TECHNIKA

PRODUCT FACTSHEET & TECHNICAL GUIDE

MODEL: TGC6GX

60CM 4-BURNER STAINLESS STEEL GAS COOKTOP

Designed for compact and modern kitchens, the Technika TGC6GX combines Italian Sabaf aluminium burners with robust cast iron trivets. Featuring a powerful 14.0 MJ/h wok burner, front rotary control knobs, and Flame Failure gas safety protection across a seamless pressed stainless steel frame.

14.0 MJ/h	4 Burners	580 x 500 mm
HIGH-HEAT SABAF WOK	ITALIAN SABAF LAYOUT	OVERALL DIMENSIONS

KEY PERFORMANCE FEATURES

Italian Sabaf Wok Burner

Delivers up to 14.0 MJ/h of intense heat for rapid boiling and high-temperature stir-frying, complemented by an included cast iron wok adapter.

Heavy-Duty Cast Iron Trivets

Full-width cast iron trivets offer a rigid, durable cooking base, making it easy to slide heavy pots between burners without lifting.

Flame Failure Safety Protection

Automatic gas shut-off safety mechanism stops gas flow immediately if the flame is unexpectedly extinguished by boil-overs or drafts.

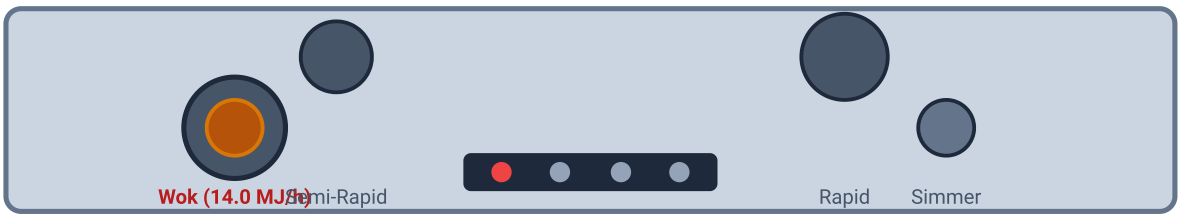
Automatic Electronic Ignition

One-touch push and turn control knobs allow single-handed burner lighting quickly and safely without needing manual lighters.

TECHNICAL SPECIFICATIONS SUMMARY

FEATURE / PARAMETER	SPECIFICATION STANDARD
Finish / Material	Pressed Stainless Steel Deck with Spill Containment Well
Control Knobs	Front Control Knobs with Auto Electronic Ignition
Burner Configuration	4 Italian Sabaf Burners: Wok (Front Left), Rapid (Rear Right), Semi-Rapid (Rear Left), Simmer (Front Right)
Trivet Type	2 x Heavy-Duty Cast Iron Pan Supports + Wok & Mini Trivet
Gas Type / Conversion	Natural Gas (Factory Set); Universal LPG Conversion Kit Included
Electrical Connection	220–240V AC 50Hz fitted with 10A Plug & Lead

BURNER LAYOUT & CONTROL DIAGRAM



OPERATING INSTRUCTIONS

- **Lighting the Burners:** Press down the desired front control knob and turn counter-clockwise to the maximum flame symbol. Hold the knob down for 3 to 5 seconds to activate the flame failure safety thermocouple.
- **Flame Adjustment:** Once ignited, adjust the flame size between High and Low positions as needed for your cooking task. Avoid allowing flames to extend beyond the base of cookware.
- **Wok Cooking:** Place round-bottomed cookware on the cast iron wok support trivet positioned directly over the front left Sabaf wok burner.
- **Flame Failure Safety Operation:** If liquid spills extinguish the flame during operation, the safety valve automatically halts gas flow within seconds to prevent gas accumulation.
- **Extinguishing the Burner:** Rotate the control knob fully clockwise to the off (dot) position. Always double check that the burner flame is completely out.

CLEANING & MAINTENANCE

Stainless Steel Surface

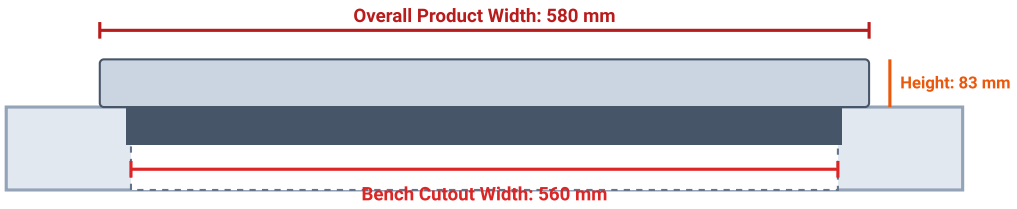
Wipe spills using warm water and mild detergent. Always clean along the grain of the stainless steel surface to avoid scratching or dulling the finish.

Cast Iron & Burner Caps

Allow trivets and aluminium/brass Sabaf burner components to cool prior to washing. Ensure ignition pins and thermocouple sensors remain clean and dry.

SAFETY PRECAUTION: Do not use abrasive pads, corrosive sprays, or bleach-based cleaners on stainless steel or burner caps. Turn off power before cleaning ignition spark plugs.

DIMENSIONAL & CUTOUT SCHEMATIC



DIMENSIONAL SPECIFICATIONS

MEASUREMENT PARAMETER	DIMENSION (MM)	CLEARANCE & FIT NOTES
Overall Appliance Width	580 mm	Outer edge-to-edge stainless steel deck
Overall Appliance Depth	500 mm	Front-to-rear stainless steel frame
Appliance Total Height	83 mm	Including trivet structure and under-bench chassis
Bench Cutout Width (W)	560 mm	Precision rectangular opening required
Bench Cutout Depth (D)	480 mm	Standard 60cm bench opening profile
Overhead Safety Clearance	650 mm	Minimum clearance to rangehood filters (AS/NZS 5601)

GAS & ELECTRICAL INSTALLATION GUIDE

- **Gas Connection Point:** 1/2" BSP thread located at rear right underside. Ensure gas regulator is fitted in an accessible position.
- **Gas Pressure Requirements:** Factory configured for Natural Gas (1.00 kPa regulator). Universal LPG conversion jets included for 2.75 kPa.
- **Electrical Connection:** Standard 220–240V AC 50Hz electrical supply with pre-fitted 10 Amp plug and cable for electronic ignition.
- **Licensing Requirement:** Must be installed by an authorized licensed plumber/gasfitter in accordance with AS/NZS 5601.1.

IMPORTANT INSTALLER NOTE: After gas line connection, test all joints with soap solution for bubbles. Never test for gas leaks using open flames.