



ILVE

Majestic





Live, Cook, Love.

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Live,

For over 50 years ILVE has been a world class leader in cooking systems. They first introduced their oversized built-in oven in 1969, and only a few years later unveiled their revolutionary Panoramagic range cooker. In their half century of continued research and commitment, ILVE has designed and implemented solutions that have raised the levels of performance, safety and satisfaction in the kitchen—because cooking well means living well.

Founded in Campodarsego in the Province of Padua, Italy, ILVE proudly carries on its fine tradition of technical expertise in the manufacturing of steel combined with continuous research in modern processing and technology. ILVE's continued success is due to their extraordinary flexibility in design and production, and their ability to meet every need in the kitchen with customizable solutions. ILVE collections are efficient, versatile, reliable, and designed to last day after day, year after year.

Cook,

ILVE ranges are inspired by the kitchens in which the great chefs work their wonders, but their aesthetics and efficiency suit the home. ILVE uses the same durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of the raw materials, the technological features of every range component also undergo strict inspection. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.

Love.

ILVE appliances are the product of their passion for their work, their enthusiasm in always developing new design and technological creations, and their unending pursuit of excellence. These sentiments give life to perfect, unique instruments designed to bring joy and satisfaction to those who truly love cooking, with qualities that shine in every aesthetic and practical detail. And just as everyone has their own culinary vision, everyone also has their own taste in home décor. That is why ILVE collections come in a variety of beautiful styles that will make cooking a daily pleasure.

ILVE: the company



↑ UMDI10NS3/BGP
Majestic 40" range cooker
Blue grey body with Copper finishes

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.

Reliability: a value that lasts over time.



↑ UM127DNS3/WHB
Majestic 48" range cooker with
White body with Burnished finishes

The reliability of ILVE products and services has been proven for for over 50 years. Every ILVE appliance and range cooker is produced in line with the highest quality certifications, and manually assembled by skilled craftsmen who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of our many customers who demand functionality, safety and durability.



ISO 9001:2015
9130:ILVE



ISO 9001:2015
IT - 79360



N. 5014624

Product technologies

TFT Display
User-friendly, comprehensive
and high resolution.



↑ UMDI10NS3/BGP
Majestic 40" range cooker
Blue grey body with Copper finishes

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.

Oven functions.

Simply touch the control display to control all the functions of a single oven or both ovens. Temperature, timer, and an automatic start and stop cook program—all are operated with ease.



Pizza mode

Suitable for baking pizza, bread, and focaccia. This mode utilizes the lower heating element which creates the optimal conditions for soft, flaky crusts and perfectly melted cheese.



Defrosting

Quickly brings frozen foods to suitable pre-cooking temperatures without altering taste or appearance.



Intensive convection cooking

Utilizing the top, bottom, and convection fan heating elements, this mode provides quick, intensive cooking with steam discharge. This is recommended for foods you want to have a crispy exterior: baked potatoes, sliced vegetables, chicken, salt-crusted fish, etc.



Quick start

Minimizes the time required for preheating before allowing you to choose the best suited cooking mode for the dish. It doubles as a quick defrosting method when a lower temperature is set (30°C - 40°C).



Moisture-Lock Intensive Convection

It assures quick and intensive cooking while keeping high-temperature steam from escaping the oven cavity. It is recommended for foods that are best prepared in humid heating conditions: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Convection Broil

An energy-saving mode that allows heat to quickly penetrate deep into foods such as pork chops, sausages, pork or mixed kebabs, Roman-style gnocchi, etc.



Broil Mode

Recommended for quick and deep grilling, browning, and roasting of most meats, fillet, Florentine steak, fish, even vegetables. For optimal results, it is strongly recommended that you do not open the oven door while using this function.



Top Element cooking

Ideal for browning and adding the final touch of color to many foods; recommended for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moisture-Lock Top Element cooking

Ideal for browning and to add the final touch of color to many foods while retaining their tender, juicy interior.



Bottom Element cooking

Ideal for providing intense heat to foods that cook better from the bottom up, especially cakes and pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moisture-Lock Bottom element Cooking

Ideal for providing intense heat to foods that cook better from the bottom up, especially pastries you meant to be soft and flaky.



Static cooking

The classic function of the electric oven. ideal for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues, biscuits, baked fruit, etc.



