Using decades of experience in manufacturing range hoods meets our innovative induction cooktop technology. FUSION!

High Quality Materials
The cooking surface is made from ceramic glass and AISI 304 stainless steel for the vent flaps. Unlike a traditional hood, no visible aesthetic detail has to be removed for cleaning.

Individual Opening Flaps
Means the aspiration focus is only where it is needed. This allows you to reduce the motor speed meaning less consumption and noise. Closing the flaps will prevent objects falling inside the ducting system.

Easy Cleaning
The anti-grease filter and the stainless steel grease & liquids drip tray are simply removed from the hob and easily washed in the dishwasher. Excess liquids are collected in a special tray equipped with an easy- drain valve.

Functional Safety
The inner tray also collects, not only the liquids lost by the accidental over boil of the pan, but above all those ones caused by condensation that are deposited day after day during cooking. An electronic sensor signals when the liquid level requires emptying. The sensor immediately stops the motor until the drain completes. This prevents the water from coming into contact with the fan causing malfunction.

Unique and Thoughtful Position of the Motor
The motor located inside the plinth suitable for a base height from 60mm minimum and above. In fact, it is possible to repair the induction cooktop without removing the hob from the bench top neither the hood. This also means that operation noise is significantly reduced due to the location away from the open space.

Adaptability and freedom of project
The device can be installed in any prepared base with minimum dimensions of 60x90cm. It is telescopic in height and depth; the air outlet can rotate 360° so to choose the right direction. In addition, the entire motor box can rotate 180°, allowing full use of space inside the bench.

A+++ Energy rating
With the plasma filter attached, the FUSION hold the highest European energy consumption rating available, A+++!
Plasma Filtering mode* (consult with ILVE)
A Plasma filtering kit is also available. Thanks to its unparalleled filtration capacity, the Plasma filter guarantees 95% odor elimination (EN 61591) in addition to the complete elimination of mites, viruses and bacteria, hence it is acting as a real air purifier. Its performance is constant over time and does not require replacement, regeneration and cleaning for 10 years at least. When installed, it guarantees anyway the same space available inside the base as if it were not there.

Adjustable delayed self switch-off
This function allows you to set a delayed switch-off for the FUSION, providing the right level of clean air to re-enter the kitchen

Replacement of active charcoal filter alarm (for recirculating models only with Charcoal Filters)
The FUSION is equipped with an automatic warning alerting you to replace the activated charcoal filter after the limit of absorption of odors released into indoor air and food during cooking has been reached and efficiency is compromised.

Anti-grease filter maintenance alarm
The FUSION will sound an automatic warning to advise you the need to clean the metal filter capturing grease particles. The correct cleaning of these filters prolongs the protection of the components inside the hood and does not generate bad odors coming from the grease caught.

Pot/Pan detector:
If there are no pots or pans on the cooking zone, when the appliance is switched and setting selected, the zones will not activate. If, within 10 minutes time, you place a pan on the cooking zone, the setting is remembered and switches on to the set level. When you remove the pan from the cooking area, the power supply stops.

Over-heating protection:
The induction hob is equipped with a safety system against overheating. This security system works on multiple levels. When the temperature of the cooking zone reaches very high levels, the two-level fan is activated first. Should this not be enough, Boost mode is deactivated. When the surface cools down, full power of the cooking zones becomes available.
Model FUSION
Induction Cooktop & Hood

Cooktop
- Dimensions: 86 wide x 52 deep
- Black glass ceramic
- Four cooking zones
- Two x 184 x 220mm large rectangle zones
- Power: 2100W - 3700W
- Zone bridging option: allows you to operate two cooking areas of equal size. The two zones are activated at the same time allowing you to use larger cooking pots or pans
- 9 power levels
- Touch control operation
- Residual heat indicator (H): The cooking zone does not heat up directly, residual return heat transmitted by the pan will make the surface warm.
- Pause & Recall: By touching a key both the heating and the timer are locked, by touching the same key the initial conditions are restored
- Automatic pan detection
- Power boost allows the cooking surface to heat quickly. After activation, the additional power is active for 10 minutes, then it automatically switches to cooking level 9.
- Overheat safety switch off & Operating time limiter
- Child safety lock
- Keep warm option for when food is cooked but the meal is not ready
- Fast automatic heating will reach cooking temperature quicker
- Minute minder: facilitates a timer to alert cooking time and over cooking.

Hood Aspiration System
- Maximum airflow (IEC 61591) 791 m3/h
- Pressure (Pa):750
- Motor Power (W): 170
- Noise level at maximum speed db(A):69
- Touch control operation
- Energy class (Europe): A+++ 
- Optional Plasma filter model is available*
90cm Induction Cooktop With Hood

FUSION

Installation Options

For Kitchens with a minimum kick panel depth of 60cm

For Kitchens with a kick panel depth greater than 66cm

Duct Out

Recirculating with an activated charcoal kit fitted

Recirculating using the Plasma Filter

Duct out / Recirculated with the motor relocated to the rear of the unit

Filtering mode

Turning FUSION into filtering mode is very easy and affordable. A regenerable active charcoal filter kit is available and can be inserted into the base.

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