Datasheets

UltraVent Combi-Duo Type XS 6-2/3



Articlenumber

60.73.943

Description

The UltraVent XS 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 hoodInstallation 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.

Variants

- 60.73.865: UltraVent XS 6-2/3 E
- 60.73.945: Combi-Duo adapterkit UltraVent XS 6-2/3 E (until 02/2023)
- 60.73.943: UltraVent XS 6-2/3 E + Combi-Duo adapterkit UltraVent XS 6-2/3 E (from 02/2023)

Features

- · Reliably reduces escaping steam and vapours thanks to the high extraction rate
- Easy to clean baffle plate, dishwasher safe
- Automatically boosts extraction rate when cooking cabinet door is opened

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:	280-560 m ³ /h
Operating noise level:	52-67 dB(A)

Dimensions and weights

Width (W):	657 mm
Height (H):	240 mm
Depth (D):	583 mm
Weight:	25,5 kg

Material

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

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Note

- To install an UltraVent or UltraVent Plus on a iCombi Pro XS (from 04/2023) a corresponding adapter kit is required
- The local standards and regulations for ventilation systems must be adhered to
- The condensation hood can be used for right-sided units as well as for left-sided units An installation option for both variants is included in the scope of delivery.
- Not to be used with VarioSmoker
- We recommend maintaining an overhead clearance of at least 450 mm for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-1/1 or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 250 mm following expert evaluation of local framework conditions

Approvals



















