GET LOST IN THE MOMENT

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UNPARALLELED QUALITY

Famous for beautiful Italian design, the proof of ILVE’s superior commercial grade quality is found in the unrivalled attention to detail that brings to life tangible benefits such as:

INTEGRATED CAVITY TEMPERATURE PROTECTION
All ILVE oven cavities are heavily insulated to protect your cabinetry from heat stress and discolouration. This is one of the most important aspects to consider when choosing an oven.

QUALITY CONSTRUCTION
All ILVE appliances are made using 304 ‘surgical grade’ stainless steel. Non magnetic and rust proof, ILVE ovens are also more hygienic as a result.

CATALYTIC OVEN CLEANING SYSTEM
ILVE’s catalytic cleaning system combined with the stainless steel fat filter positioned over the rear fan, allows for automatic cleaning of the oven interior.

TRIPLE GLAZED COOL TOUCH AHERMIC DOOR
Constructed using three layers of 4mm thick glass incorporating reflective metallic film means ILVE oven doors are always cool to the touch.

QUICKSTART TEMPERATURE CONTROL
ILVE’s Quickstart pre-heat function heats to 175°C in less than 8 minutes. Combined with dual capillary thermostats for accurate temperature adjustment up to 250°C, ILVE ovens put you in total control of your cooking.

HEAVY DUTY HINGES
Using two-point heavy duty metal door hinges means ILVE ovens can withstand up to 25kg loads and close with a reassuring quality clunk.

EASY CLEAN GLASS DOORS AND CAVITY
ILVE oven doors are simply removed so even the interior oven glass can be cleaned without the need for costly service calls. Furthermore ILVE’s high quality baked enamel interiors are easy to clean, non-staining and highly resilient.

CAST IRON TRIVETS
ILVE cooktops use heavy cast iron trivets with more fingers as they retain heat better and provide more stability during cooking.

LIVE WITH ILVE COLLEZIONE 2019
THE NEW BUILT-INS FROM ILVE
READY NOW

The new ILVE built-in oven range is the culmination of extensive research and development into the latest cooking technology. We took our time to consult with Europe’s leading architects and designers, not just to design for today, but also for the future. ILVE is not just a product you would be proud to have in your kitchen but one your children will also be proud to own.

As a result the new ILVE built-in ovens are elegant, discrete and timeless. With clean design lines, uniform control panels and consistent handle placement, each model in the range perfectly matches the next. Select from a wide range of oven sizes and pyrolytic, microwave or steam combinations.

Headlining the new range are the STPC models incorporating new ‘Chef-Assist’ colour TFT touch screen control panels. Available with 15 different languages, over 35 preset recipe modes and up to 100 personalised recipes allowing you to cook any dish for the entire family effortlessly.

Each model in the range benefits from an improved oven cavity size to provide more cooking space. The distinctive grey ‘ULTRA-Clean’ enamel interiors have been designed to be exceptionally easy to clean and being nickel free will reduce the toxicity of materials on contact with foods.

Our new ILVE built-in ovens also feature new ‘S-Move’ soft close oven doors and easy slide telescopic racks, which are removable and dishwasher safe, making general cooking and cleaning that much easier. Large ‘Thermo-Reflective’ glass doors are always cool to touch and provide panoramic views of your creations.

With advanced technology and beautiful Italian design in perfect harmony, the new ILVE built-in oven range is ready for the future generation of passionate cooks.

View and learn more about the entire new ILVE range at ilve.com.au or your closest ILVE showroom.
600 SERIES
60CM BUILT-IN
PYROLYTIC OVEN

600 SPYTCI PYROLYTIC OVEN

FEATURES
- Save up to 100 of your favourite most used recipes
- PANA-View full-glass oven door and inner glass
- 11 different language settings
- Time (12h or 24h) and date setting
- Touch control TIP 1 display with brightness adjustment
- Accurate digital thermostat control: 0°C-250°C
- Option of °C or °F setting
- Pre-programmable timer with 3 beeper level options

SAFETY
- Cool touch BIO-Safe quadruple glazed glass door

FUNCTIONS
- Select 17 specialised manual multifunctional modes
- CHEF-Assist with over 25 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Closed door grilling

CLEANING
- PYRO-Clean mode for pyrolytic cleaning with electronic door lock
- ULTRA-Clean smooth grey cavity

CAPACITY & INTERIOR
- 66 litre oven capacity
- 5 cooking levels
- Removable oven door and inner-door glass
- Dark / black tinted glass on door exterior

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 100% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

COLOUR OPTION
Also available in Black Glass (Model: 600 SPYTClBV)

MODEL: 600 SPYTCI
Electrical load: 3.5 kWh

600 SERIES
60CM BUILT-IN
COMBINATION OVENS

ILCS 45X COMBINATION STEAM OVEN

FEATURES
- CHEF-Assist with 60 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Save up to 100 of your favoured most used recipes
- 11 combined functions
- PANA-View full-glass oven door and inner glass
- Stainless steel exterior
- Sensor touch control panel
- Electronic timer and clock
- Tangential cooling fan

SAFETY
- Cool touch glass door
- Child safety lock

FUNCTIONS
- Steam cooking (40°C-130°C)
- Forced-air cooking
- Combined steam and forced-air cooking

CLEANING
- Stainless steel cavity
- Automatic descaling

CAPACITY & INTERIOR
- Internal capacity: 35 litres
- 3 cooking levels

ACCESSORIES
- 1 x stainless steel tray
- 1 x flat grill

COLOUR OPTION
Also available in Black Glass (Model: ILCS 45SBV)

MODEL: ILCS 45X
Electrical load: 3.7 kWh

ILCM 45X COMBINATION MICROWAVE OVEN

FEATURES
- CHEF-Assist with 60 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Save up to 100 of your favoured most used recipes
- PANA-View full-glass oven door and inner glass
- Stainless steel exterior
- Sensor touch control panel
- Electronic timer and clock
- Tangential cooling fan

SAFETY
- Cool touch glass door
- Child safety lock

FUNCTIONS
- 9 combi functions
- 3 microwave cooking levels
- Forced-air cooking
- Combi microwave and forced-air cooking
- Combi microwave cooking and grill

CLEANING
- Stainless steel cavity

CAPACITY & INTERIOR
- Internal capacity: 35 litres
- 3 cooking levels

ACCESSORIES
- 1 x round grill
- 1 x stainless steel tray with support grill

COLOUR OPTION
Also available in Black Glass (Model: ILCM 45BH)

MODEL: ILCM 45X
Electrical load: 3.7 kWh
600 SERIES
60CM BUILT-IN ELECTRIC OVEN

600 SPYKTI ELECTRIC OVEN

FEATURES
• PANA-View full-glass oven door and inner glass
• Dark / black tinted glass on door exterior
• Printed cooking modes on control panel with symbol and words
• Closed door grilling
• Knob control
• Digital thermostat
• 5 cooking levels
• Precision thermostat control

SAFETY
• Cool touch BIO-Safe quadruple glazed glass door

FUNCTIONS
• Select 10 multifunctional expert modes – light, defrost, bake, eco bake, convection bake, lower convection, fan grill, half grill, grill and self clean

CLEANING
• PYRO-Clean mode for pyrolytic cleaning with electronic door lock
• Removable oven door and inner door glass

CAPACITY & INTERIOR
• 66 litre oven capacity
• ULTRA-Clean smooth grey cavity

ACCESSORIES
• Standard with 1 x set of telescopic runners – with 75% extraction
• 2 x oven racks and 1 x grill pan (baking dish) set

600 SKMI ELECTRIC OVEN

FEATURES
• S-Move soft and gentle closing door hinges
• PANA-View full-glass oven door and inner glass
• Dark / black tinted glass on door exterior
• Printed cooking modes on control panel with symbol and words
• Closed door grilling
• Knob control and bell timer
• Precision thermostat control: 0°C-250°C

SAFETY
• Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
• Select 9 multifunctional expert modes – light, convection, fan assisted, bottom, half grill, fan grill, fan forced and pizza

CLEANING
• ULTRA-Clean smooth grey cavity
• Removable oven door and inner door glass

CAPACITY & INTERIOR
• 66 litre oven capacity
• 5 cooking levels

ACCESSORIES
• Standard with 1 x set of telescopic runners – with 75% extraction
• 2 x oven racks and 1 x grill pan (baking dish) set

600 SKMPI ELECTRIC OVEN

FEATURES
• PANA-View full-glass oven door and inner glass
• S-Move soft and gentle closing door hinges
• Dark / black tinted glass on door exterior
• Printed cooking modes on control panel with symbol and words
• Closed door grilling
• Knob control and touch-control timer
• Precision thermostat control: 0°C-250°C

SAFETY
• Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
• Select 9 multifunctional expert modes – light, connection, fan assisted, bottom, half grill, fan grill, fan forced and pizza

CLEANING
• ULTRA-Clean smooth grey cavity
• Removable oven door and inner door glass

CAPACITY & INTERIOR
• 66 litre oven capacity
• 5 cooking levels

ACCESSORIES
• Standard with 1 x set of telescopic runners – with 75% extraction
• 2 x oven racks and 1 x grill pan (baking dish) set
750 SERIES
75CM BUILT-IN PYROLYTIC & ELECTRIC OVENS

750 SPYTCI PYROLYTIC OVEN
FEATURES
- PANA-View full-glass oven door and inner glass
- Oven light mode for cleaning
- Bell minute minder
- Touch control display
- UltraClean smooth grey cavity
- Removable oven door and inner door glass
- Pre programmable timer
- Closed door grilling

SAFETY
- Cool touch BIO-Safe quadruple glazed glass door

FUNCTIONS
- Select 17 specialised manual multifunctional expert modes
- Precise digital thermostat control: 0°C-250°C
- Dark / black tinted glass on door exterior

CLEANING
- PYRO-Clean mode for pyrolytic cleaning with electronic door lock
- ULTRA-Clean smooth grey cavity

CAPACITY & INTERIOR
- 95 litre oven capacity
- 4 cooking levels

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

* Matching Stainless Steel trim kit is available when matching with the ILVE ILCM 45 or ILCS 45 Combi Ovens

750 SKMPI ELECTRIC OVEN
FEATURES
- PANA-View full-glass oven door and inner glass
- S-Move soft and gentle closing door hinges
- Dark / black tinted glass on door exterior
- Printed cooking modes on control panel with symbol and words
- Closed door grilling
- Knob control and touch-control timer
- Precision thermostat control: 0°C-250°C

SAFETY
- Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
- Select 9 multifunctional expert modes – light, convection, fan assisted, bottom, fan grill, fan forced, fan forced and pizza
- Save up to 100 of your favoured most used recipes

CLEANING
- ULTRA-Clean smooth grey cavity

CAPACITY & INTERIOR
- 95 litre oven capacity
- 5 cooking levels

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

* Matching Stainless Steel or Black Glass trim kit is available when matching with the ILVE ILCM 45 or ILCS 45 Combi Ovens
* Limited distribution

760 SERIES
76CM BUILT-IN PYROLYTIC OVEN

760 SPYTCI PYROLYTIC OVEN
FEATURES
- ULTRA-Clean smooth grey cavity
- PANA-View full-glass oven door and inner glass
- Twin fan heating providing even heat distribution with reduced hot spots and consistent heat
- 11 different language settings
- Time (12h or 24h) and date setting
- Touch control TFT display with brightness adjustment
- Accurate digital thermostat control: 0°C-250°C
- Option for °C or °F setting
- Dark / black tinted glass on door exterior
- Pre programmable timer with 3 beeper level options
- Closed door grilling

SAFETY
- Cool touch BIO-Safe quadruple glazed glass door

FUNCTIONS
- Select 17 specialised manual multifunctional modes
- CHEF-Assist with over 35 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Save up to 100 of your favoured most used recipes

CLEANING
- PYRO-Clean mode for pyrolytic cleaning with electronic door lock
- Removable oven door and inner door glass

CAPACITY & INTERIOR
- 123 litre oven capacity
- 5 cooking levels

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

* Matching Stainless Steel or Black Glass trim kit is available when matching with the ILVE ILCM 45 or ILCS 45 Combi Ovens

COLOUR OPTION
Also available in Black Glass (Model: 760 SPYTCBV)
900 SERIES
90CM BUILT-IN ELECTRIC OVENS

900 STCPI ELECTRIC OVEN

FEATURES
- Twin fan heating providing even-heat distribution with reduced hot spots and consistent heat
- PANA-View full-glass oven door and inner glass
- S-Move soft and gentle closing door hinges
- 11 different language settings
- Time (12h or 24h) and date setting
- Touch control TFT display with brightness adjustment
- Dark / black tinted glass on door exterior
- Pre programmed timer with 3 weapon level options
- Accurate digital Thermostatic control: 0°C-250°C
- Option for °C or °F setting
- Closed door grilling

SAFETY
- Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
- Select 9 multifunctional expert modes – light, convection, fan assisted, bottom, half grill, grill, fan grill, fan forced and pizza
- CHEF-Assist with over 35 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Save up to 200 of your favourite most used recipes

CLEANING
- ULTRA-Clean smooth grey cavity
- Catalytic self cleaning liners
- Removable oven door and inner door glass

CAPACITY & INTERIOR
- Extra large 102 litre oven capacity
- 5 cooking levels

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

900 SKMPI ELECTRIC OVEN

FEATURES
- Twin fan heating providing even-heat distribution with reduced hot spots and consistent heat
- PANA-View full-glass oven door and inner glass
- S-Move soft and gentle closing door hinges
- 11 different language settings
- Time (12h or 24h) and date setting
- Touch control TFT display with brightness adjustment
- Dark / black tinted glass on door exterior
- Pre programmed timer with 3 weapon level options
- Accurate digital Thermostatic control: 0°C-250°C
- Option for °C or °F setting
- Closed door grilling

SAFETY
- Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
- Select 14 multifunctional expert modes – light, convection, fan assisted, bottom, half grill, grill, fan grill, fan forced and pizza
- CHEF-Assist with over 35 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Save up to 200 of your favourite most used recipes

CLEANING
- ULTRA-Clean smooth grey cavity
- Catalytic self cleaning liners
- Removable oven door and inner door glass

CAPACITY & INTERIOR
- Extra large 102 litre oven capacity
- 5 cooking levels

ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set
940 SERIES
90CM BUILT-IN ELECTRIC OVEN

940 SKMPI ELECTRIC OVEN

FEATURES
• PANA-View full-glass oven door and inner glass
• S-Move soft and gentle closing door hinges
• Twin fan heating producing even heat distribution with reduced hot spots and consistent heat
• Dark / black tinted glass on door exterior
• Printed cooking modes on control panel with symbol and words
• Precision thermostatic control 0°C-250°C
• Closed door grilling
• Knob control and touch-control timer

SAFETY
• Cool touch BIO-Safe triple glazed glass door

FUNCTIONS
• Select 9 multifunctional expert modes – light, convection, fan assisted, bottom, half grill, grill, fan grill, fan forced and pizza

CLEANING
• ULTRA-Clean smooth grey cavity
• Removable oven door and inner door glass

CAPACITY & INTERIOR
• Extra large 102 litre oven capacity
• 5 cooking levels

ACCESSORIES
• Standard with 1 x set of telescopic runners – with 75% extraction
• 2 x oven racks and 1 x grill pan (baking dish) set

For installation specifications, please refer to page 34
600 SERIES
60CM BUILT-IN GAS OVEN

600 SVGI GAS OVEN
FEATURES
- PANA-View full-glass oven door and inner glass
- Dark / black tinted glass on door exterior
- Printed cooking modes on control panel with symbol and words
- Knob control with digital minute minder
- Precision thermostat control: 130°C-250°C
SAFETY
- Cool touch BIO-Safe triple glazed glass door
FUNCTIONS
- Select 4 multifunctional expert modes – light, bottom gas flame, grill and fan grill
- ULTRA-Clean smooth grey cavity
- Removable oven door and inner door glass
CAPACITY & INTERIOR
- 66 litre oven capacity
- 5 cooking levels
ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- 2 x oven racks and 1 x grill pan (baking dish) set

MODEL: 600 SVGI
Electrical load: 1.2 kW/h
Total gas consumption
NAT: 9 kW/h    LPG: 7.5 kW/h

200 SERIES
60CM BUILT-IN DOUBLE OVEN

200 SPYKMPI WITH PYROLYTIC CLEANING
FEATURES
- PANA-View full-glass oven door and inner glass
- Dark / black tinted glass on door exterior
- Laser etched cooking modes on control panel with symbol and words
- Closed door grilling
- Knob control
- Digital thermostat (main oven)
- Precision thermostat control
SAFETY
- Cool touch BIO-Safe quadruple glazed glass door (main oven)
- Cool touch BIO-Safe triple glazed glass door (secondary oven)
FUNCTIONS
- Main oven: Select 10 multifunctional expert modes – light, defrost, bake, eco bake, convection bake, lower convection, fan grill, half grill, grill and self clean
- Secondary oven: Select 4 multifunctional expert modes – light, bottom, convection, grill
CLEANING
- PYRO-Clean mode for pyrolytic cleaning with electronic door lock (main oven)
- ULTRA-Clean smooth grey cavity (secondary oven)
- Removable oven door and inner door glass
CAPACITY & INTERIOR
- 66 litre oven capacity (main oven)
- 45 litre oven capacity (secondary oven)
- 5 cooking levels (main oven)
- 5 cooking levels (secondary oven)
ACCESSORIES
- Standard with 1 x set of telescopic runners – with 75% extraction
- Main oven: 1 x oven racks and 2 x grill pan (baking dish)
- Secondary oven: 1 x oven racks and 1 x grill pan (baking dish)

MODEL: 200 SPYKMPI
Electrical load: 5.35 kW/h

For installation specifications, please refer to page 34
**BUILT-IN MICROWAVE OVENS**

ILTIE appliances are renowned for forming a stylishly integrated family of built-in appliances. That’s why our built-in microwaves come with an optional trimkit to build in with your choice of ILTIE oven.

