

ILVE® COLLECTION



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"

**COLORS**

  
midnight blue

  
antique white

  
burgundy

  
stainless steel

**TRIM FINISH**

  
chrome

  
brass

  
oil rubbed bronze

**Single Oven**



24", 30", 36"


- or -


**Double Oven**




40", 48", 60"

**LEG OPTIONS**

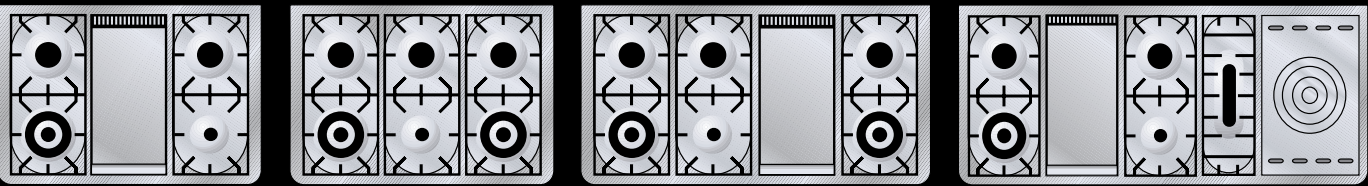
  
plinth  
chrome, brass,  
or bronze

  
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!



• 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



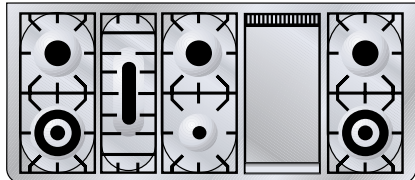
UM-150-FMP-AY

antique white with oil rubbed bronze finish  
(hood and backsplash optional)

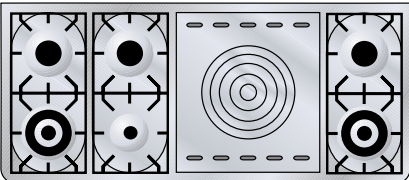
- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

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

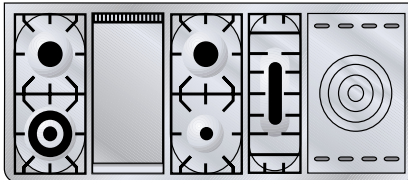
Optional Cooktops



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

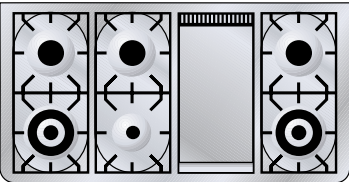


UM-120-FMP-MX  
matte graphite with chrome finish

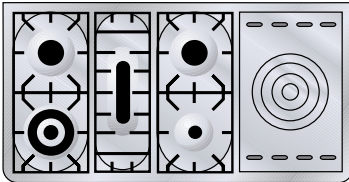
- 7,000 BTUs - **standard**
- 10,500 BTUs - **high power**
- 15,500 BTUs - **triple ring**

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



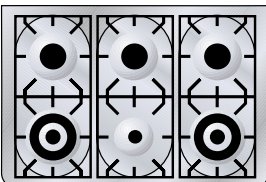
UMD-100-FMP-RB  
burgundy with brass finish  
(hood and backsplash optional)

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

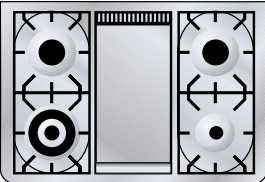
griddle - 10,500 BTUs  
french top - 8,500 BTUs

upper handrail  
optional

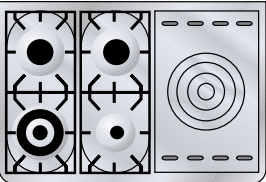
Optional Cooktops



6 burners  
multifunction oven UMD-100-6MP



griddle  
multifunction oven UMD-100-FMP



french top  
multifunction oven UMD-100-SMP

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



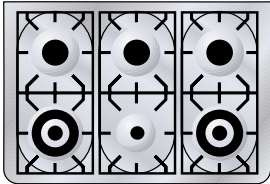
UM-90-FMP-I  
stainless steel with chrome finish

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

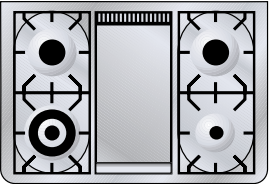
griddle - 10,500 BTUs

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

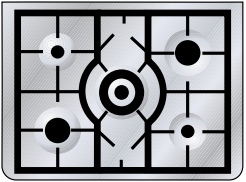
maxi oven 70



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.

### 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

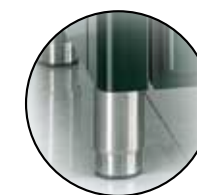
Stainless Steel .....  
Tubular Style  
Handle

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"





Multifunction Electric Oven - Control Knob

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.



All About ILVE® Majestic Ovens

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 11/16" d	17 5/16" w 13 3/4" h 17 11/16" d	21 3/16" w 13 3/4" h 17 11/16" d	25 3/16" w 13 3/4" h 17 11/16" d
capacity (cubic feet)	1.44	2.44	3.00	3.55
MULTIFUNCTION OVEN				
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.



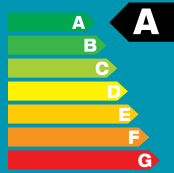
4. **Bake** - Operates in the traditional static oven mode allowing for heat from both upper and lower elements simultaneously.

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

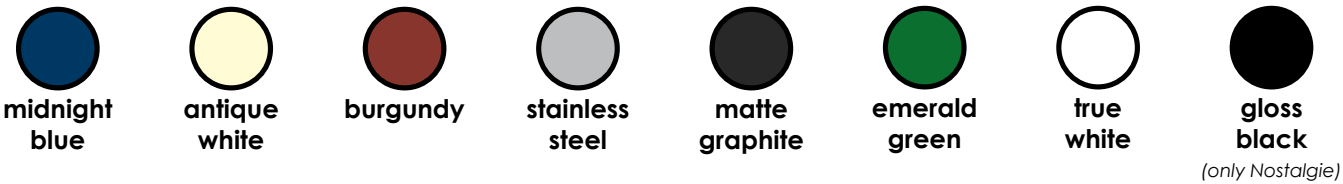
ILVE's high efficiency brass burners allow for maximum heat transfer – for ideal performance!



FEATURES

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

COLORS



OVEN CONFIGURATION

standard oven 60  
30" and 36" sizes  
available as special order

- ADDITIONAL ACCESSORIES:
- continuous clean panels
  - 2 1/2" island trim

30" ILVE® Induction Range Professional Series

UPSI-76MP

FEATURES

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

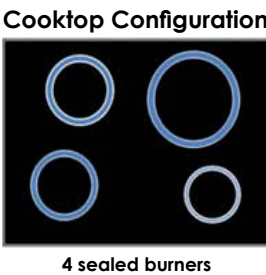
Induction technology  
uses heat generated from  
magnetics instead of coils.

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



UPSI-76MP  
stainless steel  
available only in stainless steel

oven bake power  
3,200 watts  
oven broil power  
2,500 watts



CHILD SAFETY  
FEATURE!



