

Cod: 7400

Professional six-burner gas cooker with gas oven S/70 120x70 cm



Description

The professional cooker is the first element to be considered when setting up a restaurant kitchen. A gas oven is integrated in this model, with the possibility of simultaneous cooking at the fire points. Professional gas cooker features The professional gas cooker is equipped with 6 burners for simultaneous cooking of several dishes. The gas supply allows both connection to the city methane network and to LPG cylinders. The same connection to the methane network is valid for the integrated static gas oven, which reaches a temperature range of 120°C to 330°C. The oven can accommodate GN 2/1 baking trays, with internal oven dimensions of 120x70 cm. The power of the oven is 6 kW, that of the burners is 4.2 kW (for three fire points) and 3 kW (for the other three fire points). There are six switches and six nozzles, each for one fire point. The structure is made entirely of stainless steel. The 6-burner cooker is CE-marked. How to clean Professional six-burner gas cooker with gas oven S/70 120x70 cm The shaped surface of the burner points allows for easy cleaning of the cooking area. For both the top plate and the inside of the oven, make sure the machinery is switched off and the gas supply cut off. Wait for it to cool down before cleaning with a non-corrosive kitchen cleaner and a soft sponge or cloth.

Dimensions

Dimensioni esterne	1200x700x940 mm
Dimensioni forno	530x300x600 mm

Technical data

Alimentazione	Gas
Peso	175 kg
Potenza Bruciatori	4.2 (x3) + 3 (x3) kW
Potenza Forno	6 kW
Potenza Gas	27.6 kW