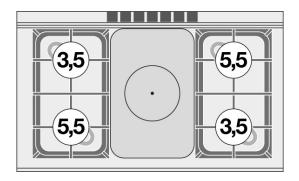
TPF4-610G

60 MAGICLOTUS GAS SOLID TOP WITH OVEN

Solid top + 4 burners on Gas static oven with grill cm. 64x39x35h, temp: $125 \div 275$ °C, with 1 grid cm.53x32,5 GN1/1, Plate cm. 37x50 -Glass door



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Gas Solid Top with static gas oven. Pilot light and 15mm thick steel top for the best in heat conductivity including thermocouple safety valves. Burners with electric ignition, taps with thermocouple safety valve. Modulating flame burners, cast iron grills, with removable liquid collectors. Oven equipped with wide glass or stainless steel door 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.





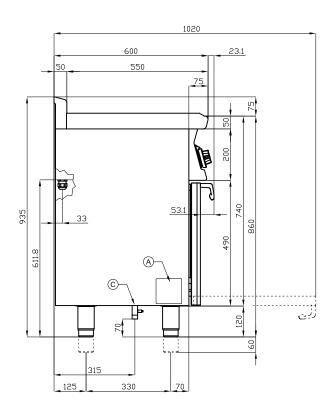


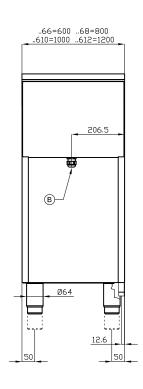




TPF4-610G

60 MAGICLOTUS GAS SOLID TOP WITH OVEN





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

MODEL: TPF4-610G

DIMENSIONS: cm. 100x 60x 90h

GAS POWER: 27,5 kW / 23.650 kcal/h

GAS TYPE: Natural Gas / LPG

ELECTRIC POWER: 0,015 kW VOLTAGE: 230V \sim FREQUENCY: 50/60 Hz



kg: 165 m³: 0.766

mm: 1030x670x1110



