



Operating Manual & Recipe Book



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 call your local showroom to organise a booking.

NSW
48-50 Moore Street
Leichhardt
02 8569 4600

VIC
1211 Toorak Road
Camberwell
03 9809 2122

QLD
1/42 Cavendish Road
Cooparoo
07 3397 0900

WA
Unit 10/55 Howe Street
Osborne Park
08 9201 9299

ilve.com.au





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**



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.





If you think your kitchen might look good in the pages of a magazine or catalogue, this is your chance to make it famous. To enter into the draw, simply take four photos of your kitchen, tell us in 60 words or less why it deserves to win, then send everything to ilvelifestyle@eurolinx.com.au. The best entry will even win a beautiful ILVE by Ascaso coffee machine in the process. Good luck!



Contents

Installation Check	10	Digital clock (24 hour clock)	18
Rack positions	10	Digital clock (Non programmable)	18
Burning in elements	10	Analogue clock/Nostalgie series (12 hour clock)	19
ILVE Features	10	Care & Maintenance	20
Cavity cooling fan	10	Before you start	20
Cooktop	10	Catalytic self cleaning liners	20
Hob burners	11	Oven door removal	21
Low simmer	11	Cooktops	22
Trivets	11	Oven light replacement	22
Volcanic rock barbecue grill	11	Ignition trouble shooting	22
Rangehoods	11	Rangehoods	23
Griddle plate	11	Recommended cleaning products	23
Pizza stone	11	Cooking With ILVE	24
Safety flame failure device	11	Wok cooking	24
Grilling Systems	12	Pan frying	24
Traditional grilling	12	Steaming	25
Fan grilling	12	Braising	25
Controlling splatter and smoke	13	Rotisserie	25
Rotisserie mode	13	Deep frying	25
Shelf positions	13	Pizza stone	25
Grilling guide	13	Induction cooktops	26
Electric Oven Systems	14	Simmering	27
Setting the clock	14	Griddle plate	27
Using the oven	14	Teppanyaki	27
Temperature	14	Batch cooking	27
Preheating	15	Volcanic rock barbecue grill	27
Roasting probe	15	Roasting	28
Oven function selection	15	Cooking In Your Gas Oven	28
Oven Cooking Modes	16	Cakes	28
Gas Oven Systems	17	Biscuits	28
Cooking in your gas oven	17	Muffins	28
Electric grill	17	Roasting	28
Rotisserie	17	Grilling	28
Selecting the ventilated gas or electric function	17	ILVE Coffee Machine	29
Gas oven function selection	17	Warranty Card	53
Clocks & Timers	18	Troubleshooting	55

ILVE Recipes	30	• Grilled Lamb Cutlet & Vegetables
• Teppanyaki		• Rack Of Lamb with Cheese and Semi-dried Tomato
• Australian Breakfast		• Mustard Crusted Roast Leg of Lamb
• Vegetable Soup with Vermicelli		• Chicken Casserole with Moroccan Spices & Cous Cous
• Fettuccine with Chilli & Garlic		• Thai Style Chicken
• Layered Vegetable Frittata		• Panna Cotta
• Gourmet Pizza		• Mini Christmas Cakes
• Tasmanian Scallops Creole Style		• Lemon Curd Tart
• Scampi with Lime & Orange Butter Sauce		• Hazelnut Torte with Chocolate Ganache
• Marinated Seafood Skewers		• Almond Shortbread Hearts
• Chilli Salt Calamari		• Rosemary Damper
• Steamed Trout with Dill & Lemon		

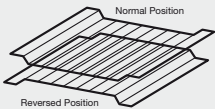
Installation

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 the cavity and that all packaging is removed from inside oven.
- Check that all oven racks are in place.

Rack positions

ILVE ovens are equipped with various racks depending on the model and size; all ILVE wire racks are reversible. They have angled offset ends to allow for height variation between shelves; this is a particularly useful feature when cooking with deep dishes, for large roasts or when batch cooking.



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 Set oven temperature control knob to 250° 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 all seven cooking modes (2 through 8) in sequence and allow to burn in each mode for 10 to 15 minutes.
 - 5 Clean the oven thoroughly when you have completed the burn in process so that the oven and grill/roisserie will be ready for use. Refer to page 20.
- 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.

Features

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.



Cooktop

ILVE's gas burners feature high thermal efficiency, economical energy consumption and precision temperature settings, allowing you to not only have total control over cooking temperatures but instant response in temperature changes and automatic ignition. All ILVE cooktops meet the highest standards of operational efficiency required for approval by the Australian and European Gas Association.



Hob burners

ILVE's triple ring high intensity burner is a high speed, high temperature burner rated at 19.4 Mj/h. It has a broad diameter to provide even heat across a maximum surface area of a wok or frying pan allowing for cooking efficiency and elimination of localised hot spots which can cause burning and sticking.

ILVE's conventional high efficiency medium burners are rated at 10 Mj/h, while the small burners are rated at 5 Mj/h and have a range of precision temperature settings from low simmer to medium and high. ILVE's elongated/ fish burner trivet is rated at 15 Mj/h and is great for steaming or grilling on ILVE's griddle plate. ILVE's multi fuel hobs are equipped with the usual combination of conventional gas burners with gas wok burner but can also be equipped with a variety of specialised hotplates.

Low simmer

A low simmer can be achieved by selecting a temperature between the off position and the high flame position on the selector knob. This feature is available on all ILVE models. This feature allows an accurate and safe simmer and complete control over the height of the flame.

Trivets

ILVE's cooktop trivets are designed to provide exceptional stability for even the largest woks, frying pans and pots. The trivets are easily removable for cleaning (See page 20).

Volcanic rock barbecue grill

ILVE's volcanic rock electric barbecue grill is a low profile, 3cm deep, large dimension barbecue which features 12 temperature settings. Meat, poultry and seafood chargrilled on the barbecue grill remain succulent and moist while



developing subtle smoky flavours. The volcanic rock barbecue grill is easily disassembled for ease of cleaning.

Pizza stone

This is a flat clay pizza stone and is available from ILVE for those cooks who like to make cakes and pastries, bake bread and make home made pizzas. This pizza stone fits onto any shelf in the oven and comes with its own ideas booklet.



