

VENICE STYLE, EMOTION & INNOVATION

VENIX
Food Service Equipment



venix.it




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# **VENIX** Creative spirit

Venix is in fact a lively mix of creativity, artistic spirit, desire to communicate with the world, which ideally takes its cue from the millenary "Repubblica Serenissima", from a long and prestigious tradition made up of inventions, global trade, a taste for sharing and, above all, a great spirit of innovation.










# **VENIX** Creative spirit

This is the essence of Venix, the principle that inspires its dynamic relationship with the hot and cold catering equipment market, the identity of an innovative business project, built up on the foundations of a solid experience in the field and projected into an international dimension.











To put it in just one word, "Venetian's", seen as the emblem of a way of doing business which has its roots in a highly suggestive and vitally strong historical cultural context.









# Venice style, emotion & innovation

## INNOVATION




Venix ovens are latest generation appliances of guaranteed "Made in Italy" and Venetian Style. Android operating system which excels for ease of use and for the ability to exploit "cloud" platforms simply and effectively offering high added value.

## CONCEPTS



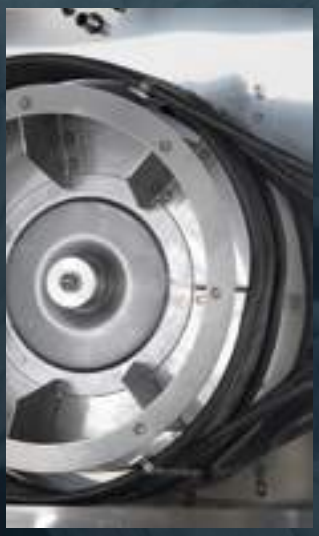

The programmes we suggest for keeping cooked foods are designed to ensure they will always be appetizing, whatever the different types of cooking methods employed. Our research also covered correct management of the natural moisture in processed food, based on timescales and on the proportion (°C) of minimum required temperature.

## DESIGN



Original «made in Venice» design to promote the shapes and appearance of the equipment, so they present themselves as furnishing objects in the «live Kitchen»

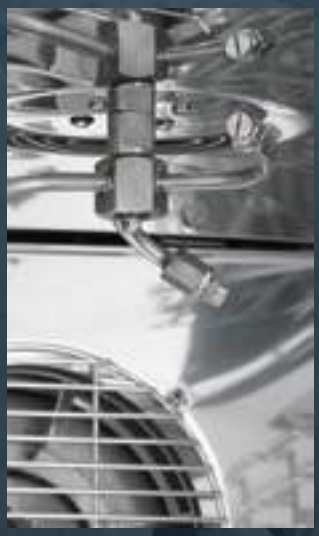
## PERFORMANCE



Dynamic distribution air circulation system with "inverter", revolutionary 6-blade fan with automatic reversal and "clima" extraction system guarantees excellent results even with fully loaded ovens.



## QUALITY



100% tested products and inspections made during incoming and throughout the assembly stages, following the strict criteria of "lean production", ensure high-performance equipment that are reliable over the years.

## EFFICIENCY



Obtaining the utmost benefit from the use of top-quality materials, in terms of time, energy, water and space.

## ACCESSORIES



A broad range of accessories to satisfy new cooking trends.

## VALUE



Better value for good investment in Venix products.

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# VENEXIA Cloud Evolution

The cloud is a potentially infinite source of recipes, hints and explanatory videos to keep you constantly up to date with the latest international trends in catering. Consulting cloud content is easy and intuitive too. Just create your own account and let yourself be amazed by the world of VENEXIA, the wide range of working tools it offers and its emphasis on top quality "Made in Italy". Once you have found the content you are interested in, you can download it on to a standard USB flash drive for loading into your oven's memory. This offers you a unique way to customise your oven, create your own recipes, add vital information deriving from your own experience and even attach images of your creations.
**VENEXIA grows with you!**



**USB**
USB port that allows easly upload or download cooking programs

VenixCloud

**CLOUD TECHNOLOGY FOR :**
HACCP and data/cycle log management
On-line technical service
(parameters and alarms management)
Technical documentation

Access to
**VENIX CLOUD**
website using all types of internet-connected device.
Secure access thanks to login ID, password and personal details.





**WI-FI ROUTER**
For connection of oven to the internet

Access to
**VENIX RECIPES PLATFORM**
website using all types of internet-connected device.
Secure access thanks to login ID, password and personal details.



**VENIX RECIPES**
Recipes platform website
**Download**
VENIX recipes to USB flash drive
**Upload/download**
customize recipes to/from USB flash drive



Data uploads/downloads using USB flash drive



## Recipe sharing with USB

VENEXIA ovens facilitate the management of chains of restaurants in different towns or even countries. New recipes can simply be downloaded from the portal on to a USB flash drive. This means that daily menus can guarantee the same high quality standards and offer the certainty of serving excellent food all over the world, quickly and easily.







## Service centre

Provided your VENEXIA oven is connected to our cloud service, its native wi-fi permits functioning to be constantly monitored and assistance arranged promptly in the event of a problem.

## Remote control / haccp

VENEXIA ovens are designed to simplify work in the kitchen by speeding up oven operation and letting professional chefs dedicate more time to creativity and presentation. The functioning of VENEXIA ovens can be monitored remotely (from a PC, tablet or smart phone) and all the steps in the cooking of any dish can be remotely analysed too. HACCP data can also be downloaded on to a USB flash drive for archiving and retrieval in order to maximise food safety and ensure conformity to applicable legislation.



# CONCEPTS

## VENEXIA COOKING

The Venix recipe book offers measured control over the different parameters and the various steps of the cooking process. In short, we have exploited all possible options, by controlling fan speeds, cooking times and temperatures, and flue draught. Accordingly, cooked foods can be perfectly balanced from every standpoint, and included in programmes that will not only meet accepted standards but offer much more besides.
**VENEXIA, passion, science, technology, always at your side.**






### Chefs

Our constantly expanding cloud platform offers a growing number of shared recipes, videos and cooking hints. VENEXIA ovens also let you choose from 400 cooking programs, including 200 standard programs developed by leading international chefs.


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# CONCEPTS







## VENEXIA COOKING

## AUTOMATIC COOKING




Top international chefs have placed their experience at your disposal by creating a wide range of cooking programs that let you prepare top quality food with superb flavour.

The result?
Delicious first courses, perfect browned roasts, juicy meats, evenly cooked bread, fragrant desserts and crispy fries. Just select the recipe you want and relax. **VENEXIA does the rest!**

## MANUAL COOKING




If you are an experienced chef, you will want to exploit your creativity and decide every aspect of the cooking process personally.

**VENEXIA** guarantees you top quality results thanks to accurate temperature control, uniform heat distribution, humidity control and a **multipoint core temperature probe**.





## VENEXIA COOKING



## COOKING WITH CORE PROBE




**Twice the accuracy of control!**
**VENEXIA** doubles the quality and precision of core probe cooking and doubles the certainty of results too by offering the option to use two separate probes simultaneously (the second probe is optional). A **3-point probe** comes as standard for accurate temperature control. A second **Sous-vide probe** is also available on request for use with delicate and vacuum cooked foods.



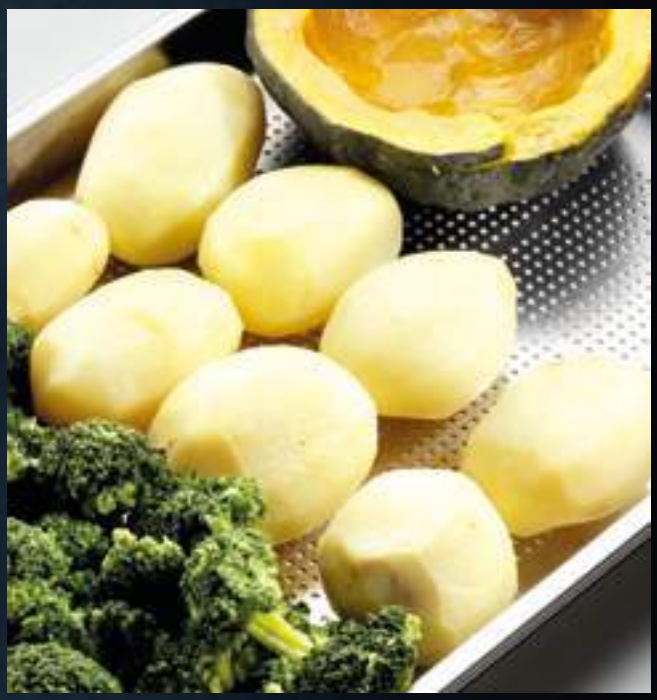
## UNIFORM COOKING



**VENEXIA** is designed to satisfy the needs of the most demanding bakers and pastry chefs, who need precision, sensitivity and uniform cooking to produce crispy bread and fragrant desserts. **VENEXIA**'s **dynamic distribution** air circulation system lets you choose between 10 different fan speed with **inverter**.
A revolutionary **6-blade fan** with automatic reversal and **Clima extraction system** guarantees excellent results even with full oven loads.



## STEAMING



Steaming preserves the nutritional properties of foods and maintains their original flavour, colour and consistency.
With its **direct injection system**, **dynamic air flow distribution** and **Clima extraction technology, VENEXIA** lets you achieve excellent steaming results at any temperature between 48° and 130°C to suit the type of product.



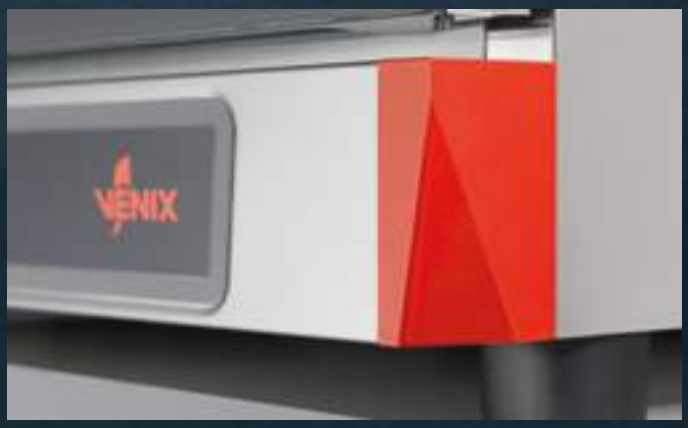
# DESIGN

## Touch the future of thinking!

**Original «made in Venice» design to promote the shapes and appearance of the equipment, so they present themselves like "modern art objects" in the «live Kitchen»**

The fourth industrial revolution is upon us, and to help you exploit it to the full, Venix is introducing VENEXIA, a new line of professional ovens designed and made to optimise the quality of your work in the kitchen using the latest, most innovative technology. VENEXIA ovens feature a 7" display with a resolution of 800 x 480 and IPS technology. They also run the Android operating system which excels for ease of use and for the ability to exploit cloud platforms simply and effectively, offering chefs and their assistants access to content of high added value.
VENEXIA ovens are latest-generation appliances of guaranteed Made in Italy and Venetian style.
The VENEXIA Range has been designed and developed to respond to the demand for more design-oriented equipment's in professional kitchens. Our mission, and the aim of these ovens we are delighted to present to the world, is to support chefs' creativity with smart appliances based on the concept of the "internet of things".




VENIX


130
55




VENIX




0
10
20
30
40
50
40
2H



# PERFORMANCE

## Uniform cooking



Perfect temperature control, dynamic distribution air circulation system with “inverter thanks to an innovative chamber design and a revolutionary 6-blade fan.

## Air speed regulation



To reach incredible performances even with delicate dishes.







## Direct injection steam



The steam solutions we propose are efficient becuse particularly fast and hygienic as the steam generated is gently and not dry.

## Clima



With our special motorized air-valve opening we are able to guarantee the best regulation of air-flow in the cooking chamber.

# QUALITY

## Tested products



100% tested products and inspections made during incoming and throughout the assembly stages ensure high-performance equipments that are reliable over the years.

## Automatic washing system



Integrated automatic washing system is the new technology to keep care and cleanliness with very low consumption of chemicals, water and energy.

## Special door



Reinforced special door hinges are dedicated to ensuring an effective seal each and every time.

## Removable plug-in gasket



Removable plug-in gasket providing a seamless seal.

## Back-ventilated



Back-ventilated double glass door with heat-reflecting coating that guarantees a low contact temperature on the external and easy to clean



Possibility to use different high level accessories as 3 point probe or sous-vide probe to provide solution for the specific requirements of our customers.

# EFFICIENCY

**At design time we study solutions that minimize the consumption of 4 most important factors in the environment**

## Space



Creation of multifunctional devices that replace all those traditional cooking (cookers, boiling kettle, table-top grills, etc).

## Energy



Reducing energy consumption due to heating elements divided into multiple zones that synchronize optimal use and special lighting so the operator can realize perfectly the cooking situation without opening the door.

## Water



Extreme performances requested by the chef allows us to minimize water wastage that are controlled by the software.



