

Majestic II

→ Ranges

→ Hoods

ILVE: the company



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Cooking with love means improving the quality of life: an important promise that ILVE always keeps. Its collections address people's needs in a tangible, consistent and elegant way. From the appeal of classic styles to new design trends, ILVE designs appliances that decorate, paying the utmost attention to technology and details.

Live,



Good Design Award 2017

For over 50 years ILVE has been a genuine specialist in cooking systems. Right from the beginning, this Italian company stood out for its calling for innovation: in 1969 it introduced the oversized built-in oven, and a few years later the revolutionary Panoramagic range cooker – a true icon in the sector. A great success that continues: with the Panoramagic restyling, ILVE was in fact awarded the Good Design Award 2017. In half a century of constant research and commitment, ILVE has designed and implemented solutions that have raised the level of performance, safety and satisfaction in the kitchen: because cooking well means loving yourself.

Founded and expanded in Campodarsego in the Padua area in 1969, in the industrious North-East of Italy, ILVE proudly carries on a great tradition of technical expertise in the processing of steel, combined with continuous research in the field of processes and technologies. Its success is due to extraordinary flexibility in design and production, to meet every need in the kitchen with customizable solutions. ILVE collections are efficient, versatile and reliable: designed to last and to always make you happy, day after day.



Cook,

ILVE range cookers are inspired by the kitchens in which the great chefs make their creations, but their aesthetics and efficiency suit the home. ILVE uses the same noble and durable materials as professional kitchens: stainless steel (Aisi 304), cast iron, brass and copper. Like the selection of raw materials, the technical reliability of the various components also undergoes the strictest checks. ILVE appliances are made individually, according to customer specifications, and are assembled by hand with expertise, passion and craftsmanship.



Love.

ILVE appliances are the product of the company's passion about their work, their enthusiasm in always developing new design and technical challenges, and the continuous search for excellence. These sentiments give life to perfect and unique instruments, designed to give joy and satisfaction to those who truly love cooking. Qualities that shine through every aesthetic and technical detail. Although there's only one passion for cooking, personal interior decoration tastes may vary. That is why ILVE collections have different styles, but all share one goal: to offer cutting-edge solutions, to make cooking a daily pleasure.



Reliability: a value that lasts over time.



The reliability of ILVE products and services has been acknowledged on the market for over 50 years. Every ILVE appliance and range cooker is produced in line with the strictest quality certifications and assembled manually by skilled operators, who oversee even the smallest detail. This guarantees perfect operation for decades, as evidenced by the satisfaction of so many customers who cook with extraordinary machines in terms of functionality, safety and durability.

Majestic

The invaluable range cooker that makes the kitchen unique.

A synthesis of beauty and functionality, Majestic is the masterful embodiment of the idea of a range cooker. A freestanding element that blends into every setting and immediately takes centre stage, with a style made of rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.







TFT Display

User-friendly, comprehensive and high resolution.

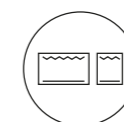


Simply touch the large display with one finger to control all the functions of the single oven or of the two ovens, with a single device. Temperature, timer, and automatic cooking start and end programmer: everything is controlled with one move and at a glance.



4.3" full touch display

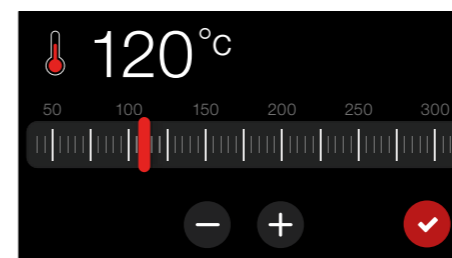
Thanks to TFT technology, the display assures superior readability, displaying every function with clear and immediate graphics.



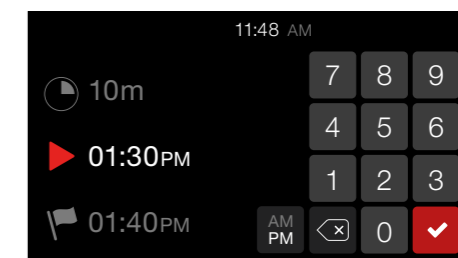
Controlling two ovens

All the functions of each oven are managed and programmed on the same display, with the utmost immediacy.

See how simple it is to control Majestic



↑ Gradual selection of the oven temperature.



↑ Programming the cooking time.

Oven functions.

Cooking functions of the ovens



Pizza function

Suitable for baking pizza, but also for bread and focaccia. The main source of heat is the lower heating element which, with the help of the other underpowered heating elements, creates an ideal situation for this type of cooking.



Defrosting

Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.



Quick start

The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as quick defrosting when a low temperature is set (86°F - 104°F).



Intensive cooking

It assures quick and intensive cooking with steam discharge. It is recommended to obtain a crispy result: baked potatoes and vegetables, chicken, salt crusted fish, etc.



Moist intensive cooking

It assures quick and intensive cooking with steam block. It is recommended for moist cooking: chicken cacciadore, braised meat, stewed rabbit, salt cod, etc.



Fan grill cooking

Particularly fast and deep, with significant energy savings, this function is suitable for many foods, such as: pork chop, sausages, pork or mixed kebabs, game, Roman-style gnocchi, etc.



Grill cooking with closed door

Recommended function for quick and deep grilling, browning and roasting meat in general, fillet, Florentine steak, fish and even vegetables.



Cooking from above

Particularly suitable for browning and adding the final touch of colour to many foods; it is the recommended function for burgers, pork chops, veal steaks, sole, cuttlefish, etc.



Moist cooking from above

Ideal for browning and to add the final touch of colour to many foods, while leaving them tender.



Cooking from below

This is the most suitable cooking method to complete the cooking cycle, especially pastries (biscuits, meringues, leavened desserts, fruit desserts, etc.).



Moist cooking from below

This is the most suitable cooking method to complete the cooking cycle, while maintaining the right level of moistness.



Static normal cooking

This is the classic function of the electric oven, particularly suitable for cooking the following foods: pork chop, sausages, salt cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Moist static normal cooking

This adds more moisture to normal static cooking.



Multiple fan cooking

This is the function that allows different dishes to be cooked simultaneously without the smells mixing. Lasagna, croissants and brioches, tarts, cakes, etc. can be baked, thereby saving time and electricity.



Multiple moist fan cooking

This adds more moisture to multiple fan normal cooking.



ECO cooking

This is the function that allows you to cook with significant savings on electricity consumption. With the ECO function, cooking times adapt to slow roasting, such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.



Microwave defrosting

Allows all frozen foods in general to be quickly defrosted. It is safer than defrosting at room temperature as it prevents bacterial growth. Simultaneously, it is faster than defrosting in the refrigerator. Perfect for melting butter and chocolate.



Microwave cooking

The ILVE microwave has a cavity, designed and extensively tested, which can cook rapidly and evenly: every part of the dishes are hit by the microwaves, thereby obtaining consistent temperatures. Very convenient for heating liquids and pre-cooked foods but also for cooking vegetables quickly.



Steaming

Healthy and light steaming, for any type of food.



Combined steam / hot air cooking

Thanks to steam, the dish remains soft and juicy.



Combined microwave/steam cooking

The microwave speed from 270W to 500W is combined with the gentleness of steaming.



Combined hot air/microwave cooking

Microwaves from 270W to 500W accelerate the action of conventional hot air, thereby reducing cooking times considerably.



Combined grill/microwave cooking

For perfect rapid cooking and browning. Grill with microwaves from 500W to 800W.



Gas cooking from below

This function assures rapid and intense cooking of various dishes. It is suitable for: roast fish en papillote, braised vegetables, skewers, duck, chicken, etc. The maximum programmable temperature is 572°C. It is advisable to place the dish at the centre of the oven (third position) to optimise cooking.



Fan gas cooking

This is the function that allows different dishes to be cooked simultaneously without mixing the smells. You can bake lasagna, pizza, croissants and brioches, tarts, cakes, etc. The maximum programmable temperature is 482°F.



SOFT gas cooking from below

Suitable for baking delicate food, such as desserts and pastries, without burning them. It is essential to preheat the oven to the desired temperature. The maximum programmable temperature is 392°F.



SOFT fan gas cooking

This allows delicate food to be cooked simultaneously without mixing the smells. The forced circulation of hot air ensures even heat distribution. It is essential to preheat the oven. The maximum programmable temperature is 392°F.

Oven cleaning functions



Steam cleaning cycle











A steam jet into the cooking chamber softens the dirt, making it easily removed.

Range cookers







Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details. They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colours or in RAL shades on request, combined with fine metallic finishes. They are offered in a wide range of sizes (from 30 to 60 inches) and offer multiple set up options, with a single or double high performance oven.

Colour range Body

-  White
-  Antique white
-  Stainless steel
-  Graphite matt
-  Glossy black
-  Blue
-  Burgundy red
-  Emerald green
-  RAL
-  Optional RAL

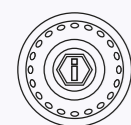
Finishes Knobs, handles, feet, frames

-  Brass
-  Chrome
-  Burnished
-  Copper

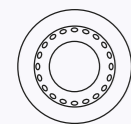
↑ UM09FDNS3/LGC
Majestic 36" range cooker
Light Green body with Chrome finishes

Cooktops for all tastes.

