

CIR66NES3



Product Family Hob
Built-in type Traditional
Dimensions 60 cm
Power supply Mixed
Type Gas

EAN code 8017709206925



Aesthetics





Aesthetic Linea
Colour Black
Material Enamelled
Pan stands Cast iron

Burners Smeg Contemporary

Burners Material Alluminium
Type of control setting Control knobs
Control knob position Lateral
No. of controls 4
Controls colour Black
Control knob protection Yes
Serigraphy colour Beige

Alternative colours available White, Stainless steel

Program / Functions

No. of gas cook zones 4
Total no. of cook zones 4

Options



Standard cut out 478-482x555-560 mm



Technical Features



Front-right - Gas - AUX - 1.35 kW Rear-right - Gas - Semi Rapid - 1.65 kW Rear-left - Gas - Semi Rapid - 1.65 kW

Front-left - Gas - UR - 4.15 kW

Gas safety valves Yes

Automatic Ignition Yes

Accessories Included

Pan reducer/Moka stand 1 Wok stand 1

Electrical Connection

Plug (I) Australia Frequency (Hz) 50/60 Hz

Electrical connection 1 W Power supply cable 120 cm rating (W) length

Voltage (V) 230-240 V Plug

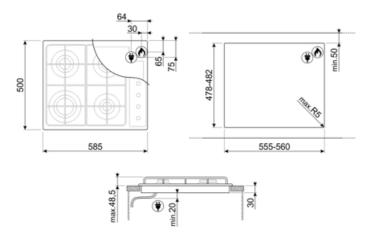
Gas Connection

Type of electric cable

Gas Type G20 Natural gas Other gas nozzles G30 GPL Liquid gas

Gas connection Conical included
Gas connection rating 8777.78 W

(W)



Single phase



Symbols glossary



Standard installation: Traditional installation in tabletop, suitable for any kitchen sets



Heavy duty cast iron pan stands: for maximum stability and strength.



CUT_OUT_STANDARD_72dpi



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

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Knobs control



Benefit (TT)

Gas hobs

Consistent heat source control and easy, immediate temperature adjustment

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Enamelled

Long-lasting protection against rust and wear: the enamelled metal top offers strength and durability thanks to the enamel that prevents corrosion, oxidation, and signs of aging.

Cast iron

Solid and sturdy, easy to clean and maintain every day, thanks to the cast-iron pan supports—an emblem of long-lasting efficiency and durability.

Smeg Contemporanea

Optimal cooking with every dish: burners combine high performance, efficiency, and practicality, ensuring precise, even results even with intensive use.

Accurate power adjustment via knobs, for more precise cooking level control

Control knob position lateral

Greater safety: side knob placement makes them hard to reach for children, reducing the risk of accidental ignition.

4 burners for every need: cook with precision and versatility thanks to different power levels, ideal for any pot and for managing multiple dishes simultaneously.

Gas safety valves

Automatic protection against gas leaks: the thermocouple stops gas flow in the absence of flame, ensuring a safe environment even during unexpected shutdowns.