MAJESTIC
The Majestic collection combines the Italian passion for exquisite cuisine with grandiose Venetian flair, gourmet cooking technology and precision control.

The Majestic is the king of range cookers. With extraordinary cooking technology, exceptional build quality and crafted using only the finest materials, the Majestic is a true gourmet cooking station destined to be the very heart of the kitchen.

← Majestic Milano Light Green RAL 6027 with copper finish including embellished door frames. With extra-large, high capacity ovens, TFT touchscreen 4.3” display to control oven functions and internal cooking temperatures.
Your home deserves an *extraordinary* kitchen..
Majestic range cookers have a host of features that complement different cooking styles including extra-large oven capacities, internal food temperature probes, and cooking temperatures that can be precisely adjusted between 30 °C and 320 °C.

Majestic Milano 150cm
Matt Black with a chrome finish and door trim. 2 large capacity multifunction ovens with up to 9 high performance gas burners.
All the power you need for consistent, beautiful cooking...

Powerful gas hobs with heavy duty cast iron pan supports, high efficiency brass burner rings and nanotechnological non-stick treatment. Dual control double ring Wok Burners can be controlled between a gentle 0.3kW and a fierce 5kW of power.
Touch Control
Digital Display:

Simple, intuitive and easy to use.

All the ovens’ functions are programmed and managed by a single 4.3” full touch screen: function selector, thermostat, timer and automatic programmer for cooking start and finish times all in one.
Gourmet Cooking Technology

**TFT Full Touch 4.3” Control Display**
Simple to use, with intuitive and straightforward graphics and operating logics. Touch and sliding movement controls. On a single display you can simultaneously control the temperatures of the ovens, set the oven function, operate the internal oven lights and manage the quantity of moisture inside the oven.

**Controlled Steam Removal**
Eliminate the cooking steam from inside the cavity, or create a moist cooking environment. Offers the option of choosing between dry or wet cooking, perfect for baking crispy bread or a cooking tender and juicy roast.

**Oven with Cooking Probe**
To accurately gauge the internal cooking temperatures of food.

**New Brass Burners**
Brass guarantees excellent durability and consistent performance. The non-stick nanotechnological coating facilitates easy cleaning.

**Dual Burner up to 5kW**
This enables the cook to simmer very gently or draw on a powerful heat source for searing or boiling. The dual burner features 3 rings and offers power from 0.3kW to 5kW.

**Multifunction Oven with 15 Cooking Modes**
With 4 separate heating elements and a rear convection fan, precision temperature control between 30°C and 320°C and even an ECO cooking setting, cooking beautiful food in the perfect setting has never been easier.
Colours and Finishes

With five trim finishes, 8 standard colours or the thousands variations of RAL colours. Your ILVE majestic will perfectly match your carefully chosen kitchen design.

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

**Finishes:**
- Chrome
- Rose Copper
- Bronze

**Majestic Milano Finishes:**

**Knobs, handles and feet:**

**Colours:**
Adjust the temperature from 30° to an impressive 320°

**Accurate, Precision Digital Temperature Control**

Control the exact temperature of the oven with ILVE’s E3 Temperature Control Technology. Adjust the temperature from 30°C to 320°C in 5°C increments. ILVE’s oven temperature gives minimal temperature fluctuation resulting in the perfect environment for cooking.

**Soft Close, Triple Glazed and Cool to touch Doors**

Safe for children, perfectly insulated thanks to the three glass panes and easy to clean thanks to the ability to completely remove the door.

**Quick Start and Defrost Function**

Exceptionally fast oven preheating function brings the oven up to 200°C in only 6 minutes. Used with a temperature of 30 - 40° it is also the perfect defrosting environment.
Choose from a wide choice of hob options to suit every cooking style.

Choose from:

- Full induction hobs (up to 100 cm widths)
- Up to 8 gas burners for the 120 cm versions and up to 9 for the 150 cm versions
- Gas Burners & Solid Stainless Steel Fry Top
- Gas Burners & Cast Iron Coup de Feu
- Gas Burners & Fry Top & Coup de Feu
- Gas Burners & 2 Induction Zones
Cook succulent roasts with the built-in rotisserie function.
Whatever oven or combination you choose, with ILVE you have plenty of space to cook even the largest dishes; the 60cm oven has an internal volume of 65 litres, while the 80cm model reaches a capacity of 97 litres! The rotisserie spit is included with 30cm and 80cm oven sizes and is perfect for cooking crispy roast chickens or succulent joints of meat.

New Easy Clean Oven Enamel

ILVE’s specially developed grey enamel oven lining repels dirt and food debris, making cleaning a stress free and simple process.

Double Oven Interior Lighting

With 2 internal oven lights set at different heights, food cooking inside is clearly illuminated, ensuring the oven door can stay closed during the cooking time.
Range Cooker Specifications

Hobs available

- Small burner
  - min. 0.4 kW
  - max. 1.8 kW

- Big burner
  - min. 0.6 kW
  - max. 3 kW

- Dual burner
  - min. 0.3 kW
  - max. 5.0 kW

- Double Ring Burner
  - min. 1.80 kW
  - max. 4.3 kW

- Fish pan burner
  - min. 1.10 kW
  - max. 3.1 kW

- Coup de Feu
  - min. 0.6 kW
  - max. 3 kW

- Induction zone
  - Ø 145 mm
  - 1.4 kW

- Induction zone
  - Ø 180 mm
  - 1.85 kW

- Induction zone
  - Ø 210 mm
  - 2.3 kW

- Induction zone
  - Ø 260 mm
  - 2.6 kW

- Two zone induction
  - 2 × 1.85 kW
  - max. 3.7 kW

Ovens available

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

- Maxi oven 800
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven
  - 30-320°C
100cm
Majestic MD10
Size 100×70×92 cm

