

Household Appliances

Live,  
Cook,  
Love.







# Majestic

The statement range cooker which makes your kitchen unique.

A fusion of beauty and functionality, Majestic is a bold, masterful embodiment of the ultimate range cooker. A free-standing statement-piece that blends into every setting and immediately takes centre stage, with a style featuring rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

← UMDI10NS3/BGP  
Majestic 40" range cooker  
with flush-mounted induction hob and 6 induction zones  
Blue Grey (RAL 7031) with copper finishes







↑ UM12FDNS3/WHB  
Majestic 48" range cooker  
with 7-burner hob and double oven  
White with burnished finishes

→ UAM120/WH  
Wall-mounted extractor hood  
Majestic 48"  
White



# Majestic

Majestic range cookers are appliances that decorate the home thanks to their rounded shapes forged in pure steel with painstakingly made details.

They are true gems of professionalism, designed for the kitchen in your home. They are available in a range of selected colors or in RAL Classic shades on request, combined with fine metallic finishes. Offered in a wide range of sizes (from 30 to 60 inches), they offer multiple set-up possibilities. The single oven ranges can be in sizes up to 36 inches or double oven ranges up to 60 inches; with touch control and temperature up to 575°F.

There are three hob configurations to choose from: dual gas burners or fry top while the total induction version is available up to the 40 inches model with 6 cooking zones.

## Color range

### Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional RAL Classic – RA

## Finishes

### Knobs, handles, feet, frames



Brass – G



Chrome – C



Burnished – B



Copper – P



Dual gas burners with power up to btu 20000 as standard



Highly specialised cooktops



Precise electronic temperature control



Cold door with triple removable glass



Display 4.3" full touch



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



Hob with cast iron pan supports.



One control for both ovens



Door and drawer with soft-closing system



Steam discharge system



Warming drawer with soft-closing system



Cooking probe



↑ UM15FDNS3/WHB  
Majestic 60" range cooker  
with 9-burner hobs, griddle plate and  
double oven. White with burnished finishes

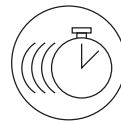
# Product technologies

Aesthetics is important, but it's not all.

It is essential to have the best technologies available to cook well and with pleasure. ILVE puts all its experience and research at your service, offering solutions that combine top-level performance and maximum simplicity, safety and user-friendliness: to always guarantee the best satisfaction.

# The ovens: grand size and performance.

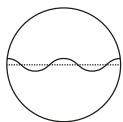
Any single or double combination oven you choose, will provide you with all the space you need, even for large dishes. Our 30 inch range has an oven capacity of as many as 4 cubic feet!



## Quick start

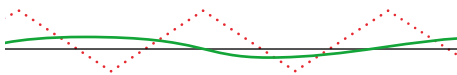
The quick oven preheating function allows it to reach the desired temperature in a short time and you can then choose the best suited cooking mode for the dish. It also works as rapid defrosting when a low temperature is set (85°F - 105°F).





## Precise electronic temperature control

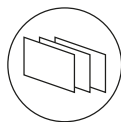
The electronic control ensures that the temperature of the oven remains constant throughout, without fluctuating, as is the case in conventional ovens. It can be set with precision starting from 85°F, for perfect proofing, up to 575°F, for roasting.



— Set temperature

..... Conventional oven temperature

— ILVE electronic control oven temperature



## Cold door with triple removable glass

Safe with children, perfectly insulated thanks to the three layers, and easy to clean.



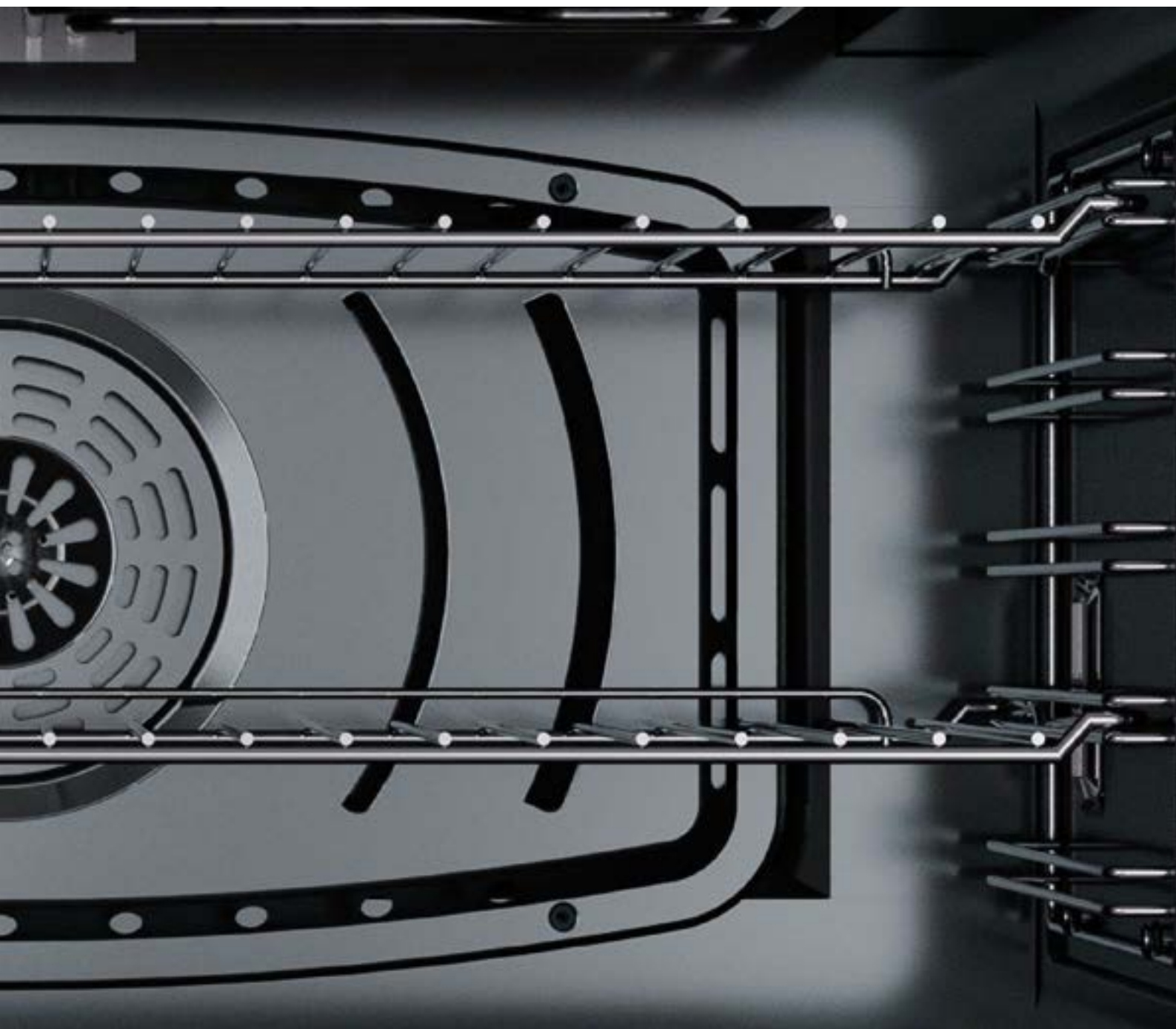
## Cooking probe

An essential accessory to check the temperature at the core, for example in meat cuts.



## Steam discharge

Thanks to this system, the vapours are removed from inside the cavity, allowing you to choose a drier or more moist cooking. This way, you can achieve a crispy baked dish, or a soft and juicy roast.



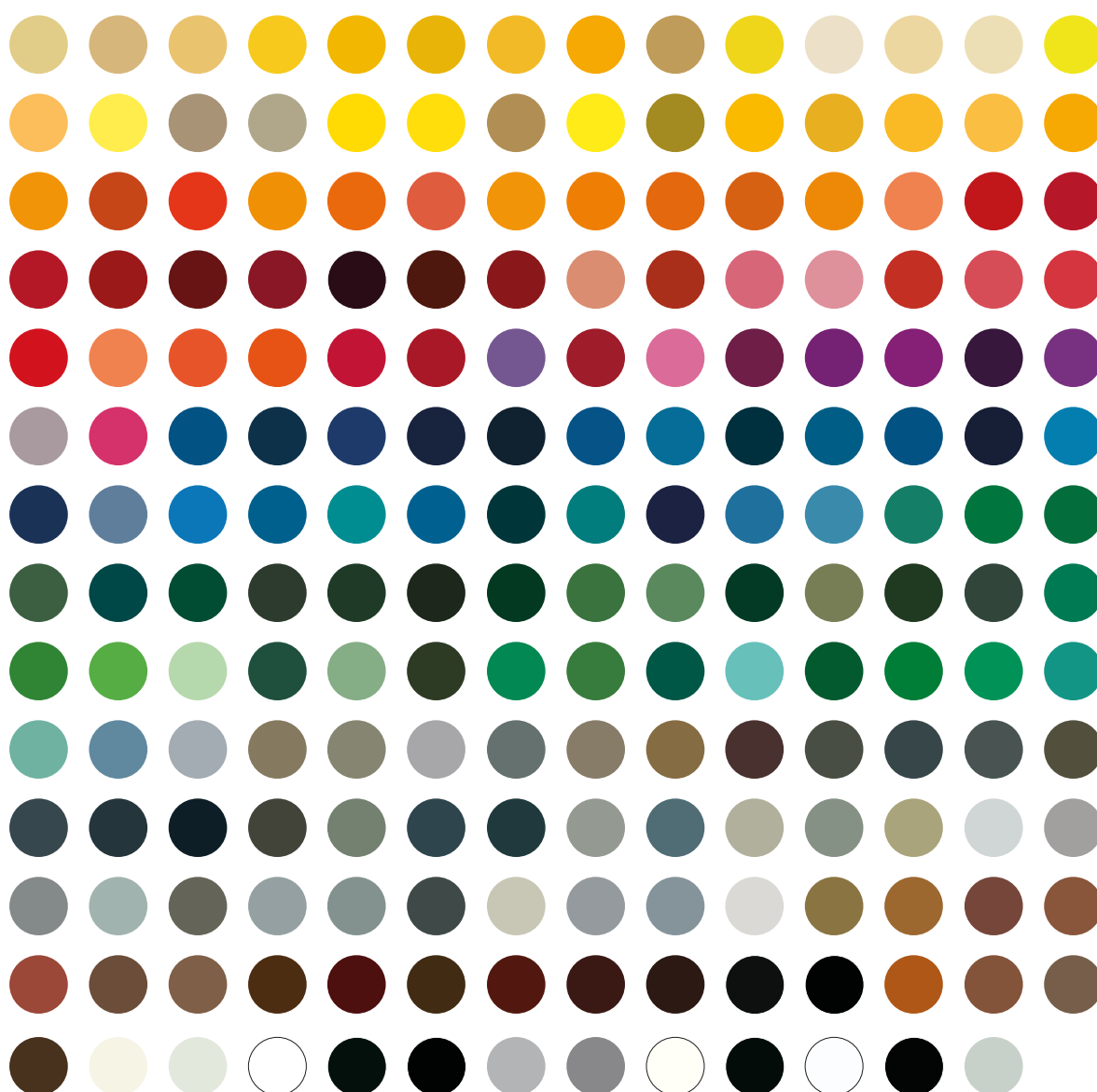


# Color

ILVE cooking systems fascinate all the senses.  
Color also becomes an integral part of their aesthetic personality and that of the entire kitchen: a language that expresses your tastes and your style. For this reason, ILVE has developed a selected range of colors, in harmony with the main interior decoration trends: classic or contemporary, minimal or chic, to embody the beauty of technology in different ways.

# RAL Classic colors.

Would you like a set-up with a unique visual taste, in perfect harmony with the interior design of your home? Besides choosing from the colors available in the catalog, you can ask for one of the endless shades of the RAL Classic range. Chromatic versatility made possible thanks to the flexibility of the ILVE production process and its ability to satisfy every desire.





# Abacus of colors and finishes



Antique  
white – AW



White – WH



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Chrome  
– C



Brass – G



Copper  
– P



Burnished  
– B



-  Blue  
grey – BG
-  Blue – MB
-  Emerald  
green – EG
-  Burgundy  
red – BU



Chrome  
– C



Brass – G



Copper  
– P



Burnished  
– B

# Ovens available for Majestic range cookers

General features

|                                |                                                     |                                                         |                                                        |
|--------------------------------|-----------------------------------------------------|---------------------------------------------------------|--------------------------------------------------------|
|                                | UOV 80 E3 TFT S                                     | UOV 76 E3 TFT S                                         | UOV 60 E3 TFT S                                        |
|                                | Large multi-function electric oven with TFT control | Large 30" multi-function electric oven with TFT control | Standard multi-function electric oven with TFT control |
| Cooking modes                  | 16                                                  | 16                                                      | 16                                                     |
| Operating temperature          | 85-575°F                                            | 85-575°F                                                | 85-575°F                                               |
| Programmer                     | electronic touch TFT                                | electronic touch TFT                                    | electronic touch TFT                                   |
| Electronic temperature control | Yes                                                 | Yes                                                     | Yes                                                    |
| Cooking probe                  | Yes                                                 | Yes                                                     | Yes                                                    |
| Lighting                       | Double internal light                               | Double internal light                                   | Double internal light                                  |
| Automatic oven light switch on | Yes                                                 | Yes                                                     | Yes                                                    |
| Soft-closing door              | Yes                                                 | Yes                                                     | Yes                                                    |
| Door glass                     | Triple glass cold door                              | Triple glass cold door                                  | Triple glass cold door                                 |
| Ventilation                    | cooling tangential                                  | cooling tangential                                      | cooling tangential                                     |
| Child lock                     | Yes                                                 | Yes                                                     | Yes                                                    |

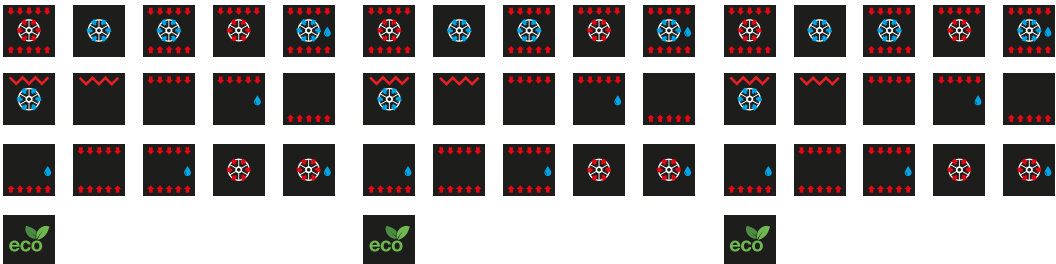
Cavity features

|                               |                                                                                                |                                                                    |                                                                                                  |
|-------------------------------|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| Cavity                        | with easy clean enamel                                                                         | with easy clean enamel                                             | with easy clean enamel                                                                           |
| Internal dimensions (inches)  | 26 <sup>3</sup> / <sub>8</sub> ×14 <sup>3</sup> / <sub>8</sub> ×16 <sup>1</sup> / <sub>8</sub> | 25 <sup>3</sup> / <sub>16</sub> ×17×16 <sup>1</sup> / <sub>8</sub> | 18 <sup>3</sup> / <sub>16</sub> ×14 <sup>3</sup> / <sub>16</sub> ×16 <sup>3</sup> / <sub>8</sub> |
| Capacity (cu. ft.)            | 3.5                                                                                            | 4.0                                                                | 2.3                                                                                              |
| Steam discharge               | controlled with dry or moist cooking option                                                    | controlled with dry or moist cooking option                        | controlled with dry or moist cooking option                                                      |
| Folding grill heating element | Yes                                                                                            | Yes                                                                | Yes                                                                                              |
| Rotisserie                    | diagonal                                                                                       | diagonal                                                           | –                                                                                                |
| Thermostat                    | with electronic probe                                                                          | with electronic probe                                              | with electronic probe                                                                            |

Consumption

|                                   |        |          |        |
|-----------------------------------|--------|----------|--------|
| Maximum input                     | 3.7 kW | 3.7 kW   | 3.5 kW |
| Top electrical heating element    | 1300 W | 1300 W   | 1090 W |
| Bottom electrical heating element | 1470 W | 1700 W   | 1200 W |
| Electric grill                    | 2340 W | 3265 W   | 2285 W |
| Circular heating element          | 2290 W | 2×1145 W | 2290 W |

Cooking modes



UOV 30 E3 TFT

Small static electric oven with TFT control

5

85-485°F

electronic touch TFT

Yes

-

Internal light

Yes

Yes

Triple glass cold door

cooling tangential

Yes

with easy clean enamel

10⅞×14×17⅝

1.52

Yes

-

Yes

with electronic probe

2.5 kW

870 W

870 W

1630 W

-



# UM30N



Colour range  
Body



Blue  
grey – BG



Antique  
white – AW



White – WH



Blue – MB



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Burgundy  
red – BU



Emerald  
green – EG



Optional RAL – RA

Finishes  
Knobs, handles, feet, frames



Brass – G



Copper – P



Chrome – C



Burnished – B

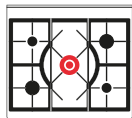
Optional solid door version  
optional

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

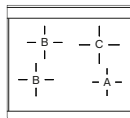
Electric oven

Primary oven:  
UOV 76 E3 TFT S  
Maximum input:  
3.7 kW

5 burners



## Induction



Electric oven

UM30DNE3

Brass/Copper/Chrome/Burnished

UMI30NE3

Brass/Copper/Chrome/Burnished

## Consumption



Bridge  
induction zone  
Ø 7" 1/4 + Ø 7" 1/4  
1.85 / 2.5 kW +  
1.85 kW



Induction zone  
Ø 5" 3/4  
1.4 / 1.8 kW



Induction zone  
Ø 7" 1/4  
1.85 / 2.5 kW



Induction zone  
Ø 8" 11/16  
2.3 / 3.2 kW



Double ring  
Dual burner  
20000 btu/h /  
900 btu/h



Big burner  
10500 btu/h /  
2000 btu/h



Small burner  
7000 btu/h /  
1400 btu/h

Hood

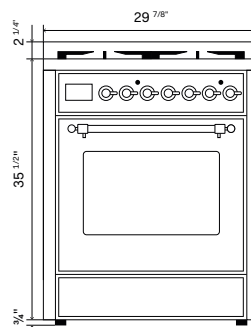
UAM76

Ladle holder panel

AM4-76

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Technical drawing of a rectangular frame. The overall width is 27" with a tolerance of  $\pm 1/2"$ . The overall height is 1 1/2" with a tolerance of  $\pm 1/8"$ . The inner width is 27 1/4" with a tolerance of  $\pm 1/8"$ . The inner height is 1 1/8" with a tolerance of  $\pm 1/8"$ . The drawing shows a top view of the frame with a central rectangular opening. The frame has a uniform thickness. The dimensions are labeled with arrows indicating the measurement points.



# UM09N



Colour range  
Body



Blue  
grey – BG



Antique  
white – AW



White – WH



Blue – MB



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Burgundy  
red – BU



Emerald  
green – EG



Optional RAL – RA



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

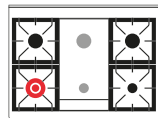
Optional solid door version  
optional

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

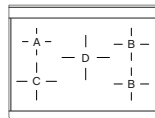
Electric oven

Primary oven:  
UOV 80 E3 TFT S  
Maximum input:  
3.7 kW

6 burners with fry top\*



## Induction



Electric oven

UM09FDNS3

Brass/Copper/Chrome/Burnished

UMI09NS3

Brass/Copper/Chrome/Burnished

## Consumption



Bridge  
induction zone  
Ø 7" 1/4 + Ø 7" 1/4  
1.85 / 2.5 kW +  
1.85 kW



Induction zone  
Ø 5" 3/4  
1.4 / 1.8 kW



Induction zone  
Ø 7" 1/4  
1.85 / 2.5 kW



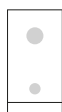
Induction zone  
Ø 8" 11/16  
2.3 / 3.2 kW



Induction zone  
Ø 10" ¼  
2.6 / 3.7 kW



Double ring  
Dual burner  
20000 btu/h /  
900 btu/h



Griddle  
10500 btu/h /  
2000 btu/h +  
7000 btu/h /  
1400 btu/h



Big burner  
10500 btu/h /  
2000 btu/h



Small burner  
7000 btu/h /  
1400 btu/h

Hood

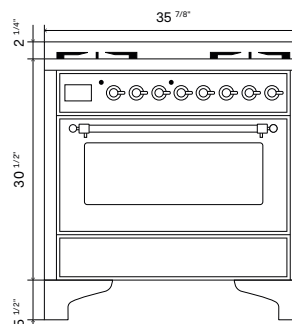
UAM90

Ladle holder panel

AM4-90

→ p. 136

Technical drawing of the back of the chair. Dimensions are as follows: overall width 27", overall height 36", seat height 29", backrest thickness 1 1/2", base thickness 1 1/4", and base width 5 1/2".



# UMD10N



Colour range  
Body



Blue  
grey – BG



Antique  
white – AW



White – WH



Blue – MB



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Burgundy  
red – BU



Emerald  
green – EG



Optional RAL – RA



Brass – G



Copper – P



Chrome – C

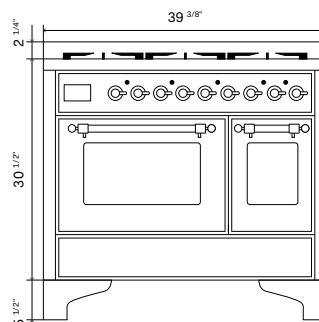


Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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



# UM12N



Colour range  
Body



Blue  
grey – BG



Antique  
white – AW



White – WH



Blue – MB



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Burgundy  
red – BU



Emerald  
green – EG



Optional RAL – RA



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

Optional solid door version  
optional

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

Available ovens

|                 |                 |
|-----------------|-----------------|
| Electric oven   |                 |
| Primary oven:   | Secondary oven: |
| UOV 80 E3 TFT S | UOV 30 E3 TFT   |
| Maximum input:  | Maximum input:  |
| 3.7 kW          | 2.5 kW          |

