

## Range with oven Metos Diamante D74/10CTEE



### Product information

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SKU	4343836
Product name	Range with oven Metos Diamante D74/10CTEE
Dimensions	800 × 730 × 870 mm
Weight	125,000 kg
Technical information	400 V, 16 kW, 3NPE, 50/60 Hz

### Description

The single hob range, Metos Diamante 70 D74/10CTEE, has four 2.5 kW cooking zones, the temperature of which can be regulated in increments between 50...400 °C. The single hob allows for pots of different sizes to be used and simplifies the cleaning of the hob. There is a recess and a drainage opening located between the hob and the external edge, for over boiling and washing water. In addition, the rear of the range is at an incline, which prevents splashes from flowing behind the range. The range has a GN2/1 size 6 kW electric oven, the temperature of which can be regulated between 0...250 °C. The oven has three guide rails at intervals of 50 mm.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable from



use in small to mid-sized to large kitchens. Laser cut range working surfaces allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- four cooking zones (2.5 kW / cooking zone)
- beneath the range is a GN2/1-size electric oven (6 kW)
- large splash proof unit control knobs
- body and feet are made from stainless steel.
- adjustable height 840...920 mm
- overheating protection

**SUPPLIED SET INCLUDES:**

- one chromed rack, size GN2/1.

**EXTRA ACCESSORIES (can be ordered separately):**

- GN2/1 racks and sheets;
- socket;
- side panels.