

SQ1021ADGC

GAS COMBI OVEN 10 TRAYS GN 2/1 or 660 x 460* - 20 TRAYS GN 1/1 2,4" DIGITAL CONTROL SELF CLEAN INTEGRATED

FUNCTIONAL CHARACTERISTICS	
Display	2,4" LCD IPS
Supply	Natural gas / GPL
Timer	-
Number of motors	3
Motor speeds	2
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	-
Version	Standard

*Special tray rack support on request

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STANDARDS		
Certification		CB - GAR
TRAYS		
Trays rack		Sheet GA-BIV 10/80
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		964 x 1208 x 1321 mm
Oven size without handle WxDxH		964 x 1143 x 1321 mm
Chamber size WxDxH		660 x 770 x 948 mm
Unit weight		164kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1045 x 1245 x 1422 mm
Unit weight with packaging		187kg
Crate packaging size (optional)		1045 x 1245 x 1414 mm
ELECTRICAL DATA		
	50Hz	**60Hz**
Power	0,58kW	0,79kW
Frequency	50Hz	60Hz
Power supply	220-240V 1N~	220-240V 1N~
Amperage	2,64A	3,59A
Power cord req.	3G1,5	3G1,5
BURNER DATA		
G30 - G31		
G30 - G31 Power		20kW
G30 - G31 Consumption		1,58kg/h
Injector 28...30 mbar		160R
Injector 30 mbar		160R
Injector 37 mbar		150R
Injector 50 mbar		140R
G20		
G20 Power		20kW
G20 Consumption		2,12kg/h
Injector 13 mbar		250R

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Injector 20 mbar	225R
Injector 20...25 mbar	225R
Injector 25 mbar	225R
WATER CONNECTION REQUIREMENTS	
Humidification Water inlet	3/4" M Gas threaded
Washing Water inlet	8mm quick fitting
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	7,9l
Short Washing Water @2barG	29,8l
Long Washing Water @2barG	37,1l
Short Washing Detergent *	255g
Long Washing Detergent *	511g
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD
ACCESSORIES	
Nozzle kit	85BRU00019 (GAS03)
Self clean system kit	-
Oven stand	-
Hood (Air)	-
Hood (Water)	-
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofer	-
Stacking kit for 2 ovens	-
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

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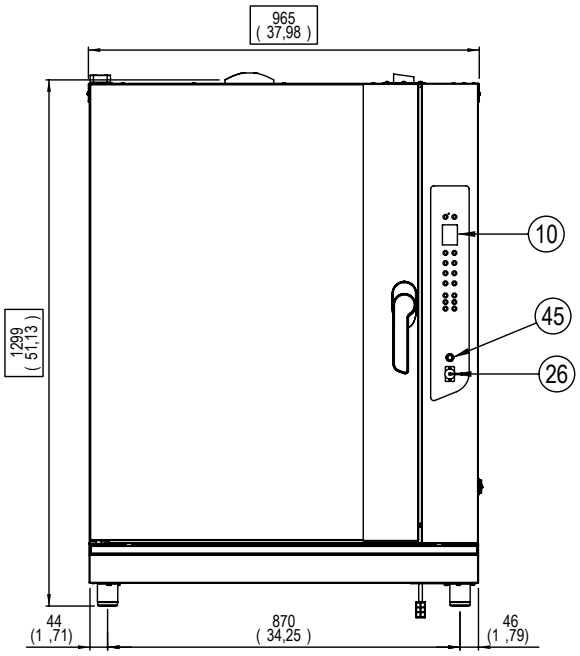
◆ Standard ◇ Optional - Not available

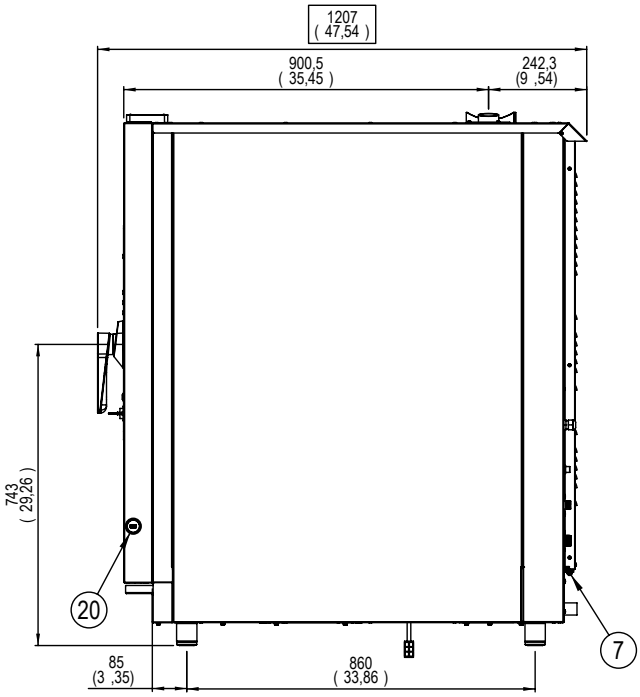
TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F
Static cooking	-
Delta T cooking	5°C - 115°C Δ / 41 °F - 239 °F Δ
Core probe cooking	◇
Sous vide cooking	◇
Low temperature cooking	◆
DISPLAY AND CONNECTIVITY	
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	-
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	-

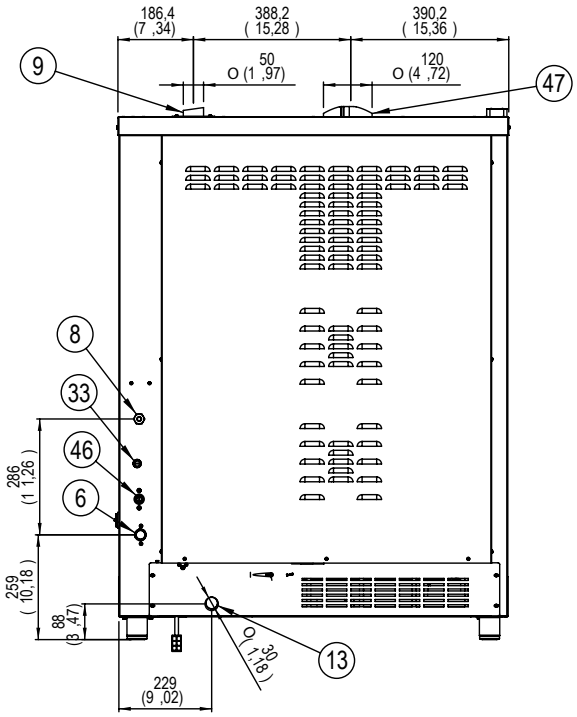
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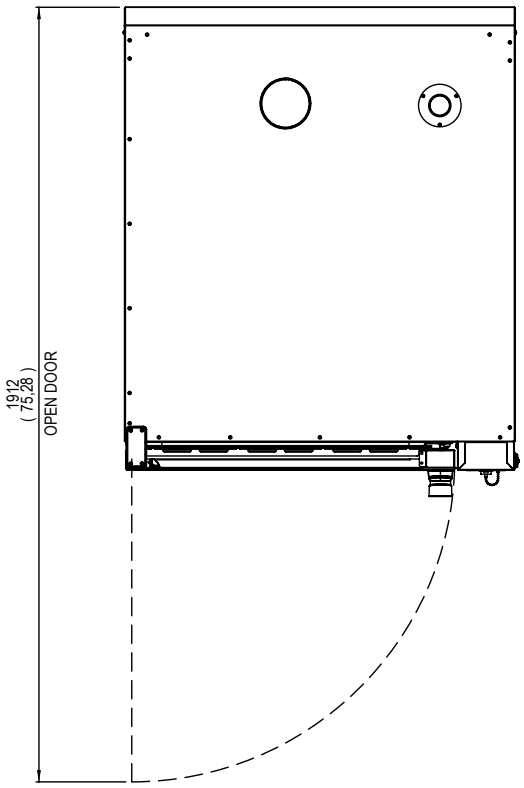
Multi-timer	◆
Routine program	-
Proofing	◆
Fast Cooling	◆
Automatic washing system / Rinse	◇
Fast start	-
Recipe scheduling	◆
Holding / Mass production	◆
TECHNICAL FEATURES	
Cooking chamber material	AISI 304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
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	-

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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)

20.	USB CONNECTION
26.	CORE PROBE IN-LET
33.	SAFETY THERMOSTAT
45.	RESET BURNER
46.	GAS IN-LET G1/4"
47.	HOT FUMES CHIMNEY Ø120MM (4,72")

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