Majestic II

→ Ranges
→ Hoods
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.
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.
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.
Cooking functions

### Oven functions

<table>
<thead>
<tr>
<th>Function</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pizza function</strong></td>
<td>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 powered heating elements, creates an ideal situation for this type of cooking.</td>
</tr>
<tr>
<td><strong>Defrosting</strong></td>
<td>Assures quick defrosting of all frozen food in general, which is quickly brought to room temperature, without altering its taste and appearance.</td>
</tr>
<tr>
<td><strong>Quick start</strong></td>
<td>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).</td>
</tr>
<tr>
<td><strong>ECO cooking</strong></td>
<td>This is the function that allows you to cook with significant savings in electricity consumption. With the ECO function, cooking takes adapt to slow roasting, such as braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods.</td>
</tr>
<tr>
<td><strong>Microwave defrosting</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Microwave cooking</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Steaming</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Combined steam / hot air cooking</strong></td>
<td>Thanks to steam, the dish remains soft and juicy. The microwave speed from 270W to 500W is combined with the gentleness of steam cooking.</td>
</tr>
<tr>
<td><strong>Combined hot air / microwave cooking</strong></td>
<td>Microwaves from 270W to 500W accelerate the action of conventional hot air, thereby reducing cooking times considerably.</td>
</tr>
<tr>
<td><strong>Combined grill/microwave cooking</strong></td>
<td>For perfect rapid cooking and browning. Grill with microwaves from 500W to 800W.</td>
</tr>
<tr>
<td><strong>Combined hot air/steam cooking</strong></td>
<td>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 422°F.</td>
</tr>
<tr>
<td><strong>SOFT gas cooking from below</strong></td>
<td>This allows delicate food to be cooked simultaneously without mixing the smells. The focused circulation of hot air ensures even heat distribution. It is essential to preheat the oven. The maximum programmable temperature is 392°F.</td>
</tr>
<tr>
<td><strong>SOFT fan gas cooking</strong></td>
<td>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).</td>
</tr>
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<td><strong>Stove gas cooking from below</strong></td>
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</tr>
<tr>
<td><strong>Fan gas cooking</strong></td>
<td>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 422°F.</td>
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</tbody>
</table>
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.
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.

Highly specialised cooktops.

Dual gas burners with power up to 5 kW as standard

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

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

ILVE Majestic → Range cookers

026 — 027
## Ovens available for Majestic range cookers

<table>
<thead>
<tr>
<th>General features</th>
<th><strong>UOV80 E3 TFT S</strong></th>
<th><strong>UOV76 E3 TFT S</strong></th>
<th><strong>UOV60 E3 TFT S</strong></th>
<th><strong>UOV30 E3 TFT</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Energy class</strong></td>
<td>A+</td>
<td>A+</td>
<td>A</td>
<td>A+</td>
</tr>
<tr>
<td><strong>Cooking modes</strong></td>
<td>15</td>
<td>15</td>
<td>15</td>
<td>5</td>
</tr>
<tr>
<td><strong>Operating temperature</strong></td>
<td>85-575°F</td>
<td>85-575°F</td>
<td>85-575°F</td>
<td>85-485°F</td>
</tr>
<tr>
<td><strong>Programmer</strong></td>
<td>TFT touch control</td>
<td>TFT touch control</td>
<td>TFT touch control</td>
<td>cooking start end</td>
</tr>
<tr>
<td><strong>Electronic temperature control</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Cooking probe</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
</tr>
<tr>
<td><strong>Lighting</strong></td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Double internal light</td>
<td>Internal light</td>
</tr>
<tr>
<td><strong>Soft-closing door</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Door glass</strong></td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
<td>Triple glass cold door (EN60335-2-6-11.101)</td>
</tr>
<tr>
<td><strong>Ventilation</strong></td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
<td>Cooling tangential</td>
</tr>
<tr>
<td><strong>Childlock</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Cavity features</strong></td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
<td>with easy clean enamel</td>
</tr>
<tr>
<td><strong>Cavity</strong></td>
<td>26½×14×18½”</td>
<td>25¼×17×18¼”</td>
<td>17¾×14×17½”</td>
<td>10½×14×17½”</td>
</tr>
<tr>
<td><strong>Capacity (cu. ft.)</strong></td>
<td>3.5</td>
<td>4.0</td>
<td>4.0</td>
<td>3.5</td>
</tr>
<tr>
<td><strong>Steam discharge</strong></td>
<td>Controlled with dry or moist cooking option</td>
<td>Controlled with dry or moist cooking option</td>
<td>Controlled with dry or moist cooking option</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Folding grill heating element</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>–</td>
</tr>
<tr>
<td><strong>Rotisserie</strong></td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td><strong>Thermostat</strong></td>
<td>With electronic probe</td>
<td>With electronic probe</td>
<td>With electronic probe</td>
<td>With electronic probe</td>
</tr>
<tr>
<td><strong>Consumption</strong></td>
<td>Maximum input</td>
<td>2.75 kW</td>
<td>2.1 kW</td>
<td>2.45 kW</td>
</tr>
<tr>
<td></td>
<td>1200 W</td>
<td>1200 W</td>
<td>1200 W</td>
<td>800 W</td>
</tr>
<tr>
<td></td>
<td>1350 W</td>
<td>1350 W</td>
<td>1350 W</td>
<td>800 W</td>
</tr>
<tr>
<td></td>
<td>2150 W</td>
<td>2150 W</td>
<td>2150 W</td>
<td>1500 W</td>
</tr>
<tr>
<td></td>
<td>3×1050 W</td>
<td>3×1050 W</td>
<td>3×1050 W</td>
<td>1500 W</td>
</tr>
</tbody>
</table>

## Cooking modes

![Cooking Modes](image-url)
UM30N

**Available ovens**
Primary oven: UOV76 E3 TFT S

**Configurations**

<table>
<thead>
<tr>
<th>Electric oven</th>
<th>Induction</th>
</tr>
</thead>
<tbody>
<tr>
<td>UM30DNE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>UM30NE3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td></td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

**Consumption**

- **Induction zone Ø 5” 3/4** 1.4 kW
- **Induction zone Ø 7” 1/4** 1.85 kW
- **Induction zone Ø 8” 11/16** 2.3 kW
- **Double ring Dual burner** 20000 btu/h 2050 btu/h
- **Big burner** 10500 btu/h 1350 btu/h
- **Small burner** 6100 btu/h 1350 btu/h

**Complements & accessories**

- **Hood** UAM76
- **Ladle holder panel** AM4-76

**Technical drawing & dimensions**

**Colour range**

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

**Finishes**

- Knobs, handles, frames
- Optional solid door version

Order code: add letter “Q” before the “N” letter

**ILVE Majestic → Range cookers**

030 — 031
UM09N

**Available ovens**

Primary oven:

UOV80 E3 TFT S

**Configurations**

- Electric oven
- Griddle
- Induction

**Electric oven**

<table>
<thead>
<tr>
<th>Model</th>
<th>Finish</th>
</tr>
</thead>
<tbody>
<tr>
<td>UM096DNS3</td>
<td>Brass/Chrome</td>
</tr>
<tr>
<td>UM09FDNS3</td>
<td>Brass/Chrome, Copper/Burnished</td>
</tr>
<tr>
<td>UMI09NS3</td>
<td>Brass/Chrome, Copper/Burnished</td>
</tr>
</tbody>
</table>

**Consumption**

- **Induction zone**
  - Ø 5” 3/4: 1.4 kW
  - Ø 7” 1/4: 1.85 kW
  - Ø 8” 11/16: 2.3 kW
  - Ø 10” 15/64: 2.6 kW

