

Cod: 5674

4-burner gas cooker with gas oven S/90 800x900 mm



Description

Ristoattrezzature's **4-burner gas cooker with gas oven** is an indispensable piece of professional equipment in all catering businesses. **Particularly suitable in canteens, fast food outlets and restaurants.**

Choosing a professional product like the 4-burner gas cooker with oven is the ideal choice for optimising food preparation times. Choose to have two products in one and guarantee high performance for your customers.

Compose your work area in a functional way: rely on the professionalism of our company and choose safe and quality products.

Design and function

Reliable, professional and robust. The design of Ristoattrezzature's **4-burner gas cooker with gas oven** is very linear and professional. Its external dimensions are 800x900x970 mm for a weight of 143 kg.

The **construction of the external structure** is entirely made of **stainless steel** to guarantee robustness, durability and maximum hygiene for your kitchen.

The **4-burner gas cooker with gas oven** for restaurants is the professional tool designed for medium and large business kitchens. It consists of 4 burners and an oven, a **complete work station** that integrates everything you need for cooking into a single piece of equipment. Each of the burners is fitted with grids to separate the cookware from contact with the stainless steel of the hob and thus preserve the integrity and cleanliness of the entire cooking area.

It is also possible to adjust each burner via the **fire adjustment knobs** on the front of the cooker. In the lower part of the **4-burner gas cooker** is the oven, also gas-fired, capable of holding GN 2/1 trays and grills. The operating temperature can vary from 120°C to 330°C and is adjusted by means of a dedicated knob.

Operation is easy and intuitive and allows you to bring the goodness of your dishes to the table quickly without sacrificing quality.

Cleaning and maintenance

Ristoattrezzature's **4-burner gas cooker with gas oven** is entirely made of stainless steel, a resistant and **easy-to-clean** material. Its abrasion-resistant surface allows it to be exposed to daily work without worries.

Nevertheless, **regular cleaning of the equipment** is indispensable in order to always guarantee the hygiene required in catering establishments.

A soft, non-abrasive cloth should be used for thorough cleaning precisely to avoid ruining the kitchen surface. An excellent alternative is to use **natural solutions** such as vinegar and water.

In addition, **the structure of the kitchen is free of corners** to ensure deep and thorough cleaning. The same applies to accessories.

Why it is the right product for you

Choosing the **4-burner gas cooker with gas oven** for restaurants and canteens means building a practical, comfortable and functional work area.

Remarkable is the care for materials and the attention to details that make Ristoattrezzature's **4-burner gas cooker with gas oven** a reliable and safe product. Moreover, the gas supply allows autonomy compared to the electric system and much lower consumptions.

Choose from the available options and **discover all the product details in the technical sheet.**

Dimensions

Dimensioni esterne	800x900x970 mm
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Technical data

Alimentazione	Gas
Peso	143 kg
Potenza Bruciatori	5.5 (x2) + 4.5 (x2) kW
Potenza Forno	6 kW
Potenza Gas	26 kW
Temperatura d'esercizio	+120 +330 °C