

*2011-2012 Dual Fuel Ranges
The Majestic Collection*



*simple elegance
Made In Italy*

Contents & Color Options

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Color Options

7 Color choices and 3 trim finishes help customize your range to suit your taste. Color matched high efficiency range hoods are also available.



60" Midnight Blue



48" Graphite Matte Black



48" Antique White



40" Stainless Steel



40" True White



36" Burgundy Red



30" Emerald Green

60" Midnight Blue
Chrome Trim

ILVE
Majestic



Hood Model #: UAM150BL

Range #: UM150SMPBLX

60" MAJESTIC DUAL FUEL RANGE Majestic

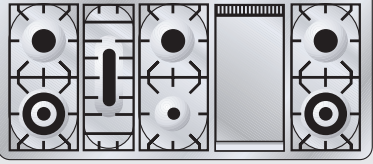

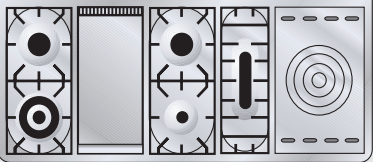
UM-150



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>

- 7,000 BTU's Standard
 - 10,500 BTU's High Power
 - ◎ 15,500 BTU's Triple Ring
- Fry Top - 10,500 BTU's
Coup De Feu - 8,500 BTU's

HANDRAIL INCLUDED



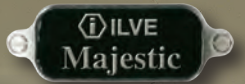
Antique White with Oil Rubbed Bronze Finish

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



UM-150FSMP shown without handrail

60" MAJESTIC



Hood Model #: UAMI50BL

UM-150S-MP/BLX

48" MAJESTIC DUAL FUEL RANGE Majestic

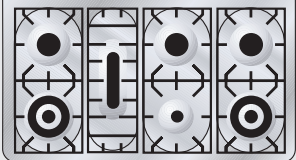
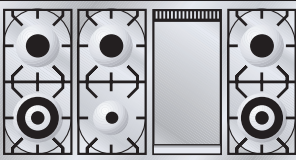
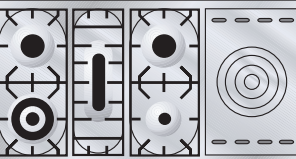
UM-I 20



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-I 207-MP</p>
<p>Fry-Top</p> 	<p>Multifunction oven</p> <p>UM-I 20F-MP</p>
<p>Coup De Feu</p> 	<p>Multifunction oven</p> <p>UM-I 20S5-MP</p>

- 7,000 BTU's Standard
 - 10,500 BTU's High Power
 - 15,500 BTU's Triple Ring
- Fry Top - 10,500 BTU's
Coup De Feu - 8,500 BTU's



Model # UM120FMPM



Handrail Included

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

* Shown with fry-top removed

48" MAJESTIC

ILVE
Majestic



Hood Model #: UAM120M

UM-120F-MP/M

40" MAJESTIC DUAL FUEL RANGE

Majestic

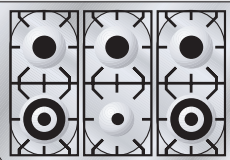
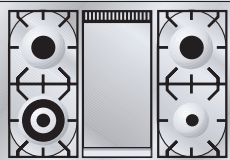
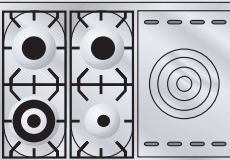
UMD-100

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>

- 7,000 BTU's Standard
- 10,500 BTU's High Power
- ◎ 15,500 BTU's Triple Ring

Fry Top - 10,500 BTU's
Coup De Feu - 8,500 BTU's

INCLUDED FEATURES:

1 Rotisserie
Full Size Warming Drawer
Wok-Ring
(Griddle Model-European Spatula)



Model #: UMD1006MPI



UMD-100F-MP/RB

40" MAJESTIC

ILVE
Majestic



Hood Model #: UAM100B

UMD-100FMPBX

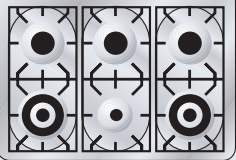
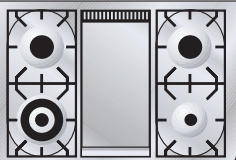
36" MAJESTIC DUAL FUEL RANGE Majestic

UM-90

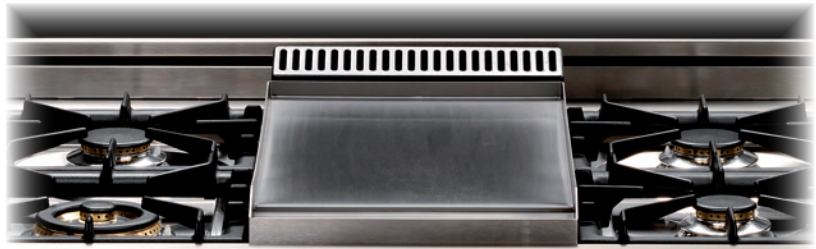


TECHNICAL CHARACTERISTICS
Maxi oven 90 multifunction version.

OPTIONAL COOKTOP SURFACES:

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

- 7,000 BTU's Standard
 - 10,500 BTU's High Power
 - ◎ 15,500 BTU's Triple Ring
- Fry Top - 10,500 BTU's
 Coup De Feu - 8,500 BTU's



Fry Top



- INCLUDED FEATURES;**
- I Rotisserie
 - Full Size Warming Drawer
 - WOK Ring
 - (Griddle Model-European Spatula)



WOK Ring (Included)
 Gas BBQ Grill (Optional)

36" MAJESTIC



UM90FMPRB

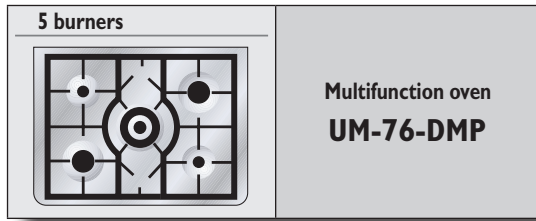
Hood Model #: UAM901



UM-90-MP/I



COOKTOP SURFACE FOR UM76 SERIES





- 7,000 BTU's Standard
- 10,500 BTU's High Power
- ◎ 15,500 BTU's Dual Triple Ring

INCLUDED FEATURES;
Dual Ring Center Burner
1 Rotisserie
Full Size Warming Drawer
Wok-Ring



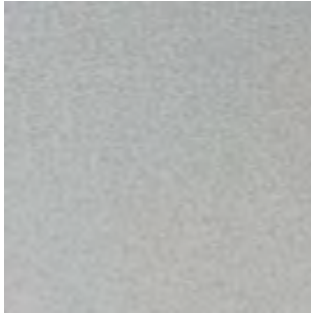
HANDRAIL OPTIONAL

UM76DMPM



DUAL Two burners in one (Standard on the 30" Range only)
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 1,260 BTU to a maximum of 15,500 BTU.

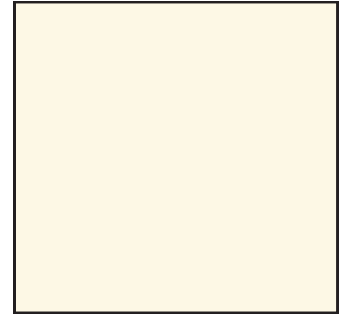
COLOR KEY & RANGE OPTIONS



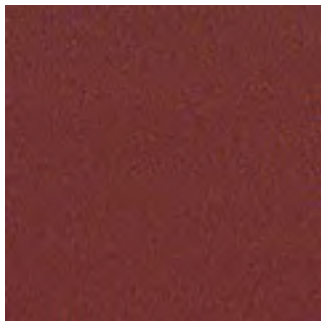
Stainless Steel



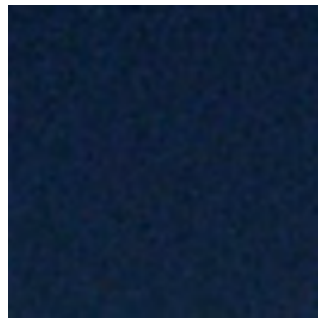
Matte Graphite Black



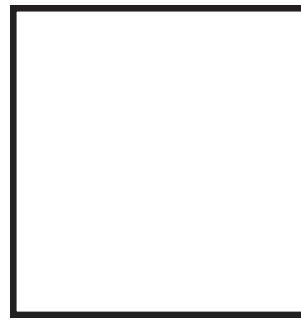
Antique White



Burgundy



Midnight Blue



True White



Emerald Green



Brass
Knobs & Handles

Chrome
Knobs & Handles

Oil Rubbed Bronze
Knobs & Handles

Additional Upper Handrail available in Brass, Chrome or Oil Rubbed Bronze



Continuous Cleaning Panels

A special coating which resists grease allowing for easy cleaning.

