

PV332CN

Product Family Hob

Built-in type Ultra-low profile or Fully Flushed

Dimensions30 cmPower supplyGasTypeGas

EAN code 8017709255336



Aesthetics







Aesthetic Classica Colour Black Glass **Finishing** 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 colourSteel effectSerigraphy colourGrey

Program / Functions

No. of gas cook zones 2
Total no. of cook zones 2

Options

Worktop Cut-Out 476-480x250-254 mm

Technical Features



Front-centre - Gas - Semi Rapid - 1.80 kW

Rear-centre - Gas - Rapid - 3.00 kW

Gas safety valves Yes Automatic Ignition Yes

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 pozzles

Other gas nozzles included

G20 Natural gas Cilindrical

G30 GPL Liquid gas, G110

City gas

Other gas connections

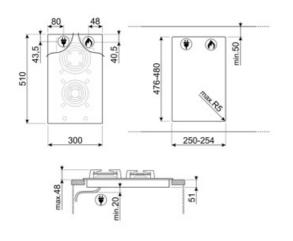
provided

Gas connection rating

(W)

Conical

4800 W





Compatible Accessories

5MP1GOG

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

5MPV3MB

...

GRWWok support

WOKGHU

Cast iron WOK Support

5MP1GOGB3



GRM



Coffee machine support





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



Symbols glossary



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



Knobs control



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.



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: Domino 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.