●
Removable inner glass of the door	-
Full glass inner door	-
Soft close/open door	-
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	-
Shallow enamel baking tray	○
Gridiron for deep baking tray	○
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	72
Oven max. power in W	2900
Microwave input/output max. power in W	-/-
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	

Model	7NP30EO
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass
Control types	2 Knobs + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/●
Defrost	●
Automatic programmes	-
Additional cooking modes	
Microwave	-
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	-
Steam clean	-
Pyrolytic Self-cleaning	●
Catalytic side liner	○
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	●
Full glass inner door	●
Soft close/open door	○
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	○
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	72
Oven max. power in W	3200
Microwave input/output max. power in W	-/-
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	



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Control panel height	96 mm
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Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/●
Defrost	●
Automatic programmes	-
Additional cooking modes	
Microwave	-
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	-
Steam clean	-
Pyrolytic Self-cleaning	●
Catalytic side liner	○
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	●
Full glass inner door	●
Soft close/open door	○
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	○
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	72
Oven max. power in W	3200
Microwave input/output max. power in W	-/-
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	

Model	7NP30T0
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass
Control types	LED display + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/●
Defrost	●
Automatic programmes	-
Additional cooking modes	
Microwave	-
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	-
Steam clean	-
Pyrolytic Self-cleaning	●
Catalytic side liner	○
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	●
Full glass inner door	●
Soft close/open door	○
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	-
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	72
Oven max. power in W	3200
Microwave input/output max. power in W	-/-
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	

Model	7NF30EO
Type	60 cm Microwave-assisted Built-in Electric Oven
Design & color	Black glass
Control types	2 Knobs + Touch Control
Control panel height	96 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater/Top outer	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/-
Defrost	●
Automatic programmes	●
Additional cooking modes	
Microwave	●
Steam plus/Full steam	-/-
Pizza	●
Fast Preheating	●
Slow cooking/Dough proofing/Keep warm/Drying/Plate warm	-/●/-/●/-
Cleaning convenience	
Easy clean	●
Steam clean	-
Pyrolytic Self-cleaning	-
Catalytic side liner	-
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	-
Electronic oven clock timer/Mechanical timer/Digital timer	●/-/-
Temperature probe/Wireless temperature probe	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/LED
Pop-out water tank	-
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable inner glass of the door	-
Full glass inner door	-
Soft close/open door	-
Safety	
Safety switch off	●
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Enamel baking tray x1	●
Combination grid x1	●
More accessories	
Pop-out rotary knobs and push-buttons	○
Shallow enamel baking tray	○
Gridiron for deep baking tray	-
Rotisserie accessory	-
Technical data	
Energy rating	-
Cavity volume in L	72
Oven max. power in W	2880
Microwave input/output max. power in W	1500/800
Voltage in V	230
Frequency in Hz	50
Temperature range/Dough proving temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671
Loading quantity (20°/40°/40 HQ)	81/162/216
Remark	



Model	7NM20M1	7NM21M1
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/ Conventional ECO/Lower heater/Top outer	●/●/-/●	●/●/-/●/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●	-/-/●
Convection/Convection ECO/Bottom heat+fan	-/-	-/-/●
Defrost	●	-
Automatic programmes	-	-
Additional cooking modes		
Microwave	-	-
Steam plus/Full steam	-/-	-/-
Pizza	-/-	-
Fast Preheating	-/-	-
Slow cooking/Dough proofing/ Keep warm/Drying/Plate warm	-/-/-/	-/-/-/
Cleaning convenience		
Easy clean	●	●
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner	-	-
Cooking convenience		
No. of shelf positions	5	5
Telescopic shelf supports	-	-
Electronic oven clock timer/ Mechanical timer/Digital timer	-/●/-	-/●/-
Temperature probe/Wireless temperature probe	-/-	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb
Pop-out water tank	-	-
Door		
No. of layers on the glass door plate	2	2
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	●	●
Soft close/open door	-	-
Safety		
Safety switch off	●	●
Electronic child safety lock	-	-
Forced cooling system	●	●
Accessories included		
Enamel baking tray x1	●	●
Combination grid x1	●	●
More accessories		
Pop-out rotary knobs and push-buttons	-	-
Shallow enamel baking tray	○	○
Gridiron for deep baking tray	-	-
Rotisserie accessory	-	-
Technical data		
Energy rating	A	A
Cavity volume in L	65	65
Oven max. power in W	2300	2000
Microwave input/output max. power in W	-/-	-/-
Voltage in V	220-240	220-240
Frequency in Hz	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/-	30-250°C/-
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216
Remark		



Model	7NM30M1	7NM30D0
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/ Conventional ECO/Lower heater/Top outer	-/-/-/	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/-/●	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/-/-	●/-
Defrost	●	●
Automatic programmes	-	-
Additional cooking modes		
Microwave	-	-
Steam plus/Full steam	-/-	-/-
Pizza	-	-/-
Fast Preheating	-	-/-
Slow cooking/Dough proofing/ Keep warm/Drying/Plate warm	-/-/-/	-/-/-/
Cleaning convenience		
Easy clean	●	●
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner	-	○
Cooking convenience		
No. of shelf positions	5	5
Telescopic shelf supports	-	○
Electronic oven clock timer/ Mechanical timer/Digital timer	-/●/-	-/●/●
Temperature probe/Wireless temperature probe	-/-	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb
Pop-out water tank	-	-
Door		
No. of layers on the glass door plate	2	2
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	●	●
Soft close/open door	-	-
Safety		
Safety switch off	●	●
Electronic child safety lock	-	-
Forced cooling system	●	●
Accessories included		
Enamel baking tray x1	●	●
Combination grid x1	●	●
More accessories		
Pop-out rotary knobs and push-buttons	-	-
Shallow enamel baking tray	○	○
Gridiron for deep baking tray	-	○
Rotisserie accessory	-	○
Technical data		
Energy rating	A	A
Cavity volume in L	72	65
Oven max. power in W	2000	2300
Microwave input/output max. power in W	-/-	-/-
Voltage in V	220-240	220-240
Frequency in Hz	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/-	30-250°C/-
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216
Remark		72L oven capacity optional



Model	7NM30E0	7NM30E1
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass
Control types	2 Knobs + Touch Control	2 Knobs + Touch Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/ Conventional ECO/Lower heater/Top outer	●/●/-/●	●/●/-/●/-
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●	●/●/●/-
Convection/Convection ECO/Bottom heat+fan	●/●	●/●/-
Defrost	●	●
Automatic programmes	-	-
Additional cooking modes		
Microwave	-	-
Steam plus/Full steam	-/-	-/-
Pizza	●	●
Fast Preheating	●	●
Slow cooking/Dough proofing/ Keep warm/Drying/Plate warm	-/●/-/●/-	-/●/-/●/-
Cleaning convenience		
Easy clean	●	●
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner	○	○
Cooking convenience		
No. of shelf positions	5	5
Telescopic shelf supports	○	○
Electronic oven clock timer/ Mechanical timer/Digital timer	●/-/-	●/-/-
Temperature probe/Wireless temperature probe	○/-	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb	●/2/halogen bulb
Pop-out water tank	-	-
Door		
No. of layers on the glass door plate	2	2
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	●	●
Soft close/open door	○	○
Safety		
Safety switch off	●	●
Electronic child safety lock	●	●
Forced cooling system	●	●
Accessories included		
Enamel baking tray x1	●	●
Combination gnc x1	●	●
More accessories		
Pop-out rotary knobs and push-buttons	○	○
Shallow enamel baking tray	○	○
Gridiron for deep baking tray	-	-
Rotisserie accessory	○	○
Technical data		
Energy rating	A+	A+
Cavity volume in L	72	72
Oven max. power in W	2900	2900
Microwave input/output max. power in W	-/-	-/-
Voltage in V	220-240	220-240
Frequency in Hz	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216
Remark		



