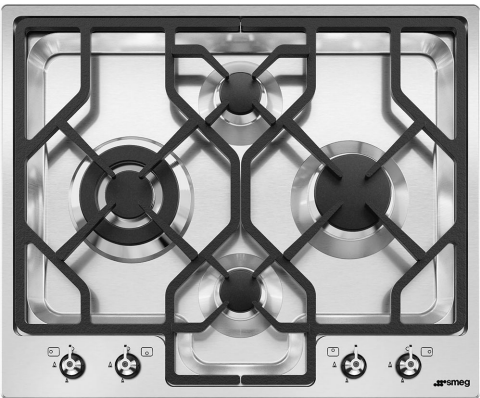


PGF64-4



Product Family	Hob
Built-in	Ultra-low profile
Dimensions	60 cm
Power supply	Gas
Type	Gas
EAN code	8017709153588



Aesthetics



Aesthetics	Classic
Colour	Stainless steel
Finishing	Brushed
Material	Stainless Steel
Type of steel	Brushed
Pan stands	Cast iron
Burners	Standard
Burner Material	Aluminium
Type of control setting	Control knobs
Control knobs position	Front
No. of controls	4
Controls colour	Steel effect
Serigraphy colour	Black

Program / Functions

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

Options

Standard cut out	488x592 mm
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Technical Features

UR

Left - Gas - UR - 3.90 kW

Rear centre - Gas - AUX - 1.05 kW

Front centre - Gas - AUX - 1.05 kW

Right - Gas - Rapid - 2.50 kW

Gas safety valves	Yes	Automatic Ignition	Yes
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Accessories Included

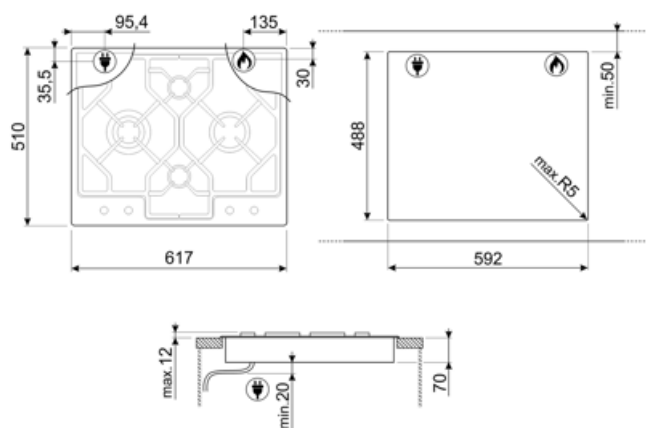
Cast iron wok support 1

Electrical Connection

Nominal power (W)	1 W	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable length	120 cm
Type of electric cable	Single phase		

Gas Connection

Gas Type	G20 Natural gas	Other gas connections provided	Conical
Gas connection	Cilindrical	Gas connection rating (W)	8500 W
Other gas nozzles included	G30 GPL Liquid gas		



Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs



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.



Knobs control



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.

Standard

Optimal cooking for any dish: burners combine efficiency and practicality, ensuring precise and even results even with prolonged 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.