

PX1402



Product familie	Kookplaat
Type	Vlak opbouw
Afmeting	100 cm
Voeding	Gas en Elektriciteit
Type	Gas
EAN-code	8017709253707



Design



Design	Linea
Kleur	Inox
Afwerking	Geborsteld inox
Materiaal	Inox
Type staal	Geborsteld inox
Serie	Nieuw
Pottendragers	Gietijzeren pottendragers
Gasbranders	Verticale vlam
Bediening	Bedieningsknoppen
Positie bediening	Vooraan
Aantal bedieningsknoppen	4
Kleur bedieningsknoppen	Inox look
Kleur serigrafie	Zwart

Program / Functions

Aantal kookzones gas	4
Totaal aantal kookzones	4

Opties

Worktop Cut-Out	367-371x842-847 mm
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Technische specificaties

UR

Linksvoor - Gas - URP - 4.20 kW

Linksmidden - Gas - AUX - 1.05 kW

Rechtsmidden - Gas - SRD - 1.70 kW

Rechts - Gas - RP - 3.00 kW

Thermobeveiliging Ja

Automatische
ontsteking Ja

Elektrische aansluiting

Nominale aansluitwaarde 5 W

Spanning (V) 220-240 V

Type stroomkabel Eenfasig

Frequentie 50/60 Hz

Lengte voedingskabel 120 cm

Stekker No

Gasaansluiting

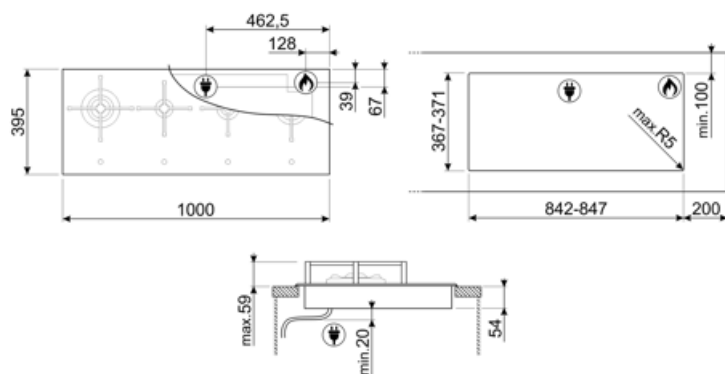
Type gas G20 Aardgas

Gasaansluiting Cilindrisch

Andere sproeiers meegeleverd Sproeiers butaan/propaan gas meegeleverd, G110
Stadsgas

Andere gasaansluitingen Konisch

Nominale aansluitwaarde gas 9950 W



Compatible Accessories



GRW
Wok support



TPK
Inox teppan yaki grillplaat voor
inductie



WOKGHU
Gietijzeren wok steun

Symbols glossary



Ultra-low profile: Installation of product with flat edge - height of 1 mm.



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



Knobs control



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



Directional burners: have an almost vertical flame which transfers real power to the pot.

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.

Inox

Maximum resistance even at high temperatures: the stainless steel surface ensures durability and deformation resistance, withstanding thermal shocks without damage

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.

Vertical flame

Focused power for better results: High-Flame burners create a vertical flame that minimizes heat loss and speeds up heat transfer to the pot.

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.