

PGF64-4



Product Family Hob

Built-in type Ultra-low profile

Dimensions60 cmPower supplyGasTypeGas

EAN code 8017709153588



Aesthetics





Aesthetic Classica Stainless steel

Finishing Satin

MaterialStainless SteelType of steelBrushedPan standsCast ironBurnersStandardBurners MaterialAlluminiumType of control settingControl knobs

Control knob position Front No. of controls 4

Controls colourSteel effectSerigraphy colourBlack

Program / Functions

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

Options

Worktop Cut-Out 488x592 mm

Technical Features





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

Automatic Ignition Yes

Accessories included

Cast iron wok support

Electrical Connection

Plug Type of electric cable Not present Yes, Single phase

installed **Electrical connection** 1 W

rating (W) Voltage (V)

220-240 V

Frequency (Hz) Power supply cable

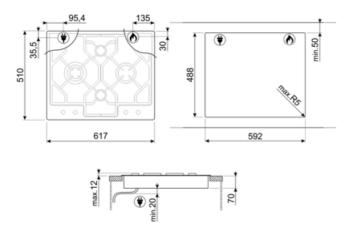
length

50/60 Hz 120 cm

Gas Connection

Gas Type G20 Natural gas Other gas connections Conical provided **Gas** connection Cilindrical

Gas connection rating 8500 W Other gas nozzles G30 GPL Liquid gas (W) included





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 (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.

Standard

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

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.