



SQ10DGC

BAKERY OVEN 10 TRAYS 600 x 400 - GN 1/1
2,4" DIGITAL CONTROL
SELF CLEAN INTEGRATED

FUNCTIONAL CHARACTERISTICS

| | |
|--------------------------|--------------------------------|
| Display | TFT 2,4" IPS |
| Supply | Electric |
| Timer | - |
| Number of motors | 3 |
| Motor speeds | 5 |
| Max cooking temperature | 260°C |
| Core probe | Single point PT1000 (Optional) |
| Cooking chamber material | AISI304 |
| Opening door | Right handle |
| Chimney | 50mm open |
| Humidification | Direct injection |
| Air injection | DryPRO |
| Version | Standard / 30A Contactors |
| Self-washing | Automatic |



STANDARDS

| | |
|---------------|---------|
| Certification | CE - CB |
|---------------|---------|

TRAYS

| | |
|---------------|--|
| Trays rack | Wire PA-BIV 10/80 Sheet PA 10/85 (optional) |
| Max tray load | 4kg |

DIMENSIONS

| | |
|--------------------------------|---------------------|
| Oven size with handle WxDxH | 937 x 890 x 1220 mm |
| Oven size without handle WxDxH | 937 x 827 x 1220 mm |
| Chamber size WxDxH | 660 x 490 x 948 mm |
| Unit weight | 135kg |

PACKAGING

| | |
|---------------------------------|----------------------|
| Packaging | Pallet + carton box |
| Packaging size WxDxH | 1020 x 970 x 1342 mm |
| Unit weight with packaging | 153kg |
| Crate packaging size (optional) | 1020 x 970 x 1370 mm |

ELECTRICAL DATA

HEATERS 5kW 50/60Hz

| | | |
|-----------------|--------------|-----------|
| Power | 15,8kW | 15,8kW |
| Frequency | 50/60Hz | 50/60Hz |
| Power supply | 380-415V 3N~ | 220-240V~ |
| Amperage | 25,19A | 68,60A |
| Power cord req. | 5G4 | 3G25 |

HEATERS 6.5kW 50/60Hz

| | | |
|-----------------|--------------|-----------|
| Power | 18,7kW | 18,7kW |
| Frequency | 50/60Hz | 50/60Hz |
| Power supply | 380-415V 3N~ | 220-240V~ |
| Amperage | 29,43A | 81,24A |
| Power cord req. | 5G6 | 3G25 |

WATER CONNECTION REQUIREMENTS

| | |
|------------------------------------|-------------------|
| Humidification Water Inlet | 3/4" GAS (male) |
| Washing Water Inlet | 8mm quick fitting |
| Water drain | 30mm |
| Max water hardness | 5°f |
| Water pressure requirement min-max | 150-200kPa |



CONSUMPTION

| | |
|----------------------------|----------------------|
| Humidification Water | 4l/h max consumption |
| Rinse Water @2barG | 7,9l |
| Short Washing Water @2barG | 24,9l |
| Long Washing Water @2barG | 31,1l |
| Short Washing Detergent * | 70,3g |
| Long Washing Detergent * | 140,6g |

CONNECTIVITY

| | |
|-----------|----------|
| USB | USB 2.0 |
| Bluetooth | - |
| Wi-Fi | STANDARD |
| Cloud | STANDARD |

ACCESSORIES

| | |
|----------------------------|--|
| Self clean system kit | - |
| Oven stand | TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S |
| Hood (Air) | POSQMAF1 - POSQMAF2 |
| Hood (Water) | POSQMWF1 - POSQMWF2 |
| External Core probe | CP5 (020SON0007) |
| Sous vide probe | CP4 (020SON0010) |
| Proofer | CA9308M0 - MH - DH CA9312M0 - MH - DH |
| Stacking kit for 2 ovens | SK42 |
| Smoker | SMK02 |
| Blast Chiller | KDA03 - KDA05 |
| Blast chiller stacking kit | SK43 |
| 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 | 5°C - 115°C Δ / 41 °F - 239 °F Δ |
| Core probe cooking | ◇ |
| Sous vide cooking | ◇ |
| Low temperature cooking | ◆ |
| DISPLAY AND CONNECTIVITY | |
| Type of display | 2,4" LCD GRAPHIC |
| 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 | 5 |
| Dehumidification set | 0-100% |
| Humidity set | 0-100% |
| Preheat set | AUTOMATIC |
| RECIPE COOKING | |
| User recipes book | 100 |
| Factory recipes book | - |
| Cooking cycles | 6 |
| Recipes with name and picture | ◆ |
| Fast recipe selection buttons | 6 |
| SPECIAL CYCLE | |
| Multi-level mix ALL IN | - |
| Multi-level mix ALL OUT | - |
| Food regeneration | - |
| Overnight cooking | ◆ |
| Overnight self clean | ◇ |
| Cook & hold | - |

