



**Built-in Oven Operating  
Instructions & Recipe Manual**



# YOUR FREE MASTERCLASS

Although we encourage you to dive right in, as the owner of a brand new ILVE oven we'd also like to invite you to attend a complimentary 2 hour masterclass. As part of the class you'll learn how to prepare and cook a number of delicious signature ILVE dishes, not to mention our top tips for getting the most out of your ILVE oven. From improving cooking results to general maintenance information, we know you'll enjoy this comprehensive, fun masterclass.

Simply go to [ilve.com.au/bookings](http://ilve.com.au/bookings) or Phone 1300 MY ILVE (694 583)









OPEN 24/7  
ILVE ACCESSORIES ONLINE SHOP

For a wide range of coffee machines, pods and other ILVE accessories, at the click of a button [shop.ilve.com.au](http://shop.ilve.com.au)

# Congratulations,

you are now the proud owner of an ILVE cooking appliance. Thank you for purchasing ILVE and welcome to the exciting world of cooking the ILVE way.

This recipe book and instruction manual has been specially created to inform you of the full range of features your ILVE appliance has to offer and serves as an introduction to the wonderful benefits of ILVE's dynamic cooking systems.

In section one, we present detailed information on each of the advanced cooking systems built into ILVE appliances. Once you have read this section you will be able to choose the most appropriate settings for your oven or cooktop when cooking different types of food. Also, if you're stuck for ideas, section two has many delicious recipes that show you how to get the most out of your ILVE appliance.





# Contents

Installation Check	8	ILVE Recipes	24
Rack Positions	9	• Tasmanian Scallops Creole Style	
Burning in Elements	9	• Rosemary Damper	
Preparing Your Oven For Use	9	• Mustard Crusted Roast Leg of Lamb	
Oven Systems	10	• Gourmet Pizza	
Electric Oven Cooking Modes	11	• Lemon Curd Tart	
Pre-Heating Your Oven	12	• Hazelnut Torte with Chocolate Ganache	
Oven Roasting Probe	12	• Panna Cotta	
Cooking With ILVE	13		
Roasting	13		
Using Your Rotisserie	13		
Grilling Systems	14		
Grilling guide	15		
Gas Oven	16		
Clocks & Timers Controls	18		
Cleaning, Care & Maintenance	20		
Warranty Card	34		
Troubleshooting	39		

# Installation Warnings

## SAFETY PRECAUTIONS

Before installing and operating the cooking range, read these instructions completely and carefully.

**IMPORTANT** - To be installed only by an authorized person

- Save these instructions for the local inspectors use.
- Remove all packaging material and literature from the hotplate
- before connecting the gas and electrical supplies. Additionally note that the correct wok trivet must be placed over the Wok burner. The wok burner trivet has a greater gap between the fingers.
- **INSTALLATION** – Observe all governing codes e.g. AS/NZS 5601, council ordinances and local authority rules.
- The range must be installed by an authorised person
- The range must be electrically grounded

**TO THE INSTALLER** – after connecting the gas supply, turn on the gas and check for leaks at all joints with soapy water or other approved methods

**UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS**

**NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOME UNLESS EACH BURNERS IS FITTED WITH A FLAME SAFE GUARD**

## OPERATING INSTRUCTIONS

### WARNINGS

Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance. The instructions booklet must be kept with care for later consultation.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Do not spray aerosols in the vicinity of this appliance when it is in operation.

Where this appliance is installed in a marine craft or in caravans, it shall not be used as a space heater.

Do not modify this appliance.

If the hotplate fails to operate correctly, contact Eurolinx Pty Ltd or their appointed agent for service.

**DO NOT ATTEMPT REPAIRS YOURSELF;** repairs and servicing shall only be carried out by Authorised Personnel.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Never place unsteady or deformed pans on the burners or on the electric hotplates as they could overturn accidentally. When placing pans on the hob, always ensure that the handles are facing inward so that there is no risk of knocking against them.

When the cooker is not in use, ensure that all knobs are exactly in position “• / °”

Never leave the hotplate switched on without a pan on it, otherwise it will reach a very high temperature quickly and the cooker or furniture in the vicinity could be damaged.



ILVE stoves, wall ovens and cooktops feature many advanced cooking components and safety refinements. However before using your oven for the first time the following installation check must be carefully carried out and oven elements must be burnt in.

- Check that your ILVE installer has screwed the oven into its cavity and that all packaging is removed from inside oven.
- Check that all oven racks are in place.

## Burning in elements

It is necessary to burn the protective oils that are used in manufacturing and shipping from the elements.

- 1 Set the clock to the correct time. Refer to page 18.
  - 2 Remove the grill tray and set oven temperature control knob to 200° C and select cooking function mode 2 by turning function control knob.
  - 3 Allow to burn in for 10 to 15 minutes.
  - 4 Repeat process for functions 5 and 8 in sequence and allow to burn in each mode for 10 to 15 minutes.
  - 5 Wipe the base of the oven once completing the burn in process so that the oven and grill/roisserie will be ready for use. Refer to page 22.
- There may be a slight unpleasant odour during the initial burn off procedure. As a result we advise you open doors and windows in the kitchen during this procedure.

## 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 24)

### 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. This fan will continue to operate for a short period of time after you stop using the oven

### 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. Remember to reduce the temperature by 20°C when using the fan forced function.

# Oven Systems

All ILVE electric ovens are multifunctional and feature up to eleven cooking modes. This enables you to choose from a variety of 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 rear, 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.

The ILVE electric oven also has a quick start or preheat mode which allows the oven to heat from 0 –175°C in just 6 to 8 minutes.













## Cavity cooling fan

ILVE ovens are equipped with a cavity cooling fan. The fan is thermostatically controlled and will switch on automatically when the oven cavity reaches a temperature of 60° C. Air will gently be blown out through the front louvre, just above the oven door handle. This keeps the interior of the cavity housing cool.

The cavity cooling fan will continue to run after the oven has been turned off. The fan will automatically shut off once the oven cavity has reached a suitable temperature.



# Electric Oven Cooking Modes

ICON	MODE	FUNCTION
	MODE 1 Pizza mode	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 second shelf when using this function.
	MODE 2 Conventional oven mode	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, Christmas cakes, breads and large roasts. Such items need to be placed on shelf number 2.
	MODE 3 Lower floor heating mode	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.
	MODE 4 Upper element mode	In this mode the upper outer element is in use. This permits 'Au Gratin' style cooking for a firm crust.
	MODE 5 Conventional Grilling mode	In this mode the complete inner roof element heats up creating direct infra-red heat from above. With this mode you should grill with the door closed.
	Rotisserie mode (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.
	MODE 6 Fan Grill	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. The door should be closed during this grilling mode.
	MODE 7 Fan Assist	With both the top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread, cakes, pastries and sponges, where very even temperatures are required, even in the corners of the oven. This mode also creates less splatter when roasting.
	MODE 8 Fan Forced	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 and most general cooking tasks. <b>IMPORTANT</b> – Ensure you reduce the temperature by 20°C. Mode 8 is also the self-cleaning mode in models, which have self cleaning liners.
	MODE 9 Quick Start or Pre-heat mode	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 175°C in just 6 – 8 minutes. Once preheated the required cooking mode should be selected before proceeding with cooking.
	MODE 10 Defrost mode	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.
	Roasting probe (For models 948 Series, 600SSXMP & Majestic Series only)	Some 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.

# Electric Oven Cooking Modes

## 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 175°C, after the oven has reached temperature, indicated by the temperature light turning off, you may then switch the oven to your required mode.

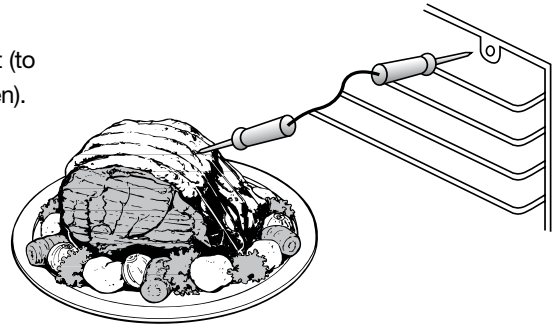
## Roasting Probe

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).

## How To Use The Roasting Probe

Before putting the meat into the oven, insert the sharp end of the probe into the centre of your cut of meat being sure to keep away from any bones as this will give a false reading to the temperature detector. Then insert the other end of the probe into the connection point at the top right hand corner of your oven, you will notice your display now shows two sets of numbers – the numbers on the left represent the meat at that time, the numbers on the right represent the desired temperature you would like the meat to be at the end of cooking. To alter this, press the + or – buttons until you get the desired temperature.



### Roasting guide:

- **Rare 60°C**
- **Medium 70°C**
- **Well-Done 80°C**

If the meat is left in the oven an alarm will sound and the oven will turn off when the desired temperature is reached. Set the function and thermostat knobs to your desired settings and your oven will do the rest. If you like you can also use the minute minder whilst using this feature for multi-tasking.

## Electric Oven Function Selection

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



# Cooking with ILVE

## Roasting

The roasting method is one of the simplest ways to cook a large piece of meat. Roasting is often the method of choice because it yields a tender interior and browned exterior through prolonged oven cooking. One of the most attractive aspects of roasting to a busy cook is that while the roast is cooking, the cook is freed to perform any other tasks that need attention before dinner is served. Before beginning the oven cooking segment of the roasting process, the meat should be trimmed and seasoned. The standard temperature for cooking roasts is 175°C.



Technically, the lower the heat of the oven, the better the final roasted product will be. At a lower temperature, the meat will take longer to cook but will produce more flavour and moisture. (Never roast meat at a temperature below 93°C). Once the temperature to cook the roast at has been decided upon, and the oven preheated, place the trimmed, tied and seasoned meat onto a baking dish and into the oven.

Roast the meat until its ideal internal temperature is reached. The ideal internal temperature will depend wholly on what type of meat is being roasted.

For example, a roast pork loin's final interior temperature should be around 70°C. Gauge the internal temperature of meat by using a meat thermometer or by using the ILVE Roasting Probe (available on some models only).

## Rotisserie

The rotisserie is one of the best ways to cook meat. The rotisserie can accommodate up to two joints of meat or portions of poultry at once. Meat cooked this way will need approximately 40 to 50 minutes per kilo at a temperature of 175 to 200°C. This is a guide only; it is recommended that meat is checked every 30 minutes.

1. Insert rotisserie skewer into small opening on right side of oven wall cavity.
2. Leave oven door closed.
3. Turn function knob to grill and set the temperature to 175°C.

NOTE: The ILVE rotisserie motor has a weight load of 4kg for 30cm Oven, 6kg for the 40cm Oven and 8kg for all other ILVE ovens.

- Refer to page 16 for cooking methods in your gas oven.

## Pizza stone

You can use the pizza stone for both pizzas and sweet pastries. The pizza stone can also be used for keeping your bread warm and crusty, just buy a good loaf of bread, warm in the oven and serve on the pizza stone.



### ILVE TIP

After cooking wipe the pizza stone with wet cloth, the blacker it gets the tastier the food will be, just like with wok cooking and barbequing. If you are cooking pastries, you can lay baking paper over the stone to avoid flavours crossing over.

There are two ways to grill food in an ILVE electric oven; by using radiant heat to cook the food or by using thermal grilling, a combination of radiant heat with thermal air flow.

The full roof area conventional grill system uses automatically controlled direct infra-red heat radiated from above for traditional grilling applications. ILVE ovens combine the advantages of infra-red heat with fan forced air assistance, allowing grilling and baking on two different levels at the same time.

Both cooking techniques give exceptional results for a wide range of meat cuts such as chicken breasts, beef steaks, lamb and pork. It is also ideal for grilling fish and fish fillets.

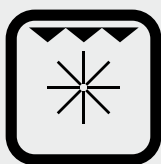


## MODE 5 Full roof area conventional grilling mode



In this mode the inner roof element heats up creating direct infra-red heat. This mode allows you to grill with the door closed. Grilling with the door open ajar may lead to the control knob heating up slightly.

## MODE 6 Hot air grilling system



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. The door must be closed during this grilling mode.

## Traditional grill

1. Select the grill mode (Mode 5) on the function control knob.
2. Turn the temperature control knob to 200° C.

The oven heating indicator light (orange light) at the front control panel comes on when the thermostat is activated and turns off once it has reached the selected temperature setting.

### ILVE Tip

- When conventional grilling the oven door should always be closed
- The best settings for conventional grilling is between 175 – 190° C.
- For best results, we recommend grilling on level 4.

## Fan grilling

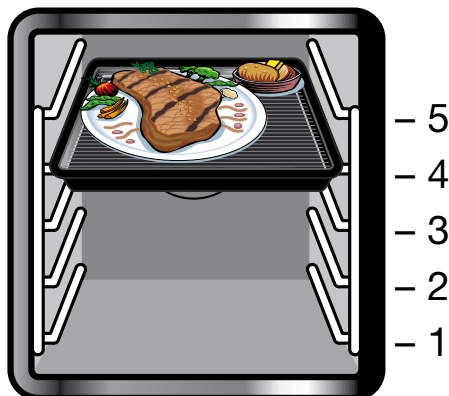
1. Position racks at heights according to food types and thickness (See hot air grill cooking guide)
2. Select the fan grill mode (Mode 6) on the function control knob.
3. Turn the temperature control knob to 175° C.
4. Allow oven to preheat for a minimum of four minutes depending on food types.

When fan grilling on multiple shelves the oven door must be closed. The grill element at the top of the oven produces intense heat to sear the surface of the food while the fan moves this heat around the oven. Fan grilling eliminates the need to turn food over during the grilling process; however, turning is optional depending on the degree of browning desired. When using this function make sure that food is elevated to allow the hot air to circulate around the food. Food can be placed on the grill rack that sits inside the baking tray alternatively; food can be placed on a grill rack positioned over an oven pan to make sure any drips are caught.

### ILVE Tip

- The oven door should always be closed during hot air grilling.
- The temperature should be set from 175 – 180°, this range in temperature helps prevent food from burning and avoids splatter, minimising the need for cleaning.
- The shelves are numbered 5 to 1 from top to bottom (See diagram above right).

### Shelf positions



### IMPORTANT!

Do not place anything on or cover the base of oven as this impedes the transfer of heat from the bottom element to the oven cavity and can cause irreparable damage to the oven base.

### Grilling guide

FOOD TO BE GRILLED	RECOM-MENDED SHELF POSITION	TRADITIONAL GRILLING		FAN GRILLING	
		OVEN TEMP	GRILLING TIME 2	OVEN TEMP	GRILLING TIME 2
<b>THIN CUTS</b>					
Steaks	3 - 4	200°C	10 - 16 mins	175°C	10 - 16 mins
Vegetable Kebabs	3	200°C	15 - 20 mins	175°C	15 - 20 mins
Meat Kebabs	3	200°C	15 - 20 mins	175°C	15 - 20 mins
Cutlets / Schnitzel	3 - 4	200°C	12 - 18 mins	175°C	18 - 20 mins
Liver	3 - 4	200°C	8 - 12 mins	175°C	10 - 14 mins
Burgers	3 - 4	200°C	14 - 20 mins	175°C	16 - 20 mins
Sausages	3 - 4	200°C	10 - 15 mins	175°C	8 - 12 mins
Fish Fillets	3 - 4	200°C	12 - 16 mins	175°C	12 - 16 mins
Trout	3 - 4	200°C	16 - 20 mins	175°C	20 - 25 mins
Toast	3 - 4	200°C	2 - 4 mins	175°C	3 - 5 mins
Cheese Toast	3 - 4	200°C	7 - 9 mins	175°C	4 - 6 mins
Tomatoes	3 - 4	200°C	6 - 8 mins	175°C	6 - 8 mins
Peaches	3	200°C	6 - 8 mins	175°C	7 - 10 mins
<b>THICKER CUTS</b>					
Chicken (1kg)	2	–	–	175°C	50 - 60 mins
Rolled Meat (1kg)	1	–	–	175°C	75 - 85 mins
Pork (1kg)	1	–	–	175°C	100 - 120 mins
Sirloin (1kg)	1	–	–	200°C	25 - 35 mins

1) Select the appropriate shelf level for the thickness of the food.

2) Turn food over half way through the grilling time.

Note: The information given in this chart is intended as a guide only.



# Gas Ovens

## There are upto five cooking options available with ILVE gas ovens

(depending on the oven size):

1. Static Gas Oven
2. Fan Forced Gas Oven
3. Fan Grill
4. Static Grill
5. Rotisserie  
(80cm Oven Only)

## Cooking in your gas oven

There are 5 shelf levels in your oven. Level 1 is the bottom and level 5 is the top. The oven will not light unless the oven door is fully open.

To turn on the gas oven, open the oven door and turn the thermostat knob (B) anti-clockwise to 250°C and hold in for approximately 15 seconds. This will heat the thermocouple and allow the gas to flow through. (You do not need to use the knob (A) marked 1-12 at this stage.) You can tell that the oven is alight if you look through the small holes situated in the base of the oven to see the flame.

Once the flame is lit, the door must stay open for 3 minutes (this ensures there is enough oxygen to keep the flame alight.) Then with the temperature knob (B) select the temperature required. Temperature range is from 100°C – 250°C. To achieve 100°C on the temperature knob (not visibly marked), there is a section when you turn the knob (B) towards the off position where it won't allow the knob to move/turn anymore without the knob being pressed in (which turns the oven off), and this is the 100°C gauge.

To turn the light on inside the oven whilst cooking turn the Function knob (A) to the very first icon (square box with light picture and rotisserie) this will turn the light on. At this stage the oven is heating from the base (gas flames are under the removable floor). For most cooking it is recommended to use shelf levels 2 or 3.

## ILVE Tip

- Cooking with the electric grill must be carried out with the door of the oven closed.
- The grill does not operate when the gas function of the oven is on.
- It is advisable to preheat the grill for 5 minutes before putting food in.
- Do not grill on the top level of the oven – for even grilling cook on the second level from the top.

To use the Fan Forced function in the gas oven, once you have closed the door turn the Function knob (A) past the number 12, you will feel a click and hear the fan activate. This is now Fan Forced Gas Oven mode.

To turn off Fan Forced, turn the Function knob (A) back to the light icon. The benefit of Fan Forced Gas Oven is that the heat is distributed evenly through the whole oven. The rear fan circulates the air creating even temperatures inside the oven cavity. Fan Forced is most beneficial when doing batch/multi level cooking.

## Grilling

The Function knob (A) is for the grill function also. The grill is electric and will not work whilst the gas oven is on. To activate the grill turn knob (A) clockwise to number 8. This is equivalent to 180C. You can use the grill as a static grill (normal grilling with radiant heat) or you can choose to have fan grill.

## Static Grill

This is great for an intense heat e.g. Cheese toast, oyster Kilpatrick, Crème Brule. Static grill cooking use Level 4 for the best results.

## Fan Grill

This is great for cooking meat e.g. – skewers, sausages, cutlets and chicken pieces (wings and drumsticks.) On this function there is no need to turn the foods, the grill will brown the top of the food and the hot air which is being

circulated by the rear fan, will cook it from the underside, locking in the juices and keeping the heat inside the oven. To activate the fan grill, turn knob (A) past the number 12 until you hear a click. This has activated the fan. Then turn the knob back to number 8 which is the best temperature for fan grilling. Keep the door closed when using fan grill.

## Rotisserie

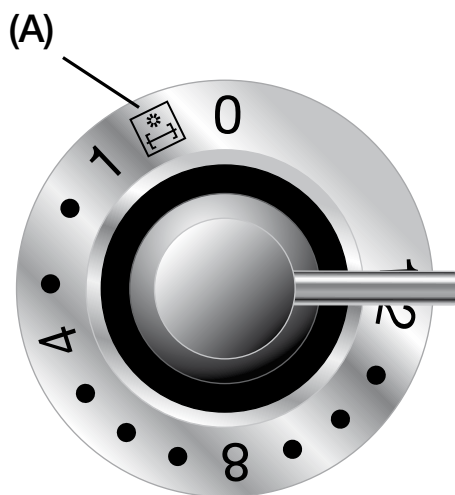
This is done on the static grill function. The rotisserie can weight bear up to 8kg. Skewer your desired meats onto the rotisserie rod and secure in place with the forks. Set up baking tray (black tray) with the rotisserie cradle, this goes into level 1. Place meat inside oven and turn Function knob (A) to 12 for the first 8 minutes. This helps to ensure the skin will seal and lock in juices. After the 8 minutes, turn down to number 6 or 7.

When the meat is cooked, remove from oven and allow to rest before carving. If you wish to cook your roast potatoes, put them in the oven at the same time as the meat. They will take longer to cook compared to normal roasting. Whilst the meat is resting, you may want to brown off the potatoes if desired. To do this, move the baking dish to level 4, turn function knob (A) to 9 and grill for 5 minutes or until browned.

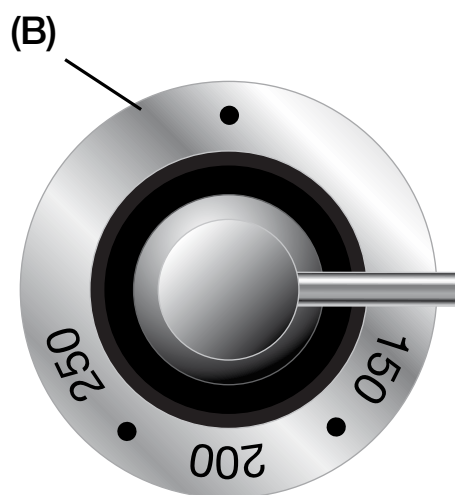
\*NOTE: the electric grill will not work whilst the gas oven is in use.

TYPE OF FOOD	GRILL OVEN	ROTIS-SERIE	SHELF
Meat Roasts	•	•	2-3
Small Cuts	•		4
Steak/Sausages	•		3-4
Whole Fish Fillets	•	•	3
Poultry Whole Pieces	•	•	3
Combined Meats		•	3-4
Pastry Dishes – Pies, etc.		•	2
Egg Dishes – Quiche, Souffle, Pavlova, etc.		•	2-3
Bread & Pizza		•	2
AuGratin/Crumb Cheese	•		3-4
Toasted Sandwiches	•		3-4





Function knob



Thermostat knob

## Cooking In Your ILVE Gas Oven

An ILVE fan forced gas oven has the base burner situated under the oven floor. The advantage of ILVE's fan forced gas oven is that the heat is distributed evenly throughout, which makes it ideal for batch baking. However, the lower shelf is the hottest when baking so experiment with different shelf positions to obtain the best results.

The thermostat in ILVE gas ovens is mechanical; it operates on a different system than electric ovens. There is no indicator light on the front of the panel of the upright to show you when the oven has reached the correct temperature, however the gas oven heats up fairly quickly due to the powerful gas burner at the base of the oven. A moderate to hot temperature in gas ovens is 175°C. You cannot switch between

the mode of cooking in the gas oven like you can in the electric – if you are cooking on the fan forced and then wish to use the grill then you must start again and activate the electric grill element.

### Cakes

Cook cakes on the third shelf from the top on fan forced at approximately 150°C. This will give the cake a great colour and texture.

### Biscuits

If doing more than one tray of biscuits at a time then use the top three levels only. The bottom shelf in oven is far too close to the burner and biscuits will burn underneath. Cook your biscuits at 140°C on fan forced so they cook evenly.

### Muffins

Cook at 175°C on the third shelf from the top of the oven on fan forced. Muffins cook very well in the gas oven with a great texture and very even colour.

### Roasting

Cook at 175°C on fan forced for half an hour per 500g. The gas oven is fantastic for roasting – the meat tends to be very moist and browns very well. Best cooked on the ILVE baking tray.

### Grilling

Grilling must be done on the second level from the top of the oven; the top level is too close to the grill.

# Clocks & Timer Controls

## Key



Minute minder



Automatic cooking time



End of cooking time



Clock



Timer settings

## 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.

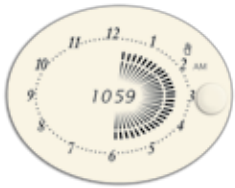
### 2. To set the alarm:

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 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.

## Digital analogue clock

### To Set the Clock

To set the time on your new ILVE Nostalgie oven, simply push and hold in the dial on the clock until you see the word MAN appear on the screen, this will indicate that your clock is in manual operation. Once the MAN appears on the screen press in and hold the Dial on the clock for approximately 10 seconds until the word TIME appears. Release the button then turn the dial clock wise to set the Hour time then press the Dial again once and turn the dial clockwise to set the Minute time. Press the dial one final time and the clock is now set. The word MAN will appear again in the main screen.





### Timer reminder

You can program your oven to beep at you after a certain amount of time. To do this press the dial once then turn the knob clockwise to the desired amount of minutes you would like before the oven beeps at you. Press the dial again; you will now see the time in the middle of the clock and the countdown timer counting backwards on the digital display. The timer is now set, (the maximum countdown time is 60 minutes). If you would like to cancel the countdown timer simply press the dial again. This will bring you back to the main screen where the word MAN will appear.





**PRG1** Automatic 'Oven on' mode  
You can program the oven to

automatically turn on without you being there. To do this press and hold the dial in until the oven beeps at you (approximately 5 seconds) turn the dial until PRG1 appears then press the dial and push the dial to confirm. Turn the dial to the hour start time. Press the dial again then dial up the minute time. Press the button to once more to complete the process. The oven is now set to start and will flash at you displaying 'ON' and 'the start time' you have selected. You will now need to set a cooking function and temperature. There will be an  symbol over a bowl of steam in the digital display. This is indicating to you that the oven is in a program mode. The oven will now be non operational until the 'oven on' time you have set begins. To cancel out your program press the clock dial once and the MAN symbol will appear again on the display and the  symbol over the bowl of steam will disappear.





