

PGF96



Product Family Hob

Built-in type Ultra-low profile

Dimensions90 cmPower supplyGasTypeGas

EAN code 8017709153663



Aesthetics





Aesthetic Classica Stainless steel

Finishing Satin

MaterialStainless SteelType of steelBrushedPan standsCast ironBurnersStandardBurners MaterialAlluminiumType of control settingControl knobs

Control knob position Front
No. of controls 6

Controls colourSteel effectSerigraphy colourBlack

Program / Functions

No. of gas cook zones 6
Total no. of cook zones 6

Options

Worktop Cut-Out 482x847 mm

Technical Features







Front-left - Gas - UR - 4.20 kW Rear-left - Gas - AUX - 1.05 kW Front-centre - Gas - AUX - 1.05 kW Rear-centre - Gas - Semi Rapid - 1.75 kW

Front-right - Gas - UR - 4.20 kW

Rear-right - Gas - Semi Rapid - 1.75 kW

Gas safety valves Yes **Automatic Ignition**

Yes

Accessories included

Cast iron wok support 2

Electrical Connection

Plug

rating (W)

Electrical connection

Voltage (V) 220-240 V Frequency (Hz) Power supply cable

length

50/60 Hz

120 cm

Gas Connection

Gas Type **Gas** connection Other gas nozzles

included

G20 Natural gas Cilindrical

Not present

1 W

G30 GPL Liquid gas

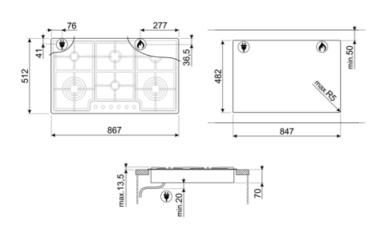
Other gas connections provided

Gas connection rating

(W)

Conical

14000 W





Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs

GRW

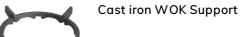
Wok support



GRM

Coffee machine support

WOKGHU





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.

6 powerful burners for maximum freedom: deliver top performance and total freedom in the kitchen, ideal for complex recipes and those who need space and power.

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.