Ingeniously combining the latest cook top technology with ILVE’s peerless upright ovens, you’ll find yourself at a gastro level in no time at all. Italian design and the superior quality synonymous with all ILVE products ensure this is no ordinary kitchen appliance.

Choose from up to 6 different cooking surfaces including ILVE’s famous Tepanyaki plate and available in Stainless Steel, Gloss Black and Bright White not to mention sizes ranging from 60cm, 70cm, 80cm, 90cm, 100cm, 120cm and 150cm with some styles available with double ovens, versatility is not hard to find.

ILVE’s pioneering freestanding ovens incorporate chef quality features that will delight any aspiring home chef or want-to-be kitchen master. Culinary heights once thought unobtainable are now within reach with features such as the pizza and bread cooking function, rotisserie and new improved precision thermostatic technology boosters, scorching from 0-250°C in an instant.

ILVE’s Upright oven’s even include a Catalytic cook and clean side liners interior, triple door glazing for safer, cooler door temperatures and a cool touch athermic door handle.

Functionally simple to use and a breeze to cook with, ILVE is truly the next generation in cooking.

**Colour Palette**

- Bright White
- Stainless Steel
- Gloss Black

Pictured: ILVE Brass Burner

Pictured: ILVE Tepanyaki Plate
Model PDW100FMP

**Electric Oven**
- Double Electric Oven: Select 10+5 multifunction cooking modes
- 70 litre oven capacity oven 1
- 50 litre oven capacity oven 2
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element (Both Ovens)
- Rotisserie (40cm 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
- 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.