NeroLusso

SERIE

90CM SINGLE ELECTRIC OVEN & 6 BURNER COOKTOP







Combining the latest in cook top technology with ILVE's versatile ovens, you'll find yourself running out of things to cook with ILVE's PRO-Line cooking range. Italian design and the superior quality synonymous with all ILVE products ensure this is no ordinary kitchen appliance.

ILVE's pioneering freestanding ovens incorporate chef quality features that will delight any aspiring home chef or want-to-be kitchen master. Culinary heights once thought unobtainable are now within reach with features such as the pizza and bread cooking function, rotisserie and new improved precision thermostatic technology boosters, scorching from 0-250°C in an instant.

ILVE's Upright oven's even include a ULTRA-Clean enamel interior, triple door glazing for safer & cooler door temperatures and a cool touch athermic door handle.

Functionally simple to use and a breeze to cook with, ILVE is truly the next generation in cooking.



Pictured: ILVE Brass Burner

Colour Palette



Matt Graphite





90CM SINGLE ELECTRIC OVEN & 6 BURNER COOKTOP



PRO-LINE SERIES ELECTRIC OVEN

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FEATURES

- Integrated twin cavity cooling system
- Precision thermostatic control: 0°C-250°C
- · Concealed grill element
- Turbowave Quickstart preheating function 0°C-175°C in 8 mins
- · Sealed oven: lower temperatures, less food spatter
- Digital programmable timer
- · Two oven cavity lights on the sides of the oven cavity
- · A class energy rated
- · NEW black knobs and door handle
- · S-Move soft close door

SAFETY

- Triple glazed glass door: tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handles and knobs

FUNCTIONS

- · Electric multifunction ovens
- · Select 10 multifunction cooking modes

CLEANING

- NEW ULTRA-EZI Clean interior
- · NEW grey enamel interior
- · Removable door with dismountable inner glass for easy cleaning

CAPACITY & INTERIOR

- · 97 litre oven (NET use-able space)
- · Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES

- 2 x oven racks
- · Baking tray with grill insert
- Matt black legs can detach for a built-in fit or are adjustable from 75mm to 110mm or 100mm to 160mm

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

90cm PRO-LINE 6 Burner Model L096WMP-MGD

Total Electrical Load (Kw) 3.7 Total Gas 'NG' Consumption (Mj/h) 70.5

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Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 64 3 344 5913 ILVE showroom hours: Tuesday to Friday - 9am-5pm, Saturday - 10am-4pm, Sunday and Monday - closed * Melbourne showroom hours: Tuesday to Saturday - 10am-4pm

NSW & ACT (Head Office) 48-50 Moore Street Leichhardt F 02 8569 4699 VIC & SA 1211 Toorak Road Camberwell F 03 9809 2155 QLD 1/42 Cavendish Road Coorparoo F 07 3397 0850 WA & NT Unit 10/55 Howe Street Osborne Park F 08 9201 9188 **New Zealand** PO Box 11.160 Sockburn Christchurch

F 03 344 5906

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PRO-LINE SERIES GAS COOKTOP

FEATURES

- 90cm cooking surface
- · Large cooking surface with spacious burner layout
- · Precision turn down control with low simmer on each burner
- 75% hand built
- AS304 stainless steel construction with matt black nano technology surface
- Cast iron heavy duty trivets and burner caps finished in Matt Black
- · Easy in-bench serviceability

SAFETY

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

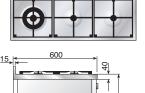
CLEANING

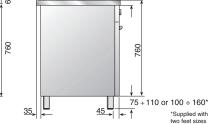
- Easy clean removable trivets and burners
- · Deep cooktop pressing designed to retain spillages

BURNERS

- Solid brass burners treated with ILVE's patented Nano technology matt black non-stick coating
- · Triple ring 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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