

FULGOR
MILANO

SINCE
PASSIONE | ITALIANA
1949

Collection Eleven

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FULGOR
MILANO

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FULGOR
MILANO

DESIGN OF MILANO



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

Sofia embodies a styling that is all her own, with an attention to detail and design that is unsurpassed in the industry. As it is with the Cathedral of Milano, our Sofia range stands out in a crowd. Drawing inspiration from the modern

cosmopolitan city of today, Fulgor Milano brings modern technology to the kitchen and is continuously seeking innovative solutions for our customers to allow them to achieve the best cooking experience imaginable.



FULGOR
MILANO

POWER

OF ROME



Not unlike the incredible eternal city of Rome, our Sofia products are designed to stand the test of time. A product that embodies endurance and is built on a tradition of beauty, durability, and functionality.

Rome has survived over two Millennia through evolution of design and innovation. Fulgor Milano's passion for innovation has resulted in premium products born from a culinary culture dating back to ancient

Rome but in synergy with today's lifestyle. Every one of our Sofia products has been developed to offer a lifetime of performance in an ergonomic and comfortable design that is both elegant and simple to use.



FULGOR
MILANO

UNIQUE

LIKE VENICE



There is not a more unique city in the world than Venice. A city that by modern engineering standards should not exist. A city built on the sea, that has inspired generations of visitors for centuries.

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

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



FULGOR
MILANO

SOFIA

PROFESSIONAL

DISCOVER THE ITALIAN CHARACTERISTICS

DESIGN

POWER

UNIQUE

Sofia represents the beauty and sophistication that is Italy and the Meneghetti Family has paid tribute to all the unique cultural aspect of this storied country with Sofia and the complete

line of Fulgor Milano products. Inspired by all the great regions of Italy, Sofia was born in the heart of the Veneto region, culturally rich in art and tradition. Sofia embodies a contemporary

design that is feminine and powerful, which inspires us to prepare dishes worthy of admiration. The Meneghetti Family has presented us with a symbol of the ultimate expression of Italian excellence.

PROFESSIONAL LINE



SOFIA

PROFESSIONAL



POWERFUL ELEGANCE

Sofia is a solid, generously sized freestanding range with a clean and rigorous style. Designed, developed and engineered in Italy to exceed all expectations of quality, performance and style. Sofia will captivate the most discerning chef with nuanced features that are traditional yet innovative.

SOFIA PROFESSIONAL

FULGOR
MILANO



SOFIA IS AN INDIVIDUAL

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

TOTAL CONTROL AND DELICATE POWER

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

TOTAL ACCESS AT YOUR FINGERTIPS

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

PROFESSIONALLY CRAFTED

This multifunction range, combines all the features of a fully-equipped professional range with a stainless steel design which highlights the elegance and uniqueness of Italian style.

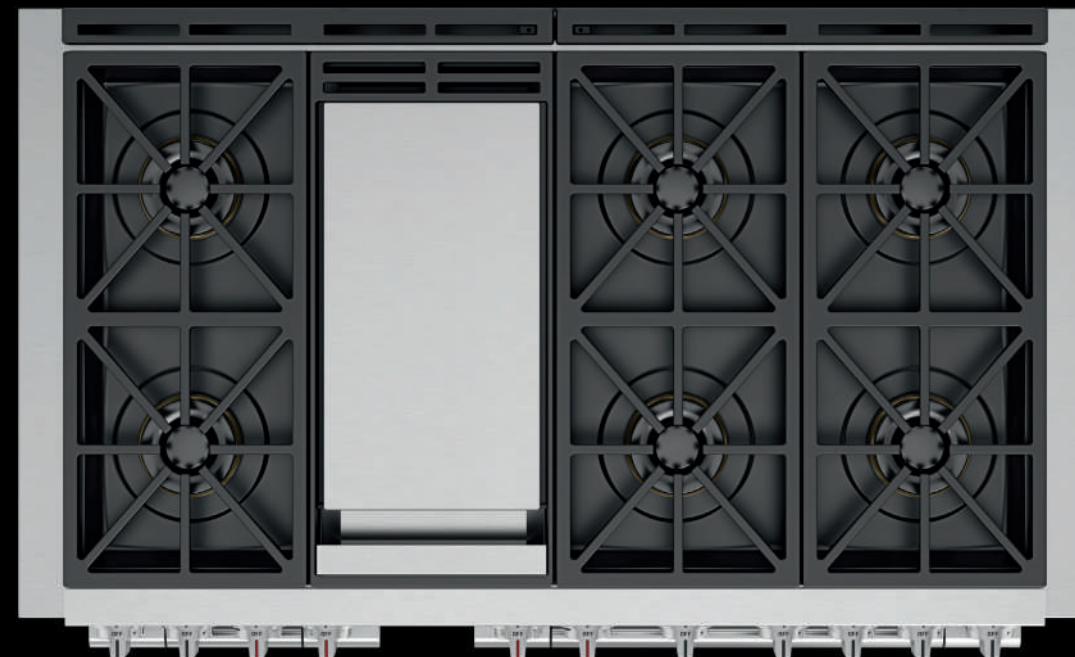


TRILAMINATE GRIDDLE

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

CAST IRON GRATES AND MATTE BURNER BASIN

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



DUAL BURNER WITH BRASS BURNER RING

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



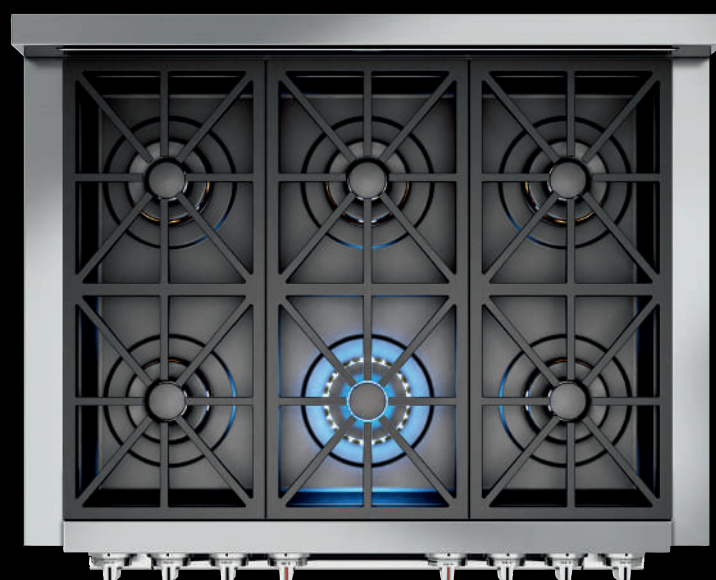
ROBUST CONTROL KNOBS

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

FULGOR
MILANO

5 in 1

CRESCENDO BURNER



Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 20,000 BTUs and is also capable of the gentlest simmer aided by its oversized burner cap.



FORTE

1

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



MEZZOFORTE

2

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



MEZZO

3

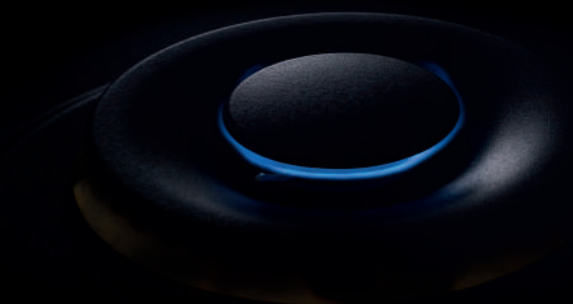
Creamy risotto and smooth custards come to life as the burner rings combine to provide enough heat to encourage the cooking but discourage scorching.



PIANOFORTE

4

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



PIANO

5

Melt butter, temper chocolate, or gently coax the flavor from savory vegetables, this lowest setting is achieved by the flame from the simmer burner rolling gently under the diffuser cap to radiate whisper soft heat.



AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!

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



48" DUAL FUEL PRO SOFIA RANGE

THE ART OF COOKING EXPANDED

FULGOR
MILANO

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



48" DUAL FUEL PRO SOFIA RANGE

TRILAMINATE GRIDDLE

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

UNSURPASSED CRAFTSMANSHIP

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

COOL TOUCH DOOR

4 layers of thermo-reflecting glass ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

CONVENIENCE OVEN

Identically featured as its larger mate, but without meat probe, this self-cleaning, multi function convection oven does everything in a smaller space, adding efficiency and flexibility. It even has a telescopic rack.



CAST IRON GRATES

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

SIX BURNERS

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

DUAL OVENS

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

SOFT CLOSING DOOR

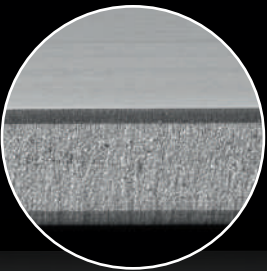
Robust stainless steel oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

EXCLUSIVE TRILAMINATE STAINLESS STEEL GRIDDLE

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

GRIDDLE BURNER

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



3 METAL LAYERS GRIDDLE

SURGICAL STAINLESS STEEL 1

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

ALUMINUM 2

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

STAINLESS STEEL 3

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



SOFIA PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE



CODE ID
F6PDF486GS1



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Trilaminated Stainless Steel Griddle
- Dual True Convection (main oven)
- Single True Convection (accessory oven)
- Soft Closing Doors
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per Oven
- Cool Touch Doors
- Digital Controls
- Meat Probe (main oven)
- Fast Pre-Heat

| OPTIONAL ACCESSORIES | | page |
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| PDRKIT48 ... | Color kit | 114 |
| FMWOK | Wok ring | 121 |
| FMSIM | Simmer plate | 121 |
| F6BG48BCI | Island trim | 121 |
| F6BG48STD | Standard trim | 120 |
| F6BG48HBT | High back trim | 120 |
| FMTRP30 | Telescopic rack | 122 |
| FMTRP18 | Telescopic rack | 122 |
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| TECHNICAL DATA | | 272 |

SPECIFICATIONS

COOKING SURFACE

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

Ovens

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

Oven Functions

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

COOKING SURFACE

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

Because precision is important for powerful high and gentle low flames, our sealed 6 Crescendo Dual burners offer five combinations of flame configurations for near infinite control.

Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 20,000 BTUs and is also capable of the gentlest simmer aided by its oversized burner cap.

OVEN

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

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

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

36" DUAL FUEL
PRO SOFIA RANGE

SOFIA PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F6PDF366S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Soft Closing Door



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



Digital Controls



Meat Probe



Fast Pre-Heat

OPTIONAL ACCESSORIES

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

TECHNICAL DWG 239

TECHNICAL DATA 273

SPECIFICATIONS

COOKING SURFACE

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

OVEN

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

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F6PDF304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Soft Closing Door



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



Digital Controls



Meat Probe



Fast Pre-Heat

OPTIONAL ACCESSORIES

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

TECHNICAL DWG 239

TECHNICAL DATA 273

SPECIFICATIONS

COOKING SURFACE

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

OVEN

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

OVEN FUNCTIONS

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

NEW

FULGOR
MILANO

48" ALL GAS PRO SOFIA RANGE

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



TRILAMINATE GRIDDLE

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



OVEN CONTROL

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



ITALIAN CRAFTSMANSHIP

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



AUTOGRAPH YOUR KITCHEN

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



SOFIA PROFESSIONAL 48"

48" ALL GAS PROFESSIONAL RANGE



NEW

CODE ID

F6PGR486GS2



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

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| PDRKIT48 ... | Color kit | 114 |
| FMWOK | Wok ring | 121 |
| FMSIM | Simmer plate | 121 |
| F6BG48BCI | Island trim | 121 |
| F6BG48STD | Standard trim | 120 |
| F6BG48HBT | High back trim | 120 |
| FMTRP30 | 30" Telescopic rack | 122 |
| FMTRP18 | 18" Telescopic rack | 122 |
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| TECHNICAL DATA | | 274 |

SPECIFICATIONS

COOKING SURFACE

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

OVENS

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

NOVA BROILER SYSTEM

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

OVEN FUNCTIONS

Bake
Broil
Convection
Sabbath Mode (main oven)

SOFIA PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE



CODE ID



F6PGR366S2



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



Nova Broiler System

OPTIONAL ACCESSORIES

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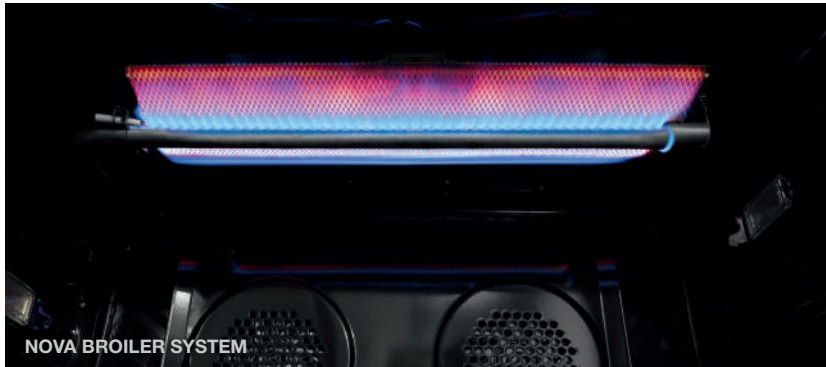
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| PDRKIT36 ... | Color kit | 115 |
| FMWOK | Wok ring | 121 |
| FMSIM | Simmer plate | 121 |
| F6BG36BCI | Island trim | 121 |
| F6BG36STD | Standard trim | 120 |
| F6BG36HBT | High back trim | 120 |
| FMGRID36 | 36" Griddle | 121 |
| FMTRP36 | Telescopic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

TECHNICAL DWG

239

TECHNICAL DATA

275



SPECIFICATIONS

COOKING SURFACE

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

NOVA BROILER SYSTEM

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

OVEN

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

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE



CODE ID



F6PGR304S2



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



Nova Broiler System

OPTIONAL ACCESSORIES

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

TECHNICAL DWG

239

TECHNICAL DATA

275

SPECIFICATIONS

COOKING SURFACE

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

NOVA BROILER SYSTEM

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

OVEN

Dual Convection
Oven temperature electronic control
Nova Broiler System
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chrome racks
1 telescopic rack
Enameled Broiler Pan

OVEN FUNCTIONS

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



FULGOR
MILANO

36" INDUCTION PRO SOFIA RANGE



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

The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure (soft closing) of the oven.

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

36" INDUCTION PRO SOFIA RANGE



DUAL MAX POWER

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

DIGITAL MINUTE MINDER CONTROL

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

COMMAND CONTROL KNOBS

Quick control, efficient and fast, a choice that combines style, practicality and professional touch.

SOFIA PROFESSIONAL 36"

36" INDUCTION PROFESSIONAL RANGE



CODE ID



F6PIR365S1



- Easy Clean Ceramic Glass
- Power Boost Burner
- Dual Max Power
- Pan Detection system
- Residual Heat Sensor

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

OPTIONAL ACCESSORIES

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

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SPECIFICATIONS

COOKING SURFACE

4 Single Induction cooking zones
1 Dual Max Power with Ø 11" cooking zone
Elegant Ceramic glass surface
Premium induction technology for unsurpassed performance
Booster function for each cooking zone
Residual heat and Power-on Indicators
Melting and Simmering function
Digital Minute Minder / Pot Detection System
Child Lock Function
Failure Codes Indication
Automatic Heat-up Time

OVEN

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

OVEN FUNCTIONS

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

SOFIA PROFESSIONAL 30"

30" INDUCTION PROFESSIONAL RANGE



CODE ID



F6PIR304S1



- Easy Clean Ceramic Glass
- Power Boost Burner
- Pan Detection system
- Residual Heat Sensor

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

OPTIONAL ACCESSORIES

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

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|----------------|-----|
| TECHNICAL DWG | 239 |
| TECHNICAL DATA | 276 |

SPECIFICATIONS

COOKING SURFACE

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

OVEN

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

OVEN FUNCTIONS

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

FULGOR
MILANO

SOFIA

PROFESSIONAL 30" DOUBLE OVEN

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



SOFIA PROFESSIONAL 30"

30" PROFESSIONAL SINGLE OVEN - STAINLESS STEEL



CODE ID

F6PSP30S1



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

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

PDRKIT30 ... Color kit 116
FMTRP30 Telescopic rack 122

TECHNICAL DWG 244
TECHNICAL DATA 277

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL DOUBLE OVEN - STAINLESS STEEL



CODE ID

F6PDP30S1



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

SPECIFICATIONS

OVENS

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

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

NOTE:
For color kit purchase order, remember to order both color kits for the upper and lower door.
FMTRP30 Telescopic rack 122

TECHNICAL DWG 244
TECHNICAL DATA 277

SOFIA

30" PROFESSIONAL WARMING DRAWER



More than a warming drawer, this functional appliance can slow cook, proof, leaven, and defrost in its compact and fully enclosed space. Warm plates, hold side dishes warm for serving, keep pies warm for dessert, allow homemade bread to rise to perfection.







SOFIA PROFESSIONAL 30"

30" PROFESSIONAL WARMING DRAWER - STAINLESS STEEL

CODE ID

F6PWD30S1



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

SPECIFICATIONS

WARMING DRAWER 30"

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

DRAWER 30" FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|-----------|-----|
| PWDKIT30 ... | Color kit | 117 |
| TECHNICAL DWG | | 244 |
| TECHNICAL DATA | | 278 |

NEW

FULGOR
MILANO

SOFIA 30" SPECIALTY OVENS

SPEED OVEN

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

STEAM OVEN

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

NEW

SOFIA PROFESSIONAL 30"



CODE ID

F6PSPD30S1

30" PROFESSIONAL COMBI SPEED OVEN



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

SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

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

TECHNICAL DWG
TECHNICAL DATA

245
279

NEW

SOFIA PROFESSIONAL 30"



CODE ID

F6PSCO30S1

30" PROFESSIONAL COMBI STEAM OVEN



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

SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

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

TECHNICAL DWG
TECHNICAL DATA

245
279

NEW

SOFIA PROFESSIONAL 30" COFFEE MACHINE



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

SOFIA PROFESSIONAL 30"



CODE ID

30" BUILT-IN COFFEE MACHINE

F7BC24B1
F6PTK30BC



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

NOTE

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

F7BC24B1 Coffee Machine
F6PTK30BC Pro Frame Kit

| | page |
|-----------------------|------|
| TECHNICAL DWG | 246 |
| TECHNICAL DATA | 280 |

SPECIFICATIONS

FEATURES

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

FUNCTIONS

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

SAFETY

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

INCLUDED ACCESSORIES

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

FULGOR
MILANO

SOFIA

PRO GAS RANGETOP



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

NEW

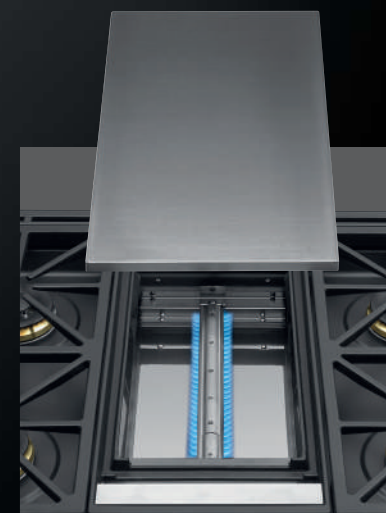
FULGOR
MILANO

SOFIA

RANGETOP

48" GAS

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



TRILAMINATE GRIDDLE

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



CAST IRON GRATES

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



PORCELAIN BURNER BASIN

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

NEW

SOFIA PROFESSIONAL 48"



48" PROFESSIONAL GAS RANGE TOP



CODE ID

F6GRT486GS1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Trilaminar Stainless Steel Griddle



Professionally Styled Knobs

SPECIFICATIONS

GAS RANGE TOP

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

OPTIONAL ACCESSORIES

page

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

| | |
|----------------|-----|
| TECHNICAL DWG | 241 |
| TECHNICAL DATA | 281 |

SOFIA PROFESSIONAL 36"



36" PROFESSIONAL GAS RANGE TOP



CODE ID

F6GRT366S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Professionally Styled Knobs

SPECIFICATIONS

GAS RANGE TOP

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

OPTIONAL ACCESSORIES

page

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

| | |
|----------------|-----|
| TECHNICAL DWG | 241 |
| TECHNICAL DATA | 282 |

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL GAS RANGE TOP



CODE ID

F6GRT304S1

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



SPECIFICATIONS

GAS RANGE TOP

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

OPTIONAL ACCESSORIES

page

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

TECHNICAL DWG

241

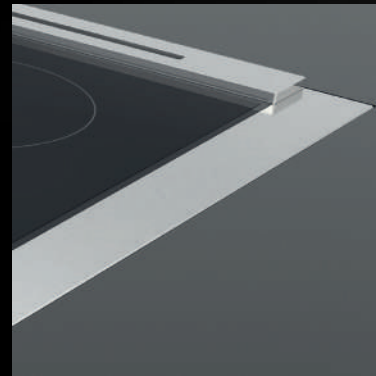
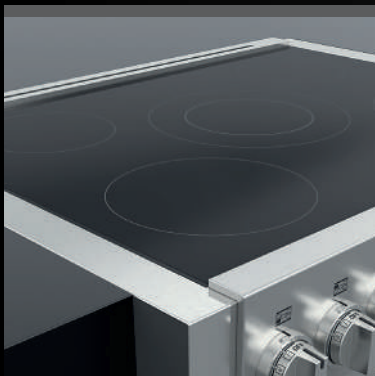
TECHNICAL DATA

272

FULGOR
MILANO

SOFIA

PRO INDUCTION RANGETOP



DUAL MAX POWER

Large pans receive full power for capacity and consistent heat distribution while cooking. The 11" Dual Induction Zone offers a fifth burner for any size pan at any power level for ultimate flexibility in your 36" induction rangetop.

PROFESSIONAL STYLE KNOBS

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

INDUCTION SPECIFIC ISLAND TRIM

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

The Sofia induction rangetop features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner (36" model). The instant response and precise control of induction is highlighted by the Digital Minute Minder control, paired beautifully with the easy to clean surface, offering maximum performance while minimizing energy consumption.

SOFIA PROFESSIONAL 36"

36" PROFESSIONAL INDUCTION RANGE TOP



CODE ID

F6IRT365S1



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

SPECIFICATIONS

INDUCTION RANGE TOP

- 4 Single Induction cooking zones
- 1 Dual Max Power with Ø 11" cooking zone
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Booster function for each cooking zone
- Residual heat and Power-on Indicators
- Melting and Simmering function
- Knob Controlled
- Digital Minute Minder
- Pot Detection System
- Child Lock Function
- Failure Codes Indication
- Digital Display for Power Level
- Automatic Heat-up Time

OPTIONAL ACCESSORIES

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

| | |
|----------------|-----|
| TECHNICAL DWG | 242 |
| TECHNICAL DATA | 283 |

SOFIA PROFESSIONAL 30"

30" PROFESSIONAL INDUCTION RANGE TOP

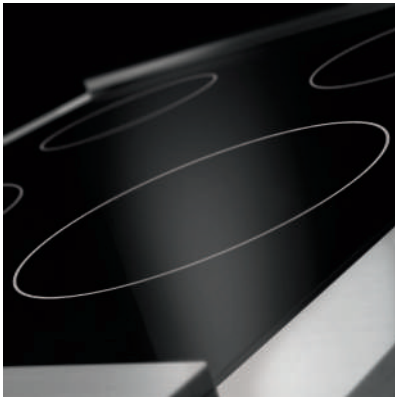


CODE ID

F6IRT304S1



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



SPECIFICATIONS

INDUCTION RANGE TOP

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

OPTIONAL ACCESSORIES

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

| | |
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| TECHNICAL DWG | 242 |
| TECHNICAL DATA | 283 |

FULGOR
MILANO

SOFIA

PRO GAS COOKTOP

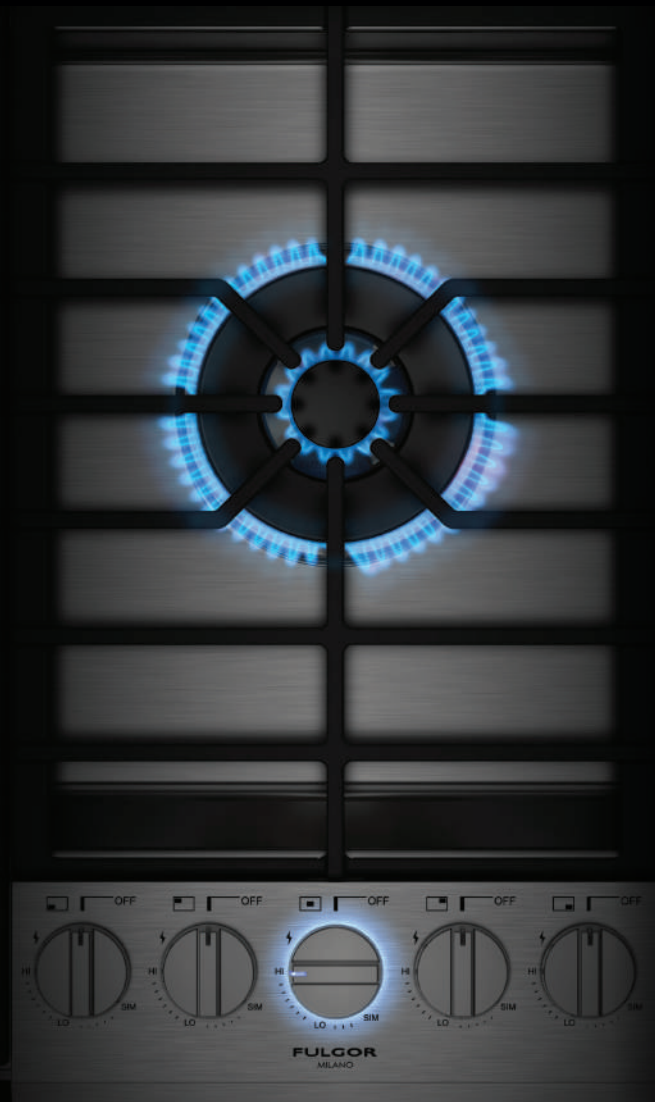


STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cooktop combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTUs Dual Brass Burner of this Sofia cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. New Halo Effect knobs let you know at a glance if the gas is on or if the cooktop was recently used, giving you peace of mind at every turn. Continuous cast iron grates offer an even cooking surface for easy movement of pans from burner to burner so that even your biggest cooking events can be handled with ease.

HALO VISION

HEAT MADE VISIBLE



HALO CONTROL

for when the gas is on

Have you ever walked away from your cooktop forgetting a burner is on?

Whether you are searing a steak or tempering chocolate, the glowing halo of white light will alert you to a burner that is on. Walk away from the kitchen with confidence, knowing that your burners are safely off when the halo disappears.



HALO SAFE

residual heat indicator

A Professional cooktop would not be complete without powerful burners and strong cast iron grates. These grates can continue to radiate a heat, even after the burner is off. Protect yourself and your family with our Halo Safe system. A red Halo light around the control knob indicates the presence of residual heat at the grate.

SOFIA PROFESSIONAL 36"



36" PROFESSIONAL PRO GAS COOKTOP

CODE ID

F6PGK365S1

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



SPECIFICATIONS

COOKING SURFACE

- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Solid Brass Dual Flame Burner with 20.000 BTU Max (NG)
- 4 Solid Brass Stacked Burners with 15.000 BTU Max (NG)
- Backlit Control Knob indicates burner operation (White)
- Backlit Control Knob indicates residual heat (Red)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

OPTIONAL ACCESSORIES

page

| | | |
|-------|--------------|-----|
| FMWOK | Wok ring | 121 |
| FMSIM | Simmer plate | 121 |

| | |
|----------------|-----|
| TECHNICAL DWG | 253 |
| TECHNICAL DATA | 284 |

SOFIA PROFESSIONAL 30"

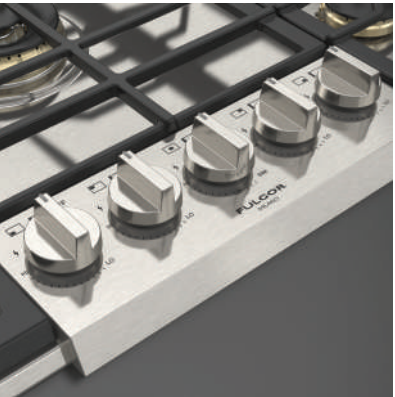
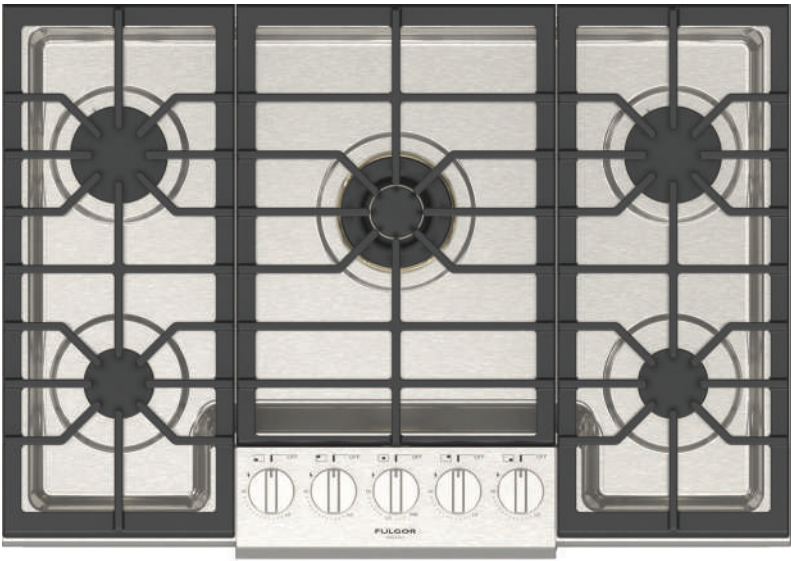


30" PROFESSIONAL PRO GAS COOKTOP

CODE ID

F6PGK305S1

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



SPECIFICATIONS

COOKING SURFACE

- 3 Heavy duty continuous cast iron grates
- Heavy Gauge 304 Stainless Steel Burner Bowl
- 1 Solid Brass Dual Flame Burner with 20.000 BTU Max (NG)
- 2 Solid Brass Rapid Burners with 10.500 BTU Max (NG)
- 2 Solid Brass Semirapid Burners with 8.000 BTU Max (NG)
- Backlit Control Knob indicates burner operation (White)
- Backlit Control Knob indicates residual heat (Red)
- Heavy duty control panel
- Large cooking area
- Full pot stability
- Natural Gas (LP Convertible)

OPTIONAL ACCESSORIES

page

| | | |
|-------|--------------|-----|
| FMWOK | Wok ring | 121 |
| FMSIM | Simmer plate | 121 |

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

| | |
|----------------|-----|
| TECHNICAL DWG | 243 |
| TECHNICAL DATA | 285 |



FULGOR
MILANO

ACCENTO PRO RANGE

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



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



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

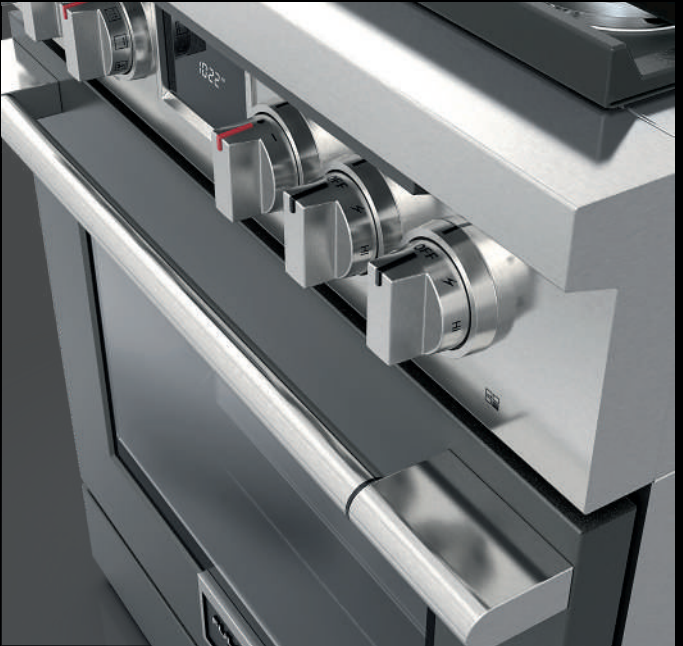
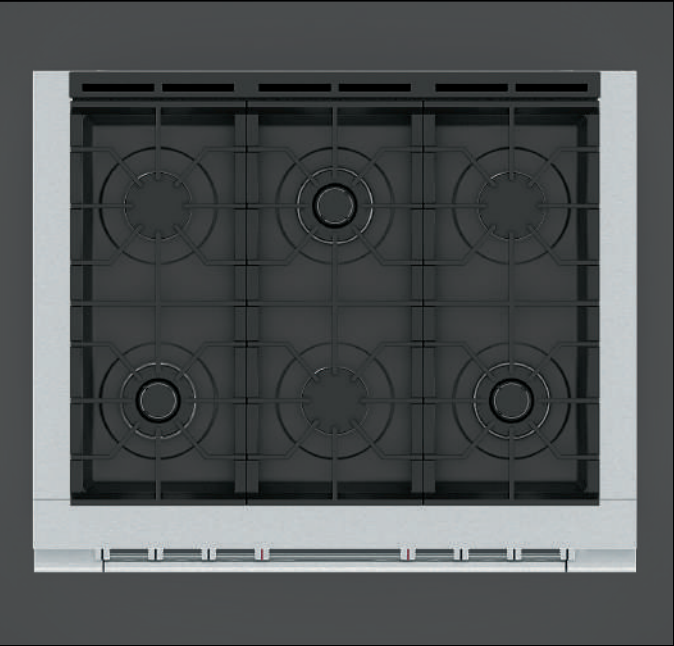


Accentuate the satin stainless steel finish of the ACCENTO range with a customizable color kit of your choosing.

STYLE DETAILS

ACCENTO

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



FULGOR
MILANO

ACCENTO



Fulgor Milano brings modern technology to the kitchen and is continuously seeking innovative solutions for our customers to allow them to achieve the best cooking experience imaginable. With the kitchen returning to the center of the home, color is an important component of design and can bring unity and harmony into your space.

ITALIAN CRAFTSMANSHIP PROFESSIONAL PERFORMANCE



ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F4PDF366S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls

OPTIONAL ACCESSORIES

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

TECHNICAL DWG 240

TECHNICAL DATA 286

SPECIFICATIONS

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
3 Dual-Flame Crescendo Burners
3 X 18,000 BTU max (NG)
3 Rapid Burners
3 X 15,000 BTU max(NG)
Natural Gas (LP convertible)

OVEN

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

OVEN FUNCTIONS

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

ACCENTO PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F4PDF304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls

OPTIONAL ACCESSORIES

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

TECHNICAL DWG 240

TECHNICAL DATA 287

SPECIFICATIONS

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

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

OVEN FUNCTIONS

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

ACCENTO PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE



CODE ID



F4PGR366S2



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

OPTIONAL ACCESSORIES

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

| | |
|----------------|-----|
| TECHNICAL DWG | 240 |
| TECHNICAL DATA | 288 |

SPECIFICATIONS

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
3 Dual-Flame Crescendo Burners
3 X 18,000 BTU max (NG)
3 Rapid Burners
3 X 15,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

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

OVEN FUNCTIONS

Bake
Broil
Convection
Defrost
Timer

ACCENTO PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE



CODE ID



F4PGR304S2



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

OPTIONAL ACCESSORIES

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

| | |
|----------------|-----|
| TECHNICAL DWG | 240 |
| TECHNICAL DATA | 289 |

SPECIFICATIONS

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

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

OVEN FUNCTIONS

Bake
Broil
Convection
Defrost
Timer

FULGOR
MILANO

SOFA

PRO REFRIGERATION & WINE

COLD TEMP. TOTAL CONTROL

As beautiful as it is functional, the Sofia Professional Refrigeration and Wine Series features brushed stainless exteriors for maximum impact and a brilliant white aluminum interior. Food preservation is key and like the rest of the Professional Series, we combine the latest technology to ensure the highest performance.

Dual compressors provide independently controlled cooling zones with consistent and precise temperatures throughout, to ensure that the finest foods and wines stay fresher longer.

Robust doors on the Refrigerator and triple layer UV protected glass on the Wine Cellar protect contents from external temperature and humidity changes which can be damaging to your stored items.

REFRIGERATION

PRO REFRIGERATION & WINE



FLEXZONE

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

ICE MAKER

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

WINE CELLAR

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



SOFIA PROFESSIONAL WINE CELLAR 24"



24" PROFESSIONAL WINE CELLAR



CODE ID

F7PBW24S1-R (RIGHT HINGE)

CODE ID

F7PBW24S1-L (LEFT HINGE)



RIGHT HINGE



LEFT HINGE



Deep-freezing



Hot air ventilation



Rapid Deep Freezing



LED lighting



Noise Level 41 (dB)



Freestanding Installation



Holiday Mode



Triple Pane Glass



54 Bottles Capacity

SPECIFICATIONS

WINE CELLAR

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

OPTIONAL ACCESSORIES

page

| | |
|--------------------------------|-----|
| REFSBSPRO60 | 124 |
| Coupling kit with a 36" fridge | |
| TECHNICAL DWG | 250 |
| TECHNICAL DATA | 293 |

SOFIA PROFESSIONAL FRIDGE 36"



36" PROFESSIONAL FRIDGE



CODE ID

F7PBM36S1-R (RIGHT HINGE)

CODE ID

F7PBM36S1-L (LEFT HINGE)



RIGHT HINGE



LEFT HINGE



Cool Zone 0°C



Deep-freezing



Hot air ventilation



Total No Frost



Rapid Deep Freezing



LED lighting



Noise Level 41 (dB)



Freestanding Installation



Holiday Mode



Ice Maker

SPECIFICATIONS

FRIDGE

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

OPTIONAL ACCESSORIES

page

| | |
|-------------------------------------|-----|
| REFSBSPRO60 | 124 |
| Coupling kit with a 24" wine cellar | |
| REFSBSPRO72 | |
| Two 36" Fridges coupling kit | 124 |
| TECHNICAL DWG | 250 |
| TECHNICAL DATA | 292 |

BUILT-IN WINE CELLAR 24"



24" PROFESSIONAL BUILT-IN WINE CELLAR












CODE ID

F7IBW24O1-R (RIGHT HINGE)

CODE ID

F7IBW24O1-L (LEFT HINGE)

-  RIGHT HINGE
-  LEFT HINGE

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



SPECIFICATIONS

WINE CELLAR

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

OPTIONAL ACCESSORIES

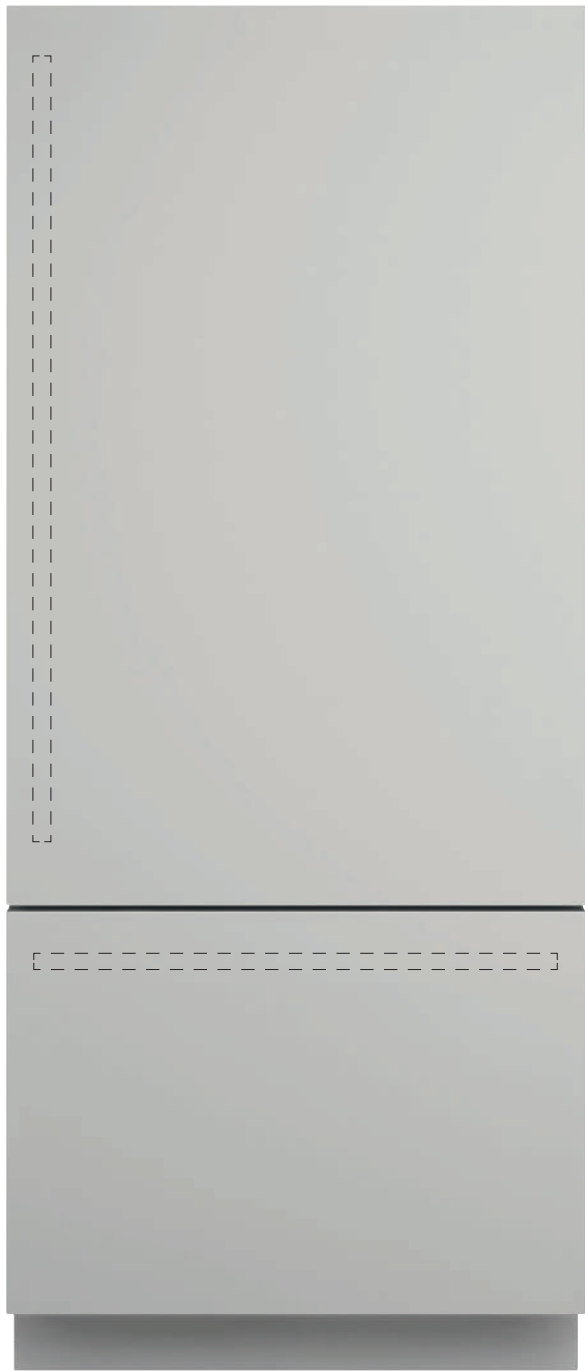
page

| | |
|----------------------------------|-----|
| REFHANDPRO24 | 124 |
| Sofia Wine Cellar Pro Handle Kit | |
| REFSBSINT60 | |
| Coupling kit | 124 |
| TECHNICAL DWG | 251 |
| TECHNICAL DATA | 293 |

BUILT-IN FRIDGE 36"



36" PROFESSIONAL BUILT-IN FRIDGE













CODE ID

F7IBM36O1-R (RIGHT HINGE)

CODE ID

F7IBM36O1-L (LEFT HINGE)

-  RIGHT HINGE
-  LEFT HINGE

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



SPECIFICATIONS

FRIDGE

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

OPTIONAL ACCESSORIES

page

| | |
|-----------------------------|-----|
| REFHANDPRO36 | 124 |
| Sofia Fridge Pro Handle Kit | |
| REFSBSINT60 | |
| Coupling kit | 124 |
| TECHNICAL DWG | 251 |
| TECHNICAL DATA | 292 |

36" FRENCH DOOR REFRIGERATOR

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



PRO HANDLE KIT

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

COUNTER-DEPTH STYLE

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

36" FRENCH DOOR FRIDGE



CODE ID

36" FRENCH DOOR FRIDGE SHOWN WITH PRO HANDLE KIT

F6FBM36S2
F6HK36FFBS



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

NOTE:

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

F6FBM36S2 French Door Fridge
F6HK36FFBS Pro Handle Kit



SPECIFICATIONS

FRIDGE

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

FREEZER FEATURES

- Automatic Ice Machine
- Large Freezer Drawer

| REQUIRED ACCESSORIES | page |
|--|------|
| F6HK36FFBS Sofia French Door Pro Handle Kit | 125 |
| TECHNICAL DWG | 252 |
| TECHNICAL DATA | 294 |



FULGOR
MILANO

SOFIA

PRO VENTILATION

Complete your powerful Sofia cooking suite with a matching wall mounted ventilation hood designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. The dual motor, in a sturdy housing, combines with Pro Baffle filters to quietly whisk away the effects of your culinary adventures. Your hood allows fresh air to circulate freely in your home, while overhead LED illumination highlights evenly your Sofia cooking surface.

To ensure full control of your hood, we have designed this appliance to be controlled with the aid of Professional control knobs. Like jewelry for your home, Sofia's ventilation hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!

48" HOOD



48" CHIMNEY HOOD





LED LIGHTING UNIFORM CONTROLS

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

ADJUSTABLE DUAL MOTORS WITH DIRECT INDIVIDUAL MOTOR CONTROL

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





SOFIA PROFESSIONAL SERIES 600 48"



CODE ID

48" PROFESSIONAL HOOD

F6PH48DS1



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Wall hung installation

SPECIFICATIONS

HOOD

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

Minimum distance:

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------|-----------------|-----|
| F6CK48-12 | Chimney cover | 123 |
| FMFIL | Charcoal filter | 123 |

| | |
|----------------|-----|
| TECHNICAL DWG | 246 |
| TECHNICAL DATA | 290 |

SOFIA PROFESSIONAL 600 SERIES 36"



36" PROFESSIONAL HOOD



CODE ID

F6PH36S1 1 FAN - SLIDER

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

CODE ID

F6PH36DS1 2 FAN - KNOBS

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



SPECIFICATIONS

HOOD F6PH36DS1

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

Minimum distance:

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

HOOD F6PH36S1

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

Minimum distance:

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------|-----------------|-----|
| F6CK36-12 | Chimney cover | 123 |
| FMFIL | Charcoal filter | 123 |

| | |
|-----------------------|-----|
| TECHNICAL DWG | 247 |
| TECHNICAL DATA | 290 |

SOFIA PROFESSIONAL 600 SERIES 30"



30" PROFESSIONAL HOOD



CODE ID

F6PH30S1 1 FAN - SLIDER

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

CODE ID

F6PH30S2 1 FAN - KNOBS

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



SPECIFICATIONS

HOOD F6PH30S2

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

Minimum distance:

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

HOOD F6PH30S1

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

Minimum distance:

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------|-----------------|-----|
| F6CK30-12 | Chimney cover | 123 |
| FMFIL | Charcoal filter | 123 |

| | |
|-----------------------|-----|
| TECHNICAL DWG | 247 |
| TECHNICAL DATA | 290 |

NEW

SOFIA PROFESSIONAL CHIMNEY HOOD



CODE ID

F6PC48DS1

48" PROFESSIONAL WALL-MOUNT HOOD



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

SPECIFICATIONS

WALL-MOUNT HOOD

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|-----------------|-----|
| FMFIL | Charcoal filter | 123 |
| TECHNICAL DWG | | 248 |
| TECHNICAL DATA | | 291 |

NEW

SOFIA PROFESSIONAL CHIMNEY HOOD



CODE ID

F6PC36DS1

36" PROFESSIONAL WALL-MOUNT HOOD



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

SPECIFICATIONS

WALL-MOUNT HOOD

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|-----------------|-----|
| FMFIL | Charcoal filter | 123 |
| TECHNICAL DWG | | 248 |
| TECHNICAL DATA | | 291 |

SOFIA PROFESSIONAL 600 SERIES 48"



48" PROFESSIONAL INSERT HOOD

CODE ID

F6BP46DS1



Filtering



1000 CFM



6 LED lamps



Noise Level 75 (dB)



Ceiling installation



SPECIFICATIONS

INSERT HOOD

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

Minimum distance:

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

Overall dim - width 45-3/4" -116 cm
Overall dim - height 13-1/8" - 33 cm
Overall dim - depth 18-1/2" - 47 cm

Cut out (wxd) 43-7/16" x 16-1/2"
Cut out (wxd) 110.3 x 41.9 cm

Gross weight 68 lbs - 31 kg
Net weight 57 lbs - 26 kg
KW rating 540 W 4.70 A

Power cord + Plug

OPTIONAL ACCESSORIES

page

FMFIL Charcoal filter 123

TECHNICAL DWG

249

TECHNICAL DATA

291

SOFIA PROFESSIONAL 600 SERIES 36"



36" PROFESSIONAL INSERT HOOD

CODE ID

F6BP34DS1



Filtering



1000 CFM



4 LED lamps



Noise Level 75 (dB)



Ceiling installation



SPECIFICATIONS

INSERT HOOD

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

Minimum distance:

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

Overall dim - width 34-1/4" - 87 cm
Overall dim - height 13-1/8" - 33 cm
Overall dim - depth 18-1/2" - 47 cm

Cut out 32-1/16" x 16-1/2"
Cut out 81.4 x 41.9 cm

Gross weight 60 lbs 27 kg
Net weight 51 lbs - 23 kg
KW rating 540 W 4.70 A

Power cord + Plug

OPTIONAL ACCESSORIES

page

FMFIL Charcoal filter 123

TECHNICAL DWG

249

TECHNICAL DATA

281

24" DISHWASHER



HANDLE KIT

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

WASH SYSTEM

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

FUNCTIONS

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

24" DISHWASHER



CODE ID

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

F6DWT24SS2
F6UHK24DISH



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

NOTE:

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

F6DWT24SS2 Dishwasher
F6UHK24DISH Pro Handle Kit



SPECIFICATIONS

DISHWASHER

- 16 Place Settings
- 6 Programs
- 45 dB Silent Operations
- Flexible Rack Loading
- All-In-One single tablet Detergent Function
- Fast Function
- 5 Level Wash
- Flow-Through Heater
- 3 way Euro Filtering System
- Front Adjustable rear feet
- Adjustable Hinge System
- Built-in High Loop with Air Gap
- Double Motion Float System

REQUIRED ACCESSORIES

| | page |
|---------------------------------|------|
| F6UHK24DISH | 125 |
| Sofia Dishwasher Pro Handle Kit | |
| TECHNICAL DWG | 252 |
| TECHNICAL DATA | 295 |



FULGOR
MILANO

PROFESSIONAL OPTIONAL ACCESSORIES



ACCESSORIES

COLOR KIT

FULGOR
MILANO



PERSONALIZE WITH COLOR

Your cooking style is personal and now you can easily personalize your kitchen with color. Dress Sofia in vibrant Venetian Red, snowy Palladio White, glistening Gondola Black, sumptuous Black Velvet, or glistening Rialto Grey. With a Sofia Color Kit, making a change is a breeze, simply replace the door and one piece toe-kick whenever the mood strikes you. Sofia can even change with the seasons to make your kitchen alive with color.

FREEDOM TO CHOOSE COLOR



PALLADIO WHITE

GLOSSY WHITE - RAL 9016

BLACK VELVET

MATTE BLACK - RAL 9004

RIALTO GREY

MATTE GREY - RAL 9007 "SLATE"

GONDOLA BLACK

GLOSSY BLACK - RAL 9004

VENETIAN RED

GLOSSY RED - RAL 3003

CANOVA WHITE

MATTE WHITE - RAL 9016

48" PROFESSIONAL RANGE - COLOR DOOR KITS

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48BK**



BLACK VELVET MATTE BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

48" PRO RANGE DOOR CODE **PDRKIT48MG**



VENETIAN RED GLOSSY RED - RAL 3003

48" PRO RANGE DOOR CODE **PDRKIT48RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48WH**



CANOVA WHITE MATTE WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48MW**

36"- 30" PROFESSIONAL RANGE - COLOR DOOR KITS

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

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



BLACK VELVET MATTE BLACK - RAL 9004

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



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

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



VENETIAN RED GLOSSY RED - RAL 3003

36" PRO RANGE DOOR CODE **PDRKIT36RD**
30" PRO RANGE DOOR CODE **PDRKIT30RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

36" PRO RANGE DOOR CODE **PDRKIT36WH**
30" PRO RANGE DOOR CODE **PDRKIT30WH**



CANOVA WHITE MATTE WHITE - RAL 9016

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

30" PRO DOUBLE OVEN - COLOR DOOR KITS

OPTIONAL ACCESSORIES

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



GONDOLA BLACK GLOSSY BLACK - RAL 9004

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



BLACK VELVET MATTE BLACK - RAL 9004

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



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

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



VENETIAN RED GLOSSY RED - RAL 3003

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



PALLADIO WHITE GLOSSY WHITE - RAL 9016

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



CANOVA WHITE MATTE WHITE - RAL 9016

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

30" WARMING DRAWERS - COLOR KIT

OPTIONAL ACCESSORIES



GONDOLA BLACK GLOSSY BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30BK**



BLACK VELVET MATTE BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30MB**



RIALTO GREY MATTE GREY - RAL 9007 "SLATE"

30" Warming Drawers CODE **PWDKIT30MG**



VENETIAN RED GLOSSY RED - RAL 3003

30" Warming Drawers CODE **PWDKIT30RD**



PALLADIO WHITE GLOSSY WHITE - RAL 9016

30" Warming Drawers CODE **PWDKIT30WH**



CANOVA WHITE MATTE WHITE - RAL 9016

30" Warming Drawers CODE **PWDKIT30MW**

ACCENTO

THE BEAUTY OF ITALIAN DESIGN IN COLOR

Fulgor Milano brings modern technology to the kitchen and is continuously seeking innovative solutions for our customers to allow them to achieve the best cooking experience imaginable. With the kitchen returning to the center of the home, color is an important component of design and can bring unity and harmony into your space.

36" - 30" ACCENTO RANGES - COLOR DOOR KITS

OPTIONAL ACCESSORIES



VENETIAN RED GLOSSY RED - RAL 3003

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



BLACK VELVET MATTE BLACK - RAL 9004

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



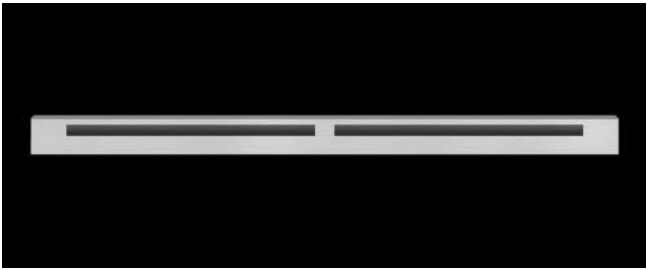
CANOVA WHITE MATTE WHITE - RAL 9016

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



PROFESSIONAL BACK GUARD TRIM

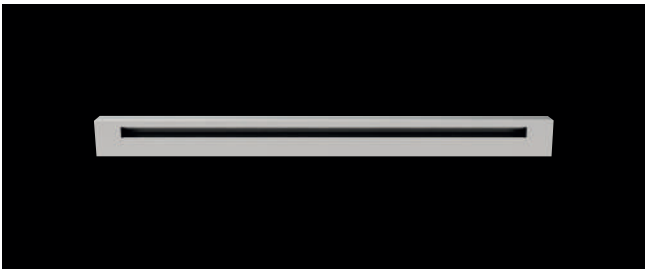
OPTIONAL ACCESSORIES



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



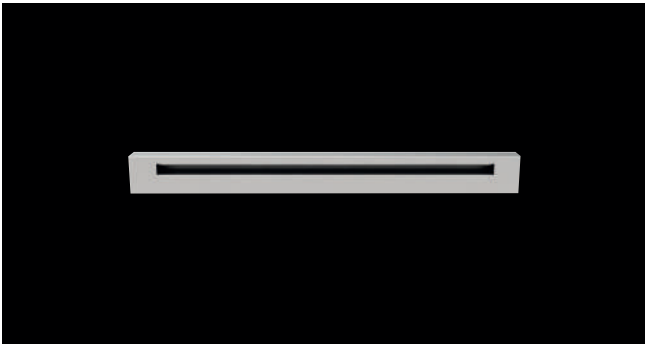
48" Back Guard - 9" High Back Trim CODE **F6BG48HBT**



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



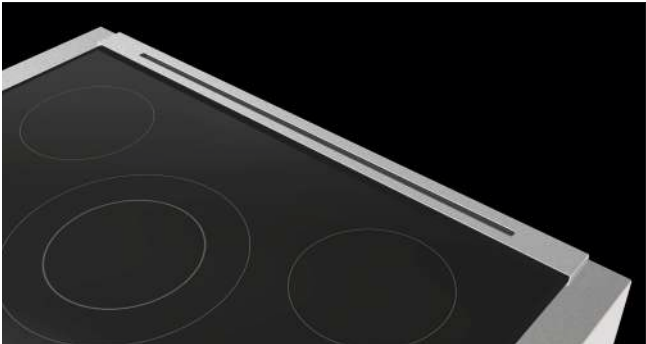
36" Back Guard - 9" High Back Trim CODE **F6BG36HBT**



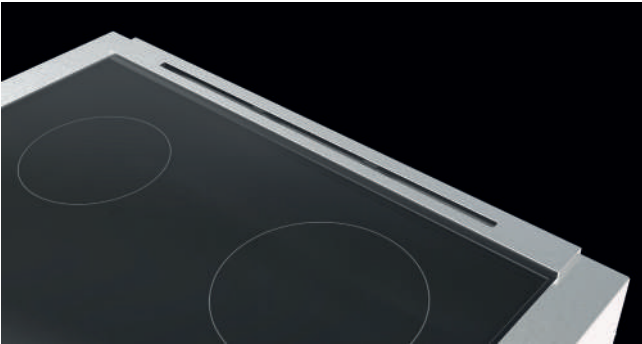
30" Back Guard - 3" Standard Trim CODE **F6BG30STD**



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



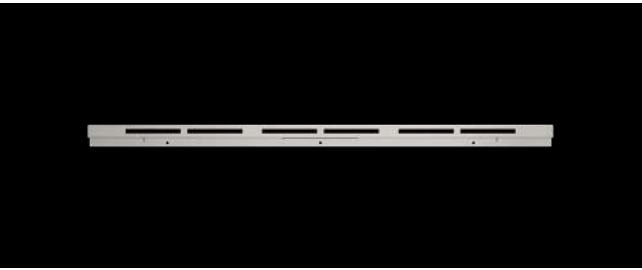
36" Back Guard – Ind. Low Profile Island Trim CODE **F6BG36IND**



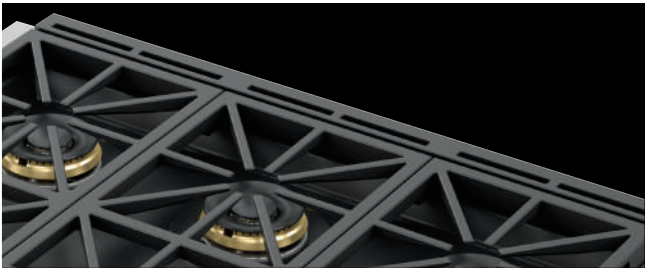
30" Back Guard – Ind. Low Profile Island Trim CODE **F6BG30IND**

PROFESSIONAL GAS

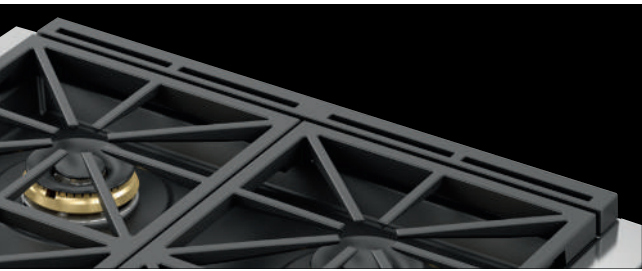
OPTIONAL ACCESSORIES



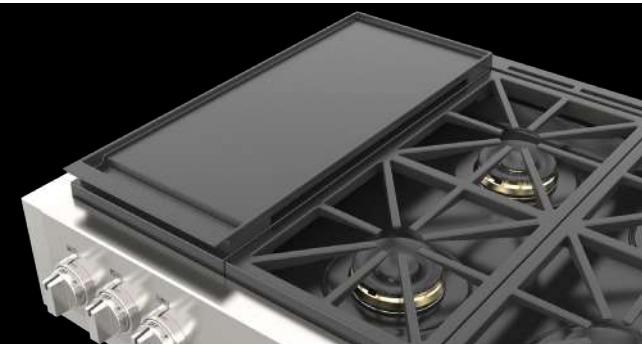
36" Stainless Steel - 1" High Island Trim CODE **F6BG36ISL**
30" Stainless Steel - 1" High Island Trim CODE **F6BG30ISL**



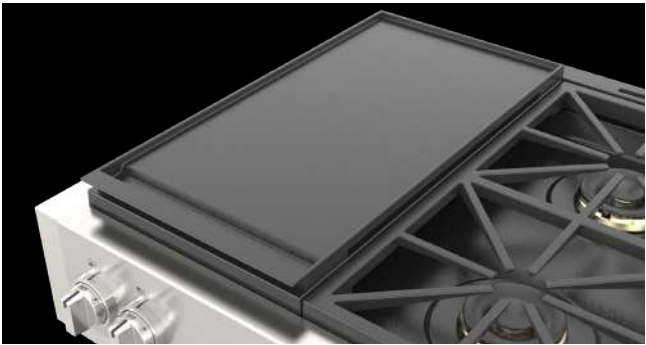
48" Black Cast Iron - Low Profile Island Trim CODE **F6BG48BCI**
36" Black Cast Iron - Low Profile Island Trim CODE **F6BG36BCI**



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



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



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



WOK RING CODE **FMWOK**

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

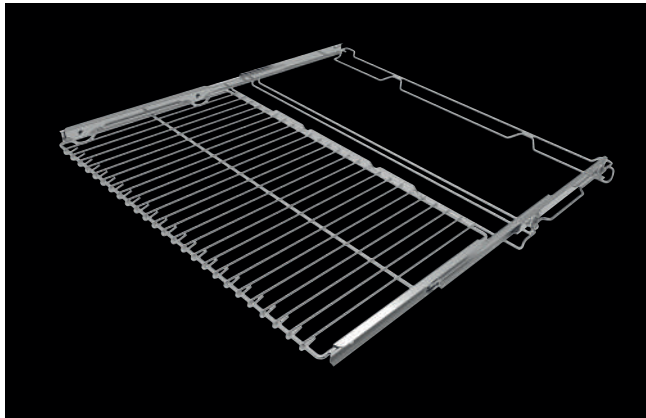


SIMMER PLATE CODE **FMSIM**

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

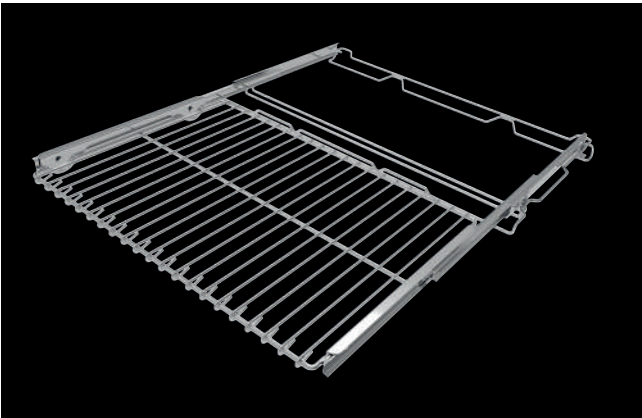
PROFESSIONAL OVEN

OPTIONAL ACCESSORIES



36" Telescopic rack
Telescopic rack for 36" Professional range

CODE **FMTRP36**



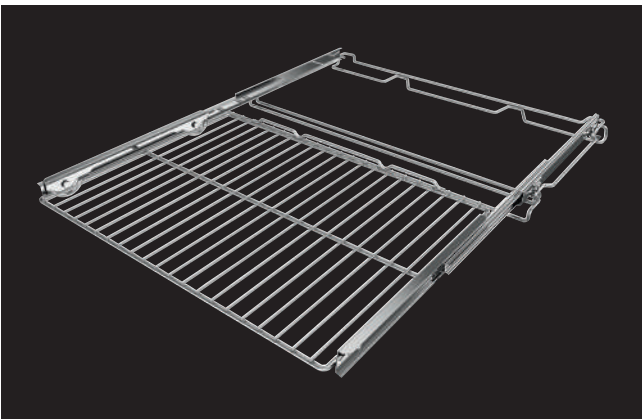
30" Telescopic rack
Telescopic rack for 30" Professional range and built-in oven

CODE **FMTRP30**



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

CODE **FMTRP18**



30" Telescopic Oven Rack

CODE **FMTR630**

PROFESSIONAL INDUCTION

OPTIONAL ACCESSORIES



Trilaminar magnetic plates for non induction pots

CODE **INDUKIT4**

PROFESSIONAL HOODS

OPTIONAL ACCESSORIES



Chimney cover for model F6PH48DS1 - 12" high

CODE **F6CK48-12**



Chimney cover for model F6PH36S1 and F6PH36DS1 - 12" high

CODE **F6CK36-12**



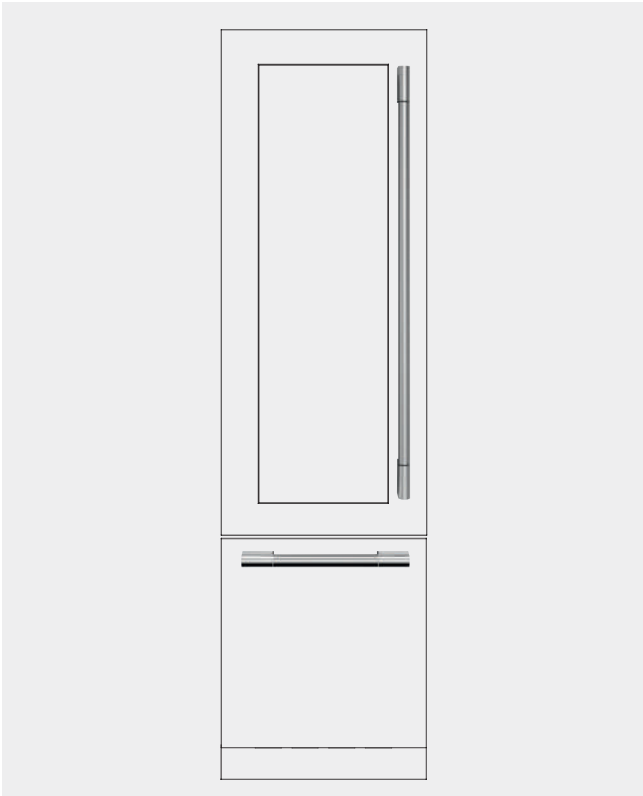
Chimney cover for model F6PH30S1 and F6PH30S2 - 12" high

CODE **F6CK30-12**

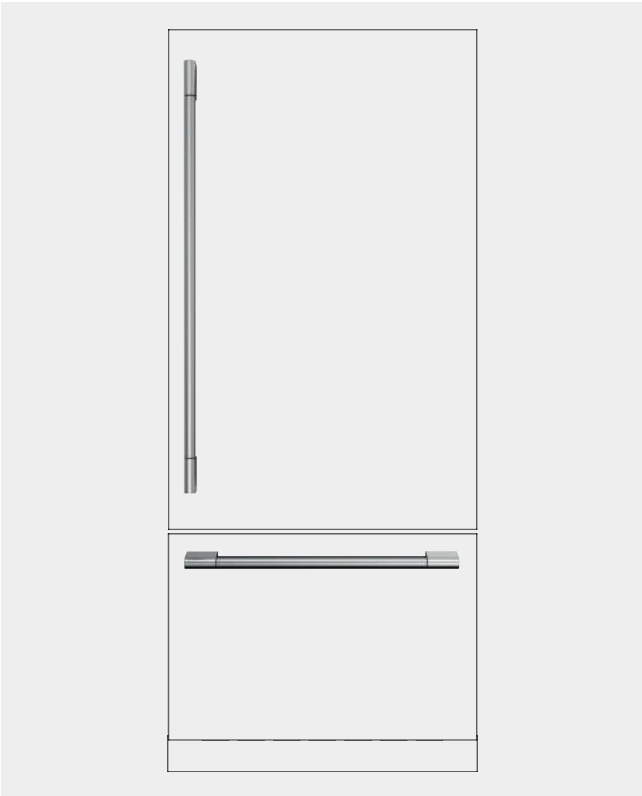


Charcoal filters (for recirculating installations)

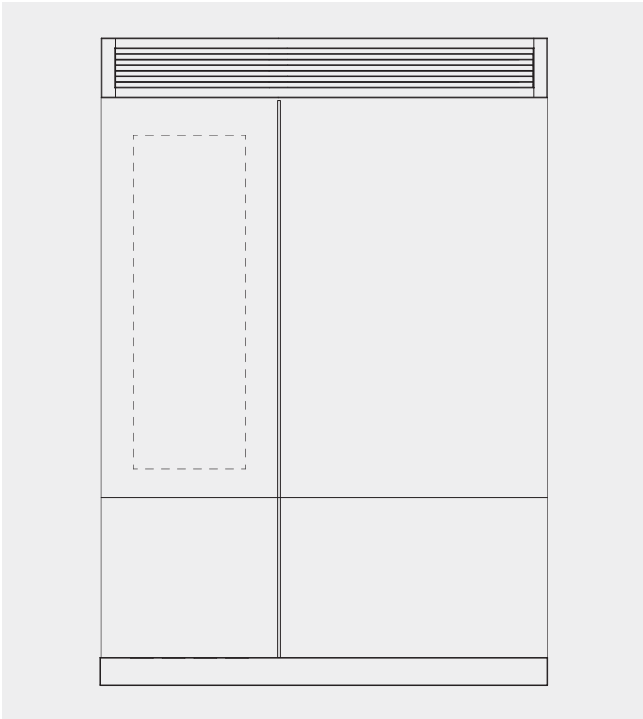
CODE **FMFIL**



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

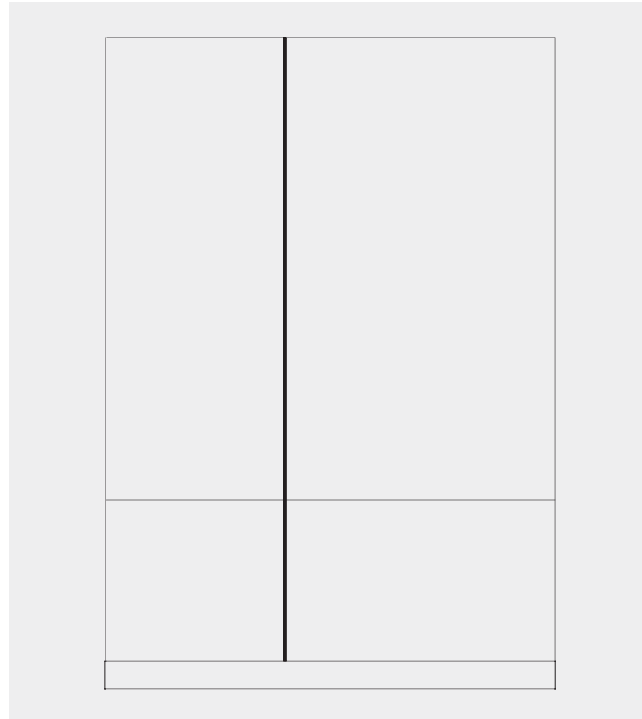


36" Sofia Fridge Pro Handle Kit CODE **REFHANDPRO36**



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

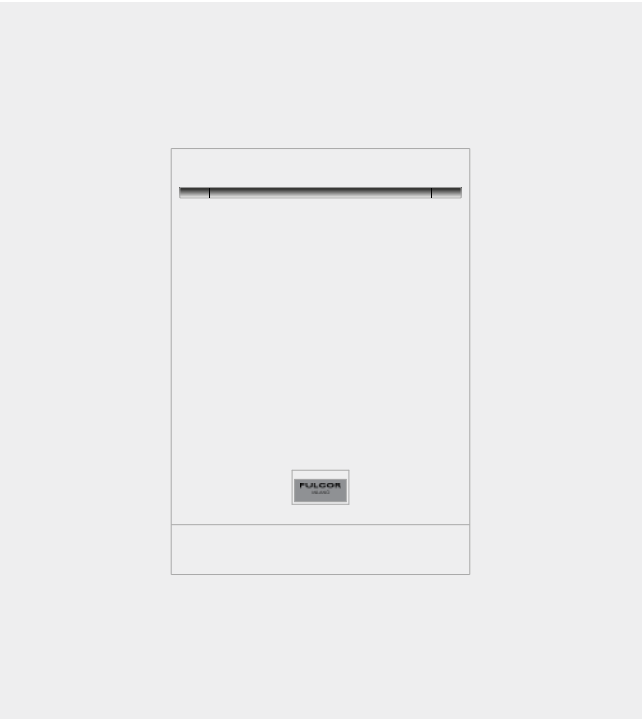
Two 36" Pro Fridges Installation Kit; Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel.
CODE **REFSBSPRO72**



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



Professional Pro Handle Kit CODE **F6HK36FFBS**



Professional Pro Handle Kit CODE **F6UHK24DISH**

DISTINTO

LINE





CREATE, IMAGINE, LIVE

FULGOR
MILANO

DISTINTO

LINE

This powerful line of products that has, in essence, modularity and the linear stroke of its distinctive features. Like a chef who moves with ease and grace in the kitchen, intuitive displays allow simple recall of recipes and specialties.

The functionality of these new ovens equally matches our modern lifestyle, effortlessly allowing us to make the most of our culinary creations. This new standard is the symbol of modernity, created in Italy.

CREACTIVE
A CHIEF
IN YOUR
HOME

FULGOR
MILANO

MULTIFUNCTION OVENS



Our Creative control system combines modern technology with simplicity. The touch screen simplifies all procedures and enhances performance by reducing energy consumption while intensifying cooking modes.

The automatic function control system has safety features providing worry-free operation.

FULGOR
MILANO

DISTINTO OVENS CREACTIVE



TOUCH CONTROL PANEL

Everything is under your control with just a touch on the Creactive display.

INTUITIVE

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

MULTITASKING

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

CUSTOMIZABLE RECIPES

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

OUR CREATIVE CONTROL SYSTEM COMBINES MODERN TECHNOLOGY WITH SIMPLICITY

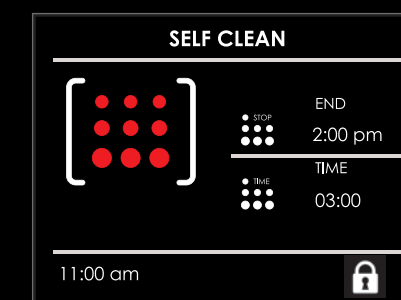
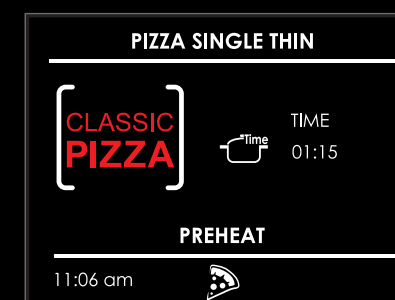
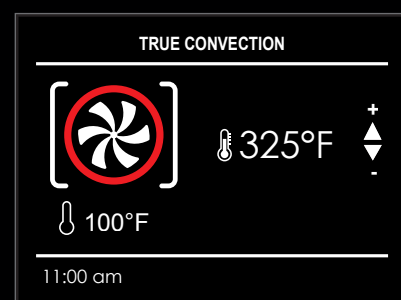
The CREATIVE operating system combines technology with ease of use.

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

CREACTIVE CONTROL SYSTEM

ASSISTED COOKING FUNCTION

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



MULTI-LEVEL COOKING MODE

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

BROIL

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

BAKE

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

PIZZA MODE 590°F

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

CUSTOMIZABLE RECIPES

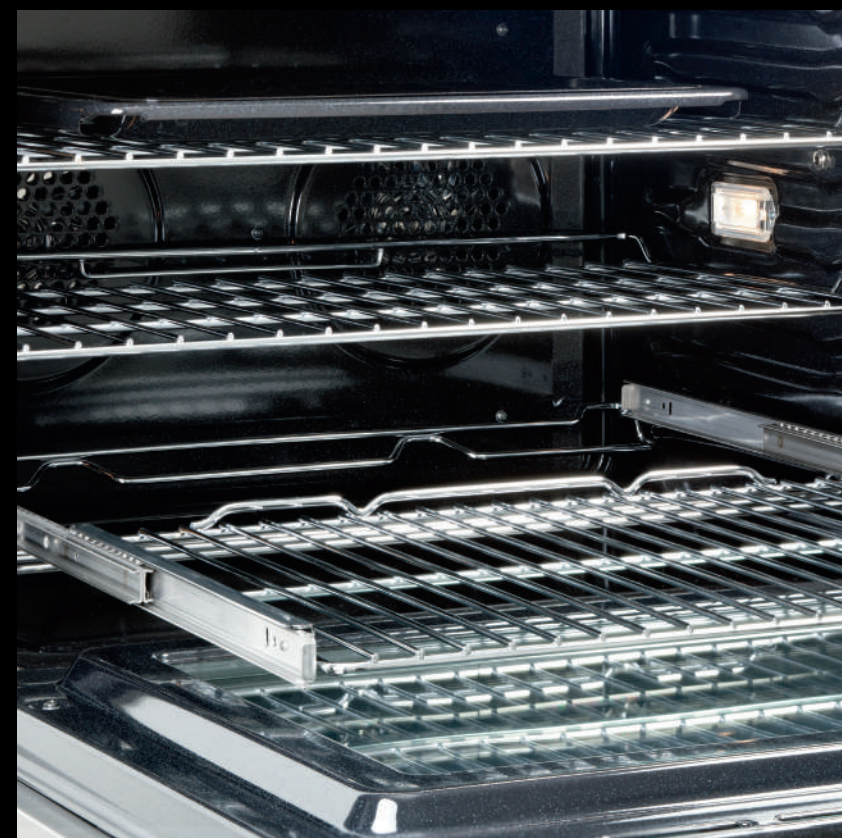
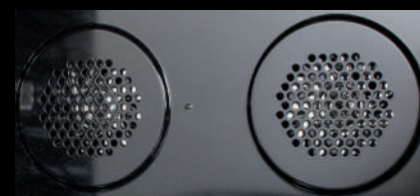
Cooking times and modes have been preprogrammed, but you can modify and customize your recipes to suit every palate and need.

SELF-CLEANING

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

CREACTIVE OVENS

CREACTIVE OVEN CHARACTERISTICS



EXTRA LARGE CAVITY

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

HALOGEN LIGHTS

The 700 series ovens have 3 20-watt halogen lights that provide plenty of light for easy viewing.

CONCEALED BAKE ELEMENTS

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

SAFETY FEATURE: COOL TOUCH DOOR

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

PYROLYTIC SELF-CLEAN

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

TELESCOPIC RACK

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



FULGOR
MILANO

DISTINTO OVEN CREACTIVE 700 SERIES

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

OVEN 700 SERIES 30"

30" TOUCH CONTROL SINGLE OVEN - STAINLESS STEEL



CODE ID

F7SP30S1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 298 |

OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - STAINLESS STEEL



CODE ID

F7DP30S1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack per oven



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

SPECIFICATIONS

OVENS

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 299 |

OVEN 700 SERIES 30"

30" TOUCH CONTROL SINGLE OVEN - BLACK GLASS



CODE ID

F7SP30B1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

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|-----------------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 298 |

OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - BLACK GLASS



CODE ID

F7DP30B1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack per oven



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

SPECIFICATIONS

OVENS

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

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|-----------------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 299 |

OVEN 700 SERIES 30"

30" TOUCH CONTROL SINGLE OVEN - WHITE GLASS



CODE ID

F7SP30W1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - WHITE GLASS



CODE ID

F7DP30W1



CREACTIVE COOKING SYSTEM



PIZZA COOKING MODE 590 °F



Dual True Convection



Self Clean Oven



Multi-level cooking



1 Telescopic Rack per oven



Cool Touch Door



TFT Display



Meat Probe



Fast Pre-Heat



Interior Lighting

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 298 |

SPECIFICATIONS

OVENS

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMTR630 | 30" Telesc. Rack | 233 |
| TECHNICAL DWG | | 254 |
| TECHNICAL DATA | | 299 |

NEW

FULGOR
MILANO

DISTINTO

30" SPEED OVEN

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



OVEN 700 SERIES 30"

30" COMBI SPEED OVEN



NEW

CODE ID

F7DSPD30S1

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

SPECIFICATIONS

page

| OVEN | PERFORMANCE | TECHNICAL DWG | 256 |
|----------------------------------|---|----------------|-----|
| 3 in 1 Oven: | 10 Combined Functions | TECHNICAL DATA | 300 |
| Microwave, Convection, and Combi | Automatic Cooking | | |
| Stainless Interior with broiler | Pre-selected and customizable recipes (weight, temperature, cooking time) | | |
| Quick Access Menu | Microwave mode (6 levels) | | |
| Dual Keyboard | Fan assisted mode | | |
| Automatic Programs | Combined Cooking mode | | |
| 240 Volt Connection | Microwave and Grill mode | | |
| | Defrosting by time and weight | | |

OVEN 700 SERIES 24"

24" COMBI SPEED OVEN



NEW

CODE ID

F7DSPD24S1

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

SPECIFICATIONS

page

| OVEN | PERFORMANCE | TECHNICAL DWG | 256 |
|----------------------------------|---|----------------|-----|
| 3 in 1 Oven: | 10 Combined Functions | TECHNICAL DATA | 300 |
| Microwave, Convection, and Combi | Automatic Cooking | | |
| Stainless Interior with broiler | Pre-selected and customizable recipes (weight, temperature, cooking time) | | |
| Quick Access Menu | Microwave mode (6 levels) | | |
| Single Keyboard | Fan assisted mode | | |
| Automatic Programs | Combined Cooking mode | | |
| 240 Volt Connection | Microwave and Grill mode | | |
| | Defrosting by time and weight | | |

NEW

FULGOR
MILANO

DISTINTO

30"
STEAM OVEN



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

OVEN 700 SERIES 30"

30" COMBI STEAM OVEN



CODE ID

F7DSCO30S1



Steam Cooking



Steam Limescale Filter



True Convection



Automatic Cooking



Meat Probe



Cool Touch Door



Multi-level cooking

SPECIFICATIONS

page

FEATURES

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

PERFORMANCE

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

TECHNICAL DWG
TECHNICAL DATA

256
301

NEW

DISTINTO 24" COMPACT COLUMN

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



COMBI STEAM OVEN

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

CONVECTION OVEN

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

WARMING DRAWER

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

OVEN 700 SERIES 24"

24" COMBI STEAM OVEN



NEW

CODE ID

F7SCO24S1



CREACTIVE COOKING SYSTEM



Steam Cooking



Steam Limescale Filter



Fingerprint-proof Stainless Steel



Automatic Cleaning Programs



Meat Probe



Stainless Steel Racks



Multi-level Cooking



True Convection

SPECIFICATIONS

OVEN

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

SAFETY

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

FEATURES

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

INCLUDED ACCESSORIES

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

TECHNICAL DWG TECHNICAL DATA

page

256
301

OVEN 700 SERIES 24"

24" MULTIFUNCTION SELF-CLEANING OVEN



NEW

CODE ID

F7SP24S1



CREACTIVE COOKING SYSTEM



True Convection



Multi-level cooking



Automatic Cooking



Self-Cleaning Oven



Nickel-free Enamel

SPECIFICATIONS

OVEN

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

SAFETY

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

FEATURES

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

INCLUDED ACCESSORIES

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

OPTIONAL ACCESSORIES

page

| | | |
|----------------|--------------------|-----|
| FMTELG | 24" Telesc. Guides | 233 |
| TECHNICAL DWG | | 257 |
| TECHNICAL DATA | | 302 |

WARMING DRAWER 24"

24" WARMING DRAWER



NEW

CODE ID

F4DWD24S1



Sliding Telescopic Rails



Keep Warm Function



Leavening



Slow Cooking



Thawing

SPECIFICATIONS

WARMING DRAWER

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

DRAWER 24" FUNCTIONS

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

TECHNICAL DWG TECHNICAL DATA

page

| | |
|----------------|-----|
| TECHNICAL DWG | 257 |
| TECHNICAL DATA | 303 |



FULGOR
MILANO

DISTINTO **OVEN** **400** **SERIES**

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

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



OVEN 400 SERIES 30"

OVEN 400 SERIES 30"



CODE ID

F4SP30S3



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

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

FMTR630 30" Telesc. Rack 233

TECHNICAL DWG 254
TECHNICAL DATA 304

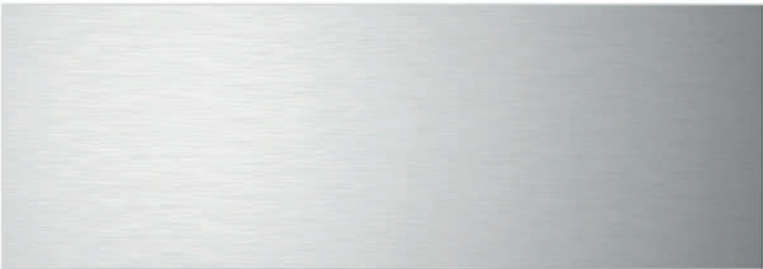
DRAWER 700 SERIES 30"






CODE ID

F7DWD30S1

30" WARMING DRAWER STAINLESS STEEL DOOR



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



SPECIFICATIONS

WARMING DRAWER

Knob Control
Heavy Duty full extendable telescopic rails
Large capacity 2,1 cu. ft.
Convection heating system for a more heating distribution
All stainless steel structure
Warming Temperature range; min. 86 °F up to 190 °F
Push-Pull system to open and close door
2 Internal lights
Non-slip rubber mat

DRAWER 30" FUNCTIONS

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

TECHNICAL DWG

page

254

TECHNICAL DATA

305

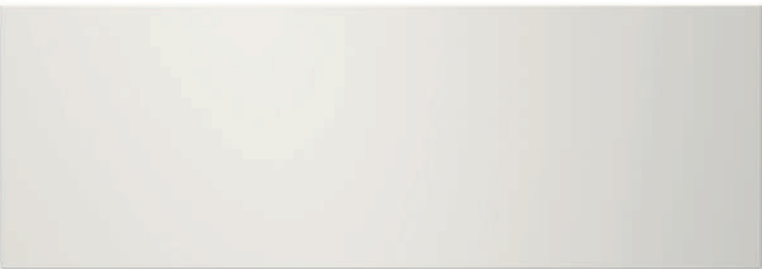
DRAWER 700 SERIES 30"



CODE ID

F7IWD30O1

30" WARMING DRAWER OVERLAY PANEL



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



SPECIFICATIONS

WARMING DRAWER

Knob Control
Installation with Overlay Panel
Heavy Duty full extendable telescopic rails
Large capacity 2,1 cu. ft.
Convection heating system for a more heating distribution
All stainless steel structure
Warming Temperature range; min. 86 °F up to 190 °F
Push-Pull system to open and close door
2 Internal lights
Non-slip rubber mat

DRAWER 30" FUNCTIONS

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

TECHNICAL DWG

page

255

TECHNICAL DATA

305



FULGOR
MILANO

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

A standard-setting series with first-class performance. Many preset cooking functions help you prepare your meals with efficiency and ease. The fastest and most versatile self-clean mode available, featuring an automatic door-latch system.

Child safety locks and cool-touch doors protect you and your family from high temperatures while cooking and during the self-clean cycle. Compact oven cavity dimensions fit in any kitchen and reduce energy consumption while providing ample space for all your cooking needs. A selection of accessories is available for your convenience.

FULGOR
MILANO

OVEN 100 SERIES 30"

30" MULTIFUNCTION SELF-CLEAN OVEN



CODE ID

F1SP30S3



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

SPECIFICATIONS

OVEN

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

OVEN FUNCTIONS

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|-----------------|-----|
| FMTR 130 | Telescopic rack | 233 |
| TECHNICAL DWG | | 255 |
| TECHNICAL DATA | | 306 |

OVEN 100 SERIES 30"

30" MULTIFUNCTION EASY-CLEAN OVEN



CODE ID

F1SM30S3



- Convection
- Multi-level cooking
- Cool Touch Door
- Interior Lighting

OVEN 100 SERIES 24"

24" MULTIFUNCTION EASY-CLEAN OVEN



CODE ID

F1SM24S2



- Convection
- Multi-level cooking
- Cool Touch Door
- Interior Lighting

| SPECIFICATIONS | | OPTIONAL ACCESSORIES | | page |
|----------------|----------------|----------------------|-------------------|------|
| OVEN | OVEN FUNCTIONS | FMTR 130 | Telescopic rack | 233 |
| | | TECHNICAL DWG | | 255 |
| | | TECHNICAL DATA | | 307 |
| | | | | |
| | | | | |
| | | | | |
| OVEN | OVEN FUNCTIONS | FMTELG | Telescopic guides | 233 |
| | | TECHNICAL DWG | | 255 |
| | | TECHNICAL DATA | | 307 |
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FULGOR
MILANO

DISTINTO

MICROWAVES

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



24" DRAWER

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



24" COUNTER-TOP

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



30" OVER THE RANGE

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

DISTINTO MICROWAVE OVEN 24"



CODE ID

24" DRAWER MICROWAVE

F7DMW24S2



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

SPECIFICATIONS

page

FEATURES

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

| | |
|----------------|-----|
| TECHNICAL DWG | 258 |
| TECHNICAL DATA | 308 |

DISTINTO MICROWAVE OVEN 24"



CODE ID

F4MWO24S1

24" COUNTER-TOP MICROWAVE



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

NOTE

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

SPECIFICATIONS

FEATURES

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

TECHNICAL DWG
TECHNICAL DATA

page

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309

DISTINTO MICROWAVE OVEN 30"



CODE ID

F4OTR30S1

30" OVER-THE-RANGE MICROWAVE



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

SPECIFICATIONS

FEATURES

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

VENTILATION

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

MICROWAVE FUNCTIONS

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

TECHNICAL DWG 258
TECHNICAL DATA 309

page

NEW

FULGOR
MILANO

DISTINTO **COFFEE MACHINE**

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

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



NEW

NEW

DISTINTO

30" - 24"

COFFEE MACHINE



30" BUILT - IN COFFEE MACHINE

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



24" BUILT - IN COFFEE MACHINE

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



24" BLACK GLASS

Our coffee machine is also available in a black glass finish. The 24" Distinto built-in coffee machine allows for a smaller footprint when installed on its own.

DISTINTO COFFEE MACHINE



30" BUILT-IN COFFEE MACHINE

CODE ID

F7BC24B1
F7DTK30BC



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

NOTE

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

SPECIFICATIONS

FEATURES

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

FUNCTIONS

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

SAFETY

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

INCLUDED ACCESSORIES

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

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| TECHNICAL DWG | 259 |
| TECHNICAL DATA | 311 |

DISTINTO COFFEE MACHINE




24" BUILT-IN COFFEE MACHINE

NEW

CODE ID

F7BC24S1



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

| | page |
|----------------|------|
| TECHNICAL DWG | 259 |
| TECHNICAL DATA | 312 |

SPECIFICATIONS

FEATURES

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

FUNCTIONS

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

SAFETY

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

INCLUDED ACCESSORIES

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

DISTINTO COFFEE MACHINE

24" BUILT-IN COFFEE MACHINE BLACK GLASS

NEW

CODE ID

F7BC24B1



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

| | page |
|----------------|------|
| TECHNICAL DWG | 259 |
| TECHNICAL DATA | 313 |

SPECIFICATIONS

FEATURES

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

FUNCTIONS

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

SAFETY

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

INCLUDED ACCESSORIES

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



FULGOR
MILANO

PRO GAS COOKTOP

STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful aluminum burners, this cooktop combines elegant design, responsive performance, and thoughtful convenience. Distinto cooktop enters a new realm with its low profile allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTUs Dual Aluminum Burner of this cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. Continuous cast iron grates offer an even cooking surface for easy movement of pans from burner to burner so that even your biggest cooking events can be handled with ease.



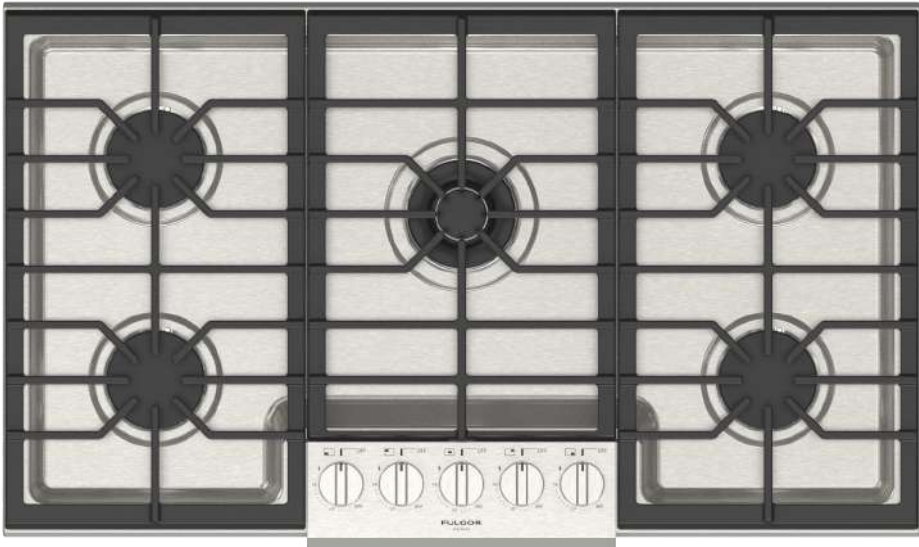
PRO COOKTOP 36"

36" DISTINTO GAS COOKTOP



CODE ID

F4PGK365S1



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



SPECIFICATIONS

COOKING SURFACE

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

OPTIONAL ACCESSORIES

| | | |
|-------|--------------|-----|
| FMWOK | Wok ring | 232 |
| FMSIM | Simmer plate | 232 |

| | |
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| TECHNICAL DWG | 260 |
| TECHNICAL DATA | 314 |

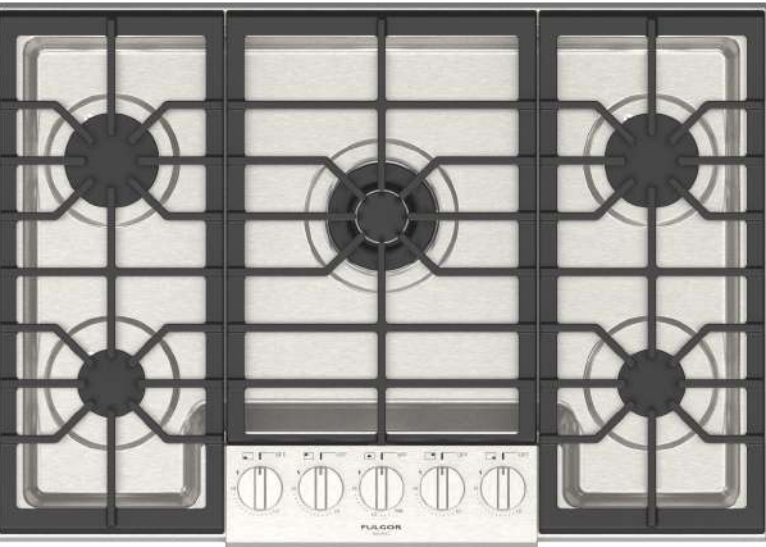
PRO COOKTOP 30"

30" DISTINTO GAS COOKTOP



CODE ID

F4PGK305S1



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



SPECIFICATIONS

COOKING SURFACE

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

OPTIONAL ACCESSORIES

| | | |
|-------|--------------|-----|
| FMWOK | Wok ring | 232 |
| FMSIM | Simmer plate | 232 |

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

| | |
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| TECHNICAL DWG | 260 |
| TECHNICAL DATA | 315 |

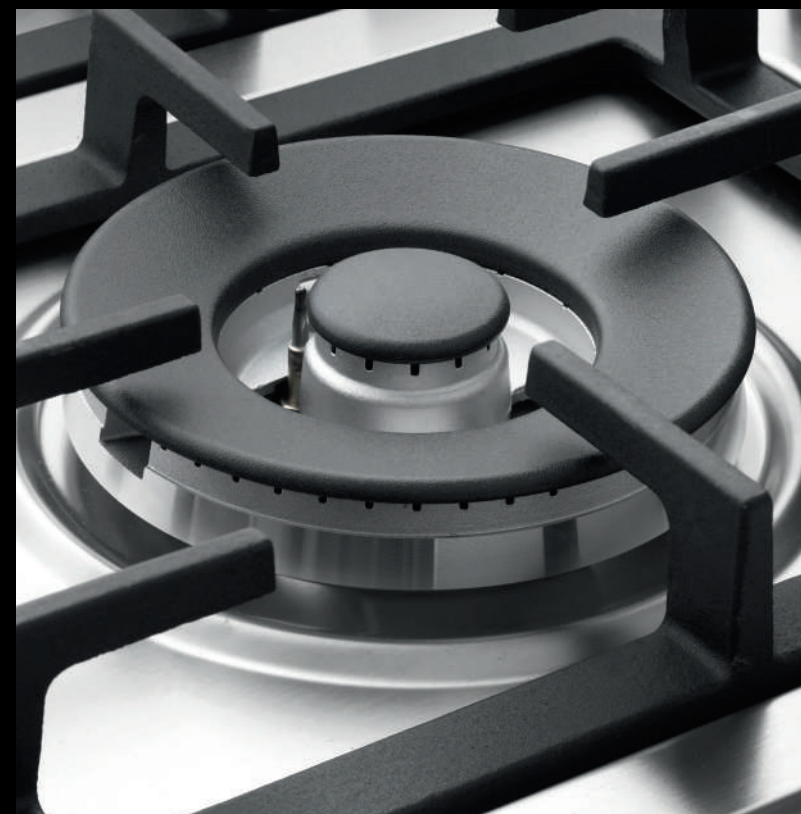
FULGOR
MILANO

DISTINTO GAS COOKTOPS 400 SERIES

The 400 series "Largo" cooktops utilize the most advanced technology available and combine this with a classic Italian design, resulting in a cooktop that not only performs magnificently but also looks spectacular. A design that lends itself to countless application possibilities, the 400 series cooktops also take cooking and maintenance needs into consideration.

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

DISTINTO GAS COOKTOPS 400 SERIES



CONTINUOUS GRATE SURFACE

Move from one burner to the next with ease and safety.

DUAL BURNER

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

SPACE FOR WOK

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

EUROPEAN SEALED BURNERS

Designed with only two removable parts, our sealed burners keep spills from leaking inside the cooktop. High quality aluminum.

COOKTOP 400 SERIES 44"



44" GAS COOKTOP

CODE ID

F4GK42S1



Heavy Duty Grates



Dual Burner



Stainless Steel



SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

page

| | | |
|-------|-------------------|-----|
| FMWOK | Wok ring | 232 |
| FMSIM | Simmer plate | 232 |
| FMSPR | Small Pot Adapter | 232 |

| | |
|----------------|-----|
| TECHNICAL DWG | 261 |
| TECHNICAL DATA | 316 |

COOKTOP 400 SERIES 36"



36" GAS COOKTOP

CODE ID

F4GK36S1



Heavy Duty Grates



Dual Burner



Stainless Steel



SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

page

| | | |
|-------|-------------------|-----|
| FMWOK | Wok ring | 232 |
| FMSIM | Simmer plate | 232 |
| FMSPR | Small Pot Adapter | 232 |

| | |
|----------------|-----|
| TECHNICAL DWG | 261 |
| TECHNICAL DATA | 316 |

COOKTOP 400 SERIES 30"

30" GAS COOKTOP



CODE ID

F4GK30S1



Heavy Duty Grates



Continuous Grate Surface



Dual Burner



Stainless Steel

COOKTOP 400 SERIES 24"

24" GAS COOKTOP



CODE ID

F4GK24S1



Heavy Duty Grates



Continuous Grate Surface



Dual Burner



Stainless Steel

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

page

| | | |
|-------|-------------------|-----|
| FMWOK | Wok Ring | 232 |
| FMSIM | Simmer Plate | 232 |
| FMSPR | Small Pot Adapter | 232 |

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|----------------|-----|
| TECHNICAL DWG | 262 |
| TECHNICAL DATA | 317 |

SPECIFICATIONS

GAS COOKTOP

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

OPTIONAL ACCESSORIES

page

| | | |
|-------|-------------------|-----|
| FMWOK | Wok Ring | 232 |
| FMSIM | Simmer Plate | 232 |
| FMSPR | Small Pot Adapter | 232 |

| | |
|----------------|-----|
| TECHNICAL DWG | 262 |
| TECHNICAL DATA | 317 |

FULGOR
MILANO

DISTINTO **INDUCTION** **COOKTOPS** **700** **SERIES**

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

DISTINTO INDUCTION COOKTOPS 700 SERIES



EXTRA LARGE ZONE AND BRIDGE ELEMENT

Maximum flexibility in how you use the cooktop.

SLIDE TOUCH CONTROLS

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



INDUCTION

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

FRAME

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

LOW TEMPERATURE FUNCTION

Low enough to temper chocolate or hold delicate sauces without using a double boiler.

INDUCTION COOKTOPS 700 SERIES 36"



36" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM

CODE ID

F7IT36S1



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

SPECIFICATIONS

INDUCTION COOKTOP

- 5 Induction cooking zones
- 11" large cooking zone
- Bridge zone on the right side
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Melt and Simmering Functions
- Residual heat and Power on Indicators
- Digital Minute Minder
- Pot Detection System
- Child Lock Function
- Independent timer for each zone
- Pause Function
- Booster function for each cooking zone
- Failure Codes Indication
- Digital Display for Power Level
- Automatic Heat-up Time

OPTIONAL ACCESSORIES

page

| | | |
|----------------|-----------------------|-----|
| INDUKIT4 | Pot Induction Adapter | 234 |
| TECHNICAL DWG | | 263 |
| TECHNICAL DATA | | 318 |

INDUCTION COOKTOPS 700 SERIES 30"



30" INDUCTION COOKTOP WITH BRUSHED ALUMINUM TRIM

CODE ID

F7IT30S1



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

SPECIFICATIONS

INDUCTION COOKTOP

- 4 Induction cooking zones
- 11" cooking zone
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Melt and Simmering Functions
- Residual heat and Power on Indicators
- Digital Minute Minder
- Pot Detection System
- Child Lock Function
- Independent timer for each zone.
- Pause Function
- Booster function for each cooking zone
- Failure Codes Indication
- Digital Display for Power Level
- Automatic Heat-up Time

OPTIONAL ACCESSORIES

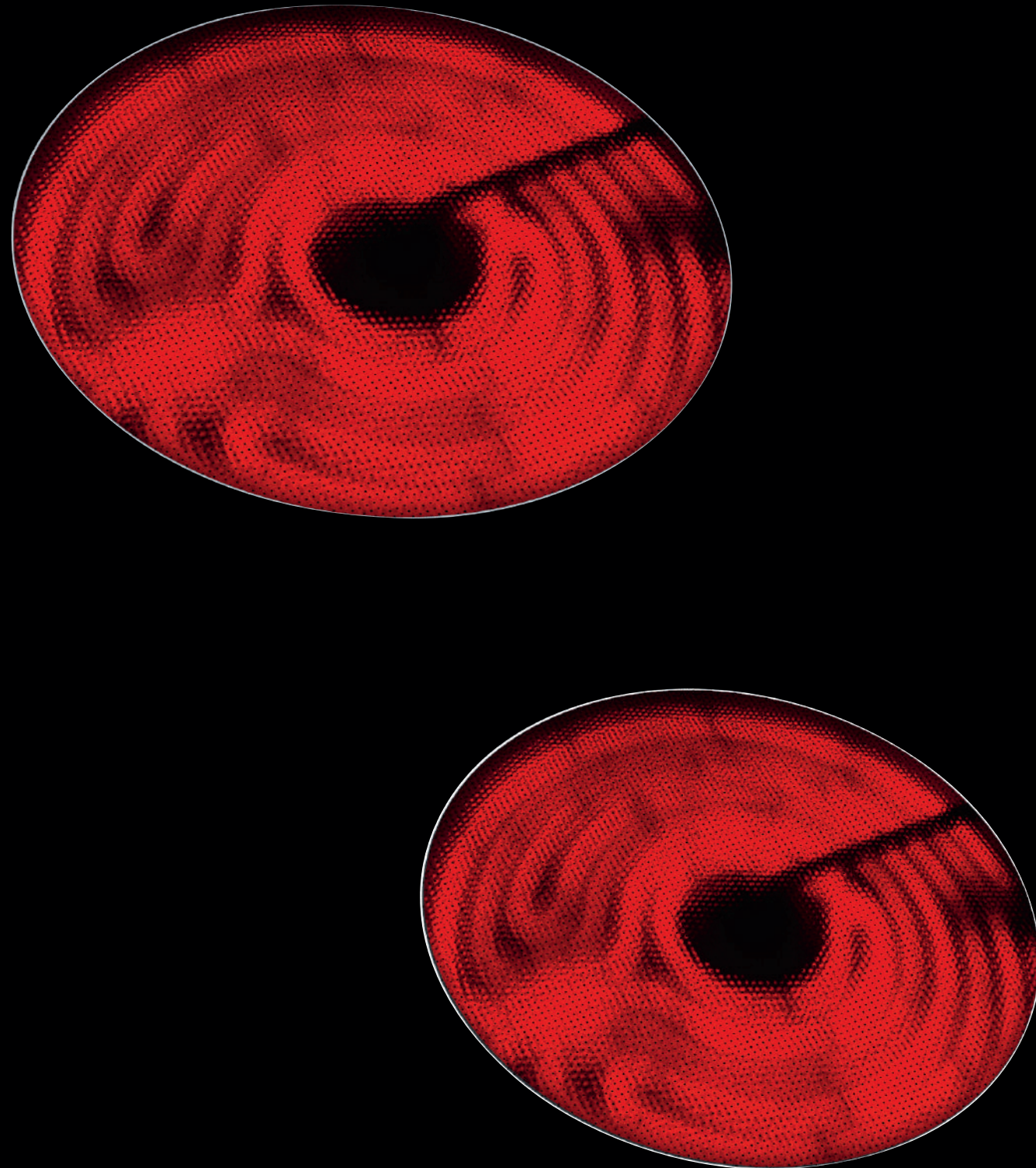
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| | | |
|----------------|-----------------------|-----|
| INDUKIT4 | Pot Induction Adapter | 234 |
| TECHNICAL DWG | | 263 |
| TECHNICAL DATA | | 319 |

FULGOR
MILANO

DISTINTO
RADIANT
COOKTOPS
600
SERIES

Beautiful intuitive controls designed with elegance and precision. Radiant touch cooktops deliver quick and reliable performance with maximum flexibility. Touch controls with patented Peacock control sliding bar for power-level selection and fast boil with automatic power reduction.

