

PX375LMBAU

Product Family Built-in type Dimensions Type EAN code Hob Traditional 70/75 cm Gas 8017709321659



Aesthetics

Aesthetic	Classic
Colour	Black
Finishing	Matt
Material	Enamelled
Serie	New
Pan stands	Cast iron
Burners	Smeg Contemporary
Burners Material	Alluminium
Burner Coating	Black Ceram
Type of control setting	Control knobs
Control knob position	Front
No. of controls	6
Controls colour	Matt Black
Serigraphy colour	Silver

Program / Functions

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

Options

Standard cut out 478-482x655-660 mm

SMEG SPA



Technical Features

UR

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

Automatic Ignition

Yes

Electrical Connection

Plug	(I) Australia	Frequency (Hz)	50/60 Hz
Electrical connection rating (W)	1 W	Power supply cable length	120 cm
Voltage (V)	220-240 V	Plug	I
Type of electric cable	Single phase		

Gas Connection

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

12000 W





Compatible Accessories

GRW

the second

Wok support



ТРК

Stainless steel grill plate to cook Teppanyaki dishes



WOKGHU Cast-Iron WOK Support



Symbols glossary



Q

Knobs control

Standard installation: Traditional installation in
tabletop, suitable for any kitchen sets

Heavy duty cast iron pan stands: for maximum stability and strength.



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.

Enamelled

Long-lasting protection against rust and wear: the enamelled metal top offers strength and durability thanks to the enamel that prevents corrosion, oxidation, and signs of aging.

Cast iron

Solid and sturdy, easy to clean and maintain every day, thanks to the cast-iron pan supports—an emblem of longlasting 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.