

Cod: 106110012508

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



Description

The professional 6-burner gas cooker for restaurants is an indispensable piece of equipment in the kitchen. Select Ristoattrezzature's open compartment gas cooker for your business and guarantee excellent service performance. Ideal cooking, quality materials and a small footprint. The gas hob is also ideal in small spaces. Choose the flexibility and functionality of a tool that can adapt to the professional needs of each operator. Particularly suitable for professional kitchens in restaurants, canteens and fast food outlets. Browse our online catalogue and select the right model. Design and function Reliability and safety. These are the characteristics that distinguish Ristoattrezzature's professional 6-burner gas cooker. The design is linear and essential as befits a professional kitchen. The measurements of this model in the catalogue are 1200x700x900 mm for a weight of 95 kg. The construction is made entirely of stainless steel to ensure the robustness and longevity of your professional equipment. Six is the number of cast-iron burners installed with an output of 28.5 kW. The upper grates, on the other hand, are made of vitrified cast iron: a better product than pure cast iron that provides additional protection against moisture, tastes and odours. The knobs on the front are made of heat-conducting thermosetting plastic material and allow the flame intensity to be easily adjusted. Finally, the base is fitted with height-adjustable

steel feet. Choose the versatility of a piece of equipment that adapts perfectly to every style and every space. Cleaning and maintenance A correct cleaning and maintenance procedure ensures that our professional 6-burner gas cooker for restaurants functions properly. It is necessary to disassemble the burners, making operations easier and faster, and then proceed to remove the cast-iron grills. Finally, wash with a soft cloth, warm water and mild detergent. It ensures maximum hygiene in the kitchen in just a few steps, carry out the procedure daily. Why it's the right product for you Buy and install Ristoattrezzature's professional 6-burner gas cooker to complete your professional kitchen décor in a practical and functional way. This is a very advantageous piece of equipment from every point of view. First of all, it is a product made of high quality materials to guarantee excellent operation, long life and resistance to demanding and intense workloads. Compact design and ergonomics ensure its wide use in every context: choose a versatile, flexible and reliable product. In addition to these features, our kitchen's strengths include an attractive retail price and low 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

Standard equipment

In dotazione	fiamma pilota
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