

## Hobs – built-in

Natural or LPG (*liquid petroleum gas*) i.e. bottled gas is usually the preferred fuel for hob cooking as the heat can be adjusted visually very quickly by raising or lowering the flame.

Both gas and electric hobs are available in 2, 3, 4, 5 and 6 burner sizes – four burners being standard. Burners vary in size and are typically described as *rapid*, *medium rapid* and *simmering*.

Typical sizes (mm)	w	d	h
2 burner*	290	520	45
3 burner	520 diameter		45
4 burner	580	520	45
5 burner	700	520	45
6 burner	870	520	45

\* Two burner units are often referred to as *domino* or *modular* hobs. These can be assembled in any combination of gas and electric models. See illustration on p. 116.

## Gas hobs

Hob base plates are made in various materials: stainless steel, enamelled steel – usually white, black or brown and cast iron.

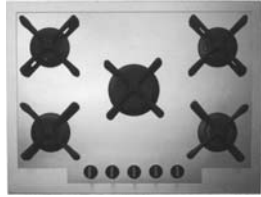
Ignition can be *push button* or *under knob* where gas lights automatically when a control knob is turned on.

Some models include a *flame failure* device which will turn off the gas supply if the flame is accidentally extinguished. A useful safety device if a hob is quite near an operable window or outside door.

A common accessory is a *wok stand* designed for a particular burner to support the bowl-shaped bottom of a traditional wok. Most models come with an *LPG conversion kit* for bottled gas.



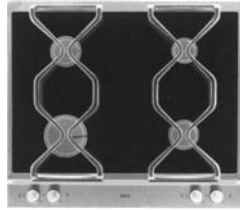
900 mm wide 5 burner gas hob with central wok burner and cast iron supports – by AEG



700 mm wide 5 individual gas burners on glass hob with aluminium frame and cast iron pan stands – by Zanussi



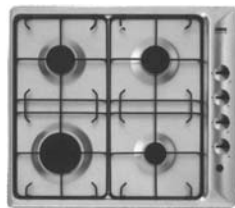
520 mm round 3 gas burners on glass hob with cast iron pan stands by Baumatic



600 mm wide 4 gas burners on glass hob with cast iron pan supports – by AEG



720 mm 5 burner gas hob in polished SS designed by Renzo Piano – by Smeg



600 mm SS 4 burner gas hob with enamelled pan supports by Zanussi

## Gas hobs