Milano is renowned the world over as the center of style and design. At Fulgor Milano we are inspired by this great city and its rich history of combining form and function with architecture. It is from this city which Sofia is born.

Sofia embodies a styling that is all her own, with an attention to detail and design that is unsurpassed in the industry. As it is with the Cathedral of Milano, our Sofia range stands out in a crowd. Drawing inspiration from the modern cosmopolitan city of today, Fulgor Milano brings modern technology to the kitchen and is continuously seeking innovative solutions for our customers to allow them to achieve the best cooking experience imaginable.
Not unlike the incredible eternal city of Roma, our Sofia products are designed to stand the test of time. A product that embodies endurance and is built on a tradition of beauty, durability, and functionality.

Roma has survived over two Millennia through evolution of design and innovation. Fulgor Milano’s passion for innovation has resulted in premium products born from a culinary culture dating back to ancient Roma but in synergy with today’s lifestyle. Every one of our Sofia products has been developed to offer a lifetime of performance in an ergonomic and comfortable design that is both elegant and simple to use.
As the kitchen has once again become the center of the home over the past decade, Fulgor Milano understands our desire to incorporate appliances that meet the needs of both form and function. There are few places in the world that can boast a rich history of form, function, art and design. Florence was the birthplace of the renaissance, where Michelangelo and Leonard da Vinci sculpted and painted forms in perfect balance. It was during this renaissance that the art of cooking was born. Florence would become the birthplace of gastronomy and was the culinary center of the modern world at that time. Fulgor Milano has endeavored to incorporate all of these aspects into their cooking products. Drawing further inspiration from this great city and blending a perfect balance of quality, design and performance into every product.
There is not a more unique city in the world than Venice. A city that by modern engineering standards should not exist.
A city built on the sea, that has inspired generations of visitors for centuries.

The original gateway to the east, Venice is a city whose architecture incorporates design aspects from the middle east and Asia, adding to its unique appeal. No other place influences the styling of Sofia more than Venice.

Sofia’s designer, having attended the school of Architecture at the University of Venice, drew his inspiration during this time in Venice. It is only fitting that this unique city influenced the unique design of our beautiful Sofia range.
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.
SOFIA PROFESSIONAL

TOTAL CONTROL AND DELICATE POWER

Every aspect of Sofia is beautiful and her gas cooking surface is no exception. Every burner allows you to temper the most delicate chocolate or sear a steak to perfection.

TOTAL ACCESS AT YOUR FINGER TIPS

Choose multiple baking functions, timed bake, meat probe, and a variety of other customizable settings and baking features.

PROFESSIONALLY CRAFTED

This multifunction range, combines all the features of a fully-equipped professional range with a stainless steel design which highlights the elegance and uniqueness of Italian style.
**CAST IRON GRATES AND MATTE BURNER BASIN**

Heavy duty cast iron grates form a continuous surface for easy movement of pots and pans. You’ll barely notice spillovers in this recessed burner basin and they’ll clean up easily, too.

**TRILAMINATE GRIDDLE**

As if 6 powerful burners wasn’t enough, the addition of a Trilaminate griddle allows additional versatility to the cooking surface. With 11,500 BTU’s of even heat, Sofia sears with conviction and the easy to care for surface will be beautiful for its entire lifetime.

**DUAL BURNER WITH BRASS BURNER RING**

For perfect control, easy cleaning, and lasting performance, the brass burner ring and the precision flame ports remain corrosion free.

**ROBUST CONTROL KNOBS**

A perfect match for the bold design of the control panel, robust brushed metal knobs ensure easy handling and precise control while cooking.
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.

**CRESCENDO BURNER**

**1. 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.

**2. 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.

**3. 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.

**4. 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.

**5. 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.
Customize your Sofia kitchen with your chosen name. 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.
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, sauté, 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.
**48" DUAL FUEL PROFESSIONAL RANGE CHARACTERISTICS**

**TRILAMINATE GRIDDLE**
Functional and beautiful with 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.

**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.

**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**
8 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 temper to sear with a maximum 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 steel oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.
SPECIAL TRILAMINATE STAINLESS STEEL GRIDDLE

The ultimate in performance and beauty, heat is evenly and uniformly distributed across the griddle surface allowing for golden pancakes, perfectly crusted steaks, and everything in between. With an easy to clean surface, the griddle resists discoloration at even the highest temperatures to remain unaffected for years to come.

3 METAL LAYERS GRIDDLE

SURGICAL STAINLESS STEEL

Provides unrivaled protection against corrosion, pitting, and discoloration, this non-reactive surgical grade stainless ensures easy cleaning and durability.

ALUMINUM

Allows for even heat distribution across the entire grilling surface from edge to edge for precise cooking and consistent browning.

STAINLESS STEEL

Establishes a stable and rigid foundation for a consistently flat and enduring direct cooking surface.

GRIDDLE BURNER

11,500 BTU tubular aluminum burner with evenly distributed flame ports conducts heat to the griddle for optimal performance at maximum power. 2,000 BTUs at low power for more delicate foods. Sear a steak or make a golden griddle cake with ease.

COOKING SURFACE

- 3 Heavy Duty, continuous cast iron grates
- Trilaminated Stainless Steel Griddle with Tubular Gas Burner
- 11,500 BTU high / 2,000 BTU low
- Matte finish porcelain burner bowls
- 6 Dual Flame Crescendo Burners
- 2 X 20,000 BTU max (NG)
- 4 X 18,000 BTU max (NG)
- Natural Gas (LP convertible)

OVENS

- Dual True Convection in main oven and True Convection in accessory oven
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch, soft closing door
- Extra-large baking cavity and viewing area
- 3 Halogen lights on main oven
- 1 Halogen light on convenience oven
- Gross capacity 4.4 cu. ft. and 2.7 cu. ft.
- 2 chromed racks
- 1 telescopic rack per oven

TECHNICAL DWG

172

TECHNICAL DATA

192

NEW

SOFIA PROFESSIONAL 48”

48” DUAL FUEL PROFESSIONAL RANGE

CODE ID

F6PDF486GS1

Heavy Duty Grates

Continuous Grate Surface

Dual Crescendo Burner

Trilaminated Stainless Steel Griddle

Dual Convection (main oven)

True Convection (accessory oven)

Soft Closing Door

Self Clean Ovens

Multi-level cooking

1 Telescopic Rack

Cool Touch Door

Digital Controls

Meat Probe (main oven)

Fast Pre-Heat

OPTIONAL ACCESSORIES

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<th>Accessory Code</th>
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<td>FEBG48BCI</td>
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<td>FMTRP18</td>
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SOFIA PROFESSIONAL 36"
36" DUAL FUEL PROFESSIONAL RANGE

CODE ID: F6PDF366S1

Heavy Duty Grates
Continuous Grate Surface
Dual Crescendo Burner
Dual Convection
Soft Closing Door
Self Clean Oven
Multi-level cooking
1 Telescopic Rack
Cool Touch Door
Digital Controls
Meat Probe
Fast Pre-Heat

SPECIFICATIONS

COOKING SURFACE
3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
6 Dual Flame Crescendo Burners
2 X 20,000 BTU max (NG)
4 X 18,000 BTU max (NG)
Natural Gas (L.P. convertible)

OVEN
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cold to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
1 telescopic rack
Enamelled Broiler Pan

OVEN FUNCTIONS
Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe
Self-Clean
Sabbath Mode

OPTIONAL ACCESSORIES
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FMSIM Simmer plate 83
F6BG36BCI Island trim 83
F6BG36STD Standard trim 83
F6BG36HBT High back trim 83
FMGRID36 Griddle 83
FMTRP36 Telescopic rack 84

TECHNICAL DWG 173
TECHNICAL DATA 130

SOFIA PROFESSIONAL 30"
30" DUAL FUEL PROFESSIONAL RANGE

CODE ID: F6PDF304S1

Heavy Duty Grates
Continuous Grate Surface
Dual Crescendo Burner
Dual Convection
Soft Closing Door
Self Clean Oven
Multi-level cooking
1 Telescopic Rack
Cool Touch Door
Digital Controls
Meat Probe
Fast Pre-Heat

SPECIFICATIONS

COOKING SURFACE
2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
4 Dual Flame Crescendo Burners
1 X 20,000 BTU max (NG)
3 X 18,000 BTU max (NG)
Natural Gas (L.P. convertible)

OVEN
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cold to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack
Enamelled Broiler Pan

OVEN FUNCTIONS
Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
Self-Clean
Sabbath Mode

OPTIONAL ACCESSORIES
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PDRKIT30 ... Colour kit 81
FMWOK Wok ring 83
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F6BG30BCI Island trim 83
F6BG30STD Standard trim 83
F6BG30HBT High back trim 83
FMGRID30 Griddle 83
FMTRP30 Telescopic rack 84

TECHNICAL DWG 173
TECHNICAL DATA 130
COOKING SURFACE
3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
6 Dual Flame Crescendo Burners
2 X 20,000 BTU max (NG)
4 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

NOVA BROILER SYSTEM
Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

OVEN
Dual Convection
Oven temperature electronic control
Nova Broiler System
Black Porcelain enamel interior
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
1 Telescopic Rack
Enameled Broiler Pan

OVEN FUNCTIONS
Bake
Broil
Convection
Pizza cooking mode 590 °F
Dehydrate
Timer
Sabbath Mode

SPECIFICATIONS
TECHNICAL DWG
194
TECHNICAL DATA
194

OPTIONAL ACCESSORIES
p.org

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Wok ring 83
FMSTM...
Simmer plate 83
F6BG30BCT...
Island trim 83
F6BG30STD...
Standard trim 82
F6BG30HBT...
High back trim 82
F6BG30D...
Griddle 83
FMTRP30...
Telescopic rack 84

PDRKIT36...
Colour kit 81
FMWOK...
Wok ring 83
FMSTM...
Simmer plate 83
F6BG36BCT...
Island trim 83
F6BG36STD...
Standard trim 82
F6BG36HBT...
High back trim 82
F6BG36D...
Griddle 83
FMTRP36...
Telescopic rack 84

NEW
NOVA BROILER SYSTEM
Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.
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.
NEW

PROFESSIONAL

36"
INDUCTION
RANGE

DUAL MAX POWER
Large pans receive full power for capacity and consistent heat distribution while cooking. The 11” Dual Induction Zone offers a fifth burner for any size pan at any power level for ultimate flexibility.

DIGITAL MINUTE MINDER CONTROL
Set it and forget it! The Digital Minute Minder chime will remind you of the end of the timer cycle.

COMMAND CONTROL KNOBS
Quick control, efficient and fast, a choice that combines style, practicality and professional touch.
COOKING

FULGOR

36” INDUCTION PROFESSIONAL RANGE

SOFIA PROFESSIONAL 36”

SPECIFICATIONS

COOKING SURFACE
4 Single Induction cooking zones
1 Dual Max Power with Ø 11” cooking zone
Elegant Ceramic glass surface
Premium induction technology for unsurpassed performance
Booster function for each cooking zone
Residual heat and Power-on Indicators
Knob Controlled
Digital Minute Minder
Pot Detection System
Child Lock Function

OVEN
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
1 telescopic rack
Enamelled Broiler Pan

OVEN FUNCTIONS
Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe
Self-Clean
Sabbath Mode

OPTIONAL ACCESSORIES

PODRKT36 ... Colour kit 81
F6BG30BCI Island trim 83
F6BG30HBT High back trim 82
INDUKIT4 Induction plate adapters 85
FMTRP30 Telescopic rack 84

TECHNICAL DWG
173
TECHNICAL DATA
195

New

F6PIR365S1

Easy Clean Ceramic Glass
Power Boost Burner
Dual Max Power
Pan Detection system
Residual Heat Sensor
Soft Closing Door
Self Clean Oven
Multi-level cooking
1 Telescopic Rack
Cool Touch Door
Digital Controls
Meat Probe
Fast Pre-Heat

COOKING SURFACE
4 Single Induction cooking zones
1 Dual Max Power with Ø 11” cooking zone
Elegant Ceramic glass surface
Premium induction technology for unsurpassed performance
Booster function for each cooking zone
Residual heat and Power-on Indicators
Knob Controlled
Digital Minute Minder
Pot Detection System
Child Lock Function

OVEN
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack
Enamelled Broiler Pan

OVEN FUNCTIONS
Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe
Self-Clean
Sabbath Mode

OPTIONAL ACCESSORIES

PODRKT30 ... Colour kit 81
F6BG30BCI Island trim 83
F6BG30HBT High back trim 82
INDUKIT4 Induction plate adapters 85
FMTRP30 Telescopic rack 84

TECHNICAL DWG
173
TECHNICAL DATA
195

New

F6PIR304S1

Easy Clean Ceramic Glass
Power Boost Burner
Pan Detection system
Residual Heat Sensor
Soft Closing Door
Self Clean Oven
Multi-level cooking
1 Telescopic Rack
Cool Touch Door
Digital Controls
Meat Probe
Fast Pre-Heat
**SOFIA PROFESSIONAL 30"**

**30" PROFESSIONAL SINGLE OVEN - STAINLESS STEEL**

- Knobs and electronic controls
- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch, soft closing door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- 1 telescopic rack
- Enamelled Broiler Pan

**OVEN FUNCTIONS**

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Electronic cooking programmer
- Meat Probe
- Self-Clean
- Fast Pre-Heat
- Interior Lighting

**SPECIFICATIONS**

- Code ID: F6PSP30S1

**OPTIONAL ACCESSORIES**

- PODKT30 ... Colour kit upper door
- PODKT30 ... Colour kit lower door

**NOTE:**

- For colour kit purchase order, remember to order both colour kits for the upper and lower door.

**TECHNICAL DWG** 176

**TECHNICAL DATA** 196

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**SOFIA PROFESSIONAL 30"**

**30" PROFESSIONAL DOUBLE OVEN - STAINLESS STEEL**

- Knobs and electronic controls
- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch, soft closing door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft. per oven
- 2 chromed racks
- 1 telescopic rack per oven
- Enamelled Broiler Pan

**OVENS**

- CODE ID: F6PDP30S1

**OVEN FUNCTIONS**

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Electronic cooking programmer
- Meat Probe (Upper Oven Only)
- Self-Clean
- Sabbath Mode

**SPECIFICATIONS**

- Code ID: F6PDP30S1

**OPTIONAL ACCESSORIES**

- PODKT30 ... Colour kit upper door
- PODKT30 ... Colour kit lower door

**NOTE:**

- For colour kit purchase order, remember to order both colour kits for the upper and lower door.

**TECHNICAL DWG** 176

**TECHNICAL DATA** 196
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.
**SOFIA PROFESSIONAL 36”**

36” PROFESSIONAL GAS RANGE TOP

**SPECIFICATIONS**

**GAS RANGE TOP**

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 6 Dual Flame Crescendo Burners
- 2 X 20,000 BTU max (NG)
- 4 X 18,000 BTU max (NG)
- Natural Gas (LP convertible)
- Electric Re-ignition system
- Flame-out Sensing
- Top Mount Injectors

**OPTIONAL ACCESSORIES**

- RMWOK Wok ring 83
- RM63M Simmer plate 83
- RB636BCI Island trim 83
- RB636STD Standard trim 82
- RB636HBT High back trim 82
- FMGRID36 Griddle 83

**TECHNICAL DWG** 174

**TECHNICAL DATA** 198
**SOFIA PROFESSIONAL 30”**

**30" PROFESSIONAL GAS RANGE TOP**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner

**SPECIFICATIONS**

**GAS RANGE TOP**

- 2 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain-burner bowl
- 4 Dual Flame Crescendo Burners
- 1 X 20,000 BTU max (NG)
- 3 X 18,000 BTU max (NG)
- Natural Gas (LP convertible)
- Electric Re-ignition system
- Flame-out Sensing
- Top Mount Injectors

**OPTIONAL ACCESSORIES**

- FMWOK: Wok ring 83
- FMSIM: Simmer plate 83
- F6BG03BCI: Island trim 83
- F6BG03STD: Standard trim 82
- F6BG03HBT: High back trim 82
- F6GRID30: Griddle 83

**TECHNICAL DWG**

- 174

**TECHNICAL DATA**

- 198

**F6GRT304S1**

**SOFIA PROFESSIONAL 30”**

**30" PROFESSIONAL INDUCTION RANGE TOP**

- Easy Clean Ceramic Glass
- Power Boost Burner
- Pan Detection system
- Digital Controls
- Residual Heat Sensor
- Warming Function

**SPECIFICATIONS**

**INDUCTION RANGE TOP**

- 4 Single Induction cooking zones
- Elegant Ceramic glass surface
- Premium Induction technology for unsurpassed performance
- Booster function for each cooking zone
- Residual heat and Power on Indicators
- Melting and Simmering functions
- Pot Detection System
- Child Lock Function
- Failure Codes Indication
- Digital Display for Power Level
- Automatic Heat-up Time

**OPTIONAL ACCESSORIES**

- F6BG03BCI: Island trim 83
- F6BG03STD: Standard trim 82
- F6BG03HBT: High back trim 82
- INDUKIT4: Induction plate adapters 85

**TECHNICAL DWG**

- 174

**TECHNICAL DATA**

- 199
PROFESSIONAL PRO GAS COOK TOP

STRONG, POWERFUL, DISTINCTIVE

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.
**SOFIA PROFESSIONAL 36"**

**Code ID:** F6PGK36SS1

**Cooking Surface**
- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Solid Brass Dual Flame Burner with 20,000 BTU Max (NG)
- 4 Solid Brass Stacked Burners with 15,000 BTU Max (NG)
- Backlit Control Knob indicates burner operation (White)
- Backlit Control Knob indicates residual heat (Red)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

**Specifications**

**Optional Accessories**
- RMWOK: Wok ring 83
- RMSTM: Simmer plate 83

**Technical DWG:** 175

**Technical Data:** 200

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**SOFIA PROFESSIONAL 30"**

**Code ID:** F6PGK30SS1

**Cooking Surface**
- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Solid Brass Dual Flame Burner with 20,000 BTU Max (NG)
- 4 Solid Brass Rapid Burners with 10,500 BTU Max (NG)
- 2 Solid Brass Semirapid Burners with 8,000 BTU Max (NG)
- Backlit Control Knob indicates burner operation (White)
- Backlit Control Knob indicates residual heat (Red)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

**Specifications**

**Optional Accessories**
- RMWOK: Wok ring 83
- RMSTM: Simmer plate 83

**Note:** Wok ring (RMWOK) to be used with centre burner only.

**Technical DWG:** 175

**Technical Data:** 201
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!
LED LIGHTING
UNIFORM CONTROLS

To get the best possible view of your culinary creations while you work, illuminate the entire cooking surface with 6 high powered LED lights. When you are finished cooking, Sofia can bask in the lower level lighting, casting your kitchen as the star of your home.

ADJUSTABLE DUAL MOTORS
WITH DIRECT INDIVIDUAL MOTOR CONTROL

At the heart of the hood, dual motors are housed separately in sturdy bodies, keeping noise and vibration to a minimum. Quiet enough to be unnoticed even at its maximum 1000 cfm speed, the hood works hard to whisk away heat, smoke, odor and moisture, keeping your kitchen fresh and clean while you entertain your family and friends.
SOFIA PROFESSIONAL SERIES 600 48”

48” PROFESSIONAL HOOD

SPECIFICATIONS

HOOD
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
4 + 4 Speed Mechanical Control
LED lighting
Led 6x1,2 W - 3200 K
Double fan motors
1000 CFM
75 dB sound rating
Baffle filter
Minimum distance:
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

OPTIONAL ACCESSORIES

F6CK48-12 Chimney cover 86
FMFL Charcoal filter 86

TECHNICAL DWG
177
TECHNICAL DATA
202
SOFIA PROFESSIONAL 600 SERIES 36"

**SPECIFICATIONS**

**HOOD F6PH36S1**
Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
4 x 4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Dual fan motors
CFM max 600
75 dB sound rating
Baffle filter
Minimum distance:
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

**OPTIONAL ACCESSORIES**

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>ACCESSORY</th>
</tr>
</thead>
<tbody>
<tr>
<td>F6CK36-12</td>
<td>Chimney cover 86</td>
</tr>
</tbody>
</table>

**TECHNICAL DWG**

178

**TECHNICAL DATA**

202


SOFIA PROFESSIONAL 600 SERIES 30"

**SPECIFICATIONS**

**HOOD F6PH30S1**
Scotch brite stainless steel (AISI 430)
Slider controls
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
CFM max 600
72 dB sound rating
Baffle filter
Minimum distance:
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

**OPTIONAL ACCESSORIES**

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>ACCESSORY</th>
</tr>
</thead>
<tbody>
<tr>
<td>F6CK30-12</td>
<td>Chimney cover 86</td>
</tr>
</tbody>
</table>

**TECHNICAL DWG**

178

**TECHNICAL DATA**

202


NEW

CODE ID
F6PH36S1
1 FAN - SLIDER

CODE ID
F6PH30S1
1 FAN - SLIDER

FOODS

SOFIA PROFESSIONAL 600 SERIES 36"

**SPECIFICATIONS**

**HOOD F6PH36S1**
Scotch brite stainless steel (AISI 430)
Slider controls
LED lighting: Led 4x1.2 W - 3200 K
One fan motor
CFM max 600
Noise Level 75 (dB)
Wall hung installation

**OPTIONAL ACCESSORIES**

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>ACCESSORY</th>
</tr>
</thead>
<tbody>
<tr>
<td>F6CK36-12</td>
<td>Chimney cover 86</td>
</tr>
</tbody>
</table>

**TECHNICAL DWG**

178

**TECHNICAL DATA**

202


NEW

CODE ID
F6PH30S1
1 FAN - KNOBS

CODE ID
F6PH30S1
1 FAN - KNOBS

HOODS

SOFIA PROFESSIONAL 600 SERIES 30"

**SPECIFICATIONS**

**HOOD F6PH30S2**
Scotch brite stainless steel (AISI 430)
Slider controls
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
CFM max 600
72 dB sound rating
Baffle filter
Minimum distance:
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

**OPTIONAL ACCESSORIES**

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>ACCESSORY</th>
</tr>
</thead>
<tbody>
<tr>
<td>F6CK30-12</td>
<td>Chimney cover 86</td>
</tr>
</tbody>
</table>

**TECHNICAL DWG**

178

**TECHNICAL DATA**

202
### Specifications

**Insert Hood**

- Scotch brite stainless steel (AISI 430)
- Heavy Duty Control Panel with Knobs
- LED lighting: Led 6 x 1.2 W - 3200 K
- 4 + 4 Speed - Mechanical Control
- Baffle filter
- Dual fan motors - CFM max 1000
- 75 dB sound rating

**Minimum distance:**
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

**Overall dimensions:**
- Width: 45-3/4” - 116 cm
- Height: 13-1/8” - 33 cm
- Depth: 18-1/2” - 47 cm

**Cut out:**
- Width: 43-7/16” x 16-1/2”
- Depth: 110.3 x 41.9 cm

**Gross weight:**
- 68 lbs - 31 kg

**Net weight:**
- 57 lbs - 26 kg

**Power:**
- 860 W 3.8 A

**Power cord + Plug:**

**Optional Accessories**

- FMFIL
- Charcoal filter
- 86

**Technical Drawings (TECHNICAL DWG):**
- 179

**Technical Data (TECHNICAL DATA):**
- 203

---

### Specifications

**Insert Hood**

- Scotch brite stainless steel (AISI 430)
- Heavy Duty Control Panel with Knobs
- LED lighting: Led 4 x 1.2 W - 3200 K
- 4 + 4 Speed - Mechanical Control
- Baffle filter
- Dual fan motors - CFM max 1000
- 75 dB sound rating

**Minimum distance:**
- Electric hob 20 1/2” - 52 cm
- Gas hob 24 3/4” - 63 cm

**Overall dimensions:**
- Width: 34-1/4” - 87 cm
- Height: 13-1/8” - 33 cm
- Depth: 18-1/2” - 47 cm

**Cut out:**
- Width: 32-1/16” x 16-1/2”
- Depth: 81.4 x 41.9 cm

**Gross weight:**
- 60 lbs - 27 kg

**Net weight:**
- 51 lbs - 23 kg

**Power:**
- 860 W 3.8 A

**Power cord + Plug:**

**Optional Accessories**

- FMFIL
- Charcoal filter
- 86

**Technical Drawings (TECHNICAL DWG):**
- 179

**Technical Data (TECHNICAL DATA):**
- 203
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.
**FLEXZONE**

Fridge, Fresco, or Freezer: you can decide on a whim! Need more space for cold drinks? Turn the bottom Flexzone drawer into a Fresco compartment through a simple menu. You have the flexibility to manage your food preservation how you desire.

**ICE MAKER**

Located in the upper section of the Flexzone drawer, the ice maker uses purified water from the integrated filtering system to produce up to 2.2 lbs of your desired sized cube. Activate SuperIce and increase ice production to 3.3 lbs.

**WINE CELLAR**

Natural beechwood shelves accommodate various sized bottles for secure storage and can even be completely removed for greater flexibility. In addition to humidity and temperature control, Wine Cellars utilize anti-vibration technology and triple pane bronze glass doors to reduce UV rays, protecting your wine collection from external conditions.
**NEW SOFIA PROFESSIONAL WINE CELLAR 24”**

**CODE ID**

- **F7PBW24S1-R** (RIGHT DOOR)
- **F7PBW24S1-L** (LEFT DOOR)

**SPECIFICATIONS**

- Cave Storage Compartment, Natural Wood Shelves, for 36 bottles
- Wine Cellar Compartment, Natural Wood Shelves, for 18 bottles
- TriplePlay Refrigeration
- Total No Frost
- LED Lighting
- Brilliant white aluminium interior
- FlexZone Bottom Drawer

**OPTIONAL ACCESSORIES**

- **REFSBSPRO60**
  - Coupling kit with a 36” fridge
- TECHNICAL DWG 180
- TECHNICAL DATA 205

**NEW SOFIA PROFESSIONAL FRIDGE 36”**

**CODE ID**

- **F7PBM36S1-R** (RIGHT DOOR)
- **F7PBM36S1-L** (LEFT DOOR)

**SPECIFICATIONS**

- Fridge Compartment
- Flexzone Bottom Drawer
- Total No Frost
- Stainless Steel Crisper Drawers
- Ice Maker with ice tray
- LED Lighting
- Brilliant white aluminium interior
- Cool Zone 0°C
- Deep-freezing
- Hot air ventilation
- Total No Frost
- Rapid Deep Freezing
- LED lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Ice Maker

**OPTIONAL ACCESSORIES**

- **REFSBSPRO63**
  - Coupling kit with a 24” wine cellar
- **REFSBSPRO72**
  - Two 36” Fridges coupling kit
- TECHNICAL DWG 180
- TECHNICAL DATA 204
## BUILT-IN WINE CELLAR 24"

**24” PROFESSIONAL BUILT-IN WINE CELLAR**

- Cave Storage Compartment,
- Natural Wood Shelves, for 36 bottles
- Wine Cellar Compartment,
- Natural Wood Shelves, for 18 bottles
- TriplePlay Refrigeration
- Total No Frost
- LED Lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Triple Panel Door
- 54 Bottles Capacity

### Code ID

- **F7IBW24O1-R** (RIGHT DOOR)
- **F7IBW24O1-L** (LEFT DOOR)

### Optional Accessories

- **REFHANDPRO24** Sofia Wine Cellar Pro Handle Kit 89
- **REFSBSINT60** Installation Kit 89

### TECHNICAL DWG

- 181

### TECHNICAL DATA

- 205

## SPECIFICATIONS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>Cave Storage</td>
<td>Compartment</td>
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<tr>
<td>Natural Wood Shelves</td>
<td>for 36 bottles</td>
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<td>Wine Cellar Storage</td>
<td>Compartment</td>
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<tr>
<td>Natural Wood Shelves</td>
<td>for 18 bottles</td>
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<tr>
<td>Refrigeration</td>
<td>TriplePlay</td>
</tr>
<tr>
<td>Total Frost</td>
<td>No Frost</td>
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<tr>
<td>Lighting</td>
<td>LED</td>
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<tr>
<td>Noise Level</td>
<td>41 dB</td>
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<tr>
<td>Installation</td>
<td>Integrated</td>
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<tr>
<td>Holiday Mode</td>
<td></td>
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<tr>
<td>Panel Door</td>
<td>Triple</td>
</tr>
<tr>
<td>Bottles Capacity</td>
<td>54</td>
</tr>
</tbody>
</table>

## BUILT-IN FRIDGE 36"

**36” PROFESSIONAL BUILT-IN FRIDGE**

- Cool Zone 0°C
- Deep-freezing
- Hot air ventilation
- Total No Frost
- Rapid Deep Freezing
- LED Lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Ice Maker

### Code ID

- **F7IBM36O1-R** (RIGHT DOOR)
- **F7IBM36O1-L** (LEFT DOOR)

### Optional Accessories

- **REFHANDPRO36** Sofia Fridge Pro Handle Kit 89
- **REFSBSINT60** Installation Kit 89

### TECHNICAL DWG

- 181

### TECHNICAL DATA

- 204

## SPECIFICATIONS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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<tbody>
<tr>
<td>Cool Zone</td>
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<tr>
<td>Deep-freezing</td>
<td></td>
</tr>
<tr>
<td>Hot air ventilation</td>
<td></td>
</tr>
<tr>
<td>Total Frost</td>
<td>No Frost</td>
</tr>
<tr>
<td>Rapid Freezing</td>
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</tr>
<tr>
<td>LED Lighting</td>
<td></td>
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<tr>
<td>Noise Level</td>
<td>41 dB</td>
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<tr>
<td>Installation</td>
<td>Integrated</td>
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<tr>
<td>Holiday Mode</td>
<td></td>
</tr>
<tr>
<td>Ice Maker</td>
<td></td>
</tr>
</tbody>
</table>

## Optional Accessories

- **REFHANDPRO36** Sofia Fridge Pro Handle Kit 89
- **REFSBSINT60** Installation Kit 89

### TECHNICAL DWG

- 181

### TECHNICAL DATA

- 204
SOFIA PROFESSIONAL DISHWASHER 24”
24” INTEGRATED DISHWASHER WITH STAINLESS STEEL PROFESSIONAL EXTERIOR

- Quiet plus – 49 dB
- Stainless steel interior tub
- 10 wash cycles
- Fast wash cycles
- Adjustable height upper rack
- 13 place settings
- Concealed heating element
- Extreme wash (sanitization)
- Professional Handle

SPECIFICATIONS

OPTIONAL ACCESSORIES

TECHNICAL DWG 190
TECHNICAL DATA 206
PROFESSIONAL ACCESSORIES

OPTIONAL

+

...
COLOR KIT

PERSONALIZE WITH COLOR

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.
FREEDOM TO CHOOSE COLOR

PALLADIO WHITE
GLOSSY WHITE - RAL 9016

BLACK VELVET
MATTE BLACK - RAL 9004

RIALTO GREY
MATTE GREY - RAL 9007 "SLATE"

GONDOLA BLACK
GLOSSY BLACK - RAL 9004

VENETIAN RED
GLOSSY RED - RAL 3003
NEW

36"- 30" PROFESSIONAL RANGE DOOR - COLOUR KIT

BLACK VELVET MATTE BLACK - RAL 9004
36" PRO RANGE DOOR CODE PDRKIT36MB
30" PRO RANGE DOOR CODE PDRKIT30MB

VENETIAN RED GLOSSY RED - RAL 3003
36" PRO RANGE DOOR CODE PDRKIT36RD
30" PRO RANGE DOOR CODE PDRKIT30RD

PALLADIO WHITE GLOSSY WHITE - RAL 9016
36" PRO RANGE DOOR CODE PDRKIT36WH
30" PRO RANGE DOOR CODE PDRKIT30WH

PALLADIO WHITE GLOSSY WHITE - RAL 9016
36" PRO RANGE DOOR CODE PDRKIT36MG
30" PRO RANGE DOOR CODE PDRKIT30MG

48" PROFESSIONAL RANGE DOOR - COLOUR KIT

STANDARD VERSION STAINLESS STEEL
48" PRO RANGE DOOR CODE PDRKIT48MB

BLACK VELVET MATTE BLACK - RAL 9004
48" PRO RANGE DOOR CODE PDRKIT48BK

GONDOLA BLACK GLOSSY BLACK - RAL 9004
48" PRO RANGE DOOR CODE PDRKIT48BK

VENETIAN RED GLOSSY RED - RAL 3003
48" PRO RANGE DOOR CODE PDRKIT48RD

PALLADIO WHITE GLOSSY WHITE - RAL 9016
48" PRO RANGE DOOR CODE PDRKIT48WH

RIALTO GREY MATTE GREY - RAL 9007 "SLATE"
48" PRO RANGE DOOR CODE PDRKIT48MG

36" PROFESSIONAL RANGE DOOR - COLOUR KIT

STANDARD VERSION STAINLESS STEEL
36" PRO RANGE DOOR CODE PDRKIT36MB
30" PRO RANGE DOOR CODE PDRKIT30MB

BLACK VELVET MATTE BLACK - RAL 9004
36" PRO RANGE DOOR CODE PDRKIT36RB
30" PRO RANGE DOOR CODE PDRKIT30RB

GONDOLA BLACK GLOSSY BLACK - RAL 9004
36" PRO RANGE DOOR CODE PDRKIT36BK
30" PRO RANGE DOOR CODE PDRKIT30BK

VENETIAN RED GLOSSY RED - RAL 3003
36" PRO RANGE DOOR CODE PDRKIT36RD
30" PRO RANGE DOOR CODE PDRKIT30RD

PALLADIO WHITE GLOSSY WHITE - RAL 9016
36" PRO RANGE DOOR CODE PDRKIT36WH
30" PRO RANGE DOOR CODE PDRKIT30WH

PALLADIO WHITE GLOSSY WHITE - RAL 9016
36" PRO RANGE DOOR CODE PDRKIT36MG
30" PRO RANGE DOOR CODE PDRKIT30MG

PALLADIO WHITE GLOSSY WHITE - RAL 9016
48" PRO RANGE DOOR CODE PDRKIT48WH
48" PRO RANGE DOOR CODE PDRKIT48MG

RIALTO GREY MATTE GREY - RAL 9007 "SLATE"
48" PRO RANGE DOOR CODE PDRKIT48MG
48" PRO RANGE DOOR CODE PDRKIT48WH
NEW

**30” WARMING DRAWERS - COLOUR KIT**

For colour kit purchase order, remember to order both colour kits for the upper and lower door.

**BLACK VELVET**
- **CODE**: PWDKIT30MB
- **STAINLESS STEEL**: BLACK VELVET - RAL 9004
- **STANDARD VERSION**
- 30” Warming Drawers

**STAINLESS STEEL**
- **CODE**: PDRKIT30MB
- **VENETIAN RED**
- **CODE**: PWDKIT30RD
- **GLOSSY RED - RAL 3003**
- **RIALTO GREY**
- **CODE**: PDRKIT30RD
- **MATTE GREY - RAL 9007 “SLATE”**
- **GONDOLA BLACK**
- **CODE**: PWDKIT30BK
- **GLOSSY BLACK - RAL 9004**
- **PALLADIO WHITE**
- **CODE**: PDRKIT30WH
- **GLOSSY WHITE - RAL 9016**
- **RALTO GREY**
- **CODE**: PDRKIT30MG
- **MATTE GREY - RAL 9007 “SLATE”**
36” Telescopic rack  
Telescopic rack for 36” Professional range

30” Telescopic rack  
Telescopic rack for 30” Professional range and built-in oven

18” Telescopic rack  
Telescopic rack for 18” Oven on 48” Professional range

Trilaminate magnetic plates for non induction pots

CODE: FMTRP36
CODE: FMTRP30
CODE: FMTRP18
CODE: INDUKT4
**NEW**

**PROFESSIONAL HOODS**

- Chimney cover for model F6PH48DS1 - 12" high
  
  **CODE** F6CK48-12

- Chimney cover for model F6PH36S1 and F6PH36S3 - 12" high
  
  **CODE** F6CK36-12

- Chimney cover for model F6PH30S1 and F6PH30S2 - 12" high
  
  **CODE** F6CK30-12

- Charcoal filters (for recirculating installations)
  
  **CODE** FMFIL

**PROFESSIONAL CONSERVATION / WINE COOLER**

- Sofia Wine Cellar Pro Handle Kit
  
  **CODE** REFHANDPRO24

- Sofia Fridge Pro Handle Kit
  
  **CODE** REFHANDPRO36

- 36" Pro Fridge and 24" Pro Wine Cellar Installation Kit, Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel.
  
