Professional cooking suites for the kitchen in your home.
Professional cooking is also a question of style

It is in the details that the quality of an ILVE kitchen is perceived, forged from the purest steel and unique in the style details. Majestic is also available in the Techno version; all ILVE’s charm in clean and minimal lines.
Your world deserves an extraordinary kitchen

Your love for good food and the creation of refined cuisine needs to rely on an appliance with unique qualities. An extra size oven with increased internal volume up to 97 litres capacity. Electronic temperature control, from 30 to 320°.

Majestic M15
Black matt with stainless steel finishes. Maxi oven 800 and Standard oven 600. Hob with 8 burners and fish pan burner
All the power you need for consistent, beautiful cooking

Hob with cast iron pan supports, brass burner ring with nanotechnological non-stick treatment. Dual burner up to 4.3kW power. Dual burner up to 5kW power.
Display: technological, but simple and intuitive. The Majestic oven is so easy to use.

A large capacitive display with touch controls. All the ovens’ functions are programmed and managed by a single 4.3” full touch screen: function selector, thermostat, timer and automatic programmer for cooking start and finish times all in one.
**Majestic:** quality in detail

### Accurate electronic temperature control
- Minimal temperature fluctuation for optimal cooking: temperature spikes, uniform cooking, energy saving. Temperature is adjustable from 30° for perfect leavening.

### Con configurable and highly specialized hob
- Cast iron pan supports
- Up to 8 burners for the 120 cm versions and up to 9 for the 150 cm versions
- Burners + Fry Top
- Burners + Coup de Feu
- Burners + Fry Top + Coup de Feu

### Oven with cooking probe
- To control the core temperature of food and be sure of perfect cooking.

### Dual burner up to 5kW
- Efficient gas supply for a consistent heat distribution

### Brass burner ring
- Brass is a noble material that guarantees excellent durability and the non-stick nanotechnological coating facilitates easy cleaning.

### Quick start
- Fast oven preheating function to quickly reach the desired temperature. With a temperature of 30/40° it also defrosts.

### Steam exhaust
- Eliminates the cooking steam from inside the cavity, offering the possibility of choosing between dry or wet cooking. That way I can get a crispy bread or a tender and juicy roast.
Majestic: quality in detail

Configurable hob
The ideal combination between gas and induction, or both.

TFT control display
Simple, with intuitive and straightforward graphics and operating logics. Touch and sliding movement controls. On a single display you can control the temperatures of two ovens and manage the quantity of moisture inside the cooking chamber.

A wide range of colours and finishes
8 standard colours that can be integrated with any RAL color code, on request.

Hob structure in AISI 304 steel with a thickness of 12/10
Possibility of removing any trim component
The cooker is built around a robust structural cage clad with easily removable trim panels for easy cleaning or replacement.

Cool door with removable triple glass
Safe for children, perfectly insulated thanks to the three glass panes, easy to clean thanks to the new structure of the door.
Majestic: the heart of your kitchen

Majestic M09
Blue with stainless steel finishes. Maxi oven 800 and hob with 6 burners.
### Colours and finishes

Five decors, 8 standard colours or the thousands variations of RAL colours, for a kitchen with a unique charm.

#### Colours

<table>
<thead>
<tr>
<th>All models</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antique white</td>
</tr>
</tbody>
</table>

#### Finishes

**Majestic**

- Brass
- Chrome
- Copper
- Burnished

**Majestic Techno**

- Stainless steel
- Stainless steel

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### Ovens

#### Features

<table>
<thead>
<tr>
<th></th>
<th>Mini oven 300</th>
<th>Standard oven 600</th>
<th>Maxi oven 800</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Internal sizes (cm)</strong></td>
<td>27.5×35.5×44</td>
<td>44×36×41</td>
<td>64.5×36.5×41</td>
</tr>
<tr>
<td><strong>Volume (Lt)</strong></td>
<td>43</td>
<td>65</td>
<td>97</td>
</tr>
<tr>
<td><strong>TFT Electronic Programmer</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Energy class</strong></td>
<td>A+</td>
<td>A+</td>
<td>A+</td>
</tr>
<tr>
<td><strong>Electronic temperature control</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Cooking temperature</strong></td>
<td>30°-250°C</td>
<td>30-300°C</td>
<td>30°-300°C</td>
</tr>
<tr>
<td><strong>Thermostat</strong></td>
<td>/</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Cooking probe</strong></td>
<td>/</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Child safety</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Spit roast</strong></td>
<td>Yes</td>
<td>/</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Maximum Absorption</strong></td>
<td>1.7 kW</td>
<td>2.45 kW</td>
<td>2.75 kW</td>
</tr>
<tr>
<td><strong>Resistance absorption</strong></td>
<td>Electric grill 1500 W</td>
<td>Electric grill 2100 W</td>
<td>Electric grill 2150 W</td>
</tr>
<tr>
<td><strong>Functions</strong></td>
<td>5</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

#### Funzioni

- Pizza function
- Fan grill cooking
- Humid bottom cooking
- Humid normal static cooking
- Humid top cooking
- Bottom cooking
- Eco cooking
### Hobs available

- **4 burners**
  - Majestic Techno M07DWE3
  - Majestic M07DNE3

- **6 burners**
  - Majestic Techno M09DWE3
  - Majestic M09DNE3

- **2 induction zones**
  - Majestic Techno M08DWE3
  - Majestic M08DNE3

- **Induction**
  - Majestic Techno M08WE3
  - Majestic M08WNE3

- **Fry-Top**
  - Majestic Techno M09FDWE3
  - Majestic M09FDE3

- **Coupe de Feu**
  - Majestic Techno M09SDWE3
  - Majestic M09SDNE3

- **Fry-Top + 2 area induction**
  - Majestic Techno M10FIDWE3
  - Majestic M10FIDNE3

- **Induction**
  - Majestic Techno M10DWE3
  - Majestic M10DNE3

- **Fry-Top**
  - Majestic Techno M15FDE3
  - Majestic M15FDE3

- **Coupe de Feu**
  - Majestic Techno M15SDWE3
  - Majestic M15SDNE3

- **Fry-Top + 2 area induction**
  - Majestic Techno M15FIDWE3
  - Majestic M15FIDNE3

### Ovens available

- **Standard oven 600**
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-300°C

- **Maxi oven 800**
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven 30-300°C

- **Standard oven 600**
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-300°C

- **Mini oven 300**
  - Easy clean grey enamel
  - 300 E3 Mini static electronic oven 30-250°C

- **Maxi oven 800**
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven 30-300°C

- **Standard oven 600**
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-300°C

- **Mini oven 300**
  - Easy clean grey enamel
  - 300 E3 Mini static electronic oven 30-250°C

- **Maxi oven 800**
  - Easy clean grey enamel
  - 800 E3 Maxi electronic oven 30-300°C

- **Standard oven 600**
  - Easy clean grey enamel
  - 600 E3 Electronic oven 30-300°C
Large ovens with extraordinary qualities

Whatever oven or combination you choose, with ILVE you have plenty of space to cook even the largest dishes; the 60 cm oven has an internal volume of 65 litres, while the 80 cm model reaches a capacity of 97 litres!
Majestic at a glance

Majestic is a cooking suite with a wide range of variants and configurations, to all effects, like a custom-made product. Colours, finishes, hobs and ovens can be combined to find the perfect balance between functionality, power and ergonomics in the kitchen.

Functions at a glance

- High brightness capacitive display
- Ready to go thanks to the simple and intuitive graphics
- Ability to remove trim components for simple maintenance and easy cleaning, without affecting the structure
- Cooking zones with gas, induction, or hybrid gas + induction hobs are available
- Hob structure in 12/10 AISI 304 steel
- Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nanotechnological coating
- Full size steel fry top 6mm thick
- Double ring gas burners up to 4.3kW
- Dual gas burners up to 5kW
- Ovens: electric multifunction, with 30/320° electronic temperature control
- “Easy Clean” enameled cavities
- Tilting grill element for an easier cleaning
- Controlled steam exhaust with the possibility to choose dry or wet cooking
- Cooking probe managed directly from the touch display
- FullGlass door for an easy cleaning
- Soft closing hinges and storage drawers
- Double halogen internal light for perfect visual control
- All the appliances are equipped with the "Child safety" function

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.
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