

# Majestic II

→ Ranges

→ Hoods

— 1

# ILVE: the company

Cooking with love means improving the quality of life, an important promise that ILVE always keeps. Its collections address people's needs in a tangible, consistent and elegant way. From the appeal of classic styles to new design trends, ILVE designs appliances that decorate, paying the utmost attention to technology and details.

# Live,



Good Design Award 2017

For over 50 years ILVE has been a genuine innovator in the world of cooking systems. They first introduced their oversized built-in oven in 1969, and only a few years later unveiled their revolutionary Panoramagic range cooker. In their half century of continued research and commitment, ILVE has designed and implemented solutions that have raised the levels of performance, safety and satisfaction in the kitchen—because cooking well means living well.

Founded in Campodarsego in the Province of Padua, Italy, ILVE proudly carries on its fine tradition of technical expertise in the manufacturing of steel combined with continuous research in modern processing and technology. ILVE's continued success is due to their extraordinary flexibility in design and production, and their ability to meet every need in the kitchen with customizable solutions. ILVE collections are efficient, versatile, reliable, and designed to last day after day, year after year.



# Cook,

ILVE range cookers are inspired by the kitchens in which the great chefs work their wonders, but their aesthetics and efficiency suit the home. ILVE uses the same durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of the raw materials, the technological features of every range component also undergo strict inspection. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.



# Love.

ILVE appliances are the product of their passion for their work, their enthusiasm in always developing new design and technological creations, and their unending pursuit of excellence. These sentiments give life to perfect, unique instruments designed to bring joy and satisfaction to those who truly love cooking, with qualities that shine in every aesthetic and practical detail. And just as everyone has their own culinary vision, everyone also has their own taste in home décor. That is why ILVE collections come in a variety of beautiful styles that will make cooking a daily pleasure.



# Reliability: a value that lasts over time.



The reliability of ILVE products and services has been proven for for over 50 years. Every ILVE appliance and range cooker is produced in line with the highest quality certifications, and manually assembled by skilled craftsmen who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of our many customers who demand functionality, safety and durability.



# Majestic

The invaluable range cooker that makes the kitchen unique.

A synthesis of beauty and function, the Majestic is the masterful embodiment of what a range cooker should be. A freestanding element that blends into every setting And yet immediately takes center stage with a style made of smooth lines, crafted details, fine finishes, and technology derived directly from the world of professional cooking.







