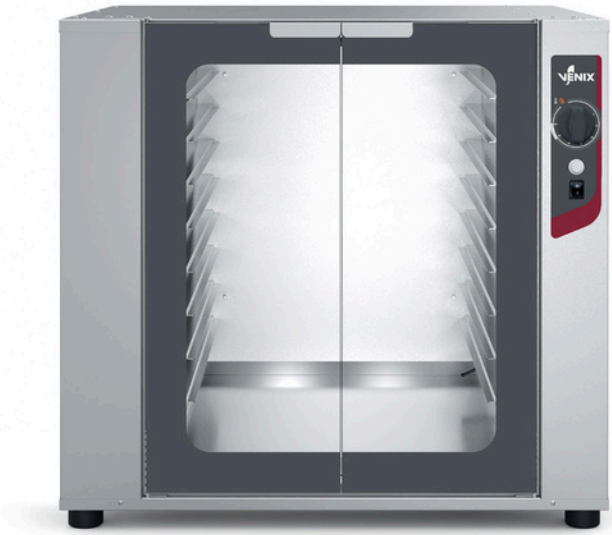
MARIOT®
KITCHEN EQUIPMENT

DATA SHEET



CA9308MH

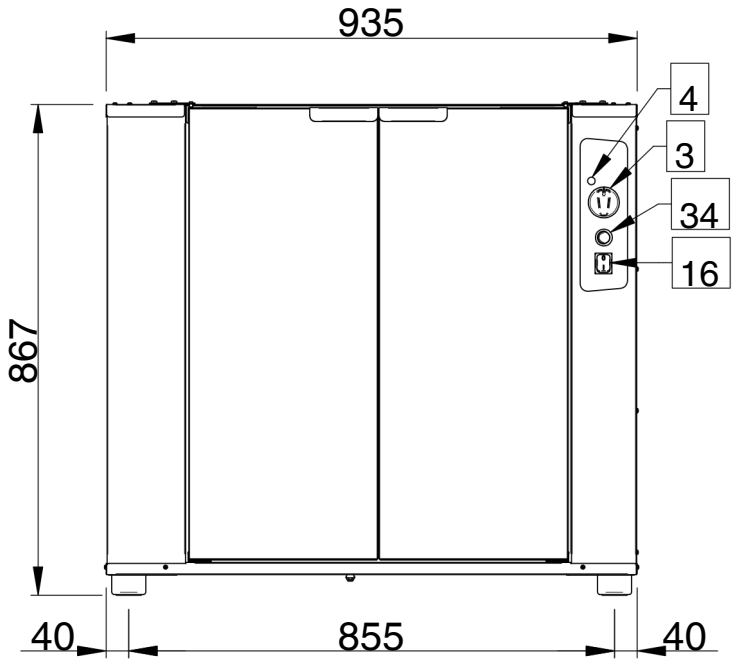
PROOFER FOR SQUERO OVENS
8 TRAYS 600 x 400 - GN 1/1
MECHANICAL CONTROL + HUMIDITY

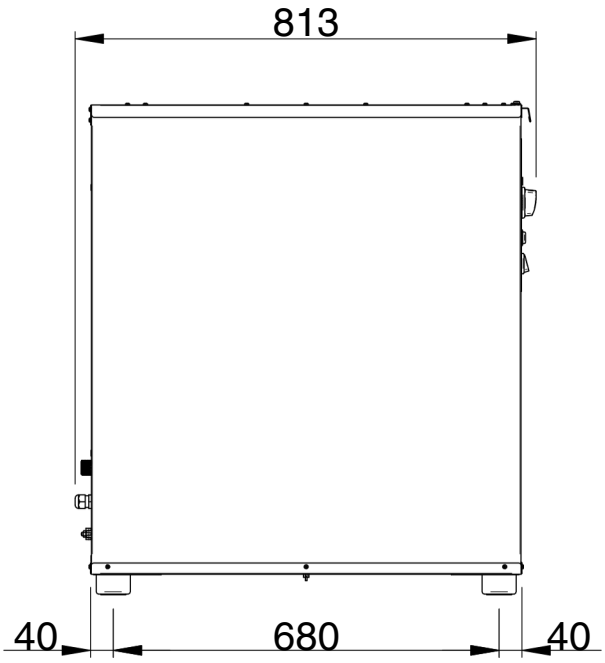
FUNCTIONAL CHARACTERISTICS	
Overlapping oven	SQ04* - SQ05* - SQ06* - SQ07* - SQ10* - SQ12* SQ04A* - SQ05A* - SQ06A* - SQ07A* - SQ10A* - SQ12A*
Display	Analogic
Supply	Electric
Timer	-
Max prooving temperature	60°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Double door
STANDARDS	
Cer tification	CE

