

COLLECTION 2016
GENESI - ASCOT
Made in Italy



steel
stile in cucina



2016
COLLECTION

YOUR

PROFESSIONAL
KITCHEN

YOUR STYLE

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1935

Angelo Po and his first range cooker

Angelo Po accanto alla sua prima cucina

(Per gentile concessione della Angelo Po SpA)



/ 1 - 3 Some examples of range cookers in the 50's

/ 2 - 4 Carpi in the '70s

STEEL HISTORY

Steel is an Italian company with a long family heritage. Situated in Carpi near Bologna and founded in 1999, it is owned and run by the Po family, who are the third generation to be involved in the production of range cooking equipment. The original company was set up by Angelo Po in 1922 and his craftsmanship in stainless steel helped produce the first hand made stoves and later, the production of high quality appliances for restaurants.

Azienda familiare con sede a Carpi (Modena), nasce nel 1999 grazie all'intraprendenza dei fratelli Po che hanno saputo trasferire nel segmento delle cucine professionali l'esperienza e la notorietà del capostipite Angelo Po, autentico pioniere del settore, che avviò la sua attività di artigiano dell'acciaio nel 1922 con le prime cucine a legna, affermandosi poi nella produzione di avanzati modelli per la ristorazione. Oggi

La société italienne Steel est une entreprise avec une longue tradition industrielle de famille. Elle est située a Carpi, près de Boulogne, fondée en 1999 et gérée par la famille Po, qui s'occupe de la production de cuisinières et fourneaux depuis trois générations. La maison fondée par Angelo Po en 1922 était spécialisée dans la production artisanale de poêles à bois et ensuite destinée à s'affirmer dans la fabrication industrielle d'équipements en acier inox

Die italienische Firma Steel hat eine lange Familientradition: in Carpi gelegen, wurde sie im Jahr 1999 gegründet, und sie wird von der dritten Generation der Familie Po geführt, die seit lange in der Industrie der Kochgeräte tätig ist. Das ursprüngliche Unternehmen war von Angelo Po in 1922 angefangen, das Sparherd und Heizofen als Handwerks produzierte, und dann entwickelte es sich als bewährter

Today Steel has come to the forefront of the manufacture of range cookers and hoods for the domestic market. Innovation and functionality are the byword for Steel's aesthetic designs and professional approach to kitchen products. As Steel has grown, so has the importance of their own brand names such as Genesi, Ascot and Sintesi and there is also a range of semi-professional barbecues and outdoor cooking equipment.

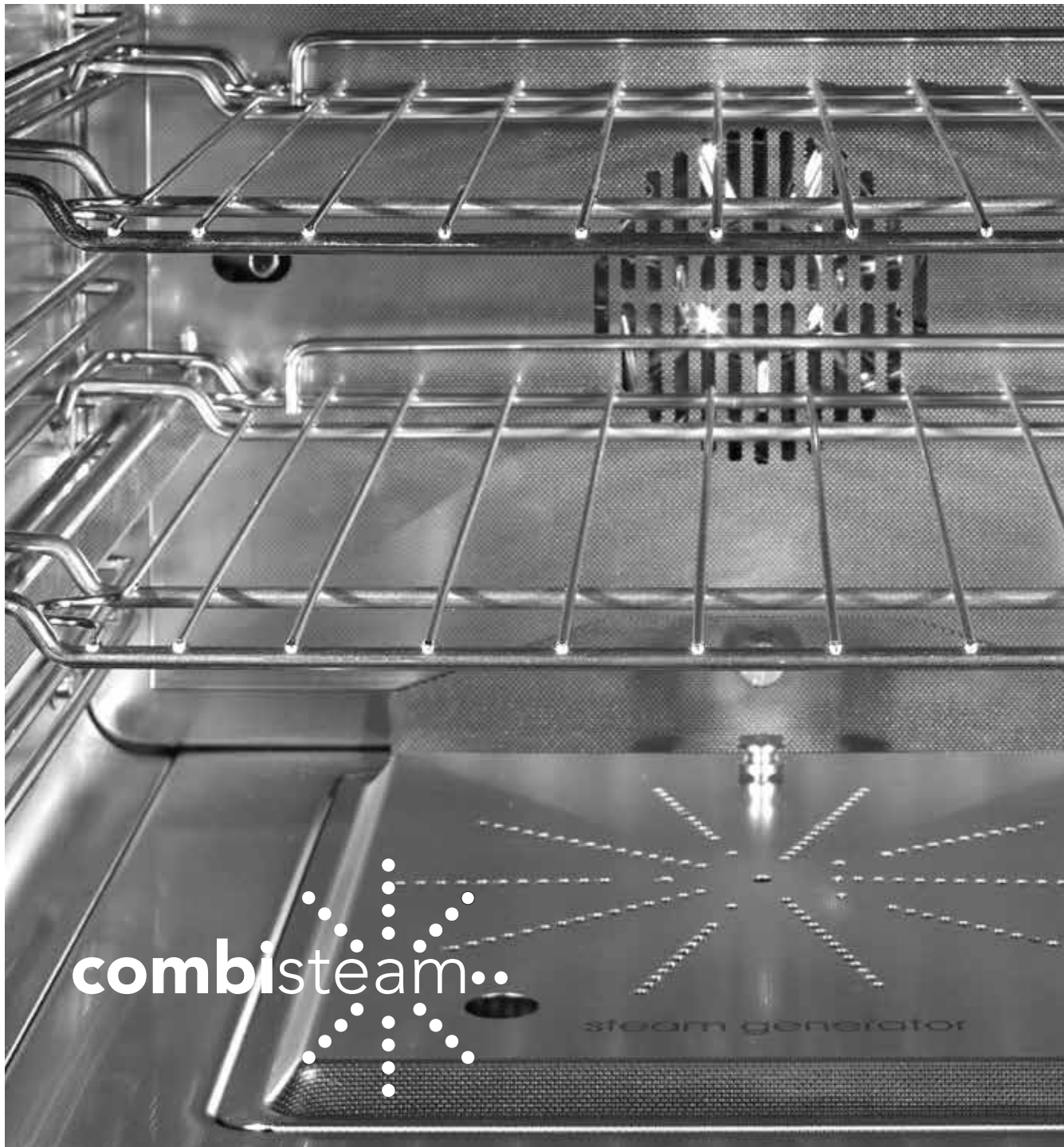
Steel si distingue anche con una vasta gamma di cucine in acciaio a marchio proprio estremamente innovative perché introducono funzionalità altamente professionali in ambito domestico. Tre le linee che uniscono design elegante ed altissime prestazioni: Genesi Ascot e Sintesi oltre ad una serie completa di barbecue semi-professionali.

pour les restaurants et pour l'hôtellerie. Aujourd'hui Steel s'impose pour son innovation et pour sa vaste gamme de fourneaux introduisant la fonctionnalité typiquement professionnelle dans le domaine de l'électroménager. Trois lignes de fourneaux, dont la marque Steel commence à se faire connaître, proposent un design raffiné et de très hautes performances: Genesi, Ascot, Sintesi ainsi que la série complète de barbecues semi-professionnels.

Industriebetrieb, spezialisiert in professionelle Küche und Ausführungen für Restaurant- und Hotelgewerbe. Steel auszeichnet sich heute für Ihre Herde in dem Haushaltsgerätebetrieb: danke ihrer Innovation und ihrem anspruchsvollen Design, werden die Serien Genesi Ascot und Sintesi und der Komplette Linien von Barbecuegrill der Marke Steel immer mehr geschätzt und anerkannt.







The combi-steam oven by Steel, in addition to all the standard functions of traditional ovens, offers the possibility of cooking with the use of steam, or in combination with it, in order to optimize the final result enhancing the flavor of food.

La cottura a vapore è un metodo di origine orientale che permette di cuocere i cibi preservandone al meglio le caratteristiche organolettiche e nutrizionali; tutto ciò senza aggiunta di grassi, consentendo la preparazione di pietanze salutari e dietetiche ma al tempo stesso saporite e gradevoli al palato; il tutto in minor tempo.

La cuisson à vapeur est une méthode d'origine orientale qui permet de cuire les aliments en préservant au mieux les caractéristiques organoleptiques et nutritionnels ; tout cela sans ajouter de graisses, pour une préparation saine et diététique, mais savoureuse et agréable en même temps .

Die Dampftechnik im Backofen ist in der professionellen Küche Standard. Sie garantiert ein verbessertes Ergebnis beim Backen und Garen gegenüber den herkömmlichen Methoden des Umluftbackofens oder der Ober- und Unterhitze. Kuchen bleiben saftiger, Gemüse aromatischer. Das zeigt sich nicht allein beim Geschmack, sondern auch bei der Optik: Die Speisen bewahren ihr appetitliches Aussehen genauso wie ihren natürlichen Geschmack.

COMBI STEAM

Steam cooking is a method of oriental origin that allows to cook food while preserving its best organoleptic and nutritional properties; all this without adding fat, allowing the preparation of healthy and dietary food but at the same time tasty and palatable; while saving time. The steam oven should not be mistakenly considered a substitute for cooking in "steamer". In the oven, temperature and humidity can be customized according to cooking directions that each food requires, while cooking in "steamer" only provides the possibility to boil at 100 ° C. Cooking in steamer, although better than

Il forno combinato - vapore Steel, oltre a tutte le funzioni standard dei forni tradizionali, offre la possibilità di cuocere con l'utilizzo del vapore, o in combinazione con esso, in modo da ottimizzare il risultato finale esaltando il sapore del cibo. Il forno a vapore non deve tuttavia essere considerato erroneamente un sostituto della cottura in pentola o in "vaporiera". Nel forno, temperatura e umidità possono essere personalizzati a seconda delle indicazioni di cottura che ogni alimento richiede, mentre la cottura in pentola offre solo la possibilità di lessare a 100°C. La cottura in vaporiera, benché migliore della semplice bollitura

Le four à fonction combinée vapeur de Steel, outre toutes les fonctions communes aux fours traditionnels, offre la possibilité de cuire avec l'aide de la vapeur, ou en combinaison avec elle, de façon à optimiser le résultat final et l'exaltation de la saveur. Toutefois ce four ne doit pas être considéré comme le substitut de la cuisson en casserole à vapeur. La température et l'humidité à l'intérieur du four peuvent être personnalisées selon les indications de cuisson propres de chaque aliment, tandis que dans la casserole à vapeur on a uniquement la possibilité de faire bouillir à 100 ° C. La cuisson en casserole à vapeur, bien que meilleure que le bouillissage d'un point de

Als zusätzlicher Vorteil erweist sich der große Wasserbehälter, der in die Dampf-Backöfen integriert ist. Damit ist eine längere Garzeit mit Dampfunterstützung realisierbar. Bei den Steel Cucine Backöfen darf der Garprozess ruhig einmal zwei Stunden dauern - der Dampf geht dabei keineswegs aus. Zur Dampfoption kommt bei den neuen Herdvarianten von Steel Cucine noch der Edelstahlbackraum hinzu. Auch dies war bislang den Profis vorbehalten oder zeigte sich als Kostentreiber bei der Küchenanschaffung. Die einfach zu

simply boiling from a nutritional point of view, transfers further moisture to foods that can result pale and flavorless. It is necessary to identify foods whose characteristics are suitable for cooking in the oven, in the combined function or with steam. If we simply want to boil potatoes or carrots the steamer is probably the quickest and simple way. Baking with the use of hot steam should be adopted for those foods (and they are indeed many) that we wish to remain soft, tasty to the palate and tender inside but golden and / or brown at the sight.

da un punto di vista nutrizionale, trasferisce ulteriore umidità ai cibi che possono risultare sbiaditi e dal sapore "diluito". E' necessario saper individuare gli alimenti con le caratteristiche adatte alla cottura in forno, nella funzione combinata o con vapore. Se vogliamo semplicemente lessare delle patate o delle carote la vaporiera è probabilmente il metodo più veloce ed ottimale. La cottura in forno con utilizzo del vapore deve essere adottata per quei cibi (e sono davvero tanti) che desideriamo restino morbidi, gustosi al palato e teneri al loro interno ma che risultino dorati e/o rosolati all'esterno.

vue nutritionnel, transfère de l'humidité excessive aux aliments, qui peuvent faner et diluer ces derniers. Il faut bien identifier les aliments avec les caractéristiques conformes et aptes pour la cuisson en four avec la fonction combinée vapeur. Si l'on veut simplement bouillir de pommes ou de carottes, la casserole à vapeur est probablement le choix le plus approprié en vitesse et résultat. La cuisson en four avec la fonction vapeur doit être utilisée pour les nourritures (et il y en a vraiment plusieurs) qui doivent devenir souples, gourmandes, et tendres à l'intérieur, tout en demeurant rissolées et bien rôties en surface.

pfliegende Variante ist jetzt zusammen mit der Dampffunktion bei Steel Cucine zu einem hervorragenden Preis-Leistungs-Verhältnis zu bekommen. Neben der High end-Technik zeigen die Herde auch Stil. Bei den Herden von Steel Cucine ist damit Kochen Wellness pur: Mineralien, Nährstoffe und Vitamine werden nicht ausgekocht, sondern bleiben da, wo sie hingehören: im Essen. So gelingen die gewohnten Gerichte mit einem vollkommen neuen Geschmackserlebnis.



SPEED

Induction takes less time to cook food because the pan heats up quicker. Electromagnetic activity in the cooktop triggers electromagnetic activity in the pan, and the pan itself heats up. The pan is the starting point of the heat. Since there are fewer steps involved in heating the cookware, it takes less time for the heat to get to the food (25% to 50% less time, on average).

VELOCITA'

L'induzione riduce i tempi di preparazione dei cibi poiché genera calore direttamente a contatto con la padella o casseruola. L'energia elettromagnetica del piano di cottura scatena energia elettromagnetica nella padella in modo che essa si scaldi autonomamente. La padella è il punto di partenza del calore e dunque, riducendo gli step del processo di riscaldamento, esso richiede in media dal 25 al 50% di tempo in meno.

VITESSE

L'induction réduit le temps de préparation des aliments puisque la chaleur est générée directement au contact avec la casserole ou la poêle. L'énergie électromagnétique du plan de cuisson déclenche l'énergie électromagnétique dans la casserole de façon qu'elle se réchauffe en autonomie. La poêle est donc le point d'origine de la chaleur, en réduisant donc les passages du processus de réchauffage de 25% jusqu'à 50% en moyenne.

GESCHWINDIGKEIT

Induktionskochzonen übertragen Hitze über ein elektromagnetisches Feld. Töpfe und Pfannen werden somit weder durch offenes Feuer noch durch heiße Kochplatten erhitzt. Das Kochen auf Induktionskochfeldern ermöglicht kurze Ankochzeiten und eine optimierte Wärmeübertragung.

INDUCTION COOKING



ENERGY EFFICIENCY

A gas flame releases lots of heat around the pan, an electric burner emits radiant heat at any point where it is not in direct, firm contact with the pan. When heat is generated within the pan itself, as with induction, more of that heat gets to the food, and less of it warms up your kitchen. This means increased energy efficiency.

EFFICIENZA ENERGETICA

Mentre la fiamma gas rilascia molto calore intorno alla padella o pirofila e i bruciatori elettrici emettono energia radiante anche nei punti non in contatto diretto con essa, il calore della cottura a induzione è generato all'interno della padella o pirofila stessa. Dunque il calore scalda solamente il cibo e non l'ambiente circostante aumentando, dunque, l'efficienza energetica.

EFFICACITE'

Tandis que la flamme du brûleur gaz dégage beaucoup de chaleur autour de la casserole et les foyers vitro ou électrique émette de la chaleur radiante aussi sur zones entourant et pas en contact direct, la chaleur de la cuisson induction par contre est générée à l'intérieur de la poêle même.

WIRTSCHAFTLICHKEIT

Die kurzen Ankochzeiten und die direkte Wärme übertragung sorgen für eine ohne Wirtschaftlichkeit.



SAFETY

No flame means no grease fires, and no gas means no gas leaks. Induction hob typically doesn't get all that hot since the heat is created in the pan itself. This means it would be less likely for the cooktop to cause a burn because the pan cools down as soon as you turn off the heat.

SICUREZZA

Assenza di fiamme significa impossibilità di grassi che bruciano; assenza di gas significa assenza di perdite di gas. Inoltre il vetro del piano a induzione non genera calore, ma il calore è generato dalla padella o pirofila stessa al suo interno e di conseguenza, una volta spento il sistema, il vetro inizia immediatamente a raffreddarsi riducendo il rischio di ustioni.

SECURITE'

L'absence de flamme signifie absence de gras brûlants, l'absence de gaz signifie absence de fuites de gaz. En plus, la vitro du piano à induction ne produit pas de chaleur, puisque cela se génère à l'intérieur de la casserole, par conséquent, une fois éteint le système de chauffage, la vitro se refroidit immédiatement, en réduisant le risque de brûlure.

SICHERHEIT

Zu den zahlreichen Vorteilen der Induktionstechnologie gehört vor allem ein Plus an Sicherheit.



CONTROL

Induction cooktops are as responsive as gasbut they also have more settings. It means they allow for much more precise control of the heat for any kind of cooking.

CONTROLLO

Il sistema di regolazione della potenza delle zone permette di controllare in modo più preciso la quantità di calore da sprigionare e di poterlo dunque adattare in modo più preciso al tipo di cottura che si intende realizzare.

CONTRÔLE

Le système de régulation de la puissance des foyers permet de contrôler avec précision la quantité de chaleur, en l'adaptant chaque fois à la typologie de cuisson que l'on désire.

KONTROLLE

Zu den Vorteilen der Induktion gehört eine hochpräzise Temperaturjustierung.



CLEANING

Since an induction cooktop seldom gets very hot, food doesn't burn onto it. This means a splatter, a spill or a pasta-sauce pop calls for a quick swipe of the sponge.

PULIZIA

Poiché la superficie non si scalda, il cibo non si brucia su di essa. Ciò implica che ogni residuo di cibo potrà essere facilmente rimosso con l'aiuto di una spugna.

NETTOYAGE

Puisque la surface ne se réchauffe pas, les aliments ne brûlent pas sur la vitro. Cela permet d'enlever très aisément n'importe quel résidu avec l'aide d'une éponge simplement.

REINIGUNG

Induktionskochfelder lassen sich einfach und rasch reinigen.

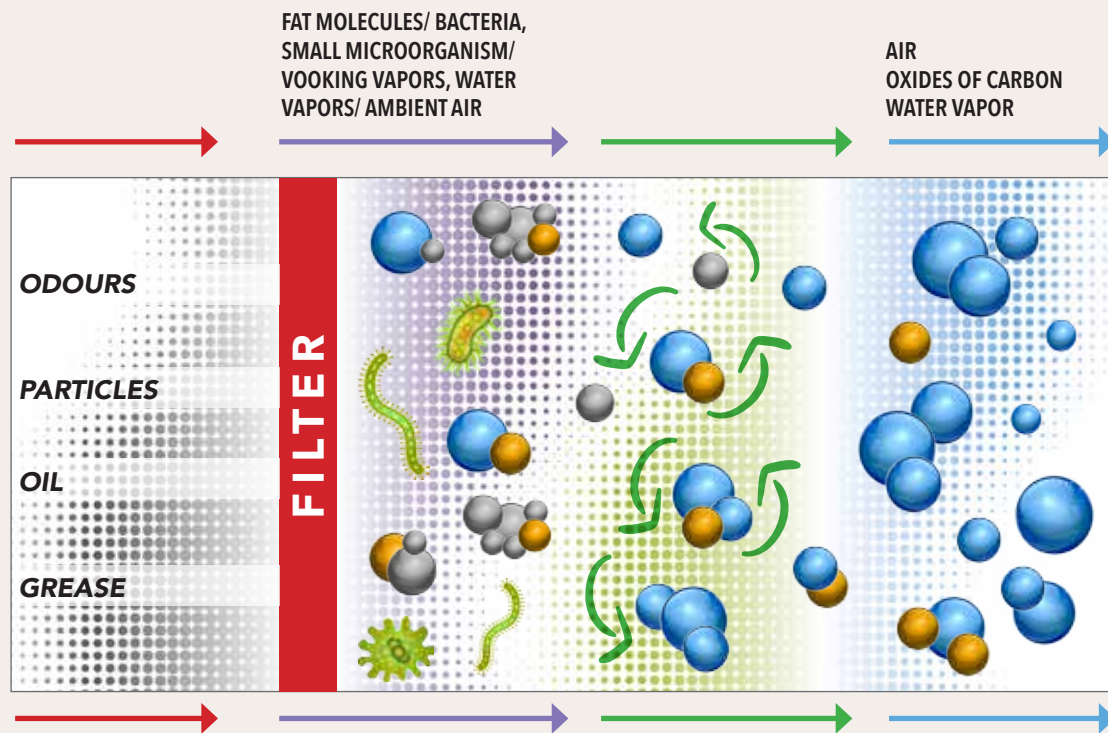


 **PLASMA**
system

GENESI ISOLA 130

PLASMA SYSTEM

HOW DOES PLASMA SYSTEM WORKS?



