



FULGOR
MILANO

SINCE
PASSIONE ■ ITALIANA
1949

MINI CATALOG 10|1





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SOFIA

PROFESSIONAL

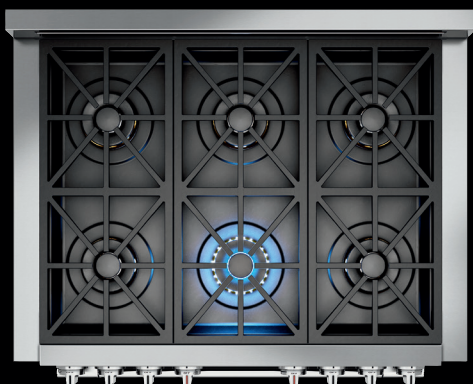


CLASSIC BEAUTY

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.

5*in*1

CRESCENDO BURNER



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.



FORTE I

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



MEZZOFORTE 2

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



MEZZO 3

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



PIANOFORTE 4

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



PIANO 5

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.

48" DUAL FUEL

PROFESSIONAL RANGE

THE ART OF COOKING EXPANDED

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Thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminare Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute, and sear as you desire. Below the cooking surface, two self cleaning convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourages you to cook the way you want.



48" DUAL FUEL

PROFESSIONAL RANGE CHARACTERISTICS

TRILAMINATE GRIDDLE

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

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

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

DUAL OVENS

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

SOFT CLOSING DOOR

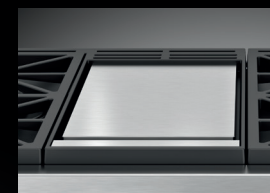
Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

NEW

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SOFIA PROFESSIONAL RANGE 48" ALL GAS

Imagine all that you can create with the generous 48" All Gas Sofia Professional Range. With 6 crescendo burners and a trilaminate stainless steel griddle, the possibilities are endless. Give in to all your baking whims with two well appointed gas ovens. The main 30" multifunction oven features a large internal cavity and our new Nova Broiler system – the ultimate culinary experience is within your reach.



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.



OVEN CONTROL

Sofia' digital control display allows you to monitor temperature levels in the 30" oven. Both oven cavities use glow-wire technology, one of the quietest and most reliable ignition systems on the market.



ITALIAN CRAFTSMANSHIP

Superior Italian steelmaking crafts manship ensures perfectly polished edges and smooth corners, concealing screws and welds for an impeccable finish.



AUTOGRAPH YOUR KITCHEN

Visit the Fulgor Milano website to customize the nameplate of the oven door with your name. The complimentary plate will be delivered to your home.



SOFIA

PROFESSIONAL RANGE

36" DUAL FUEL

COOKING SURFACE

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

Because precision is important for powerful high and gentle low flames, our sealed 6 Crescendo Dual 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.

OVEN

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

The self-cleaning dual true convection oven with multiple baking functions allows for ultimate flexibility, performance and capacity with a full-extension rack with stainless glides.

The Sofia Dual Fuel Professional Range is also available in the 30" size, with 4 single Dual Flame Crescendo Burners and a dual true convection oven.



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PROFESSIONAL RANGE

36" INDUCTION



The Sofia Induction Range features a powerful premium induction technology under an elegant glass surface featuring the new 11" Dual Max Power burner. The instant response and precise control of the induction is ensured by the presence of professional control knobs.

The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure (soft closing) of the oven. The self-cleaning dual true convection oven offers an unsurpassed baking performance.

The Sofia Induction Professional Range is also available in the 30" size, with 4 single induction cooking zones and a dual true convection oven.

COLOR KIT

PERSONALIZE WITH COLOR

FREEDOM TO CHOOSE COLOR



CANOVA
WHITE
MATTE 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

PALLADIO
WHITE
GLOSSY WHITE
RAL 9016

Your cooking style is personal and now you can easily personalize your kitchen with color. Dress Sofia in vibrant Venetian Red, brilliant Palladio White, glistening Gondola Black, sumptuous Black Velvet, glistening Rialto Grey or delicate Canova White. 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.

AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!



Customize your Sofia kitchen with your name and choice of font. Visit the Fulgor Milano website to create your personalized name plate for the oven door. The complimentary plate will be delivered to your home where your unique Sofia kitchen is exclusively yours.



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SOFIA PROFESSIONAL RANGE TOP GAS



Style and performance are the most appropriate description for the Professional Range Top. The combination of solid materials and efficient technologies allows us to offer versatile and functional solutions. The sturdiness of the stainless steel structure, combined with the heavy duty continuous grates of the gas versions, the perfectly matte burner basin, the steel knobs with the modulation of the maximum power levels to that for simmer cooking of the Crescendo gas burners offer those who appreciate infinite possibilities to cook recipes like a chef.

PROFESSIONAL Range Top are available in size 48" with a trilaminate griddle, in size 36" with 6 Dual Flame Crescendo burners and in size 30" with 4 large Dual Flame Crescendo burners.

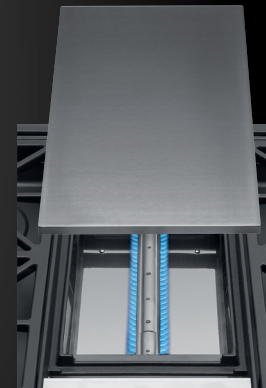
NEW

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PROFESSIONAL RANGETOP

48" GAS

6 cooking zones, each with Crescendo burners, create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from 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 sea-ring and deglazing.



TRILAMINATE GRIDDLE

Our trilaminar griddle is functional and beautiful; two unique types of stainless steel, chosen for durability and easy cleaning, form a three layer griddle with the addition of aluminum for even and consistent heat distribution.



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.



