## Contents

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>005</td>
<td>ILVE: the company</td>
</tr>
<tr>
<td>007</td>
<td>Live.</td>
</tr>
<tr>
<td>008</td>
<td>Cook.</td>
</tr>
<tr>
<td>010</td>
<td>Love.</td>
</tr>
<tr>
<td>012</td>
<td>Reliability: a value that lasts over time.</td>
</tr>
<tr>
<td>015</td>
<td>Styles</td>
</tr>
<tr>
<td>037</td>
<td>Colour</td>
</tr>
<tr>
<td>043</td>
<td>Star Column</td>
</tr>
<tr>
<td>049</td>
<td>Product technologies</td>
</tr>
<tr>
<td>050</td>
<td>Technologies of ovens and cooking and storage systems</td>
</tr>
<tr>
<td>068</td>
<td>Hob Technologies</td>
</tr>
<tr>
<td>077</td>
<td>Catalogue and product data sheets</td>
</tr>
<tr>
<td>081</td>
<td>Range cookers</td>
</tr>
<tr>
<td>099</td>
<td>M07N</td>
</tr>
<tr>
<td>099</td>
<td>M30N</td>
</tr>
<tr>
<td>099</td>
<td>M09N</td>
</tr>
<tr>
<td>099</td>
<td>M110N</td>
</tr>
<tr>
<td>099</td>
<td>M12N</td>
</tr>
<tr>
<td>099</td>
<td>M15N</td>
</tr>
<tr>
<td>102</td>
<td>M07N</td>
</tr>
<tr>
<td>102</td>
<td>M09N</td>
</tr>
<tr>
<td>102</td>
<td>M09N</td>
</tr>
<tr>
<td>102</td>
<td>M12N</td>
</tr>
<tr>
<td>102</td>
<td>M15N</td>
</tr>
<tr>
<td>103</td>
<td>Hoods</td>
</tr>
<tr>
<td>103</td>
<td>AM</td>
</tr>
<tr>
<td>109</td>
<td>Range cookers</td>
</tr>
<tr>
<td>109</td>
<td>P06N</td>
</tr>
<tr>
<td>109</td>
<td>P07N</td>
</tr>
<tr>
<td>109</td>
<td>P09N</td>
</tr>
<tr>
<td>109</td>
<td>P09N</td>
</tr>
<tr>
<td>109</td>
<td>P12N</td>
</tr>
<tr>
<td>109</td>
<td>P15N</td>
</tr>
<tr>
<td>135</td>
<td>Hoods</td>
</tr>
<tr>
<td>135</td>
<td>ANB</td>
</tr>
<tr>
<td>135</td>
<td>AG</td>
</tr>
<tr>
<td>141</td>
<td>Ovens and cooking and storage systems</td>
</tr>
<tr>
<td>141</td>
<td>Star Column</td>
</tr>
<tr>
<td>155</td>
<td>Hobs</td>
</tr>
<tr>
<td>167</td>
<td>Range cookers</td>
</tr>
<tr>
<td>167</td>
<td>P06W</td>
</tr>
<tr>
<td>167</td>
<td>P07W</td>
</tr>
<tr>
<td>167</td>
<td>P09W</td>
</tr>
<tr>
<td>167</td>
<td>P09W</td>
</tr>
<tr>
<td>167</td>
<td>P12W</td>
</tr>
<tr>
<td>167</td>
<td>P15W</td>
</tr>
<tr>
<td>193</td>
<td>Hoods</td>
</tr>
<tr>
<td>193</td>
<td>AGQ</td>
</tr>
<tr>
<td>197</td>
<td>Ovens and cooking and storage systems</td>
</tr>
<tr>
<td>197</td>
<td>Star Column</td>
</tr>
<tr>
<td>221</td>
<td>Hobs</td>
</tr>
<tr>
<td>251</td>
<td>Range cookers</td>
</tr>
<tr>
<td>251</td>
<td>L09-GRD</td>
</tr>
<tr>
<td>251</td>
<td>Limited Edition Grigio Lusso</td>
</tr>
<tr>
<td>251</td>
<td>L09-MGD</td>
</tr>
<tr>
<td>251</td>
<td>Limited Edition Black Black</td>
</tr>
<tr>
<td>275</td>
<td>Hoods</td>
</tr>
<tr>
<td>275</td>
<td>AGK</td>
</tr>
<tr>
<td>279</td>
<td>Ovens</td>
</tr>
<tr>
<td>285</td>
<td>Hobs</td>
</tr>
<tr>
<td>285</td>
<td>Built-in hoods</td>
</tr>
<tr>
<td>300</td>
<td>Coffee makers</td>
</tr>
<tr>
<td>302</td>
<td>Barbeque</td>
</tr>
<tr>
<td>304</td>
<td>Refrigerators</td>
</tr>
<tr>
<td>306</td>
<td>Dishwashers</td>
</tr>
<tr>
<td>308</td>
<td>Sinks</td>
</tr>
<tr>
<td>310</td>
<td>Accessories</td>
</tr>
<tr>
<td>320</td>
<td>Wiring and mounting diagrams</td>
</tr>
</tbody>
</table>

---

Live, Cook, Love.

**Majestic**
The invaluable range cooker that makes the kitchen unique.

**Nostalgie**
The taste of tradition, with a modern twist.

**Professional Plus**
The irresistible appeal of technology and performance.

**Pro Line**
The essence of professionalism and versatility in home decor.

**Other products**

---

Majestic
The invaluable range cooker that makes the kitchen unique.

Nostalgie
The taste of tradition, with a modern twist.

Professional Plus
The irresistible appeal of technology and performance.

Pro Line
The essence of professionalism and versatility in home decor.

---

016

022

027

032

296
Cooking with love means improving the quality of life: an important promise that ILVE always keeps. Its collections address people’s needs in a tangible, consistent and elegant way. From the appeal of classic styles to new design trends, ILVE designs appliances that decorate, paying the utmost attention to technology and details.
For over 50 years ILVE has been a genuine specialist in cooking systems. Right from the beginning, this Italian company stood out for its calling for innovation: in 1969 it introduced the oversized built-in oven, and a few years later the revolutionary Panoramagic range cooker – a true icon in the sector. A great success that continues: with the Panoramagic restyling, ILVE was in fact awarded the Good Design Award 2017. In half a century of constant research and commitment, ILVE has designed and implemented solutions that have raised the level of performance, safety and satisfaction in the kitchen: because cooking well means loving yourself.

Founded and expanded in Campodarsego in the Padua area in 1969, in the industrious North-East of Italy, ILVE proudly carries on a great tradition of technical expertise in the processing of steel, combined with continuous research in the field of processes and technologies. Its success is due to extraordinary flexibility in design and production, to meet every need in the kitchen with customisable solutions. ILVE collections are efficient, versatile and reliable: designed to last and to always make you happy, day after day.
ILVE range cookers are inspired by the kitchens in which the great chefs make their creations, but their aesthetics and efficiency suit the home. ILVE uses the same noble and durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of raw materials, the technical reliability of the various components also undergoes the strictest checks. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.
ILVE appliances are the product of the company’s passion about their work, their enthusiasm in always tackling new design and technical challenges, and the continuous search for excellence. These sentiments give life to perfect and unique instruments, designed to give joy and satisfaction to those who truly love cooking. Qualities that shine through every aesthetic and technical detail. Although there’s only one passion for cooking, personal interior decoration tastes may vary. That is why ILVE collections have different styles, but all share one goal: to offer cutting-edge solutions, to make cooking a daily pleasure.
Reliability: a value that lasts over time.

The reliability of ILVE products and services has been acknowledged on the market for over 50 years. Every ILVE appliance and range cooker is produced in line with the strictest quality certifications and assembled manually by skilled operators, who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of so many customers who cook with extraordinary machines in terms of functionality, safety and durability.
The kitchen is a laboratory in which technique and passion, the sense of taste and aesthetics, memory and real life happily coexist. ILVE has created 4 different ways of merging these concepts into one emotion. Majestic, Nostalgie, Professional Plus, ProLine: choose your way of being and cooking.
Majestic

The invaluable range cooker that makes the kitchen unique.

A synthesis of beauty and functionality, Majestic is the masterful embodiment of the idea of a range cooker. A freestanding element that blends into every setting and immediately takes centre stage, with a style made of rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.
Nostalgie

The taste of tradition, with a modern twist.

A feeling that takes shape in the heart of the home, stemming from its roots, while seeking new balances between the past and the present. Nostalgie is the range of cooking systems that combines elegant retro aesthetic inspiration with cutting edge technologies: from induction hobs to blast chillers to sous vide cooking.
Professional Plus

The irresistible appeal of technology and performance.

AISI304 steel – the raw material par excellence used in the kitchens of the best restaurants – is the emblem of Professional Plus. A complete system of range cookers, hobs, ovens, blast chillers and hoods to design and enjoy top performances in the kitchen.

Aesthetics that reflect the topmost professionalism, tailored to the space of the home.

P15FWE5/SS
Professional Plus 150 cm range cooker with built-in hood IG150
Stainless steel body and Satin finishes
Pro Line

The essence of professionalism and versatility in home decor.

A collection with a youthful spirit, dedicated to those who aim for solidity, quality and flexibility, without neglecting the elegance of neat design and carefully studied details. Pro Line easily blends into any kitchen, satisfying both daily needs and creative impulses, with professional technologies that make life easier, better and safer.
ILVE cooking systems fascinate all the senses. Colour also becomes an integral part of their aesthetic personality and that of the entire kitchen: a language that expresses your tastes and your style. For this reason, ILVE has developed a selected range of colours, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.
Would you like a set-up with a unique visual taste, in perfect harmony with the interior design of your home? Besides choosing from the colours available in the catalogue, you can ask for one of the endless shades of the RAL range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.

Colour of the Year.

Every year, designers and creatives select the Colour of the Year: ILVE embraces this suggestion and thanks to its production technology, transforms it into an offer that combines the pleasure of cooking with great professionalism with that of being in line with current trends, with a quality that is set to never go out of style.
Light Green
ILVE color of the year 2019

- P15FQNE3/LGC
  Nostalgie 150 Light Green cooker (rif. RAL 6027), Chrome finishes with applied optional Noblesse Frame and hood AN8150

Living Coral
Color of the year Pantone® 2019

- M15SDNE3/LCC
  Majestic 150 Living Coral range cooker (rif. RAL 3022), Chrome finishes with hood AM150
How can you cook like a real chef in a small space? It’s easy with ILVE’s Star Column.

Ultracombi triple-purpose oven, blast chiller, vacuum machine: three appliances in a single integrated vertical structure, to work according to a synergistic cycle and optimise preservation, combine cooking methods, preserve the organoleptic qualities of foods and create flavoursome masterpieces.
Three cooking tools in a single solution.

Ultracombi, triple-purpose oven

- Two-by-two combined cooking
- Microwave
- Convection
- Steam

Blast chiller

- Positive blast chill
- Defrosting, ready-to-eat foods and slow cooking
- Perfect proofing
- Freezing: from room temperature to -20°C.

Vacuum machine

- Professional bell chamber
- 4 sealing levels up to 99%
- 4 m³/h Vacuum pump
- Optimal capacity
- Marinating function

The best ILVE technology in a single upright item catering for cooking fans.

Ultracombi is the triple-purpose oven that integrates convection and grill, steaming and microwaves for superior cooking performance. The blast chiller cools, freezes and regenerates. It can also cook at low temperature, respecting the structure and nutritional principles of food. Fresh or cooked food is preserved longer with the vacuum machine, but not only: tasty marinades and healthy infusions can be programmed as well. The Ultracombi, blast chiller and vacuum machine are the perfect "brigade" to save time in the kitchen, enhance the most genuine flavours and save on shopping for a healthy and natural diet every day.
The Star Column is worthwhile

- Preserve and maintain seasonal products
  The shelf life of products can be extended up to five times thanks to the combined Blast Chiller and Vacuum Machine.

- Take advantage of seasonality
  Preserving fresh ingredients for long means being able to buy them in the right season, at the best quality and for the best value.

- Savings
  100% of what you purchase reaches the table with the Sous Vide Chef program because the weight loss due to evaporation is avoided.

- Batch cooking
  Batch cooking organises and concentrates shopping, prepping and cooking large quantities of food. The Star Column is the perfect solution to cook the menus of the whole week all in one go.
Aesthetics is important, but it’s not all. It is essential to have the best technologies available to cook well and with pleasure. ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness: to always guarantee the best satisfaction.
Technologies of ovens and cooking and storage systems
The ovens: grand size and performance.

Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes. The 60 cm oven has an internal volume of 65 litres, and the 80 cm oven has a capacity of as many as 97 litres, while the 30 inch Majestic range cooker provides all of 114 litres!

Quick start
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (30°C - 40°C).

Precise electronic temperature control
The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 30°C, for perfect proofing, up to 320°C, for rapid defrosting.

Steam discharge
Thanks to this system, the vapours are removed from inside the cavity, allowing you to choose a drier or more moist cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.

Cold door with triple removable glass
Safe with children, perfectly insulated thanks to the three layers, and easy to clean.

Cooking probe
An essential accessory to check the temperature at the core, for example in meat cuts.
Cooking and control: ovens for haute cuisine.

- **Tangential cooling ventilation and high density insulation**
  Prevents the furniture next to the oven and the kitchen from overheating.

- **Folding grill coil for complete cleaning**
  Thanks to the articulated support, the electric heating element of the grill can be lowered to clean the top part of the cavity more easily.

- **Door with soft closing system**
  The door hinges are fitted with a shock absorber that makes closure more gradual and noiseless.

- **Easy clean enamel**
  The grease does not stick to the surface and can therefore be cleaned more easily.

- **Temperature from 30° to 320° C**
  From proofing to cooking, roasting to low temperature, ILVE ovens allow you to prepare complex and sophisticated recipes very easily, with perfect results.
The range of ILVE ovens offers cooking methods to suit every need.

Combined cooking
With 5 single processes and 4 combined programs, Ultracombi reduces cooking times and achieves extraordinary performance. Touching a single display, it is possible, for example, to integrate the microwave with the grill, or ventilation and steam, to obtain perfect preparations under every aspect.

Steam
Cooking with a steam oven retains the aromas and minerals, it does not use cooking fat and enhances the natural taste of the ingredients.

Microwave
Thanks to four power levels and the Quick Start function, microwave technology is not limited to heating and defrosting food, but guarantees fast and excellent cooking.

Convection
The ventilation and grill ensure crispiness on the surface and a juicy core, and are ideal for browning dishes evenly.

400° pizza oven
The very high temperature that can be reached with the 400°C Pizza Oven allows you to dish out crispy pizzas according to the best tradition. It can also be used for all types of preparations and for every recipe from 30°C to 400°C!

Even cooking
The “blower effect” air circulation, created by the special 400°C Pizza Oven deflectors, allows the dough to be baked perfectly from both the top and bottom.
TFT Display
User-friendly, comprehensive and high resolution.

Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.

4,3” full touch display
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.

Controlling two ovens
All the functions of each oven are managed and programmed on the same display, with the utmost immediacy.

See how simple it is to control Majestic
Blast chill and store.

Positive blast chill
This technology allows you to cool hot food quickly or bring it to room temperature, down to 3°C (refrigerator temperature).

Perfect proofing
The proofing function allows you to program the preparation of baked products and keep the humidity of the dough under full control, for a perfect result.

Defrosting, ready-to-eat foods and slow cooking
Brings the food to the desired temperature in a slow and progressive way, maintaining its texture, crispness and appearance. It is also possible to program the temperature of ready-to-eat foods.

Freezing: from room temperature to -20°C
Brings the food to -20°C by freezing it with microcrystalline technology. When it is heated again, there isn't any water, there is no drop in weight and it can be cooked without defrosting.
Vacuum preservation.

**Bell chamber**
A professional-type device with a bell-shaped tank, allows almost maximum vacuum level to be reached (99.9%), compared to 80-85% which can be achieved by low-cost machines with external extraction. Its particular shape allows you to place different sized food inside, from a single portion to half a chicken, always maintaining high machine efficiency.

**4 sealing levels**
From a gentle seal for baked goods and soft fruit, to the elimination of 99% of the air for long-term storage or Sous Vide cooking.

**4 m³/h Vacuum pump**
The high suction power is among the highest in its category and ensures maximum machine efficiency is always maintained, with foods of all sizes.

**Marinating**
Vacuum dilates the pores of meat, fish and vegetables, allowing the aromas and seasonings to penetrate deeply into the fibres, before Sous-Vide cooking.

**Optimal capacity**
The internal box has a height of 140 mm, which provides an ideal volume (7.5 litres) even for large dishes, but at the same time allows the vacuum packing machine to be inserted in a drawer with standard height (150 mm).

**Low consumption**
Very low maximum power input (230 W) to reduce energy consumption without sacrificing professional performance.
Oven functions.

<table>
<thead>
<tr>
<th>Cooking functions of the ovens</th>
<th>Pizza function</th>
<th>Defrosting</th>
<th>Quick start</th>
<th>ECO cooking</th>
<th>Microwave defrosting</th>
<th>Microwave cooking</th>
<th>Steaming</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other powered heating elements, creates an ideal situation for this type of cooking.</td>
<td>Assures quick defrosting of all frozen food at general, which is quickly brought to room temperature, without altering its taste and appearance.</td>
<td>The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as quick defrosting when a low temperature is set (30°C - 40°C).</td>
<td>This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.</td>
<td>Allows all frozen foods in general to be quickly defrosted. It is safer than defrosting at room temperature as it prevents bacterial growth. Simultaneously, it is faster than defrosting in the refrigerator. Perfect for melting butter and chocolate.</td>
<td>The ILVE microwave has a cavity, designed and extensively tested, which can cook rapidly and evenly every part of the dishes are hit by the microwaves, thereby obtaining consistent temperatures. Very convenient for heating liquids and pre-cooked foods but also for cooking vegetables quickly.</td>
<td>Healthy and light steaming, for any type of food.</td>
</tr>
<tr>
<td></td>
<td>Moist intensive cooking</td>
<td>Fan grill cooking</td>
<td>Grill cooking with closed door</td>
<td>Combined steam / hot air cooking</td>
<td>Combined microwave / steam cooking</td>
<td>Combined hot air / microwave cooking</td>
<td>Combined grill/microwave cooking</td>
</tr>
<tr>
<td></td>
<td>It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.</td>
<td>Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.</td>
<td>Recommended function for quick and deep grilling, browning and roasting meat in general, Ratatouille, Florentine steak, fish and even vegetables.</td>
<td>Thanks to steam, the dish remains soft and juicy.</td>
<td>The microwave speed from 270W to 500W is combined with the gentleness of steam.</td>
<td>Microwaves from 270W to 500W accelerate the action of conventional hot air, thereby reducing cooking times considerably.</td>
<td>For perfect rapid cooking and browning. Grill with microwaves from 500W to 800W.</td>
</tr>
<tr>
<td></td>
<td>Moist from below</td>
<td>Moist from below</td>
<td>Moist from below</td>
<td>Moist from below</td>
<td>Moist from below</td>
<td>Moist from below</td>
<td>Moist from below</td>
</tr>
<tr>
<td></td>
<td>Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.</td>
<td>This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).</td>
<td>This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.</td>
<td>This function assures rapid and intense cooking of various dishes. It is suitable for: roast fish on papillote, braised vegetables, skewers, duck, chicken, etc. The maximum programmable temperature is 100°C. It is advisable to place the dish at the centre of the oven (third position) to optimise cooking.</td>
<td>This function allows different dishes to be cooked simultaneously without mixing the smells. You can bake lasagna, pizza, croissants and brioches, tarts, cakes, etc. The maximum programmable temperature is 250°C.</td>
<td>Suitable for baking delicate food, such as desserts and pastries, without burning them. It is essential to preheat the oven to the desired temperature. The maximum programmable temperature is 200°C.</td>
<td>This adds delicate food to be cooked simultaneously without mixing the smells. The forced circulation of hot air ensures even heat distribution. It is essential to preheat the oven. The maximum programmable temperature is 200°C.</td>
</tr>
<tr>
<td></td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
<td>Static normal cooking</td>
</tr>
<tr>
<td></td>
<td>This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast seal, meringues and biscuits, baked fruit, etc.</td>
<td>This adds more moisture to normal static cooking.</td>
<td>This adds the same amount of moisture to the dish that you are trying to cook.</td>
<td>This adds more moisture to normal soft cooking.</td>
<td>This adds moist steel to microwave cooking.</td>
<td>This allows the dish to be cooked in the oven with microwaves and hot air, thereby obtaining consistent temperatures.</td>
<td>This allows the dish to be cooked in the oven with microwaves and hot air, thereby obtaining consistent temperatures.</td>
</tr>
<tr>
<td></td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
<td>Multiple fan cooking</td>
</tr>
<tr>
<td></td>
<td>This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagne, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.</td>
<td>This adds more moisture to multiple fan normal cooking.</td>
<td>This adds more moisture to multiple fan normal cooking.</td>
<td>This adds more moisture to multiple fan normal cooking.</td>
<td>This adds Moist steel to microwave cooking.</td>
<td>This adds Moist steel to microwave cooking.</td>
<td>This adds Moist steel to microwave cooking.</td>
</tr>
</tbody>
</table>

Oven cleaning functions

<table>
<thead>
<tr>
<th>Oven cleaning functions</th>
<th>Steam cleaning cycle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>A steam jet into the cooking chamber softens the dirt, making it easily removed.</td>
</tr>
</tbody>
</table>
# Cooking and storage system functions

## Blast chiller functions

<table>
<thead>
<tr>
<th>Function</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Blast chilling</strong></td>
<td>This function allows the core temperature of food that’s just been cooked to be reduced rapidly, bringing it to +3°C, a useful level to interrupt the cooking process and prepare the food for subsequent processing.</td>
</tr>
</tbody>
</table>

## Microcrystalline freezing

The freezing process quickly brings the food to a temperature of -18°C with the microcrystalline technique. This method prevents excessive loss of weight in the subsequent defrosting stage.

## Pre-cooling

By cooling the air inside the cell, the machine is prepared for the blast chilling and freezing functions in an ideal manner, thereby reducing the subsequent cycle times and consumption.

## Vacuum functions

<table>
<thead>
<tr>
<th>Function</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vacuum packing in containers</strong></td>
<td>The rigid containers allow a high vacuum to be generated even for food that is sensitive to crushing.</td>
</tr>
<tr>
<td><strong>Vacuum packing in bags</strong></td>
<td>A method that can be used with all foods, even liquids, which are not sensitive to crushing.</td>
</tr>
</tbody>
</table>

## Bag sealing

It guarantees perfect closure of the bags after generating vacuum inside.

## Cooling

This function makes it possible to speed up the acclimatisation process of just baked foods before eating them or to cool them quickly for the preparation of other foods.

## Chilled beverages

It is very simple to chill a drink and bring it to the perfect serving temperature simply by indicating the number of bottles and the time. The internal ventilation will prepare them for the best taste.

## Storage at 0°C

This function is useful for blocking and inhibiting bacterial growth in foods.

## Raw fish

This function allows the machine to perform a storage cycle at -30°C for over 24h, which is useful to prevent Anisakis parasite contamination in raw fish products. At the end of the cycle, it must be kept at -18°C.

## Defrosting

The blast chiller controls the defrosting stage of a food according to the “controlled air temperature” method. Food defrosts progressively, retaining texture and structure.

## Ready-to-eat foods

This function allows you to quickly bring a food to the eating temperature, or to program its availability at the desired temperature, delaying heating of the food for up to 20 hours.

## Slow cooking

This function allows food to be cooked slowly at a low temperature. It is the ideal cooking method for sous vide because it preserves the structure of the food, does not subject it to high thermal stress and maintains its nutritional values.

## Proofing

This function allows the dough to leaven by choosing three different operating modes: “Immediate”, “Stored”, “Delayed”. In each case, the machine allows the air temperature, the duration and the moist level to be set for perfect proofing control.

## Sous Vide Chef

Exclusive functions for marinating, cold infusions and vacuum curing.

## Pre-cooling

By cooling the air inside the cell, the machine is prepared for the blast chilling and freezing functions in an ideal manner, thereby reducing the subsequent cycle times and consumption.

## Raw fish

This function allows the machine to perform a storage cycle at -30°C for over 24h, which is useful to prevent Anisakis parasite contamination in raw fish products. At the end of the cycle, it must be kept at -18°C.

## Proofing

This function allows the dough to leaven by choosing three different operating modes: “Immediate”, “Stored”, “Delayed”. In each case, the machine allows the air temperature, the duration and the moist level to be set for perfect proofing control.
Dual Burners
The ideal power for perfect cooking, always.

Gas burners
Dual with power up to 5 kW
Optimal supply and perfect distribution of the heat, for all types of cooking.

Total Black brass flame spreader with non-stick nanotechnological treatment
The noble technical characteristics of brass are enriched with a nanotechnological coating that assures easy cleaning, with an elegant Total Black finish.

Highly specialised hobs
Structure in AISI 304 steel with 12/10 thickness, option to choose ideal combination between a gas hob with up to 9 burners or induction, mixed and in various setups.

Hob with cast iron pan supports
Indestructible cast iron pan supports provide a functional and safe support for the pots.
Pluses of gas hobs.

**Full size Fry top plate with 8mm thickness**

The thick steel ensures an even temperature over the entire surface, for evenly griddle cooked meat, fish, vegetables etc. Easy to clean, it can also be used as a worktop.

**Integrated switch-on on the knobs**

Just press the gas knob to trigger the spark: so simple and instant.

**Multi-gas burners**

Once the flame has stabilised, they eliminate any accidental extinguishing of the fire due to air currents or liquid spills.

**Tilted flame**

This is more efficient as it distributes the heat on a larger surface than the bottom of the pot.

**Safety valve**

Interrupts the gas supply if the flame should be accidentally extinguished.

**Brass flame spreader**

Maximum flame resistance and excellent durability.

**Triple crown burner**

High power burner (4.3 kW). Suitable for woks and large pots or pans.
Pluses of induction hobs.

- **Residual heat indicator**: Indicates that the glass is hot and therefore, one should be careful when touching it and when placing items on it as they might be damaged.

- **Timer with automatic stop**: Turns off the active zone once the set time elapses.

- **Integrated extraction**: Some models are fitted with an extraction system integrated in the induction hob, to optimise the ergonomics and ease of insertion into the space, since the hood is not required.

- **Bridge control**: Induction hobs that have this feature, provide the option of simultaneously controlling 2 adjacent zones with a single command as if they were a single zone.

- **Booster function**: Allows you to focus all the power of the induction hob in the preset zone, to speed up the boiling and cooking times.

- **Power Limiting Device**: If the maximum consumption of the induction hob exceeds the power supplied by the mains, it can be underpowered so as to prevent overloading.

- **Slide controls**: This handy "touch control" system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.

- **Overheating and liquid spill protection**: If the hob overheats or liquid spills occur, a safety device trips and stops operation.

- **Child safety**: Once this function has been set and until it is disabled, the induction hob does not turn on by turning on the controls.

- **Slide controls**: This handy "touch control" system makes it possible, for example, to increase or decrease the operating temperature by sliding your finger from right to left or vice versa.
Catalogue and product data sheets
Majestic

→ Range cookers
→ Hoods
Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details. They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colours or in RAL shades on request, combined with fine metallic finishes. They are offered in a wide range of sizes (from 70 cm to 150 cm) and offer multiple set up options, with a single or double high performance oven.

**Range cookers**

Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details. They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colours or in RAL shades on request, combined with fine metallic finishes. They are offered in a wide range of sizes (from 70 cm to 150 cm) and offer multiple set up options, with a single or double high performance oven.

**Colour range**
- Body: White, Antique white, Stainless steel, Graphite matt, Glossy black
- Optional RAL

**Finishes**
- Knobs, handles, feet, frames: Brass, Chrome, Burnished, Copper
Cooktops for all tastes.

The hobs offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.

The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. If you want the utmost, the Majestic 30 inch version is the only one with 6 cooking levels, double ventilation and unrivalled capacity: a whopping 114 litres!

- Large internal capacity
- Double oven available
- Electronic temperature control

4.3”

4.3” full touch display

One control for both ovens

Precise electronic temperature control

Steam discharge

Cooking probe

Cold door with triple removable glass

Door and drawer with soft-closing system
Abacus of colours and finishes

- Antique white
- White
- Stainless steel
- Graphite matt
- Glossy black
- Blue
- Emerald green
- Burgundy red

ILVE Majestic → Range cookers

084 — 085
### General features

<table>
<thead>
<tr>
<th>Model</th>
<th>Energy class</th>
<th>Number of functions</th>
<th>Operating temperature</th>
<th>Programmer</th>
<th>Electronic temperature control</th>
<th>Cooking probe</th>
<th>Lighting</th>
<th>Soft-closing door</th>
<th>Door glass</th>
<th>Ventilation</th>
<th>Child safety</th>
</tr>
</thead>
<tbody>
<tr>
<td>OV80 E3 TFT S</td>
<td>A+</td>
<td>15</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>Cooling tangential</td>
<td>Ye s</td>
<td></td>
</tr>
<tr>
<td>OV80 H3 TFT S</td>
<td>A</td>
<td>8</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>Cooling tangential</td>
<td>Ye s</td>
<td></td>
</tr>
<tr>
<td>OV76 E3 TFT S</td>
<td>A+</td>
<td>15</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>Cooling tangential</td>
<td>Ye s</td>
<td></td>
</tr>
<tr>
<td>OV60 E3 TFT S</td>
<td>A+</td>
<td>8</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>Cooling tangential</td>
<td>Ye s</td>
<td></td>
</tr>
<tr>
<td>OV60 H3 TFT S</td>
<td>A</td>
<td>8</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>Cooling tangential</td>
<td>Ye s</td>
<td></td>
</tr>
<tr>
<td>OV30 E3 TFT S</td>
<td>A+</td>
<td>5</td>
<td>30-250°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Double internal light</td>
<td>Ye s</td>
<td>–</td>
<td>–</td>
<td></td>
</tr>
</tbody>
</table>

### Cavity features

<table>
<thead>
<tr>
<th>Model</th>
<th>Cavity</th>
<th>Internal dimensions</th>
<th>Capacity</th>
<th>Steam discharge</th>
<th>Folding grill heating element</th>
<th>Rotisserie spit</th>
<th>Thermostat</th>
<th>Consumption</th>
</tr>
</thead>
<tbody>
<tr>
<td>OV80 E3 TFT S</td>
<td>with easy clean enamel</td>
<td>64.5×36.5×41 cm</td>
<td>97 L</td>
<td>controlled with dry or moist cooking option</td>
<td>Yes</td>
<td>diagonal</td>
<td>with electronic probe</td>
<td>2.75 kW</td>
</tr>
<tr>
<td>OV80 H3 TFT S</td>
<td>with easy clean enamel</td>
<td>64×34×41 cm</td>
<td>89 L</td>
<td>controlled with dry or moist cooking option</td>
<td>Yes</td>
<td>diagonal</td>
<td>with electronic probe</td>
<td>2.25 kW</td>
</tr>
<tr>
<td>OV76 E3 TFT S</td>
<td>with easy clean enamel</td>
<td>64×33.5×41 cm</td>
<td>114 L</td>
<td>controlled with dry or moist cooking option</td>
<td>Yes</td>
<td>–</td>
<td>with electronic probe</td>
<td>3.1 kW</td>
</tr>
<tr>
<td>OV60 E3 TFT S</td>
<td>with easy clean enamel</td>
<td>43×36×41 cm</td>
<td>65 L</td>
<td>controlled with dry or moist cooking option</td>
<td>Yes</td>
<td>–</td>
<td>with electronic probe</td>
<td>2.45 kW</td>
</tr>
<tr>
<td>OV60 H3 TFT S</td>
<td>with easy clean enamel</td>
<td>43.7×34×41 cm</td>
<td>81 L</td>
<td>controlled with dry or moist cooking option</td>
<td>Yes</td>
<td>–</td>
<td>with electronic probe</td>
<td>2.20 kW</td>
</tr>
<tr>
<td>OV30 E3 TFT S</td>
<td>with easy clean enamel</td>
<td>27.5×35.5×44 cm</td>
<td>43 L</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>2.4 kW</td>
</tr>
</tbody>
</table>

### Functions

- Electronic oven
- Gas + electric fan oven
- Mini static electronic oven
- Steam discharge
- Controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit
- Thermostat
- Consumption
- Top electrical heating element
- Bottom electrical heating element
- Electric grill
- Circular heating element
- Lower gas burner
M07N

**Colour range**

**Body**
- Antique white
- White
- Blue
- Stainless steel
- Graphite matt

**RAL**
- Glossy black
- Burgundy red
- Emerald green
- Optional RAL

**Finishes**
- Knobs, handles, frames
- Brass
- Copper
- Chrome
- Burnished
- Matt
- Glossy black
- Burgundy red
- Emerald green

**Availble ovens**

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Gas oven</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Primary oven:</strong></td>
<td><strong>Primary oven:</strong></td>
</tr>
<tr>
<td>OV 60 E3 TFT S</td>
<td>OV 60 H3 TFT S</td>
</tr>
<tr>
<td><strong>Maximum input:</strong></td>
<td><strong>Maximum input:</strong></td>
</tr>
<tr>
<td>2.45 kW</td>
<td>2.20 kW</td>
</tr>
</tbody>
</table>

**Configurations**

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Gas oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>M07DNE3</td>
<td>M07DNH3</td>
</tr>
<tr>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

**Consumption**

- **Double ring**
  - Dual burner
  - min. 0.6 kW
  - max. 5.0 kW

- **Big burner**
  - min. 0.6 kW
  - max. 3 kW

- **Small burner**
  - min. 0.4 kW
  - max. 1.8 kW

**Complements & accessories**

- Hood AM70
- Ladle holder panel AM4-70

**Technical drawing & dimensions**

- [Technical drawing & dimensions diagram]
M30N

Colour range

Body
Antique white
White
Blue
Stainless steel
Graphite matt
Glossy black
Burgundy red
Emerald green
Optional RAL

Finishes
Knobs, handles, frames
Brass
Copper
Chrome
Burnished

Available ovens

Primary oven:
OV 76 E3 TFT S
Maximum input: 3.1 kW

Electric oven

M30DNE3
Brass/Chrome
Copper/Burnished

Consumption

Double ring
min. 0.3 kW
max. 5.0 kW

Big burner
min. 0.6 kW
max. 3 kW

Small burner
min. 0.4 kW
max. 1.8 kW

Configurations

5 burners

Electric oven

Hood
AM76
Ladle holder panel
AM4-76

Complements & accessories

→ p. 310

Technical drawing & dimensions
M09N

**Available ovens**
- Electric oven: Primary oven: OV 80 E3 TFT S, Maximum input: 2.75 kW
- Gas oven: Primary oven: OV 80 H3 TFT S, Maximum input: 2.05 kW

**Configurations**
- 6 burners
  - Induction
- Fry-Top
- Fish pot burner

**Electric oven**
- M096NE3: Brass/Chrome, Copper/Burnished
- M09FDNE3: Brass/Chrome, Copper/Burnished
- M09PDNE3: Brass/Chrome, Copper/Burnished

**Gas oven**
- M096DH3: Brass/Chrome, Copper/Burnished
- M09FDNH3: Brass/Chrome, Copper/Burnished
- M09PDNH3: Brass/Chrome, Copper/Burnished

**Consumption**
- Induction zone Ø 145 mm: 1.4 kW
- Induction zone Ø 180 mm: 1.85 kW
- Induction zone Ø 210 mm: 2.3 kW
- Induction zone Ø 260 mm: 2.6 kW
- Two-zone induction: 2x1.85 kW, max. 3.7 kW
- Double ring dual burner: min. 0.3 kW, max. 5.9 kW

**Complements & accessories**
- Hood: AM90
- Ladle holder panel: AM-90

**Technical drawing & dimensions**
MD10N

### Colour range
- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- Optional RAL

### Finishes
- Knobs, handles, frames
- Brass
- Copper
- Chrome
- Burnished

### Available ovens

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Secondary oven:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary oven:</td>
<td>OV 60 E3 TFT S</td>
</tr>
<tr>
<td>Maximum input:</td>
<td>2.45 kW</td>
</tr>
<tr>
<td>OV 30 E3 TFT</td>
<td>Maximum input:</td>
</tr>
<tr>
<td></td>
<td>2.4 kW</td>
</tr>
</tbody>
</table>

### Configurations

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>6 burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>MD106DNE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td></td>
</tr>
<tr>
<td>MD10SDNE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td></td>
</tr>
<tr>
<td>MD10FDNE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td></td>
</tr>
</tbody>
</table>

### Induction

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Induction</th>
</tr>
</thead>
<tbody>
<tr>
<td>MD10IDNE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td></td>
</tr>
<tr>
<td>MDI10NE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td></td>
</tr>
</tbody>
</table>

### Consumption

- **Induction zone Ø 145 mm**
  - 1 kW
- **Induction zone Ø 180 mm**
  - 1.85 kW
- **Induction zone Ø 210 mm**
  - 2.3 kW
- **Two-zone induction**
  - 2 x 1.85 kW
  - max. 3.7 kW
- **Coupe de Feu**
  - min. 0.6 kW
  - max. 3 kW
- **Double ring burner**
  - min. 1.8 kW
  - max. 4.3 kW
- **Fry Top plate double burner**
  - min. 0.4 kW
  - max. 4.8 kW
- **Big burner**
  - min. 0.6 kW
  - max. 3 kW
- **Small burner**
  - min. 0.4 kW
  - max. 1.8 kW

### Complements & accessories

- **Hood** AM100
- **Ladle holder panel** AM4-100

### Technical drawing & dimensions
## M12N

<table>
<thead>
<tr>
<th>Colour range</th>
<th>Body</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antique white</td>
<td>White</td>
</tr>
<tr>
<td>White</td>
<td>Blue</td>
</tr>
<tr>
<td>Blue</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>Graphite matt</td>
</tr>
<tr>
<td>Graphite matt</td>
<td>Glossy black</td>
</tr>
<tr>
<td>Glossy black</td>
<td>Burgundy red</td>
</tr>
<tr>
<td>Burgundy red</td>
<td>Emerald green</td>
</tr>
<tr>
<td>Emerald green</td>
<td>Optional RAL</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Finishes</th>
<th>Knobs, handles, frames</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brass</td>
<td>Copper</td>
</tr>
<tr>
<td>Copper</td>
<td>Chrome</td>
</tr>
<tr>
<td>Chrome</td>
<td>Burnished</td>
</tr>
</tbody>
</table>

### Available ovens

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Secondary oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary oven:</td>
<td>OV 80 E3 TFT S</td>
</tr>
<tr>
<td>Maximum input:</td>
<td>2.75 kW</td>
</tr>
</tbody>
</table>

### Configurations

<table>
<thead>
<tr>
<th>7 burners</th>
<th>8 Burners</th>
<th>Coupe de Feu</th>
</tr>
</thead>
<tbody>
<tr>
<td>M127DNE3</td>
<td>M128DNE3</td>
<td>M125DNE3</td>
</tr>
<tr>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fry-Top</th>
<th>Fry Top + 2 induction zones</th>
</tr>
</thead>
<tbody>
<tr>
<td>M12FDNE3</td>
<td>M12FIDNE3</td>
</tr>
<tr>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

### Consumption

- **Two-zone induction**: 2×1.85 kW max. 3.7 kW
- **Coupe de Feu**: min. 0.6 kW max. 3 kW
- **Double ring burner**: min. 0.3 kW max. 5.0 kW
- **Double ring burner**: min. 1.8 kW max. 4.3 kW
- **Fry Top plate**: double burner min. 0.4 kW max. 4.8 kW
- **Fish pot burner**: min. 1.1 kW max. 3.1 kW

### Complements & accessories

- Hood: AM120
- Ladle holder panel: AM4-120

### Technical drawing & dimensions

[Image of technical drawing]
**M15N**

### Colour range
- Body: Antique white, White, Blue, Stainless steel, Graphite matt, Glossy black, Burgundy red, Emerald green, Optional RAL
- Finishes: Brass, Copper, Chrome, Burnished

### Available ovens
- **Electric oven**
  - **Primary oven:** OV 80 E3 TFT S
    - Maximum input: 2.75 kW
  - **Secondary oven:** OV 60 E3 TFT
    - Maximum input: 2.45 kW

### Electric ovens
- M15DNE3: Brass/Chrome, Copper/Burnished
- M15FNE3: Brass/Chrome, Copper/Burnished
- M15FSDE3: Brass/Chrome, Copper/Burnished

### Configurations
- **Coupe de Feu**
- **Fry-Top**
- **Fry-Top + Coup de Feu**

### Consumption
- **Coupe de Feu**
  - min. 0.6 kW
  - max. 3 kW
- **Double ring burner**
  - min. 0.3 kW
  - max. 5.0 kW
- **Double ring burner**
  - min. 1.8 kW
  - max. 4.3 kW
- **Fry Top plate double burner**
  - min. 0.4 kW
  - max. 4.8 kW
- **Fish pot burner**
  - min. 1.3 kW
  - max. 3.1 kW
- **Big burner**
  - min. 0.6 kW
  - max. 3 kW
- **Small burner**
  - min. 0.4 kW
  - max. 1.8 kW

### Complements & accessories
- **Hood AM150**
- **Ladle holder panel AM4-150**

### Technical drawing & dimensions
### Majestic Range Cookers

#### Majestic M07N — Electric
- Primary oven: OV 60 E3 TFT S
- 4 burners

#### Majestic M07N — Gas
- Primary oven: OV 60 H3 TFT S
- 4 burners

#### Majestic M30N — Electric
- Primary oven: OV 76 E3 TFT S
- 5 burners

#### Majestic M09N — Electric
- Primary oven: OV 80 E3 TFT S
- 6 burners

#### Majestic M09N — Gas
- Primary oven: OV 80 H3 TFT S
- 6 burners

### Consumption

<table>
<thead>
<tr>
<th>Induction zone</th>
<th>Ø</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm</td>
<td></td>
<td>1.4</td>
</tr>
<tr>
<td>Ø 180 mm</td>
<td></td>
<td>1.85</td>
</tr>
<tr>
<td>Ø 210 mm</td>
<td></td>
<td>2.3</td>
</tr>
<tr>
<td>Ø 260 mm</td>
<td></td>
<td>2.6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coupe de Feu</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 0.6</td>
<td></td>
</tr>
<tr>
<td>Max. 3</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Double ring burner</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 0.3</td>
<td></td>
</tr>
<tr>
<td>Max. 5.0</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fry Top</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 1.0</td>
<td></td>
</tr>
<tr>
<td>Max. 3.1</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fish pot burner</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 1.1</td>
<td></td>
</tr>
<tr>
<td>Max. 3.1</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Big burner</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 0.6</td>
<td></td>
</tr>
<tr>
<td>Max. 3.0</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Small burner</th>
<th>kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min. 0.4</td>
<td></td>
</tr>
<tr>
<td>Max. 1.8</td>
<td></td>
</tr>
</tbody>
</table>
Air quality in the kitchen is a fundamental factor: that’s why the Majestic collection combines the range cooker with highly efficient hoods, with perfectly matching aesthetics in design, colours and metallic finishes. In addition to filtering and purifying the air, Majestic hoods are fitted with infrared lights to keep food warm: just like in professional kitchens.

**Hoods**

<table>
<thead>
<tr>
<th>Colour range</th>
<th>Body</th>
</tr>
</thead>
<tbody>
<tr>
<td>White</td>
<td>Antique white</td>
</tr>
<tr>
<td>Blue</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Burgundy red</td>
<td>Graphite matt</td>
</tr>
<tr>
<td>Emerald green</td>
<td>Glossy black</td>
</tr>
<tr>
<td>Optional RAL</td>
<td></td>
</tr>
</tbody>
</table>
AM

Wall-mounted hood

General features
- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 705W (AM-70 and AM-76 535W)
- Energy class A
- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. AM-70 and AM-76)
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction 890 m³/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>86</td>
<td>355</td>
<td>270</td>
<td>47</td>
</tr>
<tr>
<td>2</td>
<td>153</td>
<td>471</td>
<td>379</td>
<td>56</td>
</tr>
<tr>
<td>3</td>
<td>249</td>
<td>514</td>
<td>536</td>
<td>64</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>530</td>
<td>890</td>
<td>74</td>
</tr>
</tbody>
</table>

Accessories

<table>
<thead>
<tr>
<th>Description</th>
<th>Code</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remote control for hoods</td>
<td>A/011/01</td>
<td></td>
</tr>
<tr>
<td>Hood filters - activated carbon filters for installation with air recirculation.</td>
<td>G/017/01</td>
<td></td>
</tr>
<tr>
<td>Under-hood rack - under-hood plate support for infrared lights to keep the dishes at the serving temperature</td>
<td>A/002/23</td>
<td></td>
</tr>
</tbody>
</table>

Colour range

- Body
  - White
  - Antique white
  - Stainless steel
  - Graphite matt
  - Graphite satin
  - Stainless steel mat

- Frames
  - Stainless steel

Finish

- RAL
  - Optional RAL + € 700,00

* Complete the flue cover extension code by entering the following in place of the ellipsis “...”:
  - 00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green
Nostalgie

- Range cookers
- Hoods
- Ovens and cooking and storage systems
- Induction and gas hobs
Nostalgie: highly professional technologies and excellent materials, with a classic style that inspires you every day. The beating heart of the kitchen, these cookers offer a comprehensive range of dimensions (from 60 cm to 150 cm), option to configure the hob, single or double oven, standard colours or RAL colours on request, a variety of finishes and accessories. Nostalgie is complemented by Noblesse frames, an elegant optional feature with matching handles and knobs.
Cooktops for all tastes

The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass induction plate.

Optional Dual gas burners with power up to 5 kW
Total Black brass flame spreader with non-stick nanotechnological treatment
Highly specialised hobs
Hob with cast iron pan supports

The ovens: grand size and performance

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

• Large internal capacity
• Double oven available
• Electronic temperature control
• Internal oven cavities covered in “Easy Clean” enamel
• Folding grill heating element for easier cleaning

Available as an optional extra only with the Nostalgie collection, Noblesse frames are more than just a detail: they are a fine design feature that frames the front panels, matching the metallic finishes of the handles and knobs. The solid door is another optional feature that enriches the exclusive style of Nostalgie, with a vintage inspiration that cannot go unnoticed.

Noblesse and solid door: optional feature with style.

One control for both ovens
Quick start
Precise electronic temperature control
Cold door with triple removable glass
Steam discharge
Door and drawer with soft-closing system
Abacus of colours and finishes

- Antique white
- White
- Stainless steel
- Graphite matt
- Glossy black
- Blue
- Emerald green
- Burgundy red

Models shown with optional Noblesse frames

ILVE Nostalgie → Range cookers
Ovens available for Nostalgie range cookers

<table>
<thead>
<tr>
<th>General features</th>
<th>OV80 E3</th>
<th>OV80 H3</th>
<th>OV60 E3</th>
<th>OV80 E3</th>
<th>OV80 H3</th>
<th>OV40 E3</th>
<th>OV30 E3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy class</td>
<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Number of functions</td>
<td>15</td>
<td>8</td>
<td>15</td>
<td>8</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Operating temperature</td>
<td>30-300°C</td>
<td>30-300°C</td>
<td>30-300°C</td>
<td>30-250°C</td>
<td>30-250°C</td>
<td>30-250°C</td>
<td>30-250°C</td>
</tr>
<tr>
<td>Electronic</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Lighting</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
</tr>
<tr>
<td>Soft-closing door</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door glass</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
</tr>
<tr>
<td>Ventilation</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cavity features</td>
<td>Muffle</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
</tr>
<tr>
<td></td>
<td>Internal dimensions</td>
<td>64.5×36.5×41 cm</td>
<td>64.3×36.5×41 cm</td>
<td>64.3×36.5×41 cm</td>
<td>64.3×36.5×41 cm</td>
<td>64×35×41 cm</td>
<td>64×35×41 cm</td>
</tr>
<tr>
<td></td>
<td>Capacity</td>
<td>91 L</td>
<td>91 L</td>
<td>91 L</td>
<td>91 L</td>
<td>91 L</td>
<td>91 L</td>
</tr>
<tr>
<td></td>
<td>Steam discharge</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
</tr>
<tr>
<td></td>
<td>Folding grill heating element</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td></td>
<td>Rotisserie spit</td>
<td>diagonal</td>
<td>diagonal</td>
<td>diagonal</td>
<td>diagonal</td>
<td>diagonal</td>
<td>diagonal</td>
</tr>
<tr>
<td></td>
<td>Thermostat</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
</tr>
<tr>
<td></td>
<td>Consumption</td>
<td>Maximum input</td>
<td>2.75 kW</td>
<td>2.25 kW</td>
<td>2.45 kW</td>
<td>2.25 kW</td>
<td>2.45 kW</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Top electrical heating element</td>
<td>1200 W</td>
<td>1000 W</td>
<td>1000 W</td>
<td>1000 W</td>
<td>1000 W</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bottom electrical heating element</td>
<td>1350 W</td>
<td>1100 W</td>
<td>1100 W</td>
<td>1100 W</td>
<td>1100 W</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Electric grill</td>
<td>2150 W</td>
<td>2150 W</td>
<td>2150 W</td>
<td>2150 W</td>
<td>2150 W</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Circular heating element</td>
<td>5000 W</td>
<td>5000 W</td>
<td>5000 W</td>
<td>5000 W</td>
<td>5000 W</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lower gas burner</td>
<td>3.70 kW</td>
<td>3.70 kW</td>
<td>3.70 kW</td>
<td>3.70 kW</td>
<td>3.70 kW</td>
</tr>
<tr>
<td>Functions</td>
<td>Ye s</td>
<td>Ye s</td>
<td>Ye s</td>
<td>Ye s</td>
<td>Ye s</td>
<td>Ye s</td>
<td>Ye s</td>
</tr>
</tbody>
</table>
P06N

Colour range
- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- Optional RAL

Finishes
- Brass
- Copper
- Chrome
- Burnished

Available ovens
- Electric oven
  - Primary oven: OV 60 E3
  - Maximum input: 2.45 kW
- Gas oven
  - Primary oven: OV 60 H3
  - Maximum input: 2.20 kW

Configurations
- Electric oven
  - P06NE3 *
    - Brass/Chrome
    - Copper/Burnished
  - P06NE3
    - Brass/Chrome
    - Copper/Burnished
- Gas oven
  - P06NH3 *
    - Brass/Chrome
    - Copper/Burnished

Consumption
- Induction zone Ø 145 mm 1.4 kW
- Induction zone Ø 180 mm 1.85 kW
- Induction zone Ø 210 mm 2.3 kW
- Double-ring burner min. 1.9 kW max. 4.3 kW
- Big burner min. 0.6 kW max. 3 kW
- Small burner min. 0.4 kW max. 1.8 kW

Electric oven
- P06NE3 *
  - Available with optional solid door version

Gas oven
- P06NH3 *
  - Available with optional solid door version

Complements & accessories
- Hood AG60
- Ladle holder panel AP4-60

- p. 310

Technical drawing & dimensions

Order code: add letter “Q” before the “N” letter

Optional solid door version

Noblesse frames

optional → p. 313
### P07N

#### Colour range

- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- Optional RAL

#### Body finishes

- Brass
- Copper
- Chrome
- Burnished

#### Optional solid door version

Order code: add letter “Q” before the “N” letter

#### Optional RAL finishes

- Optional solid door version: add letter “Q” before the “N” letter

#### Finishes

Knobs, handles, frames (optional)

#### Consumptions

<table>
<thead>
<tr>
<th>Burner Type</th>
<th>Double ring burner</th>
<th>Big burner</th>
<th>Small burner</th>
<th>Double ring dual burner</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>min. 1.8 kW</td>
<td>max. 3 kW</td>
<td>max. 1.8 kW</td>
<td>5.0 kW / 0.3 kW</td>
</tr>
<tr>
<td></td>
<td>4.3 kW</td>
<td></td>
<td></td>
<td>optional</td>
</tr>
</tbody>
</table>

#### Available ovens

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Gas oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary oven</td>
<td>Primary oven</td>
</tr>
<tr>
<td>OV 60 E3</td>
<td>OV 60 H3</td>
</tr>
<tr>
<td>Maximum input</td>
<td>Maximum input</td>
</tr>
<tr>
<td>2.45 kW</td>
<td>2.20 kW</td>
</tr>
</tbody>
</table>

#### Configurations

- 4 burners

#### Electric oven

- P07NE3 *
  - Brass/Chrome
  - Copper/Burnished

#### Gas oven

- P07NH3 *
  - Brass/Chrome
  - Copper/Burnished

#### Complements & accessories

- Hood: AG70
- Ladle holder panel: AP4-70

#### Technical drawing & dimensions
**P09N**

**Available ovens**
- **Electric oven**
  - Primary oven: OV 80 E3
  - Maximum input: 2.75 kW
- **Gas oven**
  - Primary oven: OV 80 H3
  - Maximum input: 2.25 kW

**Configurations**
- **Electric oven**
  - 6 burners
  - Fry-Top
  - Peacera
  - P09NE3 *
    - Brass/Chrome
    - Copper/Burnished
  - P09FNE3 *
    - Brass/Chrome
    - Copper/Burnished
  - P09PNE3 *
    - Brass/Chrome
    - Copper/Burnished
- **Gas oven**
  - 2 induction zones
  - Induction
  - P096NH3 *
    - Brass/Chrome
    - Copper/Burnished
  - P09FNH3 *
    - Brass/Chrome
    - Copper/Burnished
  - P09PNH3 *
    - Brass/Chrome
    - Copper/Burnished

**Consumption**
- **Induction zone Ø 145 mm**
  - 1.4 kW
- **Induction zone Ø 180 mm**
  - 1.85 kW
- **Induction zone Ø 210 mm**
  - 2.3 kW
- **Induction zone Ø 260 mm**
  - 2.6 kW
- **Induction zone Ø 210 mm**
  - 2.6 kW
- **Induction zone Ø 260 mm**
  - 2.9 kW
- **Two-zone induction**
  - 2×1.85 kW
  - max. 3.7 kW
- **Double ring burner**
  - min. 1.8 kW
  - max. 4.3 kW

**Complements & accessories**
- **Hood**
  - AG90
    - Brass/Chrome
    - Copper/Burnished
  - AN90
    - Ladle holder panel
    - AP4-90

**Technical drawing & dimensions**

---

**Colour range**
- Body: Antique white, White, Blue, Stainless steel, Graphite matt, Optional RAL
- Finishes: Brass, Copper, Chrome, Burnished

**Optional solid door version**
- Optional

**Order code**: add letter “Q” before the “N” letter

**Noblesse frames**
- Optional → p. 313

---

**Electric oven**
- Primary oven: OV 80 E3
- Maximum input: 2.75 kW

**Gas oven**
- Primary oven: OV 80 H3
- Maximum input: 2.25 kW

**Finishes**
- Knobs, handles, frames (optional)
  - Brass, Copper, Chrome
  - Burnished

---

**Available ovens**
- Electric oven
- Gas oven

**Order code**: add letter “Q” before the “N” letter

**Noblesse frames**
- Optional → p. 313

---

**Optional solid door version**
- Optional

**Complements & accessories**
- Hood: AG90, AN90
- Ladle holder panel: AP4-90

---

**Technical drawing & dimensions**
### Colour range
- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- RAL
- Optional RAL

### Body
- Optional solid door version: optional

### Finishes
- Knobs, handles, frames (optional):
  - Brass
  - Copper
  - Chrome
  - Burnished

### Optional solid door version
Optional

### Order code: add letter “Q” before the “N” letter

### Electric oven
- PD09NE3 *
  - Brass/Chrome
  - Copper/Burnished
- PD09FNE3 *
  - Brass/Chrome
  - Copper/Burnished
- PD09PNE3 *
  - Brass/Chrome
  - Copper/Burnished

### Available ovens
- Primary oven: OV 60 E3
  - Maximum input: 2.45 kW
- Secondary oven: OV 30 E3
  - Maximum input: 2.4 kW

### Configurations
- 6 burners
- Fry-Top
- Peccera

### Electric oven
- PD09INE3 *
  - Brass/Chrome
  - Copper/Burnished
- PD09PINE3 *
  - Brass/Chrome
  - Copper/Burnished

### Available ovens
- 6 burners
- Fry-Top
- Peccera
- 2 induction zones

### Induction
- Induction zone Ø 145 mm
  - 1.4 kW
- Induction zone Ø 180 mm
  - 1.85 kW
- Induction zone Ø 210 mm
  - 2.3 kW
- Induction zone Ø 260 mm
  - 2.6 kW
- Two-zone induction
  - 2 x 1.85 kW
  - max. 3.7 kW
- Double ring burner
  - min. 1.8 kW
  - max. 4.3 kW

### Fry Top plate double burner
- min. 0.4 kW
  - max. 4.8 kW

### Fish pot burner
- min. 0.6 kW
  - max. 3 kW

### Big burner
- min. 0.4 kW
  - max. 1.8 kW

### Small burner
- min. 0.4 kW
  - max. 1.8 kW

### Double ring Dual burner
- 5.0 kW / 0.3 kW
  - optional

### Complements & accessories
- Hood AG90
  - Brass/Chrome
- ANB90 Ladle holder panel
  - AP4-90

### Technical drawing & dimensions

### ILVE Nostalgie → Range cookers

PD09N

122 – 123
PD10N

**Available ovens**
- **Primary oven:**
  - OV 60 E3
  - Maximum input: 2.45 kW
- **Secondary oven:**
  - OV 40 E3
  - Maximum input: 2.6 kW

**Configurations**
- **6 burners**
- **Coupé de Feu**
- **Fry-Top**

**Electric oven**
- PD106NE3 *
  - Brass/Chrome
  - Copper/Burnished
- PD10SNE3 *
  - Brass/Chrome
  - Copper/Burnished
- PD10FNE3 *
  - Brass/Chrome
  - Copper/Burnished

**Consumption**
- Induction zone Ø 145 mm
  - 1.4 kW
- Induction zone Ø 180 mm
  - 1.85 kW
- Induction zone Ø 210 mm
  - 2.3 kW
- Two-zone induction
  - 2x1.85 kW
  - max. 3.7 kW

**Complements & accessories**
- Hood AG100
  - Brass/Chrome
- Hood ANB100
  - Copper/Burnished
- Ladle holder panel AP4-100

**Technical drawing & dimensions**

**Order code:** Add letter “Q” before the “N” letter

**Optional solid door version:**
- Optional

**Finishes**
- Knobs, handles, frames (optional)
- Brass
- Copper
- Chrome
- Burnished

**Colour range**
- Body
  - Antique white
  - White
  - Blue
  - Stainless steel
  - Graphite matt
  - Glossy black
  - Burgundy red
  - Emerald green
  - RAL
  - Optional RAL

**Noblesse frames**
- Optional → p. 313
P12N

**Colour range**
- Body: Antique white, White, Blue, Stainless steel, Graphite matt, Glossy black, Burgundy red, Emerald green, RAL
- Optional solid door version: optional

**Finishes**
- Knobs, handles, frames (optional): Brass, Copper, Chrome, Burnished

**Available ovens**
- Electric oven:
  - Primary oven: OV 80 E3
  - Maximum input: 2.75 kW
- Secondary oven: OV 30 E3
  - Maximum input: 2.4 kW

**Configurations**
- 7 burners
- 8 Burners
- Coupe de Feu

**Electric oven**
- P127NE3 *
  - Brass/Chrome
  - Copper/Burnished
- P128NE3 *
  - Brass/Chrome
  - Copper/Burnished
- P12SNE3 *
  - Brass/Chrome
  - Copper/Burnished

**Consumption**
- Two-zone induction: 2×1.85 kW max. 3.7 kW
- Coupe de Feu: min. 0.6 kW max. 3 kW
- Double ring burner: min. 1.8 kW max. 4.3 kW
- Fry Top plate: double/burner min. 0.4 kW max. 4.8 kW
- Fish pot burner: double/burner min. 1.1 kW max. 3.1 kW
- Big burner: min. 0.6 kW max. 3 kW

**Complements & accessories**
- Hood: AG110, Hood: ANB120, Ladle holder panel: AP4-120
  - Brass/Chrome, Copper/Burnished

**Technical drawing & dimensions**

---

*Order code: add letter “Q” before the “N” letter*
**P15N**

### Colour range

- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- Optional RAL

### Body

- Optional solid door version: optional

### Finishes

- Knobs, handles, frames (optional)
  - Brass
  - Copper
  - Chrome
  - Burnished

### Optional solid door version

Order code: add letter "Q" before the "N" letter

### Noble frame

Optional = p. 313

### Complements & accessories

- Hood: AG150
  - Brass/Chrome
  - Copper/Burnished

- ANB150
  - Ladle holder panel: AP4-150

### Electric oven

**Available ovens**

- **Primary oven:**
  - OV 80 E3
  - Maximum input: 2.75 kW

- **Secondary oven:**
  - OV 60 E3
  - Maximum input: 2.45 kW

**Optional solid door version:**

Order code: add letter "Q" before the "N" letter

### Electric oven

**Optional solid door version:**

Order code: add letter "Q" before the "N" letter

### Configurations

- **Coupe de Feu**
- **Fry-Top**
- **Fry-Top + Coup de Feu**

### Available ovens

- **P15SNE3** *
  - Brass/Chrome

- **P15FNE3** *
  - Brass/Chrome

- **P15FSNE3** *
  - Brass/Chrome

### Combinations

- **Electric oven**

  **Consumption**
  - Coupe de Feu
    - min. 0.6 kW
    - max. 3 kW
  - Double ring burner
    - min. 1.8 kW
    - max. 4.3 kW
  - Fry Top plate double burner
    - min. 0.4 kW
    - max. 4.8 kW
  - Fish pot burner
    - min. 1.1 kW
    - max. 3.1 kW
  - Big burner
    - min. 0.6 kW
    - max. 3 kW
  - Small burner
    - min. 0.4 kW
    - max. 1.8 kW

### Technical drawing & dimensions

![Technical drawing & dimensions](image-url)
### Nostalgie Range Cookers

#### P06N — Electric
- **Primary oven:** OV 60 E3
- **4 burners**
- **Induction**

#### P06N — Gas
- **Primary oven:** OV 60 H3
- **4 burners**

#### P07N — Electric
- **Primary oven:** OV 60 E3
- **4 burners**

#### P07N — Gas
- **Primary oven:** OV 60 H3
- **4 burners**

#### P09N — Electric
- **Primary oven:** OV 60 E3
- **Secondary oven:** OV 30 E3
- **6 burners**

#### P09N — Gas
- **Primary oven:** OV 60 H3
- **Secondary oven:** OV 30 H3
- **6 burners**

#### PD09N — Electric
- **Primary oven:** OV 60 E3
- **Secondary oven:** OV 30 E3
- **6 burners**

#### PD10N — Electric
- **Primary oven:** OV 60 E3
- **Secondary oven:** OV 40 E3
- **6 burners**

#### Induction Zones
- **Ø 145 mm:** 1.4 kW
- **Ø 180 mm:** 1.85 kW
- **Ø 210 mm:** 2.3 kW
- **Ø 260 mm:** 2.6 kW

#### Other Burners
- **Coupe de Feu:** Min. 0.6 kW to Max. 3 kW
- **Double Ring Burner:** Min. 1.8 kW to Max. 4.3 kW
- **Fry Top Plate:** Min. 1 kW to Max. 3.1 kW
- **Fish Pot Burner:** Min. 1.1 kW to Max. 3.1 kW
- **Big Burner:** Min. 0.6 kW to Max. 3 kW
- **Small Burner:** Min. 0.4 kW to Max. 1.8 kW
## Nostalgie → Range cookers

### P12N — Electric
- **Primary oven**: OV 80 E3
- **Secondary oven**: OV 30 E3

<table>
<thead>
<tr>
<th>7 burners</th>
<th>8 Burners</th>
<th>Coupe de Feu</th>
<th>Fry-Top</th>
<th>Fry-Top + Coup de Feu</th>
</tr>
</thead>
<tbody>
<tr>
<td>P127NE3 *</td>
<td>P128NE3 *</td>
<td>P12SNE3 *</td>
<td>P12FNE3</td>
<td>P12FSNE3 *</td>
</tr>
<tr>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

### P15N — Electric
- **Primary oven**: OV 80 E3
- **Secondary oven**: OV 60 E3

<table>
<thead>
<tr>
<th>8 Burners</th>
<th>Coupe de Feu</th>
<th>Fry-Top</th>
<th>Fry-Top + Coup de Feu</th>
</tr>
</thead>
<tbody>
<tr>
<td>P15SNE3 *</td>
<td>P15FNE3 *</td>
<td>P15F5NE3 *</td>
<td></td>
</tr>
<tr>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td>Brass/Chrome</td>
<td></td>
</tr>
<tr>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td>Copper/Burnished</td>
<td></td>
</tr>
</tbody>
</table>
Hoods

Designed to ideally match Nostalgia range cookers with optional Noblesse trims, the shape of these hoods is reminiscent of vintage kitchens, but they are equipped with the most modern air extraction and purification technologies. The steel filter effectively retains grease particles.
**ANB**

Wall-mounted hood

[Diagram of wall-mounted hood]

**General features**
- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 270W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Steel filters
- Extraction 750 m³/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Front LED lights

**Hood speed**

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>159</td>
<td>132</td>
<td>330</td>
<td>44</td>
</tr>
<tr>
<td>2</td>
<td>195</td>
<td>305</td>
<td>465</td>
<td>49</td>
</tr>
<tr>
<td>3</td>
<td>235</td>
<td>551</td>
<td>615</td>
<td>55</td>
</tr>
<tr>
<td>4</td>
<td>270</td>
<td>841</td>
<td>752</td>
<td>59</td>
</tr>
</tbody>
</table>

**Accessories**
- Remote control for hoods: A/301/02
- Hood filters - activated carbon filters for installation with air recirculation: A/076/43

**Colour range**
- Body: White, Antique white, Stainless steel, Graphite matt, Glossy black
- Frames: Brass, Copper

**Finish range**
- Body: Stainless steel, Blue, Burgundy red, Emerald green
- Frames: Brass, Copper, Chrome, Burnished
AG

Wall-mounted hood

General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)

Anodised aluminium filters
- Extraction 800 m³/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Hood speed

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>86</td>
<td>355</td>
<td>270</td>
<td>47</td>
</tr>
<tr>
<td>2</td>
<td>153</td>
<td>471</td>
<td>379</td>
<td>56</td>
</tr>
<tr>
<td>3</td>
<td>249</td>
<td>514</td>
<td>536</td>
<td>64</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>539</td>
<td>890</td>
<td>74</td>
</tr>
</tbody>
</table>

Accessories

<table>
<thead>
<tr>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remote control for hoods</td>
<td>A/301/01</td>
</tr>
<tr>
<td>Hood filters - activated carbon filters for installation with air recirculation.</td>
<td>G/076/03</td>
</tr>
</tbody>
</table>

Colour range

Body

- White
- Antique white
- Stainless steel
- Graphite matt
- Glossy black
- Blue
- Burgundy red
- Emerald green
- RAL

AG60
L = 600 mm / C = 250 mm

Stainless steel back panel
AP4-60
Flue extension (h. 800 mm)
A/017/23/*

AG70
L = 700 mm / C = 250 mm

Stainless steel back panel
AP4-70
Flue extension (h. 800 mm)
A/017/23/*

AG90
L = 900 mm / C = 250 mm

Stainless steel back panel
AP4-90
Flue extension (h. 800 mm)
A/017/23/*

AG100
L = 1000 mm / C = 250 mm

Stainless steel back panel
AP4-100
Flue extension (h. 800 mm)
A/017/23/*

AG120
L = 1200 mm / C = 400 mm

Stainless steel back panel
AP4-120
Flue extension (h. 800 mm)
A/017/23/*

AG150
L = 1500 mm / C = 400 mm

Stainless steel back panel
AP4-150
Flue extension (h. 800 mm)
A/017/23/*

* Complete the flue cover extension code, by entering the following in place of the ellipsis “…”:
  - 00 for White
  - 01 for Antique White
  - 08 for Stainless Steel
  - 10 for Charcoal Matte
  - 52 for Burgundy Red
  - 54 for Blue
  - 56 for Green

ILVE Nostalgie → Hoods
Ovens and cooking and storage systems

Ovens with ideal capacity for every space and requirement, electronic temperature control for perfectly consistent cooking: Nostalgie guarantees professional performance, tailored to the kitchen in your home. With the blast chiller you can very quickly go from the heat of the oven to –3°C (fridge), or from room temperature to –20°C (freezing) to preserve safely, speed up the work in the kitchen and reduce waste. The vacuum feature adds an additional preservation method and allows for sous vide cooking.
Star Column
CSTARN

Order code: CSTARN

<table>
<thead>
<tr>
<th>Colour range</th>
<th>Finishes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Body</td>
<td>Knobs, handles, frames</td>
</tr>
<tr>
<td>White</td>
<td>Brass</td>
</tr>
<tr>
<td>Antique white</td>
<td>Burnished</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>Chrome</td>
</tr>
<tr>
<td>Graphite matt</td>
<td>Burgundy red</td>
</tr>
</tbody>
</table>

**Ultracombi**

**Functions**
- Operating temperature 30-250°C
- TFT touch electronic programmer
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Double speed cooling tangential ventilation
- Child safety

**General features**
- Stainless steel AISI 304 muffle
- Internal dimensions 41.5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

**Cavity features**
- Maximum input: 3.4 kW
- Electric grill 1900 W
- Circular heating element 1600 W
- Steam generator 1200 W
- Microwave generator 1600 W

**Built-in blast chiller**

**Functions**
- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

**General features**
- AISI 304 stainless steel muffle
- Capacity 40 L

**Cavity features**
- Maximum input: 300 kW

**Built-in vacuum packing machine**

**Functions**
- Marinating
- Dry-aging
- 3-level sealing
- H2OUT: dehumidification cycle

**General features**
- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

**Cavity features**
- Maximum input: 240 W
645SCZ

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel or painted steel

**General features**
- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

**Cavity features**
- Muffle AISI 304 stainless steel
- Internal dimensions 44×21×40.5 cm
- Capacity 37 L
- Steam discharge
- Thermostat with electronic probe

**Consumptions**
- Maximum input 2.9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2000 W

**Functions**
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

**Colours and finishes**
- Colour range: Antique white, White, Stainless steel, Graphite matte, Burgundy red
- Finishes: Brass, Chrome, Burnished

**Price**
- Order code: 645SCZT4
- Brass/Chrome
- Burnished

---

645SCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel or painted steel

**General features**
- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

**Cavity features**
- Muffle AISI 304 stainless steel
- Internal dimensions 41.5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

**Consumptions**
- Maximum input 3.4 kW
- Electric grill 1900 W
- Circular heating element 1600 W
- Steam generator 1200 W
- Microwave generator 1600 W

**Functions**
- Steam discharge
- Thermostat with electronic probe

**Colours and finishes**
- Colour range: Antique white, White, Stainless steel, Graphite matte, Burgundy red
- Finishes: Brass, Chrome, Burnished

**Price**
- Order code: 645SCHSW
- Brass/Chrome
- Burnished

---

Optional

→ p. 310
OV60SC

Multifunction electronic oven with maximum temperature of 300° C
60 cm in stainless steel or painted steel

![OV60SC Oven](image)

General features
- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle with easy clean enamel
- Internal dimensions 43.7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions
- Maximum input 2.45 kW
- Top electrical heating element 1100 W
- Bottom electrical heating element 2100 W
- Electric grill 2100 W
- Circular heating element 2100 W

Finishes
- Colour range: Antique white, White, Stainless steel, Graphite matt, Burgundy red
- Price: Order code: OV60SC3
- Optional

600C

Oven multifunction electronic with maximum temperature of 300° C
60 cm in stainless steel or painted steel

![600C Oven](image)

General features
- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle enamelled
- Internal dimensions 44×33.5×41 cm
- Capacity 60 L
- Thermostat with electronic probe

Consumptions
- Maximum input 2.65 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2400 W

Finishes
- Colour range: Antique white, White, Stainless steel, Graphite matt, Burgundy red
- Price: Order code: 600CE3
- Optional

Optional → p. 310
900C
Multifunction electronic oven with maximum temperature of 300° C
90 cm in stainless steel or painted steel

BC645SC
Built-in blast chiller

General features
- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Internal light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle enamelled
- Internal dimensions 64x33,5x41,5 cm
- Capacity 89 L
- Rotisserie spit transversal
- Thermostat with electronic probe

Consumptions
- Maximum input: 2.9 kW
- Top electrical heating element: 900 W
- Bottom electrical heating element: 1500 W
- Electric grill: 2201 W
- Circular heating element: 2400 W

Functions
- Energy class A
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Internal light
- Internal ventilation cooling tangential
- Child safety

Cavity features
- AISI 304 stainless steel muffle
- Capacity 40 L

Consumption
- Maximum input: 300 kW

Functions
- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

Colour range
- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red
- Copper plated

Finishes
- Brass
- Chrome
- Burnished

Price
Order code: 900CE3
Brass/Chrome
Burnished

Optional
→ p. 310

Colour range
- White
- Antique white
- Stainless steel
- Graphite matt
- Burgundy red
- Copper plated

Finishes
- Brass
- Burnished

Price
Order code: BC645SCCTC
Brass / Chrome
Burnished
**VM615SC**  
Built-in vacuum packing machine

**General features**
- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

**Cavity features**
- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

**Consumption**
- Maximum input: 240 W

**Colour range**
- White
- Antique white
- Stainless steel
- Burgundy red
- Graphite matt

**Functions**
- Marinating
- Dry-ageing
- 3-level sealing
- H2OUT: dehumidification cycle

---

**615SCWD**  
Built-in heated drawer

**General features**
- Operating temperature 40–80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

**Cavity features**
- Analogue thermostat
- Internal dimensions 41×50×12 mm
- Capacity 25 L

**Consumption**
- Maximum input: 400 W

**Colour range**
- White
- Antique white
- Stainless steel
- Graphite matt

**Finishes**
- Brass
- Burnished

Order code: VM615SC

---

Order code: 615SCWD
- Brass
- Chrome
- Burnished
<table>
<thead>
<tr>
<th>General features</th>
<th>645SCZ</th>
<th>645SCHSW</th>
<th>OV60SC</th>
<th>600C</th>
<th>900C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ovens comparison table</td>
<td>Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel or painted steel</td>
<td>Multifunction electronic oven with hot air, steam and microwave function 60 cm in stainless steel or painted steel</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 60 cm in stainless steel or painted steel</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 60 cm in stainless steel or painted steel</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 90 cm in stainless steel or painted steel</td>
</tr>
<tr>
<td>Energy class</td>
<td>A</td>
<td>A+</td>
<td>A</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Number of functions</td>
<td>10</td>
<td>10 of which 4 combined</td>
<td>15</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Operating temperature</td>
<td>90-400°C</td>
<td>30-320°C</td>
<td>30-300°C</td>
<td>30-300°C</td>
<td>30-320°C</td>
</tr>
<tr>
<td>Programmer</td>
<td>Electronic touch TFT</td>
<td>Electronic touch TFT</td>
<td>TFT touch control</td>
<td>Electronic</td>
<td>Electronic</td>
</tr>
<tr>
<td>Cooking probe</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Lighting</td>
<td>Internal light</td>
<td>Internal halogen light</td>
<td>Double internal light</td>
<td>Internal light</td>
<td>Internal light</td>
</tr>
<tr>
<td>Soft-closing door</td>
<td>–</td>
<td>–</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Door glass</td>
<td>Four-glass cold door (EN60335-2-6) cooling tangential</td>
<td>Triple glass cold door (EN60335-2-6) double speed cooling tangential</td>
<td>Triple glass cold door (EN60335-2-6) cooling tangential</td>
<td>Triple glass cold door (EN60335-2-6) cooling tangential</td>
<td>Triple glass cold door (EN60335-2-6) cooling tangential</td>
</tr>
<tr>
<td>Ventilation</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cavity features</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Muffle</td>
<td>AISI 304 stainless steel</td>
<td>AISI 304 stainless steel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>enamelled</td>
</tr>
<tr>
<td>Internal dimensions</td>
<td>44x21x40,5 cm</td>
<td>41,5x21x41 cm</td>
<td>43,7x36x41 cm</td>
<td>44x33,5x41 cm</td>
<td>64x33,5x41,5 cm</td>
</tr>
<tr>
<td>Capacity</td>
<td>37 L</td>
<td>36 L</td>
<td>85 L</td>
<td>60 L</td>
<td>89 L</td>
</tr>
<tr>
<td>Steam discharge</td>
<td>Yes</td>
<td>–</td>
<td>controlled with dry or moist cooking</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Folding grill heating element</td>
<td>–</td>
<td>–</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Thermostat</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
</tr>
<tr>
<td>Consumptions</td>
<td>Maximum input</td>
<td>2,9 kW</td>
<td>3,4 kW</td>
<td>2,45 kW</td>
<td>2,65 kW</td>
</tr>
<tr>
<td></td>
<td>Top electrical heating element</td>
<td>900 W</td>
<td>–</td>
<td>1000 W</td>
<td>900 W</td>
</tr>
<tr>
<td></td>
<td>Bottom electrical heating element</td>
<td>1300 W</td>
<td>–</td>
<td>1500 W</td>
<td>1300 W</td>
</tr>
<tr>
<td></td>
<td>Electric grill</td>
<td>1600 W</td>
<td>1900 W</td>
<td>2100 W</td>
<td>1800 W</td>
</tr>
<tr>
<td></td>
<td>Circular heating element</td>
<td>2000 W</td>
<td>1600 W</td>
<td>2100 W</td>
<td>2400 W</td>
</tr>
<tr>
<td></td>
<td>Lower gas burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Steam generator</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Microwave generator</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Finish Brass/Chrome</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Finish Burnished</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Finish Brushed</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>Finish Black matt</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
Hobs

Featuring knobs that echo the design of the old handcrafted range cookers, Nostalgie hobs are the state of the art in technology, with a comprehensive selection of sizes and setups. The flame spreaders, made of brass – a material that is highly resistant to fire and wear – are further protected by a special nanotechnological treatment, with a Total Black finish that gives them a hi-tech look. The induction hobs assure full temperature control and guarantee the utmost safety of use.

Finishes

Knobs

Colour range

Body

- White
- Antique white
- Stainless steel
- Graphite matt
- Copper

Finishes

- Brass
- Chrome
- Burnished
**HCB60N**
Gas hobs in stainless steel or enamelled steel

**HCB70N**
Gas hobs in stainless steel or enamelled steel

**Dimensions**
Built-in hole size: 555×475 mm

**Consumptions**
- Double ring burner Ø 120 mm 4.2 kW / 1.7 kW
- Large burner Ø 90 mm 3 kW / 0.6 kW
- Small burner Ø 60 mm 2 x 1.8 kW / 0.4 kW

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

**Hob colour range**
- Antique white
- White
- Stainless steel
- Graphite matt
- Copper plated
- Burnished

**Knob finishes**
- Brass
- Chrome

**Order code:** HCB60CN

**HCB70SN**
Gas hobs in stainless steel or enamelled steel

**Dimensions**
Built-in hole size: 600×475 mm

**Consumptions**
- Double ring burner Ø 120 mm 4.2 kW / 1.7 kW
- Large burner Ø 90 mm 2 x 3 kW / 0.6 kW
- Small burner Ø 60 mm 2 x 1.8 kW / 0.4 kW

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

**Hob colour range**
- Antique white
- White
- Stainless steel
- Graphite matt
- Copper plated
- Burnished

**Knob finishes**
- Brass
- Chrome

**Order code:** HCB70SDN

**HCB906N**
Gas hobs in stainless steel or enamelled steel

**Dimensions**
Built-in hole size: 835×475 mm

**Consumptions**
- Double ring burner Ø 120 mm 4.5 kW / 0.3 kW
- Large burner Ø 90 mm 2 x 3 kW / 0.6 kW
- Small burner Ø 60 mm 3 x 1.8 kW / 0.4 kW

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

**Hob colour range**
- Antique white
- White
- Stainless steel
- Graphite matt
- Copper plated
- Burnished

**Knob finishes**
- Brass
- Chrome

**Order code:** HCB906CN
HCB90FN
Gas hobs in stainless steel or enamelled steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions
- Double ring burner Ø 120 mm 4,2 kW / 1,7 kW
- Fry Top plate Ø 90 mm 3,1 kW / 1,2 kW
- Large burner Ø 90 mm 3 kW / 0,6 kW
- Small burner Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range
- Antique white
- White
- Stainless steel
- Copper plated
- Graphite matt
- Burnished

Knob finishes
- Brass
- Chrome

Dimensions
Built-in hole size: 835×475 mm

Order code: HCB90FN *
Brass/Chrome
Burnished

<table>
<thead>
<tr>
<th>Optional</th>
<th>→ p. 310</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double ring Dual burner 4,5 kW / 0,3 kW optional</td>
<td></td>
</tr>
</tbody>
</table>

HCB90CCN
Gas hobs in stainless steel or enamelled steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions
- Double ring burner 2 x Ø 120 mm 4,2 kW / 1,7 kW
- Large burner Ø 90 mm 3 kW / 0,6 kW
- Small burner Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range
- Stainless steel
- Burnished

Knob finishes
- Brass
- Chrome

Dimensions
Built-in hole size: 835×475 mm

Order code: HCB90CCN *
Brass/Chrome
Burnished

<table>
<thead>
<tr>
<th>Optional</th>
<th>→ p. 310</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double ring Dual burner 4,5 kW / 0,3 kW optional</td>
<td></td>
</tr>
</tbody>
</table>

HCB90SN
Gas hobs in stainless steel or enamelled steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass with nanotechnological non-stick treatment

Consumptions
- Dual burner Ø 120 mm 4,5 kW / 0,3 kW
- Large burner Ø 90 mm 2 x 3 kW / 0,6 kW
- Small burner Ø 60 mm 2 x 1,8 kW / 0,4 kW

Hob colour range
- Stainless steel
- Burnished

Knob finishes
- Brass
- Chrome

Dimensions
Built-in hole size: 835×475 mm

Order code: HCB90SN *
Brass/Chrome
Burnished

<table>
<thead>
<tr>
<th>Optional</th>
<th>→ p. 310</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double ring Dual burner 4,5 kW / 0,3 kW optional</td>
<td></td>
</tr>
</tbody>
</table>
**VI364N**

Induction hobs in ceramic glass

**General features**
- 4 zones with knobs
- Pan sensor
- Booster function
- Residual heat indicator
- Timer with automatic stop
- Controls knob
- Overheating and liquid spill protection
- Power limiting device 2.8 kW, 3.5 kW or 6 kW
- Maximum power 7.0 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  - Ø 145 mm 1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
  - Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
  - Ø 210 mm 1.5 kW / 2 kW
- Zone 04 dimensions and power (standard / booster)
  - Ø 210 mm 1.5 kW / 2 kW

**Hob colour range**

**Knob finishes**
- Stainless steel
- Brass
- Chrome

**Dimensions**

Built-in hole size: 564×488 mm

**Order code:** VI364N

---

**Gas hobs comparison table**

**HCB60N**
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>General features</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Powers and consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>58 cm</td>
<td>stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Small burner</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td></td>
</tr>
<tr>
<td>Large burner</td>
<td>Ø 90 mm</td>
<td>3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>3 kW / 0.6 kW</td>
<td></td>
</tr>
<tr>
<td>Double ring burner</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td></td>
</tr>
<tr>
<td>Triple ring burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Dual Burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Auxiliary burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fry Top plate</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fish pot burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brass/Chrome</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Burnished</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brushed</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Black matt</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
</tbody>
</table>

**HCB70N**
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>General features</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Powers and consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>70 cm</td>
<td>stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Small burner</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td></td>
</tr>
<tr>
<td>Large burner</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td></td>
</tr>
<tr>
<td>Double ring burner</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td></td>
</tr>
<tr>
<td>Triple ring burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Dual Burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Auxiliary burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fry Top plate</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fish pot burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brass/Chrome</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Burnished</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brushed</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Black matt</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
</tbody>
</table>

**HCB70SN**
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>General features</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Powers and consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>70 cm</td>
<td>stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Small burner</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td>Ø 60 mm</td>
<td>2 x 1.8 kW / 0.4 kW</td>
<td></td>
</tr>
<tr>
<td>Large burner</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0.6 kW</td>
<td></td>
</tr>
<tr>
<td>Double ring burner</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td>Ø 120 mm</td>
<td>4.2 kW / 1.7 kW</td>
<td></td>
</tr>
<tr>
<td>Triple ring burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Dual Burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Auxiliary burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fry Top plate</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fish pot burner</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brass/Chrome</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Burnished</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Brushed</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Finish Black matt</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
</tbody>
</table>
### ILVE Nostalgie → Hobs

#### HCB906N
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>Width</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ø 60 mm</td>
<td>3 x 1,8 kW / 0,4 kW</td>
<td>3 x 1,8 kW / 0,4 kW</td>
<td>3 x 1,8 kW / 0,4 kW</td>
<td>3 x 1,8 kW / 0,4 kW</td>
</tr>
<tr>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
</tr>
<tr>
<td>Ø 120 mm</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
</tr>
<tr>
<td>Optional (IS D45)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Fish pot</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
</tr>
</tbody>
</table>

#### HCB90FN
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>Width</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ø 60 mm</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
</tr>
<tr>
<td>Ø 90 mm</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
</tr>
<tr>
<td>Ø 120 mm</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
</tr>
<tr>
<td>Optional (IS D45)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Fish pot</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
<td>3,1 kW / 1,2 kW</td>
</tr>
</tbody>
</table>

#### HCB90CCN
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>Width</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ø 60 mm</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
</tr>
<tr>
<td>Ø 90 mm</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
<td>3 kW / 0,6 kW</td>
</tr>
<tr>
<td>Ø 120 mm</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
</tr>
<tr>
<td>Ø 120 mm</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
<td>4,2 kW / 1,7 kW</td>
</tr>
<tr>
<td>Optional (IS D45)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

#### HCB90SN
Gas hobs in stainless steel or enamelled steel

<table>
<thead>
<tr>
<th>Width</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
<th>88 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Made of brass with nanotechnological non-stick treatment</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ø 60 mm</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>2 x 1,8 kW / 0,4 kW</td>
</tr>
<tr>
<td>Ø 90 mm</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
<td>2 x 3 kW / 0,6 kW</td>
</tr>
<tr>
<td>Ø 120 mm</td>
<td>4,5 kW / 0,3 kW</td>
<td>4,5 kW / 0,3 kW</td>
<td>4,5 kW / 0,3 kW</td>
<td>4,5 kW / 0,3 kW</td>
</tr>
<tr>
<td>Optional (IS D45)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

#### Induction hobs comparison table

| VI364N | Induction hobs in ceramic glass |

#### General features

<table>
<thead>
<tr>
<th>Width</th>
<th>80 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. of cooking zones</td>
<td>4 zones with knobs</td>
</tr>
<tr>
<td>Pan sensor</td>
<td>Yes</td>
</tr>
<tr>
<td>Booster function</td>
<td>Yes</td>
</tr>
<tr>
<td>Bridge function</td>
<td>No</td>
</tr>
<tr>
<td>Controls</td>
<td>knob</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>Yes</td>
</tr>
<tr>
<td>Timer with automatic stop</td>
<td>Yes</td>
</tr>
<tr>
<td>Overheating and liquid spill protection</td>
<td>Yes</td>
</tr>
<tr>
<td>Power limiting device</td>
<td>2,6 kW, 3,5 kW or 8 kW</td>
</tr>
<tr>
<td>Child safety</td>
<td>No</td>
</tr>
<tr>
<td>Power and consumptions</td>
<td></td>
</tr>
<tr>
<td>Zone 01 dimensions and power (standard / booster)</td>
<td>Ø 148 mm 1,2 kW / 1,6 kW</td>
</tr>
<tr>
<td>Zone 02 dimensions and power (standard / booster)</td>
<td>Ø 145 mm 1,2 kW / 1,6 kW</td>
</tr>
<tr>
<td>Zone 03 dimensions and power (standard / booster)</td>
<td>Ø 210 mm 1,5 kW / 2 kW</td>
</tr>
<tr>
<td>Zone 04 dimensions and power (standard / booster)</td>
<td>Ø 210 mm 1,5 kW / 2 kW</td>
</tr>
<tr>
<td>Zone 05 dimensions and power (standard / booster)</td>
<td>–</td>
</tr>
<tr>
<td>Maximum power</td>
<td>7,2 kW</td>
</tr>
<tr>
<td>Extractor</td>
<td>–</td>
</tr>
<tr>
<td>Energy class</td>
<td>–</td>
</tr>
<tr>
<td>Extractor power</td>
<td>–</td>
</tr>
<tr>
<td>Extractor noise level</td>
<td>–</td>
</tr>
<tr>
<td>Extractor flow rate</td>
<td>–</td>
</tr>
<tr>
<td>Grease filter cleaning warning</td>
<td>–</td>
</tr>
</tbody>
</table>
Professional Plus

→ Range cookers
→ Hoods
→ Ovens and cooking and storage systems
→ Induction and gas hobs
→ Freestanding hobs
Inspired by the kitchens found in the best restaurants, with knobs featuring a specific ergonomic design, the Professional Plus range cookers bring the best qualities of sturdiness, ergonomics and convenience to the home environment, offering various set-up options and the possibility of a double oven. The option of various sizes from 60 cm to 150 cm, standard colours or upon request, and metallic finishes, allows it to blend perfectly in any interior.
Cooktops for all tastes.

The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.

Optional Dual gas burners with power up to 5 kW

Total Black brass flame spreader with non-stick nanotechnological treatment

Highly specialised hobs

Hob with cast iron pan supports

The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

- Large internal capacity
- Double oven available
- Electronic temperature control
- Internal oven cavities covered in “Easy Clean” enamel
- Folding grill heating element for easier cleaning

One control for both ovens

Precise electronic temperature control

Door and drawer with soft-closing system

Quick start

Cold door with triple removable glass

ILVE

Professional Plus Range cookers

Professional Plus 150 cm range cooker
Stainless Steel body and Brushed finishes
Abacus of colours and finishes

- White
- Stainless steel
- Graphite matt
- Glossy black

Satin

Professional knobs: visibly functional.

Created exclusively for Professional Plus range cookers, Milano knobs are made entirely of aluminium with an oversized diameter. Stemming from the experience in professional kitchens, they can be easily used even with gloves and have particularly clear and legible graphics.
### General features

<table>
<thead>
<tr>
<th>Model</th>
<th>80 cm electronic oven</th>
<th>80 cm electronic gas + electric fan oven</th>
<th>80 cm electronic oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy class</td>
<td>A</td>
<td>A+</td>
<td>A+</td>
</tr>
<tr>
<td>Number of functions</td>
<td>15</td>
<td>8</td>
<td>15</td>
</tr>
<tr>
<td>Operating temperature</td>
<td>30-300°C</td>
<td>30-300°C</td>
<td>30-300°C</td>
</tr>
<tr>
<td>Programmer</td>
<td>electronic</td>
<td>electronic</td>
<td>electronic</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cooking probe</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
</tr>
<tr>
<td>Lighting</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Soft-closing door</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door glass</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
</tr>
<tr>
<td>Ventilation</td>
<td>cooling tangential</td>
<td>cooling tangential</td>
<td>cooling tangential</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cavity features</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
</tr>
<tr>
<td>Muffle</td>
<td>64.5×36.5×41 cm</td>
<td>64×36.5×41 cm</td>
<td>43.7×36×41 cm</td>
</tr>
<tr>
<td>Capacity</td>
<td>89 L</td>
<td>89 L</td>
<td>89 L</td>
</tr>
<tr>
<td>Steam discharge</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
<td>controlled with dry or moist cooking option</td>
</tr>
<tr>
<td>Folding grill heating element</td>
<td>diagonal</td>
<td>diagonal</td>
<td>diagonal</td>
</tr>
<tr>
<td>Rotisserie spit</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Thermostat</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
<td>with electronic probe</td>
</tr>
</tbody>
</table>

### Consumption

<table>
<thead>
<tr>
<th>Model</th>
<th>Maximum input</th>
<th>Top electrical heating element</th>
<th>Bottom electrical heating element</th>
<th>Electric grill</th>
<th>Circular heating element</th>
<th>Lower gas burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>OV80 E3</td>
<td>2.75 kW</td>
<td>1200 W</td>
<td>1300 W</td>
<td>2150 W</td>
<td>2100 W</td>
<td>3.70 kW</td>
</tr>
<tr>
<td>OV80 H3</td>
<td>2.25 kW</td>
<td>1200 W</td>
<td>1300 W</td>
<td>2150 W</td>
<td>2100 W</td>
<td>2.70 kW</td>
</tr>
<tr>
<td>OV80 E3</td>
<td>2.45 kW</td>
<td>1000 W</td>
<td>1100 W</td>
<td>2150 W</td>
<td>2100 W</td>
<td>–</td>
</tr>
</tbody>
</table>

### Functions

- [ ] Energy class
- [ ] Number of functions
- [ ] Operating temperature
- [ ] Programmer
- [ ] Electronic temperature control
- [ ] Cooking probe
- [ ] Lighting
- [ ] Soft-closing door
- [ ] Door glass
- [ ] Ventilation
- [ ] Child safety
- [ ] Cavity features
- [ ] Muffle
- [ ] Capacity
- [ ] Steam discharge
- [ ] Folding grill heating element
- [ ] Rotisserie spit
- [ ] Thermostat
- [ ] Maximum input
- [ ] Top electrical heating element
- [ ] Bottom electrical heating element
- [ ] Electric grill
- [ ] Circular heating element
- [ ] Lower gas burner

### OV80 E3

- 80 cm electronic oven
- Number of functions: 15
- Operating temperature: 30-300°C
- Programmer: electronic
- Electronic temperature control: Yes
- Cooking probe: Double internal light
- Lighting: Yes
- Soft-closing door: Yes
- Door glass: Triple glass cold door (EN60335-2-6-11.101)
- Ventilation: cooling tangential
- Child safety: Yes
- Cavity features: with easy clean enamel
- Capacity: 89 L
- Steam discharge: controlled with dry or moist cooking option
- Folding grill heating element: diagonal
- Rotisserie spit: Yes
- Thermostat: with electronic probe
- Maximum input: 2.75 kW
- Top electrical heating element: 1200 W
- Bottom electrical heating element: 1300 W
- Electric grill: 2150 W
- Circular heating element: 2100 W
- Lower gas burner: 3.70 kW

### OV80 H3

- 80 cm electronic gas + electric fan oven
- Number of functions: 8
- Operating temperature: 30-300°C
- Programmer: electronic
- Electronic temperature control: Yes
- Cooking probe: Double internal light
- Lighting: Yes
- Soft-closing door: Yes
- Door glass: Triple glass cold door (EN60335-2-6-11.101)
- Ventilation: cooling tangential
- Child safety: Yes
- Cavity features: with easy clean enamel
- Capacity: 89 L
- Steam discharge: controlled with dry or moist cooking option
- Folding grill heating element: diagonal
- Rotisserie spit: Yes
- Thermostat: with electronic probe
- Maximum input: 2.25 kW
- Top electrical heating element: 1200 W
- Bottom electrical heating element: 1300 W
- Electric grill: 2150 W
- Circular heating element: 2100 W
- Lower gas burner: 2.70 kW

### OV80 E3

- 80 cm electronic oven
- Number of functions: 15
- Operating temperature: 30-300°C
- Programmer: electronic
- Electronic temperature control: Yes
- Cooking probe: Double internal light
- Lighting: Yes
- Soft-closing door: Yes
- Door glass: Triple glass cold door (EN60335-2-6-11.101)
- Ventilation: cooling tangential
- Child safety: Yes
- Cavity features: with easy clean enamel
- Capacity: 89 L
- Steam discharge: controlled with dry or moist cooking option
- Folding grill heating element: diagonal
- Rotisserie spit: Yes
- Thermostat: with electronic probe
- Maximum input: 2.25 kW
- Top electrical heating element: 1200 W
- Bottom electrical heating element: 1300 W
- Electric grill: 2150 W
- Circular heating element: 2100 W
- Lower gas burner: 2.70 kW

### OV80 H3

- 80 cm electronic gas + electric fan oven
- Number of functions: 8
- Operating temperature: 30-300°C
- Programmer: electronic
- Electronic temperature control: Yes
- Cooking probe: Double internal light
- Lighting: Yes
- Soft-closing door: Yes
- Door glass: Triple glass cold door (EN60335-2-6-11.101)
- Ventilation: cooling tangential
- Child safety: Yes
- Cavity features: with easy clean enamel
- Capacity: 89 L
- Steam discharge: controlled with dry or moist cooking option
- Folding grill heating element: diagonal
- Rotisserie spit: Yes
- Thermostat: with electronic probe
- Maximum input: 2.25 kW
- Top electrical heating element: 1200 W
- Bottom electrical heating element: 1300 W
- Electric grill: 2150 W
- Circular heating element: 2100 W
- Lower gas burner: 2.70 kW
Available ovens

**Electric oven**
- Primary oven: OV 60 E3
- Maximum input: 2.45 kW

**Gas oven**
- Primary oven: OV 60 H3
- Maximum input: 2.20 kW

Configurations

- 4 burners

Electric oven
- P06WE3 *
  - Satin

Gas oven
- P06WH3 *
  - Satin

Consumption

- **Induction zone**
  - Ø 145 mm: 1.4 kW
  - Ø 180 mm: 1.85 kW
  - Ø 210 mm: 2.3 kW

