From the beginning, Steel has been a company with a long family heritage pioneering the markets with its range of high quality products made for its own brand. Located in Carpi near Bologna it is owned and run by the Po family, who are the third generation to be involved in the production of range cooking equipment. Angelo Po, the first real pioneer in the sector, started his steel craftsmanship in 1922, firstly with wood burning stoves, before beginning production of advanced commercial cooking models for restaurants.

As the products developed and production continued to grow, Angelo Po’s products evolved to a larger scale of production in order to satisfy a growing demand for the product. Throughout his career he continued to show innovation in his range of kitchenware products characterised by a high level of research, technology and design, helping his products to be sold throughout various different markets all across Europe.

Born in 1999 by the Po family, Steel immediately promoted itself as a specialist in the design and manufacture of its sophisticated stainless steel range cookers for the domestic market. A company created by the third generation of a family who claim a major role in the world of cookers, continuing the legacy left by Angelo Po. 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 the kitchen products. As Steel has grown, so has the importance of their own brand names such as Genesi and Ascot and there is also a range of barbecues and outdoor cooking equipment available.
Oven Styles

ASCOT
Standard Colours: stainless steel, anthracite, white, brass, bronze, nickel
Optional Colours: celeste, nuvola, cream, gloss black, bordeaux (available at extra cost)

Standard Colours
SS Stainless Steel
AN Anthracite
WH White

Optional Colours
CR Cream
GB Gloss Black

Celeste
Nevola

Standard Trim
Chrome
Brass
Bronze
Nickel

GENESI
Standard Colours: stainless steel, anthracite, white, lime green, black, yellow, red

Standard Colours
SS Stainless Steel
AN Anthracite
WH White
LI Lime green

Optional Colours
CE Celeste
NV Nuvola

Black (BA)
Yellow (YE)
Red (RE)

Key Features

Fully Mounted One-Piece Worktop allows for effortless cleaning due to no screws or crevices that can attract cooking grime.

Enamel interior (Multifunction oven) that has been made to the smoothest possible surface to make cleaning easy and leave minimal residue without using harsh cleaning chemicals.

Pizza Stone as standard base for upper oven on the Combi-Steam Double Oven and also Pizza Compact Oven. This is a unique concept for healthy pizza and bread at home.

Hydro Clean (Combi-Steam oven) uses steam to make food splatter easy to wipe away with the need for cleaning chemicals.

Push / Pull Storage System under the main cavity that can be used for storing items (also on pizza oven).

Removable sides, wire racks, telescopic guides, & deep tray trivets (included, but not shown) that make cleaning and cooking easy.
**Key Features**

- **Cool-Touch Triple Glazed Doors** for child safety and maximum energy performance (superior insulation). Removable door for easy cleaning.
- **Steam Generator** in base of the oven allows for efficient and professional cooking (in Combi-Steam models only).
- **Removable accessory:** Optional pizza stone and paddle for main ovens.
- **火灾 Failure System:** High performance, low heat break burners with Flame Failure Safety System. See page 7 for more information.
- **Removable accessory:** Optional pizza stone and paddle for main ovens.
- **Metal probe thermometer accessory** to assist with cooking thick cuts of meat to desired temperature. (Only available on Genesis built-in Combi-Steam ovens)
- **Rapid heat** for cooking multiple layers.
- **Defrost** for defrosting frozen food quickly and in a safe environment.
- **Fan-Forced & Grill** for grilling with controlled heat and keeping an oven clean.
- **Fan-Forced & Grill** for grilling with controlled heat and keeping an oven clean.
- **Fan-Forced & Grill** for grilling with controlled heat and keeping an oven clean.

**Oven Features**

- **Main Oven - 91 Litre**
  - 90cm / 120cm model
  - Available as Combi-Steam Multifunction, or Enamel multifunction
- **Main Oven - 81 Litre**
  - 100cm model / 60cm Built-In
  - Available as Combi-Steam Multifunction, or Enamel multifunction
- **Second Oven - 49 Litre**
  - Available on 100cm & 120cm models

- **Standard Features (All models):**
  - **Light** for increased visibility when cleaning.
  - **Top & bottom heat**
    - Both heating elements heat the oven at a quicker rate. Best for single layer cooking.
  - **Fan-forced & Grill**
    - For grilling with circulated heat. Great for roasting smaller cuts of meat, such as pork.
  - **Combi-Steam**
    - Steam-based cooking helps keep food moist. See page 6 for more details.
  - **Grill**
    - Perfect for toasted sandwiches.
  - **Bottom heat**
    - Bottom heat element only, best for crispy base dishes, and lasagne.
  - **Fan-Forced**
    - Suitable for defrosting food quickly and in a safe environment.
  - **Rapid heat**
    - All heat elements come on at once to warm up quickly.
  - **Rapid heat**
  - **Rapid heat**
  - **Rapid heat**
  - **Rapid heat**
  - **Rapid heat**

- **Steam Generator** in base of the oven allows for efficient and professional cooking (in Combi-Steam models only).
- **Fan-Forced**
  - Fan circulates steam around the oven. See page 6 for more details.
- **Free-standing models only**
  - Fan forced & Grill for grilling with controlled heat and keeping an oven clean.
- **Oven Accessories Included**
  - Two wire racks
  - Telescopic rails
  - Deep Dish
  - Meat probe thermometer accessory
  - Fan-Forced & Grill for grilling with controlled heat and keeping an oven clean.
Combi-Steam cooking offers the combination of regular oven heating with the added use of steam. This helps to preserve nutrients which leads to both healthier and tastier food whilst saving time and energy. Normal cooking functions can dry the food as the high temperatures mean less humidity causing extraction of water from the food resulting in drier, smaller portions.