PORCELAIN BURNER BASIN

The elegant yet robust continuous grates sit atop the one piece burner bowl, with its smooth corners and velvet matte black porcelain finish, allowing for seamless, easy cleaning.

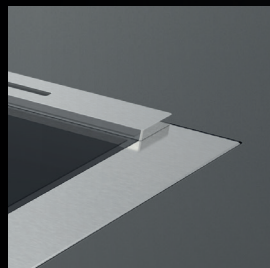
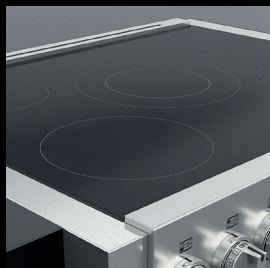
NEW

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PROFESSIONAL RANGE TOP 36" INDUCTION

The Sofia induction range top 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.

The Sofia Induction Professional Range Top is also available in the 30" size, with 4 large induction cooking zones.



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.

PROFESSIONAL STYLE KNOBS

Can a professional range top be called that without pro style knobs? Fulgor Milano was not willing to compromise on this expectation, while still offering all of the unique functions and technologies expected from an induction cook top.

INDUCT. SPECIFIC ISLAND TRIM

We specifically designed an elegant low profile island trim for our induction range top to match the same profile of our Sofia control panel.

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PROFESSIONAL COOKTOP

36" PRO GAS



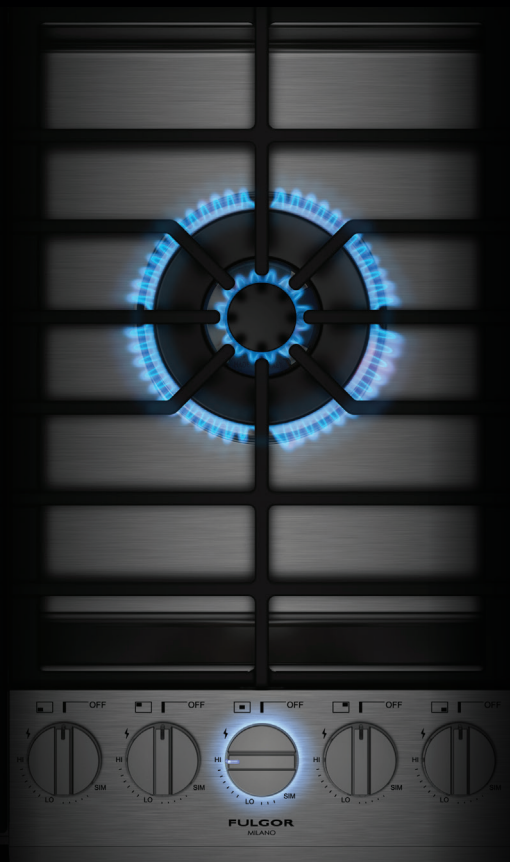
STRONG, POWERFUL, DISTINCTIVE

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 the cooktop was recently used, 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.

The Sofia Professional Cooktop is also available in the 30" size.

HALO VISION

HEAT MADE VISIBLE



HALO WHITE 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 RED 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. A red Halo light will emanate for a short period of time around the control knob indicating it was recently used.



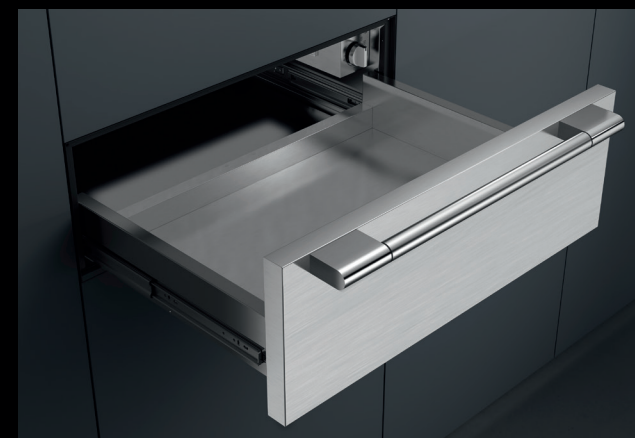
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PROFESSIONAL 36" DOUBLE OVEN



WARMING DRAWER

With striking beauty and bold performance, the Sofia professional double oven features dual true convection, cool touch soft-close doors, concealed bake elements, and multiple cooking modes ensures you can handle whatever culinary challenges come your way. From defrost to intensive broiling and everything in between, there's no cooking task this oven can't handle. A meat probe in the upper oven ensures perfect results for your roasts. Self-clean in each oven means your oven will remain beautiful and functional throughout its life.



NEW

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SOFIA 30"

TOWER OF POWER

Combine our professional steam oven with our professional oven and warming drawer to get the best of all worlds. Cook your vegetables in the steam oven while roasting a chicken in the oven and keeping your dessert warm in the warming drawer.



PRO STEAM OVEN

Our steam ovens are also multifunction ovens - steam a healthy meal for yourself or bake a side dish without having to turn on your full-sized oven.

PRO OVEN

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

WARMING DRAWING

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.

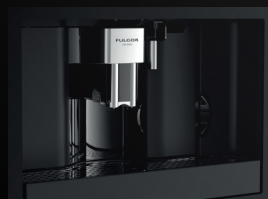


NEW

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PROFESSIONAL COFFEE MACHINE 30"

Our built-in coffee machine is your personal barista: from storing coffee beans to grinding fresh beans for brewing, to automatically storing puck-grounds into the waste tray. Enjoy barista-style coffee, from espresso to cappuccino, and your favorite Americano at the touch of a button right at home. This easy to use made in Italy professional quality unit is the perfect complement to your Fulgor Milano Italian cooking products. Shown here with our unique 30" Pro frame kit it matches perfectly when installed over our other 30" Sofia built-in products.



EASY TO USE TOUCH CONTROL

It allows you to have complete control over the numerous functions available with this unit. Some key features include: Cup Size, Coffee Strength, Auto Cappuccino Mode, Hot Water Dispenser, Auto-Start Mode, Auto-Off Mode, Temperature Customization, Empty Grounds & Fill Water Tank Message, Multi-Lingual LCD Display, Time of Day Clock and the list goes on.

30" PRO-STYLE FRAME KIT

Although our automatic built-in coffee machines come standard in either a 24" black glass or 24" stainless finish, and optional 30" Pro-style Frame kit is available. This unique frame kit allows our unit to be installed in combination with our other 30" built-in pro products. For a final touch, consumers have the choice to place an optional pro badge on the face of the unit.

EASY MAINTENANCE

All automatic built-in coffee machines require regular cleaning and maintenance. The easier the process, the more time you will have to enjoy your barista-quality coffee. Our unit's dishwasher-safe waste tray is easily front-accessible, along with our easy to use removable water tank. Why a removable tank? So you can add fresh water every day. We believe fresh water is as important as freshly ground beans. Plumbed units cannot guarantee this.



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PROFESSIONAL HOODS

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. The dual motor, in a sturdy housing, combines 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 evenly your Sofia cooking surface. To ensure a full control of your hood, we have designed this appliance to be controlled with the aid of Professional control knobs. Like jewelry for your home, hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!

48" HOOD



48" CHIMNEY HOOD



PROFESSIONAL FRIDGE & WINE

COLD TEMP. TOTAL CONTROL

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.

The Fulgor Milano freestanding counter depth French-door unit opens wide to reveal features like an internal water dispenser, adjustable fresh zone drawer, tri-level slide-out freezer baskets and self-closing freezer drawer.

PROFESSIONAL FRENCH DOOR REFRIGERATOR

COUNTER-DEPTH STYLE

Limited on space and can't fit a full height built-in fridge, or simply want to have the look without blowing the budget? The new Fulgor Milano counter-depth fridge allows you to achieve a beautiful look without compromise.



PRO HANDLE KIT

Once the Pro Handle Kit with Pro Fulgor Milano badge is installed, our counter-depth french door fridge is a perfect complement to any of our professional ranges or professional built in cooking appliances.





DUAL FUEL RANGE 48"
6 Dual-Flame Crescendo Burners
Trilaminate Stainless Steel Griddle
3 Heavy Duty, continuous cast iron grates
True Convection
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF486GS1**



DUAL FUEL RANGE 36"
6 Dual-Flame Crescendo Burners
3 Heavy Duty, continuous cast iron grates
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF366S1**



DUAL FUEL RANGE 30"
4 Dual-Flame Crescendo Burners
2 Heavy Duty, continuous cast iron grates
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF304S1**



NEW GAS RANGE TOP 48"
6 Dual-Flame Crescendo Burners
Trilaminate Stainless Steel Griddle
3 Heavy Duty, continuous cast iron grates
2 X 20.000K BTU max (NG)
4 X 18.000K BTU max (NG)
1 X 11.500K BTU max (NG) Griddle

CODE ID **F6GRT486GS1**



GAS RANGE TOP 36"
3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
6 Dual-Flame Crescendo Brass Burners
2 X 20.000K BTU max (NG)
4 X 18.000K BTU max (NG)
Natural Gas (LP convertible)

CODE ID **F6GRT366S1**



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

CODE ID **F6GRT304S1**



NEW ALL GAS RANGE 48"
6 Dual-Flame Crescendo Burners
Trilaminate Stainless Steel Griddle
3 Heavy Duty, continuous cast iron grates
Double Dual Convection Gas Ovens
Oven temperature electronic control
Cool to the touch, soft closing door

CODE ID **F6PGR486GS2**



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

CODE ID **F6PGR366S2**



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

CODE ID **F6PGR304S2**



NEW INDUCTION RANGE TOP 36"
4 Single Induction cooking zones
1 Dual Max Power with Ø 11" zone
Booster function for each cooking zone
Residual heat and Power on Indicators
Child Lock Function
Digital Display for Power Level

CODE ID **F6IRT365S1**



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

CODE ID **F6IRT304S1**



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

CODE ID **F6PIR365S1**



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

CODE ID **F6PIR304S1**



PRO GAS COOK TOP 36"
3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Bowl
1 Brass Dual Flame Burner 20K BTU Max (NG)
4 Brass Stacked Burners 15K BTU Max (NG)
Halo Vision - Backlit Control Knobs
Heavy duty control panel - Large cooking are

CODE ID **F6PGK365S1**



PRO GAS COOK TOP 30"
3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Bowl
1 Brass Dual Flame Burner 20K BTU (NG)
2 Brass Rapid Burners 10.5K BTU Max (NG)
2 Brass Semirapid Burners 8K BTU Max (NG)
Halo Vision - Backlit Control Knobs

CODE ID **F6PGK305S1**



DOUBLE OVEN 30"

Knob and electronic controls
Dual True Convection - 3 Halogen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft. per oven

CODE ID **F6PDP30S1**



SINGLE OVEN 30"

Knob and electronic controls
Dual True Convection - 3 Halogen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft.

