



Vertically Integrated Manufacturing
for Quality & Cost Control



VENANCIOUSA

Innovative high-performance cooking equipment.





Venancio USA is founded in Brazil, the world's second-largest exporter of iron ore and minerals. Forged from this rich history, Venancio products distribute quality industrial kitchen appliances to purveyors of food products around the world.

From Humble Beginnings to Serving Over 10 Million Food Purveyors & Businesses

What started as a family-owned business, Venancio USA has emerged as a leading supplier to the foodservice industry with high-performance industrial kitchen products. Each year we process tons of raw material to manufacture proprietary products of superior quality and reliability.

Integrated Facilities

Our manufacturing facility in Venancio Aires, Brazil encompasses a vast 570,000 SQ ft footprint where all production processes integrate and communicate. This internal manufacturing model results in unparalleled efficiencies, faster turnarounds, reduced cost, and increased flexibility for all our customers.



VENANCIO



Industrial Park

Venâncio Aires
Rio Grande do Sul State
Brazil

Employees: 800

Area: 570,000 SQ ft

Cast Iron Production
900,000 pounds/monthly

Equipment Production
Over 200,000 products
a year



Venancio is present in 30 countries and growing!

Delivering The Best Products & The Best Warranty

We design, develop, and manufacture all stainless steel and cast iron components.

Safe and easy-to-use control knobs.

Cool to touch front panels and surfaces to mitigate risk and improve safety.

14-gauge interlocking fully welded frame.

Fully-welded stainless steel doors, perfectly balanced.



Easy cleaning and maintenance

Equipment is tested for resistance to common cleaning products and methods. Cleaned surfaces yield a brilliant finish and are designed for quick & easy maintenance.



Global Partner



Unmatched Customization & Controls

With beginning-to-end production capabilities, Venancio is unmatched in customization with strict quality control measures at all production phases.



An Expanding Global Footprint

Our products are distributed to foodservice operations in 30 countries as our 100% manufacturing model is changing the face of industrial kitchen appliances worldwide.



Exceptional Performance & Efficiencies

More than 5 million products manufactured and sold each one achieving new levels of quality, performance, innovation and cost-savings.



Warranty & Technical Support

Venancio has over 30 years' experience offering technical support and currently has certified technician network across North America. When you combine that with our 3-year warranty (Genesis Series) and 2-year warranty (Restaurant Series), that's added value and warranty protection that few companies can match.



Certified Safety

Our equipment is manufactured using best-in-class practices and is UL Listed for safety and sustainability.



VT Burner[®]
Exclusive

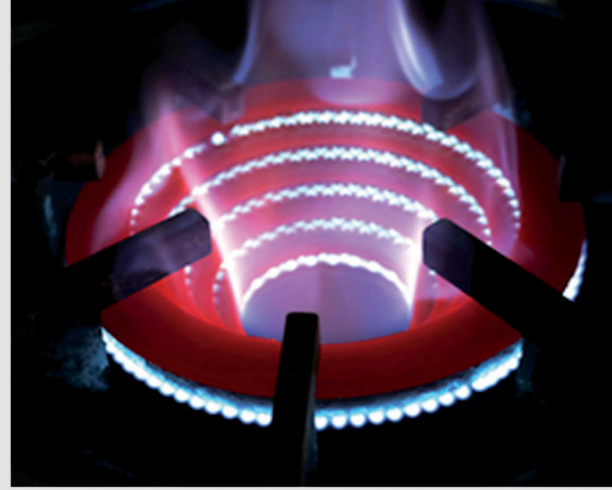
FORWARD INNOVATION WITH MEASURABLE SAVINGS

Cutting-edge burners especially designed for the Genesis line using infrared technology that radiates centralized heat. This results in consuming half the energy compared to more conventional ranges, in addition to more controlled cooking speeds.



Genesis Series

Beautifully designed, the Genesis Series is our premium equipment line utilizing advanced technology to deliver fast, efficient and uniform cooking with the highest energy savings.



Range

The patented VT Burner® conical design uses radiant heat and infrared technology that helps absorb heat. A better heat distribution results in improved cooking and reduced gas consumption.



Hotplate

The same advanced technology in a compact hotplate

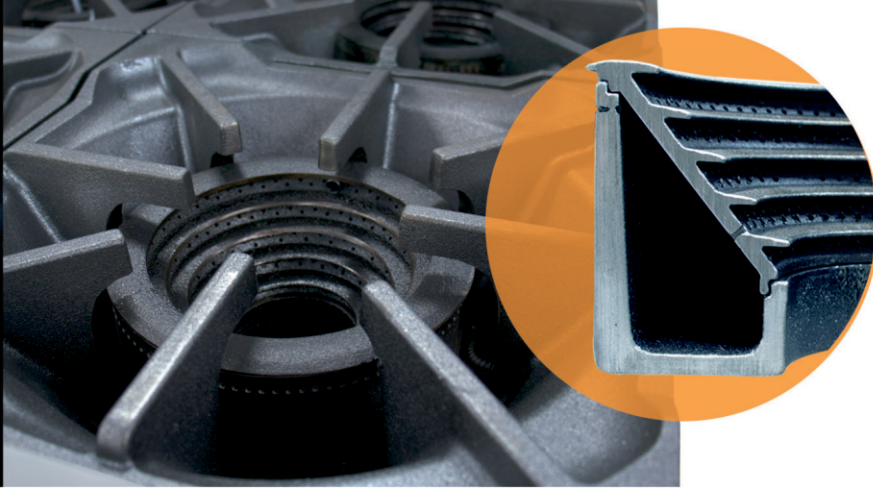
Heating is designed to deliver fast, efficient and uniform cooking for even heat distribution and optimal energy consumption.

Stainless-steel oven cavity (top, bottom, and side)

Convection oven with 5 shelf positions and 4 standard racks

Standard oven with 4 shelf positions and 3 standard racks

Automatic interior light included in standard and convection ovens



The VT Burner® has a series of fins above a row of burner ports that radiate 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
 - 22,000 BTU burners powered by VT Burner® technology.
 - Non-clog and self-cleaning
- Heavy-duty removable and reversible shelves
- 5/16" diameter heavy-gauge wired oven racks
- Fully-welded stainless steel door
- Removable belly rails (optional)
- DAT (Dynamic Airflow Technology) Solution Convection Oven
 - True convection oven with weighted and balanced airflow.
 - Innovative proprietary design with slim fan design
 - Only range-based convection oven that accommodates a full-size sheet pan in 24" range/oven design
 - 4 oven racks and 5 rack positions
- All stainless steel oven cavity
- Piezo spark ignition for ovens
- Complete range line 24", 36", 48", 60", and 72"



Powerful uniform cooking convection oven



Front main manual gas shut-off valve

Fully-welded stainless steel leak-proof heavy-duty door.

Features (cont)

- Robust, efficient and powerful.
- With 22.5" heavy-duty flue riser with reversible and removable shelf.
- Available base configuration options:
 - ST - Standard Oven
 - CO - Convection Oven
 - SD - Cabinet Base With Door
 - SO - Cabinet Base | Cabinet
- Fully customizable range top
- Complete range line 24", 36", 48", 60", and 72"



Restaurant Series



Griddles

Cast iron, stainless steel construction in an affordable restaurant-ready griddle. Delivers fast, efficient and uniform cooking with low gas consumption.

- 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 optimal performance
- Cool to touch front rail
- Maintains temperatures within 3 degrees Fahrenheit (thermostatic)
- 1-gallon stainless steel grease trough

Optional Upgrades

- Grooved Plate
- Chrome Plate (Thermostatic Only)



Combo options available

Hotplate



Our MiniPlate brings compact performance and durability with quality frame construction and a corrosion-resistant stainless steel finish.

- Removable 32,000 BTU heavy-duty cast iron non-clog pattern top burners
- Heavy-gauge welded interlocked frame construction
- 12"x 12" or 16"x18" cast iron top grates designed for easy pot movement across top sections
- Complete range line 12", 24", 36", 48", 60", and 72"

Restaurant Series

Charbroiler



Sear in flavors and a delicious smoked finish with our versatile charbroiler.

- 14-gauge fully-welded interlocking frame provides stability and durability
- Heavy-duty cast iron radiant heat distribution
- Grates individually removable for easy cleaning
- 15,000 BTU/h burners placed every 6" providing maximum control and excellent heat distribution
- Large capacity grease drawers
- Grates are reversible with built-in trough and two rack positions
- Easy access to burner box
- Cool to touch front rail



Cabinet base with doors



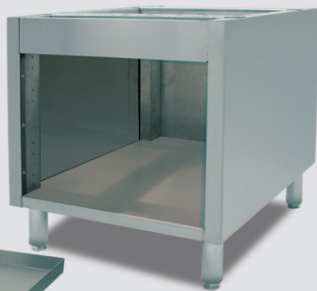
Equipment Stands

Why be the same if you can innovate? Venancio has designed equipment stands for our countertop equipment that is innovative and different. In all our series of countertop equipment you can choose to include regular equipment stands or cabinet bases with or without doors.

This allows you to affordably turn your countertop equipment to a modular Range with a cabinet base.

- Customizable according to what your kitchen requires
- 14-gauge fully-welded interlocking frame provides stability and durability
- Field reversible door (18" and 24")
- Complete base line 18", 24", 36", 48", 60" and 72"

Cabinet Base



Equipment Stand



To learn more about our award-winning products and custom solutions, contact us at sales@venanciousa.com to schedule an appointment and to view our Test Kitchen. Visit us online at venanciousa.com.

Restaurant Series

Range



Versatile and affordable range mounted on a one-piece chassis. The convection oven accommodates a full-size sheet pan in a 24" range oven design.

- 14-gauge fully-welded interlocking frame provides stability and durability
- 32,000 BTU 2-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 (Dynamic Airflow Technology) Solution Convection Oven
 - True convection oven with weighted and balanced airflow
 - 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 coated oven interior oven and door
- Complete range line 24", 36", 48", 60" and 72"





Fryers



High production fryer for all your fried cooking needs. Stainless steel tank construction with reinforced fry baskets and rubber handles for improved safety. 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
- Space-efficient footprint with casters for easy mobility
- Integrated heavy-gauge deflector system results in quicker recovery time and heats oil quickly to produce a better tasting product with less oil absorption. Reduces taste transfer
- 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

