

Induction Wok Meto Diamante D72/10GCIW with open cupboard

The Metos Diamante 70 D72/10GCIW induction wok with an open cupboard has ceramic Ø230 mm size 5 kW cooking zone. Heat does not accumulate within the hob on an induction wok, only the bottom of the pot or the food in the pot or vessel warms up, which makes use of the induction wok fast and safe.

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.

- 230 mm cooking zone (5 kW)
- 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.



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Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	50
Net weight	50 kg
Gross weight	55
Package weight	55 kg
Unit of weight	kg
Connection power kW	5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante