

2020 Collection

www.ilveappliances.co.uk



Live, Cook, Love.

Reliability:

Cooking appliances designed to stand the test of time.

The reliability of ILVE products has been acknowledged in the market for over 50 years. Every ILVE appliance and range cooker is produced in line with the strictest quality certifications and assembled manually by skilled operators, who oversee even the smallest detail. Designed to last for many years and enjoyed throughout the world by customers who appreciate functionality, safety and durability.



Colours and models shown are used for reference only and may look different in reality.

ILVE reserves the right to modify its products, apply technical improvements or cancel end-of-series articles when deemed opportune and at any time, without prior notice.

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ILVE: The Company

For over 50 years ILVE has been a genuine specialist in cooking systems. Throughout half a century of constant research and commitment, ILVE has designed and implemented solutions that have raised the level of performance, safety and satisfaction in the kitchen.

Founded in Campodarsego in 1969, in the industrious North-East of Italy, ILVE proudly carries on a great tradition of technical expertise in the processing of steel, combined with continuous research in the field of processes and technologies. Its success is due to extraordinary flexibility in design and production in order, to meet every need in the kitchen with customisable solutions. ILVE collections are efficient, versatile and reliable.

ILVE range cookers are inspired by the kitchens in which the great chefs make their creations, but their aesthetics and efficiency are perfect for the home. ILVE uses the same durable materials as professional kitchens: stainless steel (AISI 304), cast iron, brass and copper. Like the selection of raw materials, the technical reliability of the various components also undergoes the strictest checks. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.

Style



Torino:
modern style
range cooker,
perfect for any
style kitchen.



Roma:
contemporary
style, perfect
for the modern
kitchen.



Milano:
traditional
styling with a
modern twist.



Majestic:
american sized,
statement
piece range
cooker.



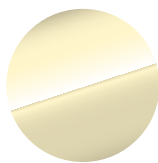
Panoramagic:
futuristic styled
range cooker,
perfect for a
contemporary
kitchen.

Colours

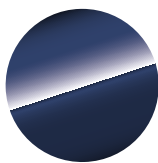
ILVE has developed a selected range of colours, in harmony with design trends of today: classic or contemporary, minimal or bold.



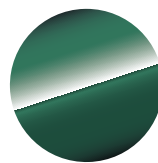
WH / White



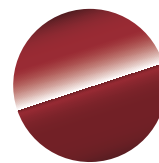
AW / Antique white



MB / Midnight blue



EG / Emerald green



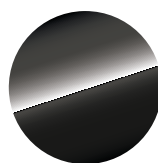
BU / Burgundy red

RAL

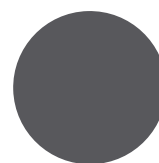
In perfect harmony with the interior design of your home, you can select one of the endless shades of the RAL range.



SS / Stainless steel



B / Gloss black



MG / Matt graphite

Colour range RAL



Living Coral

Colour of the year Pantone® 2019

↓ M15SDNE3/LCC
Majestic 150 Living Coral range cooker
(rif. RAL 3022), Chrome finishes with hood AM150



↓ M15SDNE3/LCC
Majestic 150 Living Coral range cooker (RAL 3022)
Chrome finish with hood AM150



Product technologies

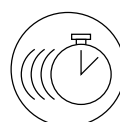
ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness.



The ovens: big cavities and exemplary performance.

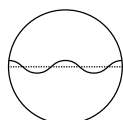
Any single or double combination oven will provide you with all the space you need, even for large dishes.

The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity of as many as 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!



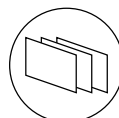
Quick start

The oven heats up to 200°C in 6 minutes. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).



Precise electronic temperature control

The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 30°C up to 320°C.



Cool door with triple removable glass

Easy to use, safe for children, and perfectly insulated thanks to the three layers.



Cooking probe

An essential accessory to check the temperature at the core, for example in meat cuts.



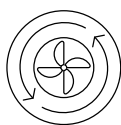
Steam release system

Thanks to this system, the vapours are removed from inside the cavity, allowing you to choose between dry or wet cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.





Cooking and control: ovens for haute cuisine.



Tangential cooling ventilation and high density insulation

Prevents the furniture next to the oven and the kitchen from overheating.



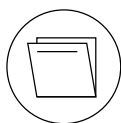
Folding grill coil for complete cleaning

Thanks to the articulated support, the electric heating element of the grill can be lowered to clean the top part of the cavity more easily.



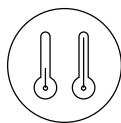
Easy clean enamel

The grease does not stick to the surface and can therefore be cleaned more easily.



Door with soft closing system

The door hinges are fitted with a shock absorber that makes closure quick and gradual.



Temperature from 30° up to 320° C

From proving to cooking, roasting to low temperatures, ILVE ovens allow you to prepare complex and sophisticated recipes very easily, with perfect results.

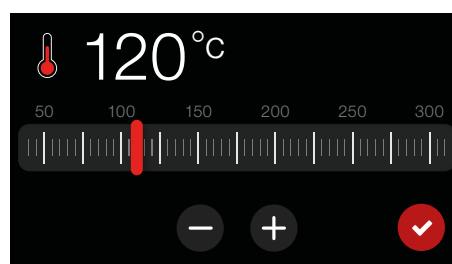
TFT Display User-friendly, comprehensive and high resolution.

Simply touch the large display with one finger to control all the functions for each oven. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.

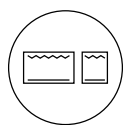


4.3" full touch display

Thanks to TFT technology, the display assures superior readability, displaying every function with clear, simple graphics.

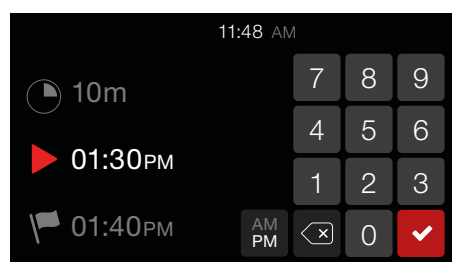


↑ Gradual selection of the oven temperature.



Dual control

All the functions of each oven are managed and programmed on the same display.



↑ Programming the cooking time.



Cooking functions.



Quick start

The quick oven preheating function allows the oven to reach the desired temperature in a short time. You can then choose the best suited cooking mode for your dish. It also works as quick defrosting when a low temperature is set (30°C - 40°C).



Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat within the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.



Intensive cooking

It assures quick and intensive cooking with steam release. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioche, tarts, cakes, etc. can be baked, thereby saving time and electricity.



Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.

Hob Technologies

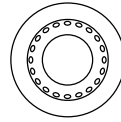


Gas hob features



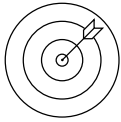
Gas burners Dual with power up to 5 kW

Optimal supply and perfect distribution of heat, for all types of cooking.



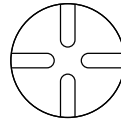
Total Black brass flame spreader with non-stick nanotechnological treatment

The technical characteristics of brass are enriched with a nanotechnological coating that assures easy cleaning, in an elegant black finish.



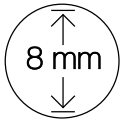
Highly specialised hobs

Structure in AISI 304 steel with 12/10 thickness, with the choice of a gas hob with up to 9 burners or induction.



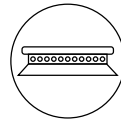
Hob with cast iron pan supports

The robust cast iron pan supports provide a functional and safe support for the pots.



Full size Fry top plate with 8mm thickness

The thick steel ensures an even temperature over the entire surface, for evenly griddle cooked meat, fish, vegetables etc. Easy to clean, it can also be used as a worktop.



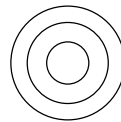
Multi-gas burners

Once the flame has stabilised, the gas burners eliminate any accidental extinguishing such as air currents or liquid spills.



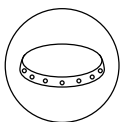
Safety valve

Interrupts the gas supply if the flame should be accidentally extinguished.



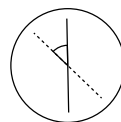
Triple crown burner

High power burner (4.3 kW). Suitable for woks and large pots or pans.



Brass flame spreader

Maximum flame resistance and excellent durability.

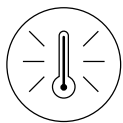


Tilted flame

This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.



Induction hobs features



Residual heat indicator

Indicates that the glass is hot and therefore, one should be careful when touching it and when placing items on it as they may be damaged.



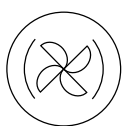
Booster function

Allows you to focus all the power of the induction hob in the preset zone, to speed up the boiling and cooking times.



Slide controls

This handy “touch control” system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.



Integrated extraction

Some models are fitted with an integrated extraction system designed to combine a cooker hood and induction hob to create one seamless cooktop level unit. This to optimise the ergonomics and ease of insertion into the space.



Power Limiting Device

If the maximum consumption of the induction hob exceeds the power supplied by the mains, it can be underpowered so as to prevent overloading.



Overheating and liquid spill protection

If the hob overheats or liquid spills occur, a safety device trips and stops operation.



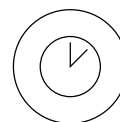
Child safety

Once this function has been set the induction hob can not be turned on by using the controls.



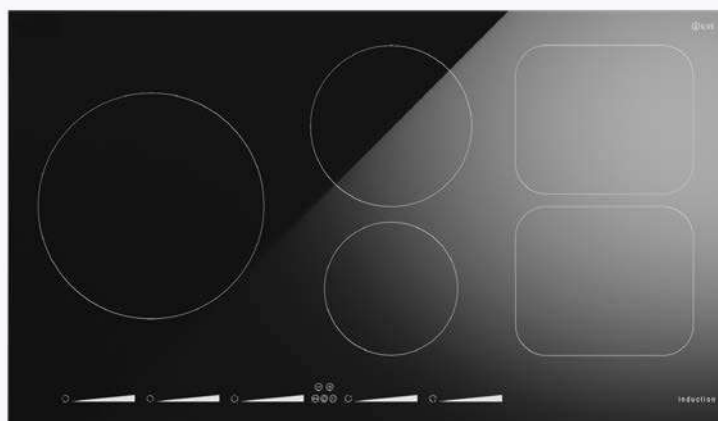
Bridge control

Induction hobs that have this feature, provide the option of simultaneously controlling 2 adjacent zones with a single command as if they were a single zone.



Timer with automatic stop

Turns off the active zone once the set time elapses.



018 — 027

Majestic

A true statement piece in your kitchen.

A blend of beauty and functionality, the Majestic is the king of traditional range cookers.

Made with curved lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

Majestic range cookers are offered in a wide range of sizes (from 70 cm to 150 cm) and offer multiple set up options, with a single or double high performance oven.

→ [Range cookers](#)





The Majestic: the ultimate in style, technology and performance.

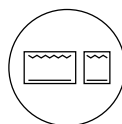
Majestic cookers come as standard with all of these features:



4.3" full touch display



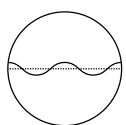
Steam release system



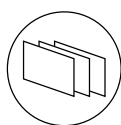
One control for both ovens



Cooking probe



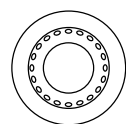
Precise electronic temperature control



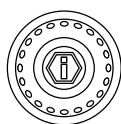
Cool door with triple removable glass



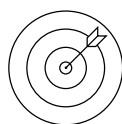
Door and drawer with soft-closing system



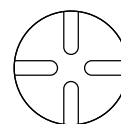
Total Black brass flame spreader with non-stick nanotechnological treatment.



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Hob with cast iron pan supports.

The hobs offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



The Majestic is 70cm in depth, designed to stand out proud from the worktop to create the perfect statement piece.

Colours and finishes

-  Antique white
-  White
-  Stainless steel
-  Matt graphite



Chrome





Brass






Copper






Bronze







Gloss black




Midnight blue





Emerald green





Burgundy red
















Chrome
















Brass
















Copper











Bronze

Ovens available in the Majestic range

General features

	OV80 E3 TFT S	OV60 E3 TFT S	OV30 E3 TFT S
	80 cm electronic oven	60 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+
Number of functions	15	15	5
Operating temperature	30-320°C	30-320°C	30-250°C
Programmer	TFT touch control	TFT touch control	cooking start end
Electronic temperature control	Yes	Yes	Yes
Cooking probe	Yes	Yes	–
Lighting	Double internal light	Double internal light	Internal light
Soft-closing door	Yes	Yes	Yes
Door glass	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes

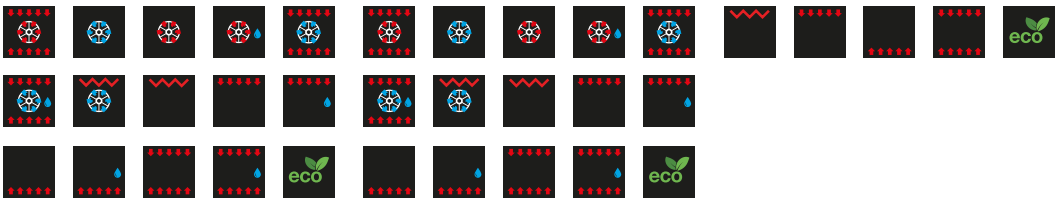
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	43.7×36×41 cm	27.5×35.5×44 cm
Capacity	97 L	65 L	43 L
Steam release	controlled with dry or wet cooking option	controlled with dry or wet cooking option	controlled with dry or wet cooking option
Folding grill heating element	Yes	Yes	–
Rotisserie spit	diagonal	–	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	2.45 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W
Bottom electrical heating element	1350 W	1100 W	800 W
Electric grill	2150 W	2100 W	1500 W
Circular heating element	2100 W	2100 W	–
Lower gas burner	–	–	–

Functions



Majestic Milano

90cm

Ovens:

Primary oven:
OV 80 E3 TFT S
Maximum input: 2,75 kW
Maximum load: 2,75 kW



Colour range
Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



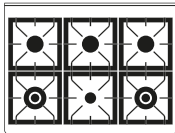
Chrome



Bronze

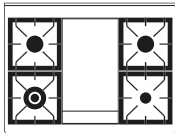
Hob configurations:

6 burners



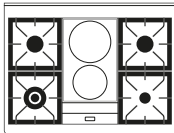
M096DNE3

Fry top



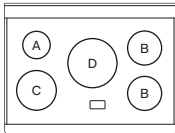
M09FDNE3

2 zone induction



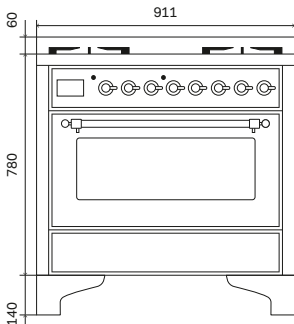
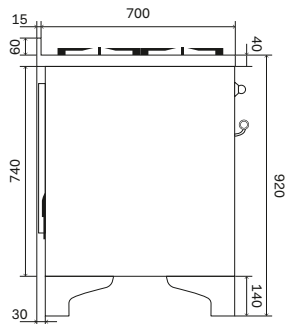
M09IDNE3

Induction



MI09NE3

Dimensions:



Majestic Milano

100cm

Ovens:

Primary oven:
OV 60 E3 TFT S

Maximum input:
2,45 kW

Secondary oven:
OV 30 E3 TFT

Maximum input:
2,4 kW




Colour range

Body:

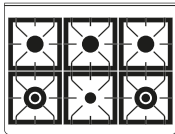
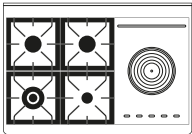
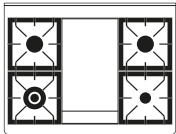
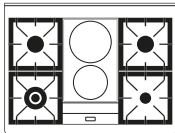
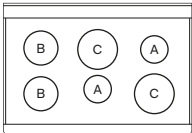
				
Antique White	White	Midnight blue	Stainless steel	Matt graphite
				
Gloss black	Burgundy red	Emerald green	Optional RAL	

Finishes:

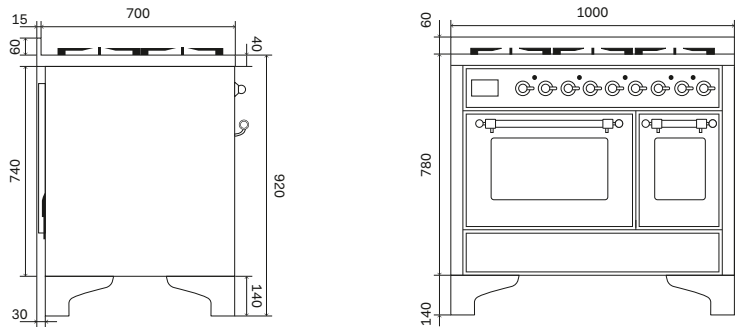
Knobs, handles and frames

			
Brass	Copper	Chrome	Bronze

Hob configurations:

<p>6 burners</p>  <p>MD106DNE3</p>	<p>Coup de feu</p>  <p>MD10SDNE3</p>	<p>Fry top</p>  <p>MD10FDNE3</p>
<p>2 zone induction</p>  <p>MD10IDNE3</p>	<p>Induction</p>  <p>MDI10NE3</p>	

Dimensions:



Majestic Milano

120cm

Ovens:

Primary oven:
OV 80 E3 TFT S
Maximum input: 2,75 kW

Secondary oven:
OV 30 E3 TFT
Maximum input: 2,4 kW



Colour range
Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



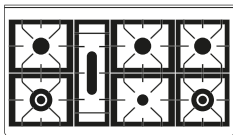
Chrome



Bronze

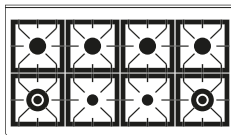
Hob configurations:

7 burners



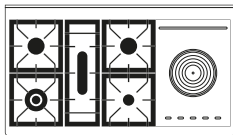
M127DNE3

8 burners



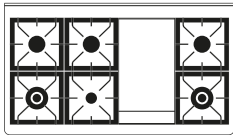
M128DNE3

Coup de feu



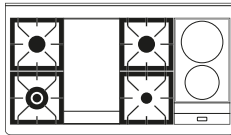
M12SDNE3

Fry top



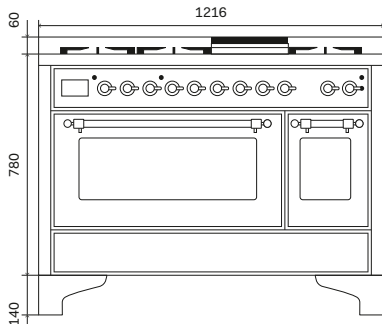
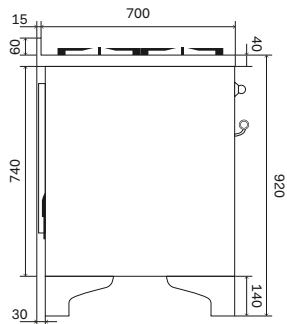
M12FDNE3

Fry top + 2 zone



M12FIDNE3

Dimensions:



Majestic Milano

150cm

Ovens:

Primary oven:
OV 80 E3 TFT S
Maximum input: 2,75 kW

Secondary oven:
OV 60 E3 TFT
Maximum input: 2,45 kW



Colour range
Body:



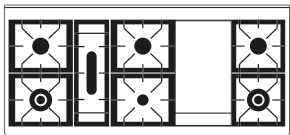
Finishes:

Knobs, handles and frames



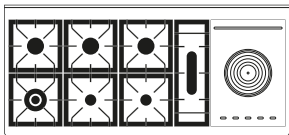
Hob configurations:

Fry top



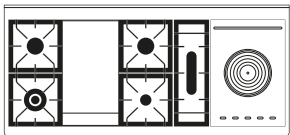
M15FDNE3

Coup de feu



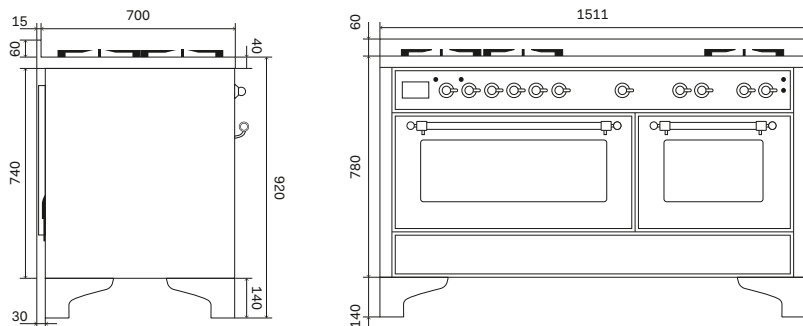
M15SDNE3

Fry top with coup de feu



M15FSDNE3

Dimensions:



028 — 033

Panoramagic

A futuristic styled range cooker, perfect for a contemporary kitchen.

ILVE have combined professional features, advanced technologies and a contemporary style to create a state-of-the-art range cooker: the Panoramagic.

The Panoramagic has a beautiful cutting edge design in stainless steel, with red LED lit control knobs. Panoramagic range cookers are offered in 90cm and 120cm with a variety of hob configuration options.

→ [Range cookers](#)





The Panoramagic:

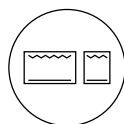
Panoramagic cookers come as standard with all of these features:



4.3" full touch display



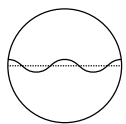
Steam release system



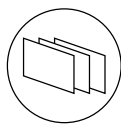
One control for both ovens



Cooking probe



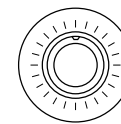
Precise electronic temperature control



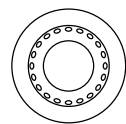
Cool door with triple removable glass



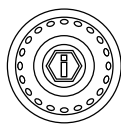
Door and drawer with soft-closing system



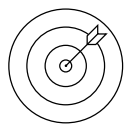
LED backlit knobs



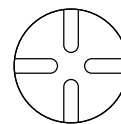
Total Black brass flame spreader with non-stick nanotechnological treatment.



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Hob with cast iron pan supports.



Ovens available in the Panoramagic range

General features

	OV80 E3 TFT S	OV30 E3 TFT S
	80 cm electronic oven	30 cm electronic oven
Energy class	A+	A+
Number of functions	15	5
Operating temperature	30-320°C	30-250°C
Programmer	TFT touch control	cooking start end
Electronic temperature control	Yes	Yes
Cooking probe	Yes	–
Lighting	Double internal light	Internal light
Soft-closing door	Yes	Yes
Door glass	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential
Child safety	Yes	Yes

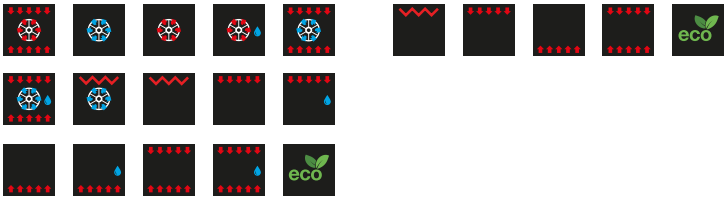
Cavity features

Cavity	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	27.5×35.5×44 cm
Capacity	97 L	43 L
Steam release	controlled with dry or wet cooking option	controlled with dry or wet cooking option
Folding grill heating element	Yes	–
Rotisserie spit	diagonal	Yes
Thermostat	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	2.4 kW
Top electrical heating element	1200 W	800 W
Bottom electrical heating element	1350 W	800 W
Electric grill	2150 W	1500 W
Circular heating element	2100 W	–
Lower gas burner	–	–

Functions



Panoramagic 90cm Single

Ovens:

Primary oven:

OV 80 E3 TFT S

Maximum input: 2,75 kW



Colour range

Body:



Stainless steel

Finishes:

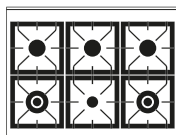
Knobs, handles and frames



Satin

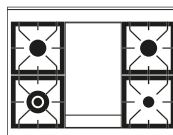
Hob configurations:

6 burners



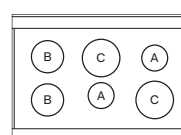
PM096DS3

Fry top



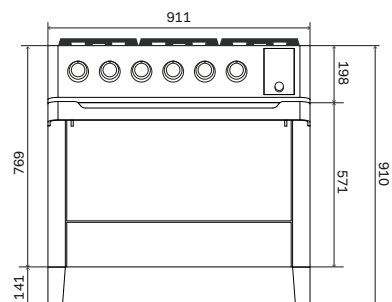
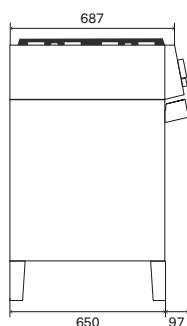
PM09FDS3

Induction



PMI09S3

Dimensions:



Panoramagic 120cm Twin

Ovens:

Primary oven:

OV 80 E3 TFT S

Maximum input: 2,75 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW



Colour range

Body:



Stainless steel

Finishes:

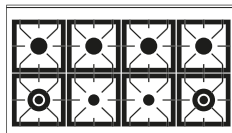
Knobs, handles and frames



Satin

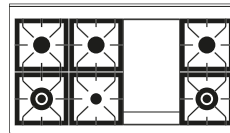
Hob configurations:

8 burners



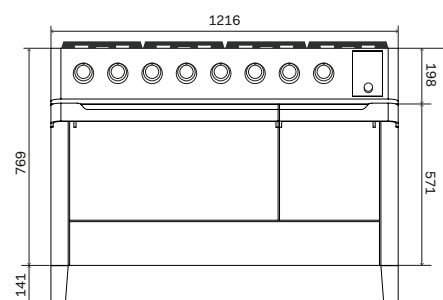
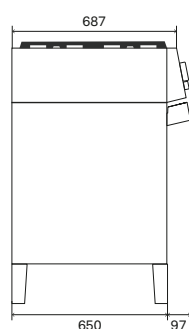
PM128DS3

Fry top



PM12FDS3

Dimensions:



034 — 049

Milano

Traditional styling with a modern technologies.

The Milano combines elegant retro aesthetics with cutting edge technologies.

Milano: professional technologies and high grade materials, with a classic style that inspires you every day. The beating heart of the kitchen, these cookers offer a comprehensive range of dimensions (from 60 cm to 150 cm), a wide choice of hob configurations, single or double oven, standard colours or RAL colours on request, a variety of finishes and accessories.

→ Range cookers





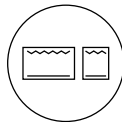


The Milano:

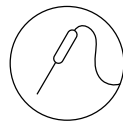
Milano cookers come as standard with all of these features:



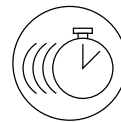
Steam release system



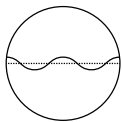
One control for both ovens



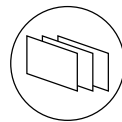
Cooking probe



Quick start



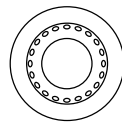
Precise electronic temperature control



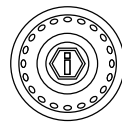
Cool door with triple removable glass



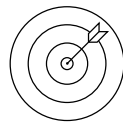
Door and drawer with soft-closing system



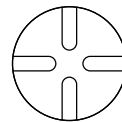
Total Black brass flame spreader with non-stick nanotechnological treatment.



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Hob with cast iron pan supports.

With a wide variety of hob options available you can find the ideal solution for every need and desire; including professional quality technologies; powerful gas burners from 1.8 to 5 kW, Fry Top with a heavy stainless steel plate, Coup de Feu cast iron plate with rings or induction.



Colours and finishes



Antique white



White



Stainless steel



Matt graphite



Chrome



Brass



Copper



Bronze



↓ Models shown with optional Noblesse frames

-  Gloss black
-  Midnight blue
-  Emerald green
-  Burgundy red



Chrome



Brass



Copper

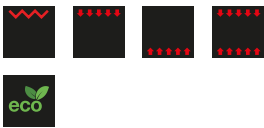
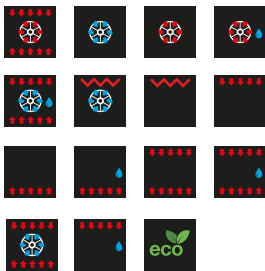


Bronze

Ovens sizes and features for Milano range cookers

General features	OV80 E3	OV60 E3	OV40 E3	OV30 E3
	80 cm electronic oven	60cm electronic oven	40 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+	A+
Number of functions	15	15	5	5
Operating temperature	30-300°C	30-300°C	30-250°C	30-250°C
Electronic		programmer	cooking start end	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	-	-	-	-
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glazed door (EN60335-2-6-11.101)	Triple glazed door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes	Yes
Cavity features				
Oven lining	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	43.7×36×41 cm	27.5×35.5×44 cm	27.5×35.5×44 cm
Capacity	97 L	65 L	57 L	43 L
Steam release	dry or wet cooking option	dry or wet cooking option	dry or wet cooking option	dry or wet cooking option
Folding grill heating element	Yes	Yes	Yes	-
Rotisserie spit	diagonal	-	-	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe	with electronic probe
Consumption				
Maximum input	2.75 kW	2.45 kW	2.6 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W	800 W
Bottom electrical heating element	1350 W	1100 W	900 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	-	-
Lower gas burner	3.70 kW	2.70 kW	3.70 kW	-

Functions



Milano 60cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW



Colour range

Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



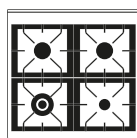
Chrome



Bronze

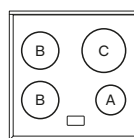
Hob configurations:

4 burners



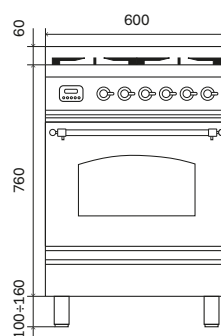
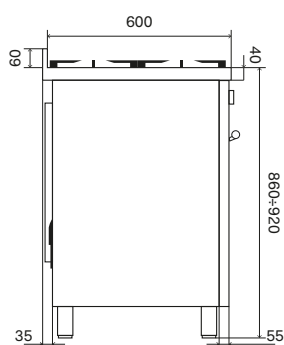
P06NE3

Induction



PI06NE3

Dimensions:



Milano 70cm Single

Ovens:

Primary oven:
OV 60 E3
Maximum input: 2,45 kW



Colour range
Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



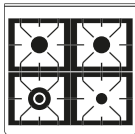
Chrome



Bronze

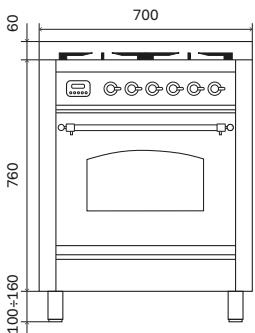
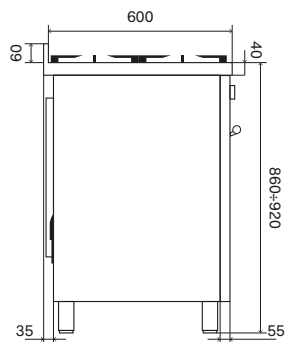
Hob configurations:

4 burners



P07NE3

Dimensions:



Milano 90cm

Single

Ovens:

Primary oven:
OV 80 E3 S
Maximum input: 2,75 kW



Colour range
Body:

Antique White	White	Midnight blue	Stainless steel	Matt graphite
Gloss black	Burgundy red	Emerald green	Optional RAL	

Finishes:

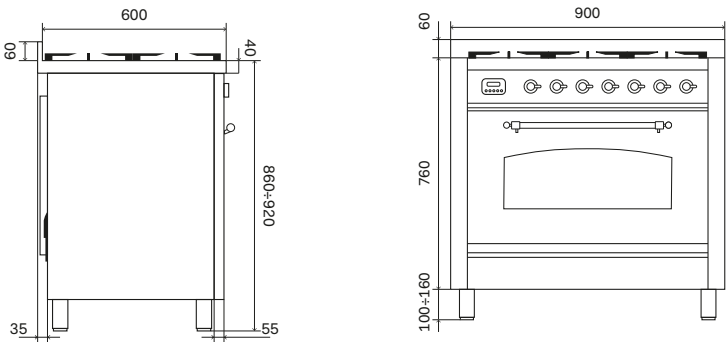
Knobs, handles and frames

Brass	Copper	Chrome	Bronze

Hob configurations:

6 burners P096NE3	Fry top P09FNE3	2 zone induction P09INE3
Induction PI09NE3		

Dimensions:



Milano 90cm Twin

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW



Colour range

Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



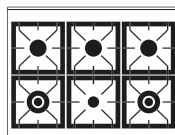
Chrome



Bronze

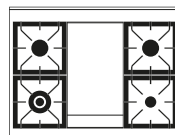
Hob configurations:

6 burners



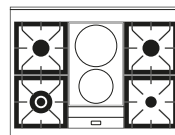
PD096NE3

Fry top



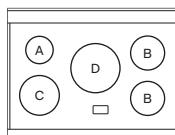
PD09FNE3

2 zone induction



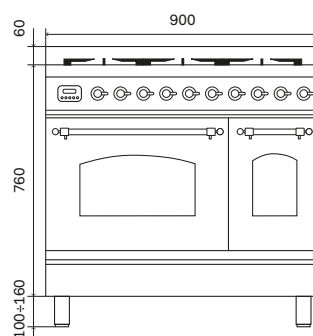
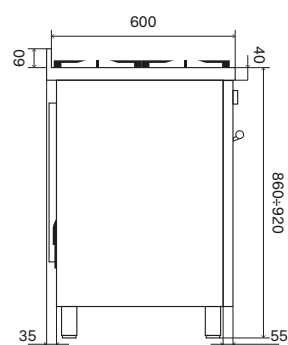
PD09INE3

Induction



PDI09NE3

Dimensions:



Milano 100cm

Twin

Ovens:

Primary oven:
OV 60 E3
Maximum input: 2,45 kW

Secondary oven:
OV 40 E3
Maximum input: 2,6 kW



Colour range
Body:

Antique White	White	Midnight blue	Stainless steel	Matt graphite
Gloss black	Burgundy red	Emerald green	Optional RAL	

Finishes:

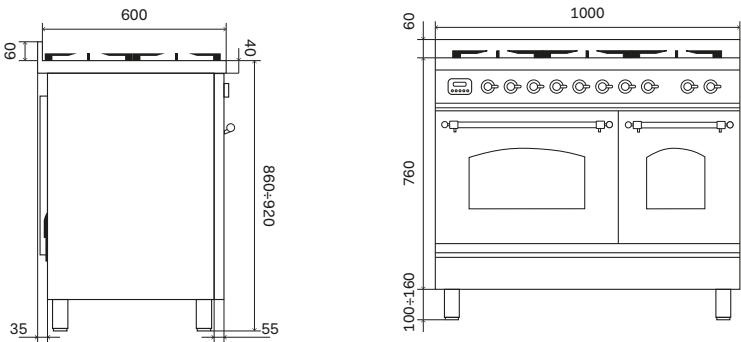
Knobs, handles and frames

Brass	Copper	Chrome	Bronze

Hob configurations:

<p>6 burners</p> <p>PD106NE3</p>	<p>Coup de feu</p> <p>PD10SNE3</p>	<p>Fry top</p> <p>PD10FNE3</p>
<p>2 zone induction</p> <p>PD10INE3</p>	<p>Induction</p> <p>PDI10NE3</p>	

Dimensions:



Milano 120cm Twin

Ovens:

Primary oven:

OV 80 E3 S

Maximum input: 2,75 kW

Secondary oven:

OV 30 E3

Maximum input: 2,4 kW



Colour range

Body:



Antique White



White



Midnight blue



Stainless steel



Matt graphite



Gloss black



Burgundy red



Emerald green



Optional RAL

Finishes:

Knobs, handles and frames



Brass



Copper



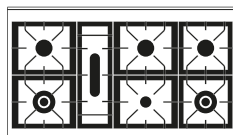
Chrome



Bronze

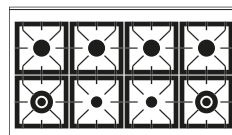
Hob configurations:

7 burners



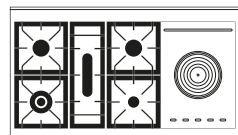
P127NE3

8 burners



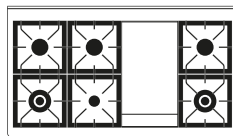
P128NE3

Coup de feu



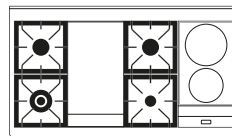
P12SNE3

Fry top



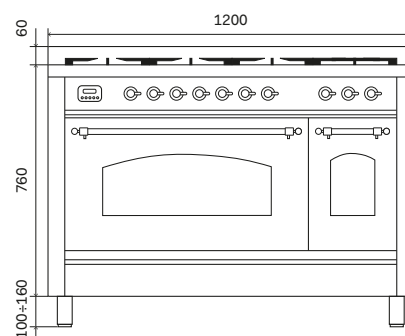
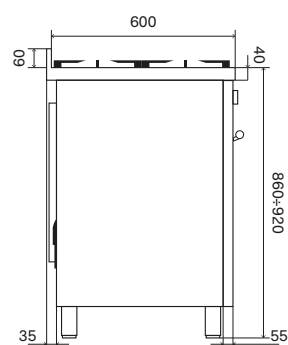
P12FNE3

Fry top + 2 zone



P12FINE3

Dimensions:



Milano 150cm

Twin

Ovens:

Primary oven:
OV 80 E3
Maximum input: 2,75 kW

Secondary oven:
OV 60 E3
Maximum input: 2,45 kW



Colour range
Body:



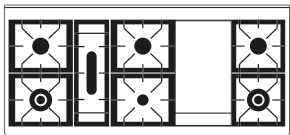
Finishes:

Knobs, handles and frames



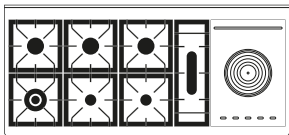
Hob configurations:

Fry top



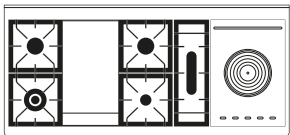
P15FNE3

Coup de feu



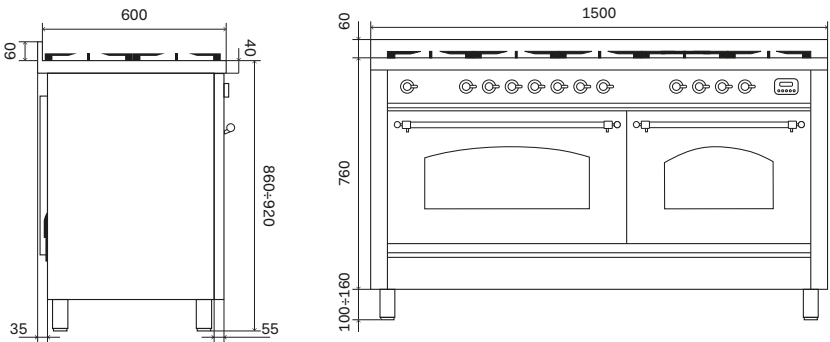
P15SNE3

Fry top with coup de feu



P15FSNE3

Dimensions:



Milano
P06N — Electric

Primary oven: OV 60 E3



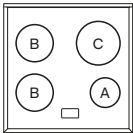
4 burners



P06NE3

Satin

Induction



PI06NE3

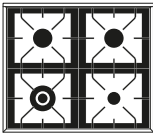
Satin

Milano
P07N — Electric

Primary oven: OV 60 E3



4 burners



P07NE3

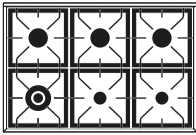
Satin

Milano
P09N — Electric

Primary oven: OV 80 E3



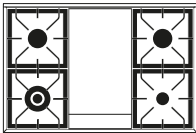
6 burners



P096NE3

Satin

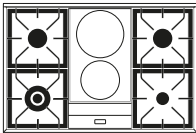
Fry-Top



P09FNE3

Satin

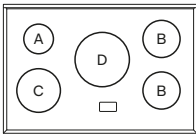
2 Induction Zones



P09INE3

Satin

5 Induction Zones



PI09NE3

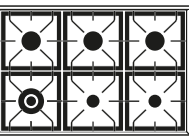
Satin

Milano
PD09N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



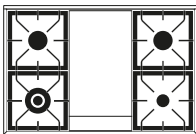
6 burners



PD096NE3

Satin

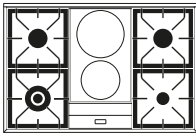
Fry-Top



PD09FNE3

Satin

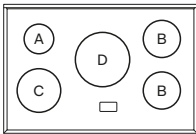
2 Induction Zones



PD09INE3

Satin

5 Induction Zones



PDI09NE3

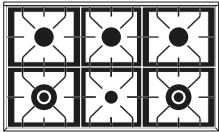
Satin

Milano
PD10N — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



6 burners



PD106NE3

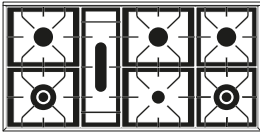
Satin

Milano
P12W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



7 burners



P127NE3

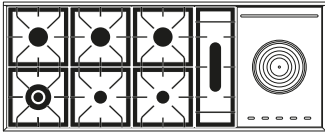
Satin

Milano
P15N — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



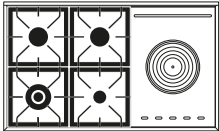
Coup de feu



P15SNE3

Satin

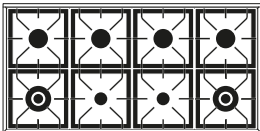
Coup de feu



PD10SNE3

Satin

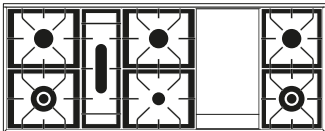
8 burners



P128NE3

Satin

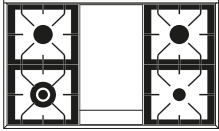
Coup de feu



P15FNE3

Satin

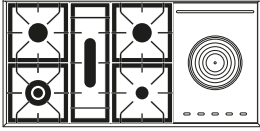
Fry Top



PD10FNE3

Satin

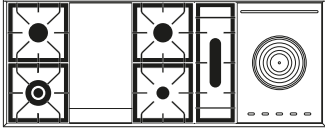
Coup de feu



P12SNE3

Satin

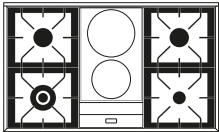
Fry top + coup de feu



P15FSNE3

Satin

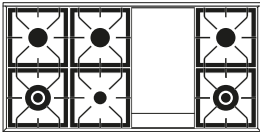
2 Zone Induction



PD10INE3

Satin

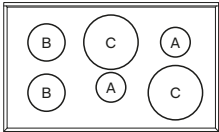
Fry Top



P12FNE3

Satin

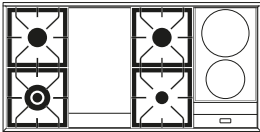
Induction



PDI10NE3

Satin

Fry Top + 2 Zone Induction



P12FINE3

Satin

050 — 065

Roma Collection

Irresistible, contemporary
range cookers and
appliances for the modern
kitchen.

Professional quality appliances for the modern home of
today. Designed to reflect the ultimate professionalism in
your kitchen.

→ Range cookers





P15FWE3/SS
Roma 150 cm range cooker
with built-in hood IAG150
in stainless steel

Inspired by the kitchens of the best restaurants, with knobs featuring a contemporary ergonomic design, the Roma range cookers bring the best qualities from the professional world into your home environment. With a selection of set up options, and a choice of single or double ovens. Choose from a variety of sizes from 60 cm to 150 cm in a variety of colours, both standard or in any RAL colour.



Colour range

Body



White



Stainless steel



Graphite matt



Gloss black



Optional RAL

↑ P128WE3/SS
Roma 120 cm range cooker
in stainless steel

Finishes

Knobs, handles



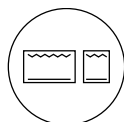
Steel

The Roma:

Roma cookers come as standard with all of these features:



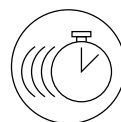
Steam release system



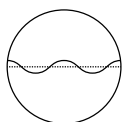
One control for both ovens



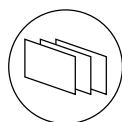
Cooking probe



Quick start



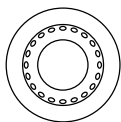
Precise electronic temperature control



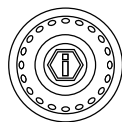
Cool door with triple removable glass



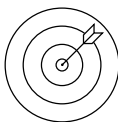
Door and drawer with soft-closing system



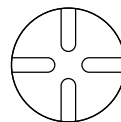
Total Black brass flame spreader with non-stick nanotechnological treatment.



Dual gas burners with power up to 5 kW as standard



Highly specialised hobs.



Hob with cast iron pan supports.

With a wide variety of hob options available you can find the ideal solution for every need and desire; including professional quality technologies; powerful gas burners from 1.8 to 5 kW, Fry Top with a heavy stainless steel plate, Coup de Feu cast iron plate with rings or induction.



New, professional style knobs

Created exclusively for Roma range cookers, the knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.



Colours and finishes



White



Stainless steel



Matt graphite



Gloss black



Satin

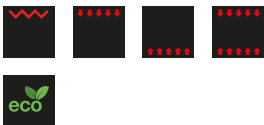
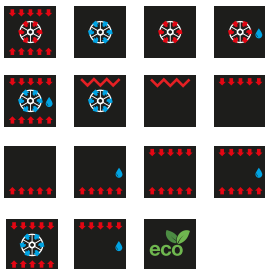


Ovens sizes and features

for Roma range cookers

General features	OV80 E3	OV60 E3	OV40 E3	OV30 E3
	80 cm electronic oven	60cm electronic oven	40 cm electronic oven	30 cm electronic oven
Energy class	A+	A+	A+	A+
Number of functions	15	15	5	5
Operating temperature	30-300°C	30-300°C	30-250°C	30-250°C
Electronic		programmer	cooking start end	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	–	–	–	–
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glazed door (EN60335-2-6-11.101)	Triple glazed door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)	Triple glazed oven door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	Yes	Yes	Yes	Yes
Cavity features				
Oven lining	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64.5×36.5×41 cm	43.7×36×41 cm	27.5×35.5×44 cm	27.5×35.5×44 cm
Capacity	97 L	65 L	57 L	43 L
Steam release	Yes	Yes	Yes	Yes
Folding grill heating element	Yes	Yes	Yes	–
Rotisserie spit	diagonal	–	–	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe	with electronic probe
Consumption				
Maximum input	2.75 kW	2.45 kW	2.6 kW	2.4 kW
Top electrical heating element	1200 W	1000 W	800 W	800 W
Bottom electrical heating element	1350 W	1100 W	900 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	–	–
Lower gas burner	3.70 kW	2.70 kW	3.70 kW	–

Functions



Roma 60cm Single

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW



Colour range

Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

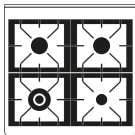
Knobs, handles and frames



Stainless steel

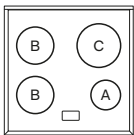
Hob configurations:

4 burners



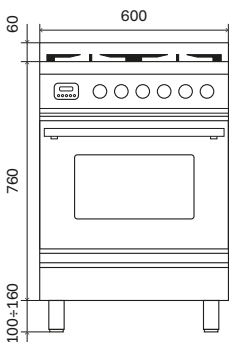
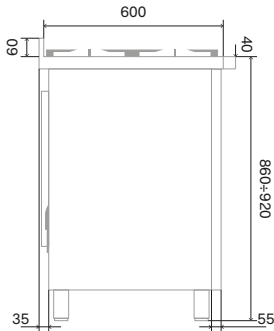
P06WE3

Induction



PI06WE3

Dimensions:



Roma 70cm

Single

Ovens:

Primary oven:
OV 60 E3
Maximum input: 2,45 kW



Colour range
Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

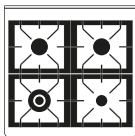
Knobs, handles and frames



Stainless steel

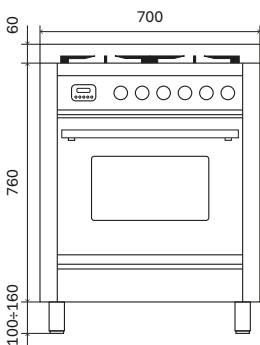
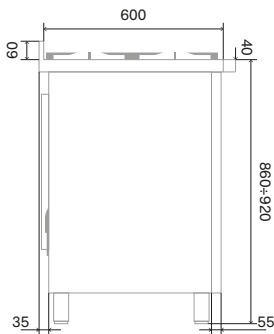
Hob configurations:

4 burners



P07WE3

Dimensions:



Roma 90cm Single

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW



Colour range

Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

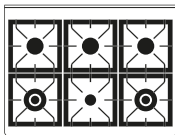
Knobs, handles and frames



Stainless steel

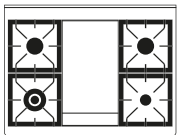
Hob configurations:

6 burners



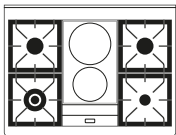
P096WE3

Fry top



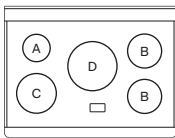
P09FWE3

2 zone induction



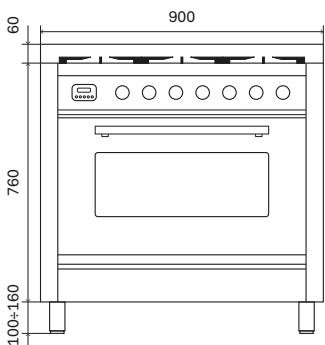
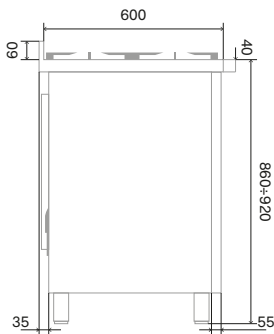
P09IWE3

Induction



PI09WE3

Dimensions:



Roma 90cm

Twin

Ovens:

Primary oven:
OV 60 E3
Maximum input: 2,45 kW

Secondary oven:
OV 30 E3
Maximum input: 2,4 kW



Colour range
Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

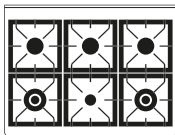
Knobs, handles and frames



Stainless steel

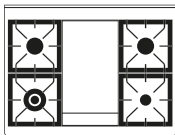
Hob configurations:

6 burners



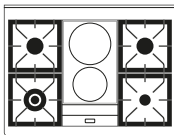
PD096WE3

Fry top



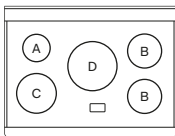
PD09FWE3

2 zone induction



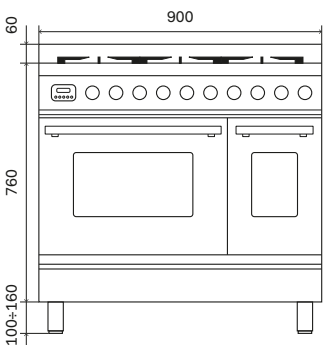
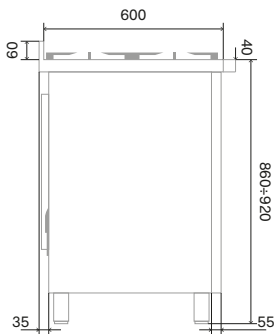
PD09IWE3

Induction



PDI09WE3

Dimensions:



Roma 100cm Twin

Ovens:

Primary oven:

OV 60 E3

Maximum input: 2,45 kW

Secondary oven:

OV 40 E3

Maximum input: 2,6 kW



Colour range

Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

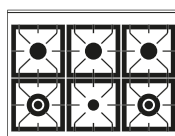
Knobs, handles and frames



Stainless steel

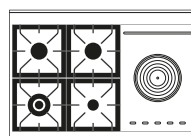
Hob configurations:

6 burners



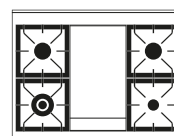
PD106WE3

Coup de feu



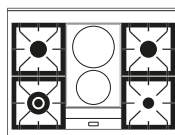
PD10SWE3

Fry top



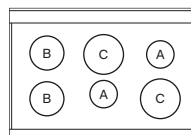
PD10FWE3

2 zone induction



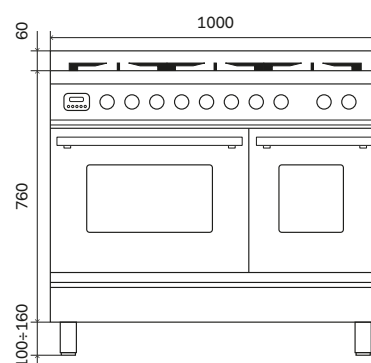
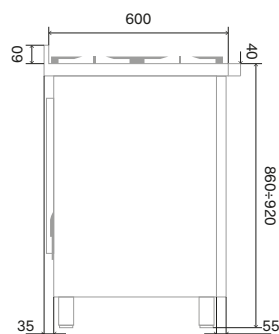
PD10IWE3

Induction



PDI10WE3

Dimensions:



Roma 120cm

Twin

Ovens:

Primary oven:
OV 80 E3
Maximum input: 2,75 kW

Secondary oven:
OV 30 E3
Maximum input: 2,4 kW



Colour range
Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

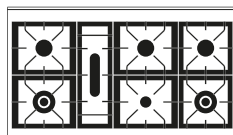
Knobs, handles and frames



Stainless steel

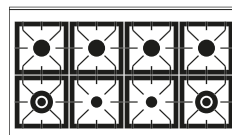
Hob configurations:

7 burners



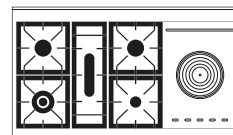
P127WE3

8 burners



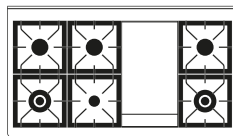
P128WE3

Coup de feu



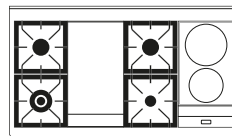
P12SWE3

Fry top



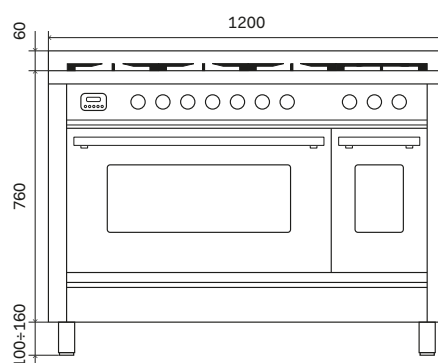
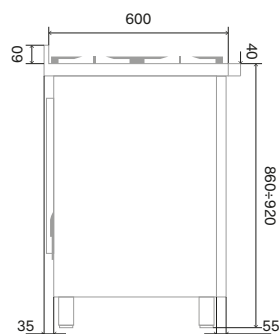
P12FWE3

Fry top + 2 zone



P12FIWE3

Dimensions:



Roma 150cm Twin

Ovens:

Primary oven:

OV 80 E3

Maximum input: 2,75 kW

Secondary oven:

OV 60 E3

Maximum input: 2,45 kW



Colour range

Body:



White



Stainless steel



Matt graphite



Gloss black



Optional RAL

Finishes:

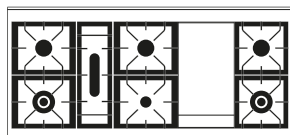
Knobs, handles and frames



Stainless steel

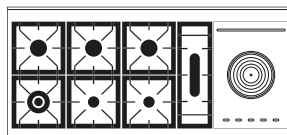
Hob configurations:

Fry top



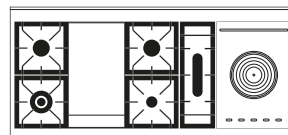
P15SWE3

Coup de feu



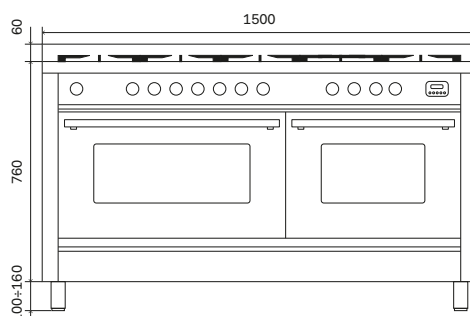
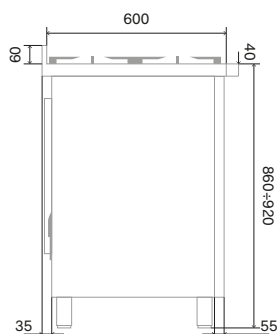
P15FWE3

Fry top with coup de feu



P15FSWE3

Dimensions:



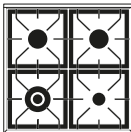


Roma
P06W — Electric

Primary oven: OV 60 E3



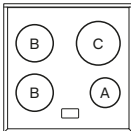
4 burners



P06WE3

Satin

Induction



PI06WE3

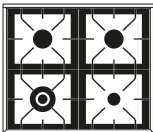
Satin

Roma
P07W — Electric

Primary oven: OV 60 E3



4 burners



P07WE3

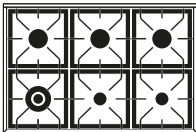
Satin

Roma
P09W — Electric

Primary oven: OV 80 E3



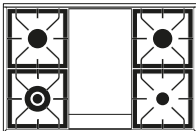
6 burners



P096WE3

Satin

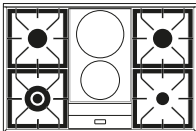
Fry-Top



P09FWE3

Satin

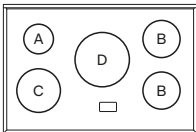
2 Induction Zones



P09IWE3

Satin

5 Induction Zones



PI09WE3

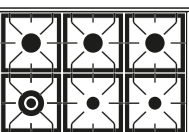
Satin

Roma
PD09W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 30 E3



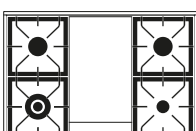
6 burners



PD096WE3

Satin

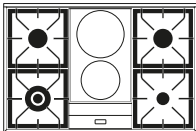
Fry-Top



PD09FWE3

Satin

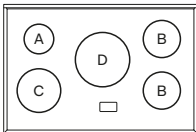
2 Induction Zones



PD09IWE3

Satin

5 Induction Zones



PDI09WE3

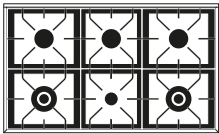
Satin

Roma
PD10W — Electric

Primary oven: OV 60 E3
Secondary oven: OV 40 E3



6 burners



PD106WE3

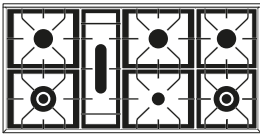
Satin

Roma
P12W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 30 E3



7 burners



P127WE3

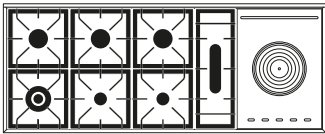
Satin

Roma
P15W — Electric

Primary oven: OV 80 E3
Secondary oven: OV 60 E3



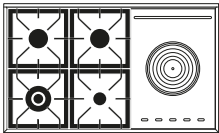
Coup de feu



P15SWE3

Satin

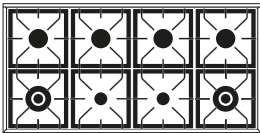
Coup de feu



PD10SWE3

Satin

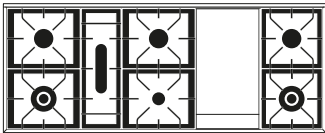
8 burners



P128WE3

Satin

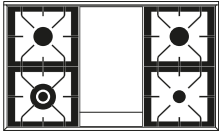
Coup de feu



P15FWE3

Satin

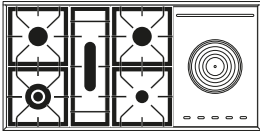
Fry Top



PD10FWE3

Satin

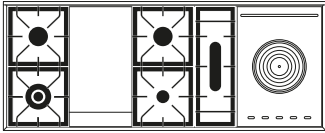
Coup de feu



P12SWE3

Satin

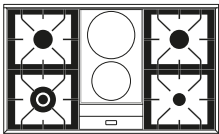
Fry top + coup de feu



P15FSWE3

Satin

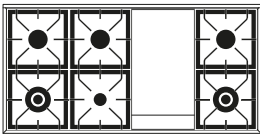
2 Zone Induction



PD10IWE3

Satin

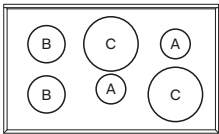
Fry Top



P12FWE3

Satin

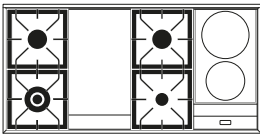
Induction



PDI10WE3

Satin

Fry Top + 2 Zone Induction



P12FIWE3

Satin

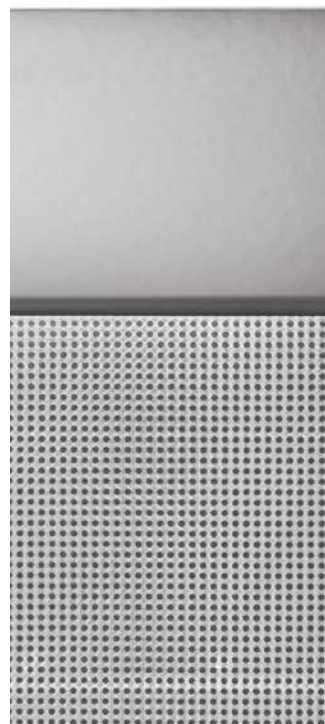
066 — 080

Torino

A modern style range cooker, perfect for any style kitchen.

Manufactured using the highest quality materials and with the same high quality and care for which ILVE is renowned but which offers exceptional value for money.

Torino range cookers are offered in a wide range of sizes (from 60 cm to 120 cm) including two limited edition models.





Designed to easily blend in with your decor, with sizes ranging from 60 cm to 120 cm. The Torino range offers uncompromised performance, focusing on the essentials: from the different types and possible configurations of the cooktops, to a single or twin oven design. Designed and built to last over time, they are offered in a comprehensive selection of colours and finishes.



Colour range

Body



White



Antique white



Stainless steel



Matt graphite



Burgundy red

Finishes

Knobs, handles

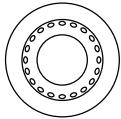


Satin

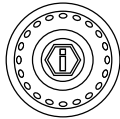
↑ L096WMP/MG
90 cm Torino range cooker
Matt graphite body and Brushed finishes

The Torino:

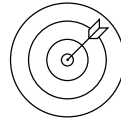
Torino range cookers come as standard with all of these features:



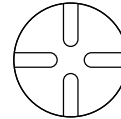
Brass flame spreader with non-stick nanotechnological treatment.



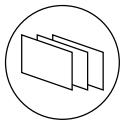
Double crown burners with power up to 4,3kW



Highly specialised hobs.



Hob with cast iron pan supports.



Cool door with triple removable glass



Quick start

The sturdy cast-iron pan supports create a single supporting surface for the pans, to move them easily and safely. The hob consists of a single pressed steel sheet for easier cleaning.

The 90 cm, 100 cm and 120 cm hobs can be set up with different combinations of gas burners. The 90 cm hob also comes as induction.



LD10FW/MG
Torino 90 cm range cooker
Matt graphite body with Satin finish

Colours and finishes



Antique white



White



Stainless steel



Satin



Matt graphite



Burgundy red



Satin



Matt graphite



Grigio Lusso



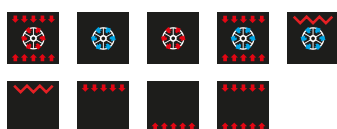
Matt
black



Ovens available for Torino range cookers

General features	OV80 M	OV60 M	OV40 E	OV30 E
	80 cm multifunction electric oven	60 cm multifunction electric oven	40 cm electric oven	30 cm electric oven
Energy class	A	A	A	A
Number of functions	9	9	4	4
Operating temperature	50-250°C	50-250°C	50-250°C	50-250°C
Programmer	Yes	Yes	–	–
Electronic temperature control	No	No	–	–
Cooking probe	–	–	–	–
Lighting	Double internal light	Double internal light	Internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)	Triple glass cool door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child safety	–	–	–	–
Cavity features				
Muffle	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions	64,5×36,5×41 cm	43,7×36×41 cm	36.5×35.5×44 cm	27,5×35,5×44 cm
Capacity	97 L	65 L	57 L	43 L
Steam discharge	–	–	Yes	Yes
Folding grill heating element	Yes	Yes	–	–
Rotisserie spit	–	–	Yes	Yes
Thermostat	analogue	analogue	analogue	analogue
Consumption				
Maximum input	2,75 kW	2,45 kW	1,9 kW	1,7 kW
Top electrical heating element	1200 W	1000 W	850 W	800 W
Bottom electrical heating element	1350 W	1100 W	950 W	800 W
Electric grill	2150 W	2100 W	1600 W	1500 W
Circular heating element	2100 W	2100 W	–	–
Lower gas burner	–	–	–	–

Functions



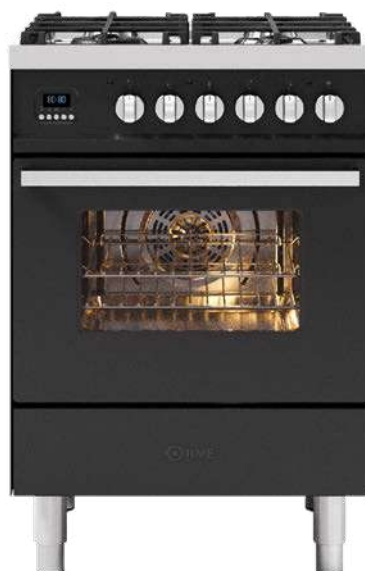
60cm Torino Single

Ovens:

Primary oven:

OV 60 M

Maximum input: 2,45 kW



Colour range

Body:



Antique White



White



Stainless steel



Burgundy red



Matt graphite

Finishes:

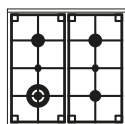
Knobs, handles and frames



Satin

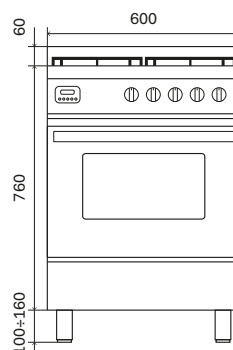
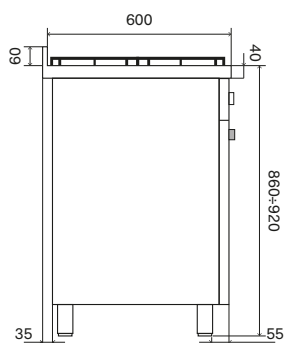
Hob configurations:

4 burners



L06WMP

Dimensions:



90cm Torino Limited Edition Single

Ovens:

Primary oven:

OV 80 M

Maximum input: 2,75 kW



Colour range

Body:



Matt graphite

Finishes:

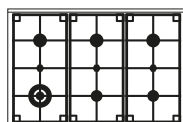
Knobs, handles and frames



Black matt

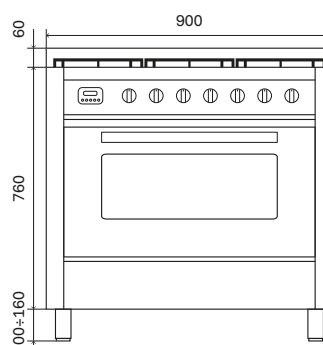
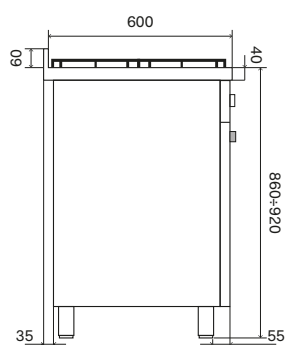
Hob configurations:

6 burners



L096WMP

Dimensions:



90cm Torino Grigio Lusso Limited Edition Single



Ovens:

Primary oven:

OV 80 M

Maximum input: 2,75 kW

Colour range

Body:



Grigio Lusso

Finishes:

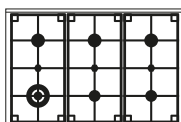
Knobs, handles and frames



Black matt

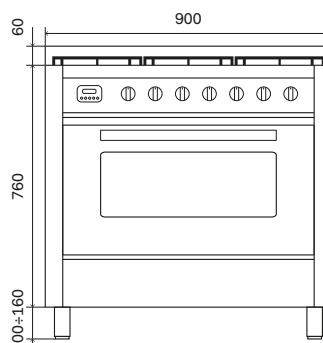
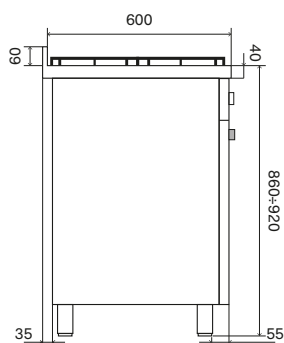
Hob configurations:

6 burners



L096WMP

Dimensions:



90cm Torino

Single

Ovens:

Primary oven:

OV 80 M

Maximum input: 2,75 kW



Colour range

Body:



Antique White



White



Stainless steel



Burgundy red



Matt graphite

Finishes:

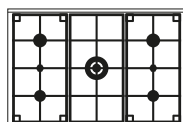
Knobs, handles and frames



Satin

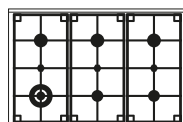
Hob configurations:

5 burners



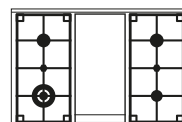
L09CWMP

6 burners



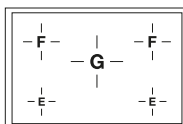
L096WMP

Fry top



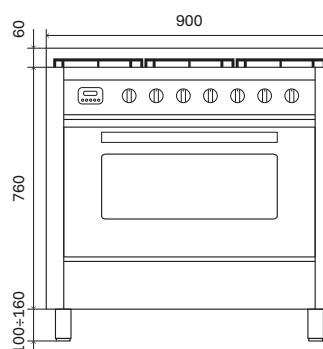
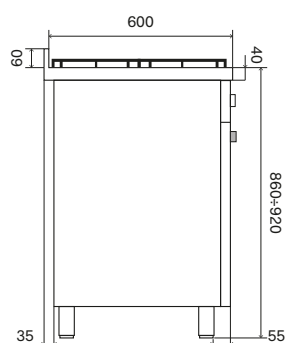
L09FWMP

Induction



LBI09WMP

Dimensions:



90cm Torino Twin

Ovens:

Primary oven:
OV 60 M
Maximum input: 2,45 kW

Primary oven:
OV 30 E
Maximum input: 1,7 kW



Colour range
Body:



Antique White



White



Stainless steel



Burgundy red



Matt graphite

Finishes:

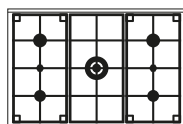
Knobs, handles and frames



Satin

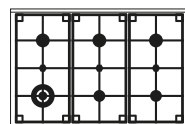
Hob configurations:

5 burners



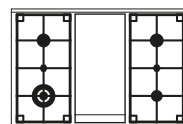
LD09CWMP

6 burners



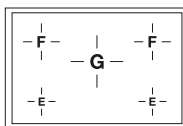
LD096WMP

Fry top



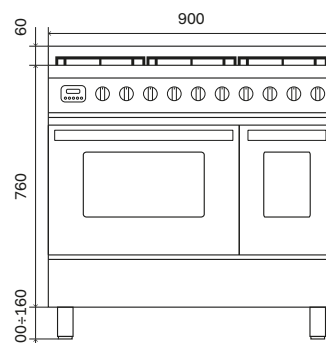
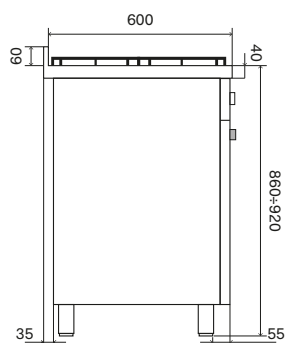
LD09FWMP

Induction



LDBI09WMP

Dimensions:



100cm Torino Twin

Ovens:

Primary oven:
OV 60 M

Maximum input: 2,45 kW

Primary oven:
OV 40 E

Maximum input: 1,9 kW



Colour range Body:



Antique White



White



Stainless steel



Burgundy red



Matt graphite

Finishes:

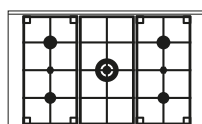
Knobs, handles and frames



Satin

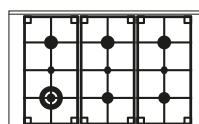
Hob configurations:

5 burners



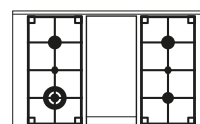
LD10CWMP

6 burners



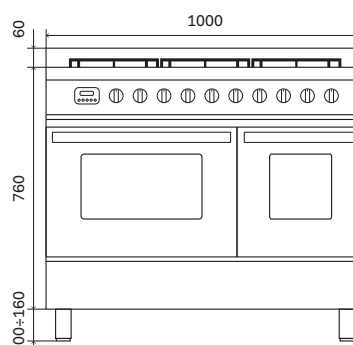
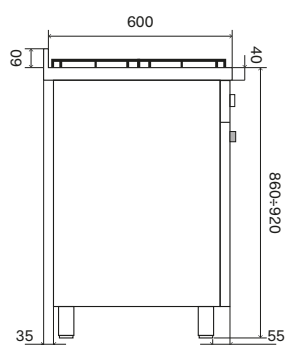
LD106WMP

Fry top



LD10FWMP

Dimensions:



120cm Torino Twin



Ovens:

Primary oven:
OV 80 M
Maximum input: 2,75 kW

Primary oven:
OV 30 E
Maximum input: 1,7 kW

Colour range
Body:



Antique White



White



Stainless steel



Burgundy red



Matt graphite

Finishes:

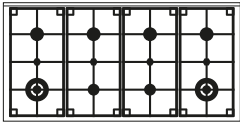
Knobs, handles and frames



Satin

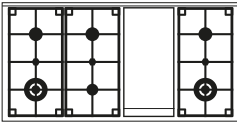
Hob configurations:

8 burners



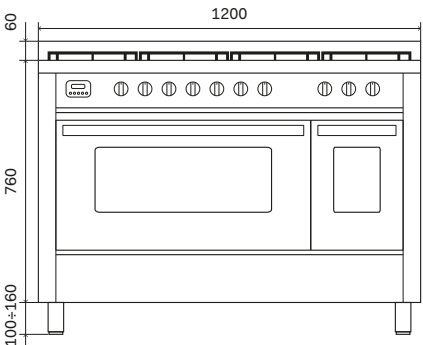
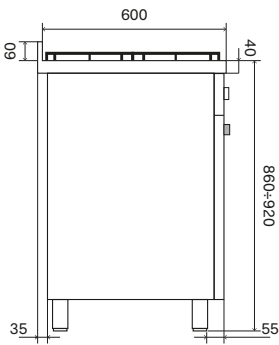
L128WMP

Fry top



L12FWMP

Dimensions:

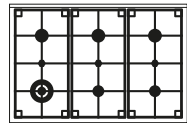


Torino
L09 — Electric

Primary oven: OV 80 M



6 burners



L096WMP

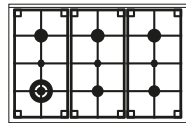
Matt black

Torino
L09 — Electric

Primary oven: OV 80 M



6 burners



L096WMP

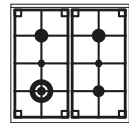
Matt black

Torino
L06 — Electric

Primary oven: OV 60 M



4 burners



L06WMP

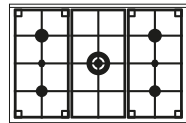
Satin

Torino
L09 — Electric

Primary oven: OV 80 M



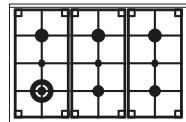
6 burners



L09CWMP

Satin

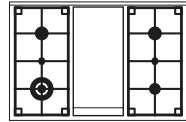
6 burners



L096WMP

Satin

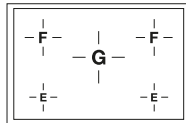
Fry Top



L09FWMP

Satin

Induction



LBI09WMP

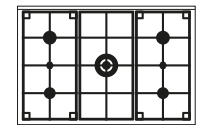
Satin

Torino LD09 — Electric

Primary oven: OV 60 M
Secondary oven: OV 30 E



5 burners



LD09CWP

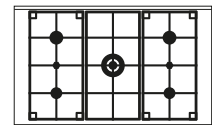
Satin

Torino LD10 — Electric

Primary oven: OV 60 M
Secondary oven: OV 40 E



5 burners



LD10CWP

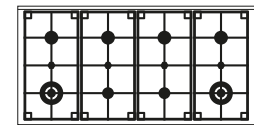
Satin

Torino L12 — Electric

Primary oven: OV 80 M
Secondary oven: OV 30 E



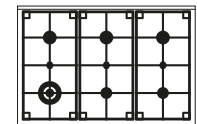
8 burners



L128WMP

Satin

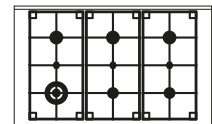
6 burners



LD096WMP

Satin

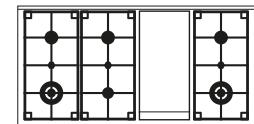
6 burners



LD106WMP

Satin

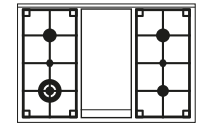
Fry Top



L12FWMP

Satin

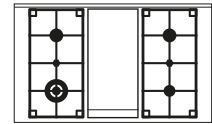
Fry Top



LD09FWMP

Satin

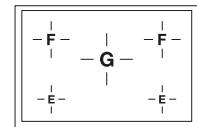
Fry Top



LD10FWMP

Satin

Induction



LDBI09WMP

Satin

Built in Hobs

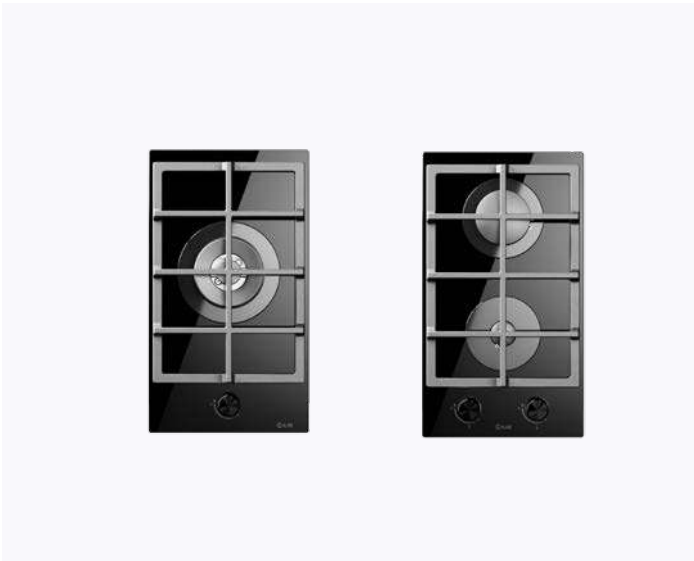
ILVE now offers one of the most professional built in hob collections on the market.

ILVE hobs are made with the highest quality materials, providing professional styled hobs for the domestic home. Choose from a wide selection of gas and induction hob configurations, in a variety of sizes from 30cm to 120cm.



30cm Domino Hobs

Gas hobs in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Black Glass

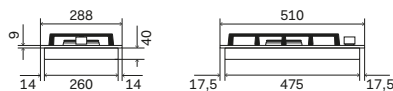
Knob finishes



Matt Black

Dimensions

Built-in hole size: 560×480 mm



Order code: HCG60CK

Accessories
→ p. 310

60cm Nero Gas Hob - 4 burners

Gas hob in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Black Glass

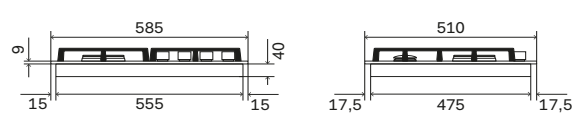
Knob finishes



Matt Black

Dimensions

Built-in hole size: 560×480 mm



Order code: HCG60CK

Accessories
→ p. 310

60cm Roma Gas Hob

- 4 burners

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption - HP65C

- Large burner
Ø 70 mm 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

This model is also available with a flush frame (HPT1230D).

Consumption - HPT65D

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

Hob colour range



Stainless Steel

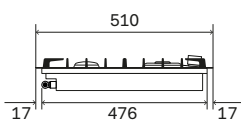
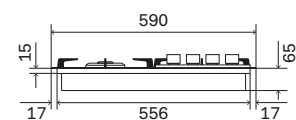
Knob finishes



Satin

Dimensions

Built-in hole size: 570x490 mm



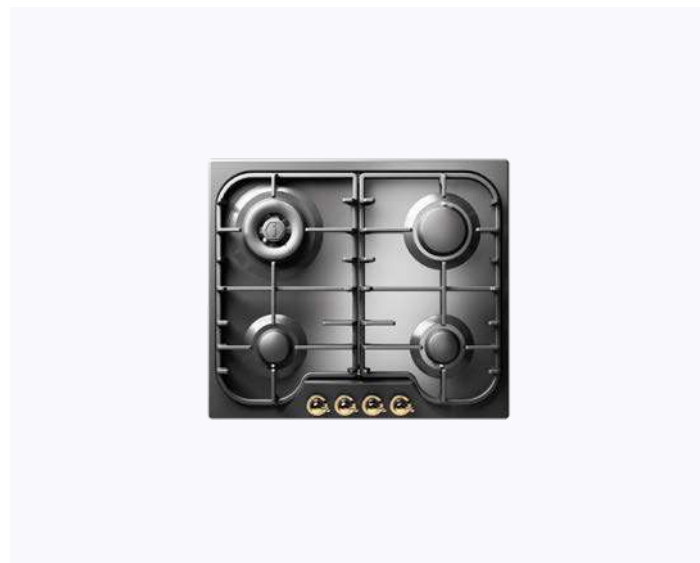
Order code: HP65 / HPT65D

Accessories
→ p. 310

60cm Milano Gas Hob

- 4 burners

Gas hob in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Solid brass burners with a nanotechnological non-stick treatment

Consumption

- Wok burner
Ø 120 mm 4,2 kW / 1,7 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



White



Stainless Steel



Matt Graphite



Antique White



Burgundy Red



Copper Plated



Chrome



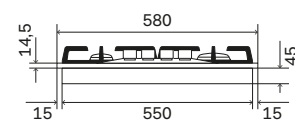
Brass



Bronze

Dimensions

Built-in hole size: 555x475 mm



Order code: HAP125FD

Accessories
→ p. 310

60cm Torino Gas Hob - 4 burners

Gas hob in stainless steel or enamelled steel



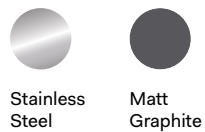
General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Knob finishes



Dimensions

Built-in hole size: 560x480 mm



Order code: HCL60CK

Accessories
→ p. 310

70cm Roma Gas Hob - 5 burners

Gas hob in stainless steel



General Features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption - HP75C

- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

This model is also available with a flush frame and dual burner (HPT75D).

Consumption - HPT75D

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

Hob colour range

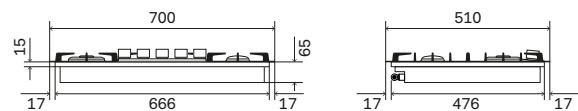


Knob finishes



Dimensions - HP75C

Built-in hole size: 672x490 mm

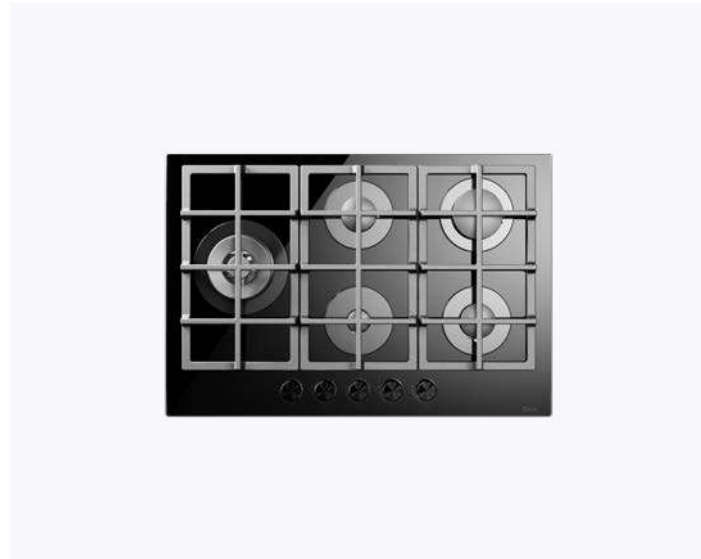


Order code: HP75C / HPT75D

Accessories
→ p. 310

70cm Nero Gas Hob - 4 burners

Gas hob in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Large burner
Ø 95 mm 3 kW / 1 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Black Glass

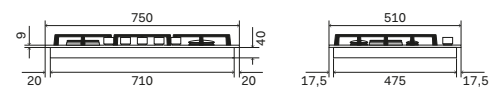
Knob finishes



Matt Black

Dimensions

Built-in hole size: 720x480 mm



Order code: HCG75SSCK

Accessories
→ p. 310

70cm Milano Gas Hob - 5 burners

Gas hob in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Solid brass burners with a nanotechnological non-stick treatment

Consumption

- Wok burner
Ø 120 mm 4,2 kW / 1,7 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



White



Stainless Steel



Matt Graphite



Antique White



Burgundy Red



Copper Plated



Chrome



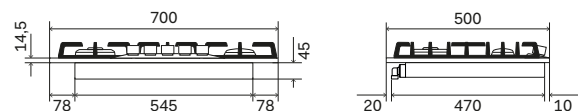
Brass



Bronze

Dimensions

Built-in hole size: 555x475 mm



Order code: HCB70CN

Accessories
→ p. 310

90cm Nero Gas Hob - 5 burners

Gas hob in tempered glass



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Wok burner
Ø 120 mm 4 kW / 1,8 kW
- Large burner
Ø 95 mm 3 kW / 1 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

Hob colour range



Black Glass

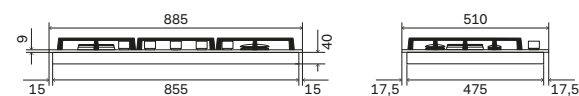
Knob finishes



Matt black

Dimensions

Built-in hole size: 860x480 mm



Order code: HAP125FD

Accessories
→ p. 310

90cm Roma Gas Hob - 5 burners

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption - HP95C

- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

This model is also available with a flush frame and dual burner (HPT95D).

Consumption - HPT95D

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW
- * In replacement of the triple ring burner. 2 x 1,8 kW / 0,4 kW

Hob colour range



Stainless Steel

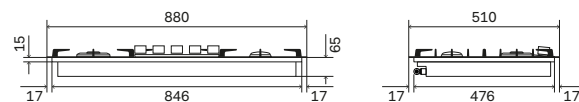
Knob finishes



Satin

Dimensions

Built-in hole size: 860x490 mm



Order code: HP95C / HPT95D

Accessories
→ p. 310

90cm Roma Gas Hob - 4 burners & fry top

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption - HP95FC

- Fry Top plate
Fish pot 3,1 kW / 1kW
- Large burner
Ø 70 mm 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

This model is also available with a flush frame and dual burner (HPT95FD).

Consumption - HPT95FD

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

Hob colour range



Stainless Steel

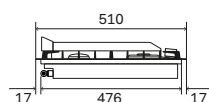
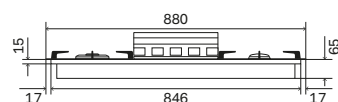
Knob finishes



Satin

Dimensions - HP95FC

Built-in hole size: 860x490 mm



Order code: HP95FC / HPT95FD

Accessories
→ p. 310

90cm Milano Gas Hob - 6 burners

Gas hob in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Solid brass burners with a nanotechnological non-stick treatment

Consumption

- Wok burner
Ø 120 mm 4,2 kW / 1,7 kW
- Large burner
Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner
Ø 60 mm 3 x 1,8 kW / 0,4 kW

Hob colour range



White



Stainless Steel



Matt Graphite



Chrome



Brass



Antique White



Burgundy Red



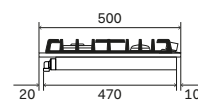
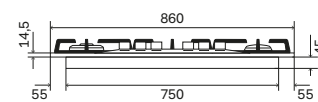
Copper Plated



Bronze

Dimensions

Built-in hole size: 835x475 mm



Order code: HCB906CN

Accessories
→ p. 310

90cm Milano Gas Hob - 6 burners & fry top

Gas hobs in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Solid brass burners with a nanotechnological non-stick treatment

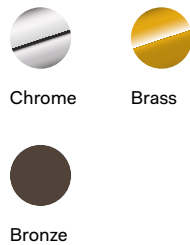
Consumption

- Wok burner
Ø 120 mm 4,2 kW / 1,7 kW
- Fry Top plate
Fish pot 3,1 kW / 1,2 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

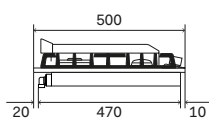
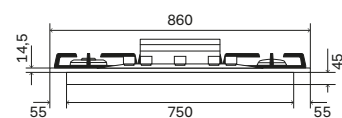


Knob finishes



Dimensions

Built-in hole size: 835x475 mm



Order code: HCB90FCN

Accessories
→ p. 310

90cm Milano Gas Hob - 5 burners

Gas hob in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Solid brass burners with a nanotechnological non-stick treatment

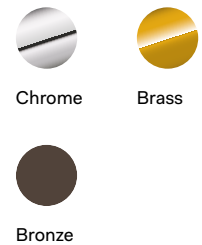
Consumption

- Wok burner
2 x Ø 120 mm 4,2 kW / 1,7 kW
- Large burner
Ø 90 mm 3 kW / 0,6 kW
- Small burner
Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range

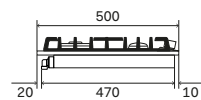
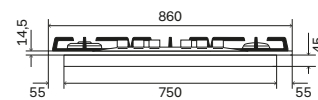


Knob finishes



Dimensions

Built-in hole size: 835x475 mm



Order code: HCB90CCN

Accessories
→ p. 310

90cm Torino Gas Hob

- 5 burners

Gas hob in stainless steel or enamelled steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions

- Auxiliary burner
Ø 40 mm 1 kW / 0,45 kW
- Double ring burner
Ø 120 mm 4 kW / 1,8 kW
- Large burner
Ø 95 mm 3 kW / 1 kW
- Small burner
Ø 65 mm 2 x 1,75 kW / 0,7 kW

120cm Roma Gas Hob

- 4 burners

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled burner cover

Consumption - HP1230D

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW
- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 1,8 kW / 0,4 kW

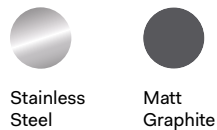
Consumption - HPT1230D

This model is also available with a flush frame (HPT1230D).

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

Hob colour range



Knob finishes



Hob colour range

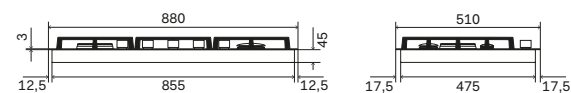


Knob finishes



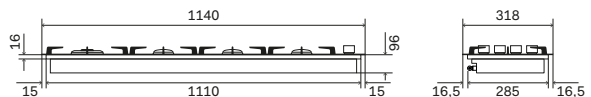
Dimensions

Built-in hole size: 860x480 mm



Dimensions

Built-in hole size: 1115x295 mm



Order code: HCL90SCK

Accessories
→ p. 310

Order code: HP1230D / HPT1230D

Accessories
→ p. 310

90cm Roma Freestanding Gas Hob- 5 burners

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption

- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Hob colour range



Stainless Steel

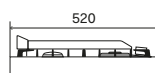
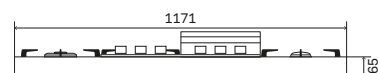
Knob finishes



Satin

Dimensions

Built-in hole size: 570x490 mm



Order code: HAP95C

Accessories
→ p. 310

90cm Roma Freestanding Gas Hob - 5 burners & fry top

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled burner cover
- Burner ring in brass with enamelled burner cover

Consumption

- Fry Top plate
Fish pot 3,1 kW / 1 kW
- Large burner
Ø 70 mm 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring burner
Ø 120 mm 4,3 kW / 1,7 kW

Consumption - HPT1230D

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

This model is also available with a flush frame and dual burner (HPT1230D).

Hob colour range



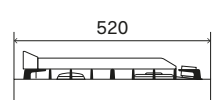
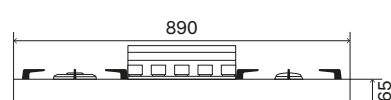
Stainless Steel

Knob finishes



Satin

Dimensions

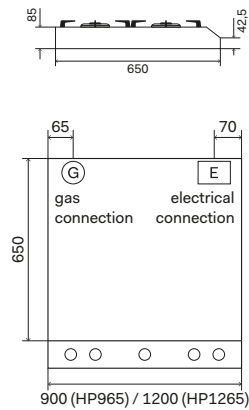


Order code: HAP95FC

Accessories
→ p. 310

90cm Roma Angled Freestanding Hob

Freestanding hob



*Please note this image is a guidance.
Colours and finishes may vary.

General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional 'Venturi tube' burner

Colour range



Stainless
Steel

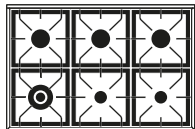
Finishes



Satin

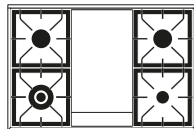
Configurations

6 burners



HP9656D

Fry top



HP965FD

Power



Double ring
Dual burner
min. 0,37 kW
max. 5,0 kW



Double ring
dual burner
min. 1,7 kW
max. 4,3 kW



Fry Top plate
double burner
min. 1 kW
max. 3,1 kW



Fish pot burner
min. 1,1 kW
max. 3,1 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Small burner
min. 0,4 kW
max. 1,8 kW

*Please note the HP1265-75 does not
include a double ring dual burner.

120cm Roma Gas Hob - 5 burners & fry top

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled burner cover

Consumption - HP125FC

- Fry Top plate
Fish pot 3,1 kW / 1kW
- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW
- Triple ring wok burner
Ø 120 mm 4,3 kW / 1,7 kW

This model is also available with a flush frame and dual burner (HPT1230D).

Consumption - HPT125FD

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW

* In replacement of the triple ring burner.

Hob colour range



Stainless Steel

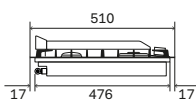
Knob finishes



Satin

Dimensions

Built-in hole size: 1140x490 mm

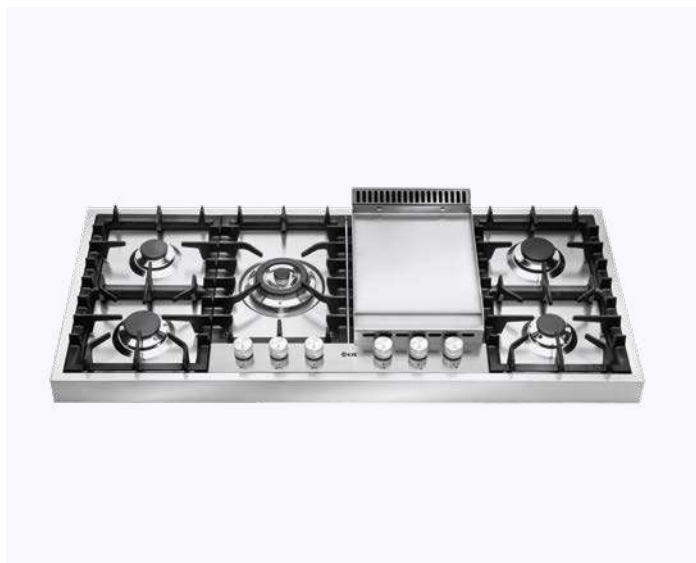


Order code: HP125FC / HPT125FD

Accessories
→ p. 310

120cm Roma Freestanding Gas Hob - 7 burners

Gas hob in stainless steel



General features

- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled burner cover

Consumption

- Dual burner
Ø 120 mm 4,5 kW / 0,37 kW
- Fry Top plate
Ø 120 mm 3,1 kW / 1 kW
- Large burner
Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner
Ø 55 mm 2 x 1,8 kW / 0,4 kW

Hob colour range



White



Stainless Steel



Matt Graphite



Antique White



Burgundy Red

Knob finishes



Chrome



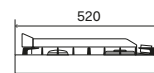
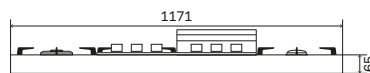
Brass



Bronze

Dimensions

Built-in hole size: 555x475 mm

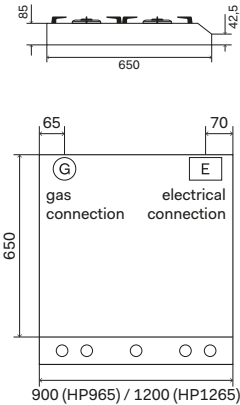


Order code: HAP125FC

Accessories
→ p. 310

120cm Roma Angled Freestanding Hob

Freestanding hob



*Please note this image is a guidance.
Colours and finishes may vary.

General features

- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum
- Safety valve
- Brass flame spreader with high fire resistance
- Professional 'Venturi tube' burner

Colour range



Stainless
Steel

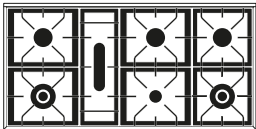
Finishes



Satin

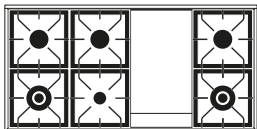
Configurations

7 burners



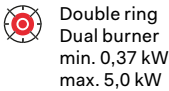
HP126575

6 burners + fry top

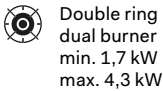


HP1265FD

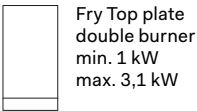
Power



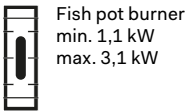
Double ring
Dual burner
min. 0,37 kW
max. 5,0 kW



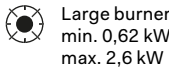
Double ring
dual burner
min. 1,7 kW
max. 4,3 kW



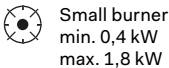
Fry Top plate
double burner
min. 1 kW
max. 3,1 kW



Fish pot burner
min. 1,1 kW
max. 3,1 kW



Large burner
min. 0,62 kW
max. 2,6 kW



Small burner
min. 0,4 kW
max. 1,8 kW

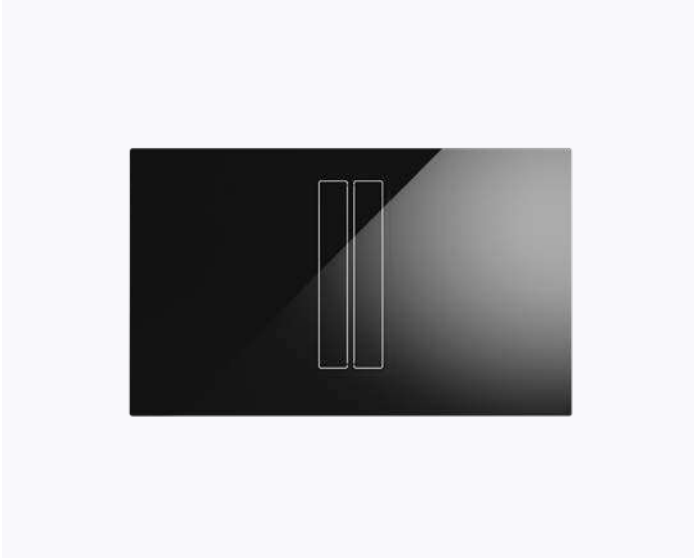
*Please note the HP1265-75 does not
include a double ring dual burner.

Induction Hobs



Duetto Venting Hob

Venting hob in ceramic glass



General features

- 4 zone touch with integrated extraction
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 7,6 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
184×220 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
184×220 mm 2.6 kW / 3.7 kW
- Zone 03 dimensions and power (standard / booster)
184×220 mm 2.1 kW / 3.7 kW
- Zone 04 dimensions and power (standard / booster)
184×220 mm 2.1 kW / 3.7 kW

Extractor

- Energy class A+++
- Extractor power 0,17 kW
- Extractor noise level 69 dB
- Extractor flow rate 791 m3/h
- Grease filter cleaning warning
- Option to choose the direction of the air outlet by rotating the motor box
- Filtering mode by installing a plasma filter (optional), which assures removal of 95% of odours (EN61591) as well as mites, viruses and bacteria, like an air purifier.

