ILVE have been building beautiful range
cookers and appliances since 1952. Based
near Venice, ILVE supply cookers all over the
world and the name is synonymous with quality,
style and the very best in cooking technology.

All ILVE ovens are A rated for efficiency and
are built using only the finest materials.

Your investment in an ILVE cooker
means that you can relax and enjoy your
appliance for many years to come.

kitchenEx™

ILVE appliances are exclusively supplied
in the UK by KitchenEX Limited.

0845 548 3130
office@kitchenex.co.uk
www.ilveappliances.co.uk
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Please note that illustrations are for a guide only. Colours and finishes may vary due to differences in print qualities. Bronze knobs and handles, in particular, may be non-uniform in finish due to the nature of the natural product.
The best kept secret in range cooking...

ILVE have been creating high quality, beautiful range cookers for over 50 years. ILVE range cookers are built to endure everyday life with specially crafted, robust characteristics that are designed to withstand the test of time. Created with the passionate cook in mind, ILVE range cookers are packed full of the latest cooking technologies and innovative features to help to ensure that cooking at home is always a pleasure.

- A Rich Heritage – ILVE range cookers have been hand built near Venice by the same family run factory since 1952. ILVE range cookers are characterised by their classic Italian style drawing on both traditional influences and contemporary design qualities.
- Innovative Technology – ILVE are constantly working to add new technology to their full range of appliances. Since introducing the teppanyaki style Fry Top in the 90’s, ILVE has continued to add innovative new features such as dual fuel gas hob tops with 2 induction zones and digital oven temperature control.
- Energy Efficient – ILVE ovens are A rated for energy efficiency with triple glazed doors and innovative energy saving features.
- Finest Components - Each cooker is hand crafted using only the finest stainless steel, durable cast-iron pan supports and specially designed brass gas burners – developed to endure long cooking periods.
- Dedicated Service – Each ILVE cooker is supplied with a 2 year warranty for parts and labour as standard. We have a nationwide team of engineers and a dedicated UK based customer service team.

E3 Precision Temperature Control
ILVE’s Premium Collection of range cookers now feature the latest technology in oven temperature control. The oven temperature is now digitally adjusted in precise, 5°C increments from 30°C to 300°C.

Colour Matching Service for Range Cookers
ILVE’s premium collection of range cookers now have the ability to be colour matched to one of 1625 RAL custom colour choices, giving you freedom to create your perfect range cooker.
The ILVE Premium Collection of range cookers comprises of 3 core styles, Roma, Milano and Majestic.

**Roma**
The Roma range encapsulates modern Italian styling with crisp, clean lines and a contemporary stainless steel trim. The Roma range suits any kitchen design and is available with solid doors in select widths.

**Milano**
The Milano range symbolises traditional Italian flair with embellished handles and controls and an increased selection of colours. Milano range cookers can be designed with either chrome, brass or antique bronze trim.

**Majestic**
The Majestic range is comprised of 2 styles; Majestic Roma and Majestic Milano.

**Majestic Roma**
The Majestic Roma has a contemporary style, with modern stainless steel handles and controls and a wide choice of colour options.

**Majestic Milano**
The Majestic Milano is traditionally styled, with embellished handles and controls, a choice of trim finishes including chrome, brass and antique bronze and unique shaped feet.
## ILVE range cookers

<table>
<thead>
<tr>
<th>Size</th>
<th>Roma</th>
<th>Milano</th>
<th>Majestic Roma</th>
<th>Majestic Milano</th>
</tr>
</thead>
<tbody>
<tr>
<td>150cm</td>
<td>60/60</td>
<td>60/60</td>
<td>60/60</td>
<td>60/60</td>
</tr>
<tr>
<td>120cm</td>
<td>80/40</td>
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<td>120cm</td>
<td>90/30</td>
<td>90/30</td>
<td>90/30</td>
<td>90/30</td>
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<tr>
<td>110cm</td>
<td>XG</td>
<td>XG</td>
<td>XG</td>
<td>XG</td>
</tr>
<tr>
<td>100cm</td>
<td>XG</td>
<td>XG</td>
<td>XG</td>
<td>XG</td>
</tr>
</tbody>
</table>
100cm Twin
90cm Twin
90cm Single
80cm Single
76cm Single
70cm Twin
70cm Single
60cm Single

Roma

Milano

Majestic Roma

Majestic Milano
Unique ILVE features
E3 Precision Temperature Control
Renowned for innovative cooking technology throughout the world, ILVE have added advance features to range cookers; features which are usually reserved for the realm of built-in ovens.

The new improved digital temperature control feature has so far been lacking from the range cooker market – no longer do range cooker users have to endure inaccurate cooking conditions.

**Key Features of E3:**
- Precision temperature control
- Digital display controls all oven temperatures
- Temperatures range from 30°C to 300°C
- Adjusts in 5°C increments
- Rotary controls adjust each oven

E3 is available on all Roma, Milano, Majestic Roma and Majestic Milano models.

ILVE colour matching service
Choose from 1625 RAL colours for hundreds of range cooker possibilities.

ILVE range cookers can now be colour matched to hundreds of different colour choices as an additional extra. Using the universal RAL colour system, Milano, Roma, Majestic Milano and Majestic Roma range cookers now have the option to be customised to a unique colour choice.

To find out more about the colour matching service, please enquire with your ILVE retailer who will be happy to talk you through the options available.

For a comprehensive list of RAL colours available, please visit the Official RAL Website.

http://www.ralcolor.com/
Gas Hobs

ILVE gas hobs feature Flame Failure Devices and cast iron pan supports as standard. ILVE have also developed their own patented brass burners that provide powerful and efficient heat.

<table>
<thead>
<tr>
<th>Wok Burner</th>
<th>Small Burner</th>
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</thead>
<tbody>
<tr>
<td>Max: 4.3kW</td>
<td>Max: 1.8kW</td>
</tr>
<tr>
<td>Min: 1.7kW</td>
<td>Min: 0.4kW</td>
</tr>
<tr>
<td>Ø120mm</td>
<td>Ø55mm</td>
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</table>

<table>
<thead>
<tr>
<th>Medium Burner</th>
<th>Fish Burner / Fry Top Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max: 2.6kW</td>
<td>Max: 3.1kW</td>
</tr>
<tr>
<td>Min: 0.6kW</td>
<td>Min: 1kW</td>
</tr>
<tr>
<td>Ø70mm</td>
<td></td>
</tr>
</tbody>
</table>

Induction Hobs

ILVE Induction zones offer state of the art performance and are packed full of useful features including a child safety lock, overflow detection and a power boost function.

<table>
<thead>
<tr>
<th>Small Zone</th>
<th>Medium Zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø145mm</td>
<td>Ø180mm</td>
</tr>
<tr>
<td>Max: 1.4kW</td>
<td>Max: 1.85kW</td>
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<tr>
<td>Max with Boost: 1.85kW</td>
<td>Max with Boost: 2.5kW</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Large Zone</th>
<th>Extra Large Zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø210mm</td>
<td>Ø260mm</td>
</tr>
<tr>
<td>Max: 2.3kW</td>
<td>Max: 2.4kW</td>
</tr>
<tr>
<td>Max with Boost: 3.2kW</td>
<td>Max with Boost: 3.2kW</td>
</tr>
</tbody>
</table>

Additional Options

Fry top
The Fry Top griddle takes its inspiration from Japanese Teppanyaki style cooking. Made from 8mm thick solid stainless steel, the Fry Top is perfect for cooking breakfasts and stir frying.

2-zone Induction
The 2 Zone Induction option allows certain models to have dual fuel hobs. With a digital display, 9 heat levels and a child lock function, the 2 Zone Induction offers optimum versatility on the hob.

- Max: 1.85kW x 2
- Total: 3.7kW

Coup-de-feu
The large cast iron Coup de Feu uses a gas burner beneath to recreate a traditional French style of cooking by offering concentrated heat in the centre with the coolest area on the outside. This allows several pans to be used at the same time and is perfect for simmering delicate sauces and quickly moving from hot to cool.

- Max: 2.6kW
ILVE oven functions

**Pizza Oven**
A hot base element and a low grill element mimics a traditional pizza furnace, recreating the perfect conditions to cook fresh pizza.

**Conventional Oven**
This setting uses the elements at both the top and bottom, producing varying heat throughout the oven; the programmed heat is in the centre with hotter zones above and below. The conventional oven setting is ideal for fruit cakes and large roast meats such as the Christmas Turkey.

**Slow Cooker**
This setting is designed for low temperature cooking for long periods. Coupled with the delayed timer on and off setting, this function works exactly like a traditional slow cooker appliance. Perfect for casseroles.

**Browning Oven**
This uses the upper element to provide a consistent top heat which is ideal for melting cheese and browning the top of a shepherd’s pie.

**Roasting Oven**
The fan assisted oven uses both the top and bottom elements with the addition of a fan, making this a fierce oven setting. Perfect for roasting joints of meat, vegetables and chips.

**Baking Oven**
This “true fan” setting is designed specifically for bakers. Using a circular element at the rear of the cooker and a fan, the Baking Oven function works best with two or more oven pans. Hardly any heat is lost when opening the oven door, making it the ideal setting for batch baking cakes and pastries.
Standard Grill
A traditional high power electric grill which is best at grilling bread based foods such as toast and crumpets.

Eco Cooking
The Eco function allows you to cook with considerable energy savings. It is particularly useful if you only need to cook a small amount of food on one shelf. A small amount of energy is consumed thanks to the programme's combination of the grill, bottom element and fan to cook food.

Quick Start
The quick start function will bring the oven temperature up to 200°C in just 6 minutes, after which you can switch to your desired cooking function.

Fanned Grill
This function makes grilling twice as quick by moving heated air around your food. Using the grill pan on a rung lower, the fanned grill cooks food on both sides. The Fanned Grill is perfect for grilling sausages, burgers and kebabs.

Rotisserie
Using the standard grill and ILVE’s specially designed rotisserie spit, the rotisserie function is the perfect way to cook roast birds and joints of meat. The continuously turning spit allows the meat to self-baste and ensures minimal mess.
### ILVE oven specifications

**80cm / 90cm Oven**
- **Internal Dimensions (cm):** 64 (w) x 35 (h) x 45 (d)
- **Capacity:** 78.6 litres
- **Electric Grill:** 2.2kW

**Multifunction Oven**
- **Upper Element:** 0.9kW
- **Lower Element:** 1.5kW

**Fan Gas Oven**
- **Fan Gas Burner:** 3500W
- **Gas Max:** 2.3kW

**70cm Oven**
- **Internal Dimensions (cm):** 54 (w) x 35 (h) x 45 (d)
- **Capacity:** 67.3 litres
- **Electric Grill:** 2.2kW

**Multifunction 70cm Oven**
- **Upper Element:** 0.9kW
- **Lower Element:** 1.5kW
- **Circular Element:** 2.4kW
- **QuickStart MAX:** 3.4kW
- **Rotisserie Spit**

**Fan Gas 60cm Oven**
- **Fan Gas Burner:** 3000W
- **Gas Max:** 2.3kW

**60cm Oven**
- **Internal Dimensions (cm):** 44 (w) x 35 (h) x 45 (d)
- **Capacity:** 53.4 litres
- **Electric Grill:** 1.6kW

**Multifunction 60cm Oven**
- **Upper Element:** 0.9kW

**Fan Gas 60cm Oven**
- **Fan Gas Burner:** 2500W
- **Gas Max:** 1.7kW

**40cm Oven**
- **Internal Dimensions (cm):** 36 (w) x 35 (h) x 45 (d)
- **Capacity:** 43.7 litres
- **Electric Grill:** 1.6kW

**Multifunction 60cm Oven**
- **Upper Element:** 0.85kW
- **Lower Element:** 0.9kW
- **19 kW MAX**
- **Rotisserie Spit**

Please note: Supply may vary depending on usage. Please consult a qualified electrician for amperage and specific circuit requirements.
**30cm Oven**
- Internal Dimensions (cm): 26 (w) x 35 (h) x 45 (d)
- Capacity: 30.8 litres
- Electric Grill - 1.5kW
- Upper Element - 0.8kW
- Lower Element - 0.8kW
- 17 kW MAX
- Rotisserie Spit

**60cm Compact oven**
- Internal Dimensions (cm): 44 (w) x 35 (h) x 45 (d)
- Capacity: 35.1 litres
- Electric Grill - 1.6kW
- Upper Element - 0.9kW
- Lower Element - 1.3kW
- Circular Element - 2.4kW
- QuickStart MAX - 2.9kW

**XG Grill**
- Internal Dimensions (cm): 44 (w) x 15 (h) x 45 (d)
- Capacity: 20.2 litres
- Electric Grill - 2.4kW
- MAX - 2.5kW

Please note: Supply may vary depending on usage. Please consult a qualified electrician for amperage and specific circuit requirements.
The Roma collection of range cookers are distinguished by their contemporary, Italian style. With crisp clean lines and modern stainless steel handles and controls, Roma range cookers are perfect for any kitchen design.

