

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
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Technical Features

UR

Central - Gas - UR - 6.00 kW

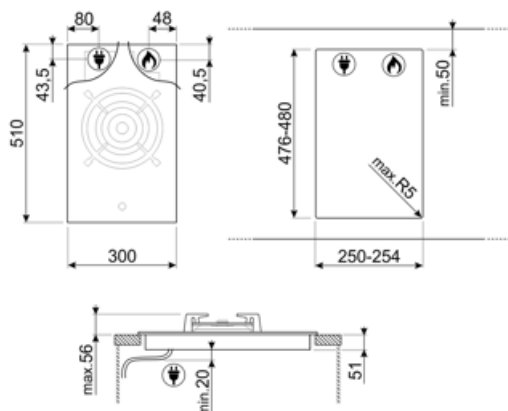
Gas safety valves Yes Automatic Ignition Yes

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.



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.

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