



R10M

CAPACITY, DIMENSIONS, WEIGHT		///
Capacity trays	"10 GN 1/1 h=40mm 6 GN 1/1 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 939 x 939	
Oven size without handle WxDxH (mm)	530 x 896 x 939	
Chamber size WxDxH (mm)	380 x 572 x 560	
Packaging	PALLET + CARTON BOX	
Packaging size WxDxH (mm)	600 x 1008 x 1017	
Unit weight (Kg)	89	
Unit weight with packaging (Kg)	101,5	
ELECTRICAL DATA		///
Number of engines		2
Frequency (Hz)		50
Power (kW)		14
Voltage	A	400V 3N ~
	B	NO
	C	NO
	D	230V 3 ~
Current (A)	A	21,8
	B	NO

	C	NO
	D	37,7
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 1199
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	H10RW	
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	◆