- **Double ring burner**
  - min. 1.8 kW
  - max. 4.3 kW

- **Big burner**
  - min. 0.6 kW
  - max. 3 kW

- **Small burner**
  - min. 0.4 kW
  - max. 1.8 kW

Complements & accessories

- Hood
- AGQ60
- Ladle holder panel
- AP4-60

Technical drawing & dimensions
**Available ovens**

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Gas oven</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Primary oven:</strong></td>
<td><strong>Primary oven:</strong></td>
</tr>
<tr>
<td>OV 60 E3</td>
<td>OV 60 H3</td>
</tr>
<tr>
<td><strong>Maximum input:</strong></td>
<td><strong>Maximum input:</strong></td>
</tr>
<tr>
<td>2.45 kW</td>
<td>2.20 kW</td>
</tr>
</tbody>
</table>

**Configurations**

<table>
<thead>
<tr>
<th>4 burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electric oven: P07WE3 * Satin</td>
</tr>
<tr>
<td>Gas oven: P07WH3 * Satin</td>
</tr>
</tbody>
</table>

**Consumption**

- **Double ring burner**
  - min. 1.8 kW
  - max. 4.3 kW
- **Big burner**
  - min. 0.6 kW
  - max. 3 kW
- **Small burner**
  - min. 0.4 kW
  - max. 1.8 kW
- **Double-ring dual burner**
  - 5.0 kW / 0.3 kW optional

**Complements & accessories**

- Hood
- AGQ70
- Ladle holder panel
- AP4-70

> p. 310

**Technical drawing & dimensions**

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>860÷920 mm</td>
</tr>
<tr>
<td>Height</td>
<td>760 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>600 mm</td>
</tr>
</tbody>
</table>

**Colour range**

- White
- Stainless steel
- Graphite mat
- Glossy black
- Optional RAL Satin

**Finishes**

- Knobs, handles
**Available ovens**

**Electric oven**
- Primary oven: OV 80 E3
- Maximum input: 2.75 kW

**Gas oven**
- Primary oven: OV 80 H3
- Maximum input: 2.25 kW

**Configurations**

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Gas oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 burners</td>
<td>2 induction zones</td>
</tr>
<tr>
<td>P096WE3 *</td>
<td>P096WH3 *</td>
</tr>
<tr>
<td>Satin</td>
<td>Satin</td>
</tr>
</tbody>
</table>

**Consumption**

<table>
<thead>
<tr>
<th>Induction zone Ø 145 mm</th>
<th>1.4 kW</th>
<th>Induction zone Ø 180 mm</th>
<th>1.85 kW</th>
<th>Induction zone Ø 210 mm</th>
<th>2.3 kW</th>
<th>Induction zone Ø 260 mm</th>
<th>2.6 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry Top plate</td>
<td></td>
<td>Fish pot burner</td>
<td></td>
<td>Big burner</td>
<td></td>
<td>Small burner</td>
<td></td>
</tr>
<tr>
<td>double burner</td>
<td></td>
<td>min. 1.1 kW</td>
<td>max. 3.1 kW</td>
<td>min. 0.6 kW</td>
<td>max. 1.8 kW</td>
<td>min. 0.4 kW</td>
<td>max. 1.8 kW</td>
</tr>
<tr>
<td>2×1.85 kW</td>
<td>max. 3.7 kW</td>
<td>min. 1.8 kW</td>
<td>Double ring</td>
<td>Dual burner</td>
<td>5.0 kW / 0.3 kW</td>
<td>optional</td>
<td></td>
</tr>
</tbody>
</table>

**Complements & accessories**

- Hood: AGQ90
- Ladle holder panel: AP4-90

→ p. 310
PD09W

Colour range
Body
- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

Finishes
Knobs, handles
- Satin

Available ovens
Electric oven
Primary oven:
OV 60 E3
Maximum input:
2.45 kW

Secondary oven:
OV 30 E3
Maximum input:
2.4 kW

Configurations
6 burners
Fry-Top
Pescera

Electric oven
PD096WE3 *
Satin
PD09FWE3 *
Satin
PD09PWE3 *
Satin

2 induction zones
Induction

Electric oven
PD09IWE3 *
Satin
PDI09WE3
Satin

Consumption
Induction zone
Ø 145 mm
1.4 kW
Induction zone
Ø 180 mm
1.85 kW
Induction zone
Ø 210 mm
2.3 kW
Induction zone
Ø 260 mm
2.6 kW
Two-zone induction
2×1.85 kW
max. 3.7 kW
Double ring burner
min. 1.8 kW
max. 4.3 kW

Fry Top plate
double burner
min. 0.4 kW
max. 4.8 kW
Fish pot burner
min. 1.1 kW
max. 3.1 kW
Big burner
min. 0.6 kW
max. 3 kW
Small burner
min. 0.4 kW
max. 1.8 kW
Double ring Dual burner
5.0 kW / 0.3 kW
optional

Complements & accessories
→ p. 310
Hood
AGQ90
Ladle holder panel
AP4-90

Technical drawing & dimensions

ILVE Professional Plus • Range cookers
**PD10W**

**Color range**
- White
- Stainless steel
- Graphite matt
- Glossy black
- Optional RAL

**Finishes**
- Knobs, handles
- Satin

**Available ovens**
- **Primary oven:**
  - OV 60 E3
  - Maximum input: 2.45 kW
- **Secondary oven:**
  - OV 40 E3
  - Maximum input: 2.6 kW

**Configurations**
- **6 burners**
- **Coupe de Feu**
- **Fry-Top**

**Electric oven**
- **PD106WE3** *
  - Satin
- **PD10SWE3** *
  - Satin
- **PD10FWE3** *
  - Satin

**Consumption**
- **Induction zone**
  - Ø 145 mm: 1.4 kW
  - Ø 180 mm: 1.85 kW
  - Ø 210 mm: 2.3 kW
- **Two-zone induction**
  - 2×1.85 kW max. 3.7 kW
- **Fry Top plate double burner**
  - min. 0.4 kW max. 4.8 kW
- **Big burner**
  - min. 0.6 kW max. 3 kW
- **Small burner**
  - min. 0.4 kW max. 1.8 kW
- **Double ring Dual burner**
  - 5.0 kW / 0.3 kW optional

**Complements & accessories**
- **Hood** AGQ100
- **Ladle holder panel** AP4-100

**Technical drawing & dimensions**

---

*Note: *
- 60° 35° 55° 600 40° 860÷920 100° ÷160 760 60° 1000
**P12W**

**Colour range**
- Body: White, Stainless steel, Graphite mat, Glossy black, Optional RAL
- Finishes: Satin, Optional RAL

**Available ovens**
- Primary oven: OV 80 E3, Maximum input: 2.75 kW
- Secondary oven: OV 30 E3, Maximum input: 2.4 kW

**Configurations**
- 7 burners
- 8 Burners
- Coupe de Feu

**Electric oven**
- P127WE3 *: Satin
- P128WE3 *: Satin
- P125WE3 *: Satin

**Conversions**
- Fry-Top
- Fry Top + 2 induction zones

**Electric oven**
- P12FWE3 *: Satin
- P12FWE3 *: Satin

**Consumption**
- Two-zone induction: 2×1.85 kW max. 3.7 kW
- Coupe de Feu: Double ring burner min. 1.8 kW max. 4.3 kW
- Double ring burner min. 0.4 kW max. 1.8 kW
- Double ring dual burner: 5.0 kW / 0.3 kW optimal

**Complements & accessories**
- Hood: AGQ120
- Ladle holder panel: AP4-120

**Technical drawing & dimensions**
P15W

Available ovens

Primary oven:
OV 80 E3
Maximum input: 2.75 kW

Secondary oven:
OV 60 E3
Maximum input: 2.45 kW

Configurations

Electric oven

P155WE3 *
Satin

P15FWE3 *
Satin

P15FSWE3 *
Satin

Consumption

Coupe de Feu
Double ring burner
min. 0.6 kW
max. 3 kW

Double ring burner
min. 1.8 kW
max. 4.3 kW

Fry Top plate
double burner
min. 0.4 kW
max. 4.8 kW

Fish pot burner
min. 1.1 kW
max. 3.1 kW

Big burner
min. 0.6 kW
max. 3 kW

Small burner
min. 0.4 kW
max. 1.8 kW

Complements & accessories

→ p. 310

Hood
AGQ150
Ladle holder panel
AP4-150

Technical drawing & dimensions

ILVE
Professional Plus → Range cookers

186 – 187
Professional Plus
P12W — Electric
Primary oven: OV 80 E3
Secondary oven: OV 30 E3

- 7 burners
  - P127WE3 *
    - Satin
- 8 burners
  - P128WE3 *
    - Satin

Professional Plus
P15W — Electric
Primary oven: OV 80 E3
Secondary oven: OV 60 E3

- Coupe de Feu
  - P15SWE3 *
    - Satin
- Fry-Top
  - P15FWE3 *
    - Satin
- Fry-Top + Coupe de Feu
  - P15FSWE3 *
    - Satin

- Fry Top + 2 induction zones
  - P12FWE3 *
    - Satin
Professional Plus hoods combine innovative technologies with a style that creates a professional atmosphere in the kitchen, also from the design point of view. The large extraction surface is tilted to make every movement easier and safer while cooking. The filters with baffle structure form an impenetrable barrier for grease and are made of stainless steel so they can be washed in the dishwasher.
**AGQ Wall-mounted hood**

**General features**
- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
- Extraction 890 m³/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

**Hood speed**

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>86</td>
<td>355</td>
<td>270</td>
<td>47</td>
</tr>
<tr>
<td>2</td>
<td>153</td>
<td>471</td>
<td>379</td>
<td>56</td>
</tr>
<tr>
<td>3</td>
<td>249</td>
<td>514</td>
<td>536</td>
<td>64</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>539</td>
<td>890</td>
<td>74</td>
</tr>
</tbody>
</table>

**Accessories**

- Description: Remote control for hoods
  - Code: A/301/01

- Description: Hood filters - activated carbon filters for installation with air recirculation
  - Code: G/078/09

**Colour range**

- Body: Stainless steel

---

**AGQ60**
- L = 600 mm / C = 330 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/26/08

**AGQ70**
- L = 700 mm / C = 330 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/26/08

**AGQ90**
- L = 900 mm / C = 330 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/26/08

**AGQ100**
- L = 1000 mm / C = 400 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/26/08

**AGQ120**
- L = 1200 mm / C = 400 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/26/08

**AGQ150**
- L = 1500 mm / C = 400 mm
- Stainless steel
- Stainless steel back panel
- Flue extension (h. 800 mm)
- A/017/27/08
Ovens and cooking and storage systems

Professional Plus ovens are top of the range in terms of performance and versatility. All fitted with electronic temperature control, they allow you to choose manifold functions for perfect cooking every time. In addition to being very capacious, they can be set up in double, horizontal or vertical compositions, to fit into any space. High professionalism also in the blast chiller, to go from the oven temperature to that of the refrigerator (-3°C), or from room to freezer temperature (-20°C) in a very short time and in total safety. What is more, besides preserving food, the vacuum drawer lets you cook sous vide like the real chefs. The ovens with full touch TFT displays can be made with a black tempered glass finish, resistant and of great aesthetic effect.

Colour range
- Body
  - Stainless steel
  - Glossy black

- Knobs, handles
  - Satin
  - Black matt
# Star Column

**CSTAR**

## Colour range
- **Body**: Stainless steel
- **Handles, knobs**: Satin

**Order code**: CSTAR/SS

**Satin**

### General features
- Operating temperature 30-250°C
- TFT touch electronic programmer
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Double speed cooling tangential ventilation
- Child safety

### Cavity features
- Stainless steel AISI 304 muffle
- Internal dimensions 41.5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

### Consumption
- Maximum input: 3.4 kW
- Electric grill: 1900 W
- Circular heating element: 1600 W
- Steam generator: 1200 W
- Microwave generator: 1600 W

## Technical drawing and measurements

---

**Built-in vacuum packing machine**

### General features
- Marinating
- Dry-aging
- 3-level sealing
- H2OUT: dehumidification cycle

### Cavity features
- Internal dimensions 30x36x10 cm
- Capacity 7.5 L

### Consumption
- Maximum input: 240 W

---

**Built-in blast chiller**

### General features
- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

### Cavity features
- AISI 304 stainless steel muffle
- Capacity 40 L

### Consumption
- Maximum input: 300 kW

---

**Ultracombi**

### General features
- Operating temperature 30-250°C
- TFT touch electronic programmer
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Double speed cooling tangential ventilation
- Child safety

### Cavity features
- Stainless steel AISI 304 muffle
- Internal dimensions 41.5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

### Consumption
- Maximum input: 3.4 kW
- Electric grill: 1900 W
- Circular heating element: 1600 W
- Steam generator: 1200 W
- Microwave generator: 1600 W

---

**ILVE Professional Plus → Ovens and cooking and storage systems**
### 645SZTC

Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in tempered glass

<table>
<thead>
<tr>
<th>General features</th>
<th>Cavity features</th>
<th>Consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Energy class A</td>
<td>• Muffle AISI 304 stainless steel</td>
<td></td>
</tr>
<tr>
<td>• Operating temperature 30-400°C</td>
<td>• Internal dimensions 44x21x40,5 cm</td>
<td></td>
</tr>
<tr>
<td>• Programmer electronic touch TFT</td>
<td>• Capacity 37 L</td>
<td>2.9 kW</td>
</tr>
<tr>
<td>• Electronic temperature control</td>
<td>• Steam discharge</td>
<td>900 W</td>
</tr>
<tr>
<td>• Internal light</td>
<td>• Thermostat with electronic probe</td>
<td>1300 W</td>
</tr>
<tr>
<td>• Four-glass cold door (EN60335-2-6-11.101)</td>
<td>• Electric grill</td>
<td>1600 W</td>
</tr>
<tr>
<td>• High density insulation</td>
<td>• Circular heating element</td>
<td>2000 W</td>
</tr>
<tr>
<td>• Ventilation cooling tangential</td>
<td>• Thermostat with electronic probe</td>
<td></td>
</tr>
<tr>
<td>• Child safety</td>
<td>• Steam discharge</td>
<td></td>
</tr>
</tbody>
</table>

### 645STCHSW

Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in tempered glass

<table>
<thead>
<tr>
<th>General features</th>
<th>Cavity features</th>
<th>Consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Energy class A+</td>
<td>• Muffle AISI 304 stainless steel</td>
<td></td>
</tr>
<tr>
<td>• Operating temperature 30-250°C</td>
<td>• Internal dimensions 41,5x21x41 cm</td>
<td>3.4 kW</td>
</tr>
<tr>
<td>• Programmer electronic touch TFT</td>
<td>• Capacity 38 L</td>
<td>1900 W</td>
</tr>
<tr>
<td>• Electronic temperature control</td>
<td>• Thermostat with electronic probe</td>
<td>1600 W</td>
</tr>
<tr>
<td>• Cooking probe</td>
<td>• Steam generator</td>
<td>1200 W</td>
</tr>
<tr>
<td>• Internal halogen light</td>
<td>• Microwave generator</td>
<td>1600 W</td>
</tr>
<tr>
<td>• Triple glass cold door (EN60335-2-6-11.101)</td>
<td>• High density insulation</td>
<td></td>
</tr>
<tr>
<td>• High density insulation</td>
<td>• Ventilation double speed cooling tangential</td>
<td></td>
</tr>
<tr>
<td>• Child safety</td>
<td>• Child safety</td>
<td></td>
</tr>
</tbody>
</table>

### Colour range

- Glossy black
- Black matt

### Finishes

- Glossy black
- Black matt

### Optional

- p. 310
**OV60STC**

Multifunction electronic oven with maximum temperature of 320° C
60 cm in tempered glass

General features
- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle with easy clean enamel
- Internal dimensions 43,7×36×41 cm
- Capacity 65 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Thermostat with electronic probe

Consumptions
- Maximum input 2,45 kW
- Top electrical heating element 1000 W
- Bottom electrical heating element 1100 W
- Electric grill 2100 W
- Circular heating element 2100 W

**OV80STC**

Multifunction electronic oven with maximum temperature of 320° C
80 cm in tempered glass

General features
- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

Consumptions
- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W
645SLZ
Multifunction electronic oven with maximum temperature of 400°C (Pizza party) 60 cm in stainless steel

- Energy class A
- Operating temperature 30-400°C
- Programmer electronic touch TFT
- Electronic temperature control
- Internal light
- Four-glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

Cavity features
- Muffle AISI 304 stainless steel
- Internal dimensions 44x21x40,5 cm
- Capacity 37 L
- Steam discharge
- Thermostat with electronic probe

Consumptions
- Maximum input 2,9 kW
- Top electrical heating element 900 W
- Bottom electrical heating element 1300 W
- Electric grill 1600 W
- Circular heating element 2000 W

General features

Functions

Colour range
Stainless steel
Satin

Order code: 645SLZT4
Satin
Optional ➔ p. 310

645SLHSW
Ultracombi compact triple-purpose oven with hot air, steam and microwave function 60 cm in stainless steel

- Energy class A+
- Operating temperature 30-250°C
- Programmer electronic touch TFT
- Electronic temperature control
- Cooking probe
- Internal halogen light
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation double speed cooling tangential
- Child safety

Cavity features
- Muffle AISI 304 stainless steel
- Internal dimensions 41,5x21x41 cm
- Capacity 36 L
- Thermostat with electronic probe

Consumptions
- Maximum input 3,4 kW
- Electric grill 1900 W
- Circular heating element 1600 W
- Steam generator 1200 W
- Microwave generator 1600 W

General features

Functions

Colour range
Stainless steel
Satin

Order code: 645SLHSW
Satin
Optional ➔ p. 310
OV60SL
Multifunction electronic oven with maximum temperature of 320° C
60 cm in stainless steel

General features
• Energy class A+
• Operating temperature 30-320°C
• Programmer TFT touch control
• Electronic temperature control
• Cooking probe
• Double internal light
• Automatic light switch-on when door opens
• Full glass oven door
• Soft-closing door
• Triple glass cold door (EN60335-2-6-11.101)
• High density insulation
• Ventilation cooling tangential
• Child safety

Cavity features
• Muffle with easy clean enamel
• Internal dimensions 43,7×36×41 cm
• Capacity 65 L
• Steam discharge controlled with dry or moist cooking option
• Folding grill heating element
• Thermostat with electronic probe

Consumptions
• Maximum input 2,45 kW
• Top electrical heating element 1000 W
• Bottom electrical heating element 1100 W
• Electric grill 2100 W
• Circular heating element 2100 W

OV30SL
Multifunction electronic oven with maximum temperature of 320° C
76 cm in stainless steel

General features
• Energy class A
• Operating temperature 30-320°C
• Programmer TFT touch control
• Electronic temperature control
• Cooking probe
• Double internal light
• Automatic light switch-on when door opens
• Full glass oven door
• Soft-closing door
• Triple glass cold door (EN60335-2-6-11.101)
• High density insulation
• Ventilation cooling tangential
• Child safety

Cavity features
• Muffle with easy clean enamel
• Internal dimensions 64×43,3×41 cm
• Capacity 114 L
• Steam discharge controlled with dry or moist cooking option
• Folding grill heating element
• Thermostat with electronic probe

Consumptions
• Maximum input 3,1 kW
• Top electrical heating element 1200 W
• Bottom electrical heating element 1560 W
• Electric grill 3000 W
• Circular heating element 2×1050 W
Electronic oven with maximum temperature of 320° C
90 cm in stainless steel

---

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

---

**General features**
- Energy class A+
- Operating temperature 30–320°C
- Programmer TFT touch control
- Electronic temperature control
- Cooking probe
- Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential
- Child safety

**Cavity features**
- Muffle with easy clean enamel
- Internal dimensions 64,5x36,5x41 cm
- Capacity 97 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

**Consumptions**
- Maximum input 2.75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

**Optional**
- p. 310
**BC645STC**
Glossy black tempered glass built-in blast chiller

- **General features**
  - 3 racks
  - Proofing
  - Blast chilling from the oven to the fridge (+4°C)
  - Freezing from room temperature to -20°C
  - Rapid cooling
  - Defrosting
  - Ready-to-eat foods
  - Slow cooking
  - Sous vide cooking

- **Cavity features**
  - AISI 304 stainless steel muffle
  - Capacity 40 L

- **Consumption**
  - Maximum input: 300 kW

- **Order code:** BC645STC

---

**VM615S**
Glossy black tempered glass built-in vacuum packing machine

- **General features**
  - Marinating
  - Dry-ageing
  - 3-level sealing
  - H2OUT: dehumidification cycle

- **Cavity features**
  - Internal dimensions 30×36×10 cm
  - Capacity 7.5 L

- **Consumption**
  - Maximum input: 240 W

- **Order code:** VM615S

---

**Colour range**
- Glossy black
- Matte black

**Finishes**
- Matte black

**Functions**
- General features
- Cavity features
- Consumption
- Order code: BC645STC
  - Matte black
- Order code: VM615S
  - Glossy black
615SWD
Glossy black tempered glass built-in heated drawer

- Colour range: Glossy black
- Finishes: Brushed effect
- Order code: 615SWD

BC645SLTC
Stainless steel built-in blast chiller

- Colour range: Stainless steel
- Finishes: Brushed effect
- Order code: BC645SLTC

General features
- Operating temperature 40–80°C
- On/off programmer key
- Tangential ventilation
- Fan heating
- Non-slip bottom
- Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features
- Analogue thermostat
- Internal dimensions 41.5×50.5×12 cm
- Capacity 25 L

Functions
- 3 racks
- Proofing
- Blast chilling from the oven to the fridge (+4°C)
- Freezing from room temperature to -20°C
- Rapid cooling
- Defrosting
- Ready-to-eat foods
- Slow cooking
- Sous vide cooking

Consumption
- Maximum input: 400 W
- Maximum input: 300 kW
VM615SL
Stainless steel built-in vacuum packing machine

General features
• Marinating
• Dry-ageing
• 3-level sealing
• H2OUT: dehumidification cycle

Cavity features
• Internal dimensions 30×36×10 cm
• Capacity 7.5 L

Consumption
• Maximum input: 240 W

Order code: VM615SL

615SLWD
Stainless steel built-in heated drawer

General features
• Operating temperature 40–80°C
• On/off programmer key
• Tangential ventilation
• Fan heating
• Non-slip bottom
• Can be installed individually or combined with models 645 to be inserted into a standard 60 cm recess

Cavity features
• Analogue thermostat
• Internal dimensions 41.5×50.5×12 cm
• Capacity 25 L

Consumption
• Maximum input: 400 W

Order code: 615SLWD

Colour range
Stainless steel

Functions

Order code: VM615SL

Finish
Brushed effect
## Ovens comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Features</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>Maximum Input</th>
<th>Electric Grill</th>
<th>Steam Consumption</th>
<th>Gas Burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>645SZTC</td>
<td>Multifunction electronic oven with maximum temperature of 400°C (Pizza party)</td>
<td>60 cm</td>
<td>37 L</td>
<td>2.9 kW</td>
<td>1600 W</td>
<td>2.75 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>645STCHSW</td>
<td>Ultracombi compact triple-purpose oven with high operating temperature, steam and microwave function</td>
<td>60 cm</td>
<td>44×21×40.5 cm</td>
<td>3.4 kW</td>
<td>1300 W</td>
<td>0.9 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>OV60STC</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 60 cm in tempered glass</td>
<td>60 cm</td>
<td>43.7×36×41 cm</td>
<td>3.4 kW</td>
<td>1300 W</td>
<td>0.9 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>OV80STC</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 80 cm in tempered glass</td>
<td>80 cm</td>
<td>64.5×36.5×41 cm</td>
<td>3.4 kW</td>
<td>1300 W</td>
<td>0.9 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>645SLZ</td>
<td>Multifunction electronic oven with maximum temperature of 400°C (Pizza party)</td>
<td>60 cm</td>
<td>37 L</td>
<td>2.9 kW</td>
<td>1600 W</td>
<td>2.75 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>645SLHSW</td>
<td>Ultracombi compact triple-purpose oven with high operating temperature, steam and microwave function</td>
<td>60 cm</td>
<td>44×21×40.5 cm</td>
<td>3.4 kW</td>
<td>1300 W</td>
<td>0.9 kW</td>
<td>1200 W</td>
</tr>
<tr>
<td>OV60SL</td>
<td>Multifunction electronic oven with maximum temperature of 300°C 60 cm in stainless steel</td>
<td>60 cm</td>
<td>43.7×36×41 cm</td>
<td>3.4 kW</td>
<td>1300 W</td>
<td>0.9 kW</td>
<td>1200 W</td>
</tr>
</tbody>
</table>
# Ovens comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Energy class</th>
<th>Number of functions</th>
<th>Operating temperature</th>
<th>Programmer</th>
<th>Cooking probe</th>
<th>Lighting</th>
<th>Soft-closing door</th>
<th>Door glass</th>
<th>Cavity features</th>
<th>Capacity</th>
<th>Steam discharge</th>
<th>Thermostat</th>
<th>Consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>OV30SL</td>
<td>Multifunction electronic oven with maximum temperature of 300 °C 78 cm in stainless steel</td>
<td>A</td>
<td>15</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Triple glass cold door (EN60335-2-6-cooling tangential)</td>
<td>64×43,3×41 cm</td>
<td>114 L</td>
<td>Controlled with dry or moist cooking with electronic probe</td>
<td>Yes</td>
<td>2×1050 W</td>
</tr>
<tr>
<td>OV90SL</td>
<td>Electronic oven with maximum temperature 320°C 90 cm in stainless steel</td>
<td>A+</td>
<td>15</td>
<td>30-320°C</td>
<td>TFT touch control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Triple glass cold door (EN60335-2-6-cooling tangential)</td>
<td>64,5×36,5×41 cm</td>
<td>97 L</td>
<td>Controlled with dry or moist cooking with electronic probe</td>
<td>Yes</td>
<td>2×1050 W</td>
</tr>
<tr>
<td>OV948SL</td>
<td>Multifunction electronic oven with maximum temperature of 300 °C 90 cm in stainless steel</td>
<td>A+</td>
<td>10</td>
<td>30-300°C</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
</tr>
</tbody>
</table>
Simply the apex of professionalism, Professional Plus hobs guarantee perfect heat regulation and distribution for every type of recipe. The flame spreaders are made of brass – the noble material par excellence – . As an alternative to steel, some hobs can be made in black tempered glass, resistant and elegant. The induction hobs, also with integrated extraction, allow for versatile temperature regulation, and are fitted with the most advanced safety systems.

