

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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