



Nostalgie

 **ILVE**

Live, Cook, Love.



# Nostalgie

- Range cookers
- Hoods
- Ovens, blast chillers and vacuum drawers
- Multifunctional columns
- Gas hobs
- Induction hobs
- Fridges





## The taste of tradition, with a modern key.

A feeling that takes shape in the heart of the home, stemming from its roots, while seeking new balances between the past and the present. Nostalgie is the range of cooking systems that combines elegant retro aesthetic inspiration with cutting edge technologies: from induction hobs to blast chillers to sous vide cooking.

← P15FSNE3/BUG  
Nostalgie 150 cm range cooker  
with Coupe de Feu and Fry Top plate  
Burgundy red with brass finishes

← ANB150/BUG  
Nostalgie 150 cm wall-mounted  
cooker hood  
Burgundy red with brass finishes

← RN9020SBS/BUG  
Side-by-side refrigerator  
Burgundy red with brass finishes



# Range cookers

Nostalgie range cookers integrate highly professional technologies and excellent materials with a classic style that is always inspiring. Undisputed protagonists of the kitchen, they offer a complete choice of sizes (from 60 cm to 150 cm) and various configurations: you can choose the flush-top induction up to 7 cooking zones with bridge function for 120 cm version, single or double oven, standard colours or RAL colours on request, various finishes and accessories.

← P15FSNE3/BUG  
Nostalgie 150 cm range cooker  
with Coupe de Feu and Fry Top plate  
Burgundy red with brass finishes

← ANB150/BUG  
Wall-mounted extractor hood  
Nostalgie from 150 cm  
Burgundy red with brass finishes



↑ P15FSNE3/BUG  
Nostalgie 150 cm range cooker  
with Coupe de Feu and Fry Top plate  
Burgundy red with brass finishes



Only available as an option for the Nostalgie collection, Noblesse frames are more than just a detail: they are a fine design feature that frames the front panels, matching the metallic finishes of the handles and knobs. The blind door inspired by the past is another option that elegantly enriches the style of Nostalgie.



↑ PD10SQNE3/MGP  
Nostalgie 100 cm range cooker  
with 4 burners and Coup de Feu  
Matte graphite with copper finishes

→ ANB100/MGP  
Wall-mounted extractor hood  
Nostalgie 100 cm  
Matte graphite with copper finishes



# Hoods

The hoods for the Nostalgie collection are available in two styles, both equipped with the latest suction and air purification technologies. The ANB model, designed to match the Nostalgie range cookers with optional Noblesse profiles, has frames to match the finish and very square lines reminiscent of the kitchens of yesteryear.

The AG model has a more modern style that perfectly matches the range cooker and all Nostalgie frameless products. For a wall-mounted hood to match the range cooker or other appliances, both models can be customised with the 8 ILVE colours or the RAL Classic colours.





# Ovens, blast chillers and vacuum drawers

The Nostalgie series of built-in appliances for vertical cooking consists of ovens, blast chillers and vacuum drawers. The Nostalgie ovens echo the aesthetics of the collection in the colours and finishes for knobs and handles. They are available in different sizes (from 60 cm up to 90 cm), offering an ideal capacity for every space and need. Equipped with a 4.3-inch TFT screen, they guarantee perfectly even cooking thanks to electronic temperature control up to 320°C. Among the ovens in the Nostalgie collection, you can also choose compact models: Ultracombi and Pizza Oven 400°. The former combines two by two the three types of cooking available: convection, steam and microwave. The second, on the other hand, with a temperature range from 30°C to 400°C, is ideal for any cooking: in addition, it offers the possibility of using the maximum temperature to cook a pizza in two minutes, just like in a pizzeria.

→ AG120/WH  
Wall-mounted extractor hood  
Nostalgie 120 cm  
White

→ OV91SNT3/WHG  
Built-in electric oven  
Nostalgie 90 cm  
White with brass finishes





Blast chillers and vacuum drawers complete the range. The blast chiller is equipped with many useful functions for fast, quality cooking: it allows you to switch from oven heat to  $-3^{\circ}\text{C}$  or room temperature to  $-20^{\circ}\text{C}$  in a very short time, for safe storage, optimised kitchen work and reduced waste. The vacuum drawer adds an additional preservation mode and allows sous vide cooking, respecting the authentic flavours and nutritional properties of solid and liquid foods.

