



CA7912MH

PROOFER FOR VENEXIA OVENS
12 TRAYS 600 x 400 - GN 1/1
MECHANICAL CONTROL + HUMIDITY

FUNCTIONAL CHARACTERISTICS

Overlapping oven	VNX04* - VNX05* - VNX06* - VNX07* - VNX10* - VNX11*
Display	Analogic
Supply	Electric
Timer	-
Max proofing 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	792 x 893 x 706 mm
Chamber size WxDxH	702 x 825 x 621 mm
Unit weight	48kg

PACKAGING

Packaging	Pallet + carton box
Packaging size WxDxH	850 x 940 x 832 mm
Unit weight with packaging	62kg
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

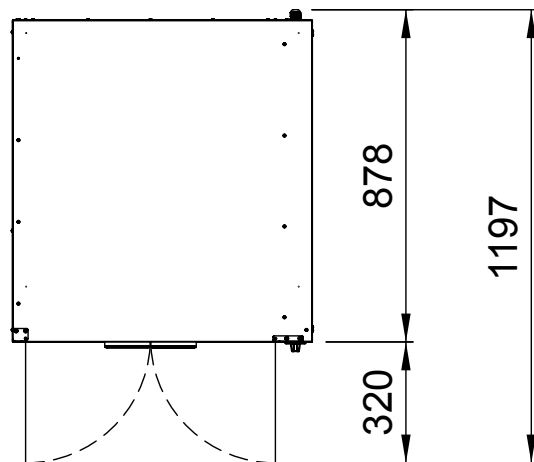
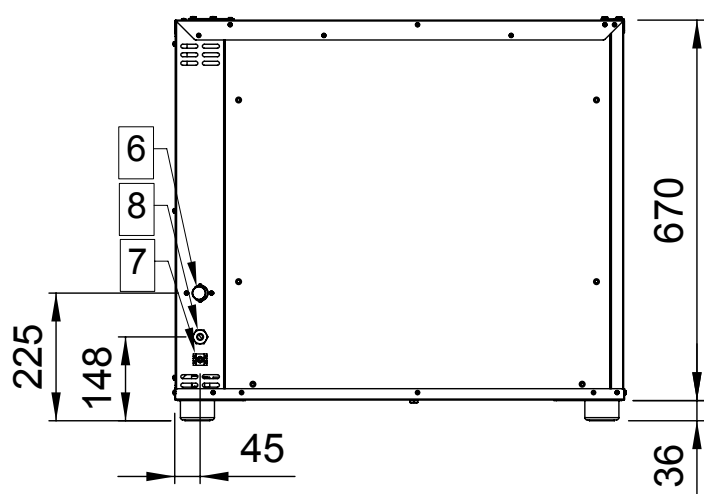
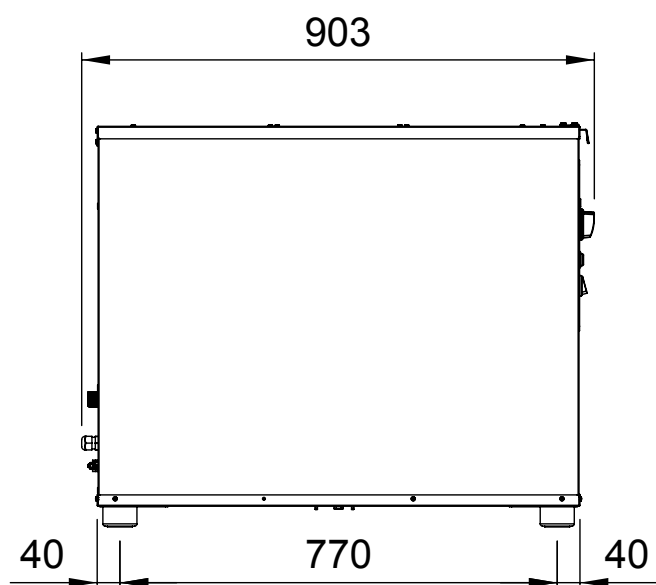
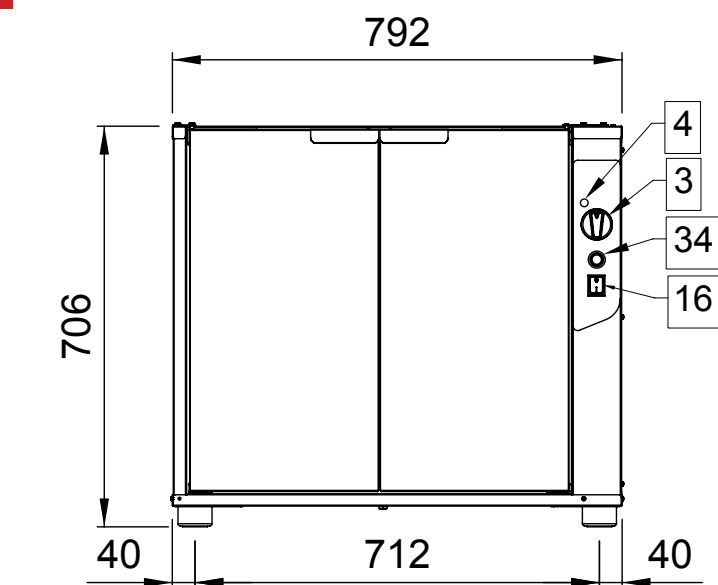
CONNECTIVITY

USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-

ACCESSORIES

Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA





03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	HUMIDIFICATION SOLENOID VALVE 3/4" BSP (GAS)

07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
16.	ON/OFF
34.	WATER INJECTION REGULATION

