

Gas range Metos Diamante D74/10TCG table top model

The tabletop Metos Diamante D74/10TCG gas stove has four sturdy nickel-plated burners. The burners are equipped with a two-part flame spreader that divides the flame into two different zones. In this way, the heat spreads over a wider area, giving the bottom of the pot a more even heat. It is easy to place a smaller pot or pan on the acid-resistant, cast-iron, black-enameled potholders. The rear 3.5 kW burners are for Ø150-300 mm boilers, the front 5.6 kW burners for Ø150-380 mm boilers.



The stainless steel body of the device and the removable basins made of stainless steel under the burners make cleaning easy. The venturi burners are installed vertically, preventing clogging of the nozzles and the accumulation of dirt. The gas stove works with piezo ignition. Gas burners are equipped with flame arresters that prevent gas from entering the flameless device.

Sturdy, stylish and hygienic Metos Diamante 70 restaurant equipment series has been designed down to every detail as an efficient and functional solution, from pre-treatment to the preparation of the food itself, without forgetting its easy cleaning. The Diamante 70 series devices are available as a table model or on their own stand, individually or in a combination of several devices, from small to medium-sized or large kitchens. The surfaces of the appliances are laser cut, which guarantees that the appliances can be combined into a neat, cohesive island or a line for conditions that require heavy use and will stand the eye even in an open kitchen.

- table model
- four burners 2x3.5kW

and 2x5.6kW

- vertically mounted burners with flame spreaders
- removable basins under the burners
- large controls are protected from splashes
- stainless steel frame
- overheating protection
- piezo ignition
- flame arrester in the burners

DELIVERY INCLUDES:

- natural gas or liquid gas nozzle

ACCESSORIES (to be ordered separately):

- two-burner, flat, cast-iron frying pan
- two-burner, grooved, cast-iron frying pan
- open platform
- stand with wires
- pedestal doors
- pedestal doors for equipment racks
- equipment racks; knife -, utensil - and spice holder, spice jar holder
- drawer on the stand
- thermal base for the stand
- plinth and side panels and 2x5.6kW
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- large controls are protected from splashes
- stainless steel frame
- overheating protection
- piezo ignition
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Item width mm	800
Item depth mm	730
Item height mm	280
Package volume	0.204
Unit of volume	m3
Package volume	0.204 m3
Package length	85
Package width	80
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x30 cm
Net weight	53
Net weight	53 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Gas diameter	1/2"
Gas consumption kW	18.2
Model	Diamante