→ BC645SNTC/BUG  
Nostalgie blast chiller  
Burgundy red with brass finishes

645SNHSW/BUG  
Nostalgie Ultracombi Oven  
steam, microwave, convection  
Burgundy red with brass finishes

VM615SC/BU  
Nostalgie vacuum drawer  
Burgundy Red

→ 645SNZT4/BUG  
Nostalgie built-in pizza oven  $400^{\circ}\text{C}$   
Burgundy red with brass finishes

615SNWDE/BUG  
Food warming drawer  
Burgundy red with brass finishes









# Star Column

An innovative system for passionate cooks who are never satisfied: the Star Column integrates the Ultracombi triple-purpose oven, blast chiller and vacuum, three appliances working in combined cycles.

The aesthetic is that of the Nostalgie collection, distinct and refined, linked to the past but with a timeless appeal. Optimising the storage of food while preserving its organoleptic qualities and combining different types of cooking facilitates the creation of masterpieces of flavour without wasting time and ingredients. The Star Column is available in a freestanding version and in the built-in version.





↑ HCB90FCN/WHG  
Nostalgie built-in gas hob  
90 cm with 5 burners and Fry Top plate  
White with brass finishes

# Gas hobs

Characterised by knobs that echo the design of the old handcrafted kitchens, Nostalgie gas hobs represent the state of the art of the best technologies, with a complete choice of sizes and configurations: from the 60 cm 4-burner version to the 90 cm 5-burner version.

The burners made of brass, a material highly resistant to fire and wear, can reach up to 4.5 kW of power with continuous flame regulation: like the flame spreaders, they are additionally protected by a special nanotechnological treatment, with a total black finish that gives them a hi-tech look.

- ↓ HCB70SDN/MGB  
Built-in gas hob  
Nostalgie 70 cm with 5 burners  
Matte graphite with burnished finishes









## Induction hobs

The induction hobs assure full temperature control and guarantee the utmost safety of use. With their clean and essential aesthetics, they perfectly match the style of the collection, creating a refined mix of simplicity and elegance.

They are available in two sizes: 60 cm with 4 induction zones and 90 cm with 5 induction zones, with 2.3 kW of maximum power.

The comfortable, Nostalgie-style knobs avoid soiling the worktop and make life in the kitchen easier even for visually impaired people.

Induction offers many advantages that help improve the quality of cooking, save time and money, and cook in a protected environment: energy efficiency, ease of cleaning, speed of heating, and uniformity of cooking.



← HVI395N/BKG  
Nostalgie induction hob  
90 cm with 5 cooking zones and knob controls  
Black glass-ceramic with brass finishes

## ↓ HVI395N/BKG

Nostalgie induction hob  
90 cm with 5 cooking zones and knob controls  
Black glass-ceramic with brass finishes







↑ RN9020SBS/MGB  
Side-by-side refrigerator  
Matte graphite with burnished  
finishes

↑ HCB70SDN/MGB  
Built-in gas hob  
Nostalgie 70 cm with 5 burners  
Matte graphite with burnished  
finishes

↑ OV60SNT3/MGB  
Built-in electric oven  
Nostalgie 60 cm  
Matte graphite with burnished  
finishes

