



SQ1021D0C

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		10 TRAYS GN 2/1 - 660x460
Distance between trays (mm)		85
Type of rack holder		STAINLESS STEEL
Unit size with handle WxDxH (mm)		980 x 944 x 1274
Unit size without handle WxDxH (mm)		980 x 878 x 1274
Chamber size WxDxH (mm)		720 x 564 x 948
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		1070 x 1020 x 1401
Unit weight (kg)		133
Unit weight with packaging (kg)		155
ELECTRICAL DATA		///
	Number of engines	3
	Frequency (Hz)	60
	Power (kW)	18,6
	Voltage A	400V 3N~
	B	-
	C	-
	D	-
	Current (A) A	28,9
	B	-
	C	-
	D	-

Power cord/power plug	A	-
	B	-
	C	-
	D	-
WATER CONNECTION REQUIREMENTS	///	
Water inlet	YES	
Water drain	YES	
Minimum water quality standards	5° f	
FUNCTIONAL CHARACTERISTICS	///	
Supply	ELECTRIC	
Certification	-	
Control panel	DIGITAL/ENCODER	
Multilingual screen	-	
Cooking type	CONVECTION	
Bidirectional motors	YES	
Two regulation speed	YES	
Max cooking temperature (°C)	260	
Cooking chamber material	AISI 304	
Opening door	FROM RIGHT TO LEFT	
Easy clean internal glass	YES	
STANDARD EQUIPMENT	///	
Self clean system	YES	
Core probe	YES	
VARIANTS AVAIABLES	///	
Certification	-	
Unit size with handle WxDxH (mm)	-	
Unit size without handle WxDxH (mm)	-	
Frequency (Hz)	-	
Power (kW)	-	
Voltage	A	-
	B	-
	C	-
	D	-
Current (A)	A	-
	B	-
	C	-
	D	-
Power cord/power plug	A	-
	B	-

	C	-
	D	-
Packaging		-
Packaging size (WxDxH mm)		-
ACCESSORIES		///
Self clean system		-
Stainless steel tray rack holder		"10 TRAYS GN 1/1 - 600x400 85mm"
Stainless steel grid rack holder		-
Oven stand		T9 T9L T9S
Wheels kit for stand		R60B
Condensation hood		H10US
Water condensation hood		-
Proofer		CA9812M0 CA9812MH CA9812DH
Overlapping kit for 2 ovens		SK13
Blast chiller		-
		-
Overlapping kit for blast chillere + 1 ovens		-
Smoker		SMK02
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)"		DT2
"Detergent 10KG (only with self clean system)"		DT4

FEATURES

◆ Standard | ◇ Optional | - Not available

MANUAL COOKING

Convection cooking	30°C - 260°C	◆
Mixed steam and convection cooking	30°C - 230°C	◆
Steaming	35°C - 130°C	◆
Dry air cooking	30°C - 260°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	90 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°4	◆

AIR DISTRIBUTION IN THE COOKING CHAMBER

V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regulation	2	◆

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°			◆
Gas reset		LED	◆
V - LIGHTS			◆
Lights integrated in the door			
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			◆