Cod: 6429

6-burner gas hob with gas oven S/90, 120×90 cm



Description

The S/90 120x90 cm 6-burner gas hob with gas oven is just what you need to start cooking in any restaurant. It combines the hob and oven in a single unit, enabling simultaneous cooking to optimise service times.

Features of the 6-burner gas hob with gas oven S/90 120x90 cm

The top section of this professional cooker features six burners on a contoured hob, which is easy to clean and helps distribute heat evenly across each burner.

All burners are fitted with an upper grate, which prevents pans and pots from coming into direct contact with the steel and helps keep the hob clean for longer.

Each burner has its own control knob for adjusting the flame and cooking temperature. At the base of this 6-burner professional cooktop is the static gas oven, with a dedicated knob for adjusting the temperature from 120°C to 330°C.

This 6-burner hob model is gas-fired, with a power output of 5.5 (x3) + 4.5 (x3) kW. The oven has a power output of 6 kW and accommodates GN 2/1 trays. The entire unit is made of stainless steel.

Cleaning the 6-burner gas cooker with gas oven S/90 120x90 cm

The hob surface is specially contoured to allow for thorough cleaning using a non-abrasive sponge and a mild kitchen detergent.

The same accessories can be used to clean the inside of the oven.

N.B.: Fitted with a safety thermocouple.

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	1200x900x970 mm
Packaging dimensions	1300x970x1100 mm

Technical specifications

Burner Power	5.5 (x3) + 4.5 (x3) kW
Gas Power	35.5 kW
Net weight	200 kg
Oven Power	6 kW
Weight including packaging	220 kg