



# Professional Plus Nostalgie

Professional cooking ranges,  
dedicated to the kitchen in your home

P. 718-249-1215 • [www.ilveusa.com](http://www.ilveusa.com) • [www.superiormktg.com](http://www.superiormktg.com)



# 50 years' expertise in the manufacture of professional kitchens.

ILVE has been the true cooking system specialist for more than 50 years. From its earliest days, the company has stood out for its commitment to innovation. In 1969 we developed the built-in maxi oven, followed a few years later by the revolutionary Panoramagic cooker, a milestone in the history of the industry.

The re-release of the Panoramagic in 2017 won ILVE the Good Design Award. Over its 50 years, ILVE has constantly designed and made solutions capable of optimising the kitchen experience and improving the quality of life of its clients, because good cooking is an essential part of the good life.

# 50 years of innovation

**1969**

The company is born  
Built-in maxi oven

**1972**

Birth of the new  
Panoramagic

**1975**

Classic Design  
Ovens

**1990**

“Professional” Ranges

**1999**

“Teppanyaky” Griddle and  
“Majestic” Ranges

**2000**

Convection  
Gas Oven

**2003**

Energy “A Class” on all  
ovens

**2004**

Heavy Duty cast iron  
pan-supports  
“Professional Plus”  
Ranges

**2008**

“Dual” burner 15,500 BTU/h

**2011**

“Pizza Oven” the only one that cooks at 750°F

**2012**

Microwave Range Cooker

**2018**

New “Panoramagic” Range wins the Good Design Award

**2019**

New “Majestic” and “Professional Plus” Ranges are ready!



## High-end workmanship

ILVE was established in 1969 at Campodarsego, Padua, and is proud to carry on the artistic traditions, passion for the earth, spirit of innovation, craftsmanship and steel fabrication skills for which its territory is renowned. Technology, styling and functionality are the strong points of ILVE kitchens.

ILVE owes its success to its extraordinarily flexible design and production, which enable it, together with its focus on its core business, to satisfy any requirements in cooking. The ILVE product range is certainly the widest currently available on the world market, and it boasts construction quality that has few rivals.

This is why our kitchens are high performance, multifunctional and completely reliable. Designed to last and for ease of use, they are conceived to satisfy every need and taste.

## The cooking professionals

ILVE cookers take their inspiration from the professional kitchens used by the great chefs to cook their gastronomic creations.

ILVE offers the kitchen virtuoso the ability to express his or her potential to the full, with a range of options designed to enhance creativity. ILVE cookers are not just beautiful to look at, they are fully fledged tools with professional performance and reliability. ILVE uses the same materials used in professional kitchens: steel, Aisi 304 stainless steel, enamel, cast iron, brass and copper.

And not just the raw materials, the components too are subject to the most stringent, unrelenting quality and reliability controls. But the true secret of ILVE products is how they are made, using jealously kept secret methods. All our domestic appliances are made individually to the client's specification, and assembled by hand: because there's no substitute for the expert eye and hand of the specialist craftsman.



# Environment & sustainability



ILVE knows extremely well how necessary it is for its activities to protect the environment, so it makes all possible efforts to ensure that its production processes comply with all sustainability, safety and efficiency standards required. The entire product range is manufactured with great care, using materials which are recyclable and not harmful to the environment.

ILVE has designed its appliances to ensure their users consume energy more responsibly. 99% Of all the materials used by ILVE to manufacture and package its products are recyclable. ILVE is in full compliance with the European Directive governing the Restriction of Hazardous Substances (RoHS). All our suppliers are carefully vetted and our materials are safe. Safety is certified to the most stringent standards by the major industry bodies.



Professional Plus  
Nostalgie

Dual Fuel Ranges

# Professional Plus Nostalgie

Professional Plus and Nostalgie immediately states its vocation as a cooker, designed and made for the most demanding, skilled user. Its professional look is enhanced by its steel frame, offering burners rated up to 15,500 BTU/h. It is a fully fledged professional cooker for the domestic market

## Characteristics

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Structure in AISI 304 stainless steel

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Powder coated for outstanding resistance to high temperatures

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Highly specialised hob:

Cast iron grates

Up to 7 burners

Burners + fry top

Triple ring burner 15,500 BTU/h

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Full size fry top plate

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Dual burner 15,500 BTU/h

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100°-500° F oven temperature control

Cooling fans

Rotisserie

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Dishwarmer drawer



# Colours and finishes

Three decors, 8 standard colours or thousands variations of RAL colours, for a range with a unique charm.

