



SQ10AMVN0

GAS BAKERY OVEN 10 TRAYS 600 x 400 - GN 1/1
MECHANICAL CONTROL + 2 MOTOR SPEEDS

FUNCTIONAL CHARACTERISTICS

Display	2,4" LCD IPS
Supply	Natural gas / GPL
Timer	Linear scale
Number of motors	3
Motor speeds	2
Max cooking temperature	260°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Version	Standard



STANDARDS		
Cer tification		CE - CB - GAR
TRAYS		
Trays rack		Wire PA-BIV 10/80
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		940 x 936 x 1321 mm
Oven size without handle WxDxH		940 x 871 x 1321 mm
Chamber size WxDxH		660 x 486 x 948 mm
Unit weight		164kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1020 x 970 x 1422 mm
Unit weight with packaging		187kg
Crate packaging size (optional)		-
ELECTRICAL DATA		
	50Hz	60Hz
Power	0,58kW	0,79kW
Frequency	50Hz 220-	60Hz 220-
Power supply	240V 1N~	240V 1N~
Amperage	2.64A	3,59A
Power cord req.	3G1,5	3G1,5
BURNER DATA		
G30 - G31		
G30 - G31 Power		20kW
G30 - G31 Consumption		1,58kg/h
Injector	28...30 mbar	160R
Injector	30 mbar	160R
Injector	37 mbar	150R
Injector 50 mbar		140R
G20		
G20 Power		20kW
G20	Consumption	2,12m³/h
Injector 13 mbar		250R



Injector 20 mbar	225R
Injector 20...25 mbar	225R
Injector 25 mbar	225R

WATER CONNECTION REQUIREMENTS

Humidification Water inlet	3/4" M Gas threaded
Washing Water inlet	8mm quick fitting
Water drain	30mm
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa

CONSUMPTION

Humidification Water	22,4l/h max consumption
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

Nozzle kit	85BRU00019 (GAS03)
Self clean system kit	-
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	-
Hood (Water)	-
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofer	CA9308M0 - MH - DH CA9312M0 - MH - DH
Stacking kit for 2 ovens	-



Smoker	SMK02
Blast Chiller	KDA03 - KDA05
Blast chiller stacking kit	SK43
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6kg	DT2
Detergent 10kg	DT4



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◆ | 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	ANALOGIC
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	2
Dehumidification set	-
Humidity set	0-100%
Preheat set	MANUAL

RECIPE COOKING

User recipes book	-
Factory recipes book	-
Cooking cycles	-
Recipes with name and picture	-
Fast recipe selection buttons	-

