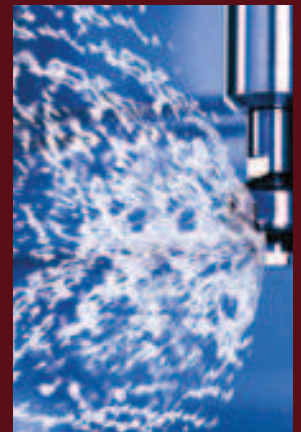




Venice style, emotion & innovation



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

Uniform distribution of air flows, heat and cold to always ensure excellent results.

V INNOVATION

Detailed study of each single component (motors, fans, resistances, lights, thermostats, digital controls) to provide solutions to the specific requirements of our customers



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»



V QUALITY

100% tested products and inspections made during incoming and throughout the assembly stages ensure high-performance products that are reliable over the years



V ACCESSORIES

A broad range of accessories to satisfy new cooking and abatement trends

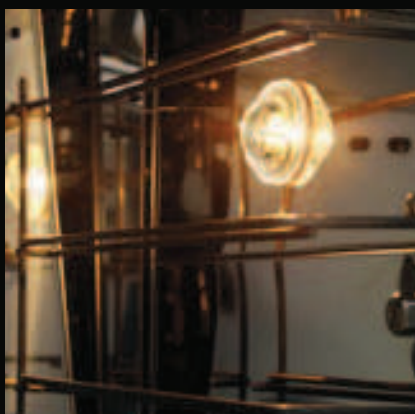


V VALUE

Better value for money

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

Reduce the cooking time using the highest quality components and studying perfect air flow solutions.



V SEMPLICITY

Easy and ergonomic controls that are intuitive ease of use.



Cooking chamber
with curved edges for easy clean

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 of air flows with auto-reversing motors combined with special design of cooking chamber, ensure homogeneous heat distribution and uniformity of cooking in all trays

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



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



USB

USB port that allows easy upload or download cooking programs

Detailed research of each single component (motors, fans, resistances, lights, thermostats, digital controls) to provide solutions to the specific requirements of our customers





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»







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



Reinforced special door

hinges are dedicated to ensuring an effective seal each and every time



**Removable
plug-in gasket**
providing a seamless seal



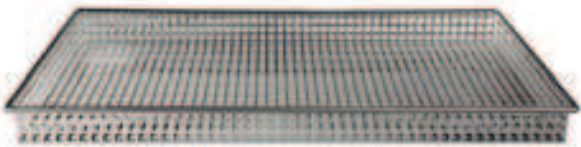
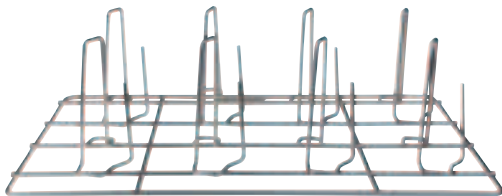
Back-ventilated

double glass door with heat-reflecting coating that guarantees a low contact temperature on the external and easy to clean



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.





