

PGF75SA



Product Family
Built-in type
Dimensions
Power supply
Type
EAN code

Hob
Ultra-low profile
70/75 cm
Gas
Gas
8017709266462



Aesthetics



Aesthetic

Colour

Finishing

Material

Type of steel

Pan stands

Burners

Burners Material

Type of control setting

Control knob position

No. of controls

Controls colour

Classica

Stainless steel

Satin

Stainless Steel

Brushed

Cast iron

Standard

Aluminium

Control knobs

Front

5

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
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Accessories included

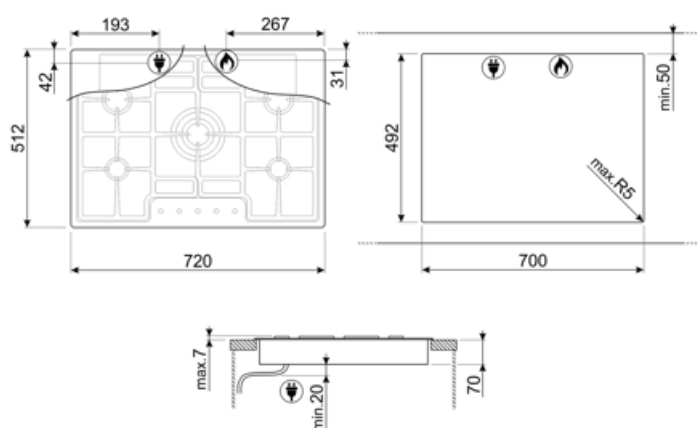
Cast iron wok support 1

Electrical Connection

Plug	Not present	Type of electric cable installed	Yes, Single phase
Electrical connection rating (W)	1 W	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable length	120 cm

Gas Connection

Gas Type	G30 GPL Liquid gas	Other gas connections provided	Conical
Gas connection	Cilindrical	Gas connection rating (W)	9500 W
Other gas nozzles included	G110 City gas		



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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



Knobs control

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