

Specification/Datasheet

Stand II model 6 half-size, 10 half-size - castors



Article number

60.31.103

Description

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

Intended use

This product is intended exclusively for professional 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. RATIONAL AG assumes no liability for consequences of improper use.

Features

- 14 support rails with a 2 1/2 in (62 mm) rail distance
- Two-sided opening with side panels and top panel
- 4 height-adjustable casters (of which 2 are lockable)
- Mounting kit for fixing the cooking system on the base frame
- Securing the containers against slipping

Capacity

1/1 GN	Grid	14 x
1/1 GN	3/4 in (20 mm) deep	14 x
1/1 GN	1 1/2 in (40 mm) deep	14 x
1/1 GN	2 1/2 in (65 mm) deep	8 x
1/1 GN	4 in (100 mm) deep	6 x

Use of other containers: 1/4 GN, 1/3 GN, 1/2 GN, 2/3 GN

Technical specifications

Width of racks:	13 in (330 mm)
Clearance from bottom rack to floor panel:	2 5/8 in (68 mm)
Clearance from floor panel to floor:	7 1/8 in (180 mm)
Max. fixed power:	1,320 lb (600 kg)

Dimensions and weights

Width (W):	34 3/4 in (884 mm)
Height (H):	27 1/2 in (699 mm)
Depth (D):	30 1/4 in (769 mm)
Weight:	96.6 lb (43.8 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

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