SQ12DG0

COMBI OVEN 12 TRAYS GN 1/1
2,4" DIGITAL CONTROL

FUNCTIONAL CHARACTERISTICS	
Display	TFT 2,4" IPS
Supply	Electric
Timer	-
Number of motors	2
Motor speeds	5
Max cooking temperature	260°C
Core probe	Single point PT1000
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	DryPRO
Version	Standard / 30A Contactors
Self-washing	-

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STANDARDS		
Certification		CE - CB
TRAYS		
Trays rack		Wire GA 12/70 Sheet GA 12/70 (optional)
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		937 x 890 x 1220 mm
Oven size without handle WxDxH		937 x 827 x 1220 mm
Chamber size WxDxH		660 x 490 x 948 mm
Unit weight		135kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1020 x 970 x 1342 mm
Unit weight with packaging		153kg
Crate packaging size (optional)		1020 x 970 x 1370 mm
ELECTRICAL DATA		
HEATERS 5kW 50/60Hz		
Power	15,7kW	15,7kW
Frequency	50/60Hz	50/60Hz
Power supply	380-415V 3N~	220-240V~
Amperage	25,03A	68,43A
Power cord req.	5G4	3G25
HEATERS 6.5kW 50/60Hz		
Power	18,6kW	18,6kW
Frequency	50/60Hz	50/60Hz
Power supply	380-415V 3N~	220-240V~
Amperage	29,26A	81,08A
Power cord req.	5G6	3G25
WATER CONNECTION REQUIREMENTS		
Humidification Water Inlet		3/4” GAS (male)
Washing Water Inlet		8mm quick fitting
Water drain		30mm
Max water hardness		5°f

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Water pressure requirement min-max	150-200kPa
CONSUMPTION	
Humidification Water	4l/h max consumption
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD
ACCESSORIES	
Self clean system kit	S20
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	POSQMAF1 - POSQMAF2
Hood (Water)	POSQMWF1 - POSQMWF2
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
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

◆ 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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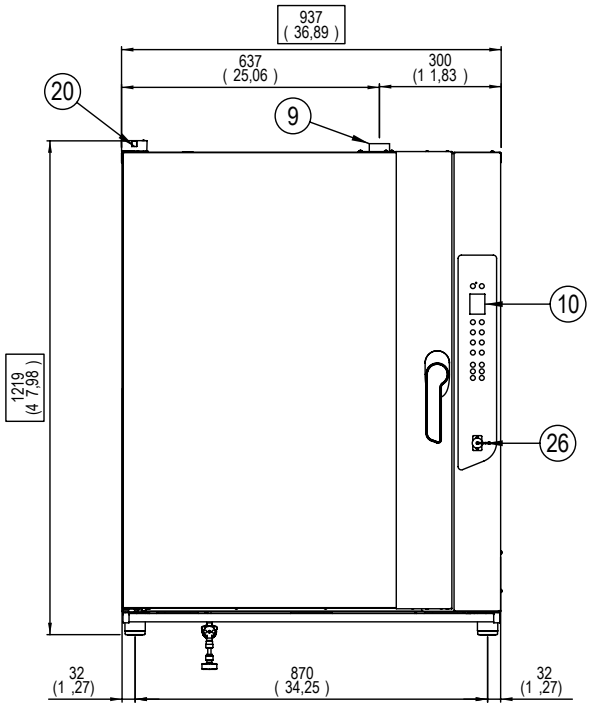

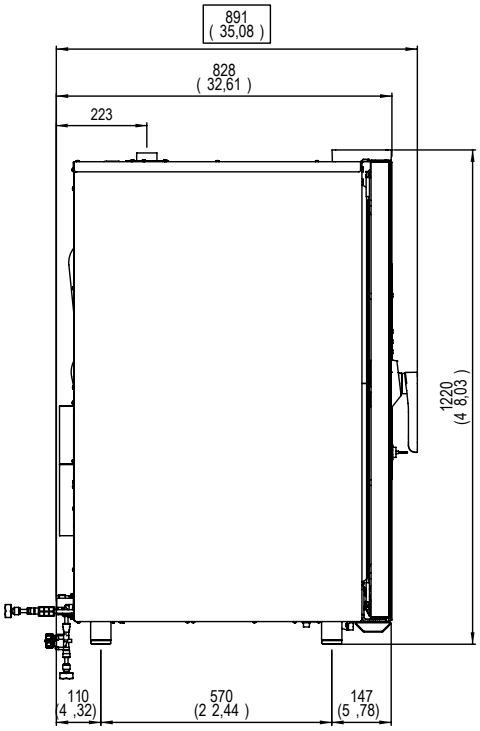

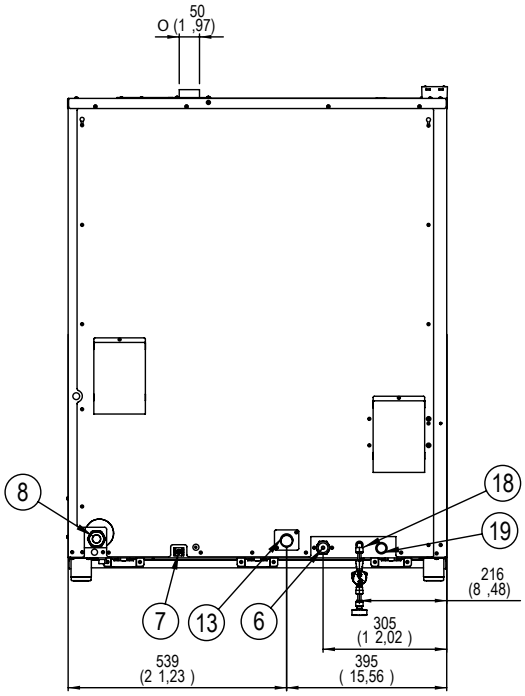

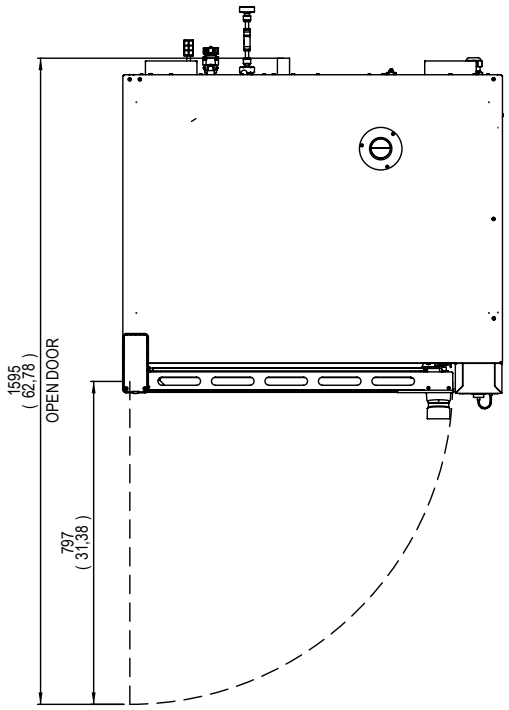

06.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT VAPOUR CHIMNEY Ø50MM (1,97")
10.	DIGITAL CONTROL

13.	DRAIN PIPE Ø30MM (1,18)
18.	WATER WASCHING SYSTEM 3/4" BSP (GAS)
19.	DEGREASING DETERGENT WASHING SYSTEM
20.	USB CONNECTION
26.	CORE PROBE IN-LET

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