

Griddle grooved Metos Diamante D74/10TFTER table top model

The Metos Diamante 70 D74/10TFTER electric grill table top model has a grooved steel surface. The grill has two cooking zones, 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.





- table top model
- grooved steel surface
- two cooking zones
- large splash proof control knobs;
- overheating protection.

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;
- open stand
- stand with rails
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- with a heated bottom;
- socket;
- side panels.

Product number	4343988
Product name	Griddle grooved Metos Diamante D74/10TFTER table top model
Size (mm) (w * d * h)	800 * 730 * 250
Weight	81,000 KG
Capacity	
Technical information	400 V, 10,8 kW, 3NPE, 50/60 Hz