Model	7NM30T0	7NM30F0
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass
Control types	LED Touch Control	TFT display + Touch Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/ Conventional ECO/Lower heater/Top outer	●/●/-/●	●/●/-/●
Radiant grill/Double grill/Double grill+fan/Grill+fan	●/●/●	●/●/●
Convection/Convection ECO/Bottom heat+fan	●/●	●/●
Defrost	●	●
Automatic programmes	-	●
Additional cooking modes		
Microwave	-	-
Steam plus/Full steam	-/-	-/-
Pizza	●	●
Fast Preheating	●	●
Slow cooking/Dough proofing/ Keep warm/Drying/Plate warm	-/●/-/●/-	●/●/●/●/●
Cleaning convenience		
Easy clean	●	●
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner	○	○
Cooking convenience		
No. of shelf positions	5	5
Telescopic shelf supports	○	○
Electronic oven clock timer/ Mechanical timer/Digital timer	-/-/●	●/-/-
Temperature probe/Wireless temperature probe	○/-	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb	●/2/halogen bulb
Pop-out water tank	-	-
Door		
No. of layers on the glass door plate	2	2
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	●	●
Soft close/open door	○	○
Safety		
Safety switch off	●	●
Electronic child safety lock	●	●
Forced cooling system	●	●
Accessories included		
Enamel baking tray x1	●	●
Combination gnc x1	●	●
More accessories		
Pop-out rotary knobs and push-buttons	-	-
Shallow enamel baking tray	○	○
Gridiron for deep baking tray	-	-
Rotisserie accessory	○	○
Technical data		
Energy rating	A+	A+
Cavity volume in L	72	72
Oven max. power in W	2900	2900
Microwave input/output max. power in W	-/-	-/-
Voltage in V	220-240	220-240
Frequency in Hz	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216
Remark		

Space, Yummy, Doubled

DOUBLE OVEN





Double Oven Lineup



D50M3AD0

- + 60x60cm, 35L/50L top/bottom cabinet,
5 shelf positions
- + Mechanical Control
- + Removable door-inner glass
- + Digital timer
- + Forced cooling system



D70M30D0

- + 60x60cm, 35L/72L top/bottom cabinet,
5 shelf positions
- + Mechanical Control
- + Removable door-inner glass
- + Digital timer
- + Forced cooling system

What Do the Icons Mean?

Main Functions



Lamp

Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Double Grilling

The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Convection

An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Lower Heater Element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Double grill + fan

The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Radiant Grilling

The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Conventional + Fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Top oven



Bottom oven



Top oven



Bottom oven



Model	D50M3AD0	D70M30D0
Type	60 cm Built-in Double Oven	60 cm Built-in Double Oven
Design & color	Black glass with steel trim	Black glass with steel trim
Control types	Mechanical control	Mechanical control
Control panel height	96 mm	96 mm
Top oven cooking modes	●/-/ /-	●/-/ /-
Conventional/Conventional+fan/ Conventional ECO/Lower heater	●/●/ -	●/●/ -
Radiant grill/Double grill/Double grill+fan	- / -	- / -
Convection/Convection ECO	- / -	- / -
Defrost	-	-
Automatic programmes	-	-
Bottom oven cooking modes	- / - / -	●/●/ - / ●
Conventional/Conventional+fan/ Conventional ECO/Lower heater	- / - / -	●/●/ ●
Radiant grill/Double grill/Double grill+fan	- / - / -	●/ -
Convection/Convection ECO	● / -	● / -
Defrost	●	●
Automatic programmes	-	-
Cleaning convenience	-	-
Easy clean	-	-
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner/Catalytic rear liner	○ / -	○ / -
Cooking convenience	-	-
No. of shelf positions	5	5
Telescopic shelf supports	○	○
Electronic oven clock timer/ Mechanical timer/Digital timer	- / - / ●	- / - / ●
Temperature probe/Wireless temperature probe	- / -	- / -
Cavity lamp/No. of cavity lamp/lamp type	● / 1/halogen bulb	● / 1/halogen bulb
Bottom oven cavity lamp/No. of cavity lamp/lamp type	● / 1/halogen bulb	● / 1/halogen bulb
Door	-	-
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	●	●
Top oven soft close/open door	-	-
Bottom oven soft close/open door	○	○
Safety	-	-
Electronic child safety lock	●	●
Forced cooling system	●	●
Accessories included	-	-
Enamel baking tray x1	●	●
Wire shelves x2	●	●
Technical data	-	-
Energy rating	A	A
Cavity volume in L (top oven/bottom oven)	35/70	35/72
Oven max. power in W	4000	4500
Voltage in V	220-240	220-240
Frequency in Hz	50/60	50/60
Temperature range	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	594x550x715	594x550x880
Packing dimensions in mm (WxDxH)	660x678x785	660x678x956
Loading quantity (40 HQ)	153	139



Wider Body
Broder Yummy
9048 OVEN

9048 Oven Lineup



93M90M1

- + 90x48cm, 93L cabinet, 5 shelf positions
- + Mechanical control with pop-out rotary knobs, no dirt can hide
- + Full glass inner door
- + Enameled interior for easy cleaning
- + Mechanical timer, durable
- + 2 halogen bulbs, brighter, clearer



93M90D0

- + 90x48cm, 93L cabinet, 5 shelf positions
- + Mechanical control with pop-out rotary knobs and touch control, no dirt can hide
- + Full glass inner door
- + Enameled interior for easy cleaning
- + Digital timer, accurate and easy
- + 2 halogen bulbs, brighter, clearer



What Do the Icons Mean?

Main Functions



Lamp

Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Double Grilling

The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Convection

An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Lower Heater Element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Double grill + fan

The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Radiant Grilling

The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Conventional + Fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



93M90M1

90 cm Built-in Electric Oven

Stainless steel control panel

Mechanical control

●/●/●

●/●/●

●/○

●

-

-

-

-

○

●

-

5

○

●

-/●/-

○/-

●/2/halogen bulb

-

3

●

●

●

-

-

●

●

●

●/-

○

-

A

93

2700

220-240

50/60

50-250°C

900x545x480

985x655x580

80/164/164



93M90D0

90 cm Built-in Electric Oven

Black glass with steel trim

Mechanical control

●/●/●

●/●/●

●/○

●

-

-

-

-

○

●

-

5

○

●

-/●/-

○/-

●/2/halogen bulb

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3

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-/●/-

○

-

A

93

2700

220-240

50/60

50-250°C

900x545x480

985x655x580

80/164/164

Being The Superstar **ELECTRIC OVEN**

96mm-high control panel



Electric Oven (96mm) Lineup



N5M80E6

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 3-layer glass
- + Large viewing window
- + Enameled cavity
- + Temperature probe (optional)



N5M90E2

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 3-layer glass
- + Large viewing window
- + Enameled cavity
- + Convection cooking
- + Temperature probe (optional)



N5M90E6

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 3-layer glass
- + Large viewing window
- + Enameled cavity
- + Convection cooking
- + Temperature probe (optional)



N5M90M5

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical Control
- + Removable door with 3-layer glass
- + Large viewing window
- + Enameled cavity
- + Convection cooking

Electric Oven (96mm) Lineup



N5M90T4

- + 60x60cm, 70L cabinet, 5 shelf positions
- + LED display + Touch Control
- + Removable door with 3-layer glass
- + Large viewing window
- + Enameled cavity
- + Temperature probe (optional)



N5P90E2

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 4-layer glass
- + Pyrolytic self-cleaning function with door lock
- + Large viewing window
- + Enameled cavity
- + Convection cooking
- + Electronic child safety lock



N5P90E2

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 4-layer glass
- + Pyrolytic self-cleaning function with door lock
- + Large viewing window
- + Enameled cavity
- + Convection cooking
- + Electronic child safety lock



N5P90E6

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 4-layer glass
- + Pyrolytic self-cleaning function with door lock
- + Large viewing window
- + Enameled cavity
- + Convection cooking
- + Electronic child safety lock

What Do the Icons Mean?