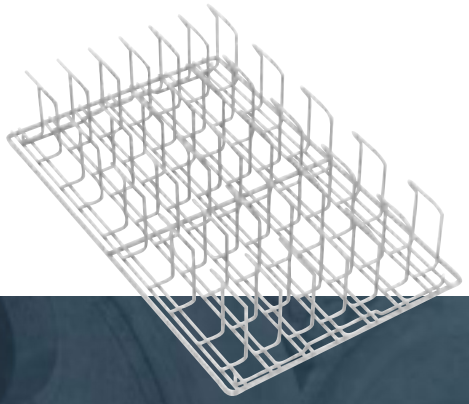
## Time

Uniform heat distribution and efficient humidity control thanks to an innovative chamber design and a revolutionary 6-blade fan reduce cooking time.

# ACCESSORIES - VALUE

Full range of accessories and cooking solutions to provide the best tools for hot and cold preparation.

The combination of innovation, efficiency, quality, design, performance and customer service ensure the realibility and long life of our products to save time and money.














VENIX
Food Service Equipment



VENICE STYLE, EMOTION & INNOVATION



# Gastronomy






Combi steam ovens for gastronomy

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# PASSION FOR **COOKING**





Venice, cradle of art and crossroads of peoples, foods and flavours.
Surrounded by so much magnificence and in keeping with our cosmopolitan city's traditions, **VENIX** has developed the Gastronomy line to offer solutions that combine efficiency and technology
Our passion for what we do helps chefs in over 90 countries around the world, in accordance with the traditions of a thousand years of history.

Gastr

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**San Marco** range

**Giudecca** range



onomy

# Technology & Simplicity

## San Marco Touch control

Our constantly expanding cloud platform offers a growing number of shared recipes, videos and cooking hints. VENEXIA ovens also let you choose from 400 cooking programs, including 150 standard programs developed by leading international chefs.

VENEXIA ovens feature a 7" display with a resolution of 800 x 480 and IPS technology.

On /OFF Button






## Giudecca Digital line

Intuitive button with digital displays and full programs permit you to control all cooking processes with straordinary results




## Giudecca Manual line

Elegant manual control that emphasizes its simplicity and use

**Combi steam ovens**



# SM20TC

| | |
|---|---|
| **Oven Category** | COMBI STEAM OVEN |
| **Load Capacity** | 20 GN 1/1 (530x325 mm) |
| **Outside dimension** | 1050x940x1900 WxDxH |
| **Space between trays** | 67 mm |
| **Power** | 28,5 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C |
| **Weight** | 255 Kg |

**Equipped with:**

Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 phase motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Trolley with capacity of 20 trays GN1/1 included - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device.

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VENEXIA
Touch Line
VENIX

# San Marco oven range

**Combi steam ovens**



## SM12TC

| | |
|---|---|
| **Oven Category** | COMBI STEAM OVEN |
| **Load Capacity** | 12 GN 1/1 (530x325 mm) |
| **Outside dimension** | 790x945x1260 WxDxH |
| **Space between trays** | 67 mm |
| **Power** | 16,1 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C |
| **Weight** | 163 Kg |

**Equipped with:**

Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 phase motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device.

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## SM07TC

## SM05TC

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 7 GN 1/1 (530x325 mm) | 5 GN 1/1 (530x325 mm) |
| **Outside dimension** | 790x945x930 WxDxH | 790x945x770 WxDxH |
| **Space between trays** | 67 mm | 67 mm |
| **Power** | 10,8 kW | 9 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 129 Kg | 109 kg |
| **Equipped with** | Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 phase motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device. | |

# Giudecca oven range

**Combi steam ovens**



## G20D
## G20DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | **Equipped with:** |
| **Load Capacity** | 20 GN 1/1 (530x325mm) | 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 - (S3) Self clean system optional on request - Trolley with capacity of 20 trays GN 1/1 included |
| **Outside dimension** | 1050x940x1900 WxDxH | |
| **Space between trays** | 67 mm | |
| **Power** | 28 kW | |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | |
| **Temperature** | 260°C | |
| **Weight** | 250 kg | |

* Model with self clean system integrated

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# **Giudecca** oven range

**Combi steam ovens**





## G12D
## G12DC*

## G07D
## G07DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 12 GN 1/1 (530x325mm) | 7 GN 1/1 (530x325mm) |
| **Outside dimension** | 920x840x1200 WxDxH | 920x840x865 WxDxH |
| **Space between trays** | 67mm | 67mm |
| **Power** | 16,1 kW | 10,8 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 151 kg | 117 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. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe - (S3) Self clean system on request | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe - (S3) Self clean system on request |

* Model with self clean system integrated

VENIX Food Service Equipment







# G05D
# G05DC*

# G053D
# G053DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 5 GN 1/1 (530x325mm) | 5 GN 2/3 (355x325mm) |
| **Outside dimension** | 920x840x705 WxDxH | 700x715x630 WxDxH |
| **Space between trays** | 67mm | 67mm |
| **Power** | 10,8 kW | 5,4 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 103 kg | 64 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. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe - (S3) Self clean system on request | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 cooking cycles for each program - Halogen lights - Core probe - (S3) Self clean system on request |

* Model with self clean system integrated

# Giudecca oven range

**Combi steam ovens**



## G20M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | **Equipped with:** |
| **Load Capacity** | 20 GN 1/1 (530x325mm) | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights - Trolley with capacity of 20 trays GN 1/1 included |
| **Outside dimension** | 1050x940x1900 WxDxH | |
| **Space between trays** | 67mm | |
| **Power** | 28,5 kW | |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | |
| **Temperature** | 285°C | |
| **Weight** | 250 kg | |

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# **Giudecca** oven range

**Combi steam ovens**





## G12M

## G07M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 12 GN 1/1 (530x325mm) | 7 GN 1/1 (530x325mm) |
| **Outside dimension** | 920x840x1200 WxDxH | 920x840x865 WxDxH |
| **Space between trays** | 67mm | 67mm |
| **Power** | 16,1 kW | 10,8 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 149 kg | 117 kg |
| **Equipped with** | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights |

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# G05M

# G053M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 5 GN 1/1 (530x325mm) | 5 GN 2/3 (355x325mm) |
| **Outside dimension** | 920x840x705 WxDxH | 700x715x630 WxDxH |
| **Space between trays** | 67mm | 67mm |
| **Power** | 10,8 kW | 5,4 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 103 kg | 64 kg |
| **Equipped with** | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights |

# Gastronomy accessories

| | T12VS | T12V | T12VL | T9VS | T9V |
|---|---|---|---|---|---|
| |  |  |  |  |  |
| **Model suitable for oven** | SM12TC | SM12TC | SM12TC - SM07TC - SM05TC | SM07TC - SM05TC | SM07TC - SM05TC |
| **Outside dimension** | 790x940x700 WxDxH | 790x940x700 WxDxH | 790x940x500 WxDxH | 790x940x800 WxDxH | 790x940x800 WxDxH |
| **Weight** | 24,6 kg | 15,6 Kg | xxx Kg | 15 Kg | 22,6 kg |

| | T12S | T12 | T12L | T9S | T9 | T9L |
|---|---|---|---|---|---|---|
| |  |  |  |  |  |  |
| **Model suitable for oven** | G12D - G12DC G12M | G12D - G12DC G12M | G12D - G12DC G12M | G07D - G07DC G05D - G05DC G07M - G05M | G07D - G07DC G05D - G05DC G07M - G05M | G07D - G07DC G05D - G05DC G07M - G05M |
| **Outside dimension** | 920x620x700 WxDxH | 920x620x700 WxDxH | 920x620x500 WxDxH | 920x620x800 WxDxH | 920x620x800 WxDxH | 920x620x300 WxDxH |
| **Weight** | 24,6 kg | 15,6 Kg | 15 Kg | 22,6 kg | 12 Kg | 9 Kg |

| | T7S | T7 |
|---|---|---|
| |  |  |
| **Model suitable for oven** | G053D - G053M | G053D - G053M |
| **Outside dimension** | 680x560x800 WxDxH | 680x560x800 WxDxH |
| **Weight** | 20 kg | 11 Kg |



**SMK01 TC** SMOKER/PROOFING KIT FOR SAN MARCO OVENS RANGES



**SMK02** SMOKER FOR GIUDECCA OVENS RANGE

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## H20



| | |
|---|---|
| **Model suitable for oven** | SM20TC - G20DC - G20D - G20M |
| **Description** | STAINLESS STEEL CONDENSATION HOOD |
| **Outside dimension** | 1050x1030x300 WxDxH |
| **Power** | 0,3 kW |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. |
| **Equipped with** | n. 2 stainless steel removable and washable anti grease filter - n. 2 speed extraction |

## H10TC



## H10



| | | |
|---|---|---|
| **Model suitable for oven** | SM12TC - SM07TC - SM05TC | G12D - G12DC - G07D - G07DC<br>G05D - G05DC - G12M - G07M - G05M |
| **Description** | STAINLESS STEEL CONDENSATION HOOD | STAINLESS STEEL CONDENSATION HOOD |
| **Outside dimension** | 790x1120x300 WxDxH | 920x960x300 WxDxH |
| **Max absorbed power** | 0,3 kW | 0,3 kW |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. | 230 V / 1N - 50 / 60 Hz. |
| **Equipped with:** | n. 2 stainless steel removable and washable anti grease filter - n. 2 speed extraction | |

## TROLLEY

## TR20S



| | |
|---|---|
| **Model suitable for oven** | SM20TC - G20D - G20DC - G20M |
| **Capacity** | 20 trays GN 1/1 |
| **Space between trays** | 67mm |
| **Dimension** | 755x565x1710 WxDxH |
| **Weight** | 25 Kg |



VENICE STYLE, EMOTION & INNOVATION



# Compact






Compact combi steam ovens for gastronomy

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**Rialto** range

Comp

# PASSION FOR **SOLUTIONS**



**Less is more!**
That's the objective behind the design of
a range of ovens that optimize space without
compromising on high performance and distinctive design.

*act*

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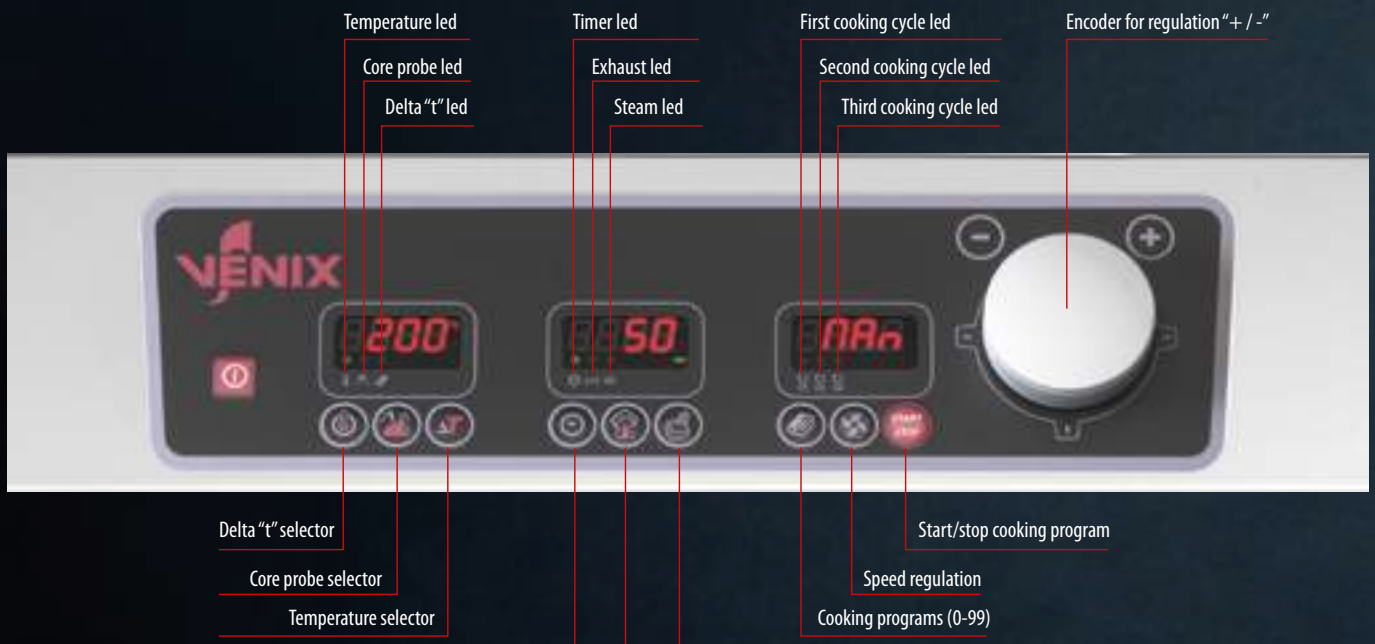
Food Service Equipment

# Technology & Simplicity




## Rialto Digital line

Intuitive button with digital displays and full programs permit you to control all cooking processes with extraordinary results




## Rialto Manual line

Elegant manual control that emphasizes its simplicity and use


VENIX

# **Rialto** oven range

**Compact combi steam ovens for gastronomy**



## R10D
## R10DC*

| | |
|---|---|
| **Oven Category** | COMBI STEAM OVEN |
| **Load Capacity** | 10 GN 1/1 |
| **Outside dimension** | 530x842x910 WxDxH |
| **Space between trays** | 10 trays of 40mm or 6 trays 65mm |
| **Power** | 14 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 30/260°C |
| **Weight** | 115 kg |
| **Equipped with** | 2 Powerful motors - Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe integrated - (S3) Self Clean System Optional on request |

* Model with automatic washing system

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# R06D
# R06DC*

# R063D
# R063DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 6 GN 1/1 | 6 GN 2/3 |
| **Outside dimension** | 530x842x730 WxDxH | 530x740x730 WxDxH |
| **Space between trays** | 6 trays of 40mm or 4 trays of 65mm | 6 trays of 40mm or 4 trays of 65mm |
| **Power** | 7 kW | 5,3 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 30/260°C | 30/260°C |
| **Weight** | 93 kg | 80 kg |
| **Equipped with** | 1 motor - Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe integrated - (S3) Self Clean System Optional on request | 1 motor - Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe integrated - (S3) Self Clean System Optional on request |

* Model with automatic washing system

# **Rialto** oven range

**Compact combi steam ovens for gastronomy**



## R10M

| | |
|---|---|
| **Oven Category** | COMBI STEAM OVEN |
| **Load Capacity** | 10 GN 1/1 |
| **Outside dimension** | 530x842x910 WxDxH |
| **Space between trays** | 10 trays of 40mm or 6 trays 65mm |
| **Power** | 14 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 30/260°C |
| **Weight** | 115 kg |
| **Equipped with** | 2 Powerful motors - Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights |

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# R06M

# R063M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM OVEN | COMBI STEAM OVEN |
| **Load Capacity** | 6 GN 1/1 | 6 GN 2/3 |
| **Outside dimension** | 530x842x730 WxDxH | 530x740x730 WxDxH |
| **Space between trays** | 6 trays of 40mm or 4 trays of 65mm | 6 trays of 40mm or 4 trays of 65mm |
| **Power** | 7 kW | 5,3 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 30/260°C | 30/260°C |
| **Weight** | 93 kg | 80 kg |
| **Equipped with** | 1 motor - Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120′ - Halogen lights | 1 motor - Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120′ - Halogen lights |

## TCV



## TCVS



## TCVLS



| | | | |
|---|---|---|---|
| **Model suitable for oven** | R10D-R10DC-R10M-R06D-R06DC-R06M-R063D-R063DC-R063M | R10D-R10DC-R10M-R06D-R06DC-R06M-R063D-R063DC-R063M | R10D-R10DC-R10M-R06D-R06DC-R06M-R063D-R063DC-R063M |
| **Outside dimension** | 500x660x800 WxDxH | 500x660x800 WxDxH | 500x660x500 WxDxH |
| **Weight** | 11,00 kg | 20,00 Kg | 18,00 Kg |

## H10R



| | |
|---|---|
| **Model suitable for oven** | R10D-R10DC-R10M-R06D-R06DC-R06M |
| **Description** | STAINLESS STEEL CONDENSATION HOOD |
| **Outside dimension** | 500x560x300 WxDxH |
| **Max absorbed power** | 0,3 kW |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. |
| **Equipped with:** | N. 1 Stainless steel removable and washable anti grease filter<br>N. 2 speed extraction |



**SMK02** SMOKER FOR RIALTO OVENS RANGE



**S3** WASHING SYSTEM KIT ELECTRIC OVENS



**S7** SHOWER KIT FOR RIALTO OVENS RANGE





V E N I C E  S T Y L E ,  E M O T I O N  &  I N N O V A T I O N



# Bakery





Bakery & Pastry ovens

VENIX
Food Service Equipment




**San Giorgio** range

Bake

# PASSION FOR **BAKING**

Bread is the common denominator of so many cultures.
**Venix** has created a product range that merges the experience of master bakers and pastry chefs from around the world with the most advanced Italian technology and know-how.
Set your imagination free to explore and experiment.
**Express your creativity in practice.**



**Lido** range




VENIX
Food Service Equipment

# Technology & Simplicity

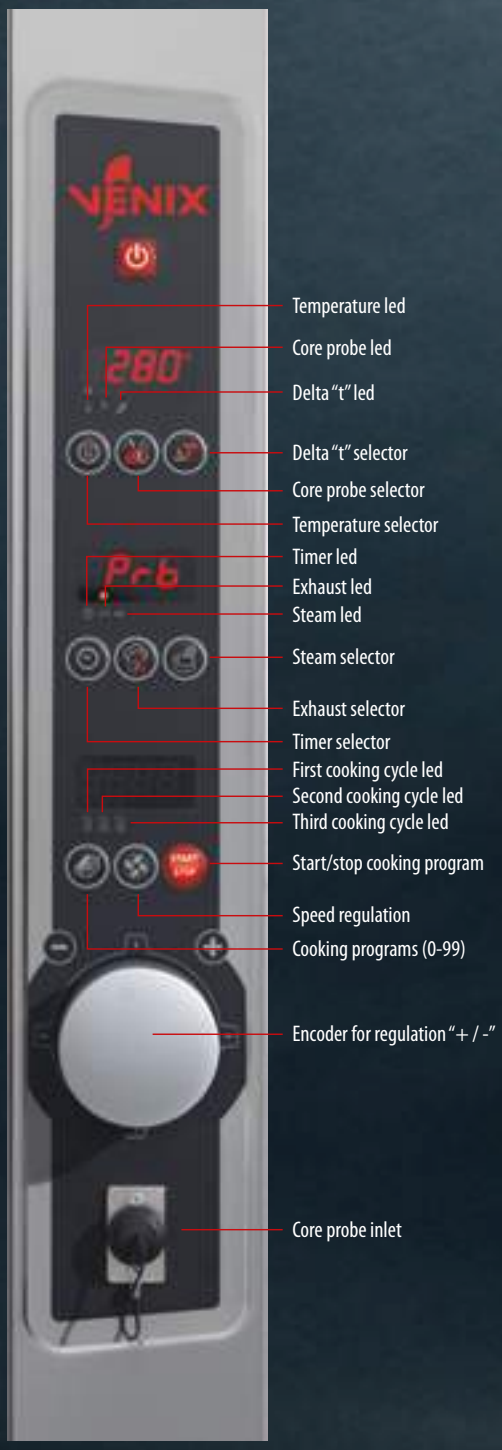
## San Giorgio Touch Evolution

Our constantly expanding cloud platform offers a growing number of shared recipes, videos and cooking hints. VENEXIA ovens also let you choose from 400 cooking programs, including 150 standard programs developed by leading international chefs.

VENEXIA ovens feature a 7" display with a resolution of 800 x 480 and IPS technology.

On /OFF Button






## Lido Digital line

Intuitive button with digital displays and full programs permit you to control all cooking processes with straordinary results




## Lido Manual line

Elegant manual control that emphasizes its simplicity and use

# CV04D / CV04DC*



| | |
|---|---|
| **Type** | CONDENSATION HOOD |
| **Outside dimension** | 980x940x290 WxDxH |
| **Power** | 0,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. |
| **Weight** | 50 Kg |

| | |
|---|---|
| **Type** | BAKERY CONVECTION OVEN |
| **Load capacity** | 4 trays 600x400 or 660x460 |
| **Outside dimension** | 980x890x700 WxDxH |
| **Power** | 10,8 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Weight** | 109 Kg |

| | |
|---|---|
| **Type** | BAKING OVEN WITH STEAM GENERATOR |
| **Load capacity** | 2 trays 600x400 or 660x460 |
| **Outside dimension** | 980x1100x384 WxDxH |
| **Power** | 6,4 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Weight** | 110 Kg |

| | |
|---|---|
| **Type** | PROOFER |
| **Load capacity** | 12 trays 600x400 or 660x460 |
| **Outside dimension** | 980x1100x712 WxDxH |
| **Power** | 2,0 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. |
| **Weight** | 65 Kg |

* Model with self clean system integrated

VENIX Food Service Equipment



# CV06D / CV06DC*



| | |
|---|---|
| **Type** | CONDENSATION HOOD |
| **Outside dimension** | 980x940x290 WxDxH |
| **Power** | 0,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. |
| **Weight** | 50 Kg |

| | |
|---|---|
| **Type** | BAKERY CONVECTION OVEN |
| **Load capacity** | 6 trays 600x400 or 660x460 |
| **Outside dimension** | 980x890x865 WxDxH |
| **Power** | 10,8 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Weight** | 125 Kg |

| | |
|---|---|
| **Type** | BAKING OVEN WITH STEAM GENERATOR |
| **Load capacity** | 2 trays 600x400 or 660x460 |
| **Outside dimension** | 980x1100x384 WxDxH |
| **Power** | 6,4 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. |
| **Weight** | 110 Kg |

| | |
|---|---|
| **Type** | PROOFER |
| **Load capacity** | 12 trays 600x400 or 660x460 |
| **Outside dimension** | 980x1100x712 WxDxH |
| **Power** | 2,0 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. |
| **Weight** | 65 Kg |

* Model with self clean system integrated

**Bakery & Pastry ovens**



# SG16TC

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | **Equipped with:** |
| **Load Capacity** | 16 TRAYS 600x400 | Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Trolley with capacity of 16 trays 600x400 included - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device. |
| **Outside dimension** | 1050x940x1900 WxDxH | |
| **Space between trays** | 80 mm | |
| **Power** | 28,5 kW | |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | |
| **Temperature** | 260°C | |
| **Weight** | 255 Kg | |

VENIX Food Service Equipment


Touch Line

# San Giorgio oven range

**Bakery & Pastry ovens**



## SG10TC

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | **Equipped with:** |
| **Load Capacity** | 10 TRAYS 600x400 | Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device. |
| **Outside dimension** | 790x945x1260 WxDxH | |
| **Space between trays** | 80 mm | |
| **Power** | 16,1 kW | |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | |
| **Temperature** | 260°C | |
| **Weight** | 163 Kg | |

VENIX Food Service Equipment







## SG06TC

## SM04TC

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | BAKERY CONVECTION OVEN |
| **Load Capacity** | 6 TRAYS 600x400 | 4 TRAYS 600x400 |
| **Outside dimension** | 790x945x930 WxDxH | 790x945x770 WxDxH |
| **Space between trays** | 80 mm | 67 mm |
| **Power** | 10,8 kW | 9 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 129 Kg | 109 kg |
| **Equipped with** | Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device. | Digital control 400 programs - Core temperature probe with 3 points measurement - External connection for 2nd core probe that is optional - 3 motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 10 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 200 cooking recipes fitted inside / 200 recipes free - Hold function (keep temperature after cooking) - Regeneration function - Steam Exhaust regulation - Halogen lights - Self clean system integrated - Android system for connection "Wi-fi" and CLOUD for remote control, USB, diagnostics - Android App to create personal recipes from any device. |

# **Lido** oven range

**Bakery & Pastry ovens**





## L16D
## L16DC*

## L10D
## L10DC*

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | BAKERY CONVECTION OVEN |
| **Load Capacity** | 16 TRAYS 600x400 | 10 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 1050x940x1900 WxDxH | 920x840x1200 WxDxH |
| **Space between trays** | 80 mm | 80mm |
| **Power** | 28 kW | 16,1 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 260°C |
| **Weight** | 250 kg | 151 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. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights - Core probe - (S3) Self clean system on request - Trolley with capacity 16 trays 600x400 included | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 4 baking cycles for each program - Steam Exhaust regulation - Halogen lights (S3) self clean system on request |

* Model with self clean system integrated

VENIX Food Service Equipment







# L06D
# L06DC*

# L04D
# L04DC*

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | BAKERY CONVECTION OVEN |
| **Load Capacity** | 6 TRAYS 600x400 - GN 1/1 | 4 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 920x840x865 WxDxH | 920x840x705 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **Power** | 10,8 kW | 10,8 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 117 kg | 103 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. 4 baking cycles for each program - Steam Exhaust regulation - Halogen lights (S3) self clean system on request | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 2 speed regulation - N. 3 baking cycles for each program - Steam Exhaust regulation - Halogen lights (S3) self clean system on request |

* Model with self clean system integrated

# **Lido** oven range

**Bakery & Pastry ovens**





## L16M
## L16MV*

## L10M
## L10MV*

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | BAKERY CONVECTION OVEN |
| **Load Capacity** | 16 TRAYS 600x400 | 10 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 1050x940x1900 WxDxH | 920x840x1200 WxDxH |
| **Space between trays** | 80 mm | 80mm |
| **Power** | 28,5 kW | 16,1 kW |
| **Voltage / Frequency** | 400 V - 3N / 50-60 Hz. | 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 250 kg | 149 kg |
| **Equipped with** | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical time 0-120' - N. 2 speed regulation on request (L16MV) - Halogen lights - Trolley with capacity of 16 trays 600x400 included | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights - 2 speed fans regulation on request (L10MV) |

* Model with 2 speed fans

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# L06M
# L06MV*

# L04M
# L04MV*

| | | |
|---|---|---|
| **Oven Category** | BAKERY CONVECTION OVEN | BAKERY CONVECTION OVEN |
| **Load Capacity** | 6 TRAYS 600x400 - GN 1/1 | 4 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 920x840x865 WxDxH | 920x840x705 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **Power** | 10,8 kW | 10,8 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 117 kg | 103 kg |
| **Equipped with** | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights - 2 speed fans regulation on request (L06MV) | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogen lights - 2 speed fans regulation on request (L04MV) |

* Model with 2 speed fans

## P12TC.2*



| | |
|---|---|
| **Model suitable for oven** | SG10TC-SG06TC-SG04TC |
| **Load Capacity** | 12 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 790x900x760 WxDxH |
| **Space between trays** | 75 mm |
| **Power** | 2 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz |
| **Temperature** | 0-60° C |
| **Weight** | 62 Kg |
| **Equipped with:** | Water container |

* Automatic water injection regulation

## P12 / P12.2*



## P9 / P9.2*



| | | |
|---|---|---|
| **Model suitable for oven** | L10D - L10DC - L10M - L10MV | L06D - L06DC- L06M - L06MV - L04D - L04DC - L04M - L04MV |
| **Load Capacity** | 12 TRAYS 600x400 - GN 1/1 | 8 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 920x900x700 WxDxH | 920x830x860 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** | 62 kg | 63 kg |
| **Equipped with:** | Water container | Water container |

* Automatic water injection regulation

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## H20



## H10TC



| | | |
|---|---|---|
| **Model suitable for oven** | SG16TC - L16M - L16MV - L16D - L16DC | SG10TC - SG06TC - SG04TC |
| **Description** | STAINLESS STEEL CONDENSATION HOOD | STAINLESS STEEL CONDENSATION HOOD |
| **Outside dimension** | 1050x1030x300 WxDxH | 790x1120x300 WxDxH |
| **Power** | 0,3 kW | 0,3 kW |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. | 230 V / 1N - 50 / 60 Hz. |
| **Equipped with** | N. 2 stainless steel removable and washable anti grease filter - N. 2 speed extraction | |

## H10



| | |
|---|---|
| **Model suitable for oven** | L10D - L10DC - L10M - L10MV - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV |
| **Description** | STAINLESS STEEL CONDENSATION HOOD |
| **Outside dimension** | 920x960x300 WxDxH |
| **Max absorbed power** | 0,3 kW |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. |
| **Equipped with:** | N. 2 stainless steel removable and washable anti grease filter<br>N. 2 speed extraction |

# Stand for ovens

## T12VS T12V T12VL T9VS T9V



| | T12VS | T12V | T12VL | T9VS | T9V |
|---|---|---|---|---|---|
| **Model suitable for oven** | SG10TC | SG10TC | SG10TC - SG06TC - SG04TC | SG06TC - SG04TC | SG06TC - SG04TC |
| **Outside dimension** | 790x940x700 WxDxH | 790x940x700 WxDxH | 790x940x500 WxDxH | 790x940x800 WxDxH | 790x940x800 WxDxH |
| **Weight** | 24,6 kg | 15,6 Kg | 00 Kg | 15 Kg | 22,6 kg |

## T12S T12 T12L T9S T9 T9L



| | T12S | T12 | T12L | T9S | T9 | T9L |
|---|---|---|---|---|---|---|
| **Model suitable for oven** | L10D - L10DC - L10M | L10D - L10DC - L10M | L10D - L10DC - L10M | L06D - L06DC L06M - L06MV L04D - L04DC L04M - L04MV | L06D - L06DC L06M - L06MV L04D - L04DC L04M - L04MV | L06D - L06DC L06M - L06MV L04D - L04DC L04M - L04MV |
| **Outside dimension** | 920x620x700 WxDxH | 920x620x700 WxDxH | 920x620x500 WxDxH | 920x620x800 WxDxH | 920x620x800 WxDxH | 920x620x300 WxDxH |
| **Weight** | 24,6 kg | 15,6 Kg | 15 Kg | 22,6 kg | 12 Kg | 9 Kg |

# TROLLEY

## TR16S

| | |
|---|---|
| **Model suitable for oven** | SG16TC - L16D - L16DC - L16M |
| **Capacity** | 16 trays 600 x 400 |
| **Space between trays** | 80 mm |
| **Dimension** | 755x565x1710 WxDxH |
| **Weight** | 25 Kg |



VENIX Food Service Equipment





VENICE STYLE, EMOTION & INNOVATION



# Convection





Convection ovens for Pastry & Bakery

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Food Service Equipment

# PASSION FOR **SNACKING**



**Venix** offers a vast range of convection ovens in response to the rhythms and eating habits of the modern world.
These products ensure the rapid cooking of delicious dishes, saving time for consumers in a hurry, and express modern design in compact dimensions.
**Venix** lines are available in innumerable combinations to satisfy the most diverse needs.

Conve

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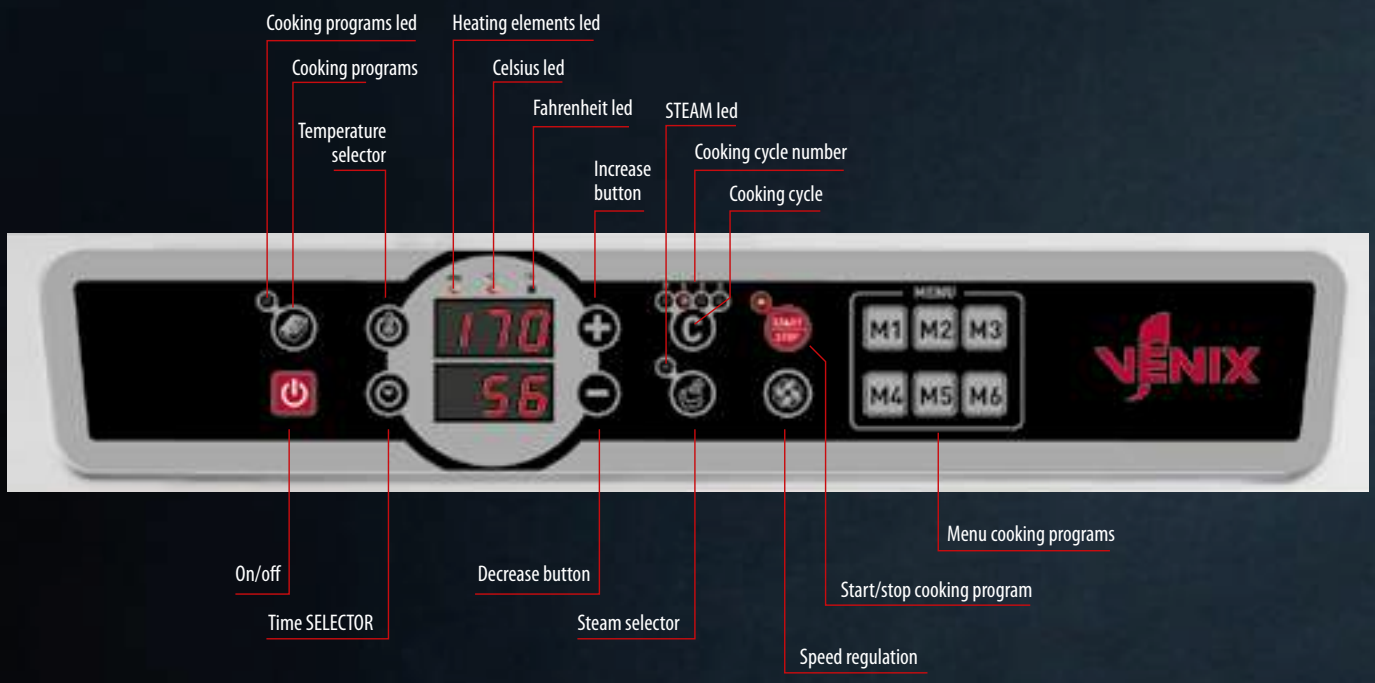
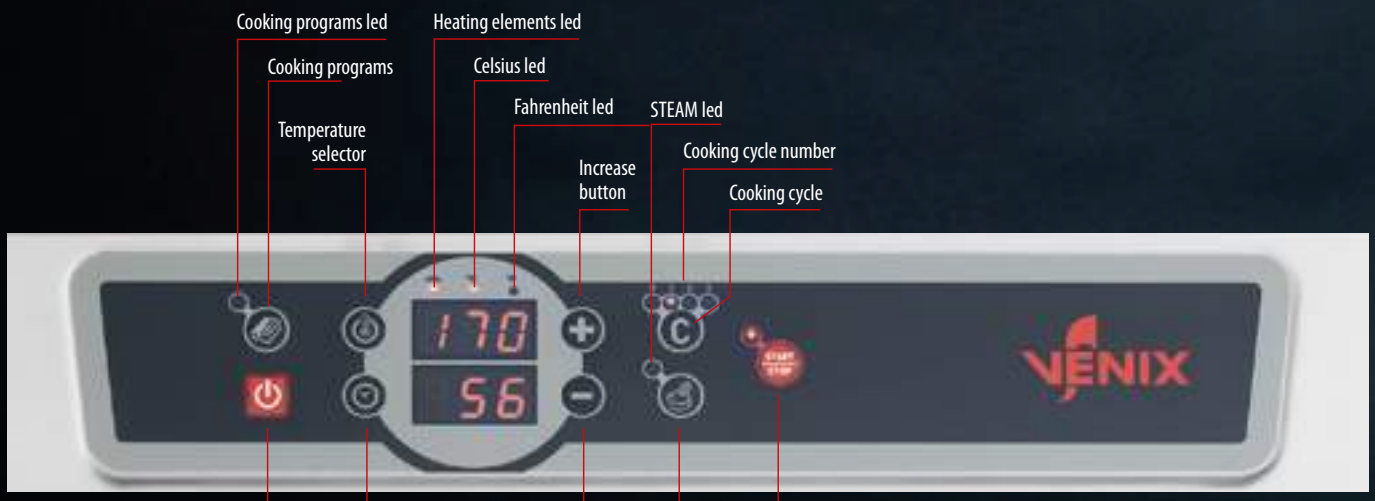
# Technology & Simplicity




## Dr Chef Digital evolution

Intuitive button with digital displays and full programs permit you to control all cooking processes with straordinary results. Possibility to memorize 6 recipes with direct access to reduce time.



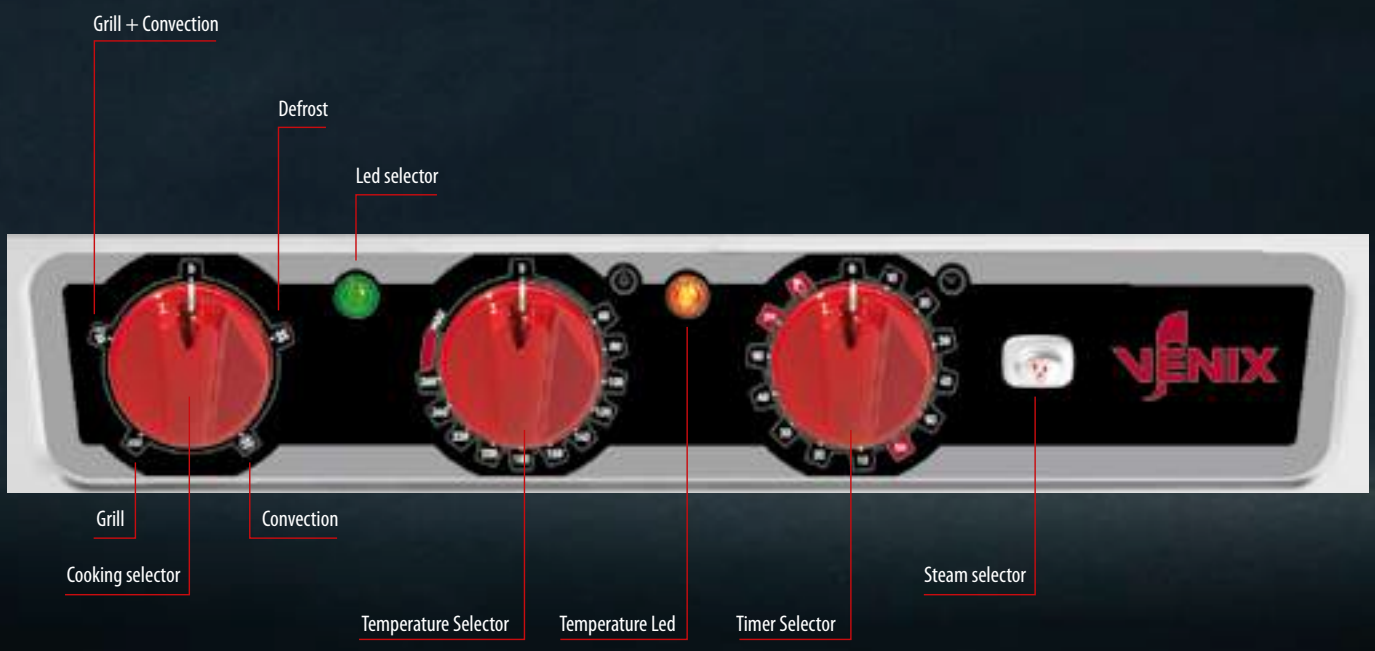

## Burano - Torcello Digital line

Intuitive button with digital displays and full programs permit you to control all cooking processes with straordinary results




## Burano - Torcello Manual line

Elegant manual control that emphasizes its simplicity and use




## Torcello Multifunction line

Elegant manual control that emphasizes its simplicity and use

# **Dr Chef** oven range

**Convection ovens for Pastry & Bakery**





## B04DV6.16

## B04D.16

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH STEAM | CONVECTION OVEN WITH STEAM |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 | 4 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 800x700x580 WxDxH | 800x700x580 WxDxH |
| **Space between trays** | 80 mm | 80mm |
| **Power** | 6,7 kW | 6,7 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 67 Kg | 67 kg |
| **Equipped with** | Digital control 99 programs - N. 6 speed programs - Bi-directional reversing fan system - Drain pipe in cooking chamber - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - 2 speeds motors - Halogen lights - USB connection - Powerful motor | Digital control 99 programs - Bi-directional reversing fan system - Drain pipe in cooking chamber - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

VENIX Food Service Equipment





# B04M.16

# B043DV6.16

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH STEAM | CONVECTION OVEN WITH STEAM |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 | 4 TRAYS 460x340 - GN 2/3 |
| **Outside dimension** | 800x700x580 WxDxH | 600x660x580 WxDxH |
| **Space between trays** | 80mm | 80 mm |
| **N. trays inside oven** | - | n.4 460x340 |
| **Power** | 6,7 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 260°C |
| **Weight** | 67 kg | 40 Kg |
| **Equipped with** | Bi-directional reversing fan system - Drain pipe in cooking chamber - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor | Digital control 99 programs - N. 6 speed programs - Bi-directional reversing fan system - Drain pipe in cooking chamber - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - 2 speeds motors - Halogen lights - USB connection - Powerful motor |

# **Burano** oven range

**Convection ovens for Pastry & Bakery**



## B04DV6

| | |
|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 800x700x580 WxDxH |
| **Space between trays** | 80 mm |
| **Power** | 6,7 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz |
| **Temperature** | 260°C |
| **Weight** | 67 Kg |

**Equipped with:**

Digital control 99 programs - N. 6 speed programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting N. 4 baking cycles for each program - 2 speeds motors - Halogen lights USB connection - Powerful motor

VENIX Food Service Equipment





# B043DV6

# B033DV6

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 460x340 - GN 2/3 | 3 TRAYS 460x340 - GN 2/3 |
| **Outside dimension** | 600x660x580 WxDxH | 600x560x495 WxDxH |
| **Space between trays** | 80 mm | 80 mm |
| **N. trays inside oven** | n.4 460x340 | n.3 460x340 |
| **Power** | 3,3 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 40 Kg | 38 Kg |
| **Equipped with** | Digital control 99 programs - N. 6 speed programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - 2 speeds motors - Halogen lights - USB connection - Powerful motor | Digital control 99 programs - N. 6 speed programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - 2 speeds motors - Halogen lights- USB connection - Powerful motor |

# **Burano** oven range

**Convection ovens for Pastry & Bakery**





## B04D

## B03D

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 | 3 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 800x700x580 WxDxH | 800x700x495 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **Power** | 6,7 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 67 kg | 57 kg |
| **Equipped with** | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

VENIX Food Service Equipment





# B043D

# B033D

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 460x340 | 3 TRAYS 460x340 |
| **Outside dimension** | 600x660x580 WxDxH | 600x660x495 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **N. trays inside oven** | n.4 460x340 | n.3 460x340 |
| **Power** | 3,3 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 40 kg | 38 kg |
| **Equipped with** | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic Pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic Pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

# **Burano** oven range

**Convection ovens for Pastry & Bakery**





## B04M

## B03M

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 | 3 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 800x700x580 WxDxH | 800x700x495 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **Power** | 6,7 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 67 kg | 57 kg |
| **Equipped with** | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer - 0 -120' - Halogen lights | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights |

VENIX Food Service Equipment





# B043M

# B033M

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 460x340 | 3 TRAYS 460x340 |
| **Outside dimension** | 600x660x580 WxDxH | 600x660x495 WxDxH |
| **Space between trays** | 80mm | 80mm |
| **N. trays inside oven** | n.4 460x340 | n.3 460x340 |
| **Power** | 3,3 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 40 kg | 38 kg |
| **Equipped with** | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights |




VENIX

# **Torcello side** oven range

**Convection ovens for Pastry & Bakery**



## T04DIS

| | |
|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 GN 1/1 |
| **Outside dimension** | 750x695x560 WxDxH |
| **Space between trays** | 75mm |
| **Power** | 6,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C |
| **Weight** | 58 kg |

**Equipped with:**

Digital control 99 programs - bi-directional reversing fan system - digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor - Side opening door

VENIX Food Service Equipment





# T03DIS

# T043DIS

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH UMIDITY |
| **Load Capacity** | 3 TRAYS 600x400 - GN 1/1 | 4 TRAYS 450x340 |
| **Outside dimension** | 750x695x505 WxDxH | 560x595x530 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **N. trays inside oven** | - | n.4 450x340 |
| **Power** | 3,3 kW | 3,2 kW |
| **Voltage / Frequency** | 230 V - 1N | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 38 Kg | 38 kg |
| **Equipped with** | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor - Side opening door | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor - Side opening door |

# **Torcello side** oven range

**Convection ovens for Pastry & Bakery**



## T04MIS

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | **Equipped with:** |
| **Load Capacity** | 4 TRAYS 600x400 GN 1/1 | Bi-directional reversing fan system - Manual water injection regulation<br>Mechanical timer 0-120' - Halogen lights - Powerful motor - Side opening door |
| **Outside dimension** | 750x695x560 WxDxH | |
| **Space between trays** | 75mm | |
| **Power** | 6,3 kW | |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | |
| **Temperature** | 285°C | |
| **Weight** | 48 kg | |

VENIX Food Service Equipment





# T03MIS

# T043MHTS

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 3 TRAYS 600x400 - GN 1/1 | 4 TRAYS 450x340 |
| **Outside dimension** | 750x695x505 WxDxH | 560x595x530 WxDxH |
| **Space between trays** | 75 mm | 75mm |
| **N. trays inside oven** | - | n.4 450x340 |
| **Power** | 3,3 kW | 3,2 kW |
| **Voltage / Frequency** | 230 V - 1N | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 38 Kg | 38 kg |
| **Equipped with** | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor - Side opening door | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor - Side opening door |





# **Torcello** oven range

**Convection ovens for Pastry & Bakery**





## T04DI

## T03DI

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 GN 1/1 | 3 TRAYS 600x400 GN 1/1 |
| **Outside dimension** | 750x695x560 WxDxH | 750x695x505 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **Power** | 6,3 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 58 kg | 38 kg |
| **Equipped with** | Digital control 99 programs - bi-directional reversing fan system - digital water injection regulation Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor | Digital control 99 programs - bi-directional reversing fan system - digital water injection regulation Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

VENIX Food Service Equipment





# T043DI

# T033DI

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH UMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 450x340 | 3 TRAYS 450x340 |
| **Outside dimension** | 560x595x530 WxDxH | 560x595x505 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **N. trays inside oven** | n.4 450x340 | n.3 450x340 |
| **Power** | 3,2 kW | 3,2 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 260°C | 260°C |
| **Weight** | 38 kg | 35 Kg |
| **Equipped with** | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

# **Torcello** oven range

**Convection ovens for Pastry & Bakery**





## T04MI

## T03MI

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 GN 1/1 | 3 TRAYS 600x400 GN 1/1 |
| **Outside dimension** | 750x695x560 WxDxH | 750x695x505 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **Power** | 6,3 kW | 3,3 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 48 kg | 38 kg |
| **Equipped with** | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor | Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor |

VENIX Food Service Equipment





# T043MHT

# T033MHT

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 450x340 | 3 TRAYS 450x340 |
| **Outside dimension** | 560x595x530 WxDxH | 560x595x505 WxDxH |
| **Space between trays** | 75mm | 75 mm |
| **N. trays inside oven** | n.4 450x340 | n.3 450x340 |
| **Power** | 3,2 kW | 3,2 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 38 kg | 35 Kg |
| **Equipped with** | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights - Powerful motor |

# **Torcello** oven range

**Convection ovens for Pastry & Bakery**



## T04M

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN WITH HUMIDITY | **Equipped with:** |
| **Load Capacity** | 4 TRAYS 600x400 GN 1/1 | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights |
| **Outside dimension** | 750x650x560 WxDxH | |
| **Space between trays** | 75mm | |
| **Power** | 3,4 kW | |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | |
| **Temperature** | 285°C | |
| **Weight** | 45 kg | |

VENIX Food Service Equipment





# T04MPG

# T04MP

| | | |
|---|---|---|
| **Oven Category** | MULTIFUNCION WITH GRILL AND HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 600x400 - GN 1/1 | 4 TRAYS 600x400 GN 1/1 |
| **Outside dimension** | 750x650x560 WxDxH | 750x650x560 WxDxH |
| **Space between trays** | 75 mm | 75mm |
| **Power** | 6,2 kW | 6,2 kW |
| **Voltage / Frequency** | 230 V - 1N / 400 V - 3N / 50-60 Hz. | 230 V - 1N / 400 V - 3N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 48 Kg | 45 kg |
| **Equipped with** | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights | Manual water injection regulation - Mechanical timer 0-120' - Halogen lights |

# **Torcello** oven range

**Convection ovens for Pastry & Bakery**



T043MG



T043MH

| | | |
|---|---|---|
| **Oven Category** | MULTIFUNCION WITH GRILL AND HUMIDITY | CONVECTION OVEN WITH HUMIDITY |
| **Load Capacity** | 4 TRAYS 450x340 | 4 TRAYS 450x340 |
| **Outside dimension** | 560x595x580 WxDxH | 560x595x530 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **N. trays inside oven** | n.4 450x340 | n.4 450x340 |
| **Power** | 3,1 kW | 2,85 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 36 kg | 36 kg |
| **Equipped with** | Manual water injection regulation - mechanical timer 0-120' - Halogen lights | Manual water injection regulation - mechanical timer 0-120' - Halogen lights |

VENIX Food Service Equipment





# T043M

# T043E

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN | CONVECTION OVEN - WITH ENAMEL COATING |
| **Load Capacity** | 4 TRAYS 450x340 | 4 TRAYS 450x340 |
| **Outside dimension** | 560x595x530 WxDxH | 560x590x530 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **N. trays inside oven** | n.4 450x340 | n.4 450x340 |
| **Power** | 2,85 kW | 2,6 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 36 kg | 31 kg |
| **Equipped with** | Mechanical timer 0-120' - Halogen lights | Mechanical timer 0-120' - Halogen lights - Cooking chamber in enamel coating |

# **Torcello** oven range

**Convection ovens for Pastry & Bakery**



## T033M

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN | **Equipped with:** |
| **Load Capacity** | 3 TRAYS 450x340 | Mechanical timer 0-120' - Halogen lights - Equipped with aluminum trays |
| **Outside dimension** | 560x595x455 WxDxH | |
| **Space between trays** | 75mm | |
| **N. trays inside oven** | n.3 450x340 | |
| **Power** | 2,85 kW | |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | |
| **Temperature** | 285°C | |
| **Weight** | 31 kg | |

VENIX Food Service Equipment





# T032M

# T032DI

| | | |
|---|---|---|
| **Oven Category** | CONVECTION OVEN | CONVECTION OVEN |
| **Load Capacity** | 3 TRAYS 346x260 | 3 TRAYS 346x260 |
| **Outside dimension** | 465x500x455 WxDxH | 465x500x455 WxDxH |
| **Space between trays** | 75mm | 75mm |
| **N. trays inside oven** | n.3 346x260 | n.3 346x260 |
| **Power** | 2,6 kW | 2,6 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz. | 230 V - 1N / 50-60 Hz. |
| **Temperature** | 285°C | 285°C |
| **Weight** | 22 kg | 22 kg |
| **Equipped with** | Mechanical timer 0-120' - Halogen lights - Equipped with aluminum trays | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 4 baking cycles for each program - Halogen lights - Powerful motor |

## **Cannaregio** proofers

### P16



### P8 / P8.2*



### P6 / P6.2*



| | | | |
|---|---|---|---|
| **Model suitable for oven** | B04DV6.16 - B04D.16 - B04DV6 - B04D - B04M.16 - B04M | B04DV6.16 - B04D.16 - B04DV6 - B04D - B04M.16 - B04M - B03D - B03M - T04DIS - T04DI - T04MIS - T04MI - T04MPG - T04MP - T04M - T03DIS - T03DI - T03MIS - T03MI | B043DV6.16 - B043DV6 - B043D - B043M - B033DV6 - B033D -B033M - T043DIS - T043DI - T043MHTS - T043MHT - T043MG - T043MH - T043M -T043E - T033DI - T033MHT - T033M |
| **Load Capacity** | 16 TRAYS 600x400 - GN 1/1 | 8 TRAYS 600x400 - GN 1/1 | 8 TRAYS 450/460x340 |
| **Outside dimension** | 800x1024x860 WxDxH | 800x690x860 WxDxH | 600x690x860 WxDxH |
| **Space between trays** | 75 mm | 75 mm | 75 mm |
| **Power** | 2 kW | 2 kW | 2 kW |
| **Voltage / Frequency** | 230 V - 1N / 50-60 Hz | 230 V - 1N / 50-60 Hz | 230 V - 1N / 50-60 Hz |
| **Temperature** | 0-60° C | 0-60° C | 0-60° C |
| **Weight** | 96 Kg | 50 Kg | 40 Kg |
| **Equipped with:** | Double door glass - Water container | Double door glass - Water container | Water container |

