

UMD40FQNR3



Colour range

Body



Blue
grey – BG



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Matt
graphite – MG



Glossy black
glass – BK



Burgundy
red – BU



Emerald
green – EG



RAL Classic – RA
optional

Finishes

Knobs, handles, frames



Brass – G



Copper – P



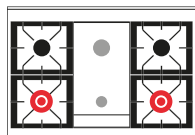
Chrome – C



Burnished – B

Configuration

6 burners with fry top*



Double ring
Dual burner
25000 BTU -
900 BTU



Griddle
10500 BTU
- 2000 BTU
+ 7000 BTU -
1400 BTU



Big burner
10500 BTU -
2000 BTU



Small burner
7000 BTU -
1400 BTU

Ovens

General features

Primary oven: UOV 60 E3 TFT S

- Operating temperature 85-575°F
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door
- High density insulation
- Ventilation cooling tangential
- Child safety

Secondary oven: UOV 30 E3 TFT

- Operating temperature 85-485°F
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting Internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 18 3/16" x 14 3/16" x 16 1/8"
- Capacity 2,3
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

- Muffle with easy clean enamel
- Internal dimensions 10 7/8" x 14" x 17 5/16"
- Capacity 1,52
- Steam discharge
- Rotisserie spit
- Thermostat with electronic probe

Consumptions

- Maximum input 3,5 kW
- Top electrical heating element 1090 W
- Bottom electrical heating element 1200 W
- Electric grill 2285 W
- Circular heating element 2290 W

- Maximum input 2,5 kW
- Top electrical heating element 870 W
- Bottom electrical heating element 870 W
- Electric grill 1630 W

Functions



Pizza
function



Defrosting



Quick start



Grill co-
oking with
closed door



Cooking
from above



Cooking
from below



Multiple fan
cooking



Multiple
moist fan
cooking



Intensive
cooking



Static
normal
cooking



ECO
cooking



Moist
intensive
cooking



Fan grill
cooking



Grill co-
oking with
closed door



Cooking
from above



Moist co-
oking from
above



Cooking
from below



Moist co-
oking from
below



Static
normal
cooking



Moist static
normal
cooking



ECO
cooking

Technical drawing & dimensions

