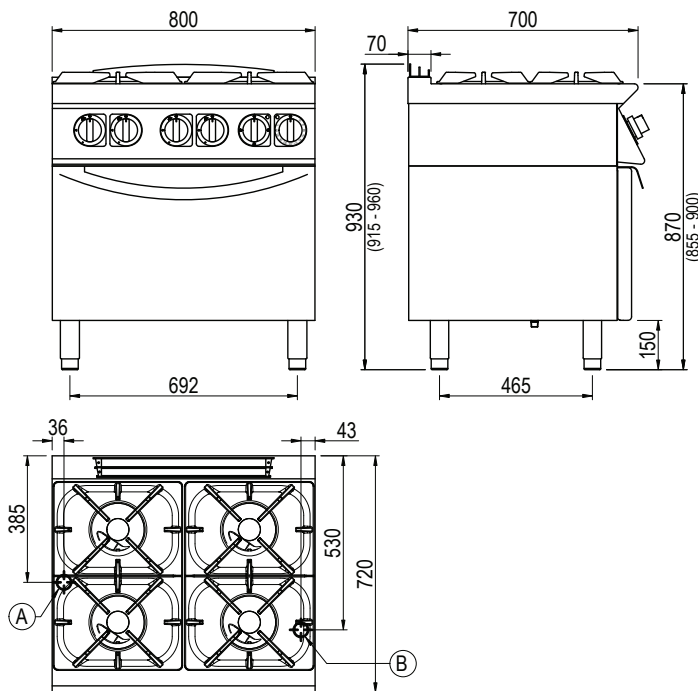




### Product Information:

- Class leading, European style, professional quality and reliability since 1963
- 700 series, high performance open burners (4 x 28.8 MJ/h) and standard electric 2/1GN oven (6.7kW)
- Black enamelled cast iron trivets; acid, alkaline and flame resistant with extra long fingers to allow use with small and large pots
- Open burners complete with flame failure device and pilot burner, both heavily protected against accidental impact and overflows
- Open burner temperature regulation via variable power flame control
- Electric oven with thermostat temperature control (50°C – 300°C). Top and bottom elements can be independently regulated via 4 position selector.
- Robust 304 grade stainless steel construction with rounded corners and moulded inner door for improved cleaning
- Hermetically sealed, pressed work surface with raised edges to protect from overflow
- Height adjustable stainless steel feet for a 900mm working height
- 24-month warranty

### General Drawing:



### Specifications:

|   |                                     |                           |
|---|-------------------------------------|---------------------------|
| <b>Model</b>                            | CG740ET                             |                           |
| <b>W x D x H (mm)</b>                   | 800 x 720 x 930                     |                           |
| <b>Weight</b>                           | 140kg                               |                           |
| <b>Oven Cavity (mm)</b>                 | 693 x 580 x 300                     |                           |
| <b>Packed Dimensions (mm)</b>           | 845 x 825 x 1200                    |                           |
| <b>Packed Weight (mm)</b>               | 150kg                               |                           |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP                 | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 116 MJ/h                            | 116 MJ/h                  |

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

### Legend:

- A** Gas Connection
- B** Electrical Connection