

Induction Wok D72/10TCIW table top model

The induction wok table top model Metos Diamante 70 D72/10TCIW 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)
- table model
- large splash proof control knobs
- the exterior and feet are made from stainless steel
- overheating protection

EXTRA ACCESSORIES (can be ordered separately):

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

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Item width mm	400
Item depth mm	730
Item height mm	270
Package volume	0.108
Unit of volume	m3
Package volume	0.108 m3
Package length	45
Package width	80
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x30 cm
Net weight	35
Net weight	35 kg
Gross weight	40
Package weight	40 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