

3P Cooking is the strategic project of 3P Engineering dedicated to the gas market and new cooking technologies. Hi-tech innovation, design and Research & Development distinguish the 3P Engineering cooking project. With over ten years' experience and the development of 14 industrial invention patents in the gas market, 3P Engineering is the reference partner for gas cooking projects and the development of gas cooktops of the next generation.

[www.3pcooking.com](http://www.3pcooking.com)

As an innovative SME, 3P Engineering creates B2B value and competitive advantages through its four business units: Testing Laboratory (accredited by Accredia, n. 1537 L, UNI CEI EN ISO/IEC 17025), Test Benches, Product Development, Pre-Series. Know-how and advanced skills distinguish 3P Engineering: 31 patents registered in several product markets, of which 21 for our customers.

[www.3pengineering.it](http://www.3pengineering.it)

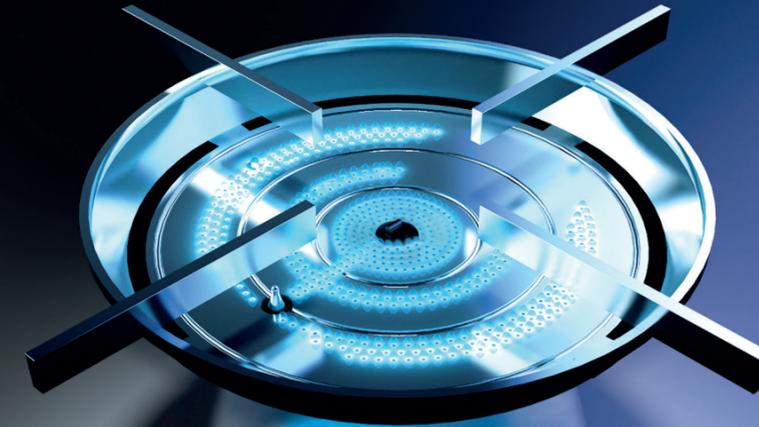
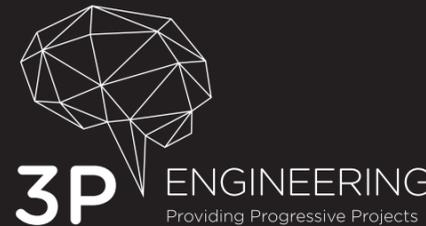
### **Discover the deluxe "bed of flames". Uncover the future.**

Stekio is the first atmospheric burner with premix technology for exclusive kitchens that seek the utmost attention to design, at the top-end range of the gas cooking market.

A single burner to set the entire cooking cycle, managing the temperatures and different gas levels, in the most precise way: the digital native control in touch screen gives further elegance to the cooktop.

A must-have for a choice of technological innovation with exclusive style, Stekio revolutionizes the aesthetic concept of gas cooktops.

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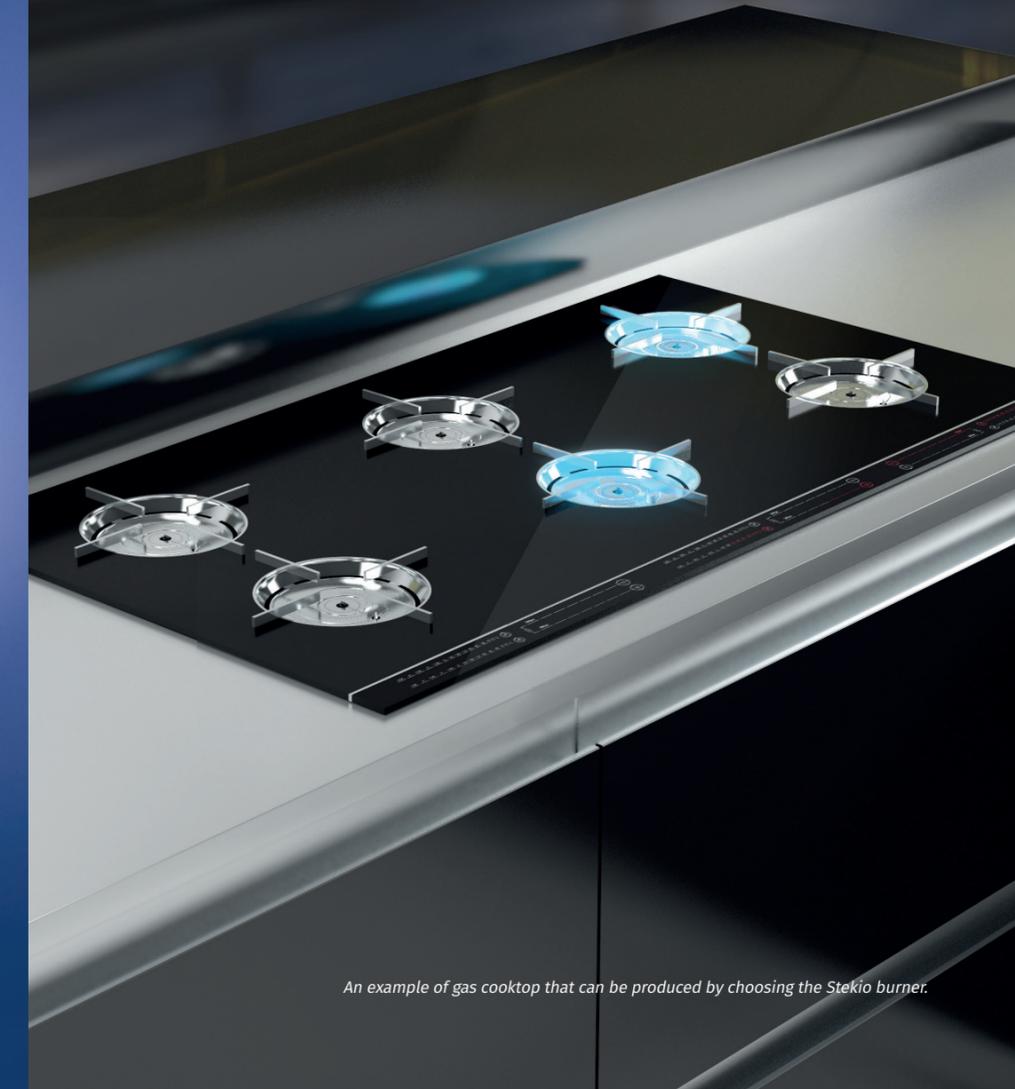


