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.
Model PDW120SMP

Electric Oven
- Double Electric Ovens: Select 10 multifunction cooking modes in both Ovens
- Dual 70 litre oven capacity
- Easy dismantling of oven interior
- Easy clean vitreous enamel interior smooth black non staining appearance
- Recessed full width grill element (Both Ovens)
- Electronic programmable timer (Main Oven Only)
- Cool touch athermic door handle
- Control panel and door cooling fan
- Triple door glazing for safer, cooler door temperatures
- Catalytic self cleaning system
- Stainless steel fan fat filter
- 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
- Precision thermostatic control 0°C through to 250°C
- Quickstart fast preheat time 0°C – 175°C in 6 minutes

Gas Cooktop
- 120cm gas cooktop
- Large cooking surface with spacious burner layout
- ILVE’s cast iron Simmer Plate / Targa Top surface
- Triple ring solid brass WOK burner (5 kW – European Tested)
- 1 small, 1 elongualted/fish 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