R063DGC

COMPACT COMBI OVEN
6 TRAYS GN 2/3 - 4 TRAYS GN 2/3
2,4" DIGITAL LCD CONTROL
SELF CLEAN INTEGRATED

FUNCTIONAL CHARACTERISTICS	
Display	2,4" LCD IPS
Supply	Electric
Timer	-
Number of motors	1
Motor speeds	5
Max cooking temperature	260°C
Core probe	Single point PT1000
Cooking chamber material	AISI304
Opening door	Right handle Left handle (optional)
Chimney	30mm open
Humidification	Direct injection
Air injection	-
Version	Standard

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STANDARDS	
Certification	CE
TRAYS	
Trays rack	Metal sheet GA 8/46,5 mm (GN2/3)
Max tray load	4kg
DIMENSIONS	
Oven size with handle WxDxH	532 x 738 x 748 mm
Oven size without handle WxDxH	532 x 690 x 748 mm
Chamber size WxDxH	380 x 388 x 376 mm
Unit weight	63kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	600 x 1000 x 927 mm
Packaging size overlapping WxDxH 6+6	600 x 1000 x 1854 mm
Packaging size overlapping WxDxH 10+10	600 x 1000 x 2215 mm
Packaging size overlapping WxDxH 6+10	600 x 1000 x 2035 mm
Unit weight with packaging	77kg
Crate packaging size (optional)	600 x 1008 x 1019 mm
ELECTRICAL DATA	
HEATERS 5kW 50/60Hz	
Power	5,3kW
Frequency	50/60Hz
Power supply	380-415V 3N~ / 220-240V 3~
Amperage	8,3A / 13,5A
Power cord req.	5G1 / 4G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" M Gas threaded
Washing Water Inlet	-
Water drain	30mm
Max water hardness	5°f
Water pressure requirement min-max	150 - 200 kPa

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CONSUMPTION	
Humidification Water	3,9l/h max consumption
Rinse Water @2barG	7,9l
Short Washing Water @2barG	24,9l
Long Washing Water @2barG	31,1l
Short Washing Detergent *	70,3g
Long Washing Detergent *	141g
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	Standard
Cloud	Standard
ACCESSORIES	
Self clean system kit	-
Oven stand	TA5361H80 - TA53H50 - TA53H30
Hood (Air)	-
Hood (Water)	PORIMWF1 - PORIMWF2
Proofer	-
Stacking kit for 2 ovens	SK11
Smoker	SMK02
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water 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

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◆ | 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	-
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	IN DEPTH
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	REVERSIBLE FROM THE FACTORY
Reversing fan	◆
Heavy duty reversing fan	◆
Phase cut speed control	◆
Inverter speed control	-

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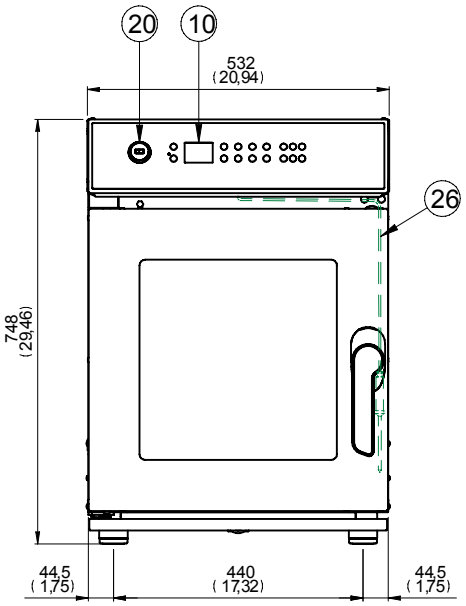

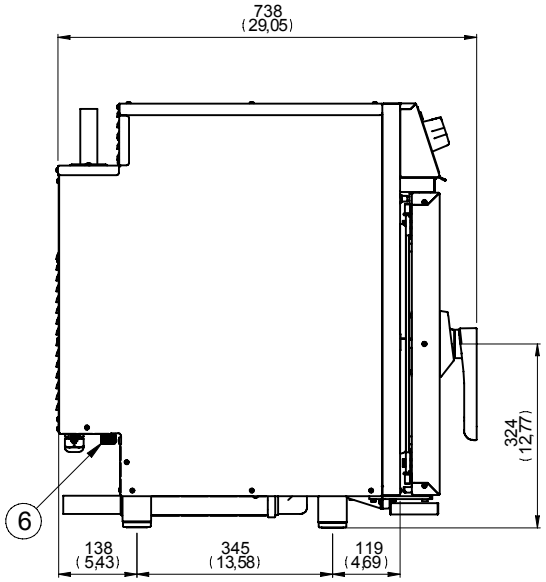

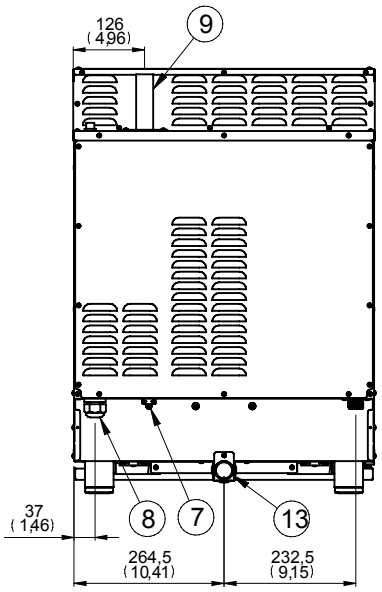

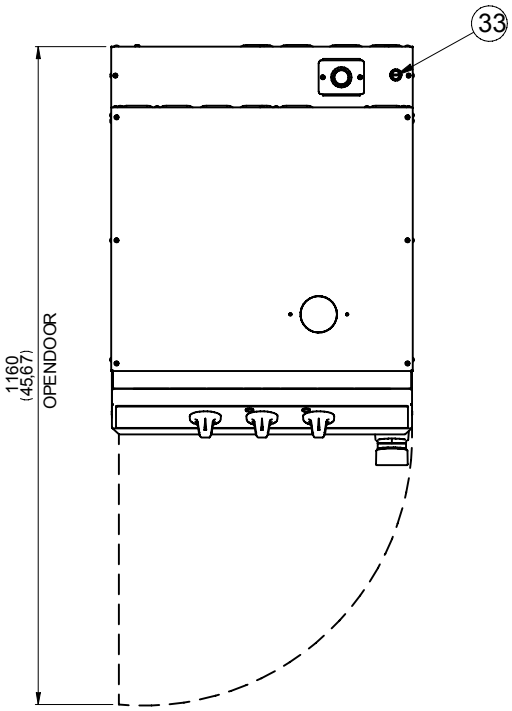

06.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT VAPOUR CHIMNEY Ø30MM (1,18")
10.	DIGITAL CONTROL
13.	DRAIN PIPE Ø30MM (1,18)

18.	WATER WASCHING SYSTEM 3/4" BSP (GAS)
19.	DEGREASING DETERGENT WASHING SYSTEM
20.	USB CONNECTION
26.	CORE PROBE IN-LET
27.	WATER FILTER
33.	SAFETY THERMOSTAT

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