



VE043LTHAERO

CONVECTION OVEN 4 TRAYS 460 x 340 - GN
2/3* 7" SENSITIVE CONTROL

FUNCTIONAL CHARACTERISTICS

Display	LCD 2,4" IPS
Supply	Electric
Timer	-
Number of motors	1
Motor speeds	5
Max cooking temperature	260°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Flap door
Chimney	30mm open
Humidification	Direct injection
Air injection	-
Self-washing	-

*Special tray rack support on request



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STANDARDS	
Certification	CE
TRAYS	
Trays rack	4 x PA WIRE 4/80 (460X340) OPT 4x GA-BIV 4/80 GN2/3 PA 460X340
Max tray load	4kg
DIMENSIONS	
Oven size with handle WxDxH	600 x 770 x 540 mm
Oven size without handle WxDxH	600 x 730 x 540 mm
Chamber size WxDxH	495 x 420 x 345 mm
Unit weight	49,2kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	640 x 810 x 733 mm
Unit weight with packaging	57,6kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
HEATERS 3,1kW 50/60Hz	
Power	3,4kW
Frequency	50/60Hz
Power supply	230V 1~
Amperage	15A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" M Gas threaded
Washing Water Inlet	8mm quick fitting
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa
CONSUMPTION	
Humidification Water with solenoid valve	0-2,4l/h
Humidification Water with pump	-
Rinse Water @2barG	-
Short Washing Water @2barG	-



Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	Standard
Cloud	Standard
ACCESSORIES	
Oven stand	TA6054H60S - TA6054H60X TA6054H80S - TA6054H80X
Wheels kit for stand	R60B
Hood (Air)	-
Hood (Water)	-
Core probe	-
Proofer	CA6008DH - MH - M0
Stacking kit for 2 ovens	SK52
Smoker	SMK02
Blast Chiller	-
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800 l	WS11
Water softner 12000 l	WS12
Water pressure adapter	WPA
Water shower kit	-
Detergent 6 kg	-
Detergent 10 kg	-



◆ | 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	30°C - 130°C / 86°F - 266°F -
Static cooking	-
Delta T cooking	-
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
Fan speed set	5
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	12
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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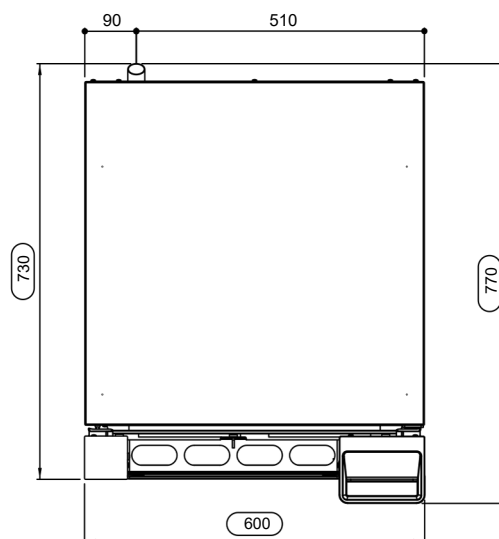
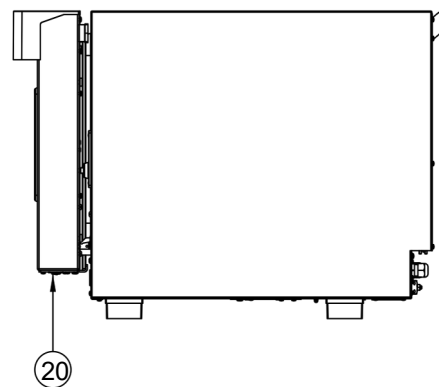
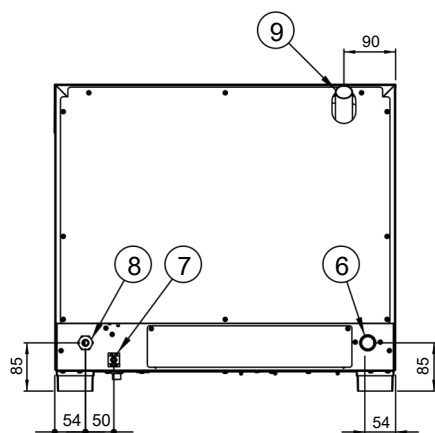
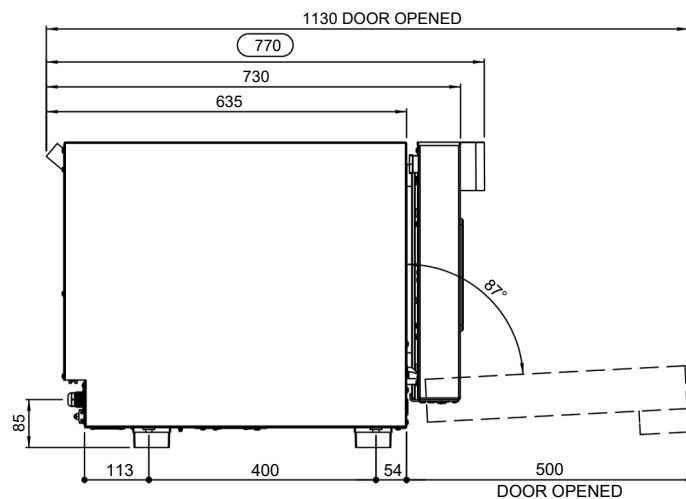
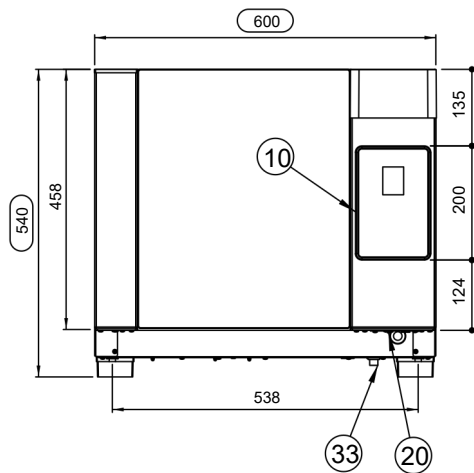


Multi-timer	◆
Routine program	-
Proofing	◆
Fast Cooling	◆
Automatic washing system / Rinse	◇
Fast start	-
Recipe scheduling	◆
Holding / Mass production	◆

TECHNICAL FEATURES

Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	YES
High performance thermal insulation	-
Break drop nebulizer	LED ON THE DOOR
Lightning	NOT REVERSIBLE
Direct injection humidification	◆
Boiler humidification	
Opening door	
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 Ø20MM
10.	2,4" DIGITAL CONTROL
20.	USB PORT
33.	SECURITY THERMOSTAT



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