* Automatic water injection regulation

## **Poveglia** condesation hoods

### H8



### CK01



| | | |
|---|---|---|
| **Model suitable for oven** | SG16TC - L16M - L16MV - L16D - L16DC | FOR ALL MODELS TORCELLO WITH TRAYS 450/460x340 |
| **Description** | STAINLESS STEEL CONDENSATION HOOD | STEAM CONDENSER |
| **Outside dimension** | 1050x1030x300 WxDxH | |
| **Power** | 0,3 kW | |
| **Voltage / Frequency** | 230 V / 1N - 50 / 60 Hz. | |
| **Equipped with** | N. 2 stainless steel removable and washable anti grease filter - N. 2 speed extraction | |

VENIX Food Service Equipment



## T8S



## T8



## T8SL



| | | | |
|---|---|---|---|
| **Model suitable for oven** | B04DV6.16 - B04D.16 - B04M.16 - B04DV6 - B04D - B04M - B03D - B03M<br>T04DIS - T04DI - T04MIS - T04MI - T04MPG - T04MP - T04M -T03DIS - T03DI - T03MIS - T03MI | | |
| **Outside dimension** | 792x570x800 WxDxH | 792x570x800 WxDxH | 792x570x600 WxDxH |
| **Weight** | 22,60 kg | 13,60 kg | 22,60 kg |

## T6S



## T6



## T6SL



| | | | |
|---|---|---|---|
| **Model suitable for oven** | B043DV6.16 - B043DV6 - B033DV6 - B043D - B043M - B033D - B033M<br>T043DIS - T043DI - TO43MHTS - TO43MHT - T043MG - TO43MH - T043M - T043E - T033DI - T033MHT - T033M | | |
| **Outside dimension** | 592x530x800 WxDxH | 592x530x800 WxDxH | 592x530x600 WxDxH |
| **Weight** | 21,00 kg | 12,60 kg | 20,00 kg |



VENICE STYLE, EMOTION & INNOVATION



# Gas





Gas combi steam and Bakery Ovens

VENIX
Food Service Equipment

# PASSION FOR **TRADITION**



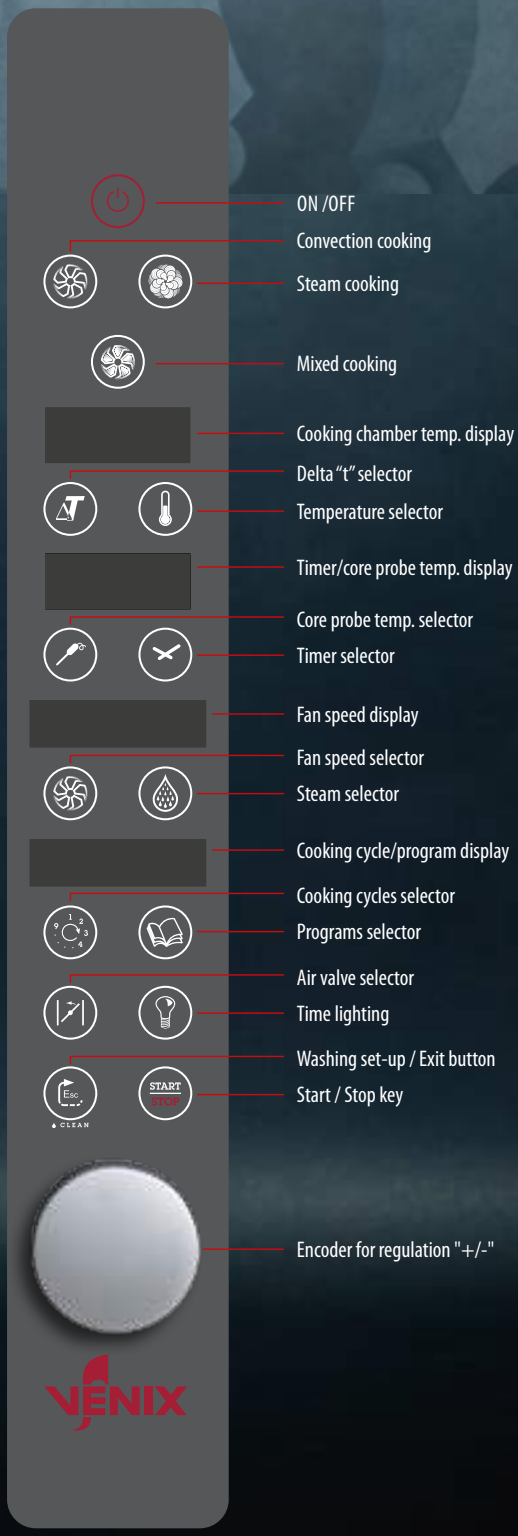
Our complete range of gas ovens for deli food and bakery responds to the needs of users who are both faithful to tradition and committed to innovation.

**Santa Croce** range



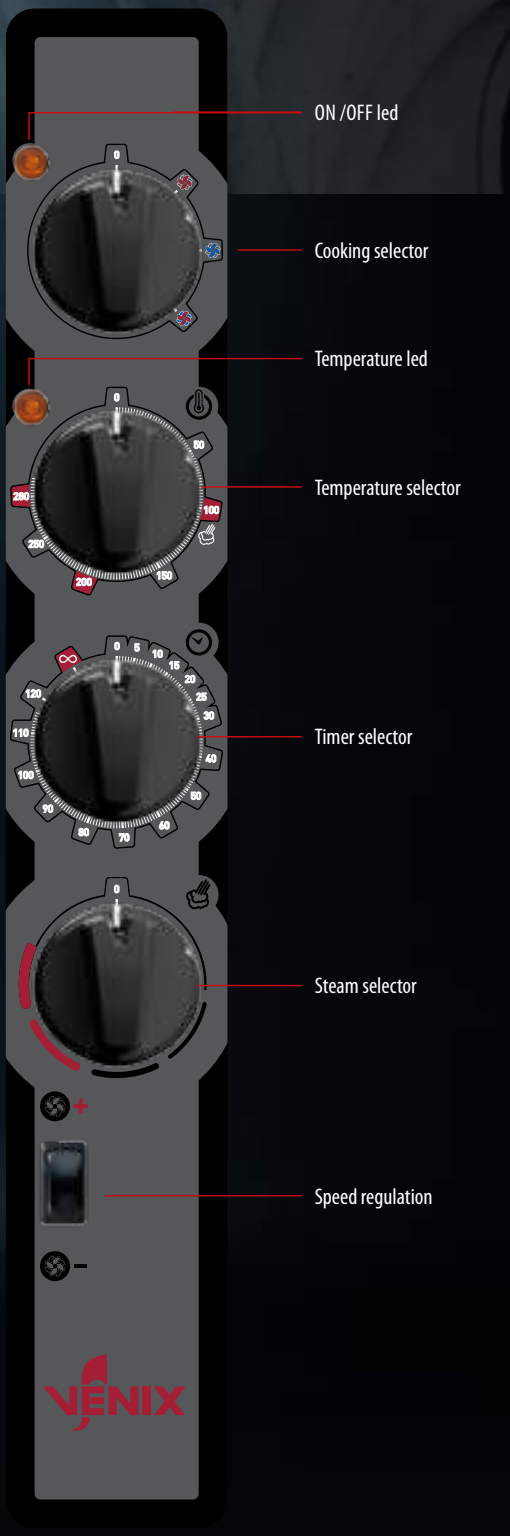
VENIX Food Service Equipment

Gas




## Gas Digital line

Intuitive button with digital displays and full programs permit you to control all cooking processes with straordinary results




## Gas Manual line

Elegant manual control that emphasizes its simplicity and use

# **Santacroce** Gas oven range

**Gas combi steam and Bakery Ovens**



# SC10D
# SC10DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM / BAKERY OVEN | **Equipped with:** |
| **Load Capacity** | 10 TRAYS 600x400 - GN 1/1 | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - Speed regulation - N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights |
| **Outside dimension** | 870x770x1080 WxDxH | |
| **Space between trays** | 74mm | |
| **Power** | 0,6 kW + 19 V/Kw | |
| **Voltage / Frequency** | 230 V 1 N | |
| **Temperature** | 280°C | |
| **Weight** | 160 kg | |

* Model with self clean system integrated

VENIX Food Service Equipment







# SC07D
# SC07DC*

# SC05D
# SC05DC*

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM / BAKERY OVEN | COMBI STEAM / BAKERY OVEN |
| **Load Capacity** | 7 TRAYS 600x400 - GN 1/1 | 5 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 870x770x880 WxDxH | 870x770x700 WxDxH |
| **Space between trays** | 74mm | 74mm |
| **Power** | 0,6 kW + 16 V/Kw | 0,3 kW + 9,5 V/Kw |
| **Voltage / Frequency** | 230 V 1 N | 230 V 1 N |
| **Temperature** | 280°C | 280°C |
| **Weight** | 160 kg | 120 kg |
| **Equipped with** | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - Speed regulation<br>N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights | Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - Speed regulation<br>N. 4 cooking cycles for each program - Steam Exhaust regulation - Halogen lights |

* Model with self clean system integrated

# **Santacroce** Gas oven range

**Gas combi steam and Bakery Ovens**



## SC10M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM / BAKERY OVEN | **Equipped with:** |
| **Load Capacity** | 10 TRAYS 600x400 - GN 1/1 | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - 2 speed regulation - Halogen lights |
| **Outside dimension** | 870x770x1080 WxDxH | |
| **Space between trays** | 74mm | |
| **Power** | 0,6 kW + 19 V/Kw | |
| **Voltage / Frequency** | 230 V 1 N | |
| **Temperature** | 280°C | |
| **Weight** | 160 kg | |

VENIX Food Service Equipment







# SC07M

# SC05M

| | | |
|---|---|---|
| **Oven Category** | COMBI STEAM / BAKERY OVEN | COMBI STEAM / BAKERY OVEN |
| **Load Capacity** | 7 TRAYS 600x400 - GN 1/1 | 5 TRAYS 600x400 - GN 1/1 |
| **Outside dimension** | 870x770x880 WxDxH | 870x770x700 WxDxH |
| **Space between trays** | 74mm | 74mm |
| **Power** | 0,6 kW + 16 V/Kw | 0,3 kW + 9,5 V/Kw |
| **Voltage / Frequency** | 230 V 1 N | 230 V 1 N |
| **Temperature** | 280°C | 280°C |
| **Weight** | 160 kg | 120 kg |
| **Equipped with** | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - 2 speed regulation - Halogen lights | Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - 2 speed regulation - Halogen lights |

# **Stand** for Gas ovens

## TG10S



## TG10



| | | |
|---|---|---|
| **Model suitable for oven** | SC10D - SC10DC - SC10M | SC10D - SC10DC - SC10M |
| **Outside dimension** | 830x570x850 WxDxH | 830x570x850 WxDxH |
| **With tray holder** | YES | NO |
| **Weight** | 15 kg | 10 kg |

## TG07S



## TG07



| | | |
|---|---|---|
| **Model suitable for oven** | SC07D - SC07DC - SC07M - SC05D - SC05DC - SC05M | SC07D - SC07DC - SC07M - SC05D - SC05DC - SC05M |
| **Outside dimension** | 830x570x700 WxDxH | 830x570x700 WxDxH |
| **With tray holder** | YES | NO |
| **Weight** | 15 kg | 10 kg |

VENIX Food Service Equipment







# Blast Chiller





Blast Chillers for Gastronomy / Pastry / Bakery

VENIX
Food Service Equipment

# PASSION FOR **CHILLING**



**Evolution in chilling.**
Just as nature carves out amazing shapes in ice, so Venix brings design into leading kitchens.
We combine Italian style with the most advanced technology on the market to achieve extraordinary effectiveness and produce perfect chillers.

**Creativity, method, and attention to detail**. These are the ingredients of success that characterize every top class foodservice professional.
These same key elements come into play in the creation of the **new line of FRASER and VOSTOK blast chillers**, making them indispensable tools for operators in the fine food, patisserie, bakery and ice cream sectors.

Why invest in a new blast chiller/freezer? Future progress in the world of foodservice will hinge to a significant extent on expertise in the combination of cooking and cooling — the best way to guarantee customers a supply of fresh and safe products, optimizing the use of raw materials and eliminating every kind of waste.

Blast

VENIX
Food Service Equipment

**FRASER** and **VOSTOK** provide the ideal tools for the needs of the modern foodservice professional, which include chilling food straight from the oven in order to preclude the proliferation of bacteria and preserve fragrance, colour and consistency. Blast chilling prevents the formation of macroscopic crystals and ensures that liquids and nutrients in the product retain their integrity, in full compliance with HACCP standards.

**Fraser** range

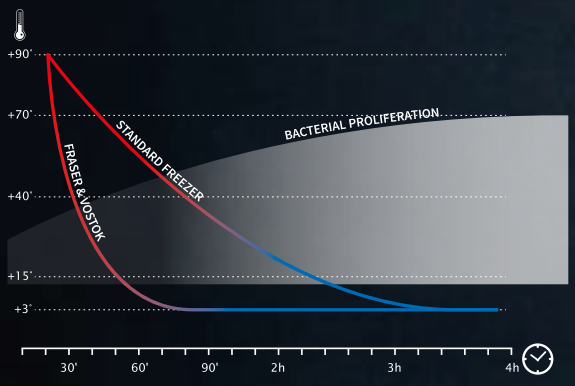
**Vostok** range

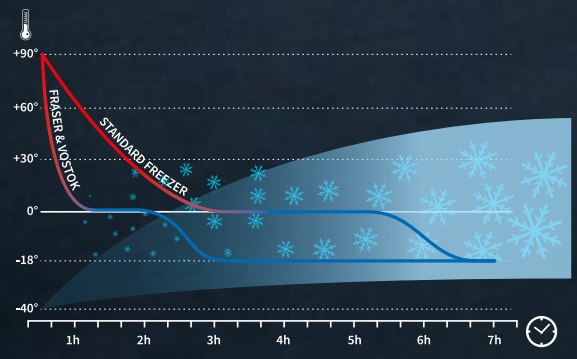


# Technology & Simplicity

All blast chillers of the **FRASER** and **VOSTOK** lines are designed to give maximum ergonomic advantage in use, and have an intuitive and high visibility display and interface guaranteeing full control over the process, with positive or negative chilling cycles, soft or hard freezing, with core probe or timer regulation.

**FRASER** and **VOSTOK** blast chillers are exceptionally simple and quick to use: with just two controls, the operator can activate the main cycles, designed specifically to suit different types of product.




**Soft chill**
Ideal for products having a delicate structure, such as broad leaf vegetables, creams, mousses and whips, the temperature is taken from +90 °C down to +3 °C in less than 90 minutes, ensuring the product will keep for several days.

**Hard chill**
Optimized for soups, meats, chunky foods or full load cycles, items are cooled from +90 °C down to +3 °C in less than 90 minutes, ready for preserving and regeneration.

**Soft freeze**
Intended for meats, fish, fruit and vegetables in season, leavened and semi-prepared items. The product is chilled from +90°C and frozen to -18°C at the core in under 240 minutes, keeping the taste, colour and organoleptic properties intact even for several months.

**Hard freeze**
Harnesses the full power of FRASER and VOSTOK chillers for ice cream, liquids, chunky foods and all preparations that require freezing in as short a time as possible.

All cycles can be conducted in two modes: with core probe, or timer controlled. In any event, at the end of the blast chilling or freezing cycle, the equipment will switch automatically to the respective positive or negative storage regime at + 3 °C or – 18 °C to ensure the product is kept ready for preserving.

**Pre-cooling**
Before putting in the product to be treated, it is best to start up the unit in pre-cooling mode so as to create low temperature conditions in the chamber, which will have the effect of shortening and optimizing operating times, and achieve an even better result from the chilling or freezing operation.

## **Fraser** display




## **Vostok** display




**Only for VKA33**



# All the strengths of **Fraser** and **Vostok** blast chillers

Thanks to the use of simulation software and numerous laboratory tests, we have been able to optimize the sizing of the main elements making up the refrigeration circuit: condenser, evaporator, compressor, fans, and expansion valve. Heat exchangers are made to Venix drawings and specifications, and associated with components of superior quality sourced from leading manufacturers worldwide, in order to ensure that the products supplied to our customers will deliver unparalleled reliability and performance.

With the adoption of oversized chambers, greater quantities of food can be loaded, while maintaining the flow of air at optimum levels, and likewise the extraction of heat from the product; the need for repeated defrosting of the evaporator is therefore so much reduced as to be practically non-existent, even with the most critical of preparations, which means that work can proceed for 8 hours and more without interruption.

Internal chamber and external finish using grade 304 stainless steel, fan with blades made of composite material and evaporator protected by cataphoretic treatment. These are features that make FRASER and VOSTOK blast chillers the ideal resource for the heaviest of duty cycles: equipment designed to operate 365 days per year guaranteeing total reliability.

**FRASER** and **VOSTOK** appliances, created by one of the top Italian design firms, succeed in revolutionizing the concept of the blast chiller/freezer, thanks to a fresh and innovative approach to styling that reconciles the need for thorough sanitization with the satisfaction of pleasing design.







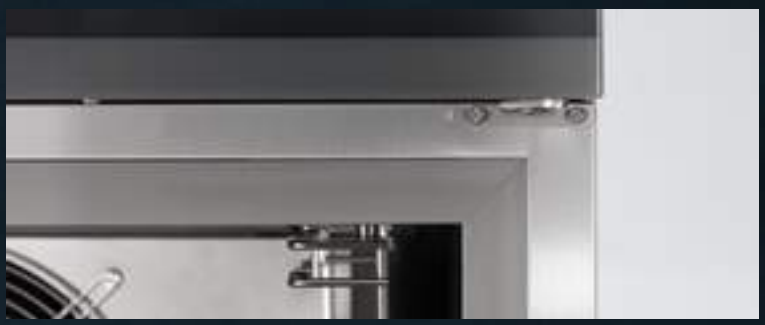
Core probe: a device that indicates the temperature at the centre of the product in real time, for optimized operating cycles and reduced energy consumption.



The curved corners of the chamber and swift access to the evaporator and fans combine to guarantee a superior level of hygiene over all internal surfaces.



FRASER and VOSTOK blast chillers meet all requirements in respect of energy efficiency standards thanks to an injected insulation layer of high density expanded polyurethane no less than 70 mm thick, which is instrumental in reducing cycle times and current draw both during chilling/freezing cycles and during maintenance. The door seals, fashioned with a round profile and including a double insulation chamber, are easily removed for sanitization purposes and equipped with an anti-condensation system.



Designed and made on a custom basis to meet the needs of foodservice professionals, FRASER and VOSTOK units are available with a wide range of options and configurations — more than any other blast chiller/freezer. These are the first blast chillers able to accommodate 60x40, 66x46, GN 1/1 containers and up to 4 ice cream trays of size 360×165×120 per level.



# Passion for chilling

**WHY A BLAST CHILLER is indispensable in the modern kitchen**

**SAVING TIME AND REDUCING WASTE**
The Blast Chiller optimizes preparation times by reducing waste, so that a greater number of preparations can be organized. This translates ultimately into high and steady product quality, and faster foodservice times.

**SAVINGS FOR BUYERS**
With a Blast Chiller, it becomes possible to eliminate most of the weight loss that occurs due to evaporation during the cooling process; this means that fruit and vegetables in season can be bought and frozen when the cost is lower and the quality better, which in turn means year-round availability, so that there is no longer any need to buy in large quantities of frozen goods.

**MAXIMUM FOOD SAFETY**
Taking dishes out of the temperature range in which bacteria tend to proliferate — between 70 °C and 5 °C — the lightness and quality of the food will automatically improve, as envisaged by HACCP standards. Accordingly, delicate products such as raw fish and meat can be offered without any risk of contamination by bacteria and parasites like Anisakis, Toxoplasma and Escherichia Coli.

**FLEXIBLE MENU MANAGEMENT**
Menus can be rationalized and organized in such a way as to increase the variety of items offered, without clogging up the processes involved in preparation.



Reversible door (standard)



HACCP download data, storage and restore PC Board files



LED lighting



Hot gas defrost (optional)



Wheels kit (optional)



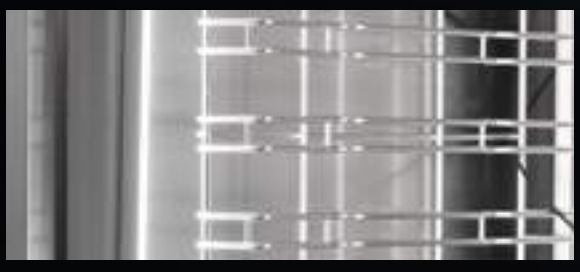
Fast access and easy-clean condenser filter (optional)



Ozone sanitizer kit (optional)



Core probe (standard), heated core probe (on request)


LED lighting


Multisize adjustable stainless steel trays rack





Oven tower
stack kit

# Passion for chilling



**BAKERY AND PATISSERIE**

Blast chilling significantly reduces the intervals of time between mixing, leavening and baking dough with a high butter content, minimizing oxidation and lending the product a richer and fuller flavour. The fermentation processes associated with the preparation of dough are also minimized, which makes for easier portioning and shaping of the product in readiness for baking... which means that all preparations can be taken care of in a single day, and precooked products frozen straight away.



Bakery



Patisserie



Ice cream



Reversible door (standard)

**OPTIMIZATION OF ICE CREAMS AND WATER ICES**

Ice creams and water ices acquire a creamier consistency when frozen immediately after preparation in the ice cream maker; this has the effect of retaining microscopic air bubbles embedded in the product, and preventing the formation of ice crystals that would adversely affect its typical and familiar structure.

**BEST POSSIBLE RESULTS WITH MEAT**

Blast chilling/shock freezing enables the formation of microscopic ice crystals that avoid damage to the fibres, preventing the loss of liquids and nutritional substances in the course of defrosting and cooking. The mass, flavour and structure of the meat remain unaffected, maximizing the length of time it will keep.



Fish



Gastronomy



Meat

# **Fraser** Blast chiller

**Blast Chillers for Gastronomy / Pastry / Bakery**




## FRA15

| | | |
|---|---|---|
| **Control** | Sensitive | **Equipped with:** |
| **Outside Dimension** | 870x895x1960 WxDxH | Multisize adjustable stainless steel trays rack, Front filter, HACCP function, Core probe, 1 stainless steel grid 600x400 |
| **Load capacity** | 15 trays GN 1/1, 600x400, 660x460 | |
| **Cooling capacity*** | 5073 W | |
| **Capacity per cycle** | 60 kg +90° → +3°C / 40kg +90° → -18°C | |
| **Max absorbed current** | 12A (50Hz) / 12,5A (60Hz) | |
| **Max absorbed power** | 4100W(50Hz) / 4600W(60Hz) | |
| **Voltage/Frequency** | 400V 50Hz 3Ph+N / 440V 60Hz 3Ph+N | |
| **Internal and External Finishing** | Stainless Steel AISI 304 | |
| **Insultation** | HDPI polyurethane 70 mm thickness | |
| **Door gasket** | Removable, Magnetic | |
| **Anti-condensation door frame** | Inspectable heated | |
| **Door** | Self closing | |
| **Condensing unit** | Tropicalized +43°C | |
| **Evaporator fan** | Composite fan blade with low temp. bearings | |
| **Evaporator** | Anti-corrosion coating | |
| **Defrost** | Hot Gas | |
| **Options** | USB kit, Ice-Cream kit, LED lighting kit, Pivoting Wheels kit, Oven coupling kit (Lido/Giudecca), Ozone Sanitization kit, Heated core probe | |



REVERSIBLE DOOR



REVERSIBLE DOOR



## FRA10

## FRA05

| | | |
|---|---|---|
| **Control** | Sensitive | Sensitive |
| **Outside Dimension** | 870x895x1605 WxDxH | 840x795x900 WxDxH |
| **Load capacity** | 10 trays GN 1/1, 600x400, 660x460 | 5 trays GN 1/1, 600x400, 660x460 |
| **Cooling capacity*** | 3472 W | 1870 W |
| **Capacity per cycle** | 40 kg +90° → +3°C / 25 kg +90° → -18°C | 20 kg +90° → +3°C / 13 Kg +90° → -18°C |
| **Max absorbed current** | 9,2A (50Hz) / 9,5A (60Hz) | 7A (50Hz) / 7A (60Hz) |
| **Max absorbed power** | 2900W(50Hz) / 3500W(60Hz) | 1300W(50Hz) / 1500W(60Hz) |
| **Voltage/Frequency** | 400V 50Hz 3Ph+N / 440V 60Hz 3Ph+N | 220V 50Hz 1Ph+ N / 230V 60Hz 1Ph +N |
| **Internal and External Finishing** | Stainless Steel AISI 304 | Stainless Steel AISI 304 |
| **Insultation** | HDPI polyurethane 70 mm thickness | HDPI polyurethane 70 mm thickness |
| **Door gasket** | Removable, Magnetic | Removable, Magnetic |
| **Anti-condensation door frame** | Inspectable heated | Inspectable heated |
| **Door** | Self closing | Self closing |
| **Condensing unit** | Tropicalized +43°C | Tropicalized +43°C |
| **Evaporator fan** | Composite fan blade with low temp. bearings | Composite fan blade with low temp. bearings |
| **Evaporator** | Anti-corrosion coating | Anti-corrosion coating |
| **Defrost** | Hot Gas | Hot Gas |
| **Equipped with** | Multisize adjustable stainless steel trays rack, Front filter, HACCP function, Core probe, 1 stainless steel grid 600x400 | |
| **Options** | USB kit, Ice-Cream kit, LED lighting kit, Pivoting Wheels kit, Oven coupling kit (Lido/Giudecca), Ozone Sanitization kit, Heated core probe | |

