

VENUS CERAMIC COOKING SYSTEM

The future of cooking is now



 **Donnini**
MADE IN ITALY



ABOUT US

The Company DELM di Donnini Enzo has been designing and manufacturing professional appliances for the catering industry since 1976. In particular, the firm is specialized in production and design of glass ceramic cooking systems.

OUR PHILOSOPHY

"Although many years have passed, I clearly remember my father telling me about his work by means of brief anecdotes. He used to tell me that "innovative things" may sometimes seem obvious to the uninformed, but it takes research, analysis and a touch of folly to achieve them. I was so fascinated by his words that I have decided to take on the challenge to create an innovative and versatile product that will revolutionize the world of catering".

Denis Donnini

VENUS

Venus is the world's first cooking system certified for professional use to be made from a slab of glass ceramic material, suitable for both indoor and outdoor use. Thanks to the exclusive multiple heating system with differentiated temperature zones, Venus is able to cook any type of food perfectly and simultaneously, both directly on the cooking surface and using pots and pans, with no specific materials required. Available in gas, lpg/natural gas and electric versions.

The innovative Venus range of cooking systems springs from passion and the desire to provide a practical, futuristic cooking solution. The Made in Italy brand is a global quality guarantee. With its specific fine design features, construction materials and patented technologies, Venus aims to spread the highest standards of excellence worldwide.

 **Donnini**

400



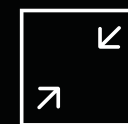
UNBEATABLE PERFORMANCES

For large quantities in short times



ENERGY SAVING

Every cooking zone can be used independently



SPACE SAVING

An efficient and versatile cooking system even in a small space



QUALITY COOKING

Optimal cooked food quality guaranteed

PATENTED PRODUCTS - PATENTED DESIGN

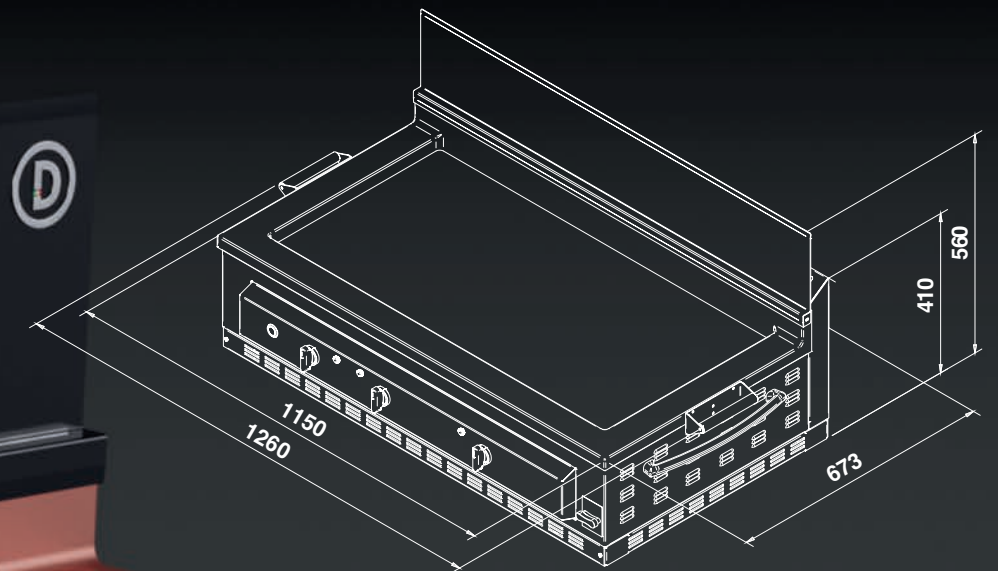
Every Venus cooking system, regardless of power type (gas or electric) is complete with EC certification for professional indoor and outdoor use

GAS VERSION 

VENUS 1000

3 independent cooking zones
3 independent burner units of 7.6 kW each
TOT 22.8 KW at full power
W. 124 D. 75 H. 42 // W. 114 (without side handles)
85 kg approx.

dimensions in millimeters

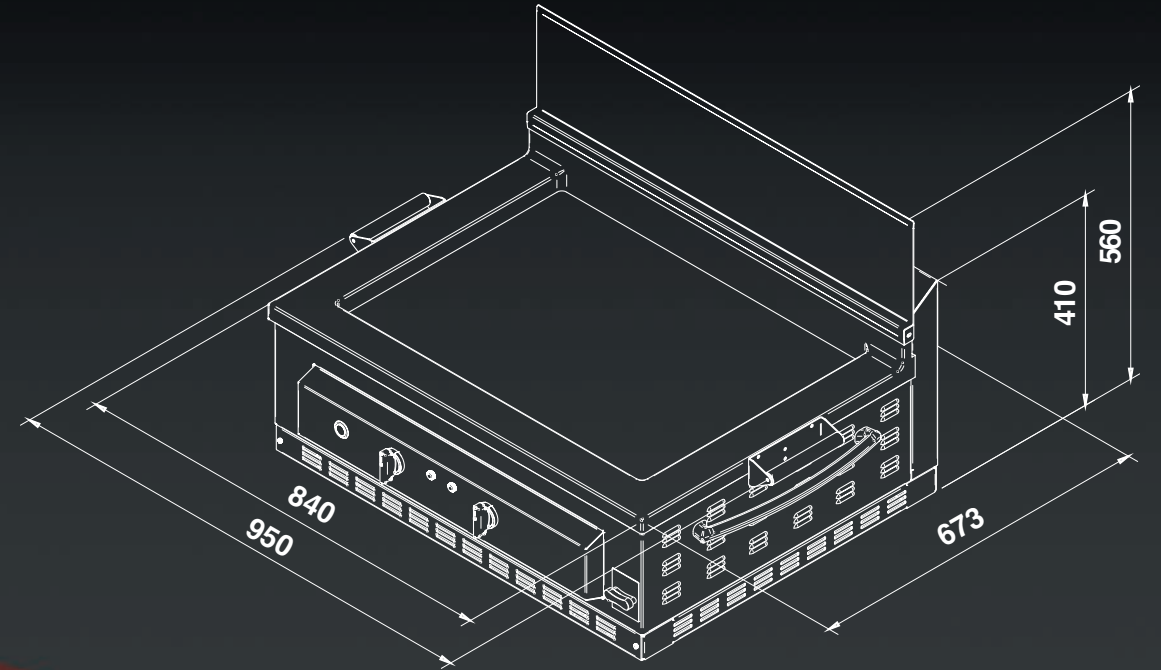


GAS VERSION 

VENUS 700

2 independent cooking zones
2 independent burner units of 7.6 kW each
TOT 15.2 KW at full power
W. 93 D. 75 H. 42 // W. 83 (without side handles)
66 kg approx.

dimensions in millimeters



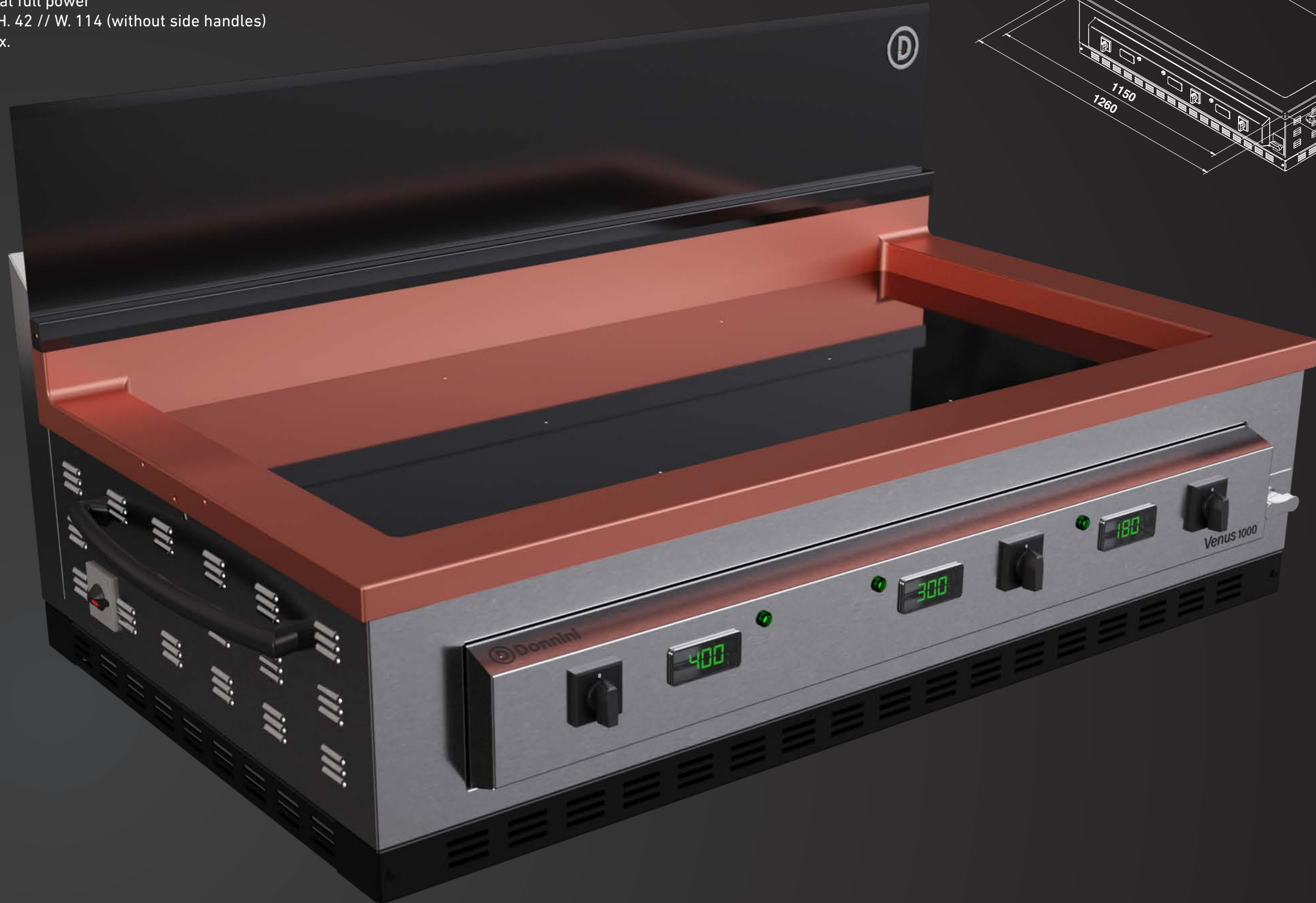
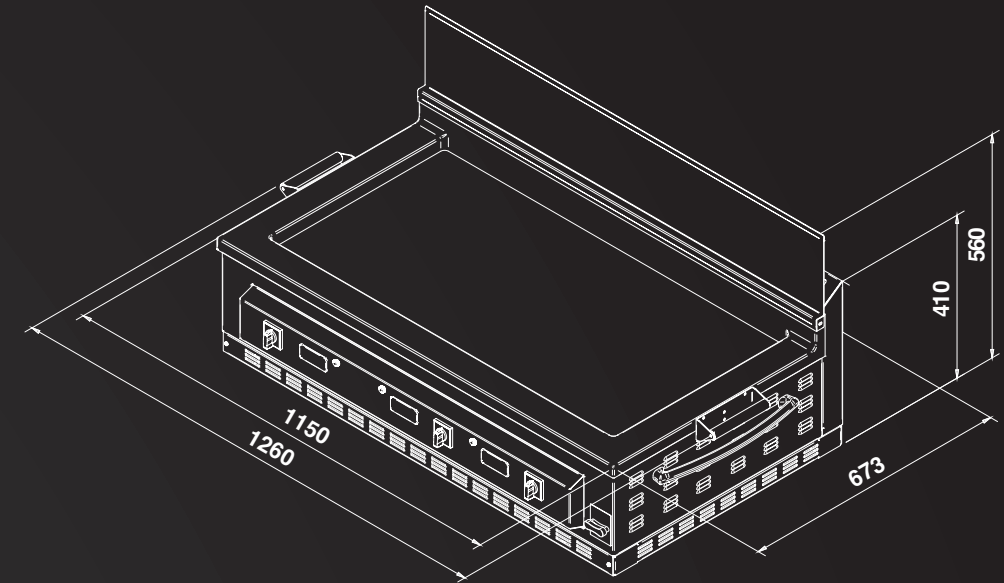
ELECTRIC VERSION



