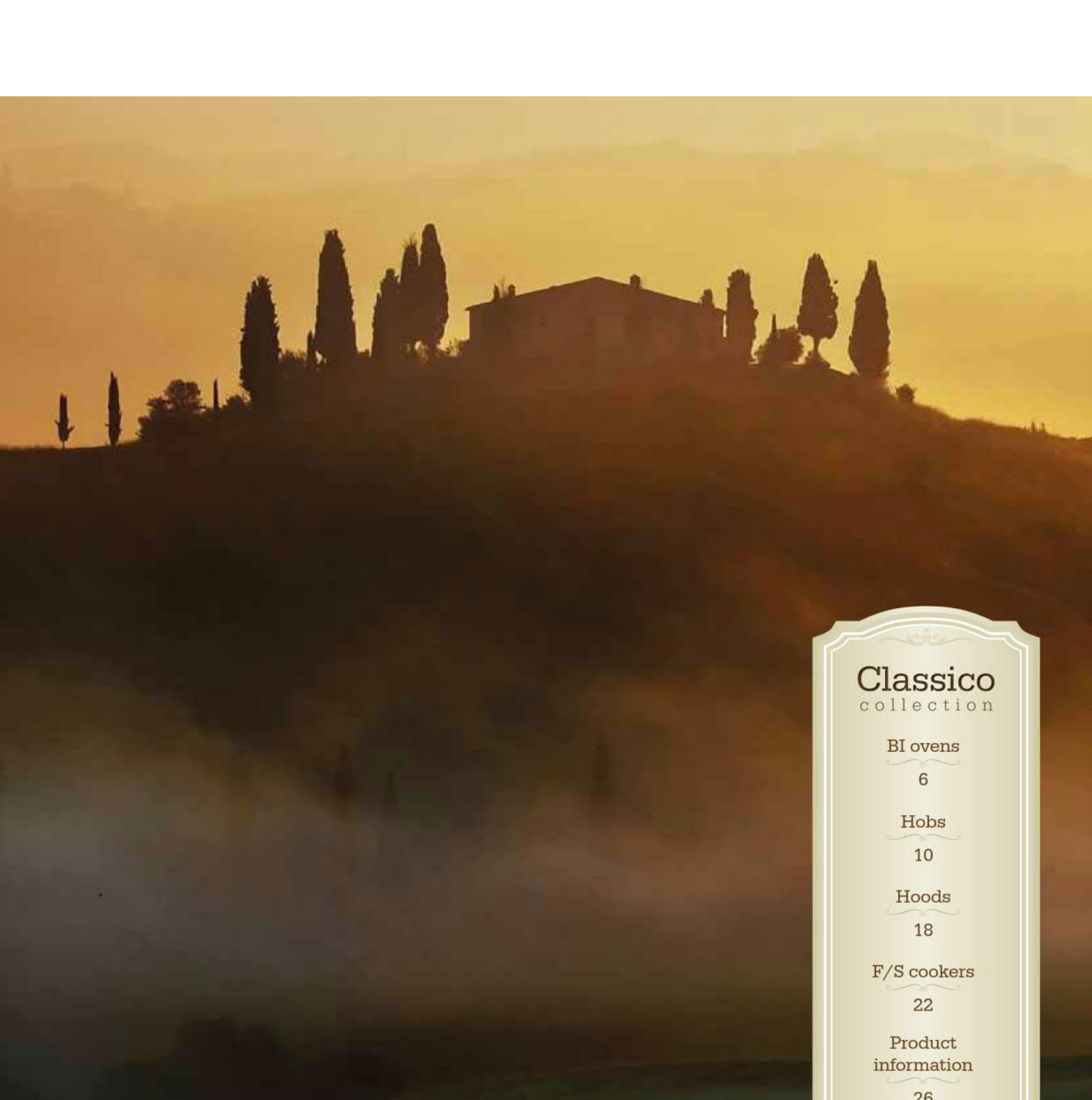


gorenje

Cooking with passion



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collection



Classic
collection

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gorenje



Cooking with passion

Kitchen, a sacred place of love and passion for life, is a place where we create the delicious and genuine tastes of our lives. Throughout the history of mankind, kitchen has been the place where all important things happened. Ambrosial aromas of spices invite you to relive the culinary stories of the past and to create your own. Good cuisine is the recipe for a sweet and passionate life. This is embodied by the kitchen appliances of the Gorenje Classico collection available in ivory and matte black.