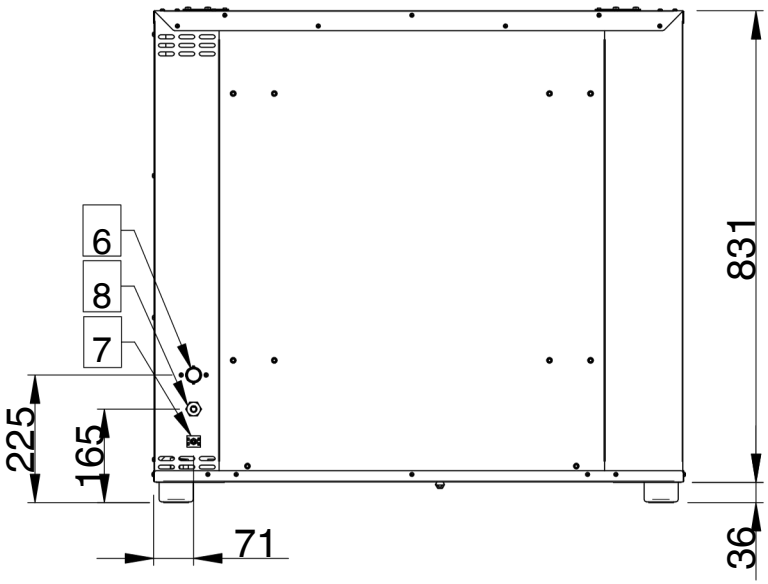
+9714 2 88 2777 admin@mariotkitchen.com
www.mariotstore.com

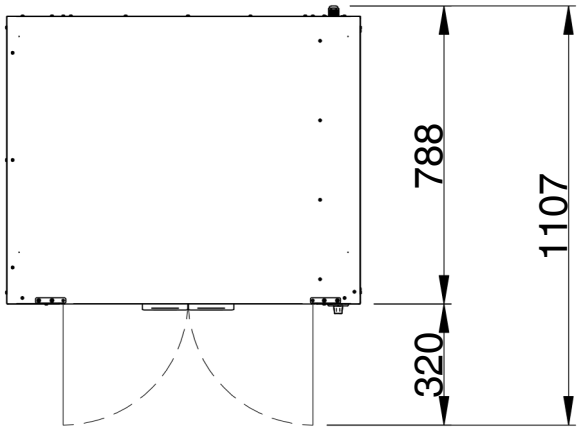
VENIX Food Service Equipments

TRAYS	
Trays rack	Sheet PA-BIV 8/75 mm
Max tray load	4kg
DIMENSIONS	
Size with handle WxDxH	935 x 803 x 867 mm
Chamber size WxDxH	817 x 736 x 782 mm
Unit weight	48kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	975 x 840 x 993 mm
Unit weight with packaging	63kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
Power	2,4kW
Frequency	50/60Hz 220-
Power supply	240V 1N~
Amperage	10,5A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	Male 3/4” M Gas threaded
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200 kPa
CONNECTIVITY	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
ACCESSORIES	
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA









03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	HUMIDIFICATION SOLENOID VALVE 3/4" BSP (GAS)

07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
16.	ON/OFF
34.	WATER INJECTION REGULATION