TECHNIKA

PRODUCT FACTSHEET & TECHNICAL GUIDE

MODEL: TGC6GBK

60CM 4-BURNER BLACK GLASS GAS COOKTOP

Combines high-performance gas cooking with architectural black tempered glass. The Technika TGC6GBK features 4 Italian Sabaf burners including a high-output 14.0 MJ/h wok burner, individual cast iron pan supports, Flame Failure gas safety, and single-handed automatic electronic ignition.

14.0 MJ/h	4 Burners	600 x 521 mm
SABAF WOK BURNER	GAS-ON-GLASS LAYOUT	OVERALL DIMENSIONS

KEY PERFORMANCE FEATURES

Premium Tempered Glass Base

Heavy-duty 8mm black tempered glass panel delivers a contemporary, flush aesthetic that is thermal shock-resistant and easy to wipe clean.

Italian Sabaf Wok Burner

Delivers up to 14.0 MJ/h of concentrated heating power for rapid stir-frying, sear-cooking, and rapid boiling, with cast iron wok ring adapter included.

Cast Iron Pan Supports

Heavy-duty, individual cast iron trivets sit securely over each burner zone to ensure vessel stability and easy lifting during cleaning.

Flame Failure Safety Device

Thermoelectric safety valve cuts gas flow automatically if a burner flame is blown out or extinguished by liquid boil-over.

TECHNICAL SPECIFICATIONS SUMMARY

FEATURE / PARAMETER	SPECIFICATION STANDARD
Finish / Material	8mm High-Durability Black Tempered Glass Surface
Control Knobs	Front Metallic-Finish Rotary Controls with Integrated Electronic Ignition
Burner Configuration	4 Italian Sabaf Gas Burners: Wok (Front Left), Rapid (Rear Right), Semi-Rapid (Rear Left), Auxiliary (Front Right)
Trivet Type	4 x Heavy-Duty Individual Cast Iron Trivets + Cast Wok Adaptor Ring
Gas Type / Conversion	Natural Gas (Factory Set, 1.0 kPa); Universal LPG Conversion Kit Included (2.75 kPa)
Electrical Connection	220–240V AC 50Hz with 10A Plug & Lead (Electronic Spark Ignition)

BURNER LAYOUT & CONTROL DIAGRAM



OPERATING INSTRUCTIONS

- **Igniting Burners:** Press down the desired burner control dial and turn counter-clockwise to the High flame symbol. Continue holding the dial down for 3 to 5 seconds after the flame lights to engage the thermocouple safety valve.
- **Flame Adjustment:** Smoothly rotate the dial between High and Low flame positions. Flame tips should remain beneath the base of the cookware and never extend up the sides.
- **Using Wok & Small Pans:** Use the supplied cast iron wok ring adapter over the front-left burner when cooking with round-bottom woks. Place small pans centrally on the auxiliary burner trivet.
- **Flame Failure Safety Operation:** In the event of an accidental flame extinction (e.g. liquid spillover or heavy draft), the integrated safety sensor automatically cuts off gas flow within seconds.
- **Shutting Off:** Rotate the control knob fully clockwise to the off (dot) position. Verify all flames are completely extinguished.

CARE & CLEANING GUIDELINES

Black Tempered Glass Care

Allow glass surface to cool down completely before cleaning. Use a microfiber cloth with glass cleaner or warm soapy water. Do not use abrasive pads or scourers which can scratch the glass finish.

Cast Iron Trivets & Caps

Remove individual cast iron trivets for washing in warm soapy water. Dry thoroughly before re-positioning. Ensure flame ports on Sabaf burner caps remain clear of debris.

GLASS SAFETY PRECAUTION: Do not place hot trivets directly onto cold benchtop surfaces or drop heavy metal cookware onto the glass surface. Never attempt to operate cooktop with cracked glass.

DIMENSIONAL & CUTOUT SCHEMATIC



DIMENSIONAL SPECIFICATIONS

MEASUREMENT PARAMETER	DIMENSION (MM)	CLEARANCE & FIT NOTES
Overall Glass Width	600 mm	Outer edge-to-edge tempered glass panel
Overall Glass Depth	521 mm	Front-to-rear tempered glass panel
Chassis Depth (Below Glass)	50 mm	Under-bench housing depth required
Bench Cutout Width (W)	555 mm	Precision rectangular opening required in benchtop
Bench Cutout Depth (D)	475 mm	Standard cutout depth profile for 60cm glass cooktops
Overhead Safety Clearance	650 mm	Minimum distance to rangehood grease filters (AS/NZS 5601)

GAS & ELECTRICAL INSTALLATION GUIDE

- **Gas Supply Connection Point:** 1/2" BSP male thread located at rear underside. Natural gas regulator pre-calibrated to 1.0 kPa.
- **LPG Conversion:** Convert using supplied injectors for Universal LPG (2.75 kPa pressure setting) as detailed in technician guide.
- **Electrical Connection:** 220–240V AC 50Hz fitted with standard 10 Amp 3-pin plug for electronic ignition pulse.
- **Mandatory Fitting Standard:** Installation must be performed by a licensed gasfitter in strict accordance with AS/NZS 5601.1 and local regulations.

INSTALLER NOTICE: Foam sealing strip must be applied under the glass perimeter prior to setting in cutout. Do not use silicone sealant to glue cooktop to benchtop.