Rangehoods

A complete range of designer rangehoods are available for all ILVE stoves and cooktops, please consult your ILVE dealer for further details.

Griddle plate

Optional cast iron griddle plates are available for ILVE cooktops. The griddle plates fit over the centre fish burner on 80, 90, 120 and 150cm cooktops. For all other models the griddle plates fit on the wok burner. Please consult your ILVE dealer for further details.



Safety flame failure device

All burners on ILVE cooktop and freestanding upright models, excluding the Maxi and the Compact series of gas cooktops, have a unique safety flame failure device. This feature instantly stops the flow of gas to a burner, if that burner is extinguished for any reason. You will need to hold the gas control knob in firmly once it lights for 10-15 seconds to override the thermocouple.

Grilling Systems

Electric

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 on three 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 250° C.

The oven heating indicator light at the front control panel comes on when the thermostat is energised 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.
- Care must be taken to make sure that there is at least 8cm between the top of items being grilled and the grill element to allow for unimpeded circulation of hot air (shelf 5).

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 5) 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 (See hot air grill cooking guide).

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 meat 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 grill grid inside a grill tray alternatively; meat can be placed on a wire oven 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).
- ILVE's fan grill system can be used to cook on multiple shelves, for example grilling meat on top shelf, lasagna on middle shelf, garlic bread on bottom shelf, while warming plates on the bottom of the oven.

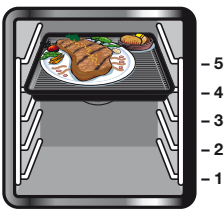
Controlling smoke and splatter while grilling

When grilling items such as sausages or fatty meats it is advisable to add 1 cup of water to the grill pan to control, drips, splatter and smoke.



Rotisserie mode

- 1. Insert rotisserie skewer into small opening on right side of oven wall cavity.
 - 2. Leave oven door closed.
 - 3. Turn grill function knob to temperature variance of your choice (1 – 12).
- Refer to page 28 for cooking methods in your gas oven.

Shelf positions



Grilling guide

FOOD TO BE GRILLED	RECOM-MENDED SHELF POSITION	 TRADITIONAL GRILLING		 FAN GRILLING	
		OVEN TEMP	GRILLING TIME 2	OVEN TEMP	GRILLING TIME 2
THIN CUTS					
Steaks	3 - 4	180°C	10 - 16 mins	180°C	10 - 16 mins
Kebabs	3	180°C	25 - 30 mins	180°C	25 - 30 mins
Chicken Kebabs	3	180°C	20 - 25 mins	170°C-180°C	20 - 25 mins
Cutlets / Schnitzel	3 - 4	180°C	12 - 18 mins	180°C	18 - 20 mins
Liver	3 - 4	180°C	8 - 12 mins	180°C	10 - 14 mins
Burgers	3 - 4	180°C	14 - 20 mins	180°C	16 - 20 mins
Sausages	3 - 4	180°C	10 - 15 mins	180°C	8 - 12 mins
Fish Fillets	3 - 4	180°C	12 - 16 mins	180°C	12 - 16 mins
Trout	3 - 4	180°C	16 - 20 mins	180°C	20 - 25 mins
Toast	3 - 4	180°C	2 - 4 mins	180°C	3 - 5 mins
Cheese Toast	3 - 4	180°C	7 - 9 mins	180°C	4 - 6 mins
Tomatoes	3 - 4	180°C	6 - 8 mins	180°C	6 - 8 mins
Peaches	3	180°C	6 - 8 mins	180°C	7 - 10 mins
THICKER CUTS					
Chicken (1kg)	2	–	–	170°C-180°C	50 - 60 mins
Roiled Meat (1kg)	1	–	–	180°C	75 - 85 mins
Pork (1kg)	1	–	–	180°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.					

Oven Systems

Electric

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.



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 18)

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.

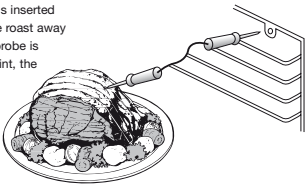
Preheating

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
	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 middle 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, 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.
	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. This mode is also perfect when using the ILVE Pizza Stone, for perfect pizzas cooked directly on the stone in a wood fired fashion.
	MODE 4 Upper element mode	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.
	MODE 5 Conventional Grilling mode	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.
	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 Hot Air Grilling mode	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.
	MODE 7 Convection heating mode	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.
	MODE 8 Advanced hot air mode	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.
	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 180°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)	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.

Gas Ovens

There are a four cooking options available with ILVE gas ovens:

- 1. Static Gas Oven
- 2. Fan Forced Gas Oven
- 3. Rotisserie
- 4. Electric Grill

Cooking in your gas oven

To use the gas oven open the door fully and select your mode of cooking, either static or fan forced. To do this you must turn the knob numbered 1 - 12 clockwise. By turning the knob clockwise and clicking it past 12, the fan-forced function is turned on. You can re-adjust the intensity of the grill element between 1 and 12. If the knob is not clicked past the 12 the oven will stay in static mode. Once you have selected a mode of cooking, the light will go on in the oven.

Now press the thermostat knob gently and turn it anticlockwise towards maximum temperature position (250°C.). Press the thermostat knob right in to prime the electric ignition and keep pressing it for 10 - 15 seconds to allow the thermocouple to heat up and let the gas through. Make sure that the gas has lit and, after three minutes, close the door, then select the temperature (from 100°C to 250°C)°).

Electric grill

To use the electric grill in the gas oven turn knob numbered 1 – 12 clockwise to the grilling icon (A) then adjust the thermostat knob to the required temperature.

Rotisserie

Still using the grill function, this function is also used as a rotisserie in all ovens (except 60cm). For example chicken, duck, beef and lamb can be spit roasted at temperatures up

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 225°C. Vegetables can be also be placed in the baking tray whilst using the rotisserie to add flavour to them.

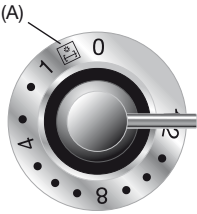
Selecting the ventilated gas or electric function

(For models with a VENTILATED GAS oven) Turn the knob (pictured top right) to position 12 and then turn it past position 12 as far as it will go in a clockwise direction. This starts up the radial fan which is located inside the oven and provides forced ventilation during cooking. To start the fan electric grill apply the same steps as above.

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

Gas oven function selection

TYPE OF FOOD	GRILL	OVEN	ROTIS- SERIE	SHELF
Meat Roasts		•	•	1-2
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 Pizzas		•		2
AuGratin/Crumb Cheese	•			3-4
Toasted Sandwiches	•			3-4



Function knob



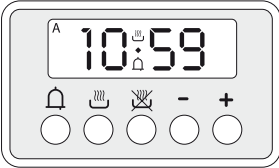
Thermostat knob

Clocks & Timer Controls

Key



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.

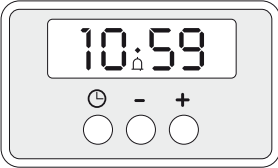
2. To set the alarm:

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:

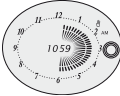
Only press the plus + button, until you reach the set time required. If you go over the time, press the minus - button to bring it back. A maximum of 99 minutes can be set. You will now notice a bell symbol on the display, this highlights that the alarm is on. The display will only show the countdown 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 for approximately 10 seconds until the word **TIME** appears. Release the button then turn the dial clockwise 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 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. 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 exclusive turbowave 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 when compared to other ovens.

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

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



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 200LM, 600LM and 800LM 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 250 °C on fan forced heating system for 10 - 20 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 they have a lot of splatter on them.

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.

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. Every six months you must wash the side liners to ensure longevity. The side liners can be washed in hot soapy water and are to be dried before placing them back in the oven.

If you clean the enamel in your oven it is essential that you use a non caustic cleaner and spray that cleaner onto a soft cloth rather than spraying the cleaner directly into the oven.

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

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.

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

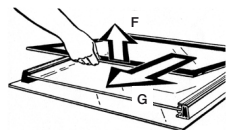
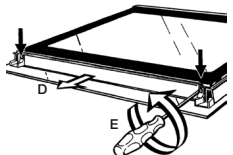
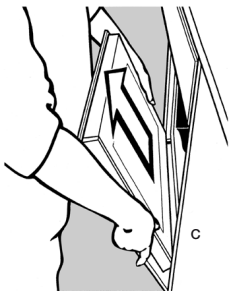
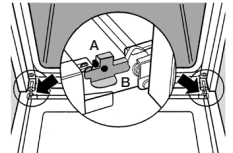
A. Removal of door

Open the door and lift catches (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 athermic door glass panels, the inner panels are removable. To remove glass open the door 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 silver coated 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.



Cleaning, Care & Maintenance

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. If you need to polish a cooktop surface use a metal polish such as Auto Sol.

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.

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

Important information

There are three components to a burner; a cap, brass burner and aluminium skirt. The cap is a cosmetic piece and is not necessary during the operation of the cooktop. It is advised that you remove the cap during usage then replace after usage.

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.

Brass burners

The brass burners will tarnish to a brown colour with use. To clean simply wash in warm soapy water or soak in white vinegar overnight 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.

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.

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

Teppanyaki plate

Allow the teppanyaki plate to cool slightly and apply a commercial product such as Mr. Muscle Orange Energy. Allow to sit for five minutes then scrape plate with a flat spatula. For heavy build up a scourer may be required.

Ceran cooktops

When using a ceran cooktop it is advised to only use stainless steel pots with stainless steel bases. The bottom of the pan must be thick and fat and as close in diameter to the cooking zone as is possible. The surface of the hob and the bottom of the pan must be kept clean.

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.

Ignition troubleshooting

All ILVE burners have automatic ignition. To ignite a gas burner simply push the knob in and turn to the left.

Ensure that the aluminium skirt and brass burner are sitting flush and that they are locked into each other.

Check that the gas has been lit. If the burner fails to ignite or stay alight repeat process. If the burner still fails to ignite a match may be used with caution. If your cooktop has flame failure it will take 8 to 10 seconds for the flame to stay alight. If the problem persists call ILVE in your capital city for service. (Contact numbers are located on the back cover of this booklet)

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.

Recommended cleaning products

Burner Skirts and Brass Burners:

- Autosol metal polish, available at automotive shops
- Autosol shine, available at supermarkets

Trivets:

- Hot soapy water only
- 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

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 enamel cleaner. Spray the cleaner onto a soft 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
- Cut back stainless steel solution for initial use only, available from ILVE
- Fresh and Clean, available at supermarkets
- 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
- Hammersley Foaming Crème Cleanser, available at supermarkets

- Hammersley Steel, Chrome and Furniture Polish, 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.



Cooking with ILVE

This section serves as a guide to choosing the most appropriate cooking method for all categories of food preparation. Get to know the full range of features your ILVE appliance has to offer.



Wok cooking

Stir-frying is the technique most associated with wok cooking. The idea behind traditional wok cooking is to cook thin strips of meat quickly over a high heat which sears and seals the meat, rather than stewing it. This technique retains the meat juices, flavour and tenderness. Vegetables and sauces are added to finish the dish.

The specially designed trivets on the ILVE wok burner are designed to accommodate curved bottomed woks, while the triple ring burner provides the high heat needed to quickly sear meat and achieve the best results.

ILVE TIP

Always pat dry wet food with paper towel before putting into hot oil as hot oil will spit and spatter when it comes into contact with droplets of water.

Pan frying

Pan frying is a popular and quick way of frying thin cuts of meat and vegetables in butter or oil. This should be done over a high heat so that food is seared and browned.



Steaming

Steaming is the ideal way of cooking vegetables, particularly green leaf vegetables.

Place a small quantity of water, usually no more than one cup, into a saucepan with a tight fitting lid. Place on a burner, on high heat and bring to the boil, then add well rinsed vegetables and cover with the lid. Do not allow the pan to dry burn.

If you use a steaming rack which holds vegetables above the boiling water you can steam two or more vegetables at once in the same pan.

Braising

Braising is done in the lower part of the oven (Mode 8) and is great for tenderising cuts of meat and creating dishes such as braised steak and onions.



Rotisserie

The rotisserie is one of the best ways to cook meat. The rotisserie can accommodate up to three 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 180 to 200°C. This is a guide only; it is recommended that meat is checked every 30 minutes.



Deep frying

For deep frying use the triple ring wok burner on the cooktop or ILVE's Domino deep fryer. Remember to bring the cooking oil to the correct temperature before adding the food to be cooked. Oil will begin to give off smoke when it is hot enough to commence cooking.

To check the oil temperature put in a single item. If the test item is immediately surrounded by a ring of bubbles the oil is hot enough to start cooking. Extreme care must be taken when frying on cooktops.



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.

Cooking with ILVE Induction Cooktop

The ILVE induction cooktops have been designed to make your cooking quick, easy and fun. When using an induction cooktop 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 cooktop 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 cooktop 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 cooktop you should still be aware that the cooktop surface may still be hot from residual heat. The cooktop display will have a  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 cooktop

To operate your induction cooktop switch the cooktop 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 cooktop 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 & 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  will start to flash followed by the number '9' simply reduce the temperature by touching the  button (e.g. to number 4) the cooktop will now flash 4 and . The cooktop will come to a boil and then reduce to the desired simmering temperature you have chosen. The letter  will stop flashing when the cooktop has reduced to your selected temperature.

Power boost function






Your ILVE induction cooktop 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  symbol on your cooktop (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 or 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 too extreme for normal cooking).

Shut down timer

Your ILVE induction cooktop has been equipped with a shut down timer so you can set your cooktop 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 cooktop 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 cooktop will shut down automatically to prevent any harm on itself or your kitchen. The cooktop will also beep at you to alert you of a problem.

The cooktop 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 cooktop 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  button. A  shape will appear and maintain that temperature of 70 °C for a maximum of 2 hours.

Simmering

Low temperature cooking is a wonderful way of tenderising various cuts of meat, melding flavours together in sauces and curries and obtaining clear stocks and consommés. A low simmer can be achieved by selecting a temperature between the off position and the high flame position on the selector knob, when using large pots it is recommended that the large burner or wok burner is used.



Batch cooking

ILVE's advanced hot air systems are perfectly suited to batch cooking. The large oven capacity enables you to bake two standard family roasts side by side. You can also cook two chickens on the rotisserie simultaneously, bake racks of multilayered cakes, trays of biscuits, a variety of pies, loaves of bread and fancy pastries with perfect temperature control and without having to wait for one batch to finish before starting the next. ILVE's built-in three stage element and fan together with its self-cleaning feature and efficient fat filter enables a variety of foods to be cooked together without flavour transference.



Griddle plate

The griddle plate is ideal for preparing succulent meals using a minimum of fat or oil. When frying fatty meats such as chops, sausages and bacon, much of the meat's fats will drip into the griddle plate's reservoir. This is a very healthy way of cooking meat while retaining tenderness and succulence. As an added bonus the griddle can be used as a food or plate warmer.

Teppanyaki

The teppanyaki plate is an ideal way of cooking delicate cuts of meat that require quick cooking methods. The heat in the plate will seal the meat trapping the natural juices and flavour without damaging the delicate texture. Ideal food for cooking this way include bacon, eggs, pikelets, pancakes, steaks, sausages, fish, prawns and poultry.



Volcanic rock barbecue grill

When meat, poultry and seafood is chargrilled on the volcanic rock barbecue the food remains succulent and naturally moist whilst developing subtle smoky flavours which enhance both taste and appearance.

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, seasoned and seared. 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, seasoned, and seared meat onto a baking dish and into the oven. Roast the meat until its ideal internal temperature is reached. The ideal interior 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 interior temperature of meat by using a meat thermometer or by using the ILVE Roasting Probe (available on some models only).



ILVE Coffee Machine

Both the free standing and built in ILVE coffee machines are amongst the most advanced fully automatic and programmable coffee machines on the market. They have been hand built with commercial quality parts and these attributes have adapted to the domestic market. Not only will you experience the aroma and taste that you would normally only get from your favourite coffee house, your ILVE coffee machine comes with much more advanced added extras to heighten your coffee experience.

There are a number of different settings on you ILVE coffee machine from a short black, double shots and long black settings. You also have the option to introduce a different pre ground coffee for one individual shot (e.g. decaf ect). Simply activate the designated single shot button and add your unique grinded coffee in the individual compartment. The ILVE coffee machine will also prompt you to clean, decal and to empty the puck bin (coffee waste). With your ILVE coffee machine you can brew coffee and froth milk all at the same time. This is due to the machine having a large solid brass boiler with a heat exchanger. You can also produce straight hot water for your cup of tea or chai latte.

Being the most advanced machine on the market you also have the ability to adjust your grind, grind time, amount of coffee per shot and much much more. The machine has been designed for you to adjust it to your individual taste.



Pictured: ILVE's SCM5 Built-in coffee machine and 600 SSXMP Built-in oven



Pictured: ILVE's SCM6 freestanding coffee machine

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 ignite the grill.

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 colour and very even texture.

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 grilling dish.

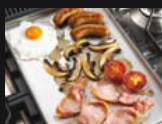
Grilling

Grilling must be done on the second level from the top of the oven; the top level is too close to the grill. Position food towards the back half of the ILVE grilling dish so that the meat is closer to the direct heat.

ILVE Recipes



Teppanyaki



Australian Breakfast



Vegetable Soup
with Vermicelli



Fettuccine with
Chilli & Garlic



Layered Vegetable
Frittata



Gourmet Pizza



Tasmanian Scallops
Creole Style



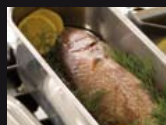
Scampi with Lime &
Orange Butter Sauce



Marinated Seafood
Skewers



Chilli Salt Calamari



Steamed Trout with
Dill & Lemon



Grilled Lamb Cutlets
& Vegetables



Rack of Lamb
with Cheese &
Semi-dried Tomato



Mustard Crusted Roast
Leg of Lamb



Chicken Casserole
with Moroccan Spices
& Cous Cous



Thai Style Chicken



Panna Cotta



Mini Christmas Cakes



Lemon Curd Tart



Hazelnut Torte with
Chocolate Ganache



Almond Shortbread
Hearts



Rosemary Damper



Serves 2



Preparation time:
10 minutes



Cooking time:
10 minutes

Ingredients:

2 piece of trimmed steak
(the cut of meat is up to you)
2 pieces of salmon steaks
(or any other fish steak)
½ a capsicum
4 mushrooms
½ a bunch of rosemary leaves
½ an onion chopped
1 bunch of shallot tails
1 garlic clove
Extra virgin olive oil
Salt and pepper

1

Cut and trim vegetables place in
deep bowl and mix in rosemary
leaves garlic and extra virgin olive
oil and mix well.

