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

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

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

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

Functionally simple to use and a breeze to cook with, ILVE is truly the next generation in cooking.
Model PTW1006MP

**Electric Oven**
- Select 10 + 5 multifunction cooking modes
- 70 litre + 50 litre oven capacities
- Easy clean vitreous enamel interior finished in smooth black
- AS304 stainless steel commercial style control panel and knobs
- Recessed full width grill element
- Digital programmable timer (main oven ONLY)
- Control panel and door cooling fan
- Triple glazed glass door for safer, cooler door temperatures
- Rotisserie (secondary oven only)
- Catalytic self cleaning system (main oven ONLY)
- Positive stop glide internal trays
- Large baking trays
- Stainless steel fan fat filter
- Removable oven door and inner door glass
- Storage drawer
- Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts
- Precision thermostatic control 0°C–250°C
- New Turbowave Quickstart preheating function 0°C –175°C in 6 minutes

**Gas Cooktop**
- 100cm 6 Burner gas cooktop
- Triple ring all purpose Brass wok burner (5 kW – European Tested) and 5 regular gas burners
- Precision burner controls each with position accurate thermostatic control
- Heavy Duty cast iron trivets and burner caps
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burner caps
- Solid brass burners
- AS 304 Stainless Steel construction

**Grill**
- 12 stage heat variation
- Telescopic slideout rack
- Electric static grill
- Enamel interior

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**FOR INSTALLATION SPECIFICATIONS, PLEASE CONSULT WITH ILVE. FOR OPTIMUM INSTALLATION, WE RECOMMEND USING THE ACTUAL PRODUCT AS THE BEST GUIDE.**

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