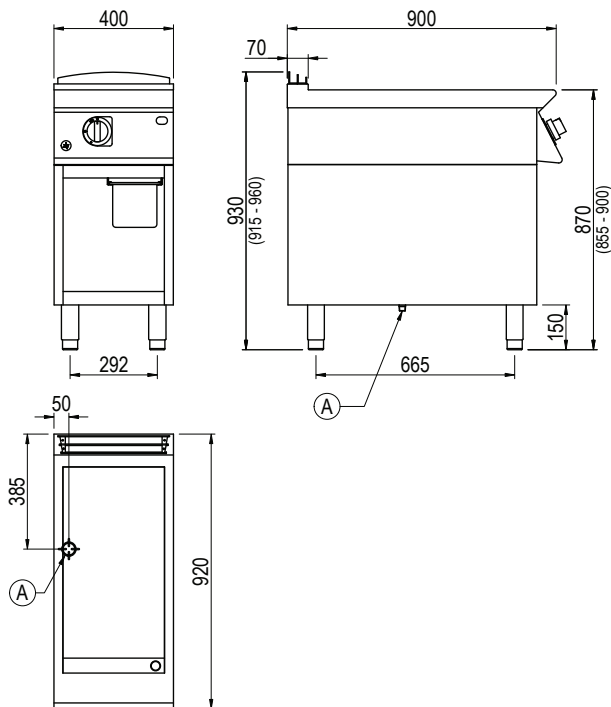




**Product Information:**

- Class leading, European style, professional quality and reliability since 1963
- 900 series, gas frytop with 12mm smooth mild steel plate (32.4 MJ/h)  
(also available in 12mm ribbed mild steel plate)
- Piezo ignition burners with flame failure device and pilot burner
- Temperature regulation via variable power flame control
- 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 1/3 GN grease tray
- Open base with optional door available (SPGI.2016437)
- Height adjustable stainless steel feet for a 900mm working height
- 24-month warranty

**General Drawing:**



**Specifications:**

<b>Model - Smooth</b>	FLG92GFT	
<b>Model - Ribbed</b>	FRG92GFT	
<b>W x D x H (mm)</b>	400 x 920 x 930	
<b>Weight</b>	92kg	
<b>Cooktop (mm)</b>	340 x 640	
<b>Packed Dimensions (mm)</b>	450 x 1025 x 1200	
<b>Packed Weight (mm)</b>	99kg	
	<b>Natural</b>	<b>Universal LPG</b>
<b>Gas Connection</b>	1/2" BSP	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>	32.4 MJ/h	32.4 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