

Cod: 106090000012233

**Professional 4-burner gas cooker with static gas oven capacity 4 GN 1/1
baking tins 80x70x90h cm**



Description

Ristoattrezzature's **professional 4-burner gas cooker with static gas oven** is the complete piece of equipment for furnishing your kitchen with efficiency and practicality. Technical design and quality materials make it an **indispensable ally for optimising your food preparation times**.

Particularly suitable for small and medium-sized catering businesses that face intensive workloads. **Pizzerias, restaurants, pastry shops, fast food and gastronomy**.

Choose the ideal model and size from our online catalogue and decide to complete your work area according to your professional needs by selecting some of the **available options**.

Design and operation

The **professional 4-burner gas cooker with static gas oven** has a compact design. We are

talking about a **robust and reliable** piece of professional equipment with external dimensions of **800x700x900 mm** and a weight of 85 kg.

The construction is **stainless steel** to ensure hygiene and durability. The **hob grills, on the other hand, are made of vitrified cast iron**: a rustproof material to offer top service.

The power supply of our professional kitchen is gas, which ensures uniform temperatures and low consumption. The **burners** consist of **4 burners** with a **power of 3.5 (x2) + 6 (x2) kW** (total 23 kW) which are controlled by front-mounted plastic knobs.

Underneath is **the static oven** - ideal for all leavened goods and more - which **can accommodate up to 4 GN 1/1 baking trays at a distance of 75 mm, 1 of which is supplied.**

At the base are **4 height-adjustable stainless steel feet**. Complete your décor with the best professional equipment and adapt it to your needs.

Cleaning and maintenance

To guarantee a long life to your **professional 4-burner gas cooker with static gas oven** for catering it is necessary to clean and maintain every part of it.

To simplify this operation, it is necessary to remove the cast iron grills and burners. **Use specific products for stainless steel and you will keep it shiny for longer.** To avoid abrasions or scratches on both internal and external surfaces always use a soft cloth and avoid using abrasive sponges.

Use a **natural or mild detergent**. Dry thoroughly to avoid halos and reassemble.

Why it is the right product for you

Choose Ristoattrezzature's **professional 4-burner gas cooker with static gas oven** to optimise your food preparation times and have a **flexible, versatile and reliable product.**

Remarkable is the care and attention the company pays to the choice of high quality materials: resistant and hygienic.

Its **compact dimensions** make it an ally in the kitchen: easy to move and use.

Among its strengths we have:

- **Ergonomics**
- **Safety**
- **Low consumption.**

Finally, the quality-price ratio is excellent. Discover all the product details in the data sheet.

Dimensions

Dimensioni esterne	800x700x900 mm
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Distanza teglie	75 mm
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Technical data

Alimentazione	Gas
Bruciatori	4 nr.
Peso	85 kg
Potenza Bruciatori	3.5 (x2) + 6 (x2) kW
Potenza Forno	4 kW
Potenza totale Gas	23 kW
Tipo di forno	static gas

Standard equipment

In dotazione	1 griglia inclusa gn 1/1
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