Moisture-Lock Static cooking

This adds more moisture to normal static cooking, ensuring crispy exteriors and moist interiors.



Multi-fan cooking

This function that allows different dishes to be cooked simultaneously without odor or flavor exchange. Lasagna, croissants, brioches, tarts, cakes, etc. can be baked together, thereby saving time and electricity.



Moisture-Lock Multi-fan cooking

This adds more moisture to Multi-fan cooking, ensuring crispy exteriors and moist interiors.



ECO cooking

Allows you to cook with significant savings on electricity consumption. Ideal for slow roasting dishes such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.

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.



Dual gas burners with power up to btu 20000 as standard



Total Black brass flame spreader with non-stick nanotechnological treatment.



Highly specialised cooktops.



Hob with cast iron pan supports.

Pluses of induction hobs.



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.



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.



Timer with automatic stop

Turns off the active zone once the set time elapses.



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.



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.

Color

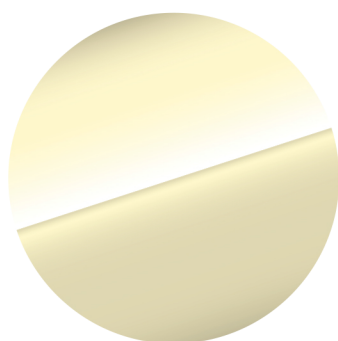


Colors.

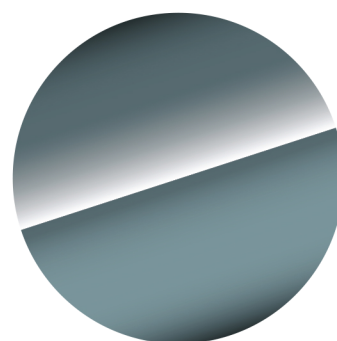
ILVE cooking systems fascinate all the senses. Color also becomes an integral part of their aesthetic personality and that of the entire kitchen: a language that expresses your tastes and your style. For this reason, ILVE has developed a selected range of colors, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.



WH / White



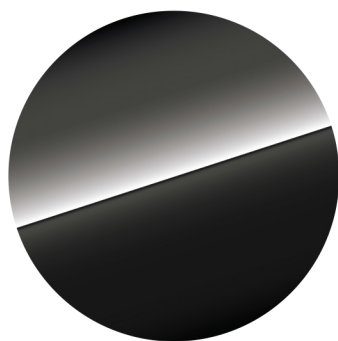
AW / Antique white



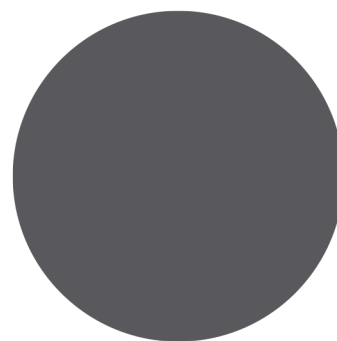
BG / Blue grey



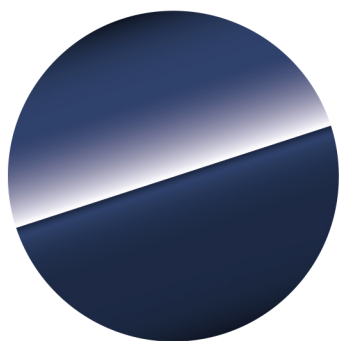
SS / Stainless steel



B / Glossy black



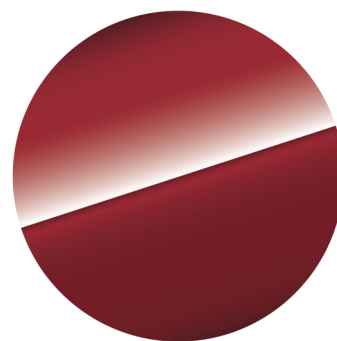
MG / Graphite matt



MB / Blue



EG / Emerald green



BU / Burgundy red

Colors.

Majestic ranges decorate the home thanks to their elegant shapes forged in pure steel, with painstakingly crafted details that are designed to grace your kitchen. They are available in a range of colors—even in RAL colors upon request—combined with fine metallic finishes. They are offered in a range of sizes from 30 to 60 inches wide and offer multiple set up options with either a single or double high-performance oven.

