

CP05M0N0

COMBI OVEN 5 TRAYS 600x400 - GN 1/1
MECHANICAL CONTROL

FUNCTIONAL CHARACTERISTICS	
Display	Analogic
Supply	Electric
Timer	Linear scale
Number of motors	2
Motor speeds	1 speeds + reverse rotation
Max cooking temperature	260°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Self-washing	Standard

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STANDARDS	
Certification	CE
TRAYS	
Trays rack	Wire GA 5/67 mm or Wire GA-BIV 5/67 mm
Max tray load	4kg
DIMENSIONS	
Oven size with handle WxDxH	814 x 832 x 615 mm
Oven size without handle WxDxH	814 x 768 x 616 mm
Chamber size WxDxH	600 x 456 x 345 mm
Unit weight	67,5kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	865 x 895 x 791 mm
Unit weight with packaging	82,5kg
ELECTRICAL DATA	
HEATERS 5kW 50/60Hz	
Power	7,2kW
Frequency	50/60Hz
Power supply	380-415V 3N~ / 220-240V ~
Amperage	14,6A / 31,3A
Power cord req.	5G1,5 / 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	4,8l/h max consumption
Humidification Water	-
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-

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CONNECTIVITY	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
ACCESSORIES	
Self clean system kit	-
Oven stand	TA8274H17X - TA8274H30X TA8274H40X - TA8274H40S TA8274H49X - TA8274H49S TA8274H70X - TA8274H70S TA8274H80X - TA8274H80S
Stand wheel kit	R100
Hood (Air)	POCPMAF1 - POCPMAF2
Hood (Water)	POCPMWF1 - POCPMWF2
External Core probe	-
Sous vide probe	-
Proofer	CA8212M0 - MH - DH
Stacking kit for 2 ovens	SKCP44N
Smoker	-
Blast Chiller	-
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6kg	-
Detergent 10kg	-

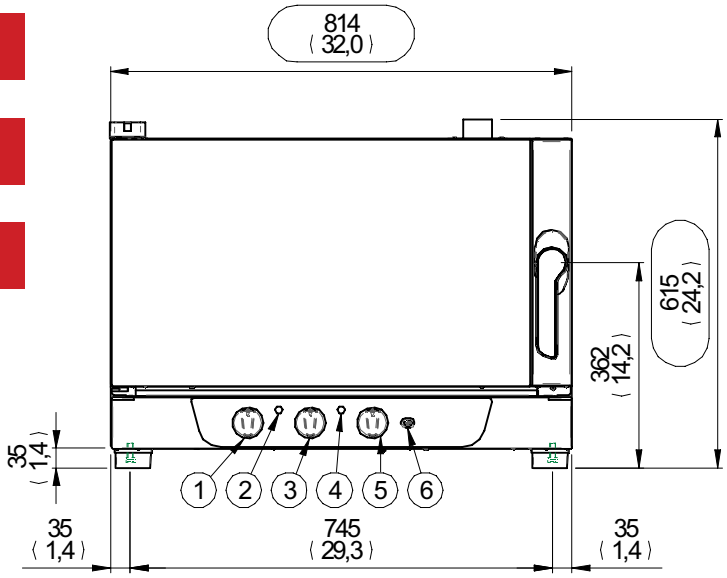
◆ | Standard | Optional | - | Not available

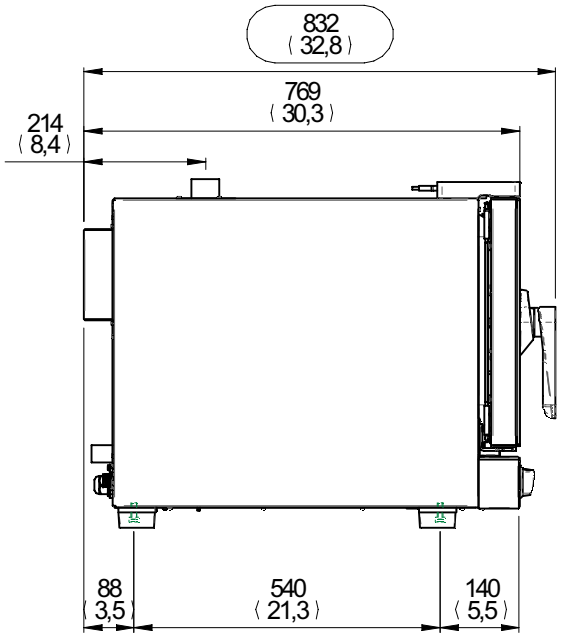
TYPE OF COOKINGS	
Convection cooking	30°C - 260°C - 86°F - 500°F
Combi cooking	30°C - 230°C - 86°F - 446°F
Steaming cooking	30°C - 130°C - 86°F - 266°F
Static cooking	-
Delta T cooking	-
Core probe cooking	-
Sous vide cooking	-
Low temperature cooking	-
DISPLAY AND CONNECTIVITY	
Type of display	ANALOGIC
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	1/2
Dehumidification set	-
Humidity set	0-100%
Preheat set	MANUAL
RECIPE COOKING	
User recipes book	-
Factory recipes book	-
Cooking cycles	-
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	-

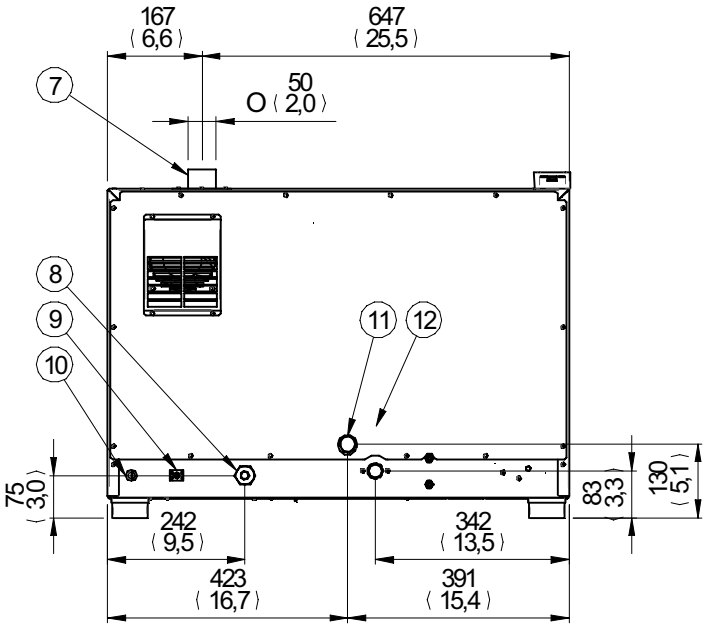
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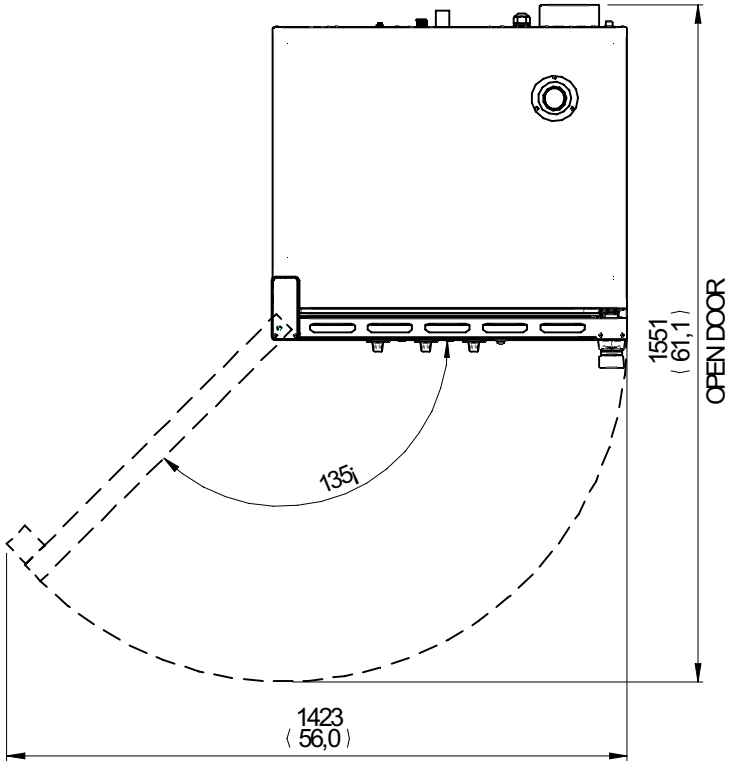
Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-
TECHNICAL FEATURES	
Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy 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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01.	TIME KNOB
02.	WARNING LIGHT HEATING ELEMENT
03.	TEMPERATURE KNOB
04.	WARNING LIGHT ON/OFF HUMIDIFICATION
05.	HUMIDIFICATION KNOB
06.	DOUBLE SPEED BUTTON (only if provided)

07.	HOT FUMES EXHAUST CHIMNEY
08.	COMPRESSION CABLE GLAND
09.	UNIPOTENTIAL TERMINAL
10.	SECURITY THERMOSTAT
11.	DRAIN PIPE Ø30MM
12.	WATER INTLET 3/4” BPS (GAS)

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