

Specification/Data sheet

UltraVent Plus, models 6-2/1, 10-2/1



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Description

The UltraVent Plus gets rid of escaping steam with its condensation technology. It is also equipped with special filter technology which reduces lingering smoke, which can build up while grilling and frying. 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
- Eliminates lingering steam and vapours. These are extracted and condensed in the hood
- Special filter technology with a prefilter and HEPA H13 main filter to reduce smoke
- 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: 407 mm
- Depth: 1085 mm
- Weight: 100 kg

Material

- Rust-free stainless steel (CNS 1.4301)

Note

- 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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