## Household appliances

News 2020



## News 2020

Collections:
Panoramagic
Nostalgie
Professional Plus



# Great news from ILVE

Living your home in a personal and engaging way. Cooking in a versatile, creative and professional way.

To love the people with whom we share our deepest passions and inspirations, as well as the flavours of nature, tradition, and technological and stylistic innovation. These values are the fundamental principles of ILVE research, a laboratory of ideas and creations that never stops, with constant fascinating and cutting-edge innovations.

The Panoramagic collection, which was created from an iconic project of Italian design, officially contributes to the ILVE catalogue by offering an exclusive range of cooking hobs, coordinated hoods and built-in ovens. Inspired by the timeless traditions of the kitchen, Nostalgie renews the aesthetic appeal of the built-in ovens, which are even more in harmony with the ambiences from the past, but with contemporary technologies and functions.

Maxi ovens are also new in Panoramagic, Nostalgie and Professional Plus styles. The last one is available in professional steel or black full glass structure. ILVE: great news to live, cook and love.

## Panoramagic

A tradition of the contemporary kitchen that continues over time.

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





ILVE Panoramagic 006 – 007





ILVE Panoramagic 008 – 009

## Range cookers

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

Colour range Body



Stainless steel

<u>Finishes</u> Knobs, handles, feet, frames



## Professional hobs

Panoramagic range cooker hobs offer professional quality performance thanks to the Dual gas burners that guarantee optimal delivery and perfect heat distribution. Made of brass, a noble material par excellence, they are protected further by a Total Black technology treatment. The induction version also guarantees high-level performance in total safety.



Dual gas burners with power up to 5 kW as standard



LED backlit knobs



Total Black brass flame spreader with non-stick nanotechnological treatment



Highly specialised hobs



Hob with cast iron supports



## High-performance ovens

The Panoramagic range oven provides you with all the space needed to cook large dishes, with precise temperature control that can be set from 30° C for perfect proofing, to 320°C for more demanding cooking. Intuitive and legible at all times, the TFT touch display makes it possible for you to view and control all functions.

- · Large internal capacity
- Double oven with the 120 cm version
- Electronic temperature control



