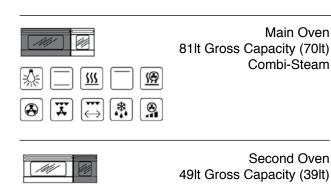
G10SF-4T: Genesi 100cm

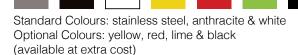
Combi-Steam Upright Cooker











Features and Benefits:

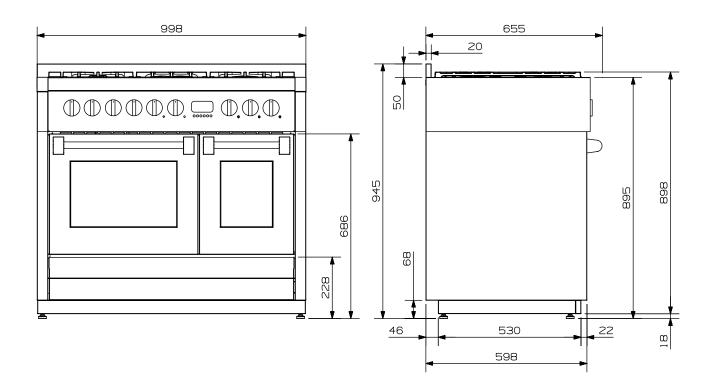
Warranty	3 Years	
Combi-Steam Cooking	High performance, healthy cooking, time and energy saving; Steel's Combi-Steam cooking doesn't alternate from steam to heat but rather a continuation of both at all times, giving you a the ultimate roasting results (crunchy on the outside and moist on the inside) with all the vitamins and minerals retained in your food as opposed to dried out	
Eleven Cooking Functions (main oven)	Top and bottom element, static steam, top element, steam with fan assist, fan forced, grill with fan, grill (no fan), defrost and rapid heat	
Five Cooking Functions (second oven)	Top and bottom element, bottom element, top element, Grill (no fan), light	
Steam Generator	Located at the base of the oven - allows for efficient and professional cooking in a 100% humidity controlled oven	
Push pull storage system	Under the main cavity that can be used for storing items and warming plates	
Telescopic Rails	Ensures you can move trays easily in and out of the oven	
Minute Minder	Allows you to set a timer as well as a finish time for your cooking	
Easy clean stainless steel interior	Interior of the oven is combined with a Micro-embossed stainless steel which allows the dirt and grime to come away from the sides of the oven with ease. The side, rear and base of the oven is also removable. Dishwasher proof.	
Glass Door	6mm thick triple glazed commercial grade glass oven door keeping the door cool to touch	
Adjustable Feet	Feet on upright cookers can be adjusted to sit flush to the height of your bench top	
Gas Type	Supplied Natural with LPG kit provided	
MADE IN ITALY	Units are designed specifically for the Australian market and manufactured in Italy by dedicated boutique specialist manufacturer	

G10SF-4T: Genesi 100cm

Combi-Steam Upright Cooker



with 4 Gas Burner Hob with 1 Wok & 1 Teppanyaki Grill Plate (2 Ceramic Burners)



Model	G10SF-4T
Combi-Steam Functionality	YES
Control Panel	Stainless Steel with metal knobs
Total Amps	29 AMPS
Mj/h Total Gas Consumption for cooking hob	37.4 Mj/h
Cooker Configuration	4 Gas Burners (1 x 4.0, 1 x 7.2, 1 x 12.2 & 1 x 14.0) & 1 x Electric Teppanyaki Element
Main Oven	81 Litre Gross (70 Litre Net)
Internal Dimensions	(W) 470mm x (D) 430mm x (H) 350mm
Second Oven	49 Litre Gross (39 Litre Net)
Internal Dimensions	(W) 260mm x (D) 430mm x (H) 350mm
Flame Failure	YES
Product Dimensions	(W) 998mm x (D) 599mm x (H) 900-970mm
Cut Out Product Dimensions	(W) 998mm x (D) 599mm x (H) 900-970mm

WARNING: Technical specifications and product sizes can be varied by the manufacturer, without notice. Cut outs for appliances should only be physical product measurements. The above information is indicative only.