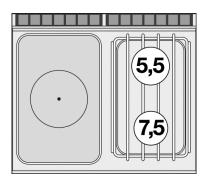
TPF2-78GPE

70 SUPERLOTUS GAS SOLID TOP WITH ELECTRIC OVEN

Solid top + 2 burners traditional elettric oven cm. 67x55x34h, temp: $50 \div 300$ °C, with 1 grid cm.65x53 GN2/1 - Plate 37x57cm (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 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, grills in stainless steel rods or cast iron, 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.





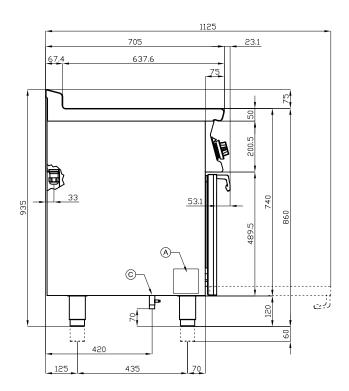


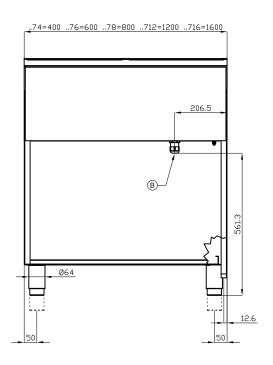




TPF2-78GPE

70 SUPERLOTUS GAS SOLID TOP WITH ELECTRIC OVEN





Α	Data plate		В	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

MODEL: TPF2-78GPE

DIMENSIONS: cm. 80x 70,5x 90h

GAS POWER: 20 kW / 17.200 kcal/h

GAS TYPE: Natural Gas / LPG

ELECTRIC POWER: 5 kWVOLTAGE: $400 \text{V} \sim 3 \text{N}$ FREQUENCY: 50/60 Hz



kg: 166 m³: 0.709

mm: 830x770x1110



