

How to Install a Rotisserie



Installing Your Rotisserie:

Adding a rotisserie to your ILVE oven lets you roast meats evenly and achieve crisp, juicy results. This step-by-step guide shows you how to set up and use your rotisserie safely and correctly.

Tools Required:

- Rotisserie Kit (spit, supports, black handle, extraction tool)
- Oven Mitts or Gloves

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Step 1: Open the Oven Door to 90 Degrees
Take out the grids for more space.

Step 2: Remove the Drip Tray
Slide it out completely to prepare for setup.

Step 3: Attach Rotisserie Supports to the Drip Tray
Ensure proper orientation and secure placement.



Step 4: Place the Spit Onto the Supports
Position the rotisserie rod correctly on the tray supports.

Step 5: Insert the Drip Tray into Position 1
Push the tray all the way until it click into place.

Step 6: Insert the Spit Into the Rotisserie Motor Housing
Make sure the spit is properly seated in the motor.

Step 7: Check Alignment
Ensure all parts are securely and evenly positioned.

Step 8: Select Grill Function
Turn the knob to the grill setting for rotisserie use.



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Step 9: Turn Off After Cooking

Let the spit stop turning before removal.

Step 10: Remove Spit Safely

Use an oven glove to remove the hot spit from the motor.

Step 11: Remove the Drip Tray

Carefully slide out the tray.



Step 12: Use the Extractor Tool

Attach the black handle and use the extractor tool if needed.

Final Recommendations

- Refer to the full ILVE Installation Manual for clearance requirements and connection guidelines.
- Always hire a licensed professional for gas and electrical installations.
- Register your ILVE Range online to activate your warranty and receive product support.

Need further assistance? Visit us.ilve.com or contact our support team.