

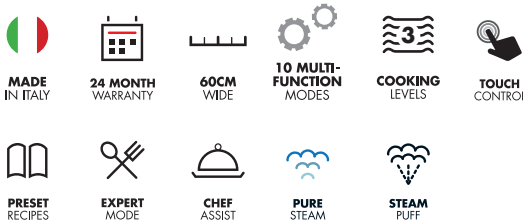
NERO LUSSO SERIE

60CM BUILT-IN COMBINATION STEAM OVEN

ILCS45BV

LIVE WITH
ILVE
KITCHEN APPLIANCES
MADE IN ITALY

NeroLusso
SERIE



760SPYTC oven pictured
with ILCS45 Combi oven &
IL76TK trimkit

Standard Option - Oven Colour



Stainless Steel Black Glass Grey Glass

ILVE's ILCS45 Combination steam oven allows for cooking healthy and more flavour packed meals, preserving the nutritional properties and content. Steaming brings out the natural flavours of food, especially vegetables and meats. The combination with other heating elements also allows you to utilise traditional cooking and multi function cooking modes, with the addition of steam, which make your meals the upmost delicate in taste and appearance.

CONTROL PANEL

With a touch control panel and memory for recipes: this will ensure easy use of the oven with simplified management

OVEN CAVITY

To increase the durability and ease of cleaning, the oven interior is AS304 stainless steel.

CONDENSATION AND RECOVERY STEAM

During the cooking cycle a unique recovery system will condense and recover the water vapor emitted, entering it again in the water tank, thus making saving time with not having to refill the water tank when cooking for long periods of time.

WATER CONNECTION

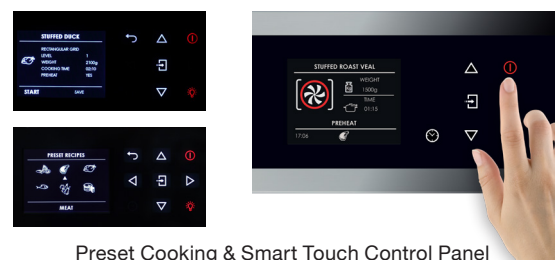
Separate and removable, the device does not need a permanent water connection.

FILTER SOFTENER

The unique magnetic water softener filter will remove scale from the water tank, thus avoiding deposits in the cooking cavity that would otherwise effect the taste of your food.

MICRO PERFORATED TRAY

The oven is supplied with a tray & lid and a perforated stainless steel tray. Essential for cooking food with steam functions, in combination mode, the tray can be used for collecting liquids, both mounted within the side rack supports.



Preset Cooking & Smart Touch Control Panel

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FEATURES

- CHEF-Assist with 60 preset recipes with automatic cooking time and weight preset for a variety of family meals
- Sensor touch control panel
- Electronic timer and clock
- Tangential cooling fan

SAFETY

- Safe touch glass door
- Child safety lock

FUNCTIONS

- 10 combined functions
- Steam cooking (40°C-130°C)
- Forced-air cooking
- Combined steam and forced-air cooking

CLEANING

- Stainless steel cavity
- Automatic de-calcification

CAPACITY & INTERIOR

- Oven cavity size (cm): 42.3w x 36.5d x 21h
- 3 cooking levels

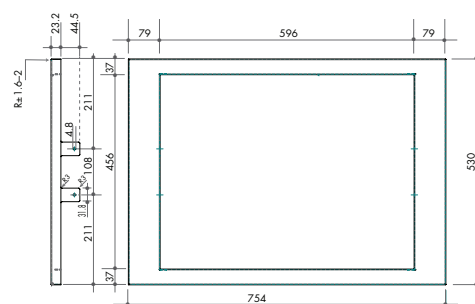
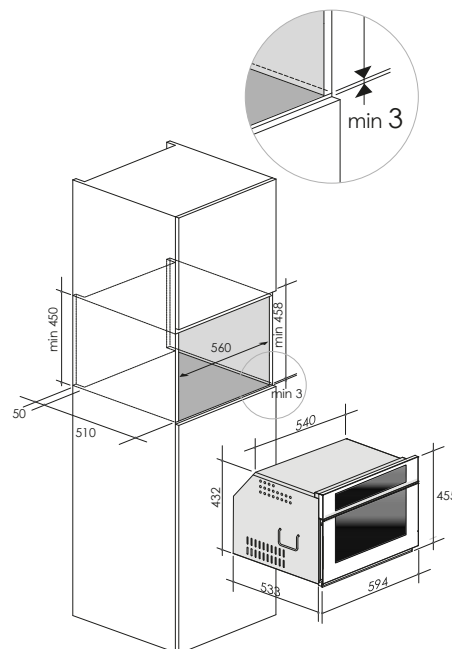
ACCESSORIES

- 1 x stainless steel tray & 1 x flat grill
- Meat Probe

TECHNICAL INFORMATION

- 3.5kW/hr total electrical consumption
- Hard wired, supplied with 1.2M cable
- Size: 594W x 455H x 533D + 21mm fascia

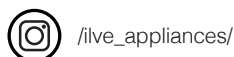
* Matching Stainless Steel, Black Glass or Grey Glass trim kit is available when matching with the ILVE 760SPYTC pyrolytic oven



IL76TK 76cm Trimkit

NB: drawings are not to scale —
they are to be used as a guide only

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