





Live,

For over 50 years ILVE has been a world class leader in cooking systems. 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.

Cook,

ILVE ranges are inspired by the kitchens in which the great chefs work wonders, yet their aesthetics and efficiency are suited for the home. ILVE uses the same durable materials as professional kitchens: stainless steel (AISI 304), cast iron, brass and copper. Just as 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.

Cooking with love means improving the quality of life, an important promise that ILVE has always kept. Its collections address peoples' 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.

Majestic

A fusion of beauty and functionality, Majestic is a bold, masterful embodiment of the ultimate range cooker. A statement-piece that blends into every setting and immediately takes center stage, with a style featuring rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

Nostalgie

The perfect blend of past and present, creating the very heart of your home. Nostalgie is the range of cooking systems that combines elegant retro aesthetic inspiration with cutting edge technologies.

Professional Plus

AISI 304 steel – The raw material par excellence used in the kitchens of the best restaurants – is the emblem of Professional Plus. Aesthetics that reflect the topmost professionalism, tailored to the space of the home.

Panoramagic

It was during the fantastic 1960s that ILVE developed Panoramagic: the free-standing model that revolutionized 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.

UM12FDNS3/WHB
Majestic 48" range cooker
8 burners with fry top
White with Burnished finishes



UP60FSNMP/BUG
Nostalgie 60" range cooker
7 burners, fry top, & coup de feu
Burgundy Red with Brass finishes
Shown with KCN150G door frames



UP60FSWMP/SS
Professional Plus 60" range cooker
7 burners, fry top, & coup de feu
Stainless Steel with Satin finishes



UP36FWMP/BK
Professional Plus 36" range cooker
6 burners with fry top
Glossy Black with Satin finishes



UAPM120/SS
Panoramagic 48" wall-mounted hood
Stainless Steel



UPM12FDS3/SS
Panoramagic 48" range cooker
with 8 burners
Stainless Steel with Satin finishes

AM4-120
48" Stainless Steel backsplash
ladle holder panel





UMDI10NS3/BGP
Majestic 40" range cooker
with 6 zone induction hob
Blue Grey with Copper finishes





UPD40FNMP/MGP
Nostalgie 40" range cooker
6 burners with fry top
Matte Graphite with Copper finishes
Shown with KCND100P door frames



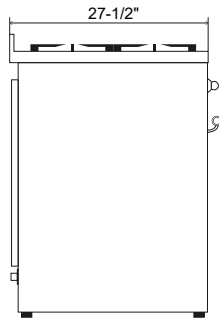
UANB40/MGP
Nostalgie Noblesse 40" wall-mounted hood
Matte Graphite with Copper finishes



Ranges



Majestic II 30"



No warming/storage drawer

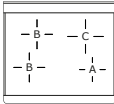
Configurations & Model Numbers

5 Burners



UM30DNE3

Induction



UMI30NE3

Solid Door Option



Oven Information

Primary Oven:
UOV 76 E3 TFT S

Burner Ratings

| | | | | | |
|--|---|--|--|--|--|
| Double Ring Dual Burner H: 25,000 Btu L: 900 Btu | Big Burner H: 10,500 Btu L: 2,000 Btu | Small Burner H: 7,000 Btu L: 1,400 Btu | Bridge Induction Zone Ø 7-1/2" + Ø 7-1/2" 1.85 / 2.5 kW (x2) | Induction Zone Ø 8-3/4" 2.3 / 3.2 kW | Induction Zone Ø 5-3/4" 1.4 / 1.8 kW |
|--|---|--|--|--|--|

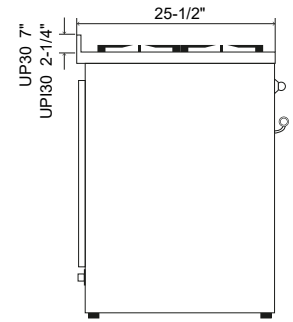


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



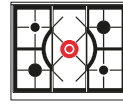
Brass, Copper, Burnished, Chrome

Nostalgie II 30"



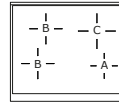
Configurations & Model Numbers

5 Burners



UP30NMP

Induction



UPI304NMP

Solid Door Option



Noblesse Frame Option



Oven Information

Primary Oven:
UOV 76 M

Burner Ratings

| | | | | | |
|--|---|--|--|--|--|
| Double Ring Dual Burner H: 25,000 Btu L: 900 Btu | Big Burner H: 10,500 Btu L: 2,000 Btu | Small Burner H: 7,000 Btu L: 1,400 Btu | Bridge Induction Zone Ø 7-1/2" + Ø 7-1/2" 1.85 / 2.5 kW (x2) | Induction Zone Ø 8-3/4" 2.3 / 3.2 kW | Induction Zone Ø 5-3/4" 1.4 / 1.8 kW |
|--|---|--|--|--|--|

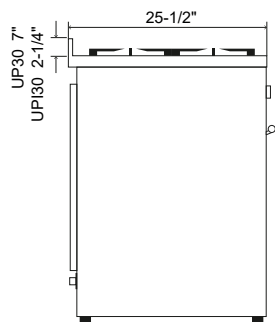


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



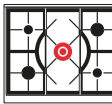
Brass, Copper, Burnished, Chrome

Professional Plus II 30"



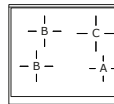
Configurations & Model Numbers

5 Burners



UP30WMP

Induction



UPI304WMP

Solid Door Option



Oven Information

Primary Oven:
UOV 76 M

Burner Ratings

| | | | | | |
|--|---|--|--|--|--|
| Double Ring Dual Burner H: 25,000 Btu L: 900 Btu | Big Burner H: 10,500 Btu L: 2,000 Btu | Small Burner H: 7,000 Btu L: 1,400 Btu | Bridge Induction Zone Ø 7-1/2" + Ø 7-1/2" 1.85 / 2.5 kW (x2) | Induction Zone Ø 8-3/4" 2.3 / 3.2 kW | Induction Zone Ø 5-3/4" 1.4 / 1.8 kW |
|--|---|--|--|--|--|

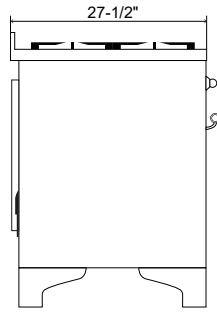


Stainless Steel, Glossy Black, White, Matte Graphite, Blue Grey, RAL



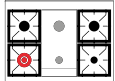
Satin

Majestic II 36"



