

2011-2012 MAJESTIC COLLECTION DUAL FUEL RANGES



The Majestic Collection is a classic, unique hand-crafted range made in Italy. Complement your cooking experience and lifestyle by selecting a company with over 50 years of professional and innovative tradition.

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COLOUR RANGE

Choice of 7 colors and 3 trim finishes allows you to customize the range to suit individual needs. Color matched high efficiency range hoods are also available.



EMERALD GREEN: UM76DMPVX



BURGUNDY RED: UM90FMPRBX



STAINLESS-STEEL: UMD1006DPI



GRAPHITE MATTE: UM120FMPM



ANTIQUÉ WHITE: UMI20FMPAX



WHITE: UMD100FMPBX



MIDNIGHT BLUE: UMI50SMPBLX

48" MAJESTIC



Hood Model #: UAM120A

UM120FSMPAY

48" MAJESTIC DUAL FUEL RANGE

Majestic

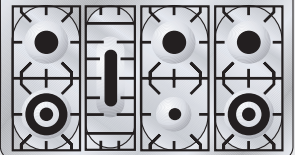
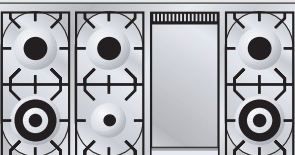
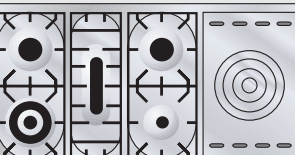
UM-I20

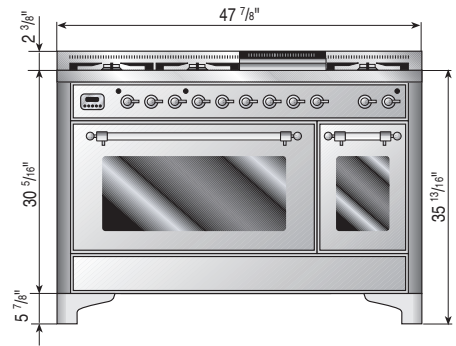


TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** multifunction version. Oven on the right: **mini 30** electric bake oven.

OPTIONAL COOKTOP SURFACES:

<p>7 burners</p> 	<p>Multifunction oven</p> <p>UM-I207-MP</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>UM-I20F-MP</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>UM-I20S5-MP</p>



HANDRAIL INCLUDED



COLOUR RANGE



STAINLESS-STEEL TOP

INCLUDING FEATURES;
 2 Rotisseries
 Full Size Warming Drawer
 Wok-Ring
 (Griddle Model-European Spatula)

48" MAJESTIC



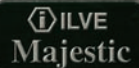
Hood Model #: UAM120M

UM-120F-MP/M

60" MAJESTIC DUAL FUEL RANGE

Majestic

UM-150



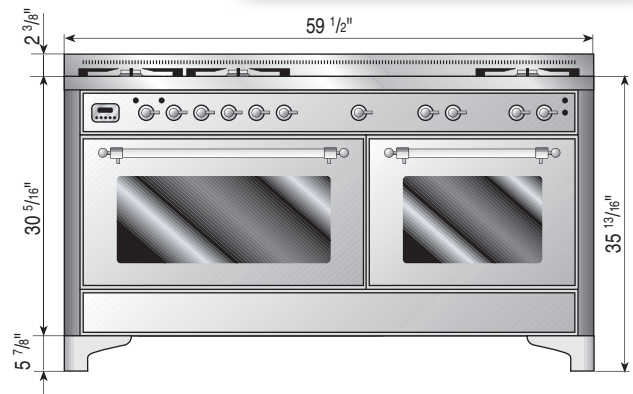
TECHNICAL CHARACTERISTICS

Oven on the left: **maxi oven 90** multifunction version. Oven on the right: **standard 60** multifunction version.

OPTIONAL COOKTOP SURFACES:

<p>Fry-Top</p>	<p>Multifunction oven</p> <p>UM-150F-MP</p>
<p>Coup De Feu</p>	<p>Multifunction oven</p> <p>UM-150S-MP</p>
<p>Fry-Top + Coup De Feu</p>	<p>Multifunction oven</p> <p>UM-150FS-MP</p>

COLOUR RANGE			
Stainless-Steel	Matte Graphite	Antique white	White
Burgundy	Blue	Green	
STAINLESS-STEEL TOP			



HANDRAIL INCLUDED

INCLUDING FEATURES;
 I Rotisserie
 Full Size Warming Drawer
 Wok-Ring
 (Griddle Model-European Spatula)

60" MAJESTIC



Hood Model #: UAMI50BL

UM-150S-MP/BLX

40" MAJESTIC DUAL FUEL RANGE Majestic

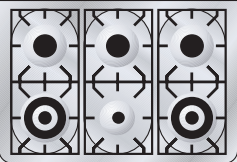
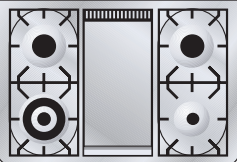
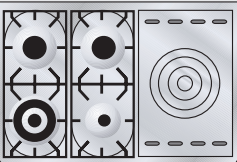
UMD-100

ILVE
Majestic

TECHNICAL CHARACTERISTICS

Oven on the left: **standard 60** multifunction version. Oven on the right: **mini 30** electric bake oven.

OPTIONAL COOKTOP SURFACES:

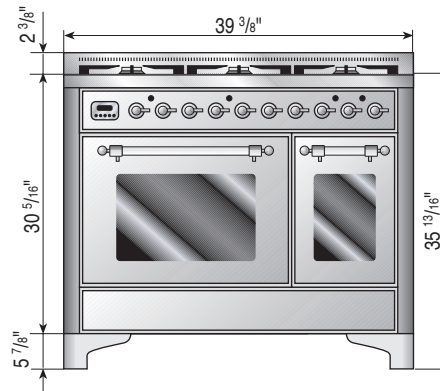
<p>6 burners</p> 	<p>Multifunction oven</p> <p>UMD-1006-MP</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>UMD-100F-MP</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>UMD-100S-MP</p>

INCLUDING FEATURES;
 I Rotisserie
 Full Size Warming Drawer
 Wok-Ring
 (Griddle Model-European Spatula)

COLOUR RANGE



STAINLESS-STEEL TOP



40" MAJESTIC

ILVE
Majestic



Hood Model #: UAM100A

UMD-100F-MP/AX

36" MAJESTIC DUAL FUEL RANGE

Majestic

UM-90



TECHNICAL CHARACTERISTICS
Maxi oven 90 multifunction version.

OPTIONAL COOKTOP SURFACES:

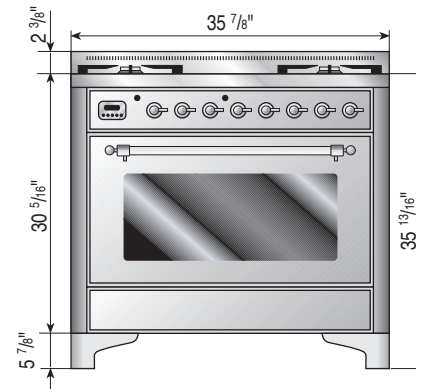
<p>6 burners</p>	<p>Multifunction oven</p> <p>UM-906-MP</p>
<p>Fish burners</p>	<p>Multifunction oven</p> <p>UM-90-MP</p>
<p>Fry-Top</p>	<p>Multifunction oven</p> <p>UM-90F-MP</p>

INCLUDING FEATURES;
 I Rotisserie
 Full Size Warming Drawer
 Wok-Ring
 (Griddle Model-European Spatula)

