

SR975PGH



Product Family	Hob
Built-in type	Traditional
Dimensions	70/75 cm
Power supply	Gas
Type	Gas
EAN code	8017709200176



Aesthetics



Aesthetic	Victoria
Colour	Cream
Material	Enamelled
Pan stands	Cast iron
Type of control setting	Control knobs
Control knob position	Front
No. of controls	6
Controls colour	Chrome
Serigraphy colour	Grey

Program / Functions

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

Options



Worktop Cut-Out	478-482x555-560 mm
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Technical Features



Front-left - Gas - AUX - 1.10 kW

Rear-left - Gas - Rapid - 2.60 kW

Central - Gas - 2UR (dual) - 5.00 kW

Rear-right - Gas - Semi Rapid - 1.70 kW

Front-right - Gas - Semi Rapid - 1.70 kW

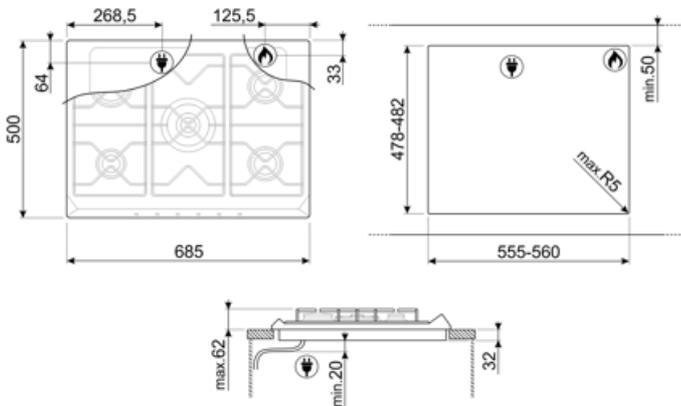
Gas safety valves	Yes	Automatic Ignition	Yes
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Electrical Connection

Plug	Not present	Frequency (Hz)	50/60 Hz
Electrical connection rating (W)	1 W	Power supply cable length	120 cm
Voltage (V)	220-240 V		

Gas Connection

Gas Type	G20 Natural gas	Other gas connections provided	Conical
Gas connection	Cilindrical	Gas connection rating (W)	11900 W



Compatible Accessories

6MP700AO

Hob knobs set - Cortina Anthracite/Old brass



6MP700BS

Hob knobs set - Cortina Silver/Silver



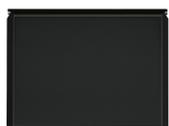
6MPF2465X

Hob knobs set - Selezione



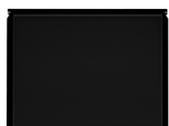
C70CA/1

Anthracite cover suitable for 70 cm hobs with frontal controls.



C70CNE-2

Black cover suitable for 70 cm hobs with frontal controls.



C70CX/1

Glass cover with stainless steel frame suitable for 70 cm hobs with frontal controls.



GRW

Wok support



6MP700AX

Hob knobs set - Cortina Anthracite/Silver



6MP700PO

Hob knobs set - Cortina Cream/Old brass



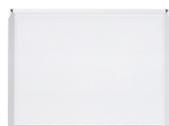
BB3679

Cast Iron griddle



C70CEB/1

White cover suitable for 70 cm hobs with frontal controls.



C70CP/1

Cream cover suitable for 70 cm hobs with frontal controls.



GGB70-1

Cast Iron pan stands suitable for 70 cm hobs.



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. |
|  | CUT_OUT_STANDARD_72dpi |  | 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.

Enamelled

Long-lasting protection against rust and wear: the enamelled metal top offers strength and durability thanks to the enamel that prevents corrosion, oxidation, and signs of aging.

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.