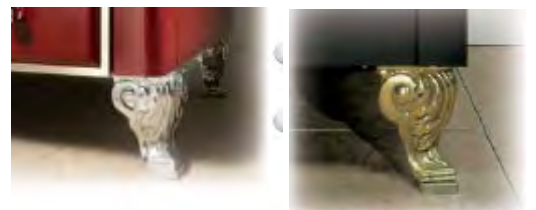
OVEN TYPE
Mini oven 30
Standard Multifunction oven 60
Maxi Multifunction oven 70
Maxi Multifunction oven 90

Scrolled Feet

Chrome **Brass**

Height 5 7/8"

Scrolled Feet add 1/2" Width to Range



Not Available in Oil Rubbed Bronze

TECHNICAL CHARACTERISTICS



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

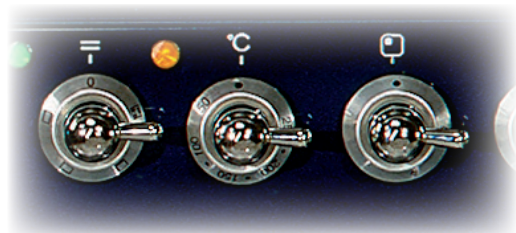
The large cast iron “Coup de Feu” is fed by a gas burner (8,500 BTU). Designed to have an indirect heating, thus enabling genuine cooking. Perfect for sauces, grilling and browning.

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.



ELECTRIC IGNITION INCLUDED IN THE KNOBS

OPTIONAL ACCESSORIES



Stainless Steel Backsplash

**Warming Shelf
for Backsplash**



Cover for Fry-Top
Allows steam to remain inside the cover making foods more tender.



Gas Barbeque Grill
Use on Griddle/Fry-Top models only
Gas BBQ grill is interchangeable with Griddle/Fry-Top plate when grilling.



Basins for Steam Cooking
Composed of 2 containers with lids.
Used with Griddle/Fry-Top only.



Stainless Steel Basins with Lids for heating in Bain-Marie.
Used with Griddle/Fry-Top only, this is composed of 3 baskets and covers and 1 container.



Chopping Board
Solid 15/16" thickness. Seats into Griddle/Fry-Top plate



Cast Iron Steak Pans
Ribbed Large
Flat Large
Ribbed Small
Flat Small



Cast Iron WOK Support
Included with ALL Ranges
(WOK not included)

UNIQUE FEATURES OF ILVE PRO RANGES



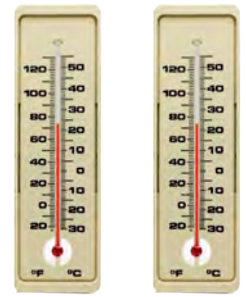
A Energy Consumption.
ILVE Majestic earned the EU "A" Energy rating for performance and fuel consumption



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



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



2 Temperature Sensors Promotes even heat and perfect temperatures



Rotisserie

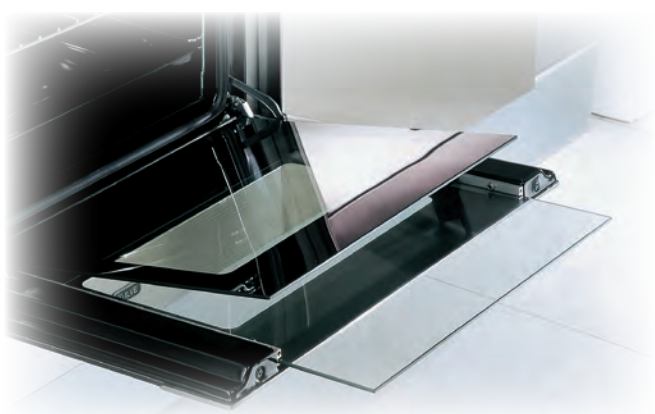
Electric Rotisserie in every range – 2 rotisseries in 48" range



True Convection

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.

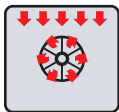


3 High Density glass panels retain heat for temperature uniformity.
Internal 2 glass panels and door are easily removable for cleaning.



