

PC31GNO



Product Family

Built-in Ultra-low profile

Hob

Dimensions30 cmPower supplyGasTypeGas

EAN code 8017709199371



Aesthetics







AestheticsClassicColourBlackFinishingGlassMaterialGlassGlass on SteelYesPan standsCast ironType of control settingControl knobs

Control knobs positionFrontNo. of controls2Controls colourBrassComponents finishingBlackSerigraphy colourGrey

Program / Functions

No. of gas cook zones 1
Total no. of cook zones 1

Options

Standard cut out 476-480x250-254 mm

Technical Features



UR

Central - Gas - UR - 6.00 kW

Gas safety valves **Automatic Ignition** Yes Yes

Electrical Connection

Nominal power (W) 50/60 Hz 1 W Frequency (Hz) Voltage (V) 220-240 V Power supply cable

length

120 cm

Gas Connection

Gas Type Gas connection G30 GPL Liquid gas

Conical

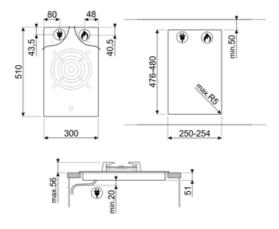
Other gas nozzles included

Gas connection rating

(W)

G110 City gas, G20 Natural

gas 6200 W





Compatible Accessories

GRM

Gas hobs moka support

A.F

 ${\sf GRW}$

Wok support

WOKGHU



Cast-Iron WOK Support



Symbols glossary



Ultra-low profile: Installation of product with flat edge - height of 1 mm.



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



Reinforced base: A reinforced base, developed exclusively by Smeg, consists of a steel layer fixed to the underside of the glass surface of all gas on glass hobs.



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



Knobs control



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.

Glass

Brightness and elegance in the kitchen: the acid-etched glass gives the surface a refined, modern look that enhances the space.

Ceramic

Stability and design even up to 700°C: the cooktop material resists high temperatures without deforming, maintaining aesthetics and functionality even with intensive use.

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.

Fits even the smallest spaces: Monozona modules let you customize the cooktop according to your needs, optimizing space in compact kitchens.

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.

Glass on steel

Safety even in case of breakage: a stainless steel sheet beneath the glass prevents fragmentation, allowing continued use until replacement.