

PV631CNR



EAN code

Product Family Hob
Built-in type Traditional
Dimensions 38 cm
Power supply Gas
Type Gas

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Aesthetics







Aesthetic Dolce Stil Novo Colour Black Glass **Finishing** Material Glass Glass type Ceramic Glass on Steel Yes Cast iron Pan stands **Burner Coating** Black Ceram

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Type of control setting

Control knob position

No. of controls

Controls colour

Components finishing

Serigraphy colour

Controls controls

Copper

Grey

Program / Functions

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

Options

Worktop Cut-Out 482-486x252-256 mm



Technical Features



Central - Gas - UR - 6.00 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

Frequency (Hz) Power supply cable

length

50/60 Hz

120 cm

Gas Connection

Gas Type **Gas** connection Other gas nozzles

included

G20 Natural gas Cilindrical

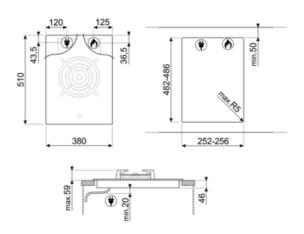
G30 GPL Liquid gas

Other gas connections provided

Gas connection rating (W)

6000 W

Conical





Compatible Accessories



Coffee machine support



GRW

Wok support





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



WOKGHU

Cast iron WOK Support



Symbols glossary



Standard installation: Traditional installation in tabletop, suitable for any kitchen sets



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