Classico
collection





The power of nutmeg

If you are looking to accentuate the masculine passion in the treats coming from your oven, then nutmeg is a must. It is used both in main courses and in desserts.

Courgette with ground meat

Ingredients for 4 servings

*200 g ground meat
50 g Parmesan cheese
1 chicken egg
breadcrumbs
salt
nutmeg
4 courgette
tomato paste
sunflower oil
pepper*

Method

In a bowl, combine ground meat, Parmesan, and egg. Add breadcrumbs, salt, and nutmeg. Wash the courgette thoroughly, dry, and cut lengthwise. Scoop out the seeds and the soft flesh from the courgette. Fill the courgette with the ground meat mixture. Pour tomato paste into a baking tray and place the stuffed courgette over it. Drizzle with oil and season with salt and pepper. Cover with tin foil and bake in the oven at 180 °C for 30 minutes.



OVENS



Ovens of the Gorenje Classico collection are graced with a rich and dynamic design with a classical touch. Soft lines extend seamlessly from the door to the oven interior, and the relief and form of the door is reminiscent of the traditional arched ovens. The perfect appearance of the oven is rounded off by the characteristic knobs, the relief handle with aged gold finish, and the classically designed electronic programmable timer. The oven boasts the advanced HomeMADE™ baking technology and high energy efficiency. Add a pinch of your passion for delicious, succulent and crispy dishes.



Always cool oven door

Oven door is triple glazed with reflective glass panes. Therefore, the outer side of the door is always cool. The safe and energy-efficient door allows the oven to reach the A^{-20%} energy class. Interior side of the oven door has no notches or edges to allow simple cleaning.



Electronic programmable timer with analogue display

Classic analogue design of the electronic programmable timer is one of the decorative highlights of the line. It features a clock and a minute minder, and it also allows programming delayed start time and cooking end time. The clock indicates the end of the cooking process by an acoustic signal. The classical clock design with clock hands and lining in old gold colour complements the overall oven design.

HomeMADE™ technology for top-notch baking results

Innovative oven interior design with smart PerfectGrill heater placement mimics the traditional wood-fired ovens. Effective circulation of hot air leads to even heat distribution and superior baking results. Fully extendible telescopic guides make placing the baking sheets in the oven much simpler and allow excellent overview of the baking process.





Chocolate delights

Delicate and pleasant taste of chocolate always stirs up passion. Chocolate contains substances that trigger a sense of well-being and happiness. A true chef knows what to serve in order to awaken the sensual pleasures and passionate anticipation.

Hot chocolate

Ingredients for 4 servings

1 l milk
 100 g baking chocolate
 1 pack chocolate pudding powder
 2 tablespoons dark cocoa
 4 tablespoons sugar
 pinch of cinnamon
 heavy cream (optional)

Method

Combine the pudding powder, sugar and cocoa, and mix with some cold milk. Bring the rest of the milk to the boil and stir in the pudding, sugar, and cocoa mixture. Add dark baking chocolate broken down into pieces. Return to heat and stir for 2 to 3 minutes until the chocolate melts and the mixture thickens. Pour the hot chocolate into cups. After about one minute, add a few drops of heavy cream and sprinkle with cinnamon. Optionally, top the hot chocolate with whipped cream.



HOBS

Gas



A range of high-quality, technologically perfected cooking hobs with sophisticated design will surely allow you to pick the one that best matches your cooking habits and expectations, as well as your views on interior design and home living. The range includes gas hobs with original cast iron grids and beautifully designed knobs, in ivory or matte black. The hob features a diamond heater layout which improves clarity and comfort in cooking. The cooking hob you select will be a perfect match for other appliances of the Gorenje Classico collection.



Retro knobs for comfortable control

Standing by behind the aged gold finish of the characteristic classic knobs reminiscent of their old ceramic predecessors is modern technology that allows the ultimate comfort in control. The knobs are ergonomically designed for a pleasant grip.



Cast iron grid

Cast iron grid will improve the stability and enhance the appearance of the gas hob. The grid material makes it particularly durable and resistant to even the highest temperatures.



Diamond layout

Special diamond-shaped heater layout allows better overview of the cooking process. It offers more space for large pots and pans or a wok on the two larger and more powerful heaters placed on the left and right, respectively. The form of the cast iron grid follows the functional heater layout and aesthetically rounds off the hob appearance.

