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What is ILVE?

ILVE (Industria Lavatori Veneti Elettrodomestici) is an Italian luxury appliance brand that specializes in manufacturing high-end kitchen appliances, particularly ranges, ovens, and hoods. Founded over 50 years ago in Campodarsego, Italy, ILVE is renowned for its craftsmanship, blending traditional Italian design with modern technology to produce premium cooking appliances.

Key Aspects of ILVE:

1. **Italian Craftsmanship:** ILVE appliances are handcrafted in Italy, combining meticulous attention to detail with high-performance technology. Each product reflects a blend of traditional artistry and modern innovation.
2. **Luxury and Customization:** ILVE is known for offering a wide range of customization options, including various sizes, colors, finishes, and trim options. Customers can personalize their appliances to fit their kitchen design perfectly, from the body color to the style of knobs and handles.
3. **High Performance:** ILVE appliances are built to deliver professional-grade performance in a home setting. The ranges feature advanced cooking technology, such as multi-function ovens with precise temperature control, powerful gas burners, and induction options.
4. **Design Aesthetics:** ILVE products are designed to be not only functional but also visually appealing. The brand offers different series to cater to various design tastes, from the vintage-inspired Nostalgie Series to the sleek, modern Panoramagic Series.
5. **Commitment to Quality:** ILVE prioritizes quality and durability, ensuring that each appliance is built to last. The brand uses premium materials and advanced manufacturing techniques to create appliances that can withstand heavy use while maintaining their performance and aesthetic appeal.

Why Choose ILVE?

Customers choose ILVE for its combination of luxury, customization, and performance. Whether you are a homeowner looking to create a high-end kitchen, a designer seeking customizable options, or a cooking enthusiast who demands professional-grade appliances, ILVE provides

the perfect solution with its range of products.

Where are your products made?

ILVE products are made in Italy, specifically in the town of Campodarsego, located in the Veneto region. ILVE has been producing high-end kitchen appliances at this location for over 50 years. The brand is known for its handcrafted approach, where skilled artisans combine traditional Italian craftsmanship with modern technology to create premium kitchen appliances, including ranges, ovens, and hoods.

Each ILVE product is carefully manufactured with attention to detail, ensuring both quality and performance. The Italian origin of ILVE products is a key part of the brand's identity, reflecting a blend of timeless design, innovation, and European craftsmanship.

How long should I expect my new appliance to last?

ILVE appliances are built with durability and longevity in mind, and with proper care and maintenance, you can expect your new ILVE appliance to last 10 to 20 years or more. ILVE uses high-quality materials and advanced manufacturing processes to ensure that its products are not only aesthetically pleasing but also built to withstand the demands of everyday use.

Factors Contributing to Longevity:

1. **Premium Materials:** ILVE appliances are made with robust materials, including stainless steel, cast iron, and high-performance components, ensuring durability over time.
2. **Advanced Technology:** The use of modern technology, such as precision temperature control, non-stick nanotechnological burner coatings, and cold door technology, helps maintain performance and reduce wear and tear on the appliance.
3. **Proper Maintenance:** Regular cleaning and maintenance can extend the life of your ILVE appliance. Following the recommended maintenance routines, such as cleaning filters, burners, and oven interiors, will help ensure long-term functionality.

By investing in an ILVE appliance, you are choosing a product designed for longevity, making it a reliable centerpiece in your kitchen for years to come.

Are your appliances energy efficient?

Yes, ILVE appliances are designed with energy efficiency in mind, particularly the induction cooktops and multi-function electric ovens. Here's how ILVE ensures energy efficiency across its range of products:

Induction Technology

- **Energy Efficiency:** ILVE's induction cooktops are highly energy-efficient because they heat the cookware directly through electromagnetic induction. This method is faster and more efficient than traditional gas or electric cooktops, resulting in less wasted energy.
- **Precise Temperature Control:** Induction cooking allows for precise control, which reduces the risk of overheating and wasting energy. The cooktop heats only the area in contact with the pot, which means less energy is used overall.

Multi-Function Electric Ovens

- **Convection Cooking:** ILVE's multi-function electric ovens include convection cooking modes that distribute heat evenly throughout the oven cavity. This reduces cooking times and energy consumption compared to conventional ovens.
- **Efficient Insulation:** ILVE ovens are designed with triple-glass cold door technology and superior insulation, which helps retain heat inside the oven and reduces energy loss. This ensures that the appliance uses less energy to maintain consistent cooking temperatures.

