



finish	all satin stainless steel
size	600mm W x 500mm D benchtop displacement 30mm
installation	built in one-piece hon, suits 60cm cabinet
capacity	37.3mj/hr max over four burners <ul style="list-style-type: none"> • 1 x ultra-rapid triple (wok) 15mj/hr max • 1 x rapid burner 9.5mj/hr max • 1 x semi-rapid burner 6.0mj/hr max • 1 x auxiliary burner 4.8mj/hr max
safety	flame failure device fitted to each burner
gas input	set for natural gas — regulator supplied adaptable for LPT, test point value supplied, no regulator required
ignition	automatic electronic ignition, 10 amp GPO required
accessories	cast-iron trivet one wok stand
option	cast-iron griddle plate BB3679
warranty	two years on parts and labour

optional cast-iron griddle plate BB3679



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.

LOW MAINTENANCE

The seamless hob design allows for easy wipe-over cleaning and generous catchment of spills. Control knobs and burner assemblies are all removable for easy cleaning and access to the job area. Cast-iron trivets and burner caps restore beautifully on the jot cycle of a dishwasher.

INSTALLATION

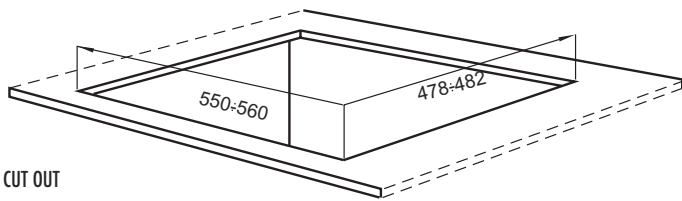
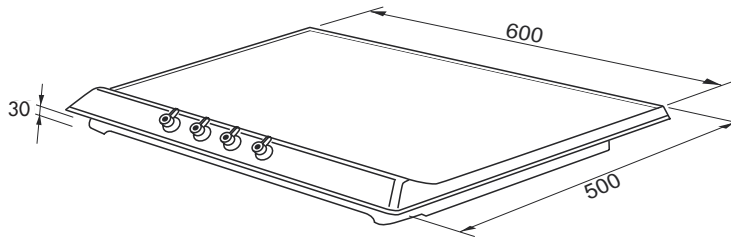
With only a 30mm displacement into the benchtop, the cooktop allows for easy installation under bench of either oven, dishwasher, cupboards or drawers.

CANALI DESIGN

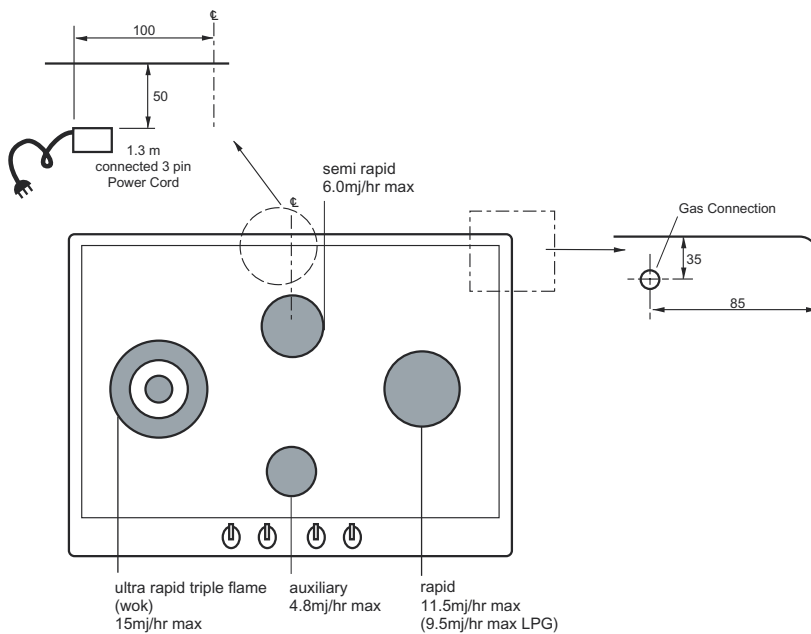
This cooktop fits within a large and comprehensive range of Smeg appliances with complementing aesthetics. The architectural detail of Guido Canali makes possible the matching of appliances, including the dishwasher.

CIR60XS

Smeg 60cm gas cooktop + flame failure device



CUT OUT



Overall Height	95mm includes trivets
Nett Height	65mm above bench
Width	600mm
Depth	500mm

CUTOUT	
Height	30mm
Width	550-560mm
Depth	478-482mm

Packaged Dimensions	555 x 650 x 120mm = 0.044m ³
Nett Weight	11.10kg
Gross Weight	12.25kg

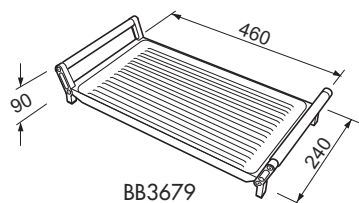
CAPACITY	
Ultra rapid triple burner	15mj/hr max
Rapid Burner	11.5mj/hr max (9.5mj/hr max LPG)
Semi rapid burner	6.0mj/hr max
Auxiliary burner	4.8mj/hr max

Maximum gas input rate	37.3mj/hr over four burners
* 1/2" BSP gas inlet connection	
* Gas connection located right hand rear corner	
* 1/2" BSP 1.0 KPA natural gas regulator is supplied with natural gas hobs	
* Adaptable for LPG. LPG injectors and a test point valve are supplied with LPG converted hobs, no regulator is required for LPG hobs.	

IGNITION (automatic)	1.3 Metre connected power cord is supplied and is suitable for a standard 10amp GPO
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SUPPLIED	Clips, seal, instructions for installation operation and maintenance - two cast iron trivets, wok stand, pot rest
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optional: griddle plate BB3679



BB3679