

QUICK START GUIDE FOR YOUR NEW ILVE MAJESTIC / NOSTALGIE GAS RANGE

Installation

ILVE Ranges feature many advanced cooking components and safety refinements. However, before using your oven for the first time, the following installation procedures should be performed, oven elements need to be heated for the first time (burned-in) and also a few reminders and "How To's".

First Time Start - Up

All removable parts of the oven should be washed with water and hand dishwashing soap, dried and reassembled.

Burning-in the Elements

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

1. Set oven temperature control knob to 450° and select cooking function mode #1 by turning the function control knob.



2. Allow to burn for 10 to 15 minutes.
3. Repeat Process for cooking modes 2 through 4 in sequence and allow to burn in each mode for 10 to 15 minutes.
4. Clean oven thoroughly when you have completed the burn-off process so the oven will be ready for use.


- *There might be a slight unpleasant odor during the initial burn off procedure. As a result, it is advisable to open a door or window in the kitchen during this procedure.*


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

Clock & Timer Control

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.

Mode of Cooking

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.

Oven Cooling Fan

ILVE ovens are equipped with a cavity cooling fan. The fan is activated when the thermostat on the control panel reaches 122°.

Air will gently blow out through the front vent, just above the oven door handle. This keeps the interior of the oven housing cool. This fan will **remain on** after the oven is shut off until the temperature drops to 104°. Keeping the oven door slightly ajar will help cool the oven.

Panel Lights

Temperature is indicated by an ORANGE light. This light will turn off when desired temperature is reached and turn on as the oven is warming. Cooking mode selection is indicated by a GREEN light. This light should stay on throughout the cooking process.

The Majestic or Nostalgie Gas Control Knob

1. Convection Oven Mode



2. Conventional Oven Mode



4. Grilling Mode & Rotisserie



3. Defrost



See your ILVE Manual - Page 22 for a detailed explanation of each knob function.

Lighting the Gas Burners

After selecting the burner knob, press the knob controlling the desired burner and turn it towards the left. There will be a clicking sound **It is important to press the knob for 10 seconds.** In this way the thermocouple bulb overheats and the gas passage is enabled. For the "Griddle", controlling knob only needs to be depressed for 2 seconds.

Lighting the "Dual" Triple Ring Burner



Locate the knob by the indicator next to it. Press and turn the knob to the spark symbol and keep the knob pressed for **10 seconds.** Once the burner ignites, continue turning the knob in a counter-clockwise direction to the first limit-stop which corresponds to a medium power level. If you press firmly, you can go past the first stop and the external ring goes out, leaving just the small center burner lit. To regulate the small center burner to minimum, turn the knob in a counter-clockwise direction to the limit-stop (MINIMUM). To re-ignite the burner, turn the knob in a clockwise direction past the limit-stop until you reach the required level.

Lighting the Gas Oven

Turn the Control knob to the selected cooking mode. Then turn the temperature knob to the desired temperature. The ignition of the oven burner takes place automatically after a few seconds. If this does not happen, switch off and repeat the operation.

To activate the gas grill, use Control knob only to mode 4. During operation of the gas grill is not possible to select a cooking temperature. The maximum temperature inside the oven with the grill function is 500 °F. It is advisable to preheat the grill for 5 minutes before putting in the food. The oven door must be closed when cooking with the gas grill.

Storage / Warming Drawer

Every ILVE Majestic or Nostalgie range has a full size storage / warming drawer. Located below the oven it captures residual heat from the oven above. It is important to understand that for the warming drawer to work, the oven must be turned on.

DO NOT leave any plastic in the warming drawers.

Cleaning your New ILVE Range

Cook Top

Clean the Stainless Steel Cook top after each use with a soft clean cloth with household cleaner. Avoid any cleaners which may contain chloride or a chloride compound. For persistent stains, use warm white vinegar or a NON-ABRASIVE cleaner. Abrasive cleaners will scratch the stainless steel. You may polish the cook top surface using a metal polish.

The Griddle Top for (36" Model)

We recommend cleaning the plate at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided. Pour a small amount of water onto the plate and, using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation (several times, if necessary) until the desired result is obtained. It is extremely important to clean the plate when it is quite hot, so care should be taken. The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry.



Grates, Caps & Burners

Grates - should be cleaned once they have cooled. To clean grates, wash with warm soapy water, then dry immediately. DO NOT use abrasive cleaner like Comet or steel wool. Grates may discolor over time due to heat, acids or food enzymes. This is natural and will not affect the performance of the cook top.

Burner Caps - sit on the brass burner and should be removed and washed in warm water. Burner caps SHOULD NOT be put into cold water while hot as crazing can occur. Always allow caps to cool completely before cleaning.

Brass Burners - will tarnish to a brown color with use. To clean, wash in warm soapy water or soak in white vinegar overnight to remove food splatters.

Oven Door

The oven door is composed of three sheets of plate glass. The plate glass parts may be cleaned using paper towels and an ordinary non-abrasive cleaner. The inside glass may be removed to facilitate cleaning. To remove the door and glass, please see detailed instructions on page 14 of your ILVE manual.



Cleaning the Oven

The secret to cleaning the oven is to wipe spills as soon as they occur. Clean the oven with hand dishwashing soap and water. You can also soften stubborn dirt and grime by placing a shallow pan full of water in the oven and turning it on to a high temperature for 45 to 60 minutes. With the grease and grime loosened, you can clean the oven with soap and water.

Continuous-Cleaning Panels (Optional)

If the oven is equipped with self-cleaning catalytic panels, the splashes of fat are transformed into a light powder residue which can then be removed with a damp cloth once the oven has cooled.