Single-handed gas burner ignition

Single-handed gas burner ignition is another feature that leads to extra comfort and easy control. To activate the gas burner, just press the knob and rotate it to desired level with a single hand while your other hand is free. Fast and simple!

Wok gas burner

Professional gas burner with a three-ring flame heats the pan with extra power to improve energy efficiency and allow preparing your food in just minutes. An optional dedicated cast iron wok support will further improve safety, comfort, and efficiency in cooking.

HOBS

Induction



Induction hob of the Gorenje Classico collection endows the kitchen with the beauty of the past and equips it with the technology of the future. Superior solutions include power boost on all cooking zones simultaneously, as well as the additional SuperBoost feature on one of them. Remarkably quiet operation results in a silent explosion of ambrosial flavours that will find their true purpose in caressing your eager taste buds. The Classico induction hob features carefully designed knobs for a pleasant grip.



Super power all over and at the same time

Classico induction hobs have the option to activate the PowerBoost on all cooking zones at the same time, plus the SuperBoost function on one zone, when needed. This gives significantly higher output power and of course great time savings!



SuperBoost for super power of your hob

SuperBoost is a function that instantly provides a remarkable power boost to your cooking hob when you need it. When activated, output power is increased by over 40%, which adds a true boost to your cooking.

BoilControl

BoilControl is an automatic system that will temporarily adjust the output power of a cooking zone. After initially operating at maximum power, the cooking zone will maintain the temperature at the desired level to prevent the food from boiling over or overcooking.



SuperSilent operation

Intelligent switching between induction coils and use of state-of-the-art components decreases the buzz characteristic of induction hobs.



Retro knobs for comfortable control

Standing by behind the aged gold finish of the characteristic classic knobs reminiscent of their old ceramic predecessors is modern technology that allows the ultimate comfort in control. The knobs are ergonomically designed for a pleasant grip.

HOBS

Glass ceramic



Glass ceramic cooking hobs of the Gorenje Classico collection are stylishly designed and technologically perfected. Classic control knobs and a specially shaped edge that protects from spilling are designed with passion for timeless artistic styles of the centuries gone by. The appliances excel with advanced hi-light technology that matches your needs and cooking style. In addition to three hi-light heaters, there is also a heater with a double circular surface that can adapt to pots and pans of varying sizes. Inspiringly smooth hob surface allows comfortable cooking and simple maintenance. This is a cooking hob that will stir up your imagination.



Modern hi-light technology with a touch of classics

In addition to three hi-light heaters, the glass ceramic hob also features a heater with a double circular surface that can adapt to pots and pans of varying sizes. An indicator light for each cooking zone will remain lit until the zone surface is hot. Smooth hob surface is easy to clean and the edges are raised to prevent spilling.



Retro knobs for comfortable control

Standing by behind the aged gold finish of the characteristic classic knobs reminiscent of their old ceramic predecessors is modern technology that allows the ultimate comfort in control. The knobs are ergonomically designed for a pleasant grip.





The natural power of ginger

Ginger has been known since the times of the classical antiquity to be one of the oldest and most powerful aphrodisiacs, as well as the most powerful among the plant anti-oxidants. It will jazz up any dish or beverage. Classical yet always modern thought of the Chinese philosopher Confucius was also spiced with ginger which he requested in his every dish.

Squid with avocado

Ingredients for 4 servings

25 squids
 a half of onion
 3 cloves garlic
 parsley
 olive oil
 3 avocados
 salt
 pepper
 2 chillies
 fresh lemon juice
 30 g ginger

Method

Wash and drain the squids. Heat olive oil in a pan and fry the squids. Remove squids from pan and add chopped garlic, onion, and cubed avocado. Stir fry until avocado softens. Return squids to pan, season with salt and pepper, and sprinkle with chopped parsley. In a clay dish, combine chopped chillies, olive oil, lemon juice, and grated ginger into sauce. Season the sauce to taste with salt and pepper and serve with the squid.



HOODS



The minimalist appearance of Gorenje Classico collection's kitchen hood sophisticatedly rounds off the entire kitchen ambient. Soft lines and details with gold finish make sure the hood blends harmoniously with the design of other appliances of the collection. The hood excels with efficient and silent operation. Modern trend of merging the kitchen with the living room also calls for new standards regarding hood performance. With a capacity of at least 750 m³/h, Gorenje Classico hood provides optimum power to eliminate odours, moisture, and grease particles in spaces spanning up to 35 square meters. You will surely be impressed by the genuine materials and design.





Dishwasher-safe grease filters for simple cleaning

Metal grease filters in Gorenje hoods are easy to remove and to clean. They can be washed manually or in a dishwasher using a delicate program.

Knobs and handle with gold finish

Hood design in delicate ivory or matte black is complemented by distinctive handle in the old gold colour. The knobs allow traditional control of the hood and its functions. Decorative handle that matches the design of the entire collection perfectly complements the appearance of the hood and accentuates its classical character.

Halogen lighting

In addition to the core function of air evacuation, kitchen hoods are also an additional source of light over the cooking hob. Halogen lighting is more powerful and more energy-efficient than conventional.

A few useful tips

- Do not forget to switch on the kitchen hood before you start cooking. This will improve the hood performance.
- Leave the hood on for 10 to 15 minutes after you finish cooking to remove the last traces of odours generated during cooking.
- When using the hood, do not open the kitchen window as this will disturb the flow of air.
- For best results, choose a kitchen hood that is at least as wide as your cooking hob.





Summer savory for happiness

This annual herb has mysterious powers. In addition to medicinal effects, its tiny leaves contain a healthy dose of substance that will ignite passion even in the remotest corners. It is no coincidence that it is traditionally called the herb of happiness. It will be a welcome ingredient on any cooktop.

Mushroom soup with summer savory

Ingredients for 4 servings

3 cl oil
 40 g onion
 garlic
 160 g fresh mushrooms (oyster mushrooms, porcini, chanterelles)
 0.5 dl dry white wine
 120 g carrots
 125 l beef stock
 120 g potatoes
 20 g flour
 0.5 dl sour cream
 salt
 pepper
 a sprig of summer savory

Method

Fry the onions on oil. Add chopped garlic to release the aroma. Then, add fresh mushrooms, thinly sliced. While frying, add the white wine and cubed carrots. Season to taste and add beef stock. Cook until the carrots soften. Then add separately cooked and cubed potatoes. Thicken the soup. Just before serving, add sour cream and fresh summer savory for richer taste and texture.



COOKERS



Choose between harmoniously designed electric cookers featuring hi-light technology, in 60-centimeter-wide versions. Innovative technological solutions, combination of different cooking hobs, and the efficient and innovative HomeMADE™ oven technology guarantee excellent results every time. Appliance handling and control is very simple owing to smart design of the knobs, electronic timer with analogue display, and distinctive handle with a special relief form for a smooth grip.



Modern hi-light technology with a touch of classics

In addition to three hi-light heaters, the glass ceramic hob also features a heater with a double circular surface that can adapt to pots and pans of varying sizes. An indicator light for each cooking zone will remain lit until the zone surface is hot. Smooth hob surface is easy to clean and the edges are raised to prevent spilling.



HomeMADE™ technology for top-notch baking results

Innovative oven interior design with smart PerfectGrill heater placement mimics the traditional wood-fired ovens. Effective circulation of hot air leads to even heat distribution and superior baking results. Fully extendible telescopic guides make placing the baking sheets in the oven much simpler and allow excellent overview of the baking process.



BO 73 CLI
Built-in Multi-function oven



- Colour: Ivory
- Handle colour: Colour of gold
- Control panel material: Varnished metal

- Efficiency**
- Usable oven volume: 65 l
 - Multi-function oven BigSpace - **65 l**
 - SuperSize baking area
 - Surface of the largest baking pan: 1316 cm²
 - HomeMADE® modelled on traditional wood-fired bread oven
 - PerfectGrill

- Control**
- Mechanic temperature control
 - Ergonomic knobs
 - Electronic programmable timer with analogue display



- Features**
- Classic door hinge
 - Illumination
 - Baking on different levels at the same time

- Equipment**
- Deep enamelled pan
 - Shallow enamelled pan
 - Grid
 - Telescopic oven guides - 2 levels

- Safety**
- Thermoelectric fuse
 - Dynamic oven cooling - DC
 - Triple glazed oven door with one heat deflector (CoolDoor)

- EasyCleaning**
- AquaClean function
 - Eco enamel (oven and baking tray)
 - Smooth oven door surface

- Technical data**
- Energy consumption: **0,79 kWh** (venting), **0,87 kWh** (conventional)
 - Product dimensions (HxWxD): **59,5 × 59,7 × 56,5 cm**
 - Niche dimensions min-max (HxWxD): **59-60 × 56-56,8 × 55 cm**

- EAN code: **3838942936708**
- Product code: **423100**

• BO 73 CLI comes with a European plug as standard.



