

MAJESTIC COOKING BLOCK



- GB** **STORAGE COMPARTMENT**
Ideal for warming plates.
- E** **CAJÓN CALIENTAPLATOS**
Para calentar los platos si se utiliza el horno.
- F** **COMPARTIMENT PORTE-OBJETS.**
Le chauffe-plats permet de garder le plats préparés au chaud sans cuire. Il sert également chauffer les plats et les assiettes.
- D** **SCHUSSLADE ALS STAURAUUM**
Schußlade als Stauraum dient auch zum Warmhalten den tell.



- GB** **ELECTRONIC PROGRAMMER WITH PROBE** (available on MP models only).
Perfect results thanks to the special probe which monitors the cooking.
- E** **PROGRAMADOR ELECTRÓNICO CON Sonda** (disponible sólo en MP modelos).
Resultado perfecto gracias a la sonda especial que controla la cocción de los alimentos.
- F** **PROGRAMMATEUR ÉLECTRONIQUE AVEC SONDÉ** (disponible uniquement sur MP modèles).
Résultats parfaits grâce à la sonde spéciale de contrôle de la cuisson du plat.
- D** **ELEKTRONISCHER PROGRAMMIERER MIT SONDÉ** (nur bei einigen Modellen erhältlich MP).
Perfekte Ergebnisse mit dem elektronischen Programmierer mit Sonde.



- GB** **DETAIL OF THE ROUNDED TOP**
Besides giving a pleasant new appearance, it compensates the difference in depth between the kitchen units and the cooker, thus avoiding an impact between the two depths.
- E** **PARTICULAR ENCIMERA REDONDEADA**
Además de proporcionar una estética innovadora y agradable, compensa la diferencia entre la profundidad de los muebles y de la cocina, evitando de este modo el impacto entre las dos profundidades.
- F** **PLAN ARRONDI PARTICULIER**
En plus de son design innovant et séduisant, il compense la différence entre la profondeur des meubles et de la cuisinière et évite ainsi l'impact entre les deux profondeurs.
- D** **DETAIL DER ABGERUNDETEN OBERFLÄCHE**
Dieser ästhetisch innovative, angenehme Aspekt gleicht die unterschiedliche Tiefe von Herd und Küchenmöbeln aus und fügt den Herd harmonisch in Arbeitsplatten ein.

COLOUR RANGE



GREEN



BURGUNDY



MATT



STAINLESS-STEEL



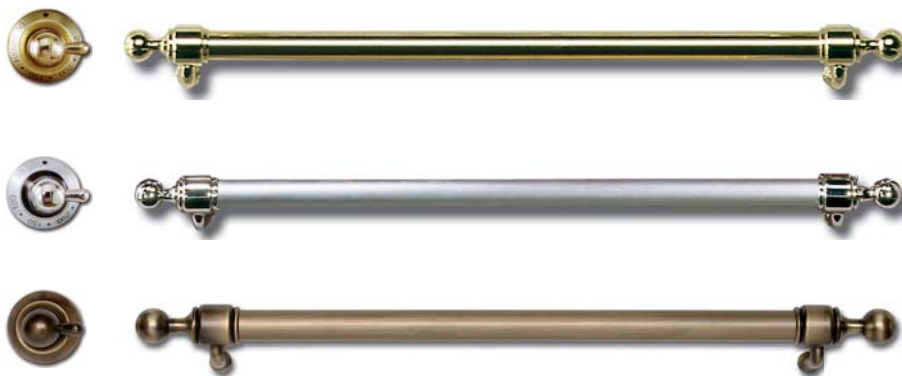
ANTIQUE WHITE



BLUE

TRIM

Majestic



- GB KNOBS AND HANDLES IN BRASS AS STANDARD
- E MANDOS Y TIRADORES DE LATÓN DE SERIE
- F BOUTONS ET POIGNEE EN LAITON
- D KNEBEL UND HANDGRIFF AUS MESSING STANDARDMÄSSIG

- GB KNOBS AND HANDLES IN CHROME UPON REQUEST
- E MANDOS Y TIRADORES CROMADOS POR ENCARGO
- F BOUTONS ET POIGNEE CHROMES SUR DEMANDE
- D KNEBEL UND HANDGRIFF IN CHROM AUF WUNSCH VERCHROMT

- GB KNOBS AND HANDLES IN BRONZE UPON REQUEST
- E MANDOS Y TIRADORES DE BRONCE POR ENCARGO
- F BOUTONS ET POIGNÉE BRONZE SUR DEMANDE
- D KNEBEL UND HANDGRIFF IN BRONZE AUF WUNSCH VERCHROMT

TRIM

Majestic Techno



- GB STAINLESS-STEEL FEET
Height 10 ÷ 16 cm
- E PATAS DE ACERO INOXIDABLE
Altura de 10 a 16 cm.
- F PIEDS INOX
Hauteur réglable 10 ÷ 16 cm
- D EDELSTAHLFÜßE
Höhe 10 ÷ 16 cm



- GB STAINLESS STEEL KNOBS AND HANDLE (TECHNO ONLY)
- E MANDOS Y TIRADORES DE ACERO (SOLO TECHNO)
- F BOUTONS ET POIGNEE ACIER INOX (SEULEMENT TECHNO)
- D EDELSTAHL KNEBEL UND GRIFFE (NUR TECHNO)

OPTIONALS

Majestic



- GB BRASS FEET (G/422/12/16) -
CHROME FEET (G/422/12/08) - Height 15 cm
- E PATAS DE LATÓN (G/422/12/16) -
CROMADAS (G/422/12/08) - Altura 15 cm.
- F PIEDS EN LAITON (G/422/12/16) -
PIEDS DE CHROME (G/422/12/08) - Hauteur 15 cm
- D MESSINGFÜßE (G/422/12/16) -
CHROMFÜßE (G/422/12/08) - Höhe 15 cm



- GB BRASS OR CHROME OR BRONZE HANDRAIL (MOD.AMC)
- E PASAMANO DE LATÓN O CROMO O BRONCE (MOD.AMC)
- F POIGNEE EN LAITON OU CHROME OU BRONZE (MOD.AMC)
- D HANDLAUF AUS MESSING ODER CHROM ODER BRONZE (MOD.AMC)



- GB BRASS OR CHROME-PLATED OR BRONZE HANDRAIL (MOD.AMCP)
- E PASAMANO DE LATÓN O CROMO O BRONCE (MOD.AMCP)
- F POIGNEE FOUR EN LAITON OU CHROME OU BRONZE (MOD.AMCP)
- D HANDLAUF AUS MESSING ODER CHROM ODER BRONZE (MOD.AMCP)

Cooker's model	HANDRAIL AMC (brass)	HANDRAIL AMC (chrome)	HANDRAIL AMC (bronze)	HANDRAIL AMCP (brass)	HANDRAIL AMCP (chrome)	HANDRAIL AMCP (bronze)
70	AMC-70	AMC-70X	AMC-70Y	AMCP-70	AMCP-70X	AMCP-70Y
90	AMC-90	AMC-90X	AMC-90Y	AMCP-90	AMCP-90X	AMCP-90Y
100	AMC-100	AMC-100X	AMC-100Y	AMCP-100	AMCP-100X	AMCP-100Y
120	AMC-120	AMC-120X	AMC-120Y	AMCP-120	AMCP-120X	AMCP-120Y
150	AMC-150	AMC-150X	AMC-150Y	AMCP-150	AMCP-150X	AMCP-150Y

OPTIONALS

Majestic Techno



- GB STAINLESS STEEL PLINTH KIT
- E ZÓCALOS CUBREPATAS DE ACERO INOXIDABLE
- F SOCLE EN ACIER INOX
- D EDELSTAHL SOCKEL



- GB STAINLESS STEEL HANDRAIL
- E PASAMANO DE ACERO INOXIDABLE
- F POIGNEE FOUR EN ACIER INOX
- D HANDLAUF AUS EDELSTAHL

Cooker's model	HANDRAIL Techno	PLINTH KIT
70	AQC-70	AMZ70
90	AQC-90	AMZ90
100	AQC-100	AMZ100
120	AQC-120	AMZ120
150	AQC-150	AMZ150



MAJESTIC COOKING BLOCK

Techno **MT-70**

GB

TECHNICAL CHARACTERISTICS
Standard 60 multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS
Estándar 60 en versión multifunción o gas ventilado.