# 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

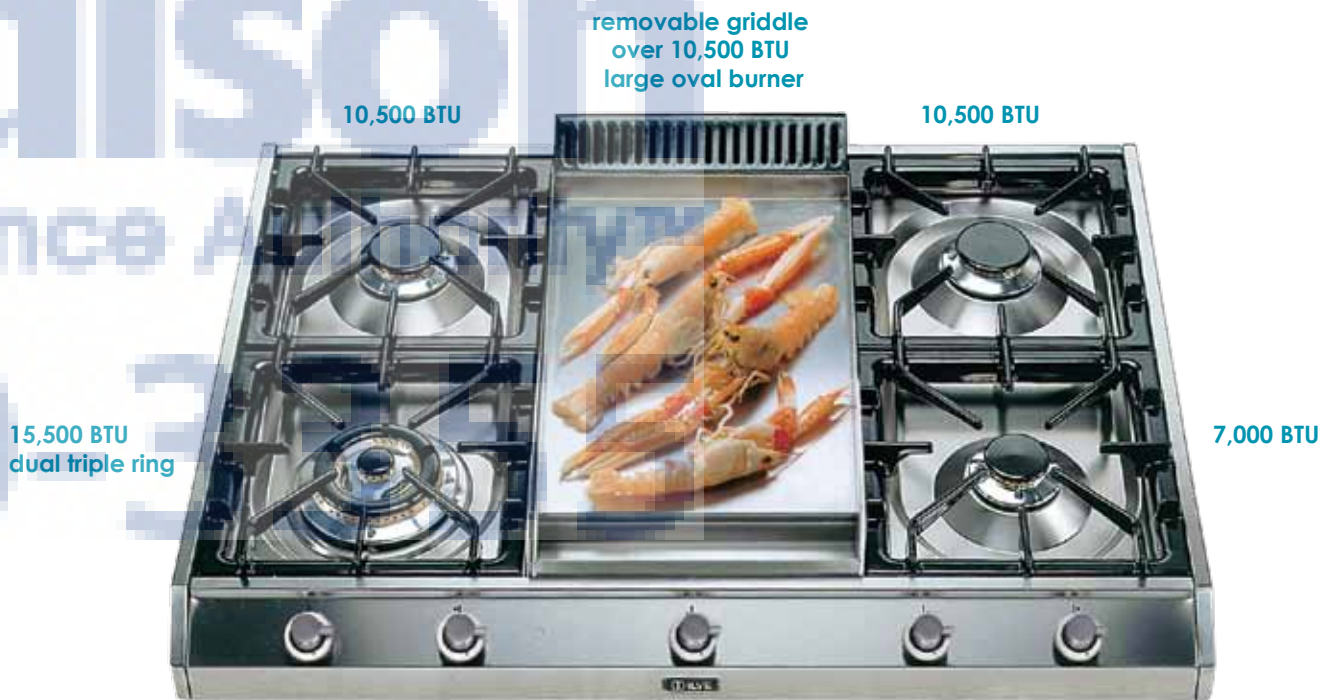
#### FEATURES

- 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 3/8" w
- 3 5/16" h
- 23 5/8" d\*

