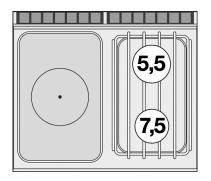
TPF2-78GP

70 SUPERLOTUS GAS SOLID TOP WITH OVEN

Solid top + 2 burners Traditional gas-oven cm. 67x55x34h, temp: 150÷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 Gas 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. Gas oven has piezoelectric ignition, 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.





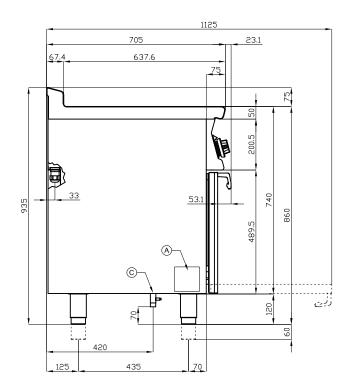


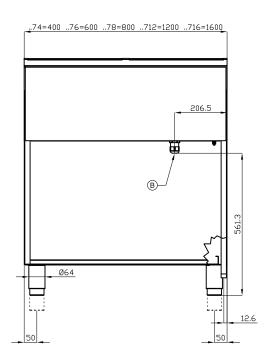




TPF2-78GP

70 SUPERLOTUS GAS SOLID TOP WITH OVEN





MODEL: TPF2-78GP

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

GAS POWER: 27,3 kW / 23.478 kcal/h

GAS TYPE: Natural Gas / LPG



kg: 165 m³: 0.709

mm: 830x770x1110

