

Rangewithoven D76/10CEEPT warm with open cupboard

The Metos Diamante 70 D76/10CEEPT range has six Ø220 mm cooking zones. The cast iron 2.6 kW hobs can be adjusted between seven positions using the position control knobs. The control panel has an indicator light, which illuminates when the hob has been switched on. In addition, the hob has a hollow for over boiling, which prevents splashes from flowing to the edges of the unit, and a rear edge that is elevated, to prevent 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 for 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.

- six Ø220 mm cooking zones (2.6 kW / cooking zone)
- beneath the range is a GN2/1-size electric oven (6 kW)
- large splash proof unit control knobs
- exterior and feet are made from stainless steel.
- adjustable height 850...920 mm
- indicator light
- overheating protection

SUPPLIED SET INCLUDES:

- one chrome plated rack, size GN2/1.

EXTRA ACCESSORIES (can be ordered separately):

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

Product number	4343862
Product name	Rangewithoven D76/10CEEPT warm with open cupboard
Size (mm) (w * d * h)	1200 * 730 * 870
Weight	140,000 KG
Capacity	
Technical information	400 V, 21,6 kW, 3NPE, 50/60 Hz