

Pasta-cooker Metos Diamante D72/10CPE with one 28 litres bas

The Metos Diamante D72 / 10CPE pasta cooker with stand is equipped with one 28 liter basin. The temperature of the appliance can be adjusted with the 5-position control knob. The control panel has an indicator light that comes on when the pasta cooker is turned on. Water filling with tap and emptying is easy with the adjustment knob. The safety switch prevents the empty basin from being heated.

Rounded corners and a 90 ° rotating resistance element make cleaning the basin easy. The body of the device, the water filling tap and the resistance element are made of stainless steel. The levels of the device are laser-cut, which ensures that the device is easy to combine into a neat congruent island or line for conditions requiring heavy use.

- one 28-liter pool
- water filling tap
- thermostat control
- safety switch
- overheating protection
- the large control knob is splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- on a stand

ACCESSORIES (to be ordered separately):

- cooking basket GN1 / 3
- cooking basket package incl. 1xGN1 / 3 + 2xGN1 / 6 baskets
- cooking basket package incl. 2xGN1 / 3 baskets, long side front
- cooking basket package incl. 2xGN1 / 3 baskets, short side in front
- basin cover, stainless steel
- plinth
- side panels



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Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.29
Unit of volume	m3
Package volume	0.29 m3
Package length	42
Package width	75
Package height	92
Package unit of dimension	cm
Package dimensions (LxWxH)	42x75x92 cm
Net weight	57
Net weight	57 kg
Gross weight	67
Package weight	67 kg
Unit of weight	kg
Connection power kW	5.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Cold water diam.	3/4"
Drain diameter	1"
Model	Diamante