

LIVE WITH
ILVE
IDEAS

COLLEZIONE 2014
HAND MADE IN ITALY



HAND MADE IN ITALY

Over sixty years ago in the town of Campodarsego, not far from the beautiful and timeless city of Venice, two Italian friends decided to find a way to indulge their innate passion for fine food. Using their exquisite handcrafting skills, they began designing high quality ovens for commercial kitchens of the local cafes and restaurants and thus ILVE was born not just as a brand but as a way of life.

Now, after rigorous innovation and revolutionary design, ILVE is the essence of culinary finesse, boasting some of the highest quality kitchen appliances in the world. To this day ILVE remains family owned and operated, and with each oven and cooktop still intricately hand assembled by master craftsmen, ILVE is bringing the art of cooking to every corner of the world.

Since 1984, ILVE has been dedicated to bringing its unique brand of Italian hand craftsmanship to the passionate home and professional cooks of Australia. With a myriad of freestanding and built-in oven choices, and now dishwashers, coffee machines and accessories, this once humble brand has become a highly sought after market innovator and leader. ILVE's exquisite range of home cooking appliances are on display in dedicated showrooms in Sydney, Melbourne, Brisbane and Perth and distributed through more than 400 retailers nationwide.



INGREDIENTS FOR A HAPPY LIFE

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PROOF IS IN THE PUDDING
PROFESSIONAL COOKING FEATURES

THE PROOF IS IN THE PUDDING

PROFESSIONAL COOKING FEATURES

ILVE's professional cooking range is designed for the serious home cook who demands quality and functional design, complemented by clean lines and aesthetics that will blend in perfectly not only in today's kitchen but will continue to look and perform well into the 21st Century.

Features unique to the ILVE professional cooking range include:

Brass Burners

ILVE uses our own burner design. Production of the Venturi is horizontal, as used in the professional cookers. The primary air can be adjusted meaning the cooktop can be used with all types of gas. The air:gas ratio is optimised and the flame can be adjusted. This has a great positive impact in lower emission of CO (carbon monoxide) gasses well up to 1/100 compared with the reference standard. ILVE brass burners combine technical precision with performance. Our new Triple ring design guarantees scorching heat is achieved in an instant. Great for Wok cooking, boiling and grilling.



Fish Burner ideal for steaming or cooking with ILVE's Griddle



Tepanyaki Hot Plate, available on 30cm, 40cm, 90cm, 100cm, 120cm and 150cm models



Triple Ring Wok Burner (5 kW – European Tested)

Catalytic Oven Cleaning System

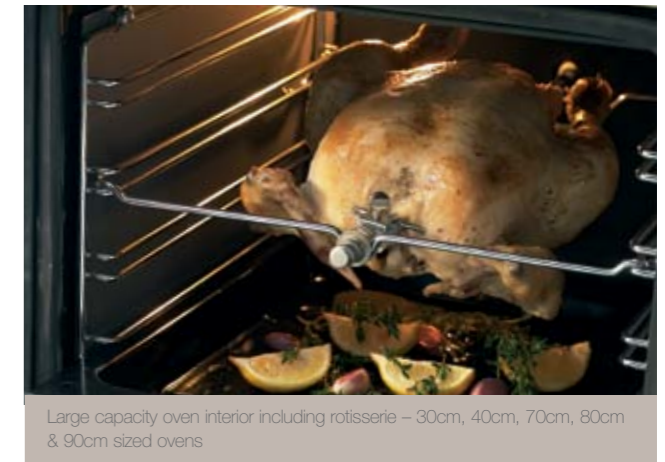
ILVE's catalytic cleaning system combined with a stainless steel fat filter positioned over the fan at the rear of the oven, allows automatic cleaning of the oven interior. Fat vapours and splatters are gathered and burnt off by selecting the fan forced mode. The fat filter is removable and is easily washed in the sink.



ILVE ovens paired with ILVE's Pizza Stone allow you to cook authentic Italian style pizza at home – Optional



Telescopic Glide-Out Oven Racks – Optional



Large capacity oven interior including rotisserie – 30cm, 40cm, 70cm, 80cm & 90cm sized ovens

Removable Door and Inner Door Glass

For ease of cleaning ILVE have made the oven door removable, so that the interior oven glass can be cleaned. As well, the interior door glass with heat reflector tint can be removed and cleaned without the need for costly service calls. All ILVE ovens use easy clean vitreous enamel interiors resulting in a smooth black non staining appearance.

Integrated Cavity Temperature Protection

All ILVE ovens use cooling fans which operate automatically to protect the surrounding cavity and keep the outer sides and electronics cool. This is one of the most important single pieces of technology to consider when choosing an oven.

Triple Glazed Cool Touch Athermic Door

Featured on all ILVE ovens, this system draws air from around the lower door up through the internal door glazing and expels the excess hot air through slots placed on each side of the door. In addition to this, the middle and interior glass panel are coated with a silver deflector that keeps the heat in the oven.



Triple Glazed Cool Touch Athermic Door

THE PROOF IS IN THE PUDDING PROFESSIONAL COOKING

All ILVE hand made ovens incorporate professional quality features that will delight any aspiring home chef or want-to-be kitchen master.

Renowned for class leading interior oven capacities, ILVE ovens also feature a full internal grill system allowing several dishes to be cooked, grilled or baked at the same time.

Combining a Quickstart oven pre-heat function that heats to 175°C in less than 8 minutes with simple, accurate variable temperature adjustment up to 250°C, means ILVE puts you in total control of your cooking.

Roasting

Roasting in an ILVE oven couldn't be easier. Whether you choose the Rotisserie mode or the more conventional way of cooking, ILVE have thought of everything you need to conquer your kitchen.

Biscuits, Cakes, Quiche, Pies

ILVE's large capacity oven's makes batch baking large quantities of food a breeze.

Prepare, Bake Bread and Pizza

Made simple with the optional ILVE Pizza Stone. Having been used for thousands of years for cooking, clay is still essential today for cooking uniformly without oil or other fats, and bringing out natural flavours. It enables no metal contact with delicate pastries and keeps the flavours fresh. Just insert the stone in the lower part of the oven and then heat the stone. This allows you to bake your bread and pizza on a hot stone, just like the old style bread baking.

i For genuine ILVE accessories, such as the ILVE Pizza Stone see page 152.



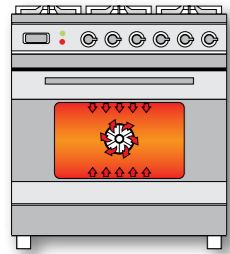


PERSONAL TASTE ELECTRIC OR GAS?

Choose from an all electric oven with eleven multifunctions, or the latest fan assisted gas oven with an electric grill. Both ovens use cook and clean technology saving valuable time and energy. By combining any ILVE oven with your choice of cooktop surface you can create your own unique and exclusive cooking appliance.

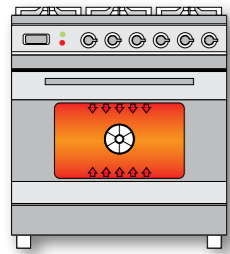
PERSONAL TASTE

ILVE ELECTRIC OVEN FUNCTIONS



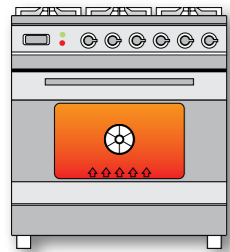
1. Pizza Mode

ILVE's unique Pizza Mode has been specifically designed for you to cook the perfect pizza by turning on all elements in the oven at 70% and the bottom element on at 100% of their capacity.



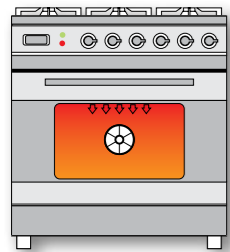
2. Conventional Oven Mode

By allowing heat from above and below the oven to convect simultaneously both ways, this is the perfect way to cook large roasts.



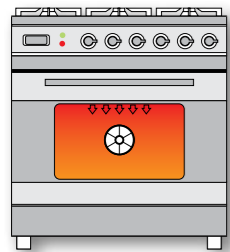
3. Lower Floor Heating Mode

Perfect for blind baking, quiche or finishing pastry.



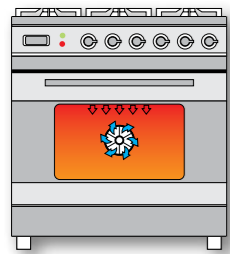
4. Upper Element Mode

Ideal for 'au gratin' style cooking or finishing off browning.



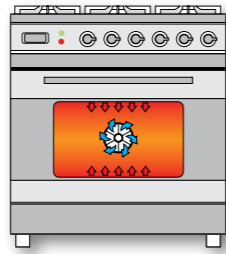
5. Conventional Grilling Mode

Thermostatically controlled for direct infrared heat radiated from above for traditional grilling.



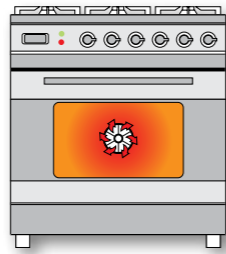
6. Fan Grill Mode

Uses the fan combined with the infrared grill to ensure hot air is circulating around food whilst being grilled. Suitable for grilling on numerous levels at the same time.



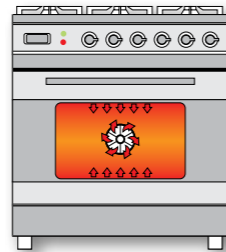
7. Fan Assist Mode

With top and bottom elements and fan circulating, this mode is best suited for bread, cakes and sponges where absolute even temperatures are required in particular at the oven centre. Creates less splatter when used for roasting.



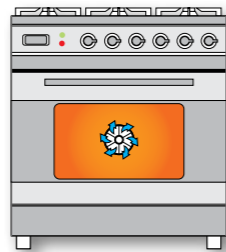
8. Fan Forced Mode

The fan is surrounded by a triple ring heating element that will evenly distribute heated air throughout the oven, making it perfect for batch baking.



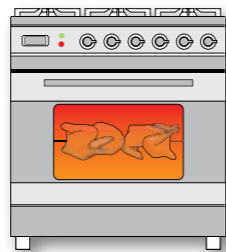
9. Quick Start Mode

Combining advanced hot air function and convection heating allowing a fast pre-heat of the oven interior to 175°C in 8 minutes.



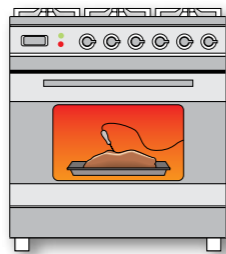
10. Defrost Mode

This mode allows you to fan defrost at ambient temperature without the dried out cooking effect that results with defrosting in a microwave.



11. Rotisserie Mode

A rotisserie for a spit roast effect combined with electric grill. Just close the door and ILVE will deliver a perfect result. Not available in 60cm models.

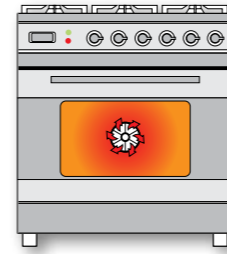


12. Roasting Probe Mode

Automatic roasting probe for perfect roasting results. Available on ILVE oven models 600 SSXMP, 948 SXMP, 600SLPY and Majestic series.

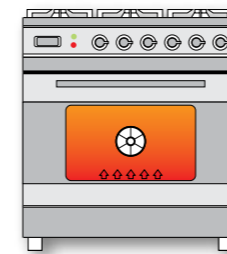
PERSONAL TASTE

ILVE GAS OVEN FUNCTIONS



1. Fan Assisted Mode

The oven floor is heated evenly by a large commercial style rectangular gas burner. Heat is driven upwards through slots positioned on the bottom of the oven floor. Heated air is then passed through the heat exchanger and fan and distributed evenly throughout the oven, allowing you to cook different foods on most shelves at the same time. Even temperatures seal food faster, keeping it succulent and reducing splatter.



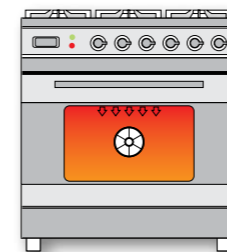
2. Lower Floor Heating Mode

Rapid draught gas convection is useful when roasting. It seals in flavour and moistness, stops shrinkage and gives a wonderful glaze to roast meats. Ideal when using ILVE's optional Pizza Stone.



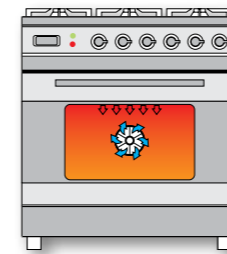
3. Rotisserie Mode

A rotisserie for a spit roast effect combined with electric grill. Just close the door and ILVE will deliver a perfect result. Only available on 90cm models.



4. Conventional Electric-Grill Mode

The traditional grilling system is thermostatically controlled for direct infrared heat radiated from above.



5. Fan Grill Mode

Uses the fan combined with the infrared grill to ensure hot air is circulating around food whilst being grilled. Suitable grilling on numerous levels at the same time.





ILVE FREESTANDING RANGE
HAND MADE IN ITALY



QUADRA SERIES COMBINE YOUR OVEN WITH A RANGE OF SURFACES

ILVE removed all the unnecessary gimmicks and ornaments to create the clean sophisticated styling of the Quadra series. Matched with ILVE's commitment to quality, each Quadra model is designed to make a statement in all kitchen decors. Once you have chosen the Quadra oven that suits your requirements, now combine it with the cooking surface that best complements your cooking style.

Select from up to nine cooktop configurations including ILVE's famous Tepanyaki Plate, Deep Fryer, BBQ Plate, Ceran and Induction cooktops or straight five or six gas burners, with many styles also available with double ovens. It is not hard to see why ILVE is world renowned as a professional cooking specialist.



Deep Fryer



Six Burner



Tepanyaki and Deep Fryer



Tepanyaki and Simmer Plate

AN AUSTRALIAN FIRST TEPANYAKI IN THE KITCHEN

ILVE's genuine stainless steel Tepanyaki Plate puts the finishing touches to a contemporary kitchen and will perform and deliver the same results as restaurant Tepanyaki and also accommodate a full range of courses one after the other. From savory zucchini cakes, vegetable stir-fry, seafood banquets to delicate crepes for dessert, it is easy to clean between courses and perfect for entertaining.

- Solid stainless steel tempered hot plate, the 8mm thickness guarantees fast even heat
- Hot plate heated by rectangular gas burner, ensuring heat won't fade during cooking
- Easy clean demountable cooking surface
- Optional trivet converts Tepanyaki Plate to Fish-Griddle Burner
- Choice of electric multifunction, single or double oven or all gas single oven with fan convection



Pictured: ILVE's New Tepanyaki cooker with Gas and Induction Cooktop (PW90IMP)



Pictured: ILVE Tepanyaki Plate

ILVE's Tepanyaki Plate was conceived in Australia when a group of Italian designers from the ILVE factory were taken to a Tepanyaki restaurant in Sydney. They were so impressed by the efficiency of this innovative and healthy cooking method that, legend has it, the plans for the world's first domestic Tepanyaki cooktop were drawn up on an airline napkin on the flight back to Italy.

90CM FREESTANDING OVEN OUR MOST POPULAR MODEL - TEPANYAKI COOKTOP

QUADRA - PW 90 FMP



PW 90 FMP Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C –175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 11 multifunction electric oven
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof (electric oven only)
- Turbowave cooking, lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Storage drawer
- Triple door glazing for safer, cooler door temperatures
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

PW 90 FMP Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- ILVE's Stainless Steel Tepanyaki Plate
- Two high speed, variable to medium and low, one small low simmer burner
- Precision burner controls each with position accurate thermostatic control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Brass burners

ILVE's Tepanyaki Plate has revolutionised the way Australia looks at the humble kitchen cooktop. The key to this design masterpiece is its diversity, ease and healthy way in which it can cook all your favourite dishes. Typically the range features ILVE's renowned hand crafted professional quality bringing an authentic touch of Italy, and now Japan, to any kitchen.



Pictured: Cooker PW 90 FMP in Bright White

Colour Palette



Stainless Steel Bright White Gloss Black

Model: PW 90 FMP
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW

i For consumption ratings on other models please refer to page 156.

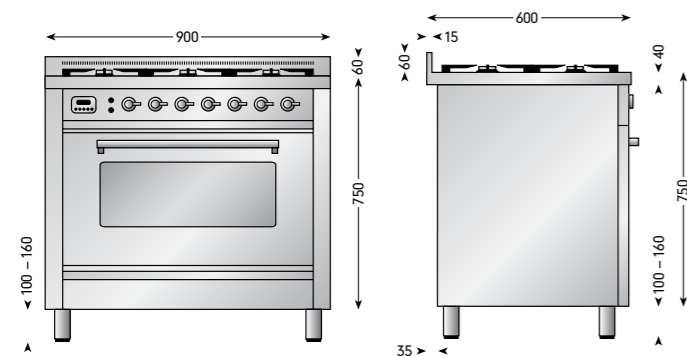
i Also available in Nostalgie finish.

90CM FREESTANDING OVENS WITH A MYRIAD OF COOKTOP OPTIONS

ILVE's range of 90cm Quadra series ovens are designed to give the maximum number of cooking options. There are up to nine different cooking surface combinations available with either the class leading single 110 litre multifunction oven or the same in a 60/30cm split double oven.

PW 90 Series Ovens

- Available in Stainless Steel, Gloss Black or Bright White or Nostalgie finish
- Pizza, bread and pastry cooking function
- Digital programmable clock
- AS304 stainless steel commercial style control panel and knobs
- Select 11 multifunction electric oven
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- Giant 110 litre oven capacity
- European A class energy rated
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Turbowave cooking, lower temperatures, less food shrinkage and splatter, moister fresher roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Storage drawer
- Variable adjustable height legs
- Triple door glazing for safer, cooler door temperatures
- New Turbowave Quickstart preheating function 0°C - 175°C in 8 minutes



Model: PW 90 MP
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW

i For consumption ratings on other models please refer to page 156.

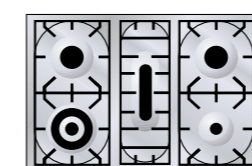


Pictured: PW 90 MP Freestanding Oven • SBL Splashback • X90 Hood

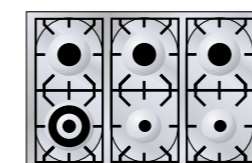
PW 90 MP Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Rectangular fish griddle burner
- Two high speed, variable to medium and low, one small low simmer burner
- Precision burner controls each with position accurate thermostatic control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Brass burners

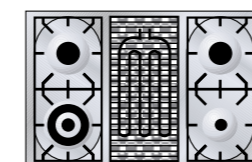
90CM FREESTANDING OVEN INDUCTION COOKTOP, INSTANT HEAT AND EASY CLEAN



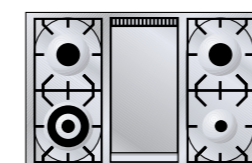
PW 90 MP
Fish Burner



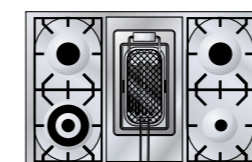
PW 906 MP
Six Burner



PW 90 BMP
Electric BBQ



PW 90 FMP
Tepanyaki



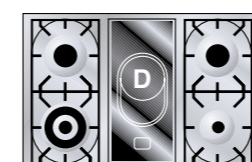
PW 90 RMP
Electric Deep Fryer



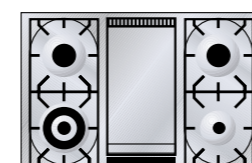
PWI 90 MP
Induction



PWE 90 MP
Ceran



PW 90 VMP
Gas / Single Zone Ceran



PW 90 IMP
Gas / Induction and Tepanyaki



Pictured: PWI 90 MP Freestanding Oven • SB90 Splashback • X200 Hood

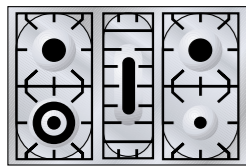
PWI 90 MP Induction Cooktop

Model: PWI 90 MP
Total electrical load: 14.4 kW

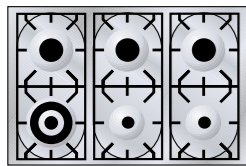
- Designed for simple operation
- All zones with booster and 'keep warm' function
- Simmer mode
- 9 cooking temperature variations
- Easy to clean ceran surface
- Residual heat indicator
- Fast heat-up time
- Auto heat reduction
- 1 small cooking zone – 1400W - 1800W
- 2 medium cooking zones – 1850W - 2500W
- 1 large zone – 2300W - 3300W
- 1 extra large zone – 2400W - 3400W

90CM FREESTANDING DOUBLE OVENS SPOILT FOR COOKING OPTIONS

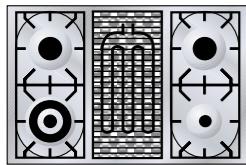
An oven that allows you to cook dinner and dessert at the same time at two different temperatures or maybe a lamb roast and baked fish? ILVE's double oven freestanding cooker has it all covered with a unique 60/30cm oven split.



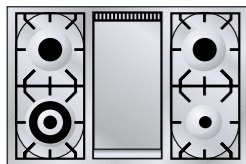
PDW 9 MP
Fish Burner



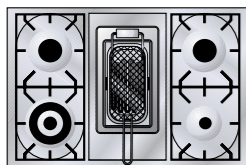
PDW 906 MP
Six Burner



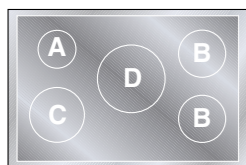
PDW 90 BMP
Electric BBQ



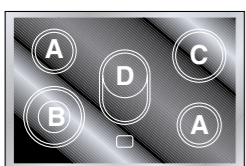
PDW 90 FMP
Tepanyaki



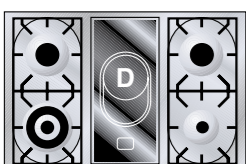
PDW 90 RMP
Electric Deep Fryer



PDWI 90 WMP
Induction



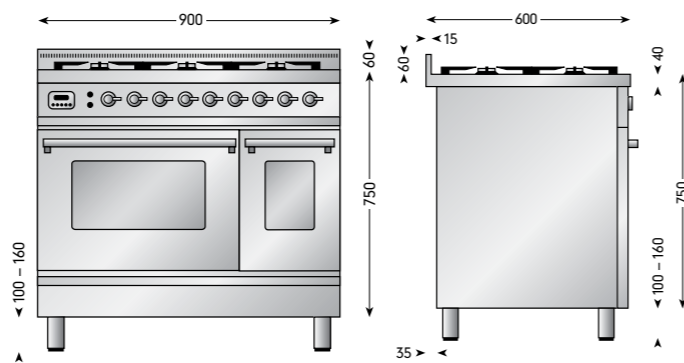
PDWE 90 MP
Ceran



PDW 90 VMP
Gas / Single Zone Ceran



Pictured: PDW 90 BMP Freestanding Oven • SB90 Splashback • B9 Hood



i For consumption ratings on other models please refer to page 156.

For oven information please refer to page 74.

For cooktop information please refer to page 20-23.

Model: PDW 90 BMP
Gas consumption: 42.4 MJ/h
Total electrical load: 8.4 kW

80CM FREESTANDING OVEN MAXIMUM OVEN CAPACITY, MINIMUM FOOTPRINT

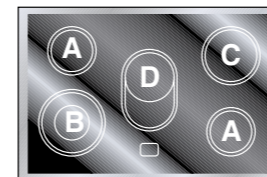
Class leading 110 litre multifunction oven coupled with a gas or ceran cooktop all packaged in a compact 80cm size. The most attractive option when kitchen space is at a premium.

PW 80 Series Oven

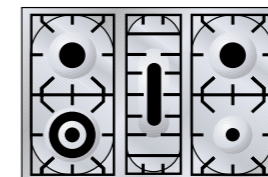
- Available in Stainless Steel, Gloss Black or Bright White or Nostalgie finish
- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C-175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 11 multifunction electric oven
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Double spill trays on floor of oven
- Large baking tray
- Storage drawer
- Stainless steel adjustable feet
- Triple door glazing for safer, cooler door temperatures
- Also available with gas oven

PW 80 Series Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Rectangular Fish Griddle Burner
- Two high speed, one small medium to low heat simmer burner
- Precision burner controls each with position accurate thermostatic control
- Cast iron heavy duty trivets and burners finished in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- See ilve.com.au for ceran cooktop features (PWE 80 MP)



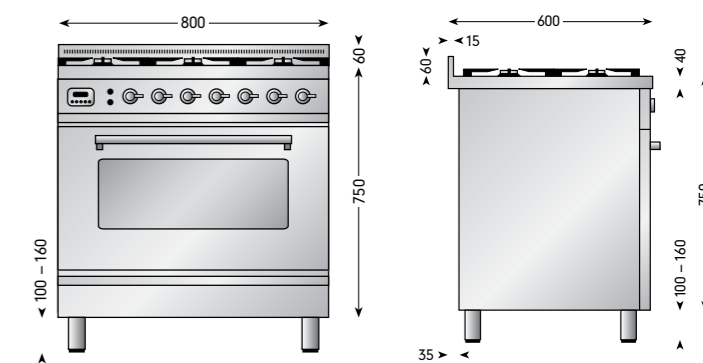
PWE 80 MP
Ceran



PW 80 MP
Fish Burner



Pictured: PW 80 MP Freestanding Oven • SB Splashback • X200 Hood



Model: PW 80 MP
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW

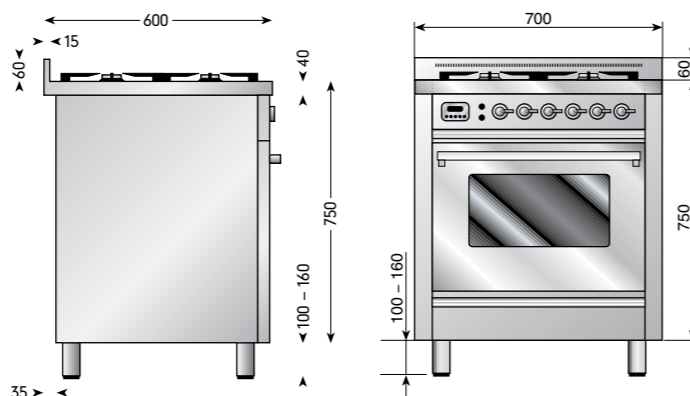
i For consumption ratings on other models please refer to page 156.

70CM FREESTANDING OVEN GENEROUS CLASS BEATING 70 LITRE OVEN



Pictured: PW 70 MP Freestanding Oven • SBL70 Splashback • IX39 Hood

Model: PW 70 MP
Gas consumption: 42.4 MJ/h
Total Electrical load: 3.7 kW



Combining a 70 litre oven with a 20% increase in cooking surface compared with 60cm models, makes this cooker the best in its class.

PW 70 MP Oven

- Available in Stainless Steel, Gloss Black or Bright White or Nostalgie finish
- Select 10 multifunction cooking modes
- 70 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C–250°C
- Turbowave Quickstart preheat time 0°C–175°C in 6 minutes

PW 70 MP Gas Cooktop

- Large cooking surface with spacious burner layout, 20% bigger than 60cm
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Two high speed, variable to medium and low, one small low simmer burner
- Precision burner controls each with position accurate thermostatic control
- Cast iron heavy duty trivets and burners finished in matt black
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners

70CM FREESTANDING OVEN SEPARATE GRILL FOR OPTIMUM COOKING

PDW 70 MP Separate Grill

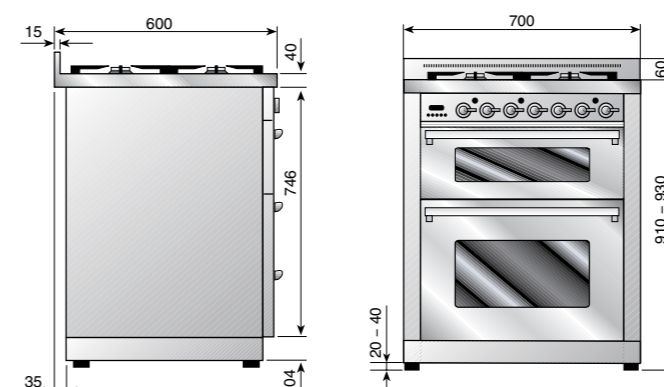
- 25 litre capacity
- 2400 watt grilling element
- 12 stage heat variation grill system
- Recessed full width grill element
- Removable oven door
- Triple glazed glass door
- Easy dismantling of oven interior
- Accurate variation temperature control

PDW 70 MP Separate Multi-function Oven

- Select from 10 cooking modes
- 70 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 6 minutes
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Removable oven door and inner glass
- Triple glazed glass door
- Turbowave cooking, lower temperatures, less food splatter, resulting in moister and fresher tastes
- Pizza and bread mode
- Precision thermostat control 0°C–250°C
- Extra deep large baking tray

PDW 70 MP Gas Cooktop

- Large cooking surface with spacious burner layout, 20% more cooking space than 60cm
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Two high speed, variable to medium and low, one small low simmer
- Precision burner controls, each with position accurate thermostat control
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy in-bench serviceability
- Brass burners



Pictured: PDW 70 MP Freestanding Oven • AG 70 Hood

This model only available in Stainless Steel and also available in the Nostalgie range.

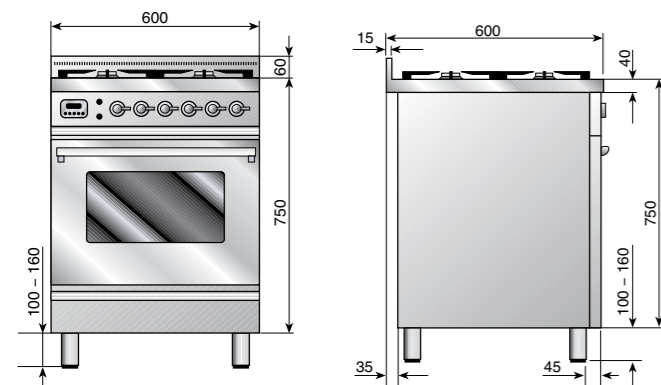
Model: PDW 70 MP
Gas consumption: 42.4 MJ/h
Total electrical load: 6.1 kW

60CM FREESTANDING OVENS WHEN SPACE IS AT A PREMIUM

Not after a large cooker but still want professional results? Then our 60cm freestanding range might be just the answer. ILVE's 'baby' of the family is available with your choice of Gas, Induction or Ceran cooktops coupled with a more than capable 70 litre oven.

PW 60 Series Oven

- Available in Stainless Steel, Gloss Black or Bright White or Nostalgie finish
- Select 10 multifunction cooking mode
- 70 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Storage drawer
- Turbowave cooking, lower temperatures, less food splatter, moister and fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C – 250°C
- Turbowave Quickstart preheat time 0°C – 175°C in 6 minutes



Model: PW 60 MP
Gas consumption: 42.4 MJ/h
Total electrical load: 3.7 kW

Model: PWE 60 MP
Total electrical load: 12 kW

Model: PWI 60 MP
Total electrical load: 11.75 kW



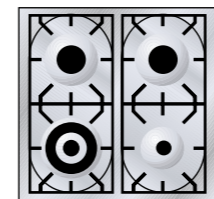
Pictured: PW 60 MPB Freestanding Oven • SBL60 Splashback • IX39 Hood

PW 60 Series Gas Cooktop

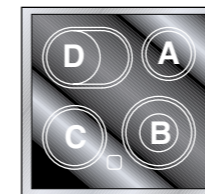
- Triple ring wok super burner (5 kW – European Tested)
- Precision burner controls each with position accurate thermostatic control
- Cast iron heavy duty trivets and burners
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners

Available in gas oven or electric multifunction oven options

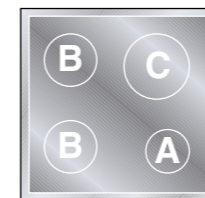
60CM FREESTANDING OVEN CERAN OR INDUCTION COOKING



PW 60 MP
4 Burner



PWE 60 MP
Ceran



PWI 60 MP
Induction



Pictured: PWI 60 MP Freestanding Oven

PWI 60 MP Induction Cooktop

- Front knob control operation
- All zones with booster and simmer mode
- 9 cooking temperature variations
- Auto heat reduction
- 1 small cooking zone – 1400W - 1800W,
2 medium cooking zones – 1850W - 2500W,
1 large zone – 2300W - 3300W



Pictured: PWE 60 MP Freestanding Oven • SBL60 Splashback • CA hood

PWE 60 MP Ceran Cooktop

- Four highlight instant heat electric elements
- Marker heat zone cooking
- Precision thermostat control
- Regional heat warning light
- Full sealed hob to bench protective perimeter frame
- Low profile 50mm deep
- Available with an Induction cooktop (PWI 60 MP)

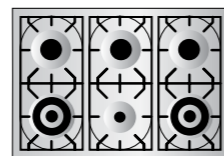
100CM FREESTANDING DOUBLE OVENS FOR THOSE WHO LOVE TO COOK AND ENTERTAIN

100CM FREESTANDING COOKER 60CM OVEN & 40CM COMBINATION MICROWAVE

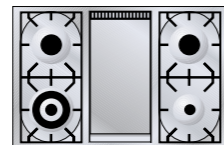


Pictured: PDW 100 F MP Freestanding Double Oven • X 200 Hood

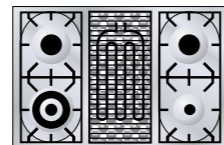
ILVE has always offered the home cook a variety of options to make recipes that taste and look professional. Combining maximum commercial cooking power with unrivalled engineering, the Quadra PD 100 Series will do more than enhance your cooking options, it will raise the very standards by which your kitchen and your home are measured.



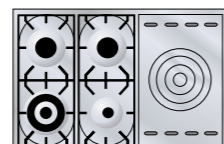
PDW 1006 MP
PDW 100 6MW
6 Burners



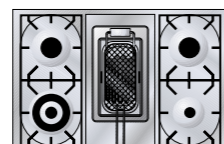
PDW 100 F MP
PDW 100 FMW
Tepanyaki



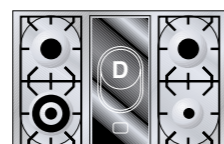
PDW 100 B MP
BBQ



PDW 100 S MP
Simmer Plate



PDW 100 R MP
Deep Fryer



PDW 100 V MP
Gas / Ceran



PDWE 100 MP
PDWE 100 MW
Ceran



PDWI 100 MP
PDWI 100 MW
Induction

PDW 100 Series Double Oven

- Available in Stainless Steel, Gloss Black or Bright White or Nostalgie finish
- Select 10 + 5 multifunction cooking modes
- 70 litre + 50 litre oven capacities
- Easy clean vitreous enamel interior finished in smooth black
- AS304 stainless steel commercial style control panel and knobs
- Recessed full width grill element
- Digital programmable timer (main oven ONLY)
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Rotisserie (secondary oven only)
- Catalytic self cleaning system
- Positive stop glide internal trays
- Large baking trays
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Storage drawer
- Turbowave cooking, lower temperatures, less food splatter, moister and fresher tasting roasts
- Precision thermostatic control 0°C – 250°C
- New Turbowave Quickstart preheating function 0°C – 175°C in 6 minutes

Combi Microwave features:

- Combi compact Microwave
- 6 Cooking Functions
- Electronic control panel
- Completely built-in
- 1500W grill
- 38 litre internal capacity
- 3 auto cook options
- Automatic defrost by time and weight
- Forced ventilation
- 320mm integrated rotary turntable and 1 glass tray
- 4 cooking heights
- Child lock

PDW 100 Series Gas Cooktop

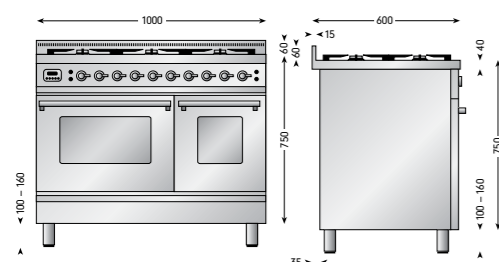
- Hand assembled
- Precision burner controls each with accurate thermostatic control
- Cast iron heavy duty trivets and burner caps (gas models only)
- All gas burners fitted with flame failure safety gas shut-off thermocouples
- Deep recessed spill trays
- Extra large cooking surface by a genuine 30/90cm space split
- 600mm deep stainless steel cooking surface
- Available in 8 cooktop options (see diagram opposite)
- For induction cooktop features, refer to page 23



Pictured: PDW 100F MW Freestanding Combination Oven



Pictured: PDW 100F MW Freestanding Combination Oven



Model: PDW 100 F MP
Gas consumption: 54.9 MJ/h
Total electrical load: 5.7 kW

i For consumption ratings on other models please refer to page 156.

100CM FREESTANDING DOUBLE OVEN 60CM + 40CM OVENS WITH SEPARATE GRILL

100CM FREESTANDING DOUBLE OVEN MULTIPLE COOKTOP OPTIONS



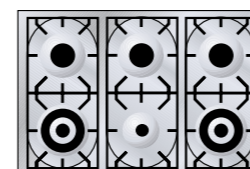
Pictured: PTW 1006 Freestanding Double Oven • AGQ Hood

An oven that allows you to cook dinner, dessert and grill at the same time at three different temperatures or maybe Oysters Kilpatrick, a Pork Roast and Rotisserie Chicken? ILVE's 100cm freestanding double oven with separate grill cooker has all the necessary credentials with a 60/40cm oven split.

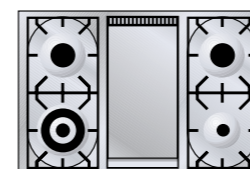
PTW 100 Series Separate 60cm Multi-function Oven and 40cm Convectional Oven

- Select from 10 + 5 cooking modes
- 70 litre oven capacity oven 1
- 50 litre oven capacity oven 2
- Both ovens have their own full width recessed grill
- New Turbowave Quickstart preheating function 0°C - 175°C in 6 minutes (60cm oven only)
- Rotisserie mode in 40cm oven
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Removable oven door and inner glass
- Triple glazed glass door resulting in cooler door temperatures
- Digital pre-programmable timer (main oven only)
- Heat resistant knobs and handles
- Catalytic self cleaning liners in 60cm and 40cm ovens
- Separate pull out storage compartment
- Turbowave cooking, lower temperatures, less food splatter, resulting in moister and fresher flavors
- Pizza and bread mode
- Precision thermostat control 0°C - 250°C
- Extra deep large baking tray
- Telescopic glide-out oven racks

This model only available in stainless steel and also available in the Nostalgie range.



PTW 1006 MP
6 Burners



PTW 100 FMP
Tepanyaki



PTWE 100 MP
Ceran



PTWI 100 MP
Induction



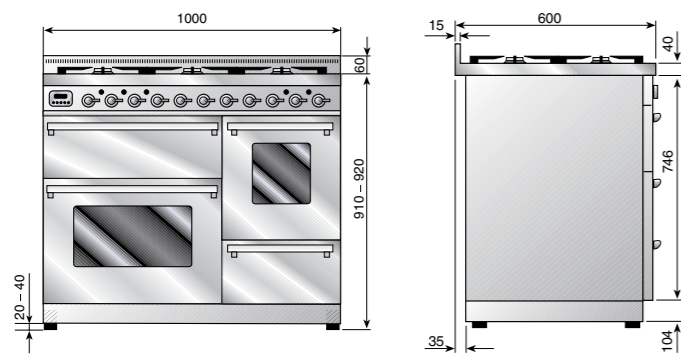
Pictured: PTW 1006 Freestanding Double Oven

PTW 100 Series Cooktop

- Available with 6 burner, Tepanyaki, Induction or Ceran options
- Large cooking surface with spacious burner layout, 20% more cooking space than 90cm
- Triple ring all purpose wok burner's (on gas models only)
- Precision burner controls each with position accurate thermostat control
- Cast iron heavy duty trivets and burner caps finished in matt black (on gas models only)
- All gas burners fitted with flame failure cut out safety devices (on gas models only)
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy in-bench serviceability

PTW 100 Series Separate Grill

- 25 litre capacity
- 2400 watt grilling element
- 12 stage heat variation grill system
- Telescopic glide-out oven racks
- Recessed full width grill element
- Removable oven door
- Triple glazed glass door
- Easy dismantling of oven interior
- Accurate variation temperature control



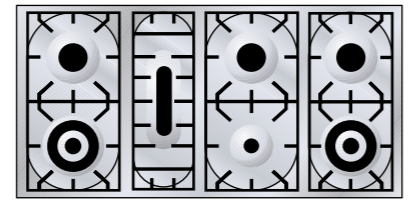
Model: PTW 1006 MP
Gas Consumption: 68.6 MJ/h
Total Electrical Load: 8.4 kW

i For consumption ratings on other models please refer to page 156.

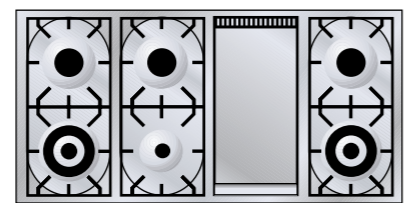
120CM FREESTANDING DOUBLE OVEN 90CM + 30CM OVENS WITH MULTIPLE COOKTOP OPTIONS

PW 120 Series Double Oven

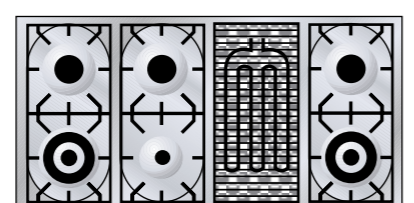
- Available in Stainless Steel, Gloss Black, Bright White or Nostalgie finish
- Double electric ovens
- 90cm 110 litre multifunction oven
- 30cm 43 litre oven
- New Turbowave Quickstart preheating function 0°C-175°C in 8 minutes
- Programmable digital clock (main oven only)
- Recessed grill element both ovens
- Full catalytic self cleaning including roof
- Turbowave cooking system
- Precision thermostatic control
- Storage drawer
- Cool touch athermic door handles with cooling fan
- Triple door glazing for safer, cooler door temperatures
- Removable door and inner glass door
- Dual Rotisserie
- Control panel and door cooling fan
- Easy clean vitreous enamel interior smooth black non staining appearance
- Stainless steel fan fat filter
- A class energy rated
- Stainless steel legs can detach and are adjustable from 100mm to 160mm



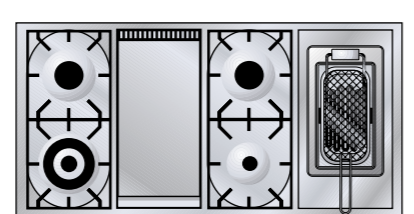
PW 120 7 MP
7 Burners



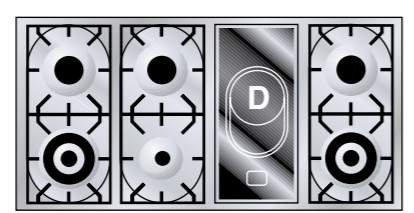
PW 120 F MP
Tepanyaki



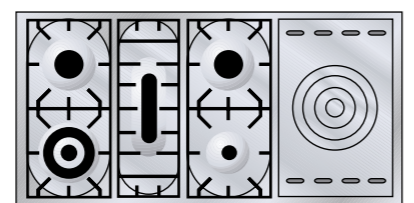
PW 120 B MP
BBQ



PW 120 FR MP
Tepanyaki and Deep Fryer



PW 120 V MP
Gas / 1 Dual Zone Ceran



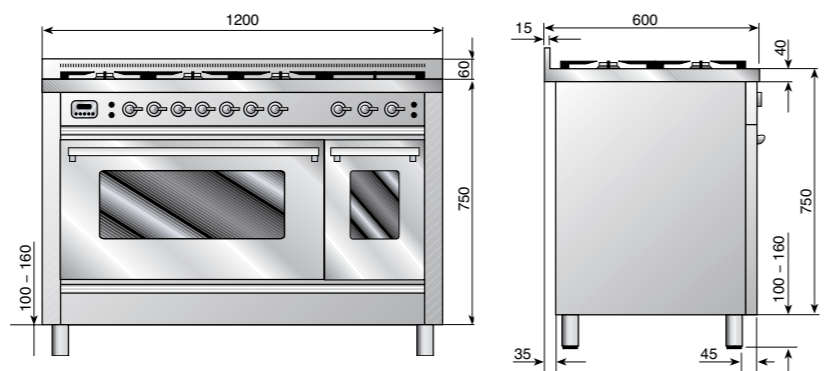
PW 120 S MP
Simmer Plate

PW 120 Series Gas Cooktop

- Triple ring wok super burner (5 kW – European Tested)
- Optional rectangular fish steamer or griddle burner
- One low simmer burner and three medium to high speed burners
- Cast iron heavy duty trivets
- All gas burners fitted with flame failure safety gas cut-out
- Automatic electronic ignition to all burners
- Deep spill trays
- AS304 stainless steel heavy duty finish
- 30% increase of the cooking surface vs. 100cm cooktops
- Choose up to 6 different cooktop configurations (see diagrams opposite)

i For consumption ratings on other models please refer to page 156.

Model: PW 120 FR MP
Gas consumption: 54.9 MJ/h
Total electrical load: 7.9 kW



Pictured: PW 120 FR MP Freestanding Double Oven • AP4 120 Spalshback • AG120 Hood

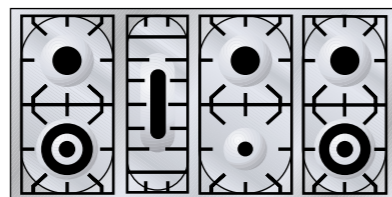
120CM FREESTANDING DOUBLE OVEN 60CM + 60CM OVENS WITH MULTIPLE COOKTOP OPTIONS

PDW 120 Series Double Oven

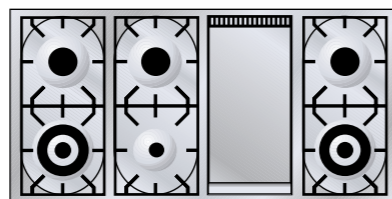
- Available in Stainless Steel, Gloss Black, Bright White or Nostalgie finish
- Double electric multifunction ovens
- Dual 60cm 70 litre ovens
- New Turbowave Quickstart preheating function 0°C–175°C in 6 minutes in both ovens
- Programmable digital clock (main oven only)
- Recessed grill element both ovens
- Full catalytic self cleaning including roof
- Turbowave cooking system
- Precision thermostatic control
- Slideout drawer
- Cool touch athermic door handles with cooling fan
- Triple door glazing for safer, cooler door temperatures
- Removable door and inner glass door
- Control panel and door cooling fan
- Easy clean vitreous enamel interior smooth black non staining appearance
- Stainless steel fan fat filter
- A class energy rated
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

PDW 120 Series Gas Cooktop

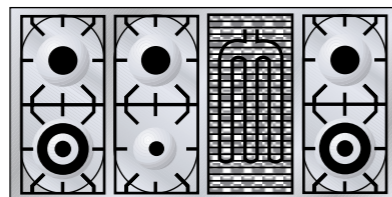
- Triple ring wok super burner (5 kW – European Tested)
- One low simmer burner and three medium to high speed burners
- Cast iron heavy duty trivets
- All gas burners fitted with flame failure safety gas cut-out
- Automatic electronic ignition to all burners
- Deep spill trays
- AS304 stainless steel heavy duty finish
- 30% increase of the cooking surface vs. 100cm cooktops
- Choose up to 6 different cooktop configurations (illustrated on page)



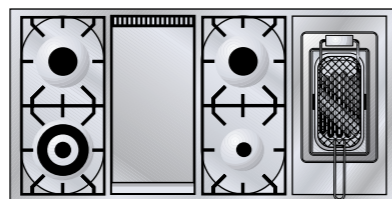
PDW 120 7 MP
7 Burners



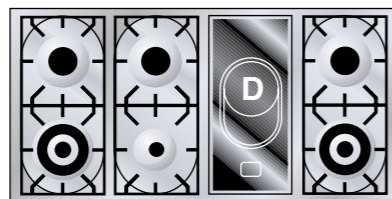
PDW 120 F MP
Tepanyaki



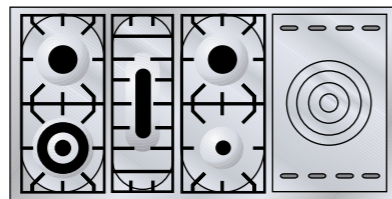
PDW 120 B MP
BBQ



PDW 120 FR MP
Tepanyaki and Deep Fryer



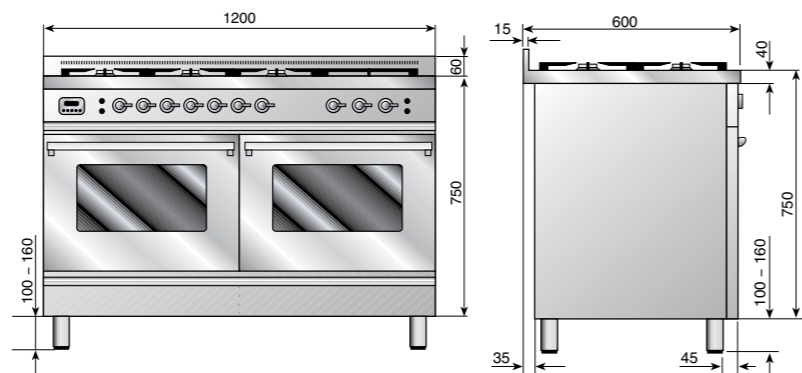
PDW 120 V MP
Gas / 1 Dual Zone Ceran



PDW 120 S MP
Simmer Plate

i For consumption ratings on other models please refer to page 156.

Model: PDW 120 F MP
Gas consumption: 81.1MJ/h
Total electrical load: 8.9 kW



Pictured: PDW 120 F MP Freestanding Double Oven • X200 Hood

120CM FREESTANDING DOUBLE OVEN 70CM + 40CM OVENS WITH MULTIPLE COOKTOP OPTIONS

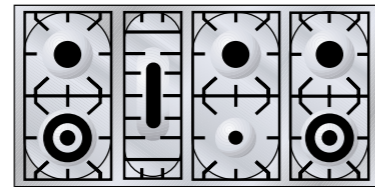
The latest addition to our 120cm range of cookers is indeed the most versatile. The PSD 120 series combines twin 70/40cm split multifunction ovens with a choice of six different cooktop combinations and four purpose built range hoods – see also page 130.

PSW 120 Series Double Oven

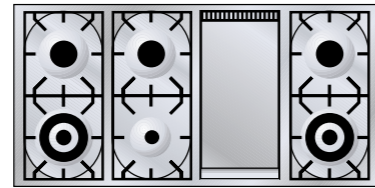
- Available in Stainless Steel, Gloss Black, Bright White or Nostalgie finish
- Double electric multifunction ovens
- 70cm 90 litre oven
- 40cm 50 litre oven
- New Turbowave Quickstart preheating function 0°C–175°C in 7 minutes (main oven only)
- Programmable digital clock (main oven ONLY)
- Recessed grill element both ovens
- Full catalytic self cleaning including roof
- Turbowave cooking system
- Precision thermostatic control
- Slideout drawer
- Cool touch athermic door handles with cooling fan
- Triple door glazing for safer, cooler door temperatures
- Removable door and inner glass door
- Dual Rotisserie
- Control panel and door cooling fan
- Easy clean vitreous enamel interior smooth black non staining appearance
- Stainless steel fan fat filter
- A class energy rated
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

PSW 120 Series Gas Cooktop

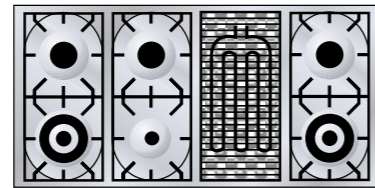
- Triple ring wok super burner (5 kW – European Tested)
- One low simmer burner and three medium to high speed burners
- Cast iron heavy duty trivets
- All gas burners fitted with flame failure safety gas cut-out
- Automatic electronic ignition to all burners
- Deep spill trays
- AS304 stainless steel heavy duty finish
- 30% increase of the cooking surface vs. 100cm cooktops
- Choose up to 6 different cooktop configurations (illustrated on page)



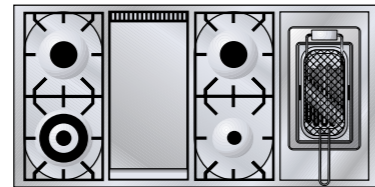
PSW 120 7 MP
7 Burners



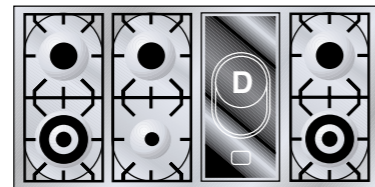
PSW 120 F MP
Tepanyaki



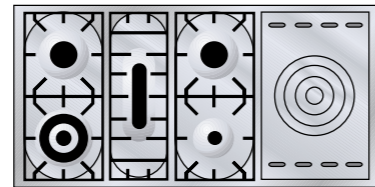
PSW 120 B MP
BBQ



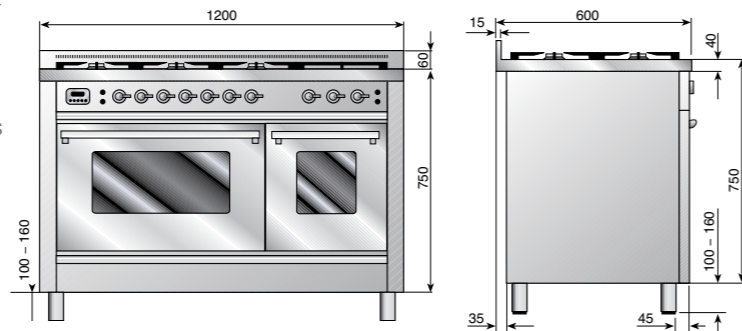
PSW 120 FR MP
Tepanyaki and Deep Fryer



PSW 120 V MP
Gas / 1 Dual Zone Ceran



PSW 120 S MP
Simmer Plate



Model: PSW 120 FRMP
Gas consumption: 54.9 MJ/h
Total electrical load: 8.4 kW

i For consumption ratings on other models please refer to page 156.



Pictured: PSW 120 FRMP Freestanding Double Oven • AP4 120 Spalshback • AGQ Hood

150CM FREESTANDING DOUBLE OVEN THE GRAND CUISINE - 90CM + 60CM OVENS

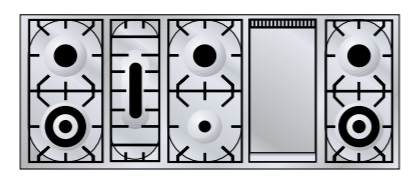
ILVE's Quadra Grand Cuisine freestanding cookers are designed to complement large professionally designed kitchens. They are unique in styling, unmatched in performance and make a grand statement everywhere they go.

PW 150 Series Double Oven

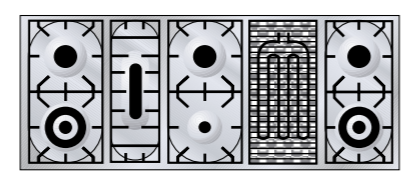
- Available in Stainless Steel, Gloss Black, Bright White or Nostalgie finish
- Double electric multifunction ovens
- 90cm 110 litre oven
- 60cm 70 litre oven
- Programmable digital clock (main oven only)
- Recessed grill element both ovens
- Full catalytic self cleaning including roof
- New Turbowave Quickstart preheating function 0°C-175°C in 6 mins (60cm), 8 mins (90cm)
- Precision thermostatic control
- Electric Rotisserie (main oven only)
- Storage drawer
- Cool touch athermic door handles
- Triple door glazing for safer, cooler door temperatures
- A class energy rated
- Control panel and door cooling fan
- Removable door and inner door glass
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

PW 150 Series Gas Cooktop

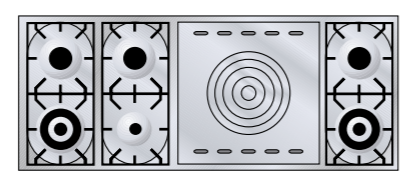
- Triple ring wok super burner (5 kW – European Tested)
- One low simmer burner and three medium to high speed burners
- Cast iron heavy duty trivets
- All gas burners fitted with flame failure safety gas cut-out
- Automatic electronic ignition to all burners
- Deep spill trays
- AS304 stainless steel heavy duty finish
- 1.5 metre cooking surface
- Choose up to 6 different cooktop configurations (illustrated on page)



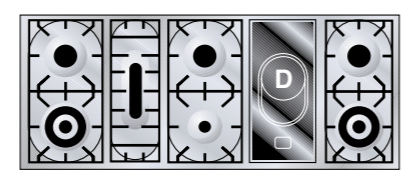
PW 150 F MP
Tepanyaki



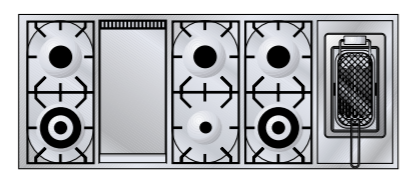
PW 150 B MP
BBQ



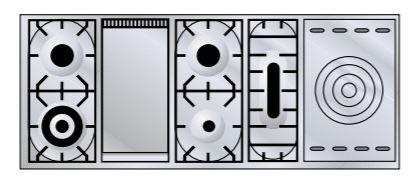
PW 150 S MP
Simmer Plate



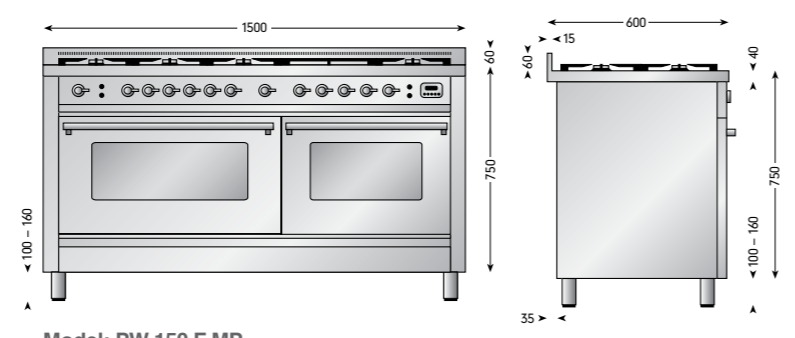
PW 150 V MP
1 Dual Zone Ceran



PW 150 FR MP
Tepanyaki and Deep Fryer



PW 150 FS MP
Tepanyaki and Simmer Plate



Model: PW 150 F MP
Gas consumption: 93.6 MJ/h
Total electrical load: 7.4 kW

i For consumption ratings on other models please refer to page 156.



Pictured: PW 150 F MP Freestanding Double Oven • X 200 Hood

NOSTALGIE SERIES
HAND MADE IN ITALY



NOSTALGIE SERIES TRADITIONAL COUNTRY STYLE OVENS

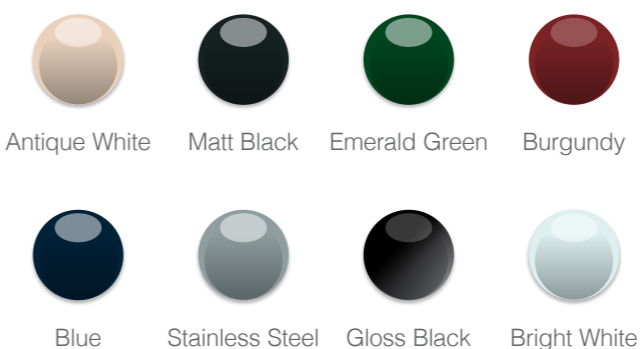


Pictured: Nostalgie 70 + 40cm PSN 120 SMP Freestanding Oven in Matt Black • AG 120 Hood in Matt Black
Available in eight colours and your choice of Brass, Chrome or Bronze Fittings (see page 45).

ILVE Nostalgie ovens offer attractive and traditional country style finishes that enhance the appearance of any kitchen. Combining the perfect synergy of design and performance excellence, the Nostalgie series is available in eight colour options with the choice of brass, chrome or bronze control knobs and oven door handles to finish off this truly unique style oven.

ILVE's Nostalgie freestanding series is available in 60cm, 70cm, 80cm, 90cm, 100cm, 120cm and 150cm sizes and offers all the features and benefits of ILVE's Quadra series.

Colour Palette



i The above colour palette can be combined with your choice of single or double ovens and up to eight varying cooktop configurations to complete your ILVE kitchen. Then select your option of door handles and control knobs which are finished in non-tarnishing brass, chrome or bronze.

i For matching rangehoods, refer to page 144.



Nostalgie Knobs and Handles in Brass



Nostalgie Knobs and Handles in Chrome (X)



Nostalgie Knobs and Handles in Bronze (Y)



Pictured: Nostalgie PN 90 FMP Freestanding Oven in Emerald Green



Pictured: Nostalgie PN 906 MP Freestanding Oven in Bright White



Pictured: Nostalgie PDN 120 FRMP Freestanding Double Oven in Burgundy



Pictured: Nostalgie PN 150 FRMP Freestanding Double Oven in Antique White • AG 150 Hood in Antique White
Available in eight colours and your choice of Brass, Chrome or Bronze Fittings (see page 45).



Pictured: Nostalgie PN 70 MP Freestanding Oven in Blue • AG 70 Canopy Hood in Stainless Steel
Available in eight colours and your choice of Brass, Chrome or Bronze Fittings (see page 45).

MAJESTIC SERIES
HAND MADE IN ITALY





Pictured: Majestic MD 100 6DMP Freestanding Oven in Stainless Steel • AM 100 Hood in Stainless Steel

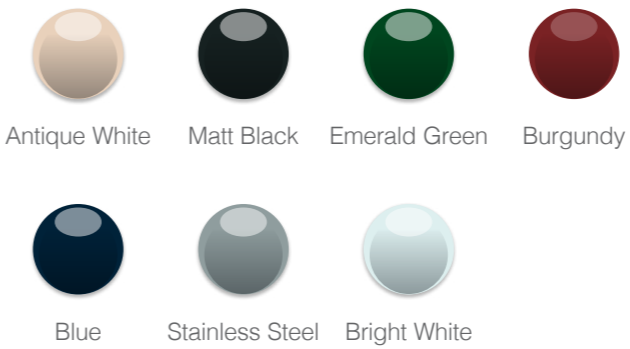
MAJESTIC SERIES TIMELESS DESIGN CLASSICS WITH AN ARRAY OF OPTIONS

An ILVE Majestic oven is a true kitchen centerpiece that is sure to demand attention. Featuring the same cooktop options as the ILVE Quadra series, with the addition of extra features such as: a storage drawer, dual control WOK burner and roast probe these exceptional cookers will complement any kitchen and its cook.

The unique style of ILVE's Majestic freestanding ovens makes them stand out above the rest and to enhance this, ILVE offers the ability to create a customised, individual look. Choose between one of seven colours (with brass, chrome or bronze fittings) and five available sizes (70cm, 90cm, 100cm, 120cm and 150cm).

Also available with matching range hoods with infrared heat lamps (AM series – see page 142).

Colour Palette



i The above colour palette can be combined with your choice of single or double ovens and up to eight varying cooktop configurations in five different sizes to complete your ILVE kitchen. Then select your option of door handle and control knobs.



Majestic Knobs and Handles in Brass



Majestic Knobs and Handles in Chrome (X)



Majestic Knobs and Handles in Bronze (Y)



Pictured: Majestic M 150 SDMP Freestanding Oven in Blue



Pictured: Majestic MT 70 DMP Freestanding Oven in Matt Black



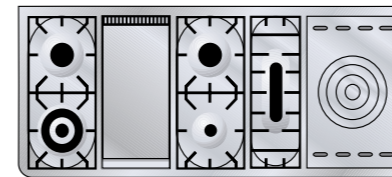
Pictured: Majestic M 90 VDMP Freestanding Oven in Burgundy

MAJESTIC SERIES

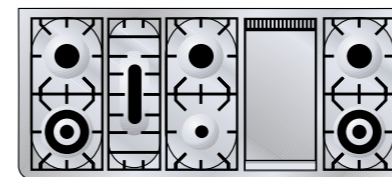
UNIQUE STYLE THAT STANDS ABOVE THE REST

150CM FREESTANDING DOUBLE OVEN

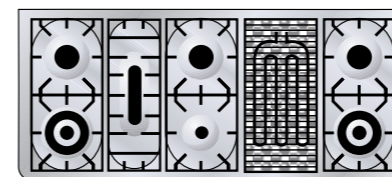
90CM + 60CM OVENS WITH MULTIPLE COOKTOP OPTIONS



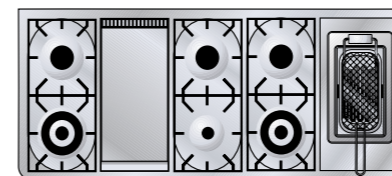
M150 FSDMP
Tepanyaki and
Simmer Plate



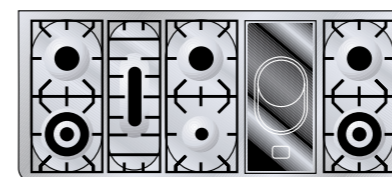
M 150 FDMP
Tepanyaki



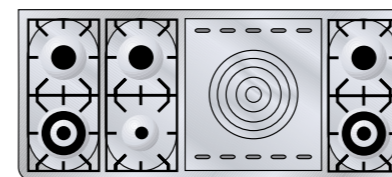
M 150 BDMP
BBQ



M 150 FRDMP
Tepanyaki and
Deep Fryer



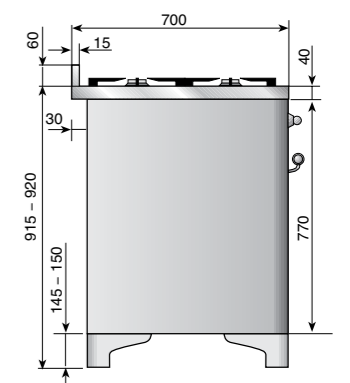
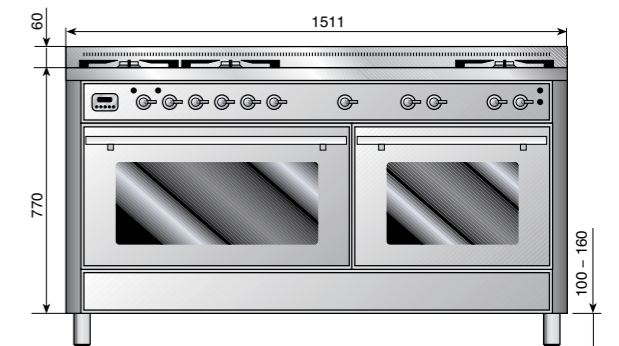
M 150 VDMP
Gas / 1 Dual
Zone Ceran



M 150 SDMP
Simmer Plate

ILVE's 150cm Majestic series is available with twin fan forced ovens and either one of six cooktop options.

For oven and cooktop features please refer to page 40.

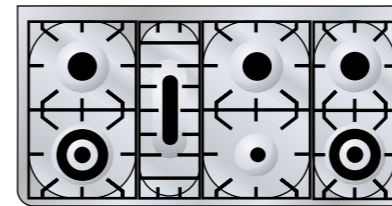


i For consumption ratings on the above models please refer to page 156.

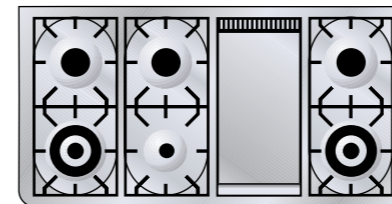
i Go to page 142 for Rangehood details.

i Available at Stockists ONLY.

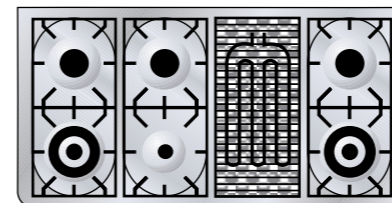
120CM FREESTANDING DOUBLE OVEN 90CM + 30CM OVENS OR 70CM + 40CM OVENS



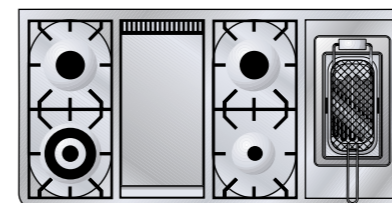
**M 120 7DMP or
MS 120 7DMP**
7 Burners



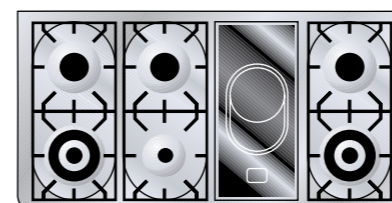
**M 120 FDMP or
MS 120 FDMP**
Tepanyaki



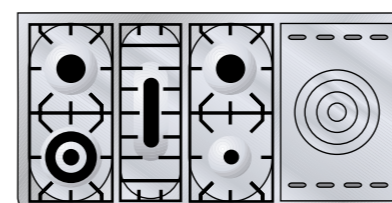
**M 120 BDMP or
MS 120 BDMP**
BBQ



**M 120 FRDMP or
MS 120 FRDMP**
Tepanyaki and Deep Fryer



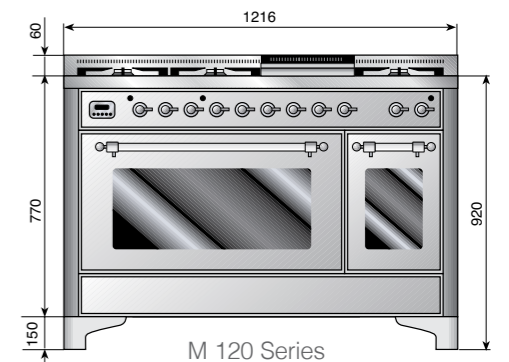
**M 120 VDMP or
MS 120 VDMP**
Gas / 1 Dual Zone Ceran



**M 120 SDMP or
MS 120 SDMP**
Simmer Plate

ILVE's 120cm Majestic series is available with two different oven configurations. Choose either the 90/30cm or 70/40cm multifunction oven split then one of six cooktop options.

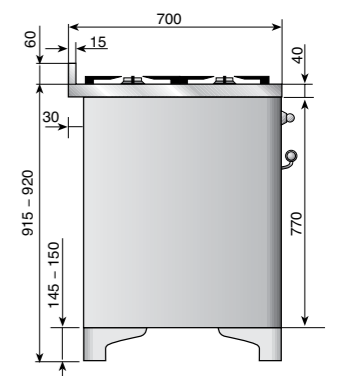
For oven and cooktop features please refer to page 34 and 38.



M 120 Series



MS 120 Series

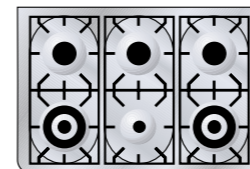


i For consumption ratings on the above models please refer to page 156.

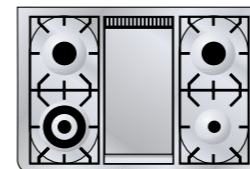
i Go to page 142 for Rangehood details.

i Available at Stockists ONLY.

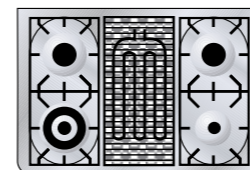
100CM FREESTANDING DOUBLE OVEN 60CM + 30CM OVENS WITH MULTIPLE COOKTOP OPTIONS



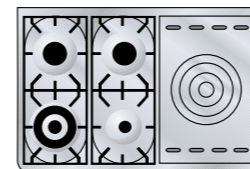
MD 100 6DMP
6 Burners



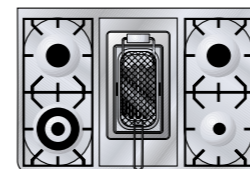
MD 100 FDMP
Tepanyaki



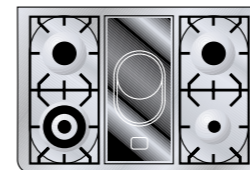
MD 100 BDMP
BBQ



MD 100 SDMP
Simmer Plate



MD 100 RDMP
Deep Fryer



MD 100 VDMP
Gas / Ceran



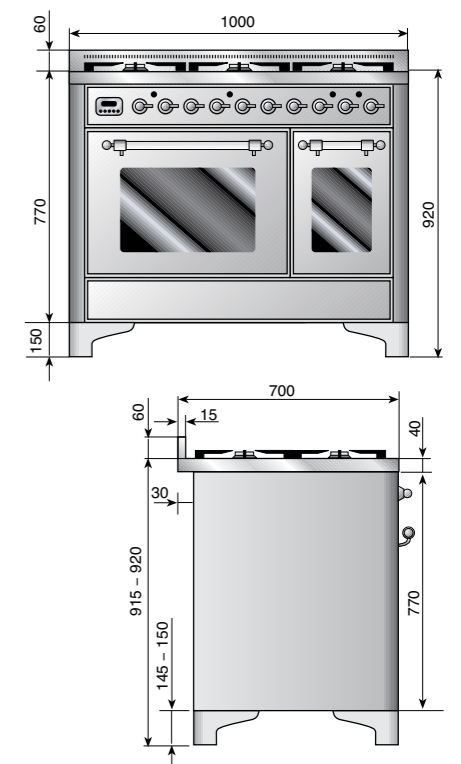
MDE 100 MP
Electric Ceran



MDI 100MP
Induction

ILVE's 100cm Majestic series is available with twin ovens (one Fan Forced and one Convectional) and either one of eight cooktop options.

For oven and cooktop features please refer to page 31.

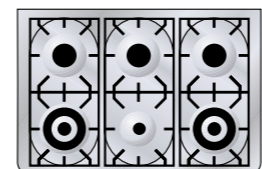


i For consumption ratings on the above models please refer to page 156.

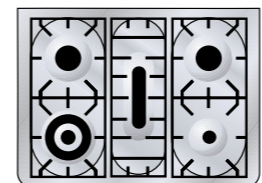
i Go to page 142 for Rangehood details.

i Available at Stockists ONLY.

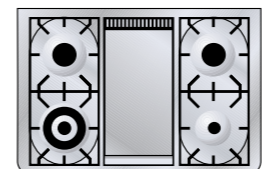
90CM FREESTANDING OVEN WITH MULTIPLE COOKTOP OPTIONS



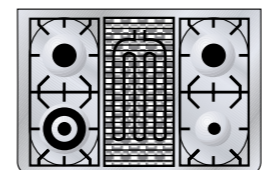
M 906 DMP
6 Burners



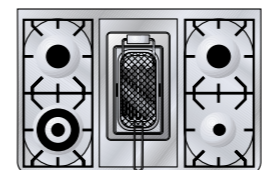
M 90 PDMP
Fish Burner



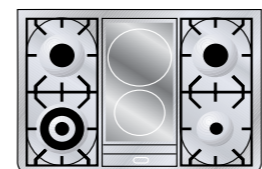
M 90 FDMP
Tepanyaki



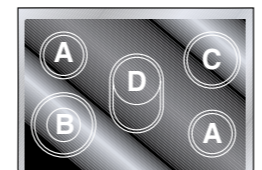
M 90 BDMP
BBQ



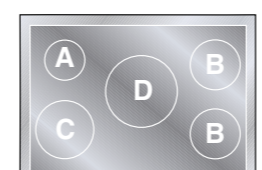
M 90 RDMP
Deep Fryer



M 90 IDMP
Gas / Induction
Tepanyaki



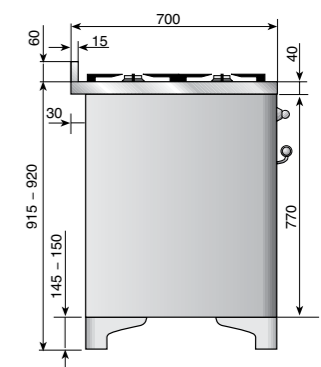
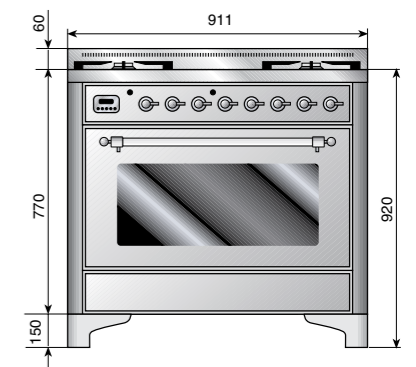
ME 90 MP
Electric Ceran



MI 90 MP
Induction

ILVE's 90cm Majestic series is available with a single fan forced oven and either one of eight cooktop options.

For oven and cooktop features please refer to page 21.



i For consumption ratings on the above models please refer to page 156.

i Go to page 142 for Rangehood details.

i Available at Stockists ONLY.



ILVE BUILT-IN OVEN RANGE
HAND MADE IN ITALY



BUILT-IN OVEN RANGE

IMPECCABLE DESIGN, PROFESSIONAL FEATURES

ILVE's built-in oven range is impeccably designed for professional cooking standards and requirements. Every model seeks to maximise oven capacity (some 30% larger than similar style ovens) without compromising on function or performance. Full internal grilling systems,

catalytic self cleaning, fast and accurate temperature adjustments and Quickstart preheat for 0°C – 180°C in a mere 8 minutes, combine to make ILVE's built-in range the best in breed. As stylish as they are functional, ILVE built-in ovens are available in 60cm-90cm sizes and various styles and colours.

Rotisserie System

All ILVE ovens (except 60cm cavities) can take two decent sized chickens or the largest portion of meat available to give you a 'spit roast' cooking result in your home. A deep baking tray (supplied) will catch the drippings, or alternatively you can use this baking tray to prepare and roast potatoes and vegetables.



Turbowave

ILVE Ovens are a true sealed oven that traps the heat and moisture in the oven. Low cooking temperatures are a feature of all ILVE ovens using a unique cooking process we call Turbowave, the ovens go as low as 50°C. This cooking and heating system uses lower temperatures that seal in the flavours of food with less shrinkage and guarantees that a moister fresher food taste is achieved with far less splatter.



Automatic Roasting Probe System (948 SXMP, 600 SSXMP and 600 SLPY)

ILVE interior dimensions allow for several large roasts to be cooked at the same time and for those who like their meat tender, simply use the automatic ILVE roasting probe. Set the temperature between 0°C – 99°C and ILVE's micro processor will do the rest. Your oven will automatically switch off at exactly the temperature you program into the meat probe.



Prepare, Bake Bread and Pizza

Made easy with the optional ILVE Pizza Stone. Just insert the stone in the lower part of the oven and then heat the stone. This allows you to bake your bread and pizza on a hot stone, much like old style bread baking.



90CM BUILT-IN OVEN WITH SIDE CONTROLS AND ROAST PROBE

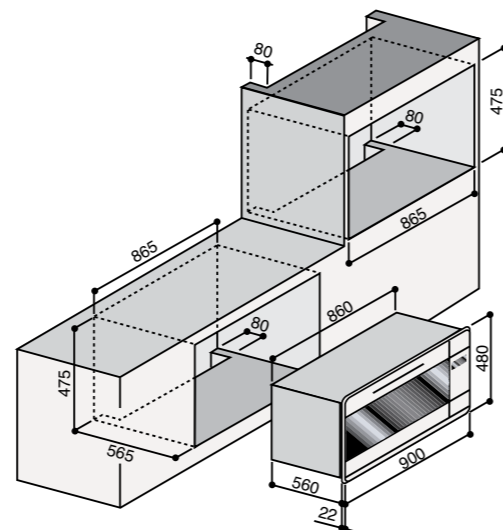
Picture an oven so intelligent it will tell you when your meal is cooked to perfection. An oven so functional it allows you to cook two large roasts simultaneously. An oven so powerful it heats up in 8 minutes. The innovative ILVE 948 SXMP 90cm built in oven heralds a new era of cooking. As stylish as it is functional the 948 SXMP is an oven so superior it will transform the way you cook.

948 SXMP Built-in Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C –175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Electronic meat roasting probe
- AS304 stainless steel and commercial style control panel and knobs
- Select 12 multifunction electric oven
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Optional Telescopic glide racks available: KGS 90C
- Large baking tray
- Triple door glazing for safer, cooler door temperatures



Pictured: 948 SXMP Built-in Oven



Model: 948 SXMP
Total electrical load: 3.7 kW
Cut-out hole dimension: 865mm x 475mm

90CM BUILT-IN OVEN CLASSIC QUADRA DESIGN WITH TOP CONTROLS

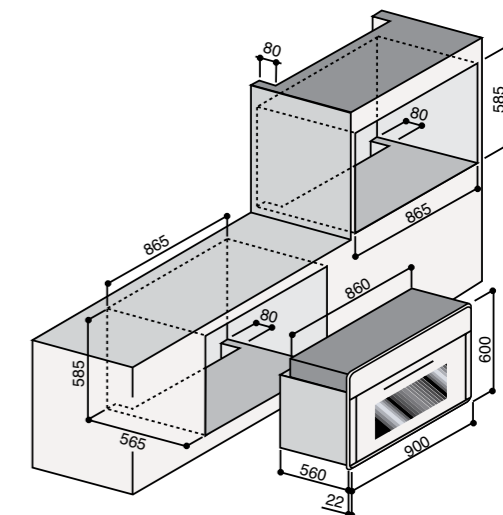
Incorporating the same superior cooking features as the 948 SXMP (shown opposite this page) with a design aesthetic that complements the Quadra freestanding range. The large self cleaning 110 litre capacity oven, Turbowave cooking with precision thermostatic control, concealed grill element and Pizza mode ensure the 900 WMP is ready to meet the demands of any modern family.

900 WMP Built-in Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C –175°C in 8 minutes
- Pizza, bread and pastry cooking function
- AS304 stainless steel and commercial style control panel and knobs
- Select 11 multifunction electric oven
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Optional Telescopic glide racks available: KGS 90C
- Large baking tray
- Triple door glazing for safer, cooler door temperatures



Pictured: 900 WMP Built-in Oven



Model: 900 WMP
Total electrical load: 3.7 kW
Cut-out hole dimension: 865mm x 585mm

90CM BUILT-IN DOUBLE OVEN 60CM + 30CM OVENS IN CLASSIC QUADRA DESIGN

Utilising the popular 90cm footprint, the D900 WMP offers the flexibility of a 70 litre capacity built-in oven side by side with a smaller "proofing" oven. Both incorporate the professional cooking features you expect from ILVE including catalytic self cleaning, programmable timers, precision thermostatic controls, Rotisserie and Pizza modes.

D900 WMP 60cm Built-in Oven

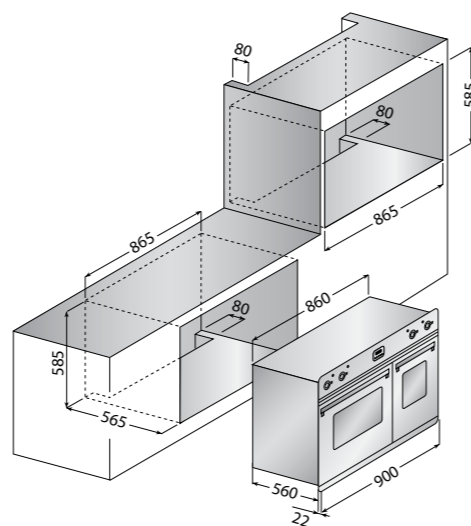
- Select 10 multifunction cooking modes
- 70 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C – 250°C
- Quickstart fast preheat time 0°C – 175°C in 6 minutes
- Optional Telescopic glide racks available: KGS 90C

D900 WMP 30cm Built-in Oven

- Select 5 multifunction cooking modes
- Conventional heated oven
- 43 litre oven capacity
- Electric Rotisserie
- Proofing oven
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element
- Cool touch athermic door handle
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Removable oven door and inner door glass
- Optional Telescopic glide racks available: KGS 90C



Pictured: D900 WMP Built-in Oven



Model: D900 WMP
Total Electrical Load 5.4 kW
Cut out dimensions: 865mm x 585mm

60CM BUILT-IN DOUBLE OVEN COOK DINNER AND DESSERT AT THE SAME TIME

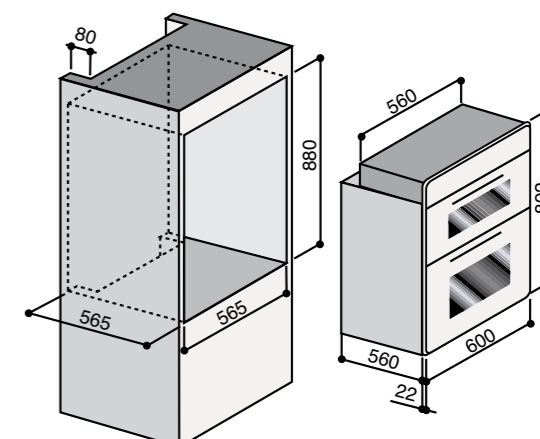
Our compact double ovens incorporate ILVE's superior technology in two multifunction electric ovens, enabling you to cook a feast or dinner and dessert at the same time. With both ovens, there is no compromise on ILVE features including catalytic self cleaning, Pizza mode, precision thermostatic control, concealed grill element, programmable timer and Turbowave cooking. Perfect for wall mounting.

201 WMP Built-in Double Oven

- Select two x 10 multifunction cooking modes
- Conventional heated oven
- 43 + 70 litre oven capacity
- Easy clean vitreous enamel interior smooth black non staining appearance
- Easy dismantling of oven interior
- Triple door glazing for safer, cooler door temperatures
- Recessed full width grill element with removable self cleaning roof in bottom oven
- Cool touch athermic door handles
- Control panel and door cooling fan in both ovens
- Removable oven door and inner door glass in both ovens
- Electronic programmable timer (bottom oven only)
- Catalytic self cleaning system (bottom oven only)
- Stainless steel fan fat filter (bottom oven only)
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C – 250°C
- Quickstart fast preheat time 0°C – 175°C in 6 minutes
- Optional Telescopic glide out racks are available model KGS 60C



Pictured: 201 WMP Built-in Double Oven



Model: 201 WMP
Total electrical load: 7 kW
Cut-out hole dimension: 565mm x 800mm

80CM BUILT-IN OVEN

110 LITRE OVEN CAPACITY, SMALLER FOOTPRINT

ILVE's 800 WMP built-in oven offers most of the same superior cooking features as our flagship 948 SXMP configured in a space saving 80cm footprint. The large 110 litre oven capacity is combined with compact external dimensions to suit a smaller kitchen environment.

800 Series Built-in Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 8 minutes
- Pizza, bread and pastry cooking function
- AS304 stainless steel and commercial style control panel and knobs
- Recessed grill element
- Select 11 multifunction cooking modes
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Triple door glazing for safer, cooler door temperatures
- Double spill trays on floor of oven
- Optional Telescopic glide racks available: KGS 90C
- Large baking tray
- New thermostat that reaches 300°C (800 STC ONLY)
- Touch control panel (800 STC ONLY)

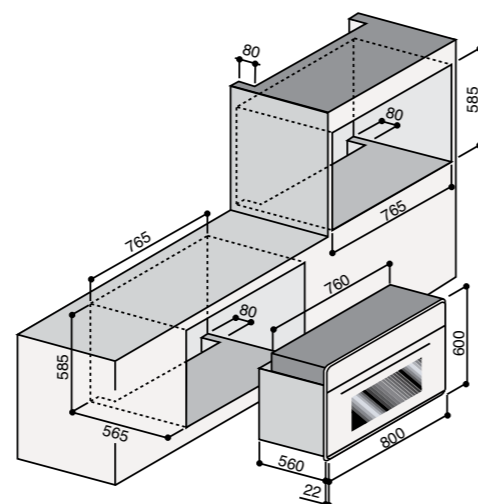


Pictured: 800 WMP Built-in Oven



Pictured: 800 STC Built-in Oven

Model: 800 Series
 Total electrical load: 3.7 kW
 Cut-out hole dimension: 765mm x 585mm



70CM BUILT-IN OVEN

90 LITRE OVEN CAPACITY, COMPACT FOOTPRINT

ILVE have cleverly incorporated an impressive 90 litre oven capacity into a 70cm footprint, big enough to cater for your next lavish dinner party. The 700WMP built-in oven fills the void for home renovators whose kitchens don't have the luxury of space, yet still demand the convenience of a large oven capacity.

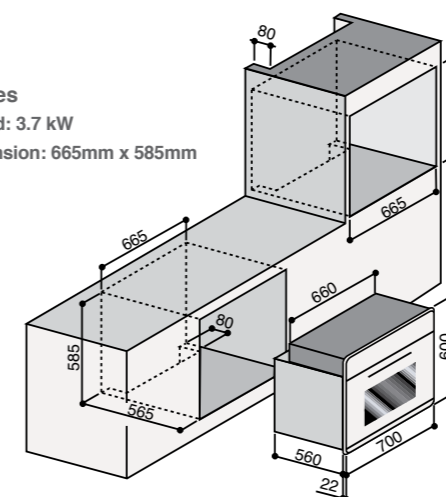
700 Series Built-in Oven

- Giant 90 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 8 minutes
- Pizza, bread and pastry cooking function
- AS304 stainless steel and commercial style control panel and knobs
- Recessed grill element
- Select 11 multifunction cooking modes
- Inner door and control panel cooling fan
- Stainless steel fan fat filter
- Rotisserie
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- Easy clean non staining black vitreous enamel oven interior
- Catalytic cook and clean interior including roof
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Triple door glazing for safer, cooler door temperatures
- Double spill trays on floor of oven
- Optional Telescopic glide racks available: KGS 70C
- Large baking tray
- New thermostat that reaches 300°C (700 STC ONLY)
- Touch control panel (700 STC ONLY)



Pictured: 700 WMP Built-in Oven • H 70 SDVX Built-in Cooktop • E75 G60 Hood

Model: 700 Series
 Total electrical load: 3.7 kW
 Cut-out hole dimension: 665mm x 585mm



Pictured: 700 STC Built-in Oven

60CM BUILT-IN OVEN

70 LITRE OVEN CAPACITY, SMALLEST FOOTPRINT

ILVE's 600 WMP built-in oven sets a new design standard in 60cm compact ovens and has many functional advantages. This multifunction oven boasts a true cooking capacity of 70 litres, with deeper and wider shelves that extend all the way across and to the rear of the oven.

And there is no compromise on ILVE's easy cleaning oven features. Full catalytic self cleaning panels, are reversible giving your compact oven double life. The oven interior and door panels feature smooth, easy clean vitreous enamel. A stainless steel fat filter ensures fat and grease are trapped.

The lower tray has a deep 375ml recess to take care of spillage. All interior components of ILVE's 600 WMP built-in oven can be washed conventionally or in a dishwasher.



Pictured: 600 WMP Built-in Oven

600 Series Built-in Oven

- Select 10 multifunction cooking modes
- 70 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element with removable self cleaning roof
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C – 250°C
- Quickstart fast preheat time 0°C – 175°C in 6 minutes
- European A Class energy rating
- Optional Telescopic glide racks available: KGS 60C
- New thermostat that reaches 300°C (600 STC ONLY)
- Touch control panel (600 STC ONLY)
- Push button 'on/off' light



Pictured: 600 STC Built-in Oven

60CM BUILT-IN OVENS

MODERN DESIGN, LARGE GLASS DOOR

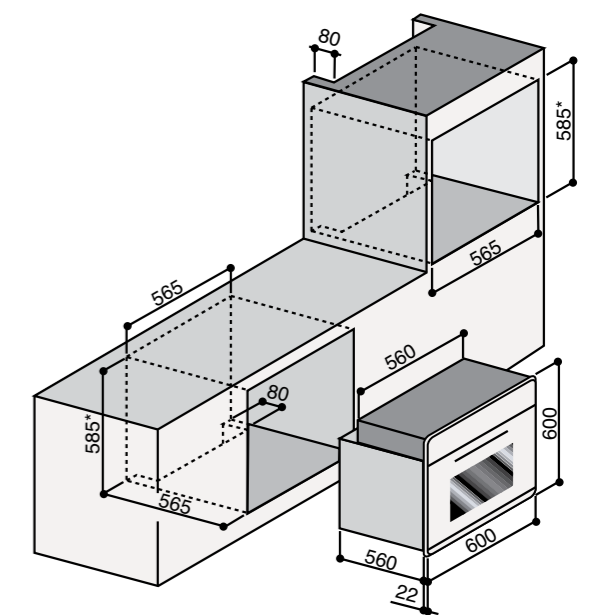
600 SXMP Built-in Oven

- 70 litre oven capacity
- 10 cooking modes
- Concealed push button control panel
- Triple glazed glass door
- Easy clean vitreous enamel interior
- Easy dismantling of oven interior
- Recessed full width grill element
- Cool touch athermic door handle
- Catalytic self cleaning system covering 95% of internal oven cavity
- Precision thermostat variance
- Turbowave Quickstart preheat mode, 0°C – 175°C in 6 minutes
- Right angled straight-line finish
- European A Class energy rating
- Pre-programmable timer
- Optional Telescopic glide racks available: KGS 60C



Pictured: 600 SXMP Built-in Oven

i For the full range of Accessories including ILVE's Cast Baking Dish, go to page 152.