PHASE 1:
In the grease filter before the motor the cooking vapors and grease are cleaned.

PHASE 2:
In the high tension field with the plasma-catalyst it is started an air chemical process which destroys any impurity as well as bacteria and spores.

PHASE 3:
In the catalyst the odour molecules are additionally cleaned with extra oxidation, the filter is covered by a layer of carbon which neutralizes the ozone that is arriving.

PHASE 4:
At the end of this process only clean air remains. One cooker hood with plasma filter is a serious alternative to the traditional cooker hood in suction use.



Sistema di filtraggio inserito DI SERIE su cappe Ascot Isola 120, Genesi Isola 130, Genesi verticale 90, Genesi verticale 120. Sistema di ricircolo dell'aria inducendo un notevole risparmio energetico. Non richiede sbocchi all'esterno e permette dunque di posizionare la cucina in ogni parte della stanza. Non richiede alcuna manutenzione, né di essere sostituito. Bassa rumorosità ed alta efficienza.

Standard equipment of Ascot Isola 120, Genesi Isola 130, Genesi verticale 90, Genesi verticale 120. Filtering/recirculating system that permits energy saving. No outside discharge needed. Possibility to place the hood wherever in the room. No maintenance needed; no replacement needed. Low noise and high efficiency.

Dieses Filtersystem ist als Serienausführung für die Dunstabzugshauben Ascot Isola 120, Genesi Isola 130, Genesi Verticale 90, Genesi verticale 120. Energiesparend. Kein Ablauf notwendig, das erlaubt das Gerät freilich in das Zimmer einzustellen. Keine Unterhaltung und keine Ersetzung nötig. Leises Betriebsgeräusch, hohe Effizienz.

Système de filtrage pour hottes Ascot Isola 120, Genesi Isola 130, Genesi Verticale 90 et 120. Système de circulation d'air provoquant une économie d'énergie considerable. Il ne nécessite pas de points de sortie à l'extérieur et donc vous permet de placer le fourneau n'importe où dans la salle. Il ne nécessite aucune maintenance, ni à remplacer. Faible bruit et haute efficacité.



COLOURS GENESI



Acciaio Inox



Antracite *



Nero **



Bordeaux **



Crema **

* matt COLOURS ** glossy COLOURS



New colours are the same available for Le Creuset cast iron pans and cooking accessories

I nuovi colori sono gli stessi degli accessori da cucina Le Creuset

Ces nouvelles couleurs sont exactement les mêmes que celles du fabricant Le Creuset pour ses produits

Die neue Farben sind die Gleiche der Gusseisenprodukten von Le Creuset



COLOURS ON DEMAND GENESI



Sabbia *



Nuvola *



Celeste *



Ametista *





COLOURS ASCOT



Acciaio Inox



Antracite *



Nero **



Bordeaux **



Crema **

* matt COLOURS ** glossy COLOURS



COLOURS ON DEMAND ASCOT



Sabbia *



Nuvola *



Celeste *



Ametista *





YOUR
CHEF
COOKING

Brass
Mega wok
burner
max 6Kw



Brass
Gas Burners



Fry Top



Barbecue



Lavastone
Grill



Deep
Fryer





GENESI 120 ANTRACITE



YOUR
MODERN
STYLE



MODULAR SYSTEM

GENESI

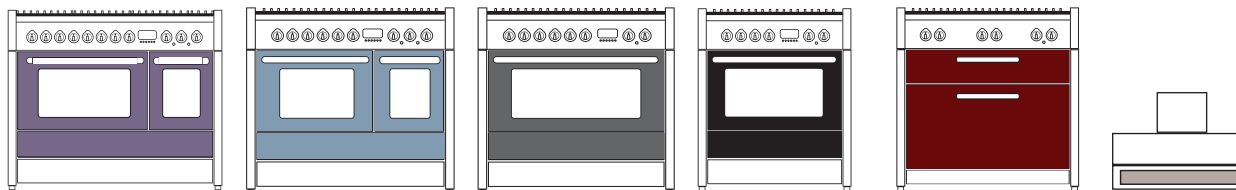
- / Aisi 304 s.steel body
- / One touch ignition
- / Electronic oven timer control
- / Metal knobs and handles
- / Brass burners
- / Gas or induction
- / Cast iron enamelled griddles
- / Storage drawer
- / Adjustable feet
- / Cold triple glazed door

- / Materiale acciaio inox Aisi 304
- / Accensione con sistema one touch
- / Programmatore elettronico del forno
- / Manopole e maniglie in metallo
- / Bruciatori in ottone
- / Gas o induzione
- / Griglie in ghisa smaltata
- / Cassetto estraibile
- / Piedi regolabili
- / Porta forno fredda con triplo vetro

- / Acier inox Aisi 304
- / Système d'allumage "one-touch"
- / Programmeur électronique du four
- / Manettes et poignées en métal
- / Brûleurs laiton
- / Gas ou induction
- / Grilles en fonte émaillée
- / tiroir inférieur
- / Pieds réglables en hauteur
- / Porte du four froide à triple verre

- / Edelstahl Aisi 304
- / "One-Touch" Zündung
- / Programmierbarer Multifunktionsofen
- / Knebel und Griffe aus Metall
- / Messing Brennern
- / Emaillierte Topfräger aus Gusseisen
- / Gasbrennern oder induktion
- / Tellerwärm-Schublade
- / Verstellbare Füße
- / "Kalte" Ofentur mit dreifachem Glas



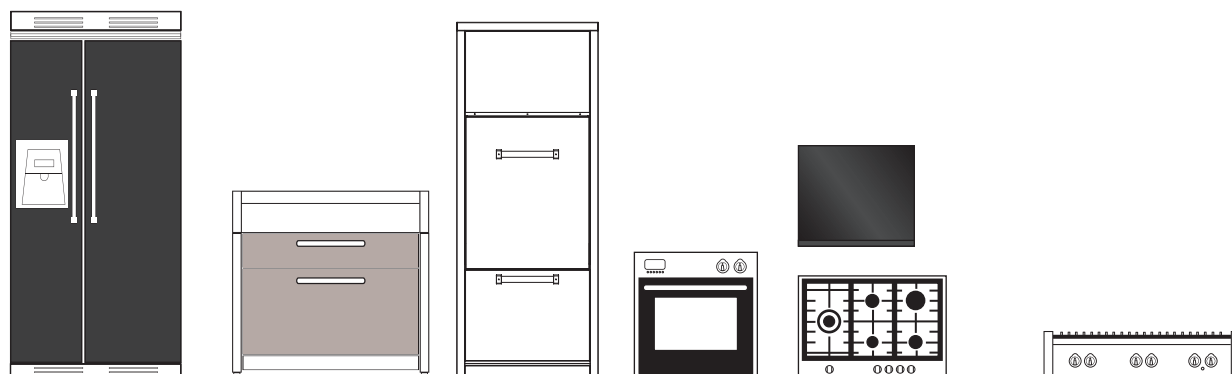


RANGE COOKERS

COOK UNITS

HOODS

120	100 100 - 3 ovens	90	70 70 - 2 ovens	90 120	70 90 100 120 130
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REFRIGERATORS

MODULAR SYSTEM

MODULAR COLUMNS 70

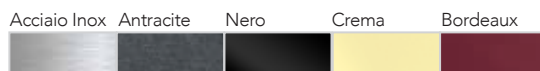
BUILT-IN OVENS

BUILT-IN HOBS

COOKTOPS

70 90 120	70 90 120		60x60 60x90 90x60 60x45	60 - 80 induction 60 - 75 - 90 gas	90 - 120 cooktop
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COLOURS

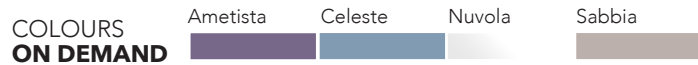


COLOURS ON DEMAND



GENESI 120

COMBI-STEAM / MULTIFUNCTION



ACCESSORIES

Wiring shelves
Griglie in filo
Grilles
Roste

Rotisserie
Girarrosto
Turnebroche
Drehspieß

Telescopic liners
Guide telescopiche
Glissières de four télescopiques
Teleskopführung

Deep tray trivet with handles
Leccarda con maniglie e griglia
Léchefrite avec manettes e grille, tournebroche
Backblech, mit roste und griffen

Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein

Wok support
Suporto wok
Support pour wok
Wokring

STAINLESS STEEL COMBI-STEAM

ENAMELLED MULTIFUNCTION

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STAINLESS STEEL COMBI STEAM

/ Electric multifunction combi-steam double oven, 4 hob versions

/ Doppio forno elettrico multifunzione combinato vapore, 4 versioni di piano

/ Double four électrique multifonctions combi-vapeur, 4 différentes options de plan de cuisson

/ Doppelmultifunktionselktrobacköfen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

/ Electric multifunction double oven, 8 hob versions

/ Doppio forno elettrico multifunzione, 8 soluzioni di piano

/ Double four électrique multifonctions, 8 différentes options de plan de cuisson

/ Doppelmultifunktionselktrobacköfen, 8 Kochplattenkombinationen



GENESI 120 NUVOLA - BARBECUE - DEEP FRYER



/ SF .. = Ovens **COMBI-STEAM**
Energy Class A



61 x 43 x 35 (91 lt)



26 x 43 x 35 (39 lt)



/ FF .. = Ovens **MULTIFUNCTION**
Energy Class A



61 x 43 x 35 (91 lt)



26 x 43 x 35 (39 lt)



G12SF-6M
G12FF-6M

/ 6 BRASS gas
burners (2 woks)
/ 1 mega wok



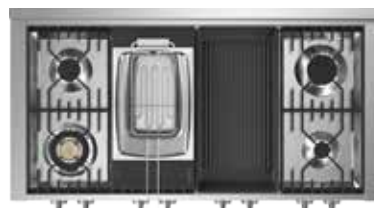
G12SF-6T
G12FF-6T

/ 6 BRASS gas
burners
(2 woks)
/ 1 frytop



G12SF-6B
G12FF-6B

/ 6 BRASS gas
burners (2 woks)
/ 1 barbecue



G12SF-4BF
G12FF-4BF

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue
/ 1 deep fryer



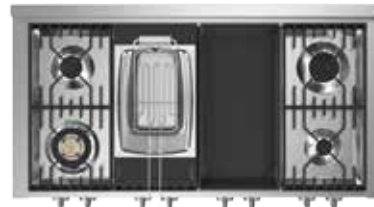
G12SF-4TM
G12FF-4TM

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop
/ 1 mega wok



G12FF-6G

/ 6 BRASS gas
burners (2 woks)
/ 1 lavastone grill



G12FF-4TF

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop
/ 1 deep fryer

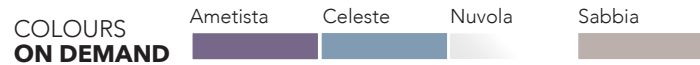
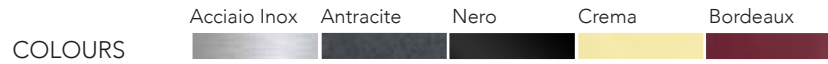


G12FF-4BM

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue
/ 1 mega wok

GENESI 100

COMBI-STEAM / MULTIFUNCTION



ACCESSORIES

Wiring shelves
Griglie in filo
Grilles
Roste

Rotisserie
Girarrosto
Turnebroche
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Backblech, mit roste und griffen

Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein

Wok support
Suporto wok
Support pour wok
Wokring

STAINLESS STEEL COMBI-STEAM

ENAMELLED MULTIFUNCTION

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STAINLESS STEEL COMBI-STEAM

/ Electric multifunction combi-steam double oven, 4 hob versions

/ Doppio forno elettrico multifunzione combinato vapore, 4 versioni di piano

/ Double four électrique multifonctions combi-vapeur, 4 différentes options de plan de cuisson

/ Doppelmultifunktionselektrobacköfen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

/ Electric multifunction double oven, 8 hob versions

/ Doppio forno elettrico multifunzione, 8 soluzioni di piano

/ Double four électrique multifonctions, 8 différentes options de plan de cuisson

/ Doppelmultifunktionselektrobacköfen, 8 Kochplattenkombinationen



GENESI 100 AMETISTA - INDUCTION



/ SF .. = Ovens COMBI-STEAM

Energy Class A



47 x 43 x 35 (70 lt)



26 x 43 x 35 (39lt)



/ FF .. = Ovens MULTIFUNCTION

Energy Class A



47 x 43 x 35 (70 lt)



26 x 43 x 35 (39 lt)



**G10SF-6W
G10FF-6W**

/ 6 BRASS gas
burners (2 woks)



**G10SF-6I
G10FF-6I**

/ 5 induction



**G10SF-4M
G10FF-4M**

/ 4 BRASS gas
burners (1 wok)
/ 1 mega wok



G10FF-4F

/ 4 BRASS gas
burners (1 wok)
/ 1 deep fryer



**G10SF-4T
G10FF-4T**

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop



G10FF-4G

/ 4 BRASS gas
burners (1 wok)
/ 1 lavastone grill

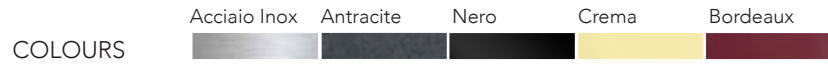


**G10SF-4B
G10FF-4B**

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue

GENESI 100/3 Ovens

MULTIFUNCTION



ENAMELLED MULTIFUNCTION

/ Electric multifunction triple oven, 4 hob versions

/ Triplo forno elettrico multifunzione, 4 soluzioni di piano

/ Triple four électrique multifonctions, 4 différentes options de plan de cuisson

/ Drei Multifunktionselektrobacköfen 4 Kochplattenkombinationen

ACCESSORIES

Wiring shelves
Griglie in filo
Grilles
Roste

ENAMELLED MULTIFUNCTION



Telescopic liners
Guide telescopiche
Glissières de four télescopiques
Teleskopführung



Deep tray trivet with handles
Leccarda con maniglie e griglia
Léchefrite avec manettes e grille, tournebroche
Backblech, mit roste und griffen



Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein



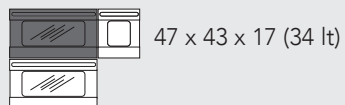
Wok support
Suporto wok
Support pour wok
Wokring



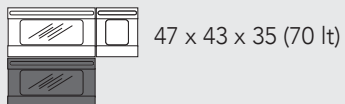
GENESI 100/3 OVENS CELESTE - BARBECUE



/ FFF .. = Ovens **MULTIFUNCTION**
 / FFF-D .. = Ovens **MULTIFUNCTION SOLID DOOR**
 Energy Class A



47 x 43 x 17 (34 lt)



47 x 43 x 35 (70 lt)



26 x 43 x 35 (39 lt)



GENESI 100/3 OVENS
 ANTRACITE
 SOLID DOOR



G10FFF-6W

/ 6 BRASS gas
 burners (2 woks)



G10FFF-D-6W

/ 6 BRASS gas
 burners (2 woks)



G10FFF-4M

/ 4 BRASS gas
 burners (1 wok)
 / 1 mega wok



G10FFF-D-4M

/ 4 BRASS gas
 burners (1 wok)
 / 1 mega wok



G10FFF-4T

/ 4 BRASS gas
 burners (1 wok)
 / 1 frytop



G10FFF-D-4T

/ 4 BRASS gas
 burners (1 wok)
 / 1 frytop



G10FFF-6I

/ 5 induction



G10FFF-D-6I

/ 5 induction

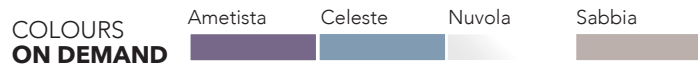
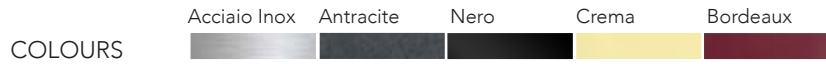




GENESI 90 NUVOLA - FRYTOP

GENESI 90

COMBI-STEAM / MULTIFUNCTION



ACCESSORIES

	STAINLESS STEEL COMBI-STEAM	ENAMELLED MULTIFUNCTION
wiring shelves griglie in filo grilles roste	•	•
roisserie girarrosto turnebroche drehspieß	•	•
telescopic liners guide telescopiche glissières de four télescopiques Teleskopführung	•	•
deep tray trivet with handles leccarda con maniglie e griglia léchefrite avec manettes e grille, tournebroche Backblech, mit Roste und Griffen	•	•
pizza stone pietra pizza pierre réfractaire à pizza Pizzabackstein	•	•
wok support supporto wok support pour wok Wokring	•	•

STAINLESS STEEL COMBI-STEAM

- / Electric multifunction combi-steam oven, 4 hob versions
- / Forno elettrico multifunzione combinato vapore, 4 versioni di piano
- / Four électrique multifonctions combi-vapeur, 4 différentes options de plan de cuisson
- / Multifunktionselktrobackofen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

- / Electric multifunction oven, 8 hob versions
- / Forno elettrico multifunzione, 8 soluzioni di piano
- / Four électrique multifonctions, 8 différentes options de plan de cuisson
- / Multifunktionselktrobackofen, 8 Kochplattenkombinationen



GENESI 90 ACCIAIO INOX - FULL GAS BURNERS



/ S .. = Ovens COMBI-STEAM

Energy Class A



61 x 43 x 33 (91lt)



/ F .. = Ovens MULTIFUNCTION

Energy Class A



61 x 43 x 33 (91 lt)



**G9S-6W
G9F-6W**

/ 6 BRASS gas
burners (2 woks)



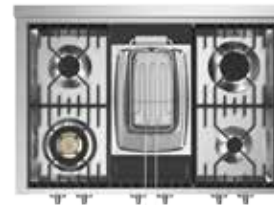
**G9S-6I
G9F-6I**

/ 5 induction



**G9S-4M
G9F-4M**

/ 4 BRASS gas
burners (1 wok)
/ 1 mega wok



G9F-4F

/ 4 BRASS gas
burners (1 wok)
/ 1 deep fryer



**G9S-4T
G9F-4T**

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop



G9F-4G

/ 4 BRASS gas
burners (1 wok)
/ 1 lavastone grill

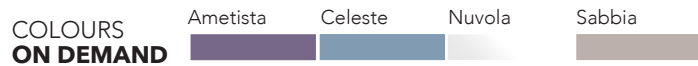


**G9S-4B
G9F-4B**

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue

GENESI 70

COMBI-STEAM / MULTIFUNCTION



ACCESSORIES	STAINLESS STEEL COMBI-STEAM SINGLE	ENAMELLED MULTIFUNCTION SINGLE	ENAMELLED MULTIFUNCTION DOUBLE
Wiring shelves Griglie in filo Grilles Roste	•	•	•
Rotisserie Girarrosto Turnebroche Drehspieß	•	•	
Telescopic liners Guide telescopiche Glissières de four téléscopiques Teleskopführung	•	•	•
Deep tray trivet with handles Leccarda con maniglie e griglia Léchefrite avec manettes e grille, tournebroche Backblech, mit roste und griffen	•	•	•
Pizza stone Pietra pizza Pierre réfractaire à pizza Pizzabackstein	•	•	•
Wok support Supporto wok Support pour wok Wokring	•	•	•