BO 73 CLB
Built-in Multi-function oven



- Colour: Matte black
- Handle colour: Colour of gold
- Control panel material: Varnished metal

- Efficiency**
- Usable oven volume: 65 l
 - Multi-function oven BigSpace - **65 l**
 - SuperSize baking area
 - Surface of the largest baking pan: 1316 cm²
 - HomeMADE® modelled on traditional wood-fired bread oven
 - PerfectGrill

- Control**
- Mechanic temperature control
 - Ergonomic knobs
 - Electronic programmable timer with analogue display



- Features**
- Classic door hinge
 - Illumination
 - Baking on different levels at the same time

- Equipment**
- Deep enamelled pan
 - Shallow enamelled pan
 - Grid
 - Telescopic oven guides - 2 levels

- Safety**
- Thermoelectric fuse
 - Dynamic oven cooling - DC
 - Triple glazed oven door with one heat deflector (CoolDoor)

- EasyCleaning**
- AquaClean function
 - Eco enamel (oven and baking tray)
 - Smooth oven door surface

- Technical data**
- Energy consumption: **0,79 kWh** (venting), **0,87 kWh** (conventional)
 - Product dimensions (HxWxD): **59,5 × 59,7 × 56,5 cm**
 - Niche dimensions min-max (HxWxD): **59-60 × 56-56,8 × 55 cm**

- EAN code: **3838942936722**
- Product code: **423099**

• BO 73 CLB comes with a European plug as standard.



GW 65 CLI
Gas hob



- Colour: Ivory

Features

- Triple burner

Cooking surface

- Single-handed ignition device
- 1 auxiliary burner + 1 rapid burner + 1 standard burner + 1 wok triple burner:
 - Middle front: Ø 6,7 cm, 1,75 kW
 - Middle behind: Ø 4,3 cm, 1 kW
 - Left: Ø 9,7 cm, 3 kW
 - Right: Ø 13,44 cm, 3,8 kW
- Type of pan support: Cast iron grid

Safety and durability

- Safety function

Technical data

- Product dimensions (HxWxD): **8,7 × 60 × 51 cm**
- Niche dimensions (HxWxD): **4,5 × 56 × 48 cm**

- EAN code: **3838942932373**
- Product code: **427990**



GW 65 CLB
Gas hob



- Colour: Matte black

Features

- Triple burner

Cooking surface

- Single-handed ignition device
- 1 auxiliary burner + 1 rapid burner + 1 standard burner + 1 wok triple burner:
 - Middle front: Ø 6,7 cm, 1,75 kW
 - Middle behind: Ø 4,3 cm, 1 kW
 - Left: Ø 9,7 cm, 3 kW
 - Right: Ø 13,44 cm, 3,8 kW
- Type of pan support: Cast iron grid

Safety and durability

- Safety function

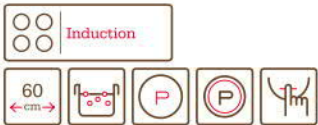
Technical data

- Product dimensions (HxWxD): **8,7 × 60 × 51 cm**
- Niche dimensions (HxWxD): **4,5 × 56 × 48 cm**

- EAN code: **3838942932380**
- Product code: **427993**



IC 634 CLI
Induction hob



- Colour: Ivory
- Bevelled edge

Features

- BoilControl, prevents pots from boiling over
- Enhanced performance with Powerboost
- SuperBoost
- AllBoost
- Silent operation SuperSilent

Cooking surface

- 4 induction heating zones:
- Left front: Ø 18,5 cm, 1,4/2 kW
- Right front: Ø 16,5 cm, 1,2/1,4 kW
- Left behind: Ø 16,5 cm, 1,2/1,4 kW
- Right behind: Ø 20,5 cm, 2/2,3 kW

Safety and durability

- Residual heat indicator
- Child protection
- Safety function

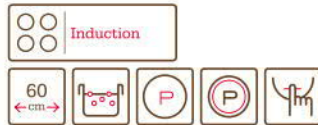
Technical data

- Connected load: **7100 W**
- Product dimensions (HxWxD): **8,6 × 60 × 51 cm**
- Niche dimensions (HxWxD): **5,9 × 56 × 49 cm**