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

ALL ABOUT ILVE OVENS



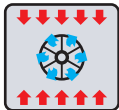
1. Defrost function and Quick start

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.



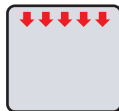
4. Convection broil

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 adding the finishing touches of color to different dishes. We suggest this setting when browning lasagna, 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.

Warming Drawer Temperatures

Oven Mode	Oven Temperature Setting	Warming Drawer Temperature
 Convection Bake	302° F (150° C)	136° F (58° C)
	392° F (200° C)	165° F (74° C)
	500° F (250° C)	203° F (95° C)
 Standard Bake	302° F (150° C)	124° F (51° C)
	392° F (200° C)	153° F (67° C)
	500° F (250° C)	185° F (85° C)

STANDARD ELECTRIC OVEN (BAKE)



1. Broil

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



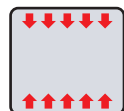
2. Upper element

Especially suitable for browning and adding the finishing touches of color 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

The ILVE line of Ranges is comprised of 4 ovens with different capacities:

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

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



Electronic Programmer as shown.

Delayed Start Auto Off



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)	1630	1740	2400	2400
Internal dimension (inch)	10 1/4" x	17 3/8" x	21 3/8" x	25 3/8" x
	13 3/4" x	13 3/4" x	13 3/4" x	13 3/4" x
	17 1/8" x	17 1/8" x	17 1/8" x	17 1/8" x
Capacity (cubic feet)	1.44	2.44	3.00	3.55
MULTIFUNCTION OVEN				
upper resistance absorption (W)	870	980	980	980
lower resistance absorption (W)	870	1420	1630	1630
circular resistance absorption (W)	--	2610	2610	2610
ratings (Watt)	--	3700	3700	3700



MINI OVEN 30



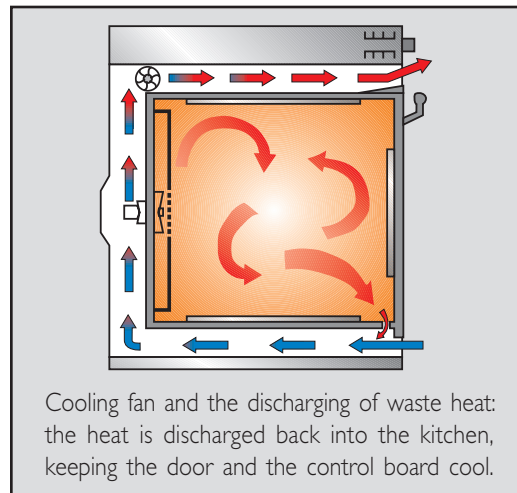
STANDARD OVEN 60

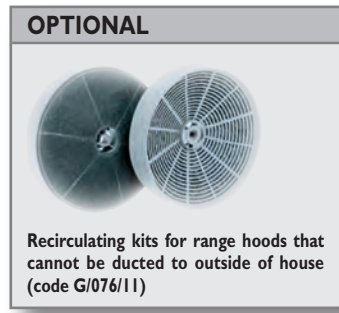


MAXI-OVEN 70



MAXI-OVEN 90

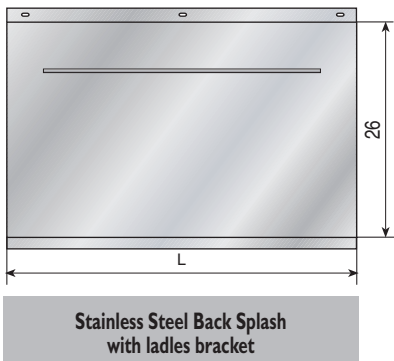
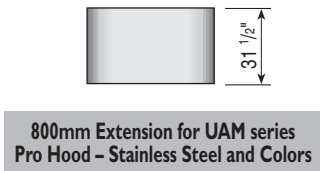
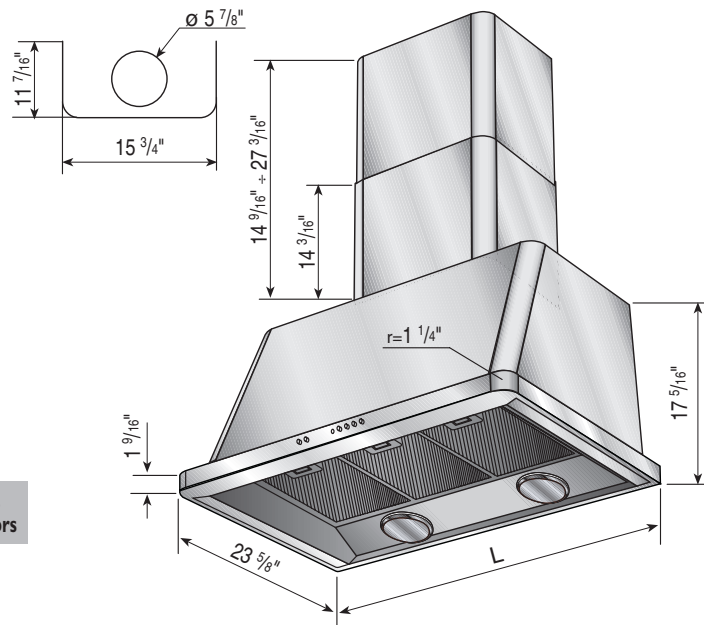




