

## Bain-marie Metos Diamante D74/10TCBE table top model

The table-top model Bain-marie Metos Diamante D74 / 10TCBE has space for two GN1 / 1-150 containers. Filling the bain-marie is easy at the touch of a button, the temperature is adjustable from 30 ° C to 90 ° C. The vat has an overflow pipe and drainage. The thermal resistors are protected under a perforated base. The levels of the appliances are laser-cut, which ensures that the appliances can be combined into a neat, converging island or line for demanding conditions.



- table-top model
- capacity 2xGN1 / 1-150
- large controls are splash-proof
- overheating protection

ACCESSORIES (to be ordered separately):

- GN containers
- open stand
- door for the stand
- stand door for equipment racks
- equipment racks; knife rack, external rack, spice rack, spice jar rack
- drawer on the base
- guide rail for stand (6 guides)
- pedestal guide support
- heating base for the stand
- plinth
- side panels

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Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	1.845
Unit of volume	hl
Package volume	1.845 hl
Package length	82
Package width	75
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	82x75x30 cm
Net weight	53
Net weight	53 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Drain diameter	1/2"
Model	Diamante