MARIOT®
KITCHEN EQUIPMENT

DATA SHEET

SQ06D00

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		6 600x400-GN1/1
Distance between trays (mm)		80
Unit size with handle WxDxH (mm)		GRID
Type of rack holder		937 X 885 X 875
Unit size without handle WxDxH (mm)		937 X 821 X 875
Chamber size WxDxH (mm)		660 X 490 X 612
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		1020 X 970 X 1028
Unit weight (Kg)		99
Unit weight withpackaging (Kg)		116
ELECTRICAL DATA		///
Number of engines		2
Frequency (Hz)		50
Power (kW)		10,5
Voltage	A	400V 3N~
	B	NO
	C	NO
	D	230V 3~
Current (A)	A	16,5
	B	NO
	C	NO
	D	28,5

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VENIX Food Service Equipments

Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
WATER CONNECTION REQUIREMENTS		///
Water inlet		YES
Water drain		YES
Minimum water quality standards		5° f
FUNCTIONAL CHARACTERISTICS		///
Supply		ELECTRIC
Control panel		DIGITAL /ENCODER
Multilingual command		NO
Cooking type		CONVECTION
Max cooking temperature (°C)		260
Cooking chamber material		AISI 304
Opening door		FROM RIGHT TO LEFT
Easy clean internal glass		YES
STANDARD EQUIPMENT		///
Washing		X
Core probe		X
VARIANTS		///
Packaging		WOODEN PALLET CRATE
Packaging size WxDxH (mm)		1020 X 970 X 1033
Frequency (Hz)		60
Power (kW)		12,4
VoltagE	A	400V 3N~
	B	NO
	C	NO
	D	230V 3~
Current (A)	A	19,3
	B	NO
	C	NO
	D	33,4
Alimentation cable / plug	A	NO
	B	NO
	C	NO
	D	NO
ACCESSORIES		///
Self clean system		S17

Stainless steel tray rack holder	6 600x400-GN1/1 80mm
Stainless steel grid rack holder	7 600x400 70mm
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 chillere + 1 ovens	SK43
Smoker	SMK02
Core probe	CP1
Core probe for vacuum	NO
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	DT2
"Detergent 10KG (only with self clean system)"	DT4
Wheels kit for stand	R60B
Core probe	-
Core probe for vacuum	-
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adaptor	WPA
Manual shower kit	S1
"Detergent 750ML (for Self clean system or Manual shower kit)"	DT1
"Detergent 6KG (only with self clean system)"	-
"Detergent 10KG (only with self clean system)"	-

FEATURES		
◆Standard | ◇ Optional | - Not avaible		
MANUAL COOKING		
Convection cooking	30°C - 260°C	◆
Mixed steam and convection cooking	30°C - 230°C	◆
Steaming	35°C - 130°C	◆
Dry air cooking	30°C - 260°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	90 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°4	◆
AIR DISTRIBUTION IN THE COOKING CHAMBER		-
V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regolation	2	
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°		◆
Gas reset	LED	◆
V - LIGHTS		◆
Lights integrated in the door		◆
CONNECTION		
USB		-
WI-FI		-
VENIX-CLOUD		-
TECHNICAL DETAILS		
Internal glass easy clean system		◆
V- BREAK DROP technlogy for excellent humidity		◆
Thermal insulation structure (energetic efficiency)		◆
Inverter technology		◆
External connection for 2nd core probe		-
Digital water injection regulation		◆
		◆