Cold Door Technology

- **Triple-Glass Doors:** The triple-glass doors on ILVE ovens help to keep the heat contained within the oven cavity, which means the oven requires less energy to maintain the desired temperature. Additionally, this feature improves safety by keeping the exterior of the door cool during use.

Eco-Friendly Modes

- **Eco-Functions:** Some ILVE ovens come with eco-friendly cooking modes that optimize energy consumption without compromising cooking performance. These modes allow users to reduce energy usage while still achieving the desired cooking results.

Gas Efficiency

- **High-Efficiency Burners:** ILVE's dual gas burners are designed to deliver high power with precision, which means that they use gas efficiently. The non-stick nanotechnological treatment on the burners also enhances performance and reduces wasted heat.

ILVE appliances are designed with a focus on energy efficiency, particularly through the use of induction technology, convection cooking, and high-efficiency gas burners. These features help reduce energy consumption, making ILVE a good choice for environmentally conscious consumers looking for high-performance kitchen appliances.

How long is the Warranty on your product?

ILVE appliances in the USA typically come with a 2-year limited warranty. This warranty covers parts and labor for any manufacturing defects or issues that arise under normal residential use.

What the Warranty Covers:

- **Parts and Labor:** The warranty covers the cost of repairing or replacing defective parts and any associated labor required to fix the issue.
- **Manufacturing Defects:** It applies to defects in materials or workmanship that occur during the normal use of the product.

What the Warranty Doesn't Cover:

- **Wear and Tear:** Normal wear and tear, cosmetic damage, and issues caused by improper use or installation are not covered.
- **Commercial Use:** The warranty applies only to residential use. Appliances used in commercial settings may not be covered under the standard residential warranty.
- **Unauthorized Repairs:** Repairs or modifications made by unauthorized technicians may void the warranty.

Extended Warranty Options:

Some retailers and third-party providers may offer extended warranty options for additional coverage beyond the standard 2-year period. It's worth inquiring about these options when purchasing an ILVE appliance.

How to Claim the Warranty:

- **Contact ILVE Support:** If you experience an issue with your ILVE appliance, you can contact ILVE's customer service to initiate a warranty claim. Be prepared to provide proof of purchase and details about the issue.
- **Authorized Technicians:** ILVE will arrange for an authorized technician to assess and repair the appliance if it's covered under the warranty.

For the most accurate and up-to-date warranty information, always check the warranty policy included with your specific appliance or consult with your retailer.

Do you offer customization?

Yes, ILVE is known for offering extensive customization options for its appliances, allowing customers to personalize their kitchen appliances to fit their unique style and preferences. Here's a detailed look at the customization options ILVE provides:

Custom Colors

- **Wide Range of Colors:** ILVE appliances are available in a variety of standard colors, including Antique White, Stainless Steel, Glossy Black, Burgundy Red, Emerald Green, Blue Grey, and more (Nostalgie Overview) (Majestic II Overview).
- **RAL Custom Colors:** ILVE also offers the option to customize your appliance with any RAL Classic color for an additional fee. This allows for even more personalization to match specific kitchen designs or color schemes (Nostalgie Overview) (Majestic II Overview).

Trim and Finishes

- **Knobs, Handles, and Trims:** ILVE offers a selection of finishes for knobs, handles, and trim. Available options typically include:
 - Brass
 - Chrome
 - Copper
 - Burnished

These finishes can be selected to complement the overall design of your kitchen (Nostalgie Overview).

Specialized Features

- **Configurations:** ILVE ranges offer customizable cooktop configurations, allowing you to choose between different types of burners, griddles, fry tops, and even induction zones. You can mix and match these options to create a cooktop that fits your cooking style (Nostalgie Overview).
- **Oven Configurations:** Choose between single or double ovens, with options for multifunction electric ovens, static ovens, or a combination of both. Some models also offer rotisserie features, adding another layer of customization to fit your specific cooking needs (Nostalgie Overview) (Majestic II Overview).

Accessories

- **Optional Add-ons:** ILVE provides a variety of accessories, such as removable griddles, rotisseries, and specialized baking trays. These accessories allow you to customize your appliance further to enhance your cooking experience (Nostalgie Overview).