4.3" full touch display



Steam discharge



One control for both ovens



Cooking probe



Precise electronic temperature control



Cool door with triple removable glass



Door with soft-closing system

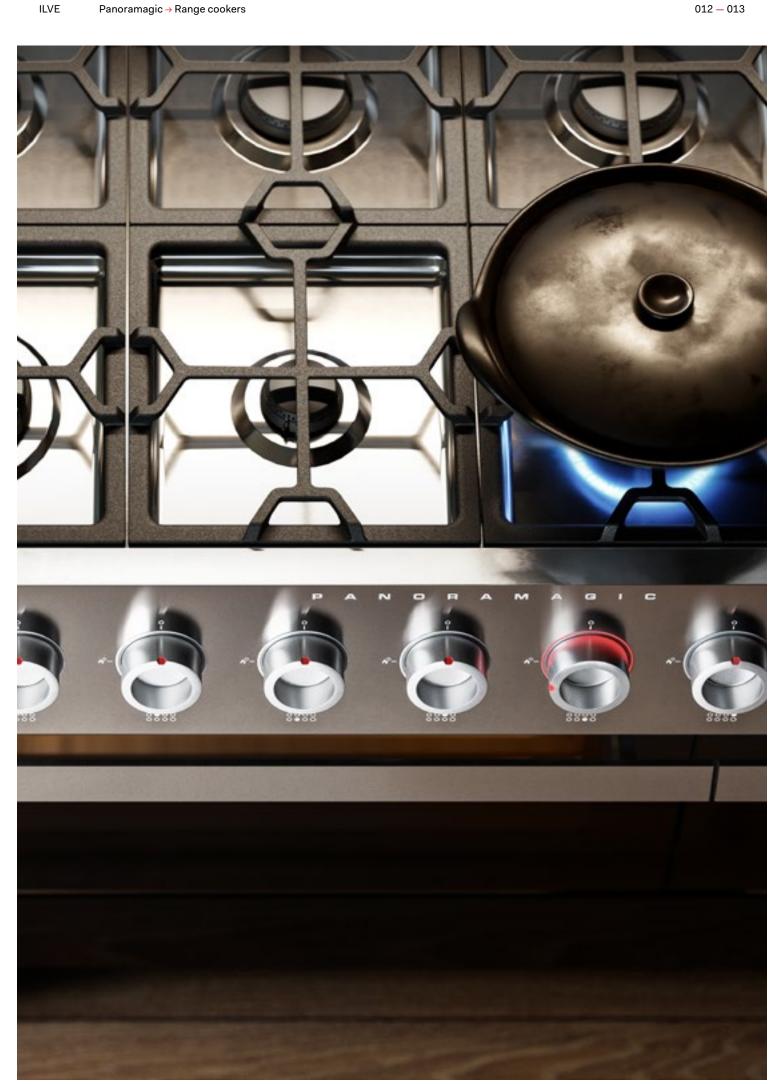


Warming drawer with soft-closing system



## Ovens available for Panoramagic range cookers

| General features                  | OV80 E3 TFT S                                  | OV30 E3 TFT                                    |  |
|-----------------------------------|--|--|--|
|                                   | 80 cm electronic oven                          | 30 cm mini static electronic oven              |  |
| Energy class                      | A+   | A+   |  |
| Number of functions               | 15   | 5  |  |
| Operating temperature             | 30-320°C                                       | 30-250°C                                       |  |
| Programmer                        | TFT touch control                              | cooking start end                              |  |
| Electronic temperature control    | Yes  | Yes  |  |
| Cooking probe                     | Yes  | _  |  |
| Lighting                          | Double internal light                          | Internal light                                 |  |
| Soft-closing door                 | Yes  | Yes  |  |
| Door glass                        | Triple glass cold door<br>(EN60335-2-6-11.101) | Triple glass cold door<br>(EN60335-2-6-11.101) |  |
| Ventilation                       | cooling tangential                             | cooling tangential                             |  |
| Child safety                      | Yes  | Yes  |  |
| Cavity features                   |  |  |  |
| Muffle                            | with easy clean enamel                         | with easy clean enamel                         |  |
| Internal dimensions               | 64.5×36.5×41 cm                                | 27.5×35.5×44 cm                                |  |
| Capacity                          | 97 L   | 43 L   |  |
| Steam discharge                   | controlled with dry or moist cooking option    | Yes  |  |
| Folding grill heating element     | Yes  | -  |  |
| Rotisserie spit                   | diagonal                                       | Yes  |  |
| Thermostat                        | with electronic probe                          | with electronic probe                          |  |
| Consumption                       |  |  |  |
| Maximum input                     | 2.75 kW  | 2.4 kW   |  |
| Top electrical heating element    | 1200 W   | 800 W  |  |
| Bottom electrical heating element | 1350 W   | 800 W  |  |
| Electric grill                    | 2150 W   | 1500 W   |  |
| Circular heating element          | 2100 W   | -  |  |
| Lower gas burner                  | -  | -  |  |
| <u>Functions</u>                  |  | eco  |  |



## PM09



Colour range Body



Stainless steel

<u>Finishes</u> Knobs, handles



Satin

Available ovens

Electric oven

Primary oven: OV 80 E3 TFT S Maximum input: 2,75 kW

#### Configurations

#### 6 burners



Electric oven PM096DS3



PM09FDS3

Brushed

#### Fry-Top



Brushed

#### Induction



**PMI09S3** 

Brushed

#### Consumption









Induction zone Ø 260 mm 2,6 kW



Double ring Dual 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



Big burner min. 0,6 kW max. 3 kW



Small burner min. 0,4 kW max. 1,8 kW

Complements & accessories

Hood

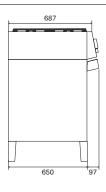
APM90

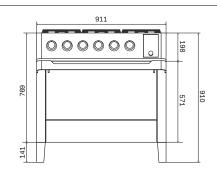
Ladle holder panel

AM4-90

Brushed

Technical drawing & dimensions





## PM12



Colour range Body



Stainless steel

<u>Finishes</u> Knobs, handles



Satin

Available ovens

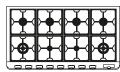
Electric oven

Primary oven: Secondary oven:
OV 80 E3 TFT S
OV 30 E3 TFT

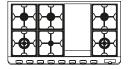
Maximum input:
2,75 kW
Aximum input:
2,4 kW

Configurations

8 Burners



Fry-Top



Electric oven

PM128DS3

Brushed

PM12FDS3

Brushed

#### Consumption



Double ring Dual 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



Big burner min. 0,6 kW max. 3 kW



Small burner min. 0,4 kW max. 1,8 kW

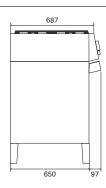
Complements & accessories

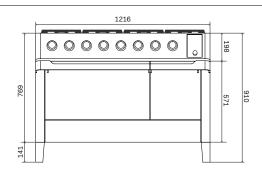
Hood Brushed APM120

Ladle holder panel

AM4-120

Technical drawing & dimensions





#### Panoramagic PM09 — Electric

Primary oven: OV 80 E3 TFT S

## Panoramagic PM12 — Electric

Primary oven: OV 80 E3 TFT S Secondary oven: OV 30 E3 TFT







#### 6 burners



PM096DS3

Brushed

Fry-Top



#### PM09FDS3

Brushed

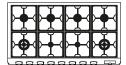
Induction



#### PMI09S3

Brushed

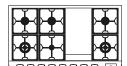
#### 8 Burners



#### PM128DS3

Brushed

Fry-Top



#### PM12FDS3

Brushed





ILVE Panoramagic 020-021

## Hoods

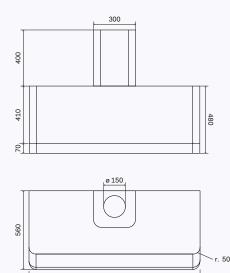
Perfectly coordinated with the range cookers in terms of design, colour and metal finishes, Panoramagic hoods combine unmistakable aesthetic personality with skilful use of technologies. In addition to filtering and purifying the air that you breathe in the kitchen, they are fitted with infrared lights to keep food warm, just like in professional kitchens.

