FULGOR
MILANO

SINCE
PASSIONE | ITALIANA
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FULGOR
MILANO

## PROFESSIONAL


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## TECHNICAL


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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.

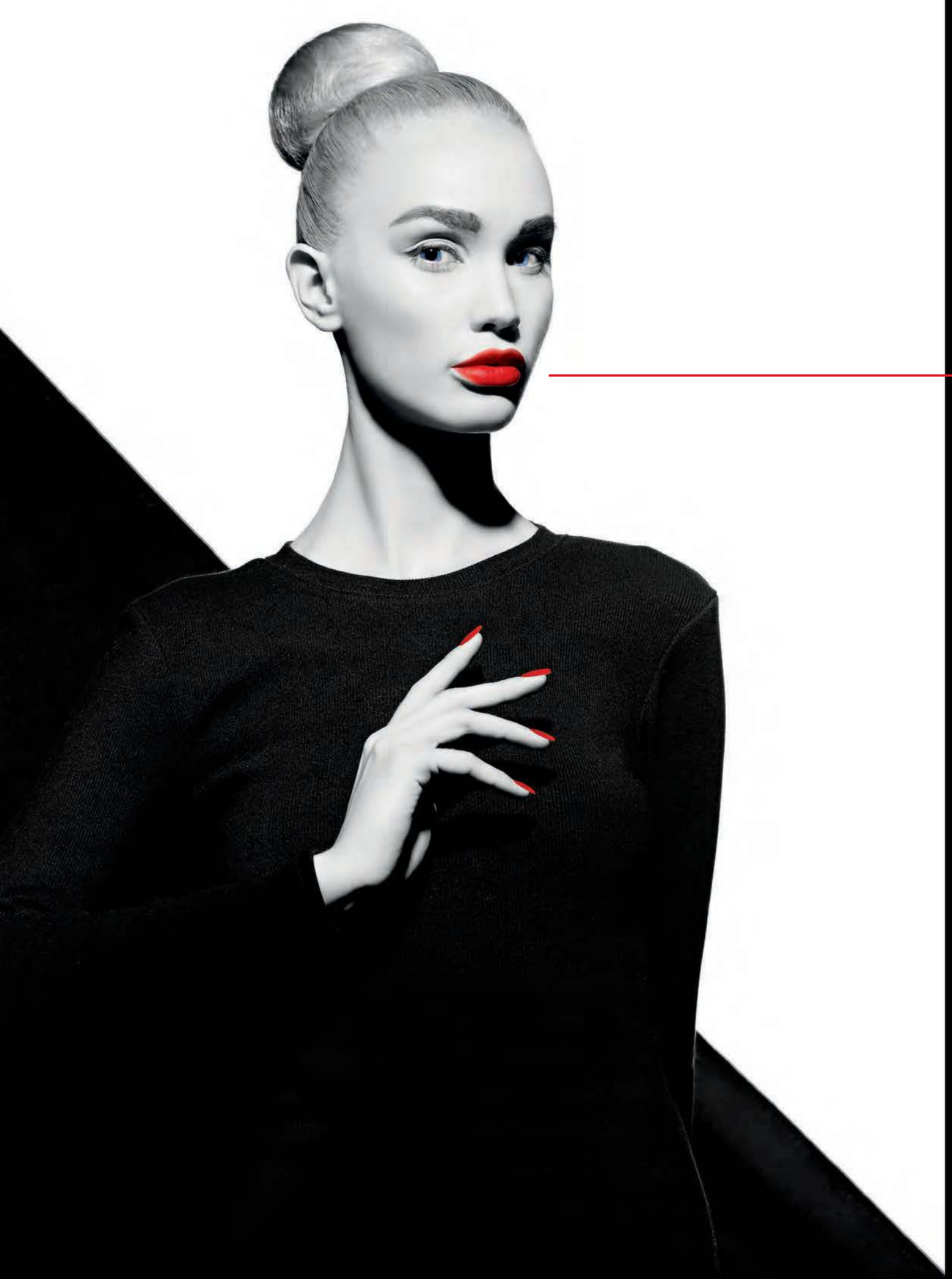
Sofia embodies a styling that is all her own, with an attention to detail and design that is unsurpassed in the industry. As it is with the Cathedral of Milano, our Sofia range stands out in a crowd. Drawing inspiration from the modern cosmopolitan city of today, Fulgor Milano brings modern technology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

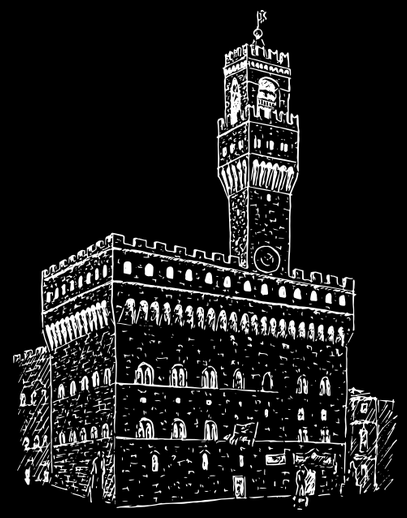
Not unlike the incredible eternal city of Roma, our Sofia products are designed to stand the test of time. A product that embodies endurance and is built on a tradition of beauty, durability, and functionality.

Roma 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 Roma 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

# GUSTO
## OF FIRENZE



As the kitchen has once again become the center of the home over the past decade, Fulgor Milano understands our desire to incorporate appliances that meet the needs of both form and function. There are few places in the world that can boast a rich history of form, function, art and design. Florence was the birth place of the renaissance, where Michelangelo and Leonard da Vinci sculpted and painted forms in perfect balance. It was during this renaissance that the art of cooking was born. Florance would become the birth place of gastronomy and was the culinary center of the modern world at that time. Fulgor Milano has endeavored to incorporate all of these aspects into their cooking products. Drawing further inspiration from this great city and blending a perfect balance of quality, design and performance into every product.

FULGOR
MILANO

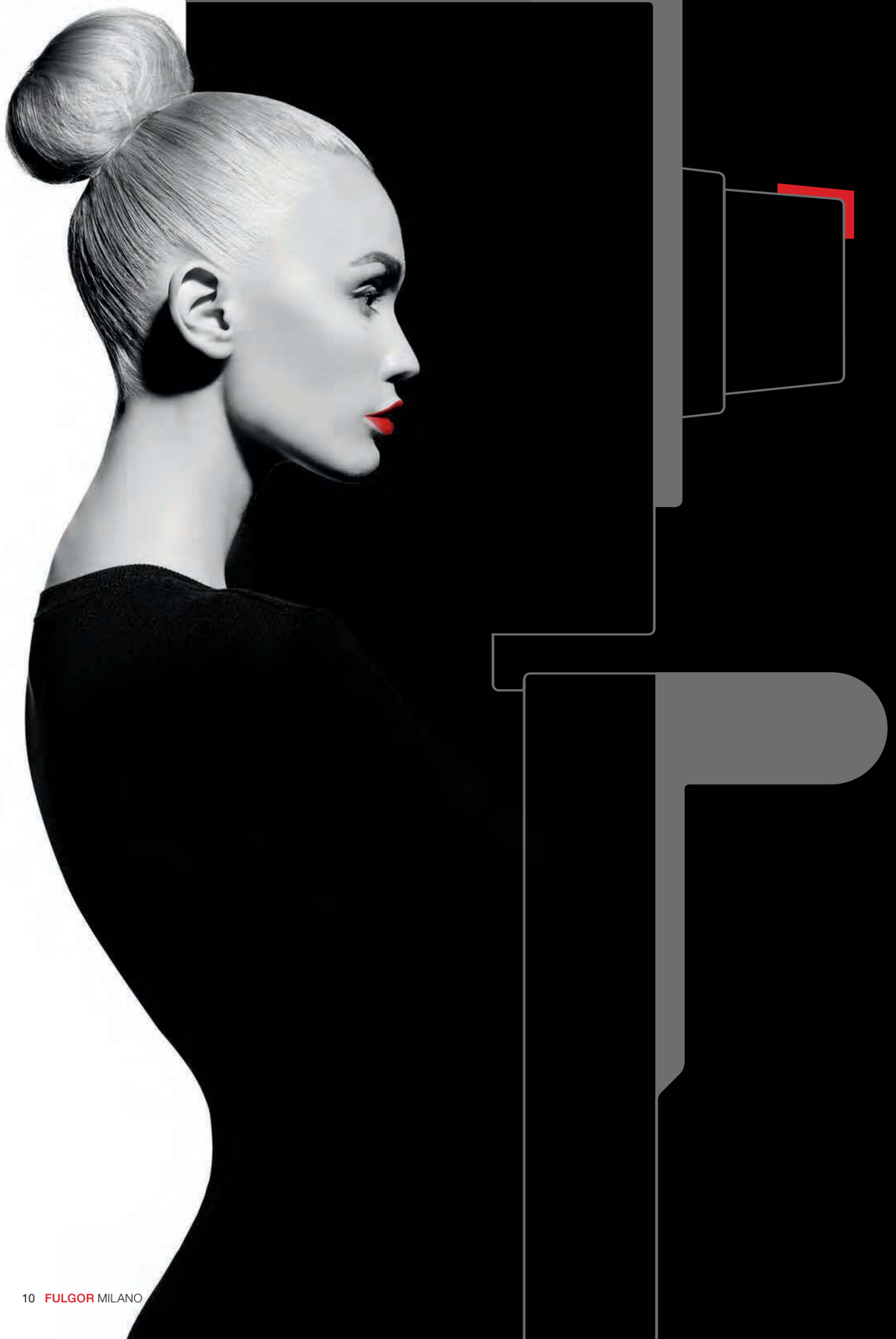
# UNIQUE

## LIKE VENEZIA

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

SCOPRI IL PROFILO ITALIANO DI SOFIA

DESIGN

POWER

GUSTO

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, Soifa 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

## CLASSIC BEAUTY

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





PROFESSIONAL

# 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 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 FINGER TIPS

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.





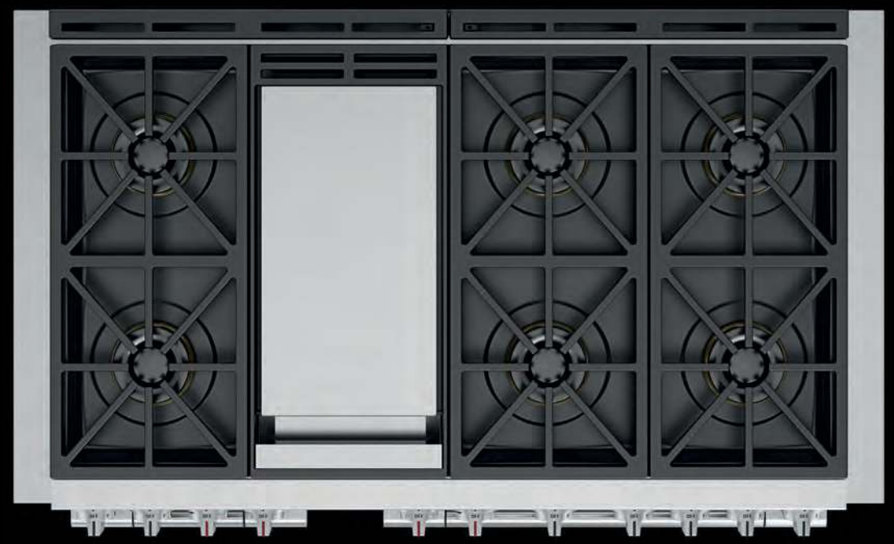
PROFESSIONAL

## 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 BTU's 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'll barely notice spillovers in this recessed burner basin and they'll clean up easily, too.



## DUAL BURNER WITH BRASS BURNER RING

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

## ROBUST CONTROL KNOBS

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

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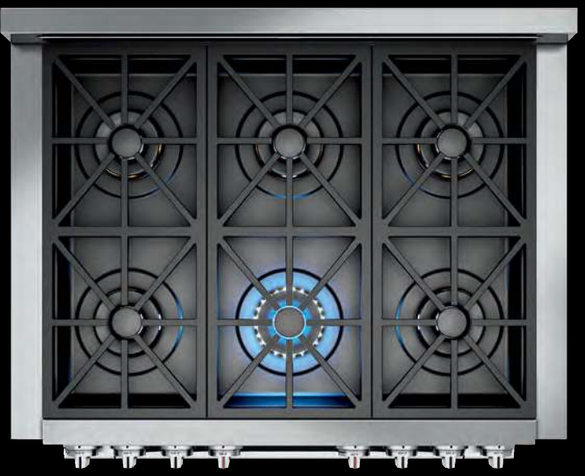
# 5 *in* 1

## CRESCENDO BURNER



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

PROFESSIONAL

# 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.

NEW

# 48" DUAL FUEL

## PROFESSIONAL RANGE

### THE ART OF COOKING EXPANDED

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

# 48" DUAL FUEL

## PROFESSIONAL RANGE CHARACTERISTICS

### 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.

### 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

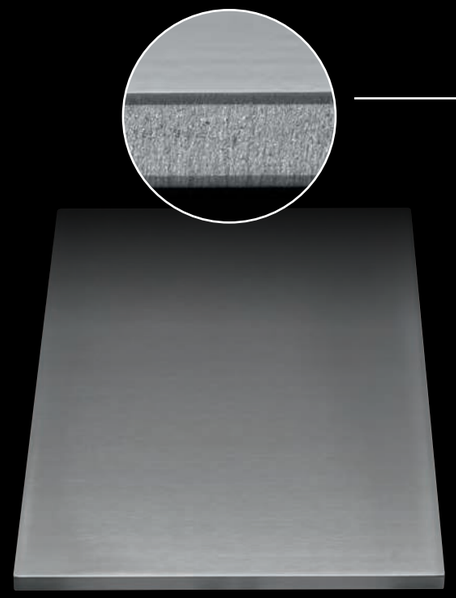
Robust stainless steel oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

# SPECIAL 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 grade stainless 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.