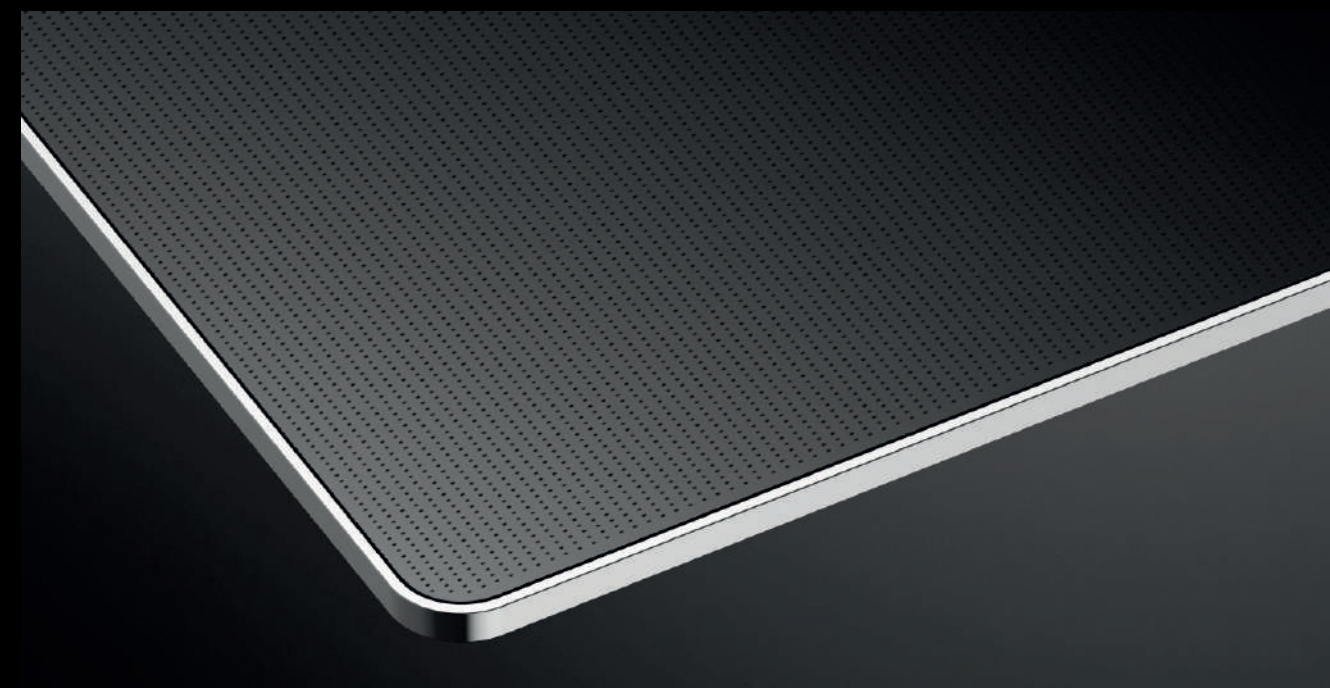


DISTINTO RADIANT COOKTOPS 600 SERIES



ELECTRONIC CONTROL

Fine-tuning of lower temperatures plus timer function is standard with our slide touch control bar and "Peacock" power display.



FRAME

Polished aluminum frame:
Sophisticated and functional!

RADIANT COOKTOP 600 SERIES 36"



36" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM

CODE ID

F6RT36S2



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

SPECIFICATIONS

page

RADIANT COOKTOP

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

TECHNICAL DWG

264

TECHNICAL DATA

320

RADIANT COOKTOP 600 SERIES 30"



30" RADIANT COOKTOP WITH TOUCH CONTROL WITH BRUSHED ALUMINUM TRIM

CODE ID

F6RT30S2



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

SPECIFICATIONS

page

RADIANT COOKTOP

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

TECHNICAL DWG

264

TECHNICAL DATA

321

DISTINTO RADIANT COOKTOPS 300 SERIES

Our 300 series cooktops offer the same elegant European design and family line as our radiant touch and induction cooktops but in a package that offers great value and performance to the consumer. The manual controls are reliable and accurate and continue to be the most user friendly of all control systems available today. Even the most discerning cooks will be impressed with the functionality and performance of this mainstay. Like all Fulgor-Milano cooktops the 300 series offers a shallow profile for countless installation options.



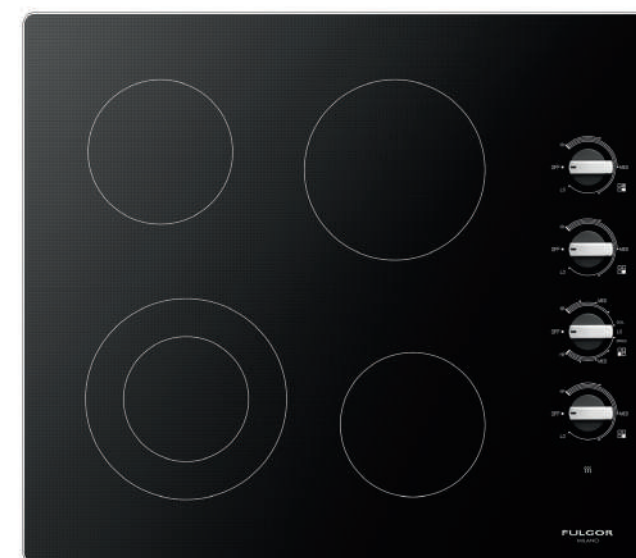
RADIANT COOKTOPS 300 SERIES 24"

24" RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM



CODE ID

F3RK24S2



Easy Clean Ceramic Glass



Double Radiant



Residual Heat Sensor



Frame Creative



SPECIFICATIONS

RADIANT COOKTOP

Power on Indication
Hot surface Indication

page

TECHNICAL DWG

264

TECHNICAL DATA

322

FULGOR
MILANO

DISTINTO REFRIGERATION & WINE

COLD TEMP. UNDER CONTROL.

The refrigeration system was developed to be optimized for complete integration and designed to offer maximum storage capacity. The dual-movement hinges ensure that all the fridge drawers extend fully when open. The interior is a brilliant white, for striking effect.

Fulgor Milano Wine Cellars store wine under ideal conditions, designed to eliminate the four enemies of wine: heat, humidity, light, and vibration. With all of the functional and aesthetic features of our refrigerators, significant attention was paid to the added features of customized humidity and temperature control, ensuring the optimal environment for aging your wine collection.

REFRIGERATION

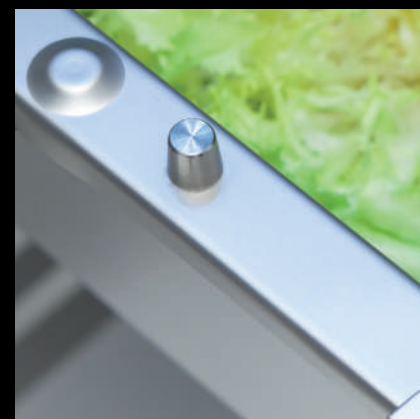
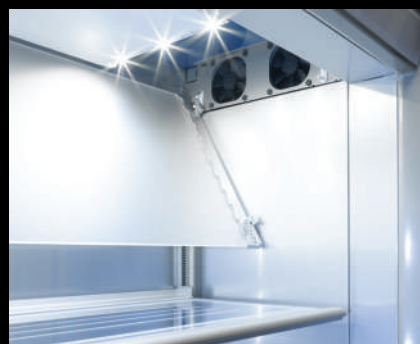
DISTINTO REFRIGERATION & WINE

DUOPRO

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

SOFT-CLOSING SYSTEM

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



INTERIOR CONVENIENCE

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

OPTIVISION

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

CUSTOM SIZED ICE

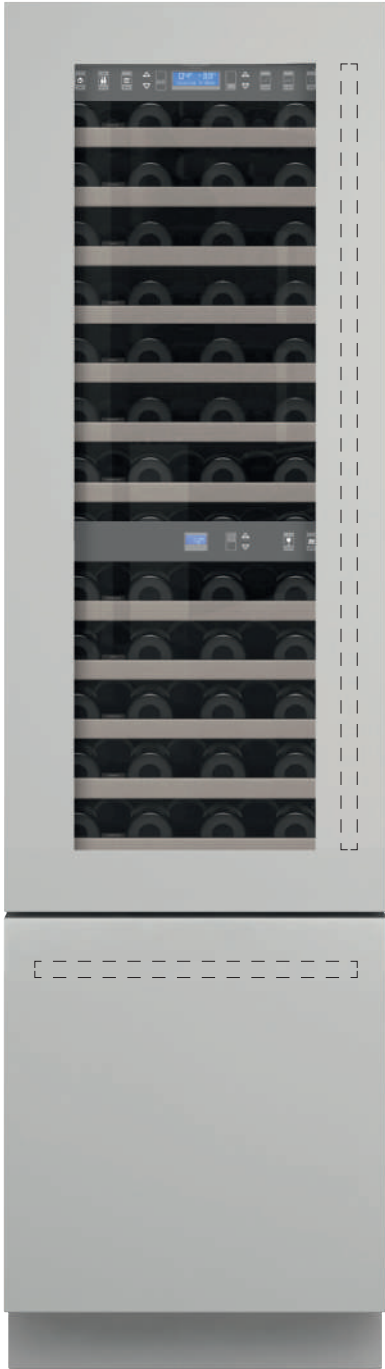
With the Ice Maker menu you can choose the size of the ice cubes produced automatically between large and medium.

WINE CELLAR

The electronic control enables the preferred humidity level to be chosen, between high, medium and low, ensuring the correct preservation of corks, a fundamental element for the storage of fine wine. Not just tasting temperature: the Cave storage compartment can also be used to store red wines to be aged over a long period thanks to the accurate temperature and humidity control.

BUILT-IN WINE CELLAR 24"

24" DISTINTO BUILT-IN WINE CELLAR



CODE ID
F7IBW24O1-R (RIGHT HINGE)

CODE ID
F7IBW24O1-L (LEFT HINGE)

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



SPECIFICATIONS

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

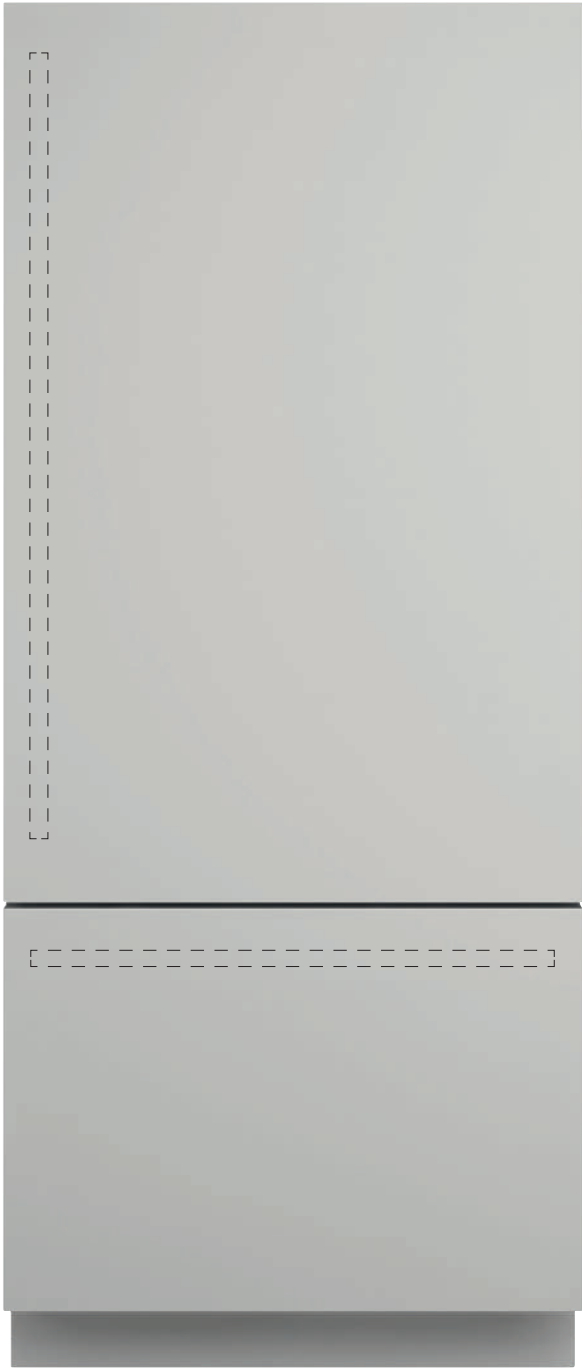
OPTIONAL ACCESSORIES

| | |
|---------------------------------|-----|
| REFHANDIS24 | 235 |
| Distinto Wine Celler Handle Kit | |
| REFSBSINT60 | |
| Coupling kit | 235 |
| TECHNICAL DWG | 267 |
| TECHNICAL DATA | 326 |

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

BUILT-IN FRIDGE 36"

36" DISTINTO BUILT-IN FRIDGE



CODE ID
F7IBM36O1-R (RIGHT HINGE)

CODE ID
F7IBM36O1-L (LEFT HINGE)

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



SPECIFICATIONS

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

OPTIONAL ACCESSORIES

| | |
|----------------------------|-----|
| REFHANDIS36 | 235 |
| Distinto Fridge Handle Kit | |
| REFSBSINT60 | |
| Coupling kit | 235 |
| TECHNICAL DWG | 267 |
| TECHNICAL DATA | 325 |

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

36" FRENCH DOOR REFRIGERATOR

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



DISTINTO HANDLE KIT

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

COUNTER-DEPTH STYLE

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







36" FRENCH DOOR FRIDGE

36" FRENCH DOOR FRIDGE SHOWN WITH DISTINTO HANDLE KIT



CODE ID

F6FBM36S2
F7HK36FFBS

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

NOTE

| | |
|------------|---------------------|
| F6FBM36S2 | French Door Fridge |
| F7HK36FFBS | Distinto Handle Kit |



SPECIFICATIONS

FRIDGE

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

FREEZER FEATURES

Automatic Ice Machine
Large Freezer Drawer

REQUIRED ACCESSORIES

| | page |
|--|------|
| F7HK36FFBS | 235 |
| Distinto French Door Fridge Handle Kit | |
| TECHNICAL DWG | 268 |
| TECHNICAL DATA | 327 |



FULGOR
MILANO

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

As important as it is to have a cooking product give you the performance to create all of your cooking masterpieces, effective ventilation is essential to remove cooking odors and excessive heat from the kitchen. To compliment our line of cooking products we offer a complete range of ventilation products which are also hand crafted in Italy and meet all of the criteria one would expect. Quality, performance, fit and finish, are all embodied in our ventilation products. Let us help you find the best solution to meet your individual performance requirements and design needs.

DISTINTO VENTILATION 600 - 400 SERIES



BAFFLE FILTER

Stainless steel and dishwasher safe, our baffle filters allow for perfect filtering of cooking vapors and grease while still offering efficient suction.

LED

For perfect illumination of your cooking surface.

PERFECT QUALITY

Smooth weld finished corner surface.

HOOD 600 SERIES 34"

34" INSERT HOOD



CODE ID

F6BP34S1



CFM max 600



LED Lighting



Noise Level 69 (dB)



Ceiling installation



SPECIFICATIONS

INSERT HOOD

600 CFM
69 dB sound rating
Pro Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMFIL | Charcoal Filters | 234 |
| TECHNICAL DWG | | 265 |
| TECHNICAL DATA | | 323 |

HOOD 400 SERIES 28"

28" INSERT HOOD



CODE ID

F4BP28S1



CFM max 600



LED Lighting



Noise Level 69 (dB)



Ceiling installation



SPECIFICATIONS

INSERT HOOD

600 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMFIL | Charcoal Filters | 234 |
| TECHNICAL DWG | | 265 |
| TECHNICAL DATA | | 323 |

HOOD 400 SERIES 36"

36" UNDERCABINET HOOD



CODE ID

F4UC36S1



CFM max 450



LED Lighting



Noise Level 69 (dB)



Wall hung installation

SPECIFICATIONS

INSERT HOOD

450 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMFIL | Charcoal Filters | 234 |
| TECHNICAL DWG | | 265 |
| TECHNICAL DATA | | 323 |

HOOD 400 SERIES 30"

30" UNDERCABINET HOOD



CODE ID

F4UC30S1



CFM max 450



LED Lighting



Noise Level 69 (dB)



Wall hung installation

SPECIFICATIONS

INSERT HOOD

450 CFM
69 dB sound rating
Baffle Filters
LED Lighting

OPTIONAL ACCESSORIES

page

| | | |
|----------------|------------------|-----|
| FMFIL | Charcoal Filters | 234 |
| TECHNICAL DWG | | 265 |
| TECHNICAL DATA | | 323 |

NEW

FULGOR
MILANO

DISTINTO CHIMNEY WALL HOODS



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

DISTINTO CHIMNEY HOOD

36" DISTINTO CHIMNEY HOOD

NEW

CODE ID

F4CW36S1



- Filtering
- CFM max 600
- 2 LED lamps
- Noise Level 69 (dB)
- Wall hung installation

SPECIFICATIONS

CHIMNEY HOOD

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|---------------|-----|
| FMFILCW | Carbon Filter | 234 |
| TECHNICAL DWG | | 266 |
| TECHNICAL DATA | | 324 |

DISTINTO CHIMNEY HOOD

30" DISTINTO CHIMNEY WALL HOOD

NEW

CODE ID

F4CW30S1



- Filtering
- CFM max 600
- 2 LED lamps
- Noise Level 69 (dB)
- Wall hung installation

SPECIFICATIONS

CHIMNEY HOOD

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

OPTIONAL ACCESSORIES

page

| | | |
|-----------------------|---------------|-----|
| FMFILCW | Carbon Filter | 234 |
| TECHNICAL DWG | | 266 |
| TECHNICAL DATA | | 324 |



FULGOR
MILANO

DISHWASHERS

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

DISHWASHERS

DETERGENT & WATER SOFTENING

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

FUNCTIONS

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



BASKET

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

WASH SYSTEM

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

ADJUSTABILITY

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

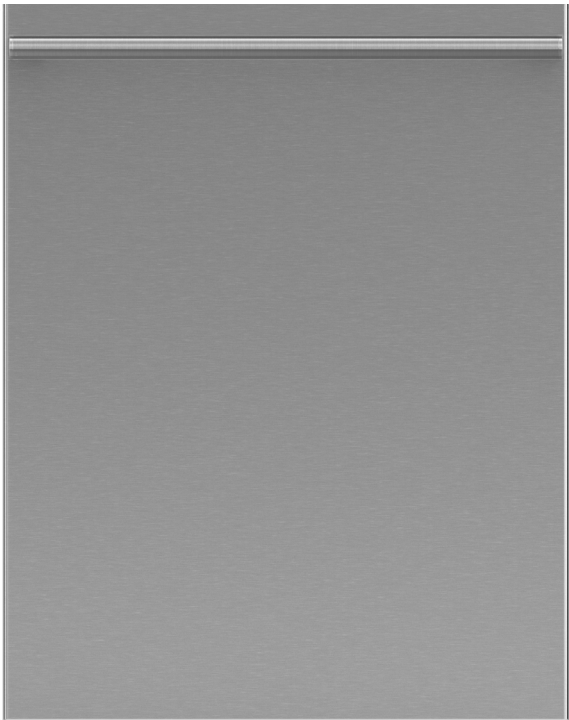
CUSTOMIZABLE

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

24" DISHWASHER



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



CODE ID

F6DWT24SS2
F7UHK24DISH



Noise Level 45 (dB)



Steel Tub



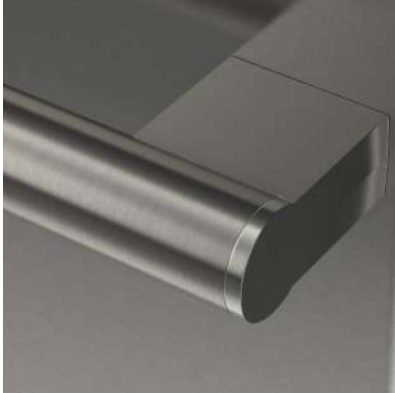
Fast Wash Cycle



1/2 Load Cycle



Flexible Rack Loading



NOTE

| | |
|-------------|---------------------|
| F6DWT24SS2 | Dishwasher |
| F7UHK24DISH | Distinto Handle Kit |

SPECIFICATIONS

DISHWASHER

- 16 Place Settings
- 6 Programs
- 45 dB Silent Operations
- Flexible Rack Loading
- All-In-One single tablet Detergent Function
- Fast Function
- 5 Level Wash
- Flow-Through Heater
- 3 way Euro Filtering System
- Front Adjustable rear feet
- Adjustable Hinge System
- Built-in High Loop with Air Gap
- Double Motion Float System

REQUIRED ACCESSORIES

| | |
|--------------------------------|-----|
| F7UHK24DISH | 234 |
| Distinto Dishwasher Handle Kit | |

TECHNICAL DWG 269
TECHNICAL DATA 328

24" OVERLAY BUILT-IN DISHWASHER



24" OVERLAY DISHWASHER



CODE ID

F6DWT24FI2



Noise Level 45 (dB)



Steel Tub



Fast Wash Cycle



1/2 Load Cycle



Flexible Rack Loading

SPECIFICATIONS

FEATURES

- 16 Place Settings
- 6 Programs
- 45 dB Silent Operations
- Flexible Rack Loading
- All-In-One single tablet Detergent Function
- Fast Function
- 5 Level Wash
- Flow-Through Heater
- 3 way Euro Filtering System
- Front Adjustable rear feet
- Adjustable Hinge System
- Built-in High Loop with Air Gap
- Double Motion Float System

| | |
|----------------|-----|
| TECHNICAL DWG | 269 |
| TECHNICAL DATA | 329 |



FULGOR
MILANO

DISTINTO
OPTIONAL
ACCESSORIES



DISTINTO GAS

OPTIONAL ACCESSORIES



Small pot reduction CODE **FMSPR**

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



Wok ring CODE **FMWOK**

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

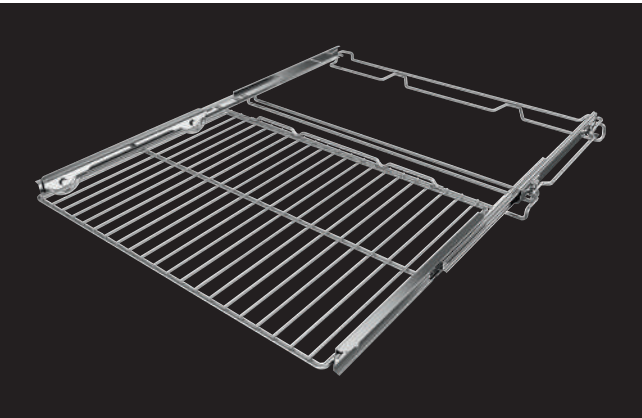


Simmer plate CODE **FMSIM**

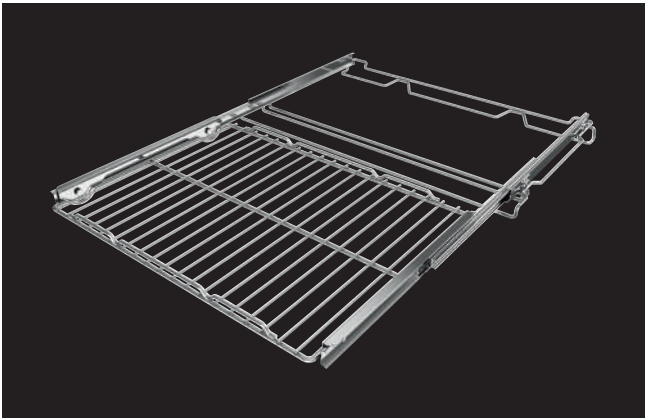
The cast-iron simmer plate provides a steady simmer temperature, evenly distributed across a stable heating surface.

DISTINTO OVEN

OPTIONAL ACCESSORIES



30" Telescopic Oven Rack CODE **FMTR630**



30" Telescopic Oven Rack CODE **FMTR130**



24" Telescopic guides CODE **FMTELG**

DISTINTO INDUCTION OPTIONAL ACCESSORIES



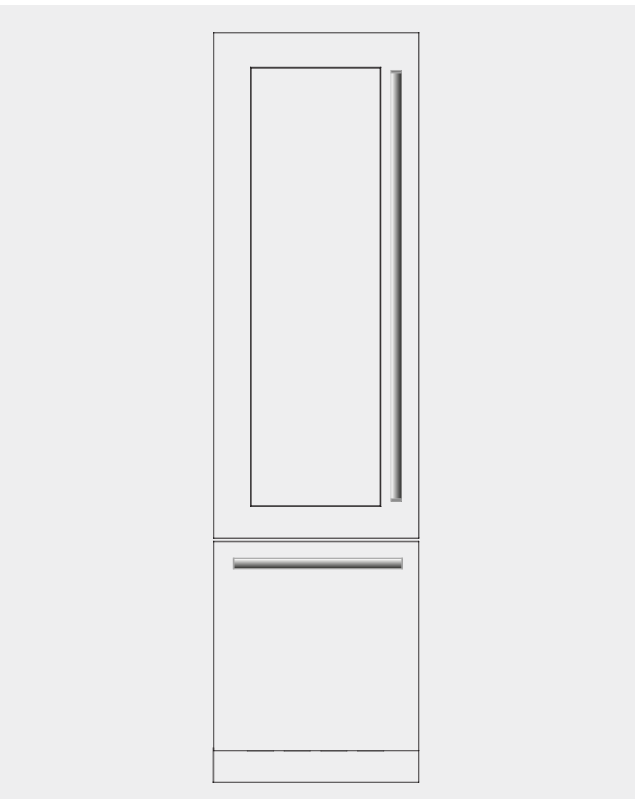
Trilaminate magnetic plates for non induction pots
CODE **INDUKIT4**

DISTINTO HOOD OPTIONAL ACCESSORIES

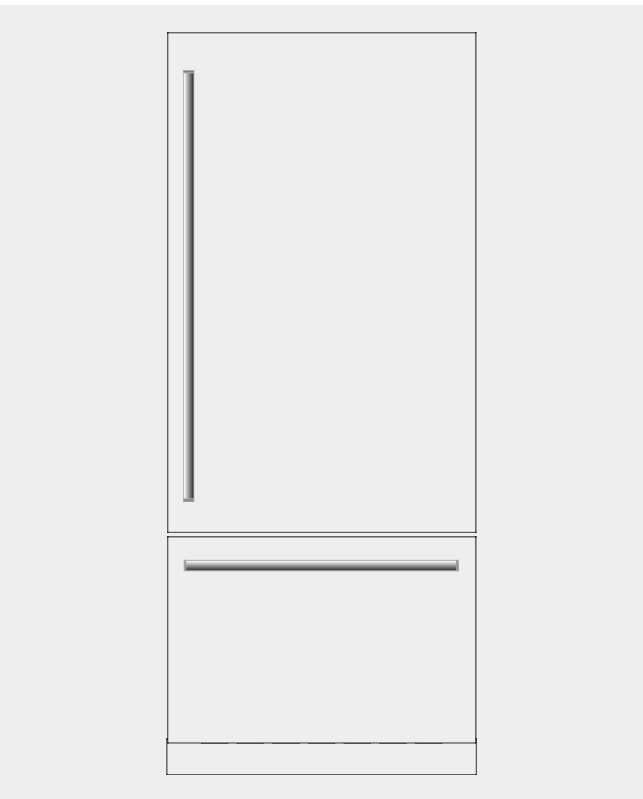


Carbon filter for hoods model F4CW30S1 and F4CW36S1
CODE **FMFILCW**

DISTINTO REFRIGERATION / WINE COOLER OPTIONAL ACCESSORIES



24" Distinto Wine Cellar Handle Kit
CODE **REFHANDIS24**



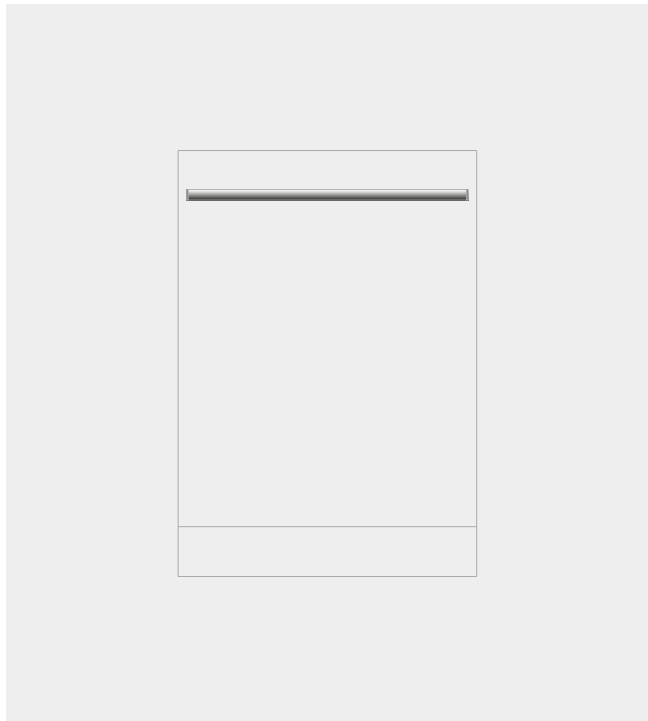
36" Distinto Fridge Handle Kit
CODE **REFHANDIS36**

DISTINTO HOOD OPTIONAL ACCESSORIES

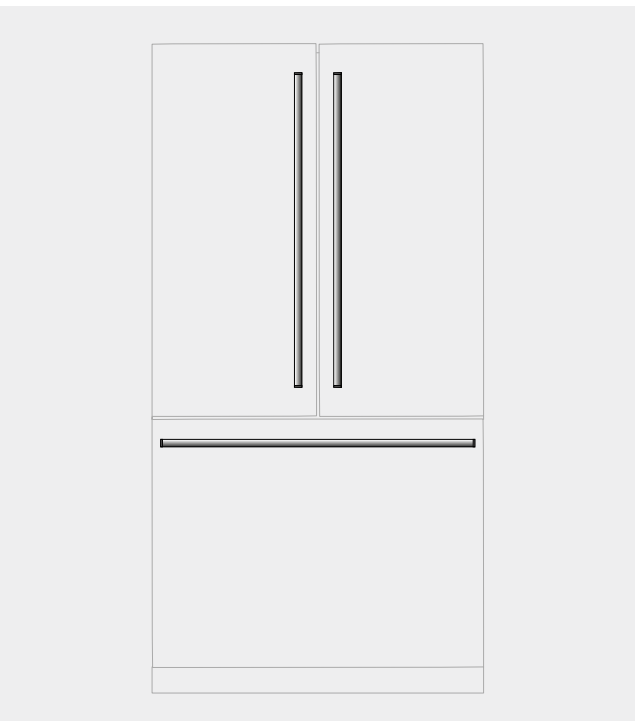


Charcoal filters (for recirculating installations)
CODE **FMFIL**

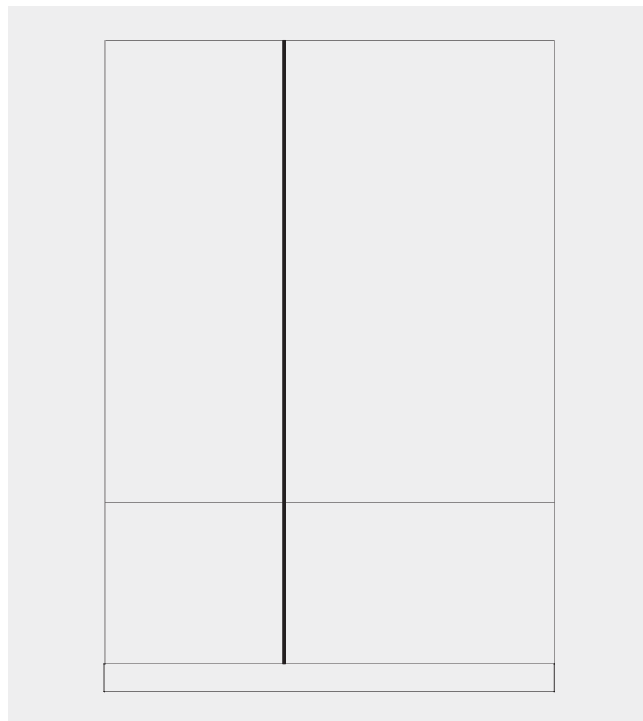
DISHWASHER OPTIONAL ACCESSORIES



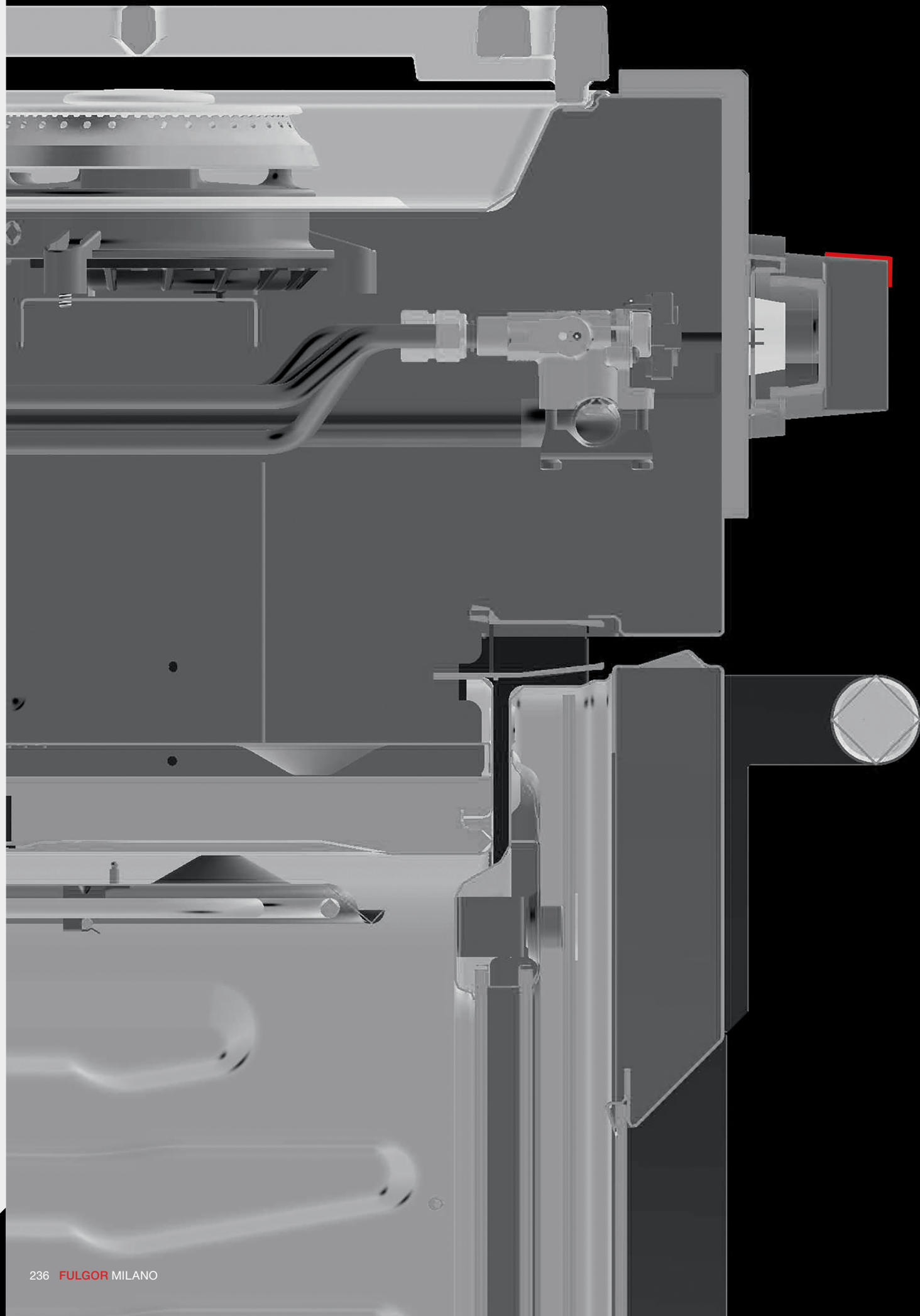
Distinto Dishwasher Handle Kit
CODE **F7UHK24DISH**



Distinto French Door Fridge Handle Kit
CODE **F7HK36FFBS**



36" Built-In Fridge and 24" Built-In Wine Cellar Installation Kit.
Handle kit is to be supplied by the installer. CODE **REFSBSINT60**



FULGOR
MILANO

PRODUCT DRAWINGS

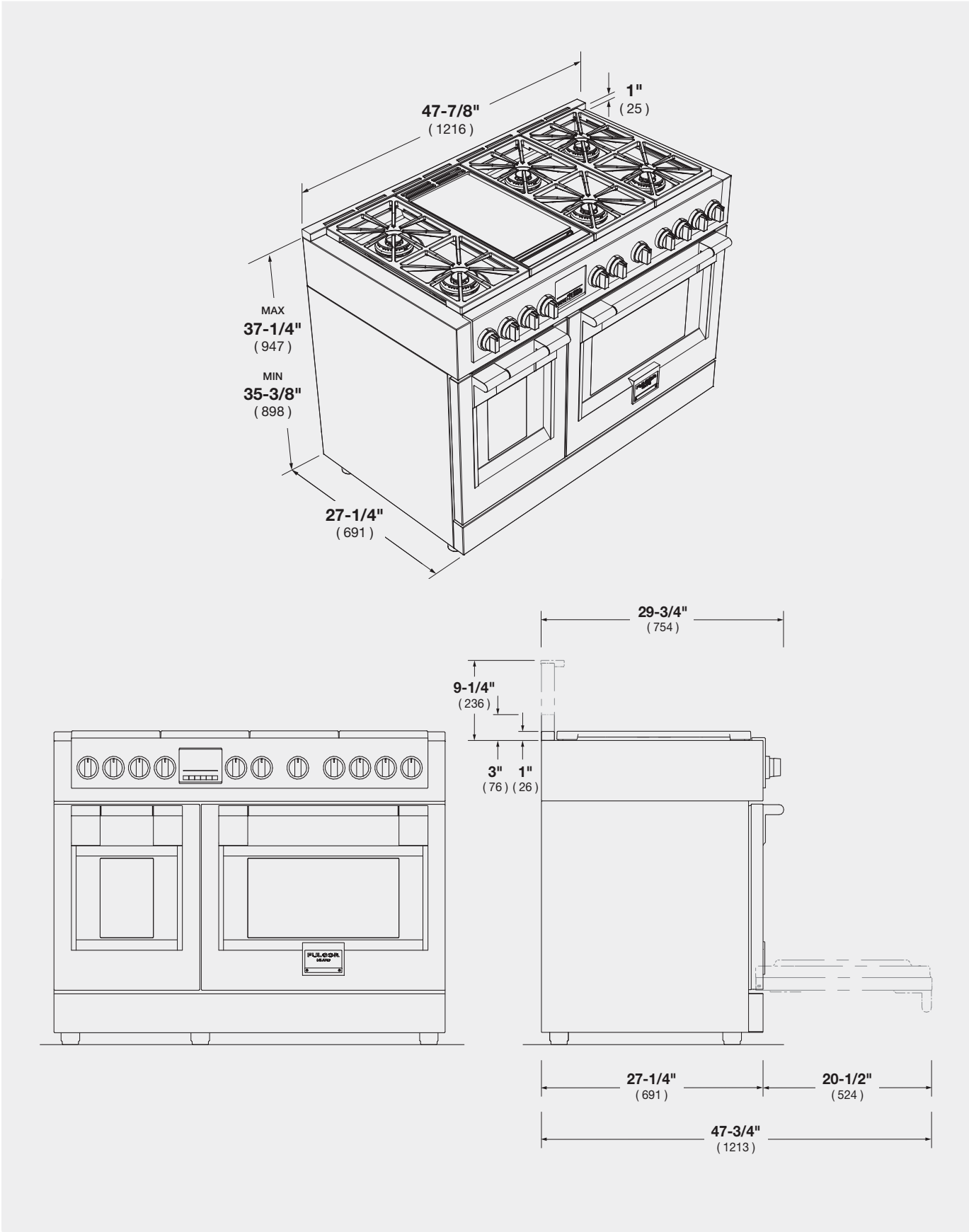
PROFESSIONAL

48"

NEW

ALL GAS
DUAL FUEL

CODE ID F6PGR486GS2
CODE ID F6PDF486GS1



36"

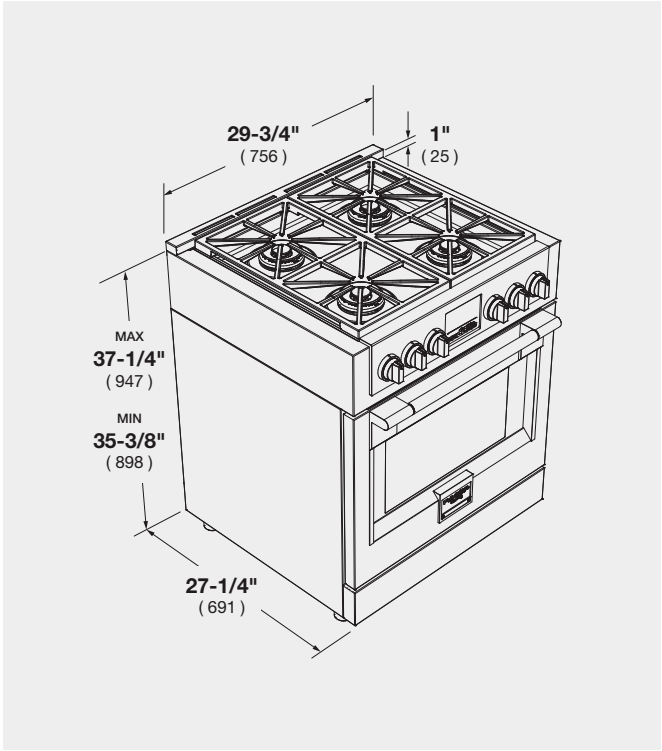
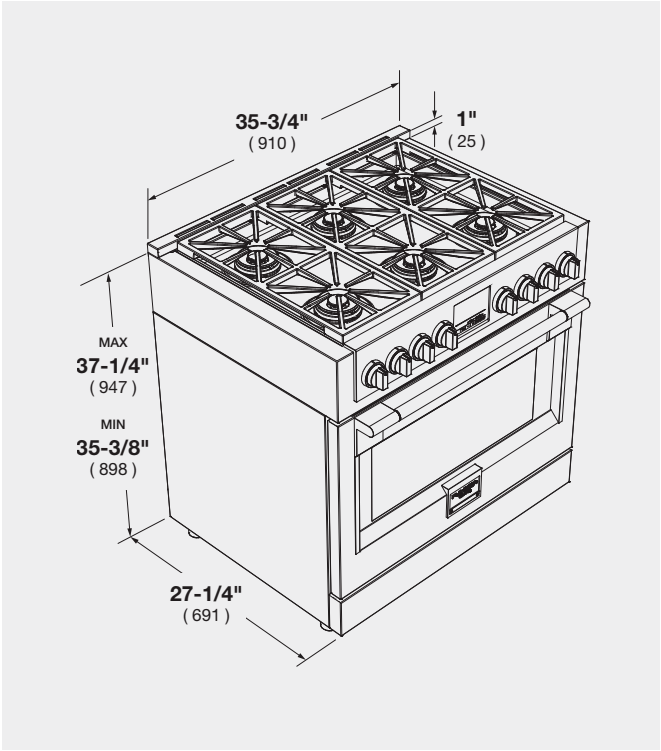
ALL GAS
DUAL FUEL

CODE ID F6PGR366S2
CODE ID F6PDF366S1

30"

ALL GAS
DUAL FUEL

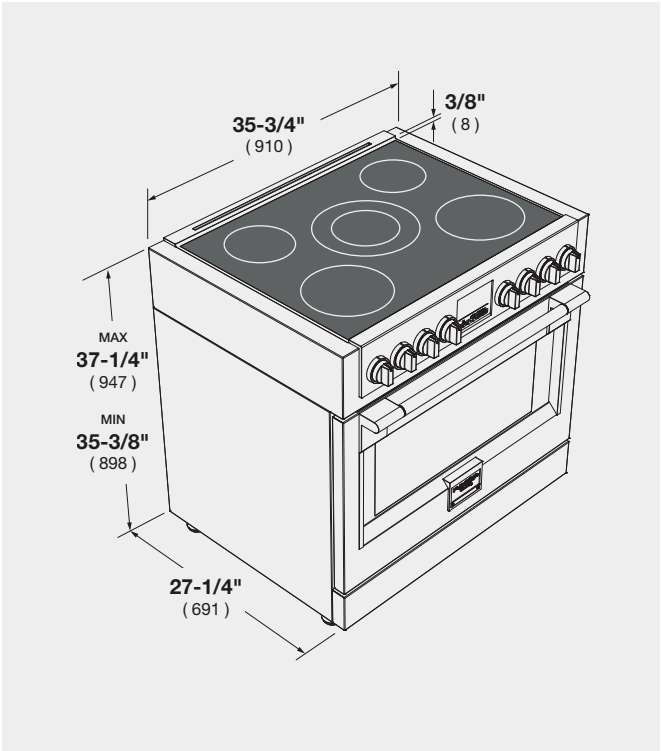
CODE ID F6PGR304S2
CODE ID F6PDF304S1



36"

INDUCTION

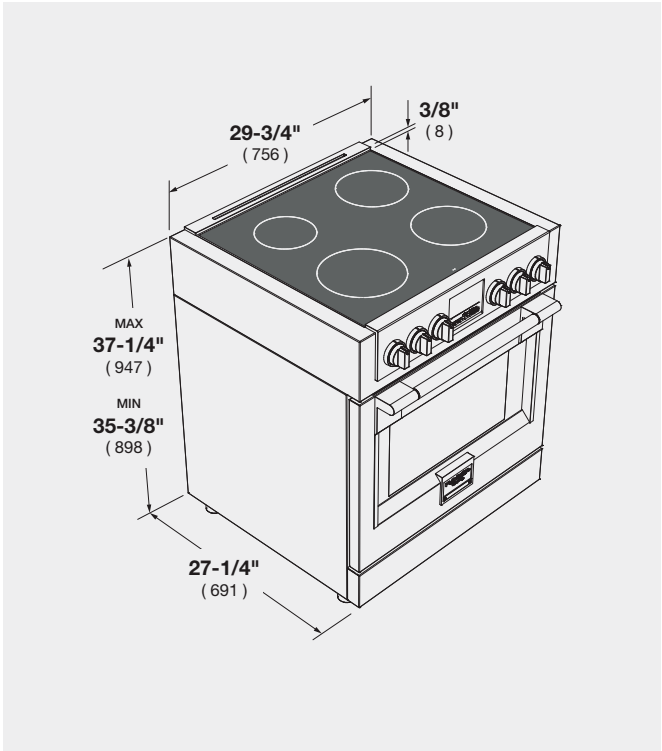
CODE ID F6PIR365S1



30"

