

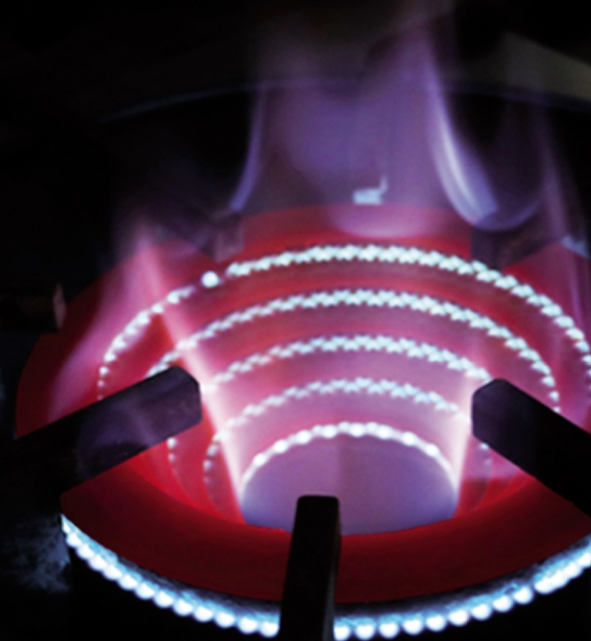


Manufacturing from raw materials  
to make your choice reliable.



**VENANCIO**USA

Innovative high-performance cooking equipment.







In 1885 Italian migrants settled in the South of Brazil. The dream of a new world meant more than just building a new life. It was the beginning of a brand forged by the Italian craftsmanship and expertise in Brazilian iron ore.

## Our history has taught us how to achieve results for your future.



This is how Venancio USA started! It inherited the name of its hometown and has been family owned since February 6, 1991.

Today, the company's history blends with the foundry history in the region; it has a well-structured industrial park where it monthly processes tons of raw materials, which are turned into components and parts of thousands of new appliances.

We take care of all production stages, so that you have high performance industrial kitchen products at attractive prices for your business.

That is how Venancio provides the best warranty in the market, fast customer support, assuring you any part replacement for any of our products around the world.



# VENANCIO



## Industrial Park

Venâncio Aires  
Rio Grande do Sul State  
Brazil

Employees: 800

Area: 1184030,15 sq ft

Iron Production  
771617,918 pound/  
monthly

Equipment Production  
Over 200,000 products  
a year



**VENANCIO USA**

**VENANCIO BRA**

Worldwide high-performance  
commercial cooking equipment,  
present in more the 30 countries,  
and expanding.

# Venancio equipment advantages to optimize business results

We develop and manufacture all parts and components, from cast iron and stainless steel

Designed to deliver fast, efficient and uniform cooking, optimizing energy consumption

Safe and easy to use controls and devices

Cool to touch front panel and surfaces; more safety for you

Fully welded interlocking frame on stainless steel alloy, no visible bolts

Fully welded stainless steel doors, perfectly balanced



## Easy cleaning and maintenance

All equipment is tested regarding its resistance to cleaning products and methods, so time is not wasted on cleaning and maintenance and you can do it fast and easily.





## Worldwide high performance for your local business



### High performance and efficiency

We are 100% responsible for the entire production chain, with strict quality control in all production stages, to deliver ensuring performance, exceeding professionals' expectations.



### Global quality and efficiency

Our products are already present in food service operations in more than 30 countries, and our participation in the market is increasing.



### Attractive Price and efficiency

More than 10 million food-related businesses are already using Venancio equipment, achieving high performance results with excellent cost-benefit.



### Warranty and technical assistance

More than 2.900 thousand certified retailers and 380 certified technicians in the USA. There's more: 3-year warranty (Genesis Series) and 2-year warranty (Restaurant Series), as few companies can offer.



## Certified Safety

Our equipment is manufactured to meet the strictest safety standards and specifications in the American market, and is in compliance with UL's Listing Service requirements.



## VT Burner® Exclusive

### INNOVATION AND MONEY-SAVING TOGETHER

Cutting-edge burners specially designed for the Genesis line; they use infrared technology, which radiates heat along with the gas heating; that means it consumes half energy compared to our competitors in the range, with more heat efficiency and cooking speed.

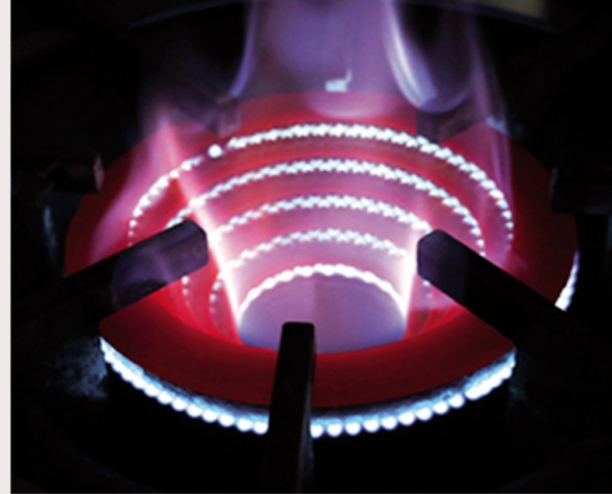




# Genesis *Series*

Equipment designed to deliver fast, efficient and uniform cooking with optimized consumption. We develop and manufacture all parts, from cast iron and stainless steel; origin guaranteed.

## Range



The VT burner patented conical design uses radiant heat and infrared technology; this helps absorb heat into the pot. Better heat distribution results in enhanced cooking, reducing gas consumption.



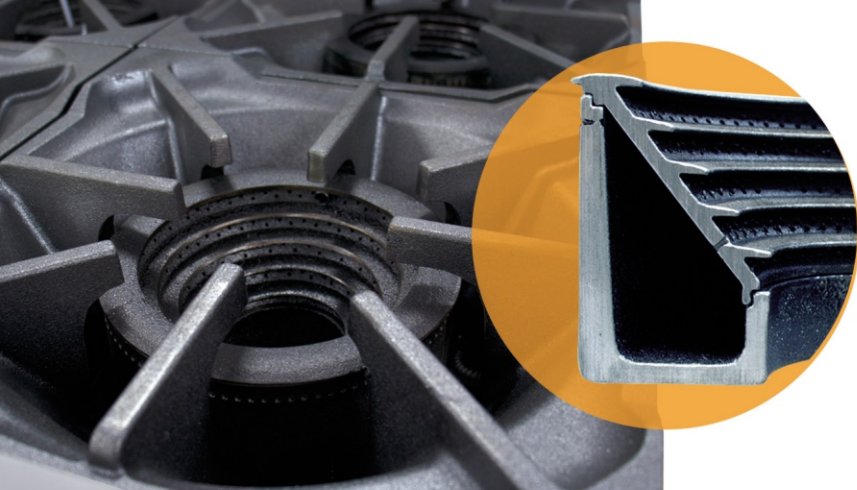
## Hotplate

Cool to touch front panel and surfaces; more safety for you

14 gauge fully welded interlocking frame provides stability and durability

Seamless fully welded stainless steel doors, perfectly balanced





The VT burner has a series of fins above a row of burner ports that radiates heat to the cooking surface. The fins, above the burner ports, are super-heated and become infrared.

- The only High-efficiency range line available in the foodservice industry today
  - 18,000 BTU burners powered by the VT Burner technology
  - Non-clog and self-cleaning
- Heavy Duty removable and reversible shelves
- Heavy Gauge wired oven racks
- Fully welded stainless steel door
- Removable belly rails optional
- DAT Solution Convection Oven
  - True convection oven with weighted and balanced air flow
  - Innovative proprietary design with slim fan
  - Only range base convection oven that accommodates a full-size sheet pan in 24" range oven design
  - 4 oven racks and 5 rack positions
- 3/4" diameter heavy gauge wired oven racks
- All stainless steel oven cavity
- Piezo spark ignition for ovens



Powerful uniform cooking convection oven



Front main manual gas shut-off valve



- Robust, efficient and powerful, Genesis Series brings to market VT Burner technology and innovation.
- With 22.5 " heavy duty flue riser standard with over shelf both reversible and removable
- Available base configuration options:
  - ST - Standard Oven
  - CO - Convection Oven | Cabinet
  - SD - Stand Door | Cabinet
  - SO - Stand Open
- Fully customizable Range Top
- Complete range line 24", 36", 48", 60", and 72"



Fully welded stainless steel leak proof heavy duty door



# Restaurant Series

## Griddles



Equipment designed to deliver fast, efficient and uniform cooking with optimized consumption. We develop and manufacture all parts, from cast iron and stainless steel; origin guaranteed.

- 14 gauge fully welded interlocking frame provides stability and durability
- Patent pending air balanced injection system guarantees the best even temperature across the griddle system
- Easy access to burner box; burners designed to achieve the best performance
- Cool to touch front rail
- Maintains temperatures within 3 degrees Fahrenheit (thermostatic)
- 1-gallon stainless steel grease trough



## Hotplate



Designed to provide ultimate performance and durability, the Hot Plates are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless steel exterior for easy maintenance. Besides all this, our affordable prices so that you have the best value for your budget.

- Easy cleaning, corrosion resistant stainless steel finish
- Removable 32,000 BTU heavy duty cast iron non-clog pattern top burners
- Heavy gauge welded interlocked frame construction provides stability and durability
- 12"x 12" or 16"x18" cast iron top grates designed for easy pot movement across top sections
- Options are completely configurable with available 12"x12" grates
- Complete range line 24", 36", 48", 60", and 72"



# Restaurant *Series*

## Charbroiler



Equipment designed to deliver fast, efficient and uniform cooking with optimized consumption. We develop and manufacture all parts, from cast iron and stainless steel; origin guaranteed.

- 14 gauge fully welded interlocking frame provides stability and durability
- Heavy duty cast iron radiant for optimum heat distribution; individually removable for easy cleaning
- 15000 BTU/h burners placed every 6", providing maximum control and best heat distribution
- Large capacity-grease drawers
- Grates are reversible with built-in trough with two rack positions
- Easy to access to burner box, with burners designed for best performance
- Cool to touch front rail



## Equipament Stands



Kitchen  
Stand



Cabin



Cabinet base  
with doors

Produced to attend the needs of your establishment, the stands offer diverse solutions. They can be used as open and closed cabinets, or as easels with and without a tray.

- Customizable according to what your kitchen requires.
- 14 gauge fully welded interlocking frame provides stability and durability
- Field reversible door

To learn more about our equipment in detail, contact one of our representatives for an appointment and check one of our test kitchens. Visit [venanciousa.com](http://venanciousa.com).



# Restaurant *Series*

## Range



Highly versatile oven ranges; top-quality finish for professional cooking; mounted on a one-piece chassis that ensures balance and greater sturdiness to withstand the harshest conditions required for masive food production.

- 14 gauge fully welded interlocking frame provides stability and durability
- 32,000 BTU2-piece non-clog cast iron burner
- Heavy Duty removable shelves
- Heavy Gauge wired oven racks
- Counter balanced door system
- Double-sided full porcelain oven cavity
- DAT Solution Convection Oven
  - True convection oven with weighted and balanced air flow
  - Innovative proprietary design with slim fan
  - Only range base convection oven that accommodates a full-size sheet pan in 24" range oven design
  - 3 oven racks and 4 rack positions standard
- Piezo Spark oven ignition
- Fully porcelain oven interior oven and door





# Fryers



Gas equipment designed to meet the high production of frying or cooking food needs; stainless steel tank; reinforced fry baskets with rubber handles. Valve controlled temperature and analog thermostat safety system.

- 14 gauge fully welded interlocking frame provides stability and durability
- High quality thermostat, temperature control between 200° F – 400° F (93.3°C – 204.4°C)
- Self-reset high temperature limiting device
- Simple structure, easy to manipulate and maintain
- A built-in heavy gauge deflector system, results in a quicker recovery time, heats oil quickly producing a better tasting product with less oil absorption, reducing taste transfer
- Field reversible door
- Crumb catcher has unique handles allowing it to also be used as a basket

Stainless steel fry baskets with heat-resistant rubber handles



Visit [venanciousa.com](http://venanciousa.com) today and try our gas consumption calculator to find out how much money you can save on gas!

## ORDERING AND CONTACT INFORMATION

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Warranty | [warranty@venanciousa.com](mailto:warranty@venanciousa.com)

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