Sofia represents the beauty and sophistication that is Italy and the Meneghetti Family has paid tribute to all the unique cultural aspect of this storied country with Sofia and the complete line of Fulgor Milano products. Inspired by all the great regions of Italy, Sofia was born in the heart of the Veneto region, culturally rich in art and tradition. Sofia embodies a contemporary design that is feminine and powerful, which inspires us to prepare dishes worthy of admiration. The Meneghetti Family has presented us with a symbol of the ultimate expression of Italian excellence.
Sofia is a solid, generously sized freestanding range with a clean and rigorous style. Designed, developed and engineered in Italy to exceed all expectations of quality, performance and style. Sofia will captivate the most discerning chef with nuanced features that are traditional yet innovative.
QUALITY IS FOUND IN THE DETAILS
The fully featured extra large oven is accessed through a delicately balanced, cool touch door. Like the door of a luxury car, Sofia’s oven door is quality you can feel.

SOFT CLOSING DOOR
Perfect visibility and clean lines are essential components of Sofia’s character. The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure (soft closing) of the oven.

THE HEART OF SOFIA
Is her 4.4 cubic ft oven with dual convection, commercial style racks, multi-level lighting, and a full-extension rack with stainless glides.

ALL ELECTRIC OVENS FEATURE
A multi-pass broiler with full reflective stainless plate offering even broiling performance.

DUAL CONVECTION TECHNOLOGY
Utilizes two 1,300 watt elements which operate simultaneously for unsurpassed baking performance and even temperatures.
Thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminate Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute, and sear as you desire. Below the cooking surface, two self cleaning convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourages you to cook the way you want.
DUAL FUEL PROFESSIONAL RANGE CHARACTERISTICS

UNSURPASSED CRAFTSMANSHIP
Superior Italian steelmaking craftsmanship ensures perfectly polished edges and smooth corners, concealing screws and welds for an impeccable finish.

COOL TOUCH DOOR
4 layers of thermo-reflecting glass ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

TRILAMINATE GRIDDLE
Functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a three layer griddle with the addition of aluminum for even and consistent heat distribution.

CONVENIENCE OVEN
Identically featured as its larger mate, but without meat probe, this self-cleaning, multi-function convection oven does everything in a smaller space, adding efficiency and flexibility. It even has a telescopic rack.

CAST IRON GRATES
Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

SIX BURNERS
6 cooking zones, each with Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temp to sear at 20,000 BTU. A combination of burner rings at different levels controls the relation of the flame to the bottom of the cooking vessel, allowing whisper soft heat for melting or rendering to ultra high searing and deglazing.

DUAL OVENS
Two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

SOFT CLOSING DOOR
Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.
Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 20,000 BTU and is also capable of the gentlest simmer aided by its oversized burner cap.

**CRESCEPDO BURNER**

**Forte**

At the peak of its 20,000 BTU capability, meat is seared to produce a crust worthy of your favorite chef. Large pots quickly recover to a rigorous boil, and no culinary conquest seems unattainable. All burner rings engage to produce the most powerful flame for cooking.

**MEZZOFORTE**

Perfect al dente pasta is a snap. Progressive control of the burner ensures maximum heat distribution without excessive flame for an even and moderate boil.

**MEZZO**

Creamy risotto and smooth custards come to life as the burner rings combine to provide enough heat to encourage the cooking but discourage scorching.

**PIANOFORTE**

Simmer, poach, or braise your way to a tender sauce, soup or stew. Flame curls around the diffuser cap to barely brush the base of the cooking vessel with perfect control for extended periods of low heat cooking.

**PIANO**

Melt butter, temper chocolate, or gently coax the flavor from savory vegetables. This lowest setting is achieved by the flame from the simmer burner rolling gently under the diffuser cap to radiate whisper soft heat.
The Sofia induction range features powerful premium induction technology under an elegant glass surface featuring a new 11” Dual Max Power burner. The instant response and precise control of induction is highlighted by the Digital Minute Minder control, paired beautifully with the easy to clean surface, offering maximum performance while minimizing energy consumption.
Style and performances are the most appropriate description for the Professional Range Top. The combination of solid materials and efficient technologies allows us to offer versatile and functional solutions. The sturdiness of the stainless steel structure, combined with the heavy duty continuous grates of the gas versions, the perfectly flat surface of the glass ceramic, the steel knobs with the modulation of the maximum power levels to that for simmer cooking of the Crescendo gas burners, as well as the precision of the adjustment of the individual cooking zones of the induction version, offer those who appreciate infinite possibilities to cook recipes like a chef.
Your cooking style is personal and now you can easily personalize your kitchen with color. Dress Sofia in vibrant Venetian Red, snowy Palladio White, glistening Gondola Black, sumptuous Black Velvet, or glistening Rialto Grey. With a Sofia Color Kit, making a change is breeze, simply replace the door and one piece toe-kick whenever the mood strikes you. Sofia can even change with the seasons to make your kitchen alive with color.

Customize your Sofia kitchen with your name and choice of font. Visit the Fulgor Milano website to create your personalized name plate for the oven door. The complimentary plate will be delivered to your home where your unique Sofia kitchen is exclusively yours.
With striking beauty and bold performance, the Sofia professional double oven features dual true convection, cool touch soft-close doors, concealed bake elements, and multiple cooking modes ensure you can handle whatever culinary challenges come your way. From defrost to intensive broiling and everything in between, there’s no cooking task this oven can’t handle. A meat probe in the upper oven ensures perfect results for your roasts. Self-clean in each oven means your oven will remain beautiful and functional throughout its life.

More than a warming drawer, this functional appliance can slow cook, proof, leaven, and defrost in its compact and fully enclosed space. Warm plates, hold side dishes warm for serving, keep pies warm for dessert, allow homemade bread to rise to perfection.
With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cooktop combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTU Dual Brass Burner of this Sofia cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. New Halo Effect knobs let you know at a glance if the gas is on or if residual heat is present, giving you peace of mind at every turn. Continuous cast iron grates offer an even cooking surface for easy movement of pans from burner to burner so that even your biggest cooking events can be handled with ease.
HALO CONTROL for when the gas is on
Have you ever walked away from your cook top forgetting a burner is on? Whether you are searing a steak or tempering chocolate, the glowing halo of white light will alert you to a burner that is on. Walk away from the kitchen with confidence, knowing that your burners are safely off when the halo disappears.

HALO SAFE residual heat indicator
A Professional cook top would not be complete without powerful burners and strong cast iron grates. These grates can continue to radiate a heat, even after the burner is off. Protect yourself and your family with our Halo Safe system. A red Halo light around the control knob indicates the presence of residual heat at the grate.
Complete your powerful Sofia cooking suite with a matching wall mounted vent hood designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. Motors in sturdy housings combine with Pro Baffle filters to quietly whisk away the effects of your culinary adventures. Your hood allows fresh air to circulate freely in your home, while overhead LED illumination highlights your Sofia cooking surface. Like jewelry for your home, hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!
As beautiful as it is functional, the Sofia Professional Fridge and Wine Series features brushed stainless exteriors for maximum impact and a brilliant white aluminum interior. Food preservation is key and like the rest of the Professional Series, we combine the latest technology to ensure the highest performance. Dual compressors provide independently controlled cooling zones with consistent and precise temperatures throughout, to ensure that the finest foods and wines stay fresher longer. Robust doors on the Fridge and triple layer UV protected glass on the Wine Cellar protect contents from external temperature and humidity changes which can be damaging to your stored items.
**SOFIA PROFESSIONAL SERIES**

**NEW DUAL FUEL RANGE 48”**
6 Dual-Flame Crescendo burners
T娱乐圈Stainless Steel Griddle
3 Heavy Duty, continuous cast iron grates
Dual True Convection
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking
CODE ID F6PDF486GS1

**DUAL FUEL RANGE 36”**
6 Dual-Flame Crescendo burners
3 Heavy Duty, continuous cast iron grates
Dual True Convection
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking
CODE ID F6PDF366S1

**DUAL FUEL RANGE 30”**
4 Dual-Flame Crescendo burners
2 Heavy Duty, continuous cast iron grates
Dual True Convection
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking
CODE ID F6PDF304S1

