

PV632CNR

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

EAN code 8017709218256



Aesthetics







Aesthetics Dolce Stil Novo

Colour Black Glass **Finishing** Material Glass Glass Type Ceramic Glass on Steel Yes Pan stands Cast iron **Burner Coating** Black Ceram Type of control setting Control knobs

Control knobs positionFrontNo. of controls2Controls colourBlackComponents finishingCopperSerigraphy colourGrey

Program / Functions

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

Options

Standard cut out 482-486x252-256 mm



Technical Features

Front centre - Gas - AUX - 1.10 kW Rear centre - Gas - Rapid - 3.10 kW

Gas safety valves **Automatic Ignition** Yes Yes

Electrical Connection

Nominal power (W) Frequency (Hz) 50/60 Hz 1 W Voltage (V) 220-240 V Power supply cable 120 cm

length

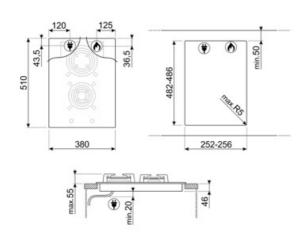
Gas Connection

Gas Type G20/G25 natural gas Other gas connections Conical

provided **Gas** connection Cilindrical

4200 W Gas connection rating Other gas nozzles G30 GPL Liquid gas (W)

included





Compatible Accessories



Gas hobs moka support



GRW

Wok support





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



WOKGHU

Cast-Iron WOK Support



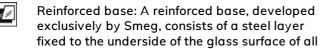
Symbols glossary



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



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



gas on glass hobs.



Knobs control



Benefit

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 control knobs, for more precise cooking 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.