

2024/25 Collection



 **ILVE** Live, Cook, Love.

Reliability:

Cooking appliances designed to stand the test of time.

The reliability of ILVE products has been acknowledged in the market for over 50 years. Every ILVE appliance and range cooker is produced in line with the strictest quality certifications and assembled manually by skilled operators who oversee even the smallest detail. Designed to last for many years and enjoyed throughout the world by customers who appreciate functionality, safety and durability.



Colours and models shown are used for reference only and may look different in reality.

ILVE reserves the right to modify its products, apply technical improvements or cancel end-of-series articles when deemed opportune and at any time, without prior notice.

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ILVE: The Company

For over 50 years ILVE has been a genuine specialist in luxury cooking appliances. Throughout half a century of constant research and commitment, ILVE has designed and implemented solutions that have raised the level of performance, safety and satisfaction in the kitchen.

Founded in Campodarsego in 1969, in the industrious North-East of Italy, ILVE proudly carries on a great tradition of technical expertise in the processing of steel, combined with continuous research in the field of processes and technologies. Its success is due to extraordinary flexibility in design and production in order to meet every need in the kitchen. ILVE collections are efficient, versatile and reliable.

ILVE range cookers are inspired by the kitchens in which the great chefs make their creations, but their aesthetics and efficiency are perfect for the home. ILVE uses the same durable materials as professional kitchens: stainless steel (AISI 304), cast iron, brass and copper. Like the selection of raw materials, the technical reliability of the various components also undergoes the strictest checks. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.

Style



Torino:
modern style
range cooker,
perfect for any
style kitchen.



Roma:
contemporary
style, perfect
for the modern
kitchen.



Milano:
traditional
styling with a
modern twist.



Majestic:
american sized,
statement
piece range
cooker.



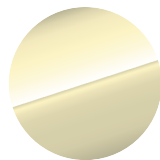
Panoramagic:
futuristic styled
range cooker,
perfect for a
contemporary
kitchen.

Colours

ILVE has developed a selected range of colours, in harmony with design trends of today: classic or contemporary, minimal or bold.



WH / White



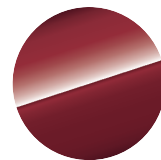
AW / Antique White



MB / Midnight Blue



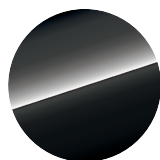
EG / Emerald Green



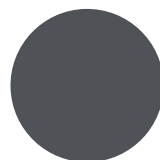
BU / Burgundy Red



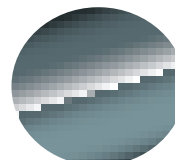
SS / Stainless Steel



B / Gloss Black



MG / Matt Graphite



BG / Blue Grey

RAL

In perfect harmony with the interior design of your home, you can select one of the endless shades of the RAL range.



☒ M15SDNE3/LCC
Majestic 150 Living Coral range cooker
Chrome finish with hood AM150



Product technologies

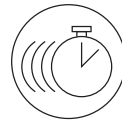
ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness.



The ovens: big cavities and exemplary performance.

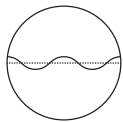
Any single or double combination oven will provide you with all the space you need, even for large dishes.

The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity up to 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!



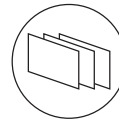
Quick start

The oven heats up to 200°C in 6 minutes. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).



Precise electronic temperature control

The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 30°C up to 320°C.



Cool door with triple removable glass

Easy to use, safe for children, and perfectly insulated thanks to the three layers.



Cooking probe

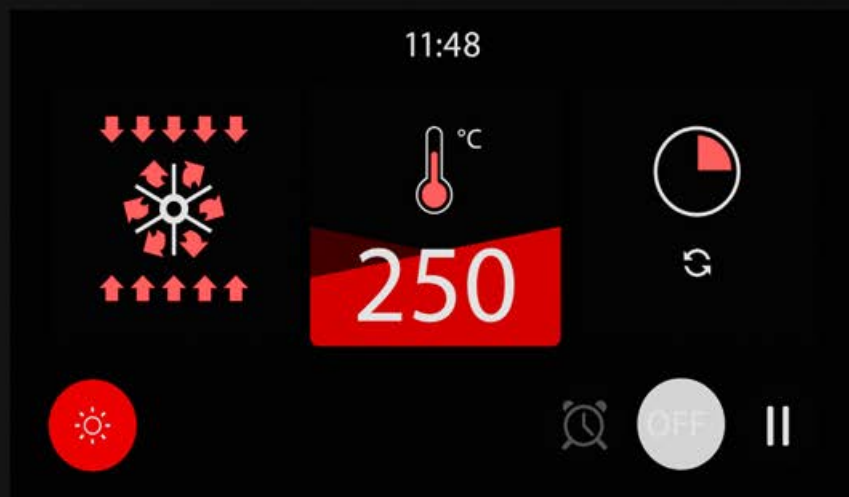
An essential accessory to check the temperature at the core, for example in meat cuts.



Moisture Control

The vapours are removed from inside the cavity, allowing you to choose between dry or wet cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.





Cooking and control: ovens for haute cuisine.



Tangential cooling ventilation and high density insulation

Prevents the furniture next to the oven and the kitchen from overheating.



Folding grill coil for complete cleaning

Thanks to the articulated support, the electric heating element of the grill can be lowered to clean the top part of the cavity more easily.



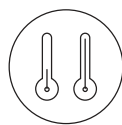
Easy clean enamel

The grease does not stick to the surface and can therefore be cleaned more easily.



Door with soft closing system

The door hinges are fitted with a shock absorber that makes closure quick gradual and safe.



Temperature from 30° up to 320° C

From proving to cooking, roasting to low temperatures, ILVE ovens allow you to prepare complex and sophisticated recipes very easily, with perfect results.

TFT Display User-friendly, comprehensive and high resolution.

Simply touch the large display with one finger to control all the functions for each oven. Temperature, timer and automatic cooking start and end programmer: everything is controlled with one move and at a glance.

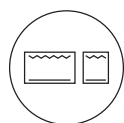


4.3" full touch display

Thanks to TFT technology, the display assures superior readability, displaying every function with clear, simple graphics.

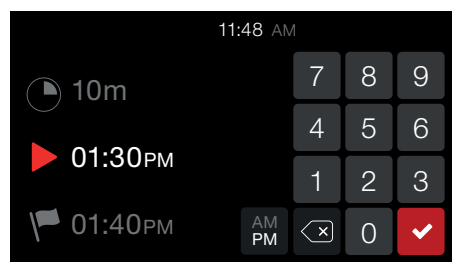


☒ Gradual selection of the oven temperature.



Dual control

All the functions of each oven are managed and programmed on the same display.



☒ Programming the cooking time.



Cooking Functions



Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as quick defrosting when a low temperature is set (30°C - 40°C).



Intensive cooking

It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



Grill cooking

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.



ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.



Microwave defrosting

Allows all frozen foods in general to be quickly defrosted. It is safer than defrosting at room temperature as it prevents bacterial growth. Simultaneously, it is faster than defrosting in the refrigerator. Perfect for melting butter and chocolate.



Microwave cooking

The ILVE microwave has a cavity, designed and extensively tested, which can cook rapidly and evenly: every part of the dishes are hit by the microwaves, thereby obtaining consistent temperatures. Very convenient for heating liquids and pre-cooked foods but also for cooking vegetables quickly.



Steaming

Healthy and light steaming, for any type of food.



Combined steam/hot air cooking

Thanks to steam, the dish remains soft and juicy.



Combined microwave/steam cooking

The microwave speed from 270W to 500W is combined with the gentleness of steaming.



Combined hot air/microwave cooking

Microwaves from 270W to 500W accelerate the action of conventional hot air, thereby reducing cooking times considerably.



Combined grill/microwave cooking

For perfect rapid cooking and browning. Grill with microwaves from 500W to 800W.

Cleaning Programmes



Steam cleaning cycle

A steam jet into the cooking chamber softens the dirt, making it easily removed.



Pyrolytic cleaning cycle

Thanks to the high temperatures, fatty substances are transformed into a dust easily removable with a damp cloth. In ILVE ovens you can choose between two levels of light or intensive cleaning.



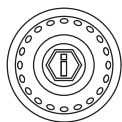
Hydrolytic cleaning cycle

In just 20 minutes it allows you to quickly and easily remove dirt residues. Just add a small amount of water into the cavity and start the function.

Hob Technologies

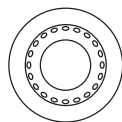


Gas hob features



Gas burners dual with power up to 5kW

Optimal supply and perfect distribution of heat, for all types of cooking. Standard with Majestic and Panormagic.



Total black brass flame spreader with non-stick nanotechnological treatment

The technical characteristics of brass are enriched with a nanotechnological coating that assures easy cleaning, in an elegant black finish.



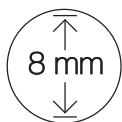
Highly specialised hobs

Structure in AISI 304 steel with 12/10 thickness, with the choice of a gas hob with up to 9 burners or induction.



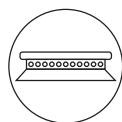
Hob with cast iron pan supports

The robust cast iron pan supports provide a functional and safe support for the pots.



Full size fry top plate with 8mm thickness

The thick steel ensures an even temperature over the entire surface, for evenly griddle cooked meat, fish, vegetables etc. Easy to clean, it can also be used as a worktop.



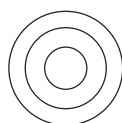
Multi-gas burners

Once the flame has stabilised, the gas burners eliminate any accidental extinguishing such as air currents or liquid spills.



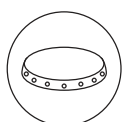
Safety valve

Interrupts the gas supply if the flame should be accidentally extinguished.



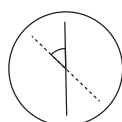
Triple crown burner

High power burner (4.3kW). Suitable for woks and large pots or pans.



Brass flame spreader

Maximum flame resistance and excellent durability.



Tilted flame

This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.



Induction hobs features



Residual heat indicator

Indicates that the glass is hot and therefore, one should be careful when touching it and when placing items on it as they may be damaged.



Booster function

Allows you to focus all the power of the induction hob in the preset zone, to speed up the boiling and cooking times.



Slide controls

This handy "touch control" system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.



Integrated extraction

Some models are fitted with an integrated extraction system designed to combine a cooker hood and induction hob to create one seamless cooktop level unit.



Power Limiting Device

If the maximum consumption of the induction hob exceeds the power supplied by the mains, it can be underpowered so as to prevent overloading.



Overheating and liquid spill protection

If the hob overheats or liquid spills occur, a safety device trips and stops operation.



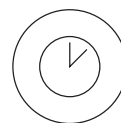
Child safety

Once this function has been set the induction hob can not be turned on by using the controls.



Bridge control

Induction hobs that have this feature, provide the option of simultaneously controlling 2 adjacent zones with a single command as if they were a single zone.



Timer with automatic stop

Turns off the active zone once the set time elapses.



Blue Grey

For the first time in over 10 years ILVE have introduced a new shade to the standard collection. Previously only available through ILVE's RAL Colour Match Service this shade quickly became one of the most popular requested RAL colours globally. Available for range cookers in the Majestic, Milano and Roma styles. Also on the Milano Built-In products.



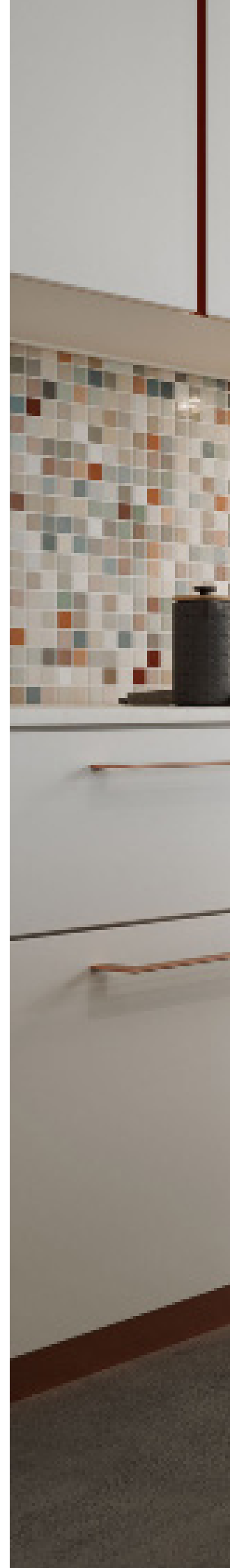
Majestic

A true statement piece in your kitchen.

A blend of beauty and functionality, the Majestic is the king of traditional range cookers.

Made with curved lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

Majestic range cookers are offered in a wide range of sizes (from 70 cm to 150 cm) and offer multiple set up options, with a single or double high performance oven.





The Majestic: the ultimate in style, technology and performance.

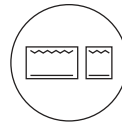
Majestic cookers come as standard with all of these features:



4.3" full touch display



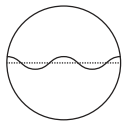
Moisture control



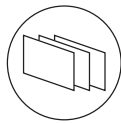
One control for both ovens



Cooking probe



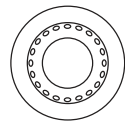
Precise electronic temperature control



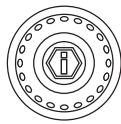
Cool door with triple removable glass



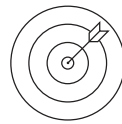
Door and drawer with soft-closing system



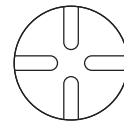
Total black brass flame spreader with non-stick nanotechnological treatment



Dual gas burners with power up to 5kW as standard



Highly specialised hobs



Hob with cast iron pan supports

The hobs offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



The Majestic is 70cm in depth, designed to stand proud from the worktop to create the perfect statement piece.

Colours and finishes



Antique White



White



Stainless Steel



Matt Graphite



Chrome



Brass



Copper



Bronze





Gloss Black



Midnight Blue



Emerald Green



Burgundy Red



Chrome



Brass



Copper



Bronze

Ovens available in the Majestic range

General features

	<u>OV80 E3 TFT S</u>	<u>OV60 E3 TFT S</u>	<u>OV30 E3 TFT S</u>
	80 cm electronic oven	60 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+
Number of functions	15	15	5
Operating temperature	30-320°C	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	Yes	-
Lighting	Double internal light	Double internal light	Internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

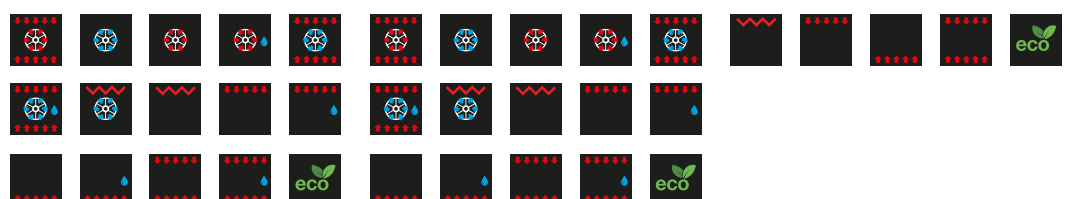
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	43.7×36×41 cm	27.5×35.5×44 cm
Capacity	97 L	65 L	43 L
Moisture Control	controlled with dry or wet cooking option	controlled with dry or wet cooking option	controlled with dry or wet cooking option
Folding grill heating element	Yes	Yes	-
Rotisserie spit	diagonal	-	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	2.45 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W
Bottom electrical heating element	1350 W	1100 W	800 W
Electric grill	2150 W	2100 W	1500 W
Circular heating element	2100 W	2100 W	-
Lower gas burner	-	-	-

Functions



Majestic 90cm

Ovens:

Primary oven:

OV 80 E3 TFT S

Maximum input: 2,75 kW

Maximum load: 2,75 kW

The Majestic is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



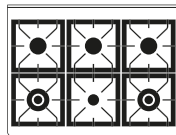
Chrome



Bronze

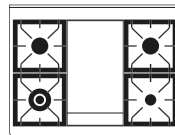
Hob configurations:

6 Burners



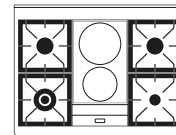
M096DNE3

Fry Top



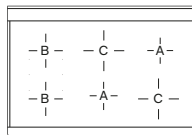
M09FDNE3

2 Zone Induction



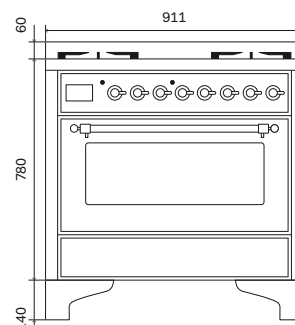
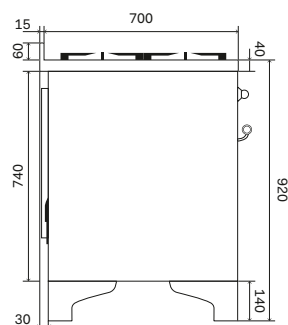
M09IDNE3

Induction



M1096NE3

Dimensions:



Majestic 100cm

Ovens:

Primary oven:

OV 60 E3 TFT S

Maximum input: 2,45 kW

Secondary oven:

OV 30 E3 TFT

Maximum input: 2,4 kW



The Majestic is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.

Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



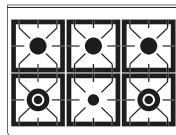
Chrome



Bronze

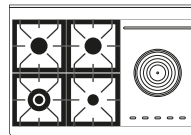
Hob configurations:

6 Burners



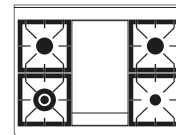
MD106DNE3

Coup de feu



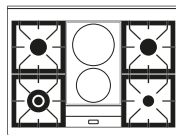
MD105DNE3

Fry Top



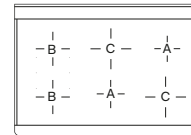
MD10FDNE3

2 Zone Induction



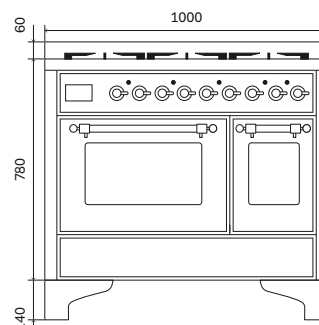
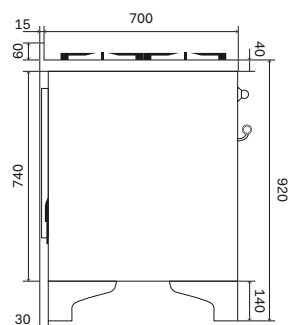
MD10IDNE3

Induction



MDI106NE3

Dimensions:



Majestic 120cm

Ovens:

Primary oven:
OV 80 E3 TFT S

Maximum input: 2,75 kW

Secondary oven:
OV 30 E3 TFT

Maximum input: 2,4 kW



The Majestic is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.

Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



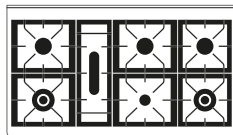
Chrome



Bronze

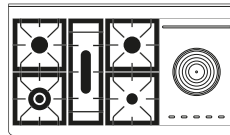
Hob configurations:

7 Burners



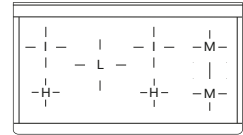
M127DNE3

Coup de feu



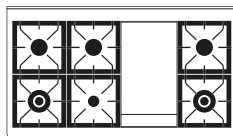
M12SDNE3

Induction



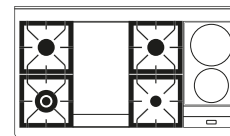
M1127NE3

Fry Top



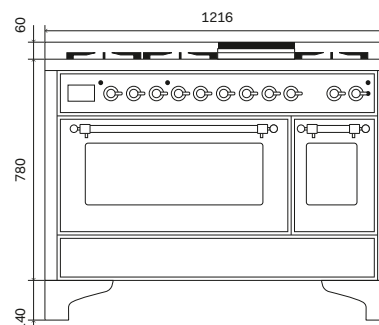
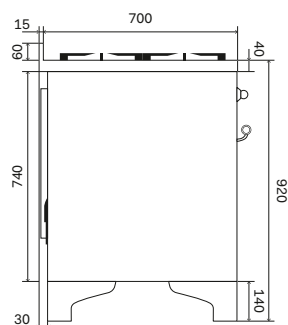
M12FDNE3

Fry Top + 2 Zone



M12FIDNE3

Dimensions:



Majestic 150cm

Ovens:

Primary oven:
OV 80 E3 TFT S

Maximum input: 2,75 kW

Secondary oven:
OV 60 E3 TFT

Maximum input: 2,45 kW

The Majestic is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



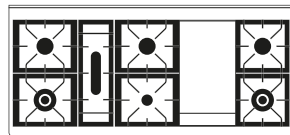
Chrome



Bronze

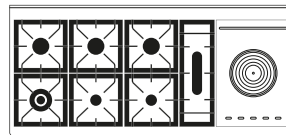
Hob configurations:

Fry Top



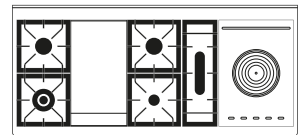
M15FDNE3

Coup de feu



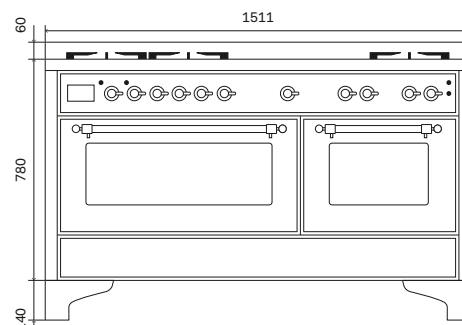
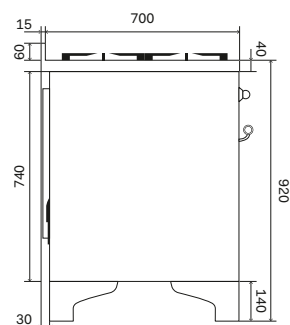
M15SDNE3

Fry Top with Coup de feu



M15FSDNE3

Dimensions:

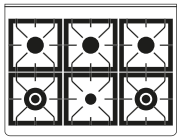


Majestic M09N — Electric

Primary oven: OV 80 E3 TFT S



6 Burners



M096DNE3

Brass/Chrome

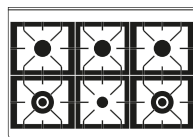
Copper/Bronze

Majestic MD10N — Electric

Primary oven: OV 60 E3 TFT S
Secondary oven: OV 30 E3 TFT



6 Burners



MD106DNE3

Brass/Chrome

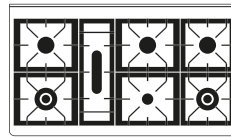
Copper/Bronze

Majestic M12N — Electric

Primary oven: OV 80 E3 TFT S
Secondary oven: OV 30 E3 TFT



7 Burners



M127DNE3

Brass/Chrome

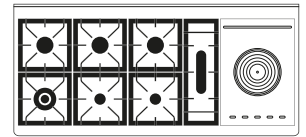
Copper/Bronze

Majestic M15N — Electric

Primary oven: OV 80 E3 TFT S
Secondary oven: OV 60 E3 TFT



Coup de Feu

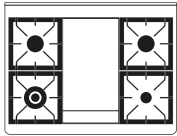


M15SDNE3

Brass/Chrome

Copper/Bronze

Fry-Top



M09FDNE3

Brass/Chrome

Copper/Bronze

Coup de Feu

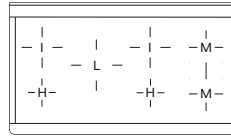


MD10SDNE3

Brass/Chrome

Copper/Bronze

Induction

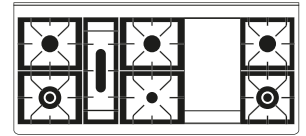


M1127NE3

Brass/Chrome

Copper/Bronze

Fry-Top

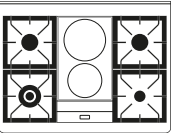


M15FDNE3

Brass/Chrome

Copper/Bronze

2 Zone Induction

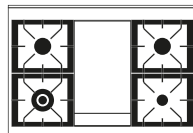


M09IDNE3

Brass/Chrome

Copper/Bronze

Fry-Top

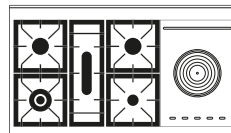


MD10FDNE3

Brass/Chrome

Copper/Bronze

Coup de Feu

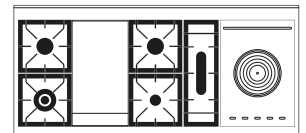


M12SDNE3

Brass/Chrome

Copper/Bronze

Fry-Top + Coup de Feu

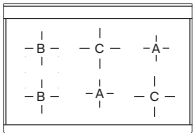


M15FSDNE3

Brass/Chrome

Copper/Bronze

Induction

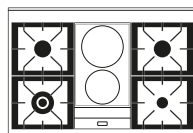


M1096NE3

Brass/Chrome

Copper/Bronze

2 Zone Induction

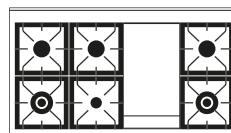


MD10IDNE3

Brass/Chrome

Copper/Bronze

Fry-Top

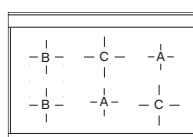


M12FDNE3

Brass/Chrome

Copper/Bronze

Induction

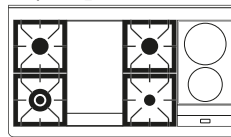


MD1106NE3

Brass/Chrome

Copper/Bronze

Fry Top + 2 Zone Induction



M12FIDNE3

Brass/Chrome

Copper/Bronze

Panoramagic

A futuristic styled range cooker, perfect for a contemporary kitchen.

ILVE have combined professional features, advanced technologies and a contemporary style to create a state-of-the-art range cooker: the Panoramagic.

The Panoramagic has a beautiful cutting edge design in stainless steel or matt black, with red LED lit control knobs. Panoramagic range cookers are offered in 90cm and 120cm with a variety of hob configuration options.



The Panoramagic:

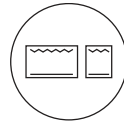
Panoramagic cookers come as standard with all of these features:



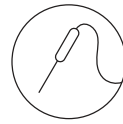
4.3" full touch display



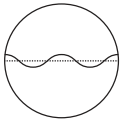
Moisture control



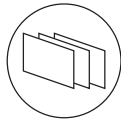
One control for both ovens



Cooking probe



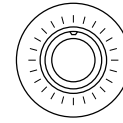
Precise electronic temperature control



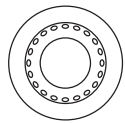
Cool door with triple removable glass



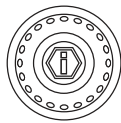
Door and drawer with soft-closing system



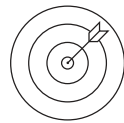
LED backlit knobs



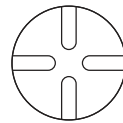
Total black brass flame spreader with non-stick nanotechnological treatment



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs



Hob with cast iron pan supports

Ovens available in the Panoramagic range

General features

	<u>OV80 E3 TFT S</u>	<u>OV30 E3 TFT S</u>
	80 cm electronic oven	30 cm electronic oven
Energy class	A+	A+
Number of functions	15	5
Operating temperature	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control
Electronic temperature control	Yes	Yes
Cooking probe	Yes	-
Lighting	Double internal light	Internal light
Soft-closing door	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential
Child safety	Yes	Yes

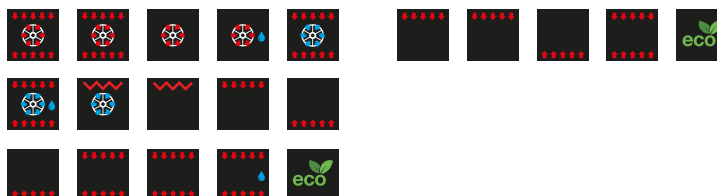
Cavity features

Cavity	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	27.5×35.5×44 cm
Capacity	97 L	43 L
Moisture control	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	-
Rotisserie spit	diagonal	Yes
Thermostat	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	2.4 kW
Top electrical heating element	1200 W	800 W
Bottom electrical heating element	1350 W	800 W
Electric grill	2150 W	1500 W
Circular heating element	2100 W	-
Lower gas burner	-	-

Functions



Panoramagic 90cm Single

Ovens:

Primary oven:
OV 80 E3 TFT S

Maximum input: 2,75 kW



Colour range

Body:



Stainless Steel



Matt Black

Finishes:

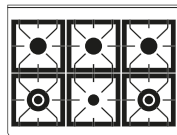
Knobs, handles and frames



Satin

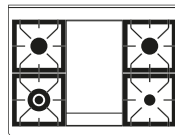
Hob configurations:

6 Burners



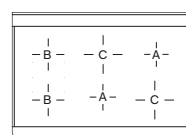
PM096DS3

Fry Top



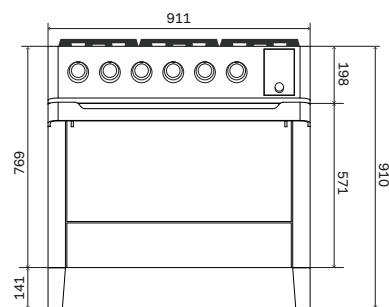
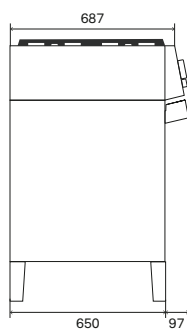
PM09FDS3

Induction



PMI09S3

Dimensions:



Panoramagic 120cm Twin

Ovens:

Primary oven:
OV 80 E3 TFT S

Maximum input: 2,75 kW

Secondary oven:
OV 30 E3

Maximum input: 2,4 kW



Colour range

Body:



Stainless Steel



Matt Black

Finishes:

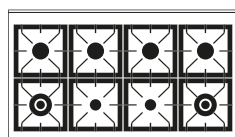
Knobs, handles and frames



Satin

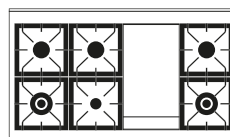
Hob configurations:

8 Burners



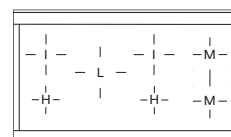
PM128DS3

Fry Top



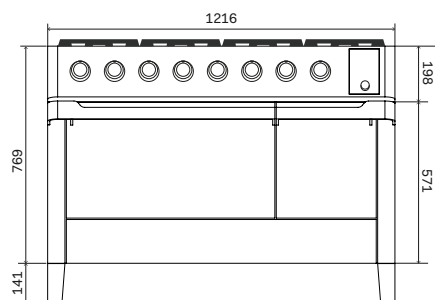
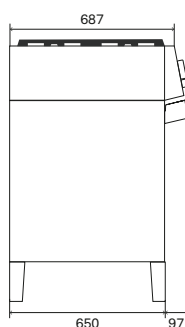
PM12FDS3

Induction



PMI127S3

Dimensions:



Milano

Traditional styling with a modern technologies.

The Milano combines elegant retro aesthetics with cutting edge technologies.

Milano: professional technologies and high grade materials, with a classic style that inspires you every day. The beating heart of the kitchen, these cookers offer a comprehensive range of dimensions (from 60 cm to 150 cm), a wide choice of hob configurations, single or double oven, standard colours or RAL colours on request, a variety of finishes and accessories.





The Milano:

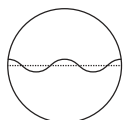
Milano cookers come as standard with all of these features:



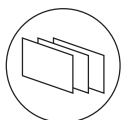
Moisture control



Quick start



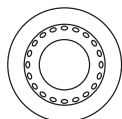
Precise electronic temperature control



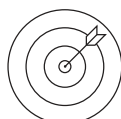
Cool door with triple removable glass



Door and drawer with soft-closing system



Total black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs



Hob with cast iron pan supports

With a wide variety of hob options available you can find the ideal solution for every need and desire; including professional quality technologies; powerful gas burners from 1.8 to 4.3 kW, Fry Top with a heavy stainless steel plate, Coup de Feu cast iron plate with rings or induction.



P15SNE3/MGP
Milano 150 cm range cooker
Matte Graphite body and Copper finish

Colours and finishes



Antique White



White



Stainless Steel



Matt Graphite



Chrome



Brass



Copper



Bronze



☒ Models shown with optional Noblesse frames



Chrome



Brass



Copper



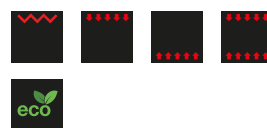
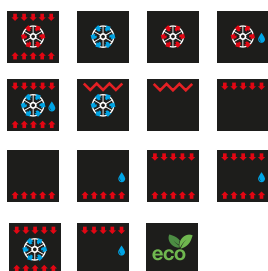
Bronze

Ovens sizes and features for Milano range cookers

General features

	<u>OV80 E3</u>	<u>OV60 E3</u>	<u>OV40 E3</u>	<u>OV30 E3</u>
	80 cm electronic oven	60cm electronic oven	40 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+	A+
Number of functions	15	15	5	5
Operating temperature	30-300°C	30-300°C	30-250°C	30-250°C
Electronic		programmer	cooking start end	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	-	-	-	-
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glazed door (EN60335-2-6-11.101)	Triple glazed door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes	Yes
<u>Cavity features</u>				
Oven lining	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5x36.5x41 cm	43.7x36x41 cm	27.5x35.5x44 cm	27.5x35.5x44 cm
Capacity	97 L	65 L	57 L	43 L
Moisture control	dry or wet cooking option	dry or wet cooking option	dry or wet cooking option	dry or wet cooking option
Folding grill heating element	Yes	Yes	Yes	Yes
Rotisserie spit	diagonal	-	Yes	Yes
Thermostat	-	-	-	-
<u>Consumption</u>				
Maximum input	2.75 kW	2.45 kW	2.6 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W	800 W
Bottom electrical heating element	1350 W	1100 W	900 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	-	-
Lower gas burner	3.70 kW	2.70 kW	3.70 kW	-

Functions



Milano 60cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



RAL

Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



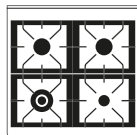
Chrome



Bronze

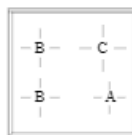
Hob configurations:

4 Burners



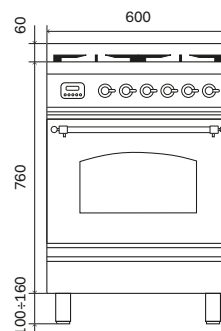
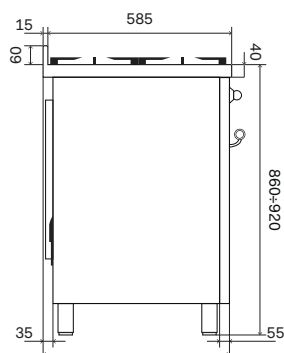
P06NE3

Induction



PI064NE3

Dimensions:



Milano 70cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



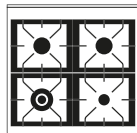
Chrome



Bronze

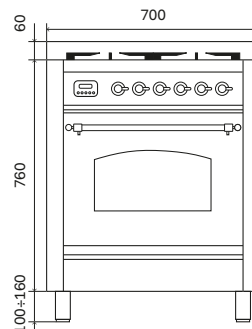
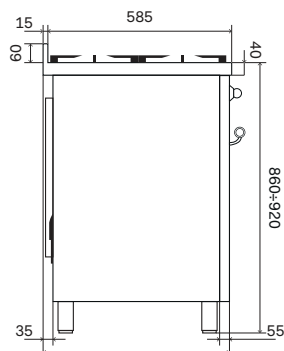
Hob configurations:

4 Burners



P07NE3

Dimensions:



Milano 90cm Single

Ovens:

Primary oven:

OV 80 E3 S

Maximum input: 2,75 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



RAL

Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



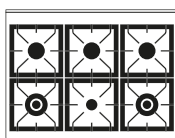
Chrome



Bronze

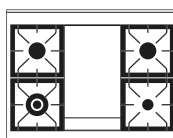
Hob configurations:

6 Burners



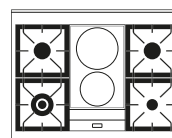
P096NE3

Fry Top



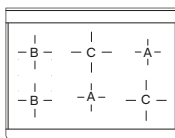
P09FNE3

2 Zone Induction



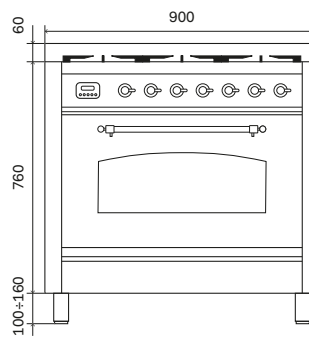
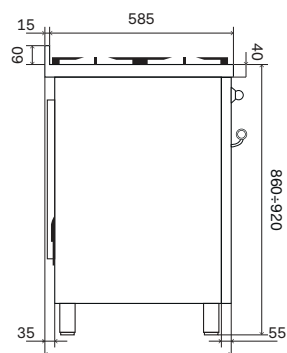
P09INE3

Induction



PI096NE3

Dimensions:



Milano 90cm Twin



Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.

Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



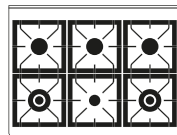
Chrome



Bronze

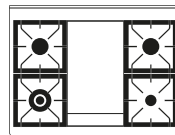
Hob configurations:

6 Burners



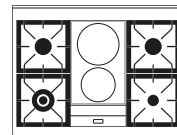
PD096NE3

Fry Top



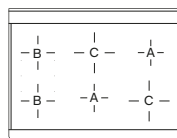
PD09FNE3

2 Zone Induction



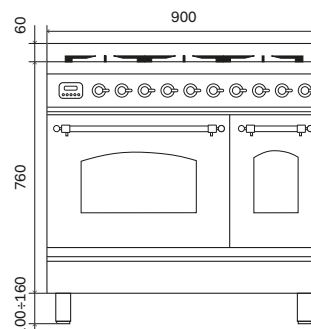
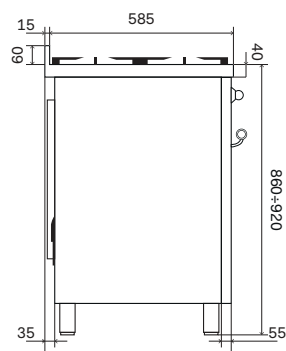
PD09INE3

Induction



PDI096NE3

Dimensions:



Milano 100cm Twin

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 40 E3

Maximum input: 2,6 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



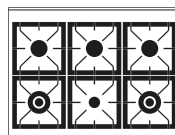
Chrome



Bronze

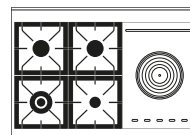
Hob configurations:

6 Burners



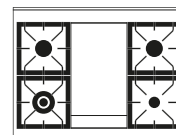
PD106NE3

Coup de Feu



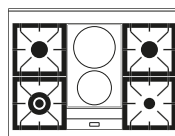
PD10SNE3

Fry Top



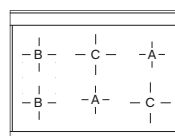
PD10FNE3

2 Zone Induction



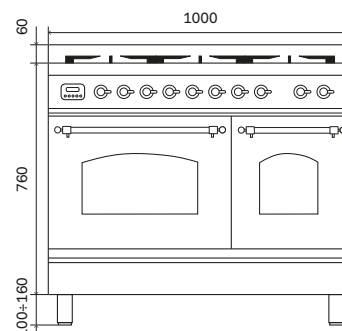
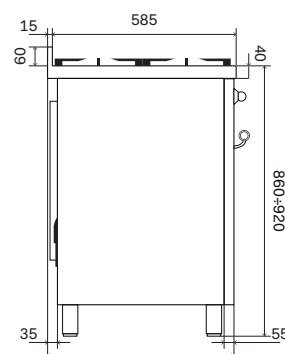
PD10INE3

Induction



PDI106NE3

Dimensions:



Milano 120cm Twin

Ovens:

Primary oven:
OV 80 E3 S

Maximum input: 2,75 kW

Secondary oven:
OV 30 E3

Maximum input: 2,4 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



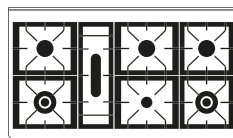
Chrome



Bronze

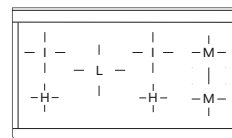
Hob configurations:

7 Burners



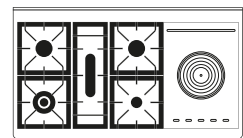
P127NE3

Induction



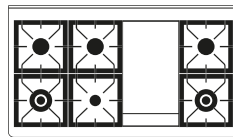
PI27NE3

Coup de Feu



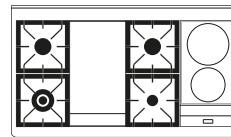
P12SNE3

Fry Top



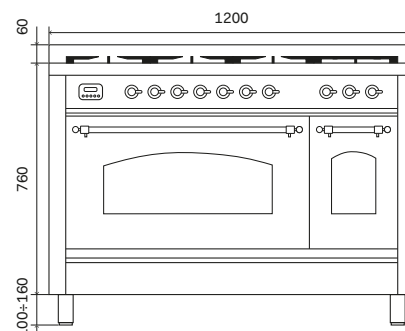
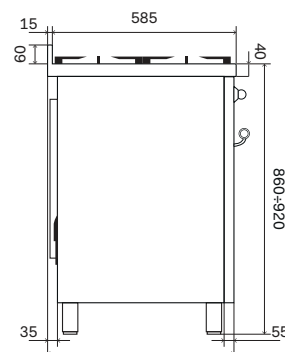
P12FNE3

Fry Top + 2 Zone Induction



P12FINE3

Dimensions:



Milano 150cm Twin

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW

Secondary oven:

OV 60 E3

Maximum input: 2,45 kW

The Milano is also available as a solid door option. To opt for this, please add 'Q' before the 'N'.



Colour range

Body:



Antique White



White



Midnight Blue



Stainless Steel



Matt Graphite



Gloss Black



Burgundy Red



Emerald Green



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



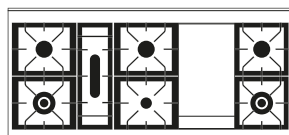
Chrome



Bronze

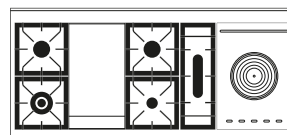
Hob configurations:

Fry Top



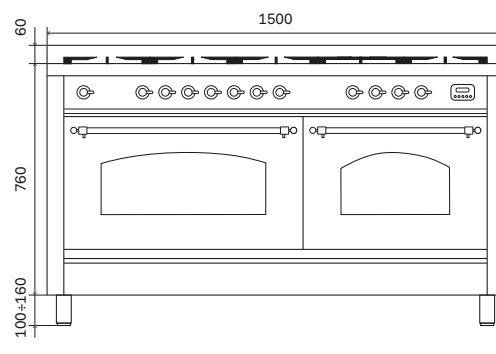
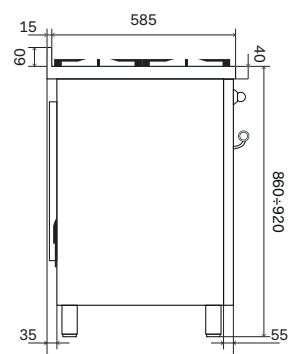
P15FNE3

Fry Top with Coup de feu



P15FSNE3

Dimensions:

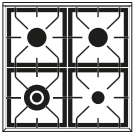


Milano
P06N — Electric

Primary oven: OV 60 E3



4 Burners



P06NE3

Brass/Chrome

Copper/Bronze

Induction



PI064NE3

Brass/Chrome

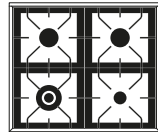
Copper/Bronze

Milano
P07N — Electric

Primary oven: OV 60 E3



4 Burners



P07NE3

Brass/Chrome

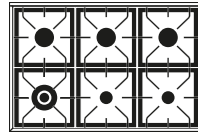
Copper/Bronze

Milano
P09N — Electric

Primary oven: OV 80 E3



6 Burners

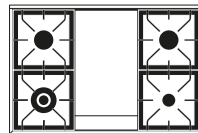


P096NE3

Brass/Chrome

Copper/Bronze

Fry-Top

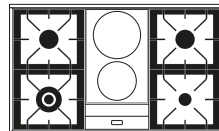


P09FNE3

Brass/Chrome

Copper/Bronze

2 Zone Induction

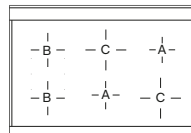


P09INE3

Brass/Chrome

Copper/Bronze

Induction



P09INE3

Brass/Chrome

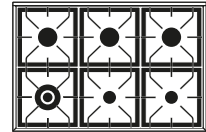
Copper/Bronze

Milano
PD09N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



6 Burners

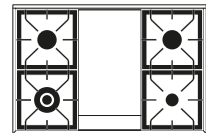


PD096NE3

Brass/Chrome

Copper/Bronze

Fry-Top

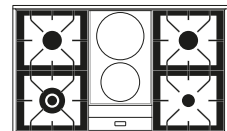


PD09FNE3

Brass/Chrome

Copper/Bronze

2 Zone Induction

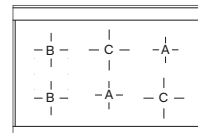


PD09INE3

Brass/Chrome

Copper/Bronze

Induction



PDI09NE3

Brass/Chrome

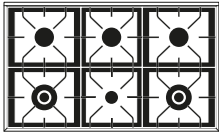
Copper/Bronze

Milano PD10N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



6 Burners

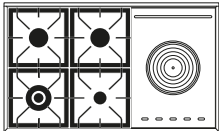


PD106NE3 *

Brass/Chrome

Copper/Bronze

Coup de Feu

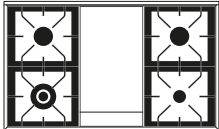


PD10SNE3 *

Brass/Chrome

Copper/Bronze

Fry-Top

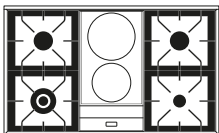


PD10FNE3 *

Brass/Chrome

Copper/Bronze

2 Zone Induction

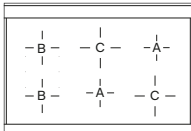


PD10INE3 *

Brass/Chrome

Copper/Bronze

Induction



PDI10NE3

Brass/Chrome

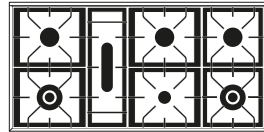
Copper/Bronze

Milano P12N — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



7 Burners

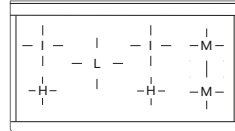


P127NE3 *

Brass/Chrome

Copper/Bronze

Induction

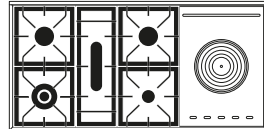


P1127NE3 *

Brass/Chrome

Copper/Bronze

Coup de Feu

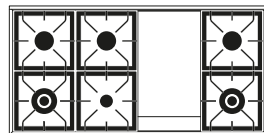


P12SNE3 *

Brass/Chrome

Copper/Bronze

Fry-Top

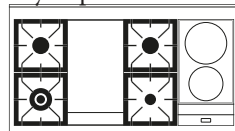


P12FNE3 *

Brass/Chrome

Copper/Bronze

Fry Top + 2 Zone Induction



P12FINE3 *

Brass/Chrome

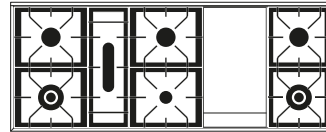
Copper/Bronze

Milano P15N — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



Fry-Top

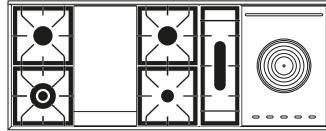


P15FNE3 *

Brass/Chrome

Copper/Bronze

Fry-Top + Coup de Feu



P15FSNE3 *

Brass/Chrome

Copper/Bronze

Roma Collection

Irresistible, contemporary
range cookers and
appliances for the modern
kitchen.

Professional quality appliances for the modern home of today. Designed to reflect the ultimate professionalism in your kitchen.



Inspired by the kitchens of the best restaurants, with knobs featuring a contemporary ergonomic design, the Roma range cookers bring the best qualities from the professional world into your home environment. With a selection of set up options, and a choice of single or double ovens. Choose from a variety of sizes from 60cm to 150cm in a variety of colours, both standard or in any RAL colour.



Colour range

Body



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



RAL
Optional RAL

☒ P128WE3/SS
Roma 120 cm range cooker
in stainless steel

Finishes

Knobs, handles



Satin

The Roma:

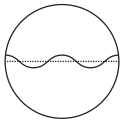
Roma cookers come as standard with all of these features:



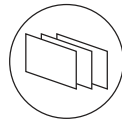
Moisture control



Quick start



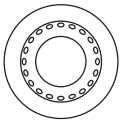
Precise electronic temperature control



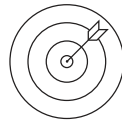
Cool door with triple removable glass



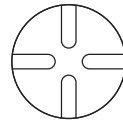
Door and drawer with soft-closing system



Total black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs



Hob with cast iron pan supports

With a wide variety of hob options available you can find the ideal solution for every need and desire; including professional quality technologies; powerful gas burners from 1.8 to 5 kW, Fry Top with a heavy stainless steel plate, Coup de Feu cast iron plate with rings or induction.