STAINLESS STEEL COMBI-STEAM

- / Electric multifunction combi-steam oven, 2 hob versions
- / Forno elettrico multifunzione combinato vapore, 2 versioni di piano
- / Four électrique multifonctions combi-vapeur, 2 différentes options de plan de cuisson
- / Doppelfunktionselktrobacköfen 2 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

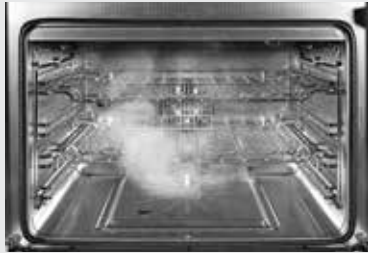
- / Electric multifunction oven, 2 hob versions
- / Forno elettrico multifunzione, 2 soluzioni di piano
- / Four électrique multifonctions, 2 différentes options de plan de cuisson
- / Multifunktionselktrobackofen, 2 Kochplattenkombinationen



GENESI 70 SABBIA - FULL GAS BURNERS



GENESI 70
DOUBLE OVENS
BORDEAUX
FULL GAS BURNERS

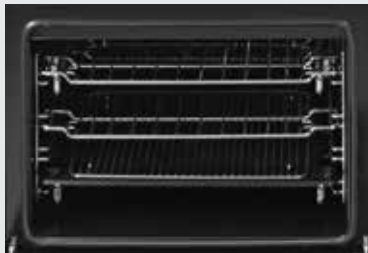


/ S .. = Ovens COMBI-STEAM

Energy Class A



47 x 43 x 35 (70 lt)



/ F .. = Ovens MULTIFUNCTION

/ FF .. = Double Ovens MULTIFUNCTION

Energy Class A



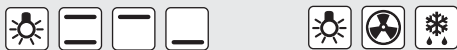
47 x 43 x 35 (70 lt)



47 x 43 x 17 (34 lt)



47 x 43 x 35 (70 lt)



G7S-4

/ 4 BRASS gas burners
(1 wok)



G7F-4

/ 4 BRASS gas burners
(1 wok)



G7FF-4

/ 4 BRASS gas burners
(1 wok)



G7S-4I

/ 4 induction



G7F-4I

/ 4 induction

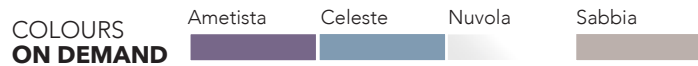
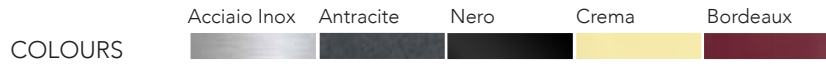


G7FF-4I

/ 4 induction

GENESI 120

COOK UNITS



FEATURES

- / New Genesi cook-unit 120 cm; 2 drawers
- / Nuove unità di cottura Genesi 120 cm. 2 cassetti
- / Nouvelle composition de cuisson Genesi 120; Structure avec 2 tiroirs
- / Neue Genesi Küchenmodul 120 cm. 2 Schubladen



G12C-8

8 ALUMINIUM gas burners (2 woks)



G12C-6T

6 ALUMINIUM gas burners (1 wok), 1 frytop



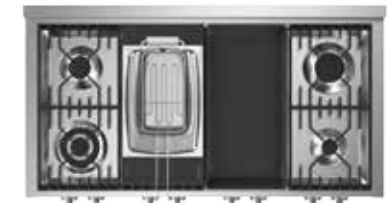
G12C-6B

6 ALUMINIUM gas burners (1 wok), 1 barbecue



G12C-4TF

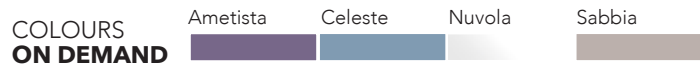
4 ALUMINIUM gas burners (1 wok), 1 frytop, 1 deep fryer



GENESI 120 COOK UNIT NUVOLO - FRYTOP

GENESI 90

COOK UNITS



FEATURES

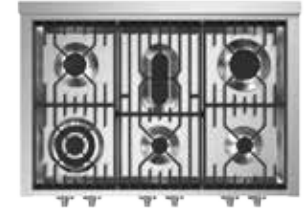
- / New Genesi cook-unit 90 cm; 2 drawers
- / Nuove unità di cottura Genesi 90 cm. 2 cassetti
- / Nouvelle composition de cuisson Genesi 90; Structure avec 2 tiroirs
- / Neue Genesi Küchenmodul 90 cm. 2 Schubladen



GENESI 90 COOK UNIT NUVOLA - FRYTOP

G9C-6W

6 ALUMINIUM gas burners (1 wok)



G9C-4T

4 ALUMINIUM gas burners (1 wok), 1 frytop



G9C-4B

4 ALUMINIUM gas burners (1 wok), 1 barbecue



G9C-6I

5 induction



GENESI ISOLA 130

ISLAND HOODS



PLASMA NORM (r) SYSTEM: SEE PAGE 13

COLOURS 

COLOURS KIT **ON DEMAND**    

FEATURES

- / Annual consumption 163 kWh
- / Led-lightened dimming glass
- / Remote control with on/off, power, light on/off/dimming, 15 minutes timer functions
- / Easy opening system for easy access to filters
- / High efficiency and low noise
- / PlasmaNorm® filtering system

- Consumo annuo 163 kW/h
- / Vetro illuminato a LED dimmerabile
- / Telecomando con funzioni with on/off, potenza,
- / Filtri in acciaio di semplice rimozione
- / Alta efficienza, bassa rumorosità
- / Sistema di filtraggio PlasmaNorm

- / Dépense annuelle d'énergie 163 kWh
- / verre LED avec lumière affaiblissement
- / Fonctions du télécommande: marche/arrêt/gradation, puissance d'aspiration, ventilation intermittente, poursuite du ventilateur
- / Filtres inox
- / Haute efficacité, faible brut
- / PlasmaNorm filtre

- / Energieverbrauch pro Jahr 163 kWh
- / Regulierbarer Led erleuchteter Glass
- / Fernbedienung für Funktion an/aus, Licht dimmen, Lüfterstufe erhöhen/verringern, 15 Minuten Timer Funktion
- / einfach abnehmbare Edelstahl fettfilter
- / Höhe Leistung und Effizienz, leises Betriebsgeräusch
- / Integrierter PlasmaNorm®-Filter

GKS130

S.steel 130 X 70 cm island hood

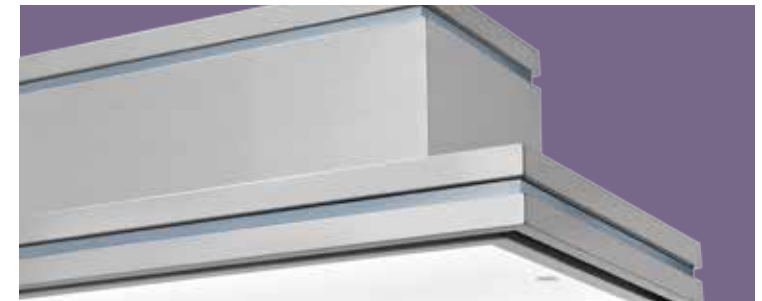


ACCESSORIES

- / Magnetic chrome strip easy to change with coloured ones
- / Profilo magnetico cromato intercambiabile con profilo colorato
- / Bande magnétique chromée facile à échanger avec ceux de couleur
- / Metallprofil in Chrom oder in Farbe



CHROME STRIP



CELESTE STRIP



LED GLASS 120X60 WITH DIMMING

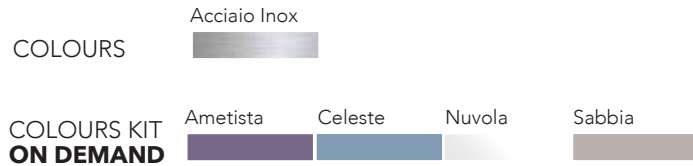


GENESI VERTICALE 120 VERTICALE 90

HEAD FREE HOODS



PLASMA NORM (r) SYSTEM: SEE PAGE 13



FEATURES

- / Annual consumption 153 kWh
- / 4 LED lights (GKV90); 5 LED lights (GKV120)
- / Remote control with on/off, power, light on/off/dimming, 15 minutes timer functions
- / Push-button panel
- / Stainless steel filters
- / Easy opening system for easy access to filters
- / High efficiency and low noise
- / PlasmaNorm® filtering system

- / Consumo annuo 153 kWh
- / 4 faretti led (GKV90); 5 faretti led (GKV120);
- / Telecomando con funzioni on/off, regolazione potenza, regolazione luci, timer 15 minuti
- / Pannello comandi integrato
- / Filtri in acciaio inox dietro al vetro
- / Sistema di apertura easy-open per un facile accesso ai filtri
- / Alta efficienza e bassa rumorosità
- / Sistema di filtraggio PlasmaNorm®

- / Dépense annuelle d'énergie 153 kWh
- / 4 LED (GKV90); 5 LED (GKV120)
- / Fonctions du télécommande: marche/arrêt/gradation, puissance d'aspiration, ventilation intermittente, poursuite du ventilateur
- / Soft touch contrôle avec display et boutons
- / Filtres inox
- / Haute efficacité
- / Système d'ouverture easy-open
- / PlasmaNorm filtre

- / Energieverbrauch pro Jahr 153 kWh
- / 4 LED Beleuchtung (GKV90); 5 LED Beleuchtung (GKV120)
- / Fernbedienung für Funktion an/aus, Licht dimmen, Lüfterstufe erhöhen/verringern, 15 Minuten Timer Funktion
- / Softtouch Regelung
- / einfach abnehmbare Edelstahlfilter
- / Höhe Leistung und Effizienz, leises Betriebsgeräusch
- / Integrierter PlasmaNorm®-Filter

ACCESSORIES

- / Magnetic chrome strip easy to change with coloured ones
- / Profilo magnetico cromato intercambiabile con profilo colorato
- / Bande magnétique chromée facile à échanger avec ceux de couleur
- / Metallprofil in Chrom oder in Farbe



CHROME STRIP



AMETISTA STRIP

GKV120

S.steel 120 cm head free hood



GKV90

S.steel 90 cm head free hood

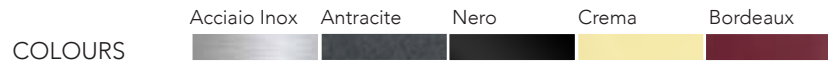




GENESI VERTICALE 120

GENESI

HOODS



FEATURES

/ 900 mc/h, s.steel filters, led lights, 4 speeds, switch off timer, energy class B

/ 900 mc/h, filtri inox, luci alogene, 4 velocità, timer di spegnimento, classe energetica B

/ 900 mètres cubes/h, filtres en acier, éclairage led, 4 vitesse, arrêt temporisé, classe énergie B

/ Absaugleistung bis 900 Kubikmeter/h, Edelstahlfilter, led Beleuchtung, 4 Geschwindigkeiten, zeitgesteuerte Abschaltung, Energieklasse B

ACCESSORIES

/ Carbon filters

/ Filtri ai carboni attivi

/ Filtres à charbon

/ Karbonfilter



GENESI 100 HOOD AMETISTA

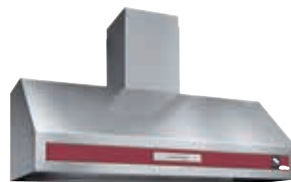


GENESI 120 SABBIA

HOODS

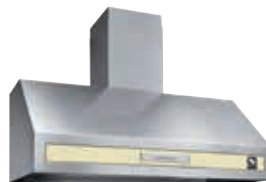
GK120

S.steel 120 cm range hood



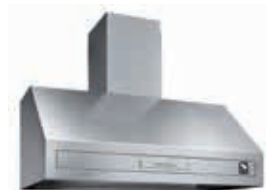
GK100

S.steel 100 cm range hood



GK90

S.steel 90 cm range hood



GK70

S.steel 70 cm range hood



ACCESSORIES

GKI120

Coloured panel for GK120

SK120

120x75 cm s.steel splash back
10 mm thick stainless steel splashback

GKI100

Coloured panel for GK100

SK100

100x75 cm s.steel splash back
10 mm thick stainless steel splashback

GKI90

Coloured panel for GK90

SK90

90x75 cm s.steel splash back
10 mm thick stainless steel splashback

GKI70

Coloured panel for GK70

SK70

70x75 cm s.steel splash back
10 mm thick stainless steel splashback

GENESI

REFRIGERATORS



FEATURES	70	90	90	120
	FRENCH DOOR	FRENCH DOOR	SIDE BY SIDE	MAXI
Energy class Classe energetica Classe énergie Energieklasse	A+	A+	A+	A++
Cooler volume Volume del frigorifero Volume réfrigération Kühlschrank	292L	417L	377L	466L
Freezer volume Volume del freezer Volume congélation Tiefkühlraum	86L	119L	226L	247L
Ice maker with water connection Produttore di ghiaccio con collegamento idraulico Distributeur glace par branchement sur l'eau Eisbereiter mit wasserzuleitung			•	•
Completely stainless steel inside Interno in acciaio inox Intérieur en inox Innenraum aus edelstahl				•
Upper storage/defrosting compartment Vano stoccaggio/scongelo Logement pour le stockage/décongeler Staufach			•	
Colours Colori Couleurs Farben	See above	See above	See above	Stainless steel





FRENCH-DOOR

GFR-7F

70 cm french-door

Side panels painted grey



FRENCH-DOOR

GFR-9F

90 cm french-door

Side panels painted grey



**SIDE BY SIDE
FREE-STANDING**

GFR-9

90 cm side-by-side

Side panels stainless-steel



**SIDE BY SIDE
BUILT-IN**

GFRB-9

90 cm side-by-side

Side panels painted grey



120 MAXI

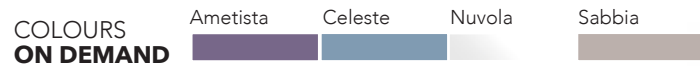
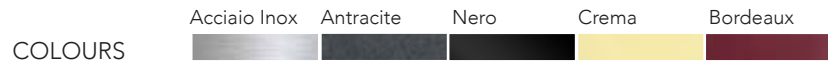
GFR-12

120 cm side-by-side

Side panels stainless-steel

GENESI

MODULAR SYSTEM



FEATURES

/ S.steel units for food preparation and washing, large storage compartments, s.steel sinks and tables
/ 70-90-120 cm sinks and tables with doors or drawers

/ Blocchi inox per la preparazione ed il lavaggio degli alimenti, ampi vani di stoccaggio, piani e lavelli in acciaio

/ Piani e lavelli da 70-90-120 cm con strutture a cassetti o sportelli

/ Compléments en acier pour la préparation des aliments, longemnt pour lo stockage, évier et tables de travail en acier

/ Plan évier et plan de travail 70-90-120 cm.
Structure avec portes ou tiroirs

/ Elemente aus Edelstahl für die Zubereitung, Staufach, arbeitsplatten und Spülen aus Edelstahl

/ Spülmodul und Küchenmodul 70-90-120 cm mit Türen oder Schublade



GENESI MODULAR SYSTEM CELESTE

G12C-L2



Stainless steel 2 bowl sink unit, 2 drawers (120 cm)



G9S-L1G



Stainless steel big single bowl sink unit, 2 doors (90 cm)



G7S-L2



Stainless steel 1,5 bowl sink unit with 1 door



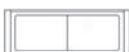
DISHWASHERS

GLS-7 *

Stainless steel clad dishwasher unit (70 cm)



G12C-PC



Stainless steel top table with 3 drawers (120 cm)



G9S-L2



Stainless steel double bowl sink unit, 2 doors (90 cm)



G7S-P



Stainless steel top table with 1 drawer and 1 door

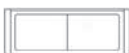


GLSB-6

Stainless steel built-in dishwasher with clad door. Including Siemens SN778D01TE. Available in Italy only (60 cm)



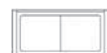
G12C-P



Stainless steel top table with wooden board, 3 drawers (120 cm)



G9C-PC



Stainless steel top table with wooden board, 3 drawers (90 cm)



G7C-P



Stainless steel top table with 3 drawers



GPLS-6**

Stainless steel door for dishwasher



See pag 111 optional drawer accessories

G9C-P



Stainless steel top table with 3 drawers (90 cm)



G9PS / G9PS-S

Stainless steel wall unit 2 doors with (GP9PS-S) or without (GP9PS) draining board



ACCESSORIES

MPX

Stainless steel professional water tap, modern style



GP7S

Stainless steel wall unit 1 door 70 cm



*Suitable for Siemens SN778D01TE. Included in Italy only
** Suitable for Siemens SN778D01TE

GENESI

MODULAR SYSTEM COLUMNS 70 CM

COLOURS Acciaio Inox

GMS-7FR

Stainless steel column for 158 cm H built-in fridge	Colonna in acciaio inox per frigorifero da incasso 158 cm	Colonne inox pour 158 cm H réfrigérateur encastrable	Schrank aus Edelstahl für Einbaukühlschränke 158 cm
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GMS-7LSP

Stainless steel column for built-in dishwasher. 1 drawer 45 cm 1 push-pull compartment 45 cm	Colonna in acciaio inox per lavastoviglie da incasso. 1 cassetto 45 cm 1 scomparto push-pull 45 cm	Schrank aus Edelstahl für Einbaugeschirrspüler. 1 Schublade Höhe 45 cm 1 Oberabteil Höhe 45 cm	Colonne inox pour lave-vaisselle intégré. 1 ^{er} tiroir hauteur 45 cm; 1 compartement push pull hauteur 45 cm
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GMS-7FFP

Stainless steel column for double oven. 1 drawer 45 cm 1 push-pull compartment 26 cm	Colonna in acciaio per forno doppio. 1 cassetto 45 cm; 1 scomparto push-pull 26 cm	Schrank aus Edelstahl für DoppelEinbauofen. 1 Schublade Höhe 45 cm; 1 Oberabteil Höhe 26 cm	Colonne inox pour double four encastrable 88 cm 1 ^{er} tiroir hauteur 45 cm; 1 compartement push pull hauteur 26 cm
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GMS-7FP

Stainless steel column for built-in oven. 1 drawer 45 cm 1 drawer 15 cm 1 push-pull drawer 13 cm 1 push-pull compartment 26 cm	Colonna in acciaio per forno da incasso 60 cm. 1 cassetto altezza 45 cm; 1 cassetto alto 15 cm; 1 cassetto push-pull alto 13 cm; 1 scomparto alto 26 cm	Schrank aus Edelstahl für Einbauofen 60 cm. 1 Schublade Höhe 45 cm 1 Schublade Höhe 15 cm 1 Schublade Push-pull Höhe 13 cm 1 Oberabteil Höhe 26 cm	Colonne inox pour four encastrable 60 cm. 1 ^{er} tiroir hauteur 45 cm; 2 ^{me} tiroir hauteur 15 cm; 3 ^{me} tiroir push-pull hauteur 13 cm; 1 compartement push pull hauteur 26 cm
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GMS-7FR

Suitable for Siemens KI28DA30 refrigerator.
Refrigerator KI28DA30 included in Italy only.



GMS-7FFP

Appliances not included.



GMS-7FP

Appliances not included.



GMS-7LSP

Suitable for Siemens SN778D01TE dishwasher.
Dishwasher SN778D01TE included for Italy only.



Stainless steel adjustable feet





GENESI BUILT-IN

/ Aisi 304 s.steel body
/ Electronic timer control
/ Metal knobs and handles
/ Cold triple glazed door

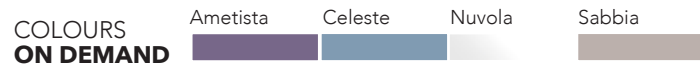
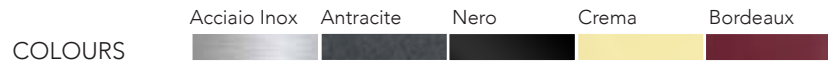
/ Materiale acciaio inox Aisi 304
/ Programmatore elettronico
/ Manopole e maniglie in metallo
/ Porta forno fredda con triplo vetro

/ Acier inox Aisi 304
/ Programmateur électronique du four
/ Manettes et poignées en métal
/ Porte du four froide à triple verre

/ Edelstahl Aisi 304
/ Programmierbarer Multifunktionsofen
/ Knebel und Griffe aus Metall
/ "Kalte" Ofentur mit dreifachem Glas

GENESI 60x60

BUILT-IN OVENS COMBI-STEAM



ACCESSORIES

STAINLESS STEEL COMBI-STEAM

2 wiring shelves / 1 deep tray	
2 griglie in filo / 1 leccarda	
2 grilles / 1 lechefrite	•
2 roste / 1 backblech	
Rotisserie	
Girarrosto	•
Turnebroche	
Drehspieß	
Telescopic liners	
Guide telescopiche	•
Glissières de four télescopiques	
Teleskopführung	
Trivet with handles	
Trivet con maniglie	•
Grille à rôtisserie	
Grillrost für backblech und entnahmegriffen	
1 steam tray	
1 griglia forata	•
Grille inox vapeur	
Dampfeinsatz	
Pizza stone	
Pietra pizza	•
Pierre réfractaire à pizza	
Pizzabackstein	
Meat probe	
Sonda al cuore	•
Sonde de gestion de la température à cœur des aliments	
Kerntemperaturfühler	



GENESI 60X60 BUILT-IN OVEN AMETISTA

FEATURES

/ Electric 9+2 functions combi-steam oven
/ Electronic timer control

/ Forno elettrico combinato vapore 9+2
funzioni
/ Programmatore elettronico

/ Four electric combi-vapeur 9+2 fonctions
/ Programmeur électronique du four

/ Multifunktionselektrobackofen mit
Combi-Dampf System
/ Programmierbarer Multifunktionsofen



/ GFE6-S ..
Energy Class A

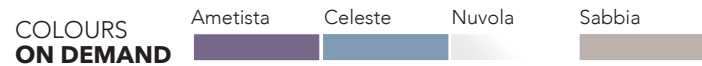


47 x 43 x 35 (70 lt)



GENESI 60x90

BUILT-IN OVENS COMBI-STEAM



ACCESSORIES

STAINLESS STEEL COMBI-STEAM

2 wiring shelves / 2 deep tray
2 griglie in filo / 2 leccarde
2 grilles / 2 lechefrite
2 roste / 2 backlech

Rotisserie
Girarosto
Turnebroche
Drehspieß

Telescopic liners
Guide telescopiche
Glissières de four télescopiques
Teleskopführung

Trivet with handles
Trivet con maniglie
Grille à rôtisserie
Grillrost für backblech und entnahmegriffen

1 steam tray
1 griglia forata
Grille inox vapeur
Dampfeinsatz

Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein

Meat probe
Sonda al cuore
Sonde de gestion de la température à cœur des aliments
Kerntemperaturfühler



GENESI 60X90 BUILT-IN OVEN SABBIA

FEATURES

/ 1 Electric 9+2 functions combi-steam oven
/ 1 pizza oven
/ Electronic timer control
/ Useful storage drawer

/ 1 Forno elettrico combinato vapore 9+2 funzioni
/ 1 forno pizza
/ Programmatore elettronico
/ Cassetto estraibile

/ 1 Four electric combi-vapeur 9+2 fonctions
/ 1 pizza four
/ Programmeur électronique du four
/ Véritable tiroir inférieur pour le rangement

/ 1 Multifunktionselektrobackofen mit
Combi-Dampf System
/ 1 pizza Backofen
/ Programmierbarer Multifunktionsofen
/ Schublade für Backbleche und Roste



/ GFFE6-S ..
Energy Class A



47 x 43 x 17 (34 lt)



47 x 43 x 35 (70 lt)



GENESI 90x60

BUILT-IN OVENS COMBI-STEAM



ACCESSORIES	STAINLESS STEEL COMBI-STEAM
2 wiring shelves / 1 deep tray	
2 griglie in filo / 1 leccarda	•
2 grilles / 1 lechefrite	
2 roste / 1 backlech	
Rotisserie	
Girarrosto	•
Turnebroche	
Drehspieß	
Telescopic liners	
Guide telescopiche	•
Glissières de four télescopiques	
Teleskopführung	
Trivet with handles	
Trivet con maniglie	•
Grille à rôtisserie	
Grillrost für backblech und entnahmegriffen	
1 steam tray	
1 griglia forata	•
Grille inox vapeur	
Dampfeinsatz	
Pizza stone	
Pietra pizza	•
Pierre réfractaire à pizza	
Pizzabackstein	
Meat probe	
Sonda al cuore	•
Sonde de gestion de la température à cœur des aliments	
Kerntemperaturfühler	



GENESI 90X60 BUILT-IN OVEN CELESTE

FEATURES

- / 1 Electric 9+2 functions combi-steam oven
- / Electronic timer control
- / 1 Forno elettrico combinato vapore 9+2 funzioni
- / Programmatore elettronico
- / 1 Four electric combi-vapeur 9+2 fonctions
- / Programmeur électronique du four
- / 1 Multifunktionselektrobackofen mit Combi-Dampf System
- / Programmierbarer Multifunktionsofen



/ GFE9-S ..
Energy Class A

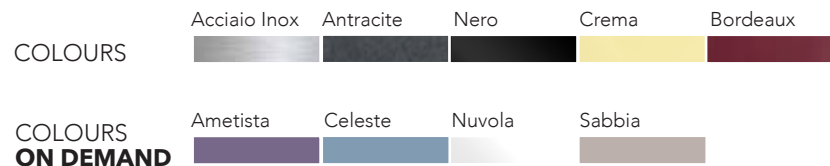


61 x 43 x 33 (91 lt)



GENESI 60x45

BUILT-IN PIZZA OVEN



GENESI 60x45 BUILT-IN PIZZA OVEN CREMA

ACCESSORIES	STAINLESS STEEL TRADITIONAL
1 wiring shelf	
1 griglia in filo	
1 grille	•
1 roste	
1 deep tray	
1 leccarda	•
1 lechefrite	
1 backblech	
1 trivet	
1 trivet	•
1 grille à rôtisserie	
1 grillrost für Backblech	
Pizza slice	
Paletta per pizza	•
Pelle à pizza	
Pizzaheber	

FEATURES

- / Built-in pizza oven with with stainless steel inside.
- / Integrated pizza stone.
- / Up to 315°C.
- / Electronic control digital clock
- / Push-pull drawer for oven accessories.
- / Forno pizza da incasso con interno in acciaio inox.
- / Base in pietra refrattaria.
- / Temperatura massima 315°C.
- / Programmatore elettronico.
- / Cassetto push-pull per accessori.
- / Four integrable a pizza ; intérieur inox ;
- / pierre à Pizza intégrée ;
- / température maximum 315° .
- / affichage de l'heure avec minuteur ;
- / tiroir Push Pull pour les accessoires .
- / Pizza ofen; Innenraum aus Edelstahl.
- / Integrierter Pizzastein.
- / Maximale Temperatur 315 °.
- / Display mit Programmierung.
- / Push-pull Schublade für Geräte.



GFE6-P = Ovens TRADITIONAL
Energy Class A



47 x 43 x 17 (34 lt)



GENESI

BUILT-IN GAS HOBS

FEATURES

- / 60 - 75 - 90 cm built-in gas hobs
- / S.Steel embossed hob
- / Cast iron pan supports
- / Safety thermocouples
- / One touch ignition
- / Piani incasso a gas da 60 - 75 - 90 cm
- / Piano stampato in acciaio inox
- / Griglia in ghisa
- / Termocoppie di sicurezza
- / Accensione sottomanopola
- / Tables de cuisson à gaz intégrable
- / de 60 - 75 - 90 cm En inox gaufré
- / Supports casseroles en fonte
- / Sécurité par thermocouple
- / Allumage automatique
- / 60 - 75 - 90 Gaskochfeld
- / Edelstahlkochfläche
- / Tropfträger aus Gusseisen
- / Thermoelektrische
Flammenüberwachung
- / elektrische Zündung
- / Einhandbedienung



GENESI BUILT-IN GAS HOBS

GP6B-4

4 ALUMINIUM gas
burners (1 wok)



GP7B-5

4 ALUMINIUM gas
burners (1 wok)



GP9B-5

4 ALUMINIUM gas
burners (1 wok)



GENESI

BUILT-IN INDUCTION HOBS

FEATURES

- / 60-80 Cm induction hobs with "free zones" technology
- / Sliding control
- / Double booster
- / Auto stop
- / 2 Pre-setted temperatures
- / Piani ad induzione da 60-80 cm
- / Piani incasso induzione con tecnologia "free zones"
- / Sliding control
- / Doppio booster
- / Auto stop
- / 2 Temperature pre-settate
- / Tables de cuisson à induction intégrables de 60-80cm
- / Commande par glissement
- / Double zones booster
- / Minuterie par zone par arrêt automatique
- / 2 Températures pré sélectionnées
- / 60 - 80 Cm flächeninduktion-kochfeld
- / Slider-bedienung
- / Booster
- / Sicherheitsabschaltung
- / Zweifache temperaturprogrammierung



GENESI BUILT-IN INDUCTION HOBS

GP6I-4

- / Free zones technology
- sliding controls (KW)
- / 4 x 2,6 • 3,7
- / 2 bridge zones
- / Double booster
- / Auto stop
- / 2 auto temperature
- / Size: 60x53 cm



GP9I-6

- / Free zones technology
- sliding controls (KW)
- / 6 x 2,6 • 3,7
- / 3 bridge zones
- / Double booster
- / Auto stop
- / 2 auto temperature
- / Size: 90x53 cm



GENESI 120

COOKTOP

FEATURES

/ 4 hob version (120 cm)

/ 4 versioni da 120 cm

/ 4 modèles de piano (120 cm)

/ 4 Kochplattenkombinationen (120 cm)



GENESI 120 COOKTOP FRYTOP-DEEP FRYER

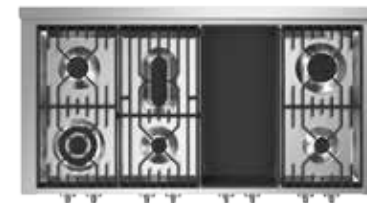
G12-8

8 ALUMINIUM gas burners (2 woks, 1 fishburner)



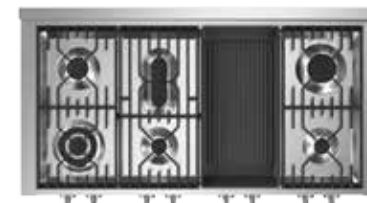
G12-6T

6 ALUMINIUM gas burners (1 wok, 1 fishburner), 1 frytop



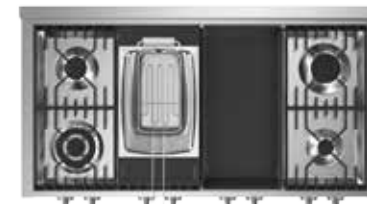
G12-6B

6 ALUMINIUM gas burners (1 wok, 1 fishburner), 1 barbecue



G12-4TF

4 ALUMINIUM gas burners (1 wok, 1 frytop, 1 deep fryer)



GENESI 90

COOKTOP

FEATURES

/ 4 hob version (90 cm)

/ 4 versioni da 90 cm

/ 4 modèles de piano (90 cm)

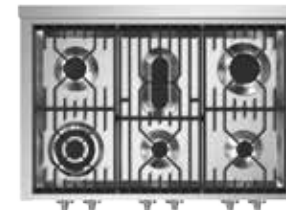
/ 4 Kochplattenkombinationen (90 cm)



GENESI 90 COOKTOP

G9-6

6 ALUMINIUM gas
burners (1 wok,
1 fishburner)



G9-4T

4 ALUMINIUM gas
burners (1 wok,
1 frytop)



G9-4B

4 ALUMINIUM gas
burners (1 wok,
1 barbecue)



G9-6I

5 induction





YOUR
CLASSIC
STYLE



ASCOT

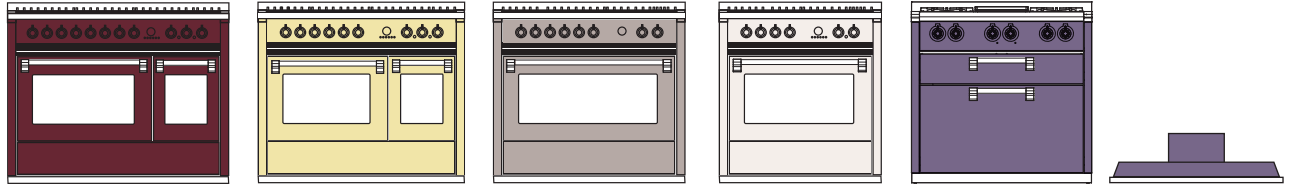
- / Aisi 304 s.steel body
- / One touch ignition
- / Electronic oven timer control
- / Brass burners
- / Gas or induction
- / Metal knobs and handles
- / Cast iron enamelled griddles
- / Storage drawer
- / Adjustable feet
- / Cold triple glazed door

- / Materiale acciaio inox Aisi 304
- / Accensione con sistema one touch
- / Programmatore elettronico del forno
- / Bruciatori in ottone
- / Gas o induzione
- / Manopole e maniglie in metallo
- / Griglie in ghisa smaltata
- / Cassetto estraibile
- / Piedi regolabili
- / Porta forno fredda con triplo vetro

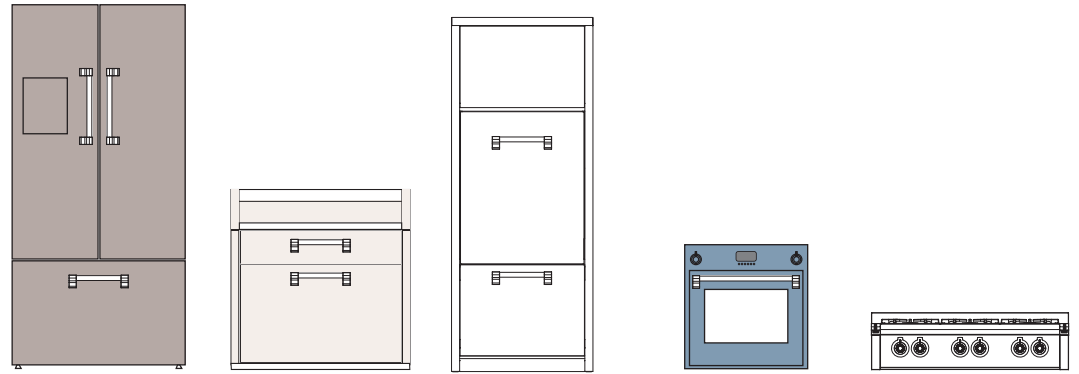
- / Acier inox Aisi 304
- / Système d'allumage "one-touch"
- / Programmateur électronique du four
- / Brûleurs laiton
- / Gas ou induction
- / Manettes et poignées en métal
- / Grilles en fonte émaillée
- / Tiroir inférieur
- / Pieds réglables en hauteur
- / Porte du four froide à triple verre

- / Edelstahl Aisi 304
- / "One-Touch" Zündung
- / Programmierbarer Multifunktionsofen
- / Messing Brennern
- / Emaillierte Topfträger aus Gusseisen
- / Knebel und Griffe aus Metall
- / Gasbrennern oder Induktion
- / Tellerwärm-Schublade
- / Verstellbare Füße
- / "Kalte" Ofentür mit dreifachem Glas



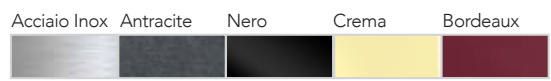


RANGE COOKERS				COOK UNIT	HOODS	
120	100 100 - 3 OVENS	90	70 70 - 2 OVENS	90	70	100 120
pag. 64	pag. 66	pag. 70	pag. 74	pag. 76	pag. 78	



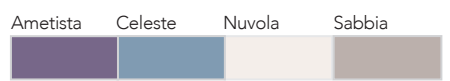
REFRIGERATORS	MODULAR SYSTEM	MODULAR COLUMNS 70	BUILT-IN OVENS	COOKTOP
70 90	70 90 120		60X60 60X90 90X60	90
pag. 82	pag. 84	pag. 86	pag. 88	pag. 93

COLOURS



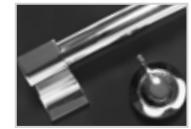
TRIM

COLOURS ON DEMAND



TRIM ON DEMAND

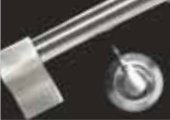
chrome



brass



nikel

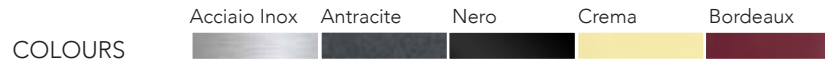


bronze



ASCOT 120

COMBI-STEAM / MULTIFUNCTION



TRIM



TRIM ON DEMAND

ACCESSORIES	STAINLESS STEEL COMBI-STEAM	ENAMELLED MULTIFUNCTION
Wiring shelves Griglie in filo Grilles Roste	•	•
Rotisserie Girarrosto Turnebroche Drehspieß	•	•
Telescopic liners Guide telescopiche Glissières de four télescopiques Teleskopführung	•	•
Deep tray trivet with handles Leccarda con maniglie e griglia Léchefrite avec manettes e grille, tournebroche Backblech, mit roste und griffen	•	•
Pizza stone Pietra pizza Pierre réfractaire à pizza Pizzabackstein	•	•
Wok support Suporto wok Support pour wok Wokring	•	•

STAINLESS STEEL COMBI-STEAM

/ Electric multifunction combi-steam double oven, 4 hob versions

/ Doppio forno elettrico multifunzione combinato vapore, 4 versioni di piano

/ Double four électrique multifonctions combi-vapeur, 4 différentes options de plan de cuisson

/ Doppelmultifunktionselktrobacköfen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

/ Electric multifunction double oven, 8 hob versions

/ Doppio forno elettrico multifunzione, 8 soluzioni di piano

/ Double four électrique multifonctions, 8 différentes options de plan de cuisson

/ Doppelmultifunktionselktrobacköfen, 8 Kochplattenkombinationen



ASCOT 120 ANTRACITE + NIKEL - FRYTOP



/ SF .. = Ovens **COMBI-STEAM**
Energy Class A



61 x 43 x 35 (91 lt)



26 x 43 x 35 (39 lt)



/ FF .. = Ovens **MULTIFUNCTION**
Energy Class A



61 x 43 x 35 (91 lt)



26 x 43 x 35 (39 lt)



