Exclusive to Harvey Norman, the INB Series ILVE induction cooktops are perfect 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!
Model INB64B & INB74B
Induction Cooktop

- Designed for simple operation
- 4 x same mid-sized zones that work with small & big sizes pots
- KeraBlack+ glass with C-edges
- Touch control with direct access to 9 heating levels (0-9)
- Auto pan detection
- Red display
- Boost mode
- Capacitive technology with patented foam touches
- 4 timers simultaneously usable, egg-timer
- Adapted for flush line installation (easy after-sales thanks to access from the back)
- 4x residual heat indicators
- Auto-Power
- Auto-Stop (in case of long absence, overflow, over-temperature)
- Child lock
- Fast heat-up time
- Minimum diameter detection: 100mm

Position   ØZone  “9”*  Boost
Front left  200mm  1400 W  1850 W
Rear left   160mm  1400 W
Rear right  200mm  1400 W  1850 W
Front right 160mm  1400 W

Model INB64B Induction Hob
Standby consumption < 0.5W
Cut out (LxDxh) : 560 x 490 mm
Appliance’s thickness : 53mm + glass 4mm
Electrical network 220-240 V , 50/60 Hz

Model INB74B Induction Hob
Standby consumption < 0.5W
Cut out (LxDxh) : 560 x 490 mm
Appliance’s thickness : 53mm + glass 4mm
Electrical network 220-240 V , 50/60 Hz