

P261XGH



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

EAN code 8017709179656



Aesthetics





Aesthetics Cucina

ColourStainless steelFinishingBrushedMaterialStainless SteelType of steelBrushed

Type of steel Brushed
Pan stands Cast iron

Burners Smeg Contemporary

Burner Material Aluminium

Type of control setting Control knobs

Control knobs

Control knobs positionFrontNo. of controls4Controls colourSilverSerigraphy colourBlack

Program / Functions

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

Options



Standard cut out 478-482x555-560 mm



Technical Features



Left - Gas - UR - 3.50 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

Electrical Connection

Nominal power (W) 1 W
Voltage (V) 220-240 V
Type of electric cable Single phase

Frequency (Hz)
Power supply cable length

50/60 Hz 120 cm

Conical

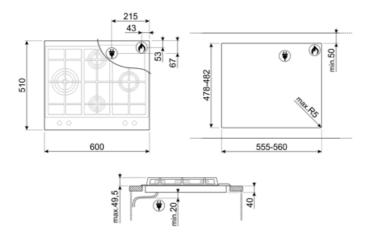
Gas Connection

Gas Type
Gas connection
Other gas nozzles
included

G20 Natural gas Cilindrical G30 GPL Liquid gas Other gas connections provided

Gas connection rating 8800 W

(W)





Compatible Accessories

BB3679



Cast Iron griddle

TPK



Stainless steel grill plate to cook Teppanyaki dishes F

GRW

Wok support

WOKGHU



Cast-Iron WOK Support



Symbols glossary

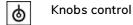


UR

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.



Benefit

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 control knobs, for more precise cooking 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.