

ALWAYS
COOK LIKE
PROFESSIONALS





ALWAYS COOK LIKE **PROFESSIONALS**



Venice is 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 of sharing and above all a great spirit of innovation.

ALL THE FLAVOUR OF **VENICE**

The essence of Venix, the principle that inspires its dynamic relationship with the traditional to progressive commercial equipment market, the identity of an innovative business project, built up on a foundation of a solid experience in the field and projected into an international dimension.





A COMPANY PROJECTED IN **THE FUTURE**

Advanced technology and eco-sustainability, reliability, and customer care are the roots of our business philosophy. A concept of quality and innovation represents our Company's Mission to meet customers' needs notwithstanding the end user's safety.





THE TECHNOLOGY OF OUR OVENS

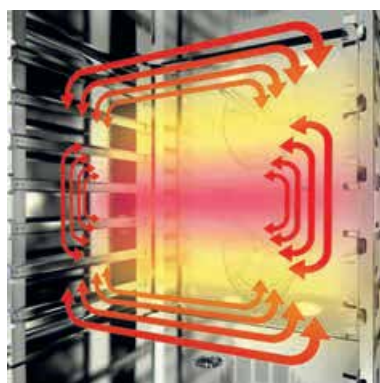
V-Power PRO

Each oven has different power, depending on its peculiarity and customer demand.



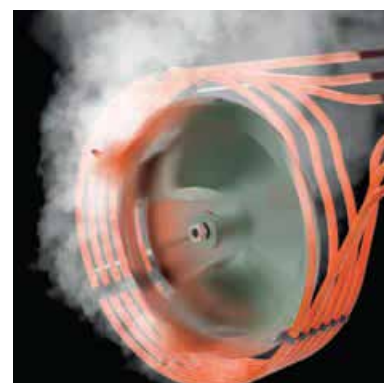
V-Preheating

Fast pre-heating phase is fundamental in all cooking process.



Direct injection

All ovens have an innovative water-dropping pipe that drops directly into the heating element.



VENEXIA

SMART TOUCH CONTROL OVENS

WHATEVER YOU MAY NEED



VENEXIA

COMBI/BAKERY OVENS

Inspired by growing technology the VENEXIA range of premium combi ovens deliver the ultimate performance, flexibility, safety, user-friendliness, and top-quality cooking. The cooking process is constantly monitored by the incorporated "Android" operating system: user-friendly with a 7" capacitive display. It includes as an option, the possibility to exploit "cloud" platforms as an easy and client added value.




COMBI / BAKERY OVENS




VENEXIA
SAN GIORGIO
TOUCH SCREEN



	SG16TCC	SG10TCC
Tray capacity	16 600x400	10 600x400 - GN 1/1
Distance between tray	80 mm	80 mm
Frequency (Hz)	50/60	50/60
Voltage	380-415V 3N~	380-415V 3N~/220-240V 3~
Power (kW)	28.6	16.1
Oven size (WxDxH mm)	1091 x 1006 x 1900	792 x 1021 x 1277
Max cooking temperature	280°C	280°C
Oven weight (kg)	250	134



	SG07TCC	SG05TCC
Tray capacity	7 600x400/GN 1/1	5 600x400/GN 1/1
Distance between tray	75 mm	75 mm
Frequency (Hz)	50/60	50/60
Voltage	380-415V 3N~/220-240V 3~	380-415V 3N~/220-240V 3~
Power (kW)	10.8	9.4
Oven size (WxDxH mm)	792 x 1021 x 941	792 x 1029 x 781
Max cooking temperature	280°C	280°C
Oven weight (kg)	100	92

SQUERO

THE ESSENTIAL COLLECTION



MANUAL CONTROL COMBI / BAKERY

Easy, quick and practical
electro-mechanical control.

Control manual

Temperature Led

Steam Led

NENIX



Timer selector

Temperature Selector

Steam Selector

2 Speed Regulation

Gas Restart Button (Only for Gas Ovens)




COMBI/BAKERY OVENS




SQUERO
MANUAL



	SQ16MVN0*	SQ10MVN0*
Tray capacity	16 600x400/GN 1/1	10 600x400/GN 1/1
Distance between tray	80 mm	80 mm
Frequency (Hz)	50/60	50/60
Voltage	380-415V 3N~	380-415V 3N~/220-240V 3~
Power (kW)	28.6	15.6
Oven size (WxDxH mm)	1051 x 1002 x 1900	937 x 890 x 1211
Max cooking temperature	260°C	280°C
Oven weight (kg)	250	153

