

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).

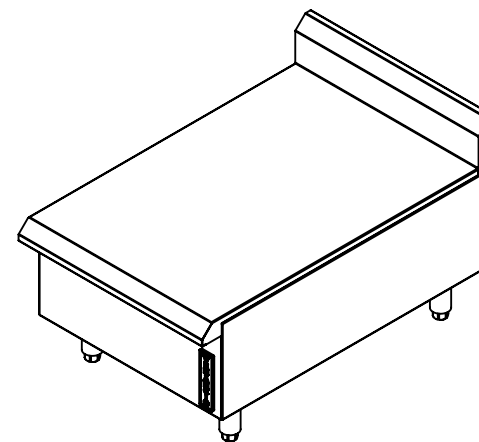
**VENANCIO** | INNOVATIVE HIGH-PERFORMANCE  
COMMERCIAL COOKING EQUIPMENT

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# VENANCIO

## INSTRUCTIONS BOOKLET



**Neutral Module  
(Restaurant/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.

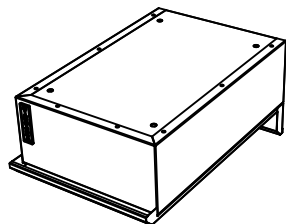
**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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## To install the feet on the Module:

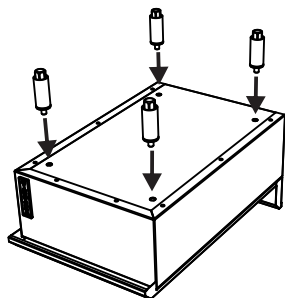
①

Place Module upside down on clean flat surface.



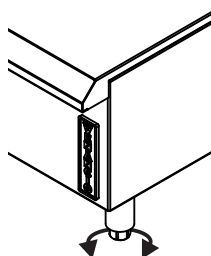
②

Install feet by screwing them to the body of the module. Tighten until snug.



③

Turn the Module upright and rotate end nuts to level the Module so it is sturdy and doesn't shake during use.



## To clean the Module:

The **Prime/Restaurant Series Neutral Module** has stainless steel outer panels and for its correct cleaning it is necessary to follow the guidelines:

- Allow appliance to cool down. Normal everyday dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.
- To remove deposited grease, apply a cleanser in the direction of the grain of the brushed metal. NEVER rub in a circular motion in order to prevent scratches.
- Do not use abrasive, sharp or pointed objects to clean your Module. Do not use strong chemicals that might damage or stain the stainless steel parts.

## Warranty terms

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)

Warranty must be registered:

- Convection Ovens: 3-Year warranty (3-years parts & 1 year labor).
- Prime Range Line: 2-Year warranty (2-years parts & 1 year labor).
- Restaurant Series Pro: 3-Year warranty (3-years parts & 1 year labor).
- Genesis Series: 4-Year warranty (4-years parts & 2 years 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.