



Professional Plus Nostalgie

Professional cooking ranges,
dedicated to the kitchen in your home

P. 718-249-1215 • www.ilveusa.com • www.superiormktg.com



50 years' expertise in the manufacture of professional kitchens.

ILVE has been the true cooking system specialist for more than 50 years. From its earliest days, the company has stood out for its commitment to innovation. In 1969 we developed the built-in maxi oven, followed a few years later by the revolutionary Panoramagic cooker, a milestone in the history of the industry.

The re-release of the Panoramagic in 2017 won ILVE the Good Design Award. Over its 50 years, ILVE has constantly designed and made solutions capable of optimising the kitchen experience and improving the quality of life of its clients, because good cooking is an essential part of the good life.

50 years of innovation

1969

The company is born
Built-in maxi oven

1972

Birth of the new
Panoramagic

1975

Classic Design
Ovens

1990

“Professional” Ranges

1999

“Teppanyaky” Griddle and
“Majestic” Ranges

2000

Convection
Gas Oven

2003

Energy “A Class” on all
ovens

2004

Heavy Duty cast iron
pan-supports
“Professional Plus”
Ranges

2008

“Dual” burner 15,500 BTU/h

2011

“Pizza Oven” the only one that cooks at 750°F

2012

Microwave Range Cooker

2018

New “Panoramagic” Range wins the Good Design Award

2019

New “Majestic” and “Professional Plus” Ranges are ready!

High-end workmanship

ILVE was established in 1969 at Campodarsego, Padua, and is proud to carry on the artistic traditions, passion for the earth, spirit of innovation, craftsmanship and steel fabrication skills for which its territory is renowned. Technology, styling and functionality are the strong points of ILVE kitchens.

ILVE owes its success to its extraordinarily flexible design and production, which enable it, together with its focus on its core business, to satisfy any requirements in cooking. The ILVE product range is certainly the widest currently available on the world market, and it boasts construction quality that has few rivals.

This is why our kitchens are high performance, multifunctional and completely reliable. Designed to last and for ease of use, they are conceived to satisfy every need and taste.

The cooking professionals

ILVE cookers take their inspiration from the professional kitchens used by the great chefs to cook their gastronomic creations.

ILVE offers the kitchen virtuoso the ability to express his or her potential to the full, with a range of options designed to enhance creativity. ILVE cookers are not just beautiful to look at, they are fully fledged tools with professional performance and reliability. ILVE uses the same materials used in professional kitchens: steel, Aisi 304 stainless steel, enamel, cast iron, brass and copper.

And not just the raw materials, the components too are subject to the most stringent, unrelenting quality and reliability controls. But the true secret of ILVE products is how they are made, using jealously kept secret methods. All our domestic appliances are made individually to the client's specification, and assembled by hand: because there's no substitute for the expert eye and hand of the specialist craftsman.



Environment & sustainability



ILVE knows extremely well how necessary it is for its activities to protect the environment, so it makes all possible efforts to ensure that its production processes comply with all sustainability, safety and efficiency standards required. The entire product range is manufactured with great care, using materials which are recyclable and not harmful to the environment.

ILVE has designed its appliances to ensure their users consume energy more responsibly. 99% Of all the materials used by ILVE to manufacture and package its products are recyclable. ILVE is in full compliance with the European Directive governing the Restriction of Hazardous Substances (RoHS). All our suppliers are carefully vetted and our materials are safe. Safety is certified to the most stringent standards by the major industry bodies.

Professional Plus
Nostalgie

Dual Fuel Ranges

Professional Plus Nostalgie

Professional Plus and Nostalgie immediately states its vocation as a cooker, designed and made for the most demanding, skilled user. Its professional look is enhanced by its steel frame, offering burners rated up to 15,500 BTU/h. It is a fully fledged professional cooker for the domestic market

Characteristics

Structure in AISI 304 stainless steel

Powder coated for outstanding resistance to high temperatures

Highly specialised hob:

Cast iron grates

Up to 7 burners

Burners + fry top

Triple ring burner 15,500 BTU/h

Full size fry top plate

Dual burner 15,500 BTU/h

100°-500° F oven temperature control

Cooling fans

Rotisserie

Dishwarmer drawer



Colours and finishes

Three decors, 8 standard colours or thousands variations of RAL colours, for a range with a unique charm.

Colours

Nostalgie



Antique White

White

Stainless steel

Graphite/Matt

Glossy black

Burgundy red

Blue

Emerald green

Professional Plus



White

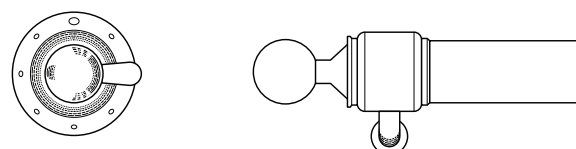
Stainless steel

Graphite/Matt

Glossy black

Finishes

Nostalgie

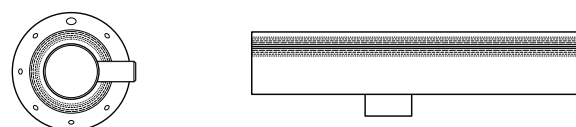


Brass

Chrome

Burnished

Professional Plus



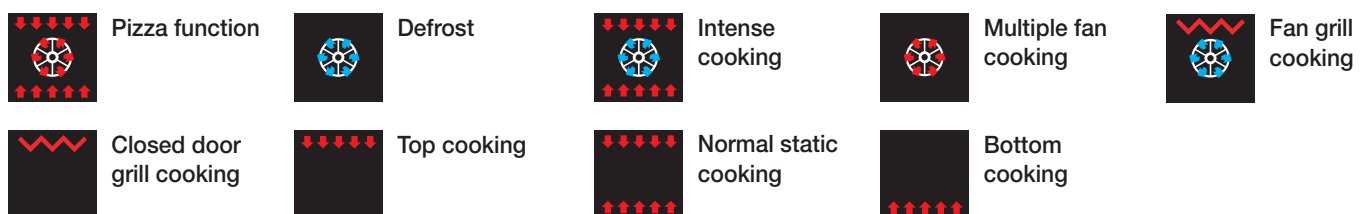
Stainless steel

Ovens

Features

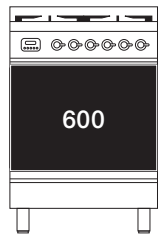
	<u>Mini oven 300</u>	<u>Midi oven 400</u>	<u>Standard oven 600</u>	<u>Maxi oven 700</u>	<u>Maxi oven 800</u>
	Black enamel 300 E Mini static electric oven	Black enamel 400 E Static electric oven	Black enamel 600 M Multifunction electric oven	Black enamel 700 M Multifunction electric oven	Black enamel 800 M Multifunction electric oven
	300 E	400 E	600 M	700 M	800 M
Volume (cuft)	1.44	1.54	2.44	2.70	3.55
Electronic Programmer	Yes	Yes	Yes	Yes	Yes
Cooking temperature	100°-500°F	100°-500°F	100°-500°F	100°-500°F	100°-500°F
Thermostat	Yes	Yes	Yes	Yes	Yes
Spit roast	Yes	Yes	/	Yes	Yes
Maximum Absorption	1.8 kW	2 kW	3.7 kW	3.7 kW	3.7 kW
Resistance absorption:					
Electric Grill	1,500 W	1,600 W	1,600 W	2,200 W	2,200 W
Upper	800 W	850 W	900 W	900 W	900 W
Lower	800 W	950 W	1,300 W	1,500 W	1,500 W
Circular	/	/	2,400 W	2,400 W	2,400 W
Functions	4	4	9	9	9

Functions



Dual Fuel 24" Ranges

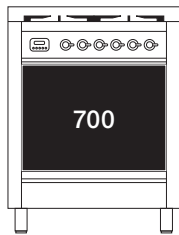
Professional Plus UP60
Size 60x60x85±91 cm



Full gas available see separate spec sheet

30"

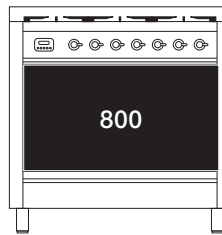
Professional Plus UP76
Size 60x60x85±91 cm



Full gas available see separate spec sheet

36" single

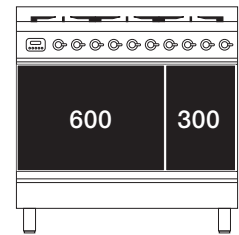
Professional Plus UP90
Size 90x60x85±91 cm



Full gas available see separate spec sheet

36" double

Professional Plus UPD90
Size 90x60x85±91 cm



Oven avaiables

Standard oven 600
Black enamel
600 M Multifunction electric oven

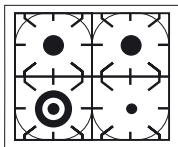
Maxi oven 700
Black enamel
700 M Multifunction electric oven

Maxi oven 800
Black enamel
800 M Multifunction electric oven

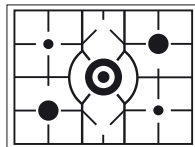
Standard oven 600
Black enamel
600 M Multifunction electric oven

Mini oven 300
Black enamel
300 E Mini static electric oven

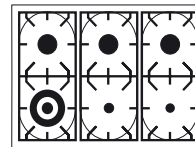
Hobs avaiables



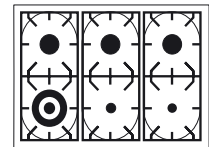
4 burners
Hi tech UPW60DMP
Nostalgie UPN60DMP



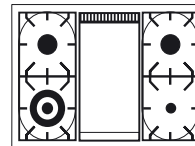
5 burners
Hi tech UPW76DMP
Nostalgie UPN76DMP



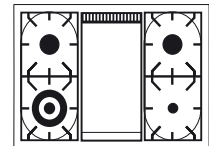
6 burners
Hi tech UPW906DMP
Nostalgie UPN906DMP



6 burners
Hi tech UPDW906DMP
Nostalgie UPDN906DMP



Fry-Top
Hi tech UPW90FDMP
Nostalgie UPN90FDMP



Fry-Top
Hi tech UPDW90FDMP
Nostalgie UPDN90FDMP

Burners



Small burner
max. 7,000 BTU/h



Big burner
max. 10,500 BTU/h



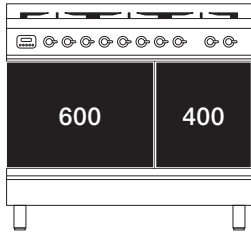
Dual burner
(Optional)
max. 15,500 BTU/h



Triple Ring Burner
max. 15,500 BTU/h

40"

Professional Plus UPD100
Size 100x60x85÷91 cm

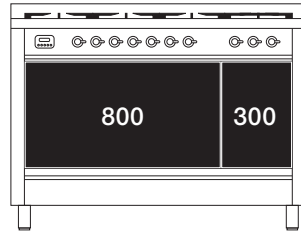


Standard oven 600
Black enamel
600 M Multifunction
electric oven

Midi oven 400
Black enamel
400 E Static
electric oven

48"

Professional Plus UP120
Size 120x60x85÷91 cm

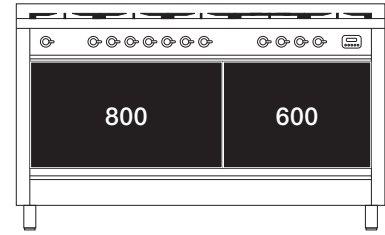


Maxi oven 800
Black enamel
800 M Multifunction
electric oven

Mini oven 300
Black enamel
300 E Mini static
electric oven

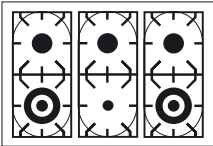
60"

Professional Plus UP150
Size 150x60x85÷91 cm

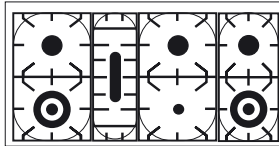


Maxi oven 800
Black enamel
800 M Multifunction
electric oven

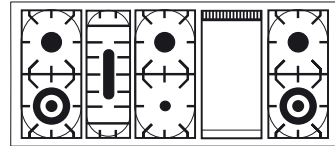
Standard oven 600
Black enamel
600 M Multifunction
electric oven



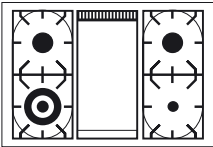
6 burners
Hi tech UPDW1006DMP
Nostalgie UPDN1006DMP



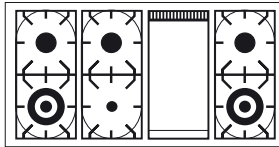
7 burners
Hi tech UPW1207DMP
Nostalgie UPN1207DMP



Fry-Top
Hi tech UPW150FDMP
Nostalgie UPN150FDMP



Fry-Top
Hi tech UPDW100FDMP
Nostalgie UPDN100FDMP



Fry-Top
Hi tech UPW120FDMP
Nostalgie UPN120FDMP



Fish pan burner
max. 10,500 BTU/h



Fry top
max. 10,500 BTU/h

Oven cavities

Maxi oven 900

Traditional enamel black/gloss black

900 M

Maxi multifunction oven



Maxi oven 700

Traditional enamel black/gloss black

700 M

Maxi multifunction oven



Standard oven 600

Traditional enamel black/gloss black

600 M

Multifunction oven



Midi oven 400

Traditional enamel black/gloss black

400 E
Midi static electric oven



Mini oven 300

Traditional enamel black/gloss black

300 E
Mini static electric oven
300 E3
Mini static electronic oven 30-250°C



Oven cooking functions



Pizza function

Ideal for cooking pizza and bread. Heat is supplied primarily by the bottom element which combines with the other elements at low power settings to create the ideal conditions for this type of cooking.



Defrost

Quickly defrosts all frozen foods and brings them up to room temperature. Defrosting to room temperature does not affect the look and flavour of the food.



Intense cooking

Quick intensive cooking with steam exhaust. Ideal for foods with a crust, like roast potatoes and vegetables, chicken, salted fish, etc.



Fan grill cooking

Very fast, deep cooking with excellent power savings, ideal for dishes like pork ribs, sausages, kebabs, game, baked pasta, etc.



Closed door grill cooking

The ideal function for fast, deep cooking, for gratins and roast meats, fillets, Florentine steaks, grilled fish and vegetables.





Top cooking

Particularly suited to browning and giving a touch of colour to dishes. Ideal for hamburgers, pork chops, steaks, sole, squid, etc.



Bottom cooking

The best function for finishing off a cooking cycle, especially for pastries (biscuits, meringues, risen and fruit pastries, etc.) and other dishes.



Normal static cooking

The classic electric oven function, ideal for the following foods: pork ribs, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit and many others.



Multiple fan cooking

Allows you to cook more than one dish at a time, without their aromas contaminating each other. You can cook lasagne, croissants and brioches, fruit tarts, etc.



Options available for

Ovens: 600 / 800 / 900

PIZZA PLATE



Clay plate for pizza, bread, etc.

A/418/04	Mini oven 30
A/418/00	Oven 60
A/418/02	Maxi oven 90

DESSERT TRAY



S/146/08	FLAT PAN FOR DESSERTS 80/90 BLACK
S/146/18	FLAT PAN FOR DESSERTS 60 BLACK
S/146/21	FLAT PAN FOR DESSERTS 70 BLACK

DRIP PAN GRILL



For oven cooking of grilled meat and fish, vegetables, crostini, bruschette, etc.

A/092/59	MINI OVEN PAN GRILL D900/PD90
A/092/49	OVEN PAN GRILL 40
A/092/60	OVEN PAN GRILL 60
A/095/11	OVEN PAN GRILL 70
A/092/61	OVEN PAN GRILL 80/90

Options available for All ranges

SIMMER PLATE



Putting it between the heat source and pan, it keeps food from burning or sticking to the bottom because it distributes heat uniformly. Suitable for pans without radiant double base and indispensable for Pyrex and terra cotta pans, ideal for melting butter and chocolate.

A/095/36/10

CAST IRON WOK ADAPTER



Cast iron grill for perfect Wok use

A/092/34

STEAK GRILL PAN



To cook hamburgers, steaks, etc. on gas burners with little grease.

A/006/02 RIBBED GRILL (280X340)
PROFESSIONAL 90 ENAMELLED



A/006/08 FLAT GRILL (280X340)
PROFESSIONAL 90 ENAMELLED



A/006/04 RIBBED GRILL (280X285)
PROFESSIONAL 60 ENAMELLED



A/006/06 FLAT GRILL (280X285)
PROFESSIONAL 60 ENAMELLED



Options available for

Fry-Top

CHOPPING BOARD FOR FRY-TOP



30 mm thick in aged and oiled solid wood. It works perfectly on the FRY-TOP plate once it is cool. Also for mod. HP45F and HF40F

A/484/01

STEAM COOKING TUBS



It has two perforated baskets, two lids, and a container tray. Also for mod. HP45F and HF40F

G/002/02

FRY TOP COOK COVER



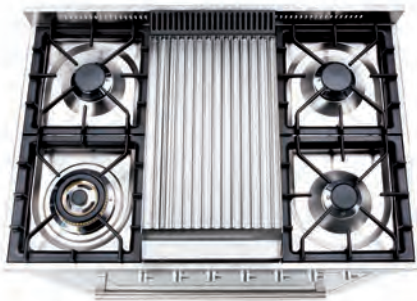
Cooking vapour stays inside the lid and the dishes are softer. Indispensable accessory for enthusiasts of Japanese "Tepanyaki". Also for mod. HP45F and HF40F

G/040/01

Options available for

Fry-Top

GAS BARBECUE INTERCHANGEABLE WITH THE FRY TOP



Perfect for cooking steaks "with stripes".

G/419/03

FISH TRAY GRILL INTERCHANGEABLE WITH THE FRY TOP



To use the fish pan underneath as a pan burner.

KGRFT001

STAINLESS STEEL BAIN MARIE BASINS



Only for models with Fry-top. The kit needs the fish pan grill for the Fry-top (KGRFT001). It is made up of three trays with lid and container.
Also for mod. HP45F and HF40F

G/002/01

Options available for All ranges

SOLID BRASS FOOT



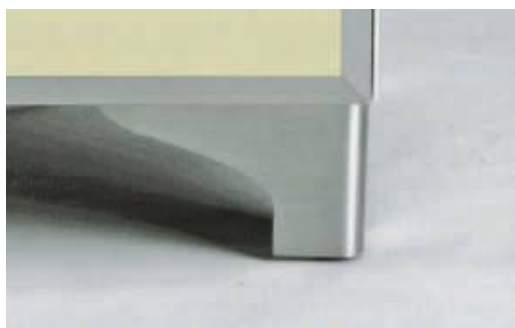
Height 15 cm

G/422/12/08 Chrome foot - height 15 cm

G/422/12/16 Brass foot - height 15 cm

G/422/12/18 Burnished foot - height 15 cm

MAJESTIC FOOT



Height 15 cm

S/191/00/08 Stainless steel foot - height 15 cm



S/191/00/16 Brass foot - height 15 cm

S/191/00/18 Burnished foot - height 15 cm

FOOT COVER PLINTH H 120 MM



1 front piece + 2 sides in stainless steel

 ANTIQUE WHITE	 BLUE	 STAINLESS STEEL
 GRAPHITE MAT	 BURGUNDY	 EMERALD GREEN

H 120 mm

APZ60/120

APZ70/120

APZ76/120

APZ80/120

APZ90/120

APZ100/120

APZ120/120

APZ150/120

H 140 mm

APZ60/140

APZ70/140

APZ76/140

APZ80/140

APZ90/140

APZ100/140

APZ120/140

APZ150/140



Some news about us

For over 50 years, we've specialised in cooking systems. Our units are directly inspired by professional kitchens where the world's great chefs come up with their gastronomic creations.

We also borrow from the materials used in professional set-ups, such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality of life of our clients. Because cooking well means taking good care of yourself.



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