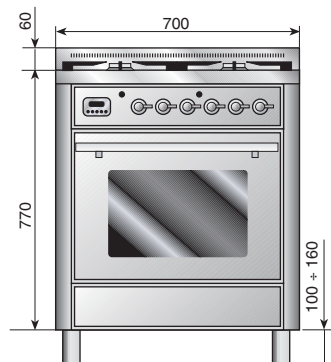
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CARACTERISTIQUES TECHNIQUES
Standard 60 dans la version multifonction ou gaz avec ventilation.

D

TECHNISCHE EIGENSCHAFTEN
Standard-Backofen 60 in multifunktionaler Ausführung oder mit Gas und Belüftung.

<p>4 burners</p>	Multifunction oven	Fan gas oven
	MT-70-MP	MT-70-VG



COLOUR RANGE		
Stainless-Steel	Matt	Antique white
Burgundy	Blue	Green

STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Maxi oven 90 in the multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS

Maxi horno 90, en versión multifunción o gas ventilado.

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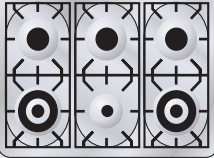
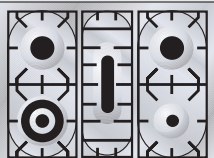

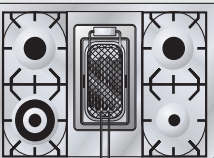
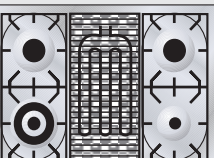
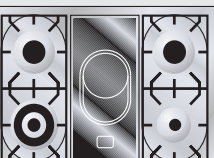

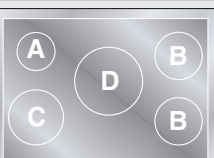

CARACTERISTIQUES TECHNIQUES

Maxi four 90 dans la version multifonction ou gaz avec ventilation.

D

TECHNISCHE EIGENSCHAFTEN

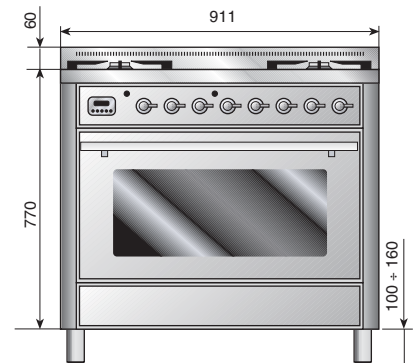
Maxi-Backofen 90 in multifunktionaler Ausführung oder mit Gas und Belüftung.

6 burners 	Multifunction oven MT-906-MP	Fan gas oven MT-906-VG
Fish burners 	Multifunction oven MT-90-MP	Fan gas oven MT-90-VG
Fry-Top 	Multifunction oven MT-90F-MP	Fan gas oven MT-90F-VG
Electric Fryer 	Multifunction oven MT-90R-MP	
Barbecue 	Multifunction oven MT-90B-MP	Fan gas oven MT-90B-VG
I Ceramic hob zone 	Multifunction oven MT-90V-MP	Fan gas oven MT-90V-VG
Ceramic hob 	Multifunction oven MTE-90-MP	GB CERAMIC HOB A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W
Induction 	Multifunction oven MTI-90-MP	 GB INDUCTION A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W D - ø 260 mm - 2400W

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **standard 60** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **estándar 60**, en versión multifunción o gas ventilado. Horno de la derecha: **mini 30** eléctrico estático.

F

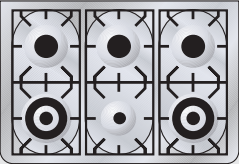
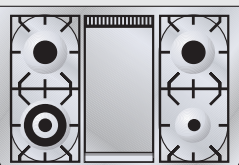
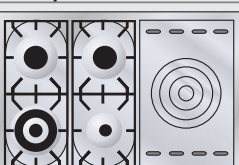



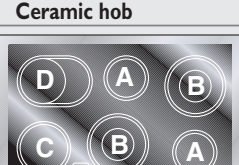
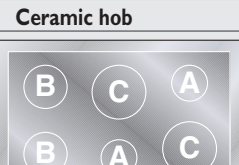

CARACTERISTIQUES TECHNIQUES

Four de gauche: **standard 60** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

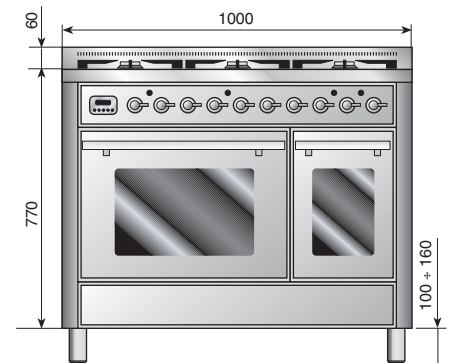
Backofen links: **Standard-Backofen 60** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer **Mini-Backofen 30**.

6 burners 	Multifunction oven MTD-1006-MP	Fan gas oven MTD-1006-VG
Fry-Top 	Multifunction oven MTD-100F-MP	Fan gas oven MTD-100F-VG
Coup De Feu 	Multifunction oven MTD-100S-MP	Fan gas oven MTD-100S-VG
Electric Fryer 	Multifunction oven MTD-100R-MP	
Barbecue 	Multifunction oven MTD-100B-MP	Fan gas oven MTD-100B-VG
1 Ceramic hob zone 	Multifunction oven MTD-100V-MP	Fan gas oven MTD-100V-VG
Ceramic hob 	Multifunction oven MTDE-100-MP	GB CERAMIC HOB A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W
Ceramic hob 	Multifunction oven MTDI-100-MP	 GB INDUCTION A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **mini 30** eléctrico estático.

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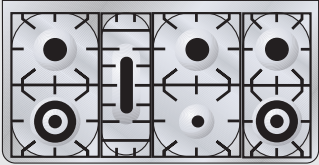
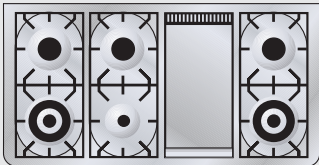
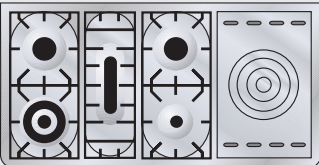
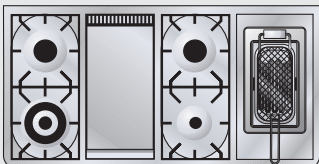
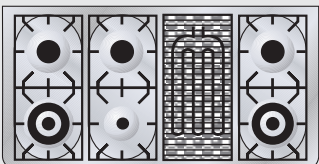
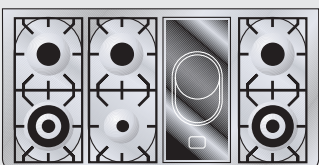
CARACTERISTIQUES TECHNIQUES

Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

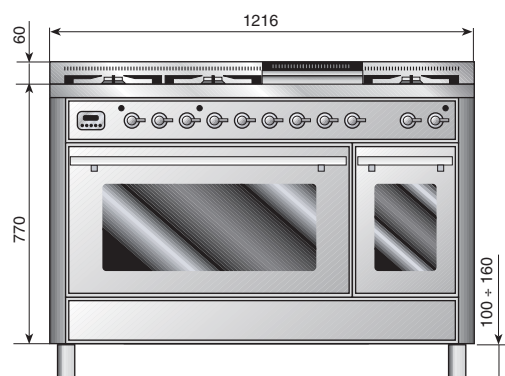
Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer **Mini-Backofen 30**.

7 burners 	Multifunction oven MT-I207-MP	Fan gas oven MT-I207-VG
Fry-Top 	Multifunction oven MT-I20F-MP	Fan gas oven MT-I20F-VG
Coup De Feu 	Multifunction oven MT-I20S5-MP	Fan gas oven MT-I20S5-VG
Electric Fryer 	Multifunction oven MT-I20FR-MP	
Barbecue 	Multifunction oven MT-I20B6-MP	Fan gas oven MT-I20B6-VG
1 Ceramic hob zone 	Multifunction oven MT-I20V6-MP	Fan gas oven MT-I20V6-VG

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: oven 70 in the multifunction or ventilated gas version. Oven on the right: midi 40 static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: horno 70, en versión multifunción o gas ventilado. Horno de la derecha: midi 40 eléctrico estático.

F

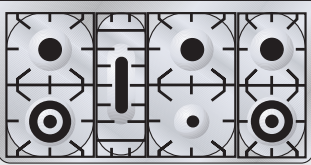
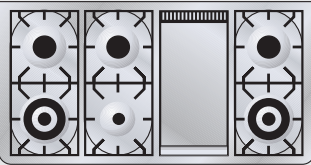
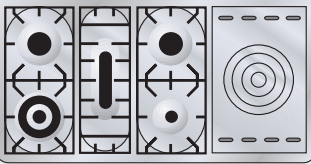
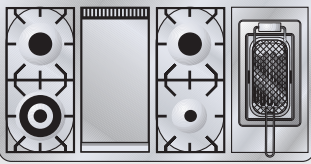
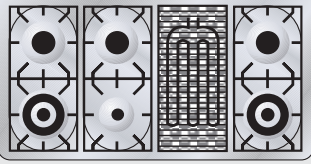
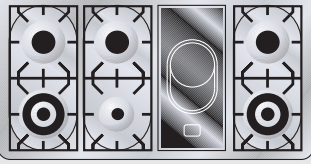
CARACTERISTIQUES TECHNIQUES

Four de gauche: four 70 dans la version multifonction ou gaz avec ventilation. Four de droite: midi 40 électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

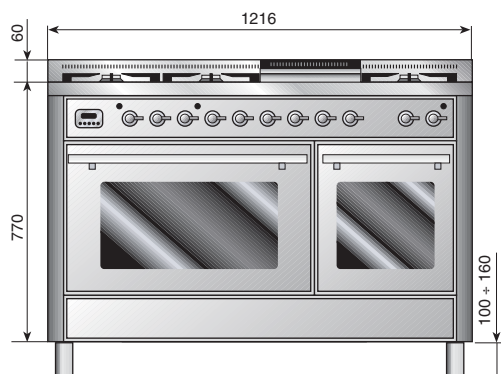
Backofen links: Backofen 70 in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer Midi-Backofen 40.

<p>7 burners</p> 	<p>Multifunction oven</p> <p>MTD-I207-MP</p>	<p>Fan gas oven</p> <p>MTD-I207-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MTD-I20F-MP</p>	<p>Fan gas oven</p> <p>MTD-I20F-VG</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>MTD-I20S5-MP</p>	<p>Fan gas oven</p> <p>MTD-I20S5-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>MTD-I20FR-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MTD-I20B6-MP</p>	<p>Fan gas oven</p> <p>MTD-I20B6-VG</p>
<p>1 Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MTD-I20V6-MP</p>	<p>Fan gas oven</p> <p>MTD-I20V6-VG</p>

COLOUR RANGE

		
Stainless-Steel	Matt	Antique white
		
Burgundy	Blue	Green

STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **standard 60** multifunction version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **estándar 60** multifunción.

F

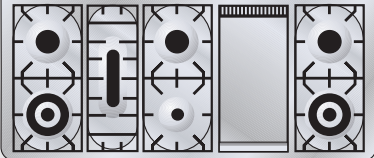

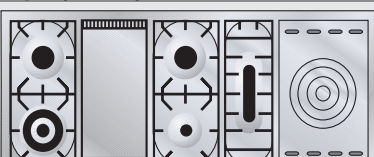
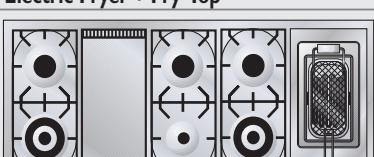
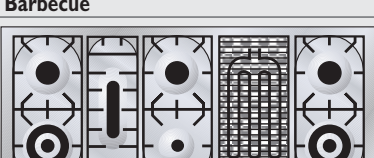

CARACTERISTIQUES TECHNIQUES







Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **standard 60** multifonction.

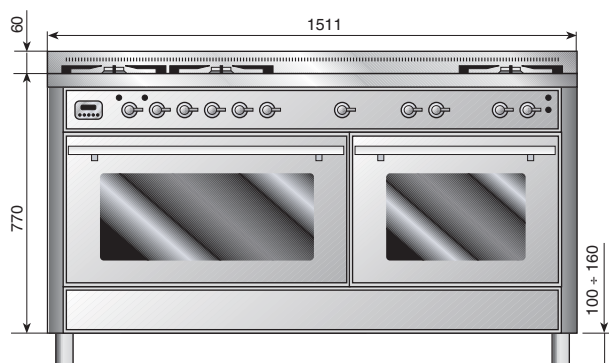
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TECHNISCHE EIGENSCHAFTEN

Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: multifunktionaler **Standard-Backofen 60**.

Fry-Top 	Multifunction oven MT-I 50F-MP	Fan gas oven MT-I 50F-VG
Coup De Feu 	Multifunction oven MT-I 50S-MP	Fan gas oven MT-I 50S-VG
Fry-Top + Coup De Feu 	Multifunction oven MT-I 50FS-MP	Fan gas oven MT-I 50FS-VG
Electric Fryer + Fry-Top 	Multifunction oven MT-I 50FR-MP	
Barbecue 	Multifunction oven MT-I 50B-MP	Fan gas oven MT-I 50B-VG
I Ceramic hob zone 	Multifunction oven MT-I 50V-MP	Fan gas oven MT-I 50V-VG

COLOUR RANGE		
		
Stainless-Steel	Matt	Antique white
		
Burgundy	Blue	Green
STAINLESS-STEEL TOP		





GB

TECHNICAL CHARACTERISTICS
Standard 60 multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS
Estándar 60 en versión multifunción o gas ventilado.

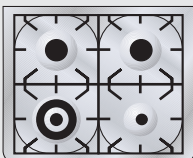
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CARACTERISTIQUES TECHNIQUES
Standard 60 dans la version multifonction ou gaz avec ventilation.

D

TECHNISCHE EIGENSCHAFTEN
Standard-Backofen 60 in multifunktionaler Ausführung oder mit Gas und Belüftung..

4 burners



Multifunction oven

M-70-MP

Fan gas oven

M-70-VG

COLOUR RANGE



Stainless-Steel



Matt



Antique white



Burgundy

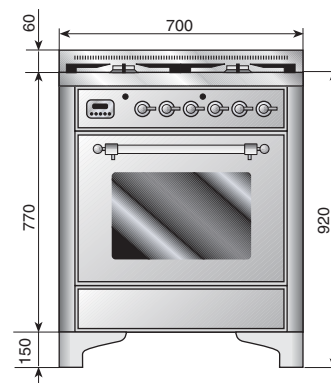


Blue



Green

STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Maxi oven 90 in the multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS

Maxi horno 90, en versión multifunción o gas ventilado.

F

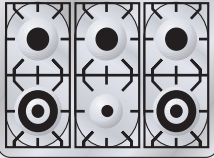
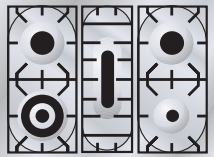
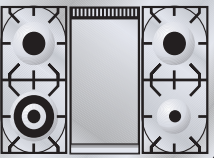
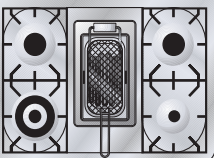
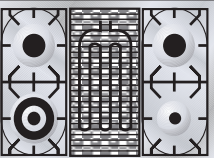
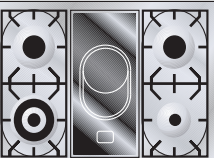
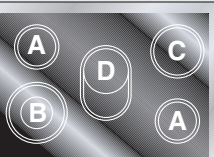
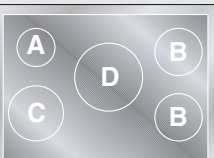
CARACTERISTIQUES TECHNIQUES

Maxi four 90 dans la version multifonction ou gaz avec ventilation.

D

TECHNISCHE EIGENSCHAFTEN

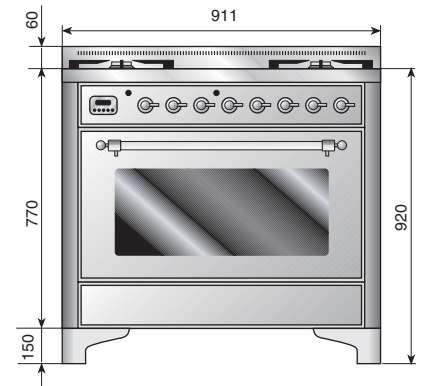
Maxi-Backofen 90 in multifunktionaler Ausführung oder mit Gas und Belüftung.

<p>6 burners</p> 	<p>Multifunction oven</p> <p>M-906-MP</p>	<p>Fan gas oven</p> <p>M-906-VG</p>
<p>Fish burners</p> 	<p>Multifunction oven</p> <p>M-90-MP</p>	<p>Fan gas oven</p> <p>M-90-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>M-90F-MP</p>	<p>Fan gas oven</p> <p>M-90F-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>M-90R-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>M-90B-MP</p>	<p>Fan gas oven</p> <p>M-90B-VG</p>
<p>I Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>M-90V-MP</p>	<p>Fan gas oven</p> <p>M-90V-VG</p>
<p>Ceramic hob</p> 	<p>Multifunction oven</p> <p>ME-90-MP</p>	<p>GB CERAMIC HOB</p> <p>A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W</p>
<p>Induction</p> 	<p>Multifunction oven</p> <p>MI-90-MP</p>	<p>NEW</p> <p>GB INDUCTION</p> <p>A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W D - ø 260 mm - 2400W</p>

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **standard 60** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **estándar 60**, en versión multifunción o gas ventilado. Horno de la derecha: **mini 30** eléctrico estático.

F

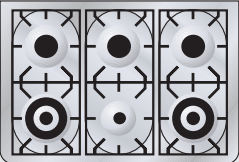


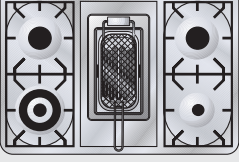
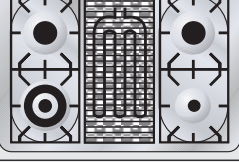
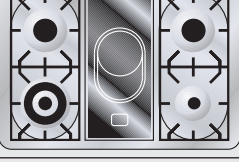



CARACTERISTIQUES TECHNIQUES

Four de gauche: **standard 60** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

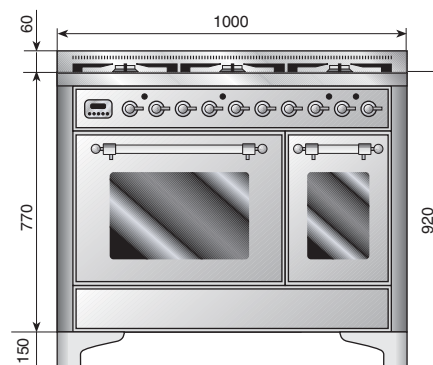
Backofen links: **Standard-Backofen 60** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer **Mini-Backofen 30**.

6 burners 	Multifunction oven MD-1006-MP	Fan gas oven MD-1006-VG
Fry-Top 	Multifunction oven MD-100F-MP	Fan gas oven MD-100F-VG
Coup De Feu 	Multifunction oven MD-100S-MP	Fan gas oven MD-100S-VG
Electric Fryer 	Multifunction oven MD-100R-MP	
Barbecue 	Multifunction oven MD-100B-MP	Fan gas oven MD-100B-VG
1 Ceramic hob zone 	Multifunction oven MD-100V-MP	Fan gas oven MD-100V-VG
Ceramic hob 	Multifunction oven MDE-100-MP	GB CERAMIC HOB A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W
Ceramic hob 	Multifunction oven MDI-100-MP	 GB INDUCTION A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **mini 30** eléctrico estático.

F

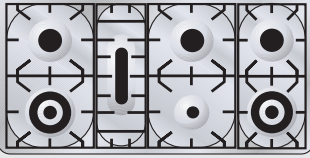
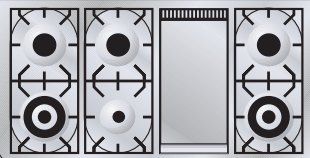
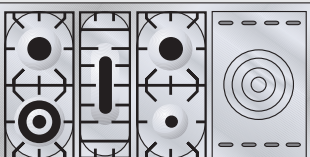
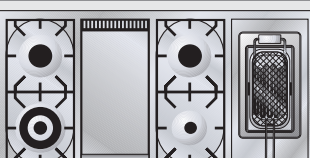
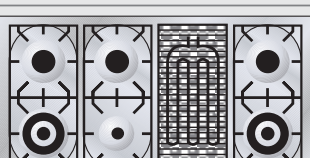

CARACTERISTIQUES TECHNIQUES

Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

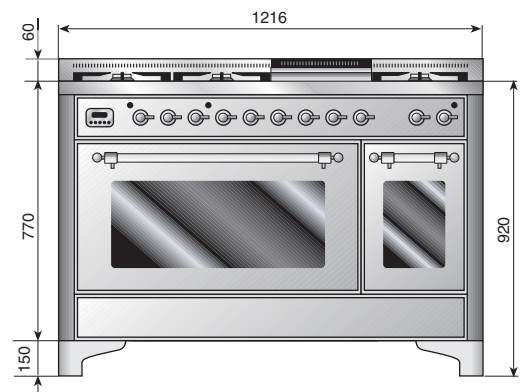
Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer **Mini-Backofen 30**.

7 burners 	Multifunction oven M-I207-MP	Fan gas oven M-I207-VG
Fry-Top 	Multifunction oven M-I20F-MP	Fan gas oven M-I20F-VG
Coup De Feu 	Multifunction oven M-I20S5-MP	Fan gas oven M-I20S5-VG
Electric Fryer 	Multifunction oven M-I20FR-MP	
Barbecue 	Multifunction oven M-I20B6-MP	Fan gas oven M-I20B6-VG
I Ceramic hob zone 	Multifunction oven M-I20V6-MP	Fan gas oven M-I20V6-VG

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: oven 70 in the multifunction or ventilated gas version. Oven on the right: midi 40 static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: horno 70, en versión multifunción o gas ventilado. Horno de la derecha: midi 40 eléctrico estático.

F

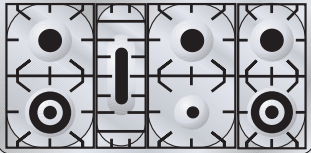
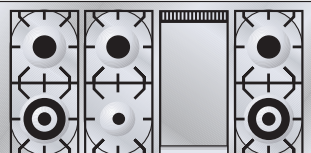
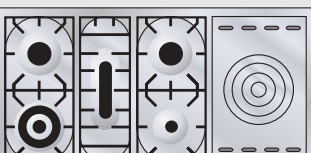
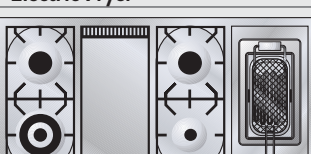
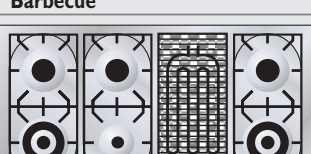

CARACTERISTIQUES TECHNIQUES

Four de gauche: four 70 dans la version multifonction ou gaz avec ventilation. Four de droite: midi 40 électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

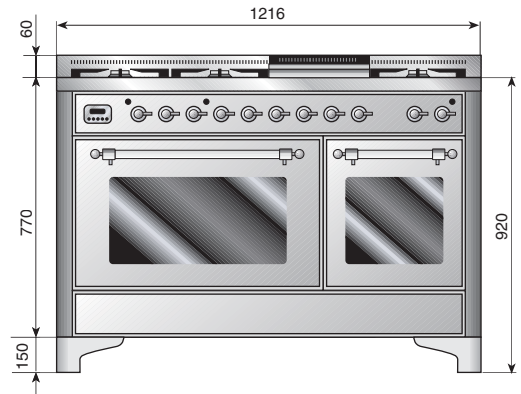
Backofen links: Backofen 70 in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer Midi-Backofen 40.

<p>7 burners</p> 	<p>Multifunction oven</p> <p>MD-I207-MP</p>	<p>Fan gas oven</p> <p>MD-I207-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MD-I20F-MP</p>	<p>Fan gas oven</p> <p>MD-I20F-VG</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>MD-I20S5-MP</p>	<p>Fan gas oven</p> <p>MD-I20S5-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>MD-I20FR-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MD-I20B6-MP</p>	<p>Fan gas oven</p> <p>MD-I20B6-VG</p>
<p>I Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MD-I20V6-MP</p>	<p>Fan gas oven</p> <p>MD-I20V6-VG</p>

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **standard 60** multifunction version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **estándar 60** multifunción.

F

CARACTERISTIQUES TECHNIQUES

Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **standard 60** multifonction.

D

TECHNISCHE EIGENSCHAFTEN

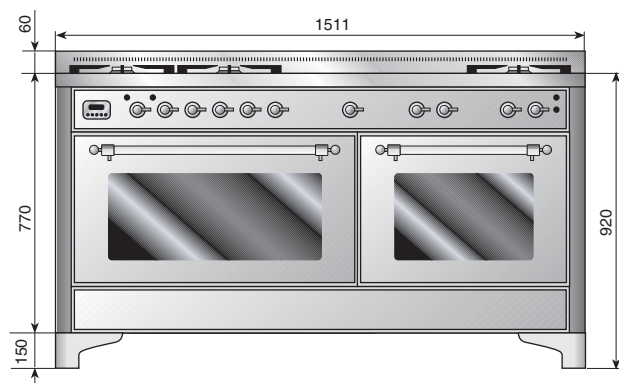
Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: multifunktionaler **Standard-Backofen 60**.

<p>Fry-Top</p>	<p>Multifunction oven</p> <p>M-I 50F-MP</p>	<p>Fan gas oven</p> <p>M-I 50F-VG</p>
<p>Coup De Feu</p>	<p>Multifunction oven</p> <p>M-I 50S-MP</p>	<p>Fan gas oven</p> <p>M-I 50S-VG</p>
<p>Fry-Top + Coup De Feu</p>	<p>Multifunction oven</p> <p>M-I 50FS-MP</p>	<p>Fan gas oven</p> <p>M-I 50FS-VG</p>
<p>Electric Fryer + Fry-Top</p>	<p>Multifunction oven</p> <p>M-I 50FR-MP</p>	
<p>Barbecue</p>	<p>Multifunction oven</p> <p>M-I 50B-MP</p>	<p>Fan gas oven</p> <p>M-I 50B-VG</p>
<p>I Ceramic hob zone</p>	<p>Multifunction oven</p> <p>M-I 50V-MP</p>	<p>Fan gas oven</p> <p>M-I 50V-VG</p>

COLOUR RANGE

Stainless-Steel	Matt	Antique white
Burgundy	Blue	Green

STAINLESS-STEEL TOP



M-I 50F-MP/AY



TRIM

Majestic Country



- GB KNOBS AND HANDLES IN BRASS AS STANDARD
- E MANDOS Y TIRADORES DE LATÓN DE SERIE
- F BOUTONS ET POIGNEE EN LAITON
- D KNEBEL UND HANDGRIFF AUS MESSING STANDARDMÄSSIG



- GB KNOBS AND HANDLES IN CHROME UPON REQUEST
- E MANDOS Y TIRADORES CROMADOS POR ENCARGO
- F BOUTONS ET POIGNEE CHROMES SUR DEMANDE
- D KNEBEL UND HANDGRIFF IN CHROM AUF WUNSCH VERCHROMT



- GB KNOBS AND HANDLES IN BRONZE UPON REQUEST
- E MANDOS Y TIRADORES DE BRONCE POR ENCARGO
- F BOUTONS ET POIGNEE BRONZE SUR DEMANDE
- D KNEBEL UND HANDGRIFF IN BRONZE AUF WUNSCH VERCHROMT



- GB BRASS FEET / CHROME FEET
- E PATAS DE LATÓN / CROMADAS
- F PIEDS EN LAITON / PIEDS DE CHROME
- D MESSINGFÜBE / CHROMFÜBE



- GB BRASS OR CHROME OR BRONZE HANDRAIL
- E PASAMANO DE LATÓN O CROMO O BRONCE
- F POIGNEE FOUR EN LAITON OU CHROME OU BRONZE
- D HANDLAUF AUS MESSING ODER CHROM ODER BRONZE

OPTIONALS

Majestic Country



- GB BRASS OR CHROME-PLATED OR BRONZE HANDRAIL (MOD. AMCP)
- E PASAMANO DE LATÓN O CROMO O BRONCE (MOD. AMCP)
- F POIGNEE FOUR EN LAITON OU CHROME OU BRONZE (MOD. AMCP)
- D HANDLAUF AUS MESSING ODER CHROM ODER BRONZE (MOD. AMCP)

Cooker's model	HANDRAIL AMCP (brass)	HANDRAIL AMCP (chrome)	HANDRAIL AMCP (bronze)
70	AMCP-70	AMCP-70X	AMCP-70Y
90	AMCP-90	AMCP-90X	AMCP-90Y
100	AMCP-100	AMCP-100X	AMCP-100Y
120	AMCP-120	AMCP-120X	AMCP-120Y
150	AMCP-150	AMCP-150X	AMCP-150Y

MAJESTIC COOKING BLOCK

Country MC-70

GB

TECHNICAL CHARACTERISTICS
Standard 60 multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS
Estándar 60 en versión multifunción o gas ventilado.

F

CARACTERISTIQUES TECHNIQUES
Standard 60 dans la version multifonction ou gaz avec ventilation.

D

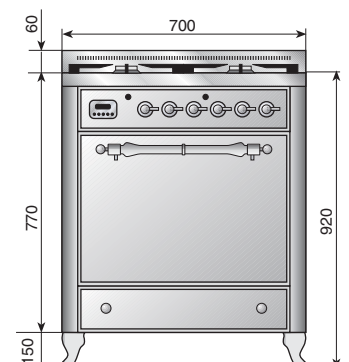
TECHNISCHE EIGENSCHAFTEN
Standard-Backofen 60 in multifunktionaler Ausführung oder mit Gasumluf.

4 burners	Multifunction oven	Fan gas oven
	MC-70-MP	MC-70-VG

COLOUR RANGE

Burgundy	Blue	Green

STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Maxi oven 90 in the multifunction or ventilated gas version.

E

CARACTERÍSTICAS TÉCNICAS

Maxi horno 90, en versión multifunción o gas ventilado.

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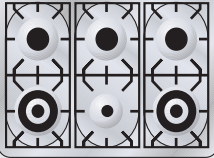
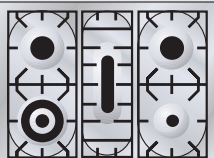

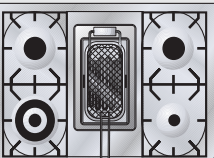
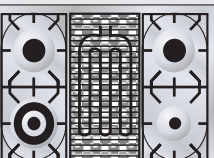
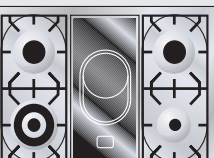

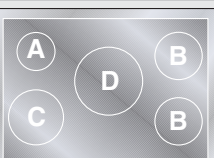
CARACTERISTIQUES TECHNIQUES

Maxi four 90 dans la version multifonction ou gaz avec ventilation.

D

TECHNISCHE EIGENSCHAFTEN

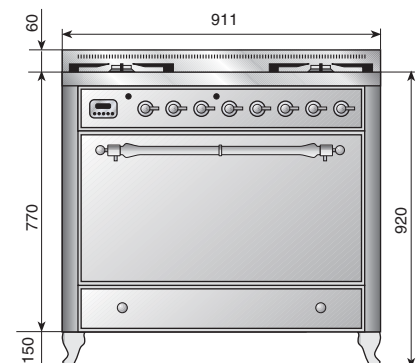
Maxi-Backofen 90 in multifunktionaler Ausführung oder mit Gas und Belüftung.

<p>6 burners</p> 	<p>Multifunction oven</p> <p>MC-906-MP</p>	<p>Fan gas oven</p> <p>MC-906-VG</p>
<p>Fish burners</p> 	<p>Multifunction oven</p> <p>MC-90-MP</p>	<p>Fan gas oven</p> <p>MC-90-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MC-90F-MP</p>	<p>Fan gas oven</p> <p>MC-90F-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>MC-90R-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MC-90B-MP</p>	<p>Fan gas oven</p> <p>MC-90B-VG</p>
<p>I Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MC-90V-MP</p>	<p>Fan gas oven</p> <p>MC-90V-VG</p>
<p>Ceramic hob</p> 	<p>Multifunction oven</p> <p>MCE-90-MP</p>	<p>GB CERAMIC HOB</p> <p>A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W</p>
<p>Induction</p> 	<p>Multifunction oven</p> <p>MCI-90-MP</p>	<p>GB INDUCTION</p> <p>A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W D - ø 260 mm - 2400W</p>

COLOUR RANGE

		
Stainless-Steel	Matt	Antique white
		
Burgundy	Blue	Green

STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **standard 60** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **estándar 60**, en versión multifunción o gas ventilada. Horno de la derecha: **mini 30** eléctrico estático.

F

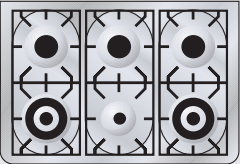
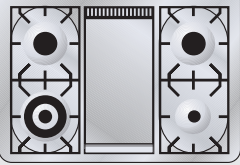

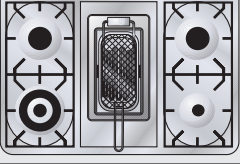
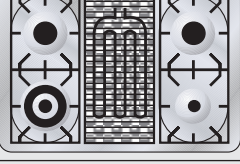
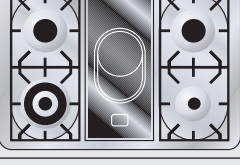
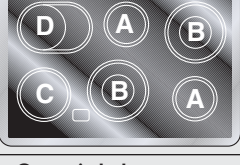
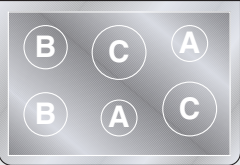
CARACTERISTIQUES TECHNIQUES

Four de gauche: **standard 60** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

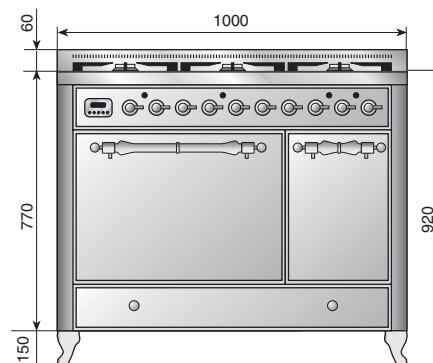
Backofen links: **Standard-Backofen 60** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrischer **Mini-Backofen 30**.

6 burners 	Multifunction oven MCD-1006-MP	Fan gas oven MCD-1006-VG
Fry-Top 	Multifunction oven MCD-100F-MP	Fan gas oven MCD-100F-VG
Coup De Feu 	Multifunction oven MCD-100S-MP	Fan gas oven MCD-100S-VG
Electric Fryer 	Multifunction oven MCD-100R-MP	
Barbecue 	Multifunction oven MCD-100B-MP	Fan gas oven MCD-100B-VG
1 Ceramic hob zone 	Multifunction oven MCD-100V-MP	Fan gas oven MCD-100V-VG
Ceramic hob 	Multifunction oven MCDE-100-MP	GB CERAMIC HOB A - ø 145 mm - 1200W B - ø 210/120 mm - 2200W/750W C - ø 180 mm - 1800W D - ø 265/170 mm - 2400W/1600W
Ceramic hob 	Multifunction oven MCDI-100-MP	GB INDUCTION A - ø 145 mm - 1400W B - ø 180 mm - 1850W C - ø 210 mm - 2300W

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **mini 30** static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **mini 30** eléctrico estático.

F

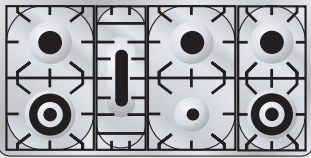
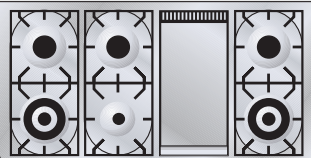
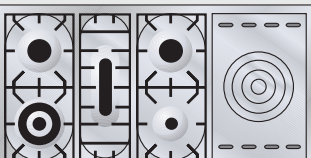
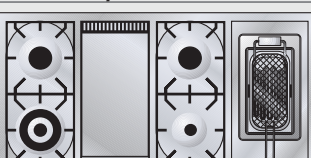
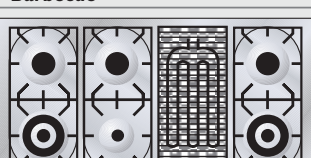

CARACTERISTIQUES TECHNIQUES

Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **mini 30** électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

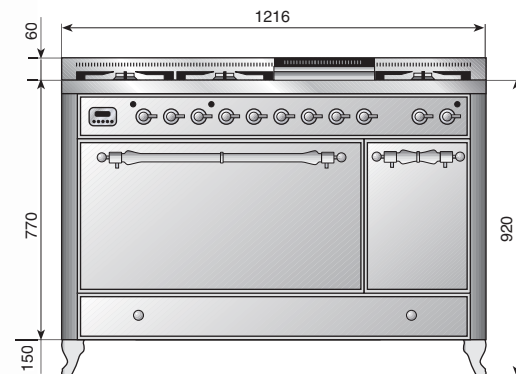
Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer **Mini-Backofen 30**.

<p>7 burners</p> 	<p>Multifunction oven</p> <p>MC-I207-MP</p>	<p>Fan gas oven</p> <p>MC-I207-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MC-I20F-MP</p>	<p>Fan gas oven</p> <p>MC-I20F-VG</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>MC-I20S5-MP</p>	<p>Fan gas oven</p> <p>MC-I20S5-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>MC-I20FR-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MC-I20B6-MP</p>	<p>Fan gas oven</p> <p>MC-I20B6-VG</p>
<p>1 Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MC-I20V6-MP</p>	<p>Fan gas oven</p> <p>MC-I20V6-VG</p>

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: oven 70 in the multifunction or ventilated gas version. Oven on the right: midi 40 static electric version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: horno 70, en versión multifunción o gas ventilado. Horno de la derecha: midi 40 eléctrico estático.

F

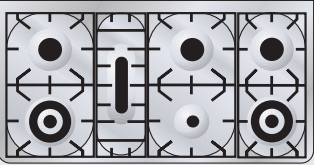
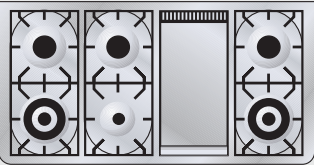
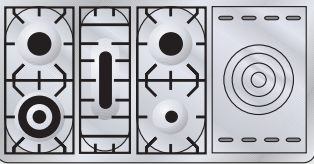
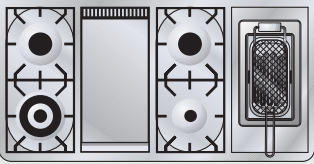
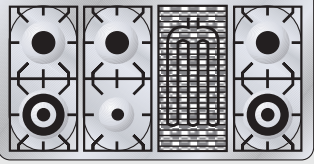
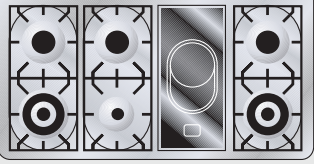
CARACTERISTIQUES TECHNIQUES

Four de gauche: four 70 dans la version multifonction ou gaz avec ventilation. Four de droite: midi 40 électrique statique.

D

TECHNISCHE EIGENSCHAFTEN

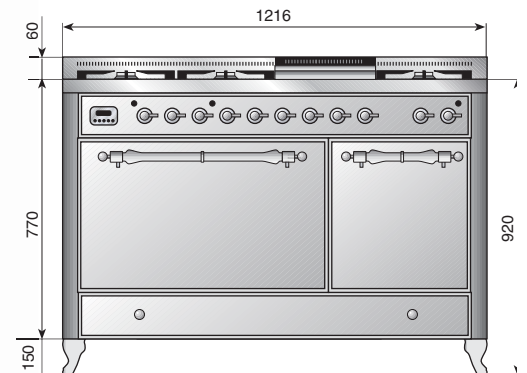
Backofen links: Backofen 70 in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: elektrisch statischer Midi-Backofen 40.

<p>7 burners</p> 	<p>Multifunction oven</p> <p>MCD-1207-MP</p>	<p>Fan gas oven</p> <p>MCD-1207-VG</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MCD-120F-MP</p>	<p>Fan gas oven</p> <p>MCD-120F-VG</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>MCD-120S5-MP</p>	<p>Fan gas oven</p> <p>MCD-120S5-VG</p>
<p>Electric Fryer</p> 	<p>Multifunction oven</p> <p>MCD-120FR-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MCD-120B6-MP</p>	<p>Fan gas oven</p> <p>MCD-120B6-VG</p>
<p>1 Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MCD-120V6-MP</p>	<p>Fan gas oven</p> <p>MCD-120V6-VG</p>

COLOUR RANGE



STAINLESS-STEEL TOP





GB

TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** in the multifunction or ventilated gas version. Oven on the right: **standard 60** multifunction version.

E

CARACTERÍSTICAS TÉCNICAS

Horno de la izquierda: **maxi horno 90**, en versión multifunción o gas ventilado. Horno de la derecha: **estándar 60** multifunción.

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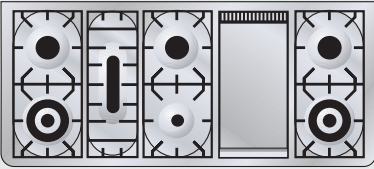
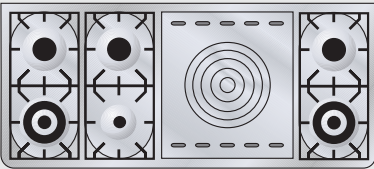
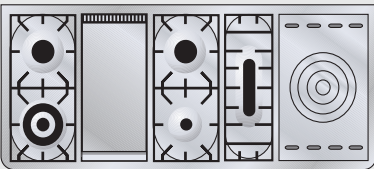
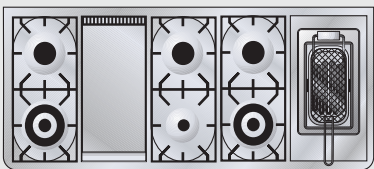
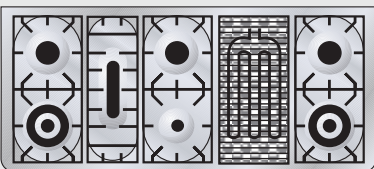
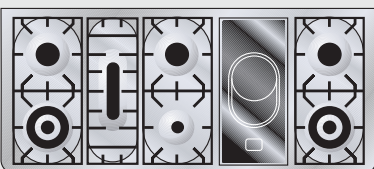
CARACTERISTIQUES TECHNIQUES

Four de gauche: **maxi four 90** dans la version multifonction ou gaz avec ventilation. Four de droite: **standard 60** multifonction.

D

TECHNISCHE EIGENSCHAFTEN

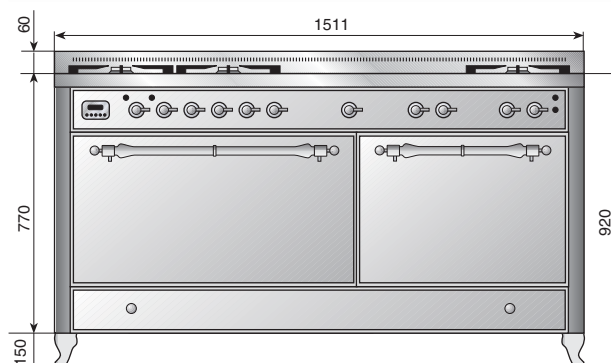
Backofen links: **Maxi-Backofen 90** in multifunktionaler Ausführung oder mit Gas und Belüftung. Backofen rechts: multifunktionaler **Standard-Backofen 60**.

<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>MC-I 50F-MP</p>	<p>Fan gas oven</p> <p>MC-I 50F-VG</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>MC-I 50S-MP</p>	<p>Fan gas oven</p> <p>MC-I 50S-VG</p>
<p>Fry-Top + Coup De Feu</p> 	<p>Multifunction oven</p> <p>MC-I 50FS-MP</p>	<p>Fan gas oven</p> <p>MC-I 50FS-VG</p>
<p>Electric Fryer + Fry-Top</p> 	<p>Multifunction oven</p> <p>MC-I 50FR-MP</p>	
<p>Barbecue</p> 	<p>Multifunction oven</p> <p>MC-I 50B-MP</p>	<p>Fan gas oven</p> <p>MC-I 50B-VG</p>
<p>I Ceramic hob zone</p> 	<p>Multifunction oven</p> <p>MC-I 50V-MP</p>	<p>Fan gas oven</p> <p>MC-I 50V-VG</p>

COLOUR RANGE

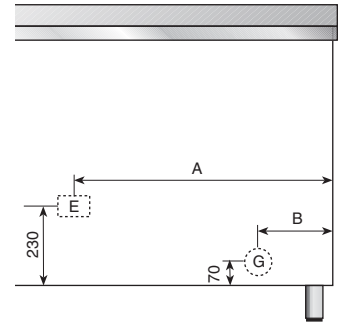
Stainless-Steel	Matt	Antique white
Burgundy	Blue	Green

STAINLESS-STEEL TOP

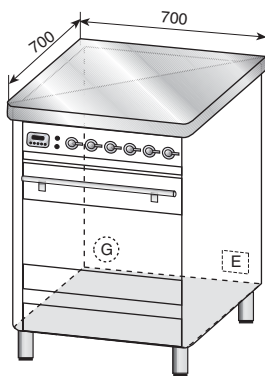




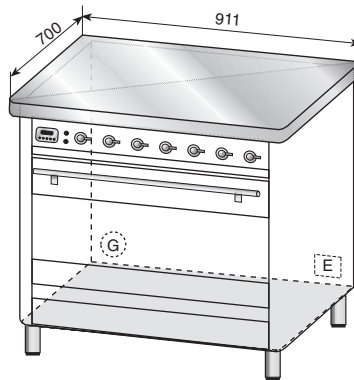
Mod. / mm	A1	B1
M-70 / MT-70 / MC-70	520	200
M-90 / MT-90 / MC-90	750	200
MD-100 / MTD-100 / MC-100	460	230
M-120 / MT-120 / MC-120	700	290
MD-120 / MDT-120 / MDC-120	675	230
M-150 / MT-150 / MC-150	730	220



