



SQ0621M0N0

COMBI OVENS 6 TRAYS GN 2/1 / 660x460**
- 12 TRAYS GN 1/1
MECHANICAL CONTROL

FUNCTIONAL CHARACTERISTICS

Display	Analogic
Supply	Electric
Timer	Linear scale
Number of motors	2
Motor speeds	1
Max cooking temperature	280°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Self-washing	Standard



STANDARDS	
Certification	CE
TRAYS	
Trays rack	Sheet 6/85 mm (GN1/1 / full pan)
Max tray load	8kg
DIMENSIONS	
Oven size with handle WxDxH	960 x 1110 x 876 mm
Oven size without handle WxDxH	960 x 1045 x 876 mm
Chamber size WxDxH	660 x 788 x 612 mm
Unit weight	167kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	1050 x 1185 x 1085 mm
Unit weight with packaging	185kg
Packaging	Pallet + carton box + wood cage
Packaging size WxDxH	1098 x 1233 x 1108 mm
ELECTRICAL DATA	
HEATERS 6,5kW 50/60Hz	
Power	12,5kW
Frequency	50/60Hz
Power supply	380-415V 3N~
Amperage	19,6A
Power cord req.	5G4
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4" M Gas threaded
Washing Water Inlet	-
Water drain	30mm
Max water hardness	5°f
Water pressure requirement min-max	150-200kPa
CONSUMPTION	
Humidification Water	23,6l/h max consumption
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-



Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
ACCESSORIES	
Self clean system kit	-
Oven stand	TA9605H17X - TA9605H30X TA9605H40X - TA9605H40S TA9605H49X - TA9605H49S TA9605H70X - TA9605H70S TA9605H80X - TA9605H80S
Wheels kit for stand	-
Hood (Air)	POUSMAF1 - POUSMAF2
Hood (Water)	POUSMWF1 - POUSMWF2 POUSMDF1 - POUSMDF2
External Core probe	-
Sous vide probe	-
Proofers	-
Stacking kit for 2 ovens	SKS21EN00 - SKS21EA00 - SKS21EW00
Smoker	SMK02
Blast Chiller	-
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6kg	DT2
Detergent 10kg	DT4



◆ Standard ◇ Optional - Not available

TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F
Static cooking	-
Delta T cooking	-
Core probe cooking	-
Sous vide cooking	-
Low temperature cooking	-
DISPLAY AND CONNECTIVITY	
Type of display	ANALOGIC
Multi-language display	-
Unit set F° or C°	◇
Venix cloud	-
Wi-fi	-
Ethernet port	-
Web server	-
Usb port	-
SETTINGS	
Infinity time set	◆
Chimney set	OPEN
Fan speed set	1
Dehumidification set	-
Humidity set	0-100%
Preheat set	MANUAL
RECIPE COOKING	
User recipes book	-
Factory recipes book	-
Cooking cycles	-
Recipes with name and picture	-
Fast recipe selection buttons	-
SPECIAL CYCLE	
Multi-level mix ALL IN	-
Multi-level mix ALL OUT	-
Food regeneration	-
Overnight cooking	-
Overnight self clean	-
Cook & hold	-