Model: 600 Series

Total electrical load: 3.7 kW

Cut-out hole dimension: 565mm x 585mm

60CM BUILT-IN OVENS

BAMBINO SERIES, SMALLEST FOOTPRINT

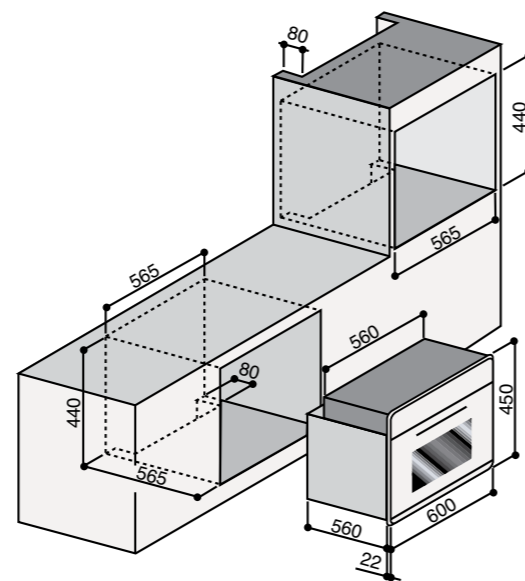
ILVE's Bambino series of built-in ovens are compact but stand tall in any kitchen. Cooking to a professional standard, with no compromise on ILVE's class leading oven features yet only using a fraction of the space. There is even a "Bambino" option (600 SCWMP) that includes valuable storage space, making them ideal for today's apartment living.

600 SCWMP Built-in Ovens

- Select 10 multifunction cooking modes
- 38 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element with removable self cleaning roof
- Enamel baking/grill tray provided
- Electronic programmable timer
- Slide-out storage compartment
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Removable oven door and inner door glass
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C – 250°C
- European A Class energy rating



Pictured: 600 SCWMP Built-in Oven



Model: 600 SCWMP
 Total electrical load: 3.7 kW
 Cut-out hole dimension: 560mm x 580mm

60CM & 80CM BUILT-IN GAS OVENS

FAN ASSISTED WITH ELECTRIC GRILL

ILVE's range of multifunction gas ovens provide you with the best of both worlds. They are energy efficient with exceptional low running costs, benefiting from ILVE's years of research and development in oven technology. Yet incorporate all the ILVE professional oven features you find in their electric counterpart. ILVE's gas ovens are fan assisted with up to four gas cooking modes and include an integrated electric grill.

600 LVG & 800 LVG Built-in Gas Ovens

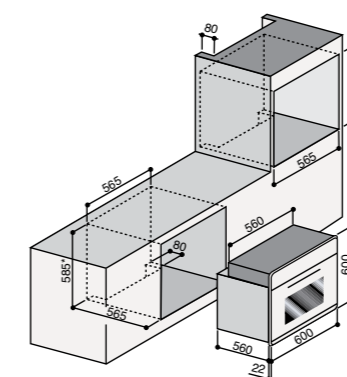
- Select 4 cooking modes
- 70 litre oven capacity
- Easy dismantling of oven interior
- Double spill trays on floor of oven
- Easy clean vitreous enamel interior, smooth black non staining appearance
- Digital electronic clock
- Triple door glazing for safer, cooler door temperatures
- European A Class energy rating
- Removable oven door and inner door glass
- Electric Rotisserie (800 LVG Only)
- Twin fan cavity integrated cooling system
- Precision thermostatic 0°C – 250°C
- Fast preheat time
- Two Year Warranty
- Colour: Stainless Steel
- Electric Grill
- Available on Natural or LPG (please specify upon ordering)



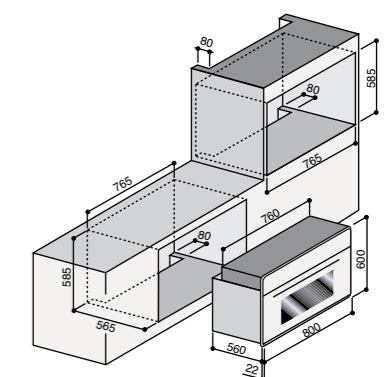
Pictured: 600 LVG Built-in Gas Ovens



Pictured: 800 LVG Built-in Gas Ovens



Model: 600 LVG
 Total electrical load: 2.4 kW
 Total gas consumption: 9 MJ/h
 Cut out – hole dimension: 565mm x 585mm



Model: 800 LVG
 Total electrical load: 2.4 kW
 Total gas consumption: 17.5 MJ/h
 Cut out – hole dimension: 765mm x 585mm

60CM BUILT-IN PYROLYTIC OVEN HIGH-TEMPERATURE CLEANING

New to ILVE's built-in oven range is our 60cm Pyrolytic Oven. By reducing food remains to ash with exposure to high temperatures of up to 465°C, the oven is designed to stay locked until the high temperature process is completed. A mechanical interlock is used to keep the oven door locked and closed during and immediately after the high-temperature cleaning cycle.

600 SLPY Built-in Pyrolytic Oven

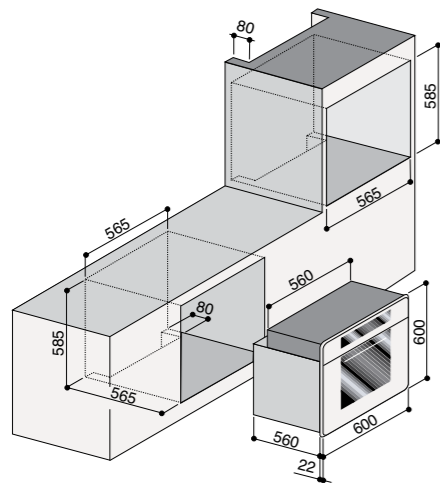
- Select 10 multifunctional cooking modes
- 70 litre oven capacity
- Double speed cooling fan
- Easy dismantling of oven interior
- Pyrolytic cleaning phase (465°C) programmable for a minimum of 90 minutes to a maximum of 180 minutes
- Easy clean vitreous enamel interior, smooth black non staining appearance
- Programmable digital electronic clock
- Mirror glass door
- Quadruple door glazing for safer, cooler door temperatures
- European A Class energy rating
- Removable oven door and inner door glass
- Twin fan cavity integrated cooling system
- Concealed grill element
- Precision thermostatic 0°C – 250°C
- Fast preheat time 0°C – 175°C in 6 minutes



Pictured: 600 SLPY Built-in Pyrolytic Oven



Pictured: 600 SLPY Built-in Pyrolytic Oven



Model: 600 SLPY

Total electrical load: 3.7 kW

Cut-out hole dimension: 565mm x 585mm

60CM BUILT-IN PIZZA OVEN IN-HOME PIZZERIA

The effortlessly stylish and user friendly built-in Pizza Oven from ILVE has local pizzerias furiously sweating. Producing a 400 degree heat in Pizza mode, it can cook pizza to perfection in as little as three minutes. Incorporating an impressive list of professional features you expect from ILVE built-in ovens including Turbowave Quickstart preheating and control panel cooling fan, it is the new Pizza mode that undoubtedly sets this oven apart from the pack.

Compact in design, ILVE's 645 SLZV Pizza Oven will be right at home in any kitchen. While providing the perfect second oven for a showpiece kitchen that has everything, the 38 litre capacity and everyday functionality make this oven equally suited to smaller apartment, galley or studio kitchens where space is at a premium.

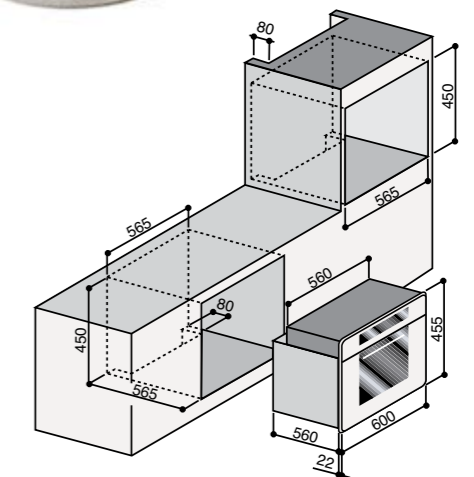


Pictured: 645 SLZV Built-in Pizza Oven



645 SLZV Built-in Pizza Oven

- 38 litre oven capacity
- 10 cooking modes
- Touch screen control panel with 1 control knob
- Child lock button (this disables the control panel from use)
- Quadruple glazed glass door
- Easy dismantling of oven interior
- Recessed full width grill element
- Cool touch athermic door handle
- Specially designed pizza oven accessories included
- Precision thermostat variance
- Turbowave Quickstart preheat mode, 0°C – 175°C in 6 minutes
- Right angled straight-line finish
- European A Class energy rating
- Designed to match ILVE new Style 645 series ovens



Model: 645 SLZV

Total electrical load: 3.2 kW

Cut-out hole dimension: 565mm x 450mm

60CM BUILT-IN COMBI MICROWAVE OVEN COMPACT COOKING PACKAGE

The ILVE Combi Microwave Oven features the latest styling and function from Europe, where space is so often at a premium. All unnecessary features and ornaments have been removed to create a clean and sophisticated finished product, providing a stunning replacement or alternative to the standard microwave thus adding an extra string to your kitchen.

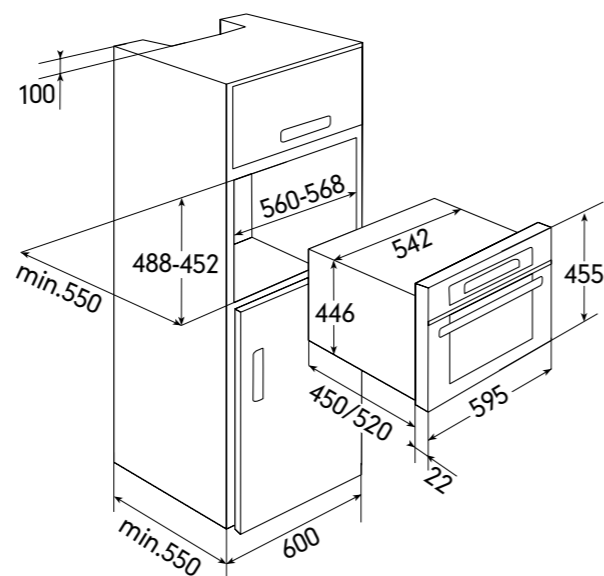
While compact in its exterior, ILVE's 645 LTKCW provides a surprising 38 litre oven capacity, more than enough to cater for everyday needs. Featuring six cooking functions including convection, recessed grill, fan forced ventilation, automatic defrost by time and weight, and of course microwave capabilities, there is virtually nothing this combination appliance fails to master in the kitchen. Double glazed cool touch glass door and child lock continue ILVE's dedication to safety.

645 LTKCW Built-in Combi Microwave Oven

- Combi compact Microwave
- 6 Cooking Functions
- Electronic control panel
- Completely built-in
- 1500W grill
- 18/10 stainless steel construction including internal
- 38 litre internal capacity
- 6 power levels up to 1000W
- Drop down grill
- 3 auto cook options
- Automatic defrost by time and weight
- Forced ventilation
- 320mm integrated rotary turntable and 1 glass tray
- Double glazed cool touch glass door
- 4 cooking heights
- Child lock
- 15AMP power plug supplied



Pictured: 645 LTKCW Built-in Combi Microwave Oven



Model: 645 LTKCW

Power requirement: 15 AMP

Total electrical load: 3.4 kW

Cut-out hole dimension: Please note, this product can be mounted flush or proud. Refer to the technical diagram

60CM MICROWAVE OVENS CHOOSE FREESTANDING OR BUILT-IN MODEL

Our professional stainless steel microwaves are designed to match perfectly with your choice of ILVE oven. Simple to use and made of the finest materials, with stainless steel also used internally, ILVE's microwaves are also easily cleaned and maintained. Because microwaves are usually fitted to supplement the main oven, it is especially important that they match in design and colour. ILVE appliances are renowned for forming a stylishly integrated family of built in appliances. That's why our freestanding and built-in microwaves come with an optional trim kit to build in with your choice of ILVE oven.

IV 600 FSCM Freestanding Convection Microwave Oven

- Convection mode (1300W). Temperature variance from 160°C – 230°C
- Easy-Tronic microwave with grill
- 1200W Grill
- 3 Combination Cooking Options
 - Convection + Microwave
 - Grill + Convection
 - Grill + Microwave
- 60 minute timer
- Output power – 900W
- 6 Electronic programmable auto cook presets
- 30 litre internal volume
- Auto Weight Defrost Setting
- 5 power levels
- Stainless Steel exterior and interior
- Digital Display
- Child safety lock



Pictured: IV 600 FSCM Freestanding Convection Microwave

IV 600 FSM Freestanding Microwave Oven

- Made and purpose built to suit all ILVE ovens
- Easy-Tronic microwave with grill
- 1200W grill with 2 combination grill power settings
- 60 minute timer
- Output power – 900W
- 6 electronic programmable auto cook presets
- 31 litre internal volume
- Defrost setting
- 5 power levels
- Stainless steel exterior and interior
- Digital display
- Child safety lock
- White LED lights
- Optional stainless steel trimkit available (IV600TK)



Pictured: IV 600 FSM Freestanding Microwave

Model: IV 600 FSM

Total electrical load: 1.45 kW

IV 600 BIM Built-in Microwave

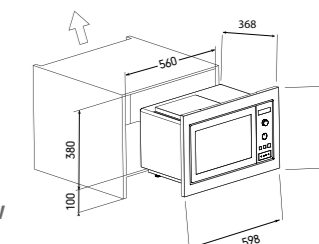
- Made and purpose built to suit all ILVE ovens
- Defrost function
- Child lock
- 1000W grill
- Input power – 1300W and output power – 800W
- 11 electronic programmable auto cook presets
- 25 litre internal volume
- 3 COMBI heat and grill options
- Separate grill and browning function
- 6 power levels
- Stainless steel exterior and interior
- Digital display
- Matching stainless steel trimkit attached to the microwave
- Push button concealed control



Pictured: IV 600 BIM Built-in Microwave

Model: IV 600 BIM

Total electrical load: 1.3 kW



60CM BUILT-IN STEAM OVEN HEALTHIER COOKING FOR THE WHOLE FAMILY

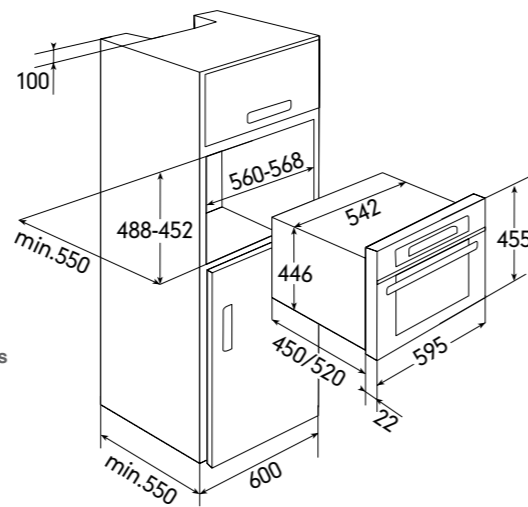
The stylish and sophisticated ILVE Steam Oven features the latest in European styling and function, providing a new world of culinary options to master and marvel. The 645 LTKST Steam Oven allows the food to absorb only the moisture it requires, with no need to add oils or fats to keep food from drying out. The ILVE Steam Oven allows you to create fresh, healthier meals for the whole family time after time.

645 LTKST Built-in Steam Oven

- 1 cooking function (steam)
- 3 temperature settings (40°C, 80°C and 100°C)
- Defrost function
- Digital display
- 35 litre capacity
- AS 304 stainless steel
- External steam generator
- 4 cooking levels
- 1 litre water tank
- Fan forced ventilation
- Reminder lights for: automatic limescale and low water level
- Double glazed glass door
- Inox food tray supports and 1 x stainless steel 40mm deep tray and 1 x stainless steel 20mm deep tray
- Security opening for door safety
- Child lock



Pictured: 645 LTKST Built-in Steam Oven



Model: 645LTKST
 Power requirement: 10 AMP
 Total electrical load: 1.5 kW
 Cut out hole dimension: please note, this product can be mounted flush or proud.
 Refer to the technical diagram

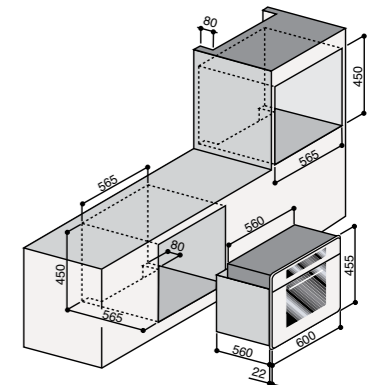
60CM BUILT-IN OVEN & WARMER DRAWER SMALL OVEN WITH A BIG PERSONALITY

645 SLE 3 Oven

- Select 10 multifunction cooking modes
- 38 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element
- Enamel baking/grill tray provided
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Removable oven door and inner door glass
- Turbowave cooking, lower temperatures, less food spatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C through to 300°C
- European A Class energy rating



Pictured: 645 SLE 3 Oven



Model: 645 SLE
 Total electrical load: 3.2 kW
 Cut-out hole dimension: 565mm x 450mm

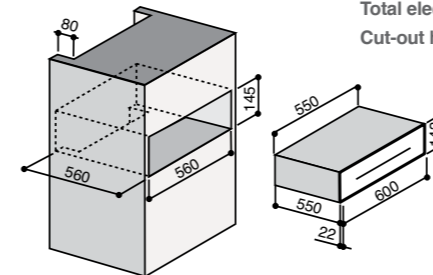
615 SLWD Warmer Drawer

ILVE's NEW Warmer Drawer is the perfect companion product for ILVE's built-in oven family. Designed to perfectly match the 'Slim' series, the Warmer Drawer is a great alternative for storage in the kitchen.

- Telescopic drawer with anti slide matt insert
- Adjustable thermostat from 40 to 80°C – with 9 heat settings
- Max. power output: 400W
- 'Soft Shut' telescopic rails
- 10 cm usable height
- Can accommodate dinner plates, saucers, coffee cups and side dinner plates
- Size: 60cm width only



Pictured: 615 SLWD Warmer Drawer



Model: 615 SLWD
 Total electrical load: 440 W
 Cut-out hole dimension: 560mm x 145mm



ILVE BUILT-IN COOKTOP RANGE
HAND MADE IN ITALY



FLUSHLINE BUILT-IN COOKTOPS

PROFESSIONAL FUNCTIONS IN SLEEK LOW PROFILE DESIGN

With ILVE's Flushline gas cooktops, you can simmer at the lowest temperatures your recipe calls for or go to searing heat instantly. With infinite precision heat settings you'll have perfect cooking control and cleaning is easy. The sleek low profile design means there are fewer food trapping cracks and crevices, allowing for simple wipe maintenance. The trivets, burner caps and supports are removable and easily washed by hand. A stainless steel finish ensures ILVE Flushline cooktops will coordinate beautifully with the design of your other ILVE appliances.

ILVE's Flushline cooktop range is available in nine different styles, ranging from 40cm Domino Hobs (see page 100) to our 120cm Professional cooking blocks and everything in between.

Our complete cooktop range includes Tepanyaki Plate, BBQ, Wok burner, Ceran and Induction options in a myriad of combinations and sizes. Each perfectly designed to complement your ILVE oven, they also work just as well on their own.



60CM & 70CM FLUSHLINE BUILT-IN COOKTOPS

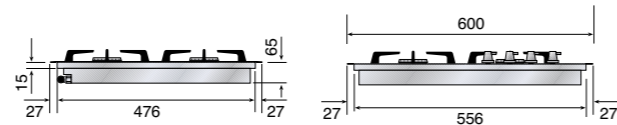
SEAMLESS INSTALLATION, COMMERCIAL GRADE TRIVETS

HP 65 DT & HP 75 DT Built-in Cooktops

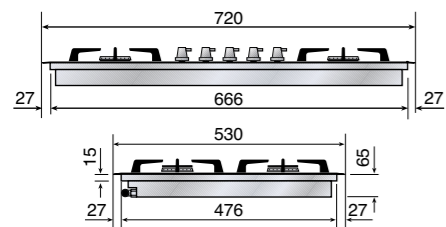
- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Precision burner controls each with position accurate thermostat control
- 75% hand built
- One touch automatic electronic ignition
- Front centred control panel (excluding HP 65 DT)
- Cast iron heavy duty trivets and burner caps finished in matt black
- Flame failure safety cut out
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy clean hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Brass burners
- Available in Natural or LPG gas



Pictured: HP 65 DT Flushline Built-in Gas Cooktop



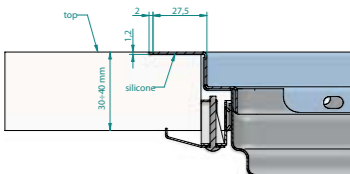
Model: HP 65 DT
 Power requirement: 10 AMP
 Total electrical load: 0.6 kW
 Total gas consumption: 36.2 MJ/h
 Cut out – hole dimension: 570mm x 490mm



Model: HP 75 DT
 Power requirement: 10 AMP
 Total electrical load: 0.6 kW
 Total gas consumption: 46.2 MJ/h
 Cut out – hole dimension: 675mm x 490mm



Pictured: HP 75 DT Flushline Built-in Gas Cooktop



90CM FLUSHLINE BUILT-IN COOKTOPS

CHOICE OF FISH OR WOK BURNER

HP 95 P DT & HP 95 DT Built-in Cooktops

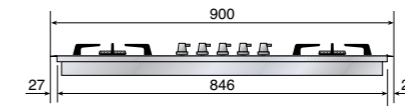
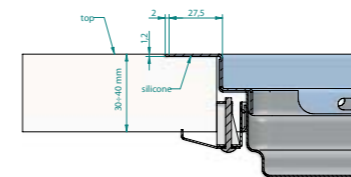
- Large cooking surface with spacious burner layout
- Triple ring all purpose wok burner (5 kW – European Tested)
- Centred wok burner (HP 95 DT only)
- Elongated fish/griddle burner (HP 95 P DT only)
- Precision burner controls each with position accurate thermostat control
- AS304 stainless steel construction
- 75% hand built
- One touch automatic electronic ignition
- Front centred control panel
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy clean hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Brass burners
- Available in Natural or LPG gas



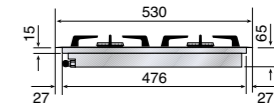
Pictured: HP 95 P DT Flushline Built-in Gas Cooktop



Pictured: HP 95 DT Flushline Built-in Gas Cooktop



Model: HP 95 P DT
 Power requirement: 10 AMP
 Total electrical load: 0.6 kW
 Total gas consumption: 48.7 MJ/h
 Cut out – hole dimension: 860mm x 490mm

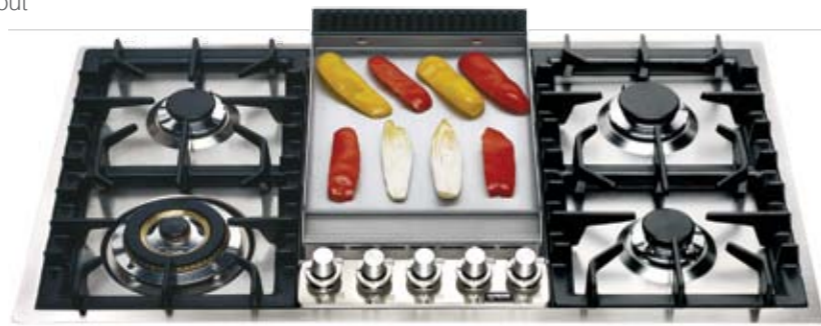


Model: HP 95 DT
 Power requirement: 10 AMP
 Total electrical load: 0.6 kW
 Total gas consumption: 46.2 MJ/h
 Cut out – hole dimension: 860mm x 490mm

90CM FLUSHLINE BUILT-IN COOKTOPS OUR FAMOUS TEPANYAKI PLATE

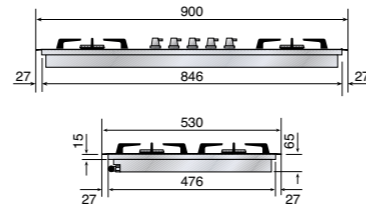
HP 95 F DT Built-in Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- AS304 stainless steel construction
- 75% hand built
- Tepanyaki Plate (8mm thick plate of stainless steel)
- One touch automatic electronic ignition
- Front centred control panel
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy clean hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Brass burners
- Available in Natural or LPG gas



HP 95 F DT Flushline Built-in Gas Cooktop

Model: HP 95 F DT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 46.2 MJ/h
Cut out – hole dimension: 860mm x 490mm



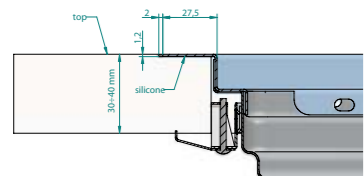
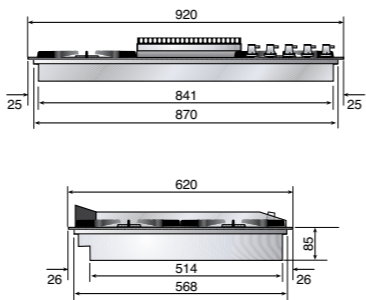
XLP 90 FDT Built-in Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- AS304 stainless steel construction
- 75% hand built
- Larger Tepanyaki Plate (8mm thick plate of stainless steel)
- One touch automatic electronic ignition
- Front right side control panel
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy clean hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Brass burners
- Available in Natural or LPG gas



XLP 90 FDT Flushline Built-in Gas Cooktop

Model: XLP 90 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 52.7 MJ/h
Cut out – hole dimension: 875mm x 580mm



120CM FLUSHLINE BUILT-IN COOKTOPS ELONGATED OR TRADITIONAL DESIGN

HP 125 F DT, HP 125 P DT & HP 1230 DT Built-in Cooktops

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- Elongated fish griddle burner (HP 125 PDT only)
- Centred wok burner
- Precision burner controls each with position accurate thermostat control
- One touch automatic electronic ignition
- Front centred control panel
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Easy clean removable trivets and burners
- Easy clean single piece sealed hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Stainless Steel Tepanyaki Plate (HP 125 F DT Only)
- Dual control Wok burner (HP 1230 DT only)
- Brass burners
- Available in Natural or LPG gas

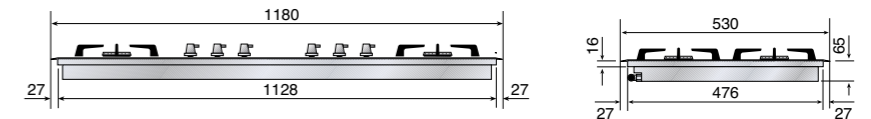


HP 125 FDT Flushline Built-in Gas Cooktop



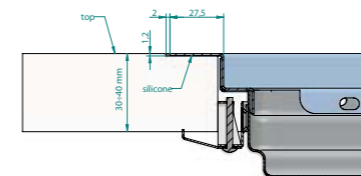
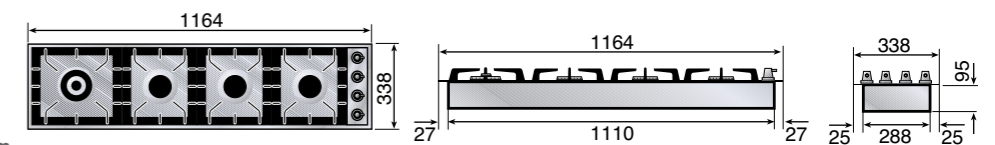
HP 125 PDT Flushline Built-in Gas Cooktop

Model: HP 125 PDT & HP 125 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 58.7 MJ/h
Cut out – hole dimension: 1140mm x 490



HP 1230 DT Flushline Built-in Gas Cooktop

Model: HP 1230 DT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 40.2 MJ/h
Cut out – hole dimension: 1115mm x 295mm



90CM BUILT-IN GAS COOKTOPS CONTEMPORARY DESIGN AND PROFESSIONAL FUNCTIONS

H 90 FCVX Built-in Gas Cooktop

- Triple ring all purpose wok burner (5 kW – European Tested)
- Stainless Steel Tepanyaki Plate
- 2 simmer, 1 medium and 1 fish burner
- One touch auto ignition
- Infinite turn down control with low simmer on each burner
- Front mounted control for easy functional use
- Cast iron matt black trivets
- Flame failure device on all five gas burners
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning

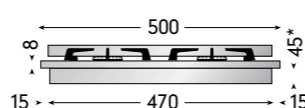
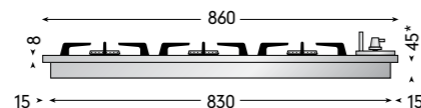


Pictured: H 90 FCVX Built-in Gas Cooktop



Pictured: 948 SXMP Built-in Oven • H 90 FCVX Built-in Gas Cooktop • B2 Hood

Model: H 90 FCVX
Power requirement: 10 AMP
Total gas consumption: 48.7 MJ/h
Cut-out hole dimension: 835mm x 475mm



90CM BUILT-IN GAS COOKTOPS CONTEMPORARY DESIGN AND PROFESSIONAL FUNCTIONS

H 90 CCVX Built-in Gas Cooktop

- Dual triple ring all purpose wok burner (5 kW – European Tested)
- 2 simmer and 1 medium burner
- One touch auto ignition
- Infinite turn down control with low simmer on each burner
- Front mounted control for easy functional use
- Cast iron matt black trivets
- Compact design with maximum cooking space between burners
- Flame failure device on all five gas burners
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning



Pictured: H 90 CCVX Built-in Gas Cooktop

H 90 SDVX Built-in Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose wok burner (5 kW – European Tested)
- Precision thermostat control
- Wok burner situated on left centre of cooktop
- 75% hand built, AS304 stainless steel construction
- One touch automatic electronic ignition
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Easy clean removable trivets and burners
- Dual control wok burner
- Plug in 10 AMP power supply
- Easy in-bench serviceability



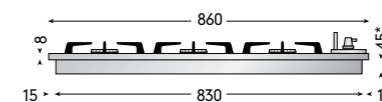
Pictured: H 90 SDVX Built-in Gas Cooktop

H906 CVX Built-in Gas Cooktop

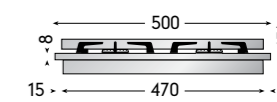
- Triple ring wok burner (5 kW – European Tested)
- 3 simmer and 2 medium to high burners
- Precision burner controls
- Single handed electronic ignition
- Flame failure safety cut-out system
- 75% hand assembly
- Brass burners
- Easy clean removable knobs
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning
- Deep cooktop pressing designed to retain spillages
- Standard 10 AMP plug in power supply
- Heavy duty cast iron trivets and matt black cast burner caps
- Colour: Stainless Steel



Pictured: H906 CVX Built-in Gas Cooktop



Model: H 90 CCVX
H 906 CVX
Power requirement: 10 AMP
Total gas consumption for H 90 CCVX: 50 MJ/h
Cut-out hole dimension: 835mm x 475mm



Model: H 90 SDVX
Power requirement: 10 AMP
Total gas consumption: 46.4 MJ/h
Cut-out hole dimension: 835mm x 475mm

60CM & 70CM BUILT-IN GAS COOKTOPS FOR WHEN SPACE IS AT A PREMIUM

60CM BUILT-IN GAS COOKTOP FUNCTIONAL DESIGN WITH SIDE CONTROL

H 60 CVX Built-in Gas Cooktop

- 4 burner gas hob
- Heavy commercial style cast iron trivets
- Triple ring wok burner (5 kW – European Tested)
- 1 medium and 2 simmer burners
- Front mounted control for easy functional use
- Precision burner controls
- Easy clean removable burners and support
- Single handed electronic ignition



Pictured: H 60 CVX Built-in Cooktop

Model: H 60 CVX
Power requirement: 10 AMP
Total gas consumption: 36.2 MJ/h
Cut out – hole dimension: 555mm x 475mm

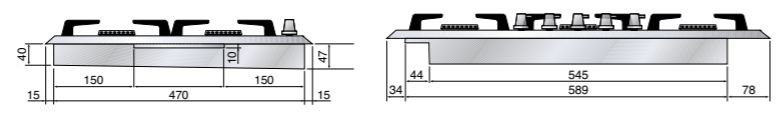
H 70 SDVX Built-in Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose wok burner (5 kW – European Tested)
- Precision thermostat control
- Wok burner situated on left centre of cooktop
- 75% hand built, AS304 stainless steel construction
- One touch automatic electronic ignition
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Easy clean removable trivets and burners
- Dual control wok burner
- Plug in 10 AMP power supply
- Easy in-bench serviceability



Pictured: H 70 SDVX Built-in Cooktop

Model: H 70 SDVX
Power requirement: 10 AMP
Total gas consumption: 46.4 MJ/h
Cut out – hole dimension: 600mm x 475mm



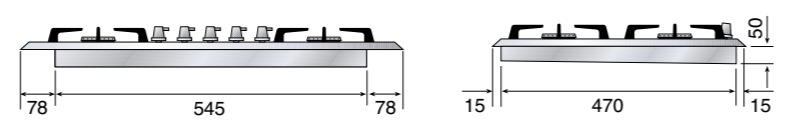
H 70 CVX Built-in Gas Cooktop

- Triple all purpose wok burner (5 kW – European Tested)
- 2 medium and 2 simmer burners
- One touch auto ignition
- Infinite turn down control with low simmer on each burner
- New front mounted control for easy functional use
- Cast iron matt black trivets
- Compact design with maximum cooking space between burners



Pictured: H 70 CVX Built-in Cooktop

Model: H 70 CVX
Power requirement: 10 AMP
Total gas consumption: 46.2 MJ/h
Cut out – hole dimension: 555mm x 475mm



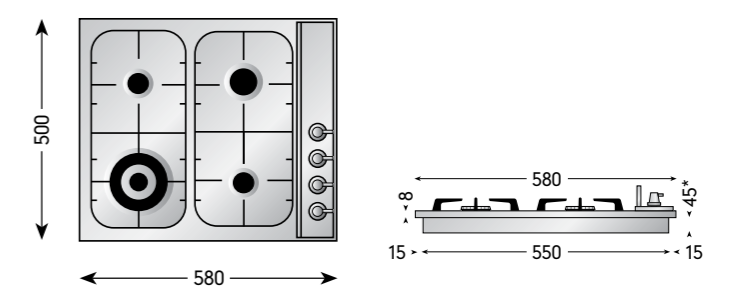
H 360 C Built-in Gas Cooktop

- Triple ring wok burner (5 kW – European Tested)
- 2 simmer, 1 medium - high speed burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable knobs
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning
- Deep cooktop pressing designed to retain spillages
- Standard 10 AMP plug in power supply
- Colours: Stainless Steel or Nostalgie colours
 Antique White or Matt Black
- Also available with safety flame failure (see model H 360 CVX)



Pictured: H 360 C Built-in Cooktop

Model: H 360 C
Power requirement: 10 AMP
Total gas consumption: 36.2 MJ/h
Cut-out hole dimension: 555mm x 475mm



Pictured: 600LVG Built-in Oven • H 360 CX Built-in Cooktop • E71 60G Hood

80CM & 90CM BUILT-IN GAS COOKTOPS TWO CLASSIC FISH BURNER OPTIONS

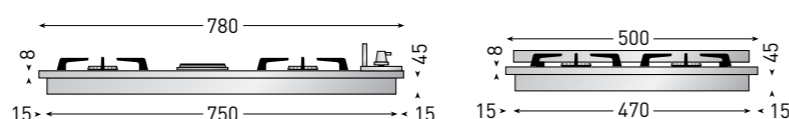
H 38 PC Built-in Gas Cooktop

- Rectangular fish burner
- Triple ring wok burner (5 kW – European Tested)
- 2 simmer and 1 medium burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable brass burners
- Standard 10 AMP plug in power supply
- 75% hand built
- Colours: Stainless Steel
- Now with cast iron matt black trivets and burner caps
- Also available with safety flame failure



Pictured: H 38 PCX Built-in Cooktop

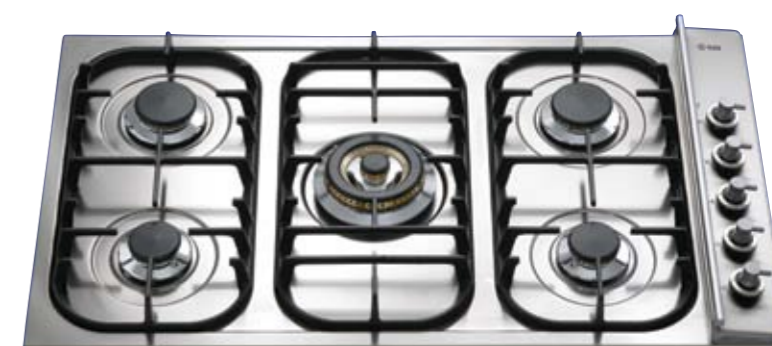
Model: H 38 PC
Power requirement: 10 AMP
Total gas consumption: 48.7 MJ/h
Cut-out hole dimension: 755mm x 475mm



90CM BUILT-IN GAS COOKTOPS WOK BURNER OPTIONS

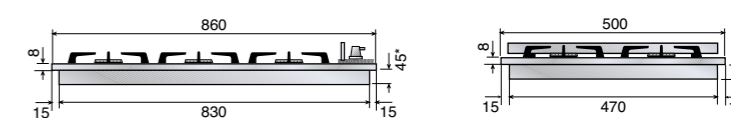
H 39 C Built-in Gas Cooktop

- Centred triple ring wok burner (5 kW – European Tested)
- 2 simmer and 2 medium burners
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable burners and supports
- Standard 10 AMP plug in power supply
- Available in smooth vitreous enamel or exclusive treated hardened stainless steel
- Colours: Stainless Steel only
- Now with cast iron matt black trivets



Pictured: H 39 C Built-in Cooktop

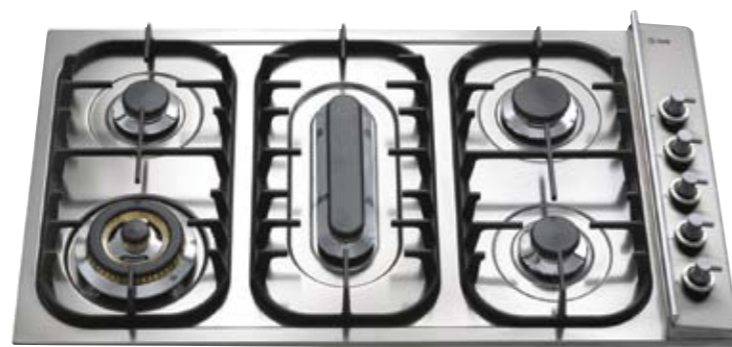
Model: H 39 C
Power requirement: 10 AMP
Total gas consumption: 46.2 MJ/h
Cut-out hole dimension: 835mm x 475mm



i For the full range of Accessories including ILVE's cast iron griddle plates, go to page 152.

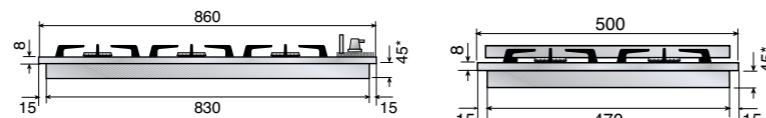
H 39 PC Built-in Gas Cooktop

- Rectangular fish burner
- Triple ring wok burner (5 kW – European Tested)
- 2 simmer and 1 medium burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable burners and supports
- Standard 10 AMP plug in power supply
- Available in smooth vitreous enamel or exclusive treated hardened stainless steel
- Colours: Stainless Steel or Nostalgie Antique White or Matt Black
- Now with cast iron matt black trivets
- Also available with safety flame failure



Pictured: H 39 PCX Built-in Cooktop

Model: H 39 PC
Power requirement: 10 AMP
Total gas consumption: 48.7 MJ/h
Cut out – hole dimension: 835mm x 475mm



60CM & 90CM BUILT-IN CERAN COOKTOPS

EASY TO CLEAN, STYLE IN THE KITCHEN

HV 60 TC Built-in Ceran Cooktop

- Four electric ceran elements including 1 dual zone element
- 9 heat variations
- Precision burner controls
- Single handed touch control
- Heat warning indicator
- 75% hand assembly
- 6mm thick ceran glass
- Easy clean surface
- Single piece sealed hob for easy cleaning
- Standard 15 AMP hard wired power supply



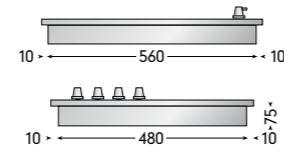
Pictured: HV 60 TC Built-in Ceran Cooktop

V 364 Built-in Ceran Cooktop

- Four highlight instant heat electric elements including one double zone cooking element
- Marker heat zone cooking and regional heat warning light
- Precision thermostat control
- 12 stage heat variation
- Full sealed hob to bench protective perimeter frame
- Low profile 50mm deep
- Total maximum power load 6.5 kW



Pictured: V 364 Built-in Ceran Cooktop



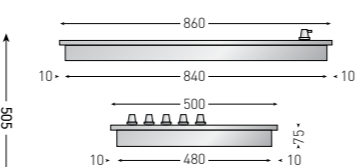
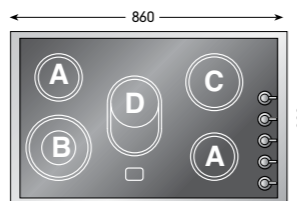
Model: V 364 Ceran
 Total electrical load: 6.5 kW
 Cut-out hole dimension: 565mm x 490mm

V 395 Built-in Ceran Cooktop

- Highlight instant heat electric elements
- Marker heat zone cooking
- Exclusive double heat zone, extra power to accommodate wok or large pans
- Precision thermostat control
- Regional heat warning lights
- Fully sealed hob to bench with protective perimeter frame
- Low profile 50mm deep
- 1 cooking zone 230mm – 1000W - 1600W
This 230mm zone may be switched separately or used together with a total output of 2600W
- 2 cooking zones 145mm – 1200W
- 1 cooking zone 180mm – 1800W
- 1 cooking zone 210mm – 2200W



Pictured: V 395 Built-in Ceran Cooktop



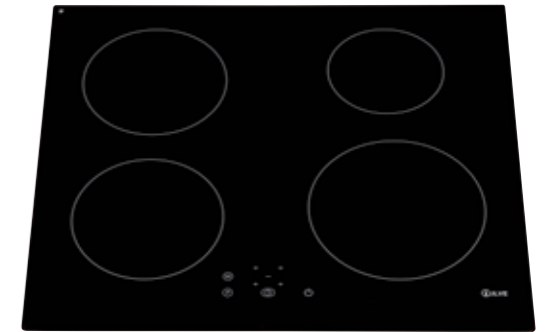
Model: V 395 Ceran
 Total maximum power load: 9.05 kW
 Cut-out hole dimension: 845mm x 490mm

60CM BUILT-IN INDUCTION COOKTOPS

FAST HEAT UP AND VERY RESPONSIVE COOKING

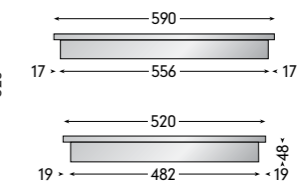
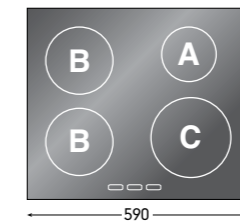
HVI 60 TC Built-in Induction Cooktop

- Designed for simple operation
- Touch control operation
- All zones with booster
- Simmer mode
- 9 cooking temperature variations
- Easy to clean ceran surface
- Each zone fitted with an independent shut-down timer
- Residual heat indicator
- Fast heat-up time
- Auto heat reduction
- 1 small cooking zone – 1400W - 1800W
- 2 medium cooking zones – 1850W - 2500W
- 1 large zone – 2300W - 3300W



Pictured: HVI 60 TC Built-in Induction Cooktop

Model: HVI 60 TC Induction
 Cut-out hole dimension: 560mm x 490mm
 Total maximum power load: 7.4 kW



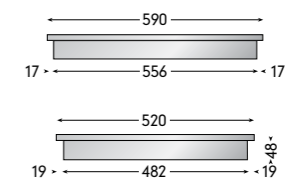
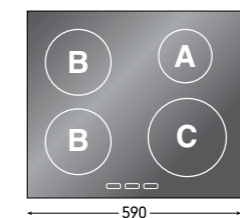
KHVI 60 TC Built-in Induction Cooktop

- Designed for simple operation
- Touch control operation
- 9 cooking temperature variations
- Easy to clean ceran surface
- Residual heat indicator
- Fast heat-up time
- Auto heat reduction
- 1 small cooking zone
- 2 medium cooking zones
- 1 large zone



Pictured: KHVI 60 TC Built-in Induction Cooktop

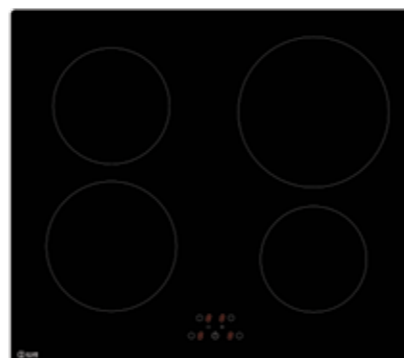
Model: KHVI 60 TC Induction
 Cut-out hole dimension: 570mm x 502mm
 Total maximum power load: 7.4 kW



60CM BUILT-IN INDUCTION COOKTOPS DESIGNED TO MAXIMISE YOUR COOKING SPACE

ILD 60 B Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass
- Touch control +/- with 10 heating levels (from 0 up to 9)
- Ergonomic central position allows more space for the pots
- 2 boosters + 2 zones with 1,4kW power available 100% of the time (not only in boost function)
- 4 timers simultaneously operational with egg-timer
- Standby consumption < 0,5W
- Child lock
- 4 residual heat indicators
- Protection against incorrect 400V connection
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time
- Auto heat reduction



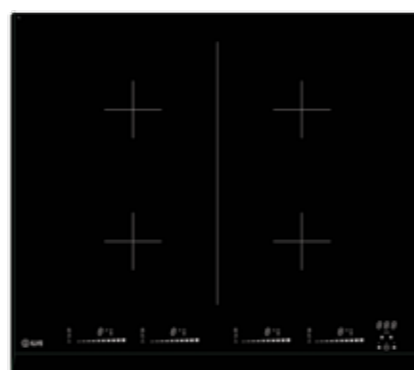
Pictured: ILD 60 B Induction Cooktop

Model ILD 60B Induction

Cut out (LxD) : 560 x 490 mm
 – appliance's thickness: 41mm + glass 4mm
 Size (LxD) : 590 x 520 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

ILD 604 G5 Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass with Beveled edges : 33mm front & 5mm on the sides
- Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology
- Ergonomic central position allows more space for the pots
- 4 boosters and 4 double boosters, 4 timers, egg-timer
- Bridge function, 3 auto-regulated temperatures (42°C, 70°C, 93°C)
- Standby consumption < 0,5W
- 'Stop & Go' feature
- ECO-modus (to reach the chosen heat level using optimised power)
- Child lock
- 4 residual heat indicators
- Long-life Thermostated Cooling an
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



Pictured: ILD 604 G5 Induction Cooktop

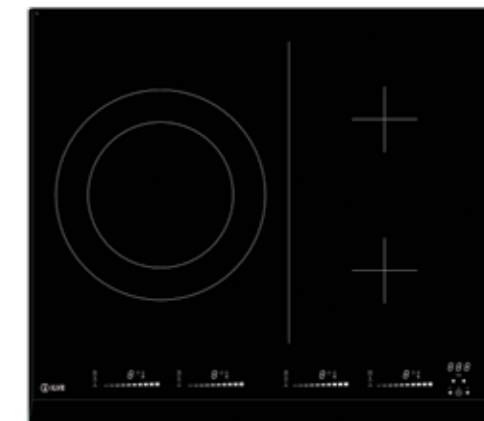
Model ILD 604G5 Induction

Cut out (LxD) : 560 x 490 mm
 – appliance's thickness: 41mm + glass 4mm
 Size (LxD) : 590 x 520 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

70CM & 78CM BUILT-IN INDUCTION COOKTOPS NEW DESIGN WITH LARGER COOKING ZONES

ILD 703 G5 Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass with Beveled edges : 33mm front & 5mm on the sides
- Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology
- Ergonomic central position allows more space for the pots
- 3 boosters and 3 double boosters, 3 timers, egg-timer
- 3 auto-regulated temperatures (42°C, 70°C, 94°C)
- Standby consumption < 0,5W
- 'Stop & Go' feature
- ECO-modus (to reach the chosen heat level using optimised power)
- Child lock
- 3 residual heat indicators
- Long-life Thermostated Cooling an
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



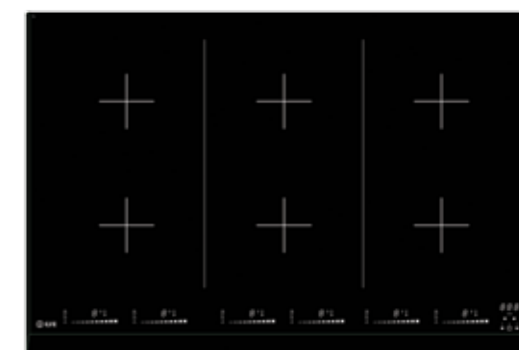
Pictured: ILD 703 G5 Induction Cooktop

Model ILD 703G5 Induction

Cut out (LxD) : 560 x 490mm
 – thickness : 48 mm + 4mm glass
 Size (LxP) : 700 x 520 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

ILD 786 G5 Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass with Beveled edges : 33mm front & 5mm on the sides
- Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology
- Ergonomic central position allows more space for the pots
- 6 boosters and 6 double boosters, 6 timers, egg-timer
- Bridge function, 3 auto-regulated temperatures (42°C, 70°C, 93°C)
- Standby consumption < 0,5W
- 'Stop & Go' feature
- ECO-modus (to reach the chosen heat level using optimised power)
- Child lock
- 6 residual heat indicators
- Long-life Thermostated Cooling an
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



Pictured: ILD 786 G5 Induction Cooktop

Model ILD 786G5 Induction

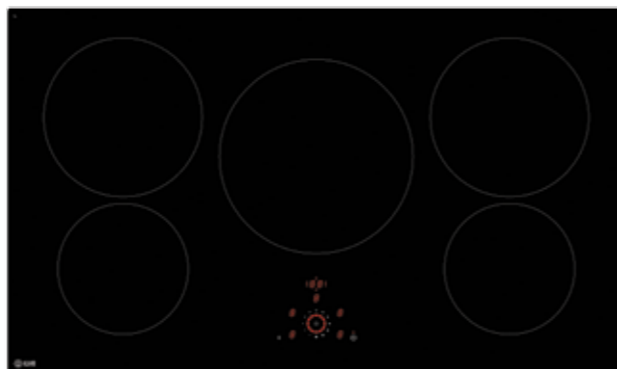
Cut out (LxD) : 750 x 490mm
 – thickness : 48 mm + 4mm glass
 Size (LxD) : 780 x 520 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

80CM & 90CM BUILT-IN INDUCTION COOKTOPS DESIGNED TO MAXIMISE YOUR COOKING SPACE

90CM BUILT-IN INDUCTION COOKTOPS NEW DESIGN WITH LARGER COOKING ZONES

ILD 88 B Induction Cooktop

- KeraBlack+ glass
- Twist & Slide TC with direct access to 11 heating levels (0-9 + keep warm + boost)
- Ergonomic central position allows more space for the pots
- 5 boosters
- 5 timers simultaneously operational with egg-timer
- Standby consumption < 0,5W
- 'Stop & Go' feature
- Child lock
- 5 residual heat indicators
- Protection against incorrect 400V connection
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



Pictured: ILD 88 B Induction Cooktop

Model ILD 88B Induction

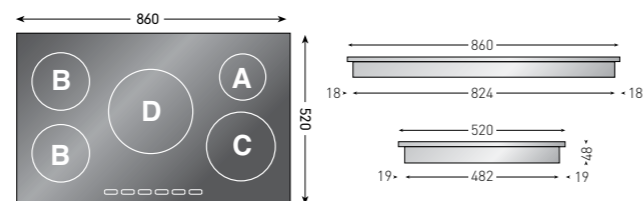
Cut out (LxD) : 810 x 490 mm
 – appliance's thickness: 53mm + glass 4mm
 Size (LxD) : 880 x 520 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

HVI 90 TC Built-in Induction Cooktop

- Designed for simple operation
- Touch control operation
- All zones with booster
- Simmer mode
- 9 cooking temperature variations
- Easy to clean ceran surface
- Each zone fitted with an independent shut-down timer
- Residual heat indicator
- Fast heat-up time
- Auto heat reduction
- 1 small cooking zone – 1400W - 1800W
- 2 medium cooking zones – 1850W - 2500W
- 1 large zone – 2300W - 3300W
- 1 extra large zone – 2400W - 3400W (90cm only)



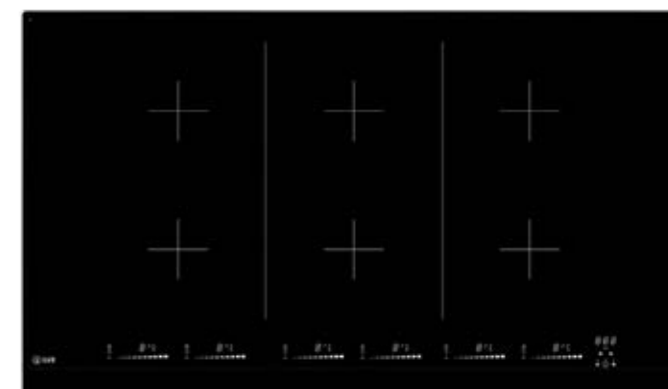
Pictured: HVI 90 TC Built-in Induction Cooktop • 948 SXMP Built-in Oven



Model: HVI 90 TC Induction
 Cut-out hole dimension: 830mm x 490mm
 Total maximum power load: 10.8 kW

ILD 906 G5 Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass with Beveled edges : 33mm front & 5mm on the sides
- Black undercoating (inductor remains invisible, even with bright lighting)
- New flex' Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Defrosting/melting (42°C), keep warm (70°C), simmering (94°C)
- Auto pan detection
- White display
- Capacitive technology
- Ergonomic central position allows more space for the pots
- 6 super-boosters, 6 timers can be used simultaneously, egg-timer
- 3 bridge functions enable to create 3 large cooking surfaces
- Standby consumption < 0,5W
- 'Stop & Go' feature
- ECO-modus (to reach the chosen heat level using optimised power)
- Child lock
- 6 residual heat indicators
- Long-life Thermostated Cooling an
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



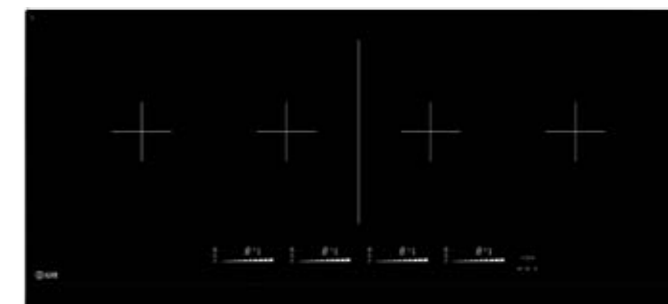
Pictured: ILD 906 G5 Induction Cooktop

Model ILD 906G5 Induction

Cut out (LxD) : 750 x 490mm
 – thickness : 48 mm + 4mm glass
 Dimensions: 900x520mm, R=5
 Electrical network 220-240 V, 50/60 Hz

ILD 914 G5 Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass with Beveled edges : 33mm front & 5mm on the sides
- New flex' Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology
- Ergonomic central position allows more space for the pots
- 4 boosters and 4 double boosters, 4 timers, egg-timer
- Bridge function, 3 auto-regulated temperatures (42°C, 70°C, 93°C)
- Standby consumption < 0,5W
- 'Stop & Go' feature
- ECO-modus (to reach the chosen heat level using optimised power)
- Child lock
- 4 residual heat indicators
- Long-life Thermostated Cooling an
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)
- Fast heat-up time



Pictured: ILD 914 G5 Induction Cooktop

Model ILD 914G5 Induction

Cut out (LxD) : 890 x 390mm
 – thickness : 48 mm + 4mm glass
 Size (LxD) : 910 x 410 mm, R=5
 Electrical network 220-240 V, 50/60 Hz

30CM DOMINO HOBS

MIX AND MATCH TO CREATE YOUR OWN COOKING SURFACE

As differences in food dishes can be both subtle and obvious, so should the function and purpose of your cooking appliances. A touch of 'this' and a little of 'that' works equally well among cooktops as it does with recipes. ILVE now have a set of nine Domino cooktops. These stylish, modular design hobs can be combined with other hobs or simply placed separately for cooking with gas, electricity or both.



Pictured: HV 32 X Domino Hob

Pictured: H 30 FX Domino Hob

Pictured: H 30 PFVX Domino Hob



Pictured: H 30 CVX Domino Hob

Pictured: H 30 VX Domino Hob

Pictured: H 30 PVX Domino Hob

HV 32 Ceran

- 2 quick start elements
- Precision thermostat control
- Regional heat warning light
- Available in Nostalgie Matt Black

H 30 F Deep Fryer

- 2.5 litre capacity
- 1kg basket capacity
- Removable stainless steel oil container that can be stored in the refrigerator
- Thermostatically controlled
- Stainless steel oil container lid

H 30 PF Tepanyaki

- Tepanyaki gas heated stainless steel hot plate
- Flame failure
- Cast iron trivet

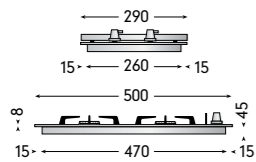
H 30 C Gas Super Wok Burner

- Single triple ring wok commercial style burner
- Available in Nostalgie Matt Black

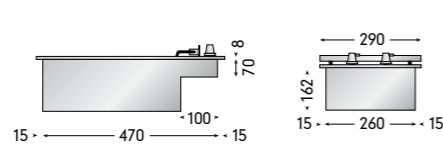
H 30 Gas Hob

- 1 high speed, 1 simmer burner
- Precision burner control
- Single handed electronic ignition
- Available in Nostalgie Matt Black

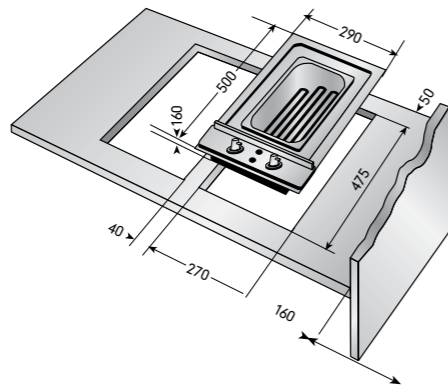
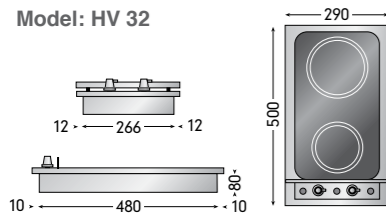
Model: H 30, H 30 PFVX, H 30 PVX, H 30 CVX



Model: H 30 F Fryer



Model: HV 32



Domino Bench Cutouts

Leave a minimum of 40mm space between each cutout. This facilitates easy cleaning between hobs and benchtop.

i For consumption ratings on these models please refer to page 156.

40CM FLUSHLINE DOMINO HOBS

SLEEK LOW PROFILE WITH INTEGRATED CONTROLS

HF 40 T Flushline Domino Hob

- 2 burner gas hob
- Front mounted 'in-bench' control knobs
- Heavy duty commercial style trivets
- Flame failure safety cut-out

HF 40 FT Flushline Domino Hob

- Solid stainless steel Tepanyaki Plate
- Elongated gas burner
- Flame failure safety cut-out

HF 40 DT Single Wok Flushline Domino Hob

- Triple ring all purpose wok burner (5 kW – European Tested)
- Flame failure safety cut-out
- Front mounted 'in-bench' control knob

HF 40 FR T Electric Deep Fryer Flushline Domino Hob

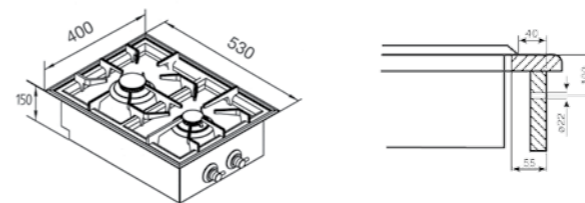
- Deep fryer with 1200W element
- Woven wire basket with 1kg capacity
- Front mounted 'in-bench' control knobs
- 2.5 litre basin

HF 45 FT Tepanyaki Flush line Domino Hob

- Solid stainless steel Tepanyaki Plate
- Elongated gas burner
- Flame failure safety cut-out
- Low and high heat settings
- Single pressed sealed hob

i For consumption ratings on these models please refer to page 156.

Model: HF 40 Series Dominos



Domino Flushline Hobs



Pictured: HF 40 T Flushline Domino Hob (Burner Skirt covers not included)

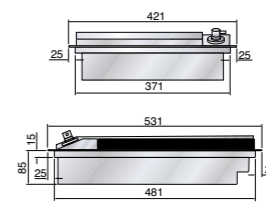
Pictured: HF 40 FT Tepanyaki Flushline Domino Hob



Pictured: HF 40 DT Single Wok Flushline Domino Hob (Burner Skirt covers not included)

Pictured: HF 40 FR T Electric Deep Fryer Flushline Domino Hob

Model: HP 45 F



Pictured: HF 45 FT Tepanyaki Flushline Domino Hob

60CM & 90CM MASTERPIECE COOKTOPS COMMERCIAL GRADE FOR THE SERIOUS HOME COOK

HP 665 D Built-in Cooktop

- Commercial style gas hob
- Cast iron trivets
- Dual control triple ring wok burner
- AS304 stainless steel
- Extra large cooking surface and spill trays
- Safety flame failure valves on gas burners
- Angled burner controls with precision burner output
- LVE exclusive long life protection plan
- 75% hand built
- Can be mounted flush or proud
- Available in Stainless Steel only
- Size 60cm



Pictured: HP 665 D Built-in Cooktop

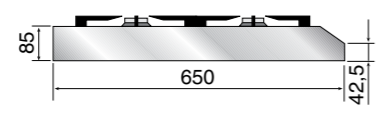
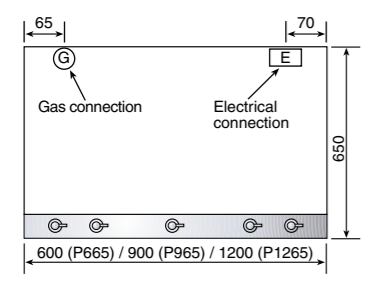
Model: HP 665 D
Power requirement: 10 AMP
Total gas consumption: 40.2 MJ/h

HP 965 D Built-in Cooktop

- Commercial style gas hob
- Large cooking capacity
- Dual control triple ring wok burner
- AS304 stainless steel with cast iron trivets
- Extra large cooking surface gives 30% more cooking area
- Safety flame failure valves on gas burners
- Hob can be inset into bench as pictured with oven
- Size 90cm



Pictured: HP 965 D Built-in Cooktop



Model: HP 965 D
Power requirement: 10 AMP
Total gas consumption: 52.7 MJ/h

90CM & 120CM MASTERPIECE COOKTOPS MULTIPLE COOKING SURFACE OPTIONS



Pictured: HP965 VD Built-in Cooktop
 Ceran plus four burners



Pictured: HP 965 BD Built-in Cooktop
 BBQ plus four burners

HP 965 D & HP 1265 D Built-in Cooktop

- Commercial style gas hob
- Cast iron trivets
- Dual control triple ring wok burner
- 30% more cooking surface
- Rectangular fish and griddle plate burner (select models only)
- AS304 stainless steel with cast iron trivets
- Extra large cooking surface and spill trays
- Safety flame failure valves on gas burners
- Angled burner controls with precision burner output
- ILVE exclusive long life protection plan
- 75% hand built
- Select from up to 4 cooktop configurations and 3 sizes
- Can be mounted flush or proud
- Available in Stainless Steel only
- Size 90 and 120cm



Pictured: HP 965 FD Built-in Cooktop
 Tepanyaki plus four burners



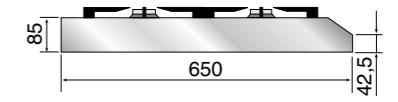
Pictured: HP 1265 FD Built-in Cooktop
 Tepanyaki plus six burners (also available with electric barbecue - Model P 1265 D 120cm)

Model: HP 965 FD
Power requirement: 10 AMP
Total gas consumption: 52.7 MJ/h

Model: HP 965 VD
Power requirement: 15 AMP
Total electrical load: 2.4 kW
Total gas consumption: 40.2 MJ/h

Model: HP 1265 BD
Power requirement: 15 AMP
Total electrical load: 2.9 kW
Total gas consumption: 64 MJ/h

Model: HP 1265 FD
Power requirement: 10 AMP
Total gas consumption: 76.5 MJ/h



NOSTALGIE SERIES
BUILT-IN COOKTOPS AND OVENS



NOSTALGIE 90CM BUILT-IN OVENS COUNTRY STYLE WITH MODERN TECHNOLOGY

ILVE Nostalgie built-in ovens offer attractive and traditional country style finishes that enhance the appearance of any kitchen. The perfect synergy of design and performance excellence, ILVE's built-in Nostalgie range comes in 60cm to 90cm models. All of which offer a unique choice of baking, grilling or rotisserie and the superb quality of features and functions synonymous with ILVE.

900NMP & 900CMP Built-in Ovens

- Select 11 multifunction cooking modes
- 110 litre oven capacity
- Rotisserie
- Cool touch athermic door handle
- Removable door with dismountable inner glass for easy cleaning
- Easy clean vitreous enamel interior smooth black non staining appearance
- Integrated twin cavity cooling system
- Self cleaning catalytic liners
- Analogue programmable timer (900 NMP models only)
- Digital programmable timer (900 CMP model only)
- Triple glazed door
- Precision thermostatic control
- Reversible catalytic self cleaning panels including roof area
- Stainless steel fan fat filter
- Concealed grill element
- Turbowave cooking, lower temperatures less food shrinkage and splatter
- Triple door glazing for safer, cooler door temperatures



Pictured: Nostalgie 900 NMP Built-in Oven in Matt Black with Brass Fittings



Pictured: Nostalgie 900 CMP Built-in Oven in Burgundy with Brass Fittings

Fittings

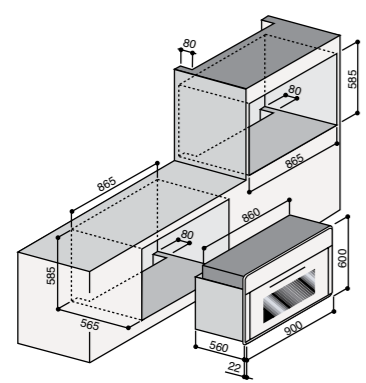
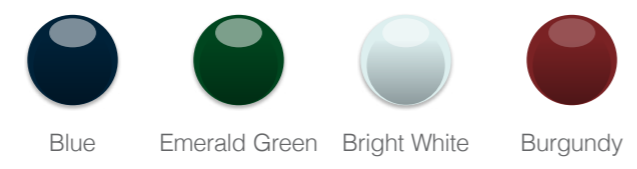


Colour Palette

Available in 900 NMP and 900 CMP



Available in 900 CMP only



Model: 900 NMP & 900 CMP
Total electrical load: 3.7 kW
Cut out - hole dimension: 865mm x 585mm



Pictured: Nostalgie 900 NMP Built-in Oven in Antique White • H39BCN Built-in Cooktop • AG 90 Hood

NOSTALGIE 90CM BUILT-IN DOUBLE OVEN 60CM + 30CM OVEN IN COUNTRY STYLE DESIGN

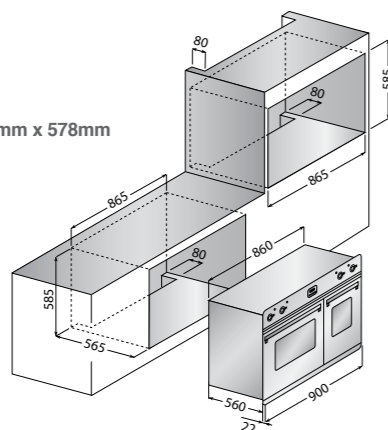
D 900 NMP 60cm Built-in Oven

- Select 10 multifunction cooking modes
- 70 litre oven capacity
- Easy clean vitreous enamel interior, smooth black non staining appearance
- Recessed full width grill element
- Digital analogue clock with programmable timer
- Cool touch athermic door handle
- Catalytic self cleaning system
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Easy dismantling of oven interior makes cleaning and maintenance simple
- Twin fan cavity integrated cooling system
- Pizza and bread mode
- Precision thermostatic control 0°C-250°C
- Fast preheat time 0°C-175°C in 6 minutes
- Turbowave cooking, lower temperatures less food shrinkage, moister fresher tasting roasts
- Triple door glazing for safer, cooler door temperatures

D 900 NMP 30cm Built-in Oven

- Select 5 multifunction cooking modes
- Conventional heated oven
- 43 litre oven capacity
- Full width grill element
- Electric Rotisserie
- Proofing oven
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element with removable self cleaning roof
- Cool touch athermic door handle
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Removable oven door and inner door glass

Model: D 900 NMP
Total electrical load 5.4 kW
Cut out – hole dimension: 860mm x 578mm

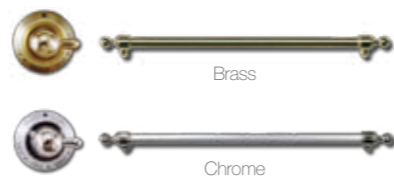


Pictured: Nostalgie D900 NMP Built-in Oven in Burgundy with Brass Fittings

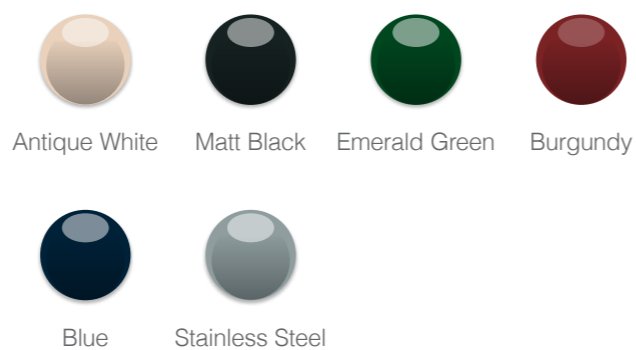


Pictured: Nostalgie D900 NMP Built-in Oven in Matt Black with Brass Fittings

Fittings



Colour Palette



NOSTALGIE 70CM BUILT-IN OVEN 90 LITRE OVEN CAPACITY IN A SMALL FOOTPRINT

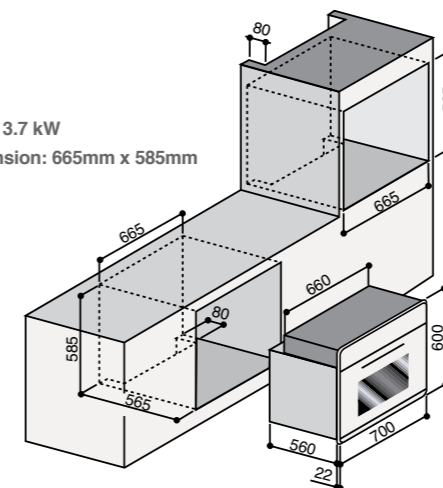
700 CMP Built-in Oven

- Select 10 multifunction cooking modes
- 90 litre oven capacity
- Rotisserie
- Cool touch athermic door handle
- Removable door with dismountable inner glass for easy cleaning
- Easy clean vitreous enamel interior smooth black non staining appearance
- Integrated twin cavity cooling system
- Self cleaning catalytic liners
- Digital clock with programmable timer
- Triple glazed door
- Precision thermostatic control
- Catalytic self cleaning panels including roof area
- Stainless steel fan fat filter
- Concealed grill element
- Turbowave cooking, lower temperatures, less food shrinkage and splatter
- Triple door glazing for safer, cooler door temperatures

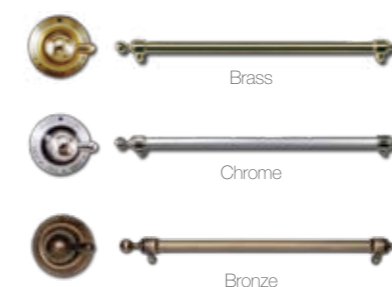


Pictured: Nostalgie 700 CMP Built-in Oven in Matt Black with Brass Fittings

Model: 700 CMP
Total electrical load: 3.7 kW
Cut out – hole dimension: 665mm x 585mm



Fittings



Colour Palette



NOSTALGIE 60CM BUILT-IN OVENS

CHOOSE ANALOG OR DIGITAL OVEN CLOCKS

NOSTALGIE 60CM BUILT-IN DOUBLE OVEN

STYLISH AND INNOVATIVE VERTICAL DESIGN

600 NMP & 600 CMP Built-in Ovens

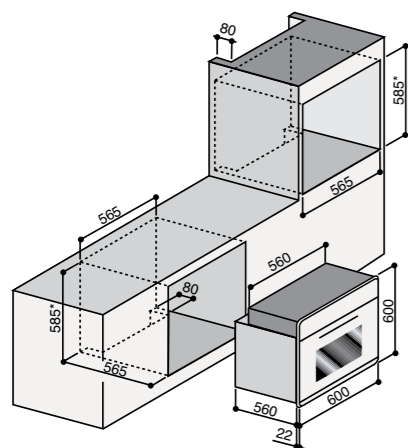
- Select 10 multifunction cooking modes
- 70 litre oven capacity
- Turbowave cooking
- Easy dismantling of oven interior makes cleaning and maintenance simple
- Easy clean vitreous enamel interior smooth black non staining appearance
- Analogue programmable timer (600 NMP models only)
- Digital programmable timer (600 CMP model only)
- Catalytic self cleaning system including roof
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Twin fan cavity integrated cooling system
- Pizza and bread mode
- Precision thermostatic 0°C-250°C
- Fast pre heat time 0°C-175°C in 6 minutes
- Two Year Warranty
- Triple door glazing for safer, cooler door temperatures



Pictured: Nostalgie 600 CMP Built-in Oven in Bright White



Pictured: Nostalgie 600 NMP Built-in Oven in Stainless Steel



Model: 600 NMP & 600 CMP
 Total electrical load: 3.7 kW
 Cut out – hole dimension: 565mm x 585mm

Fittings



Colour Palette

Available in 600 NMP and 600 CMP



Available in 600 CMP only

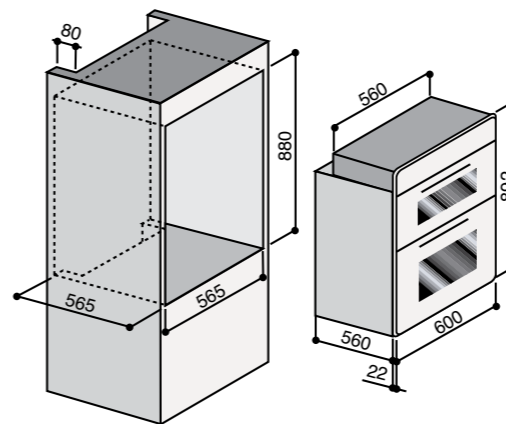


201 NMP Built-in Ovens

- Select two x 10 multifunction cooking modes
- Conventional heated oven
- 43 + 70 litre oven capacity
- Easy clean vitreous enamel interior smooth black non staining appearance
- Easy dismantling of oven interior
- Triple door glazing for safer, cooler door temperatures
- Recessed full width grill element in both ovens
- Cool touch athermic door handles
- Control panel and door cooling fan in both ovens
- Removable oven door and inner door glass in both ovens
- Electronic programmable timer (bottom oven only)
- Catalytic self cleaning system (bottom oven only)
- Stainless steel fan fat filter (bottom oven only)
- Turbowave cooking, lower temperatures, less food splatter, moister fresher tasting roasts
- Pizza and bread mode
- Precision thermostatic control 0°C-250°C
- Quickstart fast preheat time 0°C-175°C in 6 minutes

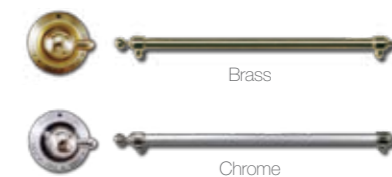


Pictured: Nostalgie 201 NMP Built-in Oven in Matt Black with Chrome Fittings



Model: 201 NMP
 Total electrical load: 7 kW
 Cut out – hole dimension: 565mm x 880mm

Fittings



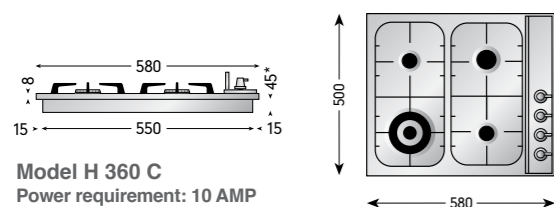
Colour Palette



NOSTALGIE 60CM & 70CM BUILT-IN COOKTOPS PERFECTLY COMPLEMENT YOUR NOSTALGIE OVEN

H 360 CN Built-in Cooktop

- Cast iron trivets and burner caps
- Pressed steel enamelled hob to match perfectly with oven
- Treated brass control knobs
- Colours: Matt Black, Antique White and Stainless Steel
- Other available in models H 30 C, H 30, H 30 B, HV 32 - Refer to Gas Cooktops for model details



Model H 360 C
 Power requirement: 10 AMP
 Total gas consumption: 36.2 MJ/h
 Cut-out hole dimension: 555mm x 475mm



Pictured: H 360 CN Built-in Cooktop in Antique White and Matt Black control panel

H 60 CNV Built-in Cooktop

- 4 burner gas hob
- Heavy commercial style cast iron trivets
- Triple ring wok super burner (5 kW – European Tested)
- 1 medium and 2 simmer burners
- Front mounted control for easy functional use
- Precision burner controls
- Easy clean removable burners and support
- Single handed electronic ignition
- Colours: Antique White (a), Matt Black (m), Emerald Green (vs), Blue (bl), Burgundy (rb), Bright White (b) or Stainless Steel (x) with Brass, Chrome (x) or Bronze (y) knobs and handles



Pictured: H 60 CNV Built-in Cooktop in Matt Black with Brass Fittings

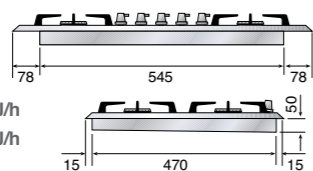
H 70 CNV Built-in Cooktop

- Triple all purpose super wok burner (5 kW – European Tested)
- 2 medium and 2 simmer burners
- One touch auto ignition
- Infinite turn down control with low simmer on each burner
- New front mounted control for easy functional use
- Cast iron matt black trivets
- Compact design with maximum cooking space between burners
- Colours: Antique White (a), Matt Black (m), Emerald Green (vs), Blue (bl), Burgundy (rb) or Stainless Steel (x) with Brass, Chrome (x) or Bronze (y) knobs and handles



Pictured: H 70 CNV Built-in Cooktop in Matt Black with Brass Fittings

Model: H 60 CNV & H 70 CNV
 Power requirement: 10 AMP GPO
 Total gas consumption for H 60 CNV: 36.2 MJ/h
 Total gas consumption for H 70 CNV: 46.2 MJ/h
 Cut out – hole dimension: 555mm x 475mm



Colour Palette



i Refer to pages 156 for consumption specifications.

NOSTALGIE 90CM BUILT-IN COOKTOPS CHOOSE BETWEEN TEPANYAKI, BBQ AND FISH BURNER

H 90 FCVN Built-in Cooktop

- Triple ring all purpose wok burner (5 kW – European Tested)
- Stainless Steel Tepanyaki Plate
- 2 simmer, 1 medium and 1 fish burner
- One touch auto ignition
- Infinite turn down control with low simmer on each burner
- Front mounted control for easy functional use
- Flame failure device on all five gas burners
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning
- Colours: Antique White (a), Matt Black (m), Emerald Green (vs), Blue (bl), Burgundy (rb), Bright White (b) or Stainless Steel (x) with Brass, Chrome (x) or Bronze (y) knobs and handles



Pictured: H 90 FCVN Built-in Cooktop in Burgundy

H 39 PCN Built-in Cooktop

- 5 burner gas hob with fish burner
- Cast iron trivets and burner caps
- Triple ring wok burner (5 kW – European Tested)
- 2 simmer, 1 medium and 1 fish burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable burners and supports
- Standard 10 AMP plug in power supply
- Available in smooth vitreous enamel or exclusive treated hardened stainless steel
- Colours: Matt Black, Antique White and Stainless Steel



Pictured: H 39 PCN A Built-in Cooktop in Antique White with Brass Fittings

H 39 BCN Built-in Cooktop

- Nostalgie Barbecue Hob
- Electric volcanic rock barbecue
- Triple ring wok super burner (5 kW – European Tested)
- 2 simmer and 1 medium burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable burners and supports
- Standard 10 AMP plug in power supply
- Available in smooth vitreous enamel or treated hardened stainless steel
- Pressed steel enamelled hob to match perfectly with your ILVE oven
- Colours: Matt Black and Stainless Steel



Pictured: H 39 BCN Built-in Cooktop in Stainless Steel

Fittings



Colour Palette



i Refer to page 156 for consumption specifications and pages 88-93 for cut out dimensions.



CATERING FOR ALL YOUR NEEDS
DISHWASHERS, COFFEE MACHINES & SINKS



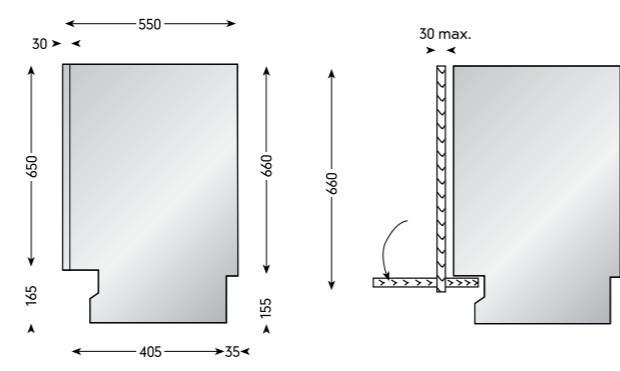
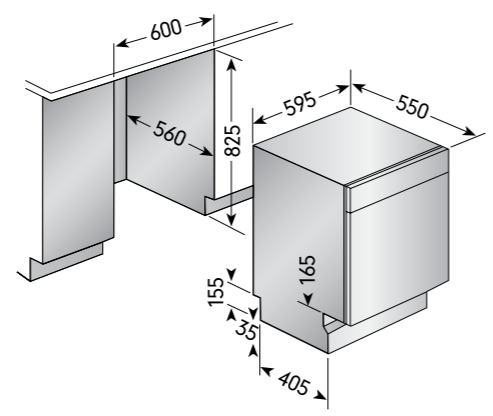
60CM FULLY INTEGRATED DISHWASHER

WHISPER QUIET, POWERFUL CLEANING

ILVE's Fully Integrated Dishwasher will make cleaning up easier than ever. Features include LED display, seven wash programs including ECO wash, internal light, triple action micro filters and anti-overflow system. Superior cleaning power with whisper quiet operation make ILVE Dishwashers the ideal complement to your other ILVE appliances.

IVFI X2 Dishwasher

- 13 place settings, ASC (Auto Sensor Control)
- 4 star energy rating
- Start delay option
- 4 layer filtration system
- Anti-overflow system
- Cold water connection recommended
- Soft touch controls
- Easy slide cutlery baskets
- Concealed heating element
- 7 wash programs
- LED display
- Turbo condenser dryer
- ECO wash option
- 4 star water rating
- Tablet wash program
- Fully Integrated with black concealed control panel (optional stainless steel door panel available model: DWP1)
- 37 dB noise rating
- 30 minute quick wash program
- 13.4 litre usage on normal wash program
- Average litre per wash: 11.9 litre
- Average energy consumption per year: 209 kW
- Adjustable racks and shelf height
- Anti-leak system



Model: IVFI X2
Power requirement: 10 AMP



Pictured: IVFI X2 Fully Integrated Dishwasher

60CM SEMI-INTEGRATED DISHWASHER WHISPER QUIET WITH AUTO SENSOR CONTROL

IVSI X3 Dishwasher

- 13 place settings, ASC (Auto Sensor Control)
- 4 star energy rating
- Start delay option
- 4 layer filtration system
- Anti-overflow system
- Cold water connection recommended
- Soft touch controls
- Easy slide cutlery baskets
- Concealed heating element
- 7 wash programs
- LED display
- Turbo condenser dryer
- ECO wash option
- 4 star water rating
- Tablet wash program
- Semi-Integrated with stainless steel control panel (optional stainless steel door panel available model: SIP 3)
- 37 dB noise rating
- 30 minute quick wash program
- 13.4 litre usage on normal wash program
- Average litre per wash: 11.9 litre
- Average energy consumption per year: 209 kW
- Adjustable racks and shelf height
- Anti-leak system

Whisper Quiet

Operating at extremely low decibel ratings (37 dB), ILVE Dishwashers are renowned for being whisper quiet.

Low Consumption

Reducing consumption is not only of personal benefit, but also makes a practical contribution to caring for the environment. The water and energy consumptions of ILVE Dishwashers is amongst the lowest in its class: just 13.4 litres for a complete heavy load wash and 1.6 kW/h for the universal cycle.

Design Integration

Choose totally concealed, where the entire control panel has been placed inside the fascia making your dishwasher indistinguishable from the surrounding cupboards, or a contoured convex stainless steel front panel to create a totally co-ordinated ILVE kitchen.

Powerful Cleaning

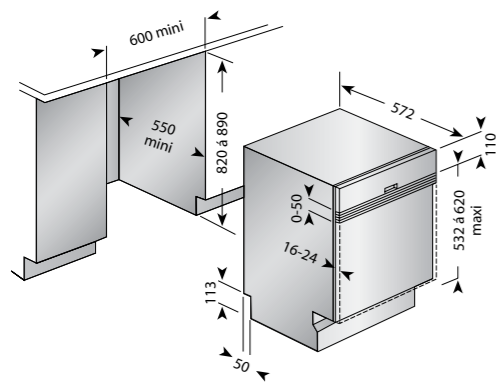
The triple self-cleaning filter traps even the tiniest particles, ensuring maximum wash efficiency. Twice during the wash cycle a powerful jet of water expels all impurities, a great advantage when it comes to cleaning and maintenance.

Easy Loading

There is no need to be a trained technician to load ILVE dishwashers. Adjustable basket with removable plate rack facilitates random loading. Long glasses, 31cm plates, large pots are handled with ease. Our loading system is second to none on the international market.

Model: IVSI X3

Power requirement: 10 AMP



Pictured: IVSI X3 Semi-Integrated Dishwasher

FREESTANDING DISHWASHER

5 STAR WATER EFFICIENCY

IVFD 31MCX Dishwasher

- 14 place settings
- Noise Level: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS, Normal, ECO, Night Wash, Delicate, Intensive, Rapid (Quick wash 30 mins), Rinse
 - Temperature range: 40 °C - 70 °C
- Control knob operation
- 11.3 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5 Star Water Efficiency



Pictured: MFD 31MCX



FREESTANDING DISHWASHER

TOUCH CONTROL OPERATION

IVFD 32TCX Dishwasher

- 14 place settings
- Noise Level: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS, Normal, ECO, Night Wash, Delicate, Intensive, Rapid (Quick wash 30 mins), Rinse
 - Temperature range: 40 °C - 70 °C
- Touch control operation with backlit white LED
- 11.3 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5 Star Water Efficiency



Pictured: MFD 32TCX



WINE CABINET

WINE CABINETS FOR ANY OCCASION

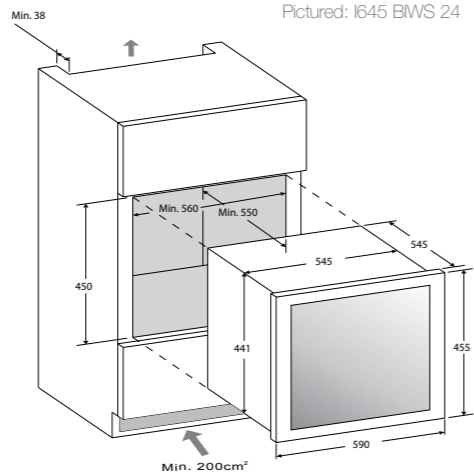


645 BIWS 24

- Humidity controlled (when set at cellaring temperature 12°C - 14°C)
- Single temperature
- Seamless Stainless Steel frame glass door
- Triple glazed door Cabinet body colour is available in Black only
- 2 wooden shelves and 1 half shelf
- White internal led light Electronic temperature control and display
- Adjustable feet, 2 year warranty
- ILVE 'style' door handle, Up to 24 x 750mL Bordeaux Bottles
- Designed to suit ILVE's 45cm series appliances
- Other models available include:
 IWCSZ 40 – 40 bottle single zone Wine Cabinet
 IWCDZ 40 – 40 bottle dual zone Wine Cabinet
 IVBC 100 – 100 can Beverage Centre



Pictured: I645 BIWS 24



WINE CABINET & BEVERAGE CENTRE

WINE CABINETS FOR ANY OCCASION

The ILVE by vintec Wine Cellars are the newest addition to the impressive ILVE collection, allowing you to store wine at an optimum humidity and temperature controlled environment, and boasting an impressive array of features with the sleek look that is signature of ILVE appliances, these Wine Cellars are sure to become an ILVE classic. It has been established that wine should be stored in a dark area, in a temperature of approximate 12°C – 16°C and with a humidity level of around 70% to ensure the cork doesn't dry out and the wine doesn't spoil.

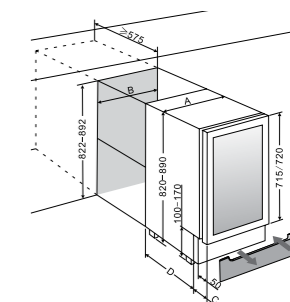
These conditions can be difficult to find naturally in the home, so the ILVE Wine Cellars are a great option for the long-term storage of wine, as the humidity and single temperature control feature that keeps wine stored between 12°C and 16°C ensures that wine quality is maintained as it matures. ILVE is renowned for creating home appliances that set the standard for style, innovation and durability and the new Wine Cellars are no exception!

IWCSZ 40

- Humidity controlled (when set at cellaring temperature 12°C - 14°C)
- Single temperature
- Seamless Stainless Steel frame glass door
- Cabinet body colour is available in Black only
- 4 wooden shelves and 1 half shelf
- White internal led light Electronic temperature control and display
- Adjustable feet
- 2 year warranty
- ILVE 'style' door handle
- Up to 40 x 750mL Bordeaux Bottles



Pictured: IWCSZ 40

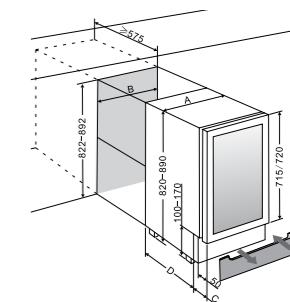


IWCDZ 40

- 2 temperature serving cabinet (both compartments 6-22 degrees)
- Seamless Stainless steel frame glass door
- Cabinet body colour available in Black only
- 4 wooden shelves
- White internal led light
- Electronic temperature control and display
- Adjustable feet
- 2 year warranty
- ILVE 'style' door handle
- Up to 40 x 750mL Bordeaux Bottles



Pictured: IWCDZ 40

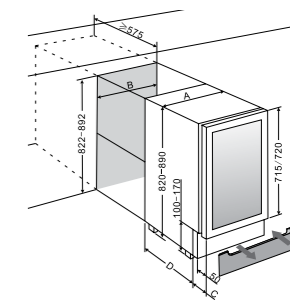


IVBC 100

- Single temperature
- Seamless Stainless steel frame glass door
- Cabinet body colour available in black only
- 4 adjustable metallic shelves
- White internal LED light
- Electronic temperature control and display
- Adjustable feet
- 2 Year warranty
- Up to 100 beer cans
- ILVE 'style' door handle
- Available with Left or Right



Pictured: IVBC 100

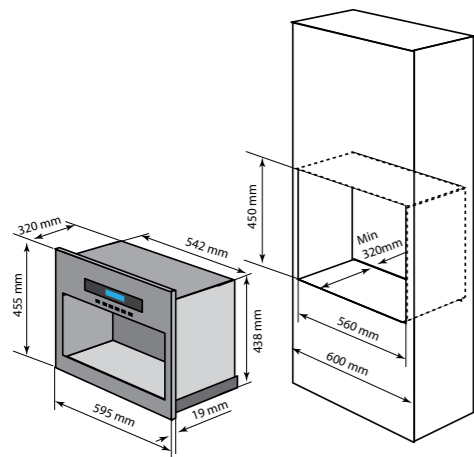


COFFEE MACHINE & WATER + ICE DISPENSER CATERING FOR ALL YOUR NEEDS

DESIGNER KITCHEN SINKS HIGH QUALITY STAINLESS STEEL CONSTRUCTION

IM 645 STK

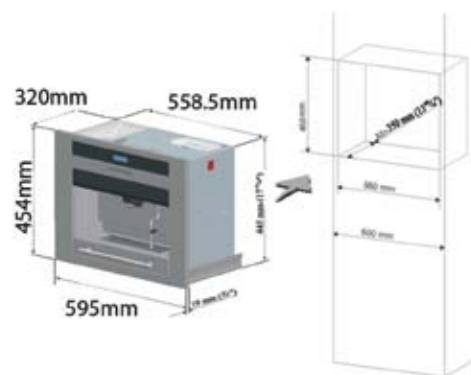
- Electronic machine with water and ice distributor
- Output 18 kg/24 h – 2600 cubes/24 h
- Digital display Stainless steel
- Automatic alarm notification
- In-built water and ice distributor
- UV sterilisation of the water filter
- Capacity: icebox 750 g
- Capacity: water tank 2.5 litres
- Average annual consumption: 180 kW/h (category A++)



Pictured: IM 645 STK

ES 645 STK Coffee Machine

- 60cm built in coffee machine
- Manual group head with push button operation
- Hot water tea and cappuccino steam option
- Personalised coffee presets
- Red LED display
- Removable drip tray
- Automatic clean program
- Water Refill reminder
- Removable water tank
- Coffee grind per serving can be customised



Pictured: ES 645 STK Coffee Machine

SKQ 4040/1 Double Bowl Sink

- Designer waste - no waste down the sink
- Extra deep bowls – 190mm deep, great for larger pots, fry pans and woks
- 1mm thick stainless steel with less potential to dent or scratch easily
- 18/10 stainless steel - rust proof, minimizes scratching
- Installed as undermount, flushmount or inset giving you increased versatility
- Noise reduction pads minimising noise of clanging dishes
- Square bowl design with a radius in the base
- Clipping provided - saving money on installation



Pictured: SKQ 4040/1

SKQ 80/1 Single Bowl Sink

- 1mm thick stainless steel with less potential to dent or scratch easily
- 18/10 stainless steel - rust proof, minimises scratching
- Installed as undermount, flushmount or inset giving you increased versatility
- Noise reduction pads minimising noise of clanging dishes
- Square bowl design with a radius in the base
- Clipping provided - saving money on installation



Pictured: SKQ 80/1

SKQ 40/1 Single Bowl Sink

- Designer waste – No waste down the sink
- Extra deep bowl – 190mm deep, great for larger pots, fry pans and woks
- 1mm thick stainless steel with less potential to dent or scratch easily
- 18/10 stainless steel – rust proof, minimises scratching
- Installed as undermount, flushmount or inset giving you increased versatility
- Noise reduction pads minimising noise of clanging dishes
- Square bowl design with a radius in the base
- Clipping provided – Saving money on installation



Pictured:SKQ 40/1



DESIGNER RANGEHOODS
BEAUTY AND FUNCTION IN HARMONY



AMBIENT CANOPY RANGEHOOD

ELEGANT SINGLE PIECE STAINLESS STEEL DESIGN

Ambient Canopy Hood

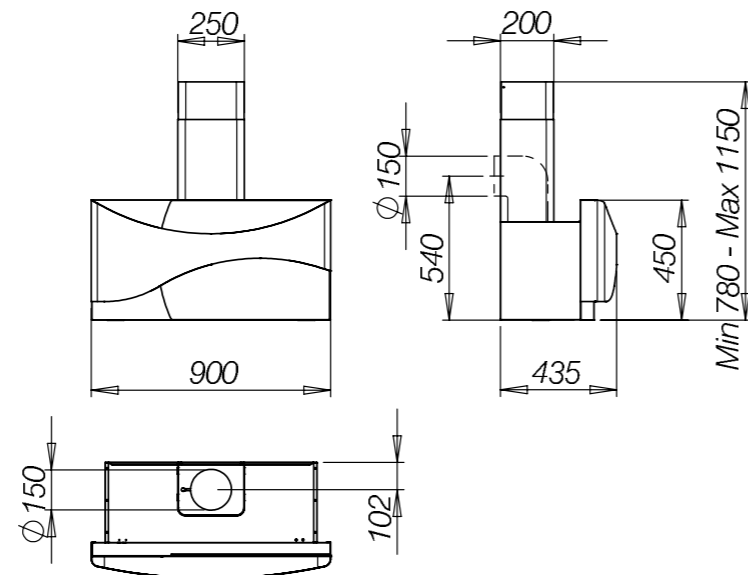
- Designed and purpose built for ILVE appliances
- Built to exacting professional cooker hood standards
- Suitable for all 90cm ILVE cooktops
- 24 hour comfort feature – cleans the air of all fumes when the cooktop is not being used
- Halogen lighting with soft On/Off feature
- Filter cleaning reminder light
- Electric touch control variable speed with auto fire shutdown sensors
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 90cm
- Charcoal filters also available



Model: Ambient
Size: 90cm
Power requirement: 10 AMP
Ducting size: 150mm



Pictured: Ambient Canopy Hood



SPHERA CANOPY RANGEHOOD

UNIQUE TOUCH CONTROL MODERN DESIGN

Sphera Canopy Hood

- Designed and purpose built for ILVE appliances
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm and 70cm
- 24 hour comfort feature – cleans the air of all fumes when the cooktop is not being used
- Slow motion opening frontage creates the correct extraction surface needed when cooking
- Halogen lighting with soft On/Off feature
- Filter cleaning reminder light
- Electric touch control variable speed with auto fire shutdown sensors
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 65cm
- Charcoal filters also available
- Available in Gloss White and Gloss Black



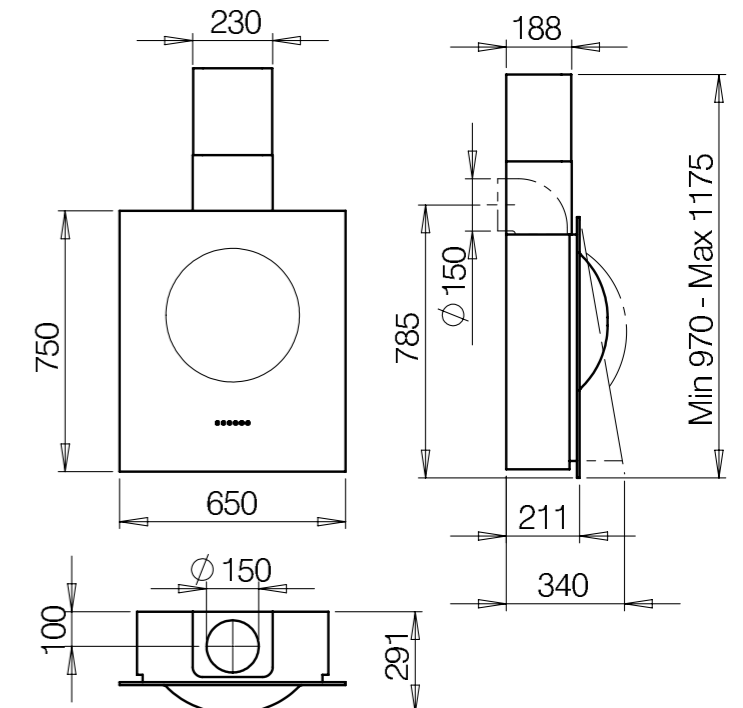
Model: Sphera
Size: 65cm
Power requirement: 10 AMP
Ducting size: 150mm



Pictured: Sphera Canopy Hood



Pictured: Sphera slow motion opening frontage



SIGMA CANOPY RANGEHOOD

3TECH TECHNOLOGY FOR A HEALTHIER HOME

Sigma Canopy Hood

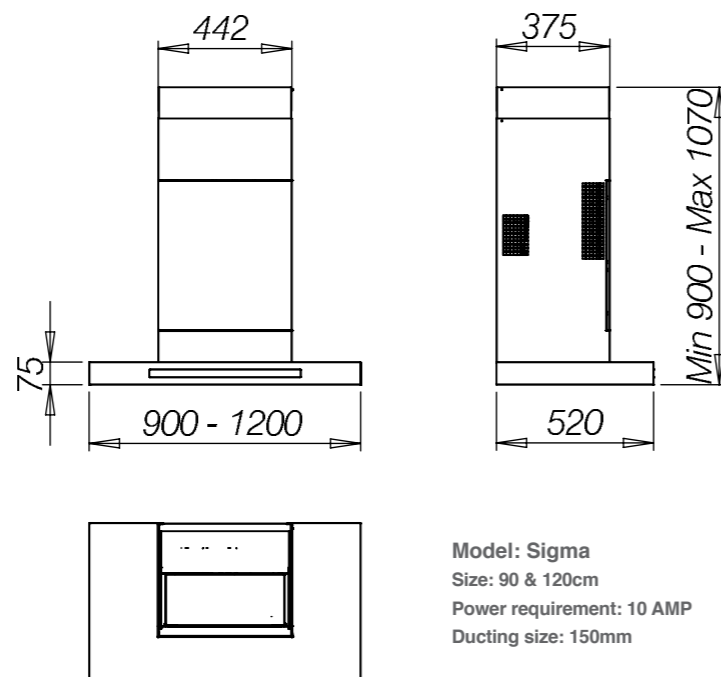
- Designed and purpose built for ILVE appliances
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 90cm and 120cm
- Halogen lighting with soft On/Off feature
- Filter cleaning reminder light
- Exclusive 3Tech technology – designed to control the vapour moisture which is created when cooking creating a healthier home environment
- Electric touch control
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 90 and 120cm
- Charcoal filters also available
- Recirculating only



Pictured: Sigma Canopy Hood



Pictured: Sigma 3Tech vapour eliminator system



VELA CANOPY RANGEHOOD

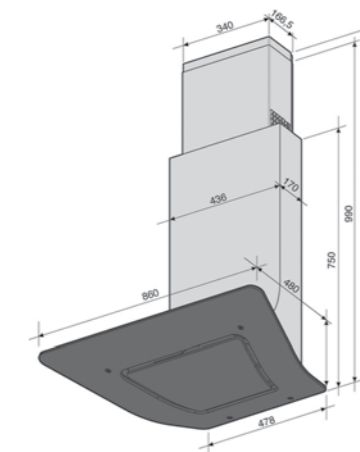
TOUGHENED GLASS AND STAINLESS STEEL DESIGN

Vela Canopy Hood

- AS 304 stainless steel
- Hardened glass with black serigraph
- Washable anti-grease filter
- Easy cleaning system
- Available in exhaust of filter version
- Touch screen commands
- 4 speed
- Light indicator for filter maintenance
- 1 centrifugal fan motor



Pictured: Vela Canopy Hood



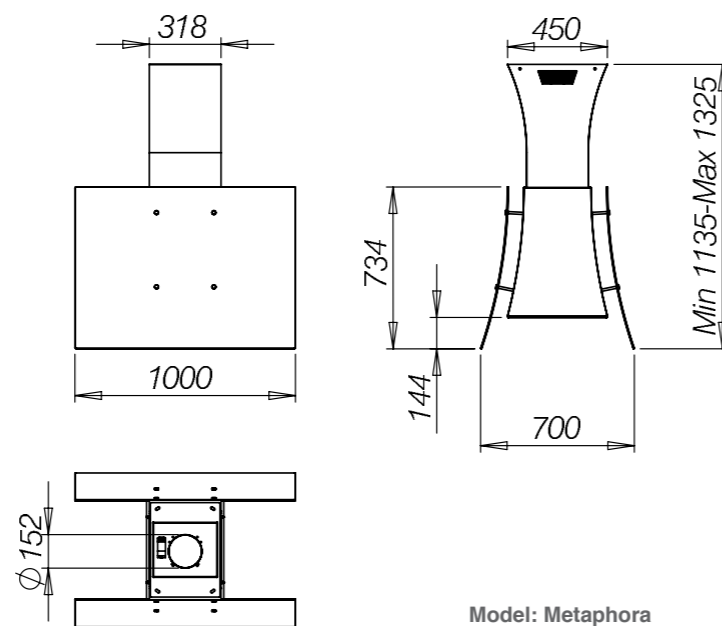
METAPHORA ISLAND RANGEHOOD GLASS AND STAINLESS STEEL CONSTRUCTION

Metaphora Island Hood

- 100cm island hood
- Designed and purpose built for ILVE appliances
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 90cm and 120cm
- AS304 stainless steel construction with grey smoke glass
- Single fan motor
- 850m³/h air flow
- Neon lamp lighting
- Remote control operation
- 150mm ducting
- Adjustable and delayed switch off timer
- Light indicator for cleaning



Pictured: Metaphora Island Hood



Model: Metaphora
 Size: 100cm
 Power requirement: 10 AMP
 Ducting size: 150mm

EPSILON ISLAND RANGEHOOD 3TECH TECHNOLOGY FOR A HEALTHIER HOME

Epsilon Island Hood

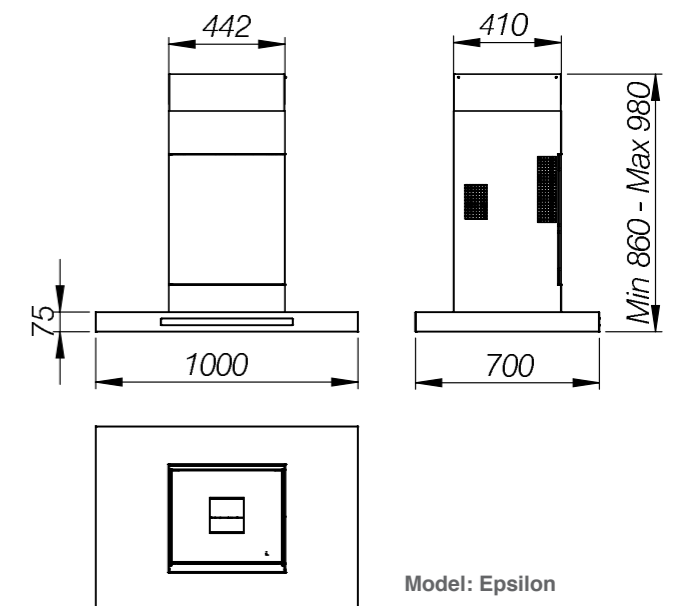
- Designed and purpose built for ILVE appliances
- Island hood
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 90cm and 120cm
- Halogen lighting
- Filter cleaning reminder light
- Exclusive 3Tech technology – designed to control the vapour moisture which is created when cooking creating a healthier home environment
- Electric touch control
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 100cm
- Charcoal filters
- Recirculating only



Pictured: Epsilon Island Hood



Pictured: Dehumidifier system



Model: Epsilon
 Size: 100cm
 Power requirement: 10 AMP
 Ducting size: 150mm

X200 CANOPY RANGEHOOD

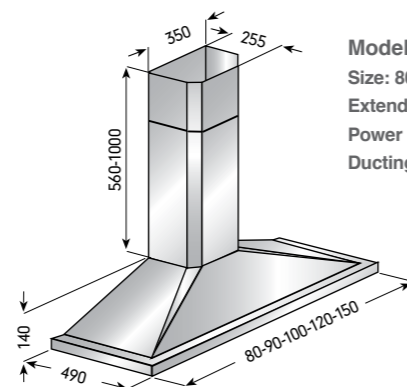
LOW NOISE, MAXIMUM EXTRACTION

X200 Canopy Hood

- Designed and purpose built for ILVE appliances, recommended for Barbecue and Tepanyaki models or wherever very high air extraction is required
- Built to exacting professional cooker hood standards
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electronic touch control variable speed with auto fire shut-down sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- AS304 stainless steel construction
- Sizes: 80cm, 90cm, 100cm, 120cm, 150cm
- Colour: Stainless Steel
- Ducting size: 150mm
- Suitable for ducting or recirculating (optional)
- Vented flue piece and charcoal filters required for recirculating
- Optional extended flue piece available
- Stainless steel dishwasher safe filters



Pictured: X200 Canopy Hood



Model: X 200
 Size: 80cm, 90cm, 100cm, 120cm, 150cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP
 Ducting size: 150mm

AGQ CANOPY RANGEHOOD

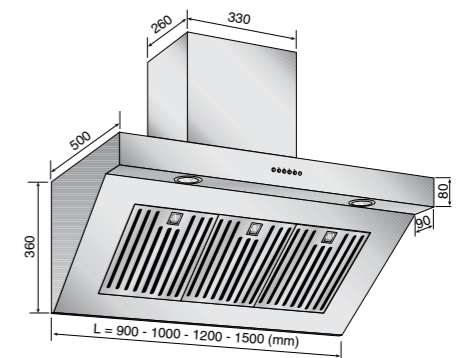
SLIMLINE ANGLED TILT DESIGN

AGQ Canopy Hood

- Available in all sizes 60cm – 150cm
- Complete stainless steel filters
- AS304 stainless steel
- Four speed options
- Extraction boost button
- 1000m³/h
- Halogen lights
- Cast iron heavy duty motor
- Purpose built for ILVE in upright or built in cookers
- Slim-Line 45° angle tilt
- 150mm ducting (recommended)
- Optional recirculating kit available



Pictured: AGQ Canopy Hood



Model: AGQ
 Size: 60cm - 150cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP
 Ducting size: 150mm

B1 CANOPY RANGEHOOD

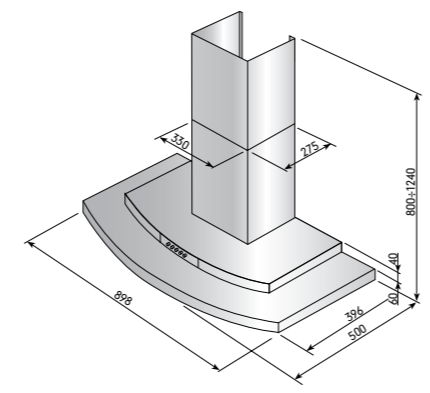
DISTINCTIVE TWIN TIER CONTEMPORARY DESIGN



B1 Canopy Hood

- Designed and purpose built for ILVE appliances, recommended for Tepanyaki models or when very high air extraction is required
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 80cm and 90cm
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electric touch control variable speed with auto fire shutdown sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 90cm
- Optional recirculating kit available

Model: B1
 Size: 90cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP
 Ducting size: 150mm



B2 CRYSTAL CANOPY RANGEHOOD

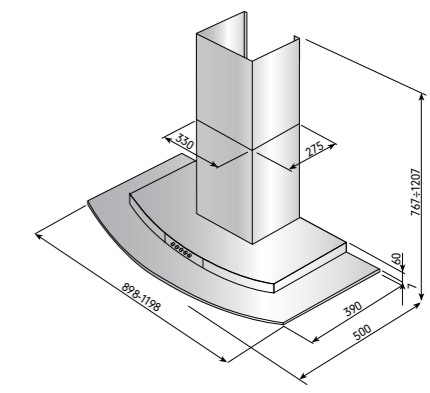
SLEEK FROSTED GLASS DESIGN



B2 Canopy Hood

- Designed and purpose built for ILVE appliances, recommended for Tepanyaki models or when very high air extraction is required
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 80cm and 90cm
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electric touch control variable speed with auto fire shutdown sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- Stainless steel dishwasher safe filters
- AS304 stainless steel construction
- Size: 90cm and 120cm
- Optional recirculating kit available
- Frosted crystal glass

Model: B2 Crystal
 Size: 90cm and 120cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP
 Ducting size: 150mm



C 90 CANOPY RANGEHOOD

CHOOSE FROM A RANGE OF COLOUR OPTIONS

C 90 Canopy Hood

- Designed and purpose built for ILVE appliances
- Moulded 1 piece stainless steel curved cooker hood with no dust or grease traps, made of the finest materials
- High velocity centrifugal fan, low noise level 1200m³/h
- Electronic variable speed touch control
- Halogen lighting
- Adjustable flue pipe to ceiling height
- Motor cut out fire protection
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Sizes: 90cm wide
- Colours: Stainless Steel, Nostalgie Matt Black or Antique White with brass or Chrome front rail
- Ducting size: 150mm
- Optional recirculating kit available
- Stainless steel dishwasher safe filters



Pictured: CN 90 Canopy Hood in Matt Black with Brass Rail



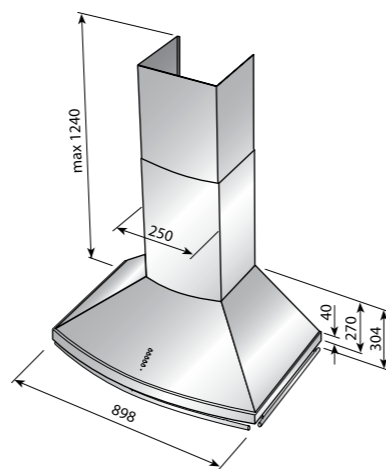
Pictured: C 90 Canopy Hood • H 90 CCVX Built-in Cooktop

Colour Palette



Antique White Stainless Steel Matt Black

Model: C 90
 Size: 90cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP



i Available with a Brass or Chrome Rail.

IVX 40 CANOPY RANGEHOOD

ELEGANT FUNCTIONAL DESIGN

IVX 40 Canopy Hood

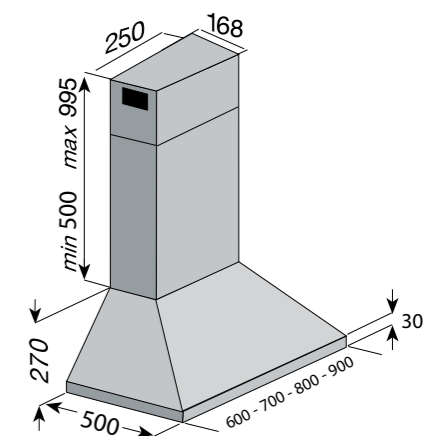
- Designed and purpose built for ILVE appliances
- Construction 2 piece 18/08 stainless steel
- High air extraction with centrifugal fans for quiet and efficient operation (1000m³/h)
- Four speed push button situated on the front facia
- Easy installation kit supplied
- Twin halogen lighting
- Adjustable flue pipe to ceiling
- Ducted or recirculating available
- Size: 60cm, 70cm, 80cm or 90cm wide
- Ducting size: 150mm
- Optional recirculating kit available



Pictured: IVX 40 Canopy Hood



Model: IVX 40
 Sizes: 60, 70, 80 & 90cm
 Ducted hood
 (also available in recirculating)
 Power requirement: 10 AMP



X 90 CANOPY RANGEHOOD

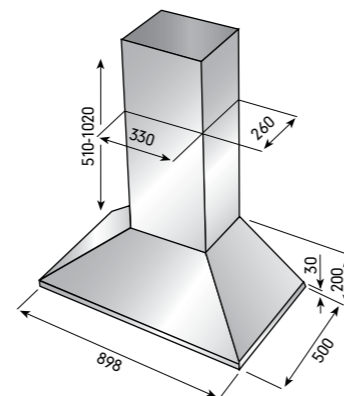
COMMERCIAL GRADE EXTRACTION POWER

X 90 Canopy Hood

- Designed and purpose built for ILVE appliances, recommended for Tepanyaki models or when very high air extraction is required
- Ultra sleek design
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 80cm and 90cm
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electric touch control variable speed with auto fire shutdown sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- AS304 stainless steel construction
- Size: 90cm
- Ducting size :150mm
- Optional recirculating kit available
- Stainless steel dishwasher safe filters



Pictured: X 90 Canopy Hood



Model: X 90
Size: 90cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP

H10 CANOPY RANGEHOOD

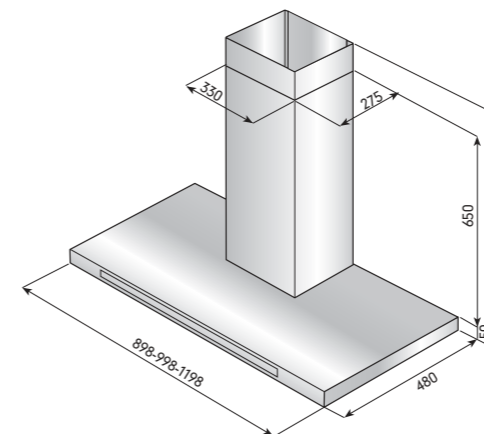
SLIM DESIGN WITH POWERFUL EXTRACTION

H10 Canopy Hood

- Designed and purpose built for ILVE appliances, recommended for Tepanyaki models or wherever very high air extraction is required
- Built to exacting professional cooker hood standards
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electronic touch control variable speed with auto fire shut-down sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- 18/10 stainless steel construction
- Touch control operation
- Sizes: 90cm, 100cm, 120cm
- Colour: Stainless Steel with a black control panel
- Ducting size: 150mm
- Suitable for ducting or recirculating



Pictured: H10 Hood



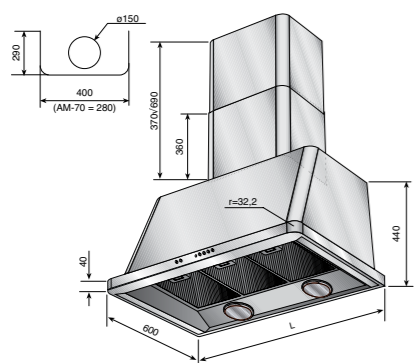
Model: H10
Size: 90,100,120cm
 Extended flue pipe is available from ILVE
 Power requirement: 10 AMP

AM SERIES CANOPY RANGEHOODS THE PERFECT COMPLEMENT TO MAJESTIC RANGE

AM Series Canopy Hood

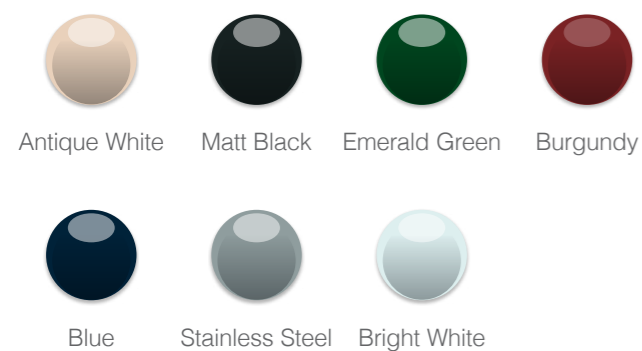
- Available in 5 sizes (70cm, 90cm, 100cm, 120cm, 150cm)
- Recessed filter catchment area helps arrest heavy steam and cooking fumes
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput,
- Halogen lighting angled for positive illumination of cooking surface
- Designed and purpose built for ILVE Majestic Series
- Electronic touch control variable speed with auto fire shut-down sensors
- Available in all Majestic colours
- Ducting size 150mm
- Optional recirculating kit available
- Infrared heat lamps
- 40mm thick stainless steel trim

AM Series 70cm - 150cm



Model: AM-70, AM-90, AM-100, AM-120, AM-150
Power requirement: 10 Amp

Colour Palette



AG SERIES CANOPY RANGEHOODS

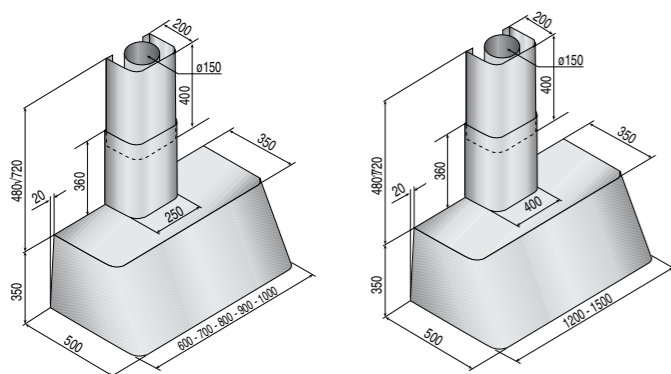
PERFECT DESIGN FOR NOSTALGIE & QUADRA MODELS

AG Series Canopy Hood

- Available in 7 sizes (60cm, 70cm, 80cm, 90cm, 100cm, 120cm, 150cm)
- Recessed filter catchment area helps arrest heavy steam and cooking fumes
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Halogen lighting angled for positive illumination of cooking surface
- Designed and purpose built for ILVE appliances, recommended for Tepanyaki cookers
- Electronic touch control variable speed with auto fire shut-down sensors
- Available in all six colours
- Ducting size 150mm
- Optional recirculating kit available

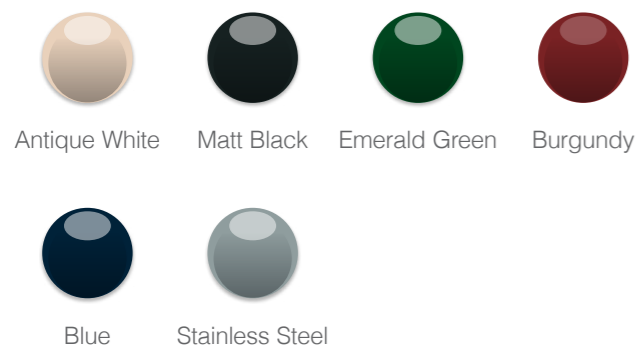
AG Series 60cm - 100cm

AG Series 120cm - 150cm



Model: AG-60, AG-70, AG-80, AG-90, AG-100, AG-120, AG-150
Power Standard, plug in 10 AMP

Colour Palette 80cm only available in Stainless Steel



CONCEALED RANGEHOODS

FOR A TOTALLY INTEGRATED LOOK

T 29 NF Concealed Hood

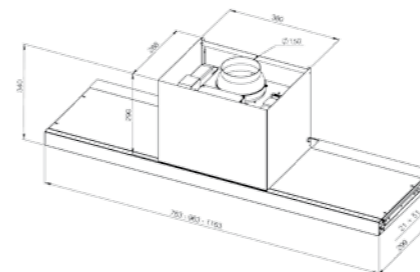
- Concealed hood
- Designed and purpose built for ILVE appliances
- High velocity centrifugal fan, low noise level, 1200m³/h air extraction, optional in-line motor is available to assist air flow
- Electronic variable speed touch control
- Halogen lighting
- Motor cut out fire protection
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Sizes: 80cm, 100cm and 120cm wide
- Colours: Stainless Steel only
- Ducting size: 150mm
- Optional recirculating kit available
- Stainless steel dishwasher safe filters

CU 79 Concealed Hood

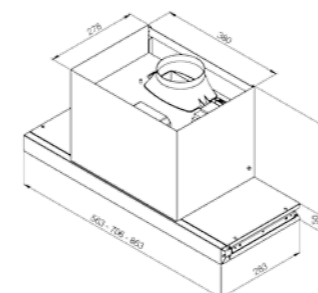
- Concealed hood
- Designed and purpose built for ILVE appliances
- High velocity centrifugal fan, low noise level, 960m³/h air extraction
- Variable speed control
- Halogen lighting
- Motor cut out fire protection
- Sizes: 60cm, 70cm and 90cm wide
- Colours: Stainless Steel only
- Ducting size: 125mm
- Optional recirculating kit available



Pictured: T 29 NF Concealed Hood



Model: T 29 NF
Size: 80cm, 100cm & 120cm
Power requirement: 10 AMP



Model: CU 79
Size: 60cm, 70cm & 90cm
Power requirement: 10 AMP



Pictured: T 29 NF Concealed Hood



Pictured: CU79 Concealed Hood

SLIDEOUT RANGEHOODS TURBINE POWER IN INTEGRATED DESIGN

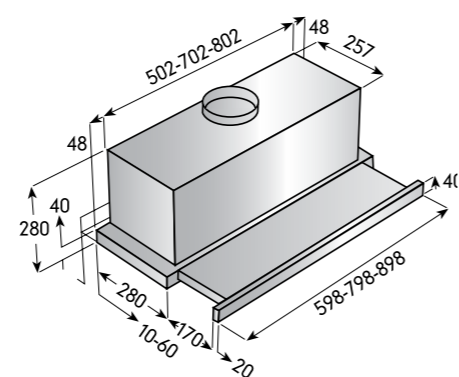
ILVE's integrated kitchen rangehoods represent the next generation of range hood technology in design and performance. ILVE has gone to great lengths to use the latest advances in air movement and fan design, coupled with unique, concealed fine line designs to provide a range of slide out cooker hoods that will blend in seamlessly with the kitchen style of your choice.