**IV 602 BIM BUILT-IN MICROWAVE**

**FEATURES**
- Made and purpose built to suit all ILTIE ovens
- 1000W grill
- Input power – 1300W and output power – 800W
- 11 electronic programmable auto cook presets
- 6 power levels
- Digital display
- Matching stainless steel trimkit attached to the microwave
- Push button concealed control

**SAFETY**
- Child lock

**FUNCTIONS**
- Defrost function
- 3 defrost heat and grill options

**CAPACITY & INTERIOR**
- 25 litre internal volume
- Stainless steel cavity

**ACCESSORIES**
- Turntable
- Grill platform insert

**IV 600 FBI BUILT-IN MICROWAVE**

**FEATURES**
- Made and purpose built to suit all ILTIE appliances
- Electronic clock
- Stainless steel exterior
- LED display
- 900W microwave power
- 1200W grill power
- 6 power levels
- Push-to-open door
- Matching stainless steel trimkit attached to the microwave
- Dimensions: 592 x 400 x 390mm

**FUNCTIONS**
- Auto weight / defrost function
- Auto programme menu

**CAPACITY & INTERIOR**
- 31 litre internal volume
- Stainless steel cavity

**ACCESSORIES**
- Turntable
- Grill platform insert

**IVFSM 643X BENCHTOP MICROWAVE**

**FEATURES**
- Touch control panel
- Pull open door (handle)
- Microwave output: 1000W
- Microwave power: 1500W
- 10 power levels

**FUNCTIONS**
- 6 one touch cook programmes
- 3 auto defrost programmes

**CAPACITY & INTERIOR**
- 34 litre capacity
- Stainless steel cavity

**ACCESSORIES**
- Turntable
- Grill platform insert

*Optional trimkit is also available for building into cabinetry (Model: IVTK 34)*

**BUILT-IN & BENCHTOP MICROWAVE OVENS**

Perfect partners, our stainless steel microwaves are designed to match perfectly with your choice of ILTIE oven. Simple to use and made of the finest materials, with stainless steel used internally, ILTIE built-in or freestanding microwaves are easily cleaned and maintained.

**IV 605 BV & IV 605 WV BUILT-IN MICROWAVE**

**FEATURES**
- Black Glass or White Glass fascia
- 900W microwave power
- 1200W grill power
- 60 min digital timer
- 5 power levels
- Scroll knob control
- Push-button door
- Integrated trimkit
- Rated input: 1400W
- Rated output: 900W
- Grill heater: 1200W
- Facia: 592W x 390H x 430D
- Cavity: 348W x 213H x 334D

**SAFETY**
- Child lock

**FUNCTIONS**
- Automatic defrost by weight or time

**CAPACITY & INTERIOR**
- Stainless steel cavity

**ACCESSORIES**
- 315mm turntable
- Grill platform insert

*For installation specifications, please refer to page 34*
**BENCHTOP MICROWAVE OVENS**

**IVFSM 34X BENCHTOP MICROWAVE**

**FEATURES**
- 90 min digital timer
- 900W power output
- Clock and timer
- 5 power settings (100%, 70%, 50%, 30% and 10%)

**CAPACITY**
- Capacity: 31 litres

**FUNCTIONS**
- Defrost setting
- Auto menu: When you select the food type and weight it will help you to automatically adjust the power and time (rice, vegetables, meat, noodles, fish or re-heat)
- Auto weight defrost: Select the food weight and it will automatically help you to adjust the power level and time
- Memory cooking function: You can save some frequently used cooking programmes

**ACCESSORIES**
- Trimkit is available (Model: IVTK-60)
- Turntable

**IVFSM 34X BENCHTOP CONVECTION MICROWAVE**

**FEATURES**
- 90 min digital timer
- 900W power output
- 1200W grill
- 1350W convection
- Clock and timer
- 5 power settings (100%, 70%, 50%, 30% and 10%)
- 5 temperature settings: 160°C-230°C

**CAPACITY**
- Capacity: 31 litres

**FUNCTIONS**
- Defrost setting
- Auto menu: When you select the food type and weight it will help you to automatically adjust the power and time (rice, vegetables, meat, noodles, fish or re-heat)
- Auto weight defrost: Select the food weight and it will automatically help you to adjust the power level and time
- Memory cooking function: You can save some frequently used cooking programmes
- Convection and combination cooking

**ACCESSORIES**
- Trimkit is available (Model: IVTK-60)
- Turntable
BUILT-IN COOKTOPS
**FLUSHLINE SERIES**

**90CM BUILT-IN GAS COOKTOPS**

### ILFM 905 KX FLUSHLINE GAS COOKTOP

**FEATURES**
- Piano style (built-in flush or semi-flush top)
- Stainless Steel
- 12.1 kWh total consumption
- Flush or semi-flush mount
- Front control knobs
- Cast iron trivets
- 10 AMP GPO electrical connection, 3-pin plug

**SAFETY**
- Flame failure device fitted to each burner
- Automatic electronic ignition

**BURNERS**
- 5 gas burners:
  - 1 x auxiliary: 1.1 kWh
  - 2 x semi-rapid: 1.8 kWh
  - 1 x rapid: 3.1 kWh
  - 1 x WOK: 4.3 kWh

* Also available in 77cm width (Model: ILFM 775 KX)

**POWER REQUIREMENTS**
- Power requirement: 10 AMP
- Total electrical load: 0.6 kW
- Total gas consumption: 43.8 MJ/h

### ILFM 604 CKX 60CM FLUSHLINE GAS COOKTOP

**FEATURES**
- Stainless Steel
- 6 kWh total consumption flush mount
- Front control knobs
- Cast iron trivets
- 10 AMP GPO electrical connection, 3-pin plug

**SAFETY**
- Flame failure device fitted to each burner
- Automatic electronic ignition

**CLEANING**
- Easy clean removable trivets and burners

**BURNERS**
- 4 gas burners:
  - 1 x simmer: 1.0 kWh
  - 2 x medium: 1.75 kWh
  - 1 x triple-ring WOK: 3.5 kWh

**ACCESSORIES**
- Cast iron WOK support

For installation specifications, please refer to page 64

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**BUILT-IN COOKTOPS FLUSHLINE SERIES COLLEZIONE 2019**

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**FLUSHLINE SERIES**

**90CM & 60CM BUILT-IN GAS COOKTOPS**

HP 95 PDT & HP 95 DT FLUSHLINE GAS COOKTOPS

**FEATURES**
- Precision burner controls each with position accurate thermostat control
- 75% hand built, AUS304 stainless steel construction
- Front-centred control panel
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Available in Stainless Steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Available in Natural or LPG gas

**SAFETY**
- One touch automatic electronic ignition
- All gas burners fitted with flame failure cut out safety devices

**CLEANING**
- Large cooking surface with spacious burner layout
- Deep cooktop pressing designed to retain spillages
- Easy clean removable trivets and burners
- Easy clean hob

**BURNERS**
- Solid brass burners
- Triple ring solid brass infinity WOK burner (5 kW – European tested)
- Centred WOK burner (HP 95 DT only)
- Staggered triple / griddle burner (HP 95 PDT only)
- Dual control WOK burner with instant variations from high heat to low simmer

**ACCESSORIES**
- ‘Star’ trivet adapter for small pots

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The sleek stainless steel finish of ILVE’s Flushline gas cooktops coordinate beautifully with the design of your other ILVE appliances. The low profile design means there are fewer food traps allowing for simple easy maintenance.

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For installation specifications, please refer to page 64
FLUSHLINE SERIES
90CM BUILT-IN GAS COOKTOPS

MODEL: XLP 90 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 52.7 MJ/h

MODEL: HP 95 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 46.2 MJ/h

XLP 90 FDT FLUSHLINE GAS COOKTOP
FEATURES
• Large cooking surface with spacious burner layout
• 75% hand-built, AISI304 stainless steel construction
• Large Tepanyaki plate (thick plate of stainless steel)
• One touch automatic electronic ignition
• Front right side control panel
• Cast iron heavy duty trivets and burner caps finished in Matt Black
• Deep recessed spill trays
• Available in Stainless Steel only
• Plug-in 10 AMP power supply
• Easy in-bench serviceability
• Available in Natural or LPG gas

SAFETY
• All gas burners fitted with flame failure cut out safety devices

CLEANING
• Easy clean removable trivets and burners
• Deep cooktop pressing designed to retain spillages

BURNERS
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• Dual control WOK burner with instant variations from high heat to low simmer

ACCESSORIES
• ‘Star’ trivet adaptor for small pots

HP 95 FDT FLUSHLINE GAS COOKTOP
FEATURES
• Large cooking surface with spacious burner layout
• 75% hand-built, AISI304 stainless steel construction
• Large Tepanyaki plate (thick plate of stainless steel)
• Front centred control panel
• Cast iron heavy duty trivets and burner caps finished in Matt Black
• Available in Stainless Steel only
• Plug-in 10 AMP power supply
• Easy in-bench serviceability
• Available in Natural or LPG gas

SAFETY
• All gas burners fitted with flame failure cut out safety devices

CLEANING
• Easy clean removable trivets and burners
• Deep cooktop pressing designed to retain spillages

BURNERS
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• Centred WOK burner (HP 1230 DT only)
• Dual control WOK burner with instant variations from high heat to low simmer (HP 125 FDT only)

ACCESSORIES
• ‘Star’ trivet adaptor for small pots

FLUSHLINE SERIES
120CM BUILT-IN GAS COOKTOPS

MODEL: HP 125 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 58.7 MJ/h

MODEL: HP 1230 DT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 40.2 MJ/h

HP 125 FDT & HP 1230 DT FLUSHLINE GAS COOKTOPS
FEATURES
• Large cooking surface with spacious burner layout
• Precision burner controls each with position accurate thermostat control
• Front centred control panel
• 75% hand-built, AISI304 stainless steel construction
• Cast iron heavy duty trivets and burner caps finished in Matt Black
• Easy in-bench serviceability
• Stainless Steel Tepanyaki plate (HP 125 F DT only)
• Available in Stainless Steel only
• Plug-in 10 AMP power supply
• Available in Natural or LPG gas

SAFETY
• All gas burners fitted with flame failure cut out safety devices

CLEANING
• Easy clean removable trivets and burners
• Deep cooktop pressing designed to retain spillages

BURNERS
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• Centred WOK burner (HP 1230 DT only)
• Dual control WOK burner with instant variations from high heat to low simmer (HP 125 F DT only)

ACCESSORIES
• ‘Star’ trivet adaptor for small pots

For installation specifications, please refer to page 64.
SUPERINOX SERIES
90CM & 77CM STAINLESS STEEL GAS COOKTOPS

BEVELED EDGE FINISH
The entire outer edge of the hob is bevelled, bringing an appealing design finish to your kitchen surface.

SUPERINOX STAINLESS STEEL
The Superinox surface is constructed from a 4.8mm thick sheet of steel, with a wide pattern brushed finish and diamond-edged bevel.

HIGH POWERED WOK BURNER (DUAL)
Perfect for cooking with broad-based pans and WOK pans. Controlled by a dual control knob, it allows you to just use the inner ring with small pans for simmering sauces or the entire burner for extreme high heat cooking.

INDIVIDUAL CAST IRON TRIVETS
The individual square-based trivets provide excellent stability for the pots. Thanks to their heavy duty construction, they are durable and long-lasting.

BRASS BURNERS
More efficient than regular burners, they provide improved gas flow and power use without increasing consumption.

CAST IRON CRADLE
Essential for cooking with small pans or for using traditional coffee pots, this new cast iron cradle provides improved stability.

STEEL BURNER HOUSING
The steel burner housing keeps glass away from heat source and collects liquid due to accidental spills.

TWIN WOK SERIES
76CM STAINLESS STEEL GAS COOKTOP

ILAS 762X 76CM TWIN WOK GAS COOKTOP

PERFORMANCE
- Highly efficient brass burners
- Dual control WOK with inner flame able to operate separately
- Triple ring solid brass infinitely WOK burner with dual regulator for inner and outer flame
- WOK output 5.0 kW/h each burner
- Inner flame isolation option for low heat cooking

FEATURES
- Single piece stainless steel
- Minimalist design trivets
- Designed and purpose built specifically for Asian style cooking
- Front centre controls
- Easy clean removable burners and supports
- Colour: Stainless Steel

SAFETY
- Flame failure safety device fitted to all burners

STANDARD ACCESSORIES
- Cast iron adaptor for WOK

POWER
- Standard 10 AMP plug in power supply

ILAS 762X Twin WOK Gas Cooktop
MODEL: ILAS 762X
Power requirement: 10 AMP
Total gas consumption: 25 MJ/h

BUILT-IN COOKTOPS SUPERINOX & TWIN WOK SERIES COLLEZIONE 2019

For installation specifications, please refer to page 64

PICTURED: ILSS 905 SUPERINOX FIVE BURNER GAS HOB

ILSS 905 Superinox Five Burner Gas Hob

ILSS 775 Superinox Five Burner Gas Hob

MODEL: ILSS 905 & ILSS 775
Power requirement: 10 AMP
Total gas consumption: 40 MJ/h

ILSS 905 & ILSS 775 SUPERINOX FIVE BURNER GAS HOB

PERFORMANCE
- Highly efficient brass burners
- Triple ring solid brass infinity WOK burner with dual regulator for inner and outer flame
- 1 simmer, 2 auxiliary and 1 rapid burners
- WOK 4.0 kW/h
- Front right simmer 1.0 kW/h
- Front left rapid 3.0 kW/h
- 2 x rear semi rapid 1.7 kW/h each

FEATURES
- Superinox surface, constructed from 4.8mm thick steel sheet
- All four edges with elegant diamond-edged finish
- Single handed electronic ignition
- Easy clean removable burners and supports
- Colour: Stainless Steel
- Made in Italy

SAFETY
- Flame failure safety device fitted to all burners

STANDARD ACCESSORIES
- Cast iron adaptor for WOK

POWER
- Standard 10 AMP plug in power supply

PICTURED: ILSS 905 SUPERINOX FIVE BURNER GAS HOB
BLACK GLASS SERIES
60CM GLASS SURFACE GAS COOKTOP

BEVELLED EDGE FINISH
The entire outer edge of the hob is bevelled, bringing an appealing design finish to your kitchen surface.

TEMPERED GLASS SURFACE
Constructed from an 8 mm sheet of tempered glass which provides stability, safety, strength, elegance and style to our range of gas on glass hobs.

HIGH POWERED WOK BURNER (EXCLUDING 60CM VERSION)
Perfect for cooking with broad-based pans and WOK pans it allows you to use the low setting with small pans for simmering sauces or the entire burner power for intense high heat cooking.

INDIVIDUAL CAST IRON TRIVETS
The individual square-based trivets provide excellent stability for the pots. Thanks to their heavy duty construction, they are durable and long lasting.

BRASS BURNERS
More efficient than regular burners, they provide improved gas flow and power use without increasing consumption.

CAST IRON CRADLE
Essential for cooking with small pans or for using traditional coffee pots, this new cast iron cradle provides improved stability.

STEEL BURNER HOUSING
The steel burner housing keeps glass away from heat source and collects liquid due to accidental spills.

