

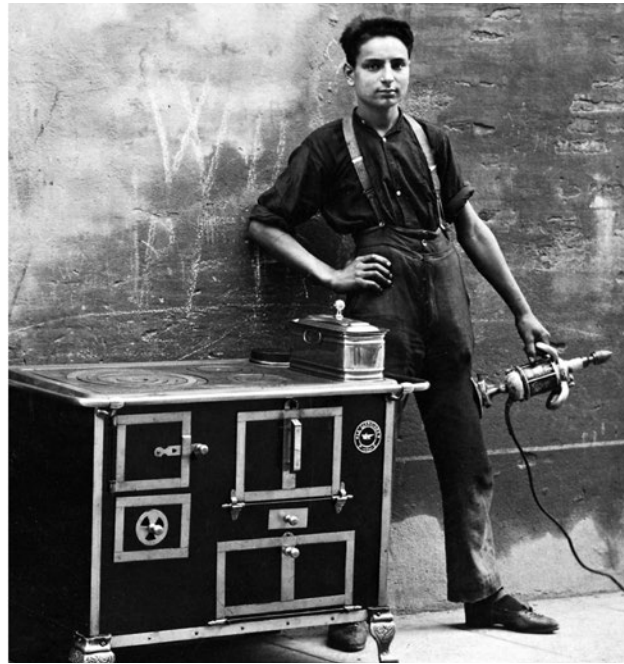


ASCOT



YOUR
PROFESSIONAL
KITCHEN,
YOUR STYLE.

Alle opgegeven prijzen zijn excl BTW ren recupel



" IEDERE FAMILIE HEEFT EEN
GEHEIM EN HET GEHEIM IS
DAT HET NIET ZOALS ANDERE
FAMILIES IS. "

(Alan Bennett)



Het verhaal van Steel is een familie verhaal, wat begint in 1922 wanneer Angelo Po - een authentieke pionier in de branche - als staalbewerker de eerste hout gestookte fornuizen bouwt, en later naam maakt met de productie van geavanceerde modellen bestemd voor de horeca. In 1999 besluiten de broers en zussen Po om in de voetsporen van hun grootvader te treden en een nieuw bedrijf op te zetten.

Zij willen de techniek en kennis opgedaan bij de productie van professionele apparatuur, toepassen op het huishoudelijke segment. Steel produceert vandaag de dag niet alleen een uitgebreid assortiment exclusieve keukenapparatuur met professionele prestaties, maar Steel ontwerpt ideeën en creëert oplossingen. Het Steel van 2022, is het resultaat van honderd jaar expertise, passie en productontwikkeling in de branche, die vier generaties lang van vader op zoon zijn doorgeven.





" WONINGEN ZIJN
GEBOUWD OM IN TE
LEVEN, NIET OM VOOR
TE ZORGEN. "

(Francis Bacon)

Familie, werk en de dagelijkse hectiek geven ons bevrediging, maar kunnen soms best vermoeiend zijn. Onze woning weerspiegelt onze levensstijl. De inrichting moet ergonomisch en praktisch zijn, maar gelijktijdig ook warmte uitstralen. De keukens van vandaag zijn niet meer verborgen, maar maken veelal deel uit van het woongedeelte. Koken is een belangrijk moment en steeds vaker een sociaal moment op de dag. We discussiëren, luisteren en maken plannen tijdens het koken. Onze vijf zintuigen worden geactiveerd, samen met onze creativiteit!





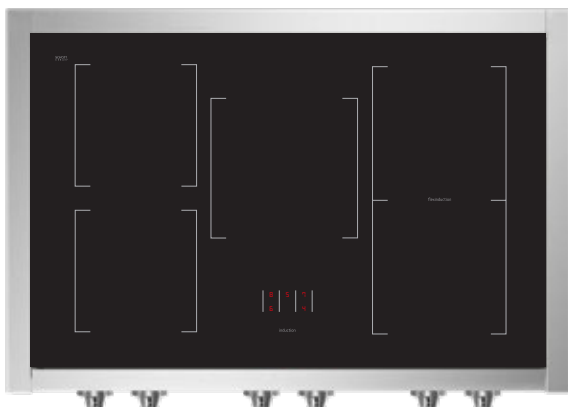
“ CREATIVITEIT IS
INTELLIGENTIE
DIE ONS
OPVROLIJKT. ”

(Albert Einstein)

Gemaakt voor iedereen die zich in de keuken een chef-kok voelt. Maar ook voor iedereen die gewoon op zoek is naar betrouwbare, veilige keukenapparatuur met een lange levensduur. Technologisch geavanceerde apparatuur, die voldoet aan de eisen van iedere gebruiker: hoogrendementsbranders voor koken boven open vuur, grillplaten voor barbecue-liefhebbers, gietijzeren fry-tops voor een perfecte bereiding van vis en groenten, dikke roestvrijstalen teppanyaki-platen voor koken in oosterse stijl of de nieuwste inductietechniek. Een nieuw, gemakkelijk, veilig en duurzaam alternatief.



INDUCTION COOKING



Bij de nieuwe Steel-inductiekookplaten past het actieve kookoppervlak zich aan de pannen aan die u erop plaatst. Naast de traditionele cirkelvormige zones heeft Steel een rechthoekige Flexzone toegevoegd, waarop u meerdere pannen tegelijk kunt neerzetten. Met de bedieningsknoppen aan de voorzijde van het fornuis, kunt u het gehele kookoppervlak bedienen.



Met inductie gaat koken sneller, omdat de pan sneller warm wordt. Elektromagnetische activiteit in de kookplaat veroorzaakt elektromagnetische activiteit in de pan en de pan zelf warmt op. De pan is de bron van de warmte. Omdat er minder stappen nodig zijn om de pannen te verwarmen, wordt de warmte sneller overgebracht naar het gerecht (gemiddeld 25% tot 50% sneller).



Een gasvlam geeft veel warmte af rond de pan, een elektrische kookplaat straalt hitte uit op elk punt waar deze geen direct, stevig contact met de pan heeft.

Wanneer de warmte in de pan zelf gegenereerd wordt, zoals bij inductie, komt meer van die hitte bij het gerecht en gaat er minder warmte verloren. Dit betekent verhoogde energiezuinigheid.



Geen vlam betekent geen vetbranden en geen gas betekent geen gaslekken.

Een inductiekookplaat wordt over het algemeen niet zo heet, omdat de hitte in de pan zelf wordt gecreëerd. Dit betekent dat het minder waarschijnlijk is dat de kookplaat een brandwond veroorzaakt, omdat de pan afkoelt zodra je de hitte uitschakelt.



Omdat een inductiekookplaat zelden erg heet wordt, brandt voedsel er niet op vast. Dit betekent dat een spetter, overstroming of pastasaus eenvoudig kan worden weggeveegd met een spons.



Inductiekookplaten zijn net zo responsief als gas, maar ze hebben ook meer instellingen. Dit betekent dat een veel nauwkeurigere controle van de warmte mogelijk is voor het koken.



Combi-stoomovens - al langere tijd gangbaar in professionele keukens - maken het koken nog makkelijker: de stoomgenerator houdt de luchtvochtigheid in de oven constant 100% verzadigd, zodat de gerechten hun vocht vasthouden en hun smaak en voedingseigenschappen niet verliezen.



De afdekkap van de stoomgenerator en ook de geleiders, de zijpanelen en het achterpaneel van de oven zelf kunnen eenvoudig worden verwijderd en teruggeplaatst om ze in de vaatwasser te reinigen. Het is echter ook mogelijk de stoomgenerator na het koken nog enkele minuten te laten nastomen om eventuele aanslag eenvoudig met een schoonmaaksponsje te kunnen wegnemen.

Kiezen voor een combi-stoomoven betekent dat u kunt blijven koken zoals u gewend bent, maar dan met betere resultaten!

"KLEUR IS EEN KRACHT
DIE DE ZIEL
RECHTSTREEKS
BEÏNVLOEDT."

(Wassily Kandinsky)

Warm, koud, neutraal, glanzend, mat: kleuren combineren met vormen om karakter te geven aan onze omgeving. Het bepaalt de stemming, past de perceptie van de omgeving aan en maakt ze comfortabeler en levendiger.



steel



nero



crema



bordeaux



antracite



sabbia *



nuvola *

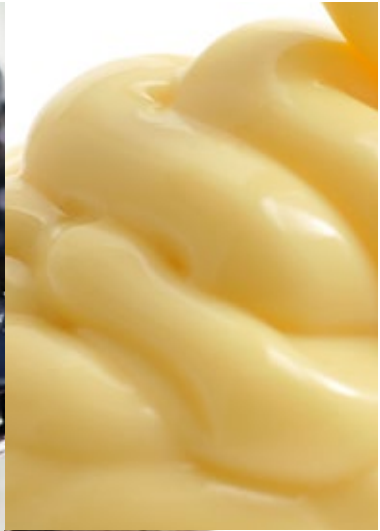


celeste *



ametista *

* matte kleuren Le Creuset







De Ascot-collectie koppelt de smaak van een moderne versie van elegante leefstijl in vorm en kleur met een Engelse touch. Een lijn van kookplaten, een modulaair systeem, inbouw-ovens, koelkasten en afzuigkappen die zorgen voor professionele uitvoeringen met geavanceerde technologie in een klassiek uiterlijk, waarmee u teruggereist in de tijd.

Een collectie, die uitdrukking geeft aan zijn kracht, zelfs als apparaten ingebouwd zijn in een moderne en minimalistische keuken.



Afzuigkap Ascot 90 cm AKL90 - Kleur Ametista
Kookplaat Ascot 90 cm met gemengde kookplaat met gasbranders en elektrische dualzone
grillplaat van gietijzer A9-4B - Kleur Ametista





Detail knop Ascot-serie – Afwerking chroom



"KLEUR BEHEERST MIJ,
IK HOEF HET NIET
NA TE JAGEN."

(Paul Klee)



Chrome



Nikkel



Messing



Bronze



Fornuis Ascot 90 cm met gaskookplaat AQ9S-6W – Kleur Antracite / Afwerking nikkel



Fornuis Ascot 120 cm met gemengde kookplaat met gasbranders en elektrische dualzone fry-top van gietijzer AQ12SF-6T – Kleur Antracite / Afwerking nikkel

Een warme sfeer, die direct herinneringen oproept aan een verleden gekenmerkt door eenvoud en functionaliteit: de inbouwovens van de Ascot-collectie combineren een subtiele retro-stijl met de meest geavanceerde keukentechnologie van nu. Zo vormen de klassieke knoppen en handgreep een harmonieus geheel met het moderne kleurendisplay, waarmee niet alleen eenvoudig de starttijd, eindtijd en bereidingstijd kunnen worden ingesteld, maar ook een keuze kan worden gemaakt uit de automatische programma's die in het geheugen zijn opgeslagen.



Ascot 60 x 60 Inbouwoven Combi-steam bordeaux



" MEN KAN NIET GOED
NADENKEN, LIEFHEBBEN,
SLAPEN ALS MEN NIET GOED
HEEFT GEDINEERD. "

(Virginia Wolf)



Fornis Ascot 100 cm met gaskookplaat met mega-wokbrander van 6 kW AQ10SFFF-4M
en driedubbele oven (combi-stoom hoofdoven, bovenste oven voor pizza's en conventionele zij-oven)
met deuren zonder ruit - Kleur Inox / Afwerking chroom







Inbouwkoelkast Ascot side-by-side 90 cm AFRB-9
Kleur Antracite / Afwerking nikkel



Fornuis Ascot 100 cm met gaskookplaat met mega-wokbrander van 6 kW AQ10SF-4M – Kleur Nero / Afwerking messing

GELUK IS
WANNEER WAT
JE DENKT EN
WAT JE ZEGT EN
WAT JE DOET,
IN VOLLEDIGE
HARMONIE IS.

(MAHATMA GANDHI)

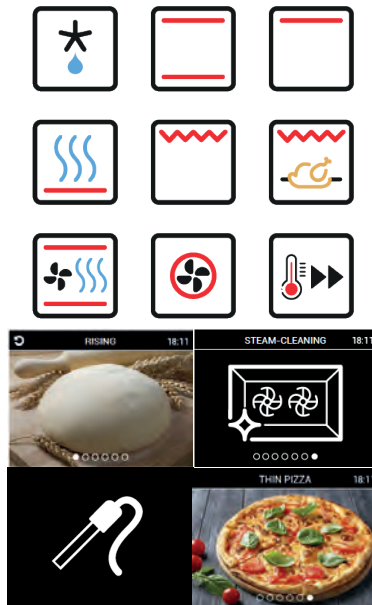




ASCOT

tradition and innovation

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 cleaning the oven using the most natural and eco-friendly method: steam.

Meat probe: a special probe that allows cooking while controlling the core temperature of the food, thus ensuring the desired degree of cooking.

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

SPECIAL MODES



ECO



SHABBAT

ECO cooking: cooks without wasting energy while respecting the environment.

Shabbat: allows the oven to cook continuously for 24 hours with the lights off and minimal energy consumption.

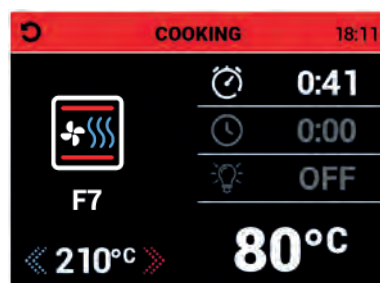
37 PRESET RECIPES



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

Simply select a recipe, and the programmer will indicate the optimal function, temperature, and cooking time. It's foolproof.

EVERYTHING AT YOUR FINGERTIPS



Function, exact temperature, cooking duration, delayed start, timer, and lights: the new TFT colour programmer provides a comprehensive view of everything happening in the oven.

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



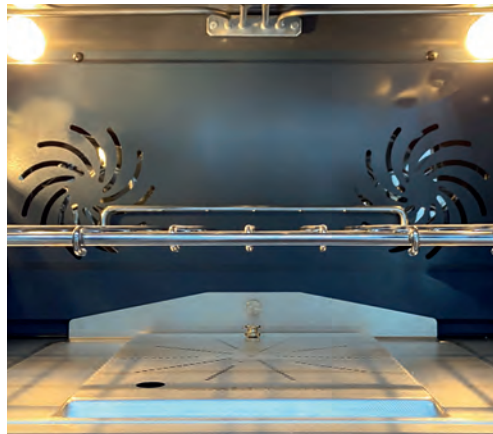
New reinforced 6mm-diameter professional shelves

SOFT CLOSE



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

INNVENT[®]
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.

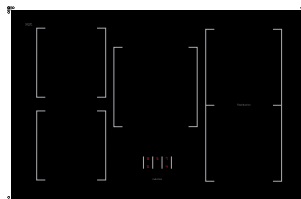
(available for 120cm e 90 cm range cookers and 90cm built-in ovens)

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.

ASCOT 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 85

PRODUCT DIMENSIONS at page 93

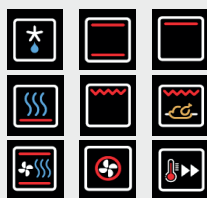


MAIN OVEN



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
HOB CONFIGURATION					
DESCRIPTION	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
MAX CONSUMPTION	5,1 kW	7,5 kW	7,5 kW	7,5 kW	7,5 kW
PRICE	€ 11174	€ 12095	€ 12095	€ 12095	€ 12095

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CU + € 537



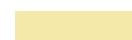
s.steel SS



RAL



nero BA



crema CR



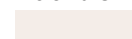
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

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 85

PRODUCT DIMENSIONS at page 93



MAIN OVEN



FUNCTIONS



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

SIDE OVEN



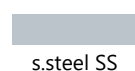
FUNCTIONS



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	€ 6797	€ 6797	€ 7717	€ 7717	€ 8507

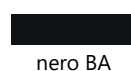
STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CU + € 537



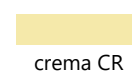
s.steel SS



RAL



nero BA



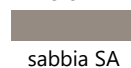
crema CR



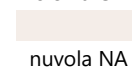
bordeaux BR



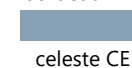
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF + € 181



ottone O



bronzo B



nikel N

ASCOT 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 85

PRODUCT DIMENSIONS at page 93



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



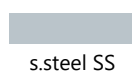
FUNCTIONS



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

TYPE NUMBER	AQ10SFF-6W	AQ10SFF-4M	AQ10SFF-4T	AQ10SFF-4B	AQ10SFF-5FI
HOB CONFIGURATION					
DESCRIPTION	6 GAS BURNERS 2 x 1 kW - 1 x 1,8 kW - 1 x 3 kW - 2 x 3,6 kW	5 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 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 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	€ 7281	€ 7281	€ 8201	€ 8201	€ 8991

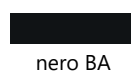
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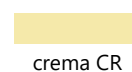
s.steel SS



RAL



nero BA



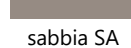
crema CR



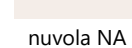
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



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ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT 100/3 SOLID DOOR

STANDARD EQUIPMENT

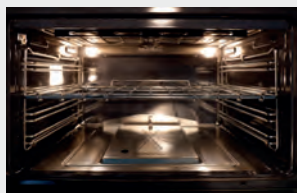
- 2 reinforced shelves (main/upper oven)
- 1 wire shelf (side oven)
- Rotisserie
- 1 stainless steel deep tray (main/upper oven)
- 1 enameled deep tray (main/upper oven)
- 1 enameled deep tray (side oven)
- 2 deep tray trivets (1 for main/pizza oven, 1 for side oven)
- Telescopic liners (2 couples)
- 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 85

PRODUCT DIMENSIONS at page 93



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-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 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	€ 7281	€ 7281	€ 8201	€ 8201	€ 8991

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CU + € 537



s.steel SS



RAL



nero BA



crema CR



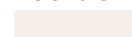
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT 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

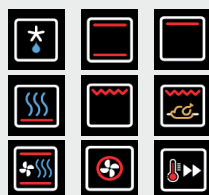
for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



MAIN OVEN



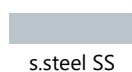
FUNCTIONS



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	€ 5509	€ 5509	€ 6430	€ 6430	€ 7219

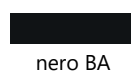
STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CU + € 537



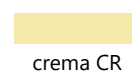
s.steel SS



RAL



nero BA



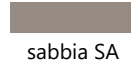
crema CR



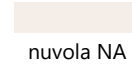
bordeaux BR



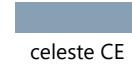
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT 70

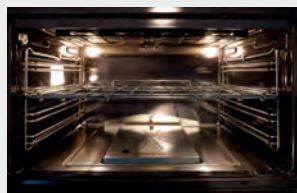
STANDARD EQUIPMENT

- 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

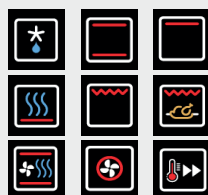
for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



MAIN OVEN



FUNCTIONS



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

TYPE NUMBER	AQ7S-4	AQ7S-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	€ 4705	€ 5901

STANDARD COLOUR	RAL CLASSIC COLOUR ODC-RAL	+ € 1557	COLOURS ON DEMAND ODC-CU	+ € 537
s.steel SS	RAL		nero BA	crema CR
			sabbia SA	nuvola NA
				bordeaux BR
				celeste CE
				antracite AN
				ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF

+ € 181



ottone O



bronzo B



nikel N

ASCOT 70/2

STANDARD EQUIPMENT

- 2 reinforced shelves
- Rotisserie
- 1 stainless steel deep tray (main oven/upper)
- 1 enameled deep tray (main oven/upper)
- 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 85

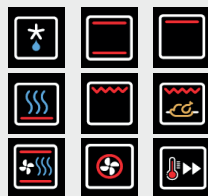
PRODUCT DIMENSIONS at page 93



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

€ 5239

€ 6435

STANDARD COLOUR

RAL CLASSIC COLOUR ODC-RAL + € 1557



s.steel SS



RAL

COLOURS ON DEMAND ODC-CU

+ € 537



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



chromo C

FINISHES ON DEMAND AF

+ € 181



ottone O



bronzo B

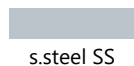


nikel N

ASCOT PULSE

DIMENSION	120	100		90	
					
STANDARD EQUIPMENT	- 1 wire shelf (main oven) - 1 wire shelf (side oven) - 1 enameled deep tray (main oven) - 1 enameled deep tray (side oven) - 2 deep tray trivets - Wok support	- 1 wire shelf (main oven) - 1 wire shelf (side oven) - 1 enameled deep tray (main oven) - 1 enameled deep tray (side oven) - 2 deep tray trivets - Wok support (gas burners version)		- 1 wire shelf - 1 enameled deep tray - 1 deep tray trivet - Wok support (gas burners version)	
MAIN OVEN	 				

STANDARD COLOUR



s.steel SS

STANDARD FINISH



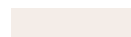
cromo C

COLOURS ON DEMAND ODC-CU

+ € 537



antracite AN



nuvola NA

FINISHES ON DEMAND AF

+ € 181



bronzo B

ASCOT 90 COOK UNIT

STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



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	€ 3916	€ 5626

ASCOT COOKTOPS

STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



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	€ 2038	€ 2959	€ 2959	€ 3749

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CO + € 356



s.steel SS



RAL



nero BA



crema CR



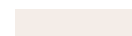
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

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 85
PRODUCT DIMENSIONS at page 93



MAIN OVEN

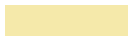


FUNCTIONS



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

TYPE NUMBER	AQFE6-S
MAX CONSUMPTION	3,05 kW
PRICE	€ 2809

STANDARD COLOUR	RAL CLASSIC COLOUR ODC-RAL	+ € 1557	COLOURS ON DEMAND ODC-FO	+ € 356
 s.steel SS	 RAL		 nero BA	 crema CR
			 bordeaux BR	 antracite AN
			 sabbia SA	 nuvola NA
			 celeste CE	 ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF

+ € 181



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)

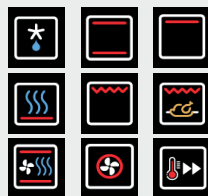
for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



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

AQFFE6-S

MAX CONSUMPTION

5,15 kW

PRICE

€ 4811

STANDARD COLOUR



s.steel SS

RAL CLASSIC COLOUR ODC-RAL + € 1557



RAL

COLOURS ON DEMAND ODC-FO + € 356



nero BA



crema CR



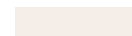
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF + € 181



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

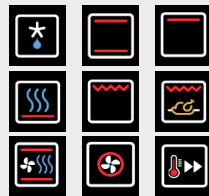
for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



MAIN OVEN



FUNCTIONS



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

TYPE NUMBER	AQFE9-S
MAX CONSUMPTION	3,65 kW
PRICE	€ 4653

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-FO + € 356

					
s.steel SS	RAL	nero BA	crema CR	bordeaux BR	antracite AN
					
		sabbia SA	nuvola NA	celeste CE	ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF + € 181



ottone O



bronzio B



nikel N

ASCOT COLUMNS

FEATURES

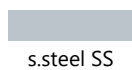
- stainless steel design column for built-in ovens
- professional look
- storage drawers and compartments

for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



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	€ 3657	€ 3657

STANDARD COLOUR



s.steel SS

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF

+ € 181



ottone O



bronzo B



nikel N

ASCOT HOODS

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 85

PRODUCT DIMENSIONS at page 93



TYPE NUMBER	AKL120	AKL100	AKL90	AKL70
DESCRIPTION	1172mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2	1000mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2	900mm width 500mm depth 554mm height 446mm height adjustment LED 4 + 2	700mm width 500mm depth 554mm height 446mm height adjustment LED 3 + 2
YEARLY CONSUMPTION	66 kWh	66 kWh	66 kWh	66 kWh
NOISE LEVEL	64 dB	64 dB	64 dB	64 dB
SUCTION POWER	900 m ³	900 m ³	900 m ³	900 m ³
PRICE	€ 3012	€ 2483	€ 2197	€ 1855

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CA + € 356



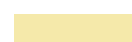
s.steel SS



RAL



nero BA



crema CR



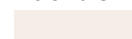
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT WORKTABLES

FEATURES

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

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



TYPE NUMBER	A12S-P	A9C-P	A7C-P	A7S-P	A4C-P
CONFIGURATION					
DESCRIPTION	120 cm 2 drawers 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	45 cm 3 drawers (1 push-pull) soft-closing
PRICE	€ 4319	€ 3401	€ 2842	€ 2842	€ 2061

ASCOT WALL UNITS

FEATURES

- stainless steel body material
- soft-closing system

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



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	€ 2013	€ 1911	€ 1232

STANDARD COLOUR **RAL CLASSIC COLOUR ODC-RAL** + € 1557 **COLOURS ON DEMAND ODC-CO** + € 356



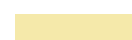
s.steel SS



RAL



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF

+ € 181

ASCOT SINKS

FEATURES

- stainless steel sink unit
- storage compartments

for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



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	€ 4319	€ 3613	€ 3613	€ 3401

