

Datasheets

Stand II model 6-2/1, 10-2/1 - Fixing (MarineLine)



Article number

60.31.111

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
- Two-sided opening with side panels and top panel
- Height-adjustable, fixable feet, for direct floor mounting
- Mounting kit for fixing the cooking system on the base frame

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):	1.107 mm
Height (H):	699 mm
Depth (D):	916 mm
Weight:	49,3 kg

Material

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

Note

USPH requires that the stand be freely accessible from two opposite sides for cleaning purposes. If this is not possible, a ground clearance of at least 200 mm is specified.