PT5FWE3/SS
Roma 150 cm range cooker
in stainless steel

New, professional style knobs

Created exclusively for Roma range cookers, the knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



Colours and finishes



White



Stainless Steel



Matt Graphite



Gloss Black



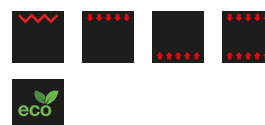
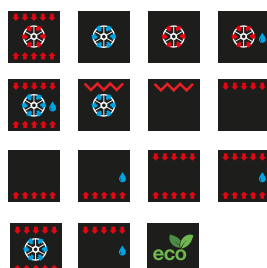
Satin



Ovens sizes and features for Roma range cookers

<u>General features</u>	<u>OV80 E3</u>	<u>OV60 E3</u>	<u>OV40 E3</u>	<u>OV30 E3</u>
	80 cm electronic oven	60cm electronic oven	40 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+	A+
Number of functions	15	15	5	5
Operating temperature	30-300°C	30-300°C	30-250°C	30-250°C
Electronic		programmer	cooking start end	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	-	-	-	-
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glazed door (EN60335-2-6-11.101)	Triple glazed door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes	Yes
<u>Cavity features</u>				
Oven lining	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	43.7×36×41 cm	27.5×35.5×44 cm	27.5×35.5×44 cm
Capacity	97 L	65 L	57 L	43 L
Moisture control	Yes	Yes	Yes	Yes
Folding grill heating element	Yes	Yes	Yes	-
Rotisserie spit	diagonal	-	Yes	Yes
Thermostat	-	-	-	-
<u>Consumption</u>				
Maximum input	2.75 kW	2.45 kW	2.6 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W	800 W
Bottom electrical heating element	1350 W	1100 W	900 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	-	-
Lower gas burner	3.70 kW	2.70 kW	3.70 kW	-

Functions



Roma 60cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



RAL

Optional RAL

Finishes:

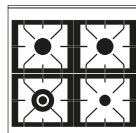
Knobs, handles and frames



Satin

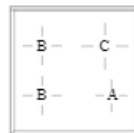
Hob configurations:

4 Burners



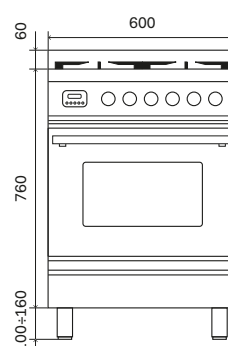
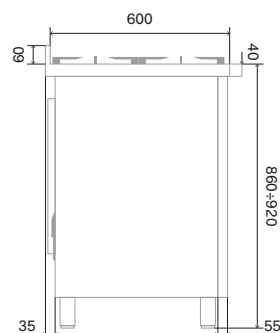
P06WE3

Induction



PI064WE3

Dimensions:



Roma 70cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



Optional RAL

Finishes:

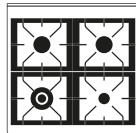
Knobs, handles and frames



Satin

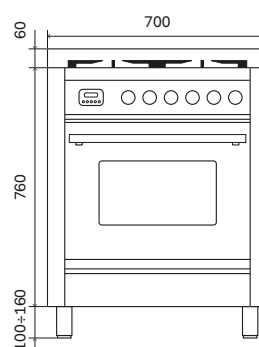
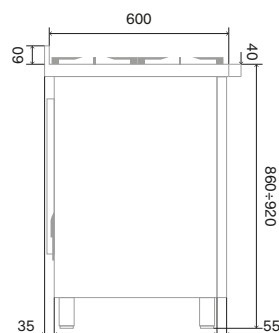
Hob configurations:

4 Burners



P07WE3

Dimensions:



Roma 80/90cm Single

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



Optional RAL

Finishes:

Knobs, handles and frames

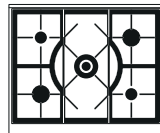


Satin

*Note: 80cm Roma is only available in stainless steel

80cm Hob configurations:

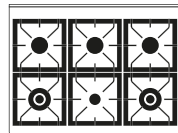
5 Burners



P08CWE3

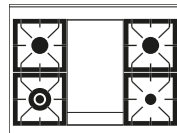
90cm Hob configurations:

6 Burners



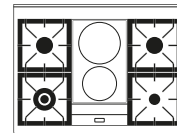
P096WE3

Fry-Top



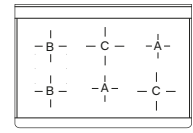
P09FWE3

2 Zone Induction



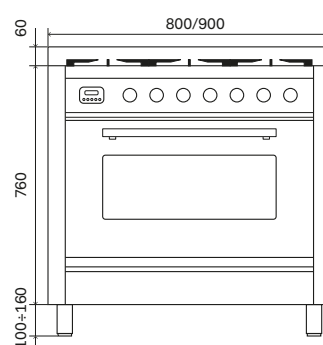
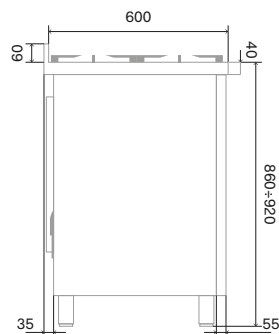
P09IWE3

Induction



PI096WE3

Dimensions:



Roma 90cm Twin

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



Optional RAL

Finishes:

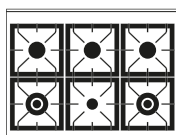
Knobs, handles and frames



Satin

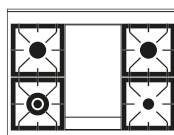
Hob configurations:

6 Burners



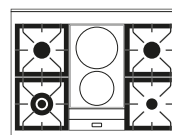
PD096WE3

Fry Top



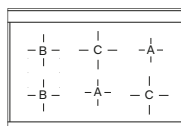
PD09FWE3

2 Zone Induction



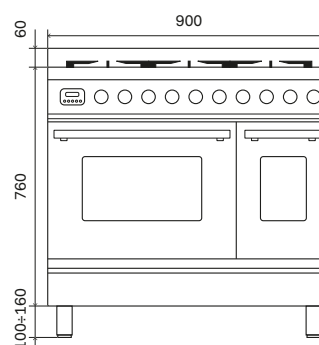
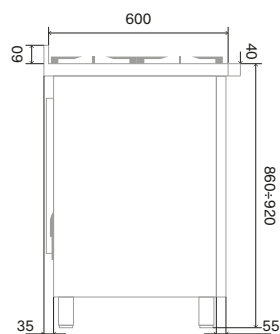
PD09IWE3

Induction



PDI09WE3

Dimensions:



Roma 100cm Twin

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 40 E3

Maximum input: 2,6 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



RAL

Optional RAL

Finishes:

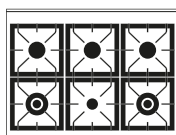
Knobs, handles and frames



Satin

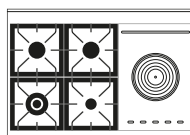
Hob configurations:

6 Burners



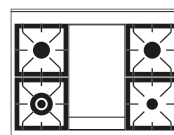
PD106WE3

Coup de Feu



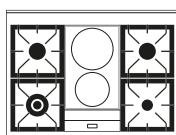
PD10SWE3

Fry Top



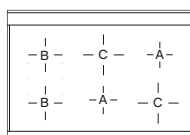
PD10FWE3

2 Zone Induction



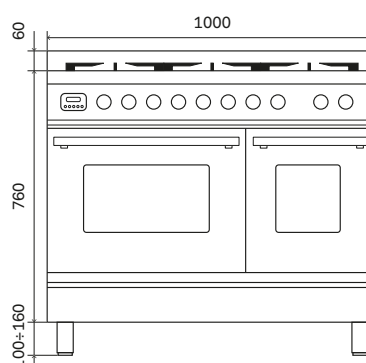
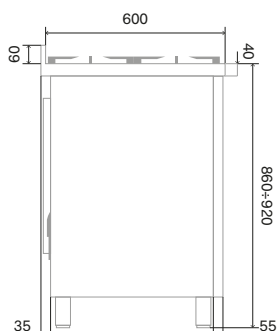
PD10IWE3

Induction



PDI10WE3

Dimensions:



Roma 120cm Twin

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



RAL

Optional RAL

Finishes:

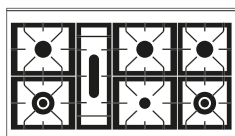
Knobs, handles and frames



Satin

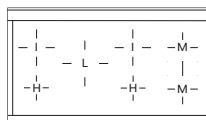
Hob configurations:

7 Burners



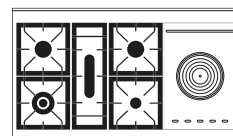
P127WE3

Induction



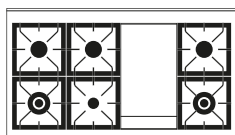
PDI127WE3

Coup de Feu



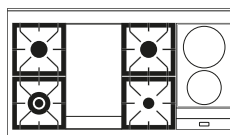
P12SWE3

Fry Top



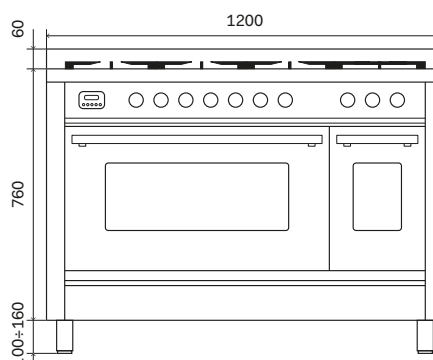
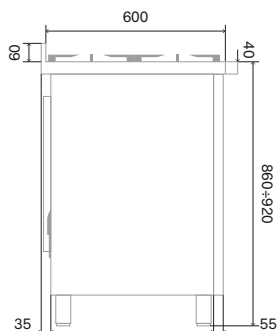
P12FWE3

Fry Top + 2 Zone Induction



P12FIWE3

Dimensions:



Roma 150cm Twin

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW

Secondary oven:

OV 60 E3

Maximum input: 2,45 kW

The Roma is also available as a solid door option. To opt for this, replace the 'W' with a 'Q'.



Colour range

Body:



White



Stainless Steel



Matt Graphite



Gloss Black



Blue Grey



RAL

Optional RAL

Finishes:

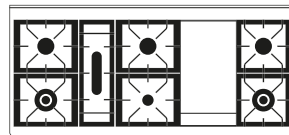
Knobs, handles and frames



Satin

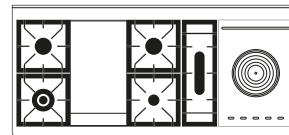
Hob configurations:

Fry Top



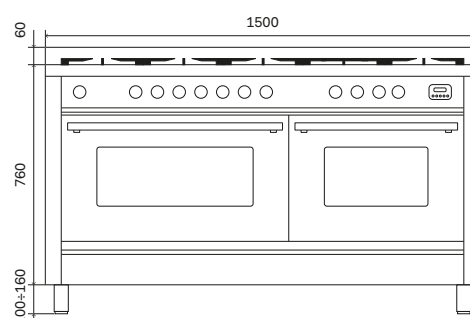
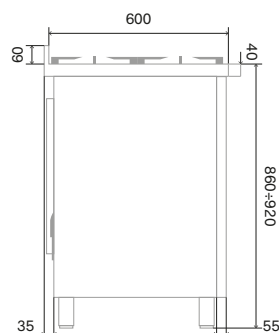
P15FWE3

Fry Top with Coup de Feu



P15FSWE3

Dimensions:



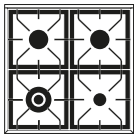


Roma
P06W — Electric

Primary oven: OV 60 E3



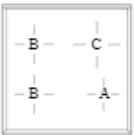
4 Burners



P06WE3 *

Satin

Induction



PI06WE3

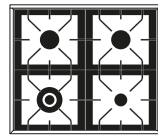
Satin

Roma
P07W — Electric

Primary oven: OV 60 E3



4 Burners



P07WE3 *

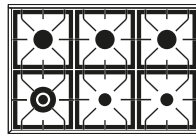
Satin

Roma
P09W — Electric

Primary oven: OV 80 E3



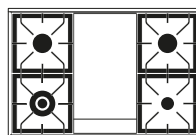
6 Burners



P09WE3 *

Satin

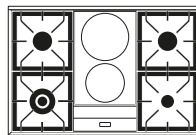
Fry-Top



P09FWE3 *

Satin

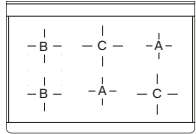
2 Zone Induction



P09IWE3 *

Satin

Induction



PI09WE3

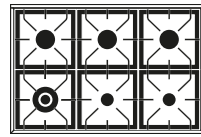
Satin

Roma
PD09W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



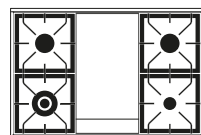
6 Burners



PD09WE3 *

Satin

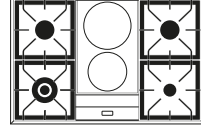
Fry-Top



PD09FWE3 *

Satin

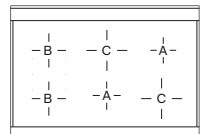
2 Zone Induction



PD09IWE3 *

Satin

Induction



PDI09WE3

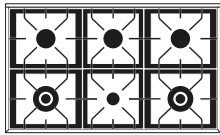
Satin

Roma
PD10W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



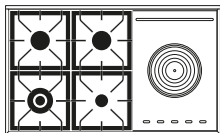
6 Burners



PD106WE3 *

Satin

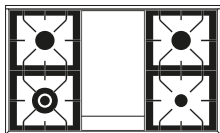
Coupe de Feu



PD10SWE3 *

Satin

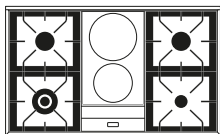
Fry-Top



PD10FWE3 *

Satin

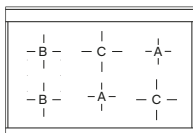
2 Zone Induction



PD10IWE3 *

Satin

Induction



PDI106WE3

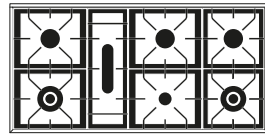
Satin

Roma
P12W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



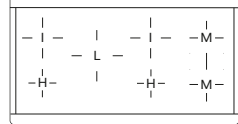
7 Burners



P127WE3 *

Satin

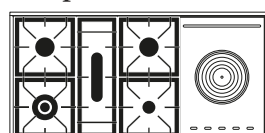
Induction



PI127WE3

Satin

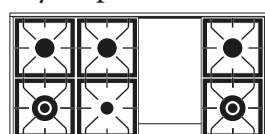
Coupe de Feu



P12SWE3 *

Satin

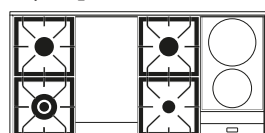
Fry-Top



P12FWE3 *

Satin

Fry Top + 2 Zones Induction



P12FIWE3 *

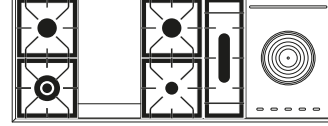
Satin

Roma
P15W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



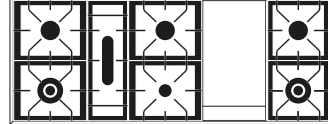
Fry-Top + Coup de Feu



P15FSWE3 *

Satin

Fry-Top



P15FWE3 *

Satin

Torino

A modern style range cooker, perfect for any style kitchen.

Manufactured using the highest quality materials and with the same high quality and care for which ILVE is renowned but which offers exceptional value for money.

Torino range cookers are offered in a wide range of sizes (from 60cm to 120cm) including two limited edition models.



Designed to easily blend in with your decor, with sizes ranging from 60 cm to 120 cm. The Torino range offers uncompromised performance, focusing on the essentials: from the different types and possible configurations of the cooktops, to a single or twin oven design. Designed and built to last over time, they are offered in a comprehensive selection of colours and finishes.



Colour range

Body



White



Antique
White



Stainless
Steel



Matt
Graphite



Burgundy
Red

Finishes

Knobs, handles

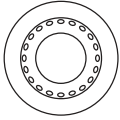


Satin

☒ L096WM3/MG
90 cm Torino range cooker
Matt graphite body and Brushed finishes

The Torino:

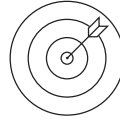
Torino range cookers come as standard with all of these features:



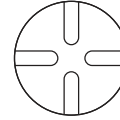
Brass flame spreader with non-stick nanotechnological treatment.



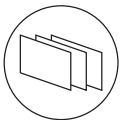
Double crown burners with power up to 4,3kW



Highly specialised hobs.



Hob with cast iron pan supports.



Cool door with triple removable glass

The sturdy cast-iron pan supports create a single supporting surface for the pans, to move them easily and safely. The hob consists of a single pressed steel sheet for easier cleaning.

The 90cm, 100cm and 120cm hobs can be set up with different combinations of gas burners. The 90 cm hob also comes as induction.