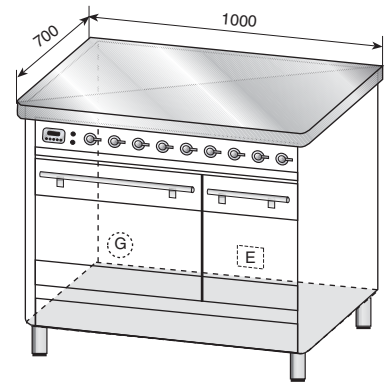
Rear view



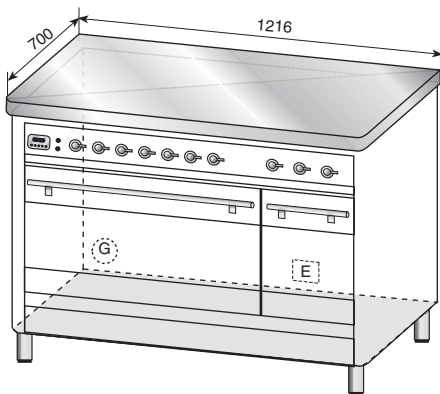
M70 - MT70 - MC70



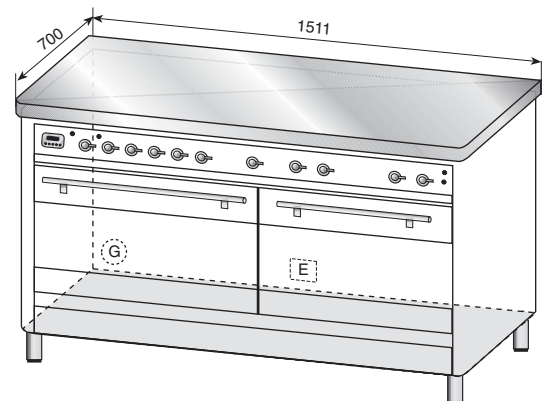
M90 - MT90 - MC90



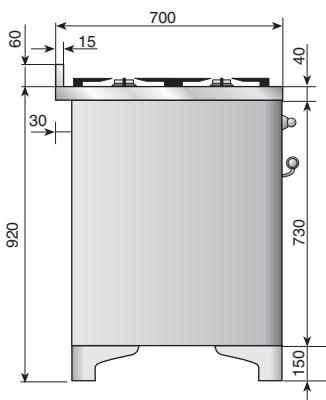
MD100 - MTD100 - MCD100



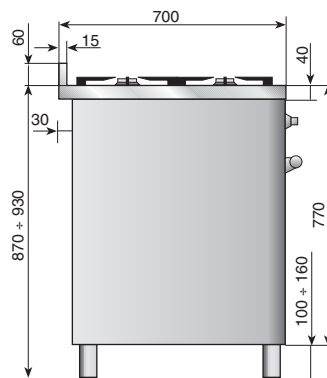
M120 - MT120 - MC120
MD120 - MDT120 - MDC120



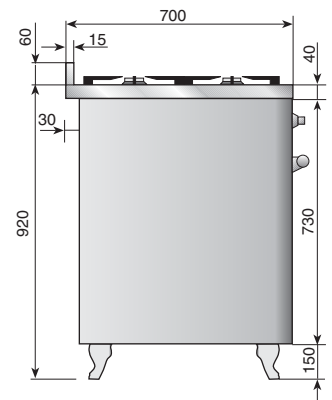
M150 - MT150 - MC150



Majestic



Majestic Techno



Majestic Country

MAJESTIC COOKERHOOD



COLOUR RANGE



STAINLESS-STEEL TOP

OPTIONAL

Remote control (code A/301/00)



Recirculating kits for range hoods that cannot be ducted to outside of house (code G/076/09)

GB TECHNICAL CHARACTERISTICS

- Wall-mounted cookerhood;
- 4 speeds control (42-46-52-66 dB);
- available in exhaust of filter version;
- anti-grease filter in anodised aluminium;
- 2 infrared spotlights, 175W each, for wall-mounted warmer (one infrared spotlight in mod.AM-70);
- adjustable and delayed self-switching off;
- halogen spotlight with adjustable light intensity;
- warning light for filter maintenance;
- optional (A/092/23): plate support grid under the hood for model AM4 panels;
- 1000 m³/h - 510 Pa; 220=240 VAC - 50/60 Hz.

E CARACTERÍSTICAS TÉCNICAS

- Campana extractora de pared;
- mandos de 4 velocidades (42-46-52-66 dB);
- disponible en versión aspirante o filtrante;
- filtro antigreasa en aluminio anodizado;
- 2 faros infrarrojos de 175W cada uno, para calientaalimentos de pared (un faro por mod.AM-70)
- autoapagado regulable;
- luces alogenas con intensidad luminosas regulable;
- espía limpieza filtros;
- opcional (A/092/23): rejilla para apoyar alimentos bajo campana para peneles modelo AM4;
- 1000 m³/h - 510 Pa; 220=240 VAC - 50/60 Hz.

F CARACTERISTIQUES TECHNIQUES

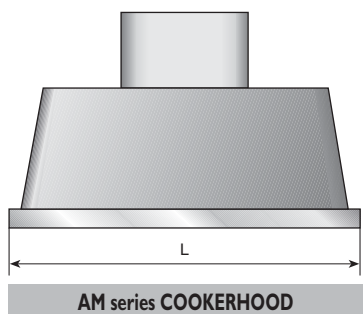
- Hotte murale;
- commandes à 4 vitesses (42-46-52-66 dB);
- disponible en version aspirante ou filtrante;
- filtre anti-graisse en aluminium anodisé;
- 2 phares à infrarouges de 175W chacun pour chauffe-plat mural (AM-70 1 phare à infrarouges);
- auto-extinction retardée réglable;
- petits phares halogènes avec intensité lumineuse réglable;
- voyant nettoyage filtres;
- en option (A/092/23): grille pose-plats sous hotte pour panneaux mod.AM4;
- 1000 m³/h - 510 Pa; 220=240 VAC - 50/60 Hz.

D TECHNISCHE EIGENSCHAFTEN

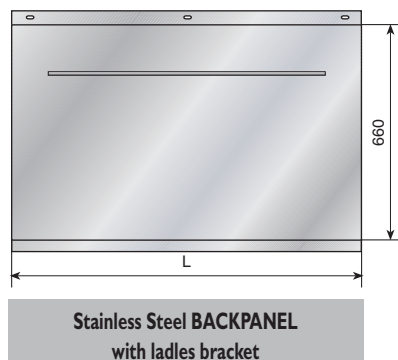
- Wandhaube;
- Regler mit 4 Geschwindigkeiten (42-46-52-66 dB);
- In Asbaug- oder Filtrierversion lieferbar;
- Fettfilter aus eloxiertem Aluminium;
- 2 Infrarot-Strahler mit jeweils 175W als Wand-Speisenwärmer (1 Infrarot-Strahler für AM-70);
- Einstellbare, zeitlich verzögerte Selbstausschaltung;
- Halogen-Beleuchtung mit regelbarer Lichtstärke;
- Kontrolllampe für den Filterwechsel;
- Optional (A/092/23): Tellerhalter unter der Abzugshaube für Platten Mod.AM4;
- 1000 m³/h - 510 Pa; 220=240 VAC - 50/60 Hz.



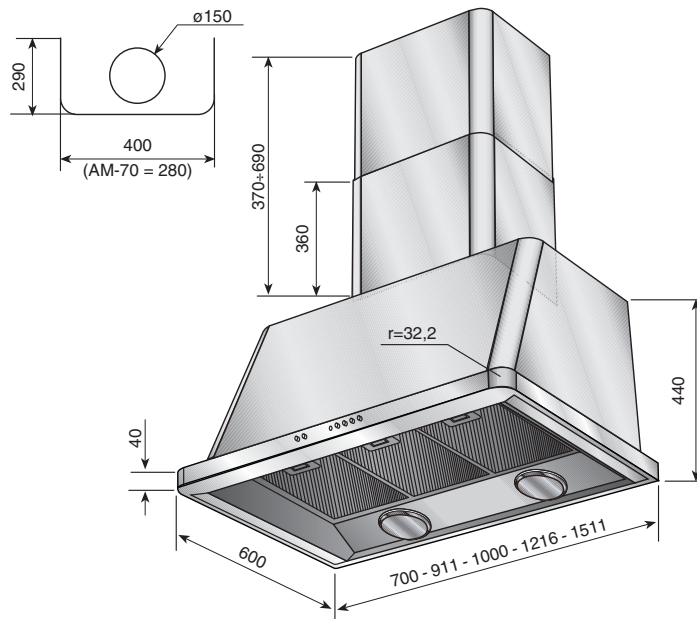
800 mm Stainless Steel EXTENSION for AM series Cookerhood



AM series COOKERHOOD



Stainless Steel BACKPANEL with ladles bracket



L (mm)	AM series COOKERHOOD	Power Consumption	800 mm st.st. EXTENSION for AM series cookerhood	BACKPANEL with ladles bracket
700	AM-70	575 W	A/017/19/08	AM4-70
911	AM-90	750 W	A/017/20/08	AM4-90
1000	AM-100	750 W	A/017/20/08	AM4-100
1216	AM-120	790 W	A/017/20/08	AM4-120
1511	AM-150	790 W	A/017/20/08	AM4-150