ILBV 604 BLACK GLASS FOUR BURNER GAS HOB

MODEL: ILBV 604
Power requirement: 10 AMP
Total gas consumption: 26 MJ/h

PERFORMANCE
• Highly efficient brass burners
• 1 simmer, 2 auxiliary and 1 rapid burners
• Front right simmer 1.0 kW
• Front left rapid 3.0 kW
• 2 rear semi rapid 1.7 kW each

FEATURES
• 8mm black tempered glass surface
• All four edges with elegant diamond-edged finish
• Single handed electronic ignition
• Easy clean removable burners and supports
• Colour: Black Glass
• Made in Italy

SAFETY
• Flame failure safety device fitted to all burners

STANDARD ACCESSORIES
• Cast iron adaptor for WOK
• Cast iron reducer for small pans

POWER
• Standard 10 AMP plug in power supply

BUILT-IN COOKTOPS BLACK GLASS SERIES COLLEZIONE 2019

For installation specifications, please refer to page 64

BLACK GLASS SERIES
77CM & 90CM GLASS SURFACE GAS COOKTOP

ILBV 775 & ILBV 905 BLACK GLASS FIVE BURNER GAS HOB

MODEL: ILBV 905 & ILBV 775
Power requirement: 10 AMP
Total gas consumption: 40 MJ/h

PERFORMANCE
• Highly efficient brass burners
• Triple ring solid brass WOK burner
• 1 simmer, 2 auxiliary and 1 rapid burners
• WOK 4.0 kW
• Front right simmer 1.0 kW
• Front left rapid 3.0 kW
• 2 rear semi rapid 1.7 kW each

FEATURES
• 8mm black tempered glass surface
• All four edges with elegant diamond-edged finish
• Single handed electronic ignition
• Easy clean removable burners and supports
• Colour: Black Glass
• Made in Italy

SAFETY
• Flame failure safety device fitted to all burners

STANDARD ACCESSORIES
• Cast iron adaptor for WOK
• Cast iron reducer for small pans

POWER
• Standard 10 AMP plug in power supply
**H 90 SERIES**

**90CM BUILT-IN GAS COOKTOPS**

**H 90 FCVX Built-in Gas Cooktop with Tepanyaki**

**MODELS:**
- H 90 SDVX
  - Power requirement: 10 AMP
  - Total gas consumption: 46.4 MJ/h (H90SDVX only)

**FEATURES**
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built, AISI304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Plug in 10 AMP power supply
- Easy in-bench serviceability

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

**BURNERS**
- Solid brass burners
  - Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
  - WOK burner situated on left centre of cooktop
  - Dual control WOK burner with instant variations from high heat to low simmer

**ACCESSORIES**
- "Star" trivet adaptor for small pots

**H 90 SDVX Built-in Gas Cooktop**

**MODELS:**
- H 90 SDVX
  - Power requirement: 10 AMP
  - Total gas consumption: 46.4 MJ/h

**FEATURES**
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built, AISI304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Plug in 10 AMP power supply
- Easy in-bench serviceability

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

**BURNERS**
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)

**ACCESSORIES**
- "Star" trivet adaptor for small pots

**H 90 FCVX Built-in Gas Cooktop with Tepanyaki**

**MODELS:**
- H 90 FCVX
  - Power requirement: 10 AMP
  - Total gas consumption: 46.4 MJ/h (H90SDVX only)

**FEATURES**
- Tepanyaki Stainless Steel hot plate
- Precision turn down control with low simmer on each burner
- Front mounted control for easy functional use
- 75% hand built, AISI304 stainless steel construction
- Cast iron Matt Black trivets
- Cast iron trivets and burner caps
- Available in Stainless Steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

**BURNERS**
- Solid brass burners
  - Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
  - WOK burner situated on left centre of cooktop
  - 1 medium burner and 1 fish burner

**ACCESSORIES**
- "Star" trivet adaptor for small pots

**H 70 SERIES**

**70CM BUILT-IN GAS COOKTOPS**

**H 70 CVX Built-in Gas Cooktop**

**MODELS:**
- H 70 CVX
  - Power requirement: 10 AMP
  - Total gas consumption: 46.2 MJ/h

**FEATURES**
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- Front mounted control for easy functional use
- 75% hand built, AISI304 stainless steel construction
- Cast iron Matt Black trivets
- Compact design with maximum cooking space between burners
- Plug in 10 AMP power supply
- Easy in-bench serviceability

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep cooktop pressing designed to retain spillages
- Easy clean removable trivets and burners

**BURNERS**
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- Dual control WOK burner with instant variations from high heat to low simmer
- WOK burner situated on left centre of cooktop
- 2 medium and 2 simmer burners

**ACCESSORIES**
- "Star" trivet adaptor for small pots

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For installation specifications, please refer to page 64.
**H SERIES**

**60CM, 80CM & 90CM BUILT-IN GAS COOKTOPS**

**H 360 CVX BUILT-IN GAS COOKTOP**

**FEATURES**
- Precision turn down control with low simmer on each burner
- Side mounted control for easy functional use
- Cast iron Matt Black trivets
- 75% hand built
- Compact design with maximum cooking space between burners
- Standard 10 AMP plug in power supply
- Colors: Stainless Steel or Nostalgie colours, Antique White or Matt Black

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep cooktop pressing designed to retain spillages
- Easy clean removable trivets and burners

**BURNERS**
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- One medium/high burner and two simmer burners

**ACCESSORIES**
- ‘Star’ trivet adaptor for small pots

**H 38 PCVX, H 39 PCVX & H 39 CVX BUILT-IN GAS COOKTOPS**

**FEATURES**
- Precision turn down control with low simmer on each burner
- Side mounted control for easy functional use
- Cast iron Matt Black trivets
- 75% hand built
- Compact design with maximum cooking space between burners
- Standard 10 AMP plug in power supply
- Available in Stainless Steel only

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Deep cooktop pressing designed to retain spillages
- Easy clean removable trivets and burners

**BURNERS**
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- One medium/high burner and two simmer burners

**ACCESSORIES**
- ‘Star’ trivet adaptor for small pots

**H 360 CVX BUILT-IN GAS COOKTOP**

**MODEL: H 360 CVX**
- Power requirement: 10 AMP
- Total gas consumption: 36.2 MJ/h

**H 38 PCVX BUILT-IN GAS COOKTOP**

**MODEL: H 38 PCVX**
- Power requirement: 10 AMP
- Total gas consumption: 40.7 MJ/h

**H 39 CVX BUILT-IN GAS COOKTOP**

**MODEL: H 39 CVX**
- Power requirement: 10 AMP
- Total gas consumption: 48.7 MJ/h

**MASTERPIECE SERIES**

**90CM & 120CM BUILT-IN GAS COOKTOPS**

**HP 965 FD & HP 1265 FD BUILT-IN COOKTOPS**

**FEATURES**
- Large cooking surface with spacious burner layout
- 75% hand built, A304 stainless steel construction
- Commercial style gas hob
- Extra large cooking surface and spill trays
- Angled burner controls with precision burner output
- Can be mounted flush or proud
- Size 90 and 120cm
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Available in Stainless Steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Available in Natural or LP gas

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- One touch automatic electronic ignition

**CLEANING**
- Easy clean removable trivets and burners
- Easy clean hob
- Deep cooktop pressing designed to retain spillages

**BURNERS**
- Solid brass burners
- Dual-center triple ring solid brass Infinity WOK burner with instant variations from high heat to low simmer (5 kW – European Tested)

**ACCESSORIES**
- ‘Star’ trivet adaptor for small pots

**HP 965 FD**
- Model: HP 965 FD
- Electrical load: 7.4 kW/h

**HP 1265 FD**
- Model: HP 1265 FD
- Power requirement: 10 AMP
- Total gas consumption: 52.7 MJ/h

**For installation specifications, please refer to page 64**
VERSA INDUCTION
90CM HYBRID COOKTOP WITH INDUCTION & GAS WOK

SLIDER CONTROLS
The touch control sensor slider controls allow you to seamlessly set the heat intensity for each cooking zone.

POWER BOOSTER
For an instant heat boost to the cooking vessel, the power of each single cooking zone can be put into a power or boost mode to speed up cooking.

AUTOMATIC POWER OFF
When any of the cooking zones have been in use for an excessive amount of time and the surface overheats, it automatically switches off as an added safety feature to protect the longevity of the glass surface.

ECO-FRIENDLY GLASS CERAMIC
The ceramic glass used to make our induction cooktops consist of natural, eco-friendly raw materials.

AUTOMATIC DETECTING SYSTEM
If the power to the cooktop is turned on, the ADS system will detect if a pan is on a single cooking zone through sensors, meaning the cooktop will only be active when you want it to be.

CHILD LOCK
Allows you to stop and prevent accidental use of the cooktop.

RESIDUAL HEAT INDICATOR
The residual heat indicator (H) warns you not to touch the hotplate while it is still hot.

VERSA ILBV 94+1 FOUR ZONE INDUCTION & ONE GAS WOK BURNER HOB

FEATURES
• Large cooking surface with spacious zone and burner layout
• Cast iron heavy duty trivet and burner cap finished in Matt Black
• Available in Natural or LPG gas
• Dual directional knob control for gas burner
• Glass ceramic surface with centralised slider touch controls

SAFETY
• Gas burner fitted with flame failure cut out safety device
• One touch automatic electronic ignition
• Saucepan detection sensor safety switch (to prevent accidental use)
• Residual heat indicator (H)
• Automatic power off with temperature sensor

CLEANING
• Easy clean removable trivet and burner
• Easy clean ceramic hob

BURNERS
• Solid brass burner
• Dual control triple ring cast brass Infinity WOK burner with instant variations from high heat to low simmer (5.5kW)

INDUCTION ZONES
• 4 induction cooking areas
• Automatic heating
• End-of-cooking timer
• Pause function

STANDARD ACCESSORIES
• Cast iron WOK support

* Limited distribution ONLY (consult with ILVE)
FUSION INDUCTION
90CM INDUCTION COOKTOP
WITH INTEGRATED HOOD

The hood’s stainless steel inner tray is equipped with an easy-drain valve. The tray collects not only the liquids left by the accidental over boil of a pan, but above all those ones caused by condensation that are deposited day after day during cooking. An electronic sensor signals when the liquid level requires emptying and for safety, the sensor immediately stops the motor from operating until the drain is complete.

The separate anti-grease filter and stainless steel grease drip tray are simply removed from the hob and easily washed in the dishwasher.

A Plasma filtering kit is also available. Thanks to its unparalleled filtration capacity, the Plasma filter guarantees 95% odor elimination (EN 61591) in addition to the complete elimination of mites, viruses and bacteria, hence it is acting as a real air purifier. Its performance is constant over time and does not require replacement, regeneration and cleaning for 10 years at least.

* For more information about the Plasma filter, please consult with ILVE.

ILVE continues to challenge kitchen design with its never ending passion for cooking. Combining decades of experience in manufacturing rangehoods with our innovative induction technology we are proud to announce our breakthrough FUSION cooktop.

With a clever blend of functionality, the new ILVE FUSION induction cooktop incorporates an integrated downdraft extractor hood. Made from black ceramic glass and high grade AISI stainless steel, the super stylish FUSION makes an impressive addition to island bench style kitchens and for those who want to live without a statement rangehood.

The state-of-the-art high powered 90cm cooktop has four induction cooking zones, automatic pot/pan detectors, zone bridging and over-heating protection. Its most outstanding attribute being the innovative built-in downdraft hood. With the simple tap of the flush black aluminium pull the hood is exposed and unlike any other conventional rangehood, pulls steam and odour down and into the under bench extractor.

For installation specifications, please refer to page 64.
**INDUCTION COOKTOP FEATURES**
- Black Glass ceramic
- Touch control operation
- Zone bridging option: Allows you to operate two cooking areas of equal size. The two zones are activated at the same time allowing you to use larger cooking pots or pans
- 9 power levels
- Automatic pan detection
- Keep warm option for when food is cooked but the meal is not ready
- Fast automatic heating will reach cooking temperature quicker
- Minute minder: Facilitates a timer to alert cooking time and prevent over-cooking

**CLEANING**
- Easy wipe clean surface

**SAFETY**
- Residual heat indicator (H): The cooking zone does not heat up directly, residual return heat transmitted by the pan will make the surface warm
- Pause and recall: By touching a key both the heating and the timer are locked, by touching the same key the initial conditions are restored
- Overheat safety switch off and operating time limiter
- Child safety lock

**ZONES**
- 4 cooking zones
- 2 x 184mm x 220mm large rectangle zones
- Power boost allows the cooking surface to heat quickly. After activation, the additional power is active for 10 minutes, then it automatically switches to cooking level 9

**HOOD ASPIRATION SYSTEM FEATURES**
- Maximum airflow (IEC 61591): 791 m³/h
- Pressure (Pa): 750
- Motor power (W): 170
- Noise level at maximum speed (db(A): 69
- Energy class (Europe): A+++ 

**CLEANING**
- Easy removal of filters
- Water reservoir

**ACCESSORIES**
- Optional Plasma filter model is available (consult with ILVE)
- Charcoal filter kit is available (Model: E005KMP010301)

**MODEL: FUSION**

**Power Requirements**
- Power consumption: 2100W - 3700W
- Total electrical load: 7.4 kW

**Size:** 860W x 520D x 840-1060H
**Cutout (benchtop):** 840W X 500D

The FUSION’s filters are easily removable for cleaning

The motor of the FUSION is interchangeable in height and depth to accommodate a variety of installation scenarios
INDUCTION SERIES
60CM BUILT-IN INDUCTION COOKTOPS

ILD 60B INDUCTION COOKTOP

FEATURES
- Designed for simple operation
- Kera-Black + glass beveled edges:
  - 33mm front and 5mm on the sides
- Slider touch control with direct access to 11 heating levels
  (0-9 + booster and double booster)
- Auto pan detection
- White display
- Touch control with 10 heating levels (0-9)
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

SAFETY
- Child lock
- 4 residual heat indicators
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

CLEANING
- Easy clean smooth Black Glass surface

ZONES
- 2 boosters and 2 zones with 1.4kW power available 100% of the time (not only in boost function)
- 4 timers simultaneously operational with egg timer

ILD 604 GS INDUCTION COOKTOP

FEATURES
- Designed for simple operation
- Kera-Black + glass beveled edges:
  - 33mm front and 5mm on the sides
- Slider touch control with direct access to 11 heating levels
  (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Touch control with 10 heating levels (0-9)
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

SAFETY
- Child lock
- 4 residual heat indicators
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

CLEANING
- Easy clean smooth Black Glass surface

ZONES
- 4 boosters and 4 double boosters, 4 timers, egg timer
- Bridge function, 3 auto-regulated temperatures (42°C, 70°C, 93°C)

ILD 603 INDUCTION COOKTOP

FEATURES
- Available in Kera White or Black Glass with C-edges
- Ergonomic design
- Touch control with 10 heating levels (0-9)
- Egg timer
- 3 auto-regulated temperatures (42°C, 70°C, 93°C)
- Automatic pan detection

SAFETY
- Child safety lock
- 2 x residual heat indicators
- Protection against incorrect 400V connection

CLEANING
- Easy clean smooth Black Glass surface

ZONES
- 3 x power zones (including boost to each zone)
- 3 x timers (including boost to each zone)
- 2 x residual heat indicators
- Child safety lock
- Automatic cut-off

ILD 703 GS INDUCTION COOKTOP

FEATURES
- Designed for simple operation
- Kera Black + glass with beveled edges:
  - 35mm front and 5mm on the sides
- Slider touch control with direct access to 11 heating levels
  (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Touch control with 10 heating levels (0-9)
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

SAFETY
- Child lock
- 3 residual heat indicators
- Auto-Stopped (in case of accidental start, long absence, overflow or over-temperature)

CLEANING
- Easy clean smooth Black Glass surface

ZONES
- 3 boosters and 3 double boosters, 3 timers, egg timer
- 3 auto-regulated temperatures (42°C, 70°C, 93°C)
INDUCTION SERIES
78CM & 80CM BUILT-IN INDUCTION COOKTOPS

ILD 786 G5 INDUCTION COOKTOP

FEATURES
- Designed for simple operation
- Kera Black + glass with bevelled edges: 33mm front and 5mm on the sides
- Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology (responsive to finger control)
- Ergonomic central position allows more space for the pots
- Standby consumption < 0.5W
- Stop and Go feature
- ECO-Modes (to reach the chosen heat level using optimised power)
- Long-life thermostated cooling
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Fast heat-up time

SAFETY
- Child lock
- 6 residual heat indicators
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)

CLEANING
- Easy clean smooth Black Glass surface
- 6 boosters and 6 double boosters, 6 timers, egg timer
- Bridge function 3 auto-regulated temperatures (42°C, 70°C, 93°C)

ILD 888 INDUCTION COOKTOP

FEATURES
- Kera Black + glass
- Twist and Slide TC with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Ergonomic central position allows more space for the pots
- Standby consumption < 0.5W
- Stop and Go feature
- Protection against incorrect 400V connection
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Fast heat-up time

SAFETY
- Child lock
- 6 residual heat indicators

CLEANING
- Easy clean smooth Black Glass surface
- 6 timers simultaneously operational with egg timer

ILD 906 G5 INDUCTION COOKTOP

FEATURES
- Designed for simple operation
- Kera Black + glass with bevelled edges: 33mm front and 5mm on the sides
- Black undercoating (inductor remains invisible, even with bright lighting)
- New ‘feel’ Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
- Auto pan detection
- White display
- Capacitive technology (responsive to finger control)
- Ergonomic central position allows more space for the pots
- Standby consumption < 0.5W
- Stop and Go feature
- ECO-Modes (to reach the chosen heat level using optimised power)
- Long-life thermostated cooling
- Auto-Power (heating area and delivered power adapt themselves to the pot being used)
- Fast heat-up time

SAFETY
- Child lock
- 6 residual heat indicators
- Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)

CLEANING
- Easy clean smooth Black Glass surface
- 6 super-boosters, 6 timers (can be used simultaneously), egg timer
- 3 bridge functions enable to create 3 large cooking surfaces
- Defrosting / melting (42°C), keep warm (70°C), simmering (94°C)

BUILT-IN COOKTOPS INDUCTION SERIES COLLEZIONE 2019

For installation specifications, please refer to page 64

63
NOSTALGIE
BUILT-IN SERIES
NOSTALGIE SERIES
90CM BUILT-IN OVEN

Nostalgie built-in ovens offer attractive and traditional country style finishes that enhance the appearance of any kitchen. The perfect synergy of design and performance excellence, ILVE’s built-in Nostalgie range comes in 60cm to 90cm modules. All of which carry the unparalleled quality of features synonymous with ILVE.

