

SLR64SGH



Product Family Hob
Built-in type Traditional
Dimensions 60 cm
Power supply Gas
Type Gas

EAN code 8017709182335



Aesthetics





AestheticSelezioneColourStainless steel

Finishing Satin

MaterialStainless SteelType of steelBrushedPan standsCast iron

Burners Smeg Contemporary

Burners Material Alluminium

Type of control setting Control knobs

Control knob positionFrontNo. of controls4Controls colourSilverSerigraphy colourBlack

Program / Functions

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

Options



Worktop Cut-Out 478-482x555-560 mm



Technical Features



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

Plug Not present

Electrical connection rating (W)

220-240 V Voltage (V)

Type of electric cable

installed

Frequency (Hz) Power supply cable

length

Yes, Single phase

50/60 Hz

120 cm

Gas Connection

Gas Type Gas connection Other gas nozzles

included

G20 Natural gas Cilindrical

1 W

G30 GPL Liquid gas

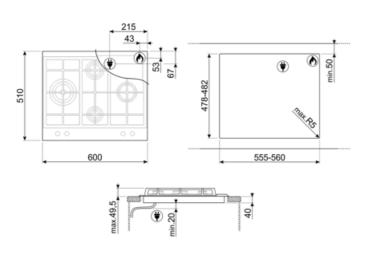
Other gas connections

provided

Gas connection rating (W)

Conical

8800 W





Compatible Accessories

GRW



Wok support



TPK

Stainless steel grill plate to cook Teppanyaki dishes





Cast iron WOK Support



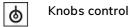
Symbols glossary



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



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





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.

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.