

ILVE® COLLECTION

 ILVE



SIMPLE ELEGANCE • MADE IN ITALY

Since 1952, ILVE has been the epitome of hand-crafted quality in residential and commercial ovens and cooktops. Their state of the art manufacturing facility, located near historic Venice represents more than 50 years of tradition, continuous technological research, and relentless innovation. Each range is hand-assembled by a single master craftsman from the finest materials. Every piece is a work of culinary art.

ILVE premium ranges and cooktops were the first of their kind to be completely manufactured in high quality stainless steel. Staying true to its heritage, ILVE has become known as the brand for people who are passionate about cooking and demand only the finest appliances for their kitchens. Available through select retailers, ILVE is dedicated to bringing a unique brand of Italian craftsmanship to the devoted chef.



**PRODUCTS, FEATURES & ACCESSORIES**

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## Design Your Own ILVE® Range

Now you can easily design your own range online at [www.ilveappliances.com](http://www.ilveappliances.com)

### SIZES

24", 30", 36", 40", 48", 60"

Gas – 24", 30", 36"

Dual Fuel – 30", 36", 40", 48", 60"

Induction – 30"

### TRIM FINISH



chrome



brass



oil rubbed bronze

### COLORS



midnight blue



antique white



burgundy



stainless steel



matte graphite



emerald green



true white



gloss black  
*(only Nostalgie)*

### Single Oven



24", 30", 36"

### Double Oven



40", 48", 60"

- or -

### LEG OPTIONS



plinth  
chrome, brass,  
or bronze



scrolled\*  
chrome, brass,  
or bronze

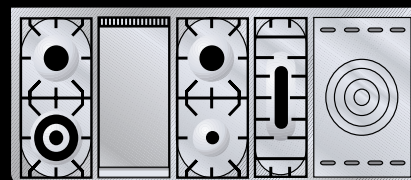
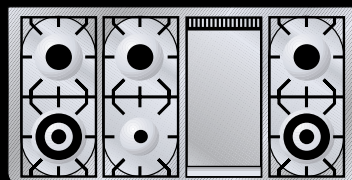
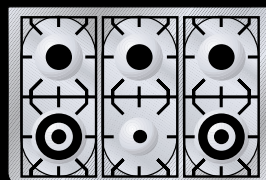
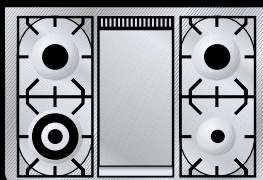


tubular  
chrome only

\*height: 5 7/8" (adds an additional 1/2" width to range)

### Burner Configurations

additional configurations available at [www.ilveappliances.com](http://www.ilveappliances.com)



## Standard Features of an ILVE® Majestic Range

ILVE's patented high efficiency brass burners allow for maximum heat transfer – for ideal performance!



triple ring brass burners

high efficiency brass burners

removable griddle over a 10.5K large oval brass burner with grates included

2 3/8" backguard

multifunction programmable clock & timer

rotisserie standard in all ranges

plinth legs

75° to 525° temperature range with an 8 minute pre-heat to 350°

3 high density, heat retaining glass panels insure temperature uniformity and are easily removed for cleaning

full width warming drawer with ball bearing glides

• matching hood and stainless steel backsplash available

60" MAJESTIC



## 60" Dual Fuel Range *Majestic Series*

**UM-150**

### FEATURES

- rotisserie
- full width warming drawer
- wok-ring
- (griddle model-European spatula)

### OVEN CONFIGURATION

- large oven - maxi oven 90
- small oven - standard oven 60



**UM-150-FMP-AY**  
antique white with oil rubbed bronze finish  
(hood and backsplash optional)

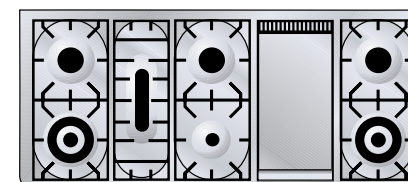


UPPER HANDRAIL INCLUDED

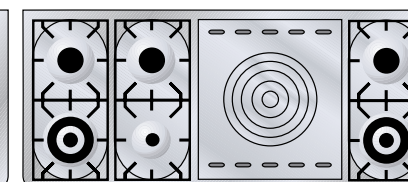
- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

griddle - 10,500 BTUs  
french top - 8,500 BTUs

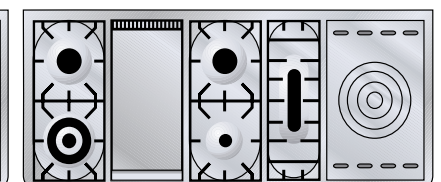
### Optional Cooktops



**griddle**  
multifunction oven UM-150-FMP



**french top**  
multifunction oven UM-150-SMP



**griddle + french top**  
multifunction oven UM-150-FSMP

## 48" Dual Fuel Range *Majestic Series*

### UM-120

#### FEATURES

- 2 rotisseries
- full width warming drawer
- wok-ring
- (griddle model-European spatula)

#### OVEN CONFIGURATION

- large oven - maxi oven 90
- small oven - mini oven 30

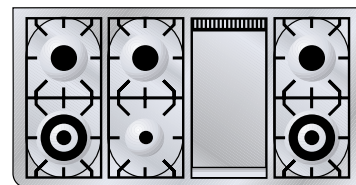


**UM-120-FMP-MX**  
matte graphite with chrome finish

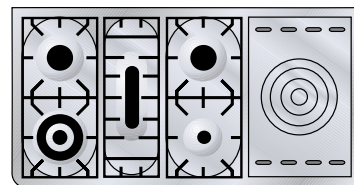
- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

griddle - 10,500 BTUs  
french top - 8,500 BTUs

#### Optional Cooktops



**griddle**  
multifunction oven UM-120-FMP



**french top**  
multifunction oven UM-120-S5MP

## 40" Dual Fuel Range *Majestic Series*

### UMD-100

#### FEATURES

- rotisserie
- full width warming drawer
- wok-ring
- (griddle model-European spatula)

#### OVEN CONFIGURATION

- large oven - standard oven 60
- small oven - mini oven 30



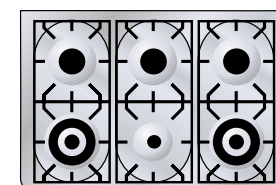
**UMD-100-FMP-RB**  
burgundy with brass finish  
(hood and backsplash optional)

- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

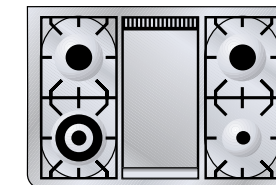
griddle - 10,500 BTUs  
french top - 8,500 BTUs

*upper handrail optional*

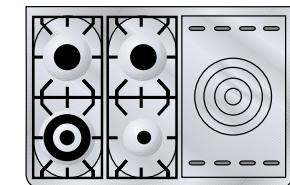
#### Optional Cooktops



**6 burners**  
multifunction oven UMD-100-6MP



**griddle**  
multifunction oven UMD-100-FMP



**french top**  
multifunction oven UMD-100-SMP



UPPER HANDRAIL INCLUDED

## 36" Dual Fuel Range *Majestic Series*

### UM-90

#### FEATURES

- rotisserie
- full width warming drawer
- wok-ring
- (griddle model-European spatula)

#### OVEN CONFIGURATION

maxi oven 90



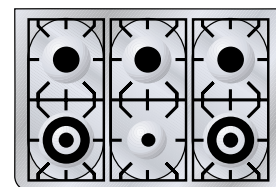
**UM-90-FMP-I**  
stainless steel with chrome finish

- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

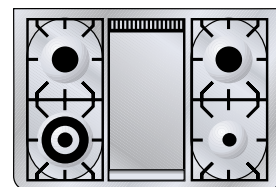
griddle - 10,500 BTUs

upper handrail  
optional

#### Optional Cooktops



**6 burners**  
multifunction oven UM-90-6MP



**griddle**  
multifunction oven UM-90-FMP

## 30" Dual Fuel Range *Majestic Series*

### UM-76

#### FEATURES

- dual triple ring center burner
- rotisserie
- full width warming drawer
- wok-ring

#### OVEN CONFIGURATION

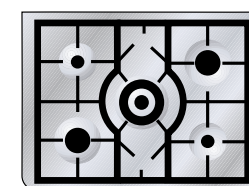
maxi oven 70



**UM-76-DMP-M**  
matte graphite with brass finish  
(hood and backslash optional)

- 7,000 BTUs  
**standard**
- 10,500 BTUs  
**high power**
- 15,500 BTUs  
**dual triple ring**

#### Cooktop



**5 burners**  
multifunction oven UM-76-DMP



The 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 BTUs to a maximum of 15,500 BTUs.

upper handrail  
optional

## MAJESTIC GAS COLLECTION

The beauty of the Majestic Collection now available in all gas.

## MAJESTIC TECHNO COLLECTION

A new modern look for the ILVE Majestic Range.

### 36" MAJESTIC GAS FEATURES

rotisserie  
full width warming drawer  
wok-ring  
(griddle model-European spatula)

### 30" MAJESTIC GAS FEATURES

dual triple ring center burner  
rotisserie  
full width warming drawer  
wok-ring

### OVEN CONFIGURATION

maxi oven 90

### OVEN CONFIGURATION

maxi oven 70

### Functions of the Majestic Gas Oven

#### 1 - Convection Oven Mode

Utilizes the fan combined with the infrared grill to ensure hot air is circulated evenly throughout the oven.

#### 4 - Grilling Mode and Rotisserie

The complete upper elements heat up simultaneously creating infrared heat from above. This is also the setting used for the rotisserie.

#### 2 - Conventional Oven Mode

Heat from the base of the oven. Suitable for long, slow cooking.

#### 3 - Defrost Mode

Defrosting of frozen food is accelerated by means of fan driven circulation. Using the defrost feature will not dry out or par-cook like a microwave would.



36"



30"



All of the same technical features found in the Majestic Series

Available in all sizes and colors offered in the Majestic line

### SPECIAL ORDER

Stainless Steel Techno Knobs

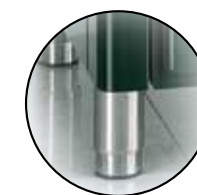
Stainless Steel Tubular Style Handle

Trim-less Doors and Panel

Tubular Feet Standard  
(Majestic Plinth and Scroll Feet also available)



ILVE Techno 60 inch  
burgundy



Tubular Feet Standard



Techno Knobs

48"



36"



## Optional Accessories

Scan here for more information!



Enhance your cooking experience with these exclusive accessories and discover more about "The 9 Ways of Cooking" with ILVE.



### wok-ring

distributes heat perfectly for stir frying



### bain-marie

composed of 3 compartments with lids for heating/simmering foods



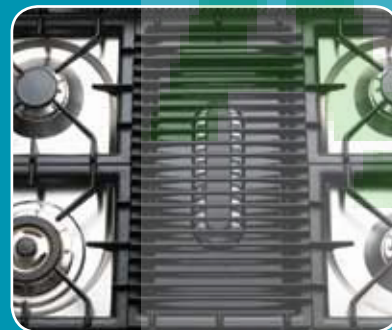
### basins for steam cooking

composed of 2 containers with 2 lids



### gas barbecue grill

use on griddle models only



### grate for large oval burner (included with most models)

good for large pots and fish poachers

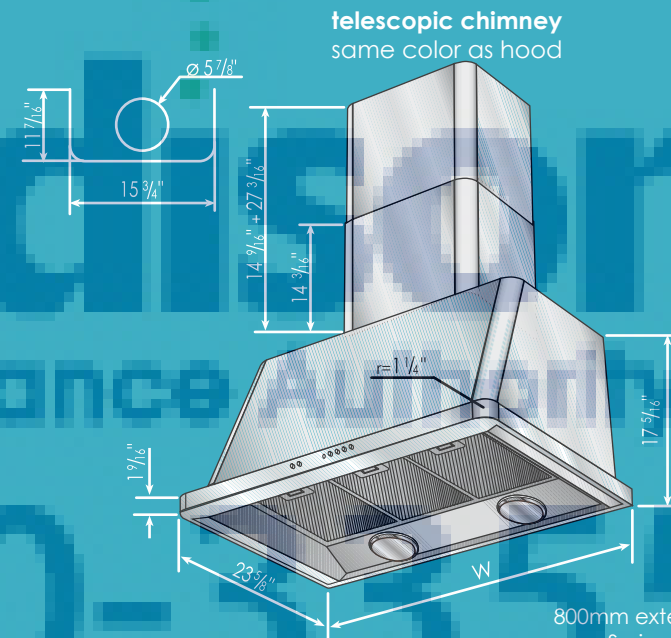


### griddle cover

grilling steam remains inside the cover for more tender foods and prevents splatter when frying