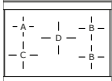
Configurations & Model Numbers

6 Burners with Fry Top



UM09FDNS3

Induction



UMI09NS3

Solid Door Option



Oven Information

Primary Oven:
UOV 80 E3 TFT S

Burner Ratings

| | | | | | | |
|---|--|----------------|---|--|---|---|
| <p>Double Ring Dual Burner H: 25,000 Btu L: 900 Btu</p> | <p>Big Burner H: 10,500 Btu L: 2,000 Btu</p> | <p>Fry Top</p> | <p>Bridge Induction Zone Ø 7-1/4" + Ø 7-1/4" 1.85 / 2.5 kW (x2)</p> | <p>Induction Zone Ø 10-1/4" 2.6 / 3.7 kW</p> | <p>Induction Zone Ø 8-3/4" 2.3 / 3.2 kW</p> | <p>Induction Zone Ø 5-3/4" 1.4 / 1.8 kW</p> |
|---|--|----------------|---|--|---|---|

Color Range



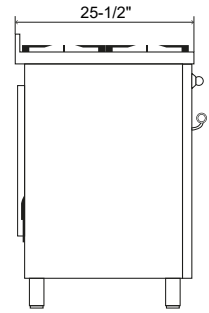
Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



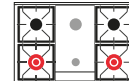
Brass, Copper, Burnished, Chrome

Nostalgie II 36"



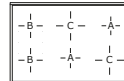
Configurations & Model Numbers

6 Burners with Fry Top



UP36FNMP

Induction



UPI366NMP

Solid Door Option



Noblesse Frame Option



Oven Information

Primary Oven:
UOV 80 M

Burner Ratings

| | | | | | |
|---|--|----------------|---|---|---|
| <p>Double Ring Dual Burner H: 25,000 Btu L: 900 Btu</p> | <p>Big Burner H: 10,500 Btu L: 2,000 Btu</p> | <p>Fry Top</p> | <p>Bridge Induction Zone Ø 7-1/4" + Ø 7-1/4" 1.85 / 2.5 kW (x2)</p> | <p>Induction Zone Ø 8-3/4" 2.3 / 3.2 kW</p> | <p>Induction Zone Ø 5-3/4" 1.4 / 1.8 kW</p> |
|---|--|----------------|---|---|---|

Color Range



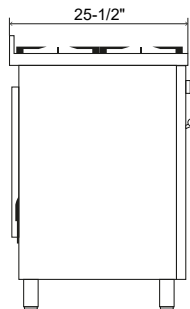
Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



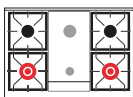
Brass, Copper, Burnished, Chrome

Professional Plus II 36"



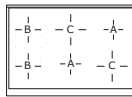
Configurations & Model Numbers

6 Burners with Fry Top



UP36FWMP

Induction



UPI366WMP

Solid Door Option



Oven Information

Primary Oven:
UOV 80 M

Burner Ratings

| | | | | | |
|---|--|----------------|---|---|---|
| <p>Double Ring Dual Burner H: 25,000 Btu L: 900 Btu</p> | <p>Big Burner H: 10,500 Btu L: 2,000 Btu</p> | <p>Fry Top</p> | <p>Bridge Induction Zone Ø 7-1/4" + Ø 7-1/4" 1.85 / 2.5 kW (x2)</p> | <p>Induction Zone Ø 8-3/4" 2.3 / 3.2 kW</p> | <p>Induction Zone Ø 5-3/4" 1.4 / 1.8 kW</p> |
|---|--|----------------|---|---|---|

Color Range



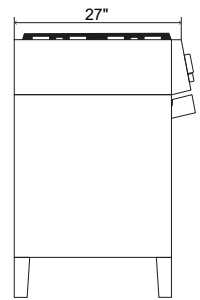
Stainless Steel, Glossy Black, White, Matte Graphite, Blue Grey, RAL

Finishes



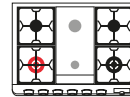
Satin

Panoramagic 36"



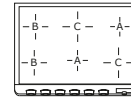
Configurations & Model Numbers

6 Burners with Fry Top



UPM09FDS3

Induction



UPMI09S3

Oven Information

Primary Oven:
UOV 80 E3 TFT S

Burner Ratings

| | | | | | | |
|---|---|--|----------------|---|---|---|
| <p>Double Ring Dual Burner H: 25,000 Btu L: 900 Btu</p> | <p>Double Ring Dual Burner H: 16,500 Btu L: 6,200 Btu</p> | <p>Big Burner H: 10,500 Btu L: 2,000 Btu</p> | <p>Fry Top</p> | <p>Bridge Induction Zone Ø 7-1/4" + Ø 7-1/4" 1.85 / 2.5 kW (x2)</p> | <p>Induction Zone Ø 8-3/4" 2.3 / 3.2 kW</p> | <p>Induction Zone Ø 5-3/4" 1.4 / 1.8 kW</p> |
|---|---|--|----------------|---|---|---|

Color Range



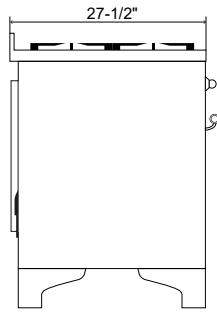
Stainless Steel, Matte Black (Matte Black is only available for UPMI09)

Finishes



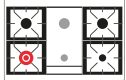
Satin

Majestic II 40"



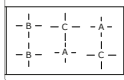
Configurations & Model Numbers

6 Burners with Fry Top



UMD10FDNS3

Induction



UMDI10NS3

Solid Door Option

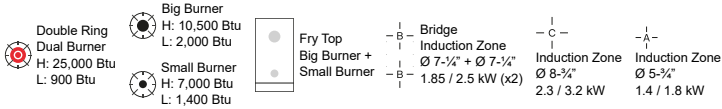


Oven Information

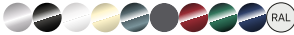
Primary Oven:
UOV 60 E3 TFT S

Secondary Oven:
UOV 30 E3 TFT

Burner Ratings



Color Range



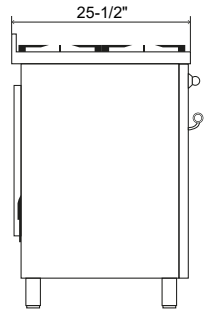
Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



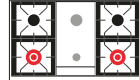
Brass, Copper, Burnished, Chrome

Nostalgie II 40"



