

UMIB30QNR3



Colour range

Body



Blue
grey – BG



Antique
white – AW



White – WH



Blue – MB



Stainless
steel – SS



Matt
graphite – MG



Glossy black
glass – BK



RAL Classic – RA
optional



Burgundy
red – BU



Emerald
green – EG

Finishes

Knobs, handles, frames



Brass – G



Copper – P



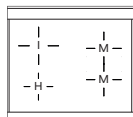
Chrome – C



Burnished – B

Configuration

Induction



Induction zone
Bridge
8" 1/4x15"
3 kW / 2.1 kW
+ 3 kW / 2.1 kW

Induction zone
Ø 5" 3/4
1.9 / 1.45 kW

Induction zone
Ø 7" 7/8
3.1 / 2.4 kW

Induction zone
8" 1/4x7" 1/2
3.1 / 2.2 kW

Ovens

General features

Primary oven: UOV 76 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

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 25" 3/16"x17"x16 1/8"
- Capacity 4,00
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- Maximum input 3,7 kW
- Top electrical heating element 1300 W
- Bottom electrical heating element 1700 W
- Electric grill 3265 W
- Circular heating element 2x1145 W

Functions

Pizza function	Defrosting	Quick start
Multiple fan cooking	Multiple moist fan cooking	Intensive cooking
Moist intensive cooking	Fan grill cooking	Grill co-cooking with closed door
Cooking from above	Moist co-cooking from above	Cooking from below
Moist co-cooking from below	Static normal cooking	Moist static normal cooking
ECO cooking		

Technical drawing & dimensions

