Specification/Datasheet

Stand II model 6-half size, 10-half size - MobilityLine

Article number

60.31.164

Description

The iCombi Pro or iCombi Classic 6-half size and 10-half size is fixed to the MobilityLine base frame II using a mounting kit. Side bars protect the cooking system and together with the large stable castors, they facilitate mobility.



Intended use

This product is intended 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 the consequences of improper use.

Features

- 4 stainless steel casters, 7 7/8 in (200 mm) diameter
- Support with impact protection brackets
- 14 support rails with a 2 1/2 in (62 mm) rail distance
- Two-sided opening with side panels and top panel
- Mounting kit for fixing the cooking system on the base frame
- Securing the containers against slipping

Capacity

1/1 GN	Grid	14 x
1/1 GN	3/4 in (20 mm) deep	14 x
1/1 GN	1 1/2 in (40 mm) deep	14 x
1/1 GN	2 1/2 in (65 mm) deep	8 x
1/1 GN	4 in (100 mm) deep	6 x

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

Technical specifications

Clearance from floor panel to floor:	7 1/8 in (180 mm)
Max. fixed power:	1,320 lb (600 kg)
Width of racks:	13 in (330 mm)
Clearance from bottom rack to floor panel:	2 5/8 in (68 mm)

Dimensions and weights

Width (W):	47 1/4 in (1,199 mm)
Height (H):	31 in (789 mm)
Depth (D):	35 1/4 in (894 mm)
Weight:	185.4 lb (84.1 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

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