

FULGOR
MILANO

SINCE
PASSIONE | ITALIANA
1949

Collection Eleven

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FULGOR

MILANO

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FULGOR
MILANO

DESIGN OF MILANO



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.



FULGOR
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POWER

OF ROME



Not unlike the incredible eternal city of Rome, 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.

Rome 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

Rome 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.



FULGOR
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UNIQUE

LIKE VENICE



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.



FULGOR
MILANO

SO FIA

PROFESSIONAL

DISCOVER THE ITALIAN CHARACTERISTICS

DESIGN

POWER

UNIQUE

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.

PROFESSIONAL LINE



SOFIA

PROFESSIONAL



POWERFUL ELEGANCE

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

FULGOR
MILANO



SOFIA IS AN INDIVIDUAL

We designed a professional range with a style and presence unique to her name. Sofia integrates the use of stainless steel and brushed aluminum for a design that is elegant and distinctive.

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 FINGERTIPS

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.

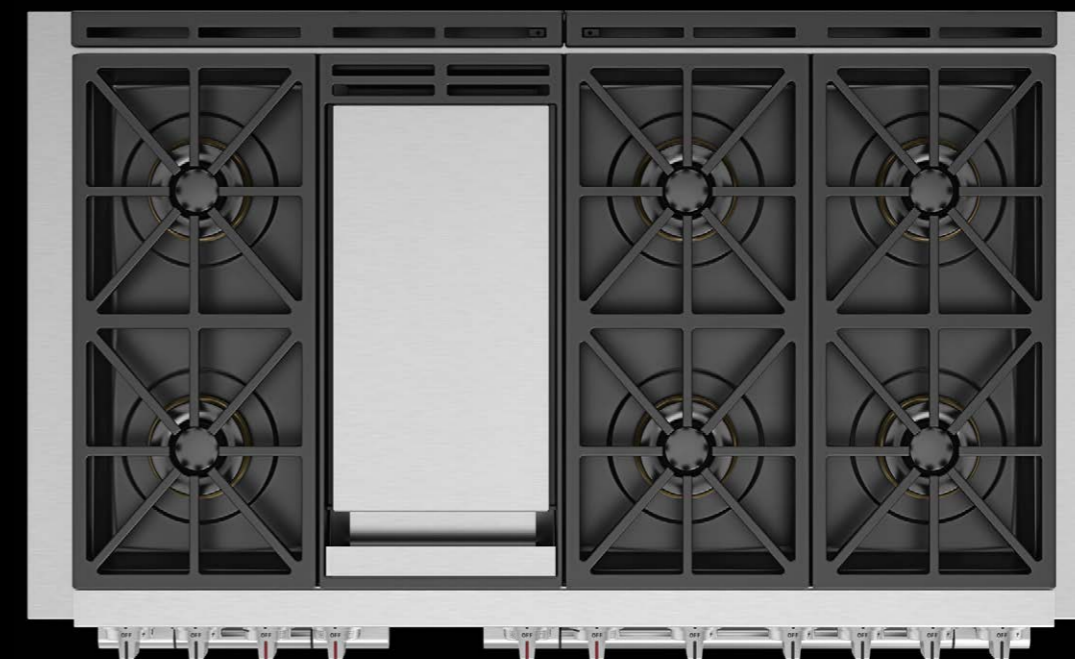


TRILAMINATE GRIDDLE

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

CAST IRON GRATES AND MATTE BURNER BASIN

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



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.

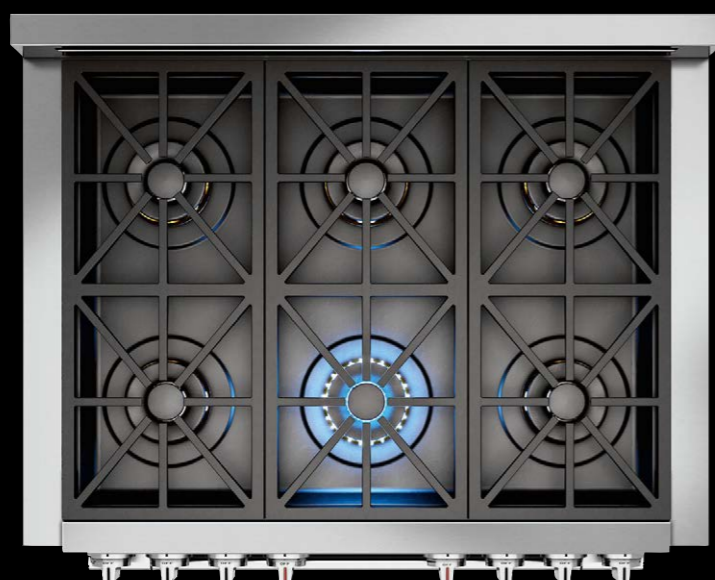
ROBUST CONTROL KNOBS

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

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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 BTUs and is also capable of the gentlest simmer aided by its oversized burner cap.



FORTE

1

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.



AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!

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.



48" DUAL FUEL PRO SOFIA RANGE

THE ART OF COOKING EXPANDED

FULGOR
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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 Trilaminate Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute, and sear as you desire. Below the cooking surface, two self cleaning convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourages you to cook the way you want.



48" DUAL FUEL PRO SOFIA RANGE

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 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

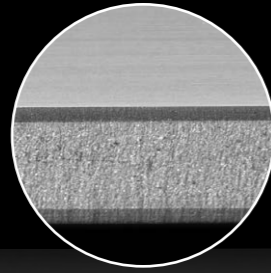
Two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

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.

EXCLUSIVE 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.



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.

3 METAL LAYERS GRIDDLE

SURGICAL STAINLESS STEEL 1

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

ALUMINUM 2

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

STAINLESS STEEL 3

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



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 True Convection (main oven)
-  Single True Convection (accessory oven)
-  Soft Closing Doors
-  Self Clean Ovens
-  Multi-level cooking
-  1 Telescopic Rack per Oven
-  Cool Touch Doors
-  Digital Controls
-  Meat Probe (main oven)
-  Fast Pre-Heat

OPTIONAL ACCESSORIES

OPTIONAL ACCESSORIES		page
PDRKIT48 ...	Color kit	114
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG48BCI	Island trim	121
F6BG48STD	Standard trim	120
F6BG48HBT	High back trim	120
FMTRP30	Telescopic rack	122
FMTRP18	Telescopic rack	122

TECHNICAL DWG	234
TECHNICAL DATA	266

SPECIFICATIONS

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 bowl
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 doors
Extra-large baking cavity and viewing area
3 Halogen lights on main oven
2 Halogen light on accessory oven
Gross capacity 4.4 cu. ft. and 2.7 cu. ft.
2 chrome racks per oven
1 telescopic rack per oven

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe on main oven only
Self-Clean
Sabbath Mode

FULGOR
MILANO

36" DUAL FUEL PRO SOFIA RANGE

COOKING SURFACE

Heavy duty cast iron grates form a continuous surface for easy movement of pots and pans. You will barely notice spillovers in the recessed matte black burner basin and they will 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 BTUs 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.



SOFIA PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE















CODE ID



F6PDF366S1



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

OPTIONAL ACCESSORIES page

PDRKIT36 ...	Color kit	115
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG36BCI	Island trim	121
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
FMGRID36	36" Griddle	121
FMTRP36	Telescopic rack	122
F6BG36ISL	1" Island trim	121

TECHNICAL DWG 235

TECHNICAL DATA 267

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 (LP convertible)

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 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE















CODE ID



F6PDF304S1



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

OPTIONAL ACCESSORIES page

PDRKIT30 ...	Color kit	115
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG30BCI	Island trim	121
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
FMGRID30	30" Griddle	121
FMTRP30	Telescopic rack	122
F6BG30ISL	1" Island trim	121

TECHNICAL DWG 235

TECHNICAL DATA 267

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 (LP convertible)

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 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

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

NEW

FULGOR
MILANO

48" ALL GAS PRO SOFIA RANGE

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's digital control display allows you to monitor temperature levels in the 30" oven.



ITALIAN CRAFTSMANSHIP

Superior Italian steelmaking craftsmanship 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.

NEW













SOFIA PROFESSIONAL 48"

48" ALL GAS PROFESSIONAL RANGE

CODE ID

F6PGR486GS2



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Trilaminar Stainless Steel Griddle
-  Dual Convection (main oven)
-  Single Convection (accessory oven)
-  Soft Closing Doors
-  Digital Controls
-  Multi-level cooking
-  1 Telescopic Rack per Oven
-  Cool Touch Doors
-  Nova Broiler System

OPTIONAL ACCESSORIES page

PDRKIT48 ...	Color kit	114
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG48BCI	Island trim	121
F6BG48STD	Standard trim	120
F6BG48HBT	High back trim	120
FMTRP30	30" Telescopic rack	122
FMTRP18	18" Telescopic rack	122

TECHNICAL DWG	234
TECHNICAL DATA	268

SPECIFICATIONS**COOKING SURFACE**

3 Heavy Duty, continuous cast iron grates
 Trilaminar Stainless Steel Griddle with Tubular
 Gas Burner 11,500 BTU high / 2,000 BTU low
 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)

OVENS

Dual Convection in main oven and
 Convection in accessory oven
 Black Porcelain enamel interior
 Cool to the touch soft closing doors
 Extra-large baking cavity and viewing area
 3 Halogen lights on main oven
 2 Halogen light on accessory oven
 Gross capacity 4.4 cu. ft. and 2.7 cu. ft.
 2 chrome racks per oven
 1 telescopic rack per oven

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 FUNCTIONS

Bake
 Broil
 Convection
 Sabbath Mode (main oven)

SOFIA PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE













CODE ID



F6PGR366S2



-  Heavy Duty Grates
 -  Continuous Grate Surface
 -  Dual Crescendo Burner
-
-  Dual Convection
 -  Soft Closing Door
 -  Cool Touch Door
 -  Multi-level cooking
 -  1 Telescopic Rack
 -  Digital Controls
 -  Nova Broiler System

OPTIONAL ACCESSORIES page

PDRKIT36 ...	Color kit	115
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG36BCI	Island trim	121
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
FMGRID36	36" Griddle	121
FMTRP36	Telescopic rack	122
F6BG36ISL	1" Island trim	121

TECHNICAL DWG	235
TECHNICAL DATA	269



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 (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 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE













CODE ID



F6PGR304S2



-  Heavy Duty Grates
 -  Continuous Grate Surface
 -  Dual Crescendo Burner
-
-  Dual Convection
 -  Soft Closing Door
 -  Cool Touch Door
 -  Multi-level cooking
 -  1 Telescopic Rack
 -  Digital Controls
 -  Nova Broiler System

OPTIONAL ACCESSORIES page

PDRKIT30 ...	Color kit	115
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG30BCI	Island trim	121
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
FMGRID30	30" Griddle	121
FMTRP30	Telescopic rack	122
F6BG30ISL	1" Island trim	121

TECHNICAL DWG	235
TECHNICAL DATA	269

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 (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 4.4 cu. ft.
 2 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

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



FULGOR
MILANO

36" INDUCTION PRO SOFIA RANGE



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 are 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.

36" INDUCTION PRO SOFIA 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.

SOFIA PROFESSIONAL 36"

36" INDUCTION PROFESSIONAL RANGE



CODE ID



F6PIR365S1



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

OPTIONAL ACCESSORIES page

PDRKIT36 ...	Color kit	115
F6BG36IND	Island trim	120
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
F6BG36BCI	Island trim	121
INDUKIT4	Induction plate adapters	122
FMTRP36	Telescopic rack	122

TECHNICAL DWG	235
TECHNICAL DATA	270

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
 Melting and Simmering function
 Digital Minute Minder / Pot Detection System
 Child Lock Function
 Failure Codes Indication
 Automatic Heat-up Time

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 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" INDUCTION PROFESSIONAL RANGE



CODE ID



F6PIR304S1



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

OPTIONAL ACCESSORIES page

PDRKIT30 ...	Color kit	115
F6BG30IND	Island trim	120
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
F6BG30BCI	Island trim	121
INDUKIT4	Induction plate adapters	122
FMTRP30	Telescopic rack	122

TECHNICAL DWG	235
TECHNICAL DATA	270

SPECIFICATIONS

COOKING SURFACE

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 function
 Pot Detection System
 Child Lock Function
 Failure Codes Indication
 Automatic Heat-up Time

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 chrome racks
 1 telescopic rack
 Enameled Broiler Pan

OVEN FUNCTIONS

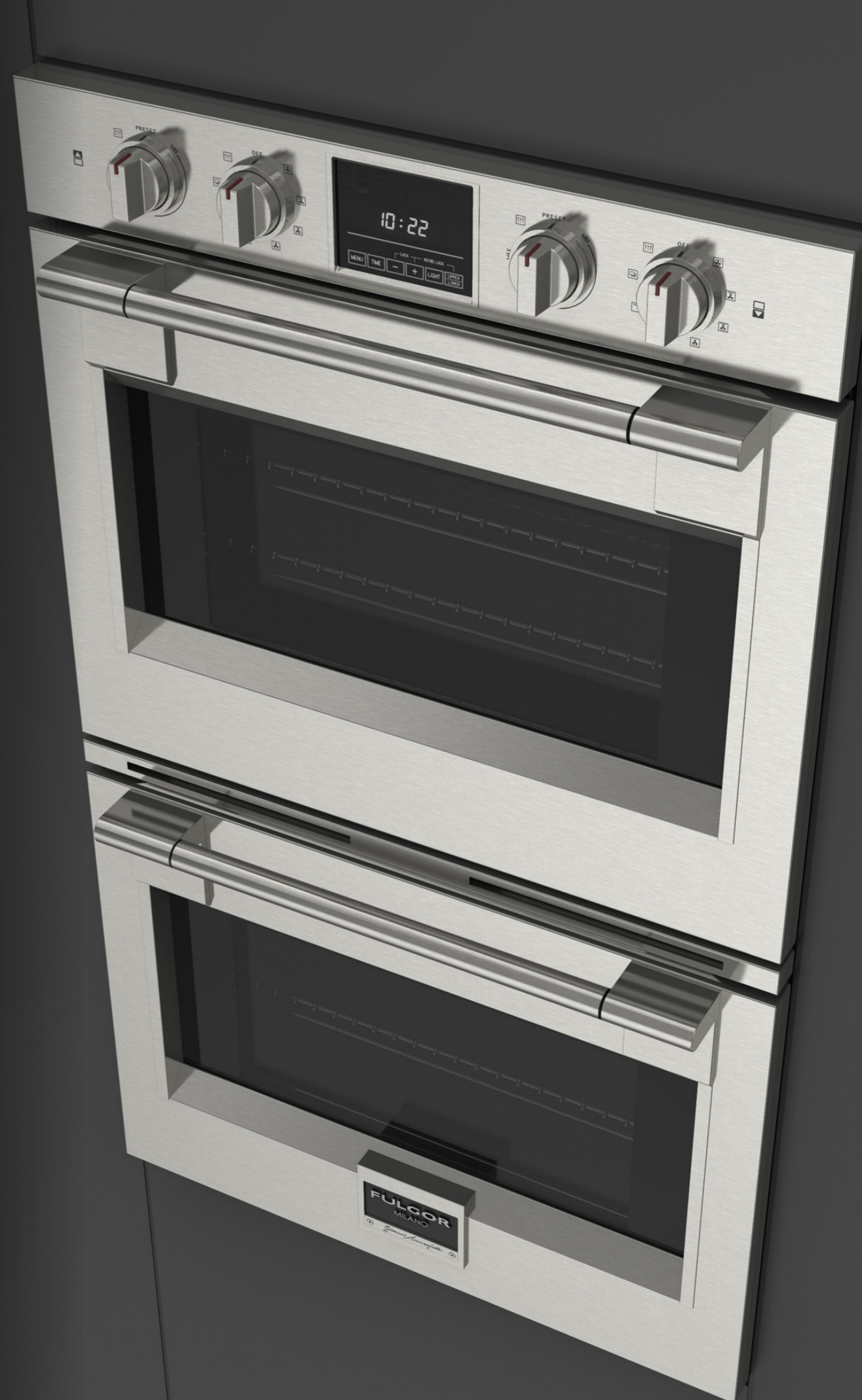
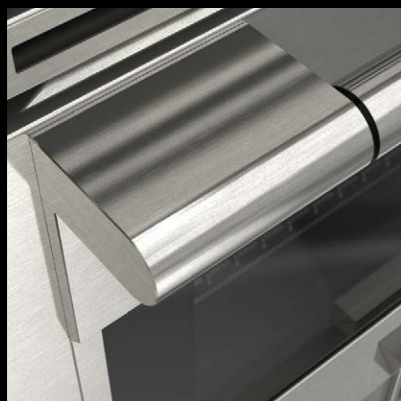
Bake
 Broil
 Roast
 Convection
 True Convection
 Warm / Proof / Dehydrate
 Electronic cooking programmer
 Meat Probe
 Self-Clean
 Sabbath Mode

FULGOR
MILANO

SOFIA

PROFESSIONAL
30" DOUBLE
OVEN

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 is 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.



SOFIA PROFESSIONAL 30"

30" PROFESSIONAL SINGLE OVEN - STAINLESS STEEL



CODE ID

F6PSP30S1



- Dual True Convection
- Soft Closing Door
- Self Clean Oven
- Multi-level cooking
- 1 Telescopic Rack
- Cool Touch Door
- Digital Controls
- Meat Probe
- Fast Pre-Heat
- Interior Lighting

SPECIFICATIONS

OVEN

- Knob 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 chrome racks
- 1 telescopic rack
- Enameled Broiler Pan

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

- PDRKIT30 ... Color kit 116
- FMTRP30 Telescopic rack 122

- TECHNICAL DWG** 240
- TECHNICAL DATA** 271

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL DOUBLE OVEN - STAINLESS STEEL



CODE ID

F6PDP30S1



- Dual True Convection
- Soft Closing Doors
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per oven
- Cool Touch Doors
- Digital Controls
- Meat Probe (Upper Oven Only)
- Fast Pre-Heat
- Interior Lighting

SPECIFICATIONS

OVENS

- Knob 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 per oven for flawless visibility
- Gross capacity 4.4 cu. ft. per oven
- 2 chrome racks per oven
- 1 telescopic rack per oven
- Enameled Broiler Pan

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

- PODKIT30 ... Color kit upper door 116
- PDRKIT30 ... Color kit lower door 116

NOTE:

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

- FMTRP30 Telescopic rack 122

- TECHNICAL DWG** 240
- TECHNICAL DATA** 271

COOKING

COOKING

SOFIA

30" PROFESSIONAL WARMING DRAWER



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 30"

30" PROFESSIONAL WARMING DRAWER - STAINLESS STEEL

CODE ID

F6PWD30S1



-  Sliding Telescopic Rails
-  Keep Warm Function
-  Leavening
-  Slow Cooking
-  Thawing
-  Soft Closing

SPECIFICATIONS

WARMING DRAWER 30"

- Knob Control
- Heavy Duty full extendable telescopic rails
- Large capacity 2,1 cu. ft.
- Convection heating system for even heat distribution
- All stainless steel structure
- Warming Temperature range; min. 86 °F up to 190 °F
- Slow closing assistance
- 2 Internal lights
- Non-slip rubber mat

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

	page
PWDKIT30 ...	Color kit 117
TECHNICAL DWG	240
TECHNICAL DATA	272

NEW

FULGOR
MILANO

SOFIA 30" SPECIALTY OVENS

SPEED OVEN

A premium kitchen is not complete without a combi speed oven. Microwave, bake, broil, or use any of the combination cook modes to enjoy the benefits of speed cooking. Enjoy all the benefits of our combi speed steam oven without compromising the look of your Sofia built-in appliances.

STEAM OVEN

Have you considered the benefits of cooking with steam? Steam, bake, broil, or use one of the combination cooking modes and achieve beautiful and healthy results. Enjoy all the benefits of our combi steam oven without compromising the look of your Sofia built in appliances.



NEW

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL COMBI SPEED OVEN



CODE ID

F6PSPD30S1

- Microwave Cooking
- Thawing
- True Convection
- Automatic Cooking
- Cool Touch Door
- Multi-level cooking



NEW

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL COMBI STEAM OVEN



CODE ID

F6PSCO30S1

- Steam Cooking
- Steam Limescale Filter
- True Convection
- Automatic Cooking
- Meat Probe
- Cool Touch Door
- Multi-level cooking



SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

10 Combined Functions
 Automatic Cooking
 Pre-selected and customizable recipes
 (weight, temperature, cooking time)
 Microwave mode (6 levels)
 Fan assisted mode
 Combined Cooking mode
 Microwave and Grill mode
 Defrosting by time and weight

TECHNICAL DWG
TECHNICAL DATA

241
 273

SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

12 Functions
 Automatic Cooking
 Pre-selected and customizable recipes
 (weight, temperature, cooking time)
 Steam System
 Combined Cooking Functions
 Steam Recovery Cycle
 CLEAN, assisted cleaning cycle for
 oven interior and steam circuit

TECHNICAL DWG
TECHNICAL DATA

241
 273

COOKING

COOKING

NEW

SOFIA PROFESSIONAL 30" COFFEE MACHINE



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 cooking products. Shown here with our unique 30" Pro frame kit it matches perfectly when installed over our other 30" Sofia built-in products.

SOFIA PROFESSIONAL 30"

30" BUILT-IN COFFEE MACHINE






NEW



CODE ID

F7BC24B1
F6PTK30BC



-  LED Lighting
-  Cappuccino Maker
-  Programmable Temperature
-  Whole Beans and Ground Coffee
-  Automatic Coffee Grinder

NOTE

The Fulgor Milano badge, included in the frame kit, is optional and its position can be decided by the installer or customer. Both codes are required and sold separately.

F7BC24B1	Coffee Machine	page
F6PTK30BC	Pro Frame Kit	

TECHNICAL DWG	242
TECHNICAL DATA	274

SPECIFICATIONS

FEATURES

Espresso / 2 x Espresso
Coffee / 2 x Coffee
White coffee
Latte macchiato
Milk froth
Warm milk
Programmable Temperature
Water heating Time 3 minutes
Automatic cleaning cycle
Stand-by (energy saving)

FUNCTIONS

3 different coffee temperature settings
5 coffee strength settings: extra-strong, strong, medium, light, extra-light
5 mug size settings: espresso, corto, medium, large, pot
Cappuccino
Steam and Hot water
Stand-by (energy saving)

SAFETY

Water hardness setting
Coffee and water refill indicators
Ground coffee container to empty indicator
Cleaning indicator
Limescale filter indicator

INCLUDED ACCESSORIES

Cappuccino Maker
Container for the milk
Telescopic rails
Power cord with plug

FULGOR
MILANO

SOFIA

PRO GAS RANGETOP



Style and performance are the most appropriate description for the Professional Rangetop. 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.

NEW

FULGOR
MILANO

SOFIA

RANGETOP

48" GAS

This product has all the features one would expect from a truly pro style cook top, starting with its gas powered trilaminate griddle, and 6 Crescendo dual flame burners. Each burner providing the perfect combination of power and even distribution of heat allows precise results from temper to sear with a maximum 20,000 BTUs. The combination of inner and outer burner rings are easily controlled with the pro style knobs which can allow everything from a whisper soft heat for melting or rendering chocolate, to instantly activating both rings and providing ultra high temperatures for searing and boiling.

COOKING

COOKING



TRILAMINATE GRIDDLE

Our trilaminate griddle is functional and beautiful; with 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.

SOFIA PROFESSIONAL 48"






48" PROFESSIONAL GAS RANGE TOP



NEW

CODE ID

F6GRT486GS1

-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Trilaminare Stainless Steel Griddle
-  Professionally Styled Knobs

SOFIA PROFESSIONAL 36"

36" PROFESSIONAL GAS RANGE TOP



CODE ID

F6GRT366S1

-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Professionally Styled Knobs

SPECIFICATIONS

GAS RANGE TOP

- 3 Heavy Duty, continuous cast iron grates
- Matte finish porcelain burner bowl
- Tubular Gas Burner 11,500 BTU high / 2,000 BTU low for the trilaminare griddle
- 6 Dual-Flame Crescendo Burners
- 4 X 18,000 BTU max (NG)
- 2 X 20,000 BTU max (NG)
- Natural Gas (LP convertible)
- Flat Griddle

OPTIONAL ACCESSORIES

		page
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG48BCI	Island trim	121
F6BG48STD	Standard trim	120
F6BG48HBT	High back trim	120

TECHNICAL DWG	237
TECHNICAL DATA	275

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

		page
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG36BCI	Island trim	121
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
FMGRID36	Griddle	121
F6BG36ISL	1" Island trim	121

TECHNICAL DWG	237
TECHNICAL DATA	276

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL GAS RANGE TOP



CODE ID

F6GRT304S1



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Professionally Styled Knobs



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

		page
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG30BCI	Island trim	121
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
FMGRID30	Griddle	121
F6BG30ISL	1" Island trim	121

TECHNICAL DWG 237

TECHNICAL DATA 276

COOKING

COOKING



FULGOR
MILANO

SOFIA

PRO INDUCTION RANGETOP



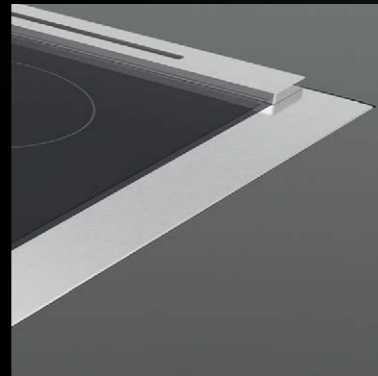
DUAL MAX POWER

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 in your 36" induction rangetop.



PROFESSIONAL STYLE KNOBS

Can a professional rangetop 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.



INDUCTION 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.

The Sofia induction rangetop features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner (36" model). 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.

SOFIA PROFESSIONAL 36"

36" PROFESSIONAL INDUCTION RANGE TOP



CODE ID

F6IRT365S1

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










SOFIA PROFESSIONAL 30"

30" PROFESSIONAL INDUCTION RANGE TOP



CODE ID

F6IRT304S1

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



SPECIFICATIONS

INDUCTION RANGE TOP

- 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
- Melting and Simmering function
- Knob Controlled
- Digital Minute Minder
- Pot Detection System
- Child Lock Function
- Failure Codes Indication
- Digital Display for Power Level
- Automatic Heat-up Time

OPTIONAL ACCESSORIES

		page
F6BG36IND	Island trim	120
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
F6BG36BCI	Island trim	121
INDUKIT4	Induction plate adapters	122

TECHNICAL DWG 238

TECHNICAL DATA 277

SPECIFICATIONS

INDUCTION RANGE TOP

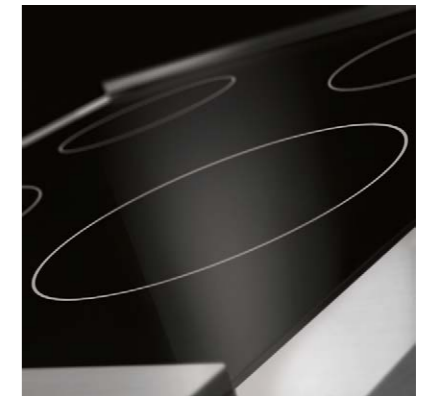
- 4 Single Induction cooking zones
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Booster function for each cooking zone
- Residual heat and Power on Indicators
- Melting and Simmering functions
- Pot Detection System
- Child Lock Function
- Failure Codes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

OPTIONAL ACCESSORIES

		page
F6BG30IND	Island trim	120
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
F6BG30BCI	Island trim	121
INDUKIT4	Induction plate adapters	122

TECHNICAL DWG 238

TECHNICAL DATA 277





FULGOR
MILANO

SOFIA

PRO GAS COOKTOP

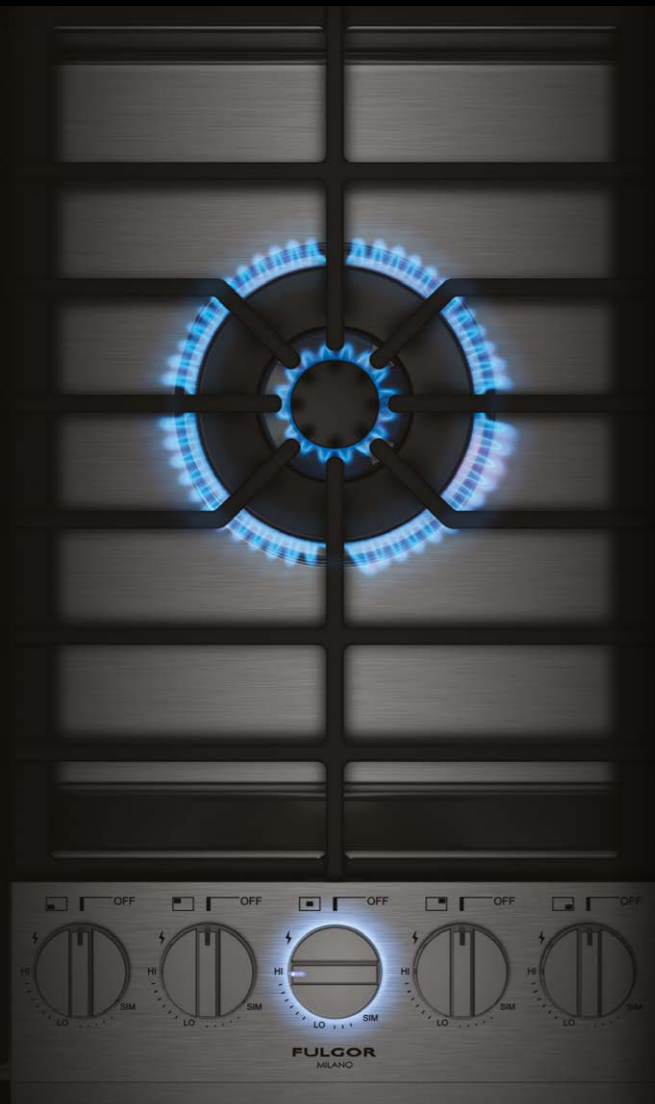


STRONG, POWERFUL, DISTINCTIVE

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 BTUs 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.

HALO VISION

HEAT MADE VISIBLE



HALO CONTROL

for when the gas is on

Have you ever walked away from your cooktop 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 cooktop 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"



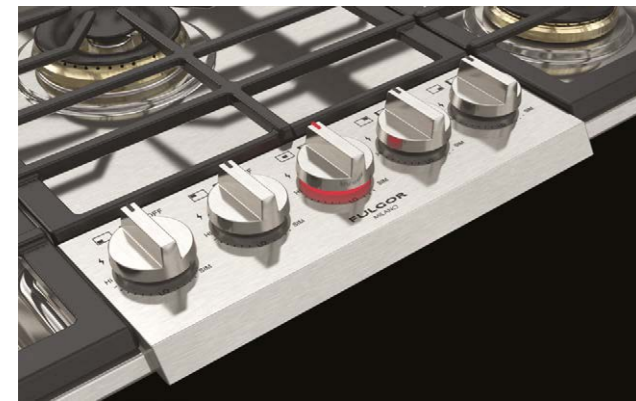
CODE ID

F6PGK365S1

36" PROFESSIONAL PRO GAS COOKTOP



- Knob control with back light system
- 1 Central Dual Crescendo Burner
- 4 Stacked Burners
- Heavy Duty Grates
- Continuous Grate Surface
- Heavy Duty Control Panel



SPECIFICATIONS

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)

OPTIONAL ACCESSORIES

		page
FMWOK	Wok ring	121
FMSIM	Simmer plate	121

TECHNICAL DWG	239
TECHNICAL DATA	278

SOFIA PROFESSIONAL 30"



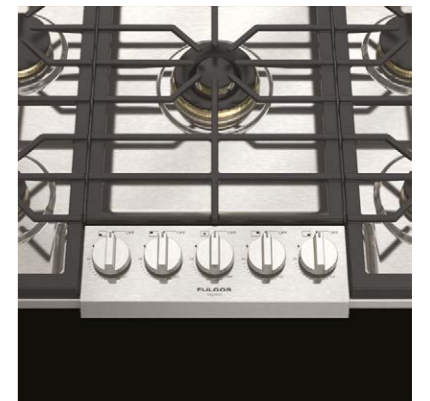
CODE ID

F6PGK305S1

30" PROFESSIONAL PRO GAS COOKTOP



- Knob control with back light system
- 1 Central Dual Crescendo Burner
- 4 Single Burners
- Heavy Duty Grates
- Continuous Grate Surface
- Heavy Duty Control Panel



SPECIFICATIONS

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)
- 2 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)

OPTIONAL ACCESSORIES

		page
FMWOK	Wok ring	121
FMSIM	Simmer plate	121

NOTE:

Wok ring (FMWOK) to be used with centre burner only.

TECHNICAL DWG	239
TECHNICAL DATA	279

ACCENTO PRO RANGE

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 are customizable and allow for multiple variations of 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 bullnose 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 complement to the grates and burner caps.



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

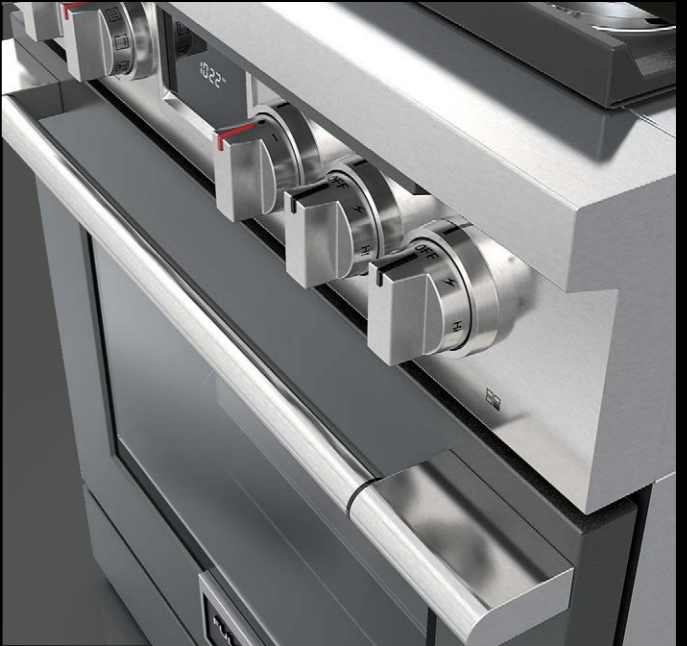
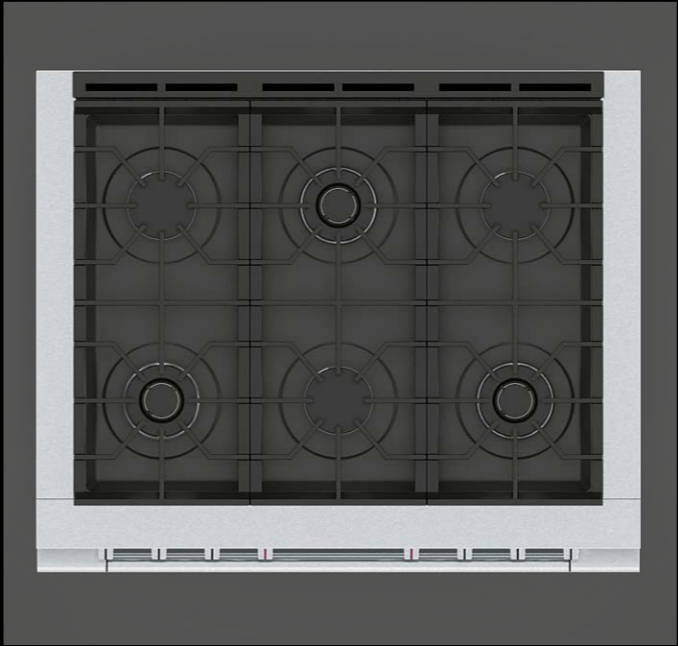
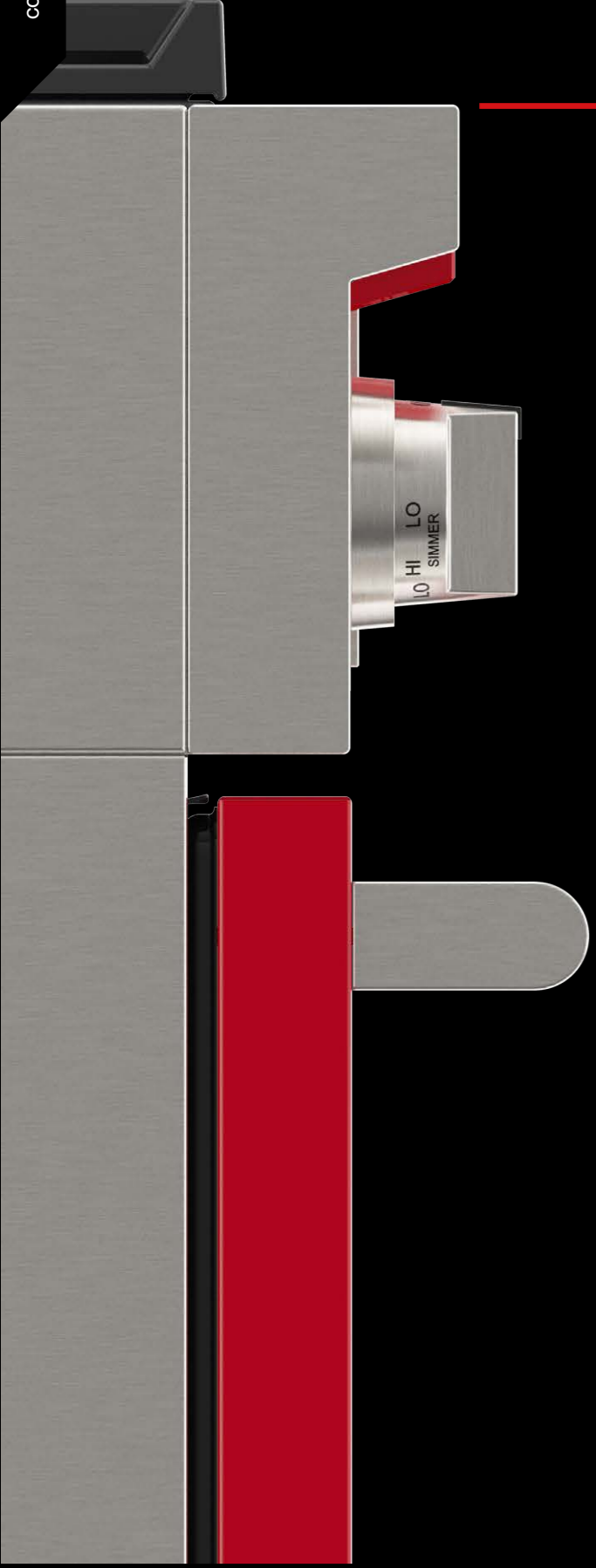
STYLE DETAILS

ACCENTO

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.

COOKING

COOKING



FULGOR
MILANO

ACCENTO



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. With the kitchen returning to the center of the home, color is an important component of design and can bring unity and harmony into your space.

ITALIAN CRAFTSMANSHIP

PROFESSIONAL PERFORMANCE



ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE











CODE ID



F4PDF366S1



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Dual True Convection
-  Self Clean Oven
-  Multi-level cooking
-  Cool Touch Door
-  Digital Controls

OPTIONAL ACCESSORIES page

ACDKIT36 ...	Color kit	119
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG36BCI	Island trim	121
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
FMGRID36	Griddle	121
FMTRP36	Telescopic rack	122
F6BG36ISL	1" Island trim	121

TECHNICAL DWG 236

TECHNICAL DATA 280

SPECIFICATIONS

COOKING SURFACE

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)
 Natural Gas (LP convertible)

OVEN

Dual True Convection
 Self-cleaning oven with Multifunction baking
 Black Porcelain enamel interior
 Cool to the touch door
 Extra-large baking cavity and viewing area
 3 Halogen lights for flawless visibility
 Gross capacity 5.7 cu. ft.
 2 chrome racks
 Enameled Broiler Pan

OVEN FUNCTIONS

Bake
 Broil
 Roast
 Convection
 True Convection
 Dehydrate
 Electronic cooking programmer
 Self-Clean
 Sabbath Mode

ACCENTO PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE











CODE ID



F4PDF304S1



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Dual True Convection
-  Self Clean Oven
-  Multi-level cooking
-  Cool Touch Door
-  Digital Controls

OPTIONAL ACCESSORIES page

ACDKIT30 ...	Color kit	119
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG30BCI	Island trim	121
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
FMGRID30	Griddle	121
FMTR630	Telescopic rack	122
F6BG30ISL	1" Island trim	121

TECHNICAL DWG 236

TECHNICAL DATA 281

SPECIFICATIONS

COOKING SURFACE

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)
 Natural Gas (LP convertible)

OVEN

Dual True Convection
 Self-cleaning oven with Multifunction baking
 Black Porcelain enamel interior
 Cool to the touch door
 Extra-large baking cavity and viewing area
 3 Halogen lights for flawless visibility
 Gross capacity 4.4 cu. ft.
 2 chrome racks
 Enameled Broiler Pan

OVEN FUNCTIONS

Bake
 Broil
 Roast
 Convection
 True Convection
 Dehydrate
 Electronic cooking programmer
 Self-Clean
 Sabbath Mode

COOKING

COOKING

ACCENTO PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE










CODE ID



F4PGR366S2



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Dual Convection
-  Cool Touch Door
-  Multi-level cooking
-  Digital minute minder

OPTIONAL ACCESSORIES page

ACDKIT36 ...	Color kit	119
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG36BCI	Island trim	121
F6BG36STD	Standard trim	120
F6BG36HBT	High back trim	120
FMGRID36	Griddle	121
FMTRP36	Telescopic rack	122
F6BG36ISL	1" Island trim	121

TECHNICAL DWG 236

TECHNICAL DATA 282

SPECIFICATIONS

COOKING SURFACE

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)
 Natural Gas (LP convertible)

OVEN

Dual Convection
 Black Porcelain enamel interior
 Cool to the touch door
 Extra-large baking cavity and viewing area
 3 Halogen lights for flawless visibility
 Gross capacity 5.7 cu. ft.
 2 chrome racks
 Enameled Grill set

OVEN FUNCTIONS

Bake
 Broil
 Convection
 Pizza cooking
 Dehydrate
 Timer

ACCENTO PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE










CODE ID



F4PGR304S2



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Dual Convection
-  Cool Touch Door
-  Multi-level cooking
-  Digital minute minder

OPTIONAL ACCESSORIES page

ACDKIT30 ...	Color kit	119
FMWOK	Wok ring	121
FMSIM	Simmer plate	121
F6BG30BCI	Island trim	121
F6BG30STD	Standard trim	120
F6BG30HBT	High back trim	120
FMGRID30	Griddle	121
FMTR630	Telescopic rack	122
F6BG30ISL	1" Island trim	121

TECHNICAL DWG 236

TECHNICAL DATA 283

SPECIFICATIONS

COOKING SURFACE

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)
 Natural Gas (LP convertible)

OVEN

Dual Convection
 Black Porcelain enamel interior
 Cool to the touch door
 Extra-large baking cavity and viewing area
 3 Halogen lights for flawless visibility
 Gross capacity 4.4 cu. ft.
 2 chrome racks
 Enameled Grill set

OVEN FUNCTIONS

Bake
 Broil
 Convection
 Pizza cooking
 Dehydrate
 Timer

COOKING

COOKING

FULGOR
MILANO

SOFIA

PRO REFRIGERATION & WINE

COLD TEMP. TOTAL CONTROL

As beautiful as it is functional, the Sofia Professional Refrigeration 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 Refrigerator 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.

PRO REFRIGERATION & WINE



FLEXZONE

Refrigeration, 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.

SOFIA PROFESSIONAL WINE CELLAR 24"



CODE ID

F7PBW24S1-R (RIGHT HINGE)

CODE ID

F7PBW24S1-L (LEFT HINGE)



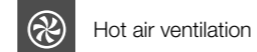
RIGHT HINGE



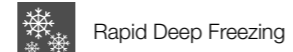
LEFT HINGE



Deep-freezing



Hot air ventilation



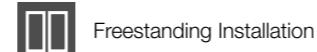
Rapid Deep Freezing



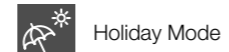
LED lighting



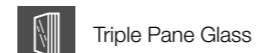
Noise Level 41 (dB)



Freestanding Installation



Holiday Mode



Triple Pane Glass



54 Bottles Capacity

24" PROFESSIONAL WINE CELLAR



SPECIFICATIONS

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
 Brilliant white aluminium interior
 FlexZone Bottom Drawer

OPTIONAL ACCESSORIES

page

REFSBSPRO60 124
 Coupling kit with a 36" fridge

TECHNICAL DWG 246

TECHNICAL DATA 287

SOFIA PROFESSIONAL FRIDGE 36"



CODE ID

F7PBM36S1-R (RIGHT HINGE)

CODE ID

F7PBM36S1-L (LEFT HINGE)



RIGHT HINGE



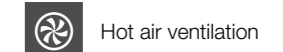
LEFT HINGE



Cool Zone 0°C



Deep-freezing



Hot air ventilation



Total No Frost



Rapid Deep Freezing



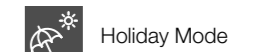
LED lighting



Noise Level 41 (dB)



Freestanding Installation



Holiday Mode



Ice Maker

36" PROFESSIONAL FRIDGE



SPECIFICATIONS

FRIDGE

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

OPTIONAL ACCESSORIES

page

REFSBSPRO60 124
 Coupling kit with a 24" wine cellar

REFSBSPRO72 124
 Two 36" Fridges coupling kit

TECHNICAL DWG 246

TECHNICAL DATA 286

BUILT-IN WINE CELLAR 24"

24" PROFESSIONAL BUILT-IN WINE CELLAR



CODE ID

F71BW2401-R (RIGHT HINGE)

CODE ID

F71BW2401-L (LEFT HINGE)



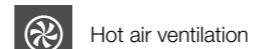
RIGHT HINGE



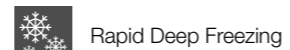
LEFT HINGE



Deep-freezing



Hot air ventilation



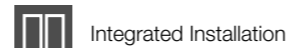
Rapid Deep Freezing



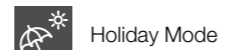
LED lighting



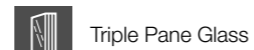
Noise Level 41 (dB)



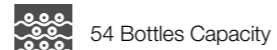
Integrated Installation



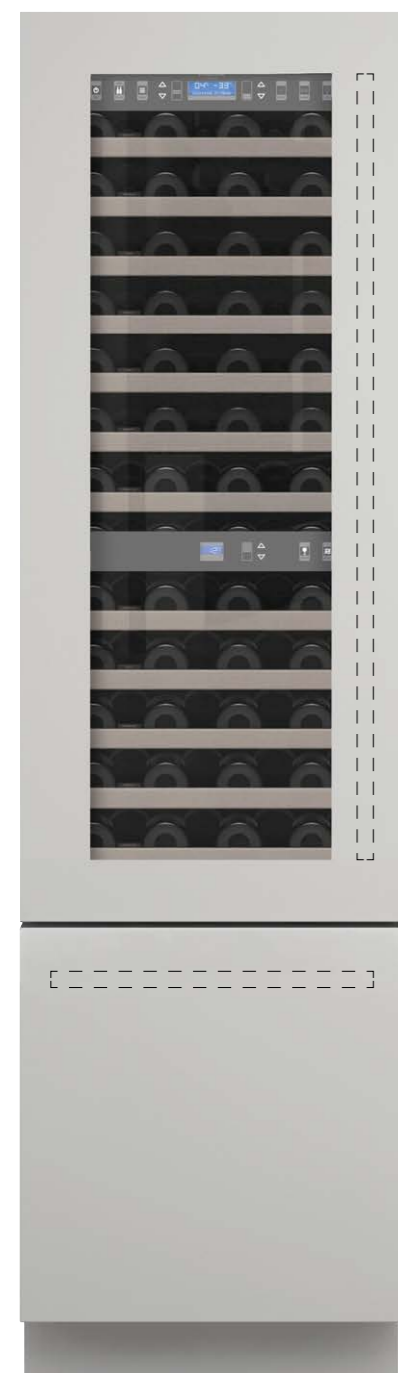
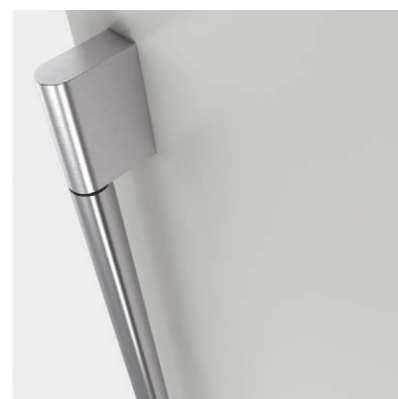
Holiday Mode



Triple Pane Glass



54 Bottles Capacity



SPECIFICATIONS

WINE CELLAR

Overlay Panel
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

page

REFHANDPRO24
Sofia Wine Cellar Pro Handle Kit 124
REFSBSINT60
Coupling kit 124

TECHNICAL DWG 247

TECHNICAL DATA 287

BUILT-IN FRIDGE 36"

36" PROFESSIONAL BUILT-IN FRIDGE



CODE ID

F71BM3601-R (RIGHT HINGE)

CODE ID

F71BM3601-L (LEFT HINGE)



RIGHT HINGE



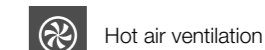
LEFT HINGE



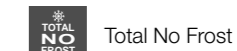
Cool Zone 0°C



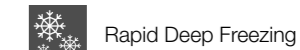
Deep-freezing



Hot air ventilation



Total No Frost



Rapid Deep Freezing



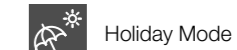
LED lighting



Noise Level 41 (dB)



Integrated Installation



Holiday Mode



Ice Maker



SPECIFICATIONS

FRIDGE

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

OPTIONAL ACCESSORIES

page

REFHANDPRO36
Sofia Fridge Pro Handle Kit 124
REFSBSINT60
Coupling kit 124

TECHNICAL DWG 247

TECHNICAL DATA 286

36" FRENCH DOOR REFRIGERATOR

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.



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.

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.







36" FRENCH DOOR FRIDGE

36" FRENCH DOOR FRIDGE SHOWN WITH PRO HANDLE KIT



CODE ID

F6FBM36S2
F6HK36FFBS

-  Fingerprint-Proof Stainless Steel
-  ION Fresh
-  LED Lighting
-  Ice Maker
-  Total No Frost
-  Holiday Mode

NOTE:

The Fulgor Milano badge, included in the Pro Handle Kit, is optional and its position can be decided by the installer or by the customer.

F6FBM36S2 French Door Fridge
F6HK36FFBS Pro Handle Kit



SPECIFICATIONS

FRIDGE

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

FREEZER FEATURES

Automatic Ice Machine
Large Freezer Drawer

REQUIRED ACCESSORIES

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F6HK36FFBS Sofia French Door Pro Handle Kit	125
TECHNICAL DWG	248
TECHNICAL DATA	288



FULGOR
MILANO

SOFIA

PRO VENTILATION

VENTILATION

Complete your powerful Sofia cooking suite with a matching wall mounted ventilation 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 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, Sofia's ventilation hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!

48" HOOD



48" CHIMNEY HOOD





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"



CODE ID

48" PROFESSIONAL HOOD

F6PH48DS1



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Wall hung installation

SPECIFICATIONS

HOOD

- Scotch brite stainless steel
- 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

page

F6CK48-12	Chimney cover	123
FMFIL	Charcoal filter	123

TECHNICAL DWG

242

TECHNICAL DATA

284

VENTILATION

VENTILATION






SOFIA PROFESSIONAL 600 SERIES 36"

36" PROFESSIONAL HOOD








CODE ID

F6PH36S1 1 FAN - SLIDER

-  Filtering
-  600 CFM
-  2 LED lamps
-  Noise Level 72 (dB)
-  Wall hung installation

CODE ID

F6PH36DS1 2 FAN - KNOBS

-  Filtering
-  1000 CFM
-  4 LED lamps
-  Noise Level 75 (dB)
-  Wall hung installation



SPECIFICATIONS

HOOD F6PH36DS1

Scotch brite stainless steel
Heavy Duty Control Panel with Knobs
4 + 4 Speed - Mechanical Control
LED lighting: Led 2x1.2 W - 3200 K
Dual 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

HOOD F6PH36S1

Scotch brite stainless steel
Slider controls
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
600 CFM
72 dB sound rating
Baffle filter

Minimum distance:

- Electric hob 20 1/2" - 52 cm
- Gas hob 24 3/4" - 63 cm

OPTIONAL ACCESSORIES

F6CK36-12	Chimney cover	123
FMFIL	Charcoal filter	123

TECHNICAL DWG 243

TECHNICAL DATA 284






SOFIA PROFESSIONAL 600 SERIES 30"

30" PROFESSIONAL HOOD








CODE ID

F6PH30S1 1 FAN - SLIDER

-  Filtering
-  600 CFM
-  2 LED lamps
-  Noise Level 72 (dB)
-  Wall hung installation

CODE ID

F6PH30S2 1 FAN - KNOBS

-  Filtering
-  600 CFM
-  4 LED lamps
-  Noise Level 72 (dB)
-  Wall hung installation



SPECIFICATIONS

HOOD F6PH30S2

Scotch brite stainless steel
Heavy Duty Control Panel with Knobs
4 Speed - Mechanical Control
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
600 CFM
72 dB sound rating
Baffle filter

Minimum distance:

- Electric hob 20 1/2" - 52 cm
- Gas hob 24 3/4" - 63 cm

HOOD F6PH30S1

Scotch brite stainless steel
Slider controls
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
600 CFM
72 dB sound rating
Baffle filter

Minimum distance:

- Electric hob 20 1/2" - 52 cm
- Gas hob 24 3/4" - 63 cm

OPTIONAL ACCESSORIES

F6CK30-12	Chimney cover	123
FMFIL	Charcoal filter	123

TECHNICAL DWG 243

TECHNICAL DATA 284

NEW

SOFIA PROFESSIONAL CHIMNEY HOOD



CODE ID

F6PC48DS1

48" PROFESSIONAL WALL-MOUNT HOOD



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Wall hung installation

NEW

SOFIA PROFESSIONAL CHIMNEY HOOD



CODE ID

F6PC36DS1

36" PROFESSIONAL WALL-MOUNT HOOD



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Wall hung installation

SPECIFICATIONS

WALL-MOUNT HOOD

Scotch brite stainless steel
 Heavy-Duty Control Panel with 3 Knobs
 3 + 3 Speed Settings
 LED lighting
 Led 6x1,2 W - 3200 K
 Double fan motors
 1000 CFM
 75 dB sound rating
 Baffle filter
 Minimum distance:
 - Electric hob 21" - 53 cm
 - Gas hob 25" - 63 cm

OPTIONAL ACCESSORIES

page

FMFIL	Charcoal filter	123
	TECHNICAL DWG	244
	TECHNICAL DATA	285

SPECIFICATIONS

WALL-MOUNT HOOD

Scotch brite stainless steel
 Heavy Duty Control Panel with 3 Knobs
 3 + 3 Speed Settings
 LED lighting
 Led 4x1,2 W - 3200 K
 Double fan motors
 1000 CFM
 75 dB sound rating
 Baffle filter
 Minimum distance:
 - Electric hob 20" - 51 cm
 - Gas hob 25" - 63 cm

OPTIONAL ACCESSORIES

page

FMFIL	Charcoal filter	123
	TECHNICAL DWG	244
	TECHNICAL DATA	285

SOFIA PROFESSIONAL 600 SERIES 48"



CODE ID

F6BP46DS1

48" PROFESSIONAL INSERT HOOD



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Ceiling installation

SOFIA PROFESSIONAL 600 SERIES 36"



CODE ID

F6BP34DS1

36" PROFESSIONAL INSERT HOOD



Filtering



1000 CFM



4 LED lamps



Noise Level 75 (dB)



Ceiling installation

SPECIFICATIONS

INSERT HOOD

Scotch brite stainless steel
Heavy Duty Control Panel with Knobs
LED lighting: Led 6x1,2 W - 3200 K
4 + 4 Speed - Mechanical Control
Baffle filter
Dual fan motors - 1000 CFM
75 dB sound rating

Minimum distance:

- Electric hob 20 1/2" - 52 cm
- Gas hob 24 3/4" - 63 cm

Overall dim - width 45-3/4" - 116 cm
Overall dim - height 13-1/8" - 33 cm
Overall dim - depth 18-1/2" - 47 cm
Cut out (wxd) 43-7/16" x 16-1/2"
Cut out (wxd) 110.3 x 41.9 cm
Gross weight 68 lbs - 31 kg
Net weight 57 lbs - 26 kg
KW rating 860 W 3.8 A
Power cord + Plug

OPTIONAL ACCESSORIES

page

FMFIL Charcoal filter 123

TECHNICAL DWG 245

TECHNICAL DATA 285

SPECIFICATIONS

INSERT HOOD

Scotch brite stainless steel
Heavy Duty Control Panel with Knobs
LED lighting: Led 4x1,2 W - 3200 K
4 + 4 Speed - Mechanical Control
Baffle filter
Dual fan motors - 1000 CFM
75 dB sound rating

Minimum distance:

- Electric hob 20 1/2" - 52 cm
- Gas hob 24 3/4" - 63 cm

Overall dim - width 34-1/4" - 87 cm
Overall dim - height 13-1/8" - 33 cm
Overall dim - depth 18-1/2" - 47 cm
Cut out 32-1/16" x 16-1/2"
Cut out 81.4 x 41.9 cm
Gross weight 60 lbs - 27 kg
Net weight 51 lbs - 23 kg
KW rating 860 W 3.8 A
Power cord + Plug

OPTIONAL ACCESSORIES

page

FMFIL Charcoal filter 123

TECHNICAL DWG 245

TECHNICAL DATA 285

24" DISHWASHER



HANDLE KIT

We designed a professional handle with a style and presence unique to her name, for a design that is elegant and distinctive.

