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 ILD88B
Induction Cooktop

- Designed for simple operation
- KeraBlack+ glass
- Twist & Slide TC with direct access to 11 heating levels
  (0-9 + keep warm + boost)
- Ergonomic central position allows more space for the pots
- 5 boosters
- 5 timers simultaneously operational with egg-timer
- Standby consumption < 0.5W
- ‘Stop & Go’ feature
- Child lock
- 5 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

<table>
<thead>
<tr>
<th>Ø Grafics</th>
<th>Ø Coil</th>
<th>“g”*</th>
<th>Booster*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front left</td>
<td>170 mm</td>
<td>160 mm</td>
<td>1100 W</td>
</tr>
<tr>
<td>Rear left</td>
<td>190 mm</td>
<td>160 mm</td>
<td>1400 W</td>
</tr>
<tr>
<td>Middle</td>
<td>280 mm</td>
<td>250 mm</td>
<td>2300 W</td>
</tr>
<tr>
<td>Rear right</td>
<td>210 mm</td>
<td>200 mm</td>
<td>2300 W</td>
</tr>
<tr>
<td>Front right</td>
<td>160 mm</td>
<td>160 mm</td>
<td>1100 W</td>
</tr>
</tbody>
</table>

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