VENUS 1000

3 independent cooking zone
3 independent heating elements of 6.6 kW each
TOT 19.8 KW at full power
W. 124 D. 75 H. 42 // W. 114 (without side handles)
108 kg approx.

dimensions in millimeters



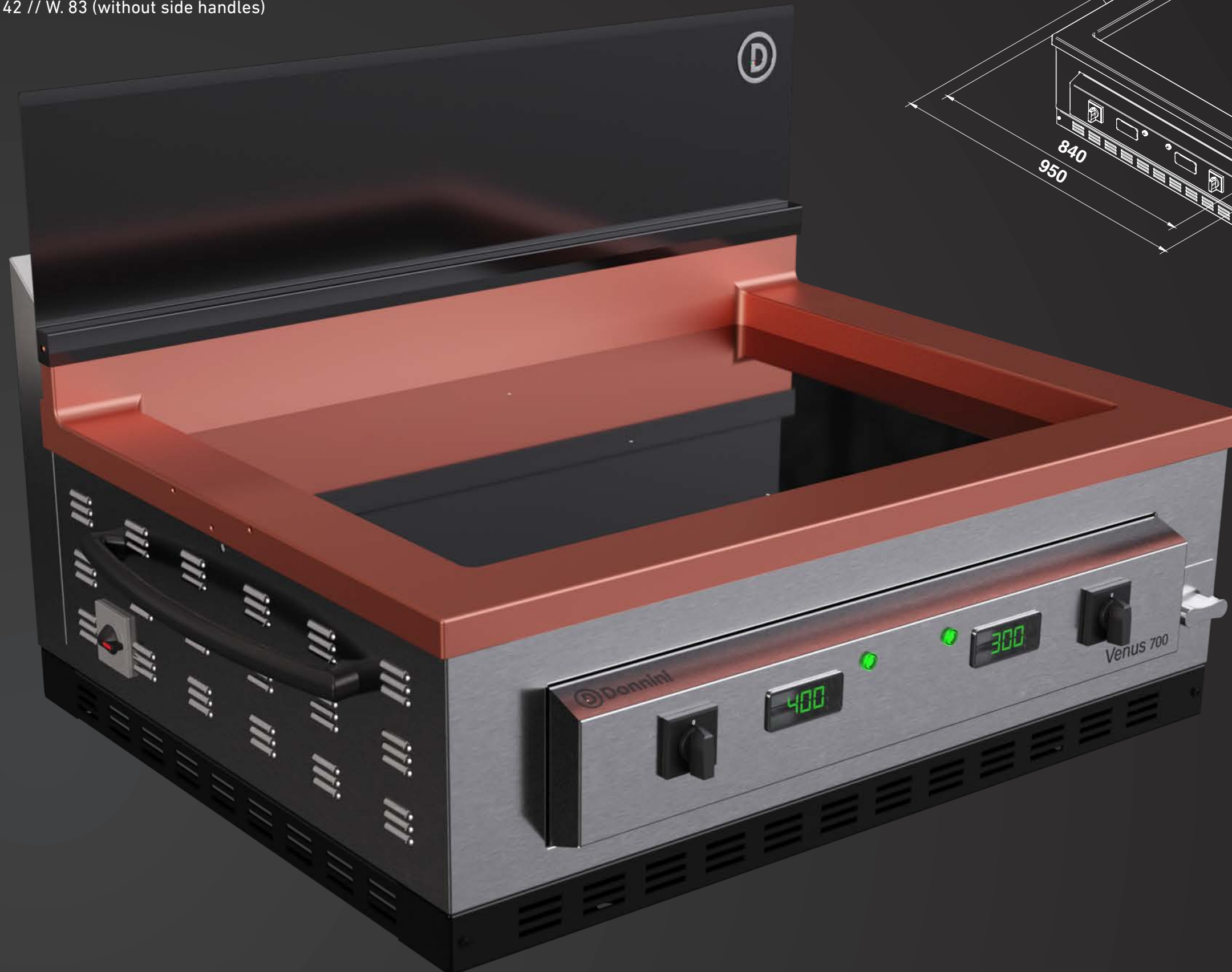
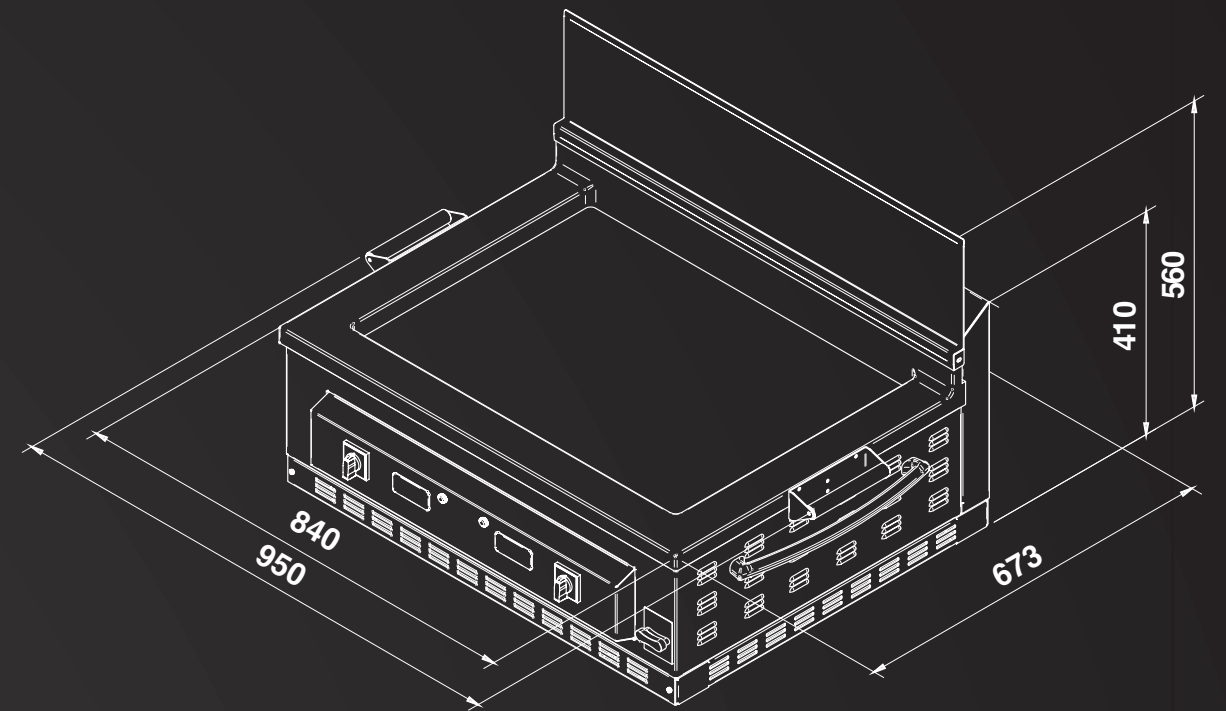
ELECTRIC VERSION



