

Фритюрницы, грили, грили-вертела, грили для сосисок, вапо-грили

Виды товаров: фритюрницы газовые, электрические, контактные грили-сковороды электрические, индукционные, вафельницы, грили угольные, чураско-грили, кебаб-грили, грили из лавового камня, грили-вертела, грили роликовые для сосисок, традиционные, классические грили, вапо-грили и др.

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Gas fryer Metos Proxy

76GFRT 8L+8L

Gas fryer Metos Proxy 76GFRT with two 8L liters tanks.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Frying tank volume 8+8 l
- Safety thermostat
- piezoelectric ignition with protection against infiltration
- Oil drain provided as standard in the front in the control panel area
- Burners outside the tank
- Standard h80 mm feet to facilitate installation, connection and safe maintenance of the equipment
- Indication of the minimum and maximum oil usage levels printed on the tank
- The tanks of the gas and electric versions with external heating elements have "V" moulded tanks to facilitate cleaning
- Supplied as standard with bottom grille, frying basket and tank lid

Accessories (separate price):

- Neutral open stand M60
- Doors for stand M30
- Bottom grid for gas fryer (22 x 40 cm)
- Extra basket for fryer (20x 28x 11,5 cm)
- Kit 2 baskets for gas fryer 2x (10x 28x 11,5 cm)



Gas fryer Metos Proxy 76GFRT 8L+8L

Item width mm	600
Item depth mm	700
Item height mm	295
Package volume	0.315
Unit of volume	m3
Package volume	0.315 m3
Package length	65
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	65x85x57 cm
Net weight	52.5
Net weight	52.5 kg
Gross weight	55
Package weight	55 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	14
Type	gas
Model	Proxy

Gas fryer Metos Proxy

74GFREBM monoblock 15L

Gas fryer Metos Proxy 74GFREBM monoblock with 15 liter tank.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
 - Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
 - External panelling in stainless steel with Scotch Brite finish
 - Fixed stand structure - monoblock
 - Frying tank volume 15 l
 - Safety thermostat
 - The gas connection is supplied in the front bottom part of the machine as standard
 - Piezoelectric ignition with protection against infiltration
 - Oil drain provided as standard in the front in the control panel area
 - Burner inside the tank
 - Indication of the minimum and maximum oil usage levels printed on the tank
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- Supplied as standard with bottom grille, frying basket and tank lid

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Bottom grid for gas fryer monoblock
- Extra basket for fryer
- Kit 2 baskets for gas fryer



Gas fryer Metos Proxy 74GFREBM monoblock 15L

Item width mm	400
Item depth mm	700
Item height mm	870
Package volume	0.363
Unit of volume	m3
Package volume	0.363 m3
Package length	45
Package width	85
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x95 cm
Net weight	42.5
Net weight	42.5 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	14
Type	gas
Model	Proxy

Gas fryer Metos Proxy

74GFRT 8L

Gas fryer Metos Proxy 74GFRT with 8 liter tank.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
 - Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
 - External panelling in stainless steel with Scotch Brite finish
 - Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
 - Frying tank volume 8 l
 - Safety thermostat
 - piezoelectric ignition with protection against infiltration
 - Oil drain provided as standard in the front in the control panel area
 - Burners outside the tank
 - Standard h80 mm feet to facilitate installation, connection and safe maintenance of the equipment
 - Indication of the minimum and maximum oil usage levels printed on the tank
- Supplied as standard with bottom grille, frying basket and tank lid

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Bottom grid for gas fryer (22 x 40 cm)
- Extra basket for fryer (20x 28x 11,5 cm)
- Kit 2 baskets for gas fryer 2x (10x 28x 11,5 cm)



Gas fryer Metos Proxy 74GFRT 8L

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.218
Unit of volume	m3
Package volume	0.218 m3
Package length	45
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x57 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	7
Type	gas
Model	Proxy

Fryer Metos Proxy

74EFRPT 10L 400V3N~

Fryer Metos Proxy 74EFRPT with one 10 liter tank.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Frying tank volume lt. 10
- with tilting power pack
- Safety thermostat for the prevention of overheating
- Oil drain provided as standard in the front in the control panel area
- Indication of the minimum and maximum oil usage levels printed on the tank.
- The tanks of the gas and electric versions with external heating elements have "V" moulded tanks to facilitate cleaning
- IPx4 water-protection rating
- does not include cord and plug

- Supplied as standard with bottom grid, frying basket and tank lid

Accessories (separate price):

- JC joint cover - connection of the modules by means of a dedicated element to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for



technical cabinet- opposite cooking block

- Front plinth M40
- Extra basket for fryer (18x 30,5x 11 cm)
- Kit 2 Basket for fryer 2x(8,5x 30,5x 11 cm)
- Bottom grid for fryer (19,5x 37,5 cm) technical cabinet- opposite cooking block
- Front plinth M40
- Extra basket for fryer (18x 30,5x 11 cm)
- Kit 2 Basket for fryer 2x(8,5x 30,5x 11 cm)
- Bottom grid for fryer (19,5x 37,5 cm)

Fryer Metos Proxy 74EFRPT 10L 400V3N~

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.223
Unit of volume	m3
Package volume	0.223 m3
Package length	46
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x57 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Model	Proxy

CODE: MG4343610

Fryer Metos Diamante D9422/10FRE with two 22 litres basins



Technical specifications

Attachments

GENERAL

Description	Fryer Metos Diamante D9422/10FRE with two 22 litres basins
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DIMENSIONS AND CAPACITY

Item width mm	800
Item depth mm	900
Item height mm	870
Package volume	0.783 m3
Package dimensions (LxWxH)	85x95x97 cm
Net weight	152 kg
Package weight	162 kg

TECHNICAL INFORMATION

Connection power kW	36
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Model	Diamante

Fryer Metos Diamante D9222/10FRE with one 22 litres basin

Metos Electric deep fat fryer D9222/10FRE with 22 liters tank is equipped with all the power, robustness and functionality you need to work efficiently.

- External coatings and feet in stainless steel Britite Scotch Finish
- Floormodel, adjustable worktop height, ranging from 840 ... 900 mm
- Tank in AISI 18/10 stainless steel with cold zone and foam expansion zone
- Oil discharge tap
- Safety thermostat 230°C to prevent oil overheating
- In the 22 lt electric version the heating element can be rotated by over 90°
- Indicator light
- Large splash proof control knob
- 2 pcs frying baskets included 16x36x12 cm

EXTRA ACCESSORIES (can be ordered separately):

- Oil drip pan available upon request
- Extra baskets



Fryer Metos Diamante D9222/10FRE with one 22 litres basin

Product capacity	22 liters basin
Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415
Unit of volume	m3
Package volume	0.415 m3
Package length	45
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x97 cm
Net weight	82
Net weight	82 kg
Gross weight	92
Package weight	92 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Raw material	Stainless steel
Type	electric
Operation type	electromechanical

Fryer Metos TF55

2x230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact fryer is predominantly designed for use with two 230V power supply. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components (base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 3 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel
- notice! equipment requires its own fuse: 2x3,6kW 2x16A



Fryer Metos TF55 2x230V1N~

Product capacity	2x5 litres oil
Item width mm	420
Item depth mm	415
Item height mm	265/420
Package volume	0.151
Unit of volume	m3
Package volume	0.151 m3
Package length	63
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	63x47x51 cm
Net weight	16
Net weight	16 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	7.2
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Remarks (electrical)	2x16A,requires its own fuse
Type	electric

Fryer Metos TF5 230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact fryer is predominantly designed for use with a 230V power supply. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components(base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 5 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel
- requires its own fuse



Fryer Metos TF5 230V1N~

Product capacity	5 litres oil
Item width mm	213
Item depth mm	415
Item height mm	265/420
Package volume	0.081
Unit of volume	m3
Package volume	0.081 m3
Package length	34
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	34x47x51 cm
Net weight	9
Net weight	9 kg
Gross weight	11
Package weight	11 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Remarks (electrical)	requires its own fuse
Type	electric

Fryer TF7 230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact, but powerful fryer is equipped with a 230V cord plug. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components (base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 7 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel
- notice! equipment requires its own fuse



Fryer TF7 230V1N~

Product capacity	7 litres oil
Item width mm	280
Item depth mm	415
Item height mm	265/420
Package volume	0.081
Unit of volume	m3
Package volume	0.081 m3
Package length	34
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	34x47x51 cm
Net weight	9
Net weight	9 kg
Gross weight	11
Package weight	11 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Remarks (electrical)	requires its own fuse
Type	electric

Fryer Metos TF13 400V3N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact, but powerful fryer is equipped with a 16A Power cord plug. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components (base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 13 l
- electromechanical control
- deep drawn oil basin for easy cleaning
- drain valve
- construction all stainless steel



Fryer Metos TF13 400V3N~

Product capacity	13 liters oil
Item width mm	560
Item depth mm	415
Item height mm	265/420
Package volume	0.151
Unit of volume	m3
Package volume	0.151 m3
Package length	63
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	63x47x51 cm
Net weight	17
Net weight	17 kg
Gross weight	19
Package weight	19 kg
Unit of weight	kg
Connection power kW	6.9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Type	electric

Fryer Metos Proxy

76EFRPT 10L+10L 400V3N~

Fryer Metos Proxy 76EFRPT with two 10 liters tank.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
 - Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
 - External panelling in stainless steel with Scotch Brite finish
 - Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
 - Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
 - Frying tank volume lt. 20
 - with tilting power pack
 - Safety thermostat for the prevention of overheating
 - Oil drain provided as standard in the front in the control panel area
 - Indication of the minimum and maximum oil usage levels printed on the tank.
 - The tanks of the gas and electric versions with external heating elements have "V" moulded tanks to facilitate cleaning
 - IPx4 water-protection rating
 - does not include cord and plug
- Supplied as standard with bottom grid, frying baskets and tank lid

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth



M40

- Extra basket for fryer (18x 30,5x 11 cm)
- Kit 2 Basket for fryer 2x(8,5x 30,5x 11 cm)
- Bottom grid for fryer (19,5x 37,5 cm) M40
- Extra basket for fryer (18x 30,5x 11 cm)
- Kit 2 Basket for fryer 2x(8,5x 30,5x 11 cm)
- Bottom grid for fryer (19,5x 37,5 cm)

Fryer Metos Proxy 76EFRPT 10L+10L 400V3N~

Product capacity	20L
Item width mm	600
Item depth mm	700
Item height mm	295
Package volume	0.376
Unit of volume	m3
Package volume	0.376 m3
Package length	66
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	66x85x67 cm
Net weight	52.5
Net weight	52.5 kg
Gross weight	55
Package weight	55 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Model	Proxy

Fryer Metos VC EVO250T/P

Single pan deep fat fryer floor-mounted, pan volume 10 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- oilpump
- 1 frying basket, 205x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO250T/P

Product capacity	26 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	900
Package volume	0.203
Unit of volume	m3
Package volume	0.203 m3
Package length	32
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	32x66x96 cm
Net weight	40
Net weight	40 kg
Gross weight	44
Package weight	44 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Operation type	electronical
Tank volume L	10 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

Fryer Metos VC EVO400T/P

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- oilpump
- 1 frying basket, 160x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO400T/P

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	18 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

Fryer Metos VC EVO2200T

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both pans

Accessories included:

- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos VC EVO2200T

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	8 L
Oil filtering	No
Timer	Yes

Fryer Metos Diamante D7310/10 FRERE with 10 litres basin

The Metos Diamante D7310 /10 FRERE, has two tanks in AISI 18/10 stainless steel with cold zone and foam expansion zone. Oil drain cocks. Basins to collect oil on request. Safety thermostat (230 °C) against excessive oil over -candidates. Protection control with IPX5 waterlitter. Includes 2 Frying Baskets 157x337x120mm. Resistance completely removable from the tank to allow faster and more complete cleaning. Knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.

The Metos Diamante 70 dining set is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante 70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- two pool, 10 l fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- tilting heating elements
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

SHIPPING INCLUDES:

- frying basket 157x337x120 mm



Fryer Metos Diamante D7310/10 FRERE with 10 litres basin

Product capacity	10 liters
Item width mm	600
Item depth mm	700
Item height mm	850
Package volume	0.44
Unit of volume	m3
Package volume	0.44 m3
Package length	45
Package width	85
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x115 cm
Net weight	57
Net weight	57 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	2X10
Temperature probe	No
Oil filtering	No
Timer	No

CODE: MG4228101

Deep fat fryer Metos DPFRE10 with one 10 litres basin

ON ORDER



Technical specifications

GENERAL

Description	Deep fat fryer Metos DPFRE10 with one 10 litres basin
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DIMENSIONS AND CAPACITY

Product capacity	10 liters tank
Item width mm	400
Item depth mm	625
Item height mm	340
Package volume	0.122 m3
Package dimensions (LxWxH)	45x68x40 cm
Net weight	0.01 kg
Package weight	0.01 kg

TECHNICAL INFORMATION

Connection power kW	9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Tank volume L	10
Temperature probe	No
Oil filtering	No
Timer	No

Fryer Metos OF64ERP

Rying tank volume lt. 10. Ilting power pack
-one basket OC-1M included



Fryer Metos OF64ERP

Item width mm	400
Item depth mm	650
Item height mm	295
Package volume	0.211
Unit of volume	m3
Package volume	0.211 m3
Package length	74
Package width	42
Package height	68
Package unit of dimension	cm
Package dimensions (LxWxH)	74x42x68 cm
Net weight	18
Net weight	18 kg
Gross weight	20
Package weight	20 kg
Unit of weight	kg
Connection power kW	9
Connection voltage V	400
Number of phases	3N
Frequency Hz	50
Type of electrical connection	Semifixed
Type	electric

Fryer Metos OF66ERP

Rying tank volume lt. 10 + 10. Ilting power pack
- 2 x 10l basket included



Fryer Metos OF66ERP

Product capacity	11+11 kg/hour
Item width mm	600
Item depth mm	650
Item height mm	295
Package volume	0.321
Unit of volume	m3
Package volume	0.321 m3
Package length	63
Package width	76
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	63x76x67 cm
Net weight	31
Net weight	31 kg
Gross weight	36
Package weight	36 kg
Unit of weight	kg
Connection power kW	18
Fuse Size A	32
Connection voltage V	400
Number of phases	3N
Frequency Hz	50
Type of electrical connection	Semifixed
Type	electric

Doughnut fryer Metos TK-T01 400V3N~

Complete stainless steel construction. Drain board - standard left side / optional right side or backwards

- Lid or clap lid as fryer cover during baking or after work
- Exact microprocessor controller and display of temperature
- Safety thermostat
- Two baking screens



Doughnut fryer Metos TK-T01 400V3N~

Product capacity	240 pcs/h, 16 liters basin
Item width mm	1210
Item depth mm	480
Item height mm	270
Package volume	1
Unit of volume	m3
Package volume	1 m3
Package length	80
Package width	50
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	80x50x40 cm
Net weight	40
Net weight	40 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical conn. height mm	100
Type	electric

Fryer Metos TF77T 400V3N~

Table top fryer. oil capacity max 2x7 l. Electromechanical control

- deep drawn oil basin for easy cleaning
- drain valve
- construction all stainless steel
- a lid for the basin



Fryer Metos TF77T 400V3N~

Product capacity	2x7 liters oil
Item width mm	560
Item depth mm	415
Item height mm	265/420
Package volume	0.151
Unit of volume	m3
Package volume	0.151 m3
Package length	63
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	63x47x51 cm
Net weight	15
Net weight	15 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	9.2
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Remarks (electrical)	2x4,6kW
Type	electric

Fryer TF7T 400V3N~



Fryer TF7T 400V3N~

Product capacity	7 litres oil
Item width mm	280
Item depth mm	415
Item height mm	265/420
Package volume	0.081
Unit of volume	m3
Package volume	0.081 m3
Package length	34
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	34x47x51 cm
Net weight	8
Net weight	8 kg
Gross weight	10
Package weight	10 kg
Unit of weight	kg
Connection power kW	4.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Type	electric

Fryer Metos TF10 400V3N~

Table top fryer. oil capacity max 10 l. Electromechanical control

- deep drawn oil basin for easy cleaning
- drain valve
- construction all stainless steel
- a lid for the basin



Fryer Metos TF10 400V3N~

Product capacity	10 liters oil
Item width mm	360
Item depth mm	415
Item height mm	265/420
Package volume	0.103
Unit of volume	m3
Package volume	0.103 m3
Package length	43
Package width	47
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	43x47x51 cm
Net weight	10
Net weight	10 kg
Gross weight	15
Package weight	15 kg
Unit of weight	kg
Connection power kW	6.9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Type	electric

Fryer Metos Diamante

D7310/10TFRE with two 10 litres basins, table top

The electromechanical fryer Metos Diamante D7310 / 10TFRE is a table top model. The fryer has two basins that holds 10 liters each, their capacity is 40 kg / basket. The basins are equipped with a cold zone. The frying basket is made of stainless steel, its dimensions are 175x300x105 mm.

In the easy-to-use fryer, the oil temperature can be set to 110 ... 190 ° C. The yellow signal lamp goes out when the desired temperature is reached. The safety thermostat prevents the oil from overheating (230 ° C). The stainless steel resistance element can be turned 90 °, this facilitates cleaning of the pool. The pool is equipped with a drain tap for the oil.

- capacity 80 kg
- a basin, fat volume 10 l
- cold zone and foam moon in the pool
- oil tap
- thermostat control
- safety thermostat
- overheating protection
- large splash-resistant setting buttons
- stainless steel material
- table model

DELIVERY INCLUDES:

- two frying baskets 175x300x105 mm



Fryer Metos Diamante D7310/10TFRE with two 10 litres basins, table top

Product capacity	2x10L basin
Item width mm	600
Item depth mm	730
Item height mm	330
Package volume	0.234
Unit of volume	m3
Package volume	0.234 m3
Package length	65
Package width	80
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	65x80x45 cm
Net weight	35
Net weight	35 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type	electric
Model	Diamante

CODE: MG4343612

Fryer Metos Diamante D9222/10FREMMELTING with one 22 litres



Technical specifications

Attachments

GENERAL

Description	Fryer Metos Diamante D9222/10FREMMELTING with one 22 litres
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415 m3
Package dimensions (LxWxH)	45x95x97 cm
Net weight	82 kg
Package weight	92 kg

TECHNICAL INFORMATION

Connection power kW	18
Connection voltage V	400
Frequency Hz	50/60
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Model	Diamante

Fryer Metos Diamante

D7415/10FRERE

The Metos Diamante fryer D7415 / 10FRERE, with a pedestal, has two 15-liter basins with a cold zone. The size of a stainless steel frying basket is 240x337x120 mm.

