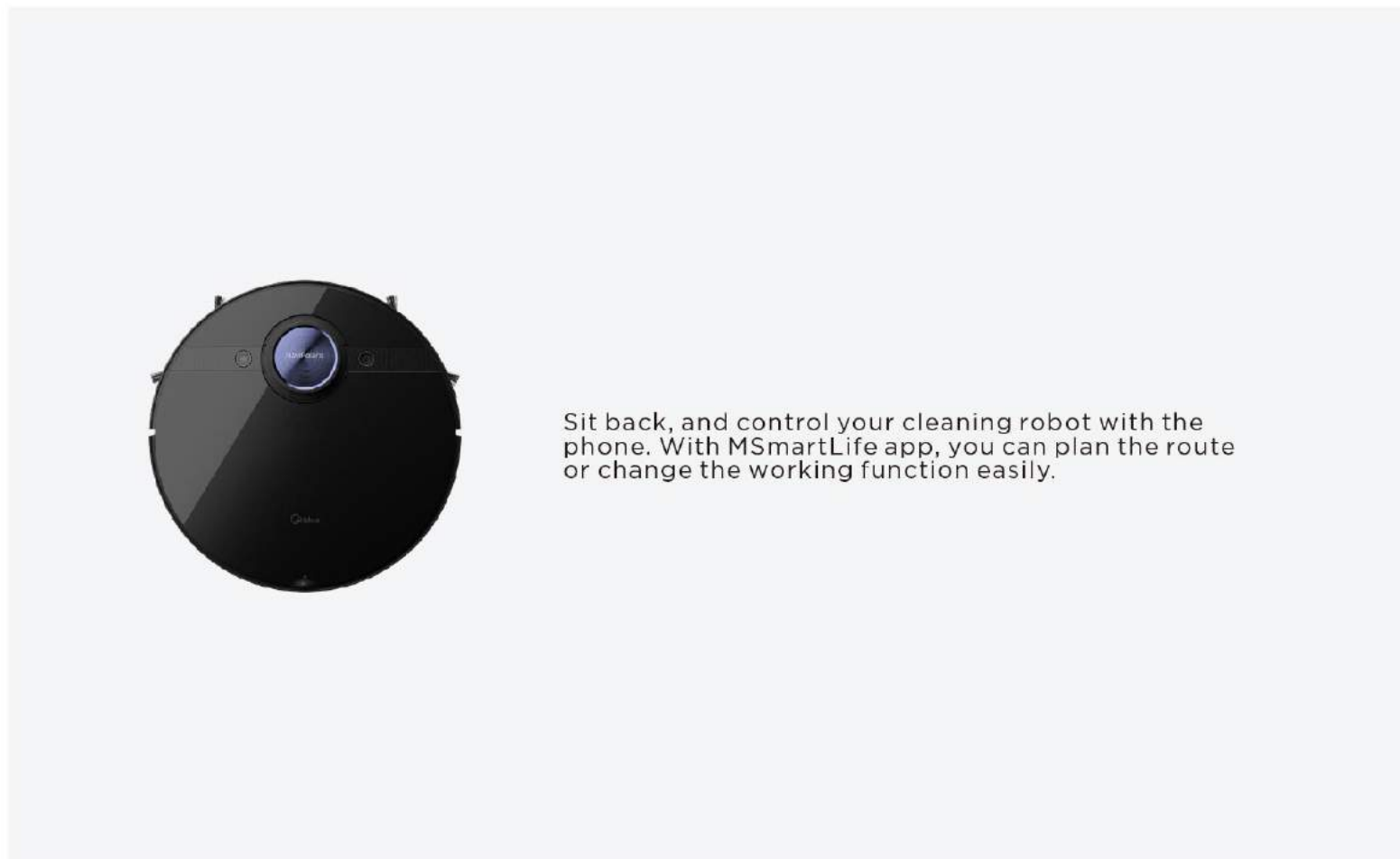


Control on-the-go

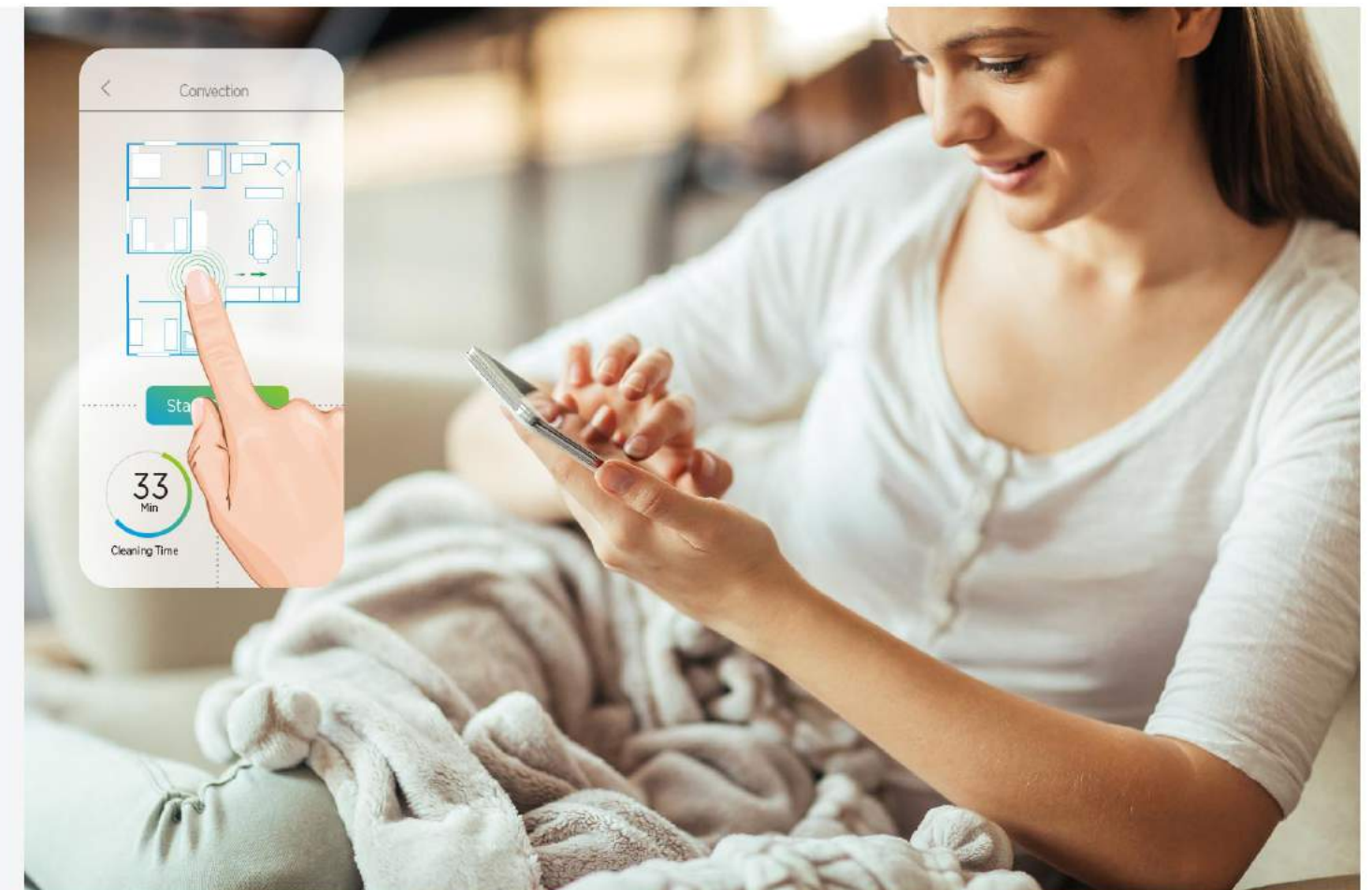
Imagine a world where all devices are connected and can communicate and interact freely with others.

Now, with IoT integration, you can monitor and adjust the temperature of the oven while you are enjoying time with your family; or start the cleaning robot while you are on your way back home - all can be done on the mobile devices.

Everything is under control within your finger tips.



Sit back, and control your cleaning robot with the phone. With MSmartLife app, you can plan the route or change the working function easily.



VoiSmart™ Technology

With Midea VoiSmart™ Technology, an advanced voice connection solution, you can talk naturally to the appliance without memorizing specific commands.

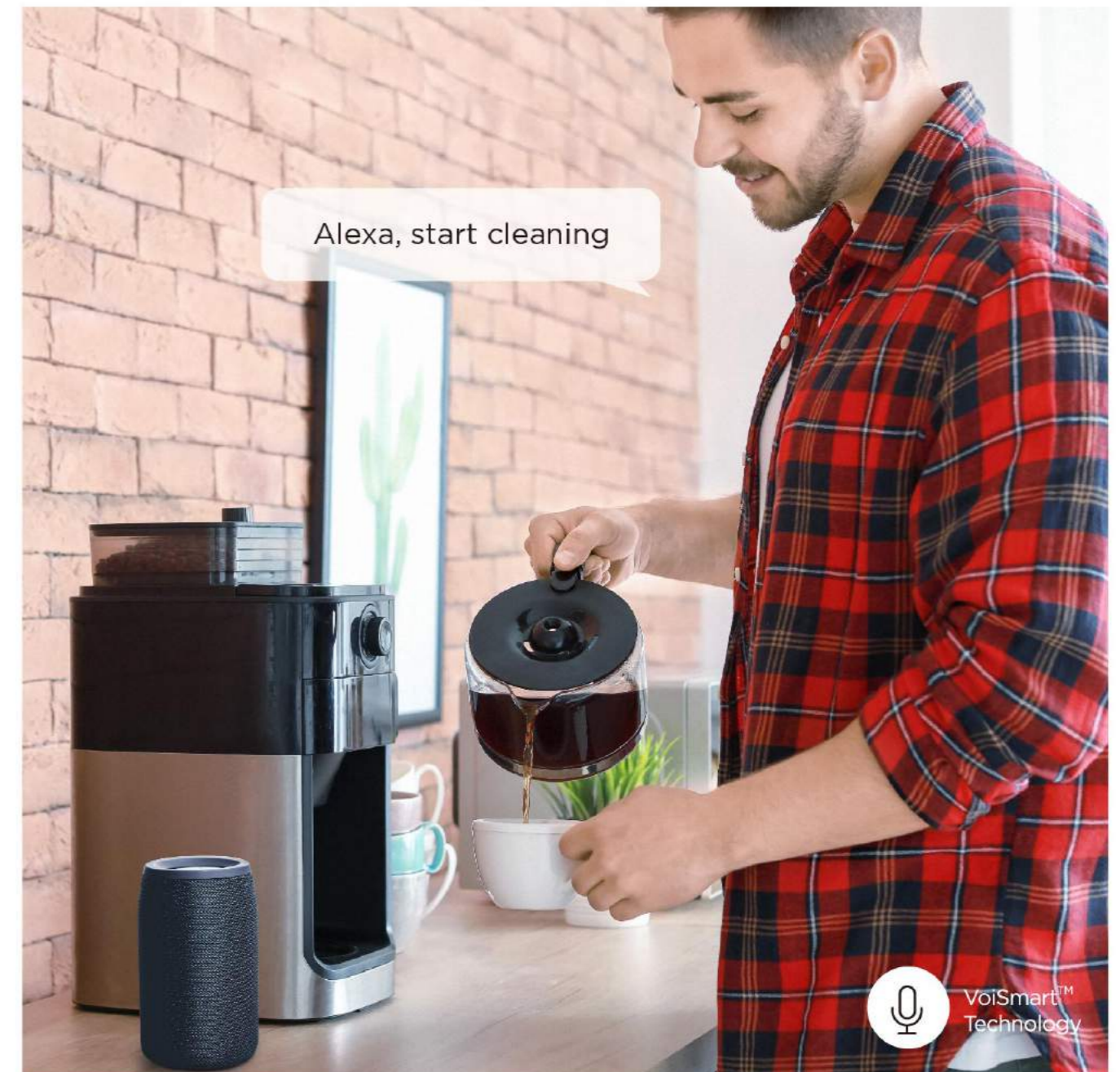
VoiSmart™ - Basic

Speak out the command or menu, the local-voice-activated appliances instantly understand what to do next.
No Internet, Bluetooth or any connection needed. All stored and happen locally.



VoiSmart™ - Plus

Seamlessly link with the AI assistant - Google Home or Alexa with the help of VoiSmart™ - Plus.
Talk naturally to the AI assistants, and your appliances will react intelligently: from reheating a pizza, making a popcorn, to start the cleaning robot.
No button, no knot, no hassle.



Our Product Advantages



Advanced Cooking Method Highlights

Microwave-assisted Cooking

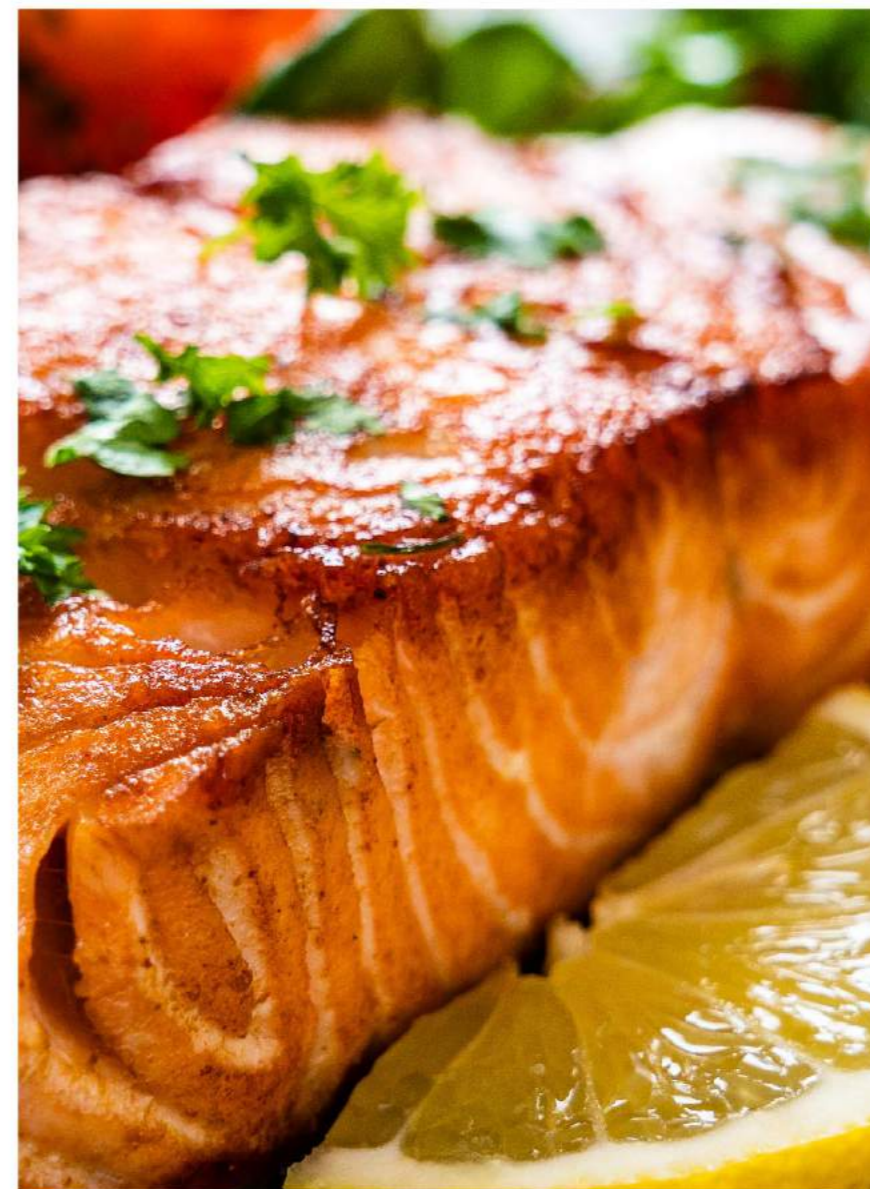
When adding microwave to traditional oven cooking, it can magically balance the benefits from both methods: evenly heat the food from inside out with remarkably shorter time. The roast meat keeps succulent inside and crispy outside; texture of fish remains perfect; pizza become crumbly quickly and easily.