A12SF-6M
A12FF-6M

/ 6 BRASS gas
burners (2 woks)
/ 1 mega wok



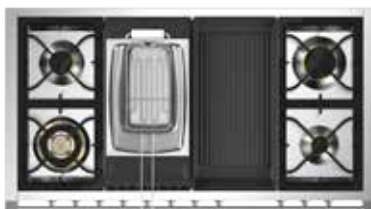
A12SF-6T
A12FF-6T

/ 6 BRASS gas
burners
(2 woks)
/ 1 frytop



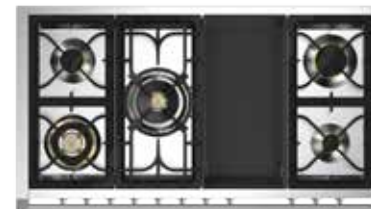
A12SF-6B
A12FF-6B

/ 6 BRASS gas
burners
(2 woks)
/ 1 barbecue



A12SF-4BF
A12FF-4BF

/ 4 BRASS gas
burners (2 woks)
/ 1 barbecue
/ 1 deep fryer



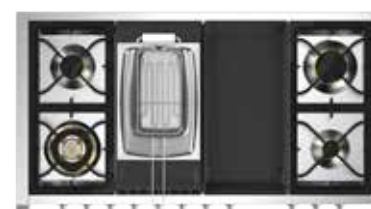
A12SF-4TM
A12FF-4TM

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop
/ 1 mega wok



A12FF-6G

/ 6 BRASS gas
burners (2 woks)
/ 1 lavastone grill



A12FF-4TF

/ 4 BRASS gas
burners (2 woks)
/ 1 frytop
/ 1 deep fryer



A12FF-4BM

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue
/ 1 mega wok

ASCOT 100

COMBI-STEAM / MULTIFUNCTION

COLOURS

Acciaio Inox Antracite Nero Crema Bordeaux

COLOURS ON DEMAND

Ametista Celeste Nuvola Sabbia



TRIM



TRIM ON DEMAND

ACCESSORIES	STAINLESS STEEL COMBI-STEAM	ENAMELLED MULTIFUNCTION
Wiring shelves Griglie in filo Grilles Roste	•	•
Rotisserie Girarrosto Turnebroche Drehspieß	•	•
Telescopic liners Guide telescopiche Glissières de four télescopiques Teleskopführung	•	•
Deep tray trivet with handles Leccarda con maniglie e griglia Léchefrite avec manettes e grille, tournebroche Backblech, mit roste und griffen	•	•
Pizza stone Pietra pizza Pierre réfractaire à pizza Pizzabackstein	•	•
Wok support Suporto wok Support pour wok Wokring	•	•

STAINLESS STEEL COMBI-STEAM

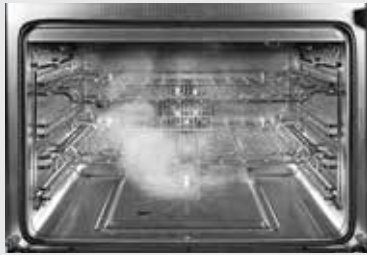
- / Electric multifunction combi-steam double oven, 4 hob versions
- / Doppio forno elettrico multifunzione combinato vapore, 4 versioni di piano
- / Double four électrique multifonctions combi-vapeur, 4 différentes options de plan de cuisson
- / Doppel multifunktions elektroröckofen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

- / Electric multifunction double oven, 8 hob versions
- / Doppio forno elettrico multifunzione, 8 soluzioni di piano
- / Double four électrique multifonctions, 8 différentes options de plan de cuisson
- / Doppel multifunktions elektroröckofen, 8 Kochplattenkombinationen



ASCOT 100 SABBIA + NIKEL - FRYTOP



/ SF .. = Ovens COMBI-STEAM
Energy Class A



47 x 43 x 35 (70 lt)



26 x 43 x 35 (39lt)



/ FF .. = Ovens MULTIFUNCTION
Energy Class A



47 x 43 x 35 (70 lt)

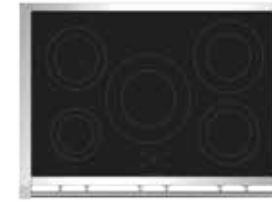


26 x 43 x 35 (39 lt)



A10SF-6W
A10FF-6W

/ 6 BRASS gas
burners (2 woks)



A10SF-6I
A10FF-6I

/ 5 induction



A10SF-4M
A10FF-4M

/ 4 BRASS gas
burners (1 wok)
/ 1 mega wok



A10FF-4F

/ 4 BRASS gas
burners (1 wok)
/ 1 deep fryer



A10SF-4T
A10FF-4T

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop



A10FF-4G

/ 4 BRASS gas
burners (1 wok)
/ 1 lavastone grill

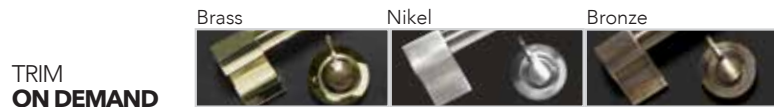


A10SF-4B
A10FF-4B

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue

ASCOT 100/3 Ovens

MULTIFUNCTION



ACCESSORIES	ENAMELLED MULTIFUNCTION
Wiring shelves Griglie in filo Grilles Roste	•
Telescopic liners Guide telescopiche Glissières de four télescopiques Teleskopführung	•
Deep tray trivet with handles Leccarda con maniglie e griglia Léchefrite avec manettes e grille, tournebroche Backblech, mit roste und griffen	•
Pizza stone Pietra pizza Pierre réfractaire à pizza Pizzabackstein	•
Wok support Suporto wok Support pour wok Wokring	•

ENAMELLED MULTIFUNCTION

/ Electric multifunction triple oven, 4 hob versions

/ Triplo forno elettrico multifunzione, 4 soluzioni di piano

/ Triple four électrique multifonctions, 4 différentes options de plan de cuisson

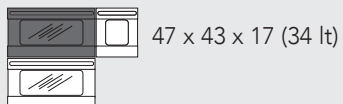
/ Drei Multifunktionselektrobacköfen 4 Kochplattenkombinationen



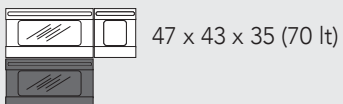
ASCOT 100 NUVOLA + CHROME - MEGAWOK



/ FFF .. = Ovens **MULTIFUNCTION**
 / FFF-D .. = Ovens **MULTIFUNCTION SOLID DOOR**
 Energy Class A



47 x 43 x 17 (34 lt)



47 x 43 x 35 (70 lt)



26 x 43 x 35 (39 lt)



ASCOT 100/3 OVENS
 CREMA
 SOLID DOOR



A10FFF-6W

/ 6 BRASS gas
 burners (2 woks)



A10FFF-D-6W

/ 6 BRASS gas
 burners (2 woks)



A10FFF-4M

/ 4 BRASS gas
 burners (1 wok)
 / 1 mega wok



A10FFF-D-4M

/ 4 BRASS gas
 burners (1 wok)
 / 1 mega wok



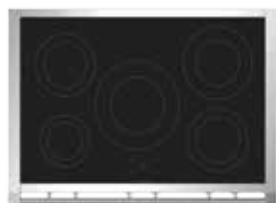
A10FFF-4T

/ 4 BRASS gas
 burners (1 wok)
 / 1 frytop



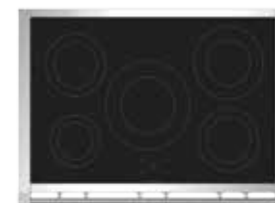
A10FFF-D-4T

/ 4 BRASS gas
 burners (1 wok)
 / 1 frytop



A10FFF-6I

/ 5 induction

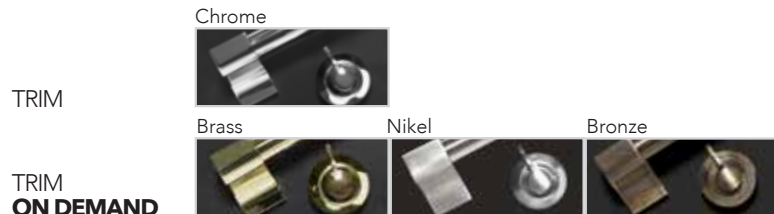
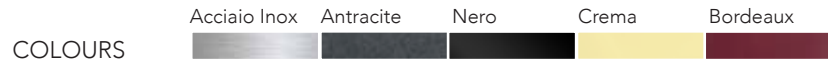


A10FFF-D-6I

/ 5 induction

ASCOT 90

COMBI-STEAM / MULTIFUNCTION



ACCESSORIES	STAINLESS STEEL COMBI-STEAM	ENAMELLED MULTIFUNCTION
Wiring shelves		
Griglie in filo	•	•
Grilles		
Roste		
Rotisserie		
Girarrosto	•	•
Turnebroche		
Drehspieß		
Telescopic liners		
Guide telescopiche	•	•
Glissières de four télescopiques		
Teleskopführung		
Deep tray trivet with handles		
Leccarda con maniglie e griglia	•	•
Léchefrite avec manettes e grille, tournebroche		
Backblech, mit roste und griffen		
Pizza stone		
Pietra pizza	•	•
Pierre réfractaire à pizza		
Pizzabackstein		
Wok support		
Suporto wok	•	•
Support pour wok		
Wokring		

STAINLESS STEEL COMBI-STEAM

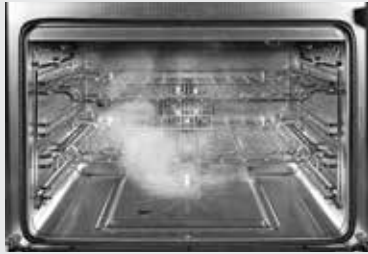
- / Electric multifunction combi-steam oven, 4 hob versions
- / Forno elettrico multifunzione combinato vapore, 4 versioni di piano
- / Four électric multifonctions combi-vapeur, 4 différentes options de plan de cuisson
- / Multifunktionselktrobackofen 4 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

- / Electric multifunction oven, 8 hob versions
- / Forno elettrico multifunzione, 8 soluzioni di piano
- / Four électric multifonctions, 8 différentes options de plan de cuisson
- / Multifunktionselktrobackofen, 8 Kochplattenkombinationen



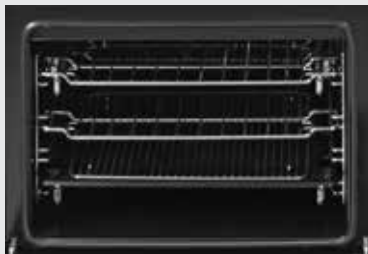
ASCOT 90 CELESTE + CHROME - FRYTOP



/ S .. = Ovens COMBI-STEAM
Energy Class A



61 x 43 x 33 (91lt)



/ F .. = Ovens MULTIFUNCTION
Energy Class A

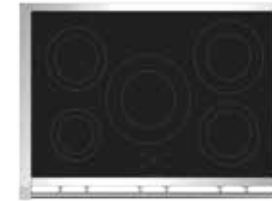


61 x 43 x 33 (91 lt)



A9S-6W
A9F-6W

/ 6 BRASS gas
burners (2 woks)



A9S-6I
A9F-6I

/ 5 induction



A9S-4M
A9F-4M

/ 4 BRASS gas
burners (1 wok)
/ 1 mega wok



A9F-4F

/ 4 BRASS gas
burners (1 wok)
/ 1 deep fryer



A9S-4T
A9F-4T

/ 4 BRASS gas
burners (1 wok)
/ 1 frytop



A9F-4G

/ 4 BRASS gas
burners (1 wok)
/ 1 lavastone grill



A9S-4B
A9F-4B

/ 4 BRASS gas
burners (1 wok)
/ 1 barbecue

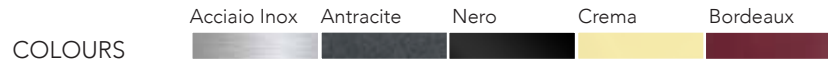




ASCOT 120 ANTRACITE - FRYTOP

ASCOT 70

COMBI-STEAM / MULTIFUNCTION



TRIM



TRIM ON DEMAND

ACCESSORIES	STAINLESS STEEL COMBI-STEAM SINGLE	ENAMELLED MULTIFUNCTION SINGLE	ENAMELLED MULTIFUNCTION DOUBLE
Wiring shelves Griglie in filo Grilles Roste	•	•	•
Rotisserie Girarrosto Turnebroche Drehspieß	•	•	
Telescopic liners Guide telescopiche Glissières de four télescopiques Teleskopführung	•	•	•
Deep tray trivet with handles Leccarda con maniglie e griglia Léchefrite avec manettes e grille, tournebroche Backblech, mit roste und griffen	•	•	•
Pizza stone Pietra pizza Pierre réfractaire à pizza Pizzabackstein	•	•	•
Wok support Supporto wok Support pour wok Wokring	•	•	•

STAINLESS STEEL COMBI-STEAM

- / Electric multifunction combi-steam oven, 2 hob versions
- / Forno elettrico multifunzione combinato vapore, 2 versioni di piano
- / Four électrique multifonctions combi-vapeur, 2 différentes options de plan de cuisson
- / Multifunktionselktrobackofen 2 Kochplattenkombinationen

ENAMELLED MULTIFUNCTION

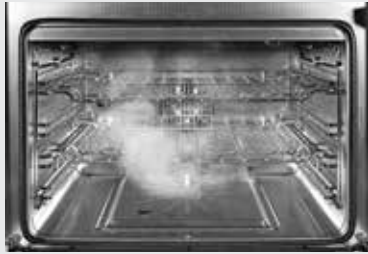
- / Electric multifunction oven, 2 hob versions
- / Forno elettrico multifunzione, 2 soluzioni di piano
- / Four électrique multifonctions, 2 différentes options de plan de cuisson
- / Multifunktionselktrobackofen, 2 Kochplattenkombinationen



ASCOT 70 ACCIAIO INOX + CHROME
FULL GAS BURNERS



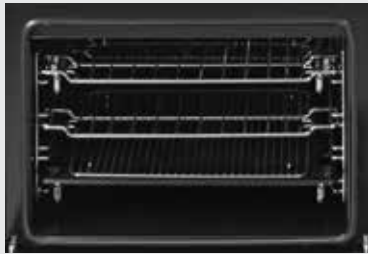
ASCOT 70
DOUBLE OVEN
BORDEAUX + CHROME
FULL GAS BURNERS



/ S .. = Ovens COMBI-STEAM
Energy Class A



47 x 43 x 35 (70 lt)



/ F .. = Ovens MULTIFUNCTION
/ FF .. = Double Ovens MULTIFUNCTION
Energy Class A



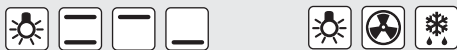
47 x 43 x 35 (70 lt)



47 x 43 x 17 (34 lt)



47 x 43 x 35 (70 lt)



A7S-4

/ 4 BRASS gas
burners (1 wok)



A7S-4I

/ 4 induction



A7F-4

/ 4 BRASS gas
burners (1 wok)



A7F-4I

/ 4 induction



A7FF-4

/ 4 BRASS gas
burners (1 wok)

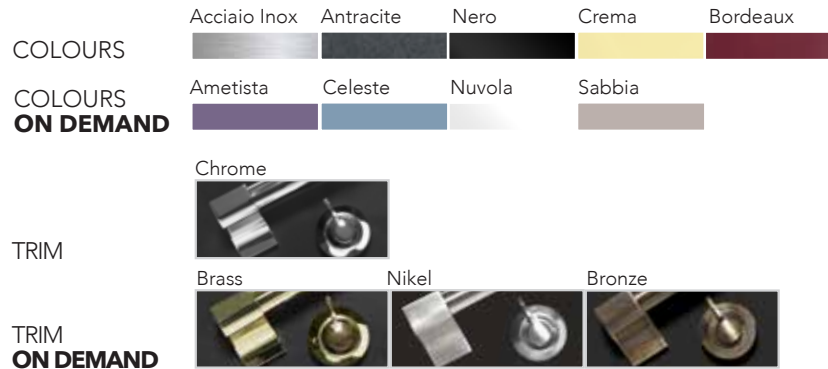


A7FF-4I

/ 4 induction

ASCOT 90

COOK UNITS



FEATURES

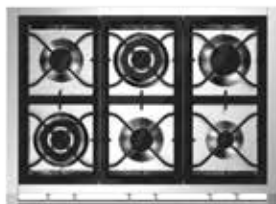
- / New Ascot cook-unit 90cm; 2 drawers
- / Nuove unità di cottura Ascot 90cm. 2 cassetti
- / Nouvelle composition de cuisson Ascot 90; Structure avec 2 tiroirs
- / Neue Ascot Küchenmodul 90 cm. 2 Schubladen



ASCOT 90 COOK UNIT ANTRACITE + NIKEL - FRYTOP



ASCOT 90 COOKUNIT SABBIA + BRONZE



A9C-6W

/ 6 ALUMINIUM gas
burners (2 woks)



A9C-4T

/ 4 ALUMINIUM gas
burners (1 wok),
/ 1 frytop



A9C-4B

/ 4 ALUMINIUM gas
burners (1 wok),
/ 1 barbecue



A9C-6I

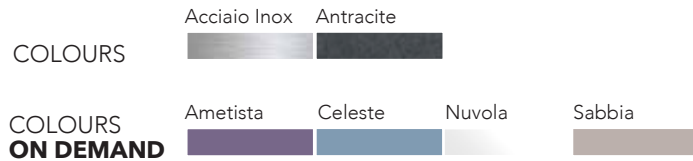
/ 5 induction

ASCOT ISOLA 120

ISLAND HOODS

PLASMA
system

PLASMA NORM (r) SYSTEM: SEE PAGE 13



FEATURES

- / Annual consumption 153 kWh
- / 10 dimming LED lights
- / Remote control with on/off, power, light on/off/dimming, 15 minutes timer functions
- / Push-button panel
- / Stainless steel filters
- / Easy opening system for easy access to filters
- / High efficiency and low noise
- / PlasmaNorm® filtering system

- / Consumo annuo 153 kWh
- / 10 faretti led dimmerabili
- / Telecomando con funzioni on/off, regolazione potenza, regolazione luci, timer 15 minuti
- / Pannello comandi integrato
- / Filtri in acciaio inox dietro al vetro
- / Sistema di apertura easy-open per un facile accesso ai filtri
- / Alta efficienza e bassa rumorosità
- / Sistema di filtraggio PlasmaNorm®

- / Dépense annuelle d'énergie 153 kWh
- / 10 LED
- / Fonctions du télécommande: marche/arrêt/gradation, puissance d'aspiration, ventilation intermittente, poursuite du ventilateur
- / Soft touch contrôle avec display et boutons
- / Filtres inox
- / Haute efficacité
- / Système d'ouverture easy-open
- / PlasmaNorm filtre

- / Energieverbrauch pro Jahr 153 kWh
- / 10 regulierbare Led Beleuchtungen
- / Fernbedienung für Funktion an/aus, Licht dimmen, Lüfterstufe erhöhen/verringern, 15 Minuten Timer Funktion
- / Softtouch Regelung
- / einfach abnehmbare Edelstahl fettfilter
- / Höhe Leistung und Effizienz, leises Betriebsgeräusch
- / Integrierter PlasmaNorm®-Filter

AKS120

S.steel 120 x 60 cm island hood

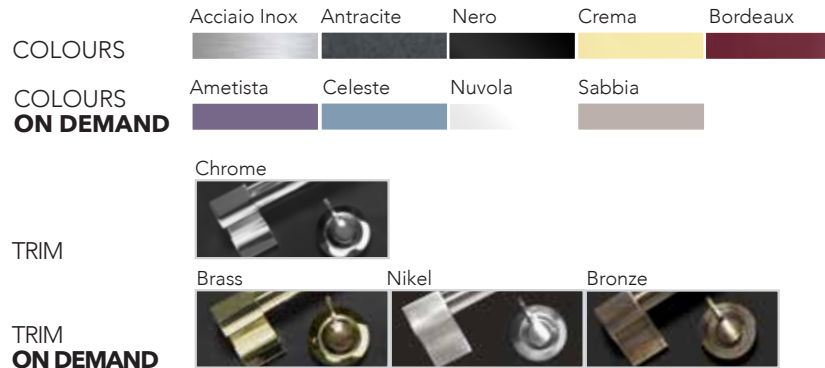




ASCOT ISOLA 120 NUVOLA

ASCOT

HOODS



FEATURES

- / 900 mc/h, s.steel filters, led lights, 4 speeds, switch off timer, energy class B
- / 900 mc/h, filtri inox, luci alogene, 4 velocità, timer di spegnimento, classe energetica B
- / 900 mètres cubes/h, filtres en acier, éclairage led, 4 vitesse, arrêt temporisé, classe énergie B
- / Absaugeleistung bis 900 Kubikmeter/h, Edelstahlfilter, led Beleuchtung, 4 Geschwindigkeiten, zeitgesteuerte Abschaltung, Energieklasse B

