



SQ06TCC

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)		101
Unit weight with packaging (Kg)		118
ELECTRICAL DATA		///
Number of engines		2
		50
Frequency (Hz)		10,5
		400V 3N~
Power (kW)	Voltage A	NO
	B	NO
	C	NO
	D	230V 3~
		16,5
Current (A)	A	NO
	B	NO
	C	NO
	D	28,5



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	Touch screen 5"	
Multilingual command	YES	
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	YES	
Core probe	YES	
VARIANTS	///	
Packaging	WOODEN PALLET CRATE	
Packaging size WxDxH (mm)	1020 X 970 X 1033	
	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	///
ACCESSORIES	NO	
Self clean system		



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	NO
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 available

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	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	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 technology for excellent humidity	◆
Thermal insulation structure (energetic efficiency)	◆
Inverter technology	◆
External connection for 2nd core probe	◆
Digital water injection regulation	- ◆

