**Cod: 106090010012508**

# Professional 6-burner gas hob with a static gas oven with a capacity of 4 GN 1/1 trays (120×70×90h cm)



## Description

If you need to complete your professional range, choose our **6-burner professional gas cooker with a static gas oven** for restaurants from the catalogue. An essential piece of equipment for **a comprehensive and reliable workspace**.

Professional equipment suitable for small and medium-sized catering businesses, particularly recommended for use in **patisseries, restaurants, fast-food outlets and delis**.

Choose the ideal model from our catalogue and put your trust in the experience and professionalism of a leading Italian company in the sector.

**Select the available options** to configure the ideal cooker that best suits your professional needs.

Design and operation

The **professional 6-burner gas cooker with a static gas oven** for patisseries is made from high-quality materials and features a technical design with **compact, clean lines**. It fits easily into any space.

The external dimensions are **120 x 70 x 90h cm**, with a weight of 108 kg. What makes a Ristoattrezzature cooker a particularly attractive choice is its robust construction. **Made entirely from stainless steel**: ideal for ensuring hygiene, durability and ease of cleaning.

**The hob grids are made from vitrified cast iron**, a material that is equally attractive and durable for intensive use in the kitchen.

Our professional cooker is gas-fired and the hob comprises **6 burners** with a **power output of 3.5 (x3) + 6 (x3) kW**, giving a total power output of 32.5 kW. Control the flame independently using front-mounted plastic knobs.

This model features **a conventional oven** with a large stainless steel handle, capable of holding up to 6 GN 1/1 trays at a distance of 7.5 cm; 1 of these is supplied.

At the base, there are **4 height-adjustable stainless steel feet** to suit the individual operator’s needs.

Cleaning and maintenance

Cleaning the **6-burner professional gas cooker with a static gas oven** for pizzerias and restaurants is an essential daily task that must be carried out following a specific procedure.

Before you begin, you must ensure that **the gas tap is turned off**. Then **clean the hob and the stainless steel fittings using specific products or a mild detergent**. Rinse and dry with a soft cloth. The use of harsh products, sponges or abrasive scourers is not recommended.

**Clean the burners** regularly to ensure they continue to function properly over time. Finally, the **cast-iron grills** must never be placed in the dishwasher; instead, wash them by hand using lukewarm water and soap.

Why this is the right product for you

The **professional 6-burner gas hob with a static gas oven** for restaurants is the ideal choice for optimising the cooking times of your dishes. It combines the use of the hobs with that of the oven.

This is a particularly advantageous choice as it is professional-grade equipment: **versatile and reliable**. Ristoatterzzature pays great attention to selecting only high-quality materials to ensure long-lasting performance.

**Gas consumption is low**, and our catalogue products offer excellent value for money. Browse our offers, choose your optional extras and contact us for a free quote.

**Dimensions**

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|---|---|
| Distance between baking trays | 75 mm |
| External dimensions | 1200x700x900 mm |
| Packaging dimensions | 1300x750x1000 mm |

**Technical specifications**

| | |
|---|---|
| Burner Power | 3.5 (x3) + 6 (x3) kW |
| Burners | 6 items |
| Net weight | 90 kg |
| Oven Power | 4 kW |
| Power supply | Gas |
| Total gas output | 32.5 kW |
| Type of oven | static gas |
| Weight including packaging | 100 kg |

**Standard equipment**

| | |
|---|---|
| Included | 1 GN 1/1 rack included |