Main Functions



Lamp
Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Conventional
The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Defrost
The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Double Grilling
The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Convection
An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Lower Heater Element
A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Double grill + fan
The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Radiant Grilling
The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Conventional + Fan
Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.

Additional functions



Pyrolytic Self-cleaning
Under pyrolytic mode, the oven internal temperature will reach up to 450 °C transforming baking, roasting, grilling splashes and residues into ashes. No need for any detergent or additional cleaning steps, the cavity can easily be cleaned by a swipe with a wet cloth.



Model	NSM80E6	NSM90E2	NSM90E6
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass with steel trim	Black glass with steel trim
Control types	2 Knobs + Touch Control	2 Knobs + Control button	2 Knobs + Touch Control
Control panel height	96 mm	96 mm	96 mm
Main cooking modes			
Conventional/Conventional+fan/Conventional ECO/Lower heater	●●/●●	●●/●●	●●/●●
Radiant grill/Double grill/Double grill+fan	●●/●●	●●/●●	●●/●●
Convection/Convection ECO	-/●	-/●	-/●
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience			
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	/O	/O	/O
Enameled cavity	●	●	●
Cooking convenience			
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	●/●	●/●	●/●
Temperature probe/Wireless temperature probe	○/●	○/●	○/●
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●	●
Delayed start	○	○	○
Door			
No. of layers on the glass door plate	3	3	3
Removable door	●	●	●
Removable inner glass of the door	●	●	●
Full glass inner door	○	○	○
Soft close/open door	-	-	-
Safety			
Safety switch off	-	-	-
Electronic child safety lock	●	●	●
Forced cooling system	●	●	●
Accessories included			
Combination grid x1	●	●	●
Enamel baking trays x1	-	-	-
Enamel baking trays x2	●	●	●
More accessories			
Pop-out rotary knobs and push-buttons	●	●	●
Rotisserie accessory	○	○	○
Technical data			
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/14
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20/40/40 HQ)	81/162/216	81/162/216	81/162/216



Model	N5M90M5	N5M90T4	N5P90E2
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass with steel trim	Black glass with steel trim	Black glass with steel trim
Control types	Mechanical Control	LED display + Touch Control	2 Knobs + Control button
Control panel height	96 mm	96 mm	96 mm
Main cooking modes			
Conventional/Conventional+fan/Conventional ECO/Lower heater	●/●/●	●/●/●	●/●/●
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	●/-	●/-	●/-
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience			
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	●
Catalytic side liner/Catalytic rear liner	-/○	-/○	-/○
Enameled cavity	●	●	●
Cooking convenience			
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	●/●/●	●/●/●	●/●/●
Temperature probe/Wireless temperature probe	-/+	-/○	-/○
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●	●
Delayed start	-	○	○
Door			
No. of layers on the glass door plate	3	3	4
Removable door	●	●	●
Removable inner glass of the door	●	●	●
Full glass inner door	○	○	○
Soft close/open door	-	-	-
Safety			
Safety switch off	-	-	-
Electronic child safety lock	-	●	●
Forced cooling system	●	●	●
Accessories included			
Combination grid x1	●	●	●
Enamel baking trays x1	●	●	●
Enamel baking trays x2	-	●	●
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	-	-	●
Rotisserie accessory	○	○	○
Technical data			
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3200
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/15
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216	81/162/216

Model	N5P90E5	N5P90E6
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass	Black glass with steel trim
Control types	2 Knobs + Touch Control	2 Knobs + Touch Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/Conventional ECO/Lower heater	●/●/●	●/●/●
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●
Convection/Convection ECO	●/-	●/-
Defrost	●	●
Automatic programmes	-	-
Cleaning convenience		
Easy clean	-	-
Steam clean	-	-
Pyrolytic Self-cleaning with door lock	●	●
Catalytic side liner/Catalytic rear liner	-/○	-/○
Enameled cavity	●	●
Cooking convenience		
No. of shelf positions	5	5
Telescopic shelf supports	○	○
Rack support	Molded or Removable	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	●/●/●	●/●/●
Temperature probe/Wireless temperature probe	-/+	-/○
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●
Delayed start	○	○
Door		
No. of layers on the glass door plate	4	4
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	○	○
Soft close/open door	-	-
Safety		
Safety switch off	-	-
Electronic child safety lock	●	●
Forced cooling system	●	●
Accessories included		
Combination grid x1	●	●
Enamel baking trays x1	●	●
Enamel baking trays x2	●	●
More accessories	-	-
Pop-out rotary knobs and push-buttons	●	●
Rotisserie accessory	○	○
Technical data		
Energy rating	A	A
Cavity volume in L	70	70
Max. power in W	3200	3200
Voltage in V/max. current in A	220-240/15	220-240/15
Frequency in Hz	50/60	50/60
Temperature range	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216



Being The Superstar
ELECTRIC OVEN
120mm-high control panel

Electric Oven (120mm) Lineup



65L40MO

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control
- + Removable door with 2-layer glass
- + Enameled cavity
- + Door lock (optional)



65M80DO

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with digital timer (cut-off)
- + Removable door with 2-layer glass
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)



65M40MO

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control
- + Removable door with 2-layer glass
- + Enameled cavity
- + Door lock (optional)
- + Forced cooling system



65M80D2

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with digital timer (cut-off)
- + Removable door with 2-layer glass
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)



65M40M1

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with mechanical timer (cut-off)
- + Removable door with 2-layer glass
- + Enameled cavity
- + Door lock (optional)
- + Forced cooling system



65M80EO

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons (optional)
- + Removable door with 2-layer glass
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)

Electric Oven (120mm) Lineup



65M80M1

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with mechanical timer
- + Removable door with 2-layer glass
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)



65M90E0

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Electronic child safety lock
- + Catalytic rear liner (optional)
- + Temperature probe (optional)



65M90D0

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with digital timer
- + Removable door with 2-layer glass
- + Full glass inner door (optional)
- + Large viewing window
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)
- + Pop-out rotary knobs and push-buttons (optional)



65M90E1

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Electronic child safety lock
- + Catalytic rear liner (optional)
- + Temperature probe (optional)



65M90D2

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with digital timer
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)
- + Pop-out rotary knobs and push-buttons (optional)



65M90E3

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Electronic child safety lock
- + Catalytic rear liner (optional)
- + Temperature probe (optional)

Electric Oven (120mm) Lineup



65M90E4

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Electronic child safety lock
- + Catalytic rear liner (optional)
- + Temperature probe (optional)



65M90M1

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Mechanical control with mechanical timer (cut-off)
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Catalytic rear liner (optional)
- + Rotisserie spit (optional)



65M90T0

- + 60x60cm, 70L cabinet, 5 shelf positions
- + LED display + Touch Control
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Electronic child safety lock
- + Catalytic rear liner (optional)
- + Temperature probe (optional)

