GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

TG76FTLT
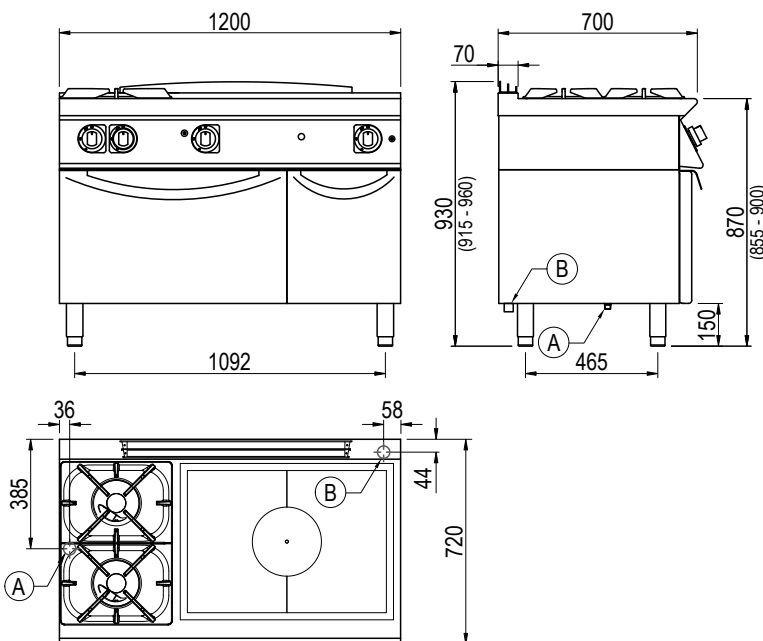**Combination Solid Target Top Range** - Gas, 2 Burner / Gas Oven

700

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:

Model	TG76FTLT
W x D x H (mm)	1200 x 720 x 930
Weight	220kg
Plate Dimensions (mm)	700 x 500
Oven Cavity (mm)	693 x 580 x 300
Packed Dimensions (mm)	845 x 825 x 1200
Packed Weight (mm)	235kg

	Natural	Universal LPG
Gas Connection	1/2" BSP	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	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
B	Drain Connection

AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

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