



SINCE PASSIONE DITALIANA 1949







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 48" PRO INDUCTION WITH GRIDDLE

29. 55:01

TRILAMINATE GRIDDLE

Functional and beautiful, our trilaminate griddle features a three layer construction. 304 stainless on the cooking surface, an aluminum mid layer for even heat distribution and another stainless layer on the bottom.

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.

SEVEN INDUCTORS

The cooking surface features 7 powerful premium European inductors. 5 inductors under a continuous piece of ceramic glass with the same configuration, but also includes an integrated trilaminate griddle over a dedicated bridge element, which can allow for independent control for the front and back of the griddle or when put into bridge function provides control over the entire griddle with one knob.

DUAL OVENS

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

SOFT CLOSING DOOR

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

This masterfully designed 48" induction range is a first of a kind all-electric pro range alternative for those who prefer a traditional 48" range configuration with the built-in griddle feature. To add to the flexibility of this range, the trilaminate griddle can be removed to have access to the induction elements below. The instant response and precise control of the induction are ensured by the presence of professional control knobs. Below the cooking surface, two self-cleaning true convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourage you to cook the way you want.

Like all Sofia Pro ranges you can create your personalized nameplate for the oven door.



NEW

SOFIA 48" PRO INDUCTION ALL GLASS

This elegantly designed 48" induction range is our first all-electric pro range alternative for those who do not have access to gas or choose to go full electric. The cooking surface features 7 powerful premium European inductors under a continues piece of ceramic glass adding to the elegant design. Not only does this layout feature the same beloved configuration of our 36" induction range but includes a dedicated bridge element, which when put into bridge function, allows one to combine both induction zones into one large zone for use with specialty cookware or an induction-capable griddle. The instant response and precise control of the induction are ensured by the presence of professional control knobs. Below the cooking surface, two self-cleaning true convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourage you to cook the way you want.





Sofi

36" INDUCTION PRO SOFIA RANGE



The Sofia 36" Induction Pro Range features a powerful premium induction technology under an elegant glass surface featuring the new 11" Dual Max Power burner. The instant response and precise control of the induction is controlled by the easy to use professional control knobs.

The wide glass, cool touch door is equipped with a soft closing feature of the oven.

The self-cleaning dual true convection oven offers an unsurpassed baking performance.

Sofia Induction Pro Ranges are available in 30" with 4 inductors, 36" with 5 inductors and 48" with 7 inductors.

48" DUAL FUEL PRO SOFIA RANGE THE ART OF COOKING EXPANDED

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 CHARACTERISTICS

CAST IRON GRATES

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

SIX BURNERS

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

DUAL OVENS

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

SOFT CLOSING DOOR

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

TRILAMINATE GRIDDLE

Functional and beautiful, our trilaminate griddle features a three layer construction. 304 stainless on the cooking surface, an aluminum mid layer for even heat distribution and another stainless layer on the bottom.

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.



Sofia 48" ALL GAS pro sofia range

Imagine all that you can create with the generous 48" All Gas Sofia Pro 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, our trilaminate griddle features a three layer construction. 304 stainless on the cooking surface, an aluminum mid layer for even heat distribution and another stainless layer on the bottom.



ITALIAN CRAFTSMANSHIP

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



OVEN CONTROL

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



AUTOGRAPH YOUR KITCHEN

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



SOFIA 36" PRO RANGE





Both the all-new 36" dual fuel and all gas range with griddle feature a thoughtfully designed cooking surface with 4 burners and a central griddle. Each burner features our 5 in 1 Crescendo burner beneath our continuous heavy duty cast-iron grates with the same Trilaminate Stainless Steel griddle as our 48" ranges, providing unparalleled flexibility in a 36" range. The Crescendo burner has the power to sear, sauté, boil but also, the control to temper and simmer the most delicate dishes.

Below the cooking surface of the 36" dual fuel you will find a a large self-cleaning electric dual true convection oven with intuitive multiple baking and broiling functions and the convenience of telescoping rack encourages you to cook the way you want.

The heart of Sofia 36" all gas is her oven with dual convection and the Nova Broiler system's intense heat sears meats perfectly, locking in juices. The large broiling area coupled with the ventilation allows for closed door broiling, which ensures constant cooking.

Both ovens feature commercial style racks, multi-level lighting, and a full-extension rack with stainless glides.

Like all Sofia ranges you can create your personalized nameplate and choose a one of the optional accessory color kits to have a truly personalized look.

COLOR KIT

PERSONALIZE WITH COLOR

AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!





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

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





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.

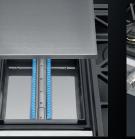
RULOOR

Pro Gas Rangetops are available in both 36" and 48" configurations with a trilaminate griddle, and in 30" and 36" configurations with either 4 or 6 Dual Flame Crescendo respectively.



SOFIA **PRO GAS 48**" RANGETOP

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



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



FULGOR MILANO



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.

PRO 48" INDUCTION **RANGETOP WITH GRIDDLE**

The Sofia induction rangetop features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner (48" 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.