# The advantages of Nostalgie appliances



Dual gas burners  
with power up to 5 kW  
optional



Total Black non-stick  
nanotechnological treatment



Fry Top full size plate  
8 mm thick



Highly specialised hobs



Hob with cast iron  
pan supports



Integrated ignition  
on the knobs



Tilted flame



Safety valve



Bridge function



Induction hobs with flush top  
frame



Residual heat indicator



Timer with automatic stop



Booster Function



Child safety



Power Limiting Device



Overheating protection  
and liquid overflow

## The advantages of Nostalgie appliances



4.3" full touch display



Single control  
of the two ovens



Quick start



Electronic control  
of point temperature



Cold door with triple removable  
glass



Cooking probe



Humidity control



Door and drawer  
with soft-closing system



Temperatures  
30° to 400°C



Tangential cooling  
ventilation



Folding grill coil for complete  
cleaning



Easy clean enamel



Combined cooking  
two by two



Steam



Microwave



Convection



Even cooking



Pyrolytic function





Positive blast chilling



Perfect proofing



Thawing, ready  
on the table and slow  
cooking



Freezing from room  
temperature to -20°C



Bell chamber



4 sealing levels



4 m<sup>3</sup>/h  
vacuum pump



Optimal capacity



Marinating



Low consumption





# Abacus of colours and finishes



Antique white  
- AW



White  
- WH



Stainless steel  
- SS



Matte charcoal  
- MG



Chrome - C



Brass - G




Copper - P




Burnished - B




↓ Models shown  
with optional Noblesse frames

 Glossy black  
– BK

 Blue  
– MB

 Emerald green  
– EG

 Burgundy Red  
– BU



Chrome – C



Brass – G



Copper – P



Burnished – B

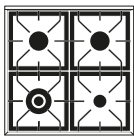
# Range cookers

## P06N — Electric

Main oven: OV 60 E3

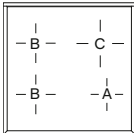


4 burners



P06NE3

Induction



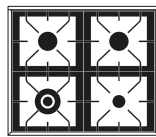
PI064NE3

## P07N — Electric

Main oven: OV 60 E3



4 burners



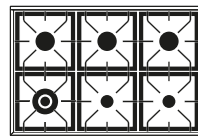
P07NE3

## P09N — Electric

Main oven: OV 80 E3

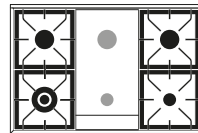


6 burners



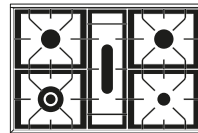
P096NE3

6 burners with fry top



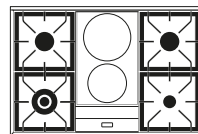
P09FNE3

Fish pot



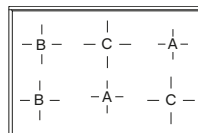
P09PNE3

2 induction zones



P09INE3

Induction



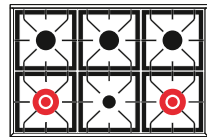
PI096NE3

## P36N — Electric

Main oven: OV 80 PY TFT S

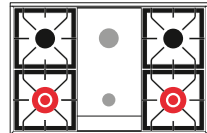


6 burners



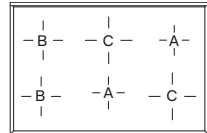
P366DDNSY

6 burners with fry top



P36FDDNSY

Induction



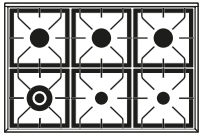
PI366NSY

PD09N — Electric

Main oven: OV 60 E3  
Secondary oven: OV 30 E3

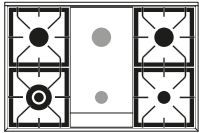


6 burners



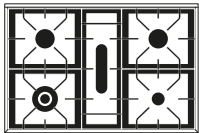
PD096NE3

6 burners with fry top



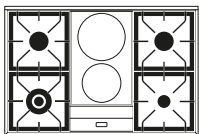
PD09FNE3

Fish pot



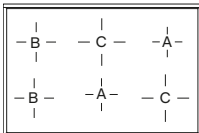
PD09PNE3

2 induction zones



PD09INE3

Induction



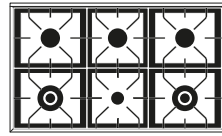
PDI096NE3

PD10N — Electric

Main oven: OV 60 E3  
Secondary oven: OV 40 E3

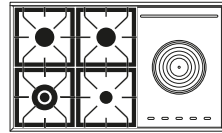


6 burners



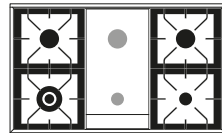
PD106NE3

Coupe de Feu



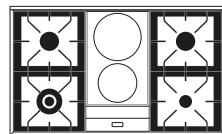
PD10SNE3

6 burners with fry top



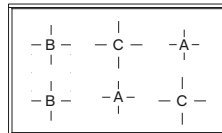
PD10FNE3

2 induction zones



PD10INE3

Induction



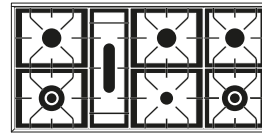
PDI106NE3

P12N — Electric

Main oven: OV 80 E3  
Secondary oven: OV 30 E3

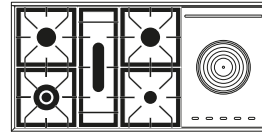


7 burners



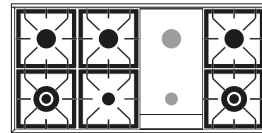
P127NE3

Coupe de Feu



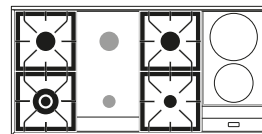
P12SNE3

