SQ1021DG0

COMBI OVENS 10 TRAYS GN 2/1 / 660x460** - 20 TRAYS GN 1/1 DIGITAL CONTROL

FUNCTIONAL CHARACTERISTICS	
Display	2,4" capacitive IPS touch screen
Supply	Electric
Timer	-
Number of motors	3
Motor speeds	5
Max cooking temperature	260°C
Core probe	Single point PT1000 (optional)
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Self-washing	Standard

*Special tray rack support on request

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STANDARDS	
Certification	CE
TRAYS	
Trays rack	Sheet 10/85 mm (GN1/1 / full pan)
Max tray load	8kg
DIMENSIONS	
Oven size with handle WxDxH	960 x 1110 x 1212 mm
Oven size without handle WxDxH	960 x 1045 x 1212 mm
Chamber size WxDxH	660 x 788 x 948 mm
Unit weight	223kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	1050 x 1185 x 1412 mm
Unit weight with packaging	239kg
Packaging	Pallet + carton box + wood cage
Packaging size WxDxH	1098 x 1233 x 1444 mm
ELECTRICAL DATA	
HEATERS 6,5kW 50/60Hz	
Power	18,7kW
Frequency	50/60Hz
Power supply	380-415V 3N~
Amperage	29,4A
Power cord req.	5G6
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" M Gas threaded
Washing Water Inlet	8mm quick fitting
Water drain	30mm
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa
CONSUMPTION	
Humidification Water	23,6l/h max consumption
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-

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Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	Standard
Cloud	Standard
ACCESSORIES	
Self clean system kit	-
Oven stand	TA9605H17X - TA9605H30X TA9605H40X - TA9605H40S TA9605H49X - TA9605H49S TA9605H70X - TA9605H70S TA9605H80X - TA9605H80S
Wheels kit for stand	-
Hood (Air)	POUSMAF1 - POUSMAF2
Hood (Water)	POUSMWF1 - POUSMWF2 POUSMDF1 - POUSMDF2
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofers	-
Stacking kit for 2 ovens	SKS21EN00 - SKS21EA00 - SKS21EW00
Smoker	SMK02
Blast Chiller	-
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6kg	DT2
Detergent 10kg	DT4

◆ Standard ◇ Optional - Not available

TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F
Static cooking	-
Delta T cooking	5°C - 115°C Δ / 41 °F - 239 °F Δ
Core probe cooking	◇
Sous vide cooking	◇
Low temperature cooking	◆
DISPLAY AND CONNECTIVITY	
Type of display	2,4" LCD GRAPHIC
Multi-language display	◆
Unit set F° or C°	◆
Venix cloud	◆
Wi-fi	◆
Ethernet port	-
Web server	◆
Usb port	◆
SETTINGS	
Infinity time set	◆
Chimney set	OPEN
Fan speed set	5
Dehumidification set	0-100%
Humidity set	0-100%
Preheat set	AUTOMATIC
RECIPE COOKING	
User recipes book	100
Factory recipes book	-
Cooking cycles	6
Recipes with name and picture	◆
Fast recipe selection buttons	6
SPECIAL CYCLE	
Multi-level mix ALL IN	-
Multi-level mix ALL OUT	-
Food regeneration	-
Overnight cooking	◆
Overnight self clean	◇
Cook & hold	-

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Multi-timer	◆
Routine program	-
Proofing	◆
Fast Cooling	◆
Automatic washing system / Rinse	◇
Fast start	-
Recipe scheduling	◆
Holding / Mass production	◆
TECHNICAL FEATURES	
Cooking chamber material	AISI 304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	◆
High performance thermal insulation	YES
Break drop nebulizer	◆
Lightning	LED ON THE DOOR
Direct injection humidification	◆
Boiler humidification	-
Opening door	NOT REVERSIBLE (RIGHT HANDLE)
Reversing fan	◆
Heavy duty reversing fan	◆
Phase cut speed control	◆
Inverter speed control	-

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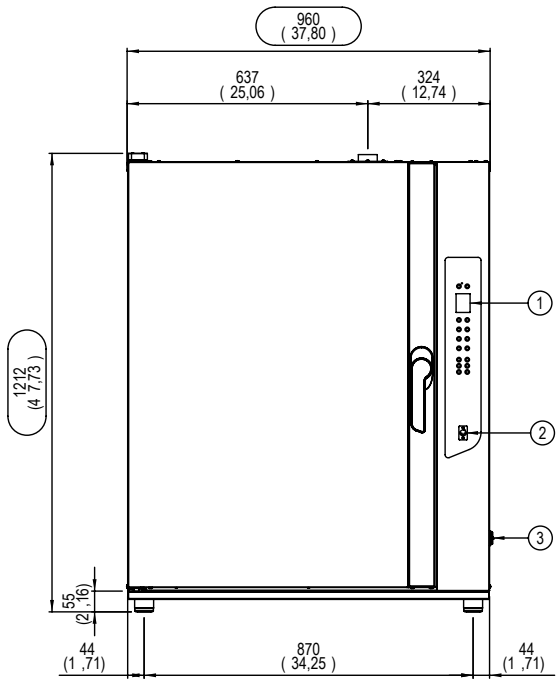