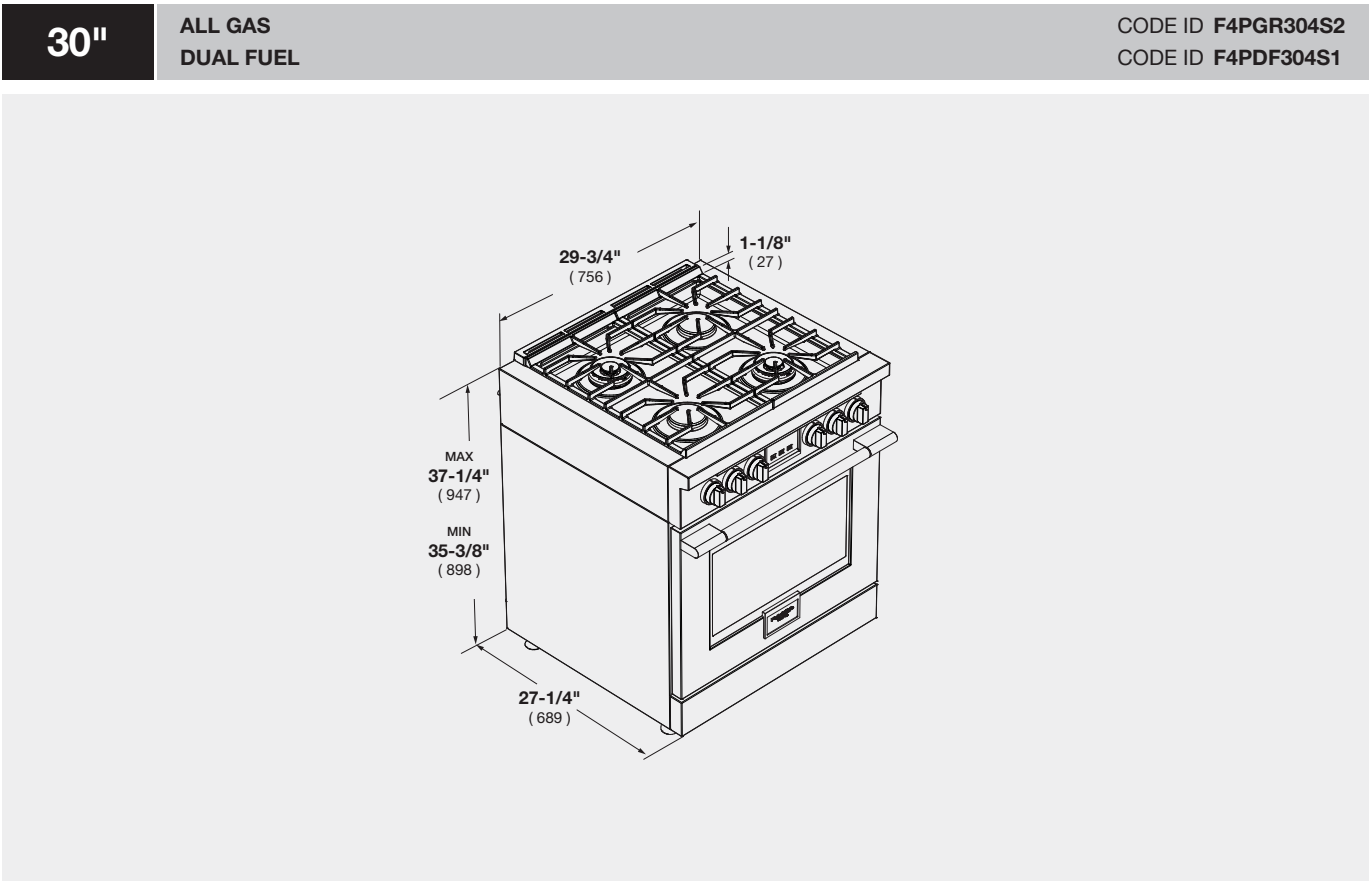
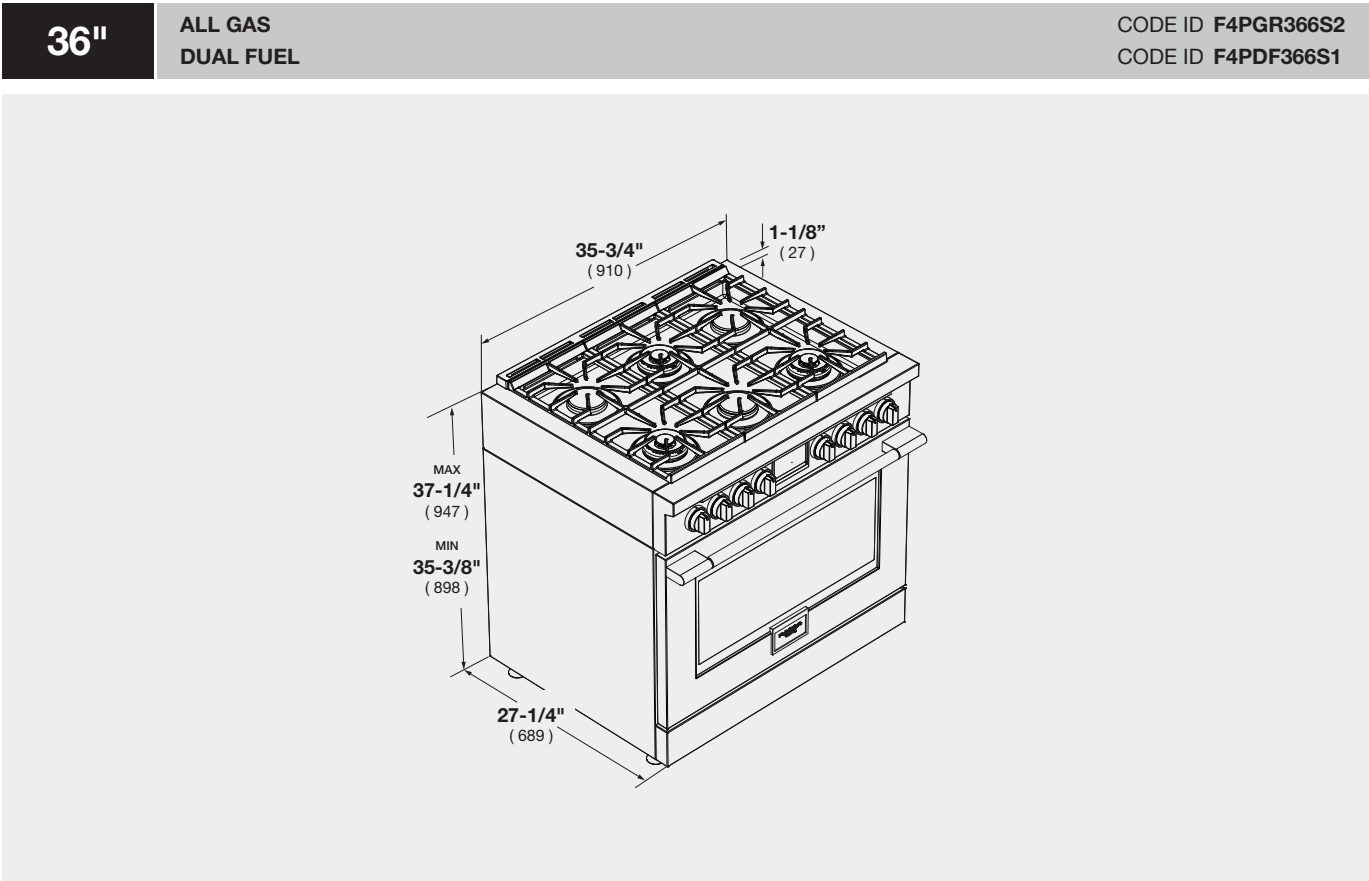
INDUCTION

CODE ID F6PIR304S1



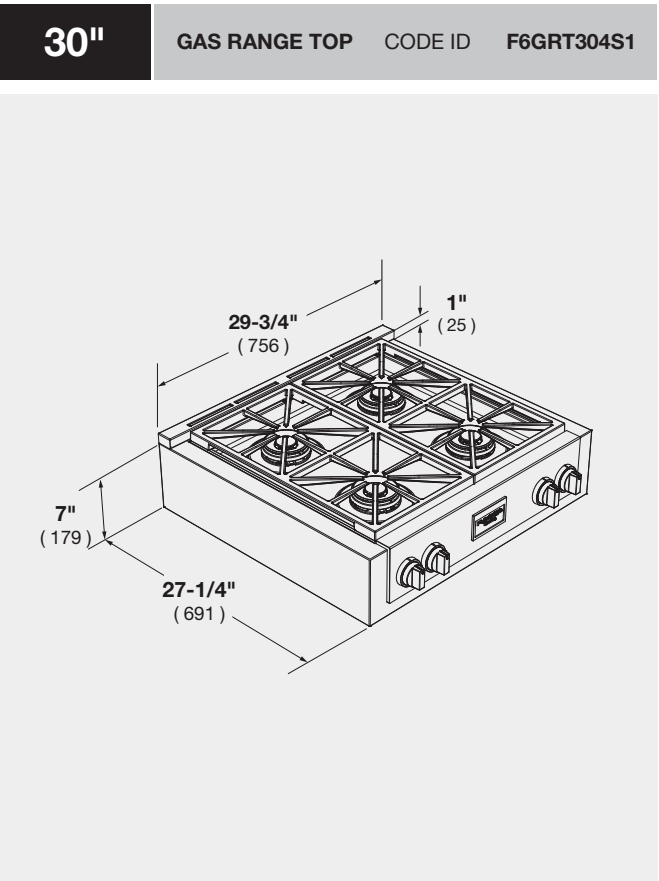
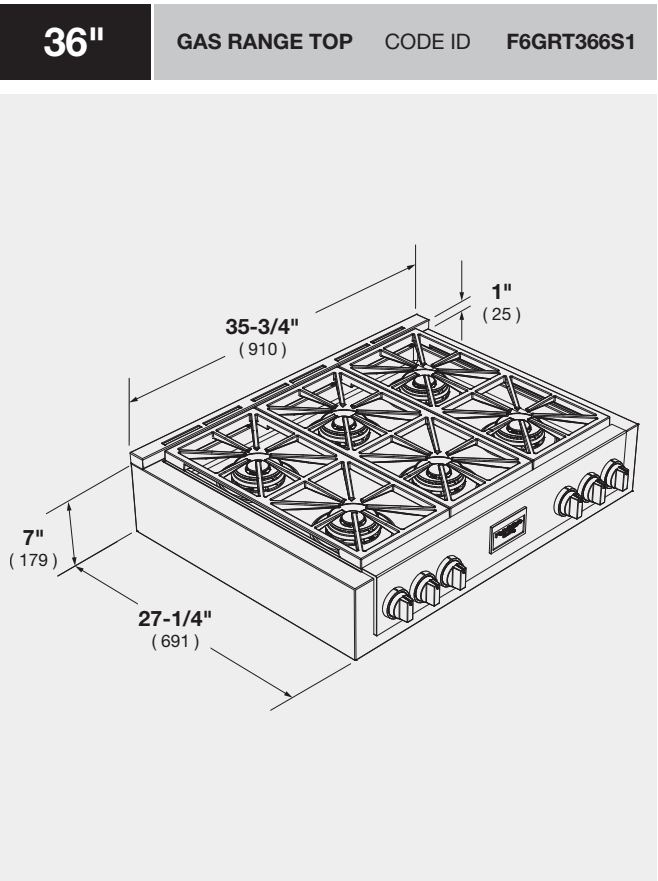
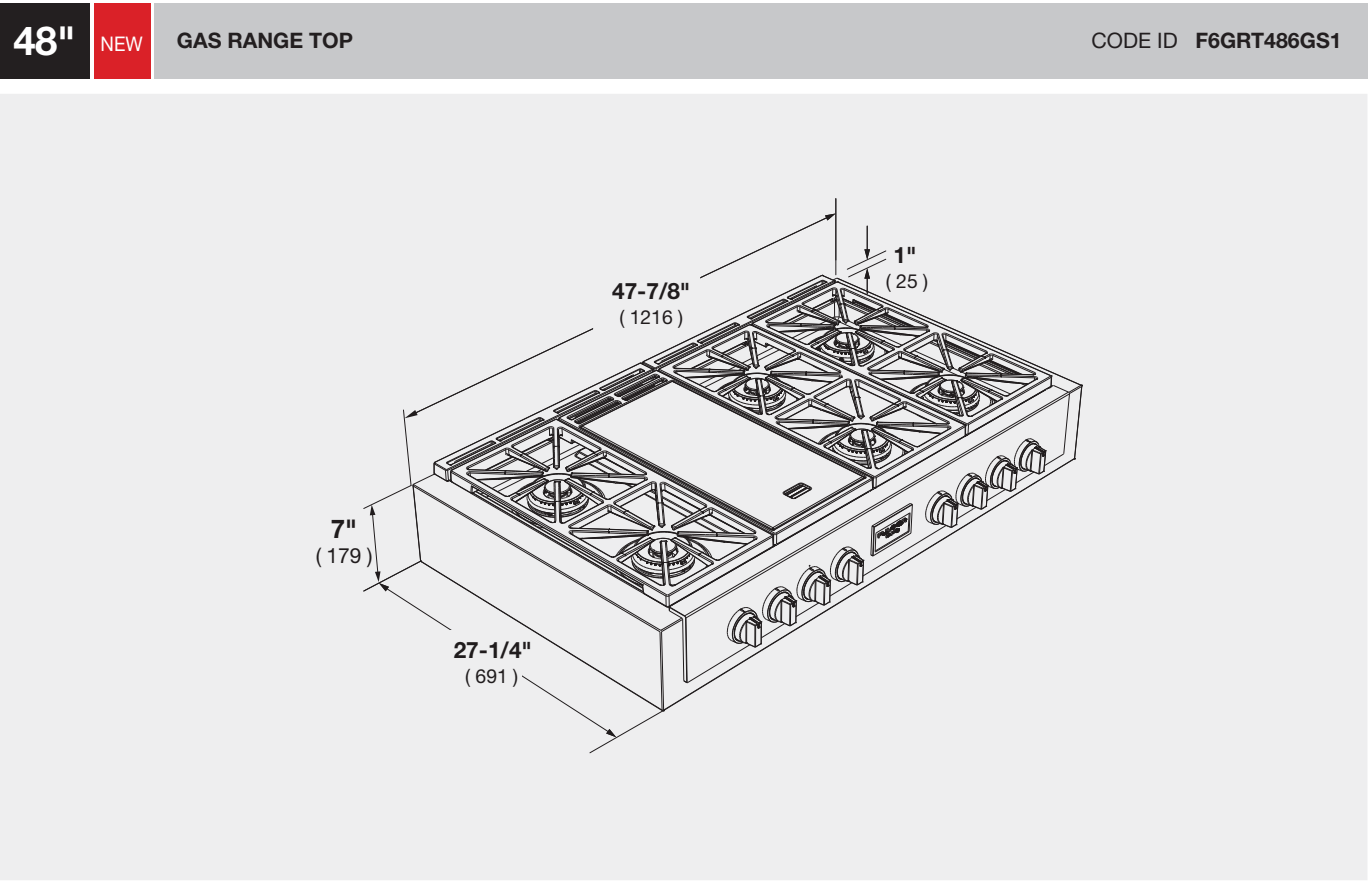
ACCENTO RANGE

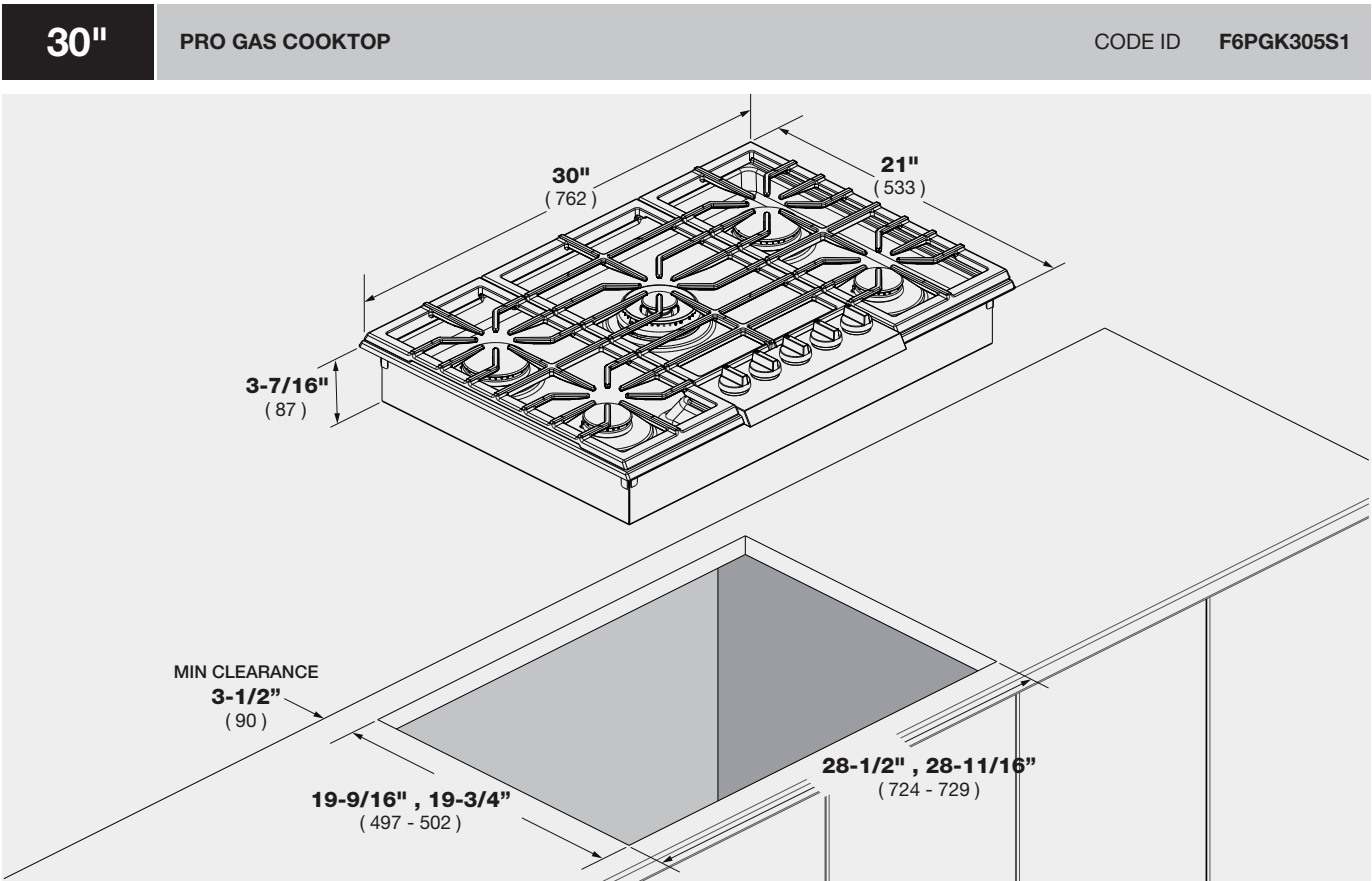
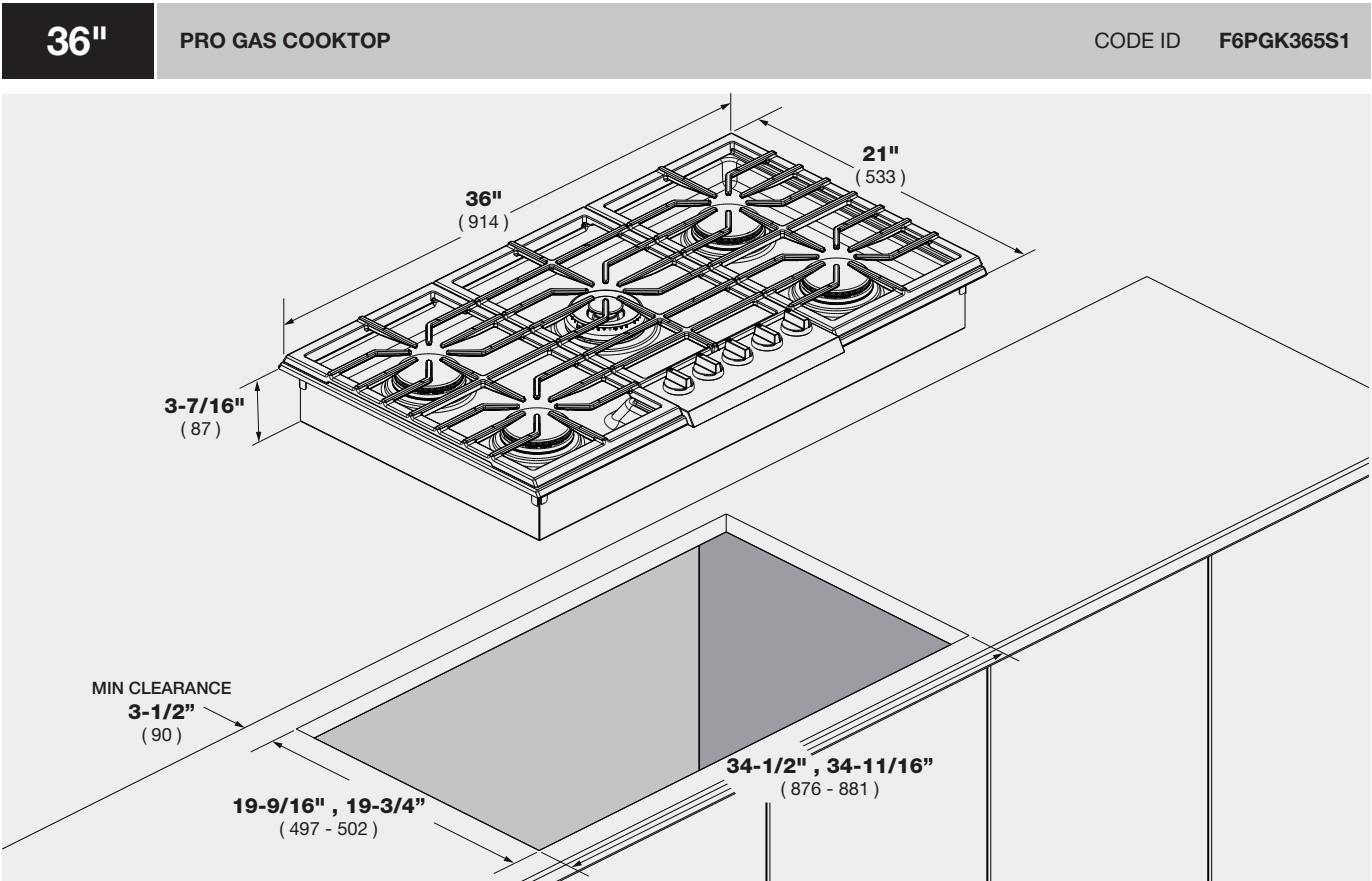
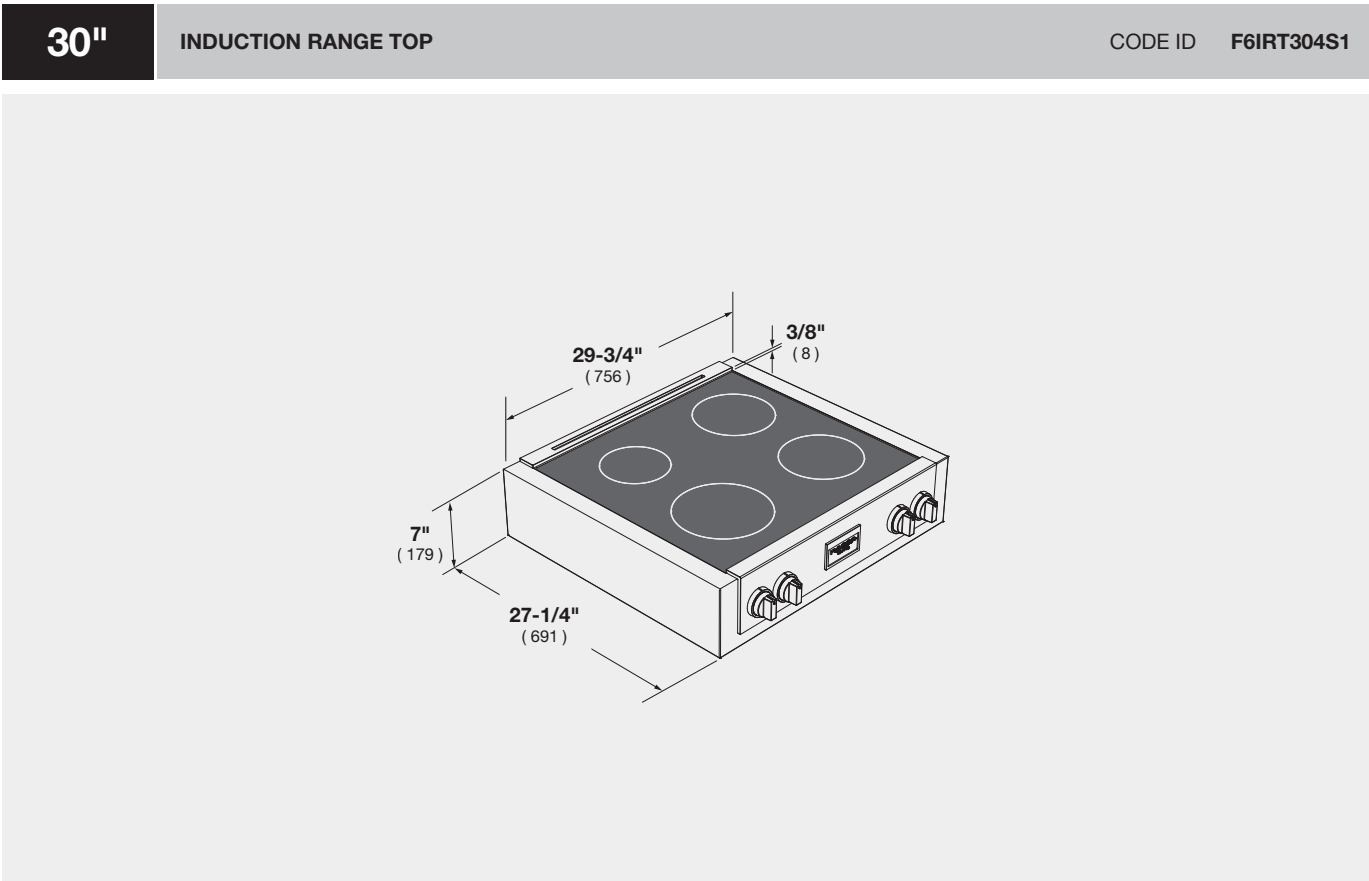
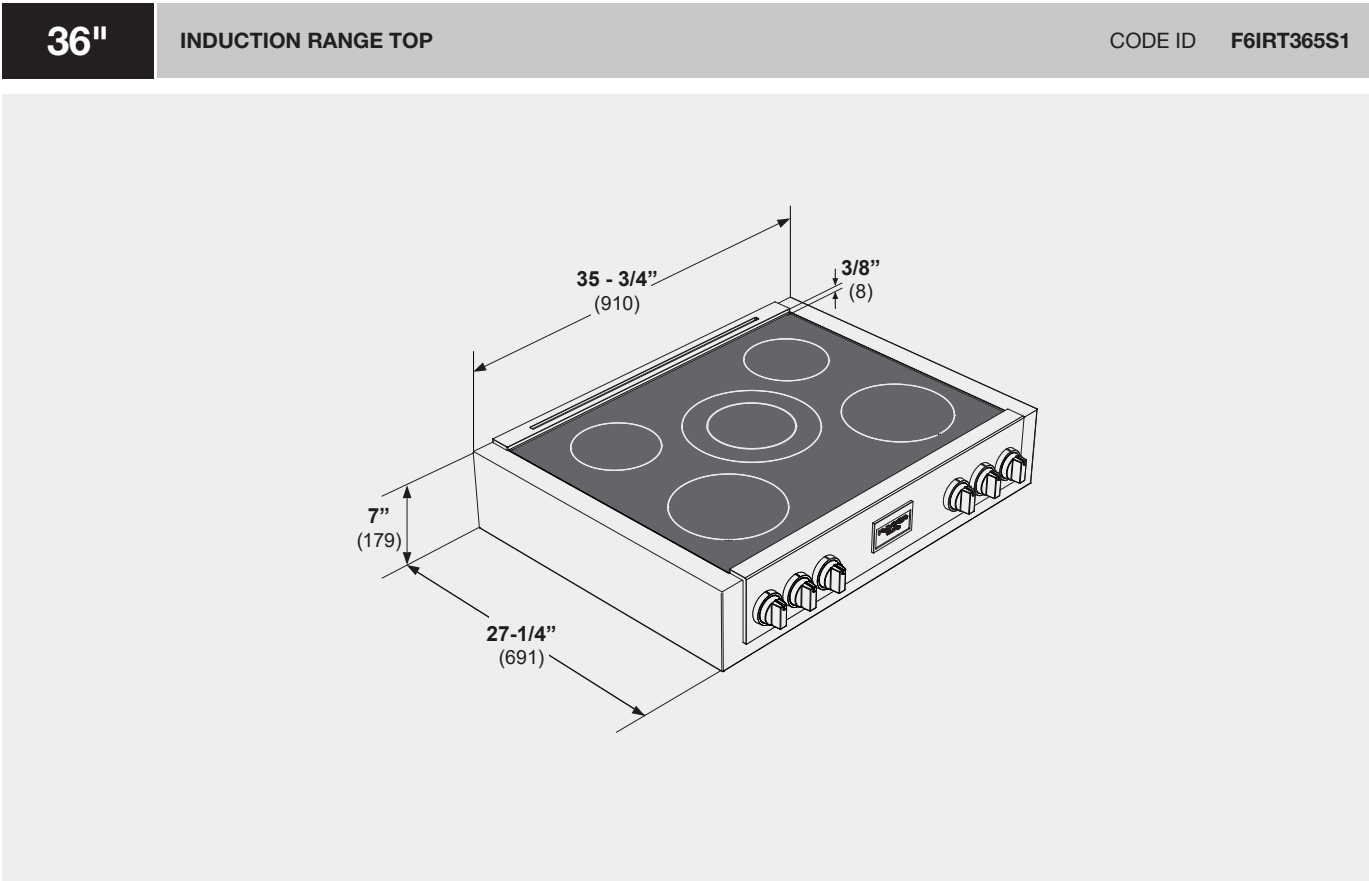
TECHNICAL DIMENSION



SOFIA PROFESSIONAL GAS COOK TOP

TECHNICAL DIMENSION





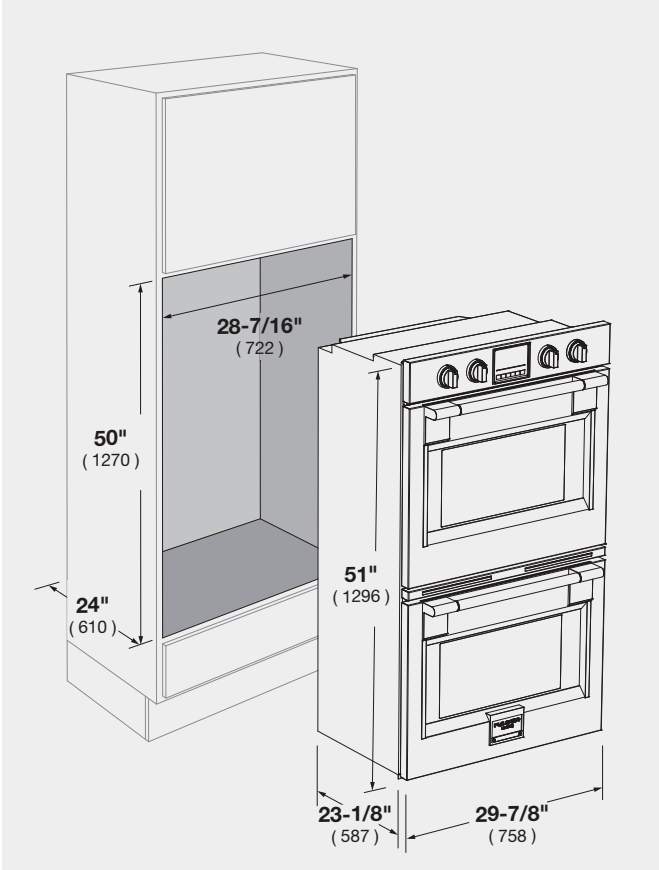
SOFIA PROFESSIONAL OVEN / WARMING DRAWER

TECHNICAL DIMENSION

30"

DOUBLE OVEN

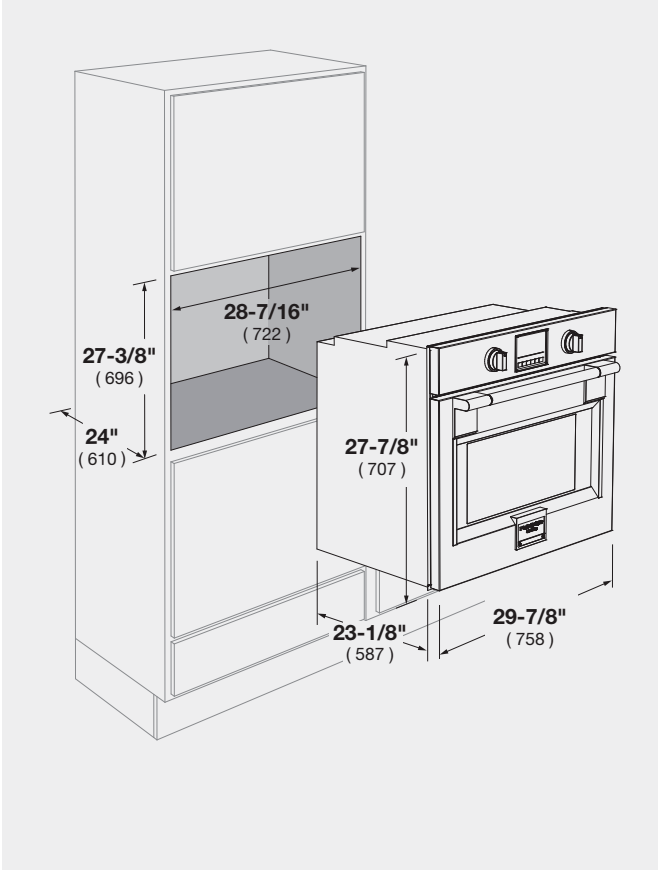
CODE ID F6PDP30S1



30"

SINGLE OVEN

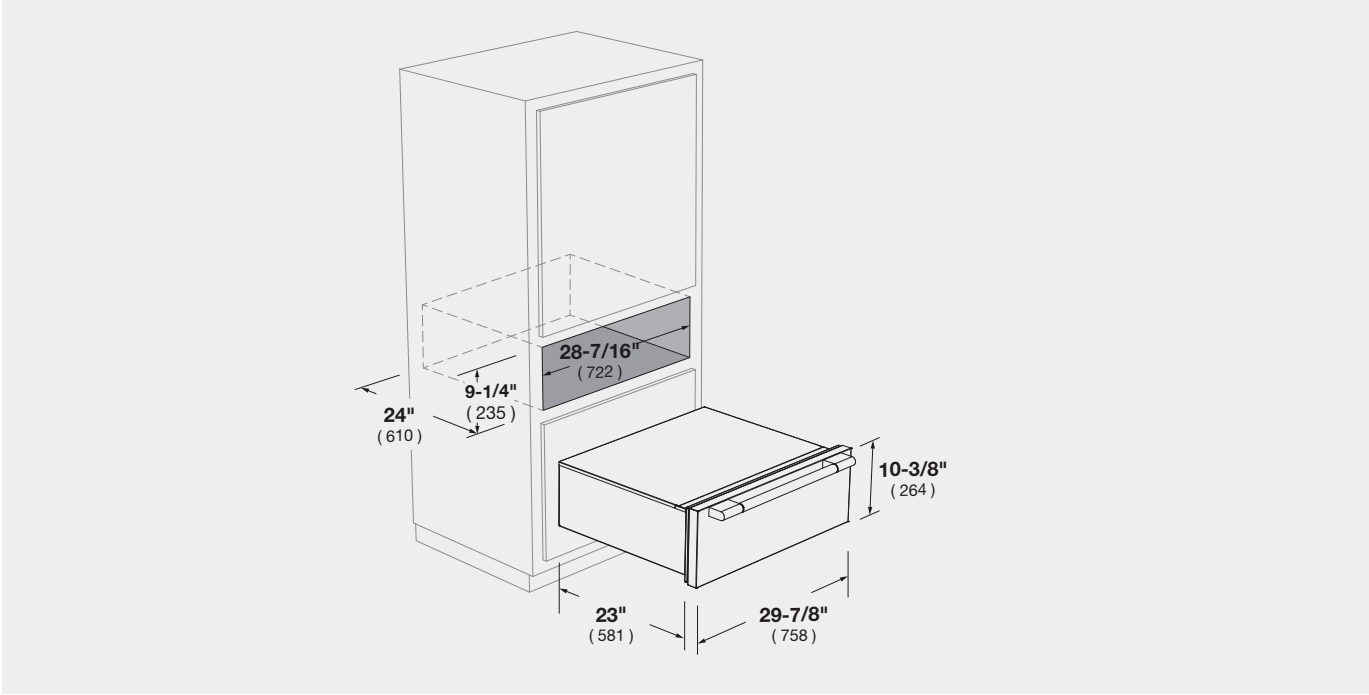
CODE ID F6PSP30S1



30"

WARMING DRAWER

CODE ID F6PWD30S1



SOFIA PROFESSIONAL OVEN

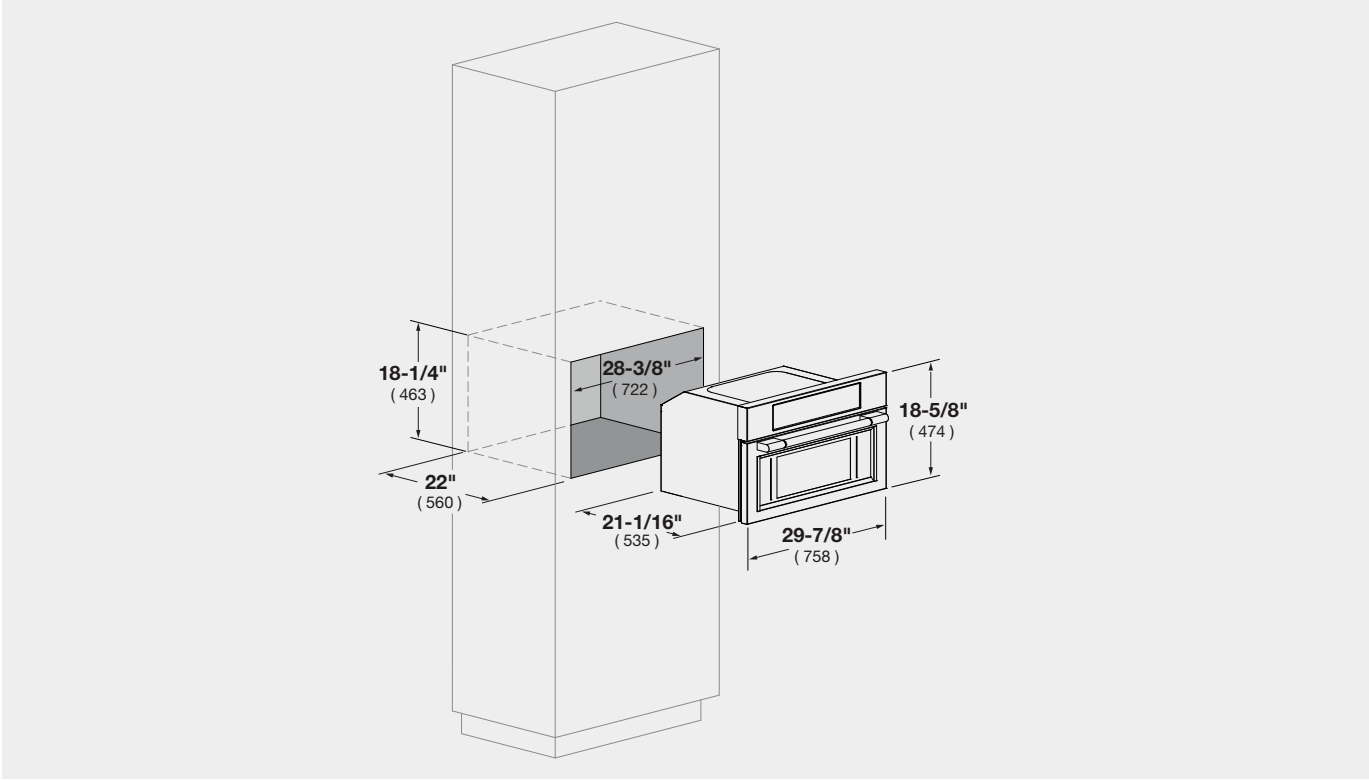
TECHNICAL DIMENSION

30"

NEW

PRO SPEED OVEN

CODE ID F6PSPD30S1

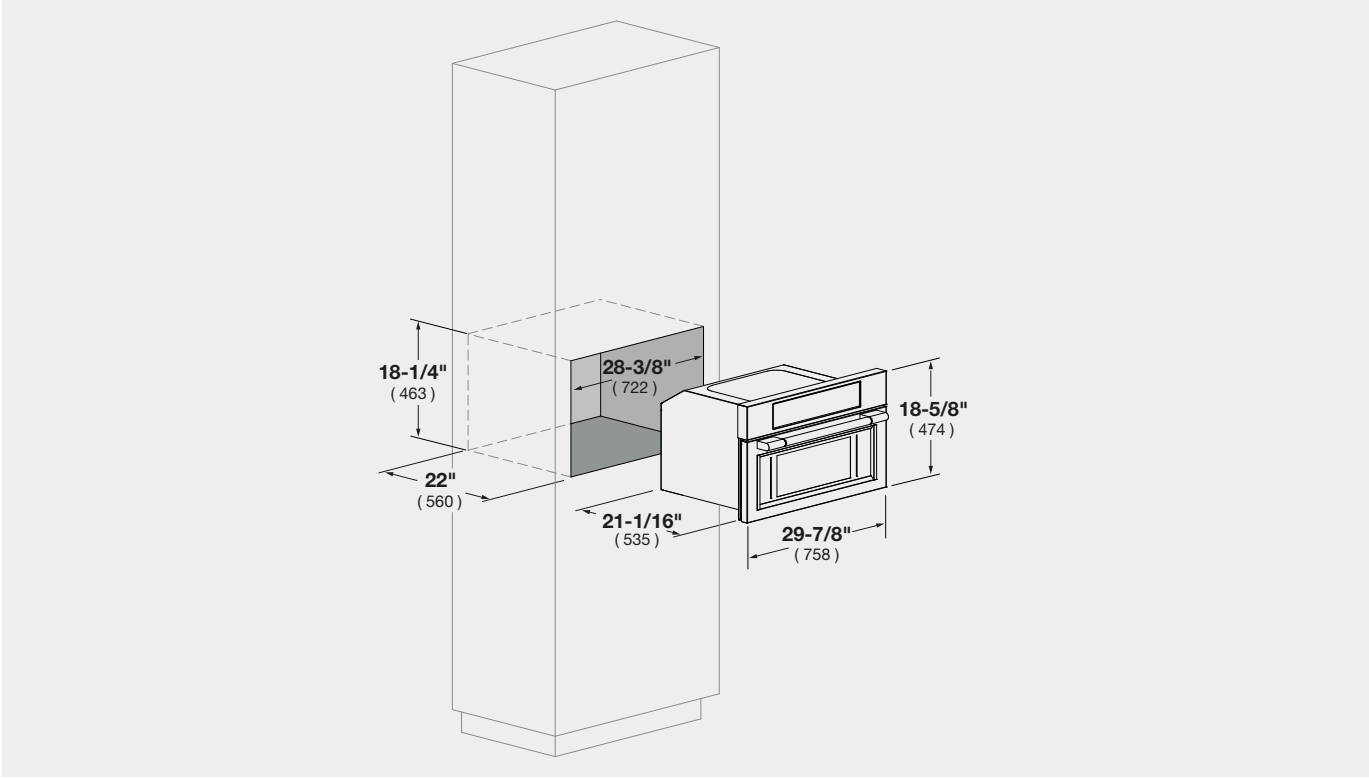


30"

NEW

PRO STEAM OVEN

CODE ID F6PSCO30S1

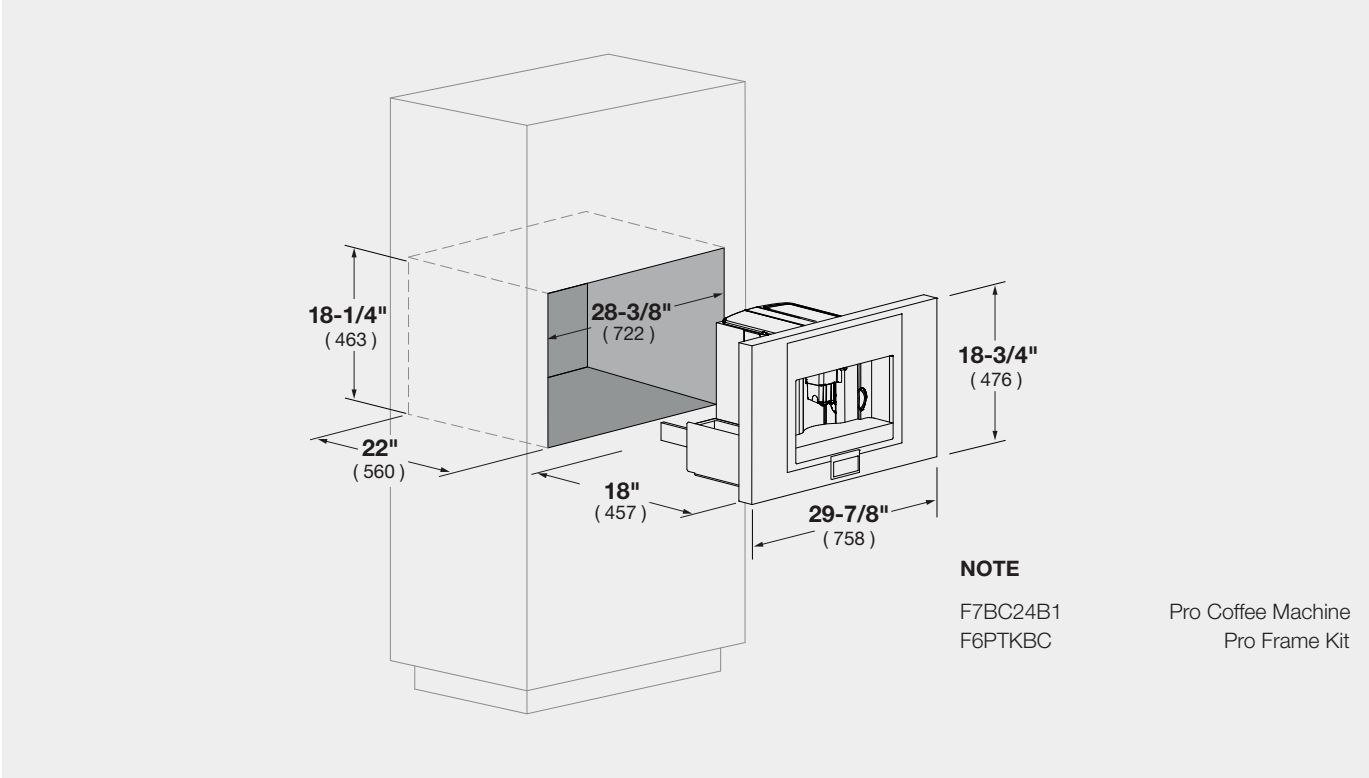


30"

NEW

COFFEE MACHINE

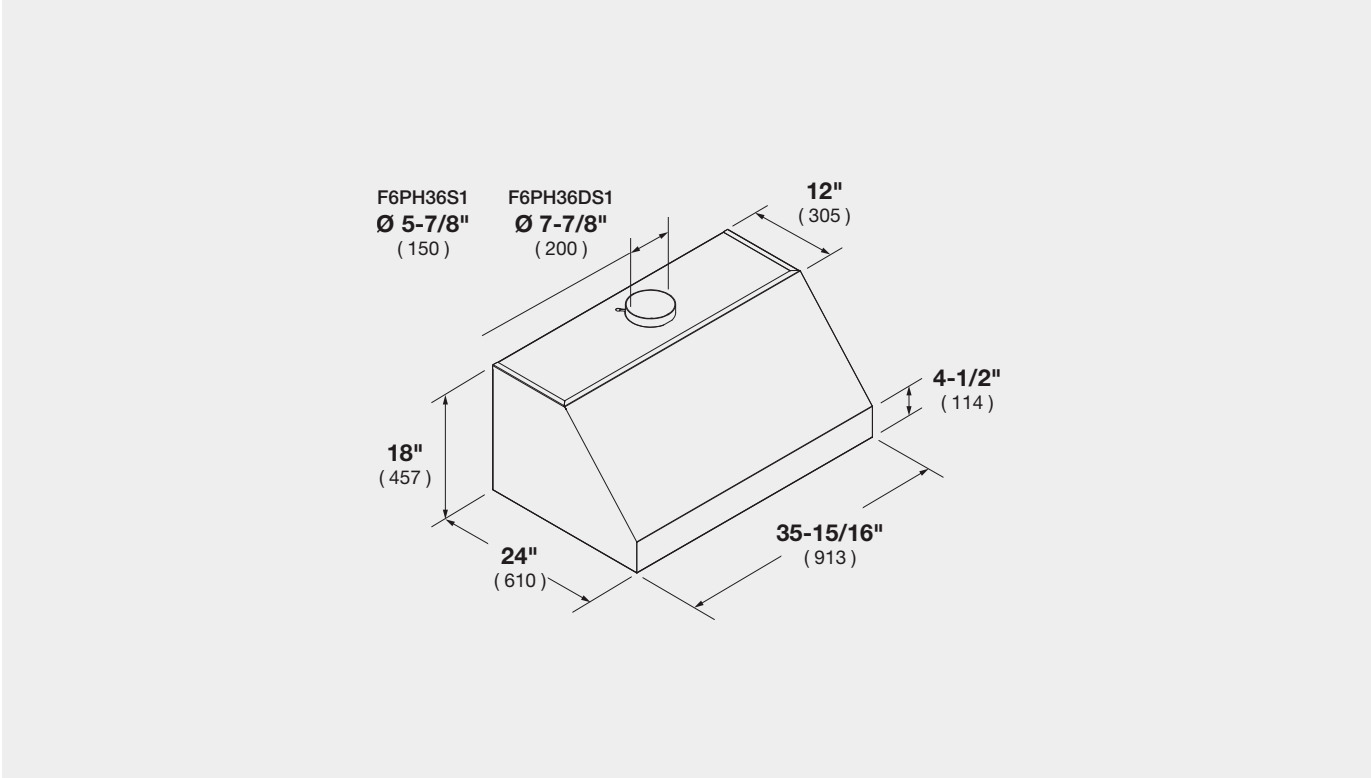
CODE ID F7BC24B1 + F6PTK30BC



36"

HOOD - 2 FAN KNOBS
HOOD - 1 FAN SLIDER

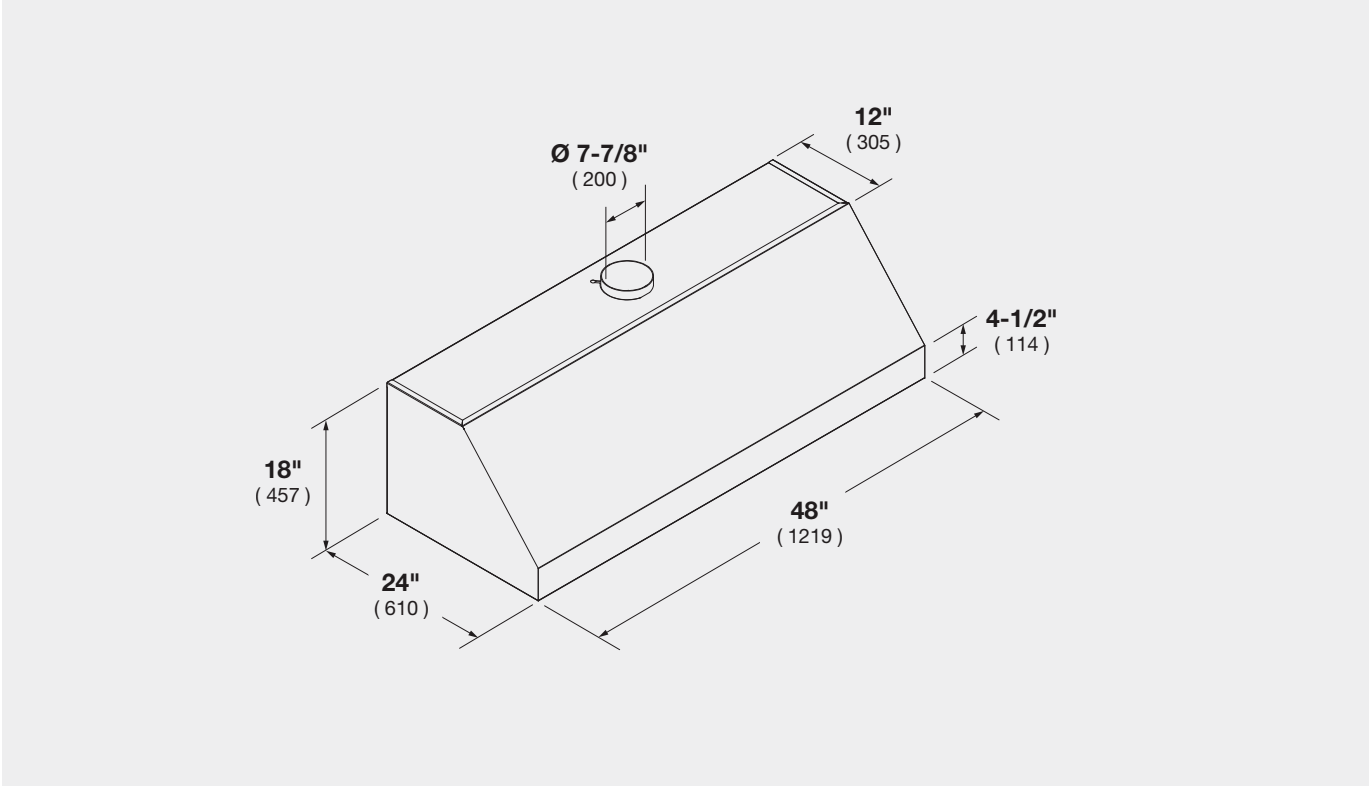
CODE ID F6PH36DS1
CODE ID F6PH36S1



48"

