



T043MG

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 578
Unit size without handle WxDxH (mm)	560 x 603 x 578
Chamber size WxDxH (mm)	474 x 380 x 365
Packaging	CARTON BOX
Packaging size WxDxH (mm)	600 x 700 x 560
Unit weight (kg)	32
Unit weight with packaging (kg)	40
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	YES	
Water drain	-	
Minimum water quality standards	5° f	
FUNCTIONAL CHARACTERISTICS	///	
Supply	ELECTRIC	
Certification	-	
Control panel	MECHANICAL	
Multilingual screen	-	
Cooking type	CONVECTION	
Bidirectional motors	-	
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 steam and convection cooking	90°C - 230°C
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	◆