CA Series Slideout Rangehoods

- Designed and purpose built for ILVE appliances, recommended for Barbecue and Tepanyaki models or when very high air extraction is required
- Ultra sleek design with stainless steel moulded front fascia
- Built to exacting professional cooker hood standards
- Suitable for all ILVE 60cm, 80cm and 90cm ovens
- High velocity turbine fan, low decibel rating, 1200m³/h air extraction, optional in-line motor is available to assist air flow
- Electric touch control variable speed with auto fire shutdown sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- Stainless steel dishwasher safe filters
- 18/10 stainless steel construction
- Sizes: 60cm, 80cm or 90cm
- Ducting size: 150mm
- Optional recirculating kit available



Pictured: CA Slideout Hood



Model: CA Series
Power requirement: 10 AMP

SLIDEOUT RANGEHOODS SEAMLESS STYLE WITH MULTIPLE SIZE OPTIONS

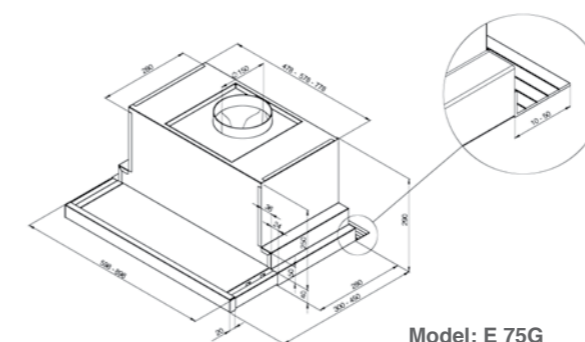
E 75 G Slideout Rangehoods

- Designed and purpose built for ILVE appliances
- Electronically controlled motor and fan for smooth running and quiet operation
- Designed for the most intense domestic cooking, especially suitable for ILVE's wok burner
- Three speed with extra high powered third speed 850m³/h air throughout
- Full air extraction at front of hood
- Halogen lighting giving excellent illumination and low maintenance
- Built-in automatic motor cut-out fire protection
- Slide-out fascia blends with kitchen decor
- Colours: Stainless Steel only
- Sizes: 60cm or 90cm wide
- Ducting size: 150mm
- Optional recirculating kit available

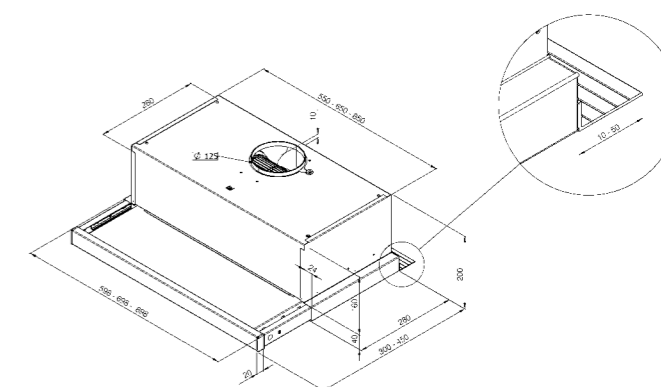


E 71 G Slideout Rangehoods

- Designed and purpose built for ILVE appliances
- Powerful three speed centrifugal fan motor 620m³/h air extraction
- Full front filter extraction
- Two aluminium mesh filters dishwasher size
- Suitable for all ILVE cooktops 60cm, 70cm and 90cm
- Full cooking surface illumination with 40W lighting
- Safety motor cut-out fire protection sensing
- Slide-out fascia blending with kitchen decor
- Takes up to half the cupboard space of similar slide-out cooker hoods
- ILVE cooker hoods are guaranteed parts and labour for two years
- Colours: Stainless Steel only
- Sizes: 60cm, 70cm or 90cm
- Ducting size: 125mm
- Optional recirculating kit available



Model: E 75G
Size: 60 & 90cm
Power requirement: 10 AMP

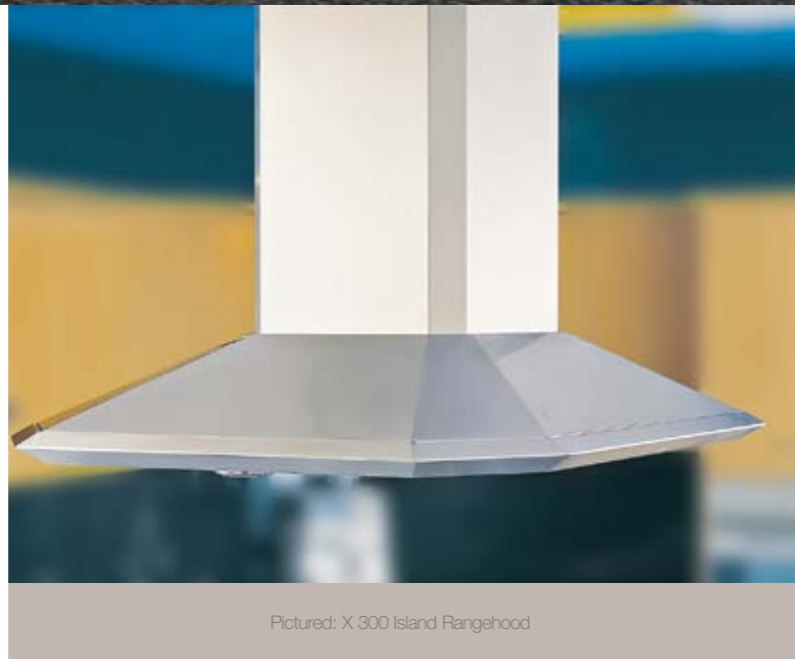


Model: E 71G
Size: 60, 70 & 90cm
Power requirement: 10 AMP

ISLAND RANGEHOODS CHOICE OF TWO STAINLESS STEEL ISLAND OPTIONS

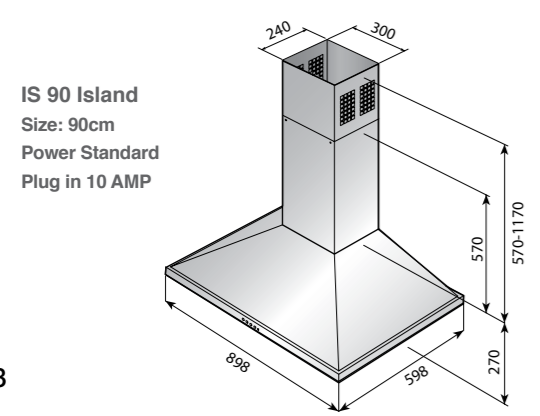
X 300 ISL Island Rangehoods

- Designed and purpose built for ILVE appliances, recommended for Tepanyaki models or wherever very high air extraction is required
- High velocity turbine fan, low decibel rating, 1200m³/h air throughput, optional in-line motor is available
- Electronic touch control variable speed with auto fire shut-down sensors
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Halogen lighting
- Filter cleaning reminder light
- AS304 stainless steel construction
- Size: 100cm
- Colour: Stainless Steel
- Ducting size: 150mm
- Optional recirculating kit available
- Stainless steel dishwasher safe filters

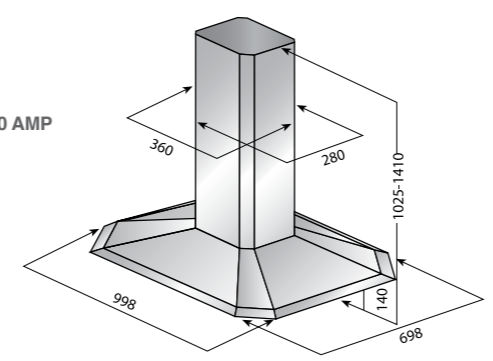


IS 90 Island Rangehoods

- Designed and purpose built for ILVE appliances
- 2 piece 18/08 stainless steel
- High air extraction with centrifugal fan for quiet and efficient operation, 920m³/h air extraction
- Three speed push button situated on the front fascia
- Easy installation kit supplied
- Twin halogen lighting
- Adjustable flue piece to ceiling
- Ducted or recirculating available
- Ducting size: 150mm
- Size: 90cm
- Optional recirculating kit available



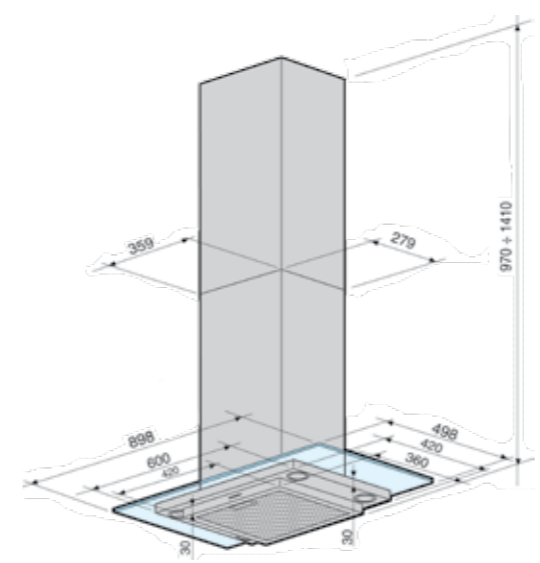
Model: X 300
Size: 100cm
Power requirement: 10 AMP



HYDRA ISLAND RANGEHOOD UNIQUE FROSTED GLASS STAINLESS STEEL DESIGN

Hydra Island Rangehoods

- Designed and purpose built for ILVE cooking appliances, recommended for BBQ and Tepanyaki models where very high extraction is required
- 90cm Island rangehood
- AS 304 stainless steel construction
- Single stainless steel filter
- Styled frosted glass surrounding
- Velocity turbine, 1200m³/h air extraction
- Cast iron motor
- Electronic touch control, variable speed increments
- Auto fire safety shutdown
- Programmable 5, 10, 15, 20 minute auto fan shutdown
- Halogen lighting
- Filter 'clean me' reminder light
- Colour: Stainless Steel
- Ducting size: 150mm



Model: HYDRA
Size: 90cm
Power requirement: 10 AMP



APPETITE FOR MORE
ILVE EXCLUSIVE ACCESSORIES



ILVE EXCLUSIVE ACCESSORIES INSIST ON GENUINE ILVE ACCESSORIES

ILVE EXCLUSIVE ACCESSORIES NOW AVAILABLE TO PURCHASE FROM OUR ONLINE STORE



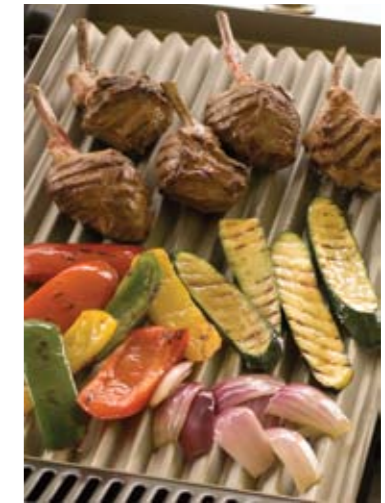
Pictured: The Food of Italy - 300 pages of recipes cooked on and in ILVE ovens



Pictured: Cooking with ILVE - DVD
CODE ILVE DVD



Pictured: Pizza and Bread Stone



Pictured: Teppanyaki Plate converts to Ribbed Steak Plate
for Teppanyaki models CODE G/419/03



Pictured: Stainless Steel Basins with
lids for heating food in bain-marie
CODE G/002/01



CODE IVGP01



Pictured: Roller Bearing Slideout Racks
60cm and 90cm (CODE KGS 60, KGS 60C, KGS 90, KGS 90C)



CODE BD/001/01



Pictured: Burner Skirt Cover



Pictured: Cutting Board can be used
to cover Teppanyaki Plate
CODE A/484/01



CODE IVGP30



Pictured: Cover for Teppanyaki
CODE A/040/04



Pictured: Flat Griddle Plate



Pictured: Professional Wok Cradle
CODE A/092/34

ILVE COOKTOP STEAMER NOW AVAILABLE TO PURCHASE FROM OUR ONLINE STORE



Pictured: Steam Pans with stainless steel lids: CODE G/002/02



Pictured: ILVE Cleaning Kit



Pictured: Euro-Cloth





Pictured: Stainless Steel Kick Panel 60, 70, 80, 90, 100, 120 and 150cm

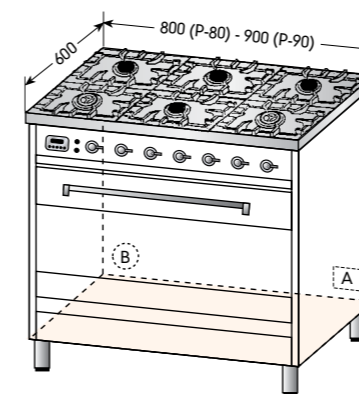
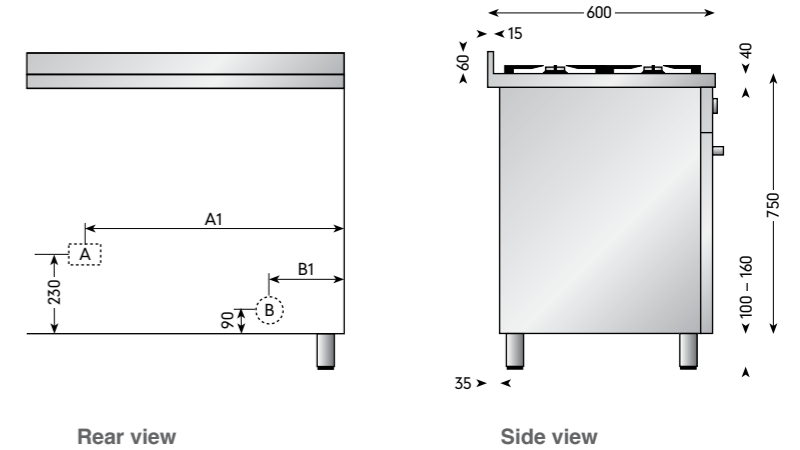
GAS & ELECTRICAL SPECIFICATIONS QUADRA

IMPORTANT NOTES: In humid conditions, electrical appliances such as ovens may experience condensation on the built-in heating elements. If ovens are not used regularly or have not been used for more than 1 month, we recommend that you preheat the oven at the lowest temperature and progressively increase to desired temperature after every 15 minutes to prevent tripping of electrical circuit.

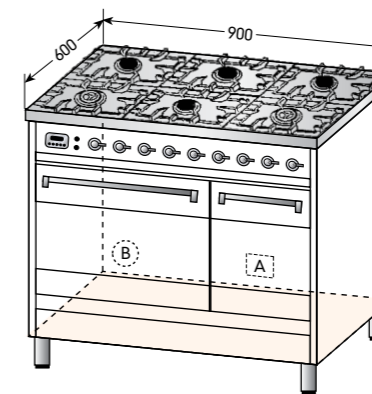
IMPORTANT: Please ensure that the requirements of local gas, electrical and building authorities are adhered to, including but not limited to ASNZ5601 and as wiring rules.

Model	A1	B1
P 60 / PD 120	480	160
P 70	530	220
P 80	680	200
P 90 / P 120 / P 150	750	220
PD 90 / PD 100	480	200
T 60	480	160
T 90 / T 906	750	220

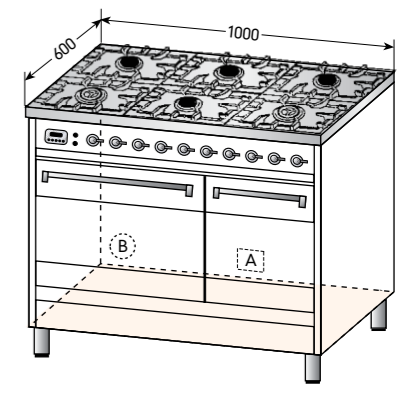
-  Electrical connection
-  Gas connection



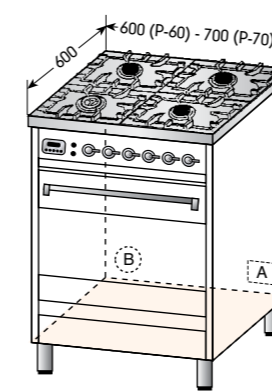
P 80 / P 90



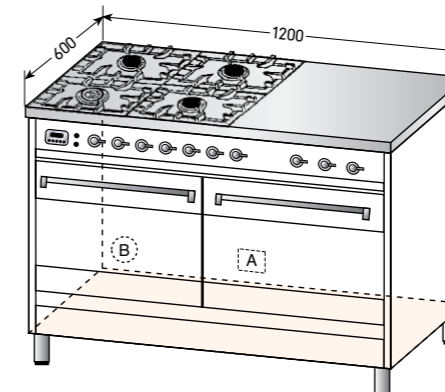
PD 90



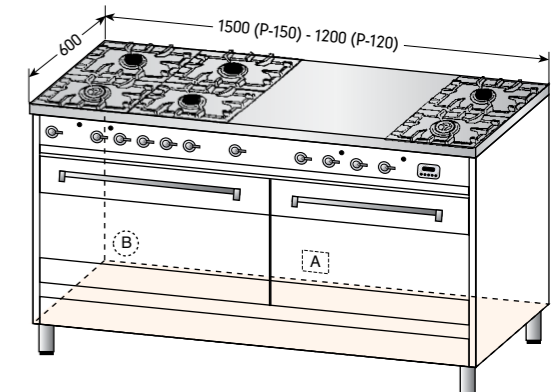
PD 100



P 60 / P 70



PD 120



PD 120 / PD 150

DISCLAIMER

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i ** Other ILVE recommended cleaning products are also available at our online shop.

POWER CONSUMPTIONS

Model Number	Total Electrical Load (Kw)	Total Gas Consumption (Mj/h) NG	Model Number	Total Electrical Load (Kw)	Total Gas Consumption (Mj/h) NG	Model Number	Total Electrical Load (Kw)	Total Gas Consumption (Mj/h) NG	Model Number	Total Electrical Load (Kw)	Total Gas Consumption (Mj/h) NG
M1207DMP	5.40	78.7	MTE90MP	17.50	N/A	PDN70MP	6.10	40.0	PSN120SMP	5.70	62.5
M120BDMP	8.40	66.2	MTS1207DMP	5.70	75.2	PDN906MP	5.40	56.2	PSN120VMP	8.30	63.8
M120FDMP	5.40	78.7	MTS120BDMP	8.55	62.7	PDN90BMP	6.60	40.0	PSW1207MP	5.70	76.3
M120FRDMP	7.90	52.7	MTS120FDMP	5.70	75.4	PDN90FMP	3.70	52.5	PSW120BMP	8.60	63.8
M120SDMP	5.50	62.7	MTS120FRDMP	8.20	51.4	PDN90MP	3.70	52.5	PSW120FMP	5.70	76.3
M120VDMP	8.10	66.2	MTS120SDMP	5.70	61.4	PDN90RMP	6.20	40.0	PSW120FRMP	8.20	52.5
M150BDMP	10.20	78.7	MTS120VDMP	8.30	62.7	PDN90VMP	6.30	40.0	PSW120SMP	5.70	62.5
M150FDMP	7.30	88.8	P1207WMP	5.40	76.3	PDNE100MP	17.70	N/A	PSW120VMP	8.30	63.8
M150FRDMP	9.90	78.7	P120BWMP	8.40	63.8	PDNE90MP	15.00	N/A	PTN1006MP	8.40	62.5
M150FSDMP	7.40	75.2	P120FRWMP	7.90	52.5	PDNI100MP	17.60	N/A	PTN100BMP	11.30	38.7
M150SDMP	7.40	76.2	P120FWMP	5.40	76.3	PDNI90MP	15.85	N/A	PTN100FMP	8.40	51.2
M150VDMP	10.00	78.7	P120SWMP	5.40	62.5	PDW1006MP	8.40	63.8	PTNE100MP	20.40	N/A
M70DMP	3.70	42.4	P120VWMP	8.10	63.8	PDW100BMP	11.30	40.0	PTN100MP	20.30	N/A
M70DVG	2.40	50.9	P150BWMP	10.20	76.3	PDW100FMP	8.40	52.5	PTW1006MP	8.40	62.5
M906DMP	3.70	64.0	P150FRWMP	9.90	76.3	PDW100RMP	8.40	40.0	PTW100BMP	11.30	38.7
M906DVG	2.65	83.7	P150FSWMP	7.40	75.0	PDW100SMP	5.70	50.0	PTW100FMP	8.40	51.2
M90BDMP	6.60	42.4	P150FWMP	7.40	88.8	PDW100VMP	8.30	40.0	PTWE100MP	20.40	N/A
M90BDVG	5.35	59.9	P150SWMP	7.40	73.8	PDW70MP	6.10	40.0	PTW1100MP	20.30	N/A
M90FDMP	3.70	52.7	P150VWMP	10.00	76.3	PDW906MP	5.40	56.2	PW1207MP	5.70	62.5
M90FDVG	2.45	72.4	P60WMP	3.70	40.0	PDW90BMP	6.60	40.0	PW120BMP	8.60	63.8
M90PDMP	3.70	52.7	P60WVG	2.40	48.5	PDW90FMP	3.70	52.5	PW120FMP	5.70	76.3
M90PDVG	2.45	72.4	P70WMP	3.70	40.0	PDW90MP	3.70	52.5	PW120FRMP	8.20	52.5
M90RDMP	6.20	42.4	P70WVG	2.40	48.5	PDW90RMP	6.20	40.0	PW120SMP	5.70	62.5
M90VDMP	6.30	42.4	P80WMP	3.70	52.5	PDW90VMP	6.30	40.0	PW120VMP	8.30	63.8
MD1006DMP	5.50	66.2	P80WVG	2.40	70.0	PDWE100MP	17.70	N/A	PW150BMP	10.20	76.3
MD100BDMP	8.40	42.4	P906WMP	3.60	56.2	PDWE90MP	15.00	N/A	PW150FMP	7.30	88.8
MD100FDMP	5.40	52.7	P906WVG	2.45	73.7	PDWI100MP	17.60	N/A	PW150FRMP	9.90	76.3
MD100RDMP	8.00	42.4	P90BWMP	6.60	40.0	PDWI90MP	15.85	N/A	PW150SMP	7.40	73.8
MD100SDMP	5.40	50.2	P90BWVG	5.35	57.5	PE60WMP	12.00	N/A	PW150VMP	10.00	76.3
MD100VDMP	8.10	42.4	P90FWMP	3.70	52.5	PE80WMP	12.00	N/A	PW60MP	3.70	40.0
MDE100MP	17.50	N/A	P90FWVG	2.45	70.0	PE90WMP	13.30	N/A	PW70MP	3.70	40.0
ME90MP	17.50	N/A	P90RWMP	6.20	40.0	PH90F	0.60	52.5	PW80MP	3.70	52.5
MS1207DMP	5.70	78.7	P90RWVG	5.45	40.0	PN1207MP	5.70	76.3	PW906MP	3.70	56.2
MS120BDMP	8.55	66.2	P90VWMP	6.30	40.0	PN120BMP	8.55	63.8	PW90BMP	6.60	40.0
MS120FDMP	5.70	76.5	P90WMP	3.70	52.5	PN120FMP	5.70	76.3	PW90IMP	7.40	40.0
MS120FRDMP	8.20	54.9	P90WVG	2.45	70.0	PN120FRMP	8.20	52.5	PW90MP	3.70	3.70
MS120SDMP	5.70	64.9	PD1006MP	5.70	63.8	PN120SMP	5.70	62.5	PW90RMP	6.20	6.20
MS120VDMP	8.30	66.2	PD100BWMP	8.60	40.0	PN120VMP	8.30	63.8	PW90VMP	6.30	6.30
MT1207DMP	5.40	75.2	PD100FWMP	5.70	52.5	PN150BMP	10.20	76.3	PWE90MP	15.00	N/A
MT120BDMP	8.40	62.7	PD100RMP	8.20	40.0	PN150FMP	7.30	88.8	PWI60MP	11.75	N/A
MT120FDMP	5.40	75.2	PD100SWMP	5.70	50.0	PN150FRMP	9.90	76.3	PWI90MP	14.15	N/A
MT120FRDMP	7.90	51.4	PD100VWMP	8.30	40.0	PN150SMP	7.40	75.0	PW90FMP	3.70	3.70
MT120SDMP	5.40	61.4	PD1207WMP	7.30	76.3	PN150VMP	7.40	73.8	T60LMP	3.70	38.7
MT120VDMP	8.10	62.7	PD120BWMP	10.20	63.8	PN60MP	3.70	40.0	T60LVG	2.40	47.2
MT150BDMP	10.20	75.2	PD120FRWMP	8.00	52.5	PN60VG	2.40	48.5	T906LMP	3.70	54.9
MT150FDMP	7.30	87.7	PD120FWMP	8.90	76.3	PN70MP	3.70	40.0	T906LVG	2.45	72.4
MT150FRDMP	9.90	75.2	PD120SWMP	7.30	62.5	PN70VG	2.40	48.5	T90CLVG	2.45	62.4
MT150FSDMP	7.40	73.9	PD120VWMP	9.00	63.8	PN80MP	3.70	52.5	T90LMP	3.70	51.2
MT150SDMP	7.40	72.7	PD906WMP	5.40	56.2	PN80VG	2.40	70.0	T90LVG	2.45	68.7
MT150VDMP	10.00	75.2	PD90BWMP	8.40	40.0	PN906MP	3.70	56.2	TD906LMP	5.40	54.9
MT70DMP	3.70	38.9	PD90FWMP	5.50	52.5	PN906VG	2.45	73.7	H30AP	N/A	N/A
MT70DVG	2.40	47.4	PD90RWMP	7.90	40.0	PN90BMP	6.60	40.0	H30BX	2.08	N/A
MT906DMP	3.70	62.9	PD90VWMP	8.10	40.0	PN90BVG	5.35	57.5	H30CVX	0.60	13.8
MT906DVG	2.65	80.2	PD90WMP	5.40	52.5	PN90FMP	3.70	52.5	H30FX	2.70	N/A
MT90BDMP	6.60	38.9	PDE100WMP	17.70	N/A	PN90FVG	2.45	70.0	H30PFVX	0.60	12.5
MT90BDVG	5.35	55.9	PDE90WMP	15.00	N/A	PN90MP	3.70	52.5	H30PVX	0.60	12.5
MT90FDMP	3.70	51.4	PDN1006MP	8.40	63.8	PN90RMP	6.20	40.0	H30VX	0.60	16.2
MT90FDVG	2.45	68.9	PDN100BMP	11.30	40.0	PN90VG	2.45	70.0	H31X	2.50	N/A
MT90PDMP	3.70	51.4	PDN100FMP	8.40	52.5	PN90VMP	6.30	40.0	H32X	2.08	N/A
MT90RDMP	6.20	38.9	PDN100RMP	8.40	40.0	PNE60MP	12.00	N/A	HF40	0.60	16.2
MT90VDMP	6.30	38.9	PDN100SMP	5.70	50.0	PNE90MP	15.00	N/A	HF40D	0.60	14.0
MTD1006DMP	5.70	62.7	PDN100VMP	8.30	40.0	PNI60MP	11.75	N/A	HF40F	0.60	12.5
MTD100BDMP	8.40	38.9	PDN1207MP	7.30	76.3	PNI90MP	14.15	N/A	HF40FR	2.70	N/A
MTD100FDMP	5.40	51.4	PDN120BMP	10.20	63.8	PSN1207MP	5.70	76.3	HP45F	0.60	12.5
MTD100RDMP	8.00	38.9	PDN120FMP	7.30	76.3	PSN120BMP	8.60	63.8			
MTD100SDMP	5.40	48.9	PDN120FRMP	8.90	52.5	PSN120FMP	5.70	76.3			
MTD100VDMP	8.10	38.9	PDN120SMP	7.30	62.5	PSN120FRMP	8.20	52.5			
MTDE100MP	17.50	N/A	PDN120VMP	9.00	63.8						

NOTE
ILVE recommends that our ovens are always installed / connected to a dedicated circuit.



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ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm (WA by appointment only on Saturdays)

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