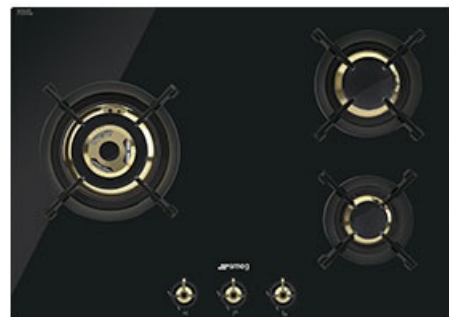


PC73GNO



| | |
|----------------|-------------------|
| Product Family | Hob |
| Built-in type | Ultra-low profile |
| Dimensions | 70/75 cm |
| Power supply | Gas |
| Type | Gas |
| EAN code | 8017709194659 |



Aesthetics



| | |
|-------------------------|---------------|
| Aesthetic | Classica |
| Colour | Black |
| Finishing | Glass |
| Material | Glass |
| Glass on Steel | Yes |
| Pan stands | Cast iron |
| Type of control setting | Control knobs |
| Control knob position | Front |
| No. of controls | 3 |
| Controls colour | Brass |
| Components finishing | Black |
| Serigraphy colour | White |

Program / Functions

| | |
|-------------------------|---|
| No. of gas cook zones | 3 |
| Total no. of cook zones | 3 |

Options

| | |
|-----------------|--------------------|
| Worktop Cut-Out | 482-486x560-564 mm |
|-----------------|--------------------|

Technical Features

UR

Left - Gas - UR - 6.20 kW

Rear-right - Gas - Rapid - 3.00 kW

Front-right - Gas - Semi Rapid - 1.80 kW

| | | | |
|-------------------|-----|--------------------|-----|
| Gas safety valves | Yes | Automatic Ignition | Yes |
|-------------------|-----|--------------------|-----|

Accessories included

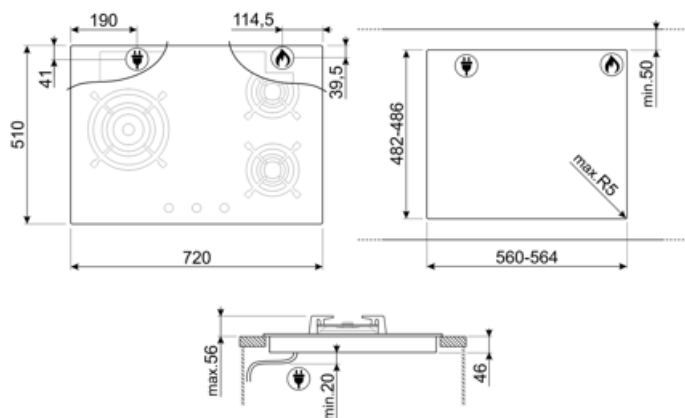
| | |
|-------------------|-------------------------|
| Other accessories | Linea control knobs kit |
|-------------------|-------------------------|

Electrical Connection

| | | | |
|----------------------------------|-------------|---------------------------|----------|
| Plug | Not present | Frequency (Hz) | 50/60 Hz |
| Electrical connection rating (W) | 1 W | Power supply cable length | 120 cm |
| Voltage (V) | 220-240 V | | |

Gas Connection

| | | | |
|----------------|--------------------|----------------------------|--------------------------------|
| Gas Type | G30 GPL Liquid gas | Other gas nozzles included | G110 City gas, G20 Natural gas |
| Gas connection | Conical | Gas connection rating (W) | 11000 W |



Compatible Accessories



GRM

Coffee machine support



GRW

Wok support



WOKGHU

Cast iron WOK Support

Symbols glossary



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



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.



Knobs control



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



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.

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 knobs, for more precise cooking level control

Control knob position frontal

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

More freedom to cook without clutter: modular design allows use of pots of various sizes with maximum convenience, making the cooktop versatile and functional

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