### PRG2 Automatic 'Turn off' mode

This program allows you to shut the oven off automatically while you are cooking and not at the oven. To do this, press in and hold the clock dial until it beeps at you (approximately 5 seconds) turn the dial until PRG2 appears and push the dial to confirm. Press the button again and then turn the dial to the hour you wish the oven to turn off. Press the dial again and turn the minute hand to your desired time. Press the button to once more to complete the process. The oven is now set to turn off and will flash at you displaying 'OFF' and 'the stop time' you have selected. There will be an  symbol over a bowl of steam in the digital display. This is indicating to you that the oven is in a program mode. To cancel out your program press the clock dial once and the MAN symbol will appear on the display and the  symbol over the bowl of steam will disappear.



### PRG3 Automatic 'Turn on and off' mode

This program combines PRG1 and PRG2 and allows you to program the oven to turn on and off automatically without you being in the room. To do this, simply press in and hold the clock dial until it beeps at you (approximately 5 seconds) turn the dial until PRG3 appears and push the dial to confirm and the word 'on' will appear. First turn the dial to the hour time you wish for the oven to start, then press the dial again and select the minute time. Second, press the dial and the word 'off' should appear then turn to the hour of finishing time you would like, then press the dial again and turn the dial to the minute finishing time. Last, press the dial more time and the oven is set to start and finish. The clock will now flash the starting time and finishing time and an  will appear over the bowl of steam on the screen. This is telling you the oven cannot be operated yet because it is in a program mode. All that there is left to do is select a cooking mode and a temperature you would like the oven to cook at when the oven starts. To cancel out your program continually press the clock dial until the MAN symbol appears again on the clock and the  over the bowl of steam has disappeared. Note: you cannot preheat the oven when using these programs.

### Dimmer

The ILVE digital Nostalgie clock has a dimmer function. The dimmer mode works automatically once you set the time. How it works: the dimmer will periodically dim to a softer brightness every hour from 9pm at night until 7am the next morning where it will return to full brightness.



# Cleaning, Care & Maintenance

ILVE's advanced cooking system means lower and more accurate cooking temperatures and a reduction in cooking time and food splattering. These advances in oven design and technology means that ILVE ovens require less cleaning.

The introduction of the catalytic oven cleaning system and removable racks and door glass means that the task of cleaning your oven has become simplified. It is important to note that regular cleaning will keep your oven looking great and operating better for an extended time.

To maintain your oven you must do a self clean on a regular basis, approximately every two to three months of normal usage.

**NOTE:** Fat build up is easily distinguished by a slight discolouration of the liners



## 1. Before you start

As a safety precaution always switch off the power to the oven before commencing any cleaning or maintenance. Never use abrasive scourers or spray any chemical oven cleaners or caustic solution on the catalytic oven liners as this may cause damage, wash instead with soapy water.

When removing oven shelves you must slide shelf out to the stopper using both hands before lifting front of the shelf up and sliding out. To replace shelves do the reverse of the above. It is advised that you wear oven mitts or heat protective gloves if oven has been turned on.

## 2. Catalytic self cleaning liners

Every ILVE oven (with the exception of the 600LM and Built-in Gas Oven models) has catalytic liners. These have been pre-installed in your ILVE oven to make your life easier. As you cook the liners will absorb any fat that splatters keeping your oven cleaner. There can be four liners in your oven; one on either side, one on the rear and one on the roof of your oven. Only the side liners are removable.

To maintain your oven you must regularly do a self clean to remove the fat absorbed in the liners during the cooking process. This may be weekly, monthly or yearly depending on oven usage. Fat build up is easily distinguishable by a slight discolouration of the liners.

To do a self clean; you must at the end of the cooking process turn the oven thermostat to 200 °C on fan forced heating system for 20 – 30 minutes. Always ensure that you remove excess trays (be aware as oven racks & trays will be hot), side racks and



the fat filter as any fat will burn on these items making cleaning extremely difficult. You may also need to wipe the door and inner glass if required.

Leave the oven with the door closed and in this time the fat absorbed in the catalytic liners will burn off the liners and the elements.

All ILVE ovens use easy clean vitreous enamel interiors giving a smooth black non staining appearance.

Once the oven is cool you may need to wipe the base of the oven with a damp sponge to remove the product of the burn off. The side liners can be washed in hot soapy water and are to be dried before placing them back in the oven.

The enamel of the oven should be wiped with warm, soapy water at regular intervals and after each use when cooking recipes with a high salt and or lemon content.

The fat filter at the rear of your oven has to be cleaned on a regular basis; the filter can be cleaned by hot soapy water, or in the dishwasher

NOTE: It is important that you do not use any caustic oven cleaner as this will ruin the liners

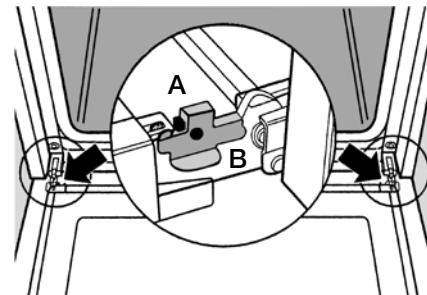
### 3. Removal of door & inner glass

For ease of cleaning ILVE have made their oven doors removable so that the interior oven glass can be removed and cleaned.

#### A. Removal of door

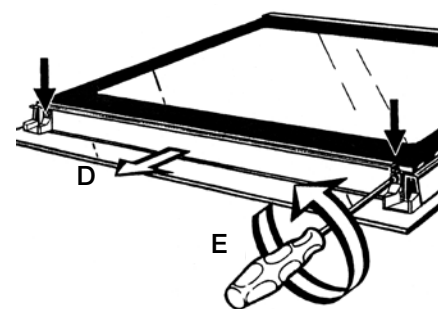
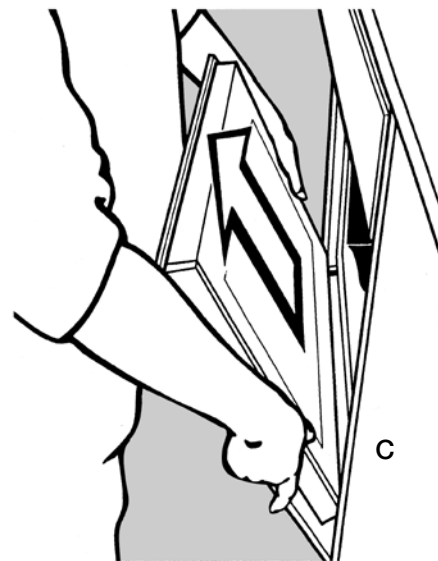
Open the door fully and lift latches (A) and hook into arm (B) on both sides. Lift door

gently upwards (C), as if closing, using both hands placed either side of the outer glass edge and door should loosen. Gently pull the door up towards you, if force is needed the door is not in the correct position and you will need to repeat the procedure. To refit the door reverse the procedure.



