

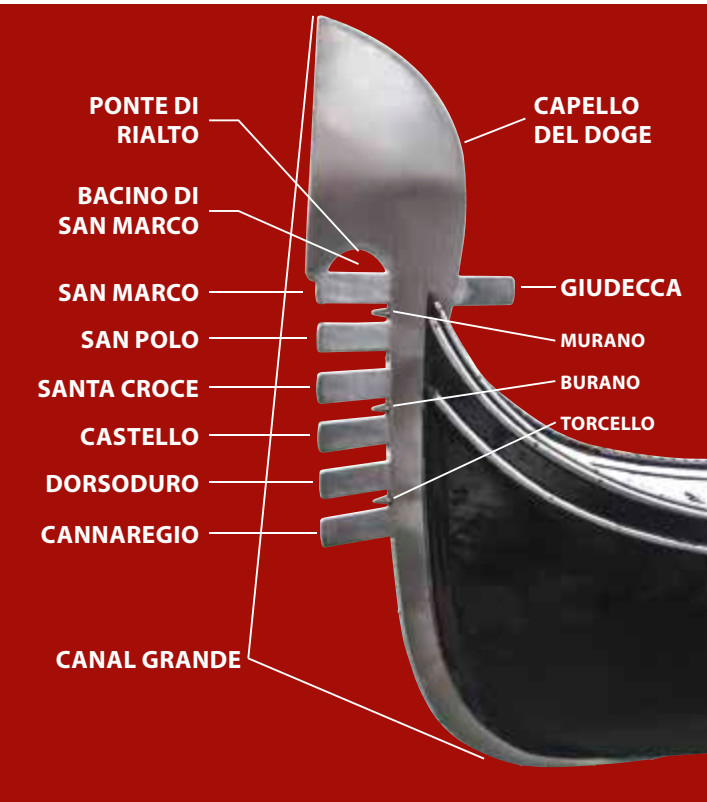
2016



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.



Creative spirit

Venice 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. 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.





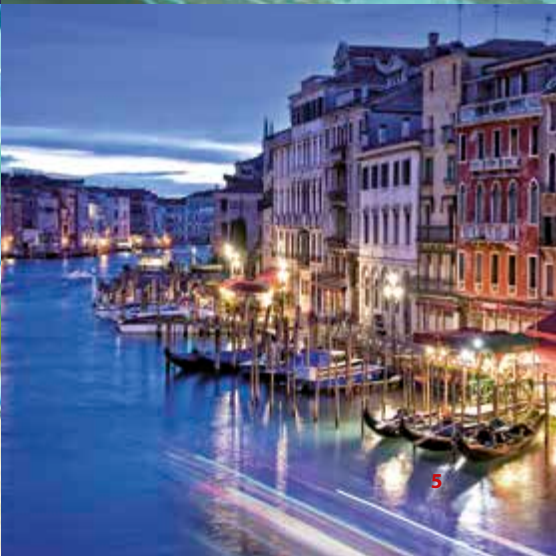
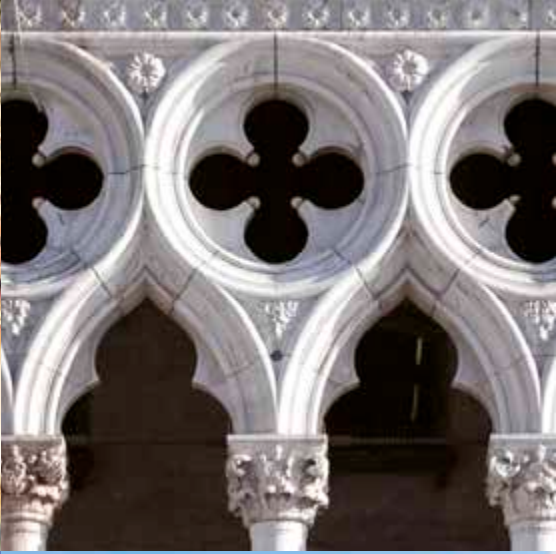
Venice, most precious pearl of the Adriatic

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 (batèo, 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.





Osteria "VECIO FRITO"



VENEXIA



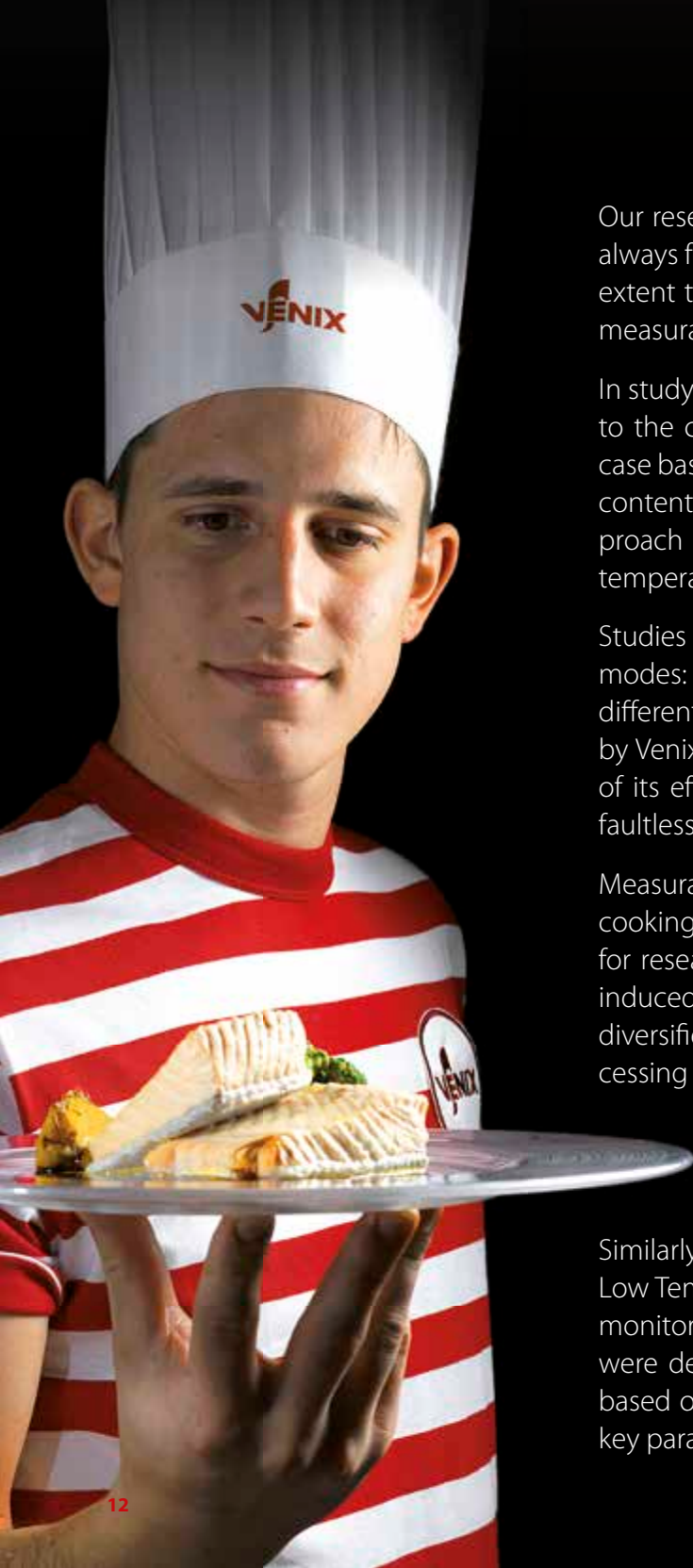
With our flagship product “Venexia Line”, we have designed a series of processing systems with the aim in view of achieving precision and reliability through engineering consistency. Our purpose in this brief introduction is to take the reader through all the steps of our R&D work in the laboratory, from design through to testing; to highlight the fact that our technology is the expression of measured and balanced choices: engineering, culinary, instrumental and methodological.



VENEXIA

Touch Line

VENIX



Our research went beyond simply verifying heat expansion. We looked always for stability and uniformity in the diffusion of heat, measuring the extent to which set temperatures are maintained, pursuing the goal of measurable and dependable accuracy.

In studying the use of probes, we sought to apply engineering precision to the calculation of core temperatures, taking account on a case-by-case basis of the relationship between weight-size-volume and moisture content of the food, and its position in the chamber. This method-led approach has enabled us to certify the appropriate stable range between temperatures in the chamber and different time settings.

Studies on the operation of the flue, and of its valves — in the three modes: closed, open, partially open — were applied rigorously to the different methods of cooking and to the many programmes proposed by Venix. This gave us the opportunity to make an exact measurement of its effectiveness on different types of food, in the quest to achieve faultless cooking results.

Measurability in determining fan speeds at every stage in the process of cooking and keeping foods provided us with an important opportunity for research. We were able to define the diffusion of both natural and induced heat and moisture in foods: this is why our programmes are diversified in terms of the parameters applied at the various single processing steps.

Similarly, in suggesting programmes for food processing, especially at Low Temperature, in Delta T mode and with night-time cooking, we set, monitored and measured probe temperatures with painstaking care. We were determined to make certain that our cooking suggestions were based on technically sound principles, always governed by those three key parameters: weight, size and volume.



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 150 standard programs developed by leading international chefs.



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**.

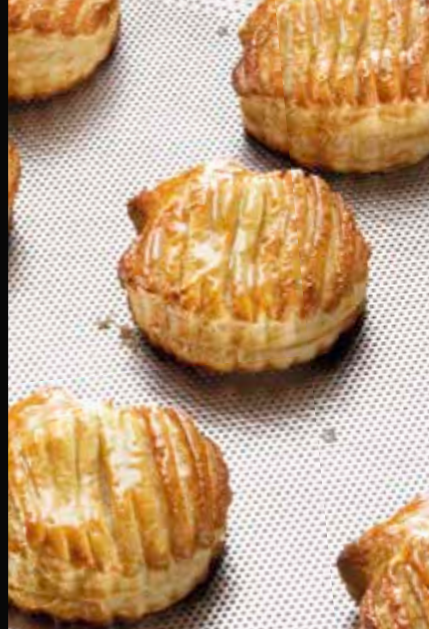
The programmes we suggest for keeping cooked foods are designed to ensure they will always be appetizing, whatever the different types of cooking methods employed. Our research also covered correct management of the natural moisture in processed food, based on timescales and on the proportion (°C) of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





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 speeds with **inverter**. A revolutionary **6-blade fan** with automatic reversal and **Clima extraction system** guarantee 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.

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.

VENEXIA

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.

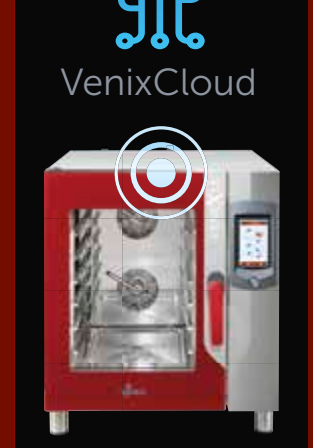


V PERFORMANCE

dynamic distribution air circulation system with "inverter", revolutionary 6-blade fan with automatic reversal and "clima" extraction system guarantee excellent results even with full oven loads.



VenixCloud



V INNOVATION

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



V 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»



V QUALITY

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



V ACCESSORIES

A broad range of accessories to satisfy new cooking trends.