ACCESSORIES

- / Carbon filters
- / Filtri ai carboni attivi
- / Filtres à charbon
- / Karbonfilter



ASCOT 100 HOOD SABBIA



HOODS

AKL120

120 cm range hood
5 led down
2 led up



AKL100

100 cm range hood
4 led down
2 led up



AKL90

90 cm range hood
3 led down
2 led up



AKL70

70 cm range hood
3 led down
2 led up



ACCESSORIES

SK120

120x75 cm s.steel splash back
10 mm thick stainless steel splashback

SK100

100x75 cm s.steel splash back
10 mm thick stainless steel splashback

SK90

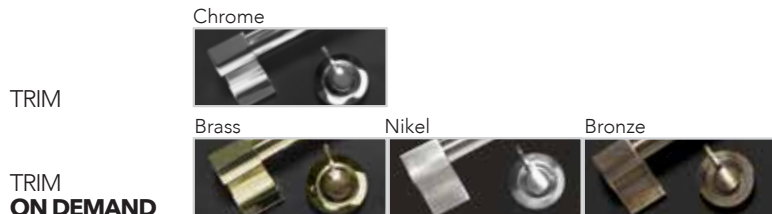
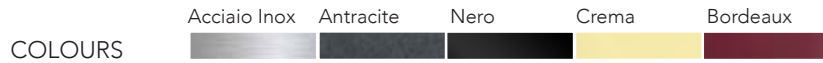
90x75 cm s.steel splash back
10 mm thick stainless steel splashback

SK70

70x75 cm s.steel splash back
10 mm thick stainless steel splashback

ASCOT

REFRIGERATORS



FEATURES	70	90	90
	FRENCH DOOR	FRENCH DOOR	SIDE BY SIDE
Energy class Classe energetica Classe énergie Energieklasse	A+	A+	A+
Cooler volume Volume del frigorifero Volume réfrigération Kühlschrank	292L	417L	377L
Freezer volume Volume del freezer Volume congélation Tiefkühlraum	86L	119L	226L
Ice maker with water connection Produttore di ghiaccio con collegamento idraulico Distributeur glace par branchement sur l'eau Eisbereiter mit wasserzuleitung			•
Completely stainless steel inside Interno in acciaio inox Intérieur en inox Innenraum aus edelstahl			
Upper storage/defrosting compartment Vano stoccaggio/scongelo Logement pour le stockage/décongeler Staufach			•
Colours Colori Couleurs Farben	See above	See above	See above





FRENCH-DOOR

AFR-7F

70 cm french-door

Side panels
painted grey



FRENCH-DOOR

AFR-9F

90 cm french-door

Side panels
painted grey



**SIDE BY SIDE
FREE-STANDING**

AFR-9

90 cm side-by-side

Side panels
stainless-steel



**SIDE BY SIDE
BUILT-IN**

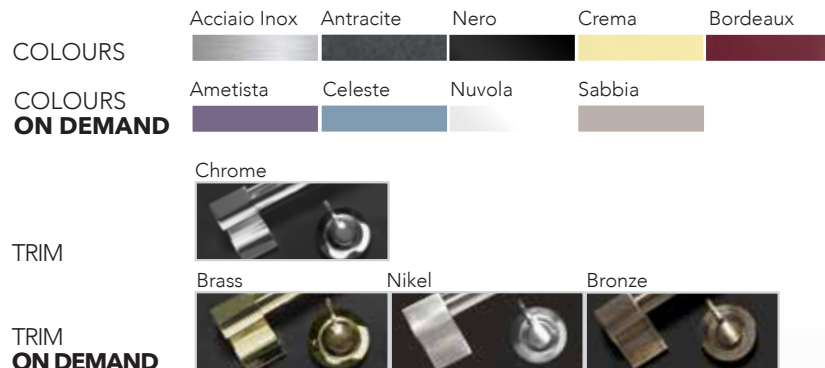
AFRB-9

90 cm side-by-side

Side panels
painted grey

ASCOT

MODULAR SYSTEM



FEATURES

- / S.steel units for food preparation and washing, large storage compartments, s.steel sinks and tables
- / Blocchi inox per la preparazione ed il lavaggio degli alimenti, ampi vani di stoccaggio, piani e lavelli in acciaio
- / Compléments en acier pour la préparation des aliments, logements pour le stockage, évier et tables de travail en acier
- / Elemente aus Edelstahl für die Zubereitung, Staufach, Arbeitsplatten und Spülen aus Edelstahl



ASCOT MODULAR SYSTEM CREMA + BRONZE

A12S-L2



Stainless steel
2 bowls sink unit,
2 doors (120 cm)



A9S-L1G



Stainless steel big
single bowl sink unit,
2 doors (90 cm)



A7S-L2



Stainless steel 1,5 bowl
sink unit with 1 door



DISHWASHER

ALS-7*

Stainless steel clad
dishwasher unit (70 cm)



A12S-P



Stainless steel top
table with
2 doors (120 cm)



A9S-L2



Stainless steel double
bowl sink unit,
2 doors (90 cm)



A7S-P

Stainless steel top table
with 1 drawer and 1
door (70 cm)



ALSB-6

Stainless steel built-in
dishwasher with clad door.
Including Siemens
SN778D01TE.
Available in Italy
only (60 cm)



A9C-P



Stainless steel top
table with
3 drawers (90 cm)



A7C-P

Stainless steel top table
with 3 drawers (70 cm)



APLS-6**

Stainless steel door
for dishwasher



WALL UNIT

AP7S / AP9PS / AP9PS-S

Stainless steel wall
unit 1 doors 70 cm



Stainless steel wall unit 2
doors with (AP9PS-S) or
without (AP9PS) draining
board



A9C-PC



Stainless steel top
table with wooden
board, 3 drawers
(90 cm)



ACCESSORIES

AMPX

Professional water tap,
antique style



* Suitable for Siemens SN778D01TE.

Included in Italy only

** Suitable for Siemens SN778D01TE

See pag 111 optional drawer accessories

ASCOT

MODULAR SYSTEM COLUMNS 70 CM

COLOURS  Acciaio Inox

TRIM  Chrome **TRIM ON DEMAND**

 Brass Nickel Bronze

AMS-7FR

Stainless steel column for 158 cm H built-in fridge	Colonna in acciaio inox per frigorifero da incasso 158 cm	Colonne inox pour 158 cm H réfrigérateur encastrable	Schrank aus Edelstahl für Einbaukühlshränke 158 cm
---	---	--	--

AMS-7LSP

Stainless steel column for built-in dishwasher. 1 drawer 45 cm 1 push-pull compartment 45 cm	Colonna in acciaio inox per lavastoviglie da incasso. 1 cassetto 45 cm 1 scomparto push-pull 45 cm	Schrank aus Edelstahl für Einbaugeschirrspüler. 1 Schublade Höhe 45 cm 1 Oberabteil Höhe 45 cm	Colonne inox pour lave-vaisselle intégré. 1 ^{er} tiroir hauteur 45 cm; 1 compartement push pull hauteur 45 cm
--	--	--	--

AMS-7FFP

Stainless steel column for double oven. 1 drawer 45 cm 1 push-pull compartment 26 cm	Colonna in acciaio per forno doppio. 1 cassetto 45 cm; 1 scomparto push-pull 26 cm	Schrank aus Edelstahl für DoppelEinbauofen. 1 Schublade Höhe 45 cm; 1 Oberabteil Höhe 26 cm	Colonne inox pour double four encastrable 88 cm 1 ^{er} tiroir hauteur 45 cm; 1 compartement push pull hauteur 26 cm
--	--	---	--

AMS-7FP

Stainless steel column for built-in oven. 1 drawer 45 cm 1 drawer 15 cm 1 push-pull drawer 13 cm 1 push-pull compartment 26 cm	Colonna in acciaio per forno da incasso 60 cm. 1 cassetto altezza 45 cm; 1 cassetto alto 15 cm; 1 cassetto push-pull alto 13 cm; 1 scomparto alto 26 cm	Schrank aus Edelstahl für Einbauofen 60 cm. 1 Schublade Höhe 45 cm 1 Schublade Höhe 15 cm 1 Schublade Push-pull Höhe 13 cm 1 Oberabteil Höhe 26 cm	Colonne inox pour four encastrable 60 cm. 1 ^{er} tiroir hauteur 45 cm; 2 ^{me} tiroir hauteur 15 cm; 3 ^{me} tiroir push-pull hauteur 13 cm; 1 compartement push pull hauteur 26 cm
--	--	--	--





AMS-7FR

Suitable for Siemens KI28DA30 refrigerator.
Refrigerator KI28DA30 included in Italy only.



AMS-7FFP

Appliances not included.



AMS-7FP

Appliances not included.



AMS-7LSP

Suitable for Siemens SN778D01TE dishwasher.
Dishwasher SN778D01TE included for Italy only.



Stainless steel adjustable feet





ASCOT BUILT-IN

- / Aisi 304 s.steel body
- / Electronic oven timer control
- / Metal knobs and handles
- / Cold triple glazed door

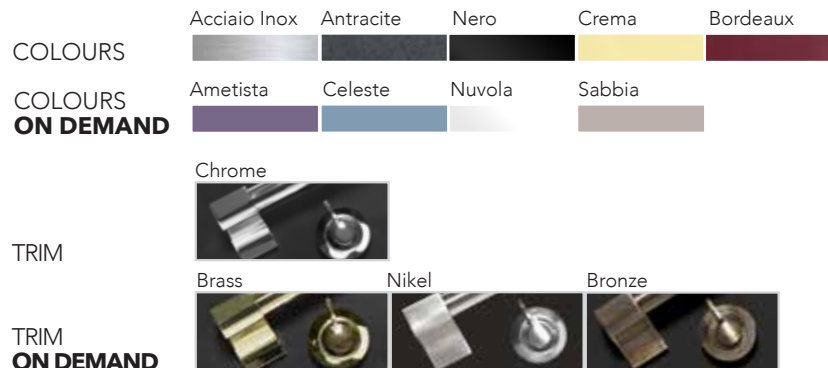
- / Materiale acciaio inox Aisi 304
- / Programmatore elettronico
- / Manopole e maniglie in metallo
- / porta forno fredda con triplo vetro

- / Acier inox Aisi 304
- / Programmateur électronique du four
- / Manettes et poignées en métal
- / Porte du four froide à triple verre

- / Edelstahl Aisi 304
- / Programmierbarer Multifunktionsofen
- / Knebel un Griffe aus Metal
- / Kalte Ofentur mit dreifachem Glas

ASCOT 60x60

BUILT-IN OVENS COMBI-STEAM



ASCOT 60x60 BUILT-IN OVEN BORDEAUX

ACCESSORIES

STAINLESS STEEL COMBI-STEAM

2 wiring shelves / 1 deep tray	
2 griglie in filo / 1 leccarda	
2 grilles / 1 lechefrite	•
2 roste / 1 backlech	
Rotisserie	
Girarrosto	•
Turnebroche	
Drehspieß	
Telescopic liners	
Guide telescopiche	•
Glissières de four télescopiques	
Teleskopführung	
Trivet with handles	
Trivet con maniglie	•
Grille à rôtisserie	
Grillrost für backblech und entnahmegriffen	
1 steam tray	
1 griglia forata	•
Grille inox vapeur	
Dampfeinsatz	
Pizza stone	
Pietra pizza	•
Pierre réfractaire à pizza	
Pizzabackstein	

FEATURES

/ Electric 9+2 functions combi-steam oven
/ Electronic timer control

/ Forno elettrico combinato vapore 9+2
funzioni
/ Programmatore elettronico

/ Four electric combi-vapeur 9+2 fonctions
/ Programmeur électronique du four

/ Multifunktionselektrobackofen mit
Combi-Dampf System
/ Programmierbarer Multifunktionsofen

combisteam



/ AFE6-S ..

Energy Class A

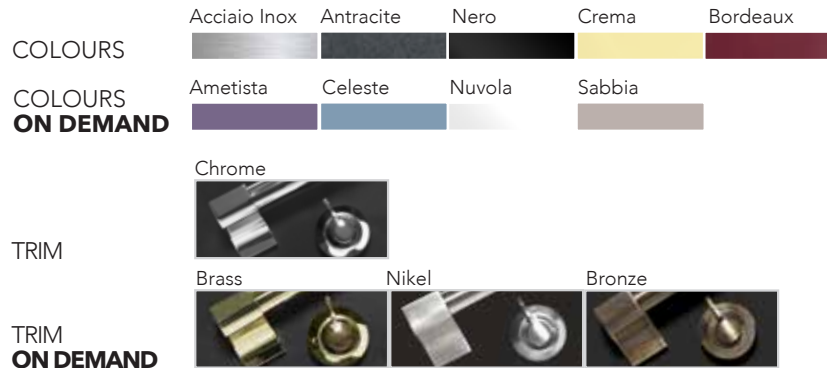


47 x 43 x 35 (70 lt)



ASCOT 60x90

BUILT-IN OVENS COMBI-STEAM



ACCESSORIES

2 wiring shelves / 2 deep tray
2 griglie in filo / 2 leccarde
2 grilles / 2 lechefrite
2 roste / 2 backlech

Rotisserie
Girarrosto
Turnebroche
Drehspieß

Telescopic liners
Guide telescopiche
Glissières de four télescopiques
Teleskopführung

Trivet with handles
Trivet con maniglie
Grille à rôtisserie
Grillrost für backblech und entnahmegriffen

1 steam tray
1 griglia forata
Grille inox vapeur
Dampfeinsatz

Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein

STAINLESS STEEL COMBI-STEAM

•

•

•

•

•

•



ASCOT 60X90 BUILT-IN OVEN CELESTE

FEATURES

/ 1 Electric 9+2 functions combi-steam oven
/ 1 pizza oven
/ Electronic timer control
/ Useful storage drawer

/ 1 Forno elettrico combinato vapore 9+2 funzioni
/ 1 forno pizza
/ Programmatore elettronico
/ Cassetto estraibile

/ 1 Four electric combi-vapeur 9+2 fonctions
/ 1 pizza four
/ Programmeur électronique du four
/ Véritable tiroir inférieur pour le rangement

/ 1 Multifunktionselektrobackofen mit
Combi-Dampf System
/ 1 pizza Backofen
/ Programmierbarer Multifunktionsofen
/ Schublade für Backbleche und Roste

combisteam



/ AFPE6-S ..

Energy Class A



47 x 43 x 17 (34 lt)



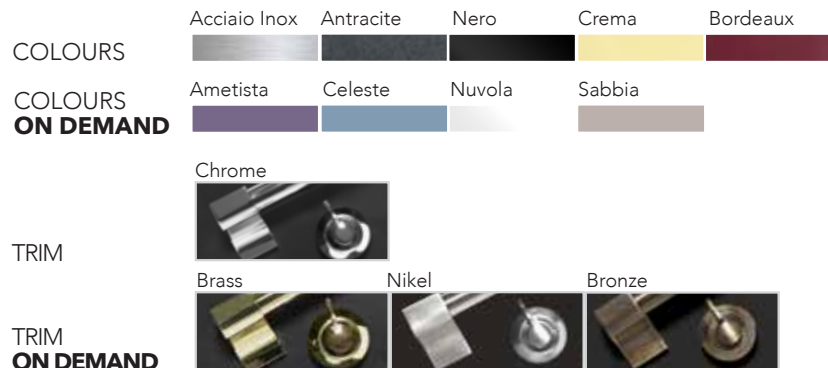
47 x 43 x 35 (70 lt)



ASCOT

ASCOT 90x60

BUILT-IN OVENS COMBI-STEAM



ASCOT 90X60 BUILT-IN OVEN NUVOLO

ACCESSORIES

STAINLESS STEEL COMBI-STEAM

2 wiring shelves / 1 deep tray
2 griglie in filo / 1 leccarda
2 grilles / 1 lechefrite
2 roste / 1 backlech

Rotisserie
Girarrosto
Turnebroche
Drehspieß

Telescopic liners
Guide telescopiche
Glissières de four télescopiques
Teleskopführung

Trivet with handles
Trivet con maniglie
Grille à rôtisserie
Grillrost für backblech und entnahmegriffen

1 steam tray
1 griglia forata
Grille inox vapeur
Dampfeinsatz

Pizza stone
Pietra pizza
Pierre réfractaire à pizza
Pizzabackstein

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FEATURES

/ 1 Electric 9+2 functions combi-steam oven
/ Electronic timer control

/ 1 Forno elettrico combinato vapore 9+2 funzioni
/ Programmatore elettronico

/ 1 Four electric combi-vapeur 9+2 fonctions
/ Programmeur électronique du four

/ 1 Multifunktionselektrobackofen mit Combi-Dampf System
/ Programmierbarer Multifunktionsofen

combisteam



/ AFE9-S ..
Energy Class A

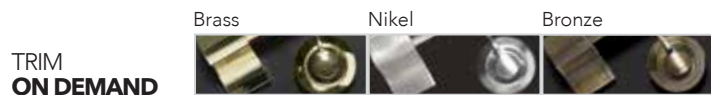
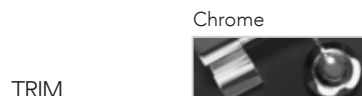


61 x 43 x 33 (91 lt)



ASCOT 90

COOKTOP

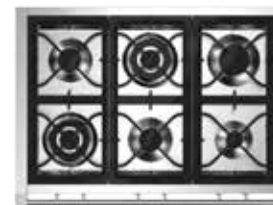


FEATURES

- / 4 hob version (90 cm)
- / 4 versioni da 90 cm
- / 4 modèles de piano (90 cm)
- / 4 Kochplattenkombinationen (90 cm)



ASCOT COOKTOP BORDEAUX + CHROME



A9-6

/ 6 ALUMINIUM gas burners (2 woks)



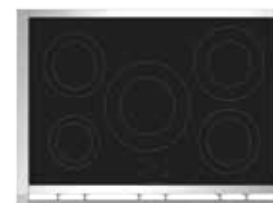
A9-4T

/ 4 ALUMINIUM gas burners (1 wok),
/ 1 frytop



A9-4B

/ 4 ALUMINIUM gas burners (1 wok),
/ 1 barbecue



A9-6I

/ 5 induction





FEATURES

FEATURES

FEATURES



• GENESI

/ Metal control knobs, handles and fittings
/ Manopole comandi, maniglie e finiture in metallo
/ Boutons de commande, manettes et finitions en métal
/ Bedienknöpfe, Griffe aus Metall



• ASCOT





• GENESI

/ Electronic oven programmer / Digital clock
/ Programmatore elettronico per le funzioni del forno / Orologio digitale
/ Programmeur électronique pour les fonctions du four / Horloge numérique digital
/ Elektronisches Programmiergerät für die Ofenfunktionen / Digitaluhr



• ASCOT

FEATURES



/ Fully moulded hob with wide rounded corners for quick and effective cleaning
/ Piano di cottura interamente stampato con ampie raggiature per una pulizia veloce ed efficace
/ Plan de cuisson entier embouti à larges rayons pour permettre un nettoyage rapide et efficace
/ In einem Stück gegossene Kochplatte mit großzügigen Abrundungen für eine schnelle und wirksame Reinigung

/ High-performance "air-tight seal" brass burners, with safety valve / Strong, high-profile grids made from enamelled cast iron with anti-scratch rubber pads / "One-touch" ignition system
/ Bruciatori in ottone ad alto rendimento, dotati di sicurezza e a "tenuta" / Griglie in ghisa smaltata di elevato spessore e robustezza con gommini antigraffio / Sistema di accensione "one-touch"
/ Brûleurs en laiton à haut rendement, dotés de sécurité et à "tenue" / Grilles en fonte émaillée épaisses et robustes, avec éléments anti-rayures / Système d'allumage "one-touch"
/ Hochleistungs-Kochstellenbrenner mit Sicherheit und "hermetischer Dichtung" / Extrastarke und robuste Roste aus lackiertem Gusseisen mit Kratzschutzgummis / "One-Touch"-Einschaltssystem



/ Pizza stone
/ Piastra refrattaria per pizza
/ Plaque réfractaire pour pizza
/ Feuerfeste Pizzaplatte



/ "Cool" triple-glazed oven reduced heat loss
/ Porta del forno "fredda" a triplo vetro per una maggiore sicurezza ed una minore dispersione del calore
/ Porte du four "froide" à triple verre pour une plus grande sécurité et une moindre dispersion de la chaleur
/ "Kalte" Ofentür mit dreifachem Glas für höhere Sicherheit und geringeren Wärmeverlust



/ Telescopic liners
/ Guide Telescopiche
/ Guide Télescopique
/ Teleskopführung

FEATURES



/ Combi-steam oven
/ Forni combinati-vapore
/ Combi-Dampf Backofen
/ Four combiné multifonction avec fonction vapeur, capacité



/ Pizza & bread oven. Powerfull grill compartment
/ Forno per pizza & pane. Grill particolarmente potente
/ Pizza & Brotbackofen (Doppelbackofen). Leistungsstarker Grill
/ Four spécial à Pizza et à pain. Grill très puissant



- / Useful storage drawer
- / Cassetto estraibile
- / Schublade für Backbleche und Roste (Doppelbackofen)
- / Véritable tiroir inférieur pour le rangement



ASCOT BUILT-IN BRONZE TRIM



• **ASCOT BUILT-IN**

- / Matching trim led clock
- / Programmatore elettronico in diverse finiture
- / Programmierer für Gar-und Backzeiten
- / Horloge numérique digital multifonction

• **GENESI BUILT-IN**

- / Meat probe
- / Sonda al cuore
- / Optionaler Kerntemperaturfühler
- / Sonde programmable de gestion de la température à cœur des aliments



- / Easy cleaning micro-embossed s.steel
- / Acciaio inox microimbutito per una facile pulizia
- / Edelstahlraum mit pflegeleichter Oberfläche
- / Four en acier inox micro-embouti pour un entretien facile

FEATURES



- **MEGA WOK
BRASS BURNERS
MAX 6KWH**



BRASS BURNER

/ You can use extremely safe high-power burners; perfect for lovers of traditional cooking
/ Dotati di bruciatori ad elevata potenza e sicurezza; sistema idoneo per coloro che amano la cottura tradizionale
/ Brûleurs à puissance et sécurité élevée; système approprié pour ceux qui aiment la cuisson traditionnelle
/ Ausstattung mit Hochsicherheits-Kochstellen- Starkbrennern, ein ideales System für alle Freunde der traditionellen Küche



• BARBECUE



• LAVA STONE GRILL



BARBECUE

- / "Grooved" and made from high-profile cast iron, it is heated by 2 independent vitroceramic hotplates. You can even use just part of the pan if you wish - perfect for lovers of griddle cooking
- / Elemento "rigato" in ghisa di elevato spessore, riscaldato da 2 piastre in vitroceramica indipendenti, che ne consentono un uso anche solo parziale
- / Élément "strié" en fonte grande épaisseur, chauffé par 2 plaques en vitrocéramique indépendantes, qui en permettent une utilisation même partielle; pour les amateurs de cuisson à la plaque
- / "Gerilltes", extrastarkes Element aus Gusseisen, erhitzt durch 2 unabhängige Glaskeramikplatten, die auch einen nur partiellen Gebrauch zulassen, für die Freunde der Grillplatte

LAVA STONE GRILL

- / Its electrical element is on lavastone, with a stainless steel tray; for lovers of barbecue cooking
- / Elemento di cottura con resistenza elettrica immersa in pietra lavica, con bacinella di contenimento inox; per gli amanti della cottura "barbecue"
- / Élément de cuisson à résistance électrique plongée dans une pierre volcanique, avec bac de réception en inox; pour les amateurs de cuisson "barbecue"
- / Koch-Element mit einem in Lavastein eingelassenen elektrischen Widerstand, Inox-Aufnahmeschale, für die Freunde des "Barbecue"-Grills

FEATURES



• FRYTOP



• FRYER



FRYTOP

- / "Smooth" and made from high-profile cast iron, it is heated by 2 independent vitroceramic hotplates. You can even use just part of the pan if you wish - perfect for cooking with a veil of oil
- / Elemento "liscio" in ghisa di elevato spessore, riscaldato da 2 piastre in vitroceramica indipendenti, che ne consentono un uso anche solo parziale; per una cottura in velo d'olio o alla piastra
- / Élément "lisse" en fonte grande épaisseur, chauffé par 2 plaques en vitrocéramique indépendantes, qui en permettent une utilisation même partielle; pour les amateurs à l'huile ou à la plaque
- / "Glattes", extrastarkes Element aus Gusseisen, erhitzt durch 2 unabhängige Glaskeramikplatten, die auch einen nur partiellen Gebrauch zulassen, zum Garen in etwas Öl oder als Grillplatte

FRYER

- / The pan can be removed completely for quick and easy maintenance; the rack has a hook for dripping, while the stainless steel lid also comes as standard. Double safety valve. Specifically for delicate and crispy frying.
- / La vasca è a totale estrazione per una manutenzione semplice e veloce; il cestello è dotato di gancio per lo sgocciolamento, mentre anche il coperchio in acciaio inox è di dotazione standard; doppia sicurezza; questo elemento è specifico per frittiture delicate e croccanti.
- / La cuve est à extraction totale pour permettre un entretien simple et rapide; le panier est doté d'un crochet pour l'égouttement, le couvercle en acier inox est fourni de série; double sécurité; cet élément est spécifique pour les fritures délicates ou croquantes
- / Die Wanne lässt sich für eine einfache und schnelle Pflege vollständig ausziehen. Der Korb ist mit Haken zum Abtropfen versehen, auch der Deckel aus Inox- Stahl gehört zur Standardausstattung. Zweifache Sicherheit: Dieses Element ist speziell für feine und knusprige Frittüren ausgelegt

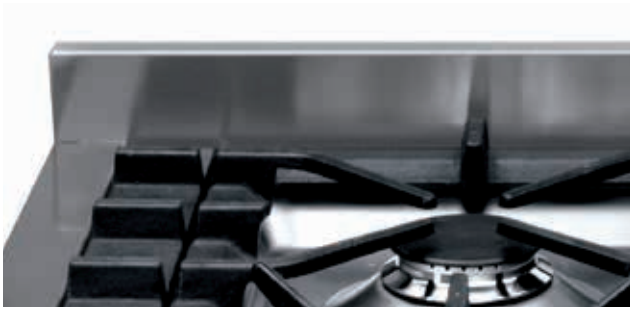


INDUCTION

- / Induction hob with 5+1 elements and booster function
- / Piano di cottura ad induzione a 5+1 zone con funzione booster
- / Plagues a' induction avec 5+1 zones et fonctionnement booster
- / Induktions-Kochfeld mit 5+1 Bereichen und Booster Funktion

OPTIONAL ACCESSORIES





SA-A 7/9/10/12

GENESI

4 cm back splash
Alzatina posteriore 4 cm
Dossieret 4 cm
Spritzschutz h. 4 cm



SA-SZ 7/9/10/12

GENESI

Cooker support (5 cm) and 10 cm plinth for freestanding cooker
Kit rialzo 5 cm con zoccolo 10 cm per cucina freestanding
Socle 10 cm et rehaussement (5 cm) pour cuisinière
Sockle 10 cm und Erhöhung (5 cm) für Kochcenter



SA-AZ 7/9/10/12

ASCOT

Cooker support (5 cm) and 10 cm plinth for freestanding cooker
Kit rialzo 5 cm con zoccolo 10 cm per cucina freestanding
Socle 10 cm et rehaussement (5 cm) pour cuisinière
Sockle 10 cm und Erhöhung (5 cm) für Kochcenter



SA-PB

GENESI • ASCOT

Barbecue cast iron grid
Piastra bistecchiera rigata in ghisa
Plaque grille viande
Grillpfanne geriffelt



SA-PT

GENESI • ASCOT

Frytop cast iron grid
Piastra frytop liscia in ghisa
Plancha
Grillpfanne glatt

7=70cm • 9=90cm • 10=100cm • 12=120cm



SA-L3

GENESI • ASCOT

Deep tray for 30 cm oven
Leccarda per forno da 30 cm
Plateau lèchefrite pour four 30 cm
Backblech für 30 cm Ofen



SA-L6

GENESI • ASCOT

Deep tray for 60 cm oven
Leccarda per forno da 60 cm
Plateau lèchefrite pour four 60 cm
Backblech für 60 cm Ofen



SA-L9

GENESI • ASCOT

Deep tray for 90 cm oven
Leccarda per forno da 90 cm
Plateau lèchefrite pour four 90 cm
Backblech für 90 cm Ofen



SA-GT

GENESI • ASCOT

Telescopic liners (one couple)
Kit coppia guide telescopiche per forno
Kit guides télescopique pour four
Teleskopauszug

GA-D7/9/10/12

GENESI

Spacer 10 cm for total 70 cm depth
Distanziale 10 cm per profondità 70 cm
Tamponnement postérieur 10 cm pour profondeur 70 cm
Entfernung Blende 10 cm für Tiefe 70 cm

AA-D7/9/10/12

ASCOT

Spacer 10 cm
Distanziale 10 cm
Tamponnement postérieur 10 cm
Entfernung Blende 10 cm

SA-RP

GENESI • ASCOT

Weels kit for freestanding cookers
Kit ruote posteriori
Jeu de deux roulettes
Rollenset

SA-FKAG

GENESI • ASCOT

Carbon filter for hoods (1 couple)
Kit filtri carbone per cappe (1 coppia)
Fitres à charbon pour hottes
Kohlefilter für Abzugshaube

**JUNCTION KIT FOR ISLAND AND IN-LINE SOLUTIONS / KIT GIUNZIONI PER SOLUZIONI AD ISOLA E IN LINEA /
JONCTIONS POUR SOLUTIONS À ÎLOT OÙ EN LIGNE / EDELSTAHLBENDEN FÜR INSELLÖSUNG UND KÜCHENZEILE**



AA-EGF

ASCOT

Side cover for in-line solution (60cm depth)
Giunzione fianchi superiore per soluzione in linea (profondità 60cm)
Jonction supérieure pour solution lineaire (60cm)
Edelstahlblende für Kochfläche 60 cm Tiefe



AA-EGD

ASCOT

Side cover for island solution (120 cm depth)
Giunzione fianchi superiore per soluzione ad isola (profondità 120cm)
Jonction supérieure pour solution à îlot (120 cm)
Edelstahlblende für Kochfläche 120 cm Tiefe (für Insellösung)



AA-EGI

ASCOT

Front cover for island and in-line solution
Giunzione frontale per soluzione ad isola ed in linea
Jonction frontale pur solution lineaire où à îlot
Frontblende für Seitenteile



AA-EGP

ASCOT

Rear cover for island solution
Giunzione posteriore per soluzione ad isola
Jonction postérieure pour solution à îlot
Edelstahlblende für Insellösung 120 cm Breite



GA-EGF

GENESI

Side cover for in-line solution (60cm depth)
Giunzione fianchi superiore per soluzione in linea (profondità 60cm)
Jonction supérieure pour solution lineaire (60cm)
Edelstahlblende für Kochfläche 60 cm Tiefe



GA-EGD

GENESI

Side cover for island solution (120 cm depth)
Giunzione fianchi superiore per soluzione ad isola (profondità 120cm)
Jonction supérieure pour solution à îlot (120 cm)
Edelstahlblende für Kochfläche 120 cm Tiefe (für Insellösung)



GA-EGI

GENESI

Front cover for island and in-line solution
Giunzione frontale per soluzione ad isola ed in linea
Jonction frontale pur solution lineaire où à îlot
Frontblende für Seitenteile



GA-EGP

GENESI

Rear cover for island solution
Giunzione posteriore per soluzione ad isola
Jonction postérieure pour solution à îlot
Edelstahlblende für Insellösung 120 cm Breite



OPTIONAL



SA-PT7



SA-PT9



SA-PT12

BEECHWOOD OPEN SPACE FOR 70 - 90 -120 MODULAR SYSTEM BOTTOM DRAWER



SA-PTKB

3 PINS KIT FOR BOTTOM DRAWER



SA-PP7

BEECHWOOD DRAWER ACCESSORY FOR 70 CM MODULAR SYSTEM



SA-PP9

BEECHWOOD DRAWER ACCESSORY FOR 90 CM MODULAR SYSTEM



SA-PP12

BEECHWOOD DRAWER ACCESSORY FOR 120 CM MODULAR SYSTEM



SA-CPL7

BEECHWOOD WOODEN 70 CM CHOPPING BOARD



SA-CPL9

BEECHWOOD WOODEN 90 CM CHOPPING BOARD



SA-CPL12

BEECHWOOD WOODEN 120 CM CHOPPING BOARD

7=70cm • 9=90cm • 10=100cm • 12=120cm

GENESI COOKERS FEATURES

	Brass Gas Burners					Kw tot gas	Electric Elements					Main Oven					Side Oven				Upper Oven				Max Kw	Kg		
	AUX	SR	R	W	M		F	T	B	G	I																	
120	1	1,8	3	3,5	6		2,2	2,4	2,4	2,5		1,4	1	2,8	2,5	0,02	1,2	0,5	1,7	0,02								
G12FF-6M / G12SF-6M	1	2	1	2	1	20,6						1	1	1	1	2	1	1	1	1							4,6	146
G12FF-6T / G12SF-6T	2	1	1	2		13,8		1				1	1	1	1	2	1	1	1	1							7	147
G12FF-6B / G12SF-6B	2	1	1	2		13,8			1			1	1	1	1	2	1	1	1	1							7	147
G12FF-4BF / G12SF-4BF	1	1	1	1		9,3	1		1			1	1	1	1	2	1	1	1	1							7,1	149
G12FF-6G	2	1	1	2		13,8				1		1	1	1	1	2	1	1	1	1							9,2	170
G12FF-4TF	1	1	1	1		9,3	1	1				1	1	1	1	2	1	1	1	1							9,2	170
G12FF-4BM	1	1	1	1	1	15,3			1			1	1	1	1	2	1	1	1	1							7	163
G12FF-4TM	1	1	1	1	1	15,3		1				1	1	1	1	2	1	1	1	1							7	163
100												1,2	0,85	1,9	2,1	0,02	1,2	0,5	1,7	0,02	1,2	0,85	1,9	0,02				
G10FF-6W / G10SF-6W	2	1	1	2		13,8						1	1	1	1	2	1	1	1	1							3,9	122
G10FF-4M / G10SF-4M	1	1	1	1	1	15,3						1	1	1	1	2	1	1	1	1							3,9	122
G10FF-4T / G10SF-4T	1	1	1	1		9,3		1				1	1	1	1	2	1	1	1	1							6,3	127
G10FF-4B / G10SF-4B	1	1	1	1		9,3			1			1	1	1	1	2	1	1	1	1							6,3	127
G10FF-4F	1	1	1	1		9,3	1					1	1	1	1	2	1	1	1	1							6,1	129
G10FF-4G	1	1	1	1		9,3				1		1	1	1	1	2	1	1	1	1							6,4	129
G10FF-6I						9,3						1	1	1	1	2	1	1	1	1							11,3	130
G10FFF-(D)-6W	2	1	1	2		13,8								1	1	1	1	1	1	1	1	1	1	1	1	1	5,8	149
G10FFF-(D)-4M	1	1	1	1	1	15,3								1	1	1	1	1	1	1	1	1	1	1	1	1	5,8	149
G10FFF-(D)-4T	1	1	1	1		9,3		1						1	1	1	1	1	1	1	1	1	1	1	1	1	8,2	154
G10FFF-(D)-6I	1	1	1	1		9,3								1	1	1	1	1	1	1	1	1	1	1	1	1	13,2	144
90												1,4	1	2,8	2,5	0,02												
G9F-6W / G9S-6W	2	1	1	2		13,8						1	1	1	1	2											2,9	114
G9F-4M / G9S-4M	1	1	1	1		9,3						1	1	1	1	2											209	114
G9F-4T / G9S-4T	1	1	1	1		9,3		1				1	1	1	1	2											5,3	119
G9F-4B / G9S-4B	1	1	1	1		9,3			1			1	1	1	1	2											5,3	119
G9F-4F	1	1	1	1		9,3	1					1	1	1	1	2											5,1	121
G9F-4G	1	1	1	1		9,3				1		1	1	1	1	2											5,4	121
G9F-6I												1	1	1	1	2											10,3	109
70												1,2	0,85	1,9	2,1	0,02						1,2	0,85	1,9	0,02			
G7F-4 / G7S-4	1	1	1	1		9,3						1	1	1	1	1											2,2	83
G7F-4I / G7S-4I												1	1	1	1	1											9,6	79
G7FF-4	1	1	1	1		9,3								1	1						1	1	1	1			4,1	89
G7FF-4I														1	1						1	1	1	1			11,5	85

ASCOT COOKERS FEATURES

	Brass Gas Burners					Kw tot gas	Electric Elements					Main Oven					Side Oven				Upper Oven				Max Kw	Kg	
	AUX	SR	R	W	M		F	T	B	G	I/V																
120	1	1,8	3	3,5	6		2,2	2,4	2,4	2,5		1,4	1	2,8	2,5	0,02	1,2	0,5	1,7	0,02							
A12FF-6M / A12SF-6M	1	2	1	2	1	20,6						1	1	1	1	2	1	1	1	1						4,6	155
A12FF-6T / A12SF-6T	2	1	1	2		13,8		1				1	1	1	1	2	1	1	1	1						7	162
A12FF-6B / A12SF-6B	2	1	1	2		13,8			1			1	1	1	1	2	1	1	1	1						7	162
A12FF-4BF / A12SF-4BF	1	1	1	1		9,3	1		1			1	1	1	1	2	1	1	1	1						7,1	164
A12FF-6G	2	1	1	2		13,8				1		1	1	1	1	2	1	1	1	1						9,2	170
A12FF-4TF	1	1	1	1		9,3	1	1				1	1	1	1	2	1	1	1	1						9,2	170
A12FF-4BM	1	1	1	1	1	15,3			1			1	1	1	1	2	1	1	1	1						7	163
A12FF-4TM	1	1	1	1	1	15,3		1				1	1	1	1	2	1	1	1	1						7	163
100												1,2	0,85	1,9	2,1	0,02	1,2	0,5	1,7	0,02	1,2	0,85	1,9	0,02			
A10FF-6W / A10SF-6W	2	1	1	2		13,8						1	1	1	1	2	1	1	1	1						3,9	122
A10FF-4M / A10SF-4M	1	1	1	1	1	15,3						1	1	1	1	2	1	1	1	1						3,9	122
A10FF-4T / A10SF-4T	1	1	1	1		9,3		1				1	1	1	1	2	1	1	1	1						6,3	127
A10FF-4B / A10SF-4B	1	1	1	1		9,3			1			1	1	1	1	2	1	1	1	1						3,3	127
A10FF-4F	1	1	1	1		9,3	1					1	1	1	1	2	1	1	1	1						6,1	129
A10FF-4G	1	1	1	1		9,3				1		1	1	1	1	2	1	1	1	1						6,4	129
A10FF-6I												3+1,8+3,2+3,2+3	1	1	1	1	2	1	1	1	1					11,3	130
A10FFF-(D)-6W	2	1	1	2		13,8									1	1	1	1	1	1	1	1	1	1	1	5,8	149
A10FFF-(D)-4M	1	1	1	1	1	15,3									1	1	1	1	1	1	1	1	1	1	1	5,8	149
A10FFF-(D)-4T	1	1	1	1		9,3		1							1	1	1	1	1	1	1	1	1	1	1	8,2	154
A10FFF-(D)-6I	1	1	1	1		9,3						3+1,8+3,2+3,2+3	1	1	1	1	2	1	1	1	1	1	1	1	1	13,2	144
90												1,4	1	2,8	2,5	0,02											
A9F-6W / A9S-6W	2	1	1	2		13,8						1	1	1	1	2										2,9	114
A9F-4M / A9S-4M	1	1	1	1		9,3						1	1	1	1	2										2,9	114
A9F-4T / A9S-4T	1	1	1	1		9,3		1				1	1	1	1	2										5,3	119
A9F-4B / A9S-4B	1	1	1	1		9,3			1			1	1	1	1	2										5,3	119
A9F-4F	1	1	1	1		9,3	1					1	1	1	1	2										5,1	121
A9F-4G	1	1	1	1		9,3				1		1	1	1	1	2										5,4	121
A9F-6I												3+1,8+3,2+3,2+3	1	1	1	1	2									10,3	109
70												1,2	0,85	1,9	2,1	0,02					1,2	0,85	1,9	0,02			
A7F-4 / A7S-4	1	1	1	1		9,3						1	1	1	1	1										2,2	83
A7F-4I / A7S-4I												3+3+3,7+2,2	1	1	1	1	1									9,6	79
A7FF-4	1	1	1	1		9,3									1	1					1	1	1	1		4,1	89
A7FF-4I												3+3+3,7+2,2				1	1				1	1	1	1		11,5	85

GENESI & ASCOT BUILT-IN COMBI-STEAM OVENS FEATURES

	Size	Functions main/side	Steam	Inside	Main Oven					Upper Oven				Max Kw	kg	
					Lt						Lt					
GENESI																
GFE6-S	59,5 x 57,1 x 59,5	11	yes	S.Steel	70	1	1	1	1	1					3,05	50
GFFE6-S	59,5 x 57,1 x 88	11/4	yes	S.Steel	70	1	1	1	1	1	34	1	1	1	5,85	60
ASCOT																
AFE6-S	59,5 x 57,1 x 59,5	11	yes	S.Steel	70	1	1	1	1	1					3,05	50
AFFE6-S	59,5 x 57,1 x 88	11/4	yes	S.Steel	70	1	1	1	1	1	34	1	1	1	5,85	60
GENESI																
GFE9-S	89,5 x 57,1 x 59,5	11	yes	S.Steel	91	1	1	1	1	2					3,6	70
ASCOT																
AFE9-S	89,5 x 57,1 x 59,5	11	yes	S.Steel	91	1	1	1	1	2					3,6	70

GENESI & ASCOT COOKUNITS & COOKTOPS FEATURES

	Size	Aluminium Gas Burners					Kw tot gas	Electric Elements				Max Kw	kg
		AUX	SR	P	R	W		F	T	B	I / V		
GENESI													
COOKTOPS													
G12-8	120 x 60	2	2	1	1	2	17,4					0,1	37
G12-6T	120 x 60	2	1	1	1	1	12,15		1			2,4	37
G12-6B	120 x 60	2	1	1	1	1	12,15		1	1		2,4	37
G12-4TF	120 x 60	1	1		1	1	9,3	1	1			4,6	46
G9-6	90 x 60	2	1	1	1	1	10,25					0,1	26
G9-4T	90 x 60	1	1		1	1	9,3		1			2,4	28
G9-4B	90 x 60	1	1		1	1	9,3			1		2,4	28
G9-6I	90 x 60										1,2+2,2+2,6+2,1+1,8	10	26
COOKUNITS													
G12C-8	120 x 60	2	2	1	1	2	17,4					0,1	94
G12C-6T	120 x 60	2	1	1	1	1	12,15		1			2,4	94
G12C-6B	120 x 60	2	1	1	1	1	12,15		1	1		2,4	94
G12C-4TF	120 x 60	1	1		1	1	9,3	1	1			4,6	103
G9C-6	90 x 60	2	1	1	1	1	10,25					0,1	83
G9C-4T	90 x 60	1	1		1	1	9,3		1			2,4	85
G9C-4B	90 x 60	1	1		1	1	9,3			1		2,4	85
G9C-6I	90 x 60										1,2+2,2+2,6+2,1+1,8	10	83
ASCOT													
COOKTOPS													
A9-6	90 x 60	1	2		1	2	14,6					0,1	26
A9-4T	90 x 60	1	1		1	1	9,3		1			2,4	28
A9-4B	90 x 60	1	1		1	1	9,3			1		2,4	28
A9-6I	90 x 60										1,2+2,2+2,6+2,1+1,8	10	26
COOKUNITS													
A9C-6	90 x 60	1	2		1	2	14,6					0,1	142
A9C-4T	90 x 60	1	1		1	1	9,3		1			2,4	142
A9C-4B	90 x 60	1	1		1	1	9,3			1		2,4	140
A9C-6I	90 x 60										1,2+2,2+2,6+2,1+1,8	10	57

GENESI BUILT-IN HOBS FEATURES

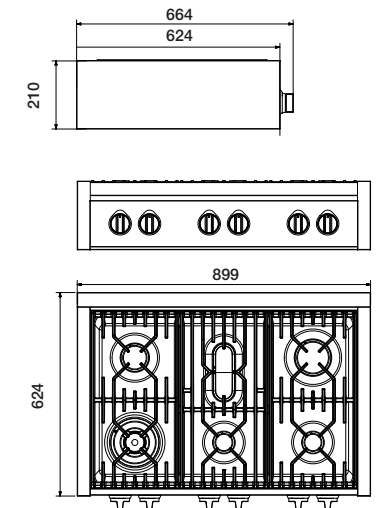
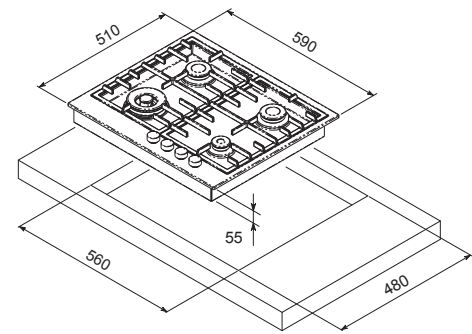
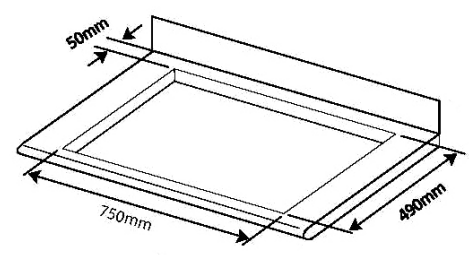
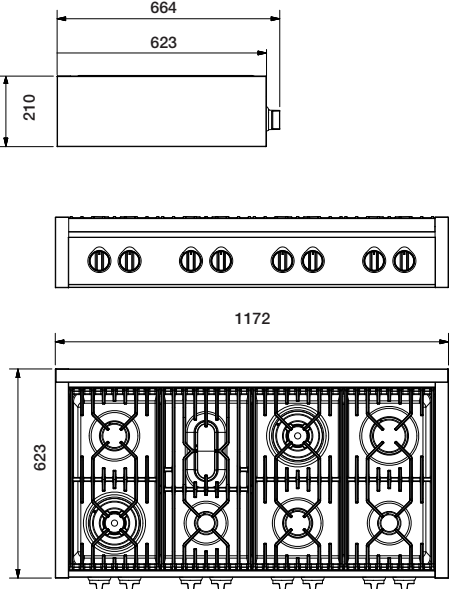
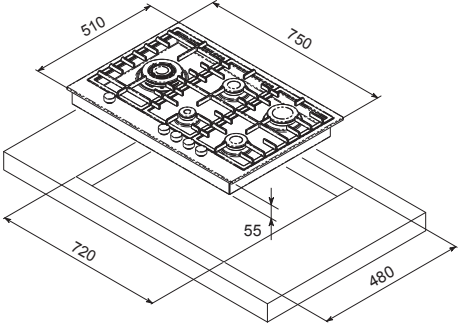
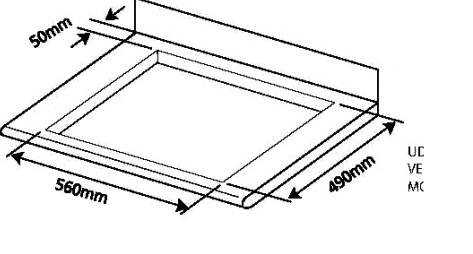
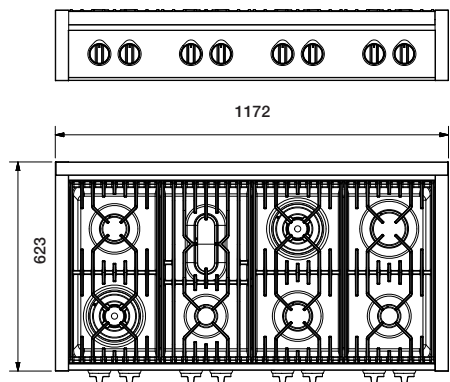
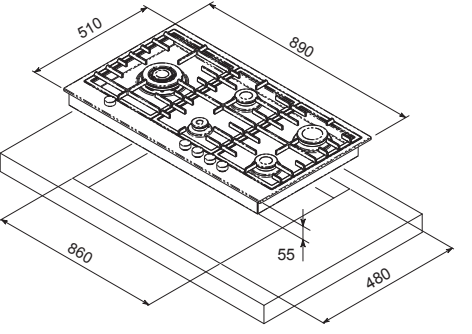
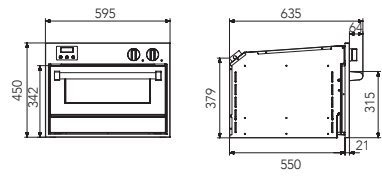
	Size	Gas Burners				Electric Elements		Max Kw	kg	
		•	●	●	⊙					
Gas burners										
GP6B-4	60 x 53	1	2	3	1			8,4	10	
GP7B-5	75 x 53	1	2	1	1			11,4	13	
GP9B-5	90 x 53	1	2	1	1			11,4	14	
Inductions										
GP6I-4	60 x 53					4	2	3,7	10,4	10
GP8I-6	78 x 53					6	3	3,7	15,6	14

DIMENSIONS

	Genesi		Ascot	
	RANGE COOKERS	COOK UNITS	RANGE COOKERS	COOK UNITS
120	<p>1172</p> <p>625</p> <p>900-970</p> <p>599</p>	<p>G12C-6T</p> <p>1172</p> <p>900/970</p>	<p>1172</p> <p>599</p> <p>900 - 970</p>	
100	<p>998</p> <p>625</p> <p>900-970</p> <p>599</p>	<p>G9C-4T</p> <p>899</p> <p>900/970</p>	<p>998</p> <p>599</p> <p>900 - 970</p>	<p>A9C-4T</p> <p>899</p> <p>900/970</p>
90	<p>899</p> <p>625</p> <p>900-970</p> <p>599</p>		<p>899</p> <p>599</p> <p>900 - 970</p>	
70	<p>698</p> <p>625</p> <p>900-970</p> <p>599</p>		<p>698</p> <p>599</p> <p>900 - 970</p>	

BUILT-IN OVENS DIMENSIONS

	Genesi	Ascot	Encumbrance
60x60			
60x90			
90x60			

Genesi & Ascot	Genesi	Genesi
Cooktops	Built-in Gas Hobs	Built-in Hobs Induction
 <p>G9 A9</p>	 <p>60</p>	
 <p>G12</p>	 <p>75</p>	
	 <p>90</p>	<p>Genesi Oven Pizza 60x45</p> 

MODULAR SYSTEM DIMENSIONS

	60	70	70	70	70
Genesi	<p>GLS-6</p>	<p>GP7S</p>	<p>GLS-7</p>	<p>G7S-P</p>	<p>G7C-P</p>
Ascot	<p>ALS-6</p>	<p>AP7S</p>	<p>ALS-7</p>	<p>A7S-P</p>	<p>A7C-P</p>

	90	90	90	120	120
Genesi	<p>G9PS G9PS-S</p>	<p>G9C-P G9C-PC</p>	<p>G9S-L1 G9S-L2</p>		
Ascot	<p>A9PS A9PS-S</p>	<p>A9C-P A9C-PC</p>	<p>A9S-L2</p>	<p>A12S-P A12S-PC</p>	<p>A12S-L3</p>

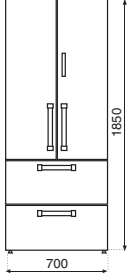
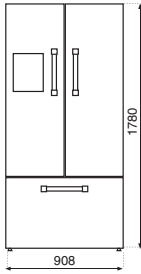
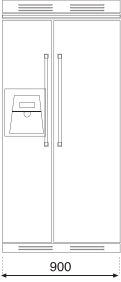
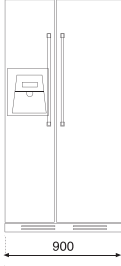
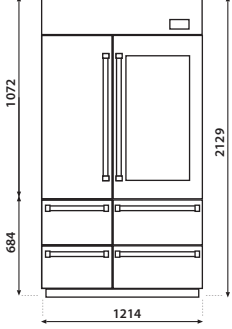
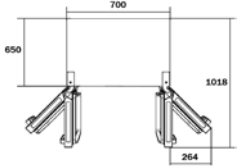
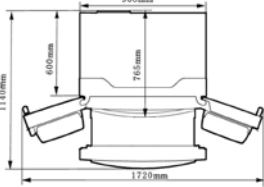
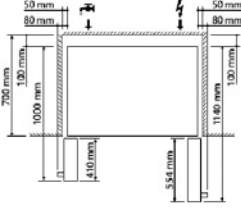
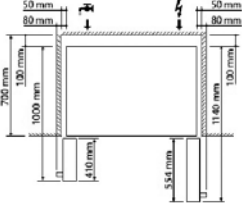
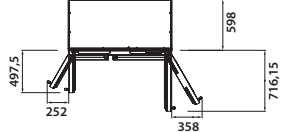
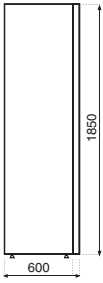
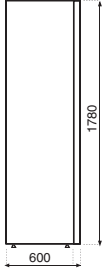
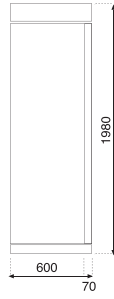
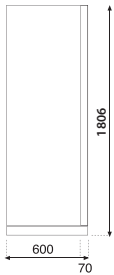
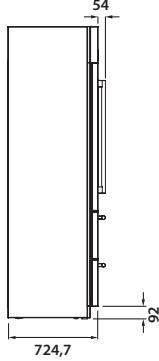
COLUMNS DIMENSIONS

	COLUMN FOR 158 CM H BUILT-IN FRIDGE	COLUMN FOR BUILT-IN DISHWASHER	COLUMN FOR DOUBLE OVEN	COLUMN FOR BUILT-IN OVEN
Genesi	<p>GMS-7FR</p>	<p>GMS-7LSP</p>	<p>GMS-7FFP</p>	<p>GMS-7FP</p>
Ascot	<p>AMS-7FR</p>	<p>AMS-7LSP</p>	<p>AMS-7FFP</p>	<p>AMS-7FP</p>

COOKER HOODS DIMENSIONS

	Hoods	Island Hoods	Vertical Hoods
Genesi	<p>GK.....</p> <p>700 900 1000 1200</p> <p>300 - 600 400 550</p>	<p>GKV130</p> <p>1300 900 700 600/900 240 100 40</p> <p>1300 700</p>	<p>GKV90</p> <p>899 600 480</p> <p>GKV120</p> <p>1199 600 480</p>
Ascot	<p>AKL...</p> <p>350 700 900 1000 1200 116 816 481 700</p>	<p>AKS120</p> <p>600 40 800 MAX 200 350 1200 400 600</p>	

REFRIGERATORS DIMENSIONS

70 FRENCH-DOOR	90 FRENCH-DOOR	90 SIDE BY SIDE FREE-STANDING	90 SIDE BY SIDE BUILT-IN	120 MAXI
				
				
				



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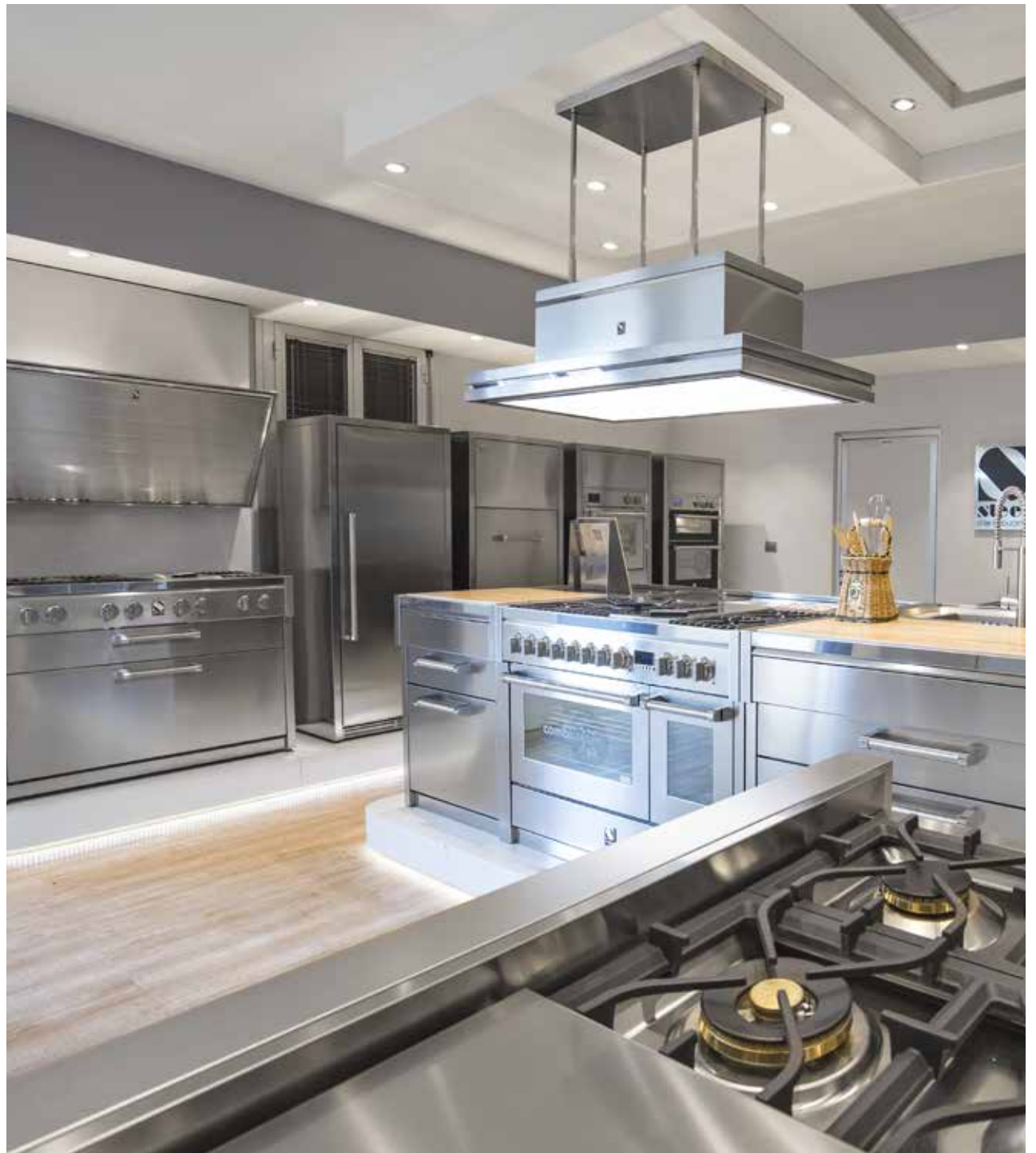
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