CUT-OUT DIMENSIONS

- 34 7/16" w
- 3 1/4" h
- 22 5/8" d

15" Built-In Griddle Gas Cooktop

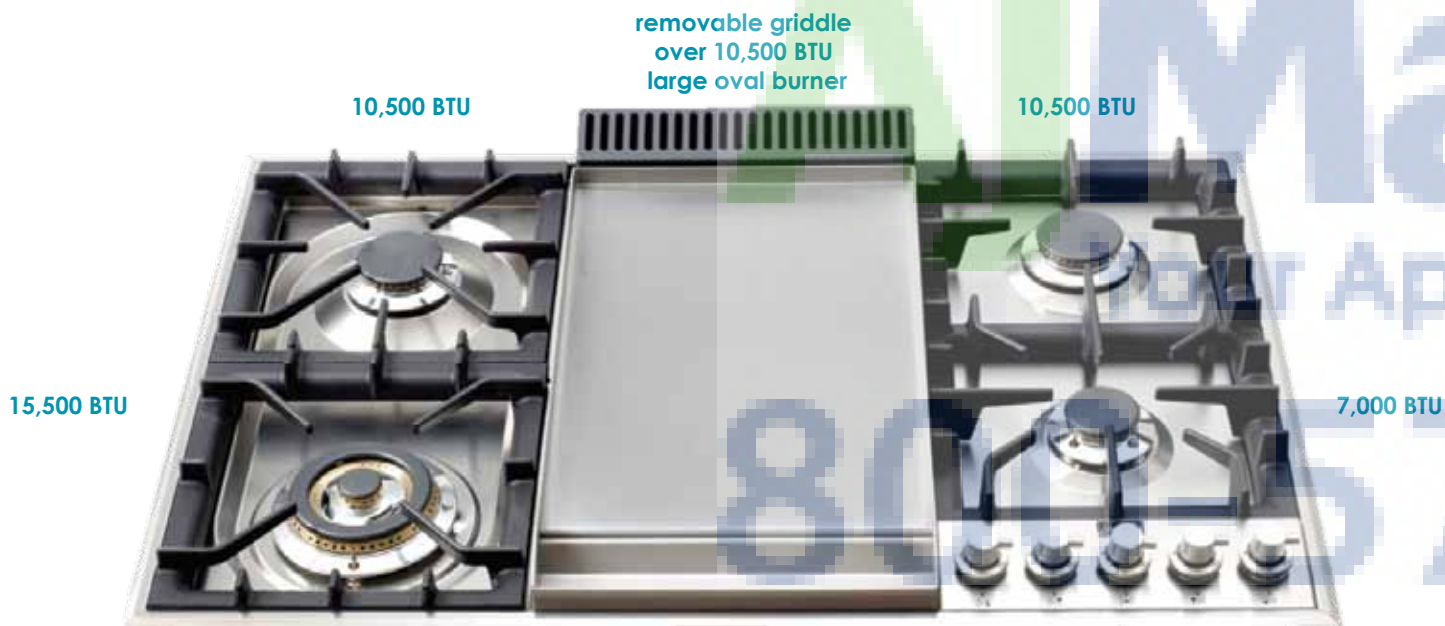
UHP-45F

OVERALL DIMENSIONS

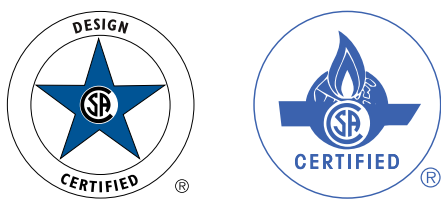
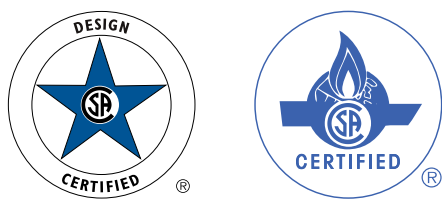
- 15 3/4" w
- 3 5/16" h
- 20 1/8" d

CUT-OUT DIMENSIONS

- 14 15/16" w
- 3 1/4" h
- 19 5/16" d



\* recommended for island or extended countertop installations



48" Built-In Gas Cooktop

UHP-125FC

FEATURES

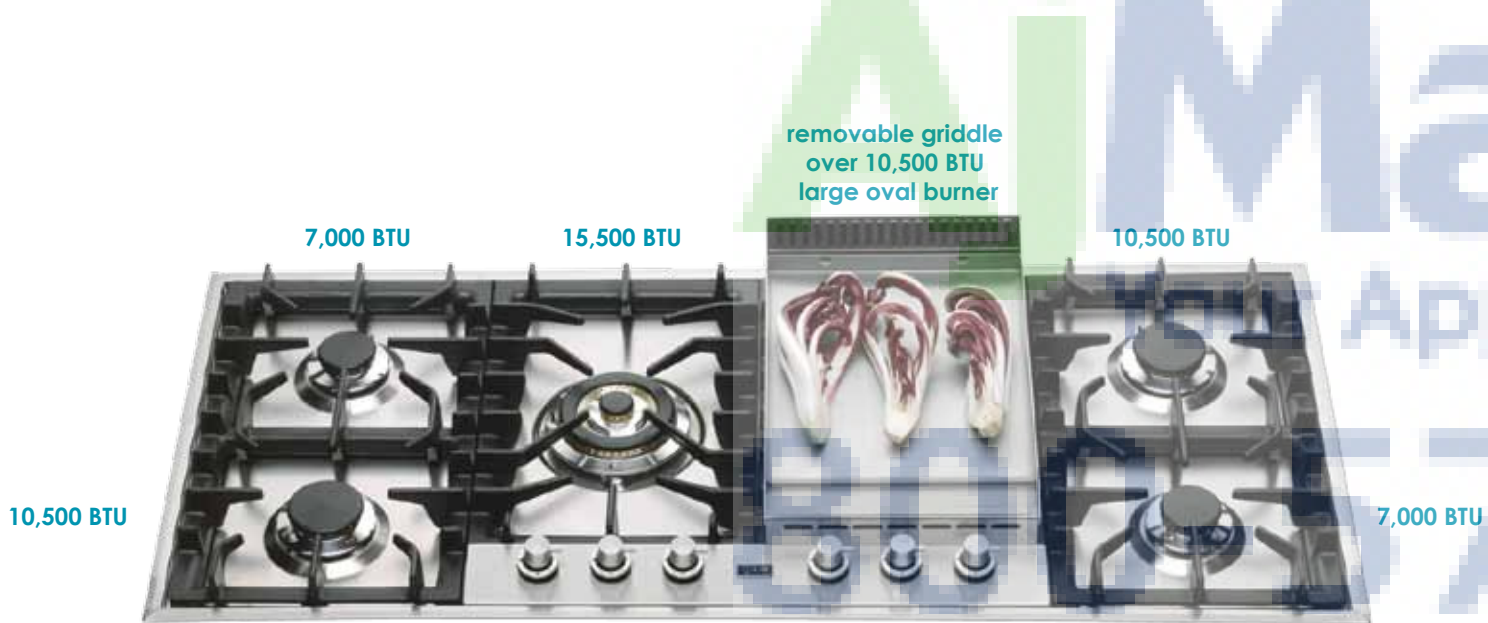
- triple ring burner
- flame failure cut-out safety feature
- one touch automatic electronic ignition
- ILVE stainless steel griddle and replacement grate included
- extra large cooking surface and spill trays
- heavy duty cast iron grates and burner caps

