

ASCOT 36"

STANDARD EQUIPMENT

- 2 reinforced shelves
- 1 enameled deep tray
- 1 deep tray trivet
- Telescopic liners (2 couples)
- Easy-cleaning stainless steel liners
- Wok support (gas burners version)
- Water brick to fill in the water tank
- Temperature control with meat probe



MAIN OVEN



FUNCTIONS



CUBIC FEET: 3.75 cu ft
TEMPERATURE: 120°-500°

TYPE NUMBER

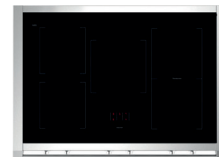
AQY9M-6W

AQY9M-4M

AQY9M-4T

AQY9M-5FIW

HOB CONFIGURATION



DESCRIPTION

6 cooking zones (ng/lp):
1 x 4200/3000 BTU
2 x 7500/5600 BTU
1 x 11500/9500 BTU
2 x 13500/10600 BTU

5 cooking zones (ng/lp):
1 x 4200/3000 BTU
1 x 7500/5600 BTU
1 x 11500/9500 BTU
1 x 13500/10600 BTU
1 x 17000/13100 BTU

4 burners (ng/lp):
1 x 4200/3000 BTU
- 1 x 7500/5600 BTU
1 x 11500/9500 BTU
- 1 x 13500/10600 BTU
1 dual frytop: 2 x 1200 W

5 cooking zones
(3 single + 2 flex):
2 x 1.85-3.0 kW
2 x 2.3-3.7 kW
1 x 2.1-3.7 kW

MAX CONSUMPTION

3,65 kW

3,65 kW

6,05 kW

11,1 kW

STANDARD COLOUR



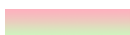
s.steel SS

STANDARD FINISH



Chrome C

RAL CLASSIC COLOUR



RAL

FINISHES ON DEMAND



Brass O



Bronze B



Nickel N

COLOURS ON DEMAND



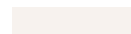
Black BA



Sand SA



Cream CR



Nuvola White
NA



Burgundy BR



Light Blue
CE



Anthracite AN



Amethyst AA

ASCOT tradition & innovation

15 FUNCTIONS



Defrosting, static, upper resistance, static steam, lower resistance, grill, grill with rotisserie, ventilated steam, ventilated convection, rapid pre-heating.

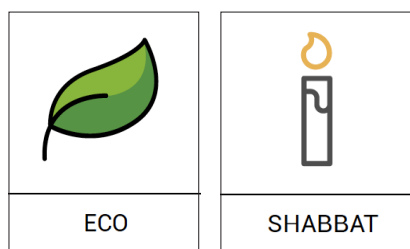


Rising: a special function that brings the oven cavity to 82°F, the perfect temperature for leavening bread products.

Steam-cleaning: a special function for cleaning the oven using the most natural and eco-friendly method: steam.

Meat probe: a special probe that allows cooking while controlling the core temperature of the food, thus ensuring the desired degree of cooking.

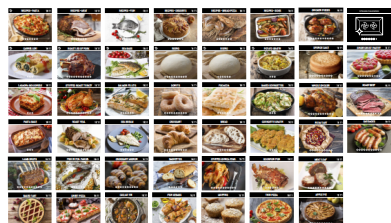
SPECIAL MODES



ECO cooking: cooks without wasting energy while respecting the environment.

Shabbat: allows the oven to cook continuously for 24 hours with the lights off and minimal energy consumption.