Finishes

Knobs, handles, feet, frames



Brass



Chrome



Burnished



Copper

Optional RAL Classic



Abacus of colors and trims



Antique white



White



Stainless steel



Graphite matt



Glossy black



Chrome



Brass



Copper



Burnished





Blue grey



Blue



Emerald green



Burgundy red



Chrome



Brass



Copper

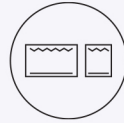


Burnished

The ovens: large 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 4 cubic feet!

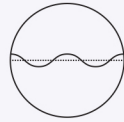
- Large internal capacity
- Double oven available
- Electronic temperature control



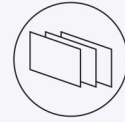
One control for both ovens



Cooking probe



Precise electronic temperature control



Cold door with triple removable glass



Heated drawer with soft-closing system



Door with soft-closing system



Solid door: optional feature with style.

The solid door is an optional feature that enriches the exclusive style of Majestic with a vintage inspiration that cannot go unnoticed.



← UM15FDNS3/WHB
Majestic 60" range cooker
White body with Burnished finishes

Ovens available for Majestic ranges

General features

	UOV80 E3 TFT S Electronic oven with TFT control	UOV76 E3 TFT S Electronic oven with TFT control	UOV60 E3 TFT S Electronic oven with TFT control	UOV30 E3 TFT Mini static electronic oven with TFT control
Energy class	A+	A	A+	A+
Cooking modes	16	16	16	5
Operating temperature	85-575°F	85-575°F	85-575°F	85-485°F
Programmer	TFT touch control	TFT touch control	TFT touch control	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	Yes	Yes	Yes	-
Lighting	Double internal light	Double internal light	Double internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	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	cooling tangential
Child lock	Yes	Yes	Yes	Yes

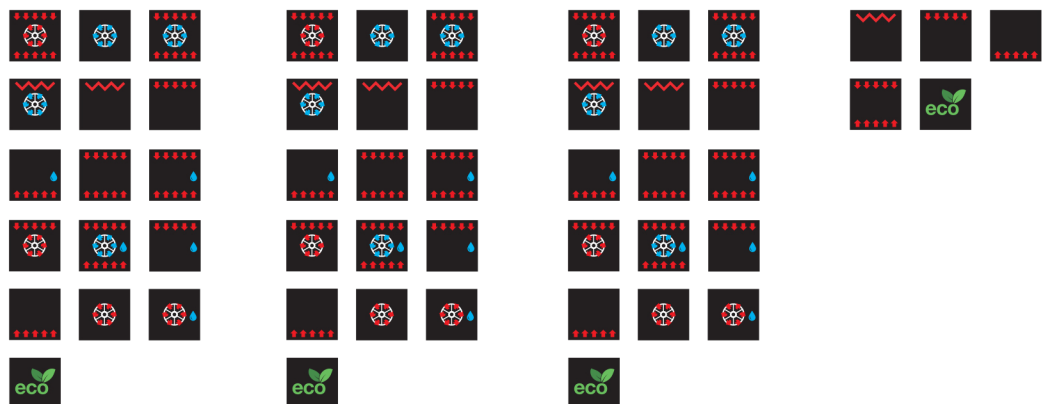
Cavity features

Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	26 ³ / ₈ ×14 ³ / ₈ ×16 ³ / ₈	25 ³ / ₁₆ ×17×16 ³ / ₈	17 ³ / ₁₆ ×14 ³ / ₁₆ ×16 ³ / ₈	10 ⁷ / ₈ ×14×17 ¹⁵ / ₁₆
Capacity (cu. ft.)	3,5	4,0	2,3	1,52
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	Yes	Yes	-
Rotisserie	diagonal	-	-	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe	with electronic probe

Consumption

Maximum input	2.75 kW	3.1 kW	2.45 kW	2.4 kW
Top electrical heating element	1200 W	1200 W	1000 W	800 W
Bottom electrical heating element	1350 W	1560 W	1100 W	800 W
Electric grill	2150 W	3000 W	2100 W	1500 W
Circular heating element	2100 W	2×1050 W	2100 W	-