WASH SYSTEM

The wash system automatically adjusts the water volume, pressure, and temperature according to load size, soil levels, and program setting.

FUNCTIONS

Washing programs of your dishwasher are designed to obtain the best cleaning effect, considering the type of the soiling, soiling degree and properties of the dishes to be washed.

24" DISHWASHER



CODE ID

24" STAINLESS STEEL BUILT-IN DISHWASHER SHOWN WITH PRO HANDLE KIT

F6DWT24SS2
F6UHK24DISH



- Noise Level 45 (dB)
- Steel Tub
- Fast Wash Cycle
- 1/2 Load Cycle
- Flexible Rack Loading

NOTE:

The Fulgor Milano badge, included in the Pro Handle Kit, is optional and its position can be decided by the installer or by the customer.

F6DWT24SS2 Dishwasher
F6UHK24DISH Pro Handle Kit



SPECIFICATIONS

DISHWASHER

- 16 Place Settings
- 6 Programs
- 45 dB 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
- Front Adjustable rear feet
- Adjustable Hinge System
- Built-in High Loop with Air Gap
- Double Motion Float System

REQUIRED ACCESSORIES

REQUIRED ACCESSORIES	page
F6UHK24DISH Sofia Dishwasher Pro Handle Kit	125
TECHNICAL DWG	248
TECHNICAL DATA	289



FULGOR
MILANO

PROFESSIONAL OPTIONAL ACCESSORIES



ACCESSORIES

COLOR KIT



FULGOR
MILANO



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 a 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

CANOVA WHITE
MATTE WHITE - RAL 9016

48" PROFESSIONAL RANGE - COLOR DOOR KITS

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48BK**



BLACK VELVET MATTE BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

48" PRO RANGE DOOR CODE **PDRKIT48MG**



VENETIAN RED GLOSSY RED - RAL 3003

48" PRO RANGE DOOR CODE **PDRKIT48RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48WH**



CANOVA WHITE MATTE WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48MW**

36" - 30" PROFESSIONAL RANGE - COLOR DOOR KITS

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

36" PRO RANGE DOOR CODE **PDRKIT36BK**
30" PRO RANGE DOOR CODE **PDRKIT30BK**



BLACK VELVET MATTE BLACK - RAL 9004

36" PRO RANGE DOOR CODE **PDRKIT36MB**
30" PRO RANGE DOOR CODE **PDRKIT30MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

36" PRO RANGE DOOR CODE **PDRKIT36MG**
30" PRO RANGE DOOR CODE **PDRKIT30MG**



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**



CANOVA WHITE MATTE WHITE - RAL 9016

36" PRO RANGE DOOR CODE **PDRKIT36MW**
30" PRO RANGE DOOR CODE **PDRKIT30MW**

30" PRO DOUBLE OVEN - COLOR DOOR KITS

OPTIONAL ACCESSORIES

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



GONDOLA BLACK GLOSSY BLACK - RAL 9004

30" Pro Upper Door CODE **PODKIT30BK**
30" Pro Range Lower Door CODE **PDRKIT30BK**



BLACK VELVET MATTE BLACK - RAL 9004

30" Pro Upper Door CODE **PODKIT30MB**
30" Pro Range Lower Door CODE **PDRKIT30MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

30" Pro Upper Door CODE **PODKIT30MG**
30" Pro Range Lower Door CODE **PDRKIT30MG**



VENETIAN RED GLOSSY RED - RAL 3003

30" Pro Upper Door CODE **PODKIT30RD**
30" Pro Range Lower Door CODE **PDRKIT30RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

30" Pro Upper Door CODE **PODKIT30WH**
30" Pro Range Lower Door CODE **PDRKIT30WH**



CANOVA WHITE MATTE WHITE - RAL 9016

30" Pro Upper Door CODE **PODKIT30MW**
30" Pro Range Lower Door CODE **PDRKIT30MW**

30" WARMING DRAWERS - COLOR KIT

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30BK**



BLACK VELVET MATTE BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

30" Warming Drawers CODE **PWDKIT30MG**



VENETIAN RED GLOSSY RED - RAL 3003

30" Warming Drawers CODE **PWDKIT30RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

30" Warming Drawers CODE **PWDKIT30WH**



CANOVA WHITE MATTE WHITE - RAL 9016

30" Warming Drawers CODE **PWDKIT30MW**

ACCENTO

THE BEAUTY OF ITALIAN DESIGN IN COLOR

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. With the kitchen returning to the center of the home, color is an important component of design and can bring unity and harmony into your space.

36" - 30" ACCENTO RANGES - COLOR DOOR KITS

OPTIONAL ACCESSORIES



VENETIAN RED GLOSSY RED - RAL 3003

36" ACCENTO RANGE DOOR CODE **ACDKIT36RD**
30" ACCENTO RANGE DOOR CODE **ACDKIT30RD**



BLACK VELVET MATTE BLACK - RAL 9004

36" ACCENTO RANGE DOOR CODE **ACDKIT36MB**
30" ACCENTO RANGE DOOR CODE **ACDKIT30MB**



CANOVA WHITE MATTE WHITE - RAL 9016

36" ACCENTO RANGE DOOR CODE **ACDKIT36MW**
30" ACCENTO RANGE DOOR CODE **ACDKIT30MW**

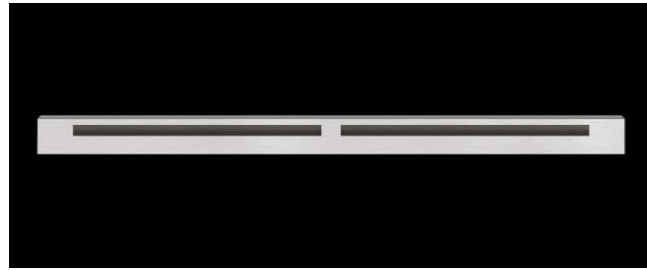
ACCESSORIES

ACCESSORIES



PROFESSIONAL BACK GUARD TRIM

OPTIONAL ACCESSORIES



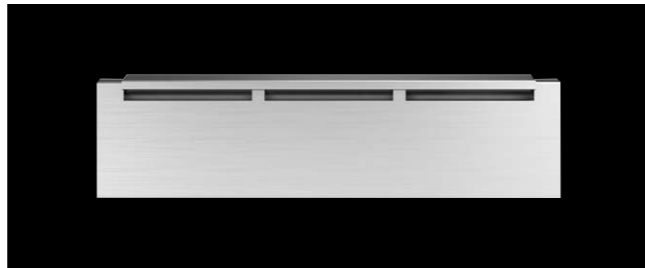
48" Back Guard - 3" Standard Trim CODE **F6BG48STD**



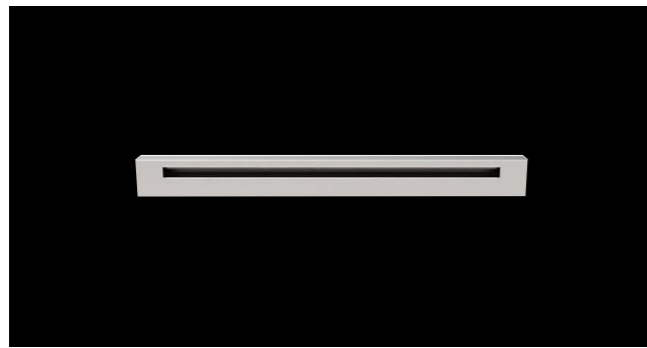
48" Back Guard - 9" High Back Trim CODE **F6BG48HBT**



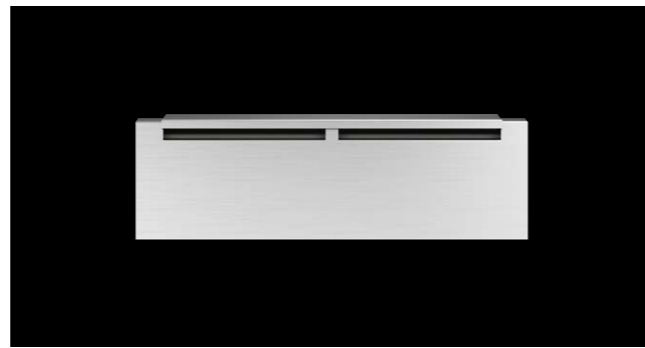
36" Back Guard - 3" Standard Trim CODE **F6BG36STD**



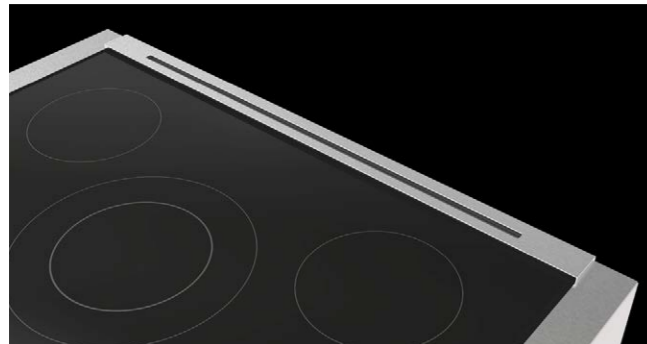
36" Back Guard - 9" High Back Trim CODE **F6BG36HBT**



30" Back Guard - 3" Standard Trim CODE **F6BG30STD**



30" Back Guard - 9" High Back Trim CODE **F6BG30HBT**



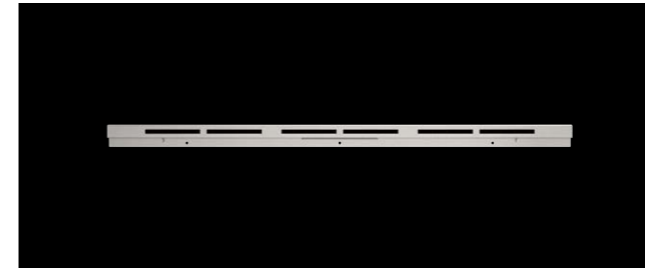
36" Back Guard - Ind. Low Profile Island Trim CODE **F6BG36IND**



30" Back Guard - Ind. Low Profile Island Trim CODE **F6BG30IND**

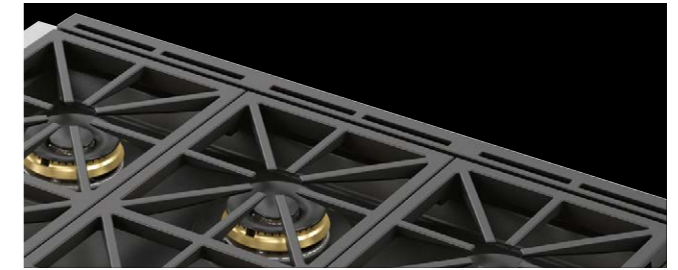
PROFESSIONAL GAS

OPTIONAL ACCESSORIES



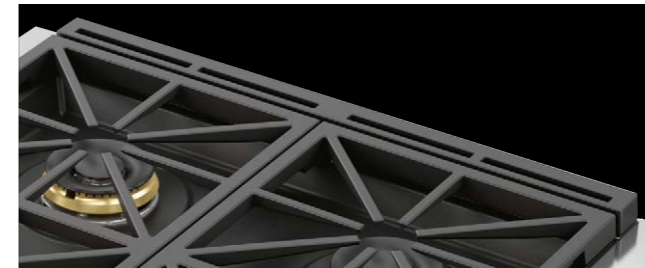
36" Stainless Steel - 1" High Island Trim CODE **F6BG36ISL**

30" Stainless Steel - 1" High Island Trim CODE **F6BG30ISL**

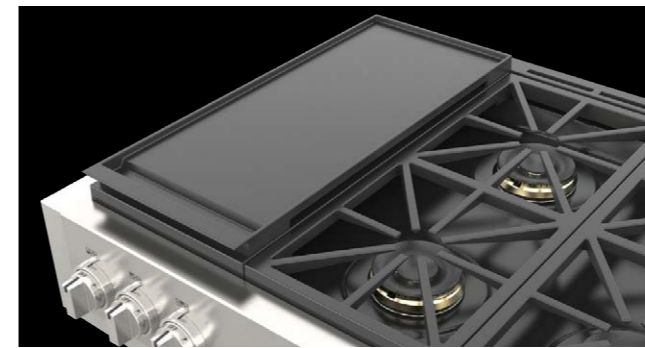


48" Black Cast Iron - Low Profile Island Trim CODE **F6BG48BCI**

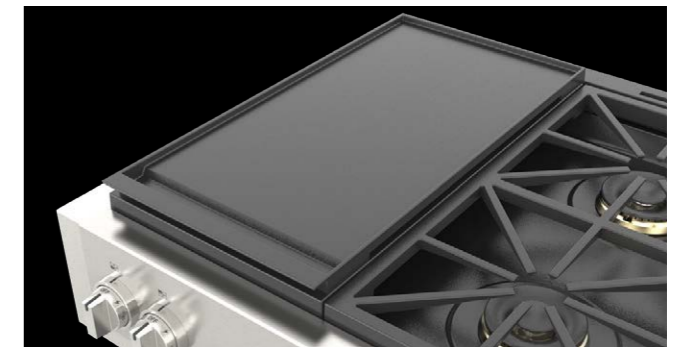
36" Black Cast Iron - Low Profile Island Trim CODE **F6BG36BCI**



30" Black Cast Iron - Low Profile Island Trim CODE **F6BG30BCI**



36" Heavy duty enameled Cast-Iron griddle CODE **FMGRID36**



30" Heavy duty enameled Cast-Iron griddle CODE **FMGRID30**



WOK RING CODE **FMWOK**



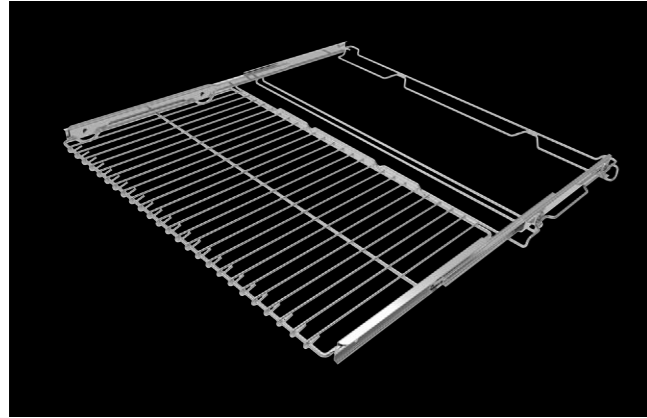
SIMMER PLATE CODE **FMSIM**

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

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

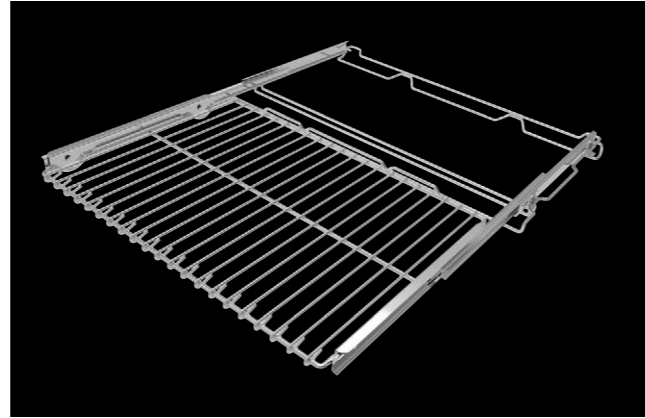
PROFESSIONAL OVEN

OPTIONAL ACCESSORIES



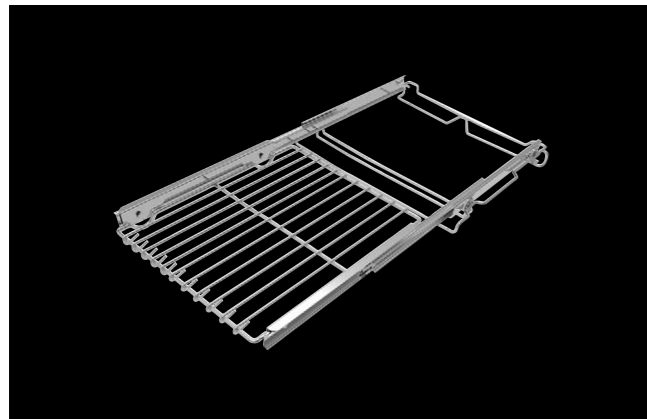
36" Telescopic rack
Telescopic rack for 36" Professional range

CODE **FMTRP36**



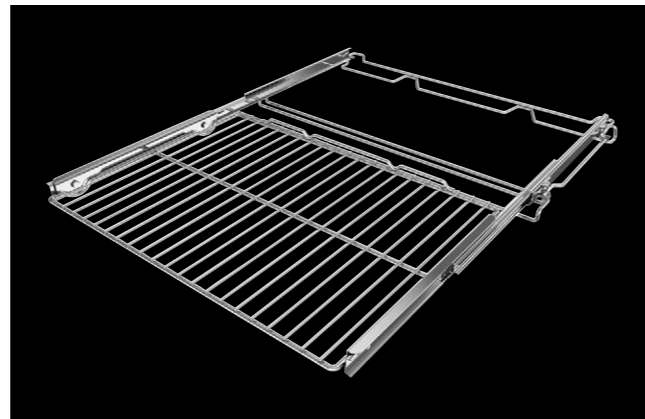
30" Telescopic rack
Telescopic rack for 30" Professional range and built-in oven

CODE **FMTRP30**



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

CODE **FMTRP18**



30" Telescopic Oven Rack

CODE **FMTR630**

PROFESSIONAL INDUCTION

OPTIONAL ACCESSORIES



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

PROFESSIONAL HOODS

OPTIONAL ACCESSORIES



Chimney cover for model F6PH48DS1 - 12" high

CODE **F6CK48-12**



Chimney cover for model F6PH36S1 and F6PH36DS1 - 12" high

CODE **F6CK36-12**



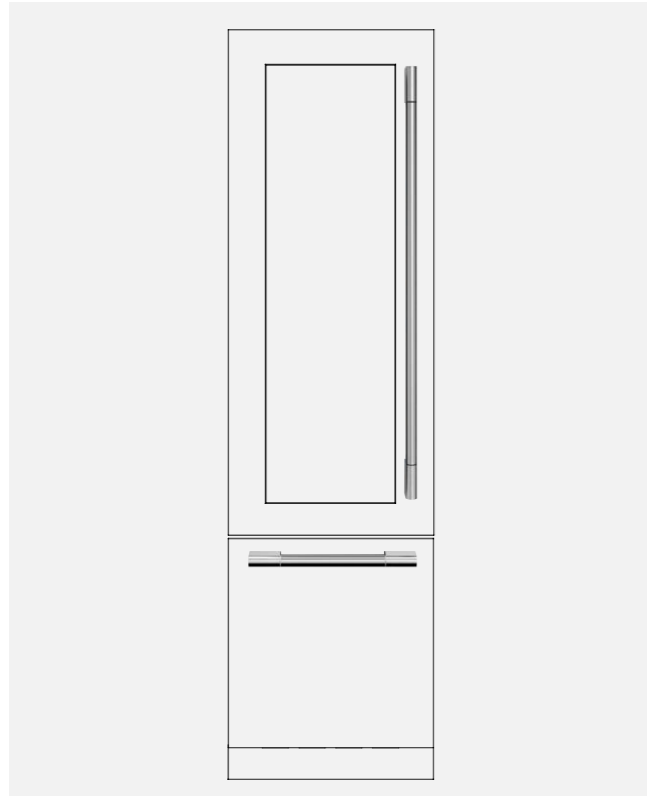
Chimney cover for model F6PH30S1 and F6PH30S2 - 12" high

CODE **F6CK30-12**

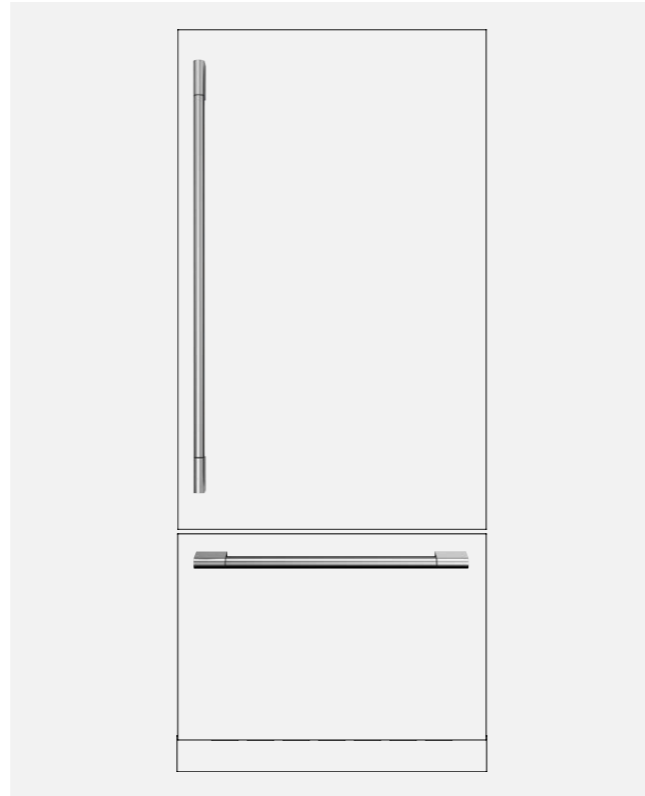


Charcoal filters (for recirculating installations)

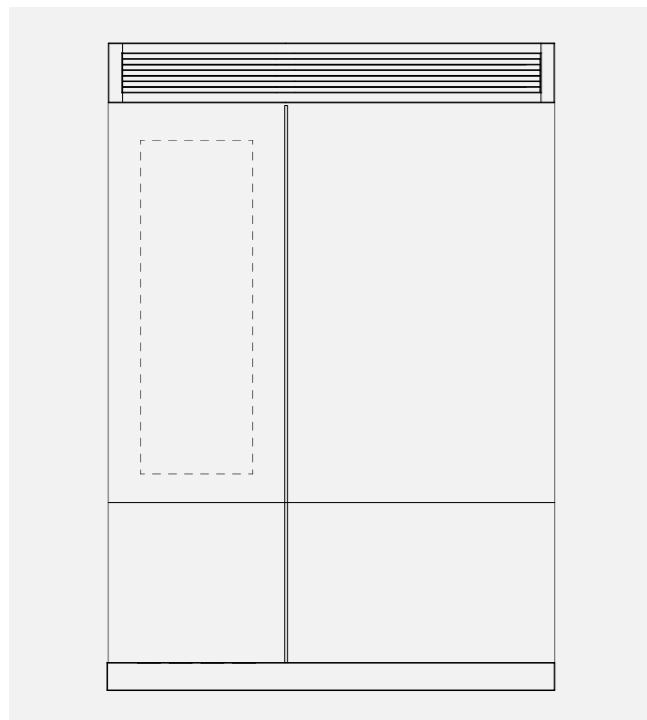
CODE **FMFIL**



24" Sofia Wine Cellar Pro Handle Kit CODE **REFHANDPRO24**



36" Sofia Fridge Pro Handle Kit CODE **REFHANDPRO36**

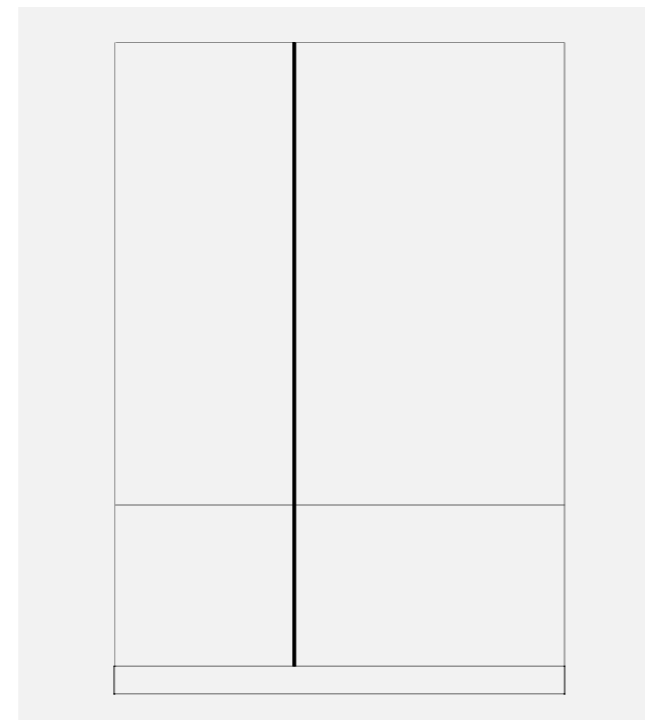


36" Pro Fridge and 24" Pro Wine Cellar Installation Kit; Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel.

CODE **REFSBSPRO60**

Two 36" Pro Fridges Installation Kit; Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel.

CODE **REFSBSPRO72**

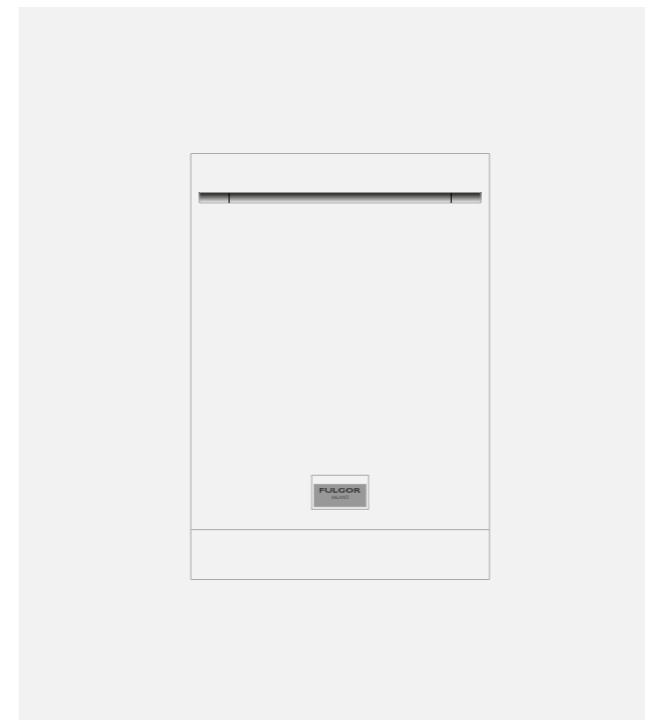


36" Built-In Fridge and 24" Built-In Wine Cellar Installation Kit.

CODE **REFSBSINT60**



Professional Pro Handle Kit CODE **F6HK36FFBS**



Professional Pro Handle Kit CODE **F6UHK24DISH**

DISTINTO

LINE





CREATE, IMAGINE, LIVE

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.



CREACTIVE
A CHEF
IN YOUR
HOME

FULGOR
MILANO

MULTIFUNCTION OVENS



Our Creative 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.

DISTINTO

COOKING

DISTINTO OVENS CREACTIVE



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.

OUR CREACTIVE CONTROL SYSTEM COMBINES MODERN TECHNOLOGY WITH SIMPLICITY

The CREACTIVE operating system combines technology with ease of use.

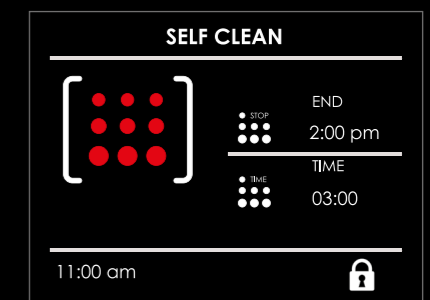
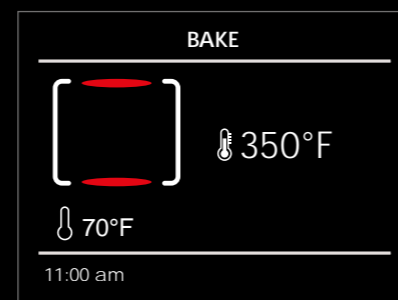
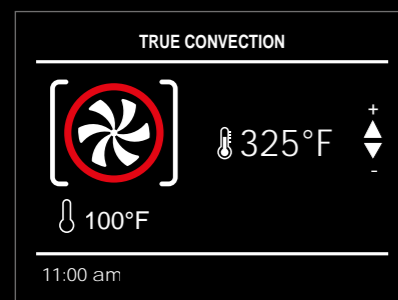
The touch screen simplifies the programming process of the ovens and enhances performance by reducing energy consumption and increasing cooking functions.

CREACTIVE

ASSISTED COOKING FUNCTION

CONTROL SYSTEM

No more doubts when picking the most suitable cooking function for your meals. Just select the recipe on the display and the oven will automatically initiate the best program. You can modify pre-set recipes to create your own by adjusting cooking times, weights and temperature.



MULTI-LEVEL COOKING MODE

Internal heat remains constant throughout the oven, while aromas and flavors are kept 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 a 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

CREACTIVE OVEN CHARACTERISTICS



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

The 700 series ovens have 3 20-watt halogen lights that 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.

SAFETY FEATURE: COOL TOUCH DOOR

Rest assured, your hands are safe with us. Our cool-door technology has a proven guarantee.

PYROLYTIC SELF-CLEAN

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

TELESCOPIC RACK

Our fully retractable telescopic rack makes accessibility to your cooking more convenient.



FULGOR
MILANO

DISTINTO OVEN CREACTIVE 700 SERIES

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



-  **CREACTIVE COOKING SYSTEM**
-  **PIZZA COOKING MODE 590 °F**
-  Dual True Convection
-  Self Clean Oven
-  Multi-level cooking
-  1 Telescopic Rack
-  Cool Touch Door
-  TFT Display
-  Meat Probe
-  Fast Pre-Heat
-  Interior Lighting

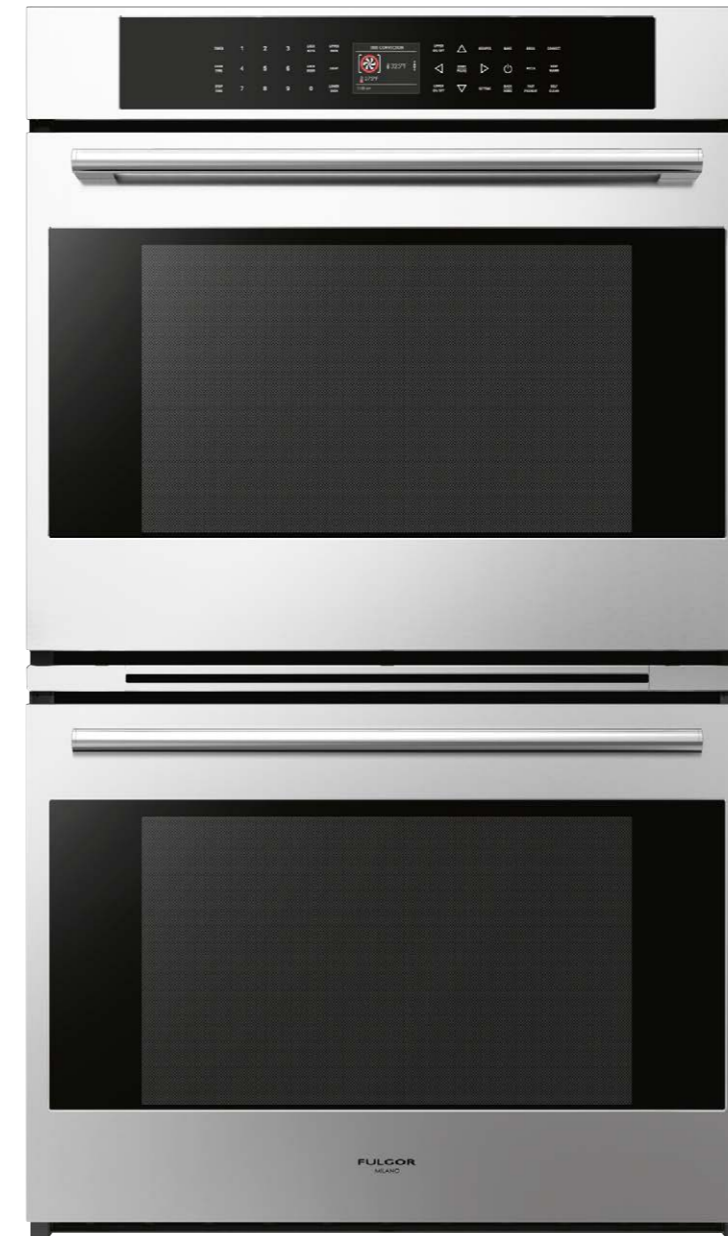
OVEN 700 SERIES 30"












30" TOUCH CONTROL DOUBLE OVEN - STAINLESS STEEL



CODE ID

F7DP30S1



-  **CREACTIVE COOKING SYSTEM**
-  **PIZZA COOKING MODE 590 °F**
-  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

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 chrome racks
 1 telescopic rack
 Enameled Broiler 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 Logs (for Service)
 Meat Probe
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		292

SPECIFICATIONS

OVENS

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 chrome racks per oven
 1 telescopic rack per oven
 Enameled Broiler 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 Logs (for Service)
 Meat Probe (only upper oven)
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		293

OVEN 700 SERIES 30"












30" TOUCH CONTROL SINGLE OVEN - BLACK GLASS



CODE ID

F7SP30B1



-  CREACTIVE COOKING SYSTEM
-  PIZZA COOKING MODE 590 °F
-  Dual True Convection
-  Self Clean Oven
-  Multi-level cooking
-  1 Telescopic Rack
-  Cool Touch Door
-  TFT Display
-  Meat Probe
-  Fast Pre-Heat
-  Interior Lighting

OVEN 700 SERIES 30"












30" TOUCH CONTROL DOUBLE OVEN - BLACK GLASS



CODE ID

F7DP30B1



-  CREACTIVE COOKING SYSTEM
-  PIZZA COOKING MODE 590 °F
-  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

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 chrome racks
 1 telescopic rack
 Enameled Broiler 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 Logs (for Service)
 Meat Probe
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		292

SPECIFICATIONS

OVENS

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 chrome racks per oven
 1 telescopic rack per oven
 Enameled Broiler Pan
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 Door Lock

OVEN FUNCTIONS

Bake (cooking group)
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 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 (only upper oven)
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		293

OVEN 700 SERIES 30"












30" TOUCH CONTROL SINGLE OVEN - WHITE GLASS



CODE ID

F7SP30W1



-  **CREACTIVE COOKING SYSTEM**
-  **PIZZA COOKING MODE 590 °F**
-  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

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 chrome racks
 1 telescopic rack
 Enameled Broiler 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 Logs (for Service)
 Meat Probe
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		292

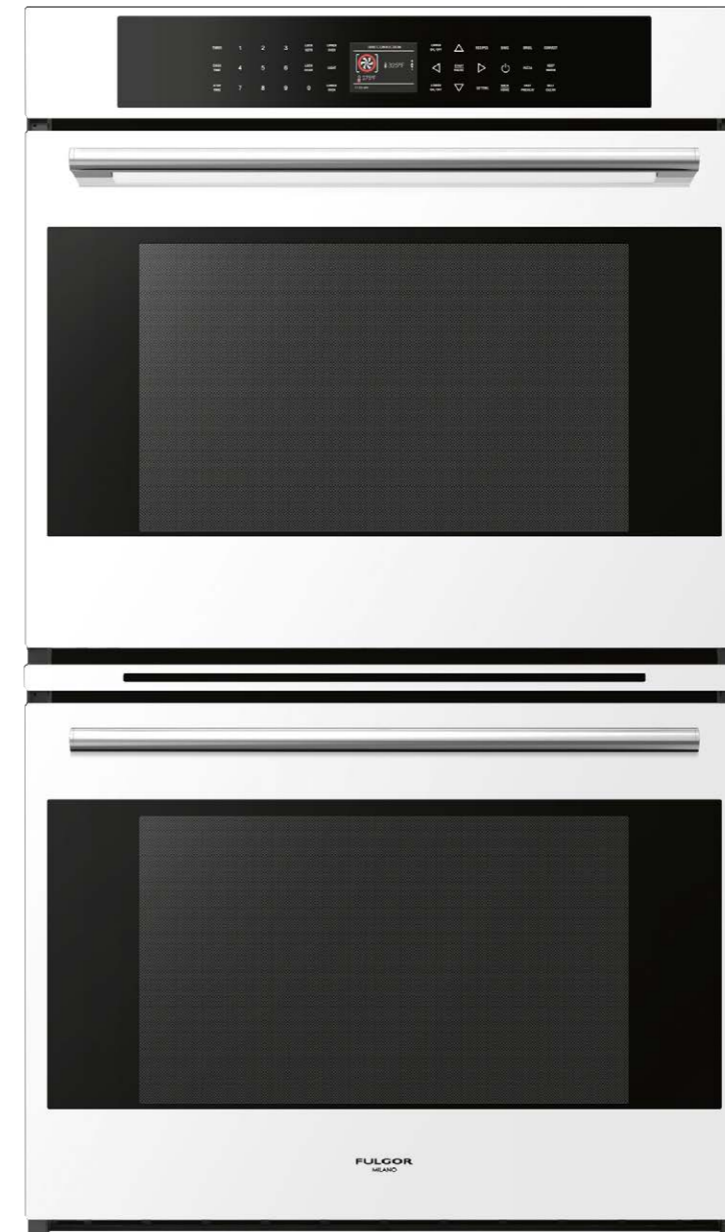
OVEN 700 SERIES 30"








30" TOUCH CONTROL DOUBLE OVEN - WHITE GLASS



CODE ID

F7DP30W1



-  **CREACTIVE COOKING SYSTEM**
-  **PIZZA COOKING MODE 590 °F**
-  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

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 chrome racks per oven
 1 telescopic rack per oven
 Enameled Broiler 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 Logs (for Service)
 Meat Probe (only upper oven)
 Self-Clean

OPTIONAL ACCESSORIES

page

FMTR630	30" Telesc. Rack	229
TECHNICAL DWG		250
TECHNICAL DATA		293

NEW

FULGOR
MILANO

DISTINTO

30" SPEED OVEN

A premium kitchen is not complete without a combi speed oven. Microwave, bake, broil, or use any of the combination cook modes to enjoy the benefits of speed cooking. Enjoy all the benefits of our combi speed steam oven without compromising the look of your Distinto built-in appliances.



COOKING

COOKING

OVEN 700 SERIES 30"

30" COMBI SPEED OVEN



NEW



CODE ID

F7DSPD30S1

-  Microwave Cooking
-  Thawing
-  True Convection
-  Automatic Cooking
-  Cool Touch Door
-  Multi-level cooking

OVEN 700 SERIES 24"

24" COMBI SPEED OVEN









NEW



CODE ID

F7DSPD24S1

-  Microwave Cooking
-  Thawing
-  True Convection
-  Automatic Cooking
-  Cool Touch Door
-  Multi-level cooking

SPECIFICATIONS

page

OVEN

3 in 1 Oven:
Microwave, Convection, and Combi
Stainless Interior with broiler
Quick Access Menu
Dual Keyboard
Automatic Programs
240 Volt Connection

PERFORMANCE

10 Combined Functions
Automatic Cooking
Pre-selected and customizable recipes
(weight, temperature, cooking time)
Microwave mode (6 levels)
Fan assisted mode
Combined Cooking mode
Microwave and Grill mode
Defrosting by time and weight

TECHNICAL DWG TECHNICAL DATA

252
294

SPECIFICATIONS

page

OVEN

3 in 1 Oven:
Microwave, Convection, and Combi
Stainless Interior with broiler
Quick Access Menu
Single Keyboard
Automatic Programs
240 Volt Connection

PERFORMANCE

10 Combined Functions
Automatic Cooking
Pre-selected and customizable recipes
(weight, temperature, cooking time)
Microwave mode (6 levels)
Fan assisted mode
Combined Cooking mode
Microwave and Grill mode
Defrosting by time and weight

TECHNICAL DWG TECHNICAL DATA

252
294

NEW

FULGOR
MILANO

DISTINTO

30" STEAM OVEN



Have you considered the benefits of cooking with steam? Steam, bake, broil, or use one of the combination cooking modes and achieve beautiful and healthy results. Enjoy all the benefits of our combi steam oven without compromising the look of your Distinto built-in appliances.

OVEN 700 SERIES 30"

30" COMBI STEAM OVEN








NEW



CODE ID

F7DSCO30S1



-  Steam Cooking
-  Steam Limescale Filter
-  True Convection
-  Automatic Cooking
-  Meat Probe
-  Cool Touch Door
-  Multi-level cooking

SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

12 Functions
 Automatic Cooking
 Pre-selected and customizable recipes
 (weight, temperature, cooking time)
 Steam System
 Combined Cooking Functions
 Steam Recovery Cycle
 CLEAN, assisted cleaning cycle for
 oven interior and steam circuit

TECHNICAL DWG
TECHNICAL DATA

252
 295

NEW

DISTINTO 24" COMPACT COLUMN

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.



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 complement to any kitchen and integrates seamlessly.

OVEN 700 SERIES 24"

24" COMBI STEAM OVEN

NEW



CODE ID

F7SCO24S1



CREATIVE COOKING SYSTEM



Steam Cooking



Steam Limescale Filter



Fingerprint-proof Stainless Steel



Automatic Cleaning Programs



Meat Probe



Stainless Steel Racks



Multi-level Cooking



True Convection

SPECIFICATIONS

page

OVEN

12 functions
Automatic cooking with pre-selected recipes which can be customizable (weight, temperature, cooking time)
Steam system
Combined cooking functions
Steam recovery cycle
CLEAN, assisted cleaning cycle for oven interior and steam circuit

SAFETY

Safety door - Door contact switch
Control panel safety function
Tangential cooling fan

FEATURES

Control panel with touch controls
Magnetic water filter
Stainless steel interior
Internal lighting
Internal capacity 1.2 cu.ft
Steam Generator

INCLUDED ACCESSORIES

Meat probe
1 micro-perforated pan with stainless steel cover
1 stainless steel tray
1 flat rack
Water tank
Power cord with plug

TECHNICAL DWG

252

TECHNICAL DATA

295

OVEN 700 SERIES 24"

24" MULTIFUNCTION SELF-CLEANING OVEN



NEW



CODE ID

F7SP24S1



CREACTIVE COOKING SYSTEM



True Convection



Multi-level cooking



Automatic Cooking



Self-Cleaning Oven



Nickel-free Enamel

WARMING DRAWER 24"

24" WARMING DRAWER



NEW



CODE ID

F4DWD24S1



Sliding Telescopic Rails



Keep Warm Function



Leavening



Slow Cooking



Thawing

SPECIFICATIONS

OVEN

15 cooking modes
Automatic cooking with preselected and customizable recipes (weight, temperature, cooking time)
Sabbath Mode
BOOST to rapidly reach the pre-selected temperature
PYROLYSIS Self-cleaning

SAFETY

Cool door with 4-pane glass
2-speed tangential cooling ventilation
Keypad and door safety lock function
Smoke catalyst

FEATURES

Control panel with touch controls
Dual convection fan
Black Porcelain enameled interior
Internal lighting
Internal capacity 2.6 cu.ft.

INCLUDED ACCESSORIES

1 wide enameled tray with anti-splash insert
2 flat grill racks
Power cable

OPTIONAL ACCESSORIES

page

FMTELG 24" Telesc. Guides 229

TECHNICAL DWG 253

TECHNICAL DATA 296

SPECIFICATIONS

page

WARMING DRAWER

Knob Control
Full extendable telescopic rails
Capacity 0,5 cu. ft.
Fan Assisted Heating System
All stainless steel structure
Warming Temperature range; min. 86 °F up to 190 °F
Push-Pull system to open and close door
Non-slip rubber mat
Internal Lighting

DRAWER 24" FUNCTIONS

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

TECHNICAL DWG 253

TECHNICAL DATA 297



FULGOR
MILANO

DISTINTO OVEN 400 SERIES

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"



CODE ID

OVEN 400 SERIES 30"

F4SP30S3



-  True Convection
-  Self Clean Oven
-  Multi-level cooking
-  Cool Touch Door
-  Interior Lighting
-  Digital Controls

SPECIFICATIONS

OVEN

Knob and electronic controls
 Single fan 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 chrome racks
 Enameled Broiler Pan

OVEN FUNCTIONS

Bake
 Broil
 Roast
 Convection
 True Convection
 Dehydrate
 Electronic cooking programmer
 Self-Clean
 Sabbath Mode

OPTIONAL ACCESSORIES

page

FMTR630 30" Telesc. Rack 229

TECHNICAL DWG 250

TECHNICAL DATA 298

DRAWER 700 SERIES 30"







30" WARMING DRAWER STAINLESS STEEL DOOR



CODE ID

F7DWD30S1



-  Sliding Telescopic Rails
-  Keep Warm Function
-  Leavening
-  Slow Cooking
-  Thawing
-  Push Opening



SPECIFICATIONS

WARMING DRAWER

Knob Control
 Heavy Duty full extendable telescopic rails
 Large capacity 2,1 cu. ft.
 Convection heating system for a 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

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

TECHNICAL DWG

page

250

TECHNICAL DATA

299

DRAWER 700 SERIES 30"







30" WARMING DRAWER OVERLAY PANEL



CODE ID

F7IWD30O1



-  Sliding Telescopic Rails
-  Keep Warm Function
-  Leavening
-  Slow Cooking
-  Thawing
-  Push Opening



SPECIFICATIONS

WARMING DRAWER

Knob Control
 Installation with Overlay Panel
 Heavy Duty full extendable telescopic rails
 Large capacity 2,1 cu. ft.
 Convection heating system for a 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

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

TECHNICAL DWG

page

251

TECHNICAL DATA

299



FULGOR
MILANO

DISTINTO **OVEN** **100** **SERIES**

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.

FULGOR
MILANO

OVEN 100 SERIES 30"

30" MULTIFUNCTION SELF-CLEAN OVEN



CODE ID

F1SP30S3



-  True Convection
-  Self Clean Oven
-  Multi-level cooking
-  Cool Touch Door
-  Interior Lighting
-  Digital Controls



SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

- Bake
- Broil
- Roast
- Convection
- True Convection
- Dehydrate
- Electronic cooking programmer
- Self-Clean
- Sabbath Mode

OPTIONAL ACCESSORIES

page

FMTR 130 Telescopic rack 229

TECHNICAL DWG 251

TECHNICAL DATA 300

OVEN 100 SERIES 30"

30" MULTIFUNCTION EASY-CLEAN OVEN



CODE ID

F1SM30S3



Convection



Multi-level cooking



Cool Touch Door



Interior Lighting

OVEN 100 SERIES 24"

24" MULTIFUNCTION EASY-CLEAN OVEN



CODE ID

F1SM24S2



Convection



Multi-level cooking



Cool Touch Door



Interior Lighting

SPECIFICATIONS

OVEN

Knob and electronic controls
Black Porcelain enamel interior
2 Halogen lights
Gross capacity 3.0 cu. ft.
2 chrome racks
Enameled Grill basin

OVEN FUNCTIONS

Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Lower Conv. Bake

OPTIONAL ACCESSORIES

page

FMTR 130 Telescopic rack 229

TECHNICAL DWG 251

TECHNICAL DATA 301

SPECIFICATIONS

OVEN

Knob and electronic controls
True Convection
Black Porcelain enamel interior
1 Halogen light
Gross capacity 2.6 cu. ft.
2 chrome racks
Enameled Broiler Pan

OVEN FUNCTIONS

Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Lower Conv. Bake

OPTIONAL ACCESSORIES

page

FMTELG Telescopic guides 229

TECHNICAL DWG 251

TECHNICAL DATA 301

FULGOR
MILANO

DISTINTO
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" DRAWER

This built-in drawer microwave has an elegant surface 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.



24" COUNTER-TOP

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.



30" OVER THE RANGE

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.

DISTINTO MICROWAVE OVEN 24"

24" DRAWER MICROWAVE



CODE ID

F7DMW24S2



- Sensor Cooking
- Power Selection
- Touch Controls
- Presets
- 950 Watts
- Auto Defrost
- Child Safety Lock

SPECIFICATIONS

page

FEATURES

- Flexible installation
- Stainless steel design
- Incandescent interior light
- Touch control
- Built-in airflow control for flush mounting
- transparent door glass
- Accessible height allows you to easily lift hot foods

TECHNICAL DWG	254
TECHNICAL DATA	302

DISTINTO MICROWAVE OVEN 24"








24" COUNTER-TOP MICROWAVE



CODE ID

F4MWO24S1



-  Sensor Cooking
-  Power Selection
-  Touch Controls
-  Presets
-  1100 Watts
-  Auto Defrost
-  Child Safety Lock

DISTINTO MICROWAVE OVEN 30"








30" OVER-THE-RANGE MICROWAVE



CODE ID

F4OTR30S1



-  Sensor Cooking
-  Power Selection
-  Touch Controls
-  Presets
-  1100 Watts
-  Auto Defrost
-  Child Safety Lock

NOTE

F4TK30MWO Trim Kit - for a built-in installation, 30" trim kit may be purchased separately

SPECIFICATIONS

FEATURES

Family Size
11 Power Levels
No Handle - Push Button Open
Electronic Touch Control
Super Defrost
Sensor Cook Menu
Audible Signal Elimination
Auto Start
Child Lock
Extra Minute
4 Program Stages

TECHNICAL DWG
TECHNICAL DATA

page

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303

SPECIFICATIONS

FEATURES

10 Power Levels
White LED Display & Digital Clock
99-Minutes, 99-Second Digital Timer
LED lighting
Recessed Cavity Type
Child-Safe Lock-Out Feature
Display On/Off (controlled via Clock key)
Removable Glass Turntable for complete, even cooking

VENTILATION

Ventilation Fan Speed:
Turbo/High/Low/Off (Max. 450 CFM)
Ventilation type available: Front/Top/Rear
1 Charcoal Filter / 2 Air Filters

MICROWAVE FUNCTIONS

4 Sensor Cook Menu (Frozen Entrée, Frozen Vegetable, Reheat, Potato)
2 Programmed Cook (Beverage, Popcorn)
4 Soften/Melt Menu (Butter, Chocolate, Icecream, Cheese)
6 Convenience Features (Turntable On-Off, Clock, Keep Warm, Time Cook, Power Level, Defrost (Time/Weight))
Express Cook (1~6 minutes)
Kitchen timer (plus Sound On/Off for 3-sec holding)

page

TECHNICAL DWG 254
TECHNICAL DATA 304

NEW

FULGOR
MILANO

DISTINTO COFFEE MACHINE

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 quality unit is the perfect complement to your Fulgor Milano Italian cooking products.



NEW

DISTINTO 30" - 24" COFFEE MACHINE



30" BUILT - IN COFFEE MACHINE

30" Distinto style Frame kit is available. This unique frame kit allows our unit to be installed in combination with our other 30" built-in Distinto products.



24" BUILT - IN COFFEE MACHINE

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



24" BLACK GLASS

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.

DISTINTO COFFEE MACHINE

30" BUILT-IN COFFEE MACHINE

NEW



CODE ID

F7BC24B1

F7DTK30BC



LED Lighting



Cappuccino Maker



Programmable Temperature



Whole Beans and Ground Coffee



Automatic Coffee Grinder

NOTE

Both codes are required and sold separately.
F7BC24B1 Coffee Machine
F7DTK30BC Frame Kit

page

TECHNICAL DWG	255
TECHNICAL DATA	305

SPECIFICATIONS

FEATURES

Espresso / 2 x Espresso
Coffee / 2 x Coffee
White coffee
Latte macchiato
Milk froth
Warm milk
Programmable Temperature
Water heating Time 3 minutes
Automatic cleaning cycle
Stand-by (energy saving)

FUNCTIONS

3 different coffee temperature settings
5 coffee strength settings: extra-strong, strong, medium, light, extra-light
5 mug size settings: espresso, corto, medium, large, pot
Cappuccino
Steam and Hot water
Stand-by (energy saving)

SAFETY

Water hardness setting
Coffee and water refill indicators
Ground coffee container to empty indicator
Cleaning indicator
Limescale filter indicator

INCLUDED ACCESSORIES

Cappuccino Maker
Container for the milk
Telescopic rails
Power cord with plug

DISTINTO COFFEE MACHINE

24" BUILT-IN COFFEE MACHINE

NEW



CODE ID

F7BC24S1

- LED Lighting
- Cappuccino Maker
- Programmable Temperature
- Whole Beans and Ground Coffee
- Automatic Coffee Grinder



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TECHNICAL DWG	255
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SPECIFICATIONS

FEATURES

Espresso / 2 x Espresso
 Coffee / 2 x Coffee
 White coffee
 Latte macchiato
 Milk froth
 Warm milk
 Programmable Temperature
 Water heating Time 3 minutes
 Automatic cleaning cycle
 Stand-by (energy saving)

FUNCTIONS

3 different coffee temperature settings
 5 coffee strength settings: extra-strong, strong, medium, light, extra-light
 5 mug size settings: espresso, corto, medium, large, pot
 Cappuccino
 Steam and Hot water
 Stand-by (energy saving)

SAFETY

Water hardness setting
 Coffee and water refill indicators
 Ground coffee container to empty indicator
 Cleaning indicator
 Limescale filter indicator

INCLUDED ACCESSORIES

Cappuccino Maker
 Container for the milk
 Telescopic rails
 Power cord with plug

DISTINTO COFFEE MACHINE

24" BUILT-IN COFFEE MACHINE BLACK GLASS

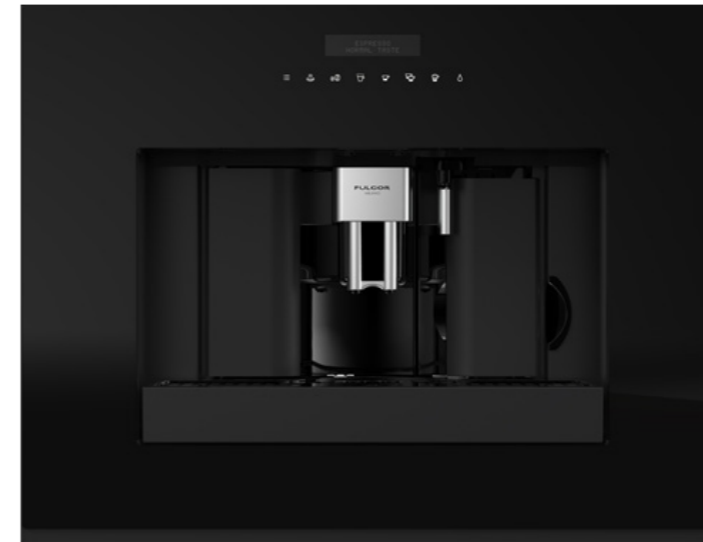
NEW



CODE ID

F7BC24B1

- LED Lighting
- Cappuccino Maker
- Programmable Temperature
- Whole Beans and Ground Coffee
- Automatic Coffee Grinder



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SPECIFICATIONS

FEATURES

Espresso / 2 x Espresso
 Coffee / 2 x Coffee
 White coffee
 Latte macchiato
 Milk froth
 Warm milk
 Programmable Temperature
 Water heating Time 3 minutes
 Automatic cleaning cycle
 Stand-by (energy saving)

FUNCTIONS

3 different coffee temperature settings
 5 coffee strength settings: extra-strong, strong, medium, light, extra-light
 5 mug size settings: espresso, corto, medium, large, pot
 Cappuccino
 Steam and Hot water
 Stand-by (energy saving)

SAFETY

Water hardness setting
 Coffee and water refill indicators
 Ground coffee container to empty indicator
 Cleaning indicator
 Limescale filter indicator

INCLUDED ACCESSORIES

Cappuccino Maker
 Container for the milk
 Telescopic rails
 Power cord with plug



FULGOR
MILANO

PRO GAS COOKTOP

STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful aluminum burners, this cooktop combines elegant design, responsive performance, and thoughtful convenience. Distinto cooktop enters a new realm with its low profile allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTUs Dual Aluminum Burner of this cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. 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.