NEW

## SOFIA PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE

CODE ID

**F6PDF486GS1**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Trilaminate Stainless Steel Griddle

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| PDRKIT48 ... | Color kit | 90 |
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG48BCI | Island trim | 97 |
| F6BG48STD | Standard trim | 96 |
| F6BG48HBT | High back trim | 96 |
| FMTRP30 | Telescopic rack | 98 |
| FMTRP18 | Telescopic rack | 98 |

**TECHNICAL DWG** 184
**TECHNICAL DATA** 204

**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 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 door
Extra-large baking cavity and viewing area
3 Halogen lights on main oven
1 Halogen light on convenience oven
Gross capacity 4.4 cu. ft. and 2.7 cu. ft.
2 chromed racks
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

# SOFIA PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE

CODE ID

**F6PDF366S1**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Dual 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** pag

| | | |
|---|---|---|
| PDRKIT36 ... | Color kit | 91 |
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG36BCI | Island trim | 97 |
| F6BG36STD | Standard trim | 96 |
| F6BG36HBT | High back trim | 96 |
| FMGRID36 | Griddle | 97 |
| FMTRP36 | Telescopic rack | 98 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 205

## 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 chromed 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 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** pag

| | | |
|---|---|---|
| PDRKIT30 ... | Color kit | 91 |
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG30BCI | Island trim | 97 |
| F6BG30STD | Standard trim | 96 |
| F6BG30HBT | High back trim | 96 |
| FMGRID30 | Griddle | 97 |
| FMTRP30 | Telescopic rack | 98 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 205

## 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 touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed 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

# 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

NOVA BROILER SYSTEM

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| PDRKIT36 ... | Color kit | 91 |
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG36BCI | Island trim | 97 |
| F6BG36STD | Standard trim | 96 |
| F6BG36HBT | High back trim | 96 |
| FMGRID36 | Griddle | 97 |
| FMTRP36 | Telescopic rack | 98 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 206

## 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)

### NEW 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 chromed racks
1 telescopic rack
Enameled Broiler Pan

### OVEN FUNCTIONS

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



# SOFIA PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE

CODE ID

**F6PGR304S2**

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| PDRKIT30 ... | Color kit | 91 |
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG30BCI | Island trim | 97 |
| F6BG30STD | Standard trim | 96 |
| F6BG30HBT | High back trim | 96 |
| FMGRID30 | Griddle | 97 |
| FMTRP30 | Telescopic rack | 98 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 206

## 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)

### NEW 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 touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
1 telescopic rack
Enameled Broiler Pan

### OVEN FUNCTIONS

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

NEW

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# PROFESSIONAL 36" INDUCTION RANGE

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



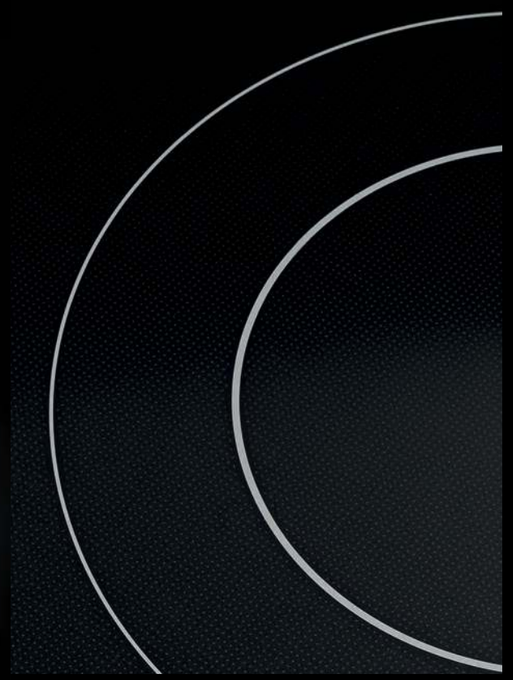


COOKING

NEW

PROFESSIONAL

# 36" INDUCTION 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.





COOKING

NEW

# 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

---

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| PDRKIT36 ... | Color kit | 91 |
| F6BG36IND | Island trim | 96 |
| F6BG36STD | Standard trim | 96 |
| F6BG36HBT | High back trim | 96 |
| F6BG36BCI | Island trim | 97 |
| INDUKIT4 | Induction plate adapters | 98 |
| FMTRP36 | Telescopic rack | 99 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 207

## 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
Knob Controlled
Digital Minute Minder
Pot Detection System
Child Lock Function

### 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 chromed 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

---

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| PDRKIT30 ... | Color kit | 91 |
| F6BG30IND | Island trim | 96 |
| F6BG30STD | Standard trim | 96 |
| F6BG30HBT | High back trim | 96 |
| F6BG30BCI | Island trim | 97 |
| INDUKIT4 | Induction plate adapters | 98 |
| FMTRP30 | Telescopic rack | 99 |

**TECHNICAL DWG** 185

**TECHNICAL DATA** 207

## 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 chromed 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" PROFESSIONAL SINGLE OVEN - STAINLESS STEEL

CODE ID

**F6PSP30S1**

- Dual 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 chromed 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

| | | pag |
|---|---|---|
| PDRKIT30 ... | Color kit | 92 |
| FMTRP30 | Telescopic rack | 98 |

**TECHNICAL DWG** 198
**TECHNICAL DATA** 218



# SOFIA PROFESSIONAL 30"

30" PROFESSIONAL DOUBLE OVEN - STAINLESS STEEL

CODE ID

**F6PDP30S1**

- Dual Convection
- Soft Closing Door
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per oven
- Cool Touch Door
- 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 for flawless visibility
Gross capacity 4.4 cu. ft. per oven
2 chromed racks
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

| | | pag |
|---|---|---|
| PODKIT30 ... | Color kit upper door | 92 |
| PDRKIT30 ... | Color kit lower door | 92 |