- **Double ring burner**
  - 20000 btu/h
  - 900 btu/h

- **Big burner**
  - 10500 btu/h
  - 20500 btu/h

- **Small burner**
  - 6100 btu/h
  - 1350 btu/h

**Complements & accessories**

- **Hood**: UAM90
- **Ladle holder panel**: AM4-90

**Technical drawing & dimensions**

![Technical drawing](image-url)
UMD10N

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

Configurations

6 burners
Griddle
Induction

Electric oven
UMD106DNS3
Brass/Chrome
Copper/Burnished

UOV60 E3 TFT S

UMD10FDNS3
Brass/Chrome
Copper/Burnished

UOM10NS3
Brass/Chrome
Copper/Burnished

Consumption

Induction zone
Ø 5" 3/4
1.4 kW

Induction zone
Ø 7" 1/4
1.85 kW

Induction zone
Ø 8" 11/16
2.3 kW

Double ring 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
1350 btu/h

Big burner
10500 btu/h
2050 btu/h

Small burner
6100 btu/h
1350 btu/h

Complements & accessories
Hood
UAM100
Ladle holder panel
AM4-100

Technical drawing & dimensions

Order code: add letter "Q" before the "N" letter
UM12N

**Available ovens**

<table>
<thead>
<tr>
<th>Primary oven:</th>
<th>Secondary oven:</th>
</tr>
</thead>
<tbody>
<tr>
<td>UOV80 E3 TFT S</td>
<td>UOV30 E3 TFT</td>
</tr>
</tbody>
</table>

**Electric oven**

<table>
<thead>
<tr>
<th>Oven Type</th>
<th>Brass/Chrome</th>
<th>Copper/Burnished</th>
</tr>
</thead>
<tbody>
<tr>
<td>UM127DNS3</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
<tr>
<td>UM128DNS3</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
<tr>
<td>UM12FDNS3</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>

**Configurations**

- 7 burners
- 8 burners
- Griddle

**Consumption**

<table>
<thead>
<tr>
<th>Configuration</th>
<th>Double Ring Burner</th>
<th>Fry Top Plate</th>
<th>Fish Pot Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double ring burner</td>
<td>20000 btu/h</td>
<td>13000 btu/h</td>
<td>16800 btu/h</td>
</tr>
<tr>
<td>900 btu/h</td>
<td>2100 btu/h</td>
<td>6000 btu/h</td>
<td>3000 btu/h</td>
</tr>
<tr>
<td>16500 btu/h</td>
<td>5000 btu/h</td>
<td>4400 btu/h</td>
<td>1100 btu/h</td>
</tr>
<tr>
<td>6200 btu/h</td>
<td>9000 btu/h</td>
<td>4500 btu/h</td>
<td>1500 btu/h</td>
</tr>
</tbody>
</table>

**Complements & accessories**

- Hood: UAM120
- Ladle holder panel: AM4-120

**Technical drawing & dimensions**

[Diagram showing dimensions and configurations]
**UM15N**

**Available ovens**
- Primary oven: UOV80 E3 TFT S
- Secondary oven: UOV60 E3 TFT

**Configurations**
- Griddle
  - UM15FDNS3
    - Brass/Chrome
    - Copper/Burnished

**Electric oven**
- Primary oven: UOV80 E3 TFT S
- Secondary oven: UOV60 E3 TFT

**Consumption**
- Double ring burner:
  - 20000 btu/h
  - 900 btu/h
- Double ring burner (primary)
  - 18500 btu/h
  - 6200 btu/h
- Double ring burner (secondary)
  - 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**

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**Colour range**
- Body: Antique white, White, Blue, Stainless steel, Graphite matt, RAL, Stainless steel RAL
- Glossy black, Burgundy red, Emerald green

**Finishes**
- Knobs, handles, feet, frames: Brass, Burnished, Copper, Chrome, Optional RAL

**Optional solid door version**
- Optional

Order code: add letter “Q” before the “N” letter
<table>
<thead>
<tr>
<th>Model</th>
<th>Type</th>
<th>Primary Oven</th>
<th>Secondary Oven</th>
<th>Burners</th>
<th>Fuel Type</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>UM30N</td>
<td>Electric</td>
<td>UOV76 E3 TFT S</td>
<td></td>
<td>5</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
<tr>
<td>UM09N</td>
<td>Electric</td>
<td>UOV80 E3 TFT S</td>
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<td>6</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
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<td>Electric</td>
<td>UOV80 E3 TFT S</td>
<td>UOV30 E3 TFT</td>
<td>6</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
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<tr>
<td>UMI30N</td>
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<td>6</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
<tr>
<td>UM12N</td>
<td>Electric</td>
<td>UOV80 E3 TFT S</td>
<td>UOV30 E3 TFT</td>
<td>7</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
<tr>
<td>UM15N</td>
<td>Electric</td>
<td>UOV80 E3 TFT S</td>
<td>UOV30 E3 TFT</td>
<td>6</td>
<td>Brass/Chrome</td>
<td>Copper/Burnished</td>
</tr>
</tbody>
</table>
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.

