

Panoramagic



Live, Cook, Love.

Panoramagic

- → Range cookers
- → Hoods
- → Ovens
- → Gas hobs



A tradition of contemporary cuisine that continues over time.





It was the fantastic 1960s, when ILVE launched Panoranmagic: the free-standing model that revolutionised the domestic kitchen scenario. Today, this tradition of Italian style and technology continues to take charge and fascinate: in an updated form and with a full range of solutions, to fit into any interior design project.





The Panoramagic collection has a strong and functional aesthetic look, playing on iconic elements, shapes and colours. From the tilted control panel of the range cooker to the large knobs and the oven handle, the stylistic identity is played out through distinct design and refined brand references: the design of the cast-iron pan supports and the shape of the red position markers on the knobs recall the hexagonal motif of the ILVE logo.

ILVE Panoramagic 004 – 005



Range cookers

Unique design that combines the technical features of professional kitchens with the Italian culture of design, Panoramagic range cookers come in three models, all with a 4.3-inch touch screen: 120 cm with double oven and precise temperature control, 90 cm with 6 burners or with induction hob up to 120 cm with 7 zones and bridge function. The gas hobs use dual burners up to 5 kW and a highly professional nanotechnological treatment to achieve a non-stick surface with a total black finish.



ILVE Panoramagic 006 – 007



▶ PM128DS3/SS Panoramagic 120 cm range cooker with 8 burners Stainless steel with satin finishes



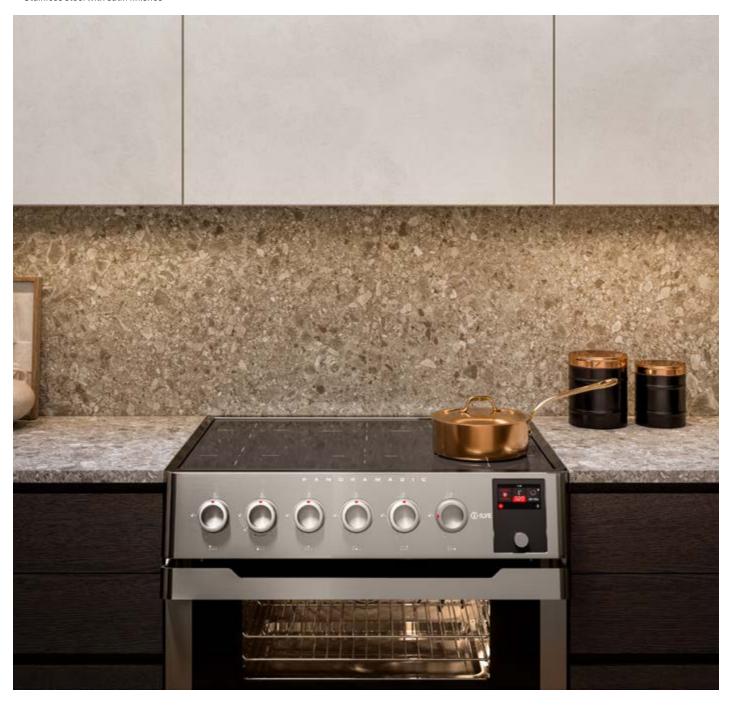
ILVE Panoramagic 008 – 009





ILVE Panoramagic 010 – 011

→ PMI09S3/SS Panoramagic 90 cm range cooker with 6-zone induction hob Stainless steel with satin finishes



Hoods

Perfectly coordinated with the entire collection in terms of design, colour and metal finishes, Panoramagic hoods combine aesthetic personality with skilful use of technologies. Made of AISI 304 steel, used in professional kitchens, Panoramagic hoods have LED lighting with a front bar, are class A, have a maximum power output of 345 W and perimeter suction of up to 1000 m³/h, to filter and purify the air you breathe in the kitchen.



ILVE Panoramagic 012 – 013







Ovens

The dimensions of Panoramagic in-built ovens are ideal for every space and need: 60 cm, 90 cm or 30" (76 cm). Both elegant and rational in design, they feature professional technologies to guarantee perfect cooking results: from the Quick Start quick preheating, to the precise temperature control, to the steam discharge for more or less wet cooking.