- EAN code: **3838942010293**
- Product code: **470724**



IC 634 CLB
Induction hob



- Colour: Matte black
- Bevelled edge

Features

- BoilControl, prevents pots from boiling over
- Enhanced performance with Powerboost
- SuperBoost
- AllBoost
- Silent operation SuperSilent

Cooking surface

- 4 induction heating zones:
- Left front: Ø 18,5 cm, 1,4/2 kW
- Right front: Ø 16,5 cm, 1,2/1,4 kW
- Left behind: Ø 16,5 cm, 1,2/1,4 kW
- Right behind: Ø 20,5 cm, 2/2,3 kW

Safety and durability

- Residual heat indicator
- Child protection
- Safety function

Technical data

- Connected load: **7100 W**
- Product dimensions (HxWxD): **8,6 × 60 × 51 cm**
- Niche dimensions (HxWxD): **5,9 × 56 × 49 cm**

- EAN code: **3838942010224**
- Product code: **470722**



ECK 63 CLI
Glass ceramic hob



- Colour: Ivory
- Colour of frame: Ivory

Cooking surface

- 4 HiLight heating zones:
 - Left front: Ø two ring 21/12 cm, 2,2 kW
 - Right front: Ø 14,5 cm, 1,2 kW
 - Left behind: Ø 14,5 cm, 1,2 kW
 - Right behind: Ø 18 cm, 1,8 kW

Safety and durability

- Residual heat indicator

Technical data

- Connected load: **6400 W**
- Product dimensions (HxWxD): **9,2 × 59,4 × 51 cm**
- Niche dimensions (HxWxD): **6,2 × 56 × 49 cm**

- EAN code: **3838942933691**
- Product code: **423102**



ECK 63 CLB
Glass ceramic hob



- Colour: Matte black
- Colour of frame: Matte black

Cooking surface

- 4 HiLight heating zones:
 - Left front: Ø two ring 21/12 cm, 2,2 kW
 - Right front: Ø 14,5 cm, 1,2 kW
 - Left behind: Ø 14,5 cm, 1,2 kW
 - Right behind: Ø 18 cm, 1,8 kW

Safety and durability

- Residual heat indicator

Technical data

- Connected load: **6400 W**
- Product dimensions (HxWxD): **9,2 × 59,4 × 51 cm**
- Niche dimensions (HxWxD): **6,2 × 56 × 49 cm**

- EAN code: **3838942933707**
- Product code: **423101**



EC 67 CLI
Electric cooker

| | |
|-------------------------------------|-----------------|
| A_{20%} Energy Class | HomeMADE |
| 60 cm | 90 cm |
| | |
| | |
| | |

- Colour: Ivory
- Control panel material: Varnished metal
- Door material: Glass and varnished metal

- Efficiency**
- Oven volume: gross/net: 67 / 66 l
 - SuperSize baking area
 - Surface of the largest baking pan: 1316 cm²
 - HomeMADE® modelled on traditional wood-fired bread oven

- Control**
- Ergonomic knobs / Electronic programmable timer with analogue display

- Hob**
- Glass ceramic hob
 - Cooking surface: 4 HiLight heating zones:
 - Left front: Ø two ring 21/12 cm, 2,2 kW
 - Right front: Ø 18 cm, 1,8 kW
 - Left behind: Ø 14,5 cm, 1,2 kW
 - Right behind: Ø two ring 18/12 cm, 1,7 kW

- Oven**
- Multi-function oven BigSpace - 67 l
 - Heating types



- Features**
- Illumination
 - Baking on different levels at the same time

- Equipment**
- Deep enamelled pan / Shallow enamelled pan / Grid / Wire oven guides

- Safety**
- Residual heat indicator
 - Thermoelectric fuse
 - Double glazed oven door with one heat deflector (CompactDoor)

- EasyCleaning**
- AquaClean function / Eco enamel (oven and baking tray) / Smooth oven door surface

- Technical data**
- Energy consumption: **0,79 kWh** (venting), **0,87 kWh** (conventional)
 - Product dimensions (HxWxD): **90 × 60 × 60 cm**

- EAN code: **3838942014017**
- Product code: **474348**



EC 67 CLB
Electric cooker

| | |
|-------------------------------------|-----------------|
| A_{20%} Energy Class | HomeMADE |
| 60 cm | 90 cm |
| | |
| | |
| | |

