

# Oven Systems

All ILVE electric ovens are multifunctional and feature up to eleven cooking modes. This enables you to choose from a variety of pre-set functions depending on your cooking needs. Selection of the correct mode and oven temperature are important to obtain the best possible cooking results. All modes are pictured on your control knob and are numbered clockwise.

ILVE electric ovens are equipped with both top and bottom elements, which can be used individually or together; radiating heat from above and below simultaneously or individually for specialist tasks such as au gratin style cooking, crisping pork crackling or to brown off a roast.

By recessing the upper roof element and extending the cooking shelves to the rear of the oven, ILVE has created an oven interior which on average is 30% larger than ovens of similar style. These design features mean that more cooking space is available, so large roasts or four to five racks of food can be cooked easily.

The ILVE electric oven also has a quick start or preheat mode which allows the oven to heat from 0 –180°C in just 6 to 8 minutes.

# Electric

## Preparing your electric oven for use:

### Setting the clock

To enable use of your ILVE oven you must first set the clock to the correct time. If the clock is not set correctly the oven will not operate (See page 10)

### Using the oven

When using your ILVE oven you must select, using separate knobs, both a mode of cooking and a temperature at which to cook. The only exception to this rule is when using the defrost mode, where no temperature setting is required.

Temperature is indicated by an ORANGE light. This light will turn on and off during cooking as the thermostat readjusts itself.

Cooking mode selection is indicated by a GREEN light. This light should stay on throughout the cooking process. All ILVE ovens are fitted with a cavity cooling fan. This fan is thermostatically controlled and automatically switches on when the oven cavity reaches 60°C. This gently blows air out through the front louvre just above the oven door handle, reducing outside heat.

### Temperature

ILVE ovens are well insulated and therefore highly efficient; as a result we recommend you may have to adjust cooking temperatures. In an ILVE oven a moderate to hot temperature is 175°C.



You will find this temperature will not need to be exceeded, except for specific cooking requirements which call for high heat over a short period of time. Exceeding 175°C when cooking may result in food cooking too quickly on the outside while remaining undercooked inside.

## Preheating

Always preheat your ILVE oven to at least 175°C before placing food in it. To do this use the Quick Start mode (Mode 9) on your control knob. Set your oven to 250°C, after the oven has reached temperature, indicated by the temperature light turning off, you may then switch the oven to your

required mode.

Tip: Set the oven timer to 8 minutes to alert you when the oven has reached temperature.

## Roasting probe

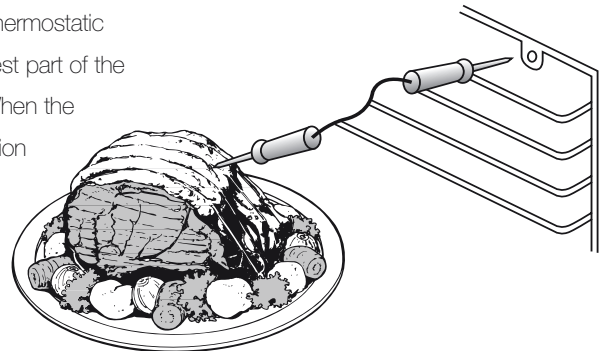
ILVE's premium models are equipped with a microprocessor controlled roasting probe which can be used to cook roasts to a precise finish. The probe is thermostatic and is inserted into the thickest part of the roast away from the bone. When the probe is fitted to the connection point, the thermometer activates. By pressing the + or – buttons you

can program the probe to the desired temperature for the roast (to reset remove the probe from oven).

Roasting guide:

- Rare 55 degrees
- Medium 65 degrees
- Well-Done 75 degrees













If the meat is left in the oven an alarm will sound and the oven will turn off when the desired temperature is reached.