Built-in Oven with Pyrolytic Self-cleaning



65P80E0

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control
- + Pyrolytic self-cleaning function with door lock
- + Removable door with 2-layer glass
- + Force cooling system
- + Catalytic rear liner (optional)



65P90E0

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary
- + Pyrolytic self-cleaning function with door lock
- + Removable door with 4-layer glass
- + Large viewing window
- + Force cooling system
- + Electronic child safety lock
- + Temperature probe (optional)
- + Full glass inner door (optional)



65P90E3

- + 60x60cm, 70L cabinet, 5 shelf positions
- + Knobs + Touch Control with pop-out rotary
- + Pyrolytic self-cleaning function with door lock
- + Removable door with 4-layer glass
- + Large viewing window
- + Force cooling system
- + Electronic child safety lock
- + Temperature probe (optional)
- + Full glass inner door (optional)

Electric Oven (120mm) Lineup

Built-in Oven with Pyrolytic Self-cleaning



65P90E1

- + 60x60cm, 70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary
- + Pyrolytic self-cleaning function with door lock
- + Removable door with 4-layer glass
- + Large viewing window
- + Force cooling system
- + Electronic child safety lock
- + Temperature probe (optional)
- + Full glass inner door (optional)

What Do the Icons Mean?

Main Functions



Lamp

Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Convection

An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Double grill + fan

The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Conventional + Fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Double Grilling

The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Lower Heater Element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Radiant Grilling

The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Top Heater Element

Perfect topping when cooking gratins, baking and browning with the top heat element.

Additional functions



Pyrolytic Self-cleaning

Under pyrolytic mode, the oven internal temperature will reach up to 450 °C transforming baking, roasting, grilling splashes and residues into ashes. No need for any detergent or additional cleaning steps, the cavity can easily be cleaned by a swipe with a wet cloth.



Model	65L40M0	65M40M0	65M40M1
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control	Mechanical Control
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	●/H/●●	●/H/●●	●/H/●●
Radiant grill/Double grill/Double grill+fan	//	//	//
Convection/Convection ECO	+	+	+
Defrost	-	-	-
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	-	-	-
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	-	-	-
Rack support	Molded	Molded or Removable	Molded or Removable
Electronic oven clock timer/ Mechanical timer/Digital timer	//	//	/●/
Temperature probe/Wireless temperature probe	+	+	+
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	-	-	-
Delayed start	-	-	-
Door	-	-	-
No. of layers on the glass door plate	2	2	2
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	-	-	-
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	-	-	-
Forced cooling system	-	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	●	●	●
Enamel baking trays x2	-	-	-
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	-	-	-
Rotisserie accessory	-	-	-
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	2100	2100	2100
Voltage in V/max. current in A	220-240/10	220-240/10	220-240/10
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20°/40°/40 HQ)	8/162/216	8/162/216	8/162/216



Model	65M80D0	65M80D2	65M80E0
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control	2 Knobs + Control button
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	●/●/●/●/	●/●/●/	●/●/●/
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	+	+	+
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	-/○	-/○	-/○
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/ Mechanical timer/Digital timer	//●	//●	//
Temperature probe/Wireless temperature probe	+	+	+
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	-	-	-
Delayed start	-	-	-
Door	-	-	-
No. of layers on the glass door plate	2	2	2
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	-	-	-
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	-	-	-
Forced cooling system	●	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	●	●	●
Enamel baking trays x2	-	-	-
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	○	○	○
Rotisserie accessory	○	○	○
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/14
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20°/40°/40 HQ)	8/162/216	8/162/216	8/162/216



Model	65M80M1	65M90D0	65M90D2
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control	Mechanical Control
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	Conventional/Conventional+fan/ Conventional ECO/Lower heater	Conventional/Conventional+fan/ Conventional ECO/Lower heater	Conventional/Conventional+fan/ Conventional ECO/Lower heater
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	-/+	●/+	●/+
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	-/○	-/○	-/○
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/ Mechanical timer/Digital timer	-/●/+	-/●/+	-/●/+
Temperature probe/Wireless temperature probe	-/+	-/+	-/+
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	-	-	-
Delayed start	-	-	-
Door	-	-	-
No. of layers on the glass door plate	2	2	2
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	-	○	-
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	-	-	-
Forced cooling system	●	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	●	●	●
Enamel baking trays x2	-	-	-
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	○	○	○
Rotisserie accessory	○	○	○
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/14
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20'/40'/40 HQ)	8/162/216	8/162/216	8/162/216

Model	65M90E0	65M90E1	65M90E3
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass with steel trim	Black glass with steel trim
Control types	2 Knobs + Control button	2 Knobs + Control button	2 Knobs + Touch Control
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	Conventional/Conventional+fan/ Conventional ECO/Lower heater	Conventional/Conventional+fan/ Conventional ECO/Lower heater	Conventional/Conventional+fan/ Conventional ECO/Lower heater
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	●/+	●/+	●/+
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	-/○	-/○	-/○
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/ Mechanical timer/Digital timer	-/+	-/+	-/+
Temperature probe/Wireless temperature probe	-/○/+	-/○/+	-/○/+
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●	●
Delayed start	○	○	○
Door	-	-	-
No. of layers on the glass door plate	2	2	2
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	○	○	○
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	●	●	●
Forced cooling system	●	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	-	-	-
Enamel baking trays x2	●	●	●
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	●	●	●
Rotisserie accessory	○	○	○
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/14
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20'/40'/40 HQ)	8/162/216	8/162/216	8/162/216



Model	65M90E4	65M90M1	65M90T0
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	2 Knobs + Touch Control	Mechanical Control	LED display + Touch Control
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	●/●/●/●/●	●/●/●/●/●	●/●/●/●/●
Conventional/Conventional+fan/Conventional ECO/Lower heater	●/●/●/●	●/●/●/●	●/●/●/●
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	●/●	●/●	●/●
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	-	-	-
Catalytic side liner/Catalytic rear liner	-/○	-/○	-/○
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	-/●	-/●	-/●
Temperature probe/Wireless temperature probe	○/●	○/●	○/●
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●	●
Delayed start	○	-	○
Door	-	-	-
No. of layers on the glass door plate	2	2	2
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	○	○	○
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	●	-	●
Forced cooling system	●	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	-	●	-
Enamel baking trays x2	●	-	●
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	●	-	-
Rotisserie accessory	○	○	○
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14	220-240/14
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20/40/40 HQ)	8/162/216	8/162/216	8/162/216

