

2014

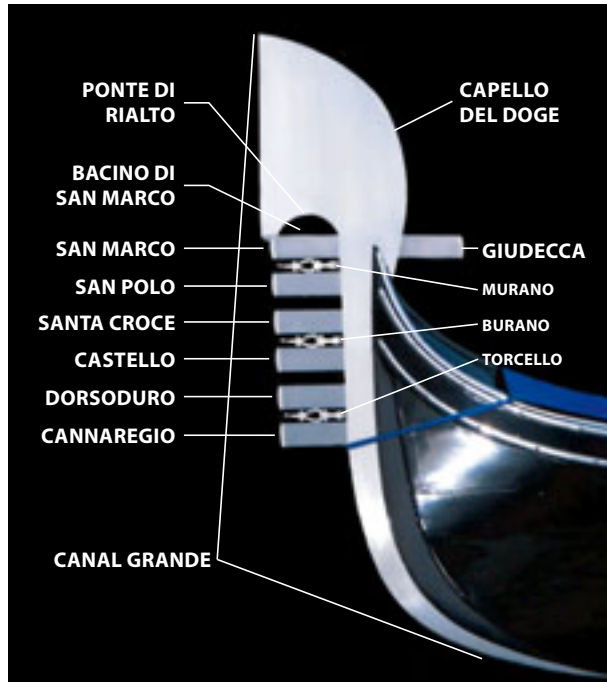


V E N I C E S T Y L E , E M O T I O N & I N N O V A T I O N



Venetianess

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.



Creativem spirit

Venex 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, discoveries, global trade, a taste for sharing and, above all, a great spirit of innovation. An extraordinary mix that has left its mark in the world of culture, thought and art, and which counts among its most illustrious representatives famous artists such as Tiziano, Tintoretto or Tiepolo and boasts architectural works of international fame such as the Basilica of San Marco, the Rialto Bridge and the Ducal Palace, to mention just some of the masterpieces that make Venice one of the seven wonders of the world.





Venice, most precious pearl of the Adriatic

Centuries of history and culture between Europe and the Orient



Nowadays, Venice is the capital of one of Italy's most dynamic regions, and one of the world's most visited cultural centres. It sits there like an enormous fish, "nailed down" to the seabed. About a century ago, the city was indeed "locked down" to terra firma, because its marble architecture and brick houses could not be built on the water. How can foundations be laid in the silty sludge below? The Venetians sank hundreds of thousands of wooden stilts into the lagoon. The mud then caused the trunks to mineralise, thus preventing them from rotting through contact with oxygen and so, in apnoea for centuries, the wood of the stilts almost became petrified. There are at least one hundred thousand under the Basilica della Salute and as many again beneath the Rialto Bridge, to withstand the load of the stone arch.

If you are going to Venice, throw away your maps and sat-navs! Venice is tiny, so you can allow yourself to get lost. You wait for the vaporetto (batèò, or "waterbus"), standing on the floating boarding platforms (imbarcadero). The vaporetto moors up, and gives you a great shunt that takes you by surprise. You get on board and stand on the deck, feeling the juddering of the engine in your legs, which forces to constantly shift your weight from one leg to the other. You ride down the Grand Canal to Saint Mark's, and then ride around the city, stopping briefly at La Giudecca, San Giorgio, San Clemente and San Lazzaro degli Armeni.



And then you go back to Le Zattere to sit in the sunshine and enjoy an ice cream. Or if you want to sample the real taste of Venice, go into a *bàcaro*, a sort of traditional wine bar. The streets near the Rialto market are teeming with the glass-fronted displays of the *bàcari* offering you boiled egg halves, anchovy pinwheels, crab claws, fried sardines, *masenète* (boiled female moulting crabs), *folpi* (octopus) and creamed Venetian style *baccalà*. Naturally, all washed down with a nice glass of wine (“*ombra*”). If it’s nearly dinner time, get the barman to mix you up a spritz aperitif – a cocktail of soda water, white wine and either Campari Bitter, Aperol or Select bitter liqueur, with a slice of lemon or olive. The spritz is a legacy of the Habsburg occupation and from here to Trieste, you’ll find it mixed in a hundred different ways, in every bar you enter, almost as if it were following the trend of the gradually shifting dialects.



