



R063M

CAPACITY, DIMENSIONS, WEIGHT	///
Capacity trays	"6 GN 2/3 h=40mm 4 GN 2/3 h=65mm"
Distance between trays (mm)	"46 for trays h=40mm 69 for trays h=65mm"
Type of rack holder	GRID
Oven size with handle WxDxH (mm)	530 x 764 x 755
Oven size without handle WxDxH (mm)	530 x 721 x 755
Chamber size WxDxH (mm)	380 x 396 x 376
Packaging	PALLET + CARTON BOX
Packaging size WxDxH (mm)	600 x 1008 x 1017
Unit weight (Kg)	59
Unit weight with packaging (Kg)	72
ELECTRICAL DATA	///
Number of engines	1
Frequency (Hz)	50
Power (kW)	5,3
Voltage	A 400V 3N ~ B 400V 2N ~ C 230V 1 ~ D 230V 3 ~
Current (A)	A 8,4 B 15,7

	C	22,9
	D	14,6
Alimentation cable / power plug	A	NO
	B	NO
	C	NO
	D	NO
WATER CONNECTION REQUIREMENTS	///	
Water inlet	YES	
Water drain	YES	
Minimum water quality standards	5°f	
FUNCTIONAL CHARACTERISTICS	///	
Supply	ELECTRIC	
Control panel	MECHANICAL	
Multilingual screen	-	
Cooking type	COMBI STEAM	
Max cooking temperature (°C)	260	
Cooking chamber material	AISI 304	
Opening door	FROM RIGHT TO LEFT	
Easy clean internal glass	YES	
STANDARD EQUIPMENT	///	
Washing	NO	
Core probe	NO	
VARIANTS AVAILABLE	///	
Opening door	FROM LEFT TO RIGHT	
Packaging	PALLET CRATE	
Packaging size WxDxH (mm)	600 x 1008 x 1019	
Frequency (Hz)	60	
Power (kW)	-	
Voltage	A	-
	B	-
	C	-
	D	-

Current (A)	A	-
	B	-
	C	-
	D	-
Alimentation cable / power plug	A	-
	B	-
	C	-
	D	-
ACCESSORIES		///
Self clean system		S1
Stainless steel tray rack holder		NO
Stainless steel grid rack holder		NO
Oven stand		TCV
		TCVS
		TCVLS
Condensation hood		H10R
Water condensation hood		NO
Proofer		NO
Overplanning kit for 2 ovens		SK11
Blast chiller		ASP05
		KDA05
Overlapping kit for blast chillere + 1 ovens		SK46
Smoker		SMK02
Core probe		NO
Core probe for vacuum		NO
Water softner cover		WS10
Water softner 6800L		WS11
Water softner 12000L		WS12
Water pressure adaptor		WPA
Manual shower kit		S7
"Detergent 750ML (for Self clean system or Manual shower kit)"		DT1
"Detergent 6KG (only with self clean system)"		-
"Detergent 10KG (only with self clean system)"		-
Wheels kit for stand		R60B

FEATURES

◆ Standard | ◇ Optional | - Not available

MANUAL COOKING

Convection cooking	30°C - 280°C	◆
Mixed steam and convection cooking	30°C - 230°C	◆
Steaming	35°C - 130°C	◆
Dry air cooking	30°C - 280°C	◆
Delta T cooking with core probe		-
With core probe		-
Low temperature cooking		-
Sous Vide cooking		-

SPECIAL CYCLES

Multi-level mix:		-
Core probe regeneration		-
Timed regeneration		-
V-OVERNIGHT COOKING		-
V-COOK & HOLD		-
Multi-timer cooking		-
Proofing		-
Automatic Cooling		-
V-SELF CLEANING SYSTEM		-
V-RINSING SYSTEM		-

AUTOMATIC COOKING

V-RECIPE BOOK	120 programs	-
Program: possibility to memorize program with name and picture		-
Overnight automatic cleaning program		-
Automatic pre-heating setting		-
Programmable timers		-
Cooking cycles for each program	n°6	-

AIR DISTRIBUTION IN THE COOKING CHAMBER

V-BI.DIRETIONAL REVERSING FAN		◆
Number of speed regulation	1	

OVERLAP SYSTEM

V- OVERLAP CONNECTION with ovens		◇
V- OVERLAP CONNECTION with Venix's Blast Chillers		◇
V- OVERLAP CONNECTION with Venix's Proofing		◇
V- OVERLAP CONNECTION with Venix's Stand		◇

OTHER FUNCTIONS			
Infinity time			◆
Multilangue software			-
Temperature parameter unit F° or C°			◇
Lights integrated in the door	Halogen		◆
CONNECTION			
USB			-
WI-FI			-
VENIX-CLOUD			-
TECHNICAL DETAILS			
Internal glass easy clean system			◆
V- BREAK DROP technology for excellent humidity			◆
Thermal insulation structure (energetic efficiency)			◆
Inverter technology			-
External connection for 2nd core probe			-
Digital water injection regulation			◆