2019 Collection
Roma and Milano
Rangecookers

With new features, giving professional cooking technology in your home.

Built with true craftsmanship and heartfelt passion.
New Rangecooker Oven Capacities

<table>
<thead>
<tr>
<th>Oven Size</th>
<th>Old Capacity</th>
<th>New Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>30cm</td>
<td>36 litres</td>
<td>43 litres</td>
</tr>
<tr>
<td>40cm</td>
<td>43 litres</td>
<td>57 litres</td>
</tr>
<tr>
<td>60cm</td>
<td>53 litres</td>
<td>65 litres</td>
</tr>
<tr>
<td>80/90cm</td>
<td>89 litres</td>
<td>97 litres</td>
</tr>
<tr>
<td>30cm</td>
<td>36 litres</td>
<td>43 litres</td>
</tr>
</tbody>
</table>

Note: The new 30cm oven has the same capacity EXACTLY as the original 40cm oven.
The new 2019 ILVE collection now includes a whole host of new features coupled with the timeless elegance and high quality for which ILVE is renowned.
Professional cooking in your home

120cm Roma
In stainless steel, featuring the maxi 80cm, mini 30cm oven and 8 burner hob.
To cook like a professional you need to be able to rely on a rangecooker with extraordinary performance and features: steel core, cast irons pan supports, powerful burners and ovens, and accurate and flexible cooking functions.
Roma & Milano
New Features

- New, bigger oven capacities with easy clean enamel coating
- Nanotechnology coating on the burners
- Soft close doors and drawer
- Steam discharge
- New contemporary control knobs (on Roma models only)
Solid brass burners with easy-clean coating and a variety of hob options to choose from.

No matter what solution you have chosen, what really matters is that your choice will provide you with the right energy to perfectly cook your dishes; cast iron pan supports, brass burner ring with nanotechnological non-stick treatment, double ring burner up to 4.3kW power and dual burner up to 5kW (optional) power are combined with new induction hobs.
New, bigger oven capacities
Whatever oven or combination you choose, with ILVE you have plenty of space to cook even the largest dishes; the 60 cm oven has an internal volume of 65 litres, while the 80 cm model reaches a capacity of 97 litres!
Quality in detail

Configurable and highly specialized hob

- Cast iron pan supports
- Up to 8 burners for the 120 cm versions and up to 9 for the 150 cm versions
- Burners + Fry Top
- Burners + Coup de Feu
- Burners + Fry Top + Coup de Feu

Configurable hob

The ideal options between gas or induction hob or both combined and in different configurations are available.

Accurate electronic temperature control

Minimal temperature fluctuation for optimal cooking; temperature spikes, uniform cooking, energy saving. Temperature is adjustable from 30° for perfect leavening.

E3 Precision Temperature Control

Soft close oven door and drawer
Brass burner ring
Brass is a material that guarantees excellent durability and the non-stick nanotechnological coating facilitates easy cleaning.

Quick start
Fast oven preheating function to quickly bring it to the desired temperature. With a temperature of 30/40° it also defrosts.

Oven Capacity
Whatever oven or combination you choose, with ILVE you have plenty of space to cook even the largest dishes; the 60 cm oven has an internal volume of 65 litres, while the 80 cm model reaches a capacity of 97 litres!

Steam exhaust
Eliminates the cooking steam from inside the cavity, offering the option of choosing between dry or wet cooking. That way you can get a crispy bread or a tender and juicy roast

A wide range of colours and finishes
Milano: 8 standard colours and 4 trims that can be integrated with any RAL colour code, on request.

Roma: 4 standard colours and 4 standard trims.
Steam Vent for Wet or Dry Cooking

The new ILVE ovens have an automatic device which allows steam from cooking, in some functions, to be expelled from the oven: this is dry cooking. If the cooking requires that the moisture remains inside the oven, the function can be switched off so as to maintain a moist cooking environment. The dry function is invaluable for kitchens which are prone to condensation.
Now with Soft Close doors and drawer..
Colours and finishes

4 choices of trim, 8 standard colours or the thousands variations of RAL colours, for an appliance that is unique to you.