The gondola

The gondola is the most famous vessel on the lagoon and its structure faithfully reflects the hidden traps of the Lagoon. On the one hand, its flat bottom allows it to tackle the shallowest waters, and on the other hand its longitudinal asymmetry helps correct the deviation caused by the thrust of the gondolier’s single oar. Its dimensions and fabrication techniques are precisely set out, and its black colour was decreed by the Senate of the Republic in the 16th Century. The rowing style is also unusual: the gondolier stands at the stern and uses a single oar, improving agility along the narrowest canals. Some say that the iron scallop on the prow represent the six districts into which the city is divided, while the one on the rear represents the island of La Giudecca; the S-shape is symbolic of the winding Grand Canal.



Discovering the flavours of Venice

A flavoursome mélange of tradition and multiculturalism.

**Flavours of the sea blended with aromatic spices:
when cooking becomes Art**



Traditional Venetian cooking is simple, yet complex, because it has followed the events of the city's thousand year history, with a repertoire of blends of ingredients and flavours. It combines the countless products of the area with exotic elements, garnered from Venice's trade with the Orient. Flavours of the sea blend with the flavours of lagoon orchards and vegetable patches, and the aroma of spices. Seafood risotto, cooked with peòci (mussels) or mixed shellfish, with scampi, or with bisato (eel), is an example of how the many souls of Venice come together in a single dish. The traditional Risi e bisi is a soup combining rice and peas, and according to tradition the Doge used to eat this dish on the feast of Saint Mark. Featuring prominently among the characteristic pasta and rice dishes is pasta e fasioi, a dish of pasta with beans with clearly rustic roots. The typical meat courses feature the famous Venetian style liver, sliced thinly and cooked in oil and butter, with parsley and plenty of onion. Among the fish dishes one should at least mention creamed Venetian style baccalà and pilchards (or sardines) in saòr. Saòr, a condiment from Constantinople made of vinegar, onion, sultanas and pine nuts, was an excellent way of preserving fish during the voyages undertaken by Venetian merchants.

Records show that the first coffee shops in Saint Mark's Square were set up towards the end of 1500. Coffee, imported from Turkey, was recognised as an instrument of culture and socialisation. Typical Venetian desserts include caramelised fruit, baicoli (tiny biscuits for dunking in wine), buranelli (typical biscuits from the island of Burano) and the classic fritola (fritter), made of flour, sultanas and sugar.





Venice style, emotion & innovation



V EFFICIENCY

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



V SIMPLICITY

Easy and ergonomic controls and perfect lighting in the cooking chamber enable all operations to be performed quickly and successfully.



V PERFORMANCE

Uniform distribution of air flows, heat and cold to always ensure excellent results.



V INNOVATION

Detailed study of each single component (motors, fans, resistances, lights, thermostats, digital controls) to provide solutions to the specific requirements of our customers



V DESIGN

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»



V QUALITY

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



V ACCESSORIES

A broad range of accessories to satisfy new cooking and abatement trends



V VALUE

Better value for money

V EFFICIENCY

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



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.



Space

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



Water

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

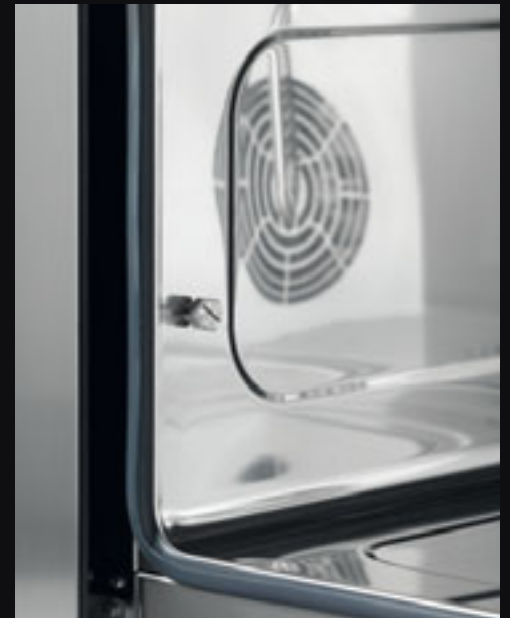


Time

Reduce the cooking time using the highest quality components and studying perfect air flow solutions.

V SIMPLICITY

Easy and ergonomic controls that are intuitive ease of use.



Cooking chamber
with curved edges for easy clean

Sensitive Line

With our new "Sensitive" touch you are making a step into the future technologies. Easy navigation, USB interface and precision control to grant perfect results.

Digital line

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



Manual line

Elegant manual control that emphasizes its simplicity and use

V PERFORMANCE



Dynamic distribution

of air flows with auto-reversing motors combined with special design of cooking chamber, ensure homogeneous heat distribution and uniformity of cooking in all trays

Air speed regulation

to reach incredible performances even with delicate dishes





Direct injection steam

The steam solutions we propose are efficient because 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

V INNOVATION



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



USB

USB port that allows easy upload or download cooking programs

Detailed research of each single component (motors, fans, resistances, lights, thermostats, digital controls) to provide solutions to the specific requirements of our customers



V DESIGN

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»





V QUALITY



100% tested products

and inspections made during incoming and throughout the assembly stages ensure high-performance equipments that are reliable over the years



Reinforced special door

hinges are dedicated to ensuring an effective seal each and every time



Removable plug-in gasket

providing a seamless seal

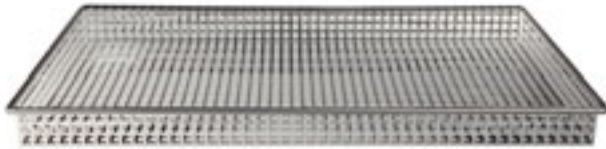
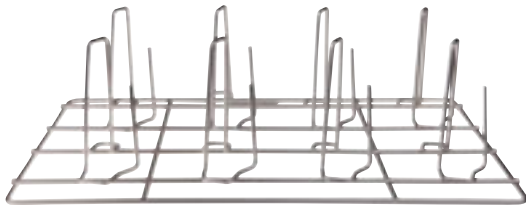


Back-ventilated

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

V ACCESSORIES

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



V VALUE

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









GASTRONOMY

Oven Range

SAN POLO

Oven Line



SP12S

Oven Category	COMBI STEAM OVEN
Load Capacity	12 GN 1/1 (530x325mm)
Outside dimension	950x840x1200 WxDxH
Space between trays	67mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	155 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 cooking cycles for each program Steam Exhaust regulation - Halogene lights - Core probe - Self clean system integrated



SP07S

Oven Category	COMBI STEAM OVEN
Load Capacity	7 GN 1/1 (530x325mm)
Outside dimension	950x840x865 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	115 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 cooking cycles for each program Steam Exhaust regulation - Halogene lights - Core probe - Self clean system integrated

SAN POLO

Oven Line



SP05S

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 1/1 (530x325mm)
Outside dimension	950x840x705 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	95 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 cooking cycles for each program Steam Exhaust regulation - Halogene lights - Core probe - Self clean system integrated

STAND
for Ovens

T12S



T12



T12L



Model suitable for oven	SP12S	SP12S	SP12S
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	15 kg.	10 Kg.	7 Kg.

T9S



T9



T9L



Model suitable for oven	SP07S - SP05S	SP07S - SP05S	SP07S - SP05S
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	15 kg.	10 Kg.	5 Kg.

GIUDECCA

Oven Line



G12D

Oven Category	COMBI STEAM OVEN
Load Capacity	12 GN 1/1 (530x325mm)
Outside dimension	920x840x1200 WxDxH
Space between trays	67mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	148 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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe



G07D

Oven Category	COMBI STEAM OVEN
Load Capacity	7 GN 1/1 (530x325mm)
Outside dimension	920x840x865 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	108 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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe

GIUDECCA

Oven Line



G05D

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 1/1 (530x325mm)
Outside dimension	920x840x705 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	90 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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe



G053D

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 2/3 (355x325mm)
Outside dimension	700x715x700 WxDxH
Space between trays	67mm
Power	5,4 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	72 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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe

GIUDECCA

Oven Line



G12M

Oven Category	COMBI STEAM OVEN
Load Capacity	12 GN 1/1 (530x325mm)
Outside dimension	920x840x1200 WxDxH
Space between trays	67mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	148 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights



G07M

Oven Category	COMBI STEAM OVEN
Load Capacity	7 GN 1/1 (530x325mm)
Outside dimension	920x840x865 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	108 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights

GIUDECCA
Oven Line



G05M

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 1/1 (530x325mm)
Outside dimension	920x840x705 WxDxH
Space between trays	67mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	90 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights



G053M

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 2/3 (355x325mm)
Outside dimension	700x715x700 WxDxH
Space between trays	67mm
Power	5,4 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	72 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights

STAND
for Ovens

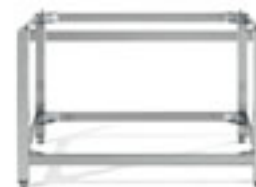
T12S



T12



T12L



Model suitable for oven	SP12S	SP12S	SP12S
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	15 kg.	10 Kg.	7 Kg.

