

Professional Plus



Professional cooking suites,
dedicated to the kitchen in your home.



← (Cover) Cooking range NOBLESSE

Light Green Ral 6027 light green chrome finishes with applied Noblesse frames, double 80+60 multifunction oven, 5 key electronic programmer, "cold" door full triple glass with soft closing hinge, new design TOTAL BLACK high performance burners with "inclined" flame, stainless steel fry-top hotplate.



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

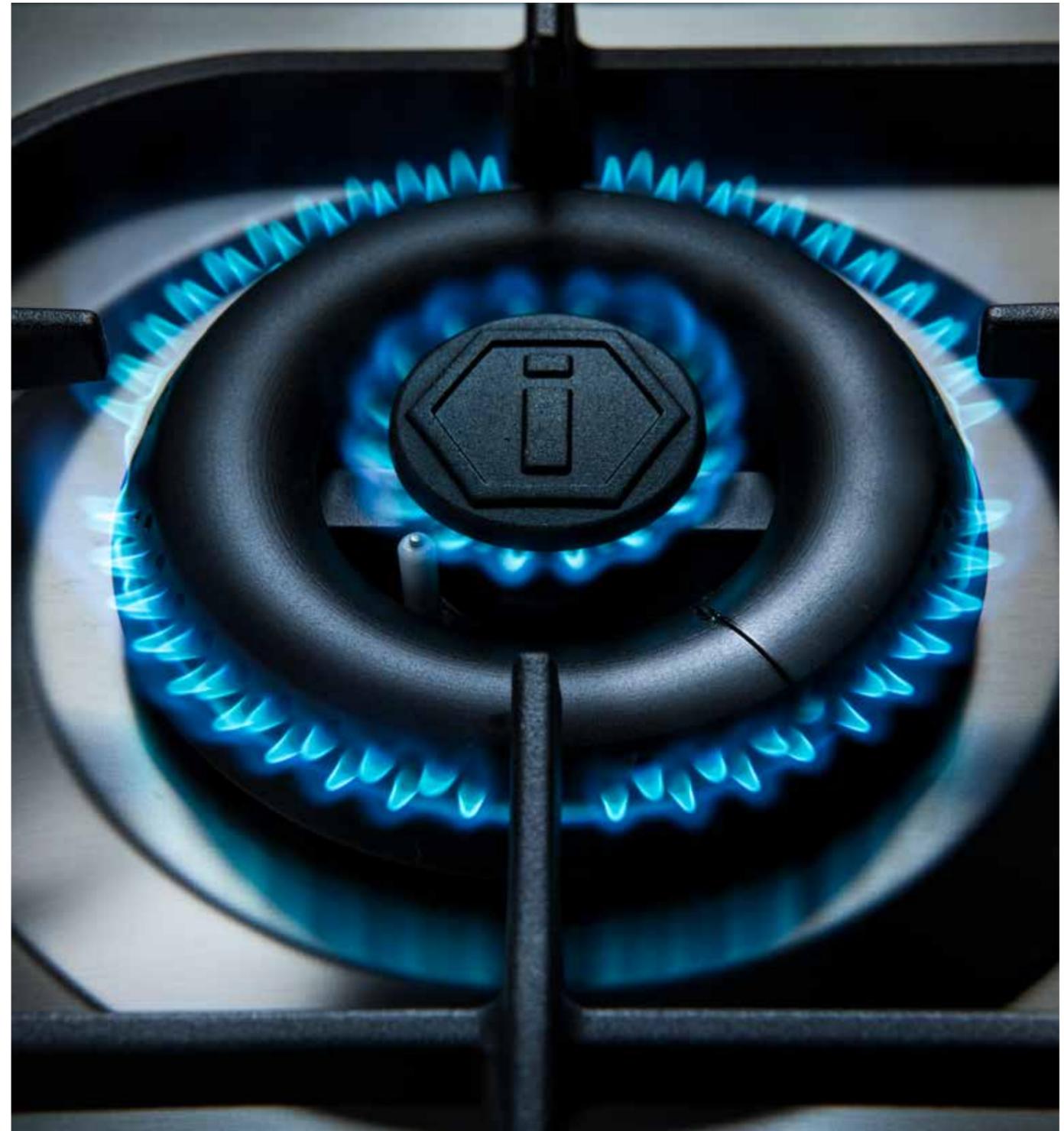
To really cook like a professional chef, you need to rely on a cooking suite with extraordinary performance: steel core, cast iron hobs and powerful delivery, ovens with electronic temperature control and all the ILVE quality.



