

Specification/Data sheet

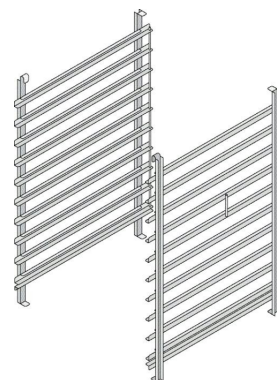
Hinging rack 102 - Standard



Article number: 60.12.055

Description

- Standard for Scandinavia
- 8 Rails
- loadable from both sides
- U-rails
- Additional rails under the lowest shelf for a 40mm drip container
- Device for locking the MOR in the unit
- 80 mm Rail distance
- Free space from lowest rack to the bottom plate 53 mm
- Free space from upper rack to cooking cabinet opening 68 mm
- Weight 12 kg
- 655(25-3/4) mm(inch)W x 714,5(28) mm(inch)D x 718(28-1/4) mm(inch)H



Difference to standard

- 8 Rails
- 80 mm Rail distance
- Capacity (GN-container/grids)
- 1/1 GN Grid or baking tray x 8
- 1/1 GN Grid x 6
- 2/1 GN Roast- and baking tray x 8
- 2/1 GN Baking tray, aluminium perforated x 8
- Chicken Superspike H4-1/2 (up to 1.300 g) x 12
- Chicken Superspike H6-1/1 (up to 1.500 g) x 6
- Chicken Superspike H8-1/1 (up to 1.300 g) x 6
- Chicken Superspike H10-1/1 (up to 950 g) x 6
- 1/1 GN 20, 40, 55 mm deep x 8
- 2/1 GN 65, 90, 100 mm deep x 4
- 2/1 GN 140 mm deep x 3
- Use of other containers 1/1 GN, 2/4 GN crosswise

Material

- CNS 1.4301 (CNS 304)

Hint

- Only in conjunction with run-in rail 60.60.215
- In conjunction with transport trolley and Thermocover (Optional)

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