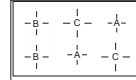
Configurations & Model Numbers

6 Burners with Fry Top



UPD40FNMP

Induction



UPDI406NMP

Solid Door Option



Noblesse Frame Option

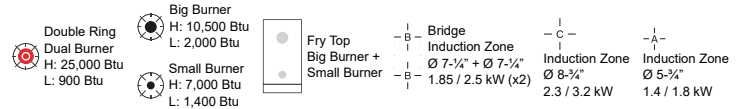


Oven Information

Primary Oven:
UOV 60 M

Secondary Oven:
UOV 40 E

Burner Ratings



Color Range



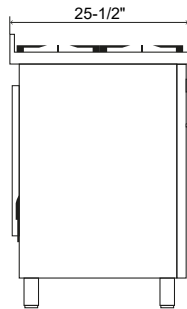
Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



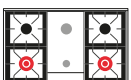
Brass, Copper, Burnished, Chrome

Professional Plus II 40"



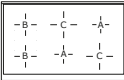
Configurations & Model Numbers

6 Burners with Fry Top



UPD40FWMP

Induction



UPDI406WMP

Solid Door Option

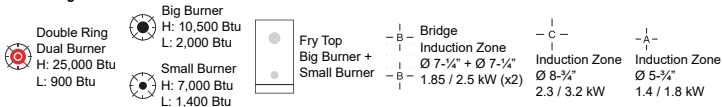


Oven Information

Primary Oven:
UOV 60 M

Secondary Oven:
UOV 40 E

Burner Ratings



Color Range



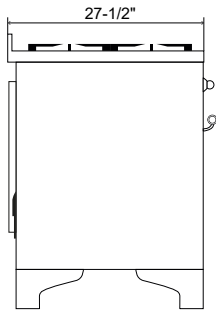
Stainless Steel, Glossy Black, White, Matte Graphite, Blue Grey, RAL

Finishes



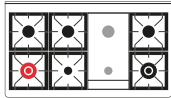
Satin

Majestic II 48"



Configuration & Model Number

8 Burners with Fry Top



UM12FDNS3

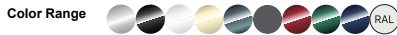
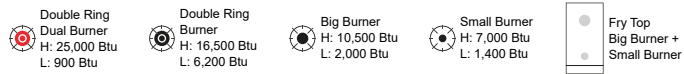
Solid Door Option



Oven Information

Primary Oven: UOV 80 E3 TFT S
Secondary Oven: UOV 30 E3 TFT

Burner Ratings

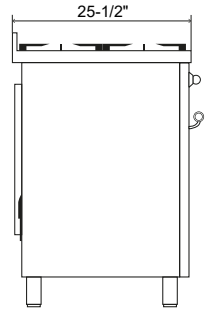


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



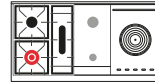
Brass, Copper, Burnished, Chrome

Nostalgie II 48"



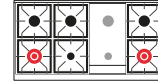
Configurations & Model Numbers

5 Burners, Fry Top, & Coup de Feu



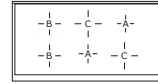
UP48FSNMP

8 Burners with Fry Top



UP48FNMP

Induction



UPI486NMP

Solid Door Option



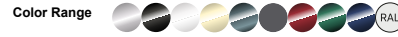
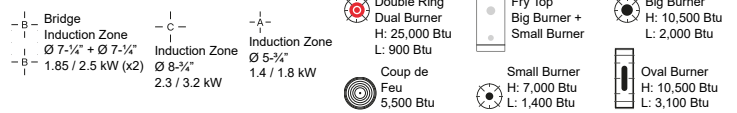
Noblesse Frame Option



Oven Information

Primary Oven: UOV 80 M Secondary Oven: UOV 30 E

Burner Ratings

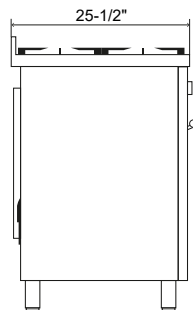


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



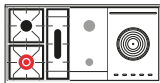
Brass, Copper, Burnished, Chrome

Professional Plus II 48"



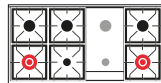
Configurations & Model Numbers

5 Burners, Fry Top, & Coup de Feu



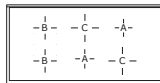
UP48FSWMP

8 Burners with Fry Top



UP48FWMP

Induction



UPI486WMP

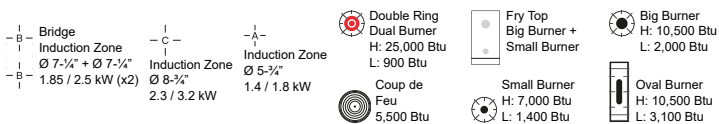
Solid Door Option



Oven Information

Primary Oven: UOV 80 M Secondary Oven: UOV 30 E

Burner Ratings

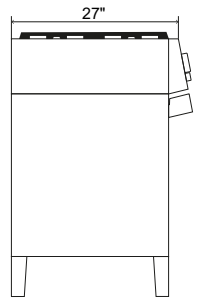


Stainless Steel, Glossy Black, White, Matte Graphite, Blue Grey, RAL



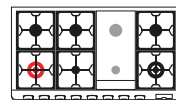
Satin

Panoramagic 48"



Configuration & Model Number

8 Burners with Fry Top

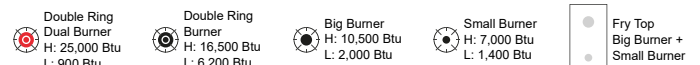


UPM12FDS3

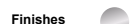
Oven Information

Primary Oven: UOV 80 E3 TFT S
Secondary Oven: UOV 30 E3 TFT

Burner Ratings

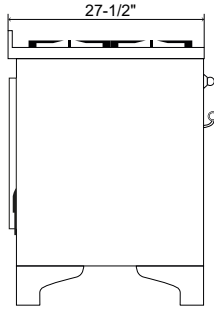


Stainless Steel



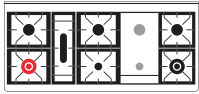
Satin

Majestic II 60"



Configuration & Model Number

9 Burners with Fry Top



UM15FDNS3

Solid Door Option

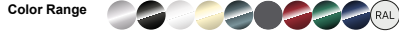
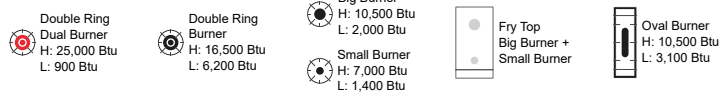