LD10FW/MG
Torino 90 cm range cooker
Matt graphite body with Satin finish

Colours and finishes



Antique White



White



Stainless Steel



Satin



Matt Graphite



Burgundy Red



Satin



Matt Graphite



Grigio Lusso



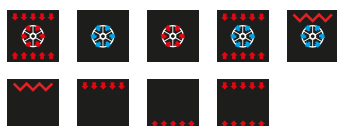
Matt
black



Ovens available for Torino range cookers

<u>General features</u>	<u>OV80 M</u>	<u>OV60 M</u>	<u>OV40 E</u>	<u>OV30 E</u>
	80 cm multifunction electric oven	60 cm multifunction electric oven	40 cm electric oven	30 cm electric oven
Energy class	A	A	A	A
Number of functions	9	9	4	4
Operating temperature	50-300°C	50-300°C	50-300°C	50-300°C
Programmer	Yes	Yes	-	-
Electronic temperature control	No	No	-	-
Cooking probe	-	-	-	-
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	-	-	-	-
<u>Cavity features</u>				
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	43,7×36×41 cm	36,5×35,5×44 cm	27,5×35,5×44 cm
Capacity	97 L	65 L	57 L	43 L
Moisture control	-	-	Yes	Yes
Folding grill heating element	Yes	Yes	-	-
Rotisserie spit	-	-	Yes	Yes
Thermostat	analogue	analogue	analogue	analogue
<u>Consumption</u>				
Maximum input	2,75 kW	2,45 kW	1,9 kW	1,7 kW
Top electrical heating element	1200 W	1000 W	850 W	800 W
Bottom electrical heating element	1350 W	1100 W	950 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	-	-
Lower gas burner	-	-	-	-

Functions



60cm Torino Single



Ovens:

Primary oven:
OV 60 M
Maximum input: 2,45 kW

Colour range Body:



Antique White



White



Stainless Steel



Burgundy Red



Matt Graphite

Finishes:

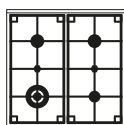
Knobs, handles and frames



Satin

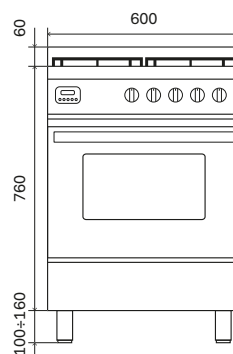
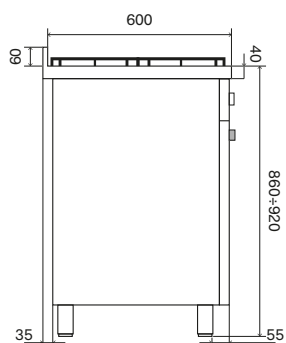
Hob configurations:

4 Burners



L06WM3

Dimensions:



90cm Torino Special Edition Single



Ovens:

Primary oven:

OV 80 M

Maximum input: 2,75 kW

Colour range

Body:



Matt Graphite

Finishes:

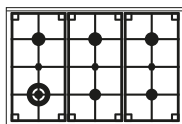
Knobs, handles and frames



Matt Black

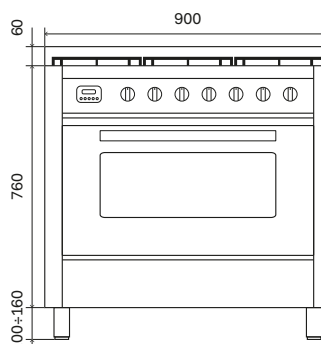
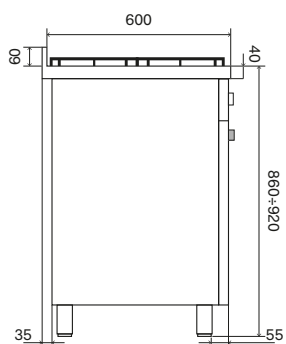
Hob configurations:

6 Burners



L096WM3

Dimensions:



90cm Torino Grigio Lusso Special Edition Single



Ovens:

Primary oven:

OV 80 M

Maximum input: 2,75 kW

Colour range

Body:



Grigio Lusso

Finishes:

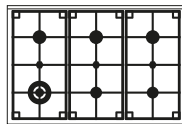
Knobs, handles and frames



Matt Black

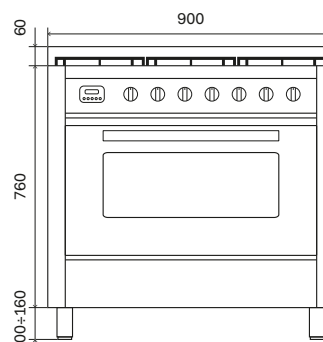
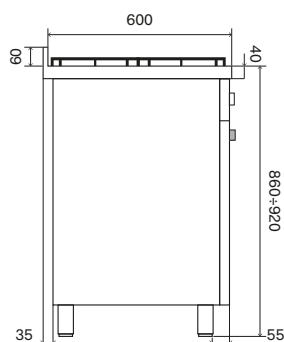
Hob configurations:

6 Burners



L096WM3

Dimensions:



90cm Torino Single



Ovens:

Primary oven:
OV 80 M

Maximum input: 2,75 kW

Colour range

Body:



Antique White



White



Stainless Steel



Burgundy Red



Matt Graphite

Finishes:

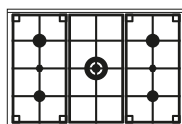
Knobs, handles and frames



Satin

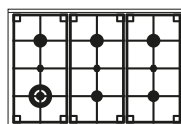
Hob configurations:

5 Burners



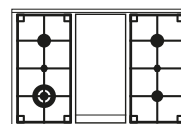
L09CWM3

6 Burners



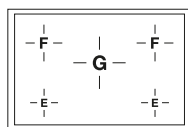
L096WM3

Fry Top



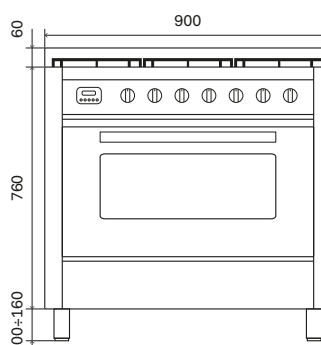
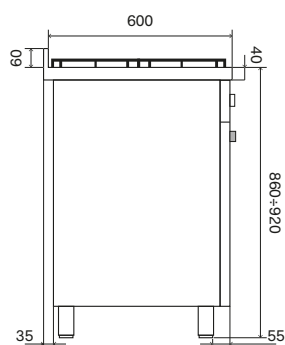
L09FWM3

Induction



LBI09WM3

Dimensions:



90cm Torino Twin



Ovens:

Primary oven:
OV 60 M

Maximum input: 2,45 kW

Primary oven:
OV 30 E

Maximum input: 1,7 kW

Colour range

Body:



Antique White



White



Stainless Steel



Burgundy Red



Matt Graphite

Finishes:

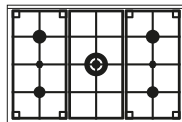
Knobs, handles and frames



Satin

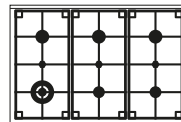
Hob configurations:

5 Burners



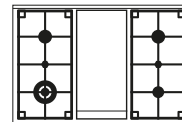
LD09CWM3

6 Burners



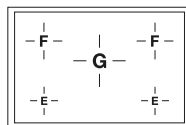
LD096WM3

Fry Top



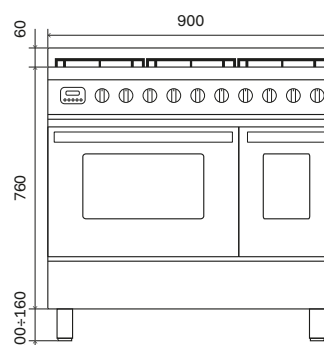
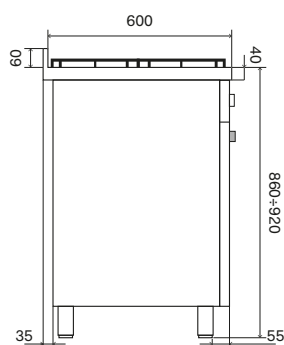
LD09FWM3

Induction



LDBI09WM3

Dimensions:



100cm Torino Twin



Ovens:

Primary oven:

OV 60 M

Maximum input: 2,45 kW

Primary oven:

OV 40 E

Maximum input: 1,9 kW

Colour range

Body:



Antique White



White



Stainless Steel



Burgundy Red



Matt Graphite

Finishes:

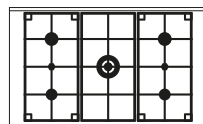
Knobs, handles and frames



Satin

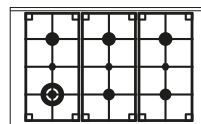
Hob configurations:

5 Burners



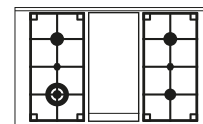
LD10CWM3

6 Burners



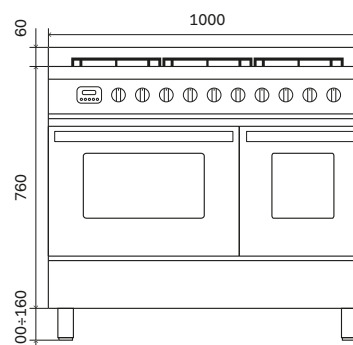
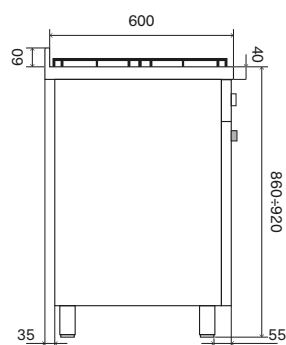
LD106WM3

Fry Top



LD10FWM3

Dimensions:



120cm Torino Twin



Ovens:

Primary oven:
OV 80 M

Maximum input: 2,75 kW

Primary oven:
OV 30 E

Maximum input: 1,7 kW

Colour range
Body:



Antique White



White



Stainless Steel



Burgundy Red



Matt Graphite

Finishes:

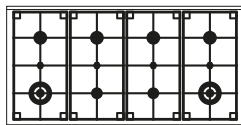
Knobs, handles and frames



Satin

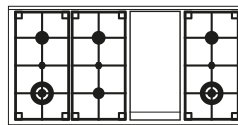
Hob configurations:

8 Burners



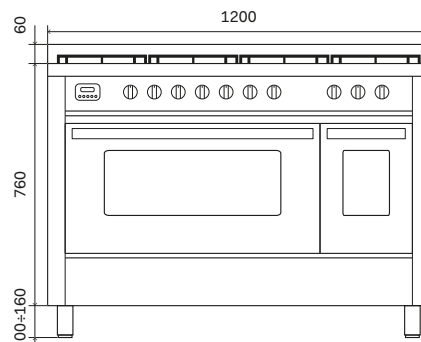
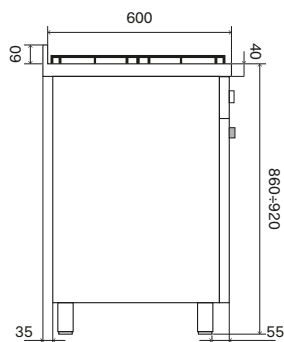
L128WM3

Fry Top



L12FWM3

Dimensions:

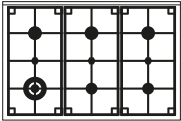


Torino L09 — Electric

Primary oven: OV 80 M



6 Burners



L096WM3

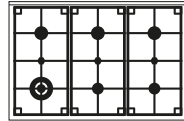
Matt Black

Torino L09 — Electric

Primary oven: OV 80 M



6 Burners



L096WM3

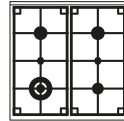
Matt Black

Torino L06 — Electric

Primary oven: OV 60 M



4 Burners



L06WM3

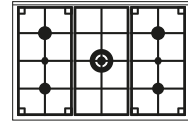
Satin

Torino L09 — Electric

Primary oven: OV 80 M



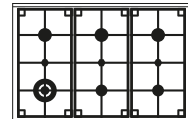
6 Burners



L09CWM3

Satin

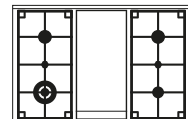
6 Burners



L096WM3

Satin

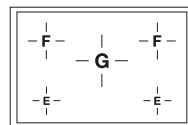
Fry Top



L09FWM3

Satin

Induction



LBI096WM3

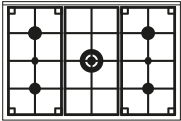
Satin

Torino LD09 — Electric

Primary oven: OV 60 M
Secondary oven: OV 30 E



5 Burners



LD09CWM3

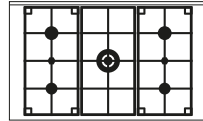
Satin

Torino LD10 — Electric

Primary oven: OV 60 M
Secondary oven: OV 40 E



5 Burners



LD10CWM3

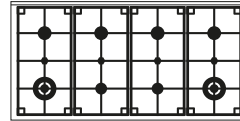
Satin

Torino L12 — Electric

Primary oven: OV 80 M
Secondary oven: OV 30 E



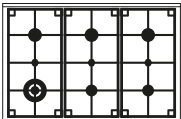
8 Burners



L128WM3

Satin

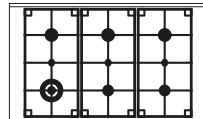
6 Burners



LD096WM3

Satin

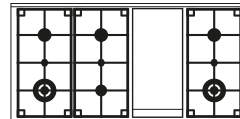
6 Burners



LD106WM3

Satin

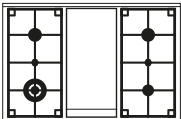
Fry Top



L12FWM3

Satin

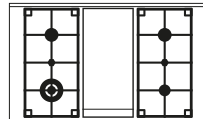
Fry Top



LD09FWM3

Satin

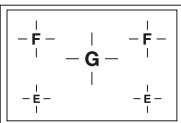
Fry Top



LD10FWM3

Satin

Induction



LDBI096WM3

Satin

Gas Hobs

ILVE now offers one of the most professional built in hob collections on the market.

ILVE hobs are made with the highest quality materials, providing professional styled hobs for the domestic home. Choose from a wide selection of gas and induction hob configurations, in a variety of sizes from 30cm to 120cm.



HCG30CK

Gas hobs in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Double ring burner
Ø 120 mm 4 kW / 1,8 kW

HCG30K

Gas hobs in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Large burner
Ø 95 mm 3 kW / 1 kW

Hob colour range



Glossy
Black

Knob finishes



Black Matt

Hob colour range



Glossy
Black

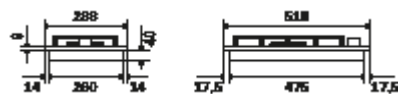
Knob finishes



Black Matt

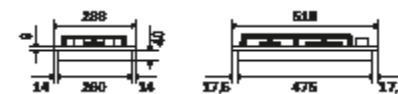
Dimensions

Built-in hole size: 270×480 mm



Dimensions

Built-in hole size: 270×480 mm



Order code: HCG30CK

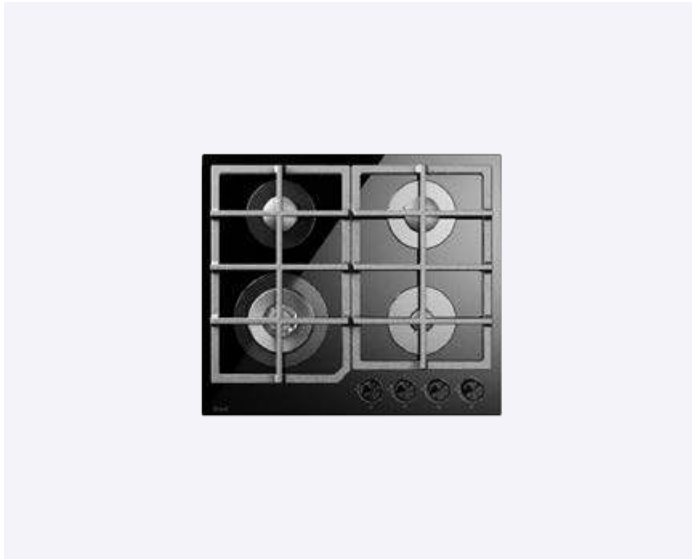
Black matt

Order code: HCG30K

Black matt

HCG60CK

Gas hobs in tempered glass



General features

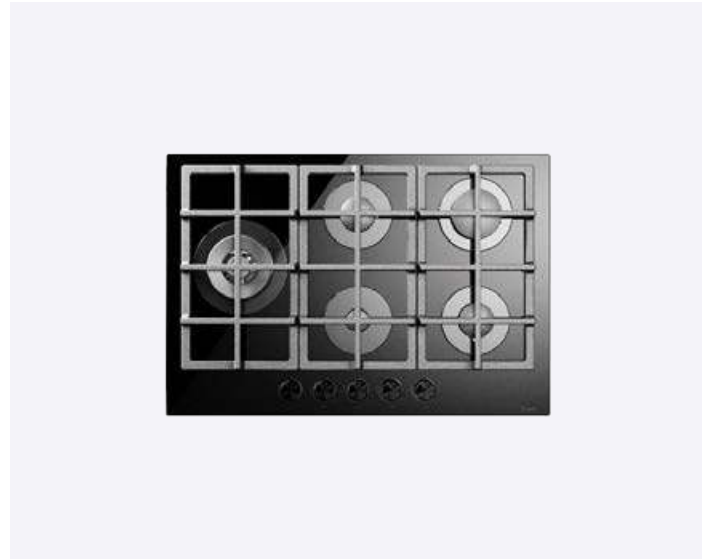
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

HCG75SCK

Gas hobs in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Large burner
Ø 95 mm 3 kW / 1 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Glossy
Black

Knob finishes



Black Matt

Hob colour range



Glossy
Black

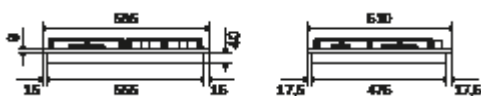
Knob finishes



Black Matt

Dimensions

Built-in hole size: 560x480 mm



Dimensions

Built-in hole size: 720x480 mm



Order code: HCG60CK

Black matt

Order code: HCG75SCK

Black matt

HCG90SCK

Gas hobs in tempered glass



HCPT75D

Gas hobs in stainless steel flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Glossy
Black

Knob finishes



Black Matt

Hob colour range



Stainless Steel

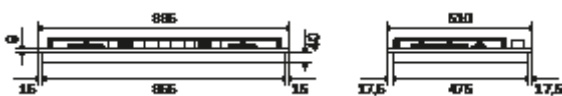
Knob finishes



Satin

Dimensions

Built-in hole size: 860x480 mm



Dimensions

Built-in hole size: 672x490 mm



Order code: HCG90SCK

Black matt

Order code: HCPT75D

Brushed

HCPT95D

Gas hobs in stainless steel flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions

Built-in hole size: 860x490 mm



Order code: HCPT95D

Brushed

HCPT95FD

Gas hobs in stainless steel flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate on the grid

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW + 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions

Built-in hole size: 860x490 mm



Order code: HCPT95FD

Brushed

HCPT125DD

Gas hobs in stainless steel flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 2 x 4,5 kW / 0,3 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

HCPT125FDD

Gas hobs in stainless steel flat frame



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate on the grid

Consumptions

- Dual burner
Ø 120 mm 2 x 4,5 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW
+ 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions

Built-in hole size: 1140x490 mm



Dimensions

Built-in hole size: 1140x490 mm



Order code: HCPT125DD

Brushed

Order code: HCPT125FDD

Brushed

HCP906D

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

HCP90FD

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW
+ 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless Steel

Knob finishes



Satin

Hob colour range



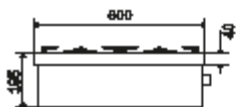
Stainless Steel

Knob finishes

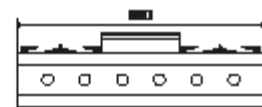
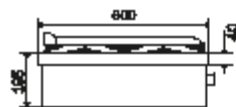


Satin

Dimensions



Dimensions



Order code: HCP906D

Brushed

Order code: HCP90FD

Brushed

HCP1208D

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 4 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP1208D

Brushed

HCP120FD

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW
+ 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP120FD

Brushed

HCP9656D

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP9656D

Brushed

HCP965FD

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW
+ 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP965FD

Brushed

HCP12658D

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 4 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP12658D

Brushed

HCP1265FD

Gas hobs in stainless steel free standing



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment
- Fry Top plate instead of the grid

Consumptions

- Dual burner
Ø 120 mm 5,0 kW / 0,3 kW
- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Fry Top plate
Ø 90 mm + Ø 60 mm 3 kW / 0,6 kW
+ 1,8 kW / 0,4 kW
- Large burner
Ø 90 mm 3 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 1,8 kW / 0,4 kW

* replace the Fry Top with the KGRFT002 grids (p. 316) for standard use of the two burners

Hob colour range



Stainless Steel

Knob finishes



Satin

Dimensions



Order code: HCP1265FD

Brushed

HCB90SDN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

Knob finishes



Brass



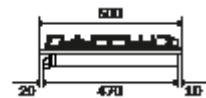
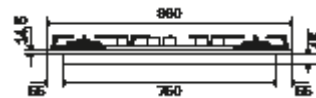
Chrome



Burnished

Dimensions

Built-in hole size: 835x475 mm



Order code: HCB90SDN

Brass/Chrome

Burnished

HCB60CN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

HCB70CN

Gas hobs in stainless steel or enamelled steel



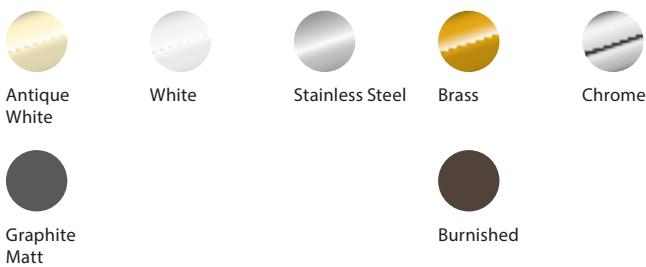
General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

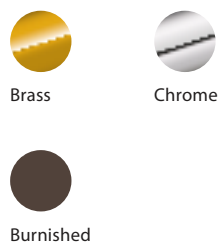
Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



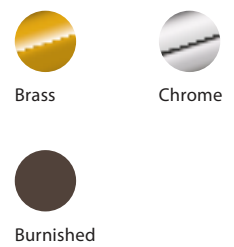
Knob finishes



Hob colour range

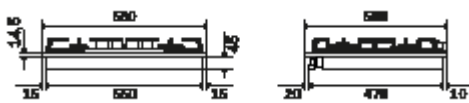


Knob finishes



Dimensions

Built-in hole size: 555x475 mm



Dimensions

Built-in hole size: 555x475 mm



Order code: HCB60CN *

Brass/Chrome

Burnished

Order code: HCB70CN

Brass/Chrome

Burnished

HCB70SDN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Dual burner
Ø 120 mm 4,5 kW / 0,3 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

HCB906CN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 3 x 1,8 kW / 0,4 kW

Hob colour range



Antique White



White



Stainless Steel



Brass



Chrome



Graphite Matt



Burnished

Knob finishes

Hob colour range



Antique White



White



Stainless Steel



Brass



Chrome



Graphite Matt



Burnished

Knob finishes

Dimensions

Built-in hole size: 600x475 mm



Dimensions

Built-in hole size: 835x475 mm



Order code: HCB70SDN

Brass/Chrome

Burnished

Order code: HCB906CN *

Brass/Chrome

Burnished

HCB90CCN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions

- Double ring burner
2 x Ø 120 mm 4,3 kW / 1,8 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

HCB90FCN

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

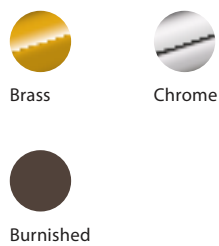
Consumptions

- Double ring burner
Ø 120 mm 4,3 kW / 1,8 kW
- Fry Top plate
Fish pot 3,1 kW / 1,2 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

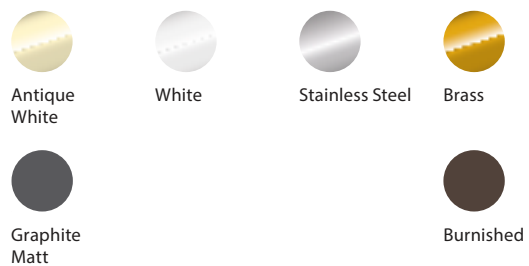
Hob colour range



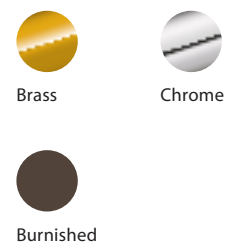
Knob finishes



Hob colour range



Knob finishes



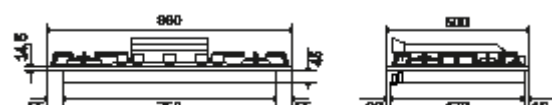
Dimensions

Built-in hole size: 835x475 mm



Dimensions

Built-in hole size: 835x475 mm



Order code: HCB90CCN *

Brass/Chrome

Burnished

Order code: HCB90FCN *

Brass/Chrome

Burnished

Induction Hobs



HVI90TCRF/BK

Induction hobs in vitroceramic



General features

- 4 zone touch with integrated hood
- Booster function 9 + booster
- Power limiting device 1,4 kW max. 7,4 kW
- Controls slide touch
- Bridge function
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster)
190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster)
190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster)
190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster)
190X210 2,1 kW / 3,0 kW

Extractor

- Energy class A+
- Extractor power 165 W
- Extractor noise level 47/66/70 dB
- Extractor flow rate 650 m3/h
- Grease filter cleaning warnin
- Installation extracting, filtering or filtering in plumbing space

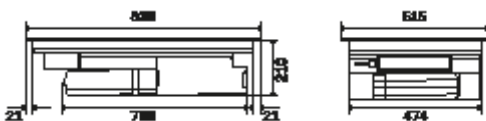
Hob colour range



Glossy Black

Dimensions

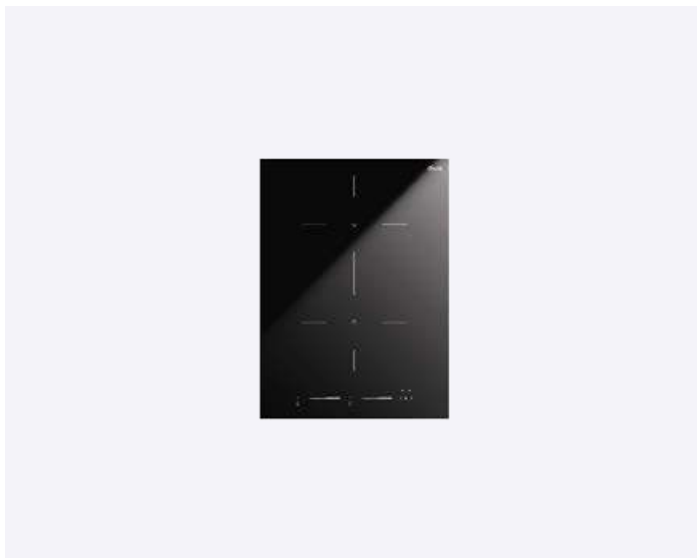
Built-in hole size: 795x480 mm



Order code: HVI90TCRF/BK

Panoramagic Domino hob

Induction hob



Panoramagic 60cm Hob

Induction hob



General features

- 2 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 3,7 kW
- Zone 01 (standard / booster)
OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster)
OCTA 190X210 2,1 kW / 3,0 kW

General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster)
Ø 160 mm 1,4 kW / 2,0 kW
- Zone 03 (standard / booster)
OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster)
OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy Black

Hob colour range



Glossy Black

Dimensions

Built-in hole size: 310x490 mm



Dimensions

Built-in hole size: 560x490 mm



Order code: HCBI382TC

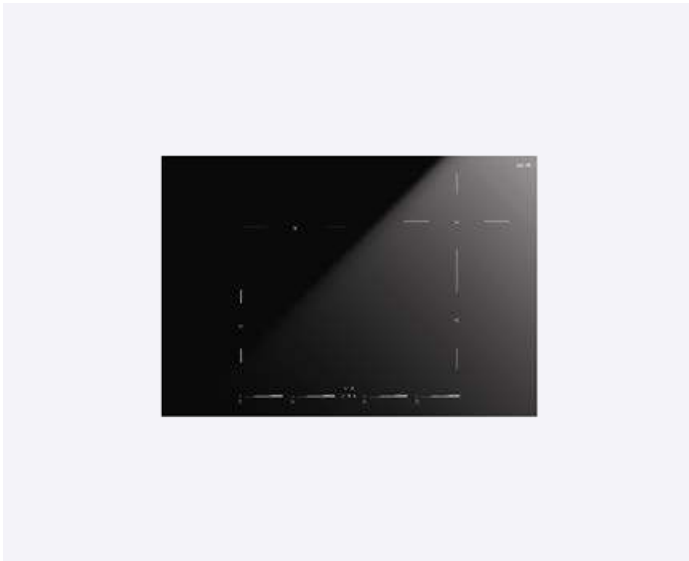
Standard

Order code: HCBI604TC

Standard

Panoramagic 75cm Hob

Induction hob



General features

- 4 touch zones
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy Black

Dimensions

Built-in hole size: 720x490 mm

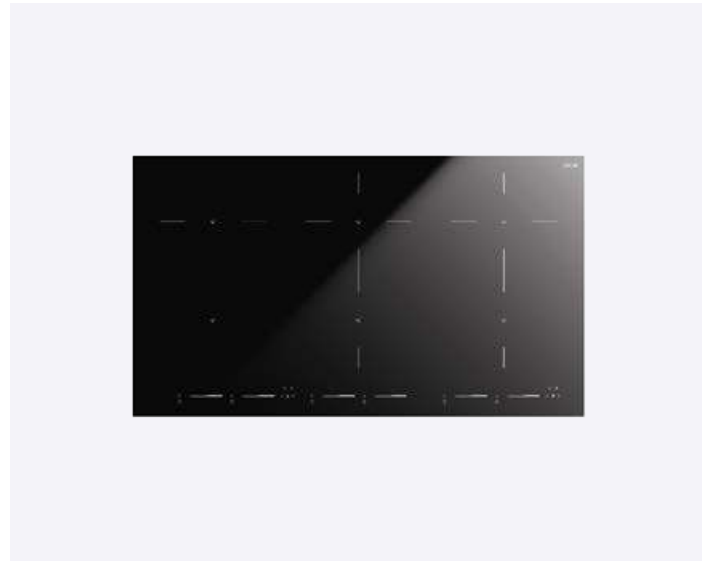


Order code: HCBI754TC

Standard

Panoramagic 90cm Hob

Induction hob



General features

- 6 zone touch
- Booster function 9 + booster
- Controls slide touch
- Bridge function
- Pan sensor
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 11,1 KW
- Zone 01 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 02 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 03 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 04 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 05 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW
- Zone 06 (standard / booster) OCTA 190X210 2,1 kW / 3,0 kW

Hob colour range



Glossy Black

Dimensions

Built-in hole size: 860x490 mm

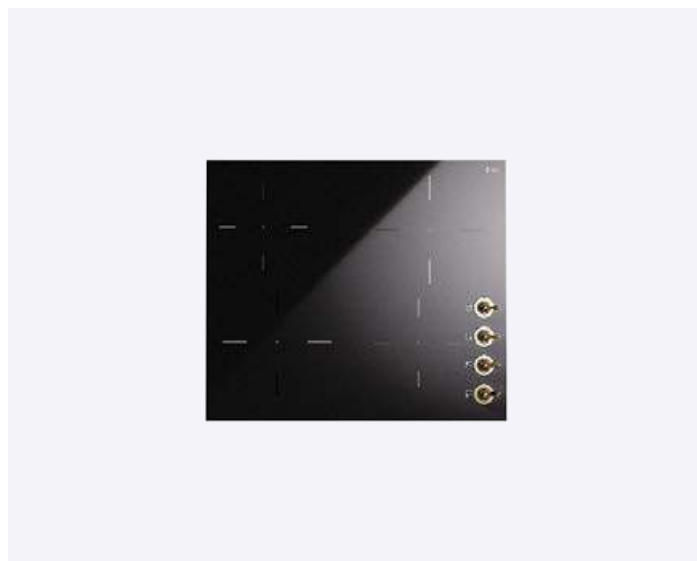


Order code: HCBI906TC

Standard

Milano 60cm Hob

Induction hob with knobs



General features

- 4 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW

Milano 90cm Hob

Induction hob with knobs



General features

- 5 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 10,4 kW
- Zone 01 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster) Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster) Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 (standard / booster) Ø 250 mm 2,3 kW / 3,0 kW

Hob colour range



Glossy Black

Knob finishes



Brass



Chrome

Hob colour range



Glossy Black

Knob finishes



Brass



Chrome

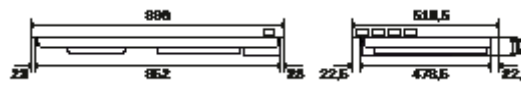
Dimensions

Built-in hole size: 565x485 mm



Dimensions

Built-in hole size: 865x485 mm



Order code: HVI364N

Brass/Chrome

Order code: HVI395N

Brass/Chrome

Nero 60cm Hob

Induction hob with knobs



General features

- 4 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 7,4 kW
- Zone 01 (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW

Hob colour range



Glossy Black

Knob finishes



Matt Black

Dimensions

Built-in hole size: 565x485 mm

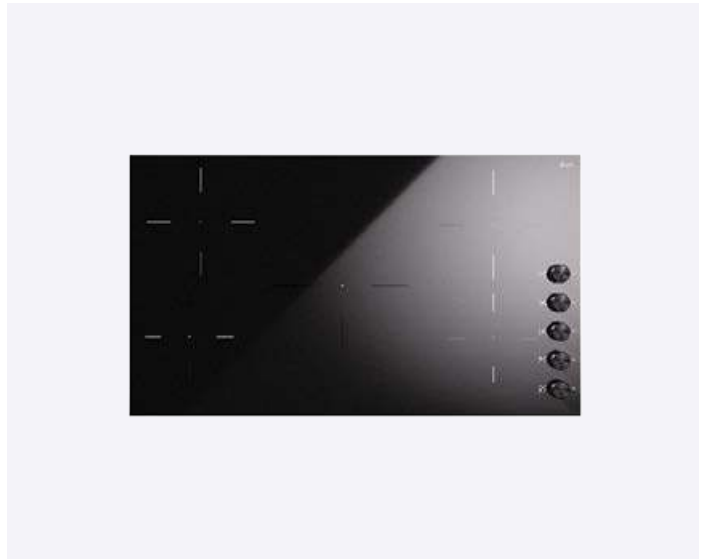


Order code: HVI364

Black matt

Nero 90cm Hob

Induction hob with knobs



General features

- 5 zones with knobs
- Booster function 9 + booster
- Controls with knobs
- Warming function
- Pan sensor
- Child safety
- Residual heat indicator
- Overheating and liquid spill protection

Consumptions standard / booster

- Maximum power 10,4 kW
- Zone 01 (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 02 (standard / booster)
Ø 200 mm 2,3 kW / 3,0 kW
- Zone 03 (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 04 (standard / booster)
Ø 145 mm 1,4 kW / 1,85 kW
- Zone 05 (standard / booster)
Ø 250 mm 2,3 kW / 3,0 kW

Hob colour range



Glossy Black

Knob finishes



Matt Black

Dimensions

Built-in hole size: 865x485 mm



Order code: HVI395

Black matt

Hoods

Choose from ILVE's beautiful selection of hoods to match your ILVE cooking appliance.