V VALUE

Better value for good investment in Venix products.

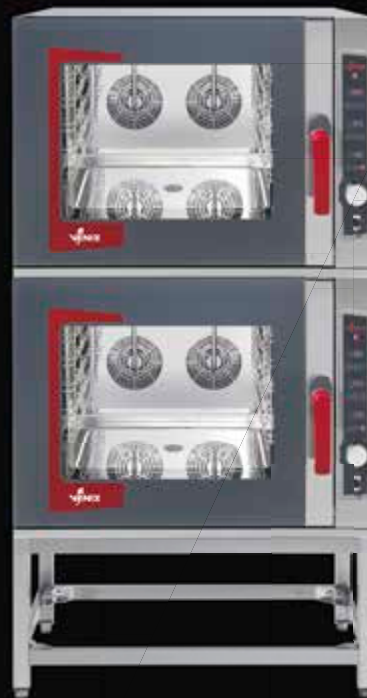
V EFFICIENCY

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

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

V SIMPLICITY

Easy and ergonomic controls that are intuitive ease of use.



“Venexia”

Oven feature a 7” display with a resolution of 800 x 480 and IPS technology that run under Android operating system.



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

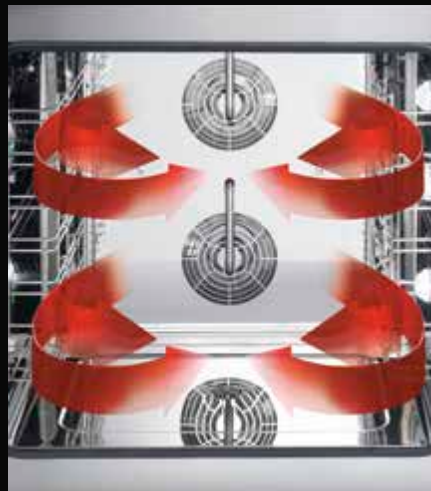


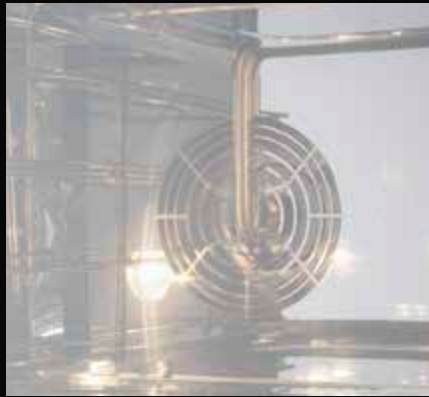
Dynamic distribution

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 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

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 easy 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.



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



WI-FI ROUTER

For connection of oven to the internet

V INNOVATION

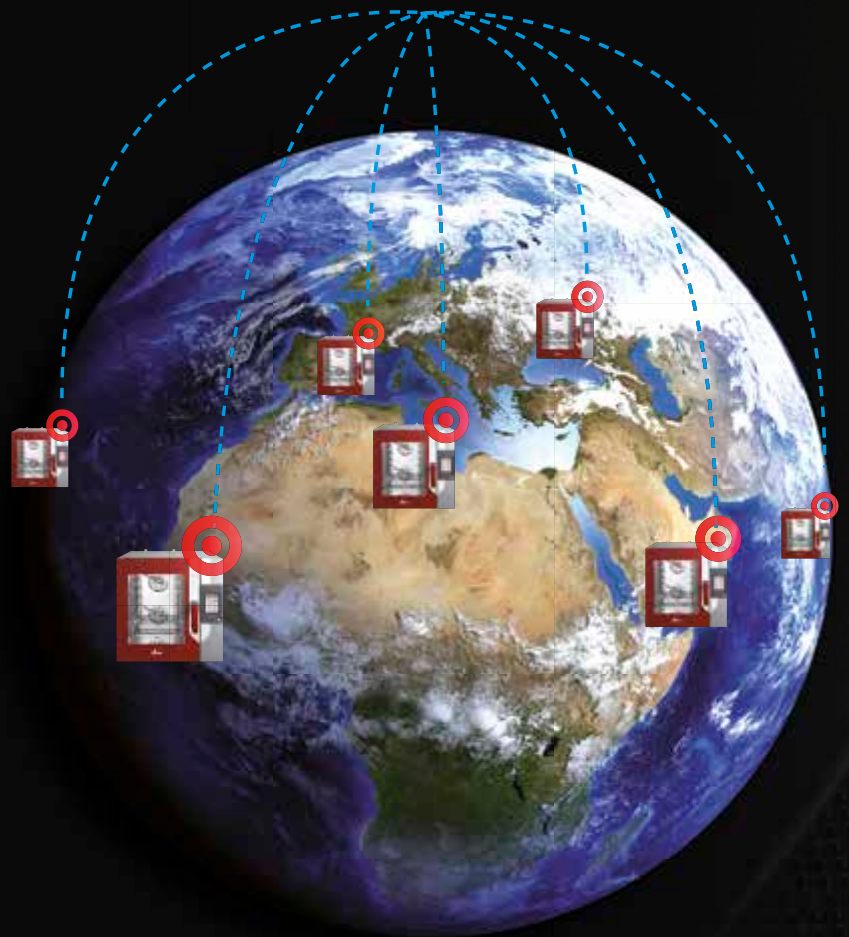
VENEXIA Cloud Evolution



VenixCloud

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.



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»



Touch the future of thinking!

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 line 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".



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.



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



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



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

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 MARCO

Oven Line



SM20TC

Oven Category	COMBI STEAM OVEN	Equipped with:
Load Capacity	20 GN 1/1 (530x325 mm)	Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Trolley with capacity of 20 trays GN1/1 included - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Outside dimension	1050x940x1900 WxDxH	
Space between trays	67 mm	
Power	28 kW	
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	255 Kg	

SAN MARCO

Oven Line



SM12TC

Oven Category	COMBI STEAM OVEN	Equipped with:
Load Capacity	12 GN 1/1 (530x325 mm)	Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° core probe that is optional -
Outside dimension	790x945x1260 WxDxH	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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free -
Space between trays	67 mm	Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated -
Power	16,1 kW	Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	163 Kg	

SAN MARCO

Oven Line



SM07TC

Oven Category	COMBI STEAM OVEN	Equipped with: Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Load Capacity	7 GN 1/1 (530x325 mm)	
Outside dimension	790x945x930 WxDxH	
Space between trays	67 mm	
Power	10,8 kW	
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	129 Kg	

SAN MARCO
Oven Line



SM05TC

Oven Category	COMBI STEAM OVEN	Equipped with:
Load Capacity	5 GN 1/1 (530x325 mm)	Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° core probe that is optional -
Outside dimension	790x945x770 WxDxH	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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free -
Space between trays	67 mm	Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated -
Power	9 kW	Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	109 kg	

SAN POLO
Oven Line



SP20S

Oven Category	COMBI STEAM OVEN
Load Capacity	20 GN 1/1 (530x325 mm)
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
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) - 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program - N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe - Self clean system with 3 washing programs - 3 Phase motor (high performance) - Trolley with capacity of 20 trays GN 1/1 included - USB connection



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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	158 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 Phase motor (high performance) - USB connection

SAN POLO

Oven Line



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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	124 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 Phase motor (high performance) - USB connection



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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	104 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 Phase motor (high performance) - USB connection

GIUDECCA

Oven Line



G12D G12DC*

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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe - (S3) Self clean system optional on request

* Model with self clean system integrated



G07D
*G07DC

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe - (S3) Self clean system optional on request

* Model with self clean system integrated

GIUDECCA

Oven Line



G05D
G05DC*

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 cooking cycles for each program - Steam Exhaust regulation - Halogene lights - Core probe - (S3) Self clean system optional on request

* Model with self clean system integrated



G053D
*G053DC

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 2/3 (355x325mm)
Outside dimension	700x715x630 WxDxH
Space between trays	67mm
Power	5,4 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 cooking cycles for each program - Halogene lights - Core probe - (S3) Self clean system optional on request

* Model with self clean system integrated





G20M
*G20MV

Oven Category	COMBI STEAM OVEN
Load Capacity	20 GN 1/1 (530x325mm)
Outside dimension	1050x940x1900 WxDxH
Space between trays	67mm
Power	28 kW
Voltage / Frequency	400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	250 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights - 2 Fan speed regulation optional on request (G20MV) - Trolley with capacity of 20 trays GN 1/1 included

* Model with 2 speed fans

GIUDECCA

Oven Line



G12M
G12MV*

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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	149 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights 2 speed fans regulation optional on request (G12MV)

* Model with 2 speed fans



G07M
*G07MV

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	117 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights 2 speed fans regulation optional on request (G07MV)

* Model with 2 speed fans

GIUDECCA

Oven Line



G05M
G05MV*

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	103 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights - 2 speed fans regulation optional on request (G05MV)

* Model with 2 speed fans



G053M
*G053MV

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 2/3 (355x325mm)
Outside dimension	700x715x630 WxDxH
Space between trays	67mm
Power	5,4 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	64 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights - 2 speed fans regulation optional on request (G053MV)

* Model with 2 speed fans

STAND
for Ovens

T12VS



T12V



Model suitable for oven	SM12TC	SM12TC
Outside dimension	790x940x700 WxDxH	790x940x700 WxDxH
Weight	24,60 kg	15,60 kg

T9VS

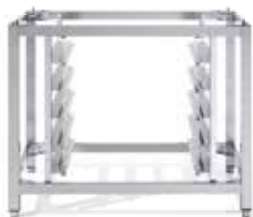


T9V



Model suitable for oven	SM07TC - SM05TC	SM07TC - SM05TC
Outside dimension	790x940x800 WxDxH	790x940x800 WxDxH
Weight	22,60 kg	15,00 kg

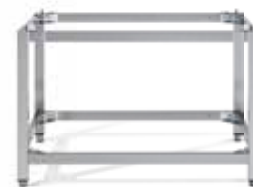
T12S



T12



T12L



Model suitable for oven	SP12S - G12DC - G12D - G12M - G12MV	SP12S - G12DC - G12D - G12M - G12MV	SP12S - G12DC - G12D - G12M - G12MV
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	24,60 kg	15,60 kg	15,00 kg

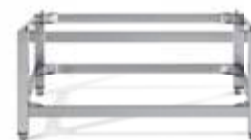
T9S



T9



T9L



STAND
for Ovens

Model suitable for oven	SP07S - SP05S - G07D - G07DC - G07M - G07MV - G05D - G05DC - G05M - G05MV	SP07S - SP05S - G07D - G07DC - G07M - G07MV - G05D - G05DC - G05M - G05MV	SP07S - SP05S - G07D - G07DC - G07M - G07MV - G05D - G05DC - G05M - G05MV
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	22,60 kg	12,00 kg	9,00 kg

T7S



T7



Model suitable for oven	G053D - G053DC - G053M - G053MV	G053D - G053DC - G053M - G053MV
Outside dimension	680x560x800 WxDxH	680x560x800 WxDxH
Weight	20,00 kg	11,00 Kg

TR20S

Model suitable for oven	SM20TC - SP20S - G20M
Capacity	20 trays GN 1/1
Space between trays	67mm
Dimension	755x565x1710 WxDxH
Weight	25 Kg