VENUS 700

2 independent cooking zone
2 independent heating elements of 6.6 kW each
TOT 13.2 KW at full power
W. 93 D. 75 H. 42 // W. 83 (without side handles)
80 kg approx.

dimensions in millimeters



SPECIFICATIONS

GLASS CERAMIC

Glass-ceramic is approved and certified as the best material for safeguarding foods during cooking, since it prevents them from sticking and does not emit leftovers of any kind. Venus is therefore your passport to healthy cooking. It also guarantees flawless hygiene, since it can be washed with soap and an ordinary dishcloth or a wet paper towel.

CONTROL PANEL

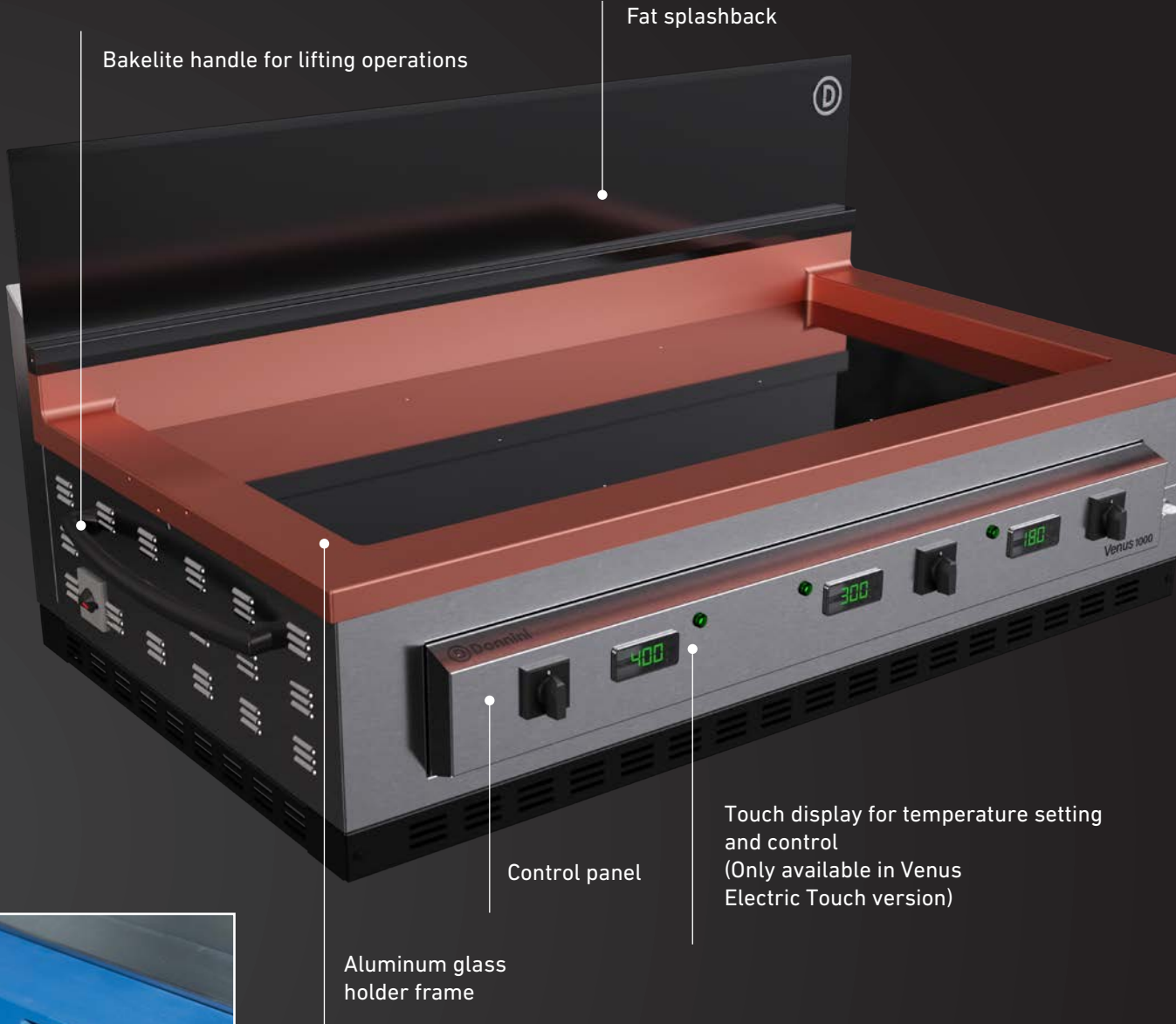
The Venus Gas control knob provides constant temperatures of about 50°C/400°C, reached in very few minutes, while Venus Electric Touch includes a power touch screen control, for the same temperature range.

EQUIPMENT

On the right side, Venus is equipped with a drainage duct to convey cooking fats into a special removable drawer in the base. The side carrier handles are in Bakelite to protect against burns.

CHARACTERISTICS COMMON TO ALL MODELS

Structure in 304 stainless steel with FCM authorisation Glass support frame in Aluminium with Teflon coating with FCM authorisation Glass-ceramic cooking surface



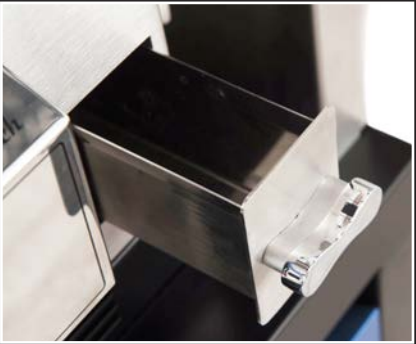
Fat drainage runnel



Glass ceramic cooking surface
SCHOTT CERAN® professional 6 mm



Wheel with brake



Removable, cleanable drawer
for residual oil and fat



**Heat-resistant glove for removing
the ribbed glass ceramic pads**



Venus standard trolley



Steel spatula for pad removal



**Scraper patula for cleaning
glass ceramic**

BLACK PROFESSIONAL

Both versions are made of inox steel 304 FCM, with black finishing.



VENUS 700 BLACK PROFESSIONAL

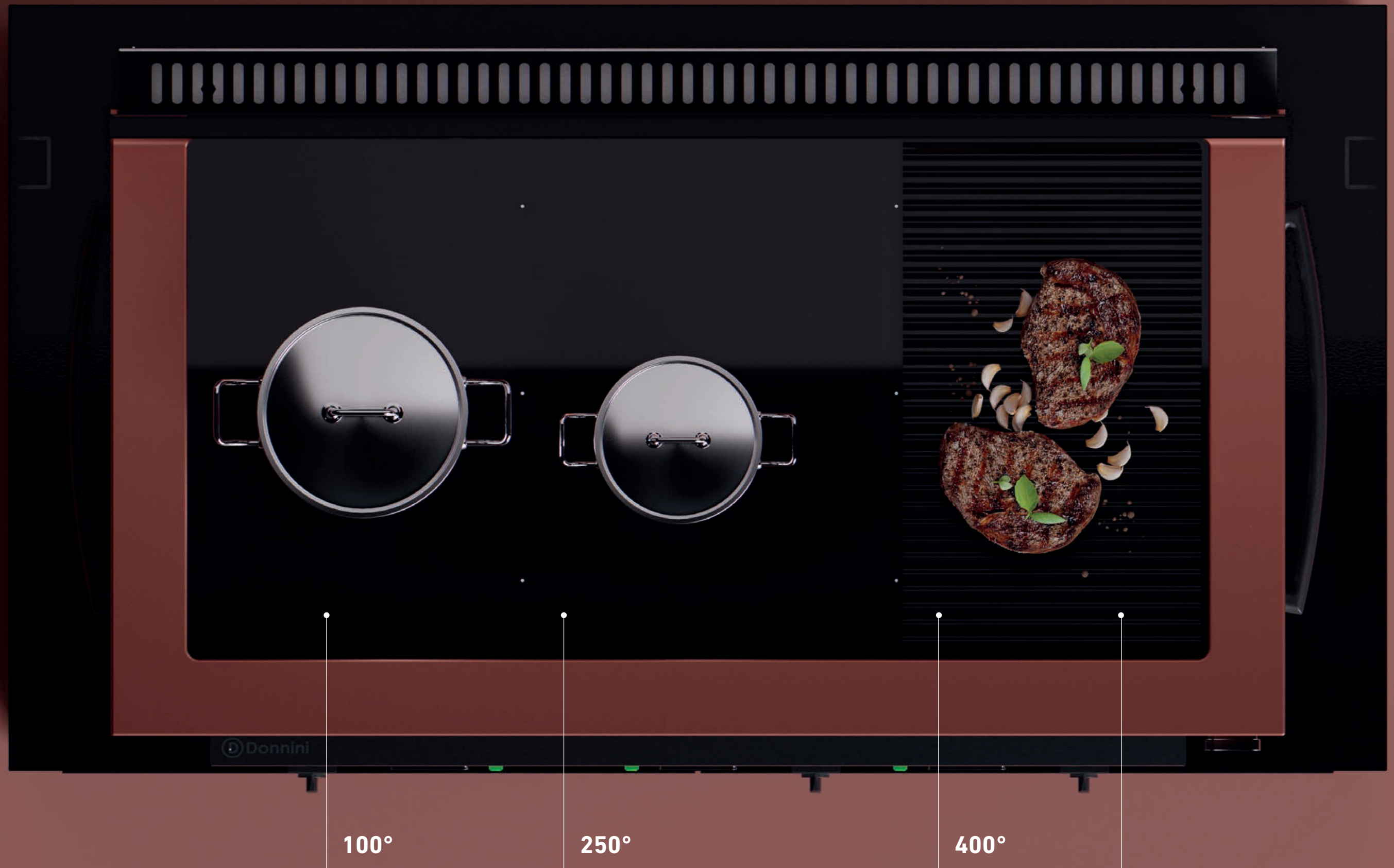


VENUS 1000 BLACK PROFESSIONAL



OPTION OF HEATING 3 GLASS CERAMIC TOP
ZONES TO DIFFERENT TEMPERATURES

OPTION OF HEATING ENTIRE GLASS CERAMIC TOP
TO THE SAME UNIFORM TEMPERATURE



100°

250°

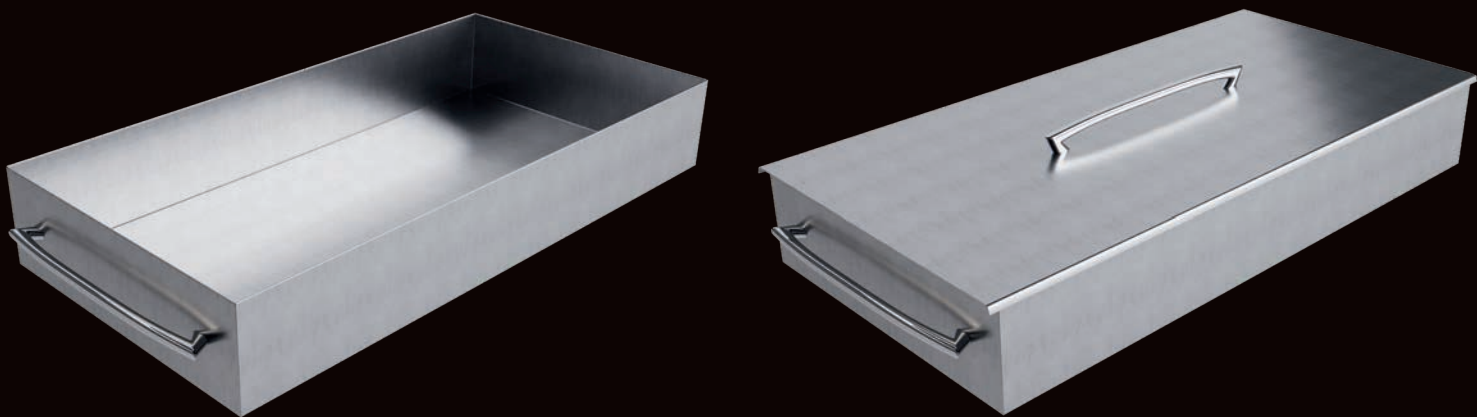
400°

Removable ribbed pad for
grilling on glass ceramic surface

ACCESSORIES

Custom-made saucepan in 304 stainless steel or aluminum to be used for broths and stews

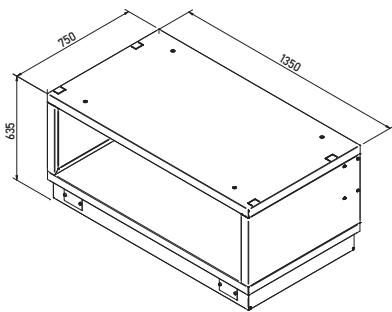
Available for Venus 700 and Venus 1000, in sizes:
90x45x14 cm
60x45x14 cm



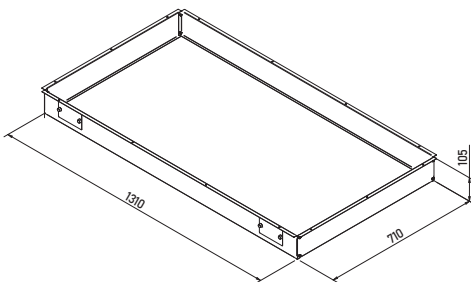
Removable ribbed pad for grilling on glass ceramic surface



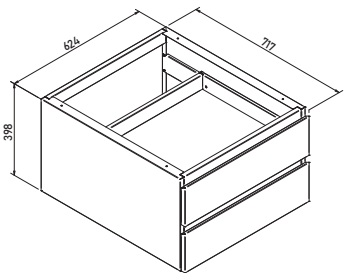
DIMENSIONS OF WHEELED STAND
H 605 mm / W 1350 mm / D 750 mm



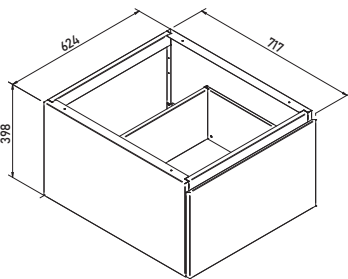
DIMENSIONS OF WHEEL MASKING PLINTH FOR WHEELED STAND
H 105 mm / W 710 mm / D 1310 mm



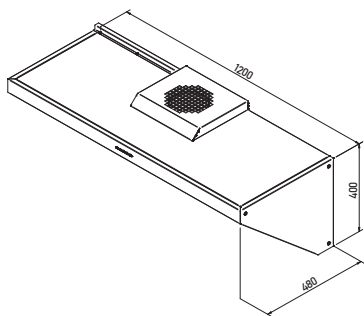
DIMENSIONS OF DOUBLE DRAWER UNIT FOR WHEELED STAND
H 398 mm / W 624 mm / D 717 mm



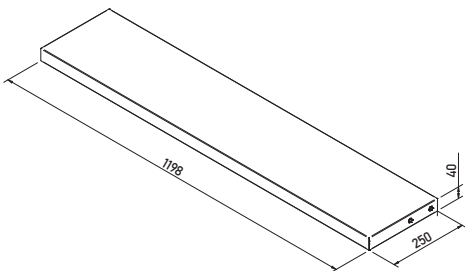
DIMENSIONS OF LARGE SINGLE DRAWER UNIT FOR WHEELED STAND
H 398 mm / W 624 mm / D 717 mm



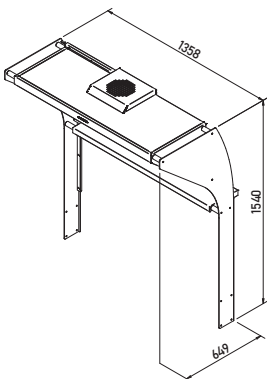
DIMENSIONS OF HOOD
H 400 mm / W 480 mm / D 1200 mm



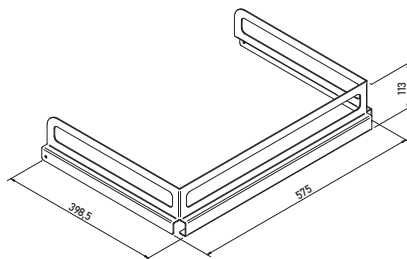
DIMENSIONS OF SERVICE SHELF PLACED BEHIND THE HOOD KIT
H 40 mm / W 1198 mm / D 250 mm



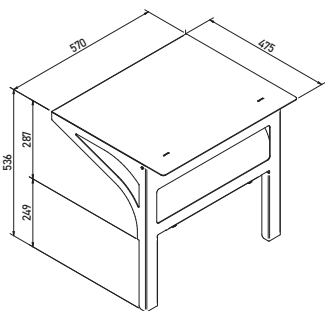
DIMENSIONS OF HOOD KIT COMPLETE WITH UPRIGHTS FOR MOUNTING ON WHEELED STAND
H 1540 mm / W 1358 mm / D 649 mm



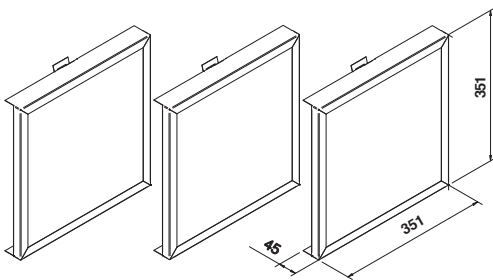
DIMENSIONS OF SET OF RETAINING EDGES FOR SIDE SHELVES OF WHEELED STAND
H 113 mm / W 398 mm / D 575 mm



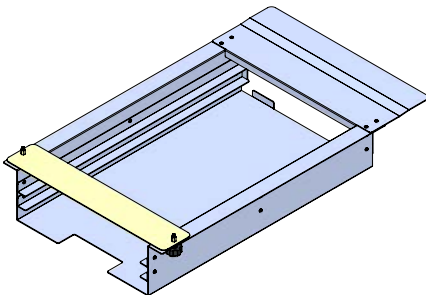
DIMENSIONS OF SERVICE SHELF FOR WHEELED STAND
H 536 mm / W 570 mm / D 475 mm



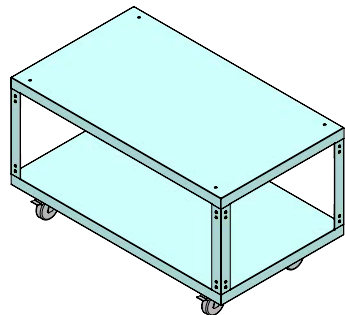
SET OF CARBON FILTERS
H 351 mm / W 351 mm / D 450 mm



COMPARTMENT FOR GLASS CERAMIC PADS
H 113 mm / W 398 mm / D 575 mm



STANDARD WHEELED STAND WITH BRAKE
H 113 mm / W 398 mm / D 575 mm



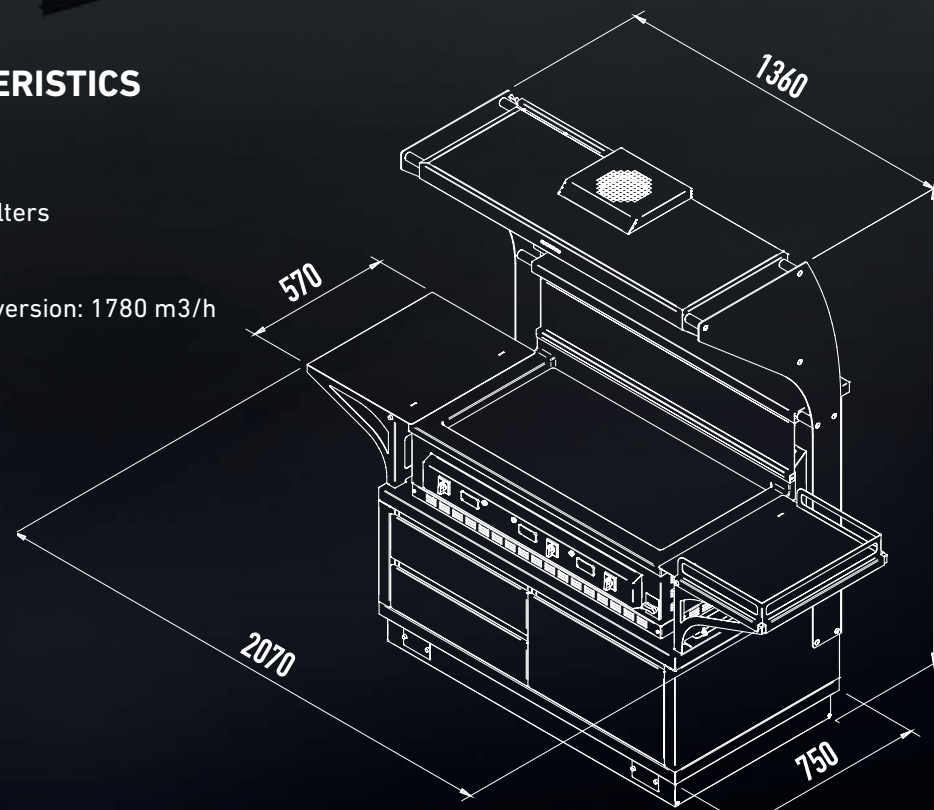
UNIT COMPLETE WITH ACCESSORIES



EXTRACTOR HOOD CHARACTERISTICS

Controls: backlit with 3 Speed + Intensive
Version: extractor
Filtering optional: with activated carbon filters
Finish: painted steel
Noise range dB(A): 41-53
Max flow rate in intensive mode, 2 motor version: 1780 m³/h
Lighting: LED spotlights, 3x2.1 W
Power supply: 220-240V / 50-60Hz
Power drawdown: 326.3 W

MAXIMUM OVERALL DIMENSIONS
H 560 mm / W 1260 mm / D 673 mm



HOOD KIT



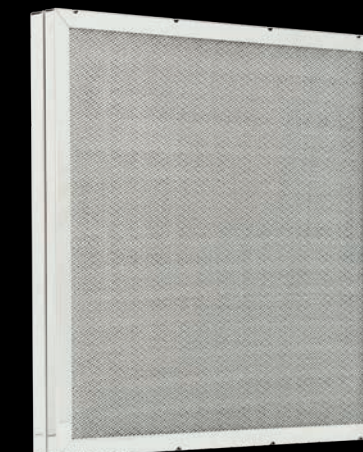
The hood kit in the catalogue is available for both indoor and outdoor professional use.

Combined FA+C filter (FA baffle + carbon)

Characteristics

- Constructed in AISI 304 Stainless Steel throughout
- Suitable for use in industrial kitchens
- High grease filtration efficiency
- High particle and VOC absorption efficiency, neutralising unpleasant smells
- Baffle filter 25 mm thick
- Active carbon filter 20 mm thick
- Easily removable baffle filter
- Baffle filter washable in dishwasher at high temperature
- Carbon filter lid easily removed for carbon replacement

Activated carbon filters should be changed every 3 months in professional use and every 6 months in domestic use, and in all cases when they are no longer trapping smells.





VENUS 1000 BLACK PROFESSIONAL



VENUS 1000 PROFESSIONAL

The professional version features a structure made of food-grade 304 stainless steel with a scotch brite aesthetic finish.





CLEANING THE VENUS STAINLESS STEEL AND ALUMINIUM COMPONENTS

Cleaning specifications for all stainless steel parts: use a damp cotton or microfibre cloth, with a specific product or cleaner for stainless steel if necessary. Do not use: abrasive sponges which might scratch the steel, or abrasive cleaners. Cleaning specifications for glass ceramic cooking surface support frame (aluminium): use a damp cotton or microfibre cloth with a little washing-up liquid and hot water if necessary. Then dry thoroughly with a dry cloth.

CLEANING THE GLASS CERAMIC SURFACE

Mainly with ice-thermal shock, but also with synthetic sponges (such as Scotchbrite), cotton or microfibre cloths, kitchen roll, or specific products for glass ceramic surfaces. Use washing-up liquid diluted in warm water. Before next use rinse with vinegar or vinegar and lemon. Such operation should be done when the glass ceramic plate is still lukewarm, so that any spilt foods or burnt fats can be removed with an ordinary scraper. After cleaning, rinse with water and dry thoroughly.

Cleaning specifications for residual oil and fat box:

remove, empty and rinse with warm water and washing-up liquid.

NB

Water jets must not be directed straight at the appliance.







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