

PX364L



Product Family Hob
Built-in Traditional
Dimensions 60 cm
Power supply Gas
Type Gas

EAN code 8017709252106



Aesthetics





Aesthetics Classic
Colour Stainless steel
Finishing Brushed

Material Stainless Steel

Type of steel Brushed

Series New

Series New
Pan stands Cast iron

Burners Smeg Contemporary

Burner Material Aluminium

Type of control setting Control knobs

Control knobs position Front
No. of controls 4

Controls colourSteel effectSerigraphy colourBlack

Program / Functions

No. of gas cook zones

Total no. of cook zones

Options



Standard cut out 478-482x555-560 mm



Technical Features



Left - Gas - UR - 3.50 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - AUX - 1.10 kW

Right - Gas - Rapid - 2.60 kW

Gas safety valves Yes **Automatic Ignition** Yes

Electrical Connection

Nominal power (W) 1 W Frequency (Hz) Voltage (V) 220-240 V Power supply cable Type of electric cable

Single phase

50/60 Hz 120 cm

length

Gas Connection

included

Gas Type G20 Natural gas Gas connection Cilindrical Other gas nozzles

G30 GPL Liquid gas

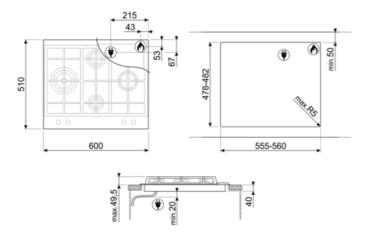
Other gas connections

provided

Gas connection rating

Conical 9000 W

(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.



CUT_OUT_STANDARD_72dpi



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



Knobs control



Benefit

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 control knobs, for more precise cooking 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.