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.
Model H70SDVX
70cm Side Wok Cooktop

- Large cooking surface with spacious burner layout
- 5 Gas burners
- Triple ring all purpose brass wok burner with dual control (isolation of the inner ring) for low temperature cooking and simmering
- Precision thermostat control
- Wok burner situated on left centre of cook-top
- 75% hand built, AS304 stainless steel construction
- One touch automatic electronic ignition
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Easy clean removable trivets and burners
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Colours: Stainless Steel

Model H70SDVX
Power requirement: 10 AMP GPO
Total gas consumption: 46.2MJ/h
Total electrical load: 0.6kW

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