Cooking modes



UM30N



Colour range

Body

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

Finishes

Knobs, handles, frames

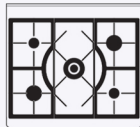
Brass	Copper
Burnished	Chrome

Optional solid door version Order code: add letter "Q" before the "N" letter

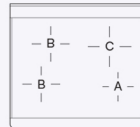
Available ovens Electric oven
 Primary oven:
 UOV76 E3 TFT S

Configurations

5 burners



Induction



Electric oven

UM30DNE3
 Brass/Chrome
 Copper/Burnished

UMI30NE3
 Brass/Chrome
 Copper/Burnished

Consumption

A Induction zone
 Ø 5" 3/4
 1,4 kW

B Induction zone
 Ø 7" 1/4
 1,85 kW

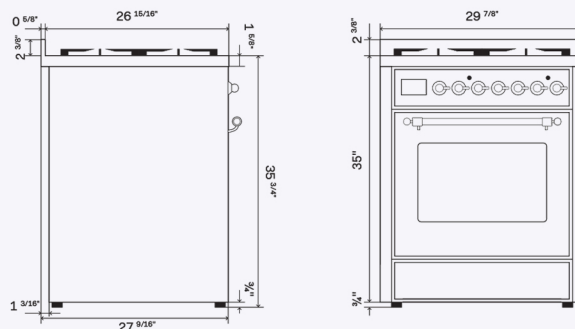
C Induction zone
 Ø 8" 11/16
 2,3 kW

Double ring
 Dual burner
 20000 btu/h /
 900 btu/h

Big burner
 10500 btu/h /
 2050 btu/h

Small burner
 6100 btu/h /
 1350 btu/h

Technical drawing & dimensions



UM09N



Colour range

Body

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

Finishes

Knobs, handles, frames

Brass	Copper
Burnished	Chrome

Optional solid door version

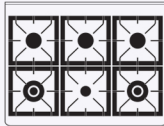
Order code: add letter "Q" before the "N" letter

Available ovens

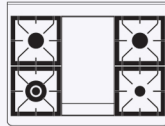
Electric oven
 Primary oven:
 UOV80 E3 TFT S

Configurations

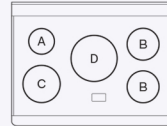
6 burners



Griddle



Induction



Electric oven

UM096DNS3
 Brass/Chrome
 Copper/Burnished

UM09FDNS3
 Brass/Chrome
 Copper/Burnished

UMI09NS3
 Brass/Chrome
 Copper/Burnished

Consumption



Induction zone
 Ø 5" 3/4
 1,4 kW



Induction zone
 Ø 7" 1/4
 1,85 kW



Induction zone
 Ø 8" 11/16
 2,3 kW



Induction zone
 Ø 10" 15/64
 2,6 kW



Double ring
 Dual burner
 20000 btu/h /
 900 btu/h



Double ring
 burner
 16500 btu/h /
 6200 btu/h



Griddle
 10500 btu/h /
 2100 btu/h +
 6100 btu/h /
 1350 btu/h

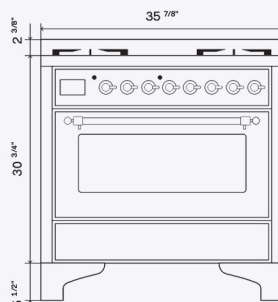
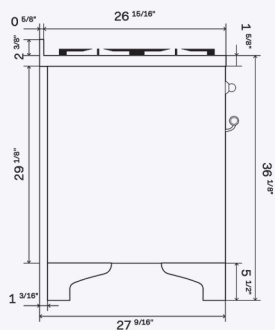


