

PV664LCNR



| | |
|----------------|---------------|
| Product Family | Hob |
| Built-in type | Traditional |
| Dimensions | 65 cm |
| Power supply | Gas |
| Type | Gas |
| EAN code | 8017709222123 |



Aesthetics



| | |
|-------------------------|-----------------|
| Aesthetic | Dolce Stil Novo |
| Colour | Black |
| Finishing | Glass |
| Material | Glass |
| Glass type | Ceramic |
| Glass on Steel | Yes |
| Pan stands | Cast iron |
| Burner Coating | Black Ceram |
| Type of control setting | Control knobs |
| Control knob position | Front |
| No. of controls | 4 |
| Controls colour | Black |
| Components finishing | Copper |
| Serigraphy colour | Grey |

Program / Functions

| | |
|-------------------------|---|
| No. of gas cook zones | 4 |
| Total no. of cook zones | 4 |

Options

| | |
|-----------------|--------------------|
| Worktop Cut-Out | 482-486x560-564 mm |
|-----------------|--------------------|

Technical Features

Left - Gas - Rapid - 3.10 kW

Rear-centre - Gas - Semi Rapid - 1.70 kW

Front-centre - Gas - AUX - 1.10 kW

Right - Gas - Rapid - 2.60 kW

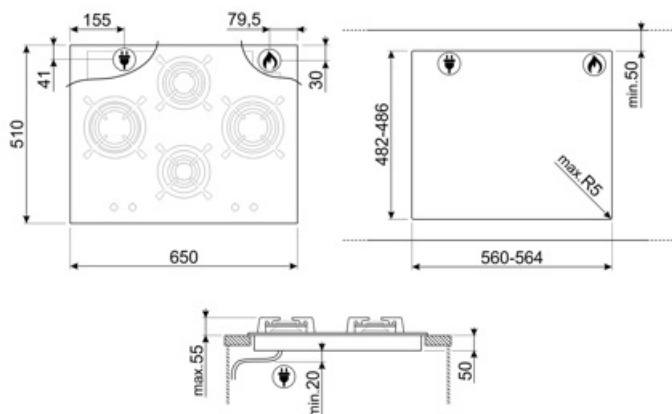
| | | | |
|--------------------------|-----|---------------------------|-----|
| Gas safety valves | Yes | Automatic Ignition | Yes |
|--------------------------|-----|---------------------------|-----|

Electrical Connection

| | | | |
|---|-------------|----------------------------------|----------|
| Plug | Not present | Frequency (Hz) | 50/60 Hz |
| Electrical connection rating (W) | 1 W | Power supply cable length | 120 cm |
| Voltage (V) | 220-240 V | | |

Gas Connection

| | | | |
|-----------------------------------|---------------------|---------------------------------------|---------|
| Gas Type | G20/G25 natural gas | Other gas connections provided | Conical |
| Gas connection | Cilindrical | Gas connection rating (W) | 8500 W |
| Other gas nozzles included | G30 GPL Liquid gas | | |



Compatible Accessories



GRM

Coffee machine support



GRW

Wok support



LGCN

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.



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

4 burners for every need: cook with precision and versatility thanks to different power levels, ideal for any pot and for managing multiple dishes simultaneously

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