Available in a variety of colours including stainless steel, gloss black, matt black, white or cream and in a large range of sizes from the compact 60cm cooker to the mighty 150cm twin oven range cooker, the Roma is the perfect addition to any size kitchen. A number of Roma models are also available with solid doors which give the cooker a traditional feel whilst being packed full of advanced cooking technology.

Choose the best design to match your cooking needs with up to 5 different hob configurations including induction, gas, fry top and coup de feu. You can choose to have either an electric or gas oven, with a wide selection of oven sizes and arrangements. Made from the finest materials, The Roma collection of cookers are all A-rated for energy efficiency and have a whole host of oven functions and innovative features.
Features

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie in left hand oven
- 2 wire shelves, grill pan and trivet in both ovens

Special Features

- Rotisserie fitting in the left-hand oven
- 2 wire shelves and grill pans in both ovens

Accessories

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

- Modern AGQ150

Hob configurations

- Fry Top
- Fry Top + Coup de Feu
- Coup de Feu

<table>
<thead>
<tr>
<th>Hob Configuration</th>
<th>PW150 E3 CODE</th>
<th>Max Load W</th>
<th>PW150 Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry Top</td>
<td>PW150FE3</td>
<td>6800</td>
<td>PW150FVG</td>
<td>5700</td>
</tr>
<tr>
<td>Fry Top + Coup de Feu</td>
<td>PW150FSE3</td>
<td>6800</td>
<td>PW150FSVG</td>
<td>5700</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>PW150SE3</td>
<td>6800</td>
<td>PW150SVG</td>
<td>5700</td>
</tr>
</tbody>
</table>

- Width mm 1500
- Height mm 850 - 910
- Depth mm 600
- Oven Litres

- Left Oven Internal Dimensions 640 350 450 78.6
- Right Oven Internal Dimensions 440 350 450 53.4
Roma 120cm 60/60

PDW120

Colours
Stainless Steel
Gloss Black
Matt Black
White
Cream

Trim
Stainless Steel

Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- 2 multifunction ovens with 9 cooking settings
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pans and trivets in both ovens

Special Features
- 2 wire shelves and grill pans in both ovens

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th>7 Burner</th>
<th>Fry Top</th>
<th>Coup de Feu</th>
</tr>
</thead>
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<table>
<thead>
<tr>
<th>PDW120</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>7 Burner</td>
<td>PDW120E3</td>
<td>6550</td>
<td>PDW1207VG</td>
<td>5140</td>
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<tr>
<td>Fry Top</td>
<td>PDW120FE3</td>
<td>6550</td>
<td>PDW120FVG</td>
<td>5140</td>
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<tr>
<td>Coup de Feu</td>
<td>PDW120SE3</td>
<td>6550</td>
<td>PDW120SVG</td>
<td>5140</td>
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</tbody>
</table>

Width mm | Height mm | Depth mm | Oven Litres
---------|-----------|----------|--------------
1200 | 850 · 910 | 600 | |
440 | 350 | 450 | 53.4 |
440 | 350 | 450 | 53.4 |

Colours
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream

Trim
- Stainless Steel

Energy rating
- A

E3 temperature
- 30°C to 300°C

Colour matching
- Green
- Red

Modern AGQ120
**Features**

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Programmable timers in both ovens
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie fittings in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Special Features**

- Rotisserie fittings in both ovens

**Accessories**

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**

**Hob configurations**

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>PSW120</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<td>PSW1207VG</td>
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<td>Fry Top</td>
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<td>PSW120FVG</td>
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<tr>
<td>Coup de Feu</td>
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<table>
<thead>
<tr>
<th>Dimension</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
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<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>1200</td>
<td>850 - 910</td>
<td>600</td>
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<tr>
<td>Left Oven Internal Dimensions</td>
<td>540</td>
<td>350</td>
<td>450</td>
<td>67.3</td>
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<tr>
<td>Right Oven Internal Dimensions</td>
<td>360</td>
<td>350</td>
<td>450</td>
<td>43.7</td>
</tr>
</tbody>
</table>
Roma 120cm 90/30

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Programmable timers in both ovens
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie fittings in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Special Features**
- Rotisserie fittings in both ovens

**Accessories**
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**
- Modern AGQ120

**Hob configurations**

<table>
<thead>
<tr>
<th>7 Burner</th>
<th>PW120</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>Fry Top</td>
<td>PW120</td>
<td>PW120E3</td>
<td>5100</td>
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<td>Coup de Feu</td>
<td>PW120</td>
<td>PW120FE3</td>
<td>5100</td>
<td>PW120FVG</td>
<td>4000</td>
</tr>
</tbody>
</table>

**Cooker Dimensions**
- 1200 Width mm
- 850 Height mm
- 910 Depth mm
- 600 Oven Litres

**Left Oven Internal Dimensions**
- 640 Width mm
- 350 Height mm
- 450 Depth mm
- 78.6 Oven Litres

**Right Oven Internal Dimensions**
- 260 Width mm
- 350 Height mm
- 450 Depth mm
- 30.8 Oven Litres
**Features**

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Separate grill compartment with grill pan and sliding runners
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Storage Drawer
- Triple-glazed, cool to touch doors
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven
- Solid stainless steel Fry Top with alternative pan supports supplied
- Plinth kit included

**Special Features**

- Available with Solid Doors (SD)
- Separate Grill
- Plinth Kit Included

**Accessories**

- Stainless steel back panel
- Cast-iron griddles

**Hoods**

- Modern AGQ100

---

### Roma 110cm XG

**Colours**

- Stainless Steel
- Gloss Black
- Cream

**Trim**

- Stainless Steel

**E3 temperature control**

**Energy rating**

- A

---

**Hob configurations**

#### 6 Burner Fry Top

**Features**

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Separate grill compartment with grill pan and sliding runners
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Storage Drawer
- Triple-glazed, cool to touch doors
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven
- Solid stainless steel Fry Top with alternative pan supports supplied
- Plinth kit included

---

**PTW110 / PTQ110**

**E3 CODE**

<table>
<thead>
<tr>
<th>Feature</th>
<th>PTW110FE3</th>
<th>PTQ110FE3</th>
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<td>Max Load W</td>
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<td>7800</td>
</tr>
</tbody>
</table>

**Technical Specifications**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>1100</td>
<td>910</td>
<td>600</td>
<td></td>
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<tr>
<td>Left Oven Internal Dimensions</td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
<tr>
<td>Right Oven Internal Dimensions</td>
<td>360</td>
<td>350</td>
<td>450</td>
<td>43.7</td>
</tr>
<tr>
<td>Extra Grill Internal Dimensions</td>
<td>440</td>
<td>150</td>
<td>450</td>
<td>20.2</td>
</tr>
</tbody>
</table>
Roma 100cm XG

PTW100 / PTQ100

Features

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Separate grill compartment with grill pan and sliding runners
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Storage drawer
- Triple-glazed, cool to touch doors
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven
- Plinth kit included

Special Features

- Available with Solid Doors (SD)
- Separate Grill
- Plinth Kit Included

Accessories

- Stainless steel back panel
- Cast-iron griddles

Hoods

Modern
AGQ100

Classic
AGK100

Colours

<table>
<thead>
<tr>
<th>Trim</th>
<th>Stainless Steel</th>
<th>Cream</th>
</tr>
</thead>
</table>

Special Features

- Available with Solid Doors (SD)
- Separate Grill
- Plinth Kit Included

Accessories

- Stainless steel back panel
- Cast-iron griddles

Hoods

Modern
AGQ100

Classic
AGK100

Colours

<table>
<thead>
<tr>
<th>Trim</th>
<th>Stainless Steel</th>
<th>Cream</th>
</tr>
</thead>
</table>

Hob configurations

<table>
<thead>
<tr>
<th>PTW100</th>
<th>E3 CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Burner</td>
<td>PTW1006E3</td>
<td>7800</td>
</tr>
<tr>
<td>Fry Top</td>
<td>PTW100FE3</td>
<td>7800</td>
</tr>
<tr>
<td>6 Zone Induction</td>
<td>PTW100E3</td>
<td>19260</td>
</tr>
<tr>
<td>SD 6 Burner</td>
<td>PTQ1006E3</td>
<td>7800</td>
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<tr>
<td>SD Fry Top</td>
<td>PTQ100FE3</td>
<td>7800</td>
</tr>
<tr>
<td>SD 6 Zone Induction</td>
<td>PTQ100E3</td>
<td>19260</td>
</tr>
</tbody>
</table>

Width mm     Height mm     Depth mm     Oven Litres

| Cooker Dimensions | 1000 | 910 | 600 |
| Left Oven Internal Dimensions | 440 | 350 | 450 | 53.4 |
| Right Oven Internal Dimensions | 360 | 350 | 450 | 43.7 |
| Extra Grill Internal Dimensions | 440 | 150 | 450 | 20.2 |
Roma 100cm Twin

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**
- Modern AGQ100
- Classic AGK100

**Hob configurations**

<table>
<thead>
<tr>
<th>6 Burner</th>
<th>PDW100</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry Top</td>
<td>PDW100E3</td>
<td>5300</td>
<td>PDW100VG</td>
<td>3640</td>
<td></td>
</tr>
<tr>
<td>6 Zone Induction</td>
<td>PDW100E3</td>
<td>16400</td>
<td>PDW100SVG</td>
<td>3640</td>
<td></td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>PDW100E3</td>
<td>9000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Zone Induction</td>
<td>PDW100E3</td>
<td>9000</td>
<td></td>
<td></td>
<td></td>
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**Dimensions**

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1000</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>Left Oven Internal Dimensions</td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
<tr>
<td>Right Oven Internal Dimensions</td>
<td>360</td>
<td>350</td>
<td>450</td>
<td>43.7</td>
</tr>
</tbody>
</table>

**Colours**
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream

**Trim**
- Stainless Steel

**Energy rating**
- A
Roma 90cm Twin

PDW90

Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th>6 Burner</th>
<th>5 Burner</th>
<th>Fry Top</th>
<th>5 Zone Induction</th>
<th>2 Zone Induction</th>
</tr>
</thead>
<tbody>
<tr>
<td>PDW906E3</td>
<td>PDW90E3</td>
<td>PDW90FE3</td>
<td>PDW909E3</td>
<td>PDW909E3</td>
</tr>
<tr>
<td>5100</td>
<td>5100</td>
<td>5100</td>
<td>14900</td>
<td>8800</td>
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<tr>
<td>PDW906VG</td>
<td>PDW90VG</td>
<td>PDW90FVG</td>
<td>PDW90FVG</td>
<td>PDW90FVG</td>
</tr>
<tr>
<td>3440</td>
<td>3440</td>
<td>3440</td>
<td>3440</td>
<td>3440</td>
</tr>
</tbody>
</table>

Colours
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream

Trim
- Stainless Steel

E3 temperature control

Energy rating

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>900</td>
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<td>600</td>
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</tr>
<tr>
<td>440</td>
<td>350</td>
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<td>53.4</td>
</tr>
<tr>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>

