

120CM PROFESSIONAL PLUS COOKER WITH 7 BURNERS

P127DWE3



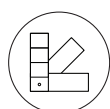
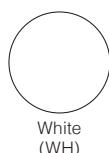
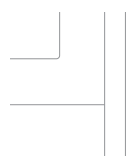
Pictured in Stainless Steel - P127DWE3-SS



Pictured: Matt Graphite

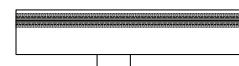
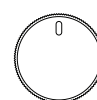


Standard Option - Cooker Colours



RAL Optional Colours

Standard Option - Cooker Styling



Stainless Steel

MODERN STYLE PAIRED WITH PROFESSIONAL FUNCTIONALITY PROFESSIONAL PLUS

ILVE's Professional Plus series is a cooking suite that it is, in essence, a bespoke custom made product. Colours, finishes, hobs and ovens can be combined to find the perfect balance between functionality, power, style, aesthetics and lifestyle in the kitchen.

For over 50 years, we've specialised in cooking appliances. Our products are directly inspired by professional kitchens. We also take inspiration from the materials used in professional kitchens; such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality and durability of our products.

A highlight of the NEW range 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, still made from brass, guarantee excellent durability and the non-stick nano technological coating provides a lotus effect for easy cleaning.

Standard functions you expect from ILVE, including the electric rotisserie, precision thermostatic control, concealed grill element, programmable timer and turbo wave cooking feature are not left out.

Also available are matching range hoods (X400 series). ILVE is continually bringing incomparable design, choice and functionality to the Australian kitchen.

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Pictured: ILVE Nano-Tech Coated WOK Burner



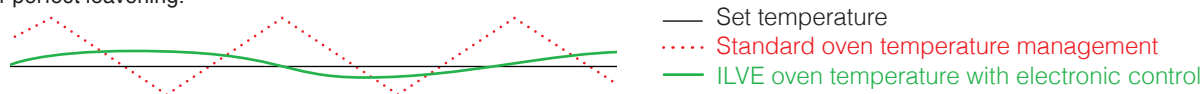
Pictured: ILVE Oven Cavities



Pictured: ILVE new E3 Digital Display

ACCURATE ELECTRONIC TEMPERATURE CONTROL

Minimal temperature fluctuation for optimal cooking; temperature spikes, uniform cooking, energy saving. Temperature is adjustable from 30° to 300° for perfect leavening.



OVEN CAVITY

Safe for children, perfectly insulated thanks to the three glass panes, easy to clean thanks to the new structure of the door. 'Easy Clean' enamelled cavities & full Glass door for an easy cleaning

HOB COMPONENTS

Hob structure in AISI 304 steel with a thickness of 10/10. Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nano technological coating

A WIDE RANGE OF COLOURS AND FINISHES

Four standard colours that can be integrated with a custom 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.

HAND ASSEMBLED

The cooker is built around a robust structural cage clad with easily removable trim panels for easy cleaning or repair.

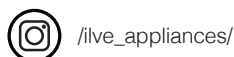
BRASS BURNER RING & DUAL WOK

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning. Perfect gas supply with total output of all the heating power

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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Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369
 ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

ilve.com.au

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 Sockburn Christchurch
 F 03 344 5906

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PROFESSIONAL PLUS SERIES ELECTRIC OVEN

FEATURES

- ILVE's iconic robust design with commercial style door & new Milano knobs
- Integrated twin cavity cooling systems
- Grill elements for static and fan grill cooking
- Sealed oven: lower temperatures, less food spatter
- Five button programmable timer with minute minder
- A class energy rated
- S-Move soft close doors & storage drawer
- 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 5 multifunction cooking modes
- Controlled steam exhaust with dry or humid (wet) cooking options
- Temperature control: 30/300°C electronic temperature control (main oven)

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: 43 litre oven NET use-able space, size (cm) 27.5w x 35.5h x 44d
- 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
- Adjustable feet (removable)

PROFESSIONAL PLUS SERIES GAS COOKTOP

FEATURES

- Hob made from 10/10 AISI 304 steel cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 40mm cooking surface fascia edging
- Hand built by ILVE's assembly technicians
- Cast iron heavy duty trivets & burner caps finished in Matt Black
- Two WOK Burners
- 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

DISCLAIMER

Eurolinx PTY LTD, trading as ILVE Appliances, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ILVE Appliances and are not authorised to bind ILVE Appliances by any express or implied undertaking or representation.

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LIVE WITH
ILVE
KITCHEN APPLIANCES
HANDMADE IN ITALY

Oven Functions



Pizza function



Defrost



Quick start



Intense
cooking



Humid intense
cooking



Fan grill
cooking



Closed door
grill cooking



Top cooking



Humid
top cooking



Bottom
cooking



Humid bottom
cooking



Normal static
cooking



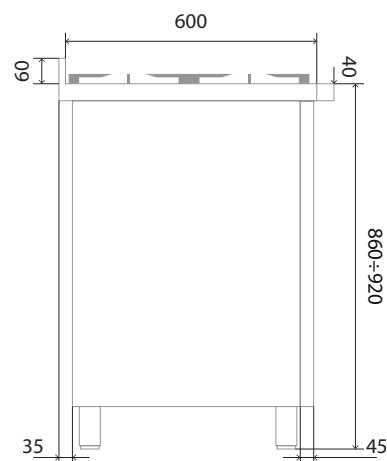
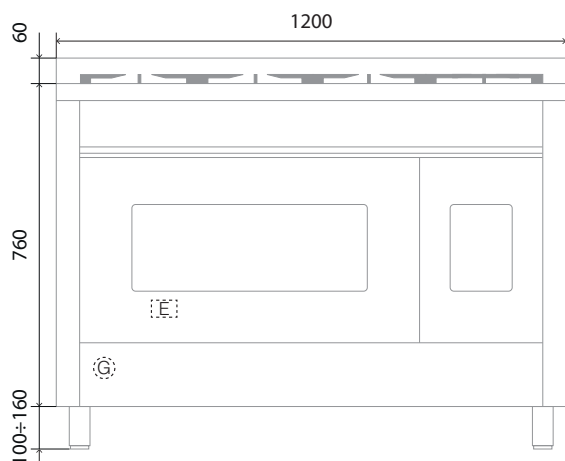
Humid normal
static cooking



Multiple fan
cooking



Eco cooking



Professional PLUS P127DWE3

Overall Size: 1200×600×760 mm (without feet)

Total Electrical Load (Kw) 6.25

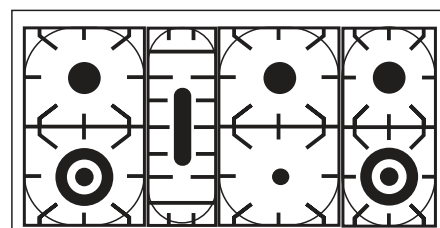
Total Gas 'NG' Consumption (Mj/h) 76.3

Maxi oven 800

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

Standard oven 300

Easy clean grey enamel, 300 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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