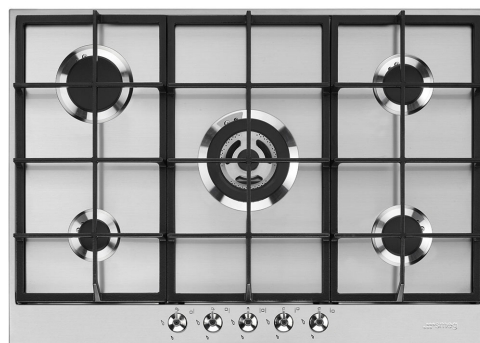


PX375



Product Family	Hob
Built-in type	Traditional
Dimensions	70/75 cm
Power supply	Gas
Type	Gas
EAN code	8017709252090



Aesthetics



Aesthetic	Classica
Colour	Stainless steel
Finishing	Satin
Material	Stainless Steel
Type of steel	Brushed
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	5
Controls colour	Steel effect
Serigraphy colour	Black

Program / Functions

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

Options



Worktop Cut-Out	478-482x555-560 mm
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Technical Features

UR

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

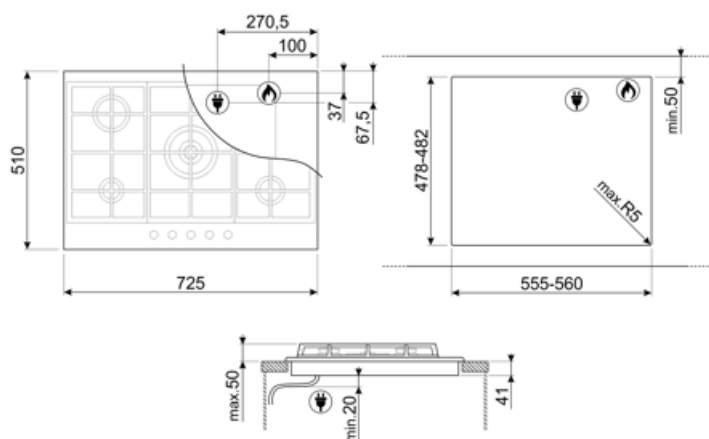
Gas safety valves	Yes	Automatic Ignition	Yes
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Electrical Connection

Plug	Not present	Type of electric cable installed	Yes, Single phase
Electrical connection rating (W)	1 W	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable length	120 cm

Gas Connection

Gas Type	G20 Natural gas	Other gas connections provided	Conical
Gas connection	Cilindrical	Gas connection rating (W)	11300 W
Other gas nozzles included	G30 GPL Liquid gas		



Compatible Accessories



GRW
Wok support








TPK
Stainless steel grill plate to cook
Teppanyaki dishes



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.
	Knobs control		CUT_OUT_STANDARD_72dpi
	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.