SQ07TCC

COMBI OVEN 7 TRAYS GN 1/1
5" CAPACITIVE TOUCH CONTROL
SELF CLEAN INTEGRATED

FUNCTIONAL CHARACTERISTICS	
Display	5" CAPACITIVE TOUCH
Supply	Electric
Timer	-
Number of motors	2
Motor speeds	2
Max cooking temperature	260°C
Core probe	Single point PT1000
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm motorized
Humidification	Direct injection
Air injection	-
Version	Standard / 30A Contactors
Self-washing	Automatic

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STANDARDS		
Certification		CE - CB
TRAYS		
Trays rack		Wire GA 7/70 Sheet GA 7/70 (optional) Wire PA-BIV 7/70 (optional)
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		937 x 893 x 883 mm
Oven size without handle WxDxH		937 x 831 x 883 mm
Chamber size WxDxH		660 x 490 x 612 mm
Unit weight		98kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1020 x 970 x 1007 mm
Unit weight with packaging		115kg
Crate packaging size (optional)		1020 x 970 x 1033 mm
Unit weight with crate		160kg
ELECTRICAL DATA		
	HEATERS 5kW 50Hz	
Power	10,5kW	10,5kW
Frequency	50Hz	50Hz
Power supply	380-415V 3N~ / 220-240V 3~	220-240V~
Amperage	16,73A / 27,02A	46A
Power cord req.	5G4 / 4G4	3G16
	HEATERS 5kW 60Hz	
Power	10,8kW	10,5kW
Frequency	60Hz	60Hz
Power supply	380-415V 3N~ / 220-240V 3~	220-240V~
Amperage	18,01A / 28,17A	47A
Power cord req.	5G4 / 4G4	3G16

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HEATERS 6.5kW 50Hz	
Power	12,4kW
Frequency	50Hz
Power supply	380-415V 3N~ / 220-240V 3~
Amperage	19,56A / 31,88A
Power cord req.	5G4 / 4G6
HEATERS 6.5kW 60Hz	
Power	12,7kW
Frequency	60Hz
Power supply	380-415V 3N~ / 220-240V 3~
Amperage	20,84A / 33,03A
Power cord req.	5G4 / 4G6
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" GAS
Washing Water Inlet	8mm quick fitting
Water drain	30mm
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa
CONSUMPTION	
Humidification Water	4l/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 *	140,6g
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	-
Cloud	-

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ACCESSORIES	
Self clean system kit	-
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	POSQMAF1 - POSQMAF2
Hood (Water)	POSQMWF1 - POSQMWF2
External Core probe	-
Sous vide probe	-
Proofer	CA9308M0 - MH - DH CA9312M0 - MH - DH
Stacking kit for 2 ovens	SK42
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	5" TOUCH
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 - CLOSE
Fan speed set	2
Dehumidification set	-
Humidity set	0-100%
Preheat set	AUTOMATIC
RECIPE COOKING	
User recipes book	120
Factory recipes book	◆
Cooking cycles	6
Recipes with name and picture	◆
Fast recipe selection buttons	-
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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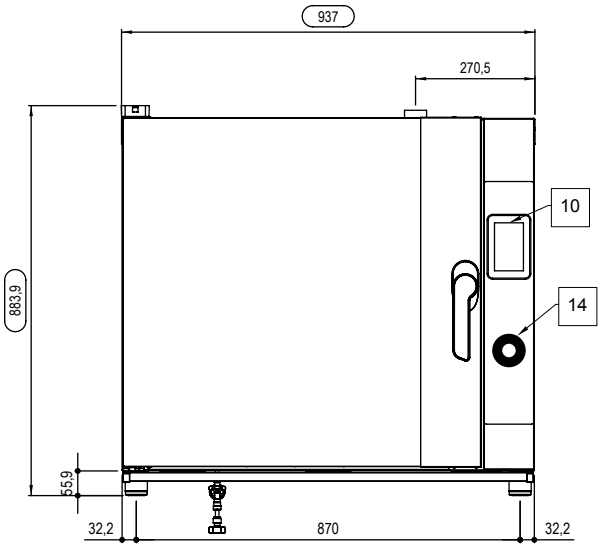

