

Cod: 8410

Professional 2-burner gas countertop cooker 40x65x48cm



Description

Complete your restaurant furnishings with **the professional 2-burner gas counter-top cooker** by Ristoattrezzature. Indispensable in the kitchen and able to guarantee high quality performance and optimal cooking of your dishes.

Functional and easy to transport, this equipment offers you ample flexibility: try it in both large and small spaces. There are several ideas for its installation. You can mount your cooker on a bridge structure, place it on an open cupboard or with doors. **The 2-burner cooker easily adapts to every need**: ideal for professional kitchens in restaurants, canteens and fast food outlets.

Complete your work area in a professional manner with our countertop kitchen for restaurants, you will make your preparations run more smoothly.

Design and function

Reliability, flexibility, safety and durability you will find this and much more in just a few centimetres. The design of the **professional 2-burner gas countertop cooker** for canteens is

linear and essential. Its **measurements** are:

- **400x650x480 mm**
- **32 kg in weight.**

The **external structure** is made entirely **of stainless steel** to guarantee durability and maximum hygiene for your kitchen. Fundamental when it comes to food. **The grills**, on the other hand, are made of **cast iron** and offer remarkable resistance against rust. Put it to the test with pots and pans of various sizes, it will be able to withstand even the most intense work rhythms.

The **gas hob also has 2 burners**: 4.2 (x1) + 3 (x1) kW for a total gas power of 7.2 kW. Finally, the **front knobs** allow you to **adjust the intensity of the flame**, allowing you to achieve optimal cooking for any food.

Choose to optimise your food preparation time with the **professional 2-burner gas countertop cooker** perfect for you.

Cleaning and maintenance

For correct operation, we recommend cleaning the product daily. Remember, before proceeding, to remove the burners so that maintenance and cleaning of all parts can be carried out quickly and easily.

Carefully wash the cast-iron grills with a damp cloth or use water combined with mild, never abrasive detergents. You will thus ensure that your professional kitchen is as **clean and hygienic** as possible and that it will last longer and be more efficient over time.

Why it's the right product for you

Choosing Ristoattrezzature's **professional 2-burner gas counter-top cooker** brings considerable advantages. We are talking about a **product made in Italy** where the attention to materials and the care for details is remarkable. Not only that, this professional equipment stands out for:

- **Reliability**
- **Ergonomics**
- **Practicality of use**
- **Safety**
- **High yields**
- **Low consumption.**

Select from our online catalogue the available options and optimally complete your work area. **Find out all the details in the data sheet.**

Dimensions

Dimensioni esterne	400x650x480 mm
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Technical data

Alimentazione	Gas
Peso	32 kg
Potenza Bruciatori	4.2 (x1) + 3 (x1) kW
Potenza Gas	7.2 kW