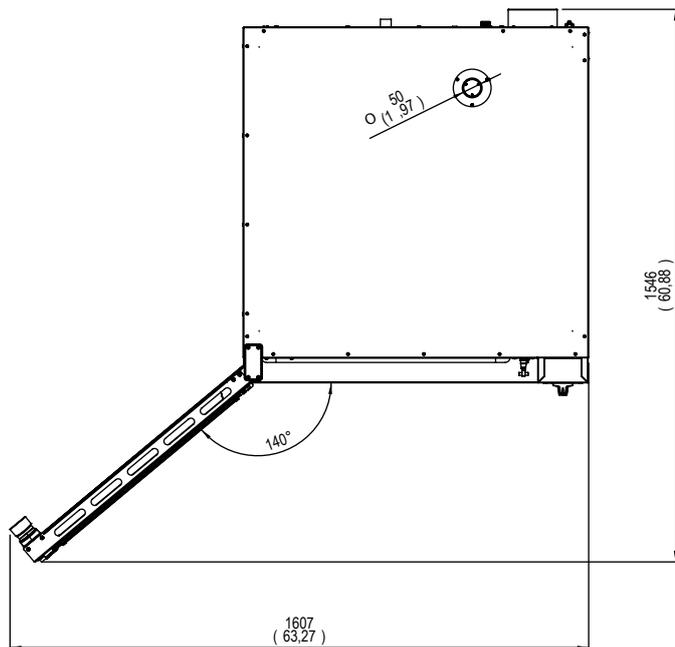
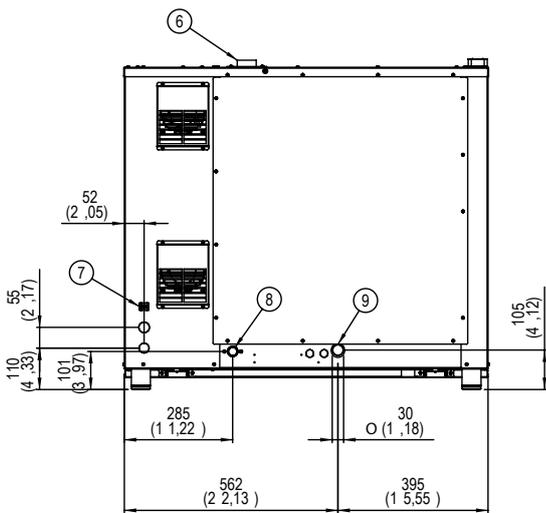
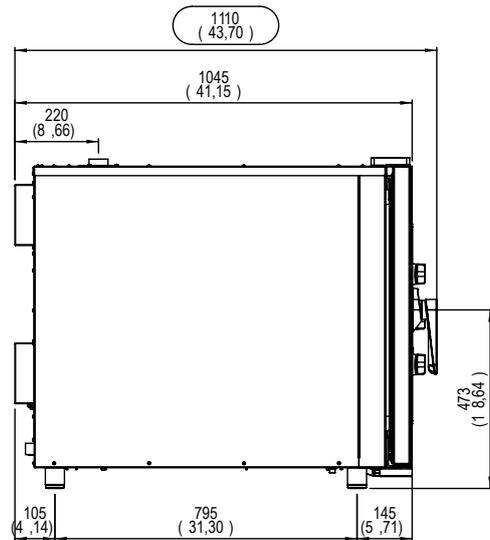
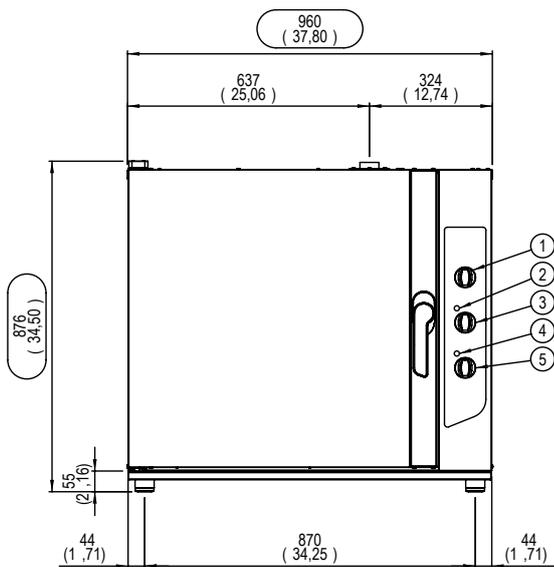


Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-

TECHNICAL FEATURES

Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	◆
High performance thermal insulation	YES
Break drop nebulizer	◆
Lightning	LED ON THE DOOR
Direct injection humidification	◆
Boiler humidification	-
Opening door	NOT REVERSIBLE (RIGHT HANDLE)
Reversing fan	◆
Heavy duty reversing fan	◆
Phase cut speed control	-
Inverter speed control	-





01.	TIMER SELECTOR
02.	LIGHT ON/OFF HEATING ELEMENT
03.	TEMPERATURE SELECTOR
04.	STEAM LED
05.	STEAM SELECTOR

06.	HOT VAPOUR CHIMNEY Ø50MM (1",97)
07.	UNI-POTENTIAL TERMINAL
08.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
09.	DRAIN PIPE Ø30MM (1",18)

