



The way you care



Italianchoice



FI7 891 SP IX A AUS

# Delectable Meals for Your Family

Ariston's Multi-Function Pyrolytic Oven allows heat flow to be distributed evenly within its cavity using its Multiflow Heat Technology, delivering consistent results every time as you whip up appetising dishes for your family.

## FI7 891 SP IX A AUS

73L Multi Function Pyrolytic Oven



### FEATURES

Multiflow Technology  
Pyrolytic Cleaning System  
Electronic Temperature Control  
Recipes Expert  
28 Multi Recipes  
A+ Energy Class  
Food Probe  
Soft Closing Door  
28 Multi Recipes

**W×H×D** 595×595×569mm  
**Cut Out** 560×575×560mm

**\$3,077**



## FI5 854 P IX A AUS

71L Multi Function Pyrolytic Oven



### FEATURES

Multiflow Technology  
Pyrolytic Cleaning  
Electronic Temperature Control  
Selectable Input: 13 AMP / 16 AMP  
Recipes Expert  
A+ Energy Class

**W×H×D** 595×595×569mm  
**Cut Out** 560×575×560mm

**\$1,967**



## FA3S 841 P IX A AUS

71L Multi Function Pyrolytic



### FEATURES

Pyrolytic Cleaning  
Steam Assist  
8+3 Auto Cook Programs  
Electronic Temperature Control  
A+ Energy Class  
Selectable Input: 13 AMP / 16 AMP

**W×H×D** 595×595×570mm  
**Cut Out** [560-568]×575×560mm

**\$1,210**



## FA3 834 H IX A AUS

71L Multi Function Diamond Clean Oven



### FEATURES

Diamond Clean  
A Energy Class  
Mechanical Control  
Temperature Control  
2 Layer Glass Door

**W×H×D** 595×595×569mm  
**Cut Out** 560×575×560mm

**\$706**



#### Multiflow Technology

Optimal heat-flow distribution to ensure even cooking.



#### Electronic Temperature Control

Reduced temperature oscillation (within 2°C) to guarantee constant heat.



#### Pyrolytic Cleaning

Most effective self-cleaning system that removes



#### Multi Recipes

Prepare all types of dishes with 28 unique pre-set recipes.



#### Recipes Expert

Rising, baking and slow cooking to enhance the food taste and crispness.



#### Food Probe

Ensures a complete, constant cooking of food.



**Combi Steam**

Traditional cooking meets steaming to get food with always perfect results and preserved nutrients.

**Assisted Mode**

By selecting numerous pre-set recipes, steam oven will guide you through the whole cooking process.

**Multiwave Technology**

Improved microwaves' distribution within the oven to ensure a superior cooking quality.

**Dynamic Crisp**

Food quickly reaches the most suitable temperature for browning, making it delicious and crispy.



# Bringing Deliciousness and Nutrition Together

Prepare healthier meals with Ariston's Combi Steam Oven, which blends traditional cooking and steam to ensure more flavourful and nutritious dishes for your close ones to enjoy.

**MS 798 IX A (EX)**

31L Combi Steam Oven

**FEATURES**

Combi Steam  
Assisted Mode  
Steam temperature: 40°C - 100°C  
Forced air temperature: 40°C - 230°C  
Steam Cleaning System  
Food Probe

**W×H×D  
Cut Out**

595×455×555mm  
560×450×550mm

**\$2,472**

**MP 796 IX A (EX)**

40L Combi Microwave Oven

**FEATURES**

Multiwaves Technology  
Cooking Technology: Dynamic Crisp,  
Dynamic Steam, Forced Air  
Dynamic Defrost  
Microwave Power: 900W  
Grill Power: 1600W

**W×H×D  
Cut Out**

595×455×555mm  
560×450×550mm

**\$1,977**

1

**PURE STEAM**

100°C Pure Steam is injected directly into the cavity. Steam tray facilitates air circulation for even cooking.

**STEAM DEFROST**

Gentle and efficient defrost for frozen ingredients while preserving nutrients and texture.

3

**STEAM REGENERATION**

Steam injection during cooking maintains the food's juiciness and taste at a constant temperature.

# Your Companion for Every Cooking Occasion

Experience exceptional results with Ariston hobs, offering you swift and constant heating while you cook for gatherings and family events.

