



T043E

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)		28
Unit weight with packaging (kg)		35
ELECTRICAL DATA		///
Number of engines		1
Frequency (Hz)		50/60
Power (kW)		2,6
Voltage	A	-
	B	-
	C	230V ~
	D	-
Current (A)	A	-
	B	-
	C	11,2
	D	-

Power cord/power plug	A	
	B	
	C	
	D	
WATER CONNECTION REQUIREMENTS	///	
Water inlet	-	
Water drain	-	
Minimum water quality standards	-	
FUNCTIONAL CHARACTERISTICS	///	
Supply	ELECTRIC	
Certification	-	
Control panel	MECHANICAL	
Multilingual screen	-	
Cooking type	CONVECTION	
Bidirectional motors	-	
Two speed regulation	-	
Max cooking temperature (°C)	280	
Cooking chamber material	ENAMELLED IRON	
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)	-	
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		-
Water softner 6800L		-
Water softner 12000L		-
Water pressure adaptor		-
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		-
Grill		-

AUTOMATIC COOKING

Program: possibility to memorize program		-
V-EVOLUTION CONTROL WITH 6 SPEED PRO-GRAMS		-
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		-