

# 120cm Flushline Tepanyaki

## HP125FCDT



Function in the kitchen, the extra high powered burners, central gas burner or elongated fish burner are just what's required to produce a whole array of freshly cooked food for special occasions. There is a special gas super wok burner on all models, which is perfect for Asian style stir-fries that require controlled instant high heat. ILVE's optional ribbed griddle plate, can produce mouth watering seared indoor Barbecued treats just as impressive as the dishes in Australia's best restaurants.



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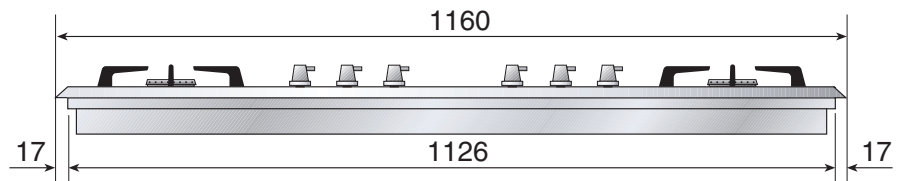
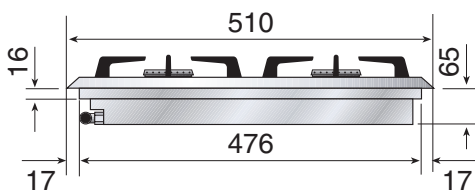
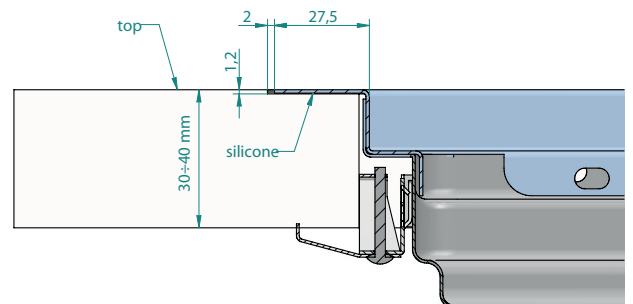
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### Model HP125FC 120cm Flushline Tepanyaki

- Dual Control Triple ring Brass wok burner
- Large cooking surface with spacious burner layout
- 6 Gas burners
- ILVE's Stainless Steel Tepanyaki Plate
- Two high speed, Two low to medium simmer burners
- Precision burner control
- Cast iron heavy duty trivets and burners in matt black finish
- All gas burners fitted with flame failure safety devices
- Deep recessed spill trays
- Easy clean removable trivets and burners
- Front centred control panel

\*\* Please note: If you are installing this product with routed edges, we recommend you ONLY ever use the actual product as a guide



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