

Bain-marie Metos Diamante D72/10TCBE table top model

The table-top Bain-marie Metos Diamante D72 / 10TCBE has space for one GN1 / 1-150 container. 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 drain for emptying. 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 model
- capacity 1xGN1 / 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	400
Item depth mm	730
Item height mm	250
Package volume	0.945
Unit of volume	hl
Package volume	0.945 hl
Package length	42
Package width	75
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	42x75x30 cm
Net weight	33
Net weight	33 kg
Gross weight	43
Package weight	43 kg
Unit of weight	kg
Connection power kW	1.8
Connection voltage V	230
Frequency Hz	50/60
Protection rating (IP)	X4
Drain diameter	1/2"
Model	Diamante