HOOD

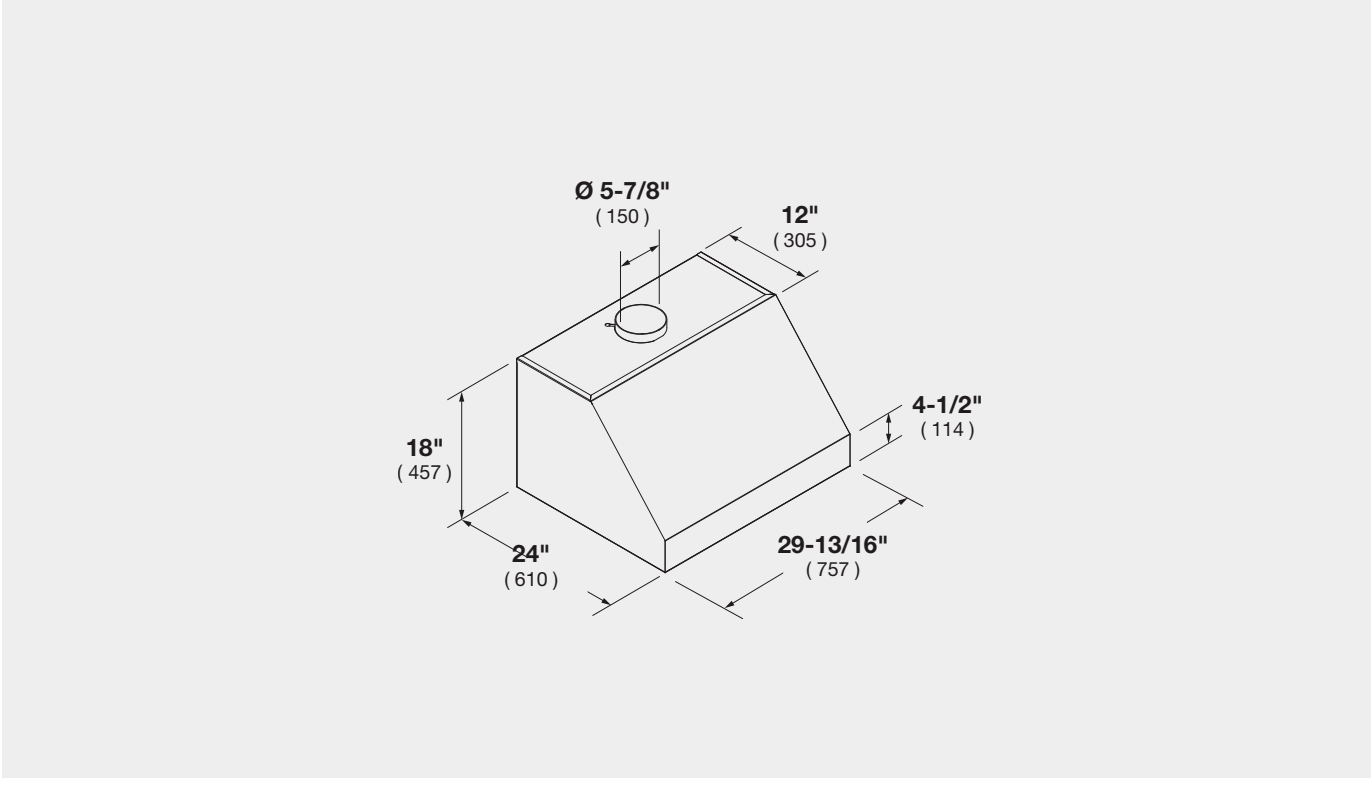
CODE ID F6PH48DS1



30"

HOOD - 1 FAN KNOBS
HOOD - 1 FAN SLIDER

CODE ID F6PH30S2
CODE ID F6PH30S1

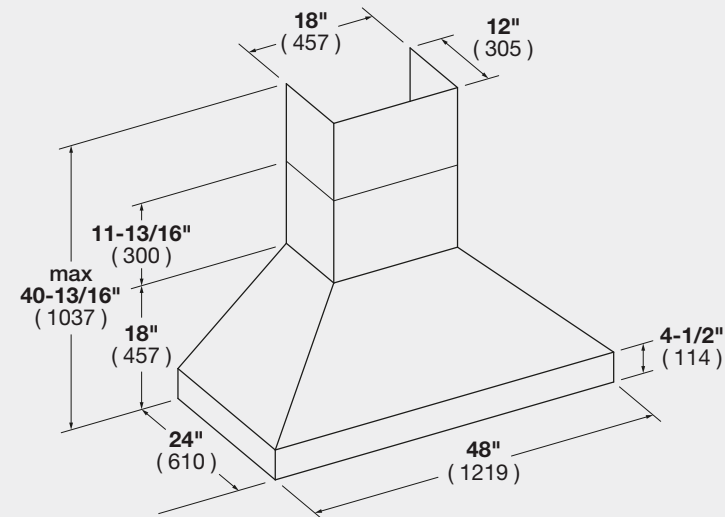


48"

NEW

CHIMNEY HOOD

CODE ID **F6PC48DS1**

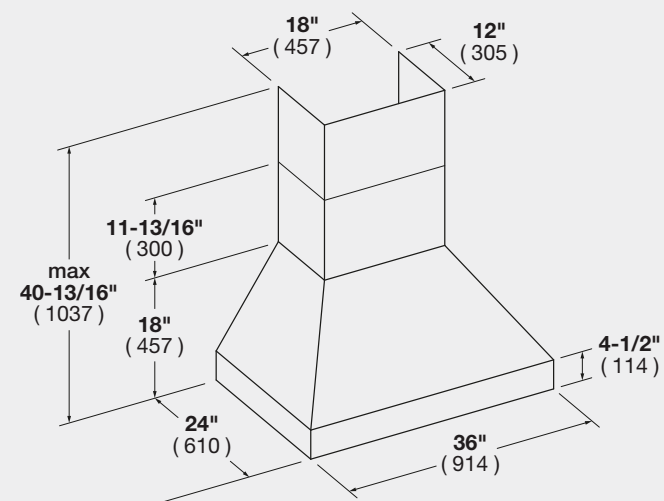


36"

NEW

CHIMNEY HOOD

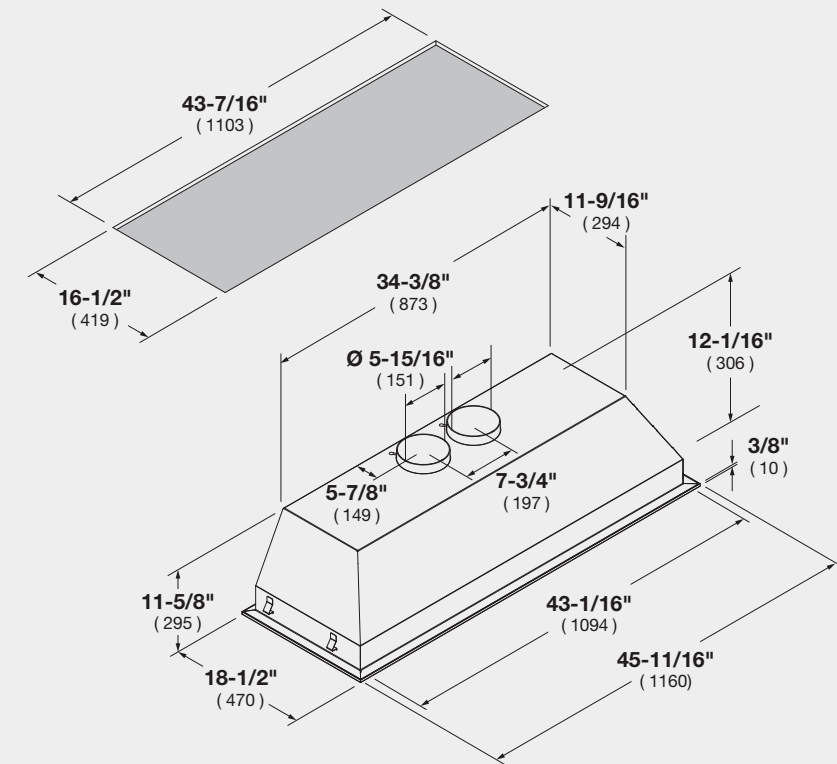
CODE ID **F6PC36DS1**



48"

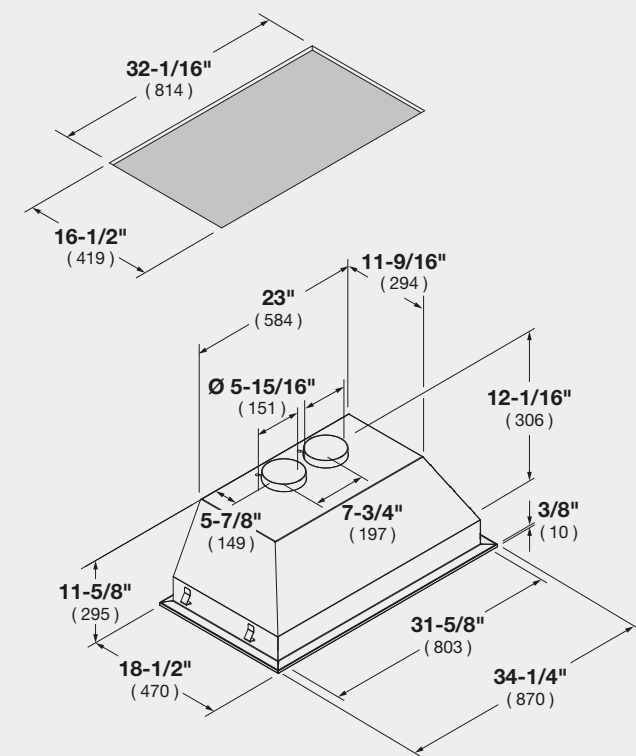
INSERT HOOD

CODE ID **F6BP46DS1**



36"

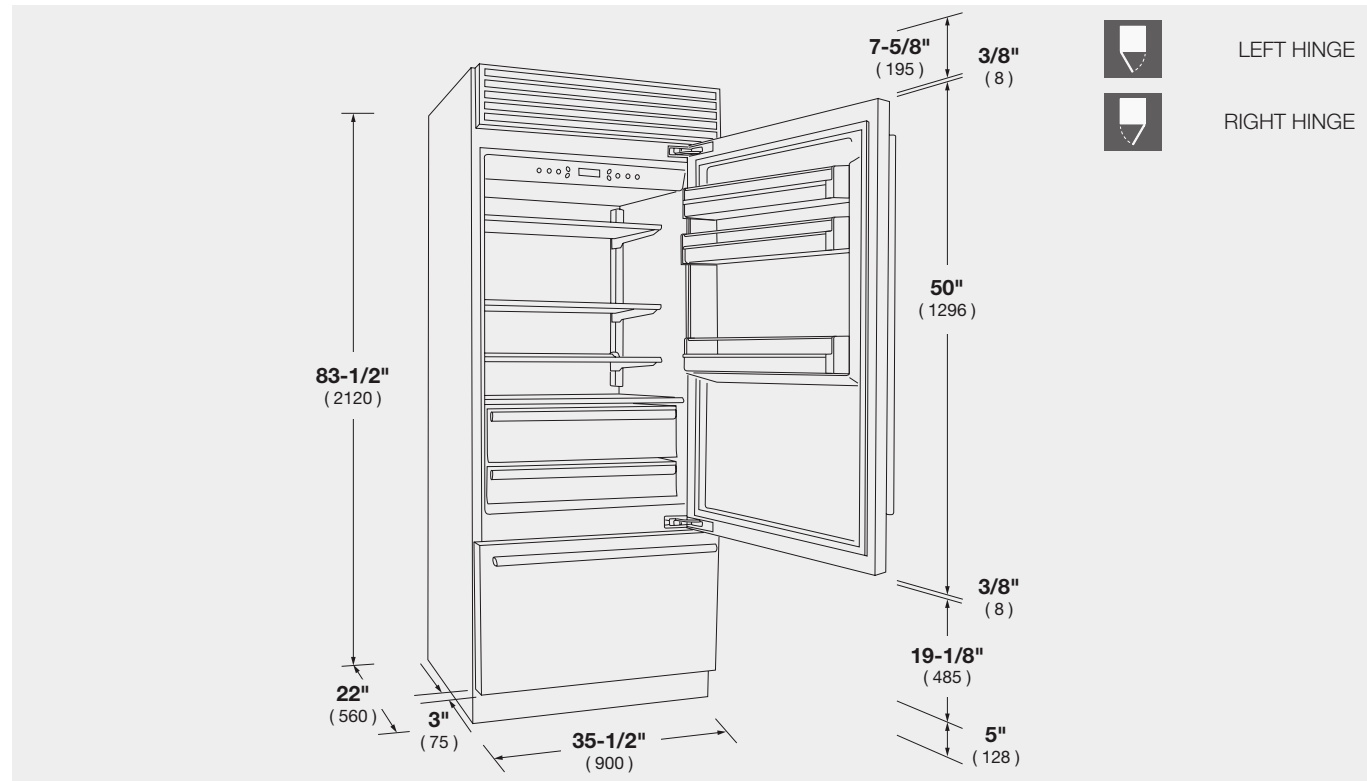
INSERT HOOD

CODE ID **F6BP34DS1**

36"

FRIDGE LEFT HINGE
FRIDGE RIGHT HINGE

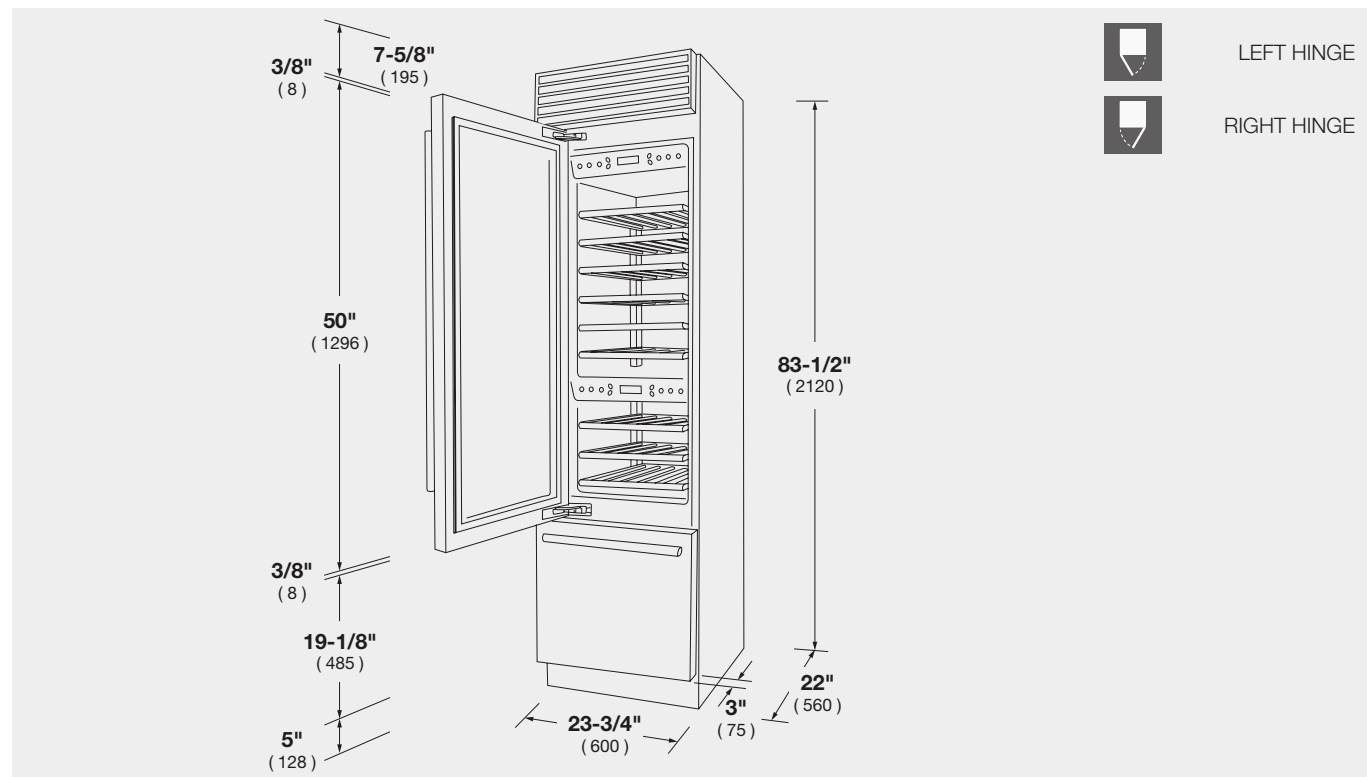
CODE ID **F7PBM36S1-L**
CODE ID **F7PBM36S1-R**



24"

WINE CELLAR LEFT HINGE
WINE CELLAR RIGHT HINGE

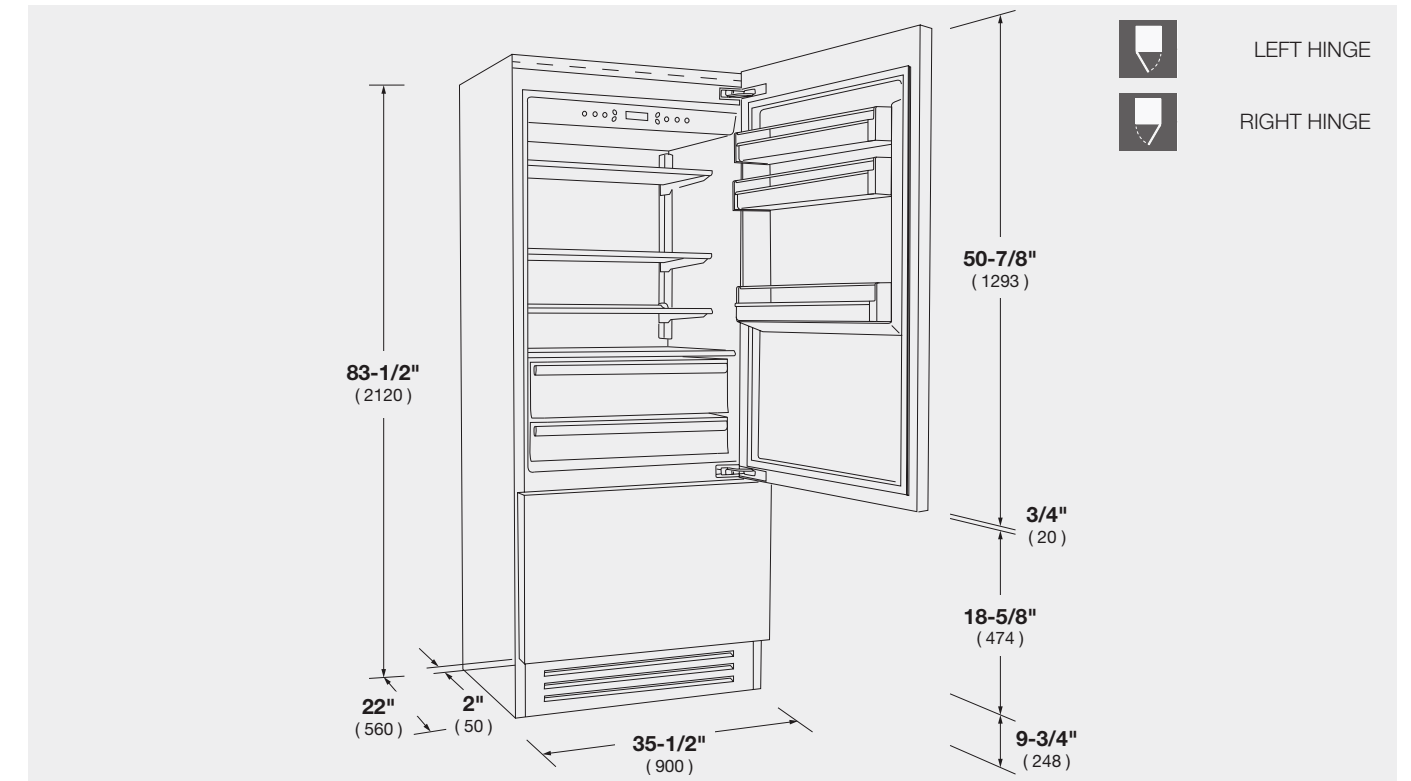
CODE ID **F7PBW24S1-L**
CODE ID **F7PBW24S1-R**



36"

BUILT-IN FRIDGE LEFT HINGE
BUILT-IN FRIDGE RIGHT HINGE

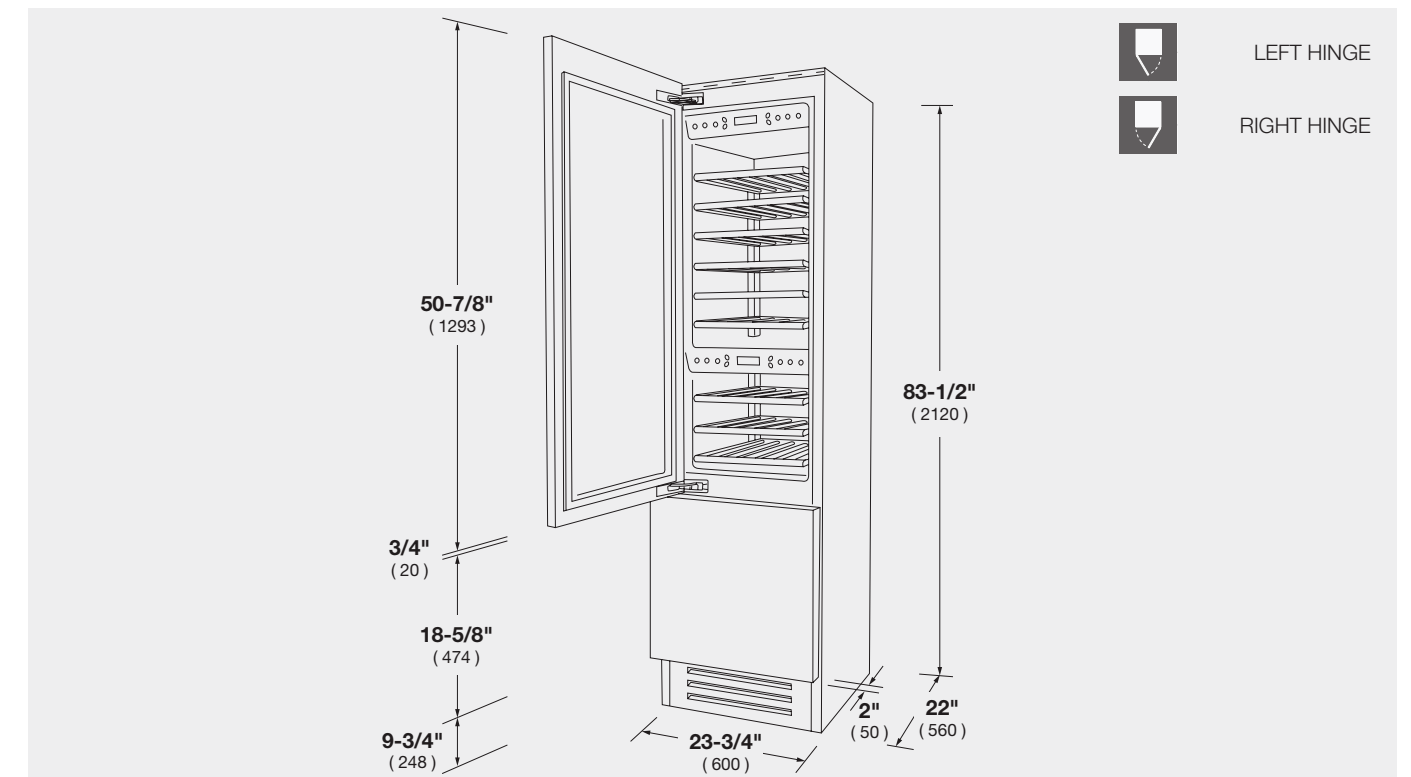
| | |
|---------|--------------------|
| CODE ID | F7IBM36O1-L |
| CODE ID | F7IBM36O1-R |



24"

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

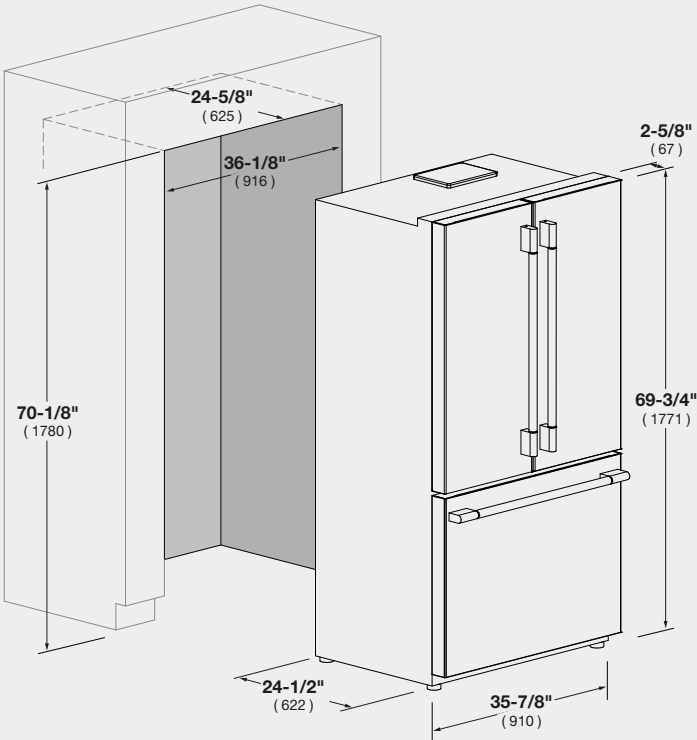
CODE ID **F7IBW2401-L**
CODE ID **F7IBW2401-R**



36"

FRENCH DOOR FRIDGE

CODE ID F6FBM36S2 + F6HK36FFBS



NOTE

F6FBM36S2 French Door Fridge
F6HK36FFBS Sofia Pro Handle Kit

FULGOR
MILANO

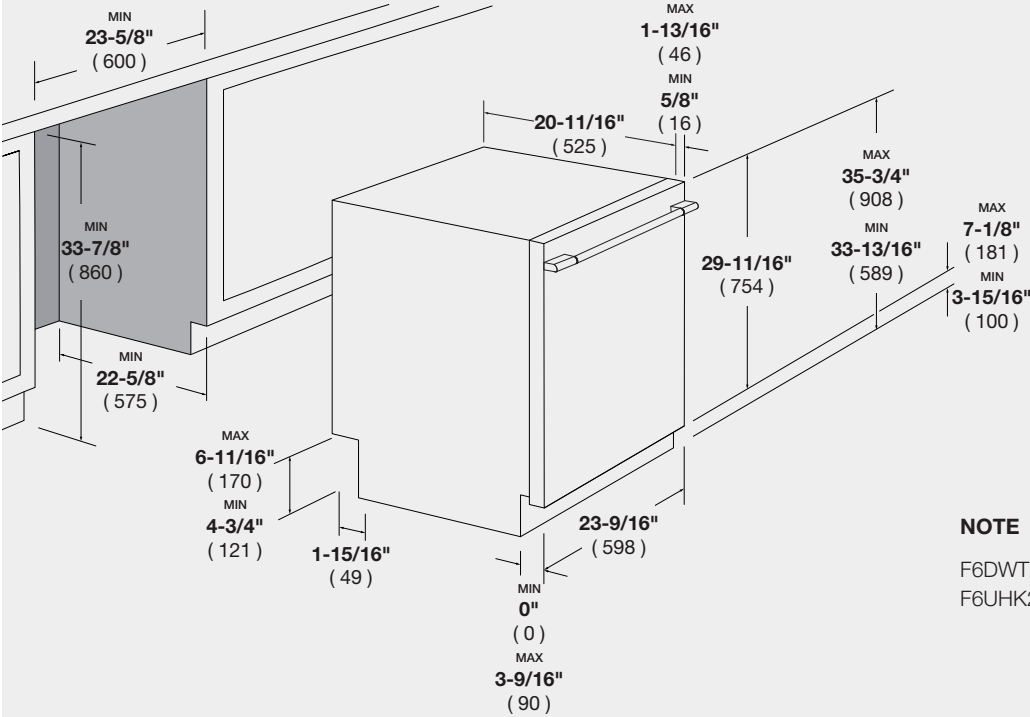
PRODUCT
DRAWINGS

DISTINTO

24"

BUILT-IN DISHWASHER

CODE ID F6DWT24SS2 + F6UHK24DISH



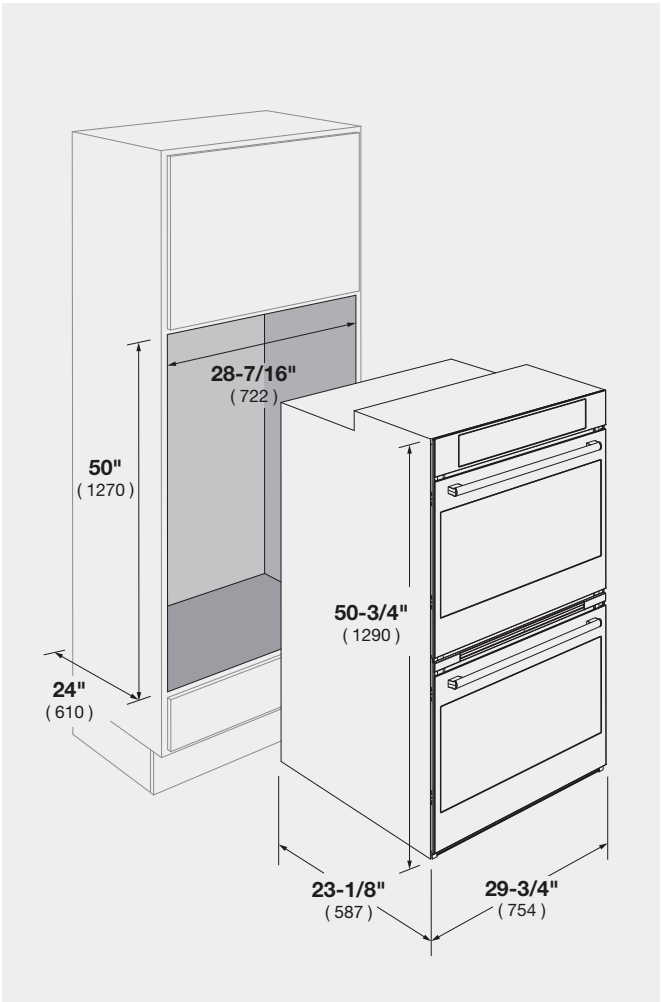
NOTE

F6DWT24SS2 Dishwasher
F6UHK24DISH Sofia Pro Handle Kit

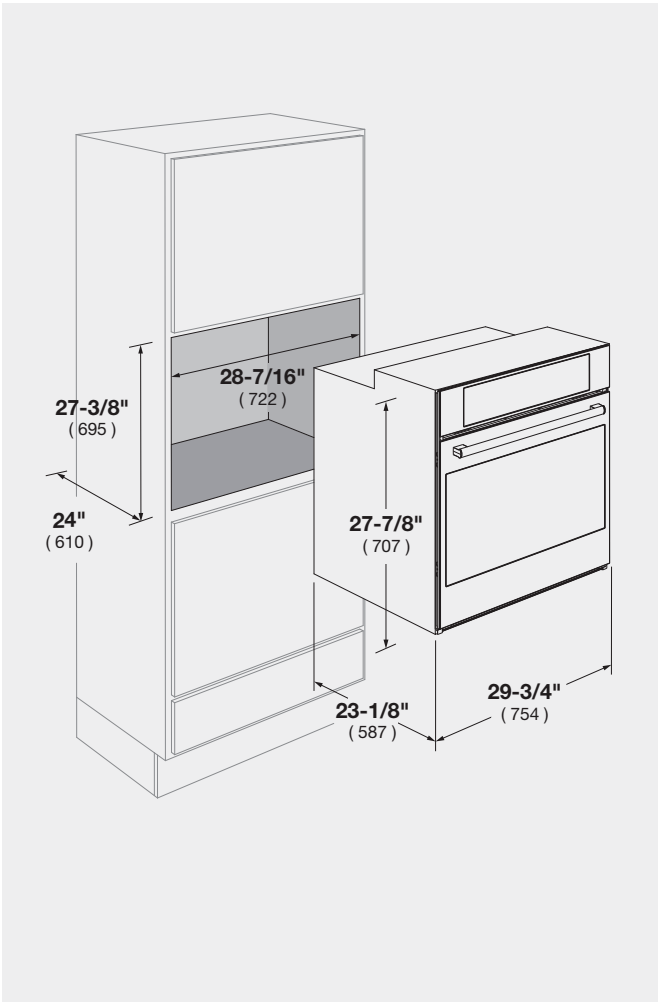
DISTINTO OVEN

TECHNICAL DIMENSION

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



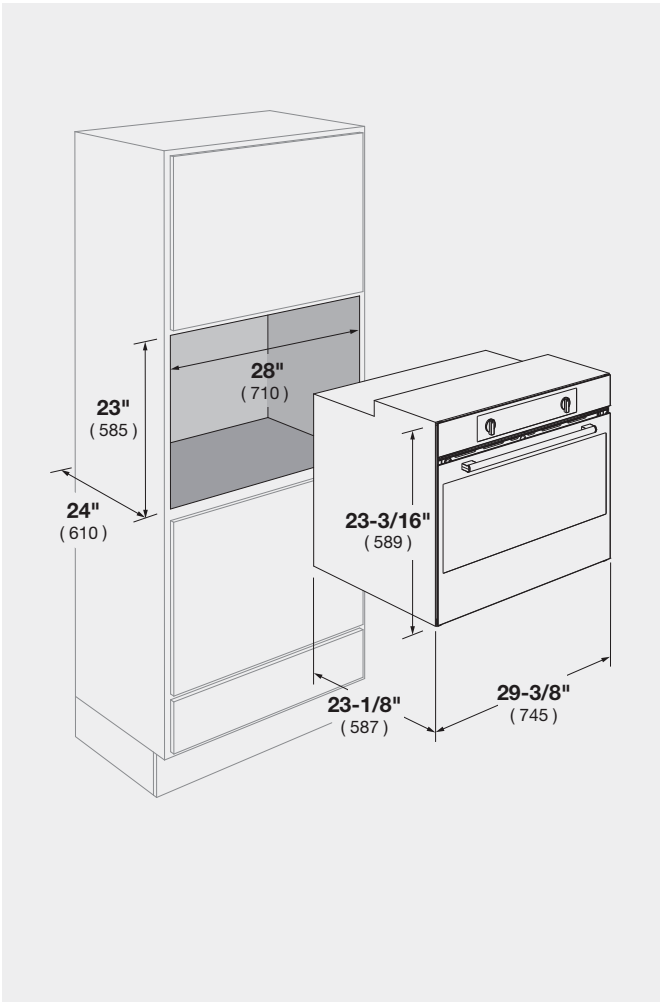
| | | | |
|-----|-------------|---------|----------|
| 30" | SINGLE OVEN | CODE ID | F7SP30S1 |
| | SINGLE OVEN | CODE ID | F7SP30B1 |
| | SINGLE OVEN | CODE ID | F7SP30W1 |
| | SINGLE OVEN | CODE ID | F4SP30S3 |



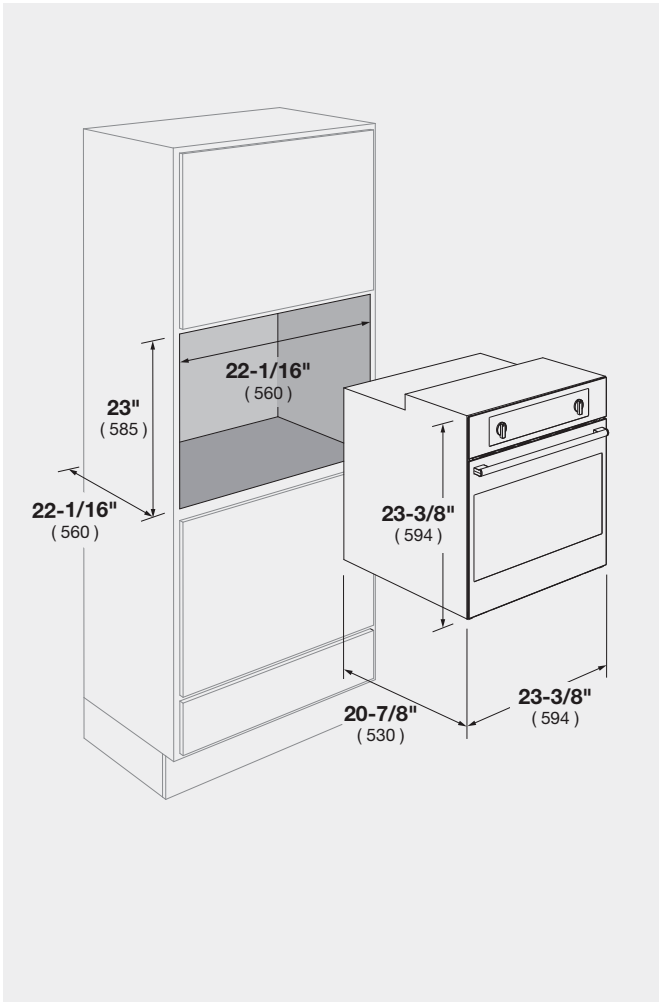
DISTINTO OVEN

TECHNICAL DIMENSION

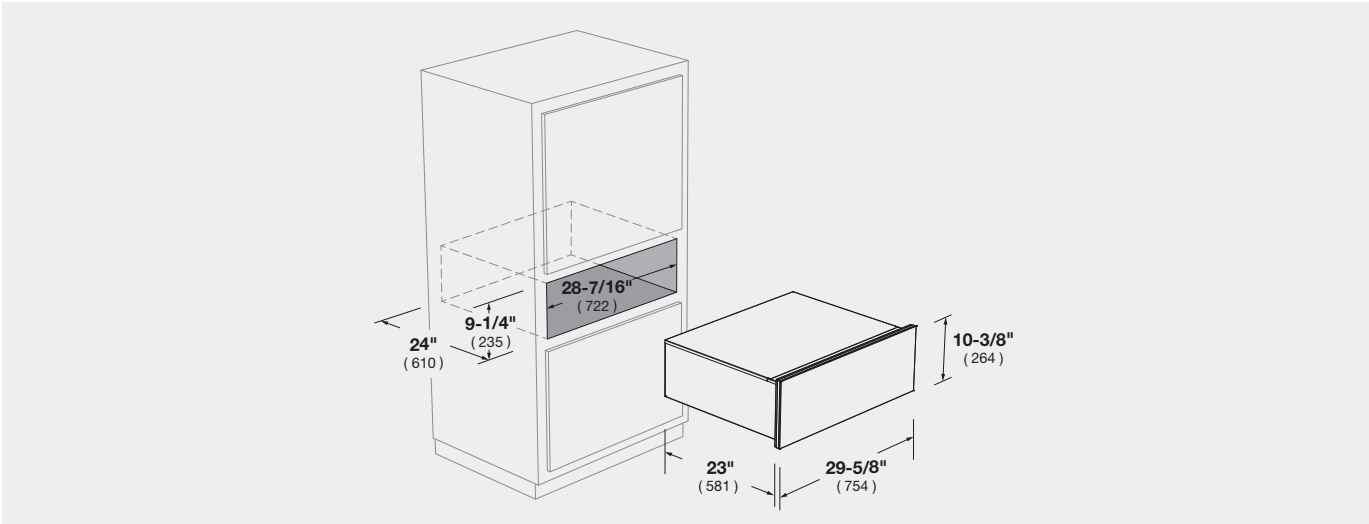
| | | | |
|-----|----------------------|---------|----------|
| 30" | SINGLE OVEN HIGH 24" | CODE ID | F1SP30S3 |
| | SINGLE OVEN HIGH 24" | CODE ID | F1SM30S3 |



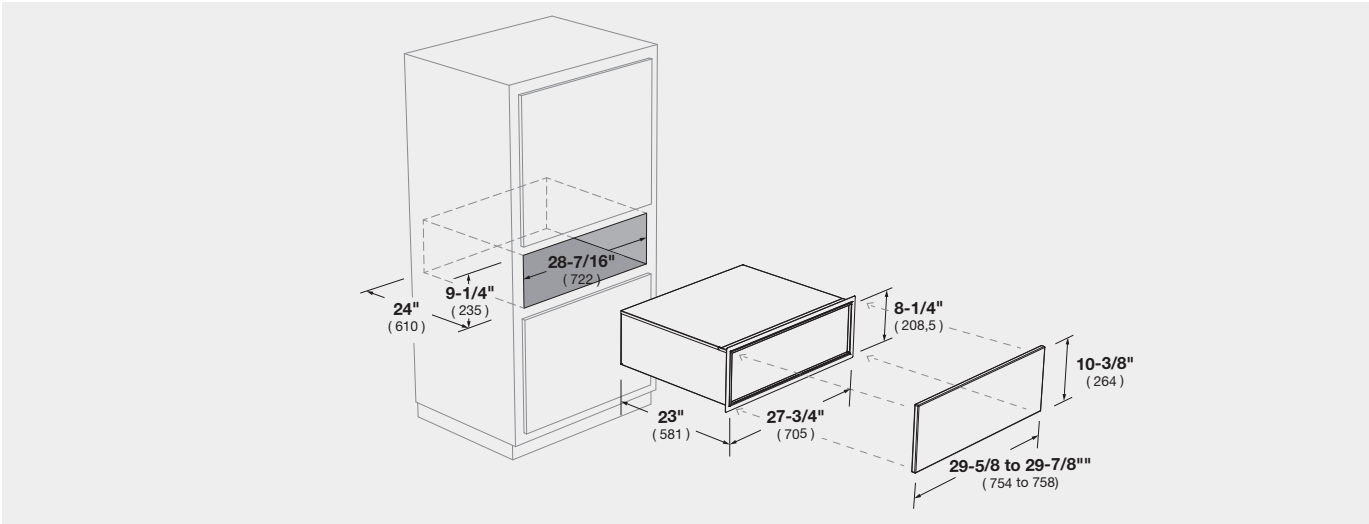
| | | | |
|-----|-------------|---------|----------|
| 24" | SINGLE OVEN | CODE ID | F1SM24S2 |
|-----|-------------|---------|----------|



| | | | |
|-----|----------------|---------|-----------|
| 30" | WARMING DRAWER | CODE ID | F7DWD30S1 |
|-----|----------------|---------|-----------|



| | | | |
|-----|----------------|---------|-----------|
| 30" | WARMING DRAWER | CODE ID | F7IWD3001 |
|-----|----------------|---------|-----------|



DISTINTO OVEN

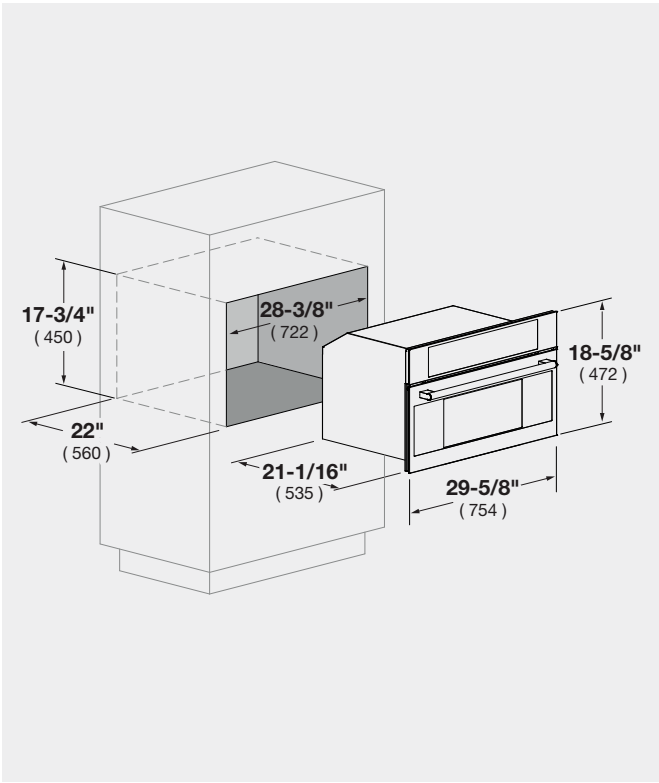
TECHNICAL DIMENSION

30"

NEW

SPEED OVEN

CODE ID F7DSPD30S1

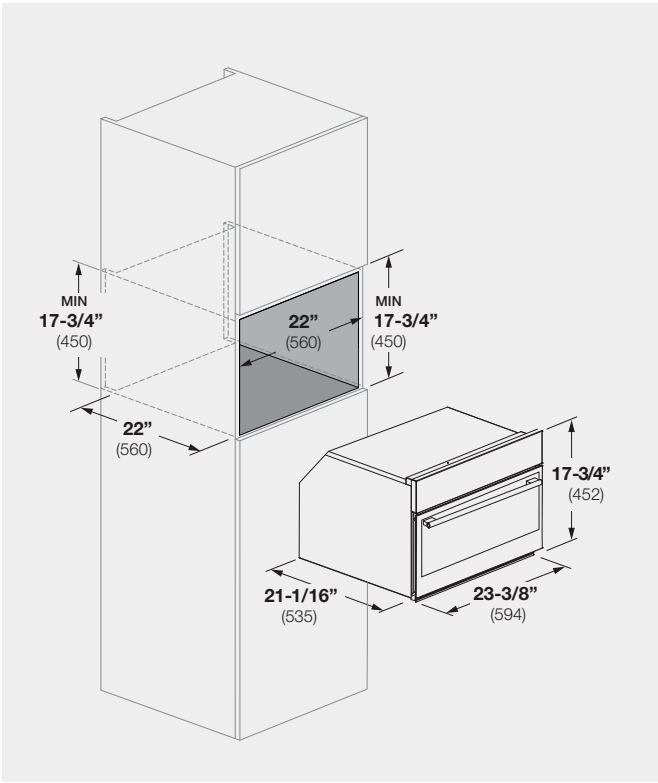


24"

NEW

SPEED OVEN

CODE ID F7DSPD24S1

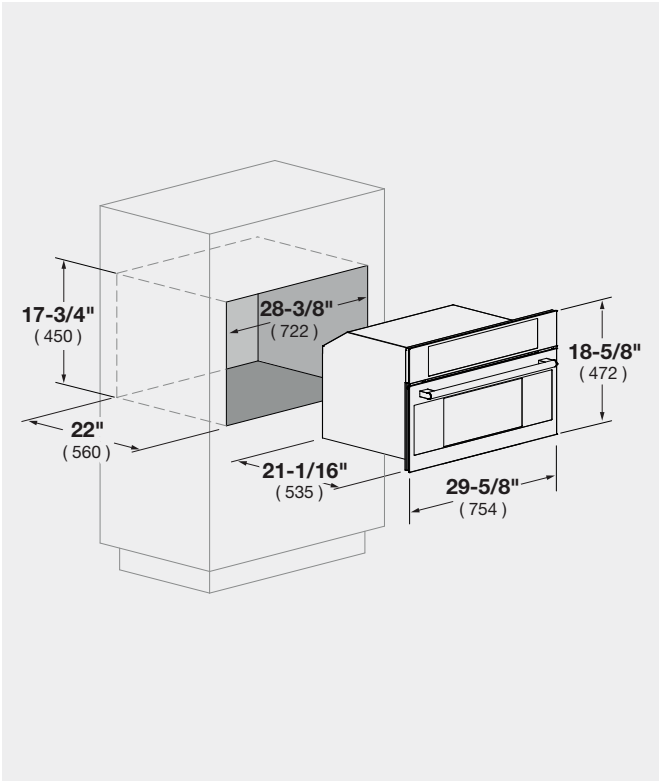


30"

NEW

STEAM OVEN

CODE ID F7DSCO30S1

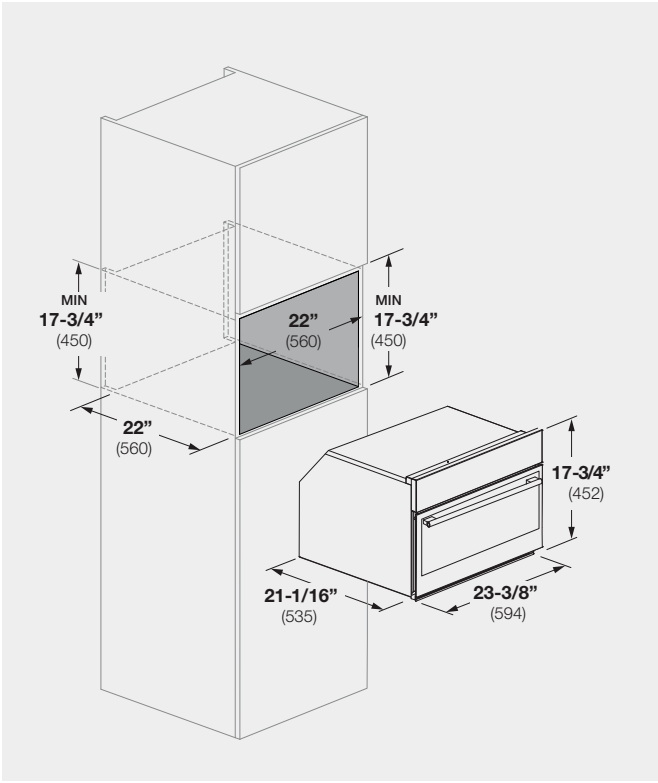


24"

NEW

STEAM OVEN

CODE ID F7DSCO24S1



DISTINTO COMPACT COLUMN

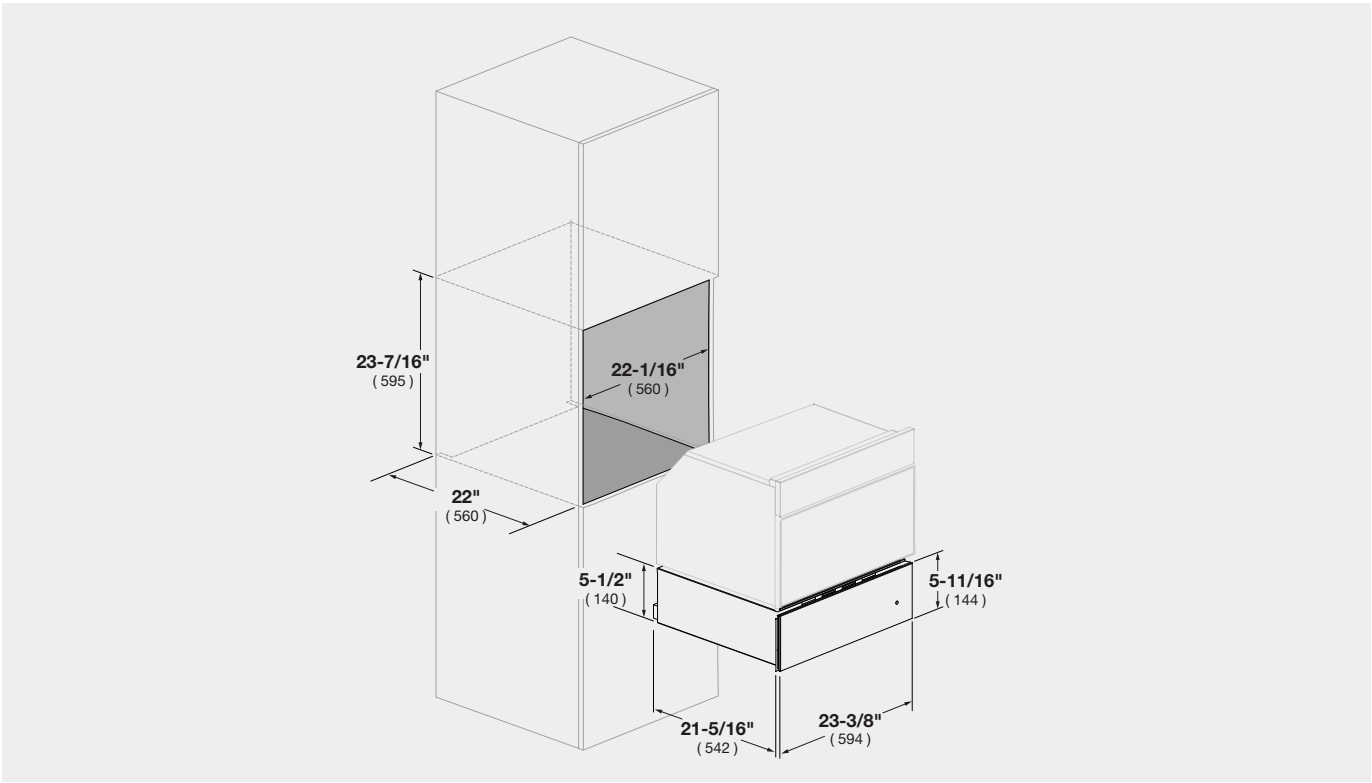
TECHNICAL DIMENSION

24"