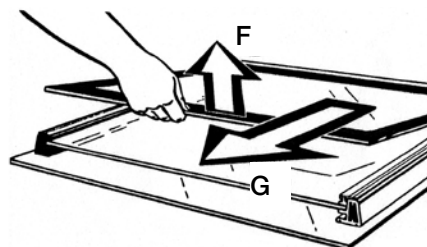
#### B. Removal of inner glass

ILVE oven doors are fitted with athermalic door glass panels, the inner panels are removable. To remove glass open the door fully and lift latches (A) and hook into arm (B) on both sides and unscrew the thumb screws (D&E) located on the top of door, remove top strip and gently remove glass (F&G) before washing in hot soapy water. The interior glass can also be cleaned with a damp cloth. When replacing the glass it is important that the tinted surface faces in towards the interior of the oven and that the top strip is replaced before screwing the glass back in place.



Please note: The oven door glass must be replaced the same way it was moved with the tint facing the inside of the oven.

**IMPORTANT: NEVER USE ALUMINIUM FOIL ON THE BASE OF THE OVEN OR ON ANY ENAMEL SURFACE INCLUDING THE BAKING TRAY.**



To ensure for even heat distribution and longevity, remove the baking tray from the oven when you are not using it.

# Cleaning, Care & Maintenance for ILVE products

## Cooktops

Clean the stainless steel cooktop surface after each use with a clean cloth and normal detergent. Make sure the detergent does not contain chloride or any chloride compound. For persistent stains use warm vinegar or a non-abrasive cleaner.

To make cleaning easier always wipe spills when they occur, do not leave them to dry as this makes cleaning harder.

## Trivets

Trivets should only be cleaned once they have cooled, to stop grazing from occurring. To clean trivets wash in sink with warm soapy water then dry immediately using a clean dry cloth. Do not use anything too abrasive such as a chrome detergent as this may cause damage.

The alkaline of dishwashing detergents could damage the trivets. If you choose to wash the trivets in the dishwasher we recommend you use a hot rinse mode with no detergent.

Enameled trivets may over a period of time discolour, this is due to exposure to a naked flame which may burn the enamel edge off the tips of trivets. This will not affect the performance of the cooktop.

To remove surface staining use any cooking oil and a fine brush or scourer, lightly oiling trivets will also help in keeping their new appearance.

## Burner caps

The burner caps sit on the brass burners. To clean, remove and wash in warm water. Burner caps should not be put into cold water immediately after use, as grazing will occur, always allow caps to cool before cleaning. ILVE recommends you remove the burner caps when cooking to increase longevity as they are only cosmetic.

## Brass burners

The brass burners will tarnish to a brown colour with use. To clean simply scrub with QuickKleen S (Available online, see page 23) or soak in white vinegar for two hours to remove food splatter.

## Aluminium skirts

The aluminium skirt from the base of the burner may be washed in warm soapy water using a gentle scouring pad to remove any burnt on food splatter. A commercial product such as Autosol, which is designed for cleaning aluminium, can be used following makers' instructions. Do not put skirts in the dishwasher as this may cause the aluminium to discolour. You can also use QuickKleen S (available at all ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au)).

## Stainless steel

Stainless steel can be cleaned using the ILVE cleaning cloth available from ILVE or a range of commercial products and stainless steel cleaners. Follow makers' instructions, taking care when cleaning around the graphics. When cleaning, be sure to follow the grain of the stainless steel as much as possible.

Never use abrasive products on the stainless steel as it will scratch the stainless steel.

## Tepanyaki plate

Allow the tepanyaki plate to cool slightly and pour on white vinegar. Allow to sit for five minutes then scrape the plate with a flat spatula. For heavy build up a scourer may be required. Quickleen S is recommended as a great cleaning solution (Available online, see page 23).

## Ceran cooktops

The flat surface of the ceran makes it easy to maintain. All cleaning must occur when the cooktop is cold. When

cold use a soft damp cloth to wipe over the cooktop and then dry gently. For a more precise clean a specialty cleaning product may be purchased from an outlet, never use abrasive products.

Take care not to drop substances containing sugar on the hob, if this does happen clean with warm water immediately before the glass cools.

## Oven light replacement

Replacement globes are available from the ILVE service department. When changing over the lamp always switch off the power first. Unscrew the glass cover over the globe by twisting it anticlockwise. If glass cover is hard to unscrew, heat oven slightly, as this will heat any fat that might be congealed around the glass, and unscrew using a cloth.

Remove existing globe and fit new bulb, refit the glass cover and switch on the power.

NOTE: The light may be difficult to remove over time. Try using Multi-Grips being sure NOT to break the bulb.

## Rangehoods

Rangehood filters need to be washed regularly by using warm soapy water and drying using a soft dry cloth. There are various commercial products available, which also may be used, following manufacturers' directions for use.

Cleaning filters in the dishwasher The heavy alkaline of dishwashing detergents could damage filters. If you choose to wash the filters in the dishwasher we recommend you use a hot rinse mode with no detergent.

Quickleen R is recommended as a great cleaning solution (Available online.).

## Recommended cleaning products

Burner Skirts and Brass Burners:

- Autosol metal polish, available at automotive shops
- Autosol shine, available at supermarkets
- QuickKleen S (available at all ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au))

Solid Plates:

- Hillmark solid hotplate protector, available at supermarkets

Ceramic Plates:

- Hillmark Cera-clean, available at electrical stores
- Hillmark CeraPol, available at Supermarkets

Enamel Interior of Ovens:

- Non-Caustic oven cleaner. Spray the cleaner onto a damp cloth rather than spraying directly into oven to prevent the spray getting onto the catalytic liners, which can cause damage.

Stainless Steel:

- ILVE Stainless Steel Cloth, available from ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au)
- Cut back stainless steel solution for initial use only, available from ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au)
- 3M Stainless Steel Cleaner and Polisher, available at supermarkets
- Gumption, available at supermarkets
- Watered down Windex (1/3 Windex to 2/3 water) available at supermarkets

## IMPORTANT: Always use non-caustic cleaners on Ilve products

The above products are recommendations only. ILVE will not be held responsible for any non ILVE product.

NOTE: ILVE sells a select range of cleaning products through our showrooms and on our NEW online shop.



