

Datasheets

Stand III model 6-2/1 - Standard, UltraVent version



Article number

60.31.216

Description

The stand ensures safe installation of the iCombi Pro and iCombi Classic 6-2/1. The cooking system can be fixed on the base frame 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

- 20 support rails with a 62 mm rail distance
- Open on one side with side panels, rear panel and top panel
- Raised for installation of an extraction or condensation hood
- Height-adjustable feet
- Mounting kit for fixing the cooking system on the base frame

Capacity

Grid	1/1 GN	10 x	2/1 GN	10 x
20 mm deep	1/1 GN	10 x	2/1 GN	10 x
40 mm deep	1/1 GN	10 x	2/1 GN	10 x
65 mm deep	1/1 GN	5 x	2/1 GN	5 x
100 mm deep	1/1 GN	5 x	2/1 GN	5 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:	194 mm
Max. fixed power:	600 kg
Feet height-adjustable up to:	30 mm

Dimensions and weights

Width (W):	1.082 mm
Height (H):	945 mm
Depth (D):	903 mm
Weight:	62,3 kg

Material

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

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