

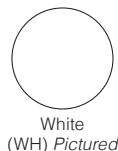
76CM MAJESTIC COOKER WITH ELECTRIC OVEN & GAS COOKTOP M30DNE3



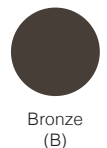
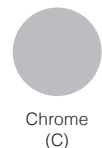
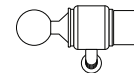
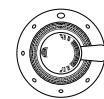
Pictured in Stainless Steel & Brass Styling -
M30DNE3-SSG



Standard Option - Cooker Colours



Standard Option - Cooker Trimmings



YOUR KITCHEN DESERVES AN EXTRAORDINARY APPLIANCE MAKE YOUR KITCHEN MAJESTIC

Majestic, the epitome of culinary excellence. Elevate your cooking experience with our cutting-edge features and unparalleled style. Experience intuitive control like never before with the 4.3-inch touch control display using vibrant graphics and logical operation make navigating your oven effortless. The smooth touch and sliding movements ensure a seamless user experience. Take full command of your cooking with precise temperature control and manage the moisture level within the cooking cavity, all at your fingertips within the TFT display.

Revolutionising your culinary possibilities, the Majestic series introduces the innovative Steam Valve. Choose between dry or humid cooking to achieve your desired results. Crispy bread or a tender and juicy roast? Now you can have both, using the same oven.

Our burners have been meticulously redesigned, crafted from durable brass to ensure longevity. The non-stick nano tech coating creates a lotus effect, making cleaning a breeze. And now, we proudly introduce the standard DUAL control WOK burner, providing enhanced versatility.

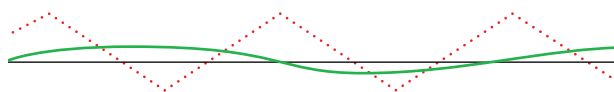
The Majestic range encompasses all the standard functions you expect from ILVE. Personalise your kitchen, choose from a vibrant range of seven colors, accentuated by brass, chrome, bronze or copper fittings. Complete your kitchen's elegance with our matching range hoods featuring infrared heat lamps (AM series). Elevate your culinary prowess with ILVE Majestic

76CM MAJESTIC COOKER WITH ELECTRIC OVEN & GAS COOKTOP M30DNE3



ACCURATE ELECTRONIC TEMPERATURE CONTROL

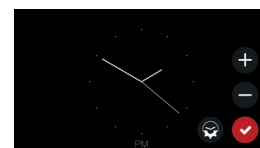
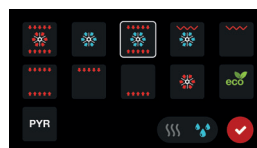
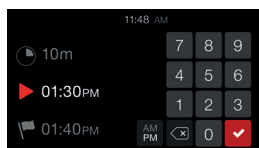
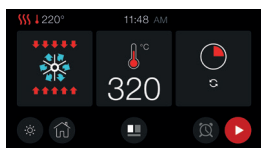
For optimal cooking; reducing temperature spikes, encouraging uniform cooking & assists in energy saving.



— Set temperature
 Standard oven temperature management
 — ILVE oven temperature with electronic control

TFT CONTROL DISPLAY

Simple, with intuitive and straightforward graphics and operating logics. Touch and sliding movement controls. On a single display you can control the temperatures of two ovens and manage the quantity of moisture inside the cooking chamber.



A WIDE RANGE OF COLOURS AND FINISHES

Eight standard colours that can be integrated with any RAL colour code, on request.

STEAM RELEASE VALVE

Our new function that removes the cooking steam from the oven cavity, offering the versatility of dry or humid cooking. This will give you crispy vegetables or a tender and juicy roast.

OVEN WITH COOKING PROBE

To control the core temperature of food and be sure of perfect cooking.

BRASS BURNER RING

Brass is a noble material that guarantees excellent durability and the non-stick nano technological coating facilitates easy cleaning.

QUICK START & DEFROST

Fast oven preheating function to quickly reach the desired temperature. With a temperature of 30/40° it also perfectly defrosts your frozen meats.

FOLLOW US:



/ilve_au



/ILVEappliances



/ILVE_appliances



/ILVE_au

Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369
 ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

Page 2/4
 22052023

ilve.com.au

NSW & ACT (Head Office)

48-50 Moore Street
 Leichhardt
 F 02 8569 4699

VIC & SA

2r/131 Church St,
 Hawthorn

QLD

1/42 Cavendish Road
 Coorparoo
 F 07 3397 0850

WA & NT

Unit 10/55 Howe Street
 Osborne Park
 F 08 9201 9188

New Zealand

PO Box 11.160
 Sockburn Christchurch
 F 03 344 5906

76CM MAJESTIC COOKER WITH ELECTRIC OVEN & GAS COOKTOP

M30DNE3

MAJESTIC SERIES ELECTRIC OVEN

FEATURES

- Integrated twin cavity cooling system
- Grill elements for static and fan grill cooking
- Sealed oven: lower temperatures, less food spatter
- Complete capacitive touch screen operation with direct access to all oven features and set up options
- A class energy rated
- S-Move soft close door & storage drawer
- Hand built by ILVE's assembly technicians

SAFETY

- Triple glazed glass doors: tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Cool touch athermic door handles and knobs
- Equipped with the "Child safety" function

FUNCTIONS

- Primary Oven: Select 15 multifunction cooking modes
- Controlled steam exhaust with dry or humid (wet) cooking options
- Cooking probe managed directly from the touch display
- Temperature control: 30/320°C electronic temperature control

