

WHAT YOU CAN EXPECT

High-end Workmanship

Ilve ranges are not just beautiful to look at, they are full-fledged tools with professional performance standards. All ILVE appliances are made using 304 'surgical grade' stainless steel. Non-magnetic and rust proof, ILVE ovens are also more hygienic as a result. The components are subjected to the most stringent, unrelenting quality and reliability control, providing you with an extraordinarily durable and reliable final product. Crafted and assembled by hand, because there is no substitute for the expert eye and hand of specialist craftsmen.

Sustainability

Featuring the highest green energy ratings in the industry, ILVE ranges maximize energy without compromising performance. Thanks to the patented design of our brass burners and the Venturi system that supplies them, our energy efficiency is unmatched. Similar to the Energy Star ratings in the United States, the European EU rating scored all ILVE ranges an A, the highest possible score for performance and energy consumption.

Limitless Design Options

Using the universal RAL color system you can now order your ILVE freestanding cooker in any one of up to 1,625 colors. More than just a painted surface, ILVE custom colors are made in Italy using the same baked enamel system employed for our standard colors. The result is a high gloss, super resilient finish in literally any color you and your kitchen desire. Coupled with our 6 exterior width sizes and 4 custom finishes, the possibilities are endless.

Customer Care

Our customer care offers an unparalleled level of service and an unwavering commitment to your satisfaction.

Our Philosophy is Simple: Great products will bring you customers; great service makes them customers for life.

Premium Service

Equipped with covers and soft tool bags to protect your fine floors, service personnel arrive at your home on time, in spotless trucks and clean uniforms. The only sign we've been in your home is a kitchen full of working appliances.



Handcrafted Luxury Appliances



HANDMADE IN ITALY

with the same passion as in the very beginning

Italians are recognized for producing some of the most desirable products and iconic brands in the world. Passion for design runs deep in Italy, coupled with an uncompromising standard for exquisite craftsmanship. This unparalleled passion and craftsmanship drove our founders, Eugenio Illoiti and Evelino Berno, to create their first commercial cooker way back in 1952.

Word spread quickly and soon there was a demand from passionate home cooks for a domestic product as good as their original commercial cookers.

ILVE has come a long way since those early days. Our cooking appliances are now amongst the world's finest and can be found in some of the most sophisticated homes throughout the globe. And not just for their beautiful design either...

The consistent blue flame of solid brass burners, the cool touch of an oven door and the delight of tepanyaki cooking, are all testimony to our exceptional attention to detail. In short, a passion for innovation and craftsmanship permeates everything we do.

Our state-of-the-art factory near Venice is home to the modern-day craftsmen and women of Italy who still to this day exquisitely handcraft and assemble ILVE appliances. It is their unique Italian sensibility and the legacy of Illoiti and Berno that lives on in every ILVE kitchen.

Superior Brass Burners, No Compromises Made.

ILVE gas cooktops burn with an unmistakable, consistent blue flame. Why is that so important and why blue? The answer lies in the attention to detail we apply to the patented design of our brass burners and the Venturi system that supplies them. The consistent blue flame is the visible indication of this complete, efficient combustion providing maximum heat with no drop off.

The superiority and longevity of ILVE's solid brass burners is supported by their market leading 2-year warranty.



SUPERIOR PERFORMANCE



Robust, Continuous Cast Iron Grates

Our heavy-duty grates form a continuous, leveled surface over your cooktop for a more stable cooking environment, allowing you to move pots and pans from burner to burner without having to lift them.

15,500 BTU Dual Functions Triple Ring Burner

This high-power burner will boil a pot of water in just a few minutes. Additionally, you can turn off the flames from the outer ring for use as a simmer burner.

Quickstart Temperature Control

Quickstart pre-heat function heats to 347° F in less than 8 minutes. Combined with dual capillary thermostats, for accurate temperature adjustment up to 575°F, putting you in total control of your cooking.

True European Convection

Distributing heated air, rather than circulating pre-heated air, allows for better cooking results than standard convection.



Catalytic Oven Cleaning System

Combined with the stainless-steel fat filter positioned over the rear fan for an automatic cleaning of the oven interior.

Easy Clean Glass Doors and Cavity

ILVE oven doors are simply removed so even the interior oven glass can be cleaned. Furthermore, ILVE's high quality baked enamel interiors are non-staining and highly resilient.



Triple Glazed Cool Touch Athermic Door

Constructed using three layers of .16" thick glass incorporating reflective metallic film, means ILVE oven doors are always cool to the touch.

Full-width Dish-warming/Storage Drawer

Provides an ideal location for storing pots and pans. It also serves as the perfect dish-warming drawer by using residual heat from the oven.

DISCOVER OUR PRODUCTS

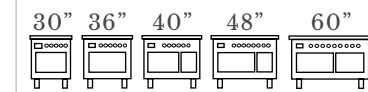
Ranges

Majestic II

Colors:

Trim Finishes:

Fuel Types: Dual Fuel | Electric

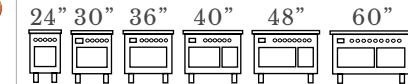


Nostalgie

Colors:

Trim Finishes:

Fuel Types: Dual Fuel | Gas

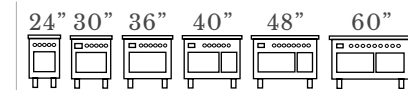


Professional Plus

Colors:

Trim Finishes:

Fuel Types: Dual Fuel | Gas



Range Hoods



Colors:

Width: 30" | 36" | 40" | 48" | 60"

Cooktops



Colors: **Fuel Type:** Gas

Width: 15" | 36" | 48"

Colors & Finishes Guide

