



## SQ05M00

| CAPACITY, DIMENSIONS, WEIGHT        |   | ///                 |
|-------------------------------------|---|---------------------|
| Capacity trays                      |   | 5 GN1/1             |
| Distance between trays (mm)         |   | 70                  |
| Type of rack holder                 |   | GRID                |
| Unit size with handle (WxDxH mm)    |   | 300 X 695 X 1096    |
| Unit size without handle WxDxH (mm) |   | 937 X 821 X 715     |
| Chamber size WxDxH (mm)             |   | 660 X 490 X 452     |
| Packaging                           |   | PALLET + CARTON BOX |
| Packaging size WxDxH (mm)           |   | 1020 X 970 X 868    |
| Unit weight (Kg)                    |   | 85                  |
| Unit weight with packaging (Kg)     |   | 101                 |
| ELECTRICAL DATA                     |   | ///                 |
| Number of engines                   |   | 2                   |
|                                     |   | 50                  |
| Frequency (Hz)                      |   | 10,5                |
|                                     |   | 400V 3N~            |
| Power (kW)                          |   | NO                  |
|                                     |   | NO                  |
| Voltage                             | A | NO                  |
|                                     | B | 230V 3~             |
| Current (A)                         | C | 16,5                |
|                                     | D | NO                  |
|                                     | A | NO                  |
|                                     | B | NO                  |
|                                     | C | 28,5                |
|                                     | D |                     |



|                                      |                     |         |
|--------------------------------------|---------------------|---------|
| Alimentation cable / plug            | A                   | NO      |
|                                      | B                   | NO      |
|                                      | C                   | NO      |
|                                      | D                   | NO      |
| <b>WATER CONNECTION REQUIREMENTS</b> | ///                 |         |
| Water inlet                          | YES                 |         |
| Water drain                          | YES                 |         |
| Minimum water quality standards      | 5° f                |         |
| <b>FUNCTIONAL CHARACTERISTICS</b>    | ///                 |         |
| Supply                               | ELECTRIC            |         |
| Control panel                        | MECHANICAL          |         |
| Multilingual command                 | NO                  |         |
| Cooking type                         | COMBI STEAM         |         |
| Max cooking temperature (°C)         | 280                 |         |
| Cooking chamber material             | AISI 304            |         |
| Opening door                         | FROM RIGHT TO LEFT  |         |
| Easy clean internal glass            | YES                 |         |
| <b>STANDARD EQUIPMENT</b>            | ///                 |         |
| Washing                              | NO                  |         |
| Core probe                           | NO                  |         |
| <b>VARIANTS</b>                      | ///                 |         |
| Packaging                            | WOODEN PALLET CRATE |         |
| Packaging size WxDxH (mm)            | 1020 X 970 X 873    |         |
|                                      | 60                  |         |
| Frequency (Hz)                       | 12,4                |         |
| Power (kW)                           | 400V 3N~            |         |
| Voltage                              | A                   | NO      |
|                                      | B                   | NO      |
|                                      | C                   | 230V 3~ |
|                                      | D                   | 19,3    |
| Current (A)                          | A                   | NO      |
|                                      | B                   | NO      |
|                                      | C                   | 33,4    |
|                                      | D                   | NO      |
| Alimentation cable / plug            | A                   | NO      |
|                                      | B                   | NO      |
|                                      | C                   | NO      |
|                                      | D                   | ///     |
| <b>ACCESSORIES</b>                   | NO                  |         |
| Self clean system                    |                     |         |



|                                                                   |                                  |
|-------------------------------------------------------------------|----------------------------------|
| Stainless steel tray rack holder                                  | "4 600x400 80mm<br>4 GN1/1 80mm" |
| Stainless steel grid rack holder                                  | "5 600x400 80mm<br>5 GN1/1 80mm" |
| Oven stand                                                        | T9S                              |
|                                                                   | T9S                              |
|                                                                   | T9L                              |
| Condensation hood                                                 | H10SQ                            |
| Water condensation hood                                           | NO                               |
| Proofer                                                           | CA9308                           |
| Overlapping kit for 2 ovens                                       | SK42                             |
| Blast chiller                                                     | KDA5                             |
| Overlapping kit for blast chillers + 1 ovens                      | SK43                             |
| Smoker                                                            | SMK02                            |
| Core probe                                                        | NO                               |
| Core probe for vacuum                                             | NO                               |
| Water softener cover                                              | WS10                             |
| Water softener 6800L                                              | WS11                             |
| Water softener 12000L                                             | WS12                             |
| Water pressure adaptor                                            | WPA                              |
| Manual shower kit                                                 | S1                               |
| "Detergent 750ML<br>(for Self clean system or Manual shower kit)" | DT1                              |
| "Detergent 6KG<br>(only with self clean system)"                  | NO                               |
| "Detergent 10KG<br>(only with self clean system)"                 | NO                               |
| Wheels kit for stand                                              | R60B                             |
| Core probe                                                        |                                  |
| Core probe for vacuum                                             | -                                |
| Water softener cover                                              | WS10                             |
| Water softener 6800L                                              | WS11                             |
| Water softener 12000L                                             | WS12                             |
| Water pressure adaptor                                            | WPA                              |
| Manual shower kit                                                 | S1                               |
| "Detergent 750ML<br>(for Self clean system or Manual shower kit)" | DT1                              |
| "Detergent 6KG<br>(only with self clean system)"                  | -                                |
| "Detergent 10KG<br>(only with self clean system)"                 | -                                |



**FEATURES**

◆ Standard | ◇ Optional | - Not available

**MANUAL COOKING**

|                                    |              |   |
|------------------------------------|--------------|---|
| Convection cooking                 | 30°C - 280°C |   |
| Mixed steam and convection cooking | 30°C - 230°C |   |
| Steaming                           | 35°C - 130°C | ◆ |
| Dry air cooking                    | 30°C - 280°C | ◆ |
| Delta T cooking with core probe    |              | ◆ |
| With core probe                    |              | ◆ |
| Low temperature cooking            |              | - |
| Sous Vide cooking                  |              | - |

**SPECIAL CYCLES**

|                         |  |   |
|-------------------------|--|---|
| Multi-level mix:        |  | - |
| Core probe regeneration |  |   |
| Timed regeneration      |  | - |
| V-OVERNIGHT COOKING     |  | - |
| V-COOK & HOLD           |  | - |
| Multi-timer cooking     |  | - |
| Proofing                |  | - |
| Automatic Cooling       |  | - |

**V-SELF CLEANING SYSTEM****V-RINSING SYSTEM****AUTOMATIC COOKING**

|                                                                |              |   |
|----------------------------------------------------------------|--------------|---|
| V-RECIPE BOOK                                                  | 120 programs |   |
| Program: possibility to memorize program with name and picture |              | - |
| Overnight automatic cleaning program                           |              | - |
| Automatic pre-heating setting                                  |              |   |
| Programmable timers                                            |              | - |
| Cooking cycles for each program                                | n°6          | - |

**AIR DISTRIBUTION IN THE COOKING CHAMBER**

|                               |   |   |
|-------------------------------|---|---|
| V-BI.DIRETIONAL REVERSING FAN |   | - |
| Number of speed regulation    | 1 |   |

**OVERLAP SYSTEM**

|                                                   |  |   |
|---------------------------------------------------|--|---|
| V- OVERLAP CONNECTION with ovens                  |  |   |
| V- OVERLAP CONNECTION with Venix's Blast Chillers |  | ◇ |
| V- OVERLAP CONNECTION with Venix's Proofing       |  | ◇ |
| V- OVERLAP CONNECTION with Venix's Stand          |  |   |

◇

◇



## OTHER FUNCTIONS

|                                     |           |
|-------------------------------------|-----------|
| Infinity time                       |           |
| Multilangue software                |           |
| Temperature parameter unit F° or C° | ◆         |
| Lights integrated in the door       | Halogen - |
|                                     | ◇         |

## CONNECTION

|             |   |
|-------------|---|
| USB         | ◆ |
| WI-FI       |   |
| VENIX-CLOUD | - |

## TECHNICAL DETAILS

|                                                     |   |
|-----------------------------------------------------|---|
| Internal glass easy clean system                    | - |
| V- BREAK DROP technology for excellent humidity     |   |
| Thermal insulation structure (energetic efficiency) | ◆ |
| Inverter technology                                 | ◆ |
| External connection for 2nd core probe              | ◆ |
| Digital water injection regulation                  | - |
|                                                     | - |
|                                                     | ◆ |

