

SAR134 Gas Cooktop

Satin Stainless Steel
White Enamel
Black Enamel

Code 9403
Code 9 401
Code 9402

SMEG Four Burner Gas Cooktop with Ultra Rapid Triple Burner - Wok



Design by Canali



FINISH	Satin Stainless Steel White enamel, Black Enamel
SIZE	45mmH x 585mm W x 500mmD suits 60cm cabinet
INSTALLATION	Built in one piece hob
CAPACITY	31.6mj/hour max over four burners - 1 x ultra rapid triple burner - 2 x semi rapid burners - 1 x auxiliary burner
IGNITION	Automatic electronic ignition
GAS INPUT	<ul style="list-style-type: none"> • Set for Natural Gas - regulator supplied • Adaptable for L.P.G - no regulator required
ACCESSORIES	<ul style="list-style-type: none"> • Two vitreously enameled trivets for full hob cover • One wok stand • One pot rest
OPTIONS	<p>Griddle Plates:</p> <ul style="list-style-type: none"> • Round 24.5cm diameter (code 9376) • Rectangular 36cm x 21.5cm (9379) • Luxury freestanding 46 x 24cm (BB3679) • GRC4 pair of heavy duty cast iron trivets (code 9360)
SAFETY	<ul style="list-style-type: none"> • Control panel finger guard rail • Floating control panel • Flame Failure Device

ULTRA RAPID TRIPLE BURNER

Conveniently and ergonomically positioned front left this versatile burner, while being designed for perfect wok cooking, it also suits the larger stock pots, saucepans and griddles.

AUXILIARY BURNER

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

SIMMER CONTROL

All burners, including the ultra rapid triple burner can be adjusted down to a very low safe flame for the gentlest of low heat simmers.

ELECTRONIC IGNITION

The cooktop is connected with a power cord of 1.3 metre length to be plugged into a G.P.O 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 and accidental boilovers. The control knobs and safety rail, also, are removable for cleaning access. Trivets, burner assemblies, the wok stand and pot rest are dishwasher safe.

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

'FLOATING' CONTROL

For safety, the control space floats above the seamless hob ensuring there is no heat transference through the skin of the hob to the control panel and knobs.

WARRANTY

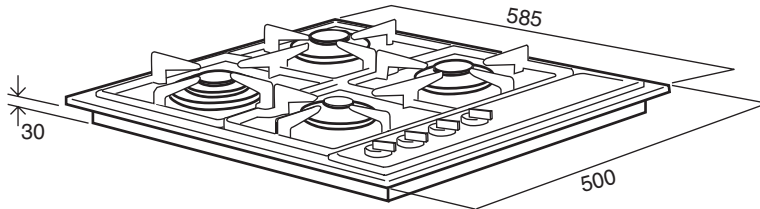
Two years parts and labour.

SAR134XS Gas Cooktop

**SMEG Four Burner Gas Cooktop
with Ultra Rapid Triple Burner - Wok**

Satin Stainless Steel
White Enamel
Black Enamel

Code 9403
Code 9401
Code 9402



Height 75mm includes trivets
Width 585mm
Depth 500mm

CUTOUT

Height 30mm
Width 555mm
Depth 478mm

Packaged Dimensions 120 x 550 x 600mm
= 0.04m³

Nett Weight 10kg

Gross Weight 11kg

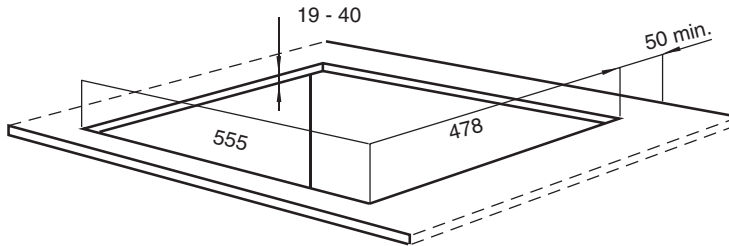
Maximum gas input rate 31.6mj/hr

* 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 L.P.G. no regulator required



CUT OUT

CAPACITY

Ultra rapid triple burner 15mj/hr

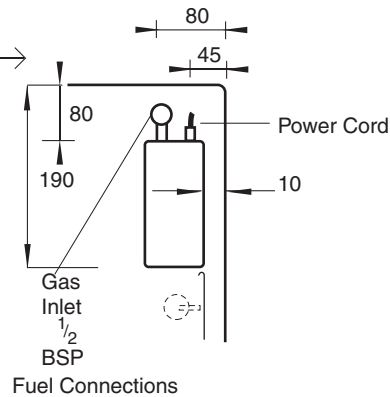
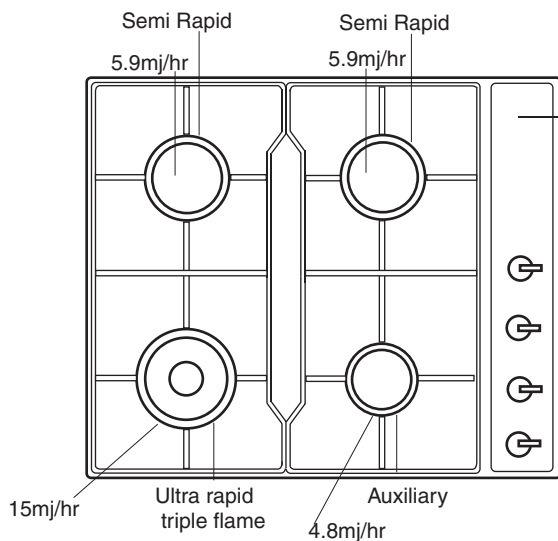
Semi rapid burner(2) 5.9mj/hr

auxiliary burner 4.8mj/hr

IGNITION
(automatic)
SUPPLIED

1.3 Metre connected required
Suitable for standard 10Amp G.P.O
Clips, seal,
instructions for installation
operation, maintenance

N.B. Flame failure device is fitted to each burner assembly



PLAN

Warning: Technical specifications and product sizes can be varied by the manufacturer - without notice.
Cut outs for appliances should only be by physical product measurements. The above information is indicative only.