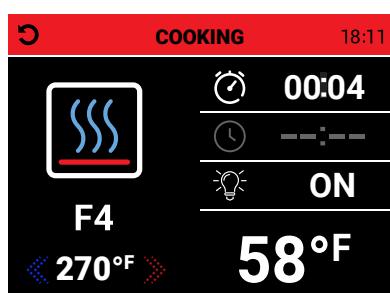
37 PRESET RECIPES



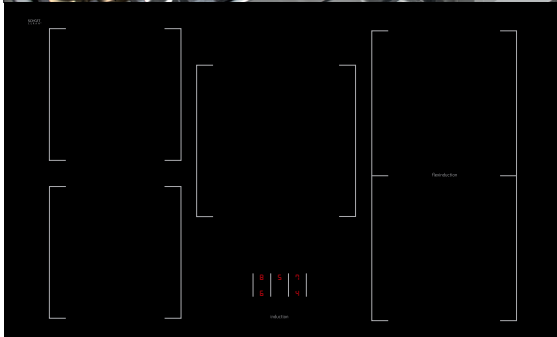
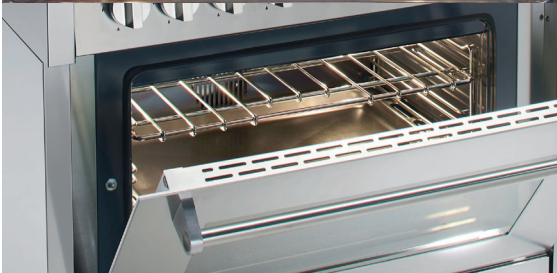
3 first courses, 11 meat main courses, 6 fish main courses, 9 desserts, 5 bread and pizza recipes, 3 side dishes.

Simply select a recipe, and the programmer will indicate the optimal function, temperature, and cooking time. It's foolproof.

EVERYTHING AT YOUR FINGERTIPS



Function, exact temperature, cooking duration, delayed start, timer, and lights: the new TFT colour programmer provides a comprehensive view of everything happening in the oven.



COMBI-STEAM

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

REINFORCED SHELVES

New reinforced professional shelves with a 6mm diameter

SOFT CLOSE

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

INNVENT®

DOUBLE INVERTED VENTILATION SYSTEM

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

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

ENHANCED LIGHTING

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

MULTIFUNCTION COOK TOPS

Full-gas, induction, gas+electric elements. Cooktops for every need. The 5-zone induction cooktop, with two flexible zones, accommodates various types of cooking utensils, including pans, pots, and grill plates.

The brass gas burners are 60% more efficient than standard aluminum burners on the market. The dual-fuel mega-wok allows you to adjust the power to your preference.

Grill, frytop, and Teppanyaki surfaces are heated by two separate electric zones, enabling you to use either the entire surface or just half.

ASCOT CABINET 18"

FEATURES

- stainless steel body material
- push-pull drawer
- large storage compartments
- soft-closing system
- AA-EGF Junction kit included



TYPE NUMBER

A4C-P

DESCRIPTION

18"
3 drawers (1 push-pull)

STANDARD COLOUR



s.steel SS

RAL CLASSIC COLOUR



COLOURS ON DEMAND



Black BA



Cream CR



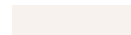
Burgundy BR



Anthracite AN



Sand SA



Nuvola White
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Light Blue
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STANDARD FINISH



Chrome C

FINISHES ON DEMAND



Brass O



Bronze B

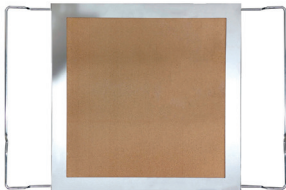


Nickel N

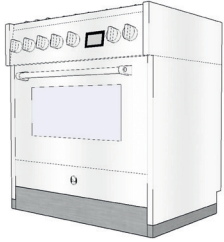
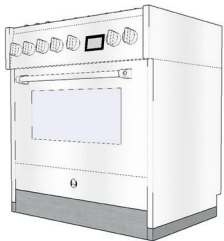
ACCESSORIES COOKTOPS

	TYPE NUMBER	FEATURES	LINE
	DA-TY	Stainless steel Teppanyaki plate	GENESI ASCOT
	TYPE NUMBER	FEATURES	LINE
	SA-PB	Cast iron barbecue plate	GENESI ASCOT

ACCESSORIES OVENS

	TYPE NUMBER	FEATURES	LINE
	SA-P7 SA-P9	Pizza kit with stainless steel frame and support main oven 40" ranges main oven 48" ranges	GENESI ASCOT
	TYPE NUMBER	FEATURES	LINE
	SA-GT	Telescopic sliding shelf supports (one couple)	GENESI ASCOT ENFASI
	TYPE NUMBER	FEATURES	LINE
	SA-L3 SA-L6 SA-L9	Enameled deep tray side oven 40" and 48" ranges main oven 40" ranges main oven 48" ranges	GENESI ASCOT ENFASI
	TYPE NUMBER	FEATURES	LINE
	SA-G6R SA-G9R SA-G9M	Reinforced professional wire shelf main oven 40" ranges main oven 48" ranges main oven 36" ranges	GENESI ASCOT ENFASI

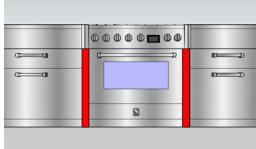
ACCESSORIES COOKER SUPPORTS

	TYPE NUMBER	FEATURES	LINE
	SA-SZ9-3-Q	stainless steel kick plate for 36 " range (h=1" 11/64)	GENESI
	SA-SZ10-3-Q	stainless steel kick plate for 40 " range (h=1" 11/64)	
	SA-SZ12-3-Q	stainless steel kick plate for 48 " range (h=1" 11/64)	
	TYPE NUMBER	FEATURES	LINE
	SA-AZ9-3-Q	stainless steel kick plate for 36 " range (h=1" 11/64)	ASCOT
	SA-AZ10-3-Q	stainless steel kick plate for 40 " range (h=1" 11/64)	
	SA-AZ12-3-Q	stainless steel kick plate for 48 " range (h=1" 11/64)	

ACCESSORIES FEET

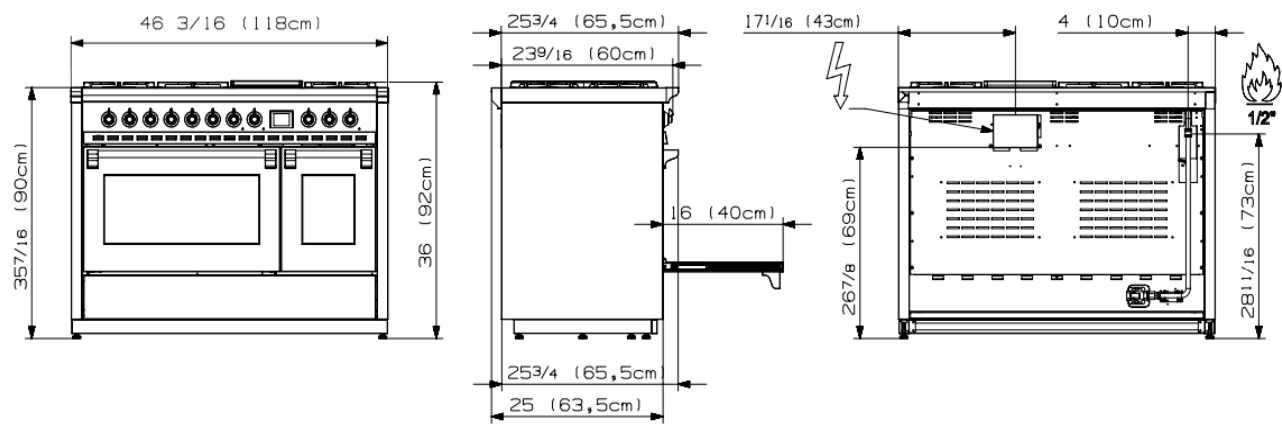
	TYPE NUMBER	FEATURES	LINE
	SA-PR	Plastic feet - H 35mm	GENESI

ACCESSORIES MODULAR SYSTEM

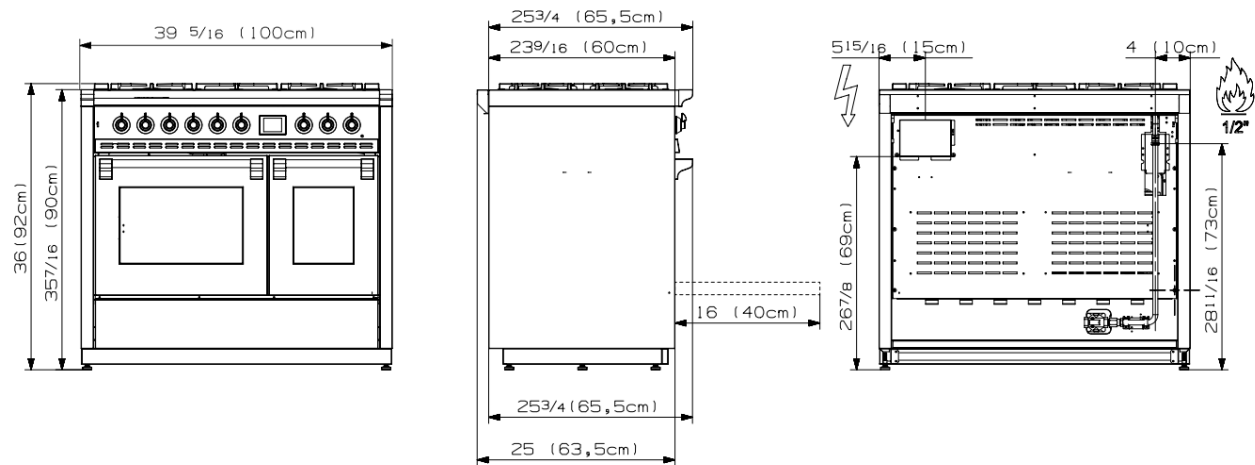
	TYPE NUMBER	FEATURES	LINE
	GA-EGI	Front joint for in-line or island configuration	GENESI
	AA-EGI		ASCOT
	TYPE NUMBER	FEATURES	LINE
	SA-HPL4 QUERCIA	HPL chopping board for working tables oak wood finishing - Suitable for 18" cabinets	GENESI ASCOT
	TYPE NUMBER	FEATURES	LINE
	SA-HPL4 LAVAGNA	HPL chopping board for working tables black- board finishing - Suitable for 18" cabinets	GENESI ASCOT

PRODUCT DIMENSIONS | ASCOT

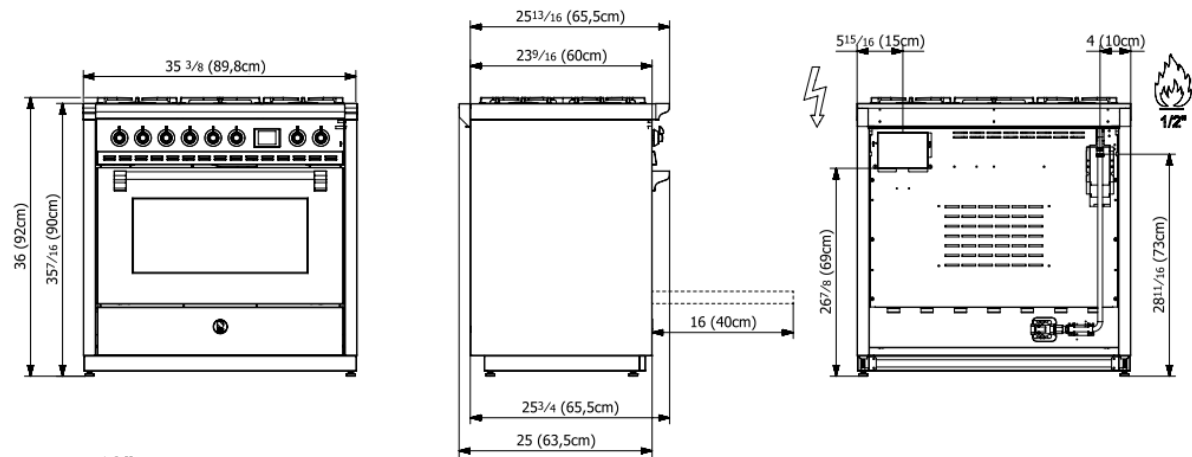
ASCOT 48"



ASCOT 40" - 40"/3



ASCOT 36"



ASCOT CABINET 18"

