Professional Plus

Professional cooking suites, dedicated to the kitchen in your home.
To cook like a real chef, you need all the strength of steel. Solid, strong, able to withstand time and intense daily use. This is the Professional Plus. Choose it in either the Hi-Tech version which highlights its clean and minimal lines, or in the Nostalgie style where it’s the extra details that make the difference.
Together with you and your desire to cook

To really cook like a professional chef, you need to rely on a cooking suite with extraordinary performance: steel core, cast iron hobs and powerful delivery, ovens with electronic temperature control and all the ILVE quality.
Gas, induction or both: the important thing is that you can have all the power you need.

No matter what solution you have chosen, what really matters is that your choice will provide you with the right energy to perfectly cook your dishes; cast iron pan supports, brass burner ring with nanotechnological non-stick treatment, dual burner up to 4.3kW power and dual burner up to 5kW (optional) power are combined with new induction hobs.
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!
ILVEILVE
ILVE
ILVE
ILVE
Brass burner ring
Brass is a noble material that guarantees excellent durability and the non-stick nanotechnological coating facilitates easy cleaning.

Dual burner up to 5kW
Perfect gas supply with total output of all the heating power

Quick start
Fast oven preheating function to quickly bring it to 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

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

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

Accurate electronic temperature control
- Set temperature
- Standard oven temperature
- LVE oven temperature with electronic control

Professional Plus: quality in detail

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Professional Plus: quality in detail

Configurable hob
The ideal options between gas or induction hob or both combined and in different configurations are available.

Hob structure in AISI 304 steel with a thickness of 10/10

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 to 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.

A wide range of colours and finishes
8 standard colours that can be integrated with any RAL color code, on request.
Professional Plus, the heart of your kitchen

Professional Plus P09  
Stainless steel with Hi-Tech stainless steel finish  
Maxi oven 800. Hobs with 4 burners & Fry-Top
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>Professional Plus Nostalgie</th>
<th>Professional Plus Hi-Tech</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arctic White</td>
<td>White</td>
</tr>
<tr>
<td>White</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>Graphite/Matt</td>
</tr>
<tr>
<td>Glossy black</td>
<td>Burgundy red</td>
</tr>
<tr>
<td>Blue</td>
<td>Emerald green</td>
</tr>
<tr>
<td>RAL Optional</td>
<td>RAL Optional</td>
</tr>
</tbody>
</table>

Finishes

Noblesse, optional frames for Professional Plus Nostalgie

<table>
<thead>
<tr>
<th>Professional Plus Nostalgie</th>
<th>Professional Plus Hi-Tech</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brass</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Chrome</td>
<td>Graphite/Matt</td>
</tr>
<tr>
<td>Copper</td>
<td>Glossy black</td>
</tr>
<tr>
<td>Burnished</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ovens

<table>
<thead>
<tr>
<th>Features</th>
<th>Mini oven 300</th>
<th>Mini oven 400</th>
<th>Standard oven 600</th>
<th>Maxi oven 800</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Easy clean grey enamel</td>
<td>Easy clean grey enamel</td>
<td>Easy clean grey enamel</td>
<td>Easy clean grey enamel</td>
</tr>
<tr>
<td></td>
<td>300 E Mini static electric oven 30-250°C</td>
<td>400 E3 Electronic oven 30-250°C</td>
<td>600 E3 Electronic oven 30-300°C</td>
<td>800 E3 Electric oven 30-300°C</td>
</tr>
<tr>
<td>Internal Sizes (cm)</td>
<td>27.5×35.5×44</td>
<td>36.5×35.5×44</td>
<td>44×36×41</td>
<td>64.5×36.5×41</td>
</tr>
<tr>
<td>Volume (Lt)</td>
<td>43</td>
<td>57</td>
<td>65</td>
<td>97</td>
</tr>
<tr>
<td>TFT Electronic Programmer</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Energy class</td>
<td>A+</td>
<td>A+</td>
<td>A+</td>
<td>A+</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cooking temperature</td>
<td>30°-250°</td>
<td>30°-250°</td>
<td>30-300°</td>
<td>30-300°</td>
</tr>
<tr>
<td>Thermostat</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Child safety</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Spit roast</td>
<td>Yes</td>
<td>/</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Maximum Absorption</td>
<td>1.7 kW</td>
<td>1.9 kW</td>
<td>2.45 kW</td>
<td>2.75 kW</td>
</tr>
<tr>
<td>Functions</td>
<td>5</td>
<td>5</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

Functions

Pizza function
Defrost
Quick start
Intense cooking
Humid intense cooking
Fan grill cooking
Closed door grill cooking
Top cooking
Humid top cooking
Bottom cooking
Humid bottom cooking
Normal static cooking
Humid normal static cooking
Multiple fan cooking
Eco cooking
Hobs available

- **4 burners**
  - Hi tech P06WE3
  - Nostalgie P06NE3

- **6 burners**
  - Hi tech P096WE3
  - Nostalgie P096NE3

- **6 burners**
  - Hi tech P06WE3
  - Nostalgie P06NE3

- **6 burners**
  - Hi tech P06WE3
  - Nostalgie P06NE3

- **2 area Induction**
  - Hi tech P09WE3
  - Nostalgie P09NE3

- **2 area Induction**
  - Hi tech P09WE3
  - Nostalgie P09NE3

- **6 burners**
  - Hi tech P096WE3
  - Nostalgie P096NE3

- **6 burners**
  - Hi tech P09WE3
  - Nostalgie P09NE3

- **6 burners**
  - Hi tech P09WE3
  - Nostalgie P09NE3

- **2 area Induction**
  - Hi tech P09WE3
  - Nostalgie P09NE3

- **Induction**
  - Hi tech P06WE3
  - Nostalgie P06NE3

- **Induction**
  - Hi tech P06WE3
  - Nostalgie P06NE3

- **Induction**
  - Hi tech P06WE3
  - Nostalgie P06NE3

Oven availables

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

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

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

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

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

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

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

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

- **Maxi forno 800**
  - Easy clean grey enamel
  - 800 E3 Maxi electronic
  - 30-300°C
Professional Plus is a cooking suite with such a wide range of variants and equipment available that it is, to all effects, a made-to-measure 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

<table>
<thead>
<tr>
<th>Possibility of removing trim components for simple maintenance and easy cleaning, without affecting the structure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking zones with gas, induction, or hybrid gas + induction hobs are available</td>
</tr>
<tr>
<td>Hob structure in 10/10 AISI 304 steel</td>
</tr>
<tr>
<td>Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nanotechnological coating</td>
</tr>
<tr>
<td>Full size steel fry top 8mm thick</td>
</tr>
<tr>
<td>Dual burner with up to 4.3kW power</td>
</tr>
<tr>
<td>Dual burner with up to 5kW power (optional)</td>
</tr>
<tr>
<td>Ovens: electric multifunction, with 30/300° electronic temperature control</td>
</tr>
<tr>
<td>&quot;Easy Clean&quot; enameled cavities</td>
</tr>
<tr>
<td>Tilting grill element for an easier cleaning</td>
</tr>
<tr>
<td>Controlled steam exhaust with the possibility to choose dry or wet cooking</td>
</tr>
<tr>
<td>FullGlass door for an easy cleaning</td>
</tr>
<tr>
<td>Soft closing hinges and storage drawers</td>
</tr>
<tr>
<td>Double halogen internal light for perfect visual control</td>
</tr>
<tr>
<td>All the appliances are equipped with the &quot;Child safety&quot; function</td>
</tr>
</tbody>
</table>
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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