CA9312DH

PROOFER FOR SQUERO OVENS
12 TRAYS 600 x 400 - GN 1/1
DIGITAL CONTROL

FUNCTIONAL CHARACTERISTICS	
Overlapping oven	SQ04* - SQ05* - SQ06* - SQ07* - SQ10* - SQ12* SQ04A* - SQ05A* - SQ06A* - SQ07A* - SQ10A* - SQ12A*
Display	Digital
Supply	Electric
Timer	-
Max prooving temperature	60°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Double door
STANDARDS	
Certification	CE

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TRAYS	
Trays rack	Sheet PA-BIV 6/75 mm
Max tray load	4kg
DIMENSIONS	
Size with handle WxDxH	935 x 893 x 706 mm
Chamber size WxDxH	817 x 826 x 621 mm
Unit weight	50kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	975 x 945 x 832 mm
Unit weight with packaging	65kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
Power	2,4kW
Frequency	50/60Hz
Power supply	220-240V 1N~
Amperage	10,5A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	Male 3/4” M Gas threaded
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200 kPa
CONNECTIVITY	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
ACCESSORIES	
Reinforced base kit	85KIT00028
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA

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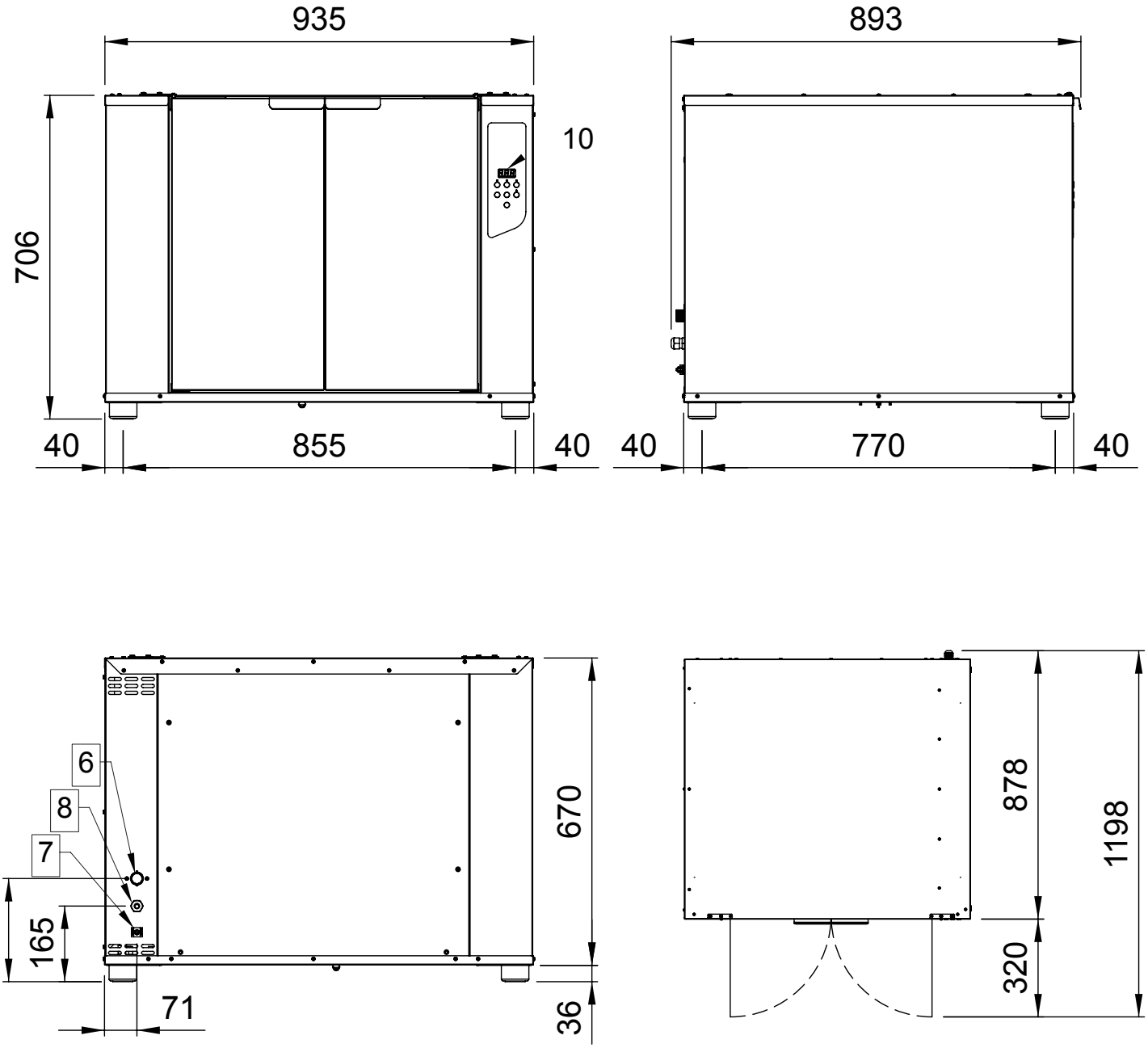

03.	HUMIDIFY SOLENOID VALVE 3/4” BSP (GAS)
04.	UNIPOTENTIAL TERMINAL
06.	COMPRESSION CABLE GLAND
07.	DIGITAL CONTROL

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