



T043M00AAR

CONVECTION OVEN 4 TRAYS 450 x 340 - GN
2/3* MECHANICAL CONTROL

FUNCTIONAL CHARACTERISTICS

Display	Analogic
Supply	Electric
Timer	Linear
Number of motors	1
Motor speeds	1
Max cooking temperature	280°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Flap door
Chimney	20mm open
Humidification	-
Air injection	-
Version	Standard

*Optional tray rack support for GN 2/3



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STANDARDS	
Certification	CE
TRAYS	
Trays rack	Wire PA 4/75
Max tray load	3kg
DIMENSIONS	
Oven size with handle WxDxH	560 x 632 x 530 mm
Oven size without handle WxDxH	560 x 588 x 530 mm
Chamber size WxDxH	474 x 400 x 320 mm
Unit weight	28kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	584 x 724 x 635 mm
Unit weight with packaging	35kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
HEATERS 2,8kW 50Hz	
Power	2,9kW
Frequency	50Hz
Power supply	220-240V ~
Amperage	12,6A
Power cord req.	3G1
HEATERS 2,8kW 60Hz	
Power	2,9kW
Frequency	60Hz 220-
Power supply	240V ~
Amperage	12,7A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	-
Washing Water Inlet	-
Water drain	-
Max water hardness	-
Water pressure requirement min-max	-



CONSUMPTION

Humidification Water with solenoid valve	-
Humidification Water with pump	-
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-

CONNECTIVITY

USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-

ACCESSORIES

Self clean system kit	-
Oven stand	TA6054H60S - TA6054H60X TA6054H80S - TA6054H80X
Wheels kit for stand	R60B
Hood (Air)	-
Hood (Water)	POCK
Core probe	-
Proofer	CA6008DH - MH -M0
Stacking kit for 2 ovens	-
Smoker	-
Blast Chiller	KDA03 - KDA05 - ASP05
Blast chiller stacking kit	-
Water softner cover	-
Water softner 6800l	-
Water softner 12000l	-
Water pressure adapter	-
Water shower kit	-
Detergent 750ml (for Self clean system or Manual shower kit)	-
Detergent 6kg	-
Detergent 10kg	-
Air reducer	-



◆ Standard ◇ Optional - Not available

TYPE OF COOKINGS

Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F -
Steaming cooking	-
Static cooking	-
Delta T cooking	-
Core probe cooking	-
Sous vide cooking	-
Low temperature cooking	-

DISPLAY AND CONNECTIVITY

Type of display	ANALOGIC
Multi-language display	-
Unit set F° or C°	◇
Venix cloud	-
Wi-fi	-
Ethernet port	-
Web server	-
Usb port	-

SETTINGS

Infinity time set	◆
Chimney set	OPEN
Fan speed set	1
Dehumidification set	-
Humidity set	-
Preheat set	MANUAL

RECIPE COOKING

User recipes book	-
Factory recipes book	-
Cooking cycles	-
Recipes with name and picture	-
Fast recipe selection buttons	-

SPECIAL CYCLE

Multi-level mix ALL IN	-
Multi-level mix ALL OUT	-
Food regeneration	-
Overnight cooking	-
Overnight self clean	-
Cook & hold	-