NEW

WARMING DRAWER

CODE ID F4DWD24S1

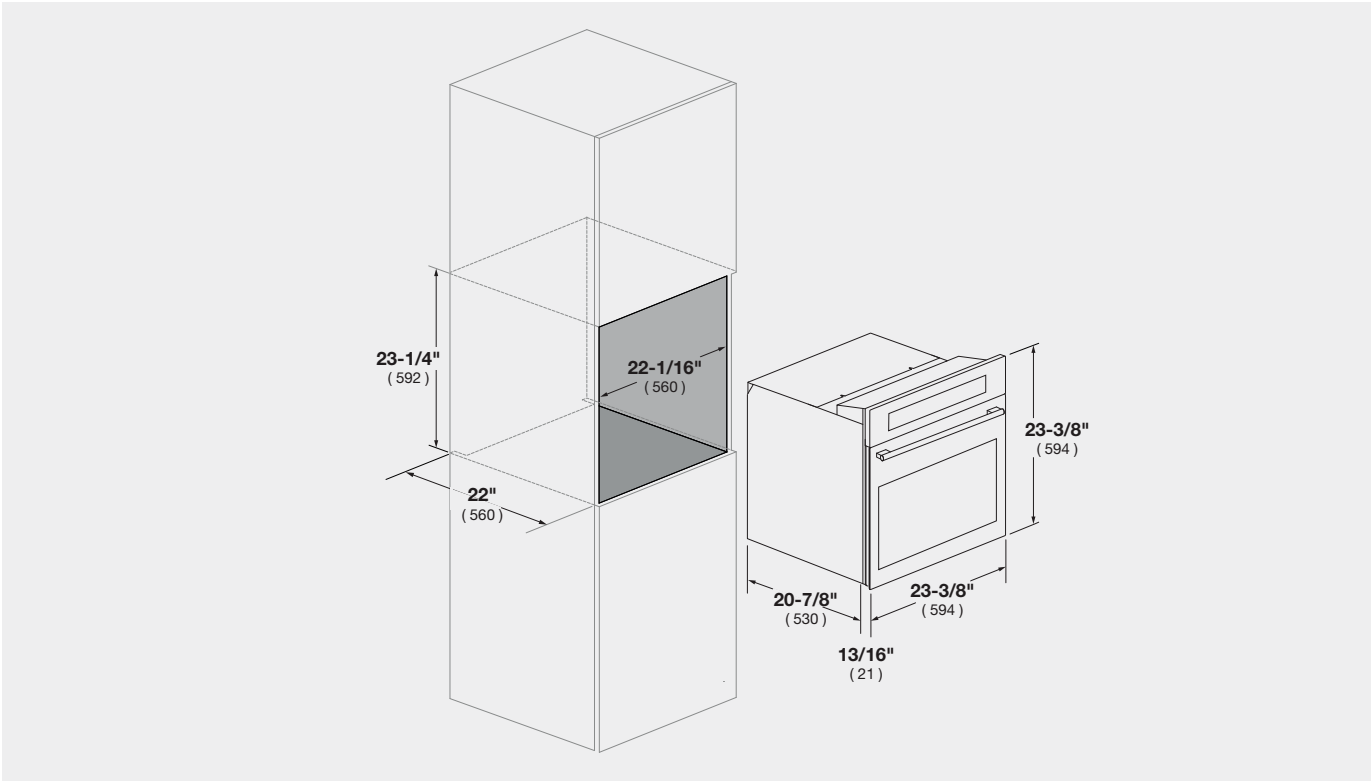


24"

NEW

MULTIFUNCTION OVEN

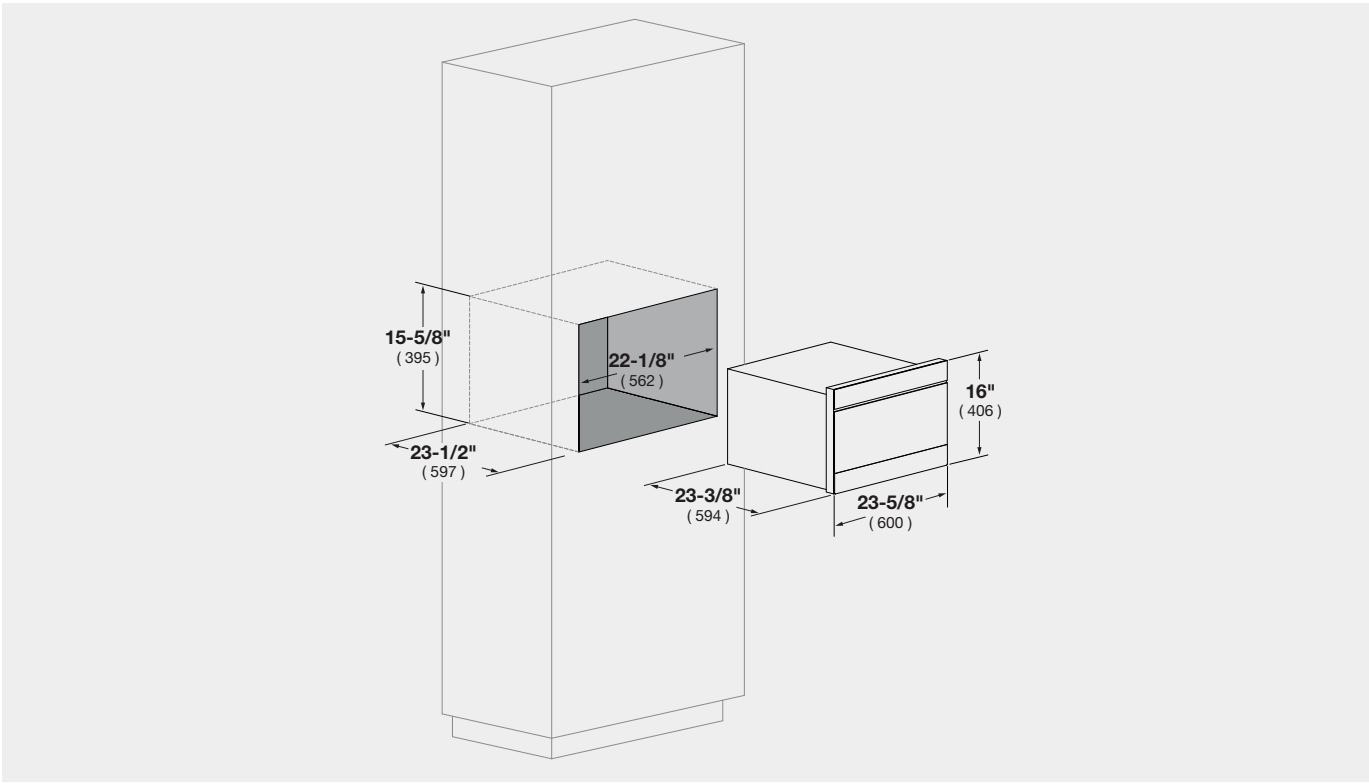
CODE ID F7SP24S1



24"

DRAWER MICROWAVE

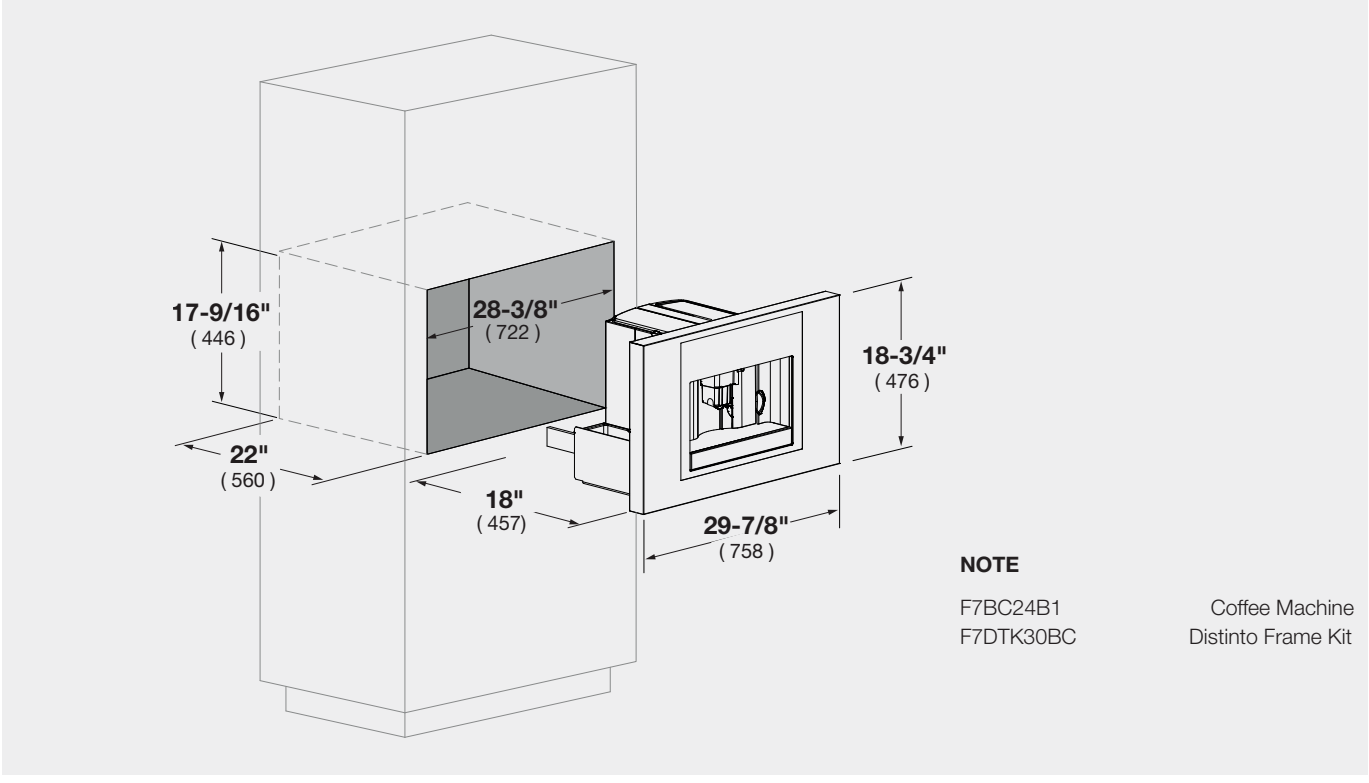
CODE ID F7DMW24S2



30" NEW

COFFEE MACHINE

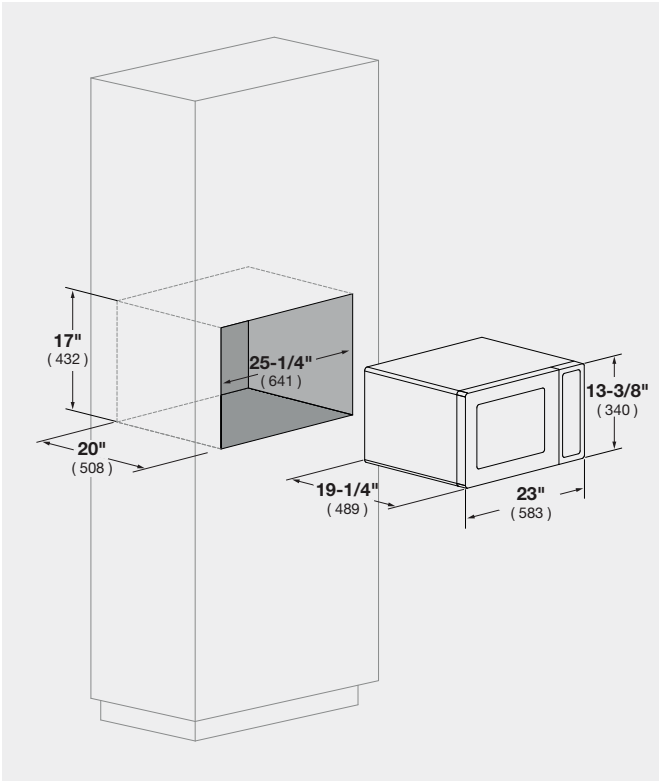
CODE ID F7BC24B1 + F7DTK30BC



24"

COUNTER-TOP MICROWAVE

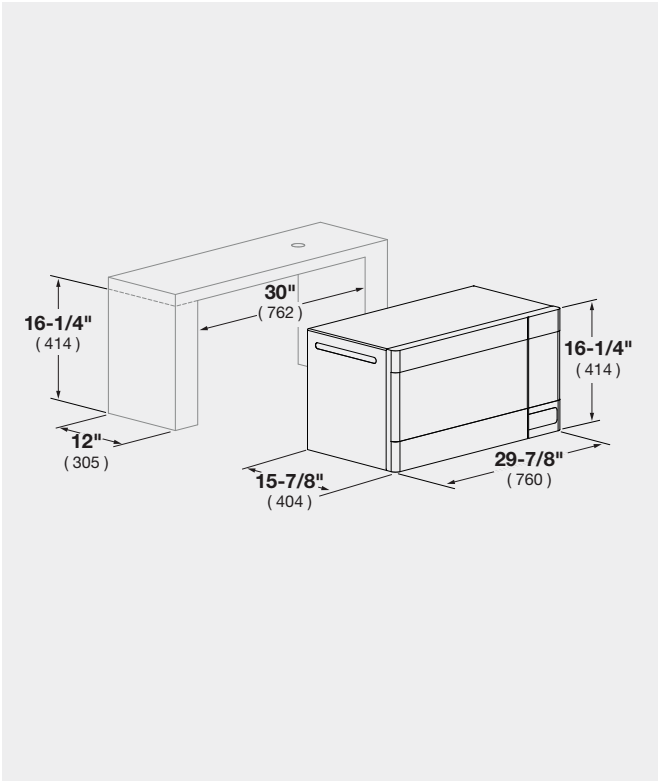
CODE ID F4MW024S1



30"

OVER-THE-RANGE MICROWAVE

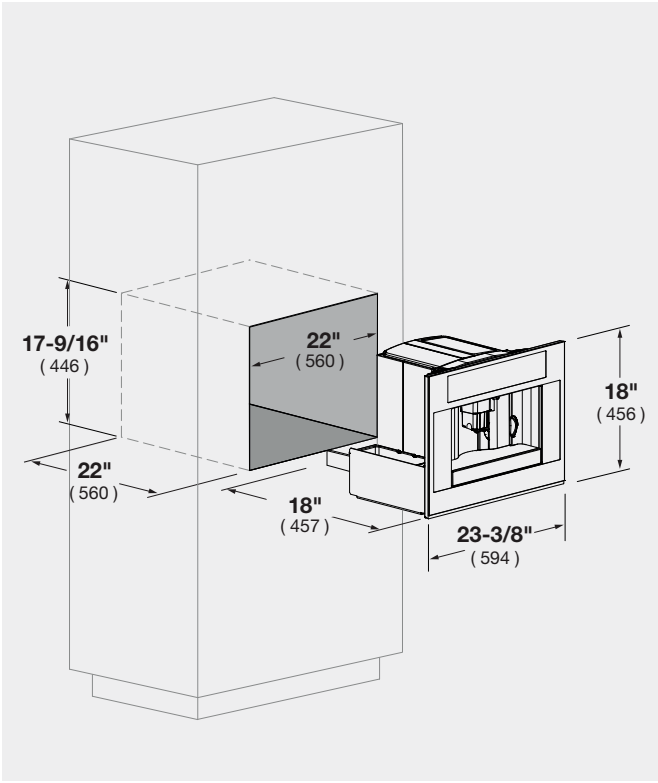
CODE ID F4OTR30S1



24" NEW

COFFEE MACHINE

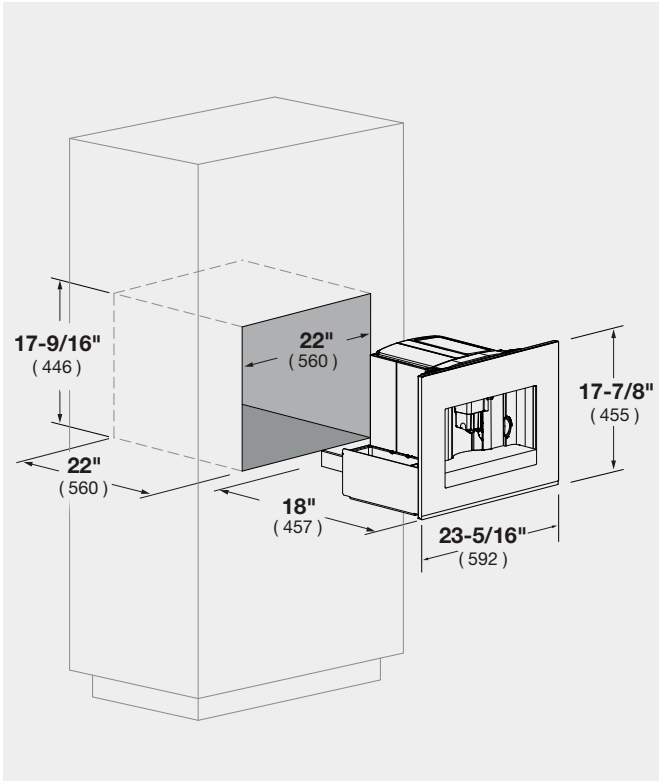
CODE ID F7BC24S1

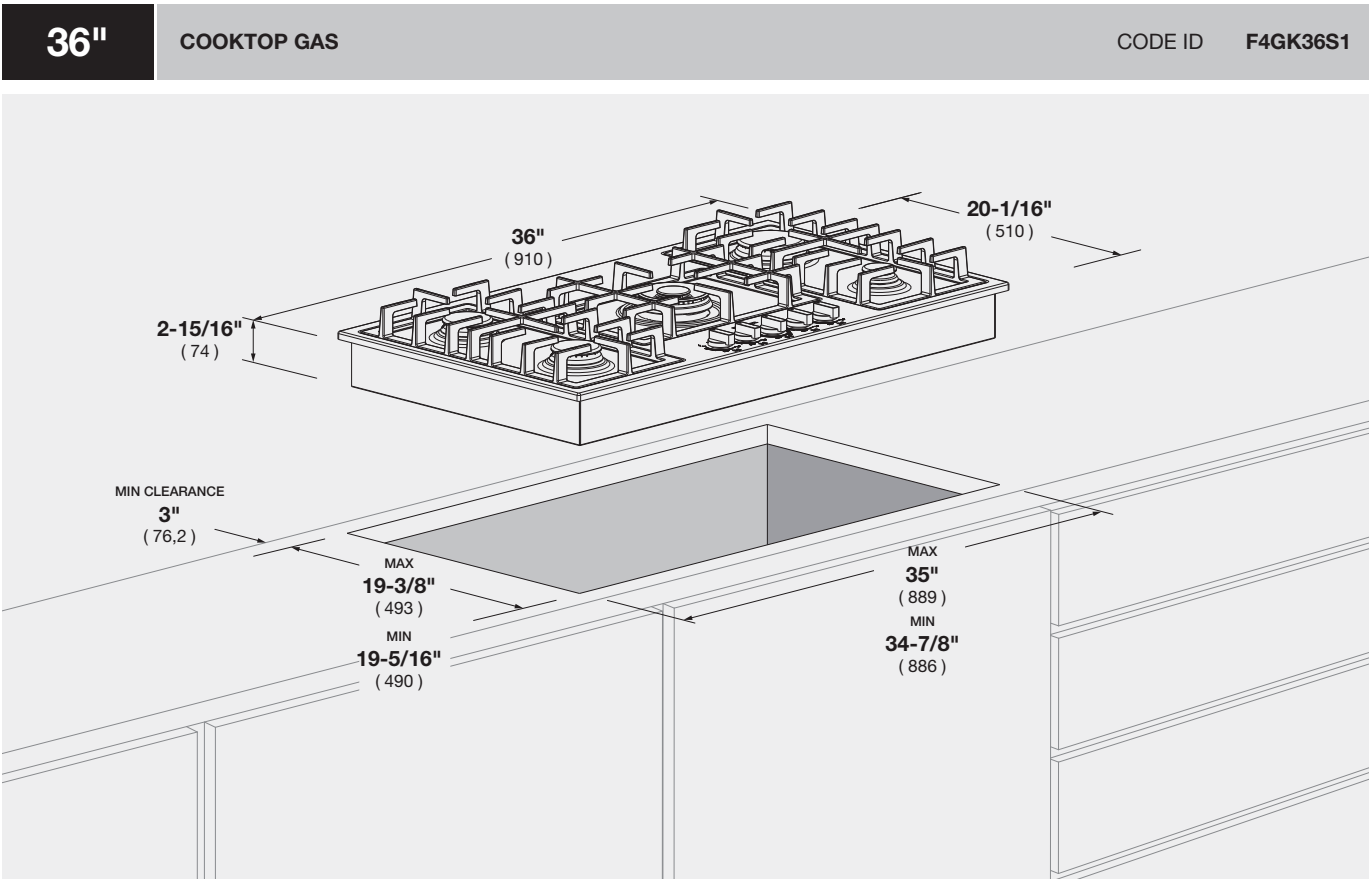
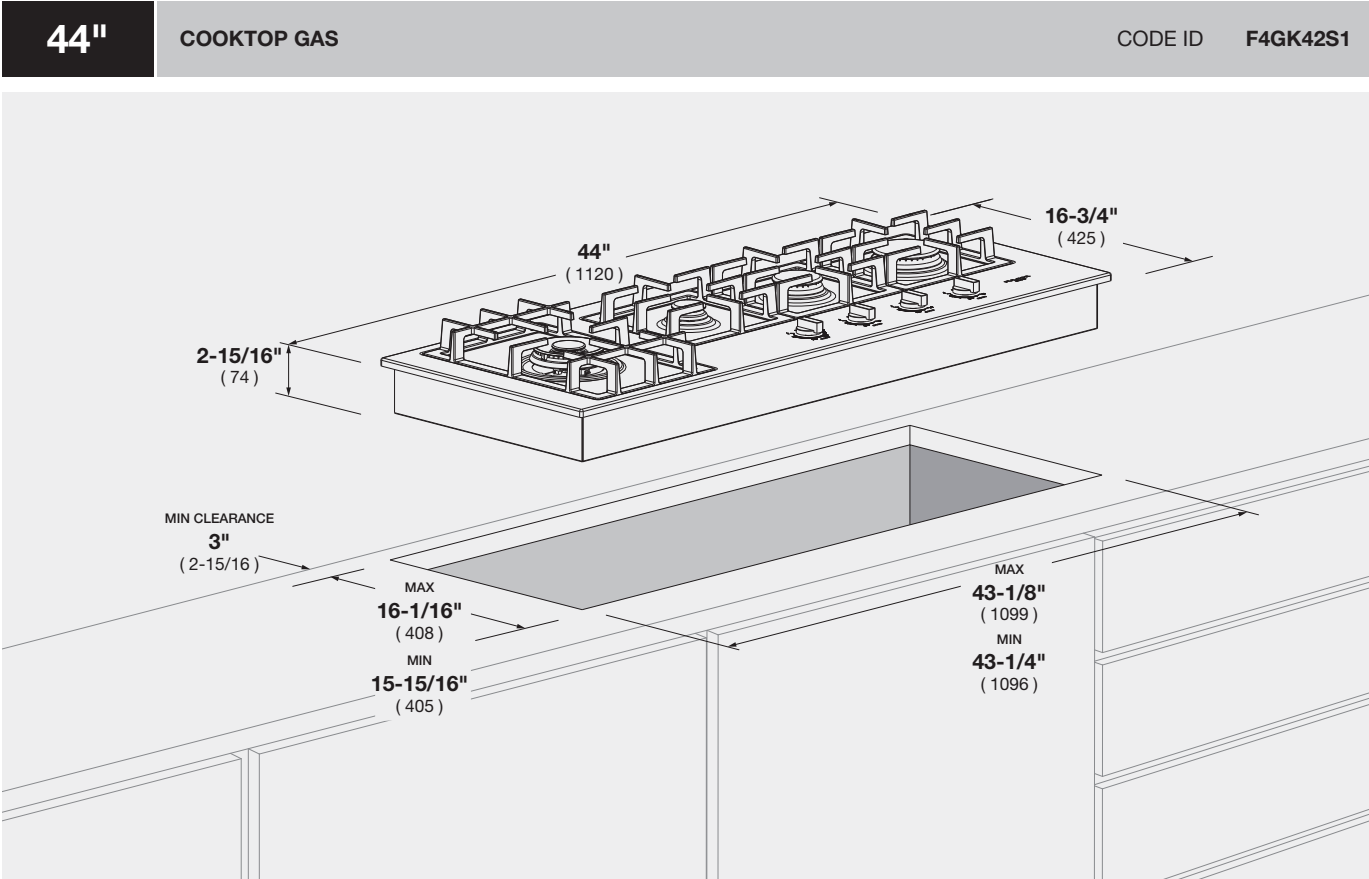
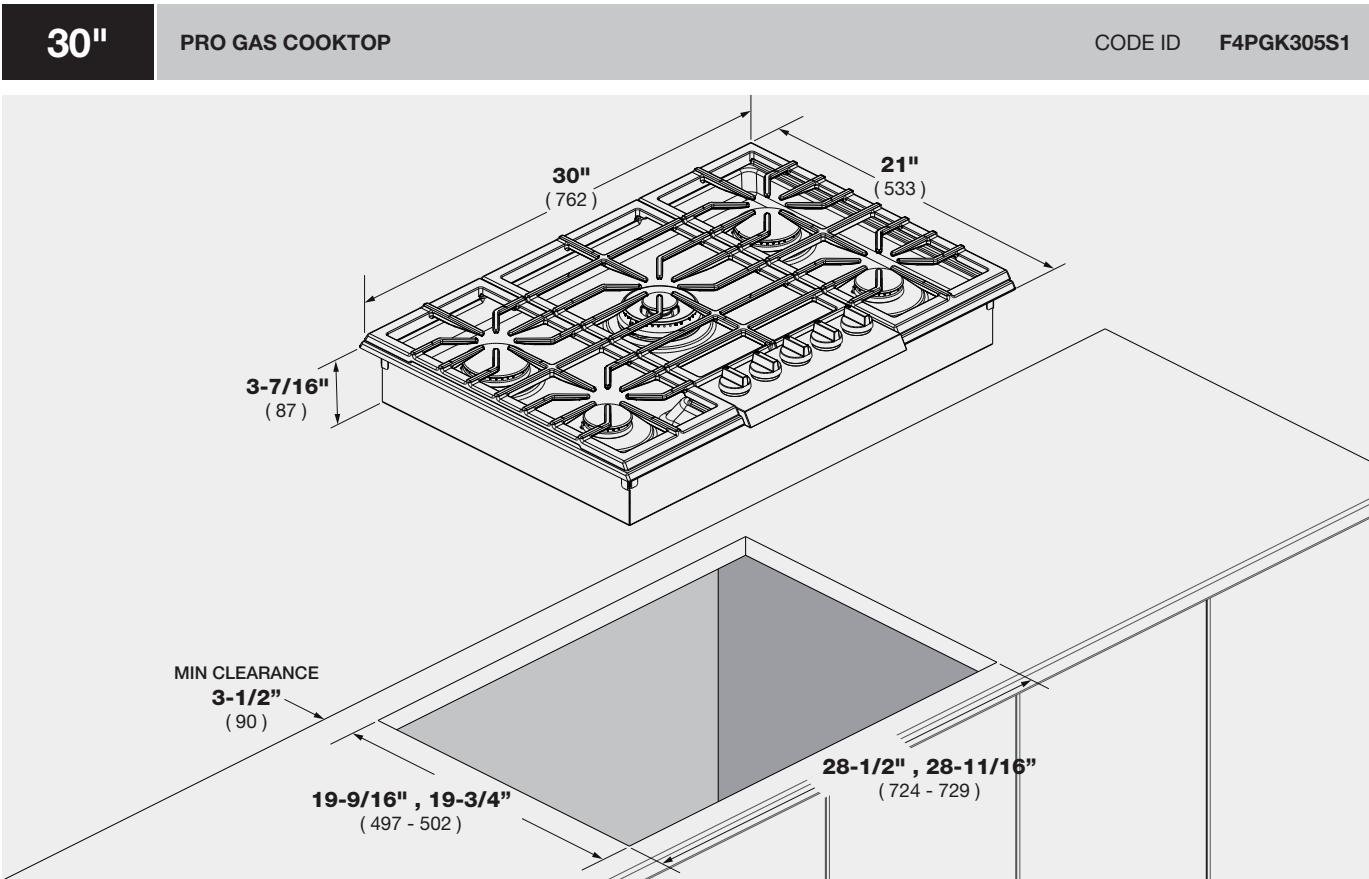
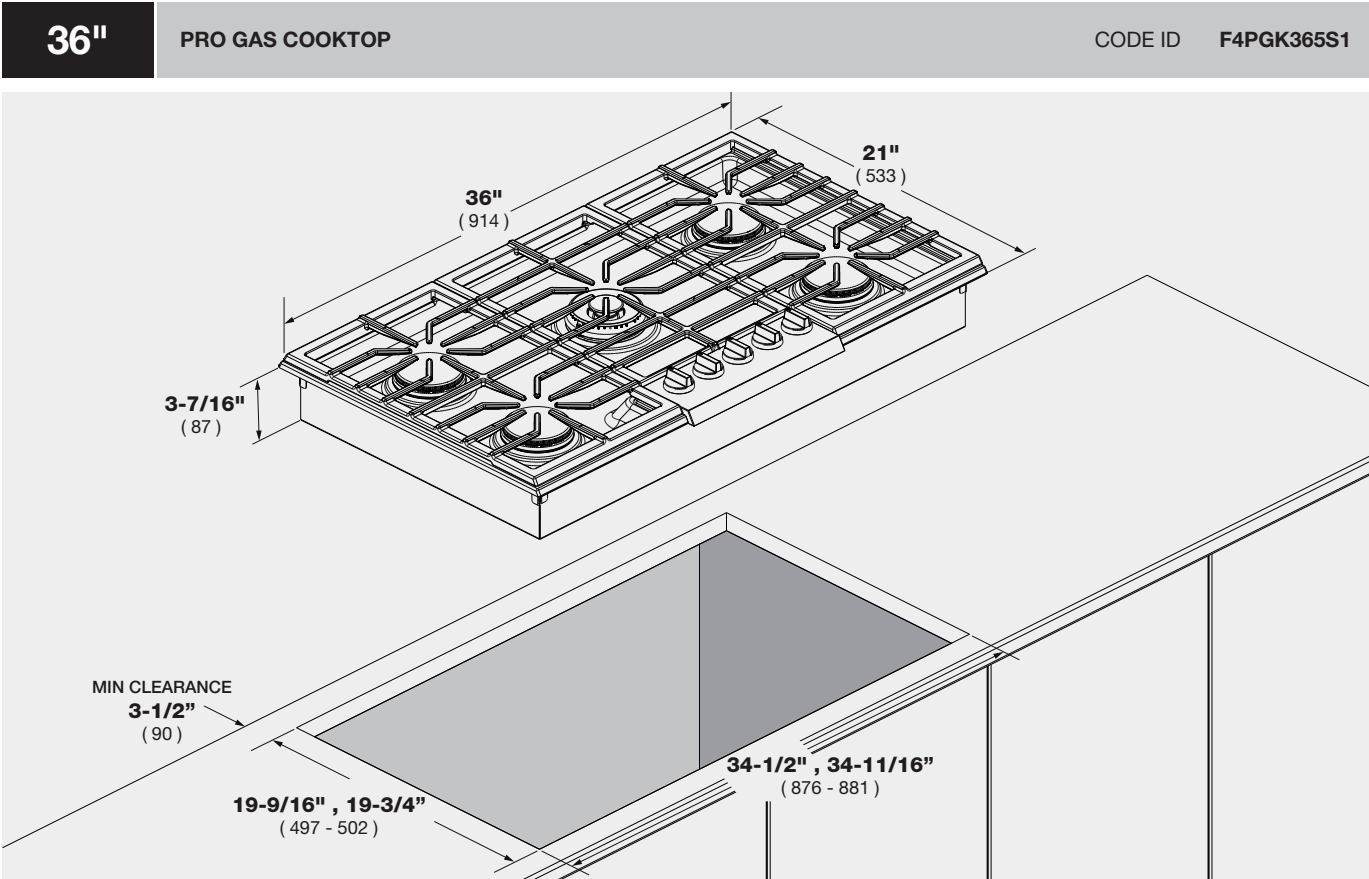


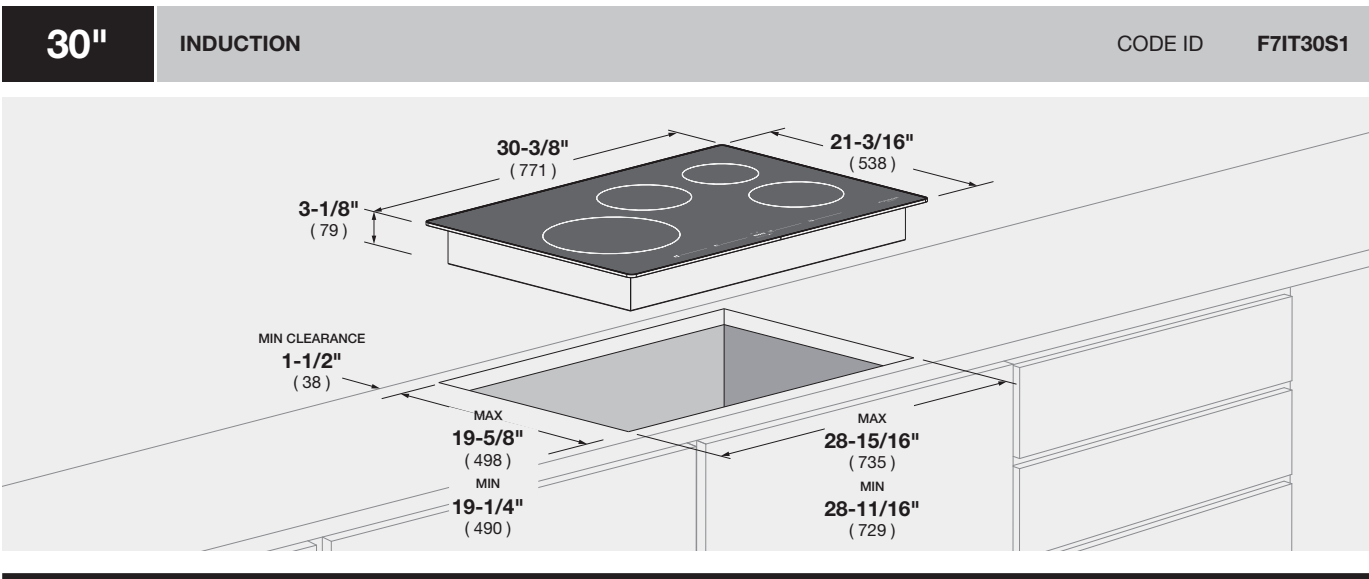
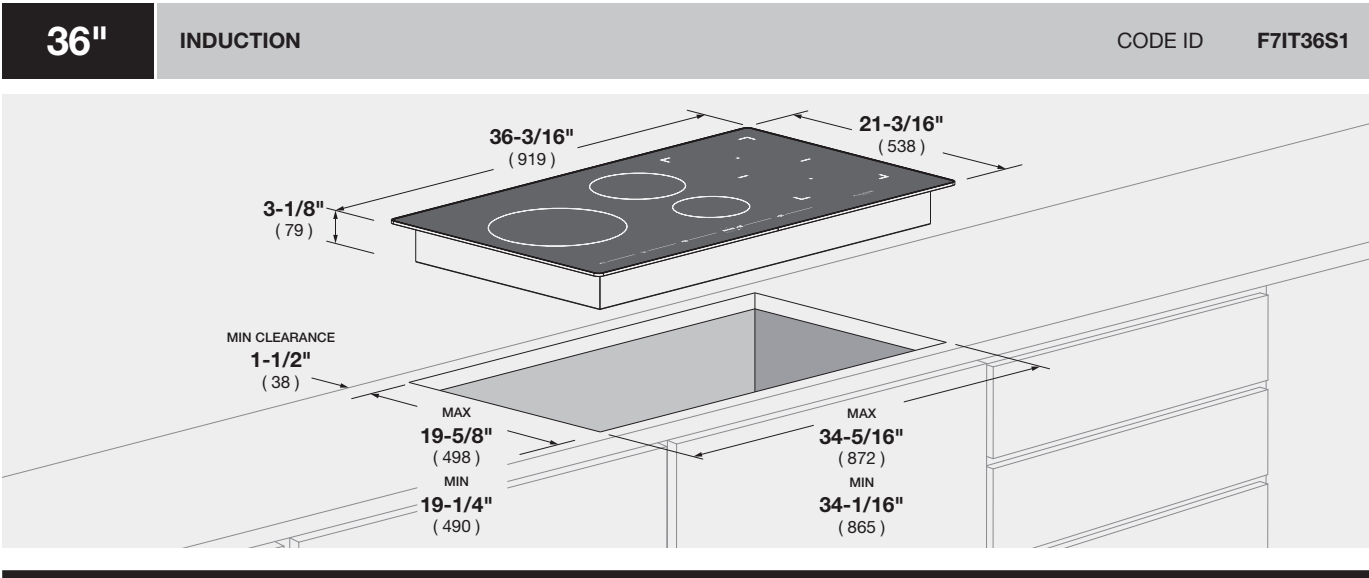
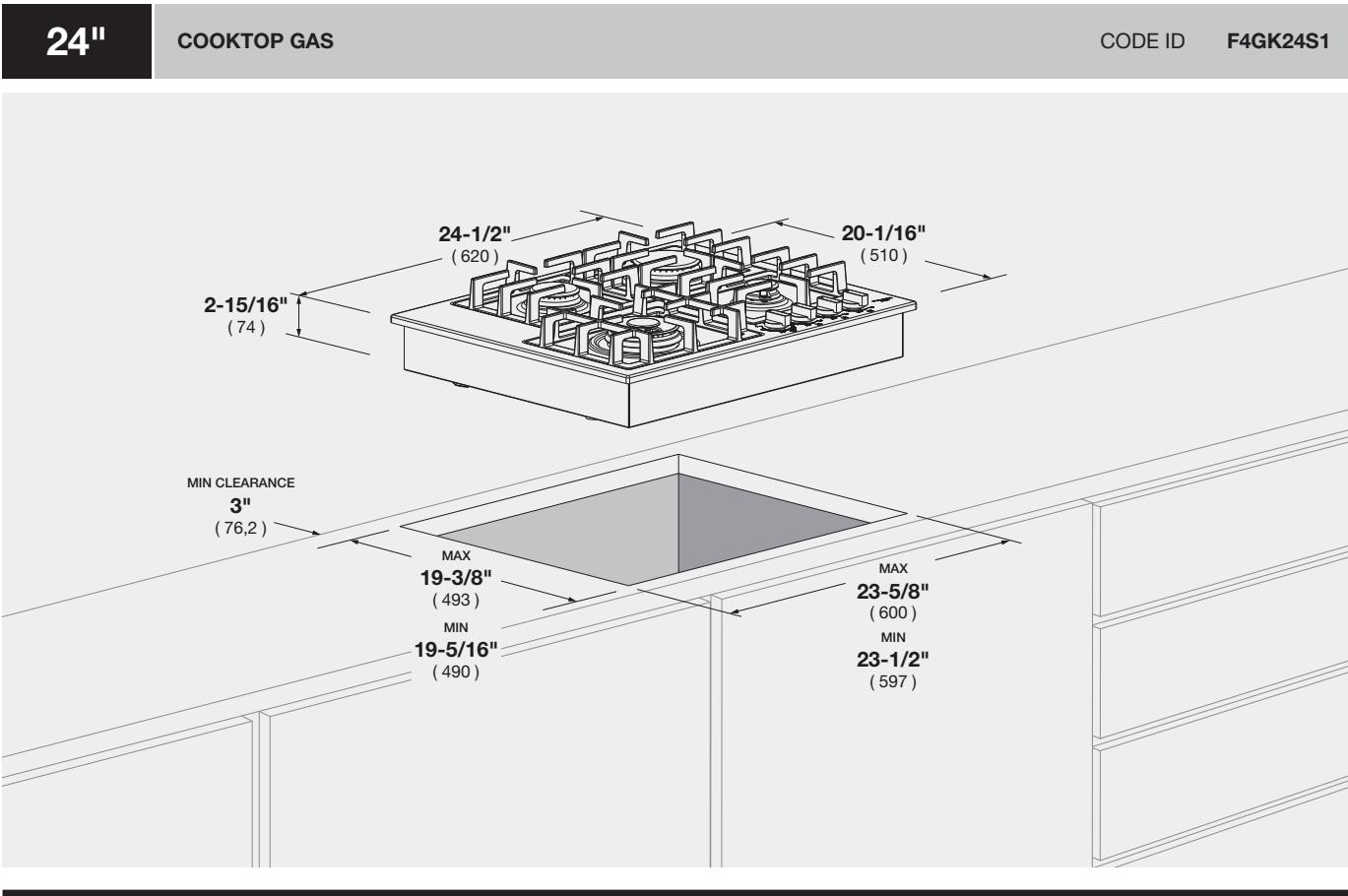
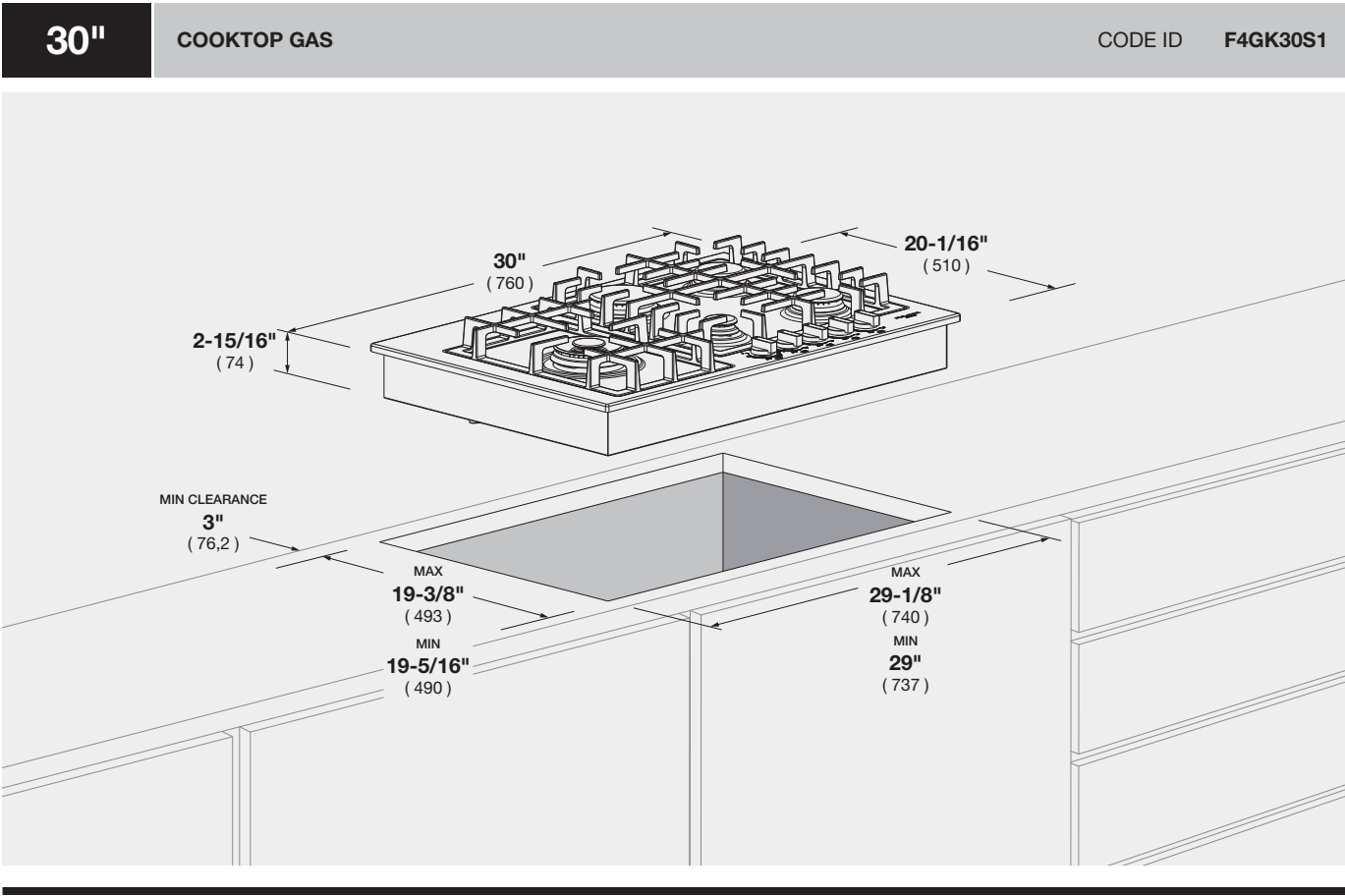
24" NEW

COFFEE MACHINE

CODE ID F7BC24B1

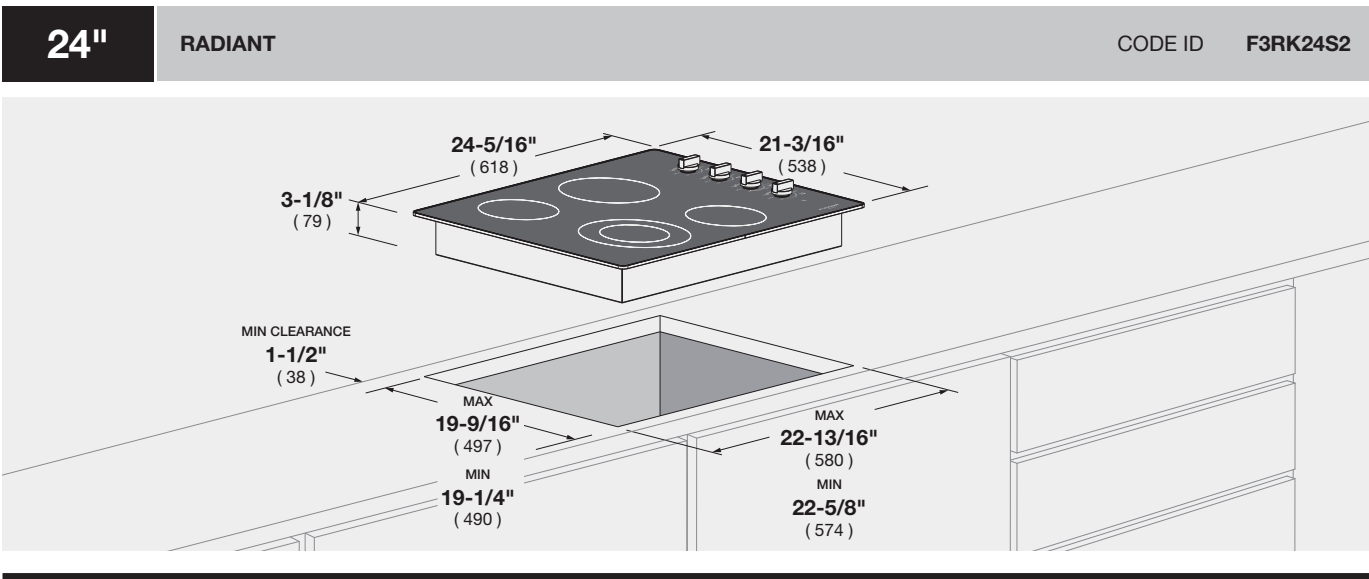
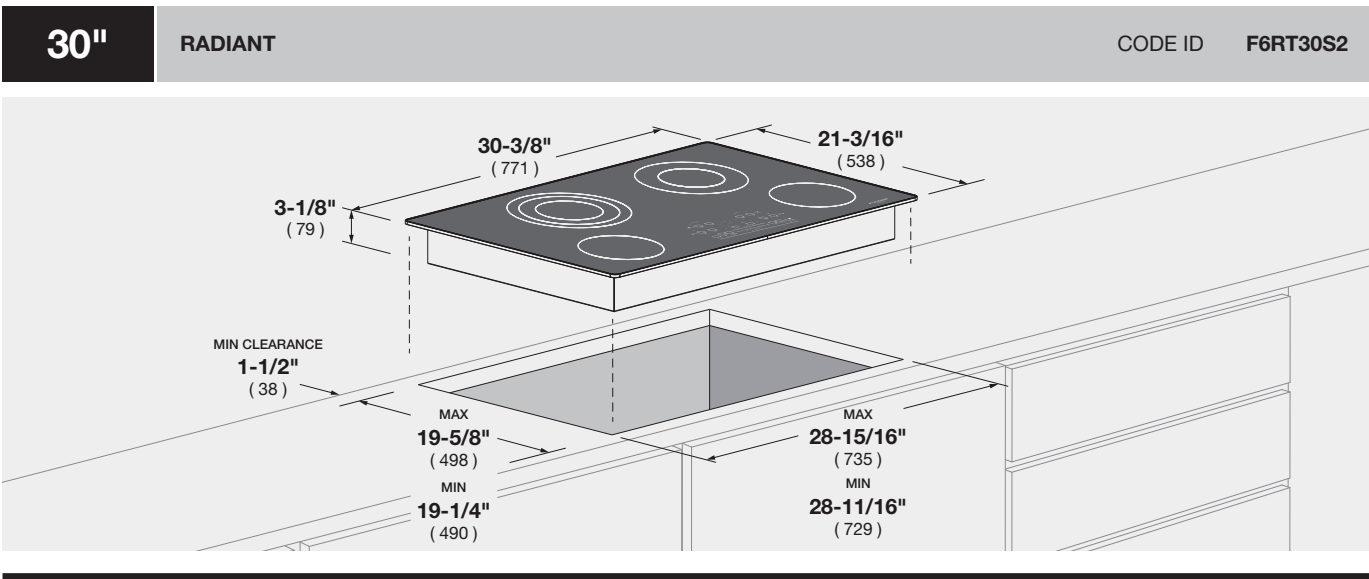
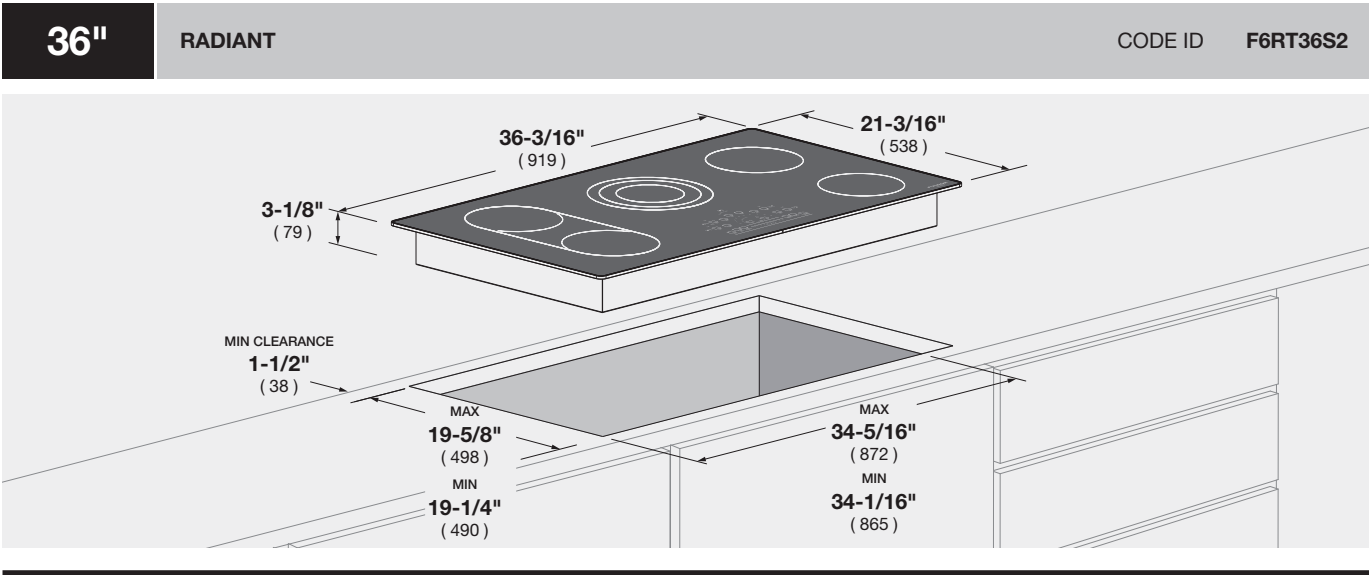






