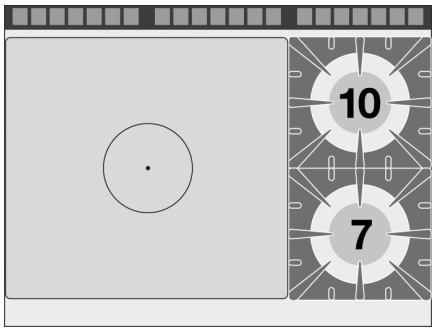
TPF2-912G

90 IPERLOTUS
GAS SOLID TOP WITH OVEN

View 3D

Solid top + 2 burners Traditional gas-oven cm. 107x73x34h, temp: 150÷300°C, with 1 grid cm.105x71 - Plate 79x73 (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 Solid Top with Gas Oven, versions with or without 2 or 4 burners, with or without compartment. Piezoelectric ignition with pilot light, 15mm thick steel top for the best in heat conductivity including thermocouple safety valves. Gas oven has piezoelectric ignition, thermocouple safety valves. Burners with ignition by pilot light, taps with thermocouple safety valve. Modulating flame burners, cast iron grills or in stainless steel rods with removable liquid collectors. Maintenance - All serviceable parts are accessible by the easy removal of front control panel and removable 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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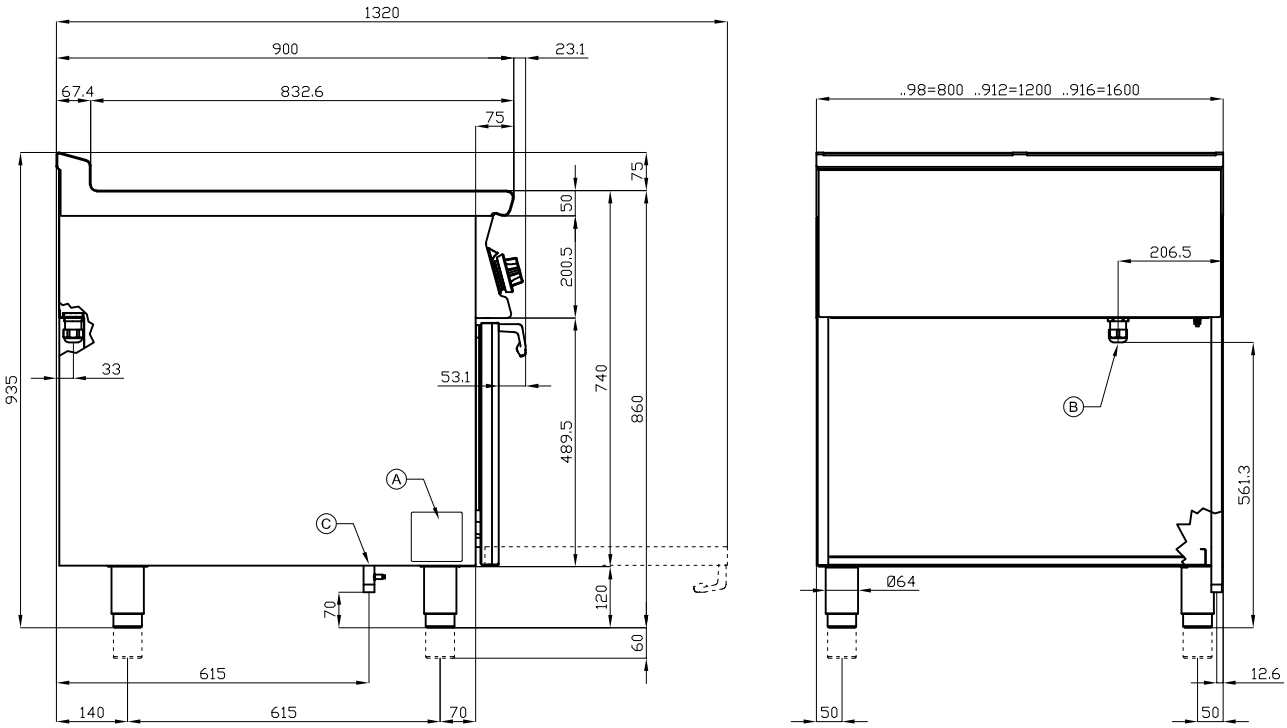

A	Data plate		C	Gas connection	ISO 7-1 3/4" M

MODEL:	TPF2-912G
DIMENSIONS:	cm. 120x 90x 90h
GAS POWER:	42 kW / 36.080 kcal/h
GAS TYPE:	Natural Gas / LPG

kg:	264
m^3:	1.324
mm:	123x97x111

BUY LOTUS BUY ITALY

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