

# Nostalgie II & Professional Plus II – Oven Functions

For secondary oven, see modes 2, 3, 4, and 5

**1. Pizza Mode -**

ILVE's Pizza mode removes the guesswork by setting the oven thermostat to 480°. ILVE's pizza mode will do the rest, turning on all elements in the oven at 30% and the bottom elements at 100%. A Perfect Pizza.

**Quick Start** is a fast pre-heating oven function best for quickly getting the oven up to 390°F - 500°F. When orange light goes out, the selected temperature has been reached.

**2. Conventional Oven Mode -**

This is the traditional static oven mode with no fan, allowing heat from both upper and lower element to operate together. Standard conventional oven.

**3. Lower Element Mode -**

Heat from the base of the oven. Suitable for long, slow cooking.

**4. Upper Element Mode -**

Especially suitable for browning different dishes and melting various toppings.

**5. Broil/Rotisserie -**

The complete upper elements heat up simultaneously creating infrared heat from above. This is also the setting used for the Rotisserie.

**8. Advanced Hot Air Mode -**

This provides for a greater distribution of heat than a conventional oven and food is sealed very quickly. Ideal for batch baking or cooking a complete meal.

**7. Convection Heating Mode -**

With both top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread & cakes, where very even temperatures are required, even in the corners of the oven.

**6. Hot Air Grilling -** Utilizes the fan combined with the infrared grill to ensure hot air is circulated evenly throughout the oven.



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