Colour range Body



### APM

#### Wall-mounted hood





#### General features

- Automatic filter cleaning warning light
- Flue outlet hole 15 cm
- Maximum power: 345W
- Energy class A
- AISI 304 stainless steel casing (stainless steel models only)
- Perimetral extraction 1000 m³/h
- Edge extraction with stainless

#### steel filters

- Backlit touch controls
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- LED lighting strip 13W

#### **Hood** speed

| W   | m³/h             | dB                           |   |
|-----|------------------|------------------------------|---|
| 75  | 270              | 35                           |   |
| 135 | 380              | 44                           |   |
| 220 | 550              | 52                           |   |
| 345 | 920              | 62                           |   |
|     | 75<br>135<br>220 | 75 270<br>135 380<br>220 550 | 75     270     35       135     380     44       220     550     52 |

#### Accessories

#### Description

| Remote control for hoods   | A/301/03 |
|--|----------|
| Hood filters - activated carbon filters for installation with air recirculation. | A/076/24 |

### $\frac{\text{Colour range}}{\text{Body}}$



Stainless steel

#### Finishes Frames



Stainless steel ILVE Panoramagic → Hoods 022 — 023





#### APM90

L = 911 mm

APM120

L = 1216 mm

Stainless steel Back Panel

AM4-90

Stainless steel Back Panel

AM4-120



ILVE Panoramagic 024-025

### Ovens

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

Colour range Body



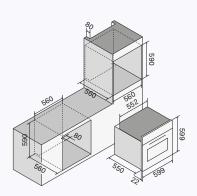
Stainless steel

<u>Finishes</u> Knobs, handles



## OV60PMT3

 $60\ cm$  electronic oven with maximum temperature 320° C in stainless steel





#### General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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

Bottom electrical neating element 1100 W
 Electric grill 2100 W
 Circular heating element 2100 W

#### Colour range



Stainles

Order code: OV60PMT3

Brushed

#### <u>Finishes</u>



Satin

#### **Functions**































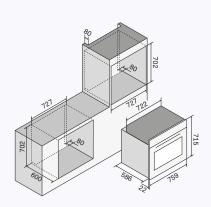




ILVE Panoramagic  $\rightarrow$  Ovens 026 - 027

## OV30PMT3

 $76\,\mathrm{cm}$  electronic oven with maximum temperature 320° C in stainless steel





#### General features

- Energy class A
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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

Colour range



steel

**Finishes** 



Satin

Functions































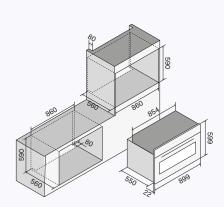


Order code: OV30PMT3

Brushed

## OV91PMT3

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





#### General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

#### Consumptions

Maximum input 2,95 kWTop electrical heating element 1200 W

Bottom electrical heating element

Electric grill 2150 WCircular heating element 2100 W

Colour range



Stainless steel Finishes



Satin

Functions













1560 W



















Order code: OV91PMT3

Brushed

ILVE Panoramagic  $\rightarrow$  Ovens 028 - 029



## Ovens comparison table

#### OV60PMT3

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

#### OV30PMT3

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

#### OV91PMT3

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







| General features                  | _   |   |   |
|-----------------------------------|---|---|---|
| Energy class                      | A+  | A   | A   |
| Number of functions               | 15  | 15  | 15  |
| Operating temperature             | 30-320°C  | 30-320°C                                    | 30-300°C                                    |
| Programmer                        | TFT touch control                               | TFT touch control                           | TFT touch control                           |
| Cooking probe                     | Yes   | Yes   | Yes   |
| Lighting                          | Double internal light                           | Double internal light                       | Double internal light                       |
| Soft-closing door                 | Yes   | Yes   | Yes   |
| Door glass                        | Triple glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-11.101) | Triple glass cold door (EN60335-2-6-11.101) |
| Ventilation                       | cooling tangential                              | cooling tangential                          | cooling tangential                          |
| Child safety                      | Yes   | Yes   | Yes   |
| Cavity features                   |   |   |   |
| Muffle                            | with easy clean enamel                          | with easy clean enamel                      | with easy clean enamel                      |
| Internal dimensions               | 43,7×36×41 cm                                   | 64×43,3×41 cm                               | 74×36,5×41 cm                               |
| Capacity                          | 65 L  | 114 L                                       | 110 L                                       |
| Steam discharge                   | controlled with dry or moist cooking option     | controlled with dry or moist cooking option | controlled with dry or moist cooking option |
| Folding grill heating element     | Yes   | Yes   | Yes   |
| Thermostat                        | with electronic probe                           | with electronic probe                       | with electronic probe                       |
| Consumptions                      |   |   |   |
| Maximum input                     | 2,45 kW   | 3,1 kW                                      | 2,95 kW                                     |
| Top electrical heating element    | 1000 W  | 1200 W                                      | 1200 W                                      |
| Bottom electrical heating element | 1100 W  | 1560 W                                      | 1560 W                                      |
| Electric grill                    | 2100 W  | 3000 W                                      | 2150 W                                      |
| Circular heating element          | 2100 W  | 2×1050 W                                    | 2100 W                                      |
| Lower gas burner                  | -   | -   | -   |
| Steam generator                   | -   | -   | -   |
| Microwave generator               | -   | -   | -   |
| Finish Brass/Chrome               | _   |   |   |
| Finish Burnished                  |   |   |   |
| Finish Brushed                    |   |   |   |
| <br>Finish Black matt             | _   |   |   |

ILVE Panoramagic  $\rightarrow$  Ovens 030 - 031

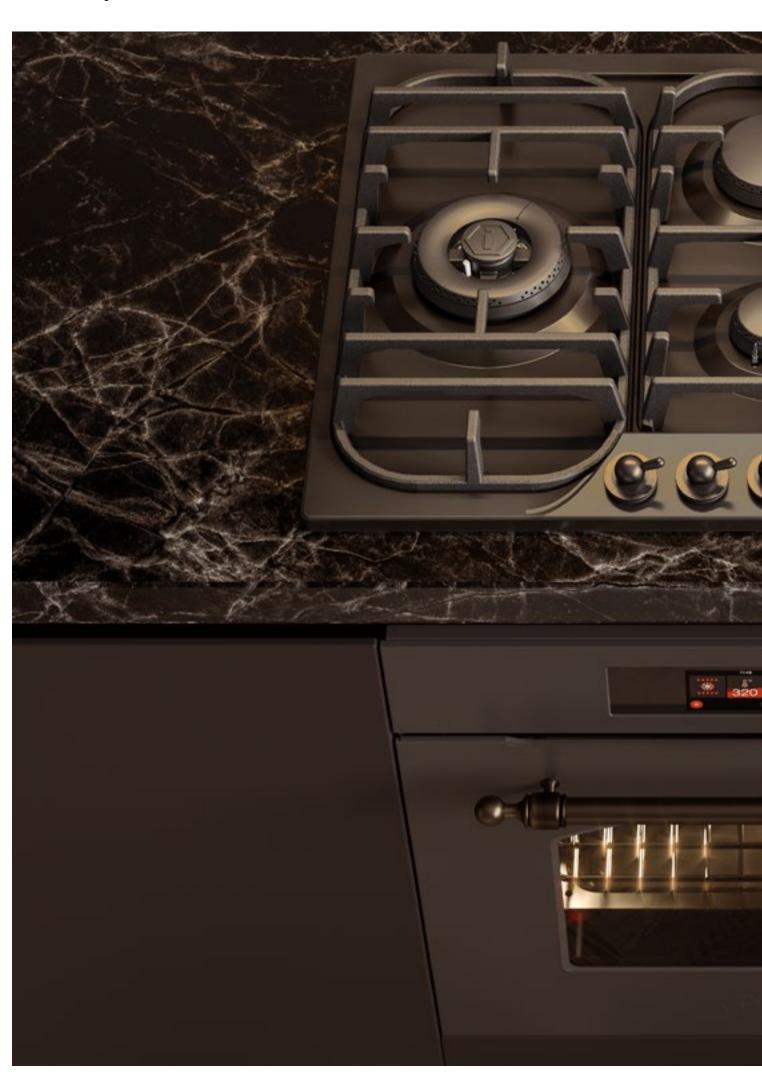


## Nostalgie

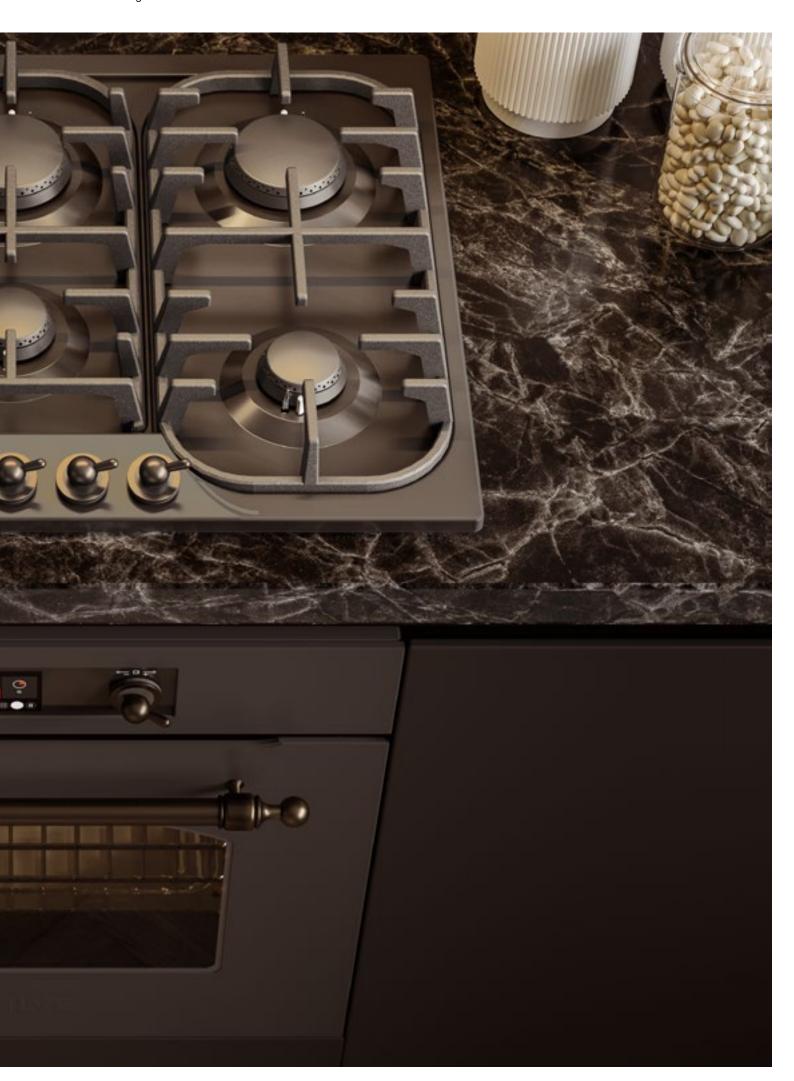
Nostalgie is the ILVE collection that combines the latest generation technologies with stylistic references from the past.

The new rounded profile of the glass of the built-in ovens is in line with the aesthetics of range cookers and evokes the magical atmosphere of the kitchens of the past while confirming the highest level of professional performance, in harmony with the space and today's needs.





ILVE Nostalgie 034 – 035





ILVE Nostalgie 036 – 037

# Combined ovens and cooking and storage systems

Behind the new and characteristic door with rounded glass, ILVE built-in ovens, ranging between 60cm and 90cm, have a large capacity and guarantee impeccable results thanks to the advanced technologies like the electronic temperature control, Quick Start function and the user-friendly, high definition TF touch display. The Ultracombi model has three cooking modes: microwave, convection and steam, also with the option of having two-by-two combined cooking. The 400° oven makes it possible for you to enjoy crispy, fragrant pizzas, just like eating out at a pizza restaurant, and also cooks any recipe to perfection.

#### Colour range Body







steel

te Anti





Graphite matt

Burgundy

<u>Finishes</u> Knobs, handles







# Star Column CSTARSN



Colour range Body













Burgundy

Finishes Knobs, handles, frames







Bronze

Order code: CSTARSN

Chrome / Brass

Bronze

#### Ultracombi

#### **Functions**

















#### 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 41,5×21×41 cm
- Capacity 36 L
- Thermostat with electronic probe

#### Consumption

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

#### Built-in blast chiller

#### **Functions**

























- 3 racks
- Proving
- · 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

300 kW • Maximum input:

#### Built-in vacuum packing machine

#### **Functions**











## General features

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

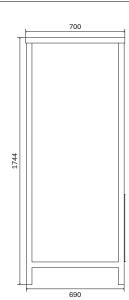
#### Cavity features

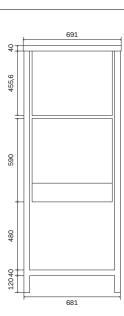
- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

#### Consumption

240 W • Maximum input:

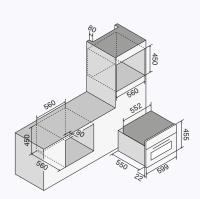
#### Technical drawing and dimensions





# 645SNZT4

Oven multifunction electronic with maximum temperature of 400  $^{\circ}\text{C}$  (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
- Lighting Internal light
- Door glass 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

