

PGF64SA



Product Family Hob

Built-in type Ultra-low profile

Dimensions60 cmPower supplyGasTypeGas

EAN code 8017709266479



Aesthetics





Aesthetic Classica
Colour Stainless steel

Acabamento Satin

MaterialStainless SteelType of steelBrushedFrameNoPan standsCast ironPan Stand CoatingNo

Burners Standard
Burners Material Alluminium

Burner Coating No

Type of control setting Control knobs

Control knob position Front No. of controls 4

Controls colour Steel effect

Illuminated control knobs No
Control knob protection No

Serigraphy colour Black
Alternative colours available No

Program / Functions

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



Options

488x592 mm Corte padrão

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 **Automatic Ignition** Yes Yes

Accessories Included

Cast iron wok support Other accessories No 1

Electrical Connection

Plug **Electrical connection**

rating (W)

Voltage (V)

Type of electric cable

220-240 V Single phase

Nο

1 W

Frequency (Hz)

Comprimento do cabo

de alimentação

Ficha elétrica

No

50/60 Hz

120 cm

Gas Connection

Gas Type Ligação ao gás Other gas nozzles

included

G30 GPL Liquid gas Ligação ao gás cilíndrica

G110 City gas

Other gas connections provided

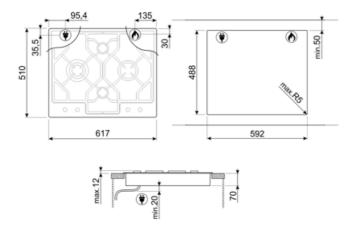
Gas connection rating

(W)

Conical

8500 W







Symbols glossary



Perfil ultra baixo: Instalação de produto com borda plana - altura de 1 mm.



Suportes de ferro fundido para serviço pesado: para máxima estabilidade e resistência.



Queimadores ultrarrápidos: Queimadores ultrarápidos potentes oferecem até 5kw de potência.



Controle dos botões



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.