



SQ10TCC

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		10 600x400 - GN1/1
Distance between trays (mm)		80
Unit size with handle WxDxH (mm)		GRID
Type of rack holder		937 X 890 X 1211
Unit size without handle WxDxH (mm)		937 X 827 X 1211
Chamber size WxDxH (mm)		660 X 490 X 948
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		1020 X 970 X 1363
Unit weight (Kg)		135
Unit weight with packaging (Kg)		153
ELECTRICAL DATA		///
	Number of engines	3
	Frequency (Hz)	50
	Power (kW)	15,7
	Voltage A	400V 3N~
	B	NO
	C	NO
	D	230V 3~
	Current (A) A	24,7
	B	NO
	C	NO
	D	42,8

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	Touch screen 5"	
Multilingual command	YES	
Cooking type	CONVECTION	
Max cooking temperature (°C)	260	
Cooking chamber material	AISI 304	
Opening door	FROM RIGHT TO LEFT	
Easy clean internal glass	YES	
STANDARD EQUIPMENT	///	
Washing	YES	
Core probe	YES	
VARIANTS	///	
Packaging	WOODEN PALLET CRATE	
Packaging size WxDxH (mm)	1020 X 970 X 1370	
Frequency (Hz)	60	
Power (kW)	18,6	
Voltage	A	400V 3N~
	B	NO
	C	NO
	D	NO
Current (A)	A	28,9
	B	NO
	C	NO
	D	NO
Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
ACCESSORIES	///	
Self clean system	NO	

Stainless steel tray rack holder	"10 600x400-GN1/1 80mm 10 600X400 80mm"
Stainless steel grid rack holder	NO
Oven stand	T12S
	T12
	T12L
Condensation hood	H10SQ
Water condensation hood	NO
Proofer	CA9312
Overlapping kit for 2 ovens	NO
Blast chiller	NO
Overlapping kit for blast chillere + 1 ovens	NO
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)"	DT2
"Detergent 10KG (only with self clean system)"	DT4
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 - 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	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	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			◆