



SQUERO DECK

*GREAT PERFORMANCES IN
A SHORT TIME*

NEW SQUERO 2/1

BIG TIME COOKING

VENIX 10 YEARS

ANNIVERSARY 2013-2023

VENIX CHEF TEAM AMBASSADOR PROJECT

OPEN THE FUTURE

SQUERO DECK

GREAT PERFORMANCES IN A SHORT TIME



**USER FRIENDLY
LCD 2,4"
CONTROL**



The **SQUERO DECK** is the new static ovens line developed by Venix. Outstanding baking performances, high end technologies, and energy efficiency are the ingredients of Squero Deck recipe. The cooking chamber is always perfectly lighted with **LED** integrated on the **ventilated door**.



SQUERO DECK
with stainless steel sole



SQUERO DECK
with refractory stone

The oven comes with LCD 2,4" color display providing connectivity: **USB, Wi-Fi, Venix Cloud** allows to **upload/download recipes and images**, manage **languages** and **product updates**. It even gives you **predictive maintenance**.

SQUERO DECK gives amazing results with both frozen and fresh bread pastry and pizza thanks to its energy efficient **steam generator**, the **single slab refractory tile** and the possibility to control both temperatures set point on the top and bottom of the oven separately or with power percentage. **The V-Dry technology** and the **motorized chimney** guarantee perfect control on the humidity during every cooking cycle.

SQUERO DECK works up to **400°C** temperature and permits also to make Napolitan traditional pizzas.





INNOVATIVE BAKING CONCEPT A BIG LAB IN ONLY 1M²

Squero DECK has been designed to be in the heart of a baking concept. Thanks to its compact size, it can be stacked in different solutions to meet any needs. In just one square meter you can simultaneously proof, bake and cook with this innovative **Squero Baking Concept**, which is the perfect choice for **supermarket chains, restaurants, bakeries and pastry shops.**



NEW SQUERO 2/1

BIG TIME COOKING!

New Squero 2/1 is a universal oven with the possibility to use the GN 2/1, GN 1/1 or Full Size tray. It comes in three sizes:

6 trays GN 2/1 - 12 trays GN 1/1 or 6 trays 660 x 460
10 trays GN 2/1 - 20 trays GN 1/1 or 10 trays 660 x 460

It can be **ELECTRIC or GAS** and thanks to its cooking capacity is ideal for canteens, supermarkets, cooking centers, catering and large food facilities.

The **ANALOGIC** control version gives unparalleled simplicity of use without renouncing to quality while the powerful **2,4" LCD DIGITAL** control allows full connectivity via **Wi-Fi** and giving access to **Venix Cloud** services.

6 Fast recipe buttons and 100 different cooking recipes, variable speed fans and high performance thermal insulation are some of the defining features of Squero 2/1.




SQ1021
 **10 trays GN2/1**
 **20 trays GN 1/1**
 **10 trays 660 x 460**




SQ0621
 **6 trays GN2/1**
 **12 trays GN1/1**
 **6 trays 660 x 460**



OPEN THE FUTURE

VENIX 10 YEARS ANNIVERSARY 2013-2023

It's almost hard to believe that decade have passed since VENIX began in 2013. What started with ideas, dreams and a lot of courage has now become reality.

As we celebrate this **milestone**, we are filled with hope for more anniversaries to come. Our determination is unshakeable - we will keep the same spirit that brought us here. Our journey has been built with **dedication, resilience and perseverance**. We are thankful to our loyal customers, collaborators and team members. Over the next decade, our commitment to excellence remains strong. Innovation, quality and positive impact towards the world will continue to guide us.

Ten years may seem long, but they literally flew. We have proudly dedicated these years to growth, innovation and the creation of a nest in which to thrive.



VENIX NEW FACILITY AND FUTURE IN

Founded in 2013, VENIX is now the 3rd Italian producer in its sector and planned a new phase of growth and development.

Here is an overview of the main projects VENIX is working on:

Expansion of the Industrial Site and Innovation

VENIX starting the realization of a wide expansion of its industrial, logistic and innovation site. This new facility will host the new R&D Center, three new assembly lines, a modern warehouse and relaxation areas. A significant aspect of this project is the installation of a 300 KW photovoltaic system, which will contribute to the creation of green energy to enforce it's sustainability.

Investment in Advanced Technologies

VENIX is purchasing a new cutting center of the latest generation, equipped with laser technology and an automatic warehouse with capacity for 200 pallets, complete with automatic loading and unloading systems.

This investment will improve the efficiency of the production processes and guarantee the quality of VENIX products.

International Expansion

As part of its growth strategy, VENIX is expanding its operations abroad by opening new branches. This will enable us to better supply the global markets and bring the quality of our products to wider audience.



VESTMENTS



New Ranges of High Technology Products

VENIX is working on the creation of 3 new ranges of products with high technological efficiency, all equipped with remote/Cloud connections.

This represents a step forward in our mission to provide cutting-edge solutions for Catering, Bakery and Pastry.

We are excited to share these developments with you and continue to grow together!



VENIX CHEF TEAM AMBASSADOR PROJECT



We at Venix believe that good taste knows no borders. That's why we are excited to introduce our latest initiative - **The Venix Chef Team Ambassador Project**, an initiative designed to build an international network of Venix Ambassadors. This selected group of Chefs will play a key role in enhancing the perceived value of the Venix brand globally. At the heart of this project is our commitment to strengthen the relationship with our distribution network and expand the Venix brand towards new horizons.

Venix distributors and dealers will be instrumental in identifying and appointing chefs who will take on the role of ambassadors of the Venix brand. These culinary experts and restaurant owners, in turn, will become the embodiment of Venix values, supporting our brand through Venix social channels.

The journey will start from selected Countries and Distributors who will identify the Chefs who are going to pioneer the project.

Get ready to embark on an unprecedented gastronomic odyssey, while Venix and our esteemed Chef Ambassador Team will work on a selection of culinary creations that blend innovation and inspiration.

We invite you to stay tuned with our updates following our new social channels, to captivate your senses with tempting international recipes!



JOIN VENIX NEW SOCIAL MEDIA CHANNELS!



LINKEDIN



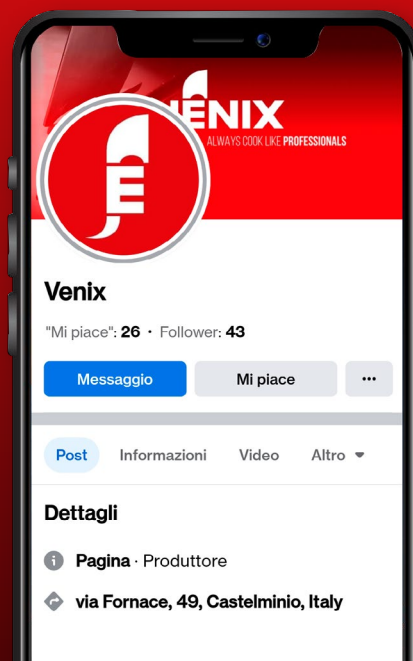
FACEBOOK



INSTAGRAM



YOUTUBE



www.venix.it