With ILVE Gas Cooktops, you can simmer at the lowest temperatures that your recipe calls for or go to searing heat instantly. With infinite precision heat settings you’ll have perfect cooking control. Cleaning is easy! There are fewer food trapping cracks and crevices allowing for easy wipe maintenance. The trivets, burner caps and supports are removable and easily cleaned either in a dishwasher or by hand. A stainless steel finish ensures this cook top will co-ordinate beautifully with the design of other ILVE appliances. ILVE have maintained their core values as a family owned business and continue to manufacture appliances that represent the most pure thing in a family – dinner time! The kitchen is, and should always be, a place and a time where the family meets and shares.

Pictured: • H360CX cooktop
• CS60 Slideout hood

Colours Palette
Stainless Steel
Model H360C
60cm Compact Cooktop

- Triple ring solid brass wok burner
- 2 simmer & 1 medium to high speed burner
- Precision burner controls
- Single handed electronic ignition
- Easy clean removable knobs
- Cast iron trivets and burner caps
- Single piece sealed hob for easy cleaning
- Deep cooktop pressing designed to retain spillages
- Flame failure safety device
- Standard 10 AMP plug in power supply
- Colours: Stainless Steel or Nostalgic colours Antique White or Matt Black

Model H 360 CV
Power requirement: 10 AMP GPO
Total gas consumption: 35MJ/h
Cut out – hole dimension: 555mm x 475mm