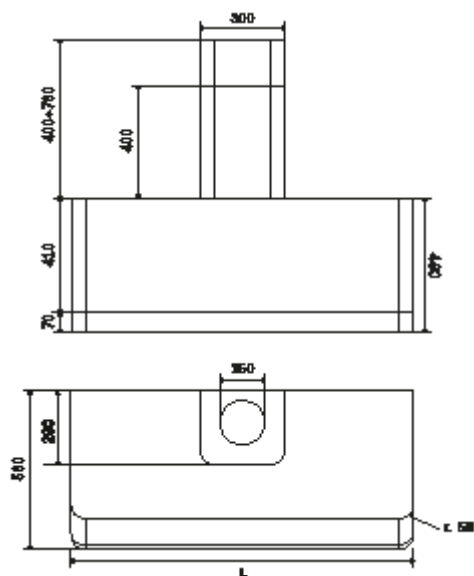
- ☒ Panoramagic
- ☒ Traditional
- ☒ Modern
- ☒ Classic
- ☒ IAG Integrated





Panoramagic

Wall-mounted hood



Colors



Stainless steel



Matt Black

Finishes



Stainless steel



APM90/MK

L = 911 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AM4-90

Flue extension (h. 800 mm)

EA0883008000015*



APM120/MK

L = 1216 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AM4-120

Flue extension (h. 800 mm)

EA0883008000015*



APM90

L = 911 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AM4-90

Flue extension (h. 800 mm)

EA0883008000008*



APM120

L = 1216 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AM4-120

Flue extension (h. 800 mm)

EA0883008000008*

General features

- Automatic filter cleaning warning light
- Flue outlet hole 15 cm
- Maximum power 345W
- Energy class A
- AISI 304 stainless steel body
- Perimetral extraction with 1000 m³/h maximum air flow
- Anodised aluminium filters
- Four-speed backlit touch controls (3 + intensive)
- Available in extraction or filtering version
- LED lighting strip 13W

Technical data

SPEED	W	m ³ /h	dB
1	75	270	35
2	135	380	44
3	220	550	52
4	345	920	62

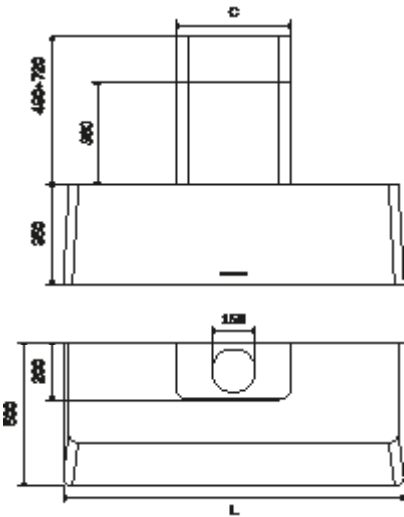
Accessories

Activated carbon filters

A/076/24

Traditional

Wall-mounted hood



Colors

- White
- Antique White
- Stainless Steel
- Matt Graphite
- Glossy Black
- Midnight Blue
- Burgundy Red
- Emerald Green
- Blue Grey
- Optional RAL



AG60

L = 600 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-60

Flue extension (h. 800 mm)

EA08830100000...*



AG70

L = 700 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-70

Flue extension (h. 800 mm)

EA08830100000...*



AG90

L = 900 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90

Flue extension (h. 800 mm)

EA08830100000...*



AG100

L = 1000 mm / C = 250 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-100

Flue extension (h. 800 mm)

EA08830100000...*



AG120

L = 1200 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-120

Flue extension (h. 800 mm)

EA08830060000...*



AG150

L = 1500 mm / C = 400 mm

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-150

Flue extension (h. 800 mm)

EA08830060000...*

* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- Painted steel body, AISI 304 stainless steel body (only inox version)
- Anodised aluminium filters
- Maximum air flow 890 m³/h
- Four-speed controls (3 + intensive)
- Available in extraction or filtering version
- Front LED lights

Technical data

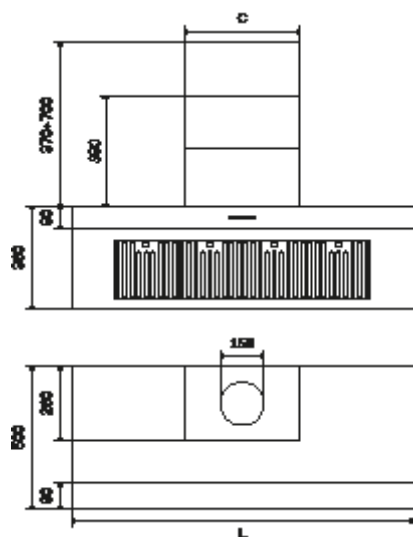
SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Activated carbon filters A/076/24

Modern

Wall-mounted hood



Colors



Stainless Steel



AGQ60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-60

Flue extension (h. 800 mm)

EA0883004000008



AGQ70

L = 700 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-70

Flue extension (h. 800 mm)

EA0883004000008



AGQ90

L = 900 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90

Flue extension (h. 800 mm)

EA0883004000008



AGQ100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-100

Flue extension (h. 800 mm)

EA0883004000008



AGQ120

L = 1200 mm / C = 400 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-120

Flue extension (h. 800 mm)

EA0883009000008



AGQ150

L = 1500 mm / C = 400 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-150

Flue extension (h. 800 mm)

EA0883009000008

General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
- Maximum air flow 890 m³/h
- Four-speed controls (3 + intensive)
- Available in extraction or filtering version
- Front LED lights

Technical data

SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

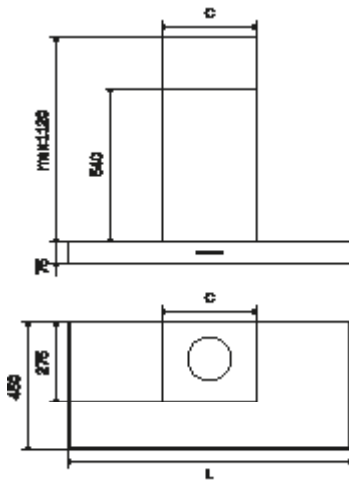
Accessories

Activated carbon filters

A/076/24

Classic

Wall-mounted hood



Colors



Stainless Steel



AGK90/GR

L = 900 mm / C = 330 mm

Grigio Lusso

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90



AGK90/MG

L = 900 mm / C = 330 mm

Matt Graphite

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90



AGK60

L = 600 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-60



AGK90

L = 900 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-90



AGK100

L = 1000 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-100



AGK120

L = 1200 mm / C = 330 mm

Stainless steel

Stainless steel back panel (h. = 660 mm / sp. = 15 mm)

AP4-120

General features

- Flue outlet hole 15 cm
- Maximum power 180W
- Energy class A
- Automatic delayed shutdown
- Painted steel body, AISI 304 stainless steel body (only inox version)
- Anodised aluminium filters
- Maximum air flow 630 m³/h
- Four-speed controls (3 + intensive)
- Available in extraction or filtering version
- Front LED lights

Technical data

SPEED	W	Pa	m ³ /h	dB
1	88	103	320	40
2	104	223	400	46
3	129	386	500	51
4	171	605	630	55

Accessories

Activated carbon filters

A/076/22

IAG Integrated

Built-in extraction units



Colors



Stainless Steel



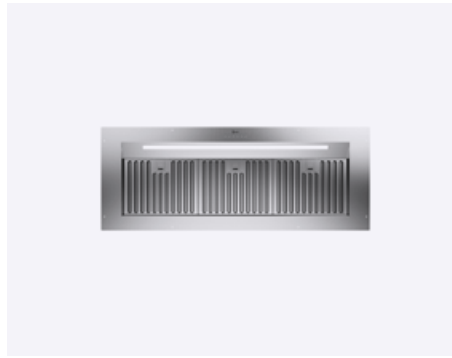
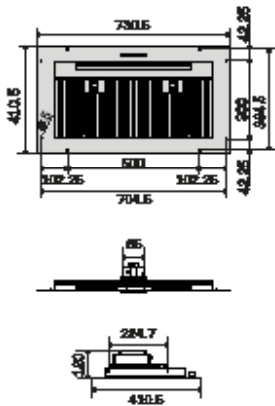
IAG90

Built-in hole size: 684x362 mm

Stainless steel

Motor

A/407/12



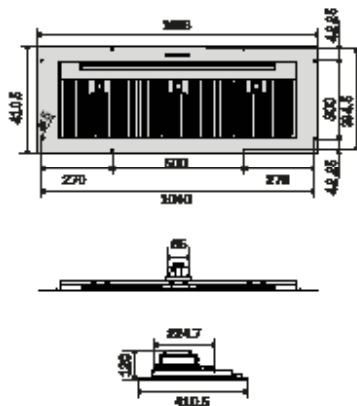
IAG120

Built-in hole size: 1018x362 mm

Stainless steel

Motor

A/407/12



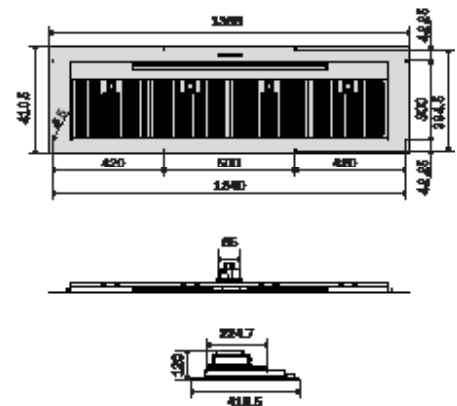
IAG150

Built-in hole size: 1352x362 mm

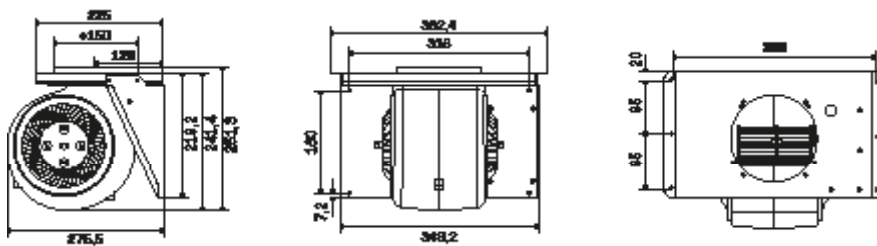
Stainless steel

Motor

A/407/12



Motor technical drawing



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
- Extraction 890 m³/h
- Four-speed controls (1-2-3-Intensive)
- Available in extraction or filtering version
- Front LED lights
- Extraction motor for hoods
- IAG complete with connection wiring
- Motor weight 5.5 kg

Technical data

SPEED	W	Pa	m ³ /h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Activated carbon filters

A/076/24

Built In Appliances

Beautiful, yet professional style, built in appliances for the home.

ILVE's built in appliances offer a variety of professional techniques that can now be done in your very own kitchen.

- ☒ Ultracombi
- ☒ Pizza Oven
- ☒ Blast Chiller
- ☒ Vacuum Drawer
- ☒ Warming Drawer
- ☒ TFT Ovens
- ☒ Panoramagic Ovens
- ☒ Standard Ovens

60cm Ultracombi Oven

Professional, functional and compact, the Ultracombi oven offers three powerful cooking methods in one combined single oven. With an innovative combination mode you can mix methods: steam, microwave and hot air together. Create the perfection cooking conditions for numerous dishes at home.



60cm Roma Ultracombi Oven

Order code: 645SHSW1

Colour range: Body



Stainless Steel

Finishes: Handle



Satin



60cm Nero Ultracombi Oven

Order code: 645GHSW1

Colour range: Body



Black Glass

Finishes: Handle



Matt Black



60cm Milano Ultracombi Oven

Order code: 645NHSW1

Colour range: Body

Finishes: Handle



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting halogen internal light
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions

- | | |
|----------------------------|--------|
| • Maximum input | 3,4 kW |
| • Electric grill | 1900 W |
| • Circular heating element | 1600 W |
| • Steam generator | 1200 W |
| • Microwave generator | 1600 W |

Functions



Multiple fan cooking



Fan grill cooking



Fan grill cooking



Microwave cooking



Steaming



Combined steam / hot air cooking



Combined microwave / steam



Hot air + microwave cooking



Grill + microwave cooking



Steam cleaning cycle

For all accessories please visit www.kitchenextras.co.uk

60cm Pizza Oven

ILVE's 60cm Pizza oven works as a standard 60cm oven whilst mimicking a real pizza stove, meaning you can cook an authentic and delicious pizza at 400°C in just over 2 minutes. The oven has an abundance of additional features, including TFT digital touch control.



60cm Roma Pizza Oven

Order code: 645SZT41/

Colour range: Body



Stainless Steel

Finishes: Handle



Satin



60cm Nero Pizza Oven

Order code: 645GTZ41/

Colour range: Body



Black Glass

Finishes: Handle



Matt Black



60cm Milano Pizza Oven

Order code: 645NTZ41/

Colour range: Body

Finishes: Handle



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Lighting internal light
- Door glass with four glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge controlled with dry or moist cooking option
- Thermostat with electronic probe

Consumptions

- Maximum input 2,9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2000 W

Functions



Pizza function



Defrosting



Quick start



Intensive cooking



Moist intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Moist cooking from above



Cooking from below



Moist cooking from below



Static normal cooking



Moist static normal cooking



Multiple fan cooking



Multiple moist fan cooking

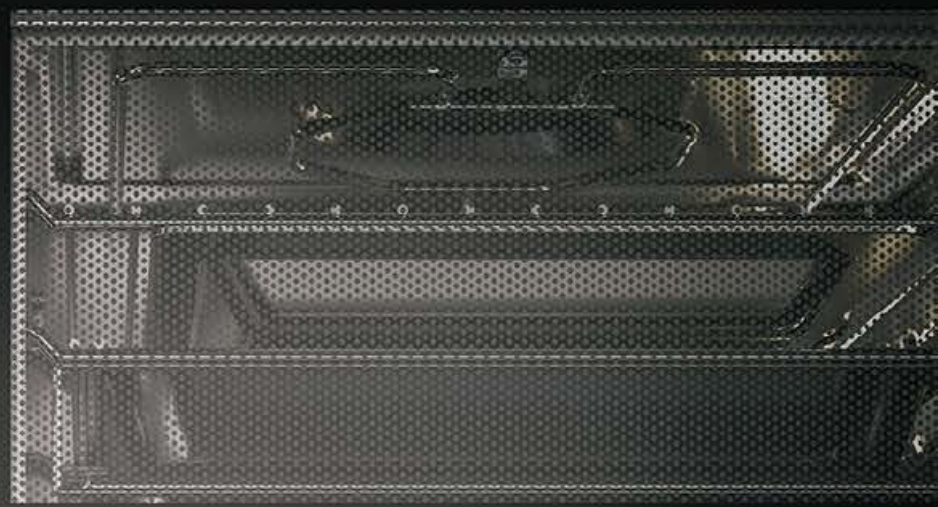


ECO cooking



ILVE

7:48
400
°C



 **ILVE**



60cm Blast Chiller

ILVE's blast chiller is an intelligent tool which can be used to chill drinks within 7 to 15 minutes, preserve fresh food, and increase the shelf life of pre-made dishes. Keep food in the refrigerator for 5 to 7 days thanks to the rapid chilling process.



60cm Roma Blast Chiller

Order code: BC645SLTC

Colour range: Body



Stainless Steel

Finishes: Handle



Satin



60cm Nero Blast Chiller

Order code: BC645STC

Colour range: Body



Black Glass

Finishes: Handle



Matt Black



60cm Milano Blast Chiller

Order code: BC645SNTC

Colour range: Body

Finishes: Handle



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

Consumption

- Maximum input: 300 kW

Functions



Proofing



Slow cooking



Ready-to-eat foods



Blast chilling



Microcrystalline freezing



Pre-cooling



Chilled beverages



Pre-cooling



Defrosting



Raw fish



Storage at 0°C

60cm Vacuum Drawer

Removing 99% of air, and reducing the chance of bacteria growth, the vacuum-sealer is ideal for both cooking and preserving. With inbuilt features such as tenderising and marinating, these time saving extras are ideal for preparing produce rapidly whilst maintaining excellent results.



60cm Roma Vacuum Drawer

Order code: VM615SL

Colour range: Body



Stainless Steel



60cm Nero Vacuum Drawer

Order code: VM615S

Colour range: Body



Black Glass



60cm Milano Vacuum Drawer

Order code: VM615SC

Colour range: Body



White



Stainless Steel



Matt Graphite



Optional RAL



Antique White



Burgundy Red



Blue Grey

General features

- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

Cavity features

- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

Consumption

- Maximum input:

240 W

Functions



Vacuum packing in bags



Sous Vide Chef



Bag sealing



Vacuum packing in containers

For all accessories please visit www.kitchenextras.co.uk

60cm Warming Drawer

With ILVE's warming drawer, heat plates and keep food at the ideal temperature. The perfect tool for entertaining.



60cm Roma Warming Drawer

Order code: 615SWDPP

Colour range: Body



Stainless Steel



60cm Nero Warming Drawer

Order code: 615GDWPP

Colour range

Body



Black Glass



60cm Milano Warming Drawer

Order code: 615NDWPP

Colour range: Body



White



Stainless Steel



Matt Graphite



Optional RAL



Antique White



Burgundy Red



Blue Grey

General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation

Cavity features

- Analogue thermostat
- Internal dimensions 41x50x12 mm
- Capacity 25 L

Consumption

- Maximum input:

400 W

Functions



Internal light

TFT Ovens

With TFT, you can easily programme the oven's 15 functions, set the timer and switch on child lock. Setting the temperature of the oven is effortless due to ILVE's precision temperature control.