2

Pre heat teppanyaki plate on high for
10 minutes.

3

Brush steak and chicken with extra
virgin olive oil and season to task
with salt and pepper then add to the
teppanyaki plate.

4

Once the steak and salmon require
turning add the vegetables to the
teppanyaki plate and work the
vegetables until meat has finished
cooking then serve.



Teppanyaki





Australian Breakfast



Serves 2



Preparation time
10 minutes



Cooking time
10 minutes

Ingredients:

4 eggs
4 sausages
6 rashers or bacon
2 large mushrooms sliced
2 tomatoes halved

- 1 Heat teppanyaki plate up for 10 minutes then spray plate with extra virgin olive oil.
- 2 Place sausages on teppanyaki plate and cook for 5 minutes turning as needed.
- 3 Add bacon, mushroom, tomatoes and cook for a further 5 minutes.
- 4 Add eggs onto the plate and remove all food from the teppanyaki plate when the eggs have cooked.

ILVE COOKING TIP

To avoid splatter and trap heat, use ILVE's teppanyaki dome cover accessory.



Serves 4-6



Preparation time:
20 minutes



Cooking time:
25 minutes

Ingredients:

2 large onions, sliced thinly
½ cup (125ml) olive oil
2 cloves garlic, crushed
2 large capsicums, sliced thickly
2 cups carrots, sliced thinly
3 cups potatoes, diced in 1cm cubes
7 cups (1.75L) vegetable or chicken stock
2 cups beans, cut into 2.5cm pieces
2 zucchini, halved then sliced thickly
250g vermicelli
½ cup coarsely chopped parsley
Salt and pepper to taste

- 1 Sauté onion, in a heavy stockpot until soft. Add garlic, capsicum and carrots and cook for 5 minutes.
- 2 Add potatoes and stock and simmer for 10 minutes or until potatoes are tender.
- 3 Add green beans, zucchini and vermicelli and cook until vermicelli is tender.
- 4 Divide soup among serving bowls and season with salt, pepper and chopped parsley to taste.



Vegetable Soup with Vermicelli





Fettuccine with Chilli & Garlic



Serves 4



Preparation time
10 minutes



Cooking time
10 minutes

Ingredients:

500g fettuccine
Salt
1 chilli sliced thinly
2 cloves garlic crushed
3 tablespoons olive oil
Grated parmesan

- 1 Bring large saucepan of salted water to the boil.
- 2 Cook fettuccine, uncovered, until just tender then drain.
- 3 Heat oil in a large frying pan, add chilli and garlic, frying gently for 2 minutes.
- 4 Add drained pasta to chilli and garlic mix, toss gently to combine. Divide pasta among serving bowls and top with grated parmesan.

ILVE COOKING TIP

For variations of this dish add seafood, meats, cream or tomato sauces according to your taste.



Serves 4-6



Preparation time
20 minutes



Cooking time
35-45 minutes

Ingredients:

2 potatoes peeled & sliced
1 red capsicum sliced
1 green capsicum sliced
1 zucchini sliced
1 spanish onion sliced
1 sweet potato peeled & sliced
2 small carrots peeled & sliced
1 cup (250ml) olive oil
3 tablespoons pesto
6 eggs
200ml cream
Salt and pepper to taste

- 1 Preheat oven (Mode 9) to 170° C. Once this temperature is reached turn oven to (Mode 7).
- 2 Place vegetables in a large bowl and combine with oil and pesto.
- 3 Heat teppanyaki plate or frypan to high.
- 4 Add a small amount of vegetables and cook for a few minutes. Put each batch of vegetables to the side until all vegetables are cooked.
- 5 Grease and flour a large ovenproof dish and layer vegetables into the dish.
- 6 In a bowl beat together eggs, cream and season with salt and pepper, slowly pour over vegetables to completely cover. Tap dish to remove air pockets.
- 7 Bake in oven for approximately 35-40 minutes. Frittata is cooked when a skewer inserted into it comes out clean.
- 8 Carefully invert frittata onto a serving dish.
- 9 Serve with salad.



Layered Vegetable Frittata





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

1

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.

2

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

3

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.

4

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

5

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



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

1

Preheat grill to high (Mode 6).

2

Place scallops in shell on baking tray.

3

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.

4

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

5

Serve with either lime or lemon wedges.

ILVE COOKING TIP

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



Tasmanian Scallops Creole Style





Scampi with Lime & Orange Butter Sauce



Serves 4



Preparation time
20 minutes



Cooking time
10 minutes

Ingredients:

8 scampi
1 clove garlic, crushed
50 ml olive oil
Cracked pepper to taste

Lime and Orange Butter Sauce

Juice of 2 limes
Juice of 1 orange
½ teaspoon lime zest
1 tablespoon sugar
60g butter
1 orange segmented

1 Combine garlic, oil and pepper in a small bowl.

2 Split scampi lengthwise on underside and open slightly. Place on a plate and pour over garlic, oil and pepper marinade and leave for at least 10 minutes.

3 Meanwhile heat teppanyaki or grill plate to hot. Once hot, place marinated scampi cut side down and cook for 5 minutes.

Turn scampi over and cook for a further minute. Place on warm serving dish.

4 Lime and orange butter sauce. Place lime juice, orange juice, zest, sugar and butter in a small saucepan and bring to the boil. After two minutes of reducing add orange segments and remove from heat. Pour over warm scampi and serve immediately.



Serves 4



Preparation time
20 minutes



Cooking time
5 minutes

Ingredients:

1kg seafood, salmon, green prawns and octopus
½ cup (125ml) olive oil
Juice 1 lemon
2 cloves garlic, crushed
1 tablespoon parsley or dill, chopped
Freshly ground pepper, to taste
Bamboo skewers, soaked in water

1 Cut salmon into cubes, peel prawns and cut tentacles off octopus, leaving on tails.

2 Mix together oil, lemon, parsley or dill and pepper to taste in a bowl, making marinade.

3 Add seafood and marinate for about 15 minutes.

4 Heat teppanyaki plate or grill plate to hot.

5 Place skewers on heated plate and cook for approximately 5 minutes, turning frequently.

6 Serve immediately.

ILVE COOKING TIP

Do not overcook seafood, generally once it has lost its opaque appearance the seafood is ready.



