

TPF4-610G

60 MAGICLOTUS

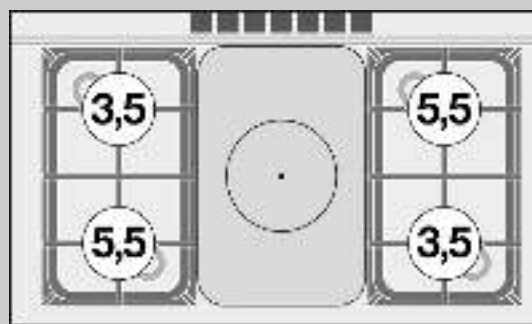
GAS SOLID TOP WITH OVEN



Solid top + 4 burners on Gas static oven with grill cm. 64x39x35h, temp: 125÷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.

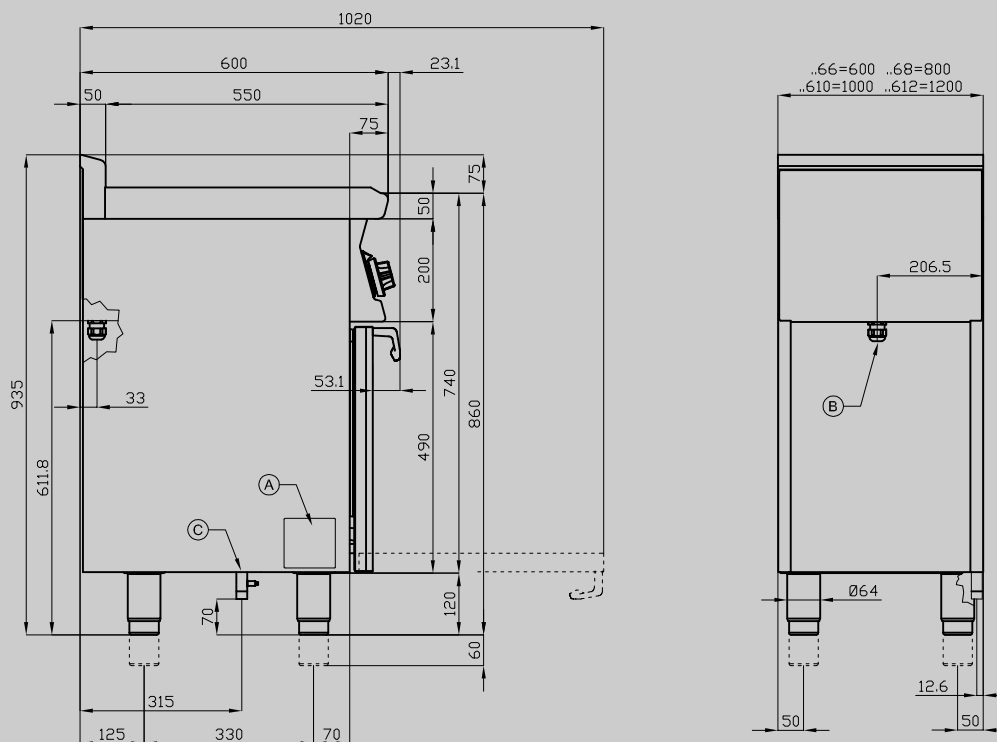


ITALIAN CULINARY ART

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.

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A	Data plate		B	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~
 FREQUENCY: 50/60 Hz



kg: 165
 m³: 0.766
 mm: 1030x670x1110

BUY LOTUS BUY ITALY

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