Induktionskogetop Metos Diamante DT94/10GCI med åbent stativ

Produktdata

Varenummer	4343030
Varenavn	Induktionskogetop Metos Diamante DT94/10GCI med åbent stativ
Størrelse	800 × 900 × 870 mm
Vægt	155,000 kg
Teknisk informasjon	400 V, 20 kW, , 50/60 Hz

Beskrivelse

The Metos Diamante D94/10GCI induction stove with a stand has four 5kW cooking plates. The cooking plates, which temperature can be adjusted from the adjustor knobs that have six settings, are marked on the unbreakable 6 mm thick ceramic table top.

When operating the induction stove, 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 stove, only the bottom of the pan and the food inside the pan or dish heat up. Therefore, using an induction stove is quick and safe. In addition, the cleaning of the stove is also easy, as food will not burn onto the cool surface. Furthermore, the back edge is slightly tilted, which prevents splashes from dripping behind the stove.

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
- four cooking plates (5 kW / cooking plate)
- for Ø120-280 mm dishes
- large adjustors protected from splashes
- frame from stainless steel
- overheating protection
  ADDITIONAL ACCESSORIES (order separately):
- stand door
- door for accessories
- accessories; knife holder, utensil holder, spice holder, bottle holder
- heating sole for stand
- wheels
- footing
- side panels