Marinated Seafood Skewers





Chilli Salt Calamari



Serves 4



Preparation time
15 minutes



Cooking time
2 minutes

Ingredients:

600g small whole calamari
or squid
1/3 cup plain flour
2 teaspoons chilli flour
1 tablespoon sea salt
Oil for frying
Spring onions, sliced
(To decorate)
Lemon wedges

- 1 Clean calamari or squid by gently pulling head and tentacles away from body. Pull out the clear backbone from inside of body and stomach and discard. Cut tentacles from head just below the eyes, discard head. Remove side wings and fine membrane from body.
 - 2 Rinse body, tentacles and wings thoroughly and dry with paper towel. Cut calamari down the centre and open flat, slice body and wings into 5mm strips.
 - 3 Combine flour, chilli powder and salt.
 - 4 Add calamari and toss to coat, shaking off excess flour mixture.
 - 5 Heat oil in deep fryer and when hot add half the calamari and cook for 1 minute or until just tender and beginning to colour.
 - 6 Remove from oil, lifting basket and allow to drain on paper towel. Repeat with remaining calamari.
 - 7
- Serve with sliced spring onions and lemon wedges.



Serves 6-8



Preparation time
10 minutes



Cooking time
15 minutes

Ingredients:

1 500g trout, cleaned
and scaled
6-8 cups (1.75-2L) fish stock
or water
Sprigs of dill
1 lemon, sliced
1 spanish onion, sliced

- 1 Place trout, dill, lemon slices and spanish onion slices onto a perforated tray into fish kettle.
- 2 Carefully pour in 1-2 cups of water or stock in fish kettle and lower tray with trout carefully into fish kettle, cover with lid.
- 3 Steam the fish with a gentle simmer for approximately 10-15 minutes. Test fish after 10 minutes by using a fork to flake the thickest part of the trout. It is ready when it flakes easily.

ILVE COOKING TIP

Check fish with point of knife by lifting the flesh, fish will be ready when the opaque appearance of the flesh is gone.





Grilled Lamb Cutlets & Vegetables



Serves 2



Preparation time
10 minutes



Cooking time
5-8 minutes

Ingredients:

6 extra thick french trimmed lamb cutlets
Selection of your favourite vegetables, for example capsicum, spanish onion and zucchini
Extra virgin olive oil
Salt and pepper

- 1 Season cutlets with salt and pepper.
- 2 Slice vegetables, toss in oil and season with salt and pepper.
- 3 Heat grill plate or teppanyaki to hot.
- 4 Place on seasoned cutlets and cook for about 8 minutes, turning occasionally.
- 5 Remove to warmed serving plate and cover with foil.
- 6 Add vegetables to grill and cook for 3 minutes or until tender. Serve cutlets with vegetables.

ILVE COOKING TIP

Try this dish using different herbs, spices and marinades. Take care with sugar based marinades as they tend to burn quickly.



Serves 2



Preparation time
15 minutes



Cooking time
35 minutes

Ingredients:

1 rack lamb, french trim
6 sundried tomatoes
50g tasty cheese, small pieces
Sprigs of rosemary
4 thin slices pancetta ham
1½ (375ml) cups rich red wine sauce or gravy

- 1 Preheat oven (Mode 9) to 250°C. Once this temperature is reached turn oven to (Mode 2).
- 2 With knife or skewer make an incision along the lamb fillet just below the bone.
- 3 Make the incision wider by stretching cavity with your fingers.
- 4 Finely chop rosemary and mix with marinade oil of sundried tomatoes, gently rub over the outside of lamb rack and through the cavity made in lamb.
- 5 Insert sundried tomatoes and cheese into cavity, plug ends with a sundried tomato to stop the cheese from melting out during cooking process.
- 6 Lay pancetta slices over meaty part of lamb rack and place lamb into preheated oven, middle shelf for 5 minutes.
- 7 Reduce heat to 160° C and cook for a further 30 minutes.
- 8 Remove lamb from oven, allowing to rest for at least 5 minutes. Cut the meat between fingers and serve with mashed potatoes, vegetables and red wine sauce or gravy.



Rack of Lamb with Cheese & Semi-dried Tomato





Mustard Crusted Roast Leg of Lamb



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

- 1 Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 7).
- 2 Pierce lamb with a knife to make slits. Place garlic slivers into slits.
- 3 Mix together seeded mustard and soy sauce, making a paste and spread paste evenly over the leg of lamb.
- 4 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).
- 5 Place baking dish into centre of oven and cook for 90 minutes.
- 6 Serve with roast vegetables.

ILVE COOKING TIP

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



Serves 6-8



Preparation time
20 minutes



Cooking time
1 hour

Ingredients:

2 tablespoons olive oil
2kg chicken pieces
2 onions, sliced thinly
2 cloves garlic, crushed
3 tomatoes, chopped coarsely
2 tablespoons tomato paste
1 red capsicum, seeded and chopped coarsely
1 teaspoon ground ginger
¼ teaspoon ground cloves
½ teaspoon freshly grated
1 teaspoon ground cinnamon
1 teaspoon ground turmeric
4 cups (1L) stock
½ cup raisins

Cous Cous

2 cups cous cous
2 cups (500ml) stock
2 tablespoon butter

- 1 Heat oil in a large casserole dish. Place chicken in dish and brown until a golden colour. Remove chicken from casserole dish and set aside on a plate.
- 2 Add onions, garlic, tomatoes and capsicum to the casserole dish and cook for 2 minutes.
- 3 Add ginger, cloves, nutmeg, cinnamon and turmeric and pour in stock.
- 4 Return chicken pieces to casserole dish and cook over a gentle heat for about 40 minutes, this dish can also be baked in a 180° C oven for 40 minutes using (Mode 3).
- 5 Add raisins and cook for further five minutes.
- 6 Cous Cous. In a medium saucepan, bring stock and butter to the boil. Stir in cous cous and remove saucepan from heat. Cover and allow to stand for 5 minutes or until all stock is absorbed. Fluff with a fork.
- 7 Serve casserole with cous cous.