Configurations

8 burners with fry top\*

Electric oven

UM12FDNS3

Brass/Copper/Chrome/Burnished

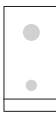
Consumption



Double ring  
Dual burner  
20000 btu/h /  
900 btu/h



Double ring  
burner  
16500 btu/h /  
6200 btu/h



Griddle  
10500 btu/h /  
2000 btu/h +  
7000 btu/h /  
1400 btu/h



Big burner  
10500 btu/h /  
2000 btu/h



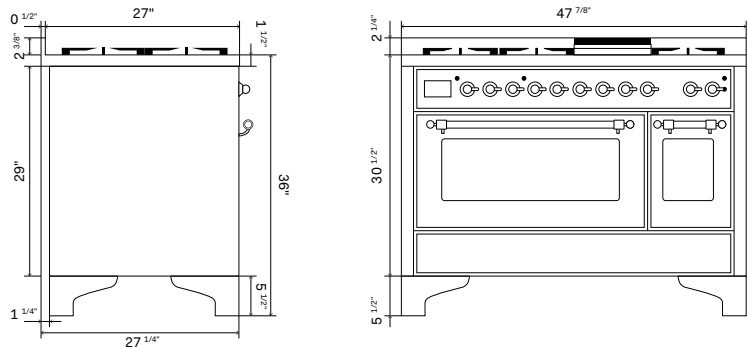
Small burner  
7000 btu/h /  
1400 btu/h

Complements & accessories

→ p. 136

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

Technical drawing & dimensions



# UM15N



Colour range  
Body



Blue  
grey – BG



Antique  
white – AW



White – WH



Blue – MB



Stainless  
steel – SS



Graphite  
matt – MG



Glossy  
black – BK



Burgundy  
red – BU



Emerald  
green – EG



Optional RAL – RA



Brass – G



Copper – P



Chrome – C



Burnished – B

Finishes  
Knobs, handles, feet, frames

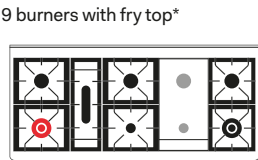
Optional solid door version  
optional

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

Available ovens

|                 |                 |
|-----------------|-----------------|
| Electric oven   |                 |
| Primary oven:   | Secondary oven: |
| UOV 80 E3 TFT S | UOV 60 E3 TFT   |
| Maximum input:  | Maximum input:  |
| 3.7 kW          | 3.5 kW          |

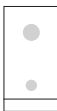
Configurations



Electric oven

UM15FDNS3  
Brass/Copper/Chrome/Burnished

Consumption

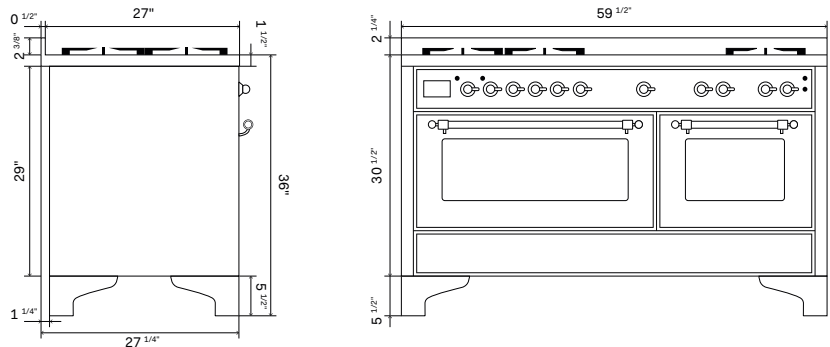
|                                                                                                                                              |                                                                                                                                          |                                                                                                                                                            |                                                                                                                                |                                                                                                                                 |                                                                                                                                  |
|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
|  Double ring<br>Dual burner<br>20000 btu/h /<br>900 btu/h |  Double ring<br>burner<br>16500 btu/h /<br>6200 btu/h |  Griddle<br>10500 btu/h /<br>2000 btu/h +<br>7000 btu/h /<br>1400 btu/h |  Oval burner<br>10500 btu/h /<br>3100 btu/h |  Big burner<br>10500 btu/h /<br>2000 btu/h |  Small burner<br>7000 btu/h /<br>1400 btu/h |
|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|

Complements & accessories

→ p. 136

|      |        |                    |         |
|------|--------|--------------------|---------|
| Hood | UAM150 | Ladle holder panel | AM4-150 |
|------|--------|--------------------|---------|