Hoods

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
- Four-speed controls (1-2-3-Intensive)
- Available in suction or filtering version
- Front LED lights

Colour range

- Body: White, Antique white, Stainless steel, Graphite, Optional RAL
- Frames: Stainless steel

Options:

- 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

UAM76
L = 29” 3/4 / C = 15” 3/4
Stainless steel Back Panel
AM4-76
Flue extension (h. 31” ¼)
A/017/19/...

UAM90
L = 35” 1/4 / C = 15” 3/4
Stainless steel Back Panel
AM4-90
Flue extension (h. 31” ¼)
A/017/20/...

UAM100
L = 39” 3/8 / C = 15” 3/4
Stainless steel Back Panel
AM4-100
Flue extension (h. 31” ¼)
A/017/20/...

UAM120
L = 47” 7/8 / C = 15” 3/4
Stainless steel Back Panel
AM4-120
Flue extension (h. 31” ¼)
A/017/20/...

UAM150
L = 59” 1/2 / C = 15” 3/4
Stainless steel Back Panel
AM4-150
Flue extension (h. 31” ¼)
A/017/20/...
Accessories
Chrome front handrail

Brass front handrail

Burnished front handrail

Solid Brass foot h. 150 mm

Adjustable stainless steel foot h. 160-220 mm

Foot cover plinth h. 150 mm

Copper front handrail

Grill grates for oven tray

Pair of telescopic oven guides

Flat oven tray for confectionery

ILVE

Accessories

048 – 049

Code
AMC-76X UM30N
AMC-90X UM09N
AMC-100X UM10N
AMC-120X UM12N
UMAC-150X UM15N

Code
AMC-76 UM30N
AMC-90 UM09N
AMC-100 UM10N
AMC-120 UM12N
AMC-150 UM15N

Code
AMC-76Y UM30N
AMC-90Y UM09N
AMC-100Y UM10N
AMC-120Y UM12N
AMC-150Y UM15N

Code
AMC-76R UM30N
AMC-90R UM09N
AMC-100R UM10N
AMC-120R UM12N
AMC-150R UM15N

Code
AME422/14

Code
AMZ90 UM09N
AMZ100 UMD10N
AMZ120 UM12N
AMZ150 UM15N

Code
A/422/14

Code
G/422/12/16
G/422/12/18

Code
EA4053004030006 * 80 cm '15 Smal. Grigio
EA4053008030006 * 60 cm '15 Smal. Grigio
EA2633003000000 For 30 cm ovens
EA2633002000000 For 60 cm ovens
EA2633001000000 For 80 cm ovens

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.
Chopping board for Fry-top

Bows for steaming

Cooking cover for Fry-top

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

Cast iron Wok reducer

Cast iron griddle

Stainless steel bowls for bain-marie

Cast iron heat diffuser

Cast iron pan support reducer

Professional cleaning kit

<table>
<thead>
<tr>
<th>Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>G/002/01</td>
<td>G/002/02 For range cookers</td>
<td>G/040/01 For range cookers</td>
<td>A/095/36/10</td>
</tr>
<tr>
<td></td>
<td>G/022/04 For built-in hobs</td>
<td>G/040/03 For built-in hobs</td>
<td>A/092/53/10</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A/006/02* Grooved griddle 280×340 mm</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A/006/04* Grooved griddle 280×285 mm</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>A/006/06* Enamelled smooth griddle 280×285 mm</td>
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<tr>
<td></td>
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<td>A/006/08 Enamelled smooth griddle 280×340 mm</td>
</tr>
</tbody>
</table>

Code

G/002/01

A/095/36/10

A/092/53/10

CLEANKIT01
Colours and model shown are used for reference only and may look different in reality.

Ilve reserves the right to modify its products, apply technical improvements or cancel end-of-series articles when deemed opportune and at any time, without prior notice.