The oil temperature of the easy-to-use fryer can be set to the desired temperature between 100 and 185 °C. When the desired temperature is reached, the yellow indicator light goes off. The safety thermostat prevents the oil from overheating (230 ° C). Fully removable resistance from the tank to allow a faster and complete cleaning. The basins are equipped with oil drains.

The Metos Diamante 70 Series is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante 70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- two basins, 15 l fat/ basin
- basins with cold zone
- oil taps
- thermostat control
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand
- oil drip pan is not included in the delivery

SHIPPING INCLUDES:

- two frying baskets 240x337x120 mm

ACCESSORIES (to be ordered separately):

- frying basket DCF15/17
- small basket DCF15/17P
- oil tray D7BRO



Fryer Metos Diamante D7415/10FRERE

Product capacity	2x15L basins
Item width mm	800
Item depth mm	730
Item height mm	870
Package volume	0.835
Unit of volume	m3
Package volume	0.835 m3
Package length	84
Package width	85
Package height	117
Package unit of dimension	cm
Package dimensions (LxWxH)	84x85x117 cm
Net weight	71
Net weight	71 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X4
Type	electric
Model	Diamante

CODE: MG4343596

Gas fryer Metos Diamante D9223/10FRG with one 23 litres basi



Technical specifications

Attachments

GENERAL

Description	Gas fryer Metos Diamante D9223/10FRG with one 23 litres basi
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415 m3
Package dimensions (LxWxH)	45x95x97 cm
Net weight	106 kg
Package weight	116 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Model	Diamante

ENERGY AND CONSUMPTION

Gas consumption kW	21
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Fryer Metos Diamante D7215/10FRERE with one 15 litres basin

The Metos Diamante D7215 / 10FRERE, with a pedestal, has a 15-liter basin with a cold zone. The size of a stainless steel frying basket is 240x337x120 mm.

The oil temperature of the easy-to-use fryer can be set to the desired temperature between 115 and 185 °C. When the desired temperature is reached, the yellow indicator light goes off. The safety thermostat prevents the oil from overheating (230 °C). The stainless steel resistance element rotates 90°, making cleaning of the basin easy. The basin is equipped with an oil drain.

The Metos Diamante 70 dining set is designed in every detail to be an effective and functional solution from preparation to cooking, without losing sight of its easy cleaning. Sturdy, stylish and hygienic Diamante 70 Series is available as a table top model or with a stand, single or multiple combination, from small to large size kitchens.

- one pool, 15 l fat
- basin with cold zone and hot water
- an oil tap
- electromechanical
- thermostat control
- security thermostat
- tilting heating elements
- overheating protection
- large controllers are splash-proof
- stainless steel frame and legs
- adjustable height 840 ... 900 mm
- with stand

SHIPPING INCLUDES:

- frying basket 240x337x120 mm

ACCESSORIES (to be ordered separately):

- frying basket
- oil recovery container
- plinth
- side panels



Fryer Metos Diamante D7215/10FRERE with one 15 litres basin

Product capacity	1x15 liters
Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	1
Unit of volume	m3
Package volume	1 m3
Package length	42
Package width	75
Package height	92
Package unit of dimension	cm
Package dimensions (LxWxH)	42x75x92 cm
Net weight	57
Net weight	57 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Type	electric
Model	Diamante

CODE: MG4344137

Gas fryer Metos Diamante D7417/10FRG with two 17 litres basi

Gas-style Metos Diamante D7417/10FRG deep fat fryer with stand has two 17 liter basins equipped with a cold zone. The size of the stainless steel frying basket ...



Full description

Technical specifications

Gas-style Metos Diamante D7417/10FRG deep fat fryer with stand has two 17 liter basins equipped with a cold zone. The size of the stainless steel frying basket is 240x337x120 mm. The oil temperature of the easy-to-use deep fryer can be set to the desired temperature between 100...185°C. The safety thermostat prevents the oil from overheating (230°C). The basins are equipped with oil drain taps. The fryer works with piezo ignition. The stainless steel burner is equipped with a flame arrester that prevents gas from entering the flameless device.

The sturdy, stylish and hygienic Metos Diamante 70 restaurant equipment series is designed in every detail to be as efficient and functional solution without forgetting its easy cleaning. The Diamante 70 series devices are available as a table model or with 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, continuous islands or work lines for conditions that require heavy use, and looks good even in an open kitchen.

- two pools, fat volume 17 l/pool
- cold zone and overboiling area in the basins
- oil taps
- piezo ignition
- a flame arrester in the burner
- mechanical thermostat
- safety thermostat
- large controls are protected from splashes
- frame and legs in stainless steel
- adjustable height 840...900 mm
- on a stand

DELIVERY INCLUDES:

- two frying baskets 240x337x120 mm
- natural gas and liquid gas nozzles (liquid gas nozzle as factory setting)

GENERAL

Description	Gas fryer Metos Diamante D7417/10FRG with two 17 litres basi
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DIMENSIONS AND CAPACITY

Product capacity	basin 2x17 liters
Item width mm	800
Item depth mm	730
Item height mm	870
Package volume	0.835 m3
Package dimensions (LxWxH)	84x85x117 cm
Net weight	89 kg
Package weight	102 kg

TECHNICAL INFORMATION

Protection rating (IP)	X5
Gas diameter	1/2"

FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Model	Diamante

ENERGY AND CONSUMPTION

Gas consumption kW	26
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CODE: MG4343602

Gas fryer Metos Diamante D9423/10FRG kahdella 23 litran alta

Technical specifications Attachments

GENERAL

Description	Gas fryer Metos Diamante D9423/10FRG kahdella 23 litran alta
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DIMENSIONS AND CAPACITY

Item width mm	800
Item depth mm	900
Item height mm	870
Package volume	0.783 m3
Package dimensions (LxWxH)	85x95x97 cm
Net weight	200 kg
Package weight	210 kg

FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Model	Diamante

ENERGY AND CONSUMPTION

Gas consumption kW	42
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Fryer Metos 8EF1/40

Technical specifications

Attachments

Add to cart

GENERAL

Description	Fryer Metos 8EF1/40
DIMENSIONS AND CAPACITY	
Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	57 kg
Package weight	62 kg
TECHNICAL INFORMATION	
Connection power kW	7.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed
FEATURES	
Type	electric
Operation type	electromechanical
Cleaning	hand wash
Oil volume L	8
Tank volume L	18
Temperature probe	No
Oil filtering	No
Timer	No

CODE: MG4243122

Fryer Metos 8EF1/50



Technical specifications

Attachments

GENERAL

Description	Fryer Metos 8EF1/50
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DIMENSIONS AND CAPACITY

Item width mm	500
Item depth mm	850
Item height mm	900
Package volume	0.57 m3
Package dimensions (LxWxH)	60x95x100 cm
Net weight	77 kg
Package weight	82 kg

TECHNICAL INFORMATION

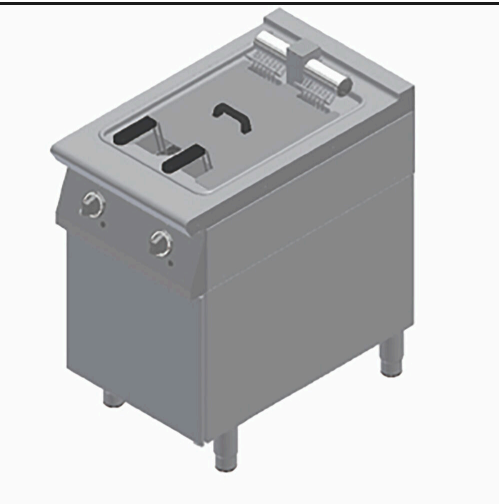
Connection power kW	15
Fuse Size A	32
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed

FEATURES

Type	electric
Operation type	electromechanical
Oil volume L	18
Tank volume L	30

CODE: MG4243124

Fryer Metos 8EF2/50



Technical specifications

Attachments

GENERAL

Description	Fryer Metos 8EF2/50
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DIMENSIONS AND CAPACITY

Item width mm	500
Item depth mm	850
Item height mm	900
Package volume	0.57 m3
Package dimensions (LxWxH)	60x95x100 cm
Net weight	77 kg
Package weight	82 kg

TECHNICAL INFORMATION

Connection power kW	15
Fuse Size A	32
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed

FEATURES

Type	electric
Operation type	electromechanical
Oil volume L	6
Tank volume L	15

Fryer Metos VC EVO250T

Single pan deep fat fryer floor-mounted, pan volume 10 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 1 frying basket, 205x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos VC EVO250T

Product capacity	26 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	900
Package volume	0.203
Unit of volume	m3
Package volume	0.203 m3
Package length	32
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	32x66x96 cm
Net weight	40
Net weight	40 kg
Gross weight	44
Package weight	44 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	10 L
Programmability	programmable
Oil filtering	No
Timer	Yes

Fryer Metos VC EVO400T

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 1 frying basket, 160x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos VC EVO400T

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	18 L
Programmability	programmable
Oil filtering	No
Timer	Yes

Fryer Metos VC EVO2200T/P/L

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both pans

Accessories included:

- oil pump
- 2 basket lifts
- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO2200T/P/L

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Features	With automated lifts
Tank volume L	8 L
Programmability	programmable
Oil filtering	Yes

Fryer Metos VC EVO400T/P/L

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii <(>&<(>> fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- oilpump
- basket lift
- 1 frying basket, 160x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO400T/P/L

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Features	Model with automatic lifts
Tank volume L	18 L
Programmability	programmable
Oil filtering	Yes

Fryer Metos EVO200T

Single pan deep fat fryer floor-mounted, pan volume 8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- frying basket, 160x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos EVO200T

Product capacity	26 kg/h french fries
Item width mm	200
Item depth mm	600
Item height mm	900
Package volume	0.165
Unit of volume	m3
Package volume	0.165 m3
Package length	26
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	26x66x96 cm
Net weight	37
Net weight	37 kg
Gross weight	41
Package weight	41 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Cleaning	hand wash
Tank volume L	8 L
Oil filtering	No
Timer	No

Fryer Metos EVO400T

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 2 pcs frying basket, 158x285x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos EVO400T

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	15
Oil filtering	No
Timer	No

Fryer Metos VC EVO250T/P/L

Single pan deep fat fryer floor-mounted, pan volume 10 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- oilpump
- basket lift
- 1 frying basket, 205x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO250T/P/L

Product capacity	26 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	900
Package volume	0.203
Unit of volume	m3
Package volume	0.203 m3
Package length	32
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	32x66x96 cm
Net weight	40
Net weight	40 kg
Gross weight	44
Package weight	44 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	10 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

Fryer Metos VC EVO 2200 T/P

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat
drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum
of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both
pans

Accessories included:

- oil pump
- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO 2200 T/P

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electronical
Tank volume L	2 x 8 L
Programmability	programmable
Oil filtering	Yes
Timer	Yes

Fryer Metos EVO2200T/L 400V3N~ with lift

Double pan deep fat fryer as a floor-mounted, pan volume 8,0 litres. Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- oil filtering container integrated in the base unit.
 - oil temperature adjustable between 50-190°C for an optimum of performance and capacity.
 - accurate temperature recognition of +/- 2°C
 - control panel includes timer and temperature setting for both pans
- Accessories included:
- two basket lifts
 - 2 frying baskets, 160*270*135 mm
 - lid for two pans
- Extra accessories (will be charged separately)
- frying baskets
 - oil pump



Fryer Metos EVO2200T/L 400V3N~ with lift

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	8 L
Oil filtering	No
Timer	No

Fryer Metos EVO2200T/P

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- oil filtering container integrated in the base unit
- oilpump
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both pans

Accessories included:

- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos EVO2200T/P

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	8 L
Oil filtering	Yes
Timer	No

Fryer Metos VC EVO 400T/L

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- programmable control with 4 program buttons
- temperature and time display, program name display
- oil filtering container integrated in the base unit
- oil temperature adjustable between 60-190°C for an optimum of performance and capacity
- melting cycle temperature adjustable
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 2 basket lifts
- 2 frying basket, 158x285x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos VC EVO 400T/L

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Operation type	electronical
Tank volume L	18 L
Programmability	programmable
Oil filtering	No
Timer	Yes

Fryer Metos EVO2200T

Double pan deep fat fryer floor-mounted, pan volume 2x8 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- oil filtering container integrated in the base unit
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for both pans

Accessories included:

- 2 frying baskets, 160x270x135 mm
- lid for two pans

Extra accessories (will be charged separately)

- frying baskets
- oilpump



Fryer Metos EVO2200T

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.307
Unit of volume	m3
Package volume	0.307 m3
Package length	48.5
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	48.5x66x96 cm
Net weight	62
Net weight	62 kg
Gross weight	66
Package weight	66 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	8 L
Oil filtering	No
Timer	No

Fryer Metos EVO250T/P

Single pan deep fat fryer floor-mounted, pan volume 10 litres.
Deep drawn pan with a large, easy to clean radii & fat drain valve

- oil filtering container integrated in the base unit
- oil pump
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- frying basket, 205x270x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos EVO250T/P

Product capacity	26 kg/h french fries
Item width mm	250
Item depth mm	600
Item height mm	900
Package volume	0.203
Unit of volume	m3
Package volume	0.203 m3
Package length	32
Package width	66
Package height	96
Package unit of dimension	cm
Package dimensions (LxWxH)	32x66x96 cm
Net weight	40
Net weight	40 kg
Gross weight	44
Package weight	44 kg
Unit of weight	kg
Connection power kW	11
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	10 L
Oil filtering	Yes
Timer	No

Fryer Metos EVO400T/P

Single pan deep fat fryer floor-mounted, pan volume 18 litres.
Deep drawn pan with a large, easy to clean radii <(>&<)> fat drain valve

- oil filtering container integrated in the base unit
- oil pump
- oil temperature adjustable between 50-190°C for an optimum of performance and capacity
- accurate temperature recognition of +/-2°C
- control panel includes timer and temperature setting for pan

Accessories included:

- 2 pcs frying basket, 158x285x135 mm
- lid for pan

Extra accessories (will be charged separately)

- frying baskets



Fryer Metos EVO400T/P

Product capacity	52 kg/h french fries
Item width mm	400
Item depth mm	600
Item height mm	900
Package volume	0.308
Unit of volume	m3
Package volume	0.308 m3
Package length	52
Package width	62
Package height	95.5
Package unit of dimension	cm
Package dimensions (LxWxH)	52x62x95.5 cm
Net weight	59
Net weight	59 kg
Gross weight	63
Package weight	63 kg
Unit of weight	kg
Connection power kW	22
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Protection rating (IP)	IPX5
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Tank volume L	18 L
Oil filtering	Yes
Timer	No

CODE: MG4345000

Automatic Deep Fryer Metos QualityFry iQ625

With Metos QualityFry i625 you can boost your business with unmatched efficiency and flavor. Are you looking to serve delicious, crispy fried foods without the ...



Full description

Technical specifications

With Metos QualityFry i625 you can boost your business with unmatched efficiency and flavor. Are you looking to serve delicious, crispy fried foods without the hassle and cost of a traditional exhaust system? Meet the QualityFry i625, the ultimate ventless fryer that's redefining kitchen efficiency, safety, and taste.

With the QualityFry i625, you can: Fry without a hood. No need for costly exhaust installations. This ventless fryer eliminates fumes and odors, making it perfect for any location. Save space and energy: Designed to be compact and energy-efficient, reduces oil usage and energy consumption, lowering operating costs. Maximize production: Advanced technology allows for continuous frying, so you can meet high customer demand effortlessly. Prepare everything from fries and chicken wings to pastries and veggies at lightning speed. Enhance food quality: With its closed frying system, the i625 preserves natural flavors and textures, ensuring consistently mouthwatering results.

Why Choose Metos QualityFry i625? Metos QualityFry i625 is engineered for safety and ease, with automatic oil filtering, minimal emissions, and simple touch controls. Its sleek, modern design seamlessly fits into any space, allowing you to bring the quality of your kitchen to new heights. Transform your menu, expand your cooking possibilities, and increase your profitability with the QualityFry i625 ventless fryer. Discover the power of ventless frying – without compromising on taste or quality!

- continuous production allows to program 6 portions at a time, 2 in the frying chamber and 4 in the carousel.
- oil capacity 5,5 litres
- loading capacity: small portion 250 g, large portion 600 g
- The 5" touchscreen allows intuitive control of the cooking programs and quick monitoring of the whole machine.

GENERAL

Description	Automatic Deep Fryer Metos QualityFry iQ625
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DIMENSIONS AND CAPACITY

Item width mm	670
Item depth mm	856
Item height mm	60
Package volume	0.59 m3
Package dimensions (LxWxH)	123x80x60 cm
Net weight	70 kg
Package weight	86 kg

TECHNICAL INFORMATION

Connection power kW	3.5
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50

FEATURES

Operation type	electronical
Cleaning	hand wash
Data transfer	USB
Top material type	stainless steel
Pan volume L	15
Oil volume L	5
Tank volume L	10
Temperature probe	No
Oil filtering	Yes
Timer	Yes

INSTALLATION

Installation	table model
--------------	-------------

ENERGY AND CONSUMPTION

Power type	electric
------------	----------

CODE: MG4571690

Electric Fryer Metos OCF30-FPEL214CA Frymaster

Metos Frymaster OCF30 electric fryers are the ultimate oil-conserving, high-performance fryers. They are made of stainless steel on the outside but their hearts...



Full description

Technical specifications

Metos Frymaster OCF30 electric fryers are the ultimate oil-conserving, high-performance fryers. They are made of stainless steel on the outside but their hearts are green on the inside.

