

# DATA SHEET

## Lotus CF8-916G 8 Burner Gas Range with Double Oven

09681650

90-SERIES

☐ LPG

☐ NAT

### Build

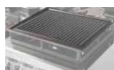
- Heavy-duty construction made from premium CrNi 18/10 AISI 304 stainless steel with Scotch-Brite satin finish. It features a 2mm thick worktop, rounded edges, chrome details, and a rear splashback.
- Waterproof chromed knobs with an IPX5 waterproof rating.
- Burners with pilot light ignition and thermocouple safety valve. Flame failure as standard.
- Powerful 8 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.
- Dual powerful 27 Mj/hr gas bottom oven[s] with precise temperature control between 150°C and 300°C
- The oven accommodates 4 x 2/1 GN rack in each oven. Each oven come standard with a heavy-duty stainless steel 2/1 GN rack (65cm x 71cm).
- 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

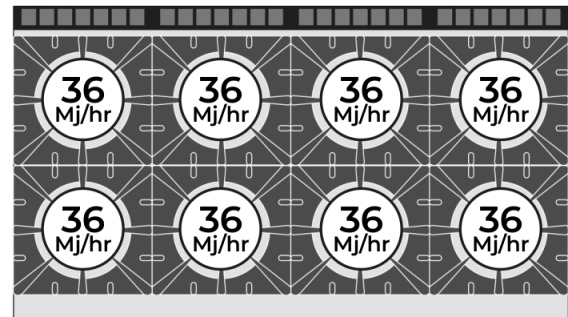


LOTUS®

ITALIAN CULINARY ART



View 3D



### Technical specifications

#### External Size

|                 |        |
|-----------------|--------|
| External Width  | 1600mm |
| External Depth  | 900mm  |
| External Height | 900mm  |

#### Weight

|                |       |
|----------------|-------|
| Net weight     |       |
| Package weight | 318kg |

#### Technical Features

|                 |                     |
|-----------------|---------------------|
| Burner[s] Power | 8 x 36Mj/hr         |
| Oven[s] Power   | 2 x 27 Mj/hr        |
| Oven Temp       | 150°C - 300°C       |
| Oven Capacity   | 2 x 2/1 (650 x 710) |
| Pilots          | Yes                 |
| Flame Failure   | Yes                 |

#### Connection requirements Gas

|                 |            |
|-----------------|------------|
| Gas Consumption | 342 Mj/jr  |
| Gas Connection  | 3/4" M GAS |

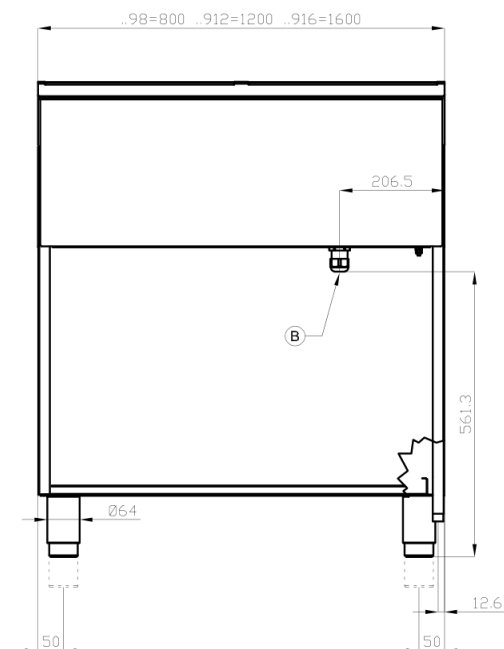
#### Warranty

|                 |                          |
|-----------------|--------------------------|
| 2 Year Warranty | 2 years parts and labour |
|-----------------|--------------------------|

*\*Subject to a preventative maintenance plan*

## 90-SERIES

## ITALIAN CULINARY ART



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