ILVE’s range of 80cm KC series cookers have many of the world class features that you would expect from ILVE. One of these features are ILVE’s famous Brass Burners.

ILVE uses our own burner design. Production of the Venturi is horizontal, as used in the professional cookers. The primary air can be adjusted meaning the cooktop can be used with all types of gas. The air:gas ratio is optimised and the flame can be adjusted. This has a great positive impact in lower emission of CO (carbon monoxide) gases well up to 1/100 compared with the reference standard. ILVE brass burners combine technical precision with performance. Our new Triple ring design guarantees scorching heat is achieved in an instant. Great for Wok cooking, boiling and grilling.

Colour Palette

Stainless Steel

Pictured: ILVE Brass Burner
ILVE K80CWMP SERIES
80CM FREESTANDING COOKER
GAS COOKTOP & ELECTRIC OVEN

K80CWMP Freestanding Cooker
Available in Stainless Steel

Features
80cm Electric Oven
- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 10 multifunction electric oven
- Inner door and control panel cooling fan
- 2 x Oven racks and baking tray with grill insert
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Pre-programmable Clock and Oven timer
- Thermostatically controlled cavity cooling fan
- Catalytic cook and clean interior on oven sides and rear
- Sealed Oven: Lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Triple glazed glass door: Tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Stainless steel legs can detach and are adjustable from 100mm to 160mm
- AS304 high grade Stainless Steel construction

80cm 5 Burner Gas Cooktop
- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- ILVE brass burners featured throughout the cooking surface
- Two high speed with variable to medium and low control, & Two small low flame simmer burners
- Flame failure safety cut off device
- Precision burner controls each with position accurate thermostatic control
- Cast iron pan support trivets and burner caps in matt black finish
- Sealed hob with deep recessed spill tray
- Easy clean removable trivets and burners
- Single pressed AS304 stainless steel hob with 40mm edging
- Auto electronic one touch flame ignition to all gas burners
- AS304 high grade Stainless Steel construction

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

DISCLAIMER
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