- 40% less oil; 10% less energy
- SMART4U® 3000 Controller / Maintains food quality / Extends oil life / Monitors equipment performance / Supports frystation management best practices
- Frying area 33 x 36 x 9.5 cm per full frypot, 15 x 36 x 9.5 cm per split frypot
- Twin baskets included
- Innovative safety features offer proprietary advantages over other fryers; automatic high-limit reset and audible alarm if 2nd drain is opened
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation
- Durable, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency that exceeds ENERGY STAR® standards and protects against oil migration
- Center-mounted RTD, 1° action thermostat ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products
- Built-in filtration puts filtration where it's most convenient to use, right in the fryer battery. The fast, easy filtering process extends oil life significantly and ensures operator safety by minimizing hot oil handling.
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Open frypot design, allows for safe, easy, unobstructed cleaning and maintenance

GENERAL

Description	Electric Fryer Metos OCF30-FPEL214CA Frymaster
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DIMENSIONS AND CAPACITY

Product capacity	tank 2 x 15 ltr.
Item width mm	786
Item depth mm	794
Item height mm	1152
Package volume	0.857 m3
Package dimensions (LxWxH)	85x84x120 cm
Net weight	140 kg
Package weight	243 kg

TECHNICAL INFORMATION

Connection power kW	14
Fuse Size A	25
Connection voltage V	400/230
Number of phases	3N
Frequency Hz	50
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Drain diameter	40

FEATURES

Operation type	electronical
Cleaning	hand wash
Data transfer	USB
Top material type	stainless steel
Temperature probe	No
Oil filtering	Yes
Timer	Yes

INSTALLATION

Installation	floor model
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ENERGY AND CONSUMPTION

Power type	electric
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Fryer Metos Diamante D7210/10TFRE with one 10 litres basin, table top

Capacity 40 kg. A basin, fat volume 10 l

- cold zone and foaming reserve in the basin
- oil tap
- thermostat control
- safety thermostat
- overheating protection
- large splash-resistant setting buttons
- stainless steel material
- table model

DELIVERY INCLUDES:

- basket 175x300x105 mm



Fryer Metos Diamante D7210/10TFRE with one 10 litres basin, table top

Product capacity	10L basin
Item width mm	400
Item depth mm	730
Item height mm	330
Package volume	0.158
Unit of volume	m3
Package volume	0.158 m3
Package length	45
Package width	78
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	45x78x45 cm
Net weight	32
Net weight	32 kg
Gross weight	42
Package weight	42 kg
Unit of weight	kg
Connection power kW	9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type	electric
Model	Diamante

Fryer Metos TF3 230V1N~

The Metos TF Range is designed to suit smaller kitchens or where the fryer is required for occasional use. This compact fryer is predominantly designed for use with a 230V power supply. Metos TF fryers offer a simple to operate, low maintenance range of frying equipment designed to fit perfectly into any commercial kitchen. The fry pan is pressed from a single sheet of stainless steel and provides a durable, smooth, rounded, easy to clean profile. The 3 main components(base, pan, the element head) that make up the TF fryer, will all come apart for easy, hygienic cleaning.

- table top fryer
- oil capacity max 3 liters
- electromechanical control
- deep drawn oil basin for easy cleaning
- oil tap
- construction all stainless steel



Fryer Metos TF3 230V1N~

Product capacity	3 litres oil
Item width mm	200
Item depth mm	390
Item height mm	180/310
Package volume	0.041
Unit of volume	m3
Package volume	0.041 m3
Package length	22
Package width	46
Package height	41
Package unit of dimension	cm
Package dimensions (LxWxH)	22x46x41 cm
Net weight	6
Net weight	6 kg
Gross weight	8
Package weight	8 kg
Unit of weight	kg
Connection power kW	3
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Type	electric

Panini grill Metos 220x230 mm smooth/ribbed, singel

Cast-iron enamelled grills. Stainless steel frame. With wire brush. Fitted with fat tray and backsplash. Thermostat continuously adjustable up to a maximum of 300°C, with indicator light. With lifted top (H)530 mm. / Grill surface 220x230 mm



Panini grill Metos 220x230 mm smooth/ribbed, singel

Item width mm	290
Item depth mm	370
Item height mm	210
Package volume	0.037
Unit of volume	m3
Package volume	0.037 m3
Package length	42
Package width	34
Package height	26
Package unit of dimension	cm
Package dimensions (LxWxH)	42x34x26 cm
Net weight	14
Net weight	14 kg
Gross weight	16
Package weight	16 kg
Unit of weight	kg
Connection power kW	1.8
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Top material type	cast iron
Frying top type	smooth+ribbed
Griddle type	contact griddle

Panini grill Metos 475x230 half smooth/half ribbed, double

Cast-iron enamelled grills. Stainless steel frame. With wire brush. Fitted with fat tray and backsplash. Thermostat continuously adjustable up to a maximum of 300°C, with indicator light. Thermostats independently adjustable. With lifted top (H)530 mm. / Grill surface 475x230 mm Ribbed top, half of bottom smooth and half ribbed



Panini grill Metos 475x230 half smooth/half ribbed, double

Item width mm	430
Item depth mm	370
Item height mm	210
Package volume	0.068
Unit of volume	m3
Package volume	0.068 m3
Package length	62
Package width	42
Package height	26
Package unit of dimension	cm
Package dimensions (LxWxH)	62x42x26 cm
Net weight	28.5
Net weight	28.5 kg
Gross weight	30.5
Package weight	30.5 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Top material type	cast iron
Frying top type	smooth+ribbed
Griddle type	contact griddle

Panini grill Metos 340x230 mm smooth/ribbed, singel

Cast-iron enamelled grills. Stainless steel frame. With wire brush. Fitted with fat tray and backsplash. Thermostat continuously adjustable up to a maximum of 300°C, with indicator light. With lifted top (H)530 mm. / Grill surface 340x230 mm



Panini grill Metos 340x230 mm smooth/ribbed, singel

Item width mm	430
Item depth mm	370
Item height mm	210
Package volume	0.052
Unit of volume	m3
Package volume	0.052 m3
Package length	48
Package width	42
Package height	26
Package unit of dimension	cm
Package dimensions (LxWxH)	48x42x26 cm
Net weight	16
Net weight	16 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	2.2
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Top material type	cast iron
Frying top type	smooth+ribbed
Griddle type	contact griddle

Panini grill Metos 475x230 ribbed, double

Cast-iron enamelled grills. Stainless steel frame. With wire brush. Fitted with fat tray and backslash. Thermostat continuously adjustable up to a maximum of 300°C, with indicator light. Thermostats independently adjustable. With lifted top (H)530 mm. / Grill surface 475x230 mm



Panini grill Metos 475x230 ribbed, double

Item width mm	570
Item depth mm	395
Item height mm	210/510
Package volume	0.068
Unit of volume	m3
Package volume	0.068 m3
Package length	62
Package width	42
Package height	26
Package unit of dimension	cm
Package dimensions (LxWxH)	62x42x26 cm
Net weight	27
Net weight	27 kg
Gross weight	29
Package weight	29 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Top material type	cast iron
Frying top type	ribbed
Griddle type	contact griddle

Panini grill Metos 475x230 smooth/ribbed, double

Cast-iron enamelled grills. Stainless steel frame. With wire brush. Fitted with fat tray and backslash. Thermostat continuously adjustable up to a maximum of 300°C, with indicator light. Thermostats independently adjustable. With lifted top (H)530 mm. / Grill surface 475x230 mm Ribbed top and smooth bottom



Panini grill Metos 475x230 smooth/ribbed, double

Item width mm	430
Item depth mm	370
Item height mm	210
Package volume	0.068
Unit of volume	m3
Package volume	0.068 m3
Package length	62
Package width	42
Package height	26
Package unit of dimension	cm
Package dimensions (LxWxH)	62x42x26 cm
Net weight	26
Net weight	26 kg
Gross weight	28
Package weight	28 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Top material type	cast iron
Frying top type	smooth+ribbed
Griddle type	contact griddle

Contact grill Metos Kromet 000.GS-01.N 230V1~

Non adhesive working surface. Ribbed heating plates

- low energy consumption
- signalisation of working progress
- housing made of stainless steel
- reinforced construction
- heating zones: top-bottom
- operating temperature 50-250°C
- working surface 2x256x256



Contact grill Metos Kromet 000.GS-01.N 230V1~

Item width mm	273
Item depth mm	328
Item height mm	192
Package volume	0.036
Unit of volume	m3
Package volume	0.036 m3
Package length	38
Package width	30
Package height	32
Package unit of dimension	cm
Package dimensions (LxWxH)	38x30x32 cm
Net weight	8.3
Net weight	8.3 kg
Gross weight	10
Package weight	10 kg
Unit of weight	kg
Connection power kW	1.6
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	32

Contactgrill Turbogrill Metos GL2002 400V 3N~



Contactgrill Turbogrill Metos GL2002 400V 3N~

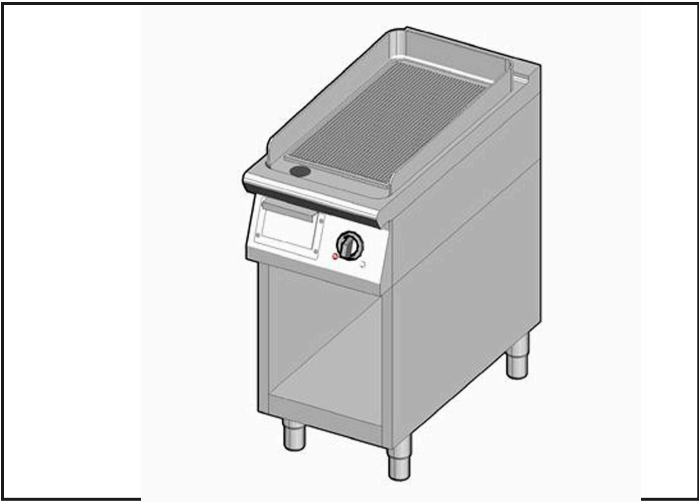
Product capacity	450*390 mm
Item width mm	490
Item depth mm	570
Item height mm	210
Package volume	0.09
Unit of volume	m3
Package volume	0.09 m3
Package length	51
Package width	59
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	51x59x30 cm
Net weight	32
Net weight	32 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	6.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Type	electric
Operation type	electromechanical
Frying top type	smooth
Griddle type	contact griddle

CODE: MG4243162

Griddle grooved steel Metos 8EBPUBO/40-

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ON ORDER



Technical specifications

GENERAL

Description	Griddle grooved steel Metos 8EBPUBO/40-R
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	55 kg
Package weight	65 kg

TECHNICAL INFORMATION

Connection power kW	5
Fuse Size A	10
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed

FEATURES

Type	electric
Top material type	stainless steel
Frying top type	ribbed
Griddle type	frytop

CODE: MG4243160

Griddle smooth steel Metos 8EBPUBO/40-L



Technical specifications

GENERAL

Description	Griddle smooth steel Metos 8EBPUBO/40-L
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	55 kg
Package weight	65 kg

TECHNICAL INFORMATION

Connection power kW	5
Fuse Size A	10
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed

FEATURES

Type	electric
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

CODE: MG4243164

Griddle with coumpound plate smooth steel Metos 8EBPUBO/40-C



Technical specifications

GENERAL

Description	Griddle with coumpound plate smooth steel Metos 8EBPUBO/40-C
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	55 kg
Package weight	65 kg

TECHNICAL INFORMATION

Connection power kW	5
Fuse Size A	10
Connection voltage V	400
Number of phases	3N
Type of electrical connection	Semifixed

FEATURES

Type	electric
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

CODE: MG4343440

Gas griddle chromium/grooved Metos Diamante D96/10TFTTGC1/3R



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium/grooved Metos Diamante D96/10TFTTGC1/3R
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.449 m3
Package dimensions (LxWxH)	135x95x35 cm
Net weight	140 kg
Package weight	150 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343452

**Gas griddle grooved Metos Diamante
D96/10TFTTG1/3R table top**



Technical specifications

Attachments

GENERAL

Description	Gas griddle grooved Metos Diamante D96/10TFTTG1/3R table top
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.449 m3
Package dimensions (LxWxH)	135x95x35 cm
Net weight	140 kg
Package weight	150 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	stainless steel
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343446

Gas griddle grooved Metos Diamante D96/10FTTG1/3R with open



Technical specifications

Attachments

GENERAL

Description	Gas griddle grooved Metos Diamante D96/10FTTG1/3R with open
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	stainless steel
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343434

Gas griddle chromium/grooved Metos Diamante D96/10FTTGC1/3R



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium/grooved Metos Diamante D96/10FTTGC1/3R
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343460

Gas griddle chromium Metos Diamante D96/10FTTGC with open cu



Technical specifications

Attachments

GENERAL

Description Gas griddle chromium Metos Diamante D96/10FTTGC with open cu

DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343484

Gas griddle smooth Metos Diamante D96/10TFTTG table top mode



Technical specifications

Attachments

GENERAL

Description	Gas griddle smooth Metos Diamante D96/10TFTTG table top mode
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.449 m3
Package dimensions (LxWxH)	135x95x35 cm
Net weight	140 kg
Package weight	150 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343468

Gas griddle chromium Metos Diamante D96/10TFTTGC table top m



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium Metos Diamante D96/10TFTTGC table top m
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.449 m3
Package dimensions (LxWxH)	135x95x35 cm
Net weight	140 kg
Package weight	150 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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CODE: MG4343476

Gas griddle smooth Metos Diamante D96/10FTTG with open cupbo



Technical specifications

Attachments

GENERAL

Description	Gas griddle smooth Metos Diamante D96/10FTTG with open cupbo
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	31.5
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Griddle smooth Metos Diamante D74/10TSFTEA table top model

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

- Table top version, smooth 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D74/10TSFTEA table top model

Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	0.306
Unit of volume	m3
Package volume	0.306 m3
Package length	85
Package width	80
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x45 cm
Net weight	80
Net weight	80 kg
Gross weight	100
Package weight	100 kg
Unit of weight	kg
Connection power kW	15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

CODE: MG4344030

Gas griddle smooth Metos Diamante D76/10FTTG with open cupboard



Technical specifications

Attachments

GENERAL

Description	Gas griddle smooth Metos Diamante D76/10FTTG with open cupboard
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97 m3
Package dimensions (LxWxH)	125x80x97 cm
Net weight	150 kg
Package weight	160 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	19.5
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CODE: MG4343990

Gas griddle chromium/grooved Metos Diamante D76/10FTTG1/3R w



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium/grooved Metos Diamante D76/10FTTG1/3R w
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97 m3
Package dimensions (LxWxH)	125x80x97 cm
Net weight	150 kg
Package weight	160 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	19.5
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CODE: MG4343992

Gas griddle chromium/grooved Metos Diamante D76/10FTTGC1/3R



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium/grooved Metos Diamante D76/10FTTGC1/3R
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97 m3
Package dimensions (LxWxH)	125x80x97 cm
Net weight	150 kg
Package weight	160 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	19.5
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CODE: MG4344014

**Gas griddle chromium Metos Diamante
D76/10FTTGCwith open cup**



Technical specifications

Attachments

GENERAL

Description	Gas griddle chromium Metos Diamante D76/10FTTGCwith open cup
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97 m3
Package dimensions (LxWxH)	125x80x97 cm
Net weight	150 kg
Package weight	160 kg

TECHNICAL INFORMATION

Gas diameter	1/2"
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FEATURES

Raw material	stainless steel
Type	gas
Operation type	electromechanical
Top material type	chrome
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

ENERGY AND CONSUMPTION

Gas consumption kW	19.5
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Griddle chromium/grooved

Metos Diamante

D93/10SFTECR with open cupboard

Electric griddle Metos D93/10SFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D93/10SFTECR with open cupboard

Item width mm	600
Item depth mm	900
Item height mm	870
Package volume	0.599
Unit of volume	m3
Package volume	0.599 m3
Package length	65
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x97 cm
Net weight	125
Net weight	125 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4

Griddle chromium/grooved

Metos Diamante

D92/10TSFTECR table top

Electric griddle Metos D92/10TSFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D92/10TSFTECR table top

Item width mm	400
Item depth mm	900
Item height mm	250
Package volume	1.496
Unit of volume	hl
Package volume	1.496 hl
Package length	45
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x35 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400

Griddle chromium Metos Diamante D92/10SFTECR cupboard

Electric griddle Metos D92/10SFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D92/10SFTECR cupboard

Product capacity	frying surface 305x660 mm
Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.15
Unit of volume	m3
Package volume	0.15 m3
Package length	45
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x35 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle grooved Metos Diamante D76/10 FTEA1/3R with open cupboard

Open stand electric grill Metos Diamante 70 D76/10 FTEA1/3R has 1/3 grooved and 2/3 smooth, a stainless steel surface. The grill has three cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- open cupboard;
- 1/3 grooved, 2/3 smooth;
- stainless steel surface;
- three cooking zones
- large splash proof control knobs;
- exterior and feet are made from stainless steel;
- adjustable height 840...900 mm;
- overheating protection.

EXTRA ACCESSORIES (can be



ordered separately):

- splash guard;
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels. ordered separately):
- splash guard;
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.

Griddle grooved Metos Diamante D76/10 FTEA1/3R with open cupboard

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97
Unit of volume	m3
Package volume	0.97 m3
Package length	125
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	125x80x97 cm
Net weight	115
Net weight	115 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	16.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D73/10TSFTEC1/3R table top

The Metos Diamante D73/10TSFTEC1/3R electric table top model grill has 1/3 grooved and 2/3 smooth, polished chrome plated surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on.



Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- table top model
- 1/3 grooved, 2/3 smooth;
- polished chrome plated surface
- 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 decelusion of the liquids in the large drawer
- large splash proof control knobs
- exterior made from stainless steel
- overheating protection
- thermostatically controlled cooking temperature and adjustable from 110 to 280 °C
- indicator light

EXTRA ACCESSORIES (can be ordered separately):

- open cupboard
-

Griddle chromium/grooved Metos Diamante D73/10TSFTEC1/3R table top

Item width mm	600
Item depth mm	700
Item height mm	250
Package volume	0.196
Unit of volume	m3
Package volume	0.196 m3
Package length	70
Package width	80
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x35 cm
Net weight	61
Net weight	61 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D93/10TFTEC1/3R table

Electric griddle Metos D93/10TSFTEC1/3R with chromium plate
- 1/3 grooved and 2/3 smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, 1/3 grooved and 2/3 smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D93/10TFTEC1/3R table

Item width mm	600
Item depth mm	900
Item height mm	250
Package volume	0.216
Unit of volume	m3
Package volume	0.216 m3
Package length	65
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x35 cm
Net weight	90
Net weight	90 kg
Gross weight	100
Package weight	100 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle chromium/grooved

Metos Diamante

D93/10TSFTECR table top

Electric griddle Metos D93/10TSFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D93/10TSFTECR table top

Item width mm	600
Item depth mm	900
Item height mm	250
Package volume	0.216
Unit of volume	m3
Package volume	0.216 m3
Package length	65
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x35 cm
Net weight	125
Net weight	125 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle chromium Metos Diamante D73/10SFTEC with open cupboard

Electric griddle Metos D73/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D73/10SFTEC with open cupboard

Item width mm	600
Item depth mm	730
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Frequency Hz	50/60
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D73/10SFTECR with open cupboard

Electric griddle Metos D73/10SFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D73/10SFTECR with open cupboard

Item width mm	600
Item depth mm	700
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D72/10SFTECR with open cupboard

Electric griddle Metos D72/10SFTECR with chromium plate - grooved, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D72/10SFTECR with open cupboard

Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	71
Net weight	71 kg
Gross weight	81
Package weight	81 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Frequency Hz	50/60
Model	Diamante

Griddle smooth Metos Diamante D94/10TSFTEA table top model

Electric griddle Metos D94/10TSFTEA with steel plate AISI430 - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, smooth steel plate AISI430
- External coating in stainless steel 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 decolusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D94/10TSFTEA table top model

Product capacity	plate 705x490 mm
Item width mm	800
Item depth mm	900
Item height mm	250
Package volume	2.826
Unit of volume	hl
Package volume	2.826 hl
Package length	85
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	85x95x35 cm
Net weight	125
Net weight	125 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle chromium Metos Diamante D93/10TFTEC table top model

Electric griddle Metos D93/10TSFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D93/10TFTEC table top model

Item width mm	600
Item depth mm	900
Item height mm	250
Package volume	0.216
Unit of volume	m3
Package volume	0.216 m3
Package length	65
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x35 cm
Net weight	90
Net weight	90 kg
Gross weight	100
Package weight	100 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle chromium Metos Diamante D76/10FTEC with open cupboa

Open stand electric grill Metos Diamante 70 D76/10FTEC has a smooth, polished chrome plated surface. The grill has three cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.



Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- open cupboard;
- smooth polished chrome plated surface
- three cooking zones
- large splash proof control knobs;
- exterior and feet are made from stainless steel;
- adjustable height 850...920 mm;
- overheating protection.

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;

- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.

Griddle chromium Metos Diamante D76/10FTEC with open cupboa

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97
Unit of volume	m3
Package volume	0.97 m3
Package length	125
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	125x80x97 cm
Net weight	150
Net weight	150 kg
Gross weight	160
Package weight	160 kg
Unit of weight	kg
Model	Diamante

Griddle grooved Metos Diamante D73/10SFTEA1/3R with open cupboard

Electric griddle Metos D73/10SFTEA1/3R with stainless steel plate - 1/3 grooved and 2/3 smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, 1/3 grooved and 2/3 smooth 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle grooved Metos Diamante D73/10SFTEA1/3R with open cupboard

Item width mm	600
Item depth mm	700
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle grooved Metos Diamante D72/10SFTEAR with open cupboard

Electric griddle Metos D72/10SFTEAR 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle grooved Metos Diamante D72/10SFTEAR with open cupboard

Item width mm	400
Item depth mm	700
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	71
Net weight	71 kg
Gross weight	81
Package weight	81 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D74/10SFTECR with open cupboard

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

- Open cupboard version, grooved chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D74/10SFTECR with open cupboard

Item width mm	800
Item depth mm	700
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
Model	Diamante

Griddle chr/gro D93/10SFTEC1/3R cupboard

Electric griddle Metos D93/10SFTEC1/3R with chromium plate - 1/3 grooved and 2/3 smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, 1/3 grooved and 2/3 smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chr/gro D93/10SFTEC1/3R cupboard

Item width mm	600
Item depth mm	900
Item height mm	870
Package volume	0.605
Unit of volume	m3
Package volume	0.605 m3
Package length	65
Package width	95
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x98 cm
Net weight	125
Net weight	125 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4

Griddle chromium/grooved Metos Diamante D76/10 FTEC 1/3R open cupboard

Open stand electric grill Metos Diamante D76/10 FTEC 1/3R has 1/3 grooved and 2/3 smooth, polished chrome plated surface. The grill has two cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- open cupboard;
- 1/3 grooved, 2/3 smooth;
- polished chrome plated surface;
- two cooking zones
- large splash proof control knobs;
- exterior and feet are made from stainless steel;
- adjustable height 840...900 mm;
- overheating protection.

EXTRA ACCESSORIES (can be



ordered separately):

- splash guard;
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels. ordered separately):
- splash guard;
- cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.

Griddle chromium/grooved Metos Diamante D76/10 FTEC 1/3R open cupboard

Item width mm	1200
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	115
Net weight	115 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	16.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D74/10TSFTECR table t

The Metos Diamante 70 D74/10TSFTECR electric table top model grill has grooves, with a polished chrome plated surface. The grill has two cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.



Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- table top model
- with grooves
- polished chrome plated surface
- two cooking zones
- large splash proof control knobs
- overheating protection

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;
- open cupboard;
- legs with guide rails;
- cupboard

doors;

- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for cupboard;
- cupboard with a heated bottom;
- socket;
- side panels; doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for cupboard;
- cupboard with a heated bottom;
- socket;
- side panels;

Griddle chromium/grooved Metos Diamante D74/10TSFTECR table t

Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	0.204
Unit of volume	m3
Package volume	0.204 m3
Package length	85
Package width	80
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x30 cm
Net weight	81
Net weight	81 kg
Gross weight	91
Package weight	91 kg
Unit of weight	kg
Connection power kW	10.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium Metos Diamante D73/10TSFTEC table top model

The Metos Diamante D73/10TSFTEC electric table top model grill has a smooth, polished chrome plated surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- smooth polished chrome plated surface
- large splash proof control knobs
- exterior is made of stainless steel
- 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 decelusion of the liquids in the large drawer
- large fat collection drawer
- uniform cooking temperature on the whole plate. Optimizing the heat in the coach area and increasing the comfort of operators in the kitchen
- 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

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- cupboard doors
- scrapers and blades 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

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- cupboard doors
- scrapers and blades

Griddle chromium Metos Diamante D73/10TSFTEC table top model

Item width mm	600
Item depth mm	730
Item height mm	250
Package volume	0.196
Unit of volume	m3
Package volume	0.196 m3
Package length	70
Package width	80
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x35 cm
Net weight	61
Net weight	61 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium Metos Diamante D72/10TSFTEC table top model

The Metos Diamante 70 D72/10TSFTEC electric table top model grill has a smooth, polished chrome plated surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.



Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- table top model;
- smooth polished chrome plated surface
- large splash proof control knobs;
- overheating protection.

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;
- open stand
- stand with guide rails
- cupboard doors;
- cupboard doors for utensil frames;
- utensil

frames; knife rack, utensil rack, spice rack frame, spice jar rack;

- drawer for the cupboard;

- with a heated bottom;

- socket;

- side panels. frames; knife rack, utensil rack, spice rack frame, spice jar rack;

- drawer for the cupboard;

- with a heated bottom;

- socket;

- side panels.

Griddle chromium Metos Diamante D72/10TSFTEC table top model

Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	0.108
Unit of volume	m3
Package volume	0.108 m3
Package length	45
Package width	80
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x30 cm
Net weight	47
Net weight	47 kg
Gross weight	57
Package weight	57 kg
Unit of weight	kg
Connection power kW	3.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle chromium Metos Diamante D92/10TSFTEC table top model

Electric griddle Metos D92/10TSFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Tabletop version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D92/10TSFTEC table top model

Product capacity	frying surface 305x660 mm
Item width mm	400
Item depth mm	900
Item height mm	250
Package volume	0.09
Unit of volume	m3
Package volume	0.09 m3
Package length	45
Package width	95
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x35 cm
Net weight	66
Net weight	66 kg
Gross weight	76
Package weight	76 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60

Griddle chromium D92/10SFTEC Cupboard

Electric griddle Metos D93/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium D92/10SFTEC Cupboard

Item width mm	600
Item depth mm	900
Item height mm	870
Package volume	0.605
Unit of volume	m3
Package volume	0.605 m3
Package length	65
Package width	95
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	65x95x98 cm
Net weight	125
Net weight	125 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4

Griddle grooved Metos Diamante D74/10SFTEA1/3R with open cupboard

Electric griddle Metos D74/10SFTEA1/3R with stainless steel plate - 1/3 grooved and 2/3 smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, 1/3 grooved and 2/3 smooth 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle grooved Metos Diamante D74/10SFTEA1/3R with open cupboard

Item width mm	800
Item depth mm	700
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

Griddle chromium/grooved

Metos Diamante

D73/10SFTEC1/3R with cupboard

Electric griddle Metos D73/10SFTEC 1/3R with chromium plate

- 1/3 grooved and 2/3 smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium/grooved Metos Diamante D73/10SFTEC1/3R with cupboard

Item width mm	600
Item depth mm	700
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Frequency Hz	50/60
Model	Diamante

Griddle chromium Metos Diamante D74/10TSFTEC table top model

The Metos Diamante D74/10TSFTEC electric table top model grill has a smooth, polished chrome plated surface. Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range.



- table top
- smooth polished chrome plated surface
- 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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

Griddle chromium Metos Diamante D74/10TSFTEC table top model

Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	0.204
Unit of volume	m3
Package volume	0.204 m3
Package length	85
Package width	80
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x30 cm
Net weight	81
Net weight	81 kg
Gross weight	91
Package weight	91 kg
Unit of weight	kg
Connection power kW	10.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Griddle grooved Metos Diamante D73/10SFTEAR with open cupboard

Electric griddle Metos D73/10SFTEAR 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too full cap in stainlessness, equipped as standard for the management of the flooding of the caneline
- 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



Griddle grooved Metos Diamante D73/10SFTEAR with open cupboar

Item width mm	600
Item depth mm	700
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle Metos OFT610ELC

Frying top Chromium smooth plate. Stainless steel construction

- total cooking area 995 mm x 555 mm (3 zones)
- The fry tops have a protective edge against splashes and a removable deep fat tray
- tilted cooking surface makes cleaning the fat away easier
- safety thermostat
- temperature max. 300°C

Accessories

- open stand in stainless steel
- door for the stand
- shelf for the stand
- drawer for the stand



Griddle Metos OFT610ELC

Item width mm	1000
Item depth mm	650
Item height mm	295
Package volume	0.215
Unit of volume	m3
Package volume	0.215 m3
Package length	102
Package width	67
Package height	31.5
Package unit of dimension	cm
Package dimensions (LxWxH)	102x67x31.5 cm
Net weight	67
Net weight	67 kg
Gross weight	77
Package weight	77 kg
Unit of weight	kg
Connection power kW	11.7
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

Gas griddle

chromium/grooved Metos

Diamante

D73/10TSFTTGC1/3R table

top

Gas fry top Metos D73/10SFTTGC1/3R with polished hard chrome cooking plate 2/3 smooth, 1/3 ribbed, is equipped with all the power, robustness and functionality you need to work efficiently.



- table top version
- polished hard chrome cooking plate 2/3 smooth, 1/3 ribbed, 505 mm x 490 mm
- 15 mm thick cooking plate totally independent of the hob
- outer casing and feet in stainless steel
- large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer
- large grease collection drawer
- uniform cooking temperature across the entire plate
- plate not welded to the machine bed with optimisation of structural points under thermal stress
- non-welded plate for fast maintenance and replacement in the utility
- tubular burner with self-stabilising flame with great uniformity of heat distribution
- grooved plate design ensures cleanliness right to the end of the plate
- please state the gas type when ordering

Accessories (to be ordered separately)

- Water dispenser kit available as an accessory
- open stand
- doors for the stand
- different kind of scrapers
- extra grease collection drawer

Gas griddle chromium/grooved Metos Diamante D73/10TSFTTGC1/3R table top

Item width mm	600
Item depth mm	730
Item height mm	250
Package volume	0.256
Unit of volume	m3
Package volume	0.256 m3
Package length	64
Package width	89
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	64x89x45 cm
Net weight	22
Net weight	22 kg
Gross weight	29
Package weight	29 kg
Unit of weight	kg
Gas diameter	1/2"
Remarks (gas)	state gas type when ordering
Gas consumption kW	14
Model	Diamante

Griddle Metos GL9530V

230V 1~

Very suitable for grilling sausages. All stainless steel construction

- thermostatically controlled, adjustment 0-250 C
- waste drawer



Griddle Metos GL9530V 230V 1~

Product capacity	450 * 390 mm
Item width mm	460
Item depth mm	465
Item height mm	120
Package volume	0.071
Unit of volume	m3
Package volume	0.071 m3
Package length	57.5
Package width	22
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	57.5x22x56 cm
Net weight	23
Net weight	23 kg
Gross weight	25
Package weight	25 kg
Unit of weight	kg
Connection power kW	2
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Power type	electric
Type	electric
Operation type	electronical
Frying top type	smooth
Griddle type	frytop

Griddle Metos GL9540 230V

1~

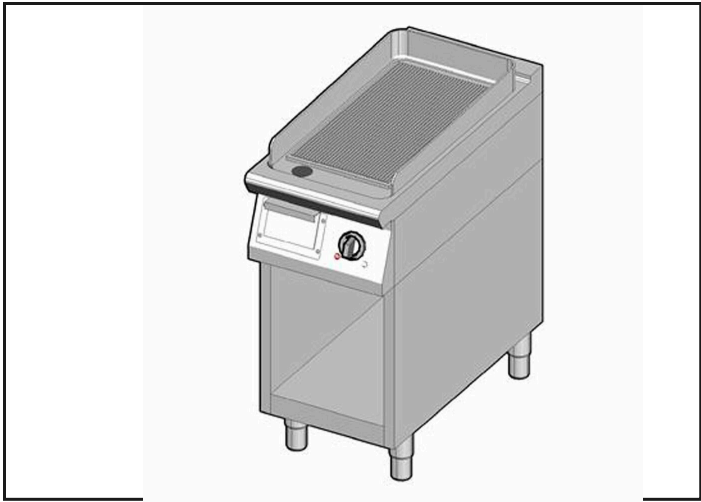
Very suitable for grilling sausages. All stainless steel construction

- thermostatically controlled, adjustment 0-250 C
- waste drawer



Griddle Metos GL9540 230V 1~

Product capacity	390 * 450 mm
Item width mm	405
Item depth mm	525
Item height mm	140
Package volume	0.076
Unit of volume	m3
Package volume	0.076 m3
Package length	62.5
Package width	24
Package height	50.5
Package unit of dimension	cm
Package dimensions (LxWxH)	62.5x24x50.5 cm
Net weight	23
Net weight	23 kg
Gross weight	25
Package weight	25 kg
Unit of weight	kg
Connection power kW	2
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Power type	electric
Type	electric
Operation type	electromechanical
Frying top type	smooth
Griddle type	frytop



CODE: MG4243190

Gas griddle grooved steel Metos 8GBPUBO/40-

R

ON ORDER

Technical specifications

GENERAL

Description	Gas griddle grooved steel Metos 8GBPUBO/40-R
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	60 kg
Package weight	70 kg

FEATURES

Type	gas
Top material type	stainless steel
Frying top type	ribbed
Griddle type	frytop

ENERGY AND CONSUMPTION

Gas consumption kW	6.2
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CODE: MG4243192

Gas griddle with coumpound plate smooth steel Metos 8GBPUBO/



Technical specifications

GENERAL

Description	Gas griddle with coumpound plate smooth steel Metos 8GBPUBO/
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	60 kg
Package weight	70 kg

FEATURES

Type	gas
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

ENERGY AND CONSUMPTION

Gas consumption kW	6.2
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CODE: MG4243188

Gas griddle smooth steel Metos 8GBPUBO/40-L



Technical specifications

GENERAL

Description	Gas griddle smooth steel Metos 8GBPUBO/40-L
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DIMENSIONS AND CAPACITY

Item width mm	400
Item depth mm	850
Item height mm	900
Package volume	0.475 m3
Package dimensions (LxWxH)	50x95x100 cm
Net weight	60 kg
Package weight	70 kg

FEATURES

Type	gas
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

ENERGY AND CONSUMPTION

Gas consumption kW	6.2
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Gas Griddle Metos Proxy 78GFTTCST with chromium smooth plate

Gas Griddle Metos Proxy 78GFTTCST with chromium smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent



infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Metos Proxy 78GFTTCST with chromium smooth plate

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.456
Unit of volume	m3
Package volume	0.456 m3
Package length	85
Package width	80
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	13
Model	Proxy

Gas Griddle Metos Proxy 74GFTAST smooth stainless steel plate

Gas Griddle Metos Proxy 74GFTAST with stainless steel smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent



infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Metos Proxy 74GFTAST smooth stainless steel plate

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	6.5
Model	Proxy

Gas Griddle Metos Proxy 78GFTTCSRT chromium 1/3 grooved+2/3 smooth plate

Gas Griddle Metos Proxy 78GFTTCSRT with chromium 1/3 grooved and 2/3 smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover -



to prevent infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Metos Proxy 78GFTTCSRT chromium 1/3 grooved+2/3 smooth plate

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.456
Unit of volume	m3
Package volume	0.456 m3
Package length	85
Package width	80
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	13
Model	Proxy

Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate

Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent



infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.456
Unit of volume	m3
Package volume	0.456 m3
Package length	85
Package width	80
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	13
Model	Proxy

Gas Griddle Proxy

74GFTTCST with chromium smooth plate

Gas Griddle Metos Proxy 74GFTTCST with chromium smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent



infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Proxy 74GFTTCST with chromium smooth plate

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	6.5
Model	Proxy

Gas Griddle grooved Metos Proxy 74GFTIRT

Gas Griddle Metos Proxy 74GFTIRT with soft iron grooved plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent



infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle grooved Metos Proxy 74GFTIRT

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	6.5
Model	Proxy

Griddle Metos Proxy 78EFTASRT, stainless steel 1/3 grooved and 2/3 smoothplate

Electric Griddle Metos Proxy 78EFTASRT with stainless steel 1/3 grooved and 2/3 smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing

panel for technical cabinet- opposite cooking block

- Front plinth M40 panel for technical cabinet- opposite cooking block
- Front plinth M4



Griddle Metos Proxy 78EFTASRT, stainless steel 1/3 grooved and 2/3 smoothplate

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.513
Unit of volume	m3
Package volume	0.513 m3
Package length	90
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	90x85x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle Metos Proxy 74EFTART, grooved S/S plate

Electric Griddle Metos Proxy 74EFTART with stainless steel grooved plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 cabinet- opposite cooking block
- Front plinth M40



Griddle Metos Proxy 74EFTART, grooved S/S plate

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	3.9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle smooth S/S Metos Proxy 78EFTAST 400V3N~

Electric Griddle Metos Proxy 78EFTAST with stainless steel smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upright splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 cabinet- opposite cooking block
- Front plinth M4



Griddle smooth S/S Metos Proxy 78EFTAST 400V3N~

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.513
Unit of volume	m3
Package volume	0.513 m3
Package length	90
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	90x85x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle Metos Proxy 74EFTAST, smooth S/S plate

Electric Griddle Metos Proxy 74EFTAST with stainless steel smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upright splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 cabinet- opposite cooking block
- Front plinth M4



Griddle Metos Proxy 74EFTAST, smooth S/S plate

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	3.9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle Metos Proxy 78EFTCSRT,chromium 1/3grooved and 2/3 smooth plate

Electric Griddle Metos Proxy 78EFTCSRT with chromium 1/3 grooved and 2/3 smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel

for technical cabinet- opposite cooking block

- Front plinth M40 for technical cabinet- opposite cooking block
- Front plinth M4



Griddle Metos Proxy 78EFTCSRT,chromium 1/3grooved and 2/3 smooth plate

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.513
Unit of volume	m3
Package volume	0.513 m3
Package length	90
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	90x85x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle chromium/smooth