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



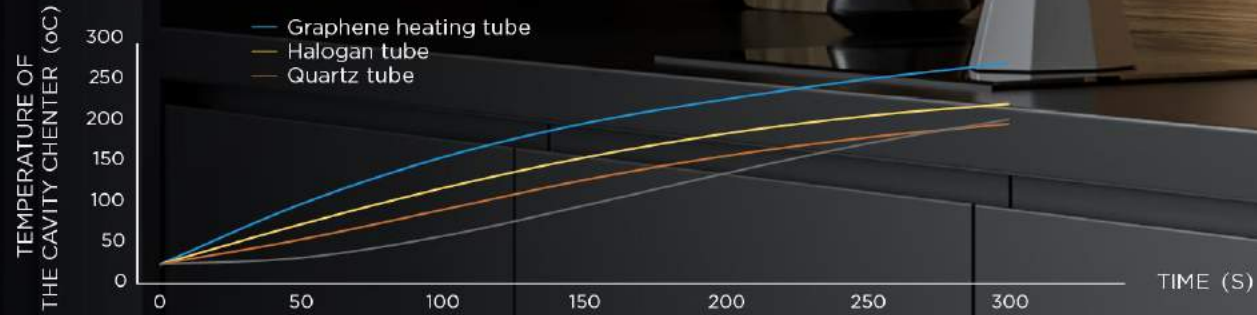
Automatic Cooking Programs

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.



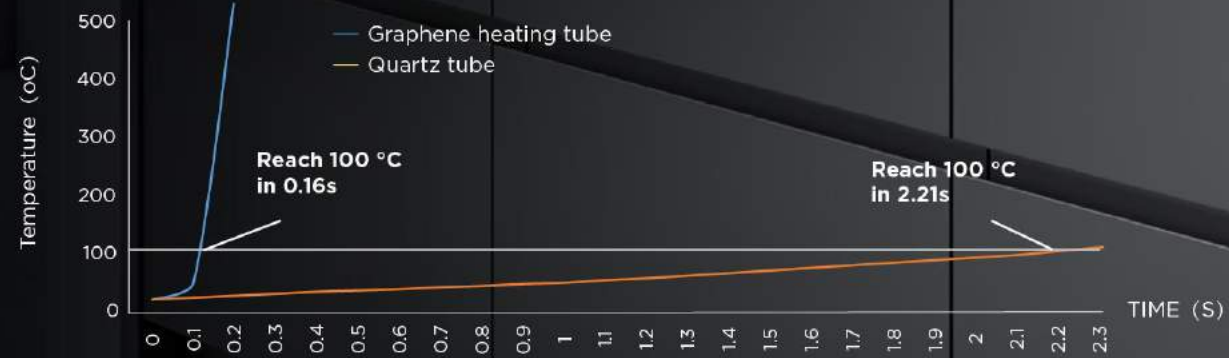
Graphene Heating Technology

The innovative Graphene heating tubes have benefits of quicker heat transfer, higher maximum temperature and shorter heat up time. It will provide you faster cooking experience by skipping the preheat process as it can heat up to the temperature you want in a flash, cutting up to 49% cooking time* comparing to traditional oven while saving the energy costed by preheating.

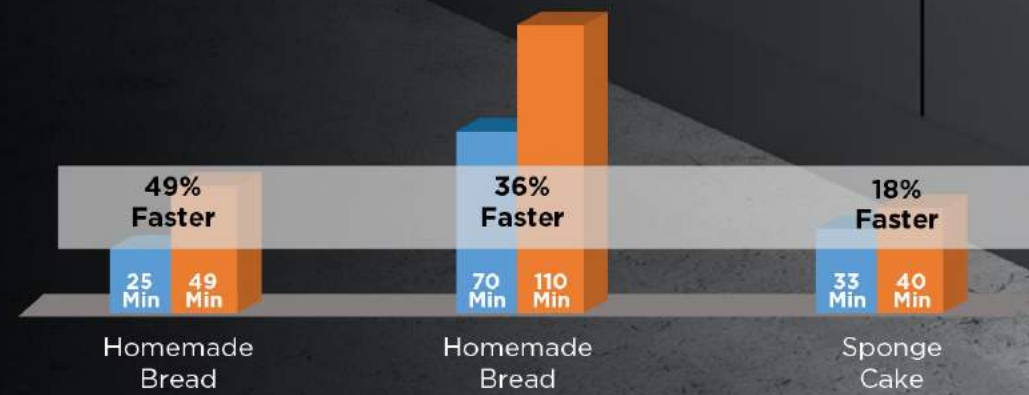


Comparing to other heating tubes, graphene heating tube can heat up oven cavity center in shorter time.*

* Internal lab data



Graphene heating tube heats up to 100 °C in just 0.16s while quartz tube takes 2.21s.*



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.

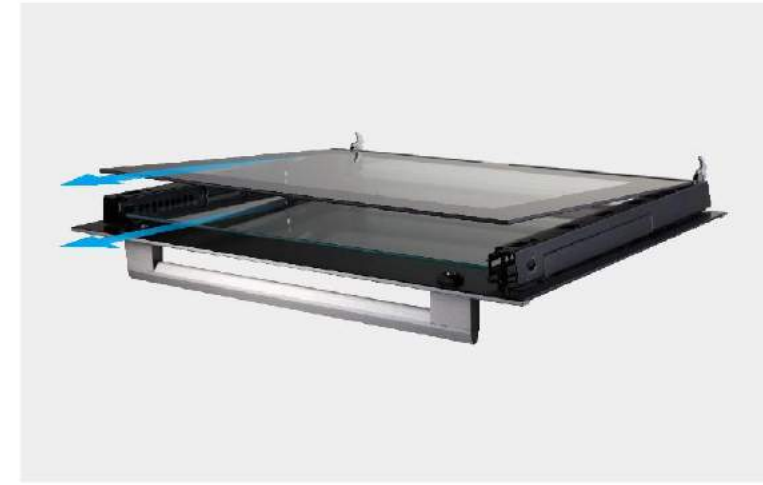


More Advantages to Show



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-resistant, 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.



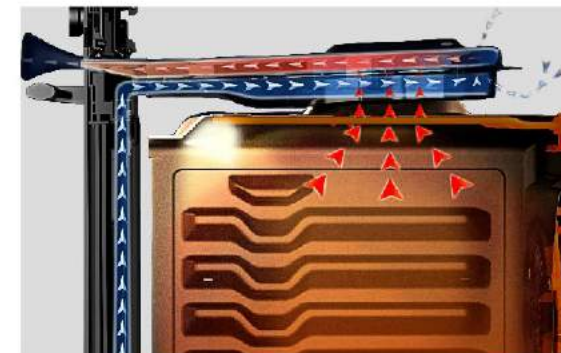
Gentle open/close door

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.