*2 Speed regulation



	SQ06MVN0*	SQ04MVN0*
Tray capacity	6 600x400/GN 1/1	4 600x400/GN 1/1
Distance between tray	80 mm	80 mm
Frequency (Hz)	50/60	50/60
Voltage	380-415V 3N~/220-240V 3~	380-415V 3N~/220-240V 3~
Power (kW)	10.4	10.4
Oven size (WxDxH mm)	937 x 885 x 875	937 x 885 x 715
Max cooking temperature	280°C	280°C
Oven weight (kg)	98	86

VERTEX OVENS



**DIGITAL
CONVECTION OVENS**
with sensitive control 7"



	VE04ATDLR	VE043ATDDE
Tray capacity	4 TRAYS 600x400 - GN 1/1	4 TRAYS 460x340 mm
Distance between tray	80 mm (Bivalent steel wire)	80 mm (Bivalent steel wire)
Frequency (Hz)	50/60	50/60
Voltage	400V 3N~/230V 3N~	230V 1N~
Power (kW)	6.3	3.1
Oven size (WxDxH mm)	800 x 800 x 540	600 x 730 x 540
Max cooking temperature	260°C	260°C
Oven weight (kg)	70	55

VERTEX
A WIDE RANGE OF
DIGITAL CONVECTION OVENS



VERTEX OVENS



5 Speeds for all Cooking Operations



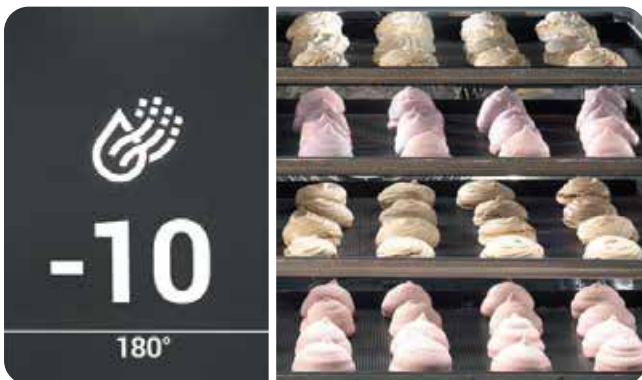
Multi Timer Cooking



100 Recipes with Name and Picture



12-Speed Program



V-Dry.Pro



Humidity Chamber Control



Automatic Proofing and Baking



Overnight Cooking / Delayed Start

CONVECTION OVENS



D




MI



M

**TORCELLO
DIGITAL/MANUAL**



	T04DI.200	T04MI.200	T043M
Tray capacity	4 TRAYS 600x400 - GN 1/1	4 TRAYS 600x400 - GN 1/1	4 TRAYS 450x340 - GN 2/3
Distance between tray	75 mm	75 mm	75 mm
Frequency (Hz)	50/60	50/60	50/60
Voltage	380-415V 3N~/220-240V	380-415V 3N~/220-240V	220-240V 1N~
Power (kW)	6.7	6.7	2.9
Oven size (WxDxH mm)	750 x 757 x 553	750 x 692 x 553	560 x 623 x 530
Steam Selector	Digital	Manual	Manual
Max cooking temperature	260°C	280°C	280°C
Oven weight (kg)	45	45	28

**TORCELLO
A WIDE RANGE OF
CONVECTION OVENS**





KODIAC

BLAST CHILLERS

Venix's research has led to the development of a new generation of high technology blast chillers, designed to satisfy all the needs of gastronomy, pastry, ice-cream and bakery professionals.

Our Kodiak range is distinguished by an innovative refrigeration circuit designed, engineered and tested entirely by Venix refrigeration laboratories.

This fundamental advantage guarantees shorter chilling times, greater energy efficiency with savings of 30% and more effective working plan in the kitchen, to the clear benefit of food quality and profitability.



BLAST CHILLERS LINE



Digital Control mod. KDA03



Digital Control mod. KDA 05/08/10/15

KODIAK BLAST CHILLERS



	KDA03EVF	KDA05EVF	KDA08EVF
Outside Dimension (WxDxH)	760 x 670 x 895	760 x 670 x 895	790 x 760 x 1600
Package dimensions (WxDxH)	810 x 740 x 1080	810 x 740 x 1080	830 x 800 x 1790
Weight (kg)	77	82	128
Packaged Weight (kg)	92	97	148
Load Capacity	3 trays 600x400 or 3 Trays GN 1/1	5 trays 600x400 or 5 Trays GN 1/1	8 trays 600x400 or 8 Trays GN 1/1
Trays spacing (mm)	85	68	74
Voltage / Frequency	220V - 1~ + N - 50Hz-ГЦ 230V - 1~ +N - 60Hz-ГЦ	220V - 1~ + N - 50Hz-ГЦ 230V - 1~ +N - 60Hz-ГЦ	230V - 1~ +N - 50Hz-ГЦ
Cooling capacity*	1.1kW (50Hz-ГЦ) 1.3kW (60Hz-ГЦ)	1.9kW (50Hz-ГЦ) 2.4kW (60Hz-ГЦ)	3.0kW
Capacity per cycle	10 kg +90°→ 3°C 6 kg +90°→ -18°C	20 kg +90°→ 3°C 13 kg +90°→ -18°C	35 kg +90°→ 3°C 20 kg +90°→ -18°C
Refrigerant Gas	R452a	R452a	R452a
Max absorbed current	4.9A (50Hz-ГЦ) 5.12A (60Hz-ГЦ)	7A (50Hz-ГЦ) 7A (60Hz-ГЦ)	10.3A
Max absorbed power	830W (50Hz-ГЦ) 972W (60Hz-ГЦ)	1.3kW (50Hz-ГЦ) 1.5kW (60Hz-ГЦ)	2.2kW
Insulation thickness (mm)	60	60	60
Soft & Hard Blast Chilling	•	•	•
Soft & Hard Deep Freezing	•	•	•
Core probe or timed cycle	•	•	•
Storage at the end of each cycle	•	•	•
Automatic defrost	•	•	•
Core probe	-	•	•