#### Colour range



Burgundy

Antique white





steel



Stainless



Graphite matt





Brass



Chrome



Burnished

#### **Functions**































Brass/Chrome

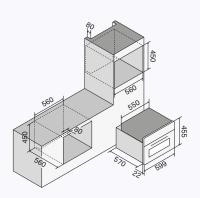
Burnished

Order code: 645SNZT4

ILVE Nostalgie → Ovens 040 - 041

# 645SNHSW

Oven 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
- Lighting Internal halogen light
- Door glass 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

1600 W • Microwave generator

#### Colour range









Stainless steel



Graphite matt





Brass





Burnished

#### **Functions**















Burgundy red

Order code: 645SNHSW

Brass/Chrome









Chrome





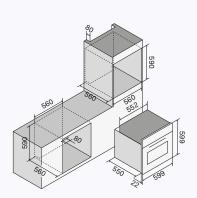






## 60SNT3

Oven multifunction electronic with maximum temperature of 320  $^{\circ}$  C  $\,$  60  $\,$ cm in stainless steel or painted steel





#### General features

- Energy class A+
- Operating temperature 30-320°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- · Soft-closing door
- Door glass 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

2,45 kW • Maximum input 1000 W

• Top electrical heating element

• Bottom electrical heating element

• Electric grill 2100 W

• Circular heating element

2100 W

1100 W

#### Colour range



Burgundy

Antique white





Stainless steel





Graphite matt

#### Finishes





Chrome



Burnished

#### **Functions**































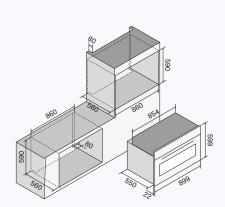
Brass/Chrome



ILVE Nostalgie → Ovens 042 - 043

# V91SNT3

Oven electronic with maximum temperature 320° C 90 cm in stainless steel or painted steel





#### General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- · Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

#### Consumptions

2,95 kW • Maximum input

• Top electrical heating element 1200 W

• Bottom electrical heating element 1560 W

• Electric grill 2150 W

• Circular heating element

2100 W

#### Colour range



Burgundy

Antique white





Stainless



steel



Graphite matt







Chrome



#### **Functions**













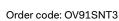










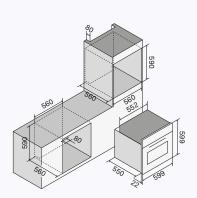


Brass/Chrome



## 60SNE3

Oven multifunction electronic with maximum temperature of 300  $^{\circ}$  C  $\,$  60  $\,$ cm in stainless steel or painted steel





#### General features

- Energy class A+
- Operating temperature 30-300°C
- Programmer electronic
- Electronic temperature control
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- · Soft-closing door
- Door glass 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

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

1100 W 2100 W

2100 W

Colour range



Antique white







Stainless steel



Graphite matt

#### Finishes







#### **Functions**

























Burgundy

red



plated

Copper

Order code: OV60SNE3

Brass/Chrome







Chrome









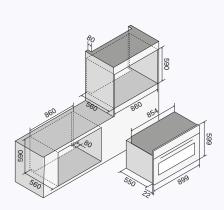




ILVE Nostalgie → Ovens 044 - 045

## 90SNE3

Oven multifunction electronic with maximum temperature of 300  $^{\circ}$  C  $\,$  90  $\,$ cm in stainless steel or painted steel





#### General features

- Energy class A+
- Operating temperature 30-300°C
- Electronic temperature control
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- · Soft-closing door
- Door glass 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

2,75 kW • Maximum input

• Top electrical heating element 1200 W 1350 W

• Bottom electrical heating element

• Electric grill 2150 W 2100 W

• Circular heating element

#### Colour range



Burgundy

red









Stainless steel





Graphite matt

#### Finishes





Chrome

#### **Functions**



































Order code: OV90SNE3

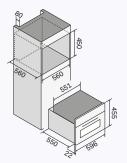
Brass/Chrome



ILVE Nostalgie → Ovens 046 - 047

# BC645SNTC

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

#### Colour range



White



Antique white





Stainless steel



Graphite matt



**Finiture** 





Burnished

















Burgundy red







Funzioni







Order code: BC645SNTC

Brass / Chrome

# Ovens comparison table

#### 645SNZT4

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



#### 645SNHSW

Oven Ultracombi compact triplepurpose oven with hot air, steam and microwave function 60 cm in stainless steel or painted steel