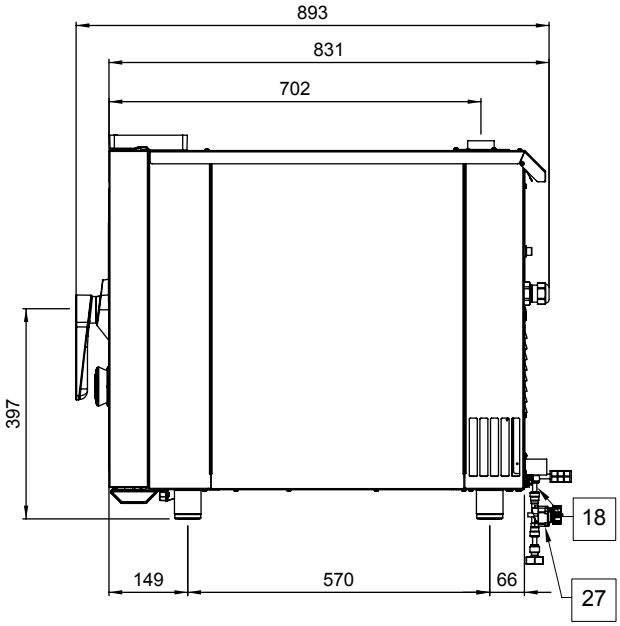

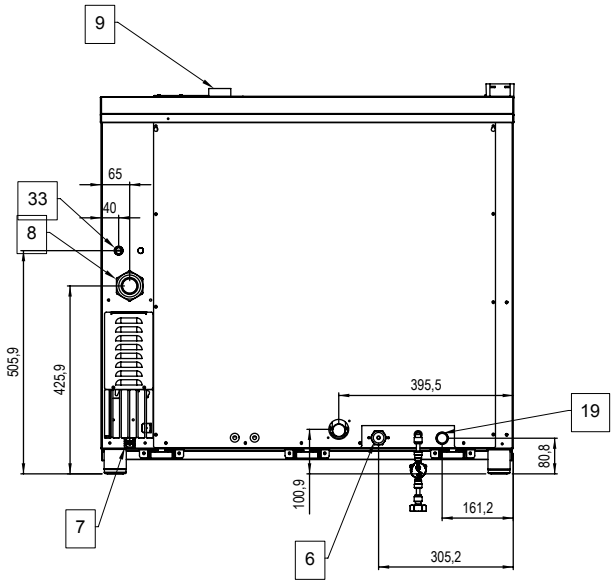

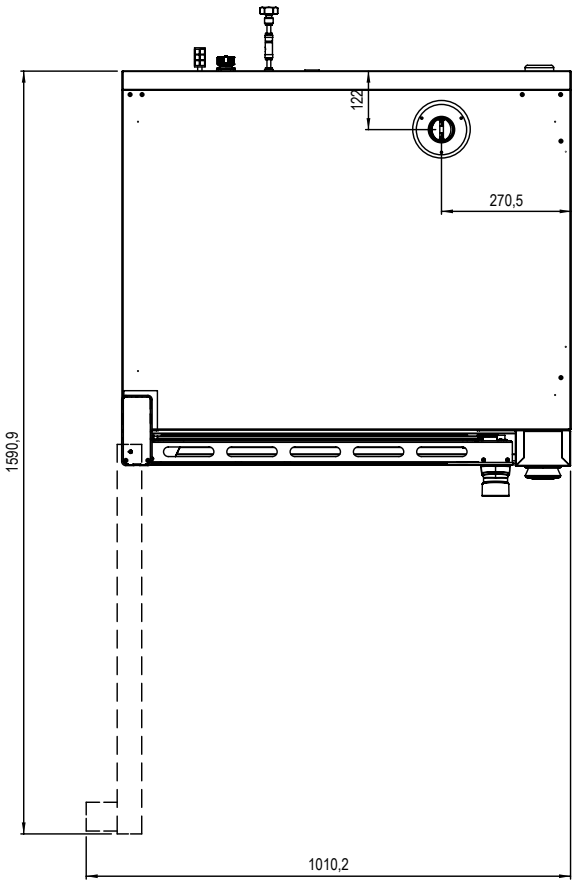

06.	HUMIDIFY SOLENOID VALVE 3/4 BSP (GAS)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT FUMES EXHAUST CHIMNEY
10.	DIGITAL CONTROL
13.	DRAIN PIPE
14.	ENCODER KNOB
18.	WATER WASHING SYSTEM 3/4" BPS (GAS)

19.	DEGREASING DETERGENT WASHING SYSTEM
20.	USB CONNECTION
26.	CORE PROBE IN-LET
27.	WATER FILTER
33.	SAFETY THERMOSTAT
38.	CHECK VALVE

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