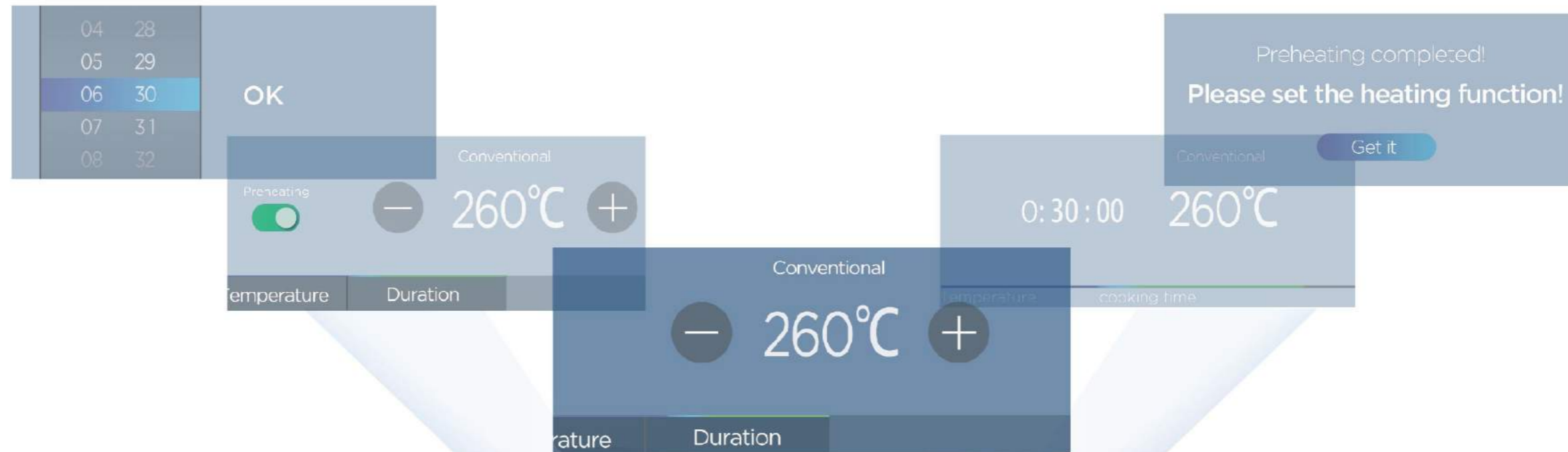


Intuitive UI & Display

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



7NA30T2

- + 60x60cm, 72L cabinet, 5 shelf positions
- + LED touch control
- + Pure steam function
- + Automatic programmes
- + 3-layers 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
- + Graphene heating tubes
- + Easy clean components
- + Electronic oven clock timer
- + 3-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

G3 Oven Series Lineup

Solo Oven



7NM30EO

- + 60x60cm, 72L cabinet, 5 shelf positions
- + 2 Knob touch control, knob with LED light
- + Easy clean components
- + Electronic oven clock timer
- + 2-layer glass door plate



7NM30E2 (Halo Style Icon)

- + 60x60cm, 72L cabinet, 5 shelf positions
- + Dual-dial screens (mechanical style icon) +Touch control
- + Easy clean components
- + Electronic oven clock timer
- + 2-layer glass door plate



7NM30E2 (Concise Style Icon)

- + 60x60cm, 72L cabinet, 5 shelf positions
- + Dual-dial screens (mechanical style icon) +Touch control
- + Easy clean components
- + Electronic oven clock timer
- + 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.



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.



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.



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.



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).



Top outer

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



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.



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.



Conventional

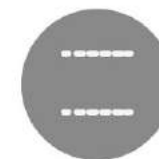
The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.



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.



Preheating

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



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.



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.



Pizza

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



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.



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.



Microwave

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



Drying

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



Grill with steam

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.



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.



Pure steam

A healthy cooking method that retains most nutrition in food and reduces the excessive fat and oil. The high temperature steam speeds up the cooking process for faster, healthier and tastier dishes.



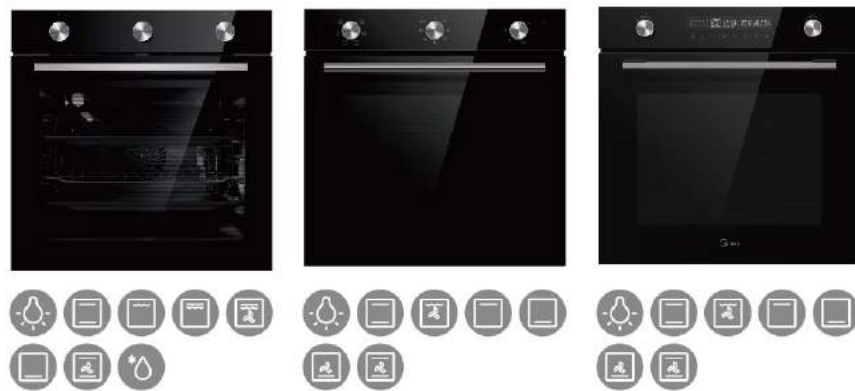
Model	7NF30EO	7NF30TO
Type	60 cm Microwave-assisted Built-in Electric Oven	60cm Microwave-assisted Built-in Electric Oven
Design & color	Black glass	Black glass
Control types	2 Knobs + Touch Control	LED display + Touch Control
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/Conventional 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	●/1/ LED	●/1/ LED
Pop-out water tank	-	-
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		
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	72
Oven max. power in W	2880	2880
Microwave input/output max. power in W	1500/800	1500/800
Voltage in V	230	230
Frequency in Hz	50	50
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	7NM20M1	7NA30T2
Type	60 cm Steam-assisted Built-in Electric Oven	60cm Built-in Oven Electric Oven
Design & color	Black glass	Black glass
Control types	LED display + Touch Control	LED 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/Led	●/1/LED
Pop-out water tank	●	●
Door		
No. of layers on the glass door plate	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		
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	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	7NP30E0	7NP30T0	7NM30E2 (Halo Style Icon)
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 Oven Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	2 Knobs + Touch Control	LED display + Touch Control	Dual-dial Screens + Touch Control
Control panel height	96 mm	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	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	●/1/LED
Pop-out water tank	-	-	-
Door			
No. of layers on the glass door plate	4	4	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+	A+
Cavity volume in L	72	72	72
Oven max. power in W	3200	3200	2900
Microwave input/output max. power in W	-/-	-/-	-/-
Voltage in V	220-240	220-240	220-240
Frequency in Hz	50/60	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C	30-250°C/30-45°C	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216	81/162/216
Remark			



Model	7NM20M1	7NM21M1	7NM30E0
Type	60 cm Built-in Electric Oven	60 cm Built-in Electric Oven	60 cm Built-in Oven Electric Oven
Design & color	Black glass	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control	2 Knob + Touch Control
Control panel height	96 mm	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	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	●/1/LED
Pop-out water tank	-	-	-
Door			
No. of layers on the glass door plate	2	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+	A+
Cavity volume in L	65	65	72
Oven max. power in W	2300	2000	2900
Microwave input/output max. power in W	-/-	-/-	-/-
Voltage in V	220-240	220-240	220-240
Frequency in Hz	50/60	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/-	30-250°C/-	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	81/162/216	81/162/216
Remark			



Model	7NM30M1	7NM30D0	7NM30E2 (Concise Style Icon)
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	Black glass	Black glass
Control types	Mechanical Control	Mechanical Control	2 Knobs + Touch Control
Control panel height	96 mm	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	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	●/2/halogen bulb
Pop-out water tank	-	-	-
Door			
No. of layers on the glass door plate	2	2	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+	A+	A+
Cavity volume in L	72	72	72
Oven max. power in W	2000	2000	2000
Microwave input/output max. power in W	-/-	-/-	-/-
Voltage in V	220-240	220-240	220-240
Frequency in Hz	50/60	50/60	50/60
Temperature range/Dough proving temperature range	30-250°C/30-45°C	30-250°C/-	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	595x565x595	595x565x595	595x565x595
Packing dimensions in mm (WxDxH)	650x720x671	650x720x671	650x720x671
Loading quantity (20'/40'/40 HQ)	81/162/216	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 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	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	2/3	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	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.



Mode	D50M3ADO
Type	60 cm Built-in Double Oven
Design & color	Black glass with steel trim
Control types	Mechanical contro
Control panel height	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
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	-/ /●
Temperature probe/Wireless temperature probe	-/
Cavity lamp/No. of cavity lamp/lamp type	●/ /halogen bulb
Bottom oven cavity lamp/No. of cavity lamp/lamp type	●/ /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+
Cavity volume in L (top oven/bottom oven)	35/50
Oven max. power in W	4000
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range	50-250°C
Oven dimensions in mm (WxDxH)	594x550x715
Packing dimensions in mm (WxDxH)	660x678x785
Loading quantity (40 HQ)	153



Mode	D70M30DO
Type	60 cm Built-in Double Oven
Design & color	Black glass with steel trim
Control types	Mechanical contro
Control panel height	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
Telescopic shelf supports	○
Electronic oven clock timer/Mechanical timer/Digital timer	-/ /●
Temperature probe/Wireless temperature probe	-/
Cavity lamp/No. of cavity lamp/lamp type	●/ /halogen bulb
Bottom oven cavity lamp/No. of cavity lamp/lamp type	●/ /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+
Cavity volume in L (top oven/bottom oven)	35/72
Oven max. power in W	4500
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range	30-250°C
Oven dimensions in mm (WxDxH)	594x550x880
Packing dimensions in mm (WxDxH)	660x678x956
Loading quantity (40 HQ)	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 effective 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 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.



Model	93M90M1
Type	90 cm Built-in Electric Oven
Design & color	Stainless steel control panel
Control types	Mechanical control

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	○
Cooking convenience	
Enameled cavity	●
No. of shelf positions	5
Telescopic shelf supports	○
Removable rack support	●
Electronic oven clock timer/Mechanical timer/Digital timer	-/●/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb
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	
Electronic child safety lock	-
Forced cooling system	●
Accessories included	
Wire rack x1	●
Deeper baking tray x1	●
More accessories	
Pop-out rotary knobs/Pop-out rotary knobs + touch control	●/-
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	93
Max. power in W	2700
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	900x545x480
Packing dimensions in mm (WxDxH)	985x655x580
Loading quantity (20'/40'/40 HQ)	81/162/216



Model	93M90D0
Type	90 cm Built-in Electric Oven
Design & color	Black glass with steel trim
Control types	Mechanical control

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	○
Cooking convenience	
Enameled cavity	●
No. of shelf positions	5
Telescopic shelf supports	○
Removable rack support	●
Electronic oven clock timer/Mechanical timer/Digital timer	-/●/-
Temperature probe/Wireless temperature probe	○/-
Cavity lamp/No. of cavity lamp/lamp type	●/2/halogen bulb
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	
Electronic child safety lock	●
Forced cooling system	●
Accessories included	
Wire rack x1	●
Deeper baking tray x1	●
More accessories	
Pop-out rotary knobs/Pop-out rotary knobs + touch control	-/●
Rotisserie accessory	○
Technical data	
Energy rating	A+
Cavity volume in L	93
Max. power in W	2700
Voltage in V	220-240
Frequency in Hz	50/60
Temperature range	30-250°C/30-45°C
Oven dimensions in mm (WxDxH)	900x545x480
Packing dimensions in mm (WxDxH)	985x655x580
Loading quantity (20'/40'/40 HQ)	81/162/216

Being The Superstar

ELECTRIC OVEN

96mm-high control panel



Electric Oven (96mm) Lineup



N5M8OE6

- + 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)



N5M9OE2

- + 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)



N5M9OE6

- + 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)



N5M9OM52

- + 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



N5M9OT4

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



N5P9OE2

- + 60x60cm,70L cabinet, 5 shelf positions
- + 2 Knobs + Touch Control with pop-out rotary knobs and push-buttons
- + Removable door with 4-layer glass
- + Large viewing window
- + Enameled cavity
- + Temperature probe (optional)



N5M9OE2

- + 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



N5P9OE6

- + 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 effective 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 their circulation within the oven to create even heat. Since the temperature is 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

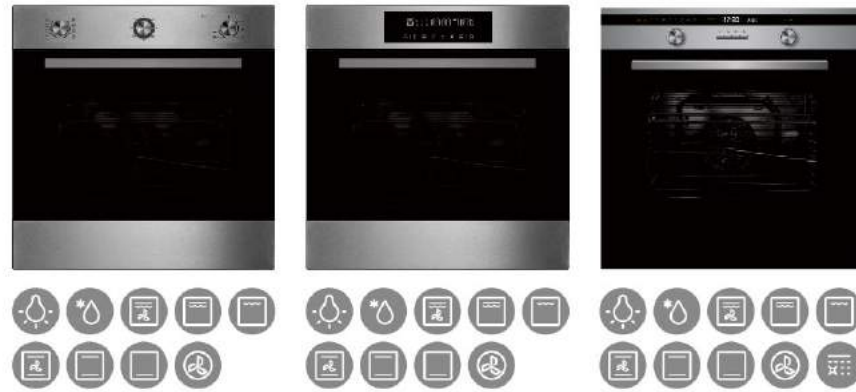


Pyrolytic Self-cleaning

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	N5M80E6	N5M90E2	N5M90E6
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 + Touch Control	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	-	-	-
Catalytic side 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	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 tray x1	-	-	-
Enamel baking tray 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	30-250°C	30-250°C	30-250°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/Convection 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	-/○	-/○	-/○
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 tray x1	●	-	-
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	N5P90E5
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 + Control button	2 Knobs + Control button
Control panel height	96 mm	96 mm
Main cooking modes		
Conventional/Conventional+fan/Convection 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 tray x1	-	-
Enamel baking tray 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	30-250°C	30-250°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



65L40M0

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



65M80D0

- + 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)



65M40M0

- + 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

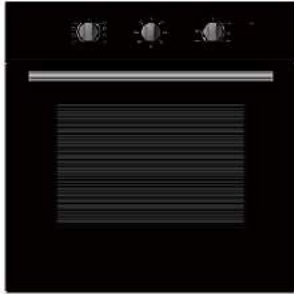
- + 60x60cm,70L cabinet, 5 shelf positions
- + Mechanical control
- + Removable door with 2-layer glass
- + Enameled cavity
- + Door lock (optional)
- + Forced cooling system



65M80E0

- + 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
- + Removable door with 2-layer glass
- + Large viewing window
- + Enameled cavity
- + Door lock (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

Built-in Oven with Pyrolytic Self-cleaning



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)



65M90E0

- + 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)



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)



65M90E0

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



65M90E3

- + 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)

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.



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 effective 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 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

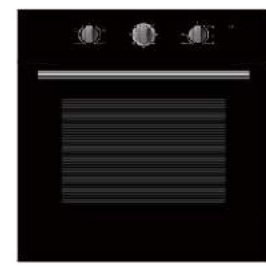
Perfect topping when cooking gratins, baking and browning with the top heat element.