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

| | | |
|---|---|---|
| FMTRP30 | Telescopic rack | 98 |

**TECHNICAL DWG** 198
**TECHNICAL DATA** 218



COOKING

NEW

# PROFESSIONAL
# 30" 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.



NEW

## 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

pag

| | | |
|---|---|---|
| PWDKIT30 ... | Color kit | 93 |

**TECHNICAL DWG** 198
**TECHNICAL DATA** 219

# SOFIA PROFESSIONAL 36"

36" PROFESSIONAL GAS RANGE TOP

CODE ID

**F6GRT366S1**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner

## 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

| | | pag |
|---|---|---|
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG36BCI | Island trim | 97 |
| F6BG36STD | Standard trim | 96 |
| F6BG36HBT | High back trim | 96 |
| FMGRID36 | Griddle | 97 |

**TECHNICAL DWG** 196
**TECHNICAL DATA** 220



COOKING

# SOFIA PROFESSIONAL 30"

30" PROFESSIONAL GAS RANGE TOP

CODE ID

**F6GRT304S1**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner

## 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 pag

| | | |
|---|---|---|
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |
| F6BG30BCI | Island trim | 97 |
| F6BG30STD | Standard trim | 96 |
| F6BG30HBT | High back trim | 96 |
| FMGRID30 | Griddle | 97 |

**TECHNICAL DWG** 196

**TECHNICAL DATA** 220



# 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

## 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 pag

| | | |
|---|---|---|
| F6BG30IND | Island trim | 96 |
| F6BG30STD | Standard trim | 96 |
| F6BG30HBT | High back trim | 96 |
| F6BG30BCI | Island trim | 97 |
| INDUKIT4 | Induction plate adapters | 99 |

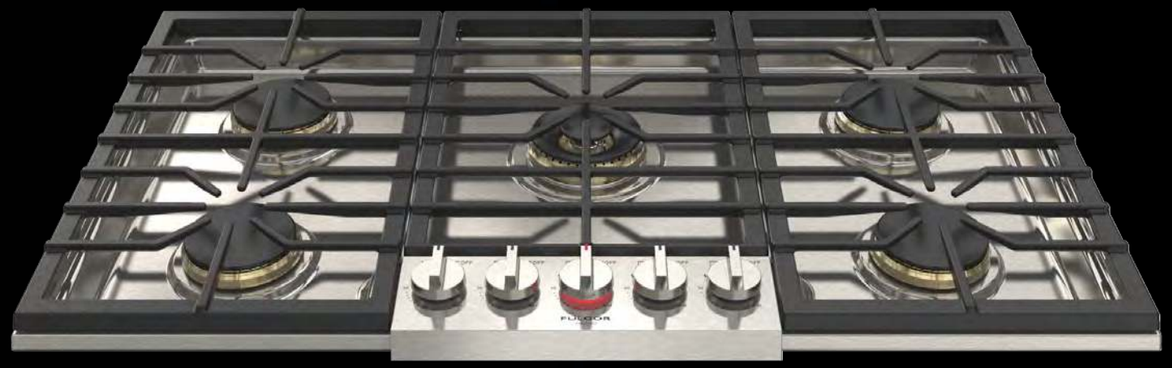
**TECHNICAL DWG** 196

**TECHNICAL DATA** 221

NEW

FULGOR
MILANO

# PROFESSIONAL
# PRO GAS COOK TOP



## STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cook-top combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTU Dual Brass Burner of this Sofia cooktop while using the additional 4 Dual Stacked 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 residual heat is present, 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.



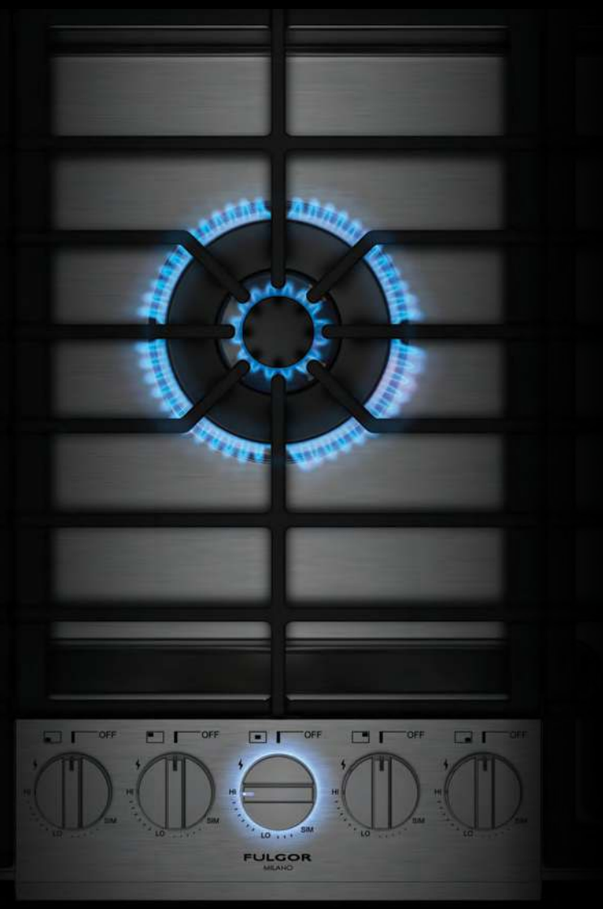


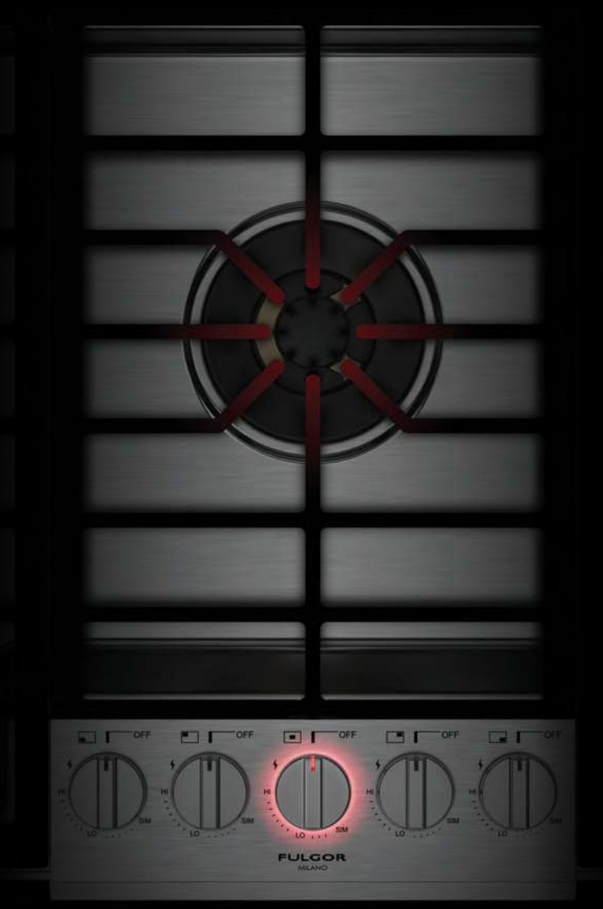
COOKING

NEW

# HALO VISION

## HEAT MADE VISIBLE






### HALO CONTROL for when the gas is on

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

### HALO SAFE residual heat indicator

A Professional cook top would not be complete without powerful burners and strong cast iron grates. These grates can continue to radiate a heat, even after the burner is off. 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.