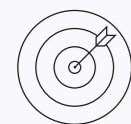
The cooktops offer a wide range of setups, making it possible to choose the ideal solution for every need and desire, with professional quality technologies: diversified gas burners with power from 1.8 to 5 kW, gas Fry Top with thick stainless steel plate, Coup de Feu cast iron plate with rings, and ceramic glass electric plate.



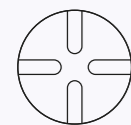
Dual gas burners with power up to 5 kW as standard



Total Black brass flame spreader with non-stick nanotechnological treatment.



Highly specialised cooktops.



Hob with cast iron pan supports.



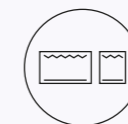
The ovens: grand size and performance.

Any single or double combination oven you choose assures all the space you need, even when cooking large dishes. If you want the utmost, the Majestic 30 inch version is the only one with 6 cooking levels, double ventilation and unrivalled capacity: a whopping 4 cubic feet!

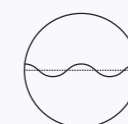
- Large internal capacity
- Double oven available
- Electronic temperature control



4.3" full touch display



One control for both ovens



Precise electronic temperature control



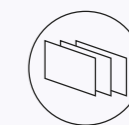
Door and drawer with soft-closing system



Steam discharge



Cooking probe




Cold door with triple removable glass

Abacus of colours and trims

-  Antique white
-  White
-  Stainless steel
-  Graphite matt
-  Glossy black
-  Blue
-  Emerald green
-  Burgundy red

 Chrome



 Chrome

 Brass



 Brass


 Copper



 Copper

 Burnished

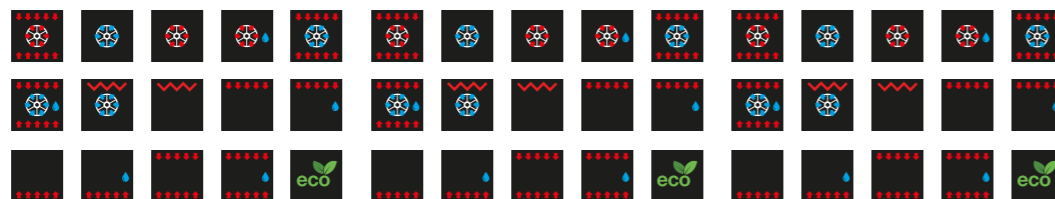


 Burnished

Ovens available for Majestic range cookers

General features	UOV80 E3 TFT S	UOV76 E3 TFT S	UOV60 E3 TFT S	UOV30 E3 TFT
	Electronic oven with TFT control	Electronic oven with TFT control	Electronic oven with TFT control	Mini static electronic oven with TFT control
Energy class	A+	A	A+	A+
Cooking modes	15	15	15	5
Operating temperature	85-575°F	85-575°F	85-575°F	85-485°F
Programmer	TFT touch control	TFT touch control	TFT touch control	cooking start end
Electronic temperature control	Yes	Yes	Yes	Yes
Cooking probe	Yes	Yes	Yes	-
Lighting	Double internal light	Double internal light	Double internal light	Internal light
Soft-closing door	Yes	Yes	Yes	Yes
Door glass	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)	Triple glass cold door (EN60335-2-6-11.101)
Ventilation	cooling tangential	cooling tangential	cooling tangential	cooling tangential
Child lock	Yes	Yes	Yes	Yes
Cavity features				
Cavity	with easy clean enamel	with easy clean enamel	with easy clean enamel	with easy clean enamel
Internal dimensions (inches)	26 ³ / ₈ ×14 ³ / ₈ ×16 ³ / ₈	25 ³ / ₁₆ ×17×16 ³ / ₈	17 ³ / ₁₆ ×14 ³ / ₈ ×16 ³ / ₈	10 ³ / ₈ ×14×17 ¹ / ₁₆
Capacity (cu. ft.)	3,5	4,0	2,3	1,52
Steam discharge	controlled with dry or moist cooking option	controlled with dry or moist cooking option	controlled with dry or moist cooking option	Yes
Folding grill heating element	Yes	Yes	Yes	-
Rotisserie	diagonal	-	-	Yes
Thermostat	with electronic probe	with electronic probe	with electronic probe	with electronic probe
Consumption				
Maximum input	2.75 kW	3.1 kW	2.45 kW	2.4 kW
Top electrical heating element	1200 W	1200 W	1000 W	800 W
Bottom electrical heating element	1350 W	1560 W	1100 W	800 W
Electric grill	2150 W	3000 W	2100 W	1500 W
Circular heating element	2100 W	2×1050 W	2100 W	-

