T04LIHAER

CONVECTION OVEN 4 TRAYS 600 x 400 - GN 1/1
TFT 2,4” IPS DIGITAL CONTROL

FUNCTIONAL CHARACTERISTICS	
Display	TFT 2,4” IPS
Supply	Electric
Timer	-
Number of motors	2
Motor speeds	1 speed + reverse rotation
Max cooking temperature	260°C
Core probe	Single point PT1000
Cooking chamber material	AISI430
Opening door	Flap door
Chimney	20mm open
Humidification	Direct injection
Air injection	-
Version	Standard

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STANDARDS	
Certification	CB
TRAYS	
Trays rack	Wire PA-GA 4/75
Max tray load	3kg
DIMENSIONS	
Oven size with handle WxDxH	750 x 755 x 553 mm
Oven size without handle WxDxH	750 x 705 x 553 mm
Chamber size WxDxH	660 x 456 x 340 mm
Unit weight	45kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	774 x 764 x 682 mm
Unit weight with packaging	50kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
HEATERS 3,1kW 50/60Hz	
Power	6,7kW
Frequency	50/60Hz
Power supply	380-415V 3N~ / 220-240V 3~ / 220-240V~
Amperage	13,5A / 23,4A / 29,2A
Power cord req.	5G1,5 / 4G4 / 3G6
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4” M Gas Threaded
Washing Water Inlet	-
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200 kPa
CONSUMPTION	
Humidification Water with solenoid valve	2l/h max consumption
Humidification Water with pump	-
Rinse Water @2barG	-

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Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD
ACCESSORIES	
Self clean system kit	-
Oven stand	TA8058H60S - TA8058H60X TA8058H80S - TA8058H80X
Wheels kit for stand	R60B
Hood (Air)	-
Hood (Water)	POCK
Core probe	-
Proofer	CA8008M0 - MH - DH
Stacking kit for 2 ovens	SKTC04N00
Smoker	-
Blast Chiller	KDA03 - KDA05 - ASP05
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	-
Detergent 6kg	-
Detergent 10kg	-
Air reducer	RID07

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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	-
Static cooking	-
Delta T cooking	-
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	1
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	AISI430
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	-
High performance thermal insulation	-
Break drop nebulizer	-
Lightning	LED ON THE DOOR
Direct injection humidification	◆
Boiler humidification	-
Opening door	NOT REVERSIBLE
Reversing fan	◆
Heavy duty reversing fan	◆
Phase cut speed control	-
Inverter speed control	-

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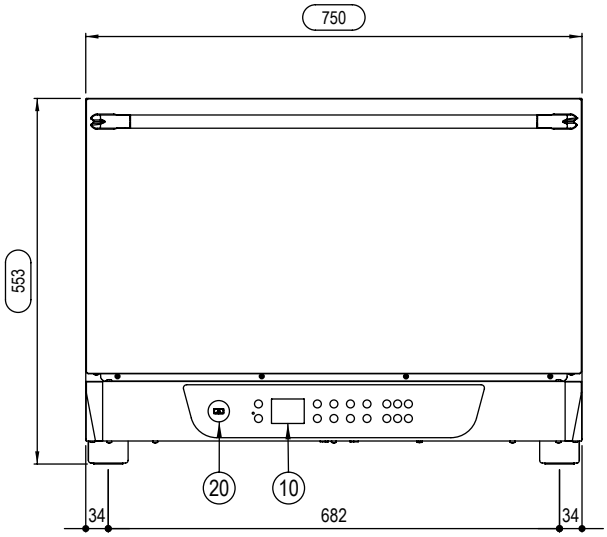

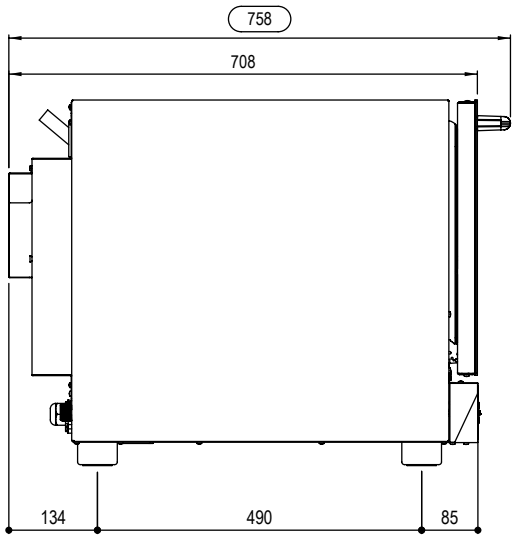

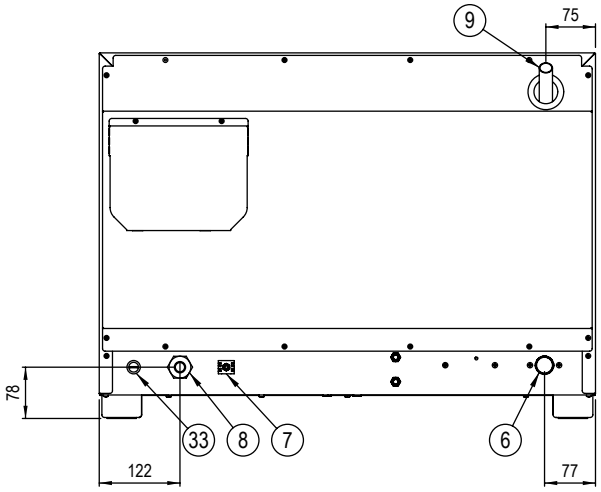

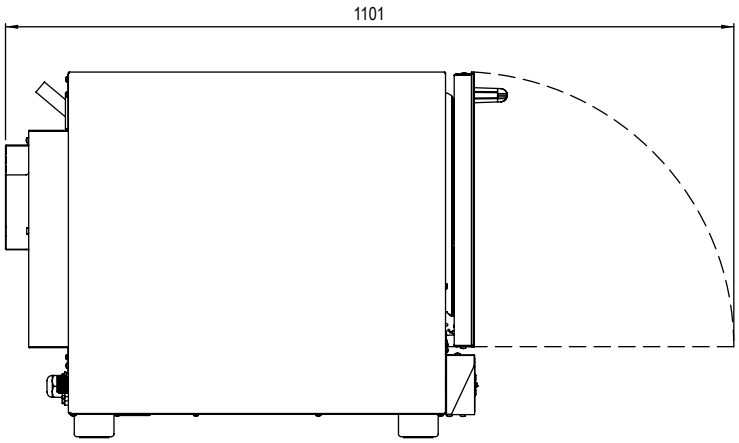

06.	HUMIDIFY SOLENOID VALVE 3/4” BSP (GAS)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT FUMES EXHAUST CHIMNEY (Ø20MM)

10.	DIGITAL CONTROL
20.	USB CONNECTION
33.	SAFETY THERMOSTAT

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