

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
Finishing	Satin
Material	Stainless Steel
Type of steel	Brushed
Pan stands	Cast iron
Burners	Standard
Burners Material	Aluminium
Type of control setting	Control knobs
Control knob 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

Worktop Cut-Out	492x700 mm
-----------------	------------

Technical Features

UR

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

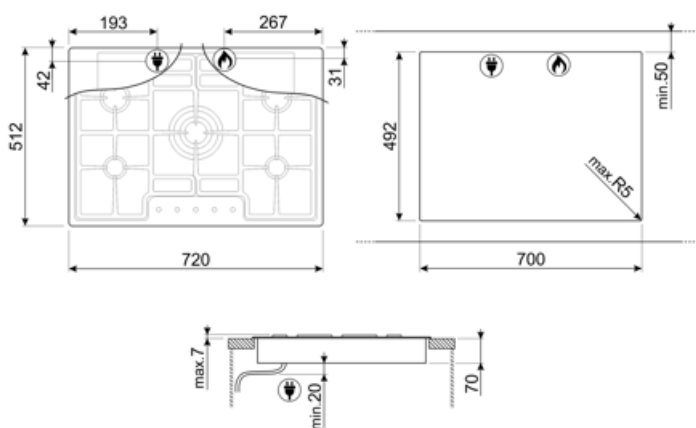
Cast iron wok support 1

Electrical Connection

Plug	Not present	Frequency (Hz)	50/60 Hz
Electrical connection rating (W)	1 W	Power supply cable length	120 cm
Voltage (V)	220-240 V		

Gas Connection

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



Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs



GRW

Wok support



GRM

Coffee machine 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 (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