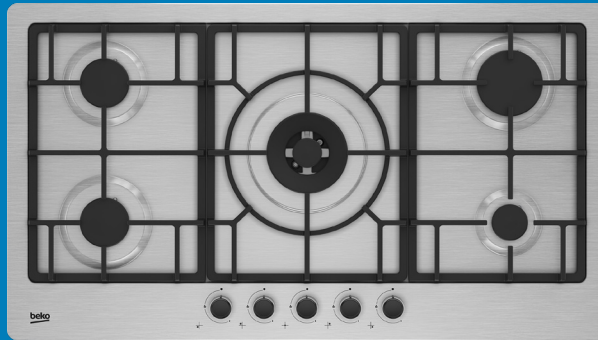


**BCT90GX1****90 cm Stainless Steel Gas Cooktop**
**5 YEAR**  
 MANUFACTURERS  
 WARRANTY

Cooktop Type	Width	Burner Configuration	Safety Feature
Gas	90 cm	4 Gas & 1 Wok	Flame Failure

### Main Features

Cooking Zones:	4 x Standard Burners, 1 x Wok Burner
Control Type:	Front Controls
Construction Type:	Stainless Steel
Cast Iron Trivet:	Yes
Cooking Levels:	Variable
Burner Caps:	Cast Iron
Adapt for LPG Gas:	Yes, via Included conversion kit
Suitable for Natural Gas:	Yes (factory configuration)
Gas Consumption:	43 Mj/h

### Control Features

Electronic Ignition:	Yes
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### Safety

Flame Failure Device	Yes
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### Cooktop Zones

Rear Left Zone:	6.7Mj/h
Rear Right Zone:	11.3 Mj/h
Front Left Zone:	6.7 Mj/h
Front Right Zone:	3.9 Mj/h
Wok Zone:	14.4 Mj/h

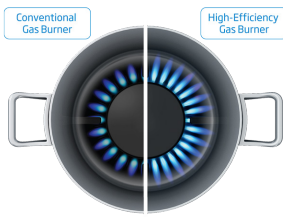
### Dimensions & Weights

Built-in dimensions (W x D):	860 mm x 490 mm
Unpacked height:	95 mm
Unpacked width:	910 mm
Unpacked depth:	510 mm
Unpacked weight:	14.9 kg
Packed height:	150 mm
Packed width:	1000 mm
Packed depth:	615 mm
Packed weight:	17.6 kg
For more detailed dimensions	See page 2

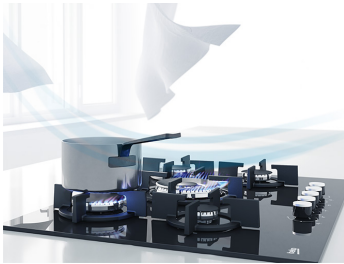
Sku:	8770103200
Ean Code:	8690842424243
Manufacturers Warranty:	2 Years + 3 Years by Registration
Launch Date:	May 2021

# BCT90GX1

## 90 cm Stainless Steel Gas Cooktop



**High Efficient Gas Burners** - Helping you save money on your energy bills, the special design of our high efficiency gas burners helps them distribute more heat quickly and evenly across the bottom of your pan. This makes them up to 25% more efficient than standard burners and can cut down cooking times too, helping you get dinner on the table up to 35% quicker.



**Gas Safety** - It's easy for a flame to go out when you're not around, unleashing dangerous gas into the house. The Gas Safety feature will detect when a burner flame is extinguished by an over-boiling pot or a gust of wind, and shut off the gas supply. No leaks, no worries.



**Easy to Clean** - For quick and easy cleaning, simply remove the cast iron supports and use a damp cloth.

### Dimensions