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-CO + € 356



s.steel SS



RAL



nero BA



crema CR



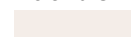
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT 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
- self-clean option
- smart wash
- side by side sliding design for cutlery basket
- 15 PS capacity
- adjustable mug shelves
- info LED
- wine glass holder
- interior LED lights
- adjustable upper basket position
- touch control
- foldable wire
- delay timer option (up to 19 hours)
- tray holder
- silent wash
- removable cutlery basket
- rinse-aid refill and salt refill indicator
- end of cycle indicator
- energy efficiency class D (A+++)

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



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

€ 4197

€ 1899

STANDARD COLOUR



s.steel SS

RAL CLASSIC COLOUR ODC-RAL



RAL

+ € 1557

COLOURS ON DEMAND ODC-CO

+ € 356



nero BA



crema CR



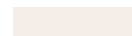
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C

FINISHES ON DEMAND AF

+ € 181



ottone O



bronzo B



nikel N

ASCOT 90 FRENCH DOOR

FEATURES

- Stainless steel doors and drawer
- 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 85

PRODUCT DIMENSIONS at page 93



TYPE NUMBER	AQFR-9F	AQFRB-9F
DESCRIPTION	free-standing stainless steel sides	built-in painted plastic sides
PRICE	€ 4811	€ 4391

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-FR + € 537



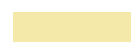
s.steel SS



RAL



nero BA



crema CR



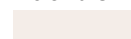
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

ASCOT 76 COMBI

FEATURES

- Stainless steel doors
- Total capacity 534 L
- Fridge capacity 403 L
- Freezer capacity 131 L
- Natural Ion Tech
- No-Frost Multicooling
- Maxi Fresh preserver
- Humidity-control crisper
- Chill Zone
- Open door alarm
- Electronic control of the temperature
- Bottle fingers
- Wine rack
- Egg holders
- Double ice cube container
- Energy class E

for extra accessories see page 85
PRODUCT DIMENSIONS at page 93



TYPE NUMBER	AQFR-7 DX	AQFR-7 SX	AQFRB-7 DX	AQFRB-7 SX
DESCRIPTION	free-standing stainless steel sides right opening	free-standing stainless steel sides left opening	Built-in sides in standard steel finish right opening	Built-in sides in standard steel finish left opening
PRICE	€ 4010	€ 4010	€ 3437	€ 3437

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 1557 COLOURS ON DEMAND ODC-FR + € 537



s.steel SS



RAL



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

FINISHES ON DEMAND AF + € 181

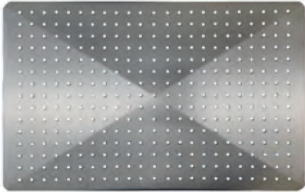
ACCESSORIES

COOKTOPS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-PB	Cast iron barbecue griddle (*in combination with DA-ST)	GENESI ASCOT *ENFASI *OXFORD	€ 206
	SA-PT	Cast iron fry top griddle	GENESI ASCOT	€ 206
	DA-TY	Stainless steel Teppanyaki plate	GENESI ASCOT ENFASI OXFORD	€ 311
	DA-ST	Cast iron fry top griddle with stainless steel support	ENFASI OXFORD	€ 264
	SA-SW	Cast iron wok support	GENESI ASCOT ENFASI OXFORD	€ 100
	SA-CG	Stainless steel cover for burners (kit of 3)	GENESI	€ 214

ACCESSORIES

OVENS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-P7 SA-P9	Pizza kit with stainless steel frame and support - 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 195 € 195
	SA-PCX	Stainless steel liners for oven (one couple)	GENESI ASCOT ENFASI OXFORD	€ 267
	SA-GT	Telescopic sliding shelf supports (one couple)	GENESI ASCOT ENFASI OXFORD	€ 156
	SA-ML	Safety handles for deep tray (one couple)	GENESI ASCOT ENFASI OXFORD	€ 61
	SA-L6V SA-L9V	Stainless steel steam tray - 60 cm oven 90 cm oven	GENESI ASCOT	€ 159 € 217
	SA-L6X SA-L9X	Stainless steel deep tray - 60 cm oven 90 cm oven	GENESI ASCOT	€ 153 € 167
	SA-L3 SA-L6 SA-L9	Enameled deep tray - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 64 € 120 € 136

ACCESSORIES

OVENS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-G6R SA-G9R	Reinforced professional wire shelf - 60 cm oven 90 cm oven	GENESI ASCOT	€ 220 € 289
	SA-G3C SA-G6C SA-G9C	Chrome wire shelf - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 136 € 159 € 217
	SA-T3 SA-T6 SA-T9	Trivet griddle - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 136 € 159 € 217

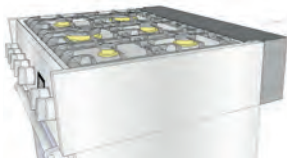
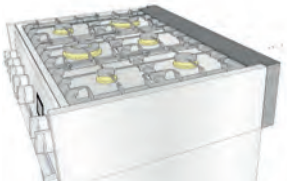
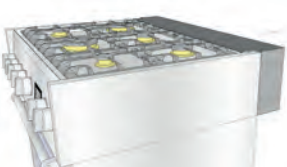
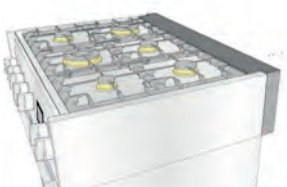
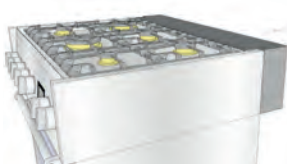
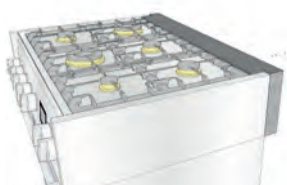
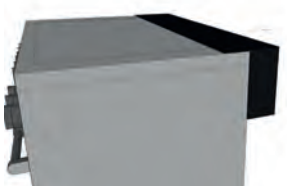
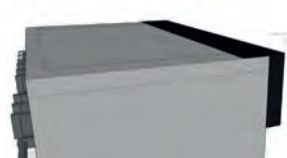
ACCESSORIES

FEET

	TYPE NUMBER	FEATURES	LINE	PRICE
	OA-PR	Adjustable plastic feet H 128-180mm	ENFASI	€ 61
	OA-PR NF	Adjustable plastic feet H 128-180mm NERO FUMO	ENFASI	€ 61
	SA-PR	Plastic feet H 35mm	GENESI	€ 61

ACCESSORIES

SPACERS

	TYPE NUMBER	FEATURES	LINE	PRICE
		10 cm stainless steel spacer -		
	GA-D7-Q	70 cm cooker	GENESI	€ 178
	GA-D9-Q	90 cm cooker		€ 184
	GA-D10-Q	100 cm cooker		€ 186
	GA-D12-Q	120 cm cooker		€ 197
		5 cm stainless steel spacer -		
	GA-D7-5-Q	70 cm cooker	GENESI	€ 178
	GA-D9-5-Q	90 cm cooker		€ 184
	GA-D10-5-Q	100 cm cooker		€ 186
	GA-D12-5-Q	120 cm cooker		€ 197
		10 cm stainless steel spacer -		
	GA-D4	45 cm unit	GENESI	€ 178
	GA-D7	70 cm unit		€ 178
	GA-D9	90 cm unit		€ 184
	GA-D12	120 cm unit		€ 197
		5 cm stainless steel spacer -		
	GA-D4-5	45 cm unit	GENESI	€ 178
	GA-D7-5	70 cm unit		€ 178
	GA-D9-5	90 cm unit		€ 184
	GA-D12-5	120 cm unit		€ 197
		10 cm stainless steel spacer for cooker/unit -		
	AA-D4	45 cm	ASCOT	€ 178
	AA-D7	70 cm		€ 178
	AA-D9	90 cm		€ 184
	AA-D10	100 cm		€ 186
	AA-D12	120 cm		€ 197
		5 cm stainless steel spacer for cooker/unit -		
	AA-D4-5	45 cm	ASCOT	€ 178
	AA-D7-5	70 cm		€ 178
	AA-D9-5	90 cm		€ 184
	AA-D10-5	100 cm		€ 186
	AA-D12-5	120 cm		€ 197
		10 cm stainless steel spacer -		
	OA-D9	90 cm cooker	ENFASI	€ 184
	OA-D10	100 cm cooker		€ 186
		10 cm nero fumo spacer -		
	OA-D9 NF	90 cm cooker	ENFASI	€ 184
	OA-D10 NF	100 cm cooker		€ 186
		5 cm stainless steel spacer -		
	OA-D9-5	90 cm cooker	ENFASI	€ 184
	OA-D10-5	100 cm cooker		€ 186
		5 cm nero fumo spacer -		
	OA-D9-5 NF	90 cm cooker	ENFASI	€ 184
	OA-D10-5 NF	100 cm cooker		€ 186