TROLLEY
for Ovens

POVEGLIA

Condensation Hood

H20



H10TC



Model suitable for oven	SM20TC - SP20S - G20M - G20MV	SM12TC - SM07TC - SM05TC
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	

H10S



H10



Model suitable for oven	SP12S - SP07S - SP05S	G12D - G12DC - G07D - G07DC - G05D - G05DC G12M - G12MV - G07M - G07MV - G05M - G05MV
Description	STAINLESS STEEL CONDENSATION HOOD	STAINLESS STEEL CONDENSATION HOOD
Outside dimension	950x960x300 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	







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

SAN GIORGIO

Oven Line



SG16TC

Oven Category	BAKERY CONVECTION OVEN	Equipped with:
Load Capacity	16 TRAYS 600x400	- Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Trolley with capacity of 16 trays 600x400 included - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Outside dimension	1050x940x1900 WxDxH	
Space between trays	80 mm	
Power	28 kW	
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	255 Kg	

SAN GIORGIO
Oven Line



SG10TC

Oven Category	BAKERY CONVECTION OVEN	Equipped with:
Load Capacity	10 TRAYS 600x400	- Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
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	

SAN GIORGIO

Oven Line



SG06TC

Oven Category	BAKERY CONVECTION OVEN	Equipped with:
Load Capacity	6 TRAYS 600x400	- Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Outside dimension	790x945x930 WxDxH	
Space between trays	80 mm	
Power	10,8 kW	
Voltage / Frequency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	129 Kg	

SAN GIORGIO
Oven Line



SG04TC

Oven Category	BAKERY CONVECTION OVEN	Equipped with:
Load Capacity	4 TRAYS 600x400	- Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° 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. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.
Outside dimension	790x945x770 WxDxH	
Space between trays	67 mm	
Power	9 kW	
Voltage / Ferquency	400 V - 3N / 50-60 Hz.	
Temperature	260°C	
Weight	109 kg	

MURANO
Oven Line



M16S

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	16 TRAYS 600x400
Outside dimension	1050x940x1900 WxDxH
Space between trays	80mm
Power	28 kW
Voltage / Frequency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	250 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe - Self clean system with 3 washing programs - 3 phase motor (high performance) - USB connection - Trolley of capacity of 16 trays 600x400 included

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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	158 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 phase motor (high performance) - USB connection

MURANO

Oven Line



M06S

Oven Category	BAKERY CONVECTION OVEN
Load Capacity	6 TRAYS 600x400 - GN 1/1
Outside dimension	980x840x865 WxDxH
Space between trays	80mm
Power	10,8 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	124 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 phase motor (high performance) - USB connection

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	104 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation (percentage) 3 Different pre-heating programs - N. 10 speed regulation controlled by Inverter - N. 5 Cooking cycles for each program N. 9 different timers - Cook & Hold function - Steam Exhaust regulation - Halogens lights - Core probe Self clean system with 3 washing programs - 3 phase motor (high performance) - USB connection

LIDO
Oven Line



L10D
L10DC*

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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights (S3) self clean system optional on request

* Model with self clean system integrated

LIDO
Oven Line



L06D
*L06DC

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights (S3) self clean system optional on request

* Model with self clean system integrated

LIDO
Oven Line



L04D
L04DC*

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	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. 3 baking cycles for each program - Steam Exhaust regulation - Halogene lights (S3) self clean system optional on request

* Model with self clean system integrated



 **VENIX**



LIDO
Oven Line



L16M
*L16MV

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

* Model with 2 speed fans

LIDO
Oven Line



L10M
L10MV*

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 / Frequency	400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	149 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights 2 speed fans regulation optional on request (L10MV)

* Model with 2 speed fans

LIDO
Oven Line



L06M
*L06MV

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	117 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights 2 speed fans regulation optional on request (L06MV)

* Model with 2 speed fans

LIDO
Oven Line



L04M
L04MV*

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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	103 kg
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - Halogene lights 2 speed fans regulation optional on request (L04MV)

* Model with 2 speed fans



CANNAREGIO

Proofers

P12TC

P12

P9



Model suitable for oven	SG10TC-SG06TC-SG04TC	M10S L10D - L10DC - L10M - L10MV	M06S - M04S - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV
Load Capacity	12 TRAYS 600x400 - GN 1/1	12 TRAYS 600x400 - GN 1/1	8 TRAYS 600x400 - GN 1/1
Outside dimension	790x900x760 WxDxH	920x900x700 WxDxH	920x830x860 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	62 Kg	62 kg	63 kg
Equipped with:	Water container	Water container	Water container

TROLLEY

for Ovens

TR16S

Model suitable for oven	SG16TC - M16S - L16M - L16MV
Capacity	16 trays 600 x 400
Space between trays	80 mm
Dimension	755x565x1710 WxDxH
Weight	25 Kg



STAND
for Ovens

T12VS



T12V



T9VS



T9V



Model suitable for oven	SG10TC	SG10TC	SG06TC - SG04TC	SG06TC - SG04TC
Outside dimension	790x940x700 WxDxH	790x940x700 WxDxH	790x940x800 WxDxH	790x940x800 WxDxH
Weight	24,60 kg	15,60 kg	22,60 kg	15,00 kg

T12S



T12



T12L



Model suitable for oven	M10S - L10D - L10DC - L10M - L10MV	M10S - L10D - L10DC - L10M - L10MV	M10S - L10D - L10DC - L10M - L10MV
Outside dimension	920x620x700 WxDxH	920x620x700 WxDxH	920x620x500 WxDxH
Weight	24,60 kg	15,60 kg	15,00 kg