Additional functions



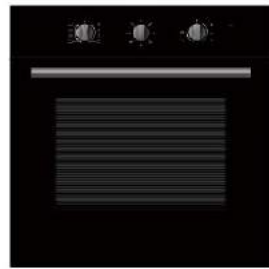
Pyrolytic Self-cleaning

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			
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	-/-	-/-	-/-
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 tray x1	●	●	●
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	65M80D0	65M80D2	65M80EO
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			
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	-/○	-/○	-/○
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 tray x1	●	●	●
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	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	-	-	-
Catalytic side 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 tray x1	●	●	●
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	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	Mechanical Control	2 Knobs + Touch Control	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	-	-	-
Catalytic side 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 tray x1	-	-	●
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	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	-	-	-
Catalytic side 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 tray x1	-	●	●
Enamel baking tray 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	30-250°C	30-250°C	30-250°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	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	●	●	●
Catalytic side 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 tray x1	●	-	-
Enamel baking tray 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	30-250°C	30-250°C	30-250°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



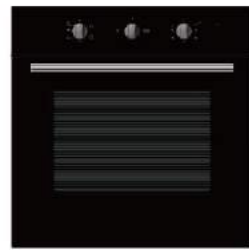
Model	65P90E3
Type	60 cm Built-in Electric Oven with Pyrolytic Self-cleaning
Design & color	Black glass with steel trim
Control types	2 Knobs + Control button
Control panel height	120 mm
Main cooking modes	●/●/●/●/●/●
Conventional/Conventional+fan/Conventional ECO/Lower heater	●/●/●/●/●/●
Radiant grill/Double grill/Double grill+fan	●/●/●
Convection/Convection ECO	●/●
Defrost	●
Automatic programmes	-
Cleaning convenience	-
Easy clean	-
Steam clean	-
Pyrolytic Self-cleaning	●
Catalytic side liner	-/●
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	-/●/●
Temperature probe/Wireless temperature probe	○/●
Cavity lamp/No. of cavity lamp/lamp type	●/●/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 tray x1	-
Enamel baking tray 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	30-250°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 (not cut-off)
- + Thermostat
- + Electric ignition
- + Enamel interior for easy cleaning
- + Temperature range: 160-265°C
- + Catalytic rear liner (Optional)
- + Rotisserie (Optional)



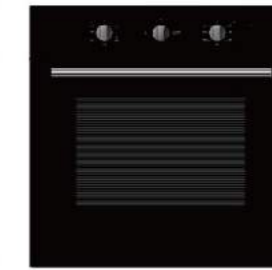
65G31D1

- + 60x60cm, 75L cabinet, 6 shelf positions
- + Mechanical control with digital timer (cut-off/not cut-off)
- + Dual power: gas and electricity
- + Thermostat
- + Electric ignition
- + Enamel interior for easy cleaning
- + Temperature range: 160-265°C
- + Catalytic rear liner (Optional)



65G31M1

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



Model	65G30M1	65G31M1	65G31D1
Type	60 cm Built-in Gas Oven	60 cm Built-in Gas & Electric Oven	60 cm Built-in Gas & 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
Heater type			
Top	Gas	Electric	Electric
Bottom	Gas	Gas	Gas
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	6
Telescopic shelf supports	○	○	○
Rack support	Removable	Removable	Removable
Electronic oven clock timer/Mechanical timer/Digital timer	-/●(cut-off)	-/●/-	-/●(cut-off/not cut-off)
Temperature probe/Wireless temperature probe	-/-	-/-	-/-
Cavity lamp/No. of cavity lamp/lamp type	●/1/hlogen bulb	●/1/hlogen bulb	●/1/hlogen bulb
Thermostat	●	●	●
Electric ignition	●	●	●
Door			
No. of layers on the glass door plate	3	3	3
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 a ccessory	○	●	●
Combination grid	○	○	○
Shallow enamel baking tray	○	○	○
Technical data			
Energy rating	A	A	A
Cavity volume in L	75	75	75
Max. power in W	2020	2020	2020
Voltage in V/max.current in A	220-240/0.2	220-240/0.2	220-240/8.9
Frequency in Hz	50/60	50/60	50/60
Temperature range	1.6/2.2	-/2.2	-/2.2
Temperature range	160-265°C	160-265°C (Gas oven) 50-265°C (Electric oven)	160-265°C (Gas oven) 50-265°C (Electric oven)
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

What Do the Icons Mean?



Electric Ignition

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



Thermostat

Monitor and control the cavity temperature for perfect cooking



Timer

Cooking can be always on time with cut-off timer



Bottom heater + fan

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



Safety Lamp

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



Flame Failure Protection

Automatically cut off gas when accidental fire failure is detected



Rotisserie

This function provides a style of roasting where meat is skewered on a spit. It cooks the meat evenly in its own juices and allows easy access for continuous basting.

Classic Oven In
Classical Way
RETRO OVEN





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:K23

Plastic



Part No:K05

Plastic



Part No:K06

Plastic



Part No:K07

Plastic



Part No:K10

Plastic



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 gray circle)

Metal



Part No:K42

Plastic and metal



Part No:K42 (black)

Plastic and metal



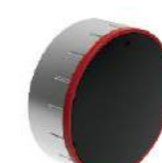
Part No:K43

Plastic and metal



Part No:K44 (gray circle)

Plastic and metal

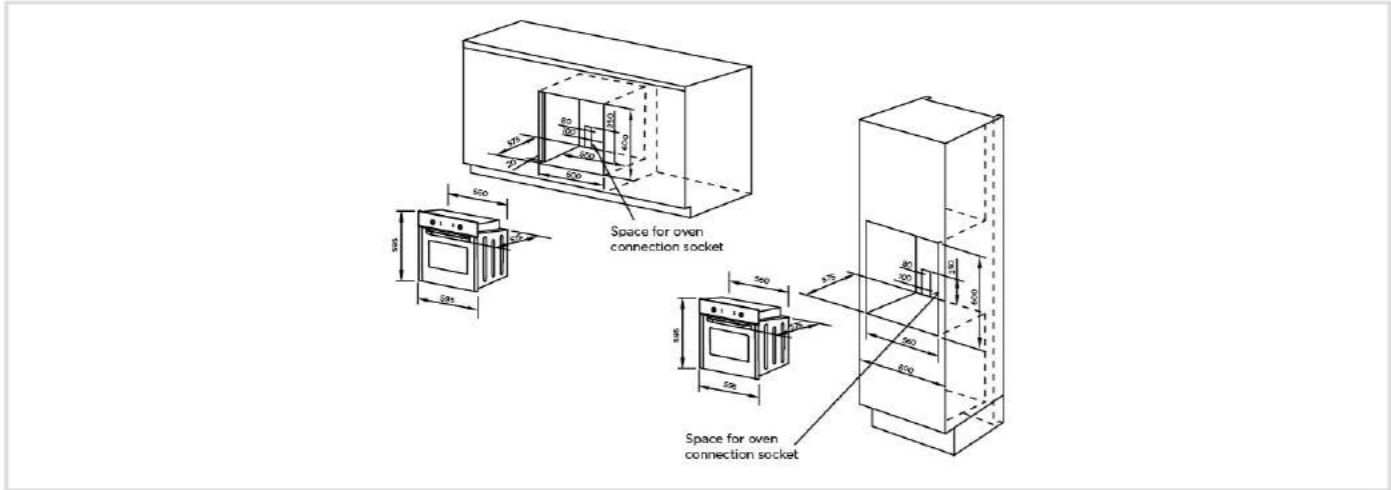


Part No:K44 (red circle)