Personalized Design

- **Noblesse Frames:** For the Nostalgie series, you can add Noblesse frames to your range, which enhance the design with elegant framing around the front panels (Nostalgie Overview).
- **Tailored Appliances:** ILVE's customization options ensure that your appliance becomes a centerpiece of your kitchen, tailored to your specific aesthetic and functional needs.

Why Choose Customization?

- **Personalized Aesthetics:** Customization allows you to create an appliance that perfectly matches your kitchen's design, from the color to the trim and finishes.
- **Enhanced Functionality:** By choosing the specific cooktop and oven configurations that best suit your cooking habits, you're able to get the most out of your ILVE appliance.
- **Unique Style:** Customization options enable you to own a truly unique piece of kitchen equipment that reflects your personal style and preferences.

How to Customize Your ILVE Appliance?

- **Through Dealers:** Customization options can be selected when ordering through authorized ILVE dealers. You can work with the dealer to explore the full range of options and tailor your appliance to your exact specifications.
- **Online Customization Tools:** Some online retailers and the ILVE website offer customization tools that allow you to visualize different color and finish combinations before placing an order.

With ILVE's extensive customization options, you can create a kitchen appliance that not only performs at a professional level but also complements and enhances your kitchen's design.

Do you have Self Clean ovens?

ILVE ovens do not feature traditional self-cleaning functions, such as pyrolytic self-cleaning where the oven heats to extremely high temperatures to burn off food residues. However, ILVE ovens are designed with features that make them easier to clean and maintain.

Cleaning Features in ILVE Ovens:

Easy-Clean Enamel Interiors:

- ILVE ovens are equipped with easy-clean enamel interiors, which have a smooth surface that resists stains and makes wiping down the oven cavity easier (Nostalgie Overview). The enamel coating helps prevent grease and food particles from sticking, reducing the need for harsh cleaning chemicals.

Removable Oven Doors:

- Many ILVE ovens come with removable oven doors, making it easier to access and clean the interior (Nostalgie Overview). The triple-glass doors can also be disassembled for cleaning, ensuring that the glass remains clear and grease-free.

Cold Door Technology:

- The triple-glass cold door technology helps keep the oven door cool during use, preventing grease and grime from baking onto the exterior of the oven door. This also makes it easier to clean the exterior of the oven (Nostalgie Overview).

Folding Grill Elements:

- Some ILVE ovens feature folding grill elements, which can be moved out of the way to make cleaning the top of the oven cavity easier (Nostalgie Overview).

Why ILVE Doesn't Use Traditional Self-Cleaning:

Focus on Longevity and Durability: Traditional self-cleaning functions, such as pyrolytic cleaning, can subject the oven to extremely high temperatures that may cause wear and tear over time. By focusing on durable materials and easy-clean surfaces, ILVE aims to create ovens that are both high-performing and long-lasting without the need for high-temperature self-clean cycles.

Cleaning Recommendation:

- While ILVE ovens don't have a traditional self-clean function, they are designed to be easy to maintain with regular cleaning. For best results, it is recommended to wipe down the interior after use, especially if there are any spills or splatters, to prevent buildup over time.

Do the ovens come with convection?

Yes, ILVE offers convection cooking in many of its ovens, particularly in its multi-function electric ovens. Convection ovens use a fan to circulate hot air evenly throughout the oven cavity, which results in faster and more consistent cooking. This feature is especially useful for baking, roasting, and achieving even browning.

Convection Features in ILVE Ovens:

- **Multi-Function Electric Ovens:** ILVE's multi-function ovens typically come equipped with convection cooking as one of their core features. These ovens offer multiple cooking modes, including convection baking, roasting, grilling, and more.
- **Fan-Assisted Convection:** The convection fan ensures that hot air is distributed evenly, reducing cooking times and improving overall cooking results. This feature is particularly beneficial when cooking multiple dishes at the same time, as it helps maintain consistent temperatures throughout the oven (Nostalgie Overview) (Majestic II Overview).
- **Precise Temperature Control:** ILVE ovens are designed with precise electronic temperature control, which, when combined with convection, allows for accurate cooking results and efficient energy use (Majestic II Overview).
- **Multiple Cooking Modes:** ILVE ovens typically include a variety of cooking modes that incorporate convection, such as:
 - Convection Bake
 - Convection Roast
 - Convection Broil

These modes provide flexibility and allow for optimal cooking depending on the dish you're preparing (Nostalgie Overview) (Majestic II Overview).

Why Choose Convection?

- **Even Cooking:** Convection cooking ensures that food is cooked evenly throughout, eliminating hot spots and undercooked areas.
- **Faster Cooking:** Because the fan circulates hot air, convection ovens can cook food faster than conventional ovens, making them ideal for busy kitchens.
- **Better Results:** Convection cooking can help achieve crispier exteriors and juicier interiors for roasted meats, baked goods, and other dishes.

What Sizes and Colors do you offer?

ILVE offers a wide range of sizes and colors across its different series of appliances. These options allow customers to choose the best fit for their kitchen layout and design preferences.

Available Sizes

ILVE ranges come in several sizes to accommodate various kitchen spaces and cooking needs:

- 30 Inches
- 36 Inches
- 40 Inches
- 48 Inches
- 60 Inches

These sizes are available across the different series, including Majestic, Panoramagic, Nostalgie, and Professional Plus. The size you choose will depend on your kitchen layout and how much cooking space you need.

Color Options

ILVE is renowned for its extensive color options, allowing you to customize your appliance to suit your kitchen's style. The available colors can vary by series, but generally include:

Standard Colors

- Stainless Steel
- Antique White (not standard on Professional Plus and Panoramagic)
- Glossy Black (not standard for Panoramagic)
- Blue Grey (not standard for Panoramagic)
- Burgundy Red (not standard on Professional Plus and Panoramagic)
- Emerald Green (not standard on Professional Plus and Panoramagic)
- Graphite Matt (not standard for Panoramagic)
- White(not standard for Panoramagic)

Custom RAL Colors

RAL Custom Colors: For even more customization, ILVE offers a RAL color option that allows you to select from over 200 RAL Classic colors. This option is available for an additional fee and lets you create a truly personalized appliance that matches your kitchen's specific color scheme (Nostalgie) (Majestic II).

Trim and Finish Options

In addition to body color customization, ILVE also offers several trim and finish options to further personalize your appliance. Available finishes typically include:

- Brass (not standard on Professional Plus and Panoramagic)
- Chrome
- Copper (not standard on Professional Plus and Panoramagic)
- Burnished (not standard on Professional Plus and Panoramagic)

Series-Specific Color and Trim Options

- **Majestic Series:** This series offers a wide variety of colors and finishes, with a focus on luxurious, traditional designs. Custom RAL colors are available as well (Majestic II).
- **Nostalgie Series:** Nostalgie ranges feature a vintage-inspired color palette and come with multiple trim options. The Noblesse frames can also be added to enhance the classic aesthetic (Nostalgie).
- **Panoramagic Series:** The Panoramagic series emphasizes modern design, with a more limited color palette typically focused on stainless steel and matte black finishes (Panoramagic Overview).
- **Professional Plus Series:** This series offers a sleek, professional look with stainless steel as the standard finish. However, additional colors and custom RAL options are available for those who want a more personalized touch (Professional Plus).

Range Sizes and Availability

ILVE offers a range of sizes across its different series to accommodate various kitchen layouts and cooking needs. Here's an overview of the available range sizes and their configurations for the Majestic, Panoramagic, Nostalgie, and Professional Plus series:

Majestic Sizes

- 30 Inches (Dual Fuel and Induction)
- 36 Inches (Dual Fuel and Induction)
- 40 Inches (Dual Fuel and Induction)
- 48 Inches (Dual Fuel and Induction)
- 60 Inches (Dual Fuel Only)

Panoramagic Sizes

- 36 Inches (Dual Fuel and Induction)
- 48 Inches (Dual Fuel and Induction)

Nostalgie Sizes

- 30 Inches (Dual Fuel and Induction)
- 36 Inches (Dual Fuel and Induction)
- 40 Inches (Dual Fuel and Induction)
- 48 Inches (Dual Fuel and Induction)
- 60 Inches (Dual Fuel Only)

Professional Plus Sizes

- 30 Inches (Dual Fuel and Induction)
- 36 Inches (Dual Fuel and Induction)
- 40 Inches (Dual Fuel and Induction)
- 48 Inches (Dual Fuel and Induction)
- 60 Inches (Dual Fuel Only)

Range Size Considerations

- **30-Inch Models:** Ideal for smaller kitchens or those with limited space, these models typically offer four to five burners or induction zones and a single oven configuration.
- **36-Inch Models:** A popular size that balances space and cooking capacity, offering six burners or induction zones. These models often come with a larger oven and sometimes additional specialty cooking surfaces like a griddle.
- **40-Inch Models:** This size is unique to ILVE and offers six burners, along with a single or dual oven configuration. It's a great option for those who need more capacity without moving up to a full 48-inch model.
- **48-Inch Models:** These larger models typically feature eight burners, dual ovens, and often include specialty surfaces like a fry top or griddle. They're perfect for serious cooks and larger kitchens.
- **60-Inch Models:** The largest option, designed for those who need maximum cooking capacity. These models feature up to nine burners or induction zones, dual ovens, and multiple specialty cooking surfaces.

For precise availability, specific model configurations, and lead times, it's recommended to check with your local authorized dealer or visit the ILVE website.

Do you offer Gas or Electric?

Yes, ILVE offers both gas and electric options across its range of cooking appliances. Here's a breakdown of the different fuel types available:

Gas Appliances

- **Gas Cooktops:** ILVE offers ranges and cooktops equipped with high-performance gas burners. These burners are known for their powerful output, often reaching up to 25,000 BTU/h, and are ideal for precise cooking and high-heat applications like searing, frying, and boiling (Professional Plus Overview) (Majestic II Overview).
- **Dual Fuel Ranges:** These combine a gas cooktop with an electric oven, offering the best of both worlds—precise cooktop heat control and efficient, even oven baking and roasting.

Electric Appliances

Induction Cooktops: ILVE's induction cooktops use electromagnetic technology to directly heat the cookware, offering faster, more energy-efficient cooking compared to traditional electric cooktops. Induction models provide precise temperature control and are known for their safety, as the cooktop remains cool to the touch (36 Inch Matte Black) (36 Inch Stainless Steel).

- **Induction Ranges:** Available across several ILVE series, induction ranges are popular for their speed, energy efficiency, and modern design.
- **Electric Ovens:** All ILVE ranges, whether gas or induction cooktop models, come with multi-function electric ovens. These ovens offer a wide range of cooking modes, including convection, broiling, and baking, with precise electronic temperature control.

Dual-Fuel Options

- **Dual-Fuel Ranges:** ILVE specializes in dual-fuel ranges, which combine a gas cooktop with an electric oven. This configuration is favored by many home chefs because it allows for powerful, responsive heat control on the cooktop while maintaining the even baking and roasting performance of an electric oven (Majestic II Overview).

Why Choose Gas, Electric, or Dual-Fuel?

- **Gas:** Ideal for those who prefer the instant, adjustable heat of gas burners. It's great for high-heat cooking, like searing or stir-frying, and provides quick temperature adjustments.
- **Induction (Electric):** Best for those who prioritize energy efficiency, safety, and fast, precise cooking. Induction cooktops are also easier to clean and provide a sleek, modern look.
- **Dual-Fuel:** Offers the benefits of both gas and electric, giving you powerful gas burners on the cooktop and the even heat distribution of an electric oven.

ILVE's diverse product range includes options for gas, electric, and dual-fuel configurations, ensuring that you can find the right appliance for your cooking preferences and kitchen setup.

What fan speeds and type of circulation do you offer for your hoods?

ILVE hoods are designed to provide powerful and efficient ventilation for your kitchen. They offer multiple fan speeds and effective air circulation to ensure that smoke, odors, and grease are removed from the cooking area. Here's a detailed look at the fan speeds and types of circulation available for ILVE hoods:

1. Fan Speeds

ILVE hoods typically offer multiple fan speeds to allow users to adjust the ventilation power depending on their cooking needs.

- **3 to 4 Fan Speeds:** Most ILVE hoods feature at least three or four fan speeds, providing flexibility for different levels of cooking intensity.
- **Low Speed:** Ideal for light cooking and minimal ventilation needs, such as simmering or boiling.
- **Medium Speed:** Used for moderate cooking, like frying or sautéing, where more ventilation is required.
- **High Speed:** Best for heavy-duty cooking tasks, such as grilling or searing, where significant smoke and odors are produced.
- **Intensive/Boost Mode:** Some ILVE hoods come with an additional intensive or boost mode, which provides maximum ventilation power for a short period to quickly clear the kitchen of smoke and odors (Nostalgie Style Hoods (UAG30, UAG36, UAG40, UAG48, UAG60), (Majestic Style Hoods (UAM76, UAM90, UAM100, UAM120, UAM150)).

2. Types of Air Circulation

ILVE hoods offer different types of air circulation depending on your kitchen setup and ventilation needs:

Ducted/Extracted Ventilation:

Ducted Ventilation: In a ducted setup, the hood extracts air from the kitchen and expels it outside through a ventilation duct. This type of circulation is highly effective in removing heat, moisture, smoke, and odors from the kitchen. ILVE hoods are compatible with ducted installation, making them a great choice for homes where external venting is possible (Nostalgie Style Hoods (UAG30, UAG36, UAG40, UAG48, UAG60) (Majestic Style Hoods (UAM76, UAM90, UAM100, UAM120, UAM150)).

Recirculating Ventilation: Recirculating is not available on all current ILVE hood models

3. Filtration Systems

ILVE hoods are equipped with high-quality filtration systems to ensure efficient air cleaning:

Anodized Aluminum Filters: These filters are durable and effective at capturing grease and particulates. They can be easily removed and washed, making maintenance simple (Majestic Style Hoods (UAM76, UAM90, UAM100, UAM120, UAM150).

Stainless Steel Baffle Filters: Some ILVE hoods, particularly in the more professional-style models, use stainless steel baffle filters. These filters are designed to trap grease while allowing air to flow efficiently through the hood.

Cooktops Option, sizes and models

ILVE offers a variety of cooktop options across its range of appliances, designed to cater to different cooking styles and kitchen layouts. The cooktops are available in multiple configurations and fuel types, including gas and induction, and come in a range of sizes to suit different kitchen spaces.

Cooktop Options

Gas Cooktops

High-Powered Burners: ILVE gas cooktops are equipped with powerful dual-ring brass burners, with outputs reaching up to 25,000 BTU/h. These burners offer precise heat control, making them suitable for both high-heat cooking and gentle simmering (Nostalgie Overview).

Specialized Cooking Surfaces: Some models include additional cooking features, such as:

- Griddles
- Fry Tops
- Frenchtop
- Wok Burners

Non-Stick Nanotechnological Coating: ILVE's gas burners are treated with a nanotechnological non-stick coating, making them easy to clean and highly durable (Nostalgie Overview).

Induction Cooktops

Energy Efficiency and Precision: ILVE's induction cooktops use electromagnetic fields to directly heat the cookware, offering fast, energy-efficient cooking. These cooktops are ideal for those who prioritize precision and modern cooking technology.

Flexible Cooking Zones: Induction cooktops feature multiple cooking zones, often with bridge functions that allow larger cookware to be used. Power outputs can go up to 3.7 kW, providing strong heat for boiling and searing (Panoramagic Overview).

Cooktop Configurations by Series

- **Majestic Series:** Offers both gas and induction cooktop options, with configurations that include high-powered burners, griddles, and fry tops. Available in sizes ranging from 30 to 60 inches.
- **Nostalgie Series:** Similar to the Majestic series, the Nostalgie series features gas and induction cooktops with a vintage design. Available with a variety of specialized cooking surfaces and in sizes from 30 to 60 inches.
- **Panoramagic Series:** Features sleek, modern cooktops with gas and induction options. Available in 36 and 48-inch models, often including bridge zones for induction and specialized gas burners.
- **Professional Plus Series:** Designed for professional-grade cooking, this series features powerful gas burners and induction zones, along with additional cooking surfaces like griddles and coup de feu. Available in sizes from 30 to 60 inches.

Why Choose ILVE Cooktops?

Versatility: ILVE offers a wide range of cooktop options, allowing you to choose the configuration that best suits your cooking needs. Whether you prefer gas, induction, or a combination of both, ILVE has options that fit.

Specialized Cooking Surfaces: The inclusion of griddles, fry tops, and other specialized surfaces allows for a more versatile cooking experience.

Customization: ILVE cooktops are available in multiple sizes and configurations, making it easy to find an option that works for your kitchen space and cooking style.

