

Chip scuttle Metos Diamante D72/10TSPE table top model



Product information

SKU	4344154
Product name	Chip scuttle Metos Diamante D72/10TSPE table top model
Dimensions	400 × 730 × 250 mm
Weight	68,000 kg
Technical information	220-240 V, 2 kW, 1N, 50/60 Hz

Description

In the chip scuttle Metos Diamante D72 / 10TSPE table-top model, French fries salting is convenient and they stay warm. Under the bottom of the vat there is a thermostatically controlled heating element, the temperature of which is adjustable between 30 ° C ... 90 ° C. There is an infrared heater on top of the vat with its own switch. The device's flat stainless steel body and detachable tank make it easy to clean. The levels of the appliances are laser-cut, which ensures that the appliances can be combined into a neat, converging island or line for demanding conditions.

- removable vat tank
- large controls are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- overheating protection



- table model

ACCESSORIES (to be ordered separately):

- open stand
- stand with guides
- door for the stand
- stand door for equipment racks
- equipment racks; knife rack, external rack, spice rack, spice jar rack
- drawer on the base
- heating base for the stand
- plinth
- side panels