

Griddle grooved Metos Diamante D74/10SFTEAR with open cupboard

Electric griddle Metos D74/10SFTEAR with stainless steel plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, grooved stainless steel 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 decolouration of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the cooking 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
- 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	800
Item depth mm	730
Item height mm	870
Package volume	0.66
Unit of volume	m3
Package volume	0.66 m3
Package length	85
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x97 cm
Net weight	122
Net weight	122 kg
Gross weight	132
Package weight	132 kg
Unit of weight	kg
Connection power kW	10.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante