



SQ05M00

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		5 GN1/1
Distance between trays (mm)		70
Type of rack holder		GRID
Unit size with handle (WxDxH mm)		300 X 695 X 1096
Unit size without handle WxDxH (mm)		937 X 821 X 715
Chamber size WxDxH (mm)		660 X 490 X 452
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		1020 X 970 X 868
Unit weight (Kg)		85
Unit weight with packaging (Kg)		101
ELECTRICAL DATA		///
Number of engines		2
Frequency (Hz)		50
Power (kW)		10,5
Voltage	A	400V 3N~
	B	NO
	C	NO
	D	230V 3~
Current (A)	A	16,5
	B	NO
	C	NO
	D	28,5

Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
WATER CONNECTION REQUIREMENTS	///	
Water inlet	YES	
Water drain	YES	
Minimum water quality standards	5° f	
FUNCTIONAL CHARACTERISTICS	///	
Supply	ELECTRIC	
Control panel	MECHANICAL	
Multilingual command	NO	
Cooking type	COMBI STEAM	
Max cooking temperature (°C)	280	
Cooking chamber material	AISI 304	
Opening door	FROM RIGHT TO LEFT	
Easy clean internal glass	YES	
STANDARD EQUIPMENT	///	
Washing	NO	
Core probe	NO	
VARIANTS	///	
Packaging	WOODEN PALLET CRATE	
Packaging size WxDxH (mm)	1020 X 970 X 873	
Frequency (Hz)	60	
Power (kW)	12,4	
Voltage	A	400V 3N~
	B	NO
	C	NO
	D	230V 3~
Current (A)	A	19,3
	B	NO
	C	NO
	D	33,4
Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
ACCESSORIES	///	
Self clean system	NO	

Stainless steel tray rack holder	"4 600x400 80mm 4 GN1/1 80mm"
Stainless steel grid rack holder	"5 600x400 80mm 5 GN1/1 80mm"
Oven stand	T9S
	T9S
	T9L
Condensation hood	H10SQ
Water condensation hood	NO
Proofer	CA9308
Overlapping kit for 2 ovens	SK42
Blast chiller	KDA5
Overlapping kit for blast chillere + 1 ovens	SK43
Smoker	SMK02
Core probe	NO
Core probe for vacuum	NO
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	NO
"Detergent 10KG (only with self clean system)"	NO
Wheels kit for stand	R60B
Core probe	
Core probe for vacuum	-
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	-
"Detergent 10KG (only with self clean system)"	-

FEATURES

◆ Standard | ◇ Optional | - Not available

MANUAL COOKING

Convection cooking	30°C - 280°C	◆
Mixed steam and convection cooking	30°C - 230°C	◆
Steaming	35°C - 130°C	◆
Dry air cooking	30°C - 280°C	◆
Delta T cooking with core probe		-
With core probe		-
Low temperature cooking		-
Sous Vide cooking		-

SPECIAL CYCLES

Multi-level mix:		-
Core probe regeneration		-
Timed regeneration		-
V-OVERNIGHT COOKING		-
V-COOK & HOLD		-
Multi-timer cooking		-
Proofing		-
Automatic Cooling		-
V-SELF CLEANING SYSTEM		-
V-RINSING SYSTEM		-

AUTOMATIC COOKING

V-RECIPE BOOK	120 programs	-
Program: possibility to memorize program with name and picture		-
Overnight automatic cleaning program		-
Automatic pre-heating setting		-
Programmable timers		-
Cooking cycles for each program	n°6	-

AIR DISTRIBUTION IN THE COOKING CHAMBER

V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regulation	1	

OVERLAP SYSTEM

V- OVERLAP CONNECTION with ovens		◇
V- OVERLAP CONNECTION with Venix's Blast Chillers		◇
V- OVERLAP CONNECTION with Venix's Proofing		◇
V- OVERLAP CONNECTION with Venix's Stand		◇

OTHER FUNCTIONS

Infinity time	◆
Multilangue software	-
Temperature parameter unit F° or C°	◇
Lights integrated in the door	Halogen ◆

CONNECTION

USB	-
WI-FI	-
VENIX-CLOUD	-

TECHNICAL DETAILS

Internal glass easy clean system	◆
V- BREAK DROP technology for excellent humidity	◆
Thermal insulation structure (energetic efficiency)	◆
Inverter technology	-
External connection for 2nd core probe	-
Digital water injection regulation	◆