Pro Rangetop is available in sizes 48" all glass and 48" with a trilaminate griddle.

DUAL MAX POWER

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

PROFESSIONAL STYLE KNOBS

Can a professional 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 cooktop.

INDUCT. SPECIFIC ISLAND TRIM

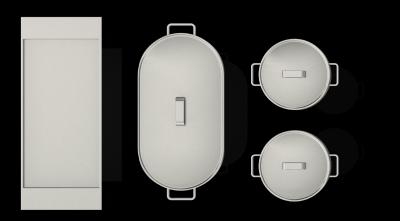
We specifically designed an elegant low profile island trim for our induction rangetop to match the same profile of our Sofia control panel.

TRILAMINATE GRIDDLE

Functional and beautiful, our trilaminate griddle features a three layer construction. 304 stainless on the cooking surface, an aluminum mid layer for even heat distribution and another stainless layer on the bottom.

SEVEN INDUCTORS

The cooking surface features 7 powerful premium European inductors. 5 inductors under a continuous piece of ceramic glass with the same configuration, but also includes an integrated trilaminate griddle over a dedicated bridge element, which can allow for independent control for the front and back of the griddle or when put into bridge function provides control over the entire griddle with one knob.



NEW

FULGOR MILANO

ULGO

PRO 48" INDUCTION RANGETOP ALL GLASS

The cooking surface features 7 powerful premium European inductors under a continues piece of ceramic glass adding to the elegant design. This RangeTop includes a dedicated bridge element, which when put into bridge function, allows one to combine both induction zones into one large zone for use with specialty cookware or an induction-capable griddle. The instant response and precise control of the induction are ensured by the presence of professional control knobs.

DUAL MAX POWER

SOFIA



FULGOR MILANO

PRO INDUCTION

PROFESSIONAL STYLE KNOBS

Can a professional rangetop becalled that without prostyle 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 cooktop.

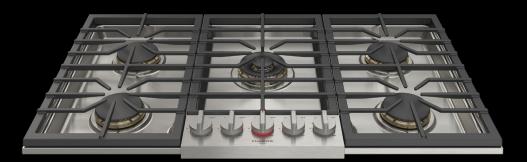
INDUCT. SPECIFIC ISLAND TRIM

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

<text>

Sofi

COOKTOP 36" PRO GAS



STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cooktop combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 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.

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

HALOVISION HEAT MADE VISIBLE



$HALO\ WHITE$ 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.



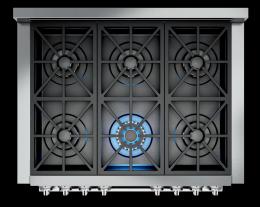


$HALO \; RED$ residual heat indicator

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







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

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

MEZZOFORTE

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

MEZZO

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

PIANOFORTE

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

PIANO

5

2

3

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.





SOFIA PROFESSIONAL 30" DOUBLE OVEN WARMING DRAWER

With striking beauty and bold performance, the Sofia professional double oven features dual true convection, cool touch soft-close doors, concealed bake elements, and multiple cooking modes ensures you can handle whatever culinary challenges come your way. From defrost to intensive broiling and everything in between, there 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.



FULGOR MILANO SOFIA 30"

CUSTOMIZABLE TOWER OF POWER

Combine any one of our specialty ovens or built in coffee machines with our professional single oven and warming drawer and achieve the ultimate built-in tower. These specialty products are all designed to give you complete flexibility while maintaining a consistent look.



PRO STEAM OR SPEED OVEN

Choose between our combination steam oven or combination speed oven. Use the power and health benefits of steam cooking, or choose the convenience of reducing cooking times with combination speed oven.

PRO OVEN

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

WARMING DRAWER

More than a warming drawer, this functional appliance can slow cook, proof, leaven, and defrost in its compact and fully enclosed space. Use as a warming drawer for plates, holding side dishes at serving temperature, the possibilities are endless.









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.



SOFIA

30" PRO COFFEE MACHINE

Our built-in coffee machine is your personal barista: from storing coffee beans to grinding fresh beans for brewing, toautomatically 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.





EASY TO USE TOUCH CONTROL

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

30" PRO-STYLE FRAME KIT

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

EASY MAINTENANCE

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





Sofia

PREMIUM BUILT-IN 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 Refrigeration 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.



Fulgor Milano now features a full line of premium built in column food and wine preservation. Completely customize your experience with a variety of sizes and configuration of fridge, freezer and wine columns.

FRIDGE, FREEZER & WINE COLUMNS

TWO UNIQUE STYLES

Our columns are available in two configurations, custom overlay and cladded stainless with matching pro handle.

You can choose to completely disguise these beautiful units into your kitchen design with the use of overlay matching panels, or go with the elegant stainless finish to match your Sofia range

ENDLESS POSSIBILITIES

Combine as many or as few units as you want. Your kitchen design may call for stand alone units to book end a galley, or combine as many units as you wish for the ultimate preservation system.

Our unique hinge design allows multiple units to be installed together ensuring proper door swing and a minimal tolerance to adjacent units and cabinets.

SPACIOUS AND DURABLE

Fulgor Milano columns are built to last. Each unit is designed and built in Italy using commercial style techniques and materials.

The elegant and vibrant metal interior features LED lighting which is both efficient and effective, full extension stainless steel crisper drawers and hardware in the fridge and full metal drawers in the freezer.





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.

FRENCH DOOR REFRIGERATOR

COUNTER-DEPTH STYLE

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



PRO HANDLE KIT

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





FULGOR

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!







DUAL FUEL RANGE 48"

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

CODE ID F6PDF486GS1

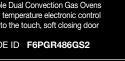


ALL GAS RANGE 48"

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

CODE ID F6PGR486GS2

ທີ່ທີ່ທີ່ 📟 ທີ່ທີ່ທີ່ທີ່





NEW ALL GAS RANGE 36" GRIDDLE 4 Dual-Flame Crescendo Burners

NEW DUAL FUEL RANGE 36" GRIDDLE

4 Dual-Flame Crescendo Burners

Trilaminate Stainless Steel Griddle

Cool to the touch, soft closing door

CODE ID F6PDF364GS1

Self-cleaning with Multifunction baking

Dual True Convection oven

2 Heavy Duty, continuous cast iron grates

2 Heavy Duty, continuous cast iron grates Trilaminate Stainless Steel Griddle Dual Convection oven Nova Broiler System Cool to the touch - Soft closing door

CODE ID F6PGR364GS2



PLAGOR

DUAL FUEL RANGE 36"

Dual True Convection oven

CODE ID F6PDF366S1

6 Dual-Flame Crescendo Burners

Cool to the touch, soft closing door

Self-cleaning with Multifunction baking

3 Heavy Duty, continuous cast iron grates

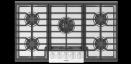
ALL GAS RANGE 36"

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

CODE ID F6PGR366S2







	XX

GAS RANGE TOP 48"

6 Dual-Flame Crescendo Burners Trilaminate Stainless Steel Griddle 3 Heavy Duty, continuous cast iron grates 2 X 20k BTU Max (NG) 4 X 18k BTU Max (NG) 1 X 11.500K BTU max (NG) Griddle

CODE ID F6GRT486GS1

NEW GAS RANGE TOP 36" GRIDDLE

4 Dual-Flame Crescendo Burners Trilaminate Stainless Steel Griddle 2 Heavy Duty, continuous cast iron grates 2 X 20k BTU Max (NG) 2 X 18k BTU Max (NG) Natural Gas (LP convertible)

CODE ID F6GRT364GS1

GAS RANGE TOP 36"

6 Dual-Flame Crescendo Brass Burners 3 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 2 X 20k BTU Max (NG) 4 X 18k BTU Max (NG) Natural Gas (LP convertible)

CODE ID F6GRT366S1

GAS RANGE TOP 30"

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

CODE ID F6GRT304S1

PRO GAS COOKTOP 36"

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

CODE ID F6PGK365S1

NEW PRO GAS COOKTOP 30"

3 Heavy duty continuous cast iron grates Heavy Gauge 304 Stainless Steel Bowl 1 Brass Dual Flame Burner 20K BTU Max (NG) 2 Brass Semirapid Burners 8K BTU Max (NG) 2 Brass Semirapid Burners 6.3K BTU Max (NG) Halo Vision - Backlit Control Knobs

CODE ID F6PGK305S2



DUAL FUEL RANGE 30"

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

CODE ID F6PDF304S1



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

CODE ID F6PGR304S2

NEW INDUCTION RANGE 48" Knob Controlled 4 Single Induction cooking zones 1 Dual Max Power with Ø 11" zone 1 integrated trilaminate Griddle over a dedicated 2-zone bridge element Self-cleaning, Dual True Convection ovens Cool to the touch, soft closing door CODE ID F6PIR485GS1	NEW INDUCTION RANGE 48" Knob Controlled 4 Single Induction cooking zones 1 Dual Max Power with Ø 11" zone 1 dedicated 2-zone bridge element Self-cleaning, Dual True Convection ovens Cool to the touch, soft closing door CODE ID F6PIR487S1	INDUCTION RANGE 36" 4 Single Induction cooking zones 1 Dual Max Power with Ø 11" zone Dual True Convection oven Cool to the touch, soft closing door Self-cleaning with Multifunction bakingl CODE ID F6PIR365S1	INDUCTION RANGE 30" 4 Single Induction cooking zones Elegant Ceramic glass surface Dual True Convection oven Cool to the touch, soft closing door Self-cleaning with Multifunction baking CODE ID F6PIR304S1		
77 = **** * *	100000000 100 - MAAAAA	0°°° •	• • •		
NEW INDUCTION RANGE TOP 48" 4 Single Induction cooking zones 1 Dual Max Power with 0 11" zone 1 integrated trilaminate Griddle over a dedi- cated 2-zone bridge element Residual heat and Power on Indicators	NEW INDUCTION RANGE TOP 48" 4 Single Induction cooking zones 1 Dual Max Power with Ø 11" zone 1 dedicated 2-zone bridge element Residual heat and Power on Indicators Digital Display for Power Level	INDUCTION RANGE TOP 36" 4 Single Induction cooking zones 1 Dual Max Power with Ø 11" zone Booster function for each cooking zone Residual heat and Power on Indicators Digital Display for Power Level	INDUCTION RANGE TOP 30" 4 Single Induction cooking zones Elegant Ceramic glass surface Booster function for each cooking zone Residual heat and Power on Indicators Digital Display for Power Level		
Digital Display for Power Level CODE ID F6IRT485GS1	CODE ID F6IRT487S1	CODE ID F6IRT365S1	CODE ID F6IRT304S1		
DOUBLE OVEN 30" Knob and electronic controls	SINGLE OVEN 30" Knob and electronic controls	WARMING DRAWER 30" Heavy Duty full extendable telescopic rails	SPEED OVEN 30" 3 in 1 Oven - Microwave,	STEAM OVEN 30" 3 in 1 Oven - Steam,	BUILT-IN COFFEE MACHINE 30" 30" Pro Style Frame Kit
Dual True Convection - 3 Halogen lights	Dual True Convection - 3 Halogen lights	Convection heating system	Convection, and Combi Stainless Interior with broiler	Convection, and Combi-steam Stainless Interior with broiler	Whole Bean Coffee Grinder