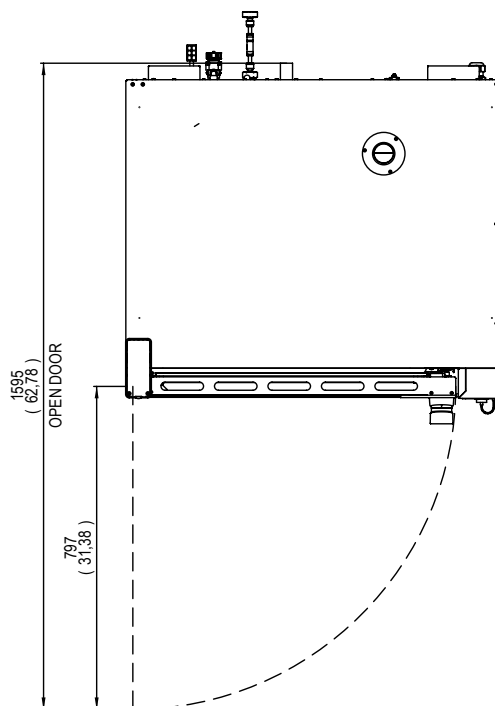
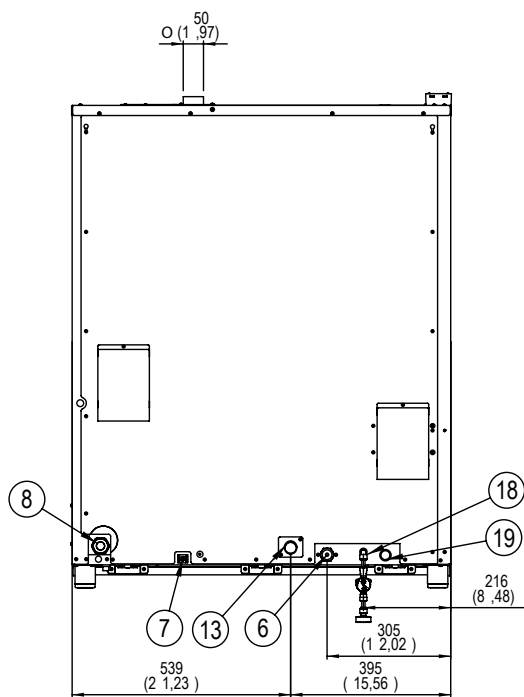
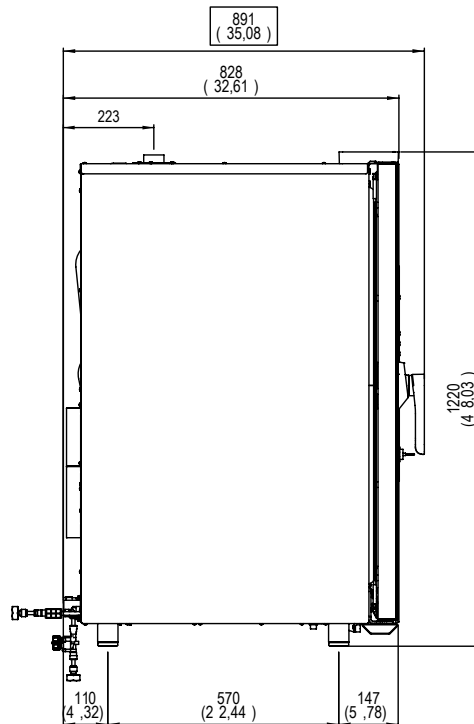
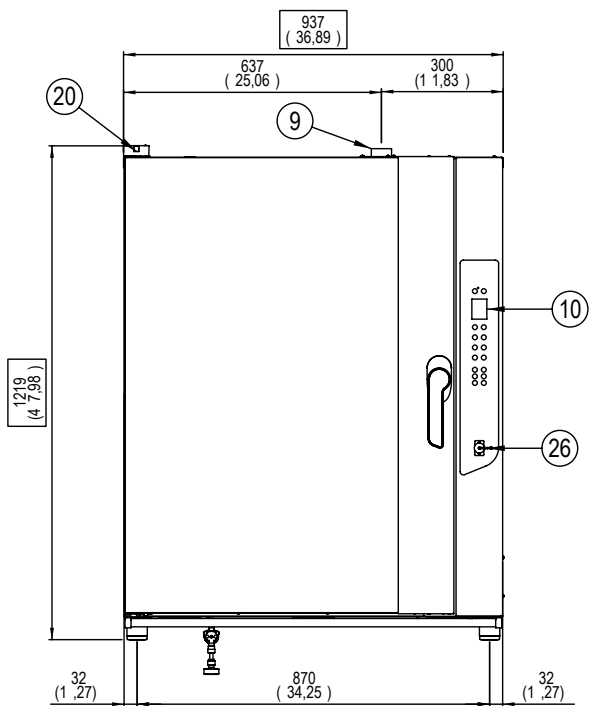


| | |
|----------------------------------|---|
| Multi-timer | ◆ |
| Routine program | - |
| Proofing | ◆ |
| Fast Cooling | ◆ |
| Automatic washing system / Rinse | ◇ |
| Fast start | - |
| Recipe scheduling | ◆ |
| Holding / Mass production | ◆ |

TECHNICAL FEATURES

| | |
|-------------------------------------|-------------------------------|
| Cooking chamber material | AISI 304 |
| 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 | - |





| | |
|-----|--|
| 06. | WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION) |
| 07. | UNIPOTENTIAL TERMINAL |
| 08. | COMPRESSION CABLE GLAND |
| 09. | HOT VAPOUR CHIMNEY Ø50MM (1,97") |
| 10. | DIGITAL CONTROL |

| | |
|-----|-------------------------------------|
| 13. | DRAIN PIPE Ø30MM (1,18) |
| 18. | WATER WASHING SYSTEM 3/4" BSP (GAS) |
| 19. | DEGREASING DETERGENT WASHING SYSTEM |
| 20. | USB CONNECTION |
| 26. | CORE PROBE IN-LET |