**Colour range**

**Body**
- Stainless steel
- Glossy black

**Finishes**
- Knobs
  - Matte black
  - Matte black
- Knobs
**HCG30CK**

Gas hobs in tempered glass

**General features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

**Consumptions**
- Double ring burner Ø 120 mm 4 kW / 1,8 kW

**Hob colour range**
- Glossy black

**Knob finishes**
- Black matt

**Dimensions**
- Built-in hole size: 270×480 mm

**Order code:** HCG30CK
- p. 310

---

**HCG30K**

Gas hobs in tempered glass

**General features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

**Consumptions**
- Auxiliary burner Ø 40 mm
  - Large burner Ø 95 mm 3 kW / 1 kW

**Hob colour range**
- Glossy black

**Knob finishes**
- Black matt

**Dimensions**
- Built-in hole size: 270×480 mm

**Order code:** HCG30K
- p. 310

---

**HCG60CK**

Gas hobs in tempered glass

**General features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

**Consumptions**
- Auxiliary burner Ø 40 mm
  - Double ring burner Ø 120 mm 4 kW / 1,8 kW
  - Small burner Ø 65 mm 2 x 1,75 kW / 0,7 kW

**Hob colour range**
- Glossy black

**Knob finishes**
- Black matt

**Dimensions**
- Built-in hole size: 560×480 mm

**Order code:** HCG60CK
- p. 310

---

**HCG75SCK**

Gas hobs in tempered glass

**General features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

**Consumptions**
- Auxiliary burner Ø 40 mm
  - Double ring burner Ø 120 mm 4 kW / 1,8 kW
  - Large burner Ø 95 mm 3 kW / 1 kW
  - Small burner Ø 65 mm 2 x 1,75 kW / 0,7 kW

**Hob colour range**
- Glossy black

**Knob finishes**
- Black matt

**Dimensions**
- Built-in hole size: 720×480 mm

**Order code:** HCG75SCK
- p. 310
HCG90SCK
Gas hobs in tempered glass

General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

Consumptions
- Auxiliary burner Ø 40 mm 1 kW / 0.45 kW
- Double ring burner Ø 120 mm 3 kW / 1 kW
- Large burner Ø 95 mm 2 x 1.75 kW / 0.74 kW
- Small burner Ø 65 mm 2 x 1.75 kW / 0.74 kW

Order code: HCG90SCK
Black matt

HAP95C
Gas hobs in stainless steel free standing

General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Large burner Ø 70 mm 2 x 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW
- Triple ring burner Ø 120 mm 4.3 kW / 1.7 kW

Order code: HAP95C
Black matt

HAP95F
Gas hobs in stainless steel free standing

General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover

Consumptions
- Fry Top plate Fish pot 3.1 kW / 1 kW
- Large burner Ø 70 mm 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW
- Triple ring burner Ø 120 mm 4.3 kW / 1.7 kW

Order code: HAP95FC
Brushed

HAP125F
Gas hobs in stainless steel free standing

General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm 4.5 kW / 0.37 kW
- Fry Top plate Fish pot 3.1 kW / 1 kW
- Large burner Ø 70 mm 2 x 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW

Order code: HAP125FD
Brushed

Mounting diagrams
→ p. 325
**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spread cover

**Consumptions**
- Large burner: Ø 70 mm, 2.6 kW / 0.62 kW
- Small burner: Ø 55 mm, 2 x 1.8 kW / 0.4 kW
- Triple ring burner: Ø 120 mm, 4.3 kW / 1.7 kW

**Knob finishes**
- Satin

**Order code**: HP65C *
- Brushed

---

**Gas hobs in stainless steel**

**HP65**

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spread cover

**Consumptions**
- Large burner: Ø 70 mm, 2.6 kW / 0.62 kW
- Small burner: Ø 55 mm, 2 x 1.8 kW / 0.4 kW
- Triple ring burner: Ø 120 mm, 4.3 kW / 1.7 kW

**Knob finishes**
- Satin

**Order code**: HP65C *
- Brushed

---

**Gas hobs in stainless steel**

**HP75**

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spread cover

**Consumptions**
- Large burner: Ø 70 mm, 2 x 2.6 kW / 0.62 kW
- Small burner: Ø 55 mm, 2 x 1.8 kW / 0.4 kW
- Triple ring burner: Ø 120 mm, 4.3 kW / 1.7 kW

**Knob finishes**
- Satin

**Order code**: HP75C *
- Brushed

---

**Gas hobs in stainless steel**

**HP95C**

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spread cover

**Consumptions**
- Large burner: Ø 70 mm, 2.6 kW / 0.62 kW
- Small burner: Ø 55 mm, 2 x 1.8 kW / 0.4 kW
- Triple ring burner: Ø 120 mm, 4.3 kW / 1.7 kW

**Knob finishes**
- Satin

**Order code**: HP95C *
- Brushed

---

**Gas hobs in stainless steel**

**HP95F**

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in brass with enamelled flame-spread cover

**Consumptions**
- Fry Top plate: 3.1 kW / 1 kW
- Large burner: Ø 70 mm, 2.6 kW / 0.62 kW
- Small burner: Ø 55 mm, 2 x 1.8 kW / 0.4 kW
- Triple ring burner: Ø 120 mm, 4.3 kW / 1.7 kW

**Knob finishes**
- Satin

**Order code**: HP95FC *
- Brushed

---

**Dimensions**
- Built-in hole size: 570 x 490 mm

**HP65**

---

**Dimensions**
- Built-in hole size: 672 x 490 mm

**HP75**

---

**Dimensions**
- Built-in hole size: 860 x 490 mm

**HP95C**

---

**Dimensions**
- Built-in hole size: 860 x 490 mm

**HP95F**

---

**Optional**
- Double ring Dual burner: 4.5 kW / 0.37 kW optional

**Order code**: HP95FC *
- Brushed
HP1230
Gas hobs in stainless steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm 4.5 kW / 0.37 kW
- Large burner Ø 70 mm 2 x 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 1.8 kW / 0.4 kW

Order code: HP1230D

Knob finishes
- Satin

Hob colour range
- Stainless steel

Dimensions
Built-in hole size: 1115×295 mm

Mounting diagrams
→ p. 325

Optional
→ p. 310

Order code: HP1230D
Brushed

---

HP125F
Gas hobs in stainless steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Fry Top plate Fish pot 3.1 kW / 1kW
- Large burner Ø 70 mm 2 x 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW
- Triple ring burner Ø 120 mm 4.3 kW / 1.7 kW

Order code: HP125FC

Knob finishes
- Satin

Hob colour range
- Stainless steel

Dimensions
Built-in hole size: 1140×490 mm

Mounting diagrams
→ p. 325

Optional
→ p. 310

Order code: HP125FC
Brushed

---

HPT65
Gas hobs in stainless steel with flat frame

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm 4.5 kW / 0.37 kW
- Large burner Ø 70 mm 2,6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW

Order code: HPT65D

Knob finishes
- Satin

Hob colour range
- Stainless steel

Dimensions
Built-in hole size: 570×490 mm

Mounting diagrams
→ p. 325

Optional
→ p. 310

Order code: HPT65D
Brushed

---

HPT75
Gas hobs in stainless steel with flat frame

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm 4.5 kW / 0.37 kW
- Large burner Ø 70 mm 2 x 2.6 kW / 0.62 kW
- Small burner Ø 55 mm 2 x 1.8 kW / 0.4 kW

Order code: HPT75D

Knob finishes
- Satin

Hob colour range
- Stainless steel

Dimensions
Built-in hole size: 672×490 mm

Mounting diagrams
→ p. 325

Optional
→ p. 310

Order code: HPT75D
Brushed
HPT95D
Gas hobs in stainless steel with flat frame

HPT95F
Gas hobs in stainless steel with flat frame

HPT1230
Gas hobs in stainless steel with flat frame

HPT125F
Gas hobs in stainless steel with flat frame

General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
  - Safety valve
  - Burner ring spreader with enamelled flame-spreader cover
  - Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm 4,5 kW / 0,37 kW
- Large burner Ø 70 mm 2 x 2,6 kW / 0,62 kW
- Small burner Ø 55 mm 2 x 1,8 kW / 0,4 kW

Knob finishes
- Satin

Order code: HPT95D
Brushed

Mounting diagrams
→ p. 325

Hob colour range
Stainless steel

Hob colour range
Stainless steel

Hob colour range
Stainless steel

Hob colour range
Stainless steel

Dimensions
Built-in hole size: 860×490 mm

Dimensions
Built-in hole size: 1115×295 mm

Dimensions
Built-in hole size: 1140×490 mm

Dimensions
Built-in hole size: 860×490 mm

Optional
→ p. 310

Optional
→ p. 310

Optional
→ p. 310

Optional
→ p. 310

ILVE ILVE
Professional Plus → Hobs

→ Hobs

230 — 231
XLP90F
Gas hobs in stainless steel

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring made of brass
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Fry Top plate
  - Fish pot Ø 70 mm: 3.1 kW / 1 kW
- Large burner Ø 55 mm: 1.8 kW / 0.4 kW
- Small burner Ø 120 mm: 4.3 kW / 1.7 kW

Knob finishes
- Satin

Dimensions
- Built-in hole size: 875 x 580 mm

Mounting diagrams
→ p. 325

Order code: XLP90F
- Stainless steel
- Satin

XLPT90F
Gas hobs in stainless steel with flat frame

General features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring spreader with enamelled flame-spreader cover
- Burner ring made of brass
- Burner ring in brass with enamelled flame-spreader cover

Consumptions
- Dual burner Ø 120 mm: 4.5 kW / 0.37 kW
- Fry Top plate Ø 70 mm: 2 x 2.6 kW / 0.62 kW
- Large burner Ø 55 mm: 1.8 kW / 0.4 kW

Knob finishes
- Satin

Dimensions
- Built-in hole size: 875 x 580 mm

Mounting diagrams
→ p. 325

Order code: XLPT90FD
- Brushed
- Double ring Dual burner Ø 120 mm: 4.5 kW / 0.37 kW (optional)

Mounting diagrams
→ p. 310
**HP90**  
**Freestanding hobs**

- **General features**
  - Sturdy cast iron pan supports
  - Electric ignition integrated in the knob
  - Continuously adjustable flame from minimum to maximum
  - Safety valve
  - Brass flame spreader with high fire resistance
  - Professional “Venturi tube” burner

- **Colour range**
- **Finishes**

<table>
<thead>
<tr>
<th>5 burners</th>
<th>Fish pot</th>
<th>Fry Top</th>
<th>Induction</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HP906D</strong> Satin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HP90PD</strong> Satin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HP90FD</strong> Satin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HP90</strong> Satin</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **Power**
  - Small burner
    - min. 0.4 kW
    - max. 1.8 kW
  - Large burner
    - min. 0.62 kW
    - max. 2.6 kW
  - Dual burner
    - with double ring
    - min. 0.37 kW
    - max. 5.0 kW
  - Fish pot
    - min. 1 kW
    - max. 3.1 kW
  - Fry Top plate
    - min. 1 kW
    - max. 3.1 kW

- **Add-ons and accessories**
  - Accessories
    - → p. 310

---

**HP120**  
**Freestanding hobs**

- **General features**
  - Sturdy cast iron pan supports
  - Electric ignition integrated in the knob
  - Continuously adjustable flame from minimum to maximum
  - Safety valve
  - Brass flame spreader with high fire resistance
  - Professional “Venturi tube” burner

- **Colour range**
- **Finishes**

<table>
<thead>
<tr>
<th>7 burners</th>
<th>Fry Top</th>
<th>Induction</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HP1207D</strong> Satin</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HP120FD</strong> Satin</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HP120</strong> Satin</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **Power**
  - Small burner
    - min. 0.4 kW
    - max. 1.6 kW
  - Large burner
    - min. 0.62 kW
    - max. 2.6 kW
  - Triple ring burner
    - min. 1.7 kW
    - max. 4.3 kW
  - Dual burner
    - with double ring
    - min. 0.37 kW
    - max. 5.0 kW
  - Fish pot
    - min. 1 kW
    - max. 3.1 kW

- **Add-ons and accessories**
  - Accessories
    - → p. 310
HP965
Freestanding hobs

General features
- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum

Colour range
Satin

Add-ons and accessories
- Accessories → p. 310

Power
- Small burner min. 0.4 kW max. 1.8 kW
- Large burner min. 0.62 kW max. 2.6 kW
- Dual burner with double ring min. 0.37 kW max. 4.5 kW
- Fry Top plate min. 1 kW max. 3.1 kW

HP1265
Freestanding hobs

General features
- Sturdy cast iron pan supports
- Electric ignition integrated in the knob
- Continuously adjustable flame from minimum to maximum

Colour range
Satin

Add-ons and accessories
- Accessories → p. 310

Power
- Small burner min. 0.4 kW max. 1.8 kW
- Large burner min. 0.62 kW max. 2.6 kW
- Triple ring burner min. 1.7 kW max. 4.3 kW
- Dual burner with double ring min. 0.37 kW max. 4.3 kW
- Fish pot min. 1 kW max. 3.1 kW
- Fry Top plate min. 1 kW max. 3.1 kW
**HVI90AG**

*Induction hobs in ceramic glass*

**General Features**
- 4 zone touch with integrated extraction
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 7.6 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  - Ø 260 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
  - Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
  - Ø 180 mm 1.85 kW / 3 kW
- Zone 04 dimensions and power (standard / booster)
  - Octagonal 2.1 kW / 3.7 kW

**Extractor**
- Filtering mode by installing a plasma filter (optional), which assures removal of 95% of odours (EN61591) as well as mites, viruses and bacteria, like an air purifier.

**Order code**: HVI90AGTC

---

**KHVI90**

*Induction hobs in ceramic glass*

**General Features**
- 5 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls slide touch
- Overheating and liquid spill protection
- Bridge function 2 zones activated and controlled simultaneously
- Maximum power 3x26A 11.1 kW
- Pause, Keep Warm function (42°C, 70°C, 95°C)

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  - Ø 260 mm 2.6 kW / 3.7 kW
- Zone 02 dimensions and power (standard / booster)
  - Ø 145 mm 1.2 kW / 1.6 kW
- Zone 03 dimensions and power (standard / booster)
  - Ø 180 mm 1.85 kW / 3 kW
- Zone 04 dimensions and power (standard / booster)
  - Octagonal 2.1 kW / 3.7 kW
- Zone 05 dimensions and power (standard / booster)
  - Octagonal 2.1 kW / 3.7 kW

**Order code**: KFPHVI90AG

---

**Hob colour range**

- Glossy black

**Dimensions**
- Built-in hole size: 870 x 480 mm

**Mounting diagrams**
- p. 324

---

**Optional**
- p. 310

**PLASMA FILTER (KIT)**

**HVI90AG**

Order code: KFPHVI90AG optional

**Mounting diagrams**
- p. 324

---

**Hob colour range**

- Glossy black

**Dimensions**
- Built-in hole size: 870 x 480 mm

**Mounting diagrams**
- p. 324

---

**Optional**
- p. 310

**Order code**: KHVI90TC
Gas hobs comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Small burner</th>
<th>Large burner</th>
<th>Double ring burner</th>
<th>Triple ring burner</th>
<th>Dual burner</th>
<th>Auxiliary burner</th>
<th>Fry Top plate</th>
<th>Fish pot burner</th>
<th>Finish Brass/Chrome</th>
<th>Finish Burnished</th>
<th>Finish Black matt</th>
</tr>
</thead>
<tbody>
<tr>
<td>HCG30CK</td>
<td>Gas hobs tempered glass</td>
<td>30 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>160 mm</td>
<td>Ø 110 mm</td>
<td>Ø 120 mm</td>
<td>2 x 1,0 kW</td>
<td>1 x 0,4 kW</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HCG30K</td>
<td>Gas hobs tempered glass</td>
<td>30 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HCG60CK</td>
<td>Gas hobs tempered glass</td>
<td>58 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>240 mm</td>
<td>Ø 185 mm</td>
<td>Ø 120 mm</td>
<td>2 x 1,0 kW</td>
<td>2 x 0,4 kW</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HCG75SCK</td>
<td>Gas hobs tempered glass</td>
<td>75 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>270 mm</td>
<td>Ø 200 mm</td>
<td>Ø 120 mm</td>
<td>3 x 0,8 kW</td>
<td>3 x 0,2 kW</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HCG90SCK</td>
<td>Gas hobs tempered glass</td>
<td>88 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>300 mm</td>
<td>Ø 220 mm</td>
<td>Ø 120 mm</td>
<td>4 x 0,8 kW</td>
<td>4 x 0,2 kW</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HAP125F</td>
<td>Gas hobs stainless steel free standing</td>
<td>117 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>HAP95C</td>
<td>Gas hobs stainless steel free standing</td>
<td>89 cm</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>Ø 40 mm</td>
<td>3 kW / 1,4 kW</td>
<td>Ø 40 mm</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
Gas hobs comparison table

### General features

<table>
<thead>
<tr>
<th>Width</th>
<th>89 cm</th>
<th>115 cm</th>
<th>118 cm</th>
<th>40 cm</th>
<th>59 cm</th>
<th>70 cm</th>
<th>88 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel free standing</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Aesthetics

| Integrated electric ignition | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Safety valve | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Burner ring | in brass with enamelled flame-spread cover | Yes | Yes | Yes | Yes | Yes | Yes |

### Continuously adjustable flame

Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |

### Powers and consumptions

<table>
<thead>
<tr>
<th>Small burner</th>
<th>Ø 55 mm</th>
<th>2 x 1,8 kW / 0,4 kW</th>
<th>Ø 55 mm</th>
<th>2 x 2,6 kW / 0,62 kW</th>
<th>Ø 55 mm</th>
<th>2 x 2,6 kW / 0,62 kW</th>
<th>Ø 55 mm</th>
<th>2 x 2,6 kW / 0,62 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large burner</td>
<td>Ø 70 mm</td>
<td>2 x 1,8 kW / 0,4 kW</td>
<td>Ø 70 mm</td>
<td>2 x 2,6 kW / 0,62 kW</td>
<td>Ø 70 mm</td>
<td>2 x 2,6 kW / 0,62 kW</td>
<td>Ø 70 mm</td>
<td>2 x 2,6 kW / 0,62 kW</td>
</tr>
<tr>
<td>Double ring burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Triple ring burner</td>
<td>Ø 120 mm</td>
<td>4,5 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
</tr>
<tr>
<td>Dual burner</td>
<td>Ø 120 mm</td>
<td>4,5 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
<td>Ø 120 mm</td>
<td>4,3 kW / 1,7 kW</td>
</tr>
<tr>
<td>Auxiliary burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Fry Top plate</td>
<td>Fish pot</td>
<td>3,1 kW / 1 kW</td>
<td>Fish pot</td>
<td>3,1 kW / 1 kW</td>
<td>Fish pot</td>
<td>3,1 kW / 1 kW</td>
<td>Fish pot</td>
<td>3,1 kW / 1 kW</td>
</tr>
<tr>
<td>Fish pot burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Brass/Chrome</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Burnished</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Brushed</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Black matt</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
### Gas hobs comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuous adjustable flame</th>
<th>Powers and consumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>HP95F</td>
<td>Gas hobs stainless steel</td>
<td>88 cm</td>
<td>stainless steel</td>
<td>Yes</td>
<td>Yes</td>
<td>in brass</td>
<td>Yes</td>
<td>Ø 55 mm 1.8 kW / 0.4 kW</td>
</tr>
<tr>
<td>HPT1230</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>116 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>spreader</td>
<td>Yes</td>
<td>Ø 55 mm 2 x 1.8 kW / 0.62 kW</td>
</tr>
<tr>
<td>HPT125F</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>118 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>spreader</td>
<td>Yes</td>
<td>Ø 70 mm 2 x 2.6 kW / 0.62 kW</td>
</tr>
<tr>
<td>HPT45</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>42 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>made of brass</td>
<td>Yes</td>
<td>Ø 55 mm 2 x 1.8 kW / 0.62 kW</td>
</tr>
<tr>
<td>HPT65</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>81 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>spreader</td>
<td>Yes</td>
<td>Ø 70 mm 2 x 2.6 kW / 0.62 kW</td>
</tr>
<tr>
<td>HPT75</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>72 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>spreader</td>
<td>Yes</td>
<td>Ø 120 mm 4.5 kW / 0.37 kW</td>
</tr>
<tr>
<td>HPT95D</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>90 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>spreader</td>
<td>Yes</td>
<td>Ø 120 mm 4.5 kW / 0.37 kW</td>
</tr>
</tbody>
</table>

**General features**
- **Width**: 88 cm, 116 cm, 118 cm, 42 cm, 81 cm, 72 cm, 90 cm
- **Aesthetics**: stainless steel, stainless steel with flat frame, stainless steel with flat frame
- **Integrated electric ignition**: Yes, Yes, Yes
- **Safety valve**: Yes, Yes, Yes
- **Burner ring**: in brass, in brass with enamelled flame-spreader cover, in brass with enamelled flame-spreader cover
- **Continuous adjustable flame**: Yes, Yes, Yes

**Powers and consumptions**
- **Small burner**: Ø 55 mm 1.8 kW / 0.4 kW
- **Large burner**: Ø 70 mm 2 x 1.8 kW / 0.62 kW
- **Double ring burner**: Ø 70 mm 2 x 1.8 kW / 0.62 kW
- **Triple-ring burner**: Ø 120 mm 4.5 kW / 1.7 kW
- **Dual burner**: Ø 120 mm 4.5 kW / 0.37 kW
- **Auxiliary burner**: Ø 120 mm 4.5 kW / 0.37 kW
- **Fry Top plate**: Fish pot 3.1 kW / 1 kW
- **Fish pot burner**: 3.1 kW / 1 kW
### Gas hobs comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Width</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Controls</th>
<th>Booster function</th>
<th>Bridge function</th>
<th>Overheating and liquid spill protection</th>
<th>Residual heat indicator</th>
<th>Overheating and liquid spill protection</th>
<th>Power limiting device</th>
<th>Child safety</th>
<th>Zones 01 dimensions and power (standard / booster)</th>
<th>Zones 02 dimensions and power (standard / booster)</th>
<th>Zones 03 dimensions and power (standard / booster)</th>
<th>Zones 04 dimensions and power (standard / booster)</th>
<th>Zones 05 dimensions and power (standard / booster)</th>
<th>Maximum power</th>
<th>Extractor power</th>
<th>Extractor noise level</th>
<th>Extractor flow rate</th>
<th>Grease filter cleaning warning</th>
</tr>
</thead>
<tbody>
<tr>
<td>HPT95F</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>90 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>Made of brass</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>–</td>
<td>2.1 kW / 3.7 kW</td>
<td>7.6 kW</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>XLP90F</td>
<td>Gas hobs stainless steel</td>
<td>90 cm</td>
<td>stainless steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Made of brass</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>–</td>
<td>2.1 kW / 3.7 kW</td>
<td>7.6 kW</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>XLPT90F</td>
<td>Gas hobs stainless steel with flat frame</td>
<td>92 cm</td>
<td>stainless steel with flat frame</td>
<td>Yes</td>
<td>Yes</td>
<td>Made of brass</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>2 x 2.6 kW / 0.82 kW</td>
<td>–</td>
<td>2.1 kW / 3.7 kW</td>
<td>7.6 kW</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td></td>
</tr>
</tbody>
</table>

### Induction hobs comparison table

| Model  | Description                                      | Width | No. of cooking zones | Pan sensor | Booster function | Bridge function | Controls | Residual heat indicator | Overheating and liquid spill protection | Power limiting device | Child safety | Zones 01 dimensions and power (standard / booster) | Zones 02 dimensions and power (standard / booster) | Zones 03 dimensions and power (standard / booster) | Zones 04 dimensions and power (standard / booster) | Zones 05 dimensions and power (standard / booster) | Maximum power | Extractor power | Extractor noise level | Extractor flow rate | Grease filter cleaning warning |
|--------|--------------------------------------------------|-------|---------------------|------------|------------------|-----------------|----------|------------------------|----------------------------------------|------------------------|--------------|------------------------------------------------|------------------------------------------------|------------------------------------------------|------------------------------------------------|------------------------------------------------|------------------------------------------------|----------------------|-------------------|----------------------|---------------------|---------------------|
| HVI90AG | Induction hobs in ceramic glass                  | 86 cm | 4 zone touch        | Yes        | Yes              | Yes              | No       | Yes                    | Yes                                    | Yes                    | No           | Octagonal                                       | Octagonal                                       | Octagonal                                       | Octagonal                                       | Octagonal                                       | 7.6 kW                                             | –                           | –                       | –                   | –                   |
| KHV90  | Induction hobs in ceramic glass                  | 89 cm | 5 zone touch        | Yes        | Yes              | Yes              | No       | Yes                    | Yes                                    | Yes                    | No           | Octagonal                                       | Octagonal                                       | Octagonal                                       | Octagonal                                       | Octagonal                                       | 7.6 kW                                             | –                           | –                       | –                   | –                   |
Range cookers
Hoods
Ovens
Induction and gas hobs
Designed to easily blend in with the home kitchen decoration, with sizes ranging from 60 cm to 150 cm, ProLine range cookers offer uncompromised performance, focusing on the essentials: from the different types and possible configurations of the cooktops, to the multi-function oven in single or double version. Designed and built to last over time, they are offered in a comprehensive selection of colours and finishes.

