Cod: 5674

4-burner gas hob with gas oven S/90, 80×90 cm



Description

Ristoattrezzature's **4-burner gas hob with gas oven** is an essential piece of professional equipment for all catering businesses. It is **particularly suitable for canteens, fast-food outlets and restaurants**.

Choosing a professional product such as this 4-burner gas hob with oven is the ideal way to optimise food preparation times. Opt for two products in one and guarantee high performance for your customers.

Organise your workspace in a functional way: put your trust in our company's expertise and choose safe, high-quality products.

Design and operation

Reliable, professional and robust. The design of Ristoattrezzature's **4-burner gas hob with gas oven** is very sleek and professional. Its external dimensions are 80x90x97h cm and it weighs 143 kg.

The outer structure is made entirely **of stainless steel** to ensure sturdiness, durability and maximum hygiene in your kitchen.

The **4-burner gas hob with gas oven** for restaurants is a professional appliance designed for the kitchens of medium-sized and large establishments. It comprises 4 burners and an oven, a **complete** cooking **station** that integrates everything you need for cooking into a single unit. Each hob is fitted with grids to prevent cookware from coming into direct contact with the stainless steel worktop, thereby preserving the integrity and cleanliness of the entire cooking area.

It is also possible to adjust each burner using the **flame control knobs** located at the front of the cooker. The oven, which is also gas-fired, is located at the bottom of **the 4-burner gas cooker** and can accommodate GN 2/1 trays and racks. The operating temperature ranges from 120°C to 330°C and is controlled via a dedicated knob.

It is easy and intuitive to use, allowing you to serve up delicious dishes quickly without compromising on quality.

Cleaning and maintenance

Ristoattrezzature's **4-burner gas hob with gas oven** is made entirely of stainless steel, a durable and **easy-to-clean** material. Its scratch-resistant surface means it can withstand daily use without any worries.

Nevertheless, it is essential to **clean the equipment regularly** to ensure the hygiene standards required in catering establishments are always met.

For thorough cleaning, use a soft, non-abrasive cloth to avoid damaging the hob's surface. An excellent alternative is to use **natural solutions** such as vinegar and water.

Furthermore, **the kitchen's design is free of corners** to ensure thorough and accurate cleaning. The same applies to the accessories.

Why this is the right product for you

Choosing the **4-burner gas cooker with gas oven** for restaurants and canteens means creating a practical, comfortable and functional workspace.

The high-quality materials and attention to detail make Ristoattrezzature's **4-burner gas cooker with gas oven** a reliable and safe product. The gas supply also ensures independence from the mains electricity supply and significantly lower energy consumption.

Choose from the available options and **discover all the product details in the technical specifications**.

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	800x900x970 mm
Packaging dimensions	870x970x1100 mm

Technical specifications

Burner Power	5.5 (x2) + 4.5 (x2) kW
Gas Power	20 kW
Net weight	143 kg
Operating temperature	+120 +330 °C
Oven Power	6 kW
Power supply	Gas
Total gas output	26 kW
Weight including packaging	155 kg