

VENANCIO

INSTRUCTION AND USE MANUAL

Fryer Gas Cabinet (Prime Series)



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

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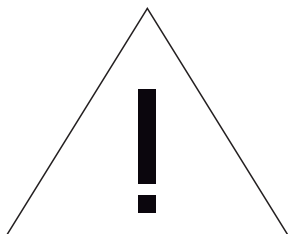
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SAFETY PRECAUTIONS

Important safety instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and/or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

IMPORTANT

This is essential information that the customer must follow with regard to the equipment.

DANGER

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

Safety warnings

DANGER

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion.

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

WARNING

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

Periodically check if the hose and gas regulator are within their expiration date.

If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- Never add oil to the appliance when it is at operating temperature. Splashing hot oil can cause severe injuries.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and/or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that feeds the equipment and check if the knob is in the closed (OFF) position when: not in use, before performing any maintenance or repair on the equipment and to clean it.
- This appliance is intended for indoor use only.
- Never add water to hot oil. Violent boiling can occur causing severe injury.
- Avoid moving or moving the equipment when it is turned on and/ or with heated oil.
- Do not use adapters in gas connections.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- Do not fill the vat beyond the maximum capacity as this will prevent overflowing when the equipment is put into operation.
- Do not use an open flame to check for gas leaks.
- NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.
- Do not supply the appliance with a gas that is not indicate on the data plate. If you need to convert the appliance to another type of fuel, contact your dealer.
- Frozen foods should be operated carefully as they have bubbling hazards.

Important tips

- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.
- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the equipment daily after use using neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the equipment to heat the environment.
- Do not use loose-hanging garments, towels, or large cloths when using near the equipment as they may ignite.
- Prevent water, dirt, or dust from coming into contact with the equipment's mechanical and gas components.
- Use only kitchen utensils suitable for the equipment.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.



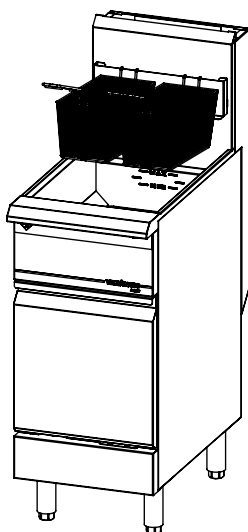
IMPORTANT

Intended for industrial/professional use.

SUMMARY

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01. INTRODUCTION



You have a equipment with the quality of the Venâncio brand. We thank you for your choice!

It is another revolution that we offer you, being this a equipment that unites economy, technology, and innovative design, thus becoming indispensable for your establishment.

Please read this manual carefully to know your equipment and ensure its correct operation and maximum performance, thus increasing its useful life. It is and will be very helpful in answering questions. Please see.

02. EQUIPMENT INSTALLATION

2.1 Equipment installation instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: (4) adjustable legs and an instruction manual.

Place the equipment in the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.



IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will no be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end-user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end-user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

FOR MAINTENANCE, SERVICE, REPAIRS, OR INSTALLATIONS - contact the factory to schedule authorized service.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

Model	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Fryer Gas Cabinet (Prime Series)	10"	6"	0"	0"

RATING PLATE

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orifice for natural or propane gas. When communicating with the factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

2.3 Installation - gas standards and codes



IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

GAS CONNECTION

The external thread of equipment's intake-tube is 3/4 " NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

MANUAL SHUT OFF VALVE

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

2.4 Gas Installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

2.4.1 Gas supply to the appliance

A properly sized and installed gas line will deliver a supply pressure between 7.0" W.C. (17.4 mbars, 1.74 kPa) and 10.0" W.C. (24.9 mbars, 2.49 kPa) natural gas or between 11.0" W.C. (27.4 mbars, 2.74 kPa) and 13.0" W.C. (32.4 mbars, 3.25 kPa) for propane to all appliances connected to the supply line, operating simultaneously at full demand.



IMPORTANT

THE PRESSURE AT THE GAS CONTROL VALVE SHALL NOT EXCEED 1/2 PSI.



WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

2.4.2 Quick Disconnect connection

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

2.5 Gas leak check

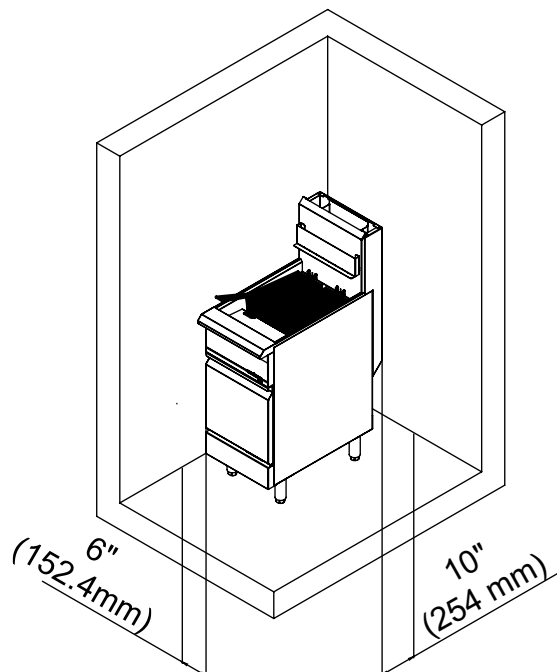
Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

Follow the steps below for the correct procedure to power on:

1. Turn on the manual gas valve on the inlet side of the gas supply line.
2. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
3. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
4. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
5. If the equipment has no gas leak, continue with the equipment operating instruction.

2.6 Positioning

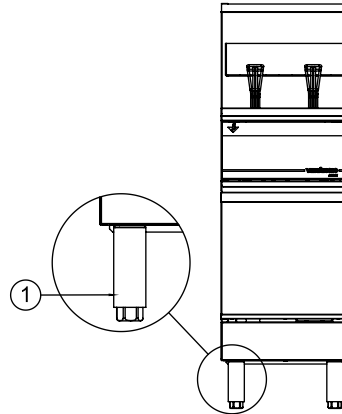
- Installation must be on a flat and level surface.
- Install the equipment under hoods or exhausts.
- There must be a distance of at least 10" (254 mm) at the rear, 6" (152.6 mm) at the right and left of the equipment from combustible surfaces. As shown in the figure below.



2.7 Foot leveling

For the proper functioning of the **Fryer Gas Cabinet (Prime Series)** it is ideal that the equipment is level and perfectly fixed to the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.

