

Cod: 106090010012508

Professional 6-burner gas cooker with static gas oven capacity 4 GN 1/1 baking tins 120x70x90h cm



Description

If you need to complete your professional line, select from our catalogue our professional 6-burner gas cooker with static gas oven for restaurants. An indispensable tool for a complete and reliable work area. Professional equipment suitable for small and medium catering activities, its use is particularly recommended in bakeries, restaurants, fast food and gastronomy. Choose the ideal model from our catalogue and rely on the experience and professionalism of a leading Italian company. Select the available options to configure the ideal kitchen that best suits your professional needs. Design and operation The professional 6-burner gas cooker with static gas oven for pastry shops is made with quality materials and follows a technical design with compact and essential lines. Easy to fit into any space. The external dimensions are 1200x700x900 mm for a weight of 108 kg. What makes the choice of a Ristoattrezzature kitchen particularly attractive is its robust construction. Completely made of stainless steel: ideal for hygiene, durability and easy cleaning. The hob grates are made of vitrified cast iron, an equally attractive and durable material for intensive use in the kitchen. The power supply of our professional cooker is gas and the burners consist of 6 burners with a power of 3.5 (x3) + 6 (x3) kW for a total power of 32.5 kW. You control the flame independently via front-mounted knobs made of plastic material. This model

has a static oven with a large stainless steel handle that can hold up to 6 GN 1/1 baking trays at a distance of 75 mm, 1 of which is included. On the bottom 4 stainless steel feet adjustable in height to adapt to the needs of the individual operator. Cleaning and maintenance Cleaning the professional 6-burner gas cooker with static gas oven for pizzerias and restaurants is a fundamental operation to be performed daily and following a precise procedure. Before starting, in fact, it will be necessary to ensure that the gas tap is turned off. Then proceed to clean the hob and stainless steel accessories with specific products or mild detergent. Then rinse and dry with a soft cloth. The use of aggressive products and abrasive sponges or straws is not recommended. Periodically clean the burners to ensure functionality over time. Finally, cast iron grills should never be placed in the dishwasher for washing but should be cleaned manually with lukewarm water and soap. Why it is the right product for you The professional 6-burner gas cooker with static gas oven for restaurants is the ideal choice to optimise the cooking time of your dishes. It combines the use of the cooker with that of the oven. This is a particularly advantageous choice because it is professional equipment: versatile and reliable. Great attention is paid by Ristoatterzzature to the choice of only high quality materials to guarantee good use over time. Gas consumption is low and the quality-price ratio of our catalogue products is excellent. Search the offers, choose the options and contact us for a free estimate.

Dimensions

Dimensioni esterne	1200x700x900 mm
Distanza teglie	75 mm

Technical data

Alimentazione	Gas
Bruciatori	6 nr
Peso	108 kg
Potenza Bruciatori	3.5 (x3) + 6 (x3) kW
Potenza Forno	4 kW
Potenza totale Gas	32.5 kW
Tipo di forno	static gas

Standard equipment

In dotazione	1 griglia inclusa gn 1/1
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