

Majestic



Professional cooking suites
for the kitchen in your home.



Professional cooking is also a question of style



← Cooking range Majestic
Light Green Ral 6027 copper finishes with applied frames.
Multifunction 80 cm oven, TFT touchscreen 4.3" display,
"cold" door full triple glass with soft closing hinge, new design
TOTAL BLACK high performance burners with "inclined"
flame, stainless steel fry-top hotplate.

It is in the details that the quality of an ILVE kitchen is perceived, forged from the purest steel and unique in the style details. Majestic is also available in the Techno version; all ILVE's charm in clean and minimal lines.

Your world deserves an extraordinary kitchen

Your love for good food and the creation of refined cuisine needs to rely on an appliance with unique qualities. An extra size oven with increased internal volume up to 97 litres capacity. Electronic temperature control, from 30 to 320°.



Majestic M15
Matt Black with stainless steel finishes. Maxi oven 800 and Standard oven 600. Hob with 8 burners and fish pan burner

All the power you need for consistent, beautiful cooking

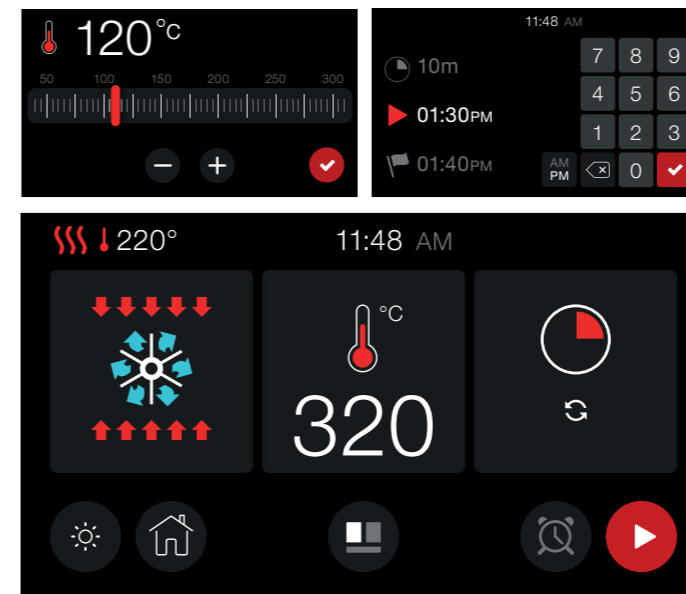
Hob with cast iron pan supports,
brass burner ring with nanotechnological
non-stick treatment. Double ring burner up
to 4.3kW, dual burner up to 5kW power.



Display: technological, but simple and intuitive.



The Majestic oven is so easy to use.



A large capacitive display with touch controls. All the ovens' functions are programmed and managed by a single 4.3" full touch screen: function selector, thermostat, timer and automatic programmer for cooking start and finish times all in one.

Majestic: quality in detail

Configurable and highly specialized hob

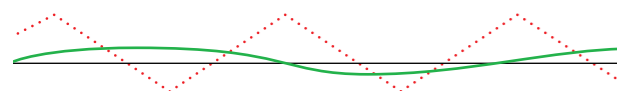
- Cast iron pan supports
- Up to 8 burners for the 120 cm versions and up to 9 for the 150 cm versions
- Burners + Fry Top
- Burners + Coup de Feu
- Burners + Fry Top + Coup de Feu

Oven with cooking probe

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

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 management
- LVE oven temperature with electronic control



Dual burner up to 5kW

Efficient gas supply for a consistent heat distribution

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 reach 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.

Majestic: quality in detail

Configurable hob

The ideal combination between gas and induction, or both.

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

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

**Hob structure in AISI 304 steel
with a thickness of 12/10**

**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 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.



Majestic: the heart of your kitchen



Majestic M096
Blue with stainless steel finishes. Maxi oven 800 and hob with 6 burners.

