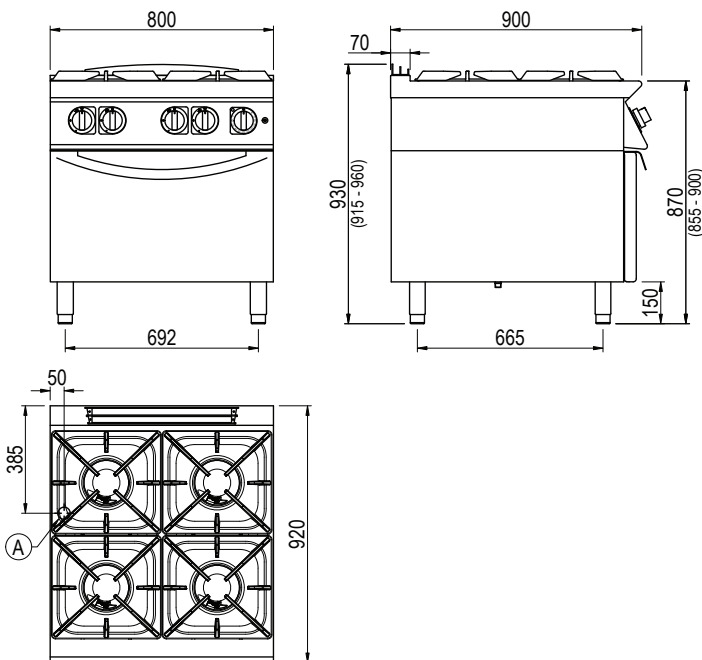




Product Information:

- Class leading, European style, professional quality and reliability since 1963
- 900 series, high performance open burners (4 x 36 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	CG940FT	
W x D x H (mm)	800 x 920 x 930	
Weight	170kg	
Oven Cavity (mm)	693 x 680 x 300	
Packed Dimensions (mm)	845 x 1025 x 1200	
Packed Weight (mm)	175kg	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Supply Gas Pressure	1.3 kPa	2.75 kPa
Maximum Supply Gas Pressure	3.5 kPa	3.5 kPa
Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominated Gas Consumption	173 MJ/h	173 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

Due to continuous product research and development, the information contained herein is subject to change without notice.
Revision: 01 - 20/01/2022 - A