Big burner
 10500 btu/h /
 2050 btu/h



Small burner
 6100 btu/h /
 1350 btu/h

Technical drawing & dimensions



UMD10N



Colour range

Body

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

Finishes

Knobs, handles, frames

Brass	Copper
Burnished	Chrome

Optional solid door version

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

Available ovens

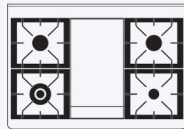
Electric oven

Primary oven:
UOV60 E3 TFT S

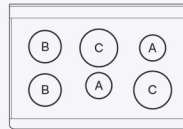
Secondary oven:
UOV30 E3 TFT

Configurations

Griddle



Induction



Electric oven

UMD10FDNS3

Brass/Chrome

Copper/Burnished

UMDI10NS3

Brass/Chrome

Copper/Burnished

Consumption

Induction zone
Ø 5" 3/4
1,4 kW

Induction zone
Ø 7" 1/4
1,85 kW

Induction zone
Ø 8" 11/16
2,3 kW

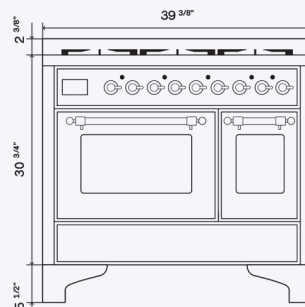
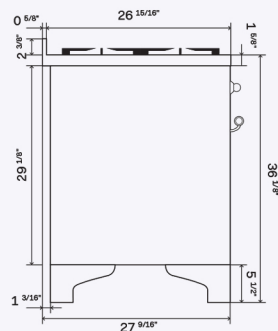
Double ring
Dual burner
20000 btu/h /
900 btu/h

Griddle
10500 btu/h /
2100 btu/h +
6100 btu/h /
1350 btu/h

Big burner
10500 btu/h /
2050 btu/h

Small burner
6100 btu/h /
1350 btu/h

Technical drawing & dimensions













UM12N







Colour range

Body

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

Finishes

Knobs, handles, frames

	
Brass	Copper
	
Burnished	Chrome

Optional solid door version

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

Available ovens

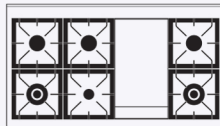
Electric oven

Primary oven:
UOV80 E3 TFT S

Secondary oven:
UOV30 E3 TFT

Configurations

Griddle



Electric oven

UM12FDNS3

Brass/Chrome

Copper/Burnished

Consumption



Double ring
Dual burner
20000 btu/h /
900 btu/h



Double ring
burner
16500 btu/h /
6200 btu/h



Griddle
10500 btu/h /
2100 btu/h +
6100 btu/h /
1350 btu/h

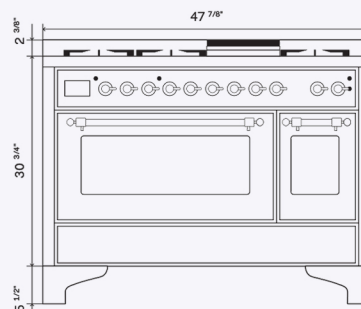
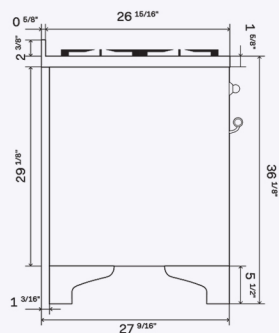


Big burner
10500 btu/h /
2050 btu/h



Small burner
6100 btu/h /
1350 btu/h

Technical drawing & dimensions



UM15N



Colour range

Body

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

Finishes

Knobs, handles, frames

Brass	Copper
Burnished	Chrome

Optional solid door version

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

Available ovens

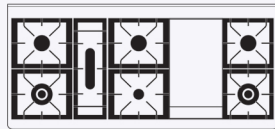
Electric oven

Primary oven:
UOV80 E3 TFT S

Secondary oven:
UOV60 E3 TFT

Configurations

Griddle



Electric oven

UM15FDNS3

Brass/Chrome

Copper/Burnished

Consumption



Double ring
Dual burner
20000 btu/h /
900 btu/h



Double ring
burner
16500 btu/h /
6200 btu/h



Griddle
10500 btu/h /
2100 btu/h +
6100 btu/h /
1350 btu/h



Oval burner
10600 btu/h /
4100 btu/h

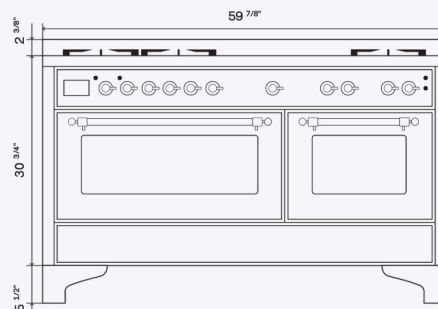
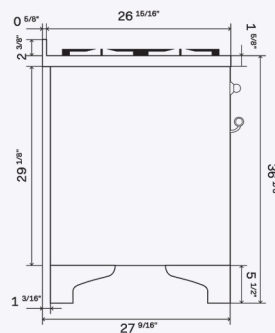


