

Datasheets

Stand III model 6-2/1, 10-2/1 - castors



Article number

60.31.106

Description

The stand ensures safe installation of the iCombi Pro and iCombi Classic 6-2/1 and 10-2/1. The cooking system can be fixed on the stand using a mounting kit.



Intended use

This product is only intended for commercial use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. Any other use runs counter to its intended purpose, and could be dangerous.

Features

- 14 support rails with 62 mm rail distance
- Open on one side with side panels, rear panel and top panel
- 4 height-adjustable castors (of which 2 are lockable)
- Mounting kit for fixing the cooking system on the base frame
- Securing the containers against slipping

Capacity

Grid	1/1 GN	7 x	2/1 GN	7 x
20 mm deep	1/1 GN	7 x	2/1 GN	7 x
40 mm deep	1/1 GN	7 x	2/1 GN	7 x
65 mm deep	1/1 GN	4 x	2/1 GN	4 x
100 mm deep	1/1 GN	3 x	2/1 GN	3 x

Use of other containers: 1/3 GN, 1/2 GN, 2/3 GN

Technical specifications

Width of racks:	330 mm
Clearance from bottom rack to floor panel:	68 mm
Clearance from floor panel to floor:	180 mm deep
Max. fixed power:	600 kg
Feet height-adjustable up to:	20 mm

Dimensions and weights

Width (W):	1.106 mm
Height (H):	699 mm
Depth (D):	969 mm
Weight:	59,5 kg

Material

Rust-free stainless steel (CNS 1.4301/AISI 304)