1 - Foot regulator

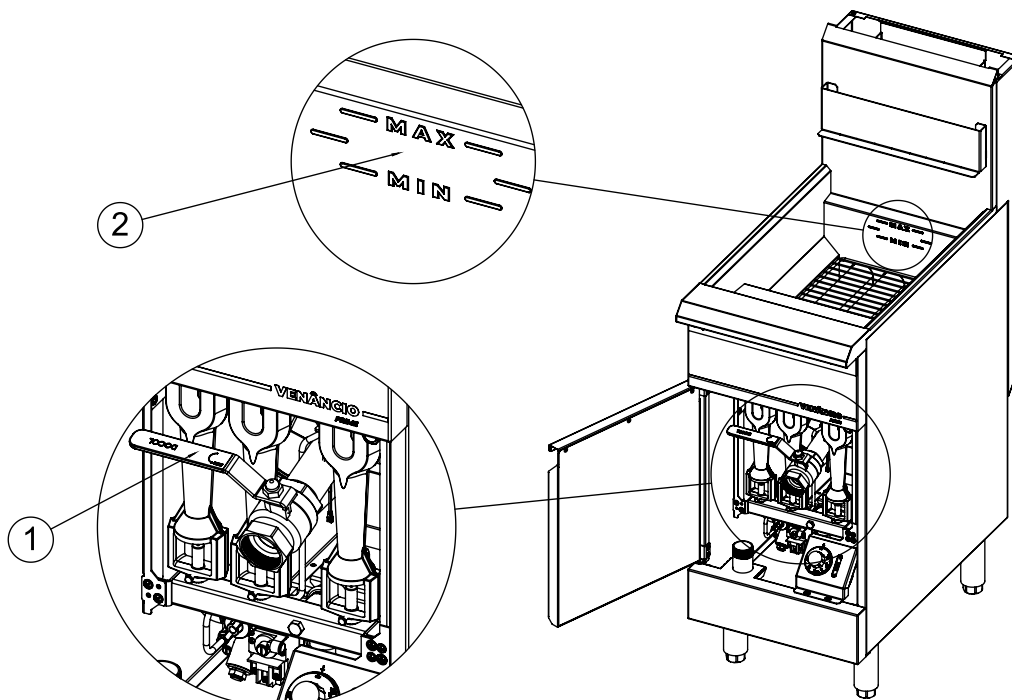


2.8 First-time use

To protect the equipment against possible damage caused by shock or balance from transportation, the sides and front of the equipment have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts, according to item 03. Follow the steps as:

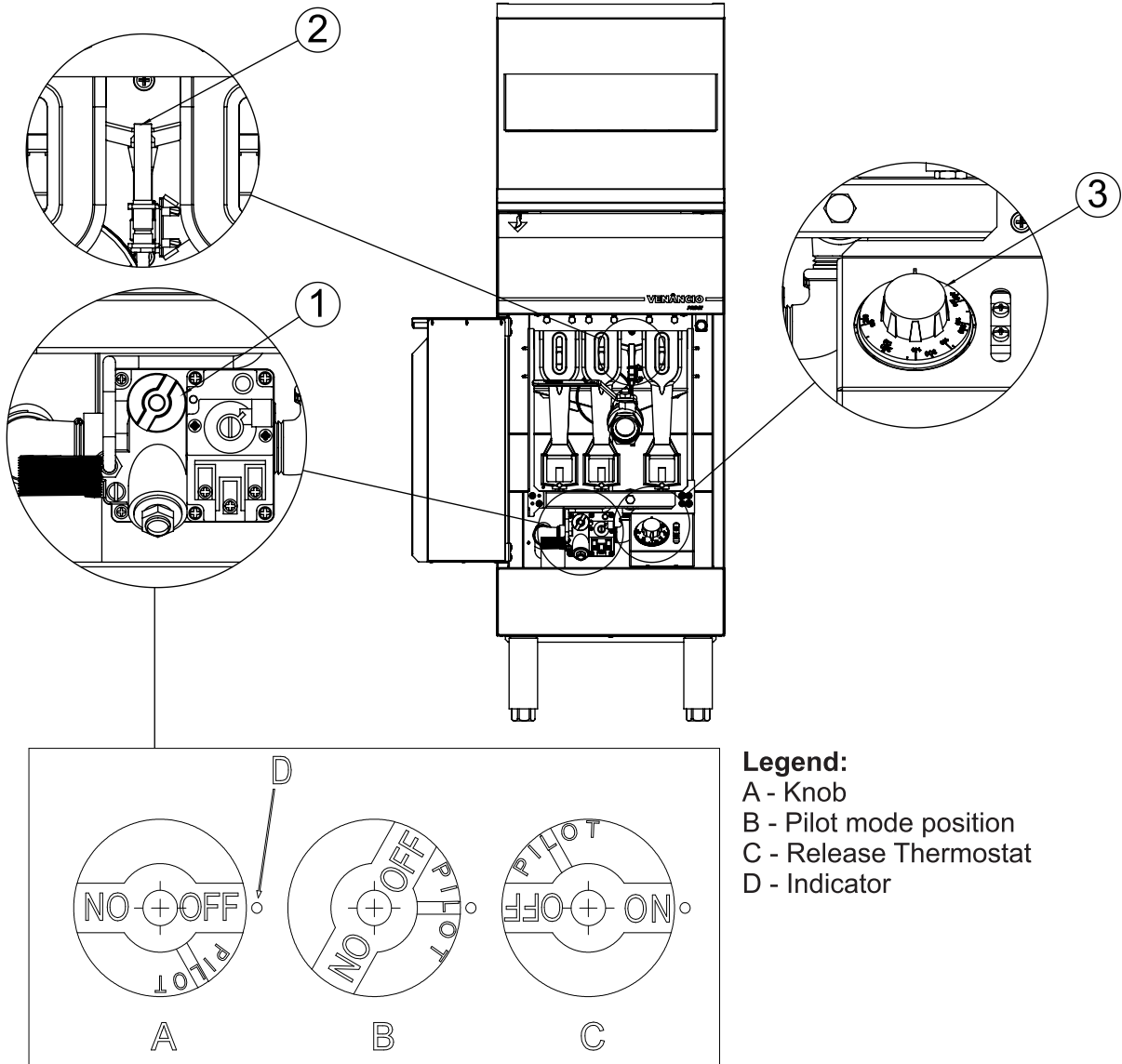
- 1) Check that the ball valve knob (item 1) is in the closed position.
- 2) Fill the equipment tank with vegetable oil or vegetable shortening to the level indicated in item 2.
- 3) After the procedure, use the steps in chapter 2.9 for ignition of the equipment ensuring perfect use and observing the desired temperature rise.



2.9 Operation (equipment ignition)

To operate the equipment, do the following:

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Turn the gas valve knob (1) to pilot mode (B) and squeeze it for 30 seconds to release gas into the system to complete the flow to the pilot.



3. Put your lighting device (wick) in contact with the pilot (2). Keep the knob squeezed for 15 to 30 seconds.

Note: If after the procedure the pilot flame goes out, repeat steps 2 to 3 until it remains lighted.

4. Turn the knob (1) to the "ON" position (C) and then turn the temperature manipulator (3) to the desired temperature position.

5. Wait a few seconds, the burner flame will ignite and the valve will ensure the system operates smoothly with flame cycles to ensure the temperature set in step 3.

IMPORTANT

NEVER CONNECT PRODUCT WITH TANK WITHOUT WATER OR OIL.

03. CLEANING AND MAINTENANCE

3.1 Cleaning

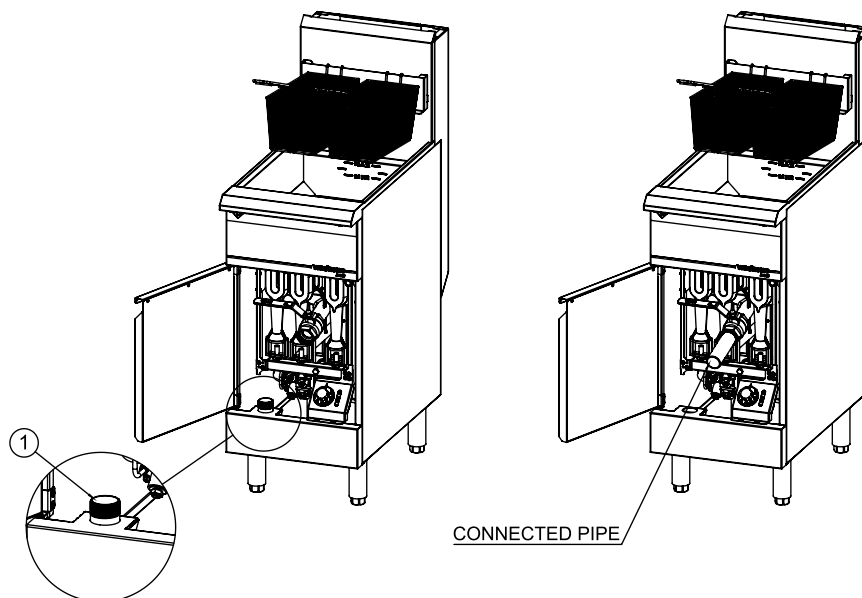
DANGER

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

3.1.1 Cleaning the inside of the equipment

Procedures for cleaning the fryer (cleaning the fryer once a day is recommended):

1) To perform the drainage, wait for the oil to cool and perform the process with the help of the accessory tube (1) that is attached to the equipment, as shown in the image below. Then thread the pipe as shown below and open the valve. Use a container at the outlet of the pipe for oil removal.



2) After oil has been removed, pour hot water into the pan to clean and remove excess debris (left over from the last procedure) from the inner surface of the fryer. Wait to drain and close the valve.

3) Following cleaning, close the valve and fill with water and neutral detergent.

4) Let the solution boil at 100 °C (212 °F) for 15 minutes. Add the frying baskets for cleaning and switch off the gas system, then scrub the inner walls with a plastic bristle brush.

5) Open the hot water drain valve and rinse the bowl with clean water, it is advisable to use vinegar to neutralize residual detergent, approximately 250ml to 20 liters of water.

6) Rinse again with clean water.

- Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- Use a soft dry cloth to finalize the cleaning process.
- Never use sharp, pointed materials or abrasives (with corrosive elements in the formula).

- The oil should be replaced when it has: foam, smoke, sharp color and odors.
- Do not use water jets directly on the equipment.
- Stains or hardened foods, wash with hot water, to remove debris, never use strong or abrasive cleaners as they may damage the stainless steel, thus leaving it vulnerable to corrosion.

 **IMPORTANT**

Clean the fryer only after the oil is at room temperature as the oil and hot parts of the equipment can cause severe burns to the operator.

Never move the fryer when it has vegetable fat or oil in the pan.

We recommend using different containers for water and oil removal. The latter should be disposed of in an appropriate place according to the environmental legislation of your region.

3.1.2 Cleaning the outside of the equipment

The equipment has stainless steel outer shell and for its correct cleaning it is necessary to follow the following guidelines:

- First, let the equipment cool down. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.

3.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.

 **IMPORTANT**

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions/removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

3.2.1 Preventive Maintenance

To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this ask a technician to:

- Examine the air inlets at the rear and bottom of the equipment as well as the air vents that are located in the hood at the top of the equipment at least twice year.
- Clean and adjust burners, regulators etc. twice a year.
- Check and calibrate the equipment gas supply system pressure at least once a year.

4 KNOWING THE EQUIPMENT

The **Gas Fryer (Prime Serie)** has been designed and manufactured to offer the user the best in the market for cafeteria, restaurant and kitchen equipment in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the tank acts as an intermediary between the heat source (fire) and the food, and it is through its calorific capacity that the equipment guarantees the best flavor in the food.

The fryer is designed only for the use of oil or vegetable fat in the cooking process with the food. Water may only be used for cleaning equipment.

The tank assembly is developed with innovative design, prizing for the functionality and efficiency of heat distribution.

The gas distribution and flare assembly is assembled and tested with rigorous quality processes to ensure the safety and efficiency of cast iron burners.

The fryer has a thermopile that has two functions, the first being to ensure that the pilot flame remains in operation so that in a heat demand the main burner will be lit. The second function is to provide safety to the operator in order to detect the existence of a flame for safety purposes by closing the possible gas flow to a burner.

This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

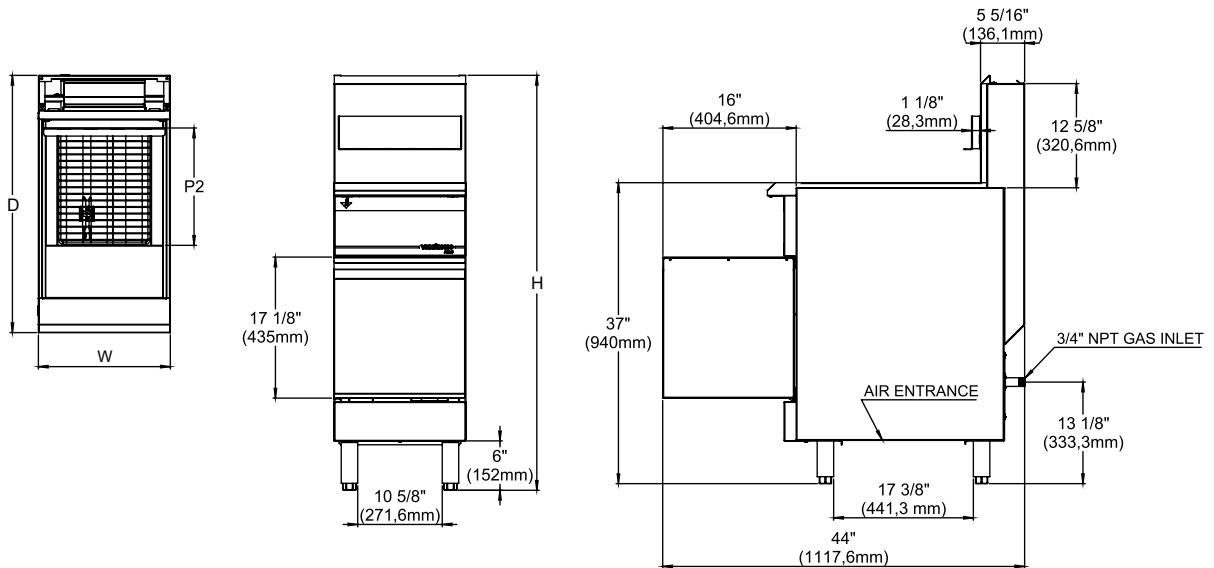
In addition, 6" (152 mm) swivel castors can be purchased separately for the equipment.

4.1 Main Features

- Available in 40 lb (16 l), 50 lb (20 l) and 75 lb (30 l) sizes.
- Tank - stainless steel providing durability for a high production output.
- 1 1/4 " Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200 ° F – 400 ° F (93.3 ° C – 204.4 ° C).
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shut offs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

05. TECHNICAL SPECIFICATIONS

5.1 Equipment dimensions and weight



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Depth (P2)	Weight	Width	Depth	Height	Weight
PFR40G-CB	16" (407mm)	31 7/32" (793 mm)	48 27/64" (1,230mm)	15 11/32" (390mm)	110 lb (50kg)	22 41/64" (575mm)	35 7/16" (900mm)	58 17/64" (1,480mm)	150 lb (68kg)
PFR50G-CB				15 11/32" (390mm)	143 lb (65kg)				283 lb (83kg)
PFR75G-CB	20" (508mm)	33 45/64" (856 mm)		18 45/64" (475mm)	157 lb (71kg)	26 37/64" (675mm)			209 lb (95kg)

5.2 Technical data

GAS SUPPLY							
Models	Burners	PROPANE GAS		NATURAL GAS		Manifold Pressure	
		kcal/h	BTU/h	kcal/h	BTU/h	Propane Gas	Natural Gas
PFR40G-CB	3	22.700	90.000	22.700	90.000	10" W.C	4" W.C
PFR50G-CB	4	30.300	120.000	30.300	120.000		
PFR75G-CB	5	37.800	150.000	37.800	150.000		

06. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

This warranty is subject to the following conditions: Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agencies without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens).
- Convection Ovens: 2-years parts and labor.
- Prime Range Line: 1-year parts & labor.
- Restaurant Series Elite: 2-years parts and labor.
- Genesis Series: 3-years parts and labor.

This standard limited Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.
8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.

9. Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

10. Exceptions to the standard warranty period are as listed:

a. Fryer equipment is supplied with limited 5-year limited fry tank warranty.

b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and under 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years has no fry tank part warranty.

c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.

d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.

e. Non-clog range top open burners have a lifetime warranty.

11. Original purchased replacement parts manufactured by Venancio USA, Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.

12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Venancio USA, Inc. shall not be liable, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).

Thank you for your support! – Venancio USA Team
Venancio USA, Inc.
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support@venanciousa.com
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CONSUMER AND PRODUCT IDENTIFICATION

Purchase Date:	
Model Number:	
Serial Number:	
Installed Date:	
Install By:	
Gas Type:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.



VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

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