COOKING

NEW

# SOFIA PROFESSIONAL 36"

36" PROFESSIONAL PRO GAS COOK TOP

CODE ID

**F6PGK365S1**

- Knob control with back light system
- 1 Center Dual 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 pag

| | | |
|---|---|---|
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |


**TECHNICAL DWG** 197
**TECHNICAL DATA** 222




NEW

# SOFIA PROFESSIONAL 30"

30" PROFESSIONAL PRO GAS COOK TOP

CODE ID

**F6PGK305S1**

- Knob control with back light system
- 1 Center Dual 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 pag

| | | |
|---|---|---|
| FMWOK | Wok ring | 97 |
| FMSIM | Simmer plate | 97 |

**NOTE:**

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


**TECHNICAL DWG** 197
**TECHNICAL DATA** 223

FULGOR
MILANO



## PROFESSIONAL

# ACCENTO

Inspired by traditional professional styling, our ACCENTO professional range features a classic bullnose design over elegant yet strong knob controls. The ACCENTO professional range will stand out in your kitchen with color kits that 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.

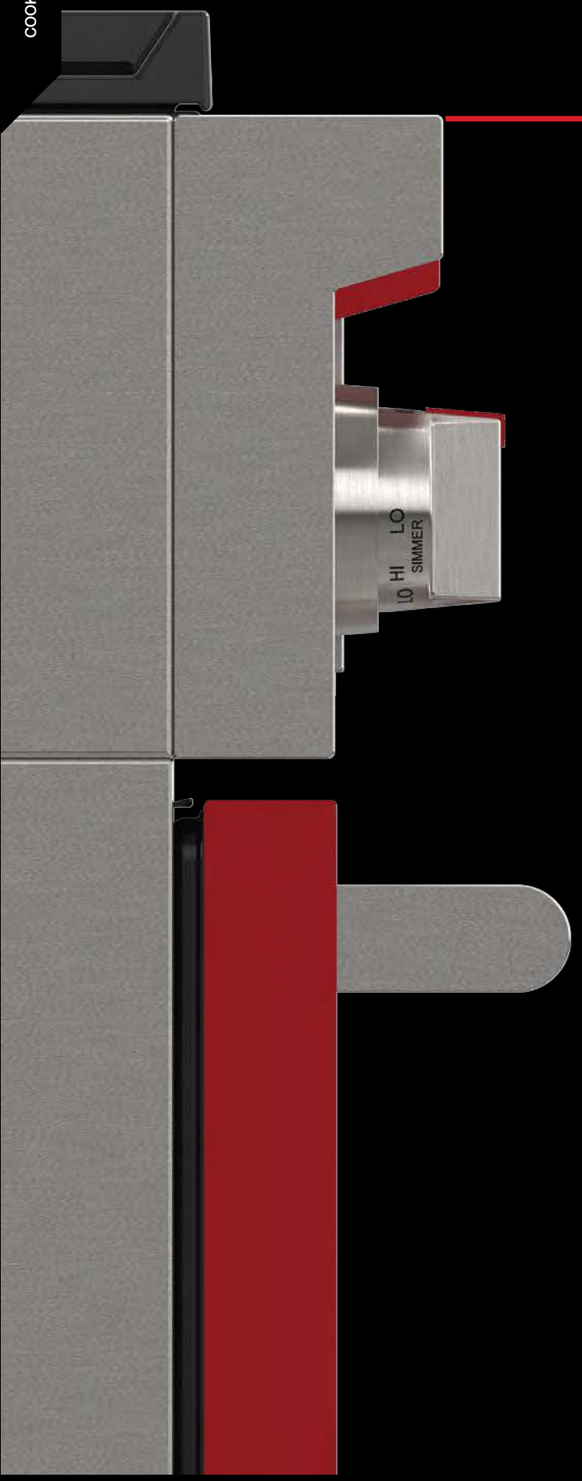
One piece matte black, porcelain burner bowl allows for seamless, easy cleaning.
The matte black is a perfect compliment to the grates and burner caps.

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

FULGOR
MILANO

PROFESSIONAL

# ACCENTO




# STYLE DETAILS

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

FULGOR
MILANO

# ACCENTO

## THE STRENGTH OF ITALIAN DESIGN

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.

COOKING

# ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE

CODE ID

**F4PDF366S1**

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| ACDKIT36 ... | Color kit | 83 |
| FMWOK | Wok ring | 87 |
| FMSIM | Simmer plate | 87 |
| F6BG30BCI | Island trim | 87 |
| F6BG30STD | Standard trim | 86 |
| F6BG30HBT | High back trim | 86 |
| FMGRID30 | Griddle | 87 |
| FMTRP30 | Telescopic rack | 88 |

**TECHNICAL DWG** 187

**TECHNICAL DATA** 212

**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 chromed racks
Enameled Broiler Pan

**OVEN FUNCTIONS**

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
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 Convection
- Self Clean Oven
- Multi-level cooking
- Cool Touch Door
- Digital Controls
- Fast Pre-Heat

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| ACDKIT30 ... | Color kit | 83 |
| FMWOK | Wok ring | 87 |
| FMSIM | Simmer plate | 87 |
| F6BG30BCI | Island trim | 87 |
| F6BG30STD | Standard trim | 86 |
| F6BG30HBT | High back trim | 86 |
| FMGRID30 | Griddle | 87 |
| FMTRP30 | Telescopic rack | 88 |

**TECHNICAL DWG** 187

**TECHNICAL DATA** 212

**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 chromed racks
Enameled Broiler Pan

**OVEN FUNCTIONS**

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

# ACCENTO PROFESSIONAL 36"

36” ALL GAS PROFESSIONAL RANGE

CODE ID

**F4PGR366S1**

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| ACDKIT36 ... | Color kit | 83 |
| FMWOK | Wok ring | 87 |
| FMSIM | Simmer plate | 87 |
| F6BG30BCI | Island trim | 87 |
| F6BG30STD | Standard trim | 86 |
| F6BG30HBT | High back trim | 86 |
| FMGRID30 | Griddle | 87 |
| FMTRP30 | Telescopic rack | 88 |

