



SQ12TCC

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|-------------------------------------|---------------------|
| CAPACITY, DIMENSIONS, WEIGHT | /// |
| Capacity trays | 12 GN1/1 |
| Distance between trays (mm) | 70 |
| Unit size with handle WxDxH (mm) | GRID |
| Type of rack holder | 937 X 890 X 1211 |
| Unit size without handle WxDxH (mm) | 937 X 827 X 1211 |
| Chamber size WxDxH (mm) | 660 X 490 X 948 |
| Packaging | PALLET + CARTON BOX |
| Packaging size WxDxH (mm) | 1020 X 970 X 1363 |
| Unit weight (Kg) | 135 |
| Unit weight with packaging (Kg) | 153 |
| ELECTRICAL DATA | /// |
| Number of engines | 3 |
| Frequency (Hz) | 50 |
| Power (kW) | 15,7 |
| Voltage | A 400V 3N~ |
| | B NO |
| | C NO |
| | D 230V 3~ |
| Current (A) | A 24,7 |
| | B NO |
| | C NO |
| | D 42,8 |

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|--------------------------------------|---------------------|----------|
| 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 | COMBI STEAM | |
| 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 1370 | |
| Frequency (Hz) | 60 | |
| Power (kW) | 18,6 | |
| Voltage | A | 400V 3N~ |
| | B | NO |
| | C | NO |
| | D | NO |
| Current (A) | A | 28,9 |
| | B | NO |
| | C | NO |
| | D | NO |
| Alimentation cable / plug | A | NO |
| | B | NO |
| | C | NO |
| | D | NO |
| ACCESSORIES | /// | |
| Self clean system | NO | |

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|-------------------------------------------------------------------|-----------------------|
| Stainless steel tray rack holder | 10 600x400-GN1/1 80mm |
| Stainless steel grid rack holder | NO |
| Oven stand | T12S |
| | T12 |
| | T12L |
| Condensation hood | H10SQ |
| Water condensation hood | NO |
| Proofer | CA9312 |
| Overlapping kit for 2 ovens | NO |
| Blast chiller | NO |
| Overlapping kit for blast chillere + 1 ovens | NO |
| 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 | | ◇ |

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| 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 | | | ◆ |