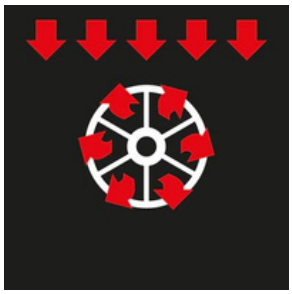
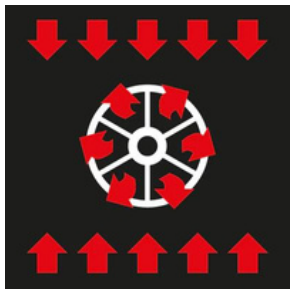
Oven Functions

ILVE Live, Cook, Love.



Quick Start

Struggling for time? Our quick start function will heat your oven to 200C in as little as 6 minutes! Saving your precious time and getting meals on the table that much quicker.



Pizza/Bread Setting

ILVE's famous pizza setting can cook a homemade pizza in minutes ! Add all your family's favourite toppings and create authentic Italian pizzas in your kitchen. This handy function can also be used to bake bread. Heat is distributed evenly from below, ensuring a perfect bake.



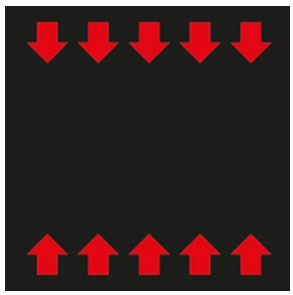
Defrosting

Defrost meals in no time! This function brings any frozen food to room temperature whilst maintaining all flavour and texture.



ECO Cooking

Save energy whilst cooking by choosing our ECO cooking function. This setting adapts to slow cooking your meals, this works great for food such as baked pasta or delicate pastries – not recommended for frozen food. As all ILVE range cookers are rated A for efficiently choosing ECO cooking is a great way to help our planet.

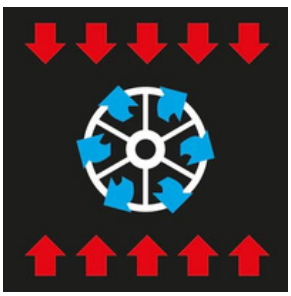


Conventional Oven

You can count on this function for your day to day cooking. Heat is evenly distributed from the top and bottom of the oven. For best results place food on the middle tray!

This function is also known as 'static normal cooking' in the user manual.

*This setting can be used alongside our steam release system (moist static normal cooking).



Roasting Oven

The perfect Sunday dinner function. This setting is designed to flawlessly roast meat and roast vegetables.

This function is also known as 'Intensive cooking' in the user manual.

*This setting can be used alongside our steam release system (moist intensive cooking).



*Steam Release System

ILVE's steam release system, allows you to choose between wet and dry cooking. This setting works alongside a function to create the perfect cooking environment by eliminating steam as desired. Dry cooking is ideal for crisping up bread and retaining moisture, whilst wet is perfect for cooking roasts and stews.

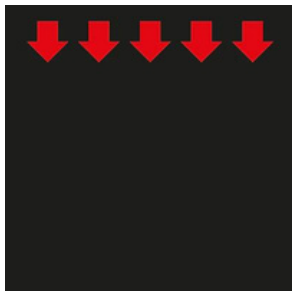
Oven Functions

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Fan Grill

Grill foods such as tomatoes, bacon or sausages beautifully with our fan grill. For the best results, grill food on the second shelf to achieve that golden browning on both sides. This is great for faster grilling as the fan moves the hot air around the oven.

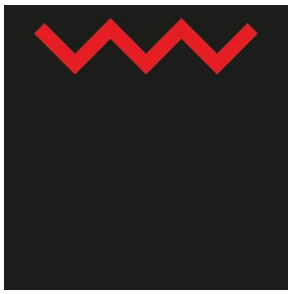


Browning

Our browning function is the here to give you the perfect finish to off your dish. Melt cheese on top of a lasagna or on top of toast with heat from above.

This function is also known as ‘Cooking from below’ in the user manual.

*This setting can be used alongside our steam release system (moist cooking from above).



Fan Grill with Rotisserie

Our rotisserie function grills meat whilst it rotates on the spindle ensuring evenly cooked, succulent meat every time.

This function is also known as ‘Grill cooking with closed door’ in the user manual.



Slow Cooking

This function cooks on a lower heat over a longer period of time. Slow cooking brings out the flavour of the food and tenderizes it. Creating incredible stews, soups and casseroles!

This function is also known as ‘Cooking from below’ in the user manual.

*This setting can be used alongside our steam release system (moist cooking from below).



Baking

Baking has never been easier. Our baking function distributes the heat evenly to ensure a even, moist bake every time.

This function is also known as ‘Multiple fan cooking’ in the user manual.

*This setting can be used alongside our steam release system (multiple moist fan cooking).