

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