



KITCHEN APPLIANCES  
HANDMADE IN ITALY

A woman with dark hair and bangs, wearing a dark, textured sleeveless dress and a thick green knotted scarf. She is holding a red onion in her left hand and has her right hand on her hip. The background is dark and moody.

# **BUILT-IN COOKTOP OPERATING & INSTALLATION MANUAL H SERIES & HCB SERIES**









KITCHEN APPLIANCES  
HANDMADE IN ITALY

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# Congratulations,

you are now the proud owner of an ILVE cooking appliance. Thank you for purchasing ILVE and welcome to the exciting world of cooking the ILVE way.

This instruction manual has been specially created to inform you of the full range of features your ILVE appliance has to offer and serves as an introduction to the wonderful benefits of ILVE's dynamic cooking systems.

We present detailed information on each of the advanced cooking systems built into ILVE appliances. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. **KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.**





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important warnings



Instructions for use



maintenance and cleaning



Installation



Gas



Electrical



Problem solving



# IMPORTANT SAFETY WARNINGS



## FEATURES OF THE APPLIANCES

The data plate, as well as being on the cover, is also on the appliance.

### BE CAREFUL

1. These warnings refer to different appliance models. Be sure that you have correctly identified the model that you possess (see the data plate).
2. These warnings are valid for the countries listed on the plate.
3. Read the instructions booklet carefully, before using the appliance. This contains very important information concerning safety during installation, use and maintenance. The instructions booklet must be kept with care for later consultation and for the identification of the serial number.
4. The electrical safety of this appliance is only guaranteed if it is properly earthed as required by the regulations in force. It is fundamental to ensure that these regulations have been respected; if you are in doubt, call a skilled technician to have the electrical system checked in detail. The manufacturer does not accept any responsibility for damage caused by a bad earthing system.
5. **Before connecting the cooker, check that the technical features on the data plate correspond perfectly with those of the electric system and of the gas mains. The installation / regulation must be made by qualified staff.**
6. Check that air circulates freely around the appliance . This appliance is not connected to a combustion products evacuation device therefore the premises' ventilation system must be considered carefully and according to the rules in force.



## IMPORTANT SAFETY WARNINGS



**7.** When using gas appliances, heat and dampness are generated inside the premises. Good ventilation of the kitchen is required by: keeping the natural vents open or installing a mechanical ventilator (hood). Intensive and prolonged use of the appliance can make supplementary ventilation necessary: opening a window or increasing the power of the hood.

**8.** The power cable and plug are supplied. To connect please refer to the "electric connection" paragraph. We advise not using adapters, multiple sockets or extensions.

**9.** Disconnect the power supply when the appliance is not used for some time, switch off the mains and turn off the gas.

**10.** When the electric cable is damaged, it must be replaced by calling an after sales service approved by the manufacturer.

**11.** The appliance must only be used for the purposes for which it was intended (cooking). Any other use (for example, heating a room) is incorrect and therefore dangerous. The manufacturer declines all responsibility for damage caused by similar incorrect uses.

**12.** The use of any electrical appliance requires that the following rules are respected:

**13.** The use of any electrical appliance requires that the following rules are respected:

- A.** never touch the appliance when you have wet or damp hands or feet;
- B.** never use the appliance in your bare feet;
- C.** avoid using extensions or, if this is inevitable, take all possible precautions;
- D.** Never pull on the electric cable to remove it from the power socket;



# IMPORTANT SAFETY WARNINGS



**E.** do not expose the appliance to weathering (rain, sun, etc.);

**F. Be careful: the accessible parts may become very hot during use.** Keep children less than 8 years old away from the cooker, if not continuously supervised. This appliance can be used by children from 8 years old and by persons with reduced physical, sensory or mental abilities otherwise with lack of experience and knowledge if they are adequately supervised or if they have been instructed on the safe use of the cooker and if they realise the relevant dangers. Children must not play with the cooker. Cleaning and maintenance must not be done by unsupervised children.

**14. BE CAREFUL:** some accessible parts may have high temperatures during use: keep children at a distance.

**15.** Before cleaning the appliance or carrying out maintenance, disconnect the power supply by removing the plug from the socket or switching the current off through the switch provided.

**16. In the event of faults or malfunctions, switch off the appliance, turn off the gas tap and do not attempt to make any repairs; these must be carried out exclusively by an approved service centre. Always insist on original spare parts. Failure to follow these indications may endanger the safety of the cooker.**

**17. Never place unsteady or deformed pans on the burners or on the electric hotplates as they could overturn accidentally.**

**18. When the appliance is not in use, ensure that all the knobs are in the "●"/ "○" / OFF position.**



## IMPORTANT SAFETY WARNINGS



**19. Never leave the hotplate switched on without a pan on it, otherwise it will reach a very high temperature quickly and the cooker or furniture in the vicinity could be damaged.**

**20. Some parts of the cooker, especially the electric hotplates, stay warm for a long time after use. Be careful not to touch them.**

**21. Do not keep below the cooker and do not use inflammable liquids (detergents, sprays, alcohol, petrol ...) near the cooker when it is switched on.**

**22. If using small electric appliances near the hob, be sure to prevent the electric cable from touching the appliance's hot parts.**

**23.** In order to work properly, gas cookers must be installed in well ventilated premises. Ensure that installation is carried out according to the indications given in the "Installation" chapter.



**24.** The materials used in the construction of our electrical appliance are compatible with the environment and therefore recyclable. Packaging remains should not be left within the reach of children, but disposed of using specific recycling channels. The possibility of disposing of your equipment through your local retailer and/or town council should be investigated; remember to make your appliance unusable before scrapping it.

**25.** In case the tap is hard or precarious to turn, do not intervene on the tap but shut off the gas and have the authorised service centre intervene.

**26.** Do not modify or change the cooker.



# IMPORTANT SAFETY WARNINGS



**27. Be careful:** leaving the unguarded cooker with objects, fats and oils can be dangerous and can cause a fire.

**28.** The cooker must be used by responsible people. **Be careful:** the use of inappropriate or unsuitable protections can cause fires and / or damage.

**29. Be careful:** cooking with fat or oil can be dangerous or cause fires.

**30. Be careful:** fire danger: do not keep objects on cooking surfaces.

**31. Be careful:** in the case of fire never attempt to extinguish a flame / fire with water, but turn the appliance off and cover the flame with a lid or with a fireproof cover.

**32. Be careful:** metal objects such as knives, forks, spoons or lids should not be placed on the cooker because they can get hot.

**33. Be careful:** do not use gas burners if the flame is unstable.

**34.** Ensure that the flame diffusers are properly positioned in their seats with their respective caps.

**35.** Do not leave the cooker unguarded during any cooking that can spit fats or oils.

**36.** Do not touch the appliance's heating elements when on. Let them cool before proceeding with any cleaning.

**37.** Food preparation in plastic or aluminium containers on hot cooking zones is forbidden just like the positioning on the cooking surfaces of plastic or aluminium foil objects.



# IMPORTANT SAFETY WARNINGS



- 38.** Do not cover the burners or the hob with tinfoil.
- 39.** Do not use the appliance's surface as a work top, sharp objects might scratch it.
- 40.** Containers or grills must be positioned within the hob's perimeter.
- 41. Be careful:** do not use frying pans, saucepans, grills or stones for grilling of a greater size than the maximum ones indicated for each single burner; above all they must not cover more than one burner at the same time.  
The heat accumulation might damage the cooker.
- 42.** In case of liquid spilling over, remove it from the hob.
- 43.** Do not place empty saucepans on the cooking areas.
- 44.** The cooking zones/areas, must not work in vain/empty, without saucepans.
- 45. DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE
- 46. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- 47. DO NOT USE THIS APPLIANCE AS A SPACE HEATER
- 48. DO NOT MODIFY THIS APPLIANCE
- 49. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
- 50. Do not place anything, e.g. flame tamer or griddle plate between pan and pan support. Do not remove the pan support and enclose the burner with a wok stand, only use the wok support supplied. Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate. Locate pan centrally over the burner so that it is stable and does not overhang the appliance. Not suitable for aftermarket lids or covers



# INSTRUCTIONS FOR USE



**BE CAREFUL:** keep children and the disabled away during operation. Do not use the appliance as a heating source.

## GENERAL NOTES:

to keep the appliance efficient and safe, maintenance must be entrusted to specialised technicians or to the after-sales service staff. Choose covered pans based on the quantity of food to cook.

### IMPORTANT:

position the brass flame distributor "d" (fig. C) properly. For this, line up the tooth "e" on the flame distributor with the hollow "b" of the aluminium cup "a".

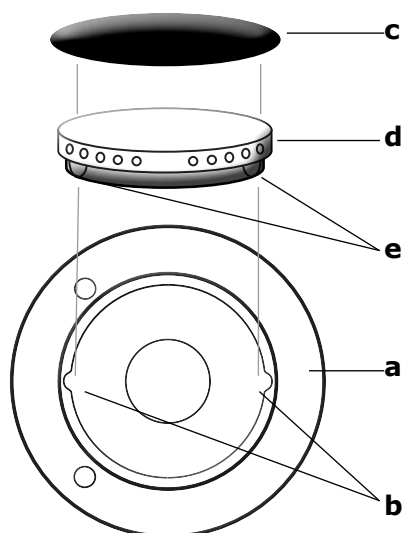


Fig. C

### IMPORTANT:

position the brass flame distributor "b" (fig. C1) properly. For this, line up the tooth "c" on the flame distributor with the hollow "d" of the aluminium cup "a".

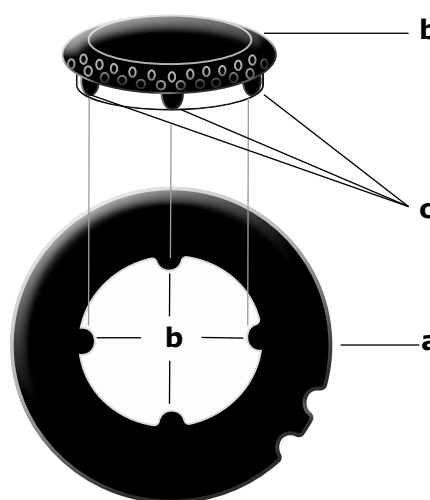


Fig. C1

## Lighting the burners

The index above the knobs fig.12a will help you to find the corresponding burner. Press the knob by turning it anticlockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight (in case of unsuccessful ignition repeat the operation).

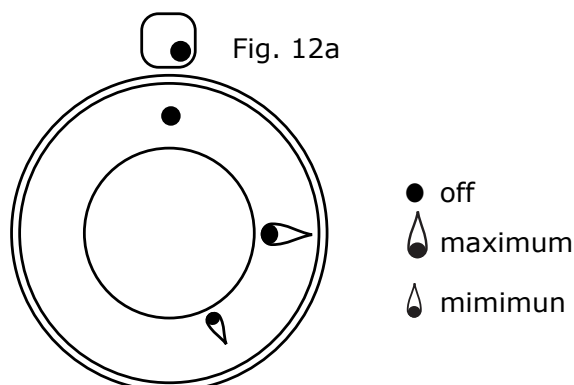


Fig. 12



# INSTRUCTIONS FOR USE



**Pots to be used according to the size of the burners:**

Burners	ID	Diameter Ø (cm)
Medium	SR	10 ÷ 20
Large	R	20 ÷ 24
Fish burner	P	oval pans (380 x 185)
Ring	TC/DCC	22 ÷ 28
Dual ring	DUAL	24 ÷ 30

## Igniting the Triple ring burner "DUAL"

Identify the knob (see fig. 13) with the help of the index near the knobs. Press and turn the knob to the symbol (maximum) for 5 seconds. Once the burner is lit, by turning the knob anticlockwise it gets to its first block that corresponds to the middle one.

