

150CM PROFESSIONAL PLUS COOKER WITH TEPANYAKI PLATE & SIMMER PLATE P15FSDWE3

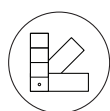
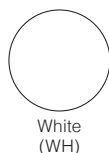
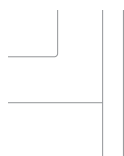


Pictured in Stainless Steel - P15FSDWE3-SS



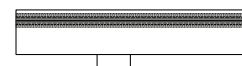
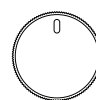
Pictured ILVE's new Milano Knobs

Standard Option - Cooker Colours



RAL Optional Colours

Standard Option - Cooker Trimmings



Stainless Steel

MODERN STYLE PAIRED WITH PROFESSIONAL FUNCTIONALITY PROFESSIONAL PLUS

ILVE's Professional Plus series is a cooking suite that it is, in essence, a bespoke custom made product. Colours, finishes, hobs and ovens can be combined to find the perfect balance between functionality, power, style, aesthetics and lifestyle in the kitchen.

For over 50 years, we've specialised in cooking appliances. Our products are directly inspired by professional kitchens. We also take inspiration from the materials used in professional kitchens; such as AISI 304 stainless steel, cast iron, brass and copper - choices that improve the quality and durability of our products.

A highlight of the NEW range is the Steam Valve - offering the possibility of choosing between dry or humid cooking. That way you can get a crispy bread or a tender and juicy roast all from the same oven.

The burners, still made from brass, guarantee excellent durability and the non-stick nano technological coating provides a lotus effect for easy cleaning.

Standard functions you expect from ILVE, including the electric rotisserie, precision thermostatic control, concealed grill element, programmable timer and turbo wave cooking feature are not left out.

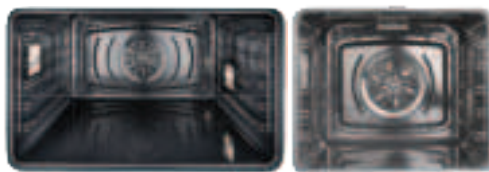
Also available are matching range hoods (X400 series). ILVE is continually bringing incomparable design, choice and functionality to the Australian kitchen.

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KITCHEN APPLIANCES
HANDMADE IN ITALY



Pictured: ILVE Nano-Tech Coated WOK Burner



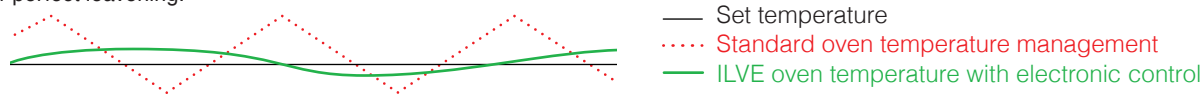
Pictured: ILVE Oven Cavities



Pictured: ILVE new E3 Digital Display

ACCURATE ELECTRONIC TEMPERATURE CONTROL

Minimal temperature fluctuation for optimal cooking; temperature spikes, uniform cooking, energy saving. Temperature is adjustable from 30° to 300° for perfect leavening.



OVEN CAVITY

Safe for children, perfectly insulated thanks to the three glass panes, easy to clean thanks to the new structure of the door. 'Easy Clean' enamelled cavities & full Glass door for an easy cleaning

HOB COMPONENTS

Hob structure in AISI 304 steel with a thickness of 10/10. Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nano technological coating

A WIDE RANGE OF COLOURS AND FINISHES

Four standard colours or the cooker can be ordered with a custom 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.

HAND ASSEMBLED

The cooker is built around a robust structural cage clad with easily removable trim panels for easy cleaning or repair.

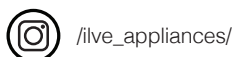
BRASS BURNER RING & DUAL WOK

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning. Perfect gas supply with total output of all the heating power

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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PROFESSIONAL PLUS SERIES ELECTRIC OVEN

FEATURES

- ILVE's iconic robust design with commercial style door & new Milano knobs
- Integrated twin cavity cooling systems
- Grill elements for static and fan grill cooking
- Sealed oven: lower temperatures, less food spatter
- Five button programmable timer with minute minder
- A class energy rated
- S-Move soft close doors
- Hand built by ILVE's assembly technicians

