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 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 se-

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

7.Convection Heating Mode -

With both top and bottom elements in use and the fan circulating hot

for bread & cakes, where very even temperatures are required, even in













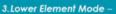






2. Conventional Oven Mode

oven mode with no fan, allowing heat from both



oven. Suitable for long, slow

4. Upper Element Mode - •

Especially suitable for browning different dishes and melting various toppings.

5. Broil / Rotisserie -

up simultaneously creating infrared heat from above. This is also the

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

the corners of the oven.



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