

SLR64SGH



Product Family	Hob
Built-in	Traditional
Dimensions	60 cm
Power supply	Gas
Type	Gas
EAN code	8017709182335



Aesthetics



Aesthetics	Cucina
Colour	Stainless steel
Finishing	Brushed
Material	Stainless Steel
Type of steel	Brushed
Pan stands	Cast iron
Burners	Smeg Contemporary
Burner Material	Aluminium
Type of control setting	Control knobs
Control knobs position	Front
No. of controls	4
Controls colour	Silver
Serigraphy colour	Black

Program / Functions

No. of gas cook zones	4
Total no. of cook zones	4

Options



Standard cut out	478-482x555-560 mm
------------------	--------------------

Technical Features

UR

Left - Gas - UR - 3.50 kW
Rear centre - Gas - Semi Rapid - 1.70 kW
Front centre - Gas - AUX - 1.10 kW
Right - Gas - Rapid - 2.60 kW

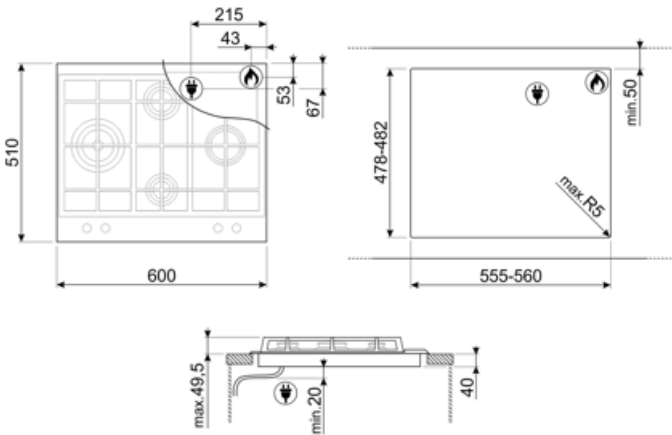
Gas safety valves	Yes	Automatic Ignition	Yes
-------------------	-----	--------------------	-----

Electrical Connection

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

Gas Connection

Gas Type	G20 Natural gas	Other gas connections provided	Conical
Gas connection	Cilindrical		
Other gas nozzles included	G30 GPL Liquid gas	Gas connection rating (W)	8800 W



Compatible Accessories



GRW
Wok support



WOKGHU
Cast-Iron WOK Support



TPK
Stainless steel grill plate to cook
Teppanyaki dishes

Symbols glossary



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



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



CUT_OUT_STANDARD_72dpi



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



Knobs control

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.

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.