



Cooking without gas is faster, more controllable and easy with a STEEL induction Range Cooker. It is also better for the environment with lower emissions than gas.

The Steel collection of Range Cookers fitted with an Induction Cooktop makes cooking like a professional a reality designed in four complimentary styles, Genesi, Ascot, Enfasi and Oxford you can match your new Range Cooker to your perfect Kitchen.

With our Flexinduction designs you can cook multiple dishes at once, giving you the flexibility to deliver the most demanding menu.



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).



Induction heating is better for the environment as it reduces wasted energy, it is more efficient than gas and radiant heating.



It is also safer in your kitchen as the surfaces remain cooler than conventional appliances and the absence of flames reduces the risks of your food causing a fire.



Induction works by generating heat directly in your cooking pan resulting in greater energy efficiency, high levels of heat control and less wasted heat.



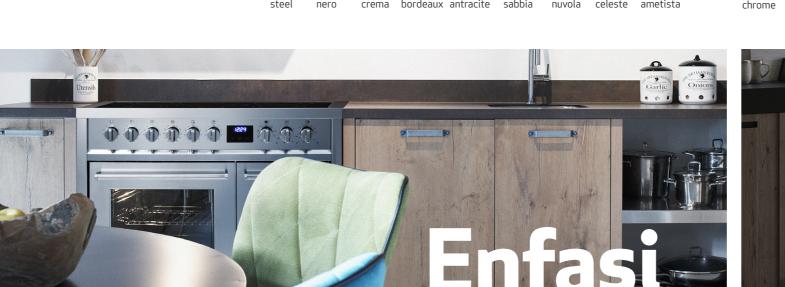
Easy clean surface that just requires a quick wipe over to remove splashes and you have the most versatile and environmentally acceptable Range on the market today.













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COLOURS

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