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 (to minimize heat up times), timers and many safety you’ve come to expect from ILVE.
Model ILD603W
Induction Cooktop

- White glass with C-edges
- ergonomic design
- slimline installation
- touch control with heating levels (0–9)
- 3 x power zones (including boost to each zone)
- 3 x timers (can be used simultaneously)
- egg timer
- stand by consumption <0.5W
- child safety lock
- 2 x residual heat indicators
- protection against incorrect 400V connection
- automatic pan detection
- automatic cutoff
- rapid heat-up time
- automatic heat reduction
- 220-240V, 50/60Hz, hard wired

Zones:
front left: Ø180mm, 1400W + 1850W boost
rear left: Ø180mm, 1400W + 1850W boost
right: Ø270mm, 1850W + 2100W boost

Model ILD603 Induction Hob
Size (LxD): 590W x 520D x 545H
Cut out (LxD): 560W x 490D
Total Electrical Load: 5.5 kW total power

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