Cod: 7400

Professional 6-burner gas hob with gas oven, model S/70, 120×70 cm



Description

A professional cooktop is the first thing to consider when fitting out a restaurant kitchen. This model features a built-in gas oven, allowing food to be cooked simultaneously on the hobs.

Features of the professional gas range

The professional gas cooker is fitted with 6 hobs for cooking several dishes at the same time.

The gas supply allows connection to both the mains gas network and LPG cylinders.

The same connection to the mains gas supply applies to the integrated static gas oven, which has a temperature range of 120°C to 330°C. The oven accommodates GN 2/1 trays, with internal dimensions of 120x70 cm.

The oven's power output is 6 kW, whilst the burners' power output is 4.2 kW (for three burners) and 3 kW (for the other three burners).

There are six switches and six nozzles, one for each burner.

The structure is made entirely of stainless steel. The 6-burner hob is CE-marked.

How to clean the S/70 120x70 cm professional 6-burner gas cooker with gas oven

The contoured surface of the burners makes cleaning the cooking area easier.

For both the hob and the inside of the oven, ensure that the appliances are switched off and the gas supply has been shut off. Wait for the unit to cool down before cleaning with a non-corrosive kitchen detergent and a sponge or soft cloth.

N.B.: Fitted with a safety thermocouple.

Note on knob colours:
Our appliances are available with red or silver knobs. The colour cannot be selected by the customer and will be dispatched at random. However, if multiple products from the same range are ordered, we undertake to supply all items with knobs of the same colour.

Dimensions

External dimensions	1200x700x940 mm
Oven dimensions	530x300x600 mm
Packaging dimensions	1300x840x1100 mm

Technical specifications

Burner Power	4.2 (x3) + 3 (x3) kW
Gas Power	21.6 kW
Net weight	175 kg

Oven Power	6 kW
Power supply	Gas
Weight including packaging	160 kg