

Predajný cenník  
2023

Platný od 1. februára  
(Nižšie uvedené ceny sú vrátane DPH)



Handmade in Italy since 1922

Chyby a zmeny v texte o produktoch vyhradené.

PRESNÉ INFORMÁCIE KONZULTUJTE.

**Elektrické napájanie pre produkty STEEL: AC 220 - 240 /400 V 3N, pri výkyvoch  
napätia mimo túto  
toleranciu odporúčame použiť stabilizátor napätia.**

Výhradne autorizované exkluzívne obchodné zastúpenie pre značku Steel v SR

**URGELA, spol. s r.o.**

showroom ZVOLEN / showroom BRATISLAVA

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# steel



In 1922 a young blacksmith, Angelo Po, opens his artisan shop. He is very young, but has a great passion for his job and confidence in his abilities,

The production of his stoves, useful for cooking, but also for heating and drying laundry, soon becomes successful and Angelo Po begins their mass production, then specializing in professional kitchens for catering.

In 1999 Steel is born, from the entrepreneurial idea of the Po brothers and sisters, who separate from the family company with the aim of creating something new: a household product with professional performances.



In 2022, 100 years after this tradition began, Steel employs the fourth generation of the family, is distributed in 50 countries all over the world, and produces premium appliances that combine high performances, technology and design.

# Index

<b>GENESI</b>	
Intro	4
Genesi Range Cookers	7
Genesi Cook Unit	14
Genesi Cook Top	15
Genesi Hobs	16
Genesi Ovens	17
Genesi Columns	21
Genesi Hoods	22
Genesi WorkTables	23
Genesi Sinks	24
Genesi Dishwasher	25
Genesi Wall Units	26
Genesi Refrigerators	27
<b>ASCOT</b>	
Intro	29
Ascot Range Cookers	31
Ascot Cook Unit	38
Ascot Cook Top	39
Ascot Ovens	40
Ascot Columns	43
Ascot Hoods	44
Ascot Working Tables	45
Ascot Sinks	46
Ascot Dishwasher	47
Ascot Wall Units	48
Ascot Refrigerators	49
<b>ENFASI</b>	
Intro	50
Enfasi Range Cookers	52
Enfasi Design40 Hobs	55
Enfasi Design40 Ovens	56
Enfasi Design40 Hoods	58
Enfasi Refrigerator	59
Enfasi All Black Range Cookers	60
Enfasi Design40 All Black Hobs	63
Enfasi Design40 All Black Ovens	64
Enfasi Design40 All Black Hoods	66
Enfasi All Black Refrigerator	67
Enfasi Mistral	68
<b>OXFORD</b>	
Intro	72
Oxford Range Cookers	73
Oxford Hoods	76
<b>ACCESSORIES</b>	77
<b>DIMENSIONS</b>	85

# GENESI

looking at the future

## NEW AESTHETICS



Discover more about Genesi's new aesthetics at the link <https://youtu.be/7AcMdAMHeNs>

Ergonomics is key: the control panel has a 10° inclined angle to be clearly visible without the need to bend over.

Eternal and essential design: the handles are thinner, with a totally renewed design, but without abandoning tradition.



From the professional tradition: big metal casting knobs, for a perfect grip, now enriched with matt-black painted metal detail.

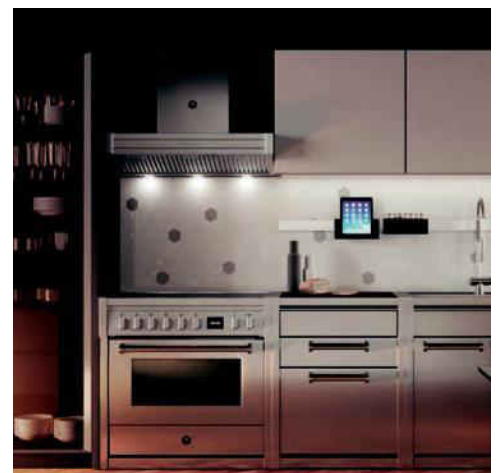
Cooking with no effort: the induction top, as well as the cast iron grids of the gas top, is at the same level as your kitchen's worktop. Pots and pans can be moved from one zone to another without the need to lift them.

Monolithic: the plinth contributes to the monolithic appearance of the cooker. It has been moved in line with the sides, so as to simplify the aesthetic levels.

## NEW HOOD



From the professional tradition: professional yet discreet design; the hood's front and filters are inclined just like the cooker; professional labyrinth filters; 900m<sup>3</sup>/h power



# NEW PROGRAMMER



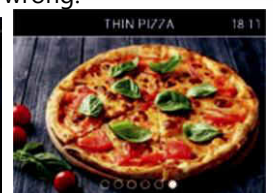
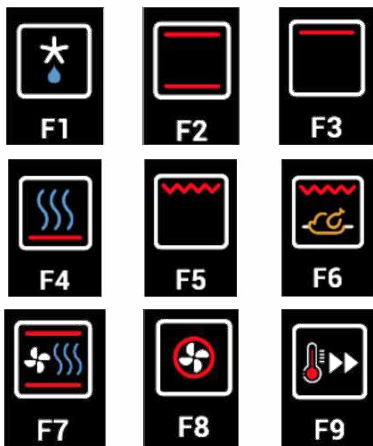
Everything at your fingertips: the new TFT coloured programmer will allow to always have a global vision of everything that goes on in the oven.

### 37 preset recipes:

3 first courses, 11 meat main courses, 6 fish main courses, 9 desserts, 5 bread and pizza recipes, 3 side dishes.

Just select the recipe and the programmer will indicate the right function, temperature and cooking time. Impossible to go wrong.

## 15 FUNCTIONS



defrosting, static, upper resistance, static steam, lower resistance, grill, grill with rotisserie, ventilated steam, ventilated, convection, rapid pre-heating.

**Rising:** a special function that brings the oven cavity to 28°C, the perfect temperature for leavening bread products.

**Steam-cleaning:** a special function for the oven's cleaning, using the most natural and eco-friendly method; steam.

**Meat probe:** a special probe will allow to cook while controlling the core temperature of the food, thus being able to measure their degree of cooking.

**Pizza:** a special function dedicated to the most italian of the recipes, pizza!. It reaches 320°C to cook the perfect pizza in 3/4 minutes.



ECO

ECO cooking: cooking without wasting energy while respecting the environment



SHABBAT

Shabbat: your oven will be able to cook for 24 hours continuously, with the lights off and minimum consumption.



- Cooking duration programming
- Delayed start programming
- Lights on/off option
- Precise indication of the oven's temperature

Target temperature indicator. Variable at any time.



## COMBI-STEAM



We are so convinced of our combi-steam system, as to be certain you won't be able to do without it. The new Genesi line always comes with a combi-steam main oven, in its new version with enameled interior and micro-drawn stainless steel base. As standard equipment you will have a couple of side stainless steel panels, removable and dishwasher safe.

## REINFORCED SHELVES



New reinforced 6mm-diameter professional shelves

## SOFT CLOSE



Soft-closing oven door, silent and safe thanks to the new shock absorbers.

## INNVENT<sup>®</sup> DOUBLE INVERTED VENTILATION SYSTEM



Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.

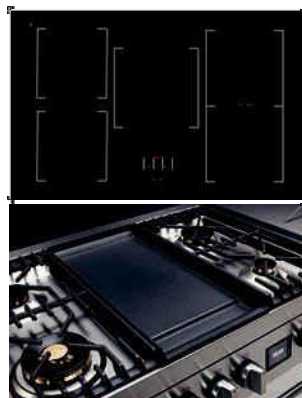
(available for 120cm e 90 cm range cookers and 90cm built-in ovens)

## NEW LIGHTING



The new oven lighting system adds another great light point on the side of the oven at half height. This way, the content of each tray will be perfectly visible without needing to open the oven door, even when cooking on different levels.

## MULTIFUNCTION COOK TOP



Full-gas, induction, gas+electrical elements. Cooktops for every need. The 5-zone induction, two of which flex, allows to use any kind of cooking support (pans, pots, grilltops or plates). The brass gas burners are 60% more efficient than the aluminium ones on the market, the dual-fuel mega-wok will let you decide the amount of power.

Grill, frytop, teppanyaki are heated by two separated electrical zones allowing to use half or all of their surface.



# GENESI 120

## STANDARD EQUIPMENT

- 2 reinforced shelves for main oven
- 1 wire shelf for side oven
- Rotisserie
- 1 stainless steel deep tray (main oven)
- 1 enameled deep tray (main oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support
- Water brick to fill in the water tank
- Temperature control with meat probe



for extra accessories see page 77

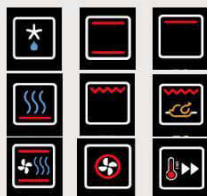
PRODUCT DIMENSIONS at page 85

### MAIN OVEN



**ELECTRIC COMBI STEAM 91 lt**  
TEMP. 50°C - 315°C

#### FUNCTIONS

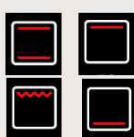


### SIDE OVEN



**ELECTRIC TRADITIONAL 39 lt**  
TEMP. 50°C - 265°C

#### FUNCTIONS



TYPE NUMBER	GQ12SF-6M	GQ12SF-6T	GQ12SF-6B	GQ12SF-4TM	GQ12SF-4BM
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	7 BRASS GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW - 1 x 6 kW	6 BRASS GAS BURNERS 2 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	6 BRASS GAS BURNERS 2 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW
<b>MAX CONSUMPTION</b>	5,1 kW	7,5 kW	7,5 kW	7,5 kW	7,5 kW
<b>PRICE</b>	€ 9206	€ 9963	€ 9963	€ 9963	€ 9963

### STANDARD COLOUR

s.steel SS

### COLOURS ON DEMAND ODC-CU

+ € 465

nero BA	crema CR	bordeaux BR	antracite AN
sabbia SA	nuvola NA	celeste CE	ametista AA

# GENESI 100

## STANDARD EQUIPMENT

- 2 reinforced shelves for main oven
- 1 wire shelf for side oven
- Rotisserie
- 1 stainless steel deep tray (main oven)
- 1 enameled deep tray (main oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS

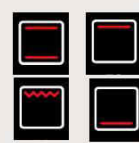


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C

TYPE NUMBER	GQ10SF-6W	GQ10SF-4M	GQ10SF-4T	GQ10SF-4B	GQ10SF-5FI
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	4,5 kW	4,5 kW	6,9 kW	6,9 kW	11,9 kW
<b>PRICE</b>	€ 6335	€ 6335	€ 7192	€ 7192	€ 7928

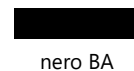
## STANDARD COLOUR



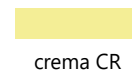
s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465



nero BA



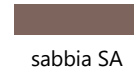
crema CR



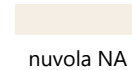
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI 100/3

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper oven)
- 1 wire shelf (side oven)
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main/upper oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN

FUNCTIONS

ELECTRIC COMBI-STEAM 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN

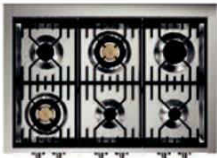


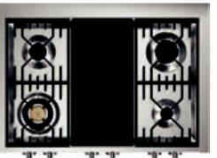

FUNCTIONS

ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C

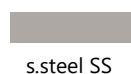
### UPPER OVEN

FUNCTIONS

ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	GQ10SFF-6W	GQ10SFF-4M	GQ10SFF-4T	GQ10SFF-4B	GQ10SFF-5FI
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	6,6 kW	6,6 kW	9 kW	9 kW	14 kW
<b>PRICE</b>	€ 6628	€ 6628	€ 7464	€ 7464	€ 8186

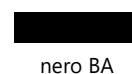
### STANDARD COLOUR



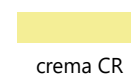
s.steel SS

### COLOURS ON DEMAND ODC-CU

+ € 465



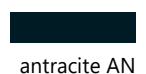
nero BA



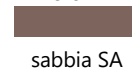
crema CR



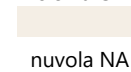
bordeaux BR



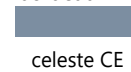
antracite AN



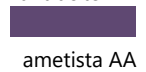
sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI 100/3 SOLID DOOR

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper oven)
- 1 wire shelf (side oven)
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main/upper oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



MAIN OVEN	SIDE OVEN	UPPER OVEN
FUNCTIONS		FUNCTIONS
ELECTRIC COMBI STEAM 70 lt TEMP. 50°C - 315°C	ELECTRIC TRADITIONAL 39 lt TEMP. 50°C - 265°C	ELECTRIC PIZZA/GRILL 34 lt TEMP. 50°C - 315°C

TYPE NUMBER	GQ10SFF-D-6W	GQ10SFF-D-4M	GQ10SFF-D-4T	GQ10SFF-D-4B	GQ10SFF-D-5FI
HOB CONFIGURATION					
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	6,6 kW	6,6 kW	9 kW	9 kW	14 kW
PRICE	€ 6628	€ 6628	€ 7464	€ 7464	€ 8186

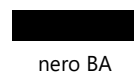
## STANDARD COLOUR



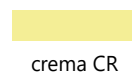
s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465



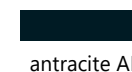
nero BA



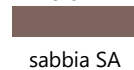
crema CR



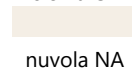
bordeaux BR



antracite AN



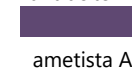
sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI 90

## STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray
- 1 enameled deep tray
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC COMBI STEAM 91 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	GQ9S-6W	GQ9S-4M	GQ9S-4T	GQ9S-4B	GQ9S-5FI
HOB CONFIGURATION					
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	3,65 kW	3,65 kW	6,05 kW	6,05 kW	11,1 kW
PRICE	€ 5493	€ 5493	€ 6273	€ 6273	€ 7043

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465

nero BA	crema CR	bordeaux BR	antracite AN
sabbia SA	nuvola NA	celeste CE	ametista AA

# GENESI 70

## STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray
- 1 enameled deep tray
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

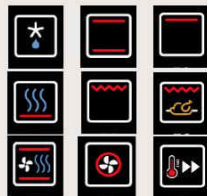
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85





## MAIN OVEN




### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C




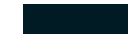




TYPE NUMBER	GQ7S-4	GQ7S-4I
HOB CONFIGURATION		
DESCRIPTION	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW	4 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW - 1 x 1,4 kW
MAX CONSUMPTION	3,1 kW	10,5 kW
PRICE	<b>€4489</b>	<b>€ 5629</b>

## STANDARD COLOUR

  
s.steel SS

## COLOURS ON DEMAND ODC-CU

**+ € 465**

			
nero BA	crema CR	bordeaux BR	antracite AN
			
sabbia SA	nuvola NA	celeste CE	ametista AA



# GENESI 70/2

## STANDARD EQUIPMENT

- 2 reinforced shelves (main /upper oven)
- Rotisserie
- 1 stainless steel deep tray (main /upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS

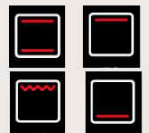


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

## UPPER OVEN



### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C




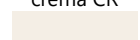
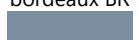
TYPE NUMBER	GQ7SF-4	GQ7SF-4I
HOB CONFIGURATION		
DESCRIPTION	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW	4 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW - 1 x 1,4 kW
MAX CONSUMPTION	5,15 kW	12,55 kW
PRICE	€ 4997	€ 6138

## STANDARD COLOUR

  
s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465

			
nero BA	crema CR	bordeaux BR	antracite AN
			
sabbia SA	nuvola NA	celeste CE	ametista AA

# GENESI 90



## COOK UNIT

### STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	GQ9C-6W	GQ9C-5FI
HOB CONFIGURATION		
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	0,1 kW	7,4 kW
PRICE	<b>€ 3736</b>	<b>€ 5368</b>

### STANDARD COLOUR



s.steel SS

### COLOURS ON DEMAND ODC-CO

**+ € 309**



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI

## COOKTOPS

### STANDARD EQUIPMENT

- Wok support (gas burners version)

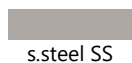
for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



TYPE NUMBER	GQ9-6W	GQ9-4B	GQ9-4T	GQ9-5FI
<b>HOB CONFIGURATION</b>				
<b>DESCRIPTION</b>	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,5 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	0,1 kW	2,4 kW	2,4 kW	7,4 kW
<b>PRICE</b>	€ 1946	€ 2823	€ 2823	€ 3576

### STANDARD COLOUR



s.steel SS

# GENESI

## HOBS

### STANDARD EQUIPMENT

- Grid reduction

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### TYPE NUMBER

GP7B-5

GP9B-5

### HOB CONFIGURATION



### DESCRIPTION

5 BRASS GAS BURNERS  
1 x 1 kW - 2 x 1,8 kW -  
1 x 3 kW - 1 x 3,8 kW

5 BRASS GAS BURNERS  
1 x 1 kW - 2 x 1,8 kW -  
1 x 3 kW - 1 x 3,8 kW

### MAX CONSUMPTION

0,1 kW

0,1 kW

### PRICE

€ 951

€ 1039

### STANDARD COLOUR

s.steel SS

# GENESI 60X60

## STANDARD EQUIPMENT

- 2 reinforced shelves
- 1 stainless steel deep tray
- 1 enameled deep tray
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Easy-cleaning stainless steel liners
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN




### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C





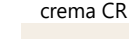


<b>TYPE NUMBER</b>	GQFE6-S
<b>MAX CONSUMPTION</b>	3,05 kW
<b>PRICE</b>	<b>€ 2681</b>

## STANDARD COLOUR

  
s.steel SS

## COLOURS ON DEMAND ODC-FO

**+ € 309**

			
nero BA	crema CR	bordeaux BR	antracite AN
			
sabbia SA	nuvola NA	celesti CE	ametista AA

# GENESI 60X90

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper oven)
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Water brick to fill in the water tank
- Temperature control with meat probe
- Pizza stone base and slice (upper oven)

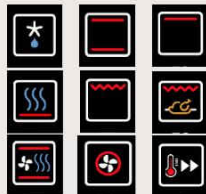


for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85

## MAIN OVEN



### FUNCTIONS

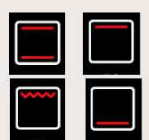


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

## UPPER OVEN



### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	GQFFE6-S
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	<b>€ 4591</b>

