A true kitchen centerpiece that is sure to demand attention. Featuring the same cook top options as the ILVE Quadra range, these exceptional cookers will compliment any kitchen and its cook.

While a highlight of the Majestic range is its 700mm depth, the standard functions you expect from ILVE, including the electric rotisserie, precision thermostatic control, concealed grill element, programmable timer and turbo wave cooking feature, not to mention the digital food monitor - have not been forgotten.

The unique style of the Majestic Freestanding Ovens stands out above the rest and to enhance this, ILVE offers the ability to create a customized and individual look. Choose between the traditional (Majestic) or contemporary (Majestic Techno) style; pick one of six colours with brass, chrome or bronze fittings; and select from five available sizes (70cm, 90cm, 100cm, 120cm and 150cm). Also available are matching range hoods with infrared heat lamps (AM series).

Living up to expectations, ILVE is bringing incomparable design, choice and functionality to the everyday Australian kitchen.

Fitting

- Majestic Knobs and Handles in Brass
- Majestic Knobs and Handles in Chrome (X)
- Majestic Knobs and Handles in Bronze (Y)

Colour Palette

- Bright White
- Stainless Steel
- Antique White
- Blue
- Matt Black
- Emerald Green
- Burgundy
Model MD100FDMP

**Electric Oven**
- Double Electric Oven: Select 10+5 multifunction cooking modes
- 70 litre oven capacity oven 1
- 40 litre oven capacity oven 2
- Roast Probe (digital food monitor in Main Oven Only)
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element (Both Ovens)
- Rotissiere (30cm oven only)
- Electronic programmable timer
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system (Main Oven Only)
- Stainless steel fan fat filter (Main Oven Only)
- Removable oven door and inner door glass
- Storage and warming drawer
- Turbowave cooking, lower temperatures, less food spatter, moister fresher tasting roasts
- Pizza and bread mode (Main Oven Only)
- Precision thermostatic control 0°C through to 250°C
- Quickstart fast preheat time 0°C – 175°C in 6 minutes (Main Oven Only)

**Gas Cooktop**
- 100cm gas cooktop
- Large cooking surface with spacious burner layout
- ILVE’s famous Solid Tepanyaki Plate
- Dual Control Triple ring solid brass WOK burner (5 kW – European Tested)
- 1 small and 2 Large gas burners
- Precision burner controls with accurate flame control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- All burners made from Solid Brass
- AS 304 Stainless Steel construction

For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide.