

70CM PROFESSIONAL PLUS COOKER WITH FOUR BURNERS & HYBRID OVEN

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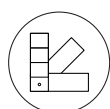
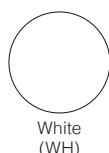
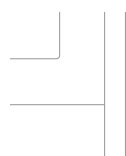


Pictured in Stainless Steel - P07DWH3-SS



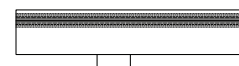
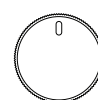
Pictured in Matt Graphite

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 Hybrid gas oven. This re-engineered oven adds a new dimension to the traditional gas oven with 8 cooking functions and the combination of gas modes with electric modes for maximum versatility.

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, oven timer and turbo wave cooking features 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



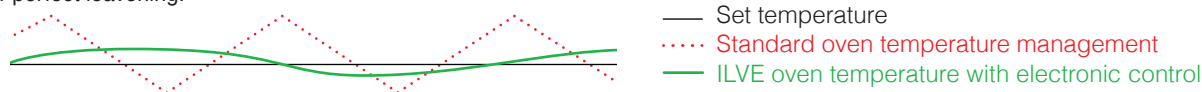
Pictured: ILVE Oven Cavity



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.

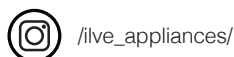
BRASS BURNER RING & DUAL WOK

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

DEFROST

With a temperature of 30/40° it will perfectly defrost your frozen food avoiding contamination.

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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

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PROFESSIONAL PLUS SERIES HYBRID 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 door: tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handle and knobs
- Equipped with the "Child safety" function

FUNCTIONS

- Select 8 multifunction cooking modes
- Controlled steam release exhaust (select modes)
- Temperature control: 30/300°C electronic temperature control (see page 4)

CLEANING

- NEW **ULTRA-EZI** Clean interior
- NEW grey enamel interior
- Removable door with dismountable inner glass for easy cleaning
- Full Glass inner door for an easy cleaning
- Tilting grill element for an easier cleaning

CAPACITY & INTERIOR

- 61 litre oven NET use-able space, size (cm) 43.7w x 34h x 41d
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES

- 2 x oven racks
- 1 x Baking tray with grill insert
- 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
- Versatile Four burner gas cooktop with professional style pot rests
- 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

- Three solid brass burners treated with ILVE's patented Nano technology matt black non-stick coating
- Triple ring Dual 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



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LIVE WITH
ILVE
KITCHEN APPLIANCES
HANDMADE IN ITALY

Oven Functions



Defrost
(room temperature)



Grill with Fan
(30°C - 230°C)



Grill / Electric
Rotisserie
(30°C - 230°C)



Multiple fan
cooking
(30°C - 250°C)



Lower Gas
Flame
(30°C - 300°C)



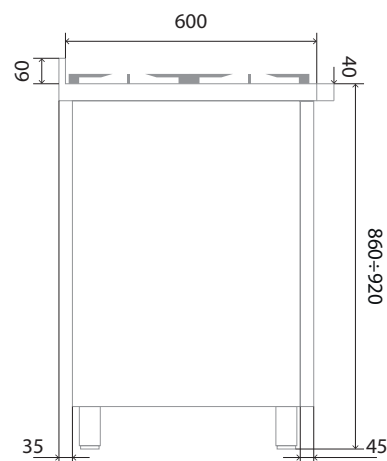
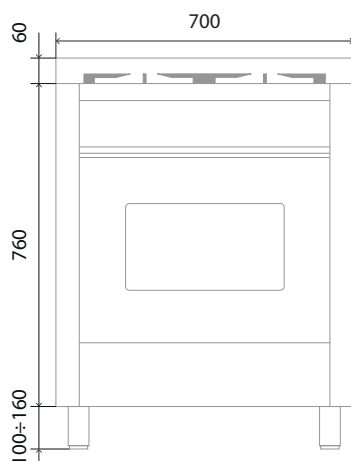
Lower Gas
Flame with Fan
(30°C - 250°C)



Delicate Lower
Gas Flame
(30°C - 200°C)



Delicate Lower Gas
Flame with Fan
(30°C - 200°C)



Professional PLUS P07DWH3

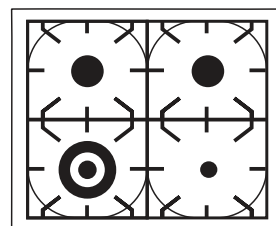
Overall Size: 700x600x760 mm (without feet)

Total Electrical Load (Kw) 3.5

Total Gas 'NG' Consumption (Mj/h) 52.68

Maxi oven 600

Easy clean grey enamel, 600 E3 Maxi hybrid oven 30-300°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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