



CHIC GRILL SYSTEM™

The VENIX cooking system
dedicated to the supermarket





CHIC GRILL SYSTEM™

THE INNOVATIVE COOKING SYSTEM,
DESIGNED FOR NEW GENERATION
SUPERMARKETS.

CHIC GRILL SYSTEM is the result of VENIX Research applied to the evolution of the traditional sales space in relation to the new lifestyles and changes in eating habits and purchase choices that distinguish the contemporary population.

Expression of the most advanced technology, it is a cooking system that is designed and created to optimise the efficiency and versatility of the supermarket in order to meet the needs of new generation consumers in search of ready-made products that are equally tasty, light and healthy.

The ideal solution for every sales outlet that wants to guarantee a high-quality product and, at the same time, increase productivity by optimising work times and spaces and reducing investments in equipment and staff.

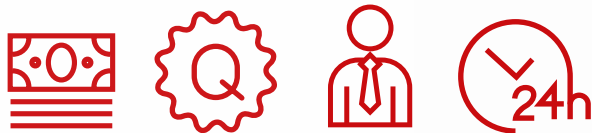


GASTRONOMIA

SERVIAMO IL
77



THE ADVANTAGES OF A SYSTEM THAT INCREASES THE **OFFER** AND **PROFIT**.



- Profits
- Quality
- Cooking variety
- Work organisation
- Product increase
- Space
- Cleaning and safety
- Interactivity



The advanced **CHIC GRILL SYSTEM** has numerous advantages to offer a modern supermarket, incorporating infinite functions and potential into a technologically advanced instrument.

Primarily, it optimises the space since it can replace **an entire kitchen in just one square metre**, considering that it can grill, fry, roast, steam and vacuum cook. It guarantees **high, constant quality of products** programmed from recipes input via USB.



Staff costs
Consumption of raw materials
Weight loss
Energy costs
Management costs
Disposal costs
Monitored area
Ingombro



It is a smart instrument and thus enables **remote management of all operating ovens** via cloud.

It does not require the presence of any specialised staff since it **can be used very easily**.

The versatility that distinguishes it, together with the fact that it does not require any costly and bulky extraction systems, **reduces investment costs**.



VENETIAN

touch



COOKING CHICKEN SKEWERS



COOKING RIBS



COOKING SKEWERS

THE CORE OF THE SYSTEM: SAN MARCO, THE SMART TOUCH OVEN. ALL FUNCTIONS IN ONE INSTRUMENT

The core of the **CHIC GRILL SYSTEM** is FORNO SAN MARCO, which is efficient and versatile as a result of its highly developed technology.

Cooking is constantly monitored by the intelligence of its incorporated operating system, which works to optimise time, energy, water and space, as well as sustain reduced consumption.



VENIX CLOUD



RECIPE PLATFORM



DISTINCT MACHINE COMPARTMENTS



CLOUD SERVICE



MULTI-LEVEL COOKING



SMOKER



STEAM COOKING

With a common device requested remotely, it provides the main information - temperature, cooking phase, HACCP data - and enables remote control that permits the operator to do other activities whilst still maintaining full control of the oven.

The innovative multi-touch display replaces the analogue/digital controls with a high definition 7" colour screen. The service of standardising recipes, which can be created and saved via Cloud and USB, always guarantees high-quality dishes.

Belonging to the **Venexia line**, the oven guarantees the best cooking in maximum safety for any type of preparation: **grill, fry, roast, and steam and vacuum cook.**



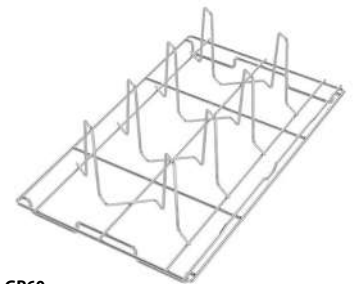
Cooking chicken skewers with the **Chicken Tray**

What makes the **CHIC GRILL SYSTEM** more efficient and versatile is the wide range of accessories and trays - solid, easy to wash and suitable for constant use - designed by Venix to adapt flexibly to the different cooking phases.

The **Chicken Tray GP60** is designed for cooking chicken on skewers and was created from the study of air and heat flows in the cooking chamber. Its shape is designed to maximise the space inside the chamber, allowing you to prepare large amounts of chicken. The conformity of the chamber and position of the tray enable internal and external airflows to the chicken and guarantee perfect results in a short time.



Standard Core probe for even and perfect cooking.



GP60
GN 1/1 CHICKEN TRAY

Advantages and yield

There are numerous advantages with this type of cooking. Starting from the **reduced weight reduction** that guarantees an extra percentage of product and therefore an increased economic revenue.