# ILVE Oven Recipes



Tasmanian Scallops  
Creole Style



Rosemary Damper



Mustard Crusted Roast  
Leg of Lamb



Gourmet Pizza



Lemon Curd Tart



Hazelnut Torte with  
Chocolate Ganache



Panna Cotta



More recipes are available on  
the ILVE operating Instructions DVD  
available for purchase at [shop.ilve.com.au](http://shop.ilve.com.au)





Serves 4-6



Preparation time  
10 minutes



Cooking time  
5-8 minutes

**Ingredients:**

12 fresh scallops in half shell  
1 lime or lemon

**Crumb Mixture**

100g butter, softened  
1 cup dry fresh breadcrumbs  
2 teaspoons cajun spice  
1 teaspoon tomato paste  
2 egg yolks  
2 teaspoons sweet chilli sauce  
Dash brandy, optional

•  
Preheat grill to high (Mode 6).

•  
Place scallops in shell on  
baking tray.

•  
Combine all crumb mixture  
ingredients to make a smooth paste.  
Either pipe or spoon mixture onto  
each shell, making sure scallop meat  
is fully covered.

•  
Place baking tray under grill  
and cook for 5-8 minutes, or until  
golden brown.

•  
Serve with either lime or  
lemon wedges.



# Tasmanian Scallops Creole Style



## ILVE COOKING TIP

If mixture looks too dry add  
extra butter before topping on  
scallops.





# Rosemary Damper



Serves 8



Preparation time  
15 minutes



Cooking time  
35-45 minutes

**Ingredients:**  
4 cups self-raising flour  
2 teaspoons sugar  
1 teaspoon salt  
100g butter  
2 teaspoons lemon rind,  
finely grated  
2 tablespoons fresh  
rosemary, chopped  
 $\frac{3}{4}$  cup parmesan cheese, grated  
2-2  $\frac{1}{2}$  cups (500-625ml) milk  
Cracked pepper  
Sea salt

•  
Preheat oven (Mode 9) to 170° C.  
Once this temperature is reached  
turn oven to (Mode 2).

•  
Sift flour, sugar and salt into  
a large bowl. Rub butter into  
sifted flour and salt then stir in lemon  
rind and 1 tablespoon of  
rosemary and parmesan cheese.

•  
Add enough milk to make a  
soft dough and stir.

•  
Turn dough onto a floured board and  
knead until smooth. Shape dough  
into a round shape, about three cm  
in thickness. Score with a knife to  
make 8 portions.

•  
Carefully place on a greased baking  
tray and brush with milk. Sprinkle  
sea salt and remaining rosemary  
over dough.

•  
Bake in oven for 35-45 minutes until  
damper sounds hollow when tapped.

•  
Serve hot with butter.







Serves 6-8



Preparation time  
10 minutes



Cooking time  
90 minutes

**Ingredients:**

- 1½ - 2kg leg of lamb
- 1 large clove of garlic, slivered
- 3 tablespoons seeded mustard
- 1 teaspoon sweet soy sauce

•  
Preheat oven (Mode 9) to 160° C.  
Once this temperature is reached  
turn oven to (Mode 7).

•  
Pierce lamb with a knife to make  
slits. Place garlic slivers into slits.

•  
Mix together seeded mustard  
and soy sauce, making a paste  
and spread paste evenly over  
the leg of lamb.

•  
Place lamb in a baking dish.  
Pour a small amount of water into  
bottom of baking dish.  
(This helps to keep leg  
of lamb moist).

•  
Place baking dish into centre of oven  
and cook for 90 minutes.

•  
Serve with roast vegetables.



# Mustard Crusted Roast Leg of Lamb



## ILVE COOKING TIP

Place roast into centre of oven,  
evenly spaced between the top  
and bottom elements.





# Gourmet Pizza



Serves 3-4



Preparation time  
1 hour



Cooking time  
15 minutes

## Ingredients:

Pizza Dough

3 cups plain flour or  
bakers flour

Salt

30g dried yeast

1 cup (250ml) warm water

3 tablespoons olive oil

## Toppings

A selection of your  
favourite pizza toppings

Tomato sauce

Mozzarella cheese

•  
Sift flour and salt into a large mixing bowl and sprinkle dried yeast over flour. Make a well in the centre of the flour, salt and yeast mix then pour in water and oil. Stir in flour, combining to make soft dough. Transfer dough onto a lightly floured board and knead to a smooth ball. Place dough back into a clean, oiled bowl. Cover with plastic wrap and leave to rise in a warm place until the dough has doubled in size.

•  
Preheat oven (Mode 9) to hot 220°C. Once this temperature is reached turn oven to (Mode 1).

•  
Remove dough from bowl and return to lightly floured board. Knead to form a ball. Cut ball in half and flatten half into a large circle. Transfer to a lightly greased baking tray or pizza stone.

•  
Top with tomato sauce, mozzarella cheese and a selection of your favourite toppings.

•  
Bake in oven for 15 minutes or until crisp and browned.







Serves 6



Preparation time  
20 minutes



Cooking time  
30 minutes

#### Ingredients:

##### Pastry

1½ cups plain flour  
2 tablespoons caster sugar  
90g butter  
1 egg yolk  
2 tablespoons cold water  
Rice (For prebaking pastry)

##### Lemon Curd

6 egg yolks  
1 cup sugar  
½ cup (125ml) lemon juice  
125g butter  
1 tablespoon grated lemon rind

•  
Pastry. Cream together sugar, butter and egg yolk. Gradually incorporate flour and water to combine pastry into a ball. Cover and place in refrigerator for 15 minutes.

•  
Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 3).

•  
Grease an 18-20cm pie plate or flan ring. Roll out cooled pastry to fit into pie plate or flan ring. Crimp or decorate the edges. Place a sheet of baking paper over pastry, pour in some rice and bake in oven for 10 minutes. Remove from oven and take out paper and rice.

•  
Return pastry and bake for a further 15 minutes or until golden brown, allow to cool.

•  
Lemon Curd. Beat egg yolks and strain through sieve into a medium heavy saucepan over a low heat. Add sugar and lemon juice and stir to combine. Cook for 10-12 minutes stirring continuously until the mixture thickens and is able to coat the back of a wooden spoon. Remove from heat and stir until the mixture cools slightly, stir in butter a piece at a time until all is added. Add rind and allow to cool slightly.

•  
Pour into the baked pastry shell and chill in refrigerator until set.



# Lemon Curd Tart





# Hazelnut Torte with Chocolate Ganache



Serves 6-8



Preparation time  
20 minutes



Cooking time  
35-45 minutes



## Ingredients:

6 eggs  
¾ cup caster sugar  
1 cup ground hazelnuts  
¾ cup white breadcrumbs  
1 teaspoon plain flour  
Chocolate Ganache  
300g dark cooking chocolate  
½ cup (125ml) fresh cream  
Hazelnuts to decorate

•  
Preheat oven (Mode 9) to 150°C.  
Once this temperature is reached  
turn oven to (Mode 7).

