120cm Majestic Electric Oven & 4 Burner (i) ILVE with Tepanyaki & Induction Cooktop



M120FIDE3





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. 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.

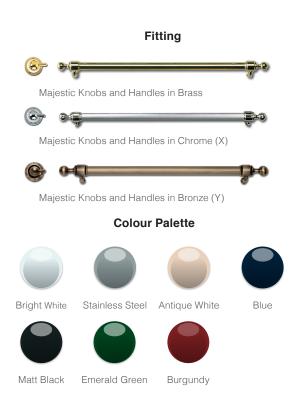


Pictured: ILVE Brass Burner









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M120FIDE3

Model MS120FIDE3

Electric Oven

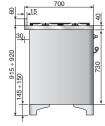
- Two Electric Ovens: Select 11+5 multifunction cooking modes
- 90 litre oven capacity oven 1
- 50 litre oven capacity oven 2
- Easy clean vitreous enamel interior finished in smooth black
- Electronic Roast Probe (main oven ONLY)
- Electric Rotisserie in both Ovens
- AS304 stainless steel commercial 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 (main oven ONLY)
- 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
- Precision digital thermostatic control 0°C-300°C
- New Turbowave Quickstart preheating function 0°C –175°C in 7 minutes (main oven ONLY)

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

Gas Cooktop

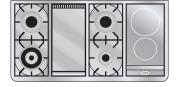
- 120cm gas cooktop
- Dual Triple ring all purpose Brass wok burners (5 kW – European Tested) and 4 regular gas burners
- Main Wok Burner featuring dual control operation
- 40mm Curved cooking surface facia edging
- ILVE's Stainless Steel Tepanyaki Plate
- Dual zone induction zone (optional Tepanyaki plate)
- 1 small and 3 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 Maiestic 5 Burner + Induction Model MS120FIDE3

Total Flectrical Load (Kw) 9.4 Total Gas 'NG'Consumption (Mj/h) 52.5



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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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