By applying a bit of force the first block is exceeded and the outer ring goes out leaving only the little central burner turned on called AUXILIARY. To adjust the auxiliary burner on minimum rotate the knob anticlockwise until it stops.

At this point, to relight the burner, rotate the knob clockwise up to the desired value.

Dual knob

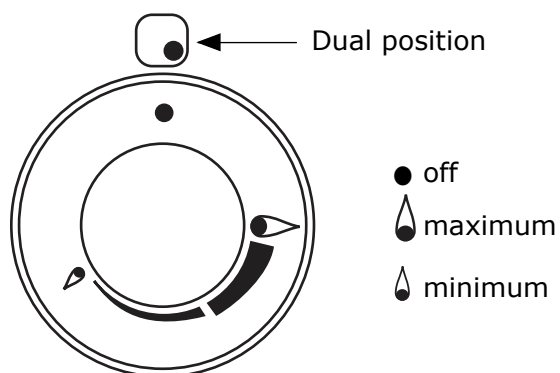
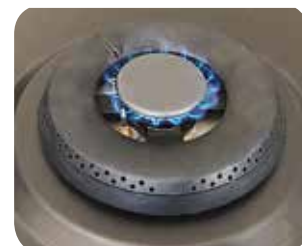


Fig. 13

Dual



Dual





# INSTRUCTIONS FOR USE



## PositioningPlacement of the burners



**BE CAREFUL:** always check that the burners are properly positioned (see fig. C – fig. C1), with a uniform flame that is not noisy flame.

U  
S  
E  
R




	Correct	Not correct
Semi Rapid		
Rapid		
Wok		
Fish		 <p>Always check that the screws below the burner are fixed</p>



# INSTRUCTIONS FOR USE



**BE CAREFUL:** always check that the burners are properly positioned (see fig. C1), with a uniform flame that is not noisy.

	Correct	Not correct
Semi Rapid		
Rapid		
Wok		
Fish		 Always check that the screws below the burner are fixed



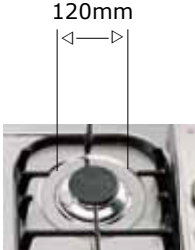
# INSTRUCTIONS FOR USE



## Placement of the grills



**Be careful: always check that the grills are properly positioned and facing the right way.**

INTERNAL GRILL HOLE MEASUREMENT			
FISH BURNER	RING (DUAL)	LARGE	MEDIUM
			

## DIFFERENT TYPES OF GRILLS

**H30**



**H39P**



**H30C**



**H90CC**





# INSTRUCTIONS FOR USE



**H70**



**H90P**



**HF40**



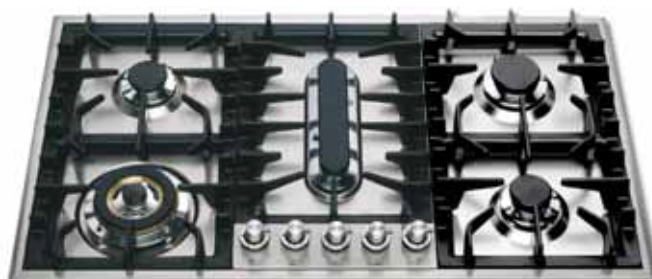
**H906**



**HF40D**



**H95P**



**HP65**



**HP95F**

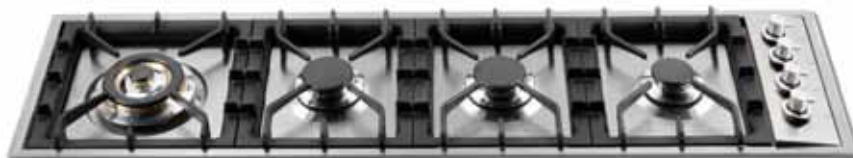




# INSTRUCTIONS FOR USE



**HP1230**



**HP1265**

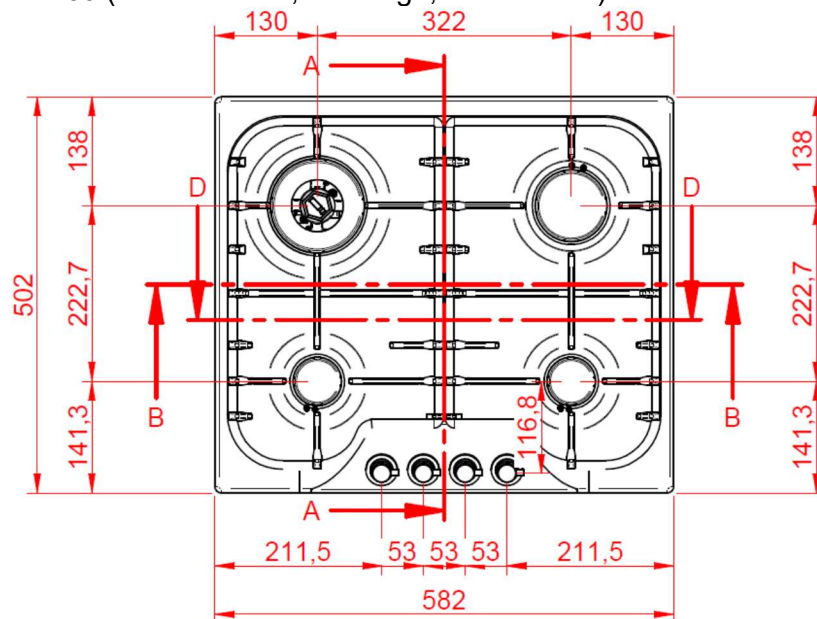


**HP120**

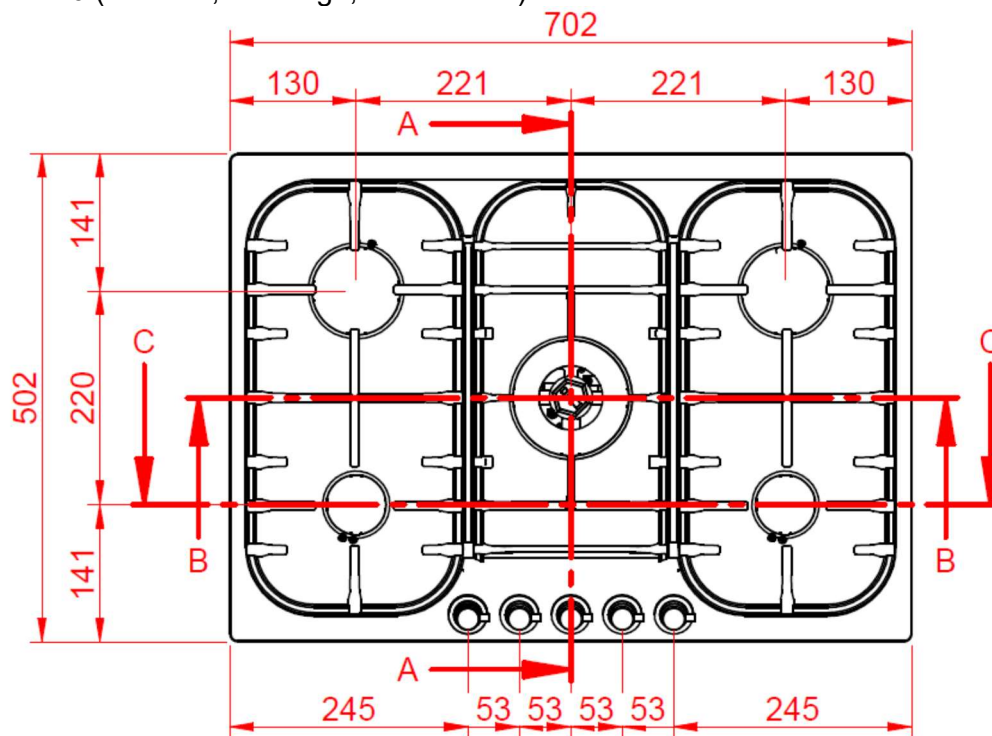




**HCB60** (1 x Dual Wok, 1 x Large, 2 x Medium)

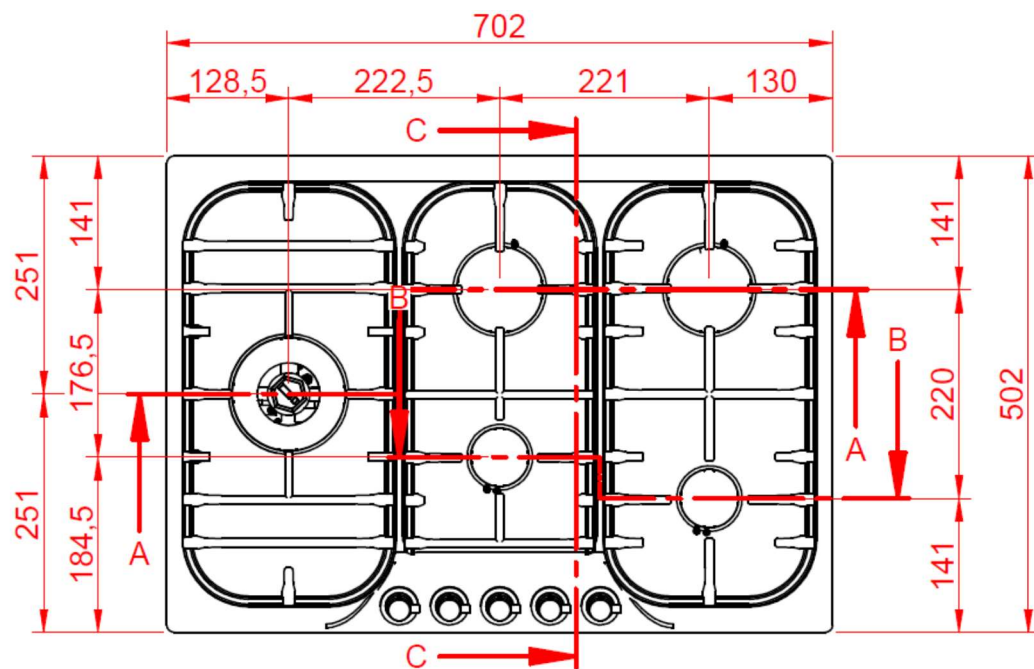


**HCB70** (1 x Wok, 2 x Large, 2 x Medium)

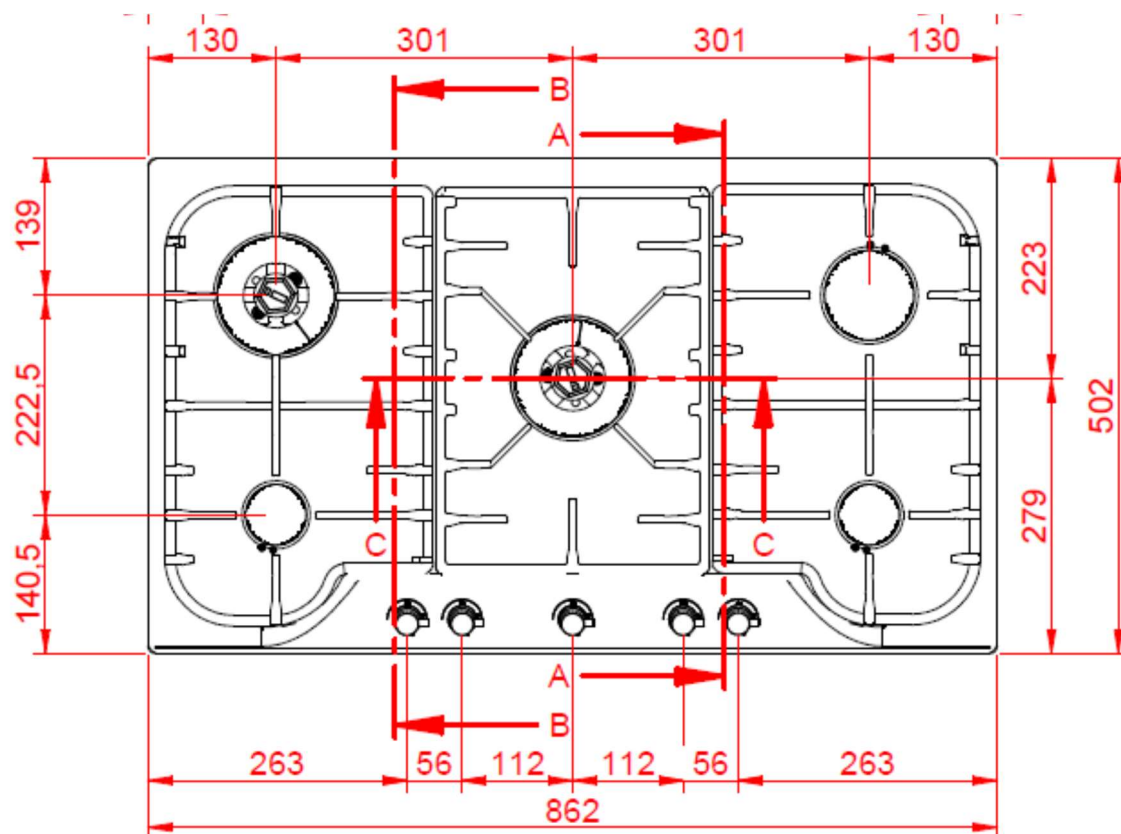




**HCB70SD** (1 x Dual Wok, 2 x Large, 2 x Medium)

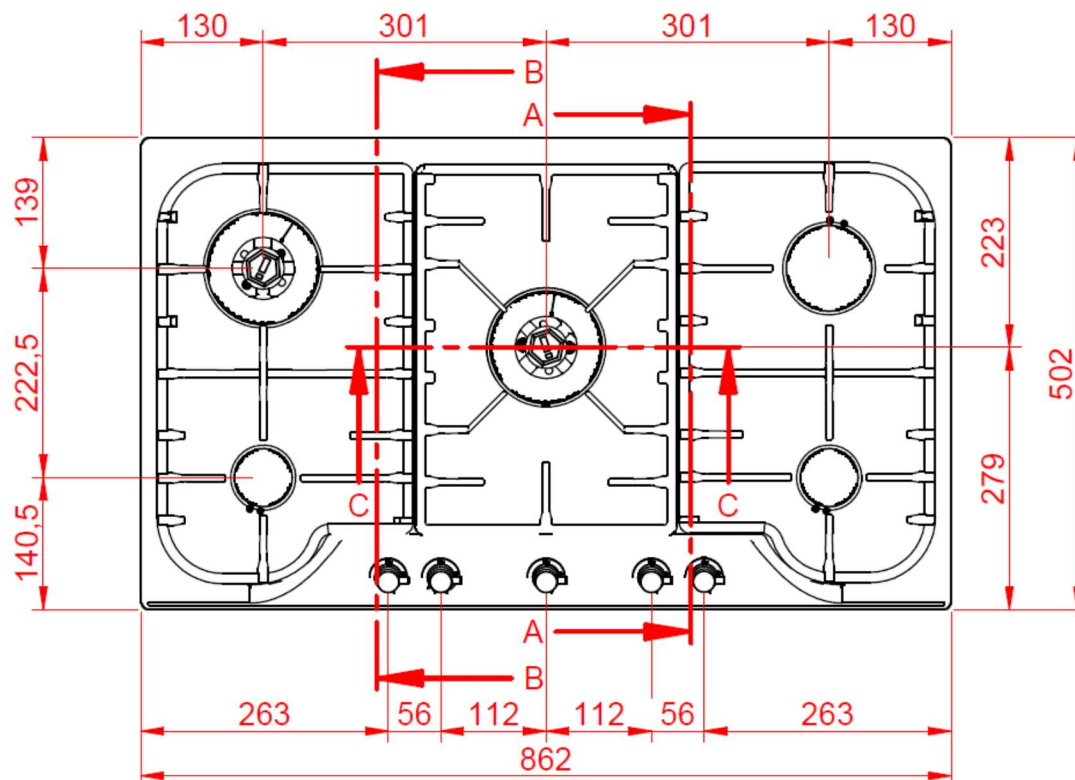


**HCB90CC** (2 x Woks, 1 x Large, 2 x Medium)

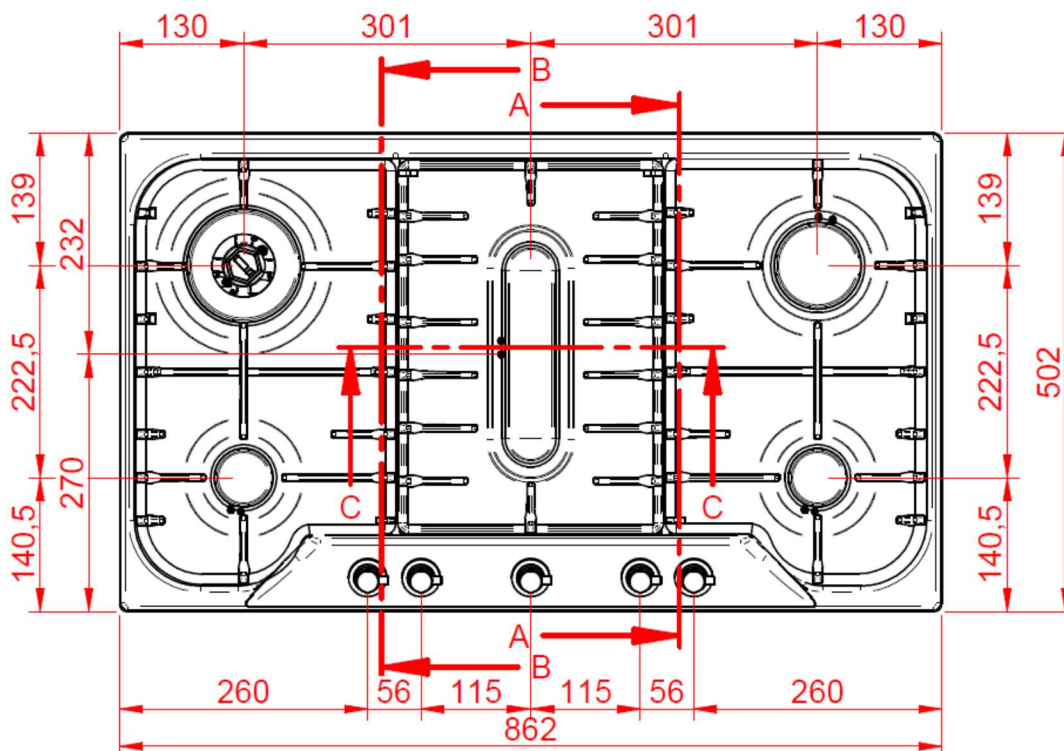




**HCB90CD** (1 x Dual Wok, 1 x wok, 1 x Large, 2 x Medium)

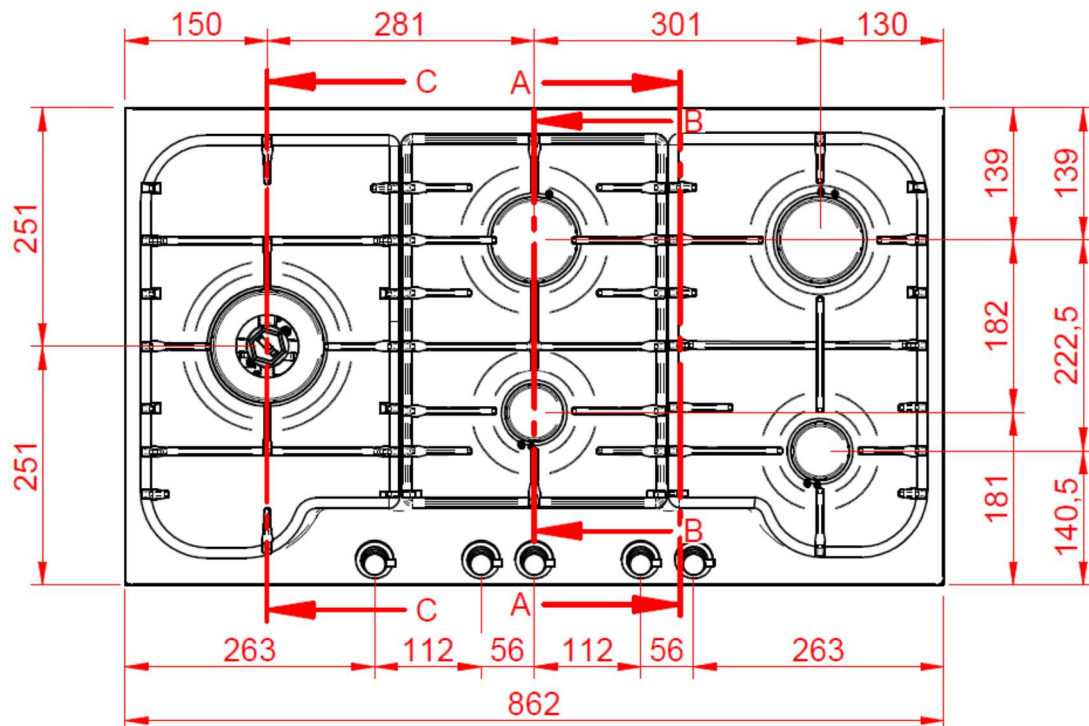


**HCB90PC** (1 x Wok, 1 x Large, 2 x Medium, 1 x Fish)

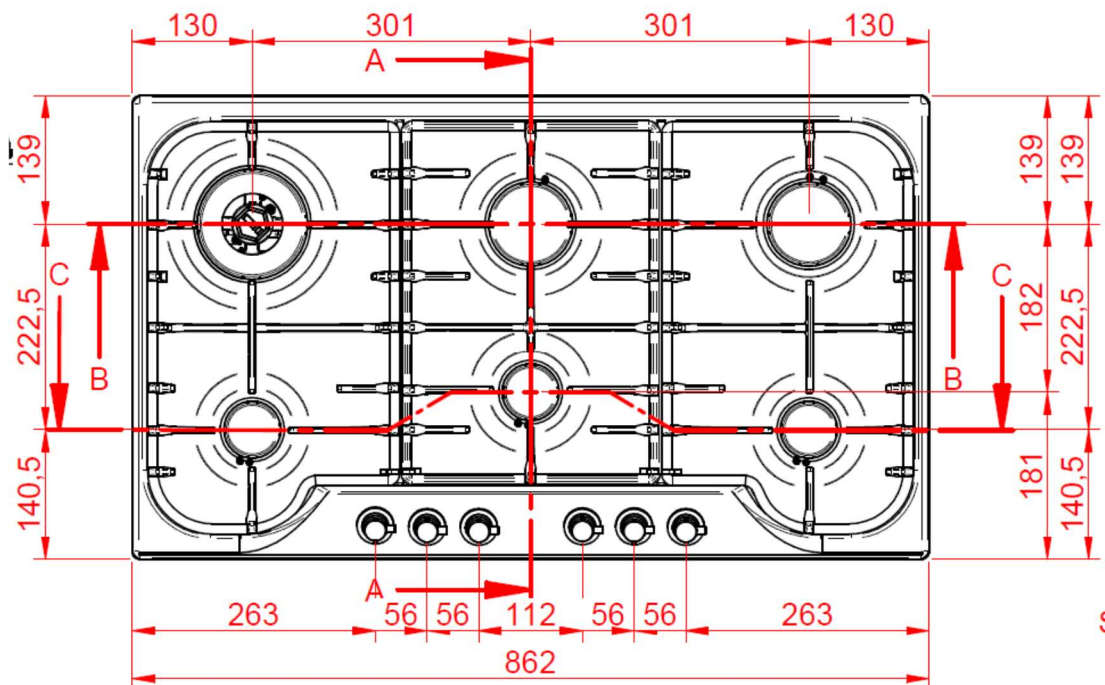




**HCB90SD** (1 x Dual Wok, 2 x Large, 2 x Medium)



**HCB906** (1 x Dual Wok, 2 x Large, 3 x Medium)






# INSTRUCTIONS FOR USE

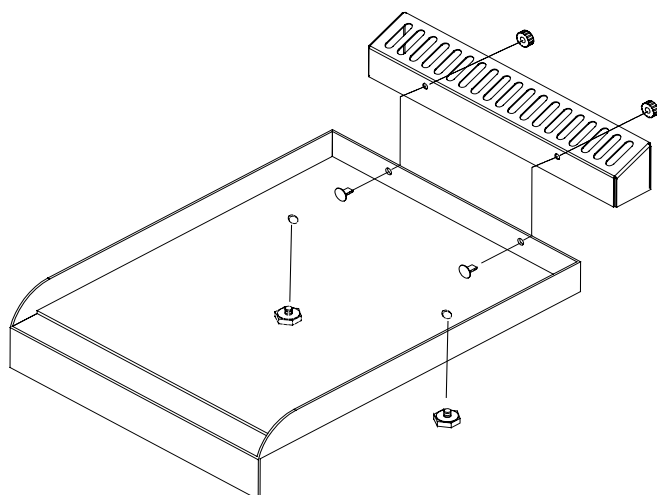


## INSTRUCTIONS FOR USE OF THE GAS FRY-TOP **Warning: not suitable for HCB series**

The fry-top (fig. 14) consists of a stainless steel plate, suitable for contact with food [  ] with a uniformity of temperature on the cooking surface and with a very low heat loss.

To use the appliance, light the flame below the plate by means of the corresponding knob (see "Lighting the burners") and ensure that there is a flame. Turn the knob to maximum for about 10 minutes and wait for the plate to heat up. Once this period has elapsed, the plate is ready to start cooking. By adjusting the flame, there is no limit to your culinary imagination. If you turn the control knob to the low setting, this allows slow or dietetic cooking. Higher temperatures are suitable for cooking meat, fish and vegetables. The Fry-Top plate is ideal for Oriental cooking with an optional accessory (lid) needed for this type of cooking.

Some models are supplied with the spatula shown in figure 15, which is useful both for cooking and for cleaning the plate.



**A** = cooking area

**B** = drip tray

**C** = exhaust flue for combustion fumes

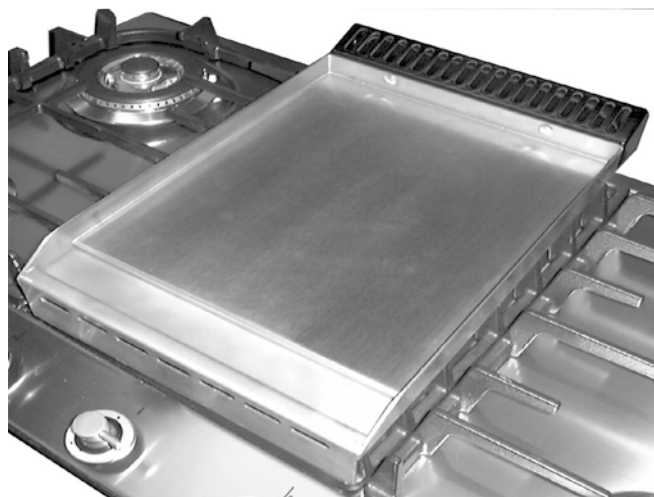


Fig. 14



# INSTRUCTIONS FOR USE

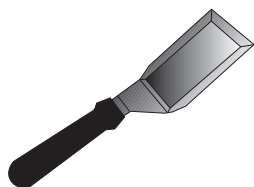


Fig. 15

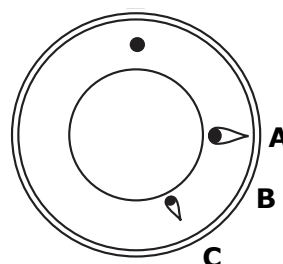


Fig. 16

**A** = max  
**B** = med  
**C** = min

**U  
S  
E  
R**

Type of cooking	Knob posit (fig. 16)	Time min.
Egg	<b>B</b>	2
Sliced aubergines (0.5 cm thick)	<b>B</b>	9 ÷ 13
Sliced potatoes	<b>B</b>	5 ÷ 7
Sliced courgettes	<b>B</b>	3 ÷ 5
Fish (sea bream weighing about 200 g)	<b>B</b>	15
Hamburger	<b>B</b>	10
Beefsteak	<b>B</b>	3
Porterhouse (2 cm thick)	<b>A</b>	5

## Cleaning and caring for the FRY-TOP

It is recommended to clean the plate thoroughly at the end of each coking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided (fig. 15). Pour a little water onto the plate and, still using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation even several times until the desired result is obtained. It is extremely important to clean the plate when it is quite hot.

