

Induction Wok Metos Diamante D92/10GCIW with open cupboard

The Metos Diamante D92/10GCIW table top induction wok has a ceramic Ø300 mm, 5 kW cooking plate. When operating the induction wok, the ceramic table top frame does not heat up and the only heat exerted comes from the cooking dish used. Moreover, heat does not collect into or around the wok, only the bottom of the pan and the food inside the pan or dish heat up. Therefore, using an induction wok is quick and safe.

The Metos Diamante 90 -restaurant series is designed for demanding use in professional kitchens and, thus, the appliances are extremely efficient, functional and stylish. The sturdy structure, straightforward use and easy cleanability enable more focus on preparing the food itself. The Diamante 90 -series appliances are available in either a table top version or with its own stand, individually or in combination with other appliances. The appliances are laser cut, which guarantees that they can be connected to other appliances to form a clean and stylish look.

- open stand
- Ø300 mm cooking plate (5 kW)
- large adjustors protected from splashes
- frame from stainless steel
- overheating protection

ADDITIONAL ACCESSORIES (order separately):

- wok pan
- six guide rails
- stand door
- door for accessories
- accessories; knife holder, utensil holder, spice holder, bottle holder
- drawers for stand
- heating sole for stand
- wheels
- footing
- side panels



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Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.419
Unit of volume	m3
Package volume	0.419 m3
Package length	45
Package width	95
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x98 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	5
Connection voltage V	400
Frequency Hz	50/60
Protection rating (IP)	X4
Raw material	Stainless steel
Type	induction
Operation type	electromechanical