With ILVE Gas Cooktops, you can simmer at the lowest temperatures that your recipe calls for or go to searing heat instantly. With precision heat 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 in a time where the family meets and shares.
60cm Flushline Gas Cooktop

ILFM60CKX

Model ILFM60CKX
60cm Flushline Gas Cooktop

- stainless steel
- 6 kWh total consumption flushmount
- 4 gas burners —
  › 1x simmer: 1.0 kWh
  › 2x medium: 1.75 kWh
  › 1x triple-crown wok: 3.5 kWh
- front control knobs
- flame failure device fitted to each burner
- automatic electronic ignition cast-iron trivets

POWER: 10 amp GPO electrical connection, 3-pin plug