The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry after cleaning.



# INSTRUCTIONS FOR USE



## **GAS BARBECUE (OPTIONAL)** Warning: not suitable for HCB90PC

Replace the flame distributor A (fig.17) with the protected flame distributor for barbecues B. Before putting back the barbecue plate, check that you have positioned the flame distributor properly and test light it.

To use the appliance turn on the flame below the plate, using the corresponding knob (see "*Lighting of the burners*") and check that a flame is present. Position the knob on maximum for about 10 minutes and wait for the plate to warm up. After this period, the plate is ready to start cooking. Position the burner on minimum and place the food on the plate. Consult the cooking table to get average cooking times. You may find different cooking times from those shown in the table. This is completely normal, because the times change according to the quantity and the temperature of the food, of the type of gas and, obviously, of your personal taste.

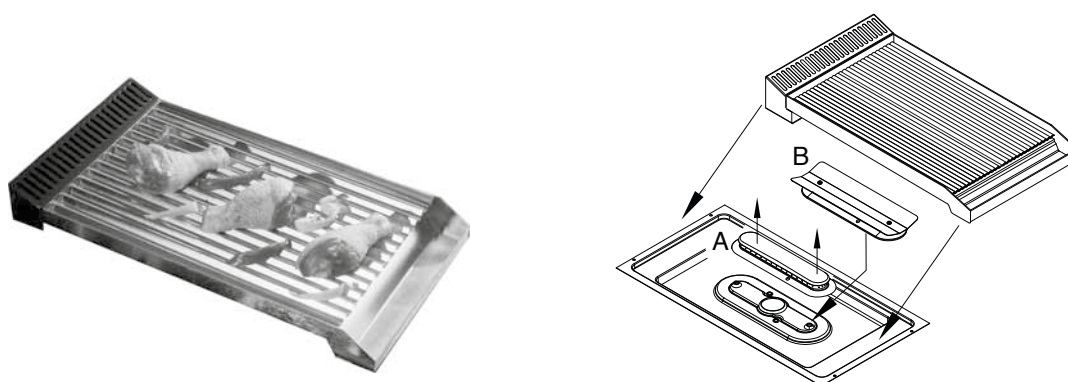


Fig. 17

## **Cleaning the barbecue**

Before cleaning let the barbecue cool. Use a lightly abrasive sponge or a brass wire brush in line with the plate's satin finish. It is important to remove encrustation that forms between one slat and another. We recommended cleaning the plate after each use. As with all barbecues, with use the plate loses its brilliance and dark rings may appear. Once cooled, the flue is cleaned with a soft cloth soaked with a solution of tepid water and ammonia.

## **COOKING TABLE**

(purely indicative values after preheating for 10' with the burner on maximum)

Type of cooking	Knob posit (fig. 16)	Time min.
Sliced aubergines (0.5 cm thick)	<b>B</b>	3 ÷ 15
Sliced potatoes	<b>B</b>	5 ÷ 7
Sliced courgettes	<b>B</b>	4 ÷ 6
fish (sea bream weighing about 200 g.)	<b>A</b>	10
Hamburger	<b>A</b>	10
Beefsteak	<b>B</b>	3



# INSTRUCTIONS FOR USE



## ELECTRIC GRILL – BARBECUE

This appliance offers you a new cooking method, making it possible to grill meat and fish without fat and oil for short periods of time inside the home. There is a tray with lava stones under the heating element. This enables you to have a steady temperature (250°C) and the absorption of fat without smell and vapours. The grille, tray and lava stones are removable for cleaning. Before plugging in the appliance put all the parts in their place, place the food on the grill and turn on the appliance using the adjuster (fig.18). Turn the knob to the desired position between 1 and 12; at this point a light indicates that the appliance is working. To switch off the appliance put the knob on position 0 (the warning light switches off).

**To grill, we recommend pre-heating the grill element for about 6 min. in position 12.**

### Grilling table

(purely indicative values)

Type of cooking	Knob position	Time tot. min.
Sausages	12	13
Steaks	12	12
Hamburger	12	14
Filet steak	12	8
Liver	12	5
Lamb cutlets	12	8
Chicken steaks	12	9
Chicken drumsticks	12÷11	17
Sliced salmon	12÷11	10
Trout	12÷11	12
Trout cooked in foil	12	30÷35

**Depending on the model, the knob is identified with position 1÷12 oppure 50÷250.**



# INSTRUCTIONS FOR USE



Adjuster

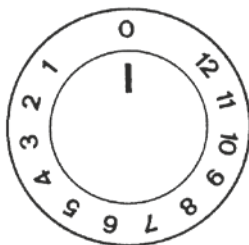


Fig. 18

Grill - Barbequa



Tray with lava stones



Fig. 19

## Care and cleaning of the barbecue

Before cleaning, disconnect the appliance from the mains.