## Electric Oven Function Selection

FUNCTION												
TYPE OF FOOD	PIZZA	DEFROST	ADVANCED HOT AIR	CONVECTION HEATING SYSTEM	HOT AIR GRILL SYSTEM	CONVENTIONAL GRILL SYSTEM	UPPER ROOF ELEMENT	LOWER FLOOR ELEMENT	CONVENTIONAL HEATING	ROTISSERIE	ROASTING PROBE	SHELF
Pizza	•											3
Meat Roasts		•	•	•	•				•	•	•	1-2
Small Cuts		•	•	•	•				•			3-4
Steak/Sausages					•	•						3
Whole Fish Fillets		•	•	•	•	•			•			3
Poultry Whole Pieces		•	•	•	•	•			•			2
Combined Meats		•	•	•								3-4
Pastry Dishes - Pies, Quiche etc.			•	•				•				2
Egg Dishes - Souffle, Pavlova, etc.			•						•			2-3
Bread			•					•	•			2
AuGratin/Crumb Cheese						•	•					3-4
Toasted Sandwiches						•						4

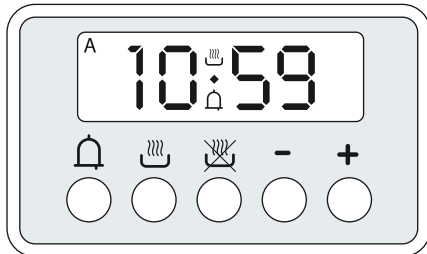
# Electric Oven Cooking Modes

ICON	MODE	FUNCTION
	<b>MODE 1</b> <b>Pizza mode</b>	ILVE's unique Pizza mode has been specifically designed for you to cook the perfect Pizza. To achieve perfect results; turn the oven thermostat up to 250 degrees (best temperature for pizza cooking). ILVE's pizza mode will do the rest by turning on all elements in the oven at 30% and the bottom element on at 100% of their capacity. This ensures you get a nice crispy base with the assistance of the other elements at lower heat to cook the top of your pizza. For best results it is recommended that ILVE's pizza stone be used on the middle shelf when using this function.
	<b>MODE 2</b> <b>Conventional oven mode</b>	This is the traditional static oven mode with no fan allowing heat from both above and below to convect simultaneously. This is the ideal function for cooking heavy cakes such as mud cakes or banana cakes, breads and large roasts. Such items need to be placed in a central position in the oven. Mode 2 is also the self-cleaning mode in models, which have self-cleaning liners.
	<b>MODE 3</b> <b>Lower floor heating mode</b>	This mode allows heat from the base of the oven. It is suitable for long, slow cooking such as stews and casseroles or for blind baking and finishing pastries. This mode is also perfect when using the ILVE Pizza Stone, for perfect pizzas cooked directly on the stone in a wood fired fashion.
	<b>MODE 4</b> <b>Upper element mode</b>	In this mode the upper element is in use. This is ideal for finishing omelettes, browning dishes such as cauliflower au gratin or finishing off lemon meringue pies or flans whose base has been previously baked using another mode.
	<b>MODE 5</b> <b>Conventional Grilling mode</b>	In this mode the complete inner roof element heats up simultaneously creating direct infra-red heat from above. With this mode you should grill with the door closed.
	<b>Rotisserie mode</b> (All models except 600mm and P70 Series ovens)	The rotisserie mode works in a similar way as traditional grilling and is one of the best ways to cook meat and poultry. With a right hand side motor drive in the oven, or in the rear of the 300mm & 400mm ovens. The ILVE rotisserie can accommodate up to two joints of meat or portions of poultry at once.
	<b>MODE 6</b> <b>Hot Air Grilling mode</b>	This mode utilises the fan combined with the infra-red grill to ensure hot air is circulated evenly around the oven. This is the ideal mode to use when multitasking, grilling chops and sausages on the top level whilst baking a potato bake on the lower level. For best results the door should be closed during this grilling mode.
	<b>MODE 7</b> <b>Convection heating mode</b>	With both the top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread, cakes and sponges, where very even temperatures are required, even in the corners of the oven. This mode also creates less splatter when roasting.
	<b>MODE 8</b> <b>Advanced hot air mode</b>	The fan in all ILVE ovens is surrounded by a triple ring heating element that evenly distributes heated air throughout the oven. This mode is perfect for batch baking biscuits or muffins or for that large Christmas cake which requires low temperature cooking over a long time period. Mode 8 is also the self-cleaning mode in models, which have self-cleaning liners.
	<b>MODE 9</b> <b>Quick Start or Pre-heat mode</b>	To obtain the best result from your oven it is recommended that you preheat it prior to use. Combining an advanced hot air function and conventional heating mode ILVE ovens can reach a temperature of 180°C in just 6 – 8 minutes. Once preheated the required cooking mode should be selected before proceeding with cooking.
	<b>MODE 10</b> <b>Defrost mode</b>	This function allows you to fan defrost at an ambient temperature. Unlike defrosting using your microwave this mode does not dry or par-cook food.
	<b>Roasting probe</b> (For models 948 Series, 600SSXMP & Majestic Series only)	These ILVE models are equipped with a microprocessor controlled roasting probe which can be used to cook roasts to a precise finish either rare, medium or well-done, taking the guess work out of cooking.