Oven Information

Primary Oven:
UOV 80 E3 TFT S

Secondary Oven:
UOV 60 E3 TFT

Burner Ratings

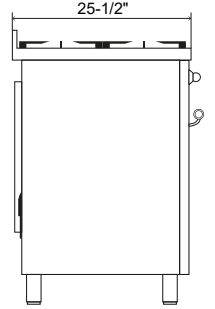


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



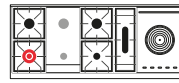
Brass, Copper, Burnished, Chrome

Nostalgie II 60"



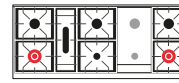
Configurations & Model Numbers

7 Burners, Fry Top, & Coup de Feu



UP60FSNMP

9 Burners with Fry Top



UP60FNMP

Solid Door Option



Noblesse Frame Option

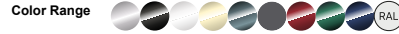
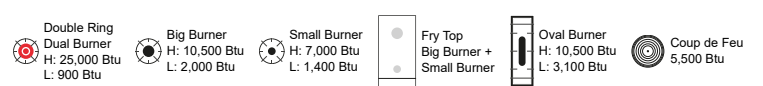


Oven Information

Primary Oven:
UOV 80 M

Secondary Oven:
UOV 60 M

Burner Ratings

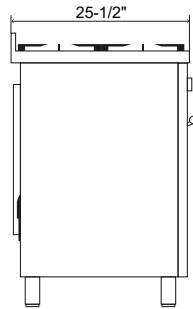


Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



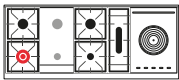
Brass, Copper, Burnished, Chrome

Professional Plus II 60"



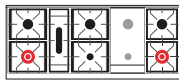
Configurations & Model Numbers

7 Burners, Fry Top, & Coup de Feu



UP60FSWMP

9 Burners with Fry Top



UP60FWMP

Solid Door Option

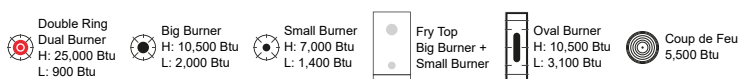


Oven Information

Primary Oven:
UOV 80 M

Secondary Oven:
UOV 60 M

Burner Ratings



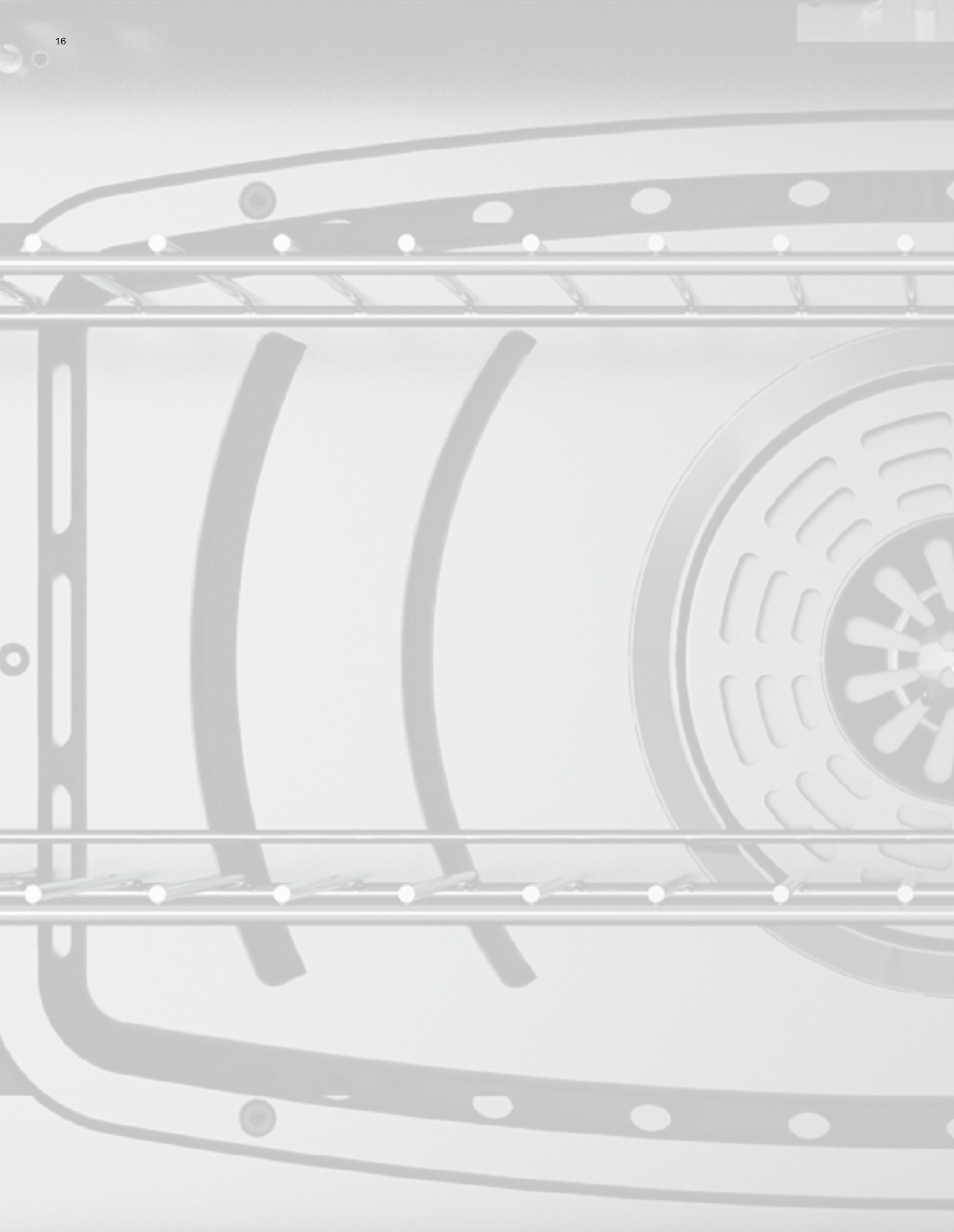
Stainless Steel, Glossy Black, White, Matte Graphite, Blue Grey, RAL



Satin

Ovens





Cooking Modes Explained



ECO cooking

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.



Pizza function

Suitable for homemade pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of baking.



Defrosting

Quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time. At which point, select the appropriate cooking mode for the dish. It also works as quick defrosting when a low temperature is set (85°F - 105°F).



Intensive cooking

Quick and intensive cooking that removes moisture from the oven cavity. Choose this setting to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

Quick and intensive cooking with steam lock, which traps the food's steam vapor in the oven for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

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.



Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general: filet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



Static normal cooking

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 veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



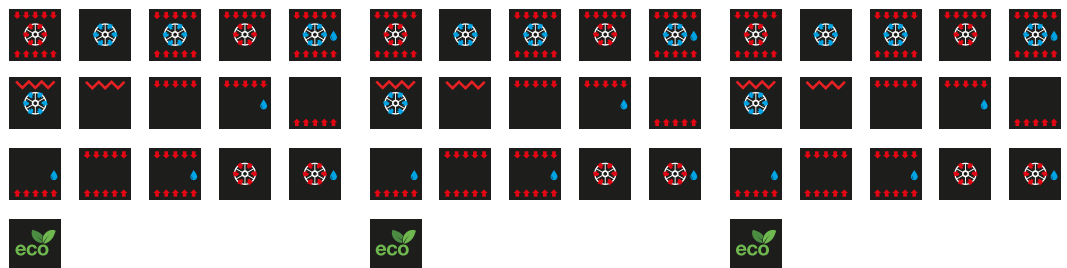
Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.

Majestic II & Panoramagic Ovens

| General features | UOV 80 E3 TFT S | UOV 76 E3 TFT S | UOV 60 E3 TFT S |
|-----------------------------------|---|---|--|
| | Large multi-function electric oven with TFT control | Large 30" multi-function electric oven with TFT control | Standard multi-function electric oven with TFT control |
| Cooking modes | 16 | 16 | 16 |
| Operating temperature | 85-575°F | 85-575°F | 85-575°F |
| Programmer | electronic touch TFT | electronic touch TFT | electronic touch TFT |
| Electronic temperature control | Yes | Yes | Yes |
| Cooking probe | Yes | Yes | Yes |
| Lighting | Double internal light | Double internal light | Double internal light |
| Automatic oven light switch on | Yes | Yes | Yes |
| Soft-closing door | Yes | Yes | Yes |
| Door glass | Triple glass cold door | Triple glass cold door | Triple glass cold door |
| Ventilation | cooling tangential | cooling tangential | cooling tangential |
| Child lock | Yes | Yes | Yes |
| Cavity features | | | |
| Cavity | with easy clean enamel | with easy clean enamel | with easy clean enamel |
| Internal dimensions (inches) | 26.375" x 14.375" x 16.125" | 25.1875" x 17" x 16.125" | 18.1875" x 14.1875" x 16.125" |
| Capacity (cu. ft.) | 3.5 | 4.0 | 2.3 |
| Moisture 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 |
| Rotisserie | diagonal | diagonal | - |
| Thermostat | with electronic probe | with electronic probe | with electronic probe |
| Consumption | | | |
| Maximum input | 3.7 kW | 3.7 kW | 3.5 kW |
| Top electrical heating element | 1300 W | 1300 W | 1090 W |
| Bottom electrical heating element | 1470 W | 1700 W | 1200 W |
| Electric grill | 2340 W | 3265 W | 2285 W |
| Circular heating element | 2290 W | 2x1145 W | 2290 W |

Cooking modes



Majestic II & Panoramagic Ovens

| General features | UOV 30 E3 TFT |
|-----------------------------------|---|
| | Small static electric oven with TFT control |
| Cooking modes | 5 |
| Operating temperature | 85-485°F |
| Programmer | electronic touch TFT |
| Electronic temperature control | Yes |
| Cooking probe | - |
| Lighting | Internal light |
| Automatic oven light switch on | Yes |
| Soft-closing door | Yes |
| Door glass | Triple glass cold door |
| Ventilation | cooling tangential |
| Child lock | Yes |
| Cavity features | |
| Cavity | with easy clean enamel |
| Internal dimensions (inches) | 10.875" x 14" x 17.3125" |
| Capacity (cu. ft.) | 1.52 |
| Moisture discharge | Yes |
| Folding grill heating element | - |
| Rotisserie | Yes |
| Thermostat | with electronic probe |
| Consumption | |
| Maximum input | 2.5 kW |
| Top electrical heating element | 870 W |
| Bottom electrical heating element | 870 W |
| Electric grill | 1630 W |
| Circular heating element | - |

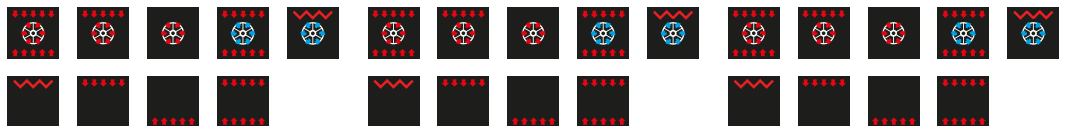
Cooking modes



Nostalgie II & Professional Plus II Ovens

| General features | UOV 80 M | UOV 76 M | UOV 60 M |
|-----------------------------------|------------------------------------|--|---------------------------------------|
| | Large multi-function electric oven | Large 30" multi-function electric oven | Standard multi-function electric oven |
| Cooking modes | 9 | 9 | 9 |
| Operating temperature | 100-500°F | 100-500°F | 100-500°F |
| Programmer | electronic | electronic | electronic |
| Electronic temperature control | - | - | - |
| Cooking probe | - | - | - |
| Lighting | Double internal light | Double internal light | Double internal light |
| Automatic oven light switch on | - | - | - |
| Soft-closing door | Yes | Yes | Yes |
| Door glass | Triple glass cold door | Triple glass cold door | Triple glass cold door |
| Ventilation | cooling tangential | cooling tangential | cooling tangential |
| Child lock | - | - | - |
| Cavity features | | | |
| Cavity | with easy clean enamel | with easy clean enamel | with easy clean enamel |
| Internal dimensions (inches) | 25.375" x 14.375" x 16.125" | 25.1875" x 17" x 16.125" | 19.1875" x 14.1875" x 16.125" |
| Capacity (cu. ft.) | 3.5 | 4.00 | 2.3 |
| Moisture discharge | - | - | - |
| Folding grill heating element | Yes | Yes | Yes |
| Rotisserie | diagonal | diagonal | - |
| Thermostat | analog | analog | analog |
| Consumption | | | |
| Maximum input | 3.7 kW | 3.7 kW | 3.5 kW |
| Top electrical heating element | 1300 W | 1300 W | 1090 W |
| Bottom electrical heating element | 1470 W | 1700 W | 1200 W |
| Electric grill | 2340 W | 3265 W | 2285 W |
| Circular heating element | 2290 W | 2x1145 W | 2290 W |

