

Chip scuttle Metos Diamante D72/10TSPE table top model

In the chip scuttle Metos Diamante D72 / 10TSPE table-top model, French fries salting is convenient and they stay warm. Under the bottom of the vat there is a thermostatically controlled heating element, the temperature of which is adjustable between 30 ° C ... 90 ° C. There is an infrared heater on top of the vat with its own switch. The device's flat stainless steel body and detachable tank make it easy to clean. 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.

- removable vat tank
- large controls are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- overheating protection
- table model

ACCESSORIES (to be ordered separately):

- open stand
- stand with guides
- door for the stand
- stand door for equipment racks
- equipment racks; knife rack, external rack, spice rack, spice jar rack
- drawer on the base
- heating base for the stand
- plinth
- side panels



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Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	2.62
Unit of volume	hl
Package volume	2.62 hl
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	68
Net weight	68 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	2
Connection voltage V	220-240
Number of phases	1N
Frequency Hz	50/60
Model	Diamante