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.
**PRO-LINE SERIES ELECTRIC OVEN**

**FEATURES**
- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- NEW grey enamel ULTRA-Clean interior
- Concealed grill element
- Turbowave Quickstart preheating function 0°C-175°C in 8 mins
- Sealed oven: lower temperatures, less food spatter
- Digital programmable timer
- Two oven cavity lights on the sides of the oven cavity
- A class energy rated
- NEW matt black knobs and door handle
- S-Move soft close door

**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**
- Electric multifunction ovens
- Select 11 multifunction cooking modes

**CAPACITY & INTERIOR**
- 96 litre oven (NET space)

**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

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

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