Cod: 106090000012233

Professional 4-burner gas cooker with a static gas oven with a capacity of 4 GN 1/1 trays (80×70×90h cm)



Description

The Ristoattrezzature **4-burner professional gas hob with a static gas oven** is the complete solution for fitting out your kitchen efficiently and practically. Its technical design and high-quality materials make it an **indispensable ally for optimising the preparation time of your dishes**.

It is particularly suitable for small and medium-sized catering businesses facing heavy workloads, such as **pizzerias, restaurants, patisseries, fast-food outlets and delis**.

Choose the ideal model and size from our online catalogue and complete your workspace to suit your professional needs by selecting from the **available optional extras**.

Design and operation

This **professional 4-burner gas cooker with a static gas oven** features a compact design. It is a **robust and reliable** piece of professional equipment, measuring **80 x 70 x 90h cm** and weighing 85 kg.

It is constructed **from stainless steel** to ensure hygiene and durability. **The hob grids, on the other hand, are made from vitrified cast iron**: a rust-resistant material designed to deliver top-class performance.

Our professional cooker is gas-fired, ensuring consistent temperatures and low energy consumption. The hob comprises **4 burners** with a **power output of 3.5 (x2) + 6 (x2) kW** (totalling 23 kW), controlled via front-mounted plastic knobs.

Beneath **the hob** is **a conventional oven** – ideal for all types of leavened goods and more – which **can accommodate up to 4 GN 1/1 trays at a distance of 7.5 cm; 1 of these is supplied**.

The base features **4 height-adjustable stainless steel feet**. Complete your kitchen with the best professional equipment and tailor it to your needs.

Cleaning and maintenance

To ensure a long service life for your **professional 4-burner gas cookers with a static gas oven** for catering, it is essential to clean and maintain every part of it.

To make this easier, remove the cast-iron grills and the burners. **Use products specifically designed for stainless steel to keep it looking shiny for longer**. To avoid scuffs or scratches on both the internal and external surfaces, always use a soft cloth and avoid abrasive sponges.

Opt for a **natural or mild detergent**. Dry thoroughly to prevent water marks, then reassemble everything.

Why this is the right product for you

Choose Ristoattrezzature's **professional 4-burner gas hob with a static gas oven** to optimise your cooking times and enjoy a **flexible, versatile and reliable appliance**.

The company takes great care and attention in selecting high-quality materials: durable and hygienic.

Its **compact dimensions** make it a valuable ally in the kitchen: easy to move around and use.

Key features include:

- **Ergonomics**
- **Safety**
- **Low energy consumption**.

Finally, it offers excellent value for money. Find out all the product details in the technical specifications.

Dimensions

Distance between baking trays	75 mm
External dimensions	800x700x900 mm
Packaging dimensions	860x760x910 mm

Technical specifications

Burner Power	3.5 (x2) + 6 (x2) kW
Burners	4 nos.
Net weight	82 kg
Oven Power	4 kW
Power supply	Gas
Total gas output	23 kW
Type of oven	static gas
Weight including packaging	92 kg

Standard equipment

Included	1 GN 1/1 rack included