•  
Separate eggs, placing whites in  
bowl to side. Beat egg yolks until  
thick and pale. Gradually beat  
in ½ cup sugar, then nuts and  
breadcrumbs and continue beating  
until ingredients are well combined.

•  
Whisk egg whites until they begin to  
foam. Gradually add remaining sugar  
and beat until mixture forms peaks.

•  
Add half the egg white mixture into  
the hazelnut mixture and gently fold  
in. Sprinkle mixture with flour and  
fold in remaining egg white mixture.

•  
Line and butter a 25cm spring form  
tin and pour cake mixture into tin.  
Bake cake for 35-45 minutes, until  
cake shrinks away from sides of tin.  
Remove cake from oven and remove  
sides of cake tin. Allow cake to cool.

## Chocolate Ganache.

•  
Melt chocolate and cream in  
a double saucepan stirring to  
combine. Allow ganache to cool.

•  
Once cake is cooled carefully cut  
horizontally to make two even  
layers. Spread half cooled ganache  
over one half of cold cake. Replace  
the top of cake and cover with  
remaining ganache. Decorate with  
whole hazelnuts.





Serves 4



Preparation time  
10 minutes



Cooking time  
5 minutes

**Ingredients:**

1  $\frac{3}{4}$  cups double cream  
4 tablespoons caster sugar  
Vanilla  
2 teaspoons gelatine  
Fresh berries or your favourite fruit  
for serving

•  
Put cream and sugar in a  
saucepan, stirring until sugar  
dissolves. Bring to the boil,  
then turn down and simmer  
for 3 minutes.

•  
Add a few drops of vanilla.

•  
Put a small amount of the cream  
mixture into a bowl, add gelatine into  
mixture to dissolve and then pour  
in remaining cream mixture. Stir to  
combine thoroughly.

•  
Pour mixture into 4 x  $\frac{1}{2}$  cup moulds,  
cover and refrigerate until set.

•  
To unmould wrap each panna cotta  
in a cloth dipped in hot water and  
tip upside down onto a serving  
plate. Shake gently to release from  
mould. Repeat process if this does  
not work.

•  
Serve with either berries or your  
favourite fruit.

**ILVE COOKING TIP**

Strain mixture gently  
before tipping into moulds to  
remove all gelatin lumps.



# Panna Cotta



**Eurolinx Pty Limited A.B.N. 50 001 473 347  
trading as ILVE (“ILVE”)**

**Office:**

**48-50 Moore Street, Leichhardt N.S.W 2040**

**Post:**

**Locked Bag 3000, Annandale, N.S.W 2038**

**P: 1300 856 411**

## **WARRANTY REGISTRATION**

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you.

## **PRIVACY**

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at [www.ilve.com.au](http://www.ilve.com.au). ILVE will not disclose any personal information set out in the Warranty Registration Card (“Personal Information”) without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

## **WARRANTY**

### **1. Warranty**

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product (“Warranty”). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) (“Act”), ILVE does not make any further warranties or representations in relation to ILVE products.

### **2. What is not Covered by the Warranty.**

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor\*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a “factory second” or from display

The Warranty does not extend to light globes used in ILVE products.

### **3. Domestic Use**

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

### **4. Time for Claim under the Warranty**

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

**Continued over...**



## 5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

## 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

## 7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

- (i) contravene the law of the relevant jurisdiction; or
- (ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

- (i) replacing or repairing the defective part of the ILVE product;
  - (ii) paying the cost of replacing or repairing the defective part of the ILVE product;
  - (iii) replacing the ILVE product; or
  - (iv) paying the cost of replacing the ILVE product.
- (e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## 8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

\*To locate your closest ILVE authorised service agent please contact ILVE on 1300 856 411 or visit <http://support.ilve.com.au/>

**ALL SERVICE CALLS MUST BE BOOKED THROUGH THE ILVE SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411**

**01012012**

# Warranty Card tear off



**WARRANTY REGISTRATION CARD  
01012012**

Please complete and send to ILVE at: REPLY PAID 83617  
LEICHHARDT NSW 2040

<b>Last Name:</b>		<b>First Name:</b>	
<b>Address:</b>			
<b>State:</b>	<b>Postcode:</b>	<b>Email:</b>	
<b>Home Phone:</b>		<b>Mobile:</b>	
<b>Purchase Date:</b> /    /		<small>(Please attach proof of purchase to validate warranty)</small>	

<b>MODEL NUMBER</b>	<b>SERIAL NUMBER</b> <small>(if you cannot locate the serial number please call ILVE on 1300 85 64 11)</small>
<b>1</b>	
<b>2</b>	
<b>3</b>	
<b>4</b>	

# Troubleshooting

PROBLEM	ANSWER
<b>OVENS</b>	
How do I change the door seals?	Please note: the replacement of oven door seals does not require a service technician. Door seals are easily replaced, please contact your ILVE state office, who will arrange for a replacement to be sent. If out of warranty please contact the ILVE spare parts department.
My oven will not turn on but clock is illuminated (digital type clock)	If an "A" is showing in display the clock needs to be reset, this can be done by pressing   buttons simultaneously while pressing the +/- buttons and setting the correct time. The "A" (automatic) symbol should now be gone and the oven should now turn on. The above problem can occur after a power interruption, on when the power is first turned on to the appliance.
Oven will not turn on (Analogue type clock)	For the oven to work manually the hand symbol must be displayed in the little window on clock.
My oven smokes when turned on	This is a natural occurrence and is caused by the self-clean burning off process. A good tip: leave oven on at a high temperature for 10 minutes after removing cooked food. This will burn off any splatter and prevent the oil from going cold. It will then start to burn off when oven is next turned on. Please note: all ovens will occasionally require to be dismantled and cleaned internally, even if self-clean liners are fitted. Do not use oven cleaner on self-clean liners.
My oven gets too hot externally	Check that the correct ventilation has been allowed. See illustrations of ventilation requirements in installation book. Please note that being an oven, the external panels will warm up after the oven has been on for over an hour, at high temperatures. This is normal heat transfer; the panels can heat up to around 60°C.

## You can now find us on:



[facebook.com/ILVEappliances](https://facebook.com/ILVEappliances)



[twitter.com/ILVE\\_appliances](https://twitter.com/ILVE_appliances)



[youtube.com/ILVEappliances](https://youtube.com/ILVEappliances)



[livewithilve.com](http://livewithilve.com)



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  
(WA by appointment only on Saturdays)

[ilve.com.au](http://ilve.com.au)

---

NSW & ACT (Head Office)  
48-50 Moore Street  
Leichhardt  
F 02 8569 4699

VIC, TAS & SA  
1211 Toorak Road  
Camberwell  
F 03 9809 2155

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