Technical drawing & dimensions



# Range cookers comparison table

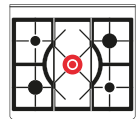
Majestic

UM30N — Electric

Primary oven: UOV 76 E3 TFT S



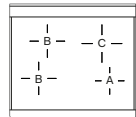
5 burners



UM30DNE3

Brass/Copper/Chrome/Burnished

Induction



UMI30NE3

Brass/Copper/Chrome/Burnished

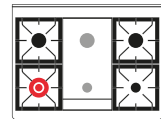
Majestic

UM09N — Electric

Primary oven: UOV 80 E3 TFT S



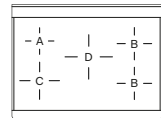
6 burners with fry top\*



UM09FDNS3

Brass/Copper/Chrome/Burnished

Induction



UMI09NS3

Brass/Copper/Chrome/Burnished

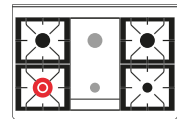
Majestic

UMD10N — Electric

Primary oven: UOV 60 E3 TFT S  
Secondary oven: UOV 30 E3 TFT



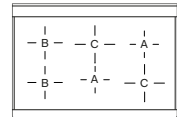
6 burners with fry top\*



UMD10FDNS3

Brass/Copper/Chrome/Burnished

Induction



UMDI10NS3

Brass/Copper/Chrome/Burnished

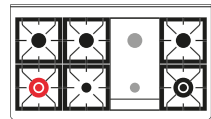
Majestic

UM12N — Electric

Primary oven: UOV 80 E3 TFT S  
Secondary oven: UOV 30 E3 TFT



8 burners with fry top\*



UM12FDNS3

Brass/Copper/Chrome/Burnished

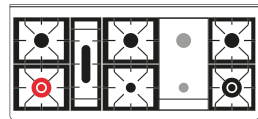
Majestic

UM15N — Electric

Primary oven: UOV 80 E3 TFT S  
Secondary oven: UOV 60 E3 TFT



9 burners with fry top\*



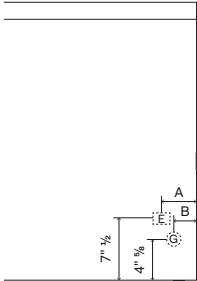
UM15FDNS3

Brass/Copper/Chrome/Burnished

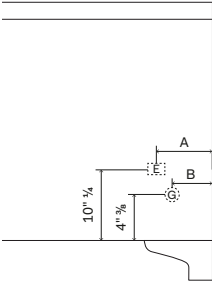
# Majestic

| Mod. /inches | A     | B     |
|--------------|-------|-------|
| UM30         | 3 7⁄8 | 3 7⁄8 |
| UM09         | 7 1⁄2 | 6     |
| UMD10        | 5 7⁄8 | 4 3⁄8 |
| UM12         | 5 7⁄8 | 4     |
| UM15         | 7 3⁄4 | 5 7⁄8 |