Colours

### Milano

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

### Roma

- White
- Stainless Steel
- Matt Graphite
- Gloss Black
- RAL Optional

Finishes

### Milano

- Brass
- Chrome
- Copper
- Burnished

### Roma

- Stainless Steel
## Features

<table>
<thead>
<tr>
<th></th>
<th>Mini oven 300</th>
<th>Mini oven 400</th>
<th>Standard oven 600</th>
<th>Maxi oven 800</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>300 E3</td>
<td>400 E3</td>
<td>600 E3</td>
<td>800 E3</td>
</tr>
<tr>
<td>Internal Sizes (cm)</td>
<td>27,5×35,5×44</td>
<td>36,5×35,5×44</td>
<td>44×36×41</td>
<td>64,5×36,5×41</td>
</tr>
<tr>
<td>Volume (Lt)</td>
<td>43</td>
<td>57</td>
<td>65</td>
<td>97</td>
</tr>
<tr>
<td>TFT Electronic Programmer</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Energy class</td>
<td>A+</td>
<td>A+</td>
<td>A+</td>
<td>A+</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cooking temperature</td>
<td>30°-250°</td>
<td>30°-250°</td>
<td>30°-320°</td>
<td>30°-320°</td>
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<tr>
<td>Thermostat</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Spit roast</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Maximum Absorption</td>
<td>1,7 kW</td>
<td>1,9 kW</td>
<td>2,45 kW</td>
<td>2,75 kW</td>
</tr>
<tr>
<td>Functions</td>
<td>5</td>
<td>5</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

## Functions

- Pizza function
- Defrost
- Quick start
- Intense cooking
- Humid intense cooking
- Fan grill cooking
- Closed door grill cooking
- Top cooking
- Humid top cooking
- Bottom cooking
- Humid bottom cooking
- Normal static cooking
- Humid normal static cooking
- Multiple fan cooking
- Eco cooking
Ranges

60
Roma (W) Milano (N)
Size 60×60×86÷92 cm

90
Roma (W) Milano (N)
Size 90×60×86÷92 cm

90
Roma (W) Milano (N)
Size 90×60×86÷92 cm

Hobs available

Small burner
- min. 0,4 kW
- max. 1,8 kW

Big burner
- min. 0,6 kW
- max. 3 kW

Dual burner (Optional)
- min. 0,3 kW
- max. 5 kW

Double Ring Burner
- min. 1,8 kW
- max. 4,3 kW

Fish pan burner
- min. 1,1 kW
- max. 3,1 kW

Coupe de Feu
- min. 0,6 kW
- max. 3 kW

Induction zone
Ø 145 mm
1,4 kW

Induction zone
Ø 180 mm
1,85 kW

Induction zone
Ø 210 mm
2,3 kW

Induction zone
Ø 260 mm
2,6 kW

Two zone induction
2x 1,85 kW
max 3,7 kW

Oven availables

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

Maxi oven 800
Easy clean grey enamel
800 E3 Maxi electronic oven
30-320°C

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

Mini oven 300
Easy clean grey enamel
300 E3 Mini static electronic oven
30-250°C
### 100
**Roma (W) Milano (N)**
Size 100×60×86÷92 cm

- 6 burners
  - Roma PD106WE3
  - Milano PD106NE3

- Fry-Top
  - Roma P10FWE3
  - Nostalgie P10FNE3

- Coupe de Feu
  - Roma PD10SWE3
  - Milano PD10SNE3

- Induction
  - Roma PDI10WE3
  - Milano PDI10NE3

### 120
**Roma (W) Milano (N)**
Size 120×60×86÷92 cm

- 8 burners
  - Roma P128WE3
  - Milano P128NE3

- Fry-Top
  - Roma P12FWE3
  - Nostalgie P12FNE3

- Coupe de Feu
  - Roma PD10SWE3
  - Milano PD10SNE3

- Induction
  - Roma PDI10WE3
  - Milano PDI10NE3

### 150
**Roma (W) Milano (N)**
Size 150×60×86÷92 cm

- Fry-Top
  - Roma P15FWE3
  - Milano P15FNE3

- Fry-Top + Coupe de Feu
  - Roma P15FSWE3
  - Milano P15FSNE3

### Oven available
- Standard oven 600
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-320°C

- Mini oven 400
  - Easy clean grey enamel
  - 400 E3 Mini static electronic oven 30-250°C

- Maxi oven 800
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven 30-320°C

- Mini oven 300
  - Easy clean grey enamel
  - 300 E3 Mini static electronic oven 30-250°C

- Maxi oven 800
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven 30-320°C

- Standard oven 600
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-320°C
## Roma and Milano

### Functions at a glance

- **Cooking zones with gas, induction, or hybrid gas + induction hobs are available**
- **Hob structure in 10/10 AISI 304 steel**
- **Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nanotechnological coating**
- **Full size steel fry top 8mm thick**
- **Double ring burner with up to 4.3kW power**
- **Dual burner with up to 5kW power (optional)**
- **Ovens: electric multifunction, with 30/300° electronic temperature control**
- **"Easy Clean" enameled cavities**
- **Tilting grill element for an easier cleaning**
- **Controlled steam exhaust with the possibility to choose dry or wet cooking**
- **FullGlass door for an easy cleaning**
- **Soft closing hinges and storage drawers**
- **Double halogen internal light for perfect visual control**
- **All the appliances are equipped with the "Child safety" function**
For over 50 years, we’ve specialised in high quality range cookers and built-in appliances. Our cookers 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.
KitchenX are the exclusive suppliers of ILVE in the UK.

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