

PGFU30X2

Product family Cooktop

Installation Ultra-low profile

Dimensions 30"
Power supply Gas
Type Gas

EAN code 8017709347444



Aesthetic





Aesthetics Classic

Color Stainless steel

Finishing Satin

MaterialStainless steelStainless steel typeBrushedGratesCast ironBurnersStandardBurners materialAluminumControl setting typeControl knobs

Controls position Front No. of controls 5

Controls color Stainless steel effect

Program / Functions

Burners 5
Cooking zones 5

Options

Standard cut-out 492x700 mm

Technical Features





Front-left - Gas - AUX - 1.05 kW - 3500 BTU
Rear-left - Gas - Semi-rapid - 1.8 kW - 6000 BTU
Center - Gas - Ultra-rapid - 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

Nominal power1 WFrequency50/60 HzVoltage100-120 VPower cord length47 1/4 "Electric cable typeSingle phasePlugB

Gas Connection

Gas Type G20 Natural gas Other gas nozzles G30 LPG liquid gas included

11,3/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4

11,13/4



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.



Knobs control



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



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.