



T043MHT.EV

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)	32
Unit weight with packaging (kg)	40
ELECTRICAL DATA	///
Number of engines	1
Frequency (Hz)	50
Power (kW)	3,2
Voltage A	-
B	-
C	230V ~
D	-
Current (A) A	-
B	-
C	13,9
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	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)	60
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		WS10
Water softner 6800L		WS11
Water softner 12000L		WS12
Water pressure adaptor		WPA
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	◆