

Griddle grooved Metos Diamante D73/10FTER with open cupboar

Open stand electric grill Metos Diamante 70 D73/10FTER has a grooved steel surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap. 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 hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- open cupboard;
- grooved steel surface





- large splash proof control knobs;
- exterior and feet are made from stainless steel;
- adjustable height 850...920 mm;
- overheating protection.

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;
- 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);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.

Product number	4343980
Product name	Griddle grooved Metos Diamante D73/10FTER with open cupboar
Size (mm) (w * d * h)	600 * 730 * 870
Weight	95,000 KG
Capacity	
Technical information	400 V, 7,5 kW, 3NPE, 50/60 Hz