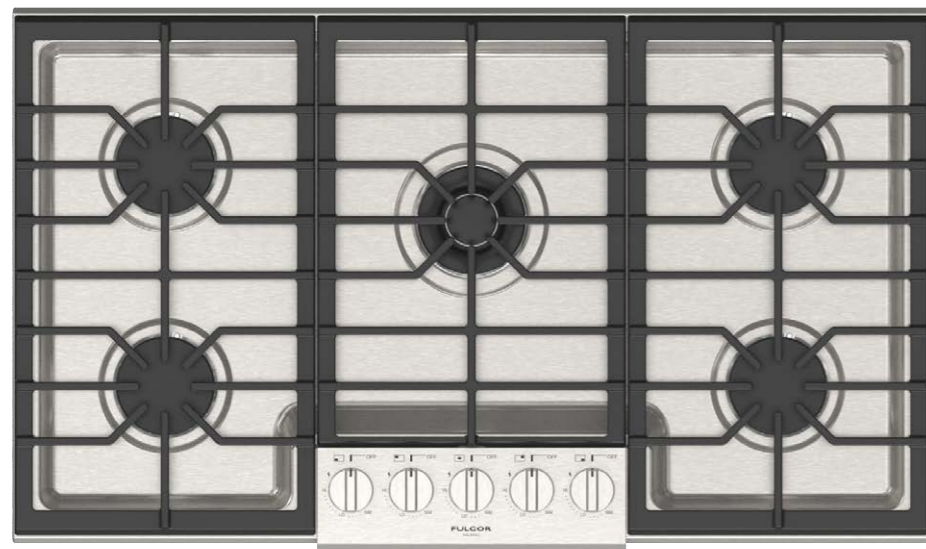
PRO COOKTOP 36"



CODE ID

F4PGK365S1

36" DISTINTO GAS COOKTOP



- Aluminum Burners
- 1 Central Dual Burner
- Heavy Duty Grates
- Continuous Grate Surface
- Heavy Duty Control Panel



SPECIFICATIONS

COOKING SURFACE

- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Aluminum Dual Flame Burner with 20.000 BTU Max (NG)
- 2 Aluminum Stacked Burners with 15.000 BTU Max (NG)
- 1 Aluminum Rapid Burner with 12.000 BTU Max (NG)
- 1 Aluminum Burner with 8.000 BTU Max (NG)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

OPTIONAL ACCESSORIES

FMWOK	Wok ring	121
FMSIM	Simmer plate	121

TECHNICAL DWG	239
TECHNICAL DATA	278

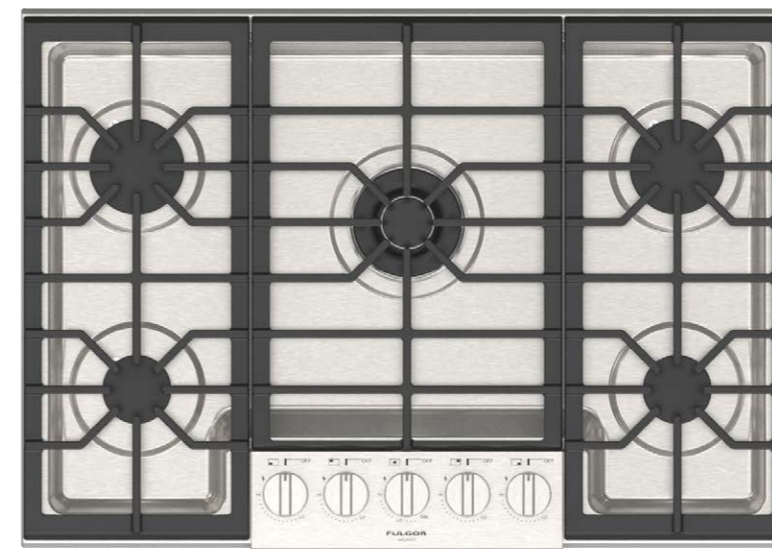
PRO COOKTOP 30"



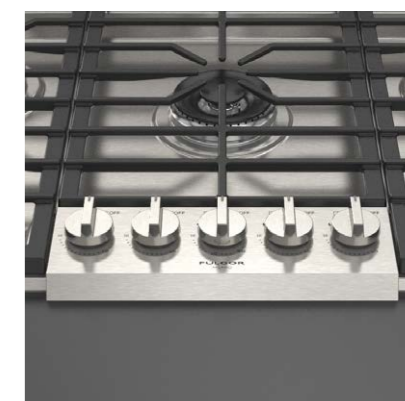
CODE ID

F4PGK305S1

30" DISTINTO GAS COOKTOP



- Aluminum Burners
- 1 Central Dual Burner
- Heavy Duty Grates
- Continuous Grate Surface
- Heavy Duty Control Panel



SPECIFICATIONS

COOKING SURFACE

- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Aluminum Dual Flame Burner with 20.000 BTU Max (NG)
- 2 Aluminum Rapid Burners with 10.500 BTU Max (NG)
- 2 Aluminum Semi-rapid Burners with 8.000 BTU Max (NG)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

OPTIONAL ACCESSORIES

FMWOK	Wok ring	121
FMSIM	Simmer plate	121

NOTE:
Wok ring (FMWOK) to be used with centre burner only.

TECHNICAL DWG	239
TECHNICAL DATA	279

FULGOR
MILANO

DISTINTO GAS COOKTOPS 400 SERIES

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.

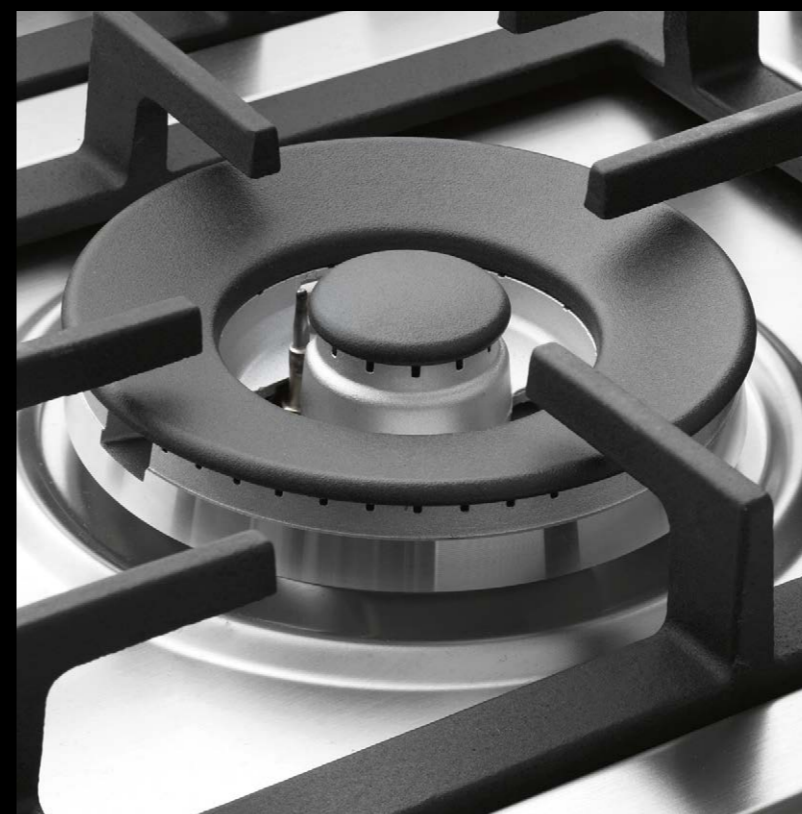
All grates are separated in sizes that make them easy to handle and remove for cleaning. The burners are well oriented for ease of use, with unique configurations like a wok burner and fifth burner on a 30" unit, making this cook top one of the most versatile in the category. Explore the Largo cooktop family and enjoy the possibilities; buon appetito!

DISTINTO GAS COOKTOPS 400 SERIES



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"






CODE ID

F4GK42S1

44" GAS COOKTOP



-  Heavy Duty Grates
-  Dual Burner
-  Stainless Steel

COOKTOP 400 SERIES 36"






CODE ID

F4GK36S1

36" GAS COOKTOP



-  Heavy Duty Grates
-  Dual Burner
-  Stainless Steel

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

		page
FMWOK	Wok ring	228
FMSIM	Simmer plate	228
FMSPR	Small Pot Adapter	228

TECHNICAL DWG 256

TECHNICAL DATA 308

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

		page
FMWOK	Wok ring	228
FMSIM	Simmer plate	228
FMSPR	Small Pot Adapter	228

TECHNICAL DWG 256

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COOKTOP 400 SERIES 30"



30" GAS COOKTOP



CODE ID

F4GK30S1



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

COOKTOP 400 SERIES 24"





24" GAS COOKTOP



CODE ID

F4GK24S1



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

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

		page
FMWOK	Wok Ring	228
FMSIM	Simmer Plate	228
FMSPR	Small Pot Adapter	228

TECHNICAL DWG 257

TECHNICAL DATA 309

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

		page
FMWOK	Wok Ring	228
FMSIM	Simmer Plate	228
FMSPR	Small Pot Adapter	228

TECHNICAL DWG 257

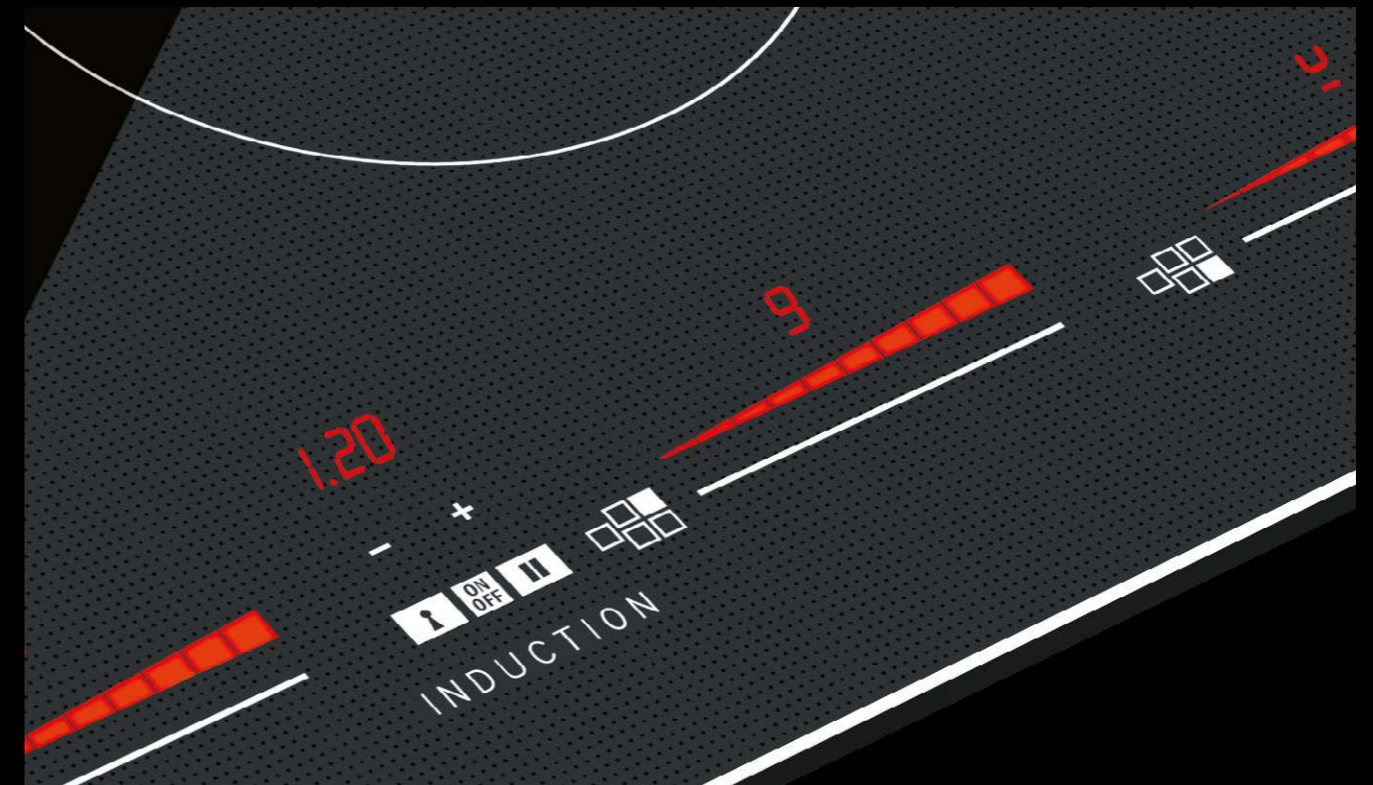
TECHNICAL DATA 309

FULGOR
MILANO

DISTINTO
INDUCTION
COOKTOPS
700
SERIES

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 Os-sobuco, 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.

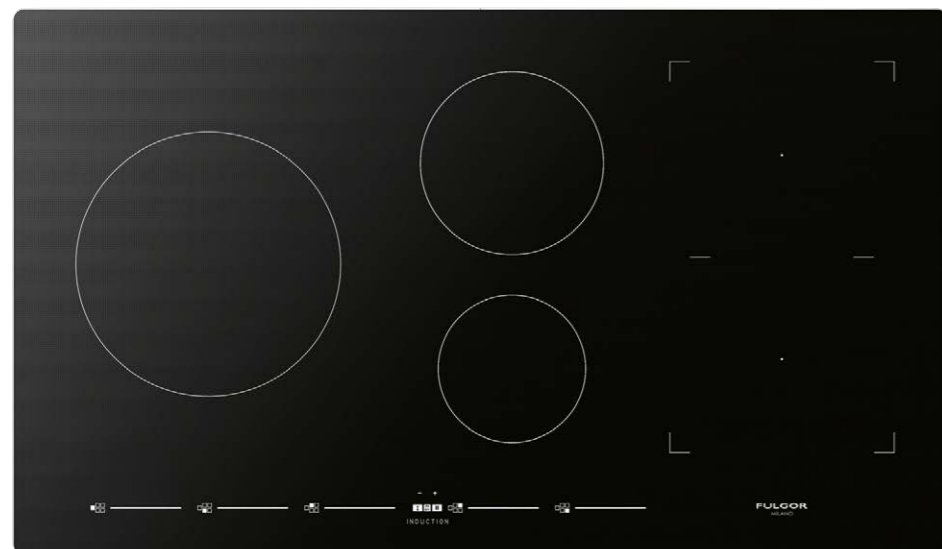
INDUCTION COOKTOPS 700 SERIES 36"



CODE ID

F7IT36S1

36" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM



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

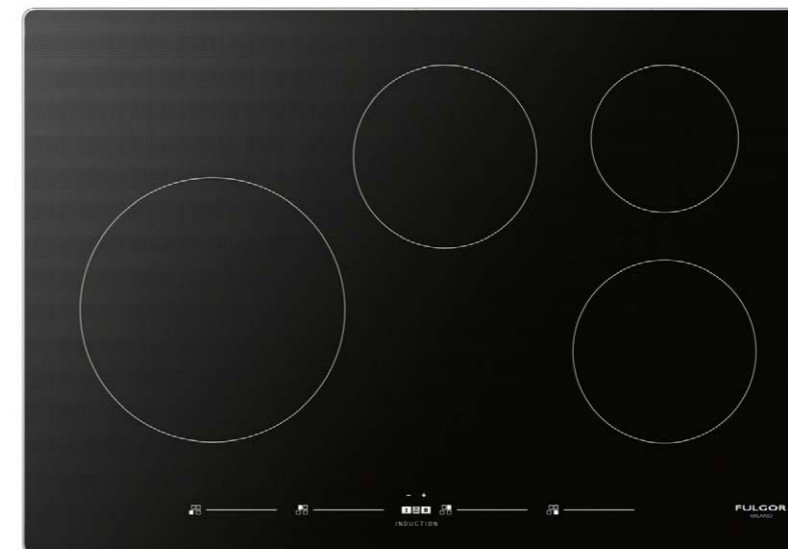
INDUCTION COOKTOPS 700 SERIES 30"



CODE ID

F7IT30S1

30" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM



-  Easy Clean Ceramic Glass
-  Slide Touch Control
-  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

Pot Detection System
 Child Lock Function
 Independent timer for each zone
 Pause Function
 Booster function for each cooking zone
 Failure Codes Indication
 Digital Display for Power Level
 Automatic Heat-up Time

OPTIONAL ACCESSORIES

page

INDUKIT4 Pot Induction Adapter 230

TECHNICAL DWG 258

TECHNICAL DATA 310

SPECIFICATIONS

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

Pot Detection System
 Child Lock Function
 Independent timer for each zone.
 Pause Function
 Booster function for each cooking zone
 Failure Codes Indication
 Digital Display for Power Level
 Automatic Heat-up Time

OPTIONAL ACCESSORIES

page

INDUKIT4 Pot Induction Adapter 230

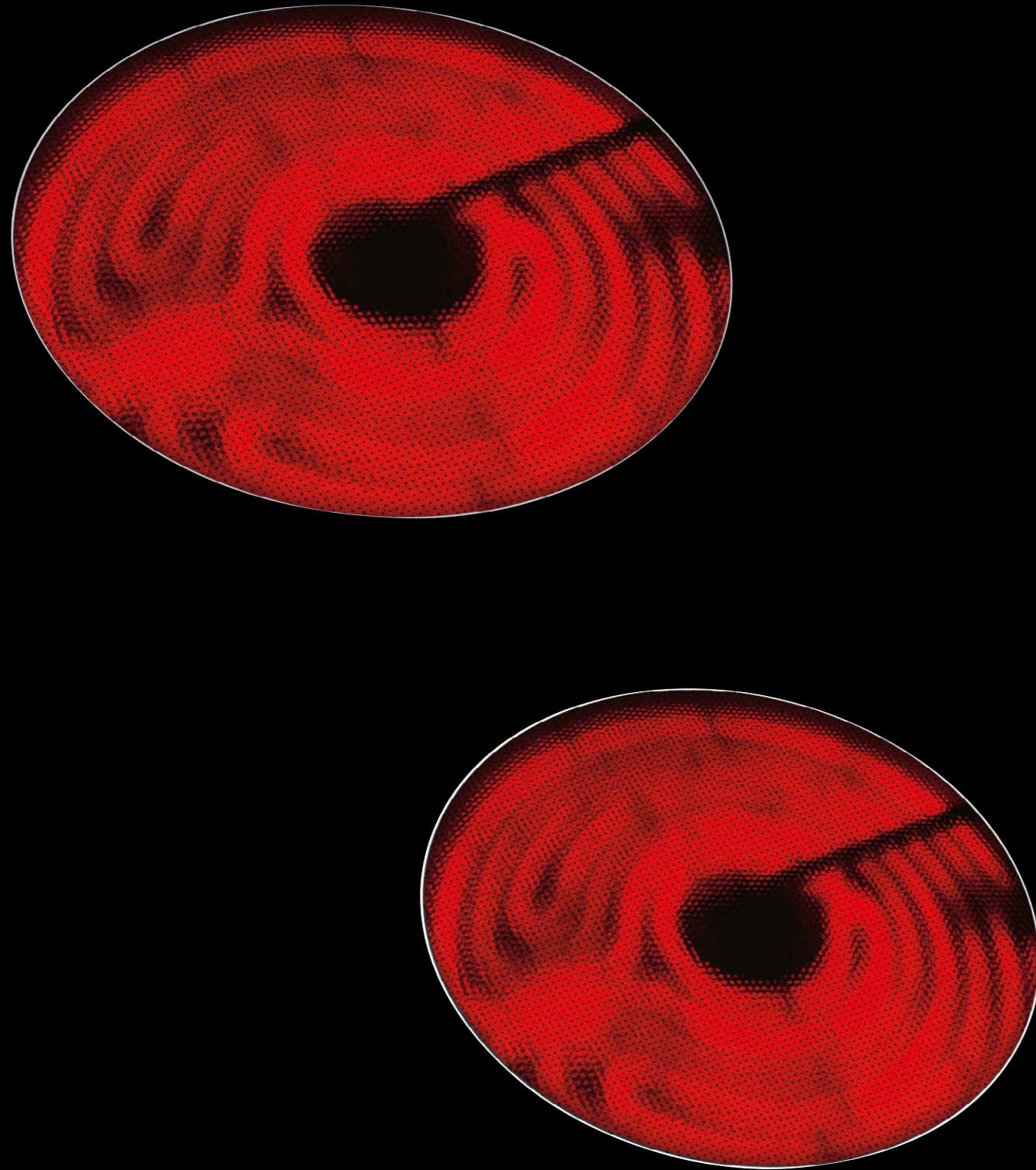
TECHNICAL DWG 258

TECHNICAL DATA 311

FULGOR
MILANO

DISTINTO
RADIANT
COOKTOPS
600
SERIES

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.



DISTINTO RADIANT COOKTOPS 600 SERIES



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!

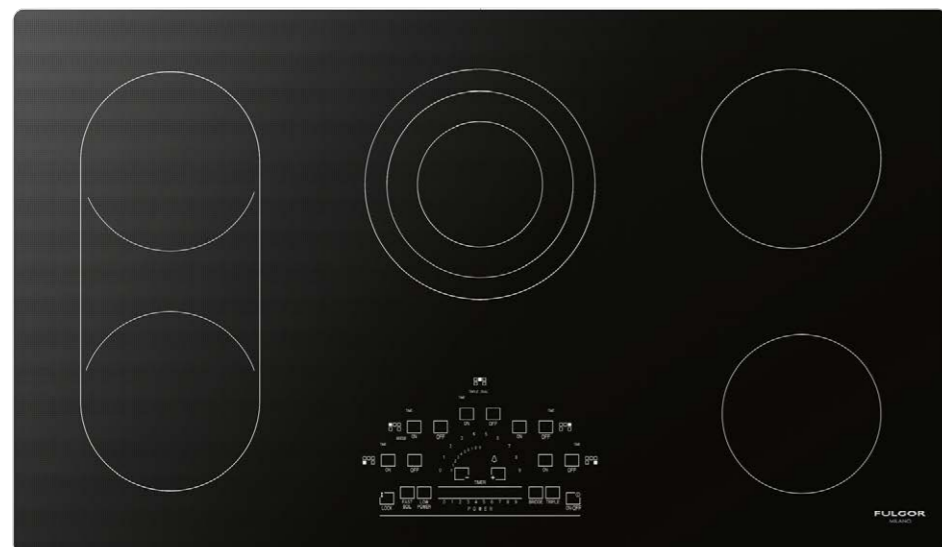
RADIANT COOKTOP 600 SERIES 36"










CODE ID

F6RT36S2

36" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM



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

RADIANT COOKTOP 600 SERIES 30"










CODE ID

F6RT30S2

30" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM



-  Easy Clean Ceramic Glass
-  Peacock Touch Control
-  Double Radiant
-  Triple Radiant
-  Timer
-  Residual Heat Sensor
-  Frame Creative

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 TECHNICAL DATA

page

259
 312

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 TECHNICAL DATA

page

259
 313

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.



RADIANT COOKTOPS 300 SERIES 24"





24" RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM



CODE ID

F3RK24S2



-  Easy Clean Ceramic Glass
-  Double Radiant
-  Residual Heat Sensor
-  Frame Creative



SPECIFICATIONS

RADIANT COOKTOP

Power on Indication
Hot surface Indication

page

TECHNICAL DWG

259

TECHNICAL DATA

314

FULGOR
MILANO

DISTINTO REFRIGERATION & WINE

COLD TEMP. UNDER CONTROL.

The refrigeration system 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.

REFRIGERATION

DISTINTO REFRIGERATION & WINE

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.



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.

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

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.

BUILT-IN WINE CELLAR 24"

24" DISTINTO BUILT-IN WINE CELLAR














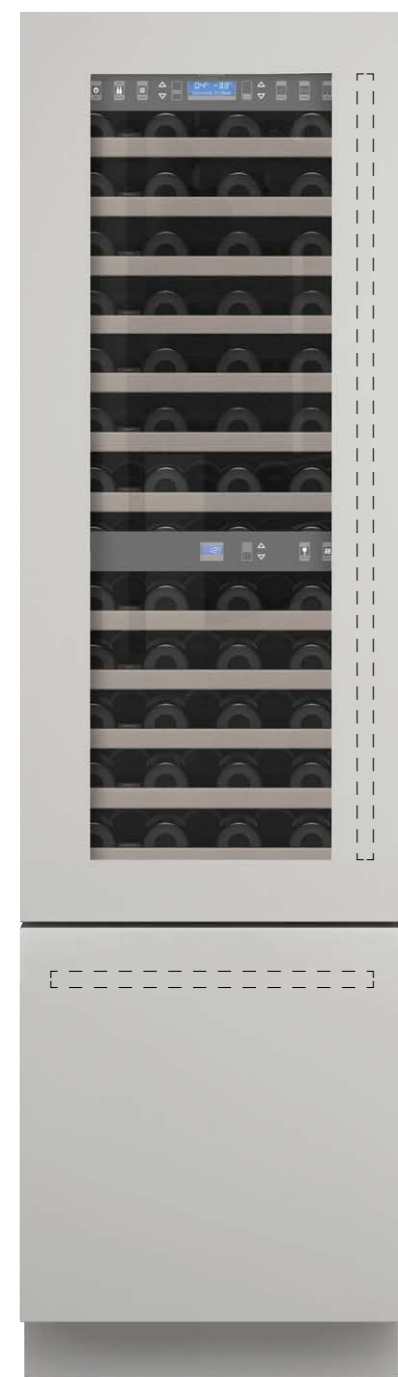
CODE ID

F71BW2401-R (RIGHT HINGE)

CODE ID

F71BW2401-L (LEFT HINGE)

-  RIGHT HINGE
-  LEFT HINGE
-  Deep-freezing
-  Hot air ventilation
-  Rapid Deep Freezing
-  LED lighting
-  Noise Level 41 (dB)
-  Integrated Installation
-  Holiday Mode
-  Triple Pane Glass
-  54 Bottles Capacity



SPECIFICATIONS

WINE CELLAR

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

OPTIONAL ACCESSORIES

page

REFHANDIS24 Distinto Wine Cellar Handle Kit 231

REFSBSINT60 Coupling kit 231

TECHNICAL DWG 262

TECHNICAL DATA 318

NOTE:

Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer

BUILT-IN FRIDGE 36"

36" DISTINTO BUILT-IN FRIDGE



CODE ID

F71BM3601-R (RIGHT HINGE)

CODE ID

F71BM3601-L (LEFT HINGE)

-  RIGHT HINGE
-  LEFT HINGE
-  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



SPECIFICATIONS

FRIDGE

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

OPTIONAL ACCESSORIES

page

REFHANDIS36 Distinto Fridge Handle Kit 231

REFSBSINT60 Coupling kit 231

TECHNICAL DWG 262

TECHNICAL DATA 317

NOTE:

Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer

36" FRENCH DOOR REFRIGERATOR

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.



DISTINTO HANDLE KIT

Once the Distinto Handle Kit is installed, our counter-depth french door fridge is a perfect complement to any of our Distinto ranges or Distinto built-in cooking appliances.

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.

36" FRENCH DOOR FRIDGE







36" FRENCH DOOR FRIDGE SHOWN WITH DISTINTO HANDLE KIT



CODE ID

F6FBM36S2
F7HK36FFBS



-  Fingerprint-Proof Stainless Steel
-  ION Fresh
-  LED Lighting
-  Ice Maker
-  Total No Frost
-  Holiday Mode

NOTE

F6FBM36S2 French Door Fridge
F7HK36FFBS Distinto Handle Kit



SPECIFICATIONS

FRIDGE

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

FREEZER FEATURES

Automatic Ice Machine
Large Freezer Drawer

REQUIRED ACCESSORIES

REQUIRED ACCESSORIES	page
F7HK36FFBS	231
Distinto French Door Fridge Handle Kit	
TECHNICAL DWG	263
TECHNICAL DATA	319



FULGOR
MILANO

DISTINTO **VENTILATION** **600-400** **SERIES**

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 compliment our line of cooking products we offer a complete range of ventilation products which are also hand crafted 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.

DISTINTO
VENTILATION
600 - 400 SERIES



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"

34" INSERT HOOD



CODE ID

F6BP34S1



CFM max 600



LED Lighting



Noise Level 69 (dB)



Ceiling installation

SPECIFICATIONS

INSERT HOOD

600 CFM
69 dB sound rating
Pro Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

FMFIL Charcoal Filters 230

TECHNICAL DWG 260

TECHNICAL DATA 315

HOOD 400 SERIES 28"

28" INSERT HOOD



CODE ID

F4BP28S1



CFM max 600



LED Lighting



Noise Level 69 (dB)



Ceiling installation

SPECIFICATIONS

INSERT HOOD

600 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

FMFIL Charcoal Filters 230

TECHNICAL DWG 260

TECHNICAL DATA 315

HOOD 400 SERIES 36"

36" UNDERCABINET HOOD



CODE ID

F4UC36S1



CFM max 450



LED Lighting



Noise Level 69 (dB)



Wall hung installation

HOOD 400 SERIES 30"

30" UNDERCABINET HOOD



CODE ID

F4UC30S1



CFM max 450



LED Lighting



Noise Level 69 (dB)



Wall hung installation

SPECIFICATIONS

INSERT HOOD

450 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

FMFIL Charcoal Filters 230

TECHNICAL DWG 260

TECHNICAL DATA 315

SPECIFICATIONS

INSERT HOOD

450 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

FMFIL Charcoal Filters 230

TECHNICAL DWG 260

TECHNICAL DATA 315

FULGOR
MILANO

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.

VENTILATION

VENTILATION

DISTINTO CHIMNEY HOOD

36" DISTINTO CHIMNEY HOOD

NEW



CODE ID

F4CW36S1



Filtering



CFM max 600



2 LED lamps



Noise Level 69 (dB)



Wall hung installation



DISTINTO CHIMNEY HOOD

30" DISTINTO CHIMNEY WALL HOOD

NEW



CODE ID

F4CW30S1



Filtering



CFM max 600



2 LED lamps



Noise Level 69 (dB)



Wall hung installation



SPECIFICATIONS

CHIMNEY HOOD

- Scotch brite stainless steel
- Electronic controls
- 4 Speed Settings
- LED lighting
- Led 2x1,2 W - 3200 K
- Fan motor 600 CFM
- 69 dB sound rating
- Baffle filter
- Minimum distance:
 - Electric hob 21" - 53 cm
 - Gas hob 24" - 61 cm

OPTIONAL ACCESSORIES

page

FMFIL	Charcoal Filter	230
	TECHNICAL DWG	261
	TECHNICAL DATA	316

SPECIFICATIONS

CHIMNEY HOOD

- Scotch brite stainless steel
- Electronic controls
- 4 Speed Settings
- LED lighting
- Led 2x1,2 W - 3200 K
- Fan motor 600 CFM
- 69 dB sound rating
- Baffle filter
- Minimum distance:
 - Electric hob 21" - 53 cm
 - Gas hob 24" - 61 cm

OPTIONAL ACCESSORIES

page

FMFIL	Charcoal Filter	230
	TECHNICAL DWG	261
	TECHNICAL DATA	316



FULGOR
MILANO

DISHWASHERS

We love preparing meals for family and friends, but with that comes the clean up. To make life easier, Fulgor Milano offers two distinct styles of dishwashers maintaining the design integrity of your kitchen. Choose between 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.

DISHWASHERS

DETERGENT & WATER SOFTENING

You can use powder, liquid/gel or tablet detergents in the machine. Cleaning, rinsing and drying performance of your dishwasher will increase when water softening system is adjusted properly.

FUNCTIONS

Washing programs of your dishwasher are designed to obtain the best cleaning effect, considering the type of the soiling, soiling degree and properties of the dishes to be washed.



BASKET

The baskets have been redesigned to be more robust and flexible while providing easy loading for spotless dishes. Featuring three wash arms and a triple filtration system for precise cleaning.

WASH SYSTEM

The wash system automatically adjusts the water volume, pressure, and temperature according to load size, soil levels, and program setting.

ADJUSTABILITY

The height-adjustable upper rack easily accommodates a variety of glassware sizes and makes room for larger items below.

CUSTOMIZABLE

Offers flexibility while arranging dishes for wash. Thanks to this mechanism, you can use your basket in three different positions: namely lower, middle and upper positions.





24" DISHWASHER

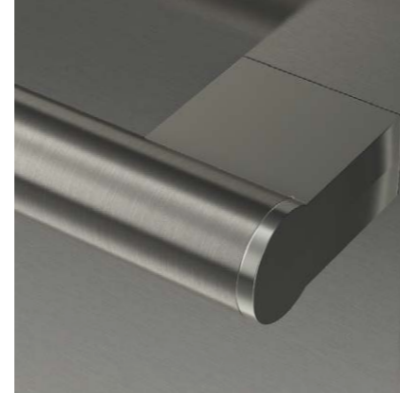
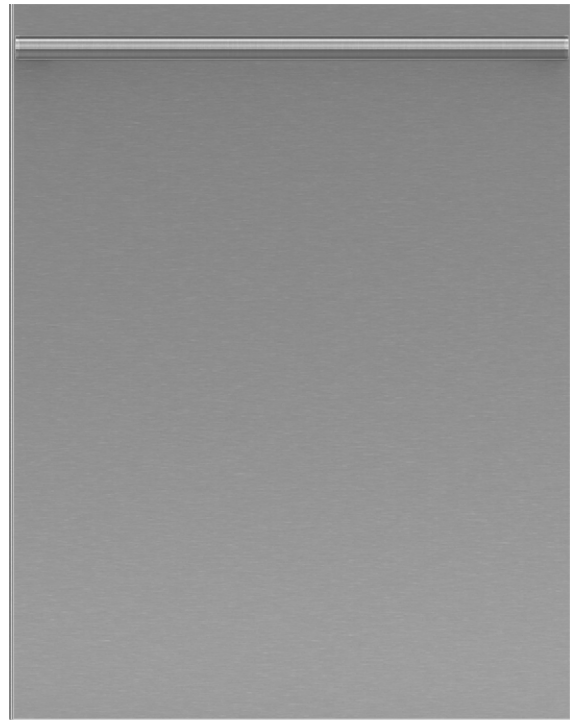
24" STAINLESS STEEL BUILT-IN DISHWASHER SHOWN WITH DISTINTO HANDLE KIT



CODE ID

F6DWT24SS2
F7HK24DISHS

-  Noise Level 45 (dB)
-  Steel Tub
-  Fast Wash Cycle
-  1/2 Load Cycle
-  Flexible Rack Loading



NOTE

F6DWT24SS2 Dishwasher
F7HK24DISHS Distinto Handle Kit

SPECIFICATIONS

DISHWASHER

16 Place Settings
6 Programs
45 dB 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
Front Adjustable rear feet
Adjustable Hinge System
Built-in High Loop with Air Gap
Double Motion Float System

REQUIRED ACCESSORIES

F7HK24DISHS 230
Distinto Dishwasher Handle Kit

TECHNICAL DWG 264
TECHNICAL DATA 320






24" OVERLAY BUILT-IN DISHWASHER

24" OVERLAY DISHWASHER



CODE ID

F6DWT24FI2

-  Noise Level 45 (dB)
-  Steel Tub
-  Fast Wash Cycle
-  1/2 Load Cycle
-  Flexible Rack Loading



SPECIFICATIONS

FEATURES

16 Place Settings
6 Programs
45 dB 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
Front Adjustable rear feet
Adjustable Hinge System
Built-in High Loop with Air Gap
Double Motion Float System

TECHNICAL DWG 264
TECHNICAL DATA 321



FULGOR
MILANO

DISTINTO
OPTIONAL
ACCESSORIES





Small pot reduction CODE **FMSPR**

Uniquely creactiveed accessory allows you to use pans smaller than 4 inches on a stable, flat cooking surface



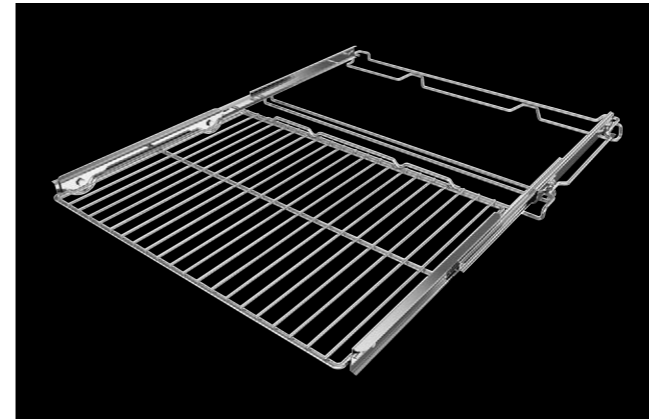
Wok ring CODE **FMWOK**

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

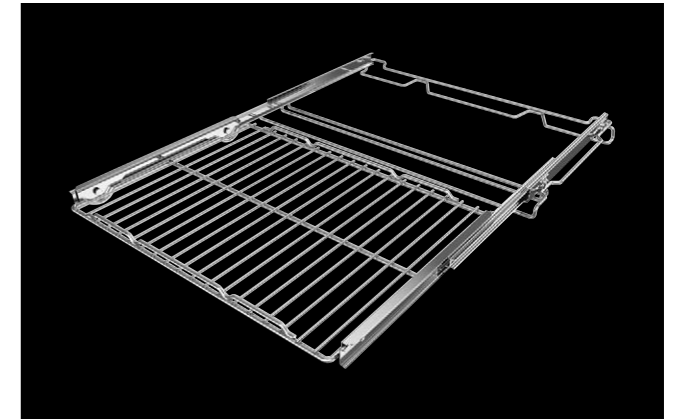


Simmer plate CODE **FMSIM**

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**



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

DISTINTO HOOD

OPTIONAL ACCESSORIES

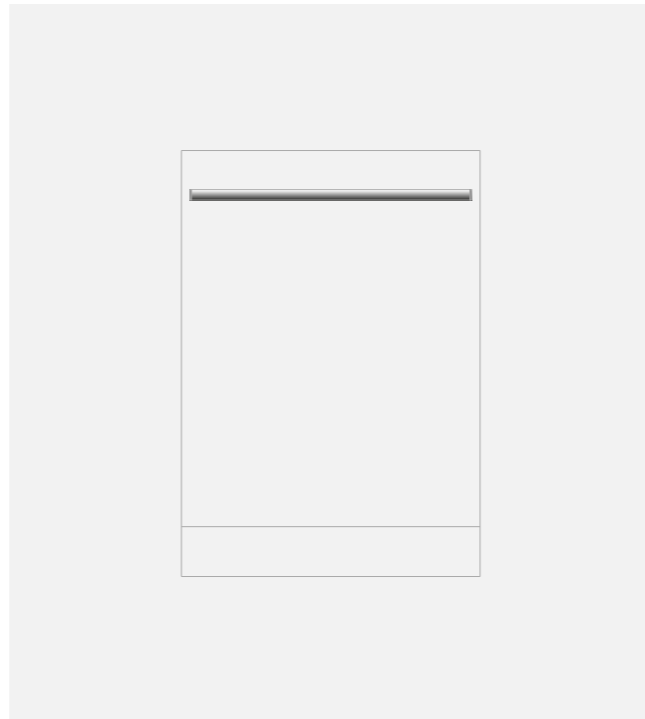


Charcoal filters (for recirculating installations)

CODE **FMFIL**

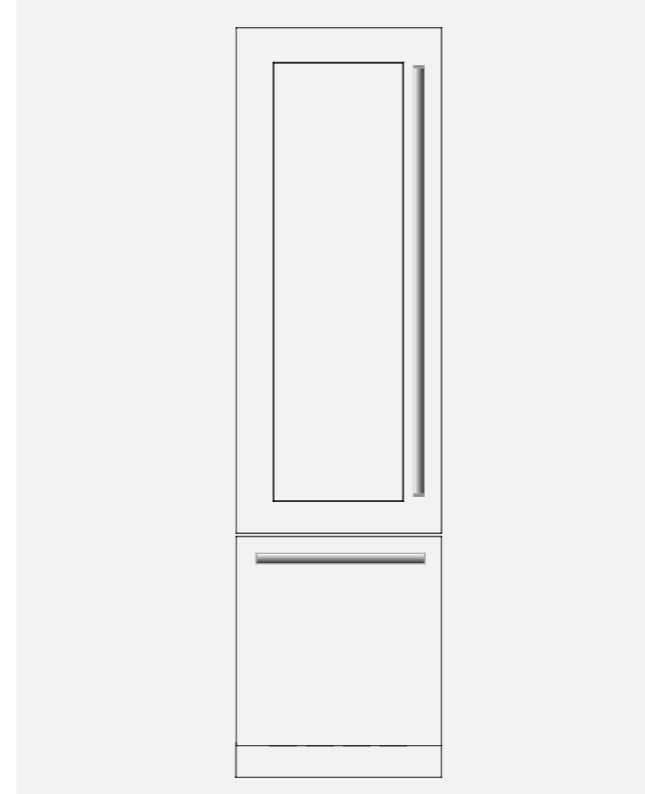
DISHWASHER

OPTIONAL ACCESSORIES



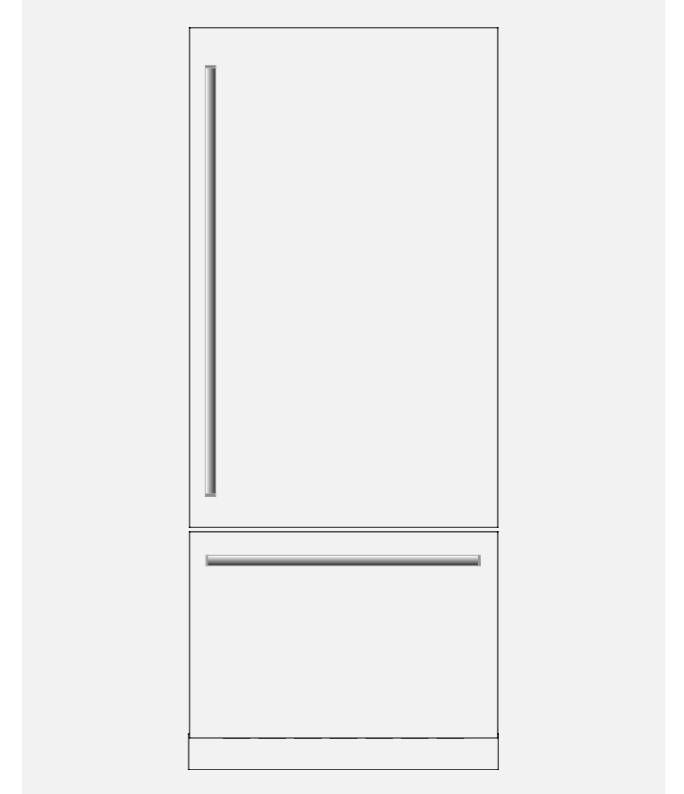
Distinto Dishwasher Handle Kit

CODE **F7HK24DISHS**



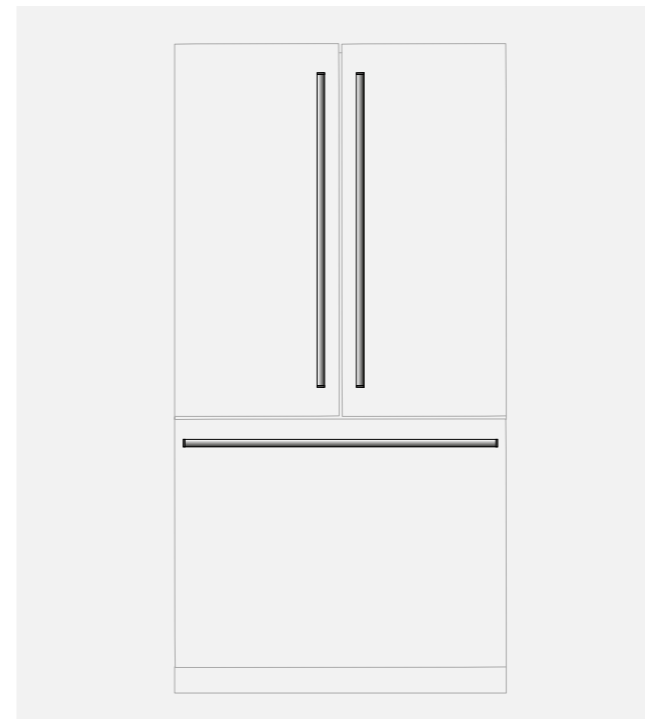
24" Distinto Wine Cellar Handle Kit

CODE **REFHANDIS24**



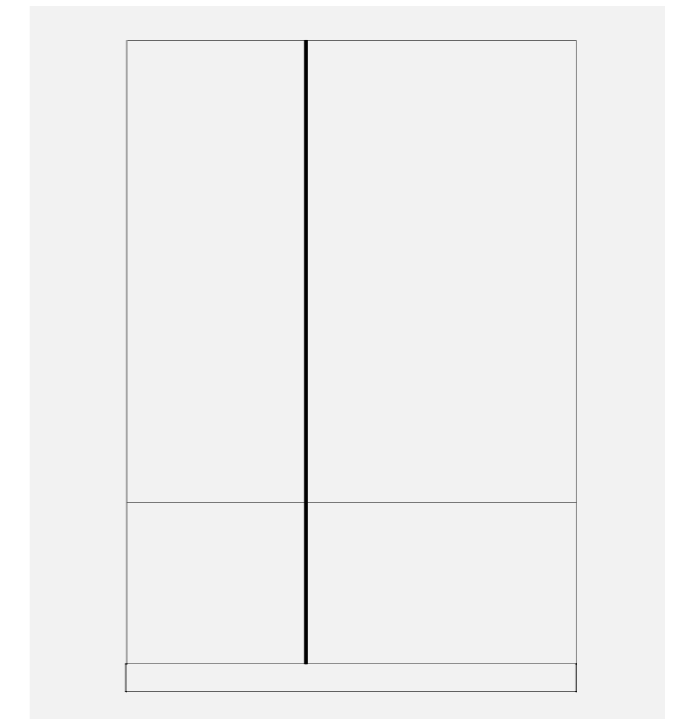
36" Distinto Fridge Handle Kit

CODE **REFHANDIS36**



Distinto French Door Fridge Handle Kit

CODE **F7HK36FFBS**



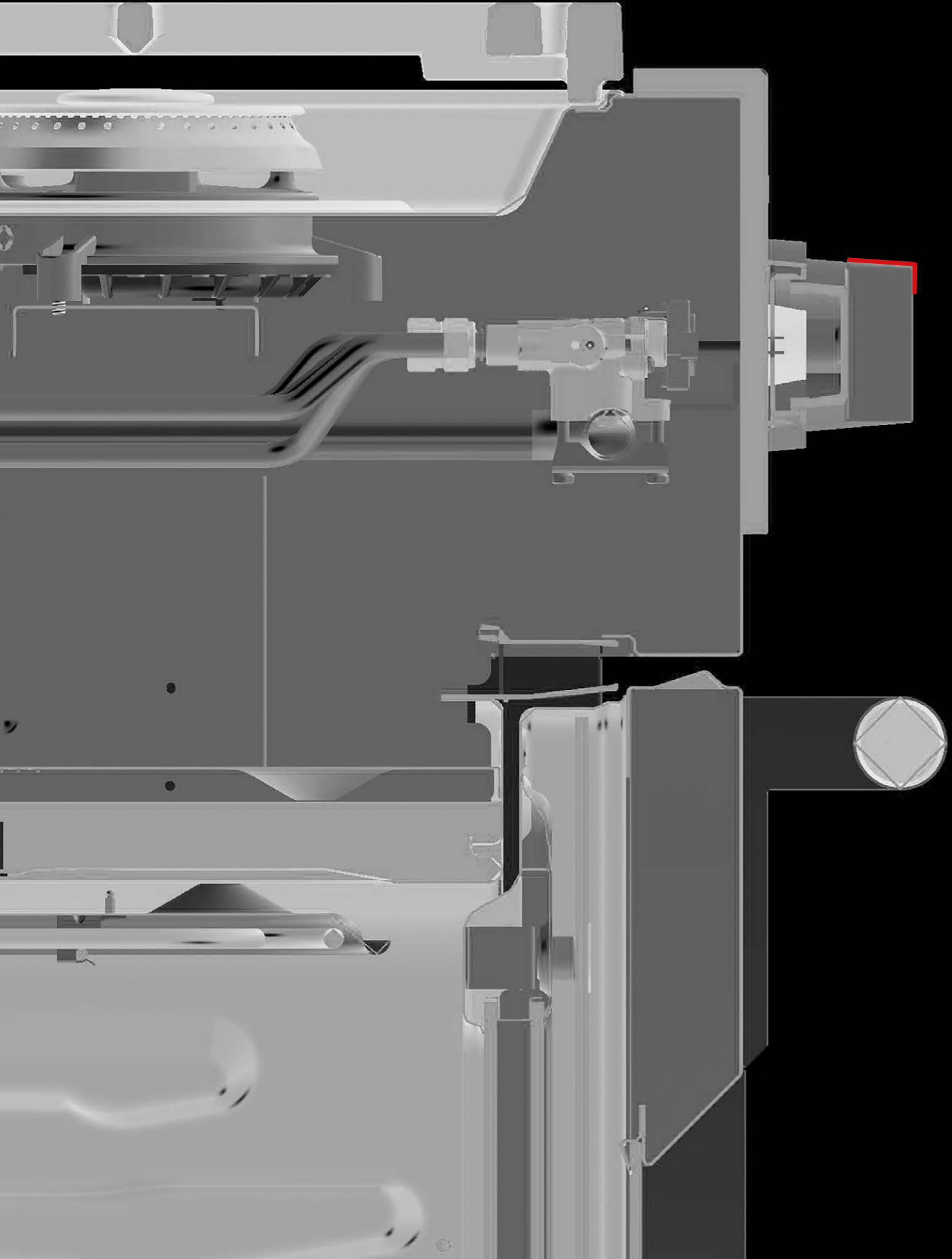
36" Built-In Fridge and 24" Built-In Wine Cellar Installation Kit.

Handle kit is to be supplied by the installer. CODE **REFSBSINT60**

FULGOR
MILANO

PRODUCT DRAWINGS

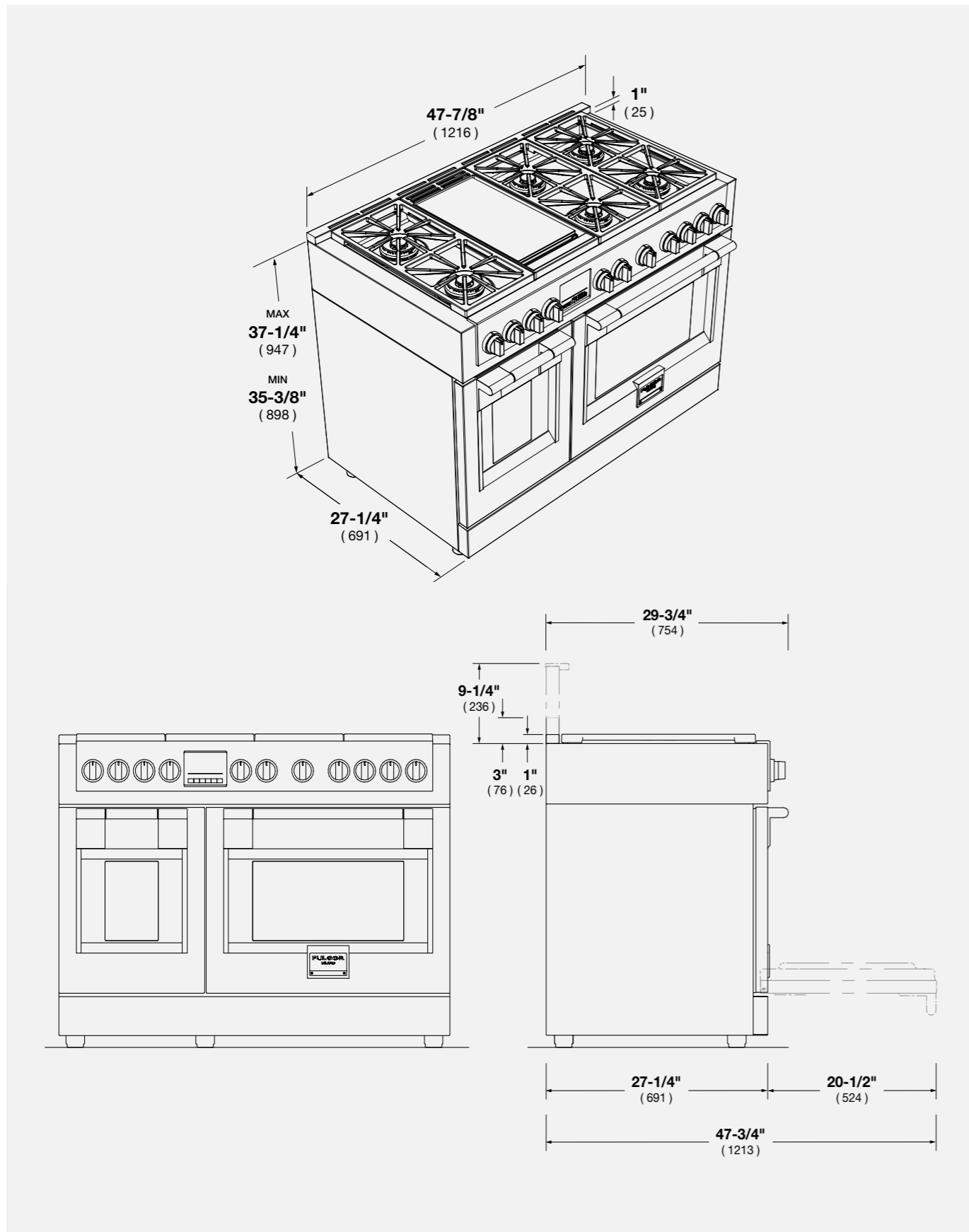
PROFESSIONAL



48" **NEW**

ALL GAS
DUAL FUEL

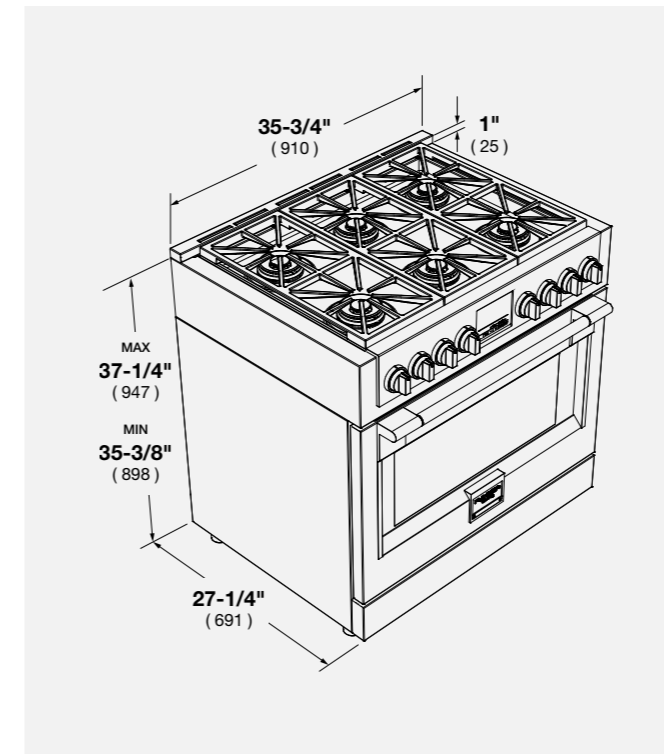
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CODE ID **F6PDF486GS1**



36"

ALL GAS
DUAL FUEL

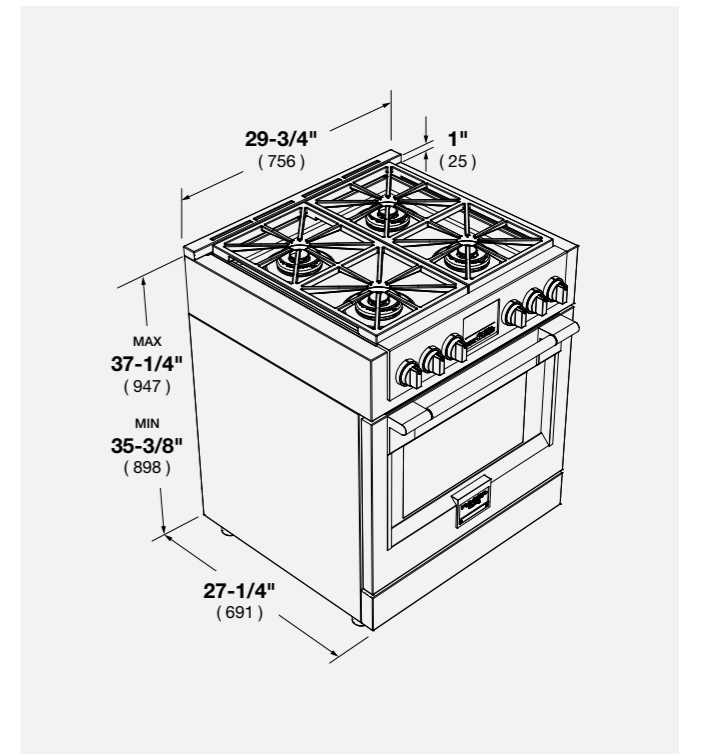
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CODE ID **F6PDF366S1**



30"

ALL GAS
DUAL FUEL

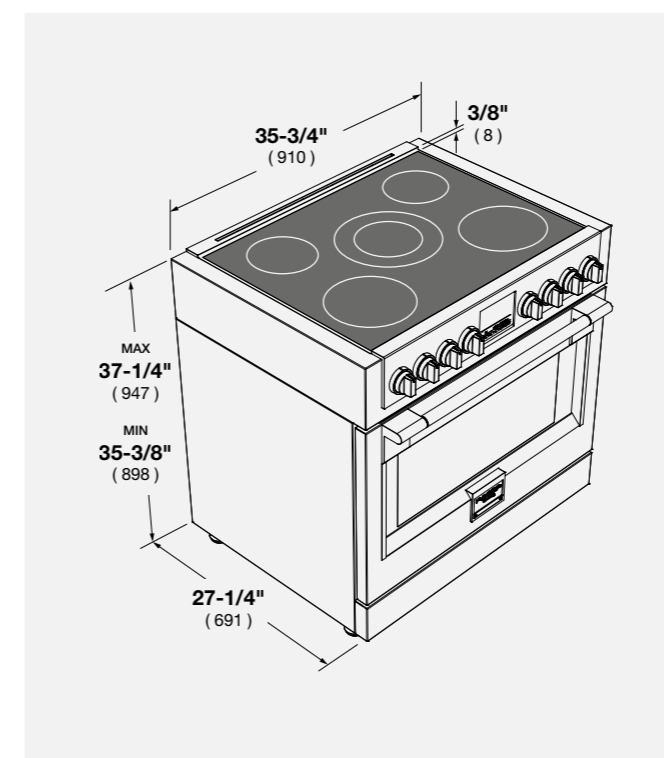
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CODE ID **F6PDF304S1**



36"

