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.
60cm Induction Cooktop
ILD6E

Model ILD6E - 60cm Induction Cooktop

FEATURE
• Slider central control panel
• Cooking levels 0-9
• Simultaneous timers for each zone
• Independent egg timer
• Pause mode
• Recall mode
• Automated keep warm option at 70°C

CLEANING
• Easy clean ceran glass surface

ZONES
• 4 cooking zones (see diagram for power statistics)
• 4 Zone Boost, 2 double boost & NEW Start-up Boost on all zones
• Zone bridging mode

SAFETY
• Child lock
• Residual heat indicator
• Overflow detection
• Time limitation system according to heat level assisting the cooktop to not overheat
• Long-life protection - protects the electronics against overheating

Model ILD6E Induction Hob
Cut out (LxD): 560 x 490 mm – appliance’s thickness: 49mm + glass 4mm
Size (LxD): 590 x 520 mm, R=5
Electrical network 220-240 V, 50/60 Hz
Total Electrical Load: 7400W
Power cord not included
Single phase or two phase

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