

Specification/Datasheet

Stand III model 6-half size - castors, UltraVent version



Article number

60.31.215

Description

The stand ensures safe installation of the iCombi Pro and iCombi Classic 6-half size. The cooking system can be fixed on the base frame 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

- 20 support rails with a 2 1/2 in (62 mm) rail distance
- Open on one side with side panels, rear panel and top panel
- 4 height-adjustable casters (of which 2 are lockable)
- Raised for installation of an extraction or condensation hood
- Mounting kit for fixing the cooking system on the base frame
- Securing the containers against slipping

Capacity

1/1 GN	Grid	20 x
1/1 GN	3/4 in (20 mm) deep	20 x
1/1 GN	1 1/2 in (40 mm) deep	20 x
1/1 GN	2 1/2 in (65 mm) deep	10 x
1/1 GN	4 in (100 mm) deep	10 x

Use of other containers: 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 5/8 in (194 mm)
Max. fixed power:	1,320 lb (600 kg)
Feet height adjusts by up to:	3/4 in (20 mm)

Dimensions and weights

Width (W):	34 3/4 in (884 mm)
Height (H):	37 1/4 in (945 mm)
Depth (D):	30 1/4 in (769 mm)
Weight:	121.7 lb (55.2 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

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