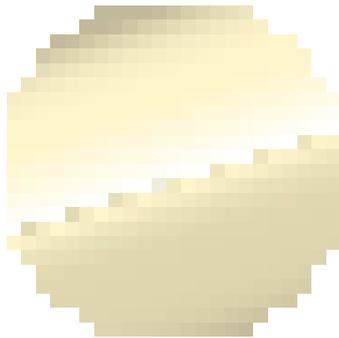




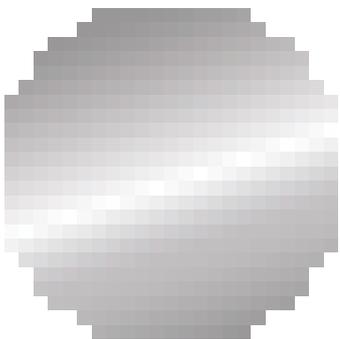




WH / White



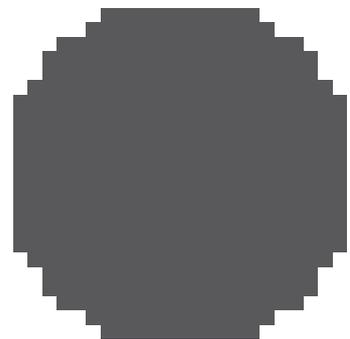
AW / Antique white



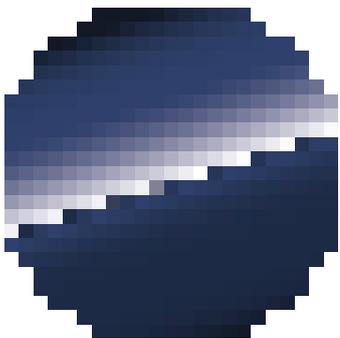
SS / Stainless steel



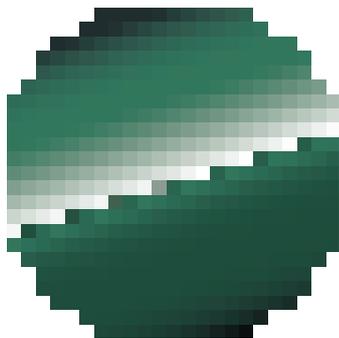
B / Glossy black



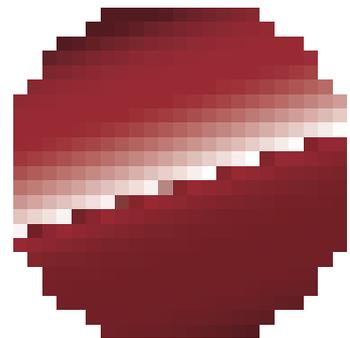
MG / Graphite matt



MB / Blue



EG / Emerald green



BU / Burgundy red

018 — 019

# Colour

ILVE cooking systems fascinate all the senses. Colour also becomes an integral part of their aesthetic personality and that of the entire kitchen: a language that expresses your tastes and your style. For this reason, ILVE has developed a selected range of colours, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.

# RAL colours.

Would you like a set-up with a unique visual taste, in perfect harmony with the interior design of your home? Besides choosing from the colours available in the catalogue, you can ask for one of the endless shades of the RAL range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.

Colour range RAL



TFT Display  
User-friendly, comprehensive  
and high resolution.

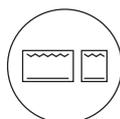


Simply touch the control display to control all the functions of a single oven or both ovens. Temperature, timer, and an automatic start and stop cook program—all are operated with ease.



### 4.3" full touch display

Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



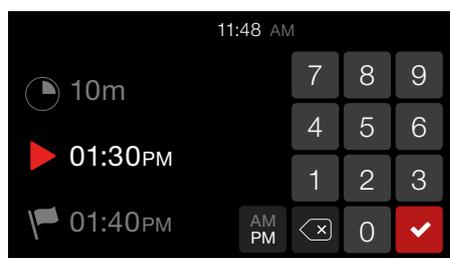
### Controlling two ovens

All the functions of each oven are managed and programmed on the same display, with the utmost immediacy.

See how simple it is to control Majestic



↑ Gradual selection of the oven temperature.



↑ Programming the cooking time.

# Oven functions.

## Cooking functions of the ovens



### Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



### Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



### Intensive cooking

It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



### Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciatore, braised meat, stewed rabbit, salt cod, etc.



### Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



### Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



### Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



### Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



### Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



### Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



### Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



### Moist static normal cooking

This adds more moisture to normal static cooking.



### Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



### Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.



### ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.





↑ UM09FDNS3/LGC  
Majestic 36" range cooker  
Light Green body with Chrome finishes

# Ranges

Majestic range cookers decorate the home thanks to their elegant shapes forged in pure steel, with painstakingly crafted details that are designed to grace your kitchen. They are available in a range of colors—even in RAL colors upon request—combined with fine metallic finishes. They are offered in a range of sizes from 30 to 60 inches wide and offer multiple set up options with either a single or double high-performance oven.

Colour range

Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



Emerald green



Optional RAL

Finishes

Knobs, handles, feet, frames



Brass



Chrome



Burnished



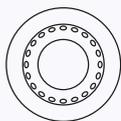
Copper

# Cooktops for all tastes.

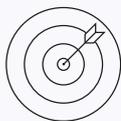
The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



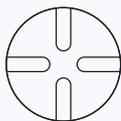
Dual gas burners with power up to 5 kW as standard



Total Black brass flame spreader with non-stick nanotechnological treatment.



Highly specialised cooktops.



Hob with cast iron pan supports.



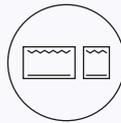
# The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. If you want the utmost, the Majestic 30 inch version is the only one with 6 cooking levels, double ventilation and unrivalled capacity: a whopping 4 cubic feet!

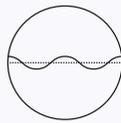
- Large internal capacity
- Double oven available
- Electronic temperature control



4.3" full touch display



One control for both ovens



Precise electronic temperature control



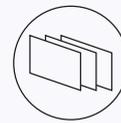
Door and drawer with soft-closing system



