Outdoor ILVE BBQ: power and stainless steel at your service. Attention to detail, beautifully constructed adding to the quality of the cooking for an unsurpassable result.



ILVE S.p.A

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The freedom to cook perfectly

The art of cooking outdoors.









Gas bottle compartments roomy, ventilated and insulated, for 5 kg bottle

Chopping block/cutting board

available as an accessory the countertop chopping board in wood or food-grade polyethylene



BBQ ILVE: quality in details

Modular furniture

Structure:

- in AISI 304 stainless steel
- particularly resistant to the weather and corrosion

Top and sides

 in AISI 304 steel with core in honeycomb aluminium: light, but super robust

Hotplates or Fry top

- in AISI 304 stainless steel
- thanks to its high thermal stability, AISI 430 steel is suitable for high temperature environments

Top thickness

- 16 cm with 10/10 AISI 304 steel top
- generous thicknesses for extraordinary quality and durability

Hotplates

- 3 separate and removeable plates in AISI 304 steel
- greater simplicity in handling and easier cleaning

8 mm plate thickness

- the high thickness minimizes thermal inertia and helps to maintain temperatures even with large amounts of cold foods positioned on the plates
- the high thermal stability of the plates avoids temperature drop curves and allows an immediate cooking of the outer parts of the food

Individual plate sizes 460×285

 large surface available for individual cooking with large dimensions

Burner power

- 3×3,15 kW for a total of 9.45kW
- great heating power

Containment of temperatures in the recessed parts

less energy expenditure, more safety

Cooking cover in AISI 304

 large cooking chamber, light and easy to lift thanks to oversized hinges

Cover with thermometer

 allows an immediate visual check of the internal temperature

Easy to clean

 hot water and neutral detergent are enough

Electric ignition included on the knobs

 no cable or electrical connection, greater safety, ease of ignition

Insulated knobs

greater safety and a secure grip

Swivel wheels

- for easier movement even on rough terrain
- equipped with a locking device for excellent stability



Some news about us

For over 50 years, we've specialised in cooking systems. Our units are directly inspired by professional kitchens where the world's great chefs come up with their gastronomic creations.

We also borrow from the materials used in professional set-ups, such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality of life of our clients. Because cooking well means taking good care of yourself.

