ILVE’s induction cooktops are for people who have been thinking about upgrading their cooktop at home but aren't able go gas, ILVE’s induction systems are the ultimate alternative. Unlike normal electric cooktops, induction technology produces heat by creating a magnetic field which generates heat directly to the cooking vessel. This means that the heat is instantaneous, temperature control is immediate and the heat is evenly spread over the bottom of the pan, meaning no more annoying hot or cold spots, the ILVE induction elements also include booster zones to minimize heat up times even further.
Model ILD604G5
Induction Cooktop

• Designed for simple operation
• KeraBlack+ glass with Beveled edges: 33mm front & 5mm on the sides
• Slider touch control with direct access to 11 heating levels (0-9 + Booster and double Booster)
• Auto pan detection
• Ergonomic central position allows more space for the pots
• 4 boosters and 4 double boosters, 4 timers, egg-timer
• Bridge function, 3 auto-regulated temperatures (42°C, 70°C, 93°C)
• Standby consumption < 0,5W
• ‘Stop & Go’ feature
• ECO-modus (to reach the chosen heat level using optimised power)
• Child lock
• 4 residual heat indicators
• Long-life Thermostatic Cooling an
• Auto-Power (heating area and delivered power adapt themselves to the pot being used)
• Auto-Stop (in case of accidental start, long absence, overflow or over-temperature)

Position Ø serigraphy Ø inductor “9”* Boosters*
Front left - 220x180 mm 2100 W 2600 / 3700 W
Rear left 220x180 mm 2100 W 2600 / 3700 W
Rear right 220x180 mm 2100 W 2600 / 3700 W
Front right 220x180 mm 2100 W 2600 / 3700 W

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