

# 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

**UR**

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

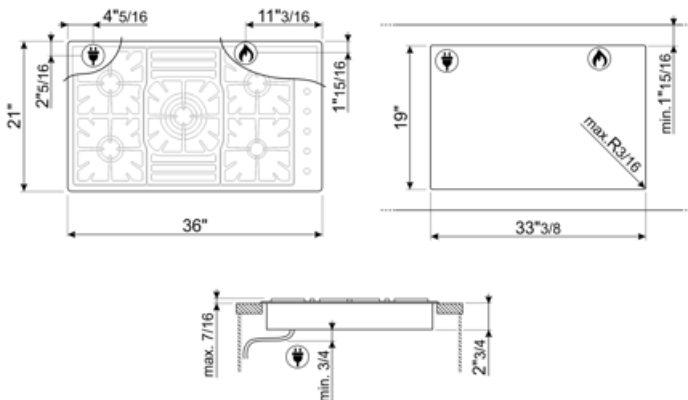
Nominal power 1 W  
 Voltage 100-120 V  
 Electric cable type Single phase

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



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## Compatible Accessories

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**6MP1PGF**

6 Linea knobs for PGF hobs



**GRW**

Wok support



**GRM**

Gas hobs moka support



**WOKGHU**

Cast-Iron WOK Support



## Symbols glossary

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

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## Benefit (TT)

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### **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.