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 zones to minimize heat up times even further.
**Model ILD784B**

**78cm Induction Cooktop**

- Designed for simple operation
- KeraBlack+ ceramic glass with Bevelled edges
- Slider touch control with direct access to 11 heating levels (0-9 + keep warm + boost)
- 2 x boosters
- 4 x timers that can be used at the same time
- Egg-timer
- Stop & Go (pause + memory)
- Keep warm
- Child lock
- Zone Bridge function
- Pan detection signal
- Residual heat indicator
- Control panel lock
- Under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device
- Front/Rear Left Zones: Flexi-zone 1400W (2000W with Boost)
- Rear Right Zone: 200mm, 2300W (3000W with Boost)
- Front Right Zone: 160mm, 1400W

**Model: ILD784B**

Cut out (L x D): 750 x 490mm – thickness: 48 mm + 4mm glass

Size (L x D): 780 x 520 mm, R=5

Electrical network: 220-240 V, 50/60 Hz

Total Electrical Consumption: 7.1kW/h