

Gāzes grils Metos Diamante D72/10GG



Product information

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| SKU | 4344078 |
| Product name | Gāzes grils Metos Diamante D72/10GG |
| Dimensions | 400 × 730 × 870 mm |
| Weight | 70,000 kg |

Description

Metos Diamante D72/10GG gas grill with stand and 350 x 550 mm sized grill surface.

The water vapor rising from the humidification basin keeps the grilled food juicy. The cast iron frying pan has two parts, one for meat and one for fish.

The grill works with piezo ignition. The stainless steel burner is equipped with a flame arrester that prevents gas from entering the flameless device.

It's easy to keep the grill clean, because the cooking surface can be turned to the side during cleaning. In addition, the water/grease collection box can be easily emptied.

The sturdy, stylish and hygienic Metos Diamante 70 restaurant equipment series has been designed down to every detail as an efficient and functional solution. The Diamante 70 series devices are available as a table model or on their own stand, individually or in a combination of several devices, from small to medium-sized or large kitchens. The surfaces of the appliances are laser cut, which guarantees that the



appliances can be combined into a neat, cohesive island or a line for conditions that require heavy use, and will stand the eye even in an open kitchen.

- with stand
- baking surface 350 x 550 mm
- piezo ignition
- a flame arrester in the burner
- the large regulator knob is protected from splashes
- frame and legs in stainless steel
- adjustable height 840...900 mm
- state the gas type when ordering, so that the right nozzles are selected to the delivery content

ACCESSORIES (to be ordered separately):

- plinth
- side panels