**TECHNICAL DWG** 187

**TECHNICAL DATA** 212

**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 touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
Enameled Grill set

**OVEN FUNCTIONS**

Bake
Broil
Convection
Pizza cooking
Dehydrate
Timer



# ACCENTO PROFESSIONAL 30"

30” ALL GAS PROFESSIONAL RANGE

CODE ID

**F4PGR304S1**

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

**OPTIONAL ACCESSORIES** pag

| | | |
|---|---|---|
| ACDKIT30 ... | Color kit | 83 |
| FMWOK | Wok ring | 87 |
| FMSIM | Simmer plate | 87 |
| F6BG30BCI | Island trim | 87 |
| F6BG30STD | Standard trim | 86 |
| F6BG30HBT | High back trim | 86 |
| FMGRID30 | Griddle | 87 |
| FMTRP30 | Telescopic rack | 88 |

**TECHNICAL DWG** 187

**TECHNICAL DATA** 212

**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 touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 Cromed racks
Enameled Grill set

**OVEN FUNCTIONS**

Bake
Broil
Convection
Pizza cooking
Dehydrate
Timer

NEW

FULGOR
MILANO

# PROFESSIONAL HOODS 600 SERIES

Complete your powerful Sofia cooking suite with a matching wall mounted vent hood designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. Motors in sturdy housings combine 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 your Sofia cooking surface. Like jewelry for your home, hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!

HOODS

HOODS

## 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.

NEW

# SOFIA PROFESSIONAL SERIES 600 48"

48" PROFESSIONAL HOOD

CODE ID

**F6PH48DS1**

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

## SPECIFICATIONS

### HOOD

Scotch brite stainless steel (AISI 430)
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 pag

| | | |
|---|---|---|
| F6CK48-12 | Chimney cover | 100 |
| FMFIL | Charcoal filter | 100 |

**TECHNICAL DWG** 189
**TECHNICAL DATA** 218

# SOFIA PROFESSIONAL 600 SERIES 36"

36" PROFESSIONAL HOOD

CODE ID

**F6PH36S1** 1 FAN - SLIDER

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

CODE ID

**F6PH36DS1** 2 FAN - KNOBS

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

## SPECIFICATIONS

**HOOD F6PH36DS1**

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
4 + 4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Dual fan motors
CFM max 1000
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 (AISI 430)
Slider controls
LED lighting: Led 2x1.2 W - 3200 K
One fan motor
CFM max 600
72 dB sound rating
Baffle filter

Minimum distance:

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| F6CK36-12 | Chimney cover | 100 |
| FMFIL | Charcoal filter | 100 |

**TECHNICAL DWG** 190
**TECHNICAL DATA** 218



# SOFIA PROFESSIONAL 600 SERIES 30"

30" PROFESSIONAL HOOD

CODE ID

**F6PH30S1** 1 FAN - SLIDER

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

CODE ID

**F6PH30S2** 1 FAN - KNOBS

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

## SPECIFICATIONS

**HOOD F6PH30S2**

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

Minimum distance:

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| F6CK30-12 | Chimney cover | 100 |
| FMFIL | Charcoal filter | 100 |

**TECHNICAL DWG** 190
**TECHNICAL DATA** 218

NEW

# SOFIA PROFESSIONAL 600 SERIES 48"

48" PROFESSIONAL INSERT HOOD

CODE ID

**F6BP46DS1**

- Filtering
- CFM max 1000
- 6 LED lamps
- Noise Level 75 (dB)
- Ceiling installation

## SPECIFICATIONS

### INSERT HOOD

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
LED lighting: Led 6x1,2 W - 3200 K
4 + 4 Speed - Mechanical Control
Baffle filter
Dual fan motors - CFM max 1000
75 dB sound rating

Minimum distance:

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

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMFIL | Charcoal filter | 100 |


**TECHNICAL DWG** 191
**TECHNICAL DATA** 219




NEW

# SOFIA PROFESSIONAL 600 SERIES 36"

36" PROFESSIONAL INSERT HOOD

CODE ID

**F6BP34DS1**

- Filtering
- CFM max 1000
- 4 LED lamps
- Noise Level 75 (dB)
- Ceiling installation

## SPECIFICATIONS

### INSERT HOOD

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
LED lighting: Led 4x1,2 W - 3200 K
4 + 4 Speed - Mechanical Control
Baffle filter
Dual fan motors - CFM max 1000
75 dB sound rating

Minimum distance:

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

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMFIL | Charcoal filter | 100 |


**TECHNICAL DWG** 191
**TECHNICAL DATA** 219

NEW

FULGOR
MILANO

# PROFESSIONAL FRIDGE & WINE

## COLD TEMP. TOTAL CONTROL.

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

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

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





FRIDGE

NEW

PROFESSIONAL

# FRIDGE&WINE

## FLEXZONE

Fridge, 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.

NEW

# SOFIA PROFESSIONAL WINE CELLAR 24"

24" PROFESSIONAL WINE CELLAR

CODE ID

**F7PBW24S1-R** (RIGHT DOOR)

CODE ID

**F7PBW24S1-L** (LEFT DOOR)

- RIGHT DOOR
- LEFT DOOR

- Deep-freezing
- Hot air ventilation
- Rapid Deep Freezing
- LED lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Triple Panel Door
- 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 pag

REFSBSPRO60 101
Coupling kit with a 36" fridge

**TECHNICAL DWG** 192
**TECHNICAL DATA** 221



NEW

# SOFIA PROFESSIONAL FRIDGE 36"

36" PROFESSIONAL FRIDGE

CODE ID

**F7PBM36S1-R** (RIGHT DOOR)

CODE ID

**F7PBM36S1-L** (LEFT DOOR)

- RIGHT DOOR
- LEFT DOOR

- 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**

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

## OPTIONAL ACCESSORIES pag

REFSBSPRO60 101
Coupling kit with a 24" wine cellar

REFSBSPRO72
Two 36" Fridges coupling kit 101

**TECHNICAL DWG** 192
**TECHNICAL DATA** 220

NEW

# BUILT-IN WINE CELLAR 24"

24" PROFESSIONAL BUILT-IN WINE CELLAR

CODE ID

**F7IBW24O1-R** ( RIGHT DOOR )

CODE ID

**F7IBW24O1-L** ( LEFT DOOR )

- RIGHT DOOR
- LEFT DOOR

- Deep-freezing
- Hot air ventilation
- Rapid Deep Freezing
- LED lighting
- Noise Level 41 (dB)
- Integrated Installation
- Holiday Mode
- Triple Panel Door
- 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
Overlay Panel