Colours and finishes

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

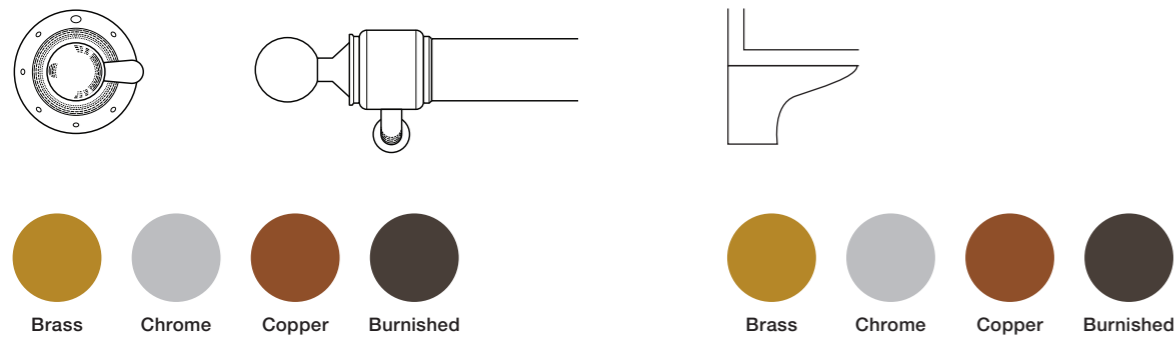
Colours

All models

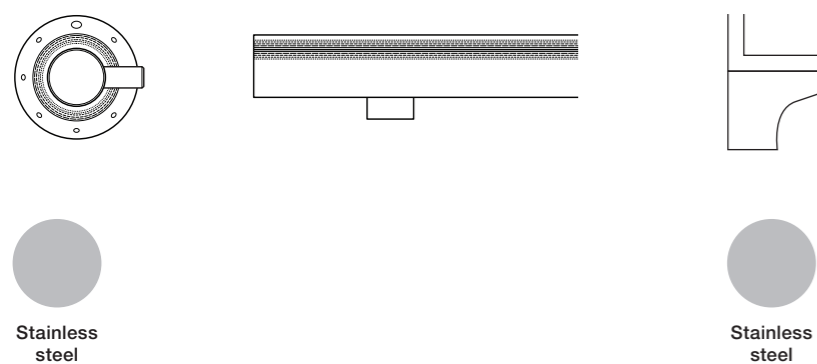


Finishes

Majestic



Majestic Techno



ILVE

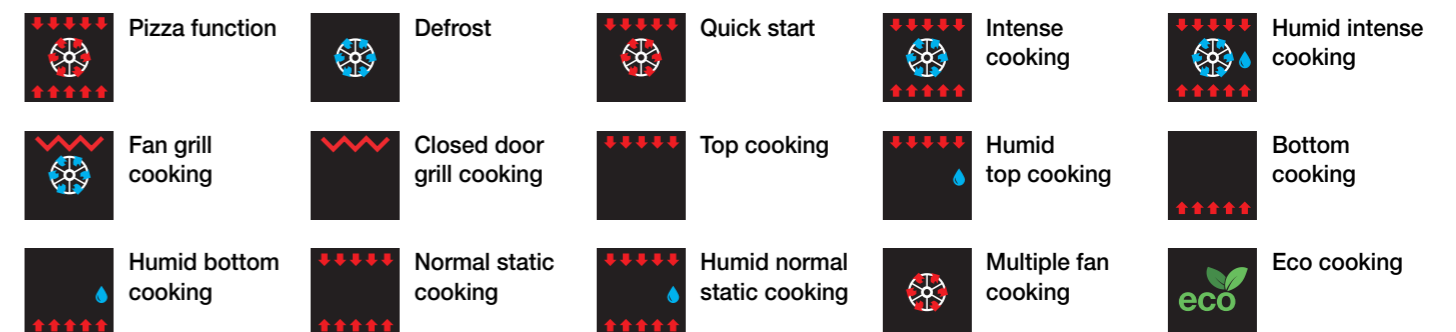
Majestic

Ovens

Features

	Mini oven 300 Easy clean grey enamel 300 E3 Mini static electric 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	600 E3 S TFT	800 E3 S TFT
Internal sizes (cm)	27,5x35,5x44	44x36x41	64,5x36,5x41
Volume (Lt)	43	65	97
TFT Electronic Programmer	Yes	Yes	Yes
Energy class	A+	A+	A+
Electronic temperature control	Yes	Yes	Yes
Cooking temperature	30°-250°	30-320°	30°-320°
Thermostat	Yes	Yes	Yes
Cooking probe	/	Yes	Yes
Child safety	Yes	Yes	Yes
Spit roast	Yes	/	Yes
Maximum Absorption	2,40 kW	2,45 kW	2,75 kW
Resistance absorption	Electric grill 1500 W Upper 800 W Lower 800 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	15	15

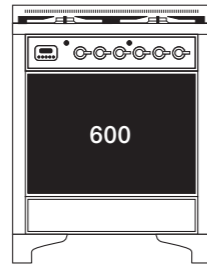
Functions



Ranges

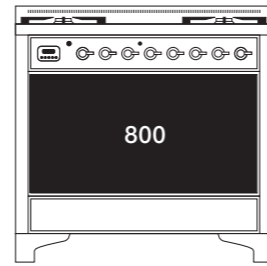
70

Majestic M07
Size 70x70x92 cm