WIDTH (inches)	UAM SERIES RANGE HOODS	POWER CONSUMPTION	BACKSPLASH WITH LADLE BRACKET
29 7/8"	UAM-76	750W	AM4-76
35 1/4"	UAM-90	750W	AM4-90
39 3/8"	UAM-100	750W	AM4-100
47 7/8"	UAM-120	790W	AM4-120
59 1/2"	UAM-150	790W	AM4-150

ALL BACKSPLASHES ARE 26" IN HEIGHT



### optional warming shelf model # A09223

800mm extension for UAM Series Pro Hood stainless steel & colors A-0172008

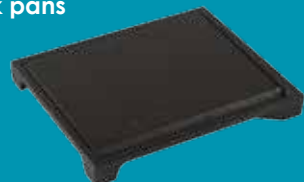
### chopping board

solid 1 5/16" thickness seats into griddle



### cast iron steak pans

ribbed large  
flat large  
ribbed small  
flat small



### wrap around toe kick

slide-in panel for Majestic ranges only

### easy glide oven racks

The kit is composed of 2 sliding trays running on ball bearings to easily remove and position the baking pans. These sliding trays are self setting for added safety. The kit allows for 5 positions in total.



### TECHNICAL CHARACTERISTICS:

- 600 CFM - 510 Pa; 120 V-60 Hz
- wall-mounted range hood
- 4 speed control (42-46-52-66 dB)
- available in exhaust or filter version
- anti-grease filter in anodized aluminum
- 2 infrared spotlights, 175W each
- programmable auto-off function with 4 pre-set time intervals
- halogen spotlight with adjustable light intensity
- warning light for filter maintenance
- optional A09223 warming shelf grid (pictured above) for AM series backsplash
- recirculation kit available (G07611)



### 7 colors available





# Multifunction Electric Oven - Control Knob

# All About ILVE® Majestic Ovens

Turn selector knob to desired function for optimal cooking settings.

### 1. Pizza Mode -

ILVE's Pizza mode removes the guesswork by setting the oven thermostat to 480°. ILVE's pizza mode will do the rest, turning on all elements in the oven at 30% and the bottom elements at 100%. A Perfect Pizza.

### 2. Conventional Oven Mode -

This is the traditional static oven mode with no fan, allowing heat from both upper and lower element to operate together.

### 3. Lower Element Mode -

Heat from the base of the oven. Suitable for long, slow cooking.

### 4. Upper Element Mode -

Especially suitable for browning different dishes and melting various toppings.

### 5. Conventional Grilling -

The complete upper elements heat up simultaneously creating infrared heat from above. This is also the setting used for the Rotisserie.

### 9. Defrost Function -

Defrosting of frozen food is accelerated by means of fan driven circulation. Using the defrost feature will not dry out or par-cook like a microwave would.

**Quick Start** is a fast pre-heating oven function. When orange light goes out, the selected temperature has been reached.

### 8. Advanced Hot Air Mode -

This provides for a greater distribution of heat than a conventional oven and food is sealed very quickly. Ideal for batch baking or cooking a complete meal.

### 7. Convection Heating Mode -

With both top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread & cakes, where very even temperatures are required, even in the corners of the oven.

**6. Hot Air Grilling** - Utilizes the fan combined with the infrared grill to ensure hot air is circulated evenly throughout the oven.



The ILVE line of Majestic Ranges is comprised of 4 different capacity ovens.

### • Maxi Oven 90

Available in electric multifunction or gas versions (convection & bake). Large oven for Majestic 60" & 48". Oven for 36". All include rotisserie.

### • Maxi Oven 70

Available in electric multifunction or gas versions (convection & bake). Oven for 30" includes rotisserie.

### • Standard Oven 60

Available in electric multifunction version (convection & bake). Small oven for Majestic 60" and large oven for the Majestic 40."

### • Mini Oven 30

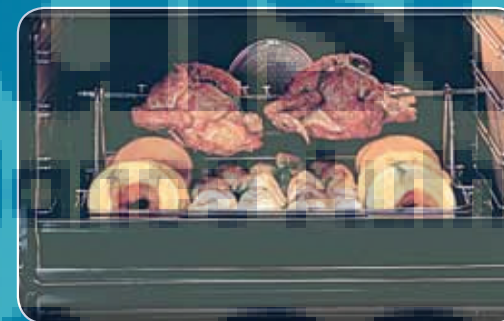
Available in electric bake only. Small oven for the Majestic 40" & 48" includes rotisserie.

OVEN TYPE	MINI OVEN 30	STANDARD OVEN 60	MAXI OVEN 70	MAXI OVEN 90
rotisserie: electric broil (W)	1630	1740	2400	2400
internal dimension (inch)	10 1/4" w 13 3/4" h 17 1/16" d	17 5/16" w 13 3/4" h 17 1/16" d	21 3/16" w 13 3/4" h 17 1/16" d	25 3/16" w 13 3/4" h 17 1/16" d
capacity (cubic feet)	1.44	2.44	3.00	3.55
<b>MULTIFUNCTION OVEN</b>				
broil element power wattage	870	980	980	980
bake element power wattage	870	1420	1630	1630
convection element power wattage	--	2610	2610	2610
ratings (Watt)	1850	3700	3700	3700

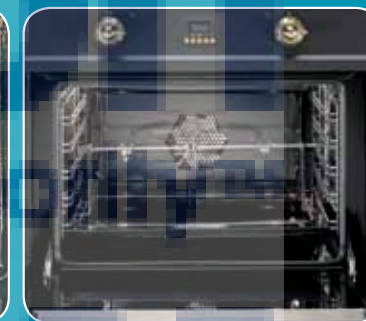


### CHILD SAFETY FLAME FAILURE DEVICES ARE ON ALL GAS BURNERS

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



MAXI OVEN 90



MAXI OVEN 70



STANDARD OVEN 60



MINI OVEN 30

## Standard Electric Oven - Bake

Mini Oven 30



**1. Broil** - Suitable for roasting & grilling steaks, chops, chicken, fish & vegetables. Can also be used for au gratin.



**2. Upper Element** - Perfect for browning casseroles and lasagna or melting cheese toppings



**3. Lower Element** - Heat coming from the lower element is ideal for pastry, cakes, flans, pizza, biscuits, pies and more.



