LIVE WITH 120cm Double Electric Ovens & 5 Burner with Simmer Plate Cooktop

PSW120SMP





























Ingeniously combining the latest cook top technology with ILVE's peerless upright ovens, you'll find yourself at a gastro level in no time at all. Italian design and the superior quality synonymous with all ILVE products ensure this is no ordinary kitchen appliance.

Choose from up to 6 different cooking surfaces including ILVE's famous Tepanyaki plate and available in Stainless Steel, Gloss Black and Bright White not to mention sizes ranging from 60cm, 70cm, 80cm, 90cm, 100cm, 120cm and 150cm with some styles available with double ovens, versatility is not hard to find.

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 Catalytic cook and clean side liners 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







Bright White

Stainless Steel

Gloss Black

120cm Double Electric Ovens (i) ILVE & 5 Burner with Simmer Plate Cooktop

PSW120SMP

Model PSW120SMP

Electric Oven

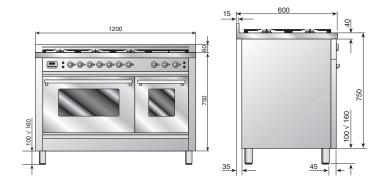
- Two Electric Ovens: Select 11+5 multifunction cooking modes
- 90 litre oven capacity oven 1
- 50 litre oven capacity oven 2
- Easy clean vitreous enamel interior finished in smooth black
- Electric Rotisserie in both Ovens
- AS304 stainless steel commercial style control panel and knobs
- Dual Recessed 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 (main oven ONLY)
- Positive stop glide internal trays
- Large baking trays
- Stainless steel fan fat filter (main oven ONLY)
- Removable oven door and inner door glass
- Storage drawer
- Sealed oven: lower temperatures, less food spatter, moister fresher tasting roasts
- Precisionthermostaticcontrol 0°C–250°C
- New Turbowave Quickstart preheating function 0°C –175°C in 7 minutes (main oven ONLY)



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

Gas Cooktop

- 120cm gas cooktop
- Large cooking surface with spacious burner layout
- ILVE's cast iron Simmer Plate / Targa Top surface
- Triple ring solid brass WOK burner (5 kW – European Tested)
- 1 small, 1 elongualted/fish and 2 Large gas burners
- Precision burner controls with accurate flame control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- All burners made from Solid Brass
- AS 304 Stainless Steel construction



120cm Quadra 5 Burner + Simmer Model PSW120SMP

Total Electrical Load (Kw) 5.7
Total Gas 'NG'Consumption (Mj/h) 62.5



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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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