

PX375



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

EAN code 8017709252090



Aesthetics





Aesthetics Classic

ColourStainless steelFinishingBrushedMaterialStainless SteelType of steelBrushed

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 5

Controls colourSteel effectSerigraphy colourBlack

Program / Functions

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

Options



Standard cut out 478-482x555-560 mm



Technical Features



Front left - Gas - AUX - 1.10 kW

Rear left - Gas - Rapid - 2.60 kW

Central - Gas - UR - 4.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW Front right - Gas - Semi Rapid - 1.80 kW

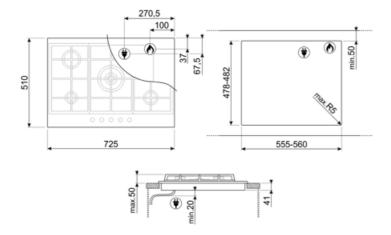
Gas safety valves Yes Automatic Ignition Yes

Electrical Connection

Nominal power (W) 1 W Frequency (Hz) 50/60 Hz Voltage (V) 220-240 V Power supply cable 120 cm Type of electric cable Single phase length

Gas Connection

Gas Type G20 Natural gas Other gas connections Conical
Gas connection Cilindrical provided
Other gas nozzles G30 GPL Liquid gas included (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



CUT_OUT_STANDARD_72dpi

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



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.

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.