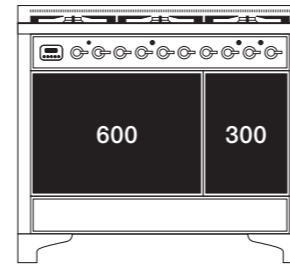
90

Majestic M09
Size 91,1x70x92 cm



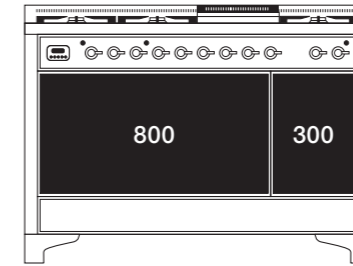
100

Majestic MD10
Size 100x70x92 cm



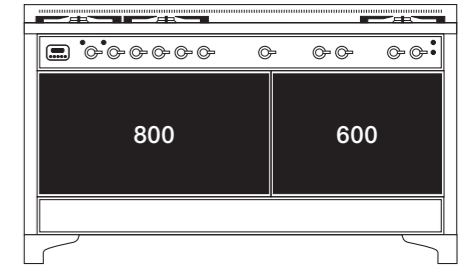
120

Majestic M12
Size 121,6x70x92 cm



150

Majestic M15
Size 151,1x70x92 cm



Hobs available



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

A

Induction zone
Ø 145 mm
1,4 kW



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

B

Induction zone
Ø 180 mm
1,85 kW



Dual burner
min. 0,3 kW
max. 5,0 kW

C

Induction zone
Ø 210 mm
- 2,3 kW



Double Ring Burner
min. 1,80 kW
max. 4,3 kW

D

Induction zone
Ø 260 mm
- 2,6 kW



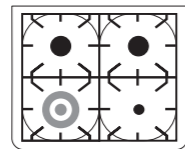
Fish pan burner
min. 1,10 kW
max. 3,1 kW



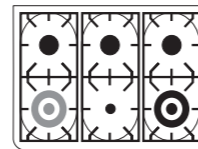
Two zone induction
2x 1,85 kW
max 3,7 kW



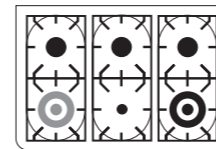
Coupe de Feu
min. 0,6 kW
max. 3 kW



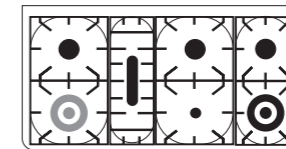
4 burners
Majestic Techno M07DWE3
Majestic M07DNE3



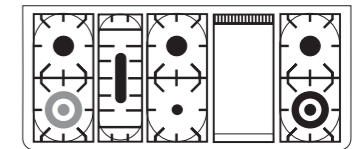
6 burners
Majestic Techno M096DWE3
Majestic M096DNE3