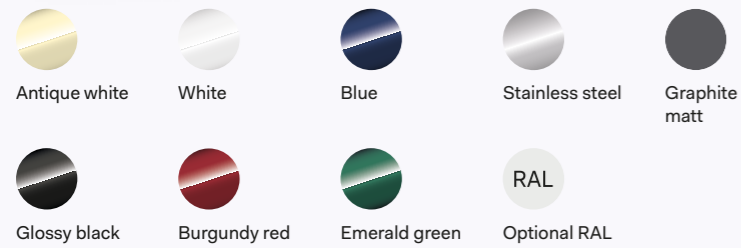
Cooking modes



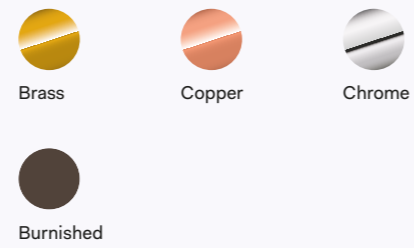
UM30N



Colour range
Body



Finishes
Knobs, handles, frames



Optional solid door version

optional

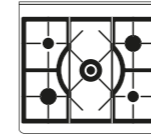
Order code: add letter "Q" before the "N" letter

Available ovens

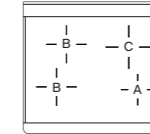
Electric oven
Primary oven:
UOV76 E3 TFT S

Configurations

5 burners



Induction



Electric oven

UM30DNE3
Brass/Chrome
Copper/Burnished

UMI30NE3
Brass/Chrome
Copper/Burnished

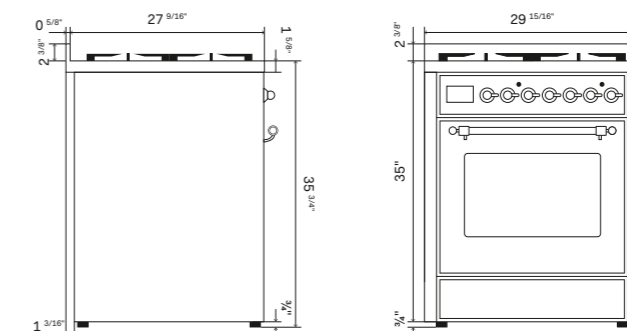
Consumption



Complements & accessories

Hood UAM76 Ladle holder panel AM4-76

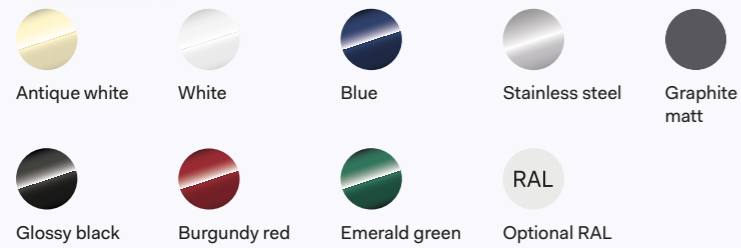
Technical drawing & dimensions



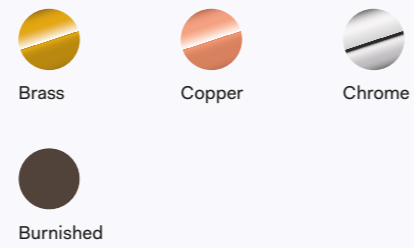
UM09N



Colour range
Body



Finishes
Knobs, handles, feet, frames



Optional solid door version

optional

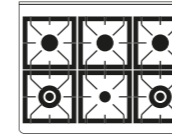
Order code: add letter "Q" before the "N" letter

Available ovens

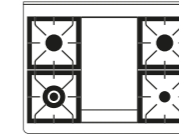
Electric oven
Primary oven:
UOV80 E3 TFT S

