



SQDK01DBD03R

SQUERO DECK OVEN - 1 PA 600 x 400
2,4" DIGITAL CONTROL
REFRACTORY STONE

FUNCTIONAL CHARACTERISTICS

Display	2,4" LCD
Supply	Electric
Timer	Static
Max cooking temperature	400°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Flap door
Sole	Single slab refractory stone
Chimney	50mm motorized
Boiler	Boiler
Air injection	DryPRO



STANDARDS	
Cer tification	CE
TRAYS	
Trays rack	1 PA 600 x 400
Max tray load	5kg
DIMENSIONS	
Oven size with handle WxDxH	937 x 907 x 447 mm
Oven size without handle WxDxH	937 x 860 x 447 mm
Chamber size WxDxH	620 x 535 x 225 mm
Unit weight	71,6kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	985 x 950 x 560 mm
Unit weight with packaging	84,4kg
Crate packaging size (optional)	985 x 950 x 572 mm
ELECTRICAL DATA	
Power	3,3kW
Frequency	50/60Hz 220-
Power supply	240V 1N~
Amperage	14,4A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" M Gas threaded
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD



ACCESSORIES

Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X - TA9374H70S TA9374H80X - TA9374H80S
Proofer	CA9308DKM0 - MH - DH
Stacking kit for 2 ovens	SKDK01
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA



◆ Standard ◇ Optional - Not available

TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F 30°C
Combi cooking	- 230°C / 86°F - 446°F 30°C -
Steaming cooking	130°C / 86°F - 266°F 30°C -
Static cooking	400°C / 86°F - 752°F
Delta T cooking	5°C - 115°C Δ / 41 °F - 239 °F Δ -
Core probe cooking	-
Sous vide cooking	-
Low temperature cooking	
DISPLAY AND CONNECTIVITY	
Type of display	2,4" LCD GRAPHIC
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 - CLOSE
Fan speed set	-
Dehumidification set	0-100% 0-
Humidity set	100%
Preheat set	AUTOMATIC
RECIPE COOKING	
User recipes book	100
Factory recipes book	-
Cooking cycles	6
Recipes with name and picture	◆
Fast recipe selection buttons	3
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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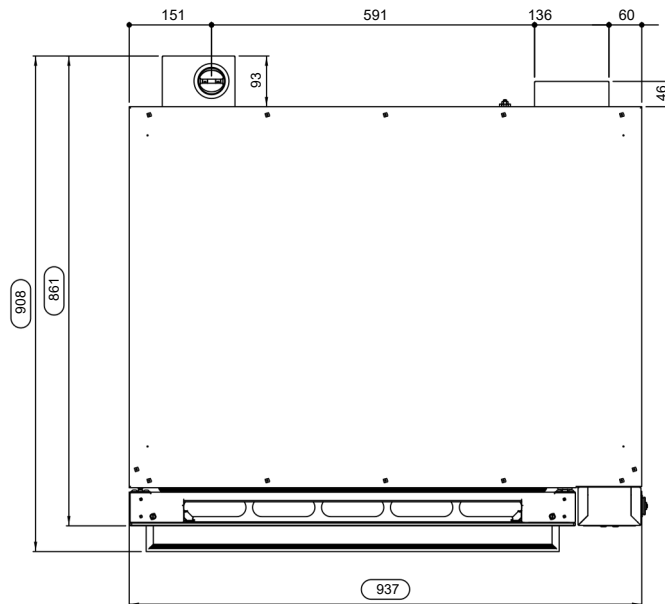
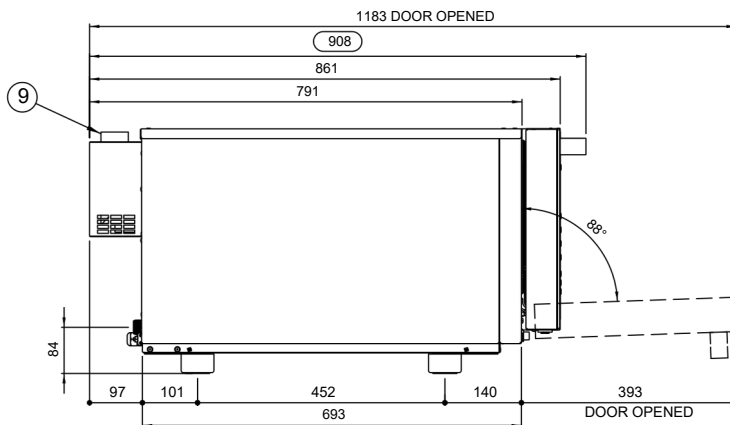
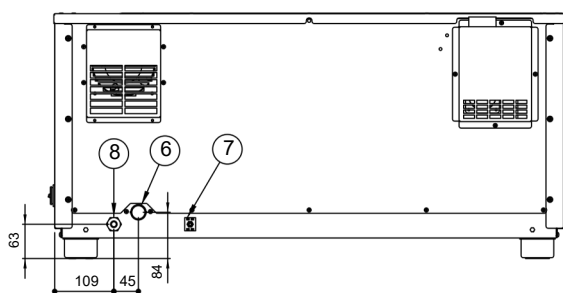
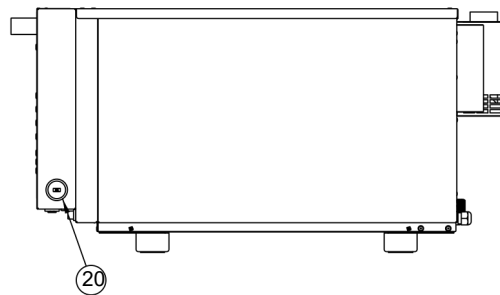
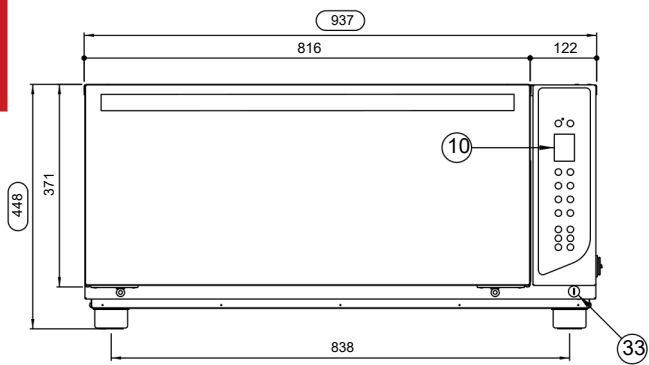


Multi-timer	◆
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	◆

TECHNICAL FEATURES

Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	-
High performance thermal insulation	YES
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	-





06.	HUMIDIFICATION SOLENOID VALVE 3/4" BSP (GAS)
07.	GROUND TERMINAL
08.	COMPRESSION CABLE GLAND

09.	HOT FUMES EXHAUST CHIMNEY Ø50MM
10.	2,4" DIGITAL CONTROL
20.	USB PORT
33.	SECURITY THERMOSTAT



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