

# Datasheets

## UltraVent - Type 6-1/1, 10-1/1



### Article number

60.75.134

### Description

The UltraVent 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. Installation is simple, and the hood can be retrofitted at any time.



### 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

- Intelligent power control with automatic, continuously variable adjustment of the extraction power to the quantity of steam emitted
- Automatically boosts extraction rate when cooking cabinet door is opened
- Reduces lingering steam and vapours. These are extracted 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
- Easy to clean baffle plate, dishwasher safe

### Technical specifications

Connection:	200-240 V - 1 NAC
Frequency:	50/60 Hz
Connected load:	140-160 W
Current consumption (A):	0,7 A
Extraction capacity:	705 m <sup>3</sup> /h
Operating noise level:	50-65 dB(A)

### Dimensions and weights

Width (W):	854 mm
Height (H):	313 mm
Depth (D):	885 mm
Weight:	50 kg

### Material

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

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#### Note

- To install an UltraVent, UltraVent Plus or exhaust hood on a SelfCookingCenter (from 04/2004) or CombiMaster Plus, a corresponding adapter kit is required
- The supply and exhaust air requirements can be reduced as a result of the condensate formation in the UltraVent or UltraVent Plus condensation hoods. Specific information can be found in the RATIONAL planner manual. 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 450 mm for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-1/1 or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 250 mm following expert evaluation of local framework conditions
- Not to be used with VarioSmoker
- For iCombi Pro and iCombi Classic models 6 -1/1 and 6-2/1, we recommend the installation on a raised stand II or III UltraVent version

#### Approvals

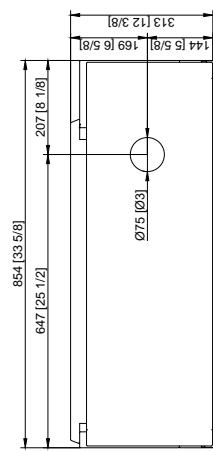


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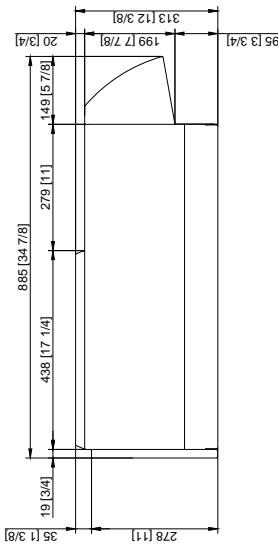
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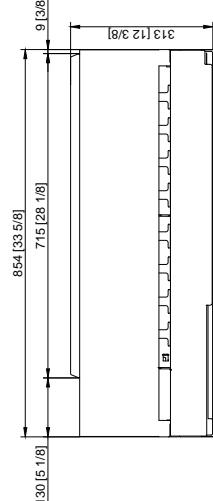
Rückansicht  
Back view  
Vue arrière



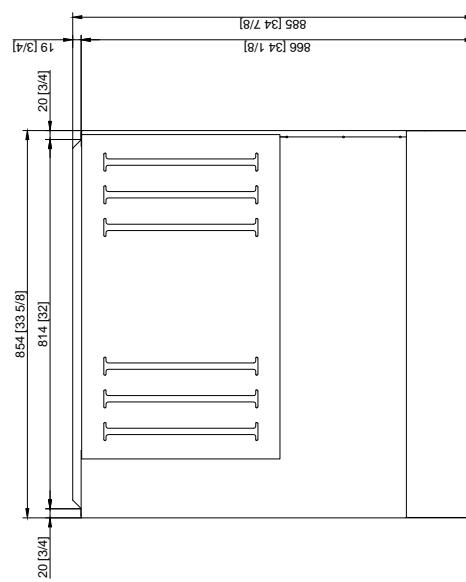
Seitenansicht  
Side view  
Vue de côté



Vorderansicht  
Front view  
Vue de face



Draufsicht  
Top view  
Vue de dessus



Anschlussplan/Connection diagram/Plan des connexions			
UltraVent 6P-CC 6-1 and 10-11	UltraVent 6P-CC 6-1 and 10-11 (Master : Rev)		
Datum/Date/Date	30.03.2019		
Ersteller/Creator/Créateur	RATIONAL AG 2019		
Maßstab/Scale/Echelle	1:1		
Abmessungen/Dimensions/mm/inch			
Nr. No./Beschreibung/Description/Description			
Index	Datum/Date/Date	Name/Name/Name	Nr. No./Beschreibung/Description/Description
1			1
2			2
3			3
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