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 14 multifunction cooking modes
- Controlled steam exhaust with dry or humid (wet) cooking options
- Temperature control: 30/300°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: 65 litre oven NET use-able space, size (cm) 44w x 36.5h x 41d
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES (TOTAL)

- 3 x oven racks
- 2 x Baking tray with grill insert
- 1 x Electric rotisserie set
- Adjustable feet (removable)

PROFESSIONAL PLUS SERIES GAS COOKTOP

FEATURES

- Hob made from 10/10 AISI 304 steel cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 40mm cooking surface fascia edging
- Hand built by ILVE's assembly technicians
- Cast iron heavy duty trivets & burner caps finished in Matt Black
- DUAL control WOK Burner
- 8mm thick solid stainless steel Tepanyaki Plate with gas burners underneath for high consistent heat
- ILVE's cast iron Simmer Plate / Targa Top surface
- 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

- Nine 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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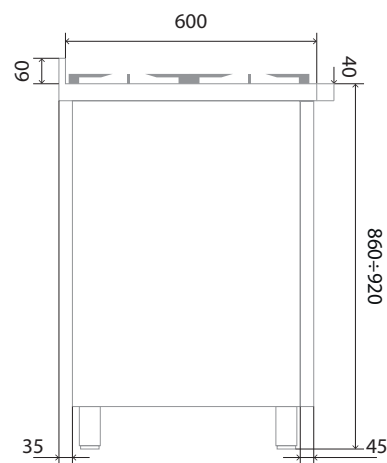
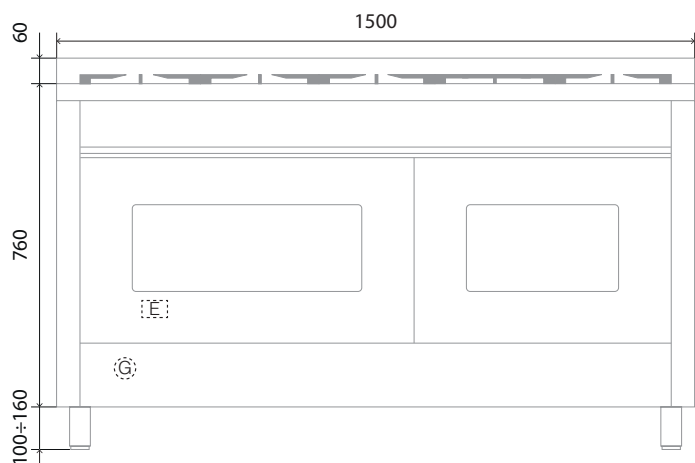
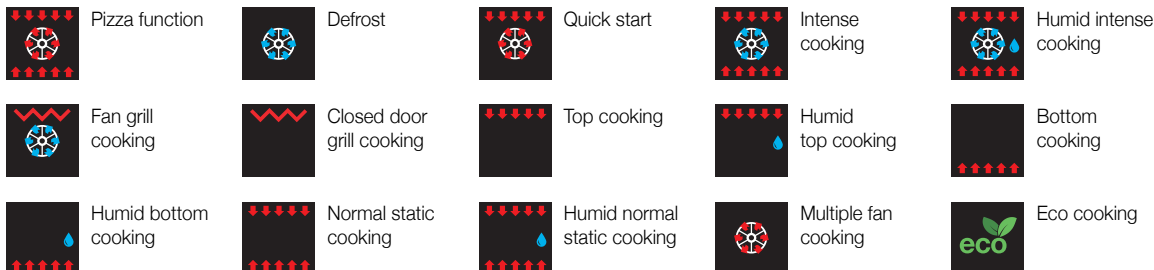
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P15FSDWE3

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Oven Functions



Professional PLUS P15FSDWE3

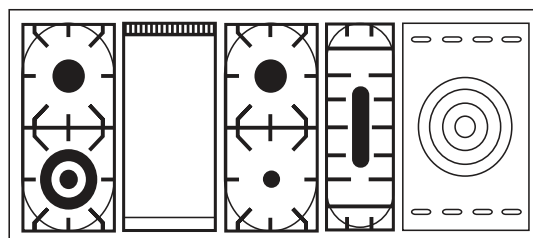
Overall Size: 1500×600×760 mm (without feet)
Total Electrical Load (Kw) 5.2
Total Gas 'NG' Consumption (Mj/h) 82.95

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



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

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