  **CODE** REFSBSPRO60

- 36" Built-In Fridge and 24" Built-In Wine Cellar Installation Kit.
  
  **CODE** REFSBSPRO72
DISTINTO
LINE
This powerful line of products that has, in essence, modularity and the linear stroke of its distinctive features. Like a chef who moves with ease and grace in the kitchen, intuitive displays allow simple recall of recipes and specialties. The functionality of these new ovens equally matches our modern lifestyle, effortlessly allowing us to make the most of our culinary creations. This new standard is the symbol of modernity, created in Italy.
Our Creactive control system combines modern technology with simplicity. The touch screen simplifies all procedures and enhances performance by reducing energy consumption while intensifying cooking modes.

The automatic function control system has safety features providing worry-free operation.
OUR CREACTIVE CONTROL SYSTEM COMBINES MODERN TECHNOLOGY WITH SIMPLICITY

The CREACTIVE operating system combines technology with ease of use. The touch screen simplifies the programming process of the ovens and enhances performance by reducing energy consumption and increasing cooking functions.

TOUCH CONTROL PANEL
Everything is under your control with just a touch on the Creative display.

INTUITIVE
It only takes a moment to easily find the desired function.

MULTITASKING
All functions help to get the best results while preparing your recipes.

CUSTOMIZABLE RECIPES
Recipes to suit every palate have been pre-programmed, but you can modify and customize them to your specific requirements.

DISTINTO OVENS CREATIVE
MULTI-LEVEL COOKING MODE

Internal heat remains constant throughout the oven, while aromas and flavors keep separate thanks to the fan assisted system.

BROIL

The most effective way to brown the exterior of a steak or roast while locking in juices to retain moisture and tenderness.

BAKE

Optimal for perfect baking: flavors blend effortlessly with consistent even heat throughout the oven cavity.

PIZZA MODE 590°F

Simultaneously bake two pizzas in only two and half minutes with the maximum temperature of 590°F (310°C).

CUSTOMIZABLE RECIPES

Cooking times and modes have been preprogrammed, but you can modify and customize your recipes to suit every palate and need.

SELF-CLEANING

The pyrolytic Self-Clean function, selected directly from the display, consists of heating the inside of the oven to very high temperatures in order to burn off any excess grease and food residue. At the end of the procedure, just wipe the remaining residue ashes with a cloth without the use of chemical detergents.
CREACTIVE OVENS

EXTRA LARGE CAVITY
Imagine the efficiency of being able to use multiple levels of a huge oven at once. We consider it an advantage, don’t you?

HALOGEN LIGHTS
700 series ovens have 3 lights 20-watt halogen bulbs provide plenty of light for easy viewing.

CONCEALED BAKE ELEMENTS
The concealed heating element and large broiler make it possible to cook and save energy at the same time.

PYROLYTIC SELF-CLEAN
Simple, hassle free cleaning. At the end of the self-clean cycle, simply wipe away residue with a damp cloth

SAFETY FEATURE: COOL TOUCH DOOR
Rest assured, your hands are safe with us. Our cool-door technology has a proven guarantee.

TELESCOPIC RACK
Our fully retractable telescopic rack makes accessibility to your cooking more convenient.
A modern workhorse that marries style and innovation. With many preset cooking functions, the 700 series ovens help you prepare your meals with efficiency and ease. Child safety locks and cool touch doors ensure you and your family will be protected from high temperatures while cooking and during the self clean cycle. This series offers a versatile self clean mode, a dual convection system for high quality performance and an oversized oven space for big results. With 5 broil levels and a selection of accessories available to you, the 700 series ovens deliver both luxury and convenience.
**OVEN 700 SERIES 30”**

**30" TOUCH CONTROL SINGLE OVEN - STAINLESS STEEL**

**CODE ID**

F7SP30S1

---

**OVEN FUNCTIONS**

Creactive Touch Control System
Dual True Convection
Self Clean Oven
Multi-level cooking
1 Telescopic Rack
Cool Touch Door
TFT Display
Meat Probe
Fast Pre-Heat
Interior Lighting

---

**SPECIFICATIONS**

OVEN
Creactive Touch Control System
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack
Enameled Broiler Pan
Lock Keys
Door Lock

---

**OPTIONAL ACCESSORIES**

FMTR630 30" Telesc. Rack

---

**TECHNICAL DWG**

182

**TECHNICAL DATA**

208

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**OVEN 700 SERIES 30”**

**30" TOUCH CONTROL DOUBLE OVEN - STAINLESS STEEL**

**CODE ID**

F7DP30S1

---

**OVEN FUNCTIONS**

Creactive Touch Control System
Dual True Convection
Self Clean Oven
Multi-level cooking
1 Telescopic Rack per oven
Cool Touch Door
TFT Display
Meat Probe
Fast Pre-Heat
Interior Lighting

---

**SPECIFICATIONS**

OVENS
Creactive Touch Control System
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack per oven
Enameled Broiler Pan
Lock Keys
Door Lock
Meat Probe (only upper oven)
Self Clean

---

**OPTIONAL ACCESSORIES**

FMTR630 30" Telesc. Rack

---

**TECHNICAL DWG**

182

**TECHNICAL DATA**

208
OVEN 700 SERIES 30"

30” TOUCH CONTROL SINGLE OVEN - BLACK GLASS

CODE ID: F7SP30B1

SPECIFICATIONS

OVEN
Creative Touch Control System
Dual True Convection
Self-Cleaning Oven with Multifunction Baking
Black Porcelain Enamel Interior
Cool to the Touch
Extra-Large Baking Cavity and Viewing Area
3 Halogen Lights for Flawless Visibility
Gross Capacity: 4.4 cu. ft.
2 Chromed Racks
1 Telescopic Rack
Enamelled Broil Pan
Lock Keys
Door Lock

OVEN FUNCTIONS
Bake (Cooking Group)
Broil
Convection (Cooking Group)
Keep Warm (Cooking Group)
Recipes
Classic Pizza Function 590°F
Preset Default Temperature
Preheat (Display Instantaneous Temperature)
Fast Preheat Mode
Sabbath Mode
Setting Temperature °C/°F
Setting Weight kg/lb
Event Log (for Service)
Meat Probe
Self-Clean

OPTIONAL ACCESSORIES

FMTR630 30” Telesc. Rack 166

TECHNICAL DWG 182
TECHNICAL DATA 208

CODE ID: F7DP30B1

SPECIFICATIONS

OVEN
Creative Touch Control System
Dual True Convection
Self-Cleaning Oven with Multifunction Baking
Black Porcelain Enamel Interior
Cool to the Touch
Extra-Large Baking Cavity and Viewing Area
3 Halogen Lights for Flawless Visibility
Gross Capacity: 4.4 cu. ft.
2 Chromed Racks
1 Telescopic Rack per Oven
Enameled Broil Pan
Lock Keys
Door Lock

OVEN FUNCTIONS
Bake (Cooking Group)
Broil
Convection (Cooking Group)
Keep Warm (Cooking Group)
Recipes
Classic Pizza Function 590°F
Preset Default Temperature
Preheat (Display Instantaneous Temperature)
Fast Preheat Mode
Sabbath Mode
Setting Temperature °C/°F
Setting Weight kg/lb
Event Log (for Service)
Meat Probe
Self-Clean

OPTIONAL ACCESSORIES

FMTR630 30” Telesc. Rack 166

TECHNICAL DWG 182
TECHNICAL DATA 208

COOKING

COOKING

COOKING

106 106 106
FULGOR MILANO 106 106 107
OVEN 700 SERIES 30"
30" TOUCH CONTROL SINGLE OVEN - WHITE GLASS

- Creactive Touch Control System
- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- 1 telescopic rack

Enamelled Broiler Pan
Lock Keys
Door Lock

CREATIVE COOKING SYSTEM
PIZZA COOKING MODE 590 °F

Oven Functions
- Bake (cooking group)
- Broil
- Convection (cooking group)
- Keep Warm (cooking group)
- Recipes
- Classic Pizza Function 590°F
- Preset default temperature
- Preheat (display instantaneous temperature)
- Fast Preheat Mode
- Sabbath Mode
- Setting Temperature °C/°F
- Setting Weight Kg/lb
- Event Logs (for Service)
- Meat Probe
- Self-Clean

Optional Accessories
- FMTR630 30” Telesc. Rack
- Technical DWG
- Technical Data

Specifications
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- 1 telescopic rack per oven
- Enameled Broiler Pan
- Lock Keys
- Door Lock
- TFT Display
- Meat Probe
- Fast Pre-Heat
- Interior Lighting

Code ID: F7SP30W1

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OVEN 700 SERIES 30"
30" TOUCH CONTROL DOUBLE OVEN - WHITE GLASS

- Creactive Touch Control System
- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility

Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack per oven
Enameled Broiler Pan
Lock Keys
Door Lock

CREATIVE COOKING SYSTEM
PIZZA COOKING MODE 590 °F

Oven Functions
- Bake (cooking group)
- Broil
- Convection (cooking group)
- Keep Warm (cooking group)
- Recipes
- Classic Pizza Function 590°F
- Preset default temperature
- Preheat (display instantaneous temperature)
- Fast Preheat Mode
- Sabbath Mode
- Setting Temperature °C/°F
- Setting Weight Kg/lb
- Event Logs (for Service)
- Meat Probe
- Self-Clean

Optional Accessories
- FMTR630 30” Telesc. Rack
- Technical DWG
- Technical Data

Specifications
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- 1 telescopic rack per oven
- Enameled Broiler Pan
- Lock Keys
- Door Lock
- TFT Display
- Meat Probe
- Fast Pre-Heat
- Interior Lighting

Code ID: F7DP30W1
A sleek European design and flush installation, the 400 series oven shares the same body and soul of the 700 series oven, offering many of the same professional features while providing tremendous value. Available only in a single oven configuration, this series offers an oversized oven capacity, multi pass broil, European convection, concealed bake elements and 8 baking functions; all of which are controlled by an easy to use and extremely reliable control system.

The Athena XS control gives the home chef complete control via easy to use and intuitive controls making this oven a great choice as a primary or secondary oven for a variety of kitchen designs and applications.
OVEN 400 SERIES 30"

**OVEN 400 SERIES 30**

**OVEN FUNCTIONS**

- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil
- Thaw (Defrost)
- Self-Clean

**OVEN**

- Knob and electronic controls
- Single fan true convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamal interior
- Cool to the touch
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- Enamelled Broiler Pan

**SPECIFICATIONS**

**OPTIONAL ACCESSORIES**

- FMTR630 30" Telesc. Rack
- TECHNICAL DWG 162
- TECHNICAL DATA 210

**CODE ID**

F4SP30S1
DRAWER 700 SERIES 30"

30" WARMING DRAWER STAINLESS STEEL DOOR

- Knob Control
- Heavy Duty full extendable telescopic rails
- Large capacity 2.1 cu. ft.
- Convection heating system for more heating distribution
- All stainless steel structure
- Warming Temperature range: min. 86 °F up to 190 °F
- Push-Pull system to open and close door
- 2 Internal lights
- Non-slip rubber mat

SPECIFICATIONS

- WARMING DRAWER
- DRAWER 30” FUNCTIONS
  - Pre-heat dishes
  - Pre-heat coffee cups
  - Keep warm ready food
  - Defrosting
  - Leavening dough
  - Slow cooking min. 86 °F up to 190 °F

OPTIONAL ACCESSORIES

- TECHNICAL DWG: 182
- TECHNICAL DATA: 211

CODE ID: F7DWD30S1

DRAWER 700 SERIES 30"

30" WARMING DRAWER OVERLAY PANEL

- Knob Control
- Installation with Overlay Panel
- Heavy Duty full extendable telescopic rails
- Large capacity 2.1 cu. ft.
- Convection heating system for more heating distribution
- All stainless steel structure
- Warming Temperature range: min. 86 °F up to 190 °F
- Push-Pull system to open and close door
- 2 Internal lights
- Non-slip rubber mat

SPECIFICATIONS

- WARMING DRAWER
- DRAWER 30” FUNCTIONS
  - Pre-heat dishes
  - Pre-heat coffee cups
  - Keep warm ready food
  - Defrosting
  - Leavening dough
  - Slow cooking min. 86 °F up to 190 °F

OPTIONAL ACCESSORIES

- TECHNICAL DWG: 183
- TECHNICAL DATA: 211

CODE ID: F7IWD3001
A standard-setting series with first-class performance. Many preset cooking functions help you prepare your meals with efficiency and ease. The fastest and most versatile self-clean mode available, featuring an automatic door-latch system. Child safety locks and cool-touch doors protect you and your family from high temperatures while cooking and during the self-clean cycle. Compact oven cavity dimensions fit in any kitchen and reduce energy consumption while providing ample space for all your cooking needs. A selection of accessories is available for your convenience.
OVEN 100 SERIES 30”
30” MULTIFUNCTION SELF-CLEAN OVEN

- Knob and electronic controls
- Knob and electronic controls
- True Convection
- Self-Cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Gross capacity 3.0 cu. ft.
- 2 chromed racks
- Enameled Broiler Pan (basin + anti splash)
- 2 Halogen lights

CODE ID: F1SP30S1

SPECIFICATIONS

OVEN
Knob and electronic controls
True Convection
Self-Cleaning oven with Multifunction baking
Black Porcelain enamel interior
1 Halogen light
Gross capacity 2.6 cu. ft.
2 chromed racks
Enameled Broiler Pan (basin + anti splash)

OVEN FUNCTIONS
Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Thaw (Defrost)
Self-Clean

OPTIONAL ACCESSORIES
FMTR 150
FMTR 150
165
165

TECHNICAL DWG
TECHNICAL DATA
163
212

163
212

165
212

TECHNICAL DATA

118 FULGOR MILANO

119 FULGOR MILANO

OVEN 100 SERIES 24”
24” MULTIFUNCTION SELF-CLEAN OVEN

- Knob and electronic controls
- True Convection
- Self-Cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Gross capacity 2.6 cu. ft.
- 2 chromed racks
- Enameled Broiler Pan (basin + anti splash)
- 1 Halogen light

CODE ID: F1SP24S2

SPECIFICATIONS

OVEN
Knob and electronic controls
True Convection
Self-Cleaning oven with Multifunction baking
Black Porcelain enamel interior
Gross capacity 2.6 cu. ft.
2 chromed racks
Enameled Broiler Pan (basin + anti splash)

OVEN FUNCTIONS
Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Thaw (Defrost)
Self-Clean

OPTIONAL ACCESSORIES
FMTERLG
TECHNICAL DWG
TECHNICAL DATA
165
165
212
212
OVEN 100 SERIES 30”

30" MULTIFUNCTION EASY-CLEAN OVEN

- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil
- Lower Conv. Bake
- Thaw (Defrost)

SPECIFICATIONS
- Knob and electronic controls
- True Convection
- Black Porcelain enamel interior
- 1 Halogen light
- Gross capacity 2.6 cu. ft.
- 2 chromed racks
- Enameled Broiler Pan (basin + anti splash)
- Cool Touch Door
- Interior Lighting

OPTIONAL ACCESSORIES
- FMTR 130
- TECHNICAL DWG
- TECHNICAL DATA

CODE ID: F1SM30S1

OVEN 100 SERIES 24”

24" MULTIFUNCTION EASY-CLEAN OVEN

- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil
- Lower Conv. Bake
- Thaw (Defrost)

SPECIFICATIONS
- Knob and electronic controls
- True Convection
- Black Porcelain enamel interior
- 1 Halogen light
- Gross capacity 3.0 cu. ft.
- 2 chromed racks
- Enameled Grill basin
- Cool Touch Door
- Interior Lighting

OPTIONAL ACCESSORIES
- FMTR 130
- TECHNICAL DWG
- TECHNICAL DATA

CODE ID: F1SM24S2
The 400 series “Largo” cooktops utilize the most advanced technology available and combine this with a classic Italian design, resulting in a cooktop that not only performs magnificently but also looks spectacular. A design that lends itself to countless application possibilities, the 400 series cooktops also take cooking and maintenance needs into consideration. All grates are separated in sizes that make them easy to handle and remove for cleaning. The burners are well oriented for ease of use, with unique configurations like a wok burner and fifth burner on a 30” unit, making this cook top one of the most versatile in the category. Explore the Largo cooktop family and enjoy the possibilities; buon appetito!
CONTINUOUS GRATE SURFACE
Move from one burner to the next with ease and safety.

DUAL BURNER
Fulgor-Milano uses a dual-flame European-style sealed burner to deliver a wide range of heat.

SPACE FOR WOK
Our unique configurations allow you to have all the space needed for large pans or even a wok.

EUROPEAN SEALED BURNERS
Designed with only two removable parts, our sealed burners keep spills from leaking inside the cooktop. High quality aluminum.
## COOKTOP 400 SERIES 44"

**GAS COOKTOP**

- 4 gas burners with 1 Dual Flame burner
- Electronic Ignition and Re-ignition
- Flame-out Sensing
- Heavy duty cast iron grates

### SPECIFICATIONS

<table>
<thead>
<tr>
<th>GAS COOKTOP</th>
<th>OPTIONAL ACCESSORIES</th>
<th>pag</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>FMWOK Wok ring</td>
<td>164</td>
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<tr>
<td></td>
<td>FMSIM Simmer plate</td>
<td>164</td>
</tr>
<tr>
<td></td>
<td>FMSPR Small Pot Adapter</td>
<td>164</td>
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<td></td>
<td>TECHNICAL DWG</td>
<td>184</td>
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<tr>
<td></td>
<td>TECHNICAL DATA</td>
<td>214</td>
</tr>
</tbody>
</table>

### OPTIONAL ACCESSORIES

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Burner
- Stainless Steel

---

## COOKTOP 400 SERIES 36"

**GAS COOKTOP**

- 5 gas burners with 1 Dual Flame burner
- Electric Re-ignition system
- Flame-out Sensing
- Heavy duty cast iron grates

### SPECIFICATIONS

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<td></td>
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<td>214</td>
</tr>
</tbody>
</table>

### OPTIONAL ACCESSORIES

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Burner
- Stainless Steel

---
**COOKTOP 400 SERIES 30”**

**30” GAS COOKTOP**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Burner
- Stainless Steel

**GAS COOKTOP**

- 5 gas burners with 1 Dual Flame burner
- Electric Re-ignition system
- Flame-out Sensing
- Heavy duty cast iron grates

**SPECIFICATIONS**

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<tr>
<td>TECHNICAL DWG</td>
<td>185</td>
</tr>
<tr>
<td>TECHNICAL DATA</td>
<td>215</td>
</tr>
</tbody>
</table>

**COOKTOP 400 SERIES 24”**

**24” GAS COOKTOP**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Burner
- Stainless Steel

**GAS COOKTOP**

- 4 gas burners with 1 Dual Flame burner
- Electric Re-ignition system
- Flame-out Sensing
- Heavy duty cast iron grates

**SPECIFICATIONS**

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</tbody>
</table>
Our 700 series induction cooktops follow the same design criteria of all our Fulgor-Milano products; style, function, and performance are at the heart of this product. Like our radiant touch cooktops, the induction units are finished with a subtle yet elegant aluminum trim that exudes luxury while offering all of the features you expect from a premium cooking appliance. Our induction cooktops offer the power and control of a gas cooktop with the cleanability of a radiant cooktop, giving you the best of both worlds. From tempering fine chocolate, braising a classic Ossobuco, or bringing a 15 quart stock pot to boil in minutes, the possibilities are endless with our induction technology.
DISTINTO
INDUCTION COOKTOPS
700 SERIES

EXTRA LARGE ZONE AND BRIDGE ELEMENT
Maximum flexibility in how you use the cooktop.

SLIDE TOUCH CONTROLS
Each cooking zone has its own slide touch control for precise selection of power.

INDUCTION
The pan creating its own heat means cooking safely without compromise. Since there is no heat transfer from a conventional burner through the glass, induction cooking surfaces use the exact amount of energy needed - no more, no less!

FRAME
Aluminum frame stainless steel color: Sophisticated and functional! Adds a touch of elegance while protecting the glass edge.

LOW TEMPERATURE FUNCTION
Low enough to temper chocolate or hold delicate sauces without using a double boiler.
INDUCTION COOKTOPS 700 SERIES 36"

36" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM

CODE ID: F7IT36S1

- Easy Clean Ceramic Glass
- Slide Touch Control
- Bridge Zone
- Pan Detection system
- Residual Heat Sensor
- Frame Creative
- Digital Minute Minder

SPECIFICATIONS

INDUCTION COOKTOP

5 Induction cooking zones
11" large cooking zone
Bridge zone on the right side
Elegant Ceramic glass surface
Premium induction technology
for unsurpassed performance
Melt and Simmering Functions
Residual heat and Power on Indicators
Digital Minute Minder

OPTIONAL ACCESSORIES

- INDUKIT4 Pot Induction Adapter  166
- TECHNICAL DWG  186
- TECHNICAL DATA  216

CODE ID: F7IT30S1

- Easy Clean Ceramic Glass
- Slide Touch Control
- Pan Detection system
- Residual Heat Sensor
- Frame Creative
- Digital Minute Minder

INDUCTION COOKTOP

4 Induction cooking zones
11" cooking zone
Elegant Ceramic glass surface
Premium induction technology
for unsurpassed performance
Melt and Simmering Functions
Residual heat and Power on Indicators
Digital Minute Minder

OPTIONAL ACCESSORIES

- INDUKIT4 Pot Induction Adapter  166
- TECHNICAL DWG  186
- TECHNICAL DATA  217
Beautiful intuitive controls designed with elegance and precision. Radiant touch cooktops deliver quick and reliable performance with maximum flexibility. Touch controls with patented Peacock control sliding bar for power-level selection and fast boil with automatic power reduction.
**ELECTRONIC CONTROL**
Fine-tuning of lower temperatures plus timer function is standard with our slide touch control bar and "Peacock" power display.

**FRAME**
Polished aluminum frame:
Sophisticated and functional.
RADIANT COOKTOP 600 SERIES 36"

36" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM

- Easy Clean Ceramic Glass
- Slide Touch Control
- Bridge Zone
- Triple Radiant
- Timer
- Residual Heat Sensor
- Frame Creative

CODE ID: F6RT36S2

RADIANT COOKTOP 600 SERIES 30"

30" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM

- Easy Clean Ceramic Glass
- Slide Touch Control
- Bridge Zone
- Triple Radiant
- Timer
- Residual Heat Sensor
- Frame Creative

CODE ID: F6RT30S2

SPECIFICATIONS

RADIANT COOKTOP
- Digital Display for Power Level
- Low Power Scale for Delicate Cooking
- Control Display Lock
- Automatic Fast Boil Function
- Power and Hot surface Indication
- Timer Functions
- Timer Display
- Acoustic Buzzer
- Independent timer for each zone
- Booster function for each cooking zone
- Failure Codes Indication

TECHNICAL DWG 187
TECHNICAL DATA 218

OPTIONAL ACCESSORIES pag

RADIANT COOKTOP
- Digital Display for Power Level
- Low Power Scale for Delicate Cooking
- Control Display Lock
- Automatic Fast Boil Function
- Power and Hot surface Indication
- Timer Functions
- Timer Display
- Acoustic Buzzer
- Independent timer for each zone
- Booster function for each cooking zone
- Failure Codes Indication

TECHNICAL DWG 187
TECHNICAL DATA 219

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DISTINTO
RADIANT COOKTOPS
300 SERIES

Our 300 series cooktops offer the same elegant European design and family line as our radiant touch and induction cooktops but in a package that offers great value and performance to the consumer. The manual controls are reliable and accurate and continue to be the most user friendly of all control systems available today. Even the most discerning cooks will be impressed with the functionality and performance of this mainstay. Like all Fulgor-Milano cooktops, the 300 series offers a shallow profile for countless installation options.
As important as it is to have a cooking product give you the performance to create all of your cooking masterpieces, effective ventilation is essential to remove cooking odors and excessive heat from the kitchen. To complement our line of cooking products we offer a complete range of ventilation products which are also handcrafted in Italy and meet all of the criteria one would expect. Quality, performance, fit and finish, are all embodied in our ventilation products. Let us help you find the best solution to meet your individual performance requirements and design needs.
BAFFLE FILTER
Stainless steel and dishwasher safe, our baffle filters allow for perfect filtering of cooking vapors and grease while still offering efficient suction.

LED
For perfect illumination of your cooking surface.

PERFECT QUALITY
Smooth weld finished corner surface.
## HOOD 600 SERIES 34"

**CODE ID**: F6BP34S1

**34" INSERT HOOD**

- CFM max 600
- LED Lighting
- Noise Level 69 (dB)
- Ceiling Installation

### SPECIFICATIONS

<table>
<thead>
<tr>
<th>INSERT HOOD</th>
<th>OPTIONAL ACCESSORIES</th>
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</thead>
<tbody>
<tr>
<td>600 CFM</td>
<td>FMFL Charcoal Filters</td>
<td>166</td>
</tr>
<tr>
<td>69 dB sound rating</td>
<td>TECHNICAL DWG</td>
<td>188</td>
</tr>
<tr>
<td>Pro Baffle Filters</td>
<td>TECHNICAL DATA</td>
<td>221</td>
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<td>LED Lighting</td>
<td></td>
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</tbody>
</table>

### TECHNICAL DWG

- TECHNICAL DWG 188
- TECHNICAL DATA 221

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## HOOD 400 SERIES 28"

**CODE ID**: F4BP28S1

**28" INSERT HOOD**

- CFM max 600
- LED Lighting
- Noise Level 69 (dB)
- Ceiling Installation

### SPECIFICATIONS

<table>
<thead>
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<th>INSERT HOOD</th>
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<td>221</td>
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</table>

### TECHNICAL DWG

- TECHNICAL DWG 188
- TECHNICAL DATA 221
HOOD 400 SERIES 36"

36" UNDERCABINET HOOD

CODE ID
F4UC36S1

SPECIFICATIONS

INSERT HOOD

CFM max 450
LED Lighting
Noise Level 69 (dB)
Wall hung installation

OPTIONAL ACCESSORIES

FMFIL Charcoal filters 186
TECHNICAL DWG 188
TECHNICAL DATA 221

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HOOD 400 SERIES 30"

30" UNDERCABINET HOOD

CODE ID
F4UC30S1

SPECIFICATIONS

INSERT HOOD

CFM max 450
LED Lighting
Noise Level 69 (dB)
Wall hung installation

OPTIONAL ACCESSORIES

FMFIL Charcoal filters 186
TECHNICAL DWG 188
TECHNICAL DATA 221
The fridge was developed to be optimized for complete integration and designed to offer maximum storage capacity. The dual-movement hinges ensure that all the fridge drawers extend fully when open. The interior is a brilliant white, for striking effect.

Fulgor Milano Wine Cellars store wine under ideal conditions, designed to eliminate the four enemies of wine: heat, humidity, light, and vibration. With all of the functional and aesthetic features of our refrigerators, significant attention was paid to the added features of customized humidity and temperature control, ensuring the optimal environment for aging your wine collection.
WINE CELLAR
The electronic control enables the preferred humidity level to be chosen, between high, medium and low, ensuring the correct preservation of corks, a fundamental element for the storage of fine wine. Not just tasting temperature: the Cave storage compartment can also be used to store red wines to be aged over a long period thanks to the accurate temperature and humidity control.

INTERIOR CONVENIENCE
Brilliant white aluminum interior walls combine with a powerful LED lighting system to create a striking effect and a bright interior. With a state of the art adjustable glass shelving system and door bins, convenience is key while the advanced refrigeration system keeps your food fresher longer.

DUOPRO
Dual variable speed compressors and two dedicated evaporators ensure smooth, quiet, energy efficient operation.

SOFT-CLOSING SYSTEM
State-of-the-art mechanisms ensure the slow and silent closing of drawers and doors every time.

OPTIVISION
The Optivision lighting system uses modern LED technology to ensure an optimal view of the interior. Ten LED arrays light the refrigerator compartment from above, while 7 individual spot lights illuminate distinct areas of the fridge and fresh food compartments and Flexzone drawer.

CUSTOM SIZED ICE
With the Ice Maker menu you can choose the size of the ice cubes produced automatically between large and medium.

WINE CELLAR
NOTE:
Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer.

**BUILT-IN WINE CELLAR 24”**

**SPECIFICATIONS**
- Cave Storage Compartment, Natural Wood Shelves, for 36 bottles
- Wine Cellar Compartment, Natural Wood Shelves, for 18 bottles
- TriplePlay Refrigeration
- Total No Frost
- LED Lighting
- Brilliant white aluminium interior
- Flexzone Bottom Drawer
- Overlay Panel

**WINE CELLAR**
- Cool Zone 0°C
- Deep-freezing
- Hot air ventilation
- Total No Frost
- Rapid Deep Freezing
- LED lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Ice Maker

**OPTIONAL ACCESSORIES**

**BUILT-IN FRIDGE 36”**

**SPECIFICATIONS**
- Fridge Compartment
- Flexzone Bottom Drawer
- Total No Frost
- Stainless Steel Drawers
- Ice Maker with Ice tray
- LED Lighting
- Brilliant white aluminium interior
- Overlay Panel

**FRIDGE**
- Cool Zone 0°C
- Deep-freezing
- Hot air ventilation
- Total No Frost
- Rapid Deep Freezing
- LED lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Ice Maker

**OPTIONAL ACCESSORIES**
We love preparing meals for family and friends, but with that comes the clean up. To make life easier, Fulgor Milano offers three distinct styles of dishwashers maintaining the design integrity of your kitchen. Choose between Professional, Distinto, or Integrated which will accept a custom panel to match your cabinets. Our Italian built dishwashers offer all of the features that have become the standard in premium dishwashers models on the market today. Quiet performance, stainless interior, flow-through heater, adjustable upper racks and amazing washing results are just some of the features you can expect from our dishwashers.
**ADJUSTABILITY**
The height-adjustable upper rack easily accommodates a variety of glassware sizes and makes room for larger items below.

**UPPER BASKET**
Designed for better accommodation of different sizes of cups and glasses.

**LOWER BASKET**
Robust and roomy, the lower basket can accommodate large pots.

**MICRO FILTER**
With three levels of filtering, our micro filter gives you the best cleaning performance.

**WATER SOFTENER**
For flawless cleaning even with hard water.

**CUSTOMIZABLE**
Offers flexibility while arranging dishes for wash.
DISHWASHER 600 SERIES 24”
24” INTEGRATED DISHWASHER WITH STAINLESS STEEL EXTERIOR

CODE ID: F6DW24SS1

- Noise Level 49 dB
- Stainless Tub
- Fast Wash Cycle
- China and Crystal Cycle
- 1/2 Load Cycle
- Delayed Start

INTEGRATED DISHWASHER
Quiet plus – 49dB
Stainless steel interior tub
10 wash cycles
Fast wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)

OPTIONAL ACCESSORIES
TECHNICAL DWG: 190
TECHNICAL DATA: 224

DISHWASHER 600 SERIES 24”
24” FULLY INTEGRATED DISHWASHER

CODE ID: F6DW24FI1

- Noise Level 49 dB
- Stainless Tub
- Fast Wash Cycle
- China and Crystal Cycle
- 1/2 Load Cycle
- Delayed Start

INTEGRATED DISHWASHER
Quiet plus – 49dB
Stainless steel interior tub
10 wash cycles
Fast wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)
Custom overlay panel-ready

OPTIONAL ACCESSORIES
TECHNICAL DWG: 190
TECHNICAL DATA: 225
DISTINTO

ACCESSORIES

OPTIONAL

+ ...

FULGOR
MILANO
Small pot reduction  
CODE FMSPR  
Uniquely designed accessory allows you to use pans smaller than 4 inches on a stable, flat cooking surface.

Wok ring  
CODE FMWOK  
For best results with a wok, use this accessory with the high-BTU burner specifically created for wok cooking.

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

30" Telescopic Oven Rack  
CODE FMTR630  
30" Telescopic Oven Rack  
CODE FMTR130  
24" Telescopic guides  
CODE FMTELG
**DISTINTO INDUCTION**

Trilaminate magnetic plates for non induction pots  
**CODE** INDUKIT4

**DISTINTO HOOD**

Charcoal filters (for recirculating installations)  
**CODE** FMFIL

**DISTINTO CONSERVATION / WINE COOLER**

36" Built-In Fridge and 24" Built-In Wine Cellar Installation Kit.  
**CODE** REFSBSINT60

Note: Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer.
TECHNICAL DIMENSION

PROFESSIONAL

AND

DISTINTO
**SOFIA PROFESSIONAL TOP RANGE**

**TECHNICAL DIMENSION**

### 36" GAS TOP RANGE

**CODE ID**: F6GRT365S1

### 30" GAS TOP RANGE

**CODE ID**: F6GRT304S1

### 36" PRO GAS COOK TOP

**CODE ID**: F6PGK365S1

### 30" PRO GAS COOK TOP

**CODE ID**: F6PGK305S1

---

**INDUCTION TOP RANGE**

**CODE ID**: F6IRT304S1

---

**MIN CLEARANCE**

- 2-1/2" (63.5)
- 21" (533)
- 19-9/16", 19-3/4" (497 - 502)
- 36" (914)
- 3-1/2" (89)
- 34-1/2", 34-11/16" (876 - 881)

---

**MIN CLEARANCE**

- 2-1/2" (63.5)
- 30" (762)
- 3-1/2" (89)
- 28-1/2", 28-11/16" (724 - 726)
**DISTINTO OVEN**

**TECHNICAL DIMENSION**

- **DOUBLE OVEN**
  - Code ID: F7DP30S1

- **SINGLE OVEN**
  - Code ID: F7SP30S1

- **WARMING DRAWER**
  - Code ID: F7DWD30S1

**30'' DOUBLE OVEN**

- **Dimensions:**
  - 28-7/16" (722)
  - 24" (610)
  - 29-3/4" (754)

**30'' SINGLE OVEN**

- **Dimensions:**
  - 27-3/8" (701)
  - 24" (610)
  - 29-3/4" (754)

**30'' WARMING DRAWER**

- **Dimensions:**
  - 23-3/4" (744)

**30'' PUSH PULL INOX**

- **Dimensions:**
  - 24" (610)
  - 28-7/16" (722)
  - 9-1/16" (235)

**30'' PUSH PULL OVERLAY PANEL**

- **Dimensions:**
  - 23-3/4" (744)

**24'' SINGLE OVEN**

- **Dimensions:**
  - 22-1/16" (560)
  - 23-3/8" (594)
  - 21-7/8" (556)

**24'' WARMING DRAWER**

- **Dimensions:**
  - 23-3/4" (744)

**24'' PUSH PULL OVERLAY PANEL**

- **Dimensions:**
  - 24" (610)
  - 23-3/4" (744)
  - 9-1/16" (235)

**30'' CODE ID:**

- **F7DP30S1**
- **F7SP30S1**
- **F7DWD30S1**
- **F7WD30S1**

**182** FULGOR MILANO
**MIN CLEARANCE**

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<thead>
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<th>Width</th>
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<th>Max</th>
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<td>F4GK24S1</td>
<td>24&quot;</td>
<td>2-15/16&quot; (76.2)</td>
<td>19-3/8&quot; (493)</td>
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</tbody>
</table>
**DISTINTO HOODS**

**34" INSERT HOOD**  
CODE ID: F6BP34S1  
- 34-1/4" (870)
- 31-5/8" (803)
- 23" (584)
- 10-1/4" (260)
- Ø 5-7/8" (150)

**28" INSERT HOOD**  
CODE ID: F4BP28S1  
- 28-3/8" (720)
- 25-3/4" (654)
- 15-3/4" (400)
- 10-3/8" (264)
- Ø 5-15/16" (151)

**36" UNDERCABINET HOOD**  
CODE ID: F4UC36S1  
- 83-1/2" (2102)
- 23" (584)
- 21" (535)
- 10-1/4" (260)
- Ø 5-7/8" (150)