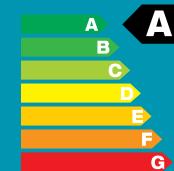
**4. Bake** - Operates in the traditional static oven mode allowing for heat from both upper and lower elements simultaneously.

## Warming Drawer Temperatures

OVEN MODE	OVEN TEMP. SETTING	WARMING DRAWER TEMP.
CONVECTION BAKE 	300°	135°
	400°	164°
	500°	203°
STANDARD BAKE 	300°	123°
	400°	155°
	500°	185°

(ALL TEMPS IN F.)

## Green Energy Savings Features



### ENERGY CONSUMPTION

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



Electric oven pre-heats to 350° in less than 8 minutes.



All ovens have a removable triple-pane glass door for easy internal cleaning. Also allows for better heat insulation and energy savings.

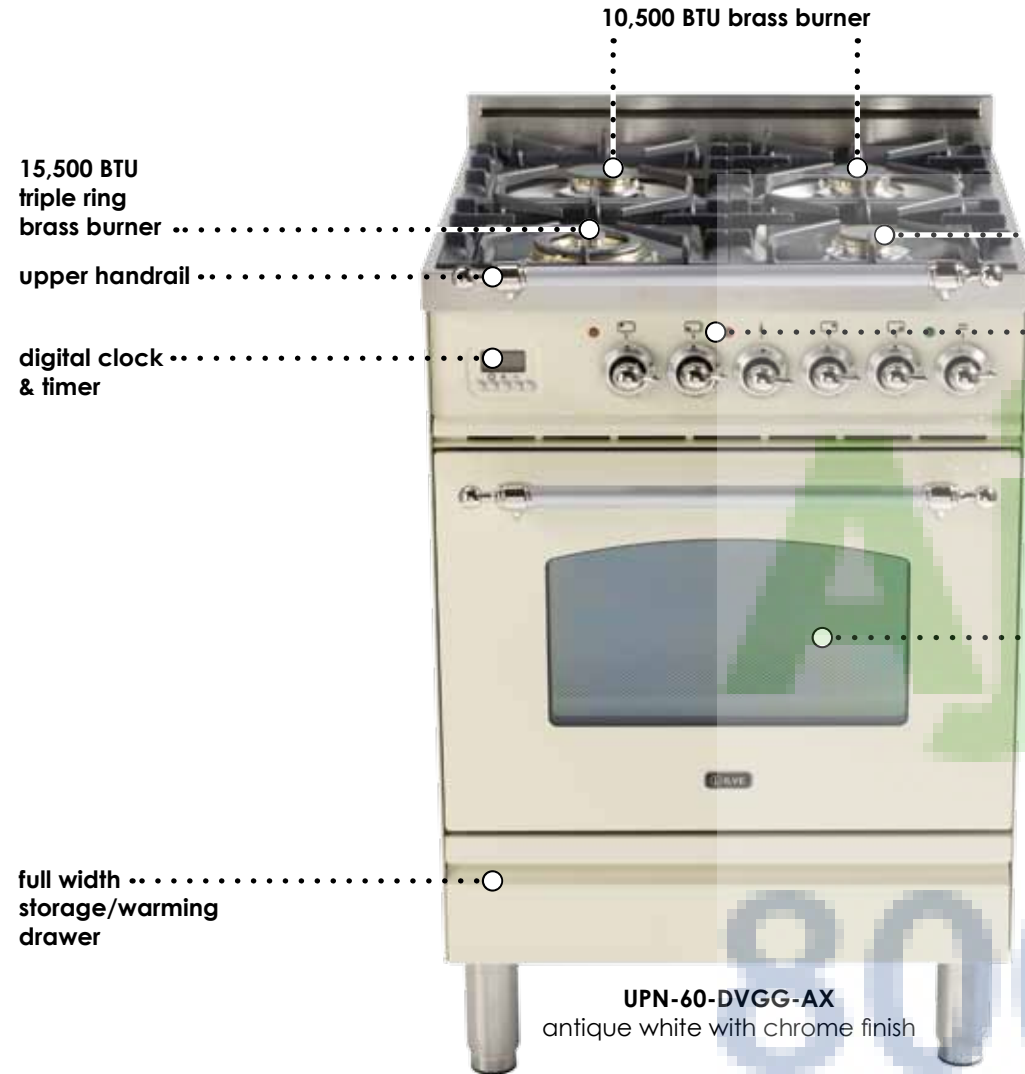


Warming drawers in all ranges. Draws heat from oven so no additional energy is used.

## 24" ILVE® Nostalgie Gas Range

**UPN-60**

ILVE's high efficiency brass burners allow for maximum heat transfer – for ideal performance!



15,500 BTU triple ring brass burner

upper handrail

digital clock & timer

10,500 BTU brass burner

7,000 BTU brass burner

pre-heat indicator

oven temperature range from 150 - 500°

full width storage/warming drawer

**UPN-60-DVGG-AX**  
antique white with chrome finish

### ADDITIONAL ACCESSORIES:

- continuous clean panels
- 2 1/2" island trim

### OVEN CONFIGURATION

standard oven 60

30" and 36" sizes available as special order

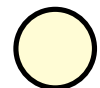
### FEATURES

- full width warming drawer
- upper handrail
- commercial style infrared broiler

### COLORS



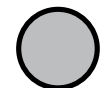
midnight blue



antique white



burgundy



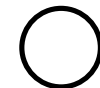
stainless steel



matte graphite



emerald green



true white



gloss black

(only Nostalgie)

## 30" ILVE® Induction Range Professional Series

**UPSI-76MP**

### FEATURES

- rotisserie
- full width warming drawer
- power boost burners
- multifunction convection oven
- pot sensor technology

Induction technology uses heat generated from magnetics instead of coils.

For fast, energy efficient cooking that is easy to clean.



**UPSI-76MP**  
stainless steel

available only in stainless steel

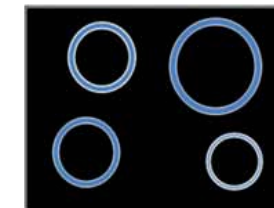
**CHILD SAFETY FEATURE!**



oven bake power  
3,200 watts

oven broil power  
2,500 watts

### Cooktop Configuration



4 sealed burners

## COOKTOP COLLECTION

With ILVE Gas Cooktops, you can simmer at the lowest temperatures that your recipe calls for or go to searing heat instantly. With infinite precision heat settings you'll have perfect cooking control. Cleaning is easy! There are fewer food trapping cracks and crevices allowing for easy wipe maintenance. The grates, burners and burner

caps are removable and easily cleaned. A stainless steel finish ensures these cooktops will coordinate beautifully with the design of other kitchen appliances. Best of all, the majority of ILVE's exclusive range accessories are also compatible with our cooktops, providing you with a stunning array of cooking choices.

### 48" Professional Gas Cooktop

#### UHP-1265FD

##### FEATURES

- one dual triple ring burner
- one triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle included
- angled burner controls with precision burner output
- extra large cooking surface and spill trays
- heavy duty cast iron grates and burner caps
- optional grates available to replace griddle*

##### DIMENSIONS

- 47 1/4" w
- 3 3/8" h
- 25 5/8" d

### 36" Professional Gas Cooktop

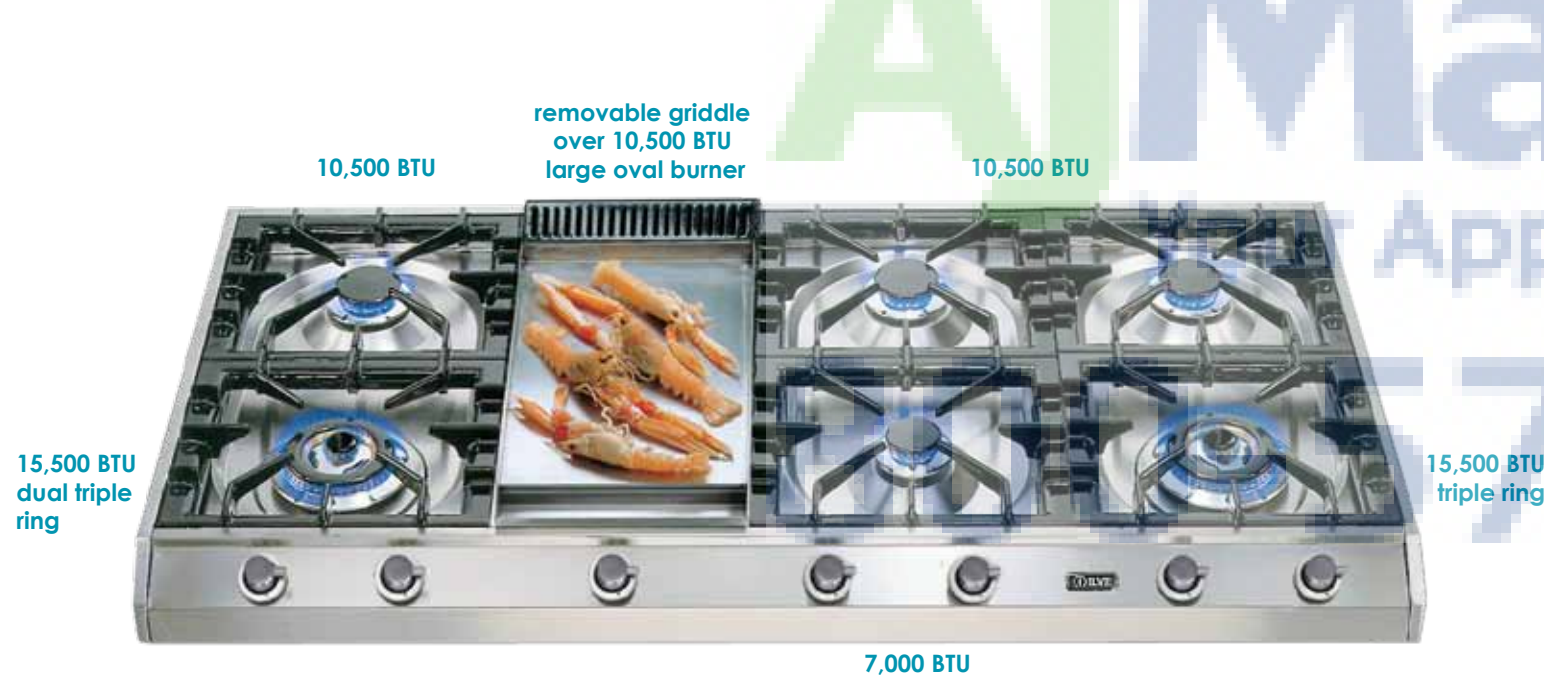
#### UHP-965FD

##### FEATURES

- dual triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle included
- angled burner controls with precision burner output
- large cooking surface and spill trays
- heavy duty cast iron grates and burner caps
- optional grates available to replace griddle*

##### DIMENSIONS

- 35 1/2" w
- 3 3/8" h
- 25 5/8" d



## 36" Built-In Gas Cooktop

### UXLP-90F

#### FEATURES

- triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle
- large cooking surface and spill trays
- heavy duty cast iron grates and burner caps

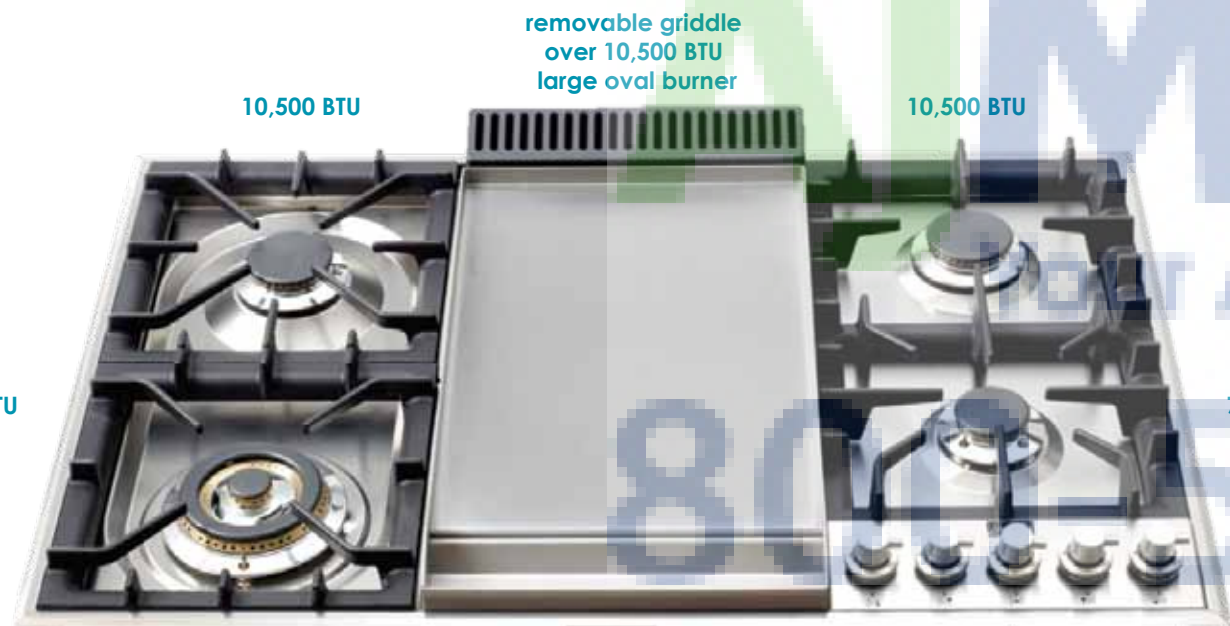
*optional grates available to replace griddle*