Please note: To turn the oven light on or off during cooking, simply push in the oven control knob.

# Clocks And Timer Controls



## Digital Clock (24 Hour Clock)

Always ensure the oven is in manual mode - the pot symbol with the steam coming from it should be displayed. If there is an [A] on the display it means that the oven is in auto mode, to cancel this you must press both pot symbol buttons simultaneously. The oven will not operate if it is pre programmed; it has to be brought back to manual mode.

### 1. To set or adjust the time:

Press both pot buttons simultaneously and then to adjust the timer press either the plus or minus **- +** button accordingly.

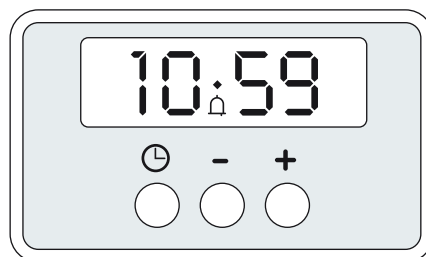
### 2. To set the alarm:

Hold in the bell button then the **+** plus button until you reach the required time. If you go over the required time, press the **-** minus button to bring it back. You will now notice a bell symbol on the display, this highlights that the alarm is on. If you need to check how much time is left on the alarm-press the bell button again as this will return to the time display. When the alarm goes off the oven will remain on and will ring for seven minutes unless turned off, which can be done by pressing the bell button . You can adjust the tone of the

alarm-only when the alarm is ringing press the minus button **-** and it will scroll through three available tones. Select the tone that you require, this tone will then sound the next time you set the alarm.

### 3. Pre-programming the oven:

Press the button. Put in the duration that you want to cook the item for by pressing the **+** button. Press the button. Select the time that you want the item to finish cooking (by pressing the **+** button). You then need to select the mode and temperature.



## Digital clock (Non programmable)

### 1. To set or adjust the time:

Press the clock button once and then release. After you have pressed the clock button once, you can then immediately set the minutes by using the plus button **+**. If you enter an incorrect time you can use the minus button **-** to correct the time. Press and hold the clock button until the LED display flashes to set the hours.

### 2. To set the alarm:

Only press the plus button **+**, until you reach the set time required. If you go over the time, press the minus button **-** to bring it back. A maximum of 99 minutes can be set. You will now notice a bell symbol

## ICON MODE



Minute Minder



Automatic Cooking Time



End of Cooking Time



Timer Settings

on the display, this highlights that the alarm is on. The display will only show the countdown of the timer while it is set, it will not show the time. When the alarm rings, the oven will remain on and the alarm will continue to ring for seven minutes unless turned off. You can adjust the tone of the alarm - only when the alarm is ringing, press the minus button **-** and it will scroll through the available tones. Select the tone that you require, this tone will then sound the next time you set the alarm.



# Cooking with ILVE

## Induction Cooktop



The ILVE induction cooktops have been designed to make your cooking quick, easy and fun. When using an Induction cook top you will need to use specific cookware, this is due to induction technology using magnetic fields which transfer the cooking energy to the base of your cookware. You need to make sure that the cookware you are using has a magnetic base.

Due to the cook top needing a magnetic base to work, the cooktop will not start to generate heat until it comes into contact with the magnetic field the cookware will create. Once the saucepan is removed the cook top will automatically shut down until magnetic contact is reintroduced.