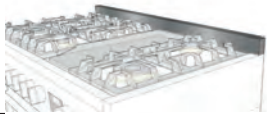
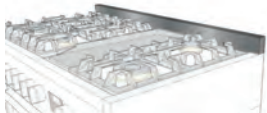
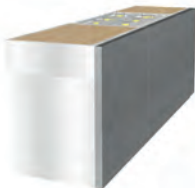
ACCESSORIES

COOKER SUPPORTS

	TYPE NUMBER	FEATURES	LINE	PRICE
		5 cm cooker/unit support and plinth		
	SA-SZ4-Q	45 cm	GENESI	€ 178
	SA-SZ7-Q	70 cm		€ 178
	SA-SZ7-D-Q	70/2		€ 178
	SA-SZ9-Q	90 cm		€ 184
	SA-SZ10-Q	100 cm		€ 186
	SA-SZ10-T-Q	100/3		€ 186
	SA-SZ12-Q	120 cm		€ 197
		3 cm cooker/unit support and plinth		
	SA-SZ4-3-Q	45 cm	GENESI	€ 178
	SA-SZ7-3-Q	70 cm		€ 178
	SA-SZ7-3-D-Q	70/2		€ 178
	SA-SZ9-3-Q	90 cm		€ 184
	SA-SZ10-3-Q	100 cm		€ 186
	SA-SZ10-3-T-Q	100/3		€ 186
	SA-SZ12-3-Q	120 cm		€ 197
	SA-SZ7-FR-Q	5 cm wine cellar support and plinth	GENESI	€ 178
	SA-SZ7-3-FR-Q	3 cm wine cellar support and plinth		€ 178
	SA-SZ7-LVS-Q	5 cm dishwasher support and plinth	GENESI	€ 178
	SA-SZ7-3-LVS-Q	3 cm dishwasher support and plinth		€ 178
		5 cm cooker/unit support and plinth		
	SA-AZ4	45 cm	ASCOT	€ 178
	SA-AZ7	70 cm		€ 178
	SA-AZ7-D	70/2		€ 178
	SA-AZ9	90 cm		€ 184
	SA-AZ10	100 cm		€ 186
	SA-AZ10-T	100/3		€ 186
	SA-AZ12	120 cm		€ 197
		3 cm cooker/unit support and plinth		
	SA-AZ4-3	45 cm	ASCOT	€ 178
	SA-AZ7-3	70 cm		€ 178
	SA-AZ7-3-D	70/2		€ 178
	SA-AZ9-3	90 cm		€ 184
	SA-AZ10-3	100 cm		€ 186
	SA-AZ10-3-T	100/3		€ 186
	SA-AZ12-3	120 cm		€ 197
	SA-AZ7-LVS	5 cm dishwasher support and plinth	ASCOT	€ 178
	SA-AZ7-3-LVS	3 cm dishwasher support and plinth		€ 178
		5 cm cooker support and plinth -		
	SA-XZ9	90 cm cooker	ENFASI/3 OXFORD	€ 184
	SA-XZ10	100 cm cooker		€ 186
	SA-XZ10-T	100/3 cooker		€ 186
		3 cm cooker support and plinth -		
	SA-XZ9-3	90 cm cooker	ENFASI/3 OXFORD	€ 184
	SA-XZ10-3	100 cm cooker		€ 186
	SA-XZ10-3-T	100/3 cooker		€ 186
		7 cm cooker support and plinth -		
	SA-XZ9-7	90 cm cooker	ENFASI/3 OXFORD	€ 184
	SA-XZ10-7	100 cm cooker		€ 186
	SA-XZ10-7-T	100/3 cooker		€ 186

ACCESSORIES

SPLASHBACKS AND COVERS

	TYPE NUMBER	FEATURES	LINE	PRICE
		6 cm splashback -		
	SA-AG7-Q	70 cm cooker	GENESI	€ 197
	SA-AG9-Q	90 cm cooker		€ 211
	SA-AG10-Q	100 cm cooker		€ 217
	SA-AG12-Q	120 cm cooker		€ 220
		6 cm splashback -		
	SA-AG4	45 cm unit	GENESI	€ 197
	SA-AG7	70 cm unit		€ 197
	SA-AG9	90 cm unit		€ 211
	SA-AG12	120 cm unit		€ 220
		5 cm deep s. steel backside cover -		
	SA-BP4	45 cm	GENESI	€ 512
	SA-BP7	70 cm		€ 512
	SA-BP9	90 cm		€ 512
	SA-BP10	100 cm		€ 512
	SA-BP12	120 cm		€ 512
		5 cm deep s. steel backside cover -		
	AA-BP4	45 cm	ASCOT	€ 512
	AA-BP7	70 cm		€ 512
	AA-BP9	90 cm		€ 512
	AA-BP10	100 cm		€ 512
	AA-BP12	120 cm		€ 512
		Rear closure for installation without backstand -		
	AA-T7	70 cm cooker	ASCOT	€ 178
	AA-T9	90 cm cooker		€ 178
	AA-T10	100 cm cooker		€ 184
	AA-T12	120 cm cooker		€ 184
	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	€ 395
	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	€ 136
	G7T-A	s.steel corner plug 70 cm x 70 cm	GENESI	€ 395
	GMA-7	s.steel corner structure 70 cm x 70 cm	GENESI	€ 826
	GA-EGI	s.steel front cover for in-line or island solution	GENESI	€ 136

ACCESSORIES

HOODS

	TYPE NUMBER	FEATURES	LINE	PRICE
		Stainless steel splashback -		
	SK70	70 x 75 x 1 cm	GENESI ENFASI	€ 222
	SK90	90 x 75 x 1 cm		€ 294
	SK100	100 x 75 x 1 cm		€ 306
	SK120	117,2 x 75 x 1 cm		€ 345
		Stainless steel splashback -		
	ASK70	70 x 75 x 1 cm	ASCOT	€ 222
	ASK90	90 x 75 x 1 cm		€ 294
	ASK100	100 x 75 x 1 cm		€ 306
	ASK120	117,2 x 75 x 1 cm		€ 345
	SA-FKS	Carbon filter kit for AKL and XK series hoods	GENESI ASCOT OXFORD	€ 97
	SA-FKEL	Carbon filter for EKL series hoods	ENFASI	€ 97
	SA-FKM	Plasma filter for Mistral	ENFASI OXFORD	€ 1360

