

TPFV4-912GEV

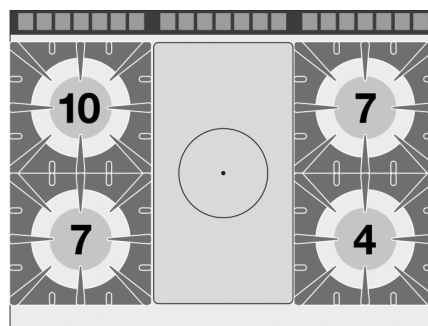
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GAS SOLID TOP WITH ELECTRIC OVEN

Solid top + 4 burners electric fan oven cm.
55x36x34h, temp: 50÷300°C, with 1 grid
cm.53x32,5 GN1/1 - Plate 39x73 cm -
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 Solid Top with Static or Ventilated Electric 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. 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. Electric ventilated GN 1/1 oven, or static GN 2/1 and GN 3/1 oven equipped with wide doors and timers. 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.