Stainless Interior with broiler

CODE ID F6PSPD30S1

Quick Access Menu

Automatic Programs

Stainless Interior with broiler

CODE ID F6PSC030S1

Quick Access Menu

Automatic Programs

Meat Probe

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

Self-cleaning oven with Multifunction baking

Extra-large baking cavity and viewing area Gross capacity 4.4 cu. ft.

Cool to the touch, soft closing door

CODE ID F6PSP30S1

All stainless steel structure

Slow closing assistance

Warming Temp. range; 86 °F - 190 °F

Large capacity - 2 Internal lights

CODE ID F6PWD30S1

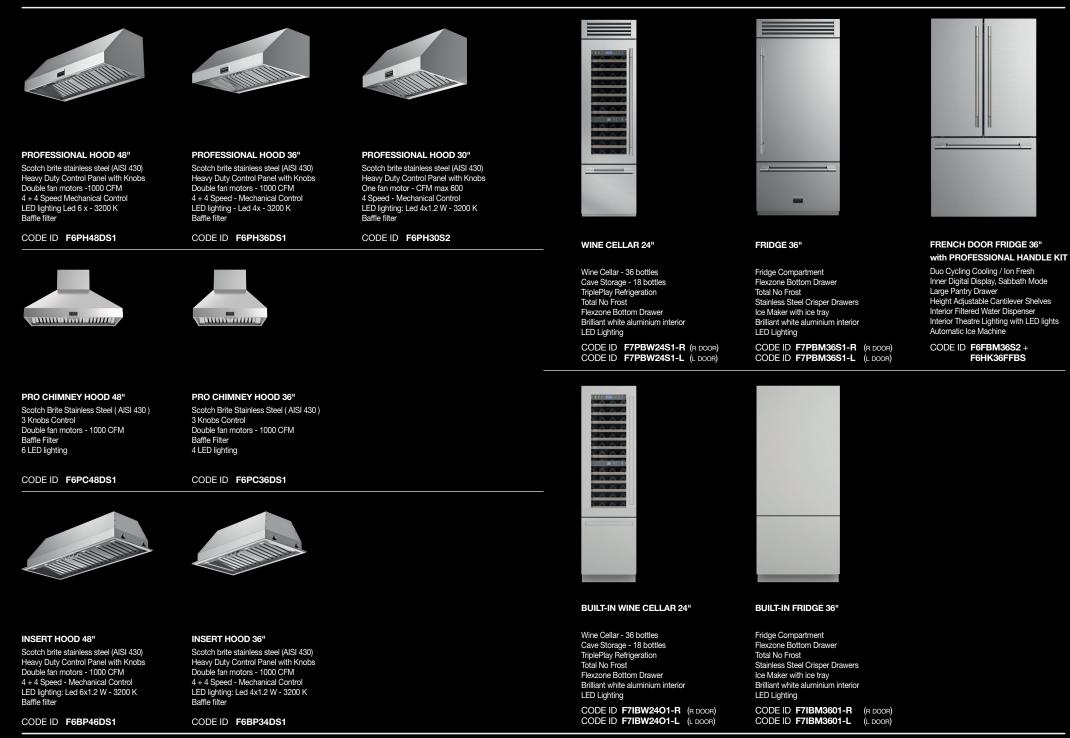
CODE ID F6PDP30S1

Dual Boiler, Dual Dispensing Spouts Coffee/Espresso Brewing

Frothing System / Hot Water Dispenser

CODE ID F7BC24B1 + F6PTK30BC

Cappuccino Option







NEW 36" FRIDGE COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior Microbeaded stainless steel crisper drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7SRC36S1-R (R DOOR) CODE ID F7SRC36S1-L (L DOOR)