Chicken Casserole with Moroccan Spices & Cous Cous





Thai Style Chicken



Serves 4



Preparation time
25 minutes



Cooking time
15-20 minutes

Ingredients:

6 chicken fillets, skin on
1 carrot, julienned
1 stick celery, julienned
½ spanish onion, julienned
½ red capsicum, julienned
½ green capsicum, julienned
1 bunch coriander
1 bunch rocket lettuce
100g jasmine rice

Chicken Marinade

1 teaspoon palm sugar or sugar
1 clove fresh garlic
1 teaspoon dried coriander
1 teaspoon turmeric
1 teaspoon curry powder
3 small fresh chillies, whole
60ml fish sauce
½ cup (125ml) coconut milk

Chilli Vinaigrette

1 cup rice wine vinegar
60g chopped spanish onion
4 small fresh chillies, whole
20g fresh garlic
20g sugar, palm sugar if possible
20ml fish sauce

① Make marinade by combining all ingredients and blending to a paste. Coat chicken and allow to marinate for a minimum of 2 hours.

② Preheat oven (Mode 9) to 175° C.

③ Make vinaigrette by combining red wine, vinegar, onion, chillies, garlic, sugar and fish sauce and liquidise in a blender.

④ Place chicken on grill grid oven tray, skin side up. Turn oven to fan-grill (Mode 6) and place tray ¾ of way to top in oven. Cook chicken skin side up for approximately 10 minutes or until golden brown, then turn over and cook for a further 5-10 minutes.

⑤ Serve with jasmine rice and a salad of rocket, coriander and julienned vegetables dressed with chilli vinaigrette.



Serves 4



Preparation time
10 minutes



Cooking time
5 minutes

Ingredients:

1 ¾ cups double cream
4 tablespoons caster sugar
Vanilla
2 teaspoons gelatine
Fresh berries or your favourite fruit for serving

① Put cream and sugar in a saucepan, stirring until sugar dissolves. Bring to the boil, then turn down and simmer for 3 minutes.

② Add a few drops of vanilla.

③ 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.

④ Pour mixture into 4 x ½ cup moulds, cover and refrigerate until set.

⑤ 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.

⑥ 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





Mini Christmas Cakes



Makes 5



Preparation time
20 minutes



Cooking time
50 minutes

Ingredients:
500g glace pineapple,
250g glace apricots,
125g glace figs, 125g dried apricots,
500g pitted dates,
all chopped roughly
500g glace cherries
½ cup (125ml) rum or brandy
500g brazil nuts
200g unsalted butter
1 cup brown sugar
4 eggs
1½ cup plain flour
½ cup self raising flour
3 tablespoons honey
Extra ½ cup rum or brandy

- 1 Place all fruits into a large bowl and pour over rum or brandy, cover and leave overnight to soak. Next day stir in brazil nuts.
- 2 Preheat oven (Mode 9) to moderately slow at 160° C. Once this temperature is reached turn oven to (Mode 8).
- 3 Grease then line a 5x10cm round cake tin with baking paper.
- 4 Cream butter and sugar until the mixture is pale in colour then add eggs gradually, beating well after each egg is added. Sift flours and stir into creamed egg, sugar and butter mixture with ¾ of the rum soaked fruit. Divide mixture evenly among the 5 tins and bake in preheated oven for 35 minutes.
- 5 Heat honey in a medium saucepan with the remaining fruit.
- 6 Remove cakes from the oven and spoon fruit and honey mix evenly over the cakes before returning to the oven for a further 15 minutes.
- 7 Pour over extra rum and leave to cool in tins. Once cold remove cakes carefully from tins and wrap in foil until ready to serve.



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

- 1 **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.
- 2 Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 3).
- 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.
- 4 Return pastry and bake for a further 15 minutes or until golden brown, allow to cool.
- 5 **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.
- 6 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

- 1 Preheat oven (Mode 9) to 150°C. Once this temperature is reached turn oven to (Mode 7).
- 2 Separate eggs, placing whites in bowl to side. Beat egg yolks until thick and pale. Gradually beat in ¾ cup sugar, then nuts and breadcrumbs and continue beating until ingredients are well combined.
- 3 Whisk egg whites until they begin to foam. Gradually add remaining sugar and beat until mixture forms peaks.
- 4 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.
- 5 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.
- 6 **Chocolate Ganache.**
Melt chocolate and cream in a double saucepan stirring to combine. Allow ganache to cool.
- 7 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.



Makes approx. ½ dozen



Preparation time
25 minutes



Cooking time
18 minutes

Ingredients:

250g butter
¾ cup caster sugar
2 ½ cups flour
3 cups ground almonds
150g cooking chocolate
Slivered almonds

- 1 Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 2).
- 2 Cream butter and sugar until light and creamy. Sift in flour and add ground almonds to make smooth dough.
- 3 Wrap in plastic and place in the refrigerator for 15 minutes.
- 4 Divide dough in half and place between two sheets of baking paper. Roll out dough to about 4mm in thickness. Using a heart shaped cutter, cut out biscuits, repeat with other half of the dough. If there is any dough remaining roll into a ball and repeat process.
- 5 Place biscuits on to greased baking trays, leaving a space between each biscuit. Cook for 10-12 minutes or until a pale golden colour. Leave to cool for a few minutes on trays before removing onto a rack to cool completely.
- 6 Carefully melt chocolate and spread over half of each biscuit and sprinkle with slivered almonds. Allow chocolate to set.

ILVE COOKING TIP

If batch baking, mode 8 would be better suited for more than one shelf at a time.



Almond Shortbread Hearts





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 tablespoon fresh
rosemary, chopped
¾ cup parmesan cheese, grated
2-2 ½ cups (500-625ml) milk
Cracked pepper
Sea salt

❶

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

❷

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.

❸

Add enough milk to make a
soft dough and stir.

❹

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.

❺

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

❻

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

❼

Serve hot with butter.

