

PV331CN

| | |
|----------------|------------------------------------|
| Product Family | Hob |
| Built-in type | Ultra-low profile or Fully Flushed |
| Dimensions | 30 cm |
| Power supply | Gas |
| Type | Gas |
| EAN code | 8017709255312 |



Aesthetics



| | |
|-------------------------|---------------|
| Aesthetic | Classica |
| Colour | Black |
| Finishing | Glass |
| Material | Glass |
| Glass on Steel | Yes |
| Pan stands | Cast iron |
| Burner Coating | Nichelato |
| Type of control setting | Control knobs |
| Control knob position | Front |
| No. of controls | 2 |
| Controls colour | Steel effect |
| Components finishing | White |
| Serigraphy colour | Grey |

Program / Functions

| | |
|-------------------------|---|
| No. of gas cook zones | 1 |
| Total no. of cook zones | 1 |

Options

| | |
|-----------------|--------------------|
| Worktop Cut-Out | 476-480x250-254 mm |
|-----------------|--------------------|

Technical Features

UR

Central - Gas - UR - 6.00 kW

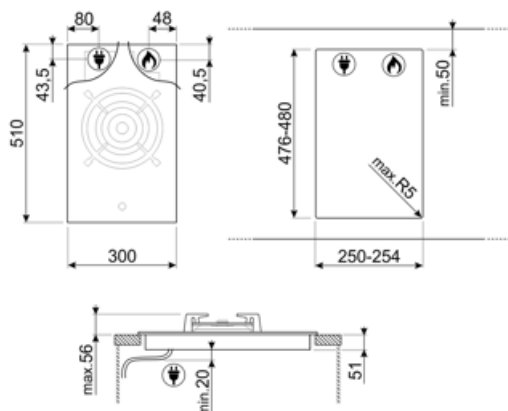
Gas safety valves Yes Automatic Ignition Yes

Electrical Connection

| | | | |
|----------------------------------|-------------|----------------------------------|-------------------|
| Plug | Not present | Type of electric cable installed | Yes, Single phase |
| Electrical connection rating (W) | 1 W | Frequency (Hz) | 50/60 Hz |
| Voltage (V) | 220-240 V | Power supply cable length | 120 cm |

Gas Connection

| | | | |
|----------------------------|-----------------------------------|--------------------------------|---------|
| Gas Type | G20 Natural gas | Other gas connections provided | Conical |
| Gas connection | Cilindrical | Gas connection rating (W) | 6000 W |
| Other gas nozzles included | G30 GPL Liquid gas, G110 City gas | | |



Compatible Accessories

5MP1GOG

Hob knobs set Linea knobs for Gas on Glass hobs (5 knobs)



5MPV3MB



GRW

Wok support



WOKGHU

Cast iron WOK Support



5MP1GOGB3



GRM

Coffee machine support



LGCN

Connecting Strip Built-in hobs, stainless steel, 475/495 mm



Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



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.



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.

Glass

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

Ceramic

Stability and design even up to 700°C: the cooktop material resists high temperatures without deforming, maintaining aesthetics and functionality even with intensive use.

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.

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.

Glass on steel

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