## Colours

### Nostalgie

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Antique White

White

Stainless steel

Graphite/Matt

Glossy black

Burgundy red

Blue

Emerald green

### Professional Plus

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White

Stainless steel

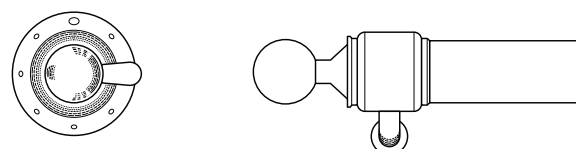
Graphite/Matt

Glossy black

## Finishes

### Nostalgie

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Brass



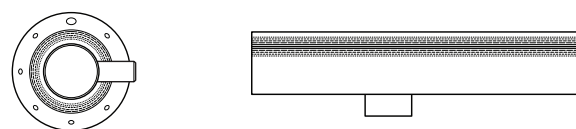
Chrome



Burnished

### Professional Plus

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Stainless steel

# Ovens

## Features

	<u>Mini oven 300</u>	<u>Midi oven 400</u>	<u>Standard oven 600</u>	<u>Maxi oven 700</u>	<u>Maxi oven 800</u>
	Black enamel 300 E Mini static electric oven	Black enamel 400 E Static electric oven	Black enamel 600 M Multifunction electric oven	Black enamel 700 M Multifunction electric oven	Black enamel 800 M Multifunction electric oven
	<b>300 E</b>	<b>400 E</b>	<b>600 M</b>	<b>700 M</b>	<b>800 M</b>
Volume (cuft)	1.44	1.54	2.44	2.70	3.55
Electronic Programmer	Yes	Yes	Yes	Yes	Yes
Cooking temperature	100°-500°F	100°-500°F	100°-500°F	100°-500°F	100°-500°F
Thermostat	Yes	Yes	Yes	Yes	Yes
Spit roast	Yes	Yes	/	Yes	Yes
Maximum Absorption	1.8 kW	2 kW	3.7 kW	3.7 kW	3.7 kW
Resistance absorption:					
Electric Grill	1,500 W	1,600 W	1,600 W	2,200 W	2,200 W
Upper	800 W	850 W	900 W	900 W	900 W
Lower	800 W	950 W	1,300 W	1,500 W	1,500 W
Circular	/	/	2,400 W	2,400 W	2,400 W
Functions	4	4	9	9	9

## Functions



Pizza function



Defrost



Intense cooking



Multiple fan cooking



Fan grill cooking



Closed door grill cooking



Top cooking



Normal static cooking

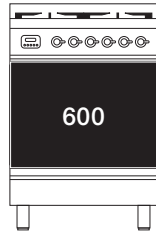


Bottom cooking



# Dual Fuel Ranges 24"

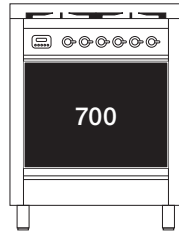
Professional Plus UP60  
Size 60x60x85±91 cm



Full gas available see separate spec sheet

# 30"

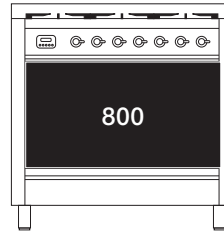
Professional Plus UP76  
Size 60x60x85±91 cm



Full gas available see separate spec sheet

# 36" single

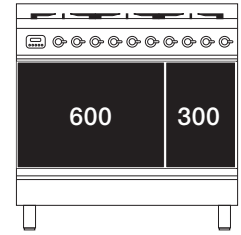
Professional Plus UP90  
Size 90x60x85±91 cm



Full gas available see separate spec sheet

# 36" double

Professional Plus UPD90  
Size 90x60x85±91 cm



## Oven availables

Standard oven 600  
Black enamel  
600 M Multifunction electric oven

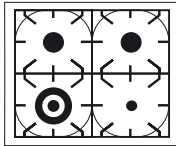
Maxi oven 700  
Black enamel  
700 M Multifunction electric oven

Maxi oven 800  
Black enamel  
800 M Multifunction electric oven

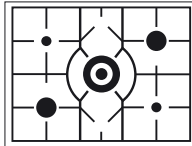
Standard oven 600  
Black enamel  
600 M Multifunction electric oven

Mini oven 300  
Black enamel  
300 E Mini static electric oven

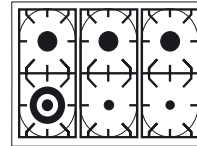
## Hobs availables



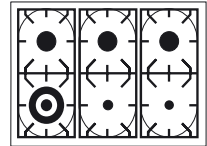
4 burners  
Hi tech UPW60DMP  
Nostalgie UPN60DMP



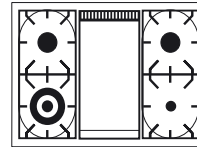
5 burners  
Hi tech UPW76DMP  
Nostalgie UPN76DMP



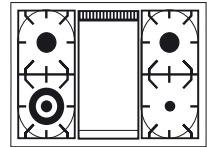
6 burners  
Hi tech UPW906DMP  
Nostalgie UPN906DMP



6 burners  
Hi tech UPDW906DMP  
Nostalgie UPDN906DMP



Fry-Top  
Hi tech UPW90FDMP  
Nostalgie UPN90FDMP



Fry-Top  
Hi tech UPDW90FDMP  
Nostalgie UPDN90FDMP

## Burners



Small burner  
max. 7,000 BTU/h



Big burner  
max. 10,500 BTU/h



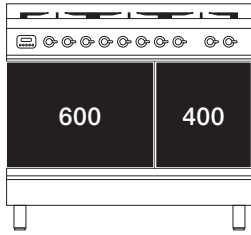
Dual burner  
(Optional)  
max. 15,500 BTU/h



Triple Ring Burner  
max. 15,500 BTU/h

# 40"

Professional Plus UPD100  
Size 100×60××85÷91 cm

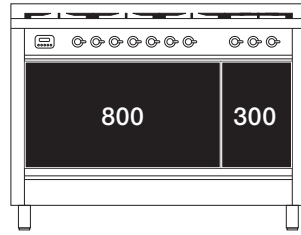


Standard oven 600  
Black enamel  
600 M Multifunction  
electric oven

Midi oven 400  
Black enamel  
400 E Static  
electric oven

# 48"

Professional Plus UP120  
Size 120×60××85÷91 cm

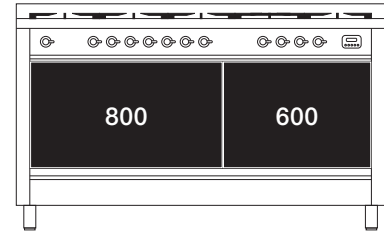


Maxi oven 800  
Black enamel  
800 M Multifunction  
electric oven

Mini oven 300  
Black enamel  
300 E Mini static  
electric oven

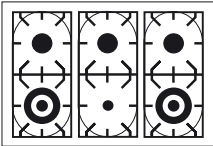
# 60"

Professional Plus UP150  
Size 150×60××85÷91 cm

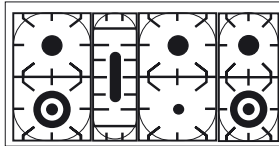


Maxi oven 800  
Black enamel  
800 M Multifunction  
electric oven

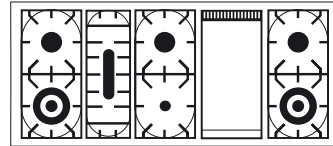
Standard oven 600  
Black enamel  
600 M Multifunction  
electric oven



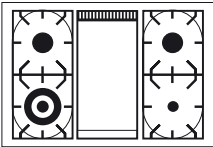
6 burners  
Hi tech UPDW1006DMP  
Nostalgie UPDN1006DMP



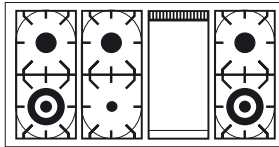
7 burners  
Hi tech UPW1207DMP  
Nostalgie UPN1207DMP



Fry-Top  
Hi tech UPW150FDMP  
Nostalgie UPN150FDMP



Fry-Top  
Hi tech UPDW100FDMP  
Nostalgie UPDN100FDMP



Fry-Top  
Hi tech UPW120FDMP  
Nostalgie UPN120FDMP



Fish pan burner  
max. 10,500 BTU/h



Fry top  
max. 10,500 BTU/h

# Oven cavities

## Maxi oven 900

Traditional enamel black/gloss black

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900 M

Maxi multifunction oven



## Maxi oven 700

Traditional enamel black/gloss black

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700 M

Maxi multifunction oven



## Standard oven 600

Traditional enamel black/gloss black

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600 M

Multifunction oven



## Midi oven 400

Traditional enamel black/gloss black

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**400 E**  
Midi static electric oven



## Mini oven 300

Traditional enamel black/gloss black

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**300 E**  
Mini static electric oven  
**300 E3**  
Mini static electronic oven 30-250°C



# Oven cooking functions



## Pizza function

Ideal for cooking pizza and bread. Heat is supplied primarily by the bottom element which combines with the other elements at low power settings to create the ideal conditions for this type of cooking.



## Defrost

Quickly defrosts all frozen foods and brings them up to room temperature. Defrosting to room temperature does not affect the look and flavour of the food.



## Intense cooking

Quick intensive cooking with steam exhaust. Ideal for foods with a crust, like roast potatoes and vegetables, chicken, salted fish, etc.



## Fan grill cooking

Very fast, deep cooking with excellent power savings, ideal for dishes like pork ribs, sausages, kebabs, game, baked pasta, etc.



## Closed door grill cooking

The ideal function for fast, deep cooking, for gratins and roast meats, fillets, Florentine steaks, grilled fish and vegetables.







### Top cooking

Particularly suited to browning and giving a touch of colour to dishes. Ideal for hamburgers, pork chops, steaks, sole, squid, etc.



### Bottom cooking

The best function for finishing off a cooking cycle, especially for pastries (biscuits, meringues, risen and fruit pastries, etc.) and other dishes.



### Normal static cooking

The classic electric oven function, ideal for the following foods: pork ribs, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit and many others.



### Multiple fan cooking

Allows you to cook more than one dish at a time, without their aromas contaminating each other. You can cook lasagne, croissants and brioches, fruit tarts, etc.



Options available for

# Ovens: 600 / 800 / 900

## PIZZA PLATE

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Clay plate for pizza, bread, etc.

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A/418/04	Mini oven 30
A/418/00	Oven 60
A/418/02	Maxi oven 90

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## DESSERT TRAY

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S/146/08	FLAT PAN FOR DESSERTS 80/90 BLACK
S/146/18	FLAT PAN FOR DESSERTS 60 BLACK
S/146/21	FLAT PAN FOR DESSERTS 70 BLACK

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## DRIP PAN GRILL

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For oven cooking of grilled meat and fish, vegetables, crostini, bruschette, etc.

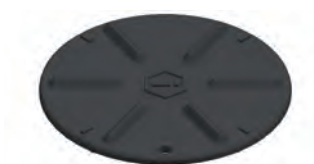
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A/092/59	MINI OVEN PAN GRILL D900/PD90
A/092/49	OVEN PAN GRILL 40
A/092/60	OVEN PAN GRILL 60
A/095/11	OVEN PAN GRILL 70
A/092/61	OVEN PAN GRILL 80/90

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# Options available for All ranges

## SIMMER PLATE



Putting it between the heat source and pan, it keeps food from burning or sticking to the bottom because it distributes heat uniformly. Suitable for pans without radiant double base and indispensable for Pyrex and terra cotta pans, ideal for melting butter and chocolate.

A/095/36/10

## CAST IRON WOK ADAPTER



Cast iron grill for perfect Wok use

A/092/34

## STEAK GRILL PAN



To cook hamburgers, steaks, etc. on gas burners with little grease.

A/006/02 RIBBED GRILL (280X340)  
PROFESSIONAL 90 ENAMELLED



A/006/08 FLAT GRILL (280X340)  
PROFESSIONAL 90 ENAMELLED



A/006/04 RIBBED GRILL (280X285)  
PROFESSIONAL 60 ENAMELLED



A/006/06 FLAT GRILL (280X285)  
PROFESSIONAL 60 ENAMELLED



Options available for

# Fry-Top

## CHOPPING BOARD FOR FRY-TOP

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30 mm thick in aged and oiled solid wood. It works perfectly on the FRY-TOP plate once it is cool. Also for mod. HP45F and HF40F

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A/484/01

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## STEAM COOKING TUBS

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It has two perforated baskets, two lids, and a container tray. Also for mod. HP45F and HF40F

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G/002/02

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## FRY TOP COOK COVER

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Cooking vapour stays inside the lid and the dishes are softer. Indispensable accessory for enthusiasts of Japanese "Tepanyaki". Also for mod. HP45F and HF40F

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G/040/01

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Options available for

# Fry-Top

## GAS BARBECUE INTERCHANGEABLE WITH THE FRY TOP

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Perfect for cooking steaks "with stripes".

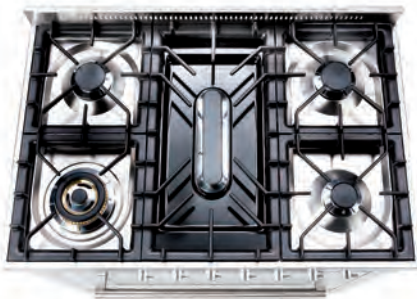
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G/419/03

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## FISH TRAY GRILL INTERCHANGEABLE WITH THE FRY TOP

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To use the fish pan underneath as a pan burner.

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KGRFT001

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## STAINLESS STEEL BAIN MARIE BASINS

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Only for models with Fry-top. The kit needs the fish pan grill for the Fry-top (KGRFT001). It is made up of three trays with lid and container.  
Also for mod. HP45F and HF40F

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G/002/01

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Options available for

# All ranges

## SOLID BRASS FOOT

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Height 15 cm

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G/422/12/08 Chrome foot - height 15 cm

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G/422/12/16 Brass foot - height 15 cm

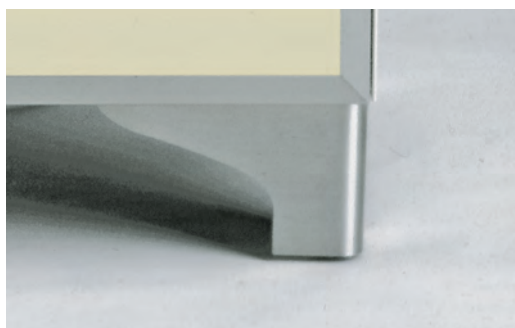
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G/422/12/18 Burnished foot - height 15 cm

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## MAJESTIC FOOT

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Height 15 cm

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S/191/00/08 Stainless steel foot - height 15 cm

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S/191/00/16 Brass foot - height 15 cm

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S/191/00/18 Burnished foot - height 15 cm






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## FOOT COVER PLINTH H 120 MM

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1 front piece + 2 sides in stainless steel

 ANTIQUE WHITE	 BLUE	 STAINLESS STEEL
 GRAPHITE MAT	 BURGUNDY	 EMERALD GREEN

**H 120 mm**

APZ60/120

APZ70/120

APZ76/120

APZ80/120

APZ90/120

APZ100/120

APZ120/120

APZ150/120

**H 140 mm**

APZ60/140

APZ70/140

APZ76/140

APZ80/140

APZ90/140

APZ100/140

APZ120/140

APZ150/140



## Some news about us

For over 50 years, we've specialised in cooking systems. Our units are directly inspired by professional kitchens where the world's great chefs come up with their gastronomic creations.

We also borrow from the materials used in professional set-ups, such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality of life of our clients. Because cooking well means taking good care of yourself.





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