OVERALL DIMENSIONS

- 45 5/8" w
- 3 1/4" h
- 20 1/16" d

CUT-OUT DIMENSIONS

- 44 7/8" w
- 2 5/8" h
- 19 5/16" 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 5/8" w
- 3 5/16" h
- 20 1/16" d

CUT-OUT DIMENSIONS

- 33 7/8" w
- 2 5/8" h
- 19 5/16" d



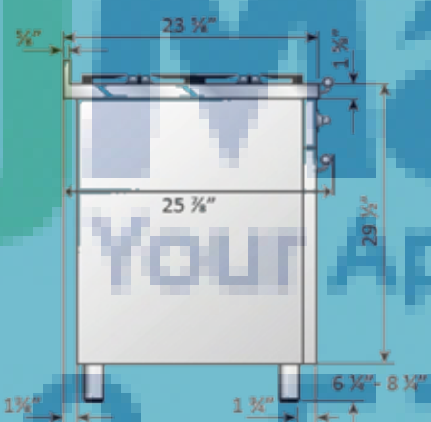
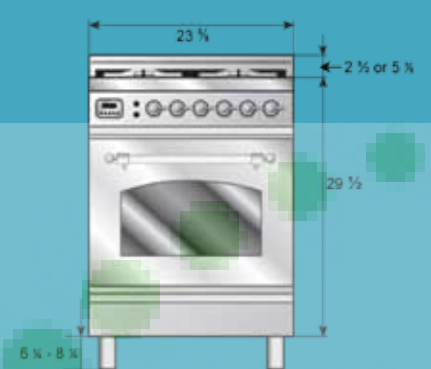
Electrical and Gas - Connections & Dimensions

