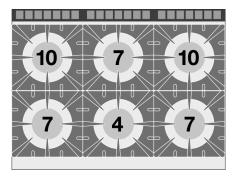
CF6-912G

90 IPERLOTUS **GAS COOKERS**

Gas Range - N. 6 burners Traditional gasoven cm. 107x73x34h, temp: 150÷300°C, with 1 grid cm.105x71 (included 1 Head end filler strip mod.TPC-9)



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Gas Cooker with static GN 2/1-GN 3/1 gas oven, with or without side compartment. Burners with pilot light ignition and thermocouple safety valves. Modulating flame burners, grills in cast iron or stainless steel rods, removable liquid collectors. Piezoelectric ignition oven with 150 - 300degC control, thermocouple safety valves. Maintenance - All serviceable parts are accessible by the easy removal of front control panel and liquid collectors. Fittings - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.





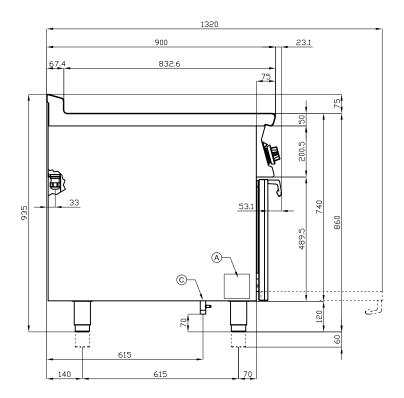


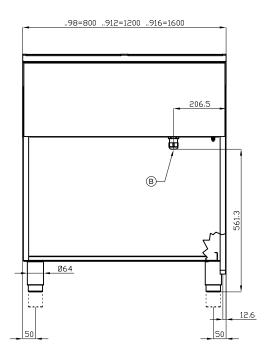




CF6-912G

90 IPERLOTUS GAS COOKERS





Α	Data plate		C	Gas connection	ISO 7-1 3/4" M
		1			

MODEL: CF6-912G

DIMENSIONS: cm. 120x 90x 90h

GAS POWER: 58 kW / 49.820 kcal/h

GAS TYPE: Natural Gas / LPG



kg: 236 m³: 1.324

mm: 1230x970x1110