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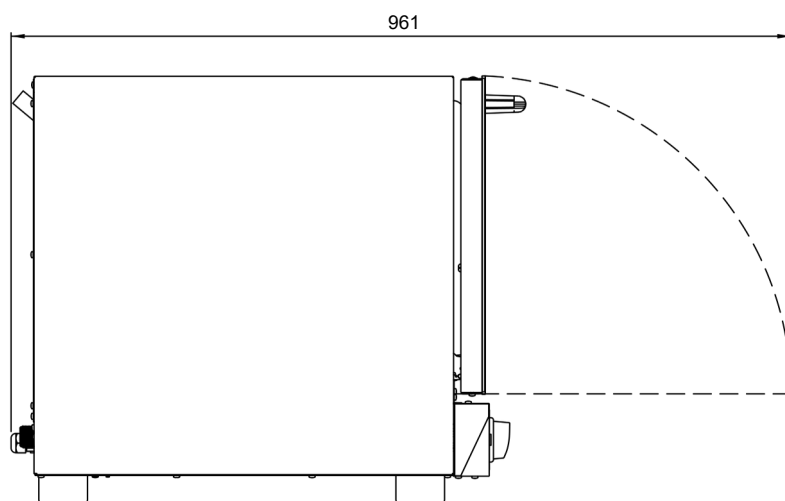
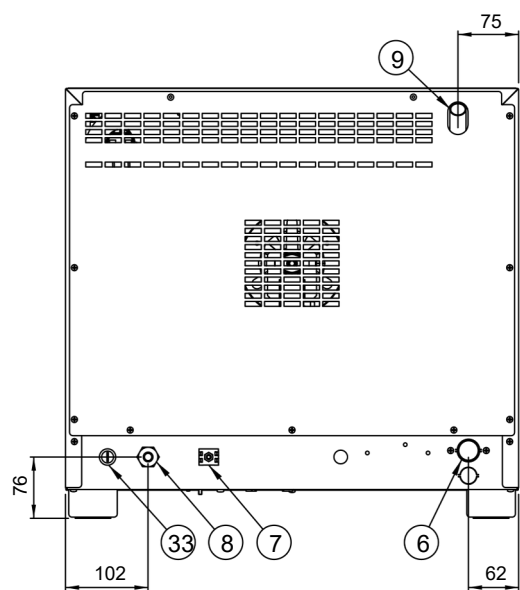
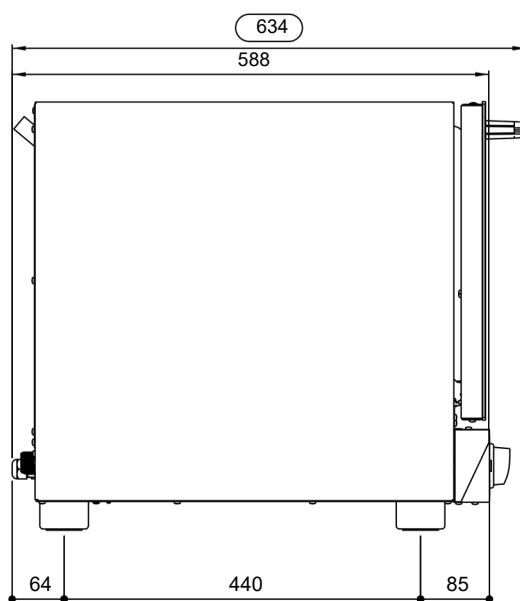
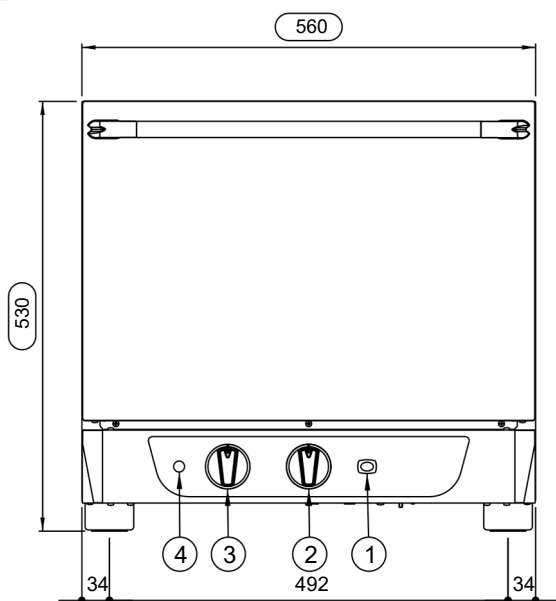


Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-

TECHNICAL FEATURES

Cooking chamber material	AISI430
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	-
High performance thermal insulation	-
Break drop nebulizer	-
Lightning	LED ON THE DOOR
Direct injection humidification	-
Boiler humidification	-
Opening door	NOT REVERSIBLE
Reversing fan	-
Heavy duty reversing fan	-
Phase cut speed control	-
Inverter speed control	-





01.	HUMIDIFICATION BUTTON
02.	TIMER KNOB
03.	TEMPERATURE KNOB
04.	LIGHT ON/OFF HEATING ELEMENT
06.	HUMIDIFY SOLENOID VALVE 3/4" BSP (GAS)

07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT FUMES EXHAUST CHIMNEY (Ø20MM)
33.	SAFETY THERMOSTAT



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