ACCESSORIES

CLEANING

	TYPE NUMBER	FEATURES	LINE	PRICE
				
	SA-KP	Care and maintenance kit	GENESI ASCOT ENFASI OXFORD	€ 64

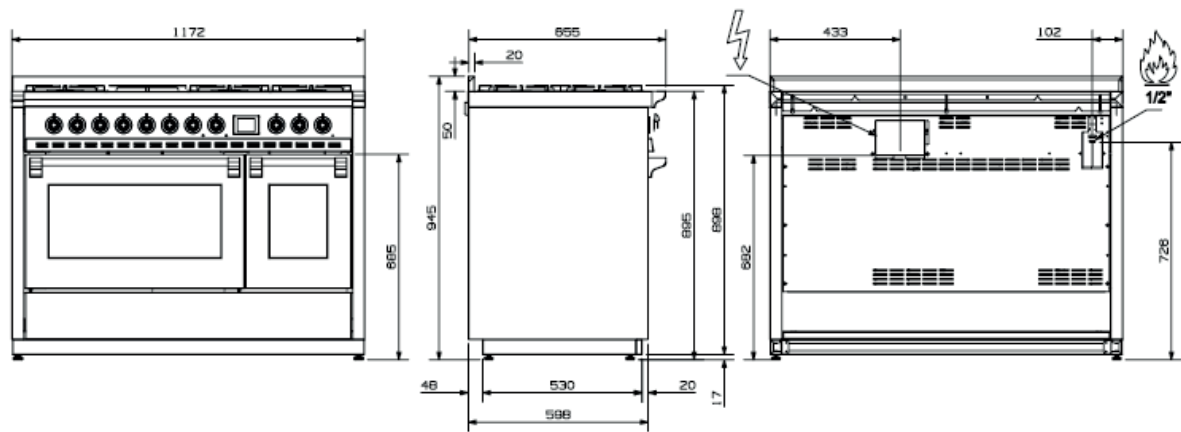
ACCESSORIES

MODULAR SYSTEM

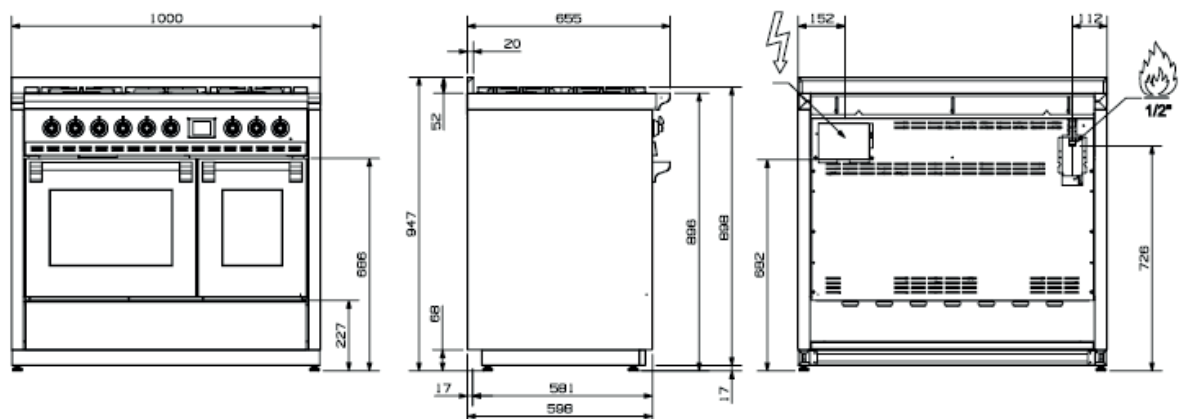
	TYPE NUMBER	FEATURES	LINE	PRICE
	MPC	Semi-pro rotating sink mixer with extractable double-jet handshower	GENESI ASCOT	€ 537
	SA-PP7 SA-PP9 SA-PP12	Benchwood cutlery tray for drawer- 70 cm 90 cm 120 cm	GENESI ASCOT	€ 311 € 537 € 781
	SA-PT7 SA-PT9 SA-PT12	Dishes and pots organizer for drawer - 70 cm 90 cm 120 cm	GENESI ASCOT	€ 108 € 153 € 184
	SA-PTKB	Kit of 3 pins for dishes and pots organizer	GENESI ASCOT	€ 64
	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	€ 306 € 439 € 756 € 915
	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	€ 306 € 439 € 756 € 915

PRODUCT DIMENSIONS

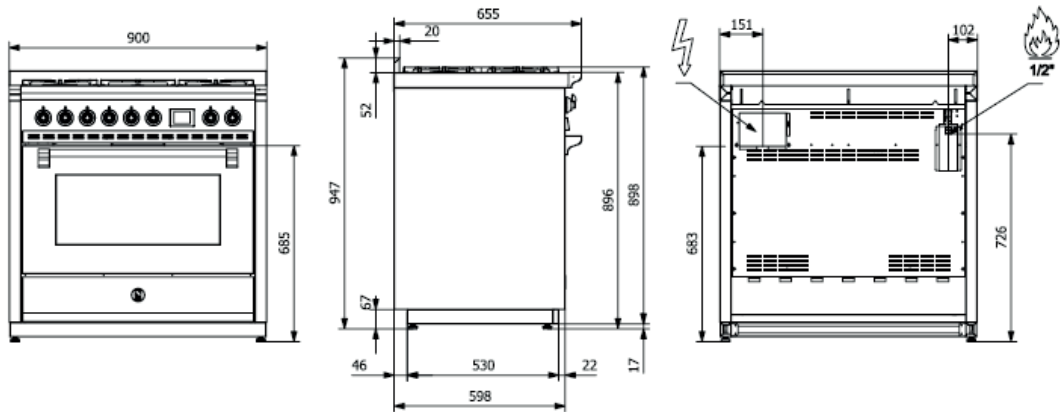
ASCOT 120



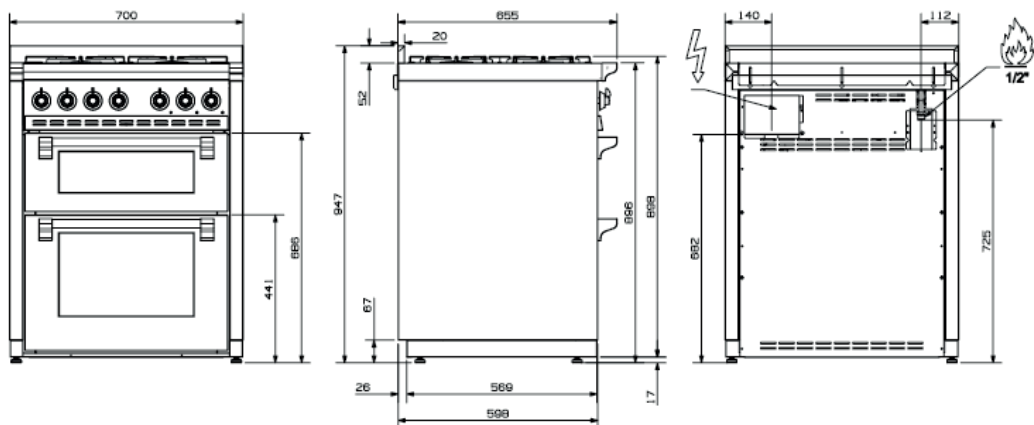
ASCOT 100 - ASCOT 100|3



ASCOT 90

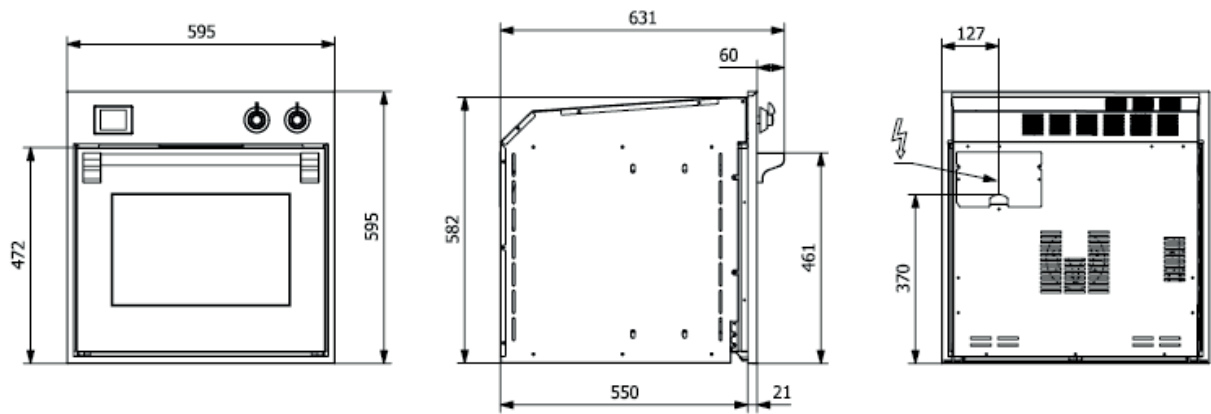


ASCOT 70 - ASCOT 70|2

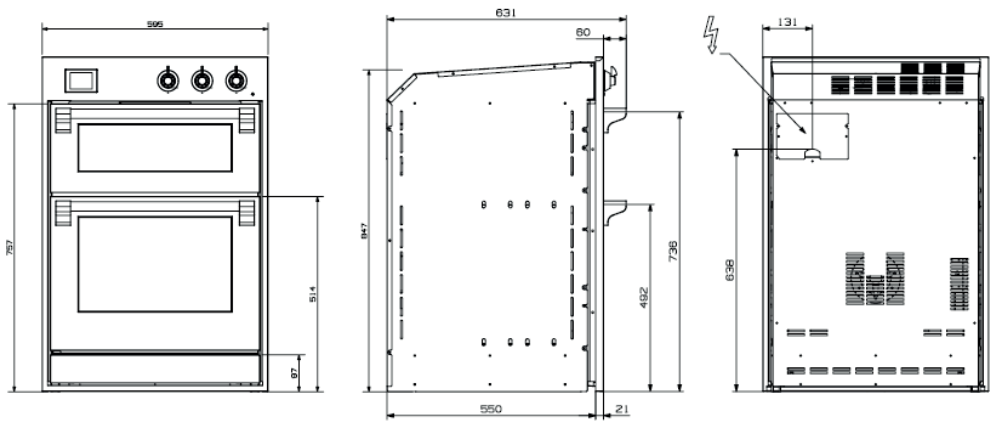


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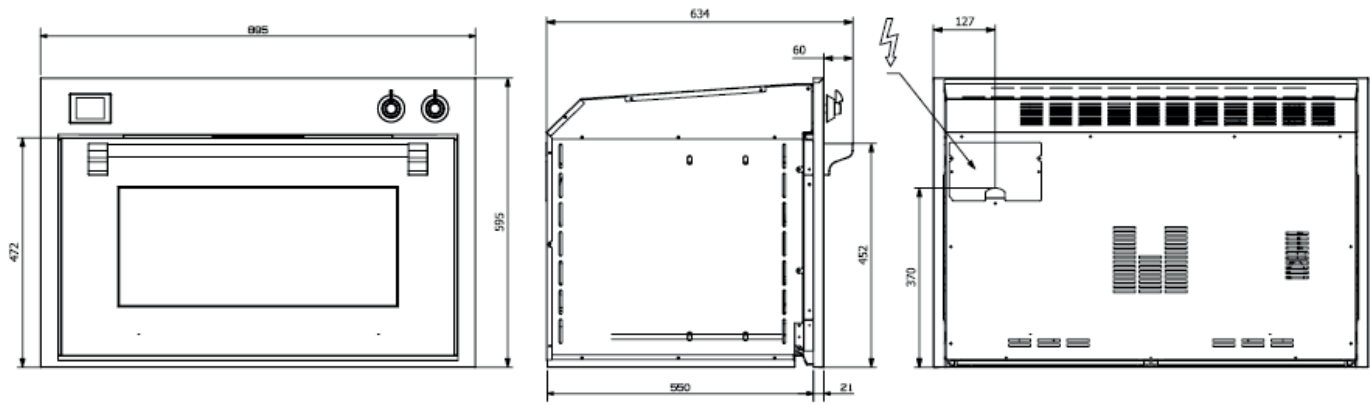
ASCOT 60X60



ASCOT 60X90

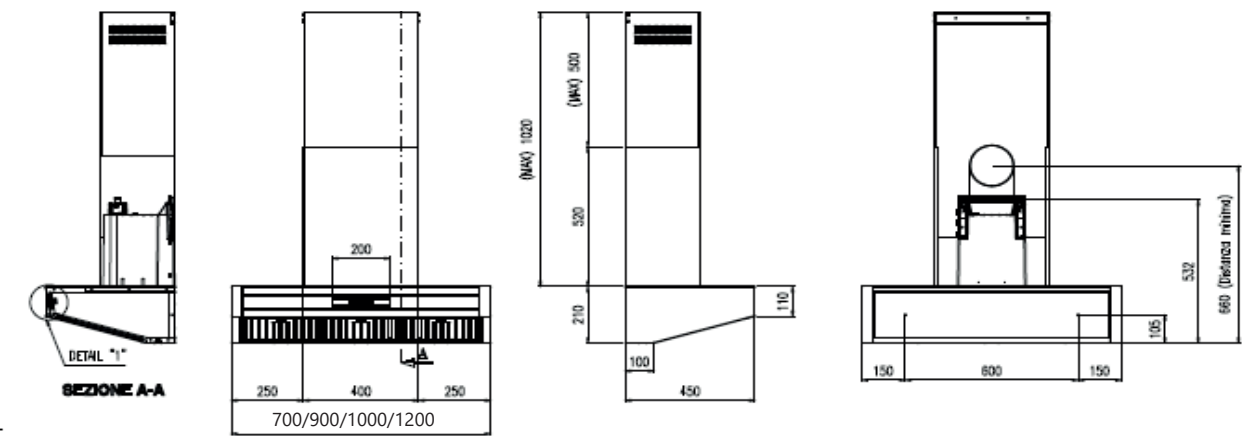


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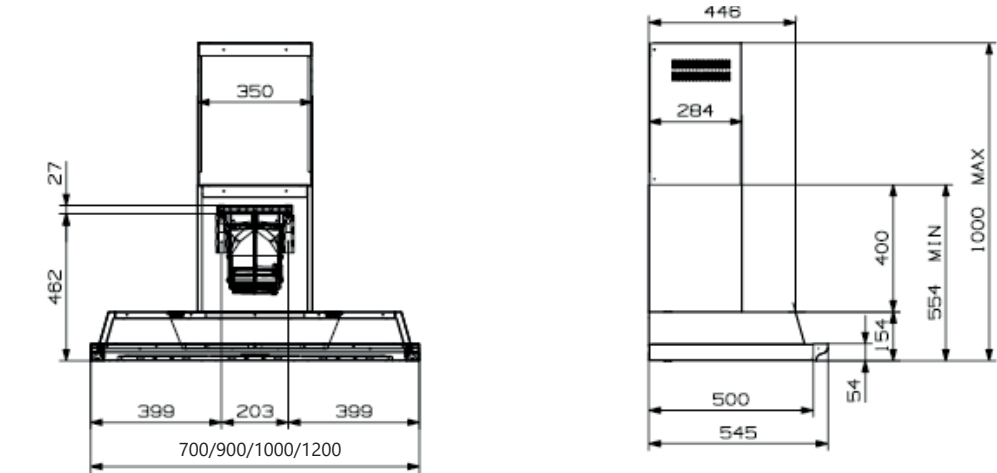


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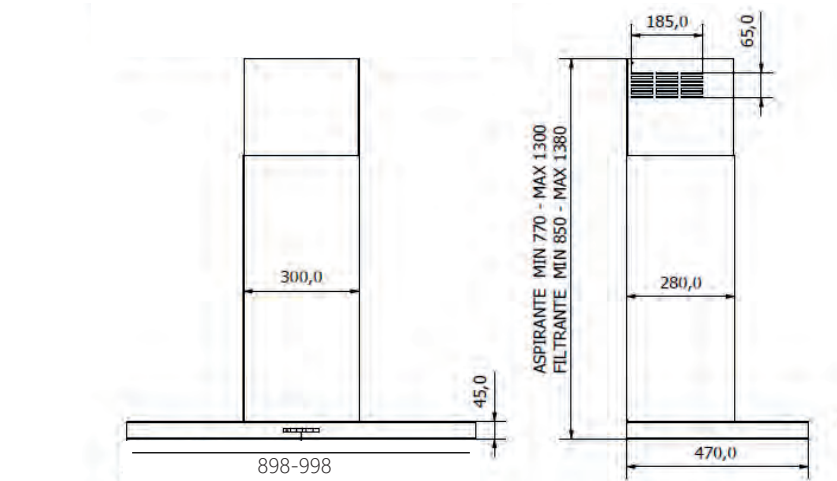
GENESI HOODS



ASCOT - OXFORD HOODS

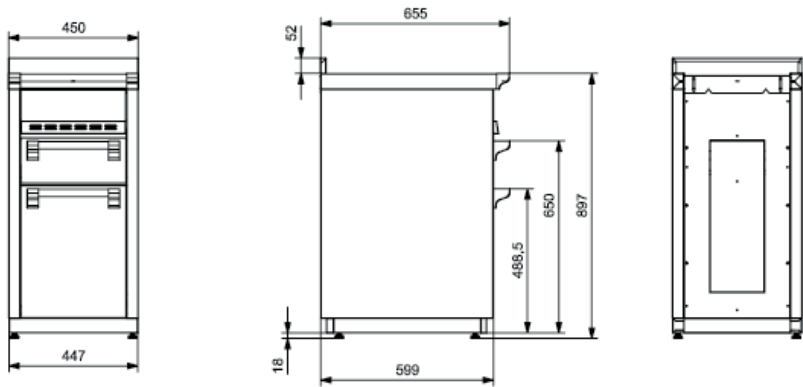


ENFASI HOODS

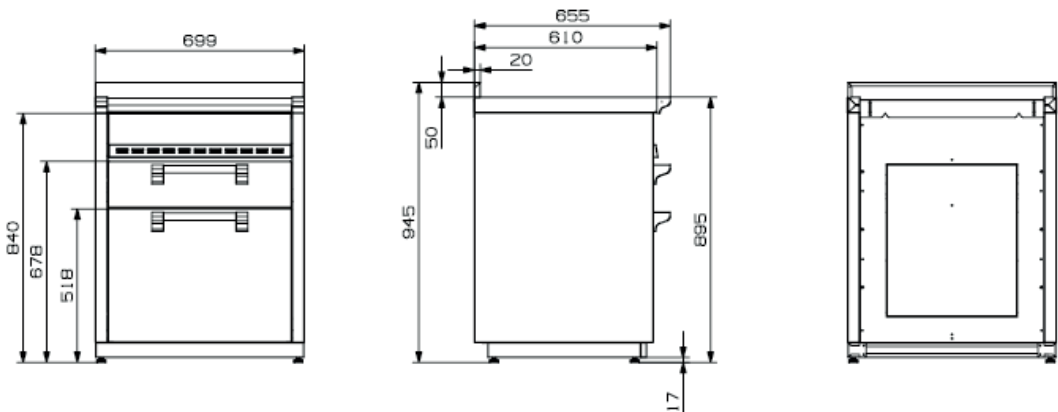


PRODUCT DIMENSIONS

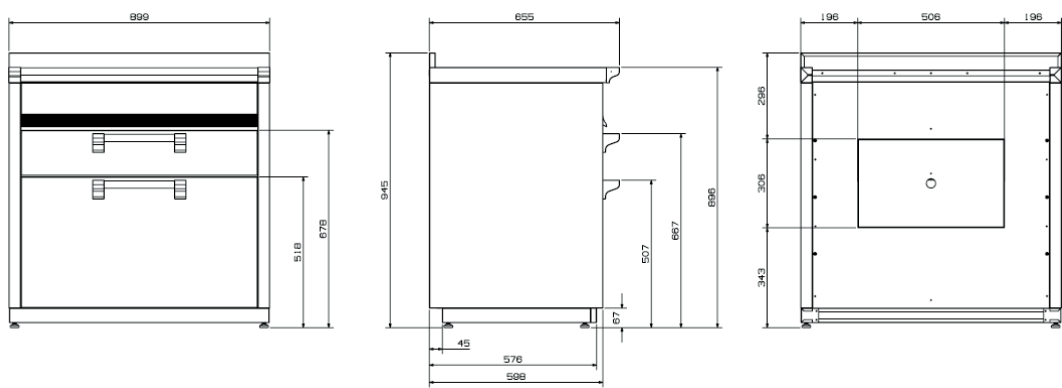
ASCOT MODULAR SYSTEM 45



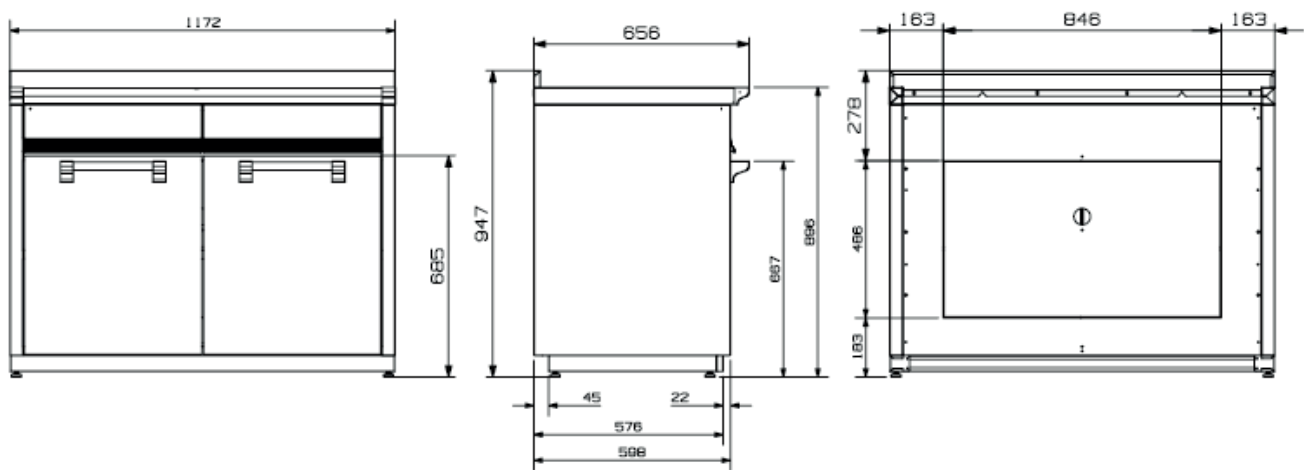
ASCOT MODULAR SYSTEM 70



ASCOT MODULAR SYSTEM 90

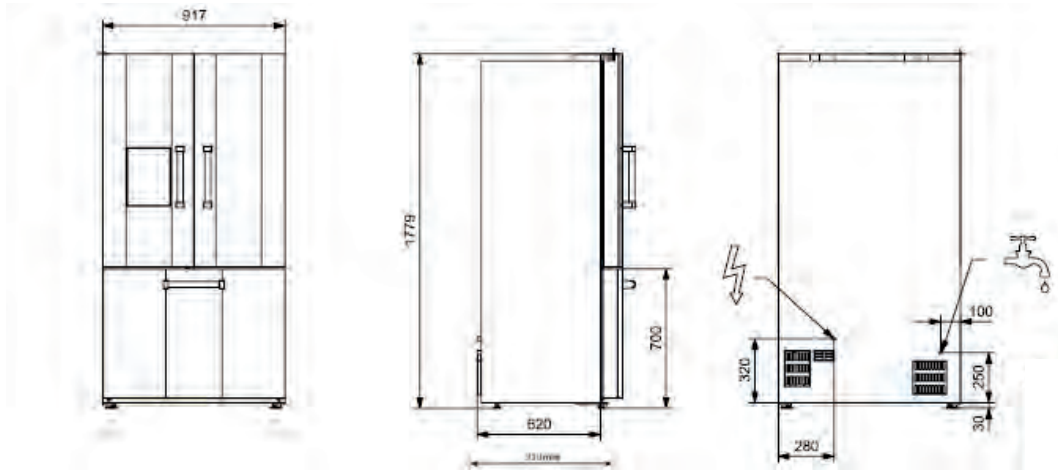


ASCOT MODULAR SYSTEM 120

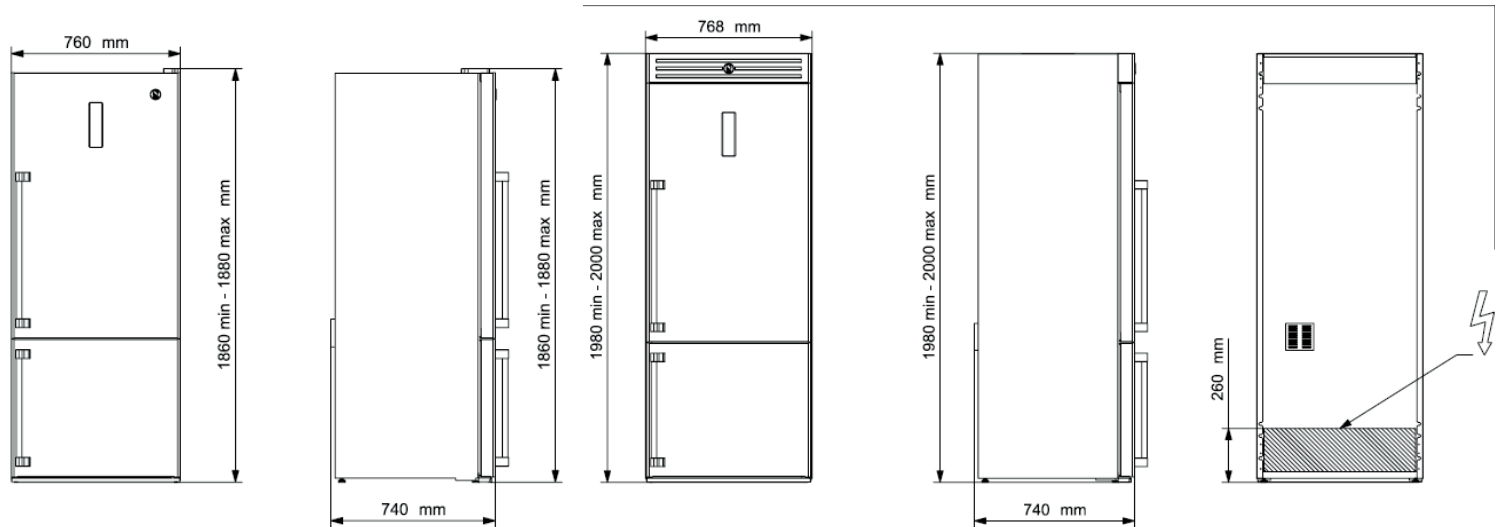


PRODUCT DIMENSIONS

GENESI - ASCOT - ENFASI FRENCH DOOR 90



GENESI - ASCOT - ENFASI COMBI 76



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