Configurations

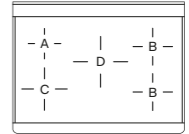
6 burners



Griddle



Induction



Electric oven

UM096DNS3

Brass/Chrome

Copper/Burnished

UM09FDNS3

Brass/Chrome

Copper/Burnished

UMI09NS3

Brass/Chrome

Copper/Burnished

Consumption

A Induction zone
Ø 5" 3/4
1,4 kW

B Induction zone
Ø 7" 1/4
1,85 kW

C Induction zone
Ø 8" 11/16
2,3 kW

D Induction zone
Ø 10" 15/64
2,6 kW

Double ring
Dual burner
20000 btu/h
900 btu/h

Double ring
burner
16500 btu/h
6200 btu/h

Fry Top plate
10500 btu/h
2100 btu/h +
6100 btu/h
1350 btu/h

Big burner
10500 btu/h
2050 btu/h

Small burner
6100 btu/h
1350 btu/h

Complements & accessories

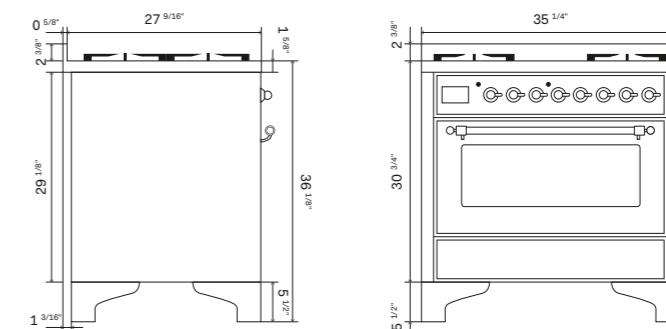
Hood

UAM90

Ladle holder panel

AM4-90

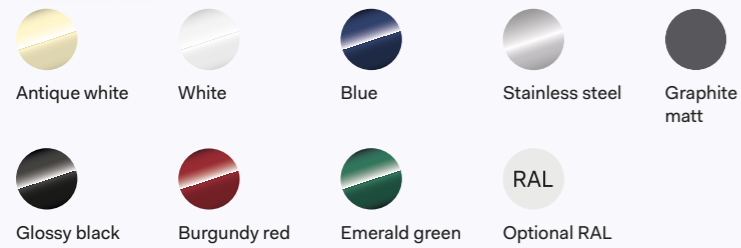
Technical drawing & dimensions



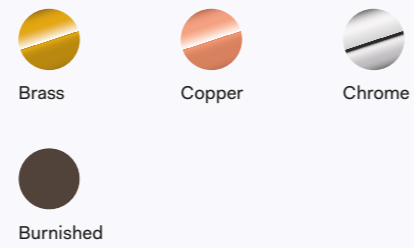
UMD10N



Colour range
Body



Finishes
Knobs, handles, feet, frames



Optional solid door version

optional

Order code: add letter "Q" before the "N" letter

Available ovens

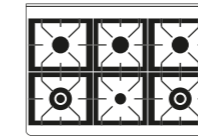
Electric oven

Primary oven:
UOV60 E3 TFT S

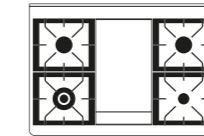
Secondary oven:
UOV30 E3 TFT

Configurations

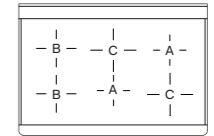
6 burners



Griddle



Induction



Electric oven

UMD106DNS3

Brass/Chrome

Copper/Burnished

UMD10FDNS3

Brass/Chrome

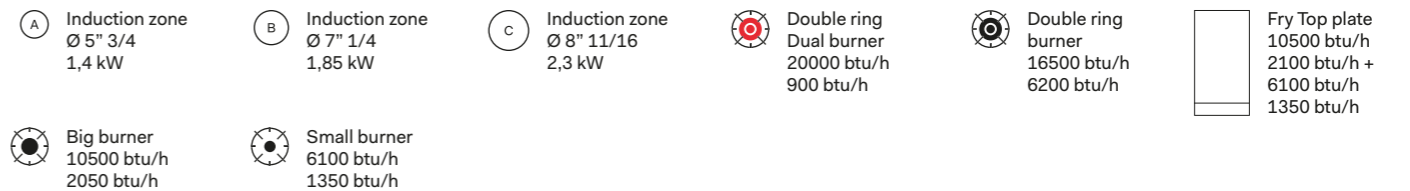
Copper/Burnished

UMDI10NS3

Brass/Chrome

Copper/Burnished

Consumption



Complements & accessories

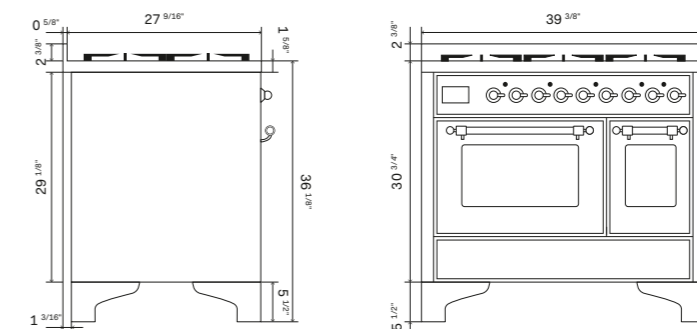
Hood

UAM100

Ladle holder panel

AM4-100

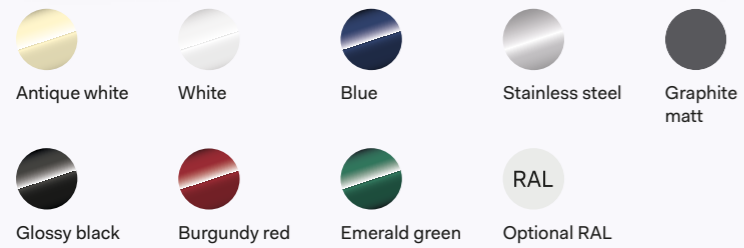
Technical drawing & dimensions



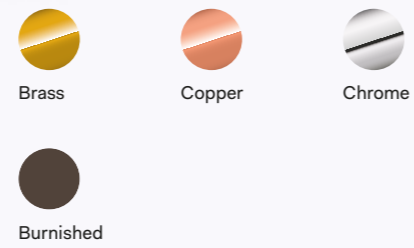
UM12N



Colour range
Body



Finishes
Knobs, handles, feet, frames



Optional solid door version

optional

Order code: add letter "Q" before the "N" letter

Available ovens

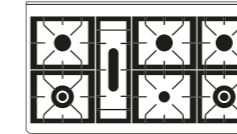
Electric oven

Primary oven:
UOV80 E3 TFT S

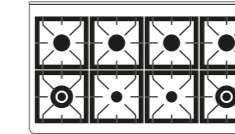
Secondary oven:
UOV30 E3 TFT

Configurations

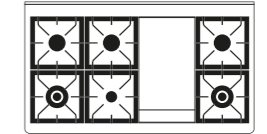
7 burners



8 Burners



Griddle



Electric oven

UM127DNS3

Brass/Chrome

Copper/Burnished

UM128DNS3

Brass/Chrome

Copper/Burnished

UM12FDNS3

Brass/Chrome

Copper/Burnished

Consumption



Double ring
Dual burner
20000 btu/h
900 btu/h



Double ring
burner
16500 btu/h
6200 btu/h



Fry Top plate
10500 btu/h
2100 btu/h +
6100 btu/h
1350 btu/h



Fish pot burner
10600 btu/h
4100 btu/h



Big burner
10500 btu/h
2050 btu/h



Small burner
6100 btu/h
1350 btu/h

Complements & accessories

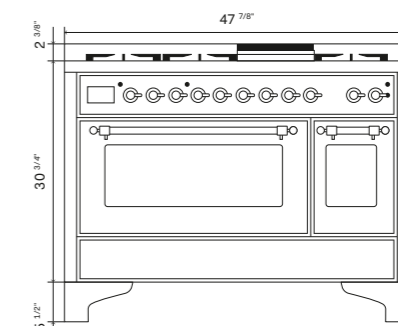
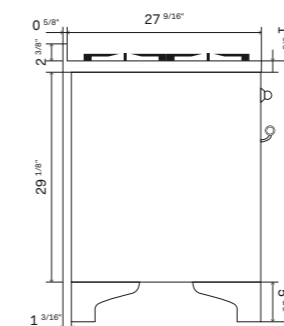
Hood

UAM120

Ladle holder panel

AM4-120

Technical drawing & dimensions



UM15N



Colour range
Body

- Antique white
- White
- Blue
- Stainless steel
- Graphite matt
- Glossy black
- Burgundy red
- Emerald green
- RAL
Optional RAL

Finishes
Knobs, handles, feet, frames

- Brass
- Burnished
- Copper
- Chrome

Optional solid door version

optional

Order code: add letter "Q" before the "N" letter

Available ovens

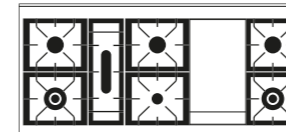
Electric oven

Primary oven:
UOV80 E3 TFT S

Secondary oven:
UOV60 E3 TFT

Configurations

Griddle



Electric oven

UM15FDNS3

Brass/Chrome

Copper/Burnished

Consumption

- Double ring Dual burner
20000 btu/h
900 btu/h
- Double ring burner
16500 btu/h
6200 btu/h
- Fry Top plate
10500 btu/h
2100 btu/h +
6100 btu/h
1350 btu/h
- Fish pot burner
10600 btu/h
4100 btu/h
- Big burner
10500 btu/h
2050 btu/h
- Small burner
6100 btu/h
1350 btu/h

