

COLLECTION 2016
S I N T E S I
Made in Italy

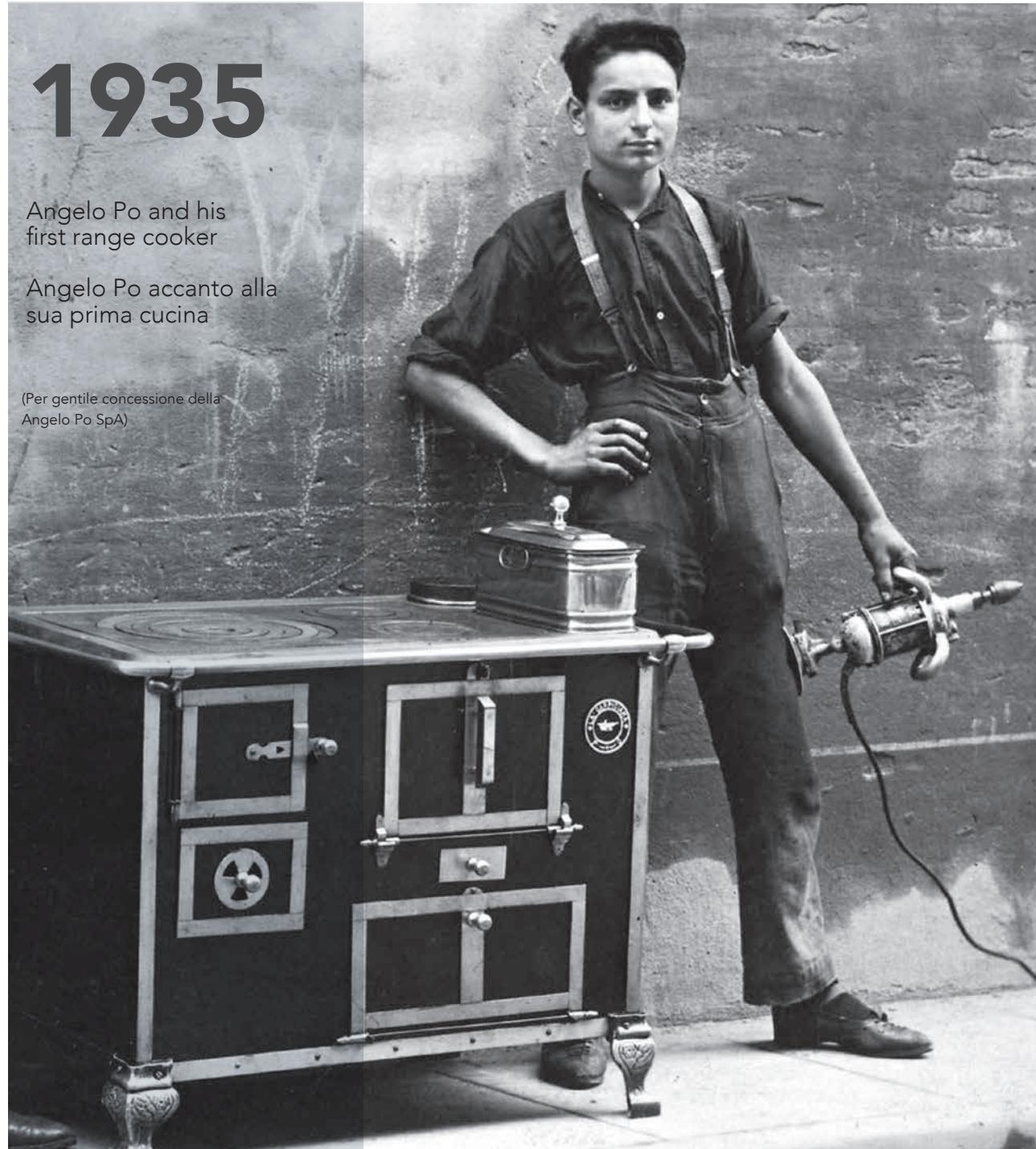


1935

Angelo Po and his first range cooker

Angelo Po accanto alla sua prima cucina

(Per gentile concessione della Angelo Po SpA)



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. 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 out-door cooking equipment.

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 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.

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Sintesi **04**

Induction **12**

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SINTESI

- / Aisi 304 s.steel body
- / One touch ignition
- / Electronic oven timer control
- / Aluminium gas burners
- / 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 alluminio
- / Manopole e maniglie in metallo
- / Griglie in ghisa smaltata
- / Cassetto estraibile
- / Piedi regolabili
- / Porta forno fredda con triplo vetro



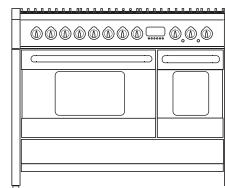


PURE
DESIGN
AND
SOLID LOOK





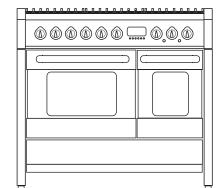




RANGE COOKERS

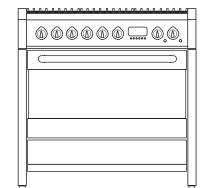
120

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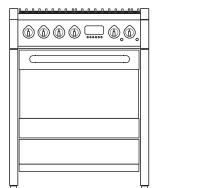
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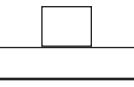
90

pag. 14



70

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HOODS

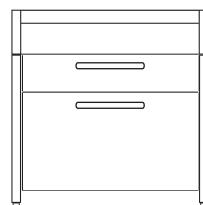
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90

100

120

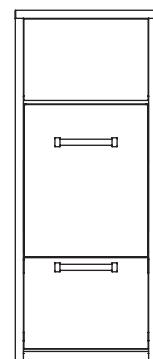
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MODULAR SYSTEM

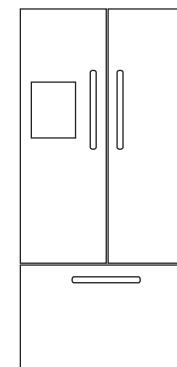
70
90

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COLUMNS 70

pag. 24



REFRIGERATORS

70
90

pag. 22

COLOURS

Acciaio Inox



SINTESI 120

MULTIFUNCTION

COLOURS

Acciaio Inox



MULTIFUNCTION

- / Electric multifunction double oven, 8 hob versions
- / Doppio forno elettrico multifunzione, 8 soluzioni di piano

ACCESSORIES

Wiring shelves Griglie in filo	•
Rotisserie Girarrosto	•
Deep tray trivet with handles Leccarda con maniglie e griglia	•
Wok support Suporto wok	•

MULTIFUNCTION





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



61 x 43 x 35 (91 lt)



26 x 43 x 35 (39 lt)



S12FF-8

/ 8 ALUMINIUM
gas burners
(2 woks, 1 fish
burner)



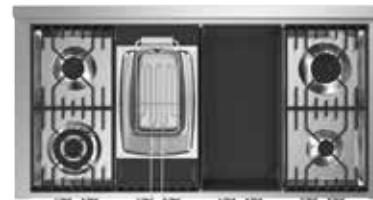
S12FF-6G

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



S12FF-6M

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



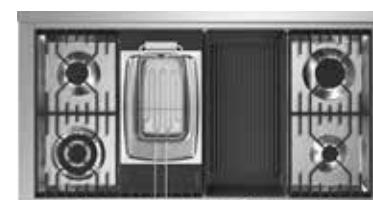
S12FF-4TF

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



S12FF-6T

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



S12FF-4BF

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



S12FF-6B

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



S12FF-4BM

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



SPEED

Induction takes less time to cook food because the pan heats up quicker. Electromagnetic activity in the cooktop triggers electromagnetic sactivity 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.

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.



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.



CONTROL

Induction cooktops are as responsive as gas but 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.



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.

SINTESI 100

MULTIFUNCTION

COLOURS

Acciaio Inox



MULTIFUNCTION

- / Electric multifunction double oven, 7 hob versions
- / Doppio forno elettrico multifunzione, 7 soluzioni di piano

ACCESSORIES

Wiring shelves
Griglie in filo

Rotisserie
Girarrosto

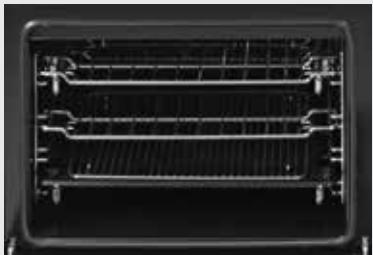
Deep tray trivet with handles
Leccarda con maniglie e griglia

