Combining the latest in cook top technology with ILVE’s versatile ovens, you’ll find yourself running out of things to cook with ILVE’s PRO-Line cooking range. Italian design and the superior quality synonymous with all ILVE products ensure this is no ordinary kitchen appliance.

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 ULTRA-Clean enamel 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.
MULTIFUNCTION OVEN CONTROL

Delayed start and stop with the programmable timer. 9 cooking functions.

COOL DOOR WITH REMOVABLE TRIPLE GLASS

Safe for children, perfectly insulated thanks to the three glass panes, easy to clean thanks to the new structure of the door.

MATT BLACK COOKING SURFACE

Unique to this cooker is our ultra stylish matt black Nano Technology cooking surface

BURNERS WITH DOUBLE LINE OF HOLES AND SLANTED FLAME

Perfect release of power and optimal distribution of the heat.

HOBB STRUCTURE IN AISI 304 STEEL WITH A THICKNESS OF 10/10

Stamped from a single steel sheet for an easy cleaning process and an increased safety, obtained by removing sharp edges and corners.

BRASS BURNER RING

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning.

QUICK START & DEFROST

Fast oven preheating function to quickly reach the desired temperature. With a temperature of 30/40° it also perfectly defrosts your frozen meats.

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ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

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New Zealand
PO Box 11.160
Sockburn Christchurch
F 03 344 5906
PRO-LINE SERIES ELECTRIC OVEN

FEATURES
- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- Concealed grill element
- Turbowave Quickstart preheating function 0°C-175°C in 8 mins
- Sealed oven: lower temperatures, less food spatter
- Digital programmable timer
- A class energy rated
- NEW black knobs and door handle

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

FUNCTIONS
- Electric multifunction ovens
- Select 10 multifunction cooking modes

CLEANING
- NEW ULTRA-EZI Clean interior
- NEW grey enamel interior
- Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR
- 97 litre oven NET use-able space, size (cm) 64.5w × 36.5h × 41d
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES
- 2 x oven racks
- Baking tray with grill insert
- Matt black legs can detach for a built-in fit or are adjustable from 75mm to 110mm or 100mm to 160mm

PRO-LINE 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 with matt black nano technology surface
- 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 treated with ILVE’s patented Nano technology matt black non-stick coating
- Triple ring solid brass Infinity WOK burner
- Our new burner design is up to 8% more efficient than ILVE’s previous brass burners with CO₂ emission reduced by 66%
- New flame configuration with two rows of holes with a specific diameter and inclination to improve the burner and flame performance

For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide.
90CM SINGLE ELECTRIC OVEN & 6 BURNER COOKTOP

Oven Functions

- Pizza function
- Defrost & Quick Start
- Intense cooking
- Closed door grill cooking
- Fan grill cooking
- Top cooking
- Normal static cooking
- Bottom cooking
- Multiple fan cooking

PRO-Line L096WMP
EAN code: TBC (L096WMP-GRD)
Overall Size: 900×600×760 mm
Total Electrical Load (Kw) 3.7
Total Gas ‘NG’ Consumption (Mj/h) 70.5
Maxi oven 800
Easy clean grey enamel, 800 electronic oven 50-250°C

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