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| REFHANDPRO24 | Sofia Wine Cellar Pro Handle Kit | 101 |
| REFSBSINT60 | Coupling kit | 101 |

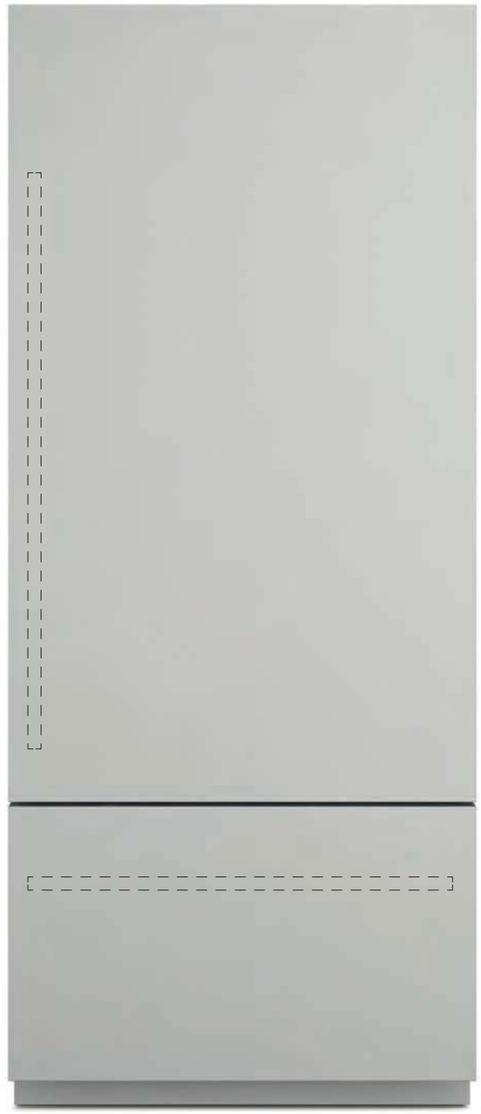
**TECHNICAL DWG** 193
**TECHNICAL DATA** 231



NEW

# BUILT-IN FRIDGE 36"

36" PROFESSIONAL BUILT-IN FRIDGE



CODE ID

**F7IBM36O1-R** ( RIGHT DOOR )

CODE ID

**F7IBM36O1-L** ( LEFT DOOR )

- RIGHT DOOR
- LEFT DOOR

- 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

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| REFHANDPRO36 | Sofia Fridge Pro Handle Kit | 101 |
| REFSBSINT60 | Coupling kit | 101 |

**TECHNICAL DWG** 193
**TECHNICAL DATA** 230

# SOFIA PROFESSIONAL DISHWASHER 24"

24" INTEGRATED DISHWASHER WITH STAINLESS STEEL PROFESSIONAL EXTERIOR

CODE ID

**F6PDW24SS1**

- Noise Level 49 (dB)
- Steel Tub
- Fast Wash Cycle
- China and Crystal Cycle
- 1/2 Load Cycle
- Delayed Start (0-24h)

**SPECIFICATIONS**

**DISHWASHER**

Quiet plus – 49 dB
Stainless steel interior tub
10 wash cycles
Fast wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)
Professional Handle

pag

**TECHNICAL DWG** 202
**TECHNICAL DATA** 222



CLEAN

FULGOR
MILANO

# PROFESSIONAL ACCESSORIES OPTIONAL

+
...





ACCESSORIES

# COLOR KIT

NEW

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 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
MATTE WHITE - RAL 9016

## BLACK VELVET

MATTE BLACK - RAL 9004

## RIALTO GREY

MATTE GREY - RAL 9007 "SLATE"

## GONDOLA BLACK

GLOSSY BLACK - RAL 9004

## VENETIAN RED

GLOSSY RED - RAL 3003

ACCESSORIES

NEW

## 48" PROFESSIONAL RANGE DOOR - COLOR KIT

OPTIONAL ACCESSORIES

**STANDARD VERSION** STAINLESS STEEL

**BLACK VELVET** MATTE BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48MB**

**GONDOLA BLACK** GLOSSY BLACK - RAL 9004

48" PRO RANGE DOOR CODE **PDRKIT48BK**

**VENETIAN RED** GLOSSY RED - RAL 3003

48" PRO RANGE DOOR CODE **PDRKIT48RD**

**PALLADIO WHITE** GLOSSY WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48WH**

MATTE WHITE - RAL 9016

48" PRO RANGE DOOR CODE **PDRKIT48MW**

**RIALTO GREY** MATTE GREY - RAL 9007 "SLATE"

48" PRO RANGE DOOR CODE **PDRKIT48MG**

## 36"- 30" PROFESSIONAL RANGE DOOR - COLOR KIT

OPTIONAL ACCESSORIES

**STANDARD VERSION** STAINLESS STEEL

**BLACK VELVET** MATTE BLACK - RAL 9004

36" PRO RANGE DOOR CODE **PDRKIT36MB**

30" PRO RANGE DOOR CODE **PDRKIT30MB**

**GONDOLA BLACK** GLOSSY BLACK - RAL 9004

36" PRO RANGE DOOR CODE **PDRKIT36BK**

30" PRO RANGE DOOR CODE **PDRKIT30BK**

**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**

MATTE WHITE - RAL 9016

36" PRO RANGE DOOR CODE **PDRKIT36MW**

30" PRO RANGE DOOR CODE **PDRKIT30MW**

**RIALTO GREY** MATTE GREY - RAL 9007 "SLATE"

36" PRO RANGE DOOR CODE **PDRKIT36MG**

30" PRO RANGE DOOR CODE **PDRKIT30MG**

NEW

# 30" PRO DOUBLE OVEN DOOR - COLOR KIT



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

## STANDARD VERSION

STAINLESS STEEL

## BLACK VELVET

MATTE BLACK - RAL 9004

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

## GONDOLA BLACK

GLOSSY BLACK - RAL 9004

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

## 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**

MATTE WHITE - RAL 9016

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

## RIALTO GREY

MATTE GREY - RAL 9007 "SLATE"

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



# 30" WARMING DRAWERS - COLOR KIT

## STANDARD VERSION

STAINLESS STEEL

## BLACK VELVET

MATTE BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30MB**

## GONDOLA BLACK

GLOSSY BLACK - RAL 9004

30" Warming Drawers CODE **PWDKIT30BK**

## VENETIAN RED

GLOSSY RED - RAL 3003

30" Warming Drawers CODE **PWDKIT30RD**

## PALLADIO WHITE

GLOSSY WHITE - RAL 9016

30" Warming Drawers CODE **PWDKIT30WH**

MATTE WHITE - RAL 9016

30" Warming Drawers CODE **PDRKIT30MW**

## RIALTO GREY

MATTE GREY - RAL 9007 "SLATE"