Colour range

Body
- White
- Antique white
- Stainless steel
- Graphite matt
- Burgundy red

Finishes
Knobs, handles
- Satin
Configurable top.

The 90 cm, 100 cm and 120 cm tops can be set up with different combinations of gas burners. Furthermore, the 90 cm top can also be fitted with an induction system.

Absolute functionality.

The sturdy cast-iron pan supports create a single supporting surface for the pans, to move them easily and safely. Furthermore, the top consists of a single pressed steel sheet for easier cleaning.

The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. For example, the 60 cm oven has an internal volume of 65 litres and the 80 cm oven offers a capacity of as many as 97 litres!

- Large internal capacity
- Double oven available
- Internal oven cavities covered in "Easy Clean" ename
- Folding grill heating element for easier cleaning

Highly specialised hobs

Double crown burners with power up to 4,3kW

Hob with cast iron pan supports

Brass flame spreader with non-stick nanotechnological treatment

Cold door with triple removable glass

Door with soft-closing system
Abacus of colours and finishes

- Antique white
- White
- Stainless steel

L09 Limited edition

- Graphite matt
- Grigio Lusso

- Matte black

- Graphite matt
- Burgundy red

- Satin
## Ovens available for Pro Line range cookers

<table>
<thead>
<tr>
<th>General features</th>
<th>OV80 M</th>
<th>OV80 M</th>
<th>OV40 E</th>
<th>OV30 E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy class</td>
<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Number of functions</td>
<td>9</td>
<td>9</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Operating temperature</td>
<td>50-250°C</td>
<td>50-250°C</td>
<td>50-250°C</td>
<td>50-250°C</td>
</tr>
<tr>
<td>Programmer</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>No</td>
<td>No</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cooking probe</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Lighting</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Internal light</td>
<td>Internal light</td>
</tr>
<tr>
<td>Soft-closing door</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door glass</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>–</td>
</tr>
<tr>
<td>Ventilation</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Child safety</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

### Cavity features

<table>
<thead>
<tr>
<th>Muffle</th>
<th>with easy clean enamel</th>
<th>with easy clean enamel</th>
<th>with easy clean enamel</th>
<th>with easy clean enamel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal dimensions</td>
<td>64.5x36.5x41 cm</td>
<td>43.7x36x43 cm</td>
<td>36.5x35.5x44 cm</td>
<td>27.5x35.5x44 cm</td>
</tr>
<tr>
<td>Capacity</td>
<td>97 L</td>
<td>65 L</td>
<td>57 L</td>
<td>43 L</td>
</tr>
<tr>
<td>Steam discharge</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Folding grill heating element</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Rotisserie spit</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Thermostat</td>
<td>analogue</td>
<td>analogue</td>
<td>analogue</td>
<td>analogue</td>
</tr>
<tr>
<td>Maximum input</td>
<td>2.75 kW</td>
<td>2.45 kW</td>
<td>1.9 kW</td>
<td>1.7 kW</td>
</tr>
<tr>
<td>Top electrical heating element</td>
<td>1200 W</td>
<td>1000 W</td>
<td>850 W</td>
<td>800 W</td>
</tr>
<tr>
<td>Bottom electrical heating element</td>
<td>1350 W</td>
<td>1100 W</td>
<td>950 W</td>
<td>800 W</td>
</tr>
<tr>
<td>Electric grill</td>
<td>2150 W</td>
<td>2100 W</td>
<td>1800 W</td>
<td>1500 W</td>
</tr>
<tr>
<td>Circular heating element</td>
<td>2120 W</td>
<td>2100 W</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Lower gas burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

### Functions

- [ ] 30 cm mini static electric oven
- [ ] 30 cm static electric oven
- [ ] 40 cm static electric oven
- [ ] 40 cm mini static electric oven
- [ ] 40 cm midi static electric oven
- [ ] 40 cm static electric oven
L09-GRD
Limited Edition
Grigio Lusso

Colour range
Body
Grigio lusso

Finishes
Knobs, handles
Black matt

Available ovens
Primary oven:
OV 80 M
Maximum input:
2.75 kW

Electric oven
L096WMP
Black matt

6 burners

Consumption
Double ring burner
min. 1.8 kW
max. 4.3 kW

Big burner
min. 0.6 kW
max. 3 kW

Small burner
min. 0.4 kW
max. 1.8 kW

Hood AGK90
Grigio Lusso

Ladle holder panel AP4-90

Complements & accessories
→ p. 310

Technical drawing & dimensions
L09-MGD
Limited Edition
Black Black

Available ovens
Primary oven:
OV 80 M
Maximum input:
2.75 kW

Configurations
6 burners

Electric oven
L096WMP
Black matt

Consumption
- Double ring burner
  min. 1.8 kW
  max. 4.3 kW
- Big burner
  min. 0.6 kW
  max. 3 kW
- Small burner
  min. 0.4 kW
  max. 1.8 kW

Complements & accessories
→ p. 310
- Hood
  AGK90
  Black matt
- Ladle holder panel
  AP4-90

Technical drawing & dimensions
L06

Colour range
Body
Antique white  White  Stainless steel  Graphite matt  Burgundy red

Finishes
Knobs, handles
Satin

Available ovens
Primary oven:
OV 60 M
Maximum input:
2.45 kW

Configurations
4 burners

Electric oven
L06WMP
Satin

Consumption
Double ring burner
min. 1.8 kW  max. 4.3 kW
Big burner
min. 0.6 kW  max. 3 kW
Small burner
min. 0.4 kW  max. 1.8 kW

Complements & accessories
→ p. 310

Hood
ADK60
Ladle holder panel
AP4-60

Technical drawing & dimensions
L09

**Available ovens**
- Primary oven: OV 80 M
- Maximum input: 2.75 kW

**Configurations**

<table>
<thead>
<tr>
<th>5 burners</th>
<th>6 burners</th>
<th>Fry-Top</th>
</tr>
</thead>
<tbody>
<tr>
<td>L09CWMP</td>
<td>L096WMP</td>
<td>L09FWMP</td>
</tr>
</tbody>
</table>

- L09CWMP: Satin
- L096WMP: Satin
- L09FWMP: Satin

**Electric oven**

**Induction**

- Ø 175 mm: 1.4 kW
- Ø 215 mm: 2.3 kW
- Ø 265 mm: 2.3 kW

**Double ring burner**

- Min. 1.8 kW
- Max. 4.3 kW

**Fry Top plate double burner**

- Min. 0.4 kW
- Max. 4.8 kW

**Big burner**

- Min. 0.6 kW
- Max. 3 kW

**Consumption**

**Hood**

- AGK90

**Ladle holder panel**

- AP4-90

**Complements & accessories**

- p. 310

---

**Colour range**

- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red
- Satin

**Finishes**

- Knobs, handles
LD09

Available ovens

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Available</th>
<th>Primary oven</th>
<th>Maximum input</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>OV 60 M</td>
<td>2.45 kW</td>
</tr>
<tr>
<td></td>
<td></td>
<td>OV 30 E</td>
<td>1.7 kW</td>
</tr>
</tbody>
</table>

Constructions

- 5 burners
- 6 burners
- Fry-Top

Electric oven

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Available</th>
<th>LD09CWMP</th>
<th>LD09FWMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>LD09CWMP</td>
<td>Satin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LD09FWMP</td>
<td>Satin</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Induction

- Induction zone Ø 175 mm 1.4 kW
- Induction zone Ø 215 mm 2.3 kW
- Induction zone Ø 265 mm 2.3 kW

Consumption

- Double ring burner min. 1.8 kW max. 4.3 kW
- Fry Top plate double burner min. 0.4 kW max. 4.8 kW
- Big burner min. 0.6 kW max. 3 kW

Complements & accessories

<table>
<thead>
<tr>
<th>Hood</th>
<th>AGK90</th>
<th>Ladle holder panel</th>
<th>AP4-90</th>
</tr>
</thead>
</table>

Technical drawing & dimensions

Gamma color

- Scocca
- Bianco antico
- Bianco
- Nero
- Grigio mat
- Rosso Borgogna

Finishes

Knobs, handles

Satin
LD10

Colour range
Body
Antique white
White
Stainless steel
Graphite matt
Burgundy red
Satin

Finishes
Knobs, handles

Available ovens
Primary oven:
OV 60 M
Maximum input: 2.45 kW
Secondary oven:
OV 40 E
Maximum input: 1.9 kW

Electric oven
LD10CWMP
Satin

LD106WMP
Satin

LD10FWMP
Satin

Consumption
Double ring burner
min. 1.8 kW
max. 4.3 kW
Fry Top plate double burner
min. 0.4 kW
max. 4.8 kW
Big burner
min. 0.8 kW
max. 3 kW
Small burner
min. 0.4 kW
max. 1.8 kW

Configurations
5 burners
6 burners
Fry-Top

Electric oven
Hood AGK100
Ladle holder panel AP4-100
Complements & accessories
→ p. 310

Technical drawing & dimensions
L12

Colour range
- Antique white
- White
- Stainless steel
- Graphite matt
- Burgundy red
- Satin

Finishes
- Knobs, handles

Available ovens
Primary oven: OV 80 M
Maximum input: 2.75 kW
Secondary oven: OV 30 E
Maximum input: 1.7 kW

Configurations
- 8 Burners
- Fry-TOP

Electric oven
- L128WMP: Satin
- L12FWMP: Satin

Consumption
- Double ring burner
  min. 1.8 kW
  max. 4.3 kW
- Fry Top plate
  double burner
  min. 0.4 kW
  max. 4.8 kW
- Big burner
  min. 0.8 kW
  max. 3 kW
- Small burner
  min. 0.4 kW
  max. 1.8 kW

Complements & accessories
- Hood AGK120
- Ladle holder panel AP4-120
- p. 310

Technical drawing & dimensions
<table>
<thead>
<tr>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
<th>Pro Line</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary oven: OV 80 M</td>
<td>Primary oven: OV 80 M</td>
<td>Primary oven: OV 60 M</td>
<td>Primary oven: OV 80 M</td>
<td>Primary oven: OV 80 M</td>
<td>Primary oven: OV 60 M</td>
<td>Primary oven: OV 80 M</td>
<td>Primary oven: OV 80 M</td>
</tr>
<tr>
<td>6 burners</td>
<td>6 burners</td>
<td>4 burners</td>
<td>5 burners</td>
<td>5 burners</td>
<td>6 burners</td>
<td>5 burners</td>
<td>8 burners</td>
</tr>
<tr>
<td>L096WMP</td>
<td>L096WMP</td>
<td>L06WMP</td>
<td>L09CWMP</td>
<td>L09CWM</td>
<td>L096WMP</td>
<td>L128WMP</td>
<td>L128WMP</td>
</tr>
<tr>
<td>Black matt</td>
<td>Black matt</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
</tr>
<tr>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
<td>Fry-Top</td>
</tr>
<tr>
<td>L09FWMP</td>
<td>L09FWMP</td>
<td>LD09WMP</td>
<td>LD09WMP</td>
<td>LD09WMP</td>
<td>LD09WMP</td>
<td>LD10WMP</td>
<td>LD10WMP</td>
</tr>
<tr>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
<td>Satin</td>
</tr>
</tbody>
</table>

**Range cookers comparison table**

<table>
<thead>
<tr>
<th>Induction zone Ø 175 mm</th>
<th>1,4 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Induction zone Ø 215 mm</td>
<td>2,3 kW</td>
</tr>
<tr>
<td>Induction zone Ø 265 mm</td>
<td>2,3 kW</td>
</tr>
<tr>
<td>Double ring burner min. 1,8 kW max. 4,3 kW</td>
<td></td>
</tr>
<tr>
<td>Fry-Top plate min. 1 kW max. 3,1 kW</td>
<td></td>
</tr>
<tr>
<td>Big burner min. 0,6 kW max. 3 kW</td>
<td></td>
</tr>
<tr>
<td>Small burner min. 0,4 kW max. 1,8 kW</td>
<td></td>
</tr>
</tbody>
</table>
Hoods

ProLine hoods improve air quality and decorate the kitchen thanks to their professional design and performance. They stand out for their noiseless operation and low energy consumption and are fitted with a LED lighting system.

Colour range

<table>
<thead>
<tr>
<th>Body</th>
<th>AGK90/SS</th>
<th>only for AGK90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel</td>
<td>Pro Line 90 cm wall mounted hood</td>
<td></td>
</tr>
<tr>
<td>Graphite matt*</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grigio Lusso*</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* only for AGK90
AGK

Wall-mounted hood

**AGK60**
- L = 600 mm / C = 330 mm
- Stainless steel

**AGK90**
- L = 900 mm / C = 330 mm
- Stainless steel

**AGK100**
- L = 1000 mm / C = 330 mm
- Stainless steel

**General features**
- Flue outlet hole 15 cm
- Maximum power: 180W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Extraction 630 m³/h
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

**Hood speed**

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>88</td>
<td>103</td>
<td>320</td>
<td>40</td>
</tr>
<tr>
<td>2</td>
<td>104</td>
<td>223</td>
<td>400</td>
<td>46</td>
</tr>
<tr>
<td>3</td>
<td>129</td>
<td>386</td>
<td>500</td>
<td>51</td>
</tr>
<tr>
<td>4</td>
<td>171</td>
<td>605</td>
<td>630</td>
<td>55</td>
</tr>
</tbody>
</table>

**Accessories**

<table>
<thead>
<tr>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood filters - activated carbon filters for installation with air recirculation.</td>
<td>A/076/22</td>
</tr>
</tbody>
</table>

**Colour range**

**Body**

- Stainless steel
Ovens

Pro Line ovens have 9 functions with timed start and stop. The range of temperatures available – from 50°C to 250°C – satisfies every cooking requirement. Programming is straightforward thanks to a simple button panel and a readily legible display. Thanks to the internal insulation, the selected temperature is effectively maintained, without fluctuations, thereby assuring even cooking.
OV60SLK
Multifunction electric oven 60 cm in stainless steel

General features
- Energy class A
- Operating temperature 50–250°C
- Programmer electronic
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features
- Muffle with easy clean enamel
- Internal dimensions 43.7x34x41 cm
- Capacity 65 L
- Folding grill heating element
- Thermostat analogue

Consumptions
- Maximum input: 2.45 kW
- Top electrical heating element: 1000 W
- Bottom electrical heating element: 1100 W
- Electric grill: 2100 W
- Circular heating element: 2100 W

Functions
- Optional
  → p. 310

Order code: OV60SLKMP
Satin

OV80SLK
Multifunction electric oven 80 cm in stainless steel

General features
- Energy class A
- Operating temperature 50–250°C
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

Cavity features
- Muffle with easy clean enamel
- Internal dimensions 64.5x36.5x41 cm
- Capacity 97 L
- Folding grill heating element
- Thermostat analogue

Consumptions
- Maximum input: 2.75 kW
- Top electrical heating element: 1200 W
- Bottom electrical heating element: 1350 W
- Electric grill: 2150 W
- Circular heating element: 2100 W

Functions
- Optional
  → p. 310

Order code: OV80SLKMP
Satin
**OV90SLK**

Multifunction electric oven 90 cm in stainless steel

---

### General features
- Energy class A
- Operating temperature 50–250°C
- Double internal light
- Full glass oven door
- Soft-closing door
- Door glass Triple glass cold door (EN60335-2-6-11.101)
- High density insulation
- Ventilation cooling tangential

### Cavity features
- Muffle with easy clean enamel
- Internal dimensions 64,5×36,5×41 cm
- Capacity 97 L
- Folding grill heating element
- Thermostat analogue

### Consumptions
- Maximum input 2,75 kW
- Top electrical heating element 1200 W
- Bottom electrical heating element 1350 W
- Electric grill 2150 W
- Circular heating element 2100 W

---

### Finishes
- Stainless steel
- Satin

### Functions

---

### Order code:
OV90SLKMP

---

### Colour range

---

### Optional
p. 310

---

### Ovens comparison table

<table>
<thead>
<tr>
<th></th>
<th>OV60SLK</th>
<th>OV80SLK</th>
<th>OV90SLK</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>General features</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Energy class</td>
<td>A</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Operating temperature</td>
<td>50–250°C</td>
<td>50–250°C</td>
<td>50–250°C</td>
</tr>
<tr>
<td>Programmer</td>
<td>Electronic</td>
<td>Electronic</td>
<td>Electronic</td>
</tr>
<tr>
<td>Cooking probe</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Lighting</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
</tr>
<tr>
<td>Soft-closing door</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door glass</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
</tr>
<tr>
<td>Ventilation</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
</tr>
<tr>
<td>Child safety</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cavity features</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffle</td>
<td>With easy clean enamel</td>
<td>With easy clean enamel</td>
<td>With easy clean enamel</td>
</tr>
<tr>
<td>Internal dimensions</td>
<td>43,7×34×41 cm</td>
<td>44,4×38,5×41 cm</td>
<td>44,4×38,5×41 cm</td>
</tr>
<tr>
<td>Capacity</td>
<td>65 L</td>
<td>97 L</td>
<td>97 L</td>
</tr>
<tr>
<td>Steam discharge</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Folding grill heating element</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Thermostat</td>
<td>Analogue</td>
<td>Analogue</td>
<td>Analogue</td>
</tr>
<tr>
<td><strong>Consumptions</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maximum input</td>
<td>2,45 kW</td>
<td>2,75 kW</td>
<td>2,75 kW</td>
</tr>
<tr>
<td>Top electrical heating element</td>
<td>1000 W</td>
<td>1200 W</td>
<td>1200 W</td>
</tr>
<tr>
<td>Bottom electrical heating element</td>
<td>1150 W</td>
<td>1350 W</td>
<td>1350 W</td>
</tr>
<tr>
<td>Electric grill</td>
<td>2100 W</td>
<td>2150 W</td>
<td>2150 W</td>
</tr>
<tr>
<td>Circular heating element</td>
<td>2150 W</td>
<td>2150 W</td>
<td>2150 W</td>
</tr>
<tr>
<td>Lower gas burner</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Steam generator</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Microwave generator</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Brass/Chrome</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Burnished</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Brushed</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Finish Black matt</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
Resistant and easy to clean, ProLine hobs are made with a single thick sheet of AISI 304 steel, without sharp edges, for total safety and easy cleaning. Thanks to their slim profile, they fit flush with a minimum height difference and a perfect aesthetic effect. The cast iron pan supports form a single and stable support surface for the pots, to move them easily. The high efficiency burners, with a double row of holes and tilted flame, guarantee calibrated and even heat distribution.
**HCL30CK**
Gas hobs in stainless steel or enamelled steel

**HCL30K**
Gas hobs in stainless steel or enamelled steel

**HCL60CK**
Gas hobs in stainless steel or enamelled steel

**HCL75SCK**
Gas hobs in stainless steel or enamelled steel

### General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

### Consumptions
- Double ring burner
  - Ø 120 mm 4 kW / 1,8 kW
- Auxiliary burner
  - Ø 40 mm 1 kW / 0,45 kW
  - Large burner
  - Ø 95 mm 3 kW / 1 kW

### Dimensions
- Built-in hole size: 270×480 mm

### Knob finishes
- Satin

### Order code: HCL30CK
- Satin

---

### General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

### Consumptions
- Double ring burner
  - Ø 120 mm 4 kW / 1,8 kW
- Auxiliary burner
  - Ø 40 mm 1 kW / 0,45 kW
  - Large burner
  - Ø 95 mm 3 kW / 1 kW
- Small burner
  - Ø 65 mm 2 x 1,75 kW / 0,7 kW

### Dimensions
- Built-in hole size: 560×480 mm

### Knob finishes
- Satin

### Order code: HCL60CK
- Satin

---

### General Features
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

### Consumptions
- Auxiliary burner
  - Ø 40 mm 1 kW / 0,45 kW
  - Double ring burner
  - Ø 120 mm 4 kW / 1,8 kW
  - Small burner
  - Ø 65 mm 2 x 1,75 kW / 0,7 kW
  - Large burner
  - Ø 95 mm 3 kW / 1 kW

### Dimensions
- Built-in hole size: 720×480 mm

### Knob finishes
- Satin

### Order code: HCL75SCK
- Satin
**HCL90SCK**

Gas hobs in stainless steel or enamelled steel

**General Features**
- Sturdy cast iron pan supports
- Integrated electric ignition
- Continuously adjustable flame
- Safety valve
- Burner ring in aluminium with enamelled flame-spreader cover

**Consumptions**
- **Auxiliary burner**
  - Ø 40 mm 1 kW / 0.45 kW
- **Double ring burner**
  - Ø 120 mm 4 kW / 1.8 kW
- **Large burner**
  - Ø 95 mm 3 kW / 1 kW
- **Small burner**
  - Ø 65 mm 2 x 1.75 kW / 0.7 kW

**Hob colour range**
- Stainless steel
- Graphite matt
- Satin

**Dimensions**
Built-in hole size: 860 x 480 mm

**Order code**: HCL90SCK
- Satin

→ Optional → p. 310
**KHVI32**
Induction hobs in ceramic glass

**KHVI45**
Induction hobs in ceramic glass

**KHVI60**
Induction hobs in ceramic glass

**KHVI75**
Induction hobs in ceramic glass

---

**General features**
- 2 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW
- Maximum power 3,6 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  Ø 145 mm  1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
  Ø 210 mm  1.5 kW / 2 kW

---

**General features**
- 3 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW
- Maximum power 5,2 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  Ø 145 mm  1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
  Ø 210 mm  1.5 kW / 2 kW

---

**General features**
- 4 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  Ø 145 mm  1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
  Ø 210 mm  1.5 kW / 2 kW