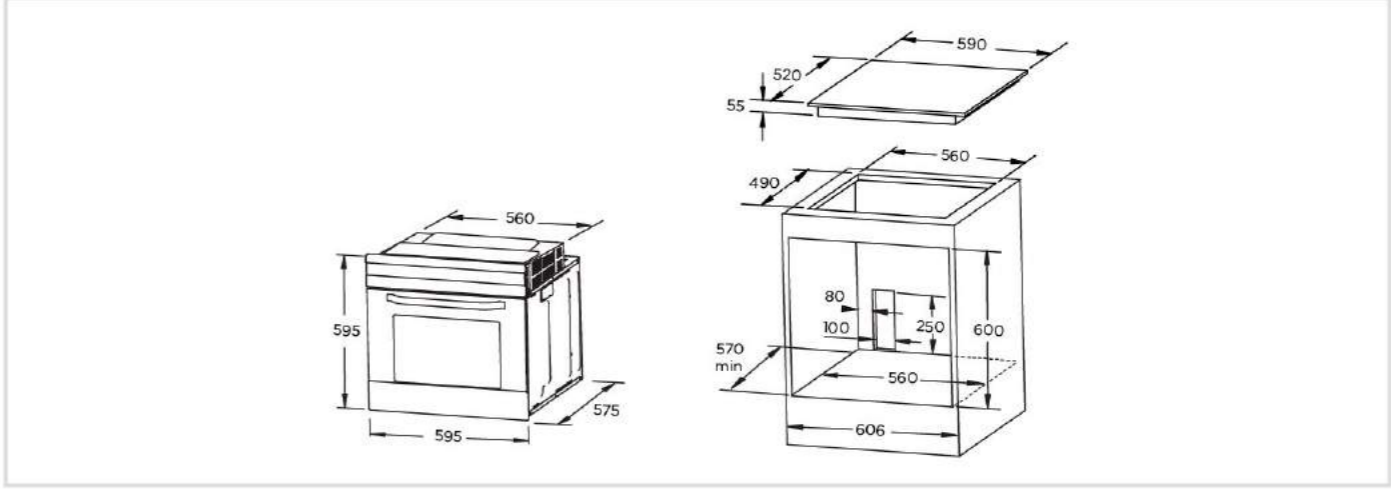
Plastic and metal

Installation Instructions

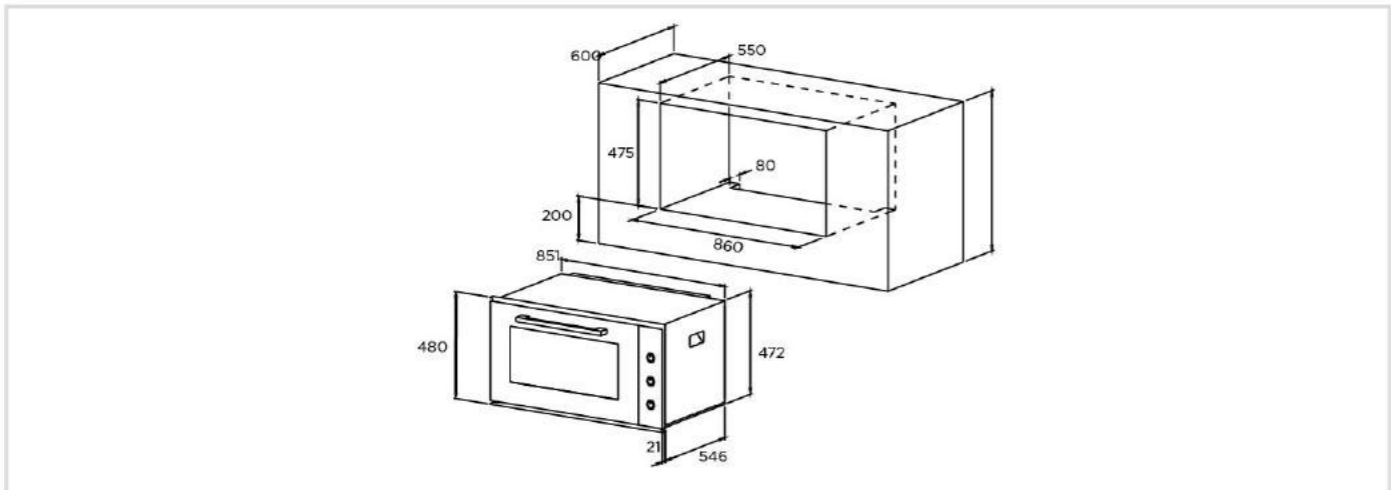
G3 Oven



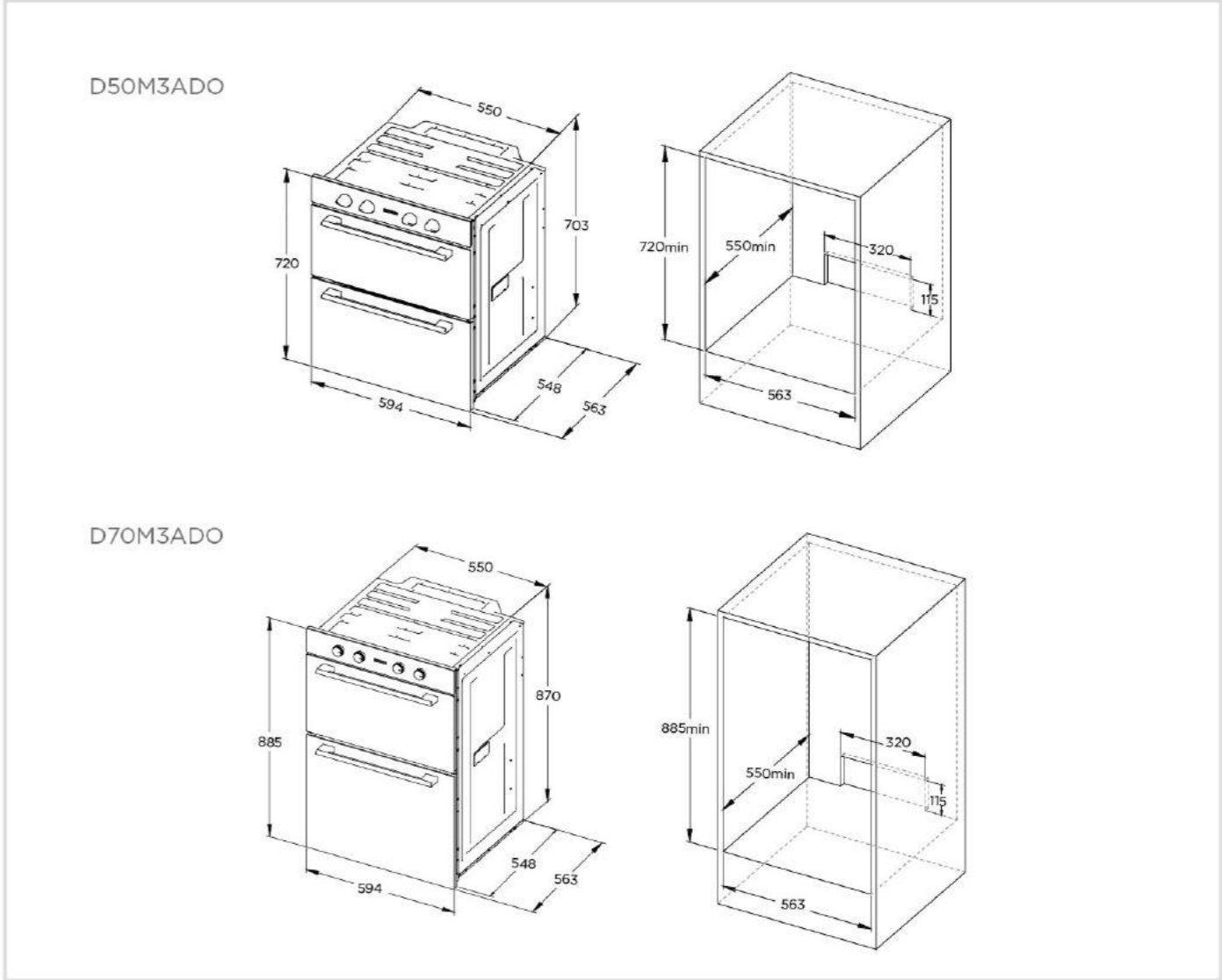
Combination Oven



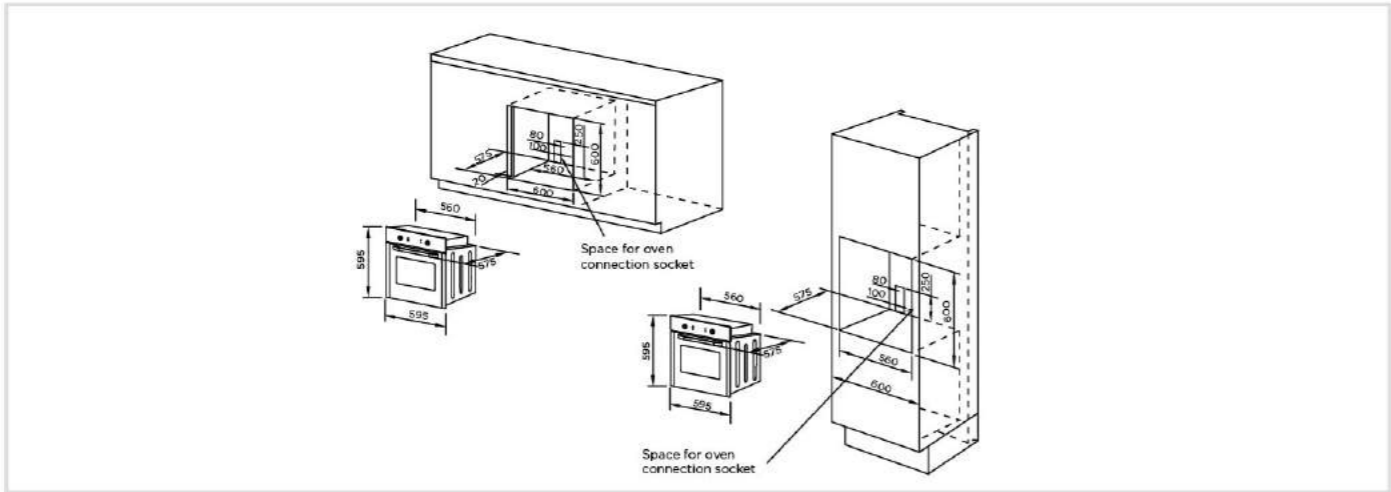
9048 Oven



Double Oven



Electric Oven / Gas Oven / Retro Oven



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.



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 effective 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 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.



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 tray x1
Enamel baking tray 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 Gas 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 Gas 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

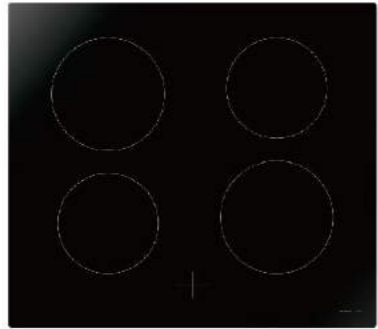
- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)



65C90C3

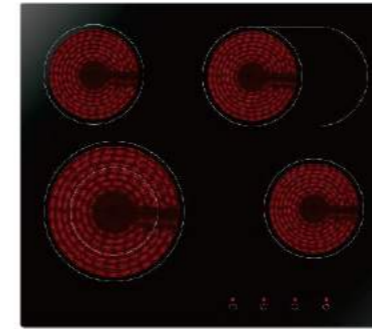
- + 60x60cm, 75L cabinet, 5 shelf positions
- + Mechanical control with digital timer
- + Large viewing window
- + Forced cooling system
- + Enameled interior for easy cleaning
- + Full class inner door (optional)

Combination Oven Lineup (the Hob)



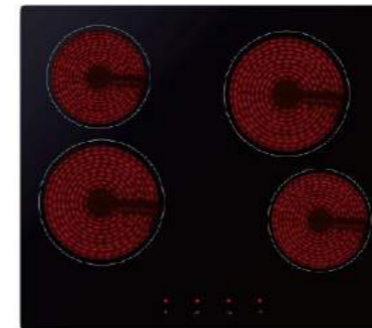
MC-IF7036B1-AC

- + 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



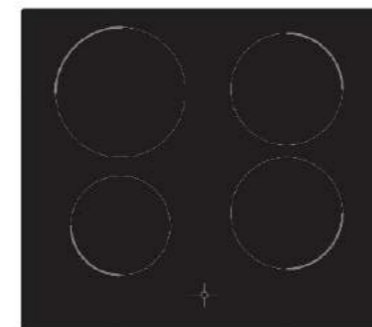
MC-HF605AG2

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



PNE50002

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



IF7136B2-AC

- + Stove type: induction
- + Combine control
- + 4 burners, total power: 7kw

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.



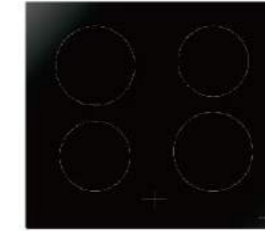
Model	65C40C1	65C80C1
Type	60 cm Built-in Combination Oven	60 cm Built-in Combination Oven
Design & color	Black glass with steel trim	Black glass with steel trim
Control types	Mechanical Control	Mechanical Control
Control panel height	120 mm	120 mm
Main cooking modes	● / - / - / ● / ●	● / ● / - / ● / -
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 x1	●	●
Enamel baking tray x1	●	●
More accessories	-	-
Rotisserie accessory	○	○
Combination grid	-	-
Shallow enamel baking tray	-	-
Technical data	-	-
Energy rating	A	A
Cavity volume in L	70	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
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 door-inner glass
Full glass inner door
Safety
Safety switch off
Electronic child safety lock
Forced cooling system
Door lock
Accessories included
Combination grid x1
Enamel baking tray 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)

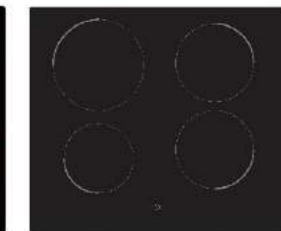
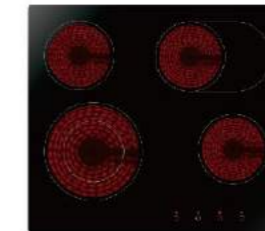
65C90C3
60 cm Built-in Combination Oven
Black glass with steel trim
Mechanical Control
120 mm
●/●/-/●/-
●/●/●
●/-
●
-
-
-
-/-
●
5
-
Removable
-/-/●
-/-
●/1/halogen bulb
●
3
●
●
○
-
-
●
○
●
●
-
○
-
A
70
3000
220-240/14
50/60
50-250°C
595x575x595
648x688x670
48/102/153 (one-piece package) -/-/209 (separated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



Mode
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
Ceramic
Combined Control
4
7
1.5
2
1.5
2
590x520x55
540x470

PME50002
Stove on 60 cm Built-in Combination Oven
Stainless steel Hotplate
Combined Control
4
5
1.5
1
1.5
2
580x500x75
560x490



Mode
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)

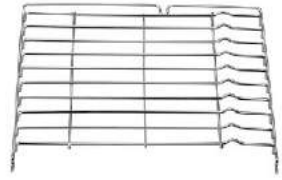
MC-HF662A
Stove on 60 cm Built-in Combination Oven
Ceramic
Combined Control
4
6.6
2.2
1.2
2
1.2
590x520x55
560x490

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

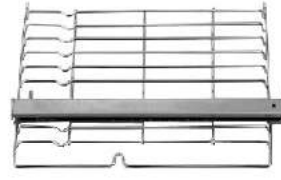
IF7136B2-AC
Stove on 60 cm Built-in Combination Oven
Induction/Induction
Combined Control
4
7.1
2.3
1.2
1.8
1.8
590x520x55
540x470

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



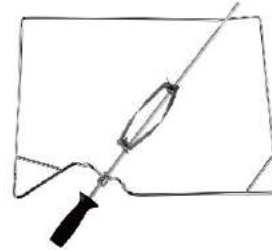
Grill lifter



Full extension runner



Catalytic Lining



Rotisserie



Enameled baking tray



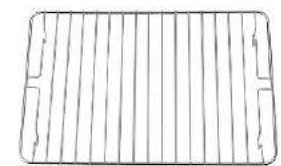
Enameled baking tray



Big enamel baking tray



Temperature probe



Wire rack



Wire rack to fit telescopic runners