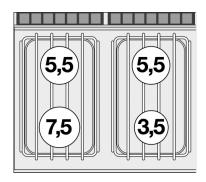
CF4-78GPE

70 SUPERLOTUS GAS COOKERS WITH ELECTRIC OVEN

Gas Range - N. 4 burners - traditional elettric oven cm. 67x55x34h, temp: $50 \div 300$ °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 or ventilated electric 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. Electric oven with 50 - 300degC control. 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.



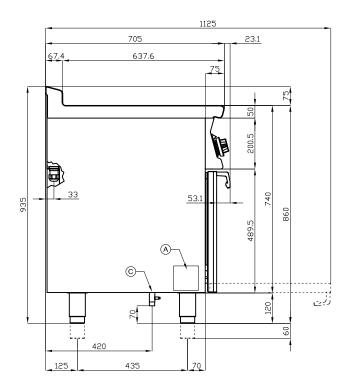


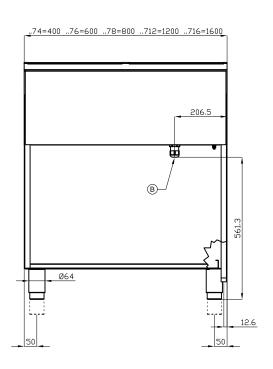




CF4-78GPE

70 SUPERLOTUS GAS COOKERS WITH ELECTRIC OVEN





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

MODEL: CF4-78GPE

DIMENSIONS: cm. 80x 70,5x 90h
GAS POWER: 22 kW / 18.920 kcal/h

GAS TYPE: Natural Gas / LPG

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



kg: 132 m³: 0.709

mm: 830x770x1110