For decades, many top restaurants have been using steam to cook gourmet meals for their customers. Dry heat ovens can evaporate up to 38% of the weight of meat, while combi-steaming only 15%. This means more portions. It also means the minerals and vitamins are not lost with the moisture giving tasting, moister and better results.

The entire range of Steel ovens and cookers are available with this unique functionality. The interior of the oven is made from high quality 304 grade stainless steel that features removable panels (sides, rear, base), which go straight in the dishwasher making it extremely easy to clean.

Discover the unique benefits and improved cooking performance that a Steel Combi-Steam oven can do for your cooking.

Brass has a much higher melting point than many other materials used such as copper. This helps to make them much more durable over time, as they will not warp and will maintain heat efficiency which can degrade over time with other materials.

High powered and energy efficient. Clean blue burning flames are hotter for high temperature cooking. Brass is durable and won’t degrade over time, so you’ll always have even flame distribution.

- Steel brass burners are 25% more gas efficient than a standard aluminum burner.
- Easy to clean
- Beautifully embossed with the Steel logo.
- 60% heat efficiency: brass burners create a more direct, hotter blue flame, all while using less gas.
Ascot Cookers

90cm cooker
6 burner with wok
A9S-6W OT (Combi-Steam)
A9F-6W OT (High grade enamel)

100cm cooker
6 burner with wok
A10S-6W OT (Combi-Steam)
A10F-6W OT (High grade enamel)

120cm cooker
Toppyaki grill plate and 2 wok
A12S-6T OT (Combi-Steam)
A12F-6T OT (High grade enamel)

Features
- 1000 M3/H maximum extraction
- Stainless steel filters
- Ambient uplighting
- 4 Speeds
- Switch-off timer

899/998/1172mm (w) x 625mm (d) x 900-920mm (h)

See page 3 - 7 for features.

Ascot Hoods

90cm range hood
AKL90

100cm range hood
AKL100

120cm range hood
AKL120

Features
- 1000 M3/H maximum extraction
- Stainless steel filters
- Ambient uplighting
- 4 Speeds
- Switch-off timer

800/1000/1100mm (w) x 600mm (d) x 600-1600mm (h)

Please visit www.steelbrand.com.au for detailed specs and line drawings.

Standard Colours: stainless steel, white, anthracite
Optional Colours: celeste, nuvola, cream, gloss black, bordeaux (available at extra cost)
Ascot Built-In Ovens

- AFE6-S Combi-Steam
  - Multifunction oven
  - (Stainless Steel)
  - (High grade enamel)

- AFE9-S Combi-Steam
  - Multifunction oven
  - (Stainless Steel)
  - (High grade enamel)

Features
- Rapid heat function
- Telescopic rails
- Meat probe
- Metal knobs

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90cm Built-In Blocks

- 6 Gas Burner
- Cast Iron Pan Supports

899mm (w) x 664mm (d) x 267mm (h)

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Ascot Cooktop Hobs

- 60cm Built-In Oven
  - AFE6-S Combi-Steam
  - Multifunction oven
  - (Stainless Steel)
  - (High grade enamel)

Features
- Rapid heat function
- Telescopic rails
- Meat probe
- Metal knobs

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895/595mm (w) x 571mm (d) x 584mm (h)

*Please visit www.steelbrand.com.au for detailed specs and line drawings.
Genesi Cookers

90cm cooker
6 burner with wok
G9S-6W OT (Combi-Steam)
G9F-6W OT (High grade enamel)

100cm cooker
6 burner with wok
G10SF-6W OT (Combi-Steam)
G10FF-6W OT (High grade enamel)

120cm cooker
Teppanyaki grill plate and 2 wok
G12SF-6T OT (Combi-Steam)
G12FF-6T OT (High grade enamel)

45 AMP 6 Zone Induction
G9S-6I (Combi-Steam)
G9F-6I (High grade enamel)

49 AMP 6 Zone Induction
G10SF-6I (Combi-Steam)
G10FF-6I (High grade enamel)

Barbecue grill plate and 2 wok
G12SF-6E OT (Combi-Steam)
G12FF-6E OT (High grade enamel)

2 wok and Mega-Wok burner
G12SF-6M OT (Combi-Steam)

Colours: stainless steel, anthracite, white, black, yellow, & lime green

*Please visit www.steelbrand.com.au for detailed specs and line drawings. *Cookers shown with optional splashback addition.

896/88/172mm (w) x 625mm (d) x 900-920mm (h)
Extra height is available.

Genesi Hoods

100cm range hood
GK100

1000 M³/H maximum extraction
Stainless steel filters
Feature lighting
4 speeds
Switch-off timer
150mm ducting diameter
Multi-Air Flow System

Colours: stainless steel, anthracite, white, black, yellow, red & lime green

*Please visit www.steelbrand.com.au for detailed specs and line drawings.

897/200mm (w) x 550mm (d) x 700-1000mm (h) Black colour shown
Genesi Built-In Ovens

60cm Built-In Oven
GFE6-S Combi-Steam Oven
Features
- Temperatures up to 300°C
- 3 minute pizzas
- Warming drawer / Storage compartment

60cm Built-In Pizza Oven
GFE6-P 60cm x 45cm Pizza Oven
Features
- Temperatures up to 300°C
- 3 minute pizzas
- Warming drawer / Storage compartment

60cm Built-In Oven
GFE6 60cm Built-In Oven
Features
- Rapid heat function
- Telescopic rails
- Meat probe
- Metal knobs

90cm Built-In Oven
GFE9-S Combi-Steam
Features
- Rapid heat function
- Telescopic rails
- Meat probe
- Metal knobs

Colours: stainless steel, anthracite, white, black, yellow, red, & lime green

Colours: stainless steel, anthracite, white, black, yellow, & lime green

*Please visit www.steelbrand.com.au for detailed specs and line drawings.
Genesi Cooktop Hobs

60cm Hob
4 Gas Burner Hob (1x Wok)
GP6F-4
869mm (w) x 590mm (d) x 70mm (h)

75cm Hob
5 Gas Burner Hob (1x Wok)
GP7F-5
1149mm (w) x 590mm (d) x 70mm (h)

90cm Hob
5 Gas Burner Hob (1x Wok)
GP9F-5
900mm (w) x 590mm (d) x 70mm (h)

*Please visit www.steelbrand.com.au for detailed specs and line drawings

Genesi Cooktop Hobs

90cm Hob
5 Gas Burner Hob (1x Wok)
GP9F-4
1100mm (w) x 400mm (d) x 70mm (h)

110cm Hob
5 Gas Burner Hob (1x Wok)
GP11F-4
1100mm (w) x 499mm (d) x 70mm (h)

90cm Built-In Blocks
G9-6 Cast Iron Pan Supports
899mm (w) x 664mm (d) x 267mm (h)

*Please visit www.steelbrand.com.au for detailed specs and line drawings
Induction Hobs

**Safety**
Induction hobs do not get as hot as flame burners as the heat is generated within the pan itself. They also have a safety lock to prevent unwanted use.

**Energy efficiency**
An induction hob generates heat within the pan itself, rather than a direct flame or electric element. This means less wasted heat and power.

**Speed**
Induction takes less time to cook food because the pan heats up quicker. Electromagnetic activity in the cooktop causes the pan itself to heat up.

**Control**
Induction cooktops are as responsive as gas, but with more settings to allow for more precise control of the heat. A pause feature allows you to start and stop cooking with ease.

**Cleaning**
Since an induction cooktop seldom gets very hot, food doesn’t burn onto it. This means a splatter or a spill just needs a quick wipe of the sponge.

**Flexi-Zone Feature**
This feature allows you to combine two zones to heat larger pans. 4 - 6 zones have the Flexi-Zone feature.

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Refrigerator

**90cm French Door Refrigerator**
GFR-9F

**Features**
A+ energy saving
Easy slide, big draw system
Multi airflow system
LED display with touch button control
Precise temperature control
Interior LED light for fridge compartment
Alarm function
Holiday function
Child lock
Moveable twist ice maker
Water dispenser

**Colours:**
- Gloss Black
- Stainless Steel
- White
- Anthracite

**Dimensions:**
- 900mm (w) x 760mm (d) x 1776mm (h)

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*Please visit [www.steelbrand.com.au](http://www.steelbrand.com.au) for detailed specs and line drawings*
**Barbecue Features**

- Enclosed hood model with temperature gauge available at additional cost.
- Ceramic Heat Spreaders: Used beneath the BBQ grill (not necessary under Teppanyaki/BBQ Grill plates) to distribute heat evenly across the cooking surface.
- High Quality Burner System: High powered 25 MJ/H stainless steel cast burners help to provide intense heat.
- Reversible Cooking Plates: Cast iron plates which are reversible to provide a different cooking surface for different types of food.
- Rotisserie Accessories Included.

**Barbecues**

- Built-In BBQ
  - High-Power removable 4 x 25 MJ/H burners
  - Ceramic heat spreader
  - Reversible cast iron cooking grills (flat & griddle)
  - High quality 441 grade stainless steel
  - Flame failure

- 4 Burners with Trolley
  - Insulated Thermo-Drawers
  - SS-4

*Please visit www.steelbrand.com.au for detailed specs and line drawings.*