900 CMP BUILT-IN OVENS

FEATURES

• Solid metal handle and knobs
• Integrated twin cavity cooling system
• Digital programmable timer (900 CMP model only)
• Precision thermostatic control
• Stainless steel fan lip filter
• Concoated grill element
• Turbineless Quickstart preheating function 0°C-175°C in 8 mins
• Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts

SAFETY

• Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
• Cool touch athermic door handle

FUNCTIONS

• Select 11 multifunction cooking modes
• Rotisserie

CLEANING

• Reversible catalytic self cleaning panels including roof area
• Easy clean vitreous enamel interior smooth black non-staining appearance
• Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR

• 110 litre oven capacity

ACCESSORIES

• 2 x oven racks
• Baking tray with grill insert
• Rotisserie cradle

COLOUR PALETTE

900 CMP available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

MODEL: 900 CMP
Total electrical load: 3.7 kW

FITTINGS

900 CMP available in Brass, Chrome (X) and Bronze (Y).

Nostalgie 900 CMP Built-in Oven in Burgundy with Brass Fittings

BUILT-IN OVENS
NOSTALGIE SERIES
COLLEZIONE 2019

For installation specifications, please refer to page 80

NOSTALGIE SERIES
70CM BUILT-IN OVEN

700 CMP BUILT-IN OVEN

FEATURES

• Solid metal handle and knobs
• Integrated twin cavity cooling system
• Digital programmable timer
• Precision thermostatic control
• Stainless steel fan lip filter
• Coated grill element
• Turbineless Quickstart preheating function 0°C-175°C in 7 mins
• Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts

SAFETY

• Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
• Cool touch athermic door handle

FUNCTIONS

• Select 11 multifunction cooking modes
• Rotisserie

CLEANING

• Reversible catalytic self cleaning panels including roof area
• Easy clean vitreous enamel interior smooth black non-staining appearance
• Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR

• 90 litre oven capacity

ACCESSORIES

• 2 x oven racks
• Baking tray with grill insert
• Rotisserie cradle

COLOUR PALETTE

700 CMP available in Antique White, Stainless Steel and Matt Black.

MODEL: 700 CMP
Total electrical load: 3.7 kW

FITTINGS

700 CMP available in Brass, Chrome (X) and Bronze (Y).

Nostalgie 700 CMP Built-in Oven in Matt Black with Brass Fittings
NOSTALGIE SERIES
60CM BUILT-IN OVENS

600 CMP 60CM BUILT-IN OVEN

FEATURES

• Solid metal handle and knobs
• Integrated twin cavity cooling system
• Digital programmable timer
• Precision thermostatic control
• Stainless steel fat filter
• Concealed grill element
• Sealed main oven temperatures, less food spatter, moister fresher tasting roasts
• Turbowave Quadstart preheating function
  0°C-175°C in 6 mins

SAFETY

• Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
• Cool touch athermic door handle

FUNCTIONS

• Select 10 multifunction cooking modes
• Pizza and bread mode

CLEANING

• Reversible catalytic self-cleaning panels including roof area
• Easy clean vitreous enamel interior smooth black non-staining appearance
• Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR

• 70 litre oven capacity

ACCESSORIES

• 2 x oven racks
• Baking tray with grill insert

FITTINGS

600 CMP available in Brass, Chrome (X) and Bronze (Y)*

COLOUR PALETTE

600 CMP available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

MODEL: 600 CMP
Total electrical load: 3.7 kW

Nostalgie 600 CMP Built-in Oven in Bright White with Chrome Fittings

NOSTALGIE SERIES
60CM BUILT-IN DOUBLE OVEN

201 NE3 BUILT-IN DOUBLE OVEN

FEATURES

• Solid metal handle and knobs
• Integrated twin cavity cooling system
• Digital programmable timer (bottom oven)
• Precision thermostatic control 0°C-300°C (bottom oven)
• Precision thermostatic control 0°C-250°C (top oven)
• Stainless steel fat filter
• Concealed grill element
• Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts
• Turbowave Quadstart preheating function
  0°C-175°C in 6 mins (bottom oven)

SAFETY

• Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
• Cool touch athermic door handle

FUNCTIONS

• Select 10 multifunction cooking modes (bottom oven)
• Select 10 multifunction cooking modes (top oven)
• Pizza and bread mode

CLEANING

• Reversible catalytic self-cleaning panels including roof area (bottom oven)
• Easy clean vitreous enamel interior smooth black non-staining appearance
• Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR

• 70 litre oven capacity (bottom oven)
• 43 litre oven capacity (top oven)

ACCESSORIES

• 2 x oven racks (bottom oven)
• Baking tray with grill insert (bottom oven)
• Oven rack (top oven)
• Baking tray with grill insert (top oven)

FITTINGS

201 NE3 available in Brass and Chrome (X)

COLOUR PALETTE

201 NE3 available in Antique White, Stainless Steel and Matt Black.
NOSTALGIE SERIES
60CM & 70CM BUILT-IN GAS COOKTOPS

H 360 CNV BUILT-IN GAS COOKTOP

FEATURES
• Precision turn down control with low simmer on each burner
• Side mounted control for easy functional use
• Cast iron Matt Black trivets
• 75% hand built
• Compact design with maximum cooking space between burners
• Standard 10 AMP plug in power supply
• Cast iron Matt Black, Antique White and Stainless Steel with Brass, Chrome or Bronze knobs and rail

SAFETY
• All gas burners fitted with flame failure cut out safety devices
• Automatic electronic ignition

CLEANING
• Deep cooktop pressing designed to retain spillages
• Easy clean removable trivets and burners

BURNERS
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• 1 x medium-high burner and 2 x simmer burners

ACCESSORIES
• ‘Star’ trivet adaptor for small pots

MODEL: H 360 CNV
Power requirement: 10 AMP
Total gas consumption: 36.2 MJ/h

COLOUR PALETTE
H 360 CNV & H 70 CNV available in Antique White, Matt Black, Stainless Steel, Blue, Emerald Green, Burgundy and Bright White.

H 70 CNV BUILT-IN GAS COOKTOP

FEATURES
• Precision turn down control with low simmer on each burner
• New front mounted control for easy functional use
• 75% hand built, AISI 304 stainless steel construction
• Cast iron Matt Black trivets
• Compact design with maximum cooking space between burners
• Cast iron Matt Black, Antique White, Stainless Steel with Brass, Chrome or Bronze knobs and handles

SAFETY
• All gas burners fitted with flame failure cut out safety devices
• Automatic electronic ignition

CLEANING
• Deep cooktop pressing designed to retain spillages
• Easy clean removable trivets and burners

BURNERS
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• 2 x medium and 2 x simmer burners

ACCESSORIES
• ‘Star’ trivet adaptor for small pots

MODEL: H 70 CNV
Power requirement: 10 AMP
Total gas consumption: 48.7 MJ/h

COLOUR PALETTE
H 39 PCNV available in Antique White, Matt Black, Stainless Steel and Matt Black.
YOUR CHOICE OF SURFACES

Every ILVE freestanding cooker combines the latest technology in cooktops paired with our peerless pedigree in upright ovens to create a superior cooking experience. Hand-assembled by master craftsmen at our factory in Campodarsego not far from Venice, ILVE’s freestanding range is designed to bring out a passion for cooking in any aspiring home chef or seasoned professional.

Available in Quadra, Nostalgie and Majestic styles, ILVE freestanding ovens come in a range of colours and sizes from 60cm, 70cm, 80cm, 90cm, 100cm, 120cm and 150cm with some styles available with double ovens. Furthermore, many models in the range offer a choice of cooking surface combinations including ILVE’s famous Tepanyaki Plate or Induction cooktops and straight five or six gas burners.

So finding the ILVE freestanding model to suit both your cooking style and kitchen layout will not be a problem. We suggest you start first with the design style you like best, then the size that configures to your kitchen. Once you have chosen the ILVE freestanding oven that suits your requirements, now combine it with the cooktop configuration that best complements your cooking style.

With so much customisation on offer it is not hard to see why ILVE is world renowned as a professional cooking specialist.
TEPANYAKI IN THE KITCHEN

The concept for the world’s first domestic Tepanyaki Plate was conceived in Australia when our founder’s son Carlo Illoti attended a Japanese teppanyaki restaurant in Sydney. Being so impressed with this cooking method, legend has it, he designed the prototype on a napkin on the flight back to Italy. It took more than two years of testing and refinement before ILVE were proud to launch this genuine breakthrough in home cooking.

ILVE’s class leading stainless steel Tepanyaki Plate performs without compromise to deliver the same results as restaurant teppanyaki whilst opening up a world of possibilities across the full range of courses, one after the other. From savory zucchini cakes, vegetable stir-fry, seafood banquets to delicate crepes for dessert, ILVE’s Tepanyaki Plate is easy to clean between courses and perfect for entertaining.

SUPERIOR PLATE CONSTRUCTION
8mm thick tempered steel hot plate guarantees fast, even maximum heat. Seamlessly welded to the ‘304 ‘surgical grade’ stainless steel drip tray for minimum heat loss and simple cleaning.

RECTANGULAR BRASS BURNER
The longer length burner allows fast, even distribution of heat across the entire Tepanyaki Plate delivering genuine high heat results. Optional trivet converts the Plate to Fish-Griddle Burner.

HIGH TEMPERATURE PROTECTION
Cavity cooling fans are redesigned in all ILVE Tepanyaki Plate models to protect surrounding cabinetry. Furthermore heat resistant black baked enamel is used underneath the Plate allowing no limitations on the cooking time length or maximum heat setting.
Using the universal RAL colour system you can now order your ILVE freestanding cooker in any one of up to 1,625 colours. More than just a painted surface, ILVE custom colours are made in Italy using the same baked enamel system employed for our standard colours. The result is a high gloss, super resilient finish in literally any colour you and your kitchen desire.

ILVE’s iconic freestanding range even embraces Pantone’s colour of 2018. Dramatic, provocative and daring, Ultra Violet is the shade that ignites the heart of even the coolest ILVENISTA.

Custom RAL colours are available on all ILVE freestanding ovens including on the Quadra, Majestic and Nostalgie series.

For more information and pricing please contact your ILVE representative or visit one of our showrooms.
NOSTALGIE SERIES

ILVE Nostalgie ovens offer attractive and traditional country style finishes that enhance the appearance of any kitchen. Combining the perfect synergy of design and performance excellence, the Nostalgie series is available in eight colour options with the choice of non-tarnishing brass, chrome or bronze control knobs and oven door handles to finish off this truly unique oven style.

ILVE’s Nostalgie freestanding series is available in 60cm, 75cm, 80cm, 90cm, 100cm, 120cm and 150cm sizes and offers all the features and benefits of ILVE’s Quadra series.

COLOUR PALETTE

Nostalgie Series available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy, Bright White and Gloss Black. Also available in 1,625 RAL colours. For pricing please consult with ILVE.

The colour palette can be combined with your choice of single or double ovens and up to eight different cooktop configurations to complete your ILVE kitchen. Then select your option of door handles and control knobs.

FITTINGS

Nostalgie Knobs and Handles in Brass
Nostalgie Knobs and Handles in Chrome (X)
Nostalgie Knobs and Handles in Bronze (Y)

Nostalgie PN 90 F MP Freestanding Oven in Emerald Green
Nostalgie PN 996 MP Freestanding Oven in Bright White
Nostalgie PDN 120 FR MP Freestanding Double Oven in Burgundy

NOSTALGIE PN 150 SMP IN GLOSS BLACK WITH CHROME FITTINGS

For matching rangehoods, refer to page 158
The Quadra Series is the quintessential ILVE freestanding range. Clean, sophisticated stainless steel styling is designed to make a statement in all kitchen décors. Hand made in Italy with the superior quality synonymous with ILVE, Quadra is no ordinary kitchen appliance.

Choose from six different sizes, from the space-saving 60cm models through to our flagship Quadra 150 Grand Cuisine, the ultimate entertainer. All are available in three standard colours or your choice of one of 1,625 RAL colours. The larger Quadra models offer up to six different cooktop configurations including ILVE’s famous Tepanyaki Plate, with some styles available with double ovens, so versatility is not hard to find.

Incorporating professional quality features that will delight any aspiring home chef or future kitchen master, the Quadra Series is functionally simple to use and a breeze to cook with. With culinary heights once thought unobtainable now within reach, ILVE’s Quadra is sure to ignite your passion for cooking like no other oven can.

**COLOUR PALETTE**
Quadra Series available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours.
For pricing please consult with ILVE.

For more information regarding the 120cm Freestanding Cookers, refer to page 96.
ILVE’s flagship Quadra Grand Cuisine freestanding cooker is designed to complement large professionally designed kitchens. Unique in styling and unmatched in performance they make a grand statement everywhere they go.

**QUADRA SERIES**

**150CM FREESTANDING DOUBLE OVEN**

ILVE’s fl  agship Quadra Grand Cuisine freestanding cooker is designed to complement large professionally designed kitchens. Unique in styling and unmatched in performance they make a grand statement everywhere they go.

**PW 150 SERIES DOUBLE OVEN**

**FEATURES**
- Integrated Zone Control heating system
- Precision thermostat control: 0°C - 250°C
- Stainless steel fan filter
- Concealed grill element
- Turbovent hood/extractor fan function (0°C - 175°C) in 6-minutes (60cm), 8-minutes (90cm)
- Speed oven lower temperatures, less food splatter
- Digital programmable timer (90cm oven only)
- Storage drawer
- A-class energy rated
- Safety
  - Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a “cool to touch" door exterior
  - Cool touch aromatic door handles and knobs
- Functions
  - Double electric multifunction ovens
  - Grilled 7 multifunction cooking modes (90cm oven)
  - Rotisserie (90cm oven)
  - Select 10 multifunction cooking modes (60cm oven)
- Cleaning
  - Reversible catalytic self cleaning panels including roof area
  - Easy clean enamel enamel interior smooth black finish
  - Non-staining appearance
  - Reversible door with demountable inner glass for easy cleaning
- Capacity & Interior
  - 110 litre oven (90cm oven)
  - 70 litre oven (60cm oven)
- Accessories
  - 2 x oven racks (90cm oven)
  - Baking tray with grill insert (90cm oven)
  - Rotisserie cradle (90cm oven)
  - 2 x oven racks (60cm oven)
  - Baking tray with grill insert (60cm oven)
- Stainless steel legs can detach for a built-in fit or are adjustable from 100mm to 160mm

**PW 150 SERIES GAS COOKTOP**

**Features**
- 150cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability
- Safety
  - All gas burners fitted with flame failure cut out safety devices
  - Automatic electronic ignition
- Cleaning
  - Easy clean removable trivets and burners
  - Deep cooktop pressing designed to retain spillages
- Burners
  - Solid brass burners
  - Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
  - Choose up to 4 different cooktop configurations (illustrated on page)

**COLOUR PALETTE**

PW 150 available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours. For pricing please consult with ILVE.

**NOSTALGIE SERIES**
The Quadra PW 150 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 90). The Nostalgie PW 150 Series has the same cooktop and oven configurations as the Quadra series detailed above.

For installation specifications, see page 114 and consumption ratings, refer to page 132.
The most popular of our 120cm range of cookers is indeed the most versatile. With a choice of up to five different cooktop configurations, the Quadra 120 is available in 70/40cm (featured model), 90/30cm (PSW 120), or Dual 60cm ovens (PSW 120 FR MP). The Quadra PSW 120 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 90). The Nostalgie PSN 120 Series has the same cooktop and oven configurations as the Quadra series detailed above.