COLOUR RANGE

Stainless-Steel	Matte Graphite	Antique white	White
Burgundy	Blue	Green	

STAINLESS-STEEL TOP



36" MAJESTIC



UM90FMPRB

Hood Model #: UAM901



UM-90-MP/I

30" MAJESTIC DUAL FUEL RANGE

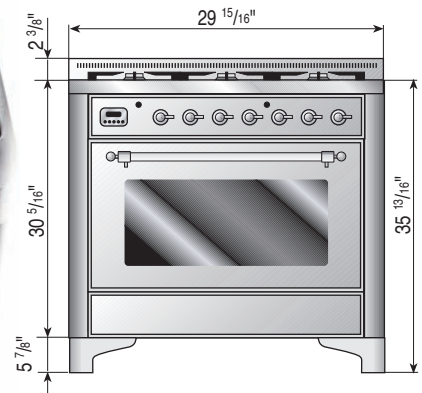
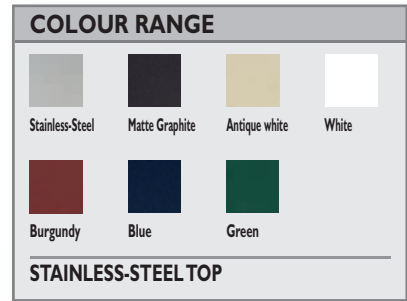
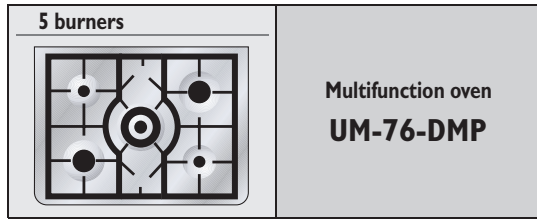
Majestic

UM-76



TECHNICAL CHARACTERISTICS
Maxi oven 70 multifunction version.

COOKTOP SURFACE FOR UM76 SERIES



HANDRAIL OPTIONAL



DUAL Two burners in one

The new DUAL triple ring allows the internal ring to be regulated independently of the external one. With a single knob the power varies from a minimum of 1260 Btu to a maximum of 15,500 Btu.

INCLUDING FEATURES;
Dual Ring Center Burner
I Rotisserie
Full Size Warming Drawer
Wok-Ring

30" MAJESTIC



HANDRAIL OPTIONAL

UM76DMPM



GAS BARBECUE GRILL (COD. G/419/03)

Use on Griddle/Fry-Top models only

The gas barbecue grill is interchangeable with the Griddle/Fry-Top plate when grilling. The small reservoir tray collects the grease ensuring a genuine cooking result.



COVER FOR FRY-TOP (cod. A/040/01)

The grilling steam remains inside the cover so that the food is more tender.

An indispensable accessory for those who are fond of Japanese cooking "Tepanyaki".



CHOPPING BOARD (cod. A/484/01)

Solid, $1\frac{5}{16}$ " thickness. Seats perfectly into griddle/fry-top plate when cool.



BASINS FOR STEAM COOKING (COD. G/002/02)

Composed of two containers with two lids. The steam cooking is a healthy, ideal method for meat, fish, rice and vegetables.



STAINLESS STEEL BASINS WITH LIDS FOR HEATING FOOD IN BAIN-MARIE (COD. G/002/01)

Composed of 3 sections, this is for models with griddle/fry-top only. The kit requires the fish grill/grates that are supplied as standard with Fry-Top "FMP" series ranges. Consists of three baskets and covers and one container.

OPTIONAL ACCESSORIES



FISH-COOKING GRATES INTERCHANGEABLE WITH THE GRIDDLE/FRY-TOP (COD. G/092/81)

Included with all griddle/fry-top "FMP" model ranges



CAST IRON WOK SUPPORT (cod.A/092/34)

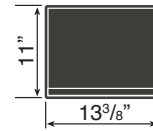
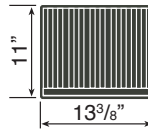
Included with all ranges (wok not included)



CAST IRON STEAK PAN

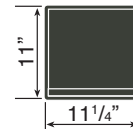
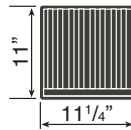
Excellent for low-fat cooking of hamburgers, steaks, etc. over a gas flame.

CAST IRON STEAK PAN
RIBBED LARGE: CODE A/006/02



CAST IRON STEAK PAN
FLAT LARGE: CODE A/006/08

CAST IRON STEAK PAN
RIBBED SMALL: CODE A/006/04



CAST IRON STEAK PAN
FLAT SMALL: CODE A/006/06

TRIM



KNOBS AND HANDLES IN BRASS AT NO ADDITIONAL COST



KNOBS AND HANDLES IN CHROME AT NO ADDITIONAL COST



KNOBS AND HANDLES IN OIL RUBBED BRONZE OPTIONAL





**BRASS, CHROME OR
OIL RUBBED BRONZE
HANDRAIL**

Range size	HANDRAIL AMC (brass)	HANDRAIL AMC (chrome)	HANDRAIL AMC (oil rubbed bronze)
30"	AMC-76Y	AMC-76X	AMC-76Y
36"	AMC-90Y	AMC-90X	AMC-90Y
40"	AMC-100Y	AMC-100X	AMC-100Y
48"	AMC-120Y	AMC-120X	AMC-120Y
60"	AMC-150Y	AMC-150X	AMC-150Y



BRASS / CHROME FEET

Height 5 ⁷/₈"

G/422/12/16 - Brass

G/422/12/08 - Chrome



OVEN TYPE	CODE
Mini oven 30	G/170/18
Standard Multifunction oven 60	G/170/22
Maxi Multifunction oven 70	G/170/27
Maxi Multifunction oven 90	G/170/23

CONTINUOUS CLEANING PANELS

A special coating with the property to burn all greases deposited on the panels, so that the oven is always clean.



TECHNICAL CHARACTERISTICS

ELECTRIC IGNITION INCLUDED IN THE KNOBS

... just press a knob and the burner will light up.



MULTI-GAS BURNERS

Heat distributed with stabilized flames, burners eliminate eventual flame extinguishing due to draught or liquid overflow. Enameled grates.

Griddle/Gas Fry-Top – Standard with all “FMP” series ranges

Thick plate of stainless steel ($\frac{5}{16}$ ”) to obtain uniform temperature all over the surface for natural cooking of meat, fish, vegetables, etc.



Fry-Top



Coup de Feu

French Top/Coup de Feu - Optional on 40”, 48” and 60” ranges

The large cast iron “Coup de Feu” is fed by a gas burner (8.500 Btu). Designed to have an indirect heating, thus enabling genuine cooking. Perfect for any sauces, for grilling and browning. It can be used as dish-warmer.

STOP GAS

Child Safety Flame Failure Safety Device are on all gas burners

Turns off the gas at controls in the event the flame is extinguished.

Rounded Top Edge:

Radius Top offers a pleasant appearance and avoids impact between depths of counter and range.

Brass Burners:

Insures a longer life with better heat distribution and improved fuel use.



UNIQUE FEATURES OF ILVE PRO RANGES



Energy Consumption.

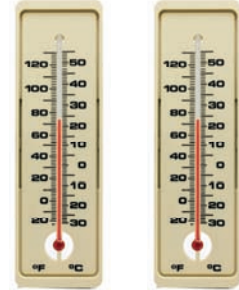
ILVE Majestic earned the EU "A" Energy rating for performance and fuel consumption



Oven pre-heat to 350 Degrees in less than 8 minutes



Widest Temperature range: 75° to 525°
Lower temperatures allow for bread proofing and food dehydrating



Two Thermosters Promotes even heat and perfect temperatures



Rotisserie

Electric Rotisserie in every range – 2 rotisseries in 48" range



True Convection



3 high-density special glass panels Retains heat for temperature uniformity and energy savings



Warming Drawers in all Ranges: 30", 36", 40" 48" & 60"

9 SMART CHOICES FOR COOKING ENJOYMENT



French Top



Wok Cooking



Barbecue



Steam Cooking



Fish Burner



Griddle



Bain Marie – Stainless Steel Basin



Steak Pan



Multiple Burners

ALL ABOUT ILVE OVENS



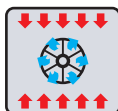
1. Defrost function and Quick start

Defrosting of frozen food is accelerated by means of fan driven air circulation. The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food. Quick Start is available on all models and is a fast pre-heating oven function.



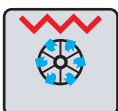
2. Convection oven

Provides a more even heat than a conventional oven and food is «sealed» very quickly. Pre-heating is generally unnecessary. As there is no top or bottom heat the whole area of the oven can be utilized. This setting is ideal for batch baking or cooking a complete meal.



3. Convection bake

A fast intensive form of cooking, suitable for a variety of dishes. Can be used for baked fish, braised vegetables, kebabs, roast chicken, duck and much more.



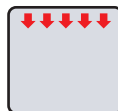
4. Convection broil

An energy-saving method for deep cooking. Suitable for chops, sausages, kebabs etc.