30" Warming Drawers CODE **PWDKIT30MG**

FULGOR
MILANO

PROFESSIONAL

# ACCENTO

## THE STRENGTH 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 RANGE DOOR - COLOR KIT

**STANDARD VERSION** STAINLESS STEEL

**BLACK VELVET** MATTE BLACK - RAL 9004

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

**PALLADIO WHITE** MATTE WHITE - RAL 9016

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

**VENETIAN RED** GLOSSY RED - RAL 3003

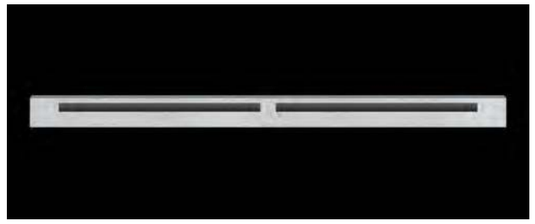
36" ACCENTO RANGE DOOR CODE **ACDKIT36RD**
30" ACCENTO RANGE DOOR CODE **ACDKIT30RD**



ACCESSORIES

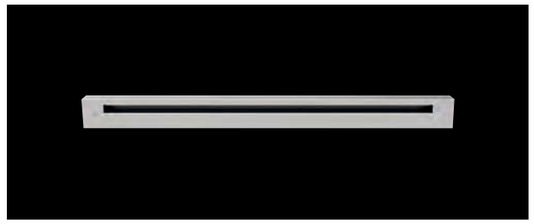
# PROFESSIONAL BACK GUARD TRIM





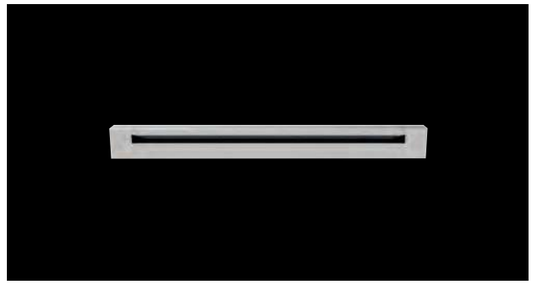
48" Back Guard - 3" Standard Trim CODE **F6BG48STD**

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



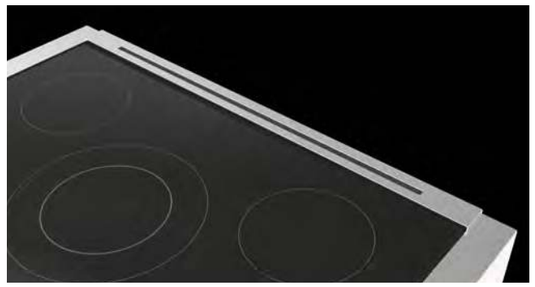
36" Back Guard - 3" Standard Trim CODE **F6BG36STD**

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



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

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



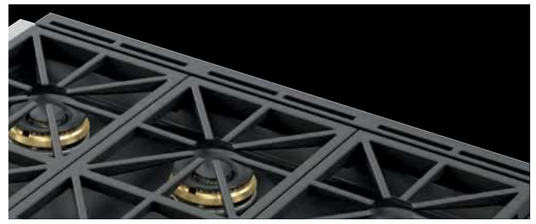
36" Back Guard – Induction Island Trim CODE **F6BG36IND**

30" Back Guard – Induction Island Trim CODE **F6BG30IND**

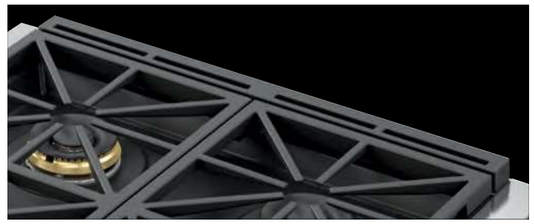


# PROFESSIONAL GAS

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



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



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

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

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

WOK RING CODE **FMWOK**

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

SIMMER PLATE CODE **FMSIM**

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

# PROFESSIONAL OVEN

36" Telescopic rack CODE **FMTRP36**
Telescopic rack for 36" Professional range

30" Telescopic rack CODE **FMTRP30**
Telescopic rack for 30" Professional range and built-in oven

18" Telescopic rack CODE **FMTRP18**
Telescopic rack for 18” Oven on 48” Professional range



# PROFESSIONAL INDUCTION

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

NEW

# 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**



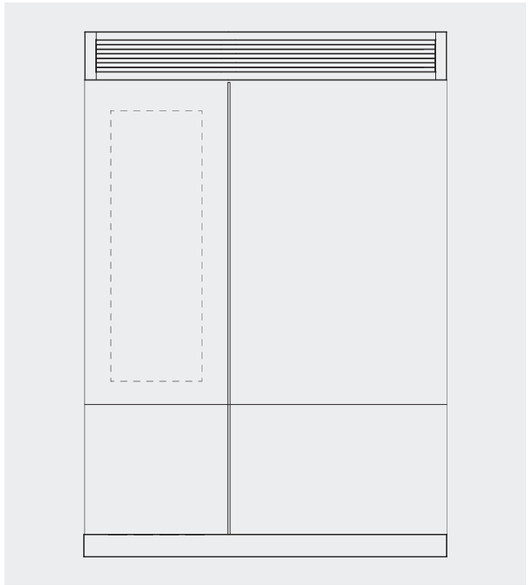
NEW

# PROFESSIONAL CONSERVATION / WINE COOLER

OPTIONAL ACCESSORIES

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

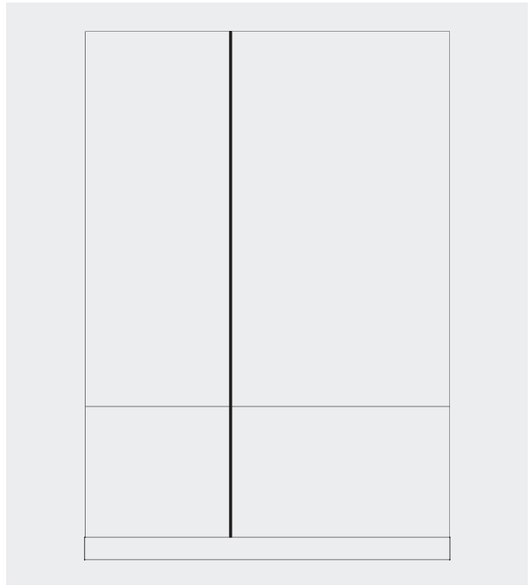
Sofia Fridge Pro Handle Kit CODE **REFHANDPRO36**



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

CODE **REFSBSPRO60**

