



steel



YOUR
PROFESSIONAL
KITCHEN,
YOUR STYLE.



“ EVERY FAMILY HAS A
SECRET AND THE SECRET,
IS THAT IT’S NOT LIKE
OTHER FAMILIES. ”



(Alan Bennett)

The story of Steel is a family story. It starts in 1922, when Angelo Po - a real industry pioneer - started his artisanal steel-working business with his first wood-fired cooking stoves, gradually achieving success with leading-edge models for restaurants. In 1999, the Po brothers and sisters decided to set up a new activity in the footsteps of their grandfather. Their inspired idea was to transfer the technology and the know-how acquired in the production of professional kitchens to the domestic market. Today, Steel does not only produce a wide range of steel cooking appliances with high-end functionalities: Steel designs ideas and realises solutions.

The Steel of 2022 is the result of a hundred years of passion and experience in the industry, handed down from father to son for four generations.





" HOUSES ARE
BUILT TO LIVE IN,
AND NOT
TO LOOK ON... "

(Francis Bacon)

Our family, our job and every day's frenzy fill us with satisfaction - but can be exhausting. Our houses reflect our life-style: from details to décor everything must be conceived to be practical. Today's kitchens are not hidden, they are part of the living area. Cooking is an important moment to share. We talk, listen and plan projects while cooking. All our senses are activated, together with our creativity!





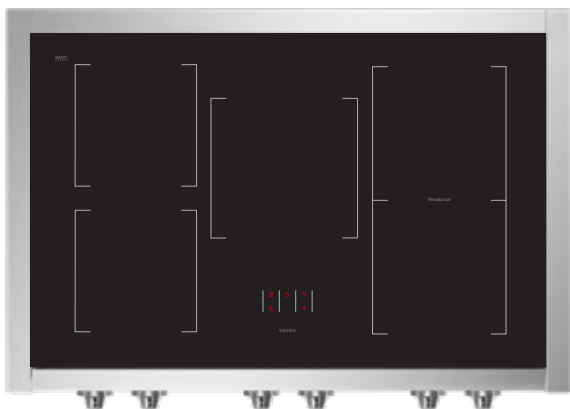
“ CREATIVITY IS
INTELLIGENCE
HAVING FUN. ”

(Albert Einstein)

Combining a chef-like feel in the kitchen with the desire for safe, well-designed, and long-lasting cooking appliances. When technology meets reliability, it enables the interpretation and fulfilment of desires. High-efficiency burners allow precision-cooking over high heat, barbecue griddles for lovers of grilling, cast iron frytops for the perfect preparation of fish and vegetables, heavy stainless steel teppanyaki plates for Japanese-style cooking and induction hobs for those looking for an easy, efficient, and safe way to cook.



INDUCTION COOKING



Besides traditional circular hob zones, the new Steel induction cooktops feature a rectangular zone with flex induction, which automatically detects the shape and size of the cookware used and adjusts the heated zones accordingly. Frontal control knobs allow maximum utilisation of the cooking zones.



Induction takes less time to cook food because the pan heats up quicker. Electromagnetic activity in the cooktop triggers electromagnetic activity in the pan, and the pan itself heats up. The pan is the starting point of the heat. Since there are fewer steps involved in heating the cookware, it takes less time for the heat to get to the food (25% to 50% less time, on average).



A gas flame releases lots of heat around the pan, an electric burner emits radiant heat at any point where it is not in direct, firm contact with the pan. When heat is generated within the pan itself, as with induction, more of that heat gets to the food, and less of it warms up your kitchen. This means increased energy efficiency.



No flame means no grease fires, and no gas means no gas leaks. Induction hob typically doesn't get all that hot since the heat is created in the pan itself. This means it would be less likely for the cooktop to cause a burn because the pan cools down as soon as you turn off the heat.



Since an induction cooktop seldom gets very hot, food doesn't burn onto it. This means a splatter, a spill or a pasta-sauce pop calls for a quick swipe with a sponge.



Induction cooktops are as responsive as gas but they also have more settings. It means they allow for much more precise control of the heat for any kind of cooking.



