

# Specification/Data sheet

## UltraVent Combi-Duo models 6-2/1, 10-2/1



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### 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.

### 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
- Connects to both iCombi cooking systems in a Combi-Duo
- Eliminates lingering steam and vapours. These are extracted and condensed in the hood
- 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 m<sup>3</sup>/h
- Operating noise level: min 50 dBA; max 65 dBA
- Width: 1075 mm
- Height: 313 mm
- Depth: 1170 mm
- Weight: 81 kg

### Material

- Rust-free stainless steel (CNS 1.4301)

### Note

- 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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