#### OVERALL DIMENSIONS

- 35 <sup>3</sup>/<sub>8</sub>" w
- 3 <sup>5</sup>/<sub>16</sub>" h
- 23 <sup>5</sup>/<sub>8</sub>" d\*

#### CUT-OUT DIMENSIONS

- 34 <sup>7</sup>/<sub>16</sub>" w
- 3 <sup>1</sup>/<sub>4</sub>" h
- 22 <sup>5</sup>/<sub>8</sub>" d



\* recommended for island or extended countertop installations



## 15" Built-In Griddle Gas Cooktop

### UHP-45F

#### FEATURES

- solid stainless steel griddle
- flame failure cut-out safety feature
- low and high heat settings
- single pressed and sealed unit

#### OVERALL DIMENSIONS

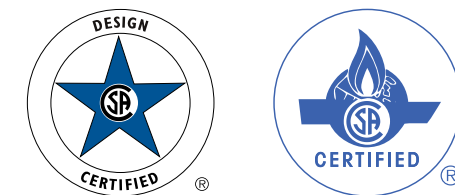
- 15 <sup>3</sup>/<sub>4</sub>" w
- 3 <sup>5</sup>/<sub>16</sub>" h
- 20 <sup>1</sup>/<sub>8</sub>" d

#### CUT-OUT DIMENSIONS

- 14 <sup>15</sup>/<sub>16</sub>" w
- 3 <sup>1</sup>/<sub>4</sub>" h
- 19 <sup>5</sup>/<sub>16</sub>" d



stainless steel griddle over 10,500 BTU large oval burner



## 48" Built-In Gas Cooktop

### UHP-125FC

#### FEATURES

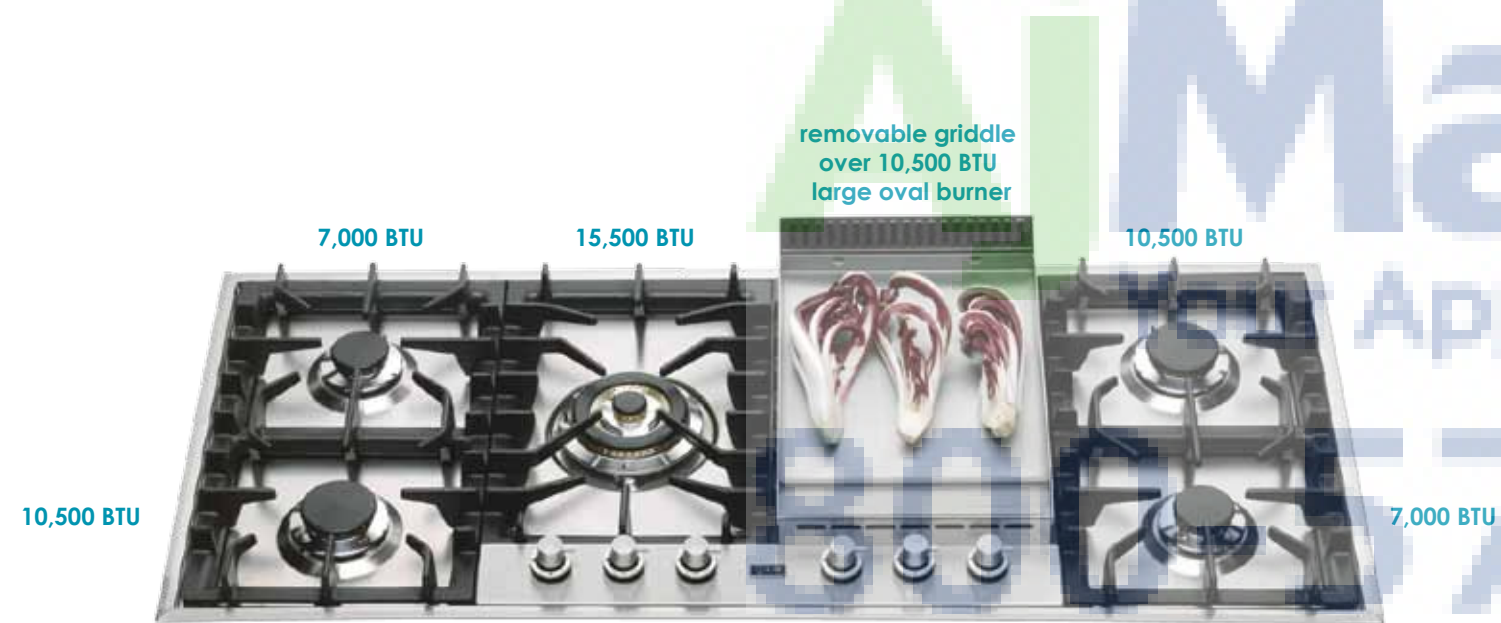
- triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle and replacement grate included
- extra large cooking surface and spill trays
- heavy duty cast iron grates and burner caps

#### OVERALL DIMENSIONS

45 <sup>5</sup>/<sub>8</sub>" w  
3 <sup>1</sup>/<sub>4</sub>" h  
20 <sup>1</sup>/<sub>16</sub>" d

#### CUT-OUT DIMENSIONS

44 <sup>7</sup>/<sub>8</sub>" w  
2 <sup>5</sup>/<sub>8</sub>" h  
19 <sup>5</sup>/<sub>16</sub>" d