**PSW 120 Series Double Oven**

**Features**
- Choose between 3 available models: 70cm + 40cm ovens (PSW 120 - featured model), 90cm + 30cm ovens (PSW 120), or Dual 60cm ovens (PSW 120 FR MP).
- Integrated twin cavity cooling system.
- Precision thermostat control (0°C-250°C).
- Stainless steel fan filter (70cm/90cm oven only).
- Concealed grill element.
- TurboWave Quickstart preheating function (0°C-175°C in 7 mins (70cm))
- Sealed oven (water temperature less than 60°C after 2 hours).
- Digital programmable timer (70cm/90cm oven only).
- Storage drawer.
- A class energy rated.

**Safety**
- Triple glazed glass door: Tinted to keep the heat inside the oven.
- Cool touch aluminium door handles and knobs.

**Functions**
- Double electric ovens.
- Select 11 multifunction cooking modes (70cm/90cm oven only).
- Select 5 multifunction cooking modes (40cm oven).
- Stainless steel fan filter (70cm/90cm oven only).
- Concealed grill element.
- Turbowave Quickstart preheating function (0°C-175°C in 7 mins (70cm)).
- Sealed oven (water temperature less than 60°C after 2 hours).
- Digital programmable timer (70cm/90cm oven only).
- Storage drawer.
- A class energy rated.

**Capacity & Interiors**
- 90 litre oven (70cm oven).
- 50 litre oven (40cm oven).

**Accessories**
- 2 x oven racks (70cm/90cm oven only).
- Baking tray with grill insert (70cm/90cm oven only).
- 2 x rotisserie cradle (both ovens).
- Oven rack (40cm oven).
- Baking tray with grill insert (40cm oven).
- Stainless steel legs: Can be detached for a built-in fit or are adjustable from 100mm to 160mm.

**Clean-up**
- Reversible catalytic self-cleaning panels including roof area.
- Easy clean vitreous enamel smooth black non-staining appearance.
- Removable trays with demountable inner glass for easy cleaning.
- Baking tray with grill insert (70cm/90cm oven only).
- 2 x rotisserie cradle (both ovens).
- Oven rack (40cm oven).
- Baking tray with grill insert (40cm oven).
- Stainless steel legs: Can be detached for a built-in fit or are adjustable from 100mm to 160mm.

**Model: PSW 120 FR MP**

**Gas consumption:** 54.9 MJ/h

**Total electrical load:** 8.4 kW

**PSW 120 Series Gas Cooktop**

**Features**
- 120cm cooking surface.
- Large cooking surface with spacious burner layout.
- Precision turner control with low simmer on each burner.
- 75% hand built.
- AS304 stainless steel construction.
- Cast iron heavy duty trivets and burner caps finished in Matt Black.
- Easy in-bench serviceability.

**Safety**
- All gas burners fitted with same luxury cut out safety devices.
- Automatic electronic ignition.

**Cleaning**
- Easy clean removable trivets and burners.
- Deep cooktop pressings designed to retain spills.

**Burners**
- Solid steel burner.
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested).
- Choose up to 5 different cooktop configurations (illustrated on page).

**COLOUR PALETTE**

PSW 120 available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours.

For printing Please consult with ILVE.
PICTURED: QUADRA PDW 100 F MP IN STAINLESS STEEL

QUADRA SERIES

100CM FREESTANDING DOUBLE OVEN

PDW 100 SERIES DOUBLE OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostat control: 0°C-250°C
- Stainless steel fan filter (60cm oven only)
- Concealed grill element
- Turbowave (50cm only) preheating function (25°C-175°C in 5 mins (60cm)
- Sealed oven; lower temperatures, less food spatter
- Digital programmable timer (60cm oven only)
- Storage drawer
- A class energy rated

SAFETY
- Triple glazed glass door; tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS
- Double electric multifunction ovens
- Select 10 multifunction cooking modes (60cm oven)
- Select 5 multifunction cooking modes (40cm oven)
- Rotisserie (60cm oven)

CLEANING
- Reversible catalytic self cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-staining appearance
- Removable door liner with dismantable inner glass for easy cleaning

CAPACITY & INTERIOR
- 70 litre oven (60cm oven)
- 50 litre oven (40cm oven)

ACCESSORIES
- 2 x oven racks (60cm oven)
- Baking tray with grill insert (60cm oven)
- Rotisserie cradle (40cm oven)
- Oven rack (40cm oven)

PDW 100 SERIES GAS COOKTOP

FEATURES
- 100cm cooking surface
- Large cooking surface with spacious burner layout
- Precision Turn Down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressings designed to retain spillages

BURNERS
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- Choose from 2 different cooktop configurations (illustrated on page)

MODEL: PDW 100 F MP
Gas consumption: 54.9 MJ/h
Total electrical load: 5.7 kW

COLOUR PALETTE
PDW 100 available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours. For pricing please consult with ILVE.

NOSTALGIE SERIES
The Quadra PDW 100 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom colours (see page 90). The Nostalgie PDN 100 Series has the same cooktop and oven configurations as the Quadra series detailed above.

For installation specifications, see page 114 and consumption ratings, refer to pages 132.
QUADRA SERIES

100CM FREESTANDING DOUBLE OVEN & GRILL

PTW 100 SERIES DOUBLE OVEN

FEATURES
- Integrated twin cavity cooling system
- Precise thermostatic control: 0°C-250°C
- Stainless steel fan filter (60cm oven only)
- Convection grill element
- Turboclean Quickstart preheating function: 0°C-175°C in 6 mins (60cm)
- Sealed oven insert temperatures, less food spatter
- Digital programmable timer (60cm oven only)
- Storage drawer
- A class energy rated

SAFETY
- Triple glazed glass door: tinted to keep the heat inside
- Cool touch external door handles and knobs

FUNCTIONS
- Double electric multifunction ovens
- Select 10 multifunction cooking modes (60cm oven)
- Select 5 multifunction cooking modes (40cm oven)
- Retractors (60cm oven)

CLEANING
- Removable catalytic self cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-staining appearance
- Removable door with dismantlable inner glass for easy cleaning

CAPACITY & INTERIOR
- 70 litre oven (60cm oven)
- 50 litre oven (40cm oven)

ACCESSORIES
- 2 x oven racks (60cm oven)
- Baking tray with grill insert (60cm oven)
- Rotisserie cradle (40cm oven)
- Oven rack (40cm oven)
- Baking tray with grill insert (40cm oven)

PTW 100 SERIES GAS COOKTOP

FEATURES
- 100cm cooking surface
- Large cooking surface with spacious burner layout
- Precise turn down control with low simmer on each burner
- 79% hand build
- A304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressign designed to retain spillages

BURNERS
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)

MODEL: PTW 1006 MP
Gas consumption: 68.6 MJ/h
Total electrical load: 8.4 kW

PTW 100 SERIES SEPARATE GRILL
- 25 litre capacity
- 2400W grilling element
- 12 stage heat variation grill system
- Telescopic glide-out oven racks
- Recessed full width grill element
- Removable oven door
- Triple glazed glass door
- Easy dismantling of oven interior
- Accurate variation temperature control

Available in 1,625 RAL colours. For pricing please consult with ILVE.

NOSTALGIE SERIES
The Quadra PTW 100 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 92). The Nostalgie PTN 100 Series has the same cooktop and oven configuration as the Quadra series detailed above.

For installation specifications, see page 114 and consumption ratings, refer to page 133.

PICTURED: QUADRA PTW 1006 MP IN STAINLESS STEEL
PICTURED: QUADRA PW 90 FMP IN STAINLESS STEEL

QUADRA SERIES
90CM FREESTANDING OVEN

ILVE’s most popular model featuring our famous Tepanyaki Plate has revolutionised the way Australia looks at the humble kitchen cooktop. The key to this design masterpiece is its diversity and healthy way in which it can cook all your favourite dishes. Typically the Quadra PW 90 FMP features 32 kW, renowned hand crafted professional quality bringing an authentic touch of Italy, and now Japan, to any kitchen.

PW 90 FMP ELECTRIC OVEN

FEATURES
- Integrated dual cavity cooling system
- Precision thermostatic control: 0°C-250°C
- Stainless steel fan filter
- Concealed grill element
- Turbozone Quickstart preheating function 0°C-175°C in 8 mins
- Sealed oven, lower temperatures, less food spatter
- Digital programmable timer
- Storage drawer
- A class energy rated
- Also available with gas oven (PW 90F VG)

SAFETY
- Triple glazed glass door: linked to keep the heat inside the oven and resisting a ‘cool to touch’ door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS
- Electric multifunction ovens
- Select 11 multifunction cooking modes
- Rotisserie

CLEANING
- Reversible catalytic self cleaning panels including roof area
- Easy clean stainless enamel smooth (black) non staining appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 110 litre oven

ACCESSORIES
- 2 x oven racks
- Baking tray with grill insert
- Rotisserie cradle
- Stainless steel legs can detach for a built-in fit or are adjustable from 100mm to 160mm

PW 90 FMP GAS COOKTOP

FEATURES
- 90cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressed designed to retain spillages

BURNERS
- Solid brass burners
- Triple ring solid brass infinity WOK burner (5 kW – European Tested)
- ILVE’s stainless steel Tepanyaki Plate

MODEL: PW 90 FMP
Gas consumption: 54.3 MJ/h
Total electrical load: 3.7 kW

COLOUR PALETTE
PW 90 FMP available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours. For pricing please consult with ILVE.

NOSTALGIE SERIES
The Quadra PW 90 Series is also available in ILVE’s iconic Nostalgie Series with a range of custom options (see page 90). The Nostalgie PW 90 Series has the same cooking and oven configuration as the Quadra series detailed above.

Also available with a gas oven (Model: PW 90 FVG)

For more information on our Tepanyaki Plate, go to page 86

For installation specifications, see page 114 and consumption ratings, refer to page 133.
QUADRA SERIES
90CM FREESTANDING OVEN

PW 90 SERIES ELECTRIC OVEN
FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- Stainless steel art lid liner
- Convection grill element
- Turbosteam:_Preheating function 0°C-120°C in 8 mins
- Sealed oven: lower temperatures, less food spatter
- Digital programmable timer
- Storage drawer
- A class energy rating
- Also available with gas oven (PW 906 VG, PW 90F VG)

SAFETY
- Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Cool touch aluminum door handles and knobs

FUNCTIONS
- Electric multifunction ovens
- Select 11 multifunction cooking modes
- Rotisserie

CLEANING
- Removable catalytic self cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-staining appearance
- Removable door with demountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 110 litre oven

ACCESSORIES
- 2 x oven racks
- Baking tray with grill insert
- Rotisserie cradle
- Stainless steel legs can detach for a built-in fit or are adjustable from 100mm to 160mm

MODEL: PW 90 MP
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW

COLOUR PALETTE
PW 90 available in
Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours.
For pricing please consult with ILVE.

PW 90 SERIES GAS COOKTOP
FEATURES
- 90cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn-down control with low simmer on each burner
- 75% hand built
- AISI304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS (GAS SURFACE)
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- Choose from 6 different cooktop configurations (illustrated on page)

ZONES (INDUCTION SURFACE)
- All zones with booster and simmer mode
- 9 cooking temperature variations
- Auto heat reduction
- Low profile 50mm deep
- 1 small zone, 2 medium zones, 1 large zone and 1 extra large zone

PICTURED: QUADRA PW 90 MP IN STAINLESS STEEL
**QUADRA SERIES**

**90CM FREESTANDING DOUBLE OVEN**

**PDW 90 SERIES DOUBLE OVEN**

**FEATURES**
- Integrated fan-auxiliary cooling system
- Precision thermostatic control (5°C-250°C)
- Stainless steel fan filter (60cm oven only)
- Concealed grill element
- Turbowave quickstart preheating function (5°C-175°C in 6 mins (60cm))
- Stainless oven door temperatures, less food spatter
- Digital programmable timer (60cm oven only)
- Storage drawer
- A class energy rated

**SAFETY**
- Triple glazed glass door – to keep the heat inside
- Cool touch anti-microbial door handles and knobs

**FUNCTIONS**
- Double electric multifunction ovens
- Select 10 multifunction cooking modes (60cm oven)
- Select 6 multifunction cooking modes (30cm oven)
- Rotisserie (30cm oven)

**CLEANING**
- Reversible catalytic self-cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-staining appearance
- Removable door with demountable inner glass for easy cleaning

**CAPACITY & INTERIOR**
- 70 litre oven (60cm oven)
- 40 litre oven (30cm oven)

**ACCESSORIES**
- 2 x shelf racks (60cm oven)
- Baking tray with grill insert (60cm oven)
- Rotisserie cradle (60cm oven)
- Oven rack (30cm oven)
- Baking tray with grill insert (30cm oven)
- Stainless steel legs can be fixed for a built-in fit or are adjustable from 100mm to 160mm

**COLOUR PALETTE**

PDW 90 FMP available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours.

For pricing please consult with ILVE.

**PDW 90 SERIES GAS COOKTOP**

**FEATURES**
- 90cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS204 stainless steel construction
- Cast iron heavy duty tiles and burner caps finished in Matt Black
- Easy in-bench servicable

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

**BURNERS (GAS SURFACE)**
- Solid brass burners
- Triple ring solid brass wok burner (5kw – European tested)
- Choose from 2 different cooktop configurations (illustrated on page)

**ZONES (INDUCTION SURFACE)**
- All zones with booster and simmer mode
- 9 cooking temperature variations
- Auto heat reduction
- Low profile 50mm deep
- 1 small zone, 2 medium zones, 1 large zone and 1 extra large zone

**MODEL: PDW 90 FMP**
- Gas consumption: 8.4 kWh
- Total electrical load: 8.4 kW

For installation specifications, see page 114 and consumption ratings, refer to page 133.
QUADRA SERIES
80CM FREESTANDING OVEN

PW 80 SERIES ELECTRIC OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- Stainless steel fan filter
- Convection grill element
- Turboconvection preheating function: 0°C-175°C in 9 mins
- Sealed oven, lower temperatures, less food spatter
- Digital programmable timer
- Storage drawer
- A class energy rated
- Also available with gas oven (PW 80 VG)

SAFETY
- Triple glazed glass door: tinted to keep the heat inside the oven and ensuring a ‘cool to touch’ door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS
- Electric multifunction ovens
- Select 11 multifunction cooking modes
- Rotissers

CLEANING
- Removable catalytic self-cleaning panels including roof area
- Easy clean stainless enameled interior smooth black non-staining appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 110 litre oven

ACCESSORIES
- 2 x oven racks
- Baking tray with grill insert
- Rotisserie cradle
- Stainless steel reefs can detach for a touch-in fit or are adjustable from 500mm to 800mm

PW 80 SERIES GAS COOKTOP

FEATURES
- 80cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS
- Solid brass burners
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- 2 large burners, 1 small to medium burner and 1 rectangular flat / griddle burner

MODEL: PW 80 MP
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW

COLOUR PALETTE
PW 80 available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours.
For pricing please consult with ILVE.

NOSTALGIE SERIES
The Quadra PW 80 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 90). The Nostalgie PN 80 Series has the same cooktop and oven configuration as the Quadra series detailed above.

Also available with a gas oven (PW 80 VG)
For installation specifications, see page 114 and consumption ratings, refer to page 133
PICTURED: QUADRA PW 70 MP IN STAINLESS STEEL

QUADRA SERIES

70CM FREESTANDING DOUBLE OVEN

PW 70 SERIES ELECTRIC OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control 0°C-250°C
- Stainless steel fan fat filter
- Concealed grill element
- Telescopic Cookbook (proothing function 0°C-175°C in 6 mins)
- Sealed oven: lower temperatures, less food splatter
- Digital programmable timer
- Storage drawer
- A class energy rated

SAFETY
- Triple glazed glass door: linked to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS
- Electric multifunction ovens
- Select 10 multifunction cooking modes

CLEANING
- Reverse bi-catalytic self-cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-stick appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 63 litre oven

ACCESSORIES
- 2 x oven racks
- Baking tray with grill insert
- Stainless steel legs can detach for a built-in fit or are adjustable from 100mm to 160mm

PW 70 SERIES GAS COOKTOP

FEATURES
- 70cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut-out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS
- Solid brass burners
- Triple ring solid brass infinity WOK burner (9 kW – European Tested)
- 2 large burners and 1 small to medium burner

Also available with a gas oven (PW 70 VG)

For installation specifications, see page 114 and consumption ratings, refer to page 133

COLOUR PALETTE
PW 70 MP available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours. For pricing please consult with ILVE.

NOSTALGIE SERIES

The Quadra PW 70 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 90). The Nostalgie PN 80 Series has the same cooktop and oven configuration as the Quadra series detailed above.