T9S



T9



T9L



Model suitable for oven	SP07S - SP05S	SP07S - SP05S	SP07S - SP05S
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	15 kg.	10 Kg.	5 Kg.

T7S



T7



Model suitable for oven	G053D - G053M	G053D - G053M
Outside dimension	700x600x800 WxDxH	700x600x800 WxDxH
Weight	14 kg.	9 Kg.



CASTELLO

Oven Line



C04DS

Oven Category	CONVECTION OVEN WITH HUMIDITY - SIDE OPENING DOOR - POWERFULL MOTOR
Load Capacity	4 GN 1/1 (530x325mm)
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	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. 3 cooking cycles for each program - Halogene lights

CASTELLO
Oven Line



C04D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 GN 1/1 (530x325mm)
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	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. 3 cooking cycles for each program - Halogene lights

CASTELLO

Oven Line



C043D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 GN 2/3 (355x325mm)
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	38 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 3 cooking cycles for each program - Halogene lights



VENIX

CASTELLO

Oven Line



C04M

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 GN 1/1 (530x325mm)
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	58 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights



C043M

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 GN 2/3 (355x325mm)
Outside dimension	600x660x580 WxDxH
Space between trays	67mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	38 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

STAND
for Ovens

T8S



T8



Model suitable for oven	C04DS - C04D - C04M	C04DS - C04D - C04M
Outside dimension	792x570x800 WxDxH	792x570x800 WxDxH
Weight	13 Kg.	10 Kg.

T6S



T6



Model suitable for oven	C043D - C043M	C043D - C043M
Outside dimension	592x530x800 WxDxH	592x530x800 WxDxH
Weight	12,5 Kg.	10 Kg.







BLAST CHILLER

Range

VIGNOLE

Blast chiller



V15P

V15

Load Capacity	15 GN 1/1 - 600x400	15 GN 1/1 - 600x400
Outside dimension	820x860x1820 WxDxH	820x860x1820 WxDxH
Blast chilling yield	+90°/+3°C = 60 Kg.	+70°/+3°C = 60 Kg.
Freezing yield	+90°/-18°C = 40 Kg.	+70°/-18°C = 40 Kg.
Max absorbed power	2,4 kW	1,65 kW
Voltage / Frequency	400 V - 3N / 50 Hz.	400 V - 3N / 50 Hz.
Refrigerating gas	R404a.	R404a.
Weight	168 Kg.	168 Kg.
Equipped with:	Core probe - N. 1 grid	Core probe - N. 1 grid

VIGNOLE
Blast chiller



V10P

V10

Load Capacity	10 GN 1/1 - 600x400	10 GN 1/1 - 600x400
Outside dimension	820x860x1470 WxDxH	820x860x1470 WxDxH
Blast chilling yield	+90°/+3°C = 40 Kg.	+70°/+3°C = 40 Kg.
Freezing yield	+90°/-18°C = 25 Kg.	+70°/-18°C = 25 Kg.
Max absorbed power	1,65 kW	1 kW
Voltage / Frequency	400 V - 3N / 50 Hz.	400 V - 3N / 50 Hz.
Refrigerating gas	R404a.	R404a.
Weight	162 Kg.	162 Kg.
Equipped with:	Core probe - N. 1 grid	Core probe - N. 1 grid

VIGNOLE

Blast chiller



V05P

V05

V05G

Load Capacity	5 GN 1/1 - 600x400	5 GN 1/1 - 600x400	5 GN 1/1 (530x325mm)
Outside dimension	820x860x850 WxDxH	820x860x850 WxDxH	680x725x850 WxDxH
Blast chilling yield	+90°/+3°C = 20 Kg.	+70°/+3°C = 20 Kg.	+90°/+3°C = 9 Kg.
Freezing yield	+90°/-18°C = 13 Kg.	+70°/-18°C = 13 Kg.	+90°/-18°C = 6 Kg.
Max absorbed power	0,6 kW	0,6 kW	0,58 kW
Voltage / Frequency	230 V - 1N / 50 Hz.	230 V - 1N / 50 Hz.	230 V - 1N / 50 Hz.
Refrigerating gas	R404a.	R404a.	R404a.
Weight	115 Kg.	115 Kg.	80 Kg.
Equipped with:	Core probe - N. 1 grid	Core probe - N. 1 grid	Chamber probe - Core probe - N. 1 grid

VIGNOLE
Blast chiller



V03G



V053G

Load Capacity	3 GN 1/1 (530x325mm)	3 GN 2/3 (355x325mm)
Outside dimension	680x725x850 WxDxH	655x640x500 WxDxH
Blast chilling yield	+90°/+3°C = 9 Kg.	+90°/+3°C = 7 Kg.
Freezing yield	+90°/-18°C = 6 Kg.	+90°/-18°C = 5 Kg.
Max absorbed power	0,56 kW	0,45 kW
Voltage / Frequency	230 V - 1N / 50 Hz.	230 V - 1N / 50 Hz.
Refrigerating gas	R404a.	R404a.
Weight	77 Kg.	53 Kg.
Equipped with:	Chamber probe - Core probe - N. 1 grid	Chamber probe - Core probe - N. 1 grid





BAKERY
Oven Range

MURANO

Oven Line



M10S

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	10 TRAYS 600x400 - GN 1/1
Outside dimension	950x840x1200 WxDxH
Space between trays	80mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	155 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 baking cycles for each program Steam Exhaust regulation - Halogene lights - Self clean system integrated

MURANO
Oven Line



M06S

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	6 TRAYS 600x400 - GN 1/1
Outside dimension	950x840x865 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	115 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 baking cycles for each program Steam Exhaust regulation - Halogene lights - Self clean system integrated

MURANO

Oven Line



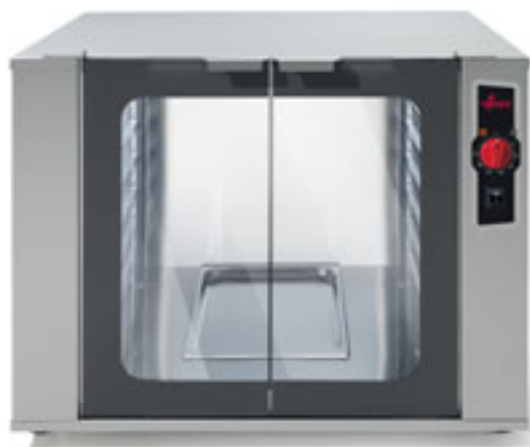
M04S

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	950x840x705 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	95 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 6 speed regulation - N. 5 baking cycles for each program Steam Exhaust regulation - Halogene lights - Self clean system integrated



CANNAREGIO

Proofers



P12



P9

Model suitable for oven	M10S	M06S - M04S
Load Capacity	12 TRAYS 600x400 - GN 1/1	8 TRAYS 600x400 - GN 1/1
Outside dimension	920x900x700 WxDxH	920x760x860 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	48 Kg.	46 Kg.
Direct humidification system	Optional	Optional
Equipped with:	Water container	Water container

STAND
for Ovens

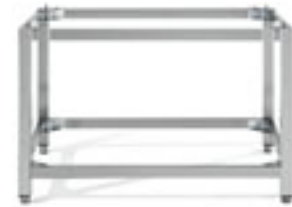
T12S



T12



T12L



Model suitable for oven	M10S	M10S	M10S
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	15 kg.	10 Kg.	7 Kg.

T9S



T9



T9L



Model suitable for oven	M06S - M04S	M06S - M04S	M06S - M04S
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	15 kg.	10 Kg.	5 Kg.

LIDO
Oven Line



L10D

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	10 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x1200 WxDxH
Space between trays	80mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	148 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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights

LIDO
Oven Line



L06D

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	6 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x865 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	108 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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights

LIDO
Oven Line



L04D

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x705 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	90 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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights



 VENIX

LIDO
Oven Line



L10M

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	10 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x1200 WxDxH
Space between trays	80mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	148 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights

LIDO
Oven Line



L06M

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	6 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x865 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	108 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights

LIDO
Oven Line



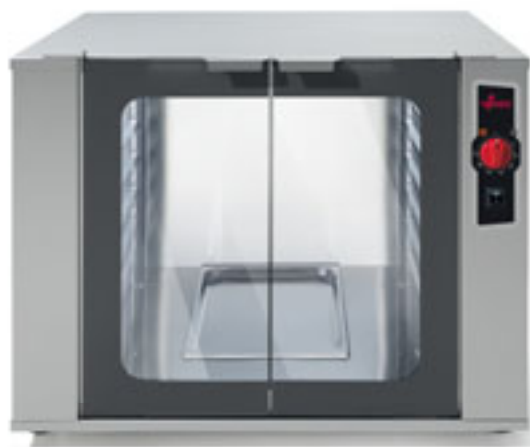
L04M

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	920x840x705 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	90 Kg.
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights



CANNAREGIO

Proofers



P12



P9

Model suitable for oven	L10D - L10M	L06D - L06M - L04D - L04M
Load Capacity	12 TRAYS 600x400 - GN 1/1	8 TRAYS 600x400 - GN 1/1
Outside dimension	920x900x700 WxDxH	920x760x860 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	48 Kg.	46 Kg.
Direct humidification system	Optional	Optional
Equipped with:	Water container	Water container

STAND
for Ovens

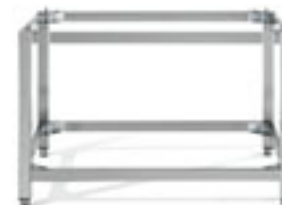
T12S



T12



T12L



Model suitable for oven	L10D - L10M	L10D - L10M	L10D - L10M
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	15 kg.	10 Kg.	7 Kg.

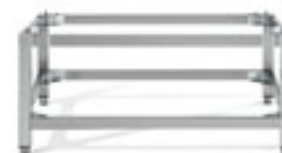
T9S



T9



T9L



Model suitable for oven	L06D - L06M - L04D - L04M	L06D - L06M - L04D - L04M	L06D - L06M - L04D - L04M
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	15 kg.	10 Kg.	5 Kg.

BURANO

Oven Line



B04DS

Oven Category	CONVECTION OVEN WITH HUMIDITY - SIDE OPENING DOOR - POWERFULL MOTOR
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	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. 3 baking cycles for each program - Halogene lights

BURANO
Oven Line



B04D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	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. 3 baking cycles for each program - Halogene lights

BURANO

Oven Line



B03D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x505 WxDxH
Space between trays	80mm
Power	3,4 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	48 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 3 baking cycles for each program - Halogene lights



BURANO

Oven Line



B04M

Oven Category	CONVECTION OVEN WITH HUMIDITY -POWERFULL MOTOR
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	58 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

BURANO
Oven Line



B04ML

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	58 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

BURANO

Oven Line



B03M

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x505 WxDxH
Space between trays	80mm
Power	3,4 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	48 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights



BURANO

Oven Line



B43DS

Oven Category	CONVECTION OVEN WITH HUMIDITY - SIDE OPENING DOOR - POWERFULL MOTOR
Load Capacity	4 TRAYS 470x340
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	38 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic Pre-heating setting - N. 3 baking cycles - Halogene lights

BURANO
Oven Line



B43D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 TRAYS 470x340
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	38 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic Pre-heating setting - N. 3 baking cycles - Halogene lights

BURANO

Oven Line



B33D

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	3 TRAYS 470x340
Outside dimension	600x660x505 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	32 Kg.
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic Pre-heating setting - N. 3 baking cycles - Halogene lights



BURANO

Oven Line



B43M

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	4 TRAYS 470x340
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	38 Kg.
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

BURANO
Oven Line



B33M

Oven Category	CONVECTION OVEN WITH HUMIDITY - POWERFULL MOTOR
Load Capacity	3 TRAYS 470x340
Outside dimension	600x660x505 WxDxH
Space between trays	80mm
Power	3,2 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	32 Kg.
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

CANNAREGIO

Proofers



P9



P8



P6

Model suitable for oven	B04ML	B04DS - B04D - B04M - B03D - B03M	B043DS - B043D - B043M - B033D - B033M
Load Capacity	8 TRAYS 600x400 - GN 1/1	8 TRAYS 600x400 - GN 1/1	8 TRAYS 450/470x340 - GN 2/3
Outside dimension	920x760x860 WxDxH	800x680x860 WxDxH	600x680x860 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	46 Kg.	40 Kg.	30 Kg.
Direct humidification system	Optional	Optional	Optional
Equipped with:	Water container	Water container	Water container

T9S



T9



STAND
for Ovens

Model suitable for oven	B04ML	B04ML
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH
Weight	15 kg.	10 Kg.

T8S



T8



T8SL



Model suitable for oven	B04DS - B04D - B04M - B03D - B03M	B04DS - B04D - B04M - B03D - B03M	B04DS - B04D - B04M - B04ML - B03D - B03M
Outside dimension	792x570x800 WxDxH	792x570x800 WxDxH	792x570x600 WxDxH
Weight	13 Kg.	10 Kg.	10 Kg.

T6S



T6



T6SL



Model suitable for oven	B043DS - B043D - B043M - B033D - B033M	B043DS - B043D - B043M - B033D - B033M	B043DS - B043D - B043M - B033D - B033M
Outside dimension	592x530x800 WxDxH	592x530x800 WxDxH	592x530x600 WxDxH
Weight	12,5 Kg.	10 Kg.	10 Kg.

TORCELLO

Oven Line



T04DI

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 600x400 GN 1/1
Outside dimension	750x695x560 WxDxH
Space between trays	75mm
Power	6,4 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	52 Kg.
Equipped with:	Digital control 99 programs - bi-directional reversing fan system - digital water injection regulation Automatic pre-heating setting - n. 3 baking cycles - Halogene lights

TORCELLO
Oven Line



T04MI

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 600x400 GN 1/1
Outside dimension	750x695x560 WxDxH
Space between trays	75mm
Power	6,4 kW
Voltage / Ferquency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	52 Kg.
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation Mechanical timer 0-120' - Halogene lights

TORCELLO

Oven Line



T04MP

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

TORCELLO
Oven Line



T04M

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 600x400 GN 1/1
Outside dimension	750x650x560 WxDxH
Space between trays	75mm
Power	3,4 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	48 Kg.
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights

TORCELLO

Oven Line



T043MG

Oven Category	MULTIFUNCION WITH GRILL AND HUMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
Power	2,85 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	28 Kg.
Equipped with:	Manual water injection regulation - mechanical timer 0-120' - Halogene lights

TORCELLO
Oven Line



T043MH

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
Power	2,85 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	28 Kg.
Equipped with:	Manual water injection regulation - mechanical timer 0-120' - Halogene lights

TORCELLO

Oven Line



T043M

Oven Category	CONVECTION OVEN
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
Power	2,85 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	28 Kg.
Equipped with:	Mechanical timer 0-120' - Halogene lights

TORCELLO
Oven Line



T043E

Oven Category	CONVECTION OVEN - WITH ENAMEL COATING
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
Power	2,6 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	28 Kg.
Equipped with:	Mechanical timer 0-120' - Halogene lights - Cooking chamber in enamel coating

TORCELLO

Oven Line



T033M

Oven Category	CONVECTION OVEN
Load Capacity	3 TRAYS 450x340
Outside dimension	560x595x505 WxDxH
Space between trays	75mm
Power	2,85 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	24 Kg.
Equipped with:	Mechanical timer 0-120' - Halogene lights

