

ILVE HNF SERIES 90CM FREESTANDING COOKERS

LIVE WITH
ILVE



EXCLUSIVE TO

Harvey Norman

COOKING MODES

ELECTRIC OVEN

1. Pizza Mode

ILVE's unique Pizza Mode has been specifically designed for you to cook the perfect pizza by turning on all elements in the oven at 70% and the bottom element on at 100% of their capacity.

2. Conventional Oven Mode

By allowing heat from above and below the oven to convect simultaneously both ways, this is the perfect way to cook large roasts.

3. Lower Floor Heating Mode

Perfect for blind baking, quiche or finishing pastry.

4. Upper Element Mode

Ideal for 'au gratin' style cooking or finishing off browning.

5. Conventional Grilling Mode

Thermostatically controlled for direct infrared heat radiated from above for traditional grilling.

6. Fan Grill Mode

Uses the fan combined with the infrared grill to ensure hot air is circulating around food whilst being grilled. Suitable for grilling on numerous levels at the same time.

7. Fan Assist Mode

With top and bottom elements and fan circulating, this mode is best suited for bread, cakes and sponges where absolute even temperatures are required in particular at the oven centre. Creates less splatter when used for roasting.

8. Fan Forced Mode

The fan is surrounded by a triple ring heating element that will evenly distribute heated air throughout the oven, making it perfect for batch baking.

9. Quick Start Mode

Combining advanced hot air function and convection heating allowing a fast pre-heat of the oven interior to 175°C in 8 minutes.

10. Defrost Mode

This mode allows you to fan defrost at ambient temperature without the dried out cooking effect that results with defrosting in a microwave.

GAS OVEN

1. Fan Assisted Mode

The oven floor is heated evenly by a large commercial style rectangular gas burner. Heat is driven upwards through slots positioned on the bottom of the oven floor. Heated air is then passed through the heat exchanger and fan and distributed evenly throughout the oven, allowing you to cook different foods on most shelves at the same time. Even temperatures seal food faster, keeping it succulent and reducing splatter.

2. Lower Floor Heating Mode

Rapid draught gas convection is useful when roasting. It seals in flavour and moistness, stops shrinkage and gives a wonderful glaze to roast meats. Ideal when using ILVE's optional Pizza Stone.

3. Conventional Electric-Grill Mode

The traditional grilling system is thermostatically controlled for direct infrared heat radiated from above.

4. Fan Grill Mode

Uses the fan combined with the infrared grill to ensure hot air is circulating around food whilst being grilled. Suitable grilling on numerous levels at the same time.



GAS COOKTOP & ELECTRIC OVEN

CLASSIC COMBINATION, COLOUR OPTIONS

ILVE's range of 90cm HNF series cookers have many of the world class features that you would expect from ILVE. One of these features are ILVE's famous **Brass Burners**.

ILVE uses our own burner design. Production of the Venturi is horizontal, as used in the professional cookers. The primary air can be adjusted meaning the cooktop can be used with all types of gas. The air:gas ratio is optimised and the flame can be adjusted. This has a great positive impact in lower emission of CO (carbon monoxide) gasses well up to 1/100 compared with the reference standard. ILVE brass burners combine technical precision with performance. Our new Triple ring design guarantees scorching heat is achieved in an instant. Great for Wok cooking, boiling and grilling.



Pictured: HNFF906WMP/N Cooker in Gloss Black

Available Colours



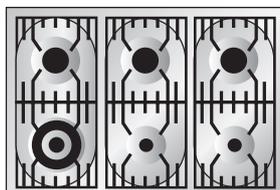
Stainless Steel



Bright White



Gloss Black



HNFF 906 WMP
6 Burner

HNFF906WMP Freestanding Cooker

Available in **Stainless Steel, Bright White or Gloss Black**

Features

90cm Electric Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C – 175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 10 multifunction electric oven
- Inner door and control panel cooling fan
- 2 x Oven racks and baking tray with grill insert
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Pre-programmable Clock and Oven timer
- Thermostatically controlled cavity cooling fan
- Catalytic cook and clean interior on oven sides and rear
- Sealed Oven: Lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Triple glazed glass door: Tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

90cm 6 Burner Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- ILVE brass burners featured throughout the cooking surface
- Three high speed, variable to medium and low, & Two small low simmer burners
- Precision burner controls each with position accurate thermostatic control
- Cast iron pan support trivets and burner caps in matt black finish
- All gas burners fitted with flame failure safety devices
- Sealed hob with deep recessed spill tray
- Easy clean removable trivets and burners
- Single pressed AS304 stainless steel hob with 40mm edging
- Auto electronic one touch flame ignition to all gas burners

GAS COOKTOP & GAS OVEN

MULTIFUNCTION, ENERGY EFFICIENT

ILVE's range of 90cm HNF series cookers are designed to give the maximum number of cooking options. The HNF 906WVG model features ILVE's giant 90cm wide Gas Oven and Gas Cooktop.

ILVE's multifunction gas oven provides you with the best of both worlds. They are energy efficient with exceptional low running costs, benefiting from ILVE's years of research and development in oven technology. Yet incorporate all the ILVE professional oven features you find in their electric counterpart. ILVE's gas ovens are fan assisted and include an integrated electric grill.



Pictured: HNF906WVG/B Cooker in Bright White

Available Colours



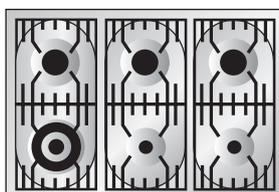
Stainless Steel



Bright White



Gloss Black



HNF 906 WVG
6 Burner

HNF906WVG Freestanding Cooker

Available in Stainless Steel, Bright White or Gloss Black

Features

90cm Gas Oven

- Giant 110 litre oven capacity
- Select 4 multifunction Gas oven modes
- Recessed Electric grill element
- Inner door and control panel cooling fan
- 2 x Oven racks and baking tray with grill insert
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Clock and Oven minute timer
- Thermostatically controlled cavity cooling fan
- Catalytic cook and clean interior on oven sides and rear
- Sealed Oven: Lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Triple glazed glass door: Tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

90cm 6 Burner Gas Cooktop

- Large cooking surface with spacious burner layout
- Triple ring all purpose super wok burner (5 kW – European Tested)
- ILVE brass burners featured throughout the cooking surface
- Three high speed, variable to medium and low, & Two small low simmer burners
- Precision burner controls each with position accurate thermostatic control
- Cast iron pan support trivets and burner caps in matt black finish
- All gas burners fitted with flame failure safety devices
- Sealed hob with deep recessed spill tray
- Easy clean removable trivets and burners
- Single pressed AS304 stainless steel hob with 40mm edging
- Auto electronic one touch flame ignition to all gas burners

CERAMIC COOKTOP & ELECTRIC OVEN

EASY TO CLEAN, STYLE IN THE KITCHEN

ILVE's range of 90cm HNF series cookers also feature options for customers that would prefer to cook with Electric Hobs. The HNFE 90WMP model features ILVE's giant 90cm wide Electric Oven and Ceramic Cooktop.

ILVE's Electric Ceran Cooktops are at the cutting edge in performance, design and functionality. Easy to clean, quick response heat up time and heat reminder indicator's are just a fraction of it's full features.



Pictured: HNFE90WMP/B Cooker in Bright White

Available Colours



Stainless Steel



Bright White



Gloss Black



HNFE 90 WMP
Ceran

HNFE90WMP Freestanding Cooker

Available in Stainless Steel, Bright White or Gloss Black

Features

90cm Electric Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 10 multifunction electric oven
- Inner door and control panel cooling fan
- 2 x Oven racks and baking tray with grill insert
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Pre-programmable Clock and Oven timer
- Thermostatically controlled cavity cooling fan
- Catalytic cook and clean interior on oven sides and rear
- Sealed Oven: Lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Triple glazed glass door: Tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

90cm 5 Zone Ceramic Cooktop

- Five highlight instant heat electric elements
- One oval, One large, One medium and Two Small Zones
- Marker heat zone cooking
- Precision thermostat control
- Regional heat warning lights
- Full sealed hob to bench protective perimeter frame
- Low profile 50mm deep
- Twin, dual zone heat elements
- Easy clean surface
- 9 heat variations
- Quick responsive control

INDUCTION COOKTOP & ELECTRIC OVEN

INSTANT HEAT, ULTRA RESPONSIVE COOKING

Unlike normal electric cooktops, induction technology produces heat by creating a magnetic field which generates heat directly to the cooking vessel. This means that the heat is instantaneous, temperature control is immediate and the heat is evenly spread over the bottom of the pan, meaning no more annoying hot or cold spots, the ILVE induction elements also include booster zones to minimize heat up times even further.



Pictured: HNFI90WMP/I Cooker in Stainless Steel

Available Colours



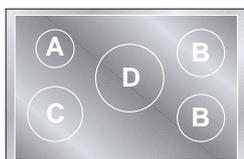
Stainless Steel



Bright White



Gloss Black



HNFI 90 WMP
Induction

HNFI90WMP Freestanding Cooker

Available in **Stainless Steel, Bright White or Gloss Black**

Features

90cm Electric Oven

- Giant 110 litre oven capacity
- New Turbowave Quickstart preheating function 0°C–175°C in 8 minutes
- Pizza, bread and pastry cooking function
- Recessed grill element
- Select 10 multifunction electric oven
- Inner door and control panel cooling fan
- 2 x Oven racks and baking tray with grill insert
- Removable oven door and inner door glass
- Easy dismantling of oven interior
- European A class energy rating
- Easy clean non staining black vitreous enamel oven interior
- Pre-programmable Clock and Oven timer
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- Sealed Oven: Lower temperatures, less food splatter, moister and fresher tasting roasts
- Double spill trays on floor of oven
- Positive stop glide internal trays
- Large baking tray
- Triple glazed glass door: Tinted to keep the heat inside the oven and resulting in a 'cool to touch' door exterior
- Stainless steel legs can detach and are adjustable from 100mm to 160mm

90cm 5 Zone Induction Cooktop

- Designed for simple operation
- All zones with booster and 'keep warm' function
- Simmer mode
- 9 cooking temperature variations
- Easy to clean ceran surface
- Residual heat indicator
- Fast heat-up time
- Auto heat reduction
- 1 small cooking zone – 1400W - 1800W
- 2 medium cooking zones – 1850W - 2500W
- 1 large zone – 2300W - 3300W
- 1 extra large zone – 2400W - 3400W



ILVE

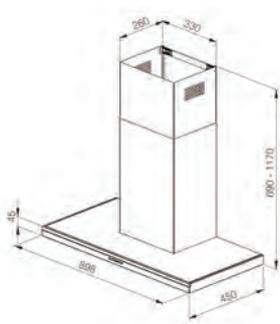
ILVE

H15 CANOPY RANGE HOOD

LOW NOISE, MAXIMUM EXTRACTION



Pictured: H15 hood With White glass



Pictured: H15 hood With Black glass

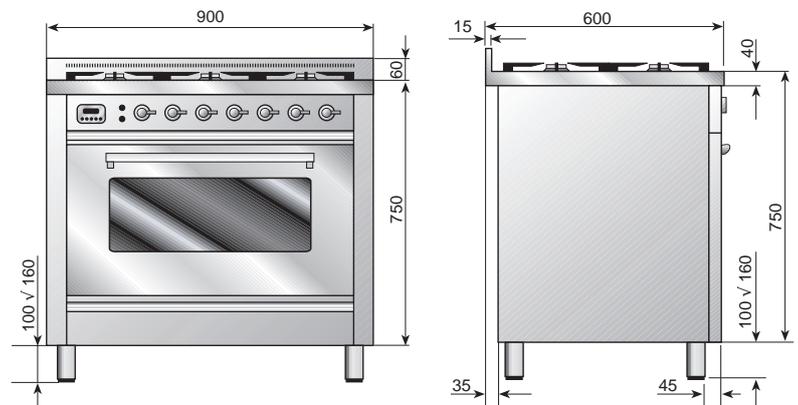
Model: H15 Canopy Hood Dimensions

- Model: HNFF 906 WMP**
Gas consumption: 54.9 MJ/h
Total electrical load: 3.7 kW
- Model: HNF 906 WVG**
Gas consumption: 73.7 MJ/h
Total electrical load: 2.45 kW
- Model: HNFI 90 WMP**
Total electrical load: 15.5 kW
- Model: HNFE 90 WMP**
Total electrical load: 13.3 kW

Model H15

90cm Canopy Rangehood

- Designed for Harvey Norman to suit HNF Series.
- Built to exacting professional cooker hood standards
- Single motor: 930m³/h
- Double turbine fan
- Low decibel rating: 74.4
- Electronic push button with variable speed
- Black glass strip
- 2 x 20W Halogen lighting
- Light indicator for grease filter maintenance
- Adjustable and delayed self-switch off feature
- Size: 90cm
- Colour: Stainless Steel with a black control panel
- Ducting size: Ø150mm



EXCLUSIVE TO

Harvey Norman

You can find us on:

facebook.com/ILVEappliances

twitter.com/ILVE_appliances

youtube.com/ILVEappliances

BLOG livewithilve.com

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

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