

PGF95-4

Product Family Built-in Dimensions Power supply Type EAN code

Hob Ultra-low profile 90 cm Gas Gas 8017709153625



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	Lateral
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 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

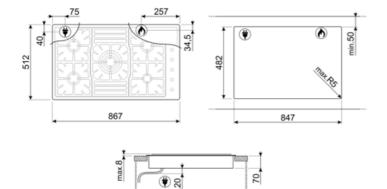
Cast iron wok support 1

Electrical Connection

Nominal power (W)	1 W	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable	120 cm
		length	

Gas Connection

Gas Type Gas connection Other gas nozzles included G20 Natural gas Cilindrical G30 GPL Liquid gas Other gas connections Conical provided Gas connection rating 10200 W (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

Q

Knobs control

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

13434

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

UR

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 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 control knobs, for more precise cooking 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.