

Datasheets

Stand III model 6-1/1 - castors, UltraVent version



Article number

60.31.215

Description

The stand ensures safe installation of the iCombi Pro and iCombi Classic 6-1/1. The cooking system can be fixed on the base frame using a mounting kit.



Intended use

This product is only intended for commercial 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. Any other use runs counter to its intended purpose, and could be dangerous.

Features

- 20 support rails with a 62 mm rail distance
- Open on one side with side panels, rear panel and top panel
- 4 height-adjustable castors (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	20 mm deep	20 x
1/1 GN	40 mm deep	20 x
1/1 GN	65 mm deep	10 x
1/1 GN	100 mm deep	10 x

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

Technical specifications

Width of racks:	330 mm
Clearance from bottom rack to floor panel:	68 mm
Clearance from floor panel to floor:	194 mm
Max. fixed power:	600 kg
Feet height-adjustable up to:	20 mm

Dimensions and weights

Width (W):	884 mm
Height (H):	945 mm
Depth (D):	769 mm
Weight:	55,2 kg

Material

Rust-free stainless steel (CNS 1.4301/AISI 304)