MODEL: PW 70 MP
Gas consumption: 42.4 MJ/h
Total electrical load: 3.7 kW

For installation specifications, see page 114 and consumption ratings, refer to page 133
QUADRA SERIES
60CM FREESTANDING OVEN

PW 60 SERIES ELECTRIC OVEN

FEATURES
• Integrated twin cavity cooling system
• Precision thermostatic control: 0°C-250°C
• Stainless steel fan filter
• Convection-Dehumidifier preheating function: 0°C-175°C in 5 mins
• Sealed oven lower temperatures, less food splatter
• Digital programmable timer
• Storage drawer
• A class energy rated

SAFETY
• Triple glazed glass door: tinted to keep the heat inside
• Fire oven resulting in a ‘cool to touch’ door exterior
• Cool touch handles handles and knobs

FUNCTIONS
• Electric multifunction ovens
• Select 10 multifunction cooking modes

CLEANING
• Removable catalytic self cleaning panels including roof area
• Easy clean vitreous enamel interior smooth black non-staining appearance
• Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
• 60 litre oven

ACCESSORIES
• 2 x oven racks
• Baking tray with grill insert
• Stainless steel legs can detach for a built-in fit or are adjustable from 100mm to 160mm

MODEL: PW 60 MP
Gas consumption: 42.4 MJ/h
Total electrical load: 3.7 kW

COLOUR PALETTE
PW 60 available in Bright White, Stainless Steel and Gloss Black.

Also available in 1,625 RAL colours. For pricing please consult with ILVE.

NOSTALGIE SERIES
The Quadra PW 60 Series is also available in ILVE’s iconic Nostalgie Series with an array of custom options (see page 90). The Nostalgie PN 80 Series has the same cooktop and oven configuration as the Quadra series detailed above.

PW 60 SERIES GAS COOKTOP

FEATURES
• 60cm cooking surface
• Large cooking surface with spacious burner layout
• Precision turn-down control with low simmer on each burner
• 75% hand built
• AS304 stainless steel construction
• Cast iron heavy duty treads and burner caps finished in Matt Black
• Easy in-bench serviceability

SAFETY
• All gas burners fitted with flame failure cut out safety devices
• Automatic electronic ignition

CLEANING
• Easy clean removable treads and burners
• Deep cooktop pressing designed to retain spillages

BURNERS (GAS SURFACE)
• Solid brass burners
• Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
• 2 large burners and 1 small to medium burner

ZONES (INDUCTION SURFACE)
• All zones with booster and simmer mode
• 9 cooking temperature variations
• Auto heat reduction
• 1 small cooking zone – 1400W-1800W, 2 medium cooking zones – 1850W-2500W, 1 large zone – 2300W-3300W
• Low profile 50mm deep

ZONES (CERAMIC SURFACE)
• 4 highlight instant heat electric elements
• Marker heat zone cooking
• Precision thermostatic control
• Regional heat warning light
• Full sealed hob to bench protective perimeter frame
• Low profile 50mm deep

PICTURED: QUADRA PW 60 MP IN BRIGHT WHITE

For installation specifications, see page 114 and consumption ratings, refer to page 133.
MAJESTIC SERIES

An ILVE Majestic oven is a true kitchen centerpiece that is sure to demand attention. Featuring the same cooktop configuration options as the ILVE Quadra series, with the addition of extra features such as: a storage drawer, dual control WOK burner and roast probe, these exceptional cookers stand out above the rest.

The unique style of ILVE’s Majestic freestanding ovens is available in 70cm, 90cm, 100cm, 120cm and 150cm sizes and a wide range of custom options.

COLOUR PALETTE
Majestic Series available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White. Also available in 1,625 RAL colours. For pricing please consult with ILVE.

The colour palette can be combined with your choice of single or double ovens and up to eight varying cooktop configurations to complete your ILVE kitchen. Then select your option of door handle and control knobs.

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

For matching rangehoods with infrared heat lamps (AM series) refer to page 158.
MAJESTIC SERIES
150CM FREESTANDING DOUBLE OVEN

M 150 SERIES DOUBLE OVEN
FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control: -0°C-250°C
- Stainless steel fan, lint filter
- Concealed grill element
- Tepanyaki and/ or Simmer Plate heating function (PC-175°C in 6 mins (90cm), 8 mins (90cm))
- Convection oven, lower temperature, less food splatter
- Digital programmable timer (90cm oven only)
- Storage drawer
- A class energy rated

SAFETY
- Triple glazed glass door to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS
- Double electric multifunction ovens
- Select 11 multifunction cooking modes (90cm oven)
- Rotisserie (90cm oven)
- Electronic roast probe / digital food monitor (90cm oven only)
- Select 10 multifunction cooking modes (60cm oven)

CLEANING
- Removable catalytic self cleaning panels including roof area
- Easy clean vitreous enamel interior smooth black non-staining appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 110 litre oven (90cm oven)
- 70 litre oven (60cm oven)

ACCESSORIES
- 2 x oven racks (90cm oven)
- Baking tray with grill insert (90cm oven)
- Rotisserie cradle (90cm oven)
- 2 x oven racks (60cm oven)
- Baking tray with grill insert (60cm oven)
- Specifically designed Majestic trim feet can detach for a built-in fit

COLOUR PALETTE
M 150 available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

Also available in 1,025 RAL colours.
For pricing please contact with ILVE.

FITTINGS
M 150 Series available in Brass, Chrome (X) and Bronze (Y).

PW 150 SERIES GAS COOKTOP
FEATURES
- 150cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- 403/41 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy infrared servicability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS
- Solid brass burners
- Dual control triple ring solid brass Infinity Wok burner (5 kW – European Tested)
- Choose up to 4 different cooktop configurations (illustrated on page)

For installation specifications, see page 130 and consumption ratings, refer to page 133.
MAJESTIC SERIES

120CM FREESTANDING OVEN

**MS 120 & M 120 SERIES DOUBLE OVEN**

**FEATURES**
- Choose between 2 available models: 70cm + 40cm ovens (MS 120 - featured model), 90cm + 30cm ovens (M 120)
- Integrated back-oven cooling system
- Precision thermostat control: 0°C-250°C
- Stainless steel fan full filter (70cm/90cm oven only)
- Composed grills element
- Turbodrive: quick start preheating function 0°C-175°C in 7 mins (70cm oven only)
- Sealed oven: lower temperatures, less food spatter
- Digital programmable timer (70cm/90cm oven only)
- Storage drawer
- A class energy rated

**SAFETY**
- Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Cool touch handles and knobs

**FUNCTIONS**
- Double electric ovens
- Select 11 multifunction cooking modes (70cm/90cm oven only)
- Dual rotisseries (both ovens)
- Select 5 multifunction cooking modes (40cm oven)
- Electronic roast probe / digital food monitor (70cm/90cm oven only)

**CLEANING**
- Reversible catalytic self cleaning panels including roof area
- Easy clean vitreous enameled interior smooth black non-staining appearance
- Removable door with dismountable inner glass for easy cleaning

**CAPACITY & INTERIOR**
- 90 litre oven (70cm oven)
- 50 litre oven (40cm oven)

**ACCESSORIES**
- 2 x oven racks (70cm/90cm oven only)
- Baking tray with grill insert (70cm/90cm oven only)
- 2 x rotisserie cradles (both ovens)
- Oven rack (40cm oven)
- Baking tray with grill insert (40cm oven)
- Specifically designed Majestic trim feet can detach for a built-in fit

**MS 120 & M 120 SERIES GAS COOKTOP**

**FEATURES**
- 120cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

**SAFETY**
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

**CLEANING**
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

**BURNERS**
- Solid brass burners
- Triple ring solid brass Infinity 9KW burner (5 kW – European Tested)
- Choose up to 4 different cooktop configurations (illustrated on page)

**COLOUR PALETTE**
- MS 120 available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.
- Also available in 1,625 RAL colours.
- For pricing please consult with ILVE.

**FITTINGS**
- MS 120 Series available in Brass, Chrome (X) and Bronze (Y).
- Available at Stockists ONLY
- For installation specifications, see page 130
- Refer to page 133 for rangehood details
MAJESTIC SERIES

100CM FREESTANDING DOUBLE OVEN

MD 100 SERIES DOUBLE OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- Stainless steel fan filter (60cm oven only)
- Concealed grill element
- TurboWave quickstart preheating function: 0°C-175°C in 6 mins (60cm)
- Sealed oven: lower temperatures, less food splatter
- Digital programmable timer (60cm oven only)
- Storage drawer
- A class energy rated

SAFETY
- Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a ‘cool to touch’ door exterior
- Cool touch chrome door handles and knobs

FUNCTIONS
- Double electric multifunction ovens
- Select 10 multifunction cooking modes (60cm oven)
- Select 5 multifunction cooking modes (60cm oven)
- Perfekta (30cm oven)
- Electronic automatic probe / digital food monitor (60cm oven only)

CLEANING
- Reversible catalytic self cleaning panels including roof area
- Easy clean vitreous enamel smooth black non-staining appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 70 litre oven (60cm oven)
- 40 litre oven (30cm oven)

ACCESSORIES
- 2 x oven racks (60cm oven)
- Baking tray with grill insert (60cm oven)
- Perfekta cradle (30cm oven)
- Oven rack (30cm oven)
- Baking tray with grill insert (30cm oven)

For installation specifications, see page 130
For pricing please consult with ILVE

MD 100 SERIES GAS COOKTOP

FEATURES
- 100cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- A304 stainless steel construction
- Cast iron heavy duty flat tops and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop professors designed to retain spillages

BURNERS (GAS SURFACE)
- Solid brass burners
- Triple ring solid brass infinity WOK burner (5 kW – European Tested)
- Choose from 4 different cooktop configurations (illustrated on page)

ZONES (CERAMIC SURFACE)
- 6 highlight instant heat electric elements
- Marker heat zone cooking
- Precision thermostat control
- Regional heat warning light
- Full sealed top to bench protective perimeter frame
- Low profile 50mm deep

ZONES (INDUCTION SURFACE)
- All zones with booster and simmer mode
- 9 cooking temperature variations
- Auto heat reduction
- Low profile 50mm deep

COLOUR PALETTE
MD 100 available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

Also available in 1400 RAL colours. For pricing please consult with ILVE.

FITTINGS
MD 100 Series available in Brass, Chrome (X) and Bronze (Y).

PICTURED: MAJESTIC MD 100 FDMP AND AM 100 HOOD IN BRIGHT WHITE WITH CHROME FITTINGS

Refer to page 158 for rangehood details
MAJESTIC SERIES
90CM FREESTANDING OVEN

M 90 SERIES ELECTRIC OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostat control: 0°C-250°C
- Stainless steel lar lid lock
- Concoated grill element
- Turboduct: 90Kw/hr preheating function
- Sealed oven: lower temperatures, less food spatter
- Digital programmable timer
- Storage drawer
- A class energy rating
- Also available with gas oven (PW 906 VG, PW 90F VG)

SAFETY
- Triple glazed glass door: tinted to keep the heat inside
- Cool touch, alternatives door handles and trims

FUNCTIONS
- Electric multifunction ovens
- Select 11 multifunction cooking modes
- Pyrolytic
- Electronic roasting probe / digital food monitor

CLEANING
- Reversible catalytic self cleaning panels including roof area
- Easy clean vitreous enamelled interior smooth black non staining appearance
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 110 litre oven

ACCESSORIES
- 2 x oven racks
- Baking tray with grid insert
- Pyrolytic grate
- Specifically designed Majestic trim feet can detach for a built-in fit

M 90 SERIES GAS COOKTOP

FEATURES
- 90cm cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY
- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING
- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS (GAS SURFACE)
- Solid brass burner
- Triple ring solid brass Infinity WOK burner (5 kW – European Tested)
- Choose from 5 different cooktop configurations (illustrated on page)

ZONES (CERAMIC SURFACE)
- 5 highlight instant heat electric elements
- Marker heat zone cooking
- Precision thermostat control
- Regional heat warning light
- Full sealed hob to bench protective perimeter frame
- Low profile 50mm deep

ZONES (INDUCTION SURFACE)
- All zones with booster and simmer mode
- 9 cooking temperature variations
- Auto heat reduction
- Low profile 50mm deep
- 1 small zone, 2 medium zones, 1 large zone and 1 extra large zone

COLOUR PALETTE
M 90 available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

Also available in 1,625 RAL colours.

For installation specifications, see page 130 and consumption ratings, refer to page 133.

PICTURED: MAJESTIC M 90 FDMP AND AM 90 HOOD IN BURGUNDY WITH CHROME FITTINGS

Available at Stocklists ONLY

PICTURED: M 90 FDMP AND AM 90 HOOD IN BURGUNDY WITH CHROME FITTINGS
WINE CABINETS, COFFEE MACHINE, DISHWASHER & REFRIGERATOR
### ILWS 18X Wine Cabinet

**Features:**
- Stainless steel single door fascia
- Black interior and body
- Built-in or freestanding installation
- Reversible door
- White LED temperature display
- R600a refrigerant
- Compressor cooling system
- Frost free
- Touch control
- 6 wooden shelves with stainless steel facia

**Capacity:**
- 18 bottles (750ml wine bottles)

**Door:**
- Tinted anti-UV glass door
- 3 layered glass door

**Temperature:**
- 4°C-18°C temperature range
- Temperature alarm
- Temperature memory setting
- Temperature display panel
- >65% humidity

### ILBC 142X L&R Beverage Centre

**Features:**
- Stainless steel door fascia
- Black interior and body
- Built-in or freestanding installation
- 2 x telescopic shelves
- White LED temperature display
- R600a refrigerant
- Compressor cooling system
- Frost free
- Touch control
- 3 metal wire shelves

**Capacity:**
- 142 cans

**Door:**
- Tinted anti-UV glass door
- 3 layered glass door
- Door lock / child lock
- Available with left or right hinge

**Temperature:**
- 2°C-10°C temperature range upper compartment
- 10°C-18°C temperature range lower compartment
- Temperature alarm
- Temperature memory setting
- Temperature display panel
- >65% humidity

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### ILWDD 154X L&R Wine Cabinet

**Features:**
- Stainless steel double door fascia
- Black interior and body
- Built-in or freestanding installation
- 2 x telescopic shelves
- White LED temperature display
- R600a refrigerant
- Compressor cooling system
- Frost free
- Touch control
- 14 wooden shelves with stainless steel facia

**Capacity:**
- 154 bottles (750ml wine bottles)

**Door:**
- Tinted anti-UV glass door
- 3 layered glass door
- Door lock / child lock
- Available with left or right hinge

**Temperature:**
- 5°C-12°C temperature range upper compartment
- 12°C-18°C temperature range lower compartment
- Temperature alarm
- Temperature memory setting
- Temperature display panel
- >65% humidity

---

For installation specifications, please refer to page 144.
WINE CABINETS

DOUBLE & SINGLE DOOR
COMPACT CABINETS

ILWD 36X WINE CABINET

FEATURES
- Stainless steel double door fascia
- Black interior and body
- Built-in or freestanding installation
- Wide LED temperature display
- R600a refrigerant
- Compressor cooling system
- Frost free
- Touch control
- 12 half/half wooden shelves with stainless steel facia

CAPACITY
- 36 bottles (750ml wine bottles)

DOOR
- Tinted anti-UV glass door
- 3 layered glass door
- Door lock / child lock

TEMPERATURE
- 4°C-18°C temperature range
- Temperature alarm
- Temperature memory setting
- Temperature display panel
- >65% humidity

ILWD 37X L&R WINE CABINET

FEATURES
- Stainless steel door fascia
- Black interior and body
- Built-in or freestanding installation
- White LED temperature display
- R600a refrigerant
- Compressor cooling system
- Frost free
- Touch control
- 5 wooden shelves with stainless steel facia

CAPACITY
- 37 bottles (750ml wine bottles)

DOOR
- Tinted anti-UV glass door
- 3 layered glass door
- Door lock / child lock
- Available with left or right hinge

TEMPERATURE
- 5°C-12°C temperature range upper compartment
- 12°C-18°C temperature range lower compartment
- Temperature alarm
- Temperature memory setting
- Temperature display panel
- >65% humidity

COFFEE MACHINE & WARMER DRAWER

BUILT-IN COFFEE MACHINE & WARMER DRAWER

ILEM 45X COFFEE MACHINE

FEATURES
- Fingerprint-proof stainless steel 38 litres
- Automatic operation
- Coffee-bean grinder
- Simultaneous, alternating, preparation of: 2 cups of espresso coffee, 2 cups of diluted coffee
- Steam dispenser
- Hot water dispenser
- Touch-control instrument panel
- Stand-by (energy savings)
- Water-hardness setting
- Coffee and water top-off indicator lights
- Coffee-bean container (400g)
- Connection cable with plug

CAPACITY
- 2.5 litre water tank

CLEANING
- Indicator that the ground coffee container needs to be emptied
- Cleaning indicator light for descaler filter indicator light

TEMPERATURE
- Heating time: 3 minutes

ILWD 615 WARMER DRAWER

FEATURES
- Open with push/pull system
- Power-off timer
- Operating indicator light
- Preheat pots and pans
- Preheat coffee cups
- Maintain temperature of cooked foods
- Thawing
- Leavening dough
- Delicate cooking at 70°C
- Non-slip internal shelf surface, removable
- Internal shelf surface in black tempered glass
- Inside lighting
- Ventilated
- Thermostat adjustable 40°C-70°C
- Telescopic guides for sliding opening
- Weight limit: 45kg max.

