

CF4-78GP

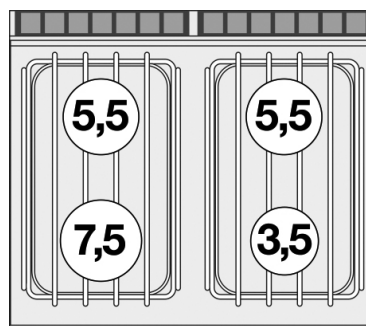
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GAS COOKERS

Gas Range - N. 4 burners Traditional gas-oven cm. 67x55x34h, temp: 150÷300°C, with 1 grid cm.65x53 GN2/1 (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 Cooker with static GN 2/1-GN 3/1 gas oven, with or without side compartment. Burners with pilot light ignition and thermocouple safety valves. Modulating flame burners, grills in stainless steel rods or in cast iron, removable liquid collectors. Piezoelectric ignition oven with 150 - 300degC control, thermocouple safety valves. 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.

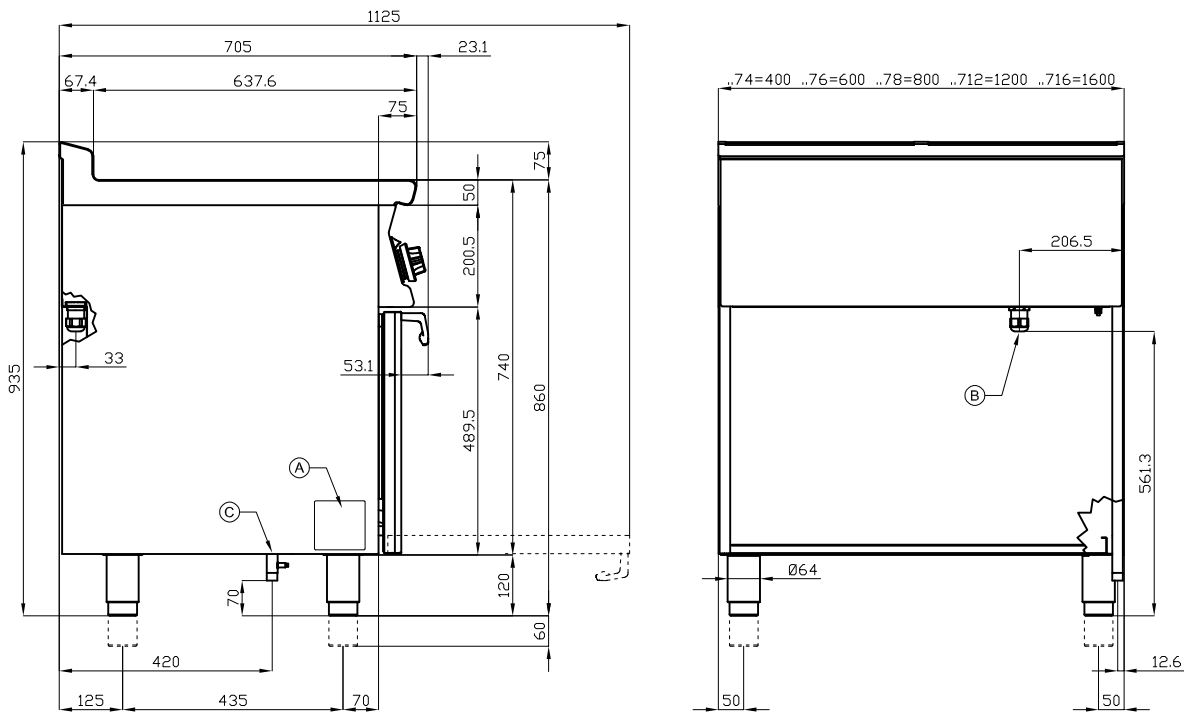


ITALIAN CULINARY ART

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

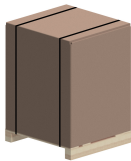
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A	Data plate	C	Gas connection	ISO 7-1 3/4" M
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MODEL: CF4-78GP
DIMENSIONS: cm. 80x 70,5x 90h
GAS POWER: 29,3 kW / 25.198 kcal/h
GAS TYPE: Natural Gas / LPG



kg: 138
m³: 0.709
mm: 830x770x1110

BUY LOTUS BUY 

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