



T032M

CAPACITY, DIMENSIONS, WEIGHT	///
Capacity trays	3 TRAYS 346x260
Distance between trays (mm)	75
Type of rack holder	GRID
Unit size with handle WxDxH (mm)	465 x 576 x 454
Unit size without handle WxDxH (mm)	465 x 526 x 454
Chamber size WxDxH (mm)	379 x 312 x 245
Packaging	CARTON BOX
Packaging size WxDxH (mm)	505 x 660 x 445
Unit weight (kg)	26
Unit weight with packaging (kg)	31
ELECTRICAL DATA	///
Number of engines	1
Frequency (Hz)	50/60
Power (kW)	3,1
Voltage A	-
B	-
C	230V ~
D	-
Current (A) A	-
B	-
C	13,4

	D	-
Power cord/power plug	A	
	B	
	C	
	D	
WATER CONNECTION REQUIREMENTS		///
Water inlet		-
Water drain		-
Minimum water quality standards		-
FUNCTIONAL CHARACTERISTICS		///
Supply		ELECTRIC
Certification		-
Control panel		MECHANICAL
Multilingual screen		-
Cooking type		CONVECTION
Bidirectional motors		-
Two speed regulation		-
Max cooking temperature (°C)		260
Cooking chamber material		AISI 430
Opening door		FROM TOP TO BOTTOM
Easy clean internal glass		-
STANDARD EQUIPMENT		///
Self clean system		-
Core probe		-
VARIANTS AVAIABLES		///
Certification		-
Unit size with handle WxDxH (mm)		-
Unit size without handle WxDxH (mm)		-
	Frequency (Hz)	
	Power (kW)	-
	Voltage	A -
		B -
		C -
		D -
	Current (A)	A -
		B -
		C -
		D -

Power cord / power plug	A	-
	B	-
	C	-
	D	-
Packaging		-
Packaging size WxDxH (mm)		-
ACCESSORIES		///
Self clean system		-
Stainless steel tray rack holder		-
Stainless steel grid rack holder		-
Oven stand		-
		-
Wheels kit for stand		-
Condensation hood		-
Water condensation hood		-
Proofer		-
		-
		-
Overlapping kit for 2 ovens		-
Blast chiller		-
		-
		-
Overlapping kit for blast chillere + 1 ovens		-
Smoker		-
Core probe		-
Core probe for vacuum		-
Water softner cover		-
Water softner 6800L		-
Water softner 12000L		-
Water pressure adaptor		-
Manual shower kit		-
"Detergent 750ML (for Self clean system or Manual shower kit)"		-
"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 - 285°C	◆
Mixed steam and convection cooking		-
Grill		-

AUTOMATIC COOKING

Program: possibility to memorize program		-
V-EVOLUTION CONTROL WITH 6 SPEED PROGRAMS		-
Cooking cycles for each program		-
Automatic pre-heating setting		-

AIR DISTRIBUTION IN THE COOKING CHAMBER

V-BI.DIRETIONAL REVERSING FAN		-
V-POWERFULL ENGINE		-
Number of speed regulation		-

OVERLAP SYSTEM

V- OVERLAP CONNECTION with ovens		◇
V- OVERLAP CONNECTION with Venix's Proofing		◇
V- OVERLAP CONNECTION with Venix's Stand		◇

OTHER FUNCTIONS

Infinity time		◆
Temperature parameter unit F° or C°		◆
V - LIGHTS	Halogen	◆
USB		-

TECHNICAL DETAILS

Internal glass easy clean system		◆
Thermal insulation structure (energetic efficiency)		◆
Water injection regulation	Manual	-