

PGF75-4



Type

Product Family

Built-inUltra-low profileDimensions70/75 cmPower supplyGas

Hob

Gas

EAN code 8017709153601



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 5

Controls colour Steel effect

Program / Functions

No. of gas cook zones 5
Total no. of cook zones 5

Options

Standard cut out 492x700 mm

Technical Features





Front left - Gas - AUX - 1.05 kW

Rear left - Gas - Semi Rapid - 1.75 kW

Central - Gas - UR - 3.90 kW

Rear right - Gas - Semi Rapid - 1.75 kW

Front right - Gas - AUX - 1.05 kW

Gas safety valves Yes

Automatic Ignition

Yes

Accessories Included

Cast iron wok support 1

Electrical Connection

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

50/60 Hz 120 cm

length

Gas Connection

Gas Type
Gas connection
Other gas pozzles

Other gas nozzles included

G20 Natural gas Cilindrical

G30 GPL Liquid gas

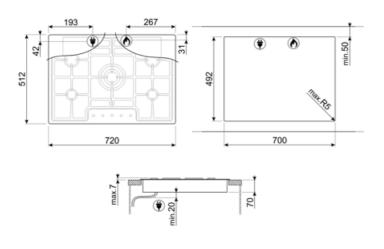
Other gas connections

provided

Gas connection rating (W)

Conical

9500 W





Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs

GRW

Wok support



GRM

Gas hobs moka 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.



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.

5 powerful burners for a dynamic kitchen: offer ample space and flexibility to cook multiple dishes at once, simplifying meal prep and improving the cooking experience.

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.