6 Burner
5 Burner
Fry Top
5 Zone Induction
2 Zone Induction

Modern AGQ90
Classic AGK90
**Features**

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet

**Special Features**

- Full width rotisserie fitting

**Accessories**

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**

- Modern AGQ90
- Classic AGK90

**Hob configurations**

- 6 Burner
- 5 Burner
- Fry Top
- 5 Zone Induction
- 2 Zone Induction

<table>
<thead>
<tr>
<th>Hob Configuration</th>
<th>PW90</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Burner</td>
<td>PW90E3</td>
<td>3400</td>
<td>PW90VG</td>
<td>2300</td>
<td></td>
</tr>
<tr>
<td>5 Burner</td>
<td>PW90E3</td>
<td>3400</td>
<td>PW90VG</td>
<td>2300</td>
<td></td>
</tr>
<tr>
<td>Fry Top</td>
<td>PW90FE3</td>
<td>3400</td>
<td>PW90FVG</td>
<td>2300</td>
<td></td>
</tr>
<tr>
<td>5 Zone Induction</td>
<td>PW90E3</td>
<td>13200</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Zone Induction</td>
<td>PW90IE3</td>
<td>7100</td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

**Dimensions**

- **Cooker Dimensions**: 900 Width mm, 850 - 910 Height mm, 600 Depth mm, Oven Litres
- **Main Oven Internal Dimensions**: 640 Width mm, 350 Height mm, 450 Depth mm, 89 Oven Litres
**Roma 80cm Single**

**PW80**

### Features
- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmatic timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet

### Special Features
- Full width rotisserie fitting

### Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

### Hoods
- Modern AGQ80

### Hob configurations

<table>
<thead>
<tr>
<th></th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>5 Burner</td>
<td>PW80E3</td>
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<td>PW80VG</td>
<td>2300</td>
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</table>

<table>
<thead>
<tr>
<th></th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>800</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>640</td>
<td>350</td>
<td>450</td>
<td>89</td>
</tr>
</tbody>
</table>
**Features**

- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- Multifunction main oven with 9 cooking settings
- Separate grill compartment with grill pan and telescopic runners
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of the oven
- Pull down oven doors with removable glass for easy cleaning
- Triple-glazed, cool to touch doors
- Child safety lock
- 2 wire shelves, grill pan and trivet in the main oven

**Special Features**

- Separate grill with window
- Plinth Kit Included

**Accessories**

- Stainless steel back panel
- Cast-iron griddles

**Hoods**

**Hob configurations**

<table>
<thead>
<tr>
<th>4 Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>PDW70E3 5900</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>PDW70</th>
<th>E3 CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td>PDW70E3</td>
<td>5900</td>
</tr>
</tbody>
</table>

**Dimensions**

- **Cooker Dimensions**
  - Width mm: 700
  - Height mm: 910
  - Depth mm: 600

- **Main Oven Internal Dimensions**
  - Width mm: 440
  - Height mm: 350
  - Depth mm: 450
  - Oven Litres: 53.4

- **Extra Grill Internal Dimensions**
  - Width mm: 440
  - Height mm: 150
  - Depth mm: 450
  - Oven Litres: 20.2
Roma 70cm Single

Features
- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pan and trivet

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods
Modern AGQ70

Colours
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream

Trim
- Stainless Steel

Energy rating

Colours matching

E3 temperature control

Energy rating

Hob configurations

<table>
<thead>
<tr>
<th>4 Burner</th>
<th>PW70</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td>PW70E3</td>
<td>3400</td>
<td>PN60VG</td>
<td>1740</td>
<td></td>
</tr>
</tbody>
</table>

Cooker Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>700</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
</tbody>
</table>

Main Oven Internal Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>
**Features**

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pan and trivet

**Accessories**

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hood configurations**

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>PW60 Code</th>
<th>Max Load W</th>
<th>Gas Code</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td>PW60E3</td>
<td>3400</td>
<td>PW60VG</td>
<td>1740</td>
</tr>
<tr>
<td>4 Induction Zones</td>
<td>PW60E3</td>
<td>10800</td>
<td></td>
<td></td>
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</table>

**Colours**

- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream

**Trim**

- Stainless Steel

**Hoods**

- Modern AGQ60

**Colours**

- Colour matching
- E3 temperature control
- Energy rating

**Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>600</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>
The ILVE Milano series of range cookers takes its design inspiration from Italy’s rich cultural history and style.

Milano range cookers are available in stainless steel, gloss black, matt black, white and cream as well as blue, burgundy and green. Milano cookers have traditionally styled, embellished handles and control knobs as well as a curved window design.

All Milano range cookers have either chrome or brass trim with an antique bronze trim available as an additional extra.

Milano range cookers have a choice of up to 5 different hob configurations, dependent on width, and are available in sizes ranging from the petite 60cm to the extra-large 150cm range cooker. You can choose to have either an electric or gas oven in a selection of oven arrangements. The Milano collection is the perfect addition to a traditional style kitchen looking for a modern, energy-efficient range cooker bursting with innovative features.
**Features**

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” Liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie in left hand oven
- 2 wire shelves, grill pan and trivet in both ovens

**Special Features**

- Rotisserie fitting in the left-hand oven
- 2 wire shelves and grill pans in both ovens

**Accessories**

- Stainless steel back panel
- Plinth Kit
- Cast-Iron Griddles

**Hoods**

- Traditional AG150 Available in matching colours

**Hob configurations**

- Fry Top
- Fry Top + Coup de Feu
- Coup de Feu

**Hob configurations**

<table>
<thead>
<tr>
<th>PN150</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry Top</td>
<td>PN150FE3</td>
<td>6800</td>
<td>PN150FVG</td>
<td>5700</td>
</tr>
<tr>
<td>Fry Top + Coup de Feu</td>
<td>PN150FSE3</td>
<td>6800</td>
<td>PN150FSVG</td>
<td>5700</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>PN150SE3</td>
<td>6800</td>
<td>PN150SVG</td>
<td>5700</td>
</tr>
</tbody>
</table>

**Trim**

- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Chrome
- Brass
- Antique Bronze

**Colour matching**

**Energy rating**

**Milano 150cm**

**PN150**

**Colours**

**Trim**

**Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>1500</td>
<td>850-910</td>
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</tr>
<tr>
<td>640</td>
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<td>78.6</td>
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<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>
**Milano 120cm 60/60**

**PDN120**

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- 2 multifunction ovens with 9 cooking settings
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” linings to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pans and trivets in both ovens

**Special Features**
- 2 wire shelves and grill pans in both ovens

**Accessories**
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**
- Traditional AG120 Available in matching colours

**Colours**
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

**Special Features**
- 2 wire shelves and grill pans in both ovens

**Hob configurations**

**PDN120**

<table>
<thead>
<tr>
<th>Hob Configuration</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
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<td>PDN120TE3</td>
<td>6550</td>
<td>PDN1207VG</td>
<td>5140</td>
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<tr>
<td>Fry Top</td>
<td>PDN120FE3</td>
<td>6550</td>
<td>PDN120FVG</td>
<td>5140</td>
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<tr>
<td>Coup de Feu</td>
<td>PDN120SE3</td>
<td>6550</td>
<td>PDN120SVG</td>
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**Dimensions**

<table>
<thead>
<tr>
<th>Component</th>
<th>Width mm</th>
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<th>Depth mm</th>
<th>Oven Litres</th>
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<tbody>
<tr>
<td>Cooker Dimensions</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Left Oven Internal Dimensions</td>
<td>1200</td>
<td>850 - 910</td>
<td>600</td>
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<td>440</td>
<td>350</td>
<td>450</td>
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</table>
Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Programmable timers in both ovens
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie fittings in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Special Features
- Both ovens have a rotisserie fitting

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods
- Traditional AG120 Available in matching colours

Colours
- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Trim
  - Chrome
  - Brass
  - Antique Bronze

Milano 120cm 80/40

<table>
<thead>
<tr>
<th>PSN120</th>
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<tr>
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<td>PSN120FE3</td>
<td>5300</td>
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<tr>
<td>Coup de Feu</td>
<td>PSN120SE3</td>
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<thead>
<tr>
<th>Width mm</th>
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<tbody>
<tr>
<td>1200</td>
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<tr>
<td>Left Oven Internal Dimensions</td>
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<td>350</td>
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<tr>
<td>Right Oven Internal Dimensions</td>
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<td>450</td>
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</table>
**Features**

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Programmable timers in both ovens
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports

- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie fittings in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Special Features**

- Both ovens have a rotisserie fitting

**Accessories**

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

**Hoods**

- Traditional AG120
  Available in matching colours

**Hob configurations**

- **7 Burner**
- **Fry Top**
- **Coup de Feu**

**PN120**

<table>
<thead>
<tr>
<th>E3 CODE</th>
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<th>Gas CODE</th>
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**Cooker Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
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<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>1200</td>
<td>850 - 910</td>
<td>600</td>
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</tbody>
</table>

**Left Oven Internal Dimensions**

<table>
<thead>
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<th>Width mm</th>
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<th>Oven Litres</th>
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</thead>
<tbody>
<tr>
<td>640</td>
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**Right Oven Internal Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>
Features

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Separate grill compartment with grill pan and sliding runners
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Storage Drawer
- Triple-glazed, cool to touch doors
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven
- Solid stainless steel Fry Top with alternative pan supports supplied
- Plinth kit included

Special Features

- Separate Grill
- Plinth Kit Included

Accessories

- Stainless steel back panel
- Cast-iron griddles

Hoods

- Traditional AG100
  Available in Stainless Steel

Hob configurations

<table>
<thead>
<tr>
<th>6 Burner Fry Top</th>
<th>PTN110</th>
<th>E3 CODE PTN110FE3</th>
<th>Max Load W 7800</th>
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<table>
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<th>Depth mm</th>
<th>Oven Litres</th>
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<tr>
<td>Cooker Dimensions</td>
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<td>910</td>
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<td>Left Oven Internal Dimensions</td>
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<tr>
<td>Right Oven Internal Dimensions</td>
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<td>350</td>
<td>450</td>
<td>43.7</td>
</tr>
<tr>
<td>Extra Grill Internal Dimensions</td>
<td>440</td>
<td>150</td>
<td>450</td>
<td>20.2</td>
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</tbody>
</table>
**Milano 100cm XG**

**PTN100**

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Separate grill compartment with grill pan and sliding runners
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Storage drawer
- Triple-glazed, cool to touch doors
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven
- Plinth kit included

**Special Features**
- Separate grill
- Plinth Kit Included

**Accessories**
- Stainless steel back panel
- Cast-iron griddles

**Hoods**
- Traditional AG100
  Available in matching colours

---

**Hob configurations**

**PTN100**

<table>
<thead>
<tr>
<th>E3 CODE</th>
<th>Max Load W</th>
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**Cooker Dimensions**

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<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000</td>
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<td>600</td>
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**Left Oven Internal Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>

**Right Oven Internal Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>360</td>
<td>350</td>
<td>450</td>
<td>43.7</td>
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</tbody>
</table>

**Extra Grill Internal Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>440</td>
<td>150</td>
<td>450</td>
<td>20.2</td>
</tr>
</tbody>
</table>
Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th>6 Burner</th>
<th>Fry Top</th>
<th>6 Zone Induction</th>
<th>Coup de Feu</th>
<th>2 Zone Induction</th>
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<table>
<thead>
<tr>
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<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
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<td>PDN1006VG</td>
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<tr>
<td>Fry Top</td>
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<td>PDN100FVG</td>
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<td>6 Zone Induction</td>
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<th>Depth mm</th>
<th>Oven Litres</th>
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<tbody>
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<tr>
<td>Right Oven Internal Dimensions</td>
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<td>350</td>
<td>450</td>
</tr>
</tbody>
</table>
Milano 90cm Twin

Features

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Accessories

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

Traditional AG90 Available in matching colours

Colours

- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

Trim

- Chrome
- Brass
- Antique Bronze

Hob configurations

<table>
<thead>
<tr>
<th>6 Burner</th>
<th>5 Burner</th>
<th>Fry Top</th>
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<th>2 Zone Induction</th>
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<table>
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<th>Max Load W</th>
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<td>PDN90E3</td>
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<table>
<thead>
<tr>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
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<tr>
<td>260</td>
<td>350</td>
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<td>30.8</td>
</tr>
</tbody>
</table>
Features

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet

Special Features

- Full width rotisserie fitting

Accessories

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

- Traditional AG90 Available in matching colours

Hob configurations

- 6 Burner
- 5 Burner
- Fry Top
- 5 Zone Induction
- 2 Zone Induction

<table>
<thead>
<tr>
<th>Hob Configuration</th>
<th>PN90</th>
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<td>PN90VG</td>
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<tr>
<td>5 Burner</td>
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<td>PN90FVG</td>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
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<tr>
<td>Main Oven Internal Dimensions</td>
<td>640</td>
<td>350</td>
<td>450</td>
<td>89</td>
</tr>
</tbody>
</table>
Features

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet

Special Features

- Full width rotisserie fitting

Accessories

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

- Traditional AG80 Stainless Steel

Colours

- Stainless Steel
- Gloss Black
- Malt Black
- White
- Cream
- Burgundy
- Blue
- Green

Hob configurations

<table>
<thead>
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<th>Max Load W</th>
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<td>PN80VG</td>
<td>2300</td>
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<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
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<td>850 - 910</td>
<td>600</td>
</tr>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>640</td>
<td>350</td>
<td>450</td>
</tr>
</tbody>
</table>
Features
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- Multifunction main oven with 9 cooking settings
- Separate grill compartment with grill pan and sliding runners
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices

- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven doors with removable glass for easy cleaning
- Triple-glazed, cool to touch doors
- Child safety lock
- 2 wire shelves, grill pan and trivet in the main oven

Special Features
- Separate grill with window
- Plinth Kit Included

Accessories
- Stainless steel back panel
- Cast-iron griddles

Hoods

<table>
<thead>
<tr>
<th>Trim</th>
<th>Stainless Steel</th>
<th>Matt Black</th>
<th>Cream</th>
<th>Burgundy</th>
<th>Blue</th>
<th>Green</th>
<th>Chrome</th>
<th>Brass</th>
<th>Antique Bronze</th>
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Hobs configurations

<table>
<thead>
<tr>
<th>Hob configuration</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>PDN70E3</th>
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<tr>
<th>Dimensions</th>
<th>Width mm</th>
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<th>Depth mm</th>
<th>Oven Litres</th>
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<td>Cooker Dimensions</td>
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<td>910</td>
<td>600</td>
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<td>Main Oven Internal Dimensions</td>
<td>440</td>
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<td>450</td>
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<tr>
<td>Extra Grill Internal Dimensions</td>
<td>440</td>
<td>150</td>
<td>450</td>
<td>20.2</td>
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</table>
Features

- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pan and trivet

Accessories

- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hoods

- Traditional AG70
  Available in matching colours

Hob configurations

<table>
<thead>
<tr>
<th>4 Burner</th>
<th>PN70</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td>PN70E3</td>
<td>3400</td>
<td>PN70VG</td>
<td>1740</td>
<td></td>
</tr>
</tbody>
</table>

Cooker Dimensions

- Width mm: 700
- Height mm: 850 - 910
- Depth mm: 600

Main Oven Internal Dimensions

- Width mm: 440
- Height mm: 350
- Depth mm: 450
- Oven Litres: 53.4
Features
- E3 digital oven temperature controls
- Temperature range from 30°C to 300°C
- Multifunction oven with 9 cooking settings
- Programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of the oven
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pan and trivet

Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles

Hobs

Hood configurations

<table>
<thead>
<tr>
<th>Hob configuration</th>
<th>PN60</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td></td>
<td>PN60E3</td>
<td>3400</td>
<td>PN60VG</td>
<td>1740</td>
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<td>4 Induction Zones</td>
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<td>PN60E3</td>
<td>10800</td>
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Width mm  Height mm  Depth mm  Oven Litres

Cooker Dimensions: 600 mm  850 - 910 mm  600 mm
Main Oven Internal Dimensions: 440 mm  350 mm  450 mm  53.4
Majestic Roma Collection

The Majestic collection combines the very best in Italian flair with the style of an impressive American range cooker. The Majestic is a deeper cooker and comes in a wide range of American sizes for customers wanting a real statement appliance in their kitchen.

The Majestic Roma oozes sophistication with modern styling and would provide a stunning centrepiece to any contemporary kitchen. The Majestic Roma range cookers feature modern stainless steel handles and control knobs as well as a contoured fascia design. Majestic Roma range cookers are fitted with stainless steel height adjustable feet as standard.

Majestic Roma range cookers are available in a wide choice of colours including stainless steel, matt black, cream, white, burgundy, green and blue and are available with up 5 hob configurations to choose from. The Majestic Roma comes in varying sizes starting at the compact 70cm wide (28”) range cooker increasing up to the mighty 150cm (60”) wide Majestic Roma.

The Majestic Roma range cookers all feature the next level in ILVE range cooker technology including oven temperature probes, soft-close storage drawers and dual control wok burners. Majestic Roma cookers can be built with either E3 digital precision temperature control in electric ovens or a fanned gas oven option, providing complete versatility based on the way that you cook.
Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- 2 multifunction ovens with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie fitting in left hand oven
- 2 wire shelves, a grill pan and a trivet in both ovens

Accessories
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th>MT150</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>Fry Top</td>
<td>MT150FDE3</td>
<td>6800</td>
<td>MT150FDVG</td>
<td>5450</td>
</tr>
<tr>
<td>Fry Top + Coup de Feu</td>
<td>MT150FSDE3</td>
<td>6800</td>
<td>MT150FSDVG</td>
<td>5450</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>MT150SDE3</td>
<td>6800</td>
<td>MT150SDVG</td>
<td>5450</td>
</tr>
</tbody>
</table>

Width mm | Height mm | Depth mm | Oven Litres
---------|-----------|----------|-------------
Cooker Dimensions | 1511 | 870 - 930 | 700 |
Left Oven Internal Dimensions | 640 | 350 | 450 | 78.6 |
Right Oven Internal Dimensions | 440 | 350 | 450 | 53.4 |
Majestic Roma 120cm 80/40

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

**Hoods**
- Majestic AM120

**Colours**
- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

**Trim**
- Stainless Steel

**Hob configurations**

<table>
<thead>
<tr>
<th>MTS120</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>7 Burner</td>
<td>MTS1207DE3</td>
<td>5300</td>
<td>MTS1207DVG</td>
<td>4200</td>
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<tr>
<td>Fry Top</td>
<td>MTS120FDE3</td>
<td>5300</td>
<td>MTS120FDVG</td>
<td>4200</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>MTS120SDE3</td>
<td>5300</td>
<td>MTS120SDVG</td>
<td>4200</td>
</tr>
</tbody>
</table>

**Cooker Dimensions**
- Width mm: 1216
- Height mm: 870 - 930
- Depth mm: 700
- Oven Litres: 67.3

**Left Oven Internal Dimensions**
- Width mm: 540
- Height mm: 350
- Depth mm: 450
- Oven Litres: 43.7
For a Majestic Roma 120cm 90/30:

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports

- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

**Hoods**
- Majestic AM120

**Hob configurations**

| 7 Burner | Fry Top | Coup de Feu |

<table>
<thead>
<tr>
<th>MT120</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>7 Burner</td>
<td>MT1207DE3</td>
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<td>MT1207DVG</td>
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<td>Fry Top</td>
<td>MT120FDE3</td>
<td>5100</td>
<td>MT120FDVG</td>
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<tr>
<td>Coup de Feu</td>
<td>MT120SDE3</td>
<td>5100</td>
<td>MT120SDVG</td>
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**Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>1216</td>
<td>870 - 930</td>
<td>700</td>
</tr>
<tr>
<td>Left Oven Internal Dimensions</td>
<td>640</td>
<td>350</td>
<td>450</td>
</tr>
<tr>
<td>Right Oven Internal Dimensions</td>
<td>260</td>
<td>350</td>
<td>450</td>
</tr>
</tbody>
</table>
Features

- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Child safety lock
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Accessories

- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

Hoods

Majestic AM100

Hob configurations

<table>
<thead>
<tr>
<th>MTD100</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>6 Burner</td>
<td>MTD1006DE3</td>
<td>5100</td>
<td>MTD1006DVG</td>
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<td>Coup de Feu</td>
<td>MTD100SDE3</td>
<td>5100</td>
<td>MTD100SDVG</td>
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<td>2 Zone Induction</td>
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<td>8800</td>
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</table>

Width mm | Height mm | Depth mm | Oven Litres

| Cooker Dimensions | 1000 | 870 - 930 | 700 |
| Left Oven Internal Dimensions | 440  | 350      | 450  | 53.4 |
| Right Oven Internal Dimensions | 260  | 350      | 450  | 30.8 |
Majestic Roma 90cm Single

**Features**
- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet in the oven

**Accessories**
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

**Hoods**

**Hob configurations**

<table>
<thead>
<tr>
<th>Hob</th>
<th>MT90</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>6 Burner</td>
<td>MT90DE3</td>
<td>3400</td>
<td>MT90DVG</td>
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<td>MT90DE3</td>
<td>3400</td>
<td>MT90DVG</td>
<td>2300</td>
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<tr>
<td>Fry Top</td>
<td>MT90FDDE3</td>
<td>3400</td>
<td>MT90FDVG</td>
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<td>5 Zone Induction</td>
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**Dimensions**

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<tr>
<th>Feature</th>
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<th>Oven Litres</th>
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</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>911</td>
<td>870 - 930</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>640</td>
<td>350</td>
<td>450</td>
<td>78.6</td>
</tr>
</tbody>
</table>
# Majestic Roma 76cm Single

## Features
- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet in the oven

## Accessories
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit

## Hoods

![Majestic AM76](image)

## Hob configurations

<table>
<thead>
<tr>
<th>MT76</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<td>S Burner</td>
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## Cooker Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
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</thead>
<tbody>
<tr>
<td>760</td>
<td>870 - 930</td>
<td>700</td>
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</tr>
</tbody>
</table>

## Main Oven Internal Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>540</td>
<td>350</td>
<td>450</td>
<td>67.3</td>
</tr>
</tbody>
</table>
# Majestic Roma 70cm Single

## Features
- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Child safety lock
- 2 wire shelves, grill pan and trivet in the oven

## Accessories
- Stainless steel back panel and warming shelf
- Stainless steel plinth kit
- Cast-iron griddles

## Hoods

### Hob configurations

<table>
<thead>
<tr>
<th>4 Burner</th>
<th>M70</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Burner</td>
<td>MT70DE3</td>
<td>3400</td>
<td>MT70DVG</td>
<td>1740</td>
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</table>

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>700</td>
<td>870 - 930</td>
<td>700</td>
<td>53.4</td>
</tr>
</tbody>
</table>

| Main Oven Internal Dimensions | 440 | 350 | 450 | 53.4 |
Majestic Milano Collection

The Majestic range combines the very best in Italian flair with the style of an impressive American range cooker. The Majestic is a deeper cooker and comes in a wide range of American sizes for customers wanting a real statement appliance in their kitchen.

The Majestic Milano has all the style of the traditional Milano range cooker but with extra options and extravagant finishes. Majestic Milanos have embellished chrome or brass handles, control knobs and outer door trim and feature traditional style feet, giving the range cooker an sophisticated yet classic feel.

Available with brass or chrome trim as standard with the option to upgrade to antique bronze as an additional extra, the Majestic Milano also has a wide choice of colour options including matt black, stainless steel, white, cream, blue, burgundy and green. Elegant, ornate feet and matching handrails are also available as accessories in matching finishes, enabling the Majestic Milano to truly shine with Italian style.

The Majestic Milano collection has 5 widths to choose from ranging from the impressive 150cm (60") cooker to the slim 70cm (28") range cooker and has up to 5 possible hob configurations.

Majestic Milano range cookers all feature ILVE's most advanced cooking technology including dual control wok burners, oven temperature probes and soft-close storage drawers. Majestic Milano range cookers are available with either electric ovens with E3 precision temperature control or fanned gas ovens, offering complete versatility based on individual cooking preferences.
Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- 2 multifunction ovens with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Solid metal feet
- Child safety lock
- Rotisserie fitting in left hand oven
- 2 wire shelves, a grill pan and a trivet in both ovens

Accessories
- Stainless steel back panel and warming shelf
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th>Hob Configuration</th>
<th>M150E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry Top</td>
<td>M150FDE3</td>
<td>6800</td>
<td>M150FDVG</td>
<td>5450</td>
</tr>
<tr>
<td>Fry Top + Coup de Feu</td>
<td>M150FSDE3</td>
<td>6800</td>
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<td>5450</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>M150SDE3</td>
<td>6800</td>
<td>M150SDVG</td>
<td>5450</td>
</tr>
</tbody>
</table>

Cooker Dimensions
- Width mm: 1511
- Height mm: 920
- Depth mm: 700
- Oven Litres: 78.6

Left Oven Internal Dimensions
- Width mm: 640
- Height mm: 350
- Depth mm: 450
- Oven Litres: 53.4

Right Oven Internal Dimensions
- Width mm: 440
- Height mm: 350
- Depth mm: 450
- Oven Litres: 53.4
Majestic Milano 120cm 80/40

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Solid metal feet
- Child safety lock
- Rotisserie in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel and warming shelf
- Cast-iron griddles

**Hoods**

**Hob configurations**

<table>
<thead>
<tr>
<th></th>
<th>7 Burner</th>
<th>Fry Top</th>
<th>Coup de Feu</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MS120</strong></td>
<td>E3 CODE</td>
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<td>Gas CODE</td>
</tr>
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<td>5300</td>
<td>MS120DVG</td>
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<td>MS120FDE3</td>
<td>5300</td>
<td>MS120FDVG</td>
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<td>Coup de Feu</td>
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<td>5300</td>
<td>MS120SDBG</td>
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**Cooker Dimensions**

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
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</thead>
<tbody>
<tr>
<td>1216</td>
<td>920</td>
<td>700</td>
<td></td>
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<tr>
<td>Left Oven Internal Dimensions</td>
<td>540</td>
<td>350</td>
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<tr>
<td>Right Oven Internal Dimensions</td>
<td>360</td>
<td>350</td>
<td>450</td>
</tr>
</tbody>
</table>
Majestic Milano 120cm 90/30

**Features**
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Solid metal feet
- Child safety lock
- Rotisserie in both ovens
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel and warming shelf
- Cast-iron griddles

**Hoods**

**Colours**
- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

**Trim**
- Chrome
- Brass
- Antique Bronze

**Energy rating**
- A

**E3 temperature**

**Hob configurations**

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>7 Burner</td>
<td>M1207DE3</td>
<td>5100</td>
<td>M1207DVG</td>
<td>4000</td>
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<tr>
<td>Fry Top</td>
<td>M120FDE3</td>
<td>5100</td>
<td>M120FDVG</td>
<td>4000</td>
</tr>
<tr>
<td>Coup de Feu</td>
<td>M120SDE3</td>
<td>5100</td>
<td>M120SDVG</td>
<td>4000</td>
</tr>
</tbody>
</table>

**Cooker Dimensions**
- Width mm: 1216
- Height mm: 920
- Depth mm: 700
- Oven Litres: 78.6

**Left Oven Internal Dimensions**
- Width mm: 640
- Height mm: 350
- Depth mm: 450

**Right Oven Internal Dimensions**
- Width mm: 260
- Height mm: 350
- Depth mm: 450
- Oven Litres: 30.8
Majestic Milano 100cm Twin
MD100

Features
- E3 digital temperature controls in both ovens
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Left hand multifunction oven with 9 cooking settings
- Right hand conventional oven with 5 functions including rotisserie
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of both ovens
- Rounded hob top corners
- Pull down oven doors with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch doors
- Solid metal feet
- Child safety lock
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

Accessories
- Stainless steel back panel and warming shelf
- Cast-iron griddles

Hoods

Hob configurations

<table>
<thead>
<tr>
<th></th>
<th>MD100</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>6 Burner</td>
<td>MD1006DE3</td>
<td>5100</td>
<td>MD1006DVG</td>
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<tr>
<td>Fry Top</td>
<td>MD100FDE3</td>
<td>5100</td>
<td>MD100FDVG</td>
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<tr>
<td>6 Zone Induction</td>
<td>MD100DE3</td>
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<tr>
<td>Coup de Feu</td>
<td>MD100SDE3</td>
<td>5100</td>
<td>MD100SDVG</td>
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<tr>
<td>2 Zone Induction</td>
<td>MD100IDE3</td>
<td>8800</td>
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Cooker Dimensions

<table>
<thead>
<tr>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000</td>
<td>920</td>
<td>700</td>
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Left Oven Internal Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
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<th>Oven Litres</th>
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</thead>
<tbody>
<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
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</table>

Right Oven Internal Dimensions

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>
**Features**

- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Solid metal feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet in the oven

**Accessories**

- Stainless steel back panel and warming shelf
- Cast-iron griddles

**Hobs**

**Majestic AM90**

**Colours**

- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Chrome
- Brass
- Antique Bronze
- White

**Trim**

- Colour matching
- E3 temperature
- Energy rating

**Hob configurations**

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>M90 E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>6 Burner</td>
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<td>3400</td>
<td>M906DVG</td>
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</tr>
<tr>
<td>5 Burner</td>
<td>M90DE3</td>
<td>3400</td>
<td>M90DVG</td>
<td>2300</td>
</tr>
<tr>
<td>Fry Top</td>
<td>M90FDE3</td>
<td>3400</td>
<td>M90FDVG</td>
<td>2300</td>
</tr>
<tr>
<td>5 Zone Induction</td>
<td>M900DE3</td>
<td>13450</td>
<td></td>
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<tr>
<td>2 Zone Induction</td>
<td>M90IDE3</td>
<td>7350</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Cooker Dimensions**

- Width mm: 911
- Height mm: 920
- Depth mm: 700

**Main Oven Internal Dimensions**

- Width mm: 640
- Height mm: 350
- Depth mm: 450
- Oven Litres: 78.6
Majestic Milano 76cm Single

Features

- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Solid metal feet
- Child safety lock
- Full width rotisserie
- 2 wire shelves, grill pan and trivet in the oven

Accessories

- Stainless steel back panel and warming shelf

Hoods

Table: M76 Hob configurations

<table>
<thead>
<tr>
<th></th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>5 Burner</td>
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<td>M76DVG</td>
<td>2300</td>
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<table>
<thead>
<tr>
<th></th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
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</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>760</td>
<td>920</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>540</td>
<td>350</td>
<td>450</td>
<td>67.3</td>
</tr>
</tbody>
</table>
Majestic Milano 70cm Single

Features

- E3 digital temperature control
- Temperature range from 30°C to 300°C
- Oven temperature probe (E3 only)
- Multifunction oven with 9 cooking settings
- Dual ring wok burner with individual ring control
- Programmable timers in both ovens
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners to roof, rear and sides of oven
- Rounded hob top corners
- Pull down oven door with removable glass for easy cleaning
- Full width storage drawer with soft close
- Triple-glazed, cool to touch door
- Solid metal feet
- Child safety lock
- 2 wire shelves, grill pan and trivet in the oven

Colours

- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

Trim

- Chrome
- Brass
- Antique Bronze

Accessories

- Stainless steel back panel and warming shelf
- Cast-iron griddles

Hoods

Majestic AM70

Hob configurations

<table>
<thead>
<tr>
<th>4 Burner</th>
<th>M70</th>
<th>E3 CODE</th>
<th>Max Load W</th>
<th>Gas CODE</th>
<th>Max Load W</th>
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<tr>
<td>4 Burner</td>
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<table>
<thead>
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<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>700</td>
<td>920</td>
<td>700</td>
</tr>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>440</td>
<td>350</td>
<td>450</td>
</tr>
</tbody>
</table>
Modern Collection

The Modern Collection is a range of stylish, contemporary cookers offering exceptional value for money. Available in Stainless Steel or Matt Black and in 90cm or 100cm, the Moderna comes with a choice of 6 gas burners or 4 burners and the very popular Fry Top hob options. All Moderna cookers are A rated for efficiency.
### Features
- Programmable timer in the main oven
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” liners on roof of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage compartment
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

### Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles
- Catalytic self-clean liners

### Hob configurations
- **6 Burner**
- **Fry Top**

### PD100

<table>
<thead>
<tr>
<th></th>
<th>MP CODE</th>
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<tbody>
<tr>
<td>6 Burner</td>
<td>PD1006MP</td>
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<tr>
<td>Fry Top</td>
<td>PD100FMP</td>
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### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Cooker Dimensions</strong></td>
<td>1000</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td><strong>Left Oven Internal Dimensions</strong></td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
<tr>
<td><strong>Right Oven Internal Dimensions</strong></td>
<td>360</td>
<td>350</td>
<td>450</td>
<td>43.7</td>
</tr>
</tbody>
</table>
Moderna 90cm Twin

**Features**
- Programmable timer in the main oven
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic "stay-clean" Liners on roof of both ovens
- Pull down oven doors with removable glass for easy cleaning
- Full width storage compartment
- Triple-glazed, cool to touch doors
- Height adjustable stainless steel feet
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles
- Catalytic self-clean liners

**Hoods**

**Hob configurations**

<table>
<thead>
<tr>
<th></th>
<th>E3 CODE</th>
<th>Max Load W</th>
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</thead>
<tbody>
<tr>
<td>6 Burner</td>
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<td>5100</td>
</tr>
<tr>
<td>Fry Top</td>
<td>PD90FMP</td>
<td>5100</td>
</tr>
</tbody>
</table>

**Cooker Dimensions**
- Width mm: 900
- Height mm: 850 - 910
- Depth mm: 600

**Left Oven Internal Dimensions**
- Width mm: 440
- Height mm: 350
- Depth mm: 450
- Oven Litres: 53.4

**Right Oven Internal Dimensions**
- Width mm: 260
- Height mm: 350
- Depth mm: 450
- Oven Litres: 30.8
### Features
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Individual cast iron pan supports
- Unique high efficiency solid brass burners
- Catalytic “stay-clean” Liners on roof of both ovens
- Pull down oven door with removable glass for easy cleaning
- Full width storage compartment
- Triple-glazed, cool to touch door
- Height adjustable stainless steel feet
- Full width rotisserie
- 2 wire shelves, grill pan and trivet

### Accessories
- Stainless steel back panel
- Plinth kit
- Cast-iron griddles
- Catalytic self-clean liners

### Hoods
- Classic AGK90

### Hob configurations

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<th>Fry Top</th>
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<table>
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<th>P90</th>
<th>E3 CODE</th>
<th>Max Load W</th>
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<tbody>
<tr>
<td>6 Burner</td>
<td>P906MP</td>
<td>3400</td>
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<tr>
<td>Fry Top</td>
<td>P90FMP</td>
<td>3400</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>900</td>
<td>850 - 910</td>
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<tr>
<td>Left Oven Internal Dimensions</td>
<td>640</td>
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</table>
Ultimo Collection

The Ultimo Collection features all of the cooking functions of the premium collections but with traditional temperature controls. Available in Stainless Steel or Gloss Black and in 90cm or 100cm versions, the Ultimo features a powerful 6 burner hob. This cooker offers great value for money whilst still offering the very latest in cooking technology.
Features

- Programmable timer in the main oven
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Cast iron pan supports
- Unique high efficiency solid brass burners
- Pull down oven doors with removable glass for easy cleaning

Accessories

- Stainless steel back panel
- Catalytic self-clean Liners

Hobs

Colours

<table>
<thead>
<tr>
<th></th>
<th>Stainless Steel</th>
<th>Gloss Black</th>
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Trim

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<thead>
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Energy rating

B

Hob configurations

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Cooker Dimensions

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<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000</td>
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<td>600</td>
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Left Oven Internal Dimensions

<table>
<thead>
<tr>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
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Right Oven Internal Dimensions

<table>
<thead>
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<th>Height mm</th>
<th>Depth mm</th>
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<tbody>
<tr>
<td>360</td>
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Extra Grill Internal Dimensions

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<th>Depth mm</th>
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<tbody>
<tr>
<td>440</td>
<td>150</td>
<td>450</td>
<td>20.2</td>
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</tbody>
</table>
**Ultimo 100cm Twin**

**KD100**

**Features**
- Programmable timer in the main oven
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Cast iron pan supports
- Unique high efficiency solid brass burners
- Pull down oven doors with removable glass for easy cleaning
- Double-glazed oven doors
- Height adjustable stainless steel feet
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel
- Catalytic self-clean liners
- Plinth kit