Professional Plus 120
stainless steel with Hi-Tech stainless steel finishes Maxi oven 800 and mini oven 300 Hob with 8 burners

**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, double ring burner up to 4.3kW power and dual burner up to 5kW (optional) power are combined with new induction hobs.



Professional Plus, the heart of your kitchen



Professional Plus P09
Stainless steel with Hi-Tech
stainless steel finishes
Maxi oven 800. Hobs with
4 burners e Fry-Top

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!



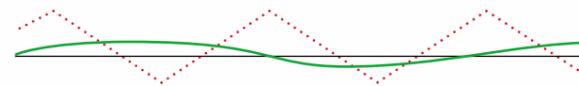
Professional Plus: quality in detail

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.



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



Dual burner up to 5kW

Perfect gas supply with total output of all the heating power

Brass burner ring

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

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

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 and 4 trims that can be integrated with any RAL color code, on request.



Colours and finishes

Five decors, 8 standard colours or the thousands variations of RAL colours, for a kitchen with a unique charm.

Colours

Professional Plus Nostalgie

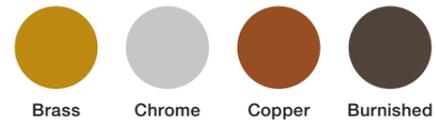
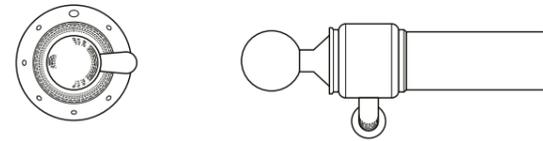


Professional Plus Hi-Tech

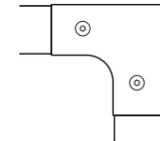


Finishes

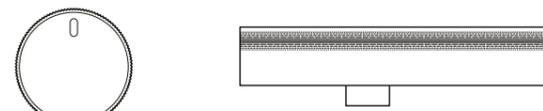
Professional Plus Nostalgie



Noblesse, optional frames for Professional Plus Nostalgie



Professional Plus Hi-Tech

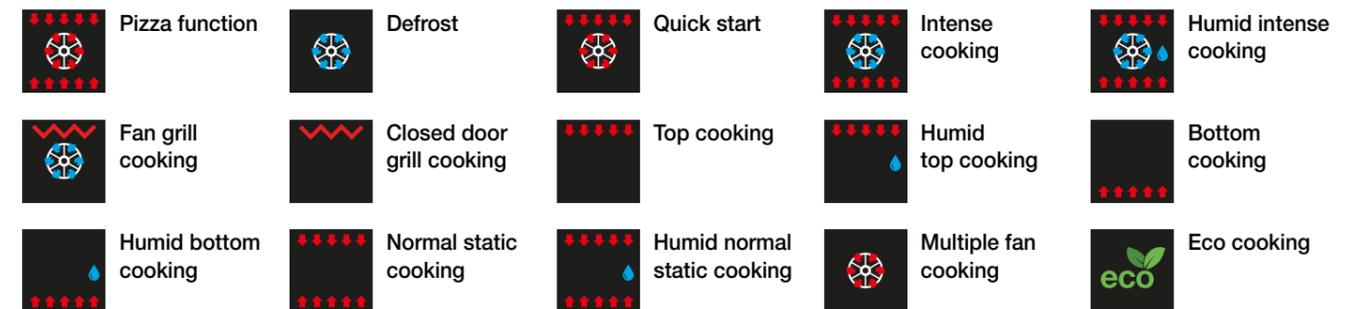


Ovens

Features

	Mini oven 300 Easy clean grey enamel 300 E Mini static electric oven 30-250°C	Mini oven 400 Easy clean grey enamel 400 E3 Electronic oven 30-250°C	Standard oven 600 Easy clean grey enamel 600 E3 Electronic oven 30-320°C	Maxi oven 800 Easy clean grey enamel 800 E3 Maxi electronic oven 30-320°C
	300 E3	400 E3	600 E3	800 E3
Internal Sizes (cm)	27,5x35,5x44	36,5x35,5x44	44x36x41	64,5x36,5x41
Volume (Lt)	43	57	65	97
TFT Electronic Programmer	Yes	Yes	Yes	Yes
Energy class	A+	A+	A+	A+
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking temperature	30°-250°	30°-250°	30-320°	30°-320°
Thermostat	Yes	Yes	Yes	Yes
Child safety	Yes	Yes	Yes	Yes
Spit roast	Yes	Yes	/	Yes
Maximum Absorption	2,4 kW	2,6 kW	2,45 kW	2,75 kW
Resistance absorption	Electric Grill 1500 W Upper 800 W Lower 800 W	Electric Grill 1600 W Upper 850 W Lower 900 W	Electric Grill 2100 W Upper 1000 W Lower 1100 W Circular 2100 W	Electric Grill 2150 W Upper 1200 W Lower 1350 W Circular 2100 W
Functions	5	5	15	15

