

Datasheets

Stand II model 6-1/1 - bakery standard, castors, UltraVent version



Articlenumber

60.31.213

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. RATIONAL AG assumes no liability for consequences of improper use.

Features

- 20 support rails with 62 mm rail distance
- Two-sided opening with side panels 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

400 x 600 mm	Grid	20 x
400 x 600 mm	Roasting and baking trays	20 x
400 x 600 mm	Perforated aluminium baking trays	20 x
400 x 600 mm	Container 20. 40. 60 mm	20 x

Technical specifications

Width of racks:	404 mm
Clearance from bottom rack to floor panel:	68 mm
Clearance from floor panel to floor:	194 mm
Max. fixed power:	600 kg

Dimensions and weights

Width (W):	884 mm
Height (H):	945 mm
Depth (D):	769 mm
Weight:	52,5 kg

Material

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

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