#### OV60SNT3

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



| General | features |
|---------|----------|
|         |          |

| Energy class                      | A   | A+  | A+  |
|-----------------------------------|---|---|---|
| Number of functions               | 10  | 10 of which 4 combined                          | 15  |
| Operating temperature             | 30-400°C                                      | 30-250°C  | 30-320°C                                    |
| Programmer                        | electronic touch TFT                          | electronic touch TFT                            | TFT touch control                           |
| Cooking probe                     | -   | Yes   | Yes   |
| Lighting                          | Internal light                                | Internal halogen light                          | Double internal light                       |
| Soft-closing door                 | <del>-</del> -                                | -   | Yes   |
| Door glass                        | Four-glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-11.101) |
| Ventilation                       | cooling tangential                            | double speed cooling tangential                 | cooling tangential                          |
| Child safety                      | Yes   | Yes   | Yes   |
| Cavity features                   |   |   |   |
| Muffle                            | AISI 304 stainless steel                      | AISI 304 stainless steel                        | with easy clean enamel                      |
| Internal dimensions               | 44×21×40,5 cm                                 | 41,5×21×41 cm                                   | 43,7×36×41 cm                               |
| Capacity                          | 37 L  | 36 L  | 65 L  |
| Steam discharge                   | Yes   | -   | controlled with dry or moist cooking option |
| Folding grill heating element     | -   | -   | Yes   |
| Thermostat                        | with electronic probe                         | with electronic probe                           | with electronic probe                       |
| Consumptions                      |   |   |   |
| Maximum input                     | 2,9 kW  | 3,4 kW  | 2,45 kW                                     |
| Top electrical heating element    | 900 W   | -   | 1000 W                                      |
| Bottom electrical heating element | 1300 W  | -   | 1100 W                                      |
| Electric grill                    | 1600 W  | 1900 W  | 2100 W                                      |
| Circular heating element          | 2000 W  | 1600 W  | 2100 W                                      |
| Lower gas burner                  | -   | -   | -   |
| Steam generator                   | -   | 1200 W  | -   |
| Microwave generator               | -   | 1600 W  | -   |
| Finish Brass/Chrome               | _   |   |   |
| Finish Bronze                     |   |   |   |
| Finish Brushed                    |   |   |   |
| Finish Black matt                 |   |   |   |
|                                   |   |   | · -   |

ILVE Nostalgie → Ovens 048 — 049

#### OV91SNT3

Oven electronic with maximum temperature 320° C 90 cm in stainless steel or painted steel



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

#### OV90SNE3

Oven multifunction electronic with maximum temperature of 300 ° C 90 cm in stainless steel or painted steel







| A+  | A+  | A+  |  |
|---|---|---|--|
| 15  | 15  | 15  |  |
| 30-300°C  | 30-300°C  | 30-300°C                                    |  |
| TFT touch control                               | electronic                                      | -   |  |
| Yes   | -   | -   |  |
| Double internal light                           | Double internal light                           | Double internal light                       |  |
| ⁄es   | Yes   | Yes   |  |
| Triple glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-11.101) |  |
| cooling tangential                              | cooling tangential                              | cooling tangential                          |  |
| ves .   | Yes   | Yes   |  |
| with easy clean enamel                          | with easy clean enamel                          | with easy clean enamel                      |  |
| 74×36,5×41 cm                                   | 43,7×36×41 cm                                   | 64,5×36,5×41 cm                             |  |
| 110 L   | 65 L  | 97 L  |  |
| controlled with dry or moist cooking            | controlled with dry or moist cooking option     | controlled with dry or moist cooking option |  |
| Yes   | Yes   | Yes   |  |
| with electronic probe                           | with electronic probe                           | with electronic probe                       |  |
| 2,95 kW   | 2,45 kW   | 2,75 kW                                     |  |
| 1200 W  | 1000 W  | 1200 W                                      |  |
| L560 W  | 1100 W  | 1350 W                                      |  |
| 2150 W  | 2100 W  | 2150 W                                      |  |
| 2100 W  | 2100 W  | 2100 W                                      |  |
| -   | -   |   |  |
| -   | -   | -   |  |
| -   | -   |   |  |
|   |   |   |  |
|   |   |   |  |
|   |   |   |  |
|   |   |   |  |
|   |   |   |  |

# Professional Plus

AISI304 steel – the raw material par excellence used in the kitchens of the best restaurants – is the emblem of the Professional Plus collection. A top-performance system that further extends the range of built-in ovens in order to meet even the most demanding needs, being in harmony with different styles of furniture and always guaranteeing high professional kitchen performance in the home.







ILVE Professional Plus 052 – 053





ILVE Professional Plus 054 – 055





ILVE Professional Plus 056 — 057

# Combined ovens and cooking and storage systems

The new 90 cm Professional Plus ovens really offer "maxi" capacity of as many as 110 litres. They also come in the black "full glass" version for those who want to add a special aesthetic appeal to their cooking performances.

They have cutting-edge functions such as precise electronic temperature control, Quick Start quick preheating and are equipped with knurled knobs, obtained directly from professional kitchens and which allow easier use even with gloves: a touch of functionality and extra safety.