Steam discharge



Cooking probe



Cold door with triple removable glass

# Abacus of colours and trims



Antique white



White



Stainless steel



Graphite matt



Chrome



Brass



Copper



Burnished





Chrome



Brass



Copper



Burnished

# Ovens available for Majestic ranges

General features

UOV80 E3 TFT S

Electronic oven with TFT control

UOV76 E3 TFT S

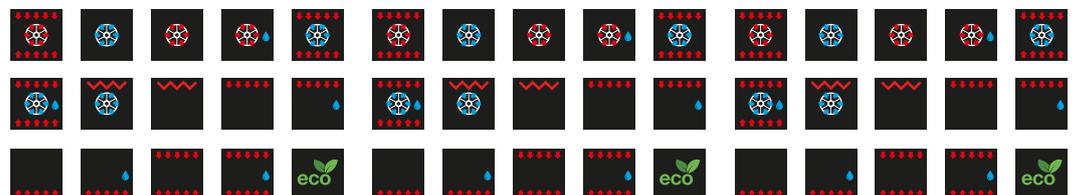
Electronic oven with TFT control

UOV60 E3 TFT S

Electronic oven with TFT control

|                                   |  |  |  |
|-----------------------------------|--|--|--|
| Energy class                      | A+   | A  | A+   |
| Cooking modes                     | 15   | 15   | 15   |
| Operating temperature             | 85-575°F   | 85-575°F   | 85-575°F   |
| Programmer                        | TFT touch control  | TFT touch control  | TFT touch control  |
| Electronic temperature control    | Yes  | Yes  | Yes  |
| Cooking probe                     | Yes  | Yes  | Yes  |
| Lighting                          | Double internal light  | Double internal light  | Double internal light  |
| Soft-closing door                 | Yes  | Yes  | Yes  |
| Door glass                        | Triple glass cold door (EN60335-2-6-11.101)  | Triple glass cold door (EN60335-2-6-11.101)                        | Triple glass cold door (EN60335-2-6-11.101)  |
| Ventilation                       | cooling tangential   | cooling tangential   | cooling tangential   |
| Child lock                        | Yes  | Yes  | Yes  |
| <u>Cavity features</u>            |  |  |  |
| Cavity                            | with easy clean enamel   | with easy clean enamel   | with easy clean enamel   |
| Internal dimensions (inches)      | 26 <sup>3</sup> / <sub>8</sub> ×14 <sup>3</sup> / <sub>8</sub> ×16 <sup>3</sup> / <sub>8</sub> | 25 <sup>3</sup> / <sub>16</sub> ×17×16 <sup>3</sup> / <sub>8</sub> | 17 <sup>3</sup> / <sub>16</sub> ×14 <sup>3</sup> / <sub>16</sub> ×16 <sup>3</sup> / <sub>8</sub> |
| Capacity (cu. ft.)                | 3,5  | 4,0  | 2,3  |
| Steam discharge                   | controlled with dry or moist cooking option  | controlled with dry or moist cooking option                        | controlled with dry or moist cooking option  |
| Folding grill heating element     | Yes  | Yes  | Yes  |
| Rotisserie                        | diagonal   | -  | -  |
| Thermostat                        | with electronic probe  | with electronic probe  | with electronic probe  |
| <u>Consumption</u>                |  |  |  |
| Maximum input                     | 2.75 kW  | 3.1 kW   | 2.45 kW  |
| Top electrical heating element    | 1200 W   | 1200 W   | 1000 W   |
| Bottom electrical heating element | 1350 W   | 1560 W   | 1100 W   |
| Electric grill                    | 2150 W   | 3000 W   | 2100 W   |
| Circular heating element          | 2100 W   | 2×1050 W   | 2100 W   |

Cooking modes



UOV30 E3 TFT

Mini static electronic oven with TFT control

A+

5

85-485°F

cooking start end

Yes

-

Internal light

Yes

Triple glass cold door  
(EN60335-2-6-11.101)

cooling tangential

Yes

with easy clean enamel

107<sup>5</sup>/<sub>8</sub>×14×17<sup>15</sup>/<sub>16</sub>

1,52

Yes

-

Yes

with electronic probe

2.4 kW

800 W

800 W

1500 W

-



# UM30N



Colour range  
Body



Antique white



White



Blue



Stainless steel



Graphite  
matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes  
Knobs, handles, frames



Brass



Copper



Chrome



Burnished

Optional solid door version

optional

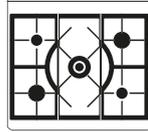
Order code: add letter "Q" before the "N" letter

Available ovens

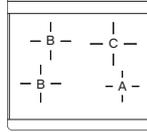
Electric oven  
 Primary oven:  
 UOV76 E3 TFT S