Warranty Card

ilve.com.au

THIS WARRANTY IS VALID IN AUSTRALIA ONLY

NOTE

To activate this warranty please complete the details listed
below when you have unpacked the product, and send
the "tear off" card with a copy of your proof of purchase
invoice or sales docket to:

REPLY PAID
83617
Leichhardt, N.S.W
2040

Warranty

These products are covered by a warranty in addition
to all rights available to you by statute. The warranty
is for a period of twenty four (24) months from the
date of purchase, subject to the following conditions.
The warranty covers repairs free of charge of any fault
arising from defective materials of components, or faulty
workmanship. The product will be repaired or replaced at
the recommendation and discretion of ILVE Australia.

The conditions above mentioned are:

1. That the purchaser carefully follows all
instructions packed with the product.
2. That the purchaser carefully follows the
installation instructions provided and complies
with the electrical wiring regulations, gas and/or
plumbing codes by having the product installed by
a **Fully Licensed** tradesperson.

3. That the purchaser carefully follows the
instructions provided in the owners manual
detailing the proper use and care of the product
and does not use the product for any purpose
other than the **domestic** use for which it has
been designed.
4. That the product was purchased by an approved
ILVE dealer in Australia and has been installed
in Australia.
5. That this warranty does not extend to:
 - a) Light globes (this includes rangehoods,
ovens and microwaves
 - b) Damage to ceramic glass caused by
liquid or spill overs, neglect, lack of
maintenance or impact.
For information on cleaning substances
containing sugar *please refer to page 16
of your Operating Instructions manual.*
 - c) Damage to the surface coatings caused by
cleaning or maintenance using products
not recommended by the owner's
handbook.
 - d) Defects caused by normal wear and tear,
accident, negligence, alteration or misuse.

Continued over...

WARRANTY REGISTRATION CARD

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

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

MODEL NUMBER	SERIAL NUMBER (If you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

- e)

A product dismantled, repaired or serviced by any service person other than an authorised employee or agent of ILVE appliances. To locate your closest ILVE authorised service agent please call **1300 85 64 11**
- f)

Damage or defects caused by rangehood/s being installed externally, incorrectly or not in accordance to the manual/s supplied with the product.
(ILVE RANGEHOODS ARE DESIGNED FOR INDOOR USE ONLY)
- g)

If the appliance IS NOT in the possession of the original purchaser.
- h)


All components resulting in poor workmanship subject to the above conditions become property of ILVE and upon request MUST be returned to head office in Leichhardt, N.S.W for assessment.
- i)

Damages or dents not affecting the performance with items purchased off display and as factory seconds
6.

The provision of service under this warranty is limited by the boundary of the nearest service agent's area.

Travelling cost incurred for service outside this area is not covered by this warranty and will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. This warranty covers a 50 kilometre round trip.
7.

The cost associated with the hire of extension ladders and scaffolding to service rangehoods installed on ceilings greater than 3 metres will not be covered by this warranty. Such costs will be borne by the customer.
- Please refer to the ILVE Operating manual for trouble shooting before making a service call. Please note that **ALL SERVICE CALLS MUST BE BOOKED THROUGH ILVE'S SERVICE AND WARRANTY DEPARTMENT ON 1300 85 64 11**

For all service enquiries, please contact ILVE service and warranties hotline on **1300 85 64 11**. If you are unable to establish the date of purchase, or the fault is not covered by this warranty, or if the product is found to be in working order by an ILVE authorised service agent, you will be required to bear all service call charges.
-
- | PROBLEM | ANSWER |
|--|---|
| RANGEHOODS | |
| Down lights not working | Replace globe. Correct wattage globes must be used. 12V - 20W type g4. |
| How do I change the globes? | Model X39 – Remove inner chrome ring surrounding glass by prying off with small fine blade screw driver, being careful not to drop glass. When inserting new globe, do not touch globe with your hands. It is advisable to use a cloth instead. Replace ring and glass by pushing gently back into place. Models X200 – X90 – B1-B2-T29-B9 C90 = Remove chrome ring by turning anti-clockwise, glass is fixed to ring. Globe can now be replaced as above. |
| Indicator lights keep flashing | The flashing acts as a reminder for you to clean the mesh filters. It will occur in segments of approximately 30 hours of usage. The rangehood will need to be reset, for ease with lighting, use a match stick or tooth pick. Push down the hidden button located in the small hole to the right of the speed control buttons. Refer to information sheet, included with rangehood. |
| Rangehood is noisy | This could be due to the installation. Please check that the rangehood is installed with the correct sized ducting. Soft type flexible ducting can cause hood to be noisy. ILVE recommends ridged ducting, maximum length 4 metres. |
| Both lights and fan don't work | Before calling for service, try turning power to rangehood on then off. If the power point is not accessible, this can be done at the meter box, this will reset the rangehood. |
| COOKTOPS | |
| My burners will not ignite | Check to see if the brass burners are placed correctly into the aluminium base. This is very important as it will ensure the flame holes line up with the ignition post. It will also ensure correct combustion when alight. |
| Does your ILVE cooktop have flame failure devices fitted? | Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds. If new, ensure knobs are firmly fitted, check by pushing knobs down firmly with the palm of your hand. |
| My ignition continually sparks | This may be due to a liquid spill over, which can cause moisture to enter into ignition micro switches under knobs. Spraying liquid type cleaners can also create a problem. If this does occur, the cooktop should be turned off at power point and left to dry out. Removing all knobs and using a hair dryer on the control panel, will assist the drying out process. |
| All the igniters spark at the same time when lighting | This is normal and how they are designed to operate. |
| The knob is loose on shaft | Knob retaining spring clip has come out. This does not require a service technician and can be replaced by customer. Please contact your ILVE state office, who will arrange for a clip to be sent to you. |
| OVENS | |
| 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. |
- ILVE Operating Manual | 55
- Downloaded from www.Manualslib.com manuals search engine



National Service 1300 856 411

ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
(WA by appointment only on Saturdays)

ilve.com.au

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt

T 02 8569 4600
F 02 8569 4699

VIC, TAS & SA

1211 Toorak Road
Camberwell

T 03 9809 2122
F 03 9809 2155

QLD

1/42 Cavendish Road
Coorparoo

T 07 3397 0900
F 07 3397 0850

WA & NT

Unit 10/55 Howe Street
Osborne Park

T 08 9201 9299
F 08 9201 9188

New Zealand

PO Box 11.160
Sockburn Christchurch

T 0508 458 369
F 03 344 5906