Wok support
Suporto wok

MULTIFUNCTION



SINTESI 100



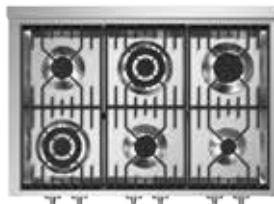
/ FF .. = Ovens **MULTIFUNCTION**
Energy Class A



47 x 43 x 35 (70 lt)

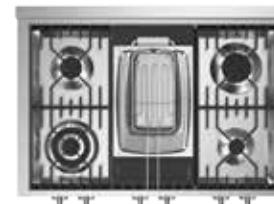


26 x 43 x 35 (39 lt)



S10FF-6W

/ 6 ALUMINIUM
gas burners
(2 woks)



S10FF-4F

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



S10FF-4T

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



S10FF-4G

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



S10FF-4B

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



S10FF-6I

/ 5 induction

SINTESI 90

MULTIFUNCTION

COLOURS

Acciaio Inox

COLOURS

MULTIFUNCTION

- / Electric multifunction oven, 7 hob versions
- / Forno elettrico multifunzione, 7 soluzioni di piano

ACCESSORIES

- Wiring shelves
Griglie in filo
- Rotisserie
Girarrosto
- Deep tray trivet with handles
Leccarda con maniglie e griglia
- Wok support
Suporto wok

MULTIFUNCTION

-
-
-
-



SINTESI 90

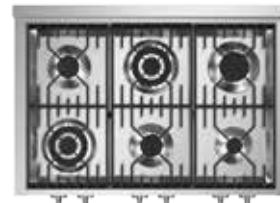


/ F .. = Ovens **MULTIFUNCTION**

Energy Class A

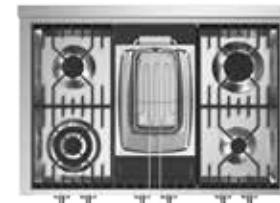


61 x 43 x 33 (91 lt)



S9F-6W

/ 6 ALUMINIUM
gas burners
(2 woks)



S9F-4F

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



S9F-4T

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



S9F-4G

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



S9F-4B

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



S9F-6I

/ 5 induction

SINTESI 70

MULTIFUNCTION

COLOURS

Acciaio Inox



MULTIFUNCTION

- / Electric multifunction single, 2 hob versions
- / Forno elettrico multifunzione singolo, 2 soluzioni di piano

ACCESSORIES

- Wiring shelves
Griglie in filo
- Rotisserie
Girarrosto
- Deep tray trivet with handles
Leccarda con maniglie e griglia
- Wok support
Suporto wok

MULTIFUNCTION

-
-
-
-



SINTESI 70



/ F .. = Ovens **MULTIFUNCTION**

Energy Class A



47 x 43 x 35 (70 lt)



S7F-4

/ 4 ALUMINIUM
gas burners
(1 wok)



S7F-4I

/ 4 induction

SINTESI

HOODS

COLOURS

Acciaio Inox



SINTESI HOOD

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

ACCESSORIES

- / Carbon filters
- / Filtri ai carboni attivi

HOODS

K120

/ S.steel 120 cm range hood

K100

/ S.steel 100 cm range hood

K90

/ S.steel 90 cm range hood

K70

/ S.steel 70 cm range hood

ACCESSORIES

SK120

/ 120x75 cm s.steel splash back

SK100

/ 100x75 cm s.steel splash back

SK90

/ 90x75 cm s.steel splash back

SK70

/ 70x75 cm s.steel splash back

SINTESI

MODULAR SYSTEM

COLOURS

Acciaio Inox



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



S9S-L1G



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



S7S-L2



Stainless steel sink unit, 1 door, 1,5 bowls (70 cm)

S9S-L1



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

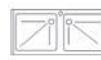


S7S-P



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

S9S-L2



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



S7C-P



Stainless steel top table with 3 drawers (70 cm)

S9C-P



Stainless steel top table with 3 drawers (90 cm)



S9PS / S9PS-S



Stainless steel wall unit 2 doors with (SP9PS-S) or without (SP9PS) draining board

S9C-PC



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



SP7S



Stainless steel wall unit 1 door (70 cm)

DISHWASHER

SLS-7*



Stainless steel clad dishwasher (70 cm)



SPL6-S**

Stainless steel Clad door for dishwasher

*Suitable for Siemens SN778D01TE.
Included in Italy only

** Suitable for Siemens SN778D01TE

ACCESSORIES

MPX



Professional water tap, modern style

SINTESI

REFRIGERATORS

COLOURS

Acciaio Inox




FEATURES	SFR-7F	SFR-9F	SFR-9	SFR-9B
	70 FRENCH DOOR	90 FRENCH DOOR	90 SIDE BY SIDE FREE-STANDING	90 SIDE BY SIDE BUILT-IN
Energy class Classe energetica	A+	A+	A+	A+
Cooler volume Volume del frigorifero	292L	417L	377L	377L
Freezer volume Volume del freezer	86L	119L	226L	226L
Ice maker with water connection Produttore di ghiaccio con collegamento idraulico			•	•
Upper storage/defrosting compartment Vano stoccaggio/scongelamento			•	•
Colours Colori	Side panels painted grey	Side panels painted grey	Side panels stainless-steel	Side panels stainless-steel

SINTESI

MODULAR SYSTEM COLUMNS 70 CM

COLOURS

Acciaio Inox



/ Stainless steel adjustable feet.
/ Piedini regolabili in acciaio.



SMS-7FR

/ Stainless steel column for 158 cm H built-in fridge.
/ Colonna in acciaio inox per frigorifero da incasso 158 cm.

/ Suitable for Siemens KI28DA30 refrigerator. Refrigerator KI28DA30 included in Italy only. Door hinges right or left.
/ Frigorifero Siemens KI28DA30 incluso (in Italia).



SMS-7FFP

/ Stainless steel column for double oven.
/ Colonna in acciaio per forno doppio.

/ 1 drawer 45 cm.
/ 1 cassetto 45 cm.

/ 1 push-pull compartment 26 cm.
/ 1 scomparto push-pull 26 cm.

/ Appliances not included.
/ Forno venduto separatamente.



SMS-7FP

/ Stainless steel column for built-in oven.
/ Colonna in acciaio inox per forno da incasso 60 cm.

/ 1 drawer 45 cm.
/ 1 cassetto 45 cm.

/ 1 push-pull compartment 26 cm.
/ 1 scomparto alto 26 cm.

/ Appliances not included.
/ Forno venduto separatamente.



SMS-7LSP

/ Stainless steel column for built-in dishwasher.
/ Colonna in acciaio inox per lavastoviglie da incasso.

/ 1 drawer 45 cm.
/ 1 cassetto 45 cm.

/ 1 push-pull compartment 45 cm
/ 1 scomparto push-pull 45 cm.

/ Suitable for dishwasher Siemens SN778D01TE. Dishwasher included in Italy only.
/ Lavastoviglie Siemens SN778D01TE inclusa (in Italia).

FEATURES





• GAS BURNERS

/ Extraemely safe high-power burners; perfect for lovers of traditional cooking

/ Potenti bruciatori ad elevata potenza e sicurezza; sistema idoneo per coloro che amano la cottura tradizionale



• 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 vetroceramica indipendenti, che ne consentono un uso anche solo parziale



• 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"



• 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 vetroceramica indipendenti, che ne consentono un uso anche solo parziale; per una cottura in velo d'olio o alla piastra



• 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 frittature delicate e croccanti.

FEATURES



/ Metal control knobs, handles and fittings
/ Manopole comandi, maniglie e finiture in metallo