INDUCTION

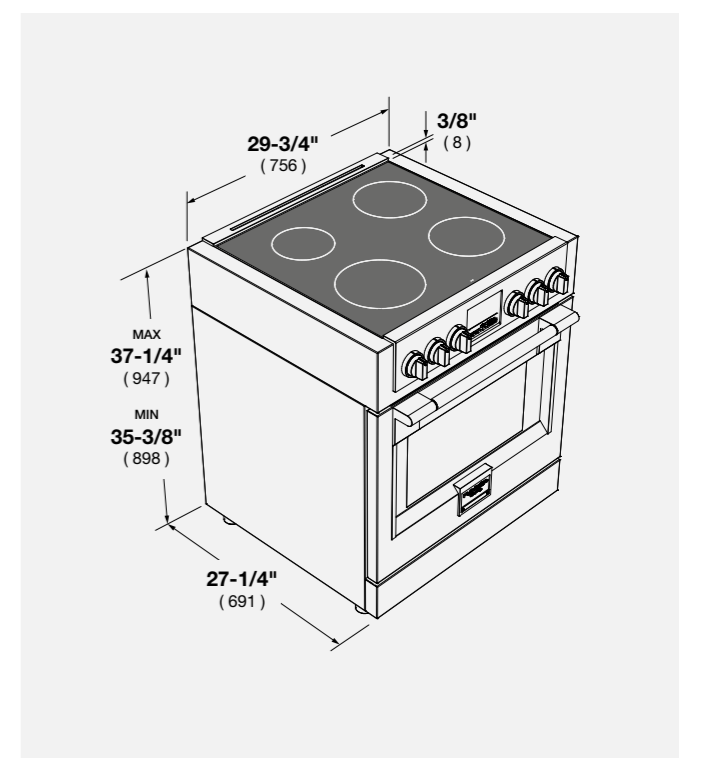
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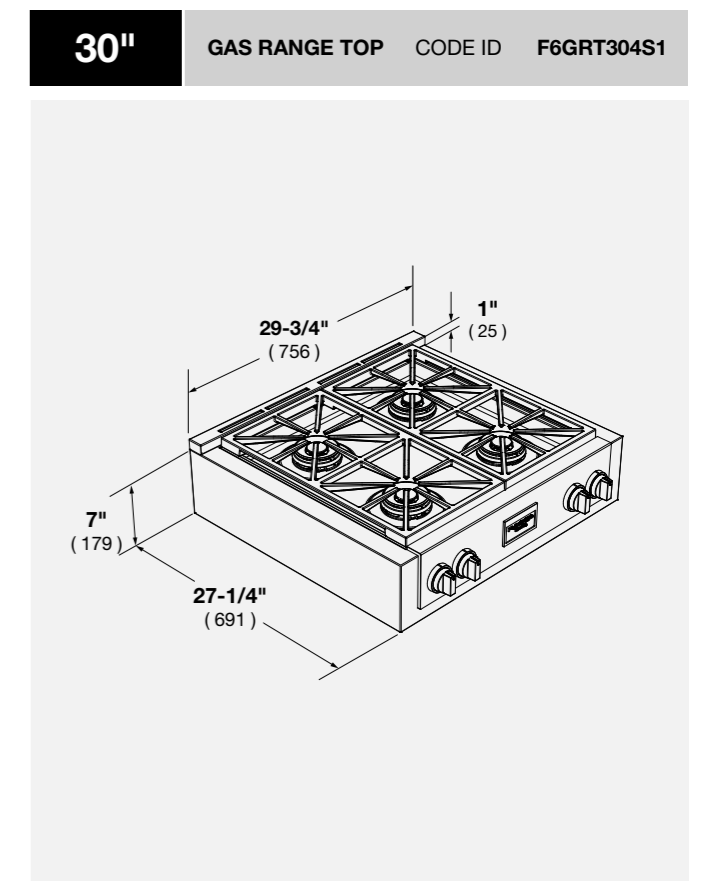
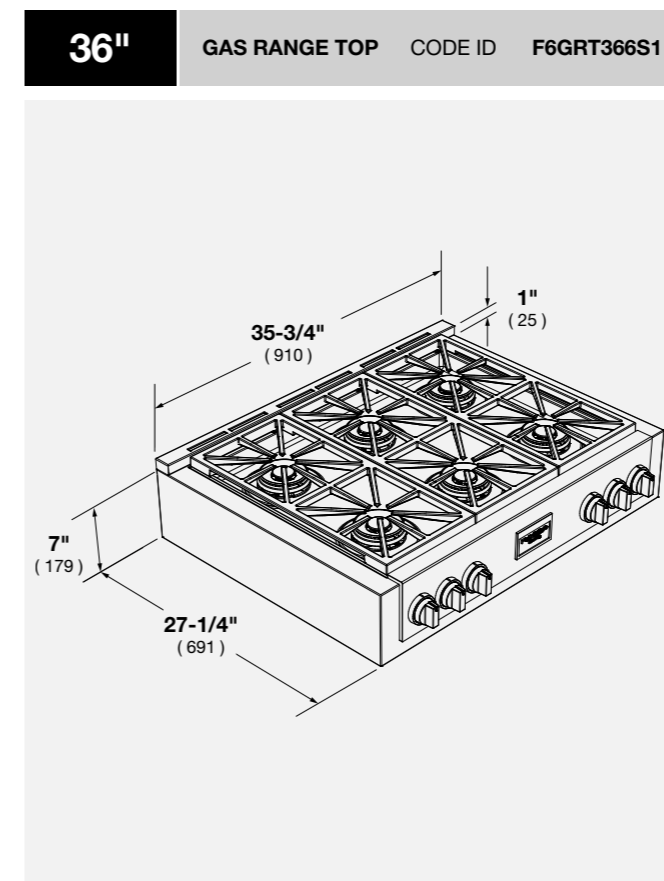
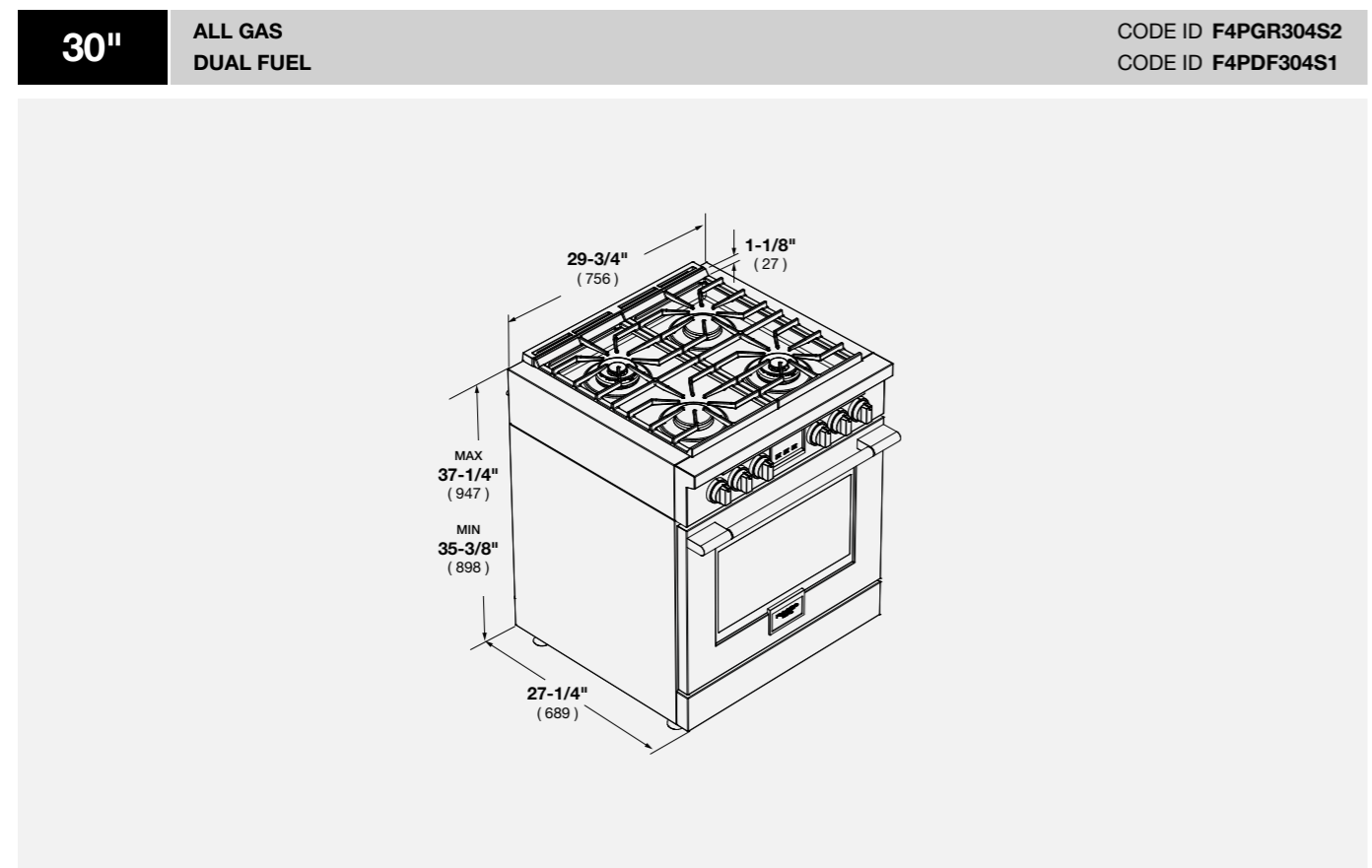
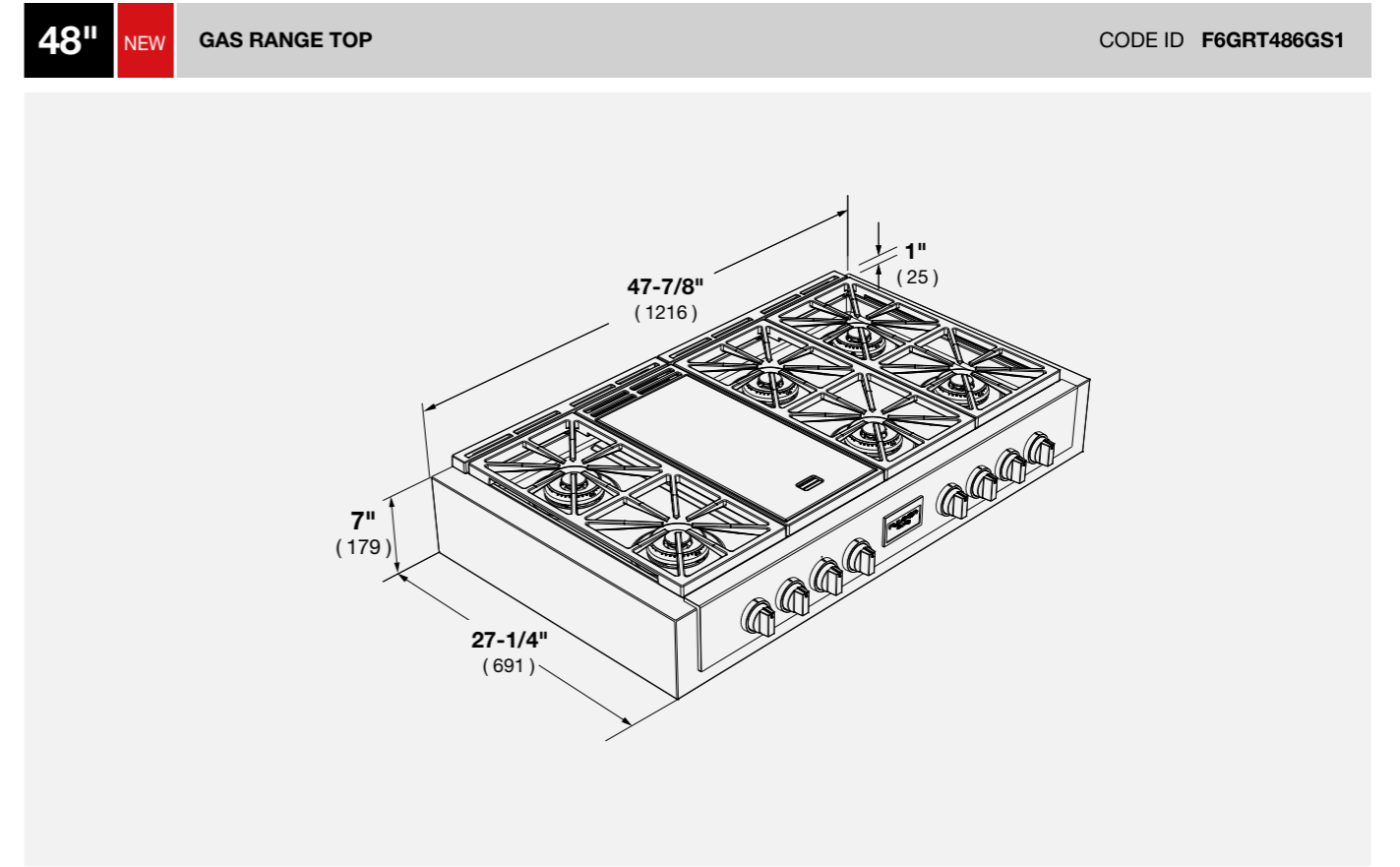
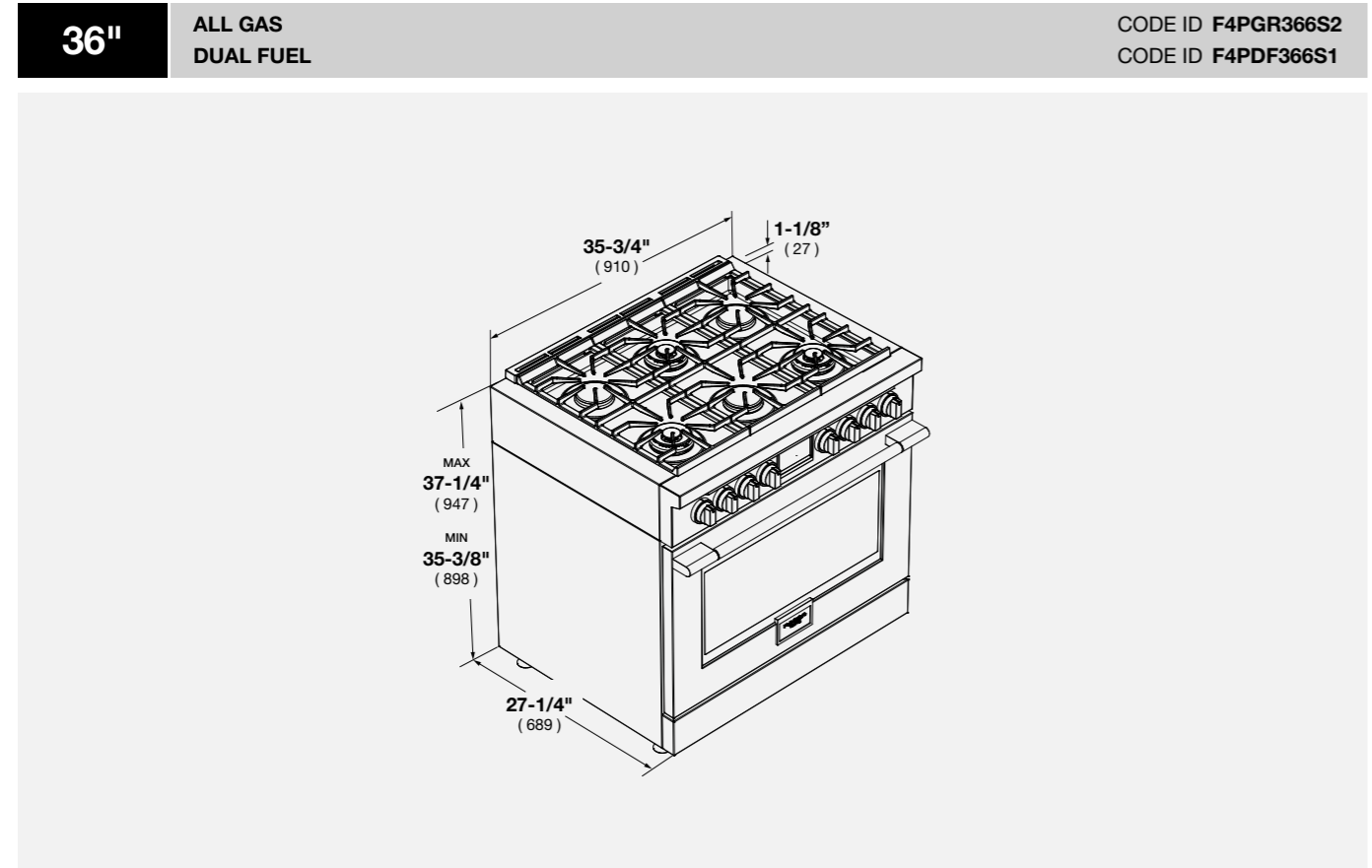


30"

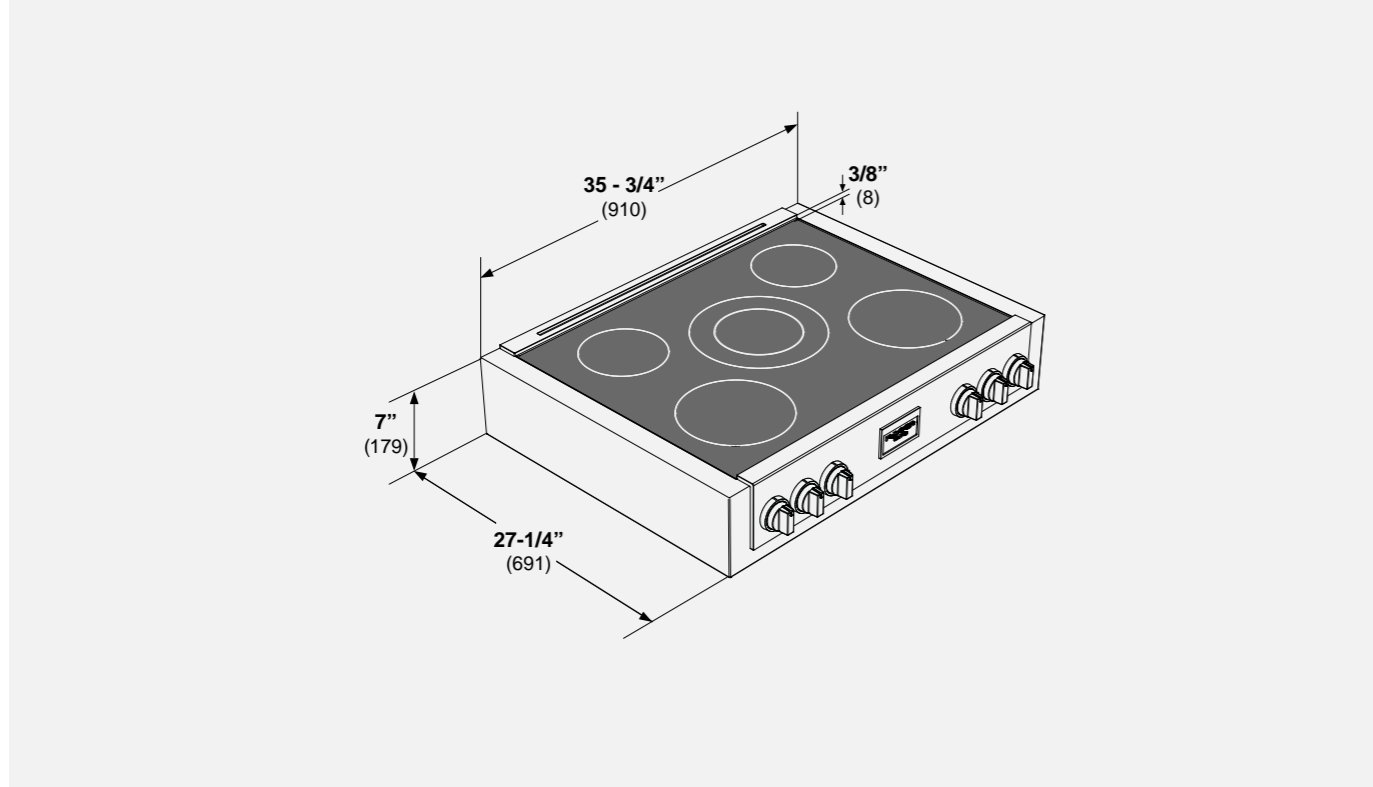
INDUCTION

CODE ID **F6PIR304S1**

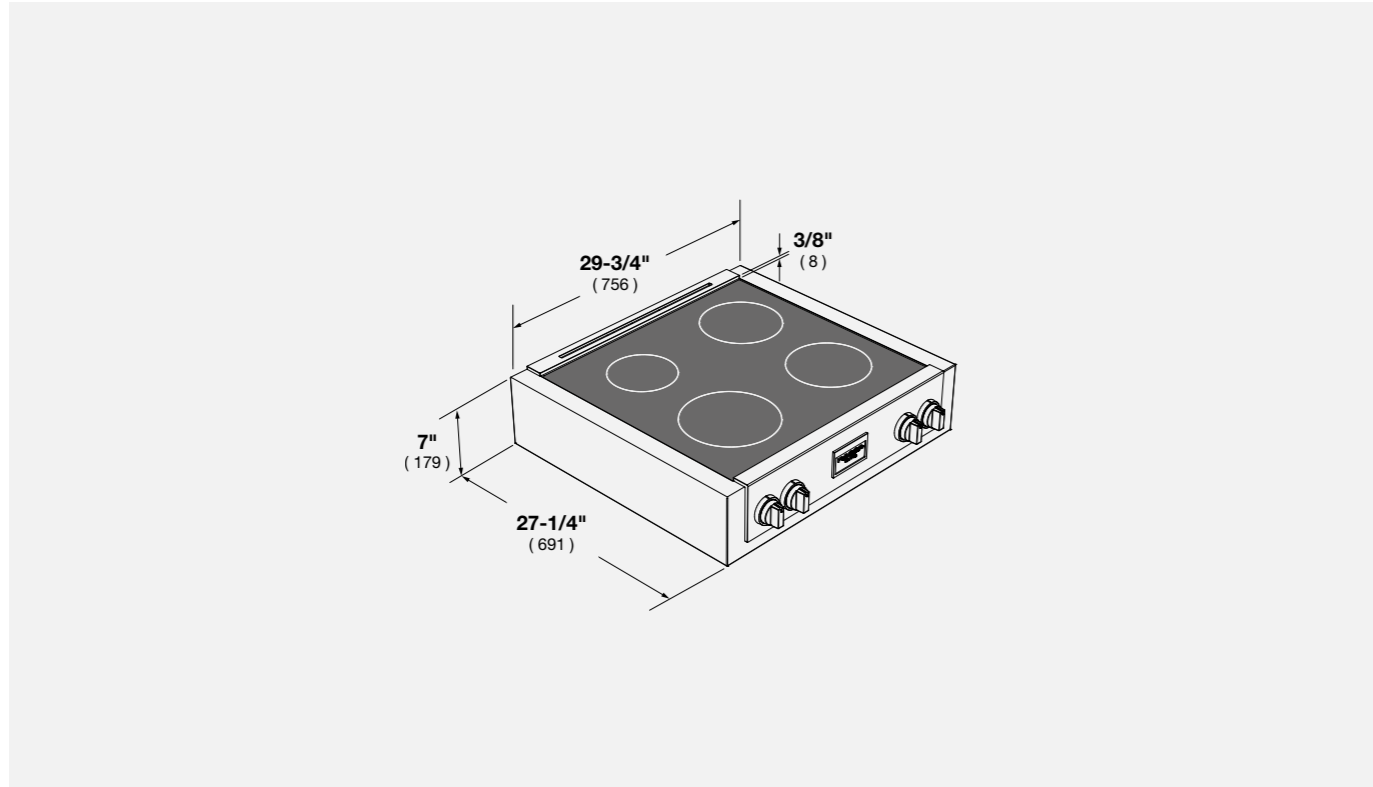




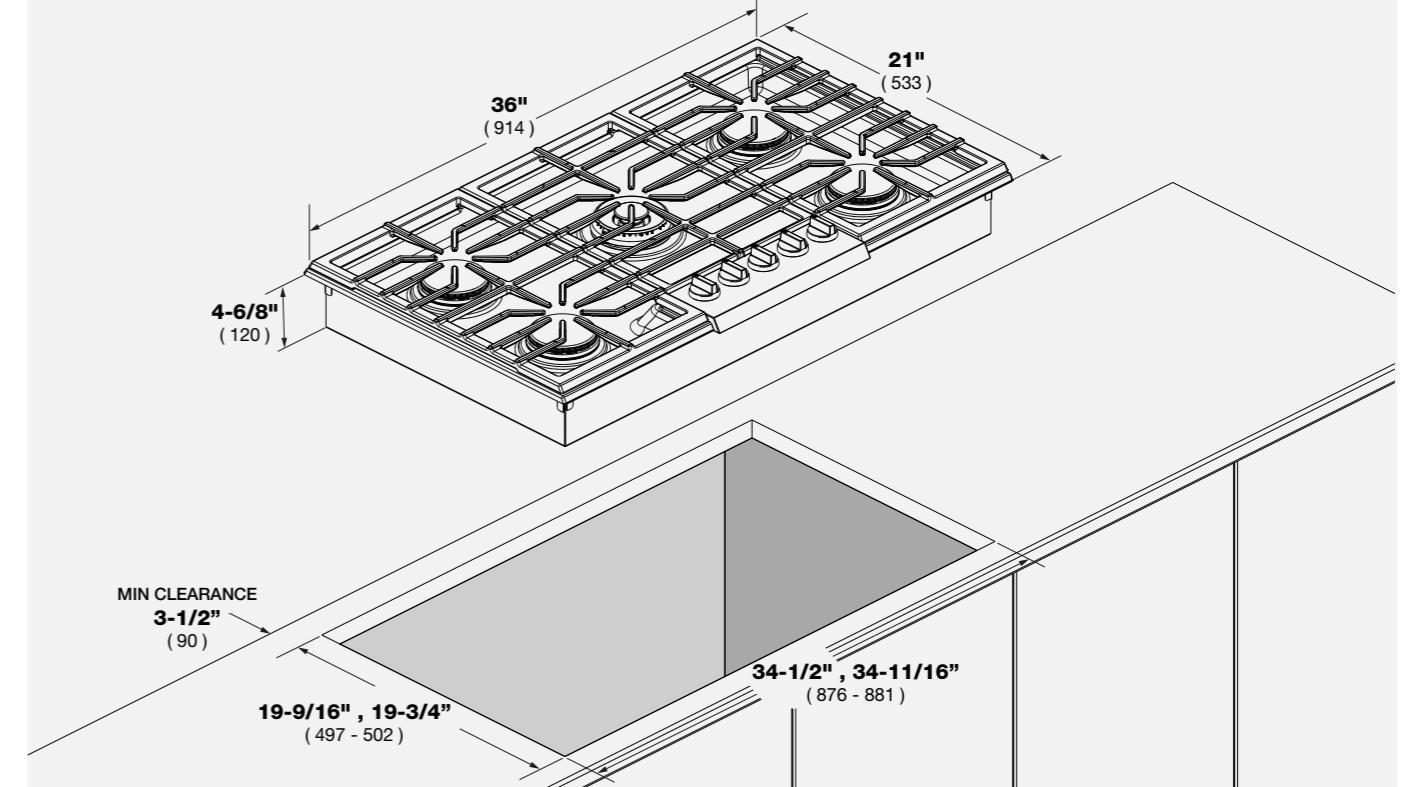
36" INDUCTION RANGE TOP CODE ID **F6IRT365S1**



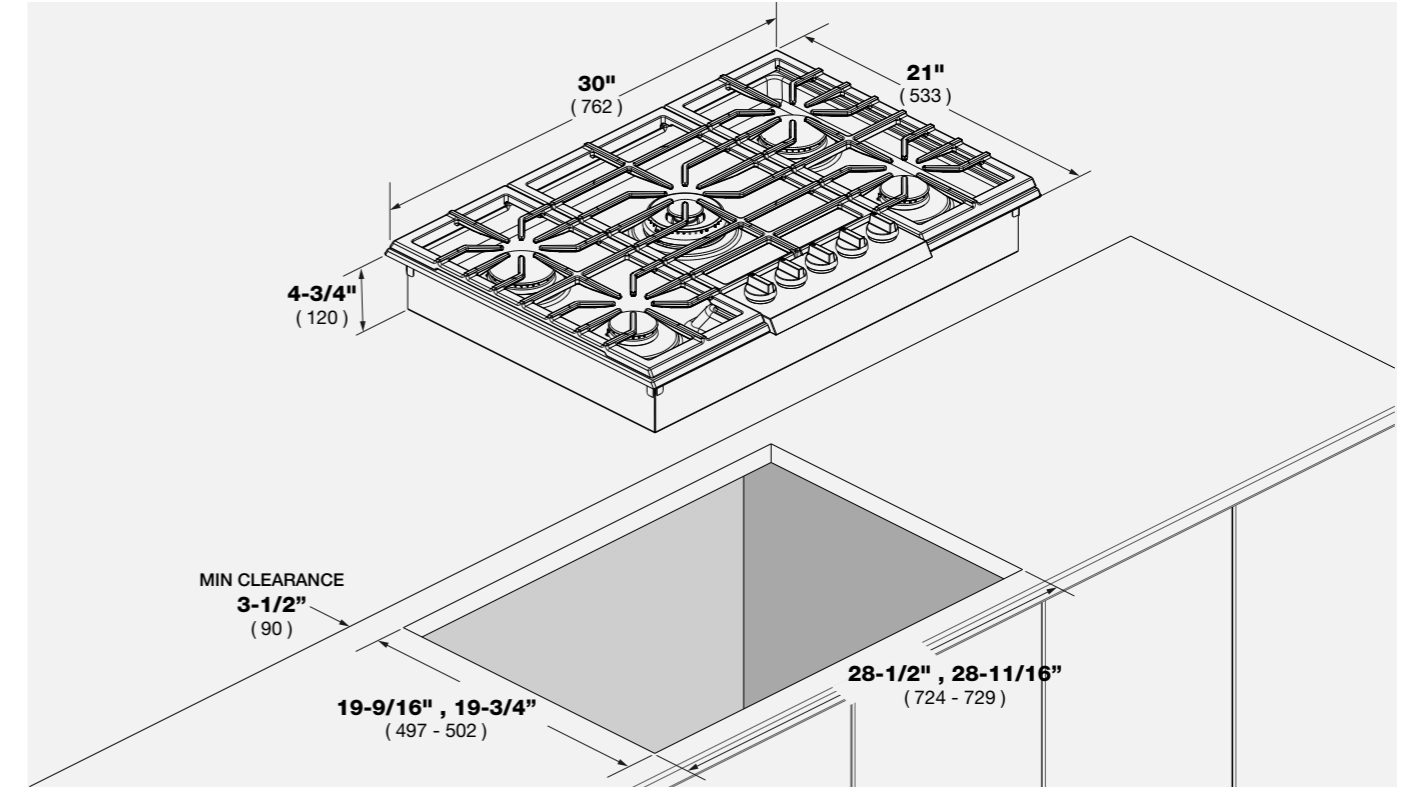
30" INDUCTION RANGE TOP CODE ID **F6IRT304S1**



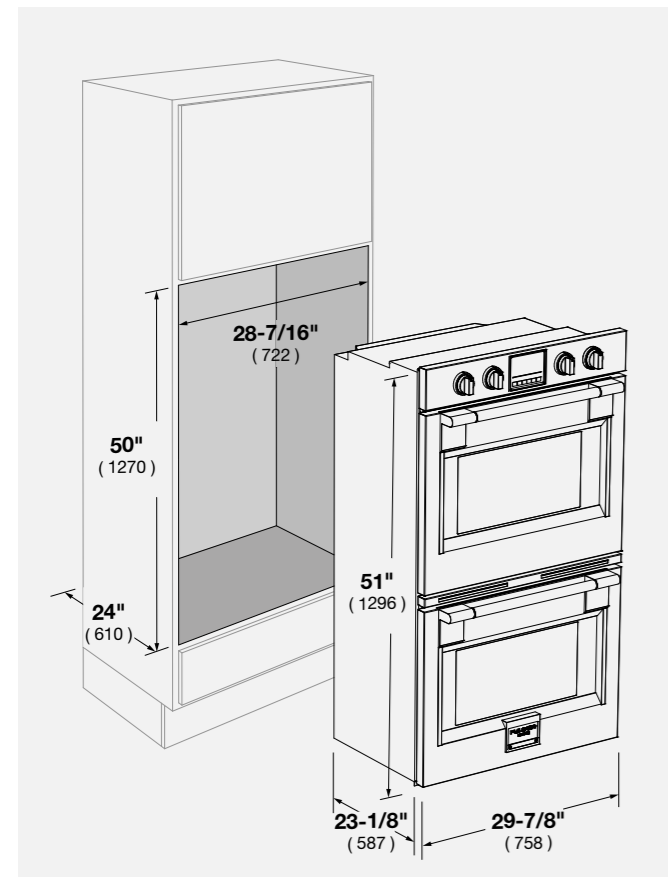
36" PRO GAS COOKTOP CODE ID **F6PGK365S1**



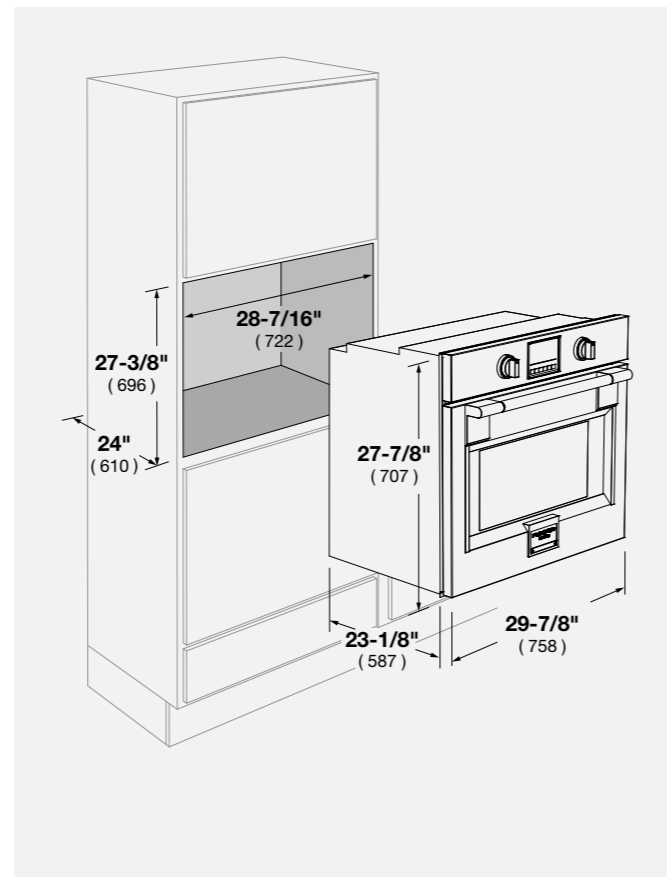
30" PRO GAS COOKTOP CODE ID **F6PGK305S1**



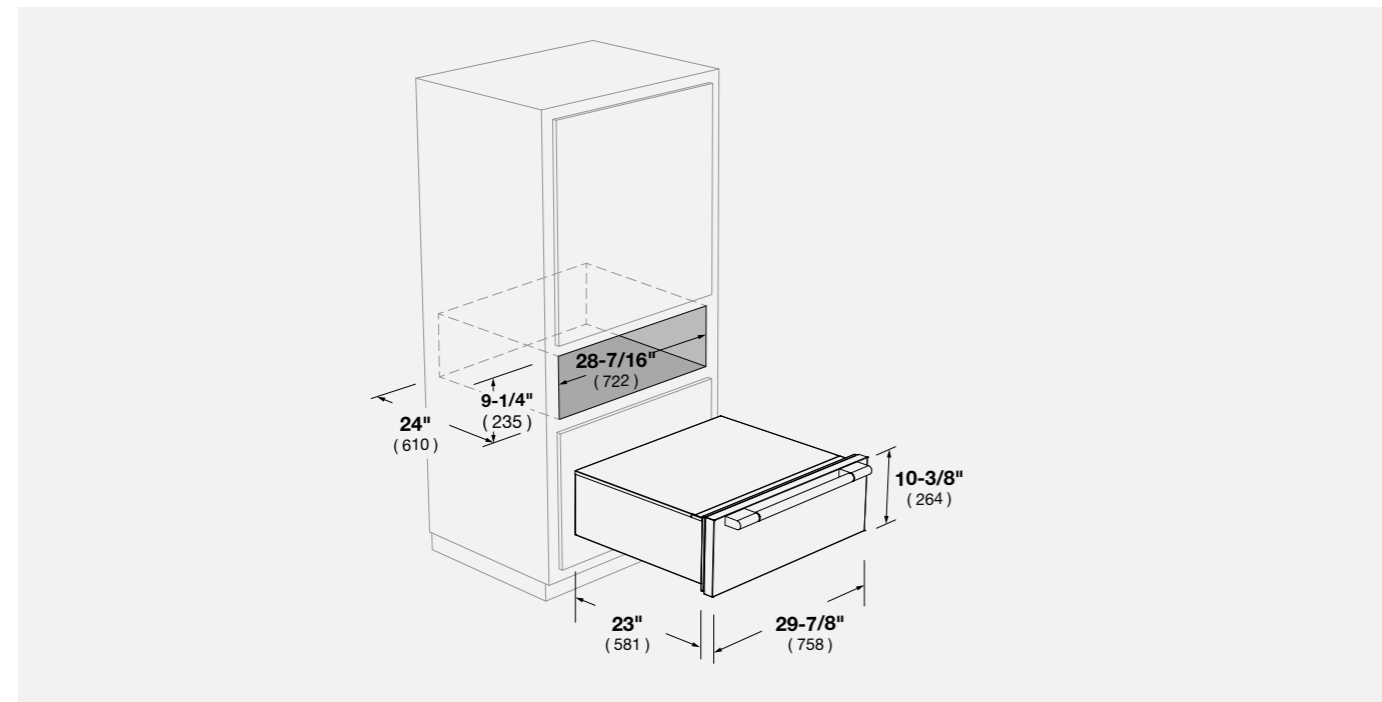
30" DOUBLE OVEN CODE ID F6PDP30S1



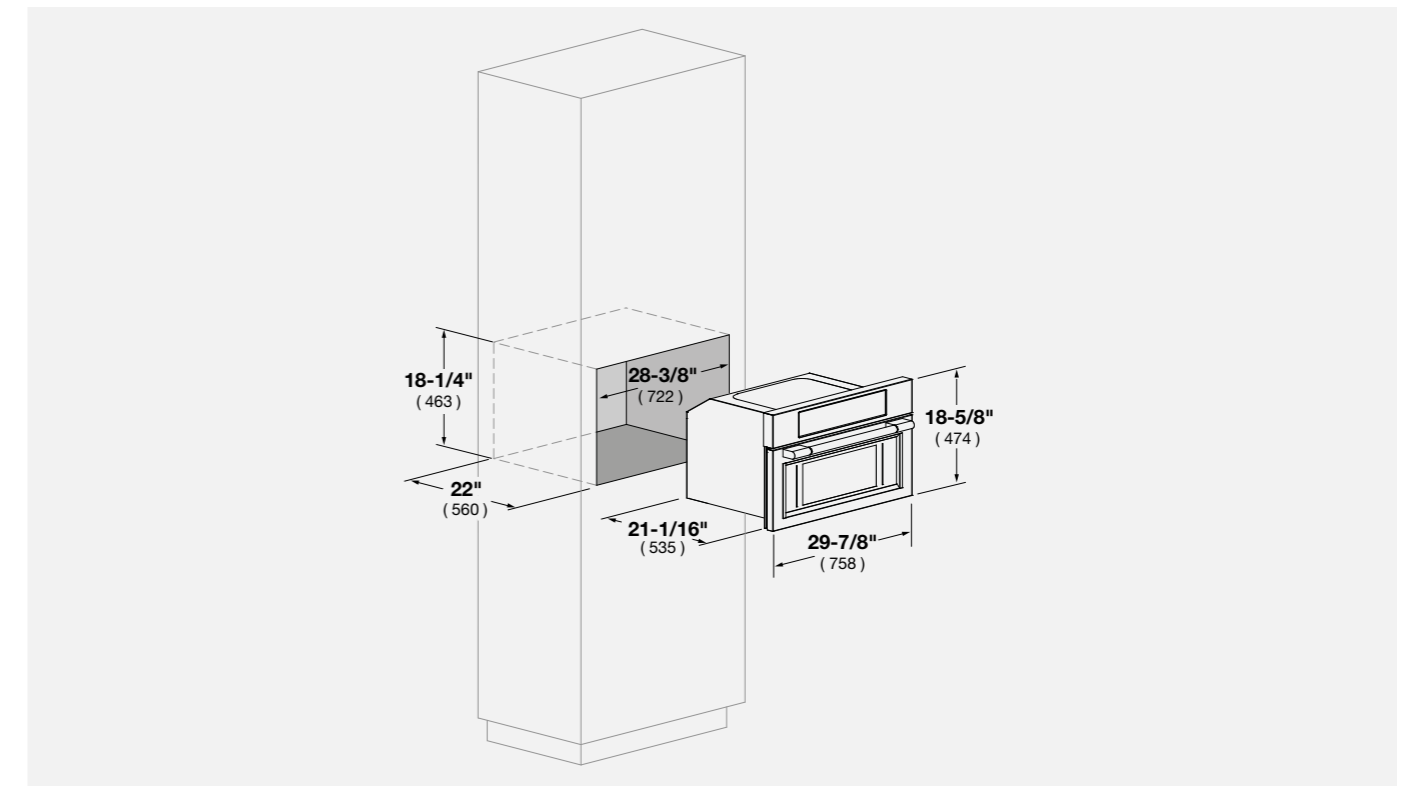
30" SINGLE OVEN CODE ID F6PSP30S1



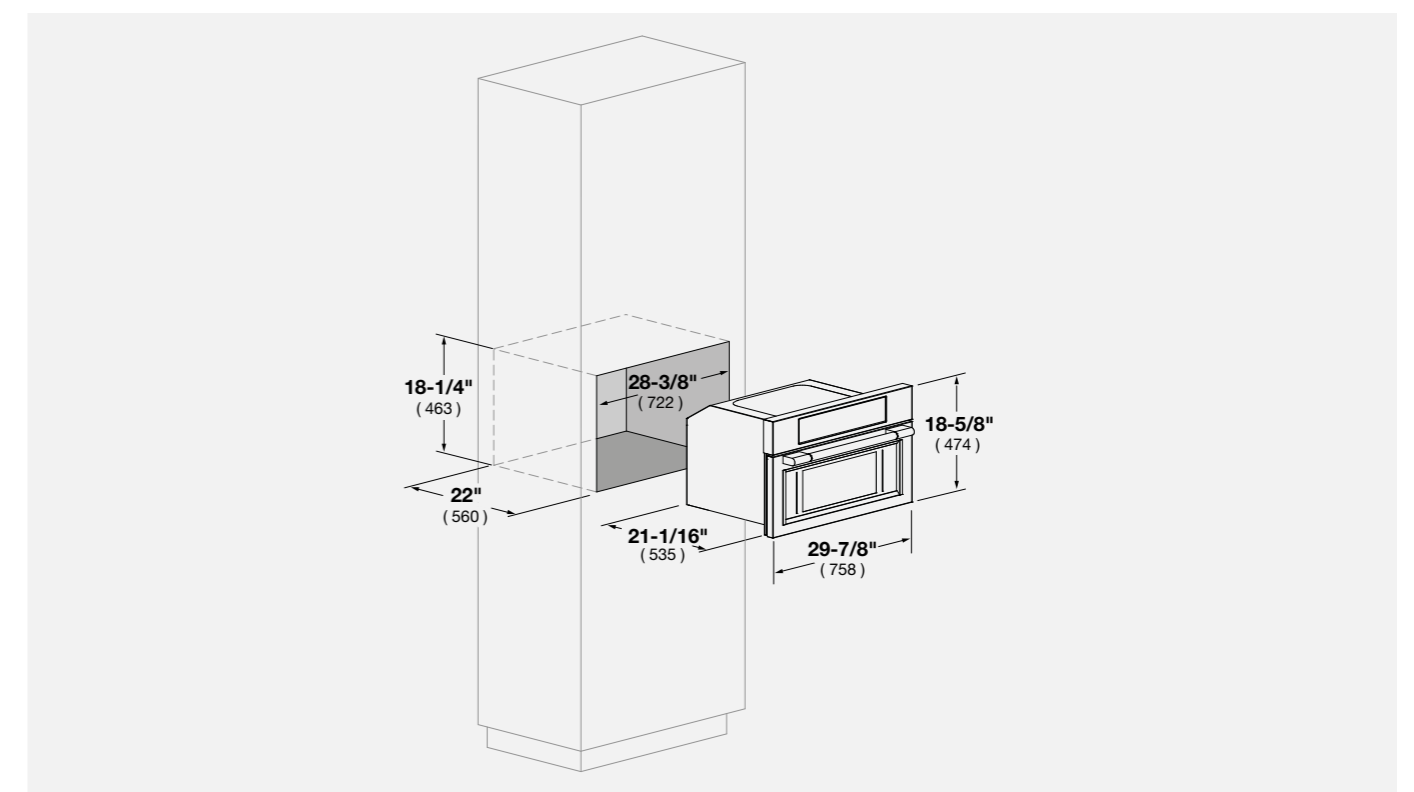
30" WARMING DRAWER CODE ID F6PWD30S1



30" **NEW** PRO SPEED OVEN CODE ID F6PSPD30S1

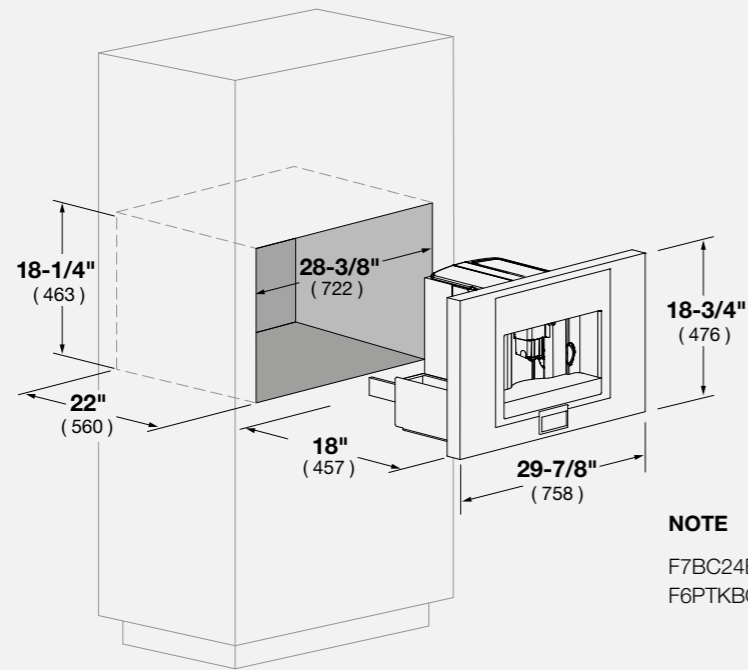


30" **NEW** PRO STEAM OVEN CODE ID F6PSCO30S1



30" NEW COFFEE MACHINE

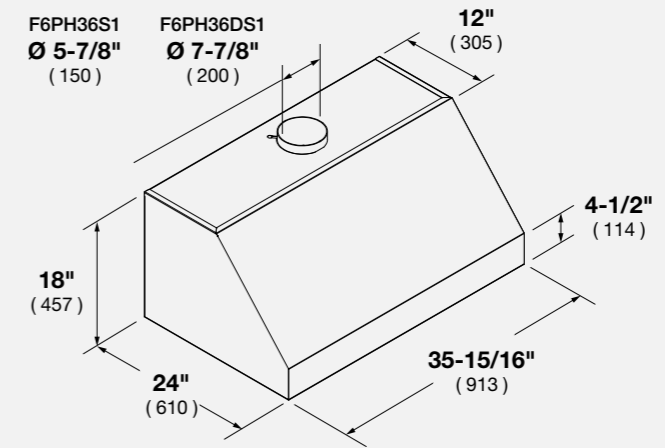
CODE ID F7BC24B1 + F6PTK30BC



NOTE
F7BC24B1 Pro Coffee Machine
F6PTKBC Pro Frame Kit

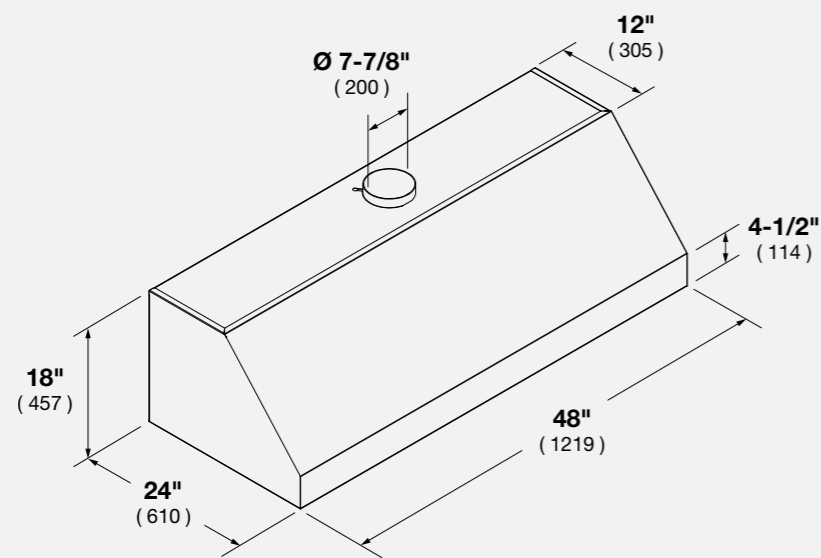
36" HOOD - 2 FAN KNOBS
HOOD - 1 FAN SLIDER

CODE ID F6PH36DS1
CODE ID F6PH36S1



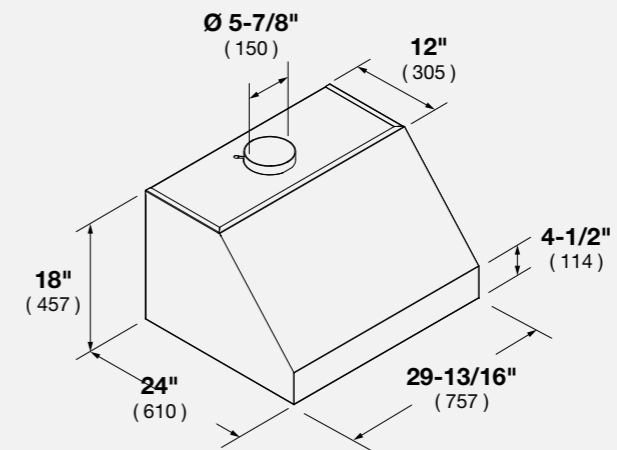
48" HOOD

CODE ID F6PH48DS1



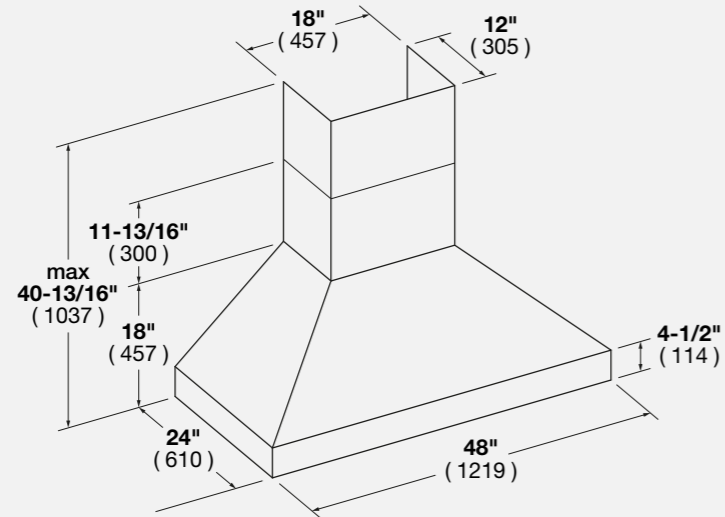
30" HOOD - 1 FAN KNOBS
HOOD - 1 FAN SLIDER

CODE ID F6PH30S2
CODE ID F6PH30S1



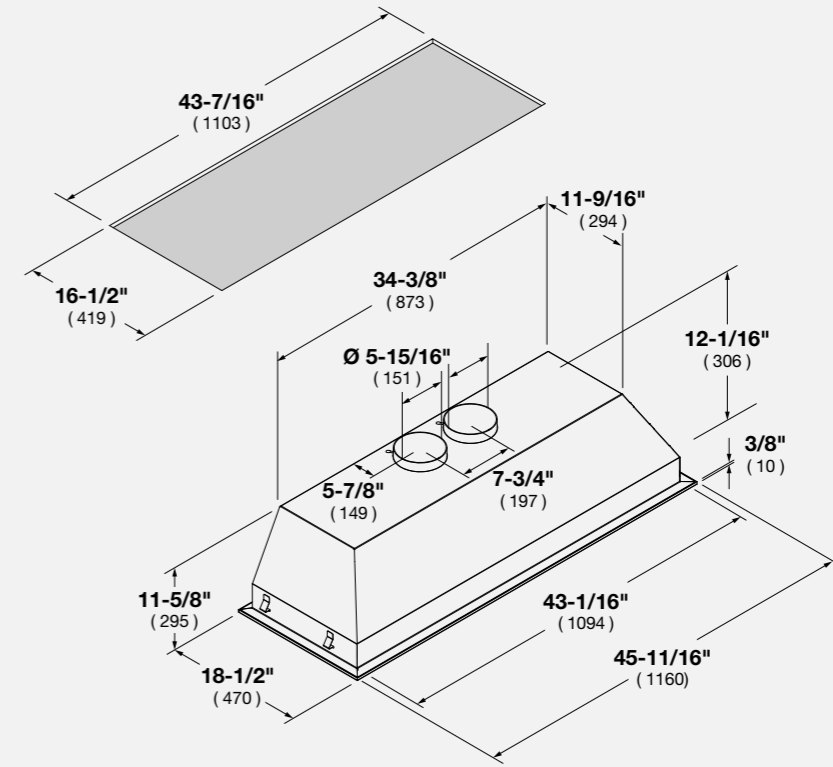
48" NEW CHIMNEY HOOD

CODE ID F6PC48DS1



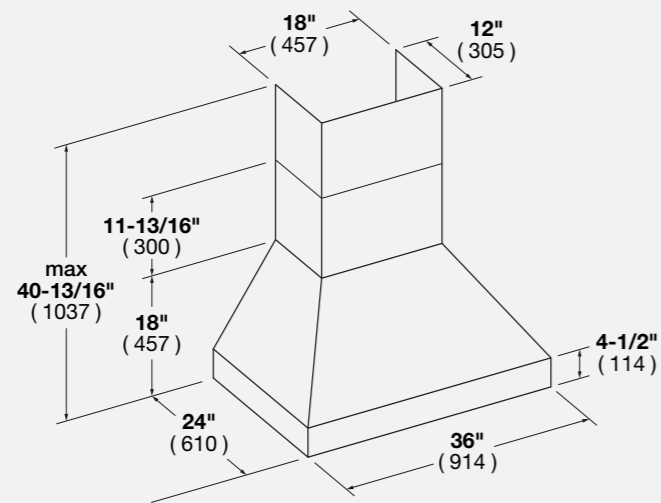
48" INSERT HOOD

CODE ID F6BP46DS1



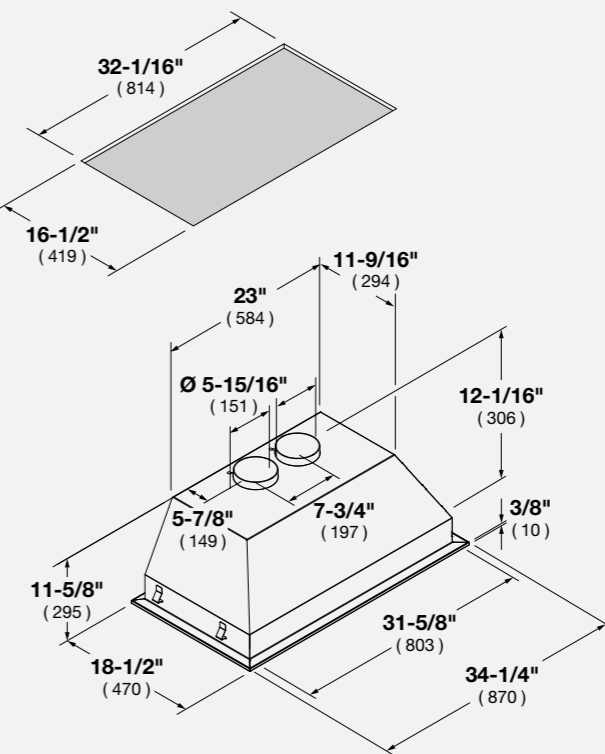
36" NEW CHIMNEY HOOD

CODE ID F6PC36DS1



36" INSERT HOOD

CODE ID F6BP34DS1



36" FRIDGE LEFT HINGE
FRIDGE RIGHT HINGE

CODE ID **F7PBM36S1-L**
CODE ID **F7PBM36S1-R**

Technical drawing of a 36-inch refrigerator with its right door open. Dimensions include: total height 83-1/2" (2120); door height 50" (1296); door depth 7-5/8" (195); door thickness 3/8" (8); bottom depth 19-1/8" (485); bottom thickness 5" (128); base depth 22" (560); base thickness 3" (75); and depth 35-1/2" (900). Two arrows indicate the locations for the left and right hinges.

LEFT HINGE
RIGHT HINGE

36" BUILT-IN FRIDGE LEFT HINGE
BUILT-IN FRIDGE RIGHT HINGE

CODE ID **F7IBM36O1-L**
CODE ID **F7IBM36O1-R**

Technical drawing of a built-in 36-inch refrigerator with its right door open. Dimensions include: total height 83-1/2" (2120); door height 50-7/8" (1293); door depth 7-5/8" (195); door thickness 3/4" (20); bottom depth 18-5/8" (474); bottom thickness 9-3/4" (248); base depth 22" (560); base thickness 2" (50); and depth 35-1/2" (900). Two arrows indicate the locations for the left and right hinges.

LEFT HINGE
RIGHT HINGE

24" WINE CELLAR LEFT HINGE
WINE CELLAR RIGHT HINGE

CODE ID **F7PBW24S1-L**
CODE ID **F7PBW24S1-R**

Technical drawing of a 24-inch wine cellar refrigerator with its right door open. Dimensions include: total height 83-1/2" (2120); door height 50" (1296); door depth 7-5/8" (195); door thickness 3/8" (8); bottom depth 19-1/8" (485); bottom thickness 5" (128); base depth 22" (560); base thickness 3" (75); and depth 23-3/4" (600). Two arrows indicate the locations for the left and right hinges.