Complements & accessories

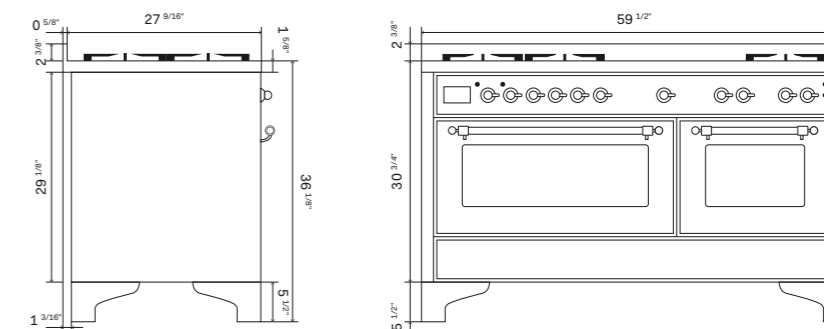
Hood

UAM150

Ladle holder panel

AM4-150

Technical drawing & dimensions

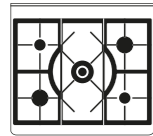


Majestic
UM30N — Electric

Primary oven: UOV76 E3 TFT S



5 burners

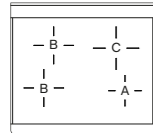


UM30DNE3

Brass/Chrome

Copper/Burnished

Induction



UMI30NE3

Brass/Chrome

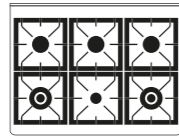
Copper/Burnished

Majestic
UM09N — Electric

Primary oven: UOV80 E3 TFT S



6 burners

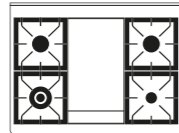


UM096DNS3

Brass/Chrome

Copper/Burnished

Griddle

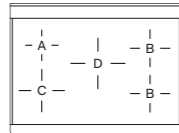


UM09FDNS3

Brass/Chrome

Copper/Burnished

Induction



UMI09NS3

Brass/Chrome

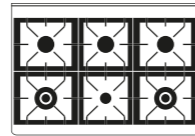
Copper/Burnished

Majestic
UMD10N — Electric

Primary oven: UOV60 E3 TFT S
Secondary oven: UOV30 E3 TFT



6 burners

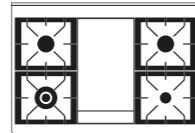


UMD106DNS3

Brass/Chrome

Copper/Burnished

Griddle

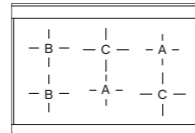


UMD10FDNS3

Brass/Chrome

Copper/Burnished

Induction



UMDI10NS3

Brass/Chrome

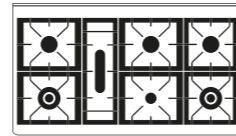
Copper/Burnished

Majestic
UM12N — Electric

Primary oven: UOV80 E3 TFT S
Secondary oven: UOV30 E3 TFT



7 burners

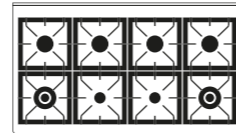


UM127DNS3

Brass/Chrome

Copper/Burnished

8 Burners

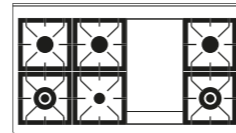


UM128DNS3

Brass/Chrome

Copper/Burnished

Griddle



UM12FDNS3

Brass/Chrome

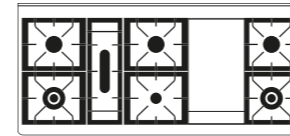
Copper/Burnished

Majestic
UM15N — Electric

Primary oven: UOV80 E3 TFT S
Secondary oven: UOV60 E3 TFT



Griddle



UM15FDNS3

Brass/Chrome

Copper/Burnished

Hoods

Air quality in the kitchen is a fundamental factor: that's why the Majestic collection combines the range cooker with highly efficient hoods, with perfectly matching aesthetics in design, colours and metallic finishes. In addition to filtering and purifying the air, Majestic hoods are fitted with infrared lights to keep food warm: just like in professional kitchens.

Colour range

Body



White



Antique white



Stainless steel



Graphite matt



Glossy black



Blue



Burgundy red



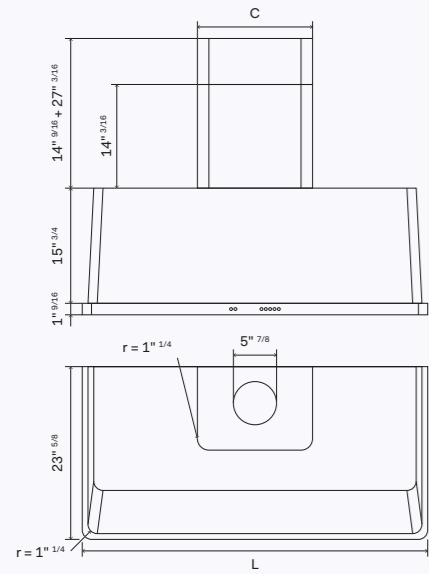
Emerald green



Optional RAL

UAM

Wall-mounted hood



General features

- Automatic filter cleaning warning light
- Automatic delayed shutdown function
- Flue outlet hole 5" 7/8
- Maximum power: 705W (UAM70 and UAM76 is 535W)
- Energy class A
- 2x175W infrared lights for wall-mounted food warmers (one light for mod. UAM70 and UAM76)
- AISI 304 stainless steel casing (stainless steel models only)
- Anodised aluminium filters
- Extraction Cfm 600
- Remote control set-up (optional)
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

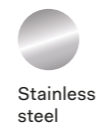
Colour range

Body



Finishes

Frames



UAM76

L = 29" 5/8 / C = 11"