**A new era for  
deluxe gas cooking**

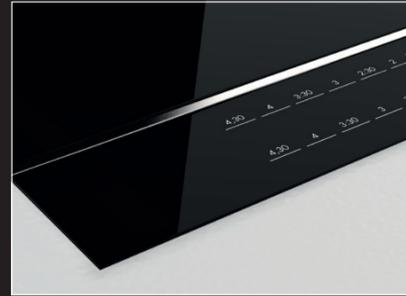
**stekio**

### **Top elegance**

Exclusive design enhanced by a revolutionary combustion technology - 8 registered patents - based on stoichiometric mixing at room pressure. Stekio is IoT Ready to be integrated and interact with other appliances and electronic devices.



*An example of gas cooktop that can be produced by choosing the Stekio burner.*



### Digital native control

- The first gas burner to be managed by an electronic interface in touch screen

### Tecnological innovation

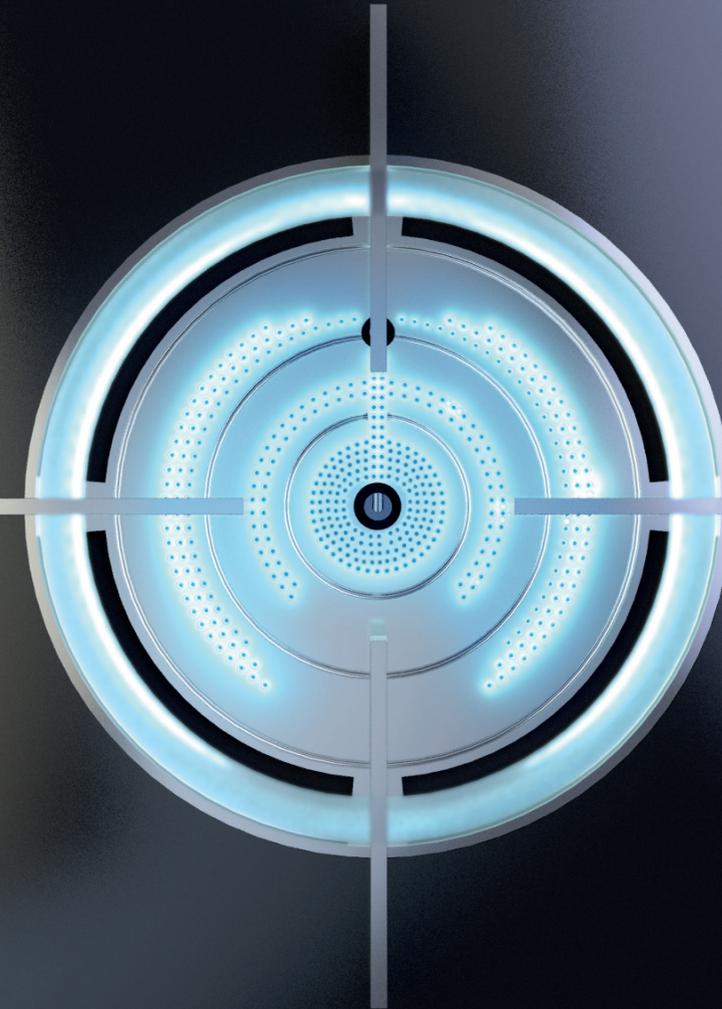
- 3 burners (rapid, semi-rapid, auxiliary) in only one burner
- Central minimum flame 400 W (i.e. mocha coffee machine)
- The first deluxe vertical "bed of flames": no gap in the center

### Efficiency in a unique elegance

- Gas power: up to 3 kW
- Energy saving: +10%
- Gas emissions: -20%

### SIL 3, Safety Integrated Level: worldwide track record in the gas cooking market

- Single safety valve for each burner in addition to a general safety valve on the manufacturer's gas cooktop
- Automatic OFF thanks to the cooking time setting



### One burner, manifold benefits

- The best range of flame power levels in just one burner: the rings of flame include all the different sizes, to modulate cooking without ever having to change burner
- A single product code for all burners, for simpler orders and faster warehouse management
- Automation of the assembly work for a more efficient production process



### Custom chic style

- Made in Italy design (registered patent)
- Freedom of personalization - number and position of burners - for the gas cooktop manufacturer



### High-class aesthetic appeal

- -50% height of grids: the lowest grid on the gas market  $\leq 20\text{mm}$
- -33% distance between pot and burner, to reduce cooking time: -20%

### Luxury technology, eco vision: the gas burner of the future

- 100% elimination of critical elements during the production process i.e. enamelling
- -5% of iron for the construction of the burner
- -10% energy consumption
- -20% gas emissions