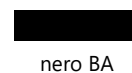
## STANDARD COLOUR



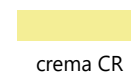
s.steel SS

## COLOURS ON DEMAND ODC-FO

**+ € 309**



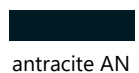
nero BA



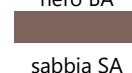
crema CR



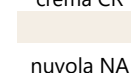
bordeaux BR



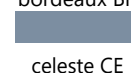
antracite AN



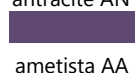
sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD TRIM



# GENESI 90X60

## STANDARD EQUIPMENT

- 2 reinforced shelves
- 1 stainless steel deep tray
- 1 enameled deep tray
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Easy-cleaning stainless steel liners
- Water brick to fill in the water tank
- Temperature control with meat probe

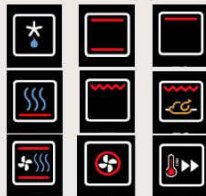
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC COMBI STEAM 91 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	GQFE9-S
<b>MAX CONSUMPTION</b>	3,65 kW
<b>PRICE</b>	<b>€ 4439</b>

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-FO

**+ € 309**

nero BA	crema CR	bordeaux BR	antracite AN
sabbia SA	nuvola NA	celeste CE	ametista AA

# GENESI 60X45

## STANDARD EQUIPMENT

- 1 wire shelf
- 1 enameled deep tray
- Trivet griddle
- Pizza stone base and slice

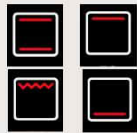
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C





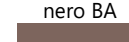
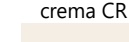
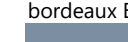

<b>TYPE NUMBER</b>	GQFE6-P
<b>MAX CONSUMPTION</b>	2,1 kW
<b>PRICE</b>	<b>€ 2222</b>

## STANDARD COLOUR

  
s.steel SS

## COLOURS ON DEMAND ODC-FO

**+ € 309**

			
nero BA	crema CR	bordeaux BR	antracite AN
			
sabbia SA	nuvola NA	celeste CE	ametista AA



# GENESI MODULAR SYSTEM COLUMNS

## FEATURES

- stainless steel design column for built-in ovens
- professional look
- storage drawers and compartments



for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85

TYPE NUMBER	GQMS-7FP	GQMS-7FFP
CONFIGURATION		
DESCRIPTION	70 cm for 60x60 built-in oven 3 drawers (1 push-pull) 1 compartment (push-pull)	70 cm for 60x90 built-in oven 1 drawer 1 compartment (push-pull)
PRICE	€ 3491	€ 3491

## STANDARD COLOUR

  
s.steel SS

# GENESI HOODS

## FEATURES

- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- professional labyrinth filters

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



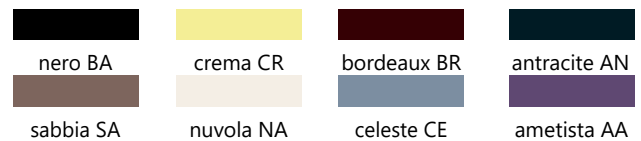
TYPE NUMBER	GQK120	GQK100	GQK90	GQK70
<b>DESCRIPTION</b>	1200mm width 550mm depth 700mm height 300mm height adjustment LED 4+2	1000mm width 550mm depth 700mm height 300mm height adjustment LED 3+2	900mm width 550mm depth 700mm height 300mm height adjustment LED 3+2	700mm width 550mm depth 700mm height 300mm height adjustment LED 3+2
<b>YEARLY CONSUMPTION</b>	113 kWh	113 kWh	97 kWh	97 kWh
<b>NOISE LEVEL</b>	64 dB	64 dB	64 dB	64 dB
<b>SUCTION POWER</b>	900 m <sup>3</sup>	900 m <sup>3</sup>	900 m <sup>3</sup>	900 m <sup>3</sup>
<b>PRICE</b>	<b>€ 2743</b>	<b>€ 2369</b>	<b>€ 2096</b>	<b>€ 1851</b>

## STANDARD COLOUR



s.steel SS

## COLOURS ON DEMAND GQKI 70/90/100/120 + € 113



nero BA

crema CR

bordeaux BR

antracite AN

sabbia SA

nuvola NA

celeste CE

ametista AA

# GENESI MODULAR SYSTEM WORK TABLES

## FEATURES

- stainless steel body material
- push-pull drawer
- soft-closing system

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	GQ12C-P	GQ9C-P	GQ7C-P	GQ7S-P	GQ4C-P
CONFIGURATION					
DESCRIPTION	120 cm 3 drawers (1 push-pull)	90 cm 3 drawers (1 push-pull)	70 cm 3 drawers (1 push-pull)	70 cm 1 drawer (push-pull) 1 door	45 cm 3 drawers (1 push-pull)
PRICE	€ 4027	€ 3170	€ 2650	€ 2650	€ 1921

## STANDARD COLOUR



s.steel SS

## COLOURS ON DEMAND ODC-CO

+ € 309

nero BA	crema CR	bordeaux BR	antracite AN
sabbia SA	nuvola NA	celeste CE	ametista AA

# GENESI MODULAR SYSTEM SINKS

## FEATURES

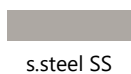
- stainless steel sink unit
- storage compartments

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	GQ12C-L2	GQ9S-L2	GQ9S-L1G	GQ7S-L2
CONFIGURATION				
DESCRIPTION	120 cm 2 bowls 2 drawers soft-closing	90 cm 2 bowls 2 doors soft-closing	90 cm 1 bowl 2 doors soft-closing	70 cm 2 bowls 1 door soft-closing
PRICE	€ 4027	€ 3365	€ 3365	€ 3170

## STANDARD COLOUR



## COLOURS ON DEMAND ODC-CO

+ € 309





# GENESI MODULAR SYSTEM DISHWASHER

## FEATURES

- 9 programs: Jet wash 14', Quick 30' 40°C, - half load option
- Eco, Super 50' 60°C, Dual Pro Wash 60°C, - extra dry option
- Hygiene 70°C, Smart 30-50°C, Smart 50-60°C, Smart 60-70°C - energy save option
- smart wash - self-clean option
- 15 PS capacity - side by side sliding design for cutlery basket
- info LED - adjustable mug shelves
- interior LED lights - wine glass holder
- touch control - adjustable upper basket position
- delay timer option (up to 19 hours) - foldable wire
- silent wash - tray holder
- rinse-aid refill and salt refill indicator - removable cutlery basket
- end of cycle indicator - energy efficiency class D (A+++)



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

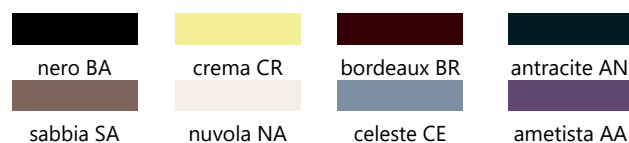
TYPE NUMBER	GQLS-7	GQLSB-6	GQLSFB-6
CONFIGURATION			
DESCRIPTION	70 cm stainless steel working table built-in dishwasher stainless steel door	60 cm built-in dishwasher stainless steel door	60 cm built-in dishwasher
PRICE	€ 3913	€ 1770	€ 1268

## STANDARD COLOUR



## COLOURS ON DEMAND ODC-CO

+ € 309





# GENESI MODULAR SYSTEM WALL UNITS

## FEATURES

- stainless steel wall units
- soft-closing doors



for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85

TYPE NUMBER	GQP9S-S	GQP9S	GQP7S
CONFIGURATION			
DESCRIPTION	90 cm 1 shelf + 1 draining board 2 doors	90 cm 2 shelves 2 doors	70 cm 2 shelves 1 door
PRICE	€ 1920	€ 1823	€ 1177

## STANDARD COLOUR



s.steel SS

## COLOURS ON DEMAND ODC-CO

+ € 309



nero BA



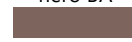
crema CR



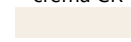
bordeaux BR



antracite AN



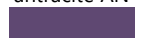
sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI 90

## FRENCH DOOR

### FEATURES

- Total capacity 596 L
- Fridge capacity 419 L
- Freezer capacity 177 L
- Durable inverter technology
- Plumbed water dispenser
- Metal glide drawers
- LED touch display
- Ice maker (in the freezer)
- Surround LED lighting
- Electronic temperature control
- Open door alarm
- Total No-Frost
- Super-cool and super-freeze system
- Holiday mode
- Energy class F



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	GQFRB-9F	GQFR-9F
DESCRIPTION	built-in painted plastic sides	free-standing stainless steel sides
PRICE	<b>€ 4094</b>	<b>€ 4487</b>

### STANDARD COLOUR



s.steel SS

### COLOURS ON DEMAND ODC-FR

**+ € 465**



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

# GENESI 70

## WINE CELLAR

### FEATURES

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- Total capacity 92 L
- Stainless steel working cabinet
- 70cm - Double-glass door
- Adjustable temperature +2°C-+10°C
- Adjustable shelves
- Internal LED lighting
- Energy class G



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for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

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**TYPE NUMBER**

G7FR-O

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**PRICE**

**€ 4716**

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**STANDARD COLOUR**

s.steel SS

# ASCOT

tradition and innovation



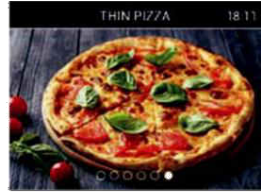
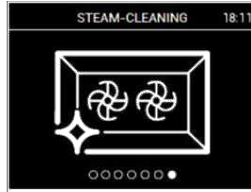
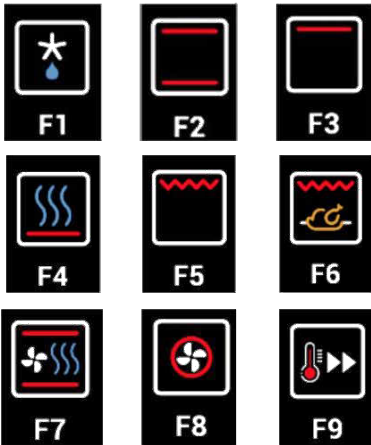
## NEW PROGRAMMER

Everything at your fingertips: the new TFT coloured programmer will allow to always have a global vision of everything that goes on in the oven.

**37 preset recipes:**  
3 first courses, 11 meat main courses, 6 fish main courses, 9 desserts, 5 bread and pizza recipes, 3 side dishes.

Just select the recipe and the programmer will indicate the right function, temperature and cooking time. Impossible to go wrong.

## 15 FUNCTIONS



defrosting, static, upper resistance, static steam, lower resistance, grill, grill with rotisserie, ventilated steam, ventilated, convection, rapid pre-heating.

**Rising:** a special function that brings the oven cavity to 28°C, the perfect temperature for leavening bread products.

**Steam-cleaning:** a special function for the oven's cleaning, using the most natural and eco-friendly method; steam.

**Meat probe:** a special probe will allow to cook while controlling the core temperature of the food, thus being able to measure their degree of cooking.

**Pizza:** a special function dedicated to the most italian of the recipes, pizza!. It reaches 320°C to cook the perfect pizza in 3/4 minutes



### ECO

ECO cooking: cooking without wasting energy while respecting the environment



### SHABBAT

Shabbat: your oven will be able to cook for 24 hours continuously, with the lights off and minimum consumption.



Target temperature indicator. Variable at any time.

- Cooking duration programming
- Delayed start programming
- Lights on/off option
- Precise indication of the oven's temperature

## COMBI-STEAM



We are so convinced of our combi-steam system, as to be certain you won't be able to do without it. The Ascot line always comes with a combi-steam main oven, in its new version with enameled interior and micro-drawn stainless steel base. As standard equipment you will have a couple of side stainless steel panels, removable and dishwasher safe.

## REINFORCED SHELVES



New reinforced 6mm-diameter professional shelves

## SOFT CLOSE



Soft-closing oven door, silent and safe thanks to the new shock absorbers.

## INNVENT<sup>®</sup> DOUBLE INVERTED VENTILATION SYSTEM



Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.

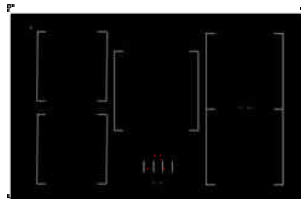
(available for 120cm e 90 cm range cookers and 90cm built-in ovens)

## NEW LIGHTING



The new oven lighting system adds another great light point on the side of the oven at half height. This way, the content of each tray will be perfectly visible without needing to open the oven door, even when cooking on different levels.

## MULTIFUNCTION COOK TOP



Full-gas, induction, gas+electrical elements. Cooktops for every need. The 5-zone induction, two of which flex, allows to use any kind of cooking support (pans, pots, grilltops or plates). The brass gas burners are 60% more efficient than the aluminium ones on the market, the dual-fuel mega-wok will let you decide the amount of power.

Grill, frytop, teppanyaki are heated by two separated electrical zones allowing to use half or all of their surface.



# ASCOT120

## STANDARD EQUIPMENT

- 2 reinforced shelves for main oven
- 1 wire shelf for side oven
- Rotisserie
- 1 stainless steel deep tray (main oven)
- 1 enameled deep tray (main oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

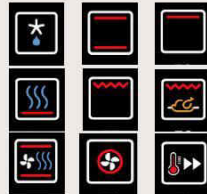


### MAIN OVEN



**ELECTRIC COMBI STEAM** 91 lt  
TEMP. 50°C - 315°C

#### FUNCTIONS

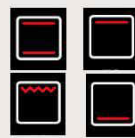


### SIDE OVEN



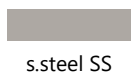
**ELECTRIC TRADITIONAL** 39 lt  
TEMP. 50°C - 265°C

#### FUNCTIONS



TYPE NUMBER	AQ12SF-6M	AQ12SF-6T	AQ12SF-6B	AQ12SF-4TM	AQ12SF-4BM
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	7 BRASS GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW - 1 x 6 kW	6 BRASS GAS BURNERS 2 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	6 BRASS GAS BURNERS 2 x 1 kW - 2 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW
<b>MAX CONSUMPTION</b>	5,1 kW	7,5 kW	7,5 kW	7,5 kW	7,5 kW
<b>PRICE</b>	€ 9206	€ 9963	€ 9963	€ 9963	€ 9963

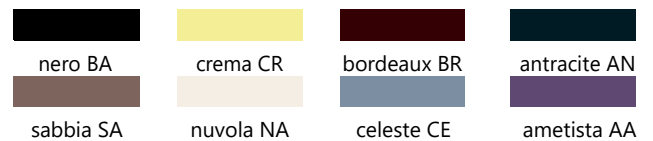
## STANDARD COLOUR



s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465



## STANDARD TRIM



cromo C

## TRIMS ON DEMAND AF

+ € 168



ottone O

bronzo B

nikel N

# ASCOT 100

## STANDARD EQUIPMENT

- 2 reinforced shelves for main oven
- 1 wire shelf for side oven
- Rotisserie
- 1 stainless steel deep tray (main oven)
- 1 enameled deep tray (main oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77

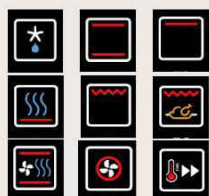
PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



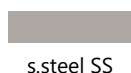
#### FUNCTIONS



ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C

TYPE NUMBER	AQ10SF-6W	AQ10SF-4M	AQ10SF-4T	AQ10SF-4B	AQ10SF-5FI
HOB CONFIGURATION					
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	4,5 kW	4,5 kW	6,9 kW	6,9 kW	11,9 kW
PRICE	€ 6335	€ 6335	€ 7192	€ 7192	€ 7928

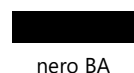
## STANDARD COLOUR



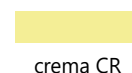
s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465



nero BA



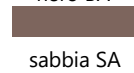
crema CR



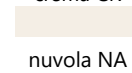
bordeaux BR



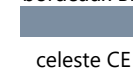
antracite AN



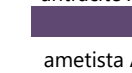
sabbia SA



nuvola NA



celeste CE

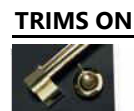


ametista AA

## STANDARD TRIM



cromo C



ottone O



bronzo B



nikel N

## TRIMS ON DEMAND AF

+ € 168



# ASCOT100/3

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper oven)
- 1 wire shelf (side oven)
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main/upper oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN

FUNCTIONS

ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN

FUNCTIONS

ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C

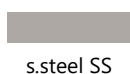
### UPPER OVEN

FUNCTIONS

ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	AQ10SFF-6W	AQ10SFF-4M	AQ10SFF-4T	AQ10SFF-4B	AQ10SFF-5FI
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	6,6 kW	6,6 kW	9 kW	9 kW	14 kW
<b>PRICE</b>	€ 6628	€ 6628	€ 7464	€ 7464	€ 8186

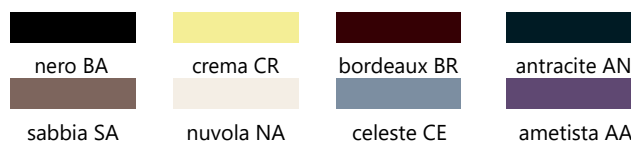
## STANDARD COLOUR



s.steel SS

## COLOURS ON DEMAND ODC-CU

+ € 465



## TRIMS ON DEMAND AF

+ € 168



cromo C



ottone O



bronzo B



nikel N

# ASCOT 100/3 SOLID DOOR

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper oven)
- 1 wire shelf (side oven)
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main/upper oven, 1 for side oven)
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



MAIN OVEN	SIDE OVEN	UPPER OVEN
FUNCTIONS		FUNCTIONS
ELECTRIC COMBI STEAM 70 lt TEMP. 50°C - 315°C	ELECTRIC TRADITIONAL 39 lt TEMP. 50°C - 265°C	ELECTRIC PIZZA/GRILL 34 lt TEMP. 50°C - 315°C

TYPE NUMBER	AQ10SFF-D-6W	AQ10SFF-D-4M	AQ10SFF-D-4T	AQ10SFF-D-4B	AQ10SFF-D-5FI
HOB CONFIGURATION					
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	6,6 kW	6,6 kW	9 kW	9 kW	14 kW
PRICE	€ 6628	€ 6628	€ 7464	€ 7464	€ 8186

## STANDARD COLOUR



s.steel SS

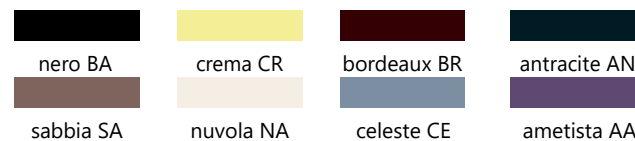
## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-CU

