SQ16D0C

Automatic clean system integrated

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		16 600X400
Distance between trays (mm)		80
Unit size with handle WxDxH (mm)		TRAILER TROLLEY
Type of rack holder		1051 X 1002 X 1900
Unit size without handle WxDxH (mm)		1051 X 938 X 1900
Chamber size WxDxH (mm)		700 X 481 X 1496
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		1150 X 1100 X 2050
Unit weight (Kg)		250
Unit weight with packaging (Kg)		273
ELECTRICAL DATA		///
Number of engines		4
Frequency (Hz)		50
Power (kW)		28,6
Voltage	A	400V 3N~
	B	NO
	C	NO
	D	NO
Current (A)	A	45,9
	B	NO
	C	NO
	D	NO

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Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
WATER CONNECTION REQUIREMENTS		///
Water inlet		YES
Water drain		YES
Minimum water quality standards		5° f
FUNCTIONAL CHARACTERISTICS		///
Supply		ELECTRIC
Control panel		DIGITAL /ENCODER
Multilingual command		NO
Cooking type		CONVECTION
Max cooking temperature (°C)		260
Cooking chamber material		AISI 304
Opening door		FROM RIGHT TO LEFT
Easy clean internal glass		YES
STANDARD EQUIPMENT		///
Washing		X
Core probe		X
VARIANTS		///
Packaging		WOODEN PALLET CRATE
Packaging size WxDxH (mm)		1020 X 970 X 1370
Frequency (Hz)		60
Power (kW)		NO
VoltagE	A	NO
	B	NO
	C	NO
	D	NO
Current (A)	A	NO
	B	NO
	C	NO
	D	NO
Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
ACCESSORIES		///
Self clean system		S17

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Stainless steel tray rack holder	NO
Stainless steel grid rack holder	NO
Oven stand	NO
	NO
	NO
Condensation hood	H20
Water condensation hood	NO
Proofer	NO
Overlapping kit for 2 ovens	NO
Blast chiller	NO
Overlapping kit for blast chillere + 1 ovens	NO
Smoker	SMK02
Core probe	CP1
Core probe for vacuum	NO
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	DT2
"Detergent 10KG (only with self clean system)"	DT4
Wheels kit for stand	NO
Core probe	-
Core probe for vacuum	-
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	-
"Detergent 10KG (only with self clean system)"	-

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FEATURES

◆ Standard | ◇ Optional | - Not avaible

MANUAL COOKING		
Convection cooking	30°C - 260°C	◆
Mixed steam and convection cooking	30°C - 230°C	◆
Steaming	35°C - 130°C	◆
Dry air cooking	30°C - 260°C	◆
Delta T cooking with core probe		◆
With core probe		◆
Low temperature cooking		◆
Sous Vide cooking		-
SPECIAL CYCLES		
Multi-level mix:		-
Core probe regeneration		◆
Timed regeneration		◆
V-OVERNIGHT COOKING		◆
V-COOK & HOLD		-
Multi-timer cooking		-
Proofing		-
Automatic Cooling		◆
V-SELF CLEANING SYSTEM		◇
V-RINSING SYSTEM		◇
AUTOMATIC COOKING		
V-RECIPE BOOK	90 programs	◆
Program: possibility to memorize program with name and picture		-
Overnight automatic cleaning program		◇
Automatic pre-heating setting		◆
Programmable timers		-
Cooking cycles for each program	n°4	◆
AIR DISTRIBUTION IN THE COOKING CHAMBER		
V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regolation	2	◆
OVERLAP SYSTEM		
V- OVERLAP CONNECTION with ovens		◇
V- OVERLAP CONNECTION with Venix's Blast Chillers		◇
V- OVERLAP CONNECTION with Venix's Proofing		◇
V- OVERLAP CONNECTION with Venix's Stand		◇

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OTHER FUNCTIONS		
Infinity time		◆
Multilangue software		-
Temperature parameter unit F° or C°		◆
Gas reset	LED	◆
V - LIGHTS		◆
Lights integrated in the door		
CONNECTION		-
USB		-
WI-FI		-
VENIX-CLOUD		
TECHNICAL DETAILS		◆
Internal glass easy clean system		◆
V- BREAK DROP technlogy for excellent humidity		◆
Thermal insulation structure (energetic efficiency)		◆
Inverter technology		-
External connection for 2nd core probe		◆
Digital water injection regulation		◆

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