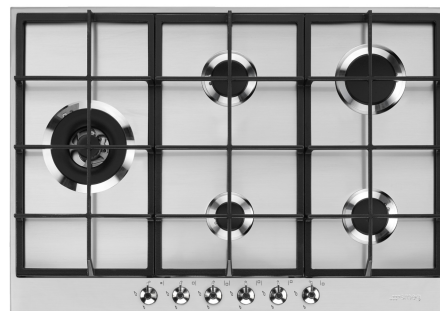


PX375LAU



Product Family	Hob
Built-in type	Traditional
Dimensions	70/75 cm
Power supply	Gas
Type	Gas
EAN code	8017709261306



Aesthetics



Aesthetic	Classic
Colour	Stainless steel
Finishing	Satin
Material	Stainless Steel
Type of steel	Brushed
Serie	New
Pan stands	Cast iron
Burners	Smeg Contemporary
Burners Material	Alluminium
Type of control setting	Control knobs
Control knob position	Front
No. of controls	6
Controls colour	Steel effect
Serigraphy colour	Black

Program / Functions

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

Options

Standard cut out	478-482x655-660 mm
------------------	--------------------

Technical Features



Centre-left - Gas - 2UR (dual) - 4.20 kW
Rear-centre - Gas - Semi Rapid - 1.80 kW
Central - Gas - AUX - 1.10 kW
Rear-right - Gas - Rapid - 2.60 kW
Front-right - Gas - Semi Rapid - 1.80 kW

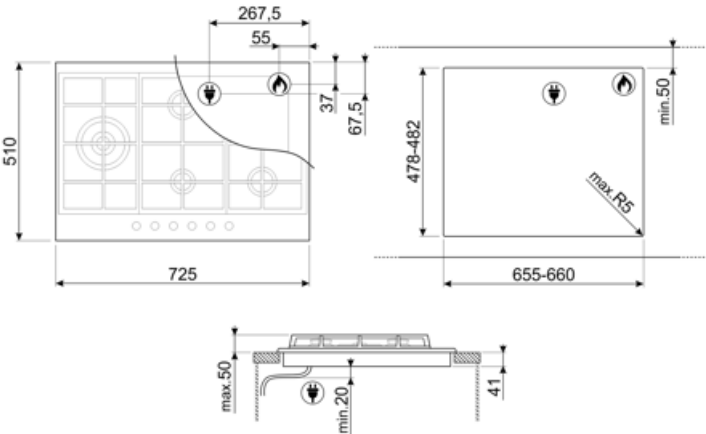
Gas safety valves Yes Automatic Ignition Yes

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	G20 Natural gas	Other gas nozzles included	G30 GPL Liquid gas
Gas connection	Conical	Gas connection rating (W)	11944,4 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.



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



Knobs control

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.