

# QUICK START GUIDE FOR YOUR NEW ILVE MAJESTIC RANGE

## Installation

ILVE Ranges feature many advanced cooking components and safety refinements. However, before using your oven for the first time, the following installation procedures should be performed, oven elements need to be heated for the first time (burned-in) and also a few reminders and "How To's".

### First Time Start - Up

All removable parts of the oven should be washed with water and hand dishwashing soap, dried and reassembled.

### Burning-in the Elements

It is necessary to burn the protective oils that are used in manufacturing and shipping from the elements.

1. Set oven temperature control knob to 440° and select cooking function mode #1 by turning the function control knob.
  2. Allow to burn for 10 to 15 minutes.
  3. Repeat Process for cooking modes 2 through 8 in sequence and allow to burn in each mode for 10 to 15 minutes.
  4. Clean oven thoroughly when you have completed the burn-off process so the oven will be ready for use.
- There might be a slight unpleasant odor during the initial burn off procedure. As a result, it is advisable to open a door or window in the kitchen during this procedure.



By recessing the upper roof element and extending the cooking racks to the rear of the oven, ILVE has created an oven interior which on average is 30% larger than ovens of similar style. These designs features mean more cooking space is available, so large roasts or four to five racks of food can be cooked easily.

***The ILVE electric oven has a quick start or preheat mode which allows the oven to heat from 0 –350° F in just 6 to 8 minutes.***

## Clock & Timer Control



Always ensure the oven is in manual mode. The pot symbol , should be displayed. If there is an **A** in the display, it means that the oven is in auto mode. To cancel this, you must press both pot symbols   simultaneously. The oven will not operate if it is pre-programmed; it has to be brought back to manual mode.

### 1. To Set or Adjust Time:

To enable use of your ILVE oven, you must first set the clock to the correct time. Press both pot buttons   simultaneously and then to adjust the time, press either the plus or minus - + button accordingly.

### 2. To Set Alarm:

Hold in the bell button  then the + button until required time is reached. If you go past the time, use the - button to adjust. You will now notice the bell symbol  on the display. This highlights that the alarm is active. To check how much time is remaining to the alarm, press the bell button again as this will return to the time display. When the alarm goes off, the oven will REMAIN ON and will ring for 7 minutes unless turned off, which can be done by pressing the bell button . The tone of the alarm can be adjusted by pressing the minus button - when the alarm is ringing. It will scroll through 3 available tones. Select the desired tone and this will be your tone going forward.

### 3. Pre-Programming the Oven:

Press the  button. Enter the duration that you want to cook the item for by pressing the + button. Press the  button. Select the time that you wish for the item to Finish cooking, by pressing the + button. You will then need to select the mode and temperature using the proper knob selection.

## Mode of Cooking

When using your ILVE oven you must select, using separate knobs, both a mode of cooking and a temperature at which to cook. The only exception to this rule is when using the defrost mode, where no temperature setting is required.

## Panel Lights

Temperature is indicated by an ORANGE light. This light will turn off when desired temperature is reached and turn on as the oven is warming. Cooking mode selection is indicated by a GREEN light. This light should stay on throughout the cooking process.

## Oven Cooling Fan

ILVE ovens are equipped with a cavity cooling fan. The fan is activated when the thermostat on the control panel reaches 122°.

Air will gently be blown out through the front vent, just above the oven door handle. This keeps the interior of the oven housing cool. This fan will **remain on** after the oven is shut off until the temperature drops to 104°. Keeping the oven door slightly ajar will help cool the oven.

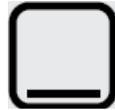
## Functions of the *Majestic* Control Knob



1. **Pizza Mode**



2. **Conventional Oven Mode**



3. **Lower Element Mode**



4. **Upper Element Mode**



5. **Conventional Grilling Mode**

9. **Defrost Mode Quick Start**



8. **Fan Forced Mode**



7. **Fan Assist Mode**



6. **Fan Grill Mode**

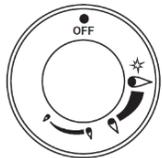


See your *ILVE Manual* - Page 20 for a detailed explanation of each knob function.

## Lighting the Gas Burners

After selecting the burner knob, press the knob controlling the desired burner and turn it towards the left. There will be a clicking sound **It is important to press the knob for 10 seconds.** In this way the thermocouple bulb overheats and the gas passage is enabled. For the "Griddle" and "French Top", controlling knob only needs to be depressed for 2 seconds.

## Lighting the "Dual" Triple Ring Burner



Locate the knob by the indicator next to it. Press and turn the knob to the spark symbol and keep the knob pressed for **10 seconds.** Once the burner ignites, continue turning the knob in a counter-clockwise direction to the first limit-stop which corresponds to a medium power level. If you press firmly, you can go past the first stop and the external ring goes out, leaving just the small center burner lit. To regulate the small center burner to minimum, turn the knob in a counter-clockwise direction to the limit-stop (MINIMUM). To re-ignite the burner, turn the knob in a clockwise direction past the limit-stop until you reach the required level.

## Warming Drawer

Every ILVE *Majestic* range has a warming drawer. Located below the oven is a full-width drawer that captures residual heat from the oven above and pulls it into the drawer. It's important to understand that for the warming drawer to work, the oven must be turned on. This chart lists the approximate temperature of the warming drawer at certain oven temperatures.

**DO NOT leave any plastic in the warming drawers.**

Warming Drawer Temperatures		
Oven Mode	Oven Temp. Setting	Warming Drawer Temp.
Convection Bake	300°	135°
	400°	164°
	500°	203°
Standard Bake	300°	123°
	400°	155°
	500°	185°

## Cleaning your New ILVE Range

### Cook Top

Clean the Stainless Steel Cook top after each use with a soft clean cloth with household cleaner. Avoid any cleaners which may contain chloride or a chloride compound. For persistent stains, use warm white vinegar or a NON-ABRASIVE cleaner. Abrasive cleaners will scratch the stainless steel. You may polish the cook top surface using a metal polish.

### The Griddle Top

We recommend cleaning the plate at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided. Pour a small amount of water onto the plate and, using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation (several times, if necessary) until the desired result is obtained. It is extremely important to clean the plate when it is quite hot, so care should be taken. The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry.



### Grates, Caps & Burners

**Grates** - should be cleaned once they have cooled. To clean grates, wash with warm soapy water, then dry immediately. DO NOT use abrasive cleaner like Comet or steel wool. Grates may discolor over time due to heat, acids or food enzymes. This is natural and will not affect the performance of the cook top.

**Burner Caps** - sit on the brass burner and should be removed and washed in warm water. Burner caps SHOULD NOT be put into cold water while hot as crazing can occur. Always allow caps to cool completely before cleaning.

**Brass Burners** - will tarnish to a brown color with use. To clean, wash in warm soapy water or soak in white vinegar overnight to remove food splatters.

### Oven Door

The oven door is composed of three sheets of plate glass. The plate glass parts may be cleaned using paper towels and an ordinary non-abrasive cleaner. The inside glass may be removed to facilitate cleaning. To remove the door and glass, please see detailed instructions on page 14 of your ILVE manual.



### Cleaning the Oven

The secret to cleaning the oven is to wipe spills as soon as they occur. Clean the oven with hand dishwashing soap and water. You can also soften stubborn dirt and grime by placing a shallow pan full of water in the oven and turning it on to a high temperature for 45 to 60 minutes. With the grease and grime loosened, you can clean the oven with soap and water.

### Self-Cleaning Panels (Optional)

If the oven is equipped with self-cleaning catalytic panels, the splashes of fat are transformed into a light powder residue which can then be removed with a damp cloth once the oven has cooled.