There are up to five cooking options available with ILVE gas ovens (depending on the oven size):

1. Static Gas Oven
2. Fan Assisted Gas Oven
3. Static Grill
4. Fan Grill
5. Rotisserie (80cm + 90cm Ovens Only)

**Cooking in your gas oven**

There are 5 shelf levels in your oven. Level 1 is the bottom and level 5 is the top. To turn on the gas oven open the oven door. Press the temperature knob in (B) slightly and turn anticlockwise to 250°C, then press the knob in fully for approximately 15 seconds. This will heat the thermocouple and allow the gas to flow through. (You do not need to use the knob marked 1-12 at this stage.) You can tell that the oven is alight if you look through the small holes situated in the base of the oven to see the flame.

Once the flame is lit, the door must stay open for 3 minutes (this ensures there is enough oxygen to keep the flame alight.) Then with the temperature knob (B) select the temperature required. Temperature range is from 100°C - 250°C. To achieve 100°C on the temperature knob (not visibly marked), there is a section when you turn the knob (B) towards the off position where it won’t allow the knob to move/turn anymore without the knob being pressed in (which turns the oven off), and this is the 100°C gauge.

To turn the light on inside the oven whilst cooking turn the Function knob (A) to the very first icon (square box with light picture and rotisserie) this will turn the light on. At this stage the oven is heating from the base (gas flames are under the removable floor) For most cooking it is recommended to use shelf levels 2 or 3.

To use the Fan Assisted function in the gas oven, once you have closed the door turn the Function knob (A) past the number 12, you will feel a click and hear the fan activate. This is now Fan Assisted Gas Oven mode.

The benefit of Fan Assisted Gas Oven is that the heat is distributed evenly through the whole oven. The rear fan circulates the air creating an even temperature inside the oven cavity. Fan Assisted is most beneficial when doing batch/multi level cooking.

**Static Grilling**

The Function knob (A) is for the grill function also. The grill is electric and will not work whilst the gas oven is on. To activate the grill turn knob (A) clockwise to number 8. This is equivalent to 180°C. Best shelf position is level 4. You can use the grill as a static grill (normal grilling with radiant heat) or you can choose to have fan grill.

**Fan Grill**

To activate the fan grill, turn knob (A) past the number 12 until you hear a click. This has activated the fan. Then turn the knob back to number 8 which is the best temperature for fan grilling. Keep the door closed when using fan grill. Best shelf position is level 4.
GAS OVEN FUNCTIONS

TURNING ON THE LIGHT

To turn the light on inside the oven, turn the Function knob (A) to the very first icon (square box with light picture and rotisserie).

LOWER FLOOR HEATING

The heat is coming from the base of the oven, there is no fan working with this function. This is great for slow cooked foods such as Casseroles and Large Roasts. To avoid food from over cooking on the base, you must use a low temperature for a longer period of time, similar to a Slow Cooker. For delicate items it is best to use shelf level 3 and above.

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FAN ASSISTED

The benefit to using the Fan Assisted function is to evenly distribute heat through the whole oven cavity. The rear fan circulates the air, interfering with the hot air rising theory. Fan Assisted is most beneficial when doing batch baking and multi level cooking.

NOTE: This will be the function you use the most in your oven.
   Important: turn function knob (A) off when you finish cooking otherwise the grill element will be activated.

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STATIC GRILL

The static grill is great for short term grilling and browning with radiant heat. Static grill is great for an intense heat e.g. Cheese toast, foccacia, oyster Kilpatrick, Crème Brule. For static grill cooking use Level 5 for cheese on toast and level 4 for everything else. Use your black enamel tray with the grill mesh insert and line with baking paper.

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FAN GRILL

Fan Grill is great for cooking meat and more dense portions of food. e.g. - skewers, sausages, cutlets and chicken pieces. With this function there is no need to turn the food. The grill will brown the top of the food and the hot air which is being circulated around the oven cavity by the fan, will cook it from the underside, locking in the juices and flavours. Keep the door closed when using fan grill.

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**NOTE: The oven and the grill cannot work at the same time.

ILVE ovens are equipped with a cavity cooling fan. The fan is thermostatically controlled and will switch on automatically when the cavity reaches a temperature of 60°C. Air will gently be blown out through the front louvre, just above the door handle. This keeps the interior of the cavity housing cool.

The cavity cooling fan will continue to run after the oven has been turned off. The fan will automatically shut off once the oven cavity has reached a suitable temperature.

If you are not using the grill tray or fat filter, take it out of the oven as it blocks and restricts some heat whilst cooking thus hindering the end result.

IMPORTANT: Never use aluminium foil on the base of your oven or inside the grill tray when grilling as this will reflect heat back into the elements and enamel and can cause irreparable damage.
Using your Gas Oven

Every ILVE oven has catalytic liners. Catalytic liners have been installed in your oven to make cleaning easier for you. There are four liners in your oven (excluding some gas ovens) - one on either side, one at the rear and one on the roof of the oven (Gas ovens have no Roof Liner). When your oven is in use, the catalytic liners absorb the fat that splatters in the oven. To maintain your oven you must do a burn off on a regular basis. This may be done weekly, monthly or yearly depending on oven usage.

Step 1: Remove excess trays and the fat filter. Wipe the door and inner glass to prevent any fat from baking onto these surfaces.

Step 2: For Electric Ovens - Turn the oven thermostat to 200°C on the Fan Forced function (Function 8)  
For Gas Ovens - Turn the oven thermostat to 200°C on the Fan Assisted function

Step 3: Leave the oven for 20 - 30 minutes with the door closed. In this time the fat absorbed on the catalytic liners will burn off.

