

PS906-5



Product Family Hob

Built-in type Ultra-low profile

Dimensions90 cmPower supplyGasTypeGas

EAN code 8017709247898



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 5
Total no. of cook zones 5

Options

Worktop Cut-Out 490x878 mm

Technical Features





Left - Gas - 2UR (dual) - 5.00 kW
Rear-centre - Gas - Rapid - 2.50 kW
Front-centre - Gas - AUX - 1.05 kW
Rear-right - Gas - Rapid - 2.50 kW
Front-right - Gas - AUX - 1.05 kW
Gas safety valves
Yes

Automatic Ignition Yes

Accessories included

Cast iron wok support 1

Electrical Connection

Plug Electrical connection

rating (W)

Voltage (V)

Not present

1 W

220-240 V

Type of electric cable

installed

Frequency (Hz)
Power supply cable

length

Yes, Single phase

50/60 Hz 120 cm

Gas Connection

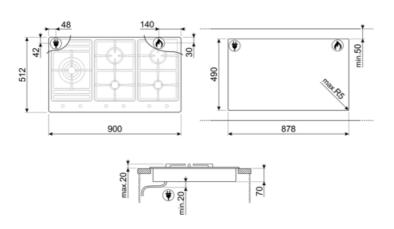
Gas Type
Gas connection
Other gas nozzles
included

G20 Natural gas Cilindrical G30 GPL Liquid gas Other gas connections provided

Gas connection rating (W)

Conical

12000it-IT W





Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs

SMEG SPA

GRW

Wok support



GRM

Coffee machine support

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WOKGHU

Cast iron WOK Support





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.

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.