CLEANING

- NEW **ULTRA-EZI** Clean interiors
- NEW grey enamel interior
- Removable doors with dismountable inner glass for easy cleaning
- Full Glass inner doors for an easy cleaning
- Tilting grill elements for an easier cleaning

CAPACITY & INTERIOR

- Primary Oven: 103 litre oven NET use-able space, size (cm) 63w x 42h x 39d
- Dual oven cavity lights on sides of oven for increased visibility

ACCESSORIES (TOTAL)

- 2 x oven racks
- 1 x Baking tray with grill insert

MAJESTIC SERIES GAS COOKTOP

FEATURES

- Hob made from 12/10 AISI 304 steel cooking surface
- Large cooking surface with spacious burner layout
- Precision turn down control with low simmer on each burner
- 40mm Curved cooking surface fascia edging
- Hand built by ILVE's assembly technicians
- Cast iron heavy duty trivets & burner caps finished in Matt Black
- Easy in-bench serviceability

SAFETY

- All gas burners fitted with flame failure cut out safety devices
- Automatic electronic ignition

CLEANING

- Easy clean removable trivets and burners
- Deep cooktop pressing designed to retain spillages

BURNERS

- Five solid brass burners treated with ILVE's patented Nano technology matt black non-stick coating
- Triple ring Dual control solid brass Infinity WOK burner
- Our new burner design is up to 8% more efficient than ILVE's previous brass burners with CO2 emission reduced by 66%
- New flame configuration with two rows of holes with a specific diameter and inclination to improve the burner and flame performance

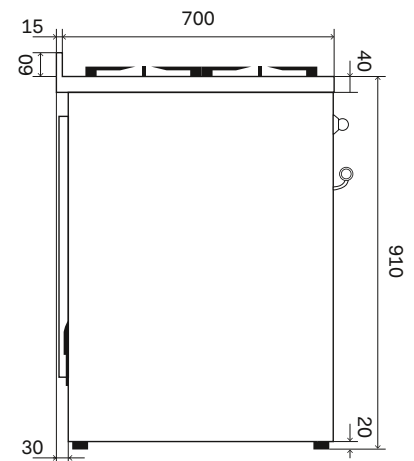
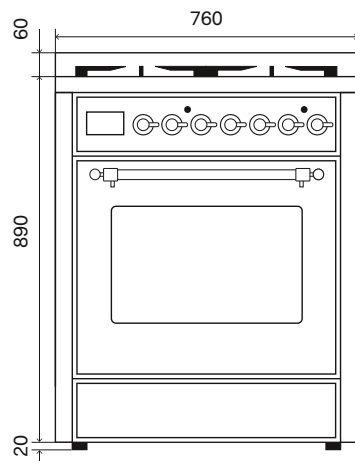
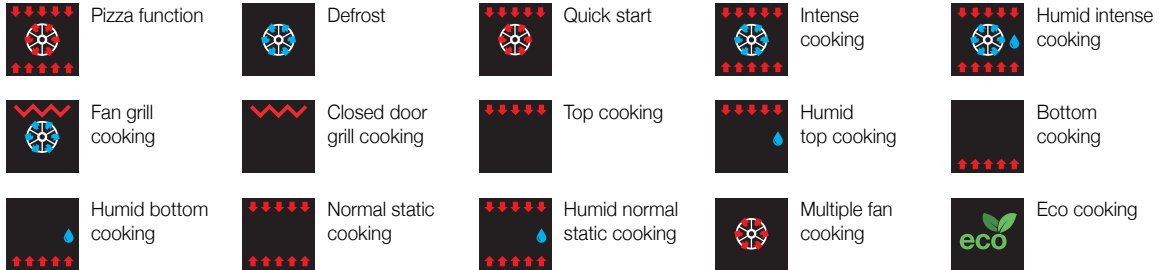



DISCLAIMER

Eurolinx PTY LTD, trading as ILVE Appliances, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ILVE Appliances and are not authorised to bind ILVE Appliances by any express or implied undertaking or representation.

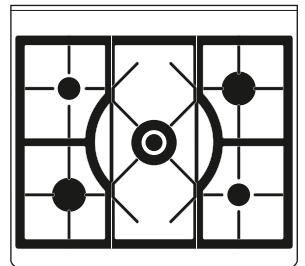
76CM MAJESTIC COOKER WITH ELECTRIC OVEN & GAS COOKTOP M30SDNE3


Oven Functions



 Professional PLUS M30DNE3
Overall Size: 760×700×890 mm (without feet)
Total Electrical Load (Kw) 3.1
Total Gas 'NG' Consumption (Mj/h) 14.6

E3 oven 300
Easy clean grey enamel, E3 oven 30-320°C
Energy class: A



 For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide.

Page 4/4
22052023

FOLLOW US:



/ilve_au



/ILVEappliances



/ILVE_appliances



/ILVE_au

Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369
ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

ilve.com.au

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt
F 02 8569 4699

VIC & SA

2r/131 Church St,
Hawthorn

QLD

1/42 Cavendish Road
Coorparoo
F 07 3397 0850

WA & NT

Unit 10/55 Howe Street
Osborne Park
F 08 9201 9188

New Zealand

PO Box 11.160
Sockburn Christchurch
F 03 344 5906

DISCLAIMER
Eurolinx PTY LTD, trading as ILVE Appliances, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ILVE Appliances and are not authorized to bind ILVE Appliances by any express or implied undertaking or representation.