

P260XGH



Product Family	Hob
Built-in type	Traditional
Dimensions	60 cm
Power supply	Gas
Type	Gas
EAN code	8017709179663



Aesthetics



Aesthetic	Selezione
Colour	Stainless steel
Finishing	Satin
Material	Stainless Steel
Type of steel	Brushed
Pan stands	Cast iron
Burners	Smeg Contemporary
Burners Material	Aluminium
Type of control setting	Control knobs
Control knob position	Front
No. of controls	4
Controls colour	Silver
Serigraphy colour	Black

Program / Functions

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

Options



Worktop Cut-Out	478-482x555-560 mm
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Technical Features

Left - Gas - Rapid - 3.10 kW

Rear-centre - Gas - Semi Rapid - 1.70 kW

Front-centre - Gas - AUX - 1.10 kW

Right - Gas - Rapid - 2.60 kW

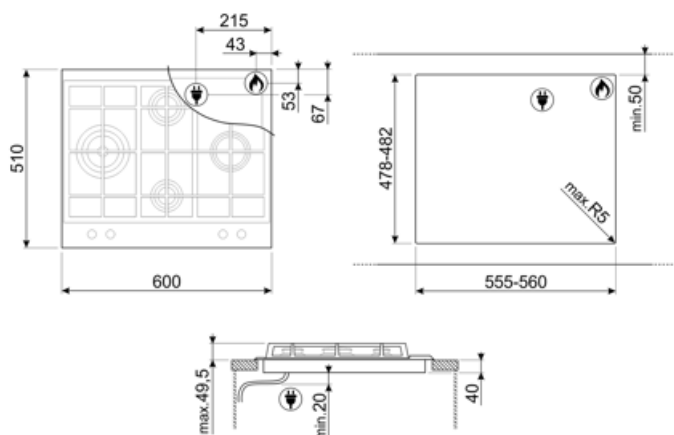
Gas safety valves	Yes	Automatic Ignition	Yes
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Electrical Connection

Plug	Not present	Type of electric cable installed	Yes, Single phase
Electrical connection rating (W)	1 W	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable length	120 cm

Gas Connection

Gas Type	G20 Natural gas	Other gas connections provided	Conical
Gas connection	Cilindrical	Gas connection rating (W)	8400 W
Other gas nozzles included	G30 GPL Liquid gas		



Compatible Accessories



BB3679

Cast Iron griddle



GRW

Wok support



TPK

Stainless steel grill plate to cook
Teppanyaki dishes



WOKGHU

Cast iron WOK Support

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



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.

Inox

Maximum resistance even at high temperatures: the stainless steel surface ensures durability and deformation resistance, withstanding thermal shocks without damage

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 frontal

Instant and intuitive control thanks to front controls, easily accessible for practical use.

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.