

PV675CNR



Product Family Hob
Built-in type Traditional
Dimensions 70/75 cm
Power supply Gas
Type Gas

EAN code 8017709222147



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 5
Controls colour Black
Components finishing Copper
Serigraphy colour Grey

Program / Functions

No. of gas cook zones 5
Total no. of cook zones 5

Options

Worktop Cut-Out 482-486x560-564 mm



Technical Features



Front-left - Gas - AUX - 1.10 kW

Rear-left - Gas - Semi Rapid - 1.70 kW

Central - Gas - UR - 4.20 kW

Rear-right - Gas - Rapid - 2.60 kW

Front-right - Gas - AUX - 1.10 kW

Gas safety valves Yes **Automatic Ignition**

Yes

Accessories included

Cast iron wok support

Electrical Connection

Plug Not present

Electrical connection

rating (W)

Voltage (V)

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

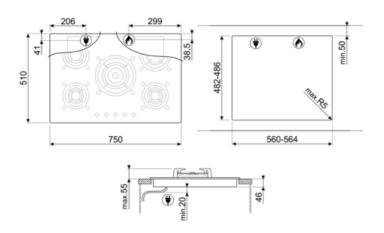
provided

Gas connection rating

(W)

Conical

10700 W





Compatible Accessories



Coffee machine support



GRW

Wok support





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



WOKGHU

Cast iron WOK Support



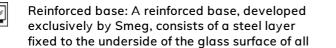
Symbols glossary



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



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





Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

Knobs control

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

5 powerful burners for a dynamic kitchen: offer ample space and flexibility to cook multiple dishes at once, simplifying meal prep and improving the cooking experience

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