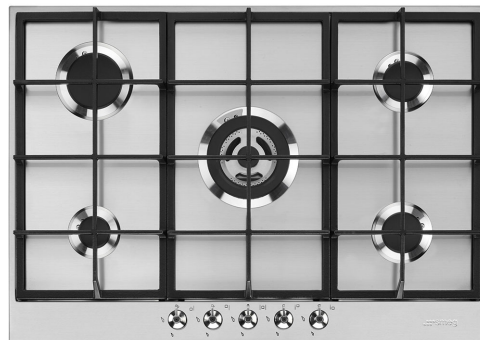


PX375



Familie
Inbouw
Afmeting
Voeding
Type
EAN-code

Kookplaat
Standaard
70/75 cm
Gas
Gas
8017709252090



Design



Esthetiek
Kleur
Afwerking
Materiaal
Type roestvrijstaal
Serie
Pannendragers
Branders
Materiaal branders
Type bediening
Positie bediening
Aantal bedieningsknoppen
Kleur knoppen
Kleur serigrafie

Classici
Roestvrij staal
Geborsteld
Roestvrij staal
Geborsteld
Nieuw
Gietijzer
Smeg Contemporanea
Aluminium
Bedieningsknoppen
Voor
5
Rvs look
Zwart

Program / Functions

Aantal kookzones gas	5
Totaal aantal kookzones	5

Opties



Worktop Cut-Out	478-482x555-560 mm
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Technische specificaties

UR

Linksvoor - Gas - AUX - 1.10 kW

Linksachter - Gas - RP - 2.60 kW

Midden - Gas - URP - 4.00 kW

Rechtsachter - Gas - SRD - 1.80 kW

Rechtsvoor - Gas - SRD - 1.80 kW

Thermobeveiliging Ja

Automatische
ontsteking Ja

Elektrische aansluiting

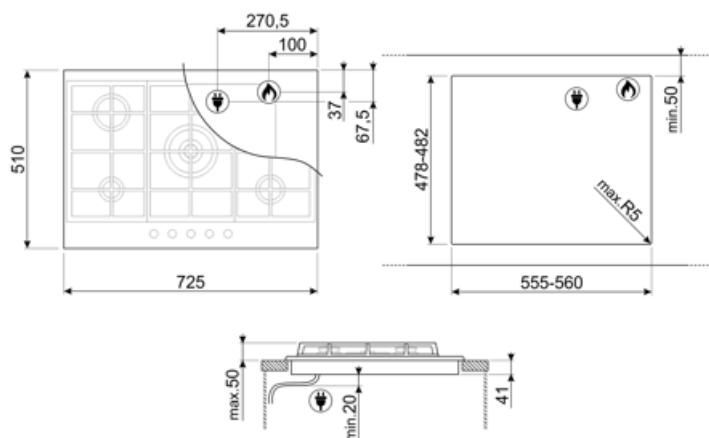
Aansluitwaarde 1 W
Spanning (V) 220-240 V
Type stroomkabel Eenfasig

Frequentie 50/60 Hz
Lengte voedingskabel 120 cm
Stekker No

Gasaansluiting

Type gas G20 Aardgas
Gasaansluiting Cilindrisch
Andere sproeiers meegeleverd G30 Vloeibaar gas GPL

Andere
gasaansluitingen Conisch
Nominale
aansluitwaarde gas 11300 W



Compatibele Accessoires



GRW
Wok support



WOKGHU
Cast iron WOK Support



TPK
Roestvrijstalen grillplaat om
Teppanyaki-gerechten te bereiden

Symbols glossary

	Standard installation: Traditional installation in tabletop, suitable for any kitchen sets		Heavy duty gietijzeren pannendragers: voor maximale stabiliteit en sterkte.
	Knobs control		CUT_OUT_STANDARD_72dpi
	Ultrasnelle branders: Krachtige ultrasnelle branders bieden tot 5kw vermogen.		

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.