

PGF75-4



Product Family	Hob
Built-in type	Ultra-low profile
Dimensions	70/75 cm
Power supply	Gas
Type	Gas
EAN code	8017709153601



Aesthetics



Aesthetic	Classica
Colour	Stainless steel
Acabamento	Satin
Material	Stainless Steel
Type of steel	Brushed
Frame	No
Pan stands	Cast iron
Pan Stand Coating	No
Burners	Standard
Burners Material	Alluminium
Burner Coating	No
Type of control setting	Control knobs
Control knob position	Front
No. of controls	5
Controls colour	Steel effect
Illuminated control knobs	No
Control knob protection	No
Alternative colours available	No

Program / Functions

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

Options

Corte padrão 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

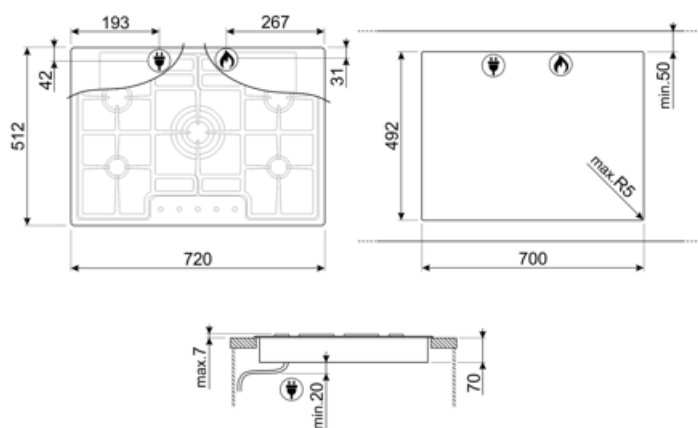
Cast iron wok support 1 Other accessories No

Electrical Connection

Plug No Frequency (Hz) 50/60 Hz
Electrical connection rating (W) 1 W Comprimento do cabo de alimentação 120 cm
Voltage (V) 220-240 V Ficha elétrica No

Gas Connection

Gas Type G20 Natural gas Other gas connections provided Conical
Ligação ao gás Ligação ao gás cilíndrica
Other gas nozzles included G30 GPL Liquid gas Gas connection rating (W) 9500 W



Compatible Accessories

6MP1PGF

6 Botões Linea para placas PGF



GRW

Suporte para wok



GRM

Suporte moka para placas a gás



WOKGHU

Suporte de ferro fundido para WOK



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 ultrarrápidos 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.

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.