SQ04ADGC

GAS BAKERY OVEN 4 TRAYS 600 x 400 - GN 1/1
2,4" DIGITAL CONTROL
SELF CLEAN INTEGRATED

FUNCTIONAL CHARACTERISTICS	
Display	2,4" LCD IPS
Supply	Natural gas / GPL
Timer	-
Number of motors	1
Motor speeds	2
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	-
Version	Standard

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STANDARDS		
Certification		CE - CB - GAR
TRAYS		
Trays rack		Wire PA-BIV 4/80 Sheet PA-BIV 4/80
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		940 x 933 x 821 mm
Oven size without handle WxDxH		940 x 868 x 821 mm
Chamber size WxDxH		660 x 486 x 488 mm
Unit weight		117kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1020 x 970 x 912 mm
Unit weight with packaging		137kg
Crate packaging size (optional)		-
ELECTRICAL DATA		
	50Hz	**60Hz**
Power	0,22kW	0,29kW
Frequency	50Hz	60Hz
Power supply	220-240V 1N~	220-240V 1N~
Amperage	1A	1,32A
Power cord req.	3G1,5	3G1,5
BURNER DATA		
G30 - G31		
G30 - G31 Power		12kW
G30 - G31 Consumption		0,946kg/h
Injector 28...30 mbar		105R
Injector 30 mbar		105R
Injector 37 mbar		100R
Injector 50 mbar		90R
G20		
G20 Power		12kW
G20 Consumption		1,27m³/h

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Injector 13 mbar	190R
Injector 20 mbar	165R
Injector 20...25 mbar	165R
Injector 25 mbar	165R
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	7,9l
Short Washing Water @2barG	29,8l
Long Washing Water @2barG	37,1l
Short Washing Detergent *	255g
Long Washing Detergent *	511g
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD
ACCESSORIES	
Nozzle kit	85BRU00017 (GAS01)
Self clean system kit	-
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	-
Hood (Water)	-
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofer	CA9308M0 - MH - DH CA9312M0 - MH - DH

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Stacking kit for 2 ovens	-
Smoker	SMK02
Blast Chiller	KDA03 - KDA05
Blast chiller stacking kit	SK43
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

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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	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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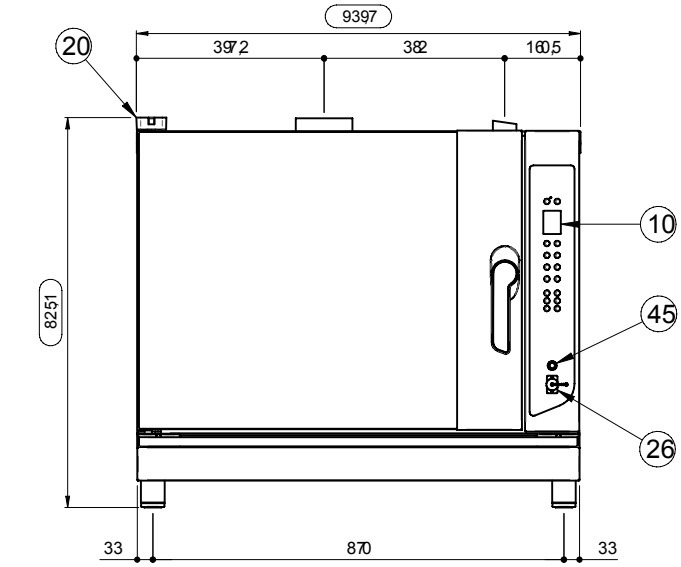

