

36" RUSTICO STYLE FULL ELECTRIC RANGE

Ascot series - AQY9S-5FI



ALSO AVAILABLE IN



nero BA



antracite AN



ametista AA



celeste CE



bordeaux BR



crema CR



nuvola NA



sabbia SA



chrome C

nickel N

brass O

bronze B

FEATURES AND BENEFITS

- Induction cook top
- 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
- 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.
- 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	1000 + 2800 W
CONVECTION ELEMENT WATTS	2500 W
LOWER ELEMENT WATTS	1400 W
OVEN VOLUME	3.2 cubic feet

TECHNICAL DETAILS

CIRCUIT BRAKER	50 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

GENERAL PROPERTIES

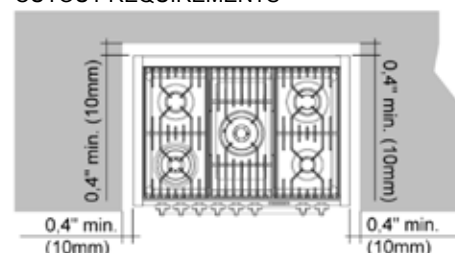
OVEN FUNCTIONS	defrost, static, upper element, static steam, grill, ventilated grill, fan steam, convection, fast heating, proof
TYPE OF GRATE	enameled cast iron
KNOB/HANDLE MATERIAL	metal
INTERIOR LIGHT	3 (halogen)
KITCHEN TIMER	yes
SEALED BURNERS	yes

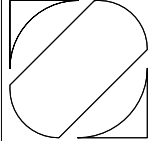
COOK TOP PERFORMANCE

TOTAL COOKING ZONES	5 (3 single + 2 flex)
ZONE 1 FRONT LEFT	1,85 kW - 3 kW
ZONE 2 REAR LEFT	1,85 kW - 3 kW
ZONE 3 CENTER	2,3 kW - 3,7 kW
ZONE 4 FRONT RIGHT	2,10 kW - 3,7 kW
ZONE 5 REAR RIGHT	2,3 kW - 3,7 kW
POWER LEVELS FUNCTIONS	10
	RAPID HEATING BOOSTER FOOD WARMING MELTING BRIDGE CHILD LOCK AUTO SWITCH OFF

DIMENSIONS & WEIGHT

OVERALL DIMENSIONS	W= 35 3/8" (89,8cm) 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= 23 13/16" (60,5cm) H= 13 25/32" (35cm) D= 16 59/64 (43cm)
NET WEIGHT	251lbs (114kg)
CUTOUT REQUIREMENTS	



1	2	3	4	5	6	7	8														
F	E	D	C	B	A																
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;">  <p>SIEU stile in cucina</p> </div> <div style="text-align: center;"> <p>Cucina Ascot 090 AQY9S-5FI</p> </div> <div style="text-align: right;"> <p>DESCRIZIONE / DESCRIPTION</p> <p>RIF. CLIENTE/CUSTOMER'S RE.</p> <p>DI SEGNAZIONE/EDITOR</p> <p>APPROV.</p> <p>DATA/DATE</p> <p>SCALA</p> <p>MASSA/MASS Kg</p> </div> </div>																					
<p>Proprietari: SIEU S. STEEL S.p.A. - SIEU (NO) - Società Formale sub-azienda iscritta all'Albo delle società a partecipazione paritetica, in quanto rappresentata nei vertici di vigilanza e di controllo, la propria responsabilità è riferita a norma di legge.</p>																					
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>REV.</td> <td>NR.FZ.</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td colspan="2">MATERIALE/MATERIAL</td> </tr> <tr> <td colspan="2">TRATTAMENTO/PROCESS</td> </tr> <tr> <td>DATA/DATE</td> <td>SCALA</td> </tr> <tr> <td>07/11/2023</td> <td> </td> </tr> <tr> <td>MASSA/MASS Kg</td> <td> </td> </tr> </table>								REV.	NR.FZ.			MATERIALE/MATERIAL		TRATTAMENTO/PROCESS		DATA/DATE	SCALA	07/11/2023		MASSA/MASS Kg	
REV.	NR.FZ.																				
MATERIALE/MATERIAL																					
TRATTAMENTO/PROCESS																					
DATA/DATE	SCALA																				
07/11/2023																					
MASSA/MASS Kg																					
<p style="text-align: right;">A3 420X297</p>																					