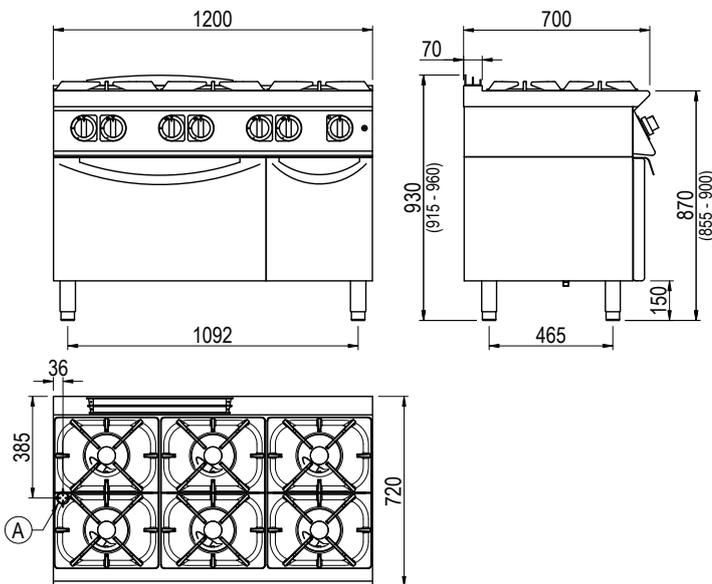




Product Information:

- Class leading, European style, professional quality and reliability since 1963
- 700 series, high performance open burners (6 x 28.8 MJ/h) and standard gas 2/1GN oven (28.8 MJ/h) and storage compartment
- 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	CG760FT	
W x D x H (mm)	1200 x 720 x 930	
Weight	210kg	
Oven Cavity (mm)	693 x 580 x 300	
Packed Dimensions (mm)	1250 x 825 x 1200	
Packed Weight (mm)	220kg	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	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	202 MJ/h	202 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