

SRA964PGH

SMEG PANNA VICTORIA GAS COOKTOP



EAN 8017709209971

Finish	Panna (cream) enamel
Size	595mmW x 500mmD x 30mmH
Cutout size	560mmW x 482mmD
Installation	Topmount
Capacity	Right - 11.5 MJ/hr Rear center - 6.0 MJ/hr Front center - 4.8 MJ/hr Left - 15.0 MJ/hr
Ignition	Automatic electronic
Gas connection	Fitted for natural gas; regulator supplied adaptable for ULPG; no regulator required
Power	220-240 V 50/60Hz 10A
Safety	Flame failure device (FFD) fitted to each burner
Features	Cast iron trivets
Included accessories	Pan stand
Options	none
Warranty	Two years parts and labour

ERGONOMIC DESIGN

By relocating the control panel to the front of the hob, a more spacious layout of burners over the 60cm width is now possible. For instance, two very large utensils can now be comfortably positioned next to each other. On the left-hand side, a large wok or frypan can sit and cook while a large boiler or steamer performs over the right-hand rapid burner.

SEAMLESS CONSTRUCTION

The single-press construction eliminates all joining of metal to metal. There are no seepage or grime accumulation points. Accidental spills and boilovers are contained within this seamless hob for easy sponging, cleaning and drying.

ULTRA-RAPID TRIPLE BURNER

Conveniently and ergonomically positioned in the left area of the hob, this versatile burner, while being designed for perfect wok positioning on the wok stand, it also suits the larger stock pots, saucepans and griddles.

SIMMER CONTROL

A centre-rear, semi-rapid burner and, particularly, the centre-front auxiliary burner, enables cooking at very low heat. This very low heat simmering invariably is best when the burner is in close proximity for both visual and hands-on attention; for example, stirring. Consider the delicate sauces such as bernaise and hollandaise, a home-made stirred custard, lemon or passionfruit butters. All these can be perfectly cooked on the auxiliary burner.

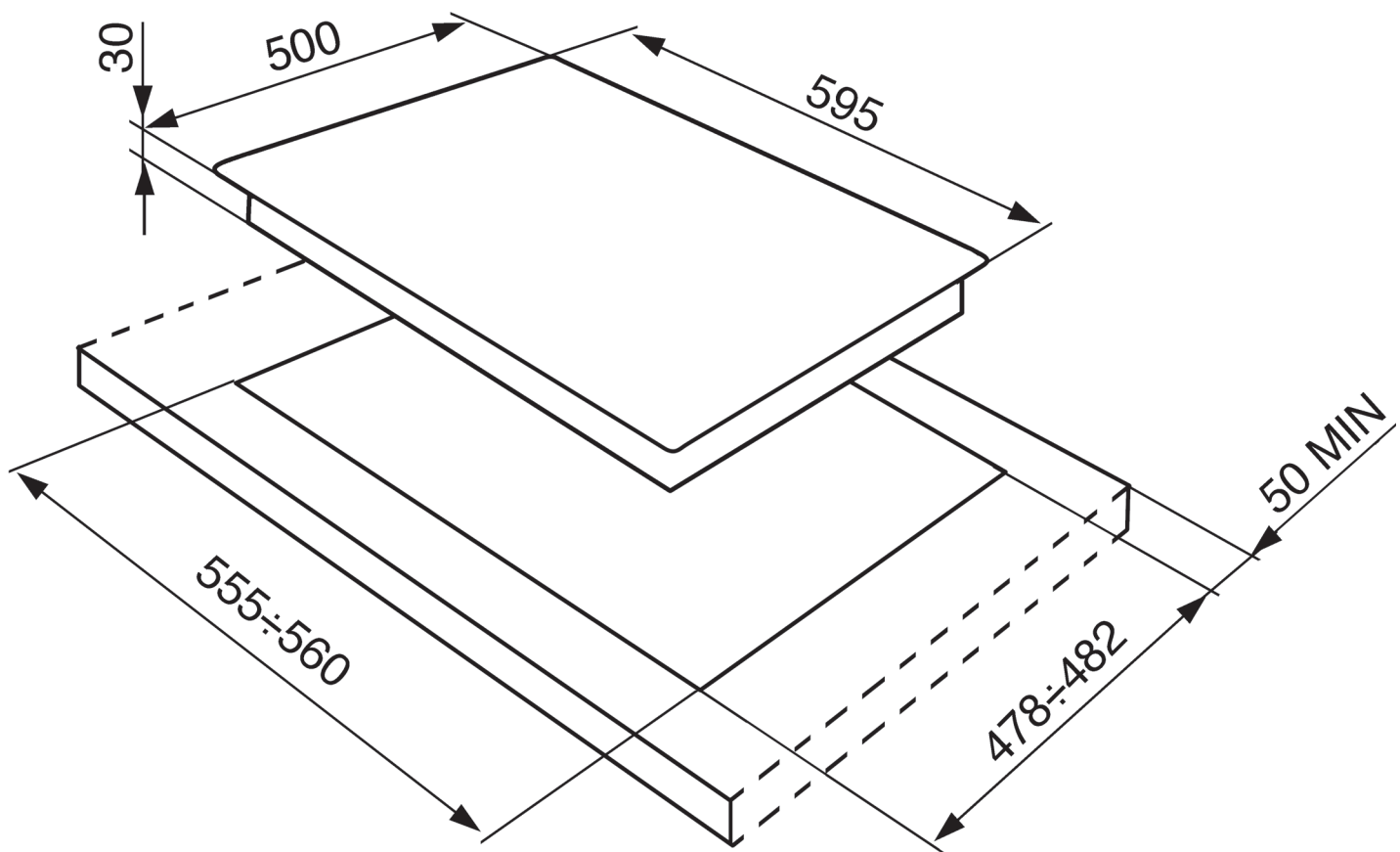
AUXILIARY BURNER

Also ideally situated, centre forward, this small multi-purpose burner is accessorised with a removable pot rest to accommodate even the smallest of utensils, such as a coffee percolator or one-cup espresso maker.

ELECTRONIC IGNITION

The cooktop is connected with a power cord of 1.3 metres 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.

Simply depress and turn the control knob of the desired cooking zone for flame ignition.



PLEASE NOTE: drawings are not to scale. They are to assist only.

WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.

Cutouts for appliances should only be by physical product measurements. The above information is indicative only.