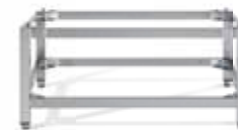
T9S



T9



T9L



Model suitable for oven	M06S - M04S - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV	M06S - M04S - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV	M06S - M04S - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV
Outside dimension	920x620x800 WxDxH	920x620x800 WxDxH	920x620x300 WxDxH
Weight	22,60 kg	12,00 kg	9,00 kg

POVEGLIA

Condensation Hood

H20



H10TC



Model suitable for oven	SG16TC - M16S - L16M - L16MV	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	

H10S



H10



Model suitable for oven	M10S - M06S - M04S	L10D - L10DC - L10M - L10MV - L06D - L06DC - L06M - L06MV - L04D - L04DC - L04M - L04MV
Description	STAINLESS STEEL CONDENSATION HOOD	STAINLESS STEEL CONDENSATION HOOD
Outside dimension	950x960x300 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	



BURANO

American Oven Line



B04DU

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 660x460 mm (18"x26" FULL SHEET PANS)
Outside dimension	33-1/2 "(850mm)x29-1/2"(750mm)x22-7/8"(580mm) 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	69 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 - Powerfull motor

BURANO
American Oven Line



B04DUS

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 660x460 mm (18"x26" FULL SHEET PANS)
Outside dimension	33-1/2 "(850mm)x29-1/2"(750mm)x22-7/8"(580mm) 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	69 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 - Powerfull motor Side opening door

BURANO

American Oven Line



B04MU

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 660x460 mm (18"x26" FULL SHEET PANS)
Outside dimension	33-1/2 "(850mm)x29-1/2"(750mm)x22-7/8"(580mm) WxDxH
Space between trays	80 mm
Power	6,7 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz
Temperature	285°C
Weight	69 Kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights Powerfull motor

BURANO
American Oven Line



B04MUS

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 660x460 mm (18"x26" FULL SHEET PANS)
Outside dimension	33-1/2 "(850mm)x29-1/2"(750mm)x22-7/8"(580mm) WxDxH
Space between trays	80 mm
Power	6,7 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz
Temperature	285°C
Weight	69 Kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights Powerfull motor - Side opening door

DIGITAL EVOLUTION

BURANO

Oven Line



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. 3 cooking cycles for each program 2 speeds motors - Halogene lights - USB connection - Powerfull motor



B04DV

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 - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 3 cooking cycles for each program - Halogene lights 2 speed fans regulation - Powerfull motor

BURANO

Oven Line



B04D

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
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 - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 3 baking cycles for each program - Halogene lights - Powerfull motor

BURANO
Oven Line



B03D

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x495 WxDxH
Space between trays	80mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	57 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 - Powerfull motor

BURANO

Oven Line



B04M

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x580 WxDxH
Space between trays	80mm
Power	6,7 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	67 kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights Powerfull motor

BURANO
Oven Line



B03M

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	800x700x505 WxDxH
Space between trays	80mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	56 kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation - Mechanical timer 0-120' - Halogene lights Powerfull motor

DIGITAL EVOLUTION

BURANO

Oven Line



B043DV6

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 460x340 - GN 2/3
Outside dimension	600x660x580 WxDxH
Space between trays	80 mm
N. trays inside oven	n.4 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	34 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. 3 cooking cycles for each program 2 speeds motors - Halogene lights - USB connection - Powerfull motor

BURANO
Oven Line



B043DV

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 460x340 - GN 2/3
Outside dimension	600x660x580 WxDxH
Space between trays	80 mm
N. trays inside oven	n.4 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	34 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 2 speed fans regulation - Powerful motor

BURANO

Oven Line



B043D

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 460x340
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
N. trays inside oven	n.4 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	34 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 - Powerfull motor

BURANO
Oven Line



B033D

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 460x340
Outside dimension	600x660x495 WxDxH
Space between trays	80mm
N. trays inside oven	n.3 460x340
Power	3,3 kW
Voltage / Frequency	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 - Powerfull motor

BURANO

Oven Line



B043M

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 460x340
Outside dimension	600x660x580 WxDxH
Space between trays	80mm
N. trays inside oven	n.4 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	44 kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights - Powerfull motor

BURANO
Oven Line



B033M

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 460x340
Outside dimension	600x660x495 WxDxH
Space between trays	80mm
N. trays inside oven	n.3 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	32 kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights - Powerfull motor

BURANO
Oven Line

DIGITAL EVOLUTION



B033DV6

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 460x340 - GN 2/3
Outside dimension	600x560x495 WxDxH
Space between trays	80 mm
N. trays inside oven	n.3 460x340
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	32 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. 3 cooking cycles for each program 2 speeds motors - Halogene lights- USB connection - Powerfull motor



TORCELLO

Oven Line



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. 3 cooking cycles - Halogene lights - Powerfull motor - Side opening door

TORCELLO
Oven Line



T04MIS

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	285°C
Weight	48 kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation Mechanical timer 0-120' - Halogene lights - Powerfull motor - Side opening door

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	6,3 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. 3 baking cycles - Halogene lights - Powerfull motor

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	6,3 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 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 - Powerfull motor

TORCELLO

Oven Line



T04MPG

Oven Category	MULTIFUNCION WITH GRILL AND HUMIDITY
Load Capacity	4 TRAYS 600x400 - GN 1/1
Outside dimension	750x650x560 WxDxH
Space between trays	75 mm
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



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 / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	45 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 / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	45 kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights



TORCELLO

Oven Line



T03DIS

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	750x695x505 WxDxH
Space between trays	75mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N
Temperature	260°C
Weight	34 Kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation Automatic pre-heating setting - N. 3 cooking cycles - Halogene lights - Powerfull motor - Side opening door

