

# CF4-118G

110 2WAYSLOTUS  
GAS COOKERS

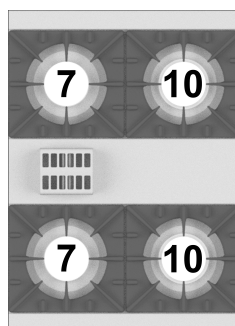


View 3D

Pass-through gas Range - N. 4 burners on  
Pass-through traditional gas-oven cm.  
55x98x34h, temp: 150÷300°C, with 1 grid  
cm.53x32,5 GN-1/1 and 1 cm.53x65 GN-2/1  
(included 1 Head end filler strip mod.TPC-11)



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2 mm thick worktop, rounded edges, chromed details. Knobs with waterproof grades IPX5. Model - Professional Gas Cooker with gas oven. Burners with pilot light ignition and thermocouple safety valves. Modulating flame burners, grills in cast iron or stainless steel rods, removable liquid collectors. Pass-through gas static oven with double door, capacity GN-3/1, piezoelectric ignition and temperature setting 150-300 °C. 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.

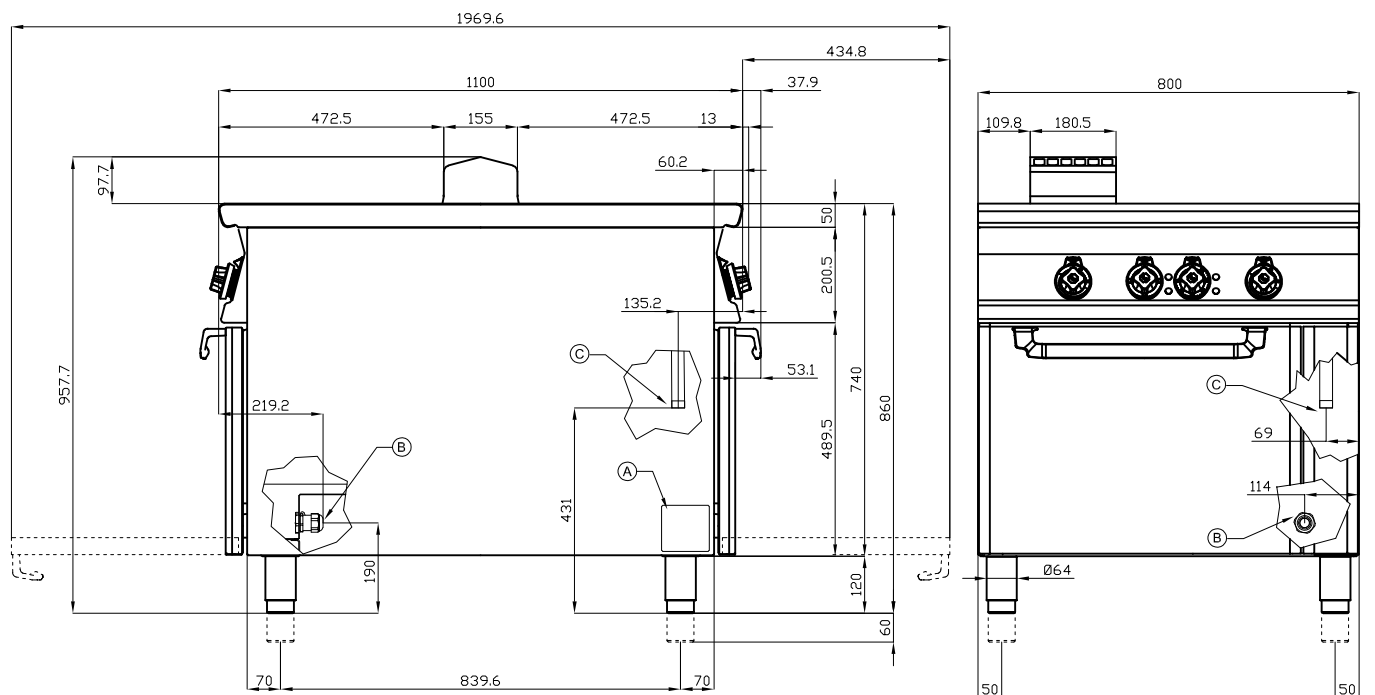


ITALIAN CULINARY ART

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

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A	Data plate	C	Gas connection	ISO 7-1 3/4" M
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MODEL: CF4-118G  
DIMENSIONS: cm. 80x 110x 90h  
GAS POWER: 44 kW / 37.840 kcal/h  
GAS TYPE: Natural Gas / LPG



kg: 181  
m<sup>3</sup>: 1.145  
mm: 830x1210x1140

BUY LOTUS BUY ITALY

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