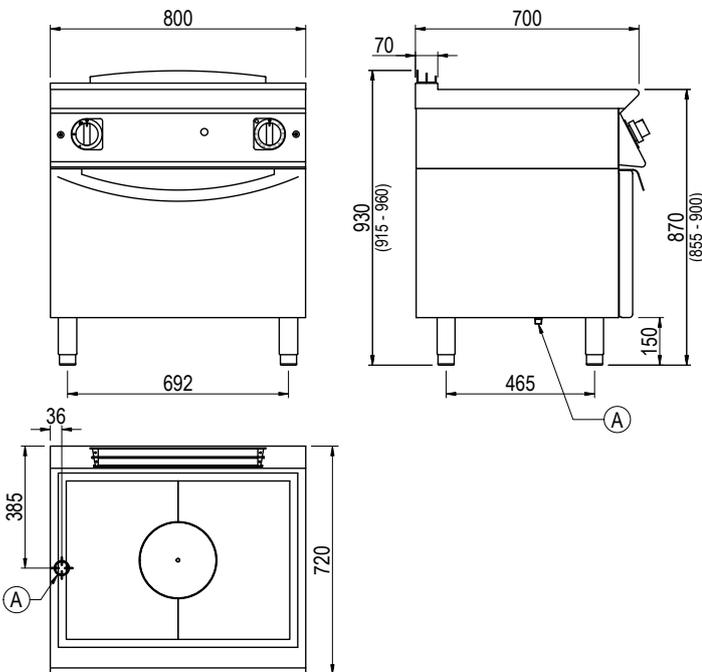




**Product Information:**

- Class leading, European style, professional quality and reliability since 1963
- 700 series, ultra-thick, reinforced radiant plate with central cut-out and high-power circular steel burner (46 MJ/h) and standard gas 2/1GN oven (28.8 MJ/h)
- Solid top with piezo ignition circular burner, flame failure device and pilot burner capable of reaching 500°C at the centre of the plate and 200°C around the edges
- Solid top 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>	TG740FT	
<b>W x D x H (mm)</b>	800 x 720 x 930	
<b>Weight</b>	130kg	
<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>	140kg	
	<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>	80.6 MJ/h	80.6 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