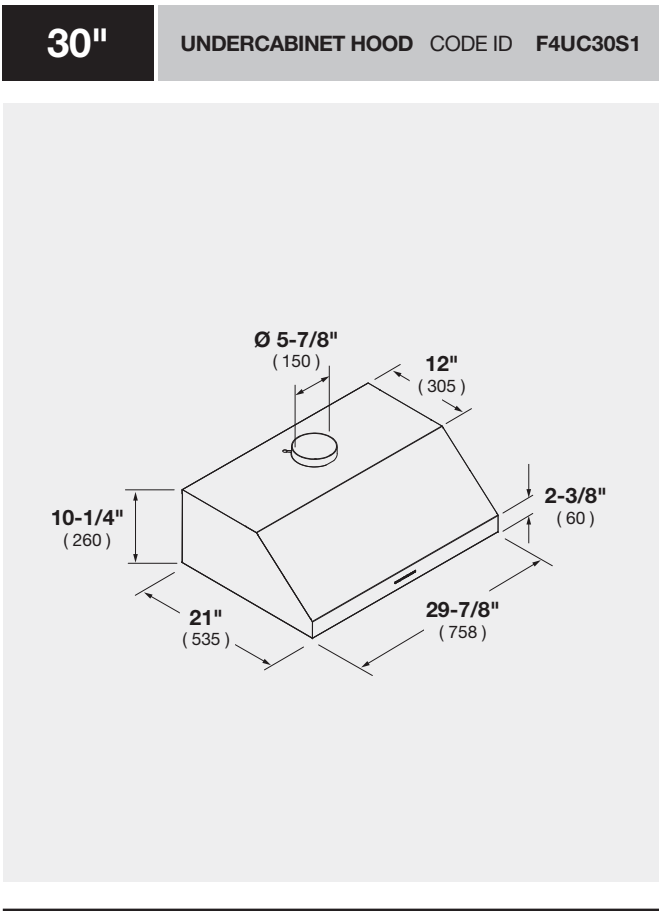
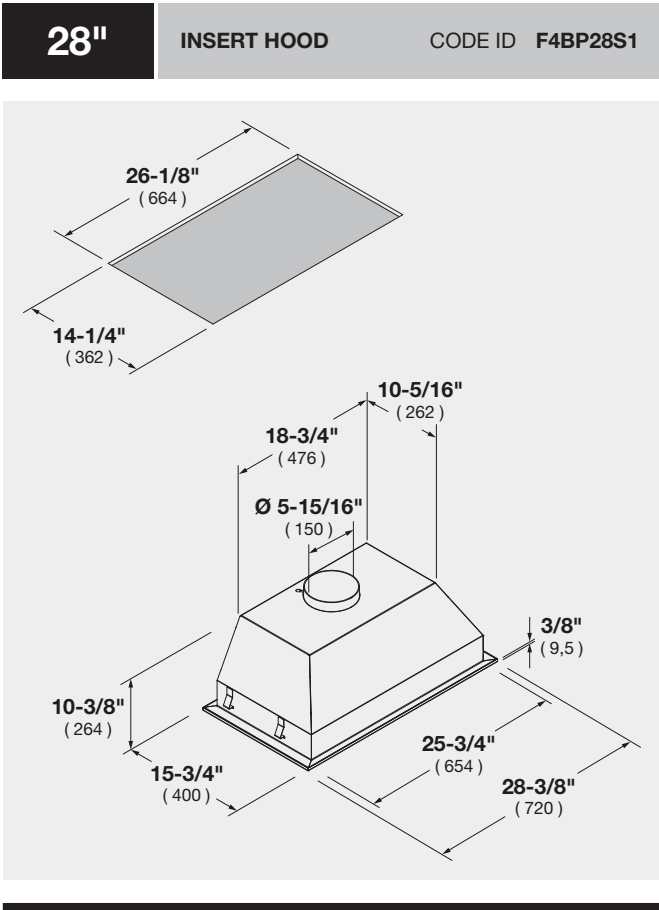
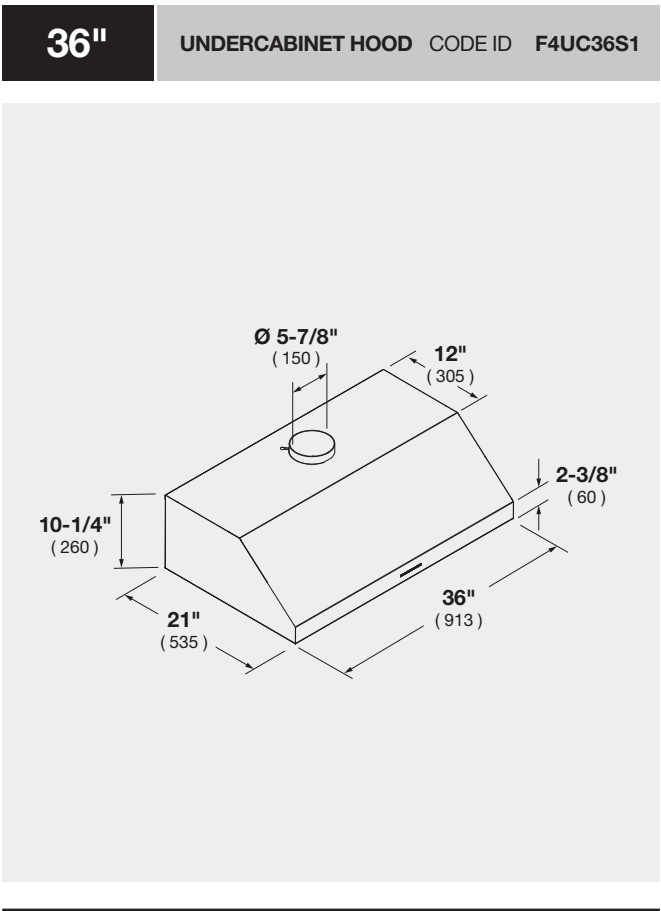
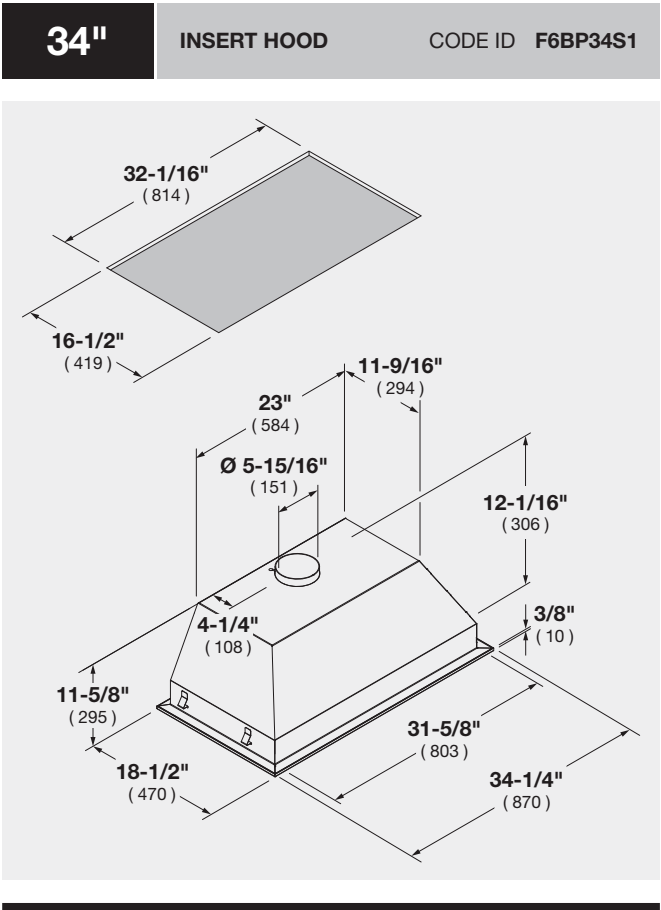
DISTINTO COOKTOP RADIANT

TECHNICAL DIMENSION



DISTINTO VENTILATION

TECHNICAL DIMENSION

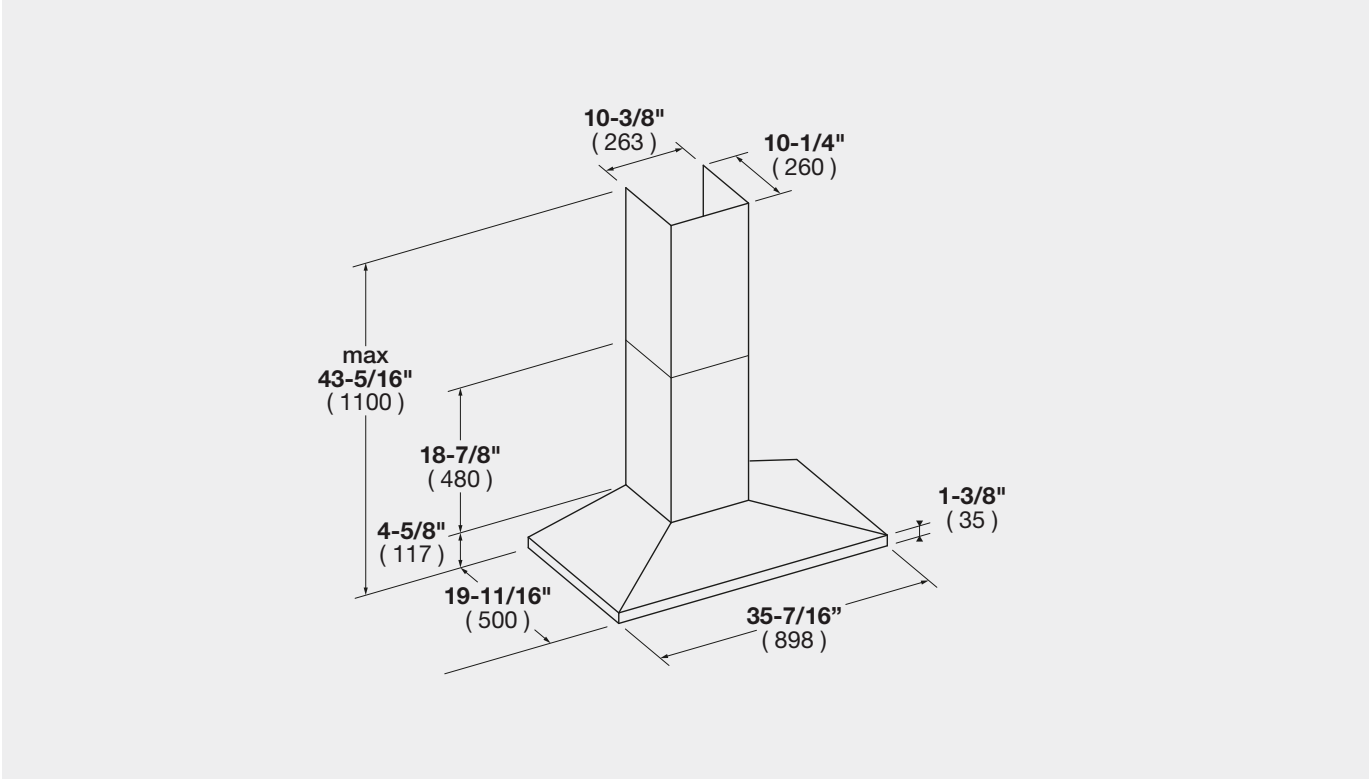


36"

NEW

DISTINTO CHIMNEY HOOD

CODE ID F4CW36S1

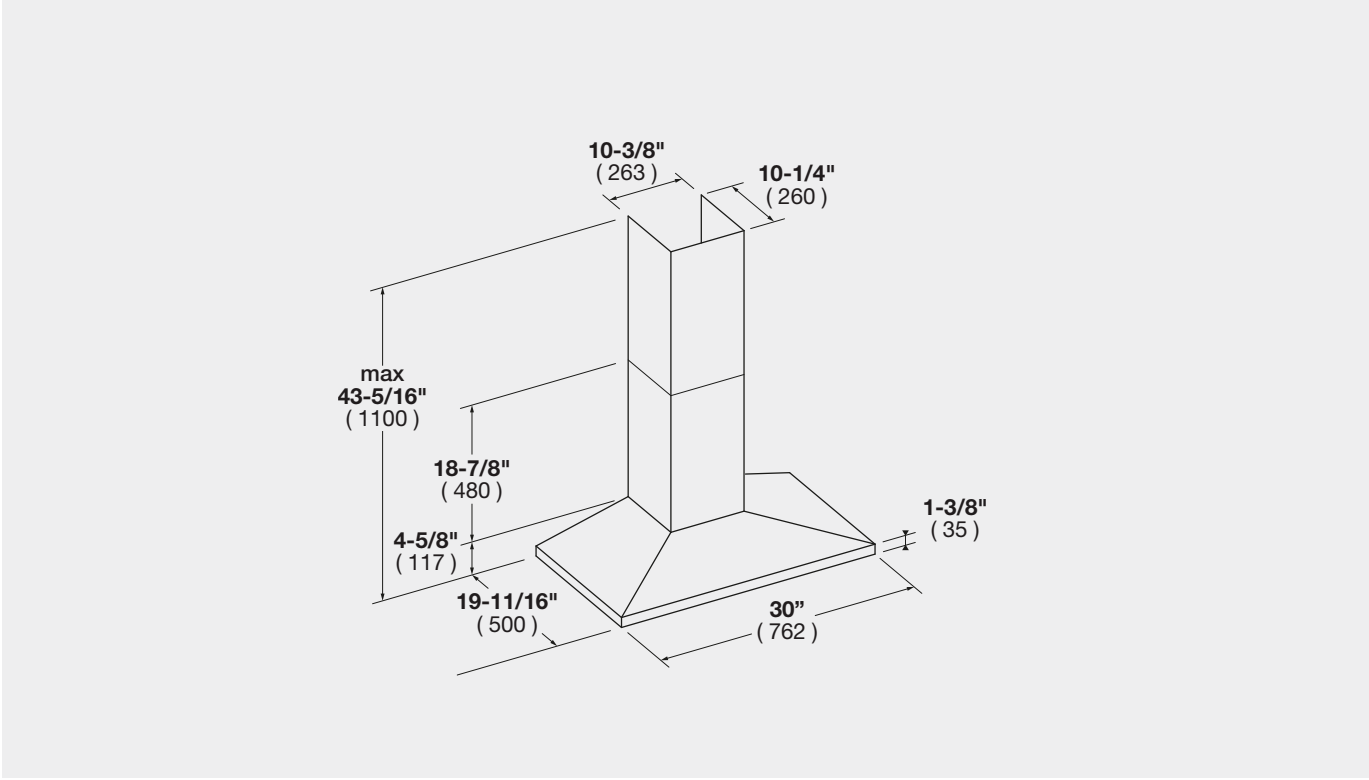


30"

NEW

DISTINTO CHIMNEY HOOD

CODE ID F4CW30S1

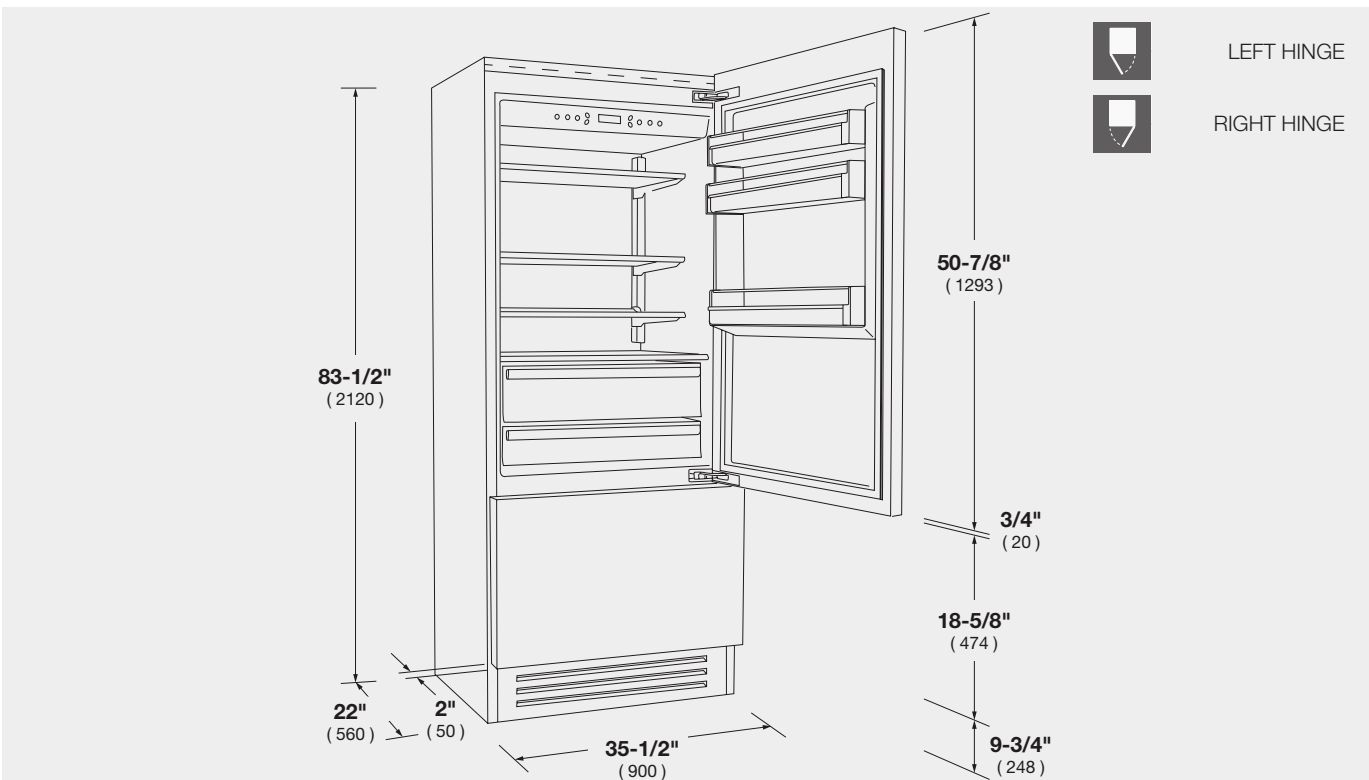


36"

BUILT-IN FRIDGE LEFT HINGE

BUILT-IN FRIDGE RIGHT HINGE

CODE ID F7IBM36O1-L
CODE ID F7IBM36O1-R

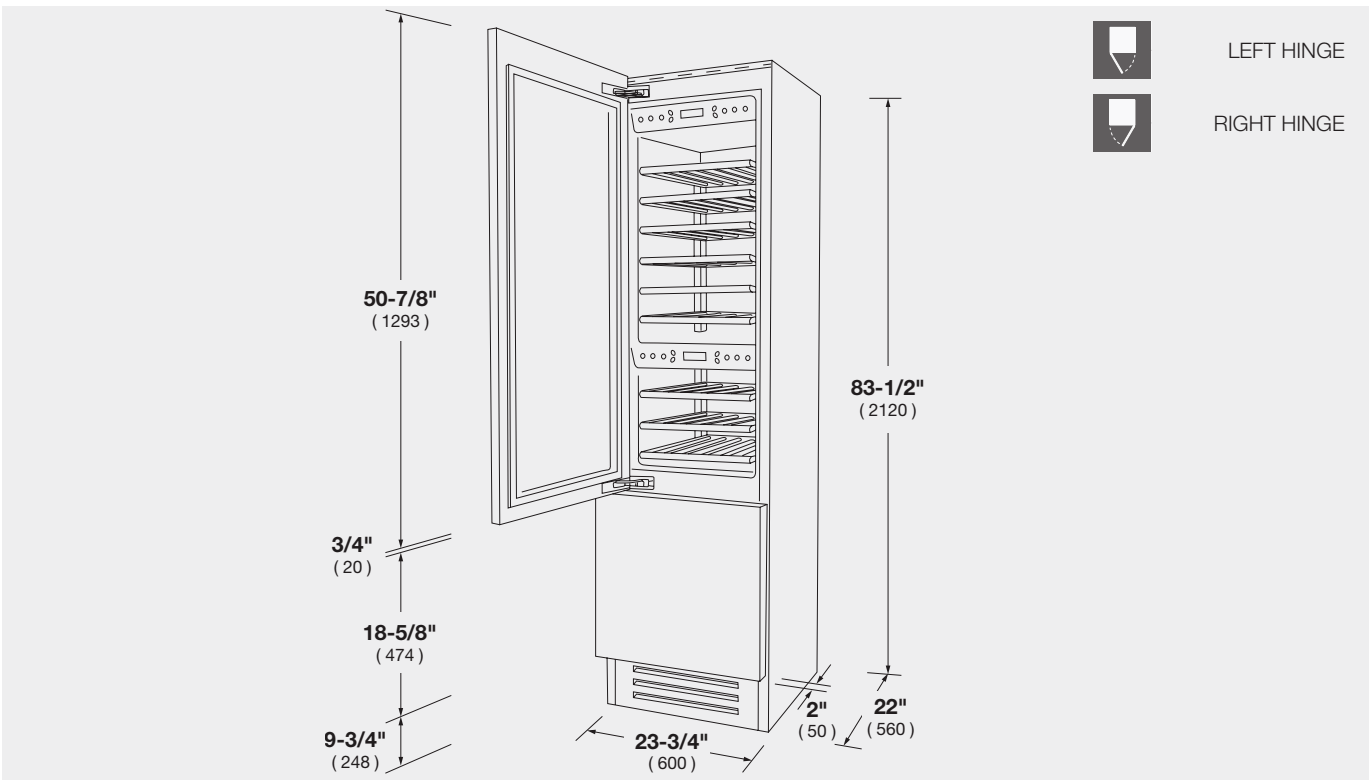


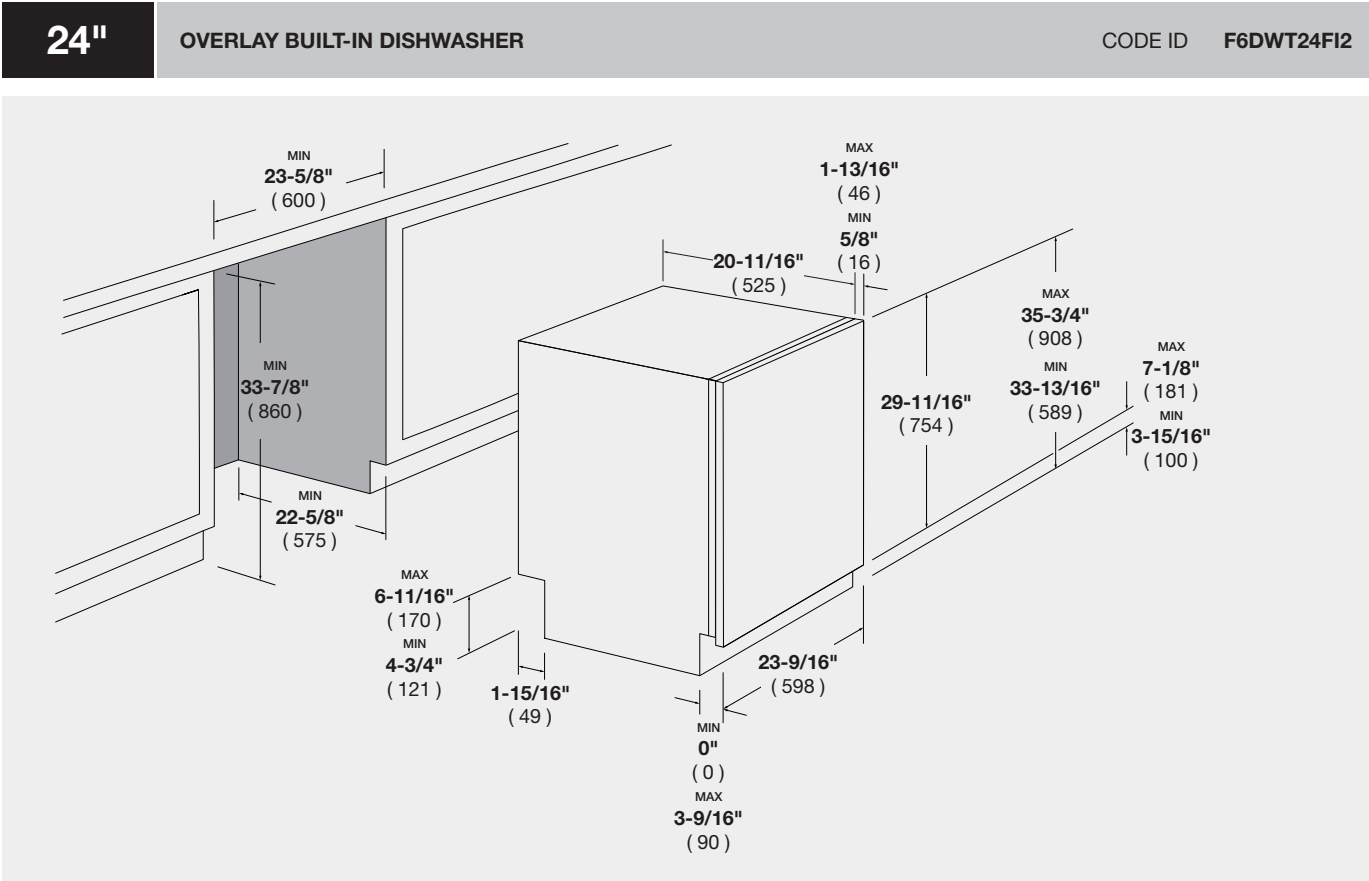
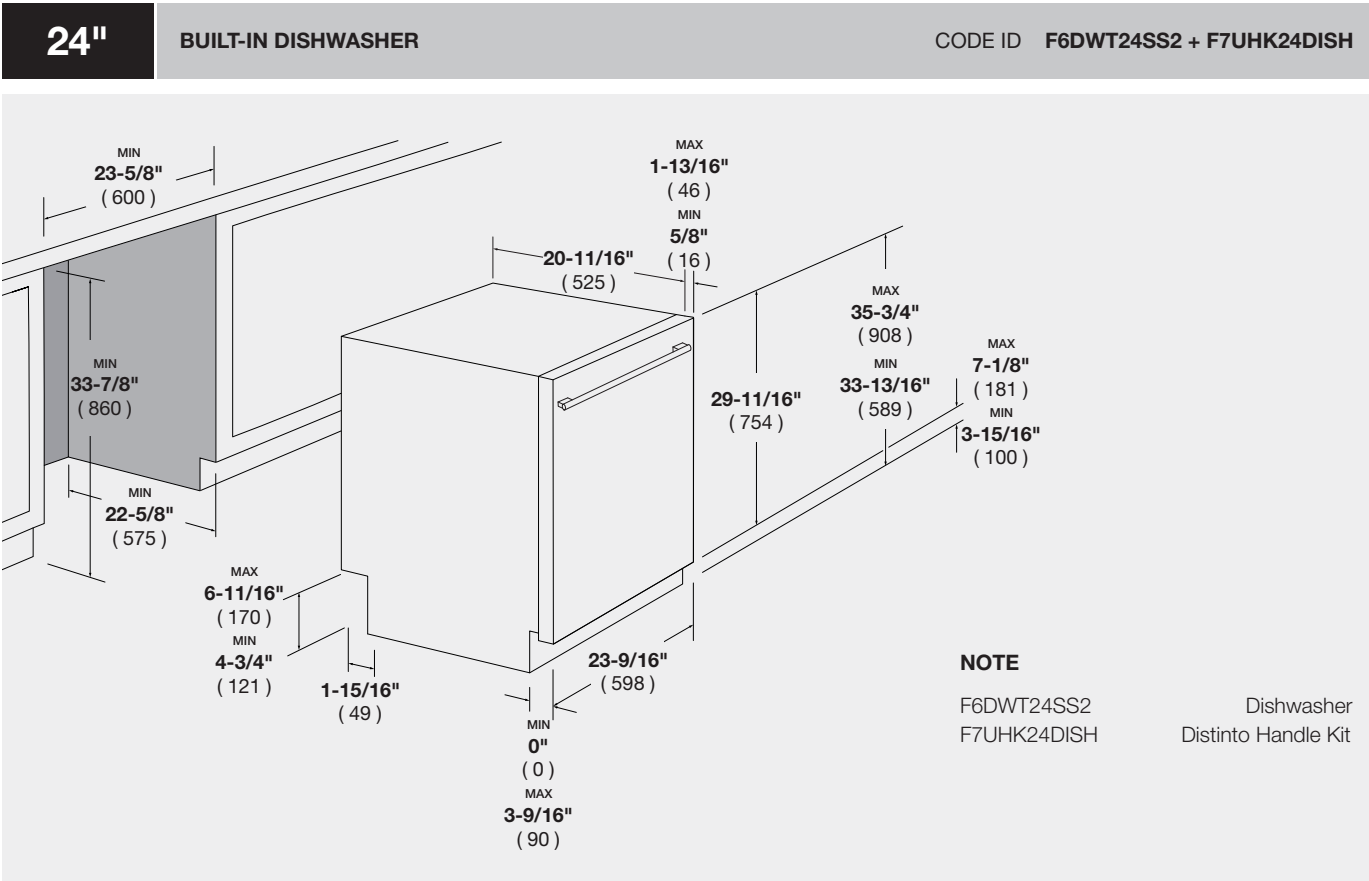
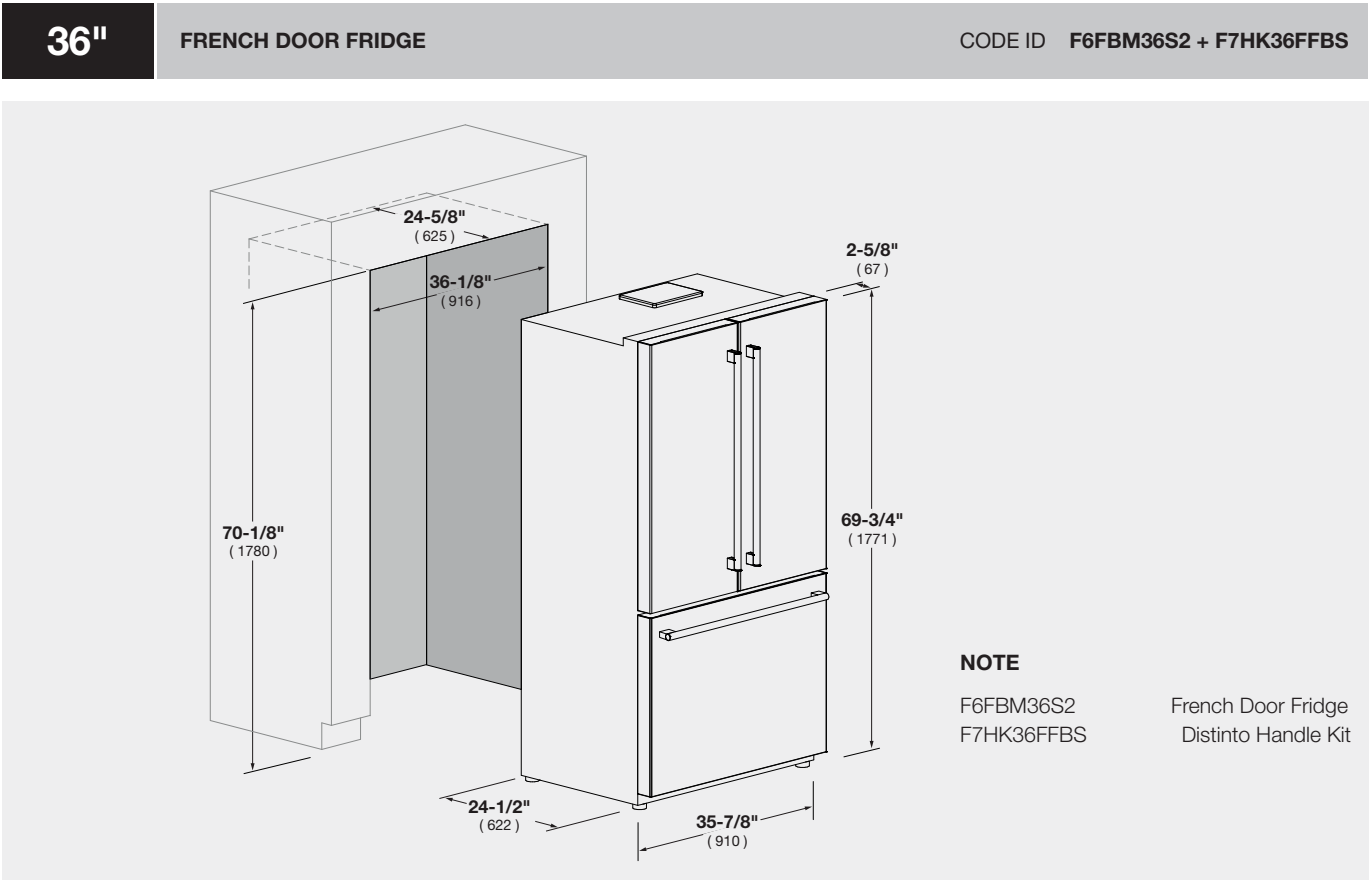
24"

BUILT-IN WINE CELLAR LEFT HINGE

BUILT-IN WINE CELLAR RIGHT HINGE

CODE ID F7IBW24O1-L
CODE ID F7IBW24O1-R





FULGOR
MILANO

TECHNICAL
DATA

PROFESSIONAL



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



| CODE ID | 36" DUAL FUEL PROFESSIONAL RANGE F6PDF366S1 | | 30" DUAL FUEL PROFESSIONAL RANGE F6PDF304S1 | |
|--|---|---|---|---|
| Series | 600 | | 600 | |
| Finish | Professional Design - Stainless Steel | | Professional Design - Stainless Steel | |
| CONTROL PANEL | | | | |
| Control Type | 8 Heavy Duty Knobs | | 6 Heavy Duty Knobs | |
| Oven Programming | Electronic with 6 Touch Keys | | Electronic with 6 Touch Keys | |
| Display: Clock - Temperature - Function | White LED | | White LED | |
| Language | English / French / Spanish | | English / French / Spanish | |
| COOKTOP | | | | |
| Type | GAS (NG or LP) | | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | | | |
| Electric Re-ignition system | • | | • | |
| Flame-out sensing | • | | • | |
| Top Mount Injectors | • | | • | |
| L.P. Conversion Kit | • | | • | |
| Dual Crown Brass Burner | • | | • | |
| Heavy Duty Cast Iron Grates | 3 | | 2 | |
| Cooking Zones | 6 | | 4 | |
| Burners types | All Dual Flame/Simmer Burner | | All Dual Flame/Simmer Burner | |
| Power Front-L,Front-R (Max/Min) NG | 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W | | - | |
| Power Front-R (Max/Min) NG | - | | 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W | |
| Power (Max/Min) NG | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | |
| Power (Max/Min) LP | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | |
| OVEN | | | | |
| Type | Electric Self-clean - Dual Convection (True Euro Conv.) | | Electric Self-clean - Dual Convection (True Euro Conv.) | |
| Temperature Regulation | Electronic Control (min/max 170/550°F - 75/290°C) | | Electronic Control (min/max 170/550°F - 75/290°C) | |
| OVEN FUNCTIONS | | | | |
| | Pyrolytic Self-Clean | Dehydrate | Pyrolytic Self-Clean | Dehydrate |
| | True Convection | Thaw (Defrost) | True Convection | Thaw (Defrost) |
| | Convection Broil | Proof (Warm) | Convection Broil | Proof (Warm) |
| | Convection Roast | Keep warm (Warm Plus) | Convection Roast | Keep warm (Warm Plus) |
| | Pizza (Lower Convection) | Oven Lights | Pizza (Lower Convection) | Oven Lights |
| | Bake | Broil | Bake | Broil |
| ELECTRIC OVEN FEATURES | | | | |
| | Preset/Last Used Temperature Memory | Preheat Indicator (25%, 50%, 75%, 100%) | Preset/Last Used Temperature Memory | Preheat Indicator (25%, 50%, 75%, 100%) |
| | Child Door Lock | Control Display Lock | Child Door Lock | Control Display Lock |
| | Fast Preheat | 12/24 Hour Clock Formats | Fast Preheat | 12/24 Hour Clock Formats |
| | Sabbath Mode | Temperature Display °C/°F | Sabbath Mode | Temperature Display °C/°F |
| | Meat Probe | | Meat Probe | |
| OVEN DOOR(S) | | | | |
| Oven Glass Window | Deep Embossed Extra Wide Window | | Deep Embossed Extra Wide Window | |
| Door Cooling System | 4 Heat Resistant Glasses | | 4 Heat Resistant Glasses | |
| Door Hinges - Soft-closing System | Heavy Duty Steady Tilt | | Heavy Duty Steady Tilt | |
| Handle Style | Stainless Steel Tube with Metal End caps | | Stainless Steel Tube with Metal End caps | |
| OVEN CAVITY | | | | |
| Gross Capacity (cbft) | 5.7 | | 4.4 | |
| Usable Capacity (cbft) | 4.9 | | 4.1 | |
| Cavity Enamel Color | Black | | Black | |
| Rack Positions | 6 | | 6 | |
| Oven Lights | 3x20W Halogen | | 3x20W Halogen | |
| HEATING ELEMENTS (@240V) | | | | |
| Broil Upper Heating Element | 3500 W | | 3500 W | |
| Upper Auxiliary Element | 1032 W | | 1032 W | |
| Concealed Bake Lower Heating Element | 3000 W | | 3000 W | |
| Convection Element | 2 x 1300 W | | 2 x 1300 W | |
| OVEN ACCESSORIES | | | | |
| Chrome Racks | 2 | | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | | 1 | |
| Telescopic Chrome Rack | 1 | | 1 | |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 35 - 3/4" | 910 mm | 29 - 3/4" | 758 mm |
| Overall dim - Height (min - max) | 35 - 3/8", 37 - 1/4" | 898 mm - 947mm | 36 - 3/8", 38 - 1/4" | 923 mm - 972 mm |
| Overall dim - Depth | 29 - 3/4" | 756 mm | 29 - 3/4" | 756 mm |
| Gross Weight | 382 lbs | 174 kg | 326 lbs | 148 kg |
| POWER / RATINGS (208/240 V, 60 HZ) | | | | |
| kW / Amps rating at 120-240V, 60Hz | 3.84 kW - 16.9A | | 3.84kW - 16.9A | |
| kW / Amps rating at 120-208V, 60Hz | 3.54 kW - 17.5A | | 3.54kW - 17.5A | |
| Power Cable | Nema 14-50P | | Nema 14-50P | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

SOFIA

ALL GAS PROFESSIONAL RANGE

NEW



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

SOFIA

ALL GAS PROFESSIONAL RANGE



| CODE ID | 36" ALL GAS PROFESSIONAL RANGE F6PGR366S2 | | 30" ALL GAS PROFESSIONAL RANGE F6PGR304S2 | |
|--|--|-----------------|--|-----------------|
| Series | 600 | | 600 | |
| Finish | Professional Design - Stainless Steel | | Professional Design - Stainless Steel | |
| CONTROL PANEL | | | | |
| Control Type | 8 Heavy Duty Knobs | | 6 Heavy Duty Knobs | |
| Display: Temperature - Function | White LED | | White LED | |
| Ignition/Temperature control | Electronic Control (min/max 170/550°F) | | Electronic Control (min/max 170/550°F) | |
| COOKTOP | | | | |
| Type | GAS (NG or LP) | | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | | | |
| Electric Re-ignition system | • | | • | |
| Flame-out sensing | • | | • | |
| Top Mount Injectors | • | | • | |
| L.P. Conversion Kit | • | | • | |
| Dual Crown Brass Burner | • | | • | |
| Heavy Duty Cast Iron Grates | 3 | | 2 | |
| Cooking Zones | 6 | | 4 | |
| Burners types | All Dual Flame/Simmer Burner | | All Dual Flame/Simmer Burner | |
| Power Front-L,Front-R (Max/Min) NG | 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W | | - | |
| Power Front-R (Max/Min) NG | - | | 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W | |
| Power (Max/Min) NG | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | |
| Power (Max/Min) LP | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | |
| OVEN | | | | |
| Type | Gas - Dual Convection | | Gas - Dual Convection | |
| Temperature Regulation | Electronic thermostat control | | Electronic thermostat control | |
| OVEN FUNCTIONS | | | | |
| | Bake | | Bake | |
| | Broil | | Broil | |
| | Pizza | | Pizza | |
| GAS OVEN FEATURES | | | | |
| | Electronic Flame Ignition | | Electronic Flame Ignition | |
| | Flame-out Sensing | | Flame-out Sensing | |
| | Flame-out Auto-off | | Flame-out Auto-off | |
| | Sabbath Mode | | Sabbath Mode | |
| | L.P. Conversion Kit | | L.P. Conversion Kit | |
| OVEN DOOR(S) | | | | |
| Oven Glass Window | Deep Embossed Extra Wide Window | | Deep Embossed Extra Wide Window | |
| Door Cooling System | 4 Heat Resistant Glasses | | 4 Heat Resistant Glasses | |
| Door Hinges - Soft-closing System | Heavy Duty Steady Tilt | | Heavy Duty Steady Tilt | |
| Handle Style | Stainless Steel Tube with Metal End caps | | Stainless Steel Tube with Metal End caps | |
| OVEN CAVITY | | | | |
| Gross Capacity (cbft) | 5.7 | | 4.4 | |
| Usable Capacity (cbft) | 4.4 | | 3.6 | |
| Cavity Enamel Color | Black | | Black | |
| Rack Positions | 6 | | 6 | |
| Oven Lights | 3x20W Halogen | | 3x20W Halogen | |
| NOVA BROILER SYSTEM BURNER | | | | |
| Power (Max) NG | 18000 (BTU/h) - 5300W | | 14000 (BTU/h) - 4102W | |
| Power (Max) LP | 17000 (BTU/h) - 5000W | | 13000 (BTU/h) - 3800W | |
| BAKE BURNER | | | | |
| Power (Max) NG | 21500 (BTU/h) - 6300W | | 18000 (BTU/h) - 5300W | |
| Power (Max) LP | 21500 (BTU/h) - 6300W | | 16000 (BTU/h) - 4700W | |
| OVEN ACCESSORIES | | | | |
| Chrome Racks | 2 | | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | | 1 | |
| Telescopic Chrome Rack | 1 | | 1 | |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 35 - 3/4" | 910 mm | 29 - 3/4" | 758 mm |
| Overall dim - Height (min - max) | 35 - 3/8", 37 - 1/4" | 898 mm - 947 mm | 36 - 3/8", 38 - 1/4" | 923 mm - 972 mm |
| Overall dim - Depth | 29 - 3/4" | 756 mm | 29 - 3/4" | 756 mm |
| Gross Weight | 377 lbs | 171 kg | 322 lbs | 146 kg |
| POWER / RATINGS (120 V, 60 HZ) | | | | |
| Watts / Amps | 600W - 5A | | 600W - 5A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

SOFIA

INDUCTION PROFESSIONAL RANGE



| CODE ID | 36" INDUCTION PROFESSIONAL RANGE F6PIR365S1 | | | 30" INDUCTION PROFESSIONAL RANGE F6PIR304S1 | | |
|---|---|---|---|---|--|--|
| Series | 600 | | | 600 | | |
| Finish | Professional Design - Stainless Steel | | | Professional Design - Stainless Steel | | |
| CONTROL PANEL | | | | | | |
| Control Type | 8 Heavy Duty Knobs | | | 6 Heavy Duty Knobs | | |
| Oven Programming | Electronic with 6 Touch Keys | | | Electronic with 6 Touch Keys | | |
| Display: Clock - Temperature - Function | White LED | | | White LED | | |
| Language | English | | | English / French / Spanish | | |
| COOKTOP | | | | | | |
| Type | INDUCTION | | | INDUCTION | | |
| Cooking Surface | Ceramic Glass | | | Ceramic Glass | | |
| INDUCTION COOKTOP FEATURES | | | | | | |
| | Pot Detection System | Residual Heat Indication | Pot Detection System | Residual Heat Indication | | |
| | Melting Function 113°F / 45°C | Simmering Function 158°F / 70°C (| Melting Function 113°F / 45°C | Simmering Function 158°F / 70°C | | |
| | Digital Display for Power Level | Booster/Fast Boil Function for Each Zone | Digital Display for Power Level | Booster/Fast Boil Function for Each Zone | | |
| | Failure Codes Indication | Power Levels: 1 to 9 | Failure Codes Indication | Power Levels: 1 to 9 | | |
| | Cooling Fan System | Heat up time automatic | Cooling Fan System | Heat up time automatic | | |
| | Child Lock Function | Digital minute minder | Child Lock Function | Cooking Zones: 4 | | |
| | Knob for power setting | Cooking Zones: 5 | Knob for power setting | | | |
| | Burners types (Front-L) - Power (Max/Booster) | Inductor 9" (230 mm) 2300W / 3700W | Inductor 9" (230 mm) 2300W / 3700W | | | |
| Burners types (Rear-L) - Power (Max/Booster) | Inductor 7" (180 mm) 1850W / 3000W | Inductor 6 - 1/2" (165 mm) 1400W / 2200W | | | | |
| Burners types (Center dual circuit) - Power (Max/Booster) | Inductor 11" (280 mm) 3000W / 5500W | - | | | | |
| Burners types (Center single circuit) - Power (Max/Booster) | Inductor 7" (180 mm) 1850W / 2600W | - | | | | |
| Burners types (Front-R) - Power (Max/Booster) | Inductor 9" (230 mm) 2300W / 3700W | Inductor 7 - 3/4" (200 mm) 1850W / 3000W | | | | |
| Burners types (Rear-R) - Power (Max/Booster) | Inductor 7" (180 mm) 1850W / 3000W | Inductor 7 - 3/4" (200 mm) 1850W / 3000W | | | | |
| OVEN | | | | | | |
| Type | Electric Self-clean - Dual Convection (True Euro Conv.) | | | Electric Self-clean - Dual Convection (True Euro Conv.) | | |
| Temperature Regulation | Electronic Control (min/max 170/550°F - 75/290°C) | | | Electronic Control (min/max 170/550°F - 75/290°C) | | |
| OVEN FUNCTIONS | | | | | | |
| | Pyrolytic Self-Clean | Broil | Pyrolytic Self-Clean | Broil | | |
| | True Convection | Dehydrate | True Convection | Dehydrate | | |
| | Convection Broil | Thaw (Defrost) | Convection Broil | Thaw (Defrost) | | |
| | Convection Roast | Proof (Warm) | Convection Roast | Proof (Warm) | | |
| | Pizza (Lower Convection) | Keep warm (Warm Plus) | Pizza (Lower Convection) | Keep warm (Warm Plus) | | |
| | Bake | Oven Lights | Bake | Oven Lights | | |
| ELECTRIC OVEN FEATURES | | | | | | |
| | Preset/Last Used Temperature Memory | Preheat Indicator (25%, 50%, 75%, 100%) | Preset/Last Used Temperature Memory | Preheat Indicator (25%, 50%, 75%, 100%) | | |
| | Child Door Lock | Control Display Lock | Child Door Lock | Control Display Lock | | |
| | Automatic Fast Preheat | 12/24 Hour Clock Formats | Fast Preheat | 12/24 Hour Clock Formats | | |
| | Sabbath Mode | Temperature Display °C/°F | Sabbath Mode | Temperature Display °C/°F | | |
| | Meat Probe | | Meat Probe | | | |
| | | | | | | |
| OVEN DOOR(S) | | | | | | |
| Oven Glass Window | Deep Embossed Window | | | Deep Embossed Extra Wide Window | | |
| Door Cooling System | 4 Heat Resistant Glasses | | | 4 Heat Resistant Glasses | | |
| Door Hinges - Soft-closing System | Heavy Duty Steady Tilt | | | Heavy Duty Steady Tilt | | |
| Handle Style | Stainless Steel Tube Ø30mm, Pro Style | | | Stainless Steel Tube with Metal End caps | | |
| OVEN CAVITY | | | | | | |
| Gross Capacity (cbft) | 5.7 | | | 4.4 | | |
| Usable Capacity (cbft) | 4.9 | | | 4.1 | | |
| Cavity Enamel Color | Black | | | Black | | |
| Rack Positions | 6 | | | 6 | | |
| Oven Lights | 3x20W Halogen | | | 3x20W Halogen | | |
| HEATING ELEMENTS (@240V) | | | | | | |
| Broil Upper Heating Element | 3500 W | | | 3500 W | | |
| Upper Auxiliary Element | 1032 W | | | 1032 W | | |
| Concealed Bake Lower Heating Element | 3000 W | | | 3000 W | | |
| Convection Element | 2 x 1300 W | | | 2 x 1300 W | | |
| OVEN ACCESSORIES | | | | | | |
| | 2 Chrome Racks | 1 Telescopic Chrome Rack | 2 Chrome Racks | 1 Telescopic Chrome Rack | | |
| | 1 Enameled Broiler Pan (basin + anti splash) | | 1 Enameled Broiler Pan (basin + anti splash) | | | |
| DIMENSIONS/WEIGHT | | | | | | |
| Overall dim - Width | 35 - 3/4" | 910 mm | 29 - 3/4" | 758 mm | | |
| Overall dim - Height (min - max) | 35 - 3/8", 37 - 1/4" | 898 mm - 947 mm | 36 - 3/8", 38 - 1/4" | 923 mm - 972 mm | | |
| Overall dim - Depth | 29 - 3/4" | 756 mm | 29 - 3/4" | 756 mm | | |
| Gross Weight | 382 lbs | 174 kg | 311 lbs | 141 kg | | |
| POWER / RATINGS (208/240 V, 60 HZ) | | | | | | |
| kW / Amps rating at 120-240V, 60Hz | 12kW - 45.8A (Limited Maximum Output Amp.) | | | 11kW - 45.8A | | |
| kW / Amps rating at 120-208V, 60Hz | 10kW - 48.5A (Limited Maximum Output Amp.) | | | 10kW - 48.5A | | |
| Power Cable | Nema 14-50P | | | Nema 14-50P | | |
| INSTRUCTIONS FOR USE | | | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | | English / French / Spanish | | |

SOFIA

PROFESSIONAL OVEN



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

SOFIA

PROFESSIONAL WARMING DRAWER



| CODE ID | 30" PROFESSIONAL WARMING DRAWER F6PWD30S1 | |
|---|--|---------|
| Type | Warming Drawer | |
| Front finish | Stainless Steel with Pro - Handle | |
| Internal shelf | Inox | |
| Compatible with ovens | F6PSP30S1 - F6PDP30S1 | |
| PERFORMANCE | | |
| Maximum temperature | 194°F / 90°C | |
| Cooking at low temperature (slow cooking) | • | |
| Leavening | • | |
| Heating dishes and food | • | |
| Slow close assistance | • | |
| Open / Close push - pull system | - | |
| CONTROL | | |
| Thermostat | 86°F - 194°F / 30°C - 90°C | |
| Fan assisted | • | |
| Function Indicator / Thermostat on/off | • | |
| SAFETY | | |
| Safety front | • | |
| ELECTRICAL SPECIFICATIONS | | |
| Max power absorbed (W) | 1100W | |
| Power (V-Hz) | 120/60 | |
| Power cord | • | |
| Plug | • | |
| CAPACITY | | |
| Volume (cbft-litri) | 2,1 | 61.4 |
| DIMENSIONS | | |
| Overall dim - Width | 29 - 7/8" | 758 mm |
| Overall dim - Height | 10 - 3/8" | 264 mm |
| Overall dim - Depth | 23" | 583 mm |
| Door Depth with Overlay | 2 - 1/8" | 54 mm |
| Door Depth with Pro Handle | 4 - 11/16" | 119 mm |
| Cut-out - Width | 28 - 7/16" | 722 mm |
| Cut-out - Height | 9 - 1/4" | 235 mm |
| Cut-out - Depth | 24" | 610 mm |
| WEIGHT | | |
| Net Weight | 68.5 lbs | 31 Kg |
| Gross Weight | 75.2 lbs | 34.1 Kg |

SOFIA

PROFESSIONAL OVEN



| CODE ID | 30" PRO SPEED OVEN F6PSPD30S1 | | 30"SOFIA PRO STEAM OVEN F6PSCO30S1 | |
|---|----------------------------------|--------|---------------------------------------|--------|
| Type | Microwave - Speed Oven | | Steam + fan assisted | |
| Finish | Stainless steel | | Stainless steel | |
| Temperature Regulation | Electronic | | Electronic | |
| FUNCTIONS | | | | |
| Microwave / Steam cook | •/- | | -/• | |
| Steam reheat | - | | • | |
| Microwave / Steam convection | • | | • | |
| Steam clean / circuit | - | | • | |
| 5 minute steam | - | | • | |
| Convection bake | - | | • | |
| Convection roast | • | | • | |
| Convection broil | • | | • | |
| Broil | • | | • | |
| Eco convection bake | - | | • | |
| Recipes | • | | • | |
| Oven Lights | • | | • | |
| CONTROL PANEL | | | | |
| Control type | MODULAR - Electronic | | MODULAR - Electronic | |
| Display | TFT 3.5" | | TFT 3.5" | |
| Menu Recipes | • | | • | |
| Commands | Dual Full Touch Keyboard | | Dual Full Touch Keyboard | |
| Language | 4 | | 4 | |
| SPECIAL FEATURES | | | | |
| Manual Fast Preheat | - | | • | |
| Meat Probe | - | | • | |
| 12/24 hour clock format | • | | • | |
| °C/°F | • | | • | |
| OVEN DOOR(S) | | | | |
| Cool door | • | | • | |
| OVEN CPACITY | | | | |
| Gross Capacity (cuft) | 1.2 | | 1.2 | |
| Usable Capacity (cuft) | 1.0 | | 1.0 | |
| Cavity Enamel Color | Stainless Steel | | Stainless Steel | |
| Rack Positions | 3 | | 3 | |
| Oven Lights | 1x20W Halogen | | 1x20W Halogen | |
| Broil Upper Heating Element | 1500W (240V) | | 1500W (240V) | |
| Steamer | - | | 1500W (240V) | |
| Lower Element Wattage | - | | 300W (240V) | |
| Convection Element Wattage | 2300W (240V) | | 2300W (240V) | |
| ACCESSORIES | | | | |
| Chrome racks | 1 | | 1 | |
| Stainless Steel Tray | • | | • | |
| Telescopic chrome rack | - | | - | |
| SIZE | | | | |
| Overall dim - width | 29 - 7/8" | 758 mm | 29 - 7/8" | 758 mm |
| Overall dim - height | 18 - 5/8" | 473 mm | 18 - 5/8" | 473 mm |
| Overall dim - depth | 21" | 533 mm | 21" | 533 mm |
| Cutout - width | 25 - 3/4" | 654 mm | 25 - 3/4" | 654 mm |
| Cutout - height (min) | 18" | 458 mm | 18" | 458 mm |
| Cutout - depth (min) | 22" | 560 mm | 22" | 560 mm |
| POWER / RATINGS | | | | |
| KW/Amps rating at 240V, 60Hz | 3.4kW - 14A | | 3.3kW - 13.7A | |
| KW/Amps rating at 208V, 60Hz | 2.7kW - 13A | | 2.48kW - 11.9A | |
| Microwave input power | 1850 W | | - | |
| Microwave output power | 900 W | | - | |
| Frequency | 2450 MHz | | - | |
| Cable + Conduit | • | | • | |
| INSTRUCTION FOR USE | | | | |
| Use & Care Manual / Installation Manual | EN, SP, FR | | EN, SP, FR | |

SOFIA

PROFESSIONAL COFFEE MACHINE



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

SOFIA

PROFESSIONAL GAS RANGE TOP



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

SOFIA

PROFESSIONAL GAS RANGE TOP



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

SOFIA

PROFESSIONAL INDUCTION RANGE TOP



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

SOFIA

PROFESSIONAL PRO GAS COOK TOP



| CODE ID | 36" PROFESSIONAL PRO GAS COOK TOP F6PGK365S1 | |
|--|---|-----------------|
| Series | 600 | |
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Knobs | |
| COOKTOP | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | |
| Electric Re-ignition system | • | |
| Flame-out sensing | • | |
| Dual Crown Brass Burner | • | |
| Simmer Plate | Optional | |
| Small Pot Insert (for single burners only) | Optional | |
| Wok Ring (for dual burner only) | Optional | |
| Heavy Duty Cast Iron Grates | 3 | |
| Cooking Zones | 5 | |
| Brass Burners types | All Brass Dual Flame/Simmer Burner | |
| Power (Max/Min) (Front-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Rear-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front Center) | 20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W | |
| Power (Max/Min) (Rear-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 36" | 914 mm |
| Overall dim - Height | 3 - 7/16" | 87 mm |
| Overall dim - Depth | 21" | 533 mm |
| Cut-out - Width (min - max) | 34 - 1/2" , 34 - 11/16" | 876 mm - 881 mm |
| Cut-out - Height (min) | 3 - 3/8" | 87 mm |
| Cut-out - Depth (min - max) | 19 - 9/16" , 19 - 3/4" | 497 mm - 502 mm |
| Gross Weight | 73 lbs | 33.2 kg |
| POWER / RATINGS (120 V, 60 HZ) | | |
| Amps | 0.1A | |
| Max Power | 80000 (BTU/h) - 23480W | |
| Power Cable | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

SOFIA

PROFESSIONAL PRO GAS COOK TOP



| CODE ID | 30" PROFESSIONAL PRO GAS COOK TOP F6PGK305S1 | |
|--|---|-----------------|
| Series | 600 | |
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Knobs | |
| COOKTOP | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | |
| Electric Re-ignition system | • | |
| Flame-out sensing | • | |
| Dual Crown Brass Burner | • | |
| Simmer Plate | Optional | |
| Small Pot Insert (for single burners only) | Optional | |
| Wok Ring (for dual burner only) | Optional | |
| Heavy Duty Cast Iron Grates | 2 | |
| Cooking Zones | 5 | |
| Burners types | All Brass Dual Flame/Simmer Burner | |
| Power (Max/Min) (Front-L) | 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Rear-L) | 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W | |
| Power (Max/Min) (Center) | 20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W | |
| Power (Max/Min) (Rear-R) | 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W | |
| Power (Max/Min) (Front-R) | 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 30" | 762 mm |
| Overall dim - Height | 3 - 7/16" | 87 mm |
| Overall dim - Depth | 21" | 533 mm |
| Cut-out - Width (min - max) | 28" - 1/2 , 28" - 11/16 | 724 mm - 729 mm |
| Cut-out - Height (min) | 3 - 3/8" | 87 mm |
| Cut-out - Depth (min - max) | 19" - 9/16 , 19" - 3/4 | 497 mm - 502 mm |
| Gross Weight | 61 lbs | 27.5 kg |
| POWER / RATINGS (120 V, 60 HZ) | | |
| Amps | 0.1A | |
| Max Power | 57000 (BTU/h) - 16730W | |
| Power Cable | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

ACCENTO

36" DUAL FUEL PROFESSIONAL RANGE



| CODE ID | | F4PDF366S1 - 36" DUAL FUEL PROFESSIONAL RANGE | | | |
|---|--|--|-----------------------------------|--------------------------|--|
| Series and Finish | | 400 Series - Professional Design - Stainless Steel | | | |
| CONTROL PANEL | | | | | |
| Control Type | | Electronic | | | |
| Display: Clock - Temperature - Function | | White LED | | | |
| COOKTOP | | | | | |
| Cooking Surface | | Black Enameled | | | |
| Type | | GAS (NG or LP) | | | |
| GAS COOKTOP FEATURES | | | | | |
| | | Electric Flame Ignition and Re-ignition | L.P. Conversion Kit | Top Mount Injectors | |
| | | Flame-out sensing | Dual Crown Aluminum Burner | Pressure Regulator | |
| Cooking Zones | | 6 | | | |
| Burners types | | Dual Flame/Rapid Burners | | | |
| Power Front L+R (Max/Min) G20 - 5" (NG) | | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | | | |
| Power Rear L+R (Max/Min) G20 - 5" (NG) | | 15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W | | | |
| Power Front Middle (Max/Min) G20 - 5" (NG) | | 15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W | | | |
| Power Rear Middle (Max/Min) G20 - 5" (NG) | | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W | | | |
| Power Front L+R (Max/Min) G31 - 10" (LP) | | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | | | |
| Power Rear L+R (Max/Min) G31 - 10" (LP) | | 12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W | | | |
| Power Front Middle (Max/Min) G31 - 10" (LP) | | 12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645W | | | |
| Power Rear Middle (Max/Min) G31 - 10" (LP) | | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W | | | |
| OVEN | | Electric Pyro | | | |
| Oven Type | | Multifunction 2 Fans (True Euro Conv.) | | | |
| Temperature Regulation | | Electronic | | | |
| OVEN FUNCTIONS | | | | | |
| | | Pyrolytic Self-Clean with automatic door latch | Pizza (Lower Convection) | Proof (Warm) | |
| | | True European Convection Bake (Multi level) | Bake | Broil | |
| | | Dehydrate | Thaw (Defrost) | Convection Broil | |
| | | Convection Roast | Oven Lights | Keep warm (Warm Plus) | |
| | | Fast Preheat | | | |
| ELECTRIC OVEN FEATURES | | | | | |
| | | Preset/Last Used Temperature Memory | Preheat bar (25%, 50%, 75%, 100%) | Automatic Fast Preheat | |
| | | Child Door Lock | Sabbath Mode | Hour Clock Formats AM/PM | |
| | | °F Degree unit | | | |
| OVEN DOOR(S) | | | | | |
| Oven Glass Window | | Deep Embossed Window | | | |
| Door Cooling System | | 4 Pane Heat Resistant Glasses | | | |
| Door Hinges | | Heavy Duty Steady Tilt | | | |
| Handle Style | | Stainless Steel Tube d30mm with Metal terminals | | | |
| OVEN CAVITY | | | | | |
| Net Capacity (cbft) | | 5.7 | | | |
| Cavity Enamel Color | | Black | | | |
| Rack Positions | | 6 | | | |
| Oven Lights | | 3x20W Halogen | | | |
| HEATING ELEMENTS (@240V) | | | | | |
| Broil Upper Heating Element | | 3500 W | | | |
| Upper Auxiliary Element Wattage | | 1032 W | | | |
| Concealed Bake Lower Heating Element | | 3000 W | | | |
| Convection Element | | 2 x 1300 W | | | |
| OVEN ACCESSORIES | | | | | |
| Chrome Racks | | 2 | | | |
| Enameled Grill set (basin + anti splash) | | 1 | | | |
| Telescopic Chrome Rack | | Only as optional ACCESSORY | | | |
| Meat Probe | | Only as optional ACCESSORY | | | |
| DIMENSIONS/WEIGHT | | | | | |
| Overall dim - Width | | 35 - 3/4" | 910 mm | | |
| Overall dim - Height (min - max) | | 35 - 3/8", 37 - 1/4" | 898 mm - 947 mm | | |
| Overall dim - Depth | | 29 - 3/4" | 756 mm | | |
| POWER / RATINGS (208/240 V, 60 HZ) | | | | | |
| kW / Amps rating at 120-240V, 60Hz | | 3.84 kW - 16.9 A | | | |
| kW / Amps rating at 120-208V, 60Hz | | 3.54 kW - 17.5 A | | | |
| Power Cable | | Nema 14-50P | | | |
| INSTRUCTIONS FOR USE | | | | | |
| Use & Care Manual / Installation Manual | | English / French / Spanish | | | |

ACCENTO

30" DUAL FUEL PROFESSIONAL RANGE



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

ACCENTO

36" ALL GAS PROFESSIONAL RANGE



| CODE ID | F4PGR366S2 - 36" ALL GAS PROFESSIONAL RANGE | | | |
|--|--|---------------------|----------------------------|---|
| Series and Finish | 400 Series - Professional Design - Stainless Steel | | | |
| CONTROL PANEL | | | | |
| Control Type | Valve | | | |
| Clock Display | • | | | |
| COOKTOP | | | | |
| Cooking Surface | Matte Black Enameled | | | |
| Type | GAS (NG or LP) | | | |
| GAS COOKTOP FEATURES | | | | |
| | Electric Flame and Re-ignition | Top Mount Injectors | Dual Crown Aluminum Burner | |
| | Flame-out sensing | L.P. Conversion Kit | Pressure Regulator | |
| Heavy Duty Cast Iron Grates | 3 | | | |
| Cooking Zones | 6 | | | |
| Burners types | Dual Flame/Rapid Burners | | | |
| Power Front L+R | (Max/Min) | G20 - 5" | (NG) | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W |
| Power Rear L+R | (Max/Min) | G20 - 5" | (NG) | 15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W |
| Power Front Middle | (Max/Min) | G20 - 5" | (NG) | 15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W |
| Power Rear Middle | (Max/Min) | G20 - 5" | (NG) | 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W |
| Power Front L+R | (Max/Min) | G31 - 10" | (LP) | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W |
| Power Rear L+R | (Max/Min) | G31 - 10" | (LP) | 12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W |
| Power Front Middle | (Max/Min) | G31 - 10" | (LP) | 12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W |
| Power Rear Middle | (Max/Min) | G31 - 10" | (LP) | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W |
| OVEN | | | | |
| Type | Multifunction 2 Fans (True Euro Conv.) | | | |
| Temperature Regulation | Thermostat | | | |
| Injection Oven | T-Zero | | | |
| OVEN FUNCTIONS | | | | |
| | Down Bake | Broil | | |
| GAS OVEN FEATURES | | | | |
| | Electronic Flame Ignition | Gas safety devices | L.P. Conversion Kit | |
| | Flame-out Sensing | | | |
| OVEN DOOR(S) | | | | |
| Oven Glass Window | Deep Embossed Window | | | |
| Door Cooling System | 4 Pane Heat Resistant Glasses | | | |
| Door Hinges | Heavy Duty Steady Tilt | | | |
| Handle Style | Stainless Steel Tube d30mm, Metal terminals | | | |
| OVEN CAVITY | | | | |
| Gross Capacity (cbft) | 5.7 | | | |
| Cavity Enamel Color | Black | | | |
| Rack Positions | 6 | | | |
| Oven Lights | 3x20W Halogen | | | |
| BOTTOM BURNER | | | | |
| Power (Max) G20 - 5" | 21500 (BTU/h) - 6300W | | | |
| Power (Max) G31 - 10" | 21500 (BTU/h) - 6300W | | | |
| GRILL BURNER | | | | |
| Power (Max) NG | 18000 (BTU/h) - 5300W | | | |
| Power (Max) LP | 17000 (BTU/h) - 5000W | | | |
| OVEN ACCESSORIES | | | | |
| Chrome Racks | 2 racks without frontal bend | | | |
| Enameled Grill set (basin + anti splash) | 1 | | | |
| Telescopic Chrome Rack | only as optional ACCESSORY | | | |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 29 - 3/4" | | 758 mm | |
| Overall dim - Height (min - max) | 35 - 3/8", 37 - 1/4" | | 898 mm - 947 mm | |
| Overall dim - Depth | 29 - 3/4" | | 756 mm | |
| POWER / RATINGS (120 V, 60 HZ) | | | | |
| KW/Amps rating rating at 120V, 60Hz | 600W - 5A | | | |
| Cable + Plug | Nema 5-15P | | | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | | |

ACCENTO

30" ALL GAS PROFESSIONAL RANGE



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

SOFIA

PROFESSIONAL HOOD



| CODE ID | 48" PROFESSIONAL HOOD F6PH48DS1 | | 36" PROFESSIONAL HOOD F6PH36DS1 | |
|---|---------------------------------------|---------|---------------------------------------|--------|
| Series | 600 | | 600 | |
| Finish | Professional Design - Stainless Steel | | Professional Design - Stainless Steel | |
| CONTROL PANEL | | | | |
| Control Type | 4 speed mechanical control | | 4 speed mechanical control | |
| PERFORMANCES | | | | |
| Output (CFM) | 1000 | | 1000 | |
| Sound Level (dB) | 75 | | 75 | |
| Motor | Twin Motor | | Twin Motor | |
| Venting Type | Ducted and recirculating | | Ducted and recirculating | |
| FEATURES | | | | |
| Filter Style | Pro Baffle | | Pro Baffle | |
| Lighting | 6 x 1.2W LED | | 4 x 1.2W LED | |
| Single duct diameter | 7 - 7/8" | 200 mm | 7 - 7/8" | 200 mm |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 47 - 7/8" | 1216 mm | 35 - 7/8" | 910 mm |
| Overall dim - Height | 18" | 460 mm | 18" | 460 mm |
| Overall dim - Depth | 24" | 610 mm | 24" | 610 mm |
| Gross Weight | 90 lbs | 41 kg | 70 lbs | 30 kg |
| POWER / RATINGS (115 V, 60 HZ) | | | | |
| Watts / Amps | 540W - 4.70A | | 540W - 4.70A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

SOFIA

PROFESSIONAL HOOD



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

SOFIA

PROFESSIONAL HOOD



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

SOFIA

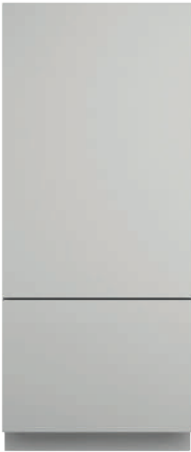
PROFESSIONAL HOOD



| CODE ID | 48" PROFESSIONAL INSERT HOOD F6BP46DS1 | | 36" PROFESSIONAL INSERT HOOD F6BP34DS1 | |
|---|---|---------------|---|--------------|
| Series | 600 | | 600 | |
| Finish | Stainless Steel | | Stainless Steel | |
| CONTROL PANEL | | | | |
| Control Type | 3 knobs +4 speed mechanical control | | 3 knobs +4 speed mechanical control | |
| PERFORMANCES | | | | |
| Output (CFM) | 1000 | | 1000 | |
| Sound Level (dB) | 75 | | 75 | |
| Motor | Dual Motor | | Dual Motor | |
| Venting Type | Ducted | | Ducted | |
| FEATURES | | | | |
| Filter Style | Pro Baffle | | Pro Baffle | |
| Lighting | 6 x 1.2W LED | | 4 x 1.2W LED | |
| Duct diameter for each motor | 8" | 203.2 mm | 8" | 203.2 mm |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 45 - 3/4" | 116 mm | 34 - 1/4" | 87 mm |
| Overall dim - Height | 13 - 1/8" | 33 mm | 13 - 1/8" | 33 mm |
| Overall dim - Depth | 18 - 1/2" | 47 mm | 18 - 1/2" | 47 mm |
| Cut-out (w x d) | 43 - 7/16" x 16 - 1/2" | 1092 x 419 mm | 32 - 1/16" x 16 - 1/2" | 814 x 419 mm |
| Gross Weight | 68 lbs | 31 kg | 60 lbs | 27 kg |
| Net Weight | 57 lbs | 26 kg | 51 lbs | 23 kg |
| POWER / RATINGS (115 V, 60 HZ) | | | | |
| Watts / Amps | 540W - 4.70A | | 540W - 4.70A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

SOFIA

PROFESSIONAL FRIDGE
BUILT-IN FRIDGE



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

SOFIA

PROFESSIONAL WINE CELLAR
BUILT-IN WINE CELLAR



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

FRIDGE

FRENCH DOOR FRIDGE



| CODE ID | 36" FRENCH DOOR + PROFESSIONAL HANDLE KIT F6FBM36S2 + F6HK36FFBS |
|---|---|
| Finish | Stainless Steel |
| CONTROLS | |
| Cooling System | Duo Frost Free Cooling |
| Control system | Electronic System |
| CAPACITIES | |
| Total Net Volume, cu. ft. | 19.86 |
| Fresh Food Net Volume, cu. ft. | 13.3 |
| Freezer Net Volume, cu. ft. | 6.56 |
| FRIDGE FEATURES | |
| IonFresh | • |
| Carbon Filter | • |
| Interior Filtered Water Dispenser | • |
| Electronic Control Display Type | Hidden Digital Display on Front Top Trim |
| Auto Defrost | • |
| Inner Illumination | Side Walls, Ceiling and Fresh Food Compartment |
| Shelves | 4 Safety Glass |
| Crispers | 2 |
| Door Racks | 6 |
| Compressor | Variable Speed VCC |
| Large Pantry Drawer | • |
| Fan Ventilation | • |
| FREEZER FEATURES | |
| Automatic Ice Maker | • |
| Auto Defrost | • |
| Interior LED Lighting | Ceiling |
| TECHNICAL FEATURES | |
| Supply Voltage, V/Hz | 120V / 60Hz |
| Rated Current, A | 2.2A |
| Noise Level, dBA | 44 |
| DIMENSIONS | |
| H x W x D, in. | 69 - 3/4" x 35 - 3/4" x 26 - 13/16" |
| H x W x D, cm | 177.1 x 90.8 x 68 |
| Product Weight, lbs. | 289 lbs |
| Product Weight, kg | 135 Kg |
| PERFORMANCE | |
| Energy Star Qualified | • |
| Climatic Class | T |
| Annual Energy Consumption, wh/year | 566 |
| Cooling Gas | R600 |
| INSTRUCTIONS FOR USE | |
| Use & Care Manual / Installation Manual | English / French / Spanish |

DISHWASHER

DISHWASHER



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

FULGOR
MILANO

TECHNICAL
DATA
DISTINTO

DISTINTO

TOUCH CONTROL OVEN



| CODE ID | 30" TOUCH CONTROL SINGLE OVEN F7SP30... | | |
|--|---|-----------------------------------|----|
| Series | 700 | | |
| Finish | ...S2 - Stainless Steel ...B1 - Black Glass ...W1 - White Glass | | |
| CONTROL PANEL | | | |
| Control Type | Creactive Electronic Touch Control | | |
| Display: Clock - Temperature - Function | TFT 3.5" | | |
| Language | English (USA) / English (UK) / French / Spanish / Italian / German | | |
| | Control Interface | Chime Volume Setting | |
| | Full Touch: Functions - Recipes - Settings Menu | Date Format | |
| | Brightness Setting | Demo Mode | |
| | | | |
| OVEN | | | |
| Type | Dual True Convection | | |
| Temperature Regulation | Electronic Control (min/max 170/550°F - 75/290°C) | | |
| OVEN FUNCTIONS | | | |
| | Pyrolytic Self-Clean | Broil | |
| | True Convection | Dehydrate | |
| | Convection Broil | Thaw (Defrost) | |
| | Convection Roast | Proof (Warm) | |
| | Pizza (Lower Convection) | Keep warm (Warm Plus) | |
| | Bake | Oven Lights | |
| ELECTRIC OVEN FEATURES | | | |
| | Preset default temperature | Display instantaneous temperature | |
| | Child Door Lock | Control Display Lock | |
| | Sabbath Mode | 12/24 Hour Clock Formats | |
| | Automatic Fast Preheat | Temperature Display °C/°F | |
| | Meat Probe | Event Logs (for Service) | |
| OVEN DOOR(S) | | | |
| Oven Glass Window | Large See Through Glass | | |
| Door Cooling System | 4 Heat Resistant Glasses | | |
| Door Hinges | Heavy Duty Steady Tilt | | |
| OVEN CAVITY | | | |
| Gross Capacity (cbft) | 4.4 | | |
| Usable Capacity (cbft) | 4.1 | | |
| Cavity Enamel Color | Black | | |
| Rack Positions | 6 | | |
| Oven Lights | 3x20W Halogen | | |
| HEATING ELEMENTS (@240V) | | | |
| Broil Upper Heating Element | 3500 W | | |
| Upper Auxiliary Element | 1032 W | | |
| Concealed Bake Lower Heating Element | 3000 W | | |
| Convection Element | 2 x 1300 W | | |
| OVEN ACCESSORIES | | | |
| Chrome Racks | 2 | | |
| Enameled Broiler Pan (basin + anti splash) | 1 | | |
| Telescopic Chrome Rack | 1 | | |
| DIMENSIONS/WEIGHT | | | |
| Overall dim - Width | 29 - 11/16" | 754 mm | |
| Overall dim - Height | 27 - 7/8" | 707 mm | |
| Overall dim - Depth | 24" | 610 mm | |
| Cut-out - Width | 28 - 7/16" | 722 mm | |
| Cut-out - Height (min) | 27 - 3/8" | 695 mm | |
| Cut-out - Depth (min) | 23 - 1/4" | 590 mm | |
| Gross Weight | 183 lbs | 83 | kg |
| POWER / RATINGS (208/240 V, 60 HZ) | | | |
| kW / Amps rating at 120-240V, 60Hz | 3.70kW - 15.4A | | |
| kW / Amps rating at 120-208V, 60Hz | 3.50kW - 16.8A | | |
| Power Cable | Conduit | | |
| INSTRUCTIONS FOR USE | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | |

DISTINTO

TOUCH CONTROL OVEN



| CODE ID | 30" TOUCH CONTROL DOUBLE OVEN F7DP30... | |
|--|---|-----------------------------------|
| Series | 700 | |
| Finish | ...S1 - Stainless Steel ...B1 - Black Glass ...W1 - White Glass | |
| CONTROL PANEL | | |
| Control Type | Creactive Electronic Touch Control | |
| Display: Clock - Temperature - Function | TFT 3.5" | |
| Language | English (USA) / English (UK) / French / Spanish / Italian / German | |
| | Control Interface | Chime Volume Setting |
| | Full Touch: Functions - Recipes - Settings Menu | Date Format |
| | Brightness Setting | Demo Mode |
| | | |
| OVEN | | |
| Type | Dual True Convection | |
| Temperature Regulation | Electronic Control (min/max 170/550°F - 75/290°C) | |
| OVEN FUNCTIONS | | |
| | Pyrolytic Self-Clean | Broil |
| | True Convection | Dehydrate |
| | Convection Broil | Thaw (Defrost) |
| | Convection Roast | Proof (Warm) |
| | Pizza (Lower Convection) | Keep warm (Warm Plus) |
| | Bake | Oven Lights |
| ELECTRIC OVEN FEATURES | | |
| | Preset default temperature | Display instantaneous temperature |
| | Child Door Lock | Control Display Lock |
| | Sabbath Mode | 12/24 Hour Clock Formats |
| | Automatic Fast Preheat | Temperature Display °C/°F |
| | Meat Probe (Upper Oven Only) | Event Logs (for Service) |
| OVEN DOOR(S) | | |
| Oven Glass Window | Large See Through Glass | |
| Door Cooling System | 4 Heat Resistant Glasses | |
| Door Hinges | Heavy Duty Steady Tilt | |
| OVEN CAVITY | | |
| Gross Capacity (cbft) | 4.4 | |
| Usable Capacity (cbft) | 4.1 | |
| Cavity Enamel Color | Black | |
| Rack Positions | 6 | |
| Oven Lights | 3x20W Halogen | |
| HEATING ELEMENTS (@240V) | | |
| Broil Upper Heating Element | 3500 W | |
| Upper Auxiliary Element | 1032 W | |
| Concealed Bake Lower Heating Element | 3000 W | |
| Convection Element | 2 x 1300 W | |
| OVEN ACCESSORIES | | |
| Chrome Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chrome Rack | 1 | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 29 - 11/16" | 754 mm |
| Overall dim - Height | 50 - 13/16" | 1290 mm |
| Overall dim - Depth | 24" | 610 mm |
| Cut-out - Width | 28 - 7/16" | 722 mm |
| Cut-out - Height (min) | 50" | 1270 mm |
| Cut-out - Depth (min) | 23 - 1/4" | 590 mm |
| Gross Weight | 326 lbs | 148 kg |
| POWER / RATINGS (208/240 V, 60 HZ) | | |
| kW / Amps rating at 120-240V, 60Hz | 7.50kW - 31.2A | |
| kW / Amps rating at 120-208V, 60Hz | 6.30kW - 30.3A | |
| Power Cable | Conduit | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISTINTO

COMBI SPEED OVEN



| CODE ID | 30" COMBI SPEED OVEN F7DSPD30S1 | | 24" COMBI SPEED OVEN F7DSPD24S1 | |
|---|---------------------------------------|----------------------|---------------------------------------|----------------------|
| Type | Microwave - Speed Oven | | Microwave - Speed Oven | |
| Finish | Stainless steel | | Stainless steel | |
| Temperature Regulation | Electronic | | Electronic | |
| FUNCTIONS | | | | |
| Microwave | • | | • | |
| Convection roast | • | | • | |
| Convection broil | • | | • | |
| Broil | • | | • | |
| Recipes | • | | • | |
| Oven Lights | • | | • | |
| CONTROL PANEL | | | | |
| Control type | Dual Full Touch Keyboard - Electronic | | Dual Full Touch Keyboard - Electronic | |
| Display | TFT 3.5" | | TFT 3.5" | |
| Menu Recipes | • | | • | |
| Language | 4 | | 4 | |
| SPECIAL FEATURES | | | | |
| 12/24 hour clock format | • | | • | |
| °C/°F | • | | • | |
| OVEN DOOR(S) | | | | |
| Cool door | • | | • | |
| OVEN CPACITY | | | | |
| Gross Capacity (cuft) | 1.2 | | 1.2 | |
| Usable Capacity (cuft) | 1.0 | | 1.0 | |
| Cavity Enamel Color | Stainless Steel | | Stainless Steel | |
| Rack Positions | 3 | | 3 | |
| Oven Lights | 1x20W Halogen | | 1x20W Halogen | |
| Broil Upper Heating Element | 1500W (240V) | | 1500W (240V) | |
| Convection Element Wattage | 2300W (240V) | | 2300W (240V) | |
| ACCESSORIES | | | | |
| Chrome racks | 1 | | 1 | |
| Stainless Steel Tray | • | | • | |
| SIZE | | | | |
| Overall dim - width | 29 - 7/8" | 758 mm | 23 - 3/8" | 594 mm |
| Overall dim - height | 18 - 5/8" | 473 mm | 17 - 3/4" | 452 mm |
| Overall dim - depth | 21" | 533 mm | 21 - 1/2" | 546 mm |
| Recess (LxHxP) in/mm | (25 - 3/4" x 18" x 22") | (654 x 458 x 560 mm) | (23 - 3/8" x 18" x 22") | (560 x 458 x 560 mm) |
| POWER / RATINGS | | | | |
| KW/Amps rating at 240V, 60Hz | 3.4kW - 14A | | 3.4kW - 14A | |
| KW/Amps rating at 208V, 60Hz | 2.7kW - 13A | | 2.7kW - 13A | |
| Microwave input power | 1850 W | | 1850 W | |
| Microwave output power | 900 W | | 900 W | |
| Frequency | 2450 MHz | | 2450 MHz | |
| Cable + Conduit | • | | • | |
| INSTRUCTION FOR USE | | | | |
| Use & Care Manual / Installation Manual | EN, SP, FR | | EN, SP, FR | |

DISTINTO

COMBI STEAM OVEN



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

DISTINTO

OVEN 700

NEW



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

DISTINTO

WARMING DRAWER

NEW



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

DISTINTO

OVEN 400



| CODE ID | 30" OVEN 400 F4SP30S3 | |
|--|---|----------------|
| Series | 400 | |
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Electronic | |
| Display: Clock - Temperature - Timer | White LED | |
| Language | English | |
| OVEN | | |
| Type | True Convection | |
| Temperature Regulation | Electronic Control (min/max 120/485°F - 50/250°C) | |
| OVEN FUNCTIONS | | |
| | Pyrolytic Self-Clean | Bake |
| | True Convection | Broil |
| | Convection Bake | Thaw (Defrost) |
| | Convection Broil | Oven Lights |
| | Convection Roast | |
| ELECTRIC OVEN FEATURES | | |
| | Temperature Display °C/°F | |
| OVEN DOOR(S) | | |
| Oven Glass Window | Large See Through Glass | |
| Door Cooling System | 4 Heat Resistant Glasses | |
| Door Hinges | Heavy Duty Steady Tilt | |
| OVEN CAVITY | | |
| Gross Capacity (cbft) | 4.4 | |
| Usable Capacity (cbft) | 4.1 | |
| Cavity Enamel Color | Black | |
| Rack Positions | 6 | |
| Oven Lights | 3x20W Halogen | |
| HEATING ELEMENTS (@240V) | | |
| Broil Upper Heating Element | 3100 W | |
| Upper Auxiliary Element | 1032 W | |
| Lower Auxiliary Element | 600 W | |
| Concealed Bake Lower Heating Element | 1400 W | |
| Convection Element | 2500 W | |
| OVEN ACCESSORIES | | |
| Chrome Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chrome Rack | Optional | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 29 - 11/16" | 754 mm |
| Overall dim - Height | 27 - 7/8" | 707 mm |
| Overall dim - Depth | 24" | 610 mm |
| Cut-out - Width | 28 - 7/16" | 722 mm |
| Cut-out - Height (min) | 27 - 1/4" | 692 mm |
| Cut-out - Depth (min) | 23 - 1/4" | 590 mm |
| Gross Weight | 181 lbs | 82 kg |
| POWER / RATINGS (208/240 V, 60 HZ) | | |
| kW / Amps rating at 120-240V, 60Hz | 3.70kW - 16.1A | |
| kW / Amps rating at 120-208V, 60Hz | 3.49kW - 17.1A | |
| Power Cable | Conduit | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISTINTO

WARMING DRAWER



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

DISTINTO

MULTIFUNCTION SELF-CLEAN OVEN



| CODE ID | 30" MULTIFUNCTION SELF-CLEAN OVEN F1SP30S3 | |
|--|--|----------------|
| Series | 100 | |
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Electronic | |
| Display: Clock - Timer - Temperature | White LED | |
| Language | English | |
| OVEN | | |
| Type | Electronic | |
| Temperature Regulation | Electronic Control (min/max 120/485°F - 50/250°C) | |
| OVEN FUNCTIONS | | |
| | Pyrolytic Self-Clean | Bake |
| | True Convection | Broil |
| | Convection Bake | Thaw (Defrost) |
| | Convection Broil | Oven Lights |
| | Convection Roast | |
| GAS OVEN FEATURES | | |
| | Temperature Display °C/°F | |
| OVEN DOOR(S) | | |
| Oven Glass Window | Large See Through Glass | |
| Door Cooling System | 4 Heat Resistant Glasses | |
| Door Hinges | Heavy Duty Steady Tilt | |
| Handle Style | Tubular Steel | |
| OVEN CAVITY | | |
| Gross Capacity (cbft) | 3.0 | |
| Usable Capacity (cbft) | 2.8 | |
| Cavity Enamel Color | Black | |
| Rack Positions | 4 | |
| Oven Lights | 2x20W Halogen | |
| HEATING ELEMENTS (@240V) | | |
| Broil Upper Heating Element | 3100 W | |
| Upper Auxiliary Element | 1032 W | |
| Lower Auxiliary Element | 600 W | |
| Concealed Bake Lower Heating Element | 1400 W | |
| Convection Element | 2500 W | |
| OVEN ACCESSORIES | | |
| Chrome Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chrome Rack | Optional | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 29 - 3/8" | 745 mm |
| Overall dim - Height | 23 - 3/16" | 589 mm |
| Overall dim - Depth | 22 - 1/16" | 560 mm |
| Cut-out - Width | 28" | 710 mm |
| Cut-out - Height (min) | 23" | 585 mm |
| Cut-out - Depth (min) | 24" | 610 mm |
| Gross Weight | 148 lbs | 67 kg |
| POWER / RATINGS (208/240 V, 60 HZ) | | |
| kW / Amps rating at 120-240V, 60Hz | 3.63kW - 15.6A | |
| kW / Amps rating at 120-208V, 60Hz | 3.53kW - 17.4A | |
| Power Cable | Conduit | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISTINTO

MULTIFUNCTION EASY-CLEAN OVEN



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



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



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

DISTINTO

MICROWAVES



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

DISTINTO

COFFEE MACHINE



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

DISTINTO

COFFEE MACHINE

NEW



| CODE ID24" BUILT-IN COFFEE MACHINEF7BC24S1 | | |
|---|--------------------------|--------|
| Type | Coffee machine | |
| Finish | Black Glass | |
| PERFORMANCE | | |
| Total no. of modes | 30 | |
| Automatic modes | Coffee, Steam, Hot water | |
| Programming | Full touch electronic | |
| Energy efficiency | A | |
| Annual energy consume (kWh) | 45 | |
| Water tank capacity | 60 fl. oz | 1,8 L |
| Coffee container capacity | 7 oz | 200 g |
| Automatic coffee grinder with 13 levels regulations | • | |
| Cups of coffee nr. | 2 | |
| Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm | • | |
| Retractable dispenser for steam and hot water | • | |
| LED lighting | • | |
| Filter | • | |
| Automatic cleaning program | • | |
| Milk container 25 fl.oz | • | |
| Drip tray | • | |
| Water tank refill warning light | • | |
| ELECTRICAL SPECIFICATION (120V, 60 HZ) | | |
| Max rated power (W) | 1350 W | |
| Pump pressure (bar) | 15 | |
| SIZE | | |
| Overall dim - width | 23 - 3/8" | 594 mm |
| Overall dim - height | 18" | 456 mm |
| Overall dim - depth | 18 - 3/4" | 475 mm |
| Cutout - width | 22" | 560 mm |
| Cutout - height (min) | 18" | 458 mm |
| Cutout - depth (min) | 22" | 560 mm |
| INSTRUCTION FOR USE | | |
| Use & Care Manual / Installation Manual | EN, SP, FR | |

DISTINTO

COFFEE MACHINE

NEW



| CODE ID24" BUILT-IN COFFEE MACHINEF7BC24B1 | | |
|---|--------------------------|--------|
| Type | Coffee machine | |
| Finish | Black Glass | |
| PERFORMANCE | | |
| Total no. of modes | 30 | |
| Automatic modes | Coffee, Steam, Hot water | |
| Programming | Full touch electronic | |
| Energy efficiency | A | |
| Annual energy consume (kWh) | 45 | |
| Water tank capacity | 60 fl. oz | 1,8 L |
| Coffee container capacity | 7 oz | 200 g |
| Automatic coffee grinder with 13 levels regulations | • | |
| Cups of coffee nr. | 2 | |
| Coffee dispenser height regulation 3.14 - 3.93 in / 80 - 100 mm | • | |
| Retractable dispenser for steam and hot water | • | |
| LED lighting | • | |
| Filter | • | |
| Automatic cleaning program | • | |
| Milk container 25 fl.oz | • | |
| Drip tray | • | |
| Water tank refill warning light | • | |
| ELECTRICAL SPECIFICATION (120V, 60 HZ) | | |
| Max rated power (W) | 1350 W | |
| Pump pressure (bar) | 15 | |
| SIZE | | |
| Overall dim - width | 23 - 3/8" | 595 mm |
| Overall dim - height | 17 - 7/8" | 455 mm |
| Overall dim - depth | 18 - 3/4" | 475 mm |
| Cutout - width | 22" | 560 mm |
| Cutout - height (min) | 18" | 458 mm |
| Cutout - depth (min) | 22" | 560 mm |
| INSTRUCTION FOR USE | | |
| Use & Care Manual / Installation Manual | EN, SP, FR | |

DISTINTO

PRO GAS COOKTOP



| CODE ID | 36" PRO GAS COOK TOP F4PGK365S1 | |
|--|---|-----------------|
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Knobs | |
| COOKTOP | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | |
| Electric Re-ignition system | • | |
| Flame-out sensing | • | |
| Dual Crown Brass Burner | • | |
| Simmer Plate | Optional | |
| Small Pot Insert (for single burners only) | Optional | |
| Wok Ring (for dual burner only) | Optional | |
| Heavy Duty Cast Iron Grates | 3 | |
| Cooking Zones | 5 | |
| Brass Burners types | Aluminum Dual Flame/Simmer Burner | |
| Power (Max/Min) (Front-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Rear-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front Center) | 20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W | |
| Power (Max/Min) (Rear-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 36" | 914 mm |
| Overall dim - Height | 3 - 7/16" | 87 mm |
| Overall dim - Depth | 21" | 533 mm |
| Cut-out - Width (min - max) | 34 - 1/2" , 34 - 11/16" | 876 mm - 881 mm |
| Cut-out - Height (min) | 3 - 3/8" | 87 mm |
| Cut-out - Depth (min - max) | 19 - 9/16" , 19 - 3/4" | 497 mm - 502 mm |
| Gross Weight | 73 lbs | 33.2 kg |
| POWER / RATINGS (120 V, 60 HZ) | | |
| Amps | 0.1A | |
| Max Power | 80000 (BTU/h) - 23480W | |
| Power Cable | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISTINTO

PRO GAS COOKTOP



| CODE ID | 30" PRO GAS COOK TOP F4PGK305S1 | |
|--|---|-----------------|
| Finish | Stainless Steel | |
| CONTROL PANEL | | |
| Control Type | Knobs | |
| COOKTOP | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| GAS COOKTOP FEATURES | | |
| Electric Re-ignition system | • | |
| Flame-out sensing | • | |
| Dual Crown Brass Burner | • | |
| Simmer Plate | Optional | |
| Small Pot Insert (for single burners only) | Optional | |
| Wok Ring (for dual burner only) | Optional | |
| Heavy Duty Cast Iron Grates | 2 | |
| Cooking Zones | 5 | |
| Burners types | Aluminum Dual Flame/Simmer Burner | |
| Power (Max/Min) (Front-L) | 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Rear-L) | 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W | |
| Power (Max/Min) (Center) | 20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W | |
| Power (Max/Min) (Rear-R) | 10500 (BTU/h) - 3080W / 2200 (BTU/h) - 645W | |
| Power (Max/Min) (Front-R) | 8000 (BTU/h) - 2345W / 1300 (BTU/h) - 382W | |
| DIMENSIONS/WEIGHT | | |
| Overall dim - Width | 30" | 762 mm |
| Overall dim - Height | 3 - 7/16" | 87 mm |
| Overall dim - Depth | 21" | 533 mm |
| Cut-out - Width (min - max) | 28" - 1/2 , 28" - 11/16 | 724 mm - 729 mm |
| Cut-out - Height (min) | 3 - 3/8" | 87 mm |
| Cut-out - Depth (min - max) | 19" - 9/16 , 19" - 3/4 | 497 mm - 502 mm |
| Gross Weight | 61 lbs | 27.5 kg |
| POWER / RATINGS (120 V, 60 HZ) | | |
| Amps | 0.1A | |
| Max Power | 57000 (BTU/h) - 16730W | |
| Power Cable | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISTINTO

GAS COOKTOP



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

DISTINTO

GAS COOKTOP



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

DISTINTO

INDUCTION COOKTOP WITH
BRUSHED ALUMINUM TRIM



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

DISTINTO

INDUCTION COOKTOP WITH
BRUSHED ALUMINUM TRIM



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

DISTINTO

RADIANT COOKTOP WITH TOUCH
CONTROL WITH BRUSHED ALUMINUM TRIM



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

DISTINTO

RADIANT COOKTOP WITH TOUCH
CONTROL WITH BRUSHED ALUMINUM TRIM



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

DISTINTO

RADIANT COOKTOP WITH KNOB CONTROL
WITH BRUSHED ALUMINUM TRIM



| CODE ID | 24" RADIANT COOKTOP WITH KNOB CONTROL WITH BRUSHED ALUMINUM TRIM F3RK24S2 | | |
|--|--|-------------------------|--------------|
| Series | 300 | | |
| Finish | Ceramic glass with aluminum frame | | |
| CONTROL PANEL | | | |
| Control Type | Knobs | | |
| COOKTOP | | | |
| Type | RADIANT | | |
| Cooking Surface | Ceramic Glass | | |
| RADIANT COOKTOP FEATURES | | | |
| Power Setting | 9 Levels | | |
| Digital Display for Power Level | - | | |
| Hot Surface Indication | • | | |
| Cooking Zones | 4 | | |
| Burners types (Front-L) - Power | 7 - 3/47" / 4 -3/4" | 197 mm / 121 mm | 1900W / 800W |
| Burners types (Rear-R) - Power | 5 - 1/2" | 140 mm | 1200W |
| Burners types (Front-R - Rear-L) - Power | 7" | 180 mm | 1800W |
| DIMENSIONS/WEIGHT | | | |
| Overall dim - Width | 24" | 618 mm | |
| Overall dim - Height | 3 - 5/16" + conduit 15/16" | 84 mm + conduit (24 mm) | |
| Overall dim - Depth | 21 - 3/16" | 538 mm | |
| Cut-out - Width (min - max) | 22 - 5/8", 22 - 13/16" | 574 mm - 580 mm | |
| Box - Height | 3 - 1/16" + conduit 15/16" | 78 mm + conduit (24 mm) | |
| Cut-out - Depth (min - max) | 19 - 1/4", 19 - 9/16" | 490 mm - 497 mm | |
| Gross Weight | 30 lbs | 14 kg | |
| POWER / RATINGS (208/240 V, 60 HZ) | | | |
| kW / Amps rating at 240V, 60Hz | 6.10kW - 25.4A | | |
| kW / Amps rating at 208V, 60Hz | 4.58kW - 22.0A | | |
| Power Cable | Conduit | | |
| INSTRUCTIONS FOR USE | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | |

DISTINTO

INSERT HOOD



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

DISTINTO

UNDERCABINET HOOD



| CODE ID | 36" UNDERCABINET HOOD F4UC36S1 | | 30" UNDERCABINET HOOD F4UC30S1 | |
|---|-----------------------------------|----------|-----------------------------------|----------|
| Series | 400 | | 400 | |
| Finish | Undercabinet - Stainless Steel | | Undercabinet - Stainless Steel | |
| CONTROL PANEL | | | | |
| Control Type | 4 speed pushbutton control | | 4 speed pushbutton control | |
| PERFORMANCES | | | | |
| Output (CFM) | 450 | | 450 | |
| Sound Level (dB) | 69 | | 69 | |
| Motor | One | | One | |
| Venting Type | Ducted and recirculating | | Ducted and recirculating | |
| FEATURES | | | | |
| Filter Style | Baffle | | Baffle | |
| Lighting | 2 x 1.2W LED | | 2 x 1.2W LED | |
| Duct diameter | 5 - 15/16" | (150 mm) | 5 - 15/16" | (150 mm) |
| DIMENSIONS/WEIGHT | | | | |
| Overall dim - Width | 35 - 7/8" | 910 mm | 29 - 13/16" | 760 mm |
| Overall dim - Height | 10 - 1/4" | 260 mm | 18" | 460 mm |
| Overall dim - Depth | 21 - 1/8" | 535 mm | 24" | 610 mm |
| Gross Weight | 46 lbs | 21 kg | 61 lbs | 28 kg |
| POWER / RATINGS (115 V, 60 HZ) | | | | |
| Watts / Amps | 280W - 2.50A | | 280W - 2.50A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| INSTRUCTIONS FOR USE | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

DISTINTO

CHIMNEY HOOD



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

DISTINTO

CHIMNEY HOOD



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

DISTINTO

BUILT-IN FRIDGE



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

DISTINTO

BUILT-IN WINE CELLAR



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

FRIDGE

FRENCH DOOR FRIDGE



| CODE ID | 36" FRENCH DOOR FRIDGE + DISTINTO HANDLE KIT F6FBM36S2 + F7HK36FFBS | |
|---|--|--|
| Finish | Stainless Steel | |
| CONTROLS | | |
| Cooling System | Duo Frost Free Cooling | |
| Control system | Electronic System | |
| CAPACITIES | | |
| Total Net Volume, cu. ft. | 19.86 | |
| Fresh Food Net Volume, cu. ft. | 13.3 | |
| Freezer Net Volume, cu. ft. | 6.56 | |
| FRIDGE FEATURES | | |
| IonFresh | • | |
| Carbon Filter | • | |
| Interior Filtered Water Dispenser | • | |
| Electronic Control Display Type | Hidden Digital Display on Front Top Trim | |
| Auto Defrost | • | |
| Inner Illumination | Side Walls, Ceiling and Fresh Food Compartment | |
| Shelves | 4 Safety Glass | |
| Crispers | 2 | |
| Door Racks | 6 | |
| Compressor | Variable Speed VCC | |
| Large Pantry Drawer | • | |
| Fan Ventilation | • | |
| FREEZER FEATURES | | |
| Automatic Ice Maker | • | |
| Auto Defrost | • | |
| Interior LED Lighting | Ceiling | |
| TECHNICAL FEATURES | | |
| Supply Voltage, V/Hz | 120V / 60Hz | |
| Rated Current, A | 2.2A | |
| Noise Level, dBA | 44 | |
| DIMENSIONS | | |
| H x W x D, in. | 69 - 3/4" x 35 - 3/4" x 26 - 13/16" | |
| H x W x D, cm | 177.1 x 90.8 x 68 | |
| Product Weight, lbs. | 289 lbs | |
| Product Weight, kg | 135 Kg | |
| PERFORMANCE | | |
| Energy Star Qualified | • | |
| Climatic Class | T | |
| Annual Energy Consumption, wh/year | 566 | |
| Cooling Gas | R600 | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

DISHWASHER

BUILT-IN DISHWASHER



| CODE ID | 24" STAINLESS STEEL BUILT-IN DISHWASHER + DISTINTO HANDLE KIT F6DWT24SS2 + F7UHK24DISH |
|---|---|
| Finish | Stainless steel |
| PERFORMANCES | |
| Position | Top of door |
| Type | Electronic |
| DISPLAY | |
| Rinse Aid Indicator | LED Icon |
| LED Spot | Floor Illuminating Led Spotlight |
| MAIN FEATURES | |
| Loading Capacity (Place settings) | 16 |
| Tub Material | Stainless Steel |
| Inner Door Material | Stainless Steel |
| Overflow Protection | • |
| 5 Level Wash | • |
| Delay Timer | 1 -24 Hours |
| 3-way Euro Filter | • |
| Drying Fan Assisted | Fan Assisted Condensation |
| Brushless DC™ Motor | • |
| Turbidity Sensor | • |
| Silent Operation | 45 dB(A) |
| Interior High Loop with Air Gap | • |
| Self Clean Cycle | • |
| FUNCTION | |
| Half Load Function | • |
| Sanitize Function | • |
| RapidClean | • |
| ExtraRinse | • |
| PROGRAMS | |
| Number of Programs | 6 |
| Pots and Pans+ (167° F rinse temp.) | • |
| MixWash+ (142 - 145° F rinse temp.) | • |
| Regular Wash (142 - 145° F rinse temp.) | • |
| Daily Wash | • |
| Quick Wash (131° F) | • |
| Rinse & Hold | • |
| TECHNICAL FEATURES | |
| Permissible Water Pressure | 4.35 - 145 psi (0.3 - 10 bars) |
| Electrical Connection | 120 V, 12 A, 60Hz |
| Total Power | 1400 W (watts) |
| Heater Power | 1100 W (watts) |
| RACK SYSTEM | |
| Cutlery Basket | Sliding |
| Upper Rack (Inset Shelves) | 2 |
| Adjustable Upper Rack | Able to raise/lower the rack when fully loaded |
| 3rd Rack | Full-width |
| ENVIRONMENTAL | |
| ENERGY STAR® Qualified | • |
| Energy Consumption, Wh/year | 255 |
| Water Consumption gal/cycle | 3.5 - 5.0 |
| RoHS compliant (Lead Free) | • |
| DIMENSION/WEIGHT | |
| H x W x D, in. | 33 - 7/8" x 23 - 9/16" x 22 - 1/2" |
| H x W x D, cm | 86.1 x 59.8 x 57 |
| Product Weights, lbs | 154 lbs |
| Product Weights, kg | 70 kg |
| INSTRUCTIONS FOR USE | |
| Use & Care Manual / Installation Manual | English / Spanish / French |

DISHWASHER

INTEGRATED DISHWASHER



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

FULGOR
MILANO

A FAMILY A PASSION



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

DESIGNED IN ITALY



UGO MARINELLO

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

ALFRED HENDRICKX

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



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

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

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

FULGOR
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