![metos kitchen intelligence logo]

Range Metos Diamante D74/10CTE with open cupboard

Product information

SKU	4343838
Product name	Range Metos Diamante D74/10CTE with open cupboard
Dimensions	800 × 730 × 870 mm
Weight	70,000 kg
Technical information	400 V, 10 kW, 3NPE, 50/60 Hz

Description

Equipped with an open stand, the range with a single hob, Metos Diamante 70 D74/10CTE, 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.

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)
- cooking zones with a diameter 300 mm
- working surface brushed stainless steel AISI304
- open stand
- large splash proof unit control knobs
- body and feet are made from stainless steel.
- adjustable height 840...920 mm
- overheating protection

EXTRA ACCESSORIES (can be ordered separately):
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- with a heated bottom;
- socket;
- side panels.