**30" UNDERCABINET HOOD**  
CODE ID: F4UC30S1  
- 83-1/2" (2102)
- 22" (560)
- 10-1/4" (260)
- 3/4" (20)
- 2-3/8" (50)

**DISTINTO CONSERVATION**

**36" NEW BUILT-IN FRIDGE LEFT DOOR**  
BUILT-IN FRIDGE RIGHT DOOR  
CODE ID: F7IBM3601-L, F7IBM3601-R

**24" NEW BUILT-IN WINE CELLAR LEFT DOOR**  
BUILT-IN WINE CELLAR RIGHT DOOR  
CODE ID: F7IBW2401-L, F7IBW2401-R

**TECHNICAL DIMENSION**

- Ø 5-15/16" (151)
- 23" (584)
- 31-5/8" (803)
- 34-1/4" (870)
- 10-1/4" (260)
- Ø 5-7/8" (150)

**TECHNICAL DIMENSION**

- Ø 5-7/8" (150)
- 12" (305)
- 10-1/4" (260)
- 2-3/8" (50)
- 18-5/8" (474)

**TECHNICAL DIMENSION**

- 9-3/4" (248)
- 83-1/2" (2102)
- 23" (584)
- 18-3/4" (474)
- 3/8" (9,5)

**TECHNICAL DIMENSION**

- 10-3/8" (264)
- 15-3/4" (400)
- 14-1/4" (362)
- 26-1/8" (664)
- 10-5/16" (262)

**TECHNICAL DIMENSION**

- 12-1/16" (306)
- 11-5/8" (295)
- 11-9/16" (294)
- 2-3/8" (60)
- 3/8" (10)

**TECHNICAL DIMENSION**

- 36" (913)
- 32-1/16" (814)
- 30" (758)
- 10-3/8" (264)
- 2-3/8" (60)

**TECHNICAL DIMENSION**

- 36" (913)
- 24" (600)
- 29-7/8" (758)
- 2-3/8" (60)
- 18-5/8" (474)

**TECHNICAL DIMENSION**

- 35-1/2" (900)
- 22" (560)
- 2-3/8" (60)
- 23-3/4" (600)
- 2" (50)
**TECHNICAL DATA**

**INTEGRATED DISHWASHERS**

<table>
<thead>
<tr>
<th>MIN</th>
<th>MAX</th>
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<tbody>
<tr>
<td>23-5/8&quot; (600)</td>
<td>3-9/16&quot; (90)</td>
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<tr>
<td>22-5/8&quot; (575)</td>
<td>7-1/8&quot; (181)</td>
</tr>
<tr>
<td>4-3/4&quot; (121)</td>
<td>33-7/8&quot; (860)</td>
</tr>
<tr>
<td>1-15/16&quot; (49)</td>
<td>33-13/16&quot; (589)</td>
</tr>
<tr>
<td>0&quot; (0)</td>
<td>3-15/16&quot; (100)</td>
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**FULLY INTEGRATED DISHWASHERS**

<table>
<thead>
<tr>
<th>MIN</th>
<th>MAX</th>
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<tr>
<td>23-5/8&quot; (600)</td>
<td>3-9/16&quot; (90)</td>
</tr>
<tr>
<td>22-5/8&quot; (575)</td>
<td>7-1/8&quot; (181)</td>
</tr>
<tr>
<td>4-3/4&quot; (121)</td>
<td>33-7/8&quot; (860)</td>
</tr>
<tr>
<td>1-15/16&quot; (49)</td>
<td>33-13/16&quot; (589)</td>
</tr>
<tr>
<td>0&quot; (0)</td>
<td>3-15/16&quot; (100)</td>
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**TECHNICAL DATA**

**Series**

<table>
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<tr>
<th>Code ID</th>
<th>48&quot; DUAL FUEL PROFESSIONAL RANGE</th>
<th>30&quot; DUAL FUEL PROFESSIONAL RANGE</th>
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<tbody>
<tr>
<td></td>
<td>FP4F486GS1</td>
<td>FP4F306GS1</td>
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<tr>
<td>Name</td>
<td>Professional Milano - Stainless Steel</td>
<td>Professional Milano - Stainless Steel</td>
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<tr>
<td>Color</td>
<td>MINT / WHITE</td>
<td>MINT / WHITE</td>
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**CONTROL PANEL**

|        |        |        |
|        |        |        |

**COOKTOP**

<table>
<thead>
<tr>
<th>Type</th>
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<tbody>
<tr>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

**CONVECTION/ACCESSORIES**

|        |        |        |
|        |        |        |

**OVEN**

|        |        |        |
|        |        |        |

**ELECTRIC OVEN FEATURES**

|        |        |        |
|        |        |        |

**INSTRUCTIONS FOR USE**

**Use & Care Manual / Installation Manual**

|        |        |        |
|        |        |        |

**NEW FULGOR**

|        |        |        |
|        |        |        |

**MILANO**

|        |        |        |
|        |        |        |

**FULGOR**

|        |        |        |
|        |        |        |

**FULGOR MILANO**

|        |        |        |
|        |        |        |

**SOBIA**

|        |        |        |
|        |        |        |

**SOFIA**

|        |        |        |
|        |        |        |
### SOFIA

**ALL GAS PROFESSIONAL RANGE**

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>36&quot; ALL GAS PROFESSIONAL RANGE FHPGR6652</th>
<th>30&quot; ALL GAS PROFESSIONAL RANGE FHPGR6452</th>
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<tbody>
<tr>
<td>Series</td>
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<tr>
<td>Finish</td>
<td>Professional Design - Stainless Steel</td>
<td>Professional Design - Stainless Steel</td>
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<tr>
<td>CONTROL PANEL</td>
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<td></td>
</tr>
<tr>
<td>Ignition</td>
<td>Mechanical</td>
<td>Mechanical</td>
</tr>
<tr>
<td>Flame-out setting</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Top Mount Wok Burner</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>L.P. Conversion Kit</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Dual Ovem Brisk Burner</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Heat Flow from Various Zones</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Burner Types</td>
<td>All Dual Flame/Simmer Burner</td>
<td>All Dual Flame/Simmer Burner</td>
</tr>
<tr>
<td>Power (Front-L,Front-R)(Max/Min) BTU/h</td>
<td>17000 (BTU/h) - 5000W / 750 (BTU/h) - 220W</td>
<td>12000 (BTU/h) - 3500W / 750 (BTU/h) - 220W</td>
</tr>
<tr>
<td>Power (Max/Min) NG BTU/h</td>
<td>21500 (BTU/h) - 6300W</td>
<td>16000 (BTU/h) - 4800W</td>
</tr>
<tr>
<td>Power (Max/Min) LP BTU/h</td>
<td>17000 (BTU/h) - 5000W</td>
<td>13000 (BTU/h) - 3800W</td>
</tr>
<tr>
<td>Rack Positions</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Oven</td>
<td>Gas - Dual Convction</td>
<td>Gas - Dual Convction</td>
</tr>
<tr>
<td>Temperature Regulation</td>
<td>Electronic Thermostatic control</td>
<td>Electronic Thermostatic control</td>
</tr>
<tr>
<td>DISPLAY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Finish Professional Design - Stainless Steel</td>
<td>Professional Design - Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>COOKTOP FEATURES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven Lights</td>
<td>Bake Oven Lights</td>
<td>Bake Oven Lights</td>
</tr>
<tr>
<td>Oven Door(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven Glass Window</td>
<td>Deep Embossed Extra Wide Window</td>
<td>Deep Embossed Extra Wide Window</td>
</tr>
<tr>
<td>Door Hinges - Soft-closing System</td>
<td>Heavy Duty Steady Ti</td>
<td>Heavy Duty Steady Ti</td>
</tr>
<tr>
<td>Handle Style</td>
<td>Stainless Steel Tube with Metal End caps</td>
<td>Stainless Steel Tube with Metal End caps</td>
</tr>
<tr>
<td>CABINET</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glass Luminosity (BA)</td>
<td>3.7</td>
<td>3.9</td>
</tr>
<tr>
<td>Usable Capacity (BA)</td>
<td>6.5</td>
<td>6.5</td>
</tr>
<tr>
<td>Cavity Enamel Colour</td>
<td>Black</td>
<td>Black</td>
</tr>
<tr>
<td>Back Panels</td>
<td>Grey</td>
<td>Grey</td>
</tr>
<tr>
<td>Oven Lights</td>
<td>30W Halogen</td>
<td>30W Halogen</td>
</tr>
<tr>
<td>Drip Tray System</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Power (Max) NG BTU/h</td>
<td>21500 (BTU/h) - 6300W</td>
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<tr>
<td>OVEN ACCESSORIES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Enamelled Boiler Pan (basin - anti splash)</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Overall dim - Width</td>
<td>35 - 3/4&quot;</td>
<td>29 - 3/4&quot;</td>
</tr>
<tr>
<td>Overall dim - Height</td>
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<td>29 - 3/4&quot;</td>
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<td>1800W - 1.1A</td>
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### SOFIA

**INDUCTION PROFESSIONAL RANGE**

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<td>Professional Design - Stainless Steel</td>
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<tr>
<td>CONTROL PANEL</td>
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<tr>
<td>Ignition</td>
<td>Mechanical</td>
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<td></td>
</tr>
<tr>
<td>Overall dim - Width</td>
<td>35 - 3/4&quot;</td>
<td>29 - 3/4&quot;</td>
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<tr>
<td>Overall dim - Height</td>
<td>29 - 3/4&quot;</td>
<td>29 - 3/4&quot;</td>
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<td>Weight (kg)</td>
<td>111.5</td>
<td>111.5</td>
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<td>POWER / RATING(100, 90 Hz)</td>
<td>2200W - 1.1A</td>
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### TECHNICAL DATA

**36" ALL GAS PROFESSIONAL RANGE FHPGR6652**

- **Generic Type**: Gas (NG) or LP
- **Cooking Surface**: BBQ & Charcoal Grill
- **Gross Weight**: 377 lbs (171 kg)
- **Overall dim - Depth**: 29 3/4" (756 mm)
- **Overall dim - Width**: 35 3/4" (910 mm)
- **Usable Capacity (cu ft)**: 4.4
- **Gross Capacity (cu ft)**: 5.7
- **Door Hinges**: Soft-closing System
- **Handle Style**: Stainless Steel Tube with Metal End caps
- **DIMENSIONS/WEIGHT**
  - **Gross Weight**: 377 lbs (171 kg)
  - **Overall dim - Depth**: 29 3/4" (756 mm)
  - **Overall dim - Width**: 35 3/4" (910 mm)

**30" ALL GAS PROFESSIONAL RANGE FHPGR6452**

- **Generic Type**: Gas (NG) or LP
- **Cooking Surface**: BBQ & Charcoal Grill
- **Gross Weight**: 322 lbs (146 kg)
- **Overall dim - Depth**: 29 3/4" (756 mm)
- **Overall dim - Width**: 29 3/4" (758 mm)
- **Usable Capacity (cu ft)**: 3.6
- **Gross Capacity (cu ft)**: 4.4
- **Door Hinges**: Soft-closing System
- **Handle Style**: Stainless Steel Tube with Metal End caps
- **DIMENSIONS/WEIGHT**
  - **Gross Weight**: 322 lbs (146 kg)
  - **Overall dim - Depth**: 29 3/4" (756 mm)
  - **Overall dim - Width**: 29 3/4" (758 mm)

**36" INDUCTION PROFESSIONAL RANGE FHPIMR6651**

- **Generic Type**: Induction
- **Cooking Surface**: Ceramic Glass
- **Gross Weight**: 377 lbs (171 kg)
- **Overall dim - Depth**: 29 3/4" (756 mm)
- **Overall dim - Width**: 35 3/4" (910 mm)
- **Usable Capacity (cu ft)**: 4.4
- **Gross Capacity (cu ft)**: 5.7
- **Door Hinges**: Soft-closing System
- **Handle Style**: Stainless Steel Tube with Metal End caps
- **DIMENSIONS/WEIGHT**
  - **Gross Weight**: 377 lbs (171 kg)
  - **Overall dim - Depth**: 29 3/4" (756 mm)
  - **Overall dim - Width**: 35 3/4" (910 mm)

**30" INDUCTION PROFESSIONAL RANGE FHPIMR6451**

- **Generic Type**: Induction
- **Cooking Surface**: Ceramic Glass
- **Gross Weight**: 322 lbs (146 kg)
- **Overall dim - Depth**: 29 3/4" (756 mm)
- **Overall dim - Width**: 29 3/4" (758 mm)
- **Usable Capacity (cu ft)**: 3.6
- **Gross Capacity (cu ft)**: 4.4
- **Door Hinges**: Soft-closing System
- **Handle Style**: Stainless Steel Tube with Metal End caps
- **DIMENSIONS/WEIGHT**
  - **Gross Weight**: 322 lbs (146 kg)
  - **Overall dim - Depth**: 29 3/4" (756 mm)
  - **Overall dim - Width**: 29 3/4" (758 mm)
## Professional Single Oven

**Code ID:** 30” Professional Single Oven

**Model:** F6PSP30S1

### Specifications:

- **Series:** 600
- **Finish:** Professional Design - Stainless Steel
- **Control Panel:**
  - Type: Dual True Convection
  - Temperature Regulation: Electronic Control (min/max 170/550°F - 75/290°C)
- **Oven Functions:**
  - Pyrolytic Self-Clean
  - True Convection
  - Dehydrate
  - Convection Bake
  - Thaw (Defrost)
  - Convection Roast
  - Proof (Warm)
  - Keep Warm (Warm Plus)
- **Display:**
  - Clock
  - Temperature
  - Timer
  - White LED
- **Language:** English
- **OVEN DOOR(S):**
  - Oven Glass Window: Large See Through Glass
  - Door Cooling System: 4 Heat Resistant Glasses
  - Door Hinges: Heavy Duty Steady 1/4 Turn
  - Handle Style: Tubular Steel
- **Oven Cavity:**
  - Gross Capacity (cbft): 4.4
  - Usable Capacity (cbft): 4.1
  - Rack Positions: 6
  - Oven Lights: 3x20W Halogen
- **Heating Elements:**
  - Broil Upper Heating Element: 3500 W
  - Upper Auxiliary Element: 1032 W
  - Concealed Bake Lower Heating Element: 3000 W
  - Convection Element: 2 x 1300 W
- **OVEN ACCESSORIES:**
  - Chromium Racks: 2
  - Enamelled Broiler Pan: 1
  - Telescopic Centered Rack: 1
- **Dimensions/Weight:**
  - Overall dim - Width: 29 7/8” (758 mm)
  - Overall dim - Height: 10 3/8” (264 mm)
  - Overall dim - Depth: 23” (583 mm)
  - Cut-out - Width: 28 7/16” (722 mm)
  - Cut-out - Height: 9 1/4” (235 mm)
  - Cut-out - Depth: 24” (610 mm)
  - Net Weight: 68.5 lbs (31 Kg)
  - Gross Weight: 75.2 lbs (34.1 Kg)

## Professional Double Oven

**Code ID:** 30” Professional Double Oven

**Model:** F6PDP30S1

### Specifications:

- **Series:** 600
- **Finish:** Professional Design - Stainless Steel
- **Control Panel:**
  - Type: Dual True Convection
  - Temperature Regulation: Electronic Control (min/max 170/550°F - 75/290°C)
- **Oven Functions:**
  - Pyrolytic Self-Clean
  - True Convection
  - Dehydrate
  - Convection Bake
  - Thaw (Defrost)
  - Convection Roast
  - Proof (Warm)
  - Keep Warm (Warm Plus)
- **Display:**
  - Clock
  - Temperature
  - Timer
  - White LED
- **Language:** English
- **OVEN DOOR(S):**
  - Oven Glass Window: Large See Through Glass
  - Door Cooling System: 4 Heat Resistant Glasses
  - Door Hinges: Heavy Duty Steady 1/4 Turn
  - Handle Style: Tubular Steel
- **Oven Cavity:**
  - Gross Capacity (cbft): 4.4
  - Usable Capacity (cbft): 4.1
  - Rack Positions: 6
  - Oven Lights: 3x20W Halogen
- **Heating Elements:**
  - Broil Upper Heating Element: 3500 W
  - Upper Auxiliary Element: 1032 W
  - Concealed Bake Lower Heating Element: 3000 W
  - Convection Element: 2 x 1300 W
- **OVEN ACCESSORIES:**
  - Chromium Racks: 2
  - Enamelled Broiler Pan: 1
  - Telescopic Centered Rack: 1
- **Dimensions/Weight:**
  - Overall dim - Width: 29 7/8” (758 mm)
  - Overall dim - Height: 10 3/8” (264 mm)
  - Overall dim - Depth: 23” (583 mm)
  - Cut-out - Width: 28 7/16” (722 mm)
  - Cut-out - Height: 9 1/4” (235 mm)
  - Cut-out - Depth: 24” (610 mm)
  - Net Weight: 68.5 lbs (31 Kg)
  - Gross Weight: 75.2 lbs (34.1 Kg)
### SOFIA PROFESSIONAL GAS RANGE TOP

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<th>30&quot; PROFESSIONAL GAS RANGE TOP</th>
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<td>F6GRT304S1</td>
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<td>Series</td>
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<td>Professional Design - Stainless Steel</td>
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<td>GAS (NG or LP)</td>
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<td>Finish</td>
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<td>Control Panel</td>
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<td>4 Heavy Duty Knobs</td>
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<td>4 Heavy Duty Knobs</td>
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<td>Cooking Surface</td>
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<tr>
<td>Electric Ignition</td>
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<td>Flame-Out Sensing</td>
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<td>Top Mount Ignition</td>
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<tr>
<td>Dual Crown Brass Burner</td>
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<tr>
<td>Simmer Plate</td>
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<tr>
<td>Wok Ring</td>
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<tr>
<td>Heavy Duty Cast Iron Grates</td>
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<td>2</td>
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<td>4</td>
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<tr>
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<td>20000 BTU/h - 5800W / 750 BTU/h - 220V</td>
<td>18000 BTU/h - 5300W / 750 BTU/h - 220V</td>
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<td>Power Front R (Max/Min):NG</td>
<td>18000 BTU/h - 5300W / 750 BTU/h - 220V</td>
<td>18000 BTU/h - 4400W / 750 BTU/h - 220V</td>
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<td>Power Max/Min LP</td>
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<td>10000 BTU/h - 4400W / 750 BTU/h - 220V</td>
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<td>DIMENSIONS/WEIGHT</td>
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<tr>
<td>Overall Dimensions</td>
<td>35 - 3/4&quot; x 30&quot; (910 mm)</td>
<td>29 - 3/4&quot; x 30&quot; (756 mm)</td>
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<tr>
<td>Overall Dimensions - Width</td>
<td>35 - 3/4&quot; x 30&quot; (910 mm)</td>
<td>29 - 3/4&quot; x 30&quot; (756 mm)</td>
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<tr>
<td>Overall Dimensions - Height</td>
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<td>2&quot; x 29&quot; (51 mm)</td>
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<td>Cut-Out - Width</td>
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<td>30&quot; (762 mm)</td>
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<td>Cut-Out - Depth (min)</td>
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<td>Power Cable</td>
<td>Nema 5-15P</td>
<td>Nema 5-15P</td>
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<tr>
<td>INSTRUCTIONS FOR USE</td>
<td>English / French / Spanish</td>
<td>English / French / Spanish</td>
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### SOFIA PROFESSIONAL INDUCTION RANGE TOP

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<td>FINISH</td>
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<td>COOKTOP</td>
<td>INDUCTION</td>
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<tr>
<td>Type</td>
<td>INDUCTION</td>
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<tr>
<td>Finish</td>
<td></td>
</tr>
<tr>
<td>Control Panel</td>
<td>4 Heavy Duty Knobs</td>
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<td>Control Type</td>
<td>4 Heavy Duty Knobs</td>
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<td>Control Surface</td>
<td>Ceramic Glass</td>
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<td>INDUCTION COOKTOP FEATURES</td>
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<td>Pot Detection System</td>
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<tr>
<td>Child Lock Function</td>
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<td>Failure Codes Indication</td>
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<td>Setting Function (115°F - 44°C)</td>
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<td>Warming Function (100°F - 10°C)</td>
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<td>Booster/Pot Boil Function for Each Zone</td>
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<td>Automatic Heat-up Time</td>
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<td>Residual Heat Indication</td>
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<td>Cooking Zones</td>
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<tr>
<td>Burner types (Front-L) - Power (Max/Booster)</td>
<td>Inductor 9&quot; (230 mm) 2300W / 3700W</td>
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<tr>
<td>Burner types (Front-R) - Power (Max/Booster)</td>
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<td>Overall Dimensions</td>
<td>29 - 3/4&quot; x 24&quot; (762 mm)</td>
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<tr>
<td>Overall Dimensions - Width</td>
<td>29 - 3/4&quot; x 24&quot; (762 mm)</td>
</tr>
<tr>
<td>Overall Dimensions - Height</td>
<td>2&quot; x 29&quot; (51 mm)</td>
</tr>
<tr>
<td>Cut-Out - Width</td>
<td>30&quot; (762 mm)</td>
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<tr>
<td>Cut-Out - Height (min)</td>
<td>179 mm</td>
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<td>Cut-Out - Depth (min)</td>
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<td>Power Cable</td>
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<tr>
<td>INSTRUCTIONS FOR USE</td>
<td>English / French / Spanish</td>
</tr>
</tbody>
</table>

**TECHNICAL DATA**

**TECHNICAL DATA**
### SOFIA PROFESSIONAL PRO GAS COOK TOP

#### CODE ID
- **36" PROFESSIONAL PRO GAS COOK TOP**
- **F6PGK365S1**

#### Series
- 600

#### CONTROL PANEL
- Finish: Stainless Steel
- Type: Knobs

#### COOKTOP
- Type: GAS (NG or LP)
- Cooking Surface: Matte Black Enamel
- **GAS COOKTOP FEATURES**
  - Electric Re-ignition system •
  - Flame-out sensing •
  - Dual Crown Brass Burner •
  - Simmer Plate Optional
  - Small Pot Insert (for single burners only) Optional
  - Wok Ring (for dual burner only) Optional
  - Heavy Duty Cast Iron Grates 3
- **Cooking Zones**
  - All Brass Dual Flame/Simmer Burner
- **Brass Burners types**
  - Power (Max/Min) (Front-L): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Front-Center): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Front-R): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Rear-L): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Rear-Center): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Rear-R): 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W

#### DIMENSIONS/WEIGHT
- **Overall dim - Width**: 36" (914 mm)
- **Overall dim - Height**: 4 5/8" (118 mm)
- **Overall dim - Depth**: 21" (533 mm)
- **Cut-out - Width (min - max)**: 34 1/2" - 34 - 11/16" (876 mm) - (881 mm)
- **Cut-out - Height (min)**: 3 3/8" (87 mm)
- **Cut-out - Depth (min - max)**: 19 - 9/16" - 19 - 3/4" (497 mm) - (502 mm)
- **Gross Weight**: 73 lbs (33.2 kg)

#### POWER / RATINGS (120 V, 60 HZ)
- **Amps**: 0.1A
- **Max Power**: 80000 (BTU/h) - 23480W
- **Power Cable**: Nema 5-15P

#### INSTRUCTIONS FOR USE
- Use & Care Manual / Installation Manual: English / French / Spanish

### CODE ID
- **30" PROFESSIONAL PRO GAS COOK TOP**
- **F6PGK305S1**

#### Series
- 600

#### CONTROL PANEL
- Finish: Stainless Steel
- Type: Knobs

#### COOKTOP
- Type: GAS (NG or LP)
- Cooking Surface: Matte Black Enamel
- **GAS COOKTOP FEATURES**
  - Electric Re-ignition system •
  - Flame-out sensing •
  - Brass Burners types
  - Power (Max/Min) (Front-L): 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Rear-L): 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W
  - Power (Max/Min) (Center): 10000 (BTU/h) - 2940W / 750 (BTU/h) - 220W
  - Power (Max/Min) (Front-R): 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W
  - Power (Max/Min) (Rear-R): 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W

#### DIMENSIONS/WEIGHT
- **Overall dim - Width**: 30" (762 mm)
- **Overall dim - Height**: 4 5/8" (118 mm)
- **Overall dim - Depth**: 21" (533 mm)
- **Cut-out - Width (min - max)**: 28" - 1/2 , 28" - 11/16 (724 mm)  - (729 mm)
- **Cut-out - Height (min)**: 3 3/8" (87 mm)
- **Cut-out - Depth (min - max)**: 19" - 9/16 , 19" - 3/4 (497 mm) - (502 mm)
- **Gross Weight**: 61 lbs (27.5 kg)

#### POWER / RATINGS (120 V, 60 HZ)
- **Amps**: 0.1A
- **Max Power**: 57000 (BTU/h) - 16730W
- **Power Cable**: Nema 5-15P

#### INSTRUCTIONS FOR USE
- Use & Care Manual / Installation Manual: English / French / Spanish
# SOFIA
## PROFESSIONAL HOOD

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<td>Professional Design - Stainless Steel (AISI 430)</td>
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<td>860W - 7.8A</td>
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<td>Use &amp; Care Manual / Installation Manual</td>
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## NEW

### TECHNICAL DATA

![Image](image_url)
### 36" Professional Fridge

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<tr>
<td>Annual Energy Usage</td>
<td>$69 ($71 kW)</td>
<td>$70 ($60 kW)</td>
</tr>
<tr>
<td>Noise Level (dB)</td>
<td>42</td>
<td>42</td>
</tr>
<tr>
<td>Fridge Compartment capacity (cubic ft)</td>
<td>14.7</td>
<td>14.7</td>
</tr>
<tr>
<td>Flexzone Bottom-Drawer capacity (cubic ft)</td>
<td>3.8</td>
<td>3.8</td>
</tr>
<tr>
<td><strong>FEATURES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fridge Compartment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glass Shelves</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Adjustable Door Shelves</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Micro-hit, micro-friction Soft Shelves</td>
<td>2 Low temp</td>
<td>2 Low temp</td>
</tr>
<tr>
<td>Flexzone Bottom-Drawer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Painted Drawers</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Internal Drawers</td>
<td>1 + 1 ice tray</td>
<td>1 + 1 ice tray</td>
</tr>
<tr>
<td>Ice Maker</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No Frost</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flexzone</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Top/Bottom hinges</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DIMENSIONS/WEIGHT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width in</td>
<td>35 - 3/8&quot; (900 mm)</td>
<td>35 - 3/8&quot; (900 mm)</td>
</tr>
<tr>
<td>Height in</td>
<td>83 - 1/2&quot; (213 mm)</td>
<td>83 - 1/2&quot; (213 mm)</td>
</tr>
<tr>
<td>Minimum inner height in</td>
<td>84&quot; (214 mm)</td>
<td>84&quot; (214 mm)</td>
</tr>
<tr>
<td>Door clearance in</td>
<td>57 - 3/8&quot; (1470 mm)</td>
<td>57 - 3/8&quot; (1470 mm)</td>
</tr>
<tr>
<td>Door opening angle</td>
<td>105°</td>
<td>105°</td>
</tr>
<tr>
<td>Net Weight</td>
<td>540 lbs (245 kg)</td>
<td>474 lbs (215 kg)</td>
</tr>
</tbody>
</table>

### 24" Professional Wine Cellar

<table>
<thead>
<tr>
<th>Code ID</th>
<th>24&quot; Professional Wine Cellar</th>
<th>24&quot; Built-In Wine Cellar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series</td>
<td>700</td>
<td>700</td>
</tr>
<tr>
<td>Finish</td>
<td>Professional Design - Stainless Steel</td>
<td>Distinto - Overlay Panel</td>
</tr>
<tr>
<td><strong>PERFORMANCES/CAPACITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Noise Level (dB)</td>
<td>41</td>
<td>41</td>
</tr>
<tr>
<td>Reserve Compartment capacity (bottles)</td>
<td>18</td>
<td>18</td>
</tr>
<tr>
<td>Fridge Compartment capacity (cubic ft)</td>
<td>3.8</td>
<td>3.8</td>
</tr>
<tr>
<td><strong>FEATURES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Reserve Compartment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Natural wood shelves</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Wine Cellar Compartment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Natural wood shelves</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Flexzone Bottom-Drawer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Painted Drawers</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Internal Drawers</td>
<td>1 + 1 ice tray</td>
<td>1 + 1 ice tray</td>
</tr>
<tr>
<td>Ice Maker</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No Frost</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flexzone</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Top/Bottom hinges</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DIMENSIONS/WEIGHT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width in</td>
<td>23 - 5/8&quot; (600 mm)</td>
<td>23 - 5/8&quot; (600 mm)</td>
</tr>
<tr>
<td>Height in</td>
<td>83 - 1/2&quot; (213 mm)</td>
<td>83 - 1/2&quot; (213 mm)</td>
</tr>
<tr>
<td>Minimum inner height in</td>
<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
</tr>
<tr>
<td>Door clearance in</td>
<td>94&quot; (218 mm)</td>
<td>94&quot; (218 mm)</td>
</tr>
<tr>
<td>Door opening angle</td>
<td>105°</td>
<td>105°</td>
</tr>
<tr>
<td>Net Weight</td>
<td>463 lbs (210 kg)</td>
<td>386 lbs (175 kg)</td>
</tr>
</tbody>
</table>
## SOFIA

### INTEGRATED DISHWASHER

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>24&quot; INTEGRATED DISHWASHER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series</td>
<td>600</td>
</tr>
<tr>
<td>Finish</td>
<td>Stainless steel - Interior hub</td>
</tr>
</tbody>
</table>

### PERFORMANCES

- Place Settings: 13
- Energy Consumption (kWh / year): 265
- Water Consumption (liters / year): 3360
- Sound level (dB): 50

### HYDRO CONTROLS

- Program Selector: Grey Push Buttons
- On / Off button: •
- Number of Buttons: 4
- Program Gauge: Red
- Temperature: 38° - 45° - 55° - 65° - 70°
- Delay Timer: Display 1 digit 9h
- Rinse Aid Level Indicator: Light
- Acoustic Signal at End:
- **PROGRAMMES**
  - Wash programs: 10
  - Program:
    - Rapid 27' Normal (Energy Star)
    - Crystal Extreme wash (Sanitization)
    - Daily half load
    - Rinse
    - Eco quick
    - Normal quick

### FEATURES

- Tub Material: Stainless Steel
- Interior Door: Stainless Steel
- Lower Spray Arm: •
- Top Spray Arm: •
- Aquastop: Full
- Keel Element: Concealed heating element
- Turbidity Sensor: •
- Hinges: Fixed Fulcrum - Not Adjustable
- Rear Foot Adjustment: •
- Water Hardness Max: 100°fH; 58°dH

### BASKETS

- Basket Color: Grey
- Lower Basket: •
- Upper Basket: •
- Upper Basket Adjustment: Automatic - 3 levels
- Cutlery Basket: 13 settings

### DIMENSIONS/WEIGHT

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Width: 23 - 9/16&quot; (598 mm)</th>
<th>Height: 33 - 13/16&quot;, 35 - 3/4&quot; (860 mm - 910 mm)</th>
<th>Depth: 23 - 3/16&quot; (589 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall dimensions</td>
<td>33 - 13/16&quot;, 35 - 3/4&quot; (860 mm - 910 mm)</td>
<td>23 - 3/8&quot; (590 mm)</td>
<td>23 - 5/8&quot; (595 mm)</td>
</tr>
<tr>
<td>Cut-out: Width</td>
<td>23 - 5/8&quot; (590 mm)</td>
<td>23 - 5/8&quot; (595 mm)</td>
<td></td>
</tr>
<tr>
<td>Cut-out: Height</td>
<td>33 - 13/16&quot;, 35 - 3/4&quot; (860 mm - 910 mm)</td>
<td>23 - 5/8&quot; (595 mm)</td>
<td></td>
</tr>
<tr>
<td>Cut-out: Depth</td>
<td>22 - 3/8&quot; (575 mm)</td>
<td>191 lbs (86 kg)</td>
<td></td>
</tr>
</tbody>
</table>

### POWER / RATINGS (115 V, 60 Hz)

- kW / Amps rating: 1.4 kW - 13A
- Power Cable: Nema 5-15P

### INSTRUCTIONS FOR USE

- Use & Care Manual / Installation Manual: English / French / Spanish
### TOUCH CONTROL OVEN

#### CODE ID

<table>
<thead>
<tr>
<th>30&quot; TOUCH CONTROL SINGLE OVEN</th>
<th>30&quot; TOUCH CONTROL DOUBLE OVEN</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Series</strong></td>
<td><strong>Series</strong></td>
</tr>
<tr>
<td>700</td>
<td>700</td>
</tr>
<tr>
<td><strong>Finish</strong></td>
<td><strong>Finish</strong></td>
</tr>
<tr>
<td>...B1 - Stainless Steel</td>
<td>...B1 - Stainless Steel</td>
</tr>
<tr>
<td>...B1 - Black Glass</td>
<td>...B1 - Black Glass</td>
</tr>
<tr>
<td>...W1 - White Glass</td>
<td>...W1 - White Glass</td>
</tr>
</tbody>
</table>

#### CONTROL PANEL

- Creative Electronic Touch Control
- Display: Clock - Temperature - Function
- Language: English (USA) / English (UK) / French / Italian / German
- Control Interface: Chime, Volume, Setting
- Full Touch: Functions - Recipes - Settings Menu - Date Format
- Brightness Setting - Demo Mode

#### OVEN

- Type: Dual True Convection
- Temperature Regulation: Electronic Control (min/max 170/550°F - 75/290°C)
- Oven Functions:
  - Pyrolytic Self-Clean
  - Broil
  - True Convection
  - Dehydrate
  - Convection Broil
  - Thaw (Defrost)
  - Roast
  - Proof (Warm)
  - Pizza (Lower Convection)
  - Keep warm (Warm Plus)

#### ELECTRIC OVEN FEATURES

- Preset default temperature
- Display instantaneous temperature
- Door Lock
- Child Door Lock
- Sabbath Mode
- 12/24 Hour Clock Formats
- Automatic Fast Preheat
- Temperature Display °C/°F
- Meat Probe
- Event Logs (for Service)

#### OVEN DOOR(S)

- Oven Glass Window: Large See Through Glass
- Door Cooling System: 4 Heat Resistant Glasses
- Door Hinges: Heavy Duty Stable Tilt

#### OVEN CAVITY

- Gross Capacity (cbft): 4.4
- Usable Capacity (cbft): 4.1
- Cavity Enamel Colour: Black
- Rack Positions: 6
- Oven Lights: 3x20W Halogen

#### HEATING ELEMENTS (@240V)

- Broil Upper Heating Element: 3500 W
- Upper Auxiliary Element: 1032 W
- Concealed Bake Lower Heating Element: 3000 W
- Convection Element: 2 x 1300 W

#### OVEN ACCESSORIES

- Chromed Racks: 2
- Enamelled Broiler Pan (Basin + Anti Splash): 1
- Telescopic Chromed Rack: 1

#### DIMENSIONS/WEIGHT

<table>
<thead>
<tr>
<th>Overall dim - Width</th>
<th>Overall dim - Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>28 - 1/16&quot;</td>
<td>37 - 1/16&quot;</td>
</tr>
<tr>
<td>30 - 1/16&quot;</td>
<td>37 - 1/16&quot;</td>
</tr>
<tr>
<td>26 - 1/8&quot;</td>
<td>17 - 1/8&quot;</td>
</tr>
<tr>
<td>30 - 1/8&quot;</td>
<td>17 - 1/8&quot;</td>
</tr>
<tr>
<td>25 - 1/4&quot;</td>
<td>15 - 1/4&quot;</td>
</tr>
<tr>
<td>183 lbs</td>
<td>83 kg</td>
</tr>
</tbody>
</table>

#### POWER / RATINGS (208-240 V, 60 Hz)

<table>
<thead>
<tr>
<th>kW / Amps rating at 120-240V, 60Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.70kW / 15-4A</td>
</tr>
<tr>
<td>6.50kW / 18-6A</td>
</tr>
</tbody>
</table>

#### POWER Cable Conduit

- 3/8" NAKA: 3/8" NAKA

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### TOUCH CONTROL OVEN

#### CODE ID

<table>
<thead>
<tr>
<th>30&quot; TOUCH CONTROL DOUBLE OVEN</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Series</strong></td>
</tr>
<tr>
<td>700</td>
</tr>
<tr>
<td><strong>Finish</strong></td>
</tr>
<tr>
<td>...B1 - Stainless Steel</td>
</tr>
<tr>
<td>...B1 - Black Glass</td>
</tr>
<tr>
<td>...W1 - White Glass</td>
</tr>
</tbody>
</table>

#### CONTROL PANEL

- Creative Electronic Touch Control
- Display: Clock - Temperature - Function
- Language: English (USA) / English (UK) / French / Italian / German
- Control Interface: Chime, Volume, Setting
- Full Touch: Functions - Recipes - Settings Menu - Date Format
- Brightness Setting - Demo Mode

#### OVEN

- Type: Dual True Convection
- Temperature Regulation: Electronic Control (min/max 170/550°F - 75/290°C)
- Oven Functions:
  - Pyrolytic Self-Clean
  - Broil
  - True Convection
  - Dehydrate
  - Convection Broil
  - Thaw (Defrost)
  - Roast
  - Proof (Warm)
  - Pizza (Lower Convection)
  - Keep warm (Warm Plus)

#### ELECTRIC OVEN FEATURES

- Preset default temperature
- Display instantaneous temperature
- Door Lock
- Child Door Lock
- Sabbath Mode
- 12/24 Hour Clock Formats
- Automatic Fast Preheat
- Temperature Display °C/°F
- Meat Probe (Upper Oven Only)
- Event Logs (for Service)

#### OVEN DOOR(S)

- Oven Glass Window: Large See Through Glass
- Door Cooling System: 4 Heat Resistant Glasses
- Door Hinges: Heavy Duty Stable Tilt

#### OVEN CAVITY

- Gross Capacity (cbft): 4.4
- Usable Capacity (cbft): 4.1
- Cavity Enamel Colour: Black
- Rack Positions: 6
- Oven Lights: 3x20W Halogen

#### HEATING ELEMENTS (@240V)

- Broil Upper Heating Element: 3500 W
- Upper Auxiliary Element: 1032 W
- Concealed Bake Lower Heating Element: 3000 W
- Convection Element: 2 x 1300 W

#### OVEN ACCESSORIES

- Chromed Racks: 2
- Enamelled Broiler Pan (Basin + Anti Splash): 1
- Telescopic Chromed Rack: 1

#### DIMENSIONS/WEIGHT

<table>
<thead>
<tr>
<th>Overall dim - Width</th>
<th>Overall dim - Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>29 - 11/16&quot;</td>
<td>37 - 1/16&quot;</td>
</tr>
<tr>
<td>31 - 11/16&quot;</td>
<td>17 - 1/4&quot;</td>
</tr>
<tr>
<td>28 - 1/4&quot;</td>
<td>17 - 1/4&quot;</td>
</tr>
<tr>
<td>183 lbs</td>
<td>83 kg</td>
</tr>
</tbody>
</table>

#### POWER / RATINGS (208-240 V, 60 Hz)

<table>
<thead>
<tr>
<th>kW / Amps rating at 120-240V, 60Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.50kW / 21-2A</td>
</tr>
<tr>
<td>8.30kW / 26-3A</td>
</tr>
</tbody>
</table>

#### POWER Cable Conduit

- Conduct

---

**Use & Care Manual / Installation Manual**

- English / French / Spanish
# Distinto

## Oven 400

**Code ID:** F4SP30S1

### Series
- 400

### Finish
- Stainless Steel

### Control Panel
- Display: Clock - Temperature - Timer
- Water: Red LED
- Language: English

### Oven
- Type: True Convection
- Temperature Regulation: Electronic Control (min/max 120°F - 485°F / 50°C - 250°C)

### Oven Functions
- Pyrolytic Self-Clean Bake
- True Convection Broil
- Convection Bake Thaw (Defrost)
- Convection Broil
- Oven Lights
- Convection Roast

### Electric Oven Features
- Temperature Display °C/°F

### Oven Door(s)
- Oven Glass Window: Large See Through Glass
- Door Hinges: Heavy Duty Steady Tilt
- Oven Glass: Heavy Duty Glass
- Oven Glass Thickness: 4.4 mm
- Usable Capacity (cubic): 4.1
- Cavity Enamel Colour: Black
- Oven Light: Bulb: 3 x 30W Halogen

### Heating Elements (240V)
- Broil Upper Heating Element: 3,100 W
- Upper Auxiliary Element: 1,032 W
- Concealed Bake Lower Heating Element: 1,400 W
- Convection Element: 2,500 W

### Oven Accessories
- Chrome Racks: 2
- Enameled Broiler Pan (basin + anti splash): 1
- Telescopic Chrome Rack: Optional

### Dimensions/Weight
- Overall dim - Width: 29 5/8" (754 mm)
- Overall dim - Height: 27 7/8" (707 mm)
- Overall dim - Depth: 24" (610 mm)
- Cut-out - Width: 28 7/16" (722 mm)
- Cut-out - Height (min): 27 - 1/4" (692 mm)
- Cut-out - Depth (min): 23 - 1/4" (590 mm)
- Gross Weight: 181 lbs (82 kg)
- Power Rating: 3.70 kW / 16.1 A

### Instructions for Use
- Use & Care Manual / Installation Manual: English / French / Spanish

## Warming Drawer

**Code ID:** F1WD30S1

### Type
- Warming Drawer

### Front Finish
- Stainless Steel

### Internal Shell
- Inox

### Performance
- Maximum Temperature: 194°F / 90°C
- Cooling at low temperature (slow cooking): •
- Leavening: •
- Heating dishes and food: •
- Slow close assistance: •
- Door / Close push - pull system: •

### Control
- Thermostat: 86°F - 194°F / 30°C - 90°C
- Fan assisted: •
- Fan / Element Indicator / Thermostat on/off: •

### Safety
- Safety: •

### Electrical Specifications
- Max power absorbed (W): 1100 W
- Power cord: •
- Plug: •

### Capacity
- Volume (cubic): 2.1
- Weight: 67.2 lbs 30.5 Kg

### Dimensions
- Overall dim - Width: 29 5/8" (754 mm)
- Overall dim - Height: 10 3/8" (264 mm)
- Overall dim - Depth: 23" (583 mm)
- Door Depth with Overlay: 7/8" (22 mm)
- Cut-out - Width: 28 7/16" (722 mm)
- Cut-out - Height: 9 1/4" (235 mm)
- Cut-out - Depth: 24" (610 mm)

### Weight
- Net Weight: 62.8 lbs 28.5 Kg
- Gross Weight: 69.7 lbs 31.6 Kg

### Instructions for Use
- Use & Care Manual / Installation Manual: English / French / Spanish
### Distinto Multifunction Self-Clean Oven

**Code ID**
- 30" Multifunction Self-Clean Oven: F1SP30S1
- 24" Multifunction Self-Clean Oven: F1SP24S2

**Series:** 100

**Finish:** Stainless Steel

**Control Panel**
- Control Type: Electronic
- Display: Clock - Timer - Temperature
- Language: English

**Oven**
- Type: Electronic
- Temperature Regulation: Electrical Control
  - Electronic Control (min/max 120/485°F - 50/250°C)

**Oven Functions**
- Pyrolytic Self-Clean Bake
- True Convection
- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil
- Oven Lights

**Gas Oven Features**
- Temperature Display: °C/°F

**Oven Door(s)**
- Oven Glass Window: Large See Through Glass
- Door Cooling System: 4 Heat Resistant Glasses
- Door Hinges: Heavy Duty Steady Tilt
- Handle Style: Tubular Steel

**Oven Cavity**
- Gross Capacity (cu ft): 3.0
- Usable Capacity (cu ft): 2.8
- Cavity Enamel Colour: Black
- Rack Positions: 4
- Oven Lights: 2x20W Halogen

**Heating Elements (@240V)**
- Broil Upper Heating Element: 3100 W
- Upper Auxiliary Element: 1032 W
- Lower Auxiliary Element: 600 W
- Concealed Bake Lower Heating Element: 2100 W
- Convection Element: 2500 W

**Oven Accessories**
- Chromed Racks: 2
- Enameled Broiler Pan: 1 (basin only)
- Telescopic Chromed Rack: Optional

**Dimensions/Weight**
- Overall dim - Width: 29 - 3/8" (745 mm)
- Overall dim - Height: 23 - 3/8" (594 mm)
- Overall dim - Depth: 22 - 1/16" (560 mm)
- Cut-out - Width: 24 - 7/16" (610 mm)
- Cut-out - Height (min): 24 - 7/16" (610 mm)
- Door weight: 148 lbs (67 kg)

### Distinto Multifunction Easy-Clean Oven

**Code ID**
- 30" Multifunction Easy-Clean Oven: F1SM30S1
- 24" Multifunction Easy-Clean Oven: F1SM24S2

**Series:** 100

**Finish:** Stainless Steel

**Control Panel**
- Control Type: Electronic
- Display: Clock - Timer
- Language: English

**Oven**
- Type: Electronic
- Temperature Regulation: Electro-Mechanical Control
  - Electro-Mechanical Control (min/max 120/480°F - 50/250°C)

**Oven Functions**
- Convection Bake
- Thaw (Defrost)
- Convection Broil
- Convection Roast
- Bake
- Broil
- Oven Lights

**Gas Oven Features**
- Temperature Display: °C/°F

**Oven Door(s)**
- Oven Glass Window: Large See Through Glass
- Door Cooling System: 3 Heat Resistant Glasses
- Door Hinges: Heavy Duty Steady Tilt
- Handle Style: Tubular Steel

**Oven Cavity**
- Gross Capacity (cu ft): 3.0
- Usable Capacity (cu ft): 2.6
- Cavity Enamel Colour: Black
- Rack Positions: 5
- Oven Lights: 2x20W Halogen

**Heating Elements (@240V)**
- Broil Upper Heating Element: 3100 W
- Upper Auxiliary Element: 1032 W
- Lower Auxiliary Element: 600 W
- Concealed Bake Lower Heating Element: 2100 W
- Convection Element: 2500 W

**Oven Accessories**
- Chromed Racks: 2
- Enameled Broiler Pan: (basin + anti splash)
- Telescopic Chromed Rack: Optional

**Dimensions/Weight**
- Overall dim - Width: 29 - 3/8" (745 mm)
- Overall dim - Height: 23 - 3/8" (594 mm)
- Overall dim - Depth: 22 - 1/16" (560 mm)
- Cut-out - Width: 28 - 7/16" (710 mm)
- Cut-out - Height (min): 24 - 7/16" (610 mm)
- Door weight: 148 lbs (67 kg)

**Power / Ratings (208/240 V, 60 Hz)**
- kW / Amps rating at 120-240V, 60Hz: 3.63kW - 15.6A
- kW / Amps rating at 120-208V, 60Hz: 2.76kW - 13.7A

**Power Cable**
- Conduct: Optional

**Instructions for Use**
- Use & Care Manual / Installation Manual: English / French / Spanish
### GAS COOKTOP

#### DISTINTO 44" GAS COOKTOP

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series</td>
<td>440</td>
</tr>
<tr>
<td>Finish</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Control Panel</td>
<td>Knobs</td>
</tr>
<tr>
<td>COOKTOP</td>
<td>GAS (NG or LP)</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Matte Black Enamel</td>
</tr>
<tr>
<td>GAS COOKTOP FEATURES</td>
<td>Electric Re-ignition system • Flame-out sensing • Dual Flame Burner • Simmer Plate Optional • Small Pot Insert (for single burners only) • Wok Ring (for dual burner only) • Heavy Duty Cast Iron Grates 4</td>
</tr>
<tr>
<td>Power (Max/Min) (Left)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-L)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-L)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front Center)</td>
<td>4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear Center)</td>
<td>12000 (BTU/h) - 3520W / 2000 (BTU/h) - 645W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-R)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-R)</td>
<td>9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim - Width 44&quot; (1120 mm) / 36&quot; (910 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Height 5 - 3/16&quot; (132 mm) / 5 - 3/16&quot; (132 mm) / 2 - 15/16&quot; (74 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Depth 15 - 15/16&quot; (405 mm) / 19 - 3/8&quot; (493 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td>GROSS WEIGHT</td>
<td>45 lbs (20 kg) / 55 lbs (25 kg) / 40 lbs (18 kg)</td>
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#### DISTINTO 30" GAS COOKTOP

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Series</td>
<td>400</td>
</tr>
<tr>
<td>Finish</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Control Panel</td>
<td>Knobs</td>
</tr>
<tr>
<td>COOKTOP</td>
<td>GAS (NG or LP)</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Matte Black Enamel</td>
</tr>
<tr>
<td>GAS COOKTOP FEATURES</td>
<td>Electric Re-ignition system • Flame-out sensing • Dual Flame Burner • Simmer Plate Optional • Small Pot Insert (for single burners only) • Wok Ring (for dual burner only) • Heavy Duty Cast Iron Grates 2</td>
</tr>
<tr>
<td>Power (Max/Min) (Left)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-L)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-L)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front Center)</td>
<td>4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear Center)</td>
<td>12000 (BTU/h) - 3520W / 2000 (BTU/h) - 645W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-R)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-R)</td>
<td>9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim - Width 30&quot; (760 mm) / 24 - 3/8&quot; (620 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Height 5 - 3/16&quot; (132 mm) / 5 - 3/16&quot; (132 mm) / 2 - 15/16&quot; (74 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Depth 19 - 3/8&quot; (493 mm) / 19 - 3/8&quot; (493 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td>GROSS WEIGHT</td>
<td>45 lbs (20 kg) / 40 lbs (18 kg) / 41 lbs (19 kg)</td>
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### TECHNICAL DATA

#### DISTINTO 44" GAS COOKTOP

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<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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</thead>
<tbody>
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<td>Series</td>
<td>440</td>
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<tr>
<td>Finish</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Control Panel</td>
<td>Knobs</td>
</tr>
<tr>
<td>COOKTOP</td>
<td>GAS (NG or LP)</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Matte Black Enamel</td>
</tr>
<tr>
<td>GAS COOKTOP FEATURES</td>
<td>Electric Re-ignition system • Flame-out sensing • Dual Flame Burner • Simmer Plate Optional • Small Pot Insert (for single burners only) • Wok Ring (for dual burner only) • Heavy Duty Cast Iron Grates 4</td>
</tr>
<tr>
<td>Power (Max/Min) (Left)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-L)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-L)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front Center)</td>
<td>4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear Center)</td>
<td>12000 (BTU/h) - 3520W / 2000 (BTU/h) - 645W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-R)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-R)</td>
<td>9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim - Width 44&quot; (1120 mm) / 36&quot; (910 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Height 5 - 3/16&quot; (132 mm) / 5 - 3/16&quot; (132 mm) / 2 - 15/16&quot; (74 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Depth 15 - 15/16&quot; (405 mm) / 19 - 3/8&quot; (493 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td>GROSS WEIGHT</td>
<td>45 lbs (20 kg) / 55 lbs (25 kg) / 40 lbs (18 kg)</td>
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#### DISTINTO 30" GAS COOKTOP

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series</td>
<td>400</td>
</tr>
<tr>
<td>Finish</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Control Panel</td>
<td>Knobs</td>
</tr>
<tr>
<td>COOKTOP</td>
<td>GAS (NG or LP)</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Matte Black Enamel</td>
</tr>
<tr>
<td>GAS COOKTOP FEATURES</td>
<td>Electric Re-ignition system • Flame-out sensing • Dual Flame Burner • Simmer Plate Optional • Small Pot Insert (for single burners only) • Wok Ring (for dual burner only) • Heavy Duty Cast Iron Grates 2</td>
</tr>
<tr>
<td>Power (Max/Min) (Left)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-L)</td>
<td>18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-L)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front Center)</td>
<td>4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear Center)</td>
<td>12000 (BTU/h) - 3520W / 2000 (BTU/h) - 645W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Front-R)</td>
<td>6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>Power (Max/Min) (Rear-R)</td>
<td>9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W -</td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim - Width 30&quot; (760 mm) / 24 - 3/8&quot; (620 mm) / 20 - 3/4&quot; (510 mm)</td>
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<tr>
<td></td>
<td>Overall dim - Height 5 - 3/16&quot; (132 mm) / 5 - 3/16&quot; (132 mm) / 2 - 15/16&quot; (74 mm)</td>
</tr>
<tr>
<td></td>
<td>Overall dim - Depth 19 - 3/8&quot; (493 mm) / 19 - 3/8&quot; (493 mm) / 20 - 3/4&quot; (510 mm)</td>
</tr>
<tr>
<td>GROSS WEIGHT</td>
<td>45 lbs (20 kg) / 40 lbs (18 kg) / 41 lbs (19 kg)</td>
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## Distinto
### Induction Cooktop with Brushed Aluminum Trim

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>36&quot; Induction Cooktop with Brushed Aluminum Trim F7IT36S1</th>
<th>30&quot; Induction Cooktop with Brushed Aluminum Trim F7IT30S1</th>
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<tbody>
<tr>
<td>Series</td>
<td>700</td>
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<tr>
<td>Style</td>
<td>Ceramic glass with aluminum frame</td>
<td>Ceramic glass with aluminum frame</td>
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<tr>
<td><strong>Control Panel</strong></td>
<td></td>
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<tr>
<td>Control Type</td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td>Type</td>
<td>Induction</td>
<td>Induction</td>
</tr>
<tr>
<td>Cooling Surface</td>
<td>Ceramic Glass</td>
<td>Ceramic Glass</td>
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<tr>
<td><strong>Cooktop</strong></td>
<td></td>
<td></td>
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<tr>
<td>Type</td>
<td>Induction</td>
<td>Induction</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Ceramic Glass</td>
<td>Ceramic Glass</td>
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<tr>
<td><strong>Induction Cooktop Features</strong></td>
<td></td>
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<tr>
<td>Pot Detection System</td>
<td>•</td>
<td>•</td>
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<tr>
<td>Bridge Double Zone</td>
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<td>•</td>
</tr>
<tr>
<td>Power Levels</td>
<td>1 to 9</td>
<td>1 to 9</td>
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<tr>
<td>Booster/Fast Boil Function for Each Zone</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Auto-Tilt and Reduce for Each Zone</td>
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<td>•</td>
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<tr>
<td>Residual Heat Indication</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Individual Timer for Each Zone</td>
<td>•</td>
<td>•</td>
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<tr>
<td>Child Lock</td>
<td>•</td>
<td>•</td>
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<tr>
<td>Key Lock (LED)</td>
<td>•</td>
<td>•</td>
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<tr>
<td>Pause/Recall (LED)</td>
<td>•</td>
<td>•</td>
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<tr>
<td>General On/Off Key (LED)</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Cooking Zones</strong></td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Burners types (Front-L) - Power (Max/Booster)</td>
<td>Inductor 11&quot; (280 mm) 2300W / 3600W</td>
<td>Inductor 11&quot; (280 mm) 2300W / 3600W</td>
</tr>
<tr>
<td>Burners types (Rear Central) - Power (Max/Booster)</td>
<td>Inductor 7&quot; (180 mm) 1850W / 3000W</td>
<td>Inductor 7&quot; (180 mm) 1850W / 3000W</td>
</tr>
<tr>
<td>Burners types (Rear-Central) - Power (Max/Booster)</td>
<td>Inductor 5 - 3/4&quot; (145 mm) 1400W / 2200W</td>
<td>Inductor 5 - 3/4&quot; (145 mm) 1400W / 2200W</td>
</tr>
<tr>
<td>Burners types (Front/Front-R) - Power (Max/Booster)</td>
<td>Octagonal 7 - 1/2&quot; x 8 - 1/2&quot; 2000W / 3600W</td>
<td>Octagonal 7 - 1/2&quot; x 8 - 1/2&quot; 2000W / 3600W</td>
</tr>
<tr>
<td><strong>Dimensions/Weight</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Overall dim - Width</td>
<td>36 - 3/16&quot; (919 mm)</td>
<td>30 - 3/8&quot; (771 mm)</td>
</tr>
<tr>
<td>Overall dim - Height</td>
<td>4&quot; (100 mm)</td>
<td>4&quot; (100 mm)</td>
</tr>
<tr>
<td>Overall dim - Depth</td>
<td>21 - 3/16&quot; (538 mm)</td>
<td>21 - 3/16&quot; (538 mm)</td>
</tr>
<tr>
<td>Cut-out - Width (Tolerance)</td>
<td>36 - 3/8&quot; or 1/16&quot; (919 mm - - 3/16&quot; (879 mm)</td>
<td></td>
</tr>
<tr>
<td>Cut-out - Height</td>
<td>2 - 5/8&quot; or 1/16&quot; to 1 - 1/16&quot; (67 mm - 27 mm)</td>
<td></td>
</tr>
<tr>
<td>Cut-out - Depth (Tolerance)</td>
<td>14 - 3/8&quot; or 1/16&quot; to 7 - 3/8&quot; (37 mm - 27 mm)</td>
<td></td>
</tr>
<tr>
<td>Gross Weight</td>
<td>55 lbs (25 kg)</td>
<td>40 lbs (18 kg)</td>
</tr>
<tr>
<td><strong>Power and Amps (208/240 V, 60 Hz)</strong></td>
<td></td>
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</tr>
<tr>
<td>Max. Area rating at 208V, 60Hz</td>
<td>10.8 kW - 48A</td>
<td>7.2 kW - 30A</td>
</tr>
<tr>
<td>Max. Area rating at 240V, 60Hz</td>
<td>9.4 kW - 56A</td>
<td>6.45 kW - 37A</td>
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<tr>
<td><strong>Instructions for Use</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>User’s Manual/Installation Manual</td>
<td>English / French / Spanish</td>
<td>English / French / Spanish</td>
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### Technical Data
**DISTINTO**

RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM

**CODE ID**

<table>
<thead>
<tr>
<th>SERIES</th>
<th>CODE ID 30&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>CODE ID 36&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finish</td>
<td>Ceramic glass with aluminum frame</td>
<td>Ceramic glass with aluminum frame</td>
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</table>

**CONTROL PANEL**

<table>
<thead>
<tr>
<th>SERIES</th>
<th>CODE ID 30&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>CODE ID 36&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>RADIANT</td>
<td>RADIANT</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Ceramic Glass</td>
<td>Ceramic Glass</td>
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**RADIANT COOKTOP FEATURES**

<table>
<thead>
<tr>
<th>SERIES</th>
<th>CODE ID 30&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>CODE ID 36&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Setting</td>
<td>Peacock Slider Touch Control</td>
<td>Peacock Slider Touch Control</td>
</tr>
<tr>
<td>Display Lock</td>
<td>Touch Control</td>
<td>Touch Control</td>
</tr>
<tr>
<td>Timer Functions</td>
<td>1+4</td>
<td>1+4</td>
</tr>
<tr>
<td>Timer Display</td>
<td>2</td>
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</table>

**DIMENSIONS/WEIGHT**

<table>
<thead>
<tr>
<th>SERIES</th>
<th>CODE ID 30&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>CODE ID 36&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall dim - Width</td>
<td>36 - 3/8&quot;</td>
<td>36 - 3/8&quot;</td>
</tr>
<tr>
<td>Overall dim - Height</td>
<td>9 - 1/8&quot;</td>
<td>9 - 1/8&quot;</td>
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<tr>
<td>Overall dim - Depth</td>
<td>18&quot;</td>
<td>18&quot;</td>
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<tr>
<td>Gross Weight</td>
<td>36 lbs</td>
<td>44 lbs</td>
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</table>

**POWERS / RATINGS**

<table>
<thead>
<tr>
<th>SERIES</th>
<th>CODE ID 30&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>CODE ID 36&quot; RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM</th>
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<tbody>
<tr>
<td>Max. Amps rating at 208V, 60Hz</td>
<td>6.60A</td>
<td>4.3A</td>
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<tr>
<td>Amps rating at 240V, 60Hz</td>
<td>7.44A</td>
<td>4.3A</td>
</tr>
</tbody>
</table>

**INSTRUCTIONS FOR USE**

Use & Care Manual / Installation Manual

English / French / Spanish

**TECHNICAL DATA**

Fulgor Milano

218

Fulgor Milano 219
## DISTINTO

### RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>24&quot; RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM</th>
<th>F3RK24S2</th>
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<tbody>
<tr>
<td>Series</td>
<td>300</td>
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<tr>
<td>Finish</td>
<td>Ceramic glass with aluminum frame</td>
<td></td>
</tr>
<tr>
<td>CONTROL PANEL</td>
<td>Knobs</td>
<td></td>
</tr>
<tr>
<td>COOKTOP</td>
<td>Type: Knob Control</td>
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<td></td>
<td>Cooking Surface: Ceramic Glass</td>
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<tr>
<td>RADIANT COOKTOP FEATURES</td>
<td>Control Type: Knobs</td>
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<td>Power Setting: 9 Levels</td>
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<td>Hot Surface Indication: *</td>
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<tr>
<td></td>
<td>Number of Zones: 4</td>
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<tr>
<td></td>
<td>Burner Types (Front-L): Power 7-3/4&quot; x 3/4&quot; (197 mm x 121 mm)</td>
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<tr>
<td></td>
<td>Burner Types (Front-R, Rear-L): Power 7&quot; (180 mm)</td>
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<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim: Width 24&quot; (618 mm)</td>
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<td></td>
<td>Overall dim: Height 3-5/16&quot; + conduit 15/16&quot; (84 mm)</td>
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<td></td>
<td>Overall dim: Depth 21-3/16&quot; (538 mm)</td>
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<tr>
<td></td>
<td>Cut-out: Width (min - max): 22-5/8&quot; - 22-13/16&quot; (574 mm - 580 mm)</td>
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<tr>
<td></td>
<td>Cut-out: Height (min - max): 9-1/16&quot; - 10-15/16&quot; (238 mm - 260 mm)</td>
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<tr>
<td></td>
<td>Cut-out: Depth (min - max): 18-1/4&quot; - 18-1/8&quot; (460 mm - 469 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gross Weight: 30 lbs (14 kg)</td>
<td></td>
</tr>
<tr>
<td>POWER / RATINGS (208/240 V, 60 HZ)</td>
<td>Output (kW): 6.10kW - 25.4A</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Motor: 220 Volt - 25.4A</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Motor: 208 Volt - 22.0A</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Power Cable: Nema 5-15P</td>
<td></td>
</tr>
<tr>
<td>INSTRUCTIONS FOR USE</td>
<td>User &amp; Care Manual / Installation Manual: English / French / Spanish</td>
<td></td>
</tr>
</tbody>
</table>

## DISTINTO

### INSERT HOOD

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>34&quot; INSERT HOOD</th>
<th>F4BP34S1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>Finish</td>
<td>Insert - Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>CONTROL PANEL</td>
<td>Type: 4 speed mechanical control</td>
<td></td>
</tr>
<tr>
<td>PERFORMANCES</td>
<td>Output (CFM): 450</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sound Level (dB): 69</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Motor: One</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ventilation Type: Ducted and recirculating</td>
<td></td>
</tr>
<tr>
<td>FEATURES</td>
<td>Filter Style: Baffle</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lighting: 2 x 1.2W LED</td>
<td></td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim: Width 34-1/8&quot; (870 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Overall dim: Height 13-1/8&quot; (330 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Overall dim: Depth 18-1/2&quot; (470 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gross Weight: 51 lbs (23 kg)</td>
<td></td>
</tr>
<tr>
<td>POWER / RATINGS (115 V, 60 HZ)</td>
<td>Output (Watts): 430W - 3.8A</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Power Cable: Nema 5-15P</td>
<td></td>
</tr>
<tr>
<td>INSTRUCTIONS FOR USE</td>
<td>User &amp; Care Manual / Installation Manual: English / French / Spanish</td>
<td></td>
</tr>
</tbody>
</table>

## DISTINTO

### UNDERCABINET HOOD

<table>
<thead>
<tr>
<th>CODE ID</th>
<th>28&quot; INSERT HOOD</th>
<th>F4BP28S1</th>
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</thead>
<tbody>
<tr>
<td>Series</td>
<td>400</td>
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<tr>
<td>Finish</td>
<td>Insert - Stainless Steel</td>
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</tr>
<tr>
<td>CONTROL PANEL</td>
<td>Type: 4 speed mechanical control</td>
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</tr>
<tr>
<td>PERFORMANCES</td>
<td>Output (CFM): 600</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sound Level (dB): 69</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Motor: One</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ventilation Type: Ducted and recirculating</td>
<td></td>
</tr>
<tr>
<td>FEATURES</td>
<td>Filter Style: Baffle</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lighting: 2 x 1.2W LED</td>
<td></td>
</tr>
<tr>
<td>DIMENSIONS/WEIGHT</td>
<td>Overall dim: Width 28-3/8&quot; (720 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Overall dim: Height 10-5/8&quot; (270 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Overall dim: Depth 15-3/4&quot; (400 mm)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gross Weight: 33 lbs (15 kg)</td>
<td></td>
</tr>
<tr>
<td>POWER / RATINGS (115 V, 60 HZ)</td>
<td>Output (Watts): 430W - 3.8A</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Power Cable: Nema 5-15P</td>
<td></td>
</tr>
<tr>
<td>INSTRUCTIONS FOR USE</td>
<td>User &amp; Care Manual / Installation Manual: English / French / Spanish</td>
<td></td>
</tr>
</tbody>
</table>
DISTINTO

BUILT-IN FRIDGE

CODE ID | 36" BUILT-IN FRIDGE
F7IBM36O1-L (LEFT DOOR)  
F7IBM36O1-R (RIGHT DOOR)

Series | 720
Finish | Distinto - Overlay Panel
PERFORMANCES/CAPACITY
Annual Energy Usage | 570 (850 kWh)
Noise Level dB | 40
Fridge compartment capacity (cu ft) | 14.7
Flexzone Bottom-Drawer capacity (cu ft) | 3.8
FEATURES
Fridge Compartment
Glass Shelves | 2
Adjustable Door Shelves | 3
Micro wood painted interior/bottom drawers | 2
Flexzone Bottom-Drawer
White Painted Drawers | 1
Internal Drawers | 1 + 1 ice tray
LED Lighting | •
Ice Maker | •
Equipment
No Frost | •
Flexpione | •
SurfProof hinges | •
DIMENSIONS/WEIGHT
Width | 35 - 3/8" (900 mm)
Height | 83 - 1/2" (2121 mm)
Depth without handle | 24" (610 mm)
Minimum niche height | 84" (2134 mm)
Door clearance | 57 - 3/8" (1470 mm)
Door opening angle | 105°
Net Weight | 494 lbs (215 kg)

POWER / RATINGS (115 V, 60 Hz)
Watts / Amps | 552W - 4.8A
Power Cable | Nema 5-15P

INSTRUCTIONS FOR USE
Use & Care Manual / Installation Manual | English / French / Spanish

DISTINTO

BUILT-IN WINE CELLAR

CODE ID | 24" BUILT-IN WINE CELLAR
F7IBW24O1-L (LEFT DOOR)  
F7IBW24O1-R (RIGHT DOOR)

Series | 720
Finish | Distinto - Overlay Panel
PERFORMANCES/CAPACITY
Noise Level db | 41
Riserva Compartment capacity (bottles) | 36
Wine Cellar Compartment capacity (bottles) | 18
FEATURES
Riserva storage compartment
Natural wood shelves | 6
Wine Cellar Compartment
Natural wood shelves | 3
Flexzone Bottom-Drawer
White Painted Drawers | 1
Internal Drawers | 1
LED Lighting | •
Glass Door | •
Equipment
No Frost | •
Flexpione | •
DIMENSIONS/WEIGHT
Width | 23 - 5/8" (600 mm)
Height | 83 - 1/2" (2121 mm)
Depth without handle | 24" (610 mm)
Minimum niche height | 84" (2134 mm)
Door clearance | 57 - 7/8" (1470 mm)
Door opening angle | 105°
Net Weight | 386 lbs (175 kg)

POWER / RATINGS (115 V, 60 Hz)
Watts / Amps | 472W - 4.1A
Power Cable | Nema 5-15P

INSTRUCTIONS FOR USE
Use & Care Manual / Installation Manual | English / French / Spanish
### Integrated Dishwasher

**CODE ID:** F6DW24SS1

**Series:** 24" INTEGRATED DISHWASHER WITH STAINLESS STEEL EXTERIOR

**Finish:** Fully integrated - stainless steel

<table>
<thead>
<tr>
<th>PERFORMANCE</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy Consumption (kWh / year)</td>
<td>265</td>
</tr>
<tr>
<td>Water Consumption (liters / year)</td>
<td>3360</td>
</tr>
<tr>
<td>Sound level (dB)</td>
<td>50</td>
</tr>
</tbody>
</table>

**PROGRAMMES**

- **Wash programs:** 13
- **Programs:**
  - Rapid 27'
  - Normal (Energy Star)
  - Crystal (Extreme wash - Sanitization)
  - Daily half load

**FEATURES**

- **Tub Material:** Stainless Steel
- **Internal Door:** Stainless Steel
- **Lower Spray Arm:** Full
- **Top Spray Arm:** Fixed Pool - Not Adjustable
- **Hinges:** Concealed heating element
- **Turbidity Sensor:** Full
- **Rear Foot Adjustment:** 4.0 - Pressure switch
- **Water Hardness Max:** 100°fH; 58°dH

**DIMENSIONS/WEIGHT**

- **Overall Dim - Width:** 23 - 9/16" (598 mm)
- **Overall Dim - Height (min - max):** 33 - 13/16", 35 - 3/4" (860 mm) - (910 mm)
- **Overall Dim - Depth:** 23 - 3/16" (589 mm)
- **Cut-out - Width:** 23 - 5/8" (600 mm)
- **Cut-out - Height (min - max):** 33 - 5/8", 35 - 7/8" (860 mm) - (910 mm)
- **Cut-out - Depth (min - max):** 22 - 5/8" (575 mm)
- **Max. Gravity:** 101 lbs (46 kg)

**POWER / RATINGS:** 1.4 kW - 13A

**INSTRUCTIONS FOR USE:** English / French / Spanish

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### Fully Integrated Dishwasher

**CODE ID:** F6DW24FI1

**Series:** 24" FULLY INTEGRATED DISHWASHER

**Finish:** Fully integrated - Panel Ready

<table>
<thead>
<tr>
<th>PERFORMANCE</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy Consumption (kWh / year)</td>
<td>265</td>
</tr>
<tr>
<td>Water Consumption (liters / year)</td>
<td>3360</td>
</tr>
<tr>
<td>Sound level (dB)</td>
<td>50</td>
</tr>
</tbody>
</table>

**PROGRAMMES**

- **Wash programs:** 15
- **Programs:**
  - Rapid 27'
  - Normal (Energy Star)
  - Crystal (Extreme wash - Sanitization)
  - Daily half load

**FEATURES**

- **Tub Material:** Stainless Steel
- **Internal Door:** Stainless Steel
- **Lower Spray Arm:** Full
- **Top Spray Arm:** Fixed Pool - Not Adjustable
- **Hinges:** Concealed heating element
- **Turbidity Sensor:** Full
- **Rear Foot Adjustment:** 4.0 - Pressure switch
- **Water Hardness Max:** 100°fH; 58°dH

**DIMENSIONS/WEIGHT**

- **Overall Dim - Width:** 23 - 9/16" (598 mm)
- **Overall Dim - Height (min - max):** 33 - 13/16", 35 - 3/4" (860 mm) - (910 mm)
- **Overall Dim - Depth:** 23 - 5/8" (600 mm)
- **Cut-out - Width:** 23 - 5/8" (600 mm)
- **Cut-out - Height (min - max):** 33 - 5/8", 35 - 7/8" (860 mm) - (910 mm)
- **Cut-out - Depth (min - max):** 22 - 5/8" (575 mm)
- **Max. Gravity:** 106 lbs (48 kg)

**POWER / RATINGS:** 1.4 kW - 13A

**INSTRUCTIONS FOR USE:** English / French / Spanish
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.
UGO MARINELLO

IDA Award winning designer Ugo Marinello is passionate about his work and his desire to synthesize modern rationality with traditional design. A graduate of IUAV in Venice, he draws inspiration from the unique architecture of that city, using it as a foundation to bring innovative and traditional design and contemporary Italian style and culture to your home and kitchen throughout the Fulgor Milano line.

ALFRED HENDRICKX

Known internationally for his mid-century furniture collections, designer Alfred Hendrickx began incorporating the strong lines of industrial styling and materials like stainless steel early in his career. After many successful design collaborations in Europe, he turned his attention to the design of stainless steel household appliances, notably modernist style items are featured for Meneghetti and Fulgor Milano.

DESIGNED IN ITALY

Fulgor Milano
Rosà · Vicenza · Italy
www.fulgor-milano.com
info@fulgor-milano.com