

Cod: 5605

## 4-burner gas cooker with gas oven S/70 80x70 cm



### Description

Compact, versatile and sturdy: these are the features of the 4-burner gas cooker with gas oven by Ristoattrezzature. Browse the online catalogue and select the size that best suits your needs. Build your work area in a practical and functional way starting from an indispensable professional element: the 4-burner gas cooker with gas oven. This very important piece of equipment has a stainless steel structure with 4 burners and built-in oven, making it perfect for the catering sector. Particularly suitable for fast food outlets, hotels and restaurants, the professional gas cooker is able to cope with the sustained pace typical of the catering industry, guaranteeing excellent performance at all times. Design and operation Ristoattrezzature's 4-burner gas cooker with gas oven has a very discrete and functional appearance for the use required in a professional kitchen. The construction is entirely made of stainless steel and the external dimensions are 800x700x940 mm, weight 91 kg and power of 20.4 kW. The model has a built-in oven in the lower part that has dimensions of 300x570x650 mm with a power of 6kW. The operating temperature, which is easily controlled by knobs on the front of the cooker, has a range of +120 to +330 °C. At the top we find the burners and grills that are durable and robust, able to withstand any temperature and preparation. Cleaning and maintenance Ristoattrezzature's 4-burner gas cooker with gas oven is designed for installation in professional kitchens. It is therefore necessary to adopt a resistant and

hygienic material such as stainless steel that is also easy to clean. It is always preferable to opt for non-abrasive sponges and mild detergents to preserve the surface of the kitchen from scratches or abrasions. Finally, maintenance is also quick and easy with parts that can be completely disassembled and are easy to reach. Ensure the efficiency and durability of your kitchen by carrying out constant cleaning; only in this way will it always perform at its best. Why it's the right product for you The 4-burner gas cooker with gas oven for catering is an indispensable professional product in the kitchen. It is, in fact, one of the first elements to be included in the design of professional kitchens. This model provides a complete high-performance workstation that facilitates the work line. Various sizes are available and, with Ristoattrezzature products, you can freely manage your space and compose your work area in a practical and functional way. The stainless steel adjustable feet supplied will allow you to adjust the height of the hob according to your needs and work comfortably at all times. Combine the 4-burner gas cooker with gas oven with the ideal stainless steel furniture and you will optimise time and work space. Finally, choose the details that make the difference, completing the kitchen with the options available in the catalogue. Consult our online shop and the technical data sheet for all the details.

## Dimensions

Dimensioni esterne	800x700x940 mm
Dimensioni forno	570x300x650 mm

## Technical data

Alimentazione	Gas
Peso	91 kg
Potenza Bruciatori	4.2 (x2) + 3 (x2) kW
Potenza Forno	6 kW
Potenza Gas	20.4 kW
Temperatura d'esercizio	+120 +330 °C