

PX175L



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

EAN code 8017709247430



Aesthetics





Aesthetic Linea

Colour Stainless steel

Finishing Satin

MaterialStainless SteelType of steelBrushed

Serie New Pan stands Cast iron

Burners Smeg Contemporary

Burners Material Alluminium

Type of control setting Control knobs

Control knob position Front No. of controls 6

Controls colourSteel effectSerigraphy colourBlack

Program / Functions

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

Options

Worktop Cut-Out 478-482x655-660 mm



Technical Features



Centre-left - Gas - 2UR (dual) - 4.20 kW Rear-centre - Gas - Semi Rapid - 1.80 kW

Front-centre - Gas - AUX - 1.10 kW Rear-right - Gas - Rapid - 2.60 kW

Front-right - Gas - Semi Rapid - 1.80 kW

Gas safety valves Yes

Electrical Connection

Plug Not present Type of electric cable Yes, Single phase

Automatic Ignition

Yes

installed **Electrical connection** 1 W

50/60 Hz rating (W) Frequency (Hz) Voltage (V) 220-240 V Power supply cable 120 cm

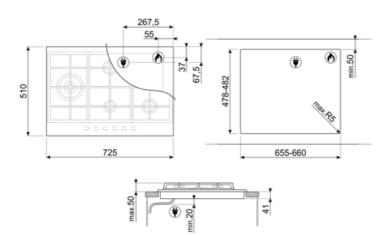
length

Gas Connection

included

Gas Type G20 Natural gas Other gas connections Conical provided Gas connection Cilindrical

Gas connection rating 11500 W Other gas nozzles G30 GPL Liquid gas (W)





Compatible Accessories

GRW



Wok support



TPK

Stainless steel grill plate to cook Teppanyaki dishes





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.



Knobs control

UR

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



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.

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.