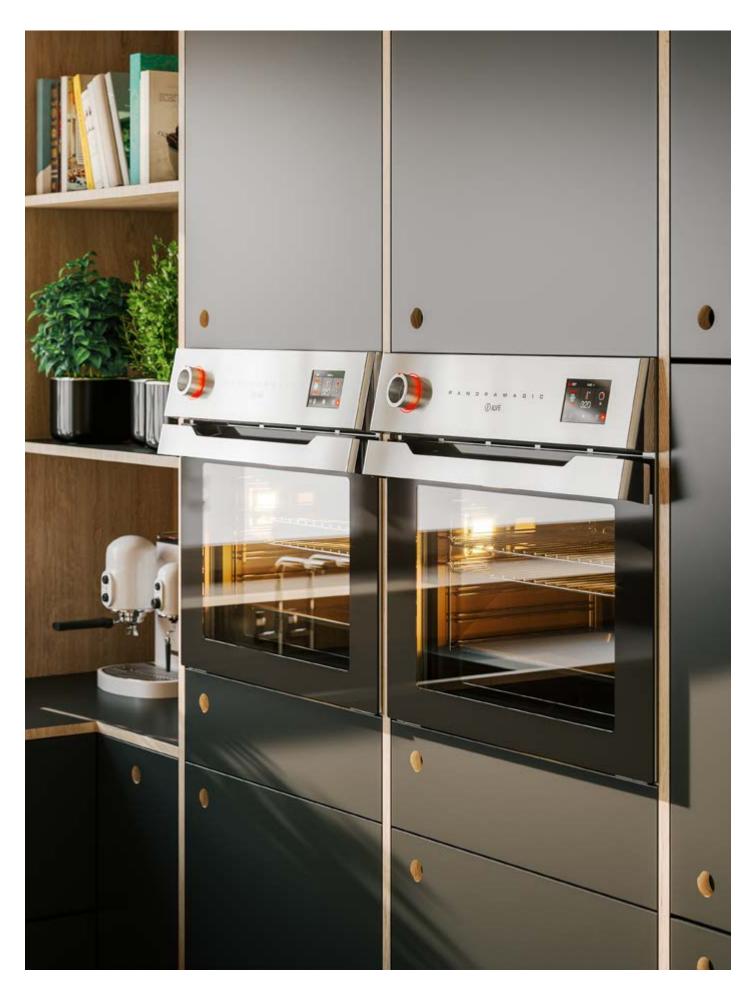


ILVE Panoramagic 016 – 017



The electronic TFT touch display, which allows constant control and monitoring of all oven functions, is combined with the large knob with integrated LED, the unmistakable aesthetic signature of the Panoramagic collection.

Panoramagic 018 — 019



↑ OV30PMT3/SS Built-in electric oven Panoramagic 30" Stainless steel with satin finishes

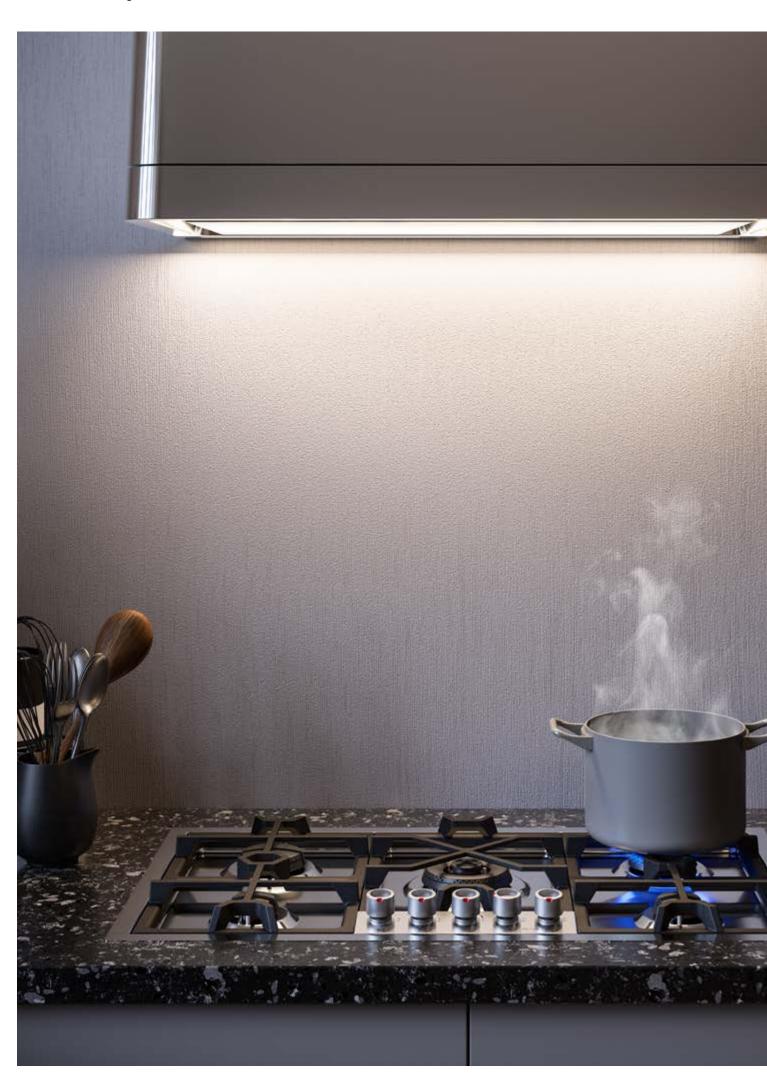
ILVE



ILVE Panoramagic 020 – 021



← OV91PMT3/SS Built-in electric oven Panoramagic 90 cm Stainless steel with satin finishes



ILVE Panoramagic 022-023



Gas hobs

Panoramagic gas hobs interpret the style of the collection, highlighting its functionality, aesthetics and technological level. The burners are brass-coated with a non-stick nanotechnology treatment in a total black finish, for quick and easy maintenance.

The flame power, which can be continuously adjusted, reaches 4.5 kW in the Dual burner. The cast iron pan supports and knobs are iconic elements of the series that characterise it, as well as being the perfect tools for achieving the best results in the kitchen.



ILVE Panoramagic 024 – 025



The advantages of Panoramagic appliances



Dual gas burners with power up to 5 kW



Total Black brass flame spreader with non-stick nanotechnological treatment



Full size Fry top plate with 8mm thickness



Highly specialised hobs



Hob with cast iron pan supports



Tilted flame



Safety valve



LED backlit knobs



Bridge function



Induction hobs with flush top frame



Residual heat indicator



Timer with automatic stop



Booster Function



Child safety



Power Limiting Device



Overheating protection and liquid overflow

ILVE Panoramagic 026 – 027



4.3" full touch display



Single control of the two ovens



Precise electronic temperature control



Steam discharge



Cold door with triple removable glass



Door and drawer with soft-closing system



Cooking probe



Temperatures 30° to 320°C



Quick start



Even cooking



Tangential cooling ventilation and high-density insulation



Folding grill coil for complete cleaning



Easy clean enamel

→ HCPMT95D/SS Built-in hob Panoramagic 90 cm with 5 burners Stainless steel with satin finishes



ILVE Panoramagic 028 – 029



Range cookers

PM09 Electric

Main oven: OV 80 E3 TFT S

PM12 Electric

Main oven: OV 80 E3 TFT S Secondary oven: OV 30 E3 TFT



Main oven: OV 80 E3 TFT S



6 burners



PM096DS3

6 burners with fry top



PM09FDS3

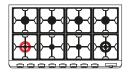
Induction



PMI09S3

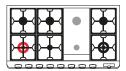


8 burners



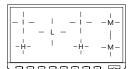
PM128DS3

8 burners with fry top



PM12FDS3

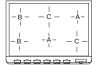
Induction



PMI127S3



Induction



PMI09S3

ILVE Panoramagic 030 – 031

PM12-MK Electric

Main oven: OV 80 E3 TFT S Secondary oven: OV 30 E3 TFT



Induction



PMI127S3

Hoods

APM90



90 cm wall-mounted extractor hood in stainless steel

APM120



120 cm wall-mounted extractor hood in stainless steel

APM90-MK



90 cm wall-mounted extractor hood in painted steel

APM120-MK



120 cm wall-mounted extractor hood in painted steel

Ovens

OV60PMT3



60 cm electronic oven with maximum temperature of 320°C in stainless steel

OV30PMT3



76 cm electronic oven with maximum temperature of 320°C in stainless steel

OV91PMT3



90 cm electronic oven with maximum temperature of 300°C in stainless steel

ILVE Panoramagic 032 – 033

Hobs

HCPMT95D



90 cm gas hob in stainless steel

HCPMT95FD



90 cm gas hob in stainless steel with Fry Top plate

HCPMT125DD



120 cm gas hob in stainless steel

HCPMT125FDD



120 cm gas hob in stainless steel with Fry Top plate

ILVE S.p.A.

Via Antoniana 100 35011 Campodarsego Padua - Italy

T. +39 049 9200990 F. +39 049 9201010

www.ilve.com

Concept and graphic design: consilia.it

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3D Render: Nudesign Studio

Texts: Simona Patat

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Products: Range cookers Hoods Ovens Gas hobs

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T. +39 049 9200990 F. +39 049 9201010

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