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.
90cm Professional Series Cooktop with Tepanyaki

HP965FD

Model HP965FD
90cm Professional Tepanyaki Cooktop

- Commercial style gas hob
- Stainless Steel Tepanyaki Hot Plate sits over the Rectangular Fish/Griddle Burner
- Large cooking capacity
- Triple ring brass wok burner
- AS304 stainless steel with cast iron trivets
- Extra large cooking surface gives 30% more cooking area
- Safety flame failure valves on gas burners
- Hob can be inset into bench as pictured with oven or oven can be wall mounted
- Size 90cm
- Angled burner controls with precision burner output
- Cast iron trivets
- 75% hand built
- Available in Stainless Steel only

MODEL: HP 95 FDT
Power requirement: 10 AMP
Total electrical load: 0.6 kW
Total gas consumption: 52.5 MJ/h