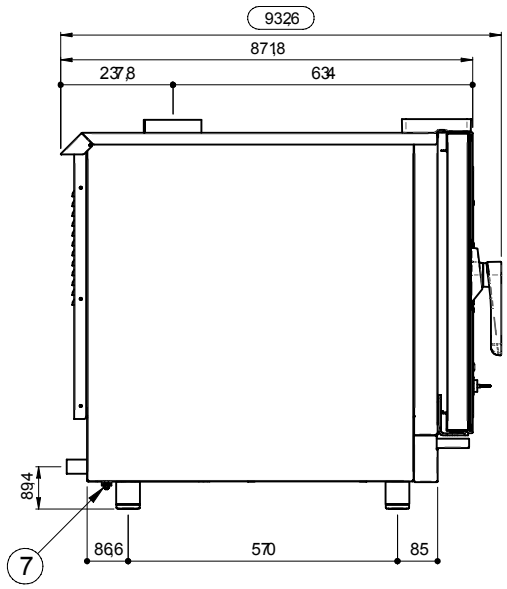

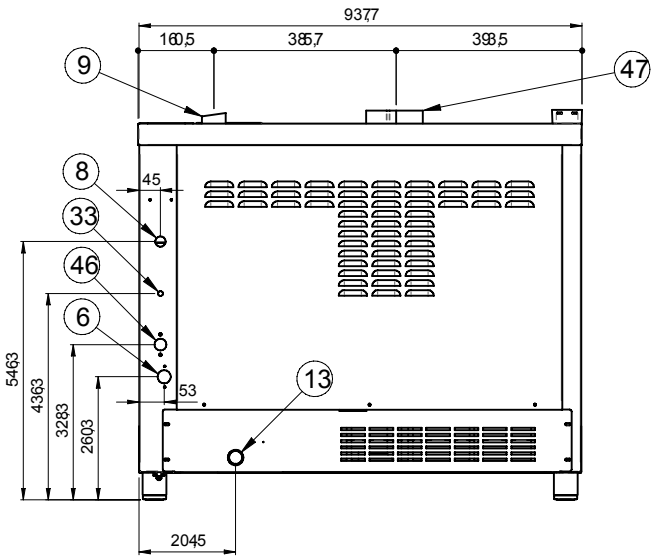

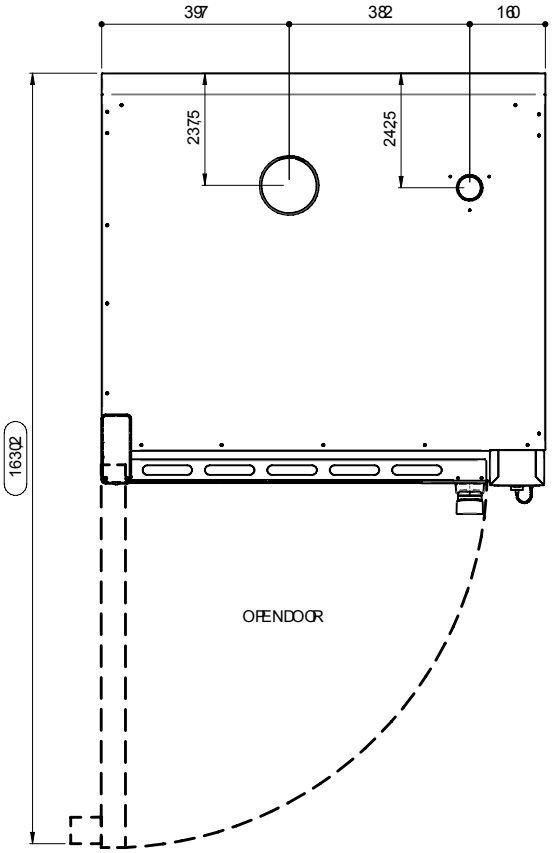

06.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT VAPOUR CHIMNEY Ø50MM (1,97")
10.	DIGITAL CONTROL
13.	DRAIN PIPE Ø30MM (1,18)

20.	USB CONNECTION
26.	CORE PROBE IN-LET
33.	SAFETY THERMOSTAT
26.	RESET BURNER
45.	GAS IN-LET G1/4"
46.	HOT FUMES CHIMNEY Ø120MM (4,72")

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