Even though the cooktop uses the base of your cookware as the heating element and not the cook top you should still be aware that the cooktop surface may still be hot from residual heat. The cooktop display will have a **H** appear to indicate to you the surface may be hot and you should not touch it.

**Cookware bases that will work on induction surface:** Enamel, Cast Iron, Stainless Steel

**Cookware bases that will not work on induction:** Copper, Glass, Ceramic, Aluminum

### Turning on the cook top

To operate your induction cook top switch the cook top on by touching the power button, choose which cooking zone you wish to cook on, to do this touch the **+** button of the zone you desire, to adjust the temperature continue to press the **+** through 1 to 9 you can reduce the heat level by using the **-** button. Five seconds after you have selected your temperature the cook top will go into lock mode to prevent you accidentally changing the temperature. To adjust the temperature or to activate another zone simply touch the **+** button on the desired zone then adjust accordingly. A red dot will appear next to the zone that is being used or adjusted, to activate another zone touch the **+** button and another red dot will then appear next to that zone.

### Automatic boil and reduce function

Your ILVE Induction cooktop has been designed to automatically boil then reduce to a simmer without you being there.

To do this, bring the desired cooking zone up to maximum temperature '9' by touching the **+** button. An **H** will start to flash followed by the number '9' simply reduce the temperature by touching the **-** button (e.g. to number 4) the cook top will now flash 4 and **H**. The cooktop will come to a boil and then reduce to the desired simmering temperature you have chosen. The letter **H** will stop flashing when the cook top has reduced to your selected temperature.

### Power Boost Function

Your ILVE induction cook top also includes a rapid power boost mode on each zone. This will enable you to bring large liquid quantities such as water to a boil in a much quicker time by supplying more power to an individual zone.

To do this simply activate the zone in which you choose to use and press the **(P)** symbol on your cook top (P stands for Power Boost). This will deliver a much higher magnetic current to the selected cooking zone and will bring large amounts of liquid to a boil in a much shorter time (e.g. 2 litres of water will be boiled in approximately 3.5 minutes). A maximum of 2 zones can be activated on Power Boost at any one time, once a 3rd zone is activated to power boost all zones will power share. Once your liquid has come to a boil, reduce the temperature to 9 or lower to continue cooking. (Note: Power boost is only to be used to get large amounts of liquid to a boil quickly and not to be used as a cooking zone as power boost is two extreme for normal cooking).

### Shut Down Timer

Your ILVE Induction Cook top has been equipped with a shut down timer so you can set your cook top to shut itself down automatically after the desired time. To do this, activate your cooking zone and simply touch the timer button, '00' will appear by touching and holding down the timer button. The countdown timer will rise,

to reduce the time press the **-** button, after the selected time has expired the individual cooking zone will automatically shut down and beep. If you wish to adjust the cooking time after it has been set, simply activate the cooking zone you are using by pressing the **+** button closest to the zone, press the timer button and then use the **+** and **-** Button to readjust the new shut down time Each cooking zone can be set at its own individual shut down time. If you wish to check on individual shut down time simply activate the zone you wish to check by touching the **+** button. The maximum time you can set each zone is 60 minutes.

### Safety devices

Your ILVE Induction cook top has been installed with some safety devices. If you happen to boil dry a saucepan or pot, or if the cooktop reaches a dangerous temperature the cook top will shut down automatically to prevent any harm on itself or your kitchen. The cook top will also beep at you to alert you of a problem. The cook top is also fitted with a spill detection device, this means that if you have left something unattended and there happens to be a boil over, once the cook top control panels senses a spill it will automatically shut down and beep at you to come and check what has happened.

### Keep Warm Function

Your ILVE Induction cooktop also has a keep warm function. This function makes it possible to reach and maintain a very low simmer for very delicate simmering or to place something you are cooking on hold until you are ready to come back to cooking. This temperature is also the lowest temperature you can cook with to prevent food spoilage or contamination. To do this, activate the cooking zone you are using by pressing **+** then press the **(W)** button. A **W** shape will appear and maintain that temperature of 70 °C for a maximum of 2 hours.