Hob colour range



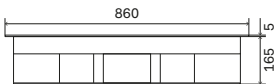
Black Glass

Dimensions

Built-in hole size:

Mounting diagrams

→ p. 324



Order code: HVI90AGTC

Optional

→ p. 310

PLASMA FILTER (KIT)
HVI90AG
Order code: KFPHVI90AG
optional

30cm Torino Induction Hob

- 2 zones

Induction hob in ceramic glass



General features

- 2 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW
- Maximum power 3,6 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

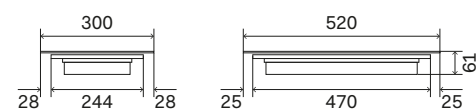
Hob colour range



Black Glass

Dimensions

Built-in hole size: 270x490 mm



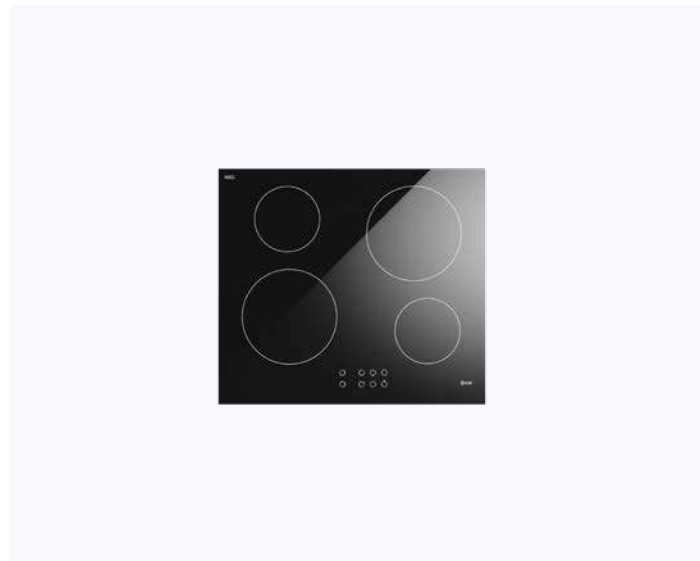
Order code: KHVI32TC

Accessories
→ p. 310

60cm Torino Induction Hob

- 4 zones

Induction hob in ceramic glass



General features

- 4 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW, 3,5 kW o 6 kW
- Maximum power 7,2 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
- Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

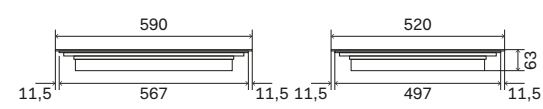
Hob colour range



Black Glass

Dimensions

Built-in hole size: 570x502 mm

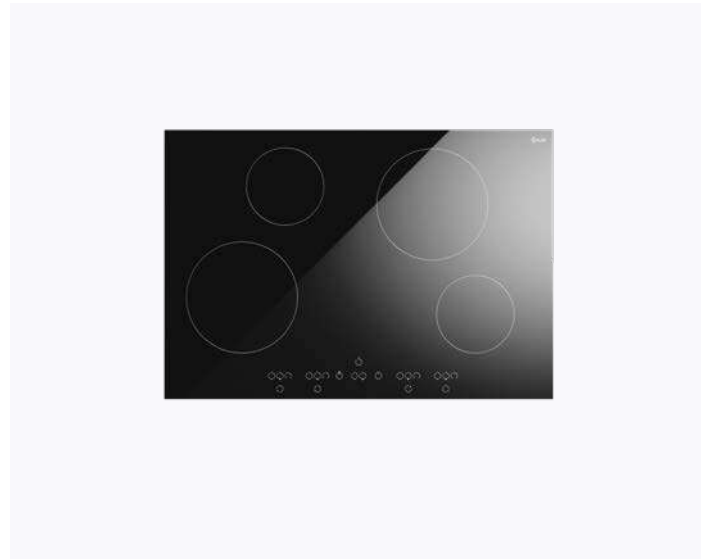


Order code: KHVI60TC

Accessories
→ p. 310

75cm Torino Induction Hob - 4 zones

Induction hob in ceramic glass



General features

- 4 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW, 3,5 kW o 6 kW
- Maximum power 7,2 kW

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW
- Zone 04 dimensions and power (standard / booster)
Ø 210 mm 1.5 kW / 2 kW

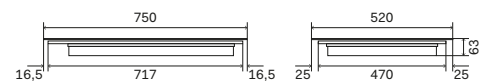
Hob colour range



Black Glass

Dimensions

Built-in hole size: 730×490 mm

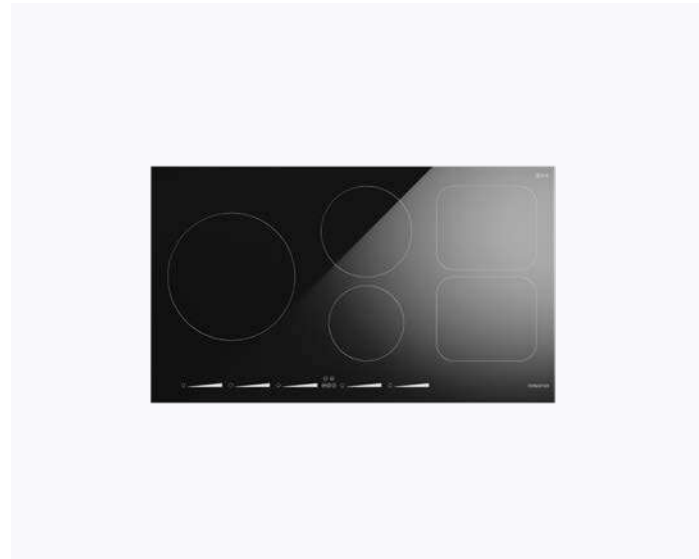


Order code: KHVI75TC

Accessories
→ p. 310

90cm Roma Induction Hob - 5 Zones

Induction hob in ceramic glass



General features

- 5 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 3×16A 11,1 kW
- Pause, Keep Warm function (42°C, 70°C, 95°C)

Consumptions standard / booster

- Zone 01 dimensions and power (standard / booster)
Ø 260 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
Ø 180 mm 1.85 kW / 3 kW
- Zone 04 dimensions and power (standard / booster)
Octagonal 2.1 kW / 3.7 kW
- Zone 05 dimensions and power (standard / booster)
Octagonal 2.1 kW / 3.7 kW

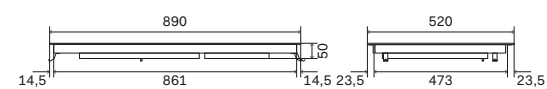
Hob colour range



Black Glass

Dimensions

Built-in hole size: 870×480 mm



Order code: KHVI90TC

Mounting diagrams
→ p. 324

Accessories
→ p. 310

Hoods

Choose from ILVE's beautiful selection of hoods to match your ILVE cooking appliance.



Traditional Hood

Wall mounted hood



General features

- Automatic filter cleaning warning light
 - Automatic delayed shutdown function
 - Flue outlet hole 15 cm
 - Maximum power: 355W
 - Energy class A
 - AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
 - Extraction 890 m3/h
 - Remote control set-up (optional)
 - Four-speed controls (1-2-3-Intensive)
 - Available in suction or filtering version
 - Front LED lights

*Usually matched with Milano styled appliances.

Hood speed

SPEED	W	Pa	m3/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	A/076/09

Colour range

White

Stainless Steel

Matt Graphite

Gloss Black

RAL

Antique White

Burgundy Red

Midnight Blue

Emerald Green

- Order codes:
- 60cm - AG60
 - 70cm - AG70
 - 90cm - AG90
 - 100cm - AG100
 - 120cm - AG120
 - 150cm - AG150

Modern Hood

Wall mounted hood



General features

- Automatic filter cleaning warning light
 - Automatic delayed shutdown function
 - Flue outlet hole 15 cm
 - Maximum power: 705W
 - Energy class A
 - AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
 - Extraction 890 m3/h
 - Remote control set-up (optional)
 - Four-speed controls (1-2-3-Intensive)
 - Available in suction or filtering version
 - Front LED lights

*Usually matched with Roma styled appliances.

Hood speed

SPEED	W	Pa	m3/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	G/076/09

Colour range

Stainless Steel

Order codes:

60cm - AGQ60

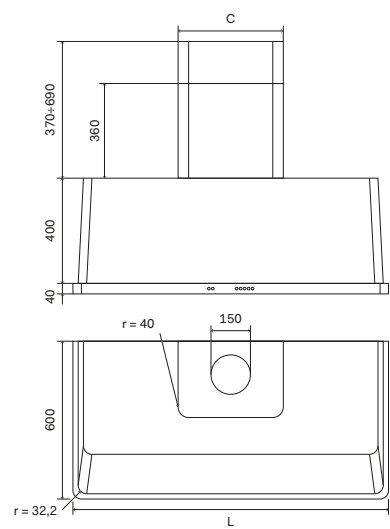
90cm - AGQ90

100cm - AGQ100

120cm - AGQ120

Majestic Hood

Wall mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 705W (AM-70 and AM-76 535W)
- Energy class A
- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. AM-70 and AM-76)

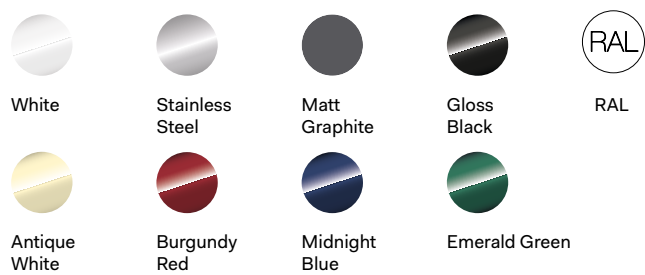
*Usually matched with Milano and Majestic styled appliances.

- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction 890 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	A/076/09
Under-hood rack - under-hood plate support for infrared lights to keep the dishes at the serving temperature	A/092/23

Colour range



Order codes:

- 60cm - AM60
- 90cm - AM90
- 100cm - AM100
- 120cm - AM120
- 150cm - AGK150

Classic Hood

Wall mounted hood



General features

- Flue outlet hole 15 cm
- Maximum power: 180W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Extraction 630 m3/h
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

*Usually matched with Roma and Panoramagic styled appliances.

Hood speed

SPEED	W	Pa	m3/h	dB
1	88	103	320	40
2	104	223	400	46
3	129	386	500	51
4	171	605	630	55

Accessories

Description	Code
Hood filters - activated carbon filters for installation with air recirculation.	A/076/22

Colour range



Stainless Steel

Order codes:

60cm - AGK60
90cm - AGK90
100cm - AGK100
120cm - AGK120

Panoramagic Hood

Wall mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 345W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction 1000 m3/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- 13W LED Bar

*Usually matched with Panoramagic styled appliances.

Hood speed

SPEED	W	Pa	m3/h	dB
1	86	355	270	47
2	153	471	379	56
3	249	514	536	64
4	350	539	890	74

Accessories

Description	Code
Remote control for hoods	A/301/01
Hood filters - activated carbon filters for installation with air recirculation.	A/076/22
Under-hood rack - under-hood plate support for infrared lights to keep the dishes at the serving temperature	A/092/23

Colour range



Stainless steel

Order codes:

60cm - AM60
90cm - AM90
100cm - AM100
120cm - AM120
150cm - AGK150

102 —

Built In Appliances

Beautiful, yet professional style, built in appliances for the home.

ILVE's built in appliances offer a variety of professional techniques that can now be done in your very own kitchen.

- Pizza Oven
- Ultracombi
- Blast Chiller
- Vacuum Drawer
- Warming Drawer
- TFT Ovens
- Ovens

60cm Ultracombi Oven

Professional, functional and compact, the Ultracombi oven offers three powerful cooking methods in one combined single oven. With an innovative combination mode you can mix methods: steam, microwave and hot air together. Create the perfection cooking conditions for numerous dishes at home.



60cm Roma Ultracombi Oven

Order code: 645SLHSW

Colour range: Body



Stainless Steel

Finishes: Knobs, handles



Satin



60cm Nero Ultracombi Oven

Order code: 645STCHSW

Colour range:
Body


Black Glass

Finishes:
Handle


Matt Black



60cm Milano Ultracombi Oven

Order code: 645SNHSW

Colour range: Body



White



Stainless Steel



Matt Graphite

Finishes: Knobs, handles



Chrome



Brass



Antique White



Burgundy Red



Bronze

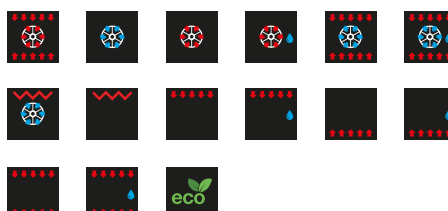
General features

- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cool door (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety lock

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

Functions



Consumptions

- Maximum input 3,4 kW
- Electric grill 1900 W
- Circular heating element 1600 W
- Steam generator 1200 W
- Microwave generator 1600 W

60cm Pizza Oven

ILVE's 60cm Pizza oven works as a standard 60cm oven whilst mimicking a real pizza stove, meaning you can cook an authentic and delicious pizza at 400°C in just over 2 minutes. The oven has an abundance of additional features, including TFT digital touch control.



60cm Roma Pizza Oven

Order code: 645SLZT4

Colour range
Body



Stainless Steel

Finishes
Knobs, handles



Satin



60cm Nero Pizza Oven

Order code: 645SZTCT4

Colour range
Body



Black Glass

Finishes
Handle



Matt Black



60cm Milano Pizza Oven

Order code: 645SNZT4

Colour range
Body



White



Stainless Steel



Matt Graphite



Antique White



Burgundy Red

Finishes
Knobs, handles



Chrome



Brass



Bronze

General features

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 44×21×40,5 cm
- Capacity 37 L
- Steam discharge
- Thermostat with electronic probe

Consumptions

- Maximum input 2,9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2000 W

Functions





Remove the internal pizza equipment
to convert the pizza oven back into a
standard oven.



i ILVE



MENU PRINCIPALE

Apiezzimento	Surgelazione	Pre-raffreddamento
Raffreddamento	Conservazione	Servizio

12:00

60cm Nero Ultracombi and
60cm Nero Blast Chiller.

60cm Blast Chiller

ILVE's blast chiller is an intelligent tool which can be used to chill drinks within 7 to 15 minutes, preserve fresh food, and increase the shelf life of pre-made dishes. Keep food in the refrigerator for 5 to 7 days thanks to the rapid chilling process.



60cm Roma Blast Chiller

Order code: BC645SLTC

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin



60cm Nero Blast Chiller

Order code: BC645STC

Colour range:
Body



Black Glass

Finishes:
Handle



Matt Black



60cm Milano Blast Chiller

Order code: BC645SNTC

Colour range
Body



White



Stainless
Steel



Matt
Graphite

Finishes
Knobs, handles



Chrome



Brass



Antique
White



Burgundy
Red



Bronze

General features

- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

Cavity features

- AISI 304 stainless steel muffle
- Capacity 40 L

Consumptions

- Maximum input: 300kW

Functions



60cm Vacuum Drawer

Removing 99% of air, and reducing the chance of bacteria growth, the vacuum-sealer is ideal for both cooking and preserving. With inbuilt features such as tenderising and marinating, these time saving extras are ideal for preparing produce rapidly whilst maintaining excellent results.



60cm Roma Vacuum Drawer

Order code: VM615SL

Colour range: Body



Stainless Steel



Satin



60cm Nero Vacuum Drawer

Order code: VM615S

Colour range: Body



Black Glass



60cm Milano Vacuum Drawer

Order code: VM615SC

Colour range: Body



White



Stainless Steel



Matt Graphite



Antique White



Burgundy Red

General features

- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

Cavity features

- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

Consumptions

- Maximum input: 240 W

Functions



60cm Warming Drawer

With ILVE's warming drawer, heat plates and keep food at the ideal temperature.
The perfect tool for entertaining.



60cm Roma Warming Drawer

Order code: 615SLWD

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin



60cm Nero Warming Drawer

Order code: 615SWD

Colour range
Body

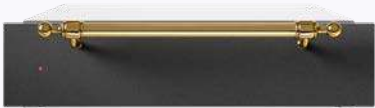


Black Glass

Finishes
Handle



Matt Black



60cm Milano Warming Drawer

Order code: 615SCWD

Colour range
Body



White



Stainless
Steel



Matt
Graphite

Finishes
Knobs, handles



Chrome



Brass



Antique
White



Burgundy
Red



Bronze

General features

- Operating temperature 40-80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features

- Analogue thermostat
- Internal dimensions 41×50×12 mm
- Capacity 25 L

Consumptions

- Maximum input: 400 W

TFT Ovens

With TFT, you can easily programme the oven's 15 functions, set the timer and switch on child lock. Setting the temperature of the oven is effortless due to ILVE's precision temperature control.