Do you offer gas or electric cooktops?

Yes, ILVE offers both gas and electric (induction) cooktops as part of their range of high-end kitchen appliances. Here's a detailed overview of each type:

Gas Cooktops

High-Powered Burners: ILVE gas cooktops feature powerful dual-ring brass burners, with outputs often reaching up to 25,000 BTU/h. These burners provide precise heat control, making them ideal for a wide range of cooking techniques, from high-heat searing to gentle simmering (Nostalgie Overview).

Specialized Cooking Surfaces: In addition to standard burners, some ILVE gas cooktops include specialized cooking surfaces such as:

- Griddles
- Fry Tops
- Frenchtop
- Wok Burners

Non-Stick Nanotechnological Coating: The burners on ILVE gas cooktops are treated with a nanotechnological non-stick coating, making them easy to clean and highly durable (Nostalgie Overview).

Electric Cooktops (Induction)

Induction Technology: ILVE's electric cooktops use induction technology, which heats cookware directly through electromagnetic fields. This method is faster and more energy-efficient than traditional electric cooktops, providing precise temperature control and quick heating.

Flexible Cooking Zones: ILVE induction cooktops feature multiple cooking zones, often with bridge functions that allow you to use larger cookware. The power output can reach up to 3.7 kW, offering strong heat for boiling and searing (Panoramagic Overview).

Safety and Efficiency: Induction cooktops are known for their safety, as the cooktop surface remains cool to the touch while cooking. They are also more energy-efficient because they heat the cookware directly without wasting energy on heating the surrounding area.

Do you offer induction Ranges

Yes, ILVE offers induction ranges across several of its product lines, combining modern induction cooking technology with the brand's signature design and customization options. Induction ranges provide precise temperature control, energy efficiency, and a sleek, contemporary look, making them a popular choice for those who prefer electric cooking methods.

ILVE Induction Range Series

Induction ranges are available in multiple ILVE series, allowing you to choose the style and size that best suits your kitchen:

- **Majestic Series:**
The Majestic series offers induction ranges in various sizes, ranging from 30 inches to 48 inches. These ranges combine ILVE's classic, luxurious design with modern induction technology, offering powerful and efficient cooking with a traditional aesthetic
- **Nostalgie Series:**
Nostalgie induction ranges are available in sizes from 30 inches to 48 inches. These ranges combine vintage-inspired design with modern induction cooktops, allowing for high-performance cooking in a classic-looking appliance
- **Panoramagic Series:**
The Panoramagic series features sleek, modern designs and offers induction ranges in 36 and 48-inch models. These ranges emphasize contemporary aesthetics and cutting-edge technology, perfect for those who want a minimalist, futuristic look in their kitchen
- **Professional Plus Series:**
The Professional Plus series offers induction ranges in sizes from 30 inches to 48 inches. These ranges are designed for serious cooks who want professional-grade features combined with the precision and efficiency of induction technology

Key Features of ILVE Induction Ranges

- **Precise Temperature Control:** Induction cooktops provide fast and precise temperature adjustments, making them ideal for a wide range of cooking tasks, from quick boiling to gentle simmering (Panoramagic Overview).
- **Energy Efficiency:** Induction cooking is highly energy-efficient because it heats cookware directly through electromagnetic fields, reducing energy loss compared to traditional gas or electric cooktops (Panoramagic Overview).
- **Safety:** Induction cooktops remain cool to the touch, as the heat is generated in the cookware itself. This makes induction cooking safer, particularly in homes with children or pets.
- **Flexible Cooking Zones:** Many ILVE induction ranges feature flexible cooking zones, including bridge zones that allow you to connect two smaller zones into a larger one for bigger cookware (Panoramagic Overview).
- **Sleek Design:** Induction cooktops have a smooth, flat surface, making them easy to clean and giving the range a sleek, modern appearance.

Available Sizes

ILVE induction ranges are available in the following sizes:

- **30 Inches:** Ideal for smaller kitchens, offering 4 induction zones.
- **36 Inches:** Typically comes with 6 induction zones, with options for bridge zones and larger cooking areas.
- **40 Inches:** Unique to ILVE, this size offers additional cooking space and flexibility, with 6 induction zones
- **48 Inches:** Features 6 induction zones, often including specialized features like bridge zones and larger cooking surfaces