

FULGOR
MILANO

FULGOR
MILANO

PROFESSIONAL

FULGOR MILANO

PROFESSIONAL

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11



Collection Eleven

11

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

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FULGOR

MILANO

PROFESSIONAL

INDOOR

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FULGOR
MILANO

SINCE 1949

PASSIONE ITALIANA

FULGOR MILANO, with more than 70 years long history, sink deep its roots in the know-how of the territory where it has developed. Its leading principles are the will to marry beauty with practicality, innovation with elegance, form with precision, to meet the needs of our ever-changing everyday life.

Nowadays technologies have introduced a lot of new opportunities, new demands, but also improvements and ways to achieve the desired results, which has led to meet the need for change and renovation so common in all human beings. The huge availability of information, something never seen before, has given you the freedom to choose between the different options with more awareness.

The heartiness and joyfulness of our lives are assured by the use of tools that are simple to use, efficient, and aesthetically pleasing at the same time. This will give us more time to spend with the people we love and in more meaningful activities. With our products, our goal is to enable you to experience the happiness of cooking, while enjoying the company of your family and friends, all gathered together to taste the masterpieces of your culinary art.

For this reason, FULGOR MILANO continues to offer more and more options for those who love cooking, for those who want to become chefs in their own homes, for those who are already professional cooks or enjoy the pleasures of outdoor cooking. We want not only to give you the best technologies available, but also products that follow the latest aesthetic trends, but that can be reliable and a point of reference in the years to come.

Gianni Menghetti

General Manager

SOFIA

PROFESSIONAL



TIMELESS BEAUTY

SOFIA ranges are sturdy and of generous dimensions, following a modern and meticulous design process. They have been designed, developed, and manufactured entirely in Italy. We want them to exceed all your expectations in terms of quality, performance, and style. Sofia can win any home chef over with its unique features, which are the perfect marriage of tradition and innovation.

SOFIA PROFESSIONAL

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SOFIA IS UNIQUE

We've designed this professional range to have an unmatched style and appearance, measuring up to its name. Sofia stainless steel and brushed aluminum complement each other to achieve an elegant and distinctive design.

GENTLE YET POWERFUL

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.

EASY TO USE

Thanks to its intuitive control display, with a simple touch of your fingertip you can choose multiple baking functions, set bake timing, use the meat probe, and a variety of other customizable settings and baking features.

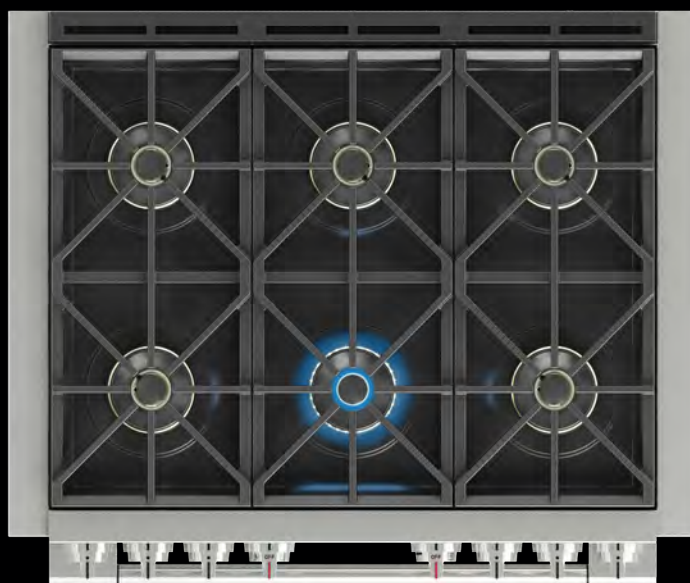
UNSURPASSED CRAFTSMANSHIP

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.

FULGOR
MILANO

5 in 1

“CRESCENDO” BURNERS



Since precision is essential in having powerful high and gentle low flames, our 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 4.5 kW and are also capable of the gentlest simmer aided by the oversized burner caps.



FORTE

1

At the peak of its 4.5 kW, meat is seared to produce a crust worthy of the best chef. Large pots quickly reach 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.

NEW

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48 DUAL FUEL

SOFIA PROFESSIONAL

HIGH PERFORMANCE COOKING

Thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast-iron grates and 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 encourage you to cook the way you want.





COOKING

GAS TEPPANYAKI

The ultimate in performance and beauty, heat is evenly distributed across the surface, allowing for golden pancakes, perfectly seared steaks, and much more. With an easy-to-clean surface, the griddle holds back from decoloring even at the highest temperatures, remaining unaltered overtime.

CAST-IRON GRATES

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

COOKING



BRASS DUAL BURNERS

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, these robust brushed metal knobs ensure easy handling and precise control while cooking.

NEW

48 SOFIA PROFESSIONAL

BEST PERFORMANCE

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 ensures the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

CONVENIENCE OVEN

Similarly 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 and a soft-closing door.

CAST-IRON GRATES

Built to withstand searing heat and rapid temperature changes without losing their strength, these professional cast-iron grates thanks to their continuous surface, allow pans to be easily repositioned at your convenience.

BRASS BURNERS

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

MAIN OVEN

Equipped with CReACTIVE technology, this oven lets you program both settings and pre-installed recipes with maximum flexibility, performance, and capabilities. Telescopic oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

SOFT-CLOSING DOOR

Robust stainless steel oven door with a wide viewing window get an assist from shock absorbing hinges, facilitating an effortless closing.

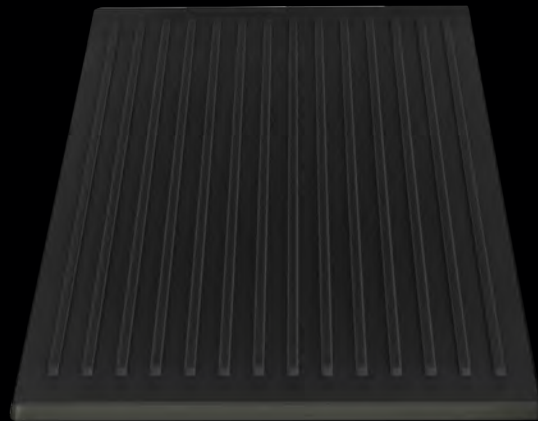
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NEW

48 SOFIA PROFESSIONAL

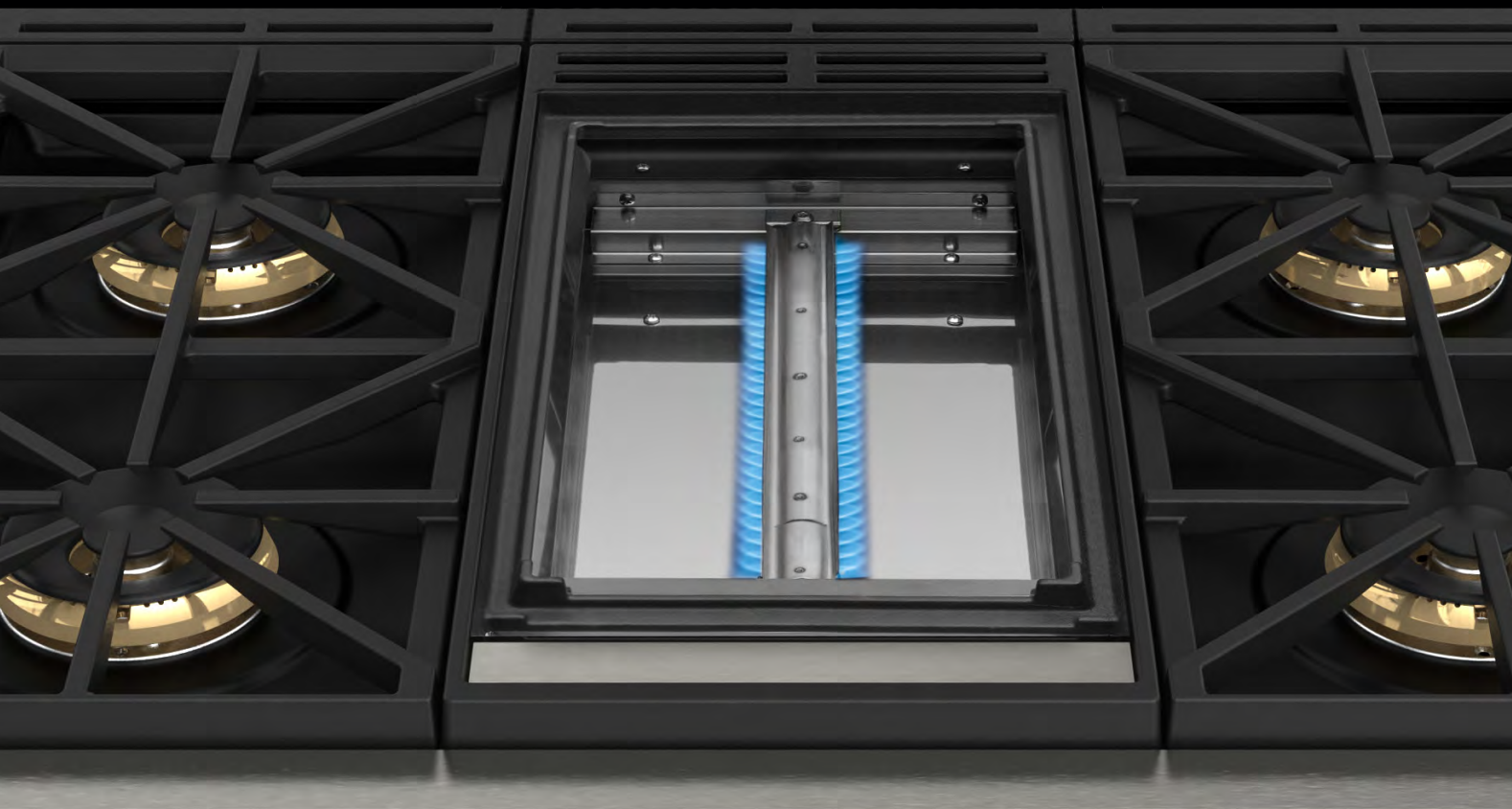
CAST IRON GRIDDLE

The ultimate in performance and beauty, heat is evenly distributed across the surface, allowing amazingly seared steaks, healthy delicacies of vegetables and fish cooked to perfection. With an easy-to-clean surface, the griddle can be even at the highest temperatures, remaining unaltered over time.



TUBULAR BURNER

3.5 kW tubular aluminum burner with evenly distributed flame ports conducts heat to the griddle for optimal performance at maximum power, it can be also set to 0.5 kW low power for more delicate foods.



SOFIA PROFESSIONAL

DUAL FUEL FREESTANDING RANGE 48"



CODE ID

FSRC 4807 2P MK 2F X



- Pizza Cooking Mode 350°C
- Creative
- Heavy Duty Grates
- Continuous Grate Surface
- Dual crescendo Burner

- Dual Convection (Main Oven)
- True Convection (Accessory oven)
- Soft Closing
- Self Clean Oven
- Multi-Level Cooking
- 1 Telescopic Rack per Oven
- Cool Touch Doors
- Digital Controls
- Meat Probe
- Fast Pre-Heat

PROFESSIONAL COOKER 48"

Creative system with knobs

COOKING HOBS

Natural gas powered
with the possibility of conversion to LPG
4 Gas Crescendo burners dual controls
adjustable from 450 to 4000W (NG)
2 Gas Crescendo burners dual controls
adjustable from 450 to 4500W (NG)
1 tubular gas burner for Teppanyaki
from 0.5 to 3.5 kW
Top surface with matt black porcelain enamel
Continuous professional cast iron grills
Steel knobs

Ovens

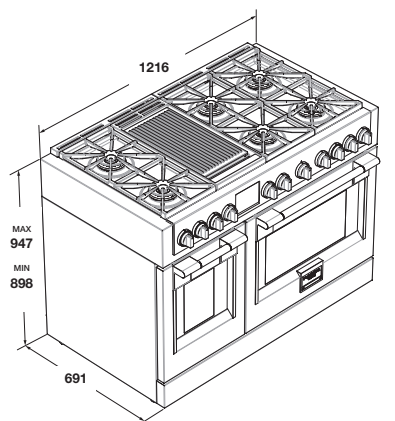
Electronic multifunction
Creative system with knobs
Double internal ventilation (main oven)
Thermo-ventilated (Support oven)
Self-cleaning with PYROLYSIS

Quick achievement booster
of the chosen temperature
Cold door with assisted closing (both) Interior
with Ultra-Black enamel

INCLUDED ACCESSORIES

Main Oven:
Meat probe
1 telescopic rack with total extraction
2 flat metal grids
1 round grill
1 refractory stone
1 pizza shovel
1 enameled tray with anti-splash
Internal capacity 124 liters

Support oven:
1 telescopic grate with total extraction
2 flat metal grids
Internal capacity 76 liters



STAINLESS STEEL
FSRC 4807 2P MK 2F X



MATTE BLACK STEEL
FSRC 4807 2P MK 2F MBK

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36 DUAL FUEL SOFIA PROFESSIONAL

COOKING SURFACE

Because precision is important for powerful high and gentle low flames, our 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 4.5 kW and is also capable of the gentlest simmer aided by its oversized burner cap.

