ILVE Domino hobs are designed for a modular look. They can be combined or simply placed separately to give your kitchen the ultimate in cooking facilities. ILVE lets you cook with gas or electricity or both. Deep fry, Barbecue, Tepanyaki or just find you a place to rest your pots, nothing has been forgotten. Even the cooking odour and vapour can be eliminated by installing any one of ILVE’s cooker hoods, just set the fan speed and ILVE’s powerful fan will quietly dispatch all fat laden air. If it’s Domino mixed hobs you’re specifying insist on ILVE. ILVE Domino hobs are available in smooth vitreous enamel or exclusive treated hardened stainless steel.

Model H 30 CVX Gas Super Wok Burner

- Single triple ring wok commercial style burner
- Precision burner control
- Single handed electronic ignition

Model H 30 VX Gas Hob

- 1 high speed, 1 simmer burner
- Precision burner control
- Single handed electronic ignition

Model H 30 PFVX

- Tepanyaki gas heated stainless steel hot plate
- Precision burner control
- Single handed electronic ignition

Model H 30 PVX

- Elongated rectangular fish burner
- Precision burner control
- Single handed electronic ignition

Colour Palette

Pictured: ILVE Brass Burner

Stainless Steel
Domino Bench Cutouts
Leave a minimum of 40mm space between each cutout. This facilitates easy cleaning between hobs and benchtop.

For installation specifications, please consult with ILVE. For optimum installation, we recommend using the actual product as the best guide.