



# Panoramagic



Live, Cook, Love.



# Panoramagic

- Blocchi cottura /  
Range cookers
- Cappe /  
Hoods
- Forni /  
Ovens

# Un mito della cucina contemporanea che continua nel tempo.

Correvano i fantastici anni 1960, quando ILVE lanciò Panoramagic: il modello freestanding che rivoluzionò lo scenario della cucina domestica. Oggi questo mito dello stile e della tecnologia italiana continua a imporsi e ad affascinare: in una veste attualizzata e con una gamma di soluzioni completa, per inserirsi in qualsiasi progetto d'interni.

## A tradition of the contemporary kitchen that withstands the test of time.

It was during the fantastic 1960s that ILVE launched Panoramagic: the freestanding model that revolutionised the panorama of the domestic kitchen. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions to fit into any interior design.

→ PM128DS3/SS  
Panoramagic 120cm range cooker  
with hood APM120  
Stainless steel body and Satin finishes















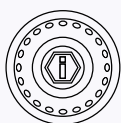




↑ OV30PMT3/SS  
Panoramagic built-in oven 30"  
Stainless steel body and Satin finishes

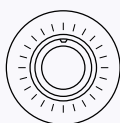
# Blocchi cottura

## Range cookers

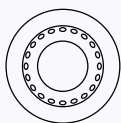


Bruciatori a gas Dual  
con potenza fino a 5 kW

Dual gas burners  
with power up to 5 kW

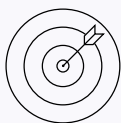


Manopole retroilluminate a LED  
LED backlit knobs

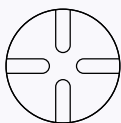


Spartifiamma in ottone  
Total Black con trattamento  
nanotecnologico antiaderente

Total Black brass flame  
spreader with non-stick  
nanotechnological treatment



Piani cottura ad alta specializzazione  
Highly specialised hobs

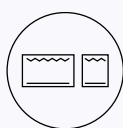


Piano cottura con griglie in ghisa  
Hob with cast iron pan supports



Inimitabili nel design che unisce la tecnicità delle cucine professionali con la cultura italiana del progetto, i blocchi cottura Panoramagic sono proposti in tre modelli: da 120 cm con doppio forno e da 90 cm con 6 fuochi oppure con piano a induzione. Caratterizzati a prima vista dal cruscotto inclinato, con grandi manopole dotate di accensione integrata e illuminazione a led, trovano un ulteriore punto di forza estetico e funzionale nel maniglione frontale. Il disegno delle griglie in ghisa e la forma dei segnaposizione rossi sulle manopole, richiamano il motivo esagonale del logo ILVE.

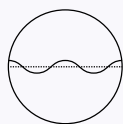
Unique design combining the technical features of professional kitchens with the Italian culture of design, Panoramagic range cookers come in three models: 120 cm with a double oven and 90 cm with 6 burners or with an induction hob. Characterised at first glance by the tilted control panel, with large knobs fitted with integrated ignition and LED lighting, their aesthetic and functional strong point is the front handle. The design of the cast iron supports and shape of the red position marker on the knobs recall the hexagonal motif of the ILVE logo.



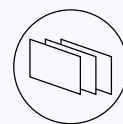
Controllo unico dei due forni  
One control for both ovens



Scarico vapori  
Steam discharge



Controllo elettronico della temperatura puntuale  
Precise electronic temperature control



Porta fredda con triplo vetro estraibile  
Cool door with triple removable glass



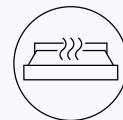
Porta e cassetto riscaldato con sistema soft closing  
Door with soft-closing system



Sonda di cottura  
Cooking probe



Display 4,3" full touch  
4.3" full touch display



Cassetto riscaldato con sistema soft-closing  
Warming drawer with soft-closing system

# Forni

## Ovens

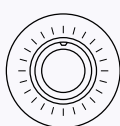


I forni a incasso Panoramagic hanno dimensioni ideali per ogni spazio ed esigenza: 60 cm, 90 cm oppure 30" (76 cm). Eleganti e allo stesso tempo razionali nel design, sfoggiano tecnologie di livello professionale, per garantire risultati di cottura sempre perfetti: dal preriscaldamento rapido Quick Start, al controllo puntuale della temperatura, allo scarico vapore per una cottura più o meno umida. Il display elettronico touch TFT è affiancato dalla grande manopola con led integrato, firma estetica inconfondibile della collezione Panoramagic.

The dimensions of Panoramagic ovens are ideal for every space and need: 60 cm, 90 cm or 30" (76 cm). Both elegant and rational in design, they feature professional technologies to guarantee perfect cooking results: from the Quick Start quick preheating, to the precise temperature control, to the steam discharge for more or less moist cooking. The electronic TFT touch display is combined with the large knob with integrated LED, the unmistakable aesthetic signature of the Panoramagic collection.



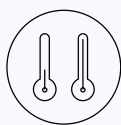
Display 4,3" full touch  
4.3" full touch display



Manopole retroilluminate a LED  
LED backlit knobs



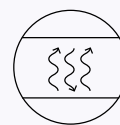
Scarico vapori  
Steam discharge



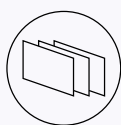
Temperature da 30° a 320° C  
Temperature from 30° to 320° C



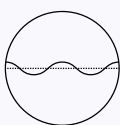
Porta con sistema soft closing  
Door with soft closing system



Cottura uniforme  
Even cooking



Porta fredda  
con triplo vetro estraibile  
Cool door with triple  
removable glass



Controllo elettronico della  
temperatura puntuale  
Precise electronic  
temperature control



Ventilazione tangenziale  
di raffreddamento e  
isolamento ad alta densità  
Tangential cooling ventilation  
and high density insulation



Serpentina grill abbattibile  
per pulizia completa  
Folding grill coil for complete  
cleaning



Quick start  
Quick start

Gamma prodotti

Product range



## Blocchi cottura

Range cookers

PM09 — Elettrica



Forno principale  
Main oven OV 80 E3 TFT S

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6 fuochi / burners

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Fry-Top

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Induzione / Induction

PM12 — Elettrica



Forno principale  
Main oven OV 80 E3 TFT S

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Forno secondario  
Secondary oven OV 30 E3 TFT

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8 fuochi / burners

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Fry-Top

## Cappe

Hoods

APM90

Cappa aspirante da parete da 90 cm in acciaio

90 cm wall-mounted extractor hood in steel



APM120

Cappa aspirante da parete da 120 cm in acciaio

120 cm wall-mounted extractor hood in steel



## Forni

Ovens

OV60PMT3

Forno elettronico con temperatura massima di 320° C da 60 cm in acciaio inox

Electronic oven with maximum temperature of 320° C 60 cm in stainless steel



OV30PMT3

Forno elettronico con temperatura massima di 320° C da 76 cm in acciaio inox

Electronic oven with maximum temperature of 320° C 76 cm in stainless steel



OV91PMT3

Forno elettronico con temperatura massima di 300° C da 90 cm in acciaio inox

Electronic oven with maximum temperature of 300° C 90 cm in stainless steel

