



## SM12TC

<b>CAPACITY, DIMENSIONS, WEIGHT</b>		///
Capacity trays		12 GN 1/1
Distance between trays (mm)		75 mm
Unit size with handle WxDxH (mm)		793 x 1021 x 1277
Type of rack holder		STAINLESS STEEL
Unit size without handle WxDxH (mm)		795 x 954 x 1277
Chamber size WxDxH (mm)		461 x 630 x 948
Packaging		PALLET + CARTON BOX
Packaging size WxDxH (mm)		881 x 1110 x 1456
Unit weight (Kg)		134
Unit weight with packaging (Kg)		150
<b>ELECTRICAL DATA</b>		///
	Number of engines	3
	Frequency (Hz)	50/60
	Power (kW)	16,1
	Voltage	A 400V 3N ~
		B 400V 2N ~
		C NO
		D 230V 3 ~
	Current (A)	A 26,2
		B 48
		C NO
		D 45,4

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 7"	
Multilingual command	YES	
Cooking type	COMBI STEAM	
Max cooking temperature (°C)	280	
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	PALLET CRATE	
Packaging size WxDxH (mm)	880 X 1110 X 1458	
Frequency (Hz)	-	
Power (kW)	20,6	
Voltage	A	400V 3N ~
	B	400V 2N ~
	C	NO
	D	230V 3 ~
Current (A)	A	30,5
	B	56,4
	C	NO
	D	52,7
Alimentation cable / plug	A	-
	B	-
	C	-
	D	-
<b>ACCESSORIES</b>	///	
Self clean system	S1	

Stainless steel tray rack holder	NO
Stainless steel grid rack holder	NO
Oven stand	T12V
	T12VS
	T12VL
Condensation hood	H10TC
Water condensation hood	H10TCW
Proofer	CA7912
Overlapping kit for 2 ovens	NO
Blast chiller	NO
Overlapping kit for blast chillere + 1 ovens	NO
Smoker	SMK02
Core probe	CP3
Core probe for vacuum	CP4
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	400 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°10	◆

**AIR DISTRIBUTION IN THE COOKING CHAMBER**

V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regulation	10	◆

**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		◆