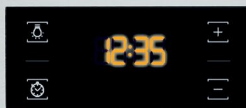


steam



GENTLE STEAM
TRIPLE THE FLAVOUR. HEALTHIER. JUICIER. CRISPIER.



PERFECT COOKING IN 3 STEPS

1. Pour the water into the cavity bottom.
2. Select the ideal **Gentle Steam** programme.



BREAD



MEAT



FISH

3. Set time and temperature.

ARISTON

LIGHT AND TASTY COOKING WITH CHEF-LIKE RESULTS.

From today, preparing light, tasty and creative dishes in the comfort of your home becomes easier than ever. The new Ariston multifunction Gentle Steam oven exploits the potential of steam to deliver impeccable cooking results in your cooking quality and flavour.

With minimal fats and condiments needed, the steam helps preserve the taste and nutrients of food to deliver soft and flavourful results all the time.



TRIPLE THE FLAVOUR WITH A STEAM TOUCH.

GENTLE STEAM TECHNOLOGY

The Gentle Steam function pairs the power of steam with a conventional cooking method, to ensure the ideal humidity level and hot air for all your recipes.

HOW IT WORKS

- Pour some water onto the cavity bottom and start the oven without preheating required.
- Water turns into steam and maintains the ideal cooking performance of the 3 steam programmes.
- Food comes out crunchy on the outside and soft inside always.



PERFECT BALANCE OF TEXTURE AND FLAVOUR



Scan to find
out more

As the optimal humidity level is maintained throughout the cooking process, steam cooking facilitates dough rising whilst preserving the juiciness and volume of food. Your baked goods will be crunchier and crispier, while meat and fish will come out perfectly tender and golden-brown.



Traditional Cooking



Gentle Steam Cooking



BREAD

The steam released during cooking facilitates dough rising and delivers a perfect mix of crispiness and volume.

The crust gets more uniform and crunchier, with a beautiful amber coloured crust.



MEAT

Hot air circulating during cooking process usually absorbs the food's natural moisture. The use of steam prevents this drying process: roasts, roast beefs and poultry will stay incredibly juicy and golden brown.



FISH



The secret of tasty fish lies in its delicate pulp. Steam cooking keeps the inside soft and the outside perfectly crunchy, with no need to use aluminum foil or lids.

WHY GENTLE STEAM?










- Less salt required as it helps to preserve the taste of foods.
- Facilitates a healthier diet thanks to reduced use of condiments.
- Keeps the dishes juicy inside and crispy outside, without drying them out.

FOOD CATEGORY LEGEND

The Ariston multifunction Gentle Steam oven comes with the list of programmes serigraphed on the oven door for convenience. For each programme using steam, the legend shows the amount of water necessary, the ideal baking tray or grid position, the ideal temperature and cooking time according to the type and weight of the food.

BREAD					
 	 80-100G	250ML	3	200-220°C	30-45MIN
	 300-500G	250ML	3	170-190°C	45-60MIN
	 500-2KG	250ML	3	160-170°C	50-100MIN
	 200-300G	250ML	3	200-220°C	30-45MIN

MEAT					
 	 1KG	250ML	3	170-190°C	60-100MIN
	 500G-1.5KG	250ML	2	170-190°C	40-55MIN
	 1-1.5KG	250ML	2	200-220°C	60-75MIN
	 500G-1.5KG	250ML	3	200-220°C	55-75MIN
	 3KG	250ML	2	160-180°C	40-60MIN

FISH					
 	 0.5-2CM	250ML	3	190-210°C	15-25MIN
	 300-600G	250ML	3	190-210°C	15-30MIN
	 600-1.3KG	250ML	3	180-200°C	25-45MIN

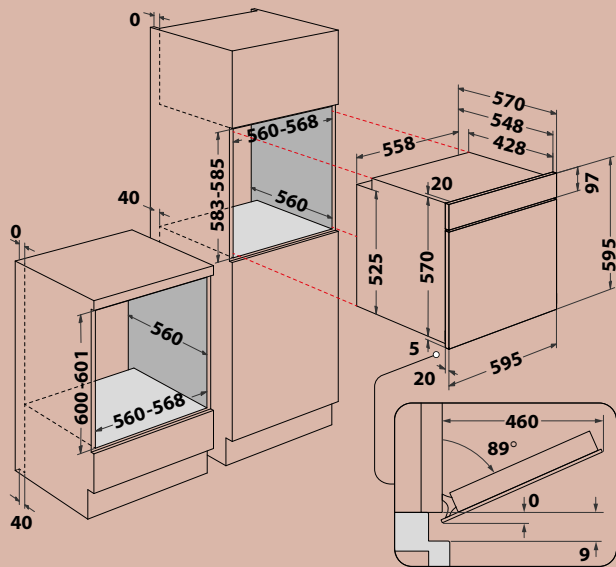
PYROLYTIC CLEANING

Pyrolytic cleaning works at high temperature of over 400°C to burn residue and fats in the oven, reducing them to ash. This allows you to easily remove ash residue only with a damp cloth, without using detergents.



TECHNICAL SPECIFICATIONS	
MODEL	FA3S 841 P IX A AUS
POWER	3300W
AMPERAGE	13 / 16 AMP (SELECTABLE INPUT)
PROGRAMS	8 + 3 STEAM (FISH, MEAT, BREAD)
CLEANING	PYROLYTIC CLEANING
PRODUCT DIMENSION (H x W x D)	595 X 595 X 570 MM

INSTALLATION DIAGRAM





RECIPE

STEAMED CHICKEN RICE

INGREDIENTS

- 3 Chicken Thighs
- 1.5 Cup Rice
- 2.5 Cup Water
- 1 Stalk Lemongrass
- 1 Knot of Pandan Leaf
- 3 tbsp Minced Garlic
(portion according to preference)
- 2 Tbsp Grated Ginger
- 2 Shallots, Peeled and Halved
- Salt and Pepper
- Leafy Vegetable
(optional)

METHOD

1. Marinate Chicken Thigh with Salt and Pepper.
2. Line the casserole with Rice and fill with water enough to submerge the Rice.
3. Place Shallot, Lemongrass & Pandan Leaf into the casserole as well.
4. Spread Garlic & Ginger generously onto the top surface of Chicken Thighs.
5. Cover the dish with a thin layer of aluminium foil and place into the oven.
6. Without preheating the oven, use **steam-meat** programme. Turn on the oven to 180°C and cook for 40 minutes.
7. Optional: With 7 minutes left in the oven, place Leafy Vegetable on Steamed Chicken Rice & cook till time is up.
8. Serve hot.

Scan for
more recipes



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