TORCELLO
Oven Line



T03MIS

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 - GN 1/1
Outside dimension	750x695x505 WxDxH
Space between trays	75 mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N
Temperature	285°C
Weight	34 Kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation Mechanical timer 0-120' - Halogene lights - Powerfull motor - Side opening door

TORCELLO

Oven Line



T03DI

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 GN 1/1
Outside dimension	750x695x505 WxDxH
Space between trays	75mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	34 kg
Equipped with:	Digital control 99 programs - bi-directional reversing fan system - digital water injection regulation Automatic pre-heating setting - n. 3 cooking cycles - Halogene lights - Powerfull motor

TORCELLO
Oven Line



T03MI

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 600x400 GN 1/1
Outside dimension	750x695x505 WxDxH
Space between trays	75mm
Power	3,3 kW
Voltage / Frequency	230 V - 1N / 400 V - 3N / 50-60 Hz.
Temperature	285°C
Weight	34 kg
Equipped with:	Bi-directional reversing fan system - Manual water injection regulation Mechanical timer 0-120' - Halogene lights - Powerfull motor

TORCELLO

Oven Line



T043DIS

Oven Category	CONVECTION OVEN WITH UMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	34 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 3 cooking cycles - Halogene lights - Powerfull motor - Side opening door

TORCELLO
Oven Line



T043MHTS

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	34 kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights - Powerfull motor - Side opening door

TORCELLO

Oven Line



T043DI

Oven Category	CONVECTION OVEN WITH UMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	34 kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 3 cooking cycles - Halogene lights - Powerfull motor

TORCELLO
Oven Line



T043MHT

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	34 kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights - Powerfull motor

TORCELLO

Oven Line



T033DI

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 450x340
Outside dimension	560x595x505 WxDxH
Space between trays	75mm
N. trays inside oven	n.3 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	260°C
Weight	31 Kg
Equipped with:	Digital control 99 programs - Bi-directional reversing fan system - Digital water injection regulation - Automatic pre-heating setting - N. 3 cooking cycles - Halogene lights - Powerfull motor

TORCELLO
Oven Line



T033MHT

Oven Category	CONVECTION OVEN WITH HUMIDITY
Load Capacity	3 TRAYS 450x340
Outside dimension	560x595x505 WxDxH
Space between trays	75 mm
N. trays inside oven	n.3 450x340
Power	3,2 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	31 Kg
Equipped with:	Manual water injection regulation - Mechanical timer 0-120' - Halogene lights - Powerfull motor

TORCELLO

Oven Line



T043MG

Oven Category	MULTIFUNCION WITH GRILL AND HUMIDITY
Load Capacity	4 TRAYS 450x340
Outside dimension	560x595x580 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	3,1 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	36 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
N. trays inside oven	n.4 450x340
Power	2,85 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	36 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
N. trays inside oven	n.4 450x340
Power	2,85 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	36 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	560x590x530 WxDxH
Space between trays	75mm
N. trays inside oven	n.4 450x340
Power	2,6 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	31 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	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
Equipped with:	Mechanical timer 0-120' - Halogene lights

TORCELLO
Oven Line



T032M

Oven Category	CONVECTION OVEN
Load Capacity	3 TRAYS 346x260
Outside dimension	465x500x455 WxDxH
Space between trays	75mm
N. trays inside oven	n.3 346x260
Power	2,6 kW
Voltage / Frequency	230 V - 1N / 50-60 Hz.
Temperature	285°C
Weight	22 kg
Equipped with:	Mechanical timer 0-120' - Halogene lights

P8



P6



CANNAREGIO

Proofers

Model suitable for oven	B04DV6 - B04DV - B04D - B04M - B04MV - B03D - B03M T04DIS - T04DI - T04MIS - T04MI - T04MPG - T04MP T04M - T03DIS - T03DI - T03MIS - T03MI	B043DV6 - B043DV - B043D - B043M - B043MV B033DV6 - B033D - B033M - B033MV T043DIS - T043DI - T043MHTS - T043MHT - T043MG - T043MH T043M - T043E - T033DI - T033MHT - T033M
Load Capacity	8 TRAYS 600x400 - GN 1/1	8 TRAYS 450/460x340 - GN 2/3
Outside dimension	800x690x860 WxDxH	600x690x860 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	50 kg	40 kg
Equipped with:	Water container	Water container

POVEGLIA

Condensation Hood

H8



H6



Model suitable for oven	B04DV6 - B04DV - B04D - B04M B03D - B03M	B043DV6 - B043DV - B043D - B043M B033D6 - B033D - B033M
Description	STAINLESS STEEL CONDENSATION HOOD	STAINLESS STEEL CONDENSATION HOOD
Outside dimension	800x850x300 WxDxH	600x810x300 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:	Stainless steel removable and washable anti grease filter - N. 2 speed extraction	

T8S



T8



T8SL



STAND
for Ovens

Model suitable for oven	B04DV6 - B04DV - B04D - B04M - B03D - B03M 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 - B033DV6 - B043DV - B043D - B043M - B033D - B033M T043DIS - T043DI - T043MHTS - T043MHT - T043MG - T043MH - T043M - T043E - T033DI - T033MHT - T033M		
Outside dimension	592x530x800 WxDxH	592x530x800 WxDxH	592x530x600 WxDxH
Weight	21,00 kg	12,60 kg	20,00 kg





GAS
Oven Range

SANTA CROCE

Oven Line



SC10D

Oven Category	COMBI STEAM / BAKERY OVEN
Load Capacity	10 TRAYS 600x400 - GN 1/1
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
Equipped with:	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 - Halogene lights - Optional washing clean system "S2" to be requested with order

SANTA CROCE
Oven Line



SC07D



SC05D

COMBI STEAM / BAKERY OVEN

7 TRAYS 600x400 - GN 1/1

870x770x880 WxDxH

74mm

0,6 kW + 16 V/Kw

230 V 1 N

280°C

160 kg

COMBI STEAM / BAKERY OVEN

5 TRAYS 600x400 - GN 1/1

870x770x700 WxDxH

74mm

0,3 kW + 9,5 V/Kw

230 V 1 N

280°C

120 kg

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 - Halogene lights - Optional washing clean system "S2" to be requested with order

SANTA CROCE

Oven Line



SC10M

Oven Category	COMBI STEAM / BAKERY OVEN
Load Capacity	10 TRAYS 600x400 - GN 1/1
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
Equipped with:	Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' 2 speed regulation - Halogene lights

SANTA CROCE
Oven Line



SC07M



SC05M

COMBI STEAM / BAKERY OVEN

7 TRAYS 600x400 - GN 1/1

870x770x880 WxDxH

74mm

0,6 kW + 16 V/Kw

230 V 1 N

280°C

160 kg

COMBI STEAM / BAKERY OVEN

5 TRAYS 600x400 - GN 1/1

870x770x700 WxDxH

74mm

0,3 kW + 9,5 V/Kw

230 V 1 N

280°C

120 kg

Bi-directional reversing fan system - Electronic water injection regulation - Mechanical timer 0-120' - 2 speed regulation - Halogene lights

STAND
for Ovens

TG07S



TG07



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

TG10S



TG10



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



ACCESSORIES
for Ovens



GP20 GN 1/1 MARMORIZED NO STICK
CONTAINER H:20



GP21 GN 1/1 MARMORIZED NO STICK
CONTAINER H:40



GP22 GN 1/1 MARMORIZED NO STICK
CONTAINER H:65



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



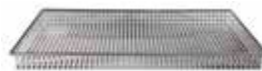
GP27 GN 2/3 GRANITE MULTI BAKING
TRAY H:40



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



GP30 GN 1/1 CHICKEN GRID



GP31 GN 1/1 FRY GRID



GP32 GN 1/1 GRIDDLE GRID



GP34 GN 1/1 ENAMELLED CONTAINER



GG33 GN 1/1 STAINLESS STEEL GRID



GP35 GN 1/1 EGG TRAY



GP36 GN 1/1 MULTIFUNCTIONAL NON
STICK ALLUMINIUM 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



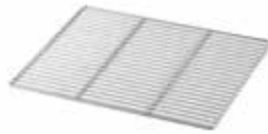
GP44 GN 1/1 STAINLESS STEEL
CONTAINER 65MM

ACCESSORIES

for Gastronomy Ovens



GP45 GN 1/1 STAINLESS STEEL
PERFORATED CONTAINER 65MM



GG46 GN 1/1 CHROMED GRID



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



GG55 GN 2/3 STAINLESS STEEL GRID

ACCESSORIES

for Bakery Ovens



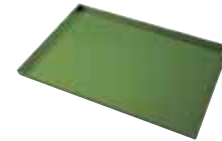
PT10 60X40 ALUMINIUM PERFORATED
5 CANALS TRAY



PT12 60X40 ALUMINIUM PERFORATED
TRAY



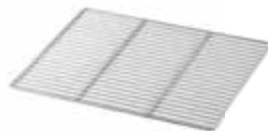
PT13 60X40 ALUMINIUM TRAY



PT14 60X40 TEFLON TRAY



PT15 60X40 TEFLON PERFORATED TRAY



PG10 60X40 CHROMED GRID



PT17 46X34 ALUMINIUM TRAY



PT18 46X34 ALUMINIUM PERFORATED
TRAY

ACCESSORIES for Bakery Ovens



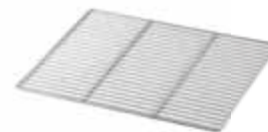
PT19 45X34 ALUMINIUM TRAY



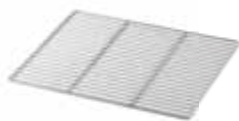
PT20 45X34 ALUMINIUM PERFORATED TRAY



PT21 34X24 ALUMINIUM TRAY



PG11 46X34 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



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



GR036 4 GN 2/3 TRAY HOLDER FOR TORCELLO (2 pieces)



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



R60B 2 WHEELS WITH BRAKET + 2 WHEEL WITHOUT BRAKET FOR OVENS

R60P 2 WHEELS WITH BRAKET + 2 WHEEL WITHOUT BRAKET FOR PROOFERS

ACCESSORIES

for Ovens



CP1 CORE PROBE
LIDO-GIUDECCA



CP2 CORE PROBE
SAN POLO-MURANO



CP3 CORE PROBE
SAN MARCO-SAN GIULIANO



CP4 CORE PROBE FOR VACUUM



WS10 WATER SOFTNER COVER



WS11 WATER SOFTNER 3.5



WS12 WATER SOFTNER 7.0



WP ELECTRIC WATER PUMP



S1 SHOWER KIT



S2 WASHING SYSTEM
GAS OVENS



S3 WASHING SYSTEM KIT
ELECTRIC OVENS



DT1 DETERGENT 750 ML



DT2 DETERGENT 6 KG



RID01 AIR REDUCTION KIT
(TORCELLO)



RID02 AIR REDUCTION KIT
(LIDO - BURANO)

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

SK5 KIT TO STACK OVENS TORCELLO 600X400

SK6 KIT TO STACK OVENS TORCELLO 450X340



SWP01 WATER PUMP + WATER
CONTAINER STAINLESS STEEL
7 LITRES



All specifications subject to change without notice.



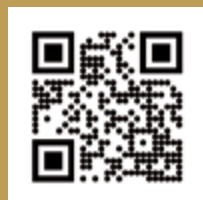
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