



PRICELIST 2025  
INDOOR  
40 EXPORT



# steel



In 1922, a young blacksmith named Angelo Po opened his artisan shop. He was very young but had a great passion for his job and confidence in his abilities. The production of his stoves, useful for cooking as well as for heating and drying laundry, soon became successful, and Angelo Po began their mass production, later specializing in professional kitchens for catering.

In 1999, Steel was born from the entrepreneurial vision of the Po siblings, who separated from the family company with the aim of creating something new: a household product with professional performance.



More than 100 years after this tradition began, Steel employs the fourth generation of the family, is distributed in 50 countries around the world, and produces premium appliances that combine high performance, technology, and design.



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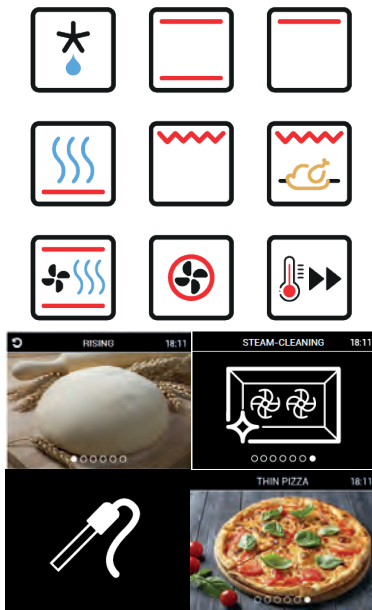
## **DIMENSIONS**

93

# GENESI

## looking at the future

### 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.

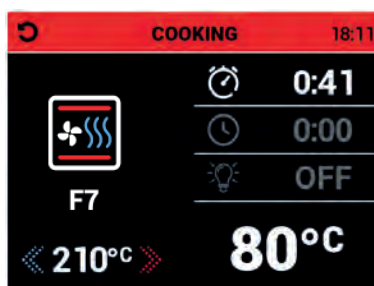
### 37 PRESET RECIPES



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 confident in our combi-steam system that we are certain you won't be able to do without it. Genesi and Ascot lines feature a combi-steam main oven as standard, now available with an enameled interior and a micro-drawn stainless steel base. Standard equipment includes removable side panels made of stainless steel, which are dishwasher safe.

## REINFORCED SHELVES



New reinforced professional shelves with a 6mm diameter

## 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, featuring double inverted rotation of the fans, distributes heat evenly throughout the oven cavity. This ensures uniform cooking not only vertically across different levels but also horizontally on each level. With this system, you can keep the oven door closed throughout the cooking process, as there is no need to rotate the tray halfway.

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

## ENHANCED LIGHTING



The enhanced oven lighting system includes an additional light positioned on the side of the oven at mid-height. This ensures that the contents of each tray are perfectly visible without needing to open the oven door, even when cooking on multiple levels.

## MULTIFUNCTION COOK TOP



Full-gas, induction, gas+electric elements. Cooktops for every need. The 5-zone induction cooktop, with two flexible zones, accommodates various types of cooking utensils, including pans, pots, and grill plates. The brass gas burners are 60% more efficient than standard aluminum burners on the market. The dual-fuel mega-wok allows you to adjust the power to your preference. Grill, frytop, and teppanyaki surfaces are heated by two separate electric zones, enabling you to use either the entire surface or just half.

# 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 85

PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS

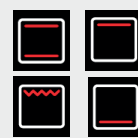


**ELECTRIC COMBI STEAM** 91 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



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

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 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 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>	€ 4621	€ 5001	€ 5001	€ 5001	€ 5001

**STANDARD COLOUR** RAL CLASSIC COLOUR ODC-RAL + € 644 **COLOURS ON DEMAND ODC-CU** + € 222

s.steel SS	RAL	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 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS

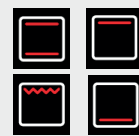


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



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

TYPE NUMBER	GQ10SF-6W	GQ10SF-4M	GQ10SF-4T	GQ10SF-4B	GQ10SF-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	€ 2811	€ 2811	€ 3191	€ 3191	€ 3518

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

s.steel SS	RAL	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 85

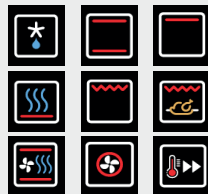
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### MAIN OVEN

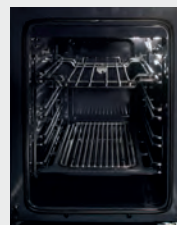


#### FUNCTIONS

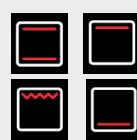


**ELECTRIC COMBI-STEAM** 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS

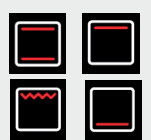


**ELECTRIC TRADITIONAL** 39 lt  
TEMP. 50°C - 265°C

### 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>	€ 3011	€ 3011	€ 3391	€ 3391	€ 3718

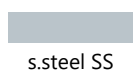
### STANDARD COLOUR

### RAL CLASSIC COLOUR ODC-RAL

+ € 644

### COLOURS ON DEMAND ODC-CU

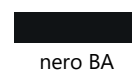
+ € 222



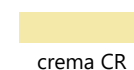
s.steel SS



RAL



nero BA



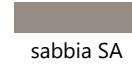
crema CR



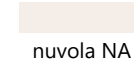
bordeaux BR



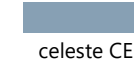
antracite AN



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 85

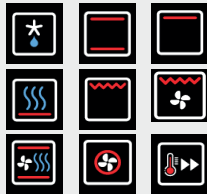
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### MAIN OVEN

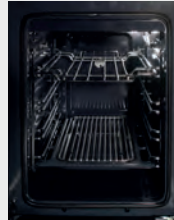


#### FUNCTIONS

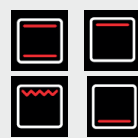


**ELECTRIC COMBI STEAM** 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



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

### UPPER OVEN



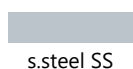
#### FUNCTIONS



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

TYPE NUMBER	GQ10SFF-D-6W	GQ10SFF-D-4M	GQ10SFF-D-4T	GQ10SFF-D-4B	GQ10SFF-D-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>	€ 3011	€ 3011	€ 3391	€ 3391	€ 3718

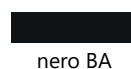
**STANDARD COLOUR** RAL CLASSIC COLOUR ODC-RAL + € 644 **COLOURS ON DEMAND ODC-CU** + € 222



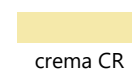
s.steel SS



RAL



nero BA



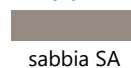
crema CR



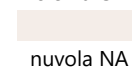
bordeaux BR



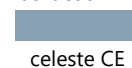
antracite AN



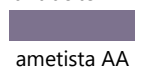
sabbia SA



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 85  
PRODUCT DIMENSIONS at page 93



## 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	€ 2278	€ 2278	€ 2659	€ 2659	€ 2985

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

s.steel SS	RAL	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 85

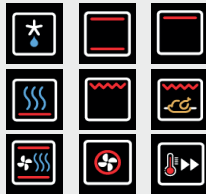
PRODUCT DIMENSIONS at page 93





## MAIN OVEN



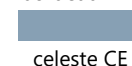
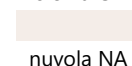
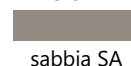
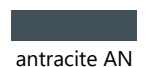
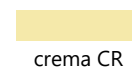
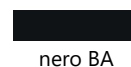
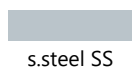
### FUNCTIONS



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	€ 1946	€ 2440

STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222





# 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)

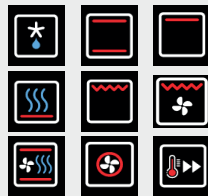
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS

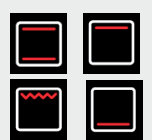


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

### UPPER OVEN



#### FUNCTIONS



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

### TYPE NUMBER

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

€ 2167

€ 2661

### STANDARD COLOUR

RAL CLASSIC COLOUR ODC-RAL + € 644

COLOURS ON DEMAND ODC-CU

+ € 222



s.steel SS



RAL



nero BA



crema CR



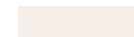
bordeaux BR



antracite AN



sabbia SA



nuvola NA















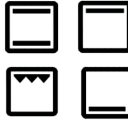





celeste CE



ametista AA



# GENESI PULSE

DIMENSION	120	100	90		
					
<b>STANDARD EQUIPMENT</b>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- 2 deep tray trivets</li> <li>- Wok support</li> <li>- 6-button digital programmer</li> </ul>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- 2 deep tray trivets</li> <li>- Wok support (gas burners version)</li> <li>- 6-button digital programmer</li> </ul>	<ul style="list-style-type: none"> <li>- 1 wire shelf</li> <li>- 1 enameled deep tray</li> <li>- 1 deep tray trivet</li> <li>- Wok support (gas burners version)</li> <li>- 6-button digital programmer</li> </ul>		
<b>MAIN OVEN</b>	  <p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>	  <p><b>ELECTRIC MULTIFUNCTION 70 lt</b> TEMP. 50°C - 265°C</p>	  <p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>		
<b>SIDE OVEN</b>	  <p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>	  <p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>			
<b>TYPE / HOB CONFIGURATION</b>	<b>GP12FF-4TM</b>	<b>GP10FF-4M</b>	<b>GP10FF-5FI</b>	<b>GP9F-4M</b>	<b>GP9F-5FI</b>
					
	5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW 1 ELECTRIC FRYTOP dual zone 2,4 kW	5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW	5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	7,5 kW	4,5 kW	11,9 kW	3,6 kW	11,1 kW
<b>PRICE</b>	€ 4254	€ 2362	€ 3069	€ 1933	€ 2640

## STANDARD COLOUR

s.steel SS



# GENESI 90 COOK UNIT

## STANDARD EQUIPMENT

- Wok support (gas burners version)



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

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	€ 1619	€ 2326

STANDARD COLOUR	RAL CLASSIC COLOUR ODC-RAL	+ € 644	COLOURS ON DEMAND ODC-CO	+ € 147
 s.steel SS	 RAL		 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 85

PRODUCT DIMENSIONS at page 93

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>	€ 843	€ 1224	€ 1224	€ 1550

# 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 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



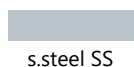
### FUNCTIONS



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>	€ 1162

## STANDARD COLOUR



s.steel SS

## RAL CLASSIC COLOUR ODC-RAL

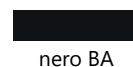
+ € 644



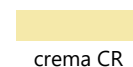
RAL

## COLOURS ON DEMAND ODC-FO

+ € 147



nero BA



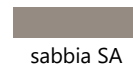
crema CR



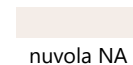
bordeaux BR



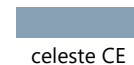
antracite AN



sabbia SA



nuvola NA



celeste 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 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS



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

## UPPER OVEN



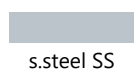
### FUNCTIONS



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

<b>TYPE NUMBER</b>	GQFFE6-S
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	€ 1990

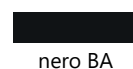
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-FO      + € 147



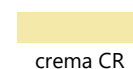
s.steel SS



RAL



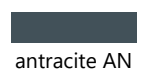
nero BA



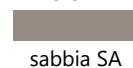
crema CR



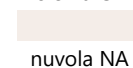
bordeaux BR



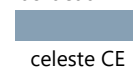
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

# 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 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



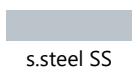
### FUNCTIONS



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>	€ 1924

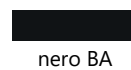
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-FO      + € 147



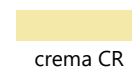
s.steel SS



RAL



nero BA



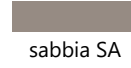
crema CR



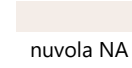
bordeaux BR



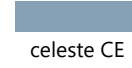
antracite AN



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 85  
PRODUCT DIMENSIONS at page 93



## 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>	€ 1058

## STANDARD COLOUR



s.steel SS

## RAL CLASSIC COLOUR ODC-RAL

+ € 644



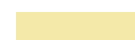
RAL

## COLOURS ON DEMAND ODC-FO

+ € 147



nero BA



crema CR



bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA



# GENESI **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	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	€ 1512	€ 1512

## STANDARD COLOUR

 s.steel SS

# GENESI HOODS

## FEATURES

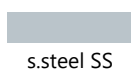
- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- professional labyrinth filters



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

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 2+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>	€ 1245	€ 1027	€ 909	€ 767

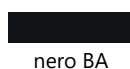
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL    + € 644      COLOURS ON DEMAND GQK170/90/100/120    + € 53



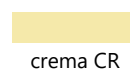
s.steel SS



RAL



nero BA



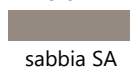
crema CR



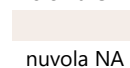
bordeaux BR



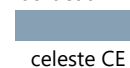
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA






# GENESI WORKTABLES

## FEATURES

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



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	€ 1786	€ 1406	€ 1175	€ 1175	€ 852




# GENESI WALL UNITS

## FEATURES

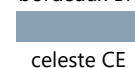
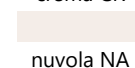
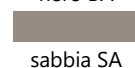
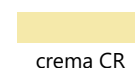
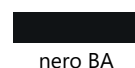
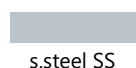
- stainless steel body material
- soft-closing system

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



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	€ 833	€ 790	€ 509

**STANDARD COLOUR**      **RAL CLASSIC COLOUR ODC-RAL**      + € 644      **COLOURS ON DEMAND ODC-CO**      + € 147



# GENESI SINKS

## FEATURES

- stainless steel sink unit
- storage compartments

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



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	€ 1786	€ 1494	€ 1494	€ 1406

STANDARD COLOUR	RAL CLASSIC COLOUR ODC-RAL	+ € 644	COLOURS ON DEMAND ODC-C	+ € 147
 s.steel SS	 RAL		 nero BA  crema CR  bordeaux BR  antracite AN  sabbia SA  nuvola NA  celeste CE  ametista AA	

# GENESI 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 - energy efficiency class D (A+++)
- end of cycle indicator

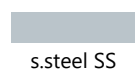


for extra accessories see page 85

PRODUCT DIMENSIONS at page 93

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	€ 1735	€ 785	€ 562

## STANDARD COLOUR



s.steel SS

## RAL CLASSIC COLOUR ODC-RAL

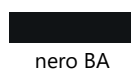
+ € 644



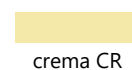
RAL

## COLOURS ON DEMAND ODC-CO

+ € 147



nero BA



crema CR



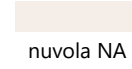
bordeaux BR



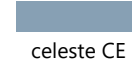
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA



# GENESI 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	GQFR-9F	GQFRB-9F
DESCRIPTION	free-standing stainless steel sides	built-in painted plastic sides
PRICE	€ 1990	€ 1816

STANDARD COLOUR	RAL CLASSIC COLOUR ODC-RAL	+ € 644	COLOURS ON DEMAND ODC-FR	+ € 222
 s.steel SS	 RAL		 nero BA  crema CR  bordeaux BR  antracite AN	 sabbia SA  nuvola NA  celeste CE  ametista AA

# GENESI76 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	GQFR-7 DX	GQFR-7 SX	GQFRB-7 DX	GQFRB-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	€ 1658	€ 1658	€ 1421	€ 1421

## STANDARD COLOUR



s.steel SS

## RAL CLASSIC COLOUR ODC-RAL



RAL

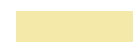
+ € 644

## COLOURS ON DEMAND ODC-FR

+ € 222



nero BA



crema CR



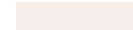
bordeaux BR



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 85  
PRODUCT DIMENSIONS at page 93

<b>TYPE NUMBER</b>	<b>G7FR-O</b>
<b>PRICE</b>	€ 2248

## STANDARD COLOUR

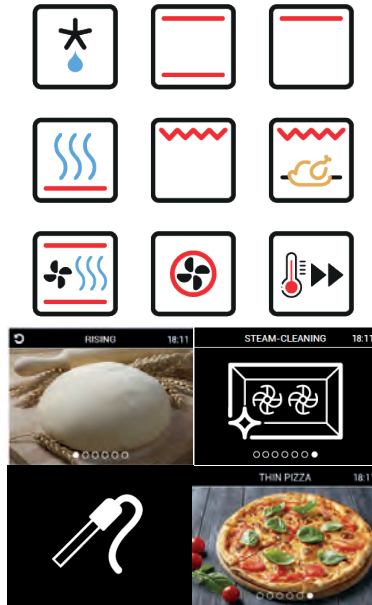
---

s.steel SS

# 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 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.

ECO

SHABBAT

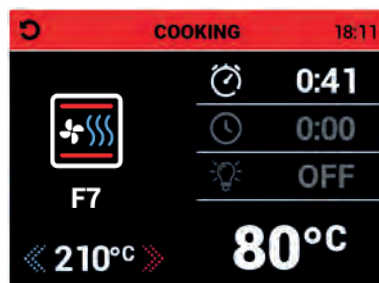
## 37 PRESET RECIPES



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



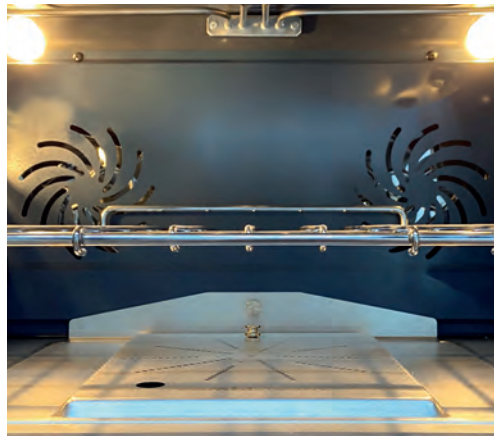
New reinforced 6mm-diameter professional shelves

## SOFT CLOSE



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

## INNVENT<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.

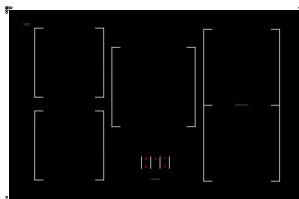
(available for 120cm e 90 cm range cookers and 90cm built-in ovens)

## 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.



# 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



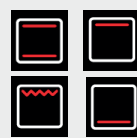
#### FUNCTIONS



### SIDE OVEN



#### FUNCTIONS



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

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

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	€ 4621	€ 5001	€ 5001	€ 5001	€ 5001

### STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

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 + € 75



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 85

PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS

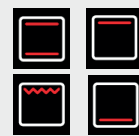


ELECTRIC COMBI STEAM 70 lt  
TEMP. 50°C - 315°C

## SIDE OVEN



### FUNCTIONS



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

TYPE NUMBER	AQ10SF-6W	AQ10SF-4M	AQ10SF-4T	AQ10SF-4B	AQ10SF-5FI
<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>	€ 2811	€ 2811	€ 3191	€ 3191	€ 3518

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

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 + € 75



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)

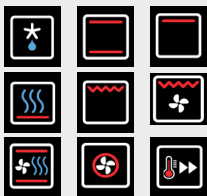
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

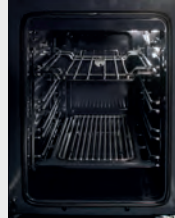


#### FUNCTIONS

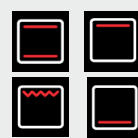


**ELECTRIC COMBI STEAM** 70 lt  
TEMP. 50°C - 315°C

### 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
<b>HOB CONFIGURATION</b>					
<b>DESCRIPTION</b>	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
<b>MAX CONSUMPTION</b>	6,6 kW	6,6 kW	9 kW	9 kW	14 kW
<b>PRICE</b>	€ 3011	€ 3011	€ 3391	€ 3391	€ 3718

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

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

## STANDARD FINISH



chromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF + € 75

# 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

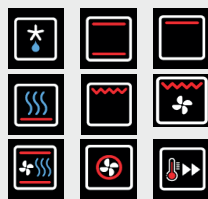
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

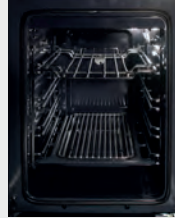


#### FUNCTIONS

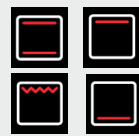


**ELECTRIC COMBI STEAM** 70 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



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

### UPPER OVEN



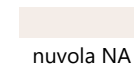
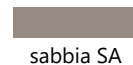
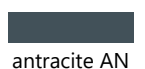
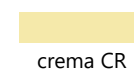
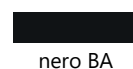
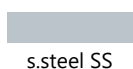
#### FUNCTIONS



**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
<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>	€ 3011	€ 3011	€ 3391	€ 3391	€ 3718

### STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222



### STANDARD FINISH



### FINISHES ON DEMAND AF + € 75

# 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
<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>	3,65 kW	3,65 kW	6,05 kW	6,05 kW	11,1 kW
<b>PRICE</b>	€ 2278	€ 2278	€ 2659	€ 2659	€ 2985

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222

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

## STANDARD FINISH



chromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF + € 75



# ASCOT 70

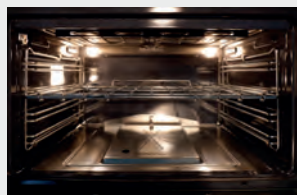
## STANDARD EQUIPMENT

- 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

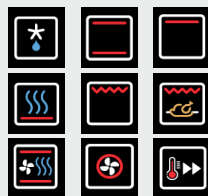
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



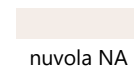
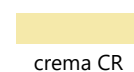
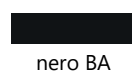
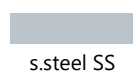
### FUNCTIONS



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	€ 1946	€ 2440

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222



## STANDARD FINISH



## FINISHES ON DEMAND AF + € 75

# ASCOT 70/2

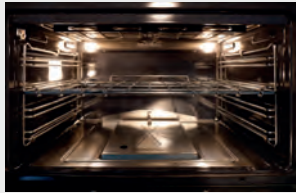
## STANDARD EQUIPMENT

- 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



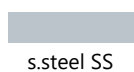
### FUNCTIONS



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	€ 2167	€ 2661

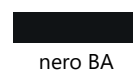
## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CU + € 222



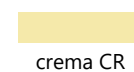
s.steel SS



RAL



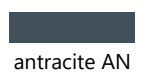
nero BA



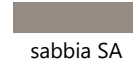
crema CR



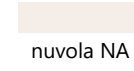
bordeaux BR



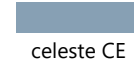
antracite AN



sabbia SA



nuvola NA

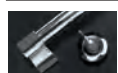


celeste CE



ametista AA

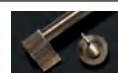
## STANDARD FINISH



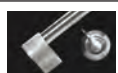
cromo C



ottone O



bronzo B



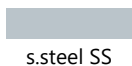
nikel N

## FINISHES ON DEMAND AF + € 75

# ASCOT PULSE

DIMENSION	120	100	90		
<b>STANDARD EQUIPMENT</b>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- 2 deep tray trivets</li> <li>- Wok support</li> </ul>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- 2 deep tray trivets</li> <li>- Wok support (gas burners version)</li> </ul>	<ul style="list-style-type: none"> <li>- 1 wire shelf</li> <li>- 1 enameled deep tray</li> <li>- 1 deep tray trivet</li> <li>- Wok support (gas burners version)</li> </ul>		
<b>MAIN OVEN</b>	<p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>	<p><b>ELECTRIC MULTIFUNCTION 70 lt</b> TEMP. 50°C - 265°C</p>	<p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>		
<b>SIDE OVEN</b>	<p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>	<p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>			
<b>TYPE / HOB CONFIGURATION</b>	<b>AP12FF-4TM</b>	<b>AP10FF-4M</b>	<b>AP10FF-5FI</b>	<b>AP9F-4M</b>	<b>AP9F-5FI</b>
	<p>5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW 1 ELECTRIC FRYTOP dual zone 2,4 kW</p>	<p>5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW</p>	<p>5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW</p>	<p>5 BRASS GAS BURNERS 1 x 1kW - 1 x 1,8kW - 1 x 3kW - 1 x 3,6kW - 1 x 6kW</p>	<p>5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW</p>
<b>MAX CONSUMPTION</b>	7,5 kW	4,5 kW	11,9 kW	3,6 kW	11,1 kW
<b>PRICE</b>	€ 4254	€ 2362	€ 3069	€ 1933	€ 2640

## STANDARD COLOUR



s.steel SS

## STANDARD FINISH



cromo C

## COLOURS ON DEMAND ODC-CU

+ € 222



antracite AN

nuvola NA

## FINISHES ON DEMAND AF

+ € 75



bronzo B



# ASCOT 90 COOK UNIT


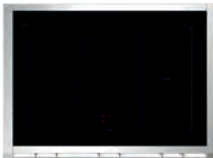
## STANDARD EQUIPMENT

- Wok support (gas burners version)

for extra accessories see page 85

PRODUCT DIMENSIONS at page 93



TYPE NUMBER	A9C-6W	A9C-5FI
<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 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	7,4 kW
<b>PRICE</b>	€ 1619	€ 2326

# 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
<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>	€ 843	€ 1224	€ 1224	€ 1550

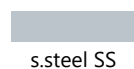
## STANDARD COLOUR

## RAL CLASSIC COLOUR ODC-RAL

+ € 644

## COLOURS ON DEMAND ODC-CO

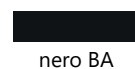
+ € 147



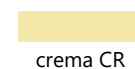
s.steel SS



RAL



nero BA



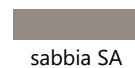
crema CR



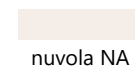
bordeaux BR



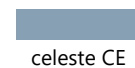
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

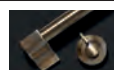
## STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF

+ € 75

# 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



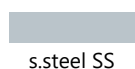
### FUNCTIONS



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

<b>TYPE NUMBER</b>	AQFE6-S
<b>MAX CONSUMPTION</b>	3,05 kW
<b>PRICE</b>	€ 1162

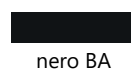
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-FO      + € 147



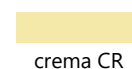
s.steel SS



RAL



nero BA



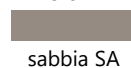
crema CR



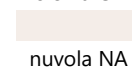
bordeaux BR



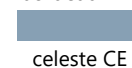
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF      + € 75

# 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



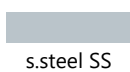
### FUNCTIONS



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

<b>TYPE NUMBER</b>	AQFFE6-S
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	€ 1990

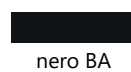
## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-FO + € 147



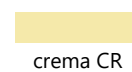
s.steel SS



RAL



nero BA



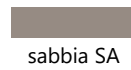
crema CR



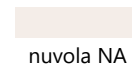
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



chromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF + € 75

# 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

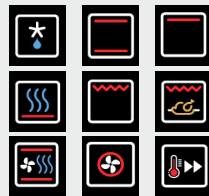
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



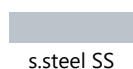
### FUNCTIONS



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

<b>TYPE NUMBER</b>	AQFE9-S
<b>MAX CONSUMPTION</b>	3,65 kW
<b>PRICE</b>	€ 1924

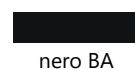
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-FO      + € 147



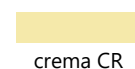
s.steel SS



RAL



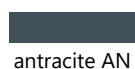
nero BA



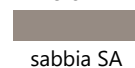
crema CR



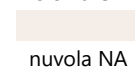
bordeaux BR



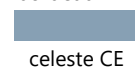
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF      + € 75



# 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	€ 1512	€ 1512

## STANDARD COLOUR

s.steel SS

## STANDARD FINISH



chromo C

## FINISHES ON DEMAND AF

+ € 75



ottone O



bronzo B



nikel N

# ASCOT HOODS

## FEATURES

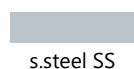
- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- new professional labyrinth filters



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	AKL120	AKL100	AKL90	AKL70
<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 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
<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>	€ 1245	€ 1027	€ 909	€ 767

## STANDARD COLOUR



s.steel SS

## RAL CLASSIC COLOUR ODC-RAL

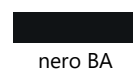
+ € 644



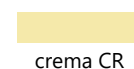
RAL

## COLOURS ON DEMAND ODC-CA

+ € 147



nero BA



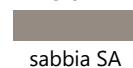
crema CR



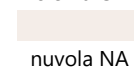
bordeaux BR



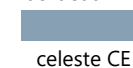
antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



chromo C

## FINISHES ON DEMAND AF

+ € 75



ottone O



bronzo B



nikel N

# 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	€ 1786	€ 1406	€ 1175	€ 1175	€ 852

# 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	€ 833	€ 790	€ 509

## STANDARD COLOUR

## RAL CLASSIC COLOUR ODC-RAL

+ € 644

## COLOURS ON DEMAND ODC-CO

+ € 147



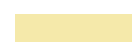
s.steel SS



RAL



nero BA



crema CR



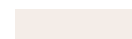
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



chromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF

+ € 75



# ASCOT SINKS

## FEATURES

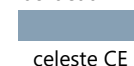
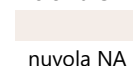
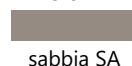
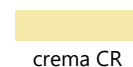
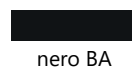
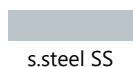
- stainless steel sink unit
- storage compartments

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	€ 1786	€ 1494	€ 1494	€ 1406

## STANDARD COLOUR RAL CLASSIC COLOUR ODC-RAL + € 644 COLOURS ON DEMAND ODC-CO + € 147



## STANDARD FINISH



## FINISHES ON DEMAND AF + € 75

# ASCOT DISHWASHER

## FEATURES

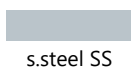
- 9 programs: Jet wash 14', Quick 30' 40°C, - half load option
- Eco, Super 50' 60°C, Dual Pro Wash 60°C, - extra dry option
- Hygiene 70°C, Smart 30-50°C, Smart 50-60°C, Smart 60-70°C - energy save option
- smart wash - self-clean option
- 15 PS capacity - side by side sliding design for cutlery basket
- 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 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	€ 1735	€ 785

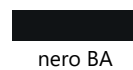
## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-CO      + € 147



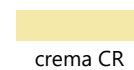
s.steel SS



RAL



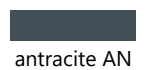
nero BA



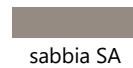
crema CR



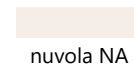
bordeaux BR



antracite AN



sabbia SA



nuvola NA



celeste CE



ametista AA

## STANDARD FINISH



cromo C



ottone O



bronzo B



nikel N

## FINISHES ON DEMAND AF      + € 75

# ASCOT 90 FRENCH DOOR

## FEATURES

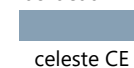
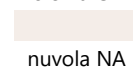
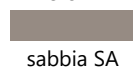
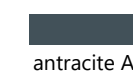
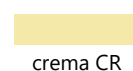
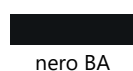
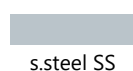
- Stainless steel doors and drawer
- Total capacity 596 L
- Fridge capacity 419 L
- Freezer capacity 177 L
- Durable inverter technology
- Plumbed water dispenser
- Metal glide drawers
- LED touch display
- Ice maker (in the freezer)
- Surround LED lighting
- Electronic temperature control
- Open door 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	€ 1990	€ 1816

## STANDARD COLOUR      RAL CLASSIC COLOUR ODC-RAL      + € 644      COLOURS ON DEMAND ODC-FR      + € 222



## STANDARD FINISH



## FINISHES ON DEMAND AF      + € 75

# ASCOT 76 COMBI

## FEATURES

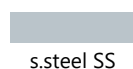
- Stainless steel doors
- Total capacity 534 L
- Fridge capacity 403 L
- Freezer capacity 131 L
- Natural Ion Tech
- No-Frost Multicooling
- Maxi Fresh preserver
- Humidity-control crisper
- Chill Zone
- Open door alarm
- Electronic control of the temperature
- Bottle fingers
- Wine rack
- Egg holders
- 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	€ 1658	€ 1658	€ 1421	€ 1421

## STANDARD COLOUR



s.steel SS

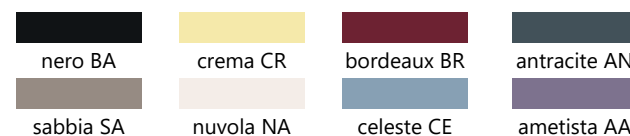
## RAL CLASSIC COLOUR ODC-RAL



RAL

+ € 644

## COLOURS ON DEMAND ODC-FR



nero BA

crema CR

bordeaux BR

antracite AN

sabbia SA

nuvola NA

celeste CE

ametista AA

+ € 222

## STANDARD FINISH



cromo C

## FINISHES ON DEMAND AF

+ € 75



ottone O



bronzo B

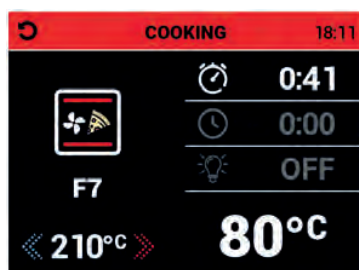


nikel N

# ENFASI

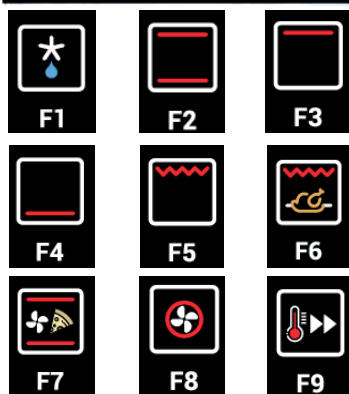
## essential design

EVERYTHING  
WITHIN REACH



Exact temperature, function, delayed start, timer, lights: the new color TFT programmer provides a comprehensive overview of everything happening inside the oven at any time.

