

Griddle smooth Metos Diamante D73/10TSFTEA table top model

The Metos Diamante D73/10TSFTEA electric grill table top model has a smooth stainless steel surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on.

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 hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- Stainless steel coating with Scotch Brite finish
- 15 mm thick cooking plate totally independent of the top
- Large canal canopy along the entire perimeter of the plate for the collection of cooking residues, inclined towards the front for the decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach area and increasing the comfort of operators in the kitchen.
- Plate not welded to the machine with optimization of the structural points subjected to thermal stress
- Too full cap in stainlessness, equipped as standard for the

management of the flooding of the canaline

- Plate not welded to speed up maintenance interventions and any replacements in users
- reduced energy power, an increase in yield per cm² which allows a reduction in consumption up to 15% compared to traditional versions
- Heating by means of armored resistances in incoloy
- Thermostatically controlled cooking temperature and adjustable from 110 to 280 ° C
- Safety thermostat

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- cupboard doors management of the flooding of the canaline
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Item width mm	600
Item depth mm	730
Item height mm	250
Package volume	0.196
Unit of volume	m3
Package volume	0.196 m3
Package length	70
Package width	80
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x35 cm
Net weight	61
Net weight	61 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante