

MINI & MIDI OVENS

Better Cooking. Better Living.

Ferre

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Better Cooking. Better Living.



A Cooking Specialist Since 1978

A Cooking Specialist Since 1978

A kitchen is not just a functional space. It is a place where daily routines turn into rituals and where people spend more time than they plan. Although ingredients and habits vary across countries and cultures, the reason is always the same: cooking is a way people engage with life.

Since 1978, Ferre has focused on a single field: cooking. It has deepened its expertise in ovens, hobs, and hoods; learning from real kitchen experiences and transforming this knowledge into disciplined engineering.

Each product is designed to feel intuitive in daily use and to deliver consistent performance. Because trust is built not by promises, but by experience.

Better Cooking, Better Living.







Quality Testing & Compliance Mindset

Quality is not just a claim; it is a discipline practiced every day.

At Ferre, quality starts before production, shaped by engineering, material, and process decisions, and continues through testing and in-process controls. The goal is not only to detect issues, but to prevent them at the source.

This approach ensures reliable, predictable, and sustainable products. It also supports compliance across different markets, enabling smooth and repeatable OEM/ODM operations.





Global Readiness

Different regions require different needs and standards. A truly global manufacturer delivers consistency across these differences.

With a presence in more than 140 countries, Ferre has developed a strong operational infrastructure that adapts to the technical, legal, and commercial requirements of different markets.

Our systems are designed to integrate seamlessly with certification, safety, documentation, and labeling processes.





Our strong and continuously evolving distributor network ensures stability, after sales continuity, and local market expertise. As a result, products are not only delivered, but supported throughout their lifecycle.

Brands working with Ferre gain access to markets that are already operationally and commercially structured.

Ferre simplifies technical variations and regulatory requirements, enabling partners to focus on building their brands.

By ensuring quality, manufacturability, and compliance, Ferre enables brands to grow globally with consistency, reliability, and long term sustainability.

MINI & MIDI OVENS

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Double Glass Door
Reaching up to 300°C with homogeneous heat distribution, every pizza, pide or lahmacun comes out with restaurant quality results.





Turbo Fan
The turbo fan circulates hot air evenly inside the oven cavity, helping food cook more consistently on every level. It supports better baking and roasting performance with balanced heat distribution.

Digital Timer
The digital timer allows users to set and monitor cooking time with ease. It helps achieve more controlled cooking results by providing clear time tracking and convenient operation.





Enhanced Rack Support
The optimized rack support design provides enhanced support for the oven tray, ensuring excellent stability even when cooking heavier dishes.

Crumb Tray

Quick Cleanup, Effortless Cleaning, Mess Free Use, Easy Crumb Removal.



Pop-up Knobs

Pop-up knobs provide a clean and modern appearance while helping prevent accidental adjustments. They can be pushed in when not in use, offering safer handling and easier surface cleaning.



Rotisserie Function

The rotisserie function rotates the chicken evenly during cooking, helping all sides brown consistently while retaining moisture. It delivers a crispy exterior and tender, juicy results with balanced heat distribution.



Hidden Heating Element

The hidden heating element is placed beneath the oven cavity surface, creating a cleaner and smoother interior. It helps prevent food residue from contacting the heater directly, making cleaning easier and improving safety during use.



Blue Enamel Cavity

Durable blue enamel surface designed for easy cleaning and long-lasting use.

Cook More. Take Up Less.

Oven and twin hotplates in one compact design

DEFROST FUNCTION

The defrost function helps thaw frozen food safely and conveniently, preparing ingredients for cooking without the need for long waiting times.





NON SLIP FEET

Designed to provide a firm and secure grip on kitchen countertops, the anti-slip feet help keep the mini oven stable during daily use while adding a clean and functional detail to the product design.

HOMEMADE YOGURT FUNCTION

The dedicated yogurt function creates the ideal gentle heating environment for preparing homemade yogurt, making it easier to achieve a smooth texture and natural taste with everyday convenience.





SEPERATE RACKS

Designed with multiple rack positions, the mini oven offers greater flexibility for different tray heights and cooking needs, helping users adjust the interior space more conveniently according to various recipes.



ENHANCED HEAT PERFORMANCE

Designed to deliver efficient and consistent heat inside the oven cavity, this system helps support more balanced cooking results by improving heat circulation around the food.

EASY TO CLEAN DESIGN

Removable accessories and a smooth interior surface help make cleaning easier after cooking, allowing users to maintain the oven with less effort and enjoy a more practical daily experience.





SOFT EDGE TRAY DESIGN

Carefully finished smooth edges help reduce the risk of sharp contact during use and cleaning, offering a safer and more comfortable experience in daily kitchen routines.

MECHANICAL TIMER



Designed for simplicity and reliability, it gives you precise control over cooking time with every use.

FULL-TOUCH DIGITAL TIMER



Combining modern design with precise time control, the touch digital timer allows you to easily adjust and manage cooking time.

6 BUTTON DIGITAL TIMER



The digital timer combines modern design with precise time control, allowing you to easily adjust and manage cooking time for a convenient and effortless cooking experience

Perfect Timing. Every Time.

Digital control for effortless, precise cooking

LAMP
It helps to illuminate the inside of the oven. When you switch it to the oven illumination position, the heaters and the fan do not operate. The light will remain on as long as the oven operates.



DEFROST
The fan circulates the air around the meal and defrost the frozen food such as meat, bread and cake.



BOTTOM HEATER
Only Lower heating is turned on. If the bottom of the meal, which is being cooked, needs to be fried, use the programme towards the end of the cooking.
Also use this function for Steam Cleaning.



TOP&BOTTOM HEATER
The food are heated in the same way downwards and upwards. Upper and Lower heating are turned on. It is convenient for the food such as cakes, pastries.



TOP HEATER
Only Upper heating is turned on. If the top of the meal,which is being cooked, needs to be fried, use the programme towards the end of the cooking.



GRILL HEATER
It is convenient for grilling and frying big and medium portion meals.
It heats the whole area under the heater.



FUNCTION OPTIONS Symbol&Descriptions

FLOW ART
The grill and fan operates together. The fan distributes the hot air evenly. It is convenient for cooking large sized meat dishes.



ROTTISERIE GRILL HEAT
The rotisserie and grill operate together. It is convenient for roasting whole chicken and large cuts of meat while ensuring even cooking and perfect browning.



BOTTOM HEATER with FAN
Only Upper heating is turned on. If the top of the meal,which is being cooked, needs to be fried, use the programme towards the end of the cooking.



TOP&BOTTOM with FAN
Lower + Upper Heating and Fan are turned on. It is convenient for the food such as meat, cakes, biscuits. By the help of fan, the air circulation is performed in a controlled way and evenly within the oven.



FUNCTION TABLE

Symbol&Descriptions

ELECTRICAL OVEN FUNCTIONS

0+3	Basic
0+4	Rotisserie
0+4 410	Rotisserie + Grill Heater
0+4 420	Grill Heater
0+5	Turbo
0+6	Turbo + Rotisserie
0+6 610	Turbo + Rotisserie + Grill Heater
0+6 620	Turbo + Grill Heater
0+6 630	Turbo + Defrost
0+7	Turbo + Rotisserie + Defrost
0+710	Turbo + Grill Heater + Defrost
0+720	Turbo + Rotisserie + Grill Heater + Defrost
0+730	Turbo + Grill Heater + Defrost



ROUND TRAY



Available diameters:
Ø299 / Ø345 / Ø380 / Ø408 / Ø428 / Ø460 mm

BLUE ENAMEL ROUND TRAY



Available diameters:
Ø299 / Ø345 / Ø380 / Ø408 / Ø428 / Ø460 mm

SQUARE TRAY



BLUE ENAMEL SQUARE TRAY



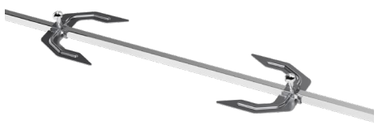
CRUMB TRAY



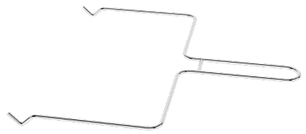
TRAY HANDLE



ROTISSERIE SPIT



ROTTISSERIE HANDLE



Accessories That Complete the Experience.

Practical oven essentials for better cooking results

25L



25L Mini Oven
25L Mini Oven with HP

27L



27L Mini Oven
27L Mini Oven with HP

35L



35L Mini Oven
35L Mini Oven with HP

45L



45L Midi Oven
45L Midi Oven with HP

60L



60L Midi Oven
60L Midi Oven with HP

65L



65L Midi Oven
65L Midi Oven with HP

70L



70L Midi Oven
70L Midi Oven with HP

75L



75L Midi Oven
75L Midi Oven with HP

MINI & MIDI OVENS Series

25 L MINI OVEN

Smart Capacity, Endless Culinary Potential.

MINI OVEN - 25 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity (N/A for 25L)
- Hidden Bottom Heating Element (N/A for 25L)
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- I Type Heating Elements
- 4 Knob Control
- Limit Thermostat
- Crumb Tray
- Digital Timer (N/A for 25L)
- IF-02 Front Face (N/A for 25L)
- 1 Round Tray (N/A for 25L)
- Roustic Front Glass (N/A for 25L)
- De-Frost
- Grill Upper Heater (N/A for 25L)
- Heat Blocking Sheet (N/A for 25L)

MINI OVENS

Color Options



Gray | Black | Red | White

Knob Alternatives



FD 01 | FD 02 | FD 03 | FD 04 | FD 05

FD 07

Handle Alternatives



FK 01



FK 02



FK 03



FK 04



FK 07

MINI OVEN - 25 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity (N/A for 25L)
- Hidden Bottom Heating Element (N/A for 25L)
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- I Type Heating Elements
- 4 Knob Control
- Limit Thermostat
- Crumb Tray
- Digital Timer (N/A for 25L)
- IF-02 Front Face (N/A for 25L)
- 1 Round Tray (N/A for 25L)
- Roustic Front Glass (N/A for 25L)
- De-Frost
- Grill Upper Heater (N/A for 25L)
- Heat Blocking Sheet (N/A for 25L)
- Double HP Switch

MINI OVENS

Color Options



Gray | Black | Red | White

Knob Alternatives



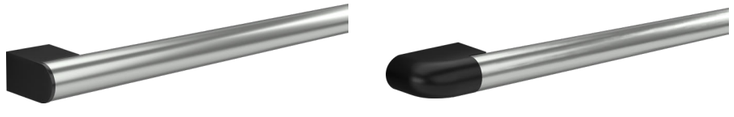
FD 01 | FD 02 | FD 03 | FD 04 | FD 05

FD 07

Handle Alternatives



FK 01 | FK 02 | FK 03



FK 04 | FK 07

27 L MINI OVEN

Smart Capacity, Endless Culinary Potential.

MINI OVEN - 27 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity (N/A for 27L)
- Hidden Bottom Heating Element (N/A for 27L)
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- I Type Heating Elements
- 4 Knob Control
- Limit Thermostat
- Crumb Pan
- Digital Timer (N/A for 27L)
- IF-02 Front Face (N/A for 27L)
- 1 Round Tray
- Roustic Front Glass (N/A for 27L)
- De-Frost
- Grill Upper Heater (N/A for 27L)
- Heat Blocking Sheet (N/A for 27L)

MINI OVENS

Color Options



Gray | Black | Red | White

Knob Alternatives



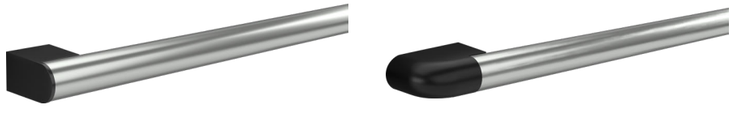
FD 01 | FD 02 | FD 03 | FD 04 | FD 05

FD 07

Handle Alternatives



FK 01 | FK 02 | FK 03



FK 04 | FK 07

MINI OVEN - 27 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity (N/A for 27L)
- Hidden Bottom Heating Element (N/A for 27L)
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- I Type Heating Elements
- 4 Knob Control
- Limit Thermostat
- Crumb Pan
- Digital Timer (N/A for 27L)
- Double HP Switch
- 1 Round Tray
- IF-02 Front Face (N/A for 27L)
- Roustic Front Glass (N/A for 27L)
- De-Frost
- Grill Upper Heater (N/A for 27L)
- Heat Blocking Sheet (N/A for 27L)

MINI OVENS

Color Options



Gray | Black | Red | White

Knob Alternatives



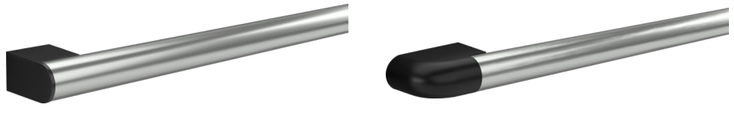
FD 01 | FD 02 | FD 03 | FD 04 | FD 05

FD 07

Handle Alternatives



FK 01 | FK 02 | FK 03



FK 04 | FK 07

35 L MINI OVEN

Designed for Convenience, Built for Great Meals.

MINI OVEN - 35 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity
- Hidden Bottom Heating Element
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- I Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Crumb Pan
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet

MINI OVENS

Color Options

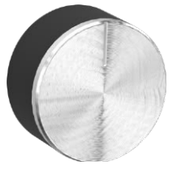


Gray | Black | Red | White

Knob Alternatives



FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 08

Handle Alternatives



FK 01



FK 02



FK 03



FK 04



FK 07

MINI OVEN - 35 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity
- Hidden Bottom Heating Element
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- I Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Crumb Pan
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch

MINI OVENS

Color Options

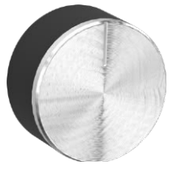


Gray | Black | Red | White

Knob Alternatives



FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 08

Handle Alternatives



FK 01



FK 02



FK 03



FK 04



FK 07

45 L MIDI OVEN

Maximum Cooking Freedom,
Perfect Golden Results.

MIDI OVEN - 45 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Enamel Oven Cavity
- Hidden Bottom Heating Element
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- I Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Crumb Pan
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet

MIDI OVENS

Color Options

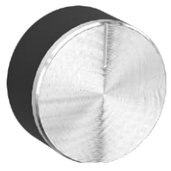


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Knob Alternatives



FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 08

Handle Alternatives



FK 01



FK 02



FK 03

Suitable for Double Glazing

Suitable for Double Glazing



FK 04



FK 05



FK 06



FK 07

MIDI OVEN - 45 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- M Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Hidden Bottom Heating Element
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- I Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Crumb Pan
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch

MIDI OVENS

Color Options

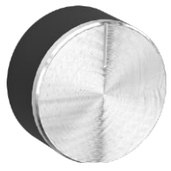


Gray | Black | Red | White

Knob Alternatives



FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 08

Handle Alternatives



FK 01



FK 02



FK 03

Suitable for Double Glazing

Suitable for Double Glazing



FK 04



FK 05



FK 06



FK 07

60 L MIDI OVEN

Designed for Generous Meals
and Gathering.

MIDI OVEN - 60 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet

MIDI OVENS

Color Options

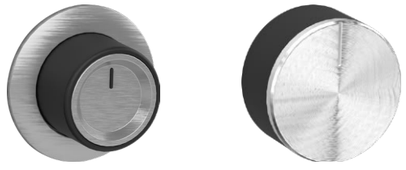


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Knob Alternatives

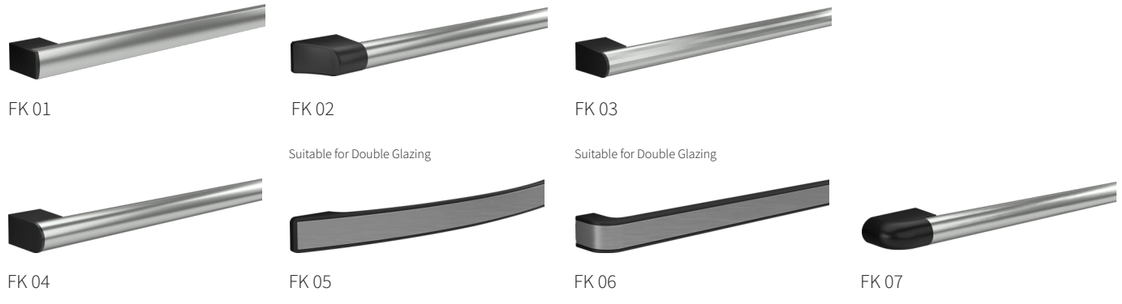


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

MIDI OVEN - 60 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch
- Deep Range Hood

MIDI OVENS

Color Options

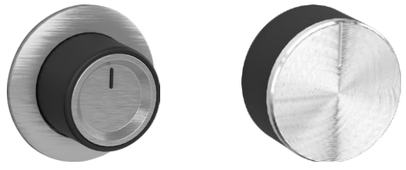


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Knob Alternatives

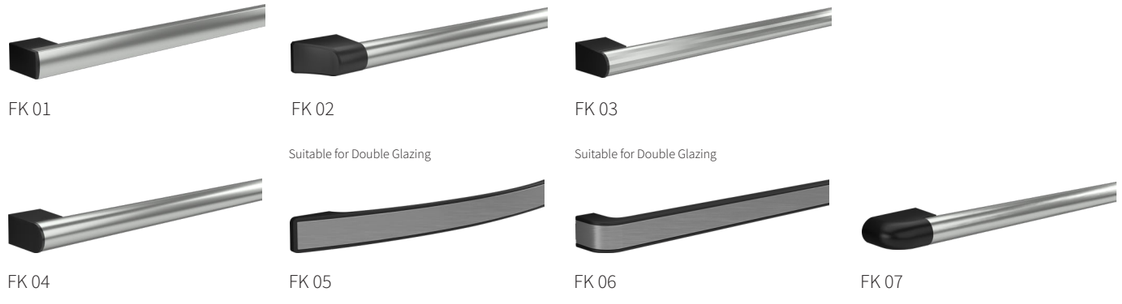


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

65 L MIDI OVEN

Expanded Cooking Freedom

MIDI OVEN - 65 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- GZR Oven Cavity
- Non-Slip Feet
- P Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet

MIDI OVENS

Color Options

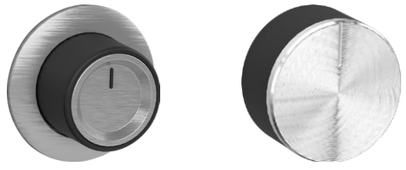


Gray | Black | Red | White

Knob Alternatives

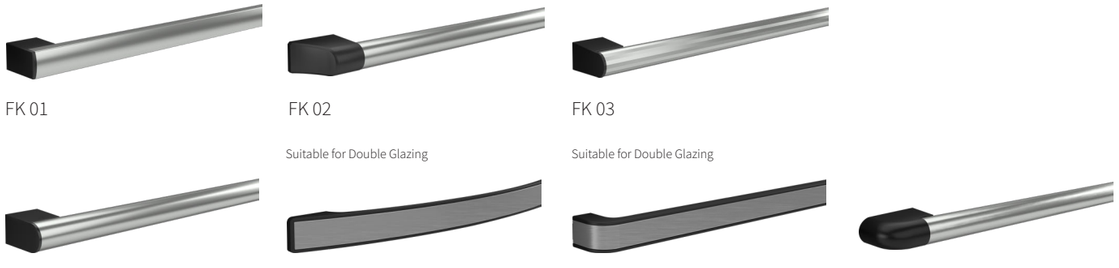


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

MIDI OVEN - 65 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Double Glass Oven Door
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch
- Deep Range Hood

MIDI OVENS

Color Options

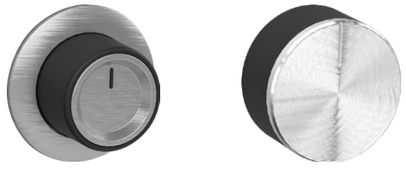


Gray | Black | Red | White

Knob Alternatives

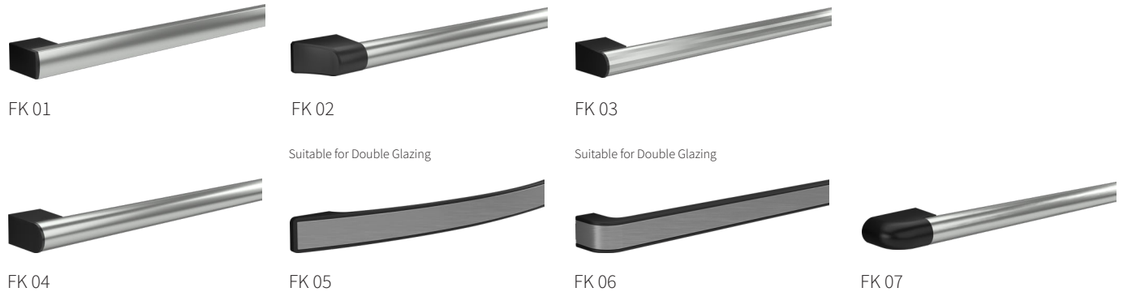


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

70 L MIDI OVEN

High-Capacity Performance,
Ultimate Cooking Power.

MIDI OVEN - 70 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements
- Double Glass Oven Door

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Deep Range Hood

MIDI OVENS

Color Options



Gray | Black | Red | White

Knob Alternatives

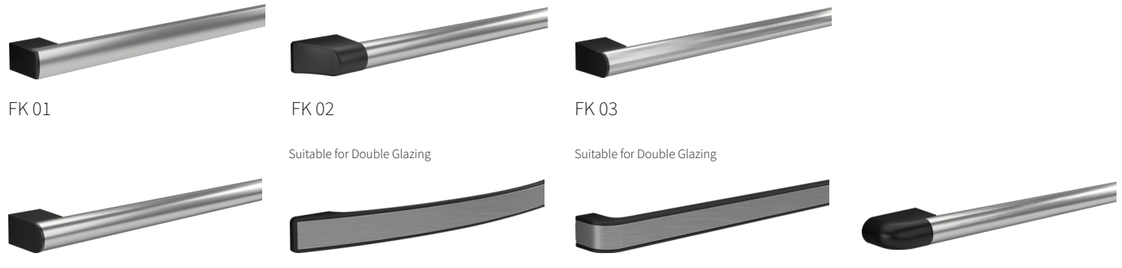


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing

Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

MIDI OVEN - 70 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements
- Double Glass Oven Door

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch
- Deep Range Hood

MIDI OVENS

Color Options

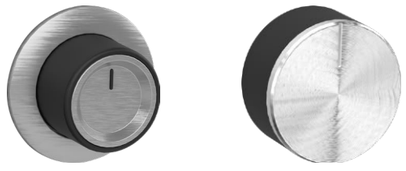


Gray | Black | Red | White

Knob Alternatives

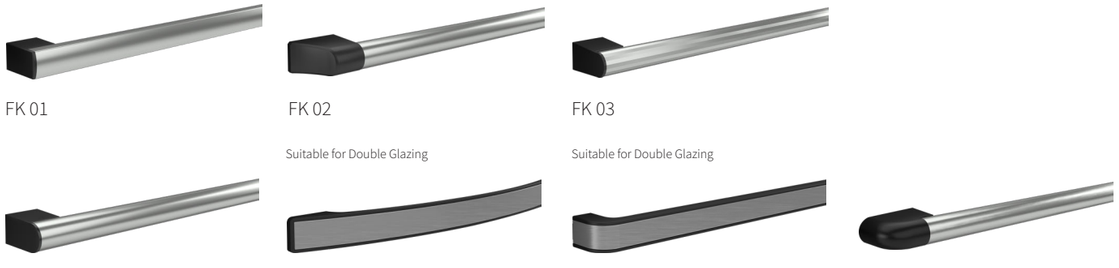


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing

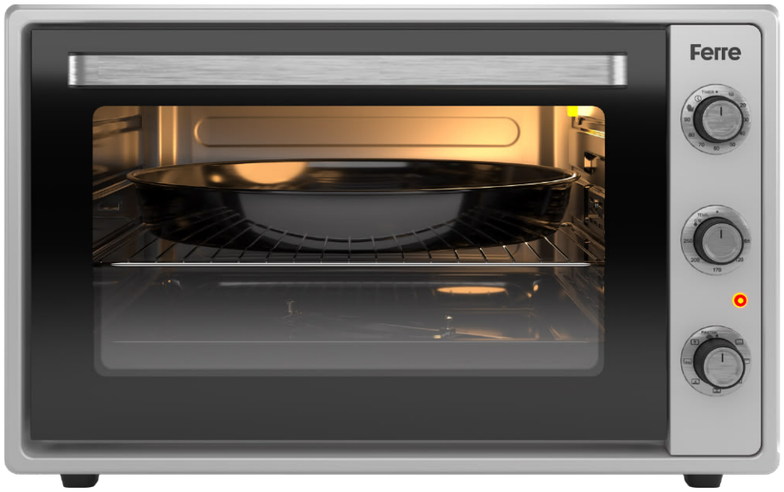
Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

75 L MIDI OVEN

Supreme XL Capacity for Extraordinary Feasts.

MIDI OVEN - 75 L



Standard Features

- 0+3 Position
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements
- Double Glass Oven Door

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Deep Range Hood

MIDI OVENS

Color Options

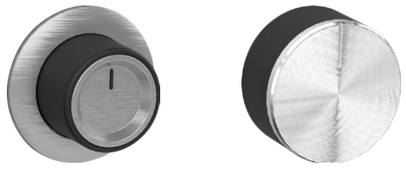


Gray | Black | Red | White

Knob Alternatives

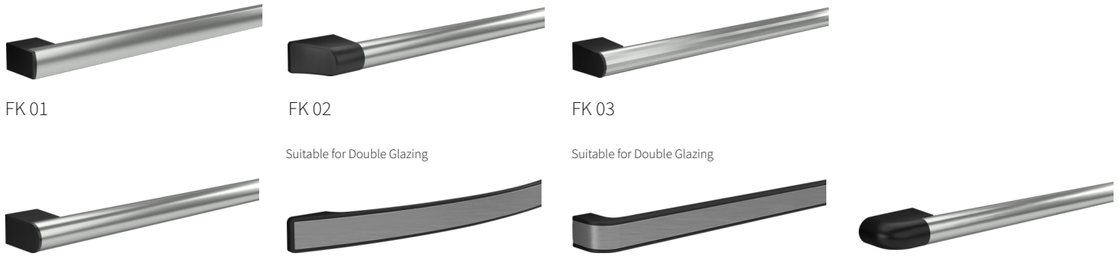


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

MIDI OVEN - 75 L HP



Standard Features

- 0+3 Position and HP switch
- Mechanical Timer
- Adjustable Bi-Metal Thermostat
- Inox Knobs & Painted Handle
- 1 Square Tray
- 1 Wire Grill
- Enamel Oven Cavity
- Non-Slip Feet
- Hidden Bottom Heating Element
- M Type Heating Elements
- Double Glass Oven Door

Optional Features

- Turbo Fan
- Chicken Rotisserie
- Oven Lamp
- Low-E Inner Glass
- Capillery Thermostat
- M Type Heating Elements
- 4 Knob Control
- Inox Front Panel
- Limit Thermostat
- Digital Timer
- IF-02 Front Face
- 1 Round Tray
- Roustic Front Glass
- De-Frost
- Grill Upper Heater
- Heat Blocking Sheet
- Double HP Switch
- Deep Range Hood

MIDI OVENS

Color Options

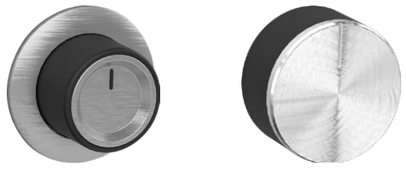


Gray | Black | Red | White

Knob Alternatives

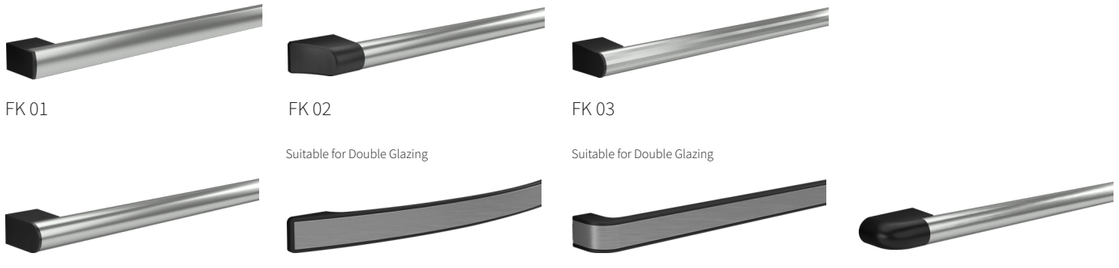


FD 01 | FD 02 | FD 03 | FD 04 | FD 05



FD 06 | FD 08

Handle Alternatives



FK 01 | FK 02 | FK 03

Suitable for Double Glazing | Suitable for Double Glazing

FK 04 | FK 05 | FK 06 | FK 07

RUSTIC MINI & MIDI OVEN SERIES

Retro Aesthetic,
Superior Multi-Performance

RUSTIC MINI OVEN - 35 L



RUSTIC MIDI OVEN - 45 L



RUSTIC MINI&MIDI OVENS

Available Capacities

25 L - 27 L - 35 L - 45 L - 60 L - 65 L - 70 L - 75 L

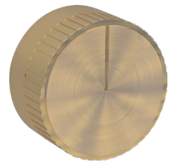
Color Options

Retro Green | Retro Blue | Red | Claret Red | Rose

Knob Alternatives



MRD 01



MRD 03 GOLD



RD 01



RD 02



RD 04



RD 05



RD 06



RD 07

Handle Alternatives



MRK 01



MRK 03

Suitable for Double Glazing



MRK 04

Suitable for Double Glazing



RK 01



RK 02



RK 03



RK 04

Ferre

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