

PV664LCNR



Product familie

Type

Afmeting

Voeding

Type

EAN-code

Kookplaat

Standaard opbouw

65 cm

Gas en Elektriciteit

Gas

8017709222123



Design



Design

Kleur

Afwerking

Materiaal

Type glas

Glas op staal

Pottendragers

Coating gasbranders

Bediening

Positie bediening

Aantal bedieningsknoppen

Kleur bedieningsknoppen

Afwerking

Kleur serigrafie

Dolce Stil Novo

Zwart

Glas

Glas

Keramisch

Ja

Gietijzeren pottendragers

Zwart keramisch

Bedieningsknoppen

Vooraan

4

Zwart

Koper afwerking

Grijs

Program / Functions

Aantal kookzones gas

4

Totaal aantal kookzones

4

Opties

Worktop Cut-Out

482-486x560-564 mm

Technische specificaties

Linksvoor - Gas - RP - 3.10 kW

Middenachter - Gas - SRD - 1.70 kW

Middenvoor - Gas - AUX - 1.10 kW

Rechts - Gas - RP - 2.60 kW

Thermobeveiliging Ja

Automatische
ontsteking Ja

Elektrische aansluiting

Nominale
aansluitwaarde 1 W

Lengte voedingskabel 120 cm
Stekker No

Spanning (V) 220-240 V

Frequentie 50/60 Hz

Gasaansluiting

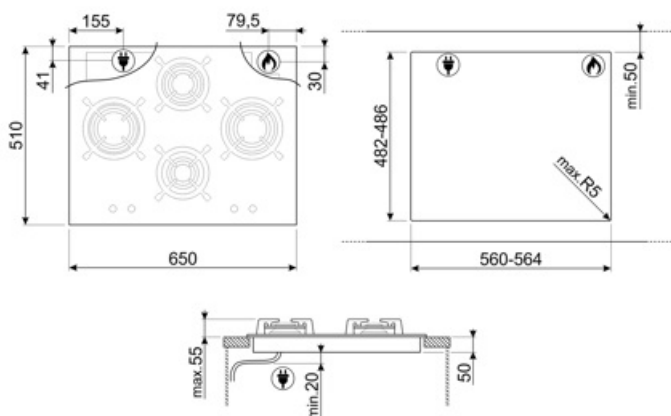
Type gas G20/ G25 Aardgas

Andere
gasaansluitingen Konisch

Gasaansluiting Cilindrisch

Andere sproeiers
meegeleverd Sproeiers butaan/propaan
gas meegeleverd

Nominale
aansluitwaarde gas 8500 W



Compatible Accessories



GRM

Moka houder voor gaskookplaten



GRW

Wok support



LGCN

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



WOKGHU

Gietijzeren wok steun

Symbols glossary



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



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.

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.