150cm Majestic Electric Oven &



5 Burner with Tepanyaki Plate and Simmer Plate Cooktop M150FSDMP





A true kitchen centerpiece that is sure to demand attention. Featuring the same cook top options as the ILVE Quadra range, these exceptional cookers will compliment any kitchen and its cook.

While a highlight of the Majestic range is its 700mm depth, 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 - have not been forgotten.

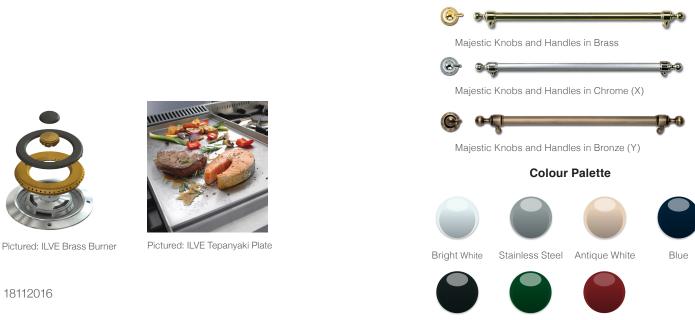
The unique style of the Majestic Freestanding Ovens stands out above the rest and to enhance this, ILVE offers the ability to create a customized and individual look. Choose between the traditional (Majestic) or contemporary (Majestic Techno) style; pick one of six colours with brass, chrome or bronze fittings; and select from five available sizes (70cm, 90cm, 100cm, 120cm and 150cm). 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 everyday Australian kitchen.

Emerald Green

Burgundy

Fitting



150cm Majestic Electric Oven &



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Model M150FSDMP

Electric Oven

- Two Electric Ovens: Select 11+10 multifunction cooking modes
- 110 litre oven capacity oven 1
- 70 litre oven capacity oven 2
- Easy clean vitreous enamel interior finished in smooth black
- Electronic Roast Probe (main oven ONLY)
- Electric Rotisserie in both Ovens
- AS304 stainless steel commercial style control panel and knobs
- Dual Recessed full width grill element
- Digital programmable timer (main oven ONLY)
- Control panel and door cooling fan
- Triple glazed glass door for safer, cooler door temperatures
- Catalytic self cleaning system (Both Ovens)
- Positive stop glide internal trays
- Large baking trays
- Stainless steel fan fat filter (Both Ovens)
- Removable oven door and inner door glass
- Storage drawer
- Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts
- Precision thermostatic control 0°C–250°C
- New Turbowave Quickstart preheating function 0°C –175°C in 8 minutes (main oven)
- New Turbowave Quickstart preheating function 0°C –175°C in 6 minutes (secondary oven)

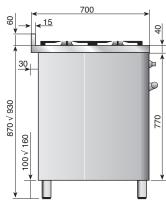


For installation specifications, please colsult with ILVE. For optimum installation, we recommend using the actual product as the best guide.

Gas Cooktop

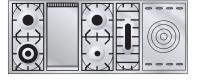
- 150cm gas cooktop
- Stainless Steel Tepanyaki Plate & Cast Iron Simmer Plate
- Triple ring all purpose Brass wok burner (5 kW – European Tested) and 4 regular gas burners
- Main Wok Burner featuring dual control operation
- 40mm Curved cooking surface facia edging
- Precision burner controls each with position accurate thermostatic control
- Heavy Duty cast iron trivets and burner caps
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burner caps
- Solid brass burners
- AS 304 Stainless Steel construction





150cm Majestic 5 Burner + Tepakyaki & Simmer Plate Model M150FSDMP

Total Electrical Load (Kw) 7.4 Total Gas 'NG'Consumption (Mj/h) 75.2



18112016

Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369 ILVE showrooms are open Tuesday - Friday from 9am-5pm and Saturdays 10am-4pm. CLOSED Monday & Sunday

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