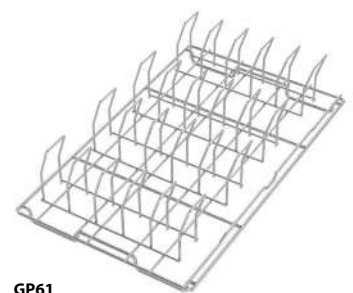
The excellent cooking uniformity, perfect consistency and crunchiness, and golden colour represent high quality and guarantee maximum satisfaction. Furthermore, the **rapid cooking** optimises work times, reduces energy consumption and drastically reduces production costs.





Grilling with the **Ribs Tray**

Ribs Tray GP61 is the ideal solution for perfect ribs that are simple and quick to make. The shape of the grill has slopes that are studied in detail to guarantee maximum cooking uniformity, whereas the curves and distances were designed with precision to optimise the space available and ensure the correct airflow. The minimum weight loss, excellent product texture and optimisation of times and costs are a few of the advantages.



GP61
RIBS TRAY

Smoking with the smoker

To give the product a more tasty and fragrant touch, you can use the innovative **Venix Smoker SMK02** system that smokes ribs using a simple and extremely rapid procedure. It is an added advantage that makes the difference, increasing the quality and versatility of the range.

Natural Smoker option with the “**Smoker Venix SMK02**” system for delicious grills.



SMK02
SMOKER KIT



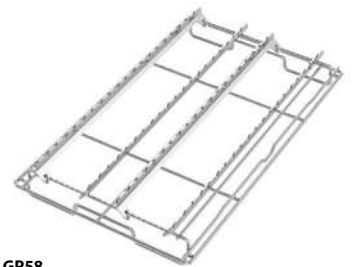


Skewers cooking with the **Skewers Tray**

The **Skewers Tray** is designed for cooking various product sizes on skewers. Versatile and flexible, it adapts itself to the measurement of the skewer being prepared, thereby meeting any specific need. Its particular shape makes use of every millimetre available, optimising space, and can rapidly cook large amounts of product uniformly on all sides.

Advantages and yield

Excellent results can be obtained in terms of **uniform cooking**: the outer part is browned perfectly and the inner part is soft and juicy. **Minimum weight loss** thereby guaranteeing increased productivity and a higher profit percentage. The rapid cooking speed, even when cooking large amounts of skewers, optimises performance and minimises costs.



GP58
SKEWERS TRAY





Multi-level Mix cooking

Multi-level mix is a highly technological system that uses one cooking device to prepare various types of products, thus always guaranteeing high quality dishes with high energy saving.

This innovative level cooking system, complete with a wide range of trays, can cook different types of food without the risk of mixing flavours and compromising the taste.

All this is obtained as a result of the airflow that is generated inside the cooking chamber. It is the ideal solution to grill, cook and fry different types of food such as fish, meat, eggs and vegetables, guaranteeing a tasty and healthy product in sync with new market trends.



Advantages and yield

The advantages par excellence of this technological system are **versatility** and **flexibility** that allow us to satisfy every specific customer request, thereby always guaranteeing maximum satisfaction. The **monitored level cooking** and **cooking time management** optimise work with significant **saving of time, energy and equipment**.



GP38
GN 1/1 GRIDDLE GRID



GP37
GN 1/1 SMOOTH GRID



GP24
GN 1/1 TRAY FOR BAKERY FINISHING
H GRANITE 40



GP45
GN 1/1 PERFORATED STEEL TANK, 65 MM

PERFECT CLEANING IN A SHORT TIME: MAXIMUM HYGIENE, ODOUR AND SMOKE FREE, NO SUPERVISION REQUIRED.



NETTUNO
GREASE COLLECTION TABLE



NO ODOURS OR SMOKE



AUTOMATIC SELF CLEAN



WASHING PROGRAMME



QUICK WASH



SAFETY FUNCTIONS



AUTOMATIC GREASE
COLLECTION



OBSTRUCTIONS IN EXHAUST
PIPES ARE ELIMINATED

The oven guarantees an excellent performance ensuring perfect hygiene thanks to the advanced self cleaning programming system in different modes (soft, medium, hard) and at appropriate times for the organization of an ideal job.

Nettuno Technology takes care of optimising maintenance, efficiency and safety: this smart oven-connected picks up the grease safely, so that malfunctions and damages are avoided.

The open and lock oven management system allows the drainage of grease into a practical collector, eliminating most dirt inside the cooking chamber, preventing the solidification of liquids and the clogging of the drainage.

This ensures maximum safety and cleaning, while service and maintenance costs are reduced drastically.



CHIC GRILL SYSTEM™ THE ASSORTMENT



CGS04

(OVEN KIT + GREASE COLLECTION)



CGS06

(OVEN KIT + GREASE COLLECTION)



CGS10

(OVEN KIT + GREASE COLLECTION)

OVEN	SM04TCK	SM06TCK	SM10TCK
Oven Category	COMBI STEAM OVEN	COMBI STEAM OVEN	COMBI STEAM OVEN
Load Capacity	5 GN 1/1 (530x325 mm)	7 GN 1/1 (530x325 mm)	12 GN 1/1 (530x325 mm)
Outside dimension	790x945x770 WxDxH	790x945x930 WxDxH	790x945x1260 WxDxH
Space between trays	67 mm	67 mm	67 mm
Power	9 kW	10,8 kW	16,1 kW
Voltage / Frequency	400 V - 3N / 50-60 Hz.	400 V - 3N / 50-60 Hz.	400 V - 3N / 50-60 Hz.
Temperature	260°C	260°C	260°C
Weight	109 kg	129 Kg	163 Kg
GREASE COLLECTION	T12VSK	T12VSK	T12VSK
Outside dimension	785x735x700 WxDxH	785x735x700 WxDxH	785x735x700 WxDxH
Tank capacity	10 LT	10 LT	10 LT
Safety valve	Connected to the oven	Connected to the oven	Connected to the oven
Weight	55 kg	55 kg	55 Kg

ACCESSORIES

HOOD	H10TCW	H10TCW	H10TCW
Description	STAINLESS STEEL CONDENSATION HOOD	STAINLESS STEEL CONDENSATION HOOD	STAINLESS STEEL CONDENSATION HOOD
Outside dimension	790x1120x300 WxDxH	790x1120x300 WxDxH	790x1120x300 WxDxH
Max absorbed power	0,3 kW	0,3 kW	0,3 kW
Voltage / Frequency	230 V / 1N - 50 / 60 Hz.	230 V / 1N - 50 / 60 Hz.	230 V / 1N - 50 / 60 Hz.
Weight	38 kg	38 Kg	38 Kg
Equipped with	n. 2 stainless steel removable and washable anti grease filter - n. 2 speed extraction		



SMK02
SMOKER KIT



GP31
GN 1/1 FRY GRID



GP33
GN 1/1 STAINLESS STEEL GRID





GP35
GN 1/1 EGG TRAY



GP45
GN 1/1 PERFORATED
STEEL TANK 65 MM

CHIC GRILL SYSTEM™ COOKING POWER



ACCESSORIES FOR		CGS04	CSG06	CSG10	Cooking time
 GP60 GN 1/1 CHICKEN GRILL		16 (CHICKEN <1KG)	24 (CHICKEN <1KG)	-	40/45 MIN
		8 (CHICKEN >1KG)	16 (CHICKEN >1KG)	32 (CHICKEN >1KG)	
 GP61 RIB GRILL		100 RIBS	150 RIBS	300 RIBS	35 MIN
 GP58 SKEWER GRILL		40 (SKEWERS < 13.5 CM)	60 (SKEWERS < 13.5 CM)	120 (SKEWERS < 13.5 CM)	15 MIN
		20 (SKEWERS > 13.5 CM)	30 (SKEWERS > 13.5 CM)	60 (SKEWERS > 13.5 CM)	
 GP37 GN 1/1 SMOOTH CAST IRON PLATE		4 PIZZAS / FOCACCIA	6 PIZZAS / FOCACCIA	10 PIZZAS / FOCACCIA	20 MIN
 GP38 GN 1/1 BARBECUE PLATE		FISH 20 COVERS	FISH 30 COVERS	FISH 50 COVERS	25 MIN
		GRILLED VEGETABLES 20 COVERS	GRILLED VEGETABLES 30 COVERS	GRILLED VEGETABLES 50 COVERS	7 MIN
 GP24 GN 1/1 TRAY FOR BAKERY FINISHING, GRANITE H: 40		60 PORTIONS OF LASAGNE / PARMIGIANE	90 PORTIONS OF LASAGNE / PARMIGIANE	150 PORTIONS OF LASAGNE / PARMIGIANE	35 MIN

ACCESSORIES

 WS10 WATER SOFTNER COVER	 WS11 WATER SOFTNER 6800 LT	 WS12 WATER SOFTNER 12000 LT	 DT1 DETERGENT 750 ML	 DT2 DETERGENT 6 KG.
---------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------

VENIX declines every responsibility for the possible inaccuracies on this catalogue and reserves the right to make appropriate changes in the product.



www.venix.it



VENIX SRL Via della Fornace, 49 - 31023 Castelminio di Resana (TV) - ITALY - **P** +39 (0) 423 420 477 / +39 (0) 423 723 608 - **F** +39 (0) 423 492 307
info@venix.it