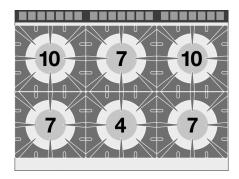
CF6-912GV

90 IPERLOTUS **GAS COOKERS**

Gas Range - N. 6 burners Traditional gasoven GN cm. 67x73x34h, temp: 150÷300°C, with 1 grid cm.65x71 GN2/1 - Neutral cabinet with door (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.





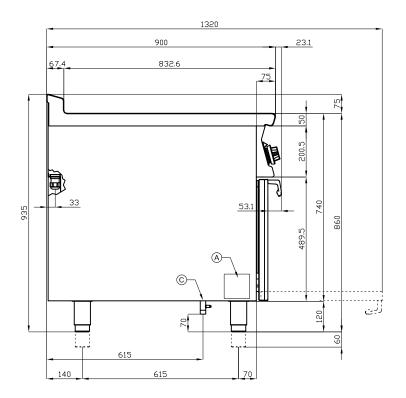


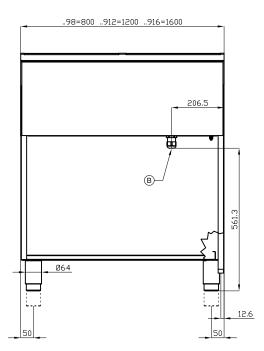




CF6-912GV

90 IPERLOTUS GAS COOKERS





MODEL: CF6-912GV

DIMENSIONS: cm. 120x 90x 90h

GAS POWER: 53,5 kW / 46.010 kcal/h

GAS TYPE: Natural Gas / LPG



kg: 230 m³: 1.324

mm: 1230x970x1110