Colour range Body





Stainless steel Glossy black

<u>Finishes</u> Knobs, handles





# Star Column CSTARBK



 $\frac{\text{Colour range}}{\text{Body}}$ 



Glossy black

<u>Finishes</u> Handles, knobs



Matte black

#### Ultracombi

#### **Functions**

















#### 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 41,5×21×41 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 |

#### Built-in blast chiller

#### **Functions**



















#### 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

300 kW • Maximum input:

#### Built-in vacuum packing machine

#### **Functions**











### General features

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

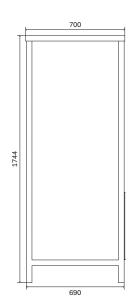
#### Cavity features

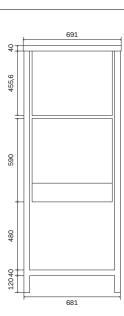
- Internal dimensions 30×36×10 cm
- Capacity 7.5 L

#### Consumption

240 W • Maximum input:

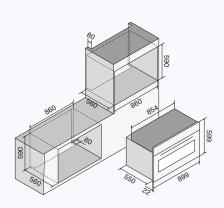
#### Technical drawing and measurements





# OV91STCT3

Oven electronic with maximum temperature 300° C  $\,$  90 cm in glass  $\,$ 





#### General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

#### Consumptions

| • | Maximum input                     | 2,95 kW |
|---|-----------------------------------|---------|
| • | Top electrical heating element    | 1200 W  |
| • | Bottom electrical heating element | 1560 W  |
|   | Classic suill                     | 2150 \  |

Electric grill 2150 WCircular heating element 2100 W

Colour range



Glossy black

Finishes



Black matt

Functions































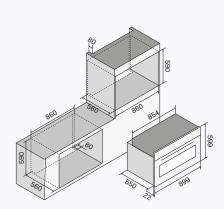
Order code: OV91STCT3

Black matt

ILVE Professional Plus → Ovens 060 - 061

# V91SLT3

Oven electronic with maximum temperature 300° C 90 cm in stainless steel





#### General features

- Energy class A
- Operating temperature 30-300°C
- Programmer TFT touch control
- Electronic temperature control
- · Cooking probe
- Lighting Double internal light
- Automatic light switch-on when door opens
- Full glass oven door
- · Soft-closing door
- Door glass 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 74×36,5×41 cm
- Capacity 110 L
- Steam discharge controlled with dry or moist cooking option
- Folding grill heating element
- Rotisserie spit diagonal
- Thermostat with electronic probe

#### Consumptions

2,95 kW • Maximum input • Top electrical heating element 1200 W 1560 W

• Bottom electrical heating element

• Electric grill 2150 W • Circular heating element 2100 W

Colour range



Stainless

Finishes



Satin

#### **Functions**































Order code: OV91SLT3

Brushed



Professional Plus → Ovens 062 — 063

# Ovens comparison table

ILVE

#### OV91STCT3

Oven electronic with maximum temperature 300° C 90 cm in glass

#### OV91SLT3

Oven electronic with maximum temperature 300° C 90 cm in stainless steel





#### General features

| Energy class                      | A   | A   |
|-----------------------------------|---|---|
| Number of functions               | 15  | 15  |
| Operating temperature             | 30-300°C  | 30-300°C                                    |
| Programmer                        | TFT touch control                               | TFT touch control                           |
| Cooking probe                     | Yes   | Yes   |
| Lighting                          | Double internal light                           | Double internal light                       |
| Soft-closing door                 | Yes   | Yes   |
| Door glass                        | Triple glass cold door (EN60335-2-6-<br>11.101) | Triple glass cold door (EN60335-2-6-11.101) |
| Ventilation                       | cooling tangential                              | cooling tangential                          |
| Child safety                      | Yes   | Yes   |
| Cavity features                   |   |   |
| Muffle                            | with easy clean enamel                          | with easy clean enamel                      |
| Internal dimensions               | 74×36,5×41 cm                                   | 74×36,5×41 cm                               |
| Capacity                          | 110 L   | 110 L                                       |
| Steam discharge                   | controlled with dry or moist cooking option     | controlled with dry or moist cooking option |
| Folding grill heating element     | Yes   | Yes   |
| Thermostat                        | with electronic probe                           | with electronic probe                       |
| Consumptions                      |   |   |
| Maximum input                     | 2,95 kW   | 2,95 kW                                     |
| Top electrical heating element    | 1200 W  | 1200 W                                      |
| Bottom electrical heating element | 1560 W  | 1560 W                                      |
| Electric grill                    | 2150 W  | 2150 W                                      |
| Circular heating element          | 2100 W  | 2100 W                                      |
| Lower gas burner                  |   | -   |
| Steam generator                   | -   | -   |
| Microwave generator               | -   | -   |
| Finish Brass/Chrome               |   |   |
| Finish Burnished                  |   |   |
| Finish Brushed                    | _   |   |
| Finish Black matt                 | _   |   |
|                                   |   |   |

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