

Specification/Datasheet

Stand IV model 6-half size, 10-half size - Fixing (MarineLine)



Article number

60.31.114

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
- Closed on all sides, with double wing doors
- Height-adjustable, fixable feet, for direct floor mounting
- Mounting kit for fixing the cooking system on the base frame

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: 1/3 GN, 1/2 GN, 2/3 GN

Technical specifications

Clearance from floor panel to floor:	7 1/8 in (180 mm)
Max. fixed power:	1,320 lb (600 kg)
Width of racks:	13 in (330 mm)
Clearance from bottom rack to floor panel:	2 5/8 in (68 mm)
Feet height adjusts by up to:	3/4 in (20 mm)

Dimensions and weights

Width (W):	34 7/8 in (885 mm)
Height (H):	27 1/2 in (699 mm)
Depth (D):	28 1/8 in (716 mm)
Weight:	96.8 lb (43.9 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

Note

USPH regulations require that the stand remain fully accessible from two opposing sides for cleaning purposes. If this is not possible, at least 7 7/8 in (200 mm) of ground clearance must be maintained.

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