

PGFU30X2

Product Family Hob

Built-in type Ultra-low profile

Dimensions 30"
Power supply Gas
Type Gas

EAN code 8017709347444



Aesthetics





Aesthetic Classica
Colour Stainless steel

Finishing Satin

MaterialStainless SteelType of steelBrushedPan standsCast ironBurnersStandardBurners MaterialAlluminiumType of control settingControl 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

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Front-left - Gas - AUX - 1.05 kW - 3500 BTU

Rear-left - Gas - Semi Rapid - 1.8 kW - 6000 BTU

Central - Gas - UR - 4 kW - 13500 BTU

Rear-right - Gas - Semi Rapid - 1.8 kW - 6000 BTU

Front-right - Gas - AUX - 1.05 kW - 3500 BTU

Gas safety valves Yes **Automatic Ignition** Yes

Accessories Included

Cast iron wok support 1

Electrical Connection

Electrical connection

1 W

rating (W)

100-120 V

Voltage (V) Type of electric cable

Single phase

Frequency (Hz)

Power supply cable

length

Plug

В

50/60 Hz

47 1/4 "

Gas Connection

Gas Type

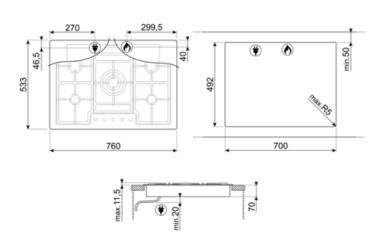
Gas connection

G20 Natural gas

Cilindrical

Other gas nozzles included

G30 GPL Liquid gas



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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

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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.

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