



## T043M00AAR

CONVECTION OVEN 4 TRAYS 450 x 340 - GN 2/3\*  
MECHANICAL CONTROL

### FUNCTIONAL CHARACTERISTICS

|                          |           |
|--------------------------|-----------|
| Display                  | Analogic  |
| Supply                   | Electric  |
| Timer                    | Linear    |
| Number of motors         | 1         |
| Motor speeds             | 1         |
| Max cooking temperature  | 280°C     |
| Core probe               | -         |
| Cooking chamber material | AISI430   |
| Opening door             | Flap door |
| Chimney                  | 20mm open |
| Humidification           | -         |
| Air injection            | -         |
| Version                  | Standard  |

\*Optional tray rack support for GN 2/3



| STANDARDS                          |                     |
|------------------------------------|---------------------|
| Certification                      | CE                  |
| TRAYS                              |                     |
| Trays rack                         | Wire PA 4/75        |
| Max tray load                      | 3kg                 |
| DIMENSIONS                         |                     |
| Oven size with handle WxDxH        | 560 x 632 x 530 mm  |
| Oven size without handle WxDxH     | 560 x 588 x 530 mm  |
| Chamber size WxDxH                 | 474 x 400 x 320 mm  |
| Unit weight                        | 28kg                |
| PACKAGING                          |                     |
| Packaging                          | Pallet + carton box |
| Packaging size WxDxH               | 584 x 724 x 635 mm  |
| Unit weight with packaging         | 35kg                |
| Crate packaging size (optional)    | -                   |
| ELECTRICAL DATA                    |                     |
| HEATERS 2,8kW 50Hz                 |                     |
| Power                              | 2,9kW               |
| Frequency                          | 50Hz                |
| Power supply                       | 220-240V ~          |
| Amperage                           | 12,6A               |
| Power cord req.                    | 3G1                 |
| HEATERS 2,8kW 60Hz                 |                     |
| Power                              | 2,9kW               |
| Frequency                          | 60Hz                |
| Power supply                       | 220-240V ~          |
| Amperage                           | 12,7A               |
| Power cord req.                    | 3G1,5               |
| WATER CONNECTION REQUIREMENTS      |                     |
| Humidification Water Inlet         | -                   |
| Washing Water Inlet                | -                   |
| Water drain                        | -                   |
| Max water hardness                 | -                   |
| Water pressure requirement min-max | -                   |



## CONSUMPTION

|                                          |   |
|------------------------------------------|---|
| Humidification Water with solenoid valve | - |
| Humidification Water with pump           | - |
| Rinse Water @2barG                       | - |
| Short Washing Water @2barG               | - |
| Long Washing Water @2barG                | - |
| Short Washing Detergent *                | - |
| Long Washing Detergent *                 | - |

## CONNECTIVITY

|           |   |
|-----------|---|
| USB       | - |
| Bluetooth | - |
| Wi-Fi     | - |
| Cloud     | - |

## ACCESSORIES

|                                                                 |                                                    |
|-----------------------------------------------------------------|----------------------------------------------------|
| Self clean system kit                                           | -                                                  |
| Oven stand                                                      | TA6054H60S - TA6054H60X<br>TA6054H80S - TA6054H80X |
| Wheels kit for stand                                            | R60B                                               |
| Hood (Air)                                                      | -                                                  |
| Hood (Water)                                                    | POCK                                               |
| Core probe                                                      | -                                                  |
| Proofer                                                         | CA6008DH - MH -M0                                  |
| Stacking kit for 2 ovens                                        | -                                                  |
| Smoker                                                          | -                                                  |
| Blast Chiller                                                   | KDA03 - KDA05 - ASP05                              |
| Blast chiller stacking kit                                      | -                                                  |
| Water softner cover                                             | -                                                  |
| Water softner 6800l                                             | -                                                  |
| Water softner 12000l                                            | -                                                  |
| Water pressure adapter                                          | -                                                  |
| Water shower kit                                                | -                                                  |
| Detergent 750ml<br>(for Self clean system or Manual shower kit) | -                                                  |
| Detergent 6kg                                                   | -                                                  |
| Detergent 10kg                                                  | -                                                  |
| Air reducer                                                     | -                                                  |



◆ | 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        | 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      |
| Dehumidification set | -      |
| Humidity set         | -      |
| 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             | - |

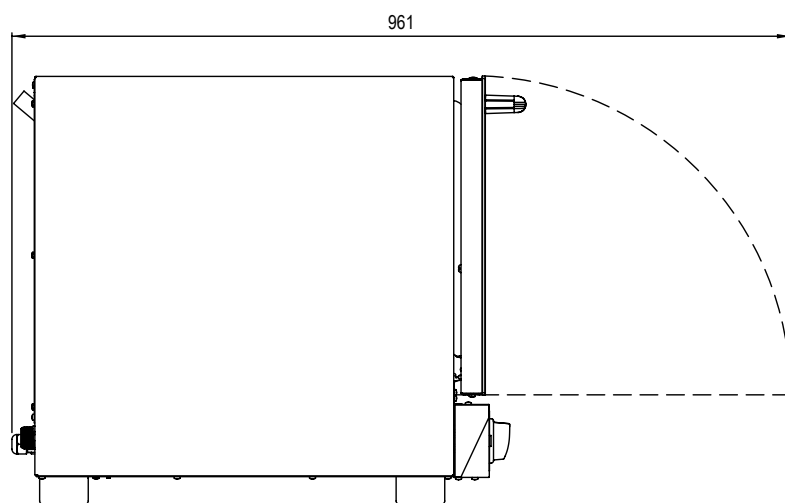
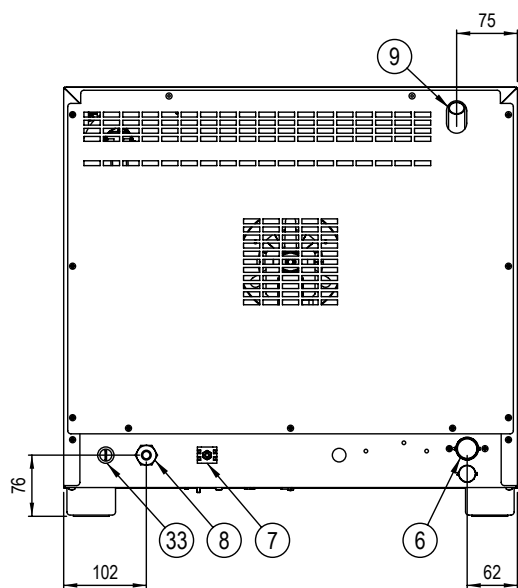
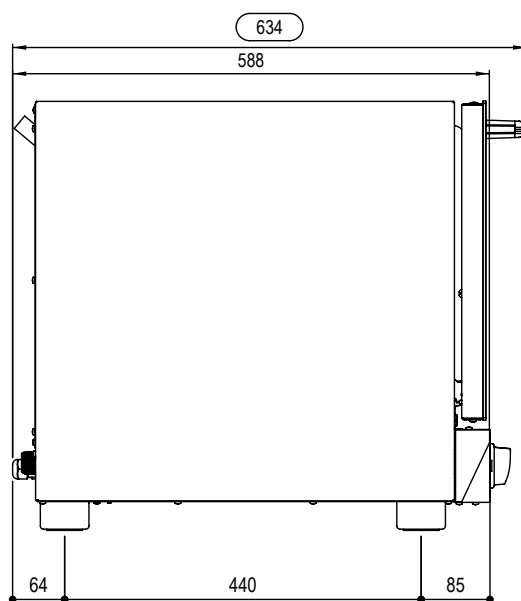
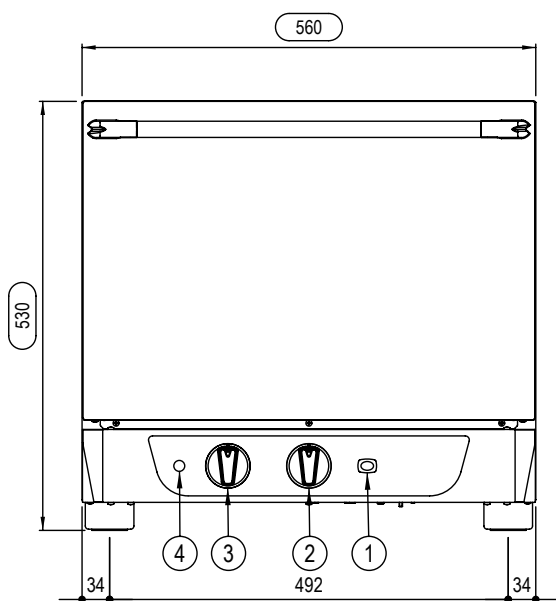


|                                  |   |
|----------------------------------|---|
| Multi-timer                      | - |
| Routine program                  | - |
| Proofing                         | - |
| Fast Cooling                     | - |
| Automatic washing system / Rinse | - |
| Fast start                       | - |
| 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              | -               |





|     |                                        |
|-----|----------------------------------------|
| 01. | HUMIDIFICATION BUTTON                  |
| 02. | TIMER KNOB                             |
| 03. | TEMPERATURE KNOB                       |
| 04. | LIGHT ON/OFF HEATING ELEMENT           |
| 06. | HUMIDIFY SOLENOID VALVE 3/4" BSP (GAS) |

|     |                                   |
|-----|-----------------------------------|
| 07. | UNIPOTENTIAL TERMINAL             |
| 08. | COMPRESSION CABLE GLAND           |
| 09. | HOT FUMES EXHAUST CHIMNEY (Ø20MM) |
| 33. | SAFETY THERMOSTAT                 |