CAST-IRON GRATES

Professional heavy duty cast-iron grates built to withstand searing heat and rapid temperature changes without losing their strength, these professional cast-iron grates thanks to their continuous surface, allow pans to be easily repositioned at your convenience.

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 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 36" Professional Range is also available with a gas oven.



36 SOFIA PROFESSIONAL

BEST PERFORMANCE

ULTIMATE VERSATILITY

Since precision is essential in having powerful high and gentle low flames, our 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 5 kW and are also capable of the gentlest simmer aided by the oversized burner caps.

CAST-IRON GRATES

Built to withstand searing heat and rapid temperature changes without losing their strength, these professional cast-iron grates thanks to their continuous surface, allow pans to be easily repositioned at your convenience.

TELESCOPIC OVEN RACK

The telescopic oven rack, made of durable materials, allows for convenient inspection of dishes during cooking and effortless removal when done.

COOL TOUCH DOOR

4-pane heat-reflective glass ensures the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

COOKING

COOKING

SOFIA PROFESSIONAL

DUAL FUEL FREESTANDING RANGE 36"



PROFESSIONAL COOKER 36"

Professional Digit Control

COOKING HOB

Natural gas powered
with the possibility of conversion to LPG
6 Gas Crescendo burners dual controls
adjustable from 375 to 4500W (NG)
Flat surface with enamel
matt black porcelain
Professional cast iron grills
Steel knobs

OVEN

Electronic multifunction
Digital timer + knobs
Double internal ventilation
Self-cleaning with PYROLYSIS
Quick achievement booster
of the chosen temperature
Cold door with assisted closing
Interior with black porcelain enamel

INCLUDED ACCESSORIES

Probe for detection
the temperature in food
1 telescopic rack with total extraction
2 flat metal grids
1 enameled tray with anti-splash
Interior lighting
Internal capacity 161 liters



CODE ID

FSRC 3606 P MG ED 2F X



Heavy Duty Grates



Continuous Grate Surface



Crescendo Burner



Dual Convection



Soft Closing



Self Clean Oven



Multi-Level Cooking



1 Telescopic Rack



Cool Touch Door



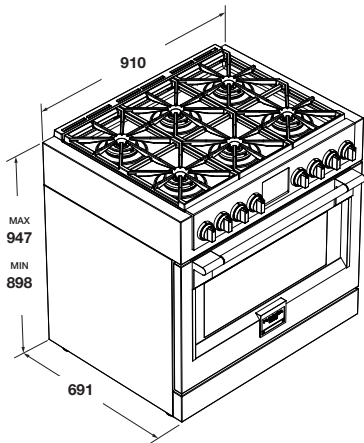
Digital Controls



Meat Probe



Fast Pre-Heat



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STAINLESS STEEL
FSRC 3606 P MG ED 2F X



MATTE BLACK STEEL
FSRC 3606 P MG ED 2F MBK

SOFIA PROFESSIONAL

ALL GAS FREESTANDING RANGE 36"



PROFESSIONAL COOKER 36"

Professional Digit Control

COOKING HOB

Natural gas powered
(possibility of conversion to LPG)
6 gas burners Crescendo dual controls
adjustable from 375 to 4500W (NG)
Flat surface with enamel
matt black porcelain
Professional cast iron grills
Steel knobs

OVEN

Natural gas powered
with the possibility of conversion to LPG
Digital timer and knobs
Double internal ventilation
Cold door with assisted closing
Interior with black porcelain enamel

INCLUDED ACCESSORIES

1 telescopic rack with total extraction
2 flat metal grids
1 enameled tray with anti-splash
Interior lighting
Internal capacity 161 liters



CODE ID

FSRC 3606 GG ED 2F X



Heavy Duty Grates



Continuous Grate Surface



Crescendo Burner



Dual Convection



Soft Closing



Multi-Level Cooking



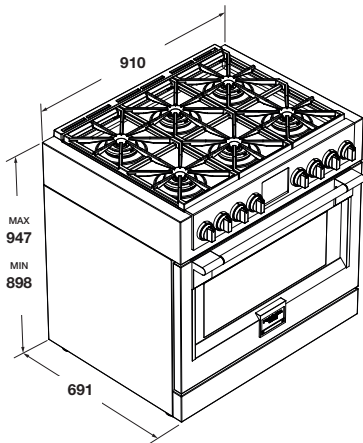
1 Telescopic Rack



Cool Touch Door



Digital Controls



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STAINLESS STEEL
FSRC 3606 GG ED 2F X



MATTE BLACK STEEL
FSRC 3606 GG ED 2F MBK



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36|30 INDUCTION SOFIA PROFESSIONAL

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 accurate control of the induction are ensured by the presence of precise control knobs. The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure of the oven. The self-cleaning dual true convection oven offers an unsurpassed baking performance.

The Sofia Induction Range is available both as 36" (91 cm) version with 5 cooking zones, of which one is Dual Max Power, and also as 30" (about 75 cm) featuring 4 cooking zones.

SOFIA PROFESSIONAL INDUCTION



FULGOR
MILANO



DUAL MAX POWER

This zone can be used with large pans to receive full power and consistent heat distribution while cooking; but its DUAL control also offers a flexible solution as fifth burner for any size pan at any power level.



KNOBS AND DIGITAL TIMER

Quick control, efficient and fast, a choice that combines style, practicality and professional touch. Thanks to the digital timer, it's possible to program the cooking times of each zone according to the foods you are preparing.

SOFIA PROFESSIONAL

INDUCTION FREESTANDING RANGE 36"

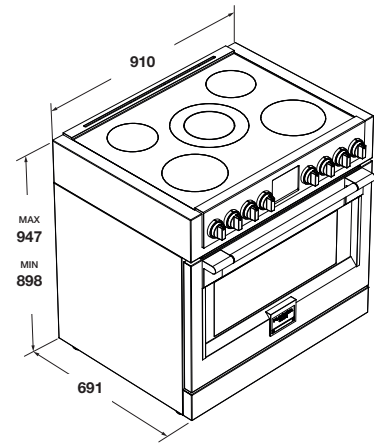


CODE ID



FSRC 3605 P MI ED 2F X

- Easy Clean Ceramic Glass
- Booster
- Dual Max
- Pan Detection System
- Residual Heat Sensor
- Soft Closing
- Self Clean Oven
- Multi-Level Cooking
- 1 Telescopic Rack
- Cool Touch Door
- Digital Controls
- Meat Probe
- Fast Pre-Heat



PROFESSIONAL COOKER 36"

Professional Digit Control

INDUCTION HOB

- 5 induction cooking zones
- 1 Dual Max Power Zone Ø 28 cm
- Glass ceramic surface
- Pan detection
- Booster on all cooking zones
- ON / OFF and residual heat indicators (H)
- Heating and low temperature functions

OVEN

- Electronic multifunction
- Digital timer and knobs
- Double internal ventilation
- Self-cleaning with PYROLYSIS
- Door with assisted closing
- Interior with black porcelain enamel
- 1 telescopic rack with total extraction
- 2 flat metal grids
- 1 enameled tray with anti-splash
- Internal lighting with 3 light points
- Internal capacity 161 liters

OPTIONAL ACCESSORIES

INDUKIT 4:
Kit of 4 inductor discs for cooking with non-specific pans for induction



STAINLESS STEEL
FSRC 3605 P MI ED 2F X



MATTE BLACK STEEL
FSRC 3605 P MI ED 2F MBK

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SOFIA PROFESSIONAL

INDUCTION FREESTANDING RANGE 30"



CODE ID



FSRC 3004 P MI ED 2F X

- Easy Clean Ceramic Glass
- Booster
- Pan Detection System
- Residual Heat Sensor
- Soft Closing
- Self Clean Oven
- Multi-Level Cooking
- 1 Telescopic Rack
- Cool Touch Door
- Digital Controls
- Meat Probe
- Fast Pre-Heat



PROFESSIONAL COOKER 30"

Professional Digit Control

INDUCTION HOB

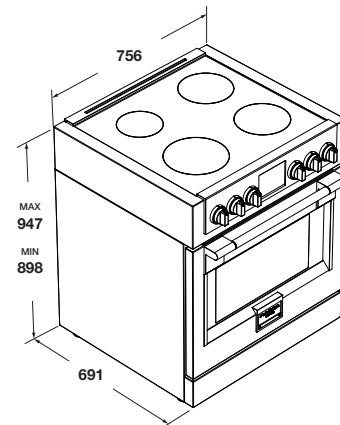
- 4 induction cooking zones
- Glass ceramic surface
- Pan detection
- Booster on all cooking zones
- ON / OFF and residual heat indicators (H)
- Heating and low temperature functions

OVEN

- Electronic multifunction
- Digital timer and knobs
- Double internal ventilation
- Self-cleaning with PYROLYSIS
- Door with assisted closing
- Interior with black porcelain enamel
- 1 telescopic rack with total extraction
- 2 flat metal grids
- 1 enameled tray with anti-splash
- Internal lighting with 3 light points
- Internal capacity 124 liters

OPTIONAL ACCESSORIES

INDUKIT 4:
Kit of 4 inductor discs for cooking with non-specific pans for induction



STAINLESS STEEL
FSRC 3004 P MI ED 2F X



MATTE BLACK STEEL
FSRC 3004 P MI ED 2F MBK

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PROFESSIONAL
OVEN



The combined power of built-in appliances allows you to achieve exceptional results while preparing your recipes and to discover new cooking methods, obtained through sizeable products which bring straight to your home the standards typical of professional-level cooking.

PROFESSIONAL



CODE ID

SELF-CLEANING BUILT-IN OVEN 30"

FSO 300 P TC 2F X



- Multi-Level Cooking
- Soft Closing
- Dual Convection
- Self Clean Oven
- 1 Telescopic Rack
- Cool Touch Doors
- Interior Lighting
- Fast Pre-Heat
- Meat Probe

PROFESSIONAL OVEN 30"
SELF-CLEANING ELECTRONIC
MULTIFUNCTIONAL

Finishing: Professional stainless steel

PERFORMANCE

- 11 cooking functions
- BOOST for quick achievement of the chosen temperature
- Double internal ventilation
- Self-cleaning by pyrolysis
- Energy efficiency class A

FEATURES

- 6 Digit Touch Control:
- Digital timer + steel knobs
- Interior with black porcelain enamel
- Interior lighting
- Internal capacity 124 liters

SAFETY

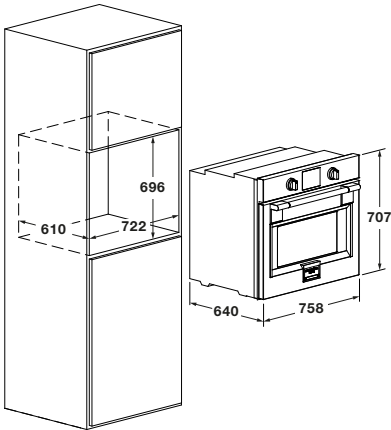
- Door with assisted closing
- Cold door (<50 ° C)
- Tangential ventilation of
- 2-speed cooling
- Safety lock function
- keypad and door
- Smoke catalysts

INCLUDED ACCESSORIES

- Meat probe
- 1 telescopic rack with total extraction
- 2 flat metal grids
- 1 enameled tray with anti-splash

MATCH WITH

Warming Drawer FPWD 3024 X



STAINLESS STEEL
FSO 300 P TC 2F X

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NEW

NEW

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WARMING
DRAWER

The warming drawer has a system of tangential ventilation that distributes the heat evenly on the inside. The knob temperature control is easy to locate and use. To avoid that your dishes move when opening or closing the drawer, there's a rubber mat that prevents them from moving. The drawer is mounted on frictioned rails that allow a soft closing.

PROFESSIONAL



WARMING DRAWER 30"

CODE ID

FPWD 3024 X



Sliding Telescopic Rails



Warming Function



Leavening



Slow Cooking



Thawing



Soft Closing

WARMING DRAWER

27 cm high front in Professional stainless steel
Capacity 60 liters
Opening with handle and soft closing
Total extraction

PERFORMANCE

Keeping cooked food at temperature
Thawing
Dough rising
Delicate cooking up to 85 ° C
Pre-heating dishes
Coffee cups pre-heating

FEATURES

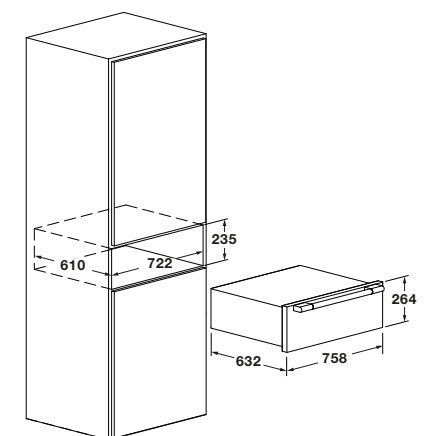
Internal shelf surface
in anti-slip material
Interior lighting
Ventilated
Adjustable thermostat from 30 ° C to 85 ° C
Operation indicator

INCLUDED ACCESSORIES

Telescopic guides
for sliding opening
Connection cable with plug

MATCH WITH

Oven FSO 300 P TC 2F X



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STAINLESS STEEL
FPWD 3024 X

NEW

FULGOR
MILANO

SOFIA 30 COMPACT OVENS

MICROWAVE

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 microwave oven in a perfect marriage with the look of your other Sofia built-in in appliances.

STEAM

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 in a perfect marriage with the look of your other Sofia built-in in appliances.



NEW

PROFESSIONAL



CODE ID

COMBINED MICROWAVE OVEN 30"

FPCMO 300 TEM X



- Creative
- Microwave Cooking
- Thawing
- True Convection
- Automatic Cooking
- Cool Touch Door
- Multi-Level Cooking

PROFESSIONAL 30" COMBINED MICROWAVE OVEN

Finishing: Professional stainless steel

PERFORMANCE

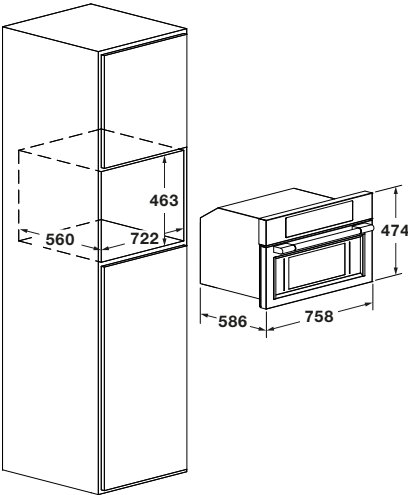
- 10 combined functions
- Automatic cooking
- Preselected and customizable recipes (weight and cooking time)
- Microwave mode (6 levels)
- Assisted ventilation mode
- Combined cooking mode
- Microwave and grill mode
- Thawing by time and weight

FEATURES

- Microwave, convection and combined
- Interior in stainless steel
- Quick access menu
- Automatic programs

INCLUDED ACCESSORIES

- Chromed grid
- Stainless steel tray



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STAINLESS STEEL
FPCMO 300 TEM X

NEW

PROFESSIONAL



CODE ID

COMBINED STEAM OVEN 30"

FPCSO 300 TEM X



- Creative
- Steam Cooking
- Steam Limescale Filter
- True Convection
- Automatic Cooking
- Cool Touch Door
- Multi-Level Cooking
- Meat Probe

PROFESSIONAL 30" COMBINED STEAM OVEN

Finishing: Professional stainless steel

PERFORMANCE

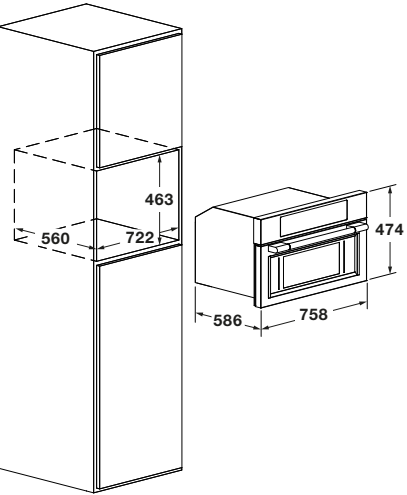
- 12 functions
- Automatic cooking
- Preselected and customizable recipes (weight and cooking time)
- Combined cooking functions
- Steam recovery cycle
- CLEAN, assisted cleaning cycle for inside the oven and steam circuit

FEATURES

- Steam, convection and combined steam
- Interior in stainless steel
- Quick access menu
- Automatic programs
- Steam generator

INCLUDED ACCESSORIES

- Meat probe
- Chromed grid
- Stainless steel tray



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STAINLESS STEEL
FPCSO 300 TEM X

NEW

NEW

FULGOR
MILANOPROFESSIONAL
30 COFFEE
MACHINE

Our built-in coffee machine is your stay-at-home barista: from storing coffee beans to grinding fresh beans for brewing, to automatically keeping coffee dregs in its waste tray. Enjoy barista-style coffee, from espresso to cappuccino, and your favorite American at the touch of a button right at home. This easy-to-use, made in Italy, professional-quality unit is the perfect addition to your Fulgor Milano cooking products. With the addition of the unique 30" Pro frame kit, it matches perfectly with the other Sofia built-in Professional products.

PROFESSIONAL



COFFEE MACHINE 30"

CODE ID

FCM 4500 TF BK
F6PTK30BC

Touch Control



LED Lighting



Boiling Water



Automatic Coffee Grinder



Cappuccino Maker



Automatic Cleaning



Push Opening

COFFEE MACHINE

FEATURES

TFT touch display
Coffee grinder
Coffee container (200 g)
1 1.8 l water container.
Ground coffee container
Removable dispenser for boiling water
and milk for cappuccino
Steam dispenser
Liquid collection basin
Opening with telescopic guides

SAFETY

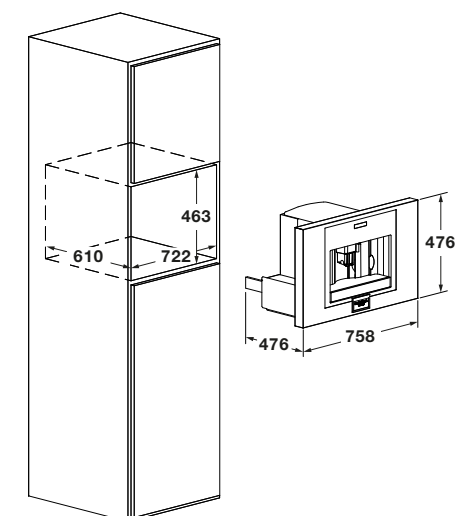
Adjustment for water hardness
Warning light for no water, no coffee
Cleaning cycle request light
Limescale filter replacement warning light

PERFORMANCE

30 Automatic programs
3 Coffee temperatures
Simultaneous alternating preparation, 2 cups
for 5 types of coffee (Extra strong, strong,
medium, light, very light)
5 types of cups (Espresso, short, medium,
large, jug)
Cappuccinatore
Steam delivery
Hot water supply (tea, infusions, herbal teas)
Stand-by (energy saving)

INCLUDED ACCESSORIES

Milk container
Telescopic racks
Power cable with plug



page



STAINLESS STEEL
FCM 4500 TF BK
F6PTK30BC

NOTE:

The Fulgor Milano badge is included in the Pro Frame Kit. Its installation / position is at the customer's discretion.

Coffee machine and Frame Pro Kit are sold separately with the following codes:

FCM 4500 TF BK Coffee Machine
F6PTK30BC Pro Frame Kit

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MILANO

PROFESSIONAL 36 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 coupled with the heavy-duty cast-iron grates, the matte burner basin, the steel knobs, and the control of power levels of the Crescendo gas burners from maximum to simmer, offer infinite possibilities to cook recipes like a chef.

PROFESSIONAL



CODE ID

GAS RANGE TOP 36"

FSRT 3606 G X



Heavy Duty Grates



Continuous Grate Surface



Crescendo Burner

SLOT-IN RANGETOP 36"

Finishing: professional stainless steel e
matt black enameled surface

PERFORMANCE

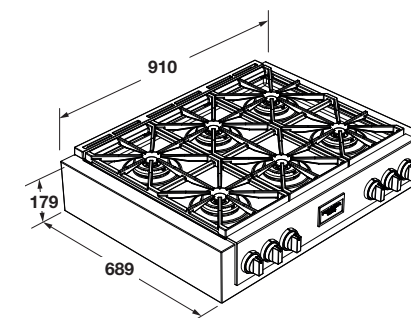
Natural gas supply with possibility
conversion to LPG
6 Gas Crescendo burners Dual controls
adjustable from 375 to 4500W (NG)
Flat surface with porcelain enamel
matt black

SAFETY

Electronic ignition
Gas detection and stop system

FEATURES

Professional cast iron grates
Professional steel knobs



STAINLESS STEEL
FSRT 3606 G X

ACCESSORIES
DATA SHEETS

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76

NEW

FULGOR
MILANO

PROFESSIONAL HOOD

48 | 36

VENTILATION

FEATURES

DOUBLE FAN ENGINE

With their double fan aluminum engine, these models have more than enough ventilation power to assist you effortlessly in every moment, reaching 1453 m3/h at the maximum ventilation speed.

TOUCH CONTROLS

They assure simplicity of use, precision and coordination between its settings.

PROFESSIONAL FILTERS

The labyrinth structured stainless steel filters grant the best ventilation performance while you're cooking, and with their included oil-gathering containers, they represent the optimal solution for easy maintenance and cleaning of the appliance.

LED LIGHTING

Two lateral LED bars assure a perfect lighting of the beneath cooking surface.



Complete your PROFESSIONAL products suite with our wall-mounted hood, available in two differently-sized versions, designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. Two powerful fan engines, integrated by Pro Baffle filters, quietly whisk away the effects of your culinary adventures. LED illumination bars light evenly your cooking surface.

NEW

PROFESSIONAL



CODE ID

FPRHD 482 TC X

HOOD 48"



- Timer
- Wall - Hung Installation
- Suction
- Filtering
- Timer Automatic Off
- LED Lighting
- Professional Filters

WALL HOOD 48"

Energy Class: B

PERFORMANCE

Suction power up to 1453 m³/h
Sound power from 48 to 73 dBa
2 Motor
4 suction levels
Auto-off

FEATURES

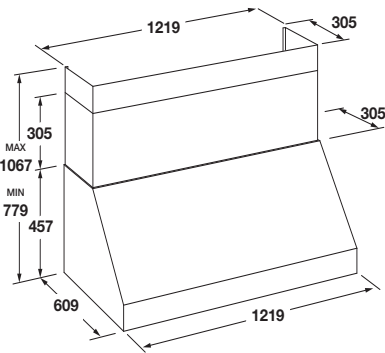
Soft touch controls
LED lighting
Labyrinth stainless steel grease filters
Nominal power 550 W
Minimum air outlet Ø 200 mm
Air non-return valve (suction)

INCLUDED ACCESSORIES

Power cord and plug

OPTIONAL ACCESSORIES

Chimney extension : FPRHD 482 KIT
Set of 2 HP filters for filtering version: FCHF 22



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ACCESSORIES	67
DATA SHEETS	77



STAINLESS STEEL
FPRHD 482 TC X



MATTE BLACK STEEL
FPRHD 482 TC MBK

NEW

PROFESSIONAL



CODE ID

FPRHD 362 TC X

HOOD 36"



- Timer
- Wall - Hung Installation
- Suction
- Filtering
- Timer Automatic Off
- LED Lighting
- Professional Filters

WALL HOOD 36"

Energy class: B

PERFORMANCE

Suction power up to 1453 m³/h
Sound power from 48 to 73 dBa
2 Motor
4 suction levels
Auto-off

FEATURES

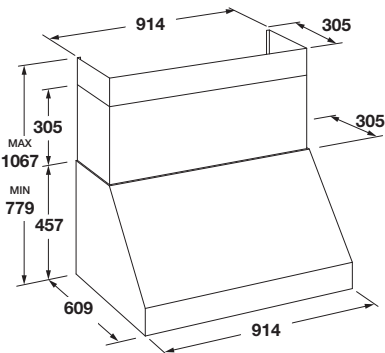
Soft touch controls
LED lighting
Labyrinth stainless steel grease filters
Nominal power 550 W
Minimum air outlet Ø 200 mm
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INCLUDED ACCESSORIES

Power cord and plug

OPTIONAL ACCESSORIES

Chimney extension : FPRHD 362 KIT
Set of 2 HP filters for filtering version: FCHF 23



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STAINLESS STEEL
FPRHD 362 TC X



MATTE BLACK STEEL
FPRHD 362 TC MBK

PROFESSIONAL CLEANING



ELECTRONIC CONTROLS

The control panel allows the programming and adjustment of the washing cycles immediately visible on the digital display next to the controls.

THIRD BASKET

For a better distribution of dishes, pans, and cutlery, there is a third basket positioned in the upper part of the appliance which can accommodate the cutlery to be washed.

LOW ENERGY CONSUMPTION

Designed for better delivery of detergents, facilitating and improving washing performance.

STAINLESS STEEL BASKETS

The two main baskets are made of stainless steel, for greater strength and solidity, covered by a protective layer to reduce noise.

AESTHETIC

The design of the door and handle, in joint with the stainless finishing, are the main features of this Professional line product. A Fulgor Milano badge is included with the Pro Handle Kit.

SAFETY

The AquaProtekt system prevents damages caused by water leakage. There are also water level sensors.

PROFESSIONAL

BUILT-IN DISHWASHER 60"



BUILT-IN DISHWASHER

Width 60 cm
Stainless steel door with handle
13 place settings
Soft touch controls with display on the top of the door

FEATURES

Balanced door
Double-pivot hinge with toe kick from 105 to 175 mm
Basket system with handle
Lower basket load dishes up to 30 cm of diameter
External LED for detecting operation status
Predisposition for multi-tablet detergents
Salt and rinse aid reset indicator
Water softener
Possibility of connection to hot water (max 60 ° C): reduces by 30% the consumption of electricity

PROGRAMS

10 programs
5 temperatures: 38° - 45° - 55° - 65° - 70° C
Delayed start ½ to 24 hours
Door opening at the end of the cycle

SPECIAL PROGRAMS

Half Load (distributed as an option)
Disinfection
Intensive washing of pots
Residual heat drying

SAFETY

AquaProtekt
Water leakage protection
Water level sensors in the tank



STAINLESS STEEL
FPDW 82103 XX

NOTE:

The Fulgor Milano badge is included in the Pro Handle Kit. Its installation / position is at the customer's discretion.








Dishwasher and Pro Handle Kit are sold separately with the following codes:

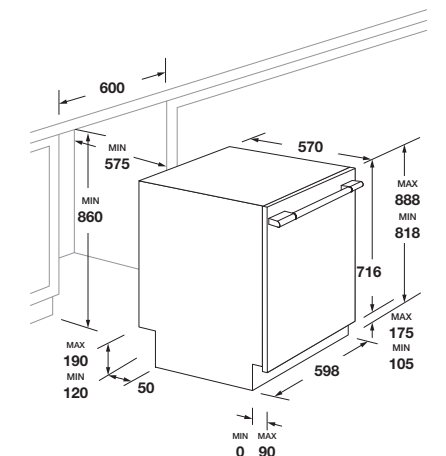
FPDW 82103 XX Dishwasher
FPDW HNDKT Pro Handle Kit

NEW

CODE ID

FPDW 82103 XX
FPDW HNDKT

-  Digital Commands
-  Delayed Start
-  1/2 Load Cycle
-  Steel Tub
-  Crystal Cycle
-  Fast Wash Cycle
-  A+++ Energy Efficiency Class



page

DATA SHEETS

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NEW

FULGOR
MILANO

PROFESSIONAL OUTDOOR BBQ

OUTDOOR COOKING

Grilling, cooking, roasting meats, fish or vegetables open air in your garden, by the pool, or on a large terrace: these are the possibilities offered by our OUTDOOR line.



NEW

OUTDOOR BBQ

PROFESSIONAL

CLEANING AND MAINTENANCE

Thanks to its structure and cooking surfaces in stainless steel, our barbecue is easy to clean and to maintain. Stainless steel is an ideal material, since it offers an igienic surface and it doesn't alter the taste of food to which comes in contact. Each element is easy to disassemble. Plate and griddles are easy to remove.

TEPPANYAKI

The Teppanyaki surface allows you to cook directly on its surface both vegetables and shellfish without the need of adding any condiment. The Teppanyaki - griddles configuration can be rearranged according to your needs, moving also the deflectors positioned over the flame beaneath the griddles.

GRILLING

The large steel griddles supplied with the barbecue allow you to cook large portions of meat or fish, based on what you need. As on request accessory is available cast-iron griddles.

LIDS

Two possible options: a standard lid, which protects the cooking surface after cooking, and a high lid that allows you to cook roasts with heat maintenance inside, equipped with a thermometer and a large handle.

SAFETY

No electrical wiring needed, just a battery for lighting the burners; the gas burners are equipped with a Flame-out Sensing valve.

METAL KNOBS

Robust and sizable brushed metal knobs ensure easy handling and precise control while cooking.

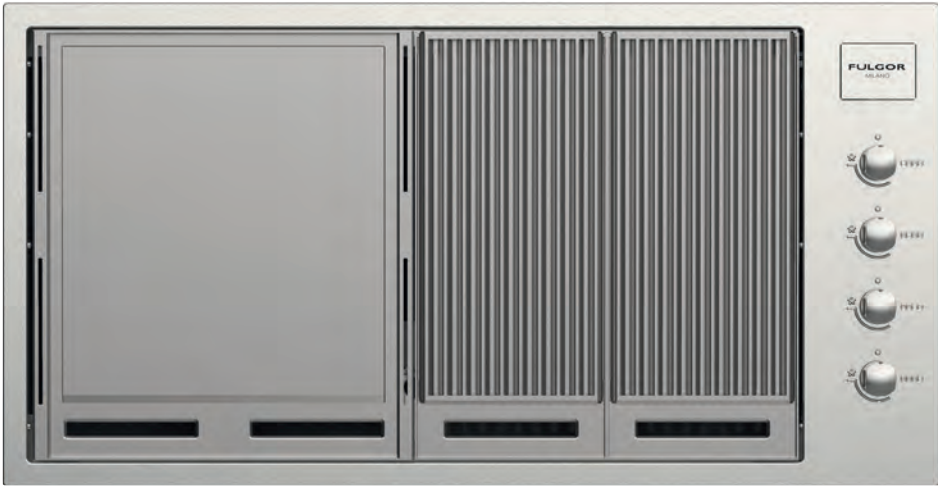
OUTDOOR

100 GAS BARBECUE

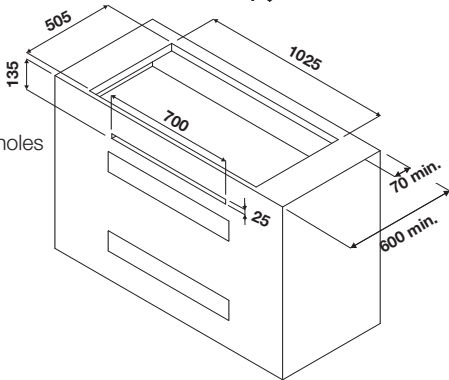
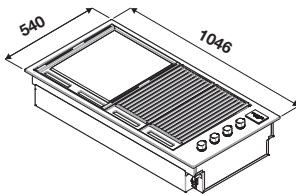
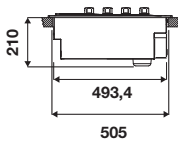
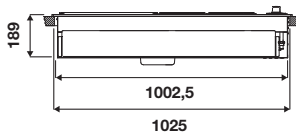


CODE ID

FOBQ 1000 G X



- Gas supply
- Gas safety
- Teppanyaki
- Grill
- Stainless steel griddles



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STAINLESS STEEL
FOBQ 1000 G X

OUTDOOR

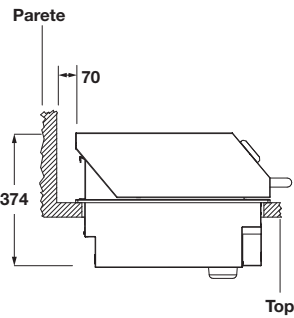
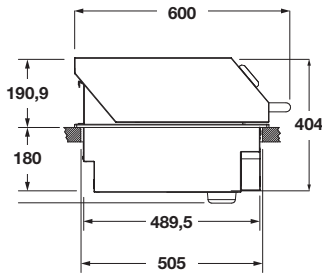
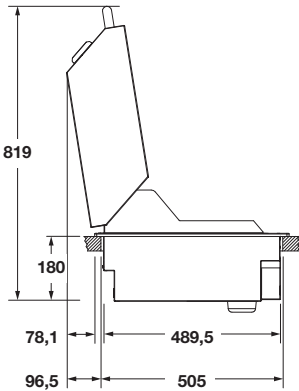
HIGH LID

CODE ID

FOBQ HL 1000 X



HIGH LID
AISI 316 stainless steel
For roasting and keep warm
External thermometer for detection of the cooking temperature
Tubular steel handle



STAINLESS STEEL
FOBQ HL 1000 X

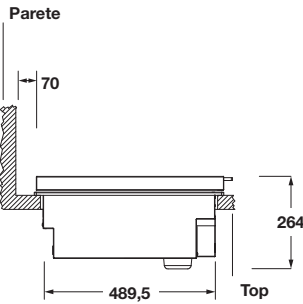
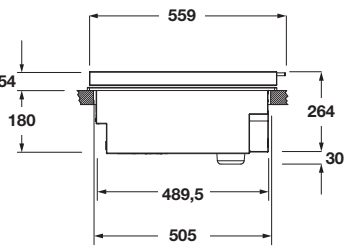
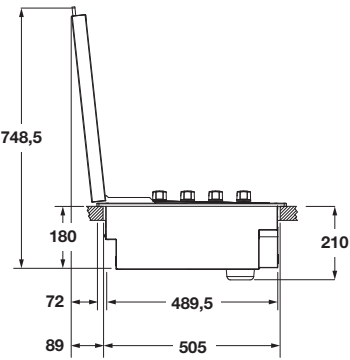
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STANDARD LID

FOBQ LL 1000 X



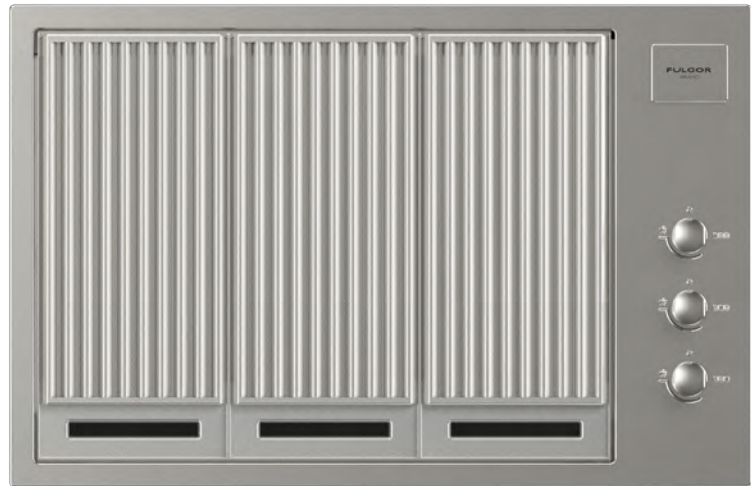
STANDARD LID
AISI 316 stainless steel
Flat metal handle



STAINLESS STEEL
FOBQ LL 1000 X

OUTDOOR

80 GAS BARBECUE

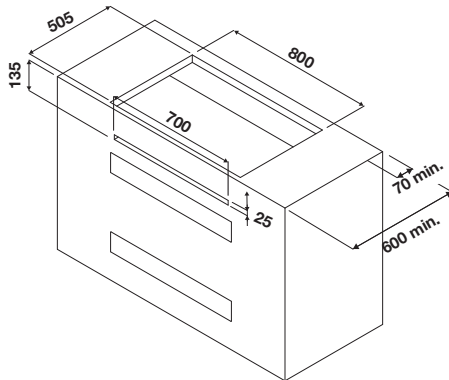
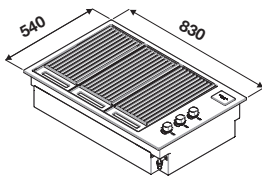
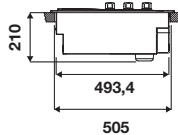
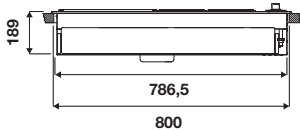


NEW

CODE ID

FOBQ 803 G X

- Gas supply
- Gas safety
- Grill
- Stainless steel griddles



OUTDOOR GAS BARBECUE

AISI 316 stainless steel

PERFORMANCE

3 tubular gas burners, in line,
usable with both NG and LPG,
Total power 11.4 kW
Grilling and roasting

FEATURES

Metal knobs with lateral position
Electronic ignition (with battery)
3 stainless steel grids (split)
Removable grease collector,
oil and cooking residues.

SAFETY

GasProtekt
Gas detection and stop system

OPTIONAL ACCESSORIES

FOBQ 601 TY G X Gas Teppanyaki 60
FOBQ LL 800 X Standard lid
FOBQ HL 800 X High lid for roasting

Grill and teppanyaki are also available
in cast iron

FOBQ GRT CAST Two cast iron griddles
FOBQ GRT H CAST Two cast iron griddles with holes
FOBQ TY CAST Cast iron Teppanyaki



STAINLESS STEEL
FOBQ 803 G X

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OUTDOOR

HIGH LID

NEW

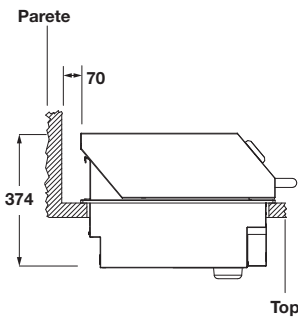
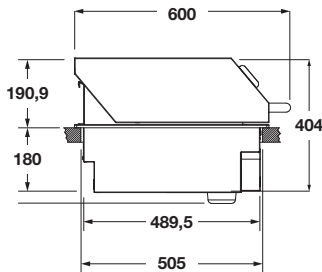
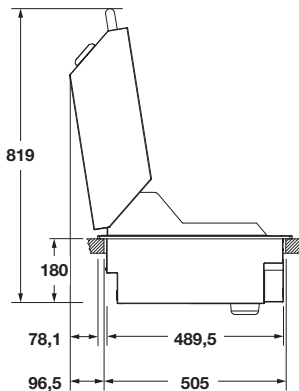
CODE ID

FOBQ HL 800 X



HIGH LID

AISI 316 stainless steel
For roasting and
keep warm
External thermometer
for detection of the
cooking temperature
Tubular steel handle



STAINLESS STEEL
FOBQ HL 800 X

NEW

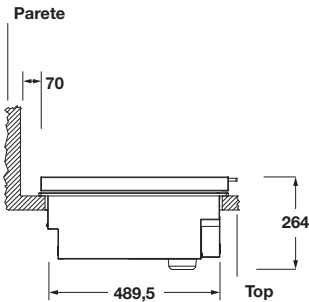
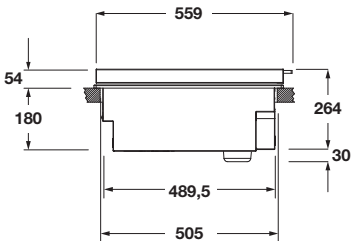
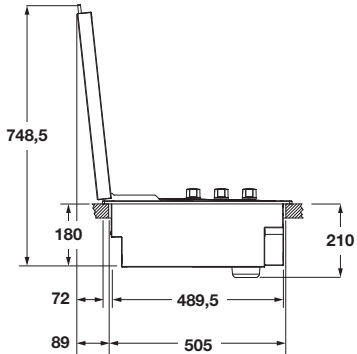
CODE ID

