

Cod: 106110002233

Professional 4-burner gas cooker with open compartment and pilot flame 80x70x90h cm



Description

The professional 4-burner gas cooker with open compartment and pilot flame by Ristoattrezzature is the tool you need to prepare your dishes safely and quickly. Offer your customers delicious dishes and optimise preparation time by using the right equipment. Suitable in all areas of catering and in particular in restaurant kitchens, pizzerias, workshops and canteens. There are several Ristoattrezzature proposals in the catalogue. Select the model best suited to your needs.

Design and operation The professional 4-burner gas cooker with open compartment and pilot flame is characterised by its technical design, minimal overall dimensions, quality materials and practicality of use. The measurements of this cooker are 800x700x900 mm for a weight of 72 kg. The structure is made of stainless steel: an ideal material to guarantee maximum hygiene and robustness. The power supply is gas and the cooker consists of 4 burners 3.5 (x2) + 6 (x2) kW for a total power of 19 kW. The upper grates are made of vitrified cast iron. Manage each individual flame to cook each dish independently through the front-mounted knobs made of thermosetting plastic. An open compartment is provided at the bottom to accommodate professional equipment or serve as a food warmer, offering extra space. At the base, 4 height-adjustable steel feet are mounted.

Cleaning and maintenance Take care of your professional equipment by ensuring

hygiene and cleanliness in just a few steps. The professional 4-burner gas cooker with open compartment and pilot flame is designed with clean lines for easy cleaning and maintenance. For thorough cleaning, we recommend removing the grills and washing them with soapy water, then cleaning the stainless steel hob and every part made of this material with a mild detergent so as not to attack the surface, and finally drying with a soft cloth. Ensure maximum hygiene in the kitchen with the right procedure. Periodically remember to clean the burners to ensure a lively flame. Why it is the right product for you Quality materials, compact design and optimisation of time and space in the kitchen. Choosing the professional 4-burner gas cooker with open compartment and pilot flame is a particularly advantageous option. A flexible and versatile solution. Complete your work area with great functionality and choose the professional tool in the catalogue that best suits your needs. The cooker is also made of high-quality materials to support heavy workloads. See the data sheet for full details.

Dimensions

Dimensioni esterne	800x700x900 mm
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Technical data

Alimentazione	Gas
Bruciatori	4 nr.
Peso	72 kg
Potenza Bruciatori	3.5 (x2) + 6 (x2) kW
Potenza Gas	19 kW

Standard equipment

In dotazione	fiamma pilota
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