

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 Ristoattrezzature 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

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|--------------------|-----------------|
| Dimensioni esterne | 1200x700x900 mm |
| Distanza teglie | 75 mm |

Technical data

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|--------------------|----------------------|
| 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

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|--------------|--------------------------|
| In dotazione | 1 griglia inclusa gn 1/1 |
|--------------|--------------------------|