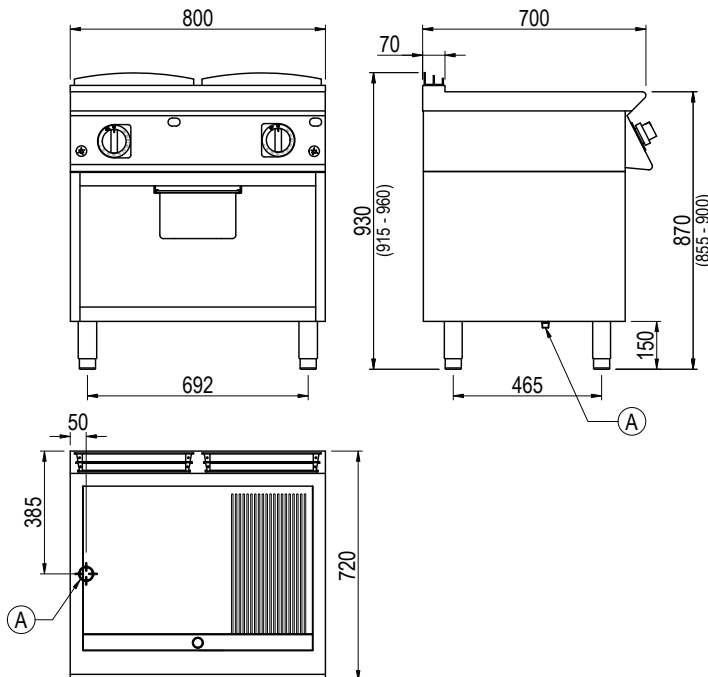




Product Information:

- 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:

Model	FMG741GCRXT	
W x D x H (mm)	800 x 720 x 930	
Weight	95kg	
Cooktop (mm)	720 x 460	
Packed Dimensions (mm)	845 x 825 x 1200	
Packed Weight (mm)	105kg	
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	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