## 36" Built-In Gas Cooktop

### UHP-95FC

#### FEATURES

- triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle and replacement grate included
- extra large cooking surface and spill trays
- heavy duty cast iron grates and burner caps

#### OVERALL DIMENSIONS

34 <sup>5</sup>/<sub>8</sub>" w  
3 <sup>5</sup>/<sub>16</sub>" h  
20 <sup>1</sup>/<sub>16</sub>" d

#### CUT-OUT DIMENSIONS

33 <sup>7</sup>/<sub>8</sub>" w  
2 <sup>5</sup>/<sub>8</sub>" h  
19 <sup>5</sup>/<sub>16</sub>" d

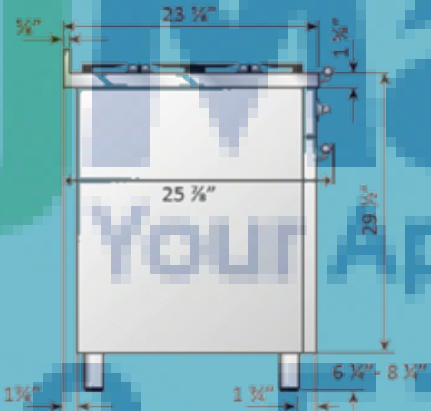
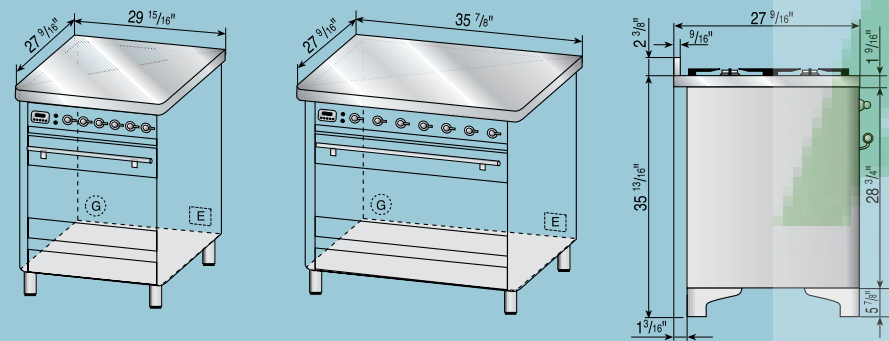
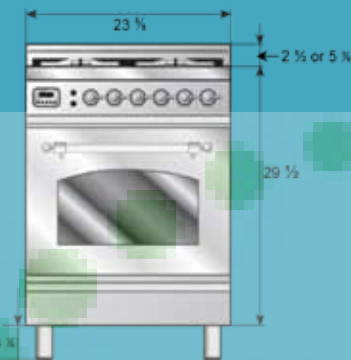


**ELECTRICAL 40 AMP CONNECTION** **E**

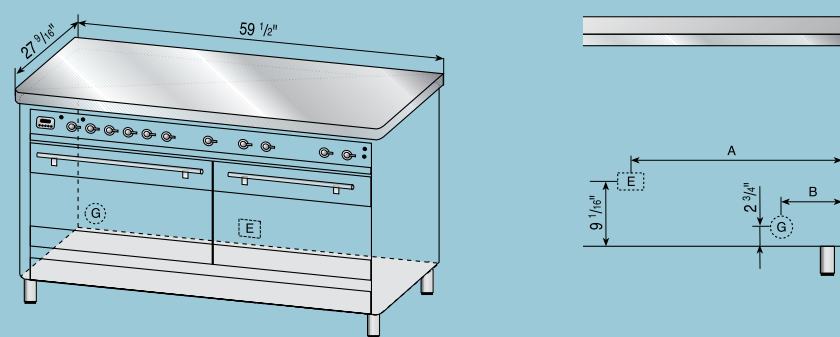
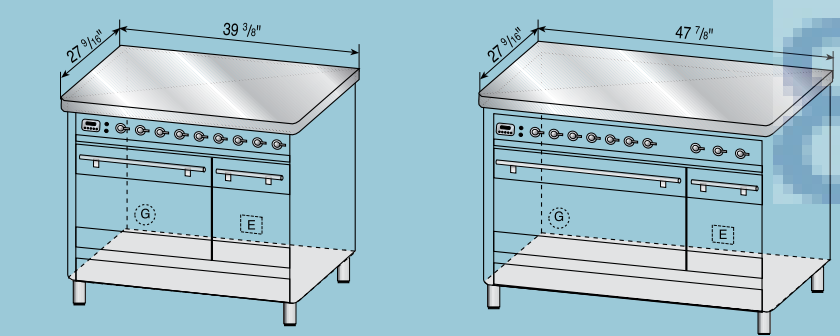
**GAS 1/2" PIPE CONNECTION** **G**

SIZE	MODEL		ELECTRIC {A}		GAS {B}	
	MAJESTIC	NOSTALGIE	MAJESTIC	NOSTALGIE	MAJESTIC	NOSTALGIE
24"	•	UPN-60	•	18 3/4"	•	6 3/8"
30"	UM-76	UPN-76	20 1/2"	23 5/8"	7 7/8"	7 1/8"
36"	UM-90	UPN-90	29 1/2"	29 1/2"	7 3/8"	7 3/4"
40"	UMD-100	•	18 1/8"	•	9"	•
48"	UM-120	•	27 5/8"	•	11"	•
60"	UM-150	•	28 3/4"	•	8"	•

**24" NOSTALGIE GAS RANGE**



**30" INDUCTION RANGE**



Gas connection for 48" UM-120 range is 4" up from base of range, NOT 2 3/4".



