



T043DI.EV

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		4 TRAYS 450x340
Distance between trays (mm)		75
Type of rack holder		GRID
Unit size with handle WxDxH (mm)		560 x 653 x 530
Unit size without handle WxDxH (mm)		560 x 603 x 530
Chamber size WxDxH (mm)		474 x 380 x 320
Packaging		CARTON BOX
Packaging size WxDxH (mm)		600 x 700 x 560
Unit weight (kg)		33
Unit weight with packaging (kg)		41
ELECTRICAL DATA		///
	Number of engines	1
	Frequency (Hz)	50
	Power (kW)	3,2
	Voltage A	-
	B	230V ~
	C	-
	D	-
	Current (A) A	-
	B	-
	C	13,9
	D	-



Power cord/power plug A	
	B
	C
	D
WATER CONNECTION REQUIREMENTS	///
Water inlet	YES
Water drain	-
Minimum water quality standards	5° f
FUNCTIONAL CHARACTERISTICS	///
Supply	ELECTRIC
Cer tification	-
Control panel	DIGITAL
Multilingual screen	
Cooking type	CONVECTION
Bidirectional motors	YES
Two speed regulation	-
Max cooking temperature (°C)	260
Cooking chamber material	AISI 430
Opening door	FROM TOP TO BOTTOM
Easy clean internal glass	-
STANDARD EQUIPMENT	///
Self clean system	-
Core probe	-
VARIANTS AVAIABLES	///
Cer tification	-
Unit size with handle WxDxH (mm)	-
Unit size without handle WxDxH (mm)	-
Frequency (Hz)	60
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		-
Stainless steel grid rack holder		"4 TRAYS GN 2/3 67mm"
Oven stand		T6
		T6S
		T6SL
		R60B
Wheels kit for stand		CK01
Condensation hood		-
Water condensation hood		-
Proofer		CA6008M0
		CA6008MH
		CA6008DH
		SK6
Overlapping kit for 2 ovens		KDA03
Blast chiller		KDA05
		ASP05
		-
Overlapping kit for blast chillere + 1 ovens		-
Smoker		-
Core probe		-
Core probe for vacuum		WS10
Water softner cover		WS11
Water softner 6800L		WS12
Water softner 12000L		WPA
Water pressure adaptor		-
Manual shower kit		-
"Detergent 750ML (for Self clean system or Manual shower kit)"		-
"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 humidity and convection cooking	90°C - 230°C	◆
Humidity		-

AUTOMATIC COOKING

Program: possibility to memorize program

V-EVOLUTION CONTROL WITH 6 SPEED PROGRAMS	99	◆
Cooking cycles for each program		-
Automatic pre-heating setting	n°4	◆
AIR DISTRIBUTION IN THE COOKING CHAMBER		◆

V-BI.DIRETIONAL REVERSING

FAN V-POWERFULL ENGINE

Number of speed regulation		◆
		◆
		-

OVERLAP SYSTEM

V- OVERLAP CONNECTION with ovens

V- OVERLAP CONNECTION with Venix's Proofing

V- OVERLAP CONNECTION with Venix's Stand

OTHER FUNCTIONS

Infinity time

Temperature parameter unit F° or C°		◆
V - LIGHTS		◆

USB	Halogen	◆
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TECHNICAL DETAILS -

Internal glass easy clean system

Thermal insulation structure (energetic efficiency)		◆
Humidity regulation		◆

Digital ◆



+9714 2 88 2777 admin@mariotkitchen.com

www.mariotstore.com

