

DATA SHEET

Lotus CF6-912GV 6 Burner Gas Range with Oven

09681251

90-SERIES

☐ LPG

☐ NAT

Build

- Heavy-duty construction made from premium CrNi 18/10 AISI 304 stainless steel with Scotch-Brite satin finish. It features a 2mm thick worktop, rounded edges, chrome details, and a rear splashback.
- Waterproof chromed knobs with an IPX5 waterproof rating.
- Burners with pilot light ignition and thermocouple safety valve. Flame failure as standard.
- Powerful 6 x 36 Mj/hr large modulating burners with variable flame control.
- Heavy gauge cast iron plated burner body and caps for durability and longevity. This unique design also incorporates a pilot protection which reduces the likelihood of any blocking.

Trivets are constructed from heavy-gauge cast iron ensure easy pan movement, durability, and hygiene.

- Removable liquid and grease collectors under the burners ensure easy cleaning.
- Powerful 27 Mj/hr gas bottom oven with precise temperature control between 150°C and 300°C. Includes a cupboard door for storage.
- The oven accommodates 4 x 2/1 GN rack and include one heavy-duty stainless steel 2/1 GN rack (65cm x 71cm) as standard.

Oven racks include a quick disconnect fitting, allowing all the oven racks to be removed in seconds for a deep clean.

- The oven chamber is constructed from heavy-gauge AISI 304 stainless steel with rounded corners for ease of cleaning and hygiene.

Heavy gauge fully insulated stainless steel drop down door with reinforced hinges and springs.

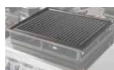
- The oven is designed for easy maintenance and serviceability, with all parts accessible by simply removing the liquid collectors to reach the burners and pilots, as well as the front control panel.

Options

- ☐ Smooth griddle plate for cast iron grid
Model: PLF/9 SKU: 09590401



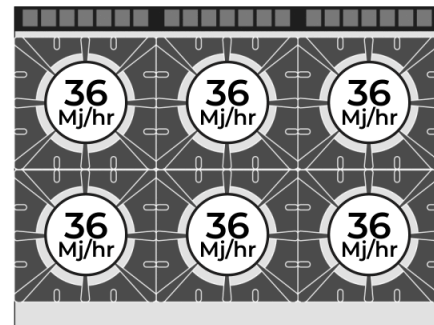
- ☐ Grooved griddle plate for cast iron grid
Model: PRF/9 SKU: 09590403



ITALIAN CULINARY ART



View 3D



Technical specifications

External Size

External Width	1200mm
External Depth	900mm
External Height	900mm

Weight

Net weight	
Package weight	230kg

Technical Features

Burner[s] Power	6 x 36 Mj/hr
Oven Power	27 Mj/hr
Oven Temp	150°C - 300°C
Oven Capacity	2/1 (650 x 710)
Pilots	Yes
Flame Failure	Yes

Connection requirements Gas

Gas Consumption	243 Mj/jr
Gas Connection	3/4" M GAS

Warranty

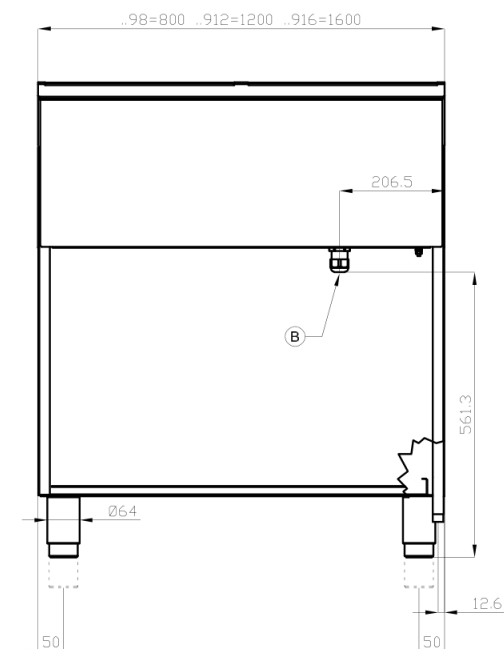
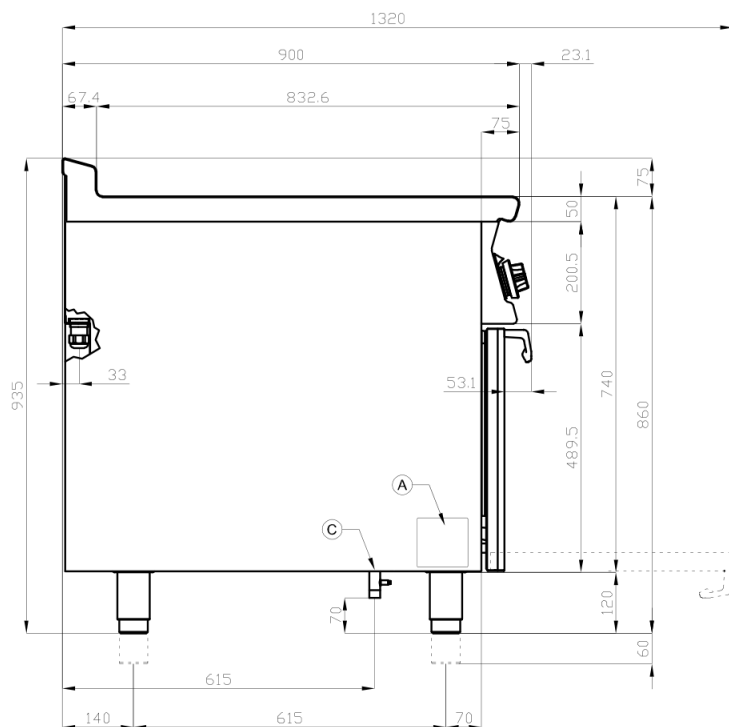
2 Year Warranty	2 years parts and labour
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**Subject to a preventitive maintenance plan*

90-SERIES



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A	Data plate
C	Gas connection ISO 7-1 3/4" M