Model	65P80E0	65P90E0	65P90E1
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass with steel trim	Black glass with steel trim	Black glass with steel trim
Control types	2 Knobs + Control button	2 Knobs + Control button	2 Knobs + Control button
Control panel height	120 mm	120 mm	120 mm
Main cooking modes	●/●/●/●/●	●/●/●/●/●	●/●/●/●/●
Conventional/Conventional+fan/Conventional ECO/Lower heater	●/●/●/●	●/●/●/●	●/●/●/●
Radiant grill/Double grill/Double grill+fan	●/●/●	●/●/●	●/●/●
Convection/Convection ECO	-/●	●/●	●/●
Defrost	●	●	●
Automatic programmes	-	-	-
Cleaning convenience	-	-	-
Easy clean	-	-	-
Steam clean	-	-	-
Pyrolytic Self-cleaning with door lock	●	●	●
Catalytic side liner/Catalytic rear liner	-/○	-/●	-/●
Enameled cavity	●	●	●
Cooking convenience	-	-	-
No. of shelf positions	5	5	5
Telescopic shelf supports	○	○	○
Rack support	Molded or Removable	Molded or Removable	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	-/●	-/●	-/●
Temperature probe/Wireless temperature probe	-/●	○/●	○/●
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb	●/1/halogen bulb	●/1/halogen bulb
Large viewing window	●	●	●
Delayed start	-	○	○
Door	-	-	-
No. of layers on the glass door plate	2	4	4
Removable door	●	●	●
Removable door-inner glass	●	●	●
Full glass inner door	-	○	○
Soft close/open door	-	-	-
Safety	-	-	-
Safety switch off	-	-	-
Electronic child safety lock	-	●	●
Forced cooling system	●	●	●
Accessories included	-	-	-
Combination grid x1	●	●	●
Enamel baking trays x1	●	-	-
Enamel baking trays x2	-	●	●
More accessories	-	-	-
Pop-out rotary knobs and push-buttons	-	●	●
Rotisserie accessory	○	○	○
Technical data	-	-	-
Energy rating	A	A	A
Cavity volume in L	70	70	70
Max. power in W	3000	3200	3200
Voltage in V/max. current in A	220-240/14	220-240/15	220-240/15
Frequency in Hz	50/60	50/60	50/60
Temperature range	50-250°C	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670	648x688x670
Loading quantity (20/40/40 HQ)	8/162/216	8/162/216	8/162/216



Model	65P90E3
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass with steel trim
Control types	2 Knobs + Control button
Control panel height	120 mm
Main cooking modes	
Conventional/Conventional+fan/Conventional ECO/Lower heater	●●●/H●/+
Radiant grill/Double grill/Double grill+fan	●●●●
Convection/Convection ECO	●/+
Defrost	●
Automatic programmes	-
Cleaning convenience	
Easy clean	-
Steam clean	-
Pyrolytic Self-cleaning with door lock	●
Catalytic side liner/Catalytic rear liner	/+
Enameled cavity	●
Cooking convenience	
No. of shelf positions	5
Telescopic shelf supports	○
Rack support	Molded or Removable
Electronic oven clock timer/Mechanical timer/Digital timer	/H-
Temperature probe/Wireless temperature probe	○/+
Cavity lamp/No. of cavity lamp/lamp type	●/1/halogen bulb
Large viewing window	●
Delayed start	○
Door	
No. of layers on the glass door plate	4
Removable door	●
Removable door-inner glass	●
Full glass inner door	○
Soft close/open door	-
Safety	
Safety switch off	-
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Combination grid x1	●
Enamel baking trays x1	-
Enamel baking trays x2	●
More accessories	
Pop-out rotary knobs and push-buttons	●
Rotisserie accessory	○
Technical data	
Energy rating	A
Cavity volume in L	70
Max. power in W	3200
Voltage in V/max. current in A	220-240/15
Frequency in Hz	50/60
Temperature range	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670
Loading quantity (20'/40'/40 HQ)	81/162/216



Your Versatile
Oven Option
GAS OVEN



Gas Oven Lineup



65G30M1

- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control with mechanical timer (non cut-off)
- + Thermostat
- + Electric ignition
- + Enameled interior for easy cleaning
- + Forced air cooling system
- + Temperature range: 160-265
- + Catalytic rear liner (optional)
- + Rotisserie (optional)



65G31M1

- + 60x60cm, 75L cabinet, 6 shelf positions
- + Mechanical control with mechanical timer (cut-off)
- + Dual power: gas and electricity
- + Thermostat
- + Electric ignition
- + Enameled interior for easy cleaning
- + Forced air cooling system
- + Temperature range: 160-265 (gas), 50-250 (electric)
- + Catalytic rear liner (optional)



Model		
Type		
Design & color		
Control types		
Control panel height		
Heater type		
Top		
Bottom		
Cleaning convenience		
Easy clean		
Steam clean		
Pyrolytic Self-cleaning		
Catalytic side liner/Catalytic rear liner		
Enameled cavity		
Cooking convenience		
No. of shelf positions		
Telescopic shelf supports		
Rack support		
Electronic oven clock timer/Mechanical timer/Digital timer		
Temperature probe/Wireless temperature probe		
Cavity lamp/No. of cavity lamp/lamp type		
Thermostat		
Electric ignition		
Door		
No. of layers on the glass door plate		
Removable door		
Removable door-inner glass		
Safety		
Safety switch off		
Electronic child safety lock		
Forced cooling system		
Door lock		
Accessories included		
Wire rack x1		
Enamel baking trays x1		
More accessories		
Rotisserie accessory		
Combination grid		
Shallow enamel baking tray		
Technical data		
Energy rating		
Cavity volume in L		
Max. power in W		
Voltage in V/max. current in A		
Frequency in Hz		
Top/Bottom burner in kW		
Temperature range		
Oven dimensions in mm (WxDxH)		
Packing dimensions in mm (WxDxH)		
Loading quantity (20'/40'/40 HQ)		

65G30M1		
60 cm Built-in Gas Oven		
Black glass		
Mechanical Control		
120 mm		
Gas		
Gas		
-		
-		
-		
-/○		
●		
5		
○		
Removable		
-/● (non cut-off)/-		
-/-		
●/1/halogen bulb		
●		
●		
3		
●		
●		
-		
-		
●		
-		
●		
●		
○		
○		
A		
75		
44		
220-240/0.2		
50/60		
1.6/2.2		
160-265°C		
595x575x595		
648x688x670		
81/162/216		

65G31M1		
60 cm Built-in Gas & Electric Oven		
Black glass		
Mechanical Control		
120 mm		
Electric		
Gas		
-		
-		
-		
-/○		
●		
5		
○		
Removable		
-/●/-		
-/-		
●/1/halogen bulb		
●		
●		
3		
●		
●		
-		
-		
●		
-		
●		
○		
○		
A		
75		
2045		
220-240/8.9		
50/60		
-/2.2		
160-265°C(Gas oven)		
50-250°C(Electric oven)		
595x575x595		
648x688x670		
81/162/216		

What Do the Icons Mean?



Electric Ignition
Easy and safe: no need to use extra fire source for ignition



Safety Lamp
Safety cavity lamp designed for gas stove that lights up the whole compartment



Thermostat
Monitor and control the cavity temperature for perfect cooking



Flame Failure Protection
Automatically cut off gas when accidental fire failure is detected



Timer
Cooking can be always on time with cut-off timer



Classic Oven In
Classical Way
RETRO OVEN

Retro Oven Lineup



65M90M1

- + 60x60cm, 65L cabinet, 5 shelf positions
- + Mechanical control
- + Mechanical clock design
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)



65M90M3

- + 60x60cm, 65L cabinet, 5 shelf positions
- + Mechanical control
- + Retro mechanical clock design
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)

What Do the Icons Mean?

Main Functions



Lamp

Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Convection

An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Double grill + fan

The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Conventional + Fan

Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Conventional

The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Double Grilling

The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Lower Heater Element

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Radiant Grilling

The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Model
Type
Design & color
Control types
Control panel height
Main cooking modes
Conventional/Conventional+fan/ Conventional ECO/Lower heater
Radiant grill/Double grill/Double grill+fan
Convection/Convection ECO
Defrost
Automatic programmes
Cleaning convenience
Easy clean
Steam clean
Pyrolytic Self-cleaning
Catalytic side liner/Catalytic rear liner
Enameled cavity
Cooking convenience
No. of shelf positions
Telescopic shelf supports
Rack support
Electronic oven clock timer/Mechanical timer/Digital timer
Temperature probe/Wireless temperature probe
Cavity lamp/No. of cavity lamp/lamp type
Large viewing window
Delayed start
Door
No. of layers on the glass door plate
Removable door
Removable door-inner glass
Full glass inner door
Soft close/open door
Safety
Safety switch off
Electronic child safety lock
Forced cooling system
Door lock
Accessories included
Combination grid x1
Enamel baking trays x1
Enamel baking trays x2
More accessories
Pop-out rotary knobs and push-buttons
Rotisserie accessory
Technical data
Energy rating
Cavity volume in L
Max. power in W
Voltage in V/max. current in A
Frequency in Hz
Temperature range
Oven dimensions in mm (WxDxH)
Packing dimensions in mm (WxDxH)
Loading quantity (20'/40'/40 HQ)

65M90M1
60 cm Built-in Electric Oven
Retro metal
Mechanical Control
120 mm
●/●/-/●
●/●/●
●/-
●
-
-
-
-
-/○
●
5
○
Molded or Removable
-/●/-/
-/-
●/1/halogen bulb
●
-
-
2
●
●
○
-
-
-
●
○
●
●
-
-
○
A
65
3000
220-240/14
50/60
50-250°C
595x575x595
648x688x670
81/162/216

65M90M3
60 cm Built-in Electric Oven
Retro metal
Mechanical Control
120 mm
●/●/-/●
●/●/●
●/-
●
-
-
-
-/○
●
5
○
Molded or Removable
-/●/-/
-/-
●/1/halogen bulb
●
-
-
2
●
●
○
-
-
-
●
○
●
●
-
-
○
A
65
3000
220-240/14
50/60
50-250°C
595x575x595
648x688x670
81/162/216



Powerful On
Every Aspect
COMBINATION OVEN



Combination Oven Lineup (the Oven)



65C40C1

- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)



65C80C3

- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control with digital timer
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)



65C80C1

- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)



65C90C3

- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control with digital timer
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)

Combination Oven Lineup (the Hob)



MC-IF7036B1-AC

- + Stove type: induction
- + Combined control
- + 4 burners, total power: 7kW



MC-HF662A

- + Stove type: ceramic
- + Combined control
- + Automatic safety switch off
- + Residual heat indicator
- + 4 burners, total power: 6.6kW



PNE50002

- + Stove type: stainless steel hotplate
- + Combined control
- + Automatic electronic
- + CE/RoHS standard certification
- + 4 burners, total power: 5kW



MC-HF605AG2

- + Stove type: ceramic
- + Combined control
- + Automatic safety switch off
- + Residual heat indicator
- + 4 burners, total power: 6.0kW

What Do the Icons Mean?

Main Functions



Lamp
Each cavity has one or two lights, which enable the user to observe the progress of cooking without opening the oven door.



Conventional
The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



Defrost
The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes, cream filled products, etc.



Double Grilling
The inside radiant element and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.



Convection
An element around the convection fan provides an additional source of heat for convection-style cooking. In convection mode, the fan automatically comes on to improve the air circulation within the oven to create even heat. Since the temperature is uniformly distributed, it is possible to cook multiple racks of food at the same time without burning the bottom (i.e. multiple racks of cup cakes).



Lower Heater Element
A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews.



Double grill + fan
The combination of the fan and two top elements provides more even heat penetration, for energy savings up to 30-40%. Dishes are lightly browned on the outside and still moist on the inside. Ideal for gratin dishes and finishing roasted vegetables.



Radiant Grilling
The inner grill element switches on and off to maintain temperature at a constant level. Best results can be obtained from using the top shelf for small items and lower shelves for larger items.



Conventional + Fan
Combines the benefits of the fan and conventional grill. Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.



Top Heater Element
Perfect topping when cooking gratins, baking and browning with the top heat element.



Model	65C40C1	65C80C1
Type	60 cm Built-in Combination Oven	60 cm Built-in Combination Oven
Design & color	Black glass with steel trim	Black glass with steel trim
Control types	Mechanical Control	Mechanical Control
Control panel height	120 mm	120 mm
Main cooking modes	● / - / ● / ● / ●	● / ● / - / ● / -
Conventional/Conventional+fan/Conventional ECO/Lower heater	- / - / -	● / ● / ●
Radiant grill/Double grill/Double grill+fan	- / - / -	- / - / -
Convection/Convection ECO	-	●
Defrost	-	-
Automatic programmes	-	-
Cleaning convenience	-	-
Easy clean	-	-
Steam clean	-	-
Pyrolytic Self-cleaning	-	-
Catalytic side liner/Catalytic rear liner	- / -	- / -
Enameled cavity	●	●
Cooking convenience	-	-
No. of shelf positions	5	5
Telescopic shelf supports	-	-
Rack support	Removable	Removable
Electronic oven clock timer/Mechanical timer/Digital timer	- / - / -	- / - / -
Temperature probe/Wireless temperature probe	- / -	- / -
Cavity lamp/No. of cavity lamp/lamp type	● / 1/halogen bulb	● / 1/halogen bulb
Large viewing window	●	●
Door	-	-
No. of layers on the glass door plate	3	3
Removable door	●	●
Removable inner glass of the door	●	●
Full glass inner door	○	○
Safety	-	-
Safety switch off	-	-
Electronic child safety lock	-	-
Forced cooling system	●	●
Door lock	○	○
Accessories included	-	-
Combination grid xl	●	●
Enamel baking trays xl	●	●
More accessories	-	-
Rotisserie accessory	○	○
Combination grid	-	-
Shallow enamel baking tray	-	-
Technical data	-	-
Energy rating	A	A
Cavity volume in L	75	70
Max. power in W	3000	3000
Voltage in V/max. current in A	220-240/14	220-240/14
Frequency in Hz	50/60	50/60
Temperature range	50-250°C	50-250°C
Oven dimensions in mm (WxDxH)	595x575x595	595x575x595
Packing dimensions in mm (WxDxH)	648x688x670	648x688x670
Loading quantity (20/40/40 HQ)	48/102/153 (one-piece package)	48/102/153 (one-piece package)



Model	
Type	
Design & color	
Control types	
Control panel height	
Main cooking modes	
Conventional/Conventional+fan/ Conventional ECO/Lower heater	
Radiant grill/Double grill/Double grill+fan	
Convection/Convection ECO	
Defrost	
Automatic programmes	
Cleaning convenience	
Easy clean	
Steam clean	
Pyrolytic Self-cleaning	
Catalytic side liner/Catalytic rear liner	
Enameled cavity	
Cooking convenience	
No. of shelf positions	
Telescopic shelf supports	
Rack support	
Electronic oven clock timer/Mechanical timer/Digital timer	
Temperature probe/Wireless temperature probe	
Cavity lamp/No. of cavity lamp/lamp type	
Large viewing window	
Door	
No. of layers on the glass door plate	
Removable door	
Removable inner glass of the door	
Full glass inner door	
Safety	
Safety switch off	
Electronic child safety lock	
Forced cooling system	
Door lock	
Accessories included	
Combination grid x1	
Enamel baking trays x1	
More accessories	
Rotisserie accessory	
Combination grid	
Shallow enamel baking tray	
Technical data	
Energy rating	
Cavity volume in L	
Max. power in W	
Voltage in V/max. current in A	
Frequency in Hz	
Temperature range	
Oven dimensions in mm (WxDxH)	
Packing dimensions in mm (WxDxH)	
Loading quantity (20'/40'/40 HQ)	

