TP-78G 70 GAS SOLID TOP

Solid top on open unit - Plate 77x57cm (included 1 Head end filler strip mod.TPA-7)

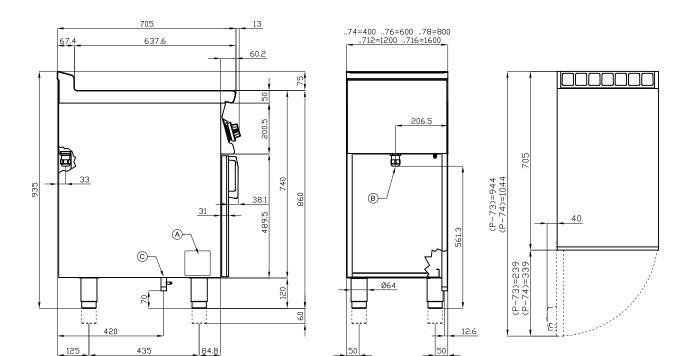


Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2 mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Gas Solid Top, versions with or without 2 or 4 burners, on open cabinet. 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, grills in stainless steel rods or cast iron, 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. Doors not included.



ITALIAN CULINARY ART

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



Α	Data plate	C	Gas connection	ISO 7-1 1/2" M

TP-78G
cm. 80x 70,5x 90h
12 kW / 10.320 kcal/h
Natural Gas / LPG



kg: 121 m³: 0.709 mm: 830x770x1110

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