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 XLP90FDT 90cm
Flushline Tepanyaki

- Large cooking surface with spacious burner layout
- Triple ring all purpose brass wok burner
- Precision burner controls each with position accurate thermostat control
- AS304 stainless steel construction
- 75% hand built
- Larger Tepanyaki Hot plate (8mm thick plate of stainless steel)
- One touch automatic electronic ignition
- Front right side control panel
- Cast iron heavy duty trivets and burner caps finished in matt black
- All gas burners fitted with flame failure cut out safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Easy clean single piece sealed hob
- Available in stainless steel only
- Plug in 10 AMP power supply
- Easy in-bench serviceability
- Gas Consumption (natural gas) -
  - Dual WOK: 14/2.2 MJ/h
  - Single WOK: 13.8 MJ/h
  - Large burner: 10.0 MJ/h
  - Medium burner: 6.2 MJ/h
  - Fish/Tepanyaki: 12.5 MJ/h

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