Cod: 106110012508

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



Description

The **professional 6-burner gas hob** for restaurants is an essential piece of kitchen equipment. Choose Ristoattrezzature's open-plan gas hob for your business and ensure excellent service performance.

Ideal cooking, high-quality materials and a compact design. The gas hob is ideal even in small spaces. Choose the flexibility and functionality of a piece of equipment capable of adapting to the professional needs of every chef.

Particularly suitable for professional kitchens in restaurants, canteens and fast-food outlets. **Browse our online catalogue** and select the right model.

Design and operation

Reliability and safety. These are the features that set Ristoattrezzature's **6-burner professional gas hob** apart. The design is sleek and minimalist, as befits a professional kitchen.

The dimensions of this model in the catalogue are **120 x 70 x 90h cm**, weighing 95 kg.

It is constructed entirely **from stainless steel** to ensure the robustness and longevity of your professional equipment.

There are six cast-iron burners with a total output of 28.5 kW. The **top grids**, on the other hand, are made of **vitrified cast iron** : a superior material to pure cast iron that provides additional protection against moisture, flavours and odours.

The front-mounted **knobs** are made **from heat-resistant thermosetting plastic that** does not conduct heat, allowing you to easily adjust the flame intensity.

Finally, the base is fitted with **height-adjustable steel feet**. Choose the versatility of a piece of equipment that adapts perfectly to any style and any space.

Cleaning and maintenance

A proper cleaning and maintenance routine ensures the correct operation of our **professional 6-burner gas range** for restaurants.

You will need to dismantle the burners – which makes the process quicker and easier – before removing the cast-iron grills. Finally, wash with **a soft cloth, hot water and mild detergents**.

Ensure maximum hygiene in the kitchen in just a few simple steps; carry out this procedure daily.

Why this is the right product for you

Buy and install Ristoattrezzature's **professional 6-burner gas range** to complete the fit-out of your professional kitchen in a practical and functional way.

This is **a highly advantageous piece of equipment** in every respect.

First and foremost, it is made from **high-quality materials** to ensure excellent performance, a long service life and resistance to demanding and intense workloads.

Its compact design and ergonomic features ensure it can be used widely in any setting: choose a **versatile, flexible and reliable product**.

In addition to these features, among the strengths of our kitchen range are an attractive retail price and low energy consumption.

Find out 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

Standard equipment

Included	pilot flame