ILVE Domino hobs are designed for a modular look. They can be combined or simply placed separately to give your kitchen the ultimate in cooking facilities. ILVE lets you cook with gas or electricity or both. Deep fry, Barbecue, Tepanyaki or just find you a place to rest your pots, nothing has been forgotten. Even the cooking odour and vapour can be eliminated by installing any one of ILVE’s cooker hoods, just set the fan speed and ILVE’s powerful fan will quietly dispatch all fat laden air. If it’s Domino mixed hobs you’re specifying insist on ILVE. ILVE Domino hobs are available in smooth vitreous enamel or exclusive treated hardened stainless steel.

**Model H 32**
- Two Cast Ego Electric Plate
- Low simmer cast iron hot plate with 2 electric plates

**Model H 30 AP**
- Fluted pot stand matches Domino’s

**Model H 30 B Electric BBQ**
- Low profile 3cm deep
- Removable fat drip tray
- Volcanic rock
- 12 temperature settings

**Model H 30 F Deep Fryer**
- 2-2.5 litre capacity
- 1Kg basket capacity
- Removable Stainless Steel oil container that can be stored in the refrigerator
- Thermostatically controlled
- Stainless Steel oil container lid

**Model HV 32 Electric Ceran**
- 2 quick start elements
- Precision thermostat control
- Regional heat warning light

**Model H 31**
- One Cast Ego Electric Plate
- Low simmer cast iron hot plate with 1 electric plate

**Model H 32**
- Two Zone Induction Zones: Ø 180 -1400W
- Knob control
- Digital display
- Stainless Steel body
- 30cm Wide
30cm Electric Hobs
HVI32, H32, H30AP, H30B, H30F, HV30F, HV32, H31

Domino Bench Cutouts
Leave a minimum of 40mm space between each cutout. This facilitates easy cleaning between hobs and benchtop.