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.
120cm Professional Tepanyaki Cooktop
HP1265FD

Model HP1265FD
120cm Professional Tepanyaki Cooktop

- Commercial style gas hob
- Cast iron trivets
- Two Triple ring brass wok burner
- 30% more cooking surface
- ILVE Stainless Steel Tepanyaki Plate sits over a rectangular fish and griddle plate burner
- AS304 stainless steel with cast iron trivets
- Extra large cooking surface and spill trays
- Safety flame failure valves on gas burners
- Angled burner controls with precision burner output
- ILVE exclusive long life protection plan
- 75% hand built
- Can be mounted ‘Flush’ or ‘Proud’
- Available in Stainless Steel only
- Size 120cm