Cleaning must be carried out when the appliance is cold. Remove all the removable parts. Lift the heating element and remove the tray with lava stones (fig. 19).

Pull the grill out and clean it using regular detergent and soft sponge.

The tray containing the lava stones is cleaned with a soft cloth soaked with lukewarm water and ammonia.

Do not use abrasive cleaners or those that can damage the appliance.



# CLEANING AND MAINTENANCE



## CLEANING THE APPLIANCE

Before any type of cleaning, disconnect the appliance from the mains and shut off the appliance's gas tap. Cleaning the worktop: only clean the hob once cold. The burner cups, the enamelled grids, the enamelled covers and the flame distributors must be cleaned periodically using tepid soapy water, rinsed and well dried. Any spilt liquid from the pans must always be removed with a rag. Cleaning the enamelled parts: it is necessary to clean the enamelled parts frequently with soapy water to maintain their characteristics. Never use abrasive powders or metal pads. Avoid leaving acidic or alkaline substances on the enamelled parts (vinegar, lemon juice, salt, tomato juice etc..) and washing when the enamelled parts are still hot.

Cleaning of the stainless steel parts:

Clean the parts with tepid water and non-corrosive liquid detergent and then dry them with a soft cloth or in microfibre. The brilliance is maintained through periodic cleaning with commercially available special products. Never use abrasive powders.

Food stains or residues.

### Food stains or residues.

Absolutely avoid using steel sponges and sharp scrapers to not damage the surfaces. Use normal products, non-abrasive, possibly with the help of wooden or plastic utensils. Rinse carefully and dry with a soft rag or with a cloth in microfibre. Avoid letting dry inside the appliance sugar based food remains (for example jam) because they might ruin the appliance's enamel.

### Cooking hob grills

Extract the grills and clean them in tepid water and non-abrasive detergent. Remove all encrustations with care. Dry the grills and reposition them on the cooking hob.

**The continuous contact of the grills with a flame may cause an alteration of the enamel over time near the areas exposed to heat. This is completely natural and does not compromise this component's.**

### Igniters and thermocouples

To function properly, the igniters and thermocouples must always be clean. Check them frequently and if necessary clean them with a damp rag. Any dried remains must be removed with a toothpick or a needle.

### Flame distributor rings and covers

The flame distributor rings and the covers are extractable to facilitate their cleaning. Wash them in hot water and non-abrasive detergent. Carefully remove every encrustation and wait until they are perfectly dry.

**In case of malfunction, ensure that the holes of the external ring are always perfectly clean.**

**ATTENTION: It is not recommended to use the dishwasher to clean grills, flame-spreader and covers.**

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Contact

1300 MYILVE (694 583) [www.ilve.com.au](http://www.ilve.com.au)



# INSTALLATION



## Installation instructions

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS5601 Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.

## Ventilation of the premises

This appliance is type "A" and not to be joined to a combustion products' expelling device but must be installed under a hood or another smoke extraction system in compliance with the rules in force. The knowledge and consultation of the rules is critical for a qualified installer. As an indication, remember that the air necessary for burner combustion is 2m<sup>3</sup>/h for each kW of nominal power installed (see plate). If the appliance is used intensively and for a prolonged time, supplementary ventilation may be necessary; in this case open a window or increase the power of the mechanical extractor hood.

## Fitting the cooking hob onto the base unit with door

The unit must be made in such a way that the flames are not blown out if the doors are opened or closed rapidly. The bottom of the cooking hob must not be subject to depression or pressure when the doors are opened or closed. We advise working as shown in the figure (A). The panel under the hob must be easy to remove for maintenance purposes.

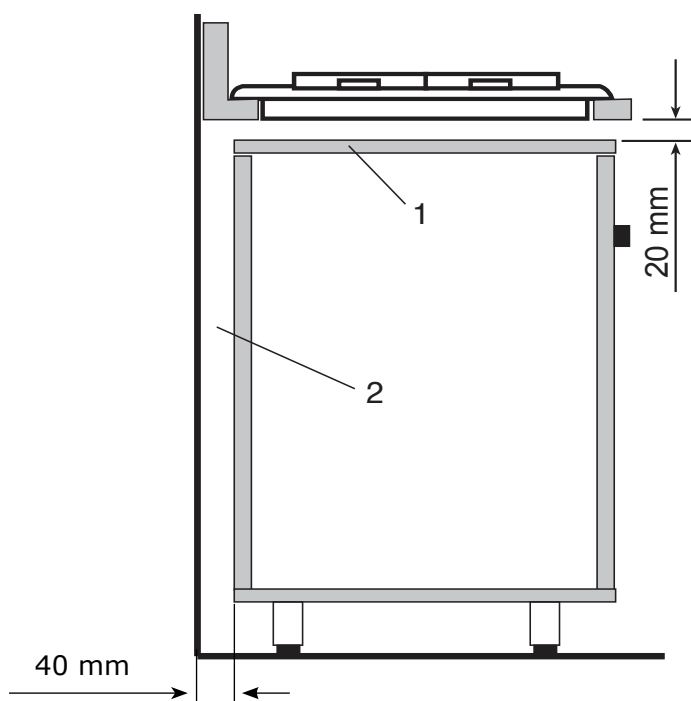


Fig. A



# INSTALLATION



## BUILT IN INSTALLATION

All built-in tops are studied to be fitted to units made from any type of material and with a thickness that varies from 3 to 4 cm. In order to avoid an overheating of the lateral and rear walls, it is recommended to make the hole in the top at a minimum distance of 45-50 mm, following the dimensions in the table (fig.1). To avoid liquid infiltrations under the worktops, it is necessary to apply a gasket which is supplied with the hob.

Fixing to the units is carried out with clamps supplied with the appliance (fig.2a, 2b, 2c).

For supporting tops (HP665, HP965, HP1265, HAP95, HAP125, HP90, HP120...), the top must have the base with surfaces on the same level as the appliance and must support a minimum weight of 100 kg.

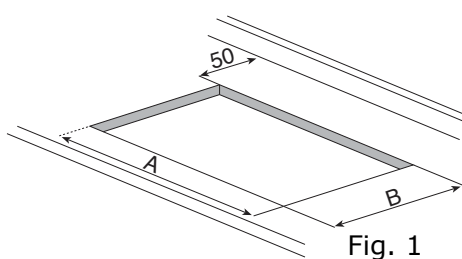


Fig. 1

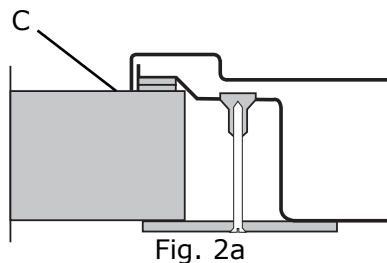


Fig. 2a

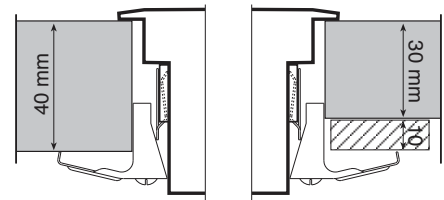


Fig. 2b

(mod. HP65, HP75, HP95, HP125)

## FITTING THE COOKING HOB

Refer to page 28



Fig. 2c

(mod. HC60, HC70, HC90)

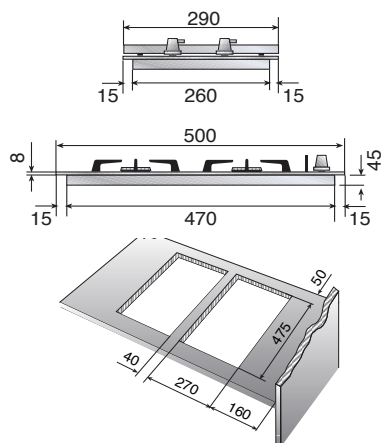
The built-in appliances must be inserted (see fig. 1), fixed (see fig. 2a, 2b) with brackets and the special sealing gasket ( C ) between unit and appliance. The cooking hob can also be fitted in the unit with an oven underneath, paying attention to the power cable's route that must not come into contact with hot surfaces (50°C above room temperature).



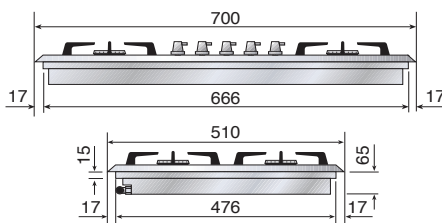
# BUILT-IN TOPS' HOLE SIZE



**MOD. H30 - H30P - H30C**

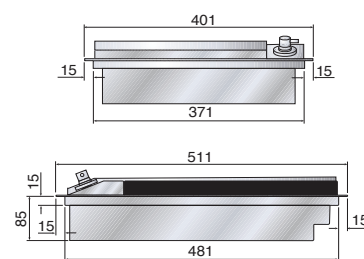


**MOD. HP75**



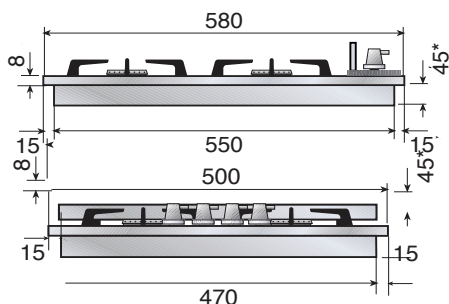
recessed hole size: 672 x 490

**MOD. HP45F**



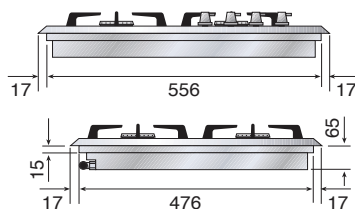
recessed hole size: 380 x 490

**MOD. H36**



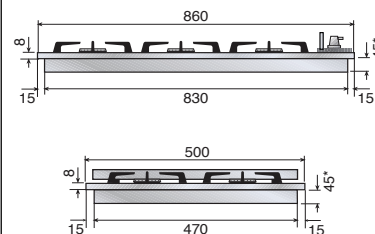
recessed hole size:  
555 x 475 - \*H60 = 50

**MOD. HP65**



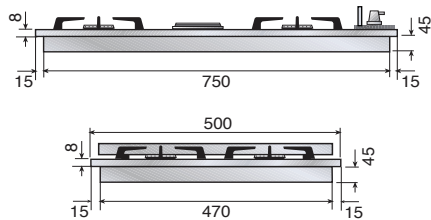
recessed hole size:  
570 x 490

**MOD. H39**



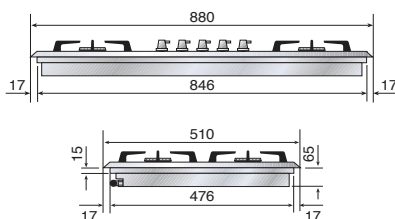
recessed hole size:  
835 x 475 - \*H90 = 50

**MOD. H38**



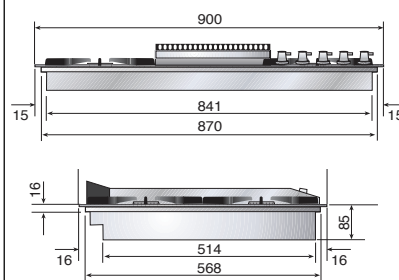
recessed hole size: 755 x 475

**MOD. HP95**



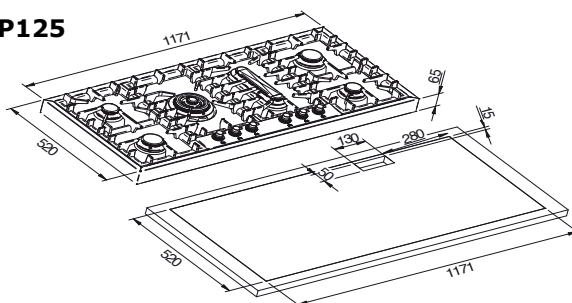
recessed hole size: 860 x 490

**MOD. XLP90**



recessed hole size: 875 x 580

**MOD. HAP125**

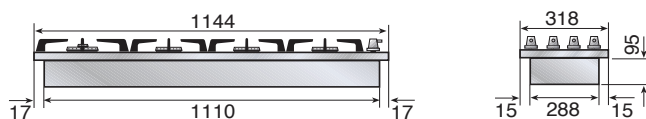




# BUILT-IN TOPS' HOLE SIZE

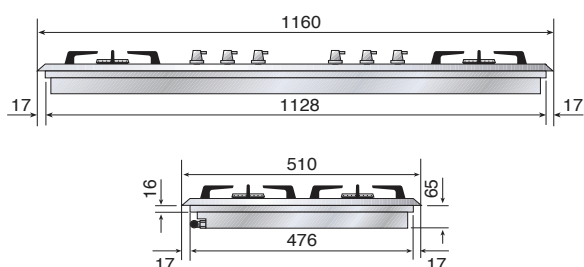


**MOD. HP1230**



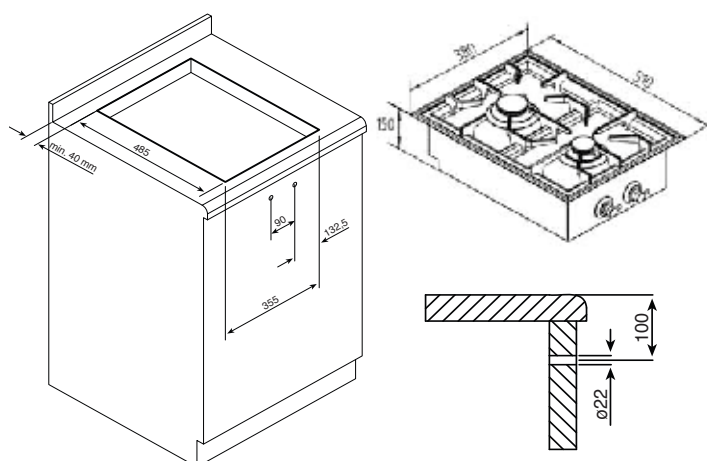
recessed hole size: **1115 x 295**

**MOD. HP125**

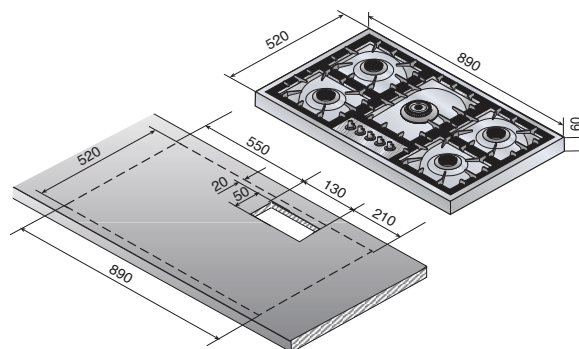


recessed hole size: **1140 x 490**

**MOD. HF40**

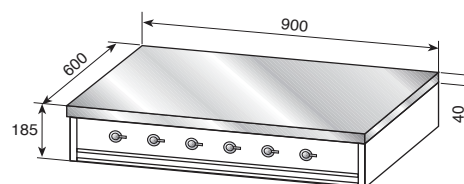


**MOD. HAP95**

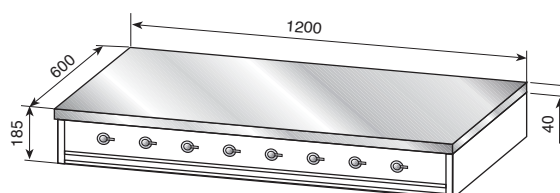


recessed hole size: **130 x 50**

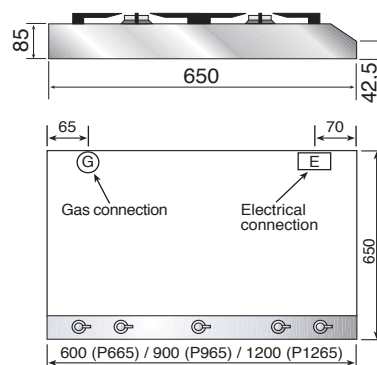
**MOD. HP90**



**MOD. HP120**



**MOD. HP665 - HP965 - HP1265**

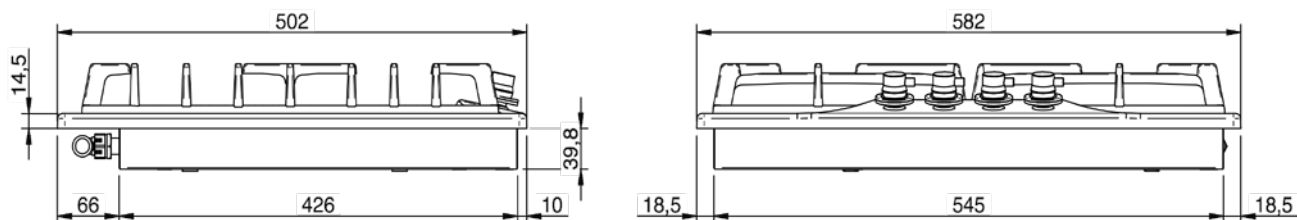




# BUILT-IN TOPS' HOLE SIZE

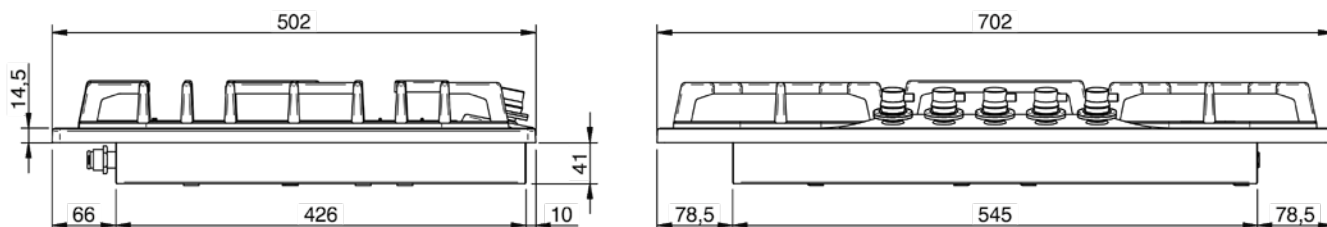


## MOD. HCB60



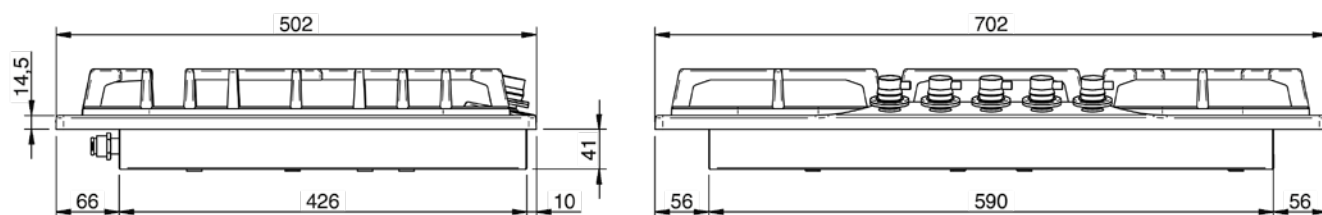
recessed hole size: 555 x 475

## MOD. HCB70



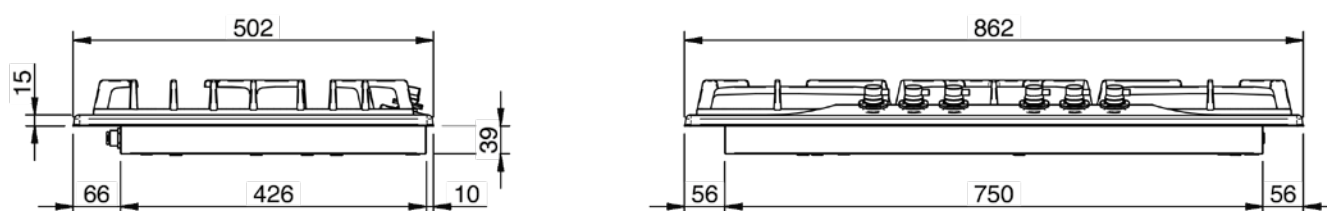
recessed hole size: 555 x 475

## MOD. HCB70SD



recessed hole size: 640 x 475

## MOD. HBC90



recessed hole size: 835 x 475



# ELECTRIC CONNECTION



The appliances are prepared for connection to the voltage shown on the data plate.

**Before connecting the appliance to the mains check that:**

- the electromagnetic switch or the socket are able to support the appliance's load (see data plate);
- the power supply system must have an efficient earth.

- the relief valve and domestic system can support the equipment's load (see data plate)
- the power supply system must have an efficient earth
- the socket or omnipolar switch, with a minimum 3 mm contact opening, must be easily reached once the appliance has been installed
- a mains shut-off must be incorporated in accordance with installation rules.