TECHNICAL CHARACTERISTICS

- 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 backslash
- 600 CFM - 510 Pa; 120V - 60 Hz.

Telescopic Chimney – same color as hood



L (inch)	UAM series RANGE HOODS	Power Consumption	800 mm St.St. EXTENSION for UAM series Range Hoods	BACK SPLASH with ladles bracket
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

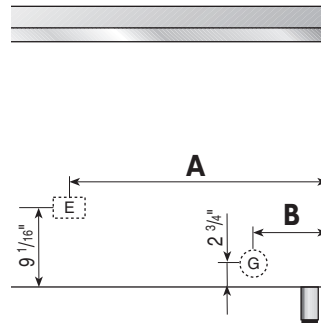


Certificate number: 1879931

ELECTRICAL 40 AMP CONNECTION **E**

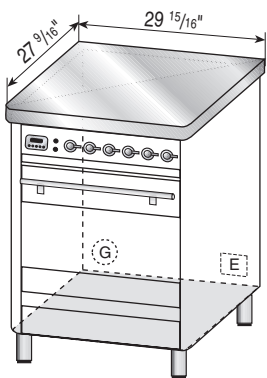
GAS 1/2" PIPE CONNECTION **G**

Size	Model	A Electric	B Gas
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 "

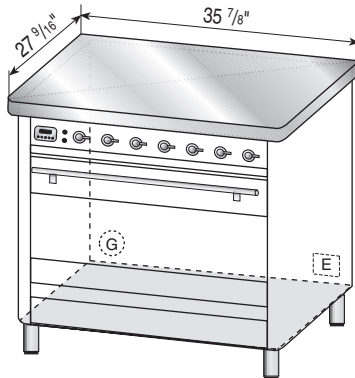


Gas Connection for 48" UM120 Range, is 4" up from base of range and NOT 2 3/4".

