



T043M

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays		4 TRAYS 450x340
Distance between trays (mm)		75
Type of rack holder		GRID
Unit size with handle WxDxH (mm)		560 x 653 x 530
Unit size without handle WxDxH (mm)		560 x 603 x 530
Chamber size WxDxH (mm)		474 x 380 x 320
Packaging		CARTON BOX
Packaging size WxDxH (mm)		600 x 700 x 560
Unit weight (kg)		28
Unit weight with packaging (kg)		35
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	YES
Two speed regulation	-
Max cooking temperature (°C)	280
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		"4 TRAYS GN 2/3 67mm"
Oven stand		T6
		T6S
		T6SL
Wheels kit for stand		R60B
Condensation hood		CK01
Water condensation hood		-
Proofer		CA6008M0
		CA6008MH
		CA6008DH
Overlapping kit for 2 ovens		SK6
Blast chiller		KDA03
		KDA05
		ASP05
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 humidity and convection cooking		-
Humidity		-
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)		◆
Humidity regulation		-