

PGF95-4

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

Hob Ultra-low profile 90 cm Gas Gas 8017709153625



Aesthetics

Aesthetic	Classica
Colour	Stainless steel
Finishing	Satin
Material	Stainless Steel
Type of steel	Brushed
Pan stands	Cast iron
Burners	Standard
Burners Material	Alluminium
Type of control setting	Control knobs
Control knob position	Lateral
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 482x847 mm

Technical Features



UR

Front-left - Gas - Semi Rapid - 1.75 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

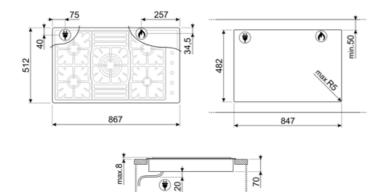
Cast iron wok support 1

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	Conical
Gas connection	Cilindrical	provided	
Other gas nozzles included	G30 GPL Liquid gas	Gas connection rating (W)	10200 W





Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs





GRW Wok support



Coffee machine support

GRM

WOKGHU Cast iron WOK Support



Symbols glossary



Ultra-low profile: Installation of product with flat edge - height of 1 mm.

ЬĿ	÷04
H	H
1.1	t.1

Heavy duty cast iron pan stands: for maximum stability and strength.



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

6 Knobs contro



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 longlasting 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 lateral

Greater safety: side knob placement makes them hard to reach for children, reducing the risk of accidental ignition

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