Configurations

5 burners



Induction



Electric oven

**UM30DNE3**

Brass/Chrome  
 Copper/Burnished

**UMI30NE3**

Brass/Chrome  
 Copper/Burnished

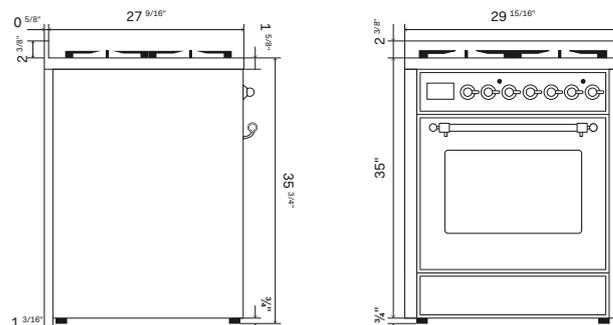
Consumption

-  Induction zone  
 Ø 5" 3/4  
 1,4 kW
-  Induction zone  
 Ø 7" 1/4  
 1,85 kW
-  Induction zone  
 Ø 8" 11/16  
 2,3 kW
-  Double ring  
 Dual burner  
 20000 btu/h  
 900 btu/h
-  Big burner  
 10500 btu/h  
 2050 btu/h
-  Small burner  
 6100 btu/h  
 1350 btu/h

Complements & accessories

Hood UAM76 Ladle holder panel AM4-76

Technical drawing & dimensions



# UM09N



Colour range  
Body



Antique white



White



Blue



Stainless steel



Graphite  
matt



Glossy black



Burgundy red



Emerald green



RAL  
Optional RAL

Finishes  
Knobs, handles, feet, frames



Brass



Copper



Chrome



Burnished

Optional solid door version

optional

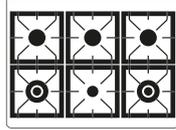
Order code: add letter "Q" before the "N" letter

Available ovens

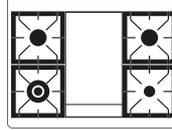
Electric oven  
 Primary oven:  
 UOV80 E3 TFT S

Configurations

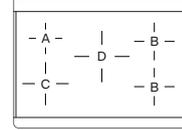
6 burners



Griddle



Induction



Electric oven

UM096DNS3

Brass/Chrome  
 Copper/Burnished

UM09FDNS3

Brass/Chrome  
 Copper/Burnished

UMI09NS3

Brass/Chrome  
 Copper/Burnished

Consumption

**A** Induction zone  
 Ø 5" 3/4  
 1,4 kW

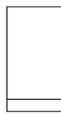
**B** Induction zone  
 Ø 7" 1/4  
 1,85 kW

**C** Induction zone  
 Ø 8" 11/16  
 2,3 kW

**D** Induction zone  
 Ø 10" 15/64  
 2,6 kW

 Double ring  
 Dual burner  
 20000 btu/h  
 900 btu/h

 Double ring  
 burner  
 16500 btu/h  
 6200 btu/h

 Fry Top plate  
 10500 btu/h  
 2100 btu/h +  
 6100 btu/h  
 1350 btu/h

 Big burner  
 10500 btu/h  
 2050 btu/h

 Small burner  
 6100 btu/h  
 1350 btu/h

Complements & accessories

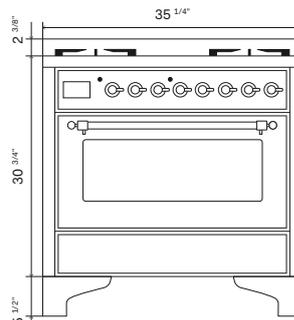
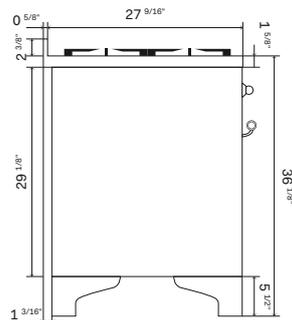
Hood

UAM90

Ladle holder panel

AM4-90

Technical drawing & dimensions



# UMD10N



Colour range

Body



Antique white



White



Blue



Stainless steel



Graphite matt



Glossy black



Burgundy red



Emerald green



Optional RAL

Finishes

Knobs, handles, feet, frames



Brass



Copper



Chrome



Burnished

Optional solid door version

optional

Order code: add letter "Q" before the "N" letter

Available ovens

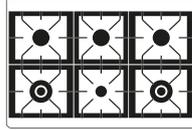
Electric oven

Primary oven:  
UOV60 E3 TFT S

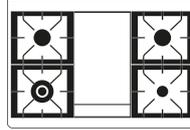
Secondary oven:  
UOV30 E3 TFT

Configurations

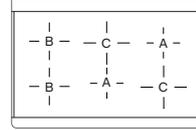
6 burners



Griddle



Induction



Electric oven

UMD106DNS3

Brass/Chrome  
Copper/Burnished

UMD10FDNS3

Brass/Chrome  
Copper/Burnished

UMDI10NS3

Brass/Chrome  
Copper/Burnished

Consumption

**A** Induction zone  
Ø 5" 3/4  
1,4 kW

**B** Induction zone  
Ø 7" 1/4  
1,85 kW

**C** Induction zone  
Ø 8" 11/16  
2,3 kW

 Double ring  
Dual burner  
20000 btu/h  
900 btu/h

 Double ring  
burner  
16500 btu/h  
6200 btu/h

 Fry Top plate  
10500 btu/h  
2100 btu/h +  
6100 btu/h  
1350 btu/h

 Big burner  
10500 btu/h  
2050 btu/h

 Small burner  
6100 btu/h  
1350 btu/h

Complements & accessories

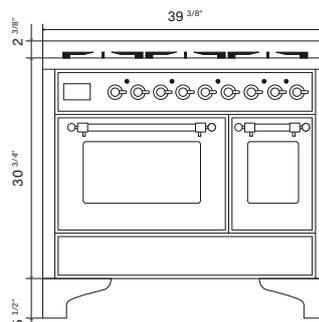
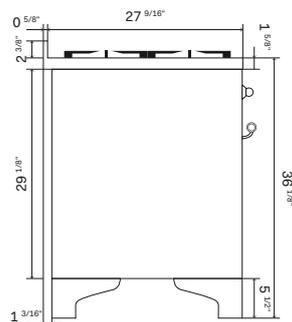
Hood

UAM100

Ladle holder panel

AM4-100

Technical drawing & dimensions



# UM12N



Colour range  
Body

- |  |   |   |   |   |
|--|---|---|---|---|
|  |  |  |  |  |
| Antique white  | White   | Blue  | Stainless steel   | Graphite matt   |
|  |  |  |  |   |
| Glossy black   | Burgundy red  | Emerald green   | Optional RAL  |   |

Finishes  
Knobs, handles, feet, frames

- |  |   |   |
|--|---|---|
|  |  |  |
| Brass  | Copper  | Chrome  |
|  |   |   |
| Burnished  |   |   |

Optional solid door version  
optional

Order code: add letter "Q" before the "N" letter

Available ovens

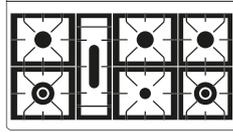
Electric oven

Primary oven:  
UOV80 E3 TFT S

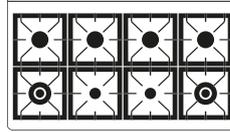
Secondary oven:  
UOV30 E3 TFT

Configurations

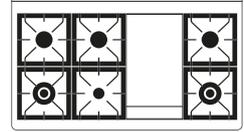
7 burners



8 Burners



Griddle



Electric oven

UM127DNS3

Brass/Chrome  
Copper/Burnished

UM128DNS3

Brass/Chrome  
Copper/Burnished

UM12FDNS3

Brass/Chrome  
Copper/Burnished

Consumption

 Double ring  
Dual burner  
20000 btu/h  
900 btu/h

 Double ring  
burner  
16500 btu/h  
6200 btu/h

 Fry Top plate  
10500 btu/h  
2100 btu/h +  
6100 btu/h  
1350 btu/h

 Fish pot burner  
10600 btu/h  
4100 btu/h

 Big burner  
10500 btu/h  
2050 btu/h

 Small burner  
6100 btu/h  
1350 btu/h

Complements & accessories

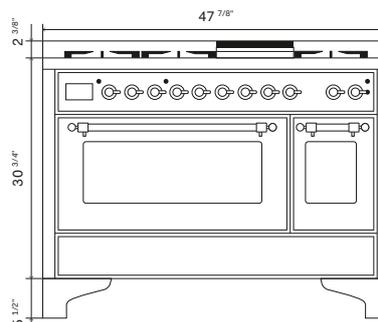
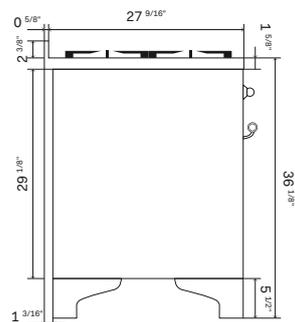
Hood

UAM120

Ladle holder panel

AM4-120

Technical drawing & dimensions



# UM15N



Colour range  
Body

- |  |   |   |   |   |
|--|---|---|---|---|
|  |  |  |  |  |
| Antique white  | White   | Blue  | Stainless steel   | Graphite matt   |
|  |  |  |  |   |
| Glossy black   | Burgundy red  | Emerald green   | Optional RAL  |   |

Finishes  
Knobs, handles, feet, frames

- |  |   |   |
|--|---|---|
|  |  |  |
| Brass  | Burnished   | Copper  |
|  |   |   |
| Chrome   |   |   |

Optional solid door version

optional

Order code: add letter "Q" before the "N" letter

Available ovens

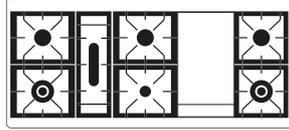
Electric oven

Primary oven:  
UOV80 E3 TFT S

Secondary oven:  
UOV60 E3 TFT

Configurations

Griddle



Electric oven

UM15FDNS3

Brass/Chrome

Copper/Burnished

Consumption

|  |  |   |   |  |   |
|--|--|---|---|--|---|
|  <p>Double ring<br/>Dual burner<br/>20000 btu/h<br/>900 btu/h</p> |  <p>Double ring<br/>burner<br/>16500 btu/h<br/>6200 btu/h</p> |  <p>Fry Top plate<br/>10500 btu/h<br/>2100 btu/h +<br/>6100 btu/h<br/>1350 btu/h</p> |  <p>Fish pot burner<br/>10600 btu/h<br/>4100 btu/h</p> |  <p>Big burner<br/>10500 btu/h<br/>2050 btu/h</p> |  <p>Small burner<br/>6100 btu/h<br/>1350 btu/h</p> |
|--|--|---|---|--|---|

Complements & accessories

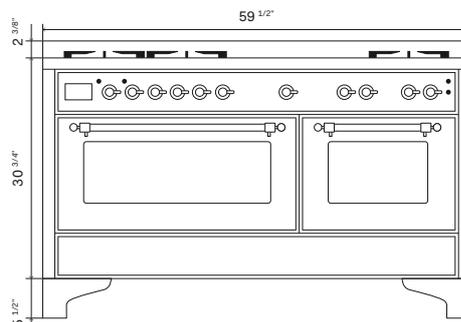
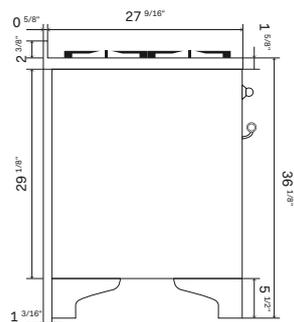
Hood

UAM150

Ladle holder panel

AM4-150

Technical drawing & dimensions

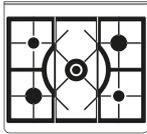


### Majestic UM30N — Electric

Primary oven: UOV76 E3 TFT S



5 burners



**UM30DNE3**

Brass/Chrome

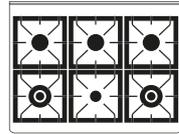
Copper/Burnished

### Majestic UM09N — Electric

Primary oven: UOV80 E3 TFT S



6 burners



**UM096DNS3**

Brass/Chrome

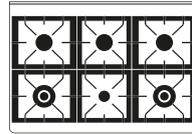
Copper/Burnished

### Majestic UMD10N — Electric

Primary oven: UOV60 E3 TFT S  
Secondary oven: UOV30 E3 TFT



6 burners



**UMD106DNS3**

Brass/Chrome

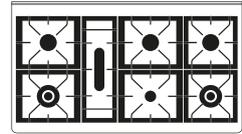
Copper/Burnished

### Majestic UM12N — Electric

Primary oven: UOV80 E3 TFT S  
Secondary oven: UOV30 E3 TFT



7 burners

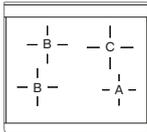


**UM127DNS3**

Brass/Chrome

Copper/Burnished

Induction

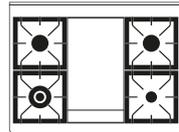


**UMI30NE3**

Brass/Chrome

Copper/Burnished

Griddle

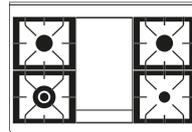


**UM09FDNS3**

Brass/Chrome

Copper/Burnished

Griddle

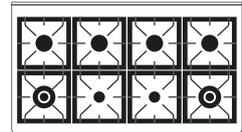


**UMD10FDNS3**

Brass/Chrome

Copper/Burnished

8 Burners

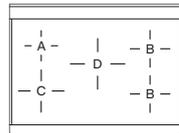


**UM128DNS3**

Brass/Chrome

Copper/Burnished

Induction

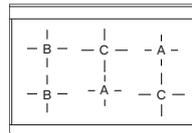


**UMI09NS3**

Brass/Chrome

Copper/Burnished

Induction

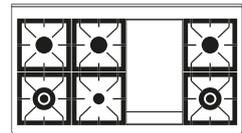


**UMD10NS3**

Brass/Chrome

Copper/Burnished

Griddle



**UM12FDNS3**

Brass/Chrome

Copper/Burnished

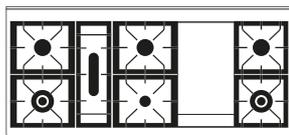
# Majestic

## UM15N – Electric

Primary oven: UOV80 E3 TFT S  
Secondary oven: UOV60 E3 TFT



Griddle



UM15FDNS3

Brass/Chrome

Copper/Burnished



# Hoods

Air quality in the kitchen is an always-important factor, and that's why the Majestic collection also offers highly efficient range hoods with perfectly matching aesthetics in their design, colors and metallic finishes. In addition to purifying the air, Majestic hoods are fitted with infrared lights to keep food warm just as in a professional kitchen.

## Colour range

### Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



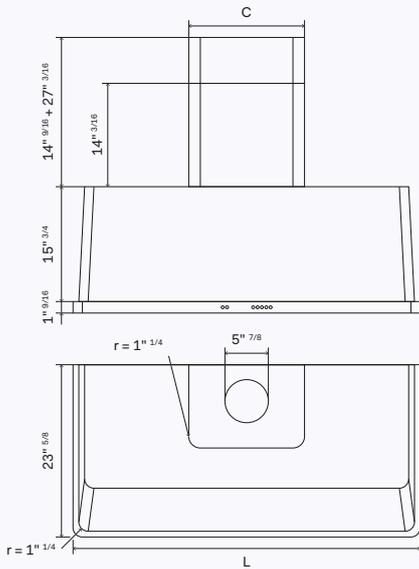
Emerald green



Optional RAL

# UAM

Wall-mounted hood



## General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 5" 7/8
- Maximum power: 705W (UAM70 and UAM76 is 535W)
- Energy class A
- 2x175W infrared lights for wall-mounted food warmers (one light for mod. UAM70 and UAM76)
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction Cfm 600
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

## Colour range

Body



White



Antique white



Stainless steel



Graphite matt



Blue



Burgundy red



Emerald green



Optional RAL

## Finishes

Frames



Stainless steel



## UAM76

L = 29" <sup>59</sup>/<sub>64</sub> / C = 11"

Stainless steel Back Panel

AM4-76

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub>)

A/017/19/...\*



## UAM90

L = 35" <sup>1</sup>/<sub>4</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel Back Panel

AM4-90

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub>)

A/017/20/...\*



## UAM100

L = 39" <sup>3</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel Back Panel

AM4-100

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub>)

A/017/20/...\*



## UAM120

L = 47" <sup>7</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel Back Panel

AM4-120

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub>)

A/017/20/...\*



## UAM150

L = 59" <sup>1</sup>/<sub>2</sub> / C = 15" <sup>3</sup>/<sub>4</sub>

Stainless steel Back Panel

AM4-150

Flue extension (h. 31" <sup>1</sup>/<sub>2</sub>)

A/017/20/...\*

\* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":  
 00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

# Accessories



050 — 051

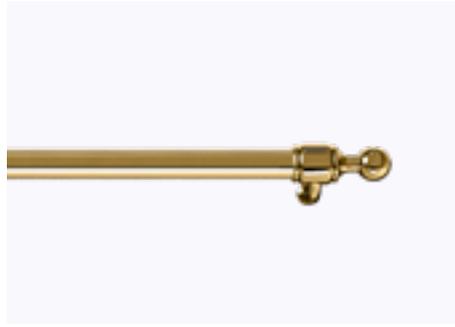


### Chrome front handrail



| Code      |        |
|-----------|--------|
| AMC-76X   | UM30N  |
| AMC-90X   | UM09N  |
| AMC-100X  | UMD10N |
| AMC-120X  | UM12N  |
| UAMC-150X | UM15N  |

### Brass front handrail



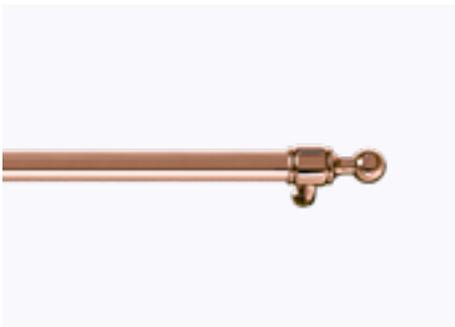
| Code    |        |
|---------|--------|
| AMC-76  | UM30N  |
| AMC-90  | UM09N  |
| AMC-100 | UMD10N |
| AMC-120 | UM12N  |
| AMC-150 | UM15N  |

### Burnished front handrail



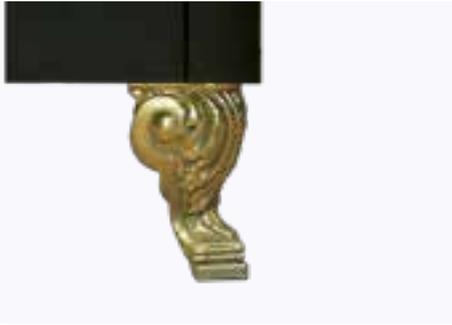
| Code     |        |
|----------|--------|
| AMC-76Y  | UM30N  |
| AMC-90Y  | UM09N  |
| AMC-100Y | UMD10N |
| AMC-120Y | UM12N  |
| AMC-150Y | UM15N  |

### Copper front handrail



| Code     |        |
|----------|--------|
| AMC-76R  | UM30N  |
| AMC-90R  | UM09N  |
| AMC-100R | UMD10N |
| AMC-120R | UM12N  |
| AMC-150R | UM15N  |

Solid Brass foot  
h. 5<sup>29</sup>/<sub>32</sub> inches



| Code        |           |
|-------------|-----------|
| G/422/12/08 | Chrome    |
| G/422/12/16 | Brass     |
| G/422/12/18 | Burnished |

Adjustable stainless steel  
foot h. 6<sup>19</sup>/<sub>64</sub>-8<sup>21</sup>/<sub>32</sub> inches



| Code     |  |
|----------|--|
| A/422/14 |  |

Foot cover plinth  
h. 5<sup>29</sup>/<sub>32</sub> inches



| Code   |        |
|--------|--------|
| AMZ90  | UM09N  |
| AMZ100 | UMD10N |
| AMZ120 | UM12N  |
| AMZ150 | UM15N  |

Grill grates  
for oven tray



| Code            |                 |
|-----------------|-----------------|
| EA2633003000000 | For 30 cm ovens |
| EA2633002000000 | For 60 cm ovens |
| EA2633001000000 | For 80 cm ovens |

Pair of telescopic  
oven guides



| Code   |  |
|--|--|
| KGSET001   |  |
| The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom. |  |

Flat oven tray for  
confectionery



| Code            |                        |
|-----------------|------------------------|
| EA4053004030006 | 80 cm '15 Smal. Grigio |
| ES4053008030006 | 60 cm '15 Smal. Grigio |

Chopping board for Fry-top



Code

A/484/01

Bowls for steaming



Code

G/002/02

For ranges

G/002/04

For built-in hobs

Cooking cover for Fry-top



Code

G/040/01

For ranges

G/040/03

For built-in hobs

Stainless steel bowls for bain-marie



Code

G/002/01

Cast iron heat diffuser



Code

A/095/36/10

Cast iron pan support reducer



Code

A/092/53/10

Pair of square pan supports  
(in place of Fry top)



Code  
KGRFT002      Kit da due griglie

Cast iron Wok reducer



Code  
A/092/34

Cast iron griddle



| Code      |   |
|-----------|---|
| A/006/02* | Grooved griddle<br>280x340 mm             |
| A/006/04* | Grooved griddle<br>280x285 mm             |
| A/006/06* | Enamelled<br>smooth griddle<br>280x285 mm |
| A/006/08  | Enamelled<br>smooth griddle<br>280x340 mm |

Professional  
cleaning kit



Code  
CLEANKIT01

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