Cod: 122350003100

Professional 4-burner gas worktop hob with pilot light and piezoelectric ignition, 60×65×48h cm



Description

A gas hob is an essential piece of kit in any kitchen. Ensure consistently high performance and optimal cooking results for your food, even in small spaces, with Ristoattrezzature's **professional four-burner cast-iron freestanding gas hob**.

Both functional and easy to move, this hob offers you great flexibility: you can choose to mount it on a bridge-style frame, or place it on an open cupboard or one with doors. Its **ability to adapt easily to any requirement** makes it the ideal piece of equipment for professional kitchens in restaurants, canteens and fast-food outlets.

Complete your workspace in a practical way by choosing the right product for you from the online catalogue. **The professional 4-burner cast-iron gas countertop hob** for restaurants could be just the thing. Let's take a look at the technical specifications together.

Design and operation

The design of **Ristoattrezzature's professional 4-burner cast-iron freestanding gas hob is sleek and minimalist**. It measures **60x65x48h cm and weighs 40 kg**.

The **outer structure** is made entirely **of stainless steel** to ensure long-lasting durability and maximum hygiene for your kitchen. **The grates**, on the other hand, **are made of cast iron** and offer considerable resistance to rust. Furthermore, they can accommodate pots and pans of various sizes.

Finally, the **gas hob comprises 4 burners**: 2 x 4.2 kW burners and 2 x 7.5 kW burners, giving a total gas output of 23.4 kW. The **front knobs** allow you to adjust the flame intensity to your liking, enabling you to achieve any type of cooking. Ignition is piezoelectric.

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. **Piezoelectric** ignition is practical and safe: it requires no batteries or mains power, operates with a simple mechanical push, is reliable even in challenging environments, and ensures a long service life with minimal maintenance.

Choose to optimise your cooking times with the professional 4-burner cast-iron gas worktop hob that's perfect for you. Find out how to look after it properly with the right cleaning and maintenance.

Cleaning and maintenance

To ensure the hob functions correctly, we recommend **cleaning every part of it daily**. In fact, the burners can be completely dismantled, making maintenance and cleaning quick and easy.

Proceed **by removing and carefully washing the cast-iron grills with a damp cloth or with water and mild, non-abrasive detergents** to ensure your professional cooker is **kept as clean and hygienic as possible**.

Why this is the right product for you

Choose Ristoattrezzature's **professional 4-burner cast-iron tabletop gas cooker** and be assured that attention to detail and the choice of materials have been carried out with the utmost care. Its **compact size** makes it ideal even for small businesses; simply mount it on a professional workbench.

Its key strengths are:

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

- **High efficiency**
- **Low fuel consumption**.

Finally,**excellent value for money**.

Complete your workspace by choosing from the available options and **discover the workbenches for sale on our website**.

N.B.: Fitted with a safety thermocouple.

Note on knob colours:
Our equipment is available with red or silver knobs. The colour cannot be selected by the customer and will be dispatched 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	600x650x480 mm
Packaging dimensions	680x740x560 mm

Technical specifications

Burner Power	7.5 (x2) + 4.2 (x2) kW
Gas Power	23 kW
Net weight	40 kg
Power supply	Gas
Weight including packaging	52 kg