Stainless steel Back Panel

AM4-76

Flue extension (h. 31" 1/2)

A/017/19/...*



UAM90

L = 35" 1/4 / C = 15" 3/4

Stainless steel Back Panel

AM4-90

Flue extension (h. 31" 1/2)

A/017/20/...*



UAM100

L = 39" 3/8 / C = 15" 3/4

Stainless steel Back Panel

AM4-100

Flue extension (h. 31" 1/2)

A/017/20/...*



UAM120

L = 47" 3/8 / C = 15" 3/4

Stainless steel Back Panel

AM4-120

Flue extension (h. 31" 1/2)

A/017/20/...*



UAM150

L = 59" 1/2 / C = 15" 3/4

Stainless steel Back Panel

AM4-150

Flue extension (h. 31" 1/2)

A/017/20/...*

* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":
00 for White - 01 for Antique White - 08 for Stainless Steel - 10 for Charcoal / Matte - 52 for Burgundy Red - 54 for Blue - 56 for Green

Accessories

046 — 047



Chrome front handrail



Code	
AMC-76X	UM30N
AMC-90X	UM09N
AMC-100X	UMD10N
AMC-120X	UM12N
UAMC-150X	UM15N

Brass front handrail



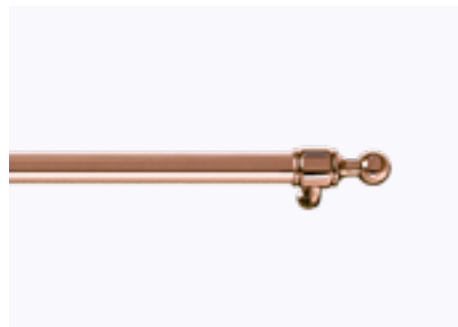
Code	
AMC-76	UM30N
AMC-90	UM09N
AMC-100	UMD10N
AMC-120	UM12N
AMC-150	UM15N

Burnished front handrail



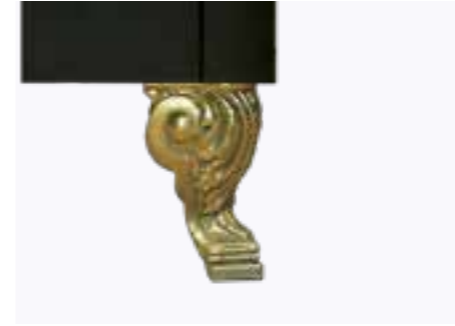
Code	
AMC-76Y	UM30N
AMC-90Y	UM09N
AMC-100Y	UMD10N
AMC-120Y	UM12N
AMC-150Y	UM15N

Copper front handrail



Code	
AMC-76R	UM30N
AMC-90R	UM09N
AMC-100R	UMD10N
AMC-120R	UM12N
AMC-150R	UM15N

Solid Brass foot h. 150 mm



Code	
G/422/12/08	Chrome
G/422/12/16	Brass
G/422/12/18	Burnished

Adjustable stainless steel foot h. 160-220 mm



Code	
A/422/14	

Foot cover plinth h. 150 mm



Code	
AMZ90	UM09N
AMZ100	UMD10N
AMZ120	UM12N
AMZ150	UM15N

Grill grates for oven tray



Code	
EA2633003000000	For 30 cm ovens
EA2633002000000	For 60 cm ovens
EA2633001000000	For 80 cm ovens

Pair of telescopic oven guides



Code	
KGSET001	

The kit is composed of a pair of lateral rails which pull out completely, do not tip over and are compatible with the standard drip tray and grilles in the oven. Option for inserting up to three couples at the 1st, 2nd and 4th level starting from the bottom.

Flat oven tray for confectionery



Code	
EA4053004030006 *	80 cm '15 Smal. Grigio
ES4053008030006 *	60 cm '15 Smal. Grigio

Chopping board for Fry-top



Code
A/484/01

Bowls for steaming



Code
G/002/02 For range cookers
G/002/04 For built-in hobs

Cooking cover for Fry-top



Code
G/040/01 For range cookers
G/040/03 For built-in hobs

Pair of square pan supports (in place of Fry top)



Code
KGRFT002 Kit da due griglie

Cast iron Wok reducer



Code
A/092/34

Cast iron griddle



Code
A/006/02* Grooved griddle 280x340 mm
A/006/04* Grooved griddle 280x285 mm
A/006/06* Enamelled smooth griddle 280x285 mm
A/006/08 Enamelled smooth griddle 280x340 mm

Stainless steel bowls for bain-marie



Code
G/002/01

Cast iron heat diffuser



Code
A/095/36/10

Cast iron pan support reducer



Code
A/092/53/10

Professional cleaning kit



Code
CLEANKIT01

Lined writing area with horizontal lines.

Lined writing area with horizontal lines.

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