

150CM MAJESTIC ELECTRIC OVEN WITH 7 BURNER, TEPANYAKI PLATE COOKTOP

M15FDNE3



Pictured in Burgundy & Gold Trimmings - M15FDNE3-BUG



YOUR KITCHEN DESERVES AN EXTRAORDINARY APPLIANCE MAKE YOUR KITCHEN MAJESTIC

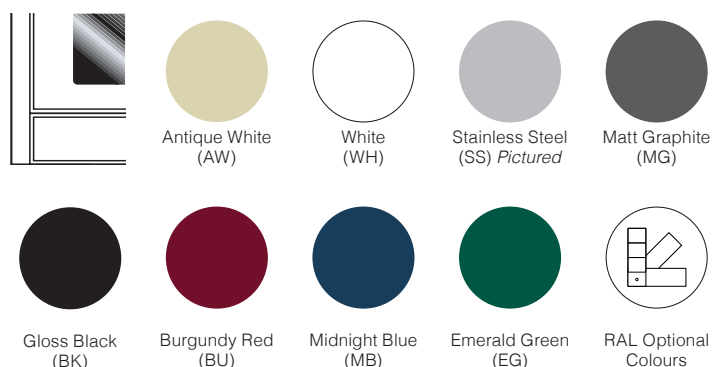
A highlight of the NEW Majestic range is its 4.3inch touch control display with intuitive & vibrant graphics and logical operation. Touch and sliding movement controls are smooth and easy to use. Within the TFT display you can control the oven temperature and manage the quantity of moisture inside the cooking cavity. Another new feature to the Majestic series is the Steam Valve - offering the possibility of choosing between dry or humid cooking. That way you can get a crispy bread or a tender and juicy roast all from the same oven.

The burners have been redesigned still made from brass, they guarantee excellent durability and the non-stick nano technological coating provides a lotus effect for easy cleaning also now standard, a DUAL control WOK burner.

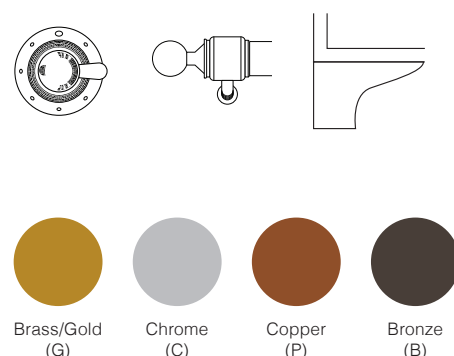
Not excluded from the range are the standard functions you expect from ILVE, including the electric rotisserie, precision thermostatic control, concealed grill element, programmable timer and turbo wave cooking feature, not to mention the digital food monitor.

The unique style of the Majestic Freestanding Ovens stands out above the rest and to enhance this, ILVE offers the ability to create a customised and individual look. Pick one of seven colours with brass, chrome, bronze or the NEW copper fittings; and select from five available sizes. Also available are matching range hoods with infrared heat lamps (AM series). Living up to expectations, ILVE is bringing incomparable design, choice and functionality to the Australian kitchen.

Standard Option - Cooker Colours

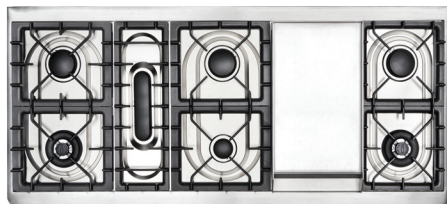


Standard Option - Cooker Trimmings



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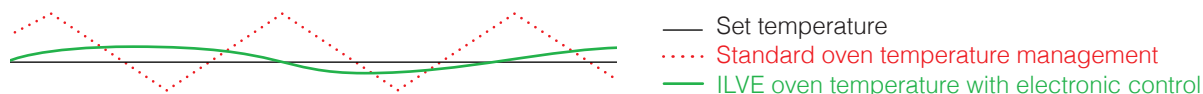


Pictured: ILVE's Tepanyaki Plate Cooking Surface



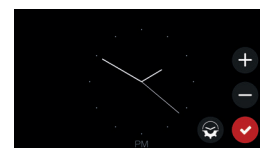
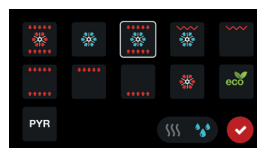
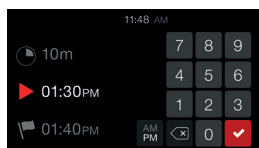
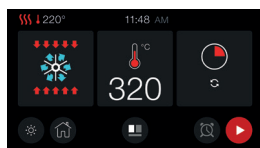
ACCURATE ELECTRONIC TEMPERATURE CONTROL

For optimal cooking; reducing temperature spikes, encouraging uniform cooking & assists in energy saving.



TFT CONTROL DISPLAY

Simple, with intuitive and straightforward graphics and operating logics. Touch and sliding movement controls. On a single display you can control the temperatures of two ovens and manage the quantity of moisture inside the cooking chamber.



A WIDE RANGE OF COLOURS AND FINISHES

Eight standard colours that can be integrated with any RAL colour code, on request.

STEAM RELEASE VALVE

Our new function that removes the cooking steam from the oven cavity, offering the versatility of dry or humid cooking. This will give you crispy vegetables or a tender and juicy roast.

OVEN WITH COOKING PROBE

To control the core temperature of food and be sure of perfect cooking.

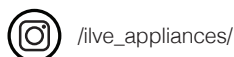
BRASS BURNER RING

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning.

QUICK START & DEFROST

Fast oven preheating function to quickly reach the desired temperature. With a temperature of 30/40° it also perfectly defrosts your frozen meats.

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 ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

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MAJESTIC SERIES ELECTRIC OVEN

FEATURES

- Integrated twin cavity cooling systems
- Grill elements for static and fan grill cooking
- Sealed ovens: lower temperatures, less food spatter
- Complete capacitive touch screen operation with direct access to all oven features and set up options
- A class energy rated
- S-Move soft close doors
- Hand built by ILVE's assembly technicians

SAFETY

- Triple glazed glass doors: tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handles and knobs
- Equipped with the "Child safety" function

FUNCTIONS

- Primary Oven: Select 15 multifunction cooking modes
- Secondary Oven: Select 14 multifunction cooking modes
- Controlled steam exhaust with dry or humid (wet) cooking options
- Cooking probe managed directly from the touch display
- Temperature control: 30/320°C electronic temperature control

CLEANING

- NEW **ULTRA-EZI** Clean interiors
- NEW grey enamel interiors
- Removable doors with dismountable inner glass for easy cleaning
- Full Glass inner doors for an easy cleaning
- Tilting grill elements for an easier cleaning

CAPACITY & INTERIOR

- Primary Oven: 97 litre oven NET use-able space, size (cm) 64.5w x 36.5h x 41d
- Second Oven: 65 litre oven NET use-able space, size (cm) 44w x 36.5h x 41d
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES (TOTAL)

- 3 x oven racks
- 2 x Baking tray with grill insert
- 1 x Electric rotisserie set
- Traditional Majestic feet

MAJESTIC SERIES GAS COOKTOP

FEATURES

- Hob made from 12/10 AISI 304 steel cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 40mm Curved cooking surface fascia edging
- Hand built by ILVE's assembly technicians
- Cast iron heavy duty trivets & burner caps finished in Matt Black
- ILVE's famous Solid Stainless Steel Tepanyaki Hot Plate
- Easy in-bench serviceability

SAFETY

- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING

- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS

- Seven solid brass burners treated with ILVE's patented Nano technology matt black non-stick coating
- Triple ring Dual control solid brass Infinity WOK burner & another Triple ring single control solid brass Infinity WOK burner
- Our new burner design is up to 8% more efficient than ILVE's previous brass burners with CO2 emission reduced by 66%
- New flame configuration with two rows of holes with a specific diameter and inclination to improve the burner and flame performance



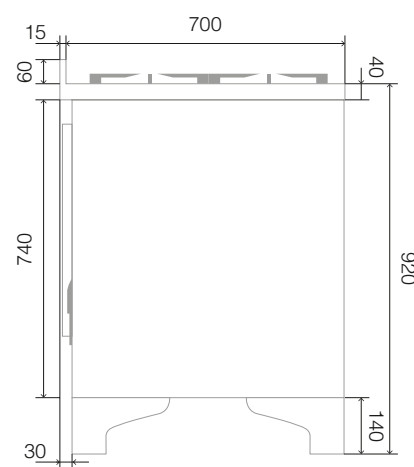
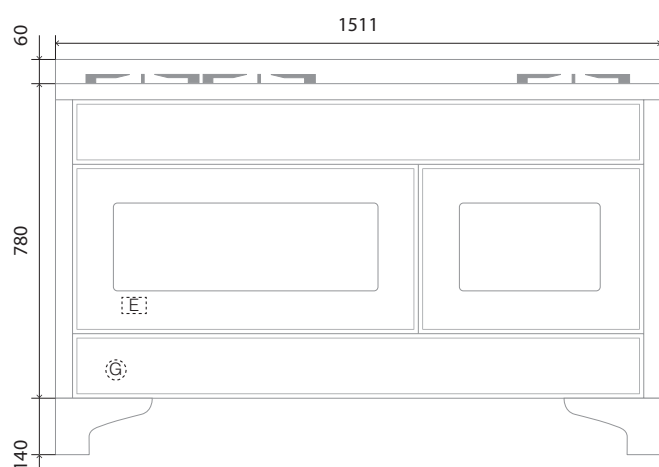
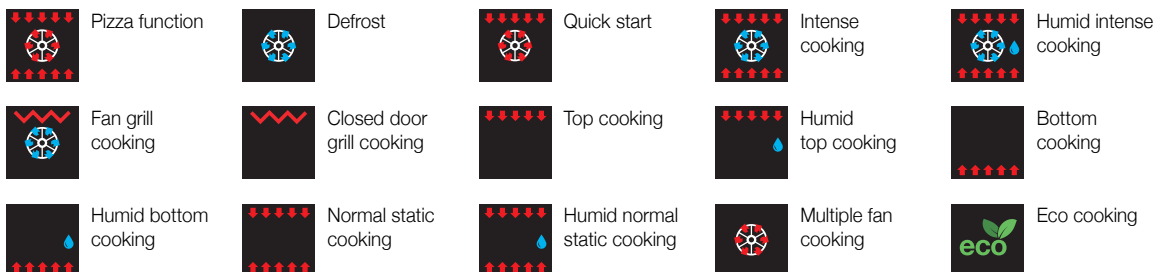
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Oven Functions



Majestic M15FDNE3

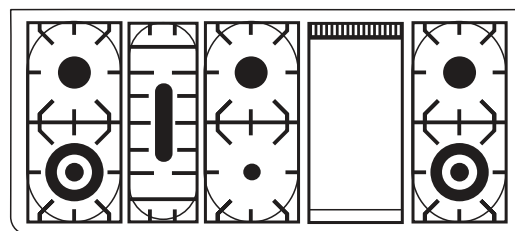
Overall Size: 1511×700×920 mm
Total Electrical Load (Kw) 5.2
Total Gas 'NG' Consumption (Mj/h) 91.7

Maxi oven 800

Easy clean grey enamel, 800 E3 Maxi electronic oven 30-300°C

Standard oven 600

Easy clean grey enamel, 600 E3 Mini static electronic oven 30-250°C



For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide.

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