With ILVE Gas Cooktops, you can simmer at the lowest temperatures that your recipe calls for or go to searing heat instantly. With infinite precision heat settings 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 and a time where the family meets and shares.
90cm Tepanyaki Cooktop
HCB90FC

Model HCB90FC - 90cm H-series Tepanyaki

FEATURE
• Precision turn down control with low simmer on each burner
• New front mounted control for easy functional use
• 75% hand built
• Cast iron matt black trivets
• Compact design with maximum cooking space between burners
• Available in Stainless Steel only
• AS304 stainless steel construction

CLEANING & ACCESSORIES
• Deep cooktop pressing designed to retain spillages
• Easy clean removable trivets and burners
• ‘Star’ trivet adaptor for small pots

BURNERS
• Solid Brass burners with high resistance to fire and non-stick matt black nano-technology treatment
• Triple ring solid brass Infinity WOK burner
• ILVE’s Solid Stainless Steel Tepanyaki Plate
• One medium-high burner and two simmer burners

SAFETY
• All gas burners fitted with flame failure cut out safety devices
• Automatic electronic ignition

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