5. Grill-baking

Suitable for roast meats such as steaks, chops, chicken, fish and vegetables. Also can be used for au gratin—such as potato and cauliflower with cheese.



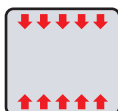
6. Upper element

Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when browning lasagne, melting cheese toppings etc.



7. Lower element

Heat coming from the lower element makes this setting particularly suitable for pastry, cakes, flans, pizza, biscuits, fruit pies and more.



8. Bake

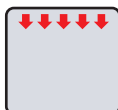
Operates like a conventional electric oven and can be used accordingly. Suitable for pork, chops, sausage, game, roast veal, meringues and biscuits, baked fruit, etc.

STANDARD ELECTRIC OVEN (BAKE)



1. Broil

Suitable for roast meats such as steaks, chops, chicken, fish and vegetables. Also can be used for au gratin—such as potato and cauliflower with cheese.



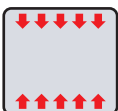
2. Upper element

Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when browning lasagne, melting cheese toppings etc.



3. Lower element

Heat coming from the lower element makes this setting particularly suitable for pastry, cakes, flans, pizza, biscuits, fruit pies and more.



4. Bake

Operates like a conventional electric oven and can be used accordingly. Suitable for pork, chops, sausage, game, roast veal, meringues and biscuits, baked fruit, etc.

ALL ABOUT ILVE OVENS



Wide choice of ovens. The range comprises 4 ovens with different volumes:

- **mini oven 30** available in electric bake version.
Small oven for Majestic 40" and 48". Rotisserie.
- **standard oven 60** available in electric multifunction (convection & bake) version.
Small oven for Majestic 60" and large oven for Majestic 40".
- **maxi oven 70** available in electric multifunction (convection & bake) version.
Large oven for Majestic 30".
- **maxi oven 90** available in electric multifunction (convection & bake) version.
Large oven for Majestic 36", 48" and 60". Rotisserie.

All ovens have a removable triple-glass door for easy internal cleaning. Allows better heat insulation and energy saving.



Electronic Programmer as shown.



Visual Indicator—light goes out when oven reaches desired temperature setting.

OVEN TYPE	Mini 30	Standard oven 60	Maxi-oven 70	Maxi-oven 90
Rotisserie: electric broil (W)	1.630	1.740	2.400	2.400
Internal dimension (inch)	10 ¹ / ₄ " x	17 ⁵ / ₁₆ " x	21 ³ / ₁₆ " x	25 ³ / ₁₆ " x
	13 ³ / ₄ " x	13 ³ / ₄ " x	13 ³ / ₄ " x	13 ³ / ₄ " x
	17 ¹¹ / ₁₆ "	17 ¹¹ / ₁₆ "	17 ¹¹ / ₁₆ "	17 ¹¹ / ₁₆ "
Capacity (cubic feet)	1,1	1,9	2,2	2,8
MULTIFUNCTION OVEN				
upper resistance absorption (W)	870	980	980	980
lower resistance absorption (W)	870	1.420	1.630	1.630
circular resistance absorption (W)	--	2.610	2.610	2.610
ratings (Watt)	1.850	3.700	3.700	3.700