COLOUR OPTION
- Available in Stainless Steel or Black Glass

For installation specifications, please refer to page 144
60CM BUILT-IN DISHWASHER

IVBIXS 60CM BUILT-IN DISHWASHER

FEATURES
- 'Double-up' dual LED display
- Turbo drying system
- Stainless steel removable filter
- 45dBA
- Delay start 1-24 hours
- Easy-reel feet height adjustment
- Adjustable door hinge

TRAYS
- Height-adjustable easy lift middle tray
- Collapsible racks (bottom tray)
- Third layer cutlery tray

CLEANING & PROGRAMS
- 8 wash programs:
  - Auto
  - Intensive
  - Heavy
  - ECO
  - Glass
  - 90 minute
  - Hand
  - Soak
- Alternative wash
- Tablet wash program

CONNECTION & WATER
- 3x water spray outlets
- VDE hose
- 3 pin 10AMP plug

For installation specifications, please refer to page 144
ILREF 256I INTEGRATED REFRIGERATOR AND FREEZER

FEATURES
- Frost-free
- 4-Star energy rating (freezer compartment)
- 1.5 Star energy rating (refrigerator)
- 42 dBA max noise level
- R600a coolant
- Compressor cooling system
- Electronic controls
- LED lighting with adjustable thermostat cooling intensity
- 10°C to -18°C
- ON/OFF setting
- Acoustic door alarm
- Sky fan
- 3 x full transparent glass shelves, silver profile
- 1 x chrome wine or beverage rack
- 1 x vegetable crisper
- 1 x meat compartment
- Chiller compartment with telescopic rails
- 4 x balconies on door
- Reversible door
- 3 drawer freezer compartment

CAPACITY
- Refrigerator: 190 litres
- Freezer: 50 litres

ACCESSORIES
- Ice-cube tray, egg tray, bottle separator

For installation specifications, please refer to page 164
DESIGNER RANGEHOODS
REMOTE MOTOR CONCEALED RANGEHOOD

Incorporating all the features as the T29B Hood, the T29BR Remote Motor Hood reduces the noise in the kitchen by up to 70%. At ILVE, we are dedicated to creating quiet rangehoods with maximum performance via the use of a remote extraction system, in which the motor is located separate to the hood body. By doing this, noise is reduced considerably.

Both the installation methods of this motor, in the roof (Silent Split Exterior) or in a false ceiling (Silent Split In-line) for example, is designed for ease of installation based on your individual needs.

In-built LED lights produce a natural brightness, illuminating your cooking area while the streamlined electronic control panel ensures whisper quiet air extraction is at your fingertips. Either as a visual focal point or discreetly integrated, it is easy to see that ILVE rangehoods are built to extract.

T29BR REMOTE MOTOR CONCEALED HOOD
FEATURES
• Designed and purpose built for ILVE appliances
• Recommended for Tepanyaki models or when very high air extraction is required
• Concealed design built into the kitchen cabinetry
• Remote motor; the fan motor can be installed remotely from the body and cooking area
• Built to exacting professional cooker hood standards
• Suitable for all ILVE cooktops 80cm-120cm wide
• Programmable 5, 10, 15, 20 minute auto fan shut-down
• Electronic variable extraction control
• LED lighting
• Aisi304 stainless steel construction

SAFETY
• Motor cut out fire protection

CLEANING
• Filter cleaning reminder light (every 30 hours of usage)

FILTERS
• Honeycomb stainless steel filters
• Dishwasher safe filters

MOTOR
• Max. air flow (m3/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62
• ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”, when active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3.
• Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
• Size: 80cm-120cm
• Colour: Stainless Steel
• Ducting size: 150mm

INSTALLATION: Motor and vent is installed at a remote location away from the cooking area.

DESIGNER RANGEHOODS
REMOTE MOTOR CANOPY RANGEHOOD

Incorporating all the features as the X400 Hood, the X400 Remote Motor Canopy Hood reduces the noise in the kitchen by up to 70%. At ILVE, we are dedicated to creating quiet rangehoods with maximum performance via the use of a remote extraction system, in which the motor is located separate to the hood body. By doing this, noise is reduced rapidly.

Both the installation methods of the motor; in the roof (Silent Split Exterior) or in a false ceiling (Silent Split In-line) for example, is designed for ease of installation based on your individual needs.

In-built LED lights produce a natural brightness, illuminating your cooking area while the streamlined electronic control panel ensures whisper quiet air extraction is at your fingertips. Either as a visual focal point or discreetly integrated, it is easy to see that ILVE rangehoods are built to extract.

XR 400 REMOTE MOTOR CANOPY HOOD
FEATURES
• Designed and purpose built for ILVE appliances
• Recommended for Tepanyaki models or when very high air extraction is required
• Remote motor; the fan motor can be installed remotely from the body and cooking area
• Built to exacting professional cooker hood standards
• Suitable for all ILVE cooktops 80cm-120cm wide
• Programmable 5, 10, 15, 20 minute auto fan shut-down
• Electronic variable extraction control
• LED lighting
• Aisi304 stainless steel construction

SAFETY
• Motor cut out fire protection

CLEANING
• Filter cleaning reminder light (every 30 hours of usage)

FILTERS
• Honeycomb stainless steel filters
• Dishwasher safe filters

MOTOR
• Max. air flow (m3/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62
• ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”, when active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3.
• Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
• Sizes: 800cm-100cm
• Colour: Stainless Steel
• Ducting size: 150mm

INSTALLATION: Motor and vent is installed at a remote location away from the cooking area.
Easily adaptable to different aesthetic tastes, but surely innovative in technology: a new extraordinary cooker hood is born. From now on cooking will become an enjoyable and carefree experience, because the iHood is able to play your favourite music simply by pairing it to your smartphone via Bluetooth. With one touch, you can even answer your phone calls, talking hands free without the need to pick up your phone. What we can guarantee is that, if you try it, you’ll wonder how you lived without it!

**Bluetooth Connectivity**
Wireless speakers to connect various types of smartphones.

**Integrated Microphone**
For making and answering calls hands free.

**Second Microphone**
For the reduction of background noise.

**Adjustable and Delayed Self-Switching Off**
This function allows you to programme delayed hood shutdown which, while you eat dinner, provides the right level of air purity in your kitchen.

**Light Indicator for Grease Filter Maintenance**
The hood automatically informs you when the metal grease filter designed for trapping grease in the air requires cleaning.

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**iHood Bluetooth Canopy Rangehood**

**Features**
- Designed and purpose built for ILVE appliances
- Recommended for Tepanyaki models or when very high air extraction is required
- Ultra sleek design with stainless steel moulded front facia
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 90cm wide
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Electronic variable extraction control
- Adjustable flue to ceiling at your preferred height
- LED lighting
- AS304 stainless steel construction
- Bluetooth connectivity

**Safety**
- Motor cut out fire protection
- Filter cleaning reminder light (every 30 hours of usage)

**Filters**
- Honeycomb stainless steel filters
- Dishwasher safe filters

**Motor**
- Max. air flow (m3/h): 920 net or 1200 gross
- Noise (dB): Low 35 - high 62
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

**Detailed Information**
- Size: 90cm
- Colour: Stainless Steel
- Ducting size: 150mm
DESIGNER RANGEHOODS

X 45 CANOPY RANGEHOOD

FEATURES
- Designed and purpose built for ILVE appliances
- Ultra slim design with stainless steel moulded front fascia
- Built to exceeding professional cooker hood standards
- Suitable for all ILVE cooktops 80cm, 70cm, 60cm and 90cm wide
- Electronic variable extraction control
- Adjustable flue to ceiling your preferred height
- LED lighting
- Stainless steel construction

SAFETY
- Motor cut-out fire protection

CLEANING
- Filter cleaning in warm soapy water

FILTERS
- Honeycomb aluminium filters

MOTOR
- Max. air flow (m3/h): 560 net or 800 gross*
- Noise (dB): Low 45 - High 63
- ECO-Booster feature: our new and improved range hoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
- Sizes: 60cm, 80cm and 90cm
- Colour: Stainless Steel
- Ducting size: 150mm

MODEL: X 45
- Sizes: 60cm, 80cm and 90cm
- Ducted hood
- Power requirement: 10 AMP
- (also available in recirculating)

DESIGNER RANGEHOODS

X 50 CANOPY RANGEHOOD

FEATURES
- Designed and purpose built for ILVE appliances
- Ultra slim design with stainless steel moulded front fascia
- Built to exceeding professional cooker hood standards
- Suitable for all ILVE cooktops 80cm and 90cm wide
- Electronic variable extraction control
- Adjustable flue to ceiling your preferred height
- LED lighting
- AS304 stainless steel construction

SAFETY
- Motor cut-out fire protection

CLEANING
- Filter cleaning in warm soapy water

FILTERS
- Honeycomb aluminium filters

MOTOR
- Max. air flow (m3/h): 560 net or 800 gross*
- Noise (dB): Low 45 - High 63
- ECO-Booster feature: our new and improved range hoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
- Sizes: 60cm and 90cm
- Colour: Stainless Steel
- Ducting size: 150mm

MODEL: X 50
- Sizes: 60cm and 90cm
- Power requirement: 10 AMP

For installation specifications, please refer to page 170
ILVE’s island rangehoods are designed to stealthily keep your kitchen fresher and cleaner. We all adore the scrumptious smells that billow from your favourite dishes in the kitchen, but not when those smells become stagnant within the home.

The powerful high speed fan of ILVE’s rangehoods remove cooking odours, smoke and vapour from the kitchen, while extremely fine filters trap all grime. Some intelligent features of ILVE rangehoods include the new ECO-Booster, auto fire shut-down sensors and a filter cleaning reminder light. The smart timer function can be set for an automated turn off leaving you to your culinary masterpiece at hand. In-built LED lights produce a natural brightness, illuminating your cooking area, while the streamlined electronic control panel ensures whisper quiet air extraction is at your fingertips. Either as a visual focal point or discreetly integrated, it is easy to see that ILVE rangehoods are built to extract.

**X 301 ISL ISLAND RANGEHOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Recommended for Tepanyaki models or when very high air extraction is required
- Ultra sleek design with stainless steel moulded front facia
- Built to exacting professional cooker hood standards
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Filter cleaning reminder light
- AS304 stainless steel construction
- Ducting size 150mm*

**SAFETY**
- Motor cut out fire protection

**FILTERS**
- Honeycomb stainless steel filters

**MOTOR**
- Max. air flow (m³/h): 560 net or 730 gross
- Noise (dB): 68
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

**DETAILS**
- Sizes: 37cm diametre
- Colour: Stainless Steel
- Ducting size: 150mm

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**X 370 ISLAND RANGEHOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Recommended for Tepanyaki models or when very high air extraction is required
- Ultra sleek island kitchen cylindrical design with stainless steel moulded body
- Built to exacting professional cooker hood standards
- Suitable for a variety of ILVE cooktops 60cm-150cm wide
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Electronic variable extraction control
- Adjustable flue to ceiling your preferred height
- LED lighting
- AS304 stainless steel construction

**SAFETY**
- Motor cut out fire protection

**FILTERS**
- Honeycomb stainless steel filters

**MOTOR**
- Max. air flow (m³/h): 580 net or 730 gross
- Noise (dB): 68
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

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For installation specifications, please refer to page 170
DESIGNER RANGEHOODS

X 400 CANOPY RANGEHOOD

We all adore the scrumptious smells that billow from your favourite dishes in the kitchen, but not when those smells become stagnant within the home. ILVE’s rangehoods are designed to stealthily keep your kitchen fresher and cleaner.

ILVE rangehoods craftily stand above the rest. Their powerful high speed fan removes cooking colours, smoke and vapour from the kitchen, while extremely fine filters trap all grime. Some intelligent features of ILVE rangehoods include the new ECO-Booster, auto fire shut-down sensors and a filter cleaning reminder light. The smart timer functions can be set for an automatic turn off leaving you to your culinary masterpiece at hand.

ILVE’s rangehoods are designed to stealthily keep your kitchen fresher and cleaner. We all adore the scrumptious smells that billow from your favourite dishes in the kitchen, but not when those smells become stagnant within the home. We all adore the scrumptious smells that billow from your favourite dishes in the kitchen, but not when those smells become stagnant within the home.

X 400 CANOPY RANGEHOOD

FEATURES
• Designed and purpose built for ILVE appliances
• Recommended for Tepanyaki models or when very high air extraction is required
• Ultra sleek design with stainless steel moulded front fascia
• Built to exacting professional cooker hood standards

Ducting size: 150mm

Colour: Stainless Steel

Sizes: 90cm, 100cm, 120cm and 150cm

Max. air flow (m³/h): 920 net or 1200 gross

Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

SAFETY
• Motor cut-out fire protection

CLEANING
• Filter cleaning reminder light (every 30 hours of usage)

FILTERS
• Honeycomb stainless steel filters
• Dishwasher safe filters

MOTOR
• Max. air flow (m³/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62
• ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3.
• Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
• Size: 90cm, 100cm, 120cm and 150cm
• Colour: Stainless Steel
• Ducting size: 150mm

MODEL: X 400

Size: 90cm, 100cm, 120cm, 150cm
Extended flue pipe is available from ILVE
Power requirement: 10 AMP
Ducting size: 150mm

DESIGNER RANGEHOODS

CL 90 CANOPY RANGEHOOD

CL 90 Canopy Hood

FEATURES
• Designed and purpose built for ILVE appliances
• Recommended for Tepanyaki models or when very high air extraction is required
• Ultra sleek design with stainless steel moulded front fascia
• Built to exacting professional cooker hood standards

Ducting size: 150mm

Colour: Stainless Steel body and rail

Sizes: 90cm

Max. air flow (m³/h): 920 net or 1200 gross

Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

SAFETY
• Motor cut-out fire protection

CLEANING
• Filter cleaning reminder light (every 30 hours of usage)

FILTERS
• Honeycomb stainless steel filters
• Dishwasher safe filters

MOTOR
• Max. air flow (m³/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62
• ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3.
• Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
• Size: 90cm
• Colour: Stainless Steel body and rail
• Ducting size: 150mm

MODEL: CL 90

Size: 90cm
Extended flue pipe is available from ILVE
Power requirement: 10 AMP

CLN 90 Canopy Hood in Antique White with Brass Rail

FEATURES
• Designed and purpose built for ILVE appliances
• Recommended for Tepanyaki models or when very high air extraction is required
• Ultra sleek design with stainless steel moulded front fascia
• Built to exacting professional cooker hood standards

Ducting size: 150mm

Colours: Nostalgie Matt Black

Sizes: 90cm

Max. air flow (m³/h): 920 net or 1200 gross

Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

SAFETY
• Motor cut-out fire protection

CLEANING
• Filter cleaning reminder light (every 30 hours of usage)

FILTERS
• Honeycomb stainless steel filters
• Dishwasher safe filters

MOTOR
• Max. air flow (m³/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62

DETAILED INFORMATION
• Size: 90cm
• Colour: Stainless Steel body and rail
• Ducting size: 150mm

MODEL: CLN 90

Size: 90cm
Extended flue pipe is available from ILVE
Power requirement: 10 AMP

CLN 90 available in Antique White and Matt Black

COLOUR PALETTE

Antique White and Matt Black.
AM SERIES CANOPY HOOD

FEATURES
- Designed and purpose built for ILVE's Majestic Series
- Majestic design with 40mm thick stainless steel front border / trim
- Suitable for all ILVE Majestic cookers 70cm-150cm wide
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Electronic variable extraction control
- Adjustable flow to ceiling your preferred height
- Halogen lighting
- Infrared heat lamps for keeping food / cooking surface warm
- AS304 stainless steel construction

SAFETY
- Motor cut-out fire protection

CLEANING
- Filter cleaning in warm soapy water
- Released filter catchment area helps arrest heavy steam and cooking fumes

FILTERS
- Honeycomb aluminium filters

MOTOR
- Max. air flow (m³/h): 920 net or 1200 gross
- Noise (dB): low 35 - high 62
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
- Size: 70cm-150cm wide
- Colour: Available in all Majestic colours
- Ducting size: 150mm

AG SERIES CANOPY HOOD

FEATURES
- Designed and purpose built for ILVE's Nostalgie Series
- Built to exacting professional cooker hood standards
- Suitable for all ILVE Nostalgie cookers 60cm-150cm wide
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Electronic variable extraction control
- Adjustable flow to ceiling your preferred height
- Halogen lighting
- AS304 stainless steel construction

SAFETY
- Motor cut-out fire protection

CLEANING
- Filter cleaning in warm soapy water
- Released filter catchment area helps arrest heavy steam and cooking fumes

FILTERS
- Honeycomb aluminium filters

MOTOR
- Max. air flow (m³/h): 920 net or 1200 gross
- Noise (dB): low 35 - high 62
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

DETAILED INFORMATION
- Size: 60cm-150cm wide
- Colour: Available in 6 colours (see below)
- 80cm size ONLY available in Stainless Steel
- Ducting size: 150mm

COLOUR PALETTE
AM Series available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green, Burgundy and Bright White.

