

Specification/Datasheet

UltraVent Plus Types 6-full size, 10-full size



Article number

60.76.178

Description

The UltraVent Plus gets rid of the steam emitted with its condensation technology. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood.

It is also equipped with special filter technology which reduces lingering smoke, which can be created with fatty/oily products at high temperature.

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

- Intelligent control with automatic, continuously variable adjustment of the capture power to the quantity of steam produced
- Automatically boosts extraction rate when cooking cabinet door is opened
- Reduces lingering steam and vapors. These are captured and condensed in the hood
- Wastewater discharged by the device - no additional discharge line needed
- Easy to install and retrofit
- Issue of service notifications on the display of the iCombi Pro and iCombi Classic
- Easy to clean stainless steel grease baffles, dishwasher safe
- Special filter technology with a replacable HEPA H13 main filter to reduce smoke
- Connects to both cooking systems in a Combi-Duo

Technical specifications

Supplied with an 8 ft 2 in (2.5 m) power cable with 5-15 P-connector

Connection:	120 V - 1 ph
Frequency:	60 Hz
Connected load:	180 W
Running Amps (A):	1.6 A
Extraction capacity:	415 ft ³ /min
Operating noise level:	50-65 dB(A)

Dimensions and weights

Width (W):	42 3/8 in
Height (H):	16 in
Depth (D):	42 3/4 in
Weight:	196.2 lb

Material

Stainless steel (CNS 1.4301/AISI 304)

Equipment/Scope of delivery

- The condensation hood includes an adapter kit for optional installation on a Combi-Duo

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Note

- To install an UltraVent or UltraVent Plus on a SelfCookingCenter (from 04/2004) or CombiMaster Plus, a corresponding adapter kit is required
- The local standards and regulations for ventilation systems must be adhered to
- Only permitted for installation on electrical units
- We recommend maintaining an overhead clearance of at least 18" (450 mm) for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-half size or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 10" (250 mm) following expert evaluation of local framework conditions
- Not to be used with VarioSmoker

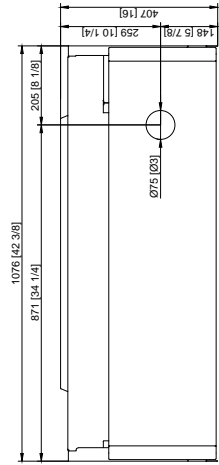
Approvals



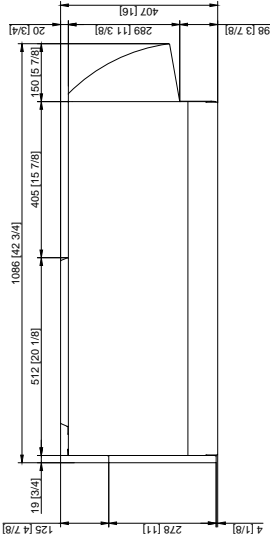
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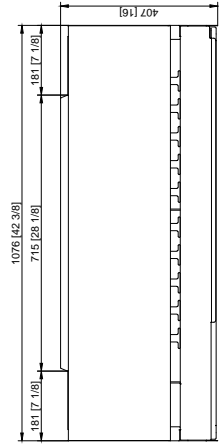
Rückansicht
Back view
Vue arrière



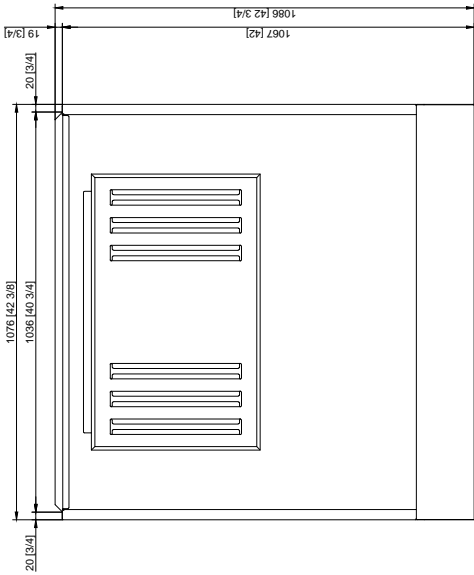
Seitenansicht
Side view
Vue de côté



Vorderansicht
Front view
Vue de face



Draufsicht
Top view
Vue de dessus



Information/Information		Anschlussplan/Connection diagram/Plan de connexion	
Zachungsdruck unterliegt nicht dem Änderungsdiens!		UltraVent Plus (CP-CC 6-21 and 90-21 (master view))	
Printed drawing is not automatically updated!		Date/Date/Date	
Le mise à jour n'est pas assurée sur les plans papier!		Date/Date/Date	
RATIONAL AG 2019		RATIONAL AG 2019	
Revision/Revision/Revision		Revisi/Scale/Échelle	
Index/Date/Date/Date		Abmessung/Dimensions/Dimensions (mm/inch)	
1		Nr./No./Beschreibung/Description	
2		1	
3		2	
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