---

**General features**
- 4 zone touch
- Pan sensor
- Booster function
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Controls touch
- Overheating and liquid spill protection
- Power limiting device 2,8 kW, 3,5 kW or 6 kW
- Maximum power 7,2 kW

**Consumptions standard / booster**
- Zone 01 dimensions and power (standard / booster)
  Ø 145 mm  1.2 kW / 1.6 kW
- Zone 02 dimensions and power (standard / booster)
  Ø 210 mm  1.5 kW / 2 kW

---

**Mounting diagrams**
→ p. 324
## Gas hobs comparison table

### General features

<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Finish</th>
<th>Aesthetics</th>
<th>Integrated electric ignition</th>
<th>Safety valve</th>
<th>Burner ring</th>
<th>Continuously adjustable flame</th>
<th>Powers and consumptions</th>
<th>Fry Top-plate</th>
<th>Fish pot burner</th>
<th>Finish Brass/Chrome</th>
<th>Finish Burnished</th>
<th>Finish Brushed</th>
<th>Finish Black matt</th>
</tr>
</thead>
<tbody>
<tr>
<td>HCL30CK</td>
<td>30 cm</td>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>in aluminium with enamelled flame-spreader cover</td>
<td>Yes</td>
<td>Ø 65 mm: 2 x 1,75 kW / 0,7 kW</td>
<td>Ø 90 mm: 3 kW / 1 kW</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>HCL30K</td>
<td>30 cm</td>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>in aluminium with enamelled flame-spreader cover</td>
<td>Yes</td>
<td>Ø 65 mm: 2 x 1,75 kW / 0,7 kW</td>
<td>Ø 120 mm: 4 kW / 1,8 kW</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>HCL60CK</td>
<td>58 cm</td>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>in aluminium with enamelled flame-spreader cover</td>
<td>Yes</td>
<td>Ø 65 mm: 2 x 1,75 kW / 0,7 kW</td>
<td>Ø 90 mm: 3 kW / 1 kW</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>HCL75SCK</td>
<td>75 cm</td>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>in aluminium with enamelled flame-spreader cover</td>
<td>Yes</td>
<td>Ø 65 mm: 2 x 1,75 kW / 0,7 kW</td>
<td>Ø 120 mm: 4 kW / 1,8 kW</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>HCL90SCK</td>
<td>88 cm</td>
<td>Stainless steel or enamelled steel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>in aluminium with enamelled flame-spreader cover</td>
<td>Yes</td>
<td>Ø 65 mm: 2 x 1,75 kW / 0,7 kW</td>
<td>Ø 120 mm: 4 kW / 1,8 kW</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>
## Induction hobs comparison table

<table>
<thead>
<tr>
<th>Model</th>
<th>Induction hobs in ceramic glass</th>
<th>Induction hobs in ceramic glass</th>
<th>Induction hobs in ceramic glass</th>
<th>Induction hobs in ceramic glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>KHVI32</td>
<td><img src="image1.png" alt="Image" /></td>
<td><img src="image2.png" alt="Image" /></td>
<td><img src="image3.png" alt="Image" /></td>
<td><img src="image4.png" alt="Image" /></td>
</tr>
<tr>
<td>KHVI45</td>
<td><img src="image5.png" alt="Image" /></td>
<td><img src="image6.png" alt="Image" /></td>
<td><img src="image7.png" alt="Image" /></td>
<td><img src="image8.png" alt="Image" /></td>
</tr>
<tr>
<td>KHVI60</td>
<td><img src="image9.png" alt="Image" /></td>
<td><img src="image10.png" alt="Image" /></td>
<td><img src="image11.png" alt="Image" /></td>
<td><img src="image12.png" alt="Image" /></td>
</tr>
<tr>
<td>KHVI75</td>
<td><img src="image13.png" alt="Image" /></td>
<td><img src="image14.png" alt="Image" /></td>
<td><img src="image15.png" alt="Image" /></td>
<td><img src="image16.png" alt="Image" /></td>
</tr>
</tbody>
</table>

### General features

<table>
<thead>
<tr>
<th>Feature</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>30 cm</td>
<td>40 cm</td>
<td>59 cm</td>
<td>75 cm</td>
</tr>
<tr>
<td>No. of cooking zones</td>
<td>2 zone touch</td>
<td>3 zone touch</td>
<td>4 zone touch</td>
<td>4 zone touch</td>
</tr>
<tr>
<td>Pan sensor</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Booster function</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Bridge function</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Controls</td>
<td>Touch</td>
<td>Touch</td>
<td>Touch</td>
<td>Touch</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Timer with automatic stop</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Overheating and liquid spill protection</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Power limiting device</td>
<td>2.8 kW</td>
<td>2.8 kW ± 3.5 kW</td>
<td>2.8 kW, 3.5 kW ± 6 kW</td>
<td>2.8 kW, 3.5 kW ± 6 kW</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Power and consumptions

<table>
<thead>
<tr>
<th>Zone 01 dimensions and power (standard / booster)</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 210 mm, 1.5 kW / 2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Zone 02 dimensions and power (standard / booster)</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 210 mm, 1.5 kW / 2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Zone 03 dimensions and power (standard / booster)</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 210 mm, 1.5 kW / 2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Zone 04 dimensions and power (standard / booster)</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 210 mm, 1.5 kW / 2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Zone 05 dimensions and power (standard / booster)</th>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 145 mm, 1.2 kW / 1.6 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ø 210 mm, 1.5 kW / 2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Maximum power

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.6 kW</td>
<td>3.6 kW</td>
<td>7.2 kW</td>
<td>7.2 kW</td>
</tr>
</tbody>
</table>

### Extractor

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Energy class

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Extractor power

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Extractor noise level

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Extractor flow rate

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Grease filter cleaning warning

<table>
<thead>
<tr>
<th>KHVI32</th>
<th>KHVI45</th>
<th>KHVI60</th>
<th>KHVI75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Other products
IAG

Built-in extraction units

**General features**

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 15 cm
- Maximum power: 355W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Professional stainless steel baffle filters
- Extraction 890 m³/h
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights
- Extraction motor for hoods IAG complete with connection wiring
- Motor weight 5.5 kg

**Hood speed**

<table>
<thead>
<tr>
<th>SPEED</th>
<th>W</th>
<th>Pa</th>
<th>m³/h</th>
<th>dB</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>86</td>
<td>355</td>
<td>270</td>
<td>47</td>
</tr>
<tr>
<td>2</td>
<td>153</td>
<td>471</td>
<td>379</td>
<td>56</td>
</tr>
<tr>
<td>3</td>
<td>249</td>
<td>514</td>
<td>536</td>
<td>64</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>539</td>
<td>890</td>
<td>74</td>
</tr>
</tbody>
</table>

**Accessories**

<table>
<thead>
<tr>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remote control for hoods</td>
<td>A/301/01</td>
</tr>
<tr>
<td>Hood filters - activated carbon filters for installation with air recirculation</td>
<td>G/076/00</td>
</tr>
</tbody>
</table>

**Motor technical drawing**

To be ordered with two codes: Copper code + motor code + (optional remote control)

Example: a 120 IAG120/Copper and an A/427/04 motor must be ordered for a complete 120 unit
ES645S
Professional Plus collection espresso coffee maker

Features
- Semi-automatic, just like the one at the bar, for a perfect espresso directly from the coffee bean.
- The water tank is removable for easy cleaning and better hygiene.
- It also produces steam to instantly heat water for tea or milk for cappuccino or even mulled wine.
- Adapter kit for Lavazza Espresso Point®, Illy®, Nespresso® pods and other capsules.
- Usable with capsules and pods for other beverages, such as ginseng coffee, flavoured coffee, tea, infusions, etc.

Technical features
- Customisable settings: ground coffee size and quantity; water and steam temperature; water hardness.
- It uses either coffee beans or ground coffee
- Steam generator for cappuccino, tea, infusions and herbal teas.
- Stainless steel coffee grinder
- Heating time approx. 2 mins
- Water tank: 2.5 L
- Coffee reservoir: approx. 350 g

Consumption and power
- Boiler power: 1000 W
- Steam boiler power: 600 W
- Grinder power: 100 W
- Maximum input: 1700 W

ES645C
Nostalgic collection espresso coffee maker

Features
- Semi-automatic, just like the one at the bar, for a perfect espresso directly from the coffee bean.
- The water tank is removable for easy cleaning and better hygiene.
- It also produces steam to instantly heat water for tea or milk for cappuccino or even mulled wine.
- Adapter kit for Lavazza Espresso Point®, Illy®, Nespresso® pods and other capsules.
- Usable with capsules and pods for other beverages, such as ginseng coffee, flavoured coffee, tea, infusions, etc.

Technical features
- Customisable settings: ground coffee size and quantity; water and steam temperature; water hardness.
- It uses either coffee beans or ground coffee
- Steam generator for cappuccino, tea, infusions and herbal teas.
- Stainless steel coffee grinder
- Heating time approx. 2 mins
- Water tank: 2.5 L
- Coffee reservoir: approx. 350 g

Consumption and power
- Boiler power: 1000 W
- Steam boiler power: 600 W
- Grinder power: 100 W
- Maximum input: 1700 W
**Structure specifications**
- AISI 430 steel plates
- AISI 304 stainless steel structure
- AISI 304 steel top and sides with aluminium honeycomb core
- AISI 304 10/10 steel top
- 16 cm thick top

**Consumption (input)**
- Maximum: 9.45 kW
- Burner: 3 × 3.15 kW

**Features**
- 3 separate and removable plates
- Single plate dimensions 460×285 mm
- 8 mm thick plate
- Integrated electric battery ignition
- Insulated side controls
- Cover with built-in thermometer
- Grease collection tray
- Compartment for 5 kg gas cylinder
- 4 swivel wheels

**Technical drawing and measurements**

---

**Order Code:** BBQ1740M

---

**Structure specifications**
- AISI 304 stainless steel structure
- Works with natural gas or LPG

**Consumption (input)**
- Maximum: 9.45 kW
- Burner: 3 × 3.15 kW

**Features**
- 3 separate and removable plates
- Single plate dimensions 460×285 mm
- 8 mm thick plate
- Integrated electric battery ignition
- Insulated side controls
- Cover with built-in thermometer
- Grease collection tray
- Works with natural gas or LPG

**Optional**

---

**Order Code:** HBBQ100

---

**Worktop colour range**
- Stainless steel
- Satin

**Knob finishes**
- Stainless steel
- Satin

**Technical drawing and measurements**

**Measurements**
Built-in recess size: 1010×510 mm

---

**Order Code:** COPHBBQ100

---

**Worktop colour range**
- Stainless steel
- Satin

**Knob finishes**
- Stainless steel
- Satin
RT9020SBS

Professional Plus collection side by side refrigerator

General features
- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895×745×1788 mm

Refrigerator specifications
- 336 L net fridge capacity
- 4 glass shelves and 2 fruit and vegetable drawers
- 5 door trays

Freezer specifications
- 152 L net freezer capacity
- 2 drawers and 4 glass shelves
- 2 door trays

Colour range
- Body:
  - White
  - Stainless steel
  - Graphite matt
  - Glossy black
- Handles:
  - Satin
- RAL:
  - Optional RAL

Price
Order Code: RT9020SBS
Satin

RN9020SBS

Nostalgie collection side by side refrigerator

General features
- Energy class A+
- Climate class T/ST/N
- Open door alarm
- 488 L total net capacity
- Super cooling function
- Super freezing function
- Electronic control system
- Dimensions: 895×745×1788 mm

Refrigerator specifications
- 336 L net fridge capacity
- 4 glass shelves and 2 fruit and vegetable drawers
- 5 door trays

Freezer specifications
- 152 L net freezer capacity
- 2 drawers and 4 glass shelves
- 2 door trays

Colour range
- Body:
  - White
  - Stainless steel
  - Burgundy red
  - Emerald green
- Handles:
  - Satin
  - Glossy black
- RAL:
  - Optional RAL

Price
Order Code: RN9020SBS
Brass / Chrome
Burnished / Copper

Refrigerator not manufactured by ILVE. Depending on availability, a product of other brands may be delivered, whose features may vary.
DT60A08
Professional Plus collection dishwasher

General features
• Energy class A+++  
• Self-balancing hinges  
• Sliding hinges for low plinth  
• “Aquastop” water safety system  
• Dimensions: 598x550x815 mm  
• Concealed built-in dishwasher  
• 14 place settings  
• 9 wash programs  
• Auto program  
• Half-load program

• Delayed start-up  
• Removable cutlery basket  
• Height-adjustable top rack  
• with full load  
• Bottom rack with removable baskets  
• Salt level warning light  
• Rinse aid level warning light  
• Turbo dry  
• Patented Innowash system

Order Code: DT60A08

Price
Order Code: DT60A08
Satin € 1.616.00

 DN60A08
Nostalgie collection dishwasher

General features
• Energy class A+++  
• Self-balancing hinges  
• Sliding hinges for low plinth  
• “Aquastop” water safety system  
• Dimensions: 598x550x815 mm  
• Concealed built-in dishwasher  
• 14 place settings  
• 9 wash programs  
• Auto program  
• Half-load program

• Delayed start-up  
• Removable cutlery basket  
• Height-adjustable top rack  
• with full load  
• Bottom rack with removable baskets  
• Salt level warning light  
• Rinse aid level warning light  
• Turbo dry  
• Patented Innowash system

Order Code: DN60A08

Price
Order Code: DN60A08
Brass / Chrome € 1.616.00
Burnished € 1.647.00

Dishwasher not manufactured by ILVE. Depending on availability, a product of other brands may be delivered, whose features may vary.
C435
Built-in circular sink

Measurements
Built-in recess size: Ø 425 mm

Worktop colour range
- Antique white
- Stainless steel
- Graphite matt
- Copper plated

Price
Order Code: C435
Stainless steel
Other colours

Mixers

Curved stainless steel mixer

Stainless steel upright mixer

Code | Price
--- | ---
A/413/07 Stainless steel
A/413/08 Stainless steel
Accessories
<table>
<thead>
<tr>
<th>Code</th>
<th>Chrome front handrail</th>
<th>Brass front handrail</th>
<th>Burnished front handrail</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMC-60X</td>
<td>P06N</td>
<td>P06N</td>
<td>P06N</td>
</tr>
<tr>
<td>AMC-70X</td>
<td>P07N, M07N</td>
<td>P07N, M07N</td>
<td>P07N, M07N</td>
</tr>
<tr>
<td>AMC-76X</td>
<td>M30N</td>
<td>M30N</td>
<td>M30N</td>
</tr>
<tr>
<td>AMC-90X</td>
<td>P08N, P009N, M08N</td>
<td>P08N, P009N, M08N</td>
<td>P08N, P009N, M08N</td>
</tr>
<tr>
<td>AMC-100X</td>
<td>P010N, M010N</td>
<td>P010N, M010N</td>
<td>P010N, M010N</td>
</tr>
<tr>
<td>AMC-120X</td>
<td>P12N, M12N</td>
<td>P12N, M12N</td>
<td>P12N, M12N</td>
</tr>
<tr>
<td>AMC-150X</td>
<td>P15N, M15N</td>
<td>P15N, M15N</td>
<td>P15N, M15N</td>
</tr>
<tr>
<td></td>
<td>For Majestic, Nostalgie range cookers</td>
<td>For Majestic, Nostalgie range cookers</td>
<td>For Majestic, Nostalgie range cookers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Chrome frame</th>
<th>Brass frame</th>
<th>Burnished frame</th>
</tr>
</thead>
<tbody>
<tr>
<td>KCN60P</td>
<td>P06N</td>
<td>P06N</td>
<td>P06N</td>
</tr>
<tr>
<td>KCN90P</td>
<td>P09N</td>
<td>P09N</td>
<td>P09N</td>
</tr>
<tr>
<td>KCN100P</td>
<td>P10N</td>
<td>P10N</td>
<td>P10N</td>
</tr>
<tr>
<td>KCN120P</td>
<td>P12N</td>
<td>P12N</td>
<td>P12N</td>
</tr>
<tr>
<td></td>
<td>For Nostalgie range cookers</td>
<td>For Nostalgie range cookers</td>
<td>For Nostalgie range cookers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Copper front handrail</th>
<th>Stainless steel front handrail</th>
<th>Copper frame</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMC-60R</td>
<td>P06N</td>
<td>AQC-60 P06W</td>
<td>KCN80P</td>
</tr>
<tr>
<td>AMC-70R</td>
<td>P07N, M07N</td>
<td>AQC-70 P07W</td>
<td>KCN90P</td>
</tr>
<tr>
<td>AMC-76R</td>
<td>M30N</td>
<td>AQC-90 P09N, P009W</td>
<td>KCN100P</td>
</tr>
<tr>
<td>AMC-90R</td>
<td>P08N, P009N, M08N</td>
<td>AQC-100 P010W</td>
<td>KCN120P</td>
</tr>
<tr>
<td>AMC-100R</td>
<td>P010N, M010N</td>
<td>AQC-120 P012W</td>
<td>KCN150P</td>
</tr>
<tr>
<td>AMC-120R</td>
<td>P12N, M12N</td>
<td>AQC-150 P015W</td>
<td></td>
</tr>
<tr>
<td>AMC-150R</td>
<td>P15N, M15N</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>For Majestic, Nostalgie range cookers</td>
<td>For Majestic, Nostalgie range cookers</td>
<td>For Nostalgie range cookers</td>
</tr>
</tbody>
</table>
Solid Brass foot
h. 150 mm

Majestic foot
h. 140 mm

Adjustable stainless steel
foot h. 160-220 mm

For Majestic and Nostalgie range cookers
except Majestic M30

Foot cover plinth
h. 120 mm

Foot cover plinth
h. 140 mm

Foot cover plinth
h. 150 mm

Perforated pizza griddle

Professional pizza peel

Pastry board

For models 645SL, 645S/TC, 645SC

Available in: White, Antique white, Stainless steel,
Graphite matt, Glossy black, Blue, Burgundy Red,
Emerald Green and Optional Ral

ILVE Accessories

314 — 315
Grill grate for oven tray

Catalytic self-cleaning walls

Pair of telescopic oven guides

Fry-top plate for central induction

Chopping board for Fry-top

Bowls for steaming

Pizza plate

Flat oven tray for confectionery

Cooking probe kit

Cooking cover for Fry-top

Stainless steel bowls for bain-marie

Grill grate for oven tray

Catalytic self-cleaning walls

Pair of telescopic oven guides

Fry-top plate for central induction

Chopping board for Fry-top

Bowls for steaming

Pizza plate

Flat oven tray for confectionery

Cooking probe kit

Cooking cover for Fry-top

Stainless steel bowls for bain-marie
### Cast iron heat diffuser
- **Code:** KGRFT001
- **Description:** Only for HP965FD, HP1265FD, XLP90F, HP90FD, HP120FD built-in hobs

### Cast iron pan support reducer
- **Code:** KGRFT002
- **Description:** Kit de due griglie
- **For:** Professional Plus, Majestic, Nostalgie range cookers

### Rectangular pan support (in place of Fry top)
- **Code:** EA2530011002000
- **Description:** For Pro Line range cookers

### Fish tray pan support (in place of Fry Top)
- **Code:** KGRFT003

### Cast iron Wok reducer
- **Code:** KGRFT004

### Cap covers
- **Code:**
  - A/006/02
  - A/006/02*
  - A/006/03
  - A/006/03*
  - A/006/04
  - A/006/04*
  - A/006/05
  - A/006/05*
  - A/006/06
  - A/006/06*

### Cast iron griddle
- **Code:**
  - A/006/00**
  - A/006/02
  - A/006/02*

### Professional cleaning kit
- **Code:** CLEANKIT01

### Set of vacuum storage bags
- **Code:**
  - KBSV001 20x30 cm
  - KBSV002 25x35 cm
  - KBSV003 25x35 cm

### Fish tray pan support (in place of Fry Top)
- **Code:**
  - KTC45 4/5 burner kit
  - KTC44D 4/5 burner Dual kit
  - KTC5CC 3 burner + 2 TC kit
  - KTC5CD 3B +1TC +1 Dual kit
  - KTC5PC Kit 5 F+Fish pot
  - KTC5PD Kit 5 F+Fish pot+Dual
  - KTC6 6 burner kit
  - KTC7 7 burner kit
  - KTC7D 7 burner Dual kit

### Cast iron pan support reducer
- **Code:**
  - KTC74
  - KTC44D
  - KTC5CC
  - KTC5CD
  - KTC5PC
  - KTC5PD
  - KTC6
  - KTC7
  - KTC7D
  - For HP/HAP65, HP/HAP95, HP965, HP1265, HP90, HP120 built-in hobs

### Rectangular pan support (in place of Fry top)
- **Code:**
  - KTC54
  - KTC44D
  - KTC5CC
  - KTC5CD
  - KTC5PC
  - KTC5PD
  - KTC6
  - KTC7
  - KTC7D
  - For HP/HAP65, HP/HAP95, HP/HAP95C, HAP95 built-in hobs

### Cap covers
- **Code:**
  - A/006/02
  - A/006/02*
  - A/006/03
  - A/006/03*
  - A/006/04
  - A/006/04*
  - A/006/05
  - A/006/05*

### Cast iron Wok reducer
- **Code:**
  - KTC54
  - KTC44D
  - KTC5CC
  - KTC5CD
  - KTC5PC
  - KTC5PD
  - KTC6
  - KTC7
  - KTC7D
  - For HP/HAP65, HP/HAP95, HP/HAP125, HP965, HP1265, HP90, HP120 built-in hobs

### Set of vacuum storage containers
- **Code:**
  - KCSV001 3 containers

### Set of 100 vacuum cooking bags
- **Code:**
  - KBSS003 20x30 cm
  - KBSS004 25x35 cm

### Set of 100 vacuum storage bags
- **Code:**
  - KBSS002 25x35 cm

---

*For Majestic, Nostalgie and Professional Plus range cookers
**For HP65, HP95, HP95C, HAP95 built-in hobs
***For HCB90 built-in hobs
Wiring and mounting diagrams
Majestic

<table>
<thead>
<tr>
<th>Mod./mm</th>
<th>A</th>
<th>B</th>
</tr>
</thead>
<tbody>
<tr>
<td>M07</td>
<td>205</td>
<td>130</td>
</tr>
<tr>
<td>M30</td>
<td>200</td>
<td>100</td>
</tr>
<tr>
<td>M09</td>
<td>190</td>
<td>140</td>
</tr>
<tr>
<td>M010</td>
<td>140</td>
<td>96</td>
</tr>
<tr>
<td>M12</td>
<td>150</td>
<td>110</td>
</tr>
<tr>
<td>M15</td>
<td>195</td>
<td>150</td>
</tr>
</tbody>
</table>

Side view

Rear view – M30

Nostalgie, Professional Plus, Pro Line

<table>
<thead>
<tr>
<th>Mod./mm</th>
<th>A</th>
<th>B</th>
</tr>
</thead>
<tbody>
<tr>
<td>P06N / P06 / LD6</td>
<td>130</td>
<td>80</td>
</tr>
<tr>
<td>P07N / P07</td>
<td>190</td>
<td>150</td>
</tr>
<tr>
<td>P09N / P09 / L09</td>
<td>240</td>
<td>150</td>
</tr>
<tr>
<td>P09N / F09 / L09</td>
<td>140</td>
<td>80</td>
</tr>
<tr>
<td>P10N / P10 / L10</td>
<td>140</td>
<td>80</td>
</tr>
<tr>
<td>P12N / P12 / L12</td>
<td>220</td>
<td>90</td>
</tr>
<tr>
<td>P15N / P15</td>
<td>200</td>
<td>130</td>
</tr>
</tbody>
</table>

Rear view

Side view

P06N / P06 / LD6

Side view M30

Side view

Rear view

Side view
Built-in hobs

Models
V368N
KHV332TC
KHV380TC
KHV390TC
KH.VA32TC
KH.VA45TC
KH.VA75TC

Models
KHV50AGTC

Models
HPT65
HPT75
HPT85D
HPT95F

Models
HPT125F
HPT1230
XLF190F

Models
NAL90C
NAL90F
NAL125F

Flush-mounted built-in installation

Over-top built-in installation

Over-top built-in installation 90 cm hobs

Over-top built-in installation 120 cm hobs

Flush-mounted built-in installation

Over-top built-in installation

Extractor overall dimensions

Air circulation
Colours and model shown are used for reference only and may look different in reality.

ILVE reserves the right to modify its products, apply technical improvements or cancel end-of-series articles when deemed opportune and at any time, without prior notice.
Collections:
Majestic
Nostalgie
Professional Plus
Pro Line