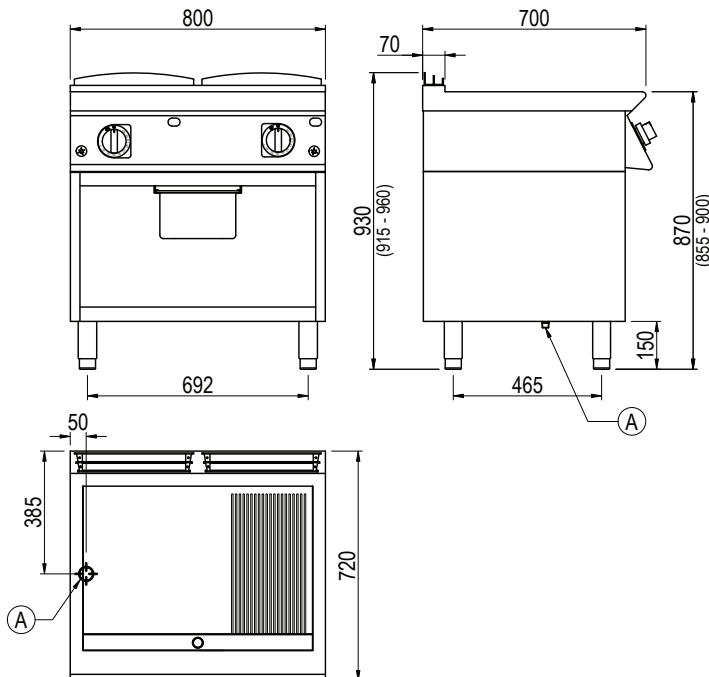




**Product Information:**

- Class leading, European style, professional quality and reliability since 1963
- 700 series, gas frytop with 2/3 smooth and 1/3 ribbed 15mm satin chrome plate (50 MJ/h)
- Satin chrome plate delivers a cost effective, highly durable, faster heating and easier cleaning solution than alternative plates
- Piezo ignition burners with flame failure device and pilot burner complete with Hi-limit temperature protection
- Temperature regulation via thermostat (90°C – 280°C)
- Robust 304 grade stainless steel construction with rounded corners for improved cleaning
- Hermetically sealed, pressed work surface with raised edges to protect from overflow
- Removable 1/2 GN grease tray
- Open base with optional doors available (SPGI.2016437)
- Height adjustable stainless steel feet for a 900mm working height
- 24-month warranty

**General Drawing:**



**Specifications:**

<b>Model</b>	FMG741GCRXT	
<b>W x D x H (mm)</b>	800 x 720 x 930	
<b>Weight</b>	95kg	
<b>Cooktop (mm)</b>	720 x 460	
<b>Packed Dimensions (mm)</b>	845 x 825 x 1200	
<b>Packed Weight (mm)</b>	105kg	
<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>	50 MJ/h	50 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