65C80C3
60 cm Built-in Combination Oven
Black glass with steel trim
Mechanical Control
120 mm
●/●/●/●/-
●/●/●
-/-
●
-
-
-
-/-
●
5
-
Removable
-/-/●
-/-
●/1/halogen bulb
●
3
●
●
□
-
-
●
○
●
●
-
○
-
A
70
3000
220-240/14
50/60
50-250°C
595x575x595
648x688x670
48/102/153 (one-piece package)

65C90C3
60 cm Built-in Combination Oven
Black glass with steel trim
Mechanical Control
120 mm
●/●/●/●/-
●/●/●
●/-
●
-
-
-
-/-
●
5
-
Removable
-/-/●
-/-
●/1/halogen bulb
●
3
●
●
○
-
-
●
○
●
●
-
○
-
A
70
3000
220-240/14
50/60
50-250°C
595x575x595
648x688x670
48/102/153 (one-piece package) -/-/209 (separated package)



Model	
Type	
Stove type	
Control types	
Technical data	
No. of burner	
Total power in kW	
#1 burner (Front left) power in kW	
#2 burner (Rear left) power in kW	
#3 burner (Rear right) power in kW	
#4 burner (Front right) power in kW	
Product size in mm (WxDxH)	
Installation size in mm (WxD)	

MC-IF7036BI-AC
Stove on 60 cm Built-in Combination Oven
Induction
Combined Control
4
7
1.5
2
1.5
2
590x520x55
540x470

PNE50002
Stove on 60 cm Built-in Combination Oven
Stainless steel Hotplate
Combined Control
4
5
1.5
1
1.5
1
580x500x75
560x490



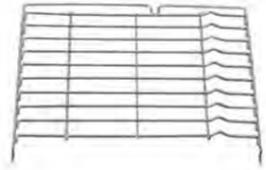
Model	
Type	
Stove type	
Control types	
Features	
Automatic safety switch off	
Residual heat indicator	
Technical data	
No. of burner	
Total power in kW	
#1 burner (Front left) power in kW	
#2 burner (Rear left) power in kW	
#3 burner (Rear right) power in kW	
#4 burner (Front right) power in kW	
Product size in mm (WxDxH)	
Installation size in mm (WxD)	

MC-HF662A
Stove on 60 cm Built-in Combination Oven
Ceramic
Combined Control
4
6.6
2.2
1.2
2
1.2
590x520x55
560x490

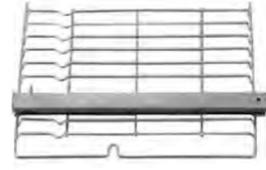
MC-HF605AG2
Stove on 60 cm Built-in Combination Oven
Ceramic
Combined Control
4
6
1.8
1.2
1.8
1.2
590x520x55
560x490

Optional Ovens Accessories

We offer a wide choice of accessories, providing ideal cooking options for all types of food.



Removable rack support



Telescopic runner



Partial extension runner



Pizza Stone



Pizza knife



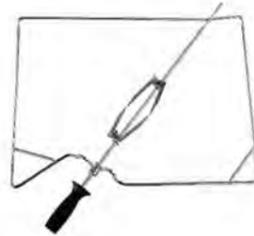
Grill lifter



Full extension runner



Catalytic Lining



Rotisserie



Enameled baking tray



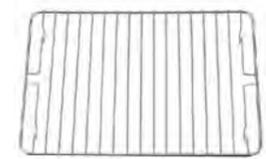
Enameled baking tray



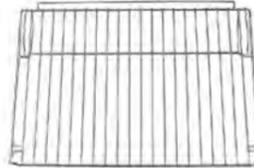
Big enamel baking tray



Temperature probe



Wire rack



Wire rack to fit telescopic runners



Part No: H01

Plastic



Part No: H06

Plastic



Part No: H08

Plastic



Part No: H24

Metal



Part No: H25

Metal



Part No: H33

Metal



Part No: H03

Metal



Part No: H04

Metal



Part No: H015

Metal



Part No: H31

Metal



Part No: H32

Metal



Part No: H09

Metal



Part No: H11

Metal



Part No: H12

Metal



Part No: H18

Metal



Part No: H21

Metal



Part No: H22

Metal



Part No: K08
Plastic



Part No: K22
Plastic



Part No: K27
Plastic



Part No: K02
Plastic



Part No: K03
Plastic



Part No: K05
Plastic



Part No: K06
Plastic



Part No: K07
Plastic



Part No: K10
Metal



Part No: K14
Metal



Part No: K15
Metal



Part No: K17
Metal



Part No: K21
Metal



Part No: K28
Metal



Part No: K29
Metal

G3 Oven Accessories



Part No: H42 (normal)
Metal



Part No: H42 (black)
Metal



Part No: H43 (black with gray circle)
Metal



Part No: H43 (black with red circle)
Metal



Part No: H43 (normal with gray circle)
Metal



Part No: H43 (normal with red circle)
Metal



Part No: K42
Plastic and metal



Part No: K42 (black)
Plastic and metal



Part No: K43
Plastic and metal



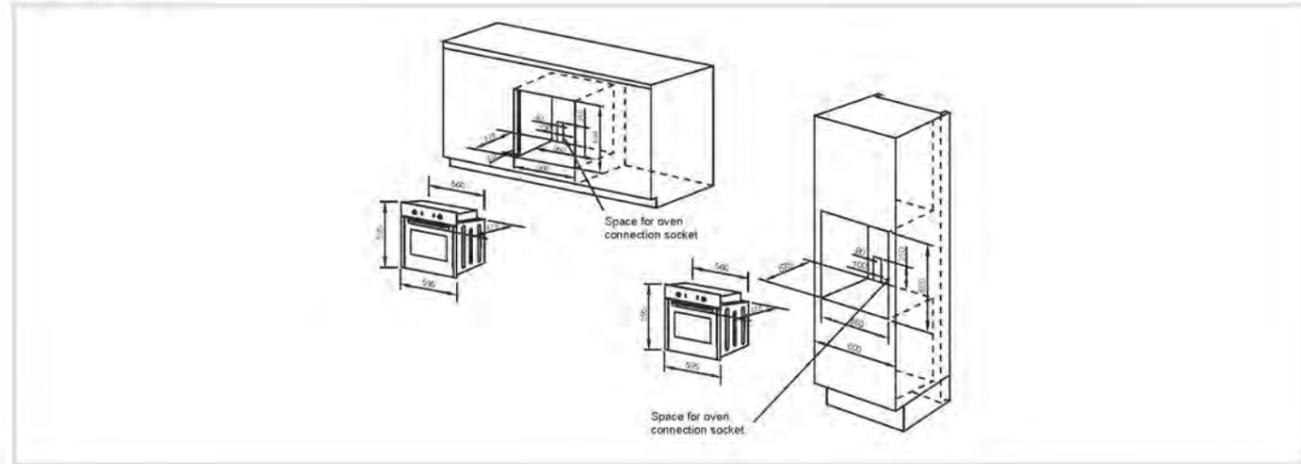
Part No: K44 (gray circle)
Plastic and metal



