



SC10MEV

Capacity trays	10 GN1/1 - 10 600x400	
Distance between trays (mm)	74	
Frequency (Hz)	50	
Voltage	A	230V 1 N
	B	NO
	C	NO
	D	NO
Power (kW) + (V/Kw)	0,3 + 19	
Oven size (WxDxH mm)	870 X 786 X 1079	
Max cooking temperature (°C)	280	
Oven weigh (Kg)	160	

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		-
Program: possibility to memorize program with name and picture		-
Overnight automatic cleaning program		-
Automatic pre-heating setting		-
Programmable timers		-
Cooking cycles for each program		-
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		◆
V - LIGHTS	LED	◆
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		◆