

Induction range D74/10GCI with open cupboard

The Metos Diamante 70 D74/10GCI induction range with an open cupboard has four Ø230 mm size 3.5 kW cooking zones. Cooking zones - in which the temperature can be regulated via control knobs - have been marked on the 6mm thick hob made of unbreakable ceramic glass. An induction range works by only transferring inductive heat from the hob directly to the cooking vessel. Heat does not accumulate within the hob; only the bottom of the pot and the food in the pot or vessel warms up. The hob around the vessels remains cold, which makes using an induction range fast and safe. Cleaning is also easy, since food does not burn onto a cold hob. 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 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.

- four Ø230 mm cooking zones (3.5 kW / cooking zone)
- open cupboard
- Large splash proof control knobs
- the exterior and feet are made from stainless steel
- adjustable height 850...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);
- cupboard with a heated bottom;
- socket;
- side panels.

Product number	4343884
Product name	Induction range D74/10GCI with open cupboard
Size (mm) (w * d * h)	800 * 730 * 870
Weight	80,000 KG
Capacity	
Technical information	400 V, 14 kW, 3NPE, 50/60 Hz