60cm TFT Ovens

The 60cm TFT oven has a spacious cavity of 65 litres, giving you plenty of room to cook. Choose from 15 cooking functions with cooking temperatures ranging from 30 to 320°C. Also now choose between Pyrolytic or Hydrolysis cleaning models, see differing product codes below.



60cm Roma TFT Oven

Order code: OV601S

Colour range: Body



Stainless Steel

Finishes: Handle



Satin



60cm Nero TFT Oven

Order code: OV601G

Colour range: Body



Black Glass

Finishes: Handle



Matt Black



60cm Milano TFT Oven

Order code: OV601N

Colour range: Body

Finishes: Handle



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cleaning Function Codes

TPY Pyro

T3 Hydro

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Functions



Pizza function



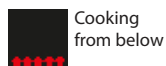
Defrosting



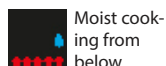
Moist intensive cooking



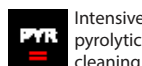
Fan grill cooking



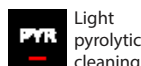
Cooking from below



Moist cooking from below



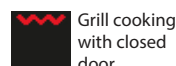
Intensive pyrolytic cleaning



Light pyrolytic cleaning



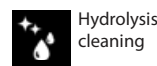
Multiple fan cooking



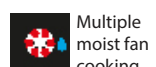
Grill cooking with closed door



Static normal cooking



Hydrolysis cleaning



Multiple moist fan cooking



Cooking from above



Moist static normal cooking



Intensive cooking



Moist cooking from above



ECO cooking

Consumptions

- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W



ILVE

76cm / 80cm TFT Ovens

Both the 76cm and 80cm ovens have large cavities, giving you plenty of room to cook. Choose from 15 cooking functions with cooking temperatures ranging from 30 to 320°C. Now with Hydrolysis cleaning function.



76cm Roma Oven

Order code: OV30ST31

Colour range: Body

Finishes: Handle



Stainless Steel



Satin



76cm Nero Oven

Order code: OV30GT31

Colour range: Body

Finishes: Handle



Black Glass



Matt Black



80cm Nero Oven

Order code: OV80GT31

Colour range: Body

Finishes: Handle



Black Glass



Matt Black

General features

- Energy class A
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

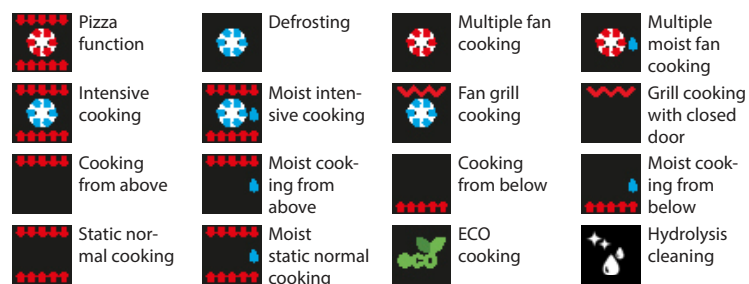
Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64x43,3x41 cm (76)
- Internal dimensions 64,5x36,5x41 cm (80)
- Capacity 114 L (76)
- Capacity 97 L (80)
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|----------|
| • Maximum input (76) | 3,1 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 3000 W |
| • Circular heating element | 2x1050 W |
| • Maximum input (80) | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions



90cm TFT Ovens

The 90cm TFT oven offers cooking temperatures from 30 to 300°C, with 15 cooking options to choose from. The oven cavity has an extra large 110 litre capacity and features triple glazed oven doors. Now with Hydrolysis cleaning function.



90cm Roma TFT Oven

Order code: OV91ST31

Colour range: Body



Stainless Steel

Finishes: Handle



Satin



90cm Nero TFT Oven

Order code: OV91GT31

Colour range: Body



Black Glass

Finishes: Handle



Matt Black



90cm Milano TFT Oven

Order code: OV91NT31

Colour range: Body



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 74x36,5x41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,95 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions

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





Panoramagic Ovens

The Panoramagic ovens feature red LED backlit knobs giving this stunning appliance a unique and striking style. The ovens are finished in a classic stainless steel and black. The ovens offer cooking temperatures from 30°C up to 320°C, with 15 cooking options to choose from. Now with Hydrolysis cleaning function.



60cm Panoramagic Oven

Order code: OV60PMT3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Matt Black



Satin



76cm Panoramagic Oven

Order code: OV30PMT3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Matt Black



Satin



90cm Panoramagic Oven

Order code: OV91PMT3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Matt Black



Satin

General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41cm (60)
- Internal dimensions 64×43,3×41cm (76)
- Internal dimensions 74×36,5×41cm (90)
- Capacity 65 L (60)
- Capacity 114 L (76)
- Capacity 110 L (90)
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

• Maximum input (60)	2,45 kW
• Top electrical heating element	1000 W
• Bottom electrical heating element	1100 W
• Electric grill	2100 W
• Circular heating element	2100 W
•	
• Maximum input (76)	3,1 kW
• Top electrical heating element	1200 W
• Bottom electrical heating element	1560 W
• Electric grill	3000 W
• Circular heating element	2×1050 W
•	
• Maximum input (90)	2,95 kW
• Top electrical heating element	1200 W
• Bottom electrical heating element	1560 W
• Electric grill	2150 W
• Circular heating element	2100 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Multiple moist fan cooking



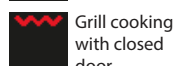
Intensive cooking



Moist intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Moist cooking from above



Cooking from below



Moist cooking from below



Static normal cooking



Moist static normal cooking



ECO cooking



Hydrolysis cleaning

60cm Standard Ovens



60cm Roma Hydro Oven

Order code: OV601SL3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Satin



60cm Nero Hydro Oven

Order code: OV601GL3

Colour range: Body

Finishes: Handle and Knob



Black Glass



Matt Black



60cm Milano Hydro Oven

Order code: OV601NL3

Colour range: Body

Finishes: Handle and Knob



White



Stainless Steel



Matt Graphite



Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey



Bronze

General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7x36x41cm
- Capacity 65 L
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,45 kW |
| • Top electrical heating element | 1000 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 2100 W |
| • Circular heating element | 2100 W |

Functions



Pizza function



Defrosting



Multiple fan cooking



Intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from below



Static normal cooking



ECO cooking



Hydrolysis cleaning



60cm Roma Oven

Order code: OV60SMPVS1

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Satin

General features

- Energy class A
- Operating temperature 50-270°C
- Programmer electronic
- Lighting internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 47,5×35×41cm
- Capacity 69 L
- Thermostat analogue

Consumptions

- | | |
|-------------------------------------|--------|
| • Maximum input | 2,6 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1100 W |
| • Electric grill | 1400 W |
| • Circular heating element | 2000 W |

Functions



Pizza function



Intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Cooking from below



Static normal cooking



Multiple fan cooking



Internal light

80cm Standard Oven



80cm Roma Oven

Order code: OV80SM3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Satin

General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting double internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41cm
- Capacity 97 L
- Folding grill heating element
- Thermostat analogue

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions



Pizza function



Defrosting



Multiple fan cooking



Intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from below



Static normal cooking

90cm Standard Ovens



90cm Roma Oven

Order code: OV90SM3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Satin

General features

- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Lighting double internal light
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 cm
- Capacity 97 L
- Folding grill heating element
- Thermostat analogue

Consumptions

- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Cooking from below



Static normal cooking



90cm Milano Oven

Order code: OV90SNE3

Colour range: Body

Finishes: Handle and Knob



White



Stainless Steel



Matt Graphite



RAL
Optional RAL



Chrome



Brass



Antique White



Burgundy Red



Blue Grey

General features

- Energy class A+
- Operating temperature 30-300°C
- Electronic temperature control
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

Functions



Pizza function



Defrosting



Multiple fan cooking



Multiple moist fan cooking



Intensive cooking



Moist intensive cooking



Fan grill cooking



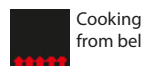
Grill cooking with closed door



Cooking from above



Moist cooking from above



Cooking from below



Moist cooking from below



Static normal cooking



Moist static normal cooking



ECO cooking



90cm Roma Slim Oven

Order code: OV948SLE3

Colour range: Body

Finishes: Handle and Knob



Stainless Steel



Satin

General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Cooking probe
- Lighting double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass with triple glass (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features

- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions



Pizza function



Defrosting



Multiple fan cooking



Intensive cooking



Fan grill cooking



Grill cooking with closed door



Cooking from above



Cooking from below



Static normal cooking



ECO cooking



Accessories

For all accessories please visit www.kitchenextras.co.uk

Pair of telescopic oven guides



Code

KGSET001

For all the cavity except 600CE3 e 900CE3

The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grills in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.

Chopping board for Fry-top



Code

A/484/01

Except Torino range cookers and HP/HAP95F e HP/HAP125F, HCB90F hobs

Bowls for steaming



Code

G/002/02

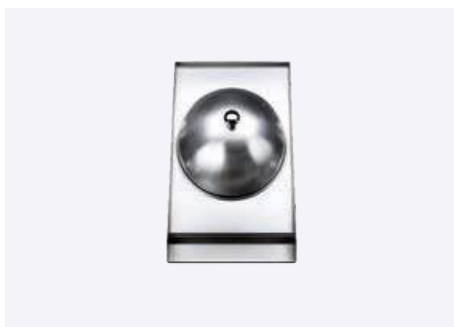
For range cookers

G/002/04

For built-in hobs

Except Torino range cookers

Cooking cover for Fry-top



Code

G/040/01

For range cookers

G/040/03

For built-in hobs

Except Torino range cookers

Stainless steel bowls for bain-marie



Code

G/002/01

Except Torino range cookers and HP/HAP95F e HP/HAP125F, HCB90F hobs

Simmer plate



Code

A/095/36/10

For all the collections

Cast iron griddle



Code

A/006/04*	Ribbed square griddle 280x285mm
A/006/02	Ribbed rectangular griddle 280x340mm
A/006/06*	Flat square griddle 280x285mm
A/006/08	Flat rectangular griddle 280x340 mm

For Majestic, Milano and Roma range cookers
* For HP65, HP95, HAP95C, HAP95 built-in hobs
** For HCB90 built-in hobs

Wok support



Code

EA6051001070010
For all the collections

Pastry Board



Code

S/176/10/08

Perforated Pizza Griddle



Code

EA2631013000000

For models 645SL, 645SZTC, 645SC

Professional pizza peel



Code

ES5228001000000 20x30 cm

Plinth Kits



Photo Credit: @riponinteriors

Our Plinth Kits are designed to create a stylish built-in look by hiding the range cooker legs and base. It is ideal for families with small children or pets to ensure the base of the cooker is inaccessible. You can choose from a variety of colour options or use our RAL colour matching service

Code

APZ Standard Plinth | Height: 14cm
Widths: 60cm, 70cm, 80cm, 90cm,
100cm, 110cm, 120cm, 150cm

AMZ Majestic Plinth | Height: 15cm
Widths: 70cm, 90cm, 100cm,
120cm, 150cm
*Please note the APZ80 is only
available in Stainless Steel

*Please note the APZ80 is only available in Stainless Steel

Majestic and Milano Handrail



Code

AMC- 70cm,90cm, 100cm, 120cm, 150cm

Y Brass
X Bronze
X Chrome
C Copper

Refrigeration

The newest addition to ILVE's built in collection are a set of pinnacle freestanding or integrated fridge units.

Our fridges are made to the highest quality of standard, allowing you to add even more ILVE elegance to your kitchen. Options include Roma or Milano styling and the ability to customise your refrigeration to a level never seen in the UK until now (Over 200 RAL Colours, Matt or Gloss Finish and 4 Trims).

- ☒ Roma
- ☒ Milano

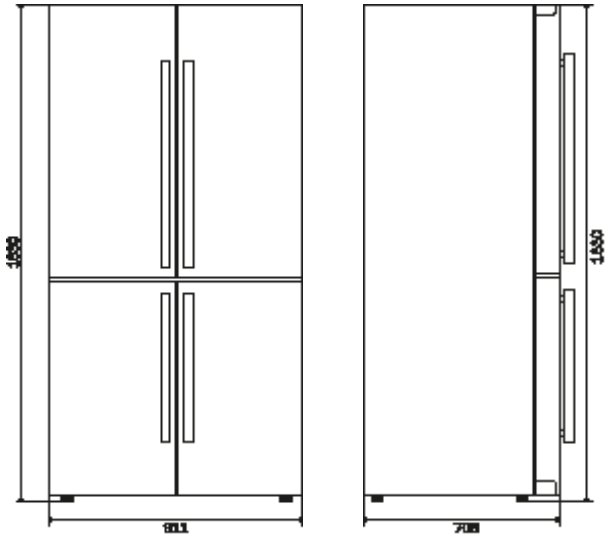






Milano Cross Door

Freestanding cross-door refrigerator Nostalgie



General features

- Energy class E
- Climate class SN/N/ST/T
- Total No Frost
- 539 lt net capacity
- Noise level dB(A) 37
- Refrigerator and freezer internal light
- Open door alarm
- Aluminum back
- Vacation mode
- Anti-odour air filter
- Super cooling function
- Super freezing function
- Internal LED display

Refrigerator specifications

- Refrigerator net capacity 322 lt
- 3 glass shelves
- 6 balconies
- Drawer with humidity-controlled with setting button
- Drawer with variable temperature (-4°;0°;+4°)

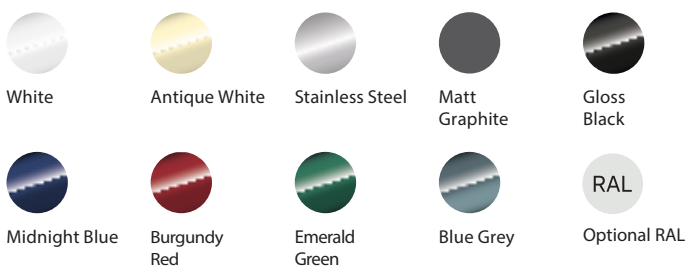
Freezer specifications

- Freezer net capacity 217 lt
- 4 drawers
- 2 large compartments
- Automatic ice maker

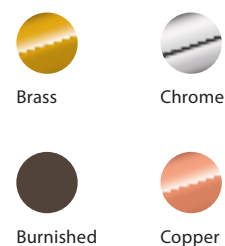
Other data

- Annual energy consumption (kWh/a) 321
- Electrical requirements
220-240 V 50 Hz - 1,3 A
- Freezing capacity 12 kg/24 hours
- Temperature rise time 10 ore
- Refrigerator/Injection mount R600a / 85g
- Rated Defrost Power 250 W
- Front and side panelled refrigerator

Colours



Finishes



Code: R91NCD

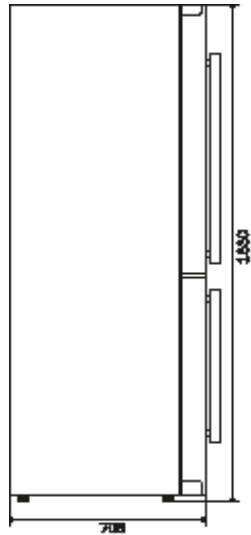
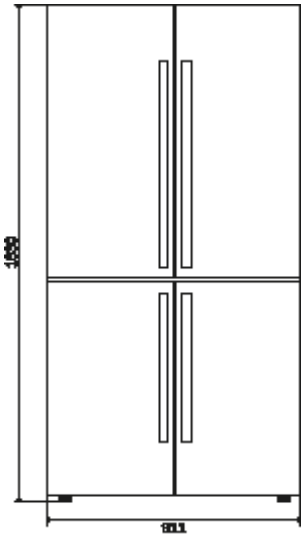
Brass / Chrome

Burnished / Copper



Roma Cross Door

Freestanding cross-door refrigerator Professional Plus



General features

- Energy class E
- Climate class SN/N/ST/T
- Total No Frost
- 539 lt net capacity
- Noise level dB(A) 37
- Refrigerator and freezer internal light
- Open door alarm
- Aluminum back
- Vacation mode
- Anti-odour air filter
- Super cooling function
- Super freezing function
- Internal LED display

Refrigerator specifications

- Refrigerator net capacity 322 lt
- 3 glass shelves
- 6 balconies
- Drawer with humidity-controlled with setting button
- Drawer with variable temperature (-4°;0;+4°)

Freezer specifications

- Freezer net capacity 217 lt
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Other data

- Annual energy consumption (kWh/a) 321
- Electrical requirements
220-240 V 50 Hz - 1,3 A
- Freezing capacity 12 kg/24 hours
- Temperature rise time 10 ore
- Refrigerator/Injection mount R600a / 85g
- Rated Defrost Power 250 W

Colours



White



Stainless Steel



Matt
Graphite



Gloss
Black



Blue Grey



Optional RAL

Finishes



Satin



Matt black

Code: R91SCD

Satin

Matt black





ILVE Appliances UK

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General Enquiries:

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Service:

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