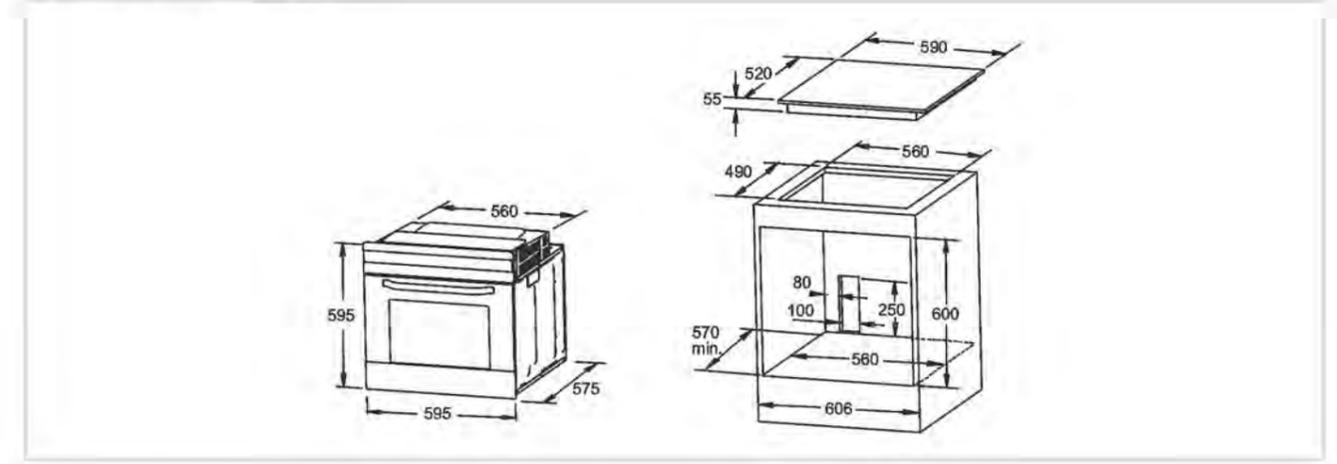
Part No: K44 (red circle)
Plastic and metal

Installation Instructions

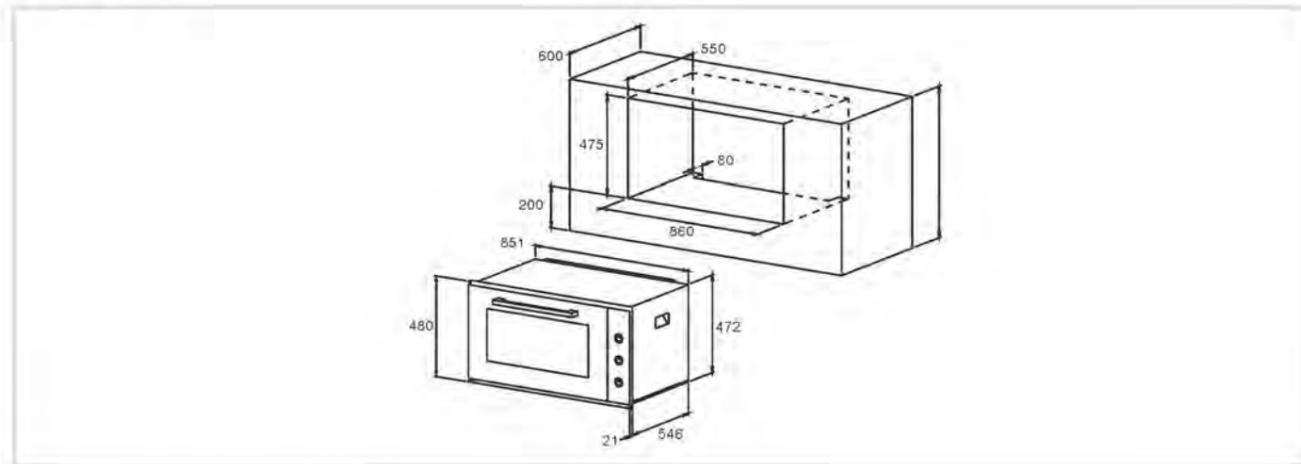
G3 Oven



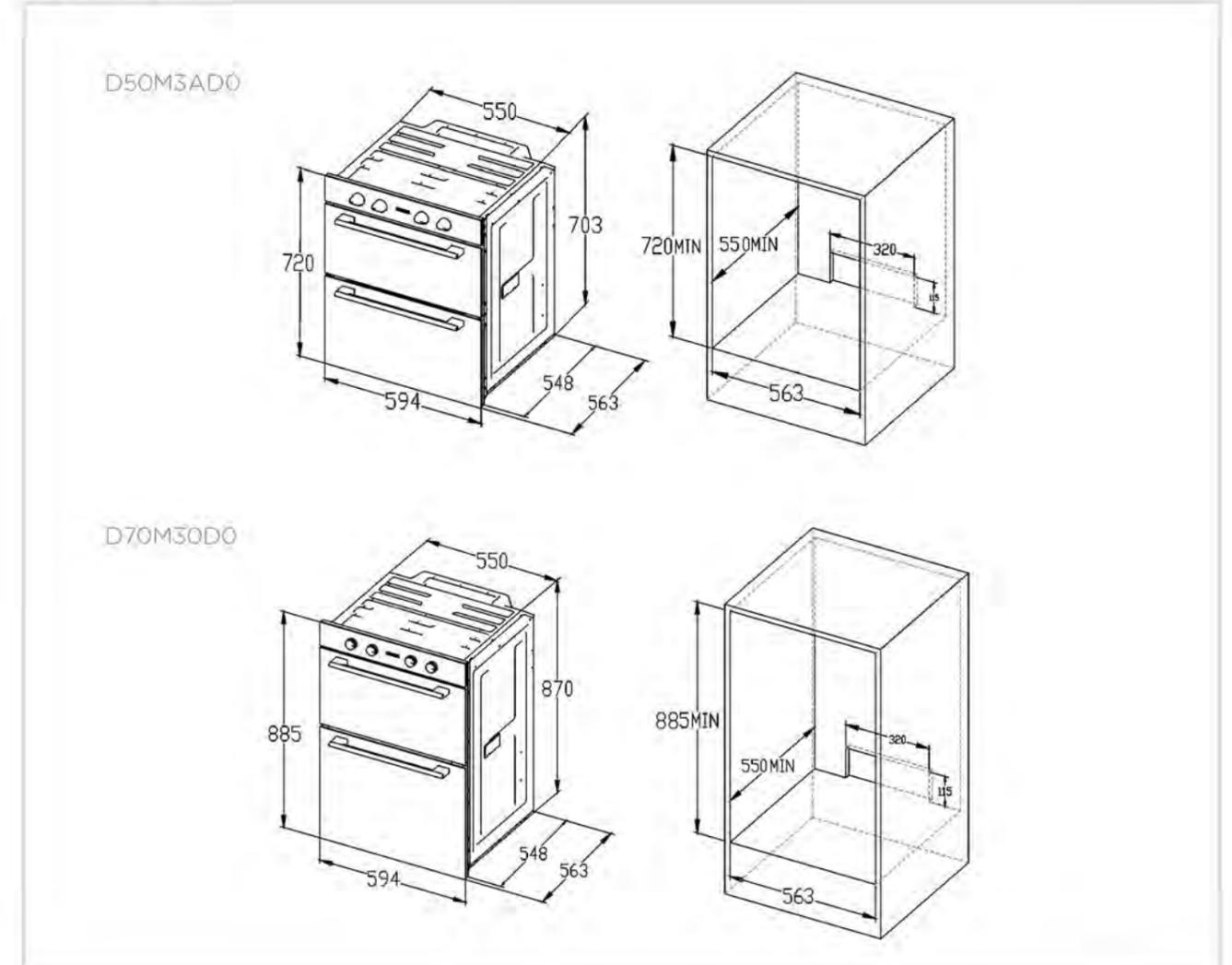
Combination Oven



9048 Oven



Double Oven



Electric Oven / Gas Oven / Retro Oven

