

Induction Wok Metos Diamante D92/10TCIW table top model

The Metos Diamante D92/10TCIW table top induction wok has a ceramic Ø300 mm, 5 kW cooking plate. When operating the induction wok, the ceramic table top frame does not heat up and the only heat exerted comes from the cooking dish used. Moreover, heat does not collect into or around the wok, only the bottom of the pan and the food inside the pan or dish heat up. Therefore, using an induction wok is quick and safe.

The Metos Diamante 90 -restaurant series is designed for demanding use in professional kitchens and, thus, the appliances are extremely efficient, functional and stylish. The sturdy structure, straightforward use and easy cleanability enable more focus on preparing the food itself. The Diamante 90 -series appliances are available in either a table top version or with its own stand, individually or in combination with other appliances. The appliances are laser cut, which guarantees that they can be connected to other appliances to form a clean and stylish look.

- table top model
- Ø300 mm cooking plate (5 kW)
- large adjustors protected from splashes
- frame from stainless steel
- overheating protection

ADDITIONAL ACCESSORIES (order separately):

- wok pan
- open stand
- open stand with five guide rails
- stand door
- door for accessories
- accessories; knife holder, utensil holder, spice holder, bottle holder
- drawers for stand
- heating sole for stand
- wheels
- footing
- side panels



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Item width mm	400
Item depth mm	900
Item height mm	270
Package volume	1.582
Unit of volume	hl
Package volume	1.582 hl
Package length	45
Package width	95
Package height	37
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x37 cm
Net weight	35
Net weight	35 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Raw material	Stainless steel
Type	induction
Operation type	electromechanical