Big burner
10500 btu/h /
2050 btu/h



Small burner
6100 btu/h /
1350 btu/h

Technical drawing & dimensions



Majestic

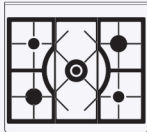
Range cookers comparison table

Optional solid door version: add letter "Q" before the letter "N"

UM30N — Electric
UM30QN — Electric

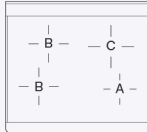


5 burners



UM30DNE3
UM30DQNE3

Induction



UMI30NE3
UMI30QNE3

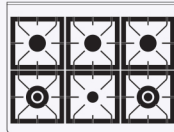
Brass/Chrome

Copper/Burnished

UM09N — Electric
UM09QN — Electric

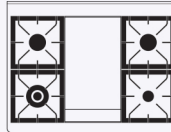


6 burners



UM096DNS3
UM096DQNS3

Griddle

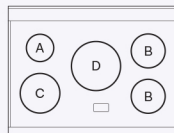


UM09FDNS3
UM09FDQNS3

Brass/Chrome

Copper/Burnished

Induction



UMI09NS3
UMI09QNS3

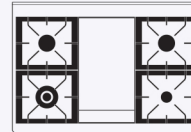
Brass/Chrome

Copper/Burnished

UMD10N — Electric
UMD10QN — Electric



Griddle



UMD10FDNS3
UMD10FDQNS3

Induction



UMDI10NS3
UMDI10QNS3

Brass/Chrome

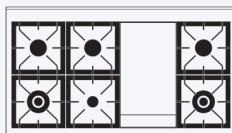
Copper/Burnished

UM12N — Electric
UM12QN — Electric

Primary oven: UOV80 E3 TFT S
Secondary oven: UOV30 E3 TFT



Griddle



UM12FDNS3
UM12FDQNS3

Brass/Chrome

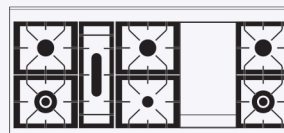
Copper/Burnished

UM15N — Electric
UM15QN — Electric

Primary oven: UOV80 E3 TFT S
Secondary oven: UOV60 E3 TFT



Griddle



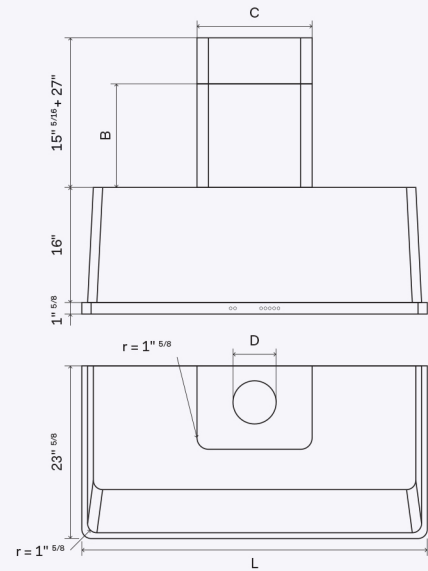
UM15FDNS3
UM15FDQNS3

Brass/Chrome

Copper/Burnished

UAM

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 6"
- Maximum power: 705W (UAM70 and UAM76 is 535W)
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction: 600 Cfm
- Four-speed controls (1-2-3-Intensive)
- Available in air intake or filtering version
- Energy class A
- 2x175W infrared lights for wall-mounted food warmers (one light for mod. UAM70 and UAM76)
- Front LED lights