60cm TFT Ovens

The 60cm TFT oven has a spacious cavity of 65 litres, giving you plenty of room to cook. Choose from 15 cooking functions with cooking temperatures ranging from 30 to 320°C.



60cm Roma TFT Oven

Order code: OV60SLT3

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin



60cm Nero TFT Oven

Order code: OV60STCT3

Colour range
Body



Black Glass

Finishes
Handle



Matt Black



60cm Milano TFT Oven

Order code: OV60SNT3

Colour range
Body



White



Stainless
Steel



Matt
Graphite

Finishes
Knobs, handles



Chrome



Brass



Antique
White



Burgundy
Red



Bronze

General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cool door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions

- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

Functions





《i》II VI

76cm / 80cm TFT Ovens

Both the 76cm and 80cm ovens have large cavities, giving you plenty of room to cook. Choose from 15 cooking functions with cooking temperatures ranging from 30 to 320°C.



76cm Roma Oven

Order code: OV30SL

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin

General features

- Energy Rating TO
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Double internal light
- Triple glazed cold door (EN60335-2-6-11.101)
- Soft-closing door
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Easy clean enamel
- Internal dimensions 64×43.3×41 cm
- Capacity 114 L
- Steam discharge
- Thermostat with electronic probe

Consumptions

- Maximum input 3,1 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1560 W
- Electric grill 3000 W
- Circular heating element 2 x 1050 W

Functions



80cm Nero Oven

Order code: OV80STCT3

Colour range:
Body



Black glass

Finishes:
Handle



Matt
Black

General features

- Energy Rating A+
- Operating temperature 30-320°C
- Programmer electronic touch TFT
- Electronic temperature control
- Double internal light
- Triple glazed cold door (EN60335-2-6-11.101)
- Soft-closing door
- High density insulation
- Ventilation cooling tangential
- Child safety lock

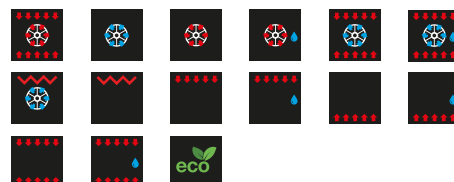
Cavity features

- Easy clean enamel
- Internal dimensions 64.5×36.5×41 cm
- Capacity 97 L
- Diagonal rotisserie
- Steam discharge
- Thermostat with electronic probe

Consumptions

- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

Functions



90cm TFT Ovens

The 90cmTFT oven offers cooking temperatures from 30 to 300°C, with 15 cooking options to choose from. The oven cavity has an extra large 110 litre capacity, and features triple glazed oven doors.



60cm Roma TFT Oven

Order code: OV91SLT3

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin



60cm Nero TFT Oven

Order code: OV91STCT3

Colour range
Body



Black Glass

Finishes
Handle



Matt Black



60cm Milano TFT Oven

Order code: OV91SNT3

Colour range
Body



White



Stainless
Steel



Matt
Graphite



Antique
White



Burgundy
Red

Finishes
Knobs, handles



Chrome



Brass



Bronze

General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic touch TFT
- Electronic temperature control
- Double internal light
- Triple glazed cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

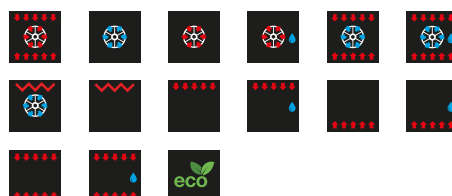
Cavity features

- Muffle AISI 304 stainless steel
- Internal dimensions 74×36.5×41 cm
- Capacity 110 L
- Steam discharge
- Thermostat with electronic probe

Consumptions

- Maximum input 2,95 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1560 W
- Electric grill 2150 W
- Circular heating element 2100 W

Functions



Featuring ILVE's Panoramagic ovens.
See the next page (116) for more information.



Panoramagic Ovens

The Panoramagic ovens feature red LED backlit knobs giving this stunning appliance a unique and striking style. The ovens are finished in a classic stainless steel and black. The ovens offer cooking temperatures from 30°C up to 320°C, with 15 cooking options to choose from.



60cm Panoramagic Oven

Order code: OV60PMT3

Colour range
Body



Stainless
Steel

Finish



Satin



76cm Panoramagic Oven

Order code: OV30PMT3

Colour range
Body



Stainless
Steel

Finish



Satin



90cm Panoramagic Oven

Order code: OV91PMT3

Colour range
Body



Stainless
Steel

Finish



Satin

General features

- Energy class A+
- Programmer electronic touch TFT
- Electronic temperature control
- Double internal light
- Triple glazed cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Muffle AISI 304 stainless steel
- Steam discharge
- Thermostat with electronic probe

60cm oven specific features

- Operating temperature 30-320°C
- Internal dimensions: 43×36×41 cm
- Capacity 65 L

76cm oven specific features

- Operating temperature 30-320°C
- Internal dimensions: 64×43.3×41 cm
- Capacity 114 L

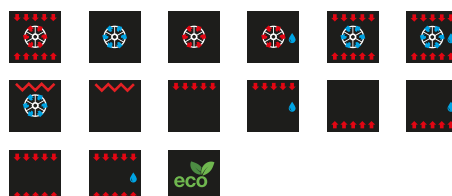
90cm oven specific features

- Operating temperature 30-300°C
- Internal dimensions: 74×36.5×41 cm
- Capacity 110 L

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,95 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1560 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions



Standard Ovens



60cm Torino Oven

Order code: VM615SC

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin

General features

- Energy Rating TO
- Operating temperature 50-250°C
- Electronic programmer
- Double internal light
- Triple-glazed cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

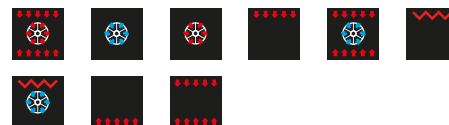
Cavity features

- Enamelled
- Internal dimensions 43.7×34×41 cm
- Capacity 65 L
- Analog thermostat

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,65 kW |
| • Top electrical heating element | 900 W |
| • Bottom electrical heating element | 1300 W |
| • Electric grill | 1600 W |
| • Circular heating element | 2400 W |

Functions



60cm Milano Oven

Order code: OV60SNMP

Colour rang
Body



White



Stainless
Steel



Matt
Graphite



Antique
White



Burgundy
Red

Finishes

Knobs, handles



Chrome



Brass



Bronze

General features

- Energy Rating TO
- Operating temperature 30-300°C
- Electronic programmer
- Electronic temperature control
- Interior light
- Triple-glazed cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Enamelled
- Internal dimensions 44×35.5×41 cm
- Capacity 60 L
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,65 kW |
| • Top electrical heating element | 900 W |
| • Bottom electrical heating element | 1300 W |
| • Electric grill | 1600 W |
| • Circular heating element | 2400 W |

Functions



90cm Standard Ovens

90cm Milano Oven

Order code: OV90SNMP



Colour range Body



White

Stainless
SteelMatt
GraphiteAntique
WhiteBurgundy
Red

Finishes

Knobs, handles



Chrome



Brass



Bronze

General features

- Energy Rating TO
- Operating temperature 30-300°C
- Electronic programmer
- Electronic temperature control
- Interior light
- Triple-glazed cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety lock

Cavity features

- Enamelled
- Internal dimensions 64×33.5×41.5 cm
- Capacity 89 L
- Transversal rotisserie
- Thermostat with electronic probe

Consumptions

- | | |
|-------------------------------------|--------|
| • Maximum input | 2,9 kW |
| • Top electrical heating element | 900 W |
| • Bottom electrical heating element | 1500 W |
| • Electric grill | 2200 W |
| • Circular heating element | 2400 W |

Functions



90cm Torino Oven

Order code: OV80SLK



Colour range Body

Stainless
Steel

Finishes

Knobs, handles



Satin

General features

- Energy Rating TO
- Operating temperature 50-250°C
- Electronic programmer
- Double internal light
- Triple-glazed cold door (EN60335-2-6-11.101)
- Soft closing oven door
- High density insulation
- Ventilation cooling tangential

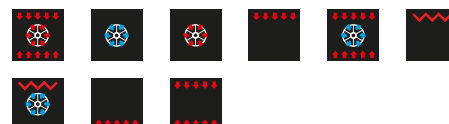
Cavity features

- Easy clean enamel
- Internal dimensions 64×36.5×41 cm
- Capacity 97 L
- Analog thermostat

Consumptions

- | | |
|-------------------------------------|--------|
| • Maximum input | 2,9 kW |
| • Top electrical heating element | 900 W |
| • Bottom electrical heating element | 1500 W |
| • Electric grill | 2200 W |
| • Circular heating element | 2400 W |

Functions



80cm Standard Oven



80cm Torino Oven

Order code: OV80SLK

Colour range
Body



Stainless
Steel

Finishes
Knobs, handles



Satin

General features

- Energy Rating TO
- Operating temperature 50-250°C
- Electronic programmer
- Double internal light
- Triple-glazed cold door (EN60335-2-6-11.101)
- Soft closing oven door
- High density insulation
- Ventilation cooling tangential

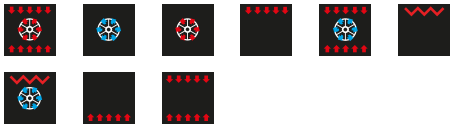
Cavity features

- Enamelled
- Internal dimensions 64.5×36.5×41 cm
- Capacity 97 L
- Analog thermostat

Consumptions

- | | |
|-------------------------------------|---------|
| • Maximum input | 2,75 kW |
| • Top electrical heating element | 1200 W |
| • Bottom electrical heating element | 1350 W |
| • Electric grill | 2150 W |
| • Circular heating element | 2100 W |

Functions



Accessories

Pair of telescopic oven rails



Code
KGSET001
For all cavities
The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.

Chopping board for Fry-top



Code
A/484/01
Except Torino range cookers and HP/HAP95F, HP/HAP125F, HCB90F hobs

Bowls for steaming



Code	
G/002/02	For range cookers
G/002/04	For built-in hobs
Except Torino range cookers	

Cooking cover for Fry-top



Code	
G/040/01	For range cookers
G/040/03	For built-in hobs
Except Torino range cookers	

Stainless steel bowls for bain-marie



Code
G/002/01
Except Torino range cookers and HP/HAP95F, HP/HAP125F, HCB90F hobs

Fry-top plate for built-in tops



Code	
G/419/04	Per H90PC
G/419/05	Per H30P
G/419/07	Per H39P-CUC

Simmer plate



Code	
A/095/36/10	
For all the collections	

Cast iron pan support reducer



Code	
A/092/53/10	
Except Torino range cookers	

Wok support



Code	
A/092/34	
For all the collections	

Set of 100 vacuum cooking bags



Code	
KBSV003	20x30 cm
KBSV004	25x35 cm

Set of 100 vacuum storage bags



Code	
KBSV001	20x30 cm
KBSV002	25x35 cm

Cast iron griddle



Code	
A/006/04*	Ribbed square griddle 280x285 mm
A/006/06*	Flat square griddle 280x285 mm
A/006/08	Flat rectangular griddle 280x340 mm
For Majestic, Milano and Roma range cookers	
* For HP65, HP95, HAP95C, HAP95 built-in hobs	
** For HCB90 built-in hobs	

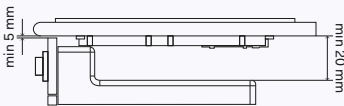
Installation

Built-in hobs

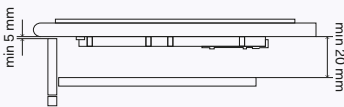
Models	
KHVI32TC	KHVI60TC
KHVI75TC	KHVI90TC

Models
HVI90AGTC

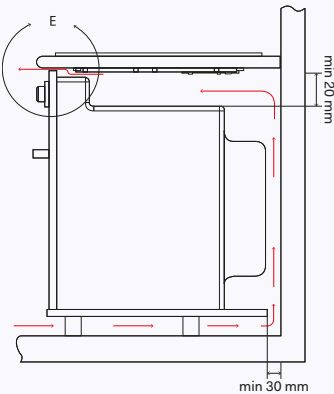
Flush-mounted built-in installation



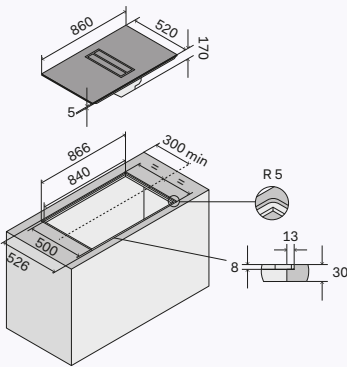
Over-top built-in installation



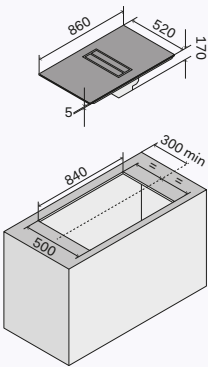
Air circulation



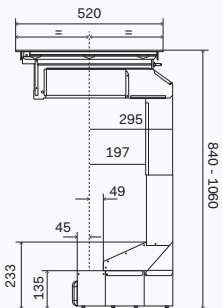
Flush-mounted built-in installation



Over-top built-in installation



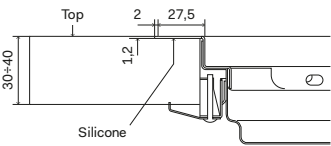
Extractor overall dimensions



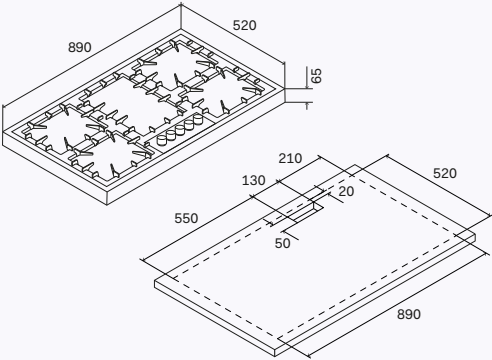
Models

HPT65	HPT125F	HAP95C
HPT75	HPT1230	HAP95FC
HPT95D	XLPT90F	HAP125FC
HPT95F		

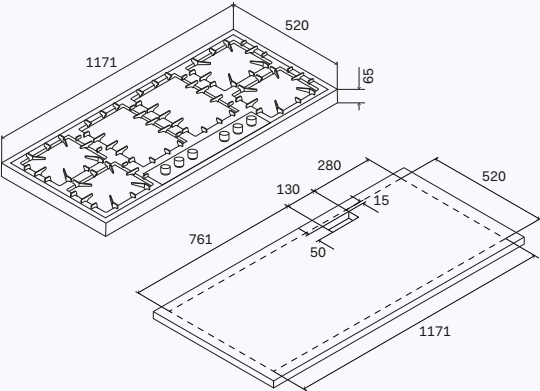
Flush-mounted built-in installation



Over-top built-in installation 90 cm hobs



Over-top built-in installation 120 cm hobs



Range Cooker Consumptions

Majestic

SKU	Hob Configuration	Max Load
M07	Gas Hob	2.45 kW
M09	Gas Hob	2.75 kW
M09IDNE3	Induction	15 kW
M09IDNE3	2 Zone Induction	8.7 kW
MD10	Gas Hob	4.85 kW
MDI10NE3	Induction	15.95 kW
MD10IDNE3	2 Zone Induction	8.55 kW
M12	Gas Hobs	5.15 kW
M12FIDNE3	Fry Top + 2 Induction Zones	8.85 kW
M15	Gas Hobs	5.2 kW

Panoramagic

SKU	Hob Configuration	Max Load
PM09	Gas Hob	
PMI09S3	Induction	
PM12	Gas Hob	

Milano & Roma

SKU	Hob Configuration	Max Load
P06	Gas Hob	3.2 kW
PI06NE3 PI06WE3	Induction	10.6 kW
P07	Gas Hob	3.2 kW
P09	Gas Hob	3.4 kW
PI09NE3 PI09WE3	Induction	13.4 kW
P09INE3 P09IWE3	2 Zone Induction	8.6 kW
PD09	Gas Hob	4.9 kW
PDI09NE3 PDI09WE3	Induction	14.9 kW
PD09INE3 PD09IWE3	2 Zone Induction	8.8 kW
PD10	Gas Hobs	5.1 kW
PDI10NE3 PDI10WE3	Induction	16.2 kW
PD10INE3 PD10IWE3	2 Zone Induction	8.8 kW
P12	Gas Hob	5.1 kW
P12FINE3 P12FIWE3	Fry Top + 2 Induction Zones	8.8 kW
P15	Gas Hob	6.6 kW

Torino

SKU	Hob Configuration	Max Load
L06	Gas Hob	2.45 kW
L09	Gas Hob	2.75 kW
LBI09WMP	Induction	12.45 kW
LD09	Gas Hob	4.15 kW
LDBI09WMP	Induction	13.85 kW
LD10	Gas Hob	4.35 kW
LD12	Gas Hob	4.45 kW

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0114 399 8672

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0345 548 3132