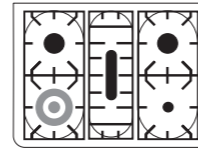
6 burners
Majestic Techno MD106DWE3
Majestic MD106DNE3



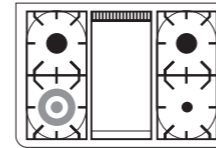
7 burners
Majestic Techno M127DWE3
Majestic M127DNE3



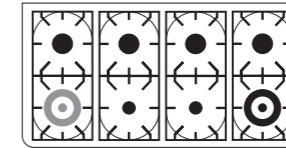
Fry-Top
Majestic Techno M15FDWE3
Majestic M15FDNE3



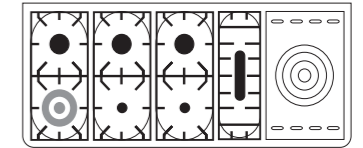
Fish burner
Majestic Techno M09PDWE3
Majestic M09PDNE3



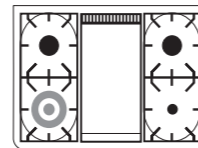
Fry-Top
Majestic Techno MD10FDWE3
Majestic MD10FDNE3



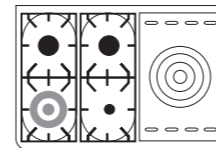
8 burners
Majestic Techno M128DWE3
Majestic M128DNE3



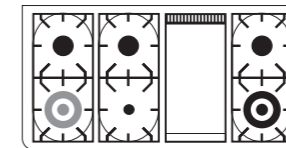
Coupe de Feu
Majestic Techno M15SDWE3
Majestic M15SDNE3



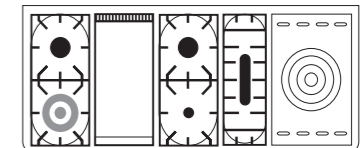
Fry-Top
Majestic Techno M09FDWE3
Majestic M09FDNE3



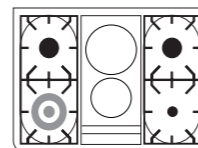
Coupe de Feu
Majestic Techno MD10SDWE3
Majestic MD10SDNE3



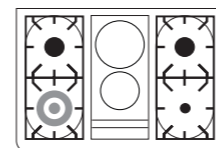
Fry-Top
Majestic Techno M12FDWE3
Majestic M12FDNE3



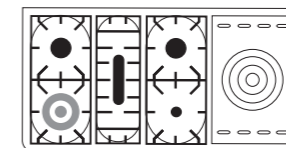
Fry-Top + Coupe de Feu
Majestic Techno M15FSDWE3
Majestic M15FSDNE3



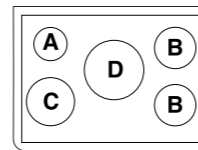
2 induction zones
Majestic Techno M09IDWE3
Majestic M09IDNE3



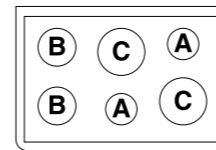
2 area induction
Majestic Techno MD10IDWE3
Majestic MD10IDNE3



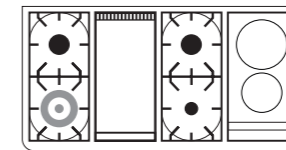
Coupe de Feu
Majestic Techno M12SDWE3
Majestic M12SDNE3



Induction
Majestic Techno MI09WE3
Majestic MI09NE3



Induction
Majestic Techno MDI10WE3
Majestic MDI10NE3



Fry-Top + 2 area induction
Majestic Techno M12FIDWE3
Majestic M12FIDNE3

Ovens available

Standard Ovens 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

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

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!



Majestic at a glance

Majestic is a cooking suite with a wide range of variants and configurations, to all effects, like a custom-made product. Colours, finishes, hobs and ovens can be combined to find the perfect balance between functionality, power and ergonomics in the kitchen.

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.

Functions at a glance

High brightness capacitive display

Ready to go thanks to the simple and intuitive graphics

Ability to remove 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 12/10 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 gas burners up to 4.3kW

Dual gas burners up to 5W

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.

Cooking probe managed directly from the touch display

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





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