

SQ10AMVN0

GAS BAKERY OVEN 10 TRAYS 600 x 400 - GN 1/1 MECHANICAL CONTROL + 2 MOTOR SPEEDS

FUNCTIONAL CHARACTERISTICS	
Display	2,4" LCD IPS
Supply	Natural gas / GPL
Timer	Linear scale
Number of motors	3
Motor speeds	2
Max cooking temperature	260°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Version	Standard

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STANDARDS		
Certification	CE - CB - GAR	
TRAYS		
Trays rack	Wire PA-BIV 10/80	
Max tray load	4kg	
DIMENSIONS		
Oven size with handle WxDxH	940 x 936 x 1321 mm	
Oven size without handle WxDxH	940 x 871 x 1321 mm	
Chamber size WxDxH	660 x 486 x 948 mm	
Unit weight	164kg	
PACKAGING		
Packaging	Pallet + carton box	
Packaging size WxDxH	1020 x 970 x 1422 mm	
Unit weight with packaging	187kg	
Crate packaging size (optional)	-	
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	2,12m³/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	22,4l/h max consumption
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-
CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	STANDARD
Cloud	STANDARD
ACCESSORIES	
Nozzle kit	85BRU00019 (GAS03)
Self clean system kit	-
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	-
Hood (Water)	-
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofer	CA9308M0 - MH - DH CA9312M0 - MH - DH
Stacking kit for 2 ovens	-

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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

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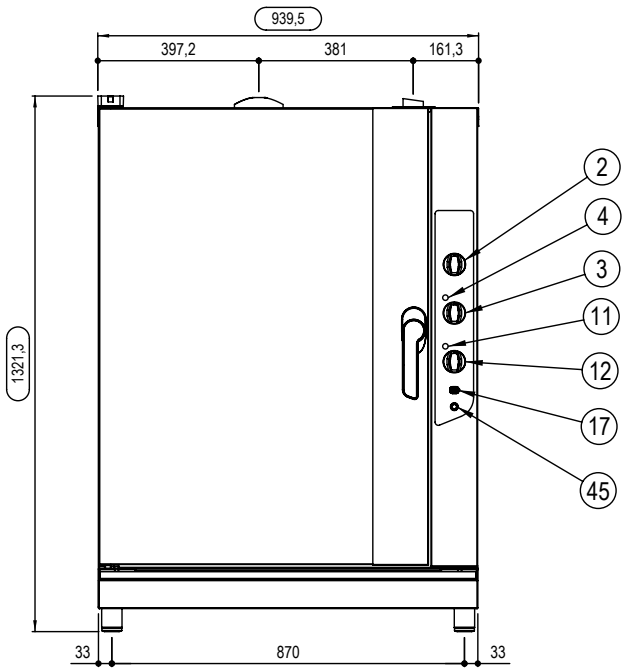
◆ Standard ◇ Optional - Not available

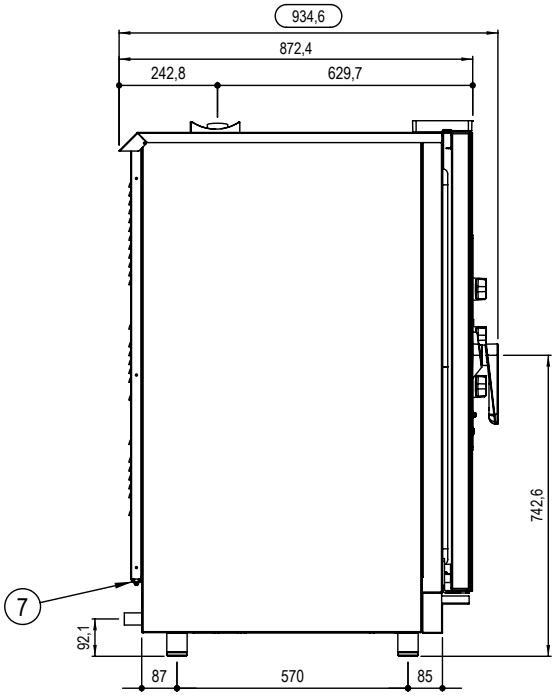
TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F
Static cooking	-
Delta T cooking	-
Core probe cooking	-
Sous vide cooking	-
Low temperature cooking	-
DISPLAY AND CONNECTIVITY	
Type of display	ANALOGIC
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	2
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	-