UAM76

Sizes:
L = 29" ¹⁵/₁₆ / B = 13" ¹³/₁₆ / C = 11" / D = 5" ¹⁵/₁₆

Stainless steel Back Panel AM4-76



UAM90

Sizes:
L = 35" ¹⁵/₁₆ / B = 14" ⁵/₈ / C = 15" ³/₄ / D = 7" ¹⁵/₁₆

Stainless steel Back Panel AM4-90



UAM100

Sizes:
L = 39" ⁷/₁₆ / B = 14" ⁵/₈ / C = 15" ³/₄ / D = 7" ¹⁵/₁₆

Stainless steel Back Panel AM4-100



UAM120

Sizes:
L = 47" ¹⁵/₁₆ / B = 14" ⁵/₈ / C = 15" ³/₄ / D = 7" ¹⁵/₁₆

Stainless steel Back Panel AM4-120

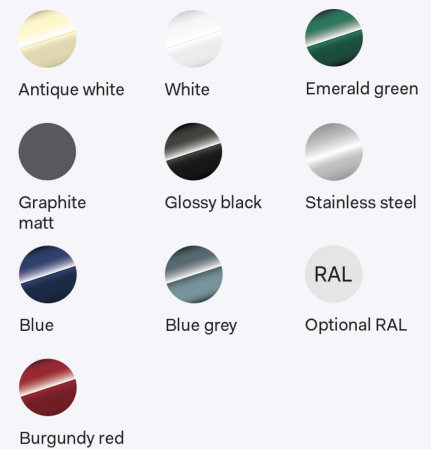


UAM150

Sizes:
L = 59" ¹/₂ / B = 14" ⁵/₈ / C = 15" ³/₄ / D = 7" ¹⁵/₁₆

Stainless steel Back Panel AM4-150

Color range: Body



Finishes: Frames





↑ UM15FDNS3/BGB
Majestic 60" range cooker
Blue grey body with Burnished finishes

Accessories

Foot cover plinth
h. 5²⁹/₃₂ inches



Code for 1 foot

AMZ90	UM09N
AMZ100	UMD10N
AMZ120	UM12N
AMZ150	UM15N

Grill grates
for oven tray



Code

EA2633003000000	For UOV30 ovens
EA2633002000000	For UOV60 ovens
EA2633001000000	For UOV80 ovens

Pair of telescopic
oven guides



Code

KGSET001	The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.
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Pair of square pan supports
(in place of Fry top)



Code

KGRFT002	2 pan supports kit
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Cast iron Wok reducer



Code

A/092/34	
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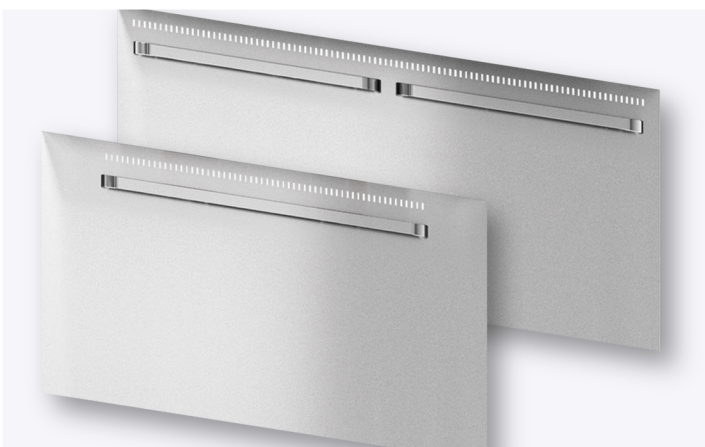
Cast iron griddle



Code

A/006/02*	Grooved griddle 280x340 mm
A/006/04*	Grooved griddle 280x285 mm
A/006/06*	Enamelled smooth griddle 280x285 mm
A/006/08	Enamelled smooth griddle 280x340 mm

Stainless steel ladle
holder back panel



Code

AM4-76	UM30N
AM4-90	UM09N
AM4-100	UMD10N
AM4-120	UM12N
AM4-150	UM15N

Accessories

Chopping board for Fry-top Bowls for steaming



Code

A/484/01



Code

G/002/02 For ranges

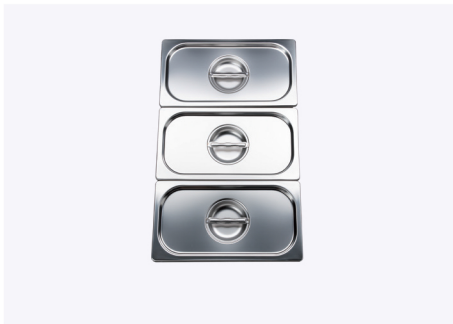
Cooking cover for Fry-top



Code

G/040/01 For ranges

Stainless steel bowls for bain-marie



Code

G/002/01

Cast iron heat diffuser



Code

A/095/36/10

Cast iron pan support adapter



Code

A/092/53/10

Flat oven tray for confectionery



Code

ES4053008030006 For UOV60 ovens

EA4053004030006 For UOV80 ovens

Pizza plate



Code

A/418/04 For UOV30 ovens

A/418/00 For UOV60 ovens

A/418/02 For UOV80 ovens

Professional cleaning kit

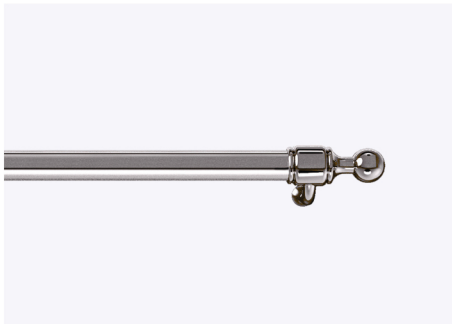


Code

CLEANKIT01

Accessories

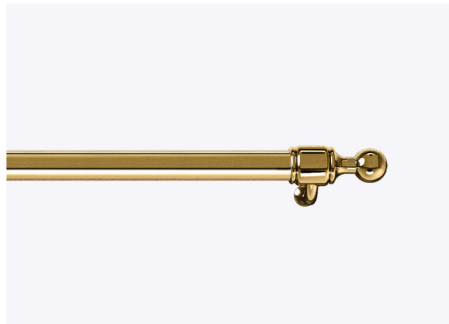
Chrome front handrail



Code

AMC-76X	UM30N
AMC-90X	UM09N
AMC-100X	UMD10N
AMC-120X	UM12N
AMC-150X	UM15N

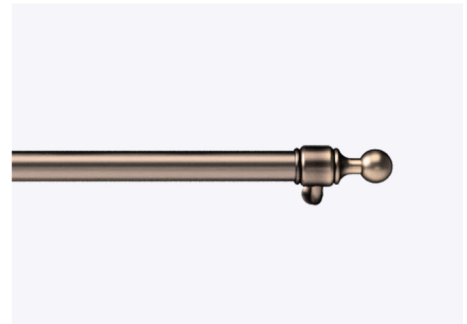
Brass front handrail



Code

AMC-76	UM30N
AMC-90	UM09N
AMC-100	UMD10N
AMC-120	UM12N
AMC-150	UM15N

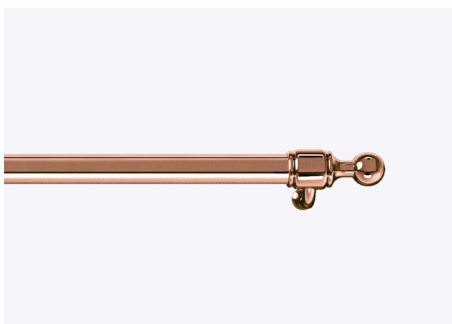
Burnished front handrail



Code

AMC-76Y	UM30N
AMC-90Y	UM09N
AMC-100Y	UMD10N
AMC-120Y	UM12N
AMC-150Y	UM15N

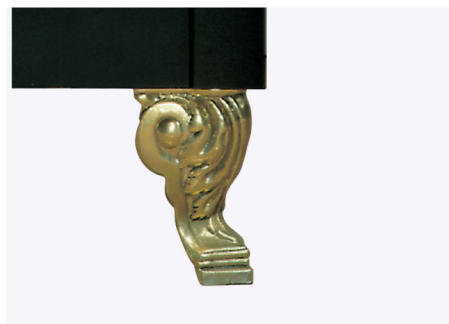
Copper front handrail



Code

AMC-76R	UM30N
AMC-90R	UM09N
AMC-100R	UMD10N
AMC-120R	UM12N
AMC-150R	UM15N

Solid Brass foot h. 5⁷/₈ inches



Code for 1 foot

G/422/12/08	Chrome
G/422/12/16	Brass
G/422/12/18	Burnished
Not available for model UM30	

Adjustable stainless steel foot h. 6⁵/₁₆ - 8¹⁵/₁₆ inches



Code for 1 foot

A/422/14



Live, Cook, Love.

Concept and graphic design:
consilia.it

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3D Render:
Nudesign Studio

Texts:
Daniele Varelli

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