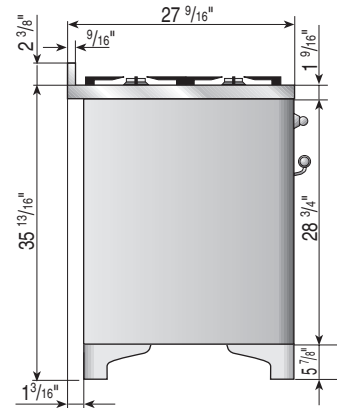
Rear view



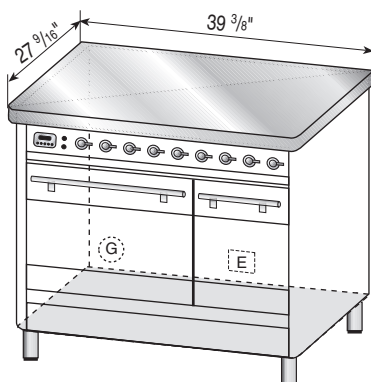
UM76



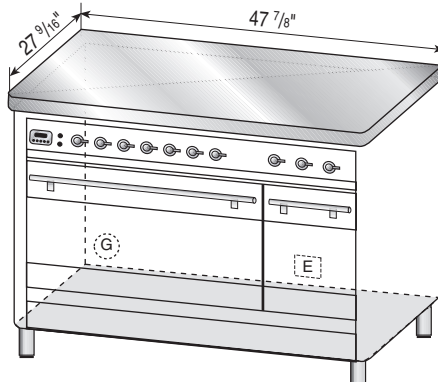
UM90



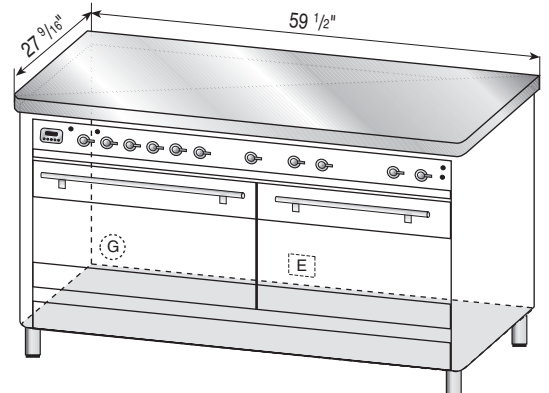
Side view



UMD100



UM120



UM150

ILVE Special Order Form

Dealer Name: _____
 PO # _____ Total Purchase: \$ _____

Customer Name: _____
 Address: _____
 Phone# _____ Cell# _____

30" Majestic Dual Fuel Range **UM-76DMP**



5 burners	Multifunction oven UM-76-DMP	<input type="checkbox"/>
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\$ _____

36" Majestic Dual Fuel Range **UM-90**

Fry-Top Model Available from Stock



6 burners	Multifunction oven UM-906-MP	<input type="checkbox"/>
Fry-Top	Multifunction oven UM-90F-MP	<input type="checkbox"/>

\$ _____

40" Majestic Dual Fuel Range **UMD-100**



6 burners	Multifunction oven UMD-1006-MP	<input type="checkbox"/>
Fry-Top	Multifunction oven UMD-100F-MP	<input type="checkbox"/>
Coup De Feu	Multifunction oven UMD-100S-MP	<input type="checkbox"/>

\$ _____

48" Majestic Dual Fuel Range **UM-120**

Fry-Top Model Available from Stock



7 burners	Multifunction oven UM-1207-MP	<input type="checkbox"/>
Fry-Top	Multifunction oven UM-120F-MP	<input type="checkbox"/>
Coup De Feu	Multifunction oven UM-120S5-MP	<input type="checkbox"/>

\$ _____

60" Majestic Dual Fuel Range **UM-150**



Fry-Top	Multifunction oven UM-150F-MP	<input type="checkbox"/>
Coup De Feu	Multifunction oven UM-150S-MP	<input type="checkbox"/>
Fry-Top + Coup De Feu	Multifunction oven UM-150FS-MP	<input type="checkbox"/>

\$ _____

Color Choice

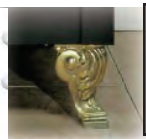
_____ Color Choice

Stainless Steel Cook Top Standard on ALL Ranges

			Also Available in Pure White
Midnight Blue	Antique White	Burgundy Red	
Stainless Steel	Graphite Black	Emerald Green	

Majestic Ranges are supplied with standard PLINTH Legs (as shown on Range Images)

Stainless Steel Feet	Chrome Feet - G4221208	Height 5 7/8
Height 3 15/16 - 6 5/16	Brass Feet - G4221216	Height 5 7/8



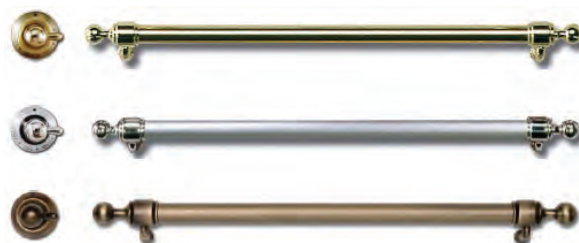
Scrolled Feet adds 1/2" Width to Range

Optional—A42213
No Added Charge

Optional Scrolled Decorative Feet

\$ _____

Handrails & Trim Choice



Brass
Knobs & Handles

Chrome
Knobs & Handles

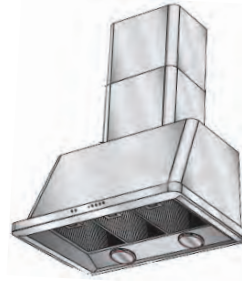
Oil Rubbed Bronze
Knobs & Handles

Top handrails standard on 48" & 60" -Optional on 30", 36" & 40".
Additional Charge for Oil Rubbed Bronze Finish—ALL Sizes.