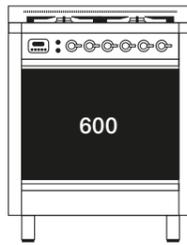
Functions



Ranges

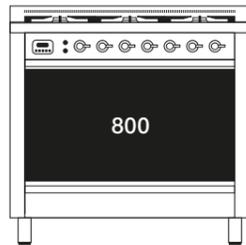
60

Professional Plus P06
Size 60x60x86÷92 cm



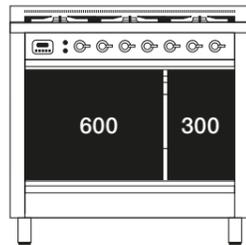
90

Professional Plus P09
Size 90x60x86÷92 cm



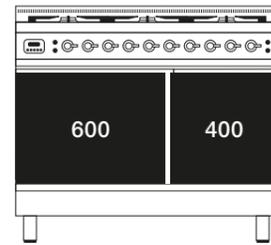
90

Professional Plus PD09
Size 90x60x86÷92 cm



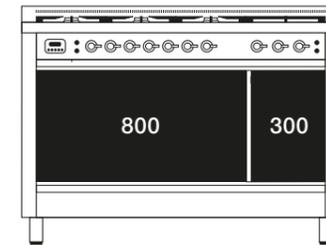
100

Professional Plus PD10
Size 100x60x86÷92 cm



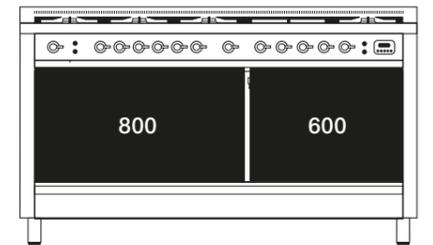
120

Professional Plus P12
Size 120x60x86÷92 cm



150

Professional Plus P15
Size 150x60x86÷92 cm



Hobs available

A
Induction zone
Ø 145 mm
1,4 kW

B
Induction zone
Ø 180 mm
1,85 kW

C
Induction zone
Ø 210 mm
- 2,3 kW

D
Induction zone
Ø 260 mm
- 2,6 kW

Small burner
min. 0,4 kW
max. 1,8 kW

Big burner
min. 0,6 kW
max. 3 kW

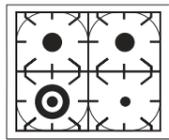
Dual burner
(Optional)
min. 0,3 kW
max. 5 kW

Double Ring Burner
min. 1,8 kW
max. 4,3 kW

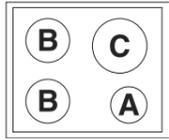
Two zone induction
2x 1,85 kW
max 3,7 kW

Fish pan burner
min. 1,1 kW
max. 3,1 kW

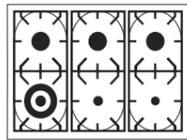
Coupe de Feu
min. 0,6 kW
max. 3 kW



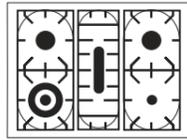
4 burners
Hi tech P06WE3
Nostalgie P06NE3



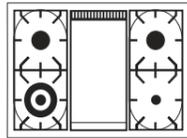
Induction
Hi tech P106WE3
Nostalgie P106NE3



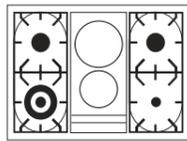
6 burners
Hi tech P096WE3
Nostalgie P096NE3



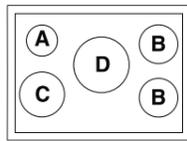
Fish Burner
Hi tech P09PWE3
Nostalgie P09PNE3



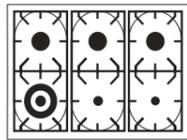
Fry-Top
Hi tech P09FWE3
Nostalgie P09FNE3



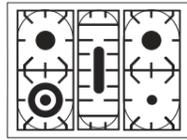
2 area Induction
Hi tech P09IWE3
Nostalgie P09INE3



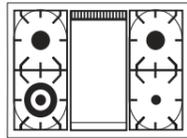
Induction
Hi tech P109WE3
Nostalgie P109NE3



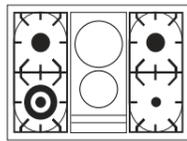
6 burners
Hi tech PD096WE3
Nostalgie PD096NE3



