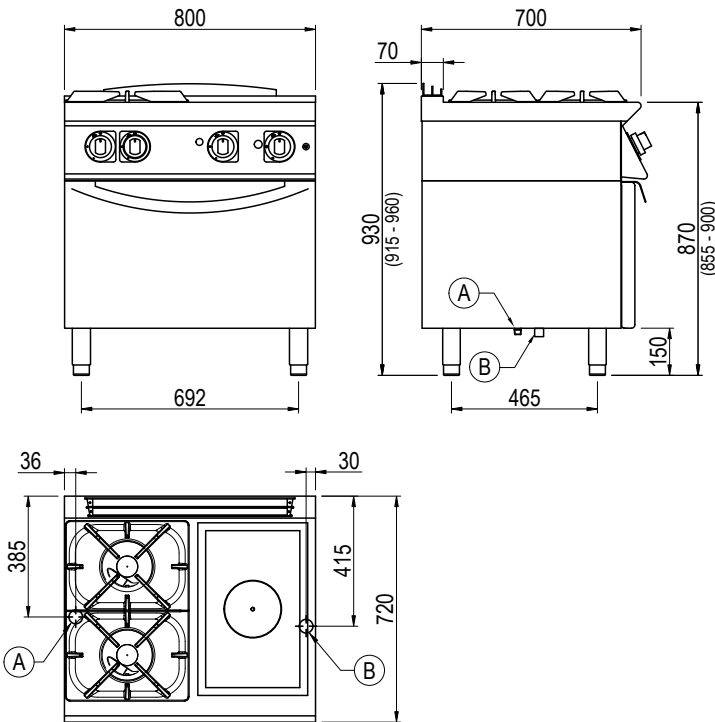




**Product Information:**

- 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 (23 MJ/h)
- 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
- 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>	TG74FTLT	
<b>W x D x H (mm)</b>	800 x 720 x 930	
<b>Weight</b>	220kg	
<b>Plate Dimensions (mm)</b>	300 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>	230kg	
<b>Gas Connection</b>	Natural	Universal LPG
<b>Minimum Normal Test Gas Pressure</b>	1/2" BSP 1.3 kPa	1/2" BSP 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>	109.4 MJ/h	109.4 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
- B** Drain Connection