

40" INDUSTRIAL STYLE DUAL FUEL RANGE

Genesi series - GQY10SF-4T



ALSO AVAILABLE IN



nero BA



antracite AN



ametista AA



celeste CE



bordeaux BR



crema CR



nuvola NA



sabbia SA

FEATURES AND BENEFITS

- 6 wide cooking zones to prepare easily the best family meal
- Electric frytop dual zone
- Combi-Steam to bake as you've always cooked, in shorter time, with less energy consumption, with better results
- Removable, dishwasher safe, s.steel oven liners
- Full extension telescopic rack rails for easy access to the oven cavity
- Soft closing hinges softly guide the door shut so the oven door never slams
- TFT programmer. 11 cooking functions - 34 pre set recipes - eco mode - Sabbath mode - traditional and fan assisted steam functions

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

SIDE OVEN PERFORMANCE

BAKE/BROIL ELEMENT WATTS	1200 + 500 W
LOWER ELEMENT WATTS	900 W
OVEN VOLUME	1.4 cubic feet

TECHNICAL DETAILS

CIRCUIT BRAKER	30 A
VOLTS	120 / 240 V
FREQUENCY	60 Hz
POWER CORD LENGHT	46" (included)
PLUG TYPE	NEMA 50-14P - 4 prong
ENERGY SOURCE	mixed electric / gas
GAS TYPE	natural gas (5" wc)
ALTERNATIVE GAS TYPE	lp (10" wc) - LP kit included

DIMENSIONS & WEIGHT

OVERALL DIMENSIONS	W= 39 5/16" (100cm) H= 35 7/16" (90cm) D= 24 9/16" (62cm)
ADJUSTABLE RANGE HEIGHT	35 7/16" (90cm) min 36 7/32" (92cm) max
OVERALL OVEN INTERIOR SIZE	W= 18 19/64" (46,5cm) H= 13 25/32" (35cm) D= 16 59/64 (43cm)
OVERALL OVEN INTERIOR SIZE (side oven)	W= 10 15/64" (26cm) H= 13 25/32" (35cm) D= 16 59/64 (43cm)
NET WEIGHT	269lbs (122kg)

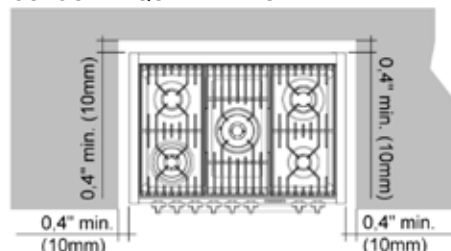
GENERAL PROPERTIES

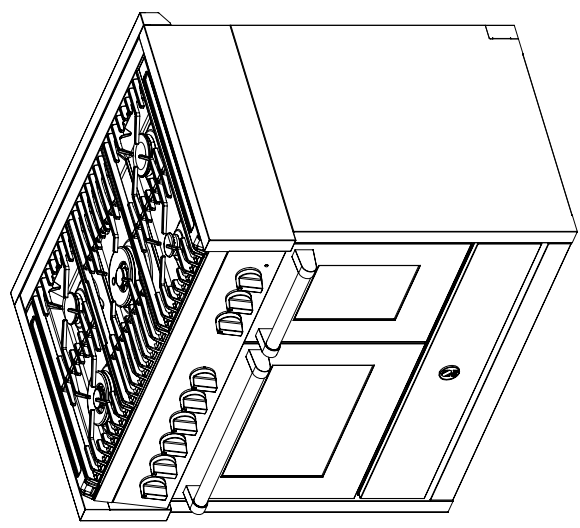
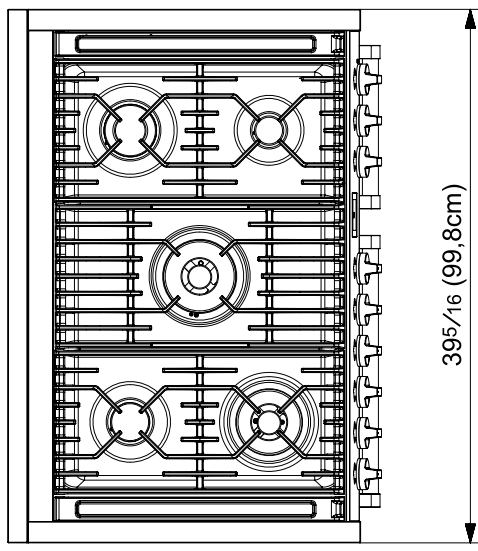
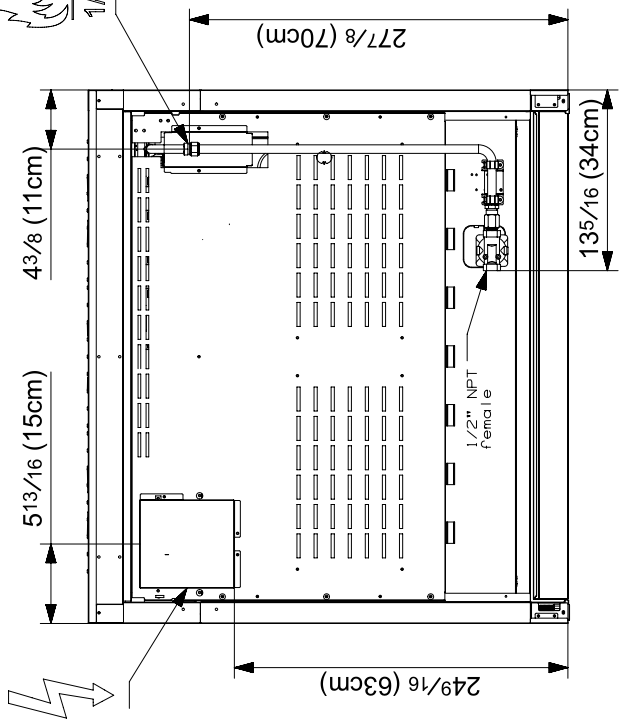
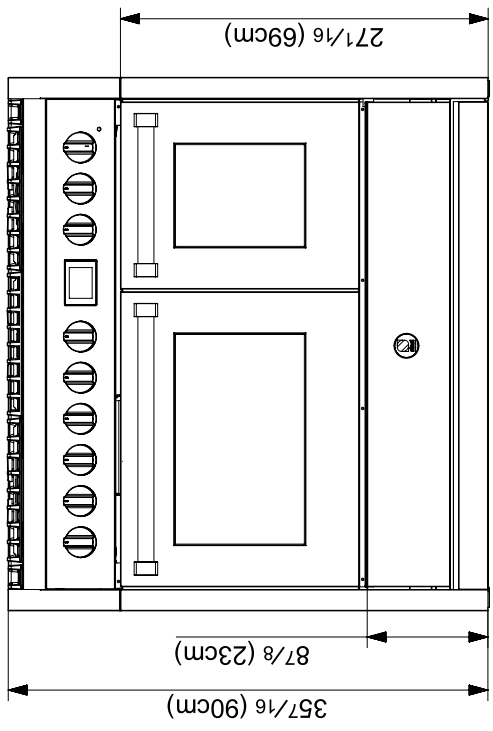
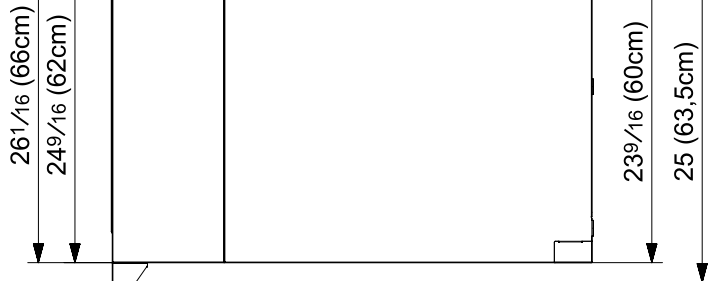
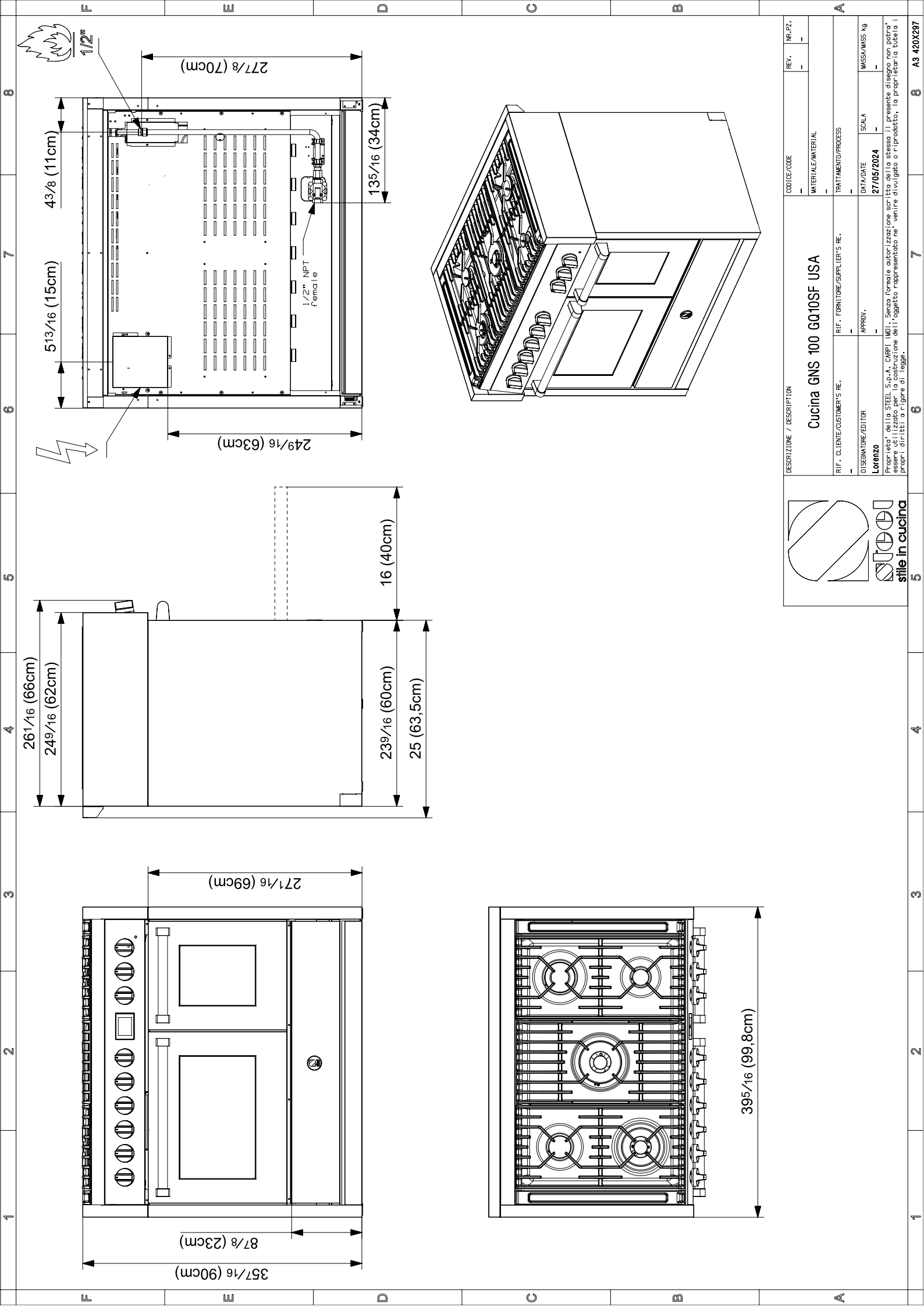
OVEN FUNCTIONS	defrost, static, upper element, static steam, grill, ventilated grill, fan steam, convection, fast heating, proof
TYPE OF GRATE	enameled cast iron
KNOB/HANDLE MATERIAL	metal
INTERIOR LIGHT	2+1 (halogen)
KITCHEN TIMER	yes
SEALED BURNERS	yes

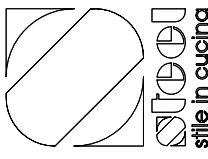
COOK TOP PERFORMANCE

TOTAL COOKING ZONES	6 (4 burners + dual frytop)
TOTAL COOK TOP (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

CUTOUT REQUIREMENTS





		Cucina GNS 100 GQ10SF USA		CODICE/CODE - MATERIAL/MATERIAL -	REV. NR.FZ. - -
RIF. CLIENTE/CUSTOMER'S RE. -		RIF. FORNITORE/SUPPLIER'S RE. -		TRATTAMENTO/PROCESS -	
DESIGNATORE/EDITOR Lorenzo	APPROV. -	DATA/DATE 27/05/2024	SCALA -	MASSA/MASS Kg -	
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