ILVE’s induction cooktops are for people who have been thinking about upgrading their cooktop at home but aren’t able to 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 ILD60B
Induction Cooktop

- KeraBlack+ glass
- Touch control +/- with 10 heating levels (from 0 up to 9)
- Ergonomic central position allows more space for the pots
- 2 boosters + 2 zones with 1,4kW power available 100% of the time (not only in boost function)
- 4 timers simultaneously operational with egg-timer
- Standby consumption < 0,5W
- Child lock
- 4 residual heat indicators
- Protection against incorrect 400V connection
- 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)
- Fast heat-up time
- Auto heat reduction

Ø Serigraphy   Ø Coil   “9”*   Booster*
Front left 190 mm  160 mm  1400 W  2000 W
Rear left 170 mm  160 mm  1400 W   -
Rear right 220 mm  200 mm  2300 W  3000 W
Front right 155 mm  160 mm  1400 W   -

Model ILD60B Induction Hob
Cut out (LxD) : 560 x 490 mm – appliance's thickness: 41mm + glass 4mm
Size (LxD) : 590 x 520 mm, R=5
Electrical network 220-240 V, 50/60 Hz
Total Electrical Load: 7.1kW/h

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