SPECIFICATIONS - DUAL FUEL						
MODEL NUMBER	UM-76	UM-90	UMD-100	UM-120	UM-150	
<b>GENERAL FEATURES</b>						
Size	30"	36"	40"	48"	60"	
Type	dual fuel	dual fuel	dual fuel	dual fuel	dual fuel	
Digital Clock & 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	
<b>COOKTOP FEATURES</b>						
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)	
French Top (BTUs)	n/a	n/a	optional - 8,500**	optional - 8,500**	optional - 8,500**	
Griddle / BBQ	n/a	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	
<b>MAIN OVEN FEATURES</b>						
Continuous Clean Panels	optional	optional	optional	optional	optional	
Multifunction 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	
<b>SECOND OVEN FEATURES</b>						
Continuous Cleaning Panels			optional	optional	optional	
Multifunction 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			1	1	2	
Rotisserie			yes	yes	no	
Proofing Mode			no	no	yes	
<b>DIMENSIONS</b>						
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 13/16 - 36 3/16	35 13/16 - 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.)	320	355	375	500	570	

SPECIFICATIONS - GAS & INDUCTION RANGES					
MODEL NUMBER	UPN-60-DVGG <sup>1</sup>	UM-76-DVGG <sup>2</sup>	UM-90-DVGG <sup>2</sup>	UMPSI-76-MPI INDUCTION	
<b>GENERAL FEATURES</b>					
Size	24"	30"	36"	30"	
Type	gas	gas	gas	electric	
Digital Clock & Timer	yes	yes	yes	yes	
Control Knobs	chrome, brass, ORB*	chrome, brass, ORB*	chrome, brass, ORB*	stainless steel	
Colors	ss, matte graphite black, gloss 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	stainless steel only	
Warming Drawer/Storage	full width	full width	full width	full width	
Liquid Propane (LP)	kit included	kit included	kit included		
Power Requirements	120 volt 60Hz. 5 amp	120 volt 60Hz. 5 amp	120 volt 60Hz. 5 amp	120 - 240 volt 60Hz. 50 amp	
<b>COOKTOP FEATURES</b>					
Burners	4	5	5-6***	4	
Dual Triple Ring Burner		15,500 BTU (1)			
Triple Ring Burner (Rapid)	15,500 BTU (1)		15,500 BTU (1)	2,300 w - 3,200 w boost (1)	
Big Burner (Semi-Rapid)	10,500 BTU (2)	10,500 BTU (2)	10,500 BTU (2)	1,850 w - 2,500 w boost (2)	
Small Burner (Standard)	7,000 BTU (1)	7,000 BTU (2)	7,000 BTU (1)	1,400 w - 1,800 w boost (1)	
Griddle/BBQ (BTUs)	not available	not available	optional - 10,500 BTU**		
Flame Failure Safety Device	yes	yes	yes		
Electronic Ignition	yes	yes	yes		
Wok Ring	cast iron	cast iron	cast iron		
Cast Iron Grates (Cooktop)	continuous	continuous	continuous	continuous	
<b>MAIN OVEN FEATURES</b>					
Continuous Clean Panels	optional	optional	optional	optional	
Multifunction Oven	4 function	4 function	4 function	8 function	
Oven Capacity (cu. ft.)	2.44	3.00	3.55	3.00	
Convection Bake	11,500 BTU	15,000 BTU	15,000 BTU	yes	
Convection Broil	9,000 BTU	13,500 BTU	13,500 BTU	yes	
Grill-Baking or Broiler	infrared	infrared	infrared	yes	
Power Rating				3,700 watts	
Oven Temperature Range	150° - 525°	150° - 525°	150° - 525°	75° - 525°	
Preheat Indicator Lamp	yes	yes	yes	yes	
Racks	2	2	2	2	
Proofing Mode	no	no	no	yes	
Rotisserie	no	yes	yes	yes	
<b>DIMENSIONS</b>					
Width (in.)	23 7/8	29 7/8	35 7/8	29 7/8	
Height (in.) w/o Backguard	35 3/4 - 37 3/4	35 13/16 - 36 3/16	35 13/16 - 36 3/16	35 3/4 - 37 3/4	
Height (in.) of Backguard	5 7/8	5 7/8	5 7/8	2 5/8	
Depth (in.)	23 5/8	23 5/8	23 5/8	24	
Weight (lbs.)	180	222	280	190	

<sup>1</sup>UPN Nostalgie Series

<sup>2</sup>UM Majestic Series

\*ORB = oil rubbed bronze finish

\*\*optional cooktop surface

\*\*\*can be ordered with 6 burners

Note: All Majestic (UM) specifications will apply to Techno (UMT) Series

SPECIFICATIONS - COOKTOPS

MODEL NUMBER	UHP-45F	UXLP-90F	UHP-95FC	UHP-125FC	UHP-965FD	UHP-1265FD
<b>GENERAL FEATURES</b>						
Style	Drop-in	Drop-in	Drop-in	Drop-in	PRO - Style	PRO - Style
Size	15"	36"	36"	48"	36"	48"
Type	gas	gas	gas	gas	gas	gas
Control Knobs	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Colors	stainless steel only	stainless steel only	stainless steel only	stainless steel only	stainless steel only	stainless steel only
Liquid Propane (LP)	kit included	kit included	kit included	kit included	kit included	kit included
Power Requirements	120 volt 60hz. 10 amp	120 volt 60hz. 10 amp	120 volt 60hz. 10 amp	120 volt 60hz. 10 amp	120 volt 60hz. 10 amp	120 volt 60hz. 10 amp
<b>COOKTOP FEATURES</b>						
Burners	1	5	5	6	5	7
Giddle (BTUs)	10,500 BTU	10,500 BTU	10,500 BTU	10,500 BTU	10,500 BTU	10,500 BTU
Triple Ring Burners		15,500 BTU	15,500 BTU	15,500 BTU	15,500 BTU	15,500 BTU (2)
Small Burner (Semi Rapid)		7,000 BTU (1)	7,000 BTU (2)	7,000 BTU (2)	7,000 BTU (1)	7,000 BTU (1)
Large Burner (Rapid)		10,500 BTU (2)	10,500 BTU (1)	10,500 BTU (2)	10,500 BTU (2)	10,500 BTU (3)
Flame Failure Safety Device	yes	yes	yes	yes	yes	yes
Electronic Ignition	yes	yes	yes	yes	yes	yes
Cast Iron Grates		continuous	continuous	continuous	continuous	continuous
<b>DIMENSIONS</b>						
Overall Width (in.)	15 3/4	35 3/8	34 5/8	45 5/8	35 1/2	47 1/4
Overall Depth (in.)	20 1/8	23 5/8*	20 1/16	20 1/16	25 5/8	25 5/8
Overall Height (in.)	3 5/16	3 5/16	3 5/16	3 1/4	3 3/8	3 3/8
Cutout Width (in.)	14 15/16	34 7/16	33 7/8	44 7/8		
Cutout Depth (in.)	19 5/16	22 5/8	19 5/16	19 5/16		
Cutout Height (in.)	3 1/4	3 1/4	2 5/8	2 5/8		

\*recommended for island or extended countertop installations

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The information presented here is believed to be correct at the time of printing. However, specifications are subject to change without notice.







COOK IN ITALIAN

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