Cod: 106110002233

Professional 4-burner gas cooker with open compartment and pilot light, 80×70×90h cm



Description

Ristoattrezzature's **professional 4-burner gas hob with an open compartment and pilot light** is the essential piece of equipment for preparing your dishes safely and quickly. **Offer your customers delicious meals and optimise preparation times** by using the right equipment.

Suitable for all areas of the catering industry and, in particular, for kitchens in restaurants, pizzerias, catering facilities and canteens.

Ristoattrezzature's catalogue features a range of options. Choose the model that best suits your needs.

Design and operation

This **professional 4-burner gas hob with an open cooking area and pilot light** is characterised by its technical design, compact footprint, high-quality materials and ease of use.

The dimensions of this cooker are **80 x 70 x 90 (h) cm**, and it weighs 72 kg. The structure is made **of stainless steel**: the ideal material to ensure maximum hygiene and durability.

It is gas-fired and **comprises four burners rated at 3.5 (x2) and 6 (x2) kW, giving a total power output of 19 kW**. The **top griddles** are made of **vitrified cast iron**. You can control each individual flame to cook every dish separately and independently using the front-mounted **knobs**, which are made **of thermosetting plastic**.

An open compartment is provided at the bottom to accommodate professional equipment or to serve as a food warmer, offering extra space. Finally, **four height-adjustable steel feet** are fitted to the base.

Cleaning and maintenance

Look after your professional equipment by ensuring hygiene and cleanliness in just a few simple steps. The **4-burner professional gas hob with open compartment and pilot light** is designed with clean, simple lines that make cleaning and maintenance easy.

For a thorough clean, we recommend **removing the grills and washing them with soapy water**, then **cleaning the stainless steel worktop** and all stainless steel parts **with a mild detergent** to avoid damaging the surface, and finally drying with a soft cloth.

Ensure maximum hygiene in your kitchen by following the correct procedure. Remember to clean the burners regularly to ensure a strong flame.

Why this is the right product for you

High-quality materials, a compact design and optimisation of time and space in the kitchen. Choosing the **professional 4-burner gas hob with an open compartment and pilot light** is a particularly advantageous option. A flexible and versatile solution.

Enhance your workspace with outstanding functionality and choose the professional appliance best suited to your needs from our catalogue.

The hob is also made from high-quality materials to withstand heavy workloads. **See the technical specifications for full details**.

Dimensions

External dimensions	800x700x900 mm
Packaging dimensions	860x760x910 mm

Technical specifications

Burner Power	3.5 (x2) + 6 (x2) kW
Burners	4 nos.
Gas Power	19 kW
Net weight	72 kg
Power supply	Gas
Weight including packaging	82 kg

Standard equipment

Included	pilot flame