**Hoods**
- Classic AGK100

**Colours**
- Stainless Steel
- Gloss Black

**Trim**
- Stainless Steel

**Energy rating**

**Hob configurations**

<table>
<thead>
<tr>
<th>KD100</th>
<th>E3 CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Burner</td>
<td>KD1006MP</td>
<td>5300</td>
</tr>
</tbody>
</table>

**Cooker Dimensions**
- 900 mm Width
- 850 - 910 mm Height
- 600 mm Depth
- Oven Litres

**Left Oven Internal Dimensions**
- 440 mm Width
- 350 mm Height
- 450 mm Depth
- 53.4 Litres

**Right Oven Internal Dimensions**
- 360 mm Width
- 350 mm Height
- 450 mm Depth
- 43.7 Litres
Ultimo 90cm Twin

**Features**
- Programmable timer in the main oven
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- One-handed ignition control
- Flame failure devices
- Cast iron pan supports
- Unique high efficiency solid brass burners
- Pull down oven doors with removable glass for easy cleaning
- Double-glazed oven doors
- Height adjustable stainless steel feet
- Rotisserie in right hand oven
- 2 wire shelves, grill pan and trivet in the left oven
- 1 wire shelf, grill pan and trivet in the right oven

**Accessories**
- Stainless steel back panel
- Catalytic self-clean liners
- Plinth kit

**Hoods**
- Classic AGK90

**Hob configurations**

<table>
<thead>
<tr>
<th>KD90</th>
<th>E3 CODE</th>
<th>Max Load W</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Burner</td>
<td>KD906MP</td>
<td>5300</td>
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</table>

**Dimensions**

<table>
<thead>
<tr>
<th>Coocker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>900</td>
<td>850 - 910</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>Left Oven Internal Dimensions</td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
<tr>
<td>Right Oven Internal Dimensions</td>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>
Built in ovens
60cm Slim Single Built-In Pyrolytic Oven

600SLPY

Features

- Self-cleaning pyrolytic function at 470°C
- 9 cooking functions
- E3 digital oven temperature control
- Touch control digital display with programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Double speed cooling function
- Halogen oven light
- Quadruple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- 3500 W

Dimensions

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>

Colours

- Stainless Steel

Trim

- Stainless Steel

Energy rating

A

---

60cm Slim 645 Single Built-In Oven

645SLE3

Features

- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 1 wire shelf and grill pan
- 2900 W

Dimensions

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Oven Internal Dimensions</td>
<td>440</td>
<td>230</td>
<td>450</td>
<td>35.1</td>
</tr>
</tbody>
</table>

Colours

- Stainless Steel

Trim

- Stainless Steel

Energy rating

A
60cm Slim 645 Single Built-In Pizza Oven

**Features**
- E3 digital oven temperature control
- Special pizza function - creates the perfect settings to cook fresh Italian style pizzas
- Temperature range from 30°C to 400°C
- Double speed cooling motor
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Quadruple-glazed, cool to touch oven door
- Child safety lock
- Pizza cooking oven furniture with stainless steel pizza paddle
- 1 wire shelf and grill pan
- 2900 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>596</td>
<td>455</td>
<td>550</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Main Oven Internal Dimensions</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>440</td>
<td>230</td>
<td>450</td>
<td>35.1</td>
</tr>
</tbody>
</table>

**Colours**
- Stainless Steel

**Trim**
- Stainless Steel

**Energy rating**
- A

---

60cm Slim 645 Built-In Steam Oven

**Features**
- Steam Oven
- 4 Cooking levels
- Digital display
- Dedicated steam generator
- Defrost function
- 1.2 litre tank
- Halogen oven light
- Pressurised ventilation
- Water shortage display
- Limescale cleaning cycle warning
- Child Safety Lock
- 2 stainless steel drip pans
- 1500 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>596</td>
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<tr>
<td></td>
<td>440</td>
<td>230</td>
<td>450</td>
<td>35.1</td>
</tr>
</tbody>
</table>

**Colours**
- Stainless Steel

**Trim**
- Stainless Steel

**Energy rating**
- A
60cm Slim 645 Built-In Combi-Microwave

**Features**

- Combi microwave oven
- 6 levels of microwave cooking
- Digital display
- Net capacity 32 litres - gross 38 litres
- Collapsible 1500 W grill
- 1000 W microwave
- Automatic defrost by time or weight
- Pressurised ventilation
- 6 oven cooking functions
- 3 automatic cooking functions
- Child Safety Lock
- Glass drip pan and trivet
- Circular glass plate
- 1500 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>596</td>
<td>455</td>
<td>550</td>
<td></td>
</tr>
</tbody>
</table>

**Colours**

Stainless Steel

**Trim**

Stainless Steel

---

60cm Warming Drawer

**Features**

- Warming Drawer
- Telescopic drawer with anti-slide material
- Adjustable temperature between 40°C - 80°C
- On/off light
- 400 W
- Perfect for keeping plates and food warm

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>596</td>
<td>143</td>
<td>550</td>
<td></td>
</tr>
</tbody>
</table>

**Colours**

Stainless Steel

**Trim**

Stainless Steel

---

Energy rating

A
60cm Roma Single Built-In Oven

600WE3

Features
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- 3400 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>60cm Roma</td>
<td>596</td>
<td>596</td>
<td>550</td>
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<table>
<thead>
<tr>
<th>Main Oven Internal Dimensions</th>
<th>Width mm</th>
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>

Colours
- Stainless Steel
- White

Trim
- Stainless Steel

Energy rating
A

60cm Milano Single Built-In Oven

600CE3

Features
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- 3400 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Depth mm</th>
<th>Oven Litres</th>
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</thead>
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<tr>
<td>60cm Milano</td>
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</tbody>
</table>

<table>
<thead>
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<tbody>
<tr>
<td></td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>

Colours
- Stainless Steel
- Matt Black
- Cream
- Blue
- Copper

Trim
- Stainless Steel
- Chrome
- Brass
- Antique Bronze

Energy rating
A
**60cm Roma Single Built-In Pyrolytic Oven**

**600WPY**

**Features**
- Self-cleaning pyrolytic function at 470°C
- 9 cooking functions
- E3 digital oven temperature control
- Touch control digital display with programmable timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Double speed cooling function
- Halogen oven light
- Quadruple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- 3500 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>596</td>
<td>596</td>
<td>550</td>
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</tbody>
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</thead>
<tbody>
<tr>
<td></td>
<td>440</td>
<td>350</td>
<td>450</td>
<td>53.4</td>
</tr>
</tbody>
</table>

**Colours**
- Stainless Steel

**Trim**
- Stainless Steel

**Energy rating**
- A

---

**70cm Roma Single Built-In Oven**

**700WE3**

**Features**
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- Rotisserie fitting
- 3400 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>697</td>
<td>596</td>
<td>550</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Main Oven Internal Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>540</td>
<td>350</td>
<td>450</td>
<td>67.3</td>
</tr>
</tbody>
</table>

**Colours**
- Stainless Steel

**Trim**
- Stainless Steel

**Energy rating**
- A
70cm Milano Single Built-In Oven

**Features**
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- Rotisserie fitting
- 3400 W

**Cooker Dimensions**
- Width mm: 697
- Height mm: 596
- Depth mm: 550

**Main Oven Internal Dimensions**
- Width mm: 540
- Height mm: 350
- Depth mm: 450
- Oven Litres: 67.3

---

80cm Roma Single Built-In Oven

**Features**
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- Rotisserie fitting
- 3400 W

**Cooker Dimensions**
- Width mm: 769
- Height mm: 596
- Depth mm: 550

**Main Oven Internal Dimensions**
- Width mm: 640
- Height mm: 350
- Depth mm: 450
- Oven Litres: 78.6

---

Colours
- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Copper

Trim
- Chrome
- Brass
- Antique Bronze

Energy rating: A
### 90cm Roma Single Built-In Oven

**Features**
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer

- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- 3400 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
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<tbody>
<tr>
<td>900WE3</td>
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<th>Main Oven Internal Dimensions</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>640</td>
<td>350</td>
<td>450</td>
<td>78.6</td>
</tr>
</tbody>
</table>

### 90cm Milano Single Built-In Oven

**Features**
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions
- Programmable oven timer

- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- 3400 W

<table>
<thead>
<tr>
<th>Cooker Dimensions</th>
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<th>Oven Litres</th>
</tr>
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<tbody>
<tr>
<td>900CE3</td>
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<td>550</td>
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</table>

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<thead>
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<tbody>
<tr>
<td></td>
<td>640</td>
<td>350</td>
<td>450</td>
<td>78.6</td>
</tr>
</tbody>
</table>
90cm Slim Touch Control Single Built-In Oven

Features
- Touch control digital display
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 10 cooking functions
- Oven temperature probe
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven door
- Child safety lock
- 2 wire shelves and grill pan
- Rotisserie
- A Rated
- 2900 W

Colours
- Stainless Steel

Trim
- Stainless Steel

Energy rating

A

Cooker Dimensions
<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
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<td>596</td>
<td>550</td>
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</tbody>
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<tbody>
<tr>
<td>640</td>
<td>350</td>
<td>450</td>
<td>78.6</td>
</tr>
</tbody>
</table>

90cm Roma Twin Built-In Oven

Features
- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions in the left hand oven
- 5 Cooking functions including rotisserie in the right hand oven
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven doors
- Child safety lock
- 2 wires shelves and grill pan in the left hand oven
- Rotisserie fitting, 1 wire shelf and grill pan in the right hand oven
- 5100 W

Colours
- Stainless Steel

Trim
- Stainless Steel

Energy rating

A

Cooker Dimensions
<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>896</td>
<td>596</td>
<td>550</td>
<td></td>
</tr>
</tbody>
</table>

Left Oven Internal Dimensions
<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
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</thead>
<tbody>
<tr>
<td>440</td>
<td>350</td>
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<td>53.4</td>
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</table>

Right Oven Internal Dimensions
<table>
<thead>
<tr>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>
**90cm Milano Twin Built-In Oven**

**Features**

- E3 digital oven temperature control
- Temperature range from 30°C to 300°C
- 9 cooking functions in the left hand oven
- 5 Cooking functions including rotisserie in the right hand oven
- Programmable traditional analogue style oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Triple-glazed, cool to touch oven doors
- Child safety lock
- 2 wire shelves and grill pan the left hand oven
- Rotisserie fitting, 1 wire shelf and grill pan in the right hand oven
- 500 W

<table>
<thead>
<tr>
<th>Dimensions</th>
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<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
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<td>596</td>
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<td></td>
</tr>
<tr>
<td>Left Oven Internal</td>
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<tr>
<td>Right Oven Internal</td>
<td>260</td>
<td>350</td>
<td>450</td>
<td>30.8</td>
</tr>
</tbody>
</table>

**Colours**

- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Copper

**Trim**

- Chrome
- Brass
- Antique Bronze

**Energy rating**

**A**

---

**60cm Freestanding Multifunction Pizza Oven**

**Features**

- Freestanding with sealed stainless steel outer body
- E3 digital oven temperature control
- Special pizza function - creates the perfect settings to cook fresh Italian style pizzas
- Temperature range from 30°C to 400°C
- Double speed cooling motor
- 10 cooking functions
- Programmable oven timer
- Fascia cooling fan keeps controls cool
- Quick start rapid heat up
- Halogen oven light
- Quadruple-glazed, cool to touch oven door
- Child safety lock
- Pizza cooking oven furniture with stainless steel pizza paddle
- 1 wire shelf and grill pan
- 2900 W

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Width mm</th>
<th>Height mm</th>
<th>Depth mm</th>
<th>Oven Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooker Dimensions</td>
<td>596</td>
<td>455</td>
<td>550</td>
<td></td>
</tr>
<tr>
<td>Main Oven Internal</td>
<td>440</td>
<td>230</td>
<td>450</td>
<td>35.1</td>
</tr>
</tbody>
</table>

**Colours**

- Stainless Steel
- Trim
- Stainless Steel

**Energy rating**

**A**
Built in hobs
**120cm Professional Gas Hob - 6 Burner Fry Top**

**Features**
- Robust, professional style build quality
- Sits on top of kitchen cabinetry
- Solid stainless steel Fry Top griddle
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3 kW
- 1 × Fish-kettle Burner - 3.1kW
- 3 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW

**120cm Professional Gas Hob - 7 Burner Fish**

**Features**
- Robust, professional style build quality
- Sits on top of kitchen cabinetry
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Dual Control Wok Burner - 0.37kW to 5kW
- 1 × Wok Burner - 4.3 kW
- 1 × Fish-kettle Burner - 3.1kW
- 3 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW
90cm Professional Gas Hob - 4 Burner Fry Top

HP965FD

Features
- Robust, professional style build quality
- Sits on top of kitchen cabinetry
- Solid stainless steel Fry Top griddle
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Accessories
- Cast-iron griddles
- Pan support for Fish Burner (KGRFT001)

Burner specifications
- 1 × Dual Control Wok Burner - 0.37kW to 5kW
- 1 × Fish-kettle Burner - 3.1kW
- 2 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW

90cm Professional Gas Hob - 6 Burner

HP9656D

Features
- Robust, professional style build quality
- Sits on top of kitchen cabinetry
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Accessories
- Cast-iron griddles
- Pan support for Fish Burner (KGRFT001)

Burner specifications
- 1 × Dual Control Wok Burner - 0.37kW to 5kW
- 3 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW
### 90cm Roma Flush Gas Hob - 4 Burner Fry Top

**Features**
- Flush fitting design
- 8mm thick stainless steel Fry Top
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Dual Control Wok Burner - 0.37kW to 5kW
- 1 × Fish-kettle Burner - 3.1kW
- 2 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW

### 120cm Roma Gas Hob - 4 Burner

**Features**
- Horizontal design
- Side-located controls
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Square cast-iron griddles

**Burner specifications**
- 1 × Dual Control Wok Burner - 0.37kW to 5kW
- 2 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW
90cm Roma Gas Hob - 4 Burner Fry Top

**Features**
- 8mm thick stainless steel Fry Top
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Fish-kettle Burner - 3.1kW
- 2 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW

**Colours available**
- Stainless Steel

**Controls**
- Stainless Steel

**Energy rating**
- A

---

90cm Roma Gas Hob - 5 Burner Fish

**Features**
- Central fish-kettle burner
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles
- Stainless steel Fry Top - G/419/06

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Fish-kettle Burner - 3.1kW
- 2 × Medium Burners - 2.6kW
- 1 × Small Burner - 1.7kW

**Colours available**
- Stainless Steel

**Controls**
- Stainless Steel

**Energy rating**
- A
90cm Roma Gas Hob - 5 Burner Wok

**Features**
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 2 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

70cm Roma Gas Hob - 5 Burner Wok

**Features**
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 2 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

**Colours available**
- Stainless Steel

**Controls**
- Stainless Steel

**Energy rating**
- A
## 60cm Roma Gas Hob - 4 Burner

**Features**
- Individual cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

## 90cm Moderna Gas Hob - Fry Top

**Features**
- 8mm thick stainless steel Fry Top
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Fish-kettle Burner - 3.1kW
- 1 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

**Colours available**
- Stainless Steel

**Controls**
- Stainless Steel

**Energy rating**
- A
90cm Milano Gas Hob - Fry Top

Features
- 8mm thick stainless steel Fry Top
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Burner specifications
- 1 × Wok Burner - 4.3kW
- 1 × Fish-kettle Burner - 3.1kW
- 1 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

90cm Moderna Gas Hob - 6 Burner

Features
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Burner specifications
- 1 × Wok Burner - 4.3kW
- 2 × Medium Burners - 2.6kW
- 3 × Small Burner - 1.7kW
90cm Milano Gas Hob - 6 Burner
HCB906CN

Features
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Burner specifications
- 1x Wok Burner - 4.3kW
- 2x Medium Burners - 2.6kW
- 3x Small Burner - 1.7kW

Colours Available
- Stainless Steel
- White
- Burgundy
- Green
- Matt Black
- Cream
- Blue
- Copper

Controls
- Stainless Steel
- Brass

Extra finishes
- Antique Bronze

Energy rating
A

70cm Moderna Gas Hob - 5 Burner
HCB70CV

Features
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

Burner specifications
- 1x Wok Burner - 4.3kW
- 2x Medium Burners - 2.6kW
- 2x Small Burner - 1.7kW

Colours available
- Stainless Steel

Controls
- Stainless Steel

Energy rating
A
### 70cm Milano Gas Hob - 5 Burner

**HCB70CN**

**Features**
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Accessories**
- Cast-iron griddles

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 2 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

**Colours Available**
- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
- Copper

**Controls**
- Chrome
- Brass

**Extra finishes**
- Antique Bronze

**Energy rating**
- A

---

### 60cm Moderna Gas Hob - 4 Burner

**HCB60CV**

**Features**
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

**Colours Available**
- Stainless Steel
- Matt Black
- Cream
- Blue
- Green
- Chrome
- Brass
- Antique Bronze

**Controls**
- Stainless Steel

**Energy rating**
- A
### 60cm Milano Gas Hob - 4 Burner

**HCB60CN**

**Features**
- Cast-iron pan supports
- Unique solid brass burners
- Metal controls
- Automatic one-handed ignition
- Flame failure devices
- LPG convertible

**Burner specifications**
- 1 × Wok Burner - 4.3kW
- 1 × Medium Burners - 2.6kW
- 2 × Small Burner - 1.7kW

**Colours Available**
- Stainless Steel
- Matt Black
- White
- Burgundy
- Cream
- Blue
- Green
- Copper

**Controls**
- Chrome
- Brass

**Extra finishes**
- Antique Bronze

### 90cm 5 Zone Induction Hob

**KHVI90TC**

**Features**
- Induction ceramic hob
- Touch control
- Boost function
- Pan detection
- Child safety lock
- Liquid overflow protection
- Timer with automatic stop
- Overheat protection
- Residual Heat indicator
- Pause function
- Keep-warm function
- Bridge function

**Induction Zone Specifications**
- 1 Zone Ø 260mm 2.6kW (3.7kW Boost)
- 1 Zone Ø 145mm 1.4kW (2.2kW Boost)
- 1 Zones Ø 180 mm 1.85 kW (3 kW with Booster)
- 2 Octagonal Zones 2.1kW (3.7kW Boost)
- Max Power - 11.1kW

### 60cm 4 Zone Induction Hob

**KHVI60TC**

**Features**
- Induction ceramic hob
- Touch control
- Boost function
- Pan detection
- Child safety lock
- Liquid overflow protection
- Timer with automatic stop
- Overheat protection
- Residual Heat indicator

**Induction Zone Specifications**
- 2 Zones Ø 210mm 1.5kW (2kW Boost)
- 2 Zones Ø 145mm 1.2kW (1.6kW Boost)
- Max Power - 7.2kW

**Energy rating**
- A
Domino Gas Fry Top

**Features**
- 8mm thick stainless steel Fry Top griddle
- Flame failure device
- Robust solid brass burner
- Metal controls
- One handed, automatic ignition

**Burner specifications**
- 1 × Fish-kettle burner - 3.1kW

---

Domino Gas 2 Burners

**Features**
- Cast-iron pan supports
- Flame failure devices
- Robust solid brass burners
- Metal controls
- One handed, automatic ignition

**Burner specifications**
- 1 × Medium burner - 2.6kW
- 1 × Small burner - 1.7kW

---

Domino Gas Dual Burner Wok

**Features**
- Dual control burner
- Cast-iron pan support
- Flame failure device
- Robust solid brass burner
- Metal controls
- One handed, automatic ignition

**Burner specifications**
- 1 × Dual Control Wok Burner - 0.37kW - 4.5kW

---

Domino Gas Fish Kettle

**Features**
- Cast-iron pan support
- Flame failure device
- Robust solid brass burner
- Metal controls
- One handed, automatic ignition

**Burner specifications**
- 1 × Fish-kettle burner - 3.1kW

---
Domino 2 Zone Induction

HVI32

Features
- Knob control
- Digital display
- Stainless Steel body

Burner specifications
- Two Induction Zones: Ø 180 -1400W

Energy rating A
Hoods
Features

- Wall mounted
- 4 motor speeds
- Available in ducted or recirculating mode
- Automatic switch off
- LED lights
- Warning light for filter maintenance
- To be installed at a minimum of 65cm from the hob
- To be installed with Ø150mm rigid plastic or aluminium flexible ducting (not supplied)
- 360 W – 220-240V – 50/60 Hz
- 890 m³/h – 470 Pa

Specifications

<table>
<thead>
<tr>
<th>Speed</th>
<th>Watts</th>
<th>Pressure</th>
<th>Air Capacity - m³/h</th>
<th>Noise Level (db)</th>
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<tbody>
<tr>
<td>Speed 1</td>
<td>109</td>
<td>346.1</td>
<td>360</td>
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<tr>
<td>Speed 2</td>
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<td>Speed 3</td>
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<td>Speed 4</td>
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</tbody>
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Dimensions

<table>
<thead>
<tr>
<th>Length (mm)</th>
<th>Chimney (mm)</th>
<th>CODE Code</th>
<th>Back panel (with Ladle Bracket)</th>
<th>800 mm Chimney Extension</th>
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<tbody>
<tr>
<td>600</td>
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</tbody>
</table>

Accessories

- Remote control (A/301/00)
- Charcoal filters to recirculate (G/076/09)
- Stainless steel back panel with ladle bracket

Colours

- Stainless Steel

Energy rating

A
Traditional Hood

Features
- Wall mounted
- 4 motor speeds
- Available in ducted or recirculating mode
- Aluminium grease filters
- Adjustable and delayed self-switching off
- LED lights
- Warning light for filter maintenance
- To be installed at a minimum of 65cm from the hob
- To be installed with Ø150mm rigid plastic or aluminium flexible ducting (not supplied)
- 360 W – 220-240V – 50/60 Hz
- 890 m³/h – 470 Pa

Accessories
- Remote control (A/301/00)
- Charcoal filters to recirculate (G/076/09)
- Stainless steel back panel with ladle bracket

Specifications

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</tr>
</tbody>
</table>

Colours
- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

AG80 and AG110 only available in Stainless Steel

Energy rating A
Features

- Wall mounted
- 4 motor speeds
- Available in ducted or recirculating mode
- LED Lights
- To be installed a minimum of 65cm from the hob

- To be installed with Ø150mm rigid plastic or aluminium flexible ducting (not supplied)

Accessories

- Remote control (A/301/00)
- Charcoal filters to recirculate (A/076/22)
- Stainless steel back panel with ladle bracket

Specifications

Max Aspiration 640m³/h
Max Noise Level 56 dB
Air Outlet 150 mm
Lighting 2 x LED Lights

<table>
<thead>
<tr>
<th>Speed</th>
<th>Watts</th>
<th>Air Capacity - m³/h</th>
<th>Noise Level (db)</th>
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Dimensions

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<td>AGK100</td>
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</table>
Integrated Hood

**Features**
- Integrated
- 4 motor speeds
- Available in ducted or recirculating mode
- Adjustable and delayed self-switching off
- LED lights
- Warning light for filter maintenance
- To be installed a minimum of 65cm from the hob
- To be installed with Ø150mm rigid plastic or aluminium flexible ducting (not supplied)
- 360 W – 220-240V – 50/60 Hz
- 1000 m³h – 470 Pa

**Accessories**
- Remote control (A/300/00)
- Charcoal filters to recirculate (G/076/09)

**Specifications**

<table>
<thead>
<tr>
<th>Speed</th>
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</table>

**Colours**

Stainless Steel
Features

- Wall mounted
- 4 motor speeds
- 2 × 175W Infrared spotlights for warming food. (1 spotlight on AM70)
- Available in ducted or recirculating mode
- Aluminium grease filters
- Adjustable and delayed self-switching off

- LED lights
- Warning light for filter maintenance
- To be installed at a minimum of 65cm from the hob
- To be installed with Ø150mm rigid plastic or aluminium flexible ducting (not supplied)
- 360 W – 220-240V – 50/60 Hz
- 1000 m³/h – 470 Pa

Specifications

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<td>AM4-120</td>
<td>A/017/20/colour</td>
</tr>
<tr>
<td>1511</td>
<td>400</td>
<td>AM150</td>
<td>AM4-150</td>
<td>A/017/20/colour</td>
</tr>
</tbody>
</table>

Colours

- Stainless Steel
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green

Energy rating A
Accessories
### APZ CODEs

<table>
<thead>
<tr>
<th>Cooker Width</th>
<th>140mm High Plinth Kit</th>
<th>Colours Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>P60</td>
<td>APZ60/140/COLOUR</td>
<td>Matching colours*</td>
</tr>
<tr>
<td>P70</td>
<td>APZ70/140/COLOUR</td>
<td>Matching colours</td>
</tr>
<tr>
<td>P80</td>
<td>APZ80/140/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>P90, K90</td>
<td>APZ90/140/COLOUR</td>
<td>Matching colours</td>
</tr>
<tr>
<td>P100, K100</td>
<td>APZ100/140/COLOUR</td>
<td>Matching colours</td>
</tr>
<tr>
<td>P120</td>
<td>APZ120/140/COLOUR</td>
<td>Matching colours</td>
</tr>
<tr>
<td>P150</td>
<td>APZ150/140/COLOUR</td>
<td>Matching colours</td>
</tr>
</tbody>
</table>

* Excluding white

### AMZ CODEs

<table>
<thead>
<tr>
<th>Cooker Width</th>
<th>150mm High Plinth Kit</th>
<th>Colours Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>MT70</td>
<td>AMZ70/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>MT76</td>
<td>AMZ76/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>MT90</td>
<td>AMZ90/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>MT100</td>
<td>AMZ100/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>MT120</td>
<td>AMZ120/I</td>
<td>Stainless Steel Only</td>
</tr>
<tr>
<td>MT150</td>
<td>AMZ150/I</td>
<td>Stainless Steel Only</td>
</tr>
</tbody>
</table>

### Plinth Kits

**APZ Plinth Kits** - 140mm high plinth kit in matching colours to hide the feet of Roma, Milano, Moderna and Ultimo range cookers.

