

Griddle chromium Metos Diamante D72/10SFTEC with open cupboa

Electric griddle Metos D72/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium plate
- 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



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Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	71
Net weight	71 kg
Gross weight	81
Package weight	81 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante