

PM6912WLDRAU



| | |
|----------------|---------------|
| Product Family | Hob |
| Built-in type | Traditional |
| Dimensions | 90 cm |
| Power supply | Mixed |
| Type | Mixed |
| EAN code | 8017709260248 |



Aesthetics



| | |
|-------------------------------|-------------------|
| Aesthetic | Dolce Stil Novo |
| Colour | Black |
| Finishing | Glass |
| Material | Glass |
| Glass type | Ceramic |
| Glass edge | Straight edge |
| Glass on Steel | Yes |
| Pan stands | Cast iron |
| Burners | Smeg Contemporary |
| Burners Material | Aluminium |
| Burner Coating | Black Ceram |
| Type of control setting | Control knobs |
| Slider | Yes |
| Control knob position | Front |
| No. of controls | 1 |
| Controls colour | Black |
| Components finishing | Copper |
| Serigraphy colour | Grey |
| Alternative colours available | Stainless steel |

Program / Functions



| | |
|-----------------------------|---|
| No. of gas cook zones | 1 |
| No. of induction cook zones | 4 |

| | |
|-----------------------------------|-----|
| No. of cooking zones with booster | 4 |
| No. of Flexible zones | 2 |
| Main on/off switch | Yes |
| Power levels | 9 |
| Total no. of cook zones | 5 |

Options



| | | | |
|--|--------------------|-----------------------------|-----|
| Multizone Option | Yes | Pause option | Yes |
| Flexible Zone Type | MultiZone | Minute minder | 1 |
| Standard cut out | 482-486x844-848 mm | End of cooking alarm | Yes |
| Simmering Function | Yes | Residual time indicator | Yes |
| Keep warm automatic function | Yes | Showroom Demo Option | Yes |
| Melting/Low temperature cooking function | Yes | Control Lock / Child Safety | Yes |
| End cooking timer | 4 | Rapid level selection | Yes |

Technical Features



Centre-left - Gas - UR - 6.00 kW

Rear-centre - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm

Front-centre - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm

Rear-right - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm

Front-right - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm

Multizone center - Booster 3.60 kW - 38.5x23.0 cm

Multizone right - Booster 3.60 kW - 38.5x23.0 cm

| | | | |
|---|---------------|--|-----|
| Automatic setting according to pan dimension | Yes | Automatic switch off when overheat | Yes |
| pan detection | Yes, min 9 cm | Automatic switch off when overflow | Yes |
| Permanent Automatic Pot Detection with indication of the relative control | Yes | Residual heat indicator | Yes |
| Gas safety valves | Yes | Protection against accidental start up | Yes |
| Automatic Ignition | Yes | | |

Accessories Included

| | |
|-----------------------|---|
| Cast iron wok support | 1 |
|-----------------------|---|

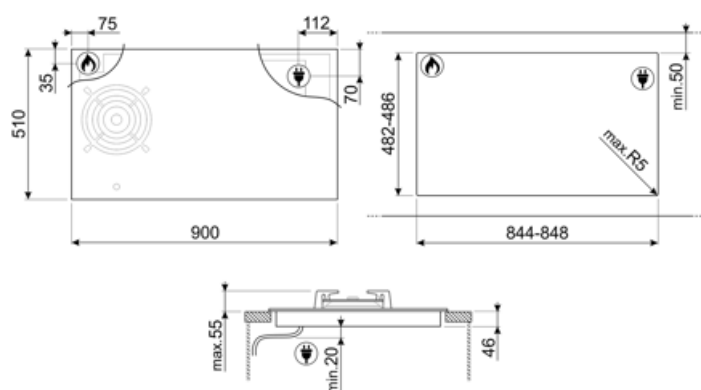
Electrical Connection

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|------------------------|--------------|
| Type of electric cable | Single phase |
|------------------------|--------------|

| | | | |
|----------------------------------|-----------|---------------------------|----------|
| Electrical connection rating (W) | 7400 W | Frequency (Hz) | 50/60 Hz |
| Current | 33 A | Power supply cable length | 120 cm |
| Voltage (V) | 220-240 V | | |

Gas Connection

| | | | |
|----------------------------|--------------------|--------------------------------|-------------|
| Gas Type | G20 Natural gas | Other gas connections provided | Cylindrical |
| Gas connection | Conical | Gas connection rating (W) | 6000 W |
| Other gas nozzles included | G30 GPL Liquid gas | | |



Compatible Accessories



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



TPK

Stainless steel grill plate to cook Teppanyaki dishes



WOKGHU

Cast-Iron WOK Support



GRW
























Wok support



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

Symbols glossary

| | | | |
|--|---|---|--|
|  | ... |  | Power booster: option allows the zone to work at full power when very intense cooking is necessary. |
|  | Standard installation: Traditional installation in tabletop, suitable for any kitchen sets |  | Heavy duty cast iron pan stands: for maximum stability and strength. |
|  | Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed. |  | Knobs control |
|  | The slider control panel allows you to adjust the power simply by passing your finger across the touch device. |  | Small cut-out for easy installation |
|  | Reinforced base: A reinforced base, developed exclusively by Smeg, consists of a steel layer fixed to the underside of the glass surface of all gas on glass hobs. |  | Keep warm function: Keep warm function keeps the cooked food heated. In this mode the heating zone operates at a minimum capacity for 120 minutes and then turns off automatically. |
|  | Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit. |  | Melting function, suitable for slowly melting delicate foods such as chocolate or butter. |
|  | Multizone: allows several pans to be used at once, large or small, offering freedom of placement and greater flexibility |  | Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids. |
|  | PAUSE_72dpi |  | Quick selection, with one touch cooking begins at the highest level, then automatically reduces after time. Ideal for dishes that require quick boiling and then continued cooking without constant control (eg beef broth). |
|  | Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out. |  | Simmering function: ideal for long-cooking recipes, preventing food from boiling over or sticking to the pan. |
|  | Time elapsed: shows how long the cooking zone has been in use. |  | Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time. |
|  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |  | ... |
|  | Darkness becomes light | | |

Benefit (TT)

Mixed type hob

Maximum efficiency and precision in one system: induction for speed and savings, gas for flame control

Glass

Brightness and elegance in the kitchen: the acid-etched glass gives the surface a refined, modern look that enhances the space.

Eclipse

Minimal design and high performance meet in Eclipse black glass, with no visible screen printing

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.

Smeg Contemporanea

Optimal cooking with every dish: burners combine high performance, efficiency, and practicality, ensuring precise, even results even with intensive 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.

Fits even the smallest spaces: Monozona modules let you customize the cooktop according to your needs, optimizing space in compact kitchens.

Keep Warm function

Dishes always served at the right temperature, even after cooking, thanks to the Keep Warm function

Nine power levels and Boost function for optimal cooking performance

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.

Melting/Low temperature cooking function

Delicate ingredients like butter or chocolate can be melted at 44°C in a controlled way

Glass on steel

Safety even in case of breakage: a stainless steel sheet beneath the glass prevents fragmentation, allowing continued use until replacement.

MultiZone

Large surface created by joining two contiguous zones, perfect for large dishes

In addition to their sleek aesthetics and contemporary design, Smeg induction hobs are equipped with innovative technologies. The Multizone function guarantees maximum flexibility in the use of the hob and endless cooking possibilities, expanding the cooking area to suit the shape and size of different pans

Permanent Automatic Pot Detection with indication of the relative control

Automatic activation of the correct cooking zone with Autopot Detection, recognizing the pot without user intervention