



VENIX
Food Service Equipment



VENICE STYLE, EMOTION & INNOVATION

2014





G12D



G12M



G05D



G05M

Reinforced special door



Back-ventilated



Removable plug-in gasket



TORCELLO
Oven Line

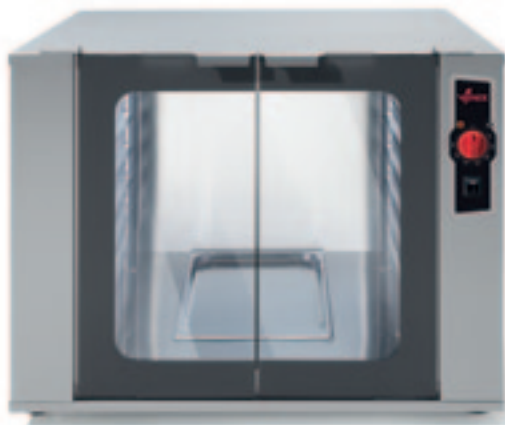


T04MI



T043M

CANNAREGIO
Proofers



P12



P9

Direct injection steam



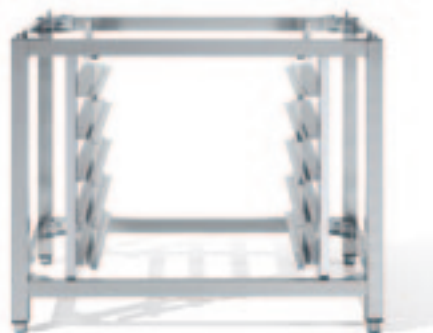
Cooking chamber



Air speed regulation



STAND
for Ovens



T12S



T9S



T8S

ACCESSORIES
for Ovens



GP30



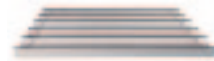
GP31



GP32



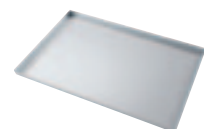
GP33



PT10



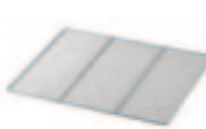
PT12



PT13



PT15



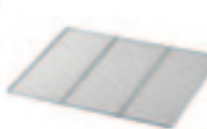
PG10



PT19



PT20



PG12

Clima

Digital line

Manual line



TECHNICAL SPECIFICATIONS

	G12D	G12M	G05D	G05M
Oven Category	COMBI STEAM OVEN	COMBI STEAM OVEN	COMBI STEAM OVEN	COMBI STEAM OVEN
Load Capacity	12 GN 1/1 (530x325mm)	12 GN 1/1 (530x325mm)	5 GN 1/1 (530x325mm)	5 GN 1/1 (530x325mm)
Outside dimension	920x840x1200 WxDxH	920x840x1200 WxDxH	920x840x705 WxDxH	920x840x705 WxDxH
Space between trays	67mm	67mm	67mm	67mm
Power	16,1 kW	16,1 kW	10,8 kW	10,8 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.	400 V - 3N / 50-60 Hz.	230 V - 1N / 400 V - 3N / 50-60 Hz.	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C	285°C	260°C	285°C
Weight	148 Kg.	148 Kg.	90 Kg.	90 Kg.
Equipped with:	Digital control 99 programs Bi-directional reversing fan system Digital water injection regulation Automatic pre-heating setting N. 2 speed regulation N. 3 cooking cycles for each program Steam Exhaust regulation Halogene lights Core probe	Bi-directional reversing fan system Electronic water injection regulation Mechanical timer 0-120' Halogene lights	Digital control 99 programs Bi-directional reversing fan system Digital water injection regulation Automatic pre-heating setting N. 2 speed regulation N. 3 cooking cycles for each program Steam Exhaust regulation Halogene lights Core probe	Bi-directional reversing fan system Electronic water injection regulation Mechanical timer 0-120' Halogene lights

	T04MI	T043M
Oven Category	CONVECTION OVEN WITH HUMIDITY	CONVECTION OVEN
Load Capacity	4 TRAYS 600x400 GN 1/1	4 TRAYS 450x340
Outside dimension	750x695x560 WxDxH	560x595x580 WxDxH
Space between trays	75mm	75mm
Power	6,4 kW	2,85 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.	230 V - 1N / 50-60 Hz.
Temperature	285°C	285°C
Weight	52 Kg.	28 Kg.
Equipped with:	Bi-directional reversing fan system Manual water injection regulation Mechanical timer 0-120' Halogene lights	Mechanical timer 0-120' Halogene lights

	P12	P9
Model suitable for oven	M10S	M06S - M04S
Load Capacity	12 TRAYS 600x400 - GN 1/1	8 TRAYS 600x400 - GN 1/1
Outside dimension	920x900x700 WxDxH	920x760x860 WxDxH
Space between trays	75 mm	75 mm
Power	2 kW	2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz	230 V - 1N / 50-60 Hz
Temperature	0-60° C	0-60° C
Weight	48 Kg.	46 Kg.
Direct humidification system	Optional	Optional
Equipped with:	Water container	Water container

Dealer