CODE ID **F6PSP30S1**



WARMING DRAWER 30"

Heavy Duty full extendable telescopic rails
Convection heating system
All stainless steel structure
Warming Temp. range; 86 °F - 190 °F
Slow closing assistance
Large capacity - 2 Internal lights

CODE ID **F6PWD30S1**



PROFESSIONAL HOOD 48"

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

CODE ID **F6PH48DS1**



PROFESSIONAL HOOD 36"

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

CODE ID **F6PH36DS1**



PROFESSIONAL HOOD 30"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
One fan motor - CFM max 600
4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Baffle filter

CODE ID **F6PH30S2**



COMING SOON SPEED OVEN 30"

3 in 1 Oven - Microwave,
Convection, and Combination
Stainless Interior with broiler
Quick Access Menu
Automatic Programs
240 Volt Connection

CODE ID **F6PSPD30S1**



NEW STEAM OVEN 30"

3 in 1 Oven - Steam,
Convection, and Combi-steam
Stainless Interior with broiler
Quick Access Menu, Automatic Programs
Meat Probe
240 Volt Connection

CODE ID **F6PSCO30S1**



NEW BUILT-IN COFFEE MACHINE 30"

Whole Bean Coffee Grinder
Dual Boiler, Dual Dispensing Spouts
Coffee/Espresso Brewing
Cappuccino Option
Frothing System
Hot Water Dispenser

CODE ID **F7BC24B1 + F6PTK30BC**



NEW PRO CHIMNEY HOOD 48"

Scotch Brite Stainless Steel (AISI 430)
3 Knobs Control
Double fan motors - 1000 CFM
Baffle Filter
6 LED lighting

CODE ID **F6PC48DS1**



NEW PRO CHIMNEY HOOD 36"

Scotch Brite Stainless Steel (AISI 430)
3 Knobs Control
Double fan motors - 1000 CFM
Baffle Filter
4 LED lighting

CODE ID **F6PC36DS1**



INSERT HOOD 48"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting: Led 6x1.2 W - 3200 K
Baffle filter

CODE ID **F6BP46DS1**



INSERT HOOD 36"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Baffle filter

CODE ID **F6BP34DS1**



WINE CELLAR 24"

Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting

CODE ID **F7PBW24S1-R** (R DOOR)
CODE ID **F7PBW24S1-L** (L DOOR)



FRIDGE 36"

Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting

CODE ID **F7PBW36S1-R** (R DOOR)
CODE ID **F7PBW36S1-L** (L DOOR)



FRENCH DOOR FRIDGE 36"

Duo Cycling Cooling
Ion Fresh
Inner Digital Display, Sabbath Mode
Large Pantry Drawer
Height Adjustable Cantilever Shelves
Interior Filtered Water Dispenser
Interior Theatre Lighting with LED lights
Automatic Ice Machine

CODE ID **F6FBM36S1**



BUILT-IN WINE CELLAR 24"

Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting

CODE ID **F7IBW24O1-R** (R DOOR)
CODE ID **F7IBW24O1-L** (L DOOR)



BUILT-IN FRIDGE 36"

Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting

CODE ID **F7IBM36O1-R** (R DOOR)
CODE ID **F7IBM36O1-L** (L DOOR)



NEW S. STEEL BUILT-IN DISHWASHER 24"

16 Place Settings
6 Programs
45 dBA Silent Operations
Flexible Rack Loading
All-In-One single tablet Detergent Function
Fast Function, 5 Level Wash
Flow Through Heater
3 way Euro Filtering System

CODE ID **F6DWT24SS2**



NEW OVERLAY BUILT-IN DISHWASHER 24"

16 Place Settings
6 Programs
45 dBA Silent Operations
Flexible Rack Loading
All-In-One single tablet Detergent Function
Fast Function, 5 Level Wash
Flow Through Heater
3 way Euro Filtering System

CODE ID **F6DWT24FI2**

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

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



BLACK VELVET Matte Black - RAL 9004
48" PRO RANGE DOOR CODE ID **PDRKIT48MB**
36" PRO RANGE DOOR CODE ID **PDRKIT36MB**
30" PRO RANGE DOOR CODE ID **PDRKIT30MB**



GONDOLA BLACK Glossy Black - RAL 9004
48" PRO RANGE DOOR CODE ID **PDRKIT48BK**
36" PRO RANGE DOOR CODE ID **PDRKIT36BK**
30" PRO RANGE DOOR CODE ID **PDRKIT30BK**



RIALTO GREY Matte Grey - RAL 9007 "Slate"
48" PRO RANGE DOOR CODE ID **PDRKIT48MG**
36" PRO RANGE DOOR CODE ID **PDRKIT36MG**
30" PRO RANGE DOOR CODE ID **PDRKIT30MG**



VENETIAN RED Glossy Red - RAL 3003
48" PRO RANGE DOOR CODE ID **PDRKIT48RD**
36" PRO RANGE DOOR CODE ID **PDRKIT36RD**
30" PRO RANGE DOOR CODE ID **PDRKIT30RD**



CANOVA WHITE Matte White - RAL 9016
48" PRO RANGE DOOR CODE ID **PDRKIT48MW**
36" PRO RANGE DOOR CODE ID **PDRKIT36MW**
30" PRO RANGE DOOR CODE ID **PDRKIT30MW**



PALLADIO WHITE Glossy White - RAL 9016
48" PRO RANGE DOOR CODE ID **PDRKIT48WH**
36" PRO RANGE DOOR CODE ID **PDRKIT36WH**
30" PRO RANGE DOOR CODE ID **PDRKIT30WH**

30" PRO DOUBLE OVEN DOOR - COLOUR KIT



BLACK VELVET Matte Black - RAL 9004
30" Pro Upper Door CODE ID **PODKIT30MB**
30" Pro Range Lower Door CODE ID **PDRKIT30MB**



GONDOLA BLACK Glossy Black - RAL 9004
30" Pro Upper Door CODE ID **PODKIT30BK**
30" Pro Range Lower Door CODE ID **PDRKIT30BK**



RIALTO GREY Matte Grey - RAL 9007 "Slate"
30" Pro Upper Door CODE ID **PODKIT30MG**
30" Pro Range Lower Door CODE ID **PDRKIT30MG**