NEW 30" FRIDGE COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior Microbeaded stainless steel crisper drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7SRC30S1-R (R DOOR) CODE ID F7SRC30S1-L (L DOOR)



NEW 24" FRIDGE COLUMN with PROFESSIONAL HANDLE KIT Stainless Steel Exterior Microbeaded stainless steel crisper

drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7SRC24S1-R (R DOOR) CODE ID F7SRC24S1-L (L DOOR)



NEW 30" FREEZER COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior Total No Frost Height adjustable glass shelves Metal freezer bins on stainless steel glides Icemaker with ice tray Luminous white interior Multilevel LED lighting

CODE ID F7SFC30S1-R (R DOOR) CODE ID F7SFC30S1-L (L DOOR)

NEW 24" FREEZER COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior Total No Frost Height adjustable glass shelves Metal freezer bins on stainless steel glides Icemaker with ice tray Luminous white interior Multilevel LED lighting CODE ID F7SFC24S1-R (R DOOR)

CODE ID F7SFC24S1-L (L DOOR)



NEW 18" FREEZER COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior	
Total No Frost	
Height adjustable glass shelves	
Metal freezer bins on stainless s	teel glides
Icemaker with ice tray	
Luminous white interior	
Multilevel LED lighting	
CODE ID F7SFC18S1-B	(B DOOR)

CODE ID F7SFC18S1-L (L DOOR)

NEW 36" FRIDGE COLUMN

Panel Ready Exterior Microbeaded stainless steel crisper drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7IRC3601-R (R DOOR) CODE ID F7IRC3601-L (L DOOR)



NEW 30" FRIDGE COLUMN

Panel Ready Exterior Microbeaded stainless steel crisper drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7IRC3001-R (R DOOR) CODE ID F7IRC3001-L (L DOOR)



NEW 24" FRIDGE COLUMN

Panel Ready Exterior Microbeaded stainless steel crisper drawers with soft closing Height adjustable glass shelves Luminous white interior Multilevel LED lighting

CODE ID F7IRC2401-R (R DOOR) CODE ID F7IRC2401-L (L DOOR)



NEW 30" FREEZER COLUMN

Panel Ready Exterior Total No Frost Height adjustable glass shelves Metal freezer bins on stainless steel glides Icemaker with ice tray Luminous white interior Multilevel LED lighting

CODE ID F7IFC3001-R (R DOOR) CODE ID F7IFC3001-L (L DOOR)



Panel Ready Exterior Total No Frost Height adjustable glass shelves Metal freezer bins on stainless steel glides Icemaker with ice tray Luminous white interior Multilevel LED lighting

CODE ID F7IFC2401-R (R DOOR) CODE ID F7IFC2401-L (L DOOR)

NEW 18" FREEZER COLUMN

Panel Ready Exterior Total No Frost Height adjustable glass shelves Metal freezer bins on stainless steel glides Icemaker with ice tray Luminous white interior Multilevel LED lighting CODE ID F7IFC1801-R (R DOOR) CODE ID F7IFC1801-L (L DOOR)

58 FULGOR MILANO





NEW 24" WINE CELLAR COLUMN with PROFESSIONAL HANDLE KIT

Stainless Steel Exterior
Two temperature zones
12 Natural wood shelves for 80 bottle total
storage capacity
Luminous white interior
Multilevel LED lighting

CODE ID F7SWC24S1-R (R DOOR) CODE ID F7SWC24S1-L (L DOOR)



NEW 24" WINE CELLAR COLUMN

Panel Ready Exterior Two temperature zones 12 Natural wood shelves for 80 bottle total storage capacity Luminous white interior Multilevel LED lighting

CODE ID F7IWC2401-R (R DOOR) CODE ID F7IWC2401-L (L DOOR)



S. STEEL BUILT-IN DISHWASHER 24" with PROFESSIONAL HANDLE KIT

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

CODE ID F6DWT24SS2 + F6UHK24DISH

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

48"- 36"- 30" PROFESSIONAL RANGE - COLOR DOOR KITS



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

GONDOLA BLACK Glossy Black - RAL 9004 CODE ID PDRKIT48BK 48" PRO RANGE DOOR 36" PRO RANGE DOOR CODE ID PDRKIT36BK 0" PRO RANGE DOOR CODE ID PDRKIT30BK

ALGON.

0000





RIALTO GREY 48" PRO RANGE DOOR 36" PRO RANGE DOOR **30" PRO RANGE DOOR**

CODE ID PDRKIT48MG CODE ID PDRKIT36MG CODE ID PDRKIT30MG

Matte White - RAL 9016

VENETIAN RED Matte Grey - RAL 9007 "Slate" 48" PRO RANGE DOOR PRO RANGE DOOR **30" PRO RANGE DOOR**

Glossy Red - RAL 3003 CODE ID PDRKIT48RD CODE ID PDRKIT36RD CODE ID PDRKIT30RD



S. STEEL BUILT-IN DISHWASHER 24" with PROFESSIONAL HANDLE KIT

14 Place Settings 6 Programs 49 dB(A) Super active drying 4 Foldable racks on upper basket Flow-Through Heater 3 way Euro Filtering System