# **Vostok** Blast chiller

**Blast Chillers for Gastronomy / Pastry / Bakery**




VKA15




VKA10

| | | |
|---|---|---|
| **Control** | Digital | Digital |
| **Outside Dimension** | 870x895x1960 WxDxH | 870x895x1605 WxDxH |
| **Load capacity** | 15 trays GN 1/1, 600x400, 660x460 | 10 trays GN 1/1, 600x400, 660x460 |
| **Cooling capacity*** | 5073 W | 3472 W |
| **Capacity per cycle** | 60 kg +90° → +3°C / 40kg +90° → -18°C | 40 kg +90° → +3°C / 25 kg +90° → -18°C |
| **Max absorbed current** | 12A (50Hz) / 2,5A (60Hz) | 9,2A (50Hz) / 9,5A (60Hz) |
| **Max absorbed power** | 4100W(50Hz) / 4600W(60Hz) | 2900W(50Hz) / 3500W(60Hz) |
| **Voltage/Frequency** | 400V 50Hz 3Ph+N / 440V 60Hz 3Ph+N | 400V 50Hz 3Ph+N / 440V 60Hz 3Ph+N |
| **Internal and External Finishing** | Stainless Steel AISI 304 | Stainless Steel AISI 304 |
| **Insultation** | HDPI polyurethane 70 mm thickness | HDPI polyurethane 70 mm thickness |
| **Door gasket** | Removable, Magnetic | Removable, Magnetic |
| **Anti-condensation door frame** | Inspectable heated | Inspectable heated |
| **Door** | Self closing | Self closing |
| **Condensing unit** | Tropicalized +43°C | Tropicalized +43°C |
| **Evaporator fan** | Composite fan blade with low temp. bearings | Composite fan blade with low temp. bearings |
| **Evaporator** | Anti-corrosion coating | Anti-corrosion coating |
| **Defrost** | Open Door, Hot gas (option) | Open Door, Hot gas (option) |
| **Equipped with** | Multisize adjustable stainless steel trays rack, HACCP function, Core probe, 1 stainless steel grid 600x400 | |
| **Options** | USB kit, Ice-Cream kit, LED lighting kit, Pivoting Wheels kit, Oven coupling kit (Lido/Giudecca), Front filter kit (just for Vostok range), Ozone Sanitization kit, Heated core probe (not available for model VKA33) | |



REVERSIBLE DOOR





# VKA05

# VKA33

| | | |
|---|---|---|
| **Control** | Digital | Digital |
| **Outside Dimension** | 840x795x900 WxDxH | 643x600x450 WxDxH |
| **Load capacity** | 5 trays GN 1/1, 600x400, 660x460 | 3 trays GN 2/3 |
| **Cooling capacity*** | 1870 W | 730 W |
| **Capacity per cycle** | 20 kg +90° → +3°C / 13 Kg +90° → -18°C | 7 kg +90° → +3°C / 5 kg +90° → -18°C |
| **Max absorbed current** | 7A (50Hz) / 7A (60Hz) | 3,5A (50Hz) / 3,5A (60Hz) |
| **Max absorbed power** | 1300W(50Hz) / 1500W(60Hz) | 460W (50Hz) / 460W (60Hz) |
| **Voltage/Frequency** | 220V 50Hz 1Ph+ N / 230V 60Hz 1Ph +N | 220V 50Hz 1Ph+ N / 230V 60Hz 1Ph +N |
| **Internal and External Finishing** | Stainless Steel AISI 304 | Stainless Steel AISI 304 |
| **Insultation** | HDPI polyurethane 70 mm thickness | HDPI 50 mm thickness |
| **Door gasket** | Removable, Magnetic | Removable, Magnetic |
| **Anti-condensation door frame** | Inspectable heated | Inspectable |
| **Door** | Self closing | - |
| **Condensing unit** | Tropicalized +43°C | Tropicalized +43°C |
| **Evaporator fan** | Composite fan blade with low temp. bearings | Low temperature bearings |
| **Evaporator** | Anti-corrosion coating | Anti-corrosion coating |
| **Defrost** | Open Door, Hot gas (option) | Open door |
| **Equipped with** | Multisize adjustable stainless steel trays rack, HACCP function, Core probe, 1 stainless steel grid 600x400 | Stainless Steel racks, HACCP function, Core probe, 1 stainless steel GN 2/3 grid |
| **Options** | USB kit, Ice-Cream kit, LED lighting kit, Pivoting Wheels kit, Oven coupling kit (Lido/Giudecca), Front filter kit (just for Vostok range), Ozone Sanitization kit, Heated core probe (not available for model VKA33) | |







# Accessories



Accessories for Ovens

VENIX
Food Service Equipment

# Gastronomy Trays



**GP23** GN 1/1
GRANITE MULTI BAKING TRAY H:20



**GP24** GN 1/1
GRANITE MULTI BAKING TRAY H:40



**GP25** GN 1/1
GRANITE MULTI BAKING TRAY H:65



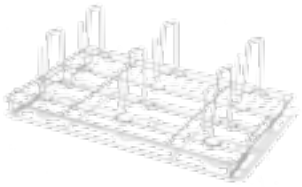
**GP26** GN 2/3
GRANITE MULTI BAKING TRAY H:20



**GP27** GN 2/3
GRANITE MULTI BAKING TRAY H:40



**GP28** GN 2/3
GRANITE MULTI BAKING TRAY H:65



**GP30** GN 1/1 CHICKEN GRID



**GP31** GN 1/1 FRY GRID



**GP57** GN2/3 FRY GRID



**GP35** GN 1/1 EGG TRAY



**GP36** GN 1/1 MULTIFUNCTIONAL NON STICK
ALUMINUM TRAY



**GP37** GN 1/1 SMOOTH GRID



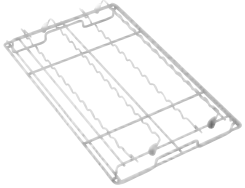
**GP38** GN 1/1 GRIDDLE GRID



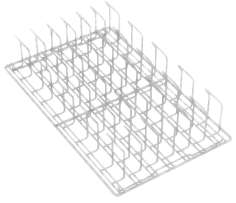
**GG55** GN 2/3 STAINLESS STEEL GRID



**GG33** GN 1/1 STAINLESS STEEL GRID



**GP58** SKEWERS TRAY



**GP59** RIBS TRAY





**GP40** GN 1/1 STAINLESS STEEL CONTAINER 20MM



**GP42** GN 1/1 STAINLESS STEEL CONTAINER 40MM



**GP43** GN 1/1 STAINLESS STEEL PERFORATED CONTAINER 40MM



**GP44** GN 1/1 STAINLESS STEEL CONTAINER 65MM



**GP45** GN 1/1 STAINLESS STEEL PERFORATED CONTAINER 65MM



**GP50** GN 2/3 STAINLESS STEEL CONTAINER 20MM



**GP51** GN 2/3 STAINLESS STEEL CONTAINER 40MM



**GP52** GN 2/3 STAINLESS STEEL PERFORATED CONTAINER 40MM



**GP53** GN 2/3 STAINLESS STEEL CONTAINER 65MM



**GP54** GN 2/3 STAINLESS STEEL PERFORATED CONTAINER 65MM

## **Bakery** Trays



**PT10** 600X400 ALUMINUM PERFORATED 5 CANALS TRAY



**PT12** 600X400 ALUMINUM PERFORATED TRAY



**PT13** 600X400 ALUMINUM TRAY



**PT14** 600X400 TEFLON TRAY



**PT15** 600X400 TEFLON PERFORATED TRAY



**PG10** 600X400 CHROMED GRID



**PT30** 460X340 ALUMINUM TRAY



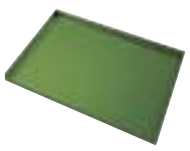
**PT35** 460X340 ALUMINUM PERFORATED TRAY



**PT31** 450X340 ALUMINUM TRAY



**PT33** 450X340 ALUMINUM PERFORATED TRAY



**PT34** 450X340 TEFLON TRAY



**PT32** 350X260 ALUMINUM TRAY



**PG11** 450X340 CHROMED GRID



**PG14** 450X340 CHROMED GRID



**PG13** 340X240 CHROMED GRID

# Tray holders

## Trays holders for Giudecca and Lido oven Range



**IX12** 12 INOX TRAY HOLDER



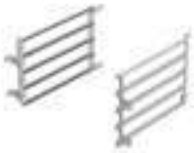
**IX10** 10 INOX TRAY HOLDER



**IX07** 7 INOX TRAY HOLDER



**IX06** 6 INOX TRAY HOLDER



**IX05** 5 INOX TRAY HOLDER



**IX04** 4 INOX TRAY HOLDER

## Trays holders for San Marco and San Giorgio oven Range



**IX12TC** 12 INOX TRAY HOLDER



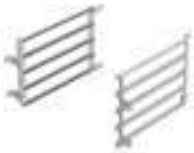
**IX10TC** 10 INOX TRAY HOLDER



**IX07TC** 7 INOX TRAY HOLDER



**IX06TC** 6 INOX TRAY HOLDER



**IX05TC** 5 INOX TRAY HOLDER



**IX04TC** 4 INOX TRAY HOLDER

## Trays holders for Torcello oven Range



**GR037** 4 GN 1/1 TRAY HOLDER FOR TORCELLO (2 pieces)



**GR006** 4 GN 2/3 TRAY HOLDER FOR TORCELLO (2 pieces)



**GR034** 3 GN 2/3 TRAY HOLDER FOR TORCELLO (2 pieces)

# **Accessories** for ovens





| | |
|---|---|
| **CP1** | CORE PROBE LIDO-GIUDECCA |



| | |
|---|---|
| **CP3** | CORE PROBE SAN MARCO & SAN GIORGIO |



| | |
|---|---|
| **CP4** | CORE PROBE FOR VACUUM SAN MARCO & SAN GIORGIO |



| | |
|---|---|
| **WS10** | WATER SOFTNER COVER |



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| **RID01** | AIR REDUCTION KIT (TORCELLO) |



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| **RID02** | AIR REDUCTION KIT (LIDO - BURANO) |



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| **WS11** | WATER SOFTNER 6800 LT |



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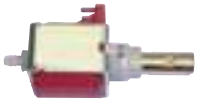
| **WS12** | WATER SOFTNER 12000 LT |



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| **WP** | ELECTRIC WATER PUMP |



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| **WPA** | WATER PRESSURE ADAPTOR |



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| **S1** | SHOWER KIT |



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| **S3** | WASHING SYSTEM KIT ELECTRIC OVENS |



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| **DT1** | DETERGENT 750 ML |



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| **DT2** | DETERGENT 6 KG. |



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| **SMK01 TC** | SMOKER/PROOFING KIT FOR SAN MARCO AND SAN GIORGIO OVENS RANGES |



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| **SMK02** | SMOKER FOR GIUDECCA, LIDO AND RIALTO OVENS RANGE |



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| **R60B** | 2 WHEELS WITH BRAKE + 2 WHEEL WITHOUT BRAKET FOR OVENS |
| **R60P** | 2 WHEELS WITH BRAKE + 2 WHEEL WITHOUT BRAKET FOR PROOFERS |

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| **SK2** | KIT TO STACK OVENS LIDO - GIUDECCA |
| **SK3** | KIT TO STACK OVENS BURANO 600x400-GN1/1 |
| **SK4** | KIT TO STACK OVENS BURANO 460X340-GN2/3 |
| **SK5** | KIT TO STACK OVENS TORCELLO 600X400 |
| **SK6** | KIT TO STACK OVENS TORCELLO 450X340 |
| **SK7** | KIT TO STACK OVENS G053D - G053DC - G053M |
| **SK10** | KIT TO STACK OVENS SAN MARCO - SAN GIORGIO |
| **SK11** | KIT TO STACK OVENS RIALTO |





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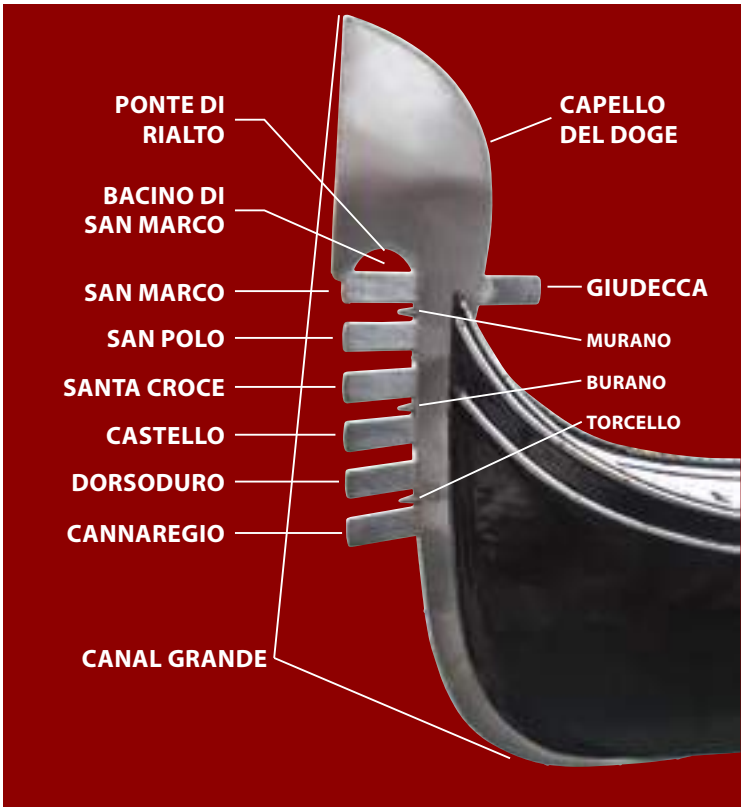
| **SWPO1** | WATER PUMP + WATER CONTAINER STAINLESS STEEL 7 LITRES |


PONTE DI RIALTO
BACINO DI SAN MARCO
SAN MARCO
SAN POLO
SANTA CROCE
CASTELLO
DORSODURO
CANNAREGIO
CANAL GRANDE
CAPELLO DEL DOGE
GIUDECCA
MURANO
BURANO
TORCELLO



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