

Datasheets

UltraVent - Type 20-2/1



Article number

60.75.137

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 ³ /h
Operating noise level:	50-65 dB(A)

Dimensions and weights

Width (W):	1.086 mm
Height (H):	337 mm
Depth (D):	1.134 mm
Weight:	72,7 kg

Material

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

Note

- To install an UltraVent, UltraVent Plus or exhaust hood on a SelfCookingCenter (from 09/2011) or CombiMaster Plus, a corresponding adapter kit is required
- The condensation effect of the UltraVent condensation hood can significantly reduce the amount of supply and exhaust air required for iCombi appliances. Specific information can be found in the RATIONAL planner's manual. Local standards and regulations for ventilation and air conditioning systems must be observed.
- Only permitted for installation on electrical units
- For cooking systems with an UltraVent or UltraVent Plus, we recommend maintaining a clearance above of at least 450 mm
- Not to be used with VarioSmoker

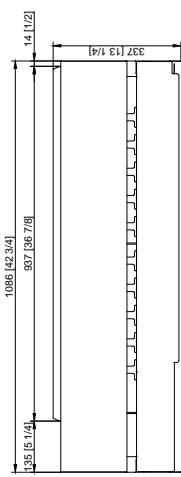
Datasheets**UltraVent - Type 20-2/1****Approvals**

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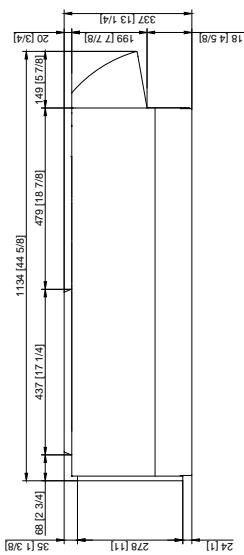
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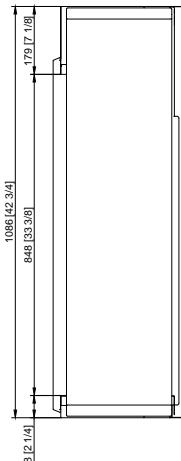
Seitenansicht
slide view
Vue de côté



Draufsicht
Top view
Vue de dessus



Vorderansicht
Front view
Vue de face



Rückansicht
Back view
Vue arrière

Information/Information/Information		Ansichtsplan/Connection diagram/Plan de connexion
Zeilungsausdruck fehlerig! nicht den Anordnungsdimensionen! Printed drawing is not automatically scaled! La mise à jour n'est pas assurée sur les plans papier!	Urtypen IP-CC 20-21 Master view	
CRATONIA AG 2019	Datum/Date/Date	30.09.2019
	Ersteller/Creator/Créateur	RA/TECHNICAL AG 2019
	Maßstab/Scale/Echelle	1: 1
Revision/Revision/Revision	Abmessungen/Dimensions/Dimensions [mm/inch]	
Index	Datum/Date/Date	Name/Name/Nom
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