ILVE’s ILCS45 Combination steam oven allows for cooking healthy and more flavour packed meals, preserving the nutritional properties and content. Steaming brings out the natural flavours of food, especially vegetables and meats. The combination with other heating elements also allows you to utilise traditional cooking and multi function cooking modes, with the addition of steam, which make your meals the upmost delicate in taste and appearance.

CONTROL PANEL
With a touch control panel and memory for recipes: this will ensure easy use of the oven with simplified management

OVEN CAVITY
To increase the durability and ease of cleaning, the oven interior is AS304 stainless steel

CONDENSATION AND RECOVERY STEAM
During the cooking cycle a unique recovery system will condense and recover the water vapor emitted, entering it again in the water tank, thus making saving time with not having to refill the water tank when cooking for long periods of time

WATER CONNECTION
Separate and removable, the device does not need a permanent water connection

FILTER SOFTENER
The unique magnetic water softener filter will remove scale from the water tank, thus avoiding deposits in the cooking cavity that would otherwise effect the taste of your food

MICRO PERFORATED TRAY
The oven is supplied with a tray & lid and a perforated stainless steel tray. Essential for cooking food with steam functions, in combination mode, the tray can be used for collecting liquids, both mounted within the side rack supports
ILCS 45GV 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
  - Glass 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 de-calcification

CAPACITY & INTERIOR

- Internal capacity: 35 litres
- 3 cooking levels

ACCESSORIES

- 1 x stainless steel tray
- 1 x flat grill

* Matching Glass trim kit is available when matching with the ILVE 760 SPYTCGV Oven

Technical Information

Product Dimensions: 594W x 455H x 533D
Hard wired
Supplied with 1.2M cable

EXCLUSIVE TO

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

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