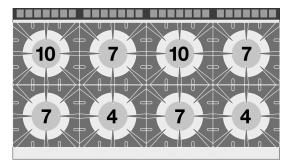
CF8–916G 90 IPERLOTUS GAS COOKERS

Gas Range - N. 8 burners - 2 Traditional gasoven cm. 67x73x34h, temp: 150÷300°C, with 2 grids cm.65x71 GN2/1 (included 1 Head end filler strip mod.TPC-9)



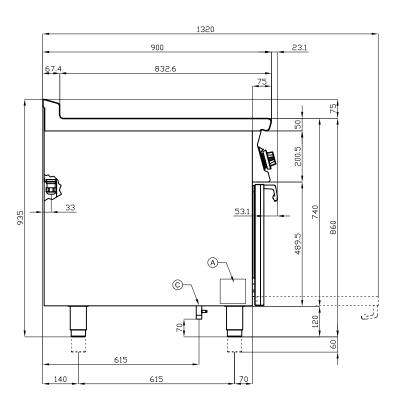
Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Gas Cooker with static GN 2/1-GN 3/1 gas oven, with 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.

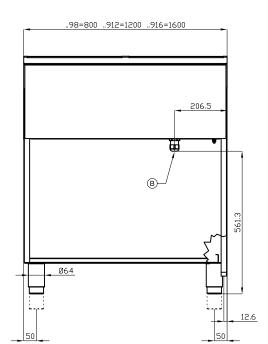




ITALIAN CULINARY ART

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.





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

CF8-916G
cm. 160x 90x 90h
73 kW / 62.780 kcal/h
Natural Gas / LPG



kg: 318 m³: 1.755 mm: 1630x970x1110

BUY LOTUS BUY

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