

Induction Wok Touch Metos Diamante Touch DT92/10GCIW



Product information

SKU 4343020

Product name Induction Wok Touch Metos Diamante Touch

DT92/10GCIW

Dimensions $400 \times 900 \times 870 \text{ mm}$

Weight 50,000 kg

Technical information 400 V, 5 kW, , 50/60 Hz

Description

The Metos Diamante 90 Touch -series' clear and easy-to-use touch screen offers the user the straightforward operation of the appliances - choose a function from the touch screen, set a value with the adjustor knob and confirm by clicking. You can see all the necessary values on the touch screen.

The Metos Diamante DT92/10GCIW table top induction wok has a ceramic Ø300 mm, 5 kW cooking plate. When operating the induction wok, the ceramic table top frame does not heat up and the only heat exerted comes from the cooking dish used. Moreover, heat does not collect into or around the wok, only the bottom of the pan and the food inside the pan or dish heat up. Therefore, using an induction wok is quick and safe.

The Metos Diamante 90 -restaurant series is designed for demanding use



in professional kitchens and, thus, the appliances are extremely efficient, functional and stylish. The sturdy structure, straightforward use and easy cleanability enable more focus on preparing the food itself. The Diamante 90 -series appliances are available in either a table top version or with its own stand, individually or in combination with other appliances. The appliances are laser cut, which guarantees that they can be connected to other appliances to form a clean and stylish look.

- · open stand
- Ø300 mm cooking plate (5 kW)
- frame from stainless steel
- · overheating protection

ADDITIONAL ACCESSORIES (order separately):

- wok pan
- six guide rails
- · stand door
- · door for accessories
- accessories; knife holder, utensil holder, spice holder, bottle holder
- · drawers for stand
- · heating sole for stand
- wheels
- footing
- side panels