MULTIFUNCTION



Defrosting, static, top heat only, bottom heat only, grill, grill with rotisserie, pizza, convection, rapid preheating. The special pizza function allows the oven to reach a temperature of 315°C, enabling a perfect pizza to be cooked in just a few minutes, even on multiple levels. The probe allows for cooking with monitoring of the core temperature of the food, enabling the degree of doneness to be measured.

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



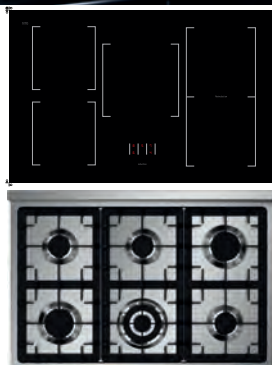
Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway. (available 90 cm range cookers)

ENHANCED  
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 85  
PRODUCT DIMENSIONS at page 93



### 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-5FIW

### 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

€ 2082

€ 2789

### STANDARD COLOUR

s.steel SS

### COLOURS ON DEMAND ODC-CE

+ € 114

antracite AN



# 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 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

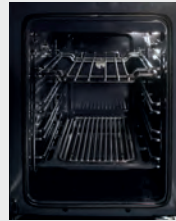


#### FUNCTIONS

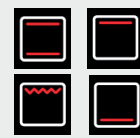


ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 315°C



### SIDE OVEN




#### FUNCTIONS



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

TYPE NUMBER	EQ10FF-6 NF	EQ10FF-5FIW 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	€ 2195	€ 2903

## STANDARD COLOUR

  
nero fumo NF

# 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)

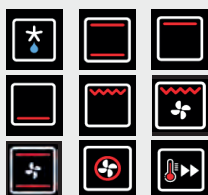
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS



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

EQ10FFF-6

EQ10FFF-5FIW

## 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

€ 2282

€ 2989

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-CE

+ € 114

antracite AN

# ENFASI 100/3

## 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)

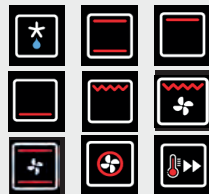
for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS

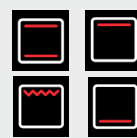


ELECTRIC MULTIFUNCTION 70 lt  
TEMP. 50°C - 265°C

### 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

EQ10FFF-6 NF

EQ10FFF-5FIW 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

€ 2395

€ 3103

### STANDARD COLOUR



nero fumo NF

# 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 85  
PRODUCT DIMENSIONS at page 93





## MAIN OVEN



### FUNCTIONS



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

TYPE NUMBER	EQ9F-6	EQ9F-5FIW
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	€ 1549	€ 2256

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-CE

+ € 114

antracite AN

# 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 85  
PRODUCT DIMENSIONS at page 93

## MAIN OVEN



### FUNCTIONS















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

TYPE NUMBER	EQ9F-6 NF	EQ9F-5FIW 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	€ 1663	€ 2370

## STANDARD COLOUR

nero fumo NF

# ENFASI PULSE










DIMENSION	100		90	
				
<b>STANDARD EQUIPMENT</b>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- Wok support (gas burners version)</li> <li>- Digital programmer</li> </ul>		<ul style="list-style-type: none"> <li>- 1 wire shelf</li> <li>- 1 enameled deep tray</li> <li>- Wok support (gas burners version)</li> <li>- Digital programmer</li> </ul>	
<b>MAIN OVEN</b>	  <p><b>ELECTRIC MULTIFUNCTION 70 lt</b> TEMP. 50°C - 265°C</p>		  <p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>	
<b>SIDE OVEN</b>	  <p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>			
<b>TYPE / HOB CONFIGURATION</b>	<b>EP10FF-6</b>	<b>EP10FF-5FIW</b>	<b>EP9F-6</b>	<b>EP9F-5FIW</b>
				
	6 GAS BURNERS 1 x 1kW - 2 x 1,8kW - 2 x 3kW - 1 x 3,6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW	6 GAS BURNERS 1 x 1kW - 2 x 1,8kW - 2 x 3kW - 1 x 3,6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	4,5 kW	11,9 kW	3,6 kW	11,1 kW
<b>PRICE</b>	€ 1932	€ 2639	€ 1400	€ 2107

## STANDARD COLOUR

s.steel SS



# ENFASI PULSE ALL BLACK

DIMENSION	100		90	
				
<b>STANDARD EQUIPMENT</b>	<ul style="list-style-type: none"> <li>- 1 wire shelf (main oven)</li> <li>- 1 wire shelf (side oven)</li> <li>- 1 enameled deep tray (main oven)</li> <li>- 1 enameled deep tray (side oven)</li> <li>- Wok support (gas burners version)</li> <li>- Digital programmer</li> </ul>		<ul style="list-style-type: none"> <li>- 1 wire shelf</li> <li>- 1 enameled deep tray</li> <li>- Wok support (gas burners version)</li> <li>- Digital programmer</li> </ul>	
<b>MAIN OVEN</b>	 <p><b>ELECTRIC MULTIFUNCTION 70 lt</b> TEMP. 50°C - 265°C</p>		 <p><b>ELECTRIC MULTIFUNCTION 91 lt</b> TEMP. 50°C - 265°C</p>	
<b>SIDE OVEN</b>	 <p><b>ELECTRIC TRADITIONAL 39 lt</b> TEMP. 50°C - 265°C</p>			
<b>TYPE / HOB CONFIGURATION</b>	<b>EP10FF-6 NF</b>	<b>EP10FF-5FIW NF</b>	<b>EP9F-6 NF</b>	<b>EP9F-5FIW NF</b>
				
	6 GAS BURNERS 1 x 1kW - 2 x 1,8kW - 2 x 3kW - 1 x 3,6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW	6 GAS BURNERS 1 x 1kW - 2 x 1,8kW - 2 x 3kW - 1 x 3,6kW	5 INDUCTIONS 2 x 1,85kW - 1 x 2,1kW 2 flex zones x 2,1 kW
<b>MAX CONSUMPTION</b>	4,5 kW	11,9 kW	3,6 kW	11,1 kW
<b>PRICE</b>	€ 2046	€ 2753	€ 1513	€ 2221

## STANDARD COLOUR



nero fumo NF



# ENFASI HOBS DESIGN40

## FEATURES

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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	E9P-6	E9P-5FIW
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	€ 795	€ 1502

## STANDARD COLOUR

s.steel SS

# ENFASI HOBS



## DESIGN40 ALL BLACK

### FEATURES

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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	E9P-6 NF	E9P-5FIW 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	€ 909	€ 1606

### STANDARD COLOUR

 nero fumo NF

# ENFASI 60X60 DESIGN40

## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## 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>	€ 751

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-FE

+ € 147

antracite AN

# ENFASI 60X60 DESIGN40 ALL BLACK

## STANDARD EQUIPMENT

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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

## MAIN OVEN




### FUNCTIONS



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

<b>TYPE NUMBER</b>	EQFE6 NF
<b>MAX CONSUMPTION</b>	3,05 kW
<b>PRICE</b>	€ 865

## STANDARD COLOUR

  
nero fumo NF

# 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 85  
PRODUCT DIMENSIONS at page 93



### 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
<b>MAX CONSUMPTION</b>	5,15 kW
<b>PRICE</b>	€ 1420

### STANDARD COLOUR

s.steel SS

### COLOURS ON DEMAND ODC-FE

antracite AN

+ € 147



# 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 85  
PRODUCT DIMENSIONS at page 93



### 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>	€ 1534

### STANDARD COLOUR

  
nero fumo NF

# ENFASI 90X60 DESIGN40

## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS



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

<b>TYPE NUMBER</b>	EQFE9
<b>MAX CONSUMPTION</b>	3,65 kW
<b>PRICE</b>	€ 1104

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-FE

+ € 147

antracite AN

# ENFASI 90X60 DESIGN40 ALL BLACK

## STANDARD EQUIPMENT

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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

## MAIN OVEN



### FUNCTIONS



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

<b>TYPE NUMBER</b>	EQFE9 NF
<b>MAX CONSUMPTION</b>	3,65 kW
<b>PRICE</b>	€ 1218

## STANDARD COLOUR

nero fumo NF

# ENFASI HOODS DESIGN40

## FEATURES

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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	EKL100	EKL90
<b>DESCRIPTION</b>	998mm width 470mm depth 770/850mm height 530mm height adjustment LED strip 3000K	898mm width 470mm depth 770/850mm height 530mm height adjustment LED strip 3000K
<b>YEARLY CONSUMPTION</b>	64 kWh	64 kWh
<b>NOISE LEVEL</b>	59 dB	59 dB
<b>SUCTION POWER</b>	850 m <sup>3</sup>	850 m <sup>3</sup>
<b>PRICE</b>	€ 805	€ 716

## STANDARD COLOUR

s.steel SS

# ENFASI HOODS

## DESIGN40 ALL BLACK

### FEATURES


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



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	EKL100 NF	EKL90 NF
DESCRIPTION	998mm width 470mm depth 770/850mm height 530mm height adjustment LED strip 3000K	898mm width 470mm depth 770/850mm height 530mm height adjustment LED strip 3000K
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	€ 919	€ 830

### STANDARD COLOUR

  
nero fumo NF

# ENFASI 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	EQFR-9F	EQFRB-9F
DESCRIPTION	free-standing stainless steel sides	built-in painted plastic sides
PRICE	€ 1990	€ 1816

### STANDARD COLOUR

s.steel SS

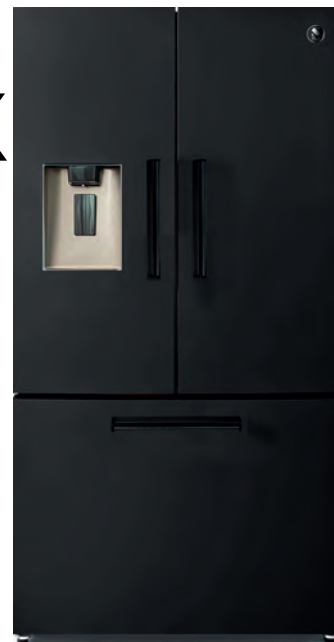


# ENFASI 90

## FRENCH-DOOR ALL BLACK

### 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	EQFR-9F NF	EQFRB-9F NF
DESCRIPTION	free-standing s. steel sides painted nero fumo	built-in painted plastic sides
PRICE	€ 2103	€ 1930

### STANDARD COLOUR

  
nero fumo NF

# ENFASI 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	EQFR-7 DX	EQFR-7 SX	EQFRB-7 DX	EQFRB-7 SX
DESCRIPTION	free-standing s. steel sides right opening	free-standing s. steel sides right opening	Built-in sides in standard steel finish right opening	Built-in sides in standard steel finish left opening
PRICE	€ 1658	€ 1658	€ 1421	€ 1421

## STANDARD COLOUR

s.steel SS

# ENFASI 76

## COMBI ALL BLACK

### 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	EQFR-7 DX NF	EQFR-7 SX NF	EQFRB-7 DX NF	EQFRB-7 SX NF
DESCRIPTION	free-standing s. steel sides painted nero fumo right opening	free-standing s. steel sides painted nero fumo right opening	Built-in sides in standard steel finish right opening	Built-in sides in standard steel finish left opening
PRICE	€ 1772	€ 1772	€ 1535	€ 1535

### STANDARD COLOUR



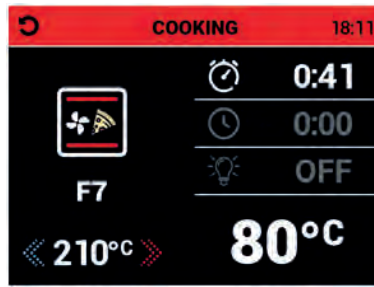
nero fumo NF

# ENFASI MISTRAL

all in one

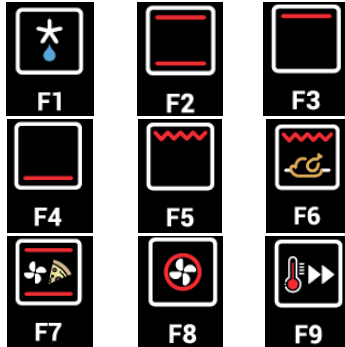
*The first range cooker that combines an oven, a cook top and an advanced suction system in one product.*

EVERYTHING  
WITHIN REACH



Exact temperature, function, delayed start, timer, lights: the new color TFT programmer provides a comprehensive overview of everything happening inside the oven at any time.

MULTIFUNCTION



Defrosting, static, top heat only, bottom heat only, grill, grill with rotisserie, pizza, convection, rapid preheating. The special pizza function allows the oven to reach a temperature of 315°C, enabling a perfect pizza to be cooked in just a few minutes, even on multiple levels. The probe allows for cooking with monitoring of the core temperature of the food, enabling the degree of doneness to be measured.

**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)

ENHANCED  
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 100 MISTRAL

## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

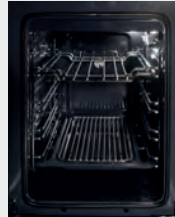


#### FUNCTIONS

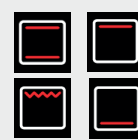


ELECTRIC MULTIFUNCTION 91 lt  
TEMP. 50°C - 315°C

### SIDE OVEN



#### FUNCTIONS



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

### TYPE NUMBER

EQ10FF-4FIKW

### HOB CONFIGURATION



### DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW

### MAX CONSUMPTION

11,45 kW

### PRICE

€ 3502

### STANDARD COLOUR



s.steel SS

### COLOURS ON DEMAND ODC-CE



antracite AN

+ € 114

# ENFASI 100 MISTRAL ALL BLACK

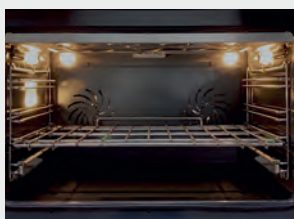
## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS



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

## SIDE OVEN



### FUNCTIONS



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

## TYPE NUMBER

EQ10FF-4FIKW NF

## HOB CONFIGURATION



## DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW


## MAX CONSUMPTION

11,45 kW

## PRICE

€ 3616

## STANDARD COLOUR

  
nero fumo NF



# ENFASI 90 MISTRAL

## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS



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

## TYPE NUMBER

EQ9F-4FIKW

## HOB CONFIGURATION



## DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW

## MAX CONSUMPTION

10,6 kW

## PRICE

€ 2969

## STANDARD COLOUR

s.steel SS

## COLOURS ON DEMAND ODC-CE

antracite AN

+ € 114

# ENFASI 90

## MISTRAL ALL BLACK

### STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS



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

### TYPE NUMBER

EQ9F-4FIKW NF

### HOB CONFIGURATION



### DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW


### MAX CONSUMPTION

10,6 kW

### PRICE

€ 3083

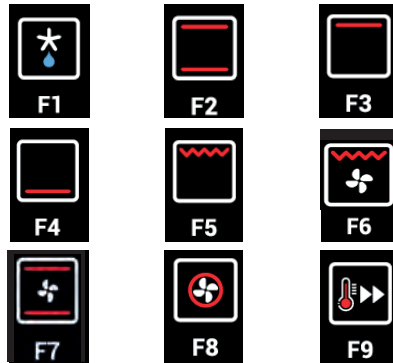
### STANDARD COLOUR

  
nero fumo NF

# OXFORD

## harmony of details

### MULTIFUNCTION OVEN



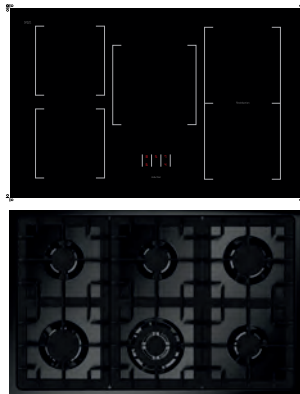
9 functions:  
defrosting, static, upper resistance, lower resistance, grill, grill with rotisserie, ventilation, convection, rapid pre-heating

### ENHANCED 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 backsplash, the black sides, control panel, plinth and cook top: all is aimed at creating an elegant case with professional performances, customizable with different colors and two elegant finishes.

# 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 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

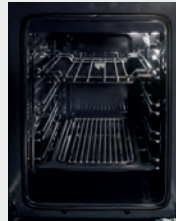


#### FUNCTIONS



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-5FIW

### 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

3,75 kW

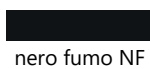
11,15 kW

### PRICE

€ 2000

€ 2707

### STANDARD COLOUR



nero fumo NF

### STANDARD FINISH



nikel N

### COLOURS ON DEMAND ODC-CE

+ € 114



nero BA



crema CR



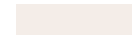
bordeaux BR



ametista AA



sabbia SA



nuvola NA



celeste CE

### FINISHES ON DEMAND AF

+ € 75



bronzo B

# OXFORD100/3

## 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 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN



#### FUNCTIONS



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

XQ10FFF-6

XQ10FFF-5FIW

## 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

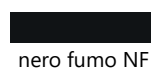
14 kW

## PRICE

€ 2349

€ 3057

## STANDARD COLOUR



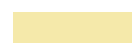
nero fumo NF

## COLOURS ON DEMAND ODC-CE

+ € 114



nero BA



crema CR



bordeaux BR



ametista AA



sabbia SA



nuvola NA



celeste CE

## STANDARD FINISH



nikel N



bronzo B

## FINISHES ON DEMAND AF

+ € 75

# OXFORD 90

## STANDARD EQUIPMENT

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

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93





## MAIN OVEN



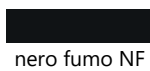
### FUNCTIONS



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

TYPE NUMBER	X9F-6	X9F-5FIW
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	€ 1467	€ 2175

## STANDARD COLOUR



nero fumo NF

## STANDARD FINISH



nikel N

## COLOURS ON DEMAND ODC-CE

+ € 114



## FINISHES ON DEMAND AF

+ € 75



bronzo B



# OXFORD HOODS

## FEATURES

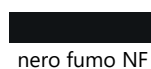
- stainless steel body material
- 4 speeds
- LED lighting
- soft-touch integrated control panel
- switch-off timer
- new professional labyrinth filters



for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93

TYPE NUMBER	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>	€ 1249	€ 1130

## STANDARD COLOUR



nero fumo NF

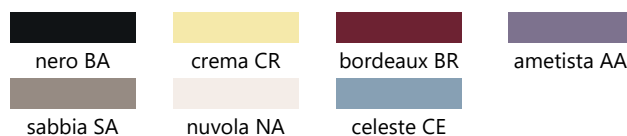
## STANDARD FINISH



nikel N

## COLOURS ON DEMAND ODC-CA

+ € 147



## FINISHES ON DEMAND AF

+ € 75

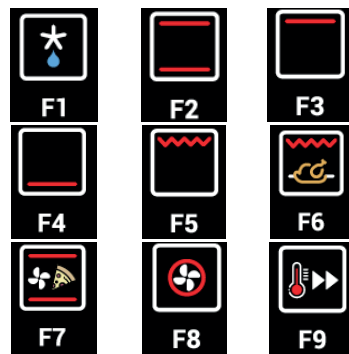


bronzio B

# OXFORD MISTRAL

all in one

## MULTIFUNCTION



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

## ENHANCED 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 m3/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.

## 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 backsplash, the black sides, control panel, plinth and cook top: all is aimed at creating an elegant case with professional performances, customizable with different colors and two elegant finishes.

# OXFORD 100 MISTRAL

## STANDARD EQUIPMENT

- Wire shelves (1 for main oven, 1 for side oven)
- Rotisserie
- Enameled deep tray (1 for main oven, 1 for side oven)

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



### MAIN OVEN

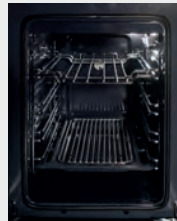


#### FUNCTIONS



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

### SIDE OVEN



#### FUNCTIONS

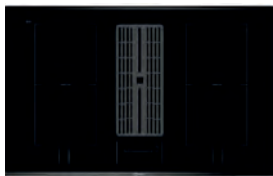


ELECTRIC TRADITIONAL 39 lt  
TEMP. 50°C - 265°C

### TYPE NUMBER

X10FF-4FIKW

### HOB CONFIGURATION



### DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW

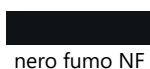
### MAX CONSUMPTION

10,7 kW

### PRICE

€ 3420

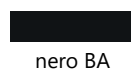
### STANDARD COLOUR



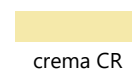
nero fumo NF

### COLOURS ON DEMAND ODC-CE

+ € 114



nero BA



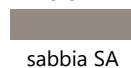
crema CR



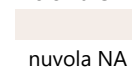
bordeaux BR



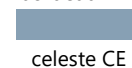
ametista AA



sabbia SA



nuvola NA



celeste CE

### STANDARD FINISH



nikel N



bronzo B

### FINISHES ON DEMAND AF

+ € 75

# OXFORD 90 MISTRAL

## STANDARD EQUIPMENT

- Wire shelf
- Rotisserie
- Enameled deep tray

for extra accessories see page 85  
PRODUCT DIMENSIONS at page 93



## MAIN OVEN



### FUNCTIONS



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

## TYPE NUMBER

X9F-4FIKW

## HOB CONFIGURATION



## DESCRIPTION

4 INDUCTION ZONES  
4 flex zones x 2,1 kW

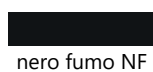
## MAX CONSUMPTION

9,85 kW

## PRICE

€ 2888

## STANDARD COLOUR



nero fumo NF

## STANDARD FINISH



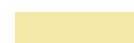
nikel N

## COLOURS ON DEMAND ODC-CE

+ € 114



nero BA



crema CR



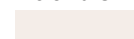
bordeaux BR



ametista AA



sabbia SA



nuvola NA



celeste CE

## FINISHES ON DEMAND AF

+ € 75



bronzo B

# ACCESSORIES

## COOKTOPS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-PB	Cast iron barbecue griddle (*in combination with DA-ST)	GENESI ASCOT *ENFASI *OXFORD	€ 85
	SA-PT	Cast iron fry top griddle	GENESI ASCOT	€ 85
	DA-TY	Stainless steel Teppanyaki plate	GENESI ASCOT ENFASI OXFORD	€ 129
	DA-ST	Cast iron fry top griddle with stainless steel support	ENFASI OXFORD	€ 109
	SA-SW	Cast iron wok support	GENESI ASCOT ENFASI OXFORD	€ 41
	SA-CG	Stainless steel cover for burners (kit of 3)	GENESI	€ 89

# 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	€ 81 € 81
	SA-PCX	Stainless steel liners for oven (one couple)	GENESI ASCOT ENFASI OXFORD	€ 110
	SA-GT	Telescopic sliding shelf supports (one couple)	GENESI ASCOT ENFASI OXFORD	€ 64
	SA-ML	Safety handles for deep tray (one couple)	GENESI ASCOT ENFASI OXFORD	€ 25
	SA-L6V SA-L9V	Stainless steel steam tray - 60 cm oven 90 cm oven	GENESI ASCOT	€ 66 € 90
	SA-L6X SA-L9X	Stainless steel deep tray - 60 cm oven 90 cm oven	GENESI ASCOT	€ 63 € 69
	SA-L3 SA-L6 SA-L9	Enameled deep tray - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 26 € 49 € 56






# ACCESSORIES

## OVENS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-G6R SA-G9R	Reinforced professional wire shelf - 60 cm oven 90 cm oven	GENESI ASCOT	€ 91 € 117
	SA-G3C SA-G6C SA-G9C	Chrome wire shelf - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 56 € 66 € 90
	SA-T3 SA-T6 SA-T9	Trivet griddle - 30 cm oven 60 cm oven 90 cm oven	GENESI ASCOT ENFASI OXFORD	€ 56 € 66 € 90

# ACCESSORIES

## FEET

	TYPE NUMBER	FEATURES	LINE	PRICE
	OA-PR	Adjustable plastic feet H 128-180mm	ENFASI	€ 25
	OA-PR NF	Adjustable plastic feet H 128-180mm NERO FUMO	ENFASI	€ 25
	SA-PR	Plastic feet H 35mm	GENESI	€ 25











# ACCESSORIES

## SPACERS

	TYPE NUMBER	FEATURES	LINE	PRICE
		10 cm stainless steel spacer -		
	GA-D7-Q	70 cm cooker	GENESI	€ 74
	GA-D9-Q	90 cm cooker		€ 76
	GA-D10-Q	100 cm cooker		€ 77
	GA-D12-Q	120 cm cooker		€ 82
		5 cm stainless steel spacer -		
	GA-D7-5-Q	70 cm cooker	GENESI	€ 74
	GA-D9-5-Q	90 cm cooker		€ 76
	GA-D10-5-Q	100 cm cooker		€ 77
	GA-D12-5-Q	120 cm cooker		€ 82
		10 cm stainless steel spacer -		
	GA-D4	45 cm unit	GENESI	€ 74
	GA-D7	70 cm unit		€ 74
	GA-D9	90 cm unit		€ 76
	GA-D12	120 cm unit		€ 82
		5 cm stainless steel spacer -		
	GA-D4-5	45 cm unit	GENESI	€ 74
	GA-D7-5	70 cm unit		€ 74
	GA-D9-5	90 cm unit		€ 76
	GA-D12-5	120 cm unit		€ 82
		10 cm stainless steel spacer for cooker/unit -		
	AA-D4	45 cm	ASCOT	€ 74
	AA-D7	70 cm		€ 74
	AA-D9	90 cm		€ 76
	AA-D10	100 cm		€ 77
AA-D12	120 cm	€ 82		
		5 cm stainless steel spacer for cooker/unit -		
	AA-D4-5	45 cm	ASCOT	€ 74
	AA-D7-5	70 cm		€ 74
	AA-D9-5	90 cm		€ 76
	AA-D10-5	100 cm		€ 77
AA-D12-5	120 cm	€ 82		
		10 cm stainless steel spacer -		
	OA-D9	90 cm cooker	ENFASI	€ 76
	OA-D10	100 cm cooker		€ 77
		10 cm nero fumo spacer -		
	OA-D9 NF	90 cm cooker	ENFASI	€ 76
OA-D10 NF	100 cm cooker	€ 77		
		5 cm stainless steel spacer -		
	OA-D9-5	90 cm cooker	ENFASI	€ 76
	OA-D10-5	100 cm cooker		€ 77
		5 cm nero fumo spacer -		
	OA-D9-5 NF	90 cm cooker	ENFASI	€ 76
OA-D10-5 NF	100 cm cooker	€ 77		

# ACCESSORIES

## COOKER SUPPORTS

	TYPE NUMBER	FEATURES	LINE	PRICE
		5 cm cooker/unit support and plinth		
		-		
	SA-SZ4-Q	45 cm	GENESI	€ 74
	SA-SZ7-Q	70 cm		€ 74
	SA-SZ7-D-Q	70/2		€ 74
	SA-SZ9-Q	90 cm		€ 76
	SA-SZ10-Q	100 cm		€ 77
SA-SZ10-T-Q	100/3	€ 77		
SA-SZ12-Q	120 cm	€ 82		
		3 cm cooker/unit support and plinth		
		-		
	SA-SZ4-3-Q	45 cm	GENESI	€ 74
	SA-SZ7-3-Q	70 cm		€ 74
	SA-SZ7-3-D-Q	70/2		€ 74
	SA-SZ9-3-Q	90 cm		€ 76
	SA-SZ10-3-Q	100 cm		€ 77
SA-SZ10-3-T-Q	100/3	€ 77		
SA-SZ12-3-Q	120 cm	€ 82		
	SA-SZ7-FR-Q	5 cm wine cellar support and plinth	GENESI	€ 74
	SA-SZ7-3-FR-Q	3 cm wine cellar support and plinth		€ 74
	SA-SZ7-LVS-Q	5 cm dishwasher support and plinth	GENESI	€ 74
	SA-SZ7-3-LVS-Q	3 cm dishwasher support and plinth		€ 74
		5 cm cooker/unit support and plinth		
		-		
	SA-AZ4	45 cm	ASCOT	€ 74
	SA-AZ7	70 cm		€ 74
	SA-AZ7-D	70/2		€ 74
	SA-AZ9	90 cm		€ 76
	SA-AZ10	100 cm		€ 77
SA-AZ10-T	100/3	€ 77		
SA-AZ12	120 cm	€ 82		
		3 cm cooker/unit support and plinth		
		-		
	SA-AZ4-3	45 cm	ASCOT	€ 74
	SA-AZ7-3	70 cm		€ 74
	SA-AZ7-3-D	70/2		€ 74
	SA-AZ9-3	90 cm		€ 76
	SA-AZ10-3	100 cm		€ 77
SA-AZ10-3-T	100/3	€ 77		
SA-AZ12-3	120 cm	€ 82		
	SA-AZ7-LVS	5 cm dishwasher support and plinth	ASCOT	€ 74
	SA-AZ7-3-LVS	3 cm dishwasher support and plinth		€ 74
		5 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9	90 cm cooker		€ 76
	SA-XZ10	100 cm cooker		€ 77
	SA-XZ10-T	100/3 cooker	€ 77	
		3 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9-3	90 cm cooker		€ 76
	SA-XZ10-3	100 cm cooker		€ 77
	SA-XZ10-3-T	100/3 cooker	€ 77	
		7 cm cooker support and plinth -	ENFASI/3 OXFORD	
	SA-XZ9-7	90 cm cooker		€ 76
	SA-XZ10-7	100 cm cooker		€ 77
	SA-XZ10-7-T	100/3 cooker	€ 77	

# ACCESSORIES

## SPLASHBACKS AND COVERS

	TYPE NUMBER	FEATURES	LINE	PRICE
		6 cm splashback -		
	SA-AG7-Q	70 cm cooker	GENESI	€ 82
	SA-AG9-Q	90 cm cooker		€ 87
	SA-AG10-Q	100 cm cooker		€ 90
	SA-AG12-Q	120 cm cooker		€ 91
		6 cm splashback -		
	SA-AG4	45 cm unit	GENESI	€ 82
	SA-AG7	70 cm unit		€ 82
	SA-AG9	90 cm unit		€ 87
	SA-AG12	120 cm unit		€ 91
		5 cm deep s. steel backside cover -		
	SA-BP4	45 cm	GENESI	€ 212
	SA-BP7	70 cm		€ 212
	SA-BP9	90 cm		€ 212
	SA-BP10	100 cm		€ 212
SA-BP12	120 cm	€ 212		
		5 cm deep s. steel backside cover -		
	AA-BP4	45 cm	ASCOT	€ 212
	AA-BP7	70 cm		€ 212
	AA-BP9	90 cm		€ 212
	AA-BP10	100 cm		€ 212
AA-BP12	120 cm	€ 212		
		Rear closure for installation without backstand -		
	AA-T7	70 cm cooker	ASCOT	€ 74
	AA-T9	90 cm cooker		€ 74
	AA-T10	100 cm cooker		€ 76
	AA-T12	120 cm cooker		€ 76
	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	€ 163
	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	€ 56
	G7T-A	s. steel corner plug 70 cm x 70 cm	GENESI	€ 163
	GMA-7	s. steel corner structure 70 cm x 70 cm	GENESI	€ 342
	GA-EGI	s. steel front cover for in-line or island solution	GENESI	€ 56


# ACCESSORIES

## HOODS

	TYPE NUMBER	FEATURES	LINE	PRICE
	SK70 SK90 SK100 SK120	Stainless steel splashback -  70 x 75 x 1 cm 90 x 75 x 1 cm 100 x 75 x 1 cm 117,2 x 75 x 1 cm	GENESI ENFASI	€ 92 € 109 € 127 € 143
	ASK70 ASK90 ASK100 ASK120	Stainless steel splashback -  70 x 75 x 1 cm 90 x 75 x 1 cm 100 x 75 x 1 cm 117,2 x 75 x 1 cm	ASCOT	€ 92 € 109 € 127 € 143
	SA-FKS	Carbon filter kit for AKL and XK series hoods	GENESI ASCOT OXFORD	€ 40
	SA-FKEL	Carbon filter for EKL series hoods	ENFASI	€ 40
	SA-FKM	Plasma filter for Mistral	ENFASI OXFORD	€ 562

# ACCESSORIES

## CLEANING

	TYPE NUMBER	FEATURES	LINE	PRICE
	SA-KP	Care and maintenance kit	GENESI ASCOT ENFASI OXFORD	€ 26

# ACCESSORIES

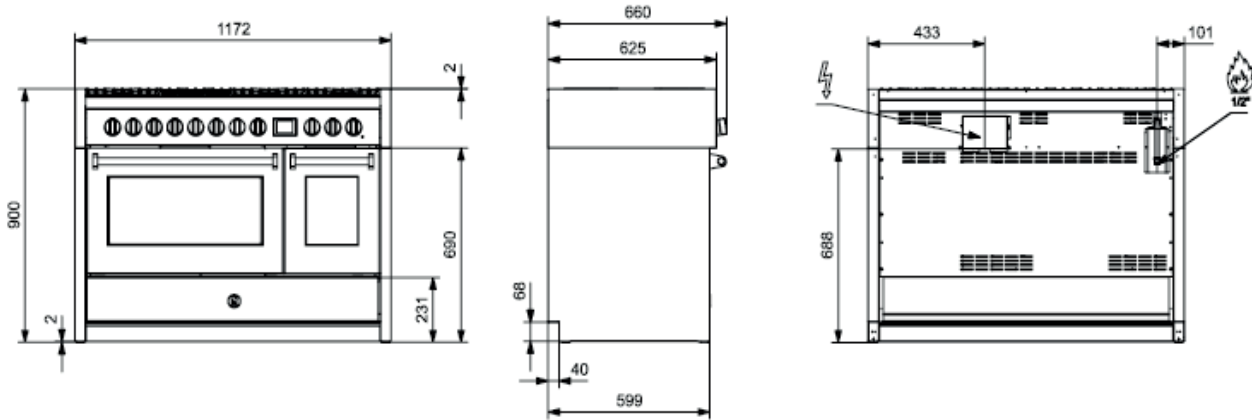
## MODULAR SYSTEM

	TYPE NUMBER	FEATURES	LINE	PRICE
	MPC	Semi-pro rotating sink mixer with extractable double-jet handshower	GENESI ASCOT	€ 222
	SA-PP7 SA-PP9 SA-PP12	Benchwood cutlery tray for drawer- 70 cm 90 cm 120 cm	GENESI ASCOT	€ 129 € 222 € 323
	SA-PT7 SA-PT9 SA-PT12	Dishes and pots organizer for drawer - 70 cm 90 cm 120 cm	GENESI ASCOT	€ 45 € 63 € 76
	SA-PTKB	Kit of 3 pins for dishes and pots organizer	GENESI ASCOT	€ 26
	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	€ 127 € 182 € 313 € 378
	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	€ 127 € 182 € 313 € 378

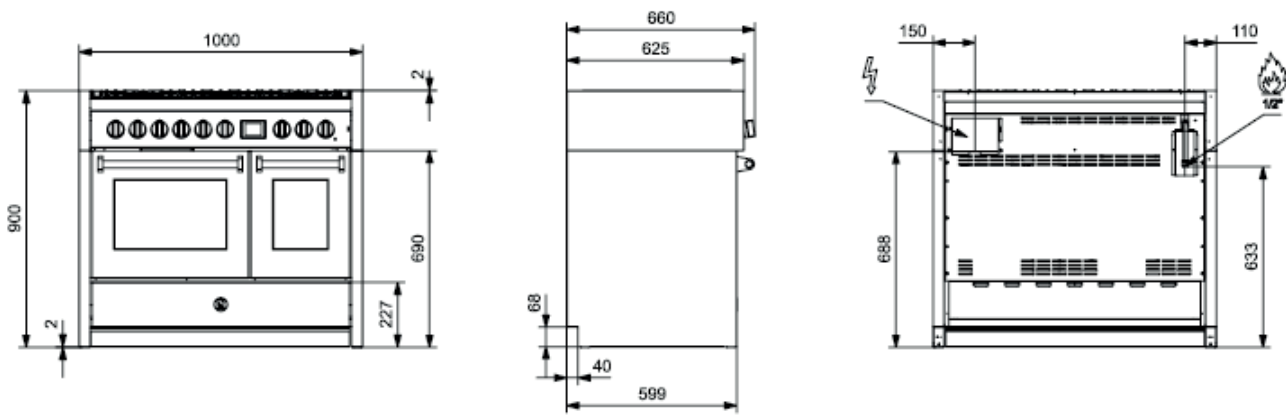


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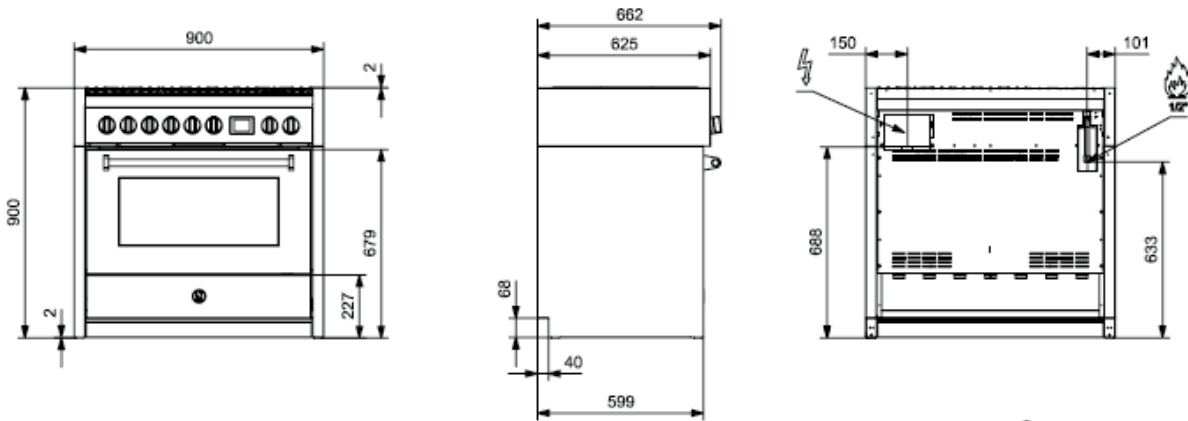
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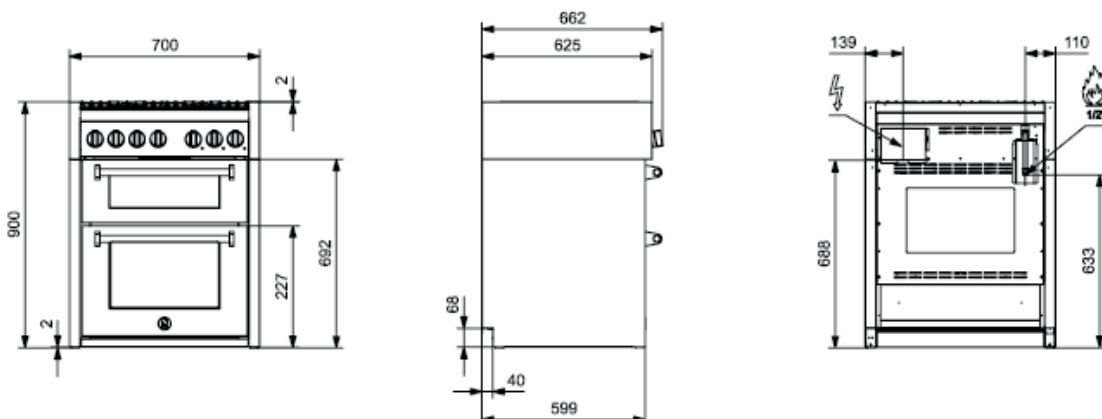
## GENESI 100 - GENESI 100|3



## GENESI 90

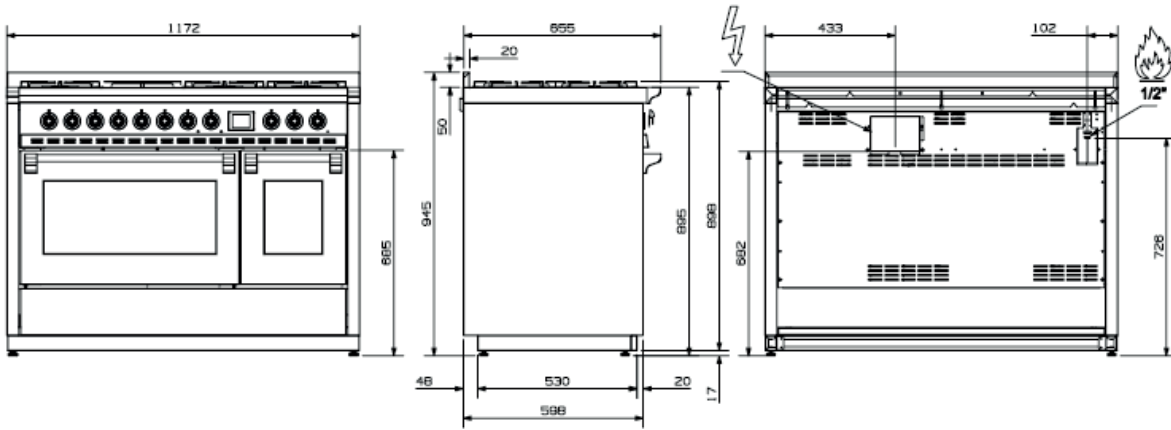


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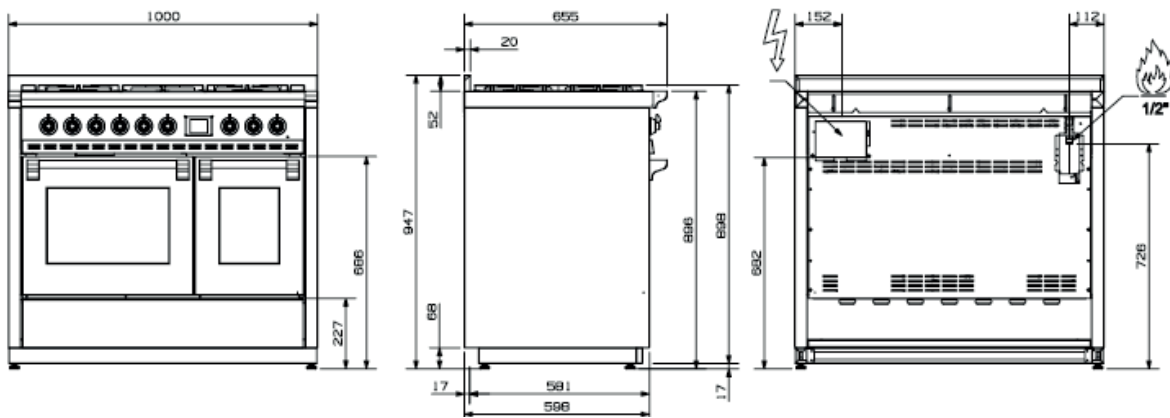


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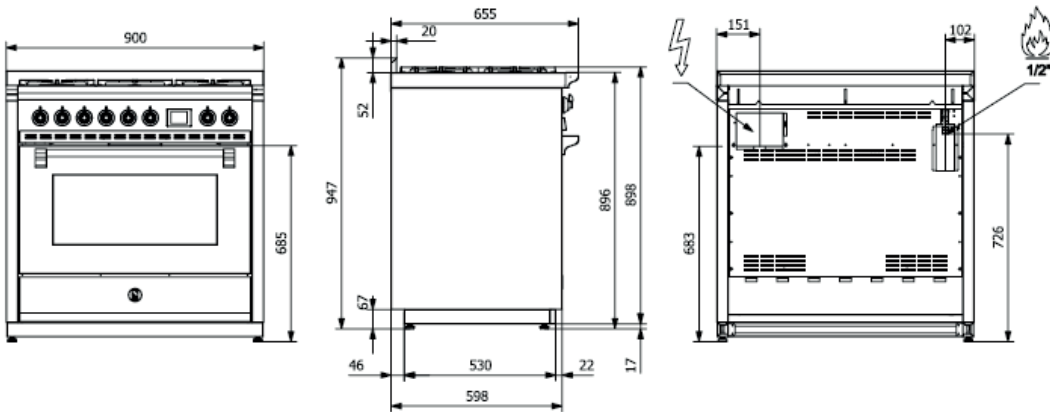
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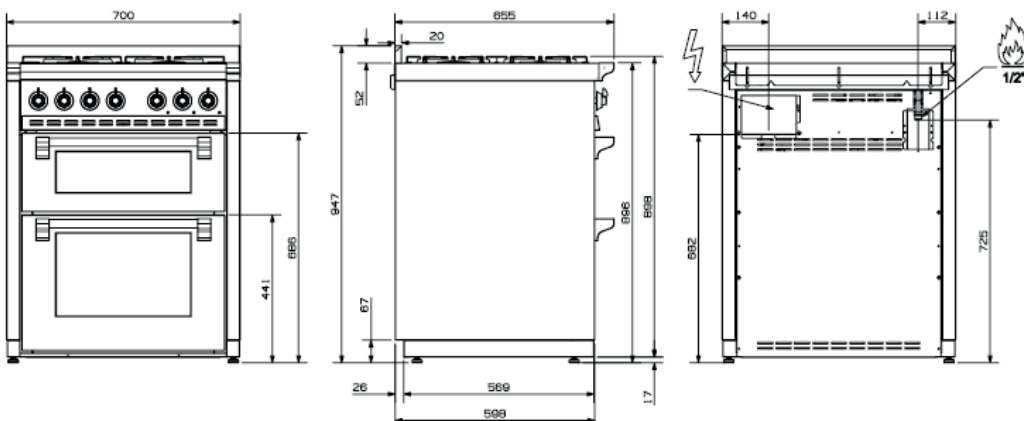
## ASCOT 100 - ASCOT 100|3



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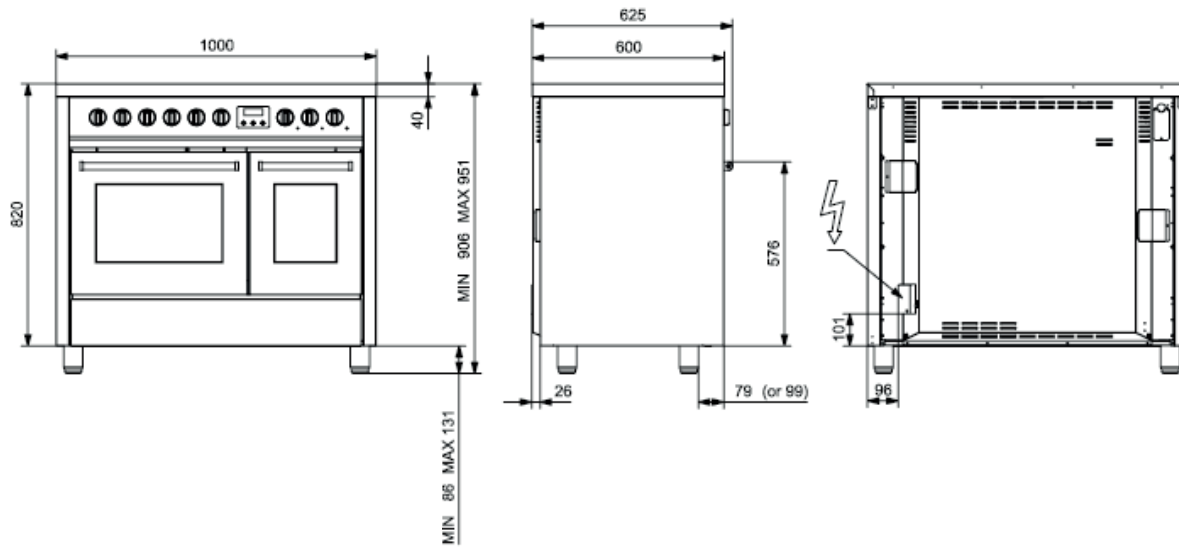


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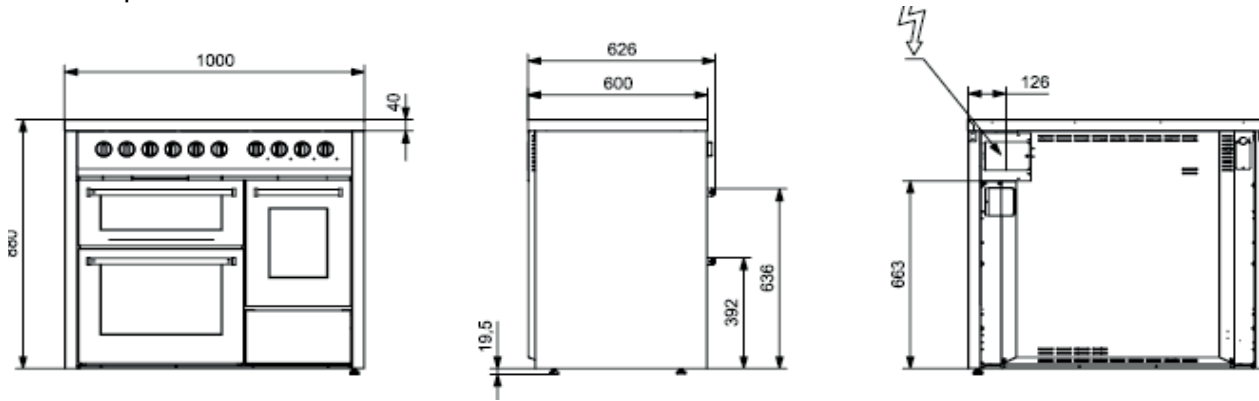


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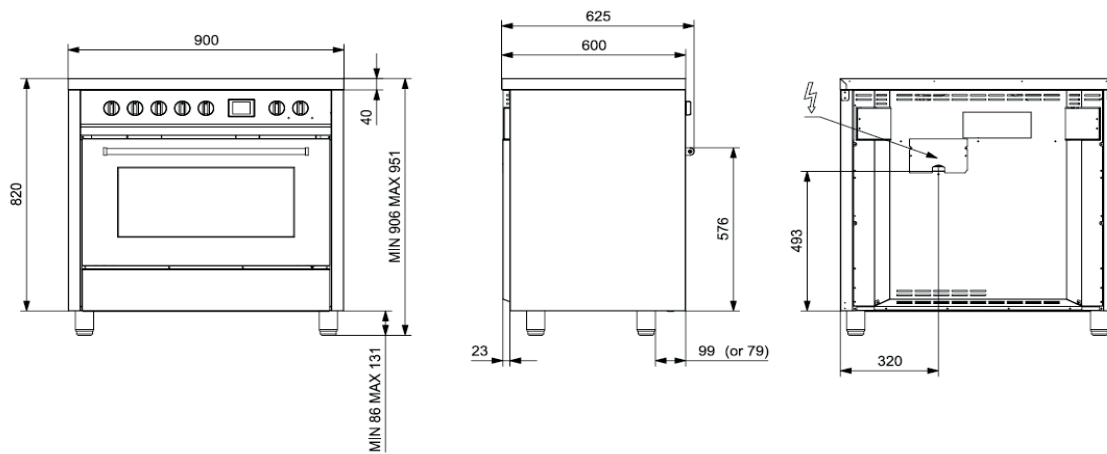
## ENFASI 100 - ENFASI MISTRAL 100



## ENFASI 100|3

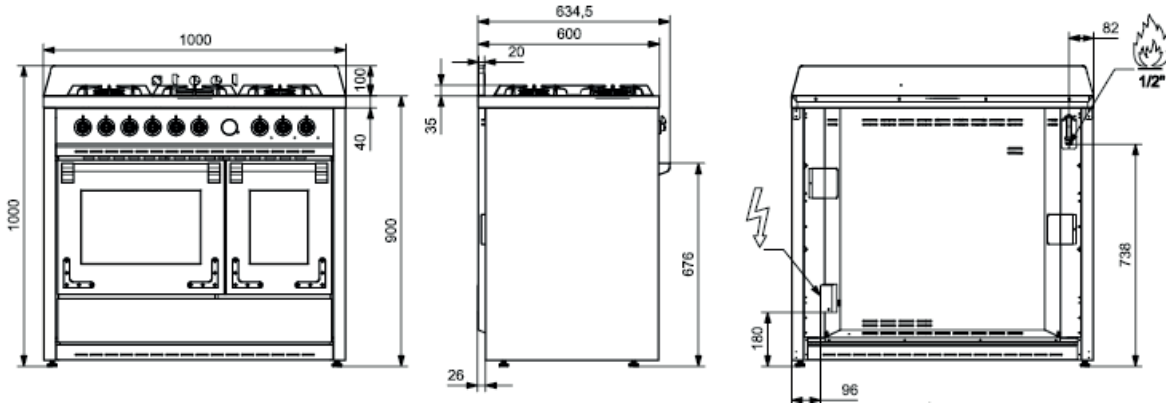


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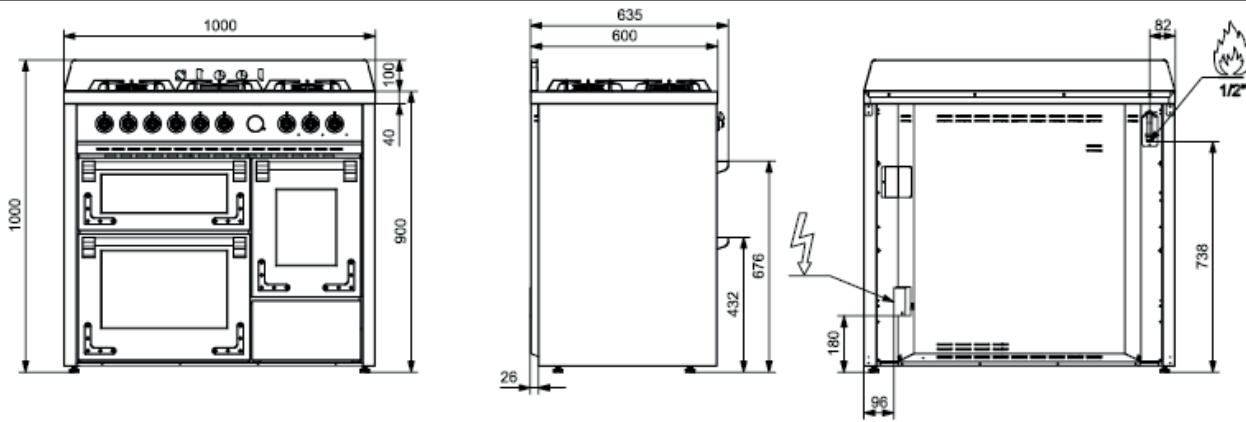


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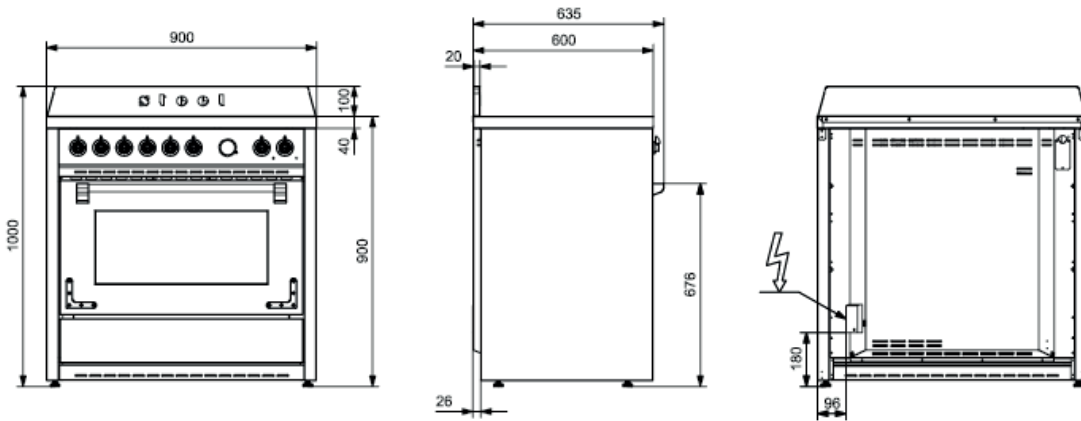
## OXFORD 100 - OXFORD MISTRAL 100



## OXFORD 100|3

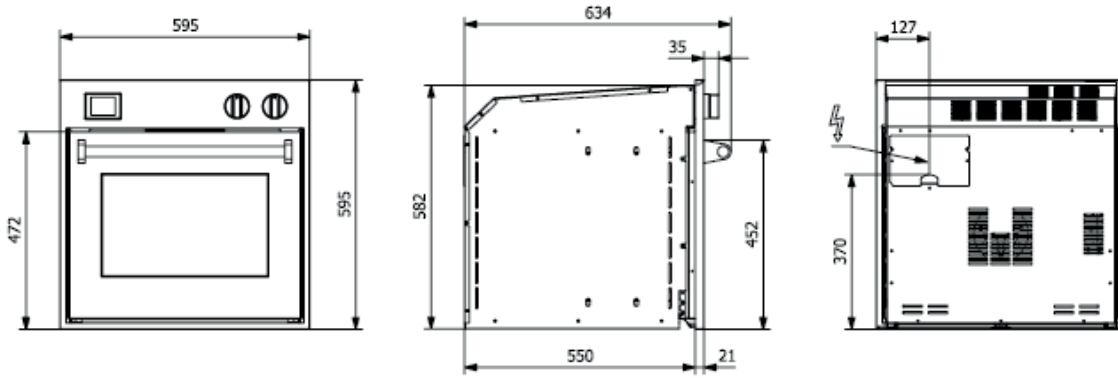


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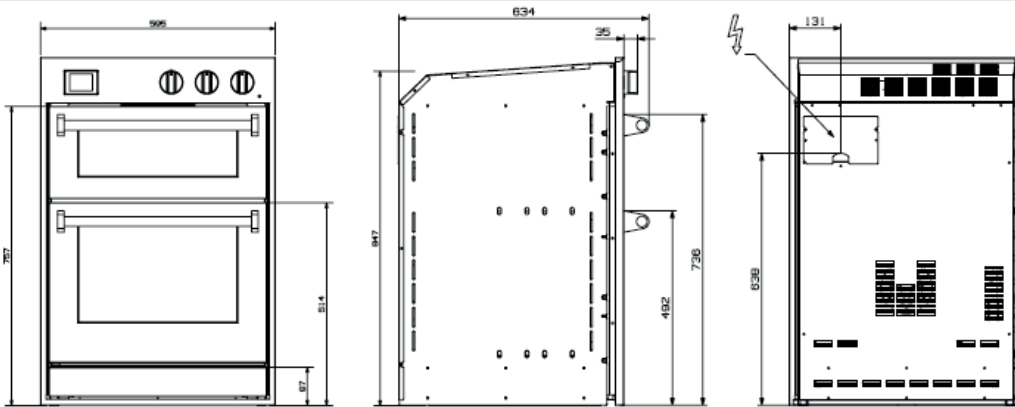


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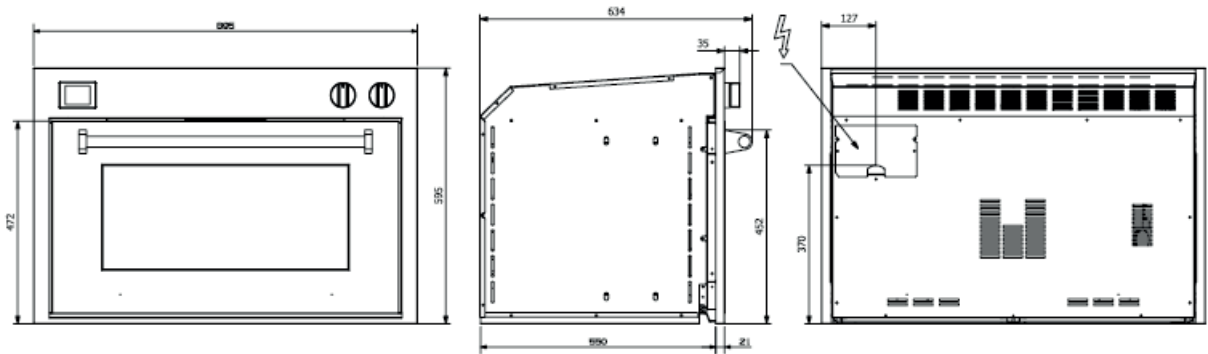
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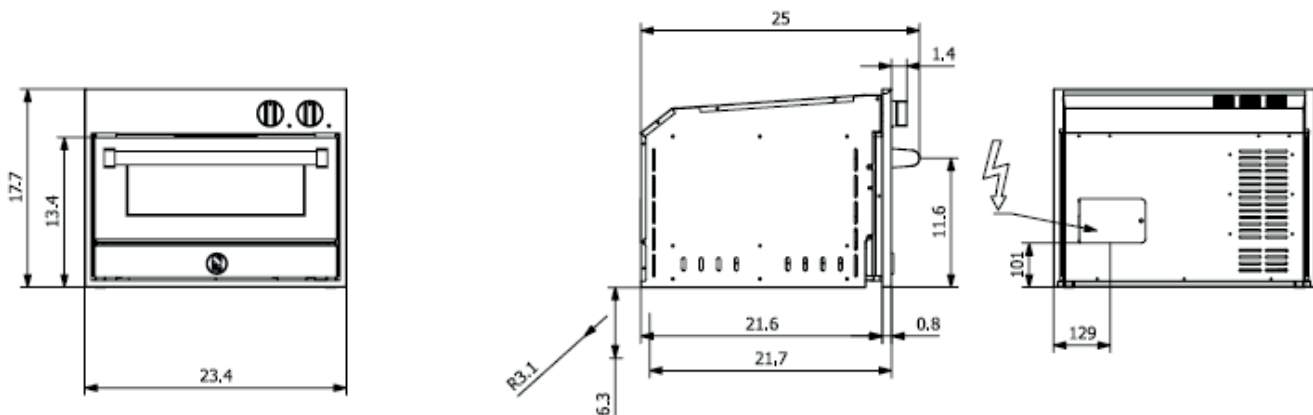
## GENESI 60X90



## GENESI 90X60

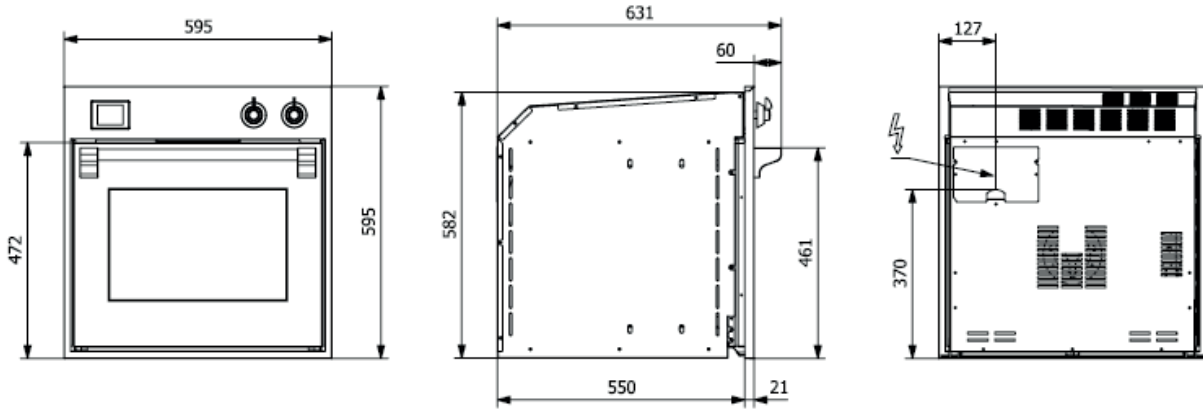


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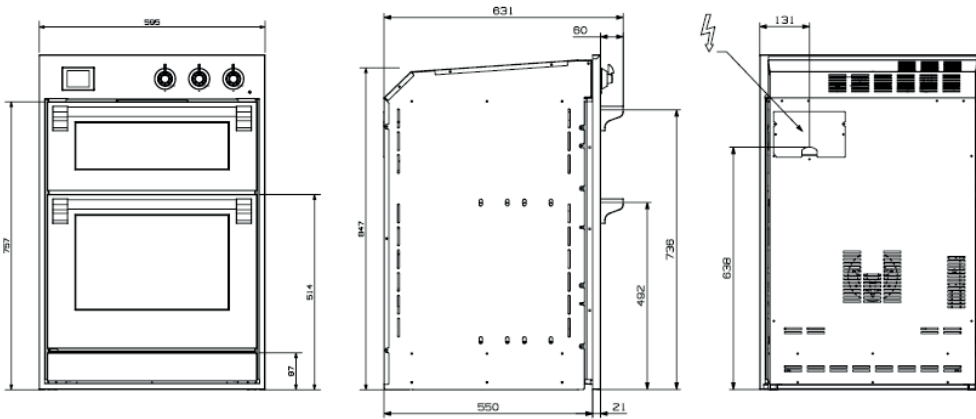


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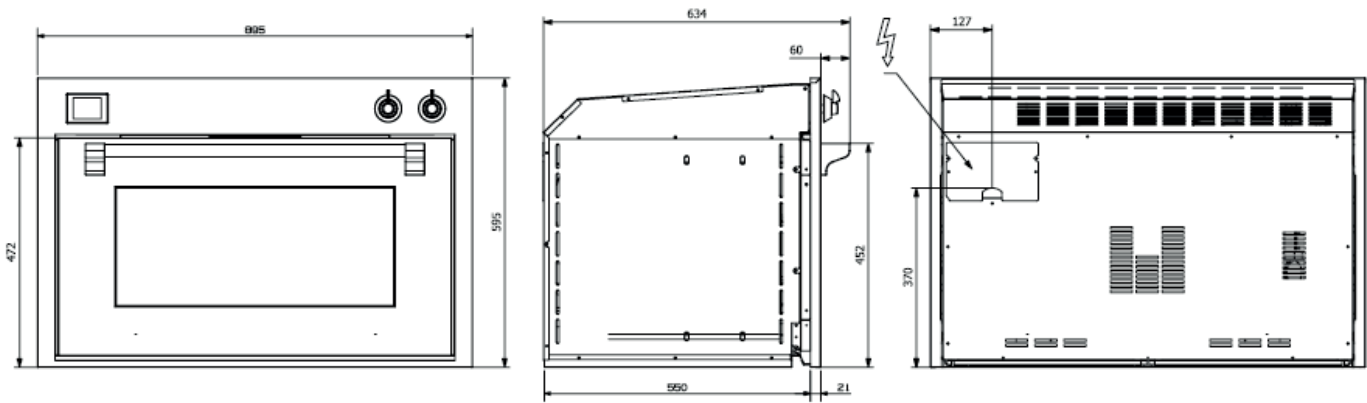
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## ASCOT 60X90

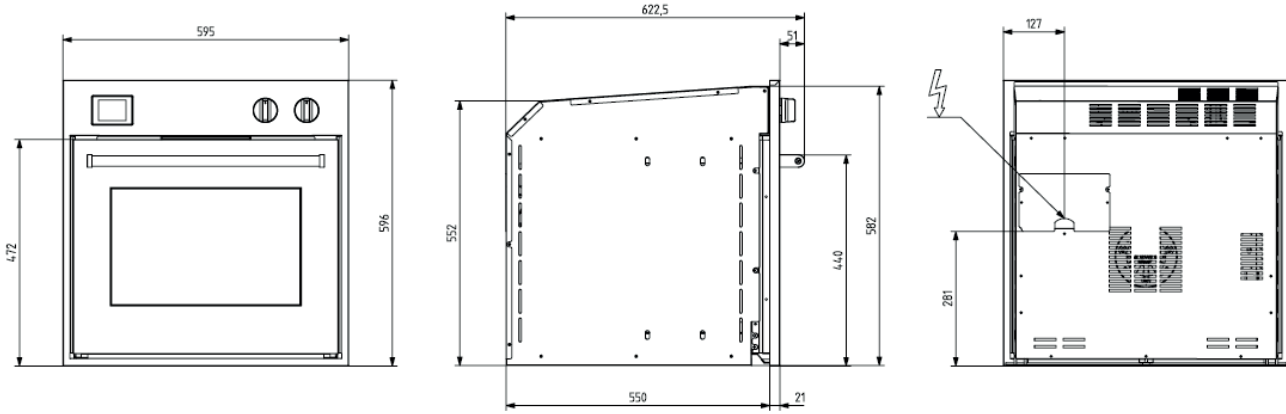


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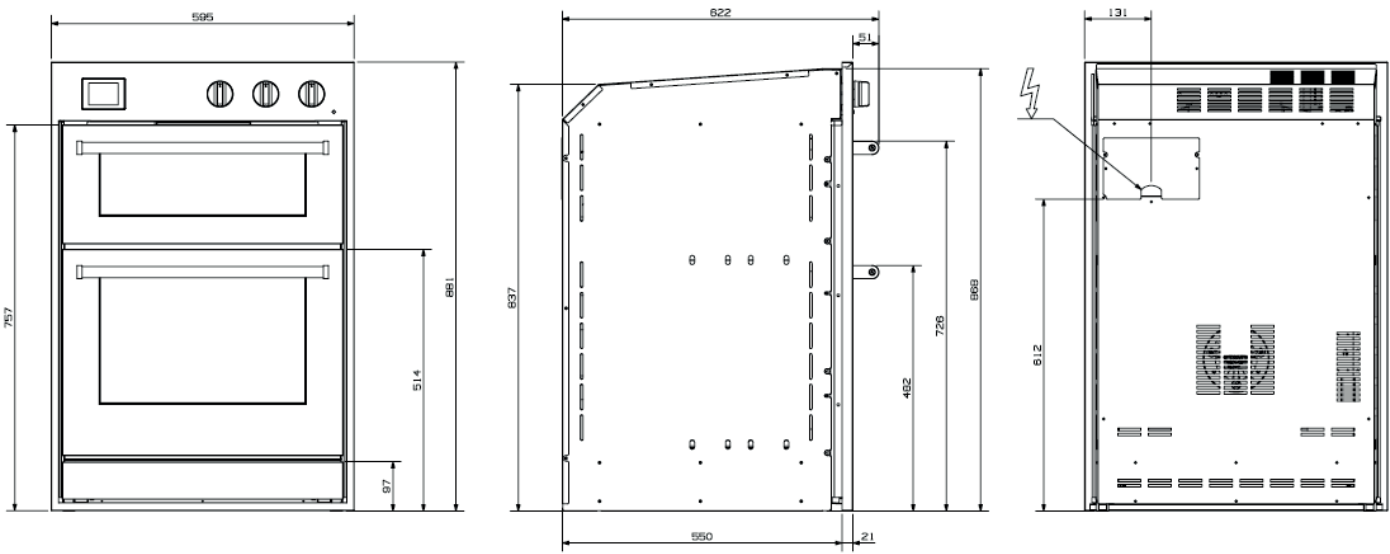


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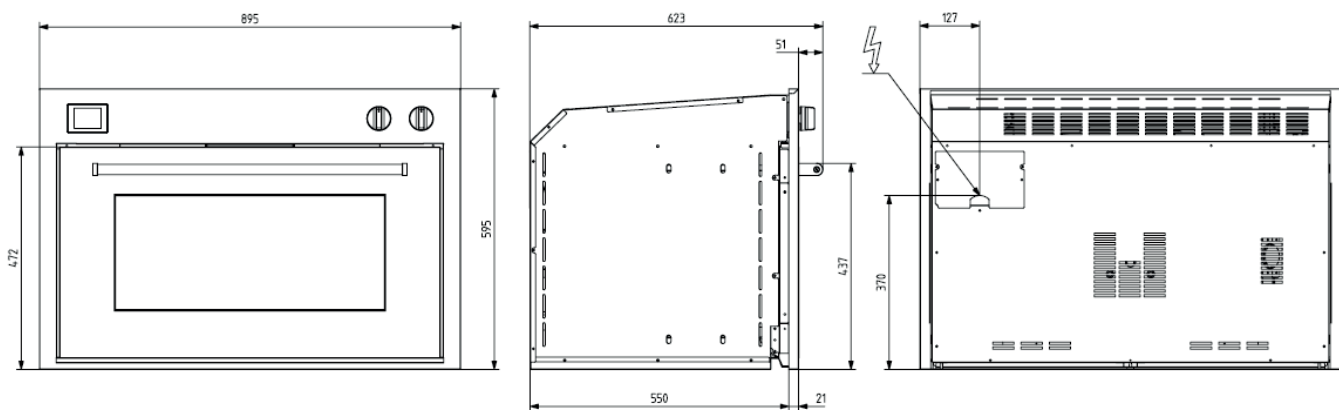
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## ENFASI 60X90



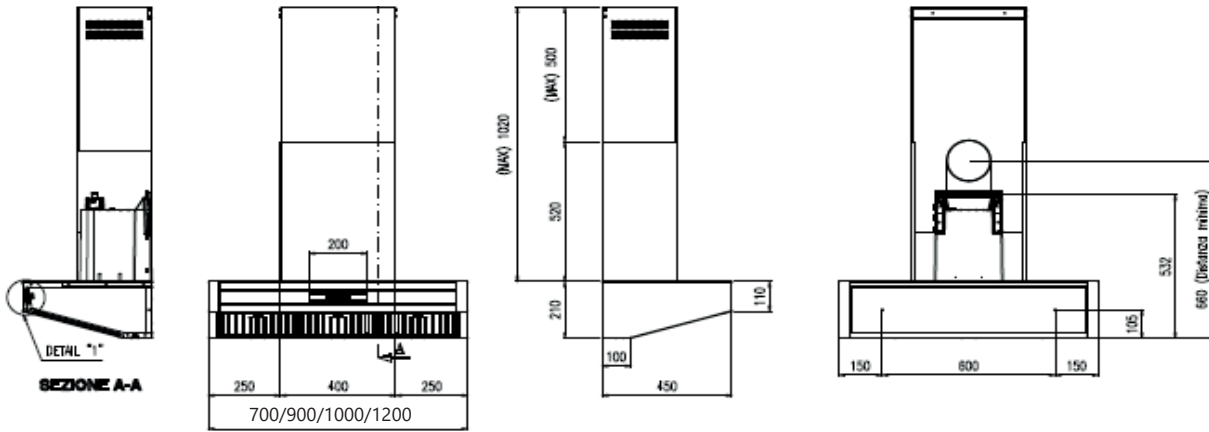
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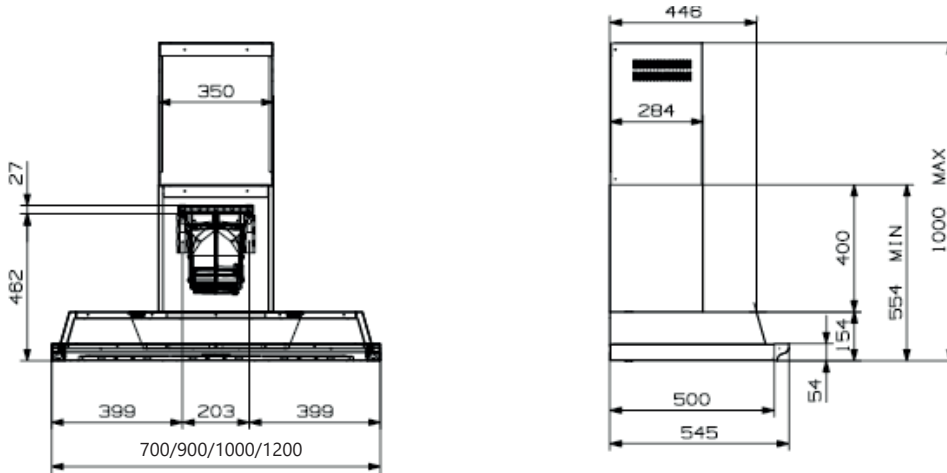


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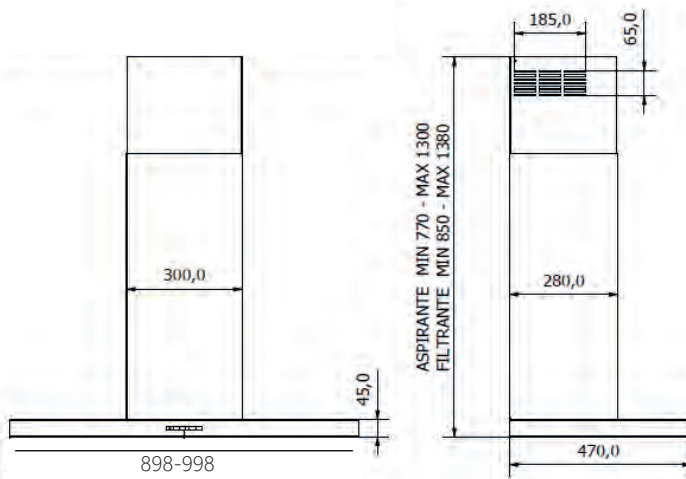
## GENESI HOODS



## ASCOT - OXFORD HOODS

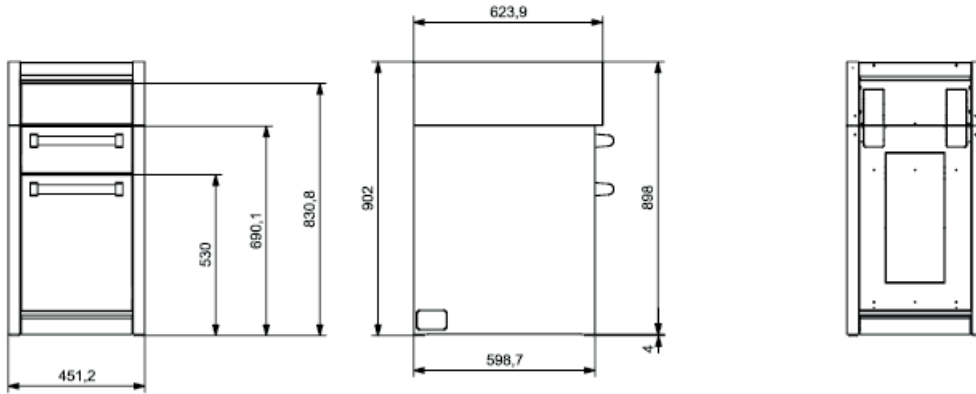


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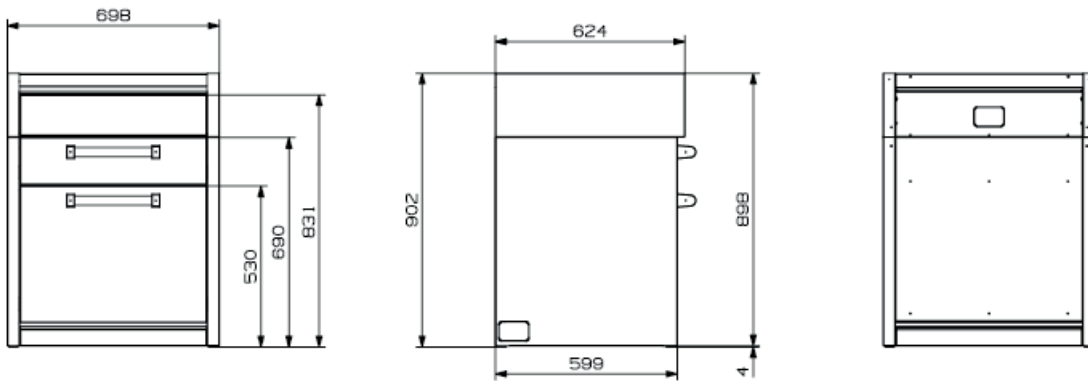


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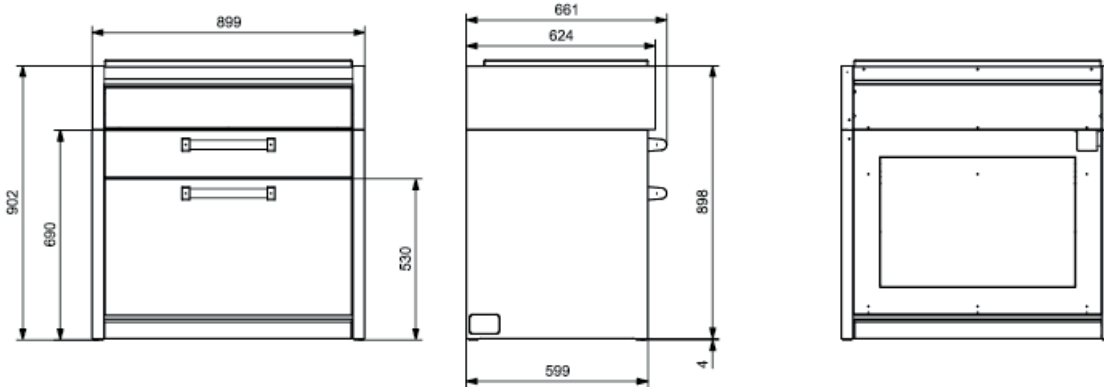
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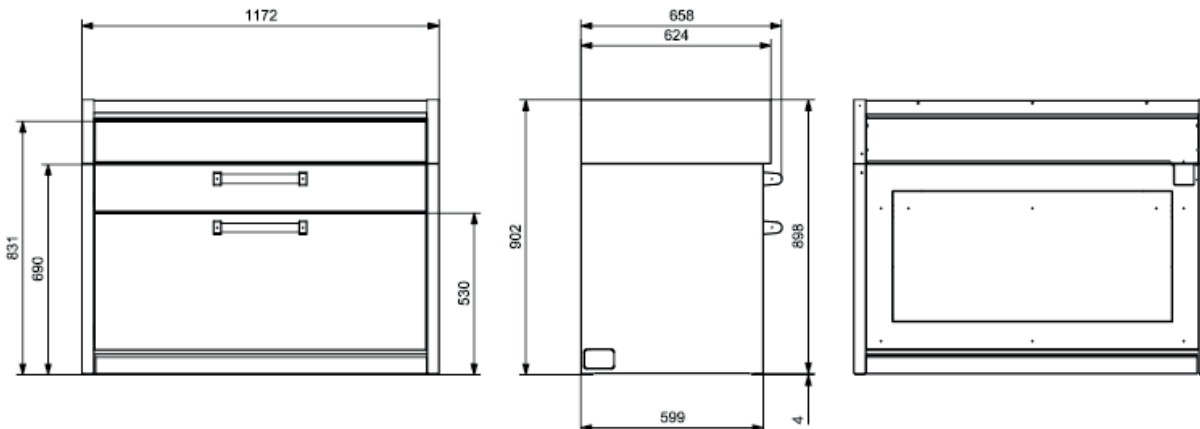
## GENESI MODULAR SYSTEM 70



## GENESI MODULAR SYSTEM 90

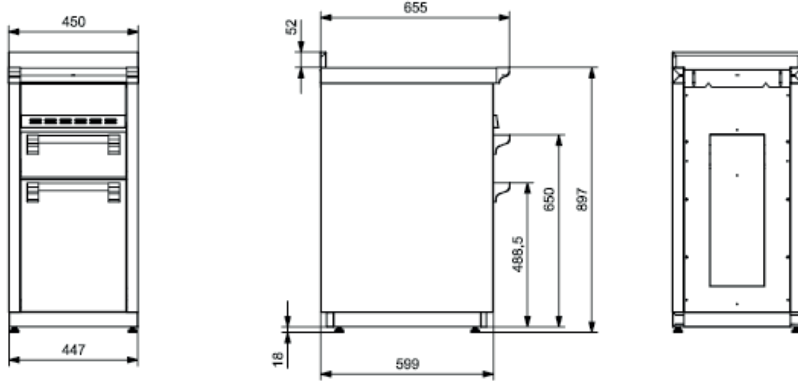


## GENESI MODULAR SYSTEM 120

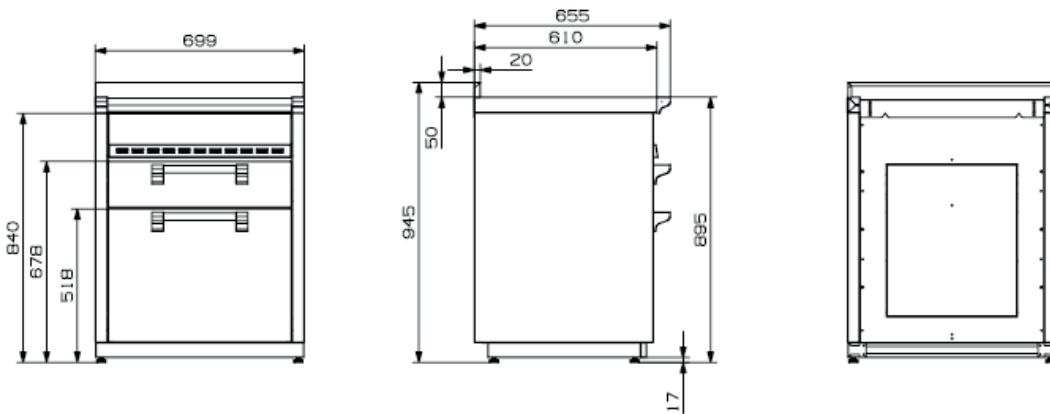


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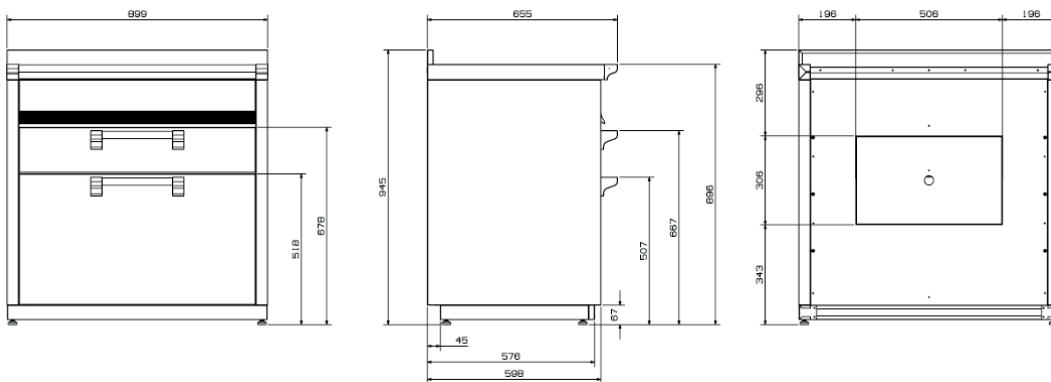
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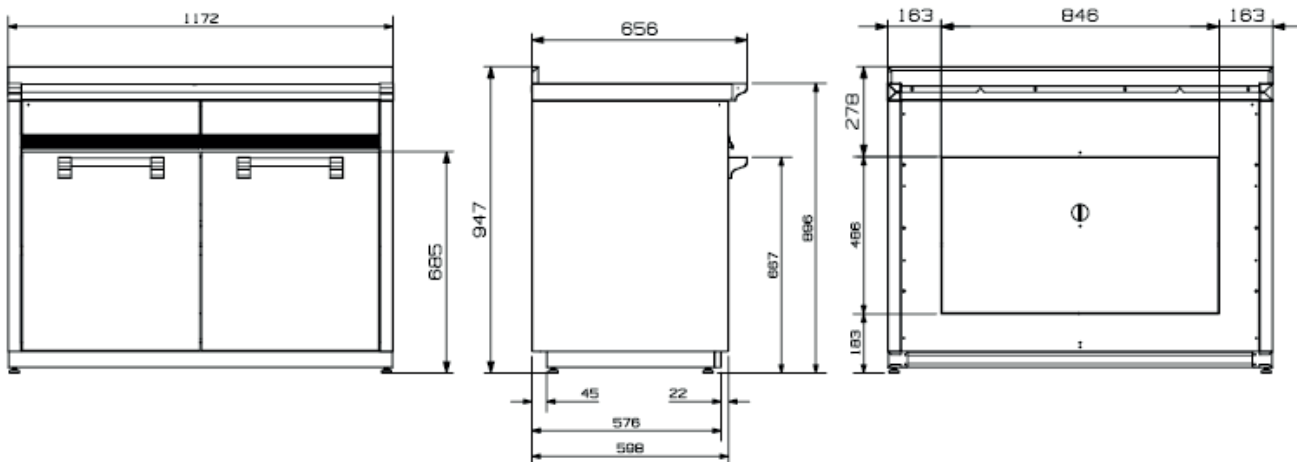
## ASCOT MODULAR SYSTEM 70



## ASCOT MODULAR SYSTEM 90

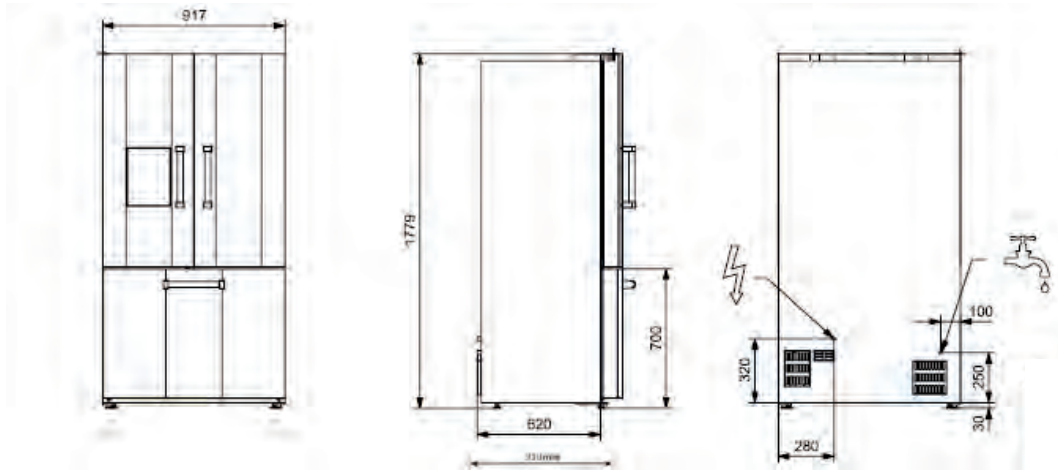


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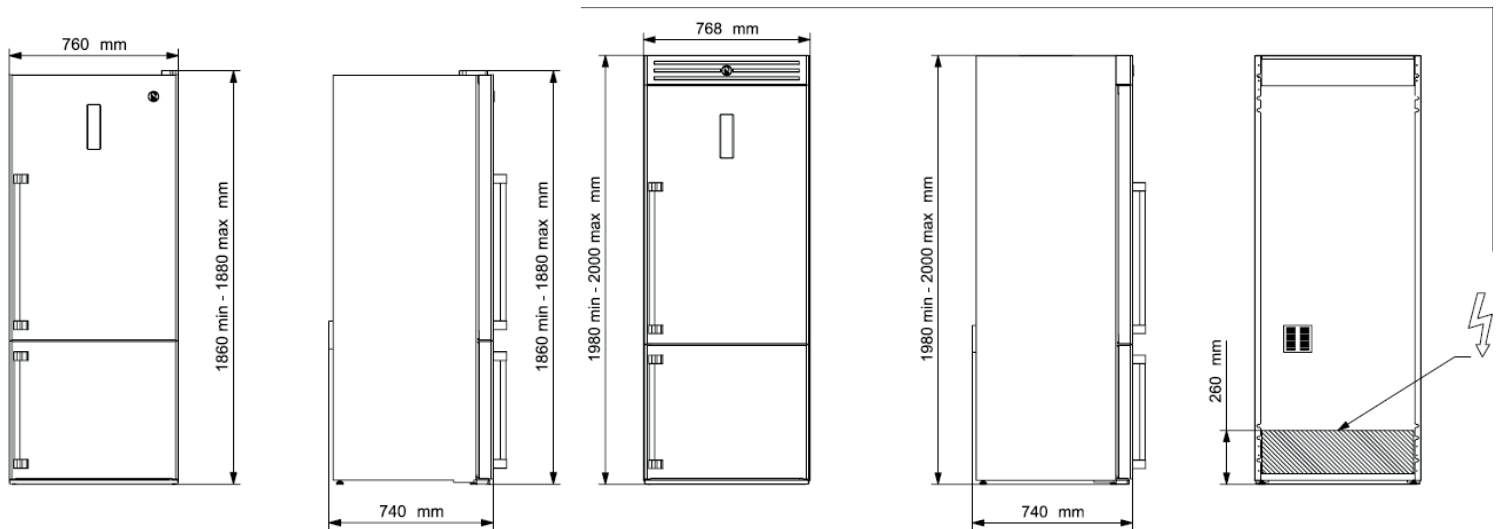


# PRODUCT DIMENSIONS

## GENESI - ASCOT - ENFASI FRENCH DOOR 90



## GENESI - ASCOT - ENFASI COMBI 76



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