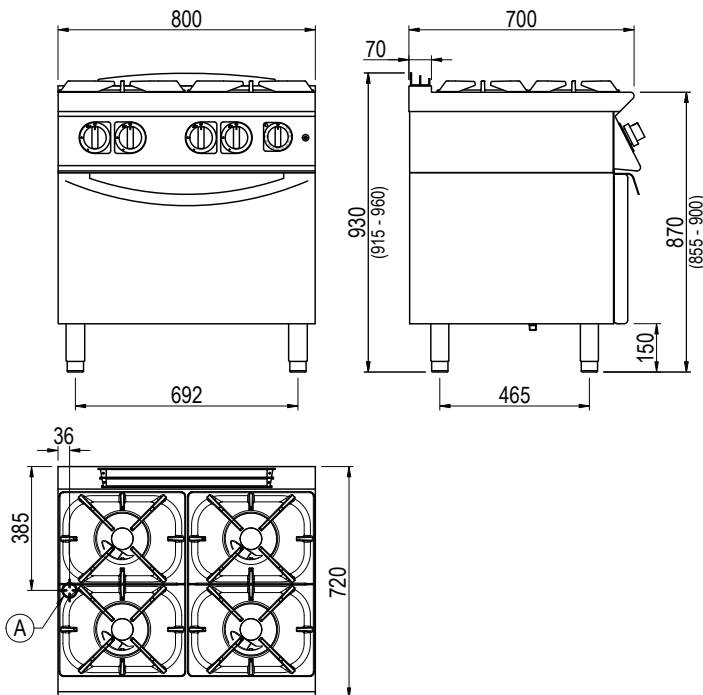




Product Information:

- Class leading, European style, professional quality and reliability since 1963
- 700 series, high performance open burners (4 x 28.8 MJ/h) and standard gas 2/1GN oven (28.8 MJ/h)
- 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
- Piezo ignition gas oven with thermostat temperature control (100°C - 300°C)
- 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:

Model	CG740FT	
W x D x H (mm)	800 x 720 x 930	
Weight	140kg	
Oven Cavity (mm)	693 x 580 x 300	
Packed Dimensions (mm)	845 x 825 x 1200	
Packed Weight (mm)	150kg	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	1/2" BSP 1.3 kPa	1/2" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	144 MJ/h	144 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