Cod: 122330023099

Professional 2-burner gas hob, countertop model, with pilot light and piezoelectric ignition – 40×65×48h cm



Description

Complete your restaurant's fit-out with Ristoattrezzature's **professional two-burner countertop gas hob**. An essential piece of kit in any kitchen, it guarantees high-quality performance and ensures your dishes are cooked to perfection.

A functional and easy-to-move piece of equipment, this unit offers you great flexibility: try it out in both large and small spaces. There are various ways to install it. You can mount your hob on a bridge-style structure, or place it on an open cabinet or one with doors. **The 2-burner hob adapts easily to every need**: ideal for professional kitchens in restaurants, canteens and fast-food outlets.

Complete your workspace professionally with our countertop cooker for restaurants – it'll make your food preparation run more smoothly.

Design and operation

Reliability, flexibility, safety and durability – you'll find all this and much more packed into just a few centimetres. The design of **this professional 2-burner freestanding gas cooktop** for canteens is, in fact, sleek and minimalist. Its **dimensions** are:

- **40x65x48h cm**
- **Weight: 32 kg**.

The **outer structure** is made entirely **of stainless steel** to ensure long-lasting durability and maximum hygiene in your kitchen – essential when it comes to food. **The grates**, on the other hand, **are made of cast iron** and offer excellent resistance to rust. Put it to the test with pots and pans of various sizes; it will be able to cope with even the most intense workloads.

The **gas hob also features 2 burners**: 4.2 (x1) + 7.5 (x1) kW, giving a total gas output of 11.7 kW. Finally, the **front knobs** allow you to **adjust the flame intensity**, ensuring optimal cooking results for any food.

The **pilot flame** ensures rapid and continuous ignition of the burners, reduces waiting times and enhances safety by cutting off the gas supply should the flame go out. The **piezoelectric** ignition system is practical and safe: it requires no batteries or mains power, operates with a simple mechanical press, is reliable even in challenging environments and guarantees a long service life with minimal maintenance.

Choose to optimise your cooking times with the **professional two-burner gas countertop hob** that's perfect for you.

Cleaning and maintenance

To ensure correct operation, we recommend cleaning the product daily. Remember to remove the burners before proceeding, so that maintenance and cleaning of each part can be carried out quickly and easily.

Wash the cast-iron grills carefully using a damp cloth, or use water combined with mild, non-abrasive detergents. This will ensure your professional cooker remains **as clean and hygienic as possible**, whilst also ensuring greater durability and efficiency over time.

Why this is the right product for you

Choosing Ristoattrezzature's **professional 2-burner freestanding gas cooktop** offers significant advantages. This is a **'Made in Italy' product** characterised by exceptional attention to materials and meticulous attention to detail. Not only that, but this professional equipment stands out for:

- **Reliability**
- **Ergonomics**
- **Ease of use**
- **Safety**

- **High efficiency**
- **Low energy consumption**.

Select the available options from our online catalogue and optimise your workspace. **Find out all the details in the technical data sheet**.

Note on knob colours:
Our equipment is available with red or silver knobs. The colour cannot be selected by the customer and will be supplied at random. However, if multiple products from the same range are ordered, we undertake to supply all items with knobs of the same colour.

Dimensions

External dimensions	400x650x480 mm
Packaging dimensions	490x740x560 mm

Technical specifications

Burner Power	7.5 (x1) + 4.2 (x1) kW
Gas Power	11.5 kW
Net weight	32 kg
Power supply	Gas
Weight including packaging	37 kg