TPFV-98GE

90 IPERLOTUS **GAS SOLID TOP WITH ELECTRIC OVEN**

Solid top on electric fan oven cm. 55x36x34h, temp: 50÷300°C, with 1 grid cm.53x32,5 GN1/1 - Plate cm. 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 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.



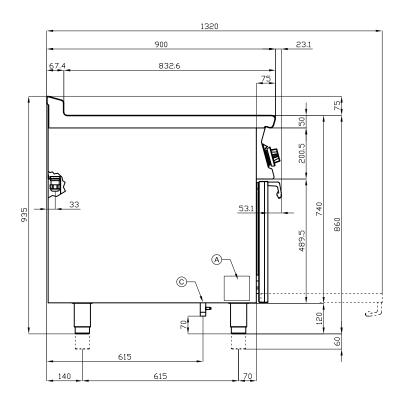


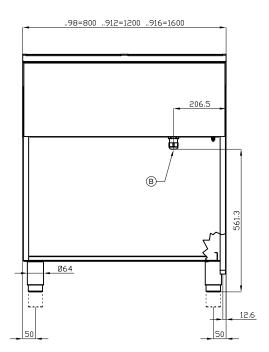




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Α	Data plate		В	Electrical connection	
C	Gas connection	ISO 7-1 1/2" M			

MODEL: TPFV-98GE

DIMENSIONS: cm. 80x 90x 90h

GAS POWER: 12 kW / 10.320 kcal/h

GAS TYPE: Natural Gas / LPG

ELECTRIC POWER: 5,32 kW

VOLTAGE: 400V~3N/230V~3

FREQUENCY: 50/60 Hz



196 kg: 0.894 m³:

mm: 830x970x1110



