120CM MAJESTIC ELECTRIC OVEN WITH 7 BURNER COOKTOP



M127DNE3



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EXPERT MODE









Pictured in Stainless Steel & Chrome Trimmings - M127DNE3-SSC

YOUR KITCHEN DESERVES AN EXTRAORDINARY APPLIANCE MAKE YOUR KITCHEN MAJESTIC

A true kitchen centerpiece that is sure to demand attention. Featuring the same cook top options as the ILVE Quadra range, these exceptional cookers will compliment any kitchen and its cook.

While a highlight of the Majestic range is its 700mm depth, the standard functions you expect from ILVE, including the electric rotisserie, precision thermostatic control, concealed grill element, programmable timer and turbo wave cooking feature, not to mention the digital food monitor have not been forgotten.

The unique style of the Majestic Freestanding Ovens stands out above the rest and to enhance this. ILVE offers the ability to create a customised and individual look. Pick one of six colours with brass, chrome or bronze fittings; and select from five available sizes (70cm, 90cm, 100cm, 120cm and 150cm). Also available are matching range hoods with infrared heat lamps (AM series).

Living up to expectations, ILVE is bringing incomparable design, choice and functionality to the everyday Australian kitchen.

Options - Cooker Colours

























RAL Optional

Options - Cooker Trimmings









(G)







Gloss Black

Burgundy Red (BU)

Midnight Blue (MB)

Emerald Green (EG)

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Pictured: 120cm 7 Burner Cooking Surface

Pictured: 90cm Oven Cavity

ACCURATE ELECTRONIC TEMPERATURE CONTROL

For optimal cooking; reducing temperature spikes, encouraging uniform cooking & assists in energy saving.



Set temperature

···· Standard oven temperature management

ILVE oven temperature with electronic control

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

Eight standard colours that can be integrated with any RAL colour code, on request.

STEAM RELEASE VALVE

Our new function that removes the cooking steam from the oven cavity, offering the versatility of dry or humid cooking. This will give you crispy vegetables or a tender and juicy roast.

OVEN WITH COOKING PROBE

To control the core temperature of food and be sure of perfect cooking.

BRASS BURNER RING

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning.

QUICK START & DEFROST

Fast oven preheating function to quickly reach the desired temperature. With a temperature of 30/40° it also perfectly defrosts your frozen meats.

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Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369 ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

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120CM WITH 7

120CM MAJESTIC ELECTRIC OVEN WITH 7 BURNER COOKTOP



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MAJESTIC SERIES ELECTRIC OVEN

FEATURES

- · Integrated twin cavity cooling systems
- · Grill elements for static and fan grill cooking
- · Sealed ovens: lower temperatures, less food spatter
- Complete capacitive touch screen operation with direct access to all oven features and set up options
- · A class energy rated
- · S-Move soft close doors

SAFETY

- Triple glazed glass doors: tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handles and knobs
- · Equipped with the "Child safety" function

FUNCTIONS

- Primary Oven: Select 15 multifunction cooking modes
- Secondary Oven: Select 5 multifunction cooking modes
- Controlled steam exhaust with dry or humid (wet) cooking options
- Cooking probe managed directly from the touch display
- Temperature control: 30/320°C electronic temperature control

CLEANING

- · NEW ULTRA-EZI Clean interiors
- · NEW grey enamel interiors
- Removable doors with dismountable inner glass for easy cleaning
- Full Glass inner doors for an easy cleaning
- Tilting grill elements for an easier cleaning

CAPACITY & INTERIOR

- Primary Oven: 97 litre oven NET use-able space, size (cm) 64.5w x 36.5h x 41d
- Second Oven: 43 litre oven NET use-able space, size (cm) 27,5×35,5×44
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES (TOTAL)

- 3 x oven racks
- 2 x Baking tray with grill insert
- Electric rotisserie set
- · Traditional Majestic feet

MAJESTIC SERIES GAS COOKTOP

FEATURES

- Hob made from 12/10 AISI 304 steel cooking surface
- · Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 75% hand built
- Cast iron heavy duty trivets & burner caps finished in Matt Black
- · Easy in-bench serviceability

SAFETY

- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING

- · Easy clean removable trivets and burners
- · Deep cooktop pressing designed to retain spillages

BURNERS

- Seven solid brass burners treated with ILVE's patented Nano technology matt black non-stick coating
- Triple ring Dual control solid brass Infinity WOK burner & another Triple ring single control solid brass Infinity WOK burner
- Our new burner design is up to 8% more efficient than ILVE's previous brass burners with CO2 emission reduced by 66%
- New flame configuration with two rows of holes with a specific diameter and inclination to improve the burner and flame performance

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Primary Oven Functions

Fan grill

cooking



Pizza function



Defrost



Quick start

Top cooking



Intense cooking



Humid intense cooking



Humid top cooking



Bottom cooking





Humid bottom cooking



Normal static cooking

Closed door

grill cooking



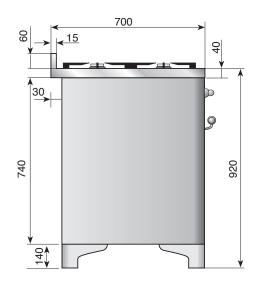


Multiple fan cooking



Eco cooking







Majestic M127DNE3

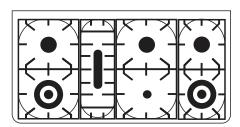
Overall Size: 1216×700×920 mm Total Electrical Load (Kw) 5.7 Total Gas 'NG' Consumption (Mj/h) 76.3

Maxi oven 800

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

Mini oven 300

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





For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide. Page 4/4 23012020

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