

# Specification/Datasheet

## UltraVent Type 6-full size, 10-full size



### Article number

60.76.180

### 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 intended exclusively 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 consequences of improper use.

### Features

- Intelligent control with automatic, continuously variable adjustment of the capture power to the quantity of steam produced
- Automatically boosts extraction rate when cooking cabinet door is opened
- Reduces lingering steam and vapors. These are captured 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 of the iCombi Pro and iCombi Classic
- Easy to clean stainless steel grease baffles, dishwasher safe
- Connects to both cooking systems in a Combi-Duo

### Technical specifications

Supplied with an 8 ft 2 in (2.5 m) power cable with 5-15 P-connector

|                               |                          |
|-------------------------------|--------------------------|
| <b>Connection:</b>            | 120 V - 1 ph             |
| <b>Frequency:</b>             | 60 Hz                    |
| <b>Connected load:</b>        | 180 W                    |
| <b>Running Amps (A):</b>      | 1.6 A                    |
| <b>Extraction capacity:</b>   | 415 ft <sup>3</sup> /min |
| <b>Operating noise level:</b> | 50-65 dB(A)              |

### Dimensions and weights

|                    |           |
|--------------------|-----------|
| <b>Width (W):</b>  | 42 3/8 in |
| <b>Height (H):</b> | 12 1/2 in |
| <b>Depth (D):</b>  | 42 3/4 in |
| <b>Weight:</b>     | 158.7 lb  |

### Material

Stainless steel (CNS 1.4301/AISI 304)

### Equipment/Scope of delivery

- The condensation hood includes an adapter kit for optional installation on a Combi-Duo

## Specification/Datasheet

### UltraVent Type 6-full size, 10-full size

---



#### Note

- To install an UltraVent or UltraVent Plus on a SelfCookingCenter (from 04/2004) 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
- We recommend maintaining an overhead clearance of at least 18" (450 mm) for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-half size or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 10" (250 mm) following expert evaluation of local framework conditions
- Not to be used with VarioSmoker

#### Approvals

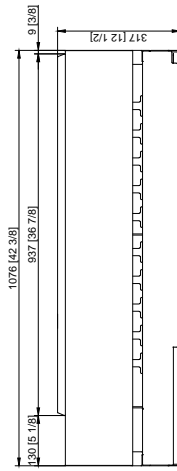


# Specification/Datasheet

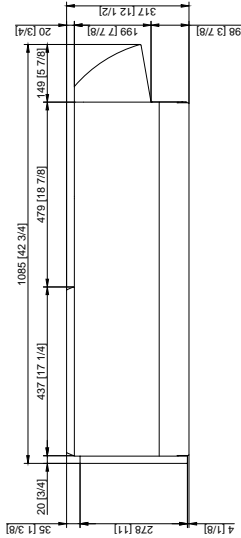
## UltraVent Type 6-full size, 10-full size



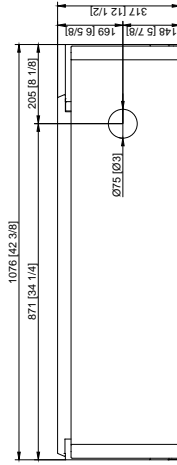
Vorderansicht  
Front view  
Vue de face



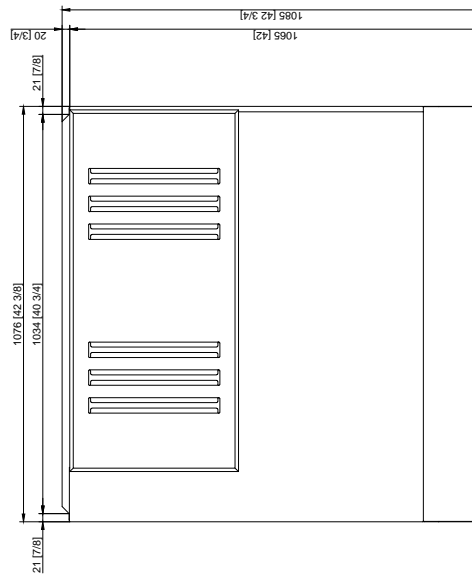
Seitenansicht  
Side view  
Vue de côté



Rückansicht  
Back view  
Vue arrière



Draufsicht  
Top view  
Vue de dessus



| Information/Information/Information |  | Anschlussplan/Connection diagram/Plan de connexion |  |
|-------------------------------------|--|--|--|
| Zeichnungsstatus/Status/Status      |  | UltraVent (CP-ICC 6-2) and 10-2)                   |  |
| Änderungsdatum/Date/Date            |  | 30.09.2019   |  |
| Ersteller/Scale/Scale               |  | RATIONAL AG 2019                                   |  |
| Revisor/Revisor/Revisor             |  | 1:1  |  |
| Index/Index/Index                   |  | Nr./No./Beschreibung/Description/Description       |  |
| 1                                   |  | 1  |  |
| 2                                   |  | 2  |  |
| 3                                   |  | 3  |  |
| 4                                   |  | 4  |  |
| 5                                   |  | 5  |  |
| 6                                   |  | 6  |  |
| 7                                   |  | 7  |  |
| 8                                   |  | 8  |  |