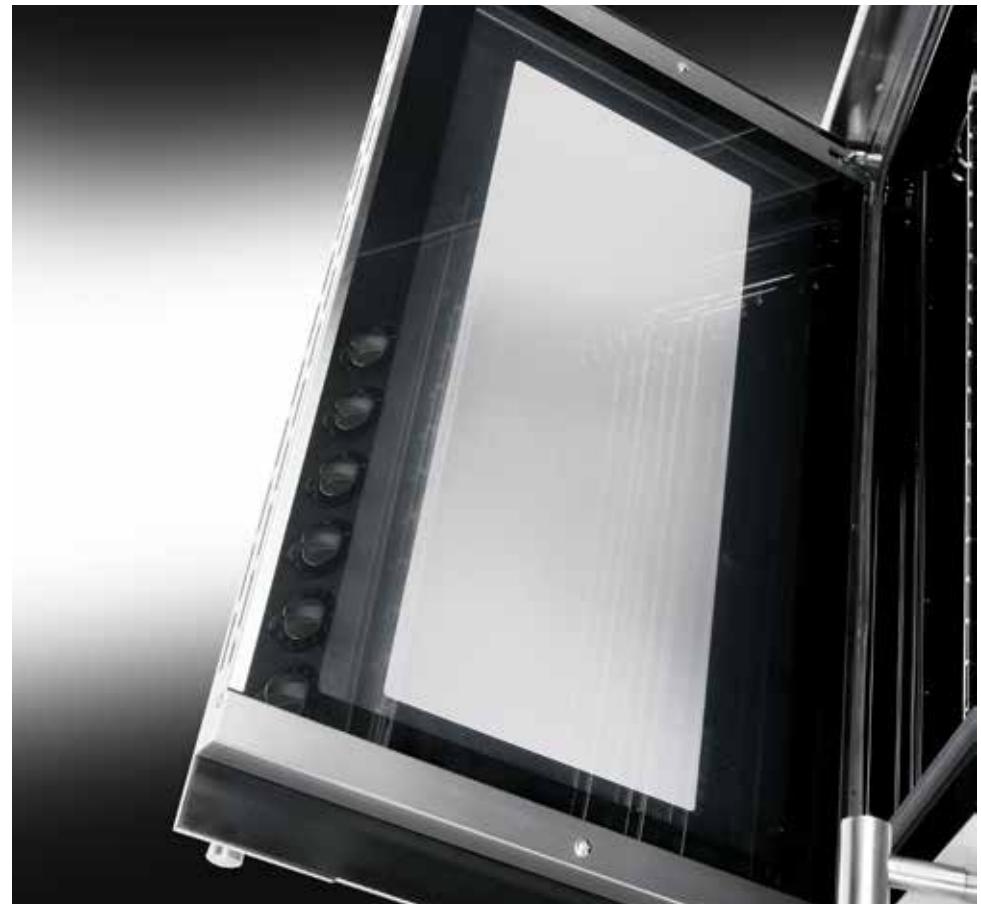
/ Electronic oven programmer Digital clock
/ Programmatore elettronico per le funzioni del forno Orologio digitale

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



/ "Cool" triple-glazed oven reduced heat loss

/ Porta del forno "fredda" a triplo vetro per una maggiore sicurezza ed una minore dispersione del calore

OPTIONAL ACCESSORIES



SA-Z 7/9/10/12

5 cm plinth for freestanding cooker
Zoccolatura 5 cm per cucina freestanding



SA-SZ 7/9/10/12

Cooker support (5 cm) and 10 cm plinth for
freestanding cooker
Kit rialzo 5 cm con zoccolo 10 cm per cucina
freestanding



SA-PB

Barbecue cast iron grid
Piastra bistecciera rigata in ghisa



SA-PT

Frytop cast iron grid
Piastra frytop liscia in ghisa



SA-P7

Pizza stone
Pietra refrattaria per pizza – focaccia



SA-GT

Telescopic liners (one couple)
Kit coppia guide telescopiche per forno



SA-L3

Deep tray for 30 cm oven
Leccarda per forno da 30 cm



SA-L6

Deep tray for 60 cm oven
Leccarda per forno da 60 cm



SA-L9

Deep tray for 90 cm oven
Leccarda per forno da 90 cm



SA-SW

Wok support
Supporto griglia per pentole wok

SA-RP

Wheels kit for freestanding cookers
Kit ruote posteriori

SA-FKS

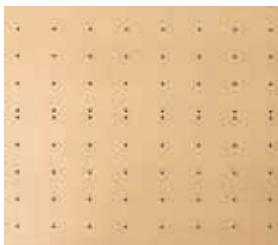
Carbon filter for hoods (1 couple)
Kit filtri carbone per cappe (1 coppia)

SA-D7/9/10/12

Spacer 10 cm
Distanziale 10 cm

OPTIONAL ACCESSORIES





SA-PT7



SA-PT9



SA-PT12

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



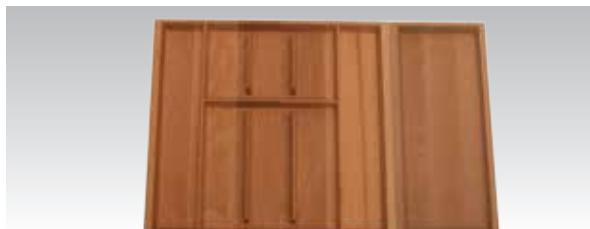
SA-PTKB

3 PINS KIT FOR BOTTOM DRAWER



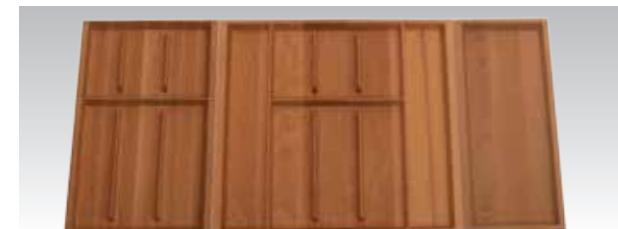
SA-PP7

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

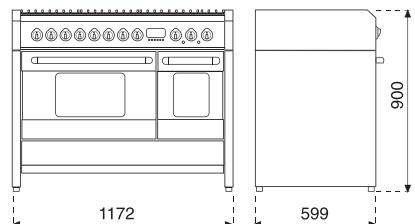
BEECHWOOD WOODEN 120 CM
CHOPPING BOARD

SINTESI COOKERS FEATURES

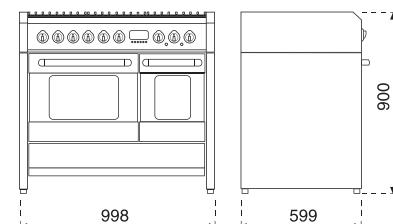
	Aluminium Gas Burners					Electric Elements					Main Oven					Side Oven					Max Kw	Kg
	AUX	SR	R	W	M	Kw tot gas	F	T	B	G	I / V											
120	1	1,8	3	3,5	4,6		2,2	2,4	2,4	2,5		1,4	1	2,8	2,5	0,02	1,2	0,5	1,7	0,02		
S12FF-8	2	2	1	3		19,1						1	1	1	1	2	1	1	1	1	4,6	145
S12FF-6M	1	2	1	2	1	19,2						1	1	1	1	2	1	1	1	1	4,6	145
S12FF-6T	2	1	1	2		13,8		1				1	1	1	1	2	1	1	1	1	7	147
S12FF-6B	2	1	1	2		13,8			1			1	1	1	1	2	1	1	1	1	7	147
S12FF-6G	2	1	1	2		13,8				1		1	1	1	1	2	1	1	1	1	7,1	149
S12FF-4TF	1	1	1	1		9,3	1	1				1	1	1	1	2	1	1	1	1	9,2	170
S12FF-4BF	1	1	1	1		9,3	1		1			1	1	1	1	2	1	1	1	1	9,2	170
S12FF-4BM	1	1	1	1	1	13,9			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		
S10FF-6W	1	2	1	2		14,6						1	1	1	1	1	1	1	1	1	3,9	122
S10FF-4T	1	1	1	1		9,3		1				1	1	1	1	1	1	1	1	1	6,3	127
S10FF-4B	1	1	1	1		9,3			1			1	1	1	1	1	1	1	1	1	6,3	127
S10FF-4F	1	1	1	1		9,3	1					1	1	1	1	1	1	1	1	1	6,1	129
S10FF-4G	1	1	1	1		9,3				1		1	1	1	1	1	1	1	1	1	6,4	129
S10FF-6I											3+1,8+3,2+3,2+3	1	1	1	1	1	1	1	1	11,3	130	
90												1,4	1	2,8	2,5	0,02						
S9F-6W	1	2	1	2		14,6						1	1	1	1	2					2,9	114
S9F-4T	1	1	1	1		9,3						1	1	1	1	2					5,3	119
S9F-4B	1	1	1	1		9,3						1	1	1	1	2					5,3	119
S9F-4F	1	1	1	1		9,3						1	1	1	1	2					5,1	121
S9F-4G	1	1	1	1		9,3						1	1	1	1	2					5,4	121
S9F-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						
S7F-4	1	1	1	1		9,3						1	1	1	1	1					2,2	83
S7F-4I											3+3+3,7+2,2	1	1	1	1	1					9,6	79

DIMENSIONS

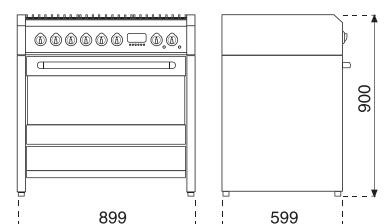
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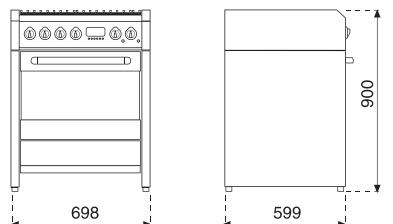
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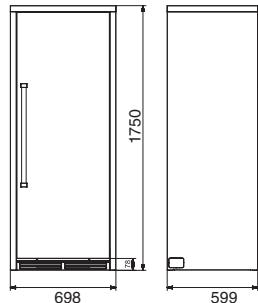
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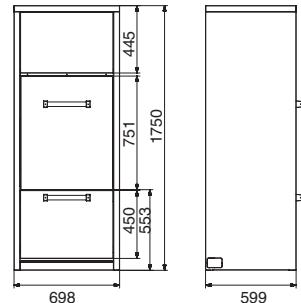
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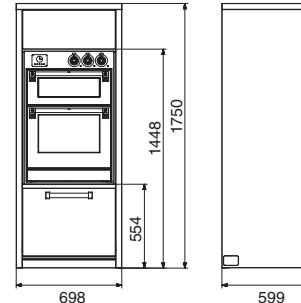
**COLUMN FOR 158 CM H BUILT-IN FRIDGE
SMS-7FR**



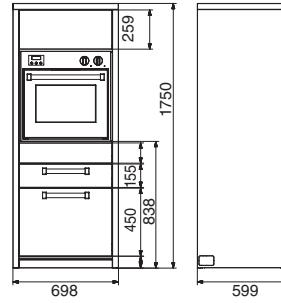
**COLUMN FOR BUILT-IN DISHWASHER
SMS-7LSP**



**COLUMN FOR DOUBLE OVEN
SMS-7FFP**

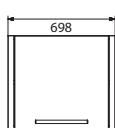


**COLUMN FOR BUILT-IN OVEN
SMS-7FP**

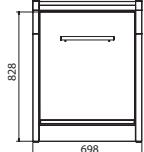


COMPLEMENTS 70

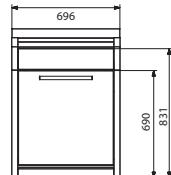
SP7S



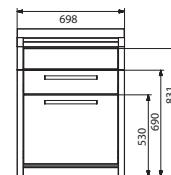
SLS-7



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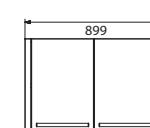


S7C-P



COMPLEMENTS 90

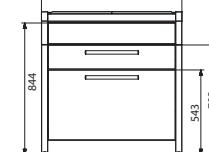
S9PS



S9PS-S

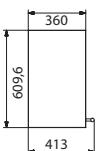
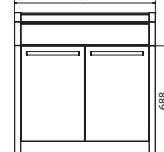
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S9C-PC



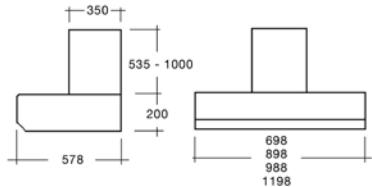
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S9S-L2



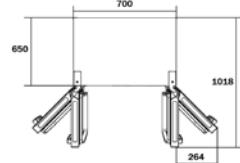
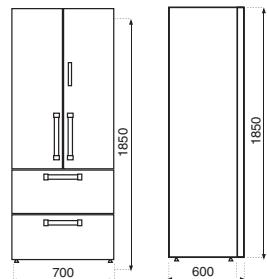
DIMENSIONS

HODDS

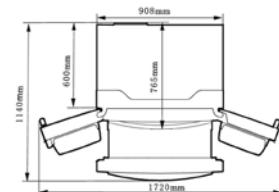
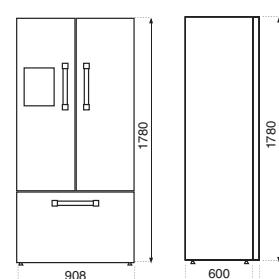


REFRIGERATORS / FRENCH DOOR

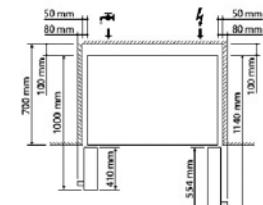
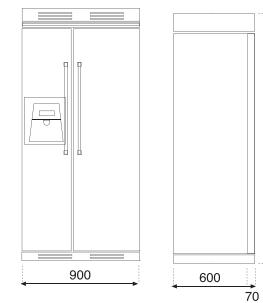
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FRENCH-DOOR



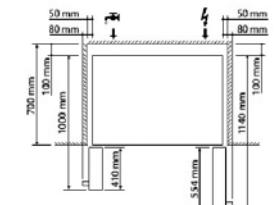
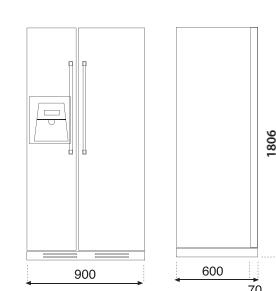
90
FRENCH-DOOR



90
SIDE BY SIDE
FREE-STANDING



90
SIDE BY SIDE
BUILT-IN

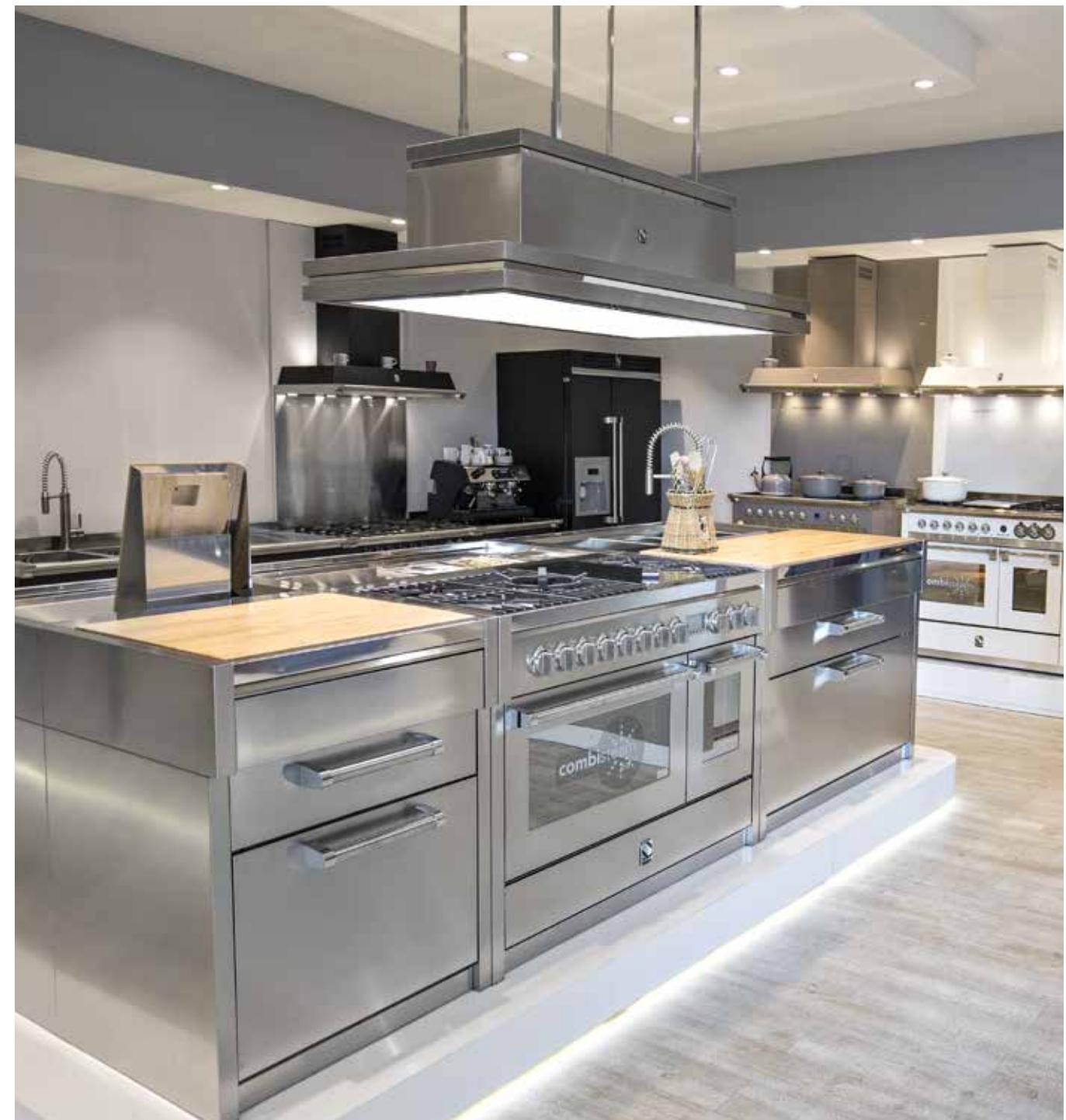


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