

Datasheets

Hinging rack model 10-2/1 - standard, 10 racks



Article number

60.12.133

Description

Removable hinging rack to securely hold GN accessories

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

- 10 support rails with a 68 mm rail distance
- Additional rail below the bottom rack for the grease drip container
- Container stopper on the rear side
- Tilt protection when pulling out the container using U-rails

Capacity

2/1 GN	Roasting and baking trays	10 x
2/1 GN	Grid	10 x
2/1 GN	20 mm deep	10 x
2/1 GN	40 mm deep	10 x
2/1 GN	65 mm deep	10 x
2/1 GN	100 mm deep	5 x
H6-1/1 (up to 1.800 g)	Chicken Superspike	6 x
H8-1/1 (up to 1.300 g)	Chicken Superspike	6 x
H10-1/1 (up to 950 g)	Chicken Superspike	6 x

Use of other containers: 2/4 GN, 1/1 GN

Technical specifications

Space between bottom rack and cooking cabinet opening:	61 mm
Space between top rack up to the cooking cabinet opening:	63 mm
Max. load size:	90 kg
Max. load size per level:	30 kg

Dimensions and weights

Height (H):	768 mm
Depth (D):	631 mm
Weight:	6,3 kg

Material

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

Option, Note

- Positioning aid for core probe
- Only for iCombi Pro or iCombi Classic

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