

P272XGH



Product familie

Type

Afmeting

Voeding

Type

EAN-code

Kookplaat

Standaard opbouw

70/75 cm

Gas en Elektriciteit

Gas

8017709179670



Design



Design

Kleur

Afwerking

Materiaal

Type staal

Pottendragers

Gasbranders

Materiaal branders

Bediening

Positie bediening

Aantal bedieningsknoppen

Kleur bedieningsknoppen

Kleur serigrafie

Elementi

Inox

Geborsteld inox

Inox

Geborsteld inox

Gietijzeren pottendragers

Gietijzeren branders

Aluminium

Bedieningsknoppen

Vooraan

6

Zilver

Zwart

Program / Functions

Aantal kookzones gas

5

Totaal aantal kookzones

5

Opties



Worktop Cut-Out

478-482x555-560 mm

Technische specificaties

UR

Linksvoor - Gas - AUX - 1.10 kW

Linksachter - Gas - RP - 2.60 kW

Midden - Gas - 2URP (dual) - 4.20 kW

Rechtsachter - Gas - SRD - 1.70 kW

Rechtsvoor - Gas - SRD - 1.70 kW

Thermobeveiliging Ja

Automatische
ontsteking Ja

Elektrische aansluiting

Nominale aansluitwaarde 1 W

Spanning (V) 220-240 V

Type stroomkabel Eenfasig

Frequentie 50/60 Hz

Lengte voedingskabel 120 cm

Stekker No

Gasaansluiting

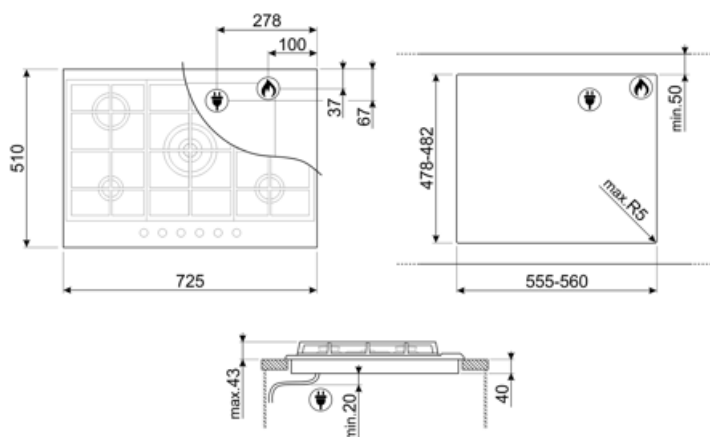
Type gas G20 Aardgas

Gasaansluiting Cilindrisch

Andere sproeiers meegeleverd Sproeiers butaan/propaan gas meegeleverd

Andere gasaansluitingen Konisch

Nominale aansluitwaarde gas 11300 W



Compatible Accessories



BB3679

Cast Iron griddle



GRW

Wok support



TPK

Inox teppan yaki grillplaat voor inductie



WOKGHU

Gietijzeren wok steun

Symbols glossary



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



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



Knobs control



CUT_OUT_STANDARD_72dpi



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

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.

5 powerful burners for a dynamic kitchen: offer ample space and flexibility to cook multiple dishes at once, simplifying meal prep and improving the cooking experience.

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.