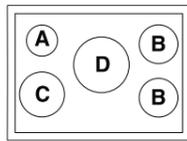
Fish Burner
Hi tech PD09PWE3
Nostalgie PD09PNE3



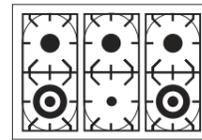
Fry-Top
Hi tech PD09FWE3
Nostalgie PD09FNE3



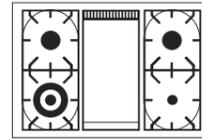
2 area Induction
Hi tech PD09IWE3
Nostalgie PD09INE3



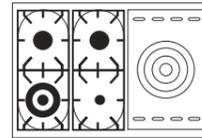
Induction
Hi tech PDI09WE3
Nostalgie PDI09NE3



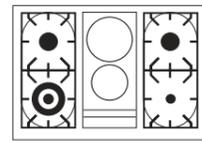
6 burners
Hi tech PD106WE3
Nostalgie PD106NE3



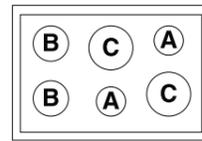
Fry-Top
Hi tech PD10FWE3
Nostalgie PD10FNE3



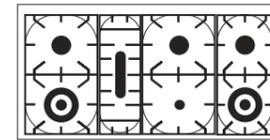
Coupe de Feu
Hi tech PD10SWE3
Nostalgie PD10SNE3



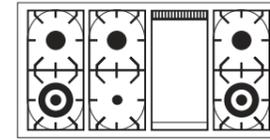
2 area Induction
Hi tech PD10IWE3
Nostalgie PD10INE3



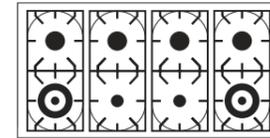
Induction
Hi tech PD10WE3
Nostalgie PD10NE3



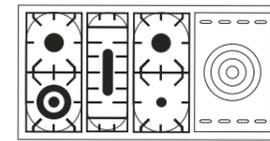
7 burners
Hi tech P127WE3
Nostalgie P127NE3



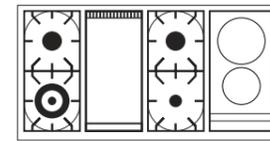
Fry-Top
Hi tech P12FWE3
Nostalgie P12FNE3



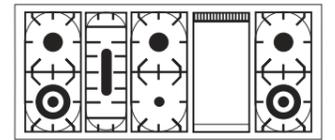
8 burners
Hi tech P128WE3
Nostalgie P128NE3



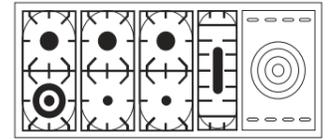
Coupe de Feu
Hi tech P12SWE3
Nostalgie P12SNE3



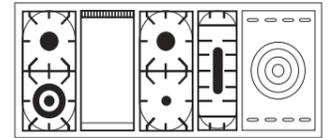
Fry-Top + 2 area Induction
Hi tech P12FIWE3
Nostalgie P12FINE3



Fry-Top
Hi tech P15FWE3
Nostalgie P15FNE3



Coupe de Feu
Hi tech P15SWE3
Nostalgie P15SNE3



Fry-Top + Coupe de Feu
Hi tech P15FSWE3
Nostalgie P15FSNE3

Oven availables

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

Maxi oven 800
Easy clean grey enamel
800 E3 Maxi electronic
oven 30-320°C

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

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

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

Mini oven 400
Easy clean grey enamel
400 E3 Mini static electronic
oven 30-250°C

Maxi oven 800
Easy clean grey enamel
800 E3 Maxi electronic oven
30-320°C

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

Maxi oven 800
Easy clean grey enamel
800 E3 Maxi electronic oven
30-320°C

Standard oven 600
Easy clean grey enamel
600 E3 Electronic oven
30-320°C

Professional Plus at a glance

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

Possibility of removing trim components for simple maintenance and easy cleaning, without affecting the structure
Cooking zones with gas, induction, or hybrid gas + induction hobs are available
Hob structure in 10/10 AISI 304 steel
Cast iron pan supports and brass burner rings that are highly resistant to fire with non-stick nanotechnological coating
Full size steel fry top 8mm thick
Double ring burner with up to 4.3kW power
Dual burner with up to 5kW power (optional)

Ovens: electric multifunction, with 30/320° electronic temperature control
"Easy Clean" enameled cavities
Tilting grill element for an easier cleaning
Controlled steam exhaust with the possibility to choose dry or wet cooking
FullGlass door for an easy cleaning
Soft closing hinges and storage drawers
Double halogen internal light for perfect visual control
All the appliances are equipped with the "Child safety" function

Some news about us

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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