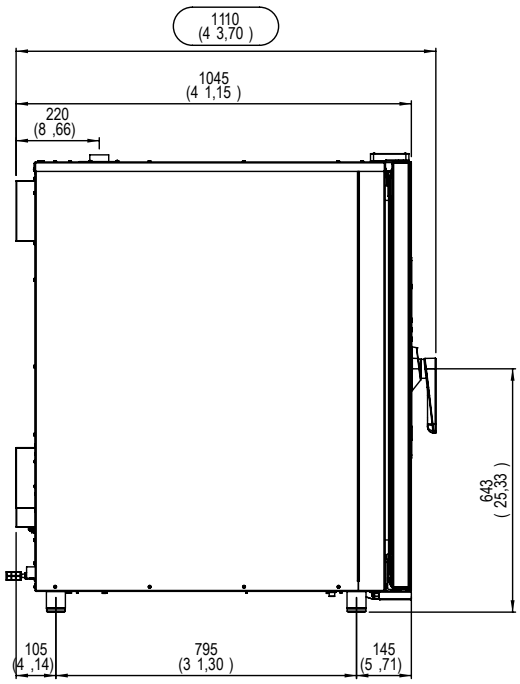

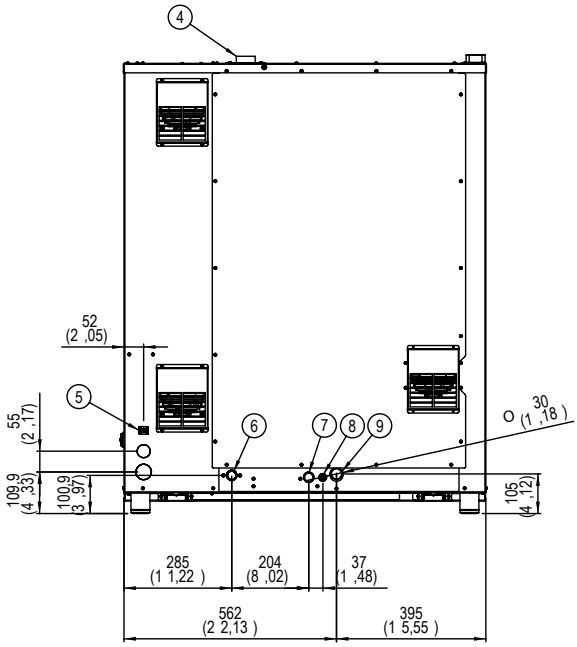

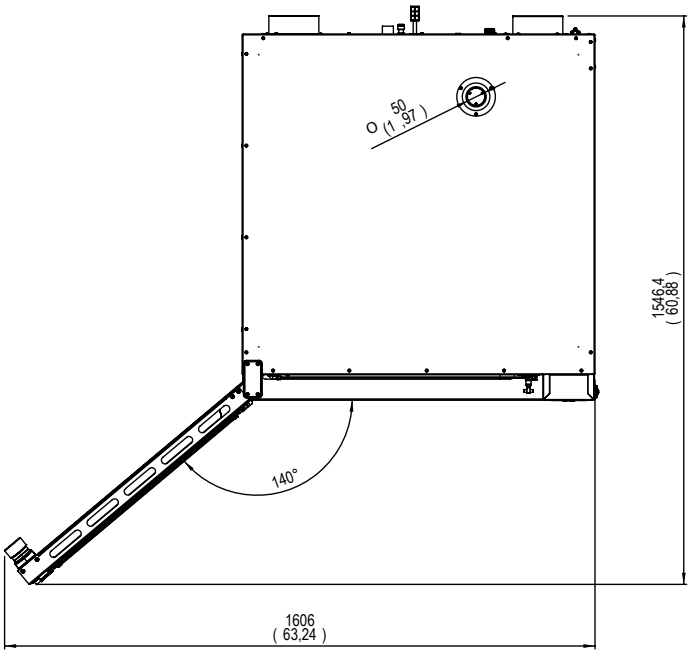

01.	DIGITAL CONTROL
02.	CORE PROBE IN-LET
03.	USB CONNECTION
04.	HOT VAPOUR CHIMNEY Ø50MM (1”,97)
05.	UNIPOTENTIAL TERMINAL
06.	WATER IN-LET SOLENOID VALVE G3/4” (HUMIDIFICATION)

07.	DEGREASING DETERGENT (MODEL WITH WASHING SYSTEM)
08.	WATER IN-LET G3/4” (MODEL WITH WA-SHING SYSTEM)
09.	DRAIN PIPE Ø30MM (1”,18)

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