

PGA75F-4

smeg 75cm flushmount cooktop





Canali design knob

finish satin stainless steel cast-iron trivets & burner caps

installation built-in one-piece hob suited to stone and composite quartz-resin benches

NB: flushmount

actual size 720mmW x 512mmD x 75mmH (excluding control knob height)

control knob neignt)

cutout • outer rebate: 721mmW x 513mmD

• inner cutout: 700mmW x 492mmD x 75mmH

capacity 37.8 mj/hr max over five burners

• ultra-rapid triple burner, 15 mj/hr

• 2 x semi-rapid burners, 7.5 mj/hr each

• 2 x auxiliary burners, 3.9 mj/hr each

automatic electronic

ignition

safety flame failure device (FFD) fitted to each burner

gas input set for natural gas — regulator supplied adaptable for ULPG — no regulator required

accessories 3x heavy-duty cast-iron trivets, cast-iron pot rest &

wok stand

option Linear design control knobs (included)

warranty two years parts and labour

FLUSH MOUNTING

Completely flush with the benchline — that is, the stainless steel of the hob does not extrude above the height of the bench — the PGA75F-4 offers a fresh and alternative perspective to cooktop design. Stone benchtops of, for instance, marble, granite and the new composite resin-quartz materials, are perfectly suited to this cooktop.

SPACIOUS DESIGN

When space is not restrictive, this wide 72cm hob offers five burners ergonomically positioned for maximum benefit with the possibility of several styles of cooking at the one time.

ULTRA-RAPID BURNER

Centrally located, this large and versatile burner suits the larger stock pots, boilers, saucepans and griddles. A wok stand is supplied for easy fitment over the centre trivet for stir-fry cooking.

ELECTRONIC IGNITION

The cooktop is connected with a power cord of 1.3 metre length to be plugged into a GPO located according to installation needs below the benchline. This supplies a continuous stored charge to spark the gas supply to the individual burner of your choice.

FLAME FAILURE DEVICE

A flame failure device is fitted to all five burners. The FFD ensures that should a flame be extinguished accidentally, the gas supply to the specific burner(s) is stopped within four seconds. For absolute safety, the burner(s) can only be reignited by physically resetting the control knob(s) to the OFF position and then following normal ignition procedure. Simply depress and turn the control of the desired cooking zone for almost instant flame ignition.

LOW MAINTENANCE

The seamless hob design allows for easy wipe-over cleaning. The control knobs are removable for cleaning access. Trivets, burner assemblies and wok stand can be washed in warm soapy water.

INSTALLATION

With a benchtop displacement of 75mm, the installation underbench is possible of oven, drawers or cupboards.

CANALI DESIGN

The PGA75F-4 fits within a large and comprehensive portfolio of Smeg appliances with complementing aesthetics. The architectural detailing of Guido Canali makes possible the matching of appliances, including the oven and dishwasher.

CAST-IRON POT REST

This sturdy cast-iron accessory can sit on the cast-iron trivet above any burner. The extra space this pot rest creates above the simmer flame enables very controllable low heat cooking.



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PLEASE NOTE: this cooktop is designed to be installed into stone and composite quartz-resin bench-

tops

height 75mm includes trivets

 width
 720mm

 depth
 512mm

outer rebate cutout 3mmH x 721mmW x 513mmD inner main cutout 75mmH x 700mmW x 492mmD

packaged dimensions 820mm x 620mm x 180mm = 0.09m³

net weight 15.7kg gross weight 17.1kg

maximum gas input

rate

• $\frac{1}{2}$ " BSP gas inlet connection

• gas connection located right-hand rear corner

 \bullet ½" BSP 1.0 kPa natural gas regulator is

supplied with natural gas hobs

• adaptable for ULPG — no regulator required

ignition 1.3 metre length power cord, suitable for standard 10 amp GPO supplied clips, seal, instructions for installation, operation, maintenance

NB drawings are not to scale — they are to assist only