+ € 465



## TRIMS ON DEMAND AF

+ € 156



ottone O

bronzo B

nikel N

# ASCOT90

## STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray
- 1 enameled deep tray
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

for extra accessories see page 77

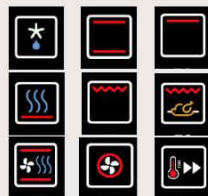
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



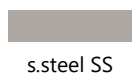
### FUNCTIONS



ELECTRIC COMBI STEAM 91 lt  
TEMP. 50°C - 315°C

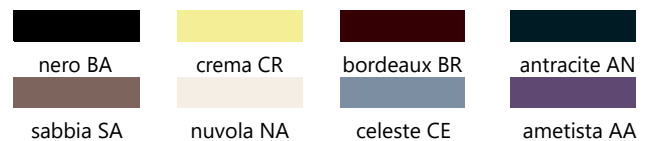
TYPE NUMBER	AQ9S-6W	AQ9S-4M	AQ9S-4T	AQ9S-4B	AQ9S-5FI
HOB CONFIGURATION					
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW - 1 x 6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	3,65 kW	3,65 kW	6,05 kW	6,05 kW	11,1 kW
PRICE	€ 5493	€ 5493	€ 6272	€ 6272	€ 7043

## STANDARD COLOUR



## COLOURS ON DEMAND ODC-CU

+ € 465

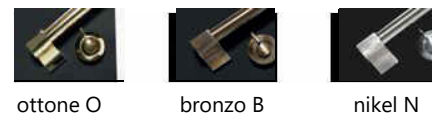


## STANDARD TRIM



## TRIMS ON DEMAND AF

+ € 156



# ASCOT 70

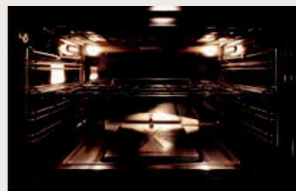
## STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray
- 1 enameled deep tray
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe

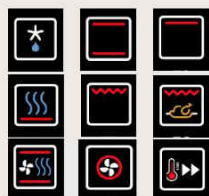
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	AQ7S-4	AQ7S-4I
<b>HOB CONFIGURATION</b>		
<b>DESCRIPTION</b>	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW	4 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW - 1 x 1,4 kW
<b>MAX CONSUMPTION</b>	3,1 kW	10,5 kW
<b>PRICE</b>	€ 4489	€ 5629

## STANDARD COLOUR



s.steel SS

## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-CU

+ € 465



nero BA



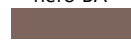
crema CR



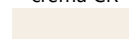
bordeaux BR



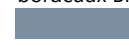
antracite AN



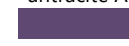
sabbia SA



nuvola NA



celeste CE



ametista AA

## TRIMS ON DEMAND AF

+ € 156



ottone O



bronzo B



nikel N

# ASCOT 70/2

## STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners (main oven)
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt

TEMP. 50°C - 315°C

### UPPER OVEN



#### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt

TEMP. 50°C - 315°C

TYPE NUMBER	AQ7SF-4	AQ7SF-4I
HOB CONFIGURATION		
DESCRIPTION	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW	4 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW - 1 x 1,4 kW
MAX CONSUMPTION	5,15 kW	12,55 kW
PRICE	<b>€ 4997</b>	<b>€ 6138</b>

### STANDARD COLOUR



s.steel SS

### STANDARD TRIM



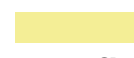
chromo C

### COLOURS ON DEMAND ODC-CU

**+ € 465**



nero BA



crema CR



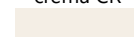
bordeaux BR



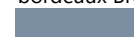
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

### TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N

# ASCOT90

## COOK UNIT



### STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



TYPE NUMBER	A9C-6W	A9C-5FI
HOB CONFIGURATION		
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	0,1 kW	7,4 kW
PRICE	<b>€ 3736</b>	<b>€ 5368</b>

### STANDARD COLOUR



s.steel SS

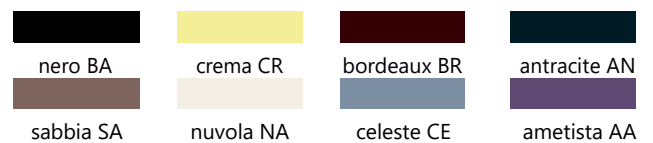
### STANDARD TRIM



cromo C

### COLOURS ON DEMAND ODC-CO

**+ € 309**



### TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N

# ASCOT

## COOKTOPS

### STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	A9-6W	A9-4B	A9-4T	A9-5FI
HOB CONFIGURATION				
DESCRIPTION	6 BRASS GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,5 kW 1 ELECTRIC BARBECUE dual zone 2,4 kW	4 BRASS GAS BURNERS 1 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 1 x 3,6 kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	0,1 kW	2,4 kW	2,4 kW	7,4 kW
PRICE	<b>€ 1946</b>	<b>€ 2823</b>	<b>€ 2823</b>	<b>€ 3576</b>

### STANDARD COLOUR



s.steel SS

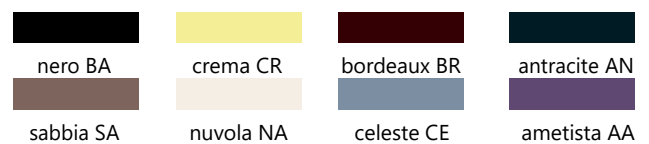
### STANDARD TRIM



cromo C

### COLOURS ON DEMAND ODC-CO

**+ € 309**



### TRIMS ON DEMAND AF

**+ € 156**



ottone O

bronzo B

nikel N



# ASCOT 60X60

## STANDARD EQUIPMENT

- 2 reinforced shelves
- 1 stainless steel deep tray
- 1 enameled deep tray
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Easy-cleaning stainless steel liners
- Water brick to fill in the water tank
- Temperature control with meat probe

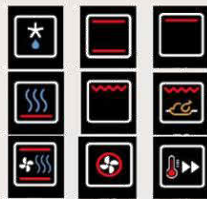
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	AQFE6-S
<b>MAX CONSUMPTION</b>	3,05 kW
<b>PRICE</b>	<b>€ 2681</b>

## STANDARD COLOUR



s.steel SS

## STANDARD TRIM



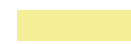
cromo C

## COLOURS ON DEMAND ODC-FO

**+ € 309**



nero BA



crema CR



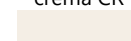
bordeaux BR



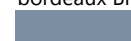
antracite AN



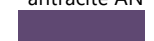
sabbia SA



nuvola NA



celeste CE



ametista AA

## TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N



# ASCOT 60X90

## STANDARD EQUIPMENT

- 2 reinforced shelves (main/upper)
- 1 stainless steel deep tray (main/upper)
- 1 enameled deep tray (main/upper)
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Water brick to fill in the water tank
- Temperature control with meat probe
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS

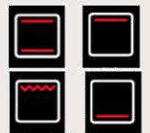


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

## UPPER OVEN



### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	AQFFE6-S
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	<b>€ 4591</b>

## STANDARD COLOUR



## STANDARD TRIM



## COLOURS ON DEMAND ODC-FO

**+ € 309**

nero BA	crema CR	bordeaux BR	antracite AN
sabbia SA	nuvola NA	celeste CE	ametista AA

## TRIMS ON DEMAND AF

**+ € 156**

ottone O	bronzo B	nikel N

# ASCOT 90X60

## STANDARD EQUIPMENT

- 2 reinforced shelves
- 1 stainless steel deep tray
- 1 enameled deep tray
- Rotisserie
- Telescopic liners (2 couples)
- Trivet griddle
- Easy-cleaning stainless steel liners
- Water brick to fill in the water tank
- Temperature control with meat probe

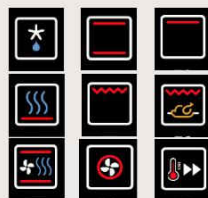
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



## MAIN OVEN



### FUNCTIONS



ELECTRIC COMBI STEAM 91 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	AQFE9-S
<b>MAX CONSUMPTION</b>	3,65 kW
<b>PRICE</b>	<b>€ 4439</b>

## STANDARD COLOUR



s.steel SS

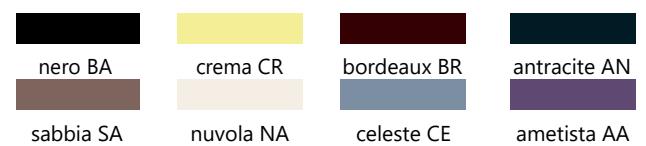
## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-FO

**+ € 309**



## TRIMS ON DEMAND AF

**+ € 156**



ottone O

bronzo B

nikel N

# ASCOT MODULAR SYSTEM



## COLUMNS

### FEATURES

- stainless steel design column for built-in ovens
- professional look
- storage drawers and compartments



for extra accessories see page 77  
 PRODUCT DIMENSIONS at page 85

TYPE NUMBER	AMS-7FP	AMS-7FFP
CONFIGURATION		
DESCRIPTION	70 cm for 60x60 built-in oven 3 drawers (1 push-pull) 1 compartment (push-pull)	70 cm for 60x90 built-in oven 1 drawer 1 compartment (push-pull)
PRICE	<b>€ 3491</b>	<b>€ 3491</b>

### STANDARD COLOUR



s.steel SS

### STANDARD TRIM



cromo C

### TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N

# ASCOTHOODS

## FEATURES

- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- new professional labyrinth filters



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	AKL120	AKL100	AKL90	AKL70
<b>DESCRIPTION</b>	1172mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2	1000mm width 500mm depth 554mm height 446mm height adjustment LED 3 + 2	900mm width 500mm depth 554mm height 446mm height adjustment LED 3 + 2	700mm width 500mm depth 554mm height 446mm height adjustment LED 3 + 2
<b>YEARLY CONSUMPTION</b>	66 kWh	66 kWh	66 kWh	66 kWh
<b>NOISE LEVEL</b>	64 dB	64 dB	64 dB	64 dB
<b>SUCTION POWER</b>	900 m <sup>3</sup>	900 m <sup>3</sup>	900 m <sup>3</sup>	900 m <sup>3</sup>
<b>PRICE</b>	<b>€ 2743</b>	<b>€ 2689</b>	<b>€ 2096</b>	<b>€ 1851</b>

## STANDARD COLOUR



s.steel SS

## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-CA

**+ € 309**



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N

# ASCOT MODULAR SYSTEM WORK TABLES

## FEATURES

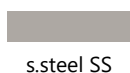
- stainless steel body material
- large storage compartments
- soft-closing system

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	A12S-P	A9C-P	A7C-P	A7S-P	A4C-P
CONFIGURATION					
	120 cm 2 doors soft-closing	90 cm 3 drawers (1 push-pull) soft-closing	70 cm 3 drawers (1 push-pull) soft-closing	70 cm 1 drawer (push-pull) 1 door soft-closing	70 cm 3 drawers (1 push-pull) soft-closing
PRICE	€ 4027	€ 3170	€ 2650	€ 2650	€ 1921

## STANDARD COLOUR



s.steel SS

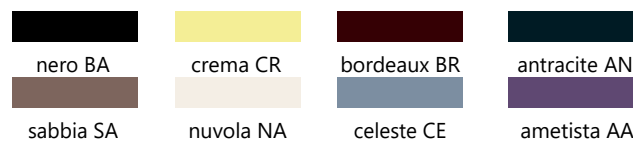
## STANDARD TRIM



cromo C

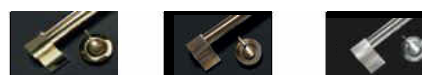
## COLOURS ON DEMAND ODC-CO

+ € 309



## TRIMS ON DEMAND AF

+ € 156



ottone O

bronzo B

nikel N

# ASCOT MODULAR SYSTEM

## SINKS

### FEATURES

- stainless steel sink unit
- storage compartments



for extra accessories see page 77  
 PRODUCT DIMENSIONS at page 85

TYPE NUMBER	A12S-L2	A9S-L2	A9S-L1G	A7S-L2
CONFIGURATION				
DESCRIPTION	120 cm 2 bowls 2 doors soft-closing	90 cm 2 bowls 2 doors soft-closing	90 cm 1 bowl 2 doors soft-closing	70 cm 2 bowls 1 door soft-closing
PRICE	<b>€ 4027</b>	<b>€ 3365</b>	<b>€ 3365</b>	<b>€ 3170</b>

### STANDARD COLOUR

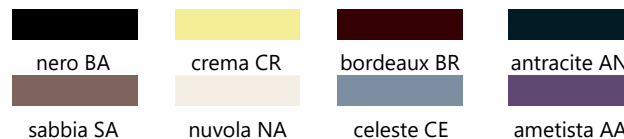


### STANDARD TRIM



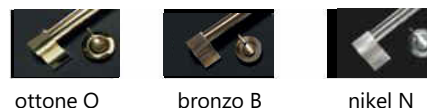
### COLOURS ON DEMAND ODC-CO

**+ € 309**



### TRIMS ON DEMAND AF

**+ € 156**



# ASCOT MODULAR SYSTEM DISHWASHER

## FEATURES

- 9 programs: Jet wash 14', Quick 30' 40°C, - half load option
- Eco, Super 50' 60°C, Dual Pro Wash 60°C, - extra dry option
- Hygiene 70°C, Smart 30-50°C, Smart 50-60°C, Smart 60-70°C - energy save option
- smart wash - self-clean option
- 15 PS capacity - side by side sliding design for cutlery basket
- info LED - adjustable mug shelves
- interior LED lights - wine glass holder
- touch control - adjustable upper basket position
- delay timer option (up to 19 hours) - foldable wire
- silent wash - tray holder
- rinse-aid refill and salt refill indicator - removable cutlery basket
- end of cycle indicator - energy efficiency class D (A+++)



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

## TYPE NUMBER

AQLS-7

AQLSB-6

## CONFIGURATION



## DESCRIPTION

70 cm  
stainless steel working table  
built-in dishwasher  
stainless steel door

60 cm  
built-in dishwasher  
stainless steel door

## PRICE

€ 3913

€ 1770

## STANDARD COLOUR



s.steel SS

## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-CO

+ € 309



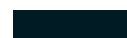
nero BA



crema CR



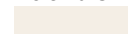
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## TRIMS ON DEMAND AF

+ € 156



ottone O



bronzo B



nikel N

# ASCOT MODULAR SYSTEM WALL UNITS

## FEATURES

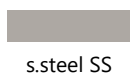
- stainless steel wall units
- soft-closing doors

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



TYPE NUMBER	AP9S-S	AP9S	AP7S
CONFIGURATION			
DESCRIPTION	90 cm 1 shelf + 1 draining board 2 doors	90 cm 2 shelves 2 doors	70 cm 2 shelves 1 door
PRICE	<b>€ 1920</b>	<b>€ 1823</b>	<b>€ 1177</b>

## STANDARD COLOUR



s.steel SS

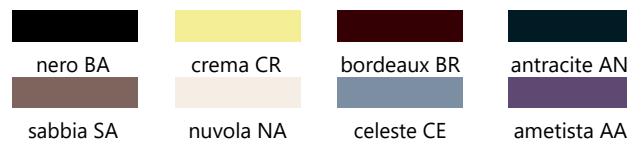
## STANDARD TRIM



cromo C

## COLOURS ON DEMAND ODC-CO

**+ € 309**



nero BA

crema CR

bordeaux BR

antracite AN

sabbia SA

nuvola NA

celeste CE

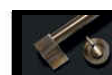
ametista AA

## TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B



nikel N



# ASCOT 90

## FRENCH DOOR

### FEATURES

- Total capacity 596 L
- Fridge capacity 419 L
- Freezer capacity 177 L
- Durable inverter technology
- Plumbed water dispenser
- Metal glide drawers
- LED touch display
- Ice maker (in the freezer)
- Surround LED lighting
- Electronic temperature control
- Open door alarm
- Total No-Frost
- Super-cool and super-freeze system
- Holiday mode
- Energy class F

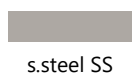


for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	AQFRB-9F	AQFR-9F
DESCRIPTION	built-in painted plastic sides	free-standing stainless steel sides
PRICE	<b>€ 4094</b>	<b>€ 4487</b>

### STANDARD COLOUR



s.steel SS

### STANDARD TRIM



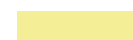
chromo C

### COLOURS ON DEMAND ODC-FR

**+ € 465**



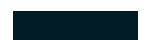
nero BA



crema CR



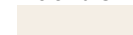
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

### TRIMS ON DEMAND AF

**+ € 156**



ottone O



bronzo B

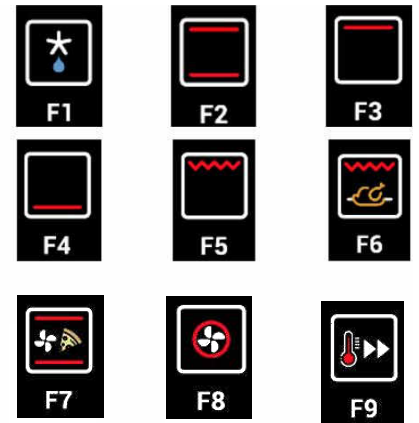
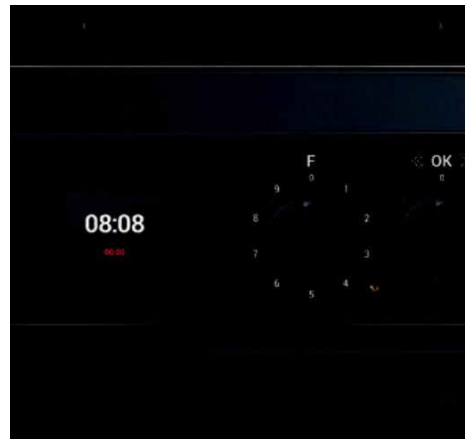


nikel N

# ENFASI

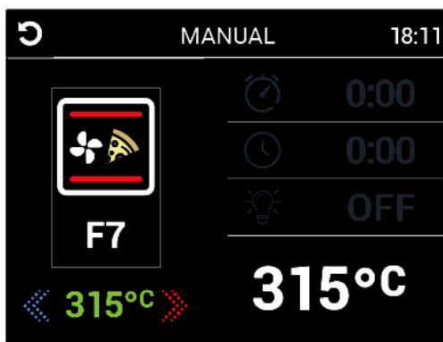
## essential design

### NEW PROGRAMMER



Everything at your fingertips: the new TFT coloured programmer will allow to always have a global vision of everything that goes on in the oven.