MINI OVEN 30



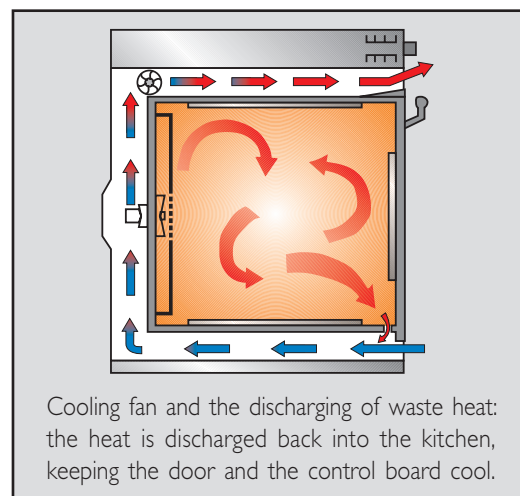
STANDARD OVEN 60



MAXI-OVEN 70



MAXI-OVEN 90





COLOUR RANGE

Stainless-Steel	Matte Graphite	Antique white
Burgundy	Blue	Green

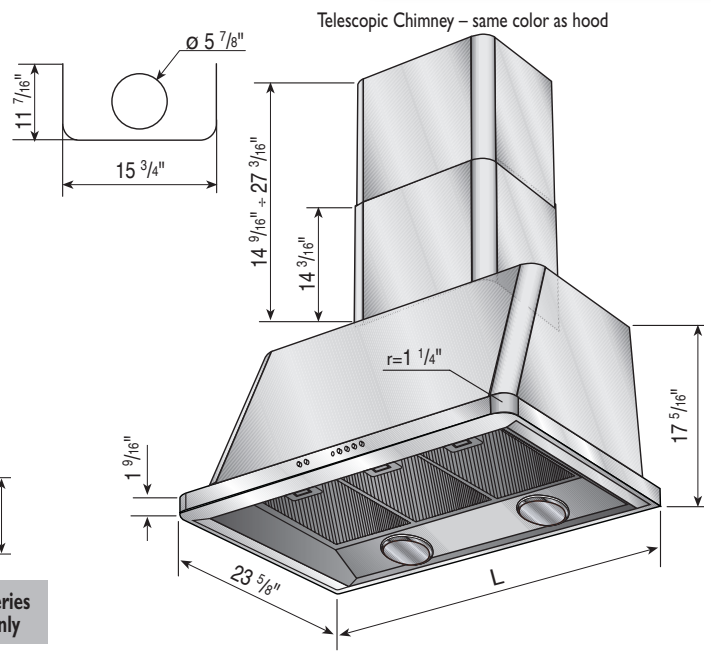
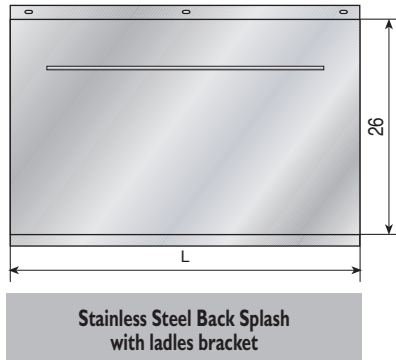
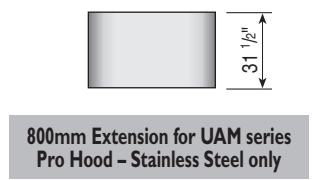
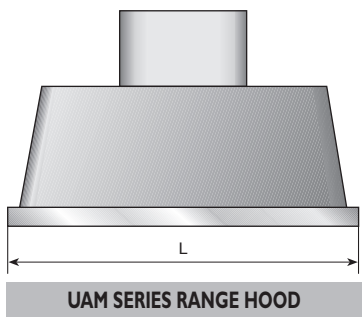
OPTIONAL

Remote control (code A/301/00)

Recirculating kits for range hoods that cannot be ducted to outside of house (code G/076/11)

TECHNICAL CHARACTERISTICS

- Wall-mounted range hood;
- 4 speeds control (42-46-52-66 dB);
- available in exhaust or filter version;
- anti-grease filter in anodised aluminum;
- 2 infrared spotlights, 175W each, for wall-mounted warmer;
- adjustable and delayed self-switching off;
- halogen spotlight with adjustable light intensity;
- warning light for filter maintenance;
- optional A/092/23 warming shelf grid (pictured above) for AM series backsplash
- 600 CFM - 510 Pa; 120V - 60 Hz.



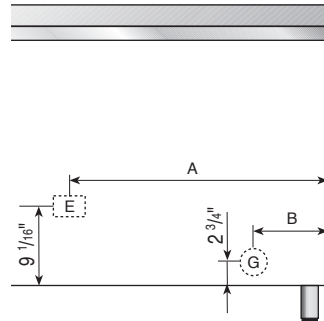
L (inch)	UAM series RANGE HOODS	Power Consumption	800 mm St.St. EXTENSION for UAM series Range Hoods	BACK SPLASH with ladles bracket
29 15/16"	UAM-76	750 W	A/017/20/08	AM4-76
35 1/4"	UAM-90	750 W	A/017/20/08	AM4-90
39 3/8"	UAM-100	750 W	A/017/20/08	AM4-100
47 7/8"	UAM-120	790 W	A/017/20/08	AM4-120
59 1/2"	UAM-150	790 W	A/017/20/08	AM4-150



