

40" ASCOT series - Dual fuel range - AQY10SF-4T



Anthracite + Brass



Anthracite + Chrome



Nuvola + Chrome



Nuvola + Brass

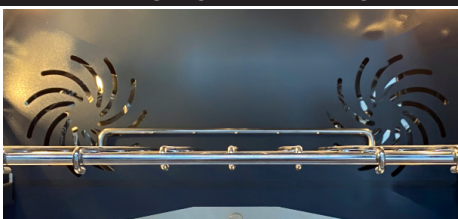


FEATURES AND BENEFITS



COMBI-STEAM OVEN

The Combi-Steam oven combines the best of traditional cooking with steam, allowing you to cook as you've always done but with better results. Thanks to this combined technology, it reduces preparation time and energy consumption, while keeping food juicier and more nutritious.



VENTILATION INNVENT

Our patented INNVENT system with double inverted rotation of the fans distributes heat evenly throughout the oven's cavity, not only vertically on different levels, but also horizontally on each level, allowing impeccable and homogeneous cooking. Your oven door can remain closed all the cooking time, because you won't have the need to rotate the tray halfway.



ADVANCED TFT DISPLAY

The advanced electronic programmer features a user-friendly TFT display and ensures precise temperature control throughout cooking. It offers 11 distinct cooking functions plus 2 special modes: proofing for perfect dough rising and steam cleaning for effortless maintenance. Pre-set recipes are included to guide you through various cooking methods with professional results.



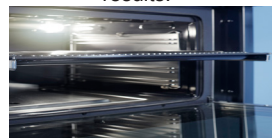
Powerful brass burners speed cooking time.



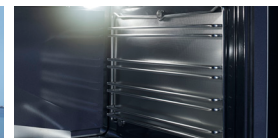
Electric frytop dual zone.



Soft closing hinges softly guide the door shut so the oven door never slams.



Full extension telescopic rack rails for easy access to the oven cavity.



Removable, dishwasher safe, s.steel oven liners.

GENERAL PROPERTIES

OVEN FUNCTIONS	defrost, static, upper element, static steam, grill, ventilated grill, fan steam, convection, fast heating, proof
TYPE OF GRATE	enameled cast iron
KNOB/HANDLE MATERIAL	metal
INTERIOR LIGHT	2+1
KITCHEN TIMER	yes
SEALED BURNERS	yes

TECHNICAL DETAILS

CIRCUIT BRAKER	20 A
VOLTS	120 / 240 V
FREQUENCY	60 Hz
POWER CORD LENGHT	4'
PLUG TYPE	NEMA 50-14P
ENERGY SOURCE	mixed electric / gas
GAS TYPE	natural gas (5" wc)
ALTERNATIVE GAS TYPE	lp (10" wc)

MAIN OVEN PERFORMANCE

BAKE/BROIL ELEMENT WATTS	850 + 1900 W
CONVECTION ELEMENT WATTS	2100 W
LOWER ELEMENT WATTS	1200 W
OVEN VOLUME	2,5 cubic feet
STD ACCESSORIES	2 heavy-duty shelves, 1 s.steel tray, 1 enameled tray, trivet shelf, 2 telescopic liners, meat probe, s.steel easy clean liners

SIDE OVEN PERFORMANCE

BAKE/BROIL ELEMENT WATTS	1200 + 500 W
LOWER ELEMENT WATTS	900 W
OVEN VOLUME	1,4 cubic feet
STD ACCESSORIES	1 wire shelf, 1 enameled tray, trivet shelf

COOKTOP PERFORMANCE

TOTAL COOKING ZONES	6 (4 burners + dual frytop)
TOTAL COOKTOP (NG/LP) BTU	36700 / 28700
SIMMER (NG/LP) BTU	4200 / 3000
SEMI-RAPID (NG/LP) BTU	7500 / 5600
RAPID (NG/LP) BTU	11500 / 9500
WOK (NG/LP) BTU	13500 / 10600
FRYTOP	2 X 1200 W



DIMENSIONS & WEIGHT

OVERALL DIMENSIONS

W= 39 5/16" (100cm)
H= 35 7/16" (90cm)
D= 25 3/4" (65,5cm)

ADJUSTABLE RANGE HEIGHT

35 7/16" (90cm) min
36 7/32" (92cm) max

OVERALL MAIN OVEN INTERIOR SIZE

W= 18 19/64" (46,5cm)
H= 13 25/32" (35cm)
D= 16 59/64 (43cm)

NET WEIGHT

269lbs (122kg)

OVERALL SIDE OVEN SIZE

W= 10 15/64" (26cm)
H= 13 25/32" (35cm)
D= 16 59/64 (43cm)