FOBQ LL 800 X



STANDARD LID

AISI 316 stainless steel
Flat metal handle



STAINLESS STEEL
FOBQ LL 800 X

OUTDOOR

60 GAS BARBECUE

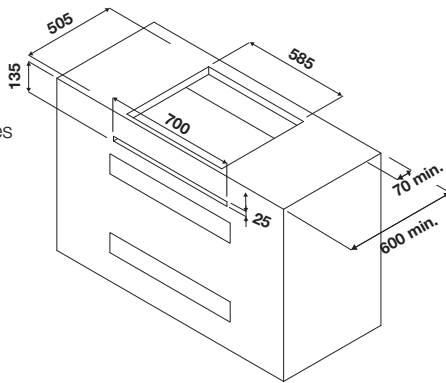
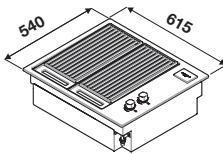
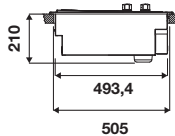
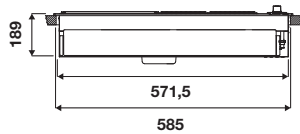


NEW

CODE ID

FOBQ 602 G X

- Gas supply
- Gas safety
- Grill
- Stainless steel griddles



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STAINLESS STEEL
FOBQ 602 G X

OUTDOOR

60 GAS TEPPANYAKI

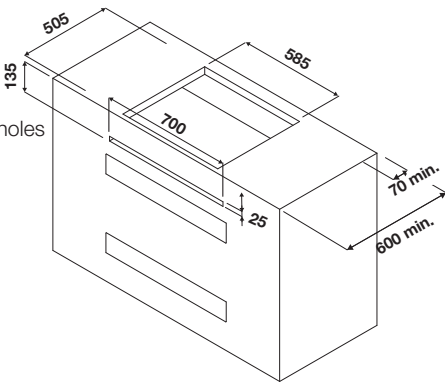
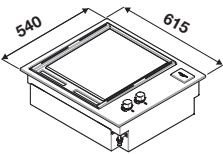
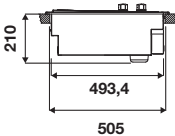
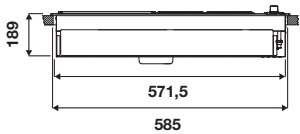


NEW

CODE ID

FOBQ 601 TY G X

- Gas supply
- Gas safety
- Grill
- Teppanyaki



page

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STAINLESS STEEL
FOBQ 601 TY G X

NEW

NEW

OUTDOOR

CODE ID

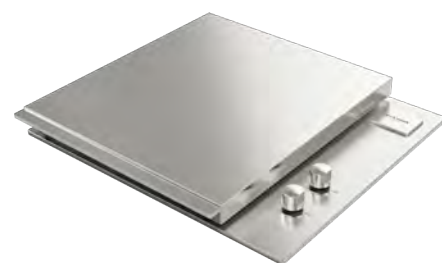
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HIGH LID

FOBQ HL 600 X

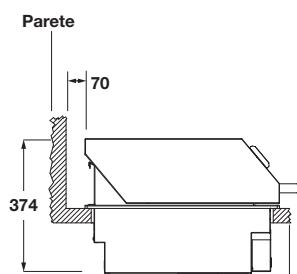
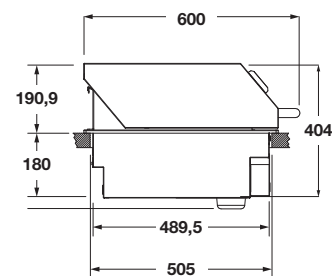
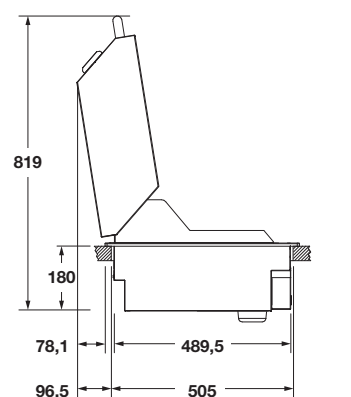
STANDARD LID

FOBQ LL 600 X



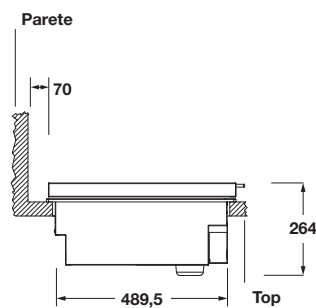
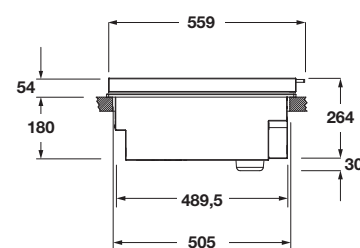
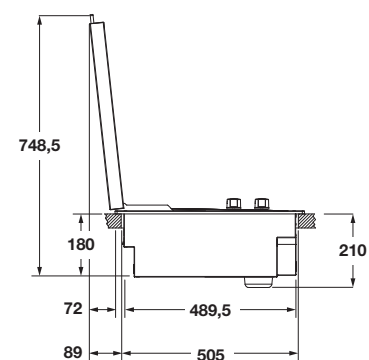
HIGH LID

AISI 316 stainless steel
For roasting and
keep warm
External thermometer
for detection of the
cooking temperature
Tubular steel handle

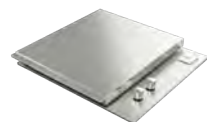


STANDARD LID

AISI 316 stainless steel
Flat metal handle



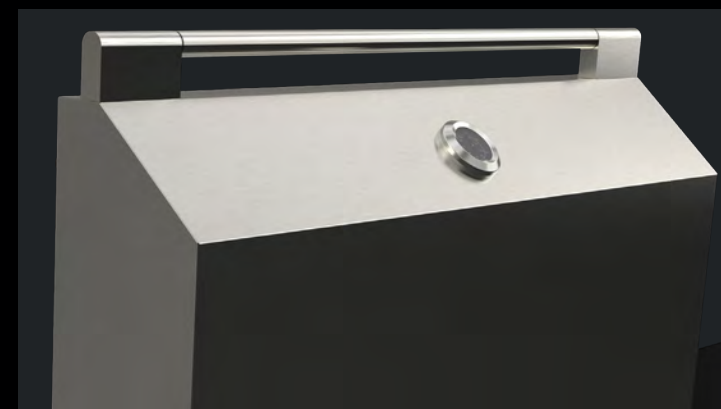
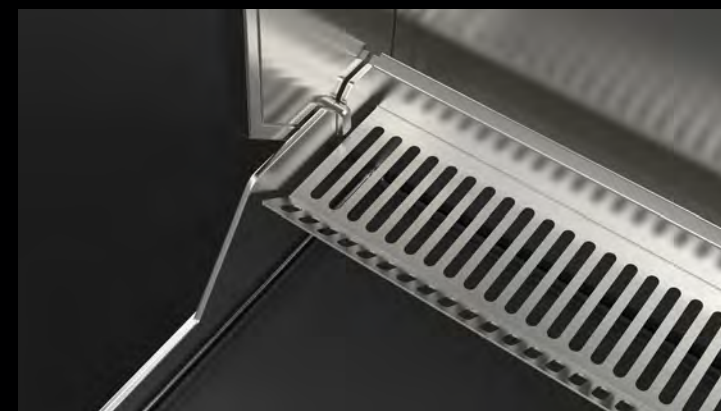
STAINLESS STEEL
FOBQ HL 600 X



STAINLESS STEEL
FOBQ LL 600 X



BBQ PROFESSIONAL CAST-IRON ACCESSORIES



PROFESSIONAL OUTDOOR BBQ

MATTE BLACK FINISH

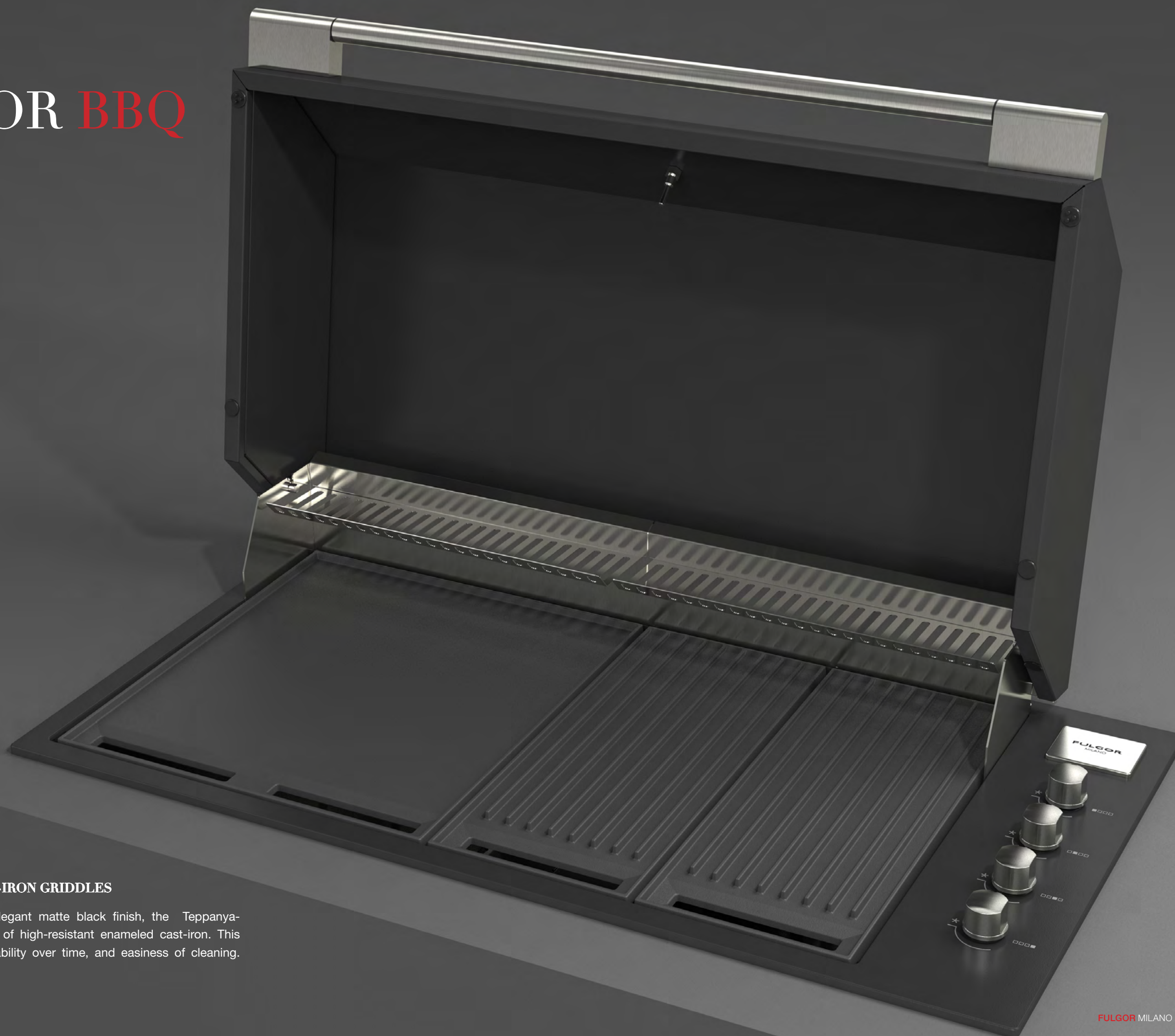
The matte black enamel gives a unique style to this barbecue and to its matchable lids.

ERGONOMIC CONTROLS

Its durable metal knobs and lid handles are easy to use and allow to perfectly control both the cooking process and the opening of the lids.

TEPPANYAKI PLATE AND CAST-IRON GRIDDLES

In this new barbecue version, its elegant matte black finish, the Teppanyaki plate, and the griddles are made of high-resistant enameled cast-iron. This grants perfect cooking of food, durability over time, and easiness of cleaning.