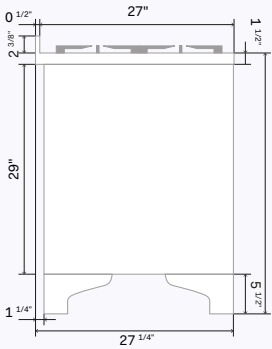
Rear view  
- UM30



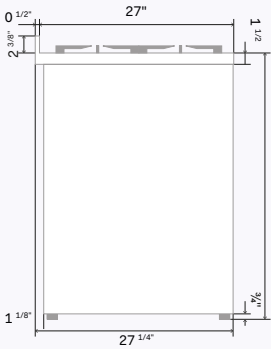
Rear view



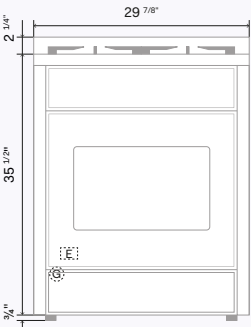
Side view



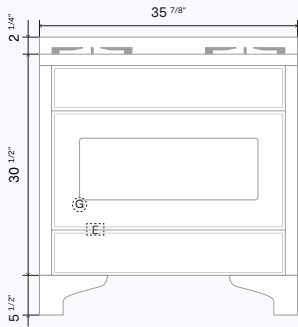
Side view UM30



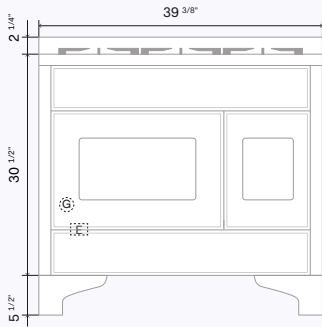
UM30



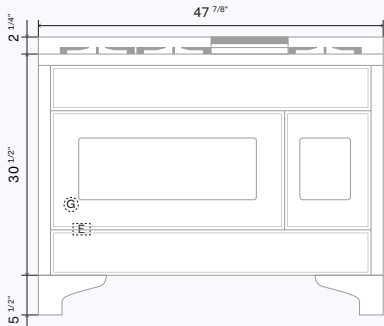
UM09



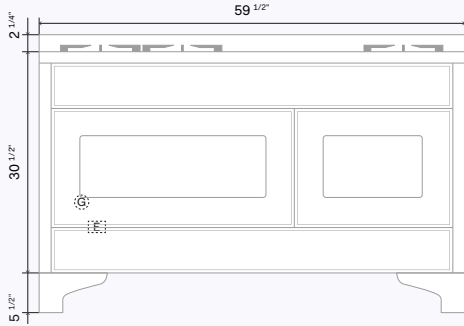
UMD10



UM12

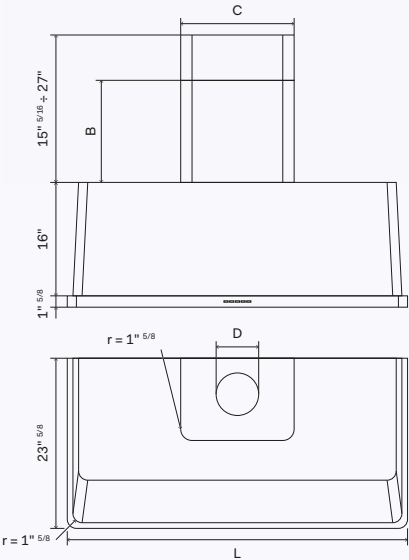


UM15



# UAM

Wall-mounted extraction hood



Color range  
Body



White – WH



Antique white – AW



Stainless steel – SS



Graphite matt – MG



Glossy black – BK



Blue – MB



Burgundy red – BU



Emerald green – EG



Blue grey – BG



Optional RAL Classic

Finishes  
Frames



Stainless steel



## UAM76

Sizes:  
L = 29" <sup>7</sup>/<sub>8</sub> / B = 14" <sup>3</sup>/<sub>8</sub> / C = 11" / D = 5" <sup>7</sup>/<sub>8</sub>

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-76

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )

EA088301100...\*



## UAM90

Sizes:  
L = 35" <sup>7</sup>/<sub>8</sub> / B = 14" <sup>3</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub> / D = 5" <sup>7</sup>/<sub>8</sub>

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-90

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )

EA088300500...\*



## UAM100

Sizes:  
L = 39" <sup>3</sup>/<sub>8</sub> / B = 14" <sup>3</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub> / D = 5" <sup>7</sup>/<sub>8</sub>

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-100

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )

EA088300500...\*



## UAM120

Sizes:  
L = 47" <sup>7</sup>/<sub>8</sub> / B = 14" <sup>3</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub> / D = 7" <sup>7</sup>/<sub>8</sub>

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-120

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )

EA088300500...\*



## UAM150

Sizes:  
L = 59" <sup>1</sup>/<sub>2</sub> / B = 14" <sup>3</sup>/<sub>8</sub> / C = 15" <sup>3</sup>/<sub>4</sub> / D = 7" <sup>7</sup>/<sub>8</sub>

Stainless steel back panel (h. = 26" / sp. = <sup>1</sup>/<sub>2</sub>" )

AM4-150

Flue extension (h. 31<sup>1</sup>/<sub>2</sub>" )

EA088300500...\*

\* Complete the flue cover extension code, by entering the following in place of the ellipsis "...":  
0001 for Antique White - 0002 for White - 0008 for Stainless Steel - 0010 for Charcoal / Matte - 0014 or Glossy Black - 0052 for Burgundy Red - 0054 for Blue - 0056 for Green - 7031 for Blue Grey

### General features

- 2 x 175W infrared lights for wall-mounted food warmers (one light for mod. UAM76)
- Front LED bar
- Painted steel body, AISI 304 stainless steel (only inox version)
- Anodised aluminium filters
- Automatic filter cleaning warning light
- Maximum air flow 600 cfm / 850 cfm on mod UAM120 - UAM150
- Maximum power 705 W (UAM-76 535 W)
- 3 speeds + intensive
- Flue outlet hole 5" <sup>7</sup>/<sub>8</sub> - 7" <sup>7</sup>/<sub>8</sub> on mod UAM120 - UAM150
- Automatic delayed shutdown

## Note

