

# VENUS CERAMIC COOKING SYSTEM

The future way of cooking...  
is now available



400

300

180

Venus



**Donnini**

MADE IN ITALY





A professional glass-ceramic cooking system, likely a commercial range hood or cooktop, featuring two stainless steel pots with lids on the left and a grill with two pieces of food on the right. The control panel at the bottom shows digital displays for 300 and 400, and a rotary knob. The background is dark and moody.

## 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 it has been a few years, 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



 **Donnini**

Lovato 0



# 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.*



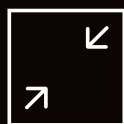
## UNBEATABLE PERFORMANCES

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**

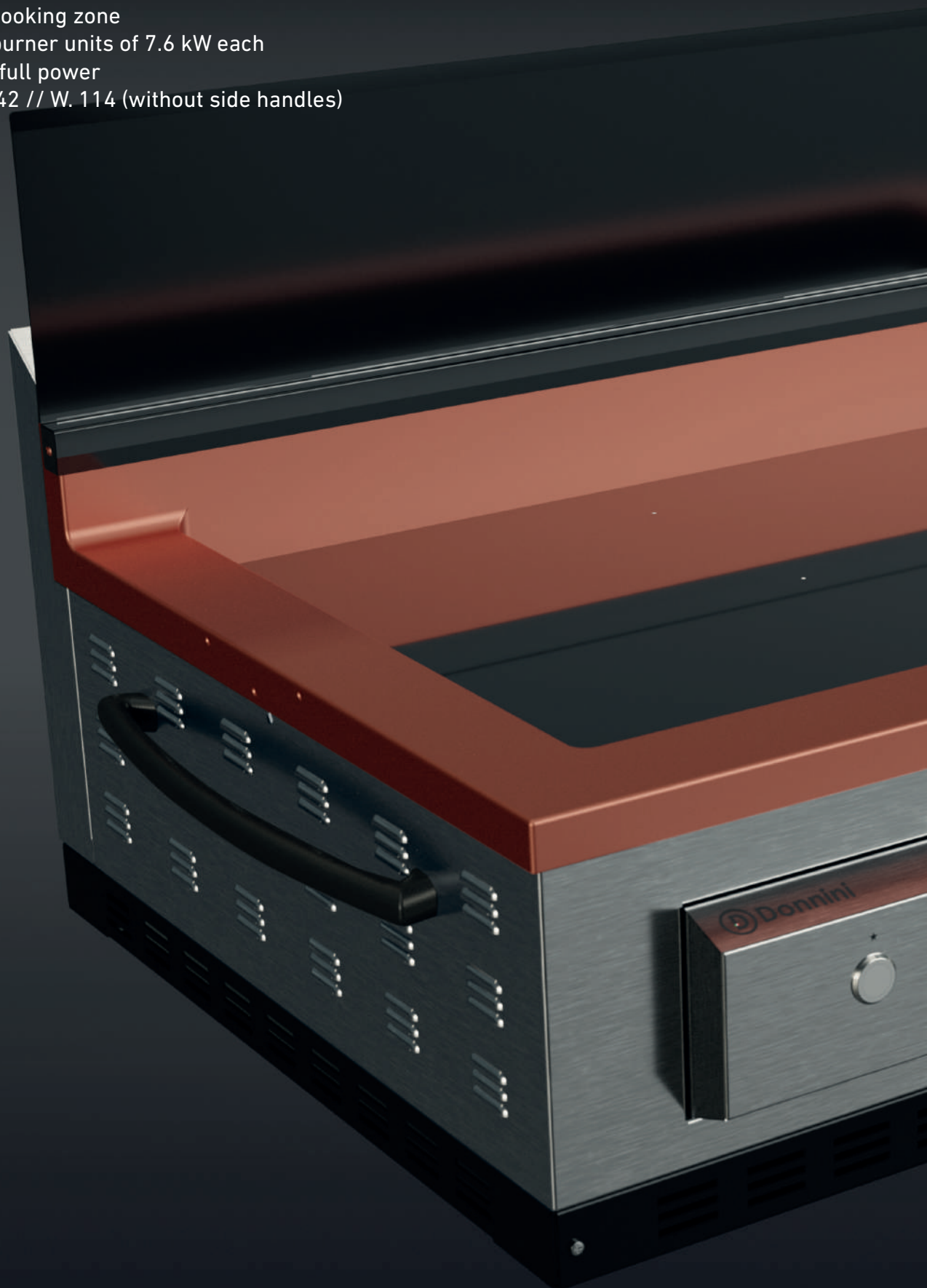
3 independent cooking zone

3 independent burner units of 7.6 kW each

TOT 22.8 KW at full power

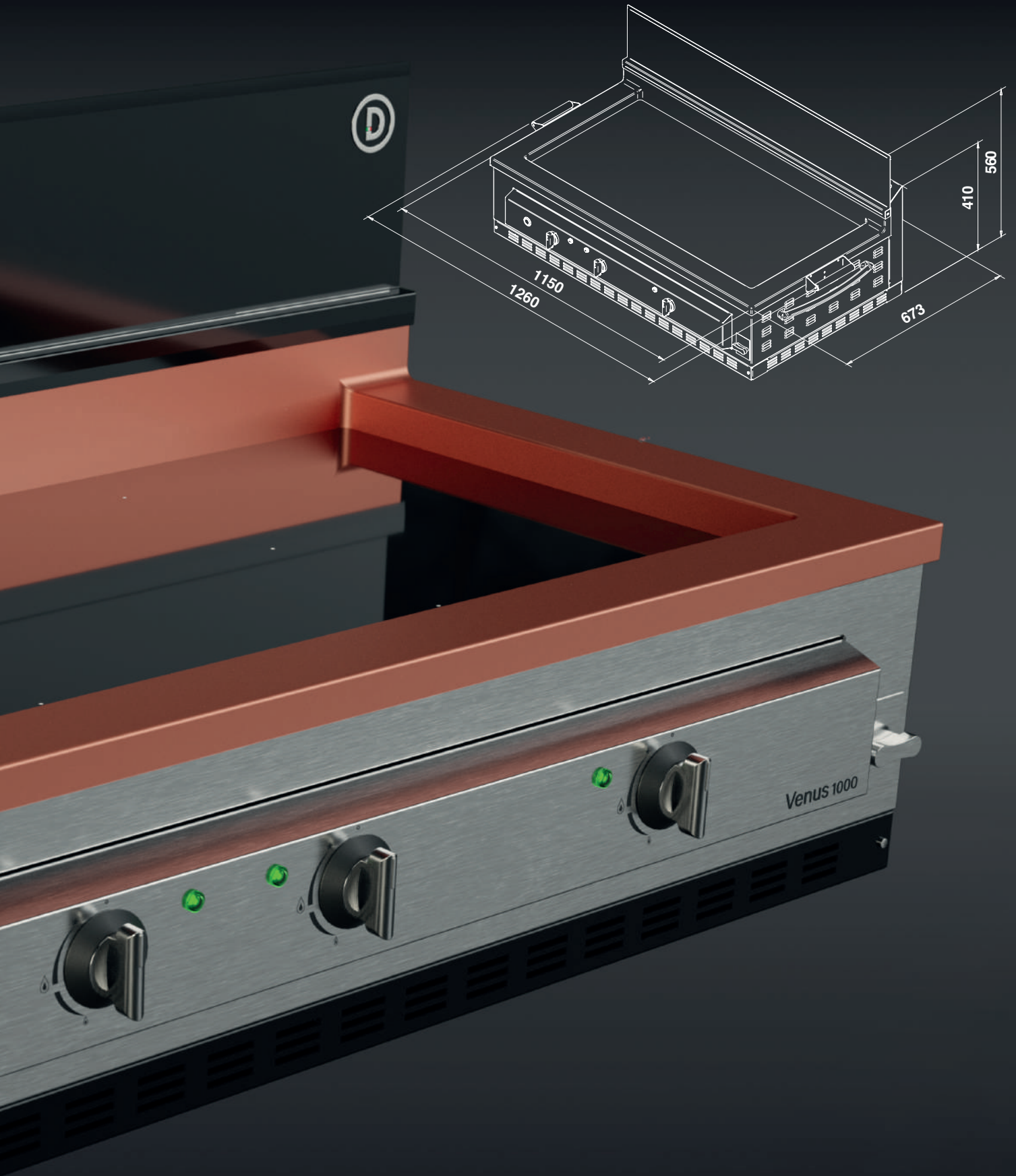
W. 124 D. 75 H. 42 // W. 114 (without side handles)

85 kg approx.