OUTDOOR

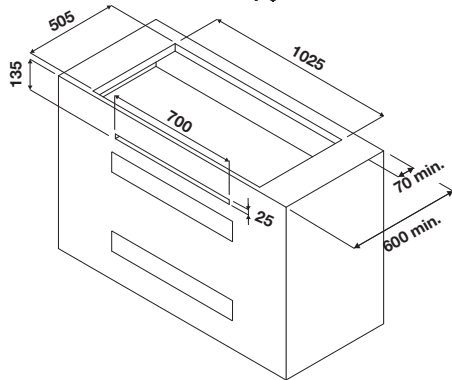
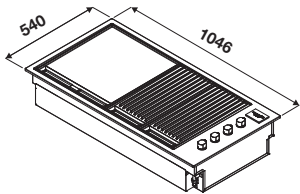
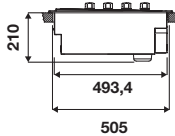
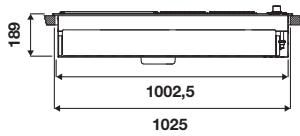
100 GAS BARBECUE



CODE ID

FOBQ 1000 G MBK

- Gas Supply
- Gas Safety
- Teppanyaki
- Grill
- Cast Iron griddles



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MATTE BLACK
FOBQ 1000 G MBK

CODE ID

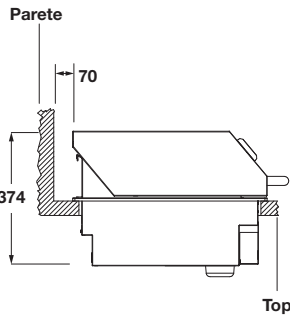
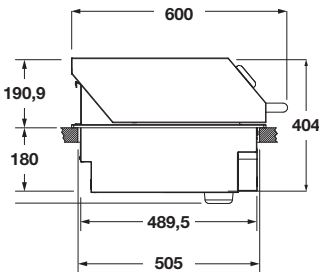
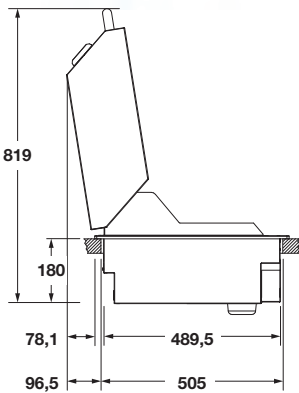
HIGH LID

FOBQ HL 1000 MBK



HIGH LID

Matte black steel
For roasting and
keep warm
External thermometer
for detection of the
cooking temperature
Tubular steel handle



MATTE BLACK
FOBQ HL 1000 MBK

CODE ID

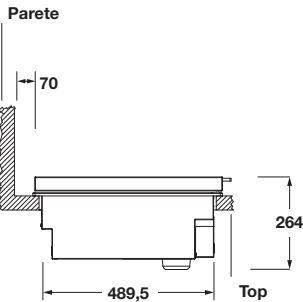
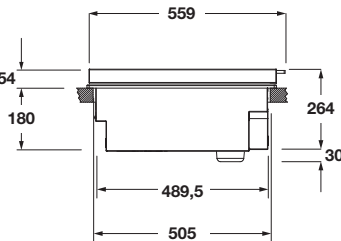
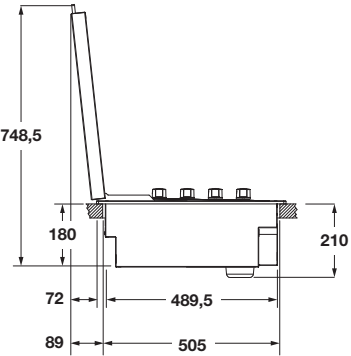
STANDARD LID

FOBQ LL 1000 MBK



STANDARD LID

Matte black steel
Metal steel handle



MATTE BLACK
FOBQ LL 1000 MBK

OUTDOOR

80 GAS BARBECUE

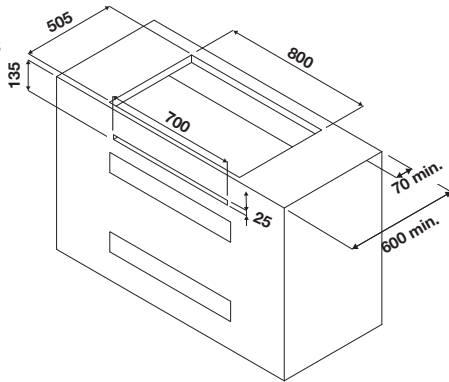
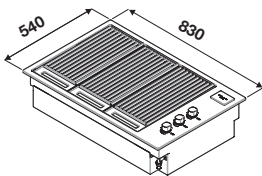
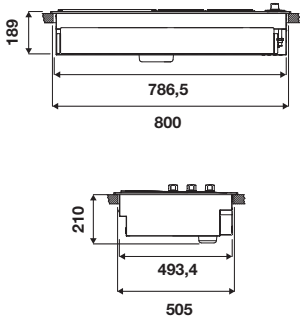


NEW

CODE ID

FOBQ 803 G MBK

- Gas supply
- Gas safety
- Grill
- Cast Iron griddles



OUTDOOR GAS BARBECUE

Matte black enameled

PERFORMANCE

3 tubular gas burners, in line,
usable with both NG and LPG,
Total power 11.4 kW
Grilling and roasting

FEATURES

Metal knobs with lateral position
Electronic ignition (with battery)
3 cast iron grids
Removable grease collector,
oil and cooking residues.

SAFETY

GasProtekt
Gas detection and stop system

OPTIONAL ACCESSORIES

FOBQ GRT CAST Two cast iron griddles
FOBQ GRT H CAST Two cast iron griddles with holes
FOBQ TY CAST Cast iron Teppanyaki
FOBQ LL 800 MBK Standard cover
FOBQ HL 800 MBK High lid for roasting

Grill and teppanyaki are also available
in stainless steel

FOBQ GRT X Two stainless steel griddles
FOBQ TY X Stainless steel Teppanyaki



MATTE BLACK
FOBQ 803 G MBK

ACCESSORIES	68
DATA SHEETS	85

OUTDOOR

HIGH LID



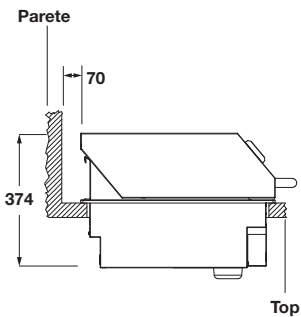
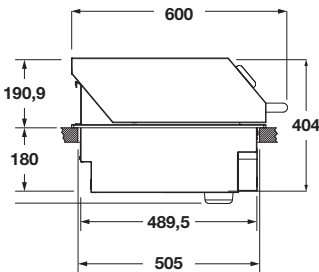
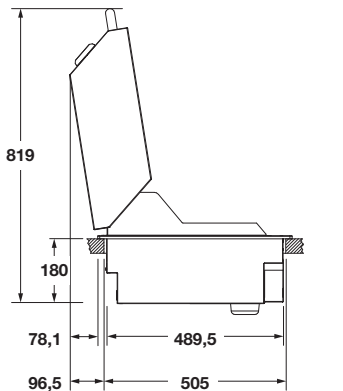
NEW

CODE ID

FOBQ HL 800 MBK

HIGH LID

Matte black steel
For roasting and
keep warm
External thermometer
for detection of the
cooking temperature
Tubular steel handle



MATTE BLACK
FOBQ HL 800 MBK

NEW

CODE ID

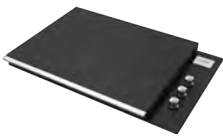
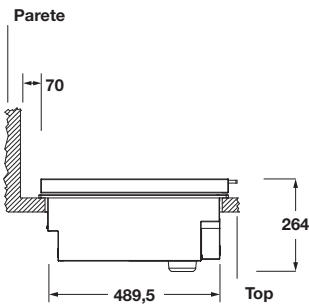
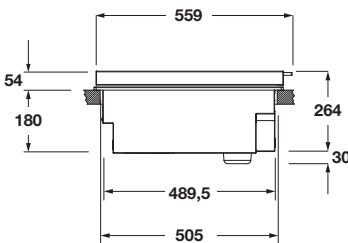
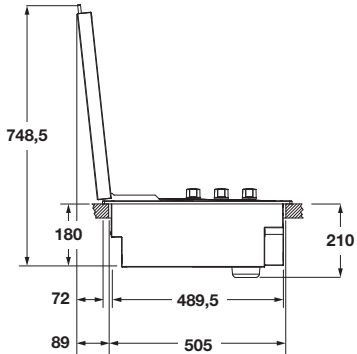
FOBQ LL 800 MBK

STANDARD LID



STANDARD LID

Matte black steel
Flat metal handle



MATTE BLACK
FOBQ LL 800 MBK

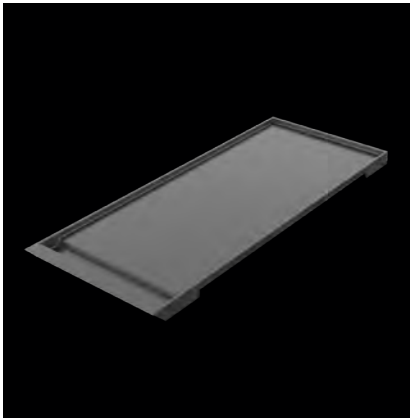


FULGOR
MILANO

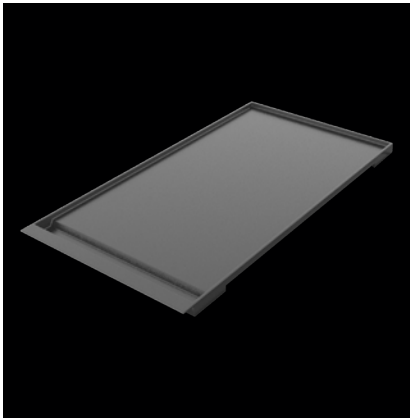
ACCESSORIES ON REQUEST

ACCESSORIES FOR GAS RANGES

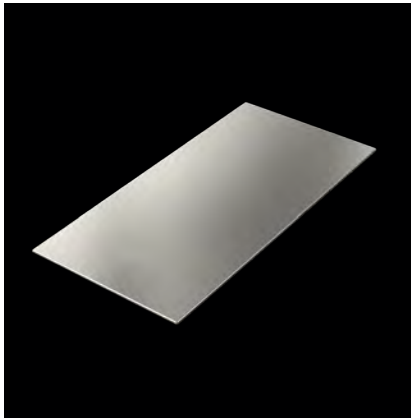
ACCESSORIES ON REQUEST



Cast iron plate 36"
CODE **FM GRID 36**



Cast iron plate 30"
CODE **FM GRID 30**



Teppanyaki in stainless steel (trilaminate)
CODE **TY PLATE X**



Cat-iron WOK adapter
CODE **FMWOK**



Adapter for low temperature cooking
CODE **FMSIM**

ACCESSORIES FOR RANGES AND OVENS

ACCESSORIES ON REQUEST



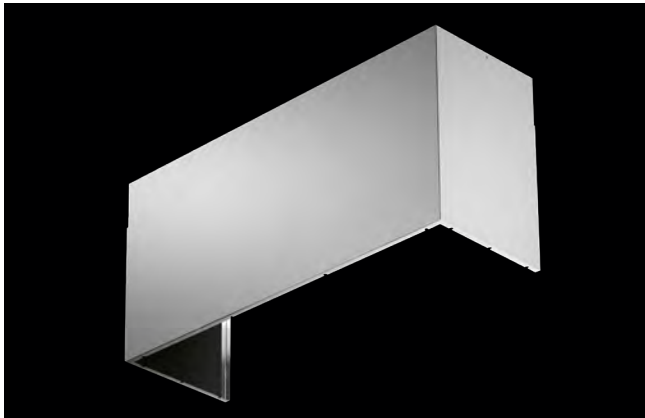
Telescopic rack 36"
CODE **FMTRP36**



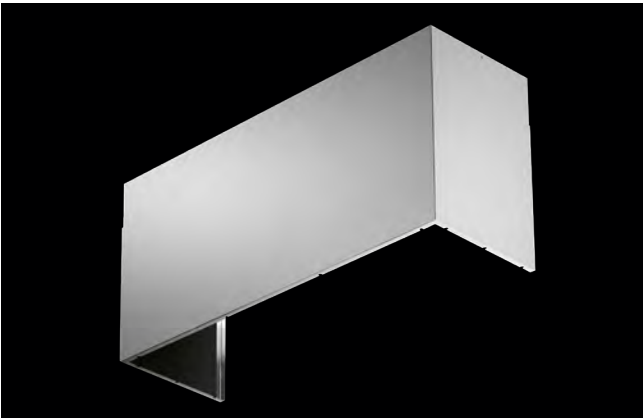
Telescopic rack 30"
CODE **FMTRP30**

VENTILATION ACCESSORIES

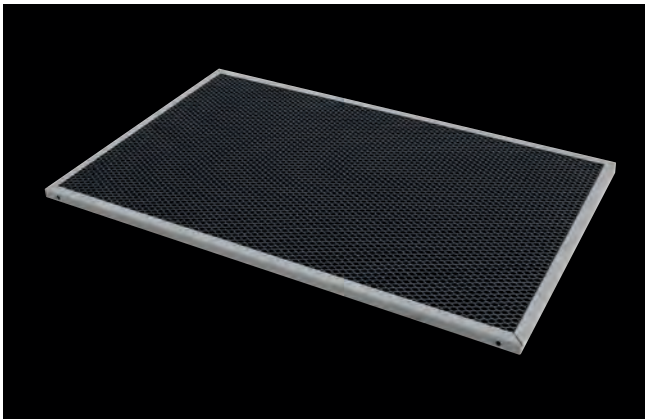
ACCESSORIES ON REQUEST



Chimney KIT for hood 48"
Stainless steel kit CODE **FPRHD 482 KIT X**
Matte black kit CODE **FPRHD 482 KIT MBK**



Chimney KIT for hood 36"
Stainless steel kit CODE **FPRHD 362 KIT X**
Matte black kit CODE **FPRHD 362 KIT MBK**



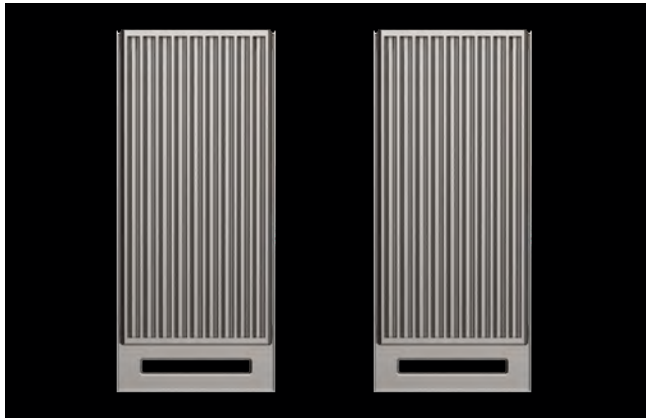
Carbon filter kit for hood 36" CODE **FCHF 23**
Carbon filter kit for hood 48" CODE **FCHF 22**

ACCESSORIES FOR INDUCTION RANGES

ACCESSORIES ON REQUEST



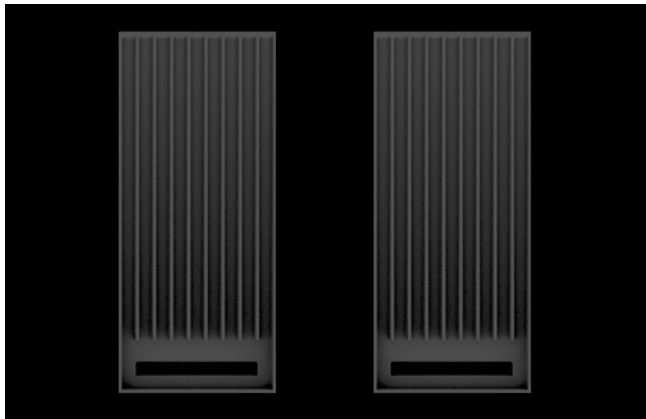
Trilaminate inductors for non-specific induction pans
CODE **INDUKIT4**



Two stainless steel griddles
CODE **FOBQ GRT X**



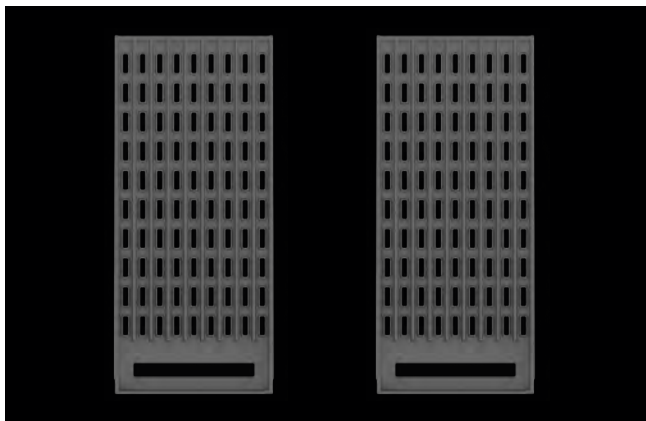
Stainless steel Teppanyaki
CODE **FOBQ TY X**



Two cast iron griddles
CODE **FOBQ GRT CAST**



Cast iron Teppanyaki
CODE **FOBQ TY CAST**



Two cast iron griddles with holes
CODE **FOBQ GRT H CAST**

FULGOR
MILANO

DATA SHEETS

PROFESSIONAL

COOKING



FSRC 4807 2 P MK 2F ...	
Type	Free standing range 48"
Finishing	... X Stainless steel ... MBK Matte Black
Interiors	Ultra Black Piro
COOKING HOB	
Supply	Gas
Crescendo / Tubular Burner	6 / 1 x 500 - 3500 W
Gas Power (min-Max)	2 x 450 - 4500 W / 4 x 450 - 4000 W
Gas safety	•
Grids / Cast iron plate n.	3 / 1
Cooking surface	Enameled matte black
OVENS	
Typology	Electronic multifunction
Double ventilation / Thermo-ventilated	Main / Accessory
Energy efficiency class	A
Capacity (liters)	124 +76 L
Forced cooling	•
Functions n.	11
PERFORMANCE	
Max cooking temperature / Classic pizza	290° C / 350° C
Pyrolysis temperature	460° C
Self-cleaning	•
COMMANDS	
Control system	Creactive with knobs
Recipes	•
Automatic shutdown	•
Booster	•
Meat probe	Main oven
SAFETY	
Door lock (during pyrolysis)	•
Cold door / Glass n.	• / 4
Door with soft closing	•
ACCESSORIES	
Lighting (Halogen 20 W) n.	3 + 2
Flat grids n.	2 + 2
Telescopic grid n.	1 + 1
Trays n. / Type	1 / enameled tray
Round grid n.	1
Baking stone n.	1
Pizza shovel	•
POWER RATING / GAS	
Max electrical power (W)	7000 W
Voltage / Frequency (V - Hz)	220 - 240 / 380 - 415 V • 2N ~ 50-60 Hz
Types of gas	NG - LPG
Cord	-
Plug	-
DIMENSIONS	
Width mm	1216
Height (min - Max) mm	898 - 947
Depht (mm)	691

PROFESSIONAL

COOKING



FSRC 3606 P MG ED 2F ...		FSRC 3606 GG ED 2F ...	
Type	Free standing range 36"	Free standing range 36"	
Finishing	... X Stainless steel ... MBK Matte Black	... X Stainless steel ... MBK Matte Black	
Interiors	Ultra Black Piro	Ultra Black Piro	
COOKING HOB			
Supply	Gas	Gas	
Crescendo / Tubular burners	6	6	
Gas Power (min-Max)	375 - 4500 W	375 - 4500 W	
Gas safety	•	•	
Grids	3	3	
Cooking surface	Matte black	Matte black	
OVEN			
Typology	Electronic multifunction	Gas	
Double ventilation / Thermo-ventilated	•	•	
Energy efficiency class	A	A	
Capacity (liters)	161 L	161 L	
Forced cooling	•	•	
Functions n.	11	3	
PERFORMANCE			
Max cooking temperature	290° C	290° C	
Pyrolysis temperature	460° C	-	
Self-cleaning	•	-	
COMMANDS			
Control system	Digital display with knobs	Digital display with knobs	
Recipes	-	-	
Automatic shutdown	•	-	
Booster	•	-	
Meat probe	•	-	
SAFETY			
Door lock (during pyrolysis)	•	-	
Cold door / Glass n.	• / 4	• / 4	
Door with soft closing	•	•	
ACCESSORIES			
Lighting (Halogen 20 W) n.	3	3	
Flat grids n.	2	2	
Telescopic grid n.	1	1	
Trays n. / Type	1 / enameled drip pan	1 / enameled drip pan	
POWER RATING / GAS			
Max electrical power (W)	3700 W	200 W	
Voltage / Frequency (V - Hz)	230 - 50	230 - 50	
Types of gas	NG - LPG	NG - LPG	
Cord	•	•	
Plug	Schuko	Schuko	
DIMENSIONS			
Width mm	910	910	
Height (min - Max) mm	898 - 947	898 - 947	
Depht (mm)	691	691	

PROFESSIONAL

COOKING



	FSRC 3605 P MI ED 2F ...	FSRC 3004 P MI ED 2F ...
Type	Free standing range 36"	Free standing range 30"
Finishing	... X Stainless steel ... MBK Matte Black	... X Stainless steel ... MBK Matte Black
Interiors	Ultra Black Piro	Ultra Black Piro
COOKING HOB		
Supply	Induction	Induction
Surface	CeraBlack	CeraBlack
Pan detector / Safety lock	• / •	• / •
Cooling with fans	•	•
Power Levels	1 - 9	1 - 9
45 ° C melting function	•	•
Slow cooking at 70 ° C	•	•
Booster for each zone	•	•
Residual heat detector H.	•	•
Error code indicator	•	•
INDUCTION COOKTOP FEATURES		
Left front power (min - Max) (W)	Ø 230 mm 2300 - 3700 W	Ø 230 mm 2300 - 3700 W
Rear left power (min - Max) (W)	Ø 165 mm 1850 - 3000 W	Ø 165 mm 1400 - 2200 W
DUAL MAX power (min - Max) (W)	Ø 280 mm 3000 - 5500 W	-
Central power (min - Max) (W)	Ø 200 mm 1850 - 2600 W	-
Right front power (min - Max) (W)	Ø 230 mm 2300 - 3700 W	Ø 200 mm 1850 - 3000 W
Rear right power (min - Max) (W)	Ø 200 mm 1850 - 3000 W	Ø 200 mm 1850 - 3000 W
OVEN		
Typology	Electronic multifunction	Electronic multifunction
Double internal ventilation	•	•
Energy efficiency class	A	A
Capacity (liters)	161 L	124 L
Forced cooling	•	•
Functions n.	11	11
PERFORMANCE		
Maximum cooking temperature	290° C	290° C
Pyrolysis temperature	460° C	460° C
Thermo-ventilated	•	•
Self-cleaning	•	•
COMMANDS		
Control system	Digital display with knobs	Digital display with knobs
Automatic shutdown	•	•
Booster / Meat probe	• / •	• / •
SAFETY		
Door lock (during pyrolysis)	•	-
Cold door / Glass n. / Soft closing	• / 4 / •	• / 4 / •
ACCESSORIES		
Lighting (Halogen 20 W) n.	3	3
Flat grids / Telescopic n.	2 / 1	2 / 1
Trays n. / Type	1 / enameled drip pan	1 / enameled drip pan
POWER RATING		
Max electrical power (W)	3700 W	3700 W
Voltage / Frequency (V - Hz)	380 / 415 3N~ - 50 / 60	230 - 50
Cord / Plug	• / -	• / Schuko
DIMENSIONS		
Width mm	910	756
Height (min - Max) mm	898 - 947	898 - 947
Depht (mm)	691	691

PROFESSIONAL

BUILT-IN OVEN



FSO 300 P TC 2F X	
Type	Oven 30"
Finishing	Stainless steel
Interiors	Ultra Black Piro
FEATURES	
Typology	Electronic multifunction
Double internal ventilation	•
Energy efficiency class	A
Capacity (liters)	124 L
Forced cooling	•
Functions n.	11
PERFORMANCE	
Maximum cooking temperature	290° C
Pyrolysis temperature	460° C
Thermo-ventilated	•
Self-cleaning	• / •
COMMANDS	
Control system	Digital display with knobs
Automatic shutdown	•
Booster / Meat probe	• / •
SAFETY	
Door lock (during pyrolysis)	•
Cold door / Glass n. / Soft closing	• / 4 / •
ACCESSORIES	
Lighting (Halogen 20 W) n.	3
Flat grids / Telescopic n.	2 / 1
Trays n. / Type	1 / enameled drip pan
POWER RATING	
Max oven electric power (W)	3700 W
Voltage / Frequency (V - Hz)	230 - 50
Power cable / Plug	• / Schuko
DIMENSIONS	
Width mm	758
Height mm	707
Depth mm	640
Cut-out (W x H x D) mm	722 x 696 x 610

PROFESSIONAL

WARMING DRAWER



FPWD 3024 X	
Type	Built-in drawer 30 "
Finishing	Stainless steel
Interiors	Non-slip rubber mat
Opening with handle / Soft closing	• / •
Match with the oven	FSO 300 P TC 2F X
PERFORMANCE	
Maximum temperature	85° C
Slow cooking / Leavening	• / •
Reheating cooked food and dishes	•
COMMANDS	
On / off button	•
Thermostat / Fan assisted	• / •
Internal lighting	•
SAFETY	
Safe panel	•
POWER RATING	
Max oven electric power (W)	1100 W
Voltage / Frequency (V - Hz)	230 - 50
Power cable / Plug	• / •
DIMENSIONS	
Width mm	758
Height mm	264
Depth mm	632
Cut-out (W x H x D) mm	722 x 235 x 610

PROFESSIONAL

COMPACT OVEN



FPCMO 300 TEM X			FPCSO 300 TEM X		
Type	Combined Microwave		Combined Steam		
Finishing	Stainless steel		Stainless steel		
Temperature regulation	Electronic		Electronic		
FUNCTION					
Microwave / steam cooking	•/-		-/•		
Steam heating	-		•		
Microwave / steam convection	•		•		
Steam / circuit cleaning	-		•		
5 minutes steam	-		•		
Convection cooking	-		•		
Convection roast	•		•		
Convection grilling	•		•		
Cooking on the grill	•		•		
Eco convection cooking	-		•		
Recipes	•		•		
Oven lights	•		•		
COMMANDS					
Type of control	Creactive Extended		Creactive Extended		
Display	TFT 3.5"		TFT 3.5"		
Recipes menu	•		•		
Commands	Double Full Touch keyboard		Double Full Touch keyboard		
Languages	7		7		
FEATURES					
Quick manual preheating	-		•		
Probe	-		•		
12/24 clock format	•		•		
° C / ° F	•		•		
OVEN DOOR					
Cold door	•		•		
OVEN CAPACITY					
Gross capacity (liters)	34 L		34 L		
Interior: enamel	Stainless steel		Stainless steel		
Position of grids	3		3		
Lighting (Halogen 20 W) n.	1		1		
Upper heating element for grilling	1500 W (230 V)		1500 W (230 V)		
Steam generator	-		800 W (230 V)		
Lower element power	-		300 W (230 V)		
Convection element power	1500 W (230 V)		1500 W (230 V)		
ACCESSORIES					
Flat grids / Telescopic n.	1 / -		1 / -		
Stainless steel tray	•		•		
POWER RATING					
Max oven electric power (W)	3200 W		3200 W		
Voltage / Frequency (V - Hz)	220 - 40 / 50		220 - 40 / 50		
Power cable / Plug	• / Schuko		• / Schuko		
DIMENSIONS					
Width mm	758		758		
Height mm	474		474		
Depth mm	586		586		
Cut-out (W x H x D) mm	722 x 463 x 560		722 x 463 x 560		

PROFESSIONAL

COFFEE MACHINE



FCM 4500 TF BK + F6PTK30BC	
Type	Coffee Machine
Finishing	Stainless steel Trim Kit
PERFORMANCE	
Total functions n.	30
Automatic functions	Coffee, steam, boiling water
Programming	Full Touch TFT
Energy efficiency	A
Annual energy consumption kWh	45
Water tank capacity	1,8 L
Coffee container capacity	200 g
Coffee grinder with 13 levels adjustment	•
Coffee cups n.	2
Height-adjustable coffee dispenser 80-100 mm	•
Retractable dispenser for steam and hot water	•
Compartment LED lighting	•
Automatic descaling program	•
Integrated cleaning program	•
0.75 L milk container	•
Drip tray	•
Limescale filter warning light	•
Residual emptying warning light	•
Water reserve warning light	•
POWER RATING	
Max electrical power (W)	1350 W
Voltage / Frequency (V - Hz)	220 - 240 / 50 - 60
Power cord	•
Plug	Schuko
Pump pressure (bar)	15
DIMENSIONS	
Width mm	758
Height mm	476
Depth mm	476
Cut-out (W x H x D) mm	722 x 463 x 610

PROFESSIONAL

GAS RANGE TOP



FSRT 3606 G X	
Type	Slot-in range top 36"
Finishing	Stainless steel
FEATURES	
Supply	Gas
Dual Crescendo burners	6
Gas Power (min-Max)	375 - 4500 W
Gas safety	•
Cast iron grids n.	3
Cooking surface	Enameled matte black
COMMANDS	
Steel knobs	•
OPTIONAL ACCESSORIES	
Wok / slow cooking adapter	• / •
POWER RATING	
Max electrical power (W)	20 W
Voltage / Frequency (V - Hz)	230 - 50
Types of gas	NG - LPG
Alimentation cable	•
Plug	Schuko
DIMENSIONS	
Width mm	910
Height mm	179
Depth mm	689
Cut-out (W x H x D) mm	914 x 179 x 610-650

PROFESSIONAL

HOOD



FPRHD 482 TC ...		FPRHD 362 TC ...
Type	Wall hood 48"	Wall hood 36"
Finishing	... X Stainless steel ... MBK Matte black	... X Stainless steel ... MBK Matte black
FEATURES		
Energy efficiency class	B	B
Levels of aspiration	4	4
Auto shutdown	•	•
Grease filter saturation indicator	•	•
Type of grease filters / no.	Stainless steel Professional / 3	Stainless steel Professional / 2
HP filter replacement light	•	•
Lighting n. and type	2 x 1,2 W LED	2 x 1,2 W LED
Dishwasher safe filters	•	•
Ø Air outlet	Ø 200	Ø 200
Air flow non-return flap	•	•
COMMANDS		
Touch control	•	•
POWER RATING		
Suction power m3 / h (max)	1453 m³/h	1453 m³/h
Noise (dBA)	48 - 73	48 - 73
Annual consumption (kWh)	195	195
Motor power (W)	550 W	550 W
Rated power (W)	320 W	320 W
Voltage / Frequency (V - Hz)	220 - 240 / 50 - 60	220 - 240 / 50 - 60
Power cable (m)	2	2
OPTIONAL ACCESSORIES		
Fireplace kit	•	•
HP filter for filter version	FCHF 22 (x 2)	FCHF 23 (x 2)
DIMENSIONS		
Width mm	1219	914
Height (min - Max) mm	779 - 1067	779 - 1067
Depht (mm)	609	609

NEW

PROFESSIONAL

DISHWASHER



FPDW 82103 XX	
Type	Built-in
Finishing	Door and handle in stainless steel
PERFORMANCE	
Energy efficiency class	A +++
Washing class	A
Drying class	A
Water consumption (Liters / cycle)	12 L
Estimated annual energy consumption Kwh	258
Estimated annual water consumption liters	3360 L
Sound level dB (A) re 1pW	44
FEATURES	
Max number of covers / IEC	13
Electronic control	•
Delayed departure (hours)	1/2 - 24
Digital display	White
internal tub lighting	-
End of cycle indicator light	•
Multi tablets dispenser	•
Drying with Auto Opening of the door	•
Cold / hot water supply (max 60 ° C)	•/•
SAFETY	
AcquaStop	•
Salt lack warning	•
Lack of rinse aid indicator	•
Water softener adjustable from 0 to 90 ° dF	Electronic regulation
STRUCTURAL FEATURES	
Tank / counter door AISI 304 stainless steel	•/•
Retractable electric heating element	•
Adjustable upper basket in stainless steel	Push button on 3 levels
Lower folding basket in stainless steel	•
3rd Upper Basket	•
Maximum Ø of the dishes in the upper basket mm	235
Maximum Ø of the dishes in the lower basket mm	300
ELECTRICAL CHARACTERISTICS	
Voltage / Frequency (V - Hz)	220 - 230 / 50
Power cable m.	1,5
Schuko plug	•
WEIGHT, DIMENSIONS, INSTALLATION	
Net weight kg	41,5
Gross weight kg	43,5
Height mm	818 - 868
Width mm	598
Depth mm	550
Opening door	Double rotation hinges
Cut-out (W x H x D) mm	598 x (min 818 - MAX 888) x 570
Toe kick adjustment mm	120 - 190
Front rear feet adjustment	•

OUTDOOR

GAS BARBEQUE



	FOBQ 1000 G X	FOBQ HL 1000 X	FOBQ LL 1000 X
Type	Built-in barbecue	High lid	Standard lid
Finishing	Stainless steel	Stainless steel	Stainless steel
EXTERIOR			
Knobs material / no.	Stainless steel / 4	-	-
Lid with double level for roasting	-	•	-
Standard lid	-	-	•
INTERIOR			
Teppanyaki (material)	Stainless steel	-	-
Grids (material)	Stainless steel	-	-
Tubular burners	4	-	-
Internal tub	Black enamel	-	-
Steel handle	-	•	•
FEATURES			
Supply	Gas	-	-
Grids n.	2	-	-
Gastronorm tray to collect liquids	•	-	-
Grid for reheating	-	•	-
Total power of gas burners	15,2 kW	-	-
Electronic ignition	•	-	-
Battery for ignition	•	-	-
Thermometer	-	•	-
Types of gas	NG - LPG	-	-
DIMENSIONS			
Cooking zone width mm	900	-	-
Width mm	1046	920	920
Height mm	189	191	54
Depth mm	540	600	559
Cut-out (W x H x D) mm	1025 x 210 x 505	-	-

OUTDOOR

GAS BARBEQUE

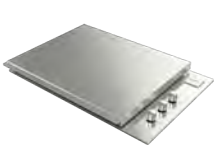
NEW



NEW



NEW



	FOBQ 803 G X	FOBQ HL 800 X	FOBQ LL 800 X
Type	Built-in barbecue	High lid	Standard lid
Finishing	Stainless steel	Stainless steel	Stainless steel
EXTERIOR			
Knobs material / no.	Steel / 3	-	-
Lid with double level for roasting	-	•	-
Standard lid	-	-	•
INTERIOR			
Teppanyaki (material)	-	-	-
Grids (material)	Stainless steel	-	-
Tubular burners	3	-	-
Internal tub	Black enamel	-	-
Steel handle	-	•	•
FEATURES			
Supply	Gas	-	-
Grids n.	3	-	-
Gastronorm tray to collect liquids	•	-	-
Grid for reheating	-	•	-
Total power of gas burners	11,4 kW	-	-
Electronic ignition	•	-	-
Battery for ignition	•	-	-
Thermometer	-	•	-
Types of gas	NG - LPG	-	-
DIMENSIONS			
Cooking zone width mm	650	-	-
Width mm	830	705	705
Height mm	189	191	54
Depth mm	540	600	559
Cut-out (W x H x D) mm	800 x 210 x 505	-	-

OUTDOOR

GAS BARBEQUE

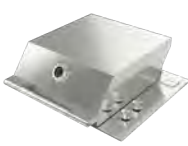
NEW



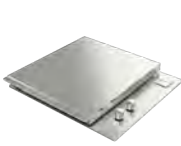
NEW



NEW



NEW



	FOBQ 602 G X	FOBQ 601 TY G X	FOBQ HL 600 X	FOBQ LL 600 X
Type	Built-in barbecue	Built-in Teppanyaki	High lid	Standard lid
Finishing	Stainless steel	Stainless steel	Stainless steel	Stainless steel
EXTERIOR				
Knobs material / no.	Steel / 2	Steel / 2	-	-
Lid with double level for roasting	-	-	•	-
Standard lid	-	-	-	•
INTERIOR				
Teppanyaki (material)	-	Stainless steel	-	-
Grids (material)	Stainless steel	-	-	-
Tubular burners	2	2	-	-
Internal tub	Black enamel	Black enamel	-	-
Steel handle	-	-	•	•
FEATURES				
Supply	Gas	Gas	-	-
Grids n.	-	-	-	-
Gastronorm tray to collect liquids	•	•	-	-
Grid for reheating	-	-	•	-
Total power of gas burners	7,6 kW	7,6 kW	-	-
Electronic ignition	•	•	-	-
Battery for ignition	•	•	-	-
Thermometer	-	-	•	-
Types of gas	NG - LPG	NG - LPG	-	-
DIMENSIONS				
Cooking zone width mm	440	440	-	-
Width mm	615	615	490	490
Height mm	189	189	191	54
Depth mm	540	540	600	559
Cut-out (W x H x D) mm	585 x 210 x 505	585 x 210 x 505	-	-

OUTDOOR

GAS BARBEQUE



	FOBQ 1000 G MBK	FOBQ HL 1000 MBK	FOBQ LL 1000 MBK
Type	Built-in barbecue	High lid	Standard lid
Finishing	Matte black	Matte black	Matte black
EXTERIOR			
Knobs material / no.	Steel / 4	-	-
Lid with double level for roasting	-	•	-
Standard lid	-	-	•
INTERIOR			
Teppanyaki (material)	Cast iron	-	-
Grids (material)	Cast iron	-	-
Tubular burners	4	-	-
Internal tub	Black enamel	-	-
Steel handle	-	•	•
FEATURES			
Supply	Gas	-	-
Grids n.	2	-	-
Gastronorm tray to collect liquids	•	-	-
Grid for reheating	-	•	-
Total power of gas burners	15,2 kW	-	-
Electronic ignition	•	-	-
Battery for ignition	•	-	-
Thermometer	-	•	-
Types of gas	NG - LPG	-	-
DIMENSIONS			
Cooking zone width mm	900	-	-
Width mm	1046	920	920
Height mm	189	191	54
Depth mm	540	600	559
Cut-out (W x H x D) mm	1025 x 210 x 505	-	-

OUTDOOR

GAS BARBEQUE



	FOBQ 803 G MBK	FOBQ HL 800 MBK	FOBQ LL 800 MBK
Type	Built-in barbecue	High lid	Standard lid
Finishing	Matte black	Matte black	Matte black
EXTERIOR			
Knobs material / no.	Steel / 3	-	-
Lid with double level for roasting	-	•	-
Standard lid	-	-	•
INTERIOR			
Teppanyaki (material)	-	-	-
Grids (material)	Cast iron	-	-
Tubular burners	3	-	-
Internal tub	Black enamel	-	-
Steel handle	-	•	•
FEATURES			
Supply	Gas	-	-
Grids n.	3	-	-
Gastronorm tray to collect liquids	•	-	-
Grid for reheating	-	•	-
Total power of gas burners	11,4 kW	-	-
Electronic ignition	•	-	-
Battery for ignition	•	-	-
Thermometer	-	•	-
Types of gas	NG - LPG	-	-
DIMENSIONS			
Cooking zone width mm	650	-	-
Width mm	830	705	705
Height mm	189	191	54
Depth mm	540	600	559
Cut-out (W x H x D) mm	800 x 210 x 505	-	-



DECLARATION OF THE MANUFACTURER

The manufacturer declares that, depending on their type, the products in this catalogue conform to the fundamental requirements of European Directives and, for this reason, the product bears the CE mark, for which this declaration of conformity was issued and made available to market supervisory bodies.



DISPOSAL OF USED APPLIANCES

At the end of their useful life, these appliances may not be disposed of with normal urban waste, but must be delivered to a collection and recycling point for electrical and electronic equipment. This is indicated by the symbol shown on the product, in the instruction manual or on the packing materials. The materials used in this appliance can be reused in conformity with their intended use. Thanks to the reuse, recycling or other forms of recovery of unusable appliances, you will make a contribution to protecting our natural environment. You can obtain information about the disposal points for unusable appliances from your local authorities.

