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 PW150-FRMP**

**Electric Oven**
- Two Electric Ovens: Select 11+10 multifunction cooking modes
- 110 litre oven capacity oven 1
- 70 litre oven capacity oven 2
- Easy clean vitreous enamel interior finished in smooth black
- Electric Rotisserie in both Ovens
- AS304 stainless steel commercial style control panel and knobs
- Dual Recessed full width grill element
- Digital programmable timer (main oven ONLY)
- Control panel and door cooling fan
- Triple glazed glass door for safer, cooler door temperatures
- Catalytic self cleaning system (Both Ovens)
- Positive stop glide internal trays
- Large baking trays
- Stainless steel fan fat filter (Both Ovens)
- Removable oven door and inner door glass
- Storage drawer
- Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts
- Precision thermostatic control 0°C–250°C
- New Turbowave Quickstart preheating function 0°C – 175°C in 8 minutes (main oven)
- New Turbowave Quickstart preheating function 0°C – 175°C in 6 minutes (secondary oven)

**Gas Cooktop**
- 150cm gas cooktop
- Stainless Steel Tepanyaki Plate & Electric Deep Fryer
- Dual Triple ring all purpose Brass wok burners (5 kW – European Tested) and 4 regular gas burners
- Precision burner controls each with position accurate thermostatic control
- Heavy Duty cast iron trivets and burner caps
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burner caps
- Solid brass burners
- 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.