LEFT HINGE
RIGHT HINGE

24" BUILT-IN WINE CELLAR LEFT HINGE
BUILT-IN WINE CELLAR RIGHT HINGE

CODE ID **F7IBW24O1-L**
CODE ID **F7IBW24O1-R**

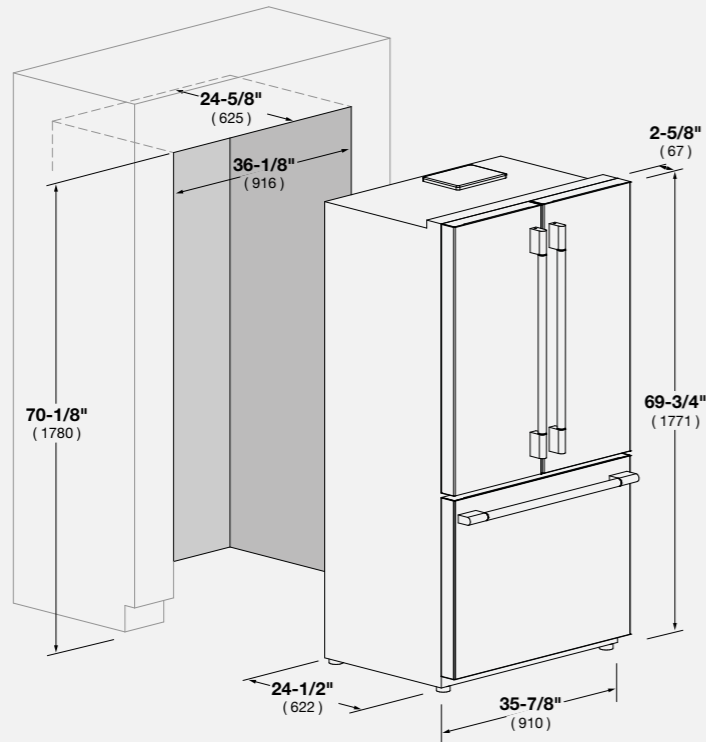
Technical drawing of a built-in 24-inch wine cellar refrigerator with its right door open. Dimensions include: total height 83-1/2" (2120); door height 50-7/8" (1293); door depth 7-5/8" (195); door thickness 3/4" (20); bottom depth 18-5/8" (474); bottom thickness 9-3/4" (248); base depth 22" (560); base thickness 2" (50); and depth 23-3/4" (600). Two arrows indicate the locations for the left and right hinges.

LEFT HINGE
RIGHT HINGE

36"

FRENCH DOOR FRIDGE

CODE ID F6FBM36S2 + F6HK36FFBS



NOTE

F6FBM36S2 French Door Fridge
F6HK36FFBS Sofia Pro Handle Kit

FULGOR
MILANO

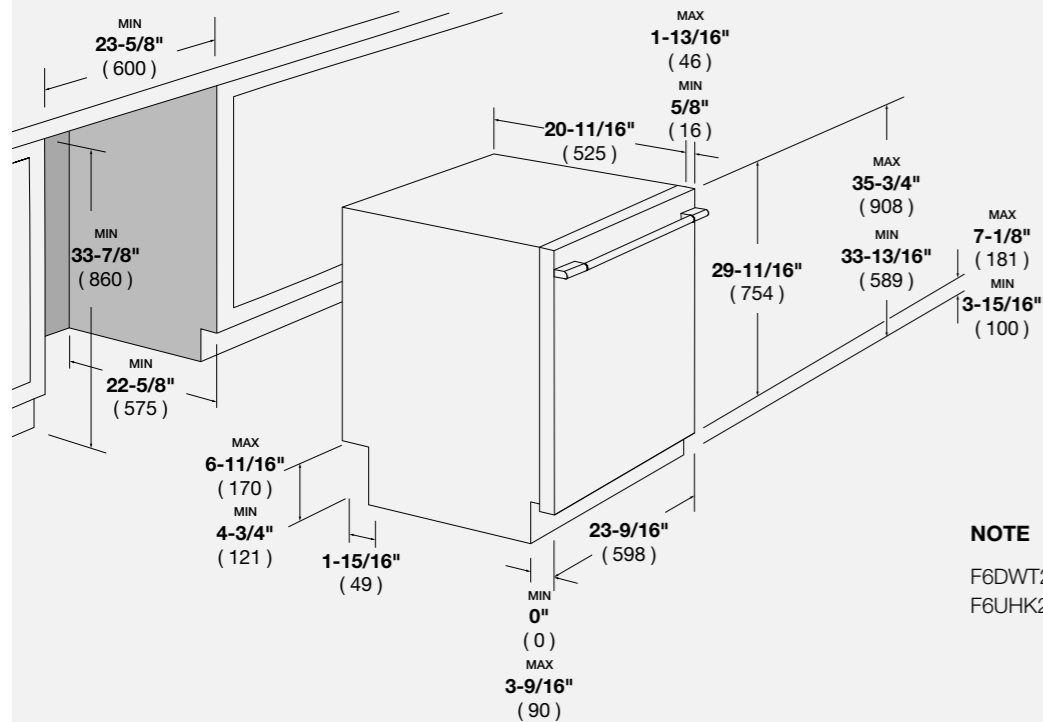
PRODUCT
DRAWINGS

DISTINTO

24"

BUILT-IN DISHWASHER

CODE ID F6DWT24SS2 + F6UHK24DISH

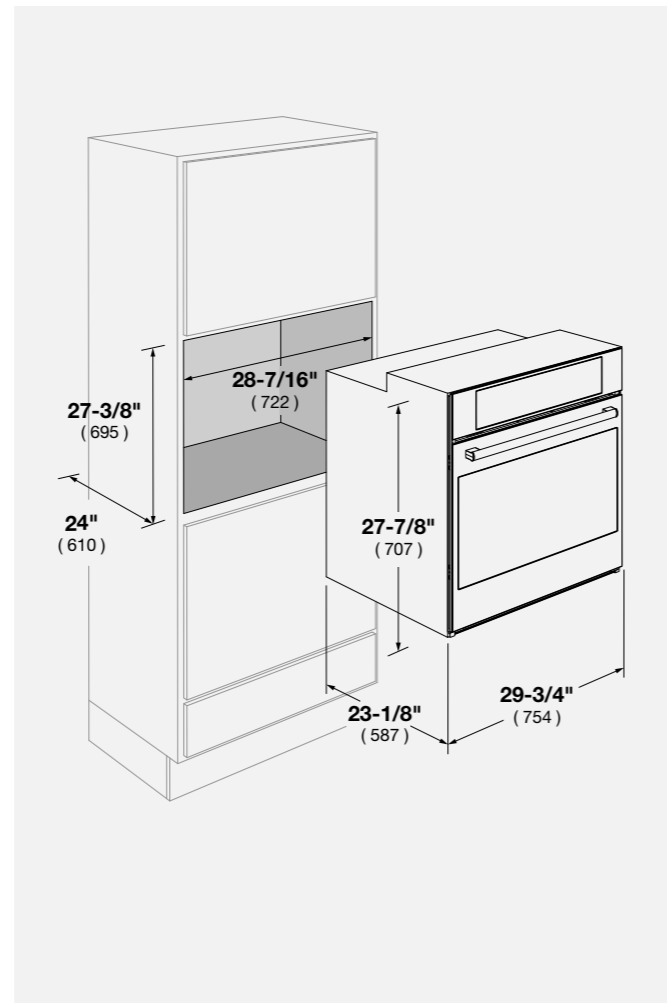
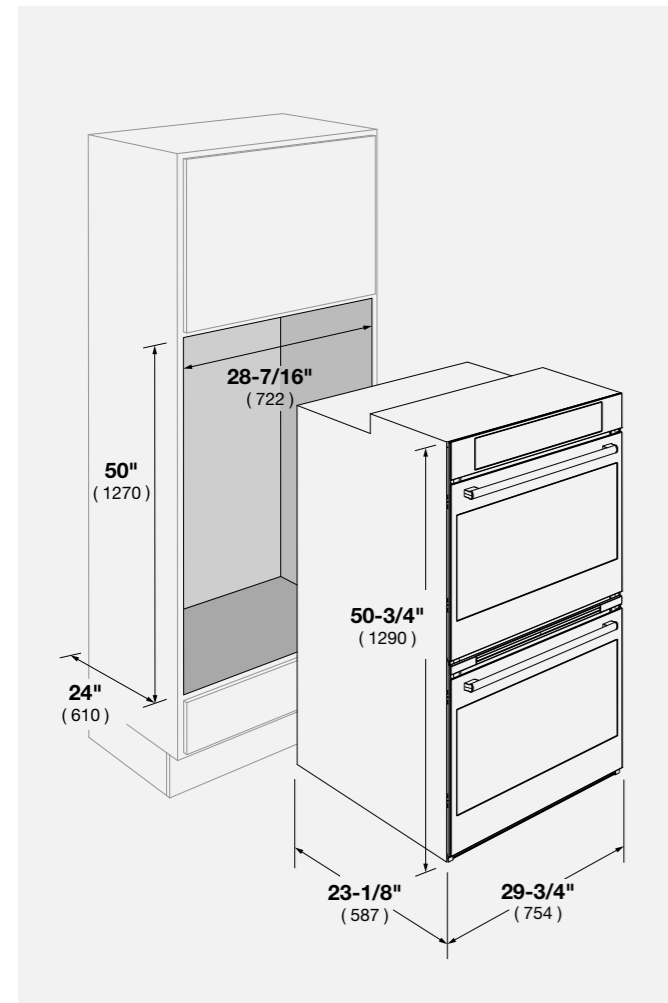


NOTE

F6DWT24SS2 Dishwasher
F6UHK24DISH Sofia Pro Handle Kit

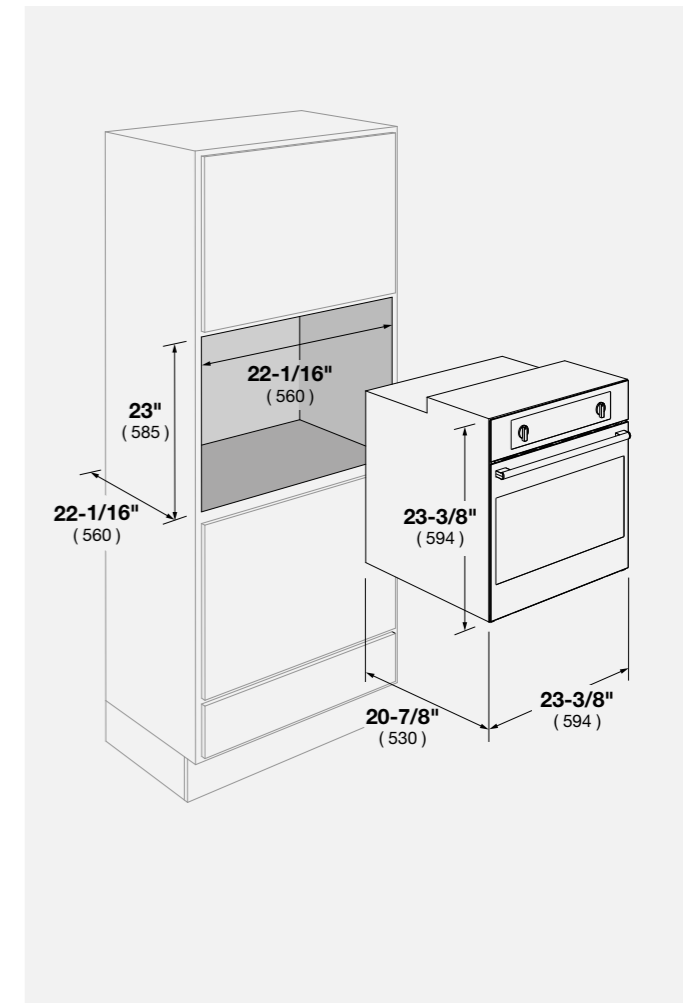
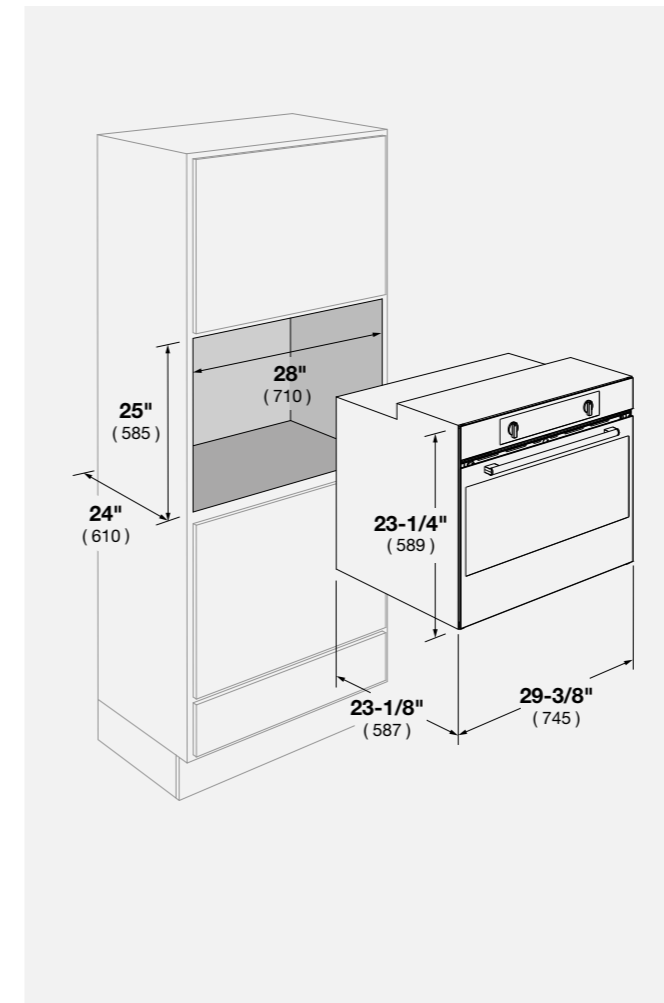
30"	DOUBLE OVEN	CODE ID	F7DP30S1
	DOUBLE OVEN	CODE ID	F7DP30B1
	DOUBLE OVEN	CODE ID	F7DP30W1

30"	SINGLE OVEN	CODE ID	F7SP30S1
	SINGLE OVEN	CODE ID	F7SP30B1
	SINGLE OVEN	CODE ID	F7SP30W1
	SINGLE OVEN	CODE ID	F4SP30S3

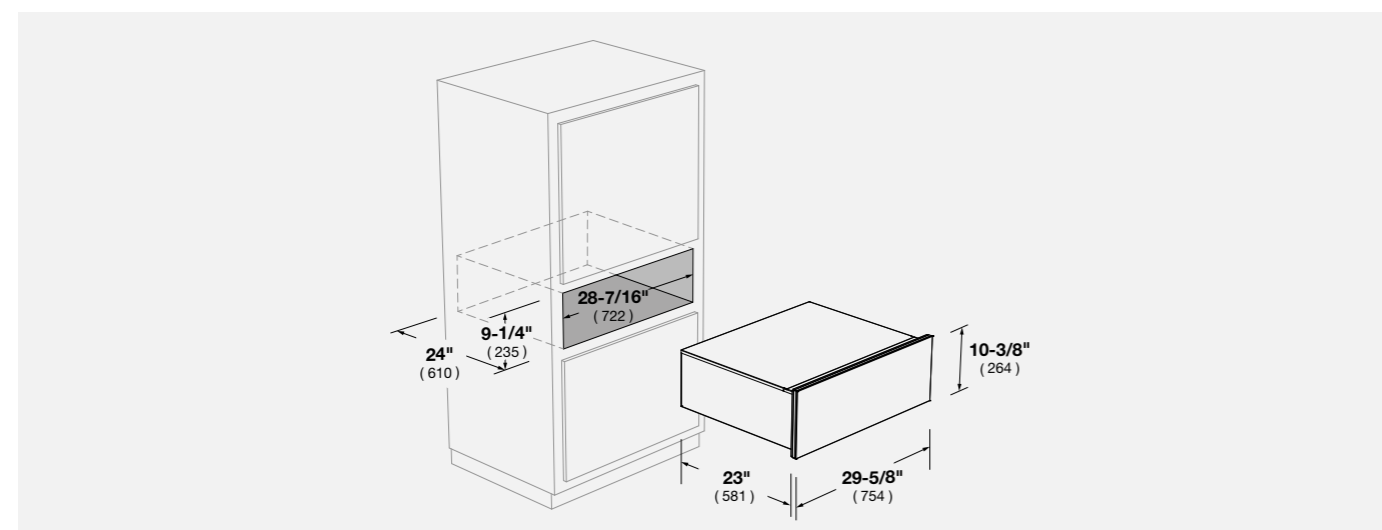


30"	SINGLE OVEN HIGH 24"	CODE ID	F1SP30S3
	SINGLE OVEN HIGH 24"	CODE ID	F1SM30S3

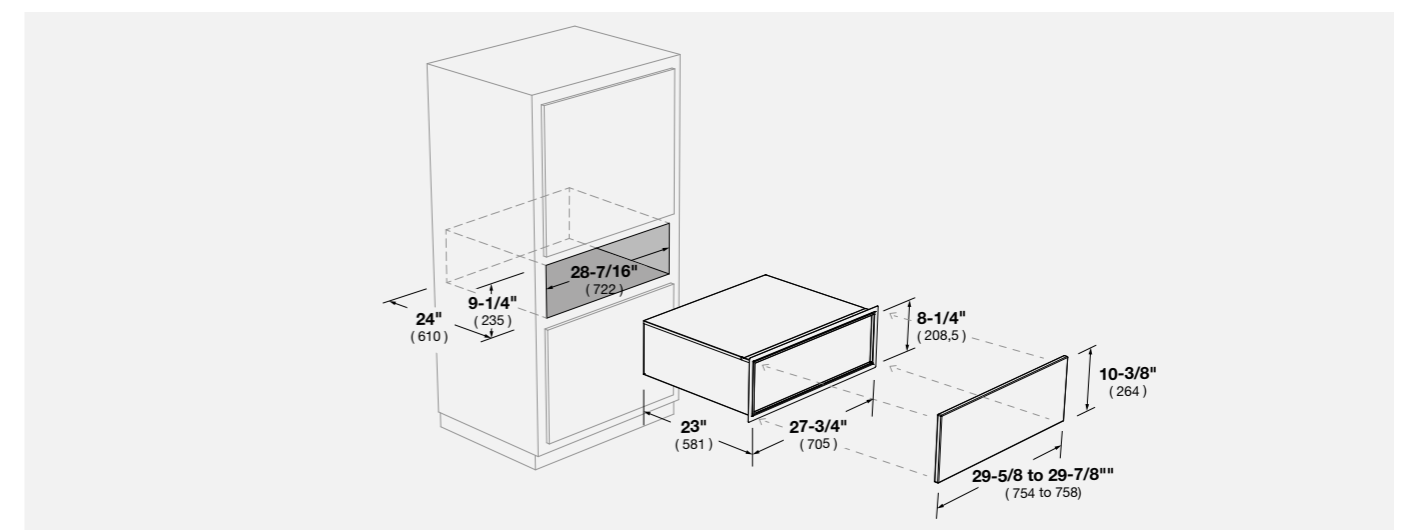
24"	SINGLE OVEN	CODE ID	F1SM24S2
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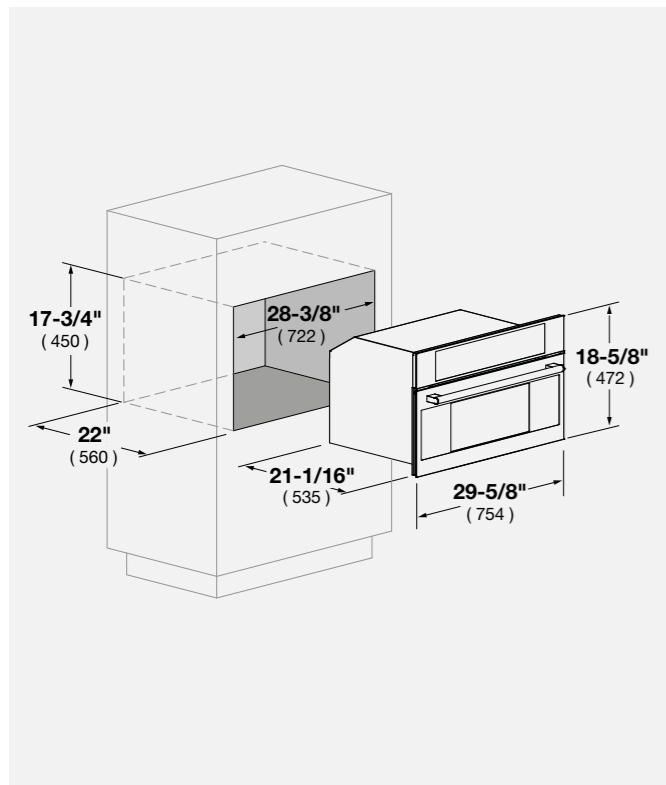
30"	WARMING DRAWER	CODE ID	F7DWD30S1
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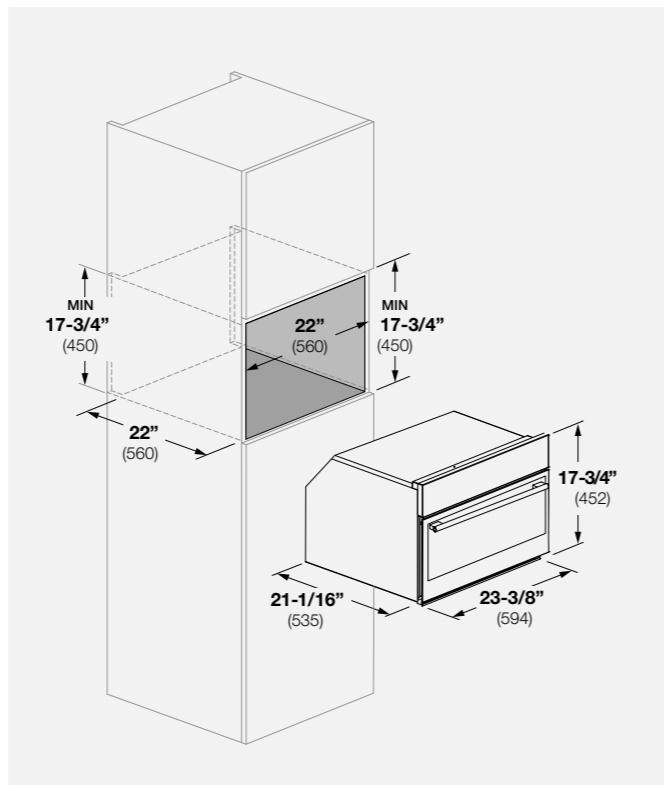
30"	WARMING DRAWER	CODE ID	F7IWD3001
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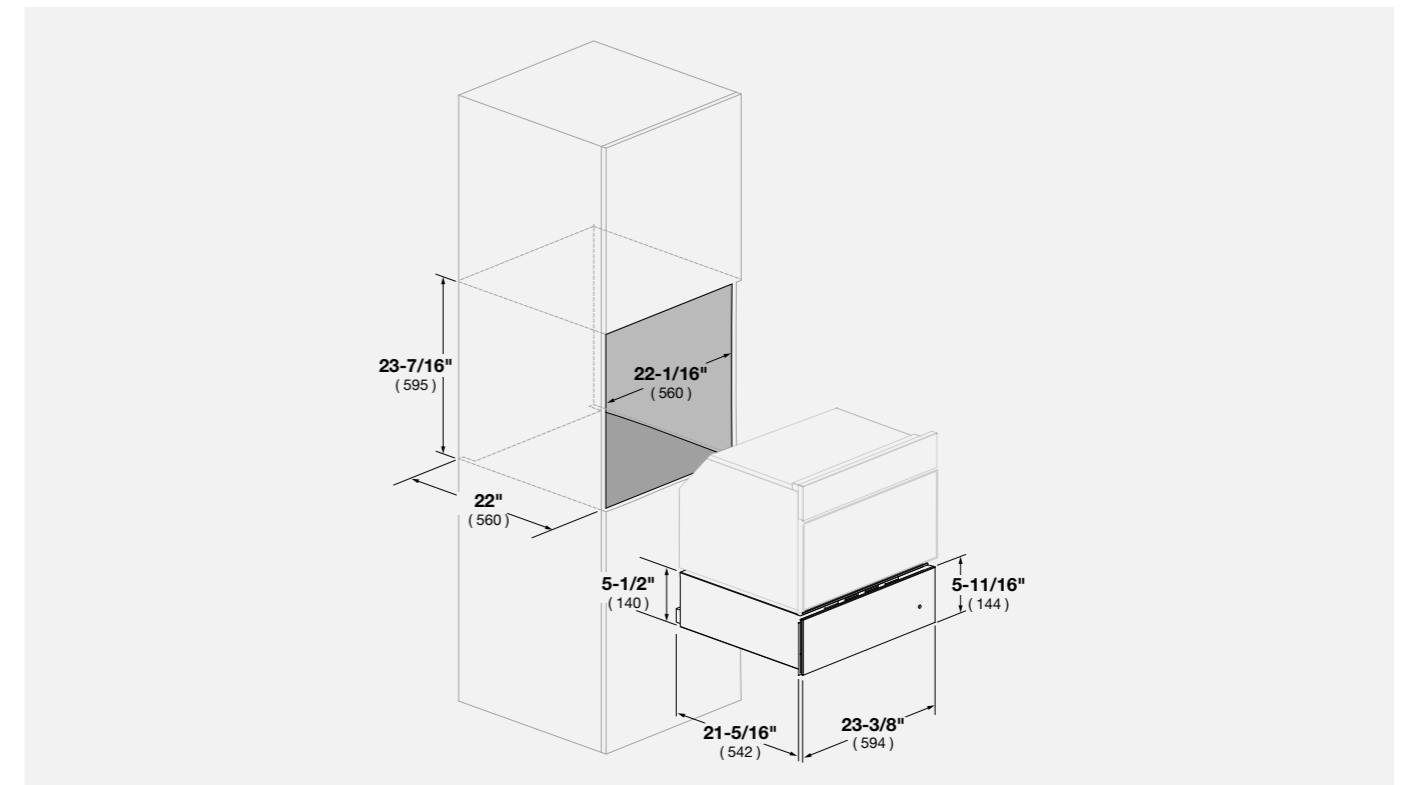
30" **NEW** SPEED OVEN CODE ID F7DSPD30S1



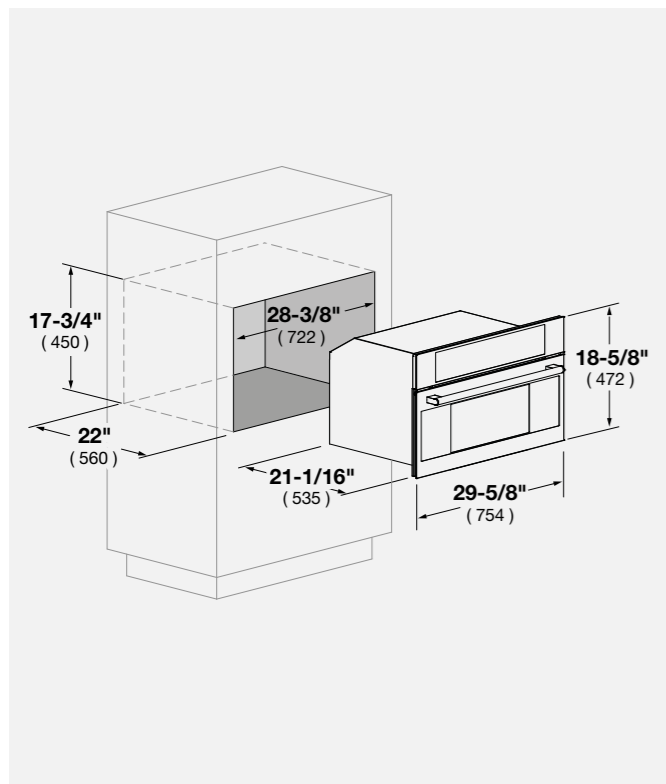
24" **NEW** SPEED OVEN CODE ID F7DSPD24S1



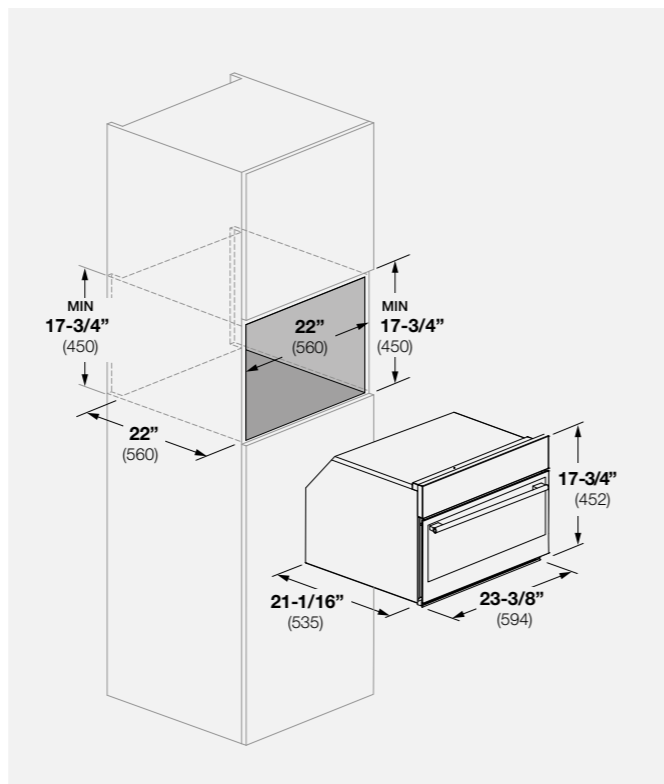
24" **NEW** WARMING DRAWER CODE ID F4DWD24S1



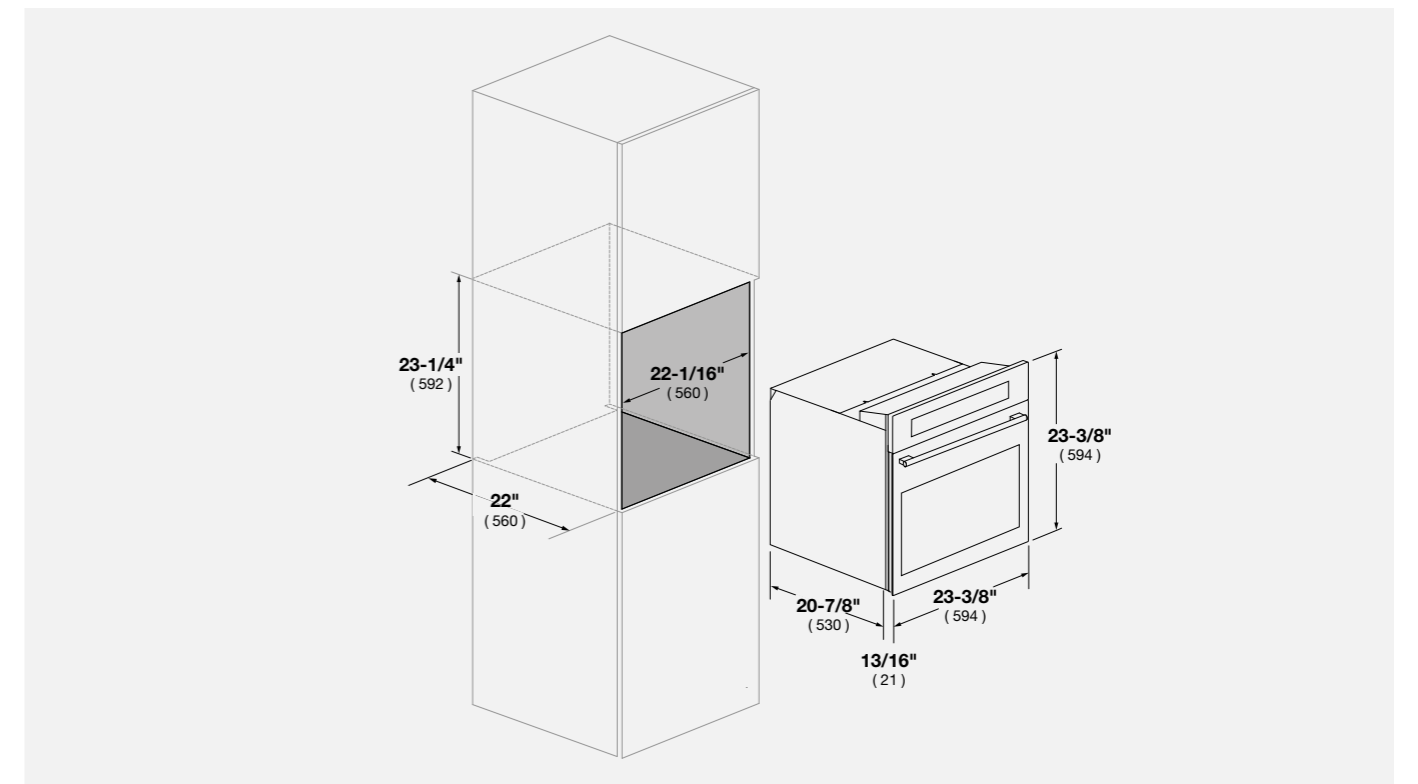
30" **NEW** STEAM OVEN CODE ID F7DSCO30S1



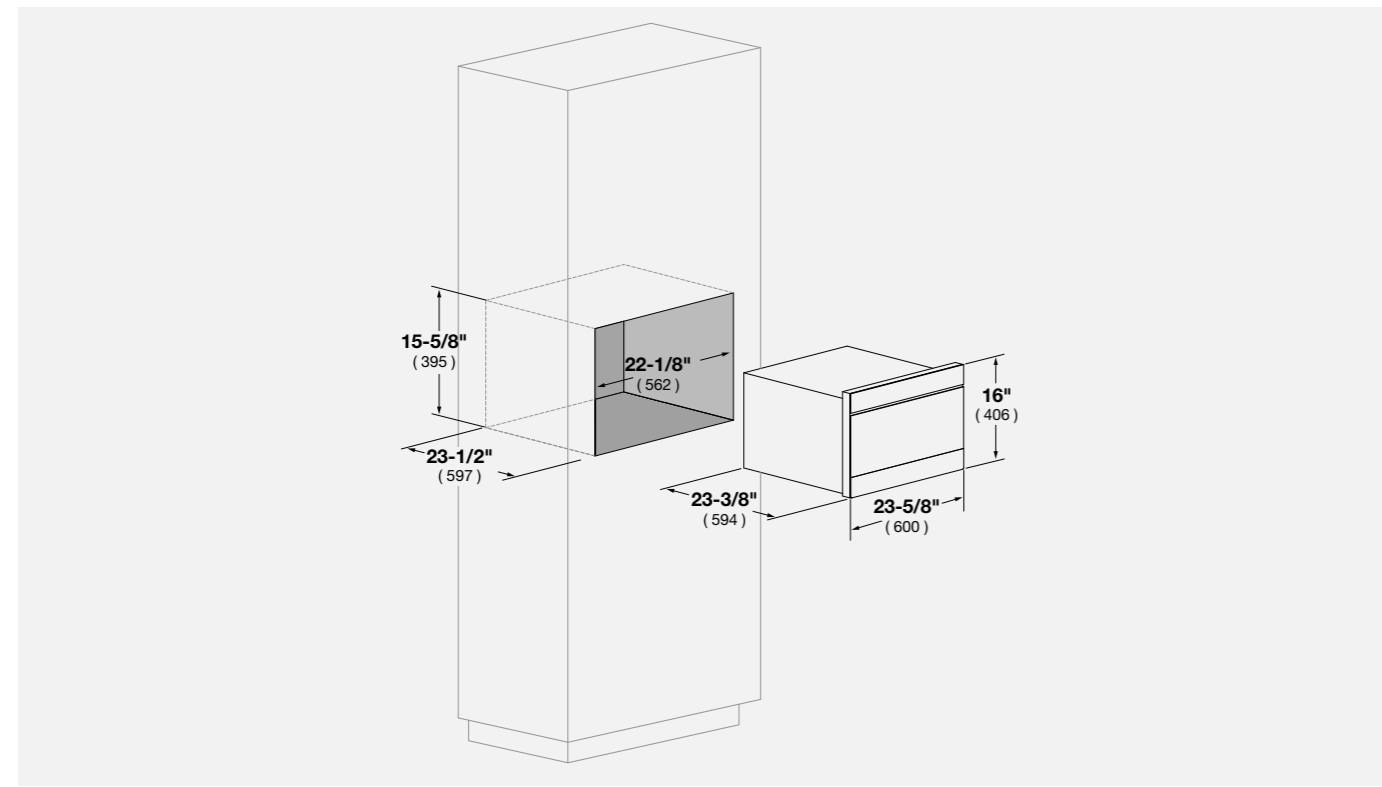
24" **NEW** STEAM OVEN CODE ID F7DSCO24S1



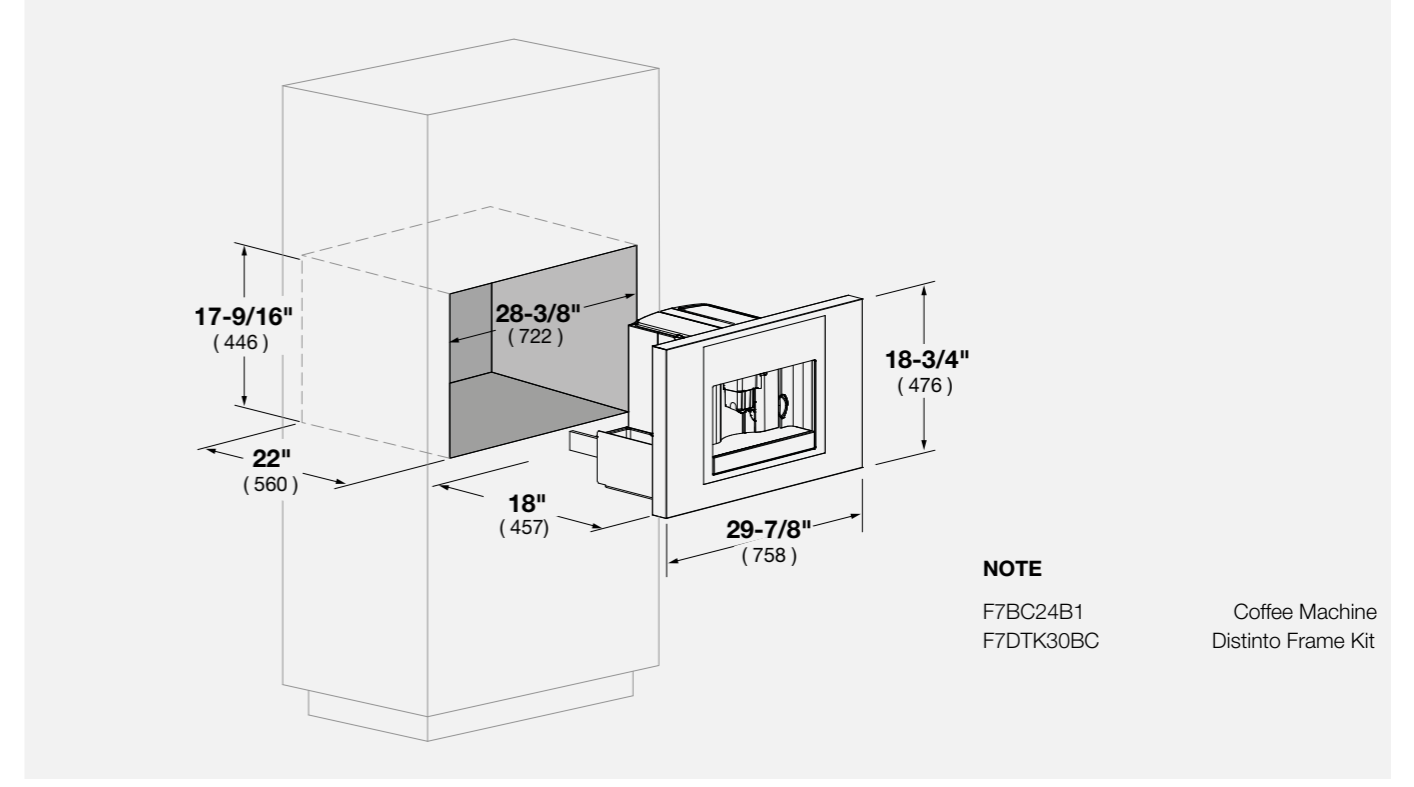
24" **NEW** MULTIFUNCTION OVEN CODE ID F7SP24S1



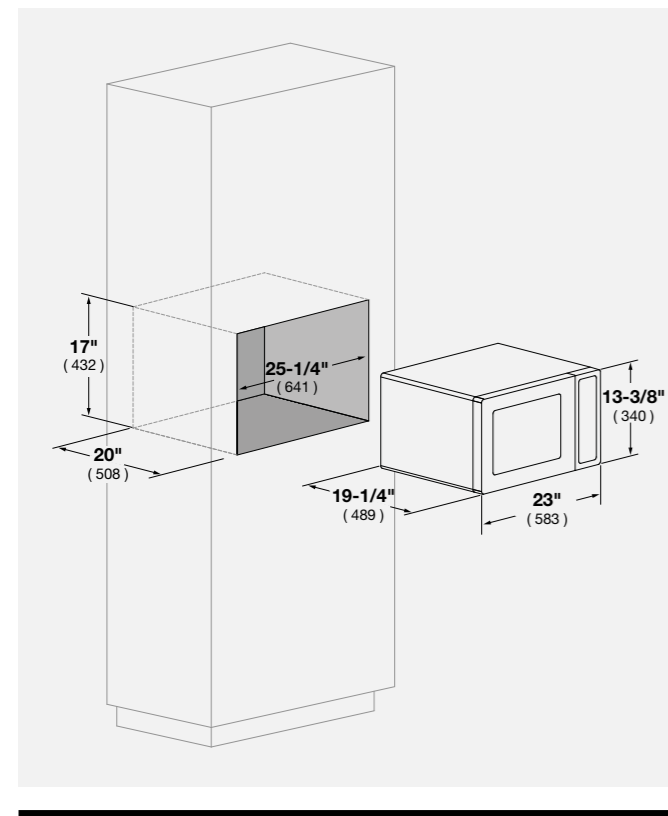
24" DRAWER MICROWAVE CODE ID F7DMW24S2



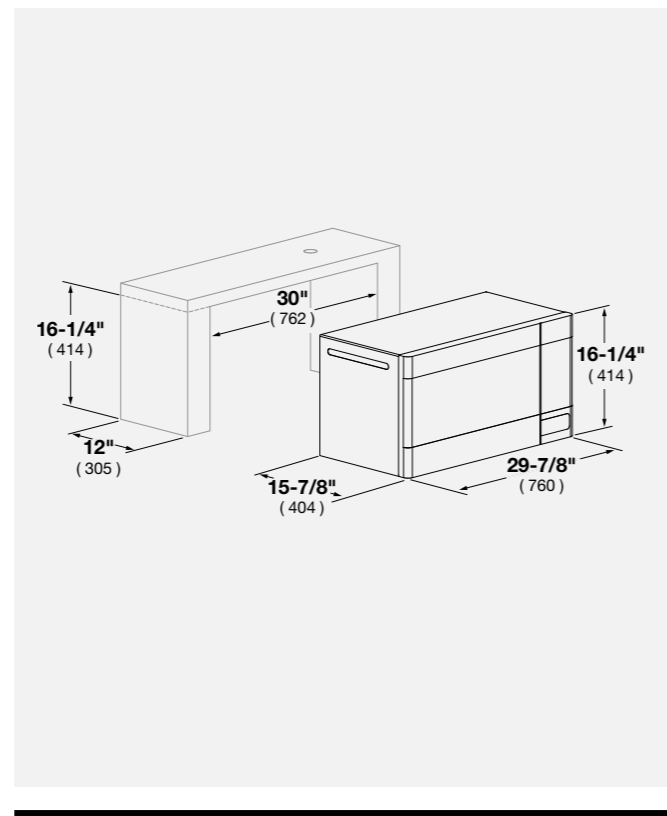
30" NEW COFFEE MACHINE CODE ID F7BC24B1 + F7DTK30BC



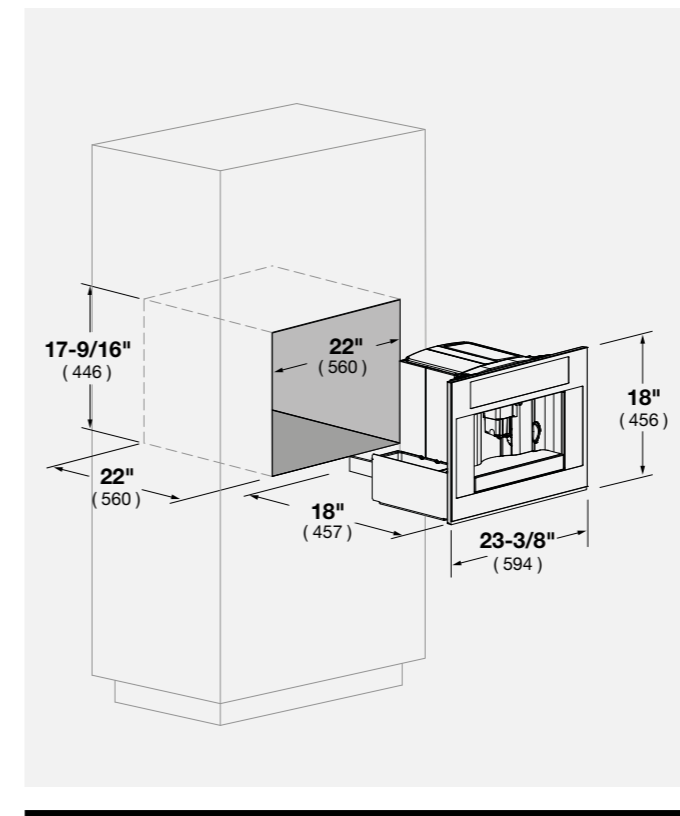
24" COUNTER-TOP MICROWAVE CODE ID F4MWO24S1



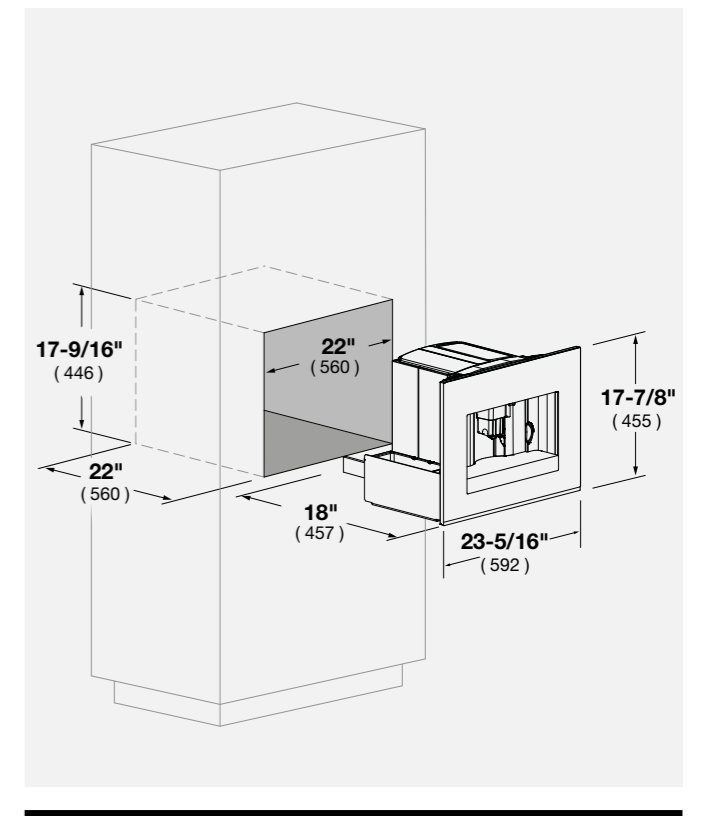
30" OVER-THE-RANGE MICROWAVE CODE ID F4OTR30S1



24" NEW COFFEE MACHINE CODE ID F7BC24S1



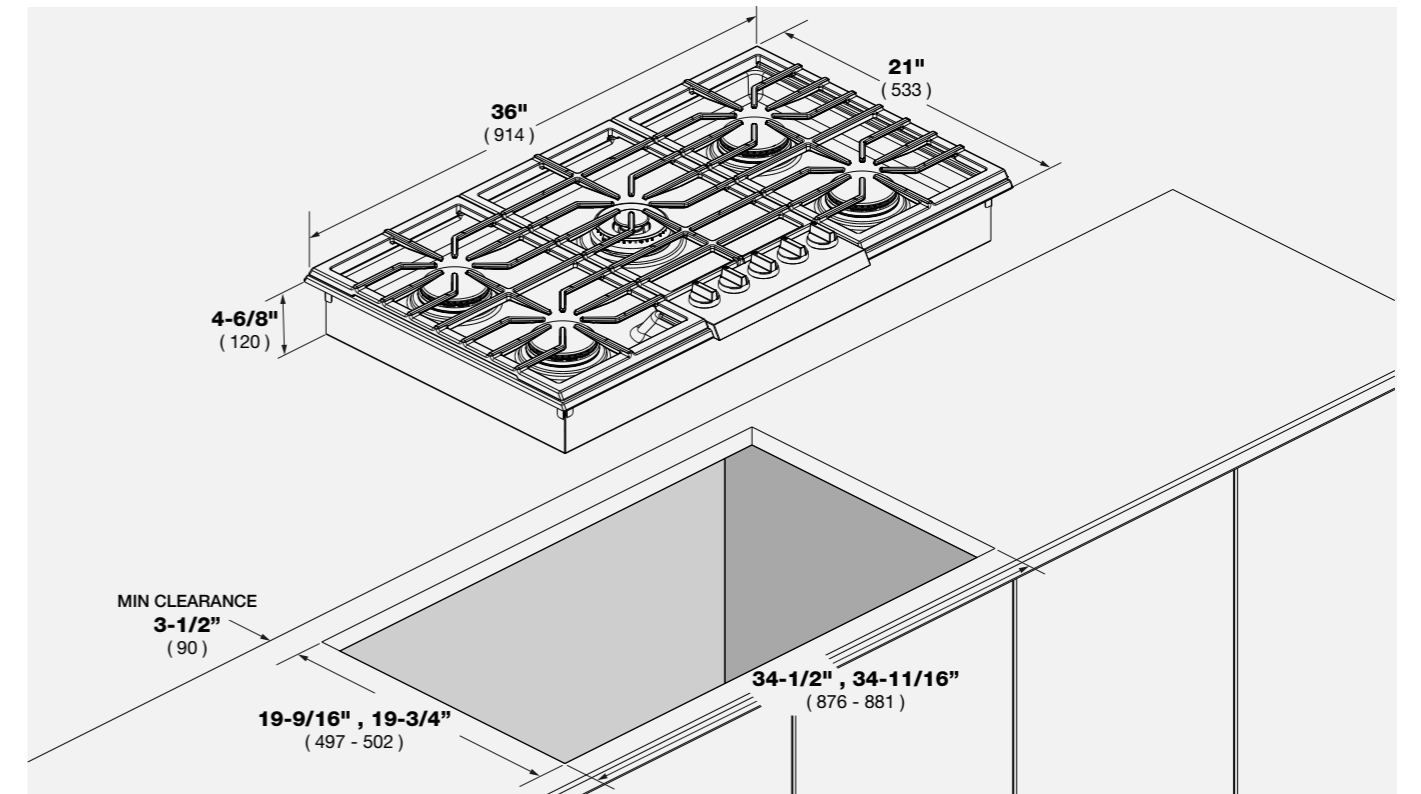
24" NEW COFFEE MACHINE CODE ID F7BC24B1



36"

PRO GAS COOKTOP

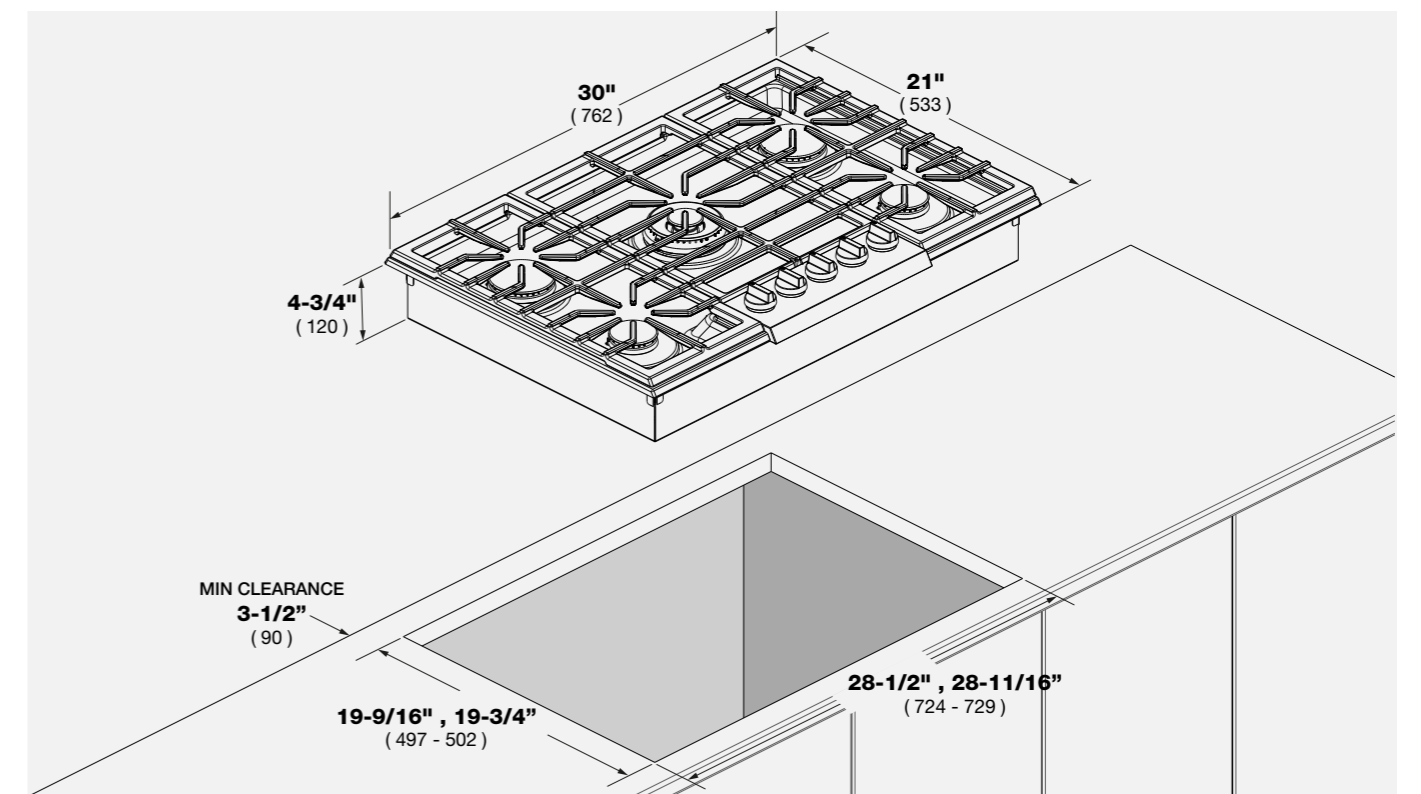
CODE ID F4PGK365S1



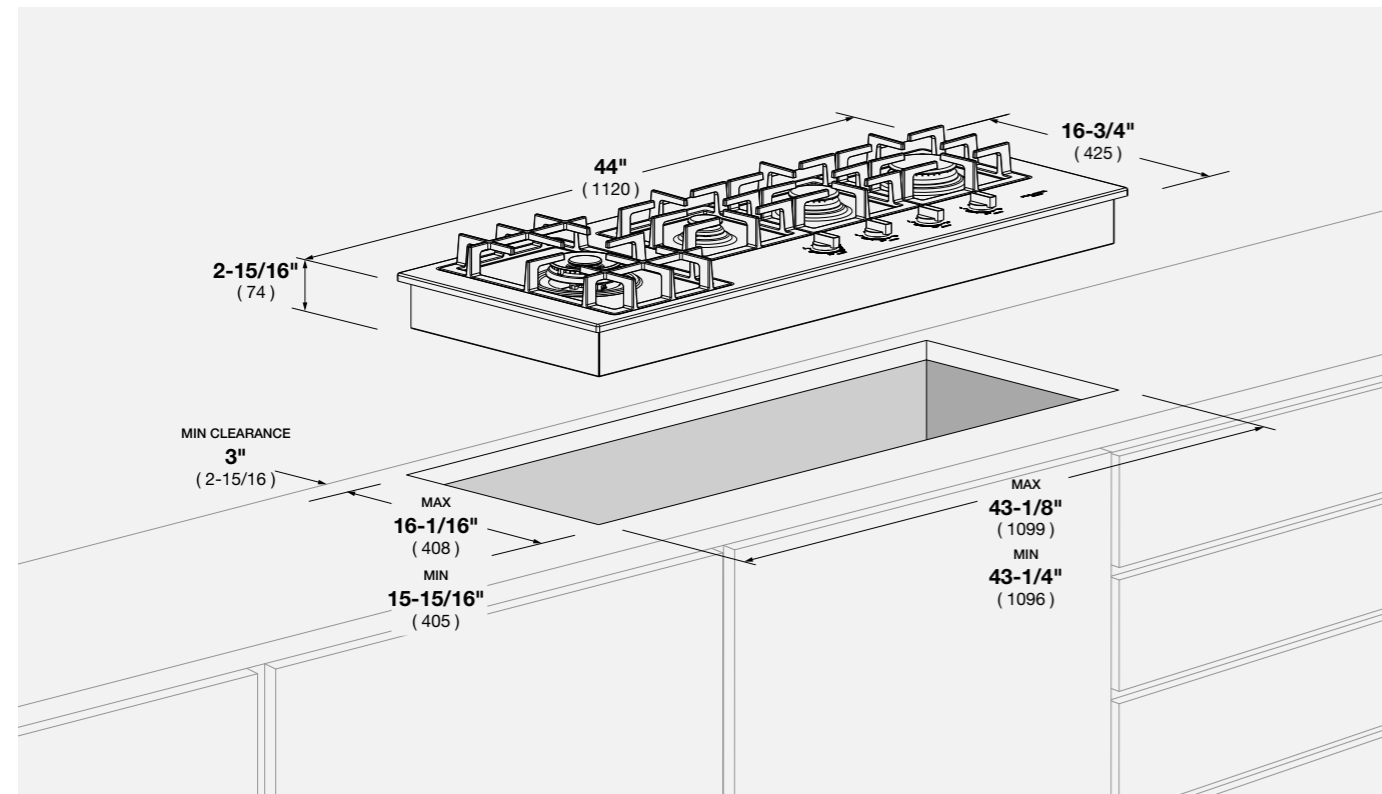
30"

