MARIOT® KITCHEN EQUIPMENT

DATA SHEET

SG04TC

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		4 600x400 - GN 1/1
Distance between trays (mm)		80 mm
Unit size with handle WxDxH (mm)		792 x 1029 x 781
Type of rack holder		STAINLESS STEEL
Unit size without handle WxDxH (mm)		792 x 962 x 781
Chamber size WxDxH (mm)		460 x 630 x 452
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		880 x 1110 x 956
Unit weight (Kg)		92
Unit weight withpackaging (Kg)		112
ELECTRICAL DATA		///
Number of engines		1
Frequency (Hz)		50/60
Power (kW)		9
Voltage	A	400V 3N ~
	B	400V 2N ~
	C	NO
	D	230V 3 ~
Current (A)	A	14,7
	B	27,8
	C	NO
	D	25,5

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VENIX Food Service Equipments

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 7"
Multilingual command		YES
Cooking type		CONVENCTION
Max cooking temperature (°C)		280°C
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		PALLET CRATE
Packaging size WxDxH (mm)		880 X 1110 X 960
Frequency (Hz)		-
Power (kW)		-
VoltagE	A	-
	B	-
	C	-
	D	-
Current (A)	A	-
	B	-
	C	-
	D	-
Alimentation cable / plug	A	-
	B	-
	C	-
	D	-
ACCESSORIES		///
Self clean system		S1

Stainless steel tray rack holder	NO
Stainless steel grid rack holder	NO
Oven stand	T9V
	T9VS
	T12VL
Condensation hood	H10TC
Water condensation hood	H10TCW
Proofer	CA/912
Overlapping kit for 2 ovens	SK10
Blast chiller	ASP05
Overlapping kit for blast chillere + 1 ovens	SK16
Smoker	SMK02
Core probe	CP3
Core probe for vacuum	CP4
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 avaible

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	400 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°10	◆
AIR DISTRIBUTION IN THE COOKING CHAMBER		◆
V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regolation	10	
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 technlogy for excellent humidity		◆
Thermal insulation structure (energetic efficiency)		◆
Inverter technology		◆
External connection for 2nd core probe		◆
Digital water injection regulation		◆
		◆