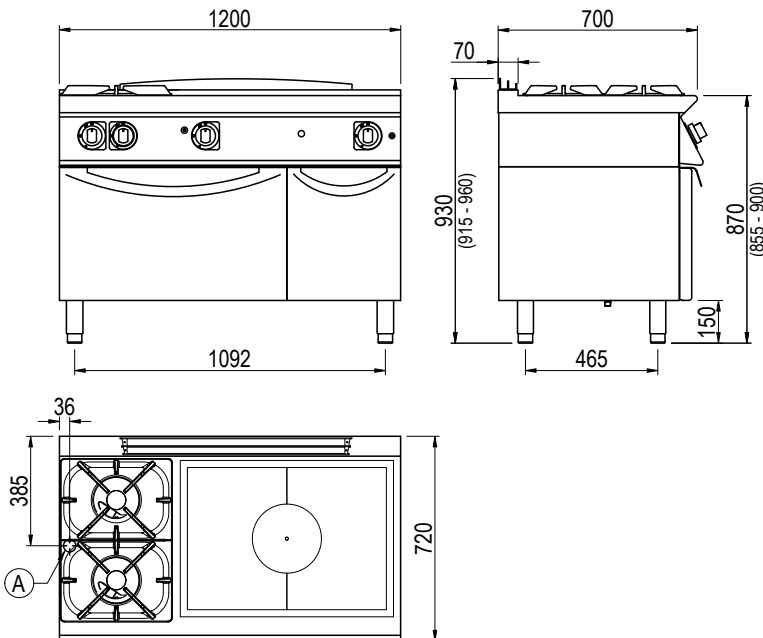




**Product Information:**

- Class leading, European style, professional quality and reliability since 1963
- 700 series, high performance open burners (LHS) (2 x 28.8 MJ/h) combined with an ultra-thick, reinforced radiant plate with central cut-out and high-power circular steel burner (46 MJ/h)
- Standard gas 2/1GN oven (28.8 MJ/h) with 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
- Piezo ignition circular burner with flame failure device and pilot burner capable of reaching 500°C at the centre of the plate and 200°C around the edges
- 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
- Height adjustable stainless steel feet for a 900mm working height
- 24-month warranty

**General Drawing:**



**Specifications:**

|   |                     |                           |
|---|---------------------|---------------------------|
| <b>Model</b>                            | TG76FTLT            |                           |
| <b>W x D x H (mm)</b>                   | 1200 x 720 x 930    |                           |
| <b>Weight</b>                           | 220kg               |                           |
| <b>Plate Dimensions (mm)</b>            | 700 x 500           |                           |
| <b>Oven Cavity (mm)</b>                 | 693 x 580 x 300     |                           |
| <b>Packed Dimensions (mm)</b>           | 845 x 825 x 1200    |                           |
| <b>Packed Weight (mm)</b>               | 235kg               |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>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>    | 132.4 MJ/h          | 132.4 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