

Specification/Datasheet

Stand III model 6-half size, 10-half size - Standard



Article number

60.31.091

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

- Open on one side with side panels, rear panel and top panel
- 14 support rails with a 2 1/2 in (62 mm) rail distance
- Height-adjustable feet
- 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:	1 1/8 in (30 mm)

Dimensions and weights

Width (W):	33 7/8 in (860 mm)
Height (H):	27 1/2 in (699 mm)
Depth (D):	27 5/8 in (703 mm)
Weight:	80 lb (36.3 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

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