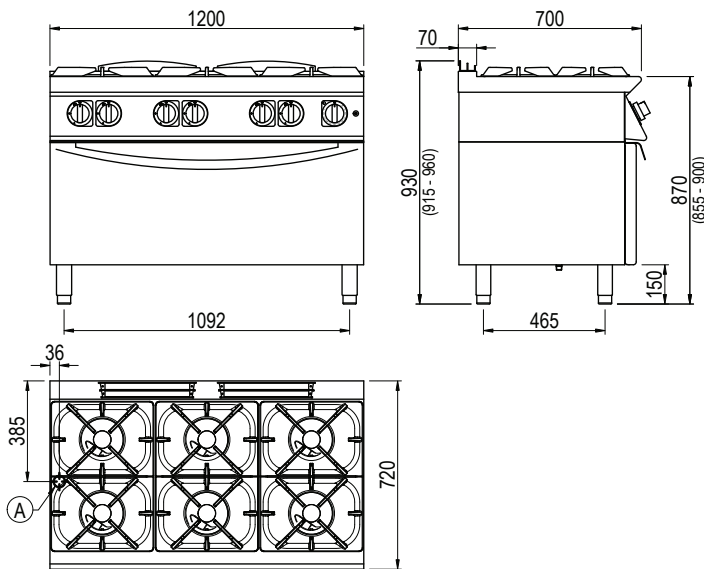




**Product Information:**

- Class leading, European style, professional quality and reliability since 1963
- 700 series, high performance open burners (6 x 28.8 MJ/h) and maxi gas oven (36 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:**

<b>Model</b>	CG760HT	
<b>W x D x H (mm)</b>	1200 x 720 x 930	
<b>Weight</b>	210kg	
<b>Oven Cavity (mm)</b>	973 x 580 x 300	
<b>Packed Dimensions (mm)</b>	1250 x 825 x 1200	
<b>Packed Weight (mm)</b>	225kg	
<b>Gas Connection</b>	Natural 1/2" BSP	Universal LPG 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>	209 MJ/h	209 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