Article number: 60.76.218

Description

The exhaust hood extracts steam from the cooking cabinet via the external connection (without condensation technology). Installation is simple, and the hood can be retrofitted at any time.

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
- · Eliminates lingering steam and vapours as they are discharged to the outside
- · Reduces expenses and costs for ventilation
- · Easy to install and retrofit
- · Issue of service notifications on the display of the iCombi Pro and iCombi Classic
- · Adjustment of maximum extraction power on the display
- · Easy to clean baffle plate, dishwasher safe

Technical Specifications

- Connection: 230V 1 NAC 50/60 Hz
- Connected load: 170 W
- Extraction capacity: 705 m3/h
- · Operating noise level: min 50 dBA; max 65 dBA
- Width: 1075 mm
- Height: 359 mm
- Depth: 1085 mm
- Weight: 57 kg
- · Connection diameter for the external connection: 200mm

Material

• Rust-free stainless steel (CNS 1.4301)

Note

- · A connection to the outside is needed to extract the vapours
- 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.
- 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 local standards and regulations for ventilation systems must be adhered to
- · Only permitted for installation on electrical units



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Specification/Data sheet Exhaust hood, models 6-2/1, 10-2/1





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