Certificate number: 1879931

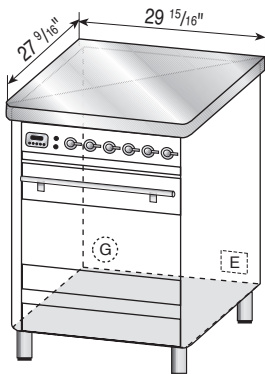
ELECTRICAL 40 AMP CONNECTION [E] GAS 1/2" PIPE CONNECTION [G]

Size	Model	A	B
30"	UM-76	19 ¹¹ / ₁₆ "	7 ⁷ / ₈ "
36"	UM-90	29 ¹ / ₂ "	7 ⁷ / ₈ "
40"	UMD-100	18 ¹ / ₈ "	9 ¹ / ₁₆ "
48"	UM-120	27 ⁹ / ₁₆ "	11 ⁷ / ₁₆ "
60"	UM-150	28 ³ / ₄ "	8 ¹¹ / ₁₆ "

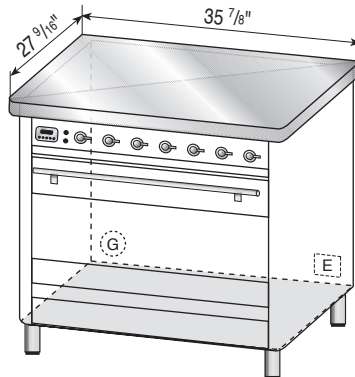


Rear view

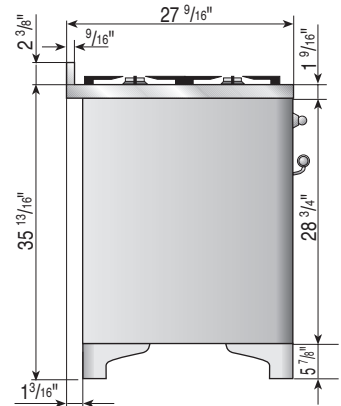
Gas Connection for 48" UM120 Range is 4" up from base of range and not 2 3/4".



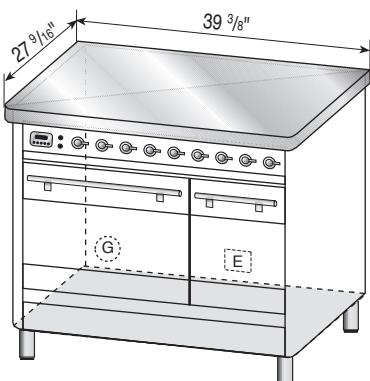
UM76



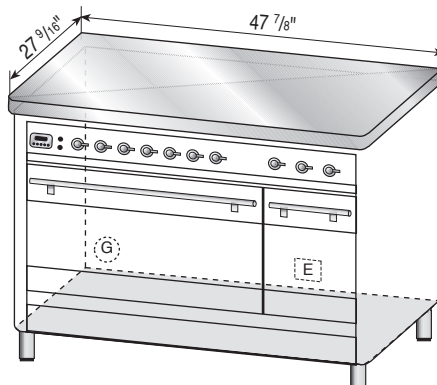
UM90



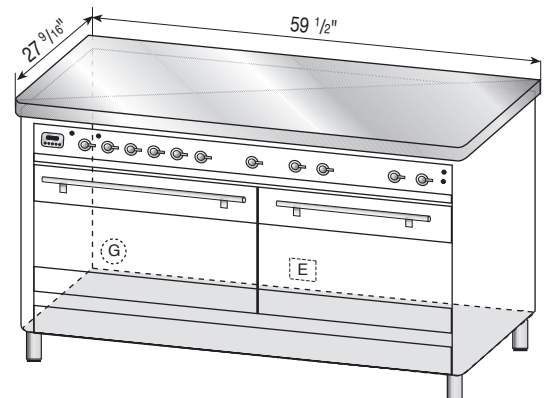
Side view



UMD100



UM120



UM150



***EuroChef* USA**

41 Mercedes Way, Suite 25, Edgewood, NY 11717

866-844-6566 | Fax: 631-254-3426 | www.eurochefusa.com