Metos Proxy 74EFTCST

Electric Griddle Metos Proxy 74EFTCST with chromium smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upright splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet-

opposite cooking block

- Front plinth M40 opposite cooking block
- Front plinth M4



Griddle chromium/smooth Metos Proxy 74EFTCST

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	3.9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Griddle chromium/smooth

Metos Proxy 78EFTCST

400V3N~

Electric Griddle Metos Proxy 78EFTCST with chromium smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- with IPX4 water-protection rating
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Thermostatic temperature control, a safety thermostat and indicator light for ignition.
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet-

opposite cooking block

- Front plinth M40 opposite cooking block
- Front plinth M4



Griddle chromium/smooth Metos Proxy 78EFTCST 400V3N~

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.513
Unit of volume	m3
Package volume	0.513 m3
Package length	90
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	90x85x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

CODE: MG4343390

Griddle chromium Metos Diamante D96/10TFTEC table top model



Technical specifications

Attachments

GENERAL

Description	Griddle chromium Metos Diamante D96/10TFTEC table top model
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.416 m3
Package dimensions (LxWxH)	125x95x35 cm
Net weight	153 kg
Package weight	163 kg

TECHNICAL INFORMATION

Connection power kW	22.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	chrome
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

CODE: MG4343356

Griddle chromium/grooved Metos Diamante D96/10FTEC1/3R with



Technical specifications

Attachments

GENERAL

Description Griddle chromium/grooved Metos Diamante D96/10FTEC1/3R with

DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Connection power kW	22.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

CODE: MG4343362

Griddle chromium/grooved Metos Diamante D96/10TFTEC1/3R tabl



Technical specifications

Attachments

GENERAL

Description Griddle chromium/grooved Metos Diamante D96/10TFTEC1/3R tabl

DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	250
Package volume	0.449 m3
Package dimensions (LxWxH)	135x95x35 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Connection power kW	22.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	chrome
Frying top type	ribbed
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	free standing
Installation	table model
Installation	fixed

CODE: MG4343382

Griddle chromium Metos Diamante D96/10FTEC with open cupboar



Technical specifications

Attachments

GENERAL

Description	Griddle chromium Metos Diamante D96/10FTEC with open cupboar
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DIMENSIONS AND CAPACITY

Item width mm	1200
Item depth mm	900
Item height mm	870
Package volume	1.244 m3
Package dimensions (LxWxH)	135x95x97 cm
Net weight	165 kg
Package weight	175 kg

TECHNICAL INFORMATION

Connection power kW	22.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed

FEATURES

Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	chrome
Frying top type	smooth
Griddle type	frytop
Model	Diamante

INSTALLATION

Installation	fixed
Installation	floor model
Installation	free standing

Griddle chromium Metos Diamante D72/10SFTEC with open cupboa

Electric griddle Metos D72/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D72/10SFTEC with open cupboa

Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	71
Net weight	71 kg
Gross weight	81
Package weight	81 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Gas Griddle Metos Proxy 78GFTASRT S/S plate 1/3 grooved 2/3 smooth

Gas Griddle Metos Proxy 78GFTASRT with stainless steel plate. 1/3 is grooved and 2/3 smooth plate.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
- The gas connection is supplied in the front bottom part of the machine as standard
- Gas versions with piezoelectric ignition equipped with protection against infiltration
- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upstand splashback with anchor points, supplied as standard.
- Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

-



JC joint cover - to prevent infiltration of liquid and grime between the elements

- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40 JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40

Gas Griddle Metos Proxy 78GFTASRT S/S plate 1/3 grooved 2/3 smooth

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.456
Unit of volume	m3
Package volume	0.456 m3
Package length	85
Package width	80
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	85x80x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	13
Model	Proxy

Griddle Metos OFT66ELA with smooth s/s top

Electric frytop Metos OFT66ELA is the ideal choice for environments that are not very spacious but still require high-performance machine. The plates are heated by high-power electric heating elements, which ensure that the temperature rises quickly and is maintained at the set temperature. The plates are fitted with splash guards to ensure perfect cleanliness and hygiene of the cooking surface. The worktop is slightly inclined in order to convey sauces, fats and seasonings into the large capacity collection drawer. All electric models have a thermostatic temperature control, safety thermostat and indicator lights. The fry tops are equipped with a perimeter splash guard and a removable drip tray.

- table top model
- electric frying top of smooth stainless steel
- large knobs and an ergonomic dashboard shape
- the fry tops have a protective edge against splashes and a removable deep fat tray
- thermostatic temperature control
- safety thermostat
- indicator lights



Griddle Metos OFT66ELA with smooth s/s top

Item width mm	600
Item depth mm	650
Item height mm	295
Package volume	0.131
Unit of volume	m3
Package volume	0.131 m3
Package length	62
Package width	67
Package height	31.5
Package unit of dimension	cm
Package dimensions (LxWxH)	62x67x31.5 cm
Net weight	51
Net weight	51 kg
Gross weight	56
Package weight	56 kg
Unit of weight	kg
Connection power kW	7.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

Griddle chromium Metos Diamante D92/10FTEC with open cupboard

Electric griddle Metos D92/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D92/10FTEC with open cupboard

Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415
Unit of volume	m3
Package volume	0.415 m3
Package length	45
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4

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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle grooved Metos Diamante D74/10SFTEAR with open cupboard

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

Griddle Metos OFT64ELA with smooth S/S top

Electric frytop Metos OFT64ELA is the ideal choice for environments that are not very spacious but still require high-performance machine. The plates are heated by high-power electric heating elements, which ensure that the temperature rises quickly and is maintained at the set temperature. The plates are fitted with splash guards to ensure perfect cleanliness and hygiene of the cooking surface. The worktop is slightly inclined in order to convey sauces, fats and seasonings into the large capacity collection drawer. All electric models have a thermostatic temperature control, safety thermostat and indicator lights. The fry tops are equipped with a perimeter splash guard and a removable drip tray.

- table top model
- electric frying top of smooth stainless steel
- large knobs and an ergonomic dashboard shape
- the fry tops have a protective edge against splashes and a removable deep fat tray
- thermostatic temperature control
- safety thermostat
- indicator lights



Griddle Metos OFT64ELA with smooth S/S top

Item width mm	400
Item depth mm	650
Item height mm	295
Package volume	0.23
Unit of volume	m3
Package volume	0.23 m3
Package length	44
Package width	78
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	44x78x67 cm
Net weight	30
Net weight	30 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	3.9
Connection voltage V	400
Number of phases	3N
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Raw material	stainless steel
Type	electric
Operation type	electromechanical
Top material type	stainless steel
Frying top type	smooth
Griddle type	frytop

Griddle smooth Metos Diamante D73/10TSFTEA table top model

The Metos Diamante D73/10TSFTEA electric grill table top model has a smooth stainless steel surface. The grill has the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- cupboard doors 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

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- cupboard doors

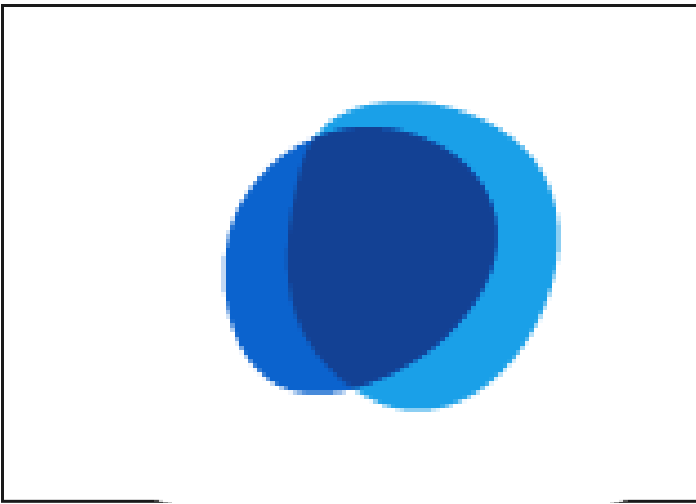
Griddle smooth Metos Diamante D73/10TSFTEA table top model

Item width mm	600
Item depth mm	730
Item height mm	250
Package volume	0.196
Unit of volume	m3
Package volume	0.196 m3
Package length	70
Package width	80
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x35 cm
Net weight	61
Net weight	61 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	10.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

CODE: MG4153407

Griddle smooth Metos Diamante D76/10TFTEA table top model

Table top model electric grill Metos Diamante D76/10TFTEA has a smooth stainless steel surface. The grill has three cooking zones, the temperature of which can ...



Full description

Technical specifications

Table top model electric grill Metos Diamante D76/10TFTEA has a smooth stainless steel surface. The grill has three cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- table top
- - smooth stainless steel surface
- three cooking zones
- - large splash proof control knobs
- - exterior and feet are made from stainless steel
- overheating protection

Accessories (to be ordered separately)

- open stand

Griddle smooth Metos Diamante D72/10TSFTEA table top model

Electric griddle Metos D72/10SFTEA with stainless steel plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- table top version
- 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D72/10TSFTEA table top model

Product capacity	plate 305x490 mm
Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	0.162
Unit of volume	m3
Package volume	0.162 m3
Package length	45
Package width	80
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x45 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type	electric
Operation type	electromechanical
Frying top type	smooth
Griddle type	frytop
Model	Diamante

Griddle smooth Metos Diamante D74/10SFTEA with open cupboard

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

- Open cupboard version, smooth 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D74/10SFTEA with open cupboard

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
Model	Diamante

Griddle smooth Metos Diamante D73/10SFTEA with open cupboard

Electric griddle Metos D73/10SFTEA with stainless steel plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth 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 decolusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D73/10SFTEA with open cupboard

Product capacity	plate 505x490mm
Item width mm	600
Item depth mm	730
Item height mm	870
Package volume	0.543
Unit of volume	m3
Package volume	0.543 m3
Package length	70
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	70x80x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	7.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle chromium/grooved

Metos Diamante

D74/10SFTEC1/3R with

Open stand electric grill Metos Diamante 70 D74/10SFTEC1/3R has 1/3 grooved and 2/3 smooth, polished chrome plated surface. The grill has two cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- on open cupboard
- 1/3 grooved, 2/3 smooth
- polished chrome plated surface
- 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 decelusion of the liquids in the large drawer
- two cooking zones
- large splash proof control knobs
- exterior and feet are made from stainless steel;
- adjustable height 840...900 mm;
- overheating protection
- thermostatically controlled cooking temperature and adjustable from 110 to 280 °C
- indicator light



EXTRA ACCESSORIES (can be ordered separately):

- splash guard
- cupboard doors
- scrapers

EXTRA ACCESSORIES (can be ordered separately):

- splash guard
- cupboard doors
- scrapers

Griddle chromium/grooved Metos Diamante D74/10SFTEC1/3R with

Product capacity	plate 705x490 mm
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
Model	Diamante

Griddle chromium Metos Diamante D74/10SFTEC with open cupboard

Electric griddle Metos D74/10SFTEC with chromium plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth chromium 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle chromium Metos Diamante D74/10SFTEC with open cupboard

Item width mm	800
Item depth mm	700
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
Frequency Hz	50/60
Model	Diamante

Griddle smooth Metos Diamante D76/10 FTEA with open cupboard

Open stand electric grill Metos Diamante 70 D76/10 FTEA has a smooth stainless steel surface. The grill has three cooking zones, the temperature of which can be regulated between 110 °C...280 °C. The control panel has an indicator light, which illuminates when the grill zone is switched on. The grill surface is welded to the exterior of the unit and is recessed by 40 mm, which provides a greater cooking surface and prevents dirt from collecting between the exterior and the surface of the grill. In addition, the grill surface can be inclined 10 mm to the front, which allows grease to flow into the large grease trap.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut hobs allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.

- open cupboard;
- smooth stainless steel surface;
- three cooking zones
- large splash proof control knobs;
- exterior and feet are made from stainless steel;
- adjustable height 840...900 mm;
- overheating protection.

EXTRA ACCESSORIES (can be ordered separately):

- splash guard;
-



cupboard doors;

- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels. cupboard doors;
- cupboard doors for utensil frames;
- utensil frames; knife rack, utensil rack, spice rack frame, spice jar rack;
- drawer for the cupboard;
- cupboard guide rails (6 guide rails);
- support for guide rails
- with a heated bottom;
- socket;
- side panels.

Griddle smooth Metos Diamante D76/10 FTEA with open cupboard

Item width mm	1200
Item depth mm	730
Item height mm	870
Package volume	0.97
Unit of volume	m3
Package volume	0.97 m3
Package length	125
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	125x80x97 cm
Net weight	115
Net weight	115 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	16.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Griddle smooth Metos Diamante D72/10SFTEA with open cupboard

Electric griddle Metos D72/10SFTEA with stainless steel plate - smooth, is equipped with all the power, robustness and functionality you need to work efficiently.

- Open cupboard version, smooth 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 decelusion of the liquids in the large drawer
- Large fat collection drawer
- Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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
- Too 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



Griddle smooth Metos Diamante D72/10SFTEA with open cupboard

Product capacity	plate 305x490 mm
Item width mm	400
Item depth mm	730
Item height mm	870
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	45
Package width	80
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x80x97 cm
Net weight	71
Net weight	71 kg
Gross weight	81
Package weight	81 kg
Unit of weight	kg
Connection power kW	5.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Model	Diamante

Induction griddle Metos Flex 3.5

Table top model. Stainless steel housing

- temperature setting +50°C - +230°C
- one cooking zone
- RTCSmp control/monitor
- height adjustable and locking feet
- washable filter
- spatter guard
- spatula
- stainless steel sponge
- reduction of maximum power from 100% to 25%
- short heat-up time from 20-200°C in 3,5 minutes



Induction griddle Metos Flex 3.5

Product capacity	Griddle area 493 x 352 mm
Item width mm	531
Item depth mm	473/493
Item height mm	198/356
Package volume	0.058
Unit of volume	m3
Package volume	0.058 m3
Package length	58
Package width	50
Package height	20
Package unit of dimension	cm
Package dimensions (LxWxH)	58x50x20 cm
Net weight	28
Net weight	28 kg
Gross weight	30
Package weight	30 kg
Unit of weight	kg
Connection power kW	3.5
Fuse Size A	16
Connection voltage V	230
Number of phases	1PE
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. inlet	Behind;Left

Induction griddle Metos Flex 5

Table top model. Stainless steel housing

- temperature setting +50°C - +230°C
- one cooking zone
- RTCSmp control/monitor
- height adjustable and locking feet
- washable filter
- spatter guard
- spatula
- stainless steel sponge
- reduction of maximum power from 100% to 25%
- short heat-up time from 20-200°C in 3,5 minutes



Induction griddle Metos Flex 5

Product capacity	Griddle area 493 x 352 mm
Item width mm	531
Item depth mm	473/493
Item height mm	198/356
Package volume	0.058
Unit of volume	m3
Package volume	0.058 m3
Package length	58
Package width	50
Package height	20
Package unit of dimension	cm
Package dimensions (LxWxH)	58x50x20 cm
Net weight	28
Net weight	28 kg
Gross weight	30
Package weight	30 kg
Unit of weight	kg
Connection power kW	5
Fuse Size A	16
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. inlet	Behind;Left

Induction griddle Metos Flex 10

Table top model. Stainless steel housing

- temperature setting +50°C - +230°C
- two cooking zones
- RTCSmp control/monitor
- height adjustable and locking feet
- washable filter
- spatter guard
- spatula
- stainless steel sponge
- reduction of maximum power from 100% to 25%
- short heat-up time from 20-200°C in 3,5 minutes



Induction griddle Metos Flex 10

Product capacity	Griddle area 618 x 577 mm
Item width mm	656
Item depth mm	697/717
Item height mm	198/356
Package volume	0.107
Unit of volume	m3
Package volume	0.107 m3
Package length	67
Package width	80
Package height	20
Package unit of dimension	cm
Package dimensions (LxWxH)	67x80x20 cm
Net weight	48
Net weight	48 kg
Gross weight	50
Package weight	50 kg
Unit of weight	kg
Connection power kW	10
Fuse Size A	16
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. inlet	Behind;Right

Waffle Maker Metos

Brussels I with digital timer

Waffle Maker Brussels I | with digital timer The traditional waffle of the Benelux region. The classic!

/ stainless steel casing / uncoated cast iron baking plates – fix mounted / on/off switch / digital timer / pilot light / thermostat 0-250°C / height-adjustable feet / for 2 waffles of 165 x 105 x 28 mm



Waffle Maker Metos Brussels I with digital timer

Product capacity	2 x waffle 165 x 105 x 28 mm
Item width mm	310
Item depth mm	340
Item height mm	250
Package volume	0.042
Unit of volume	m3
Package volume	0.042 m3
Package length	36
Package width	39
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	36x39x30 cm
Net weight	22
Net weight	22 kg
Gross weight	25
Package weight	25 kg
Unit of weight	kg
Connection power kW	2.2
Connection voltage V	230
Frequency Hz	50/60
Type	electric
Operation type	electronical

Waffle Maker Metos Waffle Coin I

Stainless steel casing. Fix mounted baking plates

- digital timer
- thermostat
- on/off switch
- pilot light
- height adjustable feet
- 6 pcs waffle coins at a time



Waffle Maker Metos Waffle Coin I

Product capacity	6x Ø80mm waffles
Item width mm	310
Item depth mm	340
Item height mm	260
Package volume	0.046
Unit of volume	m3
Package volume	0.046 m3
Package length	36
Package width	40
Package height	32
Package unit of dimension	cm
Package dimensions (LxWxH)	36x40x32 cm
Net weight	20
Net weight	20 kg
Gross weight	23
Package weight	23 kg
Unit of weight	kg
Connection power kW	2.2
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical

Charcoal grill Metos KOPA R90S

Metos Kopa R90S charcoal grill allows for many different heat zones that can be used for grilling or heating of food. A compact mobile version on a stand. Stand features one shelf and sturdy casters. With multiple level frame and a housing with colored decorative panels. Air circulation within the housing to prevent excessive heat up of the outside surfaces.

- multi level grilling
- fire proof burning chamber
- various optional inserts
- multiple temperature zones

Standard equipment:

- lower Grill
- top Grill
- KOPA Tong
- stainless steel skewers - pack of 5
- support bars - set of 4
- casters
- black color

Technical specification: Lower grill dimension (w x d) 670 x 350 mm - 1 per level Top grill dimensions (w x d) 780 x 240 mm - 1 per level



Charcoal grill Metos KOPA R90S

Product capacity	grill size 670x350mm
Item width mm	980
Item depth mm	686
Item height mm	900
Package volume	0.748
Unit of volume	m3
Package volume	0.748 m3
Package length	105
Package width	75
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	105x75x95 cm
Net weight	276
Net weight	276 kg
Gross weight	300
Package weight	300 kg
Unit of weight	kg
Type	coal
Cooking zone size mm	670 x 350mm
Frying top type	ribbed

Charcoal grill Metos Hibachi

Traditional wood grill for the kitchen of the 21st century.

- It is very well insulated to prevent overheating of the external surfaces
- The fire pit is made of fire bricks for heat accumulation and long life
- Red color



Charcoal grill Metos Hibachi

Inside measures mm	290x300
Item width mm	400
Item depth mm	345
Item height mm	263
Package volume	0.058
Unit of volume	m3
Package volume	0.058 m3
Package length	45
Package width	40
Package height	32
Package unit of dimension	cm
Package dimensions (LxWxH)	45x40x32 cm
Net weight	26
Net weight	26 kg
Gross weight	32
Package weight	32 kg
Unit of weight	kg
Type	coal

Charcoal grill Metos Yakitori

Traditional wood grill for the kitchen of the 21st century.

- It is very well insulated to prevent overheating of the external surfaces
- The fire pit is made of fire bricks for heat accumulation and long life
- Red color



Charcoal grill Metos Yakitori

Inside measures mm	580x300mm.
Item width mm	690
Item depth mm	345
Item height mm	250
Package volume	0.09
Unit of volume	m3
Package volume	0.09 m3
Package length	75
Package width	40
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	75x40x30 cm
Net weight	43
Net weight	43 kg
Gross weight	50
Package weight	50 kg
Unit of weight	kg
Type	coal

Churrasco Grill Metos CM14

Traditional brasilian grill for grilling churrasco meat.



Churrasco Grill Metos CM14

Product capacity	14 pcs skewers
Item width mm	900
Item depth mm	570
Item height mm	900
Package volume	0.735
Unit of volume	m3
Package volume	0.735 m3
Package length	105
Package width	70
Package height	100
Package unit of dimension	cm
Package dimensions (LxWxH)	105x70x100 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	10.15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Churrasco Grill Metos CM35 400V3N~

Traditional brasilian grill for grilling churrasco meat.



Churrasco Grill Metos CM35 400V3N~

Product capacity	35 pcs skewers
Item width mm	1640
Item depth mm	570
Item height mm	900
Package volume	1
Unit of volume	m3
Package volume	1 m3
Package length	180
Package width	70
Package height	100
Package unit of dimension	cm
Package dimensions (LxWxH)	180x70x100 cm
Net weight	120
Net weight	120 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	18.23
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Kebab-grill GR40E

The Metos Kebab Grill GR40E is intended for demanding use in professional kitchens with a capacity of 15 kg. The GR40E model is electrically heated. The grill has three, separately adjustable heating elements. The effective heating elements and the heat-storing stone plate, behind the elements, consistently enable the desired uniform cooking result. They also improve the grill's energy efficiency and help minimize potential waste. The spit, located in the centre, is 400 mm tall and it is designed for cooking kebab and gyros meat. The heat elements, equipped with a quick adjustment function, can be easily and one-handedly moved to the desired distance from the meat. The spit can also be operated manually when the pin, which is located at the top, is removed. When designing the grill, special attention has been paid towards the durability of its structure and the ease of cleaning the device. Due to the compact base plate, the motor and its bearing are safe from grease and dust. The large grease collector tank and the drip tray enable quick and simple cleaning routines. The collector tank, the drip tray and the spit are all made of stainless steel. They are also easily removable and dishwasher safe.

- grill designed for Kebab and Gyros meat
- a compact, table-top model
- spit height 400 mm
- meat capacity 15 kg
- three separately adjustable heat elements, adjustment 50% or 100%
- the stone plate behind the heating element reserves heat and provides an even cooking result
- full base width drip tray
- structure of stainless steel
-



easily removable and dishwasher safe drip tray, grease collector tank and spit

- standard delivery does not include electric Kebab knife ACCESSORIES:

- electric knife for Kebab and Gyros meat. easily removable and dishwasher safe drip tray, grease collector tank and spit

- standard delivery does not include electric Kebab knife ACCESSORIES:

- electric knife for Kebab and Gyros meat.

Kebab-grill GR40E

Product capacity	15 kg
Item width mm	580
Item depth mm	660
Item height mm	690
Package volume	0.294
Unit of volume	m3
Package volume	0.294 m3
Package length	60
Package width	70
Package height	70
Package unit of dimension	cm
Package dimensions (LxWxH)	60x70x70 cm
Net weight	27
Net weight	27 kg
Gross weight	27
Package weight	27 kg
Unit of weight	kg
Connection power kW	3.6
Connection voltage V	230
Number of phases	1NPE

Kebab-grill Metos GR80E

The electric gyros grill GR 80 E enables you to cook a spit of kebab or gyros meat of 40 kg thanks to 5 heating elements with independant regulation of full or half-power. The fire stones behind the heating elements enables to accumulate the heat on the meat to be cooked.

To cook the meat evenly, you can move the pilaster and heat source and regulate each zone to adjust the cooking to the height and diameter of the carrot-shaped piece of meat. The spit is easy to place with one hand only.

The bottom plate is fully hermetic: the motor is protected from any infiltration of fat or juice of meat. Mounted on ball-bearings, it does neither bear the weight of the meat nor the user's strong handling: it is protected from any torsion.

Fitted with a large stamped juice collector with a removable drip tray for an easy cleaning.

Features :

- on/off switch
- a spit 800mm
- 5 Armoured heating element
- 3 Zone Control
- Ceramic Stone
- Wide Drip tray
- Thermostat
- Stainless steel construction
- Easy to clean
- 40kg Meat Capacity

Delivered without any accessory.



Kebab-grill Metos GR80E

Product capacity	40 kg
Item width mm	580
Item depth mm	660
Item height mm	1035
Package volume	0.445
Unit of volume	m3
Package volume	0.445 m3
Package length	60
Package width	70
Package height	106
Package unit of dimension	cm
Package dimensions (LxWxH)	60x70x106 cm
Net weight	35
Net weight	35 kg
Gross weight	38
Package weight	38 kg
Unit of weight	kg
Connection power kW	7.2
Connection voltage V	400
Number of phases	3NPE
Type	electric
Operation type	electromechanical

Kebab-grill Metos GR60E

The Metos Kebab Grill GR60E is intended for demanding use in professional kitchens with a capacity of 25 kg. The GR40E model is electrically heated. The grill has four, separately adjustable heating elements. The effective heating elements and the heat-storing stone plate, behind the elements, consistently enable the desired uniform cooking result. They also improve the grill's energy efficiency and help minimize potential waste. The spit, located in the centre, is 600 mm tall and it is designed for cooking kebab and gyros meat. The heat elements, equipped with a quick adjustment function, can be easily and one-handedly moved to the desired distance from the meat. The spit can also be operated manually when the pin, which is located at the top, is removed. When designing the grill, special attention has been paid towards the durability of its structure and the ease of cleaning the device. Due to the compact base plate, the motor and its bearing are safe from grease and dust. The large grease collector tank and the drip tray enable quick and simple cleaning routines. The collector tank, the drip tray and the spit are all made of stainless steel. They are also easily removable and dishwasher safe.

- grill designed for Kebab and Gyros meat
- a compact, table-top model
- spit height 600 mm
- meat capacity 25 kg
- four separately adjustable heat elements, adjustment 50% or 100%
- the stone plate behind the heating element reserves heat and provides an even cooking result
- full base width drip tray
- structure of stainless steel
-



easily removable and dishwasher safe drip tray, grease collector tank and spit

- standard delivery does not include electric Kebab knife ACCESSORIES:

- electric knife for Kebab and Gyros meat easily removable and dishwasher safe drip tray, grease collector tank and spit

- standard delivery does not include electric Kebab knife ACCESSORIES:

- electric knife for Kebab and Gyros meat

Kebab-grill Metos GR60E

Product capacity	25 kg
Item width mm	580
Item depth mm	660
Item height mm	860
Package volume	0.374
Unit of volume	m3
Package volume	0.374 m3
Package length	60
Package width	70
Package height	89
Package unit of dimension	cm
Package dimensions (LxWxH)	60x70x89 cm
Net weight	31
Net weight	31 kg
Gross weight	33
Package weight	33 kg
Unit of weight	kg
Connection power kW	5.8
Connection voltage V	400
Number of phases	3NPE

Lavarock grill Metos ECHBB

Cast iron grid 624x580 mm.



Lavarock grill Metos ECHBB

Product capacity	624x580 mm
Item width mm	742
Item depth mm	750
Item height mm	850
Package volume	0.893
Unit of volume	m3
Package volume	0.893 m3
Package length	124
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	124x80x90 cm
Net weight	130
Net weight	130 kg
Gross weight	140
Package weight	140 kg
Unit of weight	kg
Connection power kW	9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock grill Metos ECHCC

Cast iron grid 936x580 mm.



Lavarock grill Metos ECHCC

Product capacity	936x580 mm
Item width mm	1054
Item depth mm	750
Item height mm	850
Package volume	0.799
Unit of volume	m3
Package volume	0.799 m3
Package length	111
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	111x80x90 cm
Net weight	120
Net weight	120 kg
Gross weight	140
Package weight	140 kg
Unit of weight	kg
Connection power kW	13.5
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock grill Metos ECHAA

Cast iron grid 312x580 mm.



Lavarock grill Metos ECHAA

Product capacity	312x580 mm
Item width mm	430
Item depth mm	750
Item height mm	850
Package volume	0.346
Unit of volume	m3
Package volume	0.346 m3
Package length	48
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	48x80x90 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMHD

Cast iron grid 1364x580mm.



Lavarock gasgrill Metos GMHD

Product capacity	1364x580mm
Item width mm	1368
Item depth mm	750
Item height mm	850
Package volume	1.022
Unit of volume	m3
Package volume	1.022 m3
Package length	142
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	142x80x90 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Remarks (gas)	gas consumption 4x10,4 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMDC

Cast iron grid 1049x475mm.



Lavarock gasgrill Metos GMDC

Product capacity	1049x475mm
Item width mm	1053
Item depth mm	650
Item height mm	450
Package volume	0.389
Unit of volume	m3
Package volume	0.389 m3
Package length	111
Package width	70
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	111x70x50 cm
Net weight	170
Net weight	170 kg
Gross weight	180
Package weight	180 kg
Unit of weight	kg
Remarks (gas)	gas consumption 3x9,3 kW
Type	gas
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMDB

Cast iron grid 734x475mm.



Lavarock gasgrill Metos G MDB

Product capacity	734x475mm
Item width mm	738
Item depth mm	650
Item height mm	450
Package volume	0.277
Unit of volume	m3
Package volume	0.277 m3
Package length	79
Package width	70
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	79x70x50 cm
Net weight	115
Net weight	115 kg
Gross weight	127
Package weight	127 kg
Unit of weight	kg
Remarks (gas)	gas consumption 2x9,3 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMDA

Cast iron grid 419x475mm.



Lavarock gasgrill Metos GMDA

Product capacity	419 x 475mm
Item width mm	423
Item depth mm	650
Item height mm	450
Package volume	0.168
Unit of volume	m3
Package volume	0.168 m3
Package length	48
Package width	70
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	48x70x50 cm
Net weight	73
Net weight	73 kg
Gross weight	86
Package weight	86 kg
Unit of weight	kg
Gas consumption kW	9.3
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMHB

Cast iron grid 734x580mm.



Lavarock gasgrill Metos GMHB

Product capacity	734x580mm
Item width mm	738
Item depth mm	750
Item height mm	850
Package volume	0.569
Unit of volume	m3
Package volume	0.569 m3
Package length	79
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	79x80x90 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Connection power kW	0.1
Fuse Size A	6
Connection voltage V	230
Number of phases	1NPE
Cold water diam.	1/2"
Drain diameter	50 mm
Gas diameter	3/4"
Remarks (gas)	gas consumption 2x10,4 kW
Ventilation machine m³/h	2
Type	gas
Function	warm
Top material type	cast iron

Lavarock gasgrill Metos GMGB

Cast iron grid 734x580mm.



Lavarock gasgrill Metos GMGB

Product capacity	734x580mm
Item width mm	738
Item depth mm	750
Item height mm	450
Package volume	0.316
Unit of volume	m3
Package volume	0.316 m3
Package length	79
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	79x80x50 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Remarks (gas)	gas consumption 2x10,4 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMHC

Cast iron grid 1049x580mm.



Lavarock gasgrill Metos GMHC

Product capacity	1049x580mm
Item width mm	1053
Item depth mm	750
Item height mm	850
Package volume	0.799
Unit of volume	m3
Package volume	0.799 m3
Package length	111
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	111x80x90 cm
Net weight	230
Net weight	230 kg
Gross weight	260
Package weight	260 kg
Unit of weight	kg
Remarks (gas)	gas consupcion 3x10,4 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMDD

Cast iron grid 1364x475mm.



Lavarock gasgrill Metos GMDD

Product capacity	1364x475mm
Item width mm	1368
Item depth mm	650
Item height mm	450
Package volume	0.497
Unit of volume	m3
Package volume	0.497 m3
Package length	142
Package width	70
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	142x70x50 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Remarks (gas)	gas consumption 4x9,3 kW
Type	gas
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMGD

Cast iron grid 1364x580mm.



Lavarock gasgrill Metos GMGD

Product capacity	1364x580mm
Item width mm	1368
Item depth mm	750
Item height mm	450
Package volume	0.568
Unit of volume	m3
Package volume	0.568 m3
Package length	142
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	142x80x50 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Remarks (gas)	gas consumption 4x10,4 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMGA

Cast iron grid 419x580mm.



Lavarock gasgrill Metos GMGA

Product capacity	419x580mm
Item width mm	423
Item depth mm	750
Item height mm	450
Package volume	0.192
Unit of volume	m3
Package volume	0.192 m3
Package length	48
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	48x80x50 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Gas consumption kW	10.4
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMHA

Cast iron grid 419x580mm.



Lavarock gasgrill Metos GMHA

Product capacity	419x580mm
Item width mm	423
Item depth mm	750
Item height mm	850
Package volume	0.346
Unit of volume	m3
Package volume	0.346 m3
Package length	48
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	48x80x90 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Gas consumption kW	10.4
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock gasgrill Metos GMGC

Cast iron grid 1049x580mm.

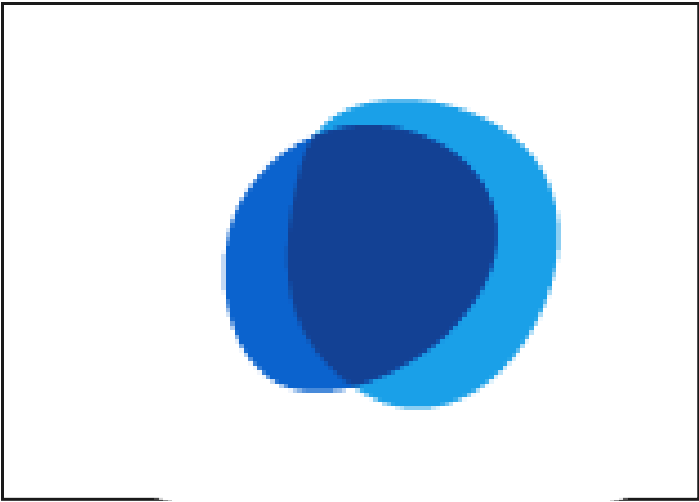


Lavarock gasgrill Metos GMGC

Product capacity	1049x580mm
Item width mm	1053
Item depth mm	750
Item height mm	450
Package volume	0.444
Unit of volume	m3
Package volume	0.444 m3
Package length	111
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	111x80x50 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Remarks (gas)	gas consumption 3x10,4 kW
Type	gas
Function	warm
Top material type	cast iron
Griddle type	lava stone griddle

CODE: MG4000415

Charbroiler grill ECDA



Technical specifications

GENERAL

Description	Charbroiler grill ECDA
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DIMENSIONS AND CAPACITY

Product capacity	312 x 475 mm
Item width mm	430
Item depth mm	650
Item height mm	350
Package volume	0.14 m3
Package dimensions (LxWxH)	50x70x40 cm
Net weight	40 kg
Package weight	40 kg

TECHNICAL INFORMATION

Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	60
Electrical cable length mm	2000

FEATURES

Type	electric
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock grill Metos ECDCC

Cast iron grid 936x475 mm.



Lavarock grill Metos ECDCC

Product capacity	936x475 mm
Item width mm	1054
Item depth mm	650
Item height mm	350
Package volume	0.311
Unit of volume	m3
Package volume	0.311 m3
Package length	111
Package width	70
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	111x70x40 cm
Net weight	110
Net weight	110 kg
Gross weight	140
Package weight	140 kg
Unit of weight	kg
Connection power kW	13.5
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

CODE: MG4000176

Lavarock electric grill Metos ECDBB 400V3N~



Technical specifications

Attachments

GENERAL

Description	Lavarock electric grill Metos ECDBB 400V3N~
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DIMENSIONS AND CAPACITY

Product capacity	624x475 mm
Item width mm	732
Item depth mm	650
Item height mm	350
Package volume	0.102 m3
Package dimensions (LxWxH)	80x70x40 cm
Net weight	70 kg
Package weight	70 kg

TECHNICAL INFORMATION

Connection power kW	9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

FEATURES

Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock grill Metos ECDDD

Cast iron grid 1248x475 mm.



Lavarock grill Metos ECDDD

Product capacity	1248x475 mm
Item width mm	1371
Item depth mm	650
Item height mm	350
Package volume	0.4
Unit of volume	m3
Package volume	0.4 m3
Package length	143
Package width	70
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	143x70x40 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Connection power kW	18
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lavarock grill Metos ECHDD

Cast iron grid 1248x580 mm.



