

VENEXIA SAN GIORGIOBakery Line

SG06TC Electric Bakery Combi Steam Oven > 6 600x400 - GN 1/1 Tray Size <









- VENIXIA Touch Screen Control
- Digital control 400 programmes 200 cooking programmes already stored / 200 recipes individual to create
- Multipoint core probe
- Dual directional reversing fan system (80 sec interval)
- Digital controlled steam function up to 100%
- Automatic pre-heating setting
- **Multi Timer** up to 10 programmable timers to cook different products at the same time
- 10 speed regulations and 10 cooking cycles for each programme
- Hold function keeps temperature after cooking
- Regeneration function
- Steam exhaust regulation
- Integrated washing system
- High performance 3phase motor
- LED door light
- Android system for connection "WiFi" for remote control (CLOUD)
- Android app to create personal recipes from any device
- USB connection
- Supplied with 2 grids















Technical Information

Model	SG06TC
Load Capacity	6 600x400 or 6 GN1/1
Outside Dimensions with Handle (WxDxH)	792x1021x941 mm
Space between Trays	80 mm
Power	10.8 kW
Voltage	400V / 3 Phases
Max. Temperature	280°C
Weight	100 KG