Cooking modes



Nostalgie II & Professional Plus II Ovens

| General features | UOV40 E | UOV30 E |
|-----------------------------------|-----------------------------|----------------------------|
| | Medium static electric oven | Small static electric oven |
| Cooking modes | 4 | 4 |
| Operating temperature | 100-500°F | 100-500°F |
| Programmer | - | - |
| Electronic temperature control | - | - |
| Cooking probe | - | - |
| Lighting | Internal light | Internal light |
| Automatic oven light switch on | - | - |
| Soft-closing door | Yes | Yes |
| Door glass | Triple glass cold door | Triple glass cold door |
| Ventilation | cooling tangential | cooling tangential |
| Child lock | - | - |
| Cavity features | | |
| Cavity | with easy clean enamel | with easy clean enamel |
| Internal dimensions (inches) | 14.375" x 14" x 17.3125" | 10.875" x 14" x 17.3125" |
| Capacity (cu. ft.) | 2.00 | 1.52 |
| Moisture discharge | Yes | Yes |
| Folding grill heating element | - | - |
| Rotisserie | Yes | Yes |
| Thermostat | analog | analog |
| Consumption | | |
| Maximum input | 2.8 kW | 2.5 kW |
| Top electrical heating element | 925 W | 870 W |
| Bottom electrical heating element | 1035 W | 870 W |
| Electric grill | 1740 W | 1630 W |
| Circular heating element | - | - |

Cooking modes



Overview of Features

| Features | Majestic II | Panoramagic | Nostalgie II | Pro Plus II |
|--|-------------|-------------|--------------|-------------|
| Catalytic Enamel Easy-Cleaning Oven System | ✓ | ✓ | ✓ | ✓ |
| Easy-Glide Oven Racks - Optional | ✓ | ✓ | ✓ | ✓ |
| Nanotechnological Burner Coating | ✓ | ✓ | ✓ | ✓ |
| Child Safety Lock | ✓ | ✓ | ✓ | ✓ |
| Thermocouple Safety Valves | ✓ | ✓ | ✓ | ✓ |
| Sealed Brass Burners | ✓ | ✓ | ✓ | ✓ |
| Soft Close Door(s)/Drawer | ✓ | ✓ | ✓ | ✓ |
| Triple Glass Cold Door | ✓ | ✓ | ✓ | ✓ |
| Meat Thermometer Probe | ✓ | ✓ | --- | --- |
| Coup De Feu (French Top) - Optional | --- | --- | ✓ | ✓ |
| TFT touch screen oven control | ✓ | ✓ | --- | --- |
| Moist Cooking Modes | ✓ | ✓ | --- | --- |

| Aesthetics | Majestic II | Panoramagic | Nostalgie II | Pro Plus II |
|-------------------------------------|-------------|--------------------|----------------------|-------------|
| Available Colors | | | | |
| Stainless Steel | ✓ | ✓ | ✓ | ✓ |
| White | ✓ | --- | ✓ | ✓ |
| Blue Grey | ✓ | --- | ✓ | ✓ |
| Glossy Black | ✓ | --- | ✓ | ✓ |
| Matte Graphite | ✓ | --- | ✓ | ✓ |
| Blue/Midnight Blue | ✓ | --- | ✓ | --- |
| Antique White | ✓ | --- | ✓ | --- |
| Burgundy | ✓ | --- | ✓ | --- |
| Emerald Green | ✓ | --- | ✓ | --- |
| Custom RAL | Upcharge | --- | Upcharge | Upcharge |
| Matte Black | --- | 36" Induction Only | --- | --- |
| Available Finishes/Trim | | | | |
| Brass | ✓ | --- | ✓ | --- |
| Bronze | ✓ | --- | ✓ | --- |
| Chrome | ✓ | --- | ✓ | --- |
| Copper | ✓ | --- | ✓ | --- |
| Satin/Brushed/Stainless Steel | --- | ✓ | --- | ✓ |
| Oven Door Trim | Included | --- | Noblesse Trim Option | --- |
| Viewing Window Shape | Rectangular | Rectangular | Curved | Rectangular |
| Solid Door Option ("Q" Designation) | Upcharge | --- | Upcharge | Upcharge |
| Upper Handrail Accessory Option | --- | --- | Upcharge | Upcharge |

| Cooktop | Majestic II | Panoramagic | Nostalgie II & Pro Plus II |
|------------------------------|-------------------------|-------------|----------------------------|
| Gas | 30", 36", 40", 48", 60" | 36", 48" | 30", 36", 40", 48", 60" |
| Induction/Electric | 30", 36", 40" | 36" | 30", 36", 40", 48" |
| Coup de Feu option available | --- | --- | 48", 60" |
| Highest Burner Output | 20,000 BTU | 20,000 BTU | 25,000 BTU |
| Lowest Burner Output | 900 BTU | 900 BTU | 900 BTU |

| Oven | Majestic II & Panoramagic | | Nostalgie II & Pro Plus II | |
|--|------------------------------|---------------------------|---------------------------------|---------------------------|
| | Large/Single Oven | Small Oven 40" and 48" | Large/Single Oven | Small Oven 40" and 48" |
| Oven Fuel | Electric | | | |
| Oven Temperature Adjustment Increment | 5° F | | 25° F | |
| Drawer (30" Majestic - No drawer) | Warming with heating element | | Storage with residual oven heat | |
| Oven Temperature Range | 85° - 575° F | 85° - 485° F | 100° - 500° F | |
| Oven Cooking Modes | 16 | 5 | 9 | 4 |
| Meat Probe | ✓ | --- | --- | --- |
| Rotisserie | 30", 36", 48", 60" | ✓ | 30", 36", 48", 60" | ✓ |
| 30" Range, capacity & nominal dimensions | 4 cu.ft. 25x17x16 | --- | 4 cu.ft. 25x17x16 | --- |
| 36" Range, capacity & nominal dimensions | 3.5 cu.ft. 26x14x16 | --- | 3.5 cu.ft. 26x14x16 | --- |
| 40" Range, capacity & nominal dimensions | *2.3 cu.ft. 18x14x16 | 1.52 cu.ft. 10x14x17 | **2.3 cu.ft. 19x14x16 | 2 cu.ft. 14x14x17 |
| 48" Range, capacity & nominal dimensions | 3.5 cu.ft. 26x14x16 | | 3.5 cu.ft. 26x14x16 | 1.52 cu.ft. 10x14x17 |
| 60" Range, capacity & nominal dimensions | | *See 40" Large Oven | | **See 40" Large Oven |

Hoods & More



Majestic

| | | | |
|-----|--------|-------------|---------------------------------------|
| 30" | UAM76 | EA088301100 | Flue Extension for 30" |
| 36" | UAM90 | EA088300500 | Flue Extension for 36", 40", 48", 60" |
| 40" | UAM100 | | |
| 48" | UAM120 | | |
| 60" | UAM150 | | |

