Cod: 106100012508

Professional 6-burner gas cooker with open compartment, 120×70×90h cm



Description

The kitchen is the heart and soul of a professional business, which is why choosing the ideal one is essential. There are **various types and models** available on the market to meet a wide range of professional needs.

The **6-burner professional gas cookers with an open compartment** for restaurants are an essential piece of equipment. Ristoattrezzature guarantees **high-quality materials and excellent performance**.

Quality, efficiency and compactness. Choose the flexibility and functionality of a high-quality professional appliance, ideal for restaurants, canteens, kitchens and fast-food outlets. **Browse our online catalogue** for full technical details.

Design and operation

The **professional 6-burner gas range with open compartment** for restaurants features a minimalist design with very clean lines and a compact footprint: ideal even for small spaces.

This particular model is gas-fired and features 6 burners: **a safe and reliable appliance** for every aspect of professional catering. Our cooker measures **120 x 70 x 90h cm** and weighs 95 kg.

Great care has been taken in the choice of materials: the structure is made entirely **of stainless steel**. This is the primary material used in the cooker to ensure structural strength, resistance to chemicals and longevity.

The cast-iron burners have a power output of 28.5 kW, whilst the **upper gridsare**made of **vitrified cast iron**, providing additional protection.

The **knobs**, fitted to the front for easy and immediate use, are **made of thermosetting plastic**. You can independently control the intensity of the flame.

The base is fitted with **height-adjustable steel feet**, demonstrating a further focus on the individual user.

Cleaning and maintenance

The **6-burner professional gas hob with an open compartment** is easy to clean, ensuring hygiene in the workplace. **Manufactured in compliance with current regulations**, simply clean all parts regularly to ensure optimal and consistent performance over time.

To make the job easier, **remove the burners and cast-iron grills**, then wash the hob and the space underneath with a soft cloth and a mild detergent to avoid scratching the surface.

Do this every day to **ensure maximum hygiene in the kitchen in just a few simple steps**.

Why this is the right product for you

Choose Ristoattrezzature's **professional 6-burner gas hob with open compartment** to ensure excellent performance in your professional kitchen. This professional equipment is crafted from the **finest materials and features a practical, functional design**.

Ideal for easy integration into any working environment: **reliable and versatile**. Select the dimensions that best suit your professional needs and complete your workspace with a high-quality piece of equipment.

Ensure the ideal cooking surface for your dishes and choose a spacious hob with multiple burners to cope with heavy workloads. **Rely on our company's professionalism and reliability, backed by ongoing support**.

Complete your purchase in a single click and start optimising your time and workspace. **Complete your kitchen by selecting the available options** and let yourself be won over by a competitive price and low energy consumption. **Discover all the details in the technical specifications**.

Dimensions

External dimensions	1200x700x900 mm
Packaging dimensions	1300x750x1000 mm

Technical specifications

Burner Power	3.5 (x3) + 6 (x3) kW
Burners	6 items
Gas Power	28.5 kW
Net weight	80 kg
Power supply	Gas
Weight including packaging	90 kg