TORCELLO
Oven Line

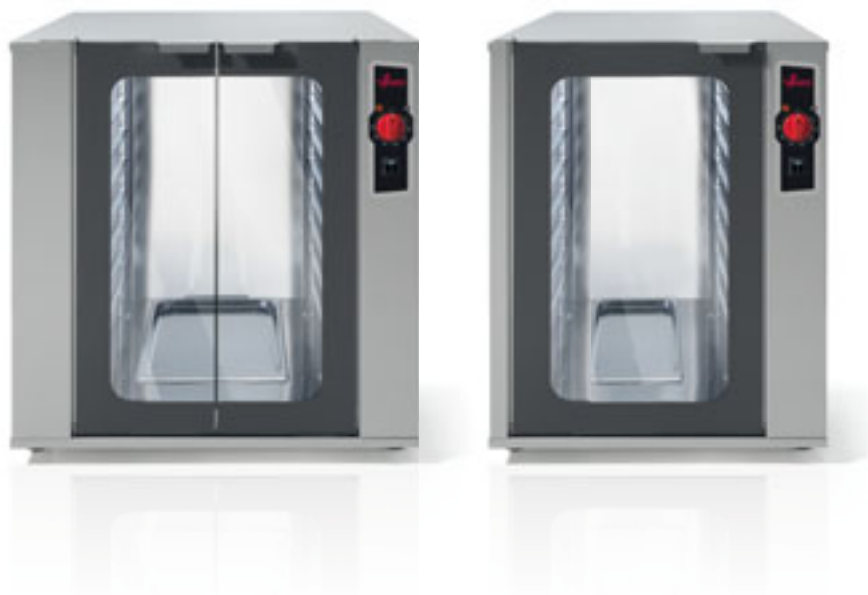


T032M

Oven Category	CONVECTION OVEN
Load Capacity	3 TRAYS 342x242
Outside dimension	480x535x430 WxDxH
Space between trays	75mm
Power	2,6 kW
Voltage / Ferquency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	18 Kg.
Equipped with:	Mechanical timer 0-120' - Halogene lights

CANNAREGIO

Proofers



P8

P6

Model suitable for oven	T04DI - T04MI - T04MP - T04M	T043MG - TO43MH - T043M - T033M
Load Capacity	8 TRAYS 600x400 - GN 1/1	8 TRAYS 450/470x340
Outside dimension	800x680x860 WxDxH	600x680x860 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	40 Kg.	30 Kg.
Direct humidification system	Optional	Optional
Equipped with:	Water container	Water container

STAND
for Ovens

T8S



T8



Model suitable for oven	T04DI - T04MI - T04MP - T04M	T04DI - T04MI - T04MP - T04M
Outside dimension	792x570x800 WxDxH	792x570x800 WxDxH
Weight	13 Kg.	10 Kg.

T6S



T6



Model suitable for oven	T043MG - T043MH - T043M - T033M	T043MG - T043MH - T043M - T033M
Outside dimension	592x530x800 WxDxH	592x530x800 WxDxH
Weight	12,5 Kg.	10 Kg.



GP30 GN 1/1 CHICKEN GRID



GP31 GN 1/1 FRY GRID



GP32 GN 1/1 GRIDDLE GRID



GP34 GN 1/1 ENAMELLED
CONTAINER



GG33 GN 1/1 STAINLESS
STEEL GRID



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



GP46 GN 1/1 STAINLESS
STEEL PERFORATED
CONTAINER 65MM



GG46 GN 1/1 CHROMED
GRID

ACCESSORIES

for Ovens



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



GP55 GN 2/3 STAINLESS
STEEL GRID



GP56 GN 2/3 CHROMED
GRID



PT10 60X40 ALUMINIUM
PERFORATED 5
CANALS TRAY



PT12 60X40 ALUMINIUM
PERFORATED TRAY



PT13 60X40 ALUMINIUM
TRAY



PT14 60X40 ENAMELLED
TRAY



PT15 60X40 ENAMELLED
PERFORATED TRAY



PG10 60X40 CHROMED GRID



PT17 47X34 ALUMINIUM TRAY



PT18 47X34 ALUMINIUM PERFORATED TRAY



PT19 45X34 ALUMINIUM TRAY



PT20 45X34 ALUMINIUM PERFORATED TRAY



PT21 34X24 ALUMINIUM TRAY



PG11 47X34 CHROMED GRID



PG12 45X34 CHROMED GRID



PG13 34X24 CHROMED GRID



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



CP1 CORE PROBE

ACCESSORIES

for Ovens



WS10 WATER SOFTNER COVER



WS11 WATER SOFTNER 3.5



WS12 WATER SOFTNER 7.0



WS20 WATER COUNTER



WP ELECTRIC WATER PUMP



S1 SHOWER KIT



S2 WASHING SYSTEM



DT1 DETERGENT 6 KG.



DT2 DETERGENT 750 ML



WT13/WC WATER CONTAINER
13,7 LT. + LID

SK1	KIT TO STACK OVENS MURANO-SAN POLO
SK2	KIT TO STACK OVENS LIDO - GIUDECCA
SK3	KIT TO STACK OVENS BURANO - CASTELLO 60X40-GN1/1
SK4	KIT TO STACK OVENS BURANO - CASTELLO 47X34-GN2/3









All specifications subject to change without notice.





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