CFA6-912GV

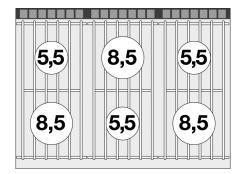
90 IPERLOTUS **GAS WATER FED COOKERS**



Water range - N. 6 burners - Traditional gasoven cm. 67x73x34h, temp: 150÷300°C, with 1 grid cm.65x71 GN2/1 - Neutral cabinet with door - Water loading tap + overflow device (included 1 Head end filler strip mod.TPA-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, Water fed Cooker with GN 2/1 Static Gas Oven. Burner pilot light ignition, taps with thermocouple safety valve. Modulating flame burners, grills in stainless steel rods. Water tank or mains fed options with overflow valve. Piezoelectric ignition oven with 150 - 300degC control, thermocouple safety valves. Maintenance - All serviceable parts are accessible by the easy removal of front control panel. Fittings - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.







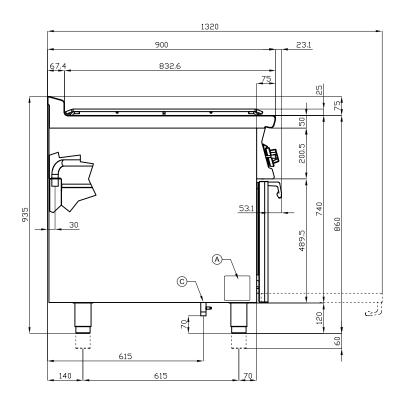


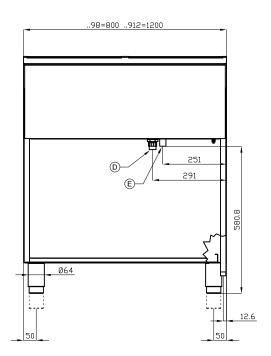


CFA6-912GV

90 IPERLOTUS GAS WATER FED COOKERS







Α	Data plate		C	Gas connection	ISO 7-1 3/4" M
D	Cold water connection	ISO 7-1 3/4" M	Ε	Water drainage	Ø25mm

MODEL: CFA6-912GV

DIMENSIONS: cm. 120x 90x 90h

GAS POWER: 50,5 kW / 43.430 kcal/h

GAS TYPE: Natural Gas / LPG



kg: 230 m³: 1.324

mm: 1230x970x1110

