



## SQ06TCC

| <b>CAPACITY, DIMENSIONS, WEIGHT</b> |                   | ///                 |
|-------------------------------------|-------------------|---------------------|
| 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                 |
| <b>ELECTRICAL DATA</b>              |                   | ///                 |
|                                     | 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              |

|                                      |                     |          |
|--------------------------------------|---------------------|----------|
| 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                        | 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                 |          |
| <b>STANDARD EQUIPMENT</b>            | ///                 |          |
| Washing                              | YES                 |          |
| Core probe                           | YES                 |          |
| <b>VARIANTS</b>                      | ///                 |          |
| 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       |
| <b>ACCESSORIES</b>                   | ///                 |          |
| Self clean system                    | NO                  |          |

|   |                      |
|---|----------------------|
| 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<br>(for Self clean system or Manual shower kit)" | DT1                  |
| "Detergent 6KG<br>(only with self clean system)"                  | DT2                  |
| "Detergent 10KG<br>(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<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 - 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                  |  |     | ◆ |