* Evap -10°, Cond. 45

Standard | • Optional

BLAST CHILLERS LINE

SINGLE PHASE



Digital Control mod. KDA 05/08/10/15

KODIAK BLAST CHILLERS



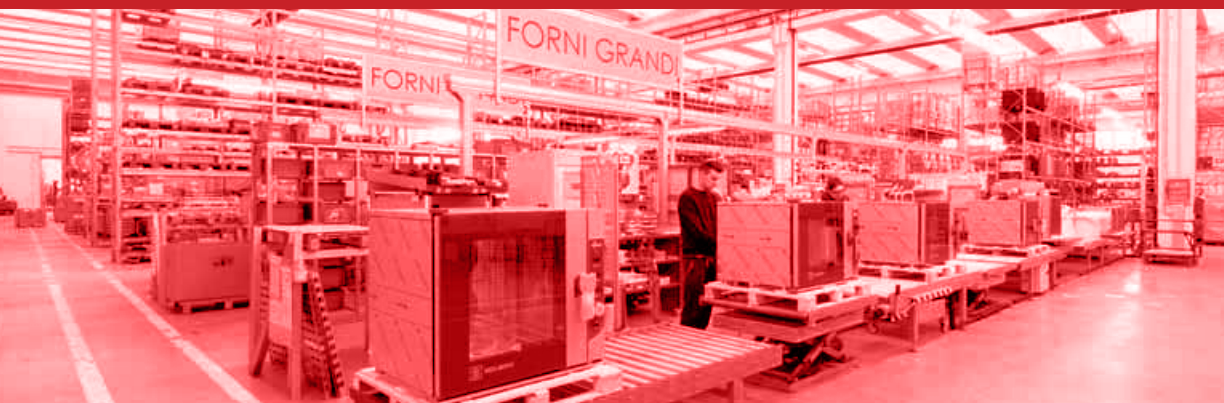
	KDA10SEVF	KDA15SEVF
Outside Dimension (WxDxH)	790 x 760 x 1600	790 x 760 x 1950
Package dimensions (WxDxH)	830 x 800 x 1790	830 x 800 x 2150
Weight (kg)	129	161
Packaged Weight (kg)	149	183
Load Capacity	10 trays 600x400 or 10 Trays GN 1/1	15 trays 600x400 or 15 Trays GN 1/1
Trays spacing (mm)	74	70
Voltage / Frequency	230V - 1~ +N - 50Hz-ГЦ	220V - 1~ + N - 50Hz-ГЦ 230V - 1~ +N - 60Hz-ГЦ
Cooling capacity*	3.0kW	4.8kW (50Hz-ГЦ) 5.7kW (60Hz-ГЦ)
Capacity per cycle	35 kg +90° → 3°C 20 kg +90° → -18°C	60 kg +90° → 3°C 40 kg +90° → -18°C
Refrigerant Gas	R452a	R452a
Max absorbed current	10.3A	11.71A (50Hz-ГЦ) 12.96A (60Hz-ГЦ)
Max absorbed power	2.2kW	3.6kW (50Hz-ГЦ) 4.3kW (60Hz-ГЦ)
Insulation thickness (mm)	60	60
Soft & Hard Blast Chilling	•	•
Soft & Hard Deep Freezing	•	•
Core probe or timed cycle	•	•
Storage at the end of each cycle	•	•
Automatic defrost	•	•
Core probe	•	•

* Evap -10°, Cond. 45

Standard | • Optional

Notes

A series of horizontal dotted lines for writing notes.



ASSOCIATED BRANDS

EzyCook™

ABRAZO®

mymysa®

BROTMAS®
BAKERY MACHINES

ORVED®
VACUUM MASTERS

MATHE
PASTRY MACHINES

fimar®
MADE IN ITALY