**AMZ Plinth Kits** - 150mm high stainless steel plinth kit to hide the feet of Majestic Roma range cookers.

### Colours

- Stainless Steel
- Gloss Black
- Matt Black
- White
- Cream
- Burgundy
- Blue
- Green
Cast Iron Griddles

These solid cast-iron griddles are designed specifically by ILVE to fit on top of existing pan supports. Griddles are ideal for cooking foods that are usually grilled such as steaks, fish and kebabs.

The Flat Griddle is ideal for grilling drop scones, eggs and pancakes.

The Ribbed Griddle is ideally suited for searing meats such as sausages, chicken breasts and steaks.

<table>
<thead>
<tr>
<th>CODE</th>
<th>Griddle</th>
<th>Size (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A/006/02</td>
<td>Ribbed Rectangle</td>
<td>280(d) x 340(w)</td>
</tr>
<tr>
<td>A/006/08</td>
<td>Flat Rectangle</td>
<td>280(d) x 340(w)</td>
</tr>
<tr>
<td>A/006/04</td>
<td>Ribbed Square</td>
<td>280(d) x 285(w)</td>
</tr>
<tr>
<td>A/006/06</td>
<td>Flat Square</td>
<td>280(d) x 285(w)</td>
</tr>
</tbody>
</table>

Hob accessories

<table>
<thead>
<tr>
<th>CODE</th>
<th>Product Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G/419/03</td>
<td>Barbecue Ribbed Grill Insert</td>
<td>For use with Fry Top models, the ribbed insert fits perfectly into the existing Fry Top area.</td>
</tr>
<tr>
<td>G/040/01</td>
<td>Cloche Fry Top Cover</td>
<td>The Stainless steel cloche style cover is designed for Teppanyaki style cooking on the Fry Top.</td>
</tr>
<tr>
<td>A/484/01</td>
<td>Solid Wood Chopping Board</td>
<td>The 30mm thick solid wood chopping board fits snugly into the Fry Top area.</td>
</tr>
<tr>
<td>G/002/01</td>
<td>Stainless Steel Bain Marie Basins</td>
<td>For use with Fry Top models, the bain marie kit requires the use of the Fish Burner pan supports. The kit includes 3 baskets with lids in one container to provide bain marie style heating.</td>
</tr>
<tr>
<td>G/002/02</td>
<td>Stainless Steel Steam Basins</td>
<td>For use with Fry Top models - the steam basin kit is composed of 2 containers with lids.</td>
</tr>
<tr>
<td>A/092/34</td>
<td>Wok Support</td>
<td>Cast-iron wok support to cradle traditional style woks.</td>
</tr>
<tr>
<td>G/419/08</td>
<td>Fry Top for 2 Zone Induction</td>
<td>Specialy designed stainless steel Fry Top to be used with range cookers with 2 central induction zones.</td>
</tr>
</tbody>
</table>
### Stay clean oven liners

<table>
<thead>
<tr>
<th>CODE</th>
<th>Product Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G/170/18</td>
<td>Stay clean liner 30cm</td>
<td>Catalytic stay clean oven liners. The liners are activated at 200°C at which point any food or grease residues in the oven is burnt away so that it can be easily swept out of the oven. Suitable for built-in ovens and the Ultimo and Modena range cookers.</td>
</tr>
<tr>
<td>G/170/24</td>
<td>Stay clean liner 40cm</td>
<td></td>
</tr>
<tr>
<td>G/170/22</td>
<td>Stay clean liner 60cm</td>
<td></td>
</tr>
<tr>
<td>G/170/23</td>
<td>Stay clean liner 90cm</td>
<td></td>
</tr>
</tbody>
</table>

### Oven accessories

<table>
<thead>
<tr>
<th>CODE</th>
<th>Product Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G/002/03</td>
<td>Steam Cooking Basin Set 60/70cm oven</td>
<td>Stainless steel basins with lids designed to enable steam cooking within the oven. Ideal for cooking fish and vegetables.</td>
</tr>
<tr>
<td>G/002/05</td>
<td>Steam Cooking Basin Set 80/90cm oven</td>
<td></td>
</tr>
</tbody>
</table>

### Back Panels

#### AP4 Back panel

Suitable for use with Roma, Milano, Modena and Ultimo range cookers.

<table>
<thead>
<tr>
<th>Cooker Width</th>
<th>Back panel CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>P60</td>
<td>AP4-60</td>
</tr>
<tr>
<td>P70</td>
<td>AP4-70</td>
</tr>
<tr>
<td>P80</td>
<td>AP4-80</td>
</tr>
<tr>
<td>P90, K90</td>
<td>AP4-90</td>
</tr>
<tr>
<td>P100, K100</td>
<td>AP4-100</td>
</tr>
<tr>
<td>P110</td>
<td>AP4-110</td>
</tr>
<tr>
<td>P120</td>
<td>AP4-120</td>
</tr>
<tr>
<td>P150</td>
<td>AP4-150</td>
</tr>
</tbody>
</table>

#### AM4 Back panel

Suitable for use with Majestic range cookers.

<table>
<thead>
<tr>
<th>Cooker Width</th>
<th>Back panel CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>M70</td>
<td>AM4-70</td>
</tr>
<tr>
<td>M76</td>
<td>AM4-76</td>
</tr>
<tr>
<td>M90</td>
<td>AM4-90</td>
</tr>
<tr>
<td>M100</td>
<td>AM4-100</td>
</tr>
<tr>
<td>M120</td>
<td>AM4-120</td>
</tr>
<tr>
<td>M150</td>
<td>AM4-150</td>
</tr>
</tbody>
</table>

#### Plate Support Rack A/092/23

The support rack is designed to be used in conjunction with the Majestic cooker hood and Majestic Back Panel only. The rack hangs from the ladle bracket and can keep food warm under the infrared spotlights.
Roma, Milano, Moderna and Ultimo

**Side, XG models**

**150cm**
PW150 / PN150

**120cm Twin 60/60**
PDW120 / PDM120

**120cm Twin 80/40**
PSW120 / PSN120

**120cm Twin 90/30**
PW120 / PN120

**110cm XG**
PTW110 / PTN110 / PTQ110

**100cm**
PDW100 / PDN100
PD100 / KD100

**100cm XG**
PTW100 / PTN100 / PTQ100
KT100
Roma, Milano, Moderna and Ultimo

90cm Twin
PDW90 / PDN90
PD90 / KD90

90cm
PW90 / PN90
P90

80cm
PW80 / PN80

70cm Twin
PDW70 / PDN70

70cm
PW70 / PN70

60cm
PW60 / PN60
**Majestic Milano**

**Range cookers**

<table>
<thead>
<tr>
<th>Size</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>150cm</td>
<td>M150</td>
</tr>
<tr>
<td>120cm Twin 80/40</td>
<td>MS120</td>
</tr>
<tr>
<td>120cm Twin 90/30</td>
<td>M120</td>
</tr>
<tr>
<td>100cm</td>
<td>MD100</td>
</tr>
<tr>
<td>90cm</td>
<td>M90</td>
</tr>
<tr>
<td>76cm</td>
<td>M76</td>
</tr>
<tr>
<td>70cm</td>
<td>M70</td>
</tr>
</tbody>
</table>

**Built-in appliances**

**Built-in hobs**

**Hoods**

**Accessories**

**Dimensions**
Gas and Electric — Roma, Milano, Moderna and Ultimo

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A (mm)</th>
<th>B (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>P60 / PD120</td>
<td>480</td>
<td>160</td>
</tr>
<tr>
<td>P70</td>
<td>530</td>
<td>220</td>
</tr>
<tr>
<td>PD70</td>
<td>530</td>
<td>240</td>
</tr>
<tr>
<td>P80</td>
<td>680</td>
<td>200</td>
</tr>
<tr>
<td>P90 / P120 / P150</td>
<td>750</td>
<td>200</td>
</tr>
<tr>
<td>PD90 / PD100</td>
<td>480</td>
<td>200</td>
</tr>
<tr>
<td>PS120</td>
<td>590</td>
<td>250</td>
</tr>
<tr>
<td>PT100</td>
<td>480</td>
<td>190</td>
</tr>
<tr>
<td>PT110</td>
<td>530</td>
<td>250</td>
</tr>
</tbody>
</table>

150cm / 120cm
P150 / P120

110cm XG / 100cm XG
PT110 / PT100

100cm / 90cm
PD100 / PD90

90cm / 80cm
P90 / P80

70cm XG
PD70

60cm / 70cm
P60 / P70
Gas and Electric — Majestic Roma and Majestic Milano

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A (mm)</th>
<th>B (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>M70 - MT70</td>
<td>520</td>
<td>200</td>
</tr>
<tr>
<td>M76 - MT76</td>
<td>520</td>
<td>200</td>
</tr>
<tr>
<td>M90 - MT90</td>
<td>750</td>
<td>200</td>
</tr>
<tr>
<td>MD100 - MTD100</td>
<td>460</td>
<td>230</td>
</tr>
<tr>
<td>M120 - MT120</td>
<td>700</td>
<td>290</td>
</tr>
<tr>
<td>MS120 - MTS120</td>
<td>675</td>
<td>230</td>
</tr>
<tr>
<td>M150 - MT150</td>
<td>730</td>
<td>220</td>
</tr>
</tbody>
</table>

150cm
M150 / MT150

120cm
M120 / MT120 / MS120 / MTS120

100cm
M100 / MT100

90cm
M90 / MT90

76cm / 70cm
M76 / MT76 / M70 / MT70
Built-In ovens

60cm Oven
600SLPY / 600WE3 / 600CE3 / 600WPY / 600SFTC (600SFTC 590mm)

60cm 645 Slim Oven
645SLE3 / 645SLZV / 645LTKST / 645LTKCW

60cm Warming Drawer
615SL-WD

70cm Oven
700WE3 / 700CE3

80cm Oven
800WE3

90cm Oven
Built-In Hobs (continued)

HC60CV
HC60CN
Cut out: 555 x 475

H30V
H30DV
H30PFV
H30PV
Cut out: 270 x 475

KHVI90TC
Cut out: 870 x 480

KHVI60TC
Cut out: 570 x 502

HV/32
Cut out: 483 x 273
Hoods

Modern
AGQ

Traditional
AG

Classic
AGK

Majestic
AM

Back panel
AP4
<table>
<thead>
<tr>
<th>Range cookers</th>
<th>Built-in appliances</th>
<th>Built-in hobs</th>
<th>Hoods</th>
<th>Accessories</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Notes</td>
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</table>