Cod: 5605

4-burner gas hob with gas oven S/70, 80×70 cm



Description

Compact, versatile and robust: these are the features of Ristoattrezzature's **4-burner gas hob with gas oven**. Browse the online catalogue and choose the size that best suits your needs.

Create a practical and functional workspace, starting with an essential piece of professional equipment: the **4-burner gas hob with gas oven**. This vital piece of equipment features a **stainless steel construction with 4 burners and a built-in oven**, making it perfect for the catering industry.

Particularly suitable for fast-food outlets, hotels and restaurants, this professional gas cooker is capable of withstanding the fast pace typical of the catering industry, whilst always guaranteeing excellent performance.

Design and operation

Ristoattrezzature's **4-burner gas hob with gas oven** has a very understated and functional design, perfectly suited to the demands of a professional kitchen.

It is constructed entirely from stainless steel and has **external dimensions** of **80x70x94h cm**, weighs 91 kg and has a power output of 20.4 kW.

The model features a **built-in static oven in the lower section**, measuring 65x30x57h cm **with a power output of 6 kW, capable of** holding 3 GN 2/1 trays. Furthermore, the operating temperature – which can be easily controlled via knobs located on the front of the cooker – ranges from **+120 to +330 °C**.

The upper section houses the burners and grills, which are durable and robust, capable of withstanding any temperature and cooking method.

Cleaning and maintenance

The Ristoattrezzature **4-burner gas cooker with gas oven** is designed for use in professional kitchens. It is therefore essential to use a durable and hygienic material such as**stainless steel**, which is also easy to clean.

It is always best to use **non-abrasive sponges and mild detergents** to protect the hob's surface from scratches or scuffs.

Finally, maintenance is quick and easy, with parts that can be fully dismantled and are easily accessible. Ensure your cooker remains efficient and durable by cleaning it regularly; this is the only way to guarantee it will always deliver top performance.

Why this is the right product for you

The **4-burner gas hob with gas oven** for the catering industry is an indispensable professional piece of kit in any kitchen. In fact, it is **one of the first elements to be included in the design of professional kitchens**.

This model provides a complete, high-performance workstation that streamlines your workflow. A range of sizes is available, and with Ristoattrezzature's products, you can freely manage your space and configure your work area in a practical and functional way.

The adjustable stainless steel feet supplied allow you to adjust the height of the hob to suit your needs, ensuring you can work comfortably at all times.

Pair the **4-burner gas hob with gas oven with** the ideal stainless steel fittings to optimise both time and workspace. Finally, choose the details that make all the difference by completing your kitchen with the optional extras available in the catalogue.

Visit our online shop and consult the technical specifications for full details.

Note on knob colours:

Our appliances are 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	800x700x940 mm
Oven dimensions	650x570x300 mm
Packaging dimensions	900x840x1100 mm

Technical specifications

Burner Power	4.2 (x2) + 3 (x2) kW
Gas Power	20.4 kW
Net weight	91 kg
Operating temperature	+120 +330 °C
Oven Power	6 kW
Power supply	Gas
Weight including packaging	106 kg