

Cod: 38940312

Hot cupboard stainless steel work table with splashback depth 700 mm 1400x700x850h mm



Description

Professional ethnic kitchens Professional ethnic kitchens are useful in restaurant kitchens with exotic and oriental dishes on the menu. These types of cookers include wok cookers, which are distinguished by the concave shape of the cooking vessel. Woks have a useful depth for cooking large quantities of food in little oil. They are perfect for fried dishes typical of Chinese and Japanese cuisines, such as spring rolls, tempura, fried chicken and pork and much more. In wok cookers, the burners vary from a minimum of four to a maximum of ten, depending on the model. In this way, all the specific needs of oriental kitchens can be met, with the possibility of cooking several foods at the same time and assembling the dishes later..Professional wok cookers Another special feature of wok kitchens is the possibility of being integrated into furniture. In fact, models can be distinguished into counter-top wok cookers, which are useful in tight spaces or for travelling kitchens at trade fairs, and mobile wok cookers, with an open lower compartment. Finally, the professional wok cooker can have two types of power supply: gas, with a valve for connection to the methane network at the rear, or electric. Cleaning professional woks The burners of professional wok cookers can be easily removed to allow complete cleaning of the interior. All traces of oil can be removed with a non-abrasive sponge and a non-aggressive

kitchen cleaner. Professional ethnic cookers on Ristoattrezzature All professional ethnic kitchens for sale on Ristoattrezzature are CE-marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1400x700x850 mm

Technical data

Capacità di carico	34 kg
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