AG Series available in Antique White, Stainless Steel, Matt Black, Blue, Emerald Green and Burgundy. 80cm only available in Stainless Steel.

For installation specifications, please refer to page 170.
DESIGNER RANGEHOODS

**CONCEALED RANGEHOODS**

ILVE’s concealed rangehoods craftily stand above the rest. Their powerful high speed fan removes cooking odours, smoke and vapour from the kitchen, while extremely fine filters trap all grime. Some intelligent features of ILVE rangehoods include the new ECO-Booster, auto fire shut-down sensors and a filter cleaning reminder light. The smart timer function can be set for an automatic turn off leaving you to your culinary masterpiece at hand. In-built LED lights produce a natural brightness, illuminating your cooking area while the streamlined electronic control panel ensures whisper quiet air extraction is at your fingertips. Either as a visual focal point or discreetly integrated, it is easy to see that ILVE rangehoods are built to extract.

**IVUM 60 & IVUM 90 CONCEALED HOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Stainless steel facade
- Suitable for all ILVE cooktops 60cm or 90cm wide
- Push button extraction control
- LED strip lighting
- Stainless steel construction
- Four speed
- Twin turbine high velocity centrifugal fan

**CLEANING**
- Filter cleaning in warm soapy water
- Easy installation

**DETAILED INFORMATION**
- Size: 60cm and 90cm
- Colour: Stainless Steel
- Ducting size: 150mm
- Easy installation

**MODEL: IVUM 60**
Size: 60cm
Power requirement: 10 AMP

**MODEL: IVUM 90**
Size: 90cm
Power requirement: 10 AMP

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**CU 89 CONCEALED HOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Concealed design built into the kitchen cabinetry
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm or 90cm wide
- Slider extraction control
- Halogen lighting
- Stainless steel construction

**SAFETY**
- Motor cut off fire protection

**CLEANING**
- Filter cleaning in warm soapy water

**FILTERS**
- Honeycomb aluminium filters

**MOTOR**
- Max. gross air flow (m³/h): 850
- Noise (dB): 52.5
- Four speed
- Twin turbine high velocity centrifugal fan

**DETAILED INFORMATION**
- Size: 60cm, 70cm and 90cm
- Colour: Stainless Steel
- Ducting size: 150mm

**MODEL: CU 89**
Size: 60cm, 70cm and 90cm
Power requirement: 10 AMP

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**T29B CONCEALED HOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Recommended for Tepanyaki models or when very high air extraction is required
- Concealed design built into the kitchen cabinetry
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 80cm-120cm wide
- Programmable 5, 10, 15, 20 minute auto fan shut-down
- Electronic variable extraction control
- LED lighting
- AS304 stainless steel construction

**SAFETY**
- Motor cut out fire protection

**CLEANING**
- Filter cleaning reminder light (every 30 hours of usage)

**FILTERS**
- Honeycomb stainless steel filters
- Dishwasher safe filters

**MOTOR**
- Max. gross air flow (m³/h): 920 net or 1200 gross
- Noise (dB): low 35 - high 62
- Three speed
- ECO-Booster feature: our new and improved rangehoods incorporate a fourth speed that is used as an “ECO-Booster”. When active the rangehood will operate at a higher speed (4) for 10 minutes and then the speed will automatically turn down to speed 3
- Twin turbine high velocity centrifugal fan, optional in-line motor is available to assist air flow

**DETAILED INFORMATION**
- Size: 80cm-120cm
- Colour: Stainless Steel
- Ducting size: 150mm

**MODEL: T29B**
Size: 80cm-120cm
Power requirement: 10 AMP

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**CU 89 CONCEALED HOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances
- Concealed design built into the kitchen cabinetry
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm-90cm wide
- Slider extraction control
- Halogen lighting
- Stainless steel construction

**SAFETY**
- Motor cut off fire protection

**CLEANING**
- Filter cleaning in warm soapy water

**FILTERS**
- Honeycomb aluminium filters

**MOTOR**
- Max. gross air flow (m³/h): 1250
- Noise (dB): low 35 - high 62
- Three speed
- Twin turbine high velocity centrifugal fan

**DETAILED INFORMATION**
- Size: 60cm, 70cm and 90cm
- Colour: Stainless Steel
- Ducting size: 150mm

**MODEL: CU 89**
Size: 60cm, 70cm and 90cm
Power requirement: 10 AMP

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**IVUM 60 Canopy Hood**

**IVUM 90 Canopy Hood**

**MODEL: IVUM 60**
Size: 60cm
Power requirement: 10 AMP

**MODEL: IVUM 90**
Size: 90cm
Power requirement: 10 AMP
DESIGNER RANGEHOODS

CONCEALED & SLIDEOUT RANGEHOODS

HU SERIES CONCEALED UNDER CUPBOARD HOOD

FEATURES
- Designed and purpose built for ILVE appliances
- Concealed under cupboard design built into the kitchen cabinetry
- Brushed stainless steel facia
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm, 70cm, 80cm or 90cm wide
- Push button extraction control
- LED lighting

SAFETY
- Motor cut out fire protection

CLEANING
- Filter cleaning in warm soapy water

FILTERS
- Stainless steel cover with concealed honeycomb aluminium filter

MOTOR
- Max. air flow (m³/h): 550 net or 715 gross*
- Noise (dB): low 35 - high 62
- Motor consumption: 275W
- Max. air flow (m³/h): 550 net or 715 gross*

Ducting size: 150mm

Motor cut out fire protection

AS304 stainless steel construction

LED lighting

Push button extraction control

Suitable for all ILVE cooktops 60cm, 70cm, 80cm or 90cm wide

Built to exacting professional cooker hood standards

Slideout hood, built into the kitchen cabinetry

Designed and purpose built for ILVE appliances

SCS SERIES SLIDEOUT RANGEHOOD

FEATURES
- Designed and purpose built for ILVE appliances
- Slideout hood, built into the kitchen cabinetry
- Brushed finger print proof face
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm or 90cm wide
- Switch slider extraction control
- ECO LED lighting
- Min. recommended installations height from electric cooktop: 550mm
- Min. recommended installations height from gas cooktop: 650mm

SAFETY
- Motor cut out fire protection

CLEANING
- Filter cleaning in warm soapy water

FILTERS
- Honeycomb stainless steel filters
- Dishwasher safe filters

MOTOR
- Max. air flow (m³/h): 340 net*
- Noise (dB): low 50 - high 67
- Motor consumption: 240W
- Max. air flow (m³/h): 340 net*
- Motor consumption: 240W

ENERGY CONSUMPTION
- Energy consumption per year: 44 kWh/a
- Energy consumption per year: 44 kWh/a

Ducting size: 120mm

Dishwasher safe filters

Honeycomb stainless steel filters (90cm)

Honeycomb stainless steel filter (60cm)

Filter cleaning in warm soapy water

Motor cut out fire protection

Min. recommended installations height from gas cooktop: 550mm

Min. recommended installations height from electric cooktop: 550mm

ECO LED lighting

Suitable for all ILVE cooktops 60cm or 90cm wide

Built to exacting professional cooker hood standards

Slideout hood, built into the kitchen cabinetry

Designed and purpose built for ILVE appliances

For installation specifications, please refer to page 170
DESIGNER RANGEHOODS

CONCEALED RANGEHOOD

Exclusively from ILVE, Vapore is a built-in rangehood, created to solve the issues induction cooktops face when paired with traditional rangehoods. Where a rangehood is installed over an induction cooktop, condensation and water build-up and drips on the cooking surface are inevitable – until now.

When cooking, hot fumes and steam rise. They then come into contact with the cold surface of the rangehood, which releases moisture into the air, which then turn into water droplets. The excess water lands on the surface below and onto the food being cooked.

Although we can’t escape the laws of physics, ILVE’s new Vapore offers the perfect solution to condensation by sparing your cooking and cooktop from these excess water drips. The Vapore’s design also solves the problem of water forming inside the hood itself, which can cause issues with the electrical components over time.

The Vapore rangehood has a soft-touch control, LED lights, and is available in a stainless steel finish.

VAPORE UNDER CUPBOARD HOOD

FEATURES
• Designed and purpose built for ILVE appliances and all induction cooktops
• Specifically designed and manufactured for use with induction cooktops
• Water build-up release outlet
• Innovative vapour system prevents water droplets onto the cooking surface
• Suitable for all ILVE cooktops 60cm, 70cm, 80cm, 90cm wide
• Electronic variable extraction control
• LED lighting
• AS304 stainless steel construction

SAFETY
• Motor cut out fire protection

CLEANING
• Filter cleaning in warm soapy water

FILTERS
• Stainless steel cover with concealed honeycomb aluminium filter

MOTOR
• Max. air flow (m³/h): 920 net or 1200 gross
• Noise (dB): low 35 - high 62
• Twin blower high velocity centrifugal fans; optional in-line motor is available to assist air flow

DETAILED INFORMATION
• Sizes: 60cm and 90cm
• Colour: Stainless Steel
• Ducting size: 150mm

MODEL: VAPORE 60 & VAPORE 90
Size: 60cm and 90cm
Power standard: 10 AMP plug
Ducting size: 150mm

For installation specifications, please refer to page 170.
DESIGNER RANGEHOODS

CEILING RANGEHOODS

CH 900X CEILING RANGEHOOD

The innovative “plug and play” system means the hood can easily be installed in both recycling and duct out modes, making this ceiling hood extremely versatile and suitable for all kinds of needs.

**FEATURES**
- Designed and purpose built for ILVE appliances
- Ultra slim island kitchen design with stainless steel under facia
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm-150cm wide
- Reduced overall dimensions of the motor housing to allow for installation in small spaces to be mounted within the ceiling space
- Radio remote control: 35 + B
- LED kit: 6x 2.9W lighting
- Inox AISI 430 SB stainless steel construction
- Ability to install the motor in remote position

**SAFETY**
- Motor cut out fire protection

**CLEANING**
- Filter cleaning in warm soapy water

**FILTERS**
- Stainless steel cover with concealed honeycomb aluminium filter

**MOTOR**
- Max. air flow (m³/h): 920 net or 1200 gross
- Noise (dB): low 15 - high 15
- Twin turbines high velocity centrifugal fan, optional in-line motor is available to assist air flow

**DETAILED INFORMATION**
- Sizes: 90cm
- Colour: Stainless Steel
- Ducting size: 150mm, 360° direction outlet
- Duct out only

CH 900X Ceiling Hood

MODEL: CH 900X
Size: 90cm
Power standard: 10 AMP plug
Ducting size: 150mm

CH 900X Ceiling Hood Remote (stand not included)

CHR 1000X RE-CIRCULATED CEILING HOOD

The innovative “plug and play” system means the hood can easily be installed in both recycling and duct out modes, making this ceiling hood extremely versatile and suitable for all kinds of needs.

**FEATURES**
- Designed and purpose built for ILVE appliances
- Slim island kitchen design with stainless steel under facia
- Built to exacting professional cooker hood standards
- Suitable for all ILVE cooktops 60cm-150cm wide
- Reduced overall dimensions of the motor housing to allow for installation in small spaces to be mounted within the ceiling space
- Radio remote control: 35 + B
- LED kit: 2x 8.3W lighting
- Inox AISI 430 SB Stainless Steel (sides and body) and White Glass (facia)
- Ability to install the motor in remote position

**SAFETY**
- Motor cut out fire protection

**CLEANING**
- Filter cleaning in warm soapy water

**FILTERS**
- Glass cover with concealed honeycomb aluminium filter

**MOTOR**
- Max. air flow (m³/h): 920 net or 1200 gross
- Noise (dB): low 15 - high 15
- Twin turbines high velocity centrifugal fan, optional in-line motor is available to assist air flow

**DETAILED INFORMATION**
- Sizes: 100cm
- Colour: Stainless Steel with tempered White Glass facia
- Ducting size: 150mm, 360° direction outlet

CHR 1000X Re-circulated Ceiling Hood

MODEL: CHR 1000X
Size: 100cm
Power standard: 10 AMP plug
Ducting size: 150mm

CHR 1000X Re-circulated Ceiling Hood Remote (stand not included)
We adore the scrumptious smells that billow from your favourite dishes from the BBQ, but not when those smells hang around long after you are finished cooking. ILVE’s BBQ rangehood is designed to keep your outdoor living and entertaining area fresher and cleaner.

ILVE’s BBQ rangehood craftily stand above the rest. Its powerful high speed fan removes cooking odours, smoke and vapour, while the stainless steel baffle filters trap all grime and are easy to clean. In-built LED lights produce a natural brightness, illuminating your cooking area while the streamlined electronic control panel ensures quiet air extraction is at your fingertips. It is easy to see that ILVE Rangehoods are built to extract!

**XBBQ 90CM & 120CM BBQ RANGEHOOD**

**FEATURES**
- Designed and purpose built for ILVE appliances recommended for outdoor BBQs or when very high air extraction is required
- 'A' frame design with brushed stainless steel body
- Suitable for all BBQs: 90cm, 100cm and 120cm
- Electronic variable extraction control
- Adjustable flue to ceiling your preferred height
- 3 LED lights
- AISI316 brushed stainless steel construction

**SAFETY**
- Motor cut out fire protection

**CLEANING**
- Dishwasher safe filters

**FILTERS**
- 6 stainless steel baffle filters

**MOTOR**
- Max. air flow (m3/h): 2 x 850 net motors
- Noise (dB): High 72
- Twin turbine high velocity centrifugal fan

**DETAILED INFORMATION**
- Sizes: 90cm and 120cm
- Colour: Stainless Steel
- Ducting size: 2 x 150mm

For installation specifications, please refer to page 170
ILVE EXCLUSIVE ACCESSORIES
ILVE EXCLUSIVE ACCESSORIES

Steam Pans with stainless steel lids
(Model: G/002/02)

Cooking with ILVE DVD
(Model: ILVE DVD)

Cast Iron Baking Dish with lid
(Model: IVGP01)

Cast Iron elongated ribbed Griddle Plate with handles
(Model: IGP1)

Cutting Board can be used to cover Tepanyaki Plate
(Model: A/484/01)

Cover for Tepanyaki
(Model: A/040/04)

Steam Pans with stainless steel lids
(Model: G/002/02)

Cooking with ILVE DVD
(Model: ILVE DVD)

Cast Iron Baking Dish with lid
(Model: IVGP01)

Cast Iron elongated ribbed Griddle Plate with handles
(Model: IGP1)

Cutting Board can be used to cover Tepanyaki Plate
(Model: A/484/01)

Cover for Tepanyaki
(Model: A/040/04)

Tepanyaki Plate converts to Ribbed Steak Plate for Tepanyaki models (Model: G/419/03)

Roller Bearing Slideout Racks. All oven sizes - KGS30C, KGS40C, KGS60C and KGS70C

Burner Skirt Cover - designed to suit all ILVE cooktops, for the right one for your model, visit ilve.com.au

Cast deep Baking Dish
(Model: BD001/02)

Professional WOK Cradle
(Model: A/092/34)

Stainless Steel Kick Panel 60, 70, 80, 90, 100, 120 and 150cm
When it comes to the kitchen, we encourage you to get lost in the moment, and what better way to indulge your passion for cooking than with a visit to one of our stunning showrooms. From the instant you set foot inside, you'll be impressed by the sheer range of appliances on display. You'll then have the choice of either a personalised tour of our range or simply to browse at your own leisure. We can also offer you the option of booking a demonstration class in one of our fully functional display kitchens for the true ILVE experience.

So why not come in and join us. With showrooms nationwide, our team of friendly and highly trained staff are looking forward to meeting you.

ILVE showroom hours:
Tuesday to Friday - 9am-5pm
Saturday - 10am-4pm
Sunday and Monday - closed

* Melbourne showroom hours:
Tuesday to Saturday - 10am-4pm

We are pleased to invite you to our showroom to demonstrate the following model/s: