



Griddle Top  
Cooking

**Griddle Top,**  
*cook everything from eggs to burgers*



Barbecue  
Grilling

**Barbecue Grill,**  
*enjoy juicy grilled food all year long*



Oblong  
Burner

**Oblong Burner,**  
*evenly heats stock and oblong pots*



Wok  
Cooking

**Wok Ring,**  
*distributes heat perfectly for stir-fry*



Griddle Top  
Cover

**Griddle Top Cover,**  
*traps in heat, splatter and moisture*



Multiple  
Burners

**Multiple Burners,**  
*prepare multiple dishes at one time*



Bain  
Marie

**Bain Marie,**  
*warms, steams and simmers*



Steam  
Cooking

**Steam Cooking,**  
*great for veggies, poultry, seafood*



Steak  
Pan

**Steak Pans – Cast Iron, Ribbed or Flat,**  
*for perfect steaks & chops*



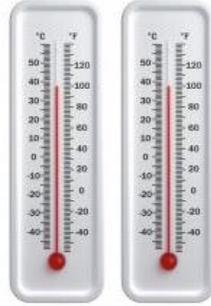


# MORE SMART COOKING OPTIONS & UNIQUE FEATURES

## ILVE Exclusive Features



**Energy Consumption**  
ILVE Majestic Ranges have earned an 'A' energy rating – the top rewarded in the EU for peak performance and minimal energy consumption.



**Dual Thermosters**  
Promote even heat and consistent temperatures throughout the oven cavity.



**8 Minute Pre-Heat** to 350 degrees in any ILVE electric oven – the fastest in the industry.



**Widest Temperature Range**  
75 to 525 degrees. Low temperature allows for bread proofing and food dehydrating.



**Rotisserie** - Enjoy a perfect roast with the electric rotisserie accessory that is included with most ILVE ranges.



**True Convection** - Guarantees the most uniform temperatures with a third heating element working in conjunction with the fan.



**Warming Drawer**  
Standard in every ILVE range. Heat is drawn from the oven for optimal energy savings.



**Triple Glass Panel Doors** - Allows for optimal heat insulation and energy savings. They are also completely removable for easy-clean up and maintenance.

## Multifunction Electric Oven Control Knob

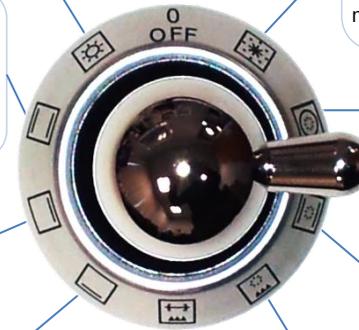
Simply turn the selector knob to the desired function for endless cooking possibilities.

**Pizza Mode**, enjoy a perfectly cooked pie every time.

**Conventional Oven Mode**, the ideal setting for cooking heavy cakes, breads and large roasts.

**Lower Element Mode**, perfect for the long, slow cooking of stews, casseroles, pastries, cakes and biscuits.

**Upper Element Mode**, suitable for browning and adding the finishing touch of color to different dishes.



**Conventional Grilling Mode**, grill your favorite meat, chicken, fish & vegetables to juicy perfection.  
**Rotisserie Mode**, works with the rotisserie accessory included with most ILVE models.

**Defrost Mode**, defrosting has never been easier without drying or par-cooking.

**Quick Start Mode**, quickly pre-heats the oven to 350° in less than 8 minutes.

**Advanced Hot Air Mode**, utilize a greater distribution of heat for quickly sealed food. Ideal for batch baking or larger meals.

**Convection Heating Mode**, create a seamless circulation of hot air, this mode is best suited for deliciously baked breads and cakes.

**Hot Air Grilling**, combines the convection fan and infrared grill. The optimal setting to Grill chops at the same time the potatoes are baking.