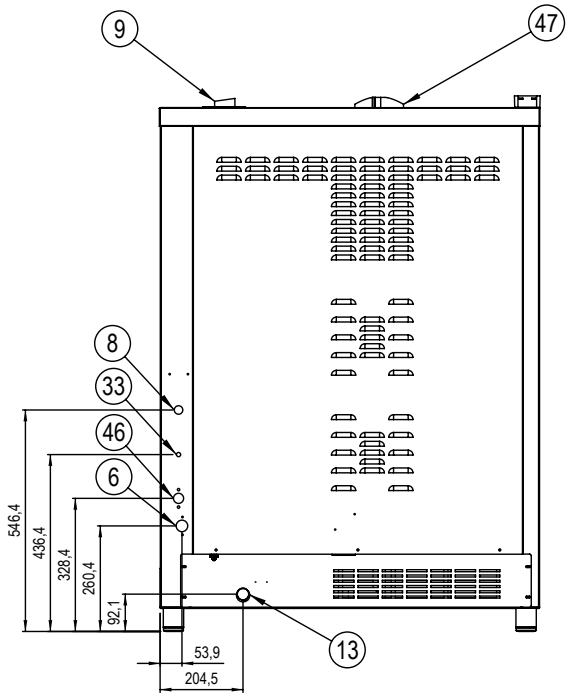
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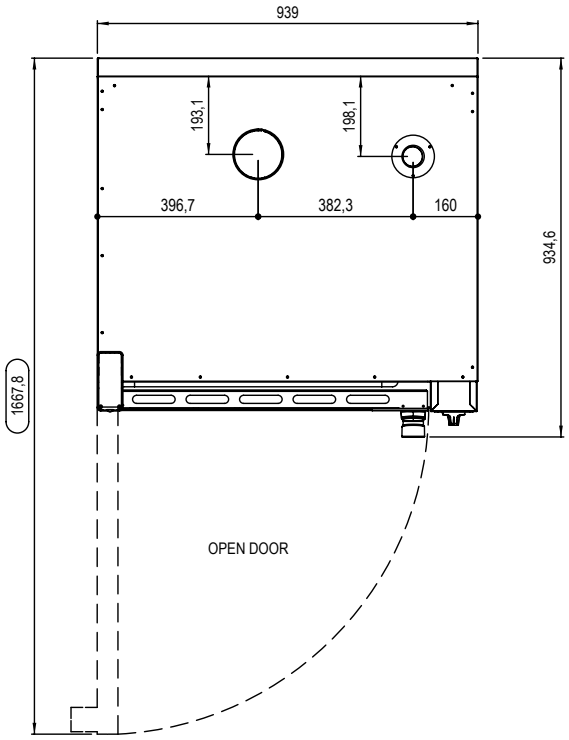
Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-
TECHNICAL FEATURES	
Cooking chamber material	AISI 304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
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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02.	TIMER SELECTOR
03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	WATER IN-LET SOLENOID VALVE G3/4" (HUMIDIFICATION)
07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
09.	HOT VAPOUR CHIMNEY Ø50MM (1,97")

11.	LIGHT ON/OFF STEAM
12.	STEAM SELECTOR
13.	DRAIN PIPE Ø30MM (1,18)
17.	TWO SPEED REGULATION BUTTON
33.	SAFETY THERMOSTAT
45.	RESET BURNER
46.	GAS IN-LET G1/4"
47.	HOT FUMES CHIMNEY Ø120MM (4,72")

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