ILVE
2020
Range Cooker Collection

Live, Cook, Love.

www.ilveappliances.co.uk
For over 50 years ILVE (pronounced ILL-VAY) has been building beautiful cooking appliances using the very latest methods in precision engineering. Through their dedication to ongoing technical research and the latest innovations in cooking science, ILVE products are continuously at the forefront of design, efficiency and functionality. With a modern factory located near Venice in Italy, ILVE products are made from only the finest materials and are individually hand-assembled by master craftsmen.

Choose your style..

Milano

Milano cookers are traditionally styled with embellished handles and control knobs as well as a curved window design.

Roma

Roma cookers have a contemporary style, with crisp clean lines and modern stainless steel handles and controls.

Majestic

The Majestic combines Italian flair and the style of an American size range cooker with an extended depth of 70cm. Each cooker features matching door trims, embellished handles and traditional style feet. The Majestic is perfect for customers wanting a real statement appliance in their kitchen.

Knobs and Handles:

Milano

Roma

Majestic

All Roma and Milano range cookers are available in: 60cm, 70cm, 90cm, 100cm, 120cm and 150cm

Majestic range cookers are available in: 70cm, 90cm, 100cm, 120cm and 150cm
Your hob options..

ILVE understands that every cook uses their appliance in a way which is unique to them. In order to allow customers to get the very best out of their cooker, ILVE offer an extensive range of hob options, with some unique combinations. Here are examples for our 100cm hob configurations:

- **Gas Burners**
  
  At least one gas wok burner is included on all gas hob tops.

- **Coup De Feu**
  
  The coup de feu is ideal for indirect cooking and warming. Most well known for french-style cooking.

- **Fry Top**
  
  A large removable stainless steel fry top that can be placed on top of 2 gas burners.

- **Induction**
  
  Unique to ILVE is the option of 6 induction zones, in a variety of sizes and power outputs.

Oven functions..

Any single or double oven combination will provide you with plenty of space you need, even for large dishes. Each oven comes with a variety of functions, from quick oven preheating, grilling with the door closed to mimicking a pizza oven.

### 30cm and 40cm Oven Functions

- **Standard Grill / Rotisserie**
  
  Electric Grill element which is also used for the Rotisserie function.

- **Browning Oven**
  
  Uses the top element to brown the top of food - perfect for melting cheese without burning.

- **Slow Cooker**
  
  Most efficient at 100°C, perfect for slow cooking recipes over longer durations.

- **Conventional Oven**
  
  Perfect for cooking a variety of dishes at the same time.

### 60cm and 80cm Oven Functions

- **Fan Grill**
  
  Twice as fast at the standard grill - with the grill pan placed on the 2nd runner with the door closed, food is cooked on both sides simultaneously.

- **Quick Start**
  
  Select desired cooking temperature to preheat the oven quickly – 200°C in 6 minutes.

- **Baking Oven**
  
  Using a true fan element – fan with surrounding circular element – the heat is circulated throughout the oven perfectly which is ideal for baking. Always use 2 trays in the oven, even if one is empty.

- **Roasting Oven**
  
  The temperature starts off around 30°C higher at the start of cooking to sear meat and then drops to the desired temperature to cook through consistently.

- **Pizza Function**
  
  The element in the bottom heats the base of the oven with the grill on low to mimic a pizza oven. This function is particularly suitable for cooking pizza, focaccia and bread.

This specific function is also available as a humid cooking setting when the steam discharge vent is closed.
Cooker Hoods

Available Sizes:

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Accessories

Wok Support
To cradle a traditional round bottom wok.

Cast Iron Griddle
Flat / Ribbed
Available in 2 different sizes dependent on the hob configuration.

Back Panels
Stainless steel back panels with ladle bracket, 65cm high and available in every cooker width.

Plinth Kit
3 piece plinth kit to hide range cooker feet in matching colour. 140mm high and available in matching cooker widths.

Simmer Plate
The cast iron simmer plate works as a heat diffuser to allow the hob to reach lower simmer temperatures.

Majestic Accessories

Decorative Feet
These ornate feet are available in either brass, chrome or bronze.

Handrails
Matching handrails can be added above the range cooker controls.

Plate Rack
This handy stainless steel plate rack can be hung from the ladle bracket and is designed to sit underneath the infra-red warming lights on the Majestic cooker hood.

Fry Top Accessories

There are a number of accessories available which are designed to fit perfectly with a Fry Top griddle. These include:

- Solid wood chopping board
- Cloche fry top cover
- Stainless steel bain-marie basins
- Stainless steel steam basins

For more information or advice:
www.ilveappliances.co.uk
0114 399 8672
Majestic - TFT Touch Control Digital Display
- Multifunction Ovens with up to 15 settings
- Cooking temperature probe
- Moist or dry cooking function
- E3 Precision Temperature Control
- Oven temperatures between 30°C - 320°C
- A+ Rated for Energy Efficiency
- Programmable timer with soft close
- Dual height internal oven lights
- Soft close oven doors
- Fascia cooling fan keeps controls cool
- Child safety lock for ovens and induction hobs

Milano & Roma - E3 Precision Temperature Control
- Multifunction Ovens with up to 15 settings
- Oven temperatures between 30°C - 300°C
- A+ Rated for Energy Efficiency
- Programmable timer with minute minder
- Soft close oven doors
- Easy clean enamel oven lining
- Full width storage drawer with soft close
- Child safety lock for ovens and induction hobs
- Moist or dry cooking function
- E3 Precision Temperature Control
- Oven temperatures between 30°C - 320°C
- A+ Rated for Energy Efficiency
- Programmable timer with minute minder
- Fascia cooling fan keeps controls cool

New Features
- Programmable timer with minute minder
- Dual height internal oven lights
- Soft close oven doors
- Easy clean enamel oven lining
- Child safety lock for ovens and induction hobs

Hob Configuration Options
Choose from a wide choice of hob options to suit every cooking style. Pick from: full induction hobs, up to 8 gas burners with a solid stainless steel fry top or a coup de feu.

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

New Brass Burners
ILVE gas burners are made from solid brass and are now coated with a black nano-technological non-stick treatment to repel dirt.

Majestic Range Cooker
Touch Control Digital Display
All the ovens function are programmed and managed by a single 4.3” full touch screen with touch and slide movements. On a single display you can simultaneously control the temperature of the ovens, set the oven function, operate the internal oven lights and manage the quantity of moisture inside the oven.