**GAS RANGE TOP 36”**
3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
6 Dual-Flame Crescendo Brass burners
2 X 20,000 BTU max (NG)
4 X 18,000 BTU max (NG)
Natural Gas (LP convertible)
CODE ID F6GRT366S1

**GAS RANGE TOP 30”**
2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
4 Dual-Flame Crescendo Brass burners
1 X 20,000 BTU max (NG)
3 X 18,000 BTU max (NG)
Natural Gas (LP convertible)
CODE ID F6GRT304S1

**INDUCTION RANGE TOP 30”**
4 Single Induction cooking zones
Elegant Ceramic glass surface
Booster function for each cooking zone
Residual heat and Power on Indicators
Child Lock Function
Digital Display for Power Level
CODE ID F6IRT304S1

**ALL GAS RANGE 36”**
6 Dual-Flame Crescendo burners
3 Heavy Duty, continuous cast iron grates
Dual Convection oven
Oven temperature electronic control
Nova Broiler System
Cool to the touch - Soft closing door
CODE ID F6PGR366S2

**ALL GAS RANGE 30”**
4 Dual-Flame Crescendo burners
2 Heavy Duty, continuous cast iron grates
Dual Convection oven
Oven temperature electronic control
Nova Broiler System
Cool to the touch - Soft closing door
CODE ID F6PGR304S2

**NEW PRO GAS COOK TOP 36”**
3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Solid Brass Dual Flame Burner with 20K BTU Max (NG)*
4 Solid Brass Stacked Burners with 15K BTU Max (NG)*
Halo Vision - Backlit Control Knob
Heavy duty control panel - Large cooking area
CODE ID F6PGK366S1

**NEW PRO GAS COOK TOP 30”**
3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Brass Dual Flame Burner with 20K BTU (NG)
2 Solid Brass Rapid Burners with 10.5K BTU Max (NG)*
2 Solid Brass Semirapid Burners with 8K BTU Max (NG)*
Halo Vision - Backlit Control Knob
Heavy duty control panel - Large cooking area
CODE ID F6PGK305S1

**NEW INDUCTION RANGE 36”**
Knob Controlled
4 Single Induction cooking zones
1 Dual Max Power with Ø 11” zone
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning oven with Multifunction baking
CODE ID F6PIR366S1

**INDUCTION RANGE 30”**
Knob Controlled
4 Single Induction cooking zones
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning oven with Multifunction baking
CODE ID F6PIR304S1

**DOUBLE OVEN 30”**
Knob and electronic controls
Dual True Convection - 3 Halogeen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft., 6 pc oven
CODE ID F6DP3081

**SINGLE OVEN 30”**
Knob and electronic controls
Dual True Convection - 3 Halogeen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft.
CODE ID F6SP3051

**NEW WARMING DRAWER 30”**
Heavy Duty full extendable telescopic rails
Convection heating system
All stainless steel structure
Warming Temp. range: 180° - 190° F
Slow closing assistance
Large capacity - 2 Internal lights
CODE ID F6PWD3081

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*Please note the BTU ratings provided may vary with production units*
NEW HOOD 36"
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed Mechanical Control
LED lighting - Led 4x - 3200 K
Baffle filter
CODE ID F6PH36S1

NEW HOOD 48"
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed Mechanical Control
LED lighting - Led 6x - 3200 K
Baffle filter
CODE ID F6PH48DS1

NEW INSERT HOOD 36"
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting - Led 4x - 3200 K
Baffle filter
CODE ID F6BP34DS1

NEW INSERT HOOD 48"
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting - Led 6x - 3200 K
Baffle filter
CODE ID F6BP46DS1

INTEGRATED DISHWASHER 24"
Quiet plus - 49 dB
Stainless steel interior tub
10 wash cycles
Adjustable height upper rack
13 place settings
Concealed heightening element
Extensive wash sterilization
Professional Handle
CODE ID F6PDW24SS1

NEW WINE CELLAR 24"
Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting
CODE ID F7PBW24S1-R (€ cono)
CODE ID F7PBW24S1-L (€ cono)
CODE ID F7PBW24S1-R (€ cono)
CODE ID F7PBW24S1-L (€ cono)

NEW BUILT-IN WINE CELLAR 24"
Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting
CODE ID F7IBW24OI-R (€ cono)
CODE ID F7IBW24OI-L (€ cono)

NEW BUILT-IN FRIDGE 36"
Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting
CODE ID F7IBM36S1-R (€ cono)
CODE ID F7IBM36S1-L (€ cono)

NEW BUILT-IN FRIDGE 36"
Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting
CODE ID F7IBM36S1-R (€ cono)
CODE ID F7IBM36S1-L (€ cono)
SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

48" - 36" - 30" PROFESSIONAL RANGE DOOR - COLOUR KIT

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30" PRO DOUBLE OVEN DOOR - COLOUR KIT

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SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

30" WARMING DRAWERS - COLOUR KIT

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GONDOLA BLACK

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48" BLACK CAST IRON - ISLAND TRIM

| CODE ID | F6BG48BCI |

GRIDDLE COVER

| CODE ID | FMGRIDCOV48 |

36" BLACK CAST IRON - ISLAND TRIM

| CODE ID | F6BG36BCI |

30" BLACK CAST IRON - ISLAND TRIM

| CODE ID | F6BG30BCI |

36" HEAVY DUTY ENAMELLED CAST-IRON GRIDDLE

| CODE ID | FMGRID36 |

30" HEAVY DUTY ENAMELLED CAST-IRON GRIDDLE

| CODE ID | FMGRID30 |

WOK RING

For best results with a wok, use this accessory with high-BTU burner specifically created for wok cooking.

| CODE ID | FMWOK |

SIMMER PLATE

The cast-iron simmer plate provides a steady simmer temperature, evenly distributed across a stable heating surface.

| CODE ID | FMSIM |
**SOFIA PROFESSIONAL OPTIONAL ACCESSORIES**

**PROFESSIONAL STAINLESS BACK GUARD TRIM**
- 48" Back Guard - 3" Standard Trim  CODE ID: F6BG48STD
- 36" Back Guard - 3" Standard Trim  CODE ID: F6BG36STD
- 30" Back Guard - 3" Standard Trim  CODE ID: F6BG30STD

**PROFESSIONAL STAINLESS BACK GUARD TRIM**
- 48" Back Guard - High Back Trim  CODE ID: F6BG48HBT
- 36" Back Guard - High Back Trim  CODE ID: F6BG36HBT
- 30" Back Guard - High Back Trim  CODE ID: F6BG30HBT

**PROFESSIONAL OVEN**
- 36" Telescopic rack  CODE ID: FMTRP36
- 30" Telescopic rack  CODE ID: FMTRP30
- 18" Telescopic rack  CODE ID: FMTRP18

**PROFESSIONAL INDUCTION**
- Telescopic magnetic plates for non-induction pots  CODE ID: INDUKIT4

**CHIMNEY COVER**
- For model F6PH48S1 12" high  CODE ID: F6CK48-12
- For model F6PH36S1 12" high  CODE ID: F6CK36-12
- For model F6PH30S1 12" high  CODE ID: F6CK30-12

**CHARCOAL FILTERS**
- For recirculating installations  CODE ID: FMFIL

**FULLGOR PROFESSIONAL**
- 36" PRO FRIDGE AND 24" PRO WINE CELLAR INSTALLATION KIT
  - Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel  CODE ID: REFSSBPRO60

- 36" BUILT-IN FRIDGE AND 24" BUILT-IN WINE CELLAR INSTALLATION KIT  CODE ID: REFSSBINT60
There are few places in the world where food has been the very backbone of a culture like it has been in Italy for centuries. A passion for cooking, creating and using local ingredients, has inspired generations of Italian families and has made the kitchen the heart of the home. The aroma of long hours of food preparation, tables filled with recipes handed down generation to generation, accompanied with the perfect local wine, are moments that linger in our memories and give us a sense of home even when we are far away. These things are what being Italian is all about. The Meneghetti Family has brought us the Fulgor Milano line of products so that we too may be inspired to cook and create with this same passion at home. Every Fulgor Milano product has been designed and developed to not only meet or exceed expectations of performance and quality, but also provide a design that is uniquely Italian.