Steel combi steam ovens – once the privilege only of professional high-profile chefs – make every dish just a tad more delicious: the steam generator allows for a constant, 100% steam saturation of the entire oven space, which secures that natural textures, colours and flavours of the food are retained together with more nutrients and vitamins.



A new construction of the oven allows comfortably to have its interior cleaned by dishwasher. The generator cover, side- and back panels as well as the shelf runners can be easily disassembled and put back in place once cleaned.

As a self-cleaning option, you could continue to run the steam function for a few minutes after the end of your food preparation to soften the grime in the oven. Once complete, wipe out the moisture and food soils with a soft cloth.

Choosing a combi steam oven means cooking as you have always done – just with better results.

“COLOUR IS A POWER,
WHICH DIRECTLY
INFLUENCES THE SOUL.”

(Wassily Kandinsky)

Warm, cold, neutral, glossy, matt: colours combined with shapes give character to environments. They set the mood and modify the perception of environments making them more comfortable and livelier.



steel



nero



crema



bordeaux



antracite



sabbia



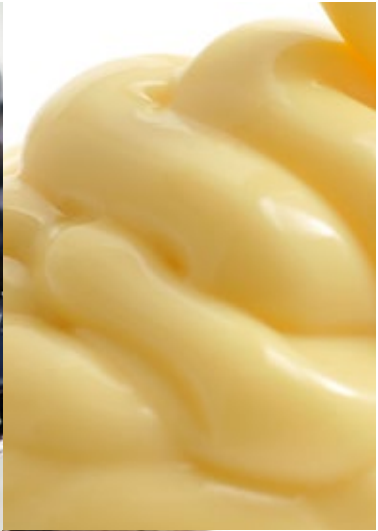
nuvola



celeste



ametista





GENESI



Genesi is the first chapter of Steel story: a complete collection meant to ensure the highest efficiency, like your cooker was a restaurant one. Shaped in the highest quality stainless steel, Genesi has all the features of a professional cooker: strenght, safety, and comfort are its keywords. It offers induction and gas hobs, multifunction and combi-steam ovens, refrigerators, range hoods and modular system. Genesi is the perfect combination of style and functionality.



1. Series Genesi door handle in metal (detail)
2. Series Genesi control knob in metal (detail)
3. Accessory pizza stone in a stainless steel support tray (on demand) and a non-stick linen-embossed baking sheet









" IN THE KITCHEN IT WORKS LIKE IN THE MOST BEAUTIFUL WORKS OF ART: YOU DON'T KNOW ANYTHING ABOUT A DISH AS LONG AS YOU IGNORE THE INTENTION THAT GAVE RISE TO IT. "

(Daniel Pennac)

The new electronic programmer fitted as standard on the Genesi, Ascot and Enfasi series allows the exact adjustment of the cooking temperature, programming of start and duration of preparation as well as the amount of energy used. In addition to an extensive list of pre-programmed recipes, it offers cooking in eco-mode minimising energy consumption. All around, a real sous-chef at your service.



Range cooker 120 cm of the Genesi series, combination cooktop with 6kW mega wok-burner and electric dual-zone cast iron griddle pan – GQ125F-4BM



" DETAILS MAKE
PERFECTION,
AND PERFECTION
IS NOT A DETAIL. "

(Leonardo da Vinci)

Powerful brass burners reduce flame heat dispersion by up to 3 times more efficiently than normal aluminium burners. Anti-scratch enamelled cast iron pan supports allow effortless movement of your cookware between burners without the need for lifting it. A cooktop, which is formed out of a single piece of stainless steel, not fitted with any screws, ensures a perfectly sealed, easy to clean surface.



Range cooker 90 cm of the Genesi series, combination cooktop with gas burners and electric dual-zone cast iron griddle pan - GQ9S-4B





Modular cook unit 90 cm of the Genesi series, cooktop with gas burners, 2 drawers G9C-6W

To customize your kitchen means to establish the order of things. Steel modular system are meant to meet every single need in terms of space and comfort. Appliances, accessories and stocking areas are a mix of functionality, aesthetics and ergonomics. Steel is the solution for every need.

