

PGFU36X2



Product family	Cooktop
Installation	Ultra-low profile
Dimensions	36"
Power supply	Gas
Type	Gas
EAN code	8017709347420



Aesthetic



Aesthetics	Classic
Color	Stainless steel
Finishing	Satin
Material	Stainless steel
Stainless steel type	Brushed
Grates	Cast iron
Burners	Standard
Burners material	Aluminum
Control setting type	Control knobs
Controls position	Lateral
No. of controls	5
Controls color	Stainless steel effect

Program / Functions

Burners	5
Cooking zones	5

Options

Standard cut-out	492x850 mm
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Technical Features



Front-left - Gas - Semi-rapid - 1.8 kW - 6000 BTU
 Rear-left - Gas - Semi-rapid - 1.8 kW - 6000 BTU
 Center - Gas - Ultra-rapid - 4 kW - 13500 BTU
 Rear-right - Gas - Semi-rapid - 1.8 kW - 6000 BTU
 Front-right - Gas - AUX - 1.05 kW - 3500 BTU
 Gas safety valves Yes

Automatic Ignition Yes

Accessories Included

Cast iron wok support 1

Electrical Connection

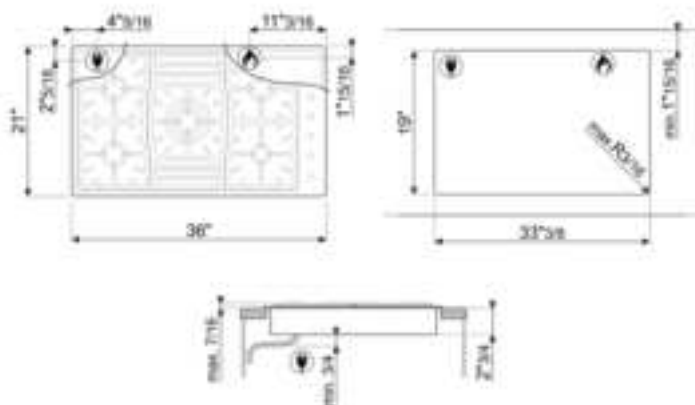
Nominal power 1 W
 Voltage 100-120 V
 Electric cable type Single phase

Frequency 50/60 Hz
 Power cord length 47 1/4 "
 Plug B

Gas Connection

Gas Type G20 Natural gas
 Gas connection Cylindric

Other gas nozzles included G30 LPG liquid gas
 Gas nominal rating 9500 W



Compatible Accessories

6MP1PGF

6 Linea knobs for PGF hobs



GRW

Wok support



GRM

Gas hobs moka support



WOKGHU

Cast-Iron WOK Support



Symbols glossary



Ultra-low profile: Installation of product with flat edge - height of 1 mm.



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 lateral

Greater safety: side knob placement makes them hard to reach for children, reducing the risk of accidental ignition.

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.