

RTU304GX

| | |
|----------------|------------------------------------|
| Product Family | Hob |
| Built-in type | Ultra-low profile or Fully Flushed |
| Dimensions | 30" |
| Type | Gas |
| EAN code | 8017709292508 |



Aesthetics



| | |
|-------------------------|-----------------|
| Aesthetic | Portofino |
| Colour | Stainless steel |
| Finishing | Satin |
| Material | Stainless Steel |
| Type of steel | Brushed |
| Pan stands | Cast iron |
| Burners Material | Aluminium |
| Type of control setting | Control knobs |
| No. of controls | 4 |
| Controls colour | Steel effect |

Program / Functions

| | |
|-------------------------|---|
| Total no. of cook zones | 4 |
|-------------------------|---|

Technical Features

| | |
|-----------------------------------|-----|
| Front-left - 3.50 kW - 12000 BTU | |
| Rear-left - 3.50 kW - 12000 BTU | |
| Rear-right - 3.50 kW - 12000 BTU | |
| Front-right - 5.30 kW - 18000 BTU | |
| Gas safety valves | Yes |

Accessories Included

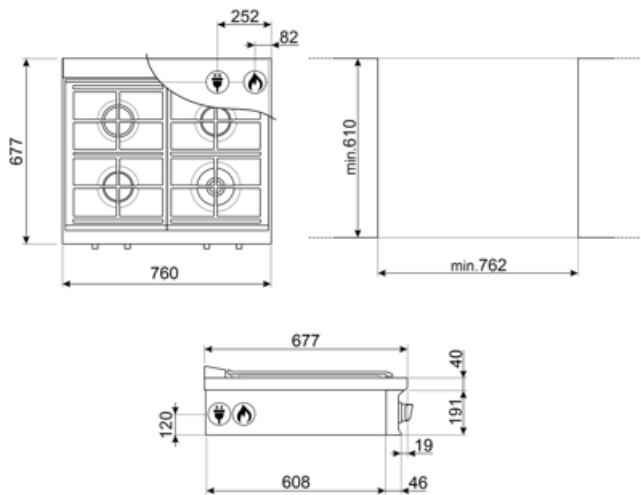
Other accessories Simmer Cap

Electrical Connection

| | | | |
|----------------------------------|--------------|---------------------------|--------------|
| Plug | (B) USA 120V | Type of electric cable | Single phase |
| Electrical connection rating (W) | 12 W | Frequency (Hz) | 60 Hz |
| Current | 0.1 A | Power supply cable length | 47 1/4 " |
| Voltage (V) | 120 V | Plug | B |

Gas Connection

| | | | |
|----------------|-----------------|----------------------------|--------------------|
| Gas Type | G20 Natural gas | Other gas nozzles included | G30 GPL Liquid gas |
| Gas connection | Cilindrical | | |



Symbols glossary



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



Knobs control



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.

Standard

Optimal cooking for any dish: burners combine efficiency and practicality, ensuring precise and even results even with prolonged 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.

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.