8 burners with fry top



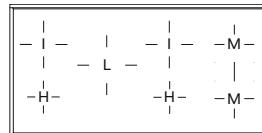
P12FNE3

6 burners with fry top and 2 induction zones



P12FINE3

Induction



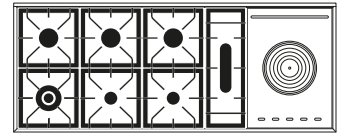
PI127NE3

P15N — Electric

Main oven: OV 80 E3  
Secondary oven: OV 60 E3

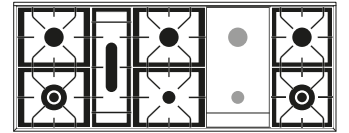


Coupe de Feu



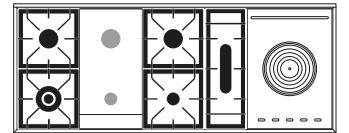
P15SNE3

9 burners with fry top



P15FNE3

7 burners with fry top and coup de feu



P15FSNE3

## Hoods

ANB90



90 cm wall-mounted extractor hood with trims in steel or painted steel

ANB100



100 cm wall-mounted extractor hood with trims in steel or painted steel

ANB120



120 cm wall-mounted extractor hood with trims in steel or painted steel

ANB150



150 cm wall-mounted extractor hood with trims in steel or painted steel

AG60



60 cm wall-mounted extractor hood in steel or painted steel

AG70



70 cm wall-mounted extractor hood in steel or painted steel

AG90



90 cm wall-mounted extractor hood in steel or painted steel

AG100



100 cm wall-mounted extractor hood in steel or painted steel

AG120



120 cm wall-mounted extractor hood in steel or painted steel

AG150



150 cm wall-mounted extractor hood in steel or painted steel



## Ovens

645SNZT4



60 cm multi-function electric oven with maximum temperature 400°C (Pizza Party) in stainless steel or painted steel

645SNHSW



60 cm Ultracombi three-purpose oven with hot air, steam or microwave functions in stainless steel or painted steel

OV60SNT3



60 cm multi-function electric oven with maximum temperature 320°C in stainless steel or painted steel

OV91SNT3



90 cm multi-function electric oven with maximum temperature 300°C in stainless steel or painted steel

OV60SNE3



60 cm multi-function electric oven with maximum temperature 300°C in stainless steel or painted steel

OV90SNE3



90 cm multi-function electric oven with maximum temperature 300°C in stainless steel or painted steel

---

## Blast chillers

BC645SNTC



Built-in blast chiller

## Vacuum drawers

VM615SC



Built-in vacuum packing machine

---

## Star Column

CSTARSN

Free-standing steel column  
with Ultracombi oven, blast chiller  
and vacuum drawer



Gas hobs

HCB60CN



58 cm stainless steel or enamelled steel gas hobs

HCB70CN



70 cm stainless steel or enamelled steel gas hobs

HCB70SDN



70 cm stainless steel or enamelled steel gas hobs

HCB906CN



86 cm stainless steel or enamelled steel gas hobs

HCB90FCN



86 cm stainless steel or enamelled steel gas hobs

HCB90CCN



86 cm stainless steel or enamelled steel gas hobs

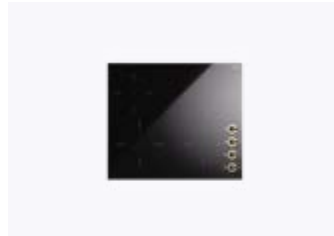
HCB90SDN



86 cm stainless steel or enamelled steel gas hobs

Induction hobs

HVI364N



60 cm induction hob with knobs

HVI395N



90 cm induction hob with knobs

Fridges

RN9020SBS



Side by side fridge

Food warming drawer

615SNWDE



Built-in heated drawer

ILVE S.p.A.

Via Antoniana 100  
35011 Campodarsego  
Padua - Italy

T. +39 049 9200990  
F. +39 049 9201010

[www.ilve.com](http://www.ilve.com)

Concept and graphic design:  
[consilia.it](http://consilia.it)

Photography:  
Studio Gianni Sabbadin

3D Render:  
Nudesign Studio

Texts:  
Simona Patat

© ILVE SpA 2023

The colours and models displayed  
are purely indicative and may vary  
from reality.

ILVE also reserves the right  
to make changes and technical  
improvements to its products and  
to cancel end-of-series items as  
it sees fit, at any time and without  
notice.



Products:  
Range cookers  
Hoods  
Ovens, blast chillers  
and vacuum drawers  
Multifunctional columns  
Gas hobs  
Induction hobs  
Fridges

ILVE S.p.A

Via Antoniana 100  
35011 Campodarsego  
Padova - Italia

T. +39 049 9200990  
F. +39 049 9201010

visit [www.ilve.com](http://www.ilve.com)