BUILT-IN

Each to his own cooking system; You can prepare pizza and bread into Steel pizza oven cooking it directly on the stone. It can be combined with a multifunction or combi-steam oven and reaches 315°C to cook a perfect italian pizza in 4 minutes.

Genesi built-in oven 60x90



"TASTE IS THE COMMON SENSE OF GENIUS."

(Victor Hugo)

Our combi steam ovens are well-equipped as standard: professional wire shelf racks, an enamelled baking sheet, a stainless steel baking sheet – all safely and easily extractable via telescopic runners. A trivet for roasting, a temperature probe, motorised rotisserie, and removable side panels, which can be dishwasher-cleaned. In addition, there is a long list of further accessories aimed at personalisation of your oven in line with your cooking preferences: e.g. the wire shelf for steam cooking, a refractory pizza stone in a stainless steel support tray together with a peel (pizza spatula).

Meeting the highest safety requirements of their category, the oven door features not only a cool unbreakable triple glass, but also a sophisticated cushioning mechanism for elegant closing and opening with anti-tilt system.



The increased lighting of the oven chamber makes its interior clearly visible even through a closed oven door. This makes checking on the progress of your food preparations by opening the door obsolete - thus the heat is kept at a constant level, the food will be ready on time - and lots of energy is saved!

The patented **INVENT**® system with two counter-rotating fans distributes the heat evenly throughout the oven chamber, not just vertically, to the different levels, but also horizontally, across each level, for impeccably uniform cooking. The oven door can therefore be left sealed for the entire cooking time, as there is no longer any need to turn containers halfway through.





ASCOT



Ascot collection meet the taste of a modern-day interpretation of elegant living in shapes and colours. A British style which smells like apple pie. A range of cookers, modular system, built-in ovens, refrigerators and hoods which ensure professional performances and high technology into a more classic look, travelling backwards in time.

A self-confident collection, which find expression of its strength even when appliances are built-in modern and minimal furnitures.



Extractor hood 90 cm of the Ascot series (colour ametista) – AKL90
Combination cooktop 90 cm of the Ascot series with gas burners and electric dual-zone cast iron griddle pan (colour ametista) – AG-4B



Built-in oven 60 x 60 cm of the Ascot series (colour ametista) - AQFE6-S



Knob of the Ascot series in chrome finish (detail)



" COLOUR POSSESSES ME.
I DON'T HAVE TO
PURSUE IT. "

(Paul Klee)



chrome



nickel



brass



bronze



Range cooker 90 cm of the Ascot series with gas cooktop (colour anthracite, nickel finish) – AQ9S-6W



Range cooker 120 cm of the Ascot series, combination cooktop with gas burners and electric dual-zone fry top in cast iron (colour anthracite, nickel finish) – AQ125F-6T

" PAST IS NOT A
PACKAGE ONE
CAN LAY AWAY. "

(Emily Dickinson)

With a design that is delicately enriched by slightly emphasised handles and knobs, the built-in ovens of the Ascot series bring out a real "retro" kitchen feel with a cosy atmosphere and a hint of reminiscence about a past time full of honest simplicity. At the same time, they offer latest state-of-the-art technologies like a modern electronic programmer with TFT colour display, a list of pre-programmed recipes as well as the option of programming the start and duration of preparation time.



Ascot built-in oven 60x60/combi-steam bordeaux



" ONE CANNOT THINK WELL,
LOVE WELL,
SLEEP WELL IF ONE
HAS NOT DINED WELL. "

(Virginia Wolf)



Ranger cooker 100 cm of the Ascot series, gas cooktop with 6kW mega wok-burner and triple oven with stainless steel blind doors (combi steam main oven, upper pizza oven and static side oven) colour stainless steel with chrome finish - AQ10SFFF-4M







French-door refrigerator 90 cm AQFRB-9F of the Ascot series
(colour antracite, nickel finish)



Ranger cooker 100 cm of the Ascot series, gas cooktop with 6kW mega wok-burner (colour nero with brass finish) – AQ10SF-4M

HAPPINESS
IS WHEN WHAT
YOU THINK
AND WHAT
YOU SAY,
AND WHAT
YOU DO ARE
IN HARMONY.

(MAHATMA GANDHI)







With its modern and linear details Enfasi is studied in the details to be harmoniously matched into each furniture. Enfasi range cookers are made according to the standards of the kitchen furniture manufacturers. The body height and its sizes match those of the furniture cabinets, which allows for a "slot-in" solution. Gas or induction hobs, Enfasi is the core of your kitchen, the power of a professional range cooker into a minimal and classy dress.





Range cooker 90 cm of the Enfasi All Black series with induction cooktop – EQ9F-5FI



Range cooker 90 cm of the Enfasi series with gas cooktop (colour antracite) - EQ9F-6
Extractor hood 90 cm of the Enfasi series (colour stainless steel) - EKL90



Built-in double oven 60x90 cm of the Enfasi Design40 series
(colour stainless steel) - EQFFE6



The handles and knobs of the Enfasi All Black series feature a special soft-touch finish, which makes them velvety to touch



Induction hob Enfasi All Black (detail)

ALL BLACK







2.



3.



4.

1. Enfasi All Black French-door refrigerator EQFR-9F NF
2. Ice maker accessory
3. Humidity-control drawers
4. Door shelves for save storage



Steel triple oven ranger cookers feature an upper oven with a max. temperature of 315°C – the ideal temperature for preparing pizza. The powerful upper grill reaches a max. temperature of 450°C. A refractory stone in the bottom of the oven releases the heat slowly onto any food placed directly upon it.



Ranger cooker 90 cm of the Enfasi All Black series, induction cooktop and triple oven (multifunction main oven, upper pizza oven and static side oven) – EQ10SFFF-4M



Range cooker 90 cm of the Enfasi series with gas cooktop (colour stainless steel) - EQ9F-6
Extractor hood 90 cm of the Enfasi series (colour stainless steel) - EKL90



Range cooker 100 cm of the Enfasi series with gas cooktop (colour antracite) - EQ10FF-6

“ THE ABILITY TO
CONVERT IDEAS TO
THINGS IS THE SECRET
OF OUTWARD SUCCESS. ”

(Henry Ward Beecher)

Clean design with great personality and expressiveness: each component is meant to emphasize functions and to adapt to the furniture. Ergonomic metal handles and knobs, adjustable feet, stocking compartment, double glazed oven door. To choose an Enfasi means to choose the best motor for your kitchen, regardless the body.





“WITHOUT
CRAFTSMANSHIP,
INSPIRATION IS
MERE REED SHAKEN
IN THE WIND.”

(Johannes Brahms)

Mumbling of boiling water, crackling of frying oil. Smell, not smoke. Silent and effective, Enfasi stainless steel range hood is A class rated. Four speeds, soft touch buttons, digital display, LED lightening. The Enfasi range hood design is studied to match every interior design.





System Enfasi Design40 comprising:
Built-in double oven 60x90 cm - EQFF6 / Semi-built-in induction hob 90 cm with controls
mounted on the front of the cabinet below - EgP-5Fl / Extractor hood 90 cm - EKL90



OXFORD



The newborn of Steel, Oxford collection is very romantic. Decoration and finishing are clearly visible, and soften the strong stainless-steel body matt black painted. An extended color range to emphasize the space, giving an ironic retro style. Oxford introduces range cookers and range hoods for every need, from recreating a country-chic space to break up a minimal interior design.



Range cooker 100 cm of the Oxford series with induction cooktop (colour nuvola) – X10FF-5FI
Extractor hood 100 cm of the Oxford series (colour nuvola) – XK100

French-door fridge 90 cm of the Ascot series (colour sabbia, nickel finish) – AFR-9F



Ascot built-in side-by-side refrigerator







Range cooker 100 cm of the Oxford series, induction cooktop (colour nero fumo) - X10FF-5F1



"STYLE IS WHAT GIVES
VALUE AND CURRENCY
TO THOUGHTS."

(Arthur Schopenhauer)

An Oxford range cooker talks about details: nero fumo painted body, black enameled hob, showy backsplash with the company name, door hinges, analogic retro clock. Many expedients to highlight the nature of this collection. To reproduce a vintage kitchen, to whom is fascinated by exposed screws, to whom is still in love with American TV shows of the 50's and 60's.



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