PRO GAS COOKTOP

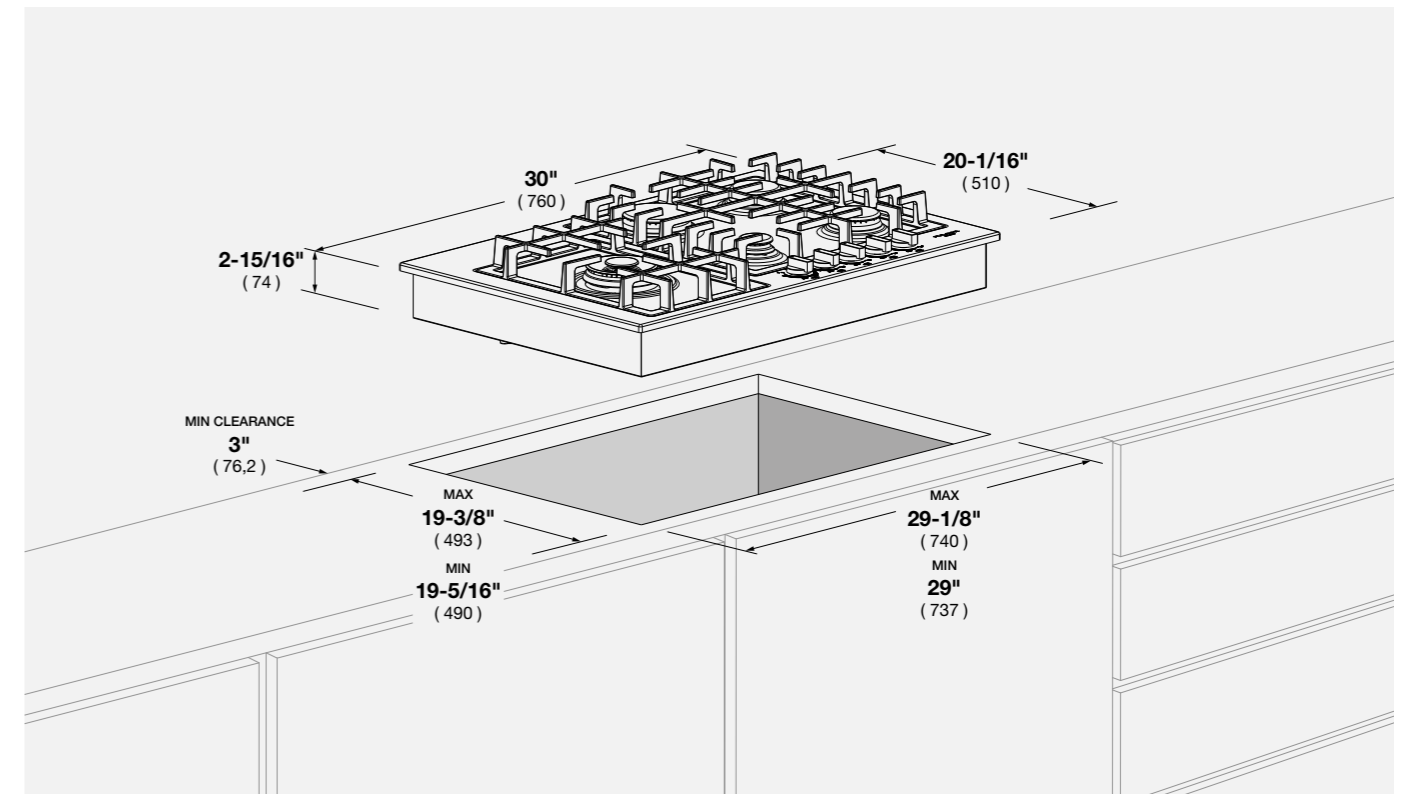
CODE ID F4PGK305S1



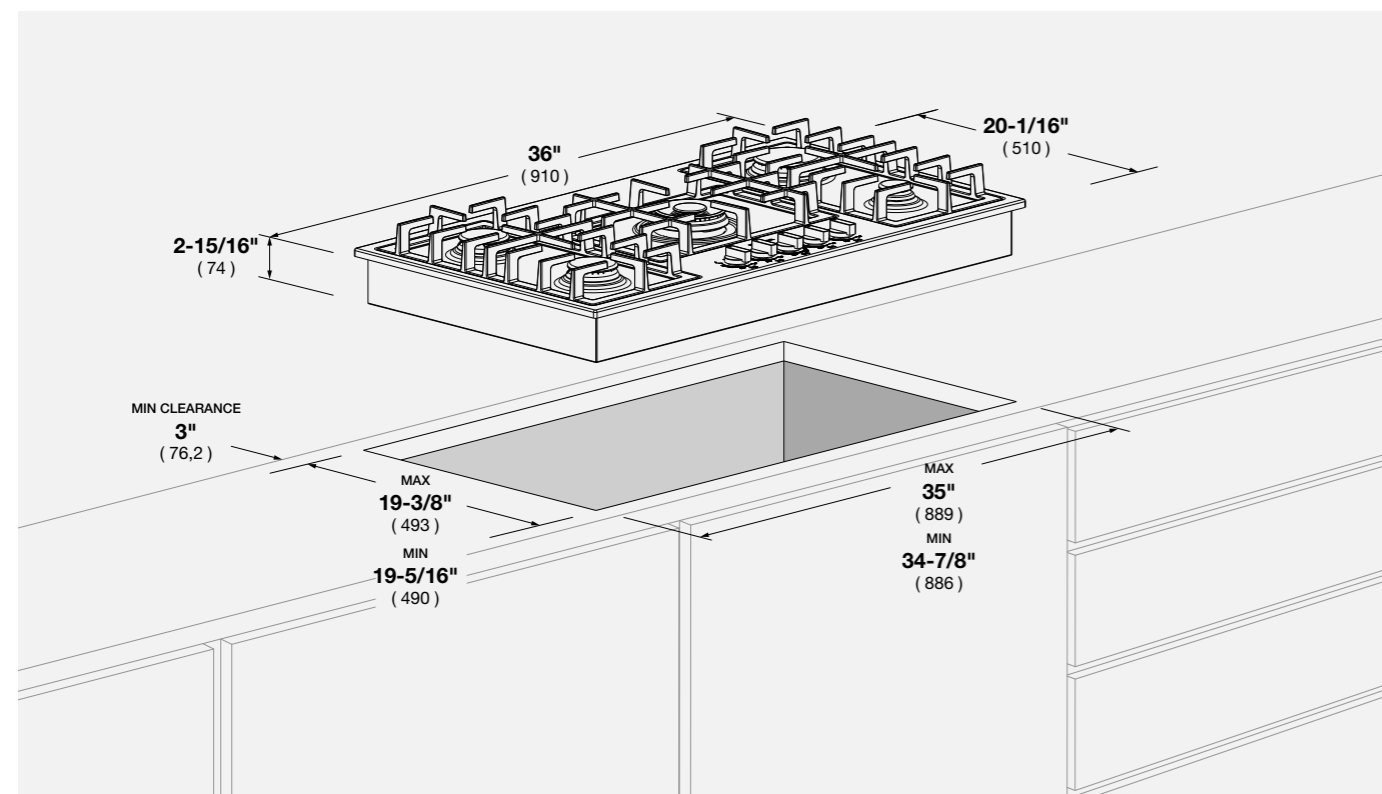
44" COOKTOP GAS CODE ID **F4GK42S1**



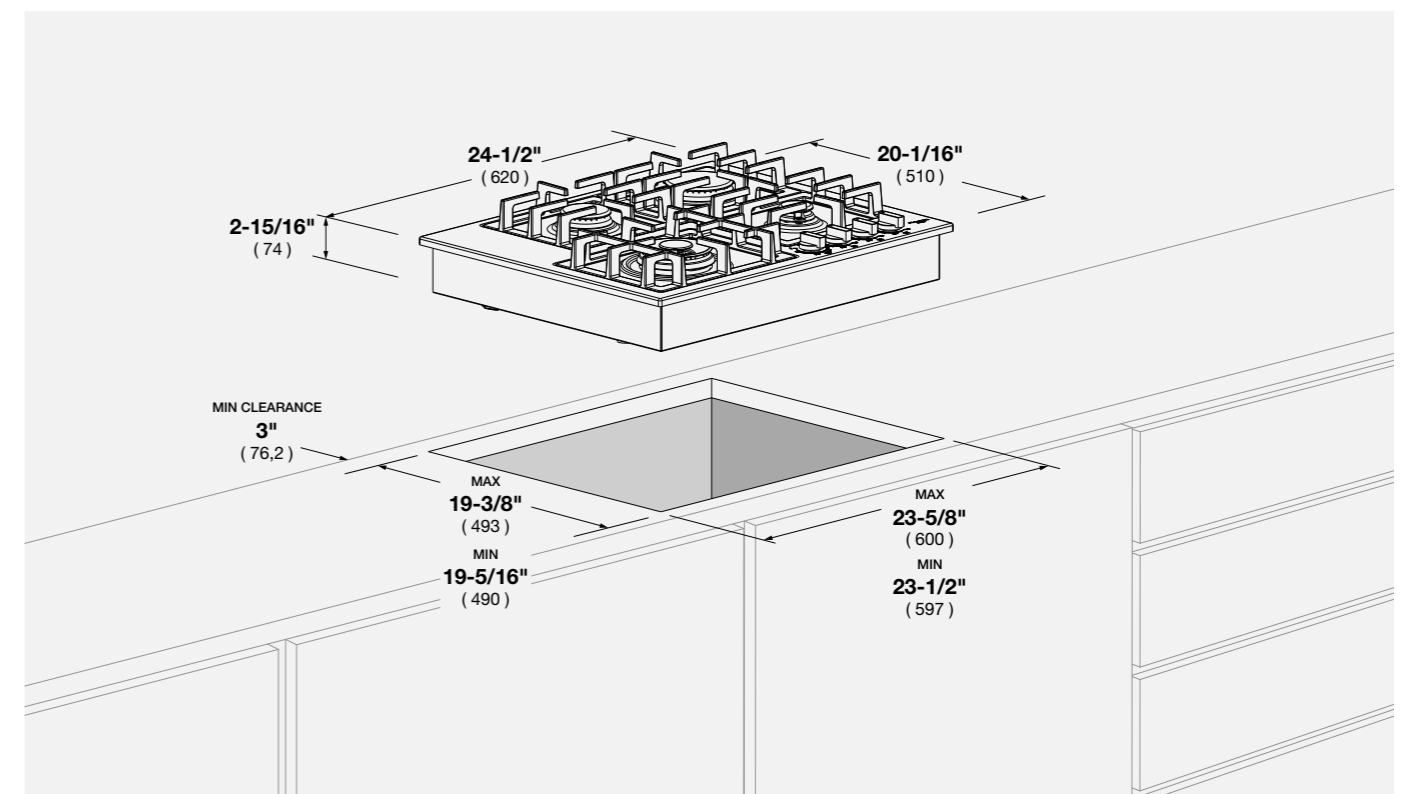
30" COOKTOP GAS CODE ID **F4GK30S1**

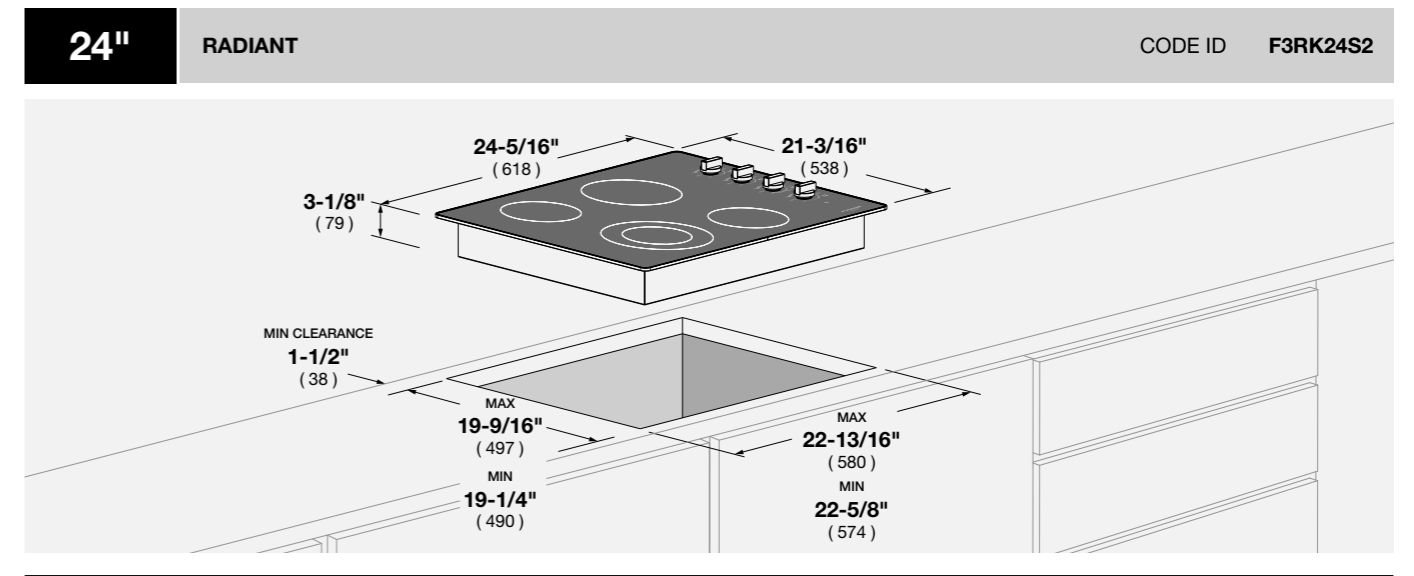
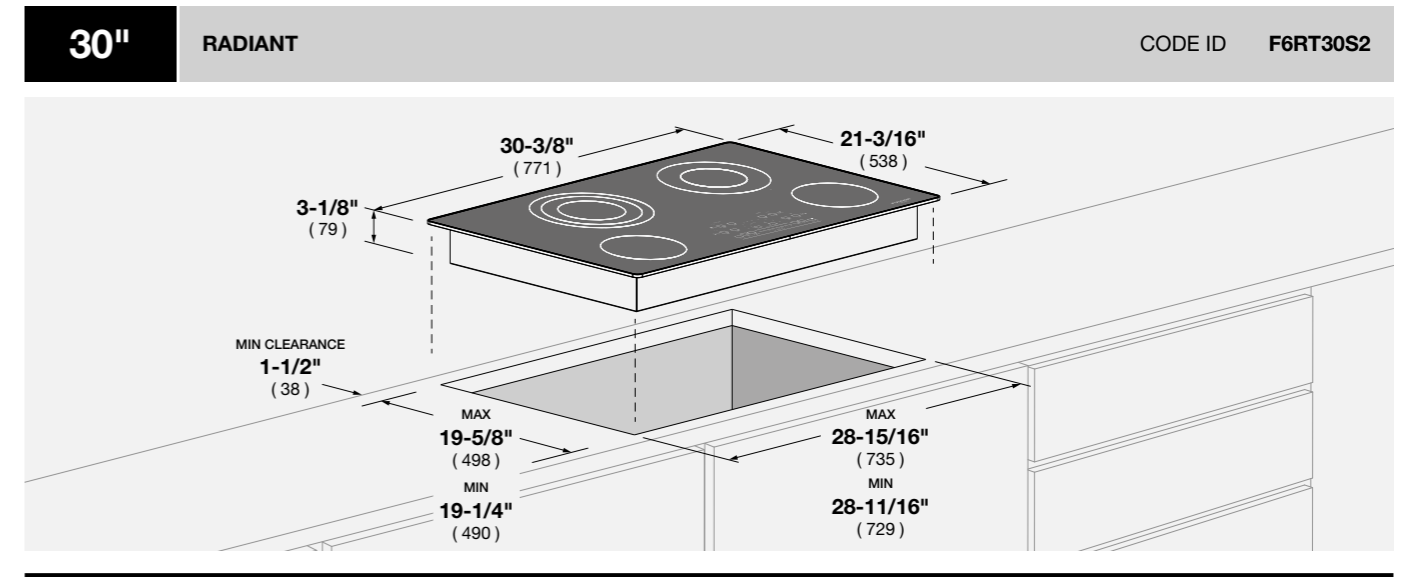
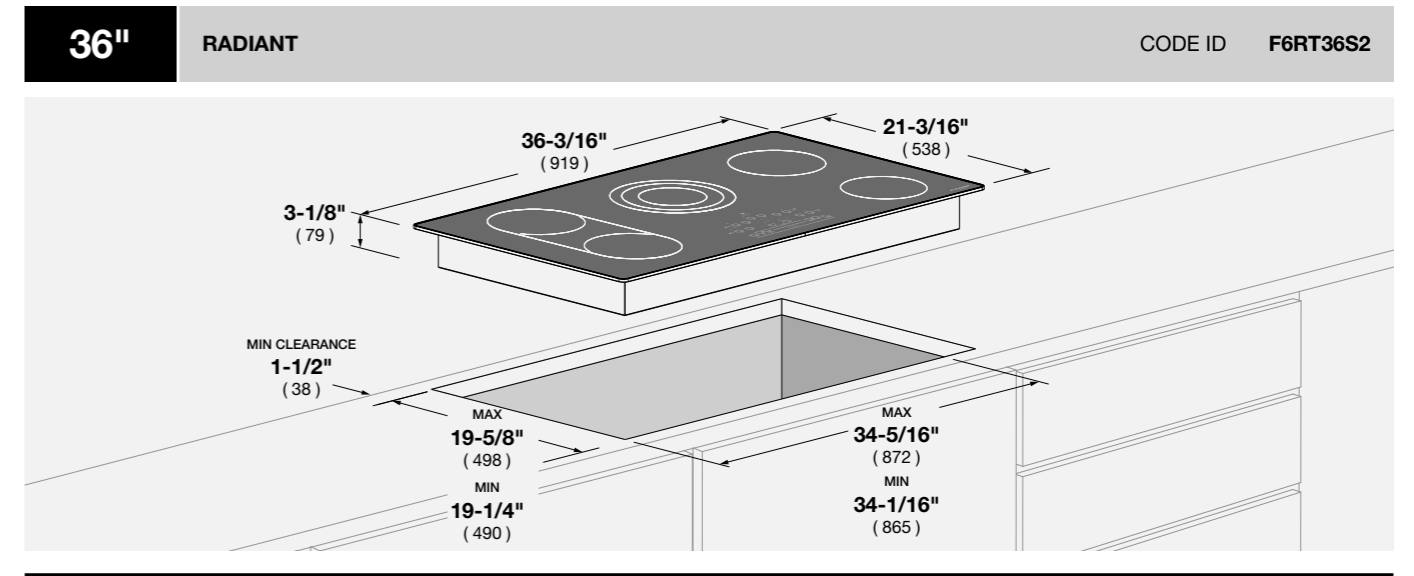
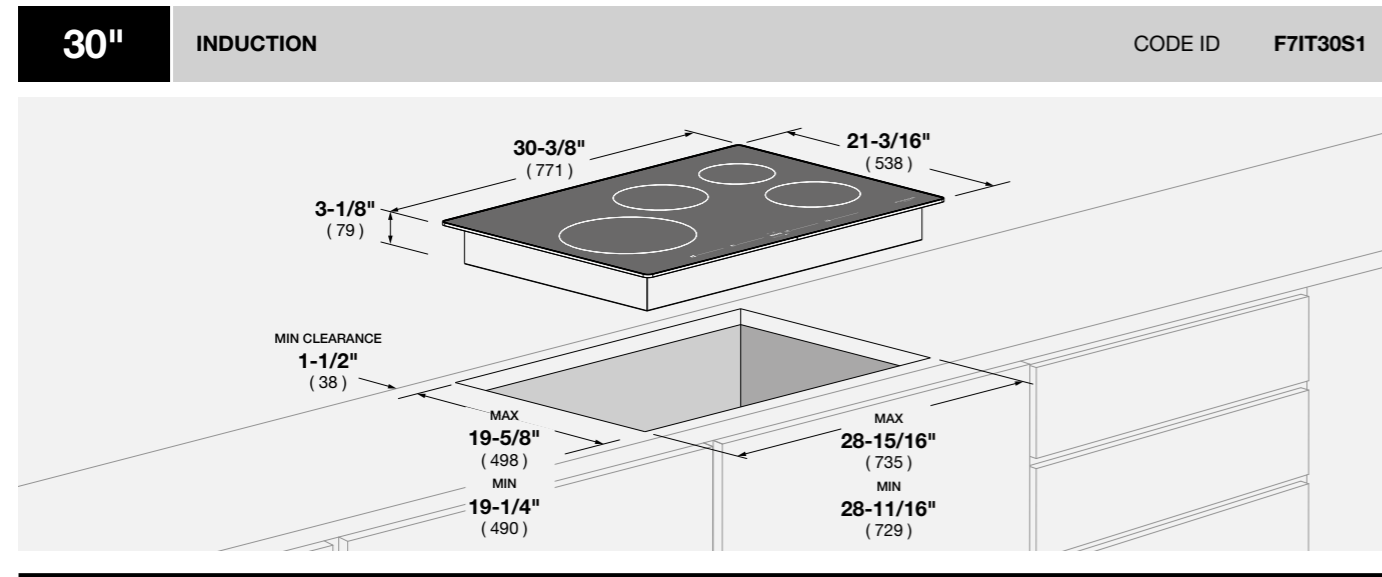
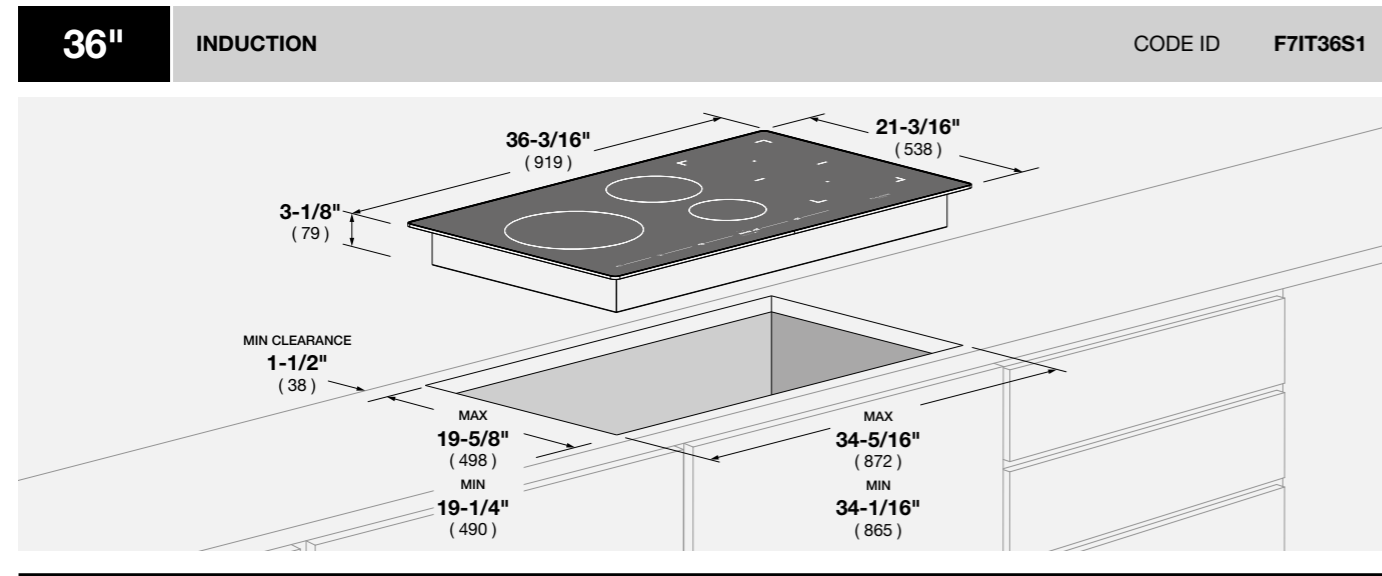


36" COOKTOP GAS CODE ID **F4GK36S1**

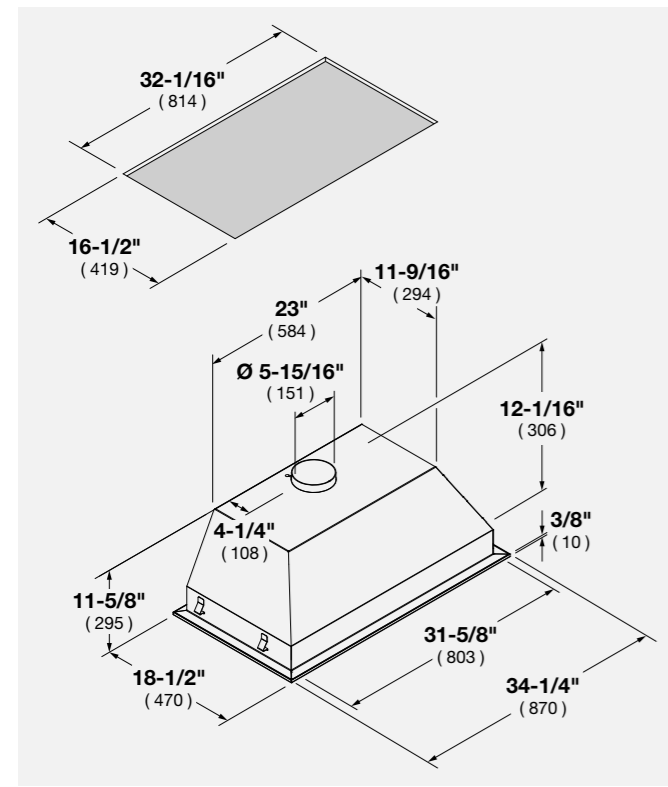


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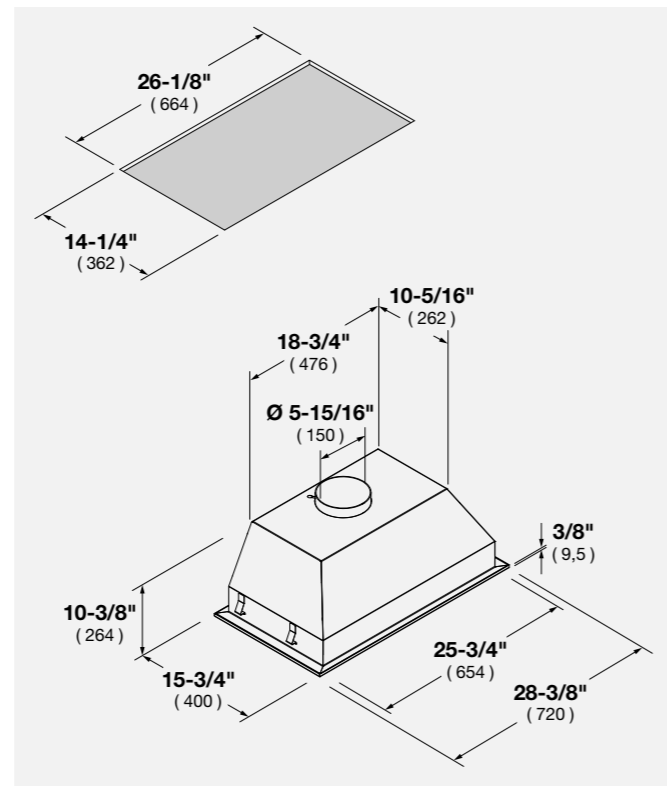




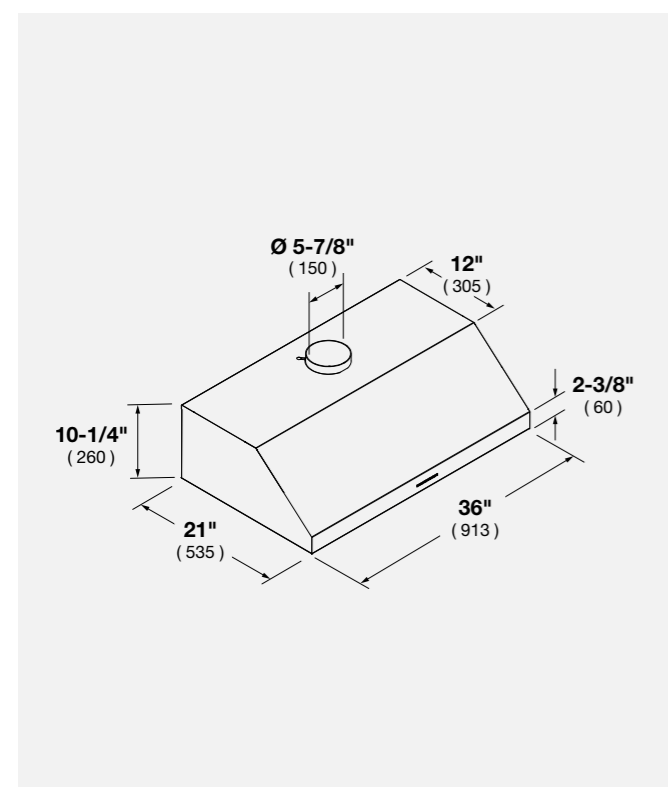
34" INSERT HOOD CODE ID F6BP34S1



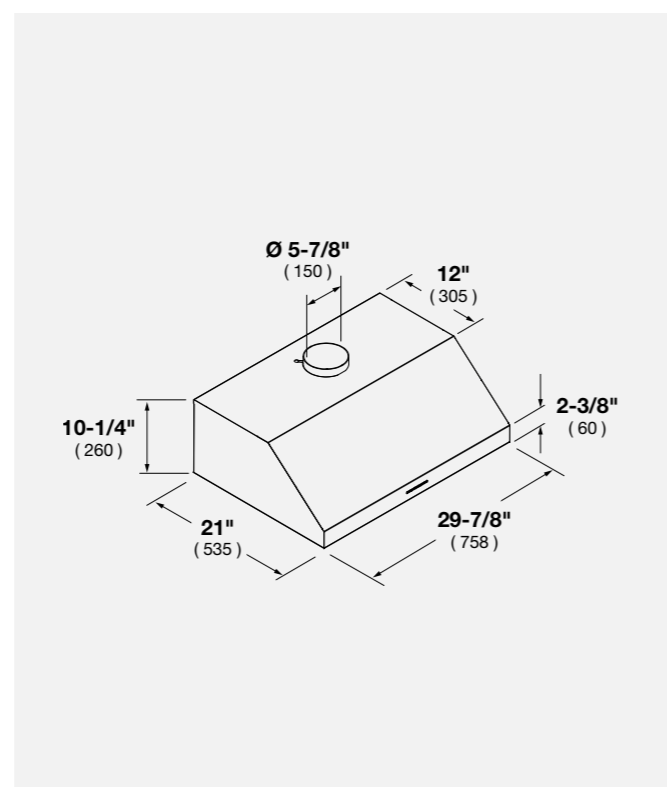
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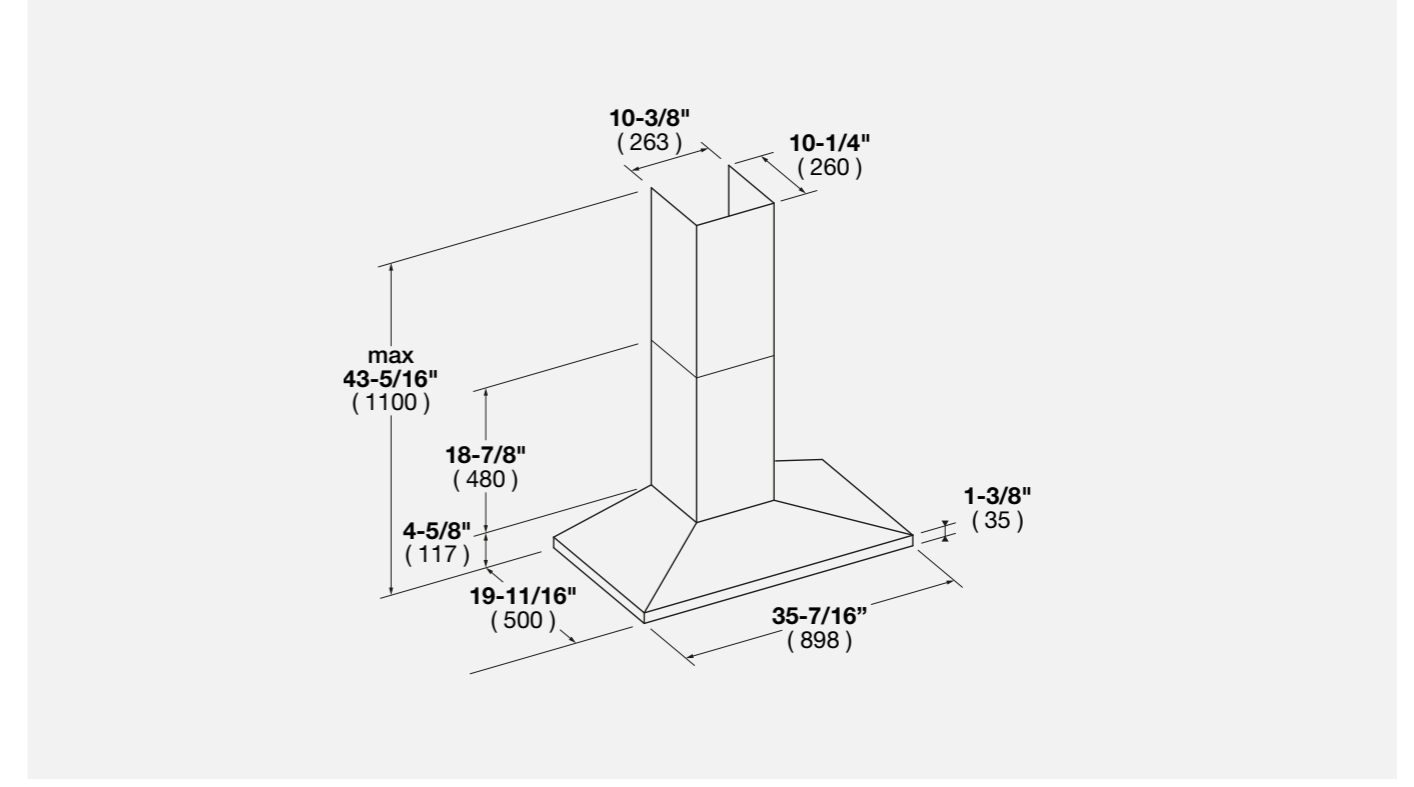
36" UNDERCABINET HOOD CODE ID F4UC36S1



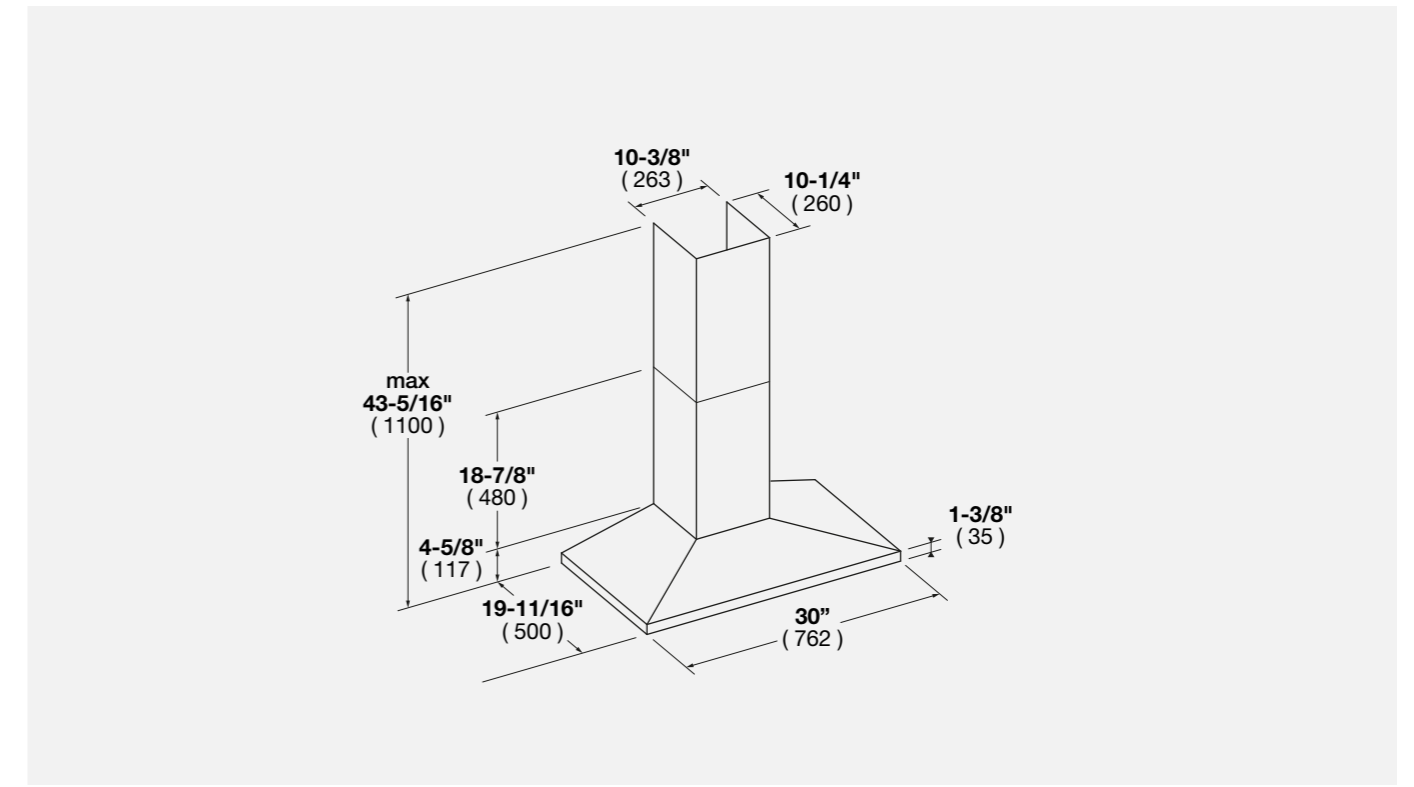
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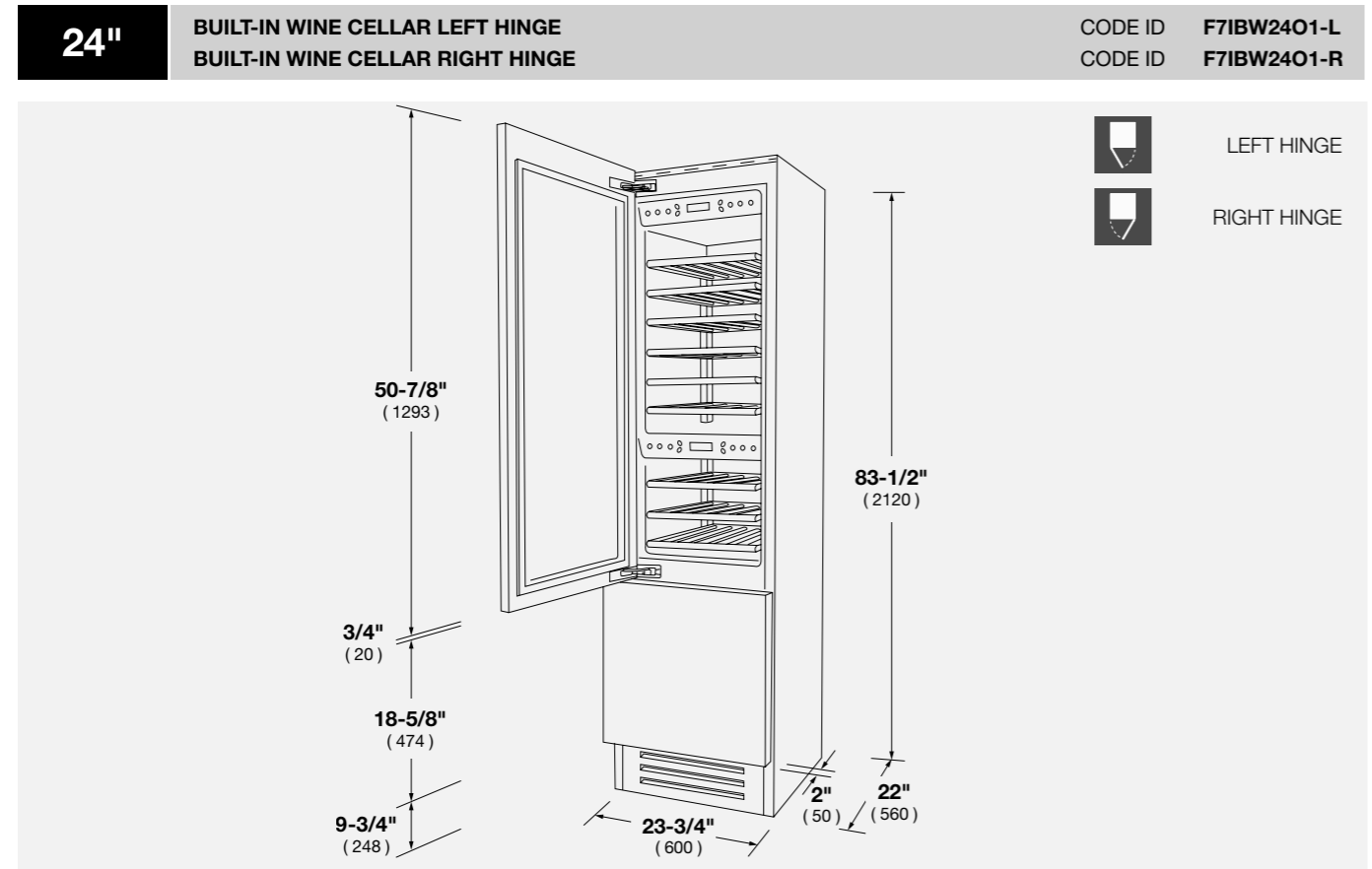
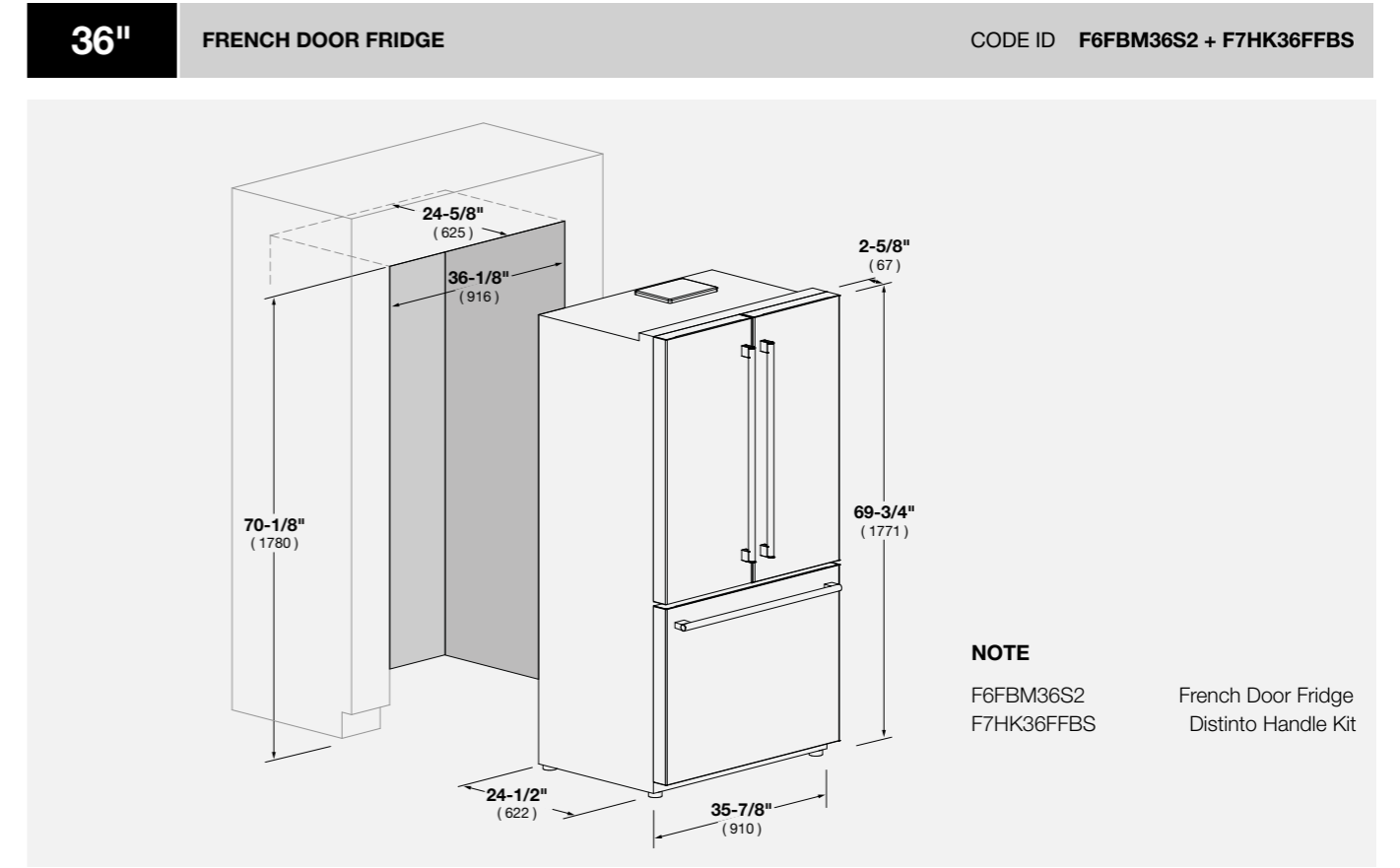
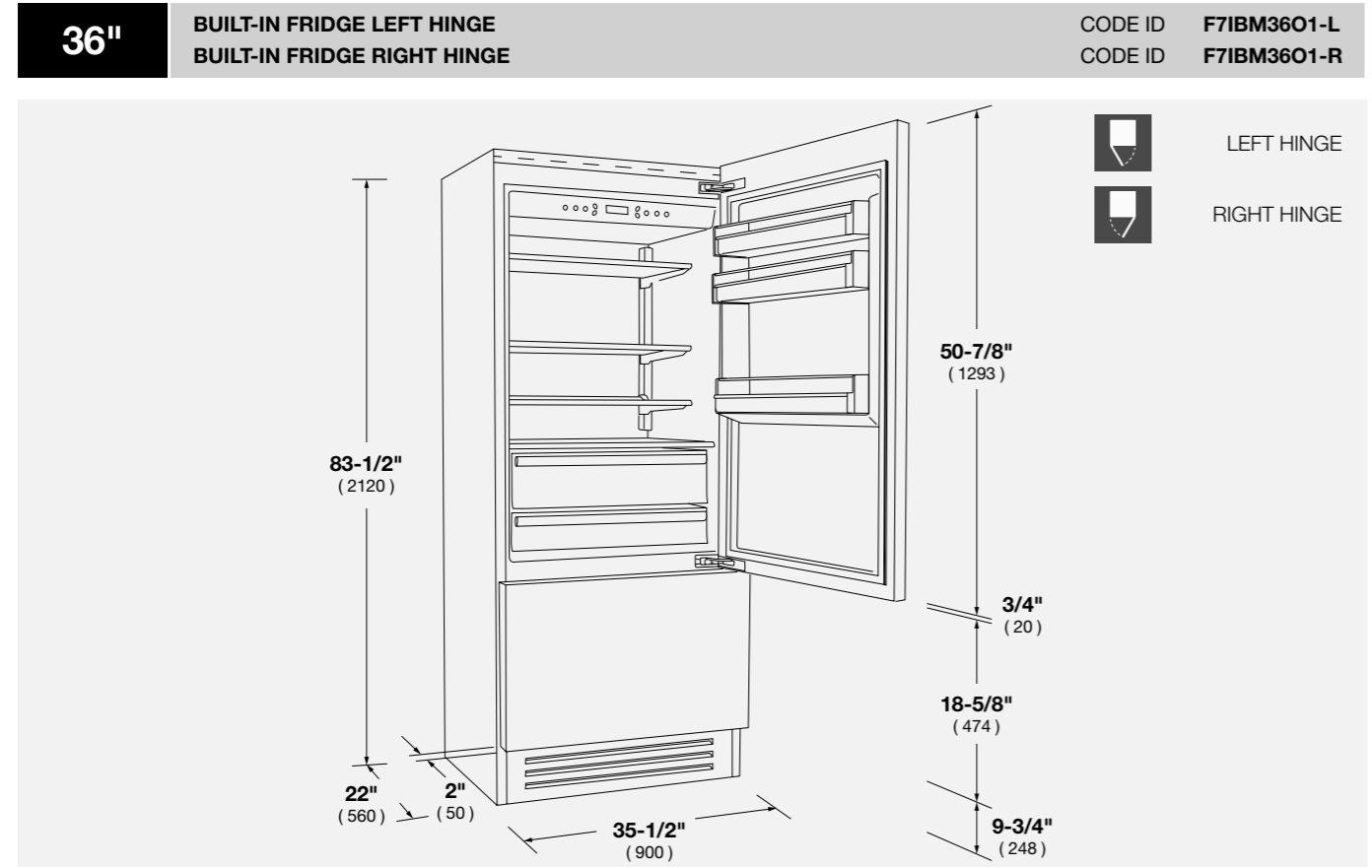


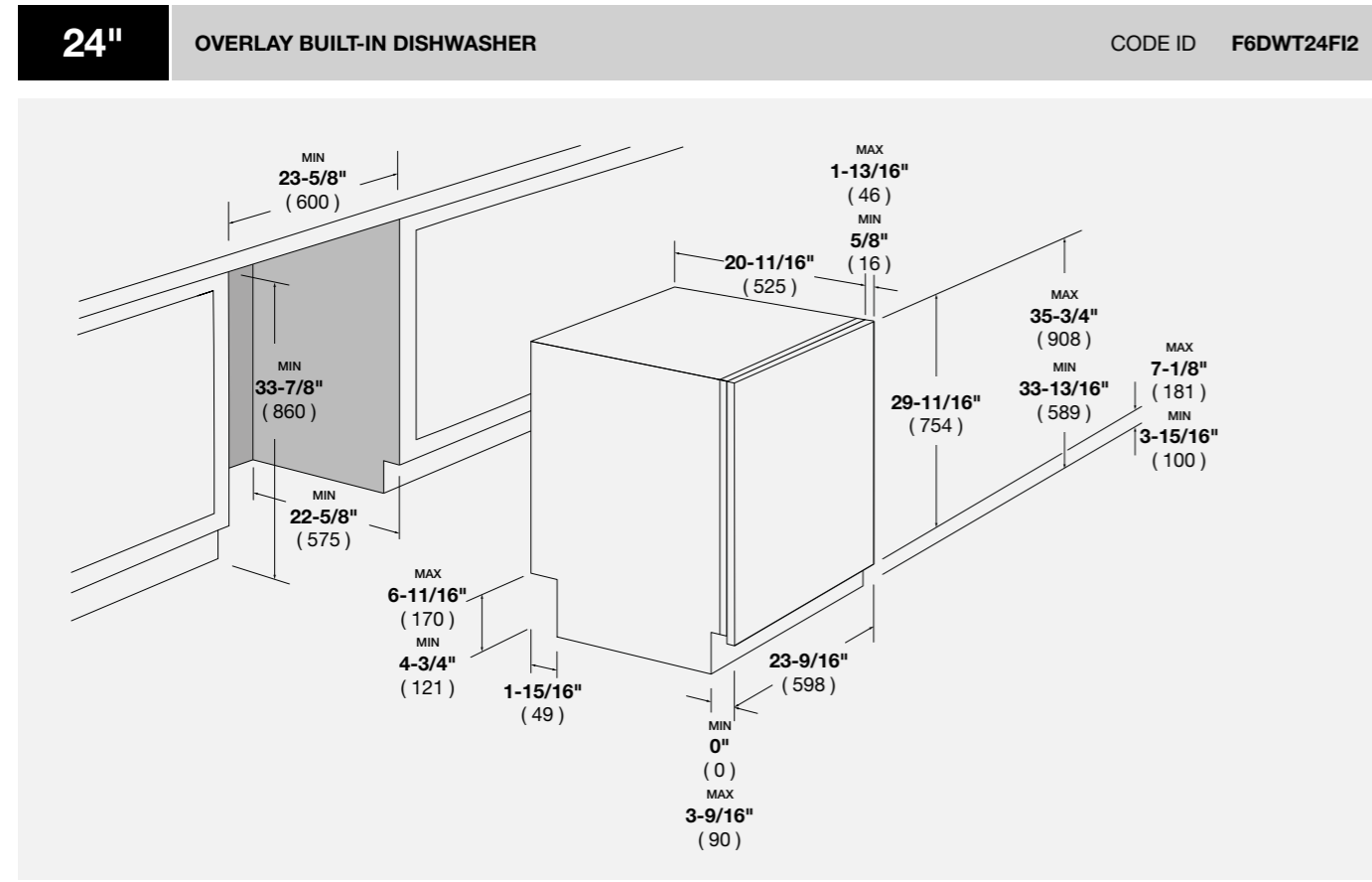
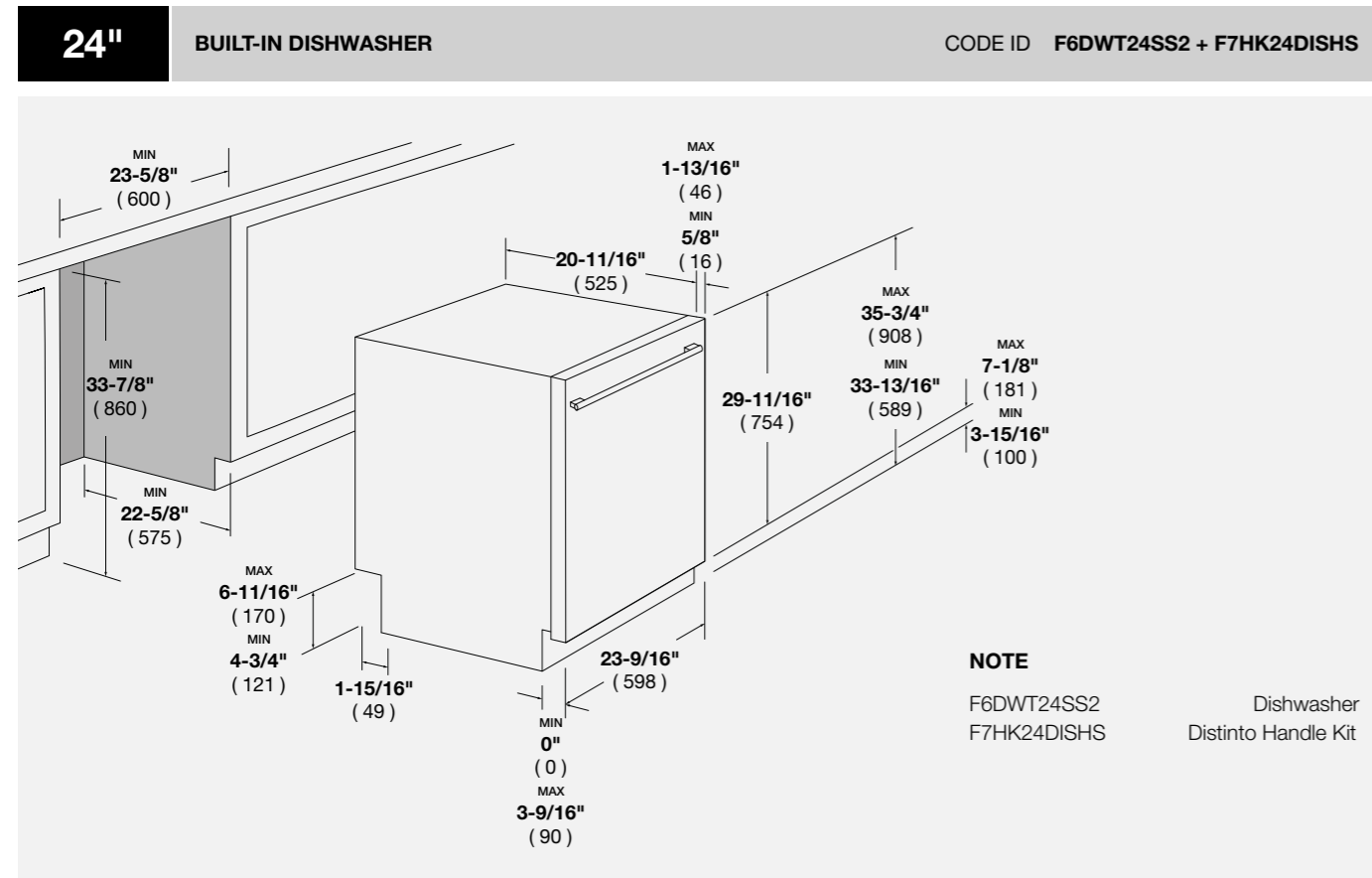
36" NEW DISTINTO CHIMNEY HOOD CODE ID F4CW36S1



30" NEW DISTINTO CHIMNEY HOOD CODE ID F4CW30S1







FULGOR
 MILANO

TECHNICAL DATA
PROFESSIONAL

SOFIA

DUAL FUEL PROFESSIONAL RANGE



CODE ID	48" DUAL FUEL PROFESSIONAL RANGE F6PDF486GS1			
Series	600			
Finish	Professional Design - Stainless Steel			
CONTROL PANEL				
Control Type	11 Heavy Duty Knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	White LED			
Language	English			
COOKTOP				
Type	GAS (NG or LP)			
Cooking Surface	Matte Black Enamel			
GAS COOKTOP FEATURES				
Electric Re-ignition system	Dual Crown Burners (Brass or Aluminum)			
Flame-out sensing	Griddle (flat or with rack)			
Top Mount Injectors	Pressure Regulator			
L.P. Conversion Kit				
Heavy Duty Cast Iron Grates	3			
Cooking Zones	6 Burner + Griddle			
Burners types	All Dual Flame/Simmer Burner			
Front-L/Front-R - Power (Max/Min) G20 - 5"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W			
Front-L/Front-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Rear-L/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G20 - 5"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
Rear-R/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Griddle Burner (Center "Left")	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W			
Power (Max/Min) G20 - 5"/G31 - 10"				
OVEN				
Type	18" (Accessory Oven)		30" (Main Oven)	
Temperature Regulation	Electric Self-clean - Dual Convection (True Euro Conv.) Electronic Control (min/max 170/550°F - 75/290°C)		Electric Self-clean - Dual Convection (True Euro Conv.) Electronic Control (min/max 170/550°F - 75/290°C)	
OVEN FUNCTIONS				
Pyrolytic Self-Clean with automatic door latch	Bake	Pyrolytic Self-Clean with automatic door latch	Bake	
Convection Broil	Broil	Convection Broil	Broil	
Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Oven Lights	
ELECTRIC OVEN FEATURES				
Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
Automatic Fast Preheat	12/24 Hour Clock Formats	Automatic Fast Preheat	12/24 Hour Clock Formats	
Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
Meat Probe		Meat Probe		
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window		Deep Embossed Window	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube Ø30mm, Metal End caps		Stainless Steel Tube Ø30mm, Metal End caps	
OVEN CAVITY				
Gross Capacity (cbft)	2.7		4.4	
Usable Capacity (cbft)	2.4		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	2x20W Halogen		3x20W Halogen	
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	2100 W		3500 W	
Upper Auxiliary Element	700 W		1032 W	
Concealed Bake Lower Heating Element	1750 W		3000 W	
Convection Element	1 x 2500 W		2 x 1300 W	
OVEN ACCESSORIES				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	-		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS/WEIGHT				
Overall dim - Width	47 - 3/4"		1216 mm	
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4"		923 mm - 972 mm	
Overall dim - Depth	29 - 3/4"		756 mm	
Gross Weight	529 lbs		240 kg	
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	7.00 kW - 31.3A			
kW / Amps rating at 120-208V, 60Hz	6.00 kW - 29.5A			
Power Cable	Nema 14-50P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			

SOFIA

DUAL FUEL PROFESSIONAL RANGE



CODE ID	36" DUAL FUEL PROFESSIONAL RANGE F6PDF366S1		30" DUAL FUEL PROFESSIONAL RANGE F6PDF304S1	
Series	600		600	
Finish	Professional Design - Stainless Steel		Professional Design - Stainless Steel	
CONTROL PANEL				
Control Type	8 Heavy Duty Knobs		6 Heavy Duty Knobs	
Oven Programming	Electronic with 6 Touch Keys		Electronic with 6 Touch Keys	
Display: Clock - Temperature - Function	White LED		White LED	
Language	English / French / Spanish		English / French / Spanish	
COOKTOP				
Type	GAS (NG or LP)		GAS (NG or LP)	
Cooking Surface	Matte Black Enamel		Matte Black Enamel	
GAS COOKTOP FEATURES				
Electric Re-ignition system	•		•	
Flame-out sensing	•		•	
Top Mount Injectors	•		•	
L.P. Conversion Kit	•		•	
Dual Crown Brass Burner	•		•	
Heavy Duty Cast Iron Grates	3		2	
Cooking Zones	6		4	
Burners types	All Dual Flame/Simmer Burner		All Dual Flame/Simmer Burner	
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		-	
Power Front-R (Max/Min) NG	-		20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W	
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
OVEN				
Type	Electric Self-clean - Dual Convection (True Euro Conv.)		Electric Self-clean - Dual Convection (True Euro Conv.)	
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)	
OVEN FUNCTIONS				
Pyrolytic Self-Clean	Dehydrate	Pyrolytic Self-Clean	Dehydrate	
True Convection	Thaw (Defrost)	True Convection	Thaw (Defrost)	
Convection Broil	Proof (Warm)	Convection Broil	Proof (Warm)	
Convection Roast	Keep warm (Warm Plus)	Convection Roast	Keep warm (Warm Plus)	
Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Oven Lights	
Bake	Broil	Bake	Broil	
ELECTRIC OVEN FEATURES				
Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
Fast Preheat	12/24 Hour Clock Formats	Fast Preheat	12/24 Hour Clock Formats	
Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
Meat Probe		Meat Probe		
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Extra Wide Window		Deep Embossed Extra Wide Window	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube with Metal End caps		Stainless Steel Tube with Metal End caps	
OVEN CAVITY				
Gross Capacity (cbft)	5.7		4.4	
Usable Capacity (cbft)	4.9		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	3x20W Halogen		3x20W Halogen	
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W		3500 W	
Upper Auxiliary Element	1032 W		1032 W	
Concealed Bake Lower Heating Element	3000 W		3000 W	
Convection Element	2 x 1300 W		2 x 1300 W	
OVEN ACCESSORIES				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	1		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS/WEIGHT				
Overall dim - Width	35 - 3/4"	910 mm	29 - 3/4"	758 mm
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4"	923 mm - 972 mm	36 - 3/8", 38 - 1/4"	923 mm - 972 mm
Overall dim - Depth	29 - 3/4"	756 mm	29 - 3/4"	756 mm
Gross Weight	382 lbs	174 kg	326 lbs	148 kg
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	3.84 kW - 16.9A		3.84kW - 16.9A	
kW / Amps rating at 120-208V, 60Hz	3.54 kW - 17.5A		3.54kW - 17.5A	
Power Cable	Nema 14-50P		Nema 14-50P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

NEW

SOFIA

ALL GAS PROFESSIONAL RANGE



CODE ID	48" ALL GAS PROFESSIONAL RANGE F6PGR486GS2			
Series	600 Series			
Finish	Professional Design - Stainless Steel			
CONTROL PANEL				
Control Type	11 Heavy Duty Knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	White LED			
Language	English			
COOKTOP				
Type	GAS (NG or LP)			
Cooking Surface	Matte Black Enamel			
GAS COOKTOP FEATURES				
	Electric Re-ignition system	Dual Crown Burners (Brass or Alluminum)		
	Flame-out sensing	Griddle (flat or with rack)		
	Top Mount Injectors	Pressure Regulator		
	L.P. Conversion Kit			
Heavy Duty Cast Iron Grates	3			
Cooking Zones	6 Burner + Griddle			
Burners types	All Dual Flame/Simmer Burner			
Front-L/Front-R - Power (Max/Min) G20 - 5"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W			
Front-L/Front-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Rear-L/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G20 - 5"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
Rear-R/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Griddle Burner (Center "Left")	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W			
OVEN	18" (Accessory Oven)		30" (Main Oven)	
Type	Multifunction with Single Fan		Multifunction with Dual Convection	
Temperature Regulation			Electronic probe	
OVEN FUNCTIONS				
	Down Bake	Broil	Down Bake	Broil "Super Nova"
	Dehydrate	Convection Roast	Dehydrate	Convection Roast
	Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Sabbath Mode
GAS OVEN FEATURES				
	Electric Flame Ignition	Flame out sensing	Electronic Temp. Control	Flame out sensing
	Gas safety devices		Electric Flame Ignition	Timing Cooking Functions
	L.P. Conversion Kit		Gas safety devices	12 Hour Clock Formats
			L.P. Conversion Kit	Pizza Function
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window		Deep Embossed Window	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube Ø30mm, Metal End caps		Stainless Steel Tube Ø30mm, Metal End caps	
OVEN CAVITY				
Gross Capacity (cbft)	2.7		4.4	
Usable Capacity (cbft)	2.4		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	2x20W Halogen		3x20W Halogen	
BROIL BURNER				
Power Natural Gas	8000 (BTU/h) - 2300W		14000 (BTU/h) - 4102W	
Power Propane	8000 (BTU/h) - 2300W		13000 (BTU/h) - 3800W	
BAKE BURNER				
Power Natural Gas	9500 (BTU/h) - 2800W		18000 (BTU/h) - 5300W	
Power Propane	9500 (BTU/h) - 2800W		16000 (BTU/h) - 4700	
OVEN ACCESSORIES				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	-		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS/WEIGHT				
Overall dim - Width	47 - 3/4"		1216 mm	
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4"		923 mm - 972 mm	
Overall dim - Depth	29 - 3/4"		756 mm	
Gross Weight	529 lbs		240 kg	
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	1500 W - 12.5 A			
Power Cable	Nema 5-15P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			

SOFIA

ALL GAS PROFESSIONAL RANGE



CODE ID	36" ALL GAS PROFESSIONAL RANGE F6PGR366S2		30" ALL GAS PROFESSIONAL RANGE F6PGR304S2	
Series	600		600	
Finish	Professional Design - Stainless Steel		Professional Design - Stainless Steel	
CONTROL PANEL				
Control Type	8 Heavy Duty Knobs		6 Heavy Duty Knobs	
Display: Temperature - Function	White LED		White LED	
Ignition/Temperature control	Electronic Control (min/max 170/550°F)		Electronic Control (min/max 170/550°F)	
COOKTOP				
Type	GAS (NG or LP)		GAS (NG or LP)	
Cooking Surface	Matte Black Enamel		Matte Black Enamel	
GAS COOKTOP FEATURES				
Electric Re-ignition system	•		•	
Flame-out sensing	•		•	
Top Mount Injectors	•		•	
L.P. Conversion Kit	•		•	
Dual Crown Brass Burner	•		•	
Heavy Duty Cast Iron Grates	3		2	
Cooking Zones	6		4	
Burners types	All Dual Flame/Simmer Burner		All Dual Flame/Simmer Burner	
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		-	
Power Front-R (Max/Min) NG	-		20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W	
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
OVEN				
Type	Gas - Dual Convection		Gas - Dual Convection	
Temperature Regulation	Electronic thermostat control		Electronic thermostat control	
OVEN FUNCTIONS				
	Bake		Bake	
	Broil		Broil	
	Pizza		Pizza	
GAS OVEN FEATURES				
	Electronic Flame Ignition		Electronic Flame Ignition	
	Flame-out Sensing		Flame-out Sensing	
	Flame-out Auto-off		Flame-out Auto-off	
	Sabbath Mode		Sabbath Mode	
	L.P. Conversion Kit		L.P. Conversion Kit	
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Extra Wide Window		Deep Embossed Extra Wide Window	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube with Metal End caps		Stainless Steel Tube with Metal End caps	
OVEN CAVITY				
Gross Capacity (cbft)	5.7		4.4	
Usable Capacity (cbft)	4.4		3.6	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	3x20W Halogen		3x20W Halogen	
NOVA BROILER SYSTEM BURNER				
Power (Max) NG	18000 (BTU/h) - 5300W		14000 (BTU/h) - 4102W	
Power (Max) LP	17000 (BTU/h) - 5000W		13000 (BTU/h) - 3800W	
BAKE BURNER				
Power (Max) NG	21500 (BTU/h) - 6300W		18000 (BTU/h) - 5300W	
Power (Max) LP	21500 (BTU/h) - 6300W		16000 (BTU/h) - 4700W	
OVEN ACCESSORIES				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	1		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS/WEIGHT				
Overall dim - Width	35 - 3/4" 910 mm		29 - 3/4" 758 mm	
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4" 923 mm - 972 mm		36 - 3/8", 38 - 1/4" 923 mm - 972 mm	
Overall dim - Depth	29 - 3/4" 756 mm		29 - 3/4" 756 mm	
Gross Weight	377 lbs 171 kg		322 lbs 146 kg	
POWER / RATINGS (120 V, 60 HZ)				
Watts / Amps	600W - 5A		600W - 5A	
Power Cable	Nema 5-15P		Nema 5-15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

SOFIA

INDUCTION PROFESSIONAL RANGE



CODE ID	36" INDUCTION PROFESSIONAL RANGE F6PIR365S1		30" INDUCTION PROFESSIONAL RANGE F6PIR304S1	
Series	600		600	
Finish	Professional Design - Stainless Steel		Professional Design - Stainless Steel	
CONTROL PANEL				
Control Type	8 Heavy Duty Knobs		6 Heavy Duty Knobs	
Oven Programming	Electronic with 6 Touch Keys		Electronic with 6 Touch Keys	
Display: Clock - Temperature - Function	White LED		White LED	
Language	English		English / French / Spanish	
COOKTOP				
Type	INDUCTION		INDUCTION	
Cooking Surface	Ceramic Glass		Ceramic Glass	
INDUCTION COOKTOP FEATURES				
Pot Detection System	Residual Heat Indication	Pot Detection System	Residual Heat Indication	
Melting Function 113°F / 45°C	Simmering Function 158°F / 70°C (Melting Function 113°F / 45°C	Simmering Function 158°F / 70°C	
Digital Display for Power Level	Booster/Fast Boil Function for Each Zone	Digital Display for Power Level	Booster/Fast Boil Function for Each Zone	
Failure Codes Indication	Power Levels: 1 to 9	Failure Codes Indication	Power Levels: 1 to 9	
Cooling Fan System	Heat up time automatic	Cooling Fan System	Heat up time automatic	
Child Lock Function	Digital minute minder	Child Lock Function	Cooking Zones: 4	
Knob for power setting	Cooking Zones: 5	Knob for power setting		
Burners types (Front-L) - Power (Max/Booster)	Inductor 9" (230 mm) 2300W / 3700W	Inductor 9" (230 mm) 2300W / 3700W		
Burners types (Rear-L) - Power (Max/Booster)	Inductor 7" (180 mm) 1850W / 3000W	Inductor 6 - 1/2" (165 mm) 1400W / 2200W		
Burners types (Center dual circuit) - Power (Max/Booster)	Inductor 11" (280 mm) 3000W / 5500W			
Burners types (Center single circuit) - Power (Max/Booster)	Inductor 7" (180 mm) 1850W / 2600W			
Burners types (Front-R) - Power (Max/Booster)	Inductor 9" (230 mm) 2300W / 3700W	Inductor 7 - 3/4" (200 mm) 1850W / 3000W		
Burners types (Rear-R) - Power (Max/Booster)	Inductor 7" (180 mm) 1850W / 3000W	Inductor 7 - 3/4" (200 mm) 1850W / 3000W		
OVEN				
Type	Electric Self-clean - Dual Convection (True Euro Conv.)		Electric Self-clean - Dual Convection (True Euro Conv.)	
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)	
OVEN FUNCTIONS				
Pyrolytic Self-Clean		Pyrolytic Self-Clean		
True Convection	Dehydrate	True Convection	Dehydrate	
Convection Broil	Thaw (Defrost)	Convection Broil	Thaw (Defrost)	
Convection Roast	Proof (Warm)	Convection Roast	Proof (Warm)	
Pizza (Lower Convection)	Keep warm (Warm Plus)	Pizza (Lower Convection)	Keep warm (Warm Plus)	
Bake	Oven Lights	Bake	Oven Lights	
ELECTRIC OVEN FEATURES				
Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
Automatic Fast Preheat	12/24 Hour Clock Formats	Fast Preheat	12/24 Hour Clock Formats	
Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
Meat Probe		Meat Probe		
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window		Deep Embossed Extra Wide Window	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube Ø30mm, Pro Style		Stainless Steel Tube with Metal End caps	
OVEN CAVITY				
Gross Capacity (cbft)	5.7		4.4	
Usable Capacity (cbft)	4.9		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	3x20W Halogen		3x20W Halogen	
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W		3500 W	
Upper Auxiliary Element	1032 W		1032 W	
Concealed Bake Lower Heating Element	3000 W		3000 W	
Convection Element	2 x 1300 W		2 x 1300 W	
OVEN ACCESSORIES				
2 Chrome Racks	1 Telescopic Chrome Rack	2 Chrome Racks	1 Telescopic Chrome Rack	
1 Enameled Broiler Pan (basin + anti splash)		1 Enameled Broiler Pan (basin + anti splash)		
DIMENSIONS/WEIGHT				
Overall dim - Width	35 - 3/4"	910 mm	29 - 3/4"	758 mm
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4"	923 mm - 972 mm	36 - 3/8", 38 - 1/4"	923 mm - 972 mm
Overall dim - Depth	29 - 3/4"	756 mm	29 - 3/4"	756 mm
Gross Weight	382 lbs	174 kg	311 lbs	141 kg
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	12kW - 45.8A (Limited Maximum Output Amp.)		11kW - 45.8A	
kW / Amps rating at 120-208V, 60Hz	10kW - 48.5A (Limited Maximum Output Amp.)		10kW - 48.5A	
Power Cable	Nema 14-50P		Nema 14-50P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

SOFIA

PROFESSIONAL OVEN



CODE ID	30" PROFESSIONAL SINGLE OVEN F6PSP30S1		30" PROFESSIONAL DOUBLE OVEN F6PDP30S1	
Series	600		600	
Finish	Professional Design - Stainless Steel		Professional Design - Stainless Steel	
CONTROL PANEL				
Control Type	2 Heavy Duty Knobs		2 Heavy Duty Knobs	
Oven Programming	Electronic with 6 Touch Keys		Electronic with 6 Touch Keys	
Display: Clock - Temperature - Timer	White LED		White LED	
Language	English		English	
OVEN				
Type	Dual True Convection		Dual True Convection	
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)	
OVEN FUNCTIONS				
Pyrolytic Self-Clean		Pyrolytic Self-Clean		
True Convection	Broil	True Convection	Broil	
Convection Bake	Dehydrate	Convection Bake	Dehydrate	
Convection Broil	Thaw (Defrost)	Convection Broil	Thaw (Defrost)	
Convection Roast	Proof (Warm)	Convection Roast	Proof (Warm)	
Pizza (Lower Convection)	Keep warm (Warm Plus)	Pizza (Lower Convection)	Keep warm (Warm Plus)	
Bake	Oven Lights	Bake	Oven Lights	
ELECTRIC OVEN FEATURES				
Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
Control Display Lock	Sabbath Mode	Control Display Lock	Sabbath Mode	
Child Door Lock	Temperature Display °C/°F	Child Door Lock	Temperature Display °C/°F	
Meat Probe		Meat Probe (Upper Oven Only)		
OVEN DOOR(S)				
Oven Glass Window	Large See Through Glass		Large See Through Glass	
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Tubular Steel		Tubular Steel	
OVEN CAVITY				
Gross Capacity (cbft)	4.4		4.4	
Usable Capacity (cbft)	4.1		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	3x20W Halogen		3x20W Halogen	
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W		3500 W	
Upper Auxiliary Element	1032 W		1032 W	
Concealed Bake Lower Heating Element	3000 W		3000 W	
Convection Element	2 x 1300 W		2 x 1300 W	
OVEN ACCESSORIES				
2 Chrome Racks	2 on both ovens		2 on both ovens	
1 Enameled Broiler Pan (basin + anti splash)	1 on both ovens		1 on both ovens	
Telescopic Chrome Rack	1 on both ovens		1 on both ovens	
DIMENSIONS/WEIGHT				
Overall dim - Width	29 - 11/16"	754 mm	29 - 11/16"	754 mm
Overall dim - Height	27 - 7/8"	707 mm	51"	1295 mm
Overall dim - Depth	24"	610 mm	24"	610 mm
Cut-out - Width	28 - 7/16"	722 mm	28 - 7/16"	722 mm
Cut-out - Height (min)	27 - 3/8"	696 mm	50"	1270 mm
Cut-out - Depth (min)	23 - 1/4"	590 mm	23 - 1/4"	590 mm
Gross Weight	198 lbs	90 kg	340 lbs	154 kg
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 240V, 60Hz	3.84 kW - 16.9A		7.68 kW - 33.8A	
kW / Amps rating at 208V, 60Hz	3.54 kW - 17.5A		6.48 kW - 32.4A	
Power Cable	Conduit		Conduit	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

SOFIA

PROFESSIONAL WARMING DRAWER



CODE ID	30" PROFESSIONAL WARMING DRAWER F6PWD30S1	
Type	Warming Drawer	
Front finish	Stainless Steel with Pro - Handle	
Internal shelf	Inox	
Compatible with ovens	F6PSP30S1 - F6PDP30S1	
PERFORMANCE		
Maximum temperature	194°F / 90°C	
Cooking at low temperature (slow cooking)	•	
Leavening	•	
Heating dishes and food	•	
Slow close assistance	•	
Open / Close push - pull system	-	
CONTROL		
Thermostat	86°F - 194°F / 30°C - 90°C	
Fan assisted	•	
Function Indicator / Thermostat on/off	•	
SAFETY		
Safety front	•	
ELECTRICAL SPECIFICATIONS		
Max power absorbed (W)	1100W	
Power (V-Hz)	120/60	
Power cord	•	
Plug	•	
CAPACITY		
Volume (cbft-litri)	2,1	61.4
DIMENSIONS		
Overall dim - Width	29 - 7/8"	758 mm
Overall dim - Height	10 - 3/8"	264 mm
Overall dim - Depth	23"	583 mm
Door Depth with Overlay	2 - 1/8"	54 mm
Door Depth with Pro Handle	4 - 11/16"	119 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	68.5 lbs	31 Kg
Gross Weight	75.2 lbs	34.1 Kg

SOFIA

PROFESSIONAL OVEN



CODE ID	30" PRO SPEED OVEN F6PSPD30S1	30" SOFIA PRO STEAM OVEN F6PSCO30S1		
Type	Microwave - Speed Oven	Steam + fan assisted		
Finish	Stainless steel	Stainless steel		
Temperature Regulation	Electronic	Electronic		
FUNCTIONS				
Microwave / Steam cook	•/-	-/•		
Steam reheat	-	•		
Microwave / Steam convection	•	•		
Steam clean / circuit	-	•		
5 minute steam	-	•		
Convection bake	-	•		
Convection roast	•	•		
Convection broil	•	•		
Broil	•	•		
Eco convection bake	-	•		
Recipes	•	•		
Oven Lights	•	•		
CONTROL PANEL				
Control type	MODULAR - Electronic	MODULAR - Electronic		
Display	TFT 3.5"	TFT 3.5"		
Menu Recipes	•	•		
Commands	Dual Full Touch Keyboard	Dual Full Touch Keyboard		
Language	4	4		
SPECIAL FEATURES				
Manual Fast Preheat	-	•		
Meat Probe	-	•		
12/24 hour clock format	•	•		
°C/°F	•	•		
OVEN DOOR(S)				
Cool door	•	•		
OVEN CAPACITY				
Gross Capacity (cuft)	1.2	1.2		
Usable Capacity (cuft)	1.0	1.0		
Cavity Enamel Color	Stainless Steel	Stainless Steel		
Rack Positions	3	3		
Oven Lights	1x20W Halogen	1x20W Halogen		
Broil Upper Heating Element	1500W (240V)	1500W (240V)		
Steamer	-	1500W (240V)		
Lower Element Wattage	-	300W (240V)		
Convection Element Wattage	2300W (240V)	2300W (240V)		
ACCESSORIES				
Chrome racks	1	1		
Stainless Steel Tray	•	•		
Telescopic chrome rack	-	-		
SIZE				
Overall dim - width	29 - 7/8"	758 mm	29 - 7/8"	758 mm
Overall dim - height	18 - 5/8"	473 mm	18 - 5/8"	473 mm
Overall dim - depth	21"	533 mm	21"	533 mm
Cutout - width	25 - 3/4"	654 mm	25 - 3/4"	654 mm
Cutout - height (min)	18"	458 mm	18"	458 mm
Cutout - depth (min)	22"	560 mm	22"	560 mm
POWER / RATINGS				
KW/Amps rating at 240V, 60Hz	3.4kW - 14A	3.3kW - 13.7A		
KW/Amps rating at 208V, 60Hz	2.7kW - 13A	2.48kW - 11.9A		
Cable + Conduit	•	•		
INSTRUCTION FOR USE				
Use & Care Manual / Installation Manual	EN, SP, FR	EN, SP, FR		

NEW

SOFIA

PROFESSIONAL COFFEE MACHINE



CODE ID	30" PROFESSIONAL BUILT-IN COFFEE MACHINE F7BC24B1 (coffee machine) + F6PTK30BC (frame kit)	
Type	Coffee machine	
Finish	Stainless steel	
PERFORMANCE		
Total no. of modes	30	
Automatic modes	Coffee, Steam, Hot water	
Programming	Full touch electronic	
Energy efficiency	A	
Annual energy consume (kWh)	45	
Water tank capacity	60 fl. oz	1,8 L
Coffee container capacity	7 oz	200 g
Automatic Coffee grinder with 13 levels regulations	•	
Cups of coffee nr.	2	
Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm	•	
Retractable dispenser for steam and hot water	•	
LED lighting	•	
Filter	•	
Automatic cleaning program	•	
Milk container 25 fl.oz	•	
Drip tray	•	
Water tank refill warning light	•	
ELECTRICAL SPECIFICATION (120V, 60 HZ)		
Max rated power (W)	1350W	
Pump pressure (bar)	15	
SIZE		
Overall dim - width	29 - 7/8"	758 mm
Overall dim - height	18 - 3/4"	476 mm
Overall dim - depth	18 - 3/4"	476 mm
Cutout - width	22"	560 mm
Cutout - height (min)	18 - 1/4"	450 mm
Cutout - depth (min)	28 - 3/8"	722 mm
INSTRUCTION FOR USE		
Use & Care Manual / Installation Manual	EN, SP, FR	

SOFIA

PROFESSIONAL GAS RANGE TOP

NEW



CODE ID	48" PROFESSIONAL RANGE TOP F6GRT486GS1	
Series and Finish	Professional Design - Stainless Steel	
COOKTOP		
Type	NG - Natural Gas / LP - Liquid Propane	
Cooking Surface	Black Enameled	
GAS COOKTOP FEATURES		
	Electric Re-ignition system	Dual Brass Crown Burners
	Flame-out sensing	Flat Griddle
	Top Mount Injectors	Pressure Regulator
	L.P. Conversion Kit	Heavy Duty Cast Iron Grates
Knob with minute minder	•	
COOKING ZONES	6 + Griddle	
Front Left		
Power (Max/ Min) - NG	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Rear Left		
Power (Max/ Min) - NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Central Middle "Left" GRIDDLE		
Power (Max) - NG	11500 (BTU/h) - 3370W	
Power (Max) - LP	11500 (BTU/h) - 3370W	
Front Middle		
Power (Max/ Min) - NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Rear Middle		
Power (Max/ Min) - NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Front Right		
Power (Max/ Min) - NG	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Rear Right		
Power (Max/ Min) - NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/ Min) - LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
DIMENSION / WEIGHT		
Overall dim - width	47 - 7/8"	1216 mm
Overall dim - height	7"	179 mm
Overall dim - depth	29 - 3/4"	756 mm
POWER / RATINGS (208/240 V, 60 HZ)		
kW / Amps rating at 120-240V, 60Hz	3,2 A	
Cable + Plug	Nema 5-15P	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

SOFIA

PROFESSIONAL GAS RANGE TOP



CODE ID	36" PROFESSIONAL GAS RANGE TOP F6GRT366S1	30" PROFESSIONAL GAS RANGE TOP F6GRT304S1
Series	600	600
Finish	Professional Design - Stainless Steel	Professional Design - Stainless Steel
CONTROL PANEL		
Control Type	6 Heavy Duty Knobs	4 Heavy Duty Knobs
COOKTOP		
Type	GAS (NG or LP)	GAS (NG or LP)
Cooking Surface	Matte Black Enamel	Matte Black Enamel
GAS COOKTOP FEATURES		
Electric Re-ignition system	•	•
Flame-out sensing	•	•
Top Mount Injectors	•	•
Dual Crown Brass Burner	•	•
Simmer Plate	Optional	Optional
Wok Ring	Optional	Optional
Heavy Duty Cast Iron Grates	3	2
Cooking Zones	6	4
Burners types	All Dual Flame/Simmer Burner	All Dual Flame/Simmer Burner
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W	-
Power Front-R (Max/Min) NG	-	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
DIMENSIONS/WEIGHT		
Overall dim - Width	35 - 3/4" 910 mm	29 - 3/4" 758 mm
Overall dim - Height	7" 179 mm	7" 179 mm
Overall dim - Depth	29 - 3/4" 756 mm	29 - 3/4" 756 mm
Cut-out - Width	36" 914 mm	30" 762 mm
Cut-out - Height (min)	7" 179 mm	7" 179 mm
Cut-out - Depth (min - max)	24", 25 - 1/2" 610 mm- 650 mm	24", 25 - 1/2" 610 mm - 650 mm
Gross Weight	121 lbs 55 kg	100 lbs 45 kg
POWER / RATINGS (120 V, 60 HZ)		
Amps	0.1A	0.1A
Power Cable	Nema 5-15P	Nema 5-15P
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

SOFIA

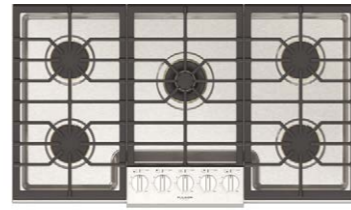
PROFESSIONAL INDUCTION RANGE TOP



CODE ID	36" PROFESSIONAL INDUCTION RANGE TOP F6IRT365S1	30" PROFESSIONAL INDUCTION RANGE TOP F6IRT304S1
Series	600	600
Finish	Professional Design - Ceramic and Stainless Steel	Professional Design - Ceramic and Stainless Steel
CONTROL PANEL		
Control Type	6 Heavy Duty Knobs	4 Heavy Duty Knobs
COOKTOP		
Type	INDUCTION	INDUCTION
Cooking Surface	Ceramic Glass	Ceramic Glass
INDUCTION COOKTOP FEATURES		
Pot Detection System	•	•
Child Lock Function	•	•
Failure Codes Indication	•	•
Knob for Power Setting (Illuminated)	•	•
Power Levels	1 to 9	1 to 9
Digital Display for Power Level	•	Optional
Melting Function 113°F / 45°C	•	2
Warming Function 158°F / 70°C	•	4
Booster/Fast Boil Function for Each Zone	•	•
Automatic Heat-up Time	•	•
Residual Heat Indication	•	•
Cooking Zones	5	4
Burners types (Front-L/Front-R) - Power (Max/Booster)	Inductor 9" (230 mm) 2300W / 3700W	Inductor 9" (230 mm) 2300W / 3700W
Burners types (Rear-L/Rear R) - Power (Max/Booster)	Inductor 7" (180 mm) 1850W / 3000W	Inductor 6 -1/2" (165 mm) 1400W / 2200W
Burners types (Inner Middle) - Power (Max/Booster)	Inductor 7" (180 mm) 1850W / 2600W	- - - -
Burners types (Outer Middle) - Power (Max/Booster)	Inductor 11" (280 mm) 3000W / 5500W	Inductor 7 - 3/4" (200 mm) 1850W / 3000W
DIMENSIONS/WEIGHT		
Overall dim - Width	35 - 3/4" 910 mm	29 -3/4" 758 mm
Overall dim - Height	7" 179 mm	7" 179 mm
Overall dim - Depth	29 -3/4" 756 mm	29 -3/4" 756 mm
Cut-out - Width	36" 916 mm	30" 762 mm
Cut-out - Height (min)	7" 179 mm	7" 179 mm
Cut-out - Depth (min - max)	24", 25 - 3/8" 610 - 644 mm	24", 25 - 1/2" 610 - 644mm
Gross Weight	96 lbs 43.5 kg	79 lbs 36 kg
POWER / RATINGS (120 V, 60 HZ)		
kW / Amps rating at 240V, 60Hz	10.80 kW - 45A	7.2 kW - 30A
kW / Amps rating at 208V, 60Hz	9.80 kW - 47A	-
Power Cable	Conduit	Conduit
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

SOFIA

PROFESSIONAL PRO GAS COOK TOP



CODE ID	36" PROFESSIONAL PRO GAS COOK TOP F6PGK365S1	
Series	600	
Finish	Stainless Steel	
CONTROL PANEL		
Control 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	5	
Brass Burners types	All Brass Dual Flame/Simmer Burner	
Power (Max/Min) (Front-L)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Rear-L)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Front Center)	20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W	
Power (Max/Min) (Rear-R)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Front-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	

SOFIA

PROFESSIONAL PRO GAS COOK TOP



CODE ID	30" PROFESSIONAL PRO GAS COOK TOP F6PGK305S1	
Series	600	
Finish	Stainless Steel	
CONTROL PANEL		
Control 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	2	
Cooking Zones	5	
Brass Burners types	All Brass Dual Flame/Simmer Burner	
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)	20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W	
Power (Max/Min) (Rear-R)	10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W	
Power (Max/Min) (Front-R)	8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W	
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	

ACCENTO

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID		F4PDF366S1 - 36" DUAL FUEL PROFESSIONAL RANGE			
Series and Finish		400 Series - Professional Design - Stainless Steel			
CONTROL PANEL					
Control Type		Electronic			
Display: Clock - Temperature - Function		White LED			
COOKTOP					
Cooking Surface		Black Enameled			
Type		GAS (NG or LP)			
GAS COOKTOP FEATURES					
Electric Flame Ignition and Re-ignition		L.P. Conversion Kit		Top Mount Injectors	
Flame-out sensing		Dual Crown Aluminum Burner		Pressure Regulator	
Cooking Zones		6			
Burners types		Dual Flame/Rapid Burners			
Power Front L+R	(Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
Power Rear L+R	(Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
Power Front Middle	(Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
Power Rear Middle	(Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
Power Front L+R	(Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Power Rear L+R	(Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W			
Power Front Middle	(Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645W			
Power Rear Middle	(Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
OVEN		Electric Pyro			
Oven Type		Multifunction 2 Fans (True Euro Conv.)			
Temperature Regulation		Electronic			
OVEN FUNCTIONS					
Pyrolytic Self-Clean with automatic door latch		Pizza (Lower Convection)		Proof (Warm)	
True European Convection Bake (Multi level)		Bake		Broil	
Dehydrate		Thaw (Defrost)		Convection Broil	
Convection Roast		Oven Lights		Keep warm (Warm Plus)	
Fast Preheat					
ELECTRIC OVEN FEATURES					
Preset/Last Used Temperature Memory		Preheat bar (25%, 50%, 75%, 100%)		Automatic Fast Preheat	
Child Door Lock		Sabbath Mode		Hour Clock Formats AM/PM	
°F Degree unit					
OVEN DOOR(S)					
Oven Glass Window		Deep Embossed Window			
Door Cooling System		4 Pane Heat Resistant Glasses			
Door Hinges		Heavy Duty Steady Tilt			
Handle Style		Stainless Steel Tube d30mm with Metal terminals			
OVEN CAVITY					
Net Capacity (cbft)		5.7			
Cavity Enamel Color		Black			
Rack Positions		6			
Oven Lights		3x20W Halogen			
HEATING ELEMENTS (@240V)					
Broil Upper Heating Element		3500 W			
Upper Auxiliary Element Wattage		1032 W			
Concealed Bake Lower Heating Element		3000 W			
Convection Element		2 x 1300 W			
OVEN ACCESSORIES					
Chrome Racks		2			
Enameled Grill set (basin + anti splash)		1			
Telescopic Chrome Rack		Only as optional ACCESSORY			
Meat Probe		Only as optional ACCESSORY			
DIMENSIONS/WEIGHT					
Overall dim - Width		35 - 3/4"		910 mm	
Overall dim - Height (min - max)		39"		993 mm	
Overall dim - Depth		29 - 3/4"		756 mm	
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120-240V, 60Hz		3.84 kW - 16.9 A			
kW / Amps rating at 120-208V, 60Hz		3.54 kW - 17.5 A			
Power Cable		Nema 14-50P			
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual		English / French / Spanish			

ACCENTO

30" DUAL FUEL PROFESSIONAL RANGE



CODE ID		F4PDF304S1 - 30" DUAL FUEL PROFESSIONAL RANGE			
Series and Finish		400 Series - Professional Design - Stainless Steel			
CONTROL PANEL					
Control Type		6 Heavy Duty Knobs			
Display: Clock - Temperature - Function		White LED			
COOKTOP					
Cooking Surface		Black Enameled			
Type		GAS (NG or LP)			
GAS COOKTOP FEATURES					
Electric Flame Ignition and Re-ignition		L.P. Conversion Kit		Top Mount Injectors	
Flame-out sensing		Dual Crown Aluminum Burner		Pressure Regulator	
Cooking Zones		4			
Burners Type		Rapid Burner			
Power Front-L, Rear-R	(Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W			
Power Rear-L, Front-R	(Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220 W			
Power Front-L, Rear-R	(Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645 W			
Power Rear-L, Front-R	(Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220 W			
OVEN		Electric Pyro			
Type		Multifunction 2 Fans			
Temperature Regulation		Electronic			
OVEN FUNCTIONS					
Pyrolytic Self-Clean with automatic door latch		Pizza (Lower Convection)		Proof (Warm)	
True European Convection Bake (Multilevel)		Bake		Broil	
Dehydrate		Thaw (Defrost)		Convection Broil	
Convection Roast		Oven Lights		Keep warm (Warm Plus)	
ELECTRIC OVEN FEATURES					
Preset/Last Used Temperature Memory		Preheat Indicator (25%, 50%, 75%, 100%)		Automatic Fast Preheat	
Child Door Lock		Sabbath Mode		Hour Clock Formats AM / PM	
°F Degree unit					
OVEN DOOR(S)					
Oven Glass Window		Deep Embossed Window			
Door Cooling System		4 Pane Heat Resistant Glasses			
Door Hinges		Heavy Duty Steady Tilt			
Handle Style		Stainless Steel Tube d30mm with Metal terminals			
OVEN CAVITY					
Net Capacity (cbft)		4.4			
Cavity Enamel Color		Black			
Rack Positions		6			
Oven Lights		3x20W Halogen			
HEATING ELEMENTS (@240V)					
Broil Upper Heating Element		3500 W (240V)			
Upper Auxiliary Element Wattage		1032 W (240V)			
Concealed Bake Lower Heating Element		3000 W (240V)			
Convection Element		2 x 1300 W (240V)			
OVEN ACCESSORIES					
Chrome Racks		2 rack without frontal bend			
Enameled Grill set (basin + anti splash)		1			
Telescopic Chrome Rack		Only as optional ACCESSORY			
Meat Probe		Only as optional ACCESSORY			
DIMENSIONS/WEIGHT (In or Lbs)					
Overall dim - Width		29 - 3/4"		758 mm	
Overall dim - Height (min - max)		39"		993 mm	
Overall dim - Depth		29 - 3/4"		756 mm	
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120-240V, 60Hz		3.84 kW - 16.9Amps			
kW / Amps rating at 120-208V, 60Hz		3.54 kW - 17.5Amps			
Power Cable		Nema 14-50P			
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual		English / French / Spanish			

ACCENTO

36" ALL GAS PROFESSIONAL RANGE



CODE ID		F4PGR366S2 - 36" ALL GAS PROFESSIONAL RANGE	
Series and Finish		400 Series - Professional Design - Stainless Steel	
CONTROL PANEL			
Control Type		Valve	
Clock Display		•	
COOKTOP			
Cooking Surface		Matte Black Enameled	
Type		GAS (NG or LP)	
GAS COOKTOP FEATURES			
Electric Flame and Re-ignition		Top Mount Injectors	Dual Crown Aluminum Burner
Flame-out sensing		L.P. Conversion Kit	Pressure Regulator
Heavy Duty Cast Iron Grates		3	
Cooking Zones		6	
Burners types		Dual Flame/Rapid Burners	
Power Front L+R (Max/Min) G20 - 5" (NG)		18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power Rear L+R (Max/Min) G20 - 5" (NG)		15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min) G20 - 5" (NG)		15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Rear Middle (Max/Min) G20 - 5" (NG)		18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power Front L+R (Max/Min) G31 - 10" (LP)		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Power Rear L+R (Max/Min) G31 - 10" (LP)		12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min) G31 - 10" (LP)		12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W	
Power Rear Middle (Max/Min) G31 - 10" (LP)		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
OVEN			
Type		Multifunction 2 Fans (True Euro Conv.)	
Temperature Regulation		Thermostat	
Injection Oven		T-Zero	
OVEN FUNCTIONS			
Pizza (Lower Convection)		Down Bake	Broil
GAS OVEN FEATURES			
Electronic Flame Ignition		Gas safety devices	L.P. Conversion Kit
Flame-out Sensing			
OVEN DOOR(S)			
Oven Glass Window		Deep Embossed Window	
Door Cooling System		4 Pane Heat Resistant Glasses	
Door Hinges		Heavy Duty Steady Tilt	
Handle Style		Stainless Steel Tube d30mm, Metal terminals	
OVEN CAVITY			
Gross Capacity (cbft)		5.7	
Cavity Enamel Color		Black	
Rack Positions		6	
Oven Lights		3x20W Halogen	
BOTTOM BURNER			
Power (Max) G20 - 5"		21500 (BTU/h) - 6300W	
Power (Max) G31 - 10"		21500 (BTU/h) - 6300W	
GRILL BURNER			
Power (Max) NG		18000 (BTU/h) - 5300W	
Power (Max) LP		17000 (BTU/h) - 5000W	
OVEN ACCESSORIES			
Chrome Racks		2 racks without frontal bend	
Enameled Grill set (basin + anti splash)		1	
Telescopic Chrome Rack		only as optional ACCESSORY	
DIMENSIONS/WEIGHT			
Overall dim - Width		29 - 3/4"	758 mm
Overall dim - Height (min - max)		39"	993 mm
Overall dim - Depth		29 - 3/4"	756 mm
POWER / RATINGS (120 V, 60 HZ)			
KW/Amps rating rating at 120V, 60Hz		600W - 5A	
Cable + Plug		Nema 5-15P	
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual		English / French / Spanish	

ACCENTO

30" ALL GAS PROFESSIONAL RANGE



CODE ID		F4PGR304S2 - 30" ALL GAS PROFESSIONAL RANGE	
Series and Finish		400 Series - Professional Design - Stainless Steel	
CONTROL PANEL			
Control Type		Valve	
Commands		2 Knobs	
COOKTOP			
Cooking Surface		Matte Black Enameled	
Type		GAS (NG or LP)	
GAS COOKTOP FEATURES			
Electric Flame and Re-ignition		Top Mount Injectors	Dual Crown Aluminum Burner
Flame-out sensing		L.P. Conversion Kit	Pressure Regulator
Heavy Duty Cast Iron Grates		2	
Cooking Zones		4	
Burners types		Dual Flame/Rapid Burners	
Power Front-L,Rear-R (Max/Min) G20 - 5" (NG)		15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Rear-L,Front-R (Max/Min) G20 - 5" (NG)		18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power Front-L,Rear-R (Max/Min) G31 - 10" (LP)		12000 (BTU/h) - 3500W / 2200(BTU/h) - 645W	
Power Rear-L,Front-R (Max/Min) G31 - 10" (LP)		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
OVEN			
Type		Multifunction 2 Fans (True Euro Conv.)	
Temperature Regulation		Thermostat	
Injection Oven		T-Zero	
OVEN FUNCTIONS			
Pizza (Lower Convection)		Down Bake	Broil
GAS OVEN FEATURES			
Electronic Flame Ignition		Gas safety devices	L.P. Conversion Kit
Flame-out Sensing			
OVEN DOOR(S)			
Oven Glass Window		Deep Embossed Window	
Door Cooling System		4 Pane Heat Resistant Glasses	
Door Hinges		Heavy Duty Steady Tilt	
Handle Style		Stainless Steel Tube d30mm with Metal terminals	
OVEN CAVITY			
Gross Capacity (cbft)		4.4	
Cavity Enamel Color		Black	
Rack Positions		6	
Oven Lights		3x20W Halogen	
BOTTOM BURNER			
Power (Max) G20 - 5"		18000 (BTU/h) - 5300W	
Power (Max) G31 - 10"		16000 (BTU/h) - 4700W	
GRILL BURNER			
Power (Max) NG		14000 (BTU/h) - 4102W	
Power (Max) LP		13000 (BTU/h) - 3800W	
OVEN ACCESSORIES			
Chrome Racks		2rack without frontal bend	
Enameled Grill set (basin + anti splash)		1	
Telescopic Chrome Rack		only as optional ACCESSORY	
Meat probe		only as optional ACCESSORY	
DIMENSIONS/WEIGHT			
Overall dim - Width		29 - 3/4"	758 mm
Overall dim - Height (min - max)		39"	993 mm
Overall dim - Depth		29 - 3/4"	756 mm
POWER / RATINGS (120 V, 60 HZ)			
KW/Amps rating rating at 120V, 60Hz		600W - 5A	
Cable + Plug		Nema 5-15P	
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual		English / French / Spanish	

SOFIA

PROFESSIONAL HOOD



CODE ID	48" PROFESSIONAL HOOD F6PH48DS1	36" PROFESSIONAL HOOD F6PH36DS1
Series	600	600
Finish	Professional Design - Stainless Steel	Professional Design - Stainless Steel
CONTROL PANEL		
Control Type	4 speed mechanical control	4 speed mechanical control
PERFORMANCES		
Output (CFM)	1000	1000
Sound Level (dB)	75	75
Motor	Twin Motor	Twin Motor
Venting Type	Ducted and recirculating	Ducted and recirculating
FEATURES		
Filter Style	Pro Baffle	Pro Baffle
Lighting	6 x 1.2W LED	4 x 1.2W LED
Single duct diameter	7 - 7/8" 200 mm	7 - 7/8" 200 mm
DIMENSIONS/WEIGHT		
Overall dim - Width	47 - 7/8" 1216 mm	35 - 7/8" 910 mm
Overall dim - Height	18" 460 mm	18" 460 mm
Overall dim - Depth	24" 610 mm	24" 610 mm
Gross Weight	90 lbs 41 kg	70 lbs 30 kg
POWER / RATINGS (115 V, 60 HZ)		
Watts / Amps	860W - 7.8A	860W - 7.8A
Power Cable	Nema 5-15P	Nema 5-15P
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

SOFIA

PROFESSIONAL HOOD



CODE ID	36" PROFESSIONAL HOOD F6PH36S1	30" PROFESSIONAL HOOD F6PH30S1 - F6PH30S2
Series	600	600
Finish	Professional Design - Stainless Steel	Professional Design - Stainless Steel
CONTROL PANEL		
Control Type	4 speed mechanical control	4 speed mechanical control Knob Control (F6PH30S2)
PERFORMANCES		
Output (CFM)	600	600
Sound Level (dB)	72	72
Motor	One	One
Venting Type	Ducted and recirculating	Ducted and recirculating
FEATURES		
Filter Style	Pro Baffle	Pro Baffle
Lighting	2 x 1.2W LED	2 x 1.2W LED
Duct diameter	5 - 15/16" 150 mm	4 x 1.2W LED (F6PH30S2) 5 - 15/16" (150 mm)
DIMENSIONS/WEIGHT		
Overall dim - Width	35 - 7/8" 910 mm	29 - 13/16" 760 mm
Overall dim - Height	18" 460 mm	18" 460 mm
Overall dim - Depth	24" 610 mm	24" 610 mm
Gross Weight	70 lbs 30 kg	61 lbs 28 kg
POWER / RATINGS (115 V, 60 HZ)		
Watts / Amps	430W - 3.8A	430W - 3.8A
Power Cable	Nema 5-15P	Nema 5-15P
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

SOFIA

PROFESSIONAL HOOD



CODE ID	48" PRO CHIMNEY HOOD F6PC48DS1	F6PC36DS1 - 36" PRO CHIMNEY HOOD
Series and Finish	Professional Design - Stainless Steel	Professional Design - Stainless Steel
CONTROL PANEL		
Control Type	3 Control Knobs	3 Control Knobs
PERFORMANCES		
Output (CFM)	1000	1000
Sound Level (dB)	75	75
Motor	Twin Motor	Twin Motor
FEATURES		
Filter Style	Pro Baffle	Pro Baffle
Lighting	6 x 1.2W LED	4 x 1.2W LED
Duct dimension (width x depth)	18" x 12" 457 x 305 mm	18" x 12" 457 x 305 mm
DIMENSIONS/WEIGHT		
Overall dim - Width	48" 1219 mm	36" 914 mm
Overall dim - Height	40-13/16" 1037 mm	40-13/16" 1037 mm
Overall dim - Depth	24" 610 mm	24" 610 mm
Gross Weight	100 lbs 45 kg	86 lbs 39 kg
POWER / RATINGS (120 V, 60 HZ)		
Watts	540W	540W
Power Cable	Nema 5-15P	Nema 5-15P
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

SOFIA

PROFESSIONAL HOOD



CODE ID	48" PROFESSIONAL INSERT HOOD F6BP46DS1	36" PROFESSIONAL INSERT HOOD F6BP34DS1
Series	600	600
Finish	Stainless Steel	Stainless Steel
CONTROL PANEL		
Control Type	3 knobs +4 speed mechanical control	3 knobs +4 speed mechanical control
PERFORMANCES		
Output (CFM)	1000	1000
Sound Level (dB)	75	75
Motor	Dual Motor	Dual Motor
Venting Type	Ducted	Ducted
FEATURES		
Filter Style	Pro Baffle	Pro Baffle
Lighting	6 x 1.2W LED	4 x 1.2W LED
Duct diameter for each motor	8" 203.2 mm	8" 203.2 mm
DIMENSIONS/WEIGHT		
Overall dim - Width	45 - 3/4" 116 mm	34 - 1/4" 87 mm
Overall dim - Height	13 - 1/8" 33 mm	13 - 1/8" 33 mm
Overall dim - Depth	18 - 1/2" 47 mm	18 - 1/2" 47 mm
Cut-out (w x d)	43 - 7/16" x 16 - 1/2"	32 - 1/16" x 16 - 1/2"
Gross Weight	68 lbs 31 kg	60 lbs 27 kg
Net Weight	57 lbs 26 kg	51 lbs 23 kg
POWER / RATINGS (115 V, 60 HZ)		
Watts / Amps	860W - 7.8A	860W - 7.8A
Power Cable	Nema 5-15P	Nema 5-15P
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	English / French / Spanish

TECHNICAL DATA

SOFIA

PROFESSIONAL FRIDGE
BUILT-IN FRIDGE



CODE ID	36" PROFESSIONAL FRIDGE F7PBM36S1-L (LEFT HINGE) F7PBM36S1-R (RIGHT HINGE)		36" BUILT-IN FRIDGE F7IBM36O1-L (LEFT HINGE) F7IBM36O1-R (RIGHT HINGE)	
Series	700		700	
Finish	Professional Design - Stainless Steel		Professional Design - Overlay Panel	
PERFORMANCES/CAPACITY				
Annual Energy Usage	\$69 (571 kWh)		\$70 (580 kWh)	
Noise Level db	40		40	
Fridge compartment capacity (cbft)	14.7		14.7	
Flexzone Bottom-Drawer capacity (cbft)	3.8		3.8	
FEATURES				
Fridge Compartment				
Glass Shelves	2		2	
Adjustable Door Shelves	3		3	
Micro shot-peened Stainless Steel Drawers	2 Low Temp		2 Low Temp	
Flexzone Bottom-Drawer				
White Painted Drawers	1		1	
Internal Drawers	1 + 1 ice tray		1 + 1 ice tray	
LED lighting	•		•	
Ice Maker	•		•	
Equipment				
No Frost	•		•	
Flexzone	•		•	
TruPivot hinges	•		•	
DIMENSIONS/WEIGHT				
Width in	35 - 3/8"	900 mm	35 - 3/8"	900 mm
Height in	83 - 1/2"	2121 mm	83 - 1/2"	2121 mm
Depth without handle in	25"	635 mm	24"	610 mm
Minimum niche height in	84"	2134 mm	84"	2134 mm
Door clearance in	57 - 7/8"	1470 mm	57 - 7/8"	1470 mm
Door opening angle	105°		105°	
Net Weight	540 lbs	(245 kg)	474 lbs	(215 kg)
POWER / RATINGS (115 V, 60 HZ)				
Watts / Amps	552W - 4.8A		552W - 4.8A	
Power Cable	Nema 5-15P		Nema 5-15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

SOFIA

PROFESSIONAL WINE CELLAR
BUILT-IN WINE CELLAR



CODE ID	24" PROFESSIONAL WINE CELLAR F7PBW24S1-L (LEFT HINGE) F7PBW24S1-R (RIGHT HINGE)		24" BUILT-IN WINE CELLAR F7IBW24O1-L (LEFT HINGE) F7IBW24O1-R (RIGHT HINGE)	
Series	700		700	
Finish	Professional Design - Stainless Steel		Professional Design - Overlay Panel	
PERFORMANCES/CAPACITY				
Noise Level db	41		41	
Riserva Compartment capacity (bottles)	36		36	
Wine Cellar Compartment capacity (bottles)	18		18	
Flexzone Bottom-Drawer capacity (cbft)	2		2	
FEATURES				
Riserva storage compartment				
Natural wood shelves	6		6	
Wine Cellar Compartment				
Natural wood shelves	3		3	
Flexzone Bottom-Drawer				
White Painted Drawers	1		1	
Internal Drawers	1		1	
LED lighting	•		•	
Glass door	•		•	
Equipment				
TriplePlay Refrigeration	•		•	
No Frost	•		•	
Flexzone	•		•	
TruPivot hinges	•		•	
DIMENSIONS/WEIGHT				
Width in	23 - 5/8"	600 mm	23 - 5/8"	600 mm
Height in	83 - 1/2"	2121 mm	83 - 1/2"	2121 mm
Depth without handle in	25"	635 mm	24"	610 mm
Minimum niche height in	84"	2134 mm	84"	2134 mm
Door clearance in	46"	1168 mm	46"	1168 mm
Door opening angle	105°		105°	
Net Weight	463 lbs	210 kg	386 lbs	175 kg
POWER / RATINGS (115 V, 60 HZ)				
Watts / Amps	472W - 4.1A		472W - 4.1A	
Power Cable	Nema 5-15P		Nema 5-15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

FRIDGE

FRENCH DOOR FRIDGE



CODE ID	36" FRENCH DOOR + PROFESSIONAL HANDLE KIT F6FBM36S2 + F6HK36FFBS
Finish	Stainless Steel
CONTROLS	
Cooling System	Duo Frost Free Cooling
Control system	Electronic System
CAPACITIES	
Total Net Volume, cu. ft.	19.86
Fresh Food Net Volume, cu. ft.	13.3
Freezer Net Volume, cu. ft.	6.56
FRIDGE FEATURES	
IonFresh	•
Carbon Filter	•
Interior Filtered Water Dispenser	•
Electronic Control Display Type	Hidden Digital Display on Front Top Trim
Auto Defrost	•
Inner Illumination	Side Walls, Ceiling and Fresh Food Compartment
Shelves	4 Safety Glass
Crispers	2
Door Racks	6
Compressor	Variable Speed VCC
Large Pantry Drawer	•
Fan Ventilation	•
FREEZER FEATURES	
Automatic Ice Maker	•
Auto Defrost	•
Interior LED Lighting	Ceiling
TECHNICAL FEATURES	
Supply Voltage, V/Hz	120V / 60Hz
Rated Current, A	2.2A
Noise Level, dBA	44
DIMENSIONS	
H x W x D, in.	69 - 3/4" x 35 - 3/4" x 26 - 13/16"
H x W x D, cm	177.1 x 90.8 x 68
Product Weight, lbs.	289 lbs
Product Weight, kg	135 Kg
PERFORMANCE	
Energy Star Qualified	•
Climatic Class	T
Annual Energy Consumption, wh/year	566
Cooling Gas	R134
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / French / Spanish

DISHWASHER

DISHWASHER



CODE ID	24" STAINLESS STEEL BUILT-IN DISHWASHER + PROFESSIONAL HANDLE KIT F6DWT24SS2 + F6UHK24DISH
Finish	Stainless steel
PERFORMANCES	
Position	Top of door
Type	Electronic
DISPLAY	
Rinse Aid Indicator	LED Icon
LED Spot	Floor Illuminating Led Spotlight
MAIN FEATURES	
Loading Capacity (Place settings)	16
Tub Material	Stainless Steel
Inner Door Material	Stainless Steel
Overflow Protection	•
5 Level Wash	•
Delay Timer	1 -24 Hours
3-way Euro Filter	•
Drying Fan Assisted	Fan Assisted Condensation
Brushless DC™ Motor	•
Turbidity Sensor	•
Silent Operation	45 dB(A)
Interior High Loop with Air Gap	•
Self Clean Cycle	•
FUNCTION	
Half Load Function	•
Sanitize Function	•
RapidClean	•
ExtraRinse	•
PROGRAMS	
Number of Programs	6
Pots and Pans+ (167° F rinse temp.)	•
MixWash+ (142 - 145° F rinse temp.)	•
Regular Wash (142 - 145° F rinse temp.)	•
Daily Wash	•
Quick Wash (131° F)	•
Rinse & Hold	•
TECHNICAL FEATURES	
Permissible Water Pressure	4.35 - 145 psi (0.3 - 10 bars)
Electrical Connection	120 V, 12 A, 60Hz
Total Power	1400 W (watts)
Heater Power	1100 W (watts)
RACK SYSTEM	
Cutlery Basket	Sliding
Upper Rack (Inset Shelves)	2
Adjustable Upper Rack	Able to raise/lower the rack when fully loaded
3rd Rack	Full-width
ENVIRONMENTAL	
ENERGY STAR® Qualified	•
Energy Consumption, Wh/year	255
Water Consumption gal/cycle	3.5 - 5.0
RoHS compliant (Lead Free)	•
DIMENSION/WEIGHT	
H x W x D, in.	33 - 7/8" x 23 - 9/16" x 22 - 1/2"
H x W x D, cm	86.1 x 59.8 x 57
Product Weights, lbs	154 lbs
Product Weights, kg	70 kg
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / Spanish / French

FULGOR
MILANO

TECHNICAL DATA

DISTINTO

DISTINTO

TOUCH CONTROL OVEN



CODE ID	30" TOUCH CONTROL SINGLE OVEN F7SP30...	
Series	700	
Finish	...S2 - Stainless Steel ...B1 - Black Glass ...W1 - White Glass	
CONTROL PANEL		
Control Type	Creative Electronic Touch Control	
Display: Clock - Temperature - Function	TFT 3.5"	
Language	English (USA) / English (UK) / French / Spanish / 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)
	Convection Roast	Proof (Warm)
	Pizza (Lower Convection)	Keep warm (Warm Plus)
	Bake	Oven Lights
ELECTRIC OVEN FEATURES		
	Preset default temperature	Display instantaneous temperature
	Child Door Lock	Control Display 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 Steady Tilt	
OVEN CAVITY		
Gross Capacity (cbft)	4.4	
Usable Capacity (cbft)	4.1	
Cavity Enamel Color	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		
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	1	
DIMENSIONS/WEIGHT		
Overall dim - Width	29 - 11/16"	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 - 3/8"	695 mm
Cut-out - Depth (min)	23 - 1/4"	590 mm
Gross Weight	183 lbs	83 kg
POWER / RATINGS (208/240 V, 60 HZ)		
kW / Amps rating at 120-240V, 60Hz	3.70kW - 15.4A	
kW / Amps rating at 120-208V, 60Hz	3.50kW - 16.8A	
Power Cable	Conduit	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISTINTO

TOUCH CONTROL OVEN



CODE ID	30" TOUCH CONTROL DOUBLE OVEN F7DP30...	
Series	700	
Finish	...S1 - Stainless Steel ...B1 - Black Glass ...W1 - White Glass	
CONTROL PANEL		
Control Type	Creative Electronic Touch Control	
Display: Clock - Temperature - Function	TFT 3.5"	
Language	English (USA) / English (UK) / French / Spanish / 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)
	Convection Roast	Proof (Warm)
	Pizza (Lower Convection)	Keep warm (Warm Plus)
	Bake	Oven Lights
ELECTRIC OVEN FEATURES		
	Preset default temperature	Display instantaneous temperature
	Child Door Lock	Control Display 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 Steady Tilt	
OVEN CAVITY		
Gross Capacity (cbft)	4.4	
Usable Capacity (cbft)	4.1	
Cavity Enamel Color	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		
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	1	
DIMENSIONS/WEIGHT		
Overall dim - Width	29 - 11/16"	754 mm
Overall dim - Height	50 - 13/16"	1290 mm
Overall dim - Depth	24"	610 mm
Cut-out - Width	28 - 7/16"	722 mm
Cut-out - Height (min)	50"	1270 mm
Cut-out - Depth (min)	23 - 1/4"	590 mm
Gross Weight	326 lbs	148 kg
POWER / RATINGS (208/240 V, 60 HZ)		
kW / Amps rating at 120-240V, 60Hz	7.50kW - 31.2A	
kW / Amps rating at 120-208V, 60Hz	6.30kW - 30.3A	
Power Cable	Conduit	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISTINTO

COMBI SPEED OVEN

NEW



NEW



CODE ID	30" COMBI SPEED OVEN F7DSPD30S1		24" COMBI SPEED OVEN F7DSPD24S1	
Type	Microwave - Speed Oven		Microwave - Speed Oven	
Finish	Stainless steel		Stainless steel	
Temperature Regulation	Electronic		Electronic	
FUNCTIONS				
Microwave	•		•	
Convection roast	•		•	
Convection broil	•		•	
Broil	•		•	
Recipes	•		•	
Oven Lights	•		•	
CONTROL PANEL				
Control type	Dual Full Touch Keyboard - Electronic		Dual Full Touch Keyboard - Electronic	
Display	TFT 3.5"		TFT 3.5"	
Menu Recipes	•		•	
Language	4		4	
SPECIAL FEATURES				
12/24 hour clock format	•		•	
°C/°F	•		•	
OVEN DOOR(S)				
Cool door	•		•	
OVEN CAPACITY				
Gross Capacity (cuft)	1.2		1.2	
Usable Capacity (cuft)	1.0		1.0	
Cavity Enamel Color	Stainless Steel		Stainless Steel	
Rack Positions	3		3	
Oven Lights	1x20W Halogen		1x20W Halogen	
Broil Upper Heating Element	1500W (240V)		1500W (240V)	
Convection Element Wattage	2300W (240V)		2300W (240V)	
ACCESSORIES				
Chrome racks	1		1	
Stainless Steel Tray	•		•	
SIZE				
Overall dim - width	29 - 7/8"	758 mm	23 - 3/8"	594 mm
Overall dim - height	18 - 5/8"	473 mm	17 - 3/4"	452 mm
Overall dim - depth	21"	533 mm	21 - 1/2"	546 mm
Recess (LxHxP) in/mm	(25 - 3/4" x 18" x 22")	(654 x 458 x 560 mm)	(23 - 3/8" x 18" x 22")	(560 x 458 x 560 mm)
POWER / RATINGS				
KW/Amps rating at 240V, 60Hz	3.4kW - 14A		3.4kW - 14A	
KW/Amps rating at 208V, 60Hz	2.7kW - 13A		2.7kW - 13A	
Cable + Conduit	•		•	
INSTRUCTION FOR USE				
Use & Care Manual / Installation Manual	EN, SP, FR		EN, SP, FR	

DISTINTO

COMBI STEAM OVEN

NEW



NEW



CODE ID	30" COMBI STEAM OVEN F7DSCO30S1		24" COMBI STEAM OVEN F7SCO24S1	
Series	700		700	
Finish	Stainless Steel		Stainless Steel	
CONTROL PANEL				
Programming	MODULAR - Electronic		MODULAR - Electronic	
Control Type	Dual Full Touch Keyboard		Single Full Touch Keyboard	
Automatic Cooking	•		•	
Auto power off	•		•	
OVEN				
Type	Steam Oven		Steam Oven	
Interiors	Stainless Steel		Stainless Steel	
Pull-down Door	•		•	
MAIN FEATURES				
Gross Capacity (cu.ft)	1.2		1.2	
Usable Capacity (cu.ft)	1.0		1.0	
Tangential cooling ventilation	•		•	
Total no. of modes	12		12	
PERFORMANCE				
Maximum cooking temperature	230°C / 446°F		230°C / 446°F	
Automatic Cooking	•		•	
Steam 210°F / 270°F	•		•	
Steam Injection 210°F	•		•	
Steam + Fan Assisted	•		•	
Assisted Cleaning (CLEAN)	•		•	
Power Output Grill (W)	1500		1500	
Oven Lights	1x20W Halogen		1x20W Halogen	
Broil Upper Heating Element	1500W (240V)		1500W (240V)	
Steamer	1500W (240V)		1500W (240V)	
Lower Element Wattage	300W (240V)		300W (240V)	
Convection Element Wattage	2300W (240V)		2300W (240V)	
SAFETY				
Safety Door/ no. Panes of Glass	•/3		•/3	
Control Lock	•		•	
ACCESSORIES				
No. of Lights (20 W halogen)	1		1	
Removable tank (liters / fl oz)	1.4 / 45		1.4 / 45	
No./Type of Gastronorm Trays	2 / Stainless Steel		2 / Stainless Steel	
Grey Metal Flat/no. of Supports	1 / 1		1 / 1	
DIMENSIONS / WEIGHT				
Width in/mm	29 - 7/8"	758 mm	23 - 3/8"	594 mm
Height in/mm	18 - 5/8"	473 mm	17 - 3/4"	452 mm
Depth in/mm	21"	533 mm	21 - 1/2"	546 mm
Recess (LxHxP) in/mm	(25 - 3/4" x 18" x 22")	(654 x 458 x 560 mm)	(23 - 3/8" x 18" x 22")	(560 x 458 x 560 mm)
POWER / RATINGS				
KW/Amps rating at 240V, 60Hz	3.3kW - 13.7A		3.3kW - 13.7A	
KW/Amps rating at 208V, 60Hz	2.48kW - 11.9A		2.48kW - 11.9A	
Power Cord	Cable + Conduit		Cable + Conduit	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

NEW

DISTINTO

OVEN 700



CODE ID	24" MULTIFUNCTION SELF-CLEANING OVEN F7SP24S1	
Series	700 - PYRO	
Finish	Stainless Steel	
CONTROL PANEL		
Programming	MODULAR - Electronic	
Automatic Cooking	•	
Auto power off	•	
OVEN		
Type	Electronic	
Interiors	Black Enamel	
Pull-down Door	•	
MAIN FEATURES		
Gross Capacity (cu.ft)	2.6	
Usable Capacity (cu.ft)	2.4	
Tangential cooling ventilation	•	
Total no. of modes	15	
PERFORMANCE		
Maximum cooking temperature	250° C	
Automatic Cooking	•	
Defrosting /Time/Weight)	•	
Sabbath Mode	•	
Assisted Cleaning (CLEAN)	•	
Power Output Grill (W)	3450	
SAFETY		
Door with Safety Lock	•	
Safety Door/ no. Panes of Glass	•/4	
Control Lock	•	
ACCESSORIES		
No. of Lights (20 W halogen)	1	
No./Type of Gastronorm Trays	1 / Black Enamel	
Grey Metal Flat/no. of Supports	5	
DIMENSIONS / WEIGHT		
Width in/mm	23 - 3/8"	594 mm
Height in/mm	23 - 3/8"	594 mm
Depth in/mm	21 - 7/8"	556 mm
Recess (LxHxP) in/mm	(22 - 1/6" x 23" x 22 - 1/6")	(560 x 595 x 560 mm)
POWER / RATINGS		
KW/Amps rating at 240V, 60Hz	3.40kW - 14.2A	
KW/Amps rating at 208V, 60Hz	2.50kW - 12A	
Power Cord	Cable + Conduit	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

NEW

DISTINTO

WARMING DRAWER



CODE ID	24" WARMING DRAWER F4DWD24S1	
Type	Warming Drawer	
Front finish	Panel	
Internal shelf	Stainless Steel	
Compatible with ovens	F7SP24S1 - F1SM24S2 - F7SCO24S1 - F7DSPD24S1	
PERFORMANCE		
Maximum temperature	185°F / 85°C	
Cooking at low temperature (slow cooking)	•	
Leavening	•	
Heating dishes and food	•	
Slow close assistance	-	
Open / Close push - pull system	•	
CONTROL		
Thermostat	86°F - 185°F / 30°C - 85°C	
Fan assisted	•	
Function Indicator / Thermostat on/off	•	
SAFETY		
Safety front	•	
ELECTRICAL SPECIFICATIONS		
Max power absorbed (W)	400 W	
Power (V-Hz)	120 V / 60 Hz	
Power cord	•	
Plug	•	
CAPACITY		
Volume (cbft-litri)	0,53	15
DIMENSIONS		
Overall dim - Width	23 - 7/16"	595 mm
Overall dim - Height	6"	153 mm
Overall dim - Depth	21 - 7/16"	545 mm
Cut-out - Width	22 - 1/16"	560 mm
Cut-out - Height	5 - 1/2"	140 mm
Cut-out - Depth	22 - 1/16"	560 mm
WEIGHT		
Net Weight	29 lbs	13 Kg
Gross Weight	34 lbs	15 Kg

DISTINTO

OVEN 400



CODE ID	30" OVEN 400 F4SP30S3	
Series	400	
Finish	Stainless Steel	
CONTROL PANEL		
Control Type	Electronic	
Display: Clock - Temperature - Timer	White LED	
Language	English	
OVEN		
Type	True Convection	
Temperature Regulation	Electronic Control (min/max 120/485°F - 50/250°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 Cooling System	4 Heat Resistant Glasses	
Door Hinges	Heavy Duty Steady Tilt	
OVEN CAVITY		
Gross Capacity (cbft)	4.4	
Usable Capacity (cbft)	4.1	
Cavity Enamel Color	Black	
Rack Positions	6	
Oven Lights	3x20W 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	1400 W	
Convection Element	2500 W	
OVEN ACCESSORIES		
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	Optional	
DIMENSIONS/WEIGHT		
Overall dim - Width	29 - 11/16"	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 / RATINGS (208/240 V, 60 HZ)		
kW / Amps rating at 120-240V, 60Hz	3.70kW - 16.1A	
kW / Amps rating at 120-208V, 60Hz	3.49kW - 17.1A	
Power Cable	Conduit	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISTINTO

WARMING DRAWER



CODE ID	30" WARMING DRAWER F7DWD30S1		30" WARMING DRAWER F7IWD30O1	
Type	Warming Drawer		Warming Drawer	
Front finish	Stainless Steel		Overlay	
Internal shelf	Inox		Inox	
Compatible with ovens	F7SP30S1 - F7DSPD30S1 - F7DSCO30S1 - F4SP30S3		F7SP30S1 - F7DSPD30S1 - F7DSCO30S1 - F4SP30S3	
PERFORMANCE				
Maximum temperature	194°F / 90°C		194°F / 90°C	
Cooking at low temperature (slow cooking)	•		•	
Leavening	•		•	
Heating dishes and food	•		•	
Slow close assistance	-		-	
Open / Close push - pull system	•		•	
CONTROL				
Thermostat	86°F - 194°F / 30°C - 90°C		86°F - 194°F / 30°C - 90°C	
Fan assisted	•		•	
Function Indicator / Thermostat on/off	•		•	
SAFETY				
Safety front	•		•	
ELECTRICAL SPECIFICATIONS				
Max power absorbed (W)	1100W		1100W	
Power (V-Hz)	120/60		120/60	
Power cord	•		•	
Plug	•		•	
CAPACITY				
Volume (cbft-litri)	2,1	61.4	2,1	61.4
DIMENSIONS				
Overall dim - Width	29 - 5/8"	754 mm	29 - 5/8" to 29 - 7/8"	754 mm to 758 mm
Overall dim - Height	10 - 3/8"	264 mm	10 - 3/8"	264 mm
Overall dim - Depth	23"	583 mm	23"	583 mm
Door Depth with Overlay	15/16"	24 mm	7/8"	22 mm
Cut-out - Width	28 - 7/16"	722 mm	28 - 7/16"	722 mm
Cut-out - Height	9 - 1/4"	235 mm	9 - 1/4"	235 mm
Cut-out - Depth	24"	610 mm	24"	610 mm
WEIGHT				
Net Weight	67.2 lbs	30.5 Kg	62.8 lbs	28.5 Kg
Gross Weight	74.1 lbs	33.6 Kg	69.7 lbs	31.6 Kg

DISTINTO

MULTIFUNCTION SELF-CLEAN OVEN



CODE ID	30" MULTIFUNCTION SELF-CLEAN OVEN F1SP30S3	
Series	100	
Finish	Stainless Steel	
CONTROL PANEL		
Control Type	Electronic	
Display: Clock - Timer - Temperature	White LED	
Language	English	
OVEN		
Type	Electronic	
Temperature Regulation	Electronic Control (min/max 120/485°F - 50/250°C)	
OVEN FUNCTIONS		
	Pyrolytic Self-Clean	Bake
	True Convection	Broil
	Convection Bake	Thaw (Defrost)
	Convection Broil	Oven Lights
	Convection Roast	
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 (cbft)	3.0	
Usable Capacity (cbft)	2.8	
Cavity Enamel Color	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	1400 W	
Convection Element	2500 W	
OVEN ACCESSORIES		
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	Optional	
DIMENSIONS/WEIGHT		
Overall dim - Width	29 - 3/8"	745 mm
Overall dim - Height	23 - 3/16"	589 mm
Overall dim - Depth	22 - 1/16"	560 mm
Cut-out - Width	28"	710 mm
Cut-out - Height (min)	23"	585 mm
Cut-out - Depth (min)	24"	610 mm
Gross 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	3.53kW - 17.4A	
Power Cable	Conduit	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISTINTO

MULTIFUNCTION EASY-CLEAN OVEN



CODE ID	30" MULTIFUNCTION EASY-CLEAN OVEN F1SM30S3	24" MULTIFUNCTION EASY-CLEAN OVEN F1SM24S2		
Series	100	100		
Finish	Stainless Steel	Stainless Steel		
CONTROL PANEL				
Control Type	2 Knobs / 3 Touch Buttons	2 Knobs / 3 Touch Buttons		
Display: Clock - Timer	White LED	White LED		
OVEN				
Type	Electronic	Electronic		
Temperature Regulation	Electro-Mechanical Control (min/max 120/540°F - 50/285°C)	Electro-Mechanical Control (min/max 120/480°F - 50/250°C)		
OVEN FUNCTIONS				
	Convection	Bake		
	Convection Bake	Oven Lights		
	Convection Broil	Broil		
	Convection Roast			
OVEN DOOR(S)				
Oven Glass Window	Large See Through Glass	Large See Through Glass		
Door Cooling System	3 Heat Resistant Glasses	3 Heat Resistant Glasses		
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt		
Handle Style	Tubular Steel	Tubular Steel		
OVEN CAVITY				
Gross Capacity (cbft)	3.0	2.6		
Usable Capacity (cbft)	2.8	2.4		
Cavity Enamel Color	Black	Black		
Rack Positions	4	5		
Oven Lights	2x20W Halogen	1x20W Halogen		
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3100 W	1200 W		
Upper Auxiliary Element	1032 W	1000 W		
Lower Auxiliary Element	-	-		
Concealed Bake Lower Heating Element	2100 W	1100 W		
Convection Element	-	2300 W		
OVEN ACCESSORIES				
Chrome Racks	2	2		
Enameled Broiler Pan (basin + anti splash)	1 (basin only)	1		
Telescopic Chrome Rack	Optional	Optional		
DIMENSIONS/WEIGHT				
Overall dim - Width	29 - 3/8"	745 mm	23 - 3/8"	594 mm
Overall dim - Height	23 - 3/16"	589 mm	23 - 3/8"	594 mm
Overall dim - Depth	22 - 1/16"	560 mm	21 - 7/8"	556 mm
Cut-out - Width	28"	710 mm	22 - 1/16"	560 mm
Cut-out - Height (min)	23"	585 mm	23"	585 mm
Cut-out - Depth (min)	24"	610 mm	22 - 1/16"	560 mm
Gross Weight	148 lbs	67 kg	90 lbs	41 kg
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	3.63kW - 15.6A		2.35kW - 9.8A	
kW / Amps rating at 120-208V, 60Hz	2.76kW - 13.7A		1.80kW - 8.6A	
Power Cable	Conduit		Conduit	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	



CODE ID	24" BUILT-IN MICROWAVE F7DMW24S2
MW Types	Drawer
Drawer Opening	Open/Close Button
Finish	Stainless Steel / Black Glass
Oven Floor	Patterned Glass
CONTROL PANEL	
Control Panel Location	Center Top
Control Panel Type	Touch Control
Display Type	LCD
Display Color	White on Black Background
CAPACITIES	
Cavity Size (cu.ft)	1.2
FEATURES	
Timer/Setting	•
Power Selection	11 levels
Output Power (watts)	950
Interior Light	Incandescent
Start/+30 Sec	•
Clock	•
Multi-Stage Cooking	4
Control Lock	•
Demo Mode	•
Microwave ON Indicator	•
End of Cooking Reminder	•
Auto Start	•
Standby Mode	•
Sensor	Popcorn / Reheat
Sensor Cook Menu	11 (Baked Potatoes, Sweet Potatoes, Fish/ Seafood, Brown Rice, White Rice, Quick Fresh Vegetables, Longer Fresh Vegetables, Steamer Bag, Frozen Vegetables, Ground Meat, Frozen Entrees)
Melt, Soft & Warm Options	5 (Butter, Chocolate, Ice Cream, Cream Cheese, Syrup, Dessert Topping)
Defrost	6 (Ground Meat, Steaks/Chops, Boneless Poultry, Bone-in Poultry, Roast, Casserole or Soup)
Other Menus	3 (Beverage Reheat, Hot Water, Hot Cereal)
TECHNICAL FEATURES	
Supply Voltage, V/Hz	120V/ 60Hz
Rated Current, A	14.5 A
DIMENSIONS	
Cavity Dimension (WxDxH)	17-5/16" x 16-9/16" x 7-1/8"
Exterior Dimension (WxDxH)	23-7/8" x 23-3/8" x 16-5/16"
Carton Dimension (WxDxH)	29-1/4" x 27-7/8" x 21-1/2"
Net Weight / Gross Weight	74.0 lbs / 85.8 lbs
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / French



CODE ID	24" COUNTER-TOP MICROWAVE F4MWO24S1
Handle	No Handle - Push Button Open
Installation	CounterTop or with Trim Kit
Finish	Stainless Steel
CONTROL PANEL	
Control System	Electronic - Touch Control
Display & Digital Clock	2 Lines LCD - Segment Style
Color	White Fonts on Black Background
CAPACITIES	
Cavity Size (cu.ft)	2.0
FEATURES	
Power Selection	11 levels
Sensor Cook Menu	11 (Baked Potatoes, Fish Seafood, Fresh Vegetables, Frozen Entrees, Frozen Snacks, Frozen Vegetables, Ground Meat, Rice, Sensor Reheat, Popcorn, Poultry)
Breakfast Menu	5 (Scrambled Eggs, Bacon, Hot Cereal, Heat Rolls/Muffins, Frozen Breakfast Foods)
Lunch Menu	5 (Meal in a Cup, Hot Dogs in Buns, Soup, Microwave Pizza, Frozen Sandwich)
Dinner Menu	5 (Saucy Chicken, Hawaiian Pork, Fiesta Chili, Glazed Salmon, Healthy Frittata)
Quick Recipes	5 (Beef Wraps, Mexican Chicken, Italian Salad, Tuna Macaroni, Garden Medley)
Defrost	4 (Steaks Chops or Fish, Chicken Pieces, Roast, Casserole/Soup)
(Super) Defrost	3 (Ground Meat, Boneless Poultry, Bone-in Chicken Pieces)
Beverage	2 (to make Coffee or Tea, to sensor Reheat Beverage)
Help Menu	5 (Child Lock, Audible Signal Elimination, Auto Start, Language / Weight Selection, Clock On/Off)
Oven Light	1 Incandescent
TECHNICAL FEATURES	
Supply Voltage, V/Hz	120V/ 60Hz
Rated Current, A	2.2 A
DIMENSIONS	
Cavity Dimension (WxDxH)	17 - 3/8" x 18 - 5/8" x 10 - 1/4"
Exterior Dimension (WxDxH)	23 - 15/16" x 19 - 1/4" x 13 - 3/8"
Net Weight / Gross Weight	51.1 lbs / 64.1 lbs
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / French

DISTINTO

MICROWAVES



CODE ID	30" MICROWAVE OVEN F4OTR30S1
MW Types	Turn Table / Recessed Cavity
Finisj	Stainless Steel
CONTROL PANEL	
Control System	Electronic - Touch Control
Display & Digital Clock	White LED
CAPACITIES	
Cavity Size (cu.ft)	1.8
TT Diameter	12.8" (ø 325mm)
FEATURES	
Timer	99 min. 99 sec. (plus Sound On/Off for 3 sec holding)
Power Selection	10 levels
Charcoal Filter	1
Air Filters	2
Ventilation Type Available	Front / Top / Rear
Ventilation Fan Speed	Turbo / High / Low / Off (max 450 CFM)
Sensor Cook Menu	4 (Frozen Entrée, Frozen Vegetable, Reheat, Potato)
Programmed Cook	2 (Beverage, Popcorn)
Soften/ Melt Menu	4 (Butter, Chocolate, Icecream, Cheese)
Defrost	Time/ Weight
Keep Warm	•
Chrome Rack	1 ea
Oven Light	1 LED (On/Off)
CookTop Light	1 LED (On/Off)
Turnable	On/ Off
Display On/Off	Clock key
Security	Child-Safe Lock-Out Feature
Express Cook	1~6 minutes
Extra Seconds	+30 sec
TECHNICAL FEATURES	
Supply Voltage, V/Hz	120V/60Hz
Rated Current, A	2.2 A
Noise Level, dBA	44
DIMENSIONS/WEIGHT	
Cavity Dimension (W x D x H)	20 - 5/8" x 14 - 7/8" x 10"
Exterior Dimension (W x D x H)	29 - 9/10" x 15 - 9/10" x 16 - 3/10"
Carton Dimension (W x D x H)	33 - 5/16" x 18 - 13/16" x 20 - 5/16"
Net Weight / Gross Weight	51.1 lbs / 64.1 lbs
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / French

DISTINTO

COFFEE MACHINE



NEW

CODE ID	30" BUILT-IN COFFEE MACHINE + FRAME KIT F7BC24B1 + F7DTK30BC	
Type	Coffee machine	
Finish	Stainless steel	
PERFORMANCE		
Total no. of modes	30	
Automatic modes	Coffee, Steam, Hot water	
Programming	Full touch electronic	
Energy efficiency	A	
Annual energy consume (kWh)	45	
Water tank capacity	60 fl. oz	1.8 L
Coffee container capacity	7 oz	200 g
Automatic coffee grinder with 13 levels regulations	•	
Cups of coffee nr.	2	
Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm	•	
Retractable dispenser for steam and hot water	•	
LED lighting	•	
Filter	•	
Automatic cleaning program	•	
Milk container 25 fl.oz	•	
Drip tray	•	
Water tank refill warning light	•	
ELECTRICAL SPECIFICATION (120V, 60 HZ)		
Max rated power (W)	1350 W	
Pump pressure (bar)	15	
SIZE		
Overall dim - width	29 - 7/8"	758 mm
Overall dim - height	18 - 3/4"	476 mm
Overall dim - depth	18 - 3/4"	476 mm
Cutout - width	28 - 3/8"	722 mm
Cutout - height (min)	18 - 1/4"	463 mm
Cutout - depth (min)	22"	560 mm
INSTRUCTION FOR USE		
Use & Care Manual / Installation Manual	EN, SP, FR	

NEW

DISTINTO

COFFEE MACHINE



CODE ID		24" BUILT-IN COFFEE MACHINE F7BC24S1	
Type	Coffee machine		
Finish	Black Glass		
PERFORMANCE			
Total no. of modes	30		
Automatic modes	Coffee, Steam, Hot water		
Programming	Full touch electronic		
Energy efficiency	A		
Annual energy consume (kWh)	45		
Water tank capacity	60 fl. oz	1,8 L	
Coffee container capacity	7 oz	200 g	
Automatic coffee grinder with 13 levels regulations	•		
Cups of coffee nr.	2		
Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm	•		
Retractable dispenser for steam and hot water	•		
LED lighting	•		
Filter	•		
Automatic cleaning program	•		
Milk container 25 fl.oz	•		
Drip tray	•		
Water tank refill warning light	•		
ELECTRICAL SPECIFICATION (120V, 60 HZ)			
Max rated power (W)	1350 W		
Pump pressure (bar)	15		
SIZE			
Overall dim - width	23 - 3/8"	594 mm	
Overall dim - height	18"	456 mm	
Overall dim - depth	18 - 3/4"	475 mm	
Cutout - width	22"	560 mm	
Cutout - height (min)	18"	458 mm	
Cutout - depth (min)	22"	560 mm	
INSTRUCTION FOR USE			
Use & Care Manual / Installation Manual	EN, SP, FR		

NEW

DISTINTO

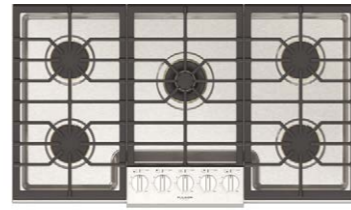
COFFEE MACHINE



CODE ID		24" BUILT-IN COFFEE MACHINE F7BC24B1	
Type	Coffee machine		
Finish	Black Glass		
PERFORMANCE			
Total no. of modes	30		
Automatic modes	Coffee, Steam, Hot water		
Programming	Full touch electronic		
Energy efficiency	A		
Annual energy consume (kWh)	45		
Water tank capacity	60 fl. oz	1,8 L	
Coffee container capacity	7 oz	200 g	
Automatic coffee grinder with 13 levels regulations	•		
Cups of coffee nr.	2		
Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm	•		
Retractable dispenser for steam and hot water	•		
LED lighting	•		
Filter	•		
Automatic cleaning program	•		
Milk container 25 fl.oz	•		
Drip tray	•		
Water tank refill warning light	•		
ELECTRICAL SPECIFICATION (120V, 60 HZ)			
Max rated power (W)	1350 W		
Pump pressure (bar)	15		
SIZE			
Overall dim - width	23 - 3/8"	595 mm	
Overall dim - height	17 - 7/8"	455 mm	
Overall dim - depth	18 - 3/4"	475 mm	
Cutout - width	22"	560 mm	
Cutout - height (min)	18"	458 mm	
Cutout - depth (min)	22"	560 mm	
INSTRUCTION FOR USE			
Use & Care Manual / Installation Manual	EN, SP, FR		

DISTINTO

PRO GAS COOKTOP



CODE ID	36" PRO GAS COOK TOP F4PGK365S1	
Finish	Stainless Steel	
CONTROL PANEL		
Control 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	5	
Burners types	Aluminum Dual Flame/Simmer Burner	
Power (Max/Min) (Front-L)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Rear-L)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Front Center)	20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W	
Power (Max/Min) (Rear-R)	15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W	
Power (Max/Min) (Front-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	

DISTINTO

PRO GAS COOKTOP



CODE ID	30" PRO GAS COOK TOP F4PGK305S1	
Finish	Stainless Steel	
CONTROL PANEL		
Control 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	2	
Cooking Zones	5	
Burners types	Aluminum Dual Flame/Simmer Burner	
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)	20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W	
Power (Max/Min) (Rear-R)	10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W	
Power (Max/Min) (Front-R)	8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W	
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	

DISTINTO

GAS COOKTOP



CODE ID	44" GAS COOKTOP F4GK42S1		36" GAS COOKTOP F4GK36S1	
Series	400		400	
Finish	Stainless Steel		Stainless Steel	
CONTROL PANEL				
Control Type	Knobs		Knobs	
COOKTOP				
Type	GAS (NG or LP)		GAS (NG or LP)	
Cooking Surface	Matte Black Enamel		Matte Black Enamel	
GAS COOKTOP FEATURES				
Electric Re-ignition system	•		•	
Flame-out sensing	•		•	
Dual Flame Burner	•		•	
Simmer Plate	Optional		Optional	
Small Pot Insert (for single burners only)	Optional		Optional	
Wok Ring (for dual burner only)	Optional		Optional	
Heavy Duty Cast Iron Grates	4		3	
Cooking Zones	4		5	
Burners types	Sealed Burners (all) - Dual Flame/Simmer Burner (only Left)		Sealed Burners (all) - Dual Flame/Simmer Burner (only Center)	
Power (Max/Min) (Left)	18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W		-	
Power (Max/Min) (Front-L)	-		6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W	
Power (Max/Min) (Rear-L)	-		9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W	
Power (Max/Min) (L Center)	4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W		-	
Power (Max/Min) (Front Center)	-		18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W	
Power (Max/Min) (R Center)	9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W		-	
Power (Max/Min) (Front-R)	-		4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W	
Power (Max/Min) (Rear-R)	-		12000 (BTU/h) - 3520W / 2200 (BTU/h) - 645W	
Power (Max/Min) (Right)	15000 (BTU/h) - 4400W / 2700 (BTU/h) - 790W		-	
DIMENSIONS/WEIGHT				
Overall dim - Width	44"	1120 mm	36"	910 mm
Overall dim - Height	5 - 3/16"	132 mm	5 - 3/16"	132 mm
Overall dim - Depth	16 - 3/4"	425 mm	20 - 1/16"	510 mm
Cut-out - Width (min - max)	43 - 1/8", 43 - 1/4"	1096 mm - 1099 mm	34 - 7/8", 35"	886 mm - 889 mm
Cut-out - Height (min)	2 - 15/16"	74 mm	2 - 15/16"	74 mm
Cut-out - Depth (min - max)	15 - 15/16", 16 - 1/16"	405 mm - 408 mm	19 - 5/16", 19 - 3/8"	490 mm - 493 mm
Gross Weight	45 lbs	20 kg	55 lbs	25 kg
POWER / RATINGS (120 V, 60 HZ)				
Amps	0.1A		0.1A	
Max Power	46000 (BTU/h) - 13475W		52300 (BTU/h) - 15320W	
Power Cable	Nema 5 - 15P		Nema 5 - 15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

DISTINTO

GAS COOKTOP



CODE ID	30" GAS COOKTOP F4GK30S1		24" GAS COOKTOP F4GK24S1	
Series	400		400	
Finish	Stainless Steel		Stainless Steel	
CONTROL PANEL				
Control Type	Knobs		Knobs	
COOKTOP				
Type	GAS (NG or LP)		GAS (NG or LP)	
Cooking Surface	Matte Black Enamel		Matte Black Enamel	
GAS COOKTOP FEATURES				
Electric Re-ignition system	•		•	
Flame-out sensing	•		•	
Dual Flame Burner	•		•	
Simmer Plate	Optional		Optional	
Small Pot Insert (for single burners only)	Optional		Optional	
Wok Ring (for dual burner only)	Optional		-	
Heavy Duty Cast Iron Grates	2		4	
Cooking Zones	5		4	
Burners types	Sealed Burners (all) - Dual Flame/Simmer Burner (only Left)		Sealed Burners (all) - Dual Flame/Simmer Burner (only Front-L)	
Power (Max/Min) (Left)	18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W		-	
Power (Max/Min) (Front-L)	-		18000 (BTU/h) - 5275W / 700 (BTU/h) - 205W	
Power (Max/Min) (Rear-L)	-		6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W	
Power (Max/Min) (Front Center)	4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W		-	
Power (Max/Min) (Rear Center)	12000 (BTU/h) - 3520W / 2200 (BTU/h) - 645W		-	
Power (Max/Min) (Front-R)	6300 (BTU/h) - 1850W / 1300 (BTU/h) - 380W		4000 (BTU/h) - 1175W / 1000 (BTU/h) - 295W	
Power (Max/Min) (Rear-R)	9000 (BTU/h) - 2640W / 1300 (BTU/h) - 380W		12000 (BTU/h) - 3520W / 2200 (BTU/h) - 645W	
DIMENSIONS/WEIGHT				
Overall dim - Width	30"	760 mm	24 - 1/2"	620 mm
Overall dim - Height	5 - 3/16"	132 mm	5 - 3/16"	132 mm
Overall dim - Depth	20 - 1/16"	510 mm	20 - 1/16"	510 mm
Cut-out - Width (min - max)	29", 29 - 1/8"	737 mm - 740 mm	23 - 1/2", 23 - 5/8"	597 mm - 600 mm
Cut-out - Height (min)	2 - 15/16"	74 mm	2 - 15/16"	74 mm
Cut-out - Depth (min - max)	19 - 5/16", 19 - 3/8"	490 mm - 493 mm	19 - 5/16", 19 - 3/8"	490 mm - 493 mm
Gross Weight	45 lbs	20 kg	41 lbs	19 kg
POWER / RATINGS (120 V, 60 HZ)				
Amps	0.1A		0.1A	
Max Power	49300 (BTU/h) - 14440W		40300 (BTU/h) - 11800W	
Power Cable	Nema 5 - 15P		Nema 5 - 15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

DISTINTO

INDUCTION COOKTOP WITH
BRUSHED ALUMINUM TRIM



CODE ID	36" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM F7IT36S1		
Series	700		
Finish	Ceramic glass with aluminum frame		
CONTROL PANEL			
Control Type	Touch Control		
COOKTOP			
Type	INDUCTION		
Cooking Surface	Ceramic Glass		
Slider Touch Control for Power Setting	•		
Digital Display for Power Level	•		
INDUCTION COOKTOP FEATURES			
Pot Detection System	•		
Bridge double zone	•		
Power Levels	1 to 9		
Warming Function 158°F / 70°C	•		
Booster/Fast Boil Function for Each Zone	•		
Auto-boil and Reduce for Each Zone	•		
Residual Heat Indication	•		
Individual Timer for each Zone	•		
Child Lock	•		
Key Lock (LED)	•		
Pause/recall (LED)	•		
General ON/OFF Key (LED)	•		
Cooking Zones	5		
Burners types (Front-L) - Power (Max/Booster)	Inductor	11" (280 mm)	2300W / 3600W
Burners types (Rear Central) - Power (Max/Booster)	Inductor	7" (180 mm)	1850W / 3000W
Burners types (Front Central) - Power (Max/Booster)	Inductor	5 - 3/4" (145 mm)	1400W / 2200W
Burners types (Rear/Front-R) - Power (Max/Booster)	(Octagonal) Inductor	7 - 1/2" x 8 - 1/2" (190 mm x 220 mm)	2000W / 3600W
DIMENSIONS/WEIGHT			
Overall dim - Width	36 - 3/16"	919 mm	
Overall dim - Height	4"	100 mm	
Overall dim - Depth	21 - 3/16"	538 mm	
Cut-out - Width (Tolerance)	34 - 5/8" tol. 1/16"	879 mm - (tol. 1 mm)	
Cut-out - Height	2 - 5/8" + conduit 1 - 1/16"	67 mm + conduit (27 mm)	
Cut-out - Depth (Tolerance)	19 - 3/8" tol. 1/16"	492 mm - (tol. 1 mm)	
Gross Weight	55 lbs	25 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	10.8 kW - 45A		
kW / Amps rating at 208V, 60Hz	9.4 kW - 45A		
Power Cable	Conduit		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

DISTINTO

INDUCTION COOKTOP WITH
BRUSHED ALUMINUM TRIM



CODE ID	30" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM F7IT30S1		
Series	700		
Finish	Ceramic glass with aluminum frame		
CONTROL PANEL			
Control Type	Touch Control		
COOKTOP			
Type	INDUCTION		
Cooking Surface	Ceramic Glass		
Slider Touch Control for Power Setting	•		
Digital Display for Power Level	•		
INDUCTION COOKTOP FEATURES			
Pot Detection System	•		
Power Levels	1 to 9		
Warming Function 158°F / 70°C	•		
Booster/Fast Boil Function for Each Zone	•		
Auto-boil and Reduce for Each Zone	•		
Residual Heat Indication	•		
Individual Timer for each Zone	•		
Child Lock	•		
Key Lock (LED)	•		
Pause/recall (LED)	•		
General ON/OFF Key (LED)	•		
Cooking Zones	4		
Burners types (Front-L) - Power (Max/Booster)	Inductor	11" (280 mm)	2300W / 3600W
Burners types (Rear Central) - Power (Max/Booster)	Inductor	7" (180 mm)	1850W / 3000W
Burners types (Rear-R) - Power (Max/Booster)	Inductor	5 - 3/4" (145 mm)	1400W / 2200W
Burners types (Front-R) - Power (Max/Booster)	Inductor	7" (180 mm)	1850W / 3000W
DIMENSIONS/WEIGHT			
Overall dim - Width	30 - 3/8"	771 mm	
Overall dim - Height	4"	100 mm	
Overall dim - Depth	21 - 3/16"	538 mm	
Cut-out - Width (Tolerance)	28 - 3/4" tol. 1/16"	730 mm - (tol. 1 mm)	
Cut-out - Height	2 - 5/8" + conduit 1 - 1/16"	67 mm + conduit (27 mm)	
Cut-out - Depth (Tolerance)	19 - 7/16" tol. 1/16"	494 mm - (tol. 1 mm)	
Gross Weight	40 lbs	18 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	7.2 kW - 30A		
kW / Amps rating at 208V, 60Hz	6.45 kW - 31A		
Power Cable	Conduit		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

DISTINTO

RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM



CODE ID	36" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM F6RT36S2		
Series	600		
Finish	Ceramic glass with aluminum frame		
CONTROL PANEL			
Control Type	Touch Control		
COOKTOP			
Type	RADIANT		
Cooking Surface	Ceramic Glass		
RADIANT COOKTOP FEATURES			
Power Setting	Peacock Slider Touch Control		
Digital Display for Power Level	5		
Low Power Scale for Delicate Cooking	•		
Control Display Lock	•		
Automatic Fast Boil Function	•		
Hot Surface Indication	•		
Timer Functions	1+5		
Timer Display	•		
Acoustic Buzzer	•		
Failure Codes Indication	•		
Cooking Zones	5		
Burners types (Front/Rear-L) - Power	7"	(180 mm)	1800W
Bridge Element - Power			800W
Burners types (Central) - Power	9" / 7" / 5"	(230 mm / 180 mm / 127 mm)	2500W / 1600W / 800W
Burners types (Rear-R) - Power	7"	180 mm	1800W
Burners types (Front-R) - Power	6"	153 mm	1200W
DIMENSIONS/WEIGHT			
Overall dim - Width	36 - 3/16"	919 mm	
Overall dim - Height	3 - 5/16" + conduit 15/16"	84 mm + conduit (24 mm)	
Overall dim - Depth	21 - 3/16"	538 mm	
Cut-out - Width (min - max)	34 - 1/16", 34 - 5/16"	865 mm - 872 mm	
Box - Height	3 - 1/16" + conduit 15/16"	78 mm + conduit (24 mm)	
Cut-out - Depth (min - max)	19 - 1/4", 19 - 5/8"	490 mm - 498 mm	
Gross Weight	44 lbs	20 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	9.90kW - 41.3A		
kW / Amps rating at 208V, 60Hz	7.44kW - 35.8A		
Power Cable	Conduit		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

DISTINTO

RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM



CODE ID	30" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM F6RT30S2		
Series	600		
Finish	Ceramic glass with aluminum frame		
CONTROL PANEL			
Control Type	Touch Control		
COOKTOP			
Type	RADIANT		
Cooking Surface	Ceramic Glass		
RADIANT COOKTOP FEATURES			
Power Setting	Peacock Slider Touch Control		
Digital Display for Power Level	4		
Low Power Scale for Delicate Cooking	•		
Control Display Lock	•		
Automatic Fast Boil Function	•		
Hot Surface Indication	•		
Timer Functions	1+4		
Timer Display	•		
Acoustic Buzzer	•		
Failure Codes Indication	•		
Cooking Zones	4		
Burners types (Front-L) - Power	6"	(153 mm)	1200W
Burners types (Rear-L) - Power	9" / 7" / 5"	(230 mm / 180 mm / 127 mm)	2500W / 1600W / 800W
Burners types (Rear-R) - Power	8" / 5"	(203 mm / 127 mm)	2200W / 800W
Burners types (Front-R) - Power	6"	(153 mm)	1200W
DIMENSIONS/WEIGHT			
Overall dim - Width	30 - 3/8"	771 mm	
Overall dim - Height	3 - 5/16" + conduit 15/16"	84 mm + conduit (24 mm)	
Overall dim - Depth	21 - 3/16"	538 mm	
Cut-out - Width (min - max)	28 - 11/16", 28 - 15/16"	729 mm - 735 mm	
Box - Height	3 - 1/16" + conduit 15/16"	78 mm + conduit (24 mm)	
Cut-out - Depth (min - max)	19 - 1/4", 19 - 5/8"	490 mm - 498 mm	
Gross Weight	36 lbs	16 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	7.10kW - 29.6A		
kW / Amps rating at 208V, 60Hz	5.33kW - 25.6A		
Power Cable	Conduit		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

DISTINTO

RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM



CODE ID	24" RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM F3RK24S2		
Series	300		
Finish	Ceramic glass with aluminum frame		
CONTROL PANEL			
Control Type	Knobs		
COOKTOP			
Type	RADIANT		
Cooking Surface	Ceramic Glass		
RADIANT COOKTOP FEATURES			
Power Setting	9 Levels		
Digital Display for Power Level	-		
Hot Surface Indication	•		
Cooking Zones	4		
Burners types (Front-L) - Power	7 - 3/4" / 4 - 3/4"	197 mm / 121 mm	1900W / 800W
Burners types (Rear-R) - Power	5 - 1/2"	140 mm	1200W
Burners types (Front-R - Rear-L) - Power	7"	180 mm	1800W
DIMENSIONS/WEIGHT			
Overall dim - Width	24"	618 mm	
Overall dim - Height	3 - 5/16" + conduit 15/16"	84 mm + conduit (24 mm)	
Overall dim - Depth	21 - 3/16"	538 mm	
Cut-out - Width (min - max)	22 - 5/8", 22 - 13/16"	574 mm - 580 mm	
Box - Height	3 - 1/16" + conduit 15/16"	78 mm + conduit (24 mm)	
Cut-out - Depth (min - max)	19 - 1/4", 19 - 9/16"	490 mm - 497 mm	
Gross Weight	30 lbs	14 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	6.10kW - 25.4A		
kW / Amps rating at 208V, 60Hz	4.58kW - 22.0A		
Power Cable	Conduit		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

DISTINTO

INSERT HOOD



CODE ID	34" INSERT HOOD F6BP34S1		28" INSERT HOOD F4BP28S1	
Series	600		400	
Finish	Insert - Stainless Steel		Insert - Stainless Steel	
CONTROL PANEL				
Control Type	4 speed mechanical control		4 speed mechanical control	
PERFORMANCES				
Output (CFM)	600		600	
Sound Level (dB)	69		69	
Motor	One		One	
Venting Type	Ducted and recirculating		Ducted and recirculating	
FEATURES				
Filter Style	Pro Baffle		Baffle	
Lighting	2 x 1.2W LED		2 x 1.2W LED	
Duct diameter	5 - 15/16"	150 mm	5 - 15/16"	150 mm
DIMENSIONS/WEIGHT				
Overall dim - Width	34 - 1/4"	870 mm	28 - 3/8"	720 mm
Overall dim - Height	13 - 1/8"	330 mm	10 - 5/8"	270 mm
Overall dim - Depth	18 - 1/2"	470 mm	15 - 3/4"	400 mm
Cut-out (w x d)	32 - 1/16" x 16 - 1/2"	814 mm x 419 mm	26 - 1/8" x 14 - 1/4"	664 mm x 362 mm
Gross Weight	51 lbs	23 kg	33 lbs	15 kg
POWER / RATINGS (115 V, 60 HZ)				
Watts / Amps	430W - 3.8A		430W - 3.8A	
Power Cable	Nema 5-15P		Nema 5-15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

DISTINTO

UNDERCABINET HOOD



CODE ID	36" UNDERCABINET HOOD F4UC36S1		30" UNDERCABINET HOOD F4UC30S1	
Series	400		400	
Finish	Undercabinet - Stainless Steel		Undercabinet - Stainless Steel	
CONTROL PANEL				
Control Type	4 speed pushbutton control		4 speed pushbutton control	
PERFORMANCES				
Output (CFM)	450		450	
Sound Level (dB)	69		69	
Motor	One		One	
Venting Type	Ducted and recirculating		Ducted and recirculating	
FEATURES				
Filter Style	Baffle		Baffle	
Lighting	2 x 1.2W LED		2 x 1.2W LED	
Duct diameter	5 - 15/16"	(150 mm)	5 - 15/16"	(150 mm)
DIMENSIONS/WEIGHT				
Overall dim - Width	35 - 7/8"	910 mm	29 - 13/16"	760 mm
Overall dim - Height	10 - 1/4"	260 mm	18"	460 mm
Overall dim - Depth	21 - 1/8"	535 mm	24"	610 mm
Gross Weight	46 lbs	21 kg	61 lbs	28 kg
POWER / RATINGS (115 V, 60 HZ)				
Watts / Amps	430W - 3.8A		430W - 3.8A	
Power Cable	Nema 5-15P		Nema 5-15P	
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish		English / French / Spanish	

NEW

DISTINTO

CHIMNEY HOOD



CODE ID	36" CHIMNEY WALL HOOD F4CW36S1	
Series and Finish	Distinto series - Stainless Steel	
CONTROL PANEL		
Control Type	Electronic control	
PERFORMANCES		
Output (CFM)	600	
Sound Level (dB)	69	
Motor	Single Motor	
FEATURES		
Filter Style	Pro Baffle	
Lighting	2 x 1.2W LED	
Duct diameter	6"	15.24 cm
DIMENSIONS/WEIGHT		
Overall dim - Width	36"	898 mm
Overall dim - Height	43 - 1/4"	1097 mm
Overall dim - Depth	19 - 3/4"	500 mm
Gross Weight	49 lbs	22 kg
POWER / RATINGS (120 V, 60 HZ)		
Watts / Ampere	430W - 2.8A	
Power Cable	Nema 5-15P	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

NEW

DISTINTO

CHIMNEY HOOD



CODE ID	30" CHIMNEY WALL HOOD F4CW30S1	
Series and Finish	Distinto series - Stainless Steel	
CONTROL PANEL		
Control Type	Electronic control	
PERFORMANCES		
Output (CFM)	600	
Sound Level (dB)	69	
Motor	Single Motor	
FEATURES		
Filter Style	Pro Baffle	
Lighting	2 x 1.2W LED	
Duct diameter	6"	15.24 cm
DIMENSIONS/WEIGHT		
Overall dim - Width	30"	762 mm
Overall dim - Height	43 - 1/4"	1097 mm
Overall dim - Depth	19 - 3/4"	500 mm
Gross Weight	45 lbs	20.4 kg
POWER / RATINGS (120 V, 60 HZ)		
Watts / Ampere	430W - 2.8A	
Power Cable	Nema 5-15P	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISTINTO

BUILT-IN FRIDGE



CODE ID	36" BUILT-IN FRIDGE F7IBM36O1-L (LEFT HINGE) F7IBM36O1-R (RIGHT HINGE)	
Series	700	
Finish	Distinto - Overlay Panel	
PERFORMANCES/CAPACITY		
Annual Energy Usage	\$70 (580 kWh)	
Noise Level db	40	
Fridge compartment capacity (cbft)	14.7	
Flexzone Bottom-Drawer capacity (cbft)	3.8	
FEATURES		
Fridge Compartment		
Glass Shelves	2	
Adjustable Door Shelves	3	
Micro shot-peened Stainless Steel Drawers	2 Low Temp	
Flexzone Bottom-Drawer		
White Painted Drawers	1	
Internal Drawers	1 + 1 ice tray	
LED lighting	•	
Ice Maker	•	
Equipment		
No Frost	•	
Flexzone	•	
TruPivot hinges	•	
DIMENSIONS/WEIGHT		
Width in	35 - 3/8"	900 mm
Height in	83 - 1/2"	2121 mm
Depth without handle in	24"	610 mm
Minimum niche height in	84"	2134 mm
Door clearance in	57 - 7/8"	1470 mm
Door opening angle	105°	
Net Weight	474 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 F71BW24O1-L (LEFT HINGE) F71BW24O1-R (RIGHT HINGE)	
Series	700	
Finish	Distinto - Overlay Panel	
PERFORMANCES/CAPACITY		
Noise Level db	41	
Riserva Compartment capacity (bottles)	36	
Wine Cellar Compartment capacity (bottles)	18	
Flexzone Bottom-Drawer capacity (cbft)	2	
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		
TriplePlay Refrigeration	•	
No Frost	•	
Flexzone	•	
TruPivot hinges	•	
DIMENSIONS/WEIGHT		
Width in	23 - 5/8"	600 mm
Height in	83 - 1/2"	2121 mm
Depth without handle in	24"	610 mm
Minimum niche height in	84"	2134 mm
Door clearance in	46"	1168 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	

FRIDGE

FRENCH DOOR FRIDGE



CODE ID	36" FRENCH DOOR FRIDGE + DISTINTO HANDLE KIT F6FBM36S2 + F7HK36FFBS	
Finish	Stainless Steel	
CONTROLS		
Cooling System	Duo Frost Free Cooling	
Control system	Electronic System	
CAPACITIES		
Total Net Volume, cu. ft.	19.86	
Fresh Food Net Volume, cu. ft.	13.3	
Freezer Net Volume, cu. ft.	6.56	
FRIDGE FEATURES		
IonFresh	•	
Carbon Filter	•	
Interior Filtered Water Dispenser	•	
Electronic Control Display Type	Hidden Digital Display on Front Top Trim	
Auto Defrost	•	
Inner Illumination	Side Walls, Ceiling and Fresh Food Compartment	
Shelves	4 Safety Glass	
Crispers	2	
Door Racks	6	
Compressor	Variable Speed VCC	
Large Pantry Drawer	•	
Fan Ventilation	•	
FREEZER FEATURES		
Automatic Ice Maker	•	
Auto Defrost	•	
Interior LED Lighting	Ceiling	
TECHNICAL FEATURES		
Supply Voltage, V/Hz	120V / 60Hz	
Rated Current, A	2.2A	
Noise Level, dBA	44	
DIMENSIONS		
H x W x D, in.	69 - 3/4" x 35 - 3/4" x 26 - 13/16"	
H x W x D, cm	177.1 x 90.8 x 68	
Product Weight, lbs.	289 lbs	
Product Weight, kg	135 Kg	
PERFORMANCE		
Energy Star Qualified	•	
Climatic Class	T	
Annual Energy Consumption, wh/year	566	
Cooling Gas	R134	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

DISHWASHER

BUILT-IN DISHWASHER



CODE ID	24" STAINLESS STEEL BUILT-IN DISHWASHER + DISTINTO HANDLE KIT F6DWT24SS2 + F7HK24DISHS
Finish	Stainless steel
PERFORMANCES	
Position	Top of door
Type	Electronic
DISPLAY	
Rinse Aid Indicator	LED Icon
LED Spot	Floor Illuminating Led Spotlight
MAIN FEATURES	
Loading Capacity (Place settings)	16
Tub Material	Stainless Steel
Inner Door Material	Stainless Steel
Overflow Protection	•
5 Level Wash	•
Delay Timer	1 -24 Hours
3-way Euro Filter	•
Drying Fan Assisted	Fan Assisted Condensation
Brushless DC™ Motor	•
Turbidity Sensor	•
Silent Operation	45 dB(A)
Interior High Loop with Air Gap	•
Self Clean Cycle	•
FUNCTION	
Half Load Function	•
Sanitize Function	•
RapidClean	•
ExtraRinse	•
PROGRAMS	
Number of Programs	6
Pots and Pans+ (167° F rinse temp.)	•
MixWash+ (142 - 145° F rinse temp.)	•
Regular Wash (142 - 145° F rinse temp.)	•
Daily Wash	•
Quick Wash (131° F)	•
Rinse & Hold	•
TECHNICAL FEATURES	
Permissible Water Pressure	4.35 - 145 psi (0.3 - 10 bars)
Electrical Connection	120 V, 12 A, 60Hz
Total Power	1400 W (watts)
Heater Power	1100 W (watts)
RACK SYSTEM	
Cutlery Basket	Sliding
Upper Rack (Inset Shelves)	2
Adjustable Upper Rack	Able to raise/lower the rack when fully loaded
3rd Rack	Full-width
ENVIRONMENTAL	
ENERGY STAR® Qualified	•
Energy Consumption, Wh/year	255
Water Consumption gal/cycle	3.5 - 5.0
RoHS compliant (Lead Free)	•
DIMENSION/WEIGHT	
H x W x D, in.	33 - 7/8" x 23 - 9/16" x 22 - 1/2"
H x W x D, cm	86.1 x 59.8 x 57
Product Weights, lbs	154 lbs
Product Weights, kg	70 kg
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / Spanish / French

DISHWASHER

INTEGRATED DISHWASHER



CODE ID	24" INTEGRATED DISHWASHER F6DWT24FI2
Finish	Panel Ready
CONTROL PANEL	
Position	Top of door
Type	Electronic
DISPLAY	
Rinse Aid Indicator	LED Icon
LED Spot	Running Indicator Floor illuminating LED spotlight
MAIN FEATURES	
Loading Capacity (Place Settings)	16
Tub Material	Stainless Steel
Inner Door Material	Stainless Steel
Overflow Protection	•
5 Level Wash	•
Delay Timer	1 - 24 hours
3-way Euro Filter	•
Drying fan assisted	Fan Assisted Condensation
Brushless DC™ Motor	•
Turbidity Sensor	•
Silent Operation	45 dB(A)
Interior High Loop with Air Gap	•
Self Clean Cycle	•
FUNCTIONS	
Half Load Function	•
Sanitize Function	•
RapidClean	•
ExtraRinse	•
PROGRAMS	
Number of Programs	6
Pots and Pans+ (167° F rinse temp.)	•
MixWash+ (131 - 149° F rinse temp.)	•
Regular Wash (142 - 145° F rinse temp.)	•
Daily Wash	•
Quick Wash (131° F)	•
Rinse & Hold	•
TECHNICAL FEATURES	
Permissible Water Pressure	4.35 - 145 psi (0.3 - 10 bars)
Electrical Connection	120 V, 12 A, 60Hz
Total Power	1400 W (watts)
Heater Power	1100 W (watts)
RACK SYSTEM	
Cutlery Basket	Sliding
Upper Rack (Inset Shelves)	2
Adjustable Upper Rack	Able to raise/lower the rack when fully loaded
3rd Rack	Full-width
ENVIRONMENTAL STANDARDS	
ENERGY STAR® Qualified	•
Energy Consumption, Wh/year	255
Water Consumption gal/cycle	3.5 - 5.0
RoHS compliant (Lead Free)	•
DIMENSIONS/WEIGHT	
H x W x D, in.	33 - 7/8" x 23 - 9/16" x 22 - 1/2"
H x W x D, cm	86.1 x 59.8 x 57
Product Weight, lbs.	154 lbs.
Product Weight, kg	70 kg
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / Spanish / French

FULGOR
MILANO

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.

DESIGNED IN ITALY



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 yet timeless design and quintessential Italian spirit 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 household appliances, notably marrying modern form and function for Meneghetti and Fulgor Milano.



Every effort is made to ensure the information in this catalog is accurate at the time of publication.

For the most up-to-date information of any of the products or accessories in this catalog, please visit www.fulgor-milano.us

Meneghetti S.p.a. reserves the right to make updates to the information and products or discontinue models contained in this catalog without notice

FULGOR
MILANO

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