dimensions in millimeters



**GAS VERSION** 

## **VENUS 700**

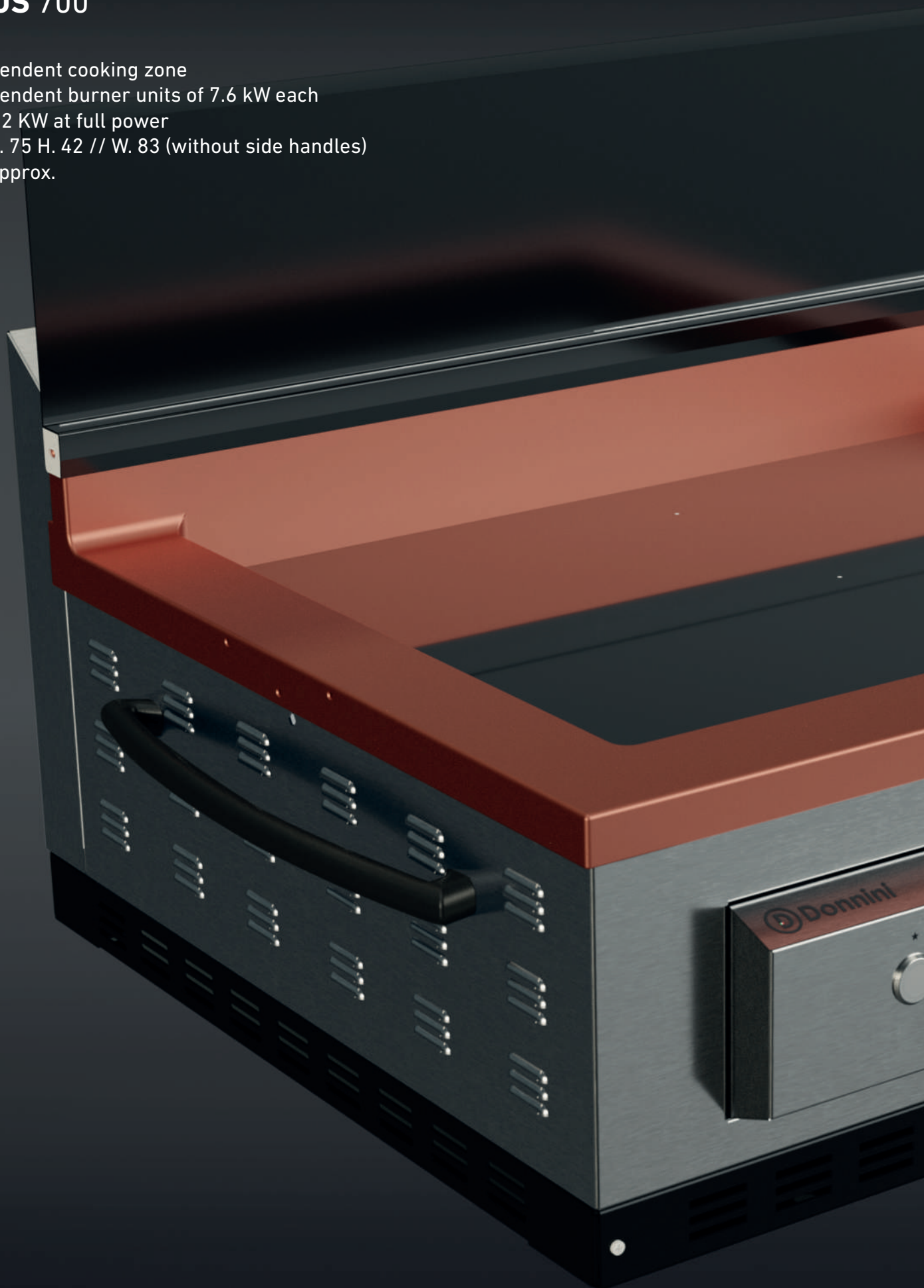
2 independent cooking zone

2 independent burner units of 7.6 kW each

TOT 15.2 KW at full power

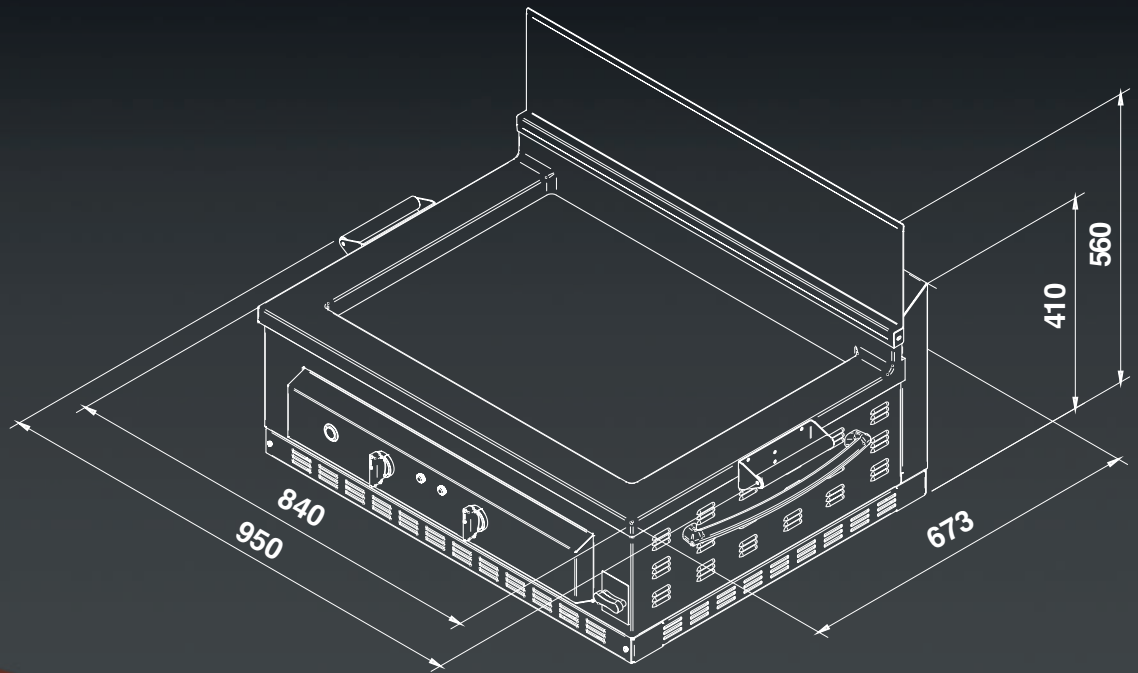
W. 93 D. 75 H. 42 // W. 83 (without side handles)

66 kg approx.





dimensions in millimeters



**ELECTRIC VERSION**



## **VENUS 1000**

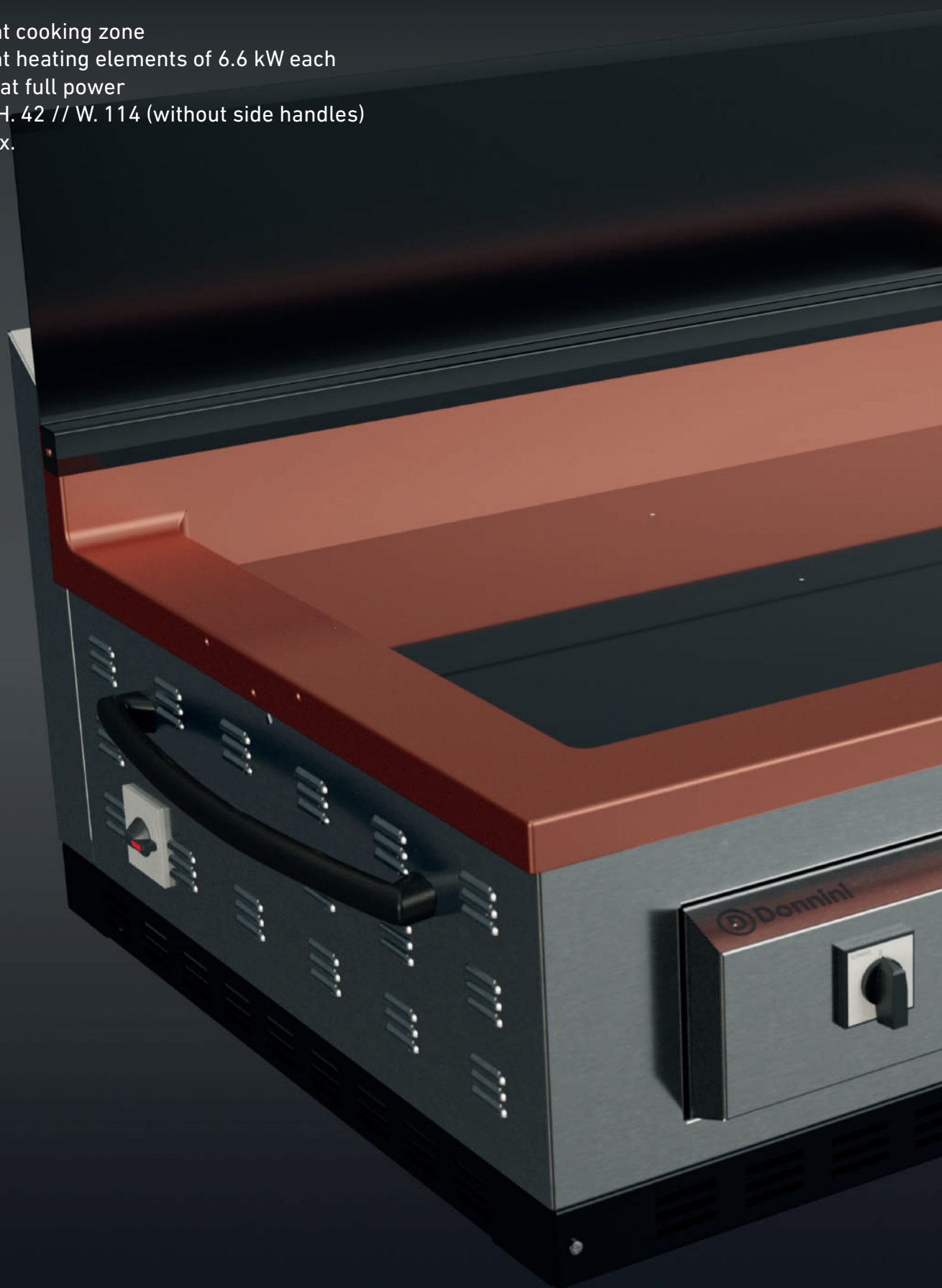
3 independent cooking zone

3 independent heating elements of 6.6 kW each

TOT 19.8 KW at full power

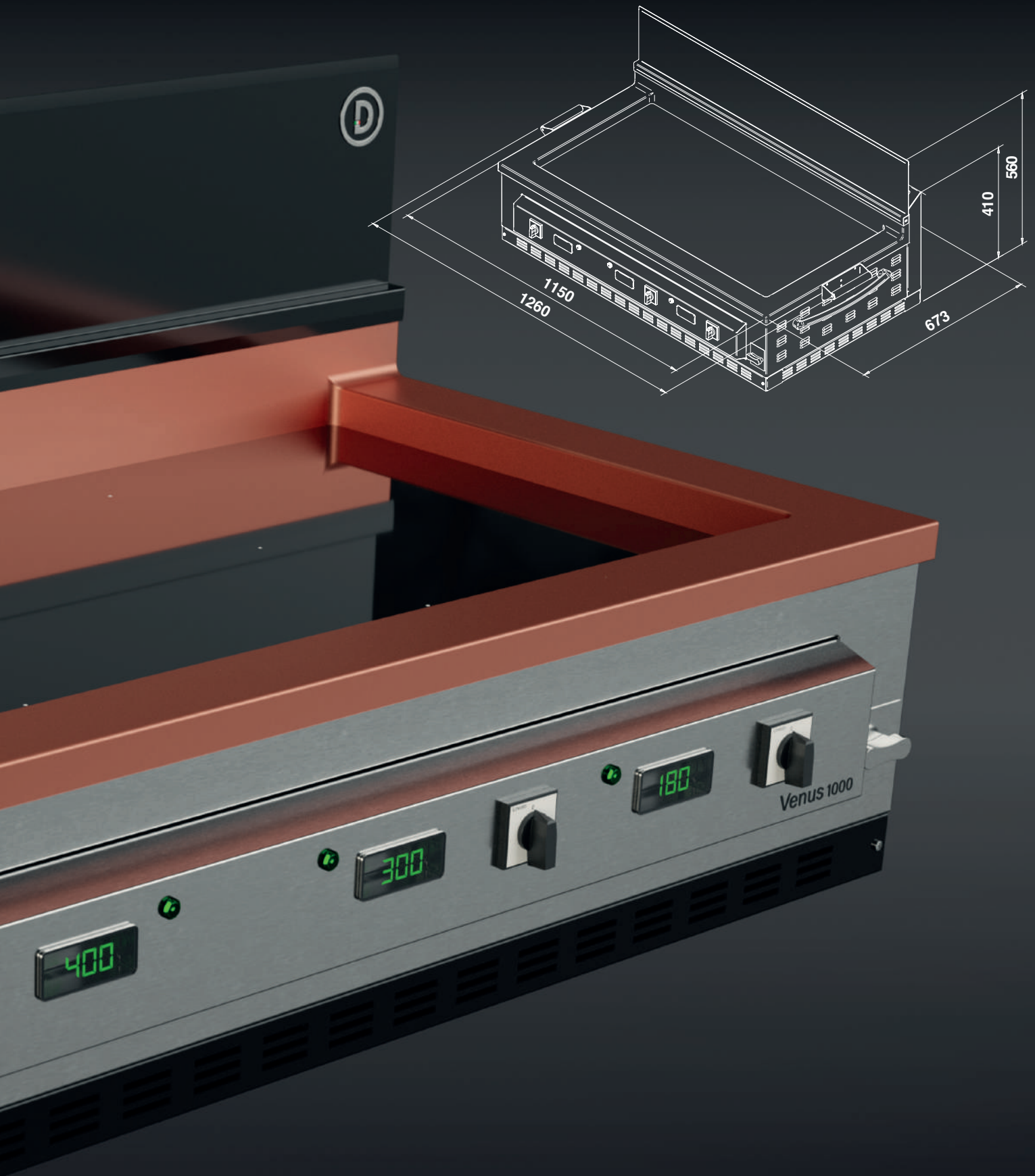
W. 124 D. 75 H. 42 // W. 114 (without side handles)

108 kg approx.





dimensions in millimeters



**ELECTRIC VERSION**



## **VENUS 700**

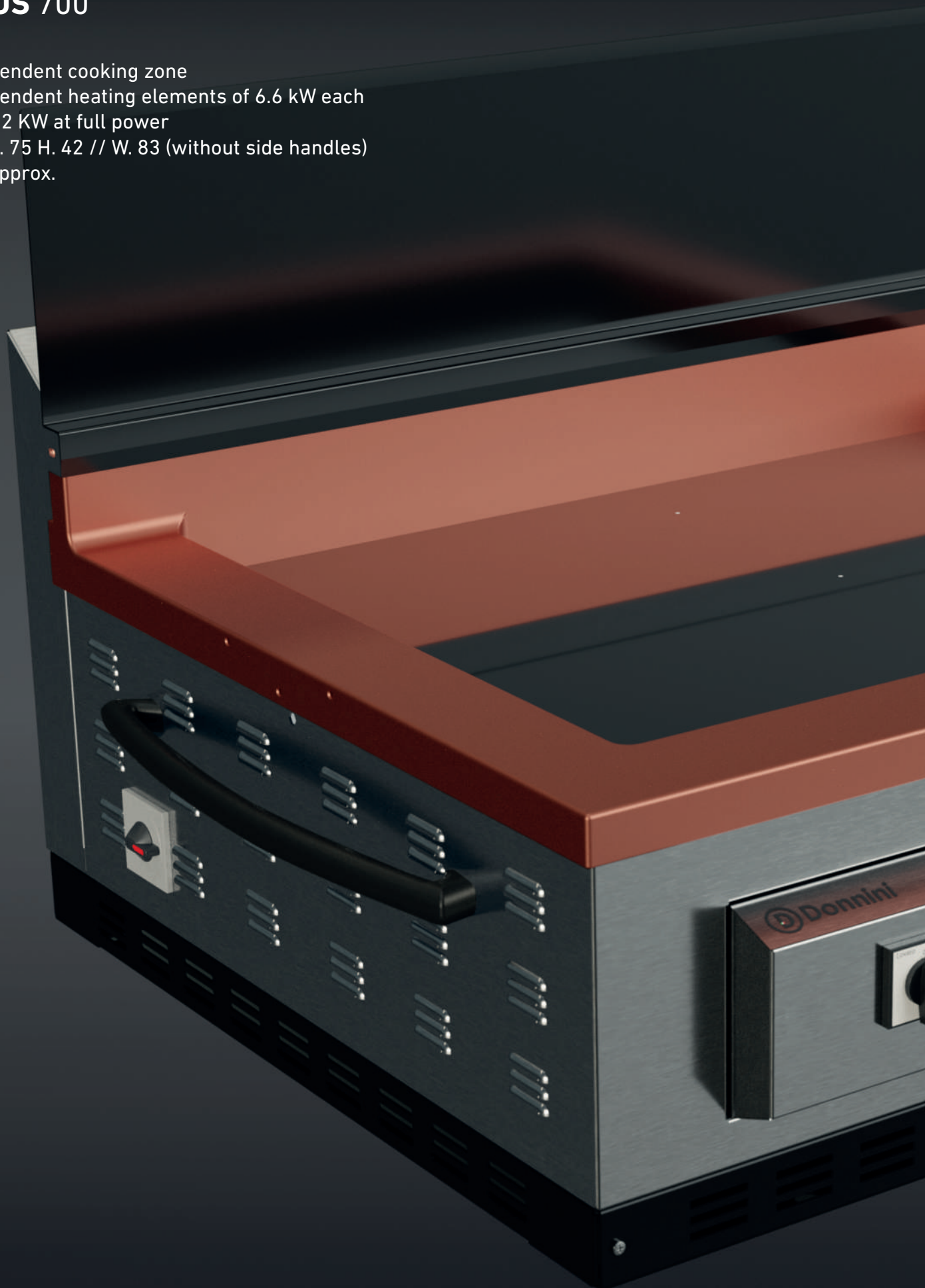
2 independent cooking zone

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)

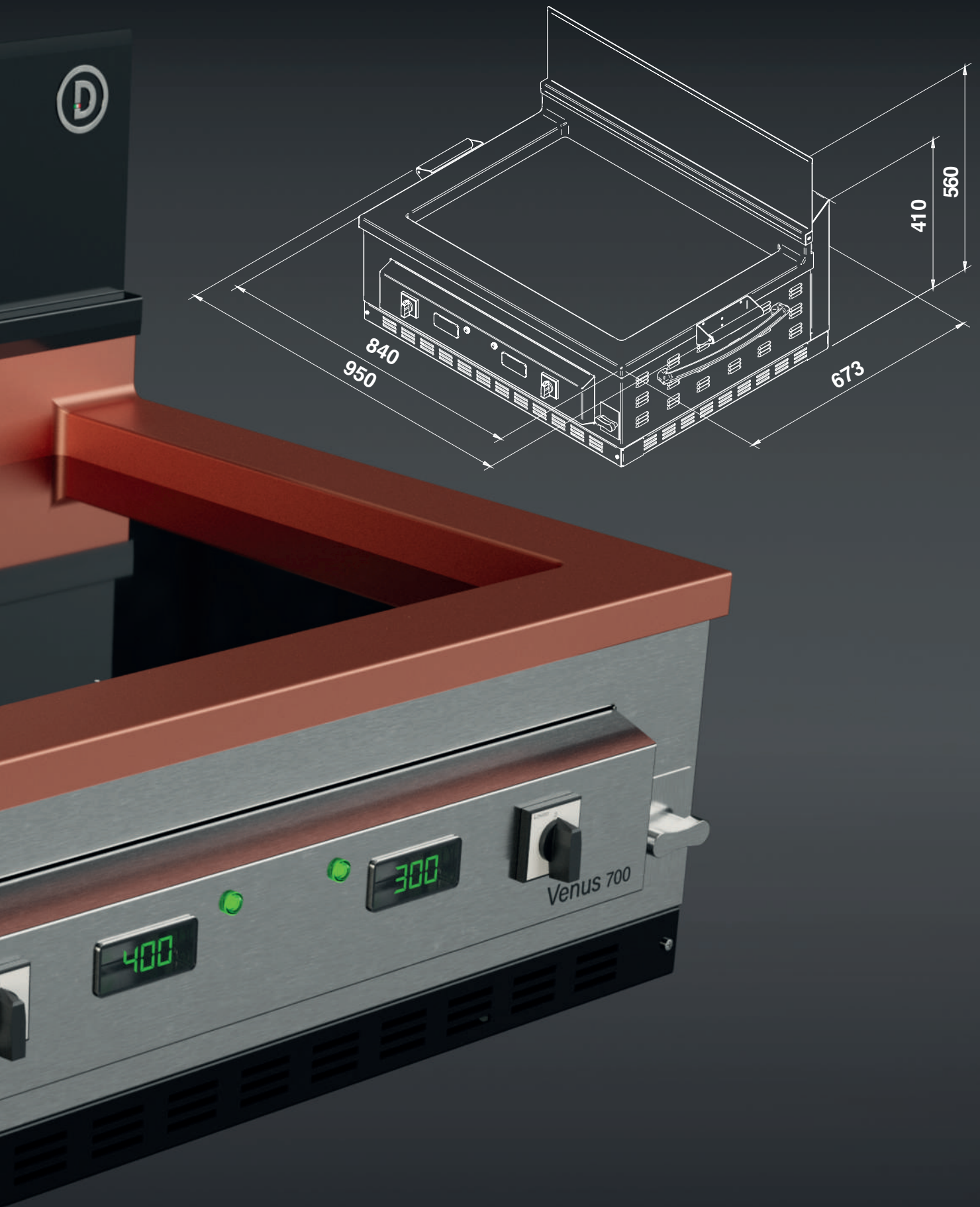
80 kg approx.





dimensions in millimeters

The image shows a technical drawing of the Venus 700 oven. The drawing includes a perspective view of the oven with its door open, showing the interior. Dimensions are provided in millimeters: 840 mm for the width, 950 mm for the depth, 673 mm for the height, 410 mm for the door height, and 560 mm for the total height. A close-up view of the control panel is shown below the main drawing. The control panel features two digital displays showing 400 and 300, two green indicator lights, a rotary knob, and the text 'Venus 700'.



# 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.

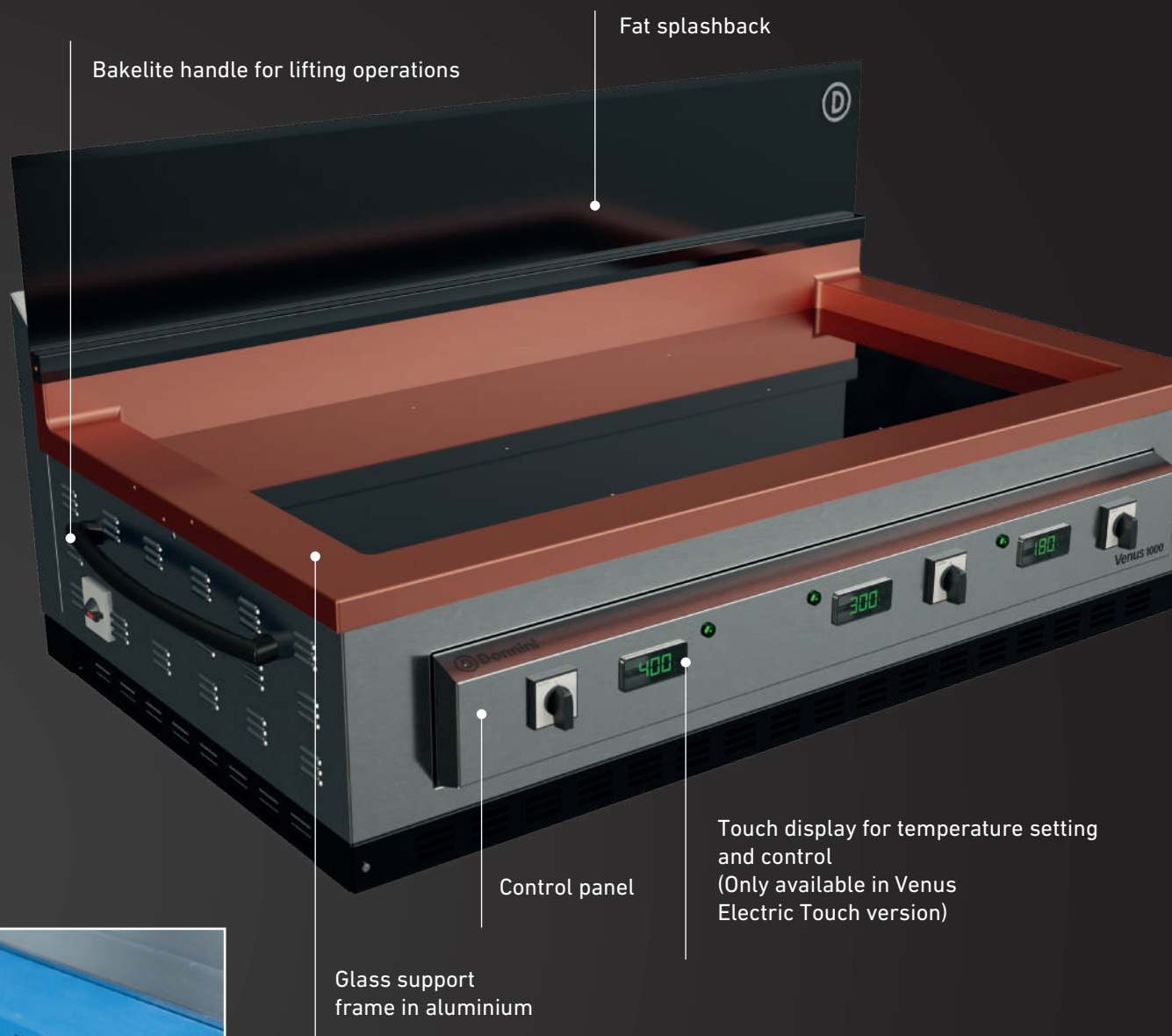
The side carrier handles are in Bakelite to protect against burns.

## 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







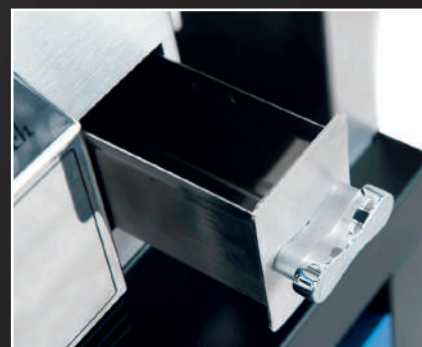
Fat drainage runnel



Glass ceramic cooking surface  
SCHOTT CERAN® professional 6 mm



Wheel with brake



Removable, cleanable drawer  
for residual oil and fat

# BLACK PROFESSIONAL

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





## VENUS 700 BLACK PROFESSIONAL



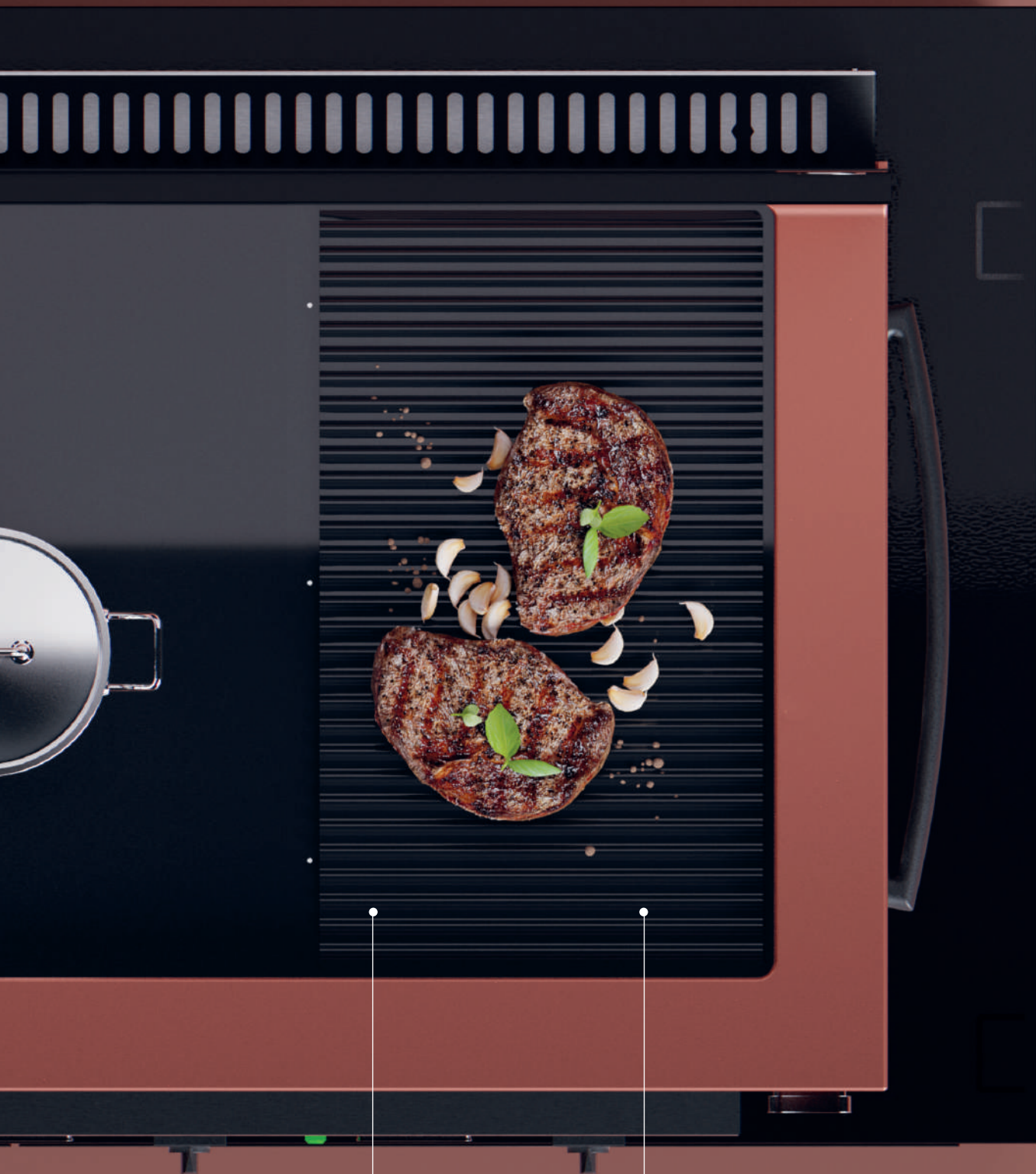
## VENUS 1000 BLACK PROFESSIONAL



## OPTION OF HEATING 3 GLASS CERAMIC TOP ZONES TO DIFFERENT TEMPERATURES



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



400°

Removable ribbed pad for  
grilling on ceramic glass surface



## ACCESSORIES

Custom baking pan in 304 stainless steel to be used for soups and stews.

Available for Venus 700 and Venus 1000, in sizes:

90x45x14 cm

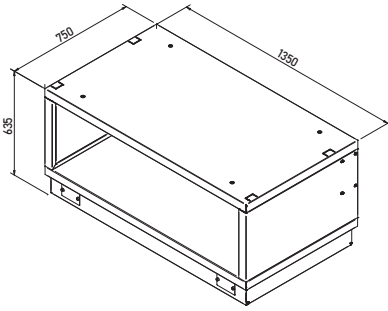
60x45x14 cm



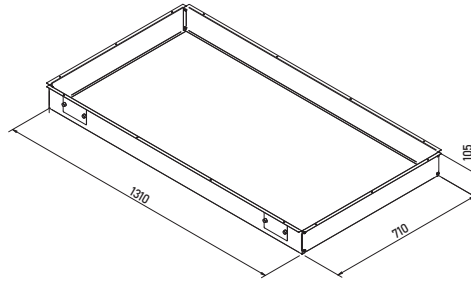
Removable ribbed pad  
for grilling on ceramic glass surface



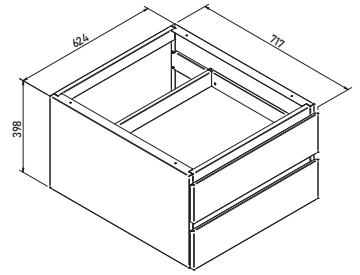
**DIMENSIONS OF WHEELED STAND**  
H 605 mm / W 1350 mm / D 750 mm



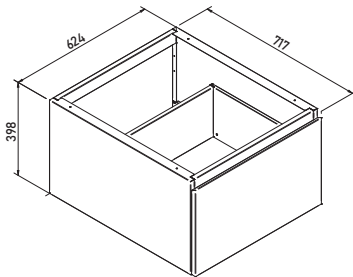
**DIMENSIONS OF WHEEL MASKING PLINTH FOR WHEELED STAND**  
H 105 mm / W 710 mm / D 1310 mm



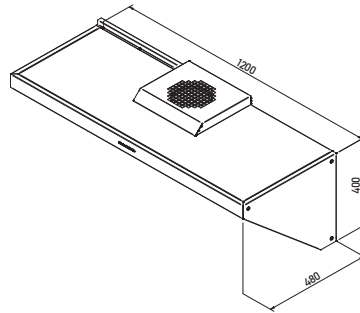
**DIMENSIONS OF DOUBLE DRAWER UNIT FOR WHEELED STAND**  
H 398 mm / W 624 mm / D 717 mm



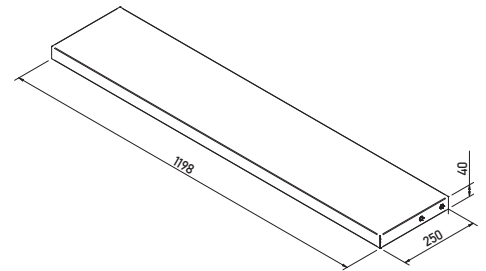
**DIMENSIONS OF LARGE SINGLE DRAWER UNIT FOR WHEELED STAND**  
H 398 mm / W 624 mm / D 717 mm



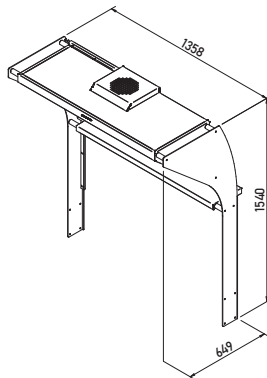
**HOOD DIMENSIONS**  
H 400 mm / W 480 mm / D 1200 mm



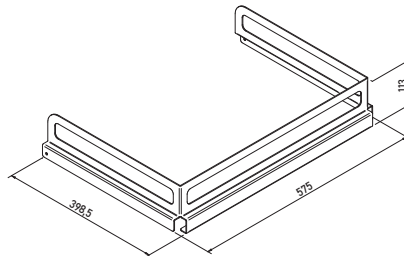
**DIMENSIONS OF REAR SERVICE SHELF OF HOOD KIT**  
H 40 mm / W 1198 mm / D 250 mm



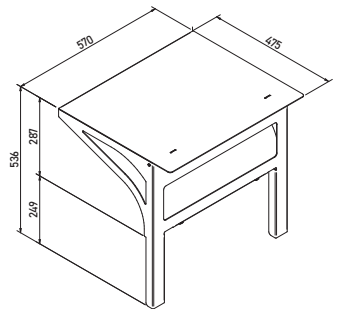
**DIMENSIONS OF HOOD KIT COMPLETE WITH UPRIGHTS FOR MOUNTING ON WHEELED STAND**  
H 1540 mm / W 1358 mm / D 649 mm



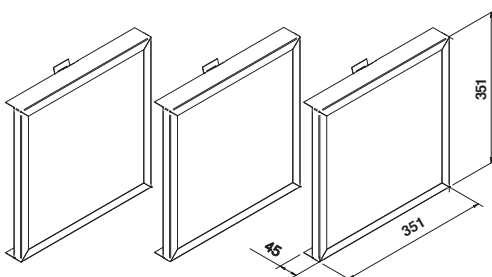
**DIMENSIONS OF SET OF RETAINER EDGES FOR SIDE SHELVES OF WHEELED STAND**  
H 113 mm / W 398 mm / D 575 mm



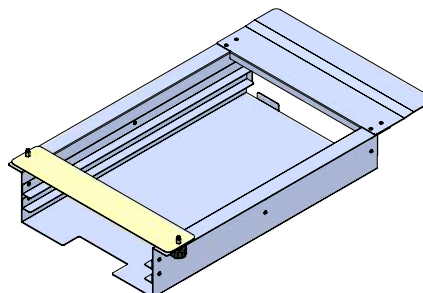
**DIMENSIONS OF SERVICE SHELF FOR WHEELED STAND**  
H 536 mm / W 570 mm / D 475 mm



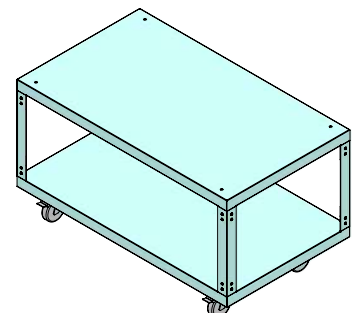
**SET OF CARBON FILTERS**  
H 351 mm / W 351 mm / D 450 mm



**PAD COMPARTMENT GLASS CERAMICS**  
H 113 mm / W 398 mm / D 575 mm



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



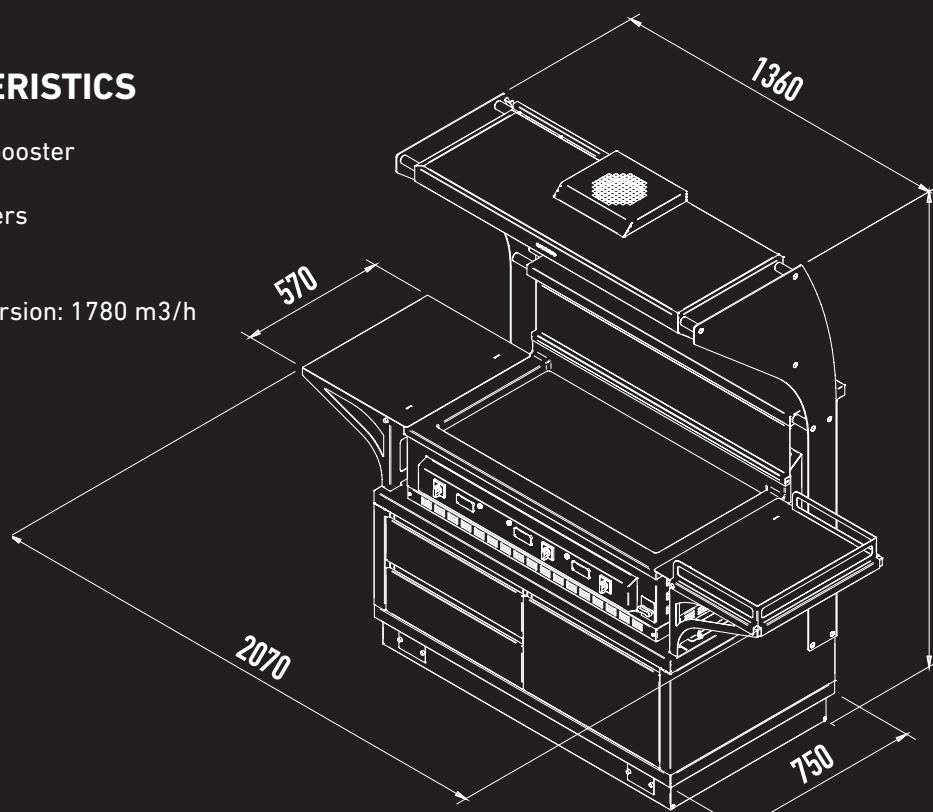
**UNIT  
COMPLETE WITH  
ACCESSORIES**



**EXTRACTOR HOOD CHARACTERISTICS**

Controls: backlit with 3 speeds + 1 timed booster  
Version: extractor  
Filtering optional: with active charcoal filters  
Finish: painted steel  
Noise range dB(A): 41-53  
Max flow rate in booster mode, 2 motor version: 1780 m<sup>3</sup>/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

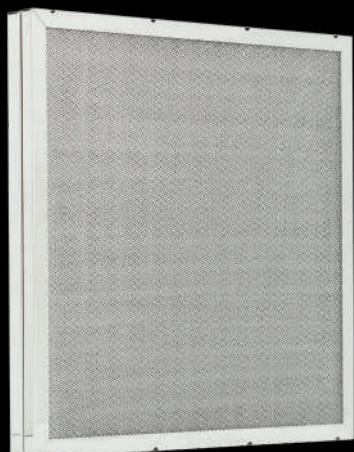


**The hood kit in the catalogue is available for both indoor and outdoor professional use.**

### **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



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





## **VENUS 1000 DELUXE COPPER**

The Deluxe version has structure in food-approved AISI 304 stainless steel throughout. With copper-plated finish, Venus is also an exclusive, sumptuous interior design item, while retaining all the functional features of the professional version.





## VENUS 1000 DELUXE GOLD

The Deluxe version has structure in food-approved AISI 304 stainless steel throughout. With gold-plated finish, Venus is also an exclusive, sumptuous interior design item, while retaining all the functional features of the professional version.











## **VENUS 1000 PROFESSIONAL**

The professional version has structure in food-approved 304 stainless steel throughout, with Scotch Brite 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.**







Donnini

400





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