CODE ID F4DWT24SS1 + F6UHK24DISH



OVERLAY DISHWASHER 24" with PROFESSIONAL HANDLE KIT

14 Place Settings 6 Programs 49 dB(A) Super active drying 2 Foldable racks on upper basket Flow-Through Heater 3 way Euro Filtering System

CODE ID F4DWS24FI1 + F6UHK24DISH



OVERLAY DISHWASHER 24" with PROFESSIONAL HANDLE KIT

14 Place Settings 6 Programs 49 dB(A) Super active drying 2 Foldable racks on upper basket Flow-Through Heater 3 way Euro Filtering System

CODE ID F4DWT24FI1 + F6UHK24DISH



CANOVA WHITE

48" PRO RANGE DOOR CODE ID PDRKIT48MW 36" PRO RANGE DOOR CODE ID PDRKIT36MW **30" PRO RANGE DOOR** CODE ID PDRKIT30MW



PALLADIO WHITE 48" PRO RANGE DOOR PRO RANGE DOOR PRO RANGE DOOR

Glossy White - RAL 9016 CODE ID PDRKIT48WH CODE ID PDRKIT36WH CODE ID PDRKIT30WH

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

30" PRO DOUBLE OVEN - COLOR DOOR KITS





Glossy Black - RAL 9004

CODE ID PODKIT30BK

GONDOLA BLACK

30" Pro Upper Door

 BLACK VELVET
 Matte Black - RAL 9004

 30° Pro Upper Door
 CODE ID
 PODKIT30MB

 30° Pro Range Lower Door
 CODE ID
 PDRKIT30MB



 RIALTO GREY
 Matte Grey - RAL 9007 "Slate"

 30° Pro Upper Door
 CODE ID
 PODKIT30MG

 30° Pro Range Lower Door
 CODE ID
 PDRKIT30MG



30" Pro Range Lower Door CODE ID PDRKIT30BK

 VENETIAN RED
 Glossy Red - RAL 3003

 30° Pro Upper Door
 CODE ID PODKIT30RD

 30° Pro Range Lower Door
 CODE ID PDRKIT30RD

 30" Warming drawers
 CODE ID
 PWDKIT30MB
 30" Warming Drawers
 CODE ID
 PWDKIT30BK

 BLACK VELVE
 Matte Black - RAL 9004
 30" Warming Drawers
 CODE ID
 PWDKIT30BK

30" WARMING DRAWERS - COLOUR KIT

30° Warming Drawers CODE ID PWDKIT30MG 30° Warming Drawers CODE ID PWDKIT30RD RIALTO GREY Matte Grey - RAL 9007 "Slate" VENETIAN RED Glossy Red - RAL 3003



 CANOVA WHITE
 Matte White - RAL 9016

 30° Pro Upper Door
 CODE ID
 PODKIT30MW

 30° Pro Range Lower Door
 CODE ID
 PDRKIT30MW



 PALLADIO WHITE
 Glossy White - RAL 9016

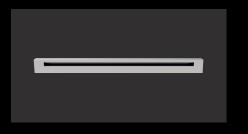
 30° Pro Upper Door
 CODE ID
 PODKIT30WH

 30° Pro Range Lower Door
 CODE ID
 PDRKIT30WH



30" Warming Drawers CANOVA WHITE CODE ID **PWDKIT30MW** Matte White - RAL 9016 30" Warming Drawers PALLADIO WHITE CODE ID **PWDKIT30WH** Glossy White - RAL 9016

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES



PROFESSIONAL STAINLESS BACK GUARD TRIM

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

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



CODE ID F6BG36ISL

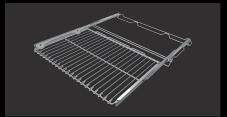
CODE ID F6BG30ISL

ISLAND TRIM

36" Stainless Steel - 1" High 30" Stainless Steel - 1" High

ISLAND TRIM

- 48" Black Cast Iron Island Trim CODE ID F6BG48BCI Black Cast Iron - Island Trim 30" Black Cast Iron - Island Trim
 - CODE ID F6BG36BCI CODE ID F6BG30HBT



PROFESSIONAL OVEN

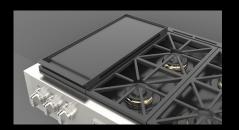
36" Telescopic rack 30" Telescopic rack

18" Telescopic rack



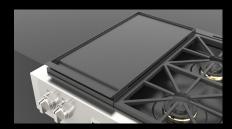
CHIMNEY COVER

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



CAST-IRON GRIDDLE

36" Heavy Duty Enameled griddle CODE ID FMGRID36



CAST-IRON GRIDDLE

30" Heavy Duty Enameled griddle CODE ID FMGRID30



CHARCOAL FILTERS

For recirculating installations

CODE ID FMFIL

CODE ID FMTRP36

CODE ID FMTRP30

CODE ID FMTRP18



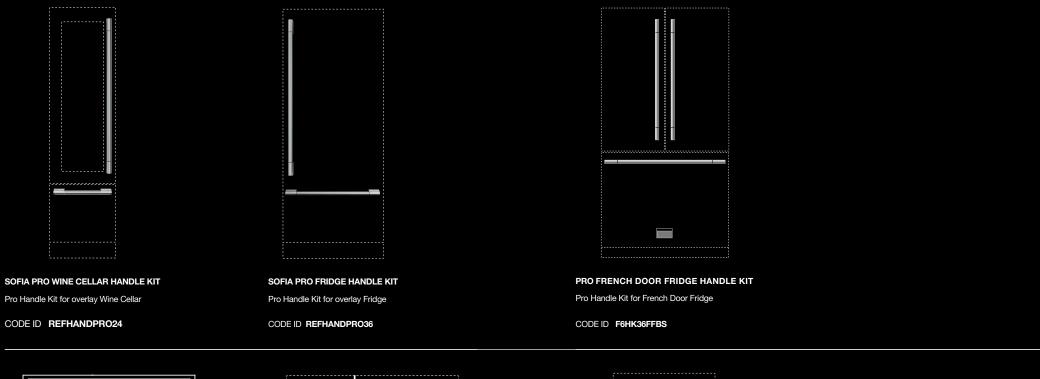
WOK RING

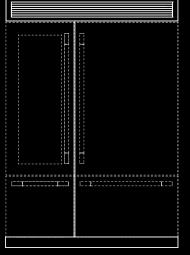
For best results with a wok, use this accessory with high-BTU burner specifically creactived for wok cooking. CODE ID FMWOK



SIMMER PLATE

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





24-36" PRO FRIDGE | WINE CELLAR INST. KIT

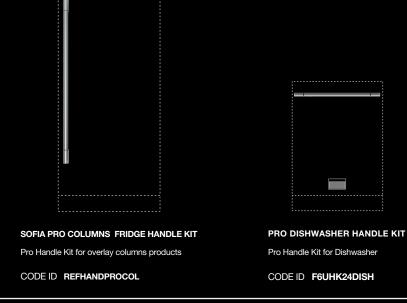
Top Grate, Toe Kick, Vert. Gasket Strip and Insulation Panel

CODE ID REFSBSPRO60

24-36" BUILT-IN FRIDGE | WINE CELLAR INST. KIT



CODE ID REFSBSINT60





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 allow for an ultimate color expression. Newly designed continuous cast iron grids offer a safe support surface while ensuring the achievement of professional performance and optimal thermal dynamics.



Accento's traditional bull-nose allows this handcrafted range to be added to any package and becomes the perfect replacement range. One piece matte black, porcelain burner bowl allows for seamless, easy cleaning. The matte black is a perfect compliment to the grates and burner caps. Accentuate the satin stainless steel finish of the ACCENTO range with a color kit of your choosing.

ACCENTO

STYLE DETAILS

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







HI LO

9





A FRESH CONCEPT, INSPIRED BY TRADITION

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



DUAL FUEL RANGE 36"

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

CODE ID F4PDF366S1



DUAL FUEL RANGE 30"

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

CODE ID F4PDF304S1



ALL GAS RANGE 36"

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

CODE ID F4PGR366S2



ALL GAS RANGE 30"

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

CODE ID F4PGR304S2

ACCENTO OPTIONAL ACCESSORIES

36"- 30" PROFESSIONAL RANGE - COLOR DOOR KITS





1027 m

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

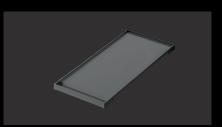
BLACK VELVET 30" RANGE Matte Black - RAL 9004 CODE ID ACDKIT30MB



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



Matte White - RAL 9016 CODE ID ACDKIT30MW





CAST-IRON GRIDDLE

 36" Heavy Duty Enameled griddle
 CODE ID
 FMGRID36

 30" Heavy Duty Enameled griddle
 CODE ID
 FMGRID30

ISLAND TRIM

36" Stainless Steel - 1" High 30" Stainless Steel - 1" High CODE ID F6BG36ISL CODE ID F6BG30ISL





PROFESSIONAL STAINLESS BACK GUARD TRIM

36" Back Guard - 3" Standard TrimCODE IDF6BG36STD30" Back Guard - 3" Standard TrimCODE IDF6BG30STD

PROFESSIONAL STAINLESS BACK GUARD TRIM

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





WOK RING

Use this accessory with high-BTUs burner. CODE ID FMWOK PROFESSIONAL OVEN 36" Telescopic rack 30" Telescopic rack

CODE ID FMTRP36 CODE ID FMTRP30

VENETIAN RED 36" RANGE Glossy Red - RAL 3003 CODE ID ACDKIT36RD VENETIAN RED 30" RANGE

Glossy Red - RAL 3003 CODE ID ACDKIT30RD



CREATE, IMAGINE, LIVE



-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.

FULGOR

MILANO

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

DISTINTO COMPACT COLUMN 24"



COMBI STEAM OVEN

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

CONVECTION OVEN

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

WARMING DRAWER

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





MICROWAVES

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

24" COUNTER-TOP MICROWAVE

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



24" DRAWER MICROWAVE

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



30" OVER-THE-RANGE MICROWAVE

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



DISTINTO COFFEE MACHINE

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

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



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



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.



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 CHIMNEY VALL 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.

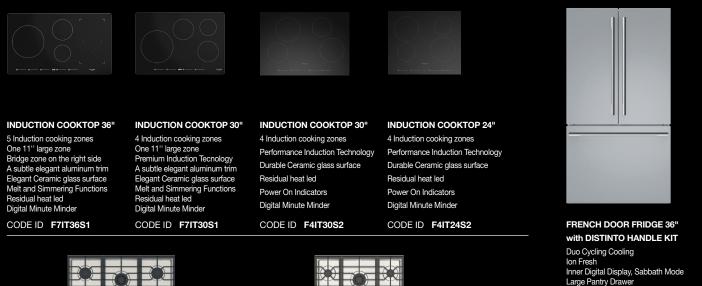


FULGOR

DISTINTO SERIES



FULGOR MILANO 87





Height Adjustable Cantilever Shelves

Interior Theatre Lighting with LED lights

F6FBM36S2+

F7HK36FFBS

Interior Filtered Water Dispenser

Automatic Ice Machine

CODE ID

S. STEEL DISHWASHER 24"

with DISTINTO HANDLE KIT 16 Place Settings 6 Programs 45 dBA Silent Operations Flexible Rack Loading Single tablet Detergent Function Fast Function. 5 Level Wash Flow Through Heater 3 way Euro Filtering System

CODE ID F6DWT24SS2+ F7HK24DISHS



S. STEEL DISHWASHER 24"

with DISTINTO HANDLE KIT 14 Place Settings 6 Programs 49 dBA Super active drying 4 Foldable racks on upper basket Flow Through Heater

3 way Euro Filtering System

CODE ID F4DWT24SS1+ F7HK24DISHS



GAS COOKTOP 36"

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

CODE ID F4PGK365S1



CHIMNEY WALL HOOD 36"

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

CODE ID F4CW36S1



3 Heavy duty continuous cast iron grates Heavy Gauge 304 Stainless Steel Burner Bowl 1 Aluminum Dual Flame Burner 20K BTU Max (NG) 2 Aluminum Semirapid Burners 8K BTU Max (NG) 2 Aluminum Semirapid Burners 6.3K BTU Max (NG)

CODE ID F4PGK305S2



CHIMNEY WALL HOOD 30" Scotch Brite Stainless Steel (AISI 430) Electronic Control Motor 600 CFM Baffle Filter 2 LED lighting

CODE ID F4CW30S1



OVERLAY DISHWASHER 24" with DISTINTO HANDLE KIT 14 Place Settings 6 Programs 49 dB(A) Super active drying 2 Foldable racks on upper basket Flow-Through Heater 3 way Euro Filtering System

CODE ID F4DWT24FI1+ F7UHK24DISH



OVERLAY DISHWASHER 24" with DISTINTO HANDLE KIT

14 Place Settings 6 Programs 49 dB(A) Super active drying 2 Foldable racks on upper basket Flow-Through Heater 3 way Euro Filtering System

CODE ID F4DWS24FI1+ F7UHK24DISH

CODE ID F4DWS18FI1

OVERLAY DISHWASHER 18'

2 Foldable racks on upper basket

10 Place Settings

Super active drying

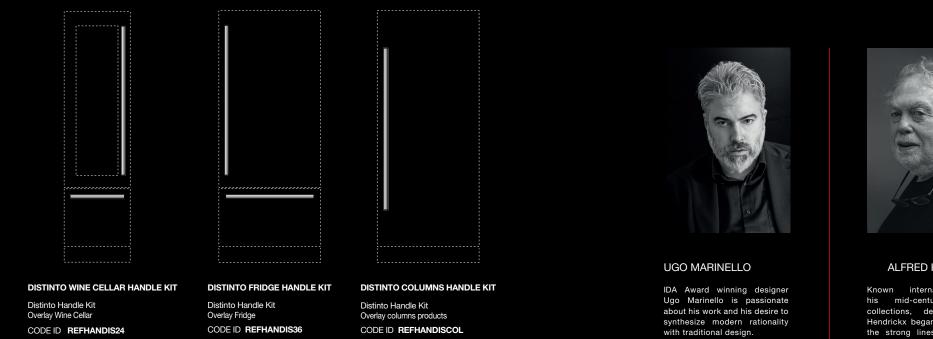
Flow-Through Heater

3 way Euro Filtering System

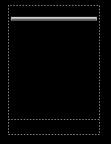
6 Programs

49 dB(A)

88 FULGOR MILANO







DISTINTO FRENCH DOOR FRIDGE HANDLE KIT

Distinto Handle Kit French Door Fridge

CODE ID F7HK36FFBS

DISTINTO DW HANDLE KIT

Distinto Handle Kit Dishwasher CODE ID F7UHK24DISH

DESIGNED IN ITALY_____

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



A FAMILY A PASSION



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

MORE INFO



www.fulgor-milano.com - info@fulgor-milano.com

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