120cm
Majestic M12
Size 121,6×70×92 cm

150cm
Majestic M15
Size 151,1×70×92 cm

6 burners
Majestic Milano MD106DNE3

7 burners
Majestic Milano M127DNE3

Fry-Top
Majestic Milano MD10FDNE3

8 burners
Majestic Milano M128DNE3

Coup de Feu
Majestic Milano MD10SDNE3

Fry-Top
Majestic Milano M12FDNE3

Coup de Feu
Majestic Milano M15SDNE3

2 area induction
Majestic Milano MD10IDNE3

Fry-Top + 2 area induction
Majestic Milano M12FIDNE3

Induction
Majestic Milano MD10NE3

Fry-Top + Coup de Feu
Majestic Milano M15FSDNE3

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

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

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

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

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

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

<table>
<thead>
<tr>
<th>Feature</th>
<th>Mini oven 300</th>
<th>Standard oven 600</th>
<th>Maxi oven 800</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal sizes (cm)</td>
<td>27.5 x 35.5 x 44</td>
<td>44 x 36 x 41</td>
<td>64.5 x 36.5 x 41</td>
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<tr>
<td>Volume (L)</td>
<td>43</td>
<td>65</td>
<td>97</td>
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<tr>
<td>TFT Electronic Programmer</td>
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<td>Yes</td>
<td>Yes</td>
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<td>Energy class</td>
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<tr>
<td>Electronic temperature control</td>
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<td>Yes</td>
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<tr>
<td>Cooking temperature</td>
<td>30°-250°C</td>
<td>30-320°C</td>
<td>30°-320°C</td>
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<tr>
<td>Thermostat</td>
<td>Yes</td>
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<tr>
<td>Cooking probe</td>
<td>/</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Spit roast</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Maximum Absorption</td>
<td>2.40 kW</td>
<td>2.45 kW</td>
<td>2.75 kW</td>
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<tr>
<td>Functions</td>
<td>5</td>
<td>15</td>
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## Oven Functions

<table>
<thead>
<tr>
<th>Function</th>
<th>Image</th>
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<tbody>
<tr>
<td>Pizza Oven</td>
<td><img src="image" alt="Pizza Oven" /></td>
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<tr>
<td>Defrost</td>
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<tr>
<td>Quick start</td>
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<tr>
<td>Roasting Oven</td>
<td><img src="image" alt="Roasting Oven" /></td>
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<tr>
<td>Fanned Grill (with rotisserie)</td>
<td><img src="image" alt="Fanned Grill" /></td>
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<tr>
<td>Standard Grill</td>
<td><img src="image" alt="Standard Grill" /></td>
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<tr>
<td>Browning Oven</td>
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<td>Humid Browning Oven</td>
<td><img src="image" alt="Humid Browning Oven" /></td>
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<tr>
<td>Humid Slow Cooker</td>
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<tr>
<td>Conventional Oven</td>
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<tr>
<td>Humid Conventional Oven</td>
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<tr>
<td>Baking Oven</td>
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<tr>
<td>Eco Cooking</td>
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The unmistakable king of the kitchen; The Majestic is unashamedly bold with it’s impeccably elegant style and American sizing. It is abundant in professional style cooking features to perfectly complement the discerning home cook’s repertoire.

Colours, finishes, hobs and ovens can be combined to find the perfect balance between functionality, power and ergonomics in the kitchen.

Majestic at a glance..

- Eye-catching, “American-Sized” range cookers with increased depths.
- Intuitive and easy to use digital display and controls
- Ready to go thanks to the simple and intuitive graphics
- Ability to remove trim components for simple maintenance and easy cleaning, without affecting the structure
- Hob configurations with gas, induction, or hybrid gas & induction hobs are available
- Hob structure in 12/10 AISI 304 steel
- Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nanotechnological coating
- Full size, 8mm thick stainless steel fry top griddle
- Double ring gas wok burners up to 4.3kW
- Dual Control gas wok burners between 0.3kW and 5kW
- Electric multifunction ovens with up to 15 cooking settings and cooking temperatures between 30°C and 320°C
- ”Easy Clean” enameled cavities
- Tilting grill element for an easier cleaning
- Controlled steam exhaust with the possibility to choose dry or wet cooking.
- Internal cooking probe managed directly from the touch display
- Easy to clean FullGlass, triple glazed cool to touch doors
- Soft closing hinges and storage drawers
- 2 internal oven lights set at different heights for perfect visual control
- Safety is paramount with a child lock function on all ovens

Hand crafted in Italy..
The Majestic wall mounted cooker hood is the perfect accompaniment to your Majestic range cooker.

Available in corresponding colours with a stainless steel trim, the Majestic cooker hood provides powerful extraction as well as impeccable Italian styling. The hood also includes 2 infra-red spot lights that are designed to aid a busy chef by keeping cooked food warm beneath.

The AM Majestic Hood can be colour matched to RAL colour options.

The AM Majestic range hood can be used on recirculating mode, simply order charcoal filters as an accessory.

A remote control is also available as an accessory for this model as well as stainless steel back panels with ladle brackets and warming shelves.
For over 50 years, we’ve specialised in cooking appliances. Our range cookers are directly inspired by professional kitchens where the world’s great chefs come up with their gastronomic creations.

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

Because cooking well means taking good care of yourself.