

Cod: 106100012508

Professional 6-burner gas cooker with open compartment 120x70x90h cm



Description

The kitchen represents the soul of a professional business and therefore choosing the ideal one becomes fundamental. There are different types and models on the market to meet the many different professional needs. The professional 6-burner gas cooker with open compartment for restaurants is an indispensable piece of equipment. Ristoattrezzature guarantees quality materials and excellent service performance. Quality, efficiency and compactness. Choose the flexibility and functionality of a professional quality tool suitable for restaurants, canteens, workshops and fast food outlets. Consult our online catalogue for all technical details. Design and operation The professional 6-burner gas cooker with open compartment for restaurants has an essential design with very clean lines and a small footprint: ideal even in small spaces. This model in particular has a gas supply and consists of 6 burners: a safe and reliable tool in every area of professional catering. The measurements of our cooker are 1200x700x900 mm for a weight of 95 kg. Great attention is paid to the choice of materials: the structure is made entirely of stainless steel. This is the main material in the kitchen to guarantee robustness to the structure, resistance to chemical agents and longevity. The burners are made of cast iron with an output of 28.5 kW and the upper grills are made of vitrified cast iron: a guarantee of additional protection. The knobs mounted on the front for easy and immediate use are made of thermosetting plastic.

Independently manage the intensity of the flame. The base is fitted with height-adjustable steel feet for additional attention to the individual operator. Cleaning and maintenance The professional 6-burner gas cooker with open compartment is easy to clean to guarantee hygiene in the working environment. Manufactured in compliance with current regulations, regular cleaning of all its parts will be sufficient to guarantee optimal and constant use over time. To make the job easier, remove the burners and cast-iron grids and proceed to wash the hob and the compartment underneath with a soft cloth and mild detergent so as not to scratch the surface. Do this daily and ensure maximum hygiene in your kitchen in just a few steps. Why it's the right product for you Choose the professional 6-burner gas cooker with open compartment from Ristoattrezzature to guarantee optimum performance in your professional activity. The professional equipment is designed with the best materials and a practical and functional design. Ideal for easy insertion in any work context: reliable and versatile. Select the size that best suits your professional needs and complete your work area with a quality element. Guarantee an ideal cooking spot for your dishes and choose a large hob with several burners to support intense workloads. Rely on the professionalism and reliability of our company with constant assistance over time. Conclude your purchase in one click and start optimising your time and work space. Complete your kitchen by selecting the available options and let yourself be won over by a competitive selling price and reduced consumption. Discover all the details in the data sheet.

Dimensions

Dimensioni esterne	1200x700x900 mm
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Technical data

Alimentazione	Gas
Bruciatori	6 nr
Peso	95 kg
Potenza Bruciatori	3.5 (x3) + 6 (x3) kW
Potenza Gas	28.5 kW