ELECTRICAL 40 AMP CONNECTION **E**

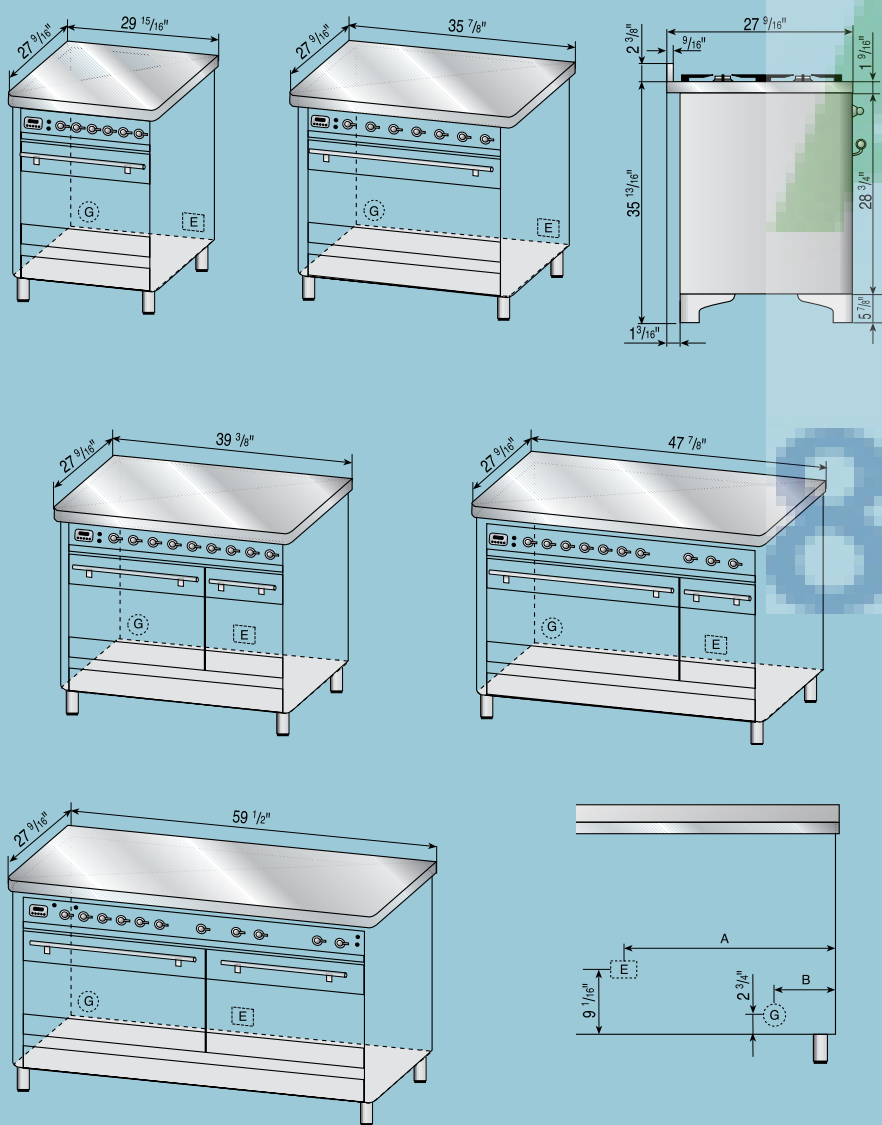
GAS 1/2" PIPE CONNECTION **G**

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
GENERAL FEATURES	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
COOKTOP 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)
	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 Ignifion	yes	yes	yes	yes	yes
	Wok-ring	cast iron	cast iron	cast iron	cast iron	cast iron
MAIN OVEN FEATURES	Cast Iron Grates	continuous	continuous	continuous	continuous	continuous
	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
SECOND OVEN FEATURES	Racks	2	2	2	2	2
	Proofing Mode	yes	yes	yes	yes	yes
	Rotisserie	yes	yes	no	yes	yes
	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
DIMENSIONS	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
	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
DIMENSIONS	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>	UPSI-76-MPI INDUCTION
GENERAL FEATURES	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
COOKTOP FEATURES	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
MAIN OVEN FEATURES	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
DIMENSIONS	Proofing Mode	no	no	no	yes
	Rotisserie	no	yes	yes	yes
	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
GENERAL FEATURES	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
COOKTOP FEATURES	Burners	1	5	5	6	5	7
	Griddle (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
DIMENSIONS	Cast Iron Grates		continuous	continuous	continuous	continuous	continuous
	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

All ILVE ranges are covered by a (1) one year warranty on parts and labor. These products are not intended for commercial installation. Warranty is void in any commercial-type application. Changes to the product may have occurred after this catalog was printed. Please obtain current installation information for your model before rough-ins and final installation. Check your local municipalities for installation codes. Most areas require a licensed plumber or gas fitter and/or electrician for proper installation.

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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