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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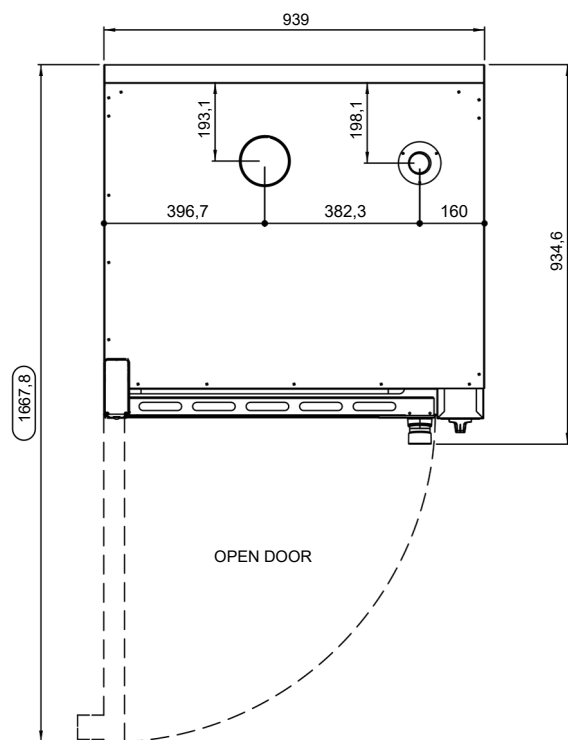
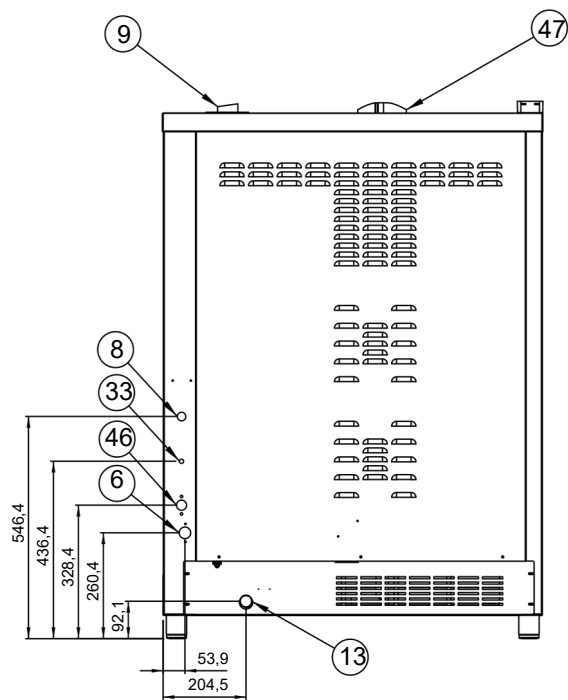
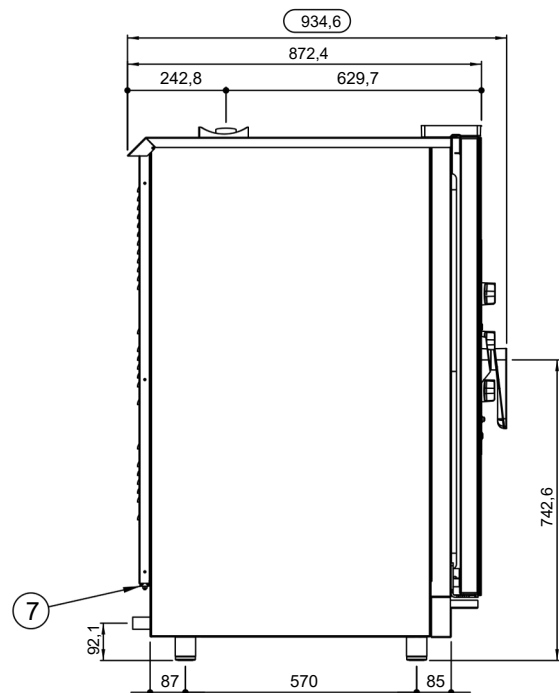
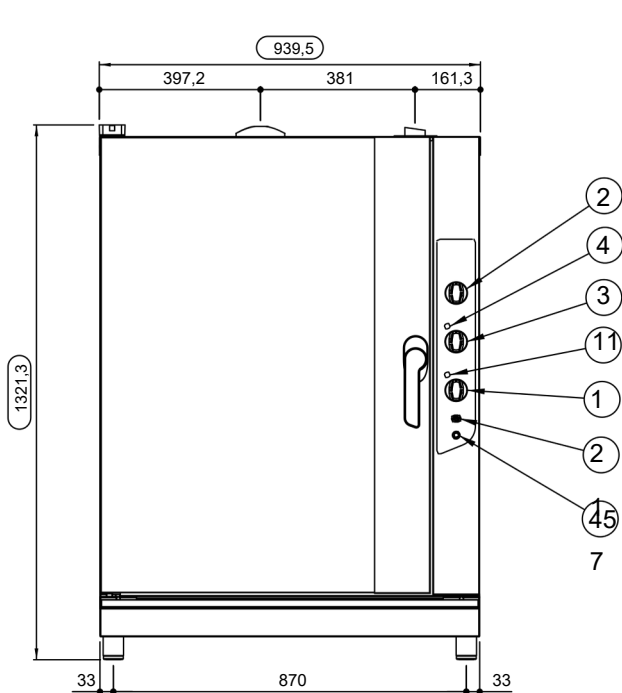


Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-

TECHNICAL FEATURES

Cooking chamber material	AISI 304
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	◆ YES FEED ON THE DOOR
Lightning	◆ NOT REVERSIBLE (RIGHT HANDLE)
Direct injection humidification	
Boiler humidification	
Opening door	
Reversing fan	
Heavy duty reversing fan	◆
Phase cut speed control	-
Inverter speed control	-





02.	TIMER SELECTOR
03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT VAPOUR CHIMNEY Ø50MM (1,97")

11.	LIGHT ON/OFF STEAM
12.	STEAM SELECTOR
13.	DRAIN PIPE Ø30MM (1,18)
17.	TWO SPEED REGULATION BUTTON
33.	SAFETY THERMOSTAT
45.	RESET BURNER
46.	GAS IN-LET G1/4"
47.	HOT FUMES CHIMNEY Ø120MM (4,72")



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