
6 APPENDICES

APPENDIX 1:

RATIONAL ULTRAVENT PLUS SYSTEM
(ULTRAVENT® PLUS 61/101 E)
TECHNICAL DETAILS

UltraVent® Plus 61/101 E

Article number: 60.72.202

Description

- In addition to the UltraVent condensation technology there is also UltraVent Plus, which is equipped with special filters. This prevents both vapours and the lingering smoke that builds up while grilling and roasting. Units can be installed even in critical locations, such as front shop-front areas.

Technical Info

- Rating: 230V 1 NAC 50/60 HZ
- Connected load: 360 W
- Extraction volume: 1.000 m³/h
- Operating noise level 1: 65 dBA
- Operating noise level 2: 70 dBA
- Width: 854 mm
- Height: 628 mm
- Depth: 1226 mm
- Weight: 54 kg
- Approvals: VDE, NSF

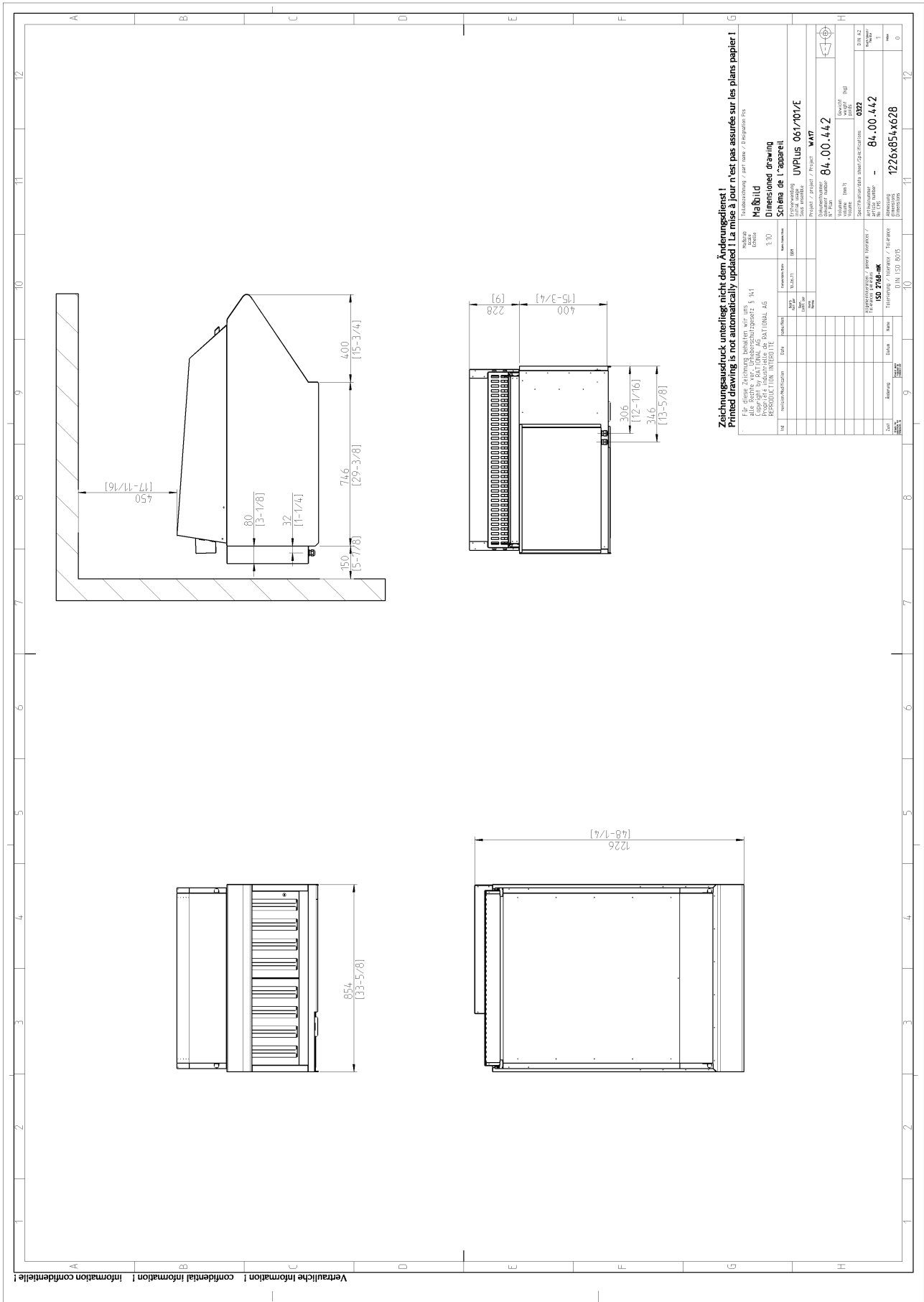
Features

- Integrated lighting
- Easy-clean grease filter (CNS)/replaceable carbon filter
- High extraction rate
- Proximity door contact switch
- Extraction rate automatically increased when cabinet door is opened
- with special filter technology

Hint

- The local norms and specifications for air conditioning systems must be observed. A raised base cabinet US III (956 mm) should be used for installation on type 61 units.
- The UltraVent exhaust hood with condensation system should only be used on units with right-hinging doors. It may be used on left-hinging units, but this restricts the extraction function.

UltraVent® Plus 61/101 E



Vertrauliche Information | confidential information | information confidentielle

APPENDIX 2:

EXTRACT FROM RATIONAL
DESIGNERS MANUAL
SELFCOOKINGCENTER®/
COMBIMASTER® PLUS DETAILING
THE UNIT HOOD WITHOUT
EXTERNAL EXHAUST AIR
(ULTRAVENT)