Outdoor ILVE BBQ: power and stainless steel at your service. Attention to detail, beautifully constructed adding to the quality of the cooking for an unsurpassable result.

ILVE S.p.A
Via Antoniana 100
35011 Campodarsego
Padova – Italia
T. +39 049 9200990
F. +39 049 9201010
visit www.ilve.it
consilia.it

BBQ ILVE

The art of cooking outdoors.

The freedom to cook perfectly
Gas bottle compartments roomy, ventilated and insulated, for 5 kg bottle
Chopping block/cutting board available as an accessory the countertop chopping board in wood or food-grade polyethylene

BBQ ILVE:
quality in details

Movable furniture
Structure:
• in AISI 304 stainless steel
• particularly resistant to the weather and corrosion
Top and sides:
• in AISI 304 steel with core in honeycomb aluminium light, but super robust
Hotplates or Fry top:
• in AISI 304 stainless steel,
• thanks to its high thermal stability, it is suitable for high temperature environments
Top thickness:
• 16 cm with 10/10 AISI 304 steel top,
• generous thicknesses for extraordinary quality and durability
Hotplates:
• 3 separate and removable plates in AISI 304 steel,
• greater simplicity in handling and easier cleaning
8 mm plate thickness:
• the high thickness minimizes thermal inertia and helps to maintain temperatures even with large amounts of cold foods positioned on the plates,
• the high thermal stability of the plates avoids temperature drop curves and allows an immediate cooking of the outer parts of the food

Individual plate sizes 460 x 285
• large surface available for individual cooking with large dimensions
Burner power:
• 3 x 3.15 kW for a total of 9.45 kW,
• great heating power
Containment of temperatures in the recessed parts
• low energy expenditure, more safety
Cooking cover in AISI 304
• large cooking chamber light and easy to lift thanks to oversized hinges
Cover with thermometer:
• allows an immediate visual check of the internal temperature
Easy to clean:
• hot water and neutral detergent are enough
Electric ignition included on the knobs
• no cable or electrical connection,
• greater safety, ease of ignition
Insulated knobs:
• greater safety and a secure grip
Swivel wheels:
• for easier movement even on rough terrain
• equipped with a locking device for excellent stability

Some news about us
For over 50 years, we’ve specialised in cooking systems. Our units are directly inspired by professional kitchens where the world’s great chefs come up with their gastronomic creations.

We also borrow from the materials used in professional set-ups, such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality of life of our clients. Because cooking well means taking good care of yourself.