Function in the kitchen, the extra high powered burners, central gas burner or elongated fish burner are just what’s required to produce a whole array of freshly cooked food for special occasions. There is a special gas super wok burner on all models, which is perfect for Asian style stir-fries that require controlled instant high heat. ILVE’s optional ribbed griddle plate, can produce mouth watering seared indoor Barbecued treats just as impressive as the dishes in Australia’s best restaurants.
Model HP125FC
120cm Flushline Tepanyaki

- Dual Control Triple ring Brass wok burner
- Large cooking surface with spacious burner layout
- 6 Gas burners
- ILVE’s Stainless Steel Tepanyaki Plate
- Two high speed, Two low to medium simmer burners
- Precision burner control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Front centred control panel

** Please note: If you are installing this product with routered edges, we recommend you ONLY ever use the actual product as a guide

Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369
ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm (WA by appointment only on Saturdays)

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