Step 4: Once the oven is cool you may need to wipe the base of the oven with a damp sponge to remove the product of the burn off.

The fat filter at the rear of the oven is to protect grease and fat from building up on the fan and element. If you are using the rotisserie or cooking anything with a high fat content, it is important to use the filter. If you are baking or cooking anything that does not have a high fat content it is recommended to remove the filter to prevent any build up of fat from being baked into the mesh. Clean on a regular basis with warm soapy water and a scrubbing brush to ensure maximum performance.

For information on taking off your Oven door and Door glass please refer to your operations manual. However, whilst you are at the class it may be a good opportunity to practise removing the door and glass so you feel more confident when it comes time to do it at home.
Recommended Cleaning Products

* ALWAYS USE NON-CAUSTIC CLEANERS ON ILVE APPLIANCES.
* These products are recommendations only, ILVE are not responsible for any non-ILVE product.

ENAMEL SURFACES AND RACKS IN OVEN:
- Easy Off Oven: Important to spray the cleaner onto a soft cloth rather than spraying directly into the oven to prevent the spray getting onto the catalytic liners.

STAINLESS STEEL OVEN RACKS:
- Napisan Oxy Action, use 1 cap full with hot water and soak for 30 minutes (laundry trough works really well)

STAINLESS STEEL:
- ILVE Euro Cloth - (Available from ILVE’s online shop or Showroom). Multi purpose micro fibre cloth, wipes greasy marks and fingerprints away with cold water. Excellent for use on stainless steel, mirrors and other highly polished surfaces. The cloth absorbs and holds dirt until machine-washed.
- Watered down Windex (1/3 Windex to 2/3 water) available at supermarkets
- CITRO CLEAN (Orange based cleaning products or non whitening toothpaste on the problem area)

ALUMINIUM BURNER SKIRTS:
- Autosol Shine Metal Polish - available at automotive shops and some supermarkets.
- Quickleen S Stainless Cleaner – (Available from ILVE’s online shop or Showroom)

BRASS BURNERS:
- White Vinegar - Soak for a few hours to remove light tarnishes.
- Autosol Shine Metal Polish - For heavier tarnishes. Remember to clean all polish out of the burner holes thoroughly to ensure the gas is distributed evenly from the burner.
- Quickleen S Stainless Cleaner use 1Tbsp with hot water and soak for 40 minutes also scourer to remove any stubborn stains. (Available from ILVE’s online shop or Showroom)

OVEN FAT FILTER:
- Hot soapy water only and a scrubbing brush.

SOLID PLATES:
- Hillmark Solid Hotplate Protector - available at Supermarkets

CERAMIC PLATES/ INDUCTION:
- Hillmark Cera Clean - available at Supermarkets
- Hillmark CeraPol - available at Supermarkets

TRIVETS/BURNER CAPS:
- Clean with hot soapy water
- Lightly oil the trivets with cooking spray to maintain their new appearance
- Put through a hot wash cycle with NO Detergent. **If you do choose to wash your trivets in the dishwasher be sure to check that the rubber feet have not become dislodged. If they have, the base of the trivet will scratch the stainless steel cook top. This can happen at times as the water jets inside dishwashers are so powerful they can dislodge them.**

TEPANYAKI PLATE:
- Quickleen S Stainless or Clorox Gumption - For heavy stains polish with the grain of the stainless steel.

RANGEHOOD FILTERS:
- Quickleen R Range hood or Hillmark Rangehood Filter Cleaner (Available from ILVE’s online shop or Showroom)
- Hot soapy water
- If using the dishwashing. DON’T USE Detergent. Detergents are often caustic and may change the colour of the aluminium filters.
Genuine ILVE accessories available

Ribbed Steak Plate for Tepanyaki models
(Code G/419/03)
RRP $789

Burner Skirt Cover
KCT 4-5  RRP $139
KCT 5CC RRP $159
KCT 5C  RRP $169
KCT 6   RRP $219
KCT 7   RRP $229
KCT 8   RRP $239

Pizza and Bread Stone
RRP $159

ILVE endorsed cookware by
Chef Inox
ILVE 3 Piece Set RRP $549
ILVE 5 Piece Set RRP $959
ILVE 7 Piece Set RRP $1,359
ILVE Roast Dish  RRP $149
ILVE Wok        RRP $249

Take advantage of our 15% Discount when bought at an ILVE tuition Class
Cutting Board can be used to cover Tepanyaki hot plate (Code. A/484/01).
RRP $289

Steam Pans (Code G/002/02)
RRP $599

Cover for Tepanyaki (Code A/040/04)
RRP $339

QuickKleen
Quickleen-S 500g RRP $27
Quickleen-S 1000g RRP $46
Quickleen-R 1000g RRP $46

Cleaning Cloth + Solution
ILVE Cloth RRP $37
ILVE Cloth + Solution RRP $45

Take advantage of our 15% Discount when bought at an ILVE tuition Class

Also Available at shop.ilve.com.au
Flat Cast Iron Griddle Plate
PG 65 RRP $310
PG 95 RRP $310

Ribbed Cast Iron Griddle Plate
PG 66 RRP $310
PG 96 RRP $310

Professional Wok Cradle
(Code A/092/34)
RRP $79

Elonguated Ribbed Cast Iron Griddle Plate
G30 RRP $249

‘The Food of Italy’ Cookbook
RRP $95

ILVE Cleaning Kit
RRP $209

Bain Marie
(Code G/002/01)
RRP $529

Also Available at shop.ilve.com.au

Take advantage of our 15% Discount when bought at an ILVE tuition Class
National Telephone Number 1300 MY ILVE (69 4583)

ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
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