

CIR60XS3 60CM GAS COOKTOP



EAN 8017709091514

Finish	Stainless steel
Size	600mmW x 30mmH x 500mmD
Cutout size	560mmW x 482mmD
Installation	Top mount
Capacity	1 x ultra-rapid triple (wok) 15mj/hr 1 x rapid burner 9.5mj/hr 1 x semi-rapid burner 6.0mj/hr 1 x auxiliary burner 4.8mj/hr
Ignition	Automatic electronic ignition
Gas connection	Set for natural gas — regulator supplied adaptable for LPT, test point value supplied, no regulator required
Power	240V, 50/60Hz, 10A
Safety	flame failure device fitted to each burner
Accessories	1 x wok stand
Warranty	Two years on 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

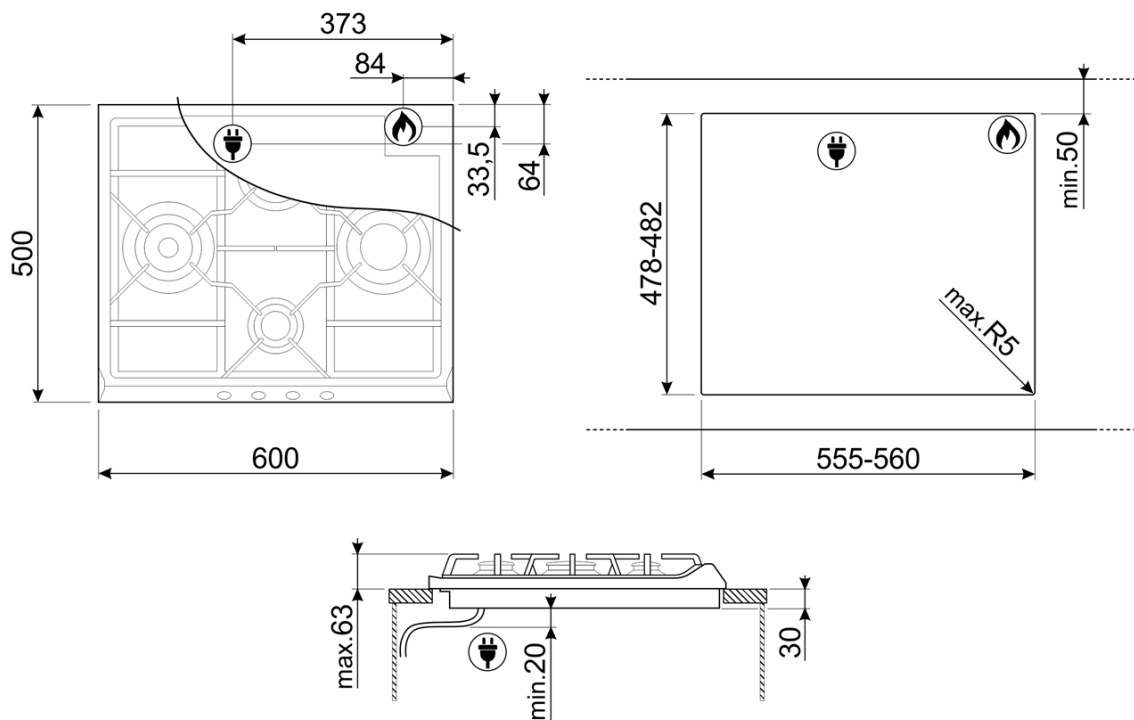
The cooktop is connected with a power cord of 1.3 metres length to be plugged into a GPO located according to installation needs below the benchline. This supplies a continuous stored charge to spark the gas supply to the individual burner of your choice.

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

CANALI DESIGN

This cooktop fits within a large and comprehensive range of Smeg appliances with complementing aesthetics. The architectural detail of Guido Canali makes possible the matching of appliances, including the dishwasher.

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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.

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