## GAS ON GLASS



### SAFETY

- Sealed Top Sheet
- Gas Security Valve
- Fixed Brass Connector



### DURABILITY

- 8mm SCHOTT Glass
- Cast Iron Wok Adaptor and Pan Support



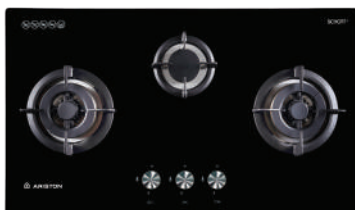
### FLEXIBILITY

- Universal Pan Support
- Multi Cut-Out Size



### PERFORMANCE

- 4.5kW High Power Brass Burner
- Independent Simmering Double Ring Burner



### TH 931 D2/A B

86cm 3 Gas Burner Hob



### TH 731 D2/A B

76cm 3 Gas Burner Hob

#### FEATURES

11.0kW  
2 Double Ring  
Cast Iron Pan and Wok Supports  
Universal Pan Support  
SCHOTT Glass  
Auto Ignition  
Battery Ignition  
Multi Cut-out Size  
LPG or TG

W×H×D  
Cut Out (W×D)

860×62×500mm  
[670-825]×[370-435]

**\$685**

11.0kW  
2 Double Ring  
Cast Iron Pan and Wok Supports  
Universal Pan Support  
SCHOTT Glass  
Auto Ignition  
Battery Ignition  
Multi Cut-out Size  
LPG or TG

760×62×450mm  
[670-725]×[370-410]mm

**\$635**

## GAS ON METAL

**Triple Crown**

A single piece burner that guarantees outstanding even heat distribution.



**Double Ring, Double Regulation**  
Versatile and powerful burner that allows independent flame adjustment on each crown from 0.9 to 4.1kW.

**High Burning Efficiency**

Burners irradiated with true blue flame ensures heat is spread evenly over the pan surface to reduce time

**Gas Security System**

Gas control device integrated into the burners blocks the gas supply if the flame accidentally goes out.

**PHN 932 T2/IX/A**

90cm 3 Gas Burner Hob

**FEATURES**

8.15kW (LPG) / 8.45kW(TG)  
Auto Ignition  
Electric Ignition  
Gas Security System  
LPG or TG

**W×H×D** 870×33×510mm  
**Cut Out (W×D)** 835×475mm

**\$635**

## INDUCTION HOBS

**SAFETY**

- No Gas Leakage
- Overheat Protector
- Residual Heat Indicator
- Safe to Touch

**PRECISE COOKING**

Precise temperature control for better cooking results.

**50% FASTER**

Booster up to 2.5kW.



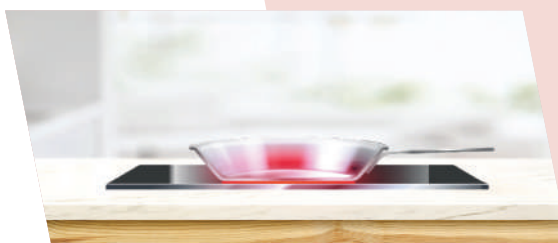
**40% MORE ENERGY EFFICIENT**  
Less residual heat loss.



**SCHOTT CERAN® GLASS**  
Resistance to shock and high temperature up to 700°C.

**SMART PAUSE**

Pause and resume cooking with just one touch.

**DID YOU KNOW?**

Heat is conducted directly to the pan when cooking with induction hobs. You can avoid accidental injuries while cooking in comfort.

**NIG 720 BS**

73cm 2 Zone Induction Hob

**FEATURES**

2.8kW  
13 AMP  
Schott Ceran® Glass  
Residual Heat Indicator  
10 levels  
Premium Touch Slider Control  
Table Top & Built-in Installation

**W×H×D** 735×54×415mm  
**Cut Out (W×D)** 672×390mm

**\$1,008**



# The Scent of Clean Living

Turn your kitchen into a space for relaxation. Ariston's kitchen hoods clears away cooking smoke, odours, grease, excess heat and steam to ensure the most enjoyable cooking experience.



**AHBS 9.7F LTI X**  
90cm Chimney Hood



**AH 90 CLM IX**  
90cm Telescopic Hood

**FEATURES** Silence Control Function  
IEC Extraction Capacity max. 735m<sup>3</sup>/hr  
3 Speeds  
Washable Aluminium Filter  
Convertible: Air Extraction or Recirculation Mode

**W×H×D** 898x1130x450mm

**\$978**

IEC Extraction Capacity max. 722m<sup>3</sup>/hr  
3 Speeds  
Washable Aluminium Filter  
Convertible: Air Extraction or Recirculation Mode

898x301x300mm

**\$504**



**ASL 9F LT X**  
90cm Compact Hood

**FEATURES** 730m<sup>3</sup>/hr  
3 Speeds  
Washable Aluminium Filter  
Recirculation Mode  
LED Touch Control

**W×H×D** 900×120×424mm

**\$504**



**ASL 6F LT X**  
60cm Compact Hood

730m<sup>3</sup>/hr  
3 Speeds  
Washable Aluminium Filter  
Recirculation Mode  
Mechanical Button Control

600×120×424mm

**\$403**



## Booster

Timed booster function harnesses the full power of the hood and sucks up unwanted smoke and odours within seconds. It switches off automatically after 5 minutes.



## High Quality Grease Filter

Only the highest quality, rust proof aluminium or stainless steel grease filters to make your kitchen pleasant.



## Silence Control

Direct access to minimum noise level (as low as 35dB(A)) in only one touch.



## Energy Saving Lighting

Ariston hoods are fitted with either low consumption light bulbs, halogen bulbs or LED to light up the entire cooking hob, making it easier to prepare and control food.

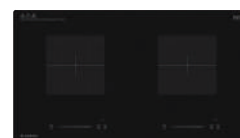
# Classic Kitchen Bundles

Discover the optimal household cooking experience with Ariston Hobs and Hoods that work seamlessly together.

For the  
Culinary Artisan  
\$1,609



**AHBS 9.7F LTI X**  
90cm Chimney Hood



**NIG 720 BS**  
73cm 2 Zone Induction Hob

For the  
Cooking Maestro  
\$1,322



**ASL 9F LT X**  
90cm Compact Hood



**NIG 720 BS**  
73cm 2 Zone Induction Hob

For the  
Passionate  
Connoisseur  
\$1,195



**ASL 9F LT X**  
90cm Compact Hood



**TH 931 D2/A B**  
86cm 3 Gas Burner Hob

For the  
Gastronomic  
Enthusiast  
\$1,100



**AH 90 CLM IX**  
90cm Telescopic Hood



**PHN 932 T2/IX/A**  
76cm 3 Gas Burner Hob





Prepared by  
**Fabio Kraiczky**  
Ariston Chef Ambassador

Using Ariston Combi  
Microwave Oven  
(MP 796 IX A EX)



## Banana Cheesecake with Salted Caramel



Scan for video

### INGREDIENTS

#### Meat Filling

200g	Digestive Biscuits
100g	Salted Melted Butter
500g	Cream Cheese
5	Bananas
3 tbsp	Honey
2	Eggs

#### Salted Caramel

##### Topping

150g	White Sugar
50g	Salted Butter

Preparation Time: 20 mins

Cook Time: 45 mins

Serves 12 portions

### INSTRUCTIONS

#### Cake Base

- 1) Crush the digestives in the blender until it becomes a flour like texture.
- 2) Melt the butter and mix with crushed digestives.
- 3) Fill the mix into a cake tin with removable bottom. (Alternatively, line bottom of cake tin with baking paper before pouring mixture in.) Flatten to smoothen with a spoon or hands and bake in preheated oven (180 degrees) for 15 mins. Alternatively, with the Microwave Oven, use Forced Air with the same temperature and duration without any preheating. Set aside to cool after cooking completed.

#### Cream Cheese

- 1) Microwave for 5 mins or steam the bananas for 10 minutes at 100 deg with skin to soften.
- 2) In a food processor or blender, mix the cream cheese, banana (without skin), honey and eggs until homogeneous. Pour the batter into the cake tin over the biscuit base and place back into preheated oven (180 deg) for another 25 mins. Alternatively, with the Microwave Oven, use Forced Air with no preheating at same temperature and duration.

#### Salted Caramel Topping

- 1) In a frying pan with medium fire, melt the sugar until caramelized. Once sugar turns a caramel colour, lower the fire and mix the butter until it melts.
- 2) Add in whipped cream and mix well. Glaze topping over cake. Refrigerate cake for at least 6 hours before serving cold.