



SUPREME DELUXE

FOR EXCEPTIONAL TASTE

STANLEY™



Since 1934 Stanley has devoted itself to a belief in design innovation and engineering excellence.

This dedication to our customers has inspired exceptional home cooking, professional culinary excellence and lovers of food everywhere.

The Stanley Supreme Deluxe is the ultimate marriage of form and functionality with state-of-the-art specifications and a design aesthetic that fits comfortably into any kitchen, from the traditional to the contemporary.

The Supreme Deluxe impressive multifunction oven is available with either an induction or gas hob – giving you all the control, ease of use and an unprecedented 'A' energy efficiency rating.

Features at a glance

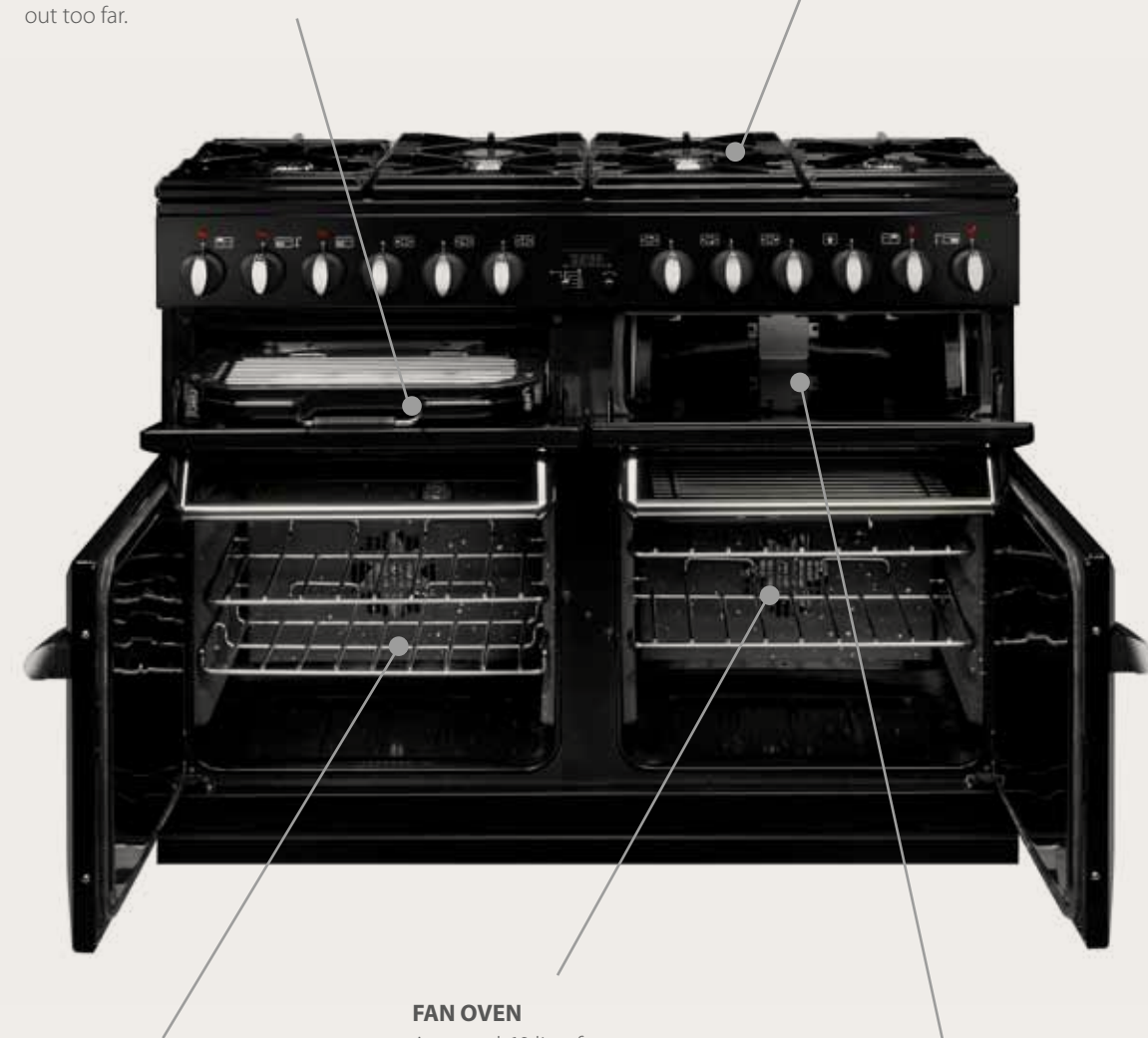
The Supreme Deluxe is 1100 mm wide* and has two 69 litre ovens; one multifunctional and one fan oven, a separate glide-out grill, a slow cooking oven and 6 burner gas hob or 5 induction hob zones for maximum cooking flexibility and capacity.

GLIDE-OUT GRILL

Positioned on smooth-action telescopic runners, the glide-out grill is easier to use and also safer, as it reduces the risk of pulling the grill out too far.

GAS or INDUCTION HOB

Each of the six gas burners OR five heat zones are rated to provide the optimum heat level to suit your type of pan or style of cooking – gas or glass the choice is yours.



MULTIFUNCTION OVEN

A 69 litre fan oven, conventional oven, fan assisted oven, base heat, fanned grilling, browning, defrost and unique Rapid Response preheat function.

FAN OVEN

A second 69 litre fan oven particularly suitable for baking on several shelves at one time, as an even heat is produced throughout the oven.

SLOW COOKING OVEN

A thermostatic control for gentle cooking of dishes such as casseroles or drying out meringues and is also ideal for keeping dishes hot prior to serving or for warming plates.

*Supreme Deluxe with Gas Hob is 1096mm wide

Gas cooking

GAS HOBS

Each of the six gas burners on the Supreme Deluxe gas hob are rated to provide the optimum heat level to suit your type of pan or style of cooking. There are four sizes of burners including:

- TWO 3.5 kW TRIPLE RING BURNERS
- ONE 3 kW LARGE BURNER
- TWO 1.7 kW MEDIUM BURNERS
- ONE 1 kW SMALL BURNER

Immensely powerful and controllable triple ring burners produce heat from three areas and will evenly distribute intensive heat, perfect for high speed wok cooking and stir fries while also suitable for large saucepans and casserole dishes. The medium and small burners are ideal for every day cooking activities such as boiling, warming or more delicate attentive cooking.

GAS HOB ACCESSORIES

Griddle and wok ring are supplied as standard with the gas hob model.

GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the hob, when required. The flat plate is ideal for cooking eggs, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers, vegetables and fish.

WOK RING

An enamelled cast iron wok ring is supplied with the gas hob model.

LPG CONVERSION KIT

A LPG conversion kit is included with the dual fuel model.



Induction cooking

ENERGY EFFICIENT

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency. The induction hob also features pan identification that automatically detects when cookware is removed. This makes it easy to keep a pan at minimal heat without fear of burning, and the cooking zones will automatically turn off when pans are removed - saving energy and improving safety.

FAST AND RESPONSIVE

It can take as little as five seconds for water to begin boiling, reducing the pan to simmering is equally fast and the responsive nature of induction is quickly making it a firm favourite in professional kitchens.

SAFE

Only the pan and its contents are heated, induction is considered to be the safest hob option available. The addition of zones with child lock facility also prevents little fingers from coming to harm on the hob.

EASY TO CLEAN

Easy wipe clean flat surface.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-60kHz).



Oven features

CONVENTIONAL OVEN



Uses heat sourced from both the top and bottom of the oven that centres the heat in the top of the oven making it particularly suitable for roasting and baking on one shelf.

FAN OVEN



Uses the fan and heating element, the fan oven is particularly suitable for baking on several shelves at one time, as an even heat is produced throughout the oven.

FAN ASSISTED OVEN



Uses the conventional oven elements alongside the fan, this produces zoned cooking with the hottest zone being featured at the top of the oven.

BASE HEAT



Uses the lower element only, this cooking method is often used for slow-cooking casseroles and can also be used to finish your pizza to give a crispy base.

FANNED GRILLING



Allows the door to be closed while grilling, which grills food more evenly, minimises cooking smells and is more energy efficient.

BROWNING ELEMENT



The browning element provides top heat only and can also be used to keep cooked food warm, without drying it out.

DEFROST



Perfect for defrosting delicate foods safely and gently without the fear of cooking.

RR RAPID RESPONSE



The Rapid Response setting preheats the oven 30% faster than the standard fan oven setting returning to fan oven mode once temperature is reached.

Product specification

GAS HOB



1110mm

610mm

INDUCTION HOB



1120mm

610mm



1098mm

MIN 495mm – MAX 780mm



1110mm

900mm – 925mm (to top of hobplate)

HOODS

The Stanley 110cm Traditional Hood is the perfect partner to your Supreme Deluxe cooker. This technologically advanced hood will efficiently whisk away cooking smells and fumes, leaving the kitchen more pleasant and enjoyable to work in.

SPLASHBACK

To complement the Supreme Deluxe a black enamelled steel splashback is also available to order.

WARRANTY

The Supreme Deluxe has a two-year parts and one year labour warranty.

KEY FEATURES

- 110cm hood
- Gloss Black finish
- Chrome front rail
- 3 speed fan
- Extraction or recirculation mode (if no outside wall available)

The choice is yours

The Supreme Deluxe is available in a range of five specially developed colours, tested for adhesion, durability and ease of cleaning.



Gloss Black

Cranberry

Cream

Pewter

Pearl Ashes

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