Color Range



Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



Stainless Steel



Nostalgie

| | | | |
|-----|-------|-------------|----------------------------------|
| 30" | UAG30 | EA088301000 | Flue Extension for 30", 36", 40" |
| 36" | UAG36 | | |
| 40" | UAG40 | | |
| 48" | UAG48 | EA088300600 | Flue Extension for 48", 60" |
| 60" | UAG60 | | |

Color Range



Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL



Nostalgie Noblesse

| | | | |
|-----|--------|--|--|
| 30" | UANB30 | | |
| 36" | UANB36 | | |
| 40" | UANB40 | | |
| 48" | UANB48 | | |
| 60" | UANB60 | | |

Color Range



Stainless Steel, Glossy Black, White, Antique White, Blue Grey, Matte Graphite, Burgundy, Emerald Green, Midnight Blue, RAL

Finishes



Brass, Copper, Burnished, Chrome



Professional Plus

| | | | |
|-----|--------|-----------------|--|
| 30" | UAGQ30 | EA0883004000008 | |
| 36" | UAGQ36 | | Flue Extension for 30", 36", 40", 48", 60" |
| 40" | UAGQ40 | | |
| 48" | UAGQ48 | | |
| 60" | UAGQ60 | | |

Color Range



Stainless Steel



Panoramagic

| | | | |
|-----|---------|-----------------|--------------------------------------|
| 36" | UAPM90 | EA0883008000015 | Flue Extension for 36" (Matte Black) |
| 48" | UAPM120 | EA0883008000008 | Flue Extension for 36", 48" |

Color Range

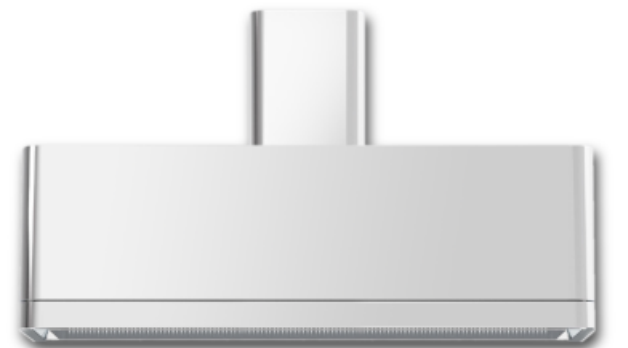


Stainless Steel, Matte Black (Matte Black is only available for UAPM90)

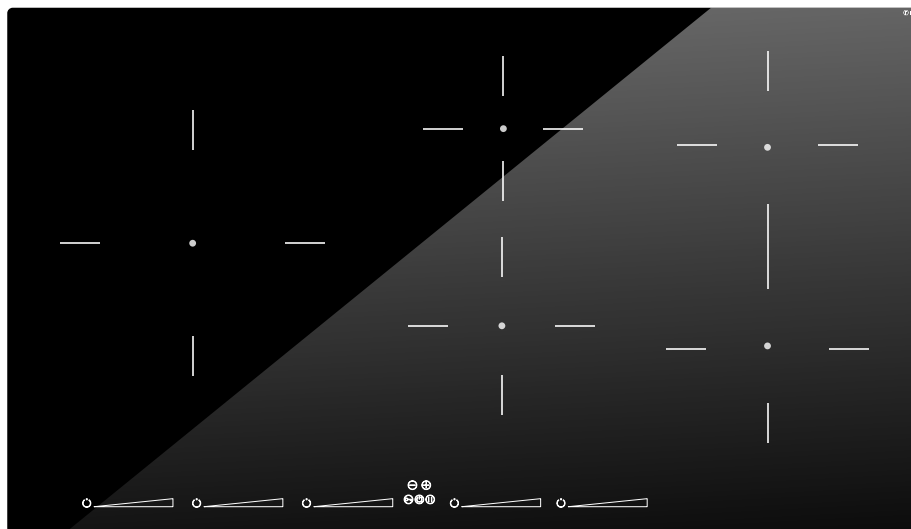
Finishes



Stainless Steel



UHCI36TCRP 36" Induction Cooktop



Features

- 5 zone touch
- Pan sensor
- Booster function - Double Booster
- Child safety
- Residual heat indicator
- Timer with automatic stop
- Slide touch controls
- Overheating and liquid spill protection
- 2 zone bridge function
- Maximum power 11.1 kW (Ground + 2 Phases UL)
- Automated cooking: Bain Marie (107°F) Keep warm (158°F) Simmer (201°F)

Burners

Zone 1 dimensions and power (standard / booster / double booster)
 Ø 280 mm 2.6 kW / 3.3 kW / 3.7 kW

Zone 2 dimensions and power (standard / booster / double booster)
 Ø 200 mm 1.85 kW / 2.3 kW / 3.0 kW

Zone 3 dimensions and power (standard / booster / double booster)
 Ø 165 mm 1.4 kW / 1.8 kW / 2.2 kW

Zone 4 dimensions and power (standard / booster / double booster)
 Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW

Zone 5 dimensions and power (standard / booster / double booster)
 Octagonal 220 x 180 mm 2.1 kW / 2.65 kW / 3.7 kW

Built-in hole size: 34-³/₄" x 19-³/₄"



Nostalgie Upper Handrail



Chrome

| | |
|---------|-----|
| HRN30C | 30" |
| HRN36C | 36" |
| HRND40C | 40" |
| HRN48C | 48" |
| HRN60C | 60" |

Brass

| | |
|---------|-----|
| HRN30G | 30" |
| HRN36G | 36" |
| HRND40G | 40" |
| HRN48G | 48" |
| HRN60G | 60" |

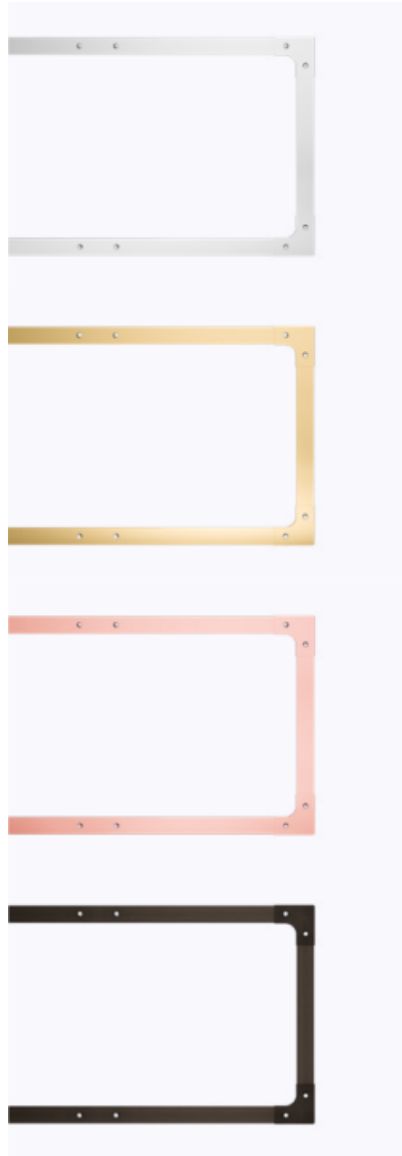
Copper

| | |
|---------|-----|
| HRN30P | 30" |
| HRN36P | 36" |
| HRND40P | 40" |
| HRN48P | 48" |
| HRN60P | 60" |

Burnished

| | |
|---------|-----|
| HRN30B | 30" |
| HRN36B | 36" |
| HRND40B | 40" |
| HRN48B | 48" |
| HRN60B | 60" |

Nostalgie Noblesse Oven Door Frame



Chrome

| | |
|----------|----------------|
| KCN76C | 30" Oven door |
| KCN90C | 36" Oven door |
| KCND100C | 40" Oven doors |
| KCN120C | 48" Oven doors |
| KCN150C | 60" Oven doors |

Brass

| | |
|----------|----------------|
| KCN76G | 30" Oven door |
| KCN90G | 36" Oven door |
| KCND100G | 40" Oven doors |
| KCN120G | 48" Oven doors |
| KCN150G | 60" Oven doors |

Copper

| | |
|----------|----------------|
| KCN76P | 30" Oven door |
| KCN90P | 36" Oven door |
| KCND100P | 40" Oven doors |
| KCN120P | 48" Oven doors |
| KCN150P | 60" Oven doors |

Burnished

| | |
|----------|----------------|
| KCN76B | 30" Oven door |
| KCN90B | 36" Oven door |
| KCND100B | 40" Oven doors |
| KCN120B | 48" Oven doors |
| KCN150B | 60" Oven doors |

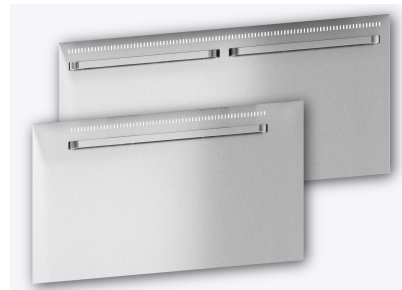
Professional Plus Stainless Steel Upper Handrail



| | |
|---------|-----|
| HRP30S | 30" |
| HRP36S | 36" |
| HRPD40S | 40" |
| HRP48S | 48" |
| HRP60S | 60" |

Stainless Steel Backsplash Ladle Holder Panel

All Styles



| | |
|---------|-----|
| AM4-76 | 30" |
| AM4-90 | 36" |
| AM4-100 | 40" |
| AM4-120 | 48" |
| AM4-150 | 60" |

Telescopic Oven Glides

All Styles



KGSET001
(1 pair of glides)

Nostalgie & Pro Plus Foot Cover Plinth 5-1/2"

Not available for 30" models



| | |
|------------|-----|
| APZ90/140 | 36" |
| APZ100/140 | 40" |
| APZ120/140 | 48" |
| APZ150/140 | 60" |

Available in: White, Antique White, Stainless Steel, Matte Graphite, Glossy Black, Midnight Blue, Burgundy Red, Emerald Green, Blue Grey, & RAL.

Pizza Plate

All Styles



- A/418/00
UOV 60 E3 TFT S UOV 60 M
- A/418/02
UOV 80 E3 TFT S UOV 80 M
UOV 76 E3 TFT S UOV 76 M
- A/418/04
UOV 30 E3 TFT UOV30 E
UOV40 E

Majestic Stainless Steel Foot Cover Plinth 5-7/8"

Not available for UM30



| | |
|--------|-----|
| AMZ90 | 36" |
| AMZ100 | 40" |
| AMZ120 | 48" |
| AMZ150 | 60" |

Flat Oven Tray for Confectionery

All Styles



- EA4053004030006
UOV 80 E3 TFT S UOV 80 M
UOV 76 E3 TFT S UOV 76 M
- ES4053008030006
UOV 60 E3 TFT S UOV 60 M

Majestic Foot 5-7/8"

For Nostalgie II (not available for UP30N). Sold individually.



| | |
|-----------------|-----------------|
| ES5308001000008 | Stainless Steel |
| ES5308001000016 | Brass |
| ES5308001000018 | Burnished |
| ES5308001000020 | Copper |

Grill Grates for Oven Tray

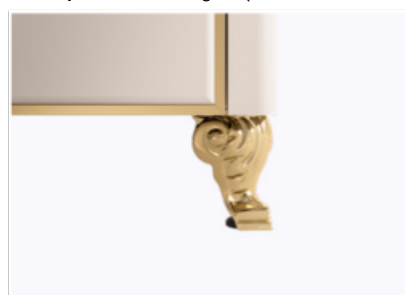
All Styles



- EA2633008000008
UOV 30 E3 TFT UOV30 E
- EA2633009000008
UOV40 E
- EA2633007000008
UOV 60 E3 TFT S UOV 60 M
- EA2633006000008
UOV 80 E3 TFT S UOV 80 M
UOV 76 E3 TFT S UOV 76 M

Decorative Leg 5-7/8"

For Majestic II & Nostalgie II (not available for 30" models). Sold individually.



| | |
|-------------|-----------|
| G/422/12/08 | Chrome |
| G/422/12/16 | Brass |
| G/422/12/18 | Burnished |

Cooking Cover for Griddle

All Styles



G/040/01

Cast Iron Griddle

All Styles



- A/006/02 Grooved griddle 11"x13"
- A/006/04 Grooved griddle 11"x11"
- A/006/06 Smooth griddle 11"x11"
- A/006/08 Smooth griddle 11"x13"

Bowls for Steaming

All Styles



G/002/02

Cast Iron Heat Diffuser

All Styles



A/095/36/10

Cast Iron Pan Support Reducer

All Styles



EA6051003000000

Stainless Steel Bowls for Ban-Marie

All Styles



G/002/01

Cast Iron Wok Reducer

Not available for Panoramagic



EA6051001070010

Chopping Board for Griddle

All Styles



A/484/01

Cleaning Kit

All Styles



CLEANKIT01





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