Range Hood—Stainless Steel (Available in Colors)



L (inch)	UAM series RANGE HOODS	Power Consumption
35 1/4"	UAM-90	750W
39 3/8"	UAM-100	750W
47 7/8"	UAM-120	790W
59 1/2"	UAM-150	790W



 81 1/2"

800mm Extension for UAM Series Pro Hood - Stainless or Color

Color Designation _____

Model # A0172008 - \$ _____

ILVE Majestic Hood:

Model# _____ Size: _____ Color _____ \$ _____

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

ILVE Cleaning Panel Selection

- 30" G17027
- 36" G17023
- 40" G17018/17022
- 48" G17018/17023
- 60" G17022/17023

BACKPANEL with ladles bracket
AM4-90
AM4-100
AM4-120
AM4-150



Continuous Cleaning Panels:

Model# _____ Size: _____ \$ _____

Stainless Steel Backsplash: (Ladles and Shelf not included)

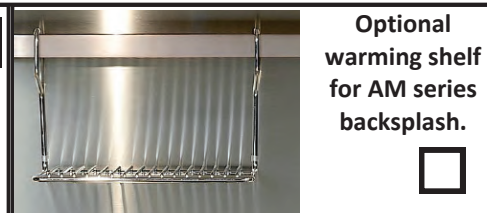
Model # _____ Size: _____ \$ _____



Gas Barbecue (Grill) - Model # - G41903
(For models with Fry-top only) \$ _____



Chopping Board Model # - G48401 \$ _____



Optional warming shelf for AM series backsplash.

Model #A09223 \$ _____



(For models with Fry-top only)

Basins for Steam Cooking Model # - G00202 \$ _____



(For models with Fry-top only)
Model # - G00201

Stainless Steel Basins w/Lids for heating food in BainMarie. \$ _____



Model # G04001

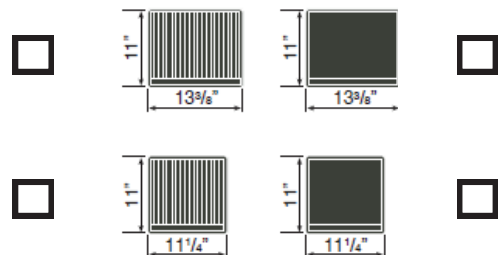
Natural Gas LP



Cast Iron Steak Pans

- Ribbed Large: A00602
- Flat Large: A00608
- Ribbed Small: A00604
- Flat Small: A00606

\$ _____



ORDER RECAP: 50% Non-Refundable Deposit Required on ALL Special Orders

Range Model #: _____ Size: _____ Cook top Configuration: _____

Color: _____ Trim: _____ Range Hood: _____ Extension: _____

Accessories: BackSplash: _____ Warming Shelf: _____

Continuous Clean Panels: _____ Cover for Fry-Top: _____ Chopping Board: _____ BBQ Grill Insert: _____

Steak Pan: _____ Basins & Lids for Steam Cooking: _____ SS Basins w/Lids for BainMarie: _____

Specifications						
	<i>Model Number</i>	<i>UM-76</i>	<i>UM-90</i>	<i>UMD-100</i>	<i>UM-120</i>	<i>UM-150</i>
General Features	Size	30"	36"	40"	48"	60"
	Type	Dual Fuel	Dual Fuel	Dual Fuel	Dual Fuel	Dual Fuel
	Digital Clock and Timer	Yes	Yes	Yes	Yes	Yes
	Control Knobs	Chrome , Brass, ORB*	Chrome, Brass, ORB*	Chrome, Brass, ORB*	Chrome, Brass, ORB*	Chrome, Brass, ORB*
	Colors	SS, Matte Graphite Black, Antique White Midnight Blue, True White, Burgundy Emerald Green	SS, Matte Graphite Black, Antique White Midnight Blue, True White, Burgundy Emerald Green	SS, Matte Graphite Black, Antique White Midnight Blue, True White, Burgundy Emerald Green	SS, Matte Graphite Black, Antique White Midnight Blue, True White, Burgundy Emerald Green	SS, Matte Graphite Black, Antique White Midnight Blue, True White, Burgundy Emerald Green
	Full Size Warming Drawer	125° - 200°	125° - 200°	125° - 200°	125° - 200°	125° - 200°
	Liquid Propane (LP)	Kit Included	Kit Included	Kit Included	Kit Included	Kit Included
	Power Requirements	120/208-240 Volt 60Hz. 30 Amp	120/208-240 Volt 60Hz. 30 Amp	120/208-240 Volt 60Hz. 40 Amp	120/208-240 Volt 60Hz. 40 Amp	120/208-240 Volt 60Hz. 40 Amp
Cook Top Features	Burners	5	5-6 **	5-6 **	6-7 **	7-8 **
	Dual Triple Ring Burner	15,500 BTU (1)				
	Triple Ring Burners		15,500 BTU (2)	15,500 BTU (2)	15,500 BTU (2)	15,500 BTU (2)
	Big Burner (Rapid)	10,500 BTU (2)	10,500 BTU (3)	10,500 BTU (3)	10,500 BTU (3)	10,500 BTU (3)
	Small Burner (Semi-Rapid)	7,000 BTU (2)	7,000 BTU (1)	7,000 BTU (1)	7,000 BTU (1)	7,000 BTU (1)
	Coup de Feu (BTU's)	Not Available	Not Available	Optional—8,500	Optional—8,500 **	Optional—8,500 **
	Griddle / BBQ (BTU's)	Not Available	Optional - 10,500	Optional - 10,500	Optional - 10,500 **	Optional - 10,500 **
	Flame Failure Safety Device	Yes	Yes	Yes	Yes	Yes
	Electronic Ignition	Yes	Yes	Yes	Yes	Yes
	Wok Ring	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron
	Cast Iron Grates	Continuous	Continuous	Continuous	Continuous	Continuous
Main Oven Features	Continuous Clean Panels	Optional	Optional	Optional	Optional	Optional
	Multi Function Oven	8 Function	8 Function	8 Function	8 Function	8 Function
	Oven Capacity (Cu Ft.)	3.00	3.55	2.44	3.55	3.55
	Convection Bake	Yes	Yes	Yes	Yes	Yes
	Convection Broil	Yes	Yes	Yes	Yes	Yes
	Grill-Baking or Broiler	Yes	Yes	Yes	Yes	Yes
	Power Rating	3,700 Watts	3,700 Watts	3,700 Watts	3,700 Watts	3,700 Watts
	Oven Temperature Range	75° - 525°	75° - 525°	75° - 525°	75° - 525°	75° - 525°
	Preheat Indicator Lamp	Yes	Yes	Yes	Yes	Yes
	Racks	2	2	2	2	2
	Proofing Mode	Yes	Yes	Yes	Yes	Yes
	Rotisserie	Yes	Yes	No	Yes	Yes
	Second Oven Features	Continuous Clean Panels			Optional	Optional
Multi Function Oven				4 Function	4 Function	8 Function
Oven Capacity (Cu Ft.)				1.44	1.44	2.44
Convection Bake				No	No	Yes
Convection Broil				No	No	Yes
Grill-Baking or Broiler				Yes	Yes	Yes
Power Rating				1,850 Watts	1,850 Watts	3,700 Watts
Oven Temperature Range				200° - 500°	200° - 525°	75° - 525°
Preheat Indicator Lamp				Yes	Yes	Yes
Racks				2	2	2
Rotisserie				Yes	Yes	No
Proofing Mode			No	No	Yes	
Dimensions	Width (in)	29 ¹⁵ / ₁₆	35 ⁷ / ₈	39 ³ / ₈	47 ⁷ / ₈	59 ¹ / ₂
	Height (in) w/o Backguard	35 ¹³ / ₁₆ -36 ³ / ₁₆	35 ¹³ / ₁₆ -36 ³ / ₁₆	35 ¹³ / ₁₆ -36 ³ / ₁₆	35 ³ / ₁₆ -36 ³ / ₁₆	35 ³ / ₁₆ -36 ³ / ₁₆
	Height (in) of Backguard	2 ³ / ₈	2 ³ / ₈	2 ³ / ₈	2 ³ / ₈	2 ³ / ₈
	Depth (in)	27 ⁹ / ₁₆	27 ⁹ / ₁₆	27 ⁹ / ₁₆	27 ⁹ / ₁₆	27 ⁹ / ₁₆
	Weight (lbs.)	330	340	375	480	550

* ORB = Oil Rubbed Bronze Finish

** See Optional Cooktop Surfaces

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