

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.

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.

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.

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.