VENETIAN RED Glossy Red - RAL 3003
30" Pro Upper Door CODE ID **PODKIT30RD**
30" Pro Range Lower Door CODE ID **PDRKIT30RD**



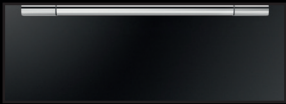
CANOVA WHITE Matte White - RAL 9016
30" Pro Upper Door CODE ID **PODKIT30MW**
30" Pro Range Lower Door CODE ID **PDRKIT30MW**



PALLADIO WHITE Glossy White - RAL 9016
30" Pro Upper Door CODE ID **PODKIT30WH**
30" Pro Range Lower Door CODE ID **PDRKIT30WH**

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

30" WARMING DRAWERS - COLOUR KIT



30" Warming drawers
BLACK VELVE

CODE ID **PWDKIT30MB**
Matte Black - RAL 9004



30" Warming Drawers
GONDOLA BLACK

CODE ID **PWDKIT30BK**
Glossy Black - RAL 9004



30" Warming Drawers
RIALTO GREY

CODE ID **PWDKIT30MG**
Matte Grey - RAL 9007 "Slate"



30" Warming Drawers
VENETIAN RED

CODE ID **PWDKIT30RD**
Glossy Red - RAL 3003



30" Warming Drawers
CANOVA WHITE

CODE ID **PWDKIT30MW**
Matte White - RAL 9016



30" Warming Drawers
PALLADIO WHITE

CODE ID **PWDKIT30WH**
Glossy White - RAL 9016



36" HEAVY DUTY ENAMELED CAST-IRON GRIDDLE

CODE ID **FMGRID36**



30" HEAVY DUTY ENAMELED CAST-IRON GRIDDLE

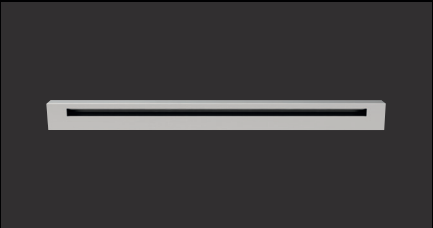
CODE ID **FMGRID30**



WOK RING

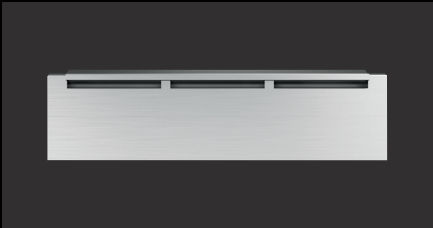
For best results with a wok, use this accessory with high-BTU burner specifically creactived for wok cooking.

CODE ID **FMWOK**



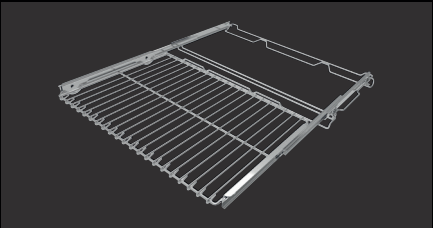
PROFESSIONAL STAINLESS BACK GUARD TRIM

48" Back Guard - 3" Standard Trim	CODE ID	F6BG48STD
36" Back Guard - 3" Standard Trim	CODE ID	F6BG36STD
30" Back Guard - 3" Standard Trim	CODE ID	F6BG30STD



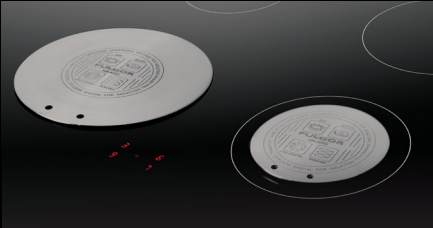
PROFESSIONAL STAINLESS BACK GUARD TRIM

48" Back Guard - High Back Trim	CODE ID	F6BG48HBT
36" Back Guard - High Back Trim	CODE ID	F6BG36HBT
30" Back Guard - High Back Trim	CODE ID	F6BG30HBT



PROFESSIONAL OVEN

36" Telescopic rack	CODE ID	FMTRP36
30" Telescopic rack	CODE ID	FMTRP30
18" Telescopic rack	CODE ID	FMTRP18



PROFESSIONAL INDUCTION

Trilaminate magnetic plates for non induction pots

CODE ID INDUKIT4



CHIMNEY COVER

48" For model F6PH48S1 12" high	CODE ID	F6CK48-12
36" For model F6PH36S1 12" high	CODE ID	F6CK36-12
30" For model F6PH30S1 12" high	CODE ID	F6CK30-12



CHARCOAL FILTERS

For recirculating installations

CODE ID FMFIL



SOFIA WINE CELLAR

Pro handle kit

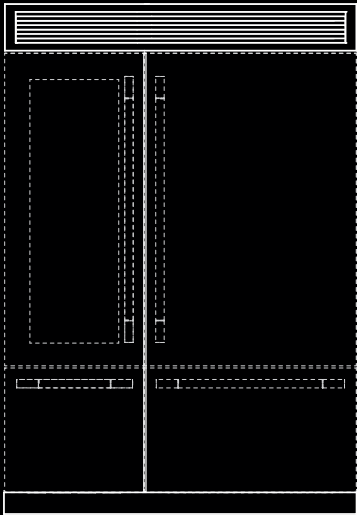
CODE ID REFHANPRO24



SOFIA FRIDGE

Pro Handle Kit

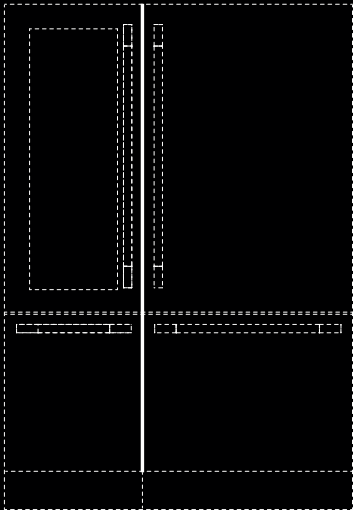
CODE ID REFHANPRO36



36" PRO FRIDGE AND 24" PRO WINE CELLAR INSTALLATION KIT

Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel

CODE ID REFSBSPRO60



36" BUILT-IN FRIDGE AND 24" BUILT-IN WINE CELLAR INSTALLATION KIT

CODE ID REFSBSINT60

FULGOR
MILANO

PROFESSIONAL

ACCENTO

Inspired by traditional professional styling, our ACCENTO professional range features a classic bullnose design over elegant yet strong knob controls. The ACCENTO professional range will stand out in your kitchen with color kits that allow for an ultimate color expression. Newly designed continuous cast iron grids offer a safe support surface while ensuring the achievement of professional performance and optimal thermal dynamics.



ACCENTO's traditional bull-nose allows this handcrafted range to be added to any package and becomes the perfect replacement range.



One piece matte black, porcelain burner bowl allows for seamless, easy cleaning. The matte black is a perfect compliment to the grates and burner caps.

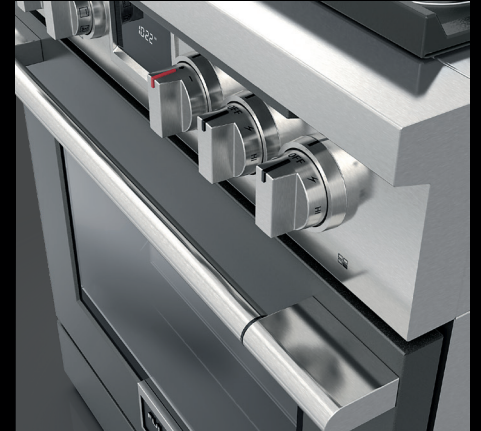
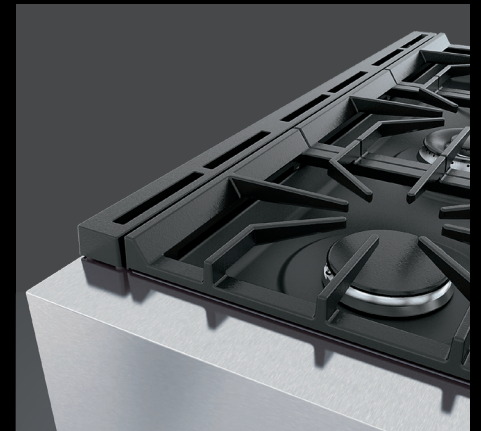


Accentuate the satin stainless steel finish of the ACCENTO range with a color kit of your choosing.

PROFESSIONAL
ACCENTO

STYLE DETAILS

Adding an "accent" of color has never been easier with Fulgor Milano's unique color kit system for the Accento range. Each color kit comes with a matching door, toe kick and control panel accent trim providing endless possibilities to mix and match. If beauty is in the details, there is no question our new Accento range is ready for the red carpet. From the sculpted lines of the handles and grates, to the symmetry of the lines top to bottom, no detail was overlooked.



FULGOR
MILANO

ACCENTO

THE STRENGTH OF ITALIAN DESIGN





ACCENTO

A FRESH CONCEPT, INSPIRED BY TRADITION

The Accento line of professional ranges are inspired by traditional professional ranges but designed to offer exceptional performance and value. Although we offer great value with Accento there is no compromise in the build quality and attention to detail our customers have become accustomed to with all our handcrafted professional style products.



DUAL FUEL RANGE 36"

One piece, matte finish porcelain burner bowl
3 Dual-Flame Crescendo Burners
3 X 18,000 BTU max (NG)
3 Rapid Burners
3 X 15,000 BTU max(NG)
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch door (4 Heat Resistant Glasses)
Gross capacity 5.7 cu. ft.
Enameled Broiler Pan

CODE ID **F4PDF366S1**



ALL GAS RANGE 36"

3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
3 Dual-Flame Crescendo Burners
3 X 18,000 BTU max (NG)
3 Rapid Burners
3 X 15,000 BTU max (NG)
Dual Convection
Black Porcelain enamel interior
Cool to touch door (4 Heat Resistant Glasses)
Gross capacity 5.7 cu. ft.
Enameled Grill set

CODE ID **F4PGR366S1**



DUAL FUEL RANGE 30"

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch door (4 Heat Resistant Glasses)
Gross capacity 4.4 cu. ft.
Enameled Broiler Pan

CODE ID **F4PDF304S1**



ALL GAS RANGE 30"

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Dual Convection
Black Porcelain enamel interior
Cool to touch door (4 Heat Resistant Glasses)
Gross capacity 4.4 cu. ft.
Enameled Grill set

CODE ID **F4PGR304S1**

ACCENTO OPTIONAL ACCESSORIES

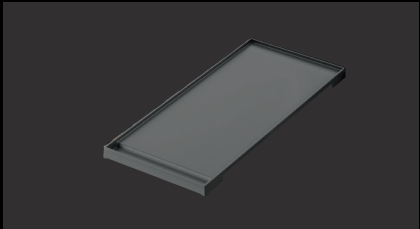
36"- 30" PROFESSIONAL RANGE DOOR - COLOUR KIT



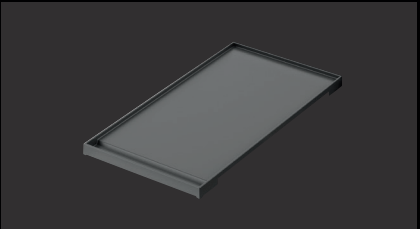
BLACK VELVET
36" RANGE
Matte Black - RAL 9004
CODE ID **ACDKIT36MB**



BLACK VELVET
30" RANGE
Matte Black - RAL 9004
CODE ID **ACDKIT30MB**



36" HEAVY DUTY ENAMELED CAST-IRON GRIDDLE
CODE ID **FMGRID36**



30" HEAVY DUTY ENAMELED CAST-IRON GRIDDLE
CODE ID **FMGRID30**



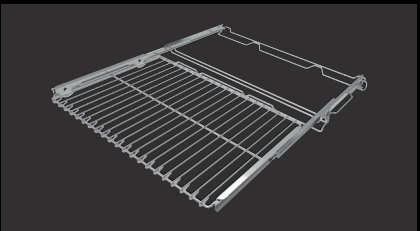
CANOVA WHITE
36" RANGE
Matte White - RAL 9016
CODE ID **ACDKIT36MW**



CANOVA WHITE
30" RANGE
Matte White - RAL 9016
CODE ID **ACDKIT30MW**



WOK RING
CODE ID **FMWOK**



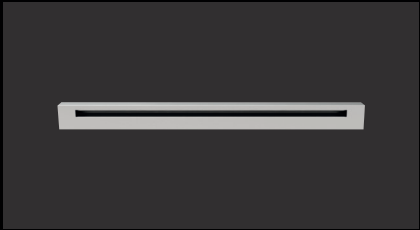
PROFESSIONAL OVEN
36" Telescopic rack
30" Telescopic rack
CODE ID **FMTRP36**
CODE ID **FMTRP30**



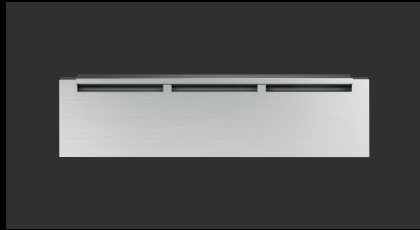
VENETIAN RED
36" RANGE
Glossy Red - RAL 3003
CODE ID **ACDKIT36RD**



VENETIAN RED
30" RANGE
Glossy Red - RAL 3003
CODE ID **ACDKIT30RD**



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



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



CREARE, IMMAGINARE, VIVERE

FULGOR
MILANO

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.

NEW

FULGOR
MILANO

Limited on space but not interested in compromising your cooking experience? The Distinto Compact Column can be created by combining three exclusive cooking units in a single compact wall oven cabinet.

DISTINTO COMPACT COLUMN 24"



COMBI STEAM OVEN

Our new Fulgor Milano 1.3 cu ft built-in Combi Steam oven gives you a healthy alternative for cooking your favorite foods. This oven can also be used as a steam cooker, a full function oven or a combination of steam and convection heat are used together to provide perfect results.

CONVECTION OVEN

The new 24" Distinto Full Function convection oven is bigger than you think and features our easy to use and intuitive touch controls and is a perfect compliment to the other 24" Distinto built in cooking products.

WARMING DRAWER

The Distinto compact warming drawer is a perfect compliment to any kitchen and integrates seamlessly.



NEW

FULGOR
MILANO

MICROWAVES

The Fulgor Milano microwaves, with their stainless steel aesthetics, are the perfect choice for a modern style kitchen and they spouse perfectly with our other appliances. Every aspect of these products is designed to reflect the elegance and uniqueness of the Italian style.



24" COUNTER-TOP MICROWAVE

Complete your Fulgor Milano appliance package with our cost effective and versatile built-in microwave and 30" trim kit. The 2 cubic-feet capacity microwave features 10 power levels, multiple cooking modes, timer and sensors for reheating and defrosting.



24" DRAWER MICROWAVE

This built-in drawer microwave has elegant edge to edge glass and hidden controls. The 1.2 cu. ft. drawer is tall enough for an average 20 oz mug cup and up to a 4 qt. casserole dish. The drawer may be installed in an island or below a wall oven in a flush install without impacting the built-in venting.



30" OVER-THE-RANGE MICROWAVE

Our 30", 1.8 cubic-feet capacity over the range microwave features a contemporary "no handle" design which allows this unit to be used in combination with either our Distinto line or Professional styled products. Three-speed ventilation provides up to 450 CFM of extraction.

NEW

FULGOR
MILANO

DISTINTO COFFEE MACHINE

Our built-in coffee machine is your personal barista; from storing coffee beans and grinding fresh beans for brewing, to automatically storing puck-grounds in the waste bin.

Enjoy barista-style coffee at home, from espresso and cappuccinos, to your favorite Americano at the touch of a button. This made in Italy, professional quality coffee machine is easy to use and the perfect complement to your Fulgor Milano Italian cooking products.



Shown in the above image is our unique low profile Distinto; trim kit it. This accessory allows our built-in coffee machine to be installed over our other; Distinto built-in products for a seamless look.



Our stainless steel 24" Distinto built-in coffee machine allows for a smaller footprint when installed on its own, or lines up perfectly when installed in a wall column with our other 24" built-in appliances.



Our coffee machine is also available in a black glass finish. The 24" Distinto built-in coffee machine allows for a smaller footprint when installed on its own. This is also the base unit required when combining the 30" Distinto trim Kit or 30" Pro trim Kit.



NEW

FULGOR
MILANO

DISTINTO CHIMNEY WALL HOODS

Fulgor Milano has now added an elegant pyramid style chimney wall hood which features the same quality and finish you have come to expect. Like so many of our products this stylish vent hood will offer the power required to do the job and features elegant baffle style filters expected in a professional style product. Available in both 30" and 36" widths, both hoods come standard with 600 CFM performance but feature a power damping system to meet local code requirements for lower CFMs if needed.





SINGLE OVEN 30"

Creative Touch Control System
Dual True Convection
Self-cleaning oven (Multif. baking)
Black Porcelain enamel interior
Cool to the touch
Gross capacity 4.4 cu. ft.

Stainless Steel
CODE ID **F7SP30S1**

Black Glass
CODE ID **F7SP30B1**

White Glass
CODE ID **F7SP30W1**

WARMING DRAWER 30"

S. Steel Door - Knob Control
Heavy Duty full extendable telescopic rails
Large capacity 2,1 cu. ft.
Convection heating system
Warming Temperature range; 86 °F/190 °F
Push-Pull system to open and close door

CODE ID **F7DWD30S1**

INDUCTION COOKTOP 36"

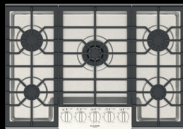
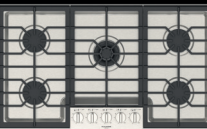
5 Induction cooking zones + 11" large zone
Bridge zone on the right side
Elegant Ceramic glass surface
Melt and Simmering Functions
Residual heat and Power on Indicators
Digital Minute Minder

CODE ID **F7IT36S1**

INDUCTION COOKTOP 30"

4 Induction cooking zones + 11" large zone
Premium Induction Technology
Elegant Ceramic glass surface
Melt and Simmering Functions
Residual heat and Power on Indicators
Digital Minute Minder

CODE ID **F7IT30S1**



DOUBLE OVEN 30"

Creative Touch Control System
Dual True Convection
Self-cleaning oven (Multif. baking)
Black Porcelain enamel interior
Cool to the touch
Gross capacity 4.4 cu. ft.

Stainless Steel
CODE ID **F7DP30S1**

Black Glass
CODE ID **F7DP30B1**

White Glass
CODE ID **F7DP30W1**

WARMING DRAWER 30"

Overlay Panel - Knob Control
Heavy Duty full extendable telescopic rails
Large capacity 2,1 cu. ft.
Convection heating system
Warming Temperature range; 86 °F/190 °F
Push-Pull system to open and close door

CODE ID **F7IWD30O1**

GAS COOKTOP 36"

3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Aluminum Dual Flame Burner
2 Aluminum Stacked Burners
1 Aluminum Rapid Burners
1 Aluminum Semirapid Burners

CODE ID **F4PGK36S1**

GAS COOKTOP 30"

3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Aluminum Dual Flame Burner
2 Aluminum Rapid Burners
2 Aluminum Semirapid Burners

CODE ID **F4PGK30S1**



NEW COMBI STEAM OVEN 30"

CREACTIVE operating system
Magnetic water filter
Stainless steel interior
Internal capacity 1.2 cu.ft (34 litres)
Cool to the Touch Door
Double Control panel (with lock key)

CODE ID **F7SCO30S1**

NEW COMBI STEAM OVEN 24"

CREACTIVE operating system
Magnetic water filter
Stainless steel interior
Internal capacity 1.2 cu.ft (34 litres)
Cool to the Touch Door
Stainless Steel Trim Frame 30" Optional
(code id F7TDK30SO)

CODE ID **F7SCO24S1**

NEW WARMING DRAWER 24"

S. Steel Door
Knob Control
Heavy Duty full extendable telescopic rails
Convection heating system
Warming Temperature range; 86 °F/190 °F
Push-Pull system to open and close door

CODE ID **F4DWD24S1**

NEW CHIMNEY WALL HOOD 36"

Scotch Brite Stainless Steel (AISI 430)
Electronic Control
Motor 600 CFM
Baffle Filter
2 LED lighting

CODE ID **F4CW36S1**

NEW CHIMNEY WALL HOOD 30"

Scotch Brite Stainless Steel (AISI 430)
Electronic Control
Motor 600 CFM
Baffle Filter
2 LED lighting

CODE ID **F4CW30S1**



NEW BUILT-IN COFFEE MACHINE 30"

- Whole Bean Coffee Grinder
- Dual Boiler, Dual Dispensing Spouts
- Coffee/Esspresso Brewing
- Cappuccino Option
- Frothing System
- Hot Water Dispenser

CODE ID F7BC24B1 + F7DTK30BC



NEW BUILT-IN COFFEE-MACHINE 24"

- Whole Bean Coffee Grinder
- Dual Boiler, Dual Dispensing Spouts
- Coffee/Esspresso Brewing
- Cappuccino Option
- Frothing System
- Hot Water Dispenser

CODE ID F7BC24S1



NEW BLACK GLASS 24"

- Whole Bean Coffee Grinder
- Dual Boiler, Dual Dispensing Spouts
- Coffee/Esspresso Brewing
- Cappuccino Option
- Frothing System
- Hot Water Dispenser

CODE ID F7BC24B1



NEW OVER-THE-RANGE MW 30"

- 10 Power Levels
- White LED Display & Digital Clock
- Digital Timer
- Display On/Off (controlled via Clock key)
- Removable Glass Turntable

CODE ID F4OTR30S1



NEW DRAWER MW 24"

- Stainless steel design
- Modern edge-to-edge black glass
- LED interior lighting
- Touch glass control
- Built-in airflow control for flush mounting

CODE ID F7DMW24S1



NEW COUNTER-TOP MW 24"

- 11 Power Levels
- Electronic Touch Control
- Super Defrost
- Sensor Cook Menu
- Auto Start
- Child Lock

CODE ID F4MWO24S1

A FAMILY A PASSION



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.

MORE INFO



FULGOR
MILANO

Rosà - Vicenza - Italy - www.fulgor-milano.us - info@fulgor-milano.com

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