**The green-yellow earth cable must never be interrupted even by the switch. The power cable must be routed in such a way that it does not come into contact with surfaces that have a temperature greater than 50°C above room temperature. If cable replacement is necessary contact the after-sales service.**

Power	(230V)	(240V)
Hotplate (Ø 115)	550 W	600 W
Hotplate (Ø 145)	920 W	1000 W
Hotplate (Ø 180)	1380 W	1500 W
Barbecue	1900 W	2070 W
Barbecue*	2650 W	2880 W

\* HP965B, HP1265B, HP90B, HP120B



# GAS CONNECTION



This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

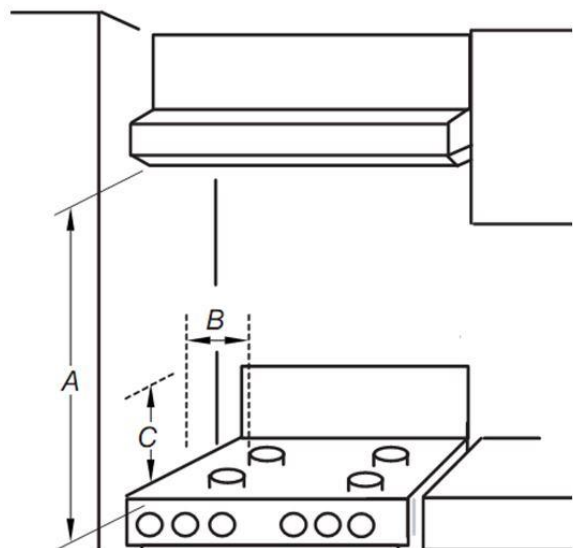
**Natural Gas:** the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

**ULPG:** the supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.75 kPa, the appliance test point is located on the test point adaptor.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

**Overhead clearances—(Measurement A)** Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

**Side clearances—(Measurements B, & C)** Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.



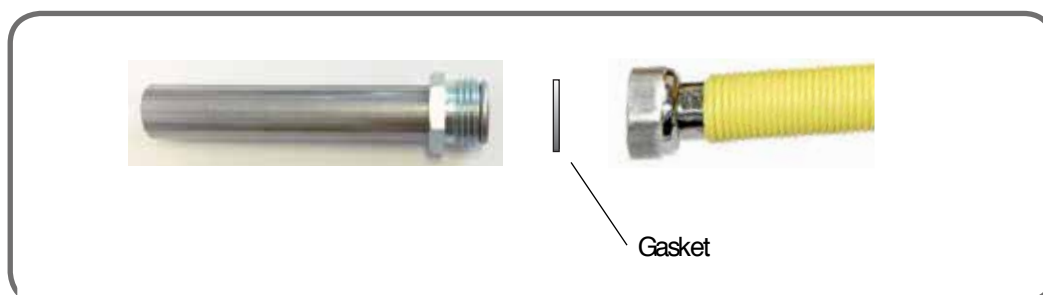
Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

Gas and electricity connections are located 50mm from the rear, at the right, left or centre depending on the model.



# GAS CONNECTION

For Universal LPG, remove the Natural gas regulator and connect as shown below



**Any adjustment, maintenance, etc... must be made by an authorised technician after having disconnected the appliance from the mains and shut off the gas supply.**



# ADJUSTMENT



The hobs are delivered to operate as indicated on the data plate. If a transformation should be necessary, proceed as described in the next paragraph.

## ADJUSTMENT- ADAPTING TO DIFFERENT TYPES OF GAS

**Injector replacement and air adjustment for models:** H30 - H360 - H380 - H39 - HF40 - HP45F - HP65 - HP75 - HP95 - HAP95 - XLP90F- HP1230 - HP125 - HAP125 - HP665 - HP965 - HP1265 - HP90 - HP120

1. Remove the grill and the burners from the worktop.
2. Unscrew the screws marked with the arrows that fix the worktop to allow it to be raised, fig.5, fig.5a, fig.5b (H360 – HP95 – HP665).
3. Unscrew venture pipe screw "F" (fig. 6, fig. 7) and open completely the air regulator "R" .
4. Unscrew the injectors (U) and replace them with those suitable for the gas in use and supplied with the appliance. Refer to table 1 on page 17.
5. Air adjustment is made by the special regulator "R" based on the "X" values shown in table 1, on page 19, opening of primary air. When adjustment is over block the regulator "R" with screw "F".



Fig. 5



Fig. 5a



# ADJUSTMENT



Fig. 5b

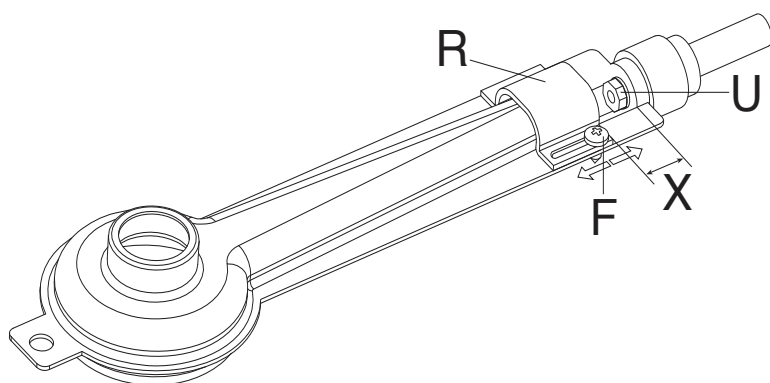


Fig. 6

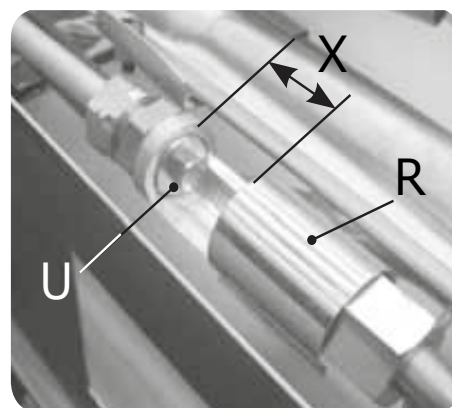





Fig. 7

As an indication we show air adjustment examples in the table

A	B	C
<p>Flame with too much air: small and drawn. Decrease the "X" amount.</p> 	<p>Flame with little air: irregular with yellow points.</p> 	<p>Correct flame: blue.</p> 



# ADJUSTMENT



H\*\*\*\* Series, P\*\*\*\* Series, HP\*\*\*\* Series, HF\*\*\*\* Series, XLP\*\*\*\* Series

## Burners, Injectors & Mega joules

BURNER	NAT			ULPG		
	Inj	Mj/h	Kpa	Inj	Mj/h	Kpa
DUAL WOK	1.60 / 0.68	14/2.2	1.00	0.86 / 0.40	11.5/2	2.75
SINGLE WOK	1.70	13.8	1.00	0.92	11.00	2.75
LARGE	1.40	10.0	1.00	0.82	9.00	2.75
SIMMER PLATE	1.40	10.0	1.00	0.82	9.00	2.75
MEDIUM	1.10	6.2	1.00	0.68	6.00	2.75
FISH / TEPANYAKI	1.60	12.5	1.00	0.85	10.00	2.75

Burner Type	Natural	ULPG
Medium	10mm	10mm
Large /Simmer	10mm	10mm
Single Wok	10mm	15mm- Fully Open
Titanium Single Wok	15mm	15mm- Fully Open
Dual Wok	Inner Fully Open	Fully Open
Fish/Tepanyaki	Outer 10mm	5mm
Oven 90cm	10	20mm
Oven 60cm	4	20mm
	6	

Table n. 2



# ADJUSTMENT



## Replacement of the injectors for models : HC60 – HC70 – HC90

1. Remove the grill and the burners from the hob.
2. SR – R – P burners: unscrew injectors "U" using a 7-mm spanner (fig. 8) and replace them with those for the new gas according to table number 2 on page 20.
3. DCC – Dual burners: unscrew the 2 screws "P" and remove cover "C" fig. 9. unscrew injectors "U" using a 7-mm spanner (fig. 10, fig.11) and replace them with those for the new gas according to table number 2 below.

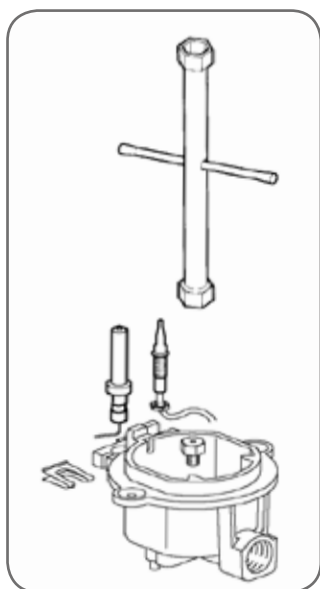


Fig. 8



Fig. 9



Fig. 10



Fig. 11



# ADJUSTMENT



Model # HCB60/\*\*, HCB70/\*\*, HCB70SD/\*\*, HCB90CC/\*\*  
HCB90CD/\*\*, HCB90PC/\*\*, HCB90SD/\*\*, HCB906/\*\*

**Gas Type:** *Natural Gas @ 1.00kPa Test Point Pressure*

Burner	Injector Size (mm)	N.G.C. (MJ/h)
Dual Wok	0.80 / 1.75	17.0
Wok	1.90	18.0
Fish	1.55	12.5
Large	1.55	12.5
Medium	1.18	7.5

*ULPG @ 2.75kPa Test Point Pressure*

Burner	Injector Size (mm)	N.G.C. (MJ/h)
Dual Wok	050 / 1.10	20.0
Wok	1.12	18.0
Fish	0.95	13.0
Large	0.92	12.5
Medium	0.68	7.5

**Total Gas Consumption:**

Model	Natural Gas	ULPG
HCB60	44.5	47.5
HCB70	58.0	58.0
HCB70SD	57.0	60.0
HCB90CC	63.5	63.5
HCB90CD	62.5	65.5
HCB90PC	58.0	58.5
HCB90SD	57.0	60.0
HCB906	64.5	67.5

Test point pressure for is 1.0 kPa when approximately 50% of the burners are on high

Table n. 2



# ADJUSTMENT



## Minimum adjustment

When installing the appliance, we recommend checking that the hob's burner minimum has been properly adjusted: a proper adjustment is that when passing from the maximum position to the minimum position, the flame is reduced, stable and homogeneous.

If the flame on minimum is incorrect or if the gas has been changed, adjustment must be carried out as follows:

1. Light one burner at a time and turn the flame up to maximum.
2. Remove the knob of the corresponding gas tap.
3. Turn the tap to minimum position.
4. Using a small flathead screwdriver, unscrew, turning to the left, to increase the flame, or screw to the right to decrease it: the by-pass to be adjusted is indicated by the figure B1 and B2.
5. **If a liquid gas is used (Butane-Propane), the screw (by-pass) must be fully screwed in.**

