

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 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 knob position Front
No. of controls 4
Controls colour Black
Components finishing Copper
Serigraphy colour Grey

Program / Functions

No. of gas cook zones

Total no. of cook zones

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

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/G25 natural gas

Cilindrical

G30 GPL Liquid gas

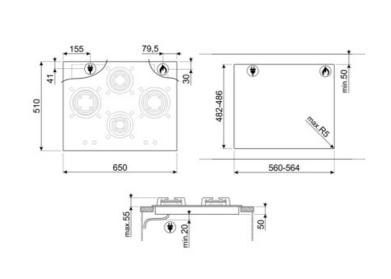
Other gas connections

provided

Gas connection rating (W)

Conical

8500 W





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.



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.