- Colour: Matte black
- Control panel material: Varnished metal
- Door material: Glass and varnished metal

- Efficiency**
- Oven volume: gross/net: 67 / 66 l
 - SuperSize baking area
 - Surface of the largest baking pan: 1316 cm²
 - HomeMADE® modelled on traditional wood-fired bread oven

- Control**
- Ergonomic knobs / Electronic programmable timer with analogue display

- Hob**
- Glass ceramic hob
 - Cooking surface: 4 HiLight heating zones:
 - Left front: Ø two ring 21/12 cm, 2,2 kW
 - Right front: Ø 18 cm, 1,8 kW
 - Left behind: Ø 14,5 cm, 1,2 kW
 - Right behind: Ø two ring 18/12 cm, 1,7 kW

- Oven**
- Multi-function oven BigSpace - 67 l
 - Heating types



- Features**
- Illumination
 - Baking on different levels at the same time

- Equipment**
- Deep enamelled pan / Shallow enamelled pan / Grid / Wire oven guides

- Safety**
- Residual heat indicator
 - Thermoelectric fuse
 - Double glazed oven door with one heat deflector (CompactDoor)

- EasyCleaning**
- AquaClean function / Eco enamel (oven and baking tray) / Smooth oven door surface

- Technical data**
- Energy consumption: **0,79 kWh** (venting), **0,87 kWh** (conventional)
 - Product dimensions (HxWxD): **90 × 60 × 60 cm**

- EAN code: **3838942013560**
- Product code: **474351**



2
YEAR
GUARANTEE

DK 63 CLB

- Colour of housing/chimney: Matte black/Matte black
- EAN code: **3838942008603**
- Product code: **473446**



DK 63 CLI
Wall mounted cooker hood



2
YEAR
GUARANTEE

DK 63 MCLB

- Colour of housing/chimney: Matte black/Matte black
- EAN code: **3838942007989**
- Product code: **473192**



DK 63 MCLI
Wall mounted cooker hood

60
←cm→

- Venting with air extraction or recirculation
- Material of housing/chimney: Varnished steel / Varnished steel
- Colour of housing/chimney: Ivory/Ivory

Efficiency

- Maximum extraction rate by extraction operation: **770 m³/h**
- Maximum extraction rate by recirculation operation: **378 m³/h**
- Venting tube diameter: **15 cm**

The capacity of ventilator

- Air flow by extraction version, step 1: **470 m³/h**
- Air flow by extraction version, step 2: **640 m³/h**
- Air flow by extraction version, step 3: **770 m³/h**

Control

- Mechanic control
- Control setting: Button control
- Number of speed settings: 3

Features

- Lamp type: Halogen
- Number of lights: 2
- Power of lights: 40 W

Equipment

- Filter material: Aluminium
- No return airflow flap: 150 mm

Technical data

- Noise level (max.): **69 dB(A)**
- Product dimensions (WxD): **60 × 50 cm**
- Height: **280 mm**
- Min. height of the chimney: **530 mm**
- Max. height of the chimney: **860 mm**

- EAN code: **3838942008610**
- Product code: **473447**

60
←cm→

- Venting with air extraction or recirculation
- Material of housing/chimney: Varnished steel / Varnished steel
- Colour of housing/chimney: Ivory/Ivory

Efficiency

- Maximum extraction rate by extraction operation: **645 m³/h**
- Maximum extraction rate by recirculation operation: **545 m³/h**
- Venting tube diameter: **15 cm**

The capacity of ventilator

- Air flow by extraction version, step 1: **219 m³/h**
- Air flow by extraction version, step 2: **341 m³/h**
- Air flow by extraction version, step 3: **469 m³/h**
- Air flow by extraction version, step 4: **645 m³/h**

Control

- Mechanic control
- Control setting: Button control
- Number of speed settings: 4

Features

- Lamp type: Halogen
- Number of lights: 2
- Power of lights: 40 W
- Perimetric suction

Equipment

- Filter material: Aluminium
- Number of motors: 1

Technical data

- Noise level (max.): **66 dB(A)**
- Product dimensions (WxD): **60 × 50 cm**
- Height: **310 mm**
- Min. height of the chimney: **590 mm**
- Max. height of the chimney: **830 mm**

- EAN code: **3838942007996**
- Product code: **473193**



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www.gorenje.com



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