



ASCOT 100

AQ10SF-6W-BR-O

100CM UPRIGHT COOKER WITH 70LTR COMBI-STEAM OVEN & 39LTR 4 FUNCTION OVEN

COLOUR	BORDEAUX (DEEP RED)
TRIM	BRASS
COOKTOP	6W - 6 BRASS GAS BURNERS (2 WOKS)

KEY FEATURES

- 100cm Dual Fuel Upright Cooker
- 441 Grade Stainless Steel Body
- 6 Solid Brass Burners With Lifetime Warranty
- Colour TFT Screen With 15 Oven Functions & 37 Built-in Recipes
- Patented INNVENT Ventillation System
- Dynamic Internal Lights
- 70Ltr Highest Grade Enamelled Interior Steam Oven
- 39Ltr 4 Function oven
- Soft Close/Open Doors, Fully Extendable Warming / Storage Drawer
- Commercial Grade Shelving Including Telescopic Rails
- Hand Built In Italy

5 Year Warranty

www.steelbrand.com.au

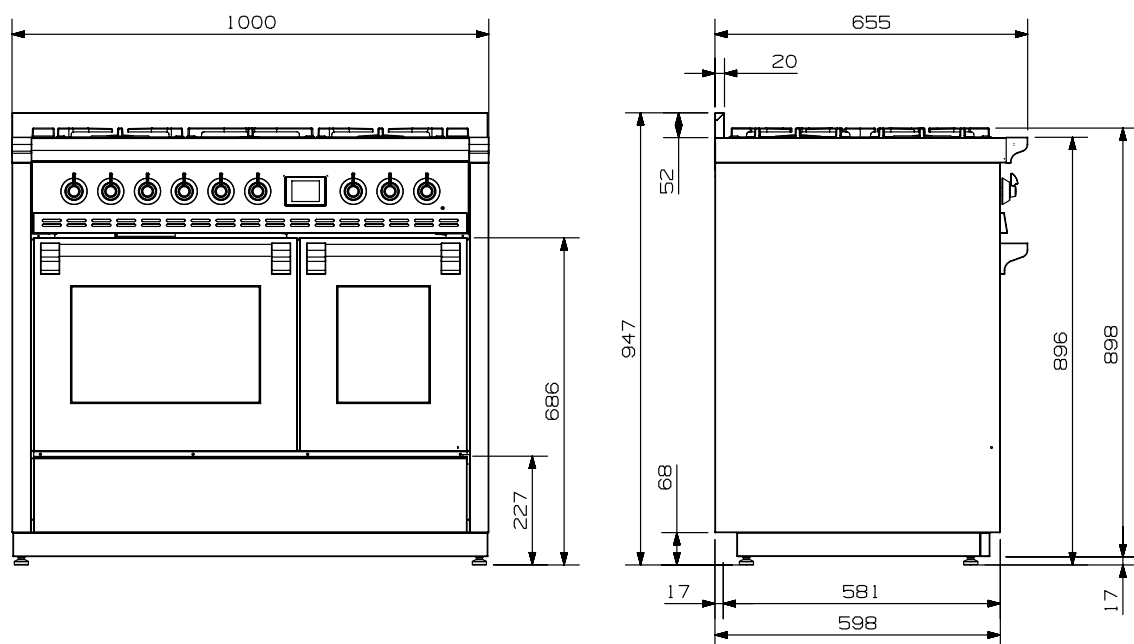
“TASTE IS THE COMMON SENSE OF GENIUS”

- VICTOR HUGO

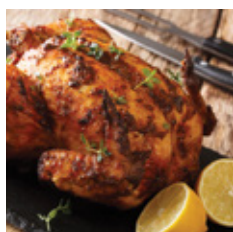


DISTRIBUTED BY ARISIT PTY LTD

40-50 Mark Anthony Drive, Dandenong South VIC 3175
Ph: 1300 762 212 Fax: 03 9768 0838 Website: www.arisit.com

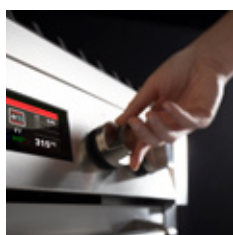


FEATURES



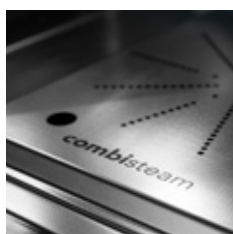
37 BUILT IN RECIPES

The Anniversary range of Genesi & Ascot feature an easy use TFT control panel, with full colour pictures of 37 built-in recipes such as Roast Chicken, Paper bag fish, Breads, Roast Veal, apple pie, pizza and even donuts!



COLOUR TFT CONTROLS

Easy to use large screen with clear large text. Easy to programme. Controlled by the knobs on the front so the screen always stays clear.



COMBI STEAM

Make every dish just a tad more delicious: the steam generator allows for a constant, 100% steam saturation of the entire oven space, which secures that natural textures, colours and flavours of the food are retained together with more nutrients and vitamins.



COMMERCIAL STYLE OVEN FITTINGS

Anniversary range cookers feature the new heavy duty commercial grade trays, liners and telescopic racks that will never bow or twist even when using cast iron pans and trays. Made from easy to clean, high grade, 6mm thick 304 grade stainless steel.



BRASS BURNERS

The STEEL brass burners rings are made completely of brass, the burner caps are coated in of VERY high-quality enamel. The STEEL burners boast a 60% efficiency, compared to the industry standard of 50%. STEEL brass burners have a lifetime warranty.



PATENTED INNVENT TWIN FAN SYSTEM

The new anniversary range features a STEEL patented twin fan system. This system has two counter rotating fans that draw air in behind the rear oven panel and distribute it back into the oven using a perimetrical air flow for the ultimate in even cooking.



DYNAMIC OVEN LIGHTING

3 internal oven lamps strategically located to give clear and crisp internal lighting. Easy to check the progress during cooking without opening the door.



HAND CRAFTED IN ITALY

Today, Steel does not only produce a wide range of steel cooking appliances with high-end functionalities: Steel designs ideas and realises solutions. Steel is the result of a hundred years of passion and experience in the industry, handed down from father to son for four generations.

DISTRIBUTED BY ARISIT PTY LTD

40-50 Mark Anthony Drive, Dandenong South VIC 3175
Ph: 1300 762 219 Fax: 03 9768 0838 Website: www.arisit.com