Lavarock grill Metos ECHDD

Product capacity	1248x580 mm
Item width mm	1371
Item depth mm	750
Item height mm	850
Package volume	1.03
Unit of volume	m3
Package volume	1.03 m3
Package length	143
Package width	80
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	143x80x90 cm
Net weight	0.01
Net weight	0.01 kg
Gross weight	0.01
Package weight	0.01 kg
Unit of weight	kg
Connection power kW	18
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Electrical cable length mm	2000
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	lava stone griddle

Lava rock grill Metos

Diamante D74/10TSPLGP

table top model

Stainless steel gas lava rock grill Metos D74/10TSPLGP for grilling fish.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut range working surfaces allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- lava rock grill, gas
- panelling in 18/10 stainless steel
- device to adjust cooking grid height (two positions)
- fat trough with drain hole and fully removable fat and food residue drawer
- internal drawer to collect charcoal residue
- AISI type 304 stainless steel burner controlled by a safety valve with thermocouple. Available with lava rocks placed directly over the burners
- power regulation is entrusted to a continuously operating modular tap to adapt the heat of the plate according to the type of cooking

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- lava stones
- grilling accessories

Lava rock grill Metos Diamante D74/10TSPLGP table top model

Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	0.191
Unit of volume	m3
Package volume	0.191 m3
Package length	85
Package width	75
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x30 cm
Net weight	60
Net weight	60 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Remarks (gas)	state gas type when ordering
Gas consumption kW	20
Model	Diamante

Lava rock grill gas Metos D72/10TSPLGP

Stainless steel gas lava rock grill Metos D72/10TSPLGP for grilling fish.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut range working surfaces allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- lava rock grill, gas
- panelling in 18/10 stainless steel
- device to adjust cooking grid height (two positions)
- fat trough with drain hole and fully removable fat and food residue drawer
- internal drawer to collect charcoal residue
- AISI type 304 stainless steel burner controlled by a safety valve with thermocouple. Available with lava rocks placed directly over the burners
- power regulation is entrusted to a continuously operating modular tap to adapt the heat of the plate according to the type of cooking

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- lava stones
- grilling accessories

Lava rock grill gas Metos D72/10TSPLGP

Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	0.184
Unit of volume	m3
Package volume	0.184 m3
Package length	48
Package width	85
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	48x85x45 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Remarks (gas)	inform gas type on order
Gas consumption kW	10
Model	Diamante

Lava rock gasgrill Metos Proxy 74GLRGT

Lava rock gasgrill Metos Proxy 74GLRGT in stainless steel rods and with one cooking zone.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- AISI304 stainless steel burners controlled by a safety valve with thermocouple
- Piezoelectric ignition with protection against infiltration
- One cooking zone
- The grille in stainless steel rods is supplied as standard
- Side and back splashguards
- Internal drawer to collect charcoal residue

ACCESSORIES (separate price)

- meat grid stainless steel M40
- cast iron meat grid M40
- lavic stones pack
- neutral stand M40
- door for the stand
- JC-joint cover to prevent infiltration of liquid and grime between the elements
- closing panel for technical cabinet
- front plinth M40



Lava rock gasgrill Metos Proxy 74GLRGT

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.262
Unit of volume	m3
Package volume	0.262 m3
Package length	46
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	46x85x67 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	7
Model	Proxy

Lava rock gasgrill Metos Proxy 78GLRGT

Lava rock gasgrill Metos Proxy 78GLRGT in stainless steel rods and with two cooking zones.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- AISI304 stainless steel burners controlled by a safety valve with thermocouple
- Piezoelectric ignition with protection against infiltration
- Two cooking zones
- The grille in stainless steel rods is supplied as standard
- Side and back splashguards
- Internal drawers to collect charcoal residue

ACCESSORIES (separate price)

- meat grid stainless steel M40
- cast iron meat grid M40
- lavic stones pack
- neutral stand M80
- door for the stand
- JC-joint cover to prevent infiltration of liquid and grime between the elements
- closing panel for technical cabinet
- front plinth M60



Lava rock gasgrill Metos Proxy 78GLRGT

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.484
Unit of volume	m3
Package volume	0.484 m3
Package length	85
Package width	85
Package height	67
Package unit of dimension	cm
Package dimensions (LxWxH)	85x85x67 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Remarks (gas)	Must be stated when ordering
Gas consumption kW	14
Model	Proxy

Lava rock grill gas Metos D72/10TSPLGG



Lava rock grill gas Metos D72/10TSPLGG

Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	0.184
Unit of volume	m3
Package volume	0.184 m3
Package length	48
Package width	85
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	48x85x45 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Remarks (gas)	inform gas type on order
Gas consumption kW	10
Model	Diamante

Lava rock grill gas Metos D74/10TSPLGC

Stainless steel gas lava rock grill Metos D74/10TSPLGC for grilling meat.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut range working surfaces allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- lava rock grill, gas
- panelling in 18/10 stainless steel
- device to adjust cooking grid height (two positions)
- fat trough with drain hole and fully removable fat and food residue drawer
- internal drawer to collect charcoal residue
- AISI type 304 stainless steel burner controlled by a safety valve with thermocouple. Available with lava rocks placed directly over the burners
- power regulation is entrusted to a continuously operating modular tap to adapt the heat of the plate according to the type of cooking

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- lava stones
- grilling accessories

Lava rock grill gas Metos D74/10TSPLGC

Item width mm	800
Item depth mm	730
Item height mm	250
Package volume	0.36
Unit of volume	m3
Package volume	0.36 m3
Package length	90
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	90x80x50 cm
Net weight	90
Net weight	90 kg
Gross weight	110
Package weight	110 kg
Unit of weight	kg
Remarks (gas)	inform gas type on order
Gas consumption kW	20
Model	Diamante

Lava rock grill gas Metos D72/10TSPLGC

Stainless steel gas lava rock grill Metos D72/10TSPLGC for grilling meat.

Every detail of the strong, stylish and hygienic restaurant range series Metos Diamante 70 has been planned as an efficient and functioning solution, from pre-treatment to the preparation of the food itself, without forgetting the need to easily clean the range. Diamante 70 series ranges are available as a table top model as well as with its own cupboard, as single or multiple combined units, and are suitable for use in small to mid-sized to large kitchens. Laser cut range working surfaces allow for the seamless joining together of units into cleanly connected islands or lines in places of heavy use, such as large kitchens.



- table top model
- lava rock grill, gas
- panelling in 18/10 stainless steel
- device to adjust cooking grid height (two positions)
- fat trough with drain hole and fully removable fat and food residue drawer
- internal drawer to collect charcoal residue
- AISI type 304 stainless steel burner controlled by a safety valve with thermocouple. Available with lava rocks placed directly over the burners
- power regulation is entrusted to a continuously operating modular tap to adapt the heat of the plate according to the type of cooking

EXTRA ACCESSORIES (can be ordered separately):

- open stand
- lava stones
- grilling accessories

Lava rock grill gas Metos D72/10TSPLGC

Item width mm	400
Item depth mm	730
Item height mm	250
Package volume	0.184
Unit of volume	m3
Package volume	0.184 m3
Package length	48
Package width	85
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	48x85x45 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Remarks (gas)	inform gas type on order
Gas consumption kW	10
Model	Diamante

Rotisserie grill Metos

Sensup 6 + self-service display V110 LS

The Metos Sensup 6 is a durable and easy-to-use Rotisserie grill with a large, three-sided glass surface and chrome-plated details that stand out from the black frames. These, together with the red inner wall, create a retro-inspired impression and bring out the products for sale in an attractive way. In this model, the base of the grill is a Metos V110 LS heated self-service display with two shelves. Together, the grill and the self-service display form a powerful pair that takes up less than a square meter of floor space, which is suitable for both the grilling of products and the self-service sale of packaged products.

The Sensup 6 has six frying baskets and can cook 20 to 30 chickens at a time. Shortcut keys and a large display make using the device quick and easy. The Sensup series grills are pass through models with front and rear oven doors. The solution makes it easier to load products and to clean the grill. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Sensup grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

ROTISSERIE-GRILL METOS SENSUP 6

- rotisserie grill with double doors
- capacity: 20-30 chickens (depending on



weight)

- six frying baskets
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

SELF-SERVICE DISPLAY METOS V110 LS

- heated self-service display for self-service sale of packaged grilled products
- serves as a stand for the Metos Sensup grill
- two heated stainless steel shelves
- the upper shelf is set to the rear, allowing products to be easily picked up
- capacity 16-20 broilers depending on the size of the packings
- large side glasses improve the visibility of the products
- design and black coloring to match the color of the grill
- 4 wheels, 2 with brakes

ACCESSORIES (to be ordered separately):

- extra baskets and cooking skewers weight)
- six frying baskets
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

SELF-SERVICE DISPLAY METOS V110 LS

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- capacity 16-20 broilers depending on the size of the packings
- large side glasses improve the visibility of the products
- design and black coloring to match the color of the grill
- 4 wheels, 2 with brakes

Rotisserie grill Metos Sensup 6 + self-service display V110 LS

Product capacity	20-30 + 20-30 chickens
Item width mm	1110
Item depth mm	960
Item height mm	2040
Package volume	2.709
Unit of volume	m3
Package volume	2.709 m3
Package length	120
Package width	105
Package height	215
Package unit of dimension	cm
Package dimensions (LxWxH)	120x105x215 cm
Net weight	230
Net weight	230 kg
Gross weight	250
Package weight	250 kg
Unit of weight	kg
Connection power kW	14.79
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electronical

Rotisserie grill Metos

Sensup 6

- 6 baskets, cooking capacity 20-30 pcs / hour (depending on bird weight). Automatic stopping and keeping warm function
- self-cleaning model with automatic washing program
 - front and rear oven doors and on one side is tempered glass
 - red enameled non-stick inner coating
 - built-in grease trap
 - oven chamber lighting
 - control panel can be placed on the left or right
 - digital thermostat, temperature range from + 20 °C to + 240 °C
 - power cord length 2,5m



Rotisserie grill Metos Sensup 6

Product capacity	20-30 chickens/ hour
Item width mm	1030
Item depth mm	780
Item height mm	910
Package volume	0.982
Unit of volume	m3
Package volume	0.982 m3
Package length	110
Package width	85
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	110x85x105 cm
Net weight	168
Net weight	168 kg
Gross weight	188
Package weight	188 kg
Unit of weight	kg
Connection power kW	11.3
Fuse Size A	30
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

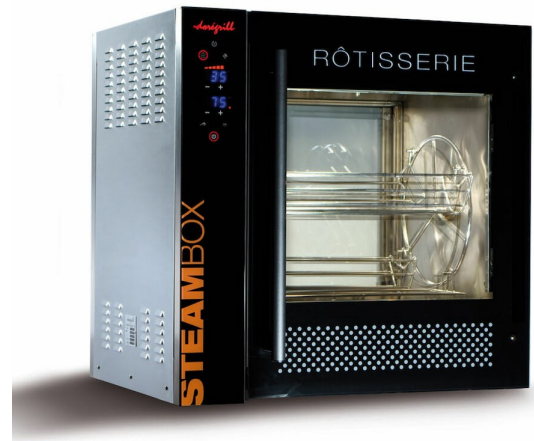
Rotisserie grill Metos Sensup 6

Raw material	Stainless steel
Type	electric
Operation type	electronical

Rotisserie grill Metos Steambox

Metos Steambox is a compact Rotisserie grill that offers a small and suitable grilling unit for a small space. The black outer shell, the glass doors on both sides and the red-distinguished inner wall bring out the products for sale in an attractive way. The Steambox model has four frying baskets and can cook 12 to 16 chickens at a time. Shortcut keys and a large display make using the device quick and easy. The front and rear glass doors allow the grill to be installed, for example, in wall recesses, where raw meats are processed in the back rooms and cooked products are taken out of the grill on the store side. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Steambox grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

- rotisserie grill with double doors
- capacity: 12-16 chickens (depending on weight)
- four frying baskets
- delivery does not include a stand
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut



buttons and a user-friendly display

- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 250°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- extra baskets and cooking skewers buttons and a user-friendly display
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 250°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- extra baskets and cooking skewers

Rotisserie grill Metos Steambox

Product capacity	12-16 chickens/ hour
Item width mm	860
Item depth mm	775
Item height mm	890
Package volume	0.876
Unit of volume	m3
Package volume	0.876 m3
Package length	92
Package width	89
Package height	107
Package unit of dimension	cm
Package dimensions (LxWxH)	92x89x107 cm
Net weight	141
Net weight	141 kg
Gross weight	170
Package weight	170 kg
Unit of weight	kg
Connection power kW	9
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

Rotisserie grill Metos D-ONE

Metos D-ONE, is a stylish and versatile Rotisserie grill that also serves as an oven. Inside the stylish, black outer shell is the latest heat generation and control technology. All functions of the device are controlled via an easy-to-use touch screen. The display guides the user with clear icons and ready-made programs for optimal cooking results. In addition to circulating hot air and infrared heating, D-ONE also uses the humidification function for cooking. This makes the D-ONE faster than traditional Rotisserie grills - 24 crispy grilled broilers are completed in less than half an hour. The unit's muted black color, red interior and efficient lighting highlight the grilled products in an attractive way. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. In addition to chicken, the Metos D-ONE multi-purpose grill also cooks other products, such as pizzas, pies and gratins. With the help of a separate guide, the chamber can accommodate 11 GN 1/1 containers or GN-sized cooking racks. The device's automatic washing programs and efficient water-spraying washing arms ensure that the interior is cleaned quickly and easily. Depending on the degree of soiling, the user can select either normal washing or intensive washing.

- a multi-purpose Rotisserie grill with a moistening oven function

- capacity: 24 chickens (depending on



weight)

- six frying baskets
- delivery does not include a stand
- dimensioning for 11 x GN1 / 1 containers or 11 GN-sized cooking racks
- cooking programs combining efficient hot air circulation, infrared heating and a moistening function
- steam cooking function for preparing delicate foods
- rotating baskets are quick to fill and guarantee an even cooking result
- multifunctional and waterproof touch screen
- the large glasses on the front and right side bring out the products well
- can be stacked into a two-device tower
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- iCleanControl washing program, removes stubborn dirt with efficient washing arms, detergent and hot steam
- washing program selectable according to the dirt of the grill, quick wash and normal wash
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- filling trolley
- extra baskets and cooking skewers
- rack for cooking large pieces of meat (ham, turkey, etc.)
- removable guide rail for GN1 / 1 containers and GN-sized cooking racks weight)
- six frying baskets
- delivery does not include a stand
- dimensioning for 11 x GN1 / 1 containers or 11 GN-sized cooking racks
- cooking programs combining efficient hot air circulation, infrared heating and a moistening function
- steam cooking function for preparing delicate foods
- rotating baskets are quick to fill and guarantee an even cooking result
- multifunctional and waterproof touch screen
- the large glasses on the front and right side bring out the products well
- can be stacked into a two-device tower
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- iCleanControl washing program, removes stubborn dirt with efficient washing arms, detergent and hot steam
- washing program selectable according to the dirt of the grill, quick wash and normal wash
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- filling trolley
- extra baskets and cooking skewers
- rack for cooking large pieces of meat (ham, turkey, etc.)
- removable guide rail for GN1 / 1 containers and GN-sized cooking racks

Rotisserie grill Metos D-ONE

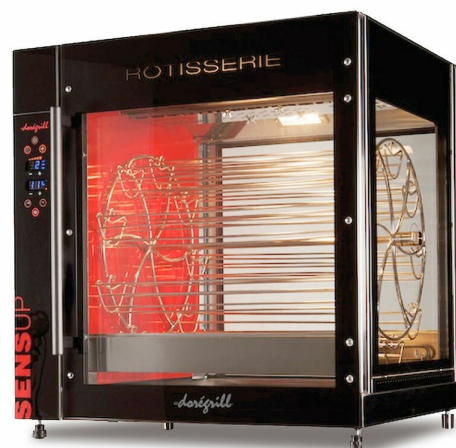
Product capacity	48 chickens/ hour
Item width mm	1150
Item depth mm	1065
Item height mm	975
Package volume	1.656
Unit of volume	m3
Package volume	1.656 m3
Package length	120
Package width	120
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	120x120x115 cm
Net weight	300
Net weight	300 kg
Gross weight	324
Package weight	324 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	45
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

Rotisserie grill Metos

Sensup 9

The Metos Sensup 9 is a durable and easy-to-use Rotisserie grill with a large, three-sided glass surface and chrome-plated details that stand out from the black frames. These, together with the red inner wall, create a retro-inspired impression and bring out the products for sale in an attractive way. The Sensup 9 model has nine frying baskets and can cook 30-45 chickens at a time. Shortcuts and a large display make using the device quick and easy. The Sensup series grills are pass through models with front and rear oven doors. The solution makes it possible to install them, for example, in wall recesses, where raw meat is processed in the back rooms and cooked products are taken off the grill on the store side. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Sensup grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

- rotisserie grill with double doors
- capacity: 30-45 chickens (depending on weight)
- nine frying baskets
- delivery does not include a stand
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
-



automatic switching to warm keeping mode at the end of the cooking cycle

- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- extra baskets and cooking skewers
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- extra baskets and cooking skewers

Rotisserie grill Metos Sensup 9

Product capacity	20-45 chickens/ hour
Item width mm	1030
Item depth mm	960
Item height mm	1090
Package volume	1.265
Unit of volume	m3
Package volume	1.265 m3
Package length	110
Package width	100
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	110x100x115 cm
Net weight	220
Net weight	220 kg
Gross weight	242
Package weight	242 kg
Unit of weight	kg
Connection power kW	11.3
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

CODE: MG4163758

Rotisserie grills Metos Sensup 6 Double

The Metos Sensup 6 Double is a durable and easy-to-use Rotisserie grill with a large, three-sided glass surface and chrome-plated details that stand out from th...



Full description

Technical specifications

The Metos Sensup 6 Double is a durable and easy-to-use Rotisserie grill with a large, three-sided glass surface and chrome-plated details that stand out from the black frames. These, together with the red inner wall, create a retro-inspired impression and bring out the products for sale in an attractive way. This model has two Sensup 6 grills mounted on top of one another on a stand, each with six frying baskets. Shortcut keys and a large display make using the device quick and easy. The Sensup series grills are pass through models with front and rear oven doors. The solution makes it possible to install them, for example, in wall recesses, where raw meat is processed in the back rooms and cooked products are taken off the grill on the store side. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Sensup grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

- rotisserie grill with double doors, two oven tower
- the delivery includes a stand dimensioned for two stackable ovens
- capacity: 40-60 chickens (depending on weight)
- 2 x 6 frying baskets
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- extra baskets and cooking skewers

GENERAL

Description	Rotisserie grills Metos Sensup 6 Double
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DIMENSIONS AND CAPACITY

Product capacity	40-60 chickens/ hour
Item width mm	1030
Item depth mm	780
Item height mm	1820
Package volume	2.01 m3
Package dimensions (LxWxH)	110x85x215 cm
Net weight	350 kg
Package weight	376 kg

TECHNICAL INFORMATION

Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Remarks (electrical)	Fuse size 30A+30A
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

CODE: MG4163756

Rotisserie grills on top of each other Metos Steambox Double

Metos Steambox is a compact Rotisserie grill that offers a small and suitable grilling unit for a small space. The black outer shell, the glass doors on both sides...



Full description

Technical specifications

Metos Steambox is a compact Rotisserie grill that offers a small and suitable grilling unit for a small space. The black outer shell, the glass doors on both sides and the red-distinguished inner wall bring out the products for sale in an attractive way. This model has two Steambox grills mounted on top of one another on a stand. Both units have four frying baskets and they can cook 24-32 chickens at a time. Shortcut keys and a large display make using the device quick and easy. The front and rear glass doors allow the grill to be installed, for example, in wall recesses, where raw meats are processed in the back rooms and cooked products are taken out of the grill on the store side. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Steambox grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

- rotisserie grill with double doors, two oven tower
- the delivery includes a stand dimensioned for two stackable ovens
- capacity: 23-32 chickens (depending on weight)
- 2 x 4 frying baskets
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 250°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- extra baskets and cooking skewers

GENERAL

Description	Rotisserie grills on top of each other Metos Steambox Double
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DIMENSIONS AND CAPACITY

Product capacity	24-32 chickens/ hour
Item width mm	860
Item depth mm	775
Item height mm	1780
Package volume	1.76 m3
Package dimensions (LxWxH)	92x89x215 cm
Net weight	310 kg
Package weight	330 kg

TECHNICAL INFORMATION

Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Remarks (electrical)	Fuse size 20A+20A
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

Rotisserie grill Metos Steambox + display V85LS

Metos Steambox is a compact Rotisserie grill that offers a small and suitable grilling unit for a small space. In this model, the base of the grill is a Metos V85LS heated self-service display with two shelves. Together, the grill and the self-service display form a powerful pair that takes up less than a square meter of floor space, which is suitable for both the grilling of products and the self-service sale of packaged products.

The black outer shell of the Steambox, the glass doors on both sides and the inner wall that stands out in red bring out the products for sale in an attractive way. The grill has four frying baskets and can cook 12 to 16 chickens at a time. Shortcut keys and a large display make using the device quick and easy. The Steambox series grills are reach trough models with glass doors on both sides. The solution makes it easier to load products and to clean the grill. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Steambox grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

ROTISSERIE-GRILL METOS STEAMBOX

- rotisserie grill with double doors
- capacity: 12-16 chickens (depending on weight)
- four frying



baskets

- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 250°C
- power cord length 2.5 m

SELF-SERVICE DISPLAY METOS V85LS

- heated self-service display for self-service sale of packaged grilled products
- serves as a stand for the Metos Steambox grill
- two heated stainless steel shelves
- the upper shelf is set to the rear, allowing products to be easily picked up
- capacity 16-20 broilers depending on the size of the packings
- large side glasses improve the visibility of the products
- design and black coloring to match the color of the grill
- 4 wheels, 2 with brakes

ACCESSORIES (to be ordered separately):

- extra baskets and cooking skewers baskets
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result
- automatic switching to warm keeping mode at the end of the cooking cycle
- easy-to-use short-cut buttons and a user-friendly display
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 250°C
- power cord length 2.5 m

SELF-SERVICE DISPLAY METOS V85LS

- heated self-service display for self-service sale of packaged grilled products
- serves as a stand for the Metos Steambox grill
- two heated stainless steel shelves
- the upper shelf is set to the rear, allowing products to be easily picked up
- capacity 16-20 broilers depending on the size of the packings
- large side glasses improve the visibility of the products
- design and black coloring to match the color of the grill
- 4 wheels, 2 with brakes

ACCESSORIES (to be ordered separately):

- extra baskets and cooking skewers

Rotisserie grill Metos Steambox + display V85LS

Product capacity	12-16 chickens/ hour/oven
Item width mm	860
Item depth mm	960
Item height mm	2000
Package volume	1.978
Unit of volume	m3
Package volume	1.978 m3
Package length	92
Package width	100
Package height	215
Package unit of dimension	cm
Package dimensions (LxWxH)	92x100x215 cm
Net weight	244
Net weight	244 kg
Gross weight	265
Package weight	265 kg
Unit of weight	kg
Connection power kW	11.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600

Roller heater Metos Kromet 000.ROE-14/45.2S 230V1~

Non adhesive working surface. Dripping drawers

- low energy consumption
- signalisation of working progress
- housing made of stainless steel AISI 304 type
- reinforced construction
- sealing rings which protect the housing against grease infiltration
- operating temperature 50-250°C



Roller heater Metos Kromet 000.ROE-14/45.2S 230V1~

Item width mm	540
Item depth mm	636
Item height mm	173
Package volume	0.079
Unit of volume	m3
Package volume	0.079 m3
Package length	55
Package width	65
Package height	22
Package unit of dimension	cm
Package dimensions (LxWxH)	55x65x22 cm
Net weight	21
Net weight	21 kg
Gross weight	23
Package weight	23 kg
Unit of weight	kg
Connection power kW	2.1
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	22
Type	electric
Operation type	electromechanical
Top material type	cast iron

Sausage grill Metos GL6RT45 230V 1~



Sausage grill Metos GL6RT45 230V 1~

Product capacity	20 sausages
Item width mm	530
Item depth mm	265
Item height mm	160
Package volume	0.06
Unit of volume	m3
Package volume	0.06 m3
Package length	36.5
Package width	26
Package height	63
Package unit of dimension	cm
Package dimensions (LxWxH)	36.5x26x63 cm
Net weight	8
Net weight	8 kg
Gross weight	9
Package weight	9 kg
Unit of weight	kg
Connection power kW	0.95
Fuse Size A	6
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Type	electric
Operation type	electromechanical
Top material type	cast iron
Griddle type	contact griddle

Sausage grill Metos GL8RT45/2T 230V 1~



Sausage grill Metos GL8RT45/2T 230V 1~

Product capacity	28 sausages
Item width mm	530
Item depth mm	350
Item height mm	160
Package volume	0.074
Unit of volume	m3
Package volume	0.074 m3
Package length	45
Package width	26
Package height	63
Package unit of dimension	cm
Package dimensions (LxWxH)	45x26x63 cm
Net weight	14
Net weight	14 kg
Gross weight	15
Package weight	15 kg
Unit of weight	kg
Connection power kW	1.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Power type	electric
Type	electric
Operation type	electromechanical
Griddle type	contact griddle

Electric grill Metos

Diamante D92/10SGEC

The Metos Electric grill D92/10SGEC in stainless steel with open cabinet. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for meat.

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.

- on open stand
- frame and feet in stainless steel
- stainless steel grill plate for meat
- working-height adjustable from 850 ... 920 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Additional Accessories (order separately)

- doors for cabinet
- grill accessories
- humidifier for the optimal management of several types of cooking



Electric grill Metos Diamante D92/10SGEC

Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415
Unit of volume	m3
Package volume	0.415 m3
Package length	45
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	9.9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Electric grill Metos

Diamante D92/10SGEP

The Metos Electric grill D92/10SGEP in stainless steel with open cabinet. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.

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.

- on open stand
- frame and feet in stainless steel
- stainless steel grill plate for fish
- working-height adjustable from 850 ... 920 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Additional Accessories (order separately)

- doors for cabinet
- grill accessories
- humidifier for the optimal management of several types of cooking



Electric grill Metos Diamante D92/10SGEP

Item width mm	400
Item depth mm	900
Item height mm	870
Package volume	0.415
Unit of volume	m3
Package volume	0.415 m3
Package length	45
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	45x95x97 cm
Net weight	95
Net weight	95 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	9.9
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Electric grill Metos Diamante D94/10SGEP

The Metos Electric grill D94/10SGEP in stainless steel with open cabinet. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.

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.

- on open stand
- frame and feet in stainless steel
- stainless steel grill plate for fish
- working-height adjustable from 850 ... 920 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances
- two heating zones

Additional Accessories (order separately)

- doors for cabinet
- grill accessories
- humidifier for the optimal management of several types of cooking



Electric grill Metos Diamante D94/10SGEP

Item width mm	800
Item depth mm	900
Item height mm	870
Package volume	0.783
Unit of volume	m3
Package volume	0.783 m3
Package length	85
Package width	95
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	85x95x97 cm
Net weight	155
Net weight	155 kg
Gross weight	165
Package weight	165 kg
Unit of weight	kg
Connection power kW	19.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4

Electric grill Metos Diamante D76/10TSGEM table top

The Metos Electric grill D76/10TSGEM tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is mixed cast iron and stainless steel and it's suitable especially for fish and meat.

The Metos Diamante 70 -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 70 -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.

- tabletop
- frame and feet in stainless steel
- stainless grill plate for fish and meat
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances



Electric grill Metos Diamante D76/10TSGEM table top

Item width mm	1200
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	67
Net weight	67 kg
Gross weight	77
Package weight	77 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos Diamante D74/10SGEP



Electric grill Metos Diamante D74/10SGEP

Item width mm	800
Item depth mm	700
Item height mm	870
Package volume	0.618
Unit of volume	m3
Package volume	0.618 m3
Package length	85
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x97 cm
Net weight	80
Net weight	80 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Diamante

Electric grill Metos Diamante D74/10TSGEM table top

The Metos Electric grill D74/10TSGEM tabletop in cast iron and stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is mixed cast iron and stainless steel and it's suitable especially for fish and meat.

The Metos Diamante 70 -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 70 -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.



- tabletop
- frame and feet in stainless steel
- cast iron and stainless grill plate for fish and meat
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Electric grill Metos Diamante D74/10TSGEM table top

Item width mm	800
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	57
Net weight	57 kg
Gross weight	67
Package weight	67 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos

Diamante D76/10TSGEC

table top

The Metos Electric grill Diamante D76/10TSGEC tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for meat.

The Metos Diamante 70 -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 70 -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.

- tabletop
- frame and feet in stainless steel
- stainless steel grill plate for meat
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances



Electric grill Metos Diamante D76/10TSGEC table top

Item width mm	1200
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	67
Net weight	67 kg
Gross weight	77
Package weight	77 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos Diamante D76/10TSGE table top

The Metos Electric grill D76/10TSGE tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.

The Metos Diamante 70 -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 70 -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.

- Tabletop
- frame and feet in stainless steel
- stainless steel grill plate for fish
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances



Electric grill Metos Diamante D76/10TSGEP table top

Item width mm	1200
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	67
Net weight	67 kg
Gross weight	77
Package weight	77 kg
Unit of weight	kg
Connection power kW	18
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos

Diamante D94/10TSGEP

table top

The Metos Electric grill D94/10TSGEP table top model is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.

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.

- table top model
- frame in stainless steel
- stainless steel grill plate for fish
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances
- two heating zones



Electric grill Metos Diamante D94/10TSGEP table top

Item width mm	800
Item depth mm	900
Item height mm	250
Package volume	0.404
Unit of volume	m3
Package volume	0.404 m3
Package length	85
Package width	95
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	85x95x50 cm
Net weight	95
Net weight	95 kg
Gross weight	125
Package weight	125 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4

Electric grill Metos

Diamante D72/10TSGEC

table top

The Metos Electric grill Diamante D72/10TSGEC tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for meat.



The Metos Diamante 70 -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 70 -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.

- tabletop
- frame and feet in stainless steel
- stainless steel grill plate for meat
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Electric grill Metos Diamante D72/10TSGEC table top

Item width mm	400
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	47
Net weight	47 kg
Gross weight	57
Package weight	57 kg
Unit of weight	kg
Connection power kW	6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos

Diamante D74/10TSGEC

table top

The Metos Electric grill Diamante D74/10TSGEC tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for meat.

The Metos Diamante 70 -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 70 -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.

- tabletop
- frame and feet in stainless steel
- stainless steel grill plate for meat
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances



Electric grill Metos Diamante D74/10TSGEC table top

Item width mm	800
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	57
Net weight	57 kg
Gross weight	67
Package weight	67 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos

Diamante D74/10TSGEP

table top

The Metos Electric grill D74/10TSGEP tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.

The Metos Diamante 70 -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 70 -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.



- Tabletop
- frame and feet in stainless steel
- stainless steel grill plate for fish
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Electric grill Metos Diamante D74/10TSGEP table top

Item width mm	800
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	57
Net weight	57 kg
Gross weight	67
Package weight	67 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos

Diamante D72/10TSGEP

table top

The Metos Electric grill D72/10TSGEP tabletop in stainless steel. Grill is equipped with height adjustment device of the grids on two levels and it has internal drawer for the collection of residues. The device also has overturning resistances to facilitate the cleaning process. The material of the grill plate is stainless steel and it's suitable especially for fish.



The Metos Diamante 70 -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 70 -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.

- Tabletop
- frame and feet in stainless steel
- stainless steel grill plate for fish
- working-height adjustable from 840 ... 900 mm
- grid height adjustment for managing different types of cooking
- internal fat collection drawer
- with overturning resistances

Electric grill Metos Diamante D72/10TSGEP table top

Item width mm	400
Item depth mm	700
Item height mm	250
Package volume	0.364
Unit of volume	m3
Package volume	0.364 m3
Package length	50
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	50x75x97 cm
Net weight	47
Net weight	47 kg
Gross weight	57
Package weight	57 kg
Unit of weight	kg
Connection power kW	6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Model	Diamante

Electric grill Metos Proxy 74EGRT 400V3N~

Electric grill Metos Proxy 74EGRT with one cooking zone.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- One heating zone
- Power regulation on 6 levels with maximum temperature 400°C
- Safety thermostat and indicator light
- IPX4 water-protection rating
- GN 1/1 tray with humidifier function and removable fat tray
- Tilting heating elements unit for easy cleaning and for the inspection/extraction and cleaning of the lower basin
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Door M40
- Neutral base M40
- Front plinth M40
- Closing panel for technical cabinet



Electric grill Metos Proxy 74EGRT 400V3N~

Item width mm	400
Item depth mm	700
Item height mm	295
Package volume	0.218
Unit of volume	m3
Package volume	0.218 m3
Package length	45
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	45x85x57 cm
Net weight	32.5
Net weight	32.5 kg
Gross weight	35
Package weight	35 kg
Unit of weight	kg
Connection power kW	4.08
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Electric grill Metos Proxy

78EGRT 400V3N~

Electric grill Metos Proxy 78EGRT with two cooking zones.

- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece guarantee easy cleaning and prevent infiltrations of grime and water
- Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
- External panelling in stainless steel with Scotch Brite finish
- Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- two heating zones
- Power regulation on 6 levels with maximum temperature 400°C
- Safety thermostat and indicator lights
- IPX4 water-protection rating
- GN 2/1 tray with humidifier function and removable fat tray
- Tilting heating elements unit for easy cleaning and for the inspection/extraction and cleaning of the lower basin
- does not include cord and plug

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Door M40
- Neutral base M80
- Front plinth M60
- Closing panel for technical cabinet



Electric grill Metos Proxy 78EGRT 400V3N~

Item width mm	800
Item depth mm	700
Item height mm	295
Package volume	0.412
Unit of volume	m3
Package volume	0.412 m3
Package length	85
Package width	85
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	85x85x57 cm
Net weight	65
Net weight	65 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	8.16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Proxy

Electric grill Metos Diamante D74/10SGEC



Electric grill Metos Diamante D74/10SGEC

Item width mm	800
Item depth mm	700
Item height mm	870
Package volume	0.618
Unit of volume	m3
Package volume	0.618 m3
Package length	85
Package width	75
Package height	97
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x97 cm
Net weight	80
Net weight	80 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	12
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Model	Diamante

Vapo-Grill Metos GT1

230V1~ 10A

The patented operating principle of the Vapo-grill is ingeniously simple: grilling directly on the stainless heating elements over a humidifying water tray. This principle gives the following advantages:

- Nearly instantaneous heating up, since there is no additional mass to be heated up.
- The vapor from the water tray gives humidity to the product, thus improving the result and decreasing weight loss.
- The water tray traps all the grease, salt, etc. - no flare-ups, no flames, less fumes.
- Nice striped look on the product.
- Easy to move and install.
- Cleaning is very easy: after use, pyrolytic cleaning of the elements, brushing the ashes to the water with a copper brush (enclosed in the package), and emptying the water tray. The enamelled tray can be washed in a dishwasher, if necessary.

The Vapo-grill GT1 is extremely easy to install, use and clean. It can be connected to a single phase outlet 230V / 10A.



Vapo-Grill Metos GT1 230V1~ 10A

Product capacity	150 * 360 mm
Item width mm	270
Item depth mm	545
Item height mm	130
Package volume	0.029
Unit of volume	m3
Package volume	0.029 m3
Package length	30
Package width	60
Package height	16
Package unit of dimension	cm
Package dimensions (LxWxH)	30x60x16 cm
Net weight	8
Net weight	8 kg
Gross weight	9
Package weight	9 kg
Unit of weight	kg
Connection power kW	1.6
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25

Vapo-Grill Metos GT2

230V1~ 16A

The patented operating principle of the Vapo-grill is ingeniously simple: grilling directly on the stainless heating elements over a humidifying water tray. This principle gives the following advantages:

- Nearly instantaneous heating up, since there is no additional mass to be heated up.
- The vapor from the water tray gives humidity to the product, thus improving the result and decreasing weight loss.
- The water tray traps all the grease, salt, etc. - no flare-ups, no flames, less fumes.
- Nice striped look on the product.
- Easy to move and install.
- Cleaning is very easy: after use, pyrolytic cleaning of the elements, brushing the ashes to the water with a copper brush (enclosed in the package), and emptying the water tray. The enamelled tray can be washed in a dishwasher, if necessary.

The Vapo-grill GT2 is very easy to move, install, use and clean. It can be connected to a single phase 230V 16A outlet.



Vapo-Grill Metos GT2 230V1~ 16A

Product capacity	310 * 360 mm
Item width mm	435
Item depth mm	545
Item height mm	130
Package volume	0.044
Unit of volume	m3
Package volume	0.044 m3
Package length	46
Package width	60
Package height	16
Package unit of dimension	cm
Package dimensions (LxWxH)	46x60x16 cm
Net weight	11
Net weight	11 kg
Gross weight	13
Package weight	13 kg
Unit of weight	kg
Connection power kW	3.2
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25

Vapo-Grill Metos GT3

400V3N~ 10A

The patented operating principle of the Vapo-grill is ingeniously simple: grilling directly on the stainless heating elements over a humidifying water tray. This principle gives the following advantages:

- Nearly instantaneous heating up, since there is no additional mass to be heated up.
- The vapor from the water tray gives humidity to the product, thus improving the result and decreasing weight loss.
- The water tray traps all the grease, salt, etc. - no flare-ups, no flames, less fumes.
- Nice striped look on the product.
- Easy to move and install.
- Cleaning is very easy: after use, pyrolytic cleaning of the elements, brushing the ashes to the water with a copper brush (enclosed in the package), and emptying the water tray. The enamelled tray can be washed in a dishwasher, if necessary.

The Vapo-grill GT3 is very easy to use and clean.



Vapo-Grill Metos GT3 400V3N~ 10A

Product capacity	475 * 360 mm
Item width mm	600
Item depth mm	545
Item height mm	130
Package volume	0.06
Unit of volume	m3
Package volume	0.06 m3
Package length	63
Package width	60
Package height	16
Package unit of dimension	cm
Package dimensions (LxWxH)	63x60x16 cm
Net weight	16
Net weight	16 kg
Gross weight	17
Package weight	17 kg
Unit of weight	kg
Connection power kW	4.8
Fuse Size A	10
Connection voltage V	400
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	25



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