9 functions: defrosting, static, upper resistance, lower resistance, grill, grill with rotisserie, pizza, convection, rapid pre-heating



Like at the restaurant: the special pizza function allows the oven to reach 315°C, to cook the perfect pizza in a few minutes, on different levels too.



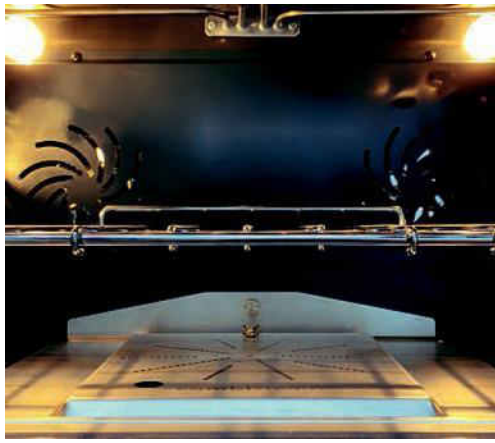
Meat probe: a special probe will allow to cook while controlling the core temperature of the food, thus being able to measure their degree of cooking.



- Cooking duration programming
- Delayed start programming
- Lights on/off option
- Precise indication of the oven's temperature

Target temperature indicator. Variable at any time.

**INNVENT**<sup>®</sup>  
DOUBLE INVERTED VENTILATION SYSTEM



Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.

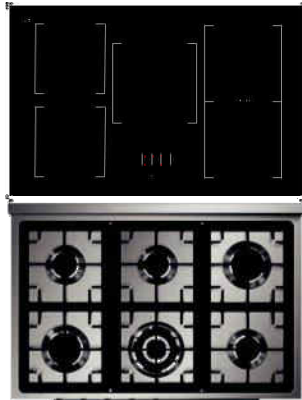
(available 90 cm range cookers)

**NEW  
LIGHTING**



The new oven lighting system adds another great light point on the side of the oven at half height. This way, the content of each tray will be perfectly visible without needing to open the oven door, even when cooking on different levels.

**GAS OR  
INDUCTION**



Perfect for every need, the cooktop can be full gas or full induction with 5 induction zones, two of which flexible.

**PERFECT  
ANYWHERE**



Designed to live in harmony with the kitchen furniture. Its cooktop is 40mm high like most kitchen tops; its 200mm feet can be mounted in the rear position to allow the kitchen plinth to be mounted at the front.

# ENFASI 100

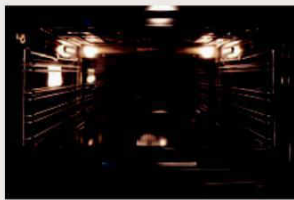
## STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)
- Temperature control with meat probe

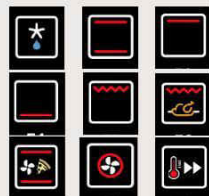
for extra accessories see page 77  
 PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC MULTIFUNCTION 70 lt  
 TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



ELECTRIC TRADITIONAL 39 lt  
 TEMP. 50°C - 265°C

TYPE NUMBER	EQ10FF-6	EQ10FF-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	4,5 kW	11,9 kW
PRICE	€ 5129	€ 6579

### STANDARD COLOUR

  
 s.steel SS

### COLOURS ON DEMAND ODC-CE

  
 antracite AN

+ € 238

# ENFASI 100/3

## STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



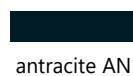
MAIN OVEN	SIDE OVEN	UPPER OVEN
FUNCTIONS	FUNCTIONS	FUNCTIONS
ELECTRIC MULTIFUNCTION 70 lt TEMP. 50°C - 265°C	ELECTRIC TRADITIONAL 39 lt TEMP. 50°C - 265°C	ELECTRIC PIZZA/GRILL 34 lt TEMP. 50°C - 315°C

TYPE NUMBER	EQ10FFF-6	EQ10FFF-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	6,6 kW	14 kW
PRICE	<b>€ 5622</b>	<b>€ 7050</b>

## STANDARD COLOUR



## COLOURS ON DEMAND ODC-CE



**+ € 238**

# ENFASI 90

## STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray
- Wok support (gas burners version)
- Temperature control with meat probe

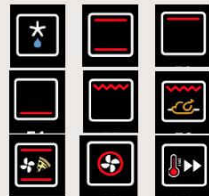
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85





## MAIN OVEN



### FUNCTIONS



ELECTRIC MULTIFUNCTION 91 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	EQ9F-6	EQ9F-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	3,65 kW	11,1 kW
PRICE	<b>€ 3818</b>	<b>€ 5325</b>

## STANDARD COLOUR

  
s.steel SS

## COLOURS ON DEMAND ODC-CE

  
antracite AN

**+ € 238**

# ENFASI HOBS



## DESIGN40

### FEATURES

- Controls placed on the front
- 40mm thickness
- 900mm width
- 600mm depth
- metal knobs



for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85

TYPE NUMBER	E9P-6	E9P-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW - 2 flex zones x 2,1 kW
MAX CONSUMPTION	0,1 kW	7,4 kW
PRICE	€ 2252	€ 3543

### STANDARD COLOUR

  
s.steel SS

# ENFASI 60X60

## DESIGN40

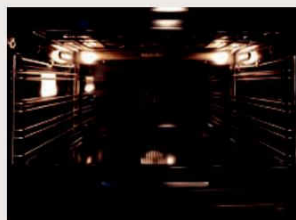
### STANDARD EQUIPMENT

- Wire shelf
- Enameled deep tray
- Rotisserie
- Temperature control with meat probe

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	EQFE6
<b>MAX CONSUMPTION</b>	3,05 kW
<b>PRICE</b>	<b>€ 2139</b>

### STANDARD COLOUR

s.steel SS



# ENFASI 60X90

## DESIGN40

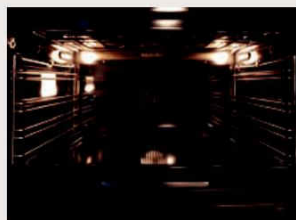
### STANDARD EQUIPMENT

- Wire shelf
- Enameled deep tray
- Rotisserie
- Temperature control with meat probe
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



### MAIN OVEN

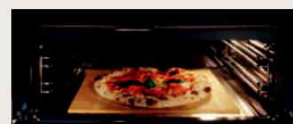


#### FUNCTIONS

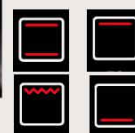


ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 315°C

### UPPER OVEN



#### FUNCTIONS



ELECTRIC PIZZA/GRILL 34 lt  
TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	<b>EQFFE6</b>
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	<b>€ 3426</b>

### STANDARD COLOUR

s.steel SS

# ENFASI HOODS

## DESIGN40

### FEATURES

- 40mm high body
- stainless steel
- 4 speeds
- LED lighting



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	EKL100	EKL90
DESCRIPTION	999mm width 480mm depth 800mm height 650mm height adjustment LED 4	899mm width 480mm depth 800mm height 650mm height adjustment LED 4
YEARLY CONSUMPTION	64 kWh	64 kWh
NOISE LEVEL	59 dB	59 dB
SUCTION POWER	850 m <sup>3</sup>	850 m <sup>3</sup>
PRICE	€ 2281	€ 2030

### STANDARD COLOUR

s.steel SS

# ENFASI 90

## FRENCH-DOOR

### FEATURES

- Total capacity 596 L
- Fridge capacity 419 L
- Freezer capacity 177 L
- Durable inverter technology
- Plumbed water dispenser
- Metal glide drawers
- LED touch display
- Ice maker (in the freezer)
- Surround LED lighting
- Electronic temperature control
- Open door alarm
- Total No-Frost
- Super-cool and super-freeze system
- Holiday mode
- Energy class F



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	EQFRB-9F	EQFR-9F
DESCRIPTION	built-in painted plastic sides	free-standing stainless steel sides
PRICE	<b>€ 4094</b>	<b>€ 4487</b>

### STANDARD COLOUR

s.steel SS

# ENFASI 100

## ALL BLACK

### STANDARD EQUIPMENT

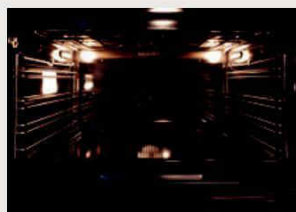
- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)
- Temperature control with meat probe

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC MULTIFUNCTION 70 lt

TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



ELECTRIC TRADITIONAL 39 lt

TEMP. 50°C - 265°C

### TYPE NUMBER

EQ10FF-6 NF

EQ10FF-5FI NF

### HOB CONFIGURATION



### DESCRIPTION

6 GAS BURNERS  
1 x 1 kW - 2 x 1,8 kW -  
2 x 3 kW - 1 x 3,6 kW

5 INDUCTIONS  
2 x 1,85 kW - 1 x 2,1 kW  
2 flex zones x 2,1 kW

### MAX CONSUMPTION

4,5 kW

11,9 kW

### PRICE

€ 5179

€ 6544

### STANDARD COLOUR



nero fumo NF

# ENFASI 100/3 SOLID DOOR

## ALL BLACK

### STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



MAIN OVEN	SIDE OVEN	UPPER OVEN
FUNCTIONS	FUNCTIONS	FUNCTIONS
ELECTRIC MULTIFUNCTION 70 lt TEMP. 50°C - 265°C	ELECTRIC TRADITIONAL 39 lt TEMP. 50°C - 265°C	ELECTRIC PIZZA/GRILL 34 lt TEMP. 50°C - 315°C

TYPE NUMBER	EQ10FFF-6 NF	EQ10FFF-5FI NF
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	6,6 kW	14 kW
PRICE	<b>€ 5650</b>	<b>€ 6994</b>

### STANDARD COLOUR

nero fumo NF

# ENFASI 90

## ALL BLACK

### STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray
- Wok support (gas burners version)
- Temperature control with meat probe

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



#### FUNCTIONS



ELECTRIC MULTIFUNCTION 91 lt

TEMP. 50°C - 315°C

### TYPE NUMBER

EQ9F-6 NF

EQ9F-5FI NF

### HOB CONFIGURATION



### DESCRIPTION

6 GAS BURNERS  
1 x 1 kW - 2 x 1,8 kW -  
2 x 3 kW - 1 x 3,6 kW

5 INDUCTIONS  
2 x 1,85 kW - 1 x 2,1 kW  
2 flex zones x 2,1 kW

### MAX CONSUMPTION

3,65 kW

11,1 kW

### PRICE

€ 3925

€ 5343

### STANDARD COLOUR



nero fumo NF

# ENFASI HOBS

## DESIGN40 ALL BLACK

### FEATURES

- Controls placed on the front
- 40mm thickness
- 900mm width
- 600mm depth
- metal knobs



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	E9P-6 NF	E9P-5FI NF
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 3,6 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,1 kW - 2 flex zones x 2,1 kW
MAX CONSUMPTION	0,1 kW	7,4 kW
PRICE	€ 2239	€ 3813

### STANDARD COLOUR



nero fumo NF

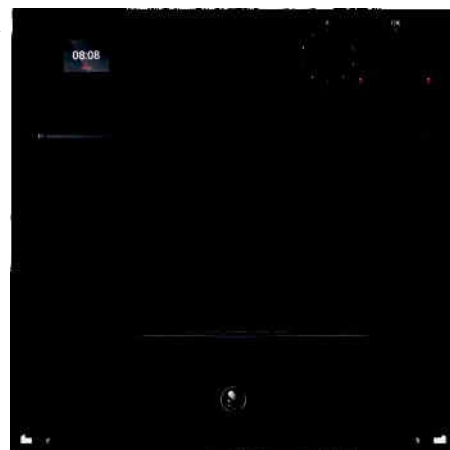
# ENFASI 60X60

## DESIGN40 ALL BLACK

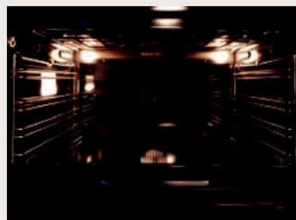
### STANDARD EQUIPMENT

- Wire shelf
- Enameled deep tray
- Rotisserie
- Temperature control with meat probe

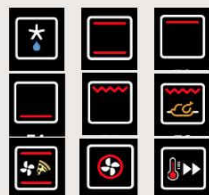
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



### MAIN OVEN




### FUNCTIONS



ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 315°C

TYPE NUMBER	EQFE6 NF
MAX CONSUMPTION	3,05 kW
PRICE	€ 2450

### STANDARD COLOUR

  
nero fumo NF



# ENFASI 60X90

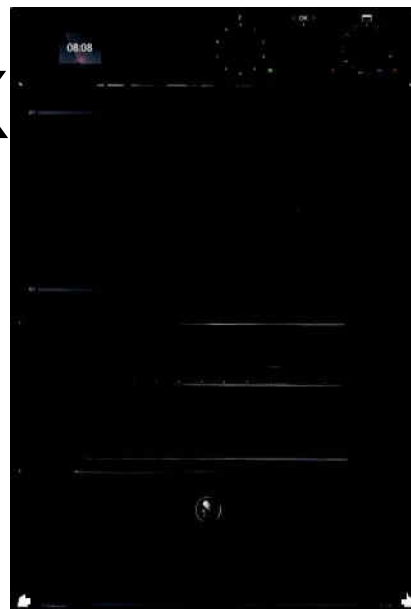
## DESIGN40 ALL BLACK

### STANDARD EQUIPMENT

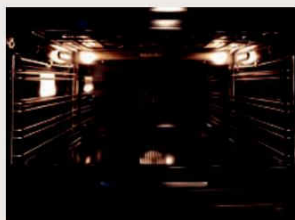
- Wire shelf
- Enameled deep tray
- Rotisserie
- Temperature control with meat probe
- Pizza stone base and slice (upper oven)

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



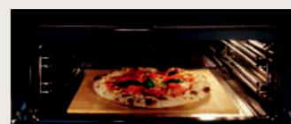
#### FUNCTIONS



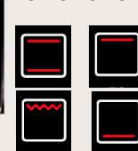
ELECTRIC MULTIFUNCTION 70 lt

TEMP. 50°C - 315°C

### UPPER OVEN



#### FUNCTIONS




ELECTRIC PIZZA/GRILL 34 lt

TEMP. 50°C - 315°C

<b>TYPE NUMBER</b>	EQFFE6 NF
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	<b>€ 3860</b>

### STANDARD COLOUR

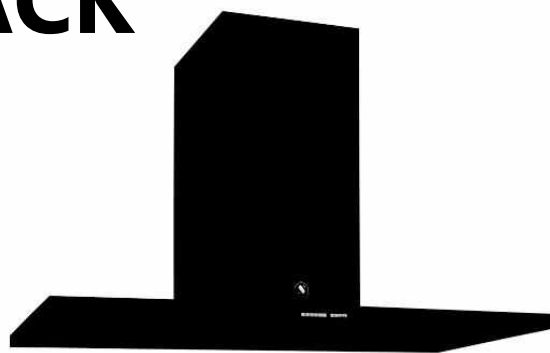
  
nero fumo NF

# ENFASI HOODS

## DESIGN40 ALL BLACK

### FEATURES

- 40mm high body
- stainless steel
- 4 speeds
- LED lighting




for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	EKL90 NF	EKL100 NF
DESCRIPTION	899mm width 480mm depth 800mm height 650mm height adjustment LED 3	999mm width 480mm depth 800mm height 650mm height adjustment LED 3
YEARLY CONSUMPTION	64 kWh	64 kWh
NOISE LEVEL	59 dB	59 dB
SUCTION	850 m <sup>3</sup>	850 m <sup>3</sup>
POWER PRICE	€ 2351	€ 2602

### STANDARD COLOUR

  
nero fumo NF

# ENFASI 90

## FRENCH-DOOR ALL BLACK

### FEATURES

- Total capacity 596 L
- Fridge capacity 419 L
- Freezer capacity 177 L
- Durable inverter technology
- Plumbed water dispenser
- Metal glide drawers
- LED touch display
- Ice maker (in the freezer)
- Surround LED lighting
- Electronic temperature control
- Open door alarm
- Total No-Frost
- Super-cool and super-freeze system
- Holiday mode
- Energy class F



for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	EQFRB-9F NF	EQFR-9F NF
DESCRIPTION	built-in painted plastic sides	free-standing stainless steel sides
PRICE	<b>€ 4350</b>	<b>€ 4742</b>

### STANDARD COLOUR

s.steel SS

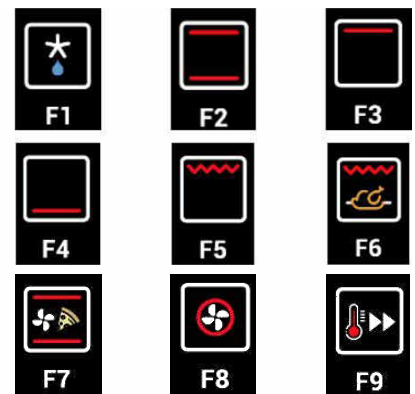
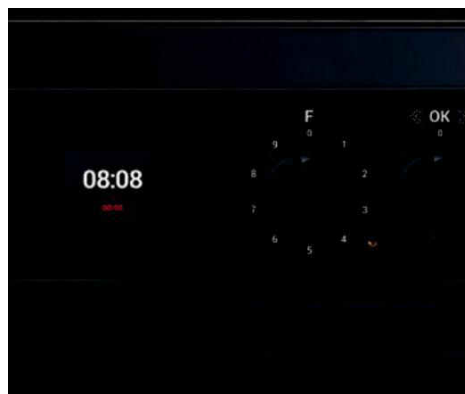
# ENFASI MISTRAL

all in one



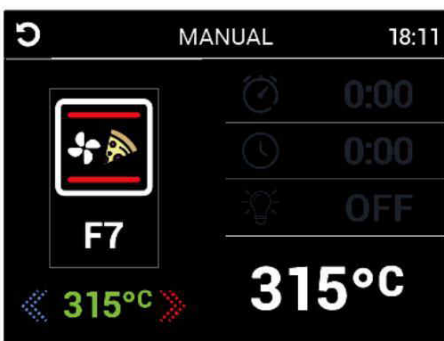
The first range cooker that combines an oven, a cook top and an advanced suction system in one product.

## NEW PROGRAMMER



Everything at your fingertips: the new TFT coloured programmer will allow to always have a global vision of everything that goes on in the oven.

9 functions: defrosting, static, upper resistance, lower resistance, grill, grill with rotisserie, pizza, convection, rapid pre-heating



Like at the restaurant: the special pizza function allows the oven to reach 315°C, to cook the perfect pizza in a few minutes, on different levels too.



Meat probe: a special probe will allow to cook while controlling the core temperature of the food, thus being able to measure their degree of cooking.



Cooking duration programming

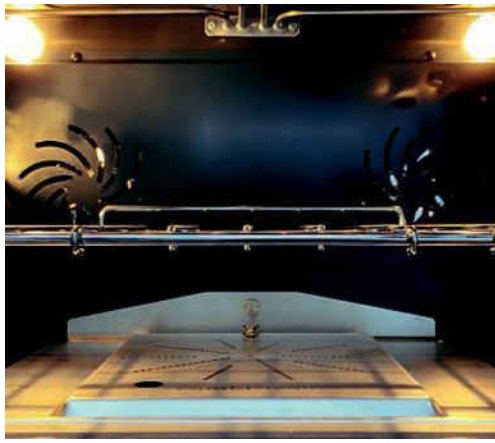
Delayed start programming

Lights on/off option

Precise indication of the oven's temperature

Target temperature indicator. Variable at any time.

**INNVENT**<sup>®</sup>  
DOUBLE INVERTED VENTILATION SYSTEM



Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.

(available 90 cm range cookers)

## NEW LIGHTING



The new oven lighting system adds another great light point on the side of the oven at half height. This way, the content of each tray will be perfectly visible without needing to open the oven door, even when cooking on different levels.

## FLEX INDUCTION



Precise and comfortable: 4 induction zones, and all of them are flexible. The controls are positioned on the front of the cooker, leaving larger and more comfortable space of use on the top.

## INTEGRATED HOOD



The high-performance (700 m<sup>3</sup>/h) and low-noise (max. 63 dB) brushless engine, adjustable in 4 speeds with slide controls on the top and provided with an off-timer, instantly catches steams and odors.

The high-thickness enameled steel grid and the filters are easily removable for quick and optimal cleaning.

# ENFASI 90

## MISTRAL

### STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray
- Wok support (gas burners version)
- Temperature control with meat probe

for extra accessories see page 77

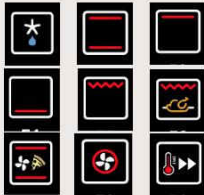
PRODUCT DIMENSIONS at page 85



### MAIN OVEN



### FUNCTIONS



ELECTRIC MULTIFUNCTION 91 lt  
TEMP. 50°C - 315°C

### TYPE NUMBER

EQ9F-4FIK

### HOB CONFIGURATION



### DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW

### MAX

### CONSUMPTION

10,6 kW

### PRICE

€ 6695

### STANDARD COLOUR

s.steel SS

### COLOURS ON DEMAND ODC-CE

+ € 238

antracite AN

# ENFASI 90

## MISTRAL ALL BLACK

### STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray
- Wok support (gas burners version)
- Temperature control with meat probe

for extra accessories see page 77

PRODUCT DIMENSIONS at page 85



### MAIN OVEN



### FUNCTIONS



ELECTRIC MULTIFUNCTION 91 lt

TEMP. 50°C - 315°C

### TYPE NUMBER

EQ9F-4FIK NF

### HOB CONFIGURATION



### DESCRIPTION

4 INDUCTION ZONES

4 flex zones x 2,1 kW

### MAX

### CONSUMPTION

10,6 kW

### PRICE

€ 6950

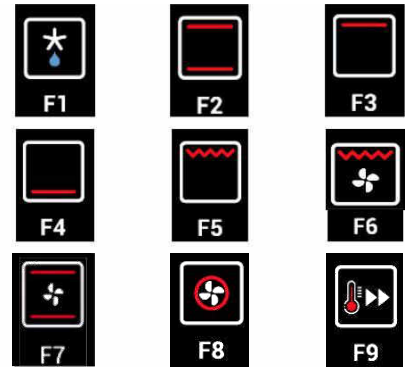
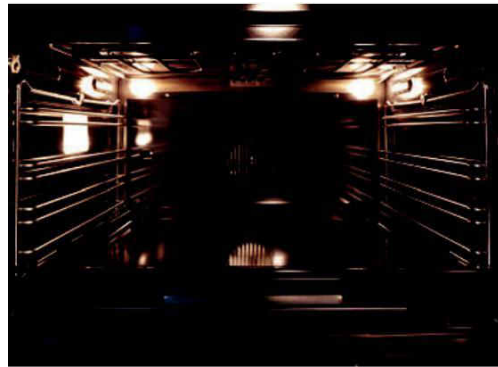
### STANDARD COLOUR

nero fumo NF

# OXFORD

## harmony of details

MULTIFUNCTION  
OVEN



9 functions:

defrosting, static, upper resistance, lower resistance, grill, grill with rotisserie, pizza, convection, rapid pre-heating

**INNVENT**<sup>®</sup>  
DOUBLE INVERTED VENTILATION SYSTEM



Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.

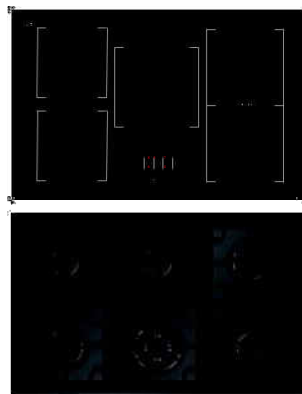
(available 90 cm range cookers)

NEW  
LIGHTING



The new oven lighting system adds another great light point on the side of the oven at half height. This way, the content of each tray will be perfectly visible without needing to open the oven door, even when cooking on different levels.

GAS OR  
INDUCTION



Perfect for every need, the cooktop can be full gas or full induction with 5 induction zones, two of which flexible.

UNIQUE  
DETAILS



Designed for those who look for a classic look that can also stand out for its unique design, made of harmonious details. The decorative hinges, the black backplash, the black sides, control panel, plinth and cook top: all is aimed at creating an elegant case with professional performances, customizable with different colors.



# OXFORD100

## STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)

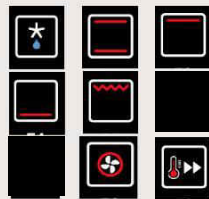
for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



### MAIN OVEN

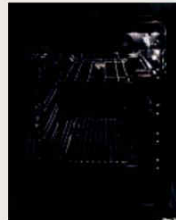


#### FUNCTIONS

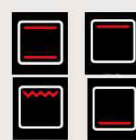


ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 265°C

### SIDE OVEN




#### FUNCTIONS



ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C



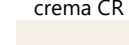
TYPE NUMBER	X10FF-6	X10FF-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 4,5 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	2,9 kW	10,3 kW
PRICE	€ 5182	€ 6589

### STANDARD COLOUR

  
nero fumo NF

### COLOURS ON DEMAND ODC-CE

+ € 238

 nero BA	 crema CR	 bordeaux BR	 ametista AA
 sabbia SA	 nuvola NA	 celeste CE	

# OXFORD 100/3

## STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)
- Wok support (gas burners version)
- Pizza stone base and slice (upper oven)

for extra accessories see page 77  
PRODUCT DIMENSIONS at page 85



MAIN OVEN	SIDE OVEN	UPPER OVEN
FUNCTIONS	FUNCTIONS	FUNCTIONS
ELECTRIC MULTIFUNCTION 70 lt TEMP. 50°C - 265°C	ELECTRIC TRADITIONAL 39 lt TEMP. 50°C - 265°C	ELECTRIC PIZZA/GRILL 34 lt TEMP. 50°C - 315°C

TYPE NUMBER	XQ10FFF-6	XQ10FFF-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 4,5 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	6,6 kW	14 kW
PRICE	<b>€ 5541</b>	<b>€ 6890</b>

## STANDARD COLOUR

nero fumo NF

## COLOURS ON DEMAND ODC-CE

**+ € 238**

nero BA	crema CR	bordeaux BR	ametista AA
sabbia SA	nuvola NA	celeste CE	

# OXFORD90

## STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray
- Wok support (gas burners version)

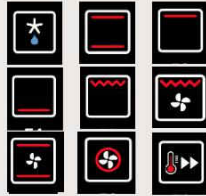
for extra accessories see page 77  
 PRODUCT DIMENSIONS at page 85



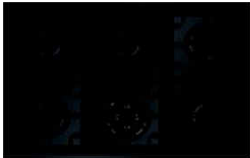

## MAIN OVEN




### FUNCTIONS



ELECTRIC MULTIFUNCTION 91 lt  
 TEMP. 50°C - 265°C





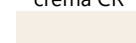
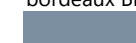
TYPE NUMBER	X9F-6	X9F-5FI
HOB CONFIGURATION		
DESCRIPTION	6 GAS BURNERS 1 x 1 kW - 2 x 1,8 kW - 2 x 3 kW - 1 x 4,5 kW	5 INDUCTIONS 2 x 1,85 kW - 1 x 2,3 kW 2 flex zones x 2,1 kW
MAX CONSUMPTION	2,9 kW	10,3 kW
PRICE	<b>€ 3816</b>	<b>€ 5239</b>

## STANDARD COLOUR

  
 nero fumo NF

## COLOURS ON DEMAND ODC-CE

**+ € 238**

 nero BA	 crema CR	 bordeaux BR	 ametista AA
 sabbia SA	 nuvola NA	 celeste CE	

# OXFORDHOODS

## FEATURES

- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- new professional labyrinth filters

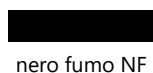


for extra accessories see page 77

PRODUCT DIMENSIONS at page 85

TYPE NUMBER	XK100	XK90
<b>DESCRIPTION</b>	1000mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2	900mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2
<b>YEARLY CONSUMPTION</b>	66 kWh	66 kWh
<b>NOISE LEVEL</b>	61 dB	61 dB
<b>SUCTION POWER</b>	900 m <sup>3</sup>	900 m <sup>3</sup>
<b>PRICE</b>	<b>€ 2815</b>	<b>€ 2548</b>

## STANDARD COLOUR



nero fumo NF

## COLOURS ON DEMAND ODC-CA

**+ € 309**



nero BA



crema CR



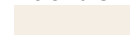
bordeaux BR



ametista AA



sabbia SA









nuvola NA





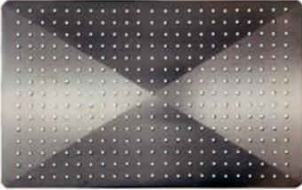




celeste CE




# COOCTOP - ACCESORIES

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-PB	Cast iron barbecue griddle (*in combination with DA-ST)	GENESI ASCOT *ENFASI *OXFORD	€ 269
	SA-PT	Cast iron fry top griddle	GENESI ASCOT	€ 269
	DA-TY	Stainless steel Teppanyaki plate	GENESI ASCOT ENFASI OXFORD	€ 405
	DA-ST	Cast iron fry top griddle with stainless steel support	ENFASI OXFORD	€ 344
	SA-SW	Cast iron wok support	GENESI ASCOT ENFASI OXFORD	€ 108
	SA-CG	Stainless steel cover for burners (kit of 3)	GENESI ASCOT	€ 279

# OVENS - ACCESORIES




TYPE NUMBER	FEATURES	LINE	PRICE
	Pizza kit with stainless steel frame and support - SA-P7 60 cm oven SA-P9 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 253 € 253
	SA-PCX Stainless steel liners for oven (one couple)	GENESI ASCOT ENFASI OXFORD	€ 347
	SA-GT Telescopic sliding shelf supports (one couple)	GENESI ASCOT ENFASI OXFORD	€ 200
	SA-ML Safety handles for deep tray (one couple)	GENESI ASCOT ENFASI OXFORD	€ 65
	SA-L6V 60 cm oven SA-L9V 90 cm oven Stainless steel steam tray -	GENESI ASCOT	€ 157 € 207
	SA-L6X 60 cm oven SA-L9X 90 cm oven Stainless steel deep tray -	GENESI ASCOT	€ 152 € 160
	SA-L3 30 cm oven SA-L6 60 cm oven SA-L9 90 cm oven Enameled deep tray -	GENESI ASCOT ENFASI OXFORD	€ 81 € 120 € 131

# OVENS - ACCESORIES

TYPE NUMBER	FEATURES	LINE	PRICE
 SA-G6R SA-G9R	Reinforced professional wire shelf - 60 cm oven 90 cm oven	GENESI ASCOT	€ 193 € 247
	 SA-G3C SA-G6C SA-G9C	Chrome wire shelf - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD
 SA-T3 SA-T6 SA-T9	Trivet griddle - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 119 € 137 € 188

## ACCESSORIES

# FEET

TYPE NUMBER	FEATURES	LINE	PRICE
 OA-PR	Adjustable plastic feet H 120-180mm	ENFASI	€ 65
 OA-PR NF	Adjustable plastic feet H 120-180mm NERO FUMO	ENFASI	€ 65
 SA-PR	Plastic feet H 35mm	GENESI	€ 65

# ACCESSORIES











## SPACERS

	TYPE NUMBER	FEATURES	LINE	PRICE
		10 cm stainless steel spacer -		
	GA-D7-Q	70 cm cooker	GENESI	€ 192
	GA-D9-Q	90 cm cooker		€ 192
	GA-D10-Q	100 cm cooker		€ 200
	GA-D12-Q	120 cm cooker		€ 203
		5 cm stainless steel spacer -		
	GA-D7-5-Q	70 cm cooker	GENESI	€ 192
	GA-D9-5-Q	90 cm cooker		€ 192
	GA-D10-5-Q	100 cm cooker		€ 200
	GA-D12-5-Q	120 cm cooker		€ 203
		10 cm stainless steel spacer -		
	GA-D4	45 cm unit	GENESI	€ 192
	GA-D7	70 cm unit		€ 192
	GA-D9	90 cm unit		€ 192
	GA-D12	120 cm unit		€ 203
		5 cm stainless steel spacer -		
	GA-D4-5	45 cm unit	GENESI	€ 192
	GA-D7-5	70 cm unit		€ 192
	GA-D9-5	90 cm unit		€ 192
	GA-D12-5	120 cm unit		€ 203
		10 cm stainless steel spacer for cooker/unit -		
	AA-D4	45 cm	ASCOT	€ 192
	AA-D7	70 cm		€ 192
	AA-D9	90 cm		€ 200
	AA-D10	100 cm		€ 203
	AA-D12	120 cm		
		5 cm stainless steel spacer for cooker/unit-		
	AA-D4-5	45 cm	ASCOT	€ 192
	AA-D7-5	70 cm		€ 192
	AA-D9-5	90 cm		€ 200
	AA-D10-5	100 cm		€ 203
	AA-D12-5	120 cm		
		10 cm stainless steel spacer -		
	OA-D9	90 cm cooker	ENFASI	€ 192
	OA-D10	100 cm cooker		€ 200
		10 cm nero fumo spacer -		
	OA-D9 NF	90 cm cooker	ENFASI	€ 192
	OA-D10 NF	100 cm cooker		€ 200
		5 cm stainless steel spacer -		
	OA-D9-5	90 cm cooker	ENFASI	€ 192
	OA-D10-5	100 cm cooker		€ 200
		5 cm nero fumo spacer -		
	OA-D9-5 NF	90 cm cooker	ENFASI	€ 192
	OA-D10-5 NF	100 cm cooker		€ 200







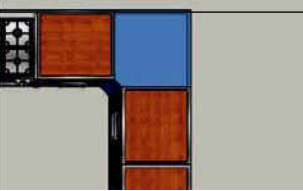


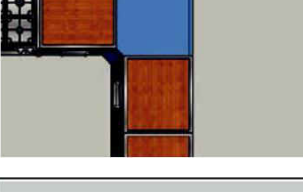
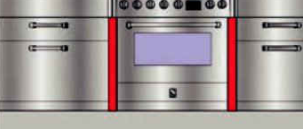
# ACCESSORIES

## COOKER SUPPORTS

	TYPE NUMBER	FEATURES	LINE	PRICE
		5 cm cooker/unit support and plinth -		
	SA-SZ4-Q	45 cm	GENESI	€ 192
	SA-SZ7-Q	70 cm		€ 192
	SA-SZ7-D-Q	70/2		€ 192
	SA-SZ9-Q	90 cm		€ 200
	SA-SZ10-Q	100 cm		€ 200
	SA-SZ10-T-Q	100/3		€ 203
SA-SZ12-Q	120 cm			
		3 cm cooker/unit support and plinth -		
	SA-SZ4-3-Q	45 cm	GENESI	€ 192
	SA-SZ7-3-Q	70 cm		€ 192
	SA-SZ7-3-D-Q	70/2		€ 192
	SA-SZ9-3-Q	90 cm		€ 192
	SA-SZ10-3-Q	100 cm		€ 200
	SA-SZ10-3-T-Q	100/3		€ 200
SA-SZ12-3-Q	120 cm	€ 203		
	SA-SZ7-FR-Q	5 cm wine cellar support and plinth	GENESI	€ 192
	SA-SZ7-3-FR-Q	3 cm wine cellar support and plinth		€ 192
	SA-SZ7-LVS-Q	5 cm dishwasher support and plinth	GENESI	€ 192
	SA-SZ7-3-LVS-Q	3 cm dishwasher support and plinth		€ 192
		5 cm cooker/unit support and plinth -		
	SA-AZ4	45 cm	ASCOT	€ 192
	SA-AZ7	70 cm		€ 192
	SA-AZ7-D	70/2		€ 192
	SA-AZ9	90 cm		€ 192
	SA-AZ10	100 cm		€ 200
	SA-AZ10-T	100/3		€ 200
SA-AZ12	120 cm	€ 203		
		3 cm cooker/unit support and plinth -		
	SA-AZ4-3	45 cm	ASCOT	€ 192
	SA-AZ7-3	70 cm		€ 192
	SA-AZ7-3-D	70/2		€ 192
	SA-AZ9-3	90 cm		€ 192
	SA-AZ10-3	100 cm		€ 200
	SA-AZ10-3-T	100/3		€ 200
SA-AZ12-3	120 cm	€ 203		
	SA-AZ7-LVS	5 cm dishwasher support and plinth	ASCOT	€ 192
	SA-AZ7-3-LVS	3 cm dishwasher support and plinth		€ 192
		5 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9	90 cm cooker		€ 192
	SA-XZ10	100 cm cooker		€ 200
	SA-XZ10-T	100/3 cooker	€ 200	
		3 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9-3	90 cm cooker		€ 192
	SA-XZ10-3	100 cm cooker		€ 200
	SA-XZ10-3-T	100/3 cooker	€ 200	
		7 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9-7	90 cm cooker		€ 192
	SA-XZ10-7	100 cm cooker		€ 200
	SA-XZ10-7-T	100/3 cooker	€ 200	

# ACCESSORIES

## SPLASHBACKS AND COVERS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-AG7-Q SA-AG9-Q SA-AG10-Q SA-AG12-Q	6 cm splashback - 70 cm cooker 90 cm cooker 100 cm cooker 120 cm cooker	GENESI	€ 214 € 230 € 235 € 241
	SA-AG4 SA-AG7 SA-AG9 SA-AG12	6 cm splashback - 45 cm unit 70 cm unit 90 cm unit 120 cm unit	GENESI	€ 214 € 214 € 230 € 241
	SA-BP4 SA-BP7 SA-BP9 SA-BP10 SA-BP12	5 cm deep s.steel backside cover - 45 cm 70 cm 90 cm 100 cm 120 cm	GENESI	€ 445 € 445 € 445 € 445 € 445
	AA-BP4 AA-BP7 AA-BP9 AA-BP10 AA-BP12	5 cm deep s.steel backside cover - 45 cm 70 cm 90 cm 100 cm 120 cm	ASCOT	€ 445 € 445 € 445 € 445 € 445
	A7T-A	s.steel corner plug 70 cm x 70 cm. Colours on demand: nero (BA), crema (CR), bordeaux (BR), antracite (AN), sabbia (SA), nuvola (NA), celeste (CE), ametista (AA)	ASCOT	€ 344
	AA-EGI	s.steel front cover for in-line or island solution Colours on demand: nero (BA), crema (CR), bordeaux (BR), antracite (AN), sabbia (SA), nuvola (NA), celeste (CE), ametista (AA)	ASCOT	€ 119
	G7T-A	s.steel corner plug 70 cm x 70 cm	GENESI	€ 344
	GMA-7	s.steel corner structure 70 cm x 70 cm	GENESI	€ 718
	GA-EGI	s.steel front cover for in-line or island solution	GENESI	€ 119


# ACCESSORIES

## HOODS

	TYPE NUMBER	FEATURES	LINE	PRICE
		Stainless steel splashback -		
	SK70	70 x 75 x 1 cm	GENESI	€ 243
	SK90	90 x 75 x 1 cm	ENFASI	€ 287
	SK100	100 x 75 x 1 cm		€ 333
	SK120	117,2 x 75 x 1 cm		€ 373
		Stainless steel splashback -		
	ASK70	70 x 75 x 1 cm	ASCOT	€ 243
	ASK90	90 x 75 x 1 cm		€ 287
	ASK100	100 x 75 x 1 cm		€ 333
	ASK120	117,2 x 75 x 1 cm		€ 373
	SA-FKS	Carbon filter kit for AKL and XK series hoods	GENESI ASCOT OXFORD	€ 127
	SA-FKEL	Carbon filter for EKL series hoods	ENFASI	€ 127
	SA-FKM	Plasma filter for Enfasi Mistral	ENFASI	€ 1 298




# ACCESSORIES

## CLEANING

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-KP	Care and maintenance kit	GENESI ASCOT ENFASI OXFORD	€ 81

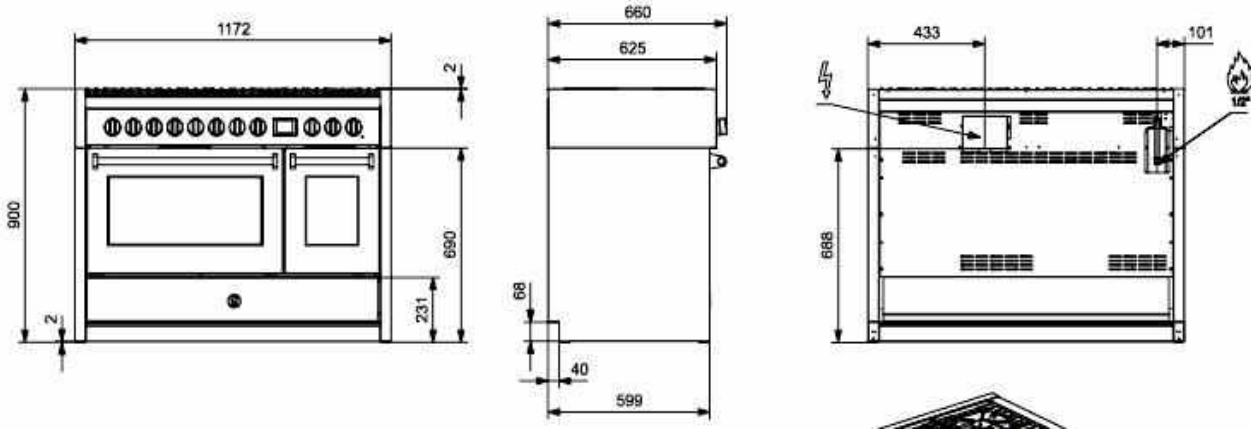
# ACCESSORIES

## MODULAR SYSTEM

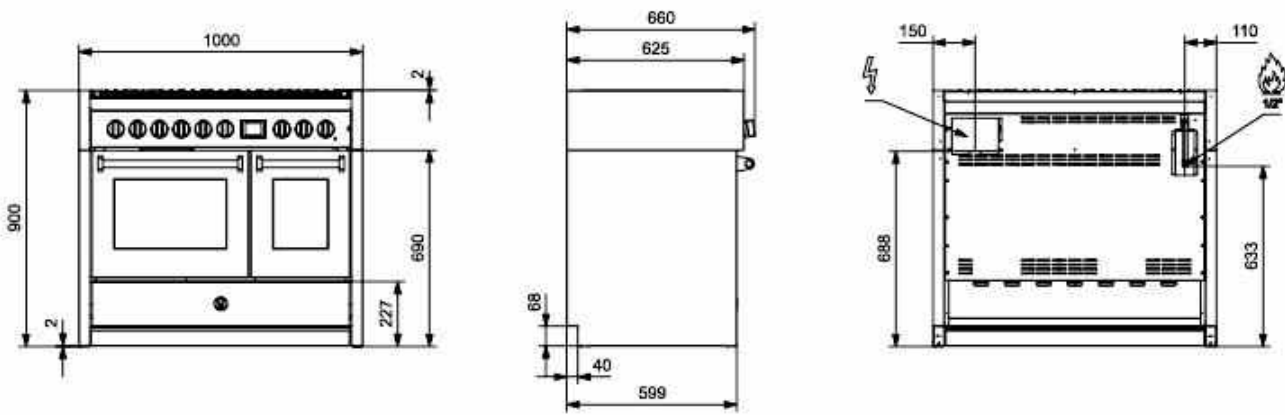
	TYPE NUMBER	FEATURES	LINE	PRICE
	MPC	Semi-pro rotating sink mixer with extractable double-jet handshower	GENESI ASCOT	€ 697
	SA-PP7 SA-PP9 SA-PP12	Benchwood cutlery tray for drawer- 70 cm 90 cm 120 cm	GENESI ASCOT	€ 257 € 442 € 645
	SA-PT7 SA-PT9 SA-PT12	Dishes and pots organizer for drawer - 70 cm 90 cm 120 cm	GENESI ASCOT	€ 143 € 198 € 240
	SA-PTKB	Kit of 3 pins for dishes and pots organizer	GENESI ASCOT	€ 81
	SA-HPL4 QUERCIA SA-HPL7 QUERCIA SA-HPL9 QUERCIA SA-HPL12 QUERCIA	HPL chopping board for working tables - oak wood finishing 45 cm 70 cm 90 cm 120 cm	GENESI ASCOT	€ 279 € 400 € 690 € 833
	SA-HPL4 LAVAGNA SA-HPL7 LAVAGNA SA-HPL9 LAVAGNA SA-HPL12 LAVAGNA	HPL chopping board for working tables - blackboard finishing 45 cm 70 cm 90 cm 120 cm	GENESI ASCOT	€ 279 € 400 € 690 € 833

# PRODUCT DIMENSIONS

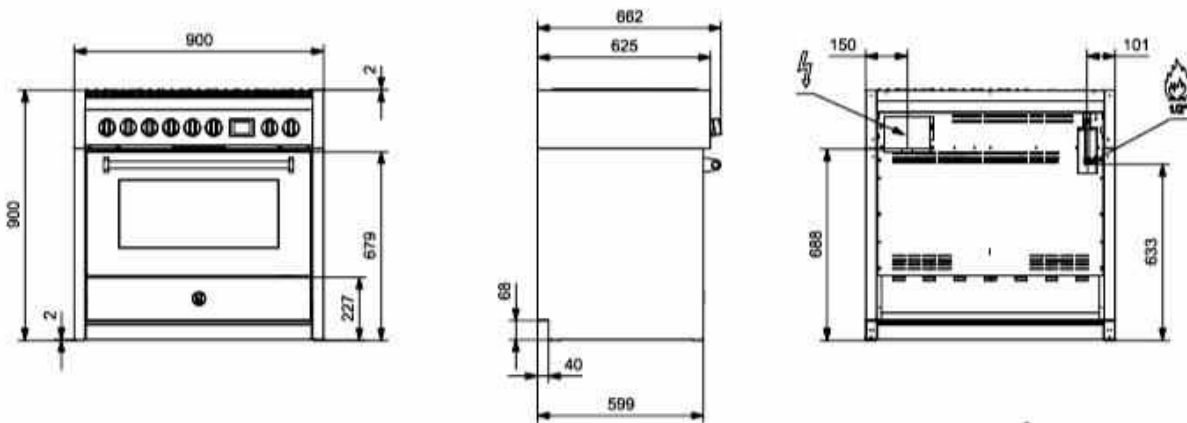
## GENESI 120



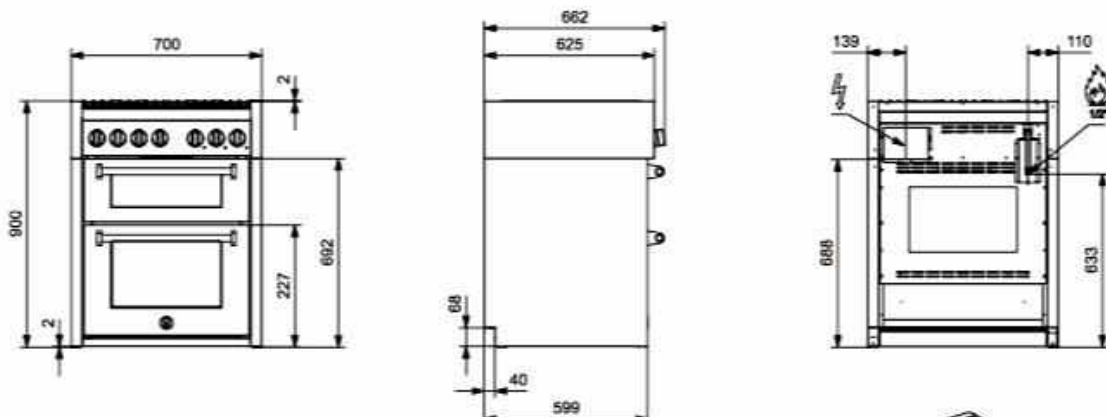
## GENESI 100 - GENESI 100|3



## GENESI 90

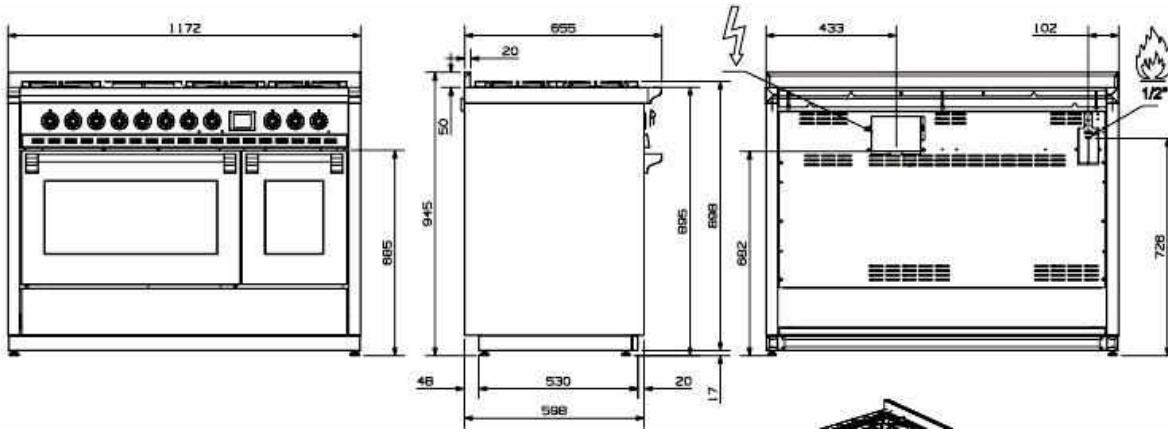


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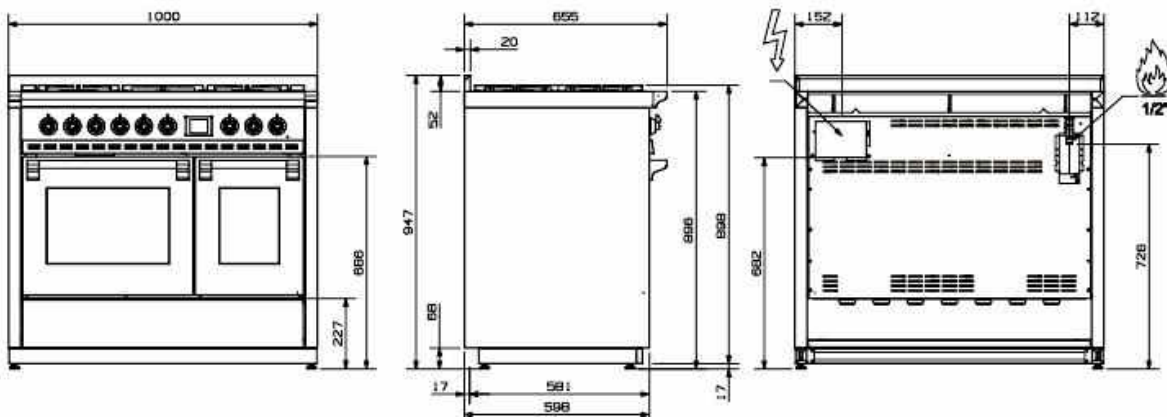


# PRODUCT DIMENSIONS

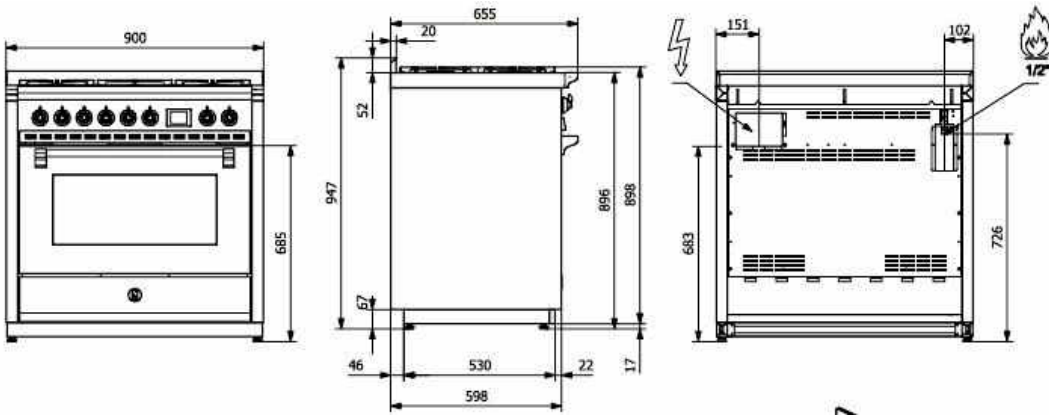
ASCOT 120



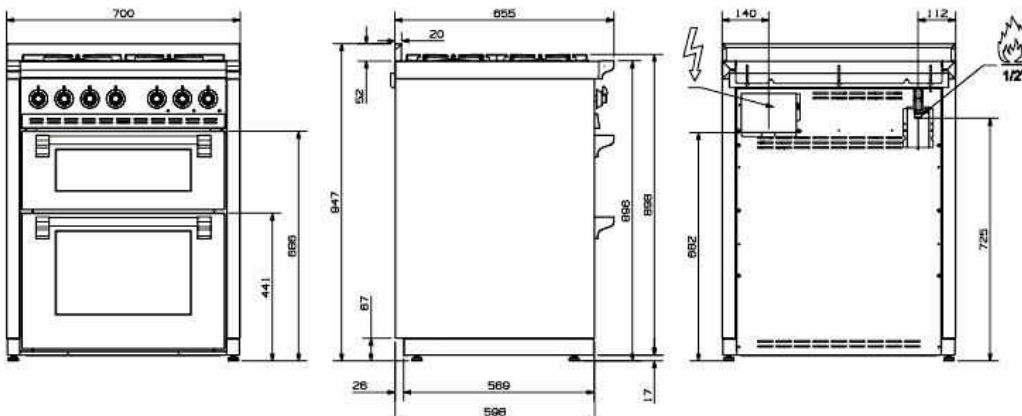
ASCOT 100 - ASCOT 100|3



ASCOT 90



ASCOT 70 - ASCOT 70|2

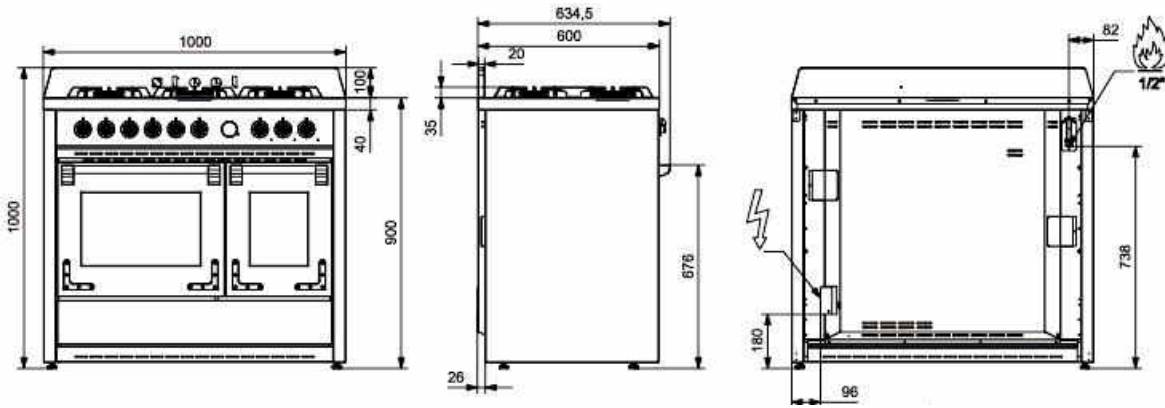




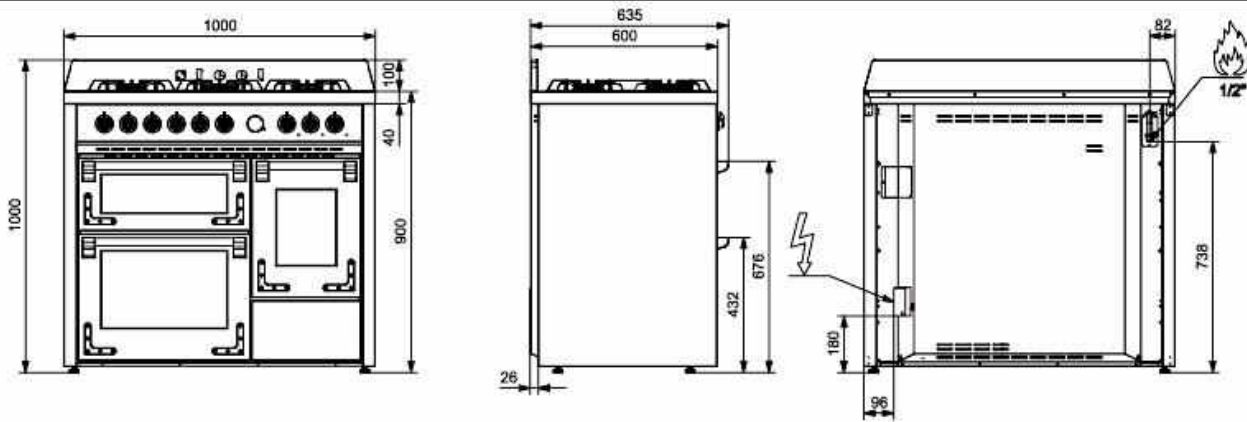


# PRODUCT DIMENSIONS

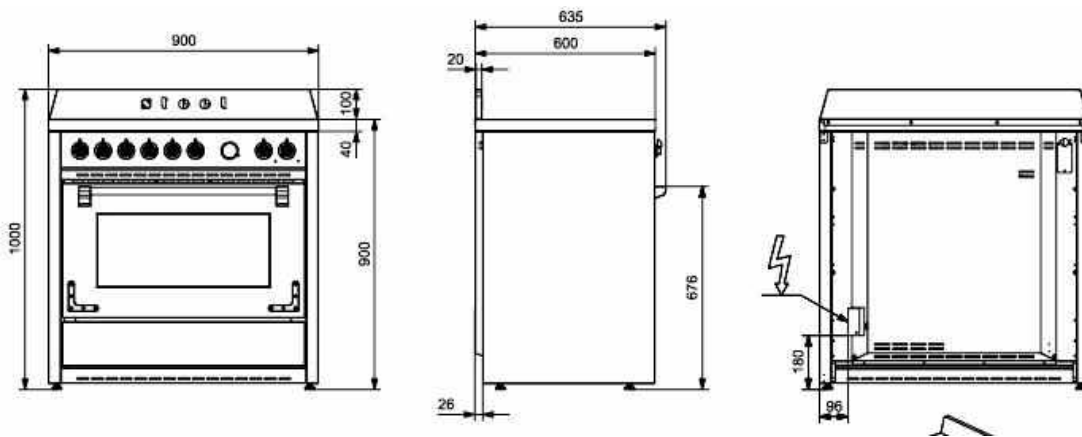
## OXFORD 100



## OXFORD 100|3



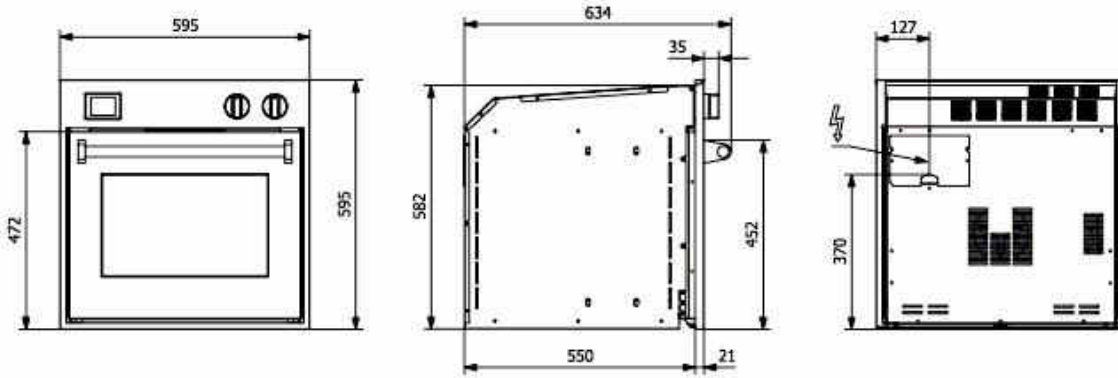
## OXFORD 90



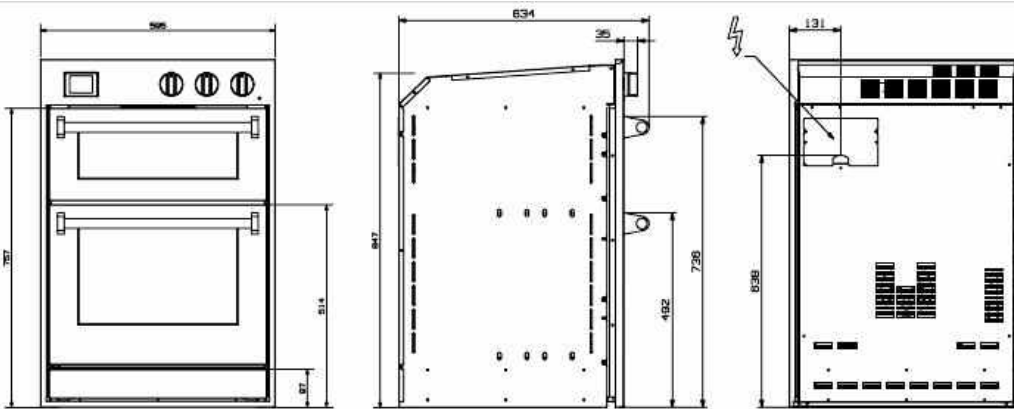


# PRODUCT DIMENSIONS

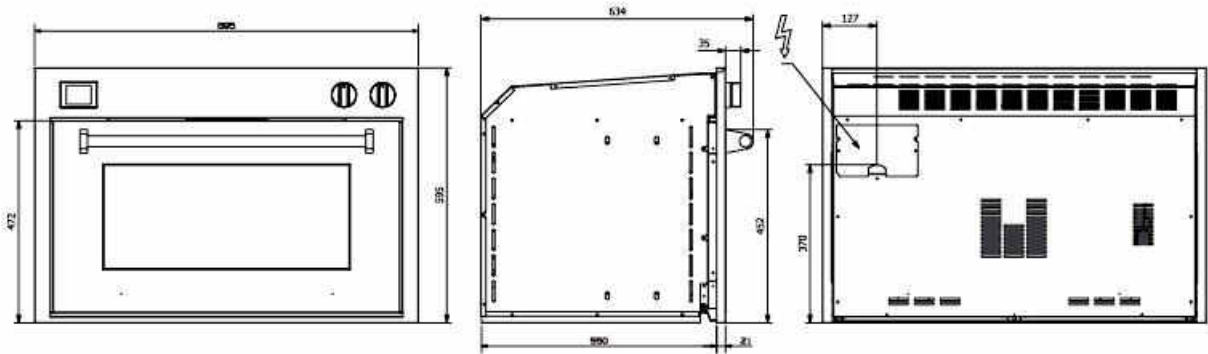
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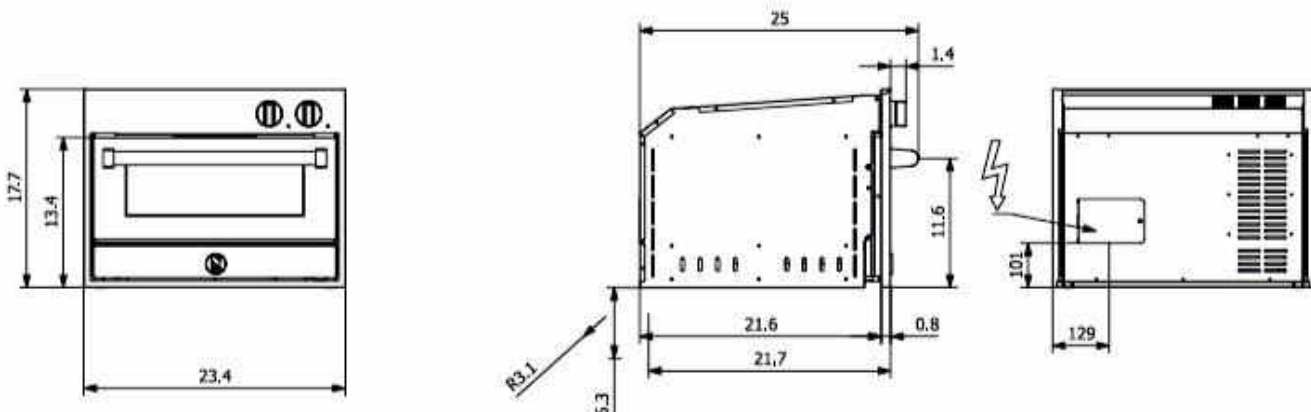
## GENESI 60X90



## GENESI 90X60

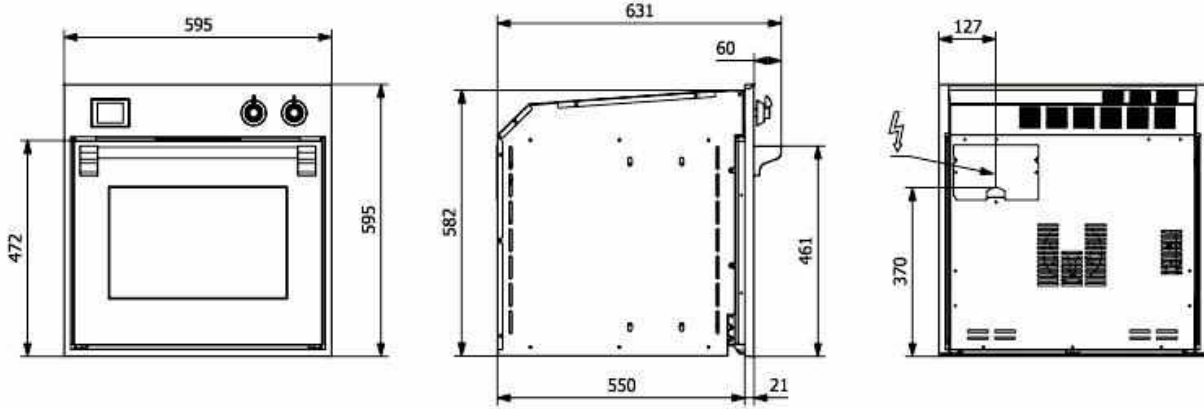


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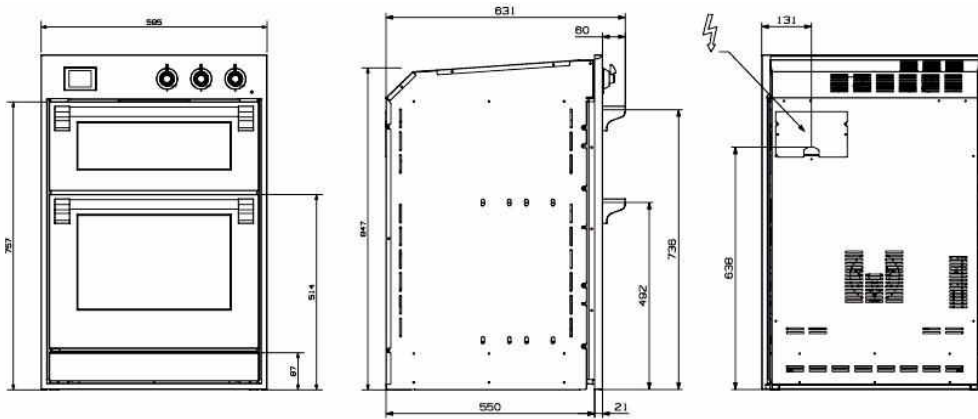


# PRODUCT DIMENSIONS

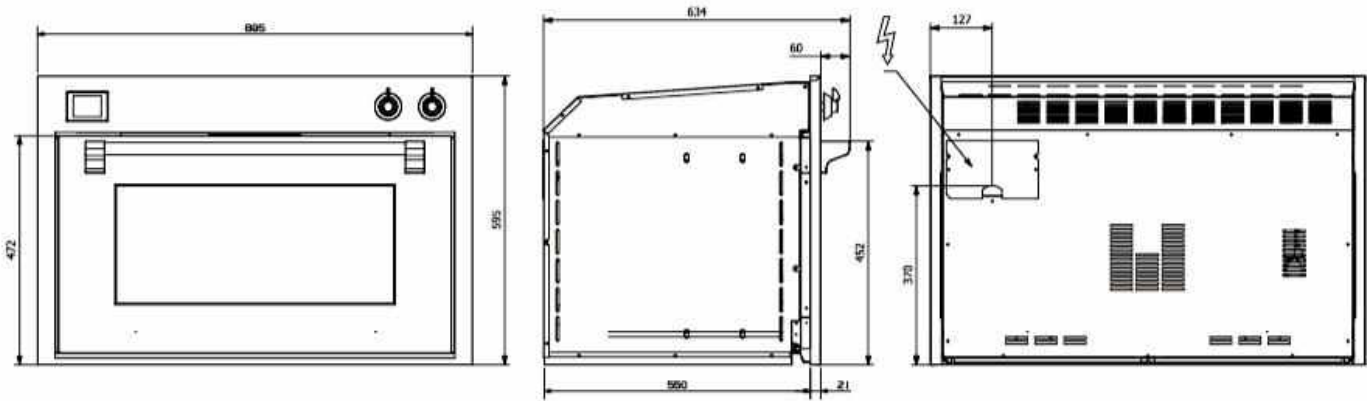
## ASCOT 60X60



## ASCOT 60X90

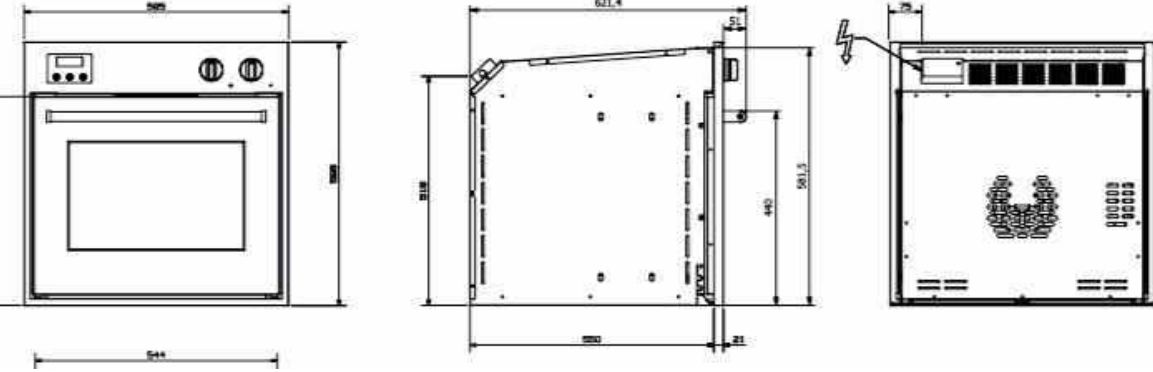


## ASCOT 90X60

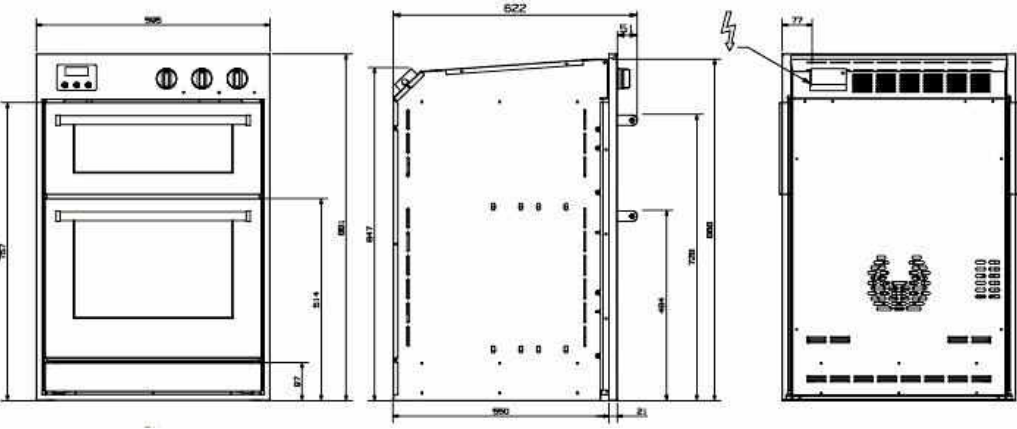


# PRODUCT DIMENSIONS

ENFASI 60X60

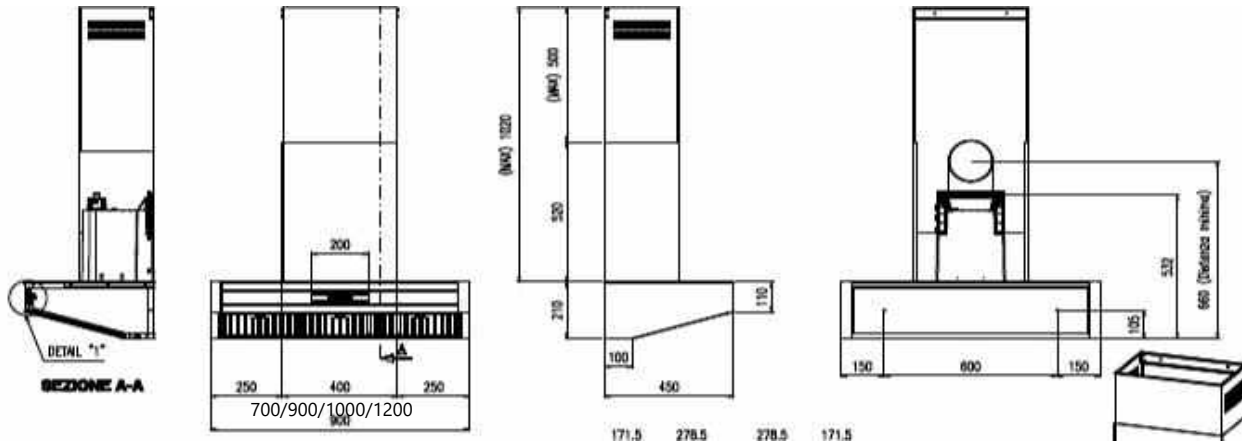


ENFASI 60X90

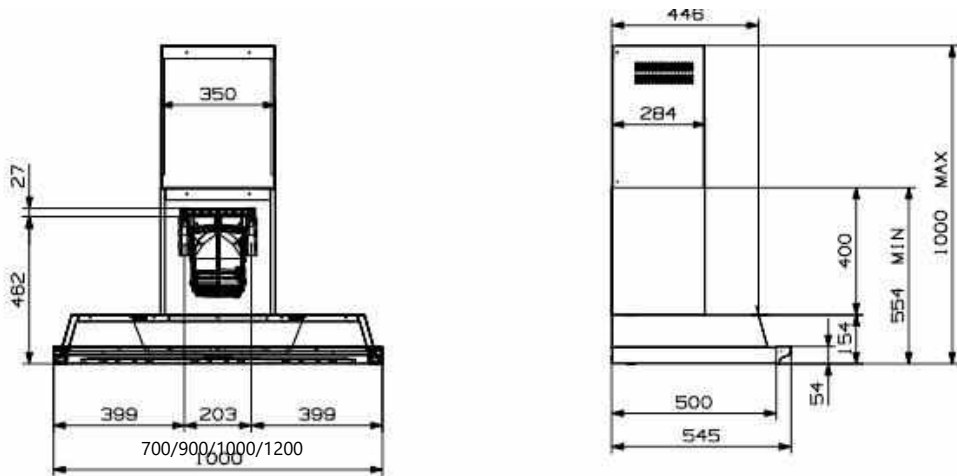


# PRODUCT DIMENSIONS

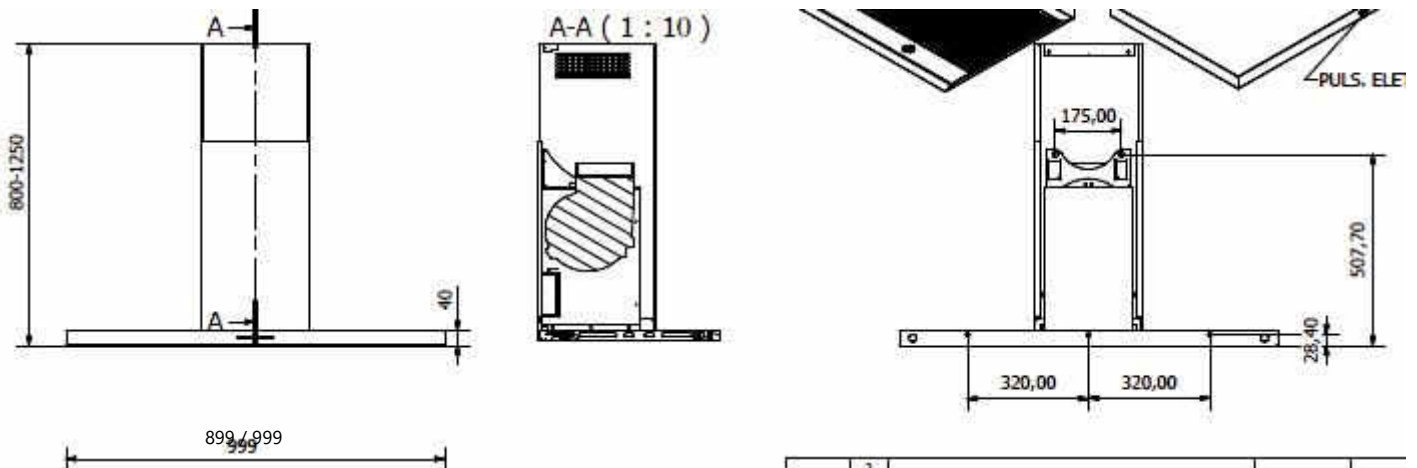
## GENESI HOODS



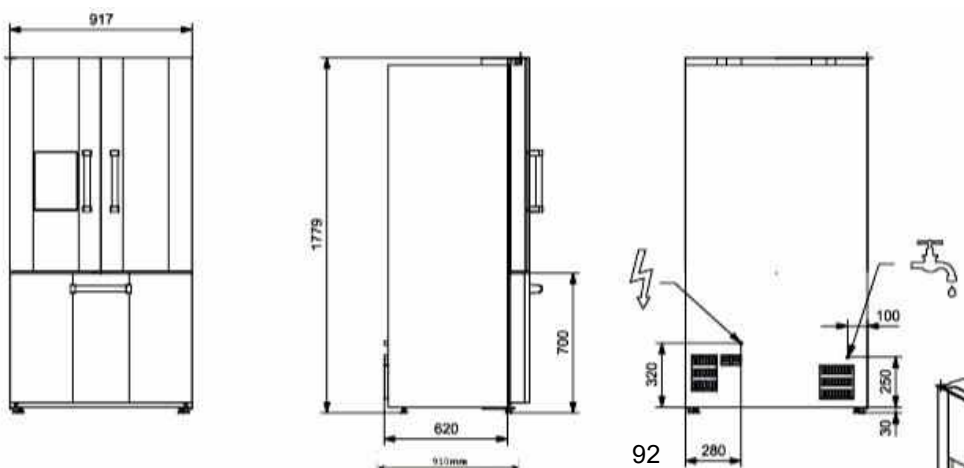
## ASCOT - OXFORD HOODS



## ENFASI HOODS

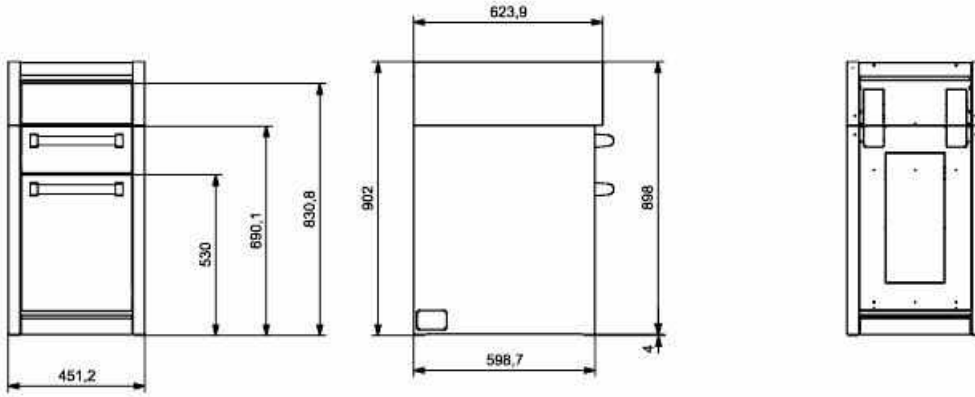


## GENESI - ASCOT - ENFASI FRENCH DOOR

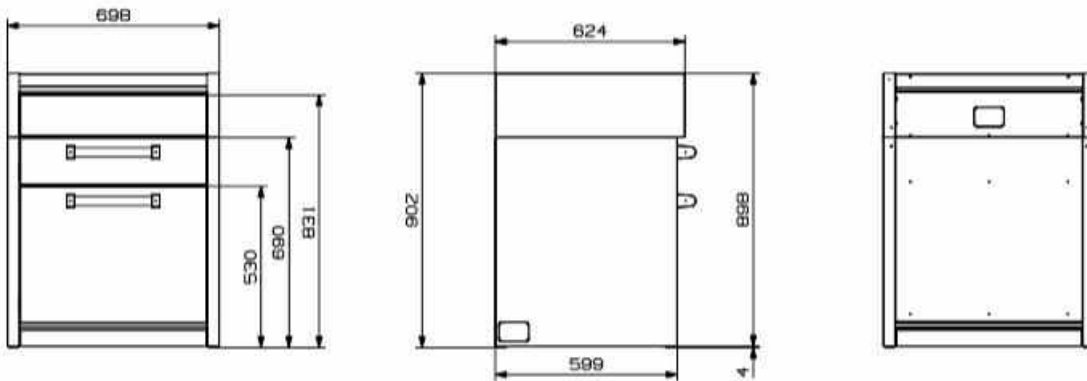


# PRODUCT DIMENSIONS

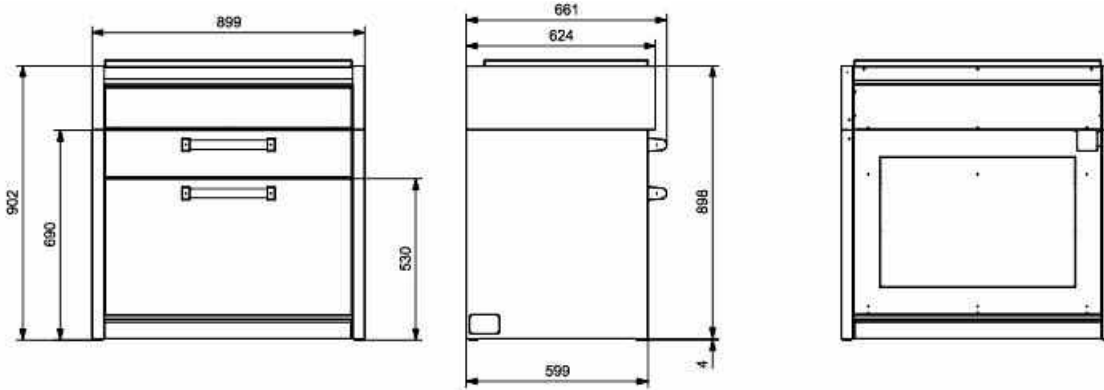
## GENESI MODULAR SYSTEM 45



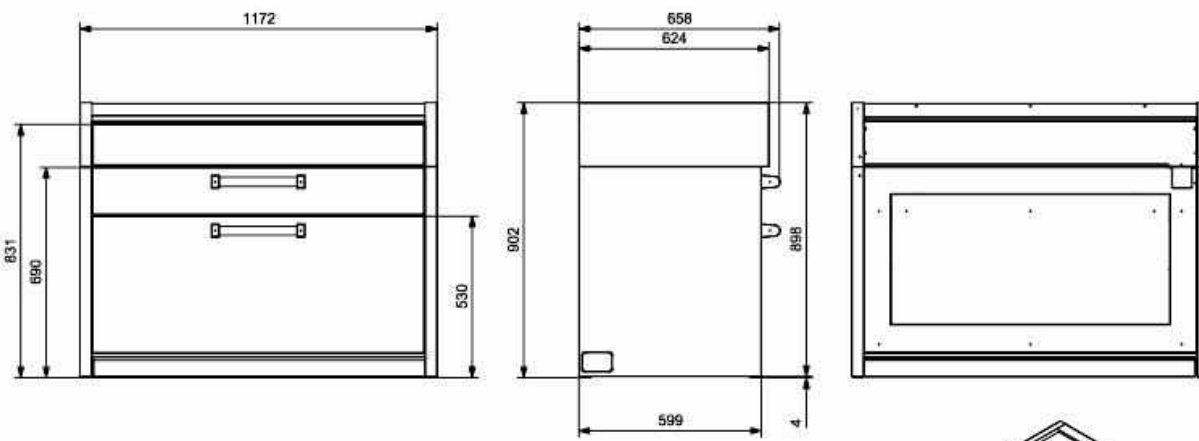
## GENESI MODULAR SYSTEM 70



## GENESI MODULAR SYSTEM 90

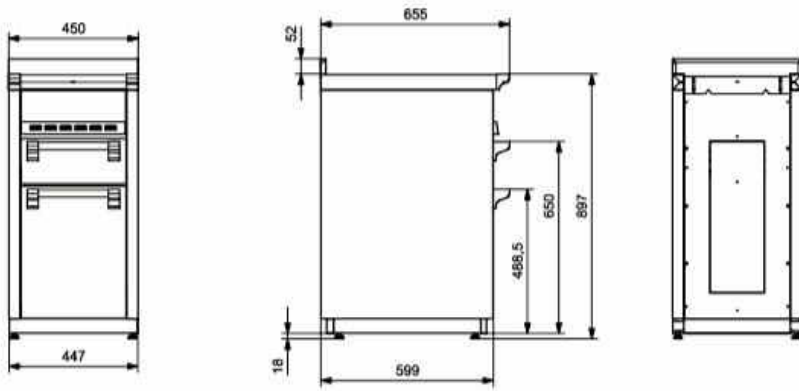


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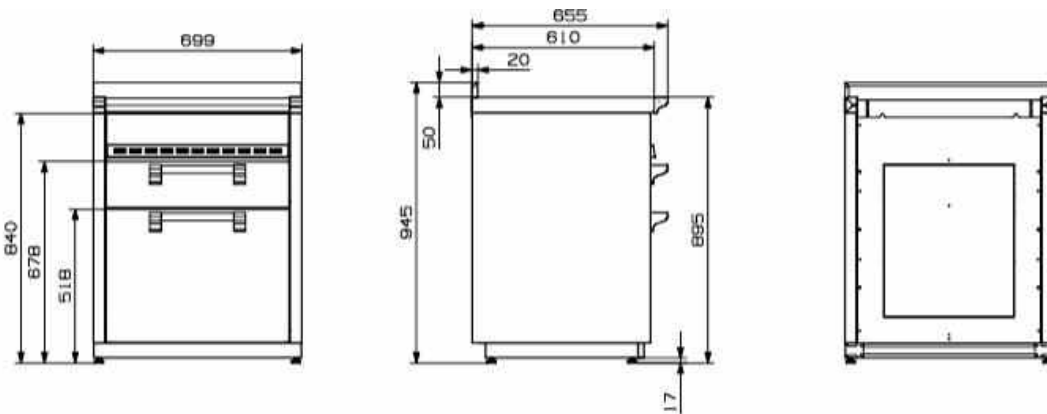


# PRODUCT DIMENSIONS

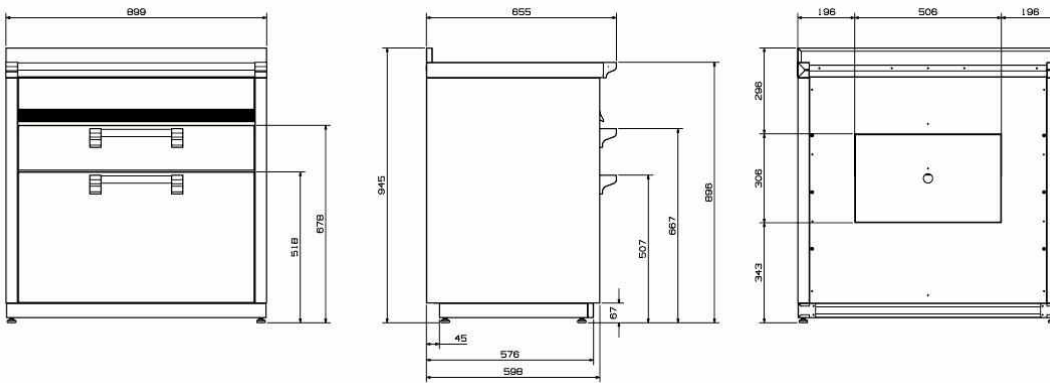
## ASCOT MODULAR SYSTEM 45



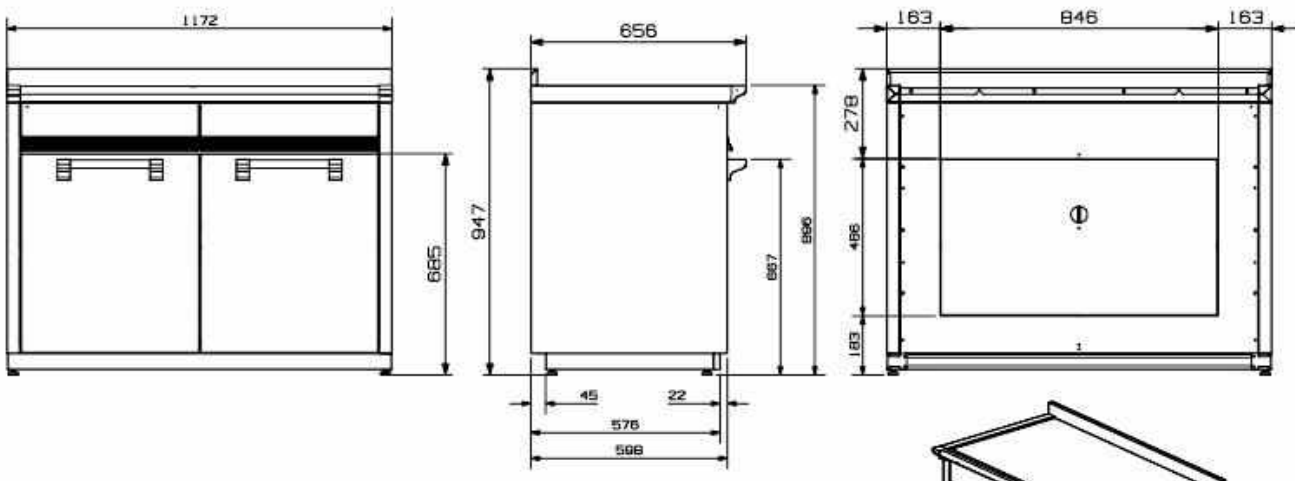
## ASCOT MODULAR SYSTEM 70



## ASCOT MODULAR SYSTEM 90



## ASCOT MODULAR SYSTEM 120





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