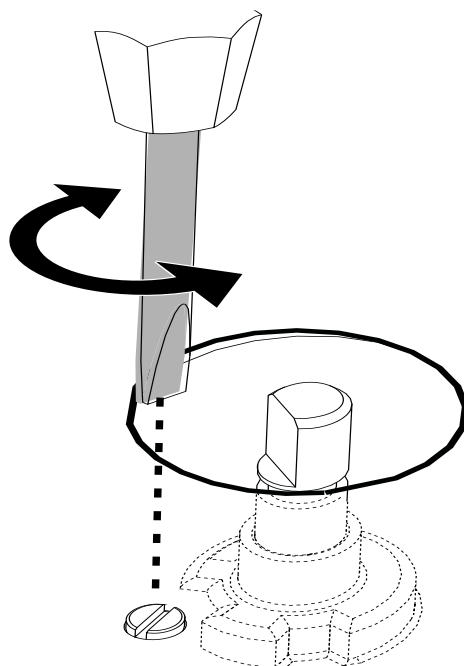


Fig. B1

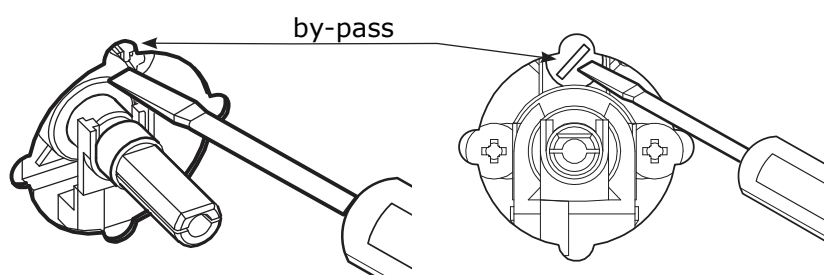


Fig. B2



# WIRING DIAGRAMS



## KEYS

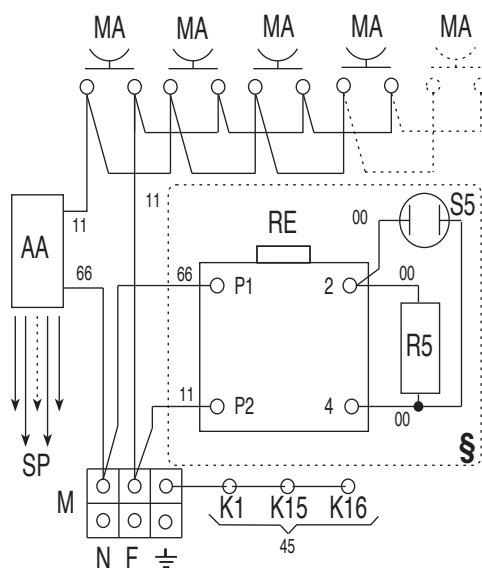
00	Black
11	Brown
22	Red
33	White
44	Yellow
45	Yellow-green
55	Grey
66	Blue
AA	Electrical ignition transformer
C	Switch
F	Phase
K1	Earth wire for terminal board
K2	" " lower resistance
K3	" " for oven fan
K4	" " circular resistance
K5	" " upper resistance
K6	" " oven lamp 1
K7	" " oven lamp 2
K8	" " rotisserie
K9	" " cooling fan
K10	" " selector

K11	" " oven thermostat
K12	" " programmer/timer
K13	" " grill
K14	" " el. hotplate
K15	" " frame
K16	" " barbecue
K17	" " fryer
L1	Oven lamp
L2	Oven lamp
M	Terminal board
MA	Electrical ignition microswitch
MD	Grill microswitch
MG	Rotisserie
MP	Door microswitch
N	Neutral
P	Timer/Programmer
P	Timer/Clock
PE	Electric hotplate
R1	Upper heating element
R2	Lower heating element
R3	Grill heating element

R4	Circular heating element
R5	Barbecue heating element
R6	Fryer heating element
RE	Energy regulator
S1	Oven warning light
S2	Mains power warning light
S3	Grill warning light
S4	Cooling fan warning
S5	Barbecue warning light
S6	El. hotplate warning light
S7	Turnsplit warning light
S8	Residual heat warning light
S9	Fryer warning light
SP	Sparking plug
T	Grill thermostat
TF	Oven thermostat
TR	Fryer thermostat
TS	Safety thermostat
TT	Cooling fan thermostat
V	Oven fan
VT	Cooling fan

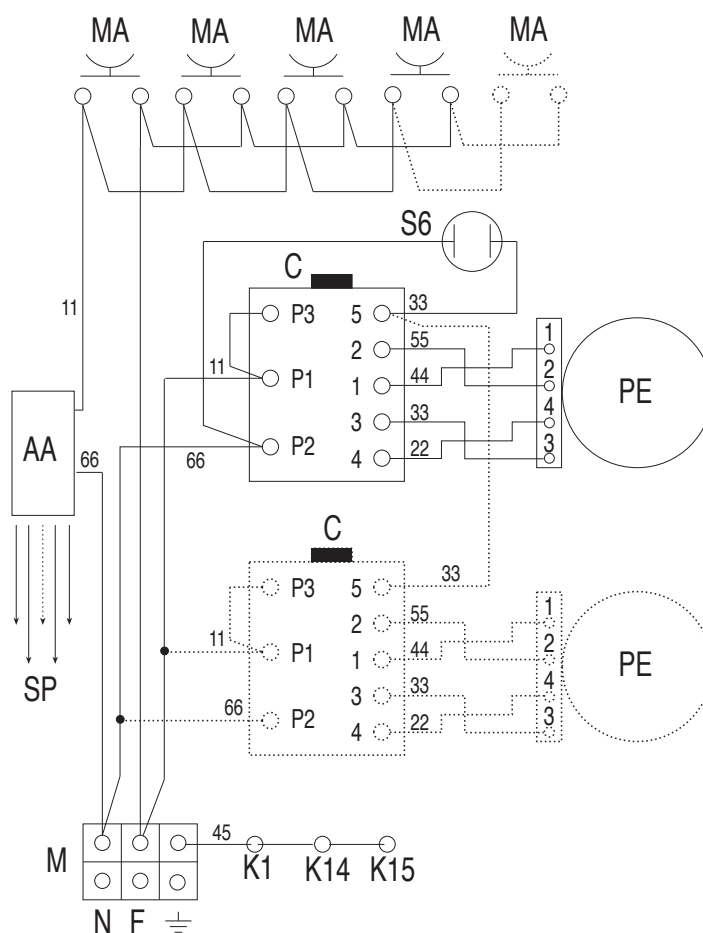


# WIRING DIAGRAMS



§ = only models with electric barbecue

MODELLI:  
H392..., H391...





# PROBLEM SOLVING



## PROBLEM SOLVING GUIDE

- During the guarantee period repairs can only be carried out by the authorised after-sales service.
- Before repairing, disconnect the appliance from the mains, by unplugging it or unscrewing the fuse.
- Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorised technicians.
- In case of small disturbances, it is possible to solve the problem following the instructions.
- After-sales service intervention during the guarantee period is not free, if the appliance does not work through incorrect use.
- The elimination of the faults or complaints, caused through incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

**Below you will find some advice on rectifying some common problems.**

PROBLEM	POSSIBLE CAUSE	ELIMINATION
The flame is uneven / unstable.	Wrong gas setting	Have an expert check the gas setting
The flame from the burners suddenly changes	Wrongly assembled burner parts	Assemble the burner correctly
The flame from the burners suddenly changes	Wrongly assembled burner parts	Assemble the burner correctly
Burner ignition takes more time	Knob pressed for too short a time or too delicately	Keep the knob depressed longer. Before releasing it, press it harder
The flame is extinguished shortly after ignition	This is a commonplace phenomenon resulting from high temperatures	Clean the grid with a metal-care detergent
The grill has discoloured in the burner area	The igniter or terminal block may be damaged	Check igniter and/or terminal block and replace if damaged
Electric power supply in general is uneven	There are food or detergent residues between the igniter electrode and the burner	Carefully clean between the igniter electrode and the burner
The burner covers are	Regular dirt	Clean the burner covers with a metal-care detergent the authorised after-sales

**If the problem persists despite observing the instructions above, call the authorised after-sales service.**



# NOTES



# WARRANTY CARD

ILVE.COM.AU

**Eurolinx Pty Limited A.B.N. 50 001 473 347**  
trading as **ILVE ("ILVE")**

**Office:**

**48-50 Moore Street, Leichhardt N.S.W 2040**

**Post:**

**Locked Bag 3000, Annandale, N.S.W 2038**

**P: 1300 856 411**

## WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you. Alternatively, you can now register your warranty online at <http://support.eurolinx.com.au/>

## PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at [www.ilve.com.au](http://www.ilve.com.au). ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the addresses, email addresses or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

## WARRANTY

### 1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

### 2. What is not Covered by the Warranty.

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor\*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in ILVE products.

### 3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

### 4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

Continued over...



## 5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

## 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

## 7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

(i) replacing or repairing the defective part of the ILVE product;

(ii) paying the cost of replacing or repairing the defective part of the ILVE product;

(iii) replacing the ILVE product; or

(iv) paying the cost of replacing the ILVE product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## 8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

**\*For your closest ILVE authorised service agent go to**

**<https://support.eurolinx.com.au/#/map/retailers>**

**All warranty service calls must be booked through ILVE's Customer Care Centre on [customercare@eurolinx.com.au](mailto:customercare@eurolinx.com.au) or**

**1300 85 64 11 option 1**

**01032019**

## Warranty Card tear off

WARRANTY REGISTRATION CARD  
01032017

Please complete and send to ILVE at: REPLY PAID 83617  
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date:     /     /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

01032019



PROBLEM	ANSWER
COOKTOPS	
My burners will not ignite	<ul style="list-style-type: none"> <li>• Check to see if the brass burners are placed correctly into the aluminium base. This is very important as it will ensure the flame holes line up with the ignition post and spark. It will also ensure correct combustion when alight.</li> <li>• Does your ILVE cooktop have flame failure devices fitted? Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds.</li> <li>• If there is a saucepan (or similar) on the burner, remove it before igniting</li> <li>• Check to see that the electric igniter is lined up with the solid part of the burner</li> </ul>
Does your ILVE cooktop have flame failure devices fitted?	Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds. If new, ensure knobs are firmly fitted, check by pushing knobs down firmly with the palm of your hand.
My ignition continually sparks	This may be due to a liquid spill over, which can cause moisture to enter into ignition micro switches under knobs. Spraying liquid type cleaners can also create a problem. If this does occur, the cooktop should be turned off at power point and left to dry out. Removing all knobs and using a hair dryer on the control panel, will assist the drying out process.
All the igniters spark at the same time when lighting	This is normal and how they are designed to operate.
The knob is loose on shaft	Knob retaining spring clip has come out. This does not require a service technician and can be replaced by the customer. Please contact your ILVE state office, who will arrange for a clip to be sent to you.
The burner is extinguished when the cupboards or drawers are opened or shut	In this case, the underside of the cooktop needs to be totally sealed off from the surrounding cupboards or drawers.
The flame tips are yellow causing the pots to blacken on the underside	The gas type may be incorrect contact your installer and have him check the gas type and the injector size and or the aeration needs adjusting see pages 40-41
The low flame is still too high	The low flame bypass screw needs to be adjusted contact your installer and have him adjust the low flame setting as per the specification on page 41.



# iWarranty

REGISTER YOUR WARRANTY ONLINE NOW

GO TO: <https://support.eurolinx.com.au/#/form/warrantyregistration>

You can now find us on:

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HANDMADE IN ITALY

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**Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 64 3 344 5913**

**ILVE showroom hours:** Tuesday to Friday - 9am-5pm, Saturday - 10am-4pm, Sunday and Monday - closed

**\* Melbourne showroom hours:** Tuesday to Saturday - 10am-4pm

[ilve.com.au](https://ilve.com.au)

**NSW & ACT (Head Office)**

48-50 Moore Street  
Leichhardt  
F 02 8569 4699

**VIC & SA**

1211 Toorak Road  
Camberwell  
F 03 9809 2155

**QLD**

1/42 Cavendish Road  
Coorparoo  
F 07 3397 0850

**WA & NT**

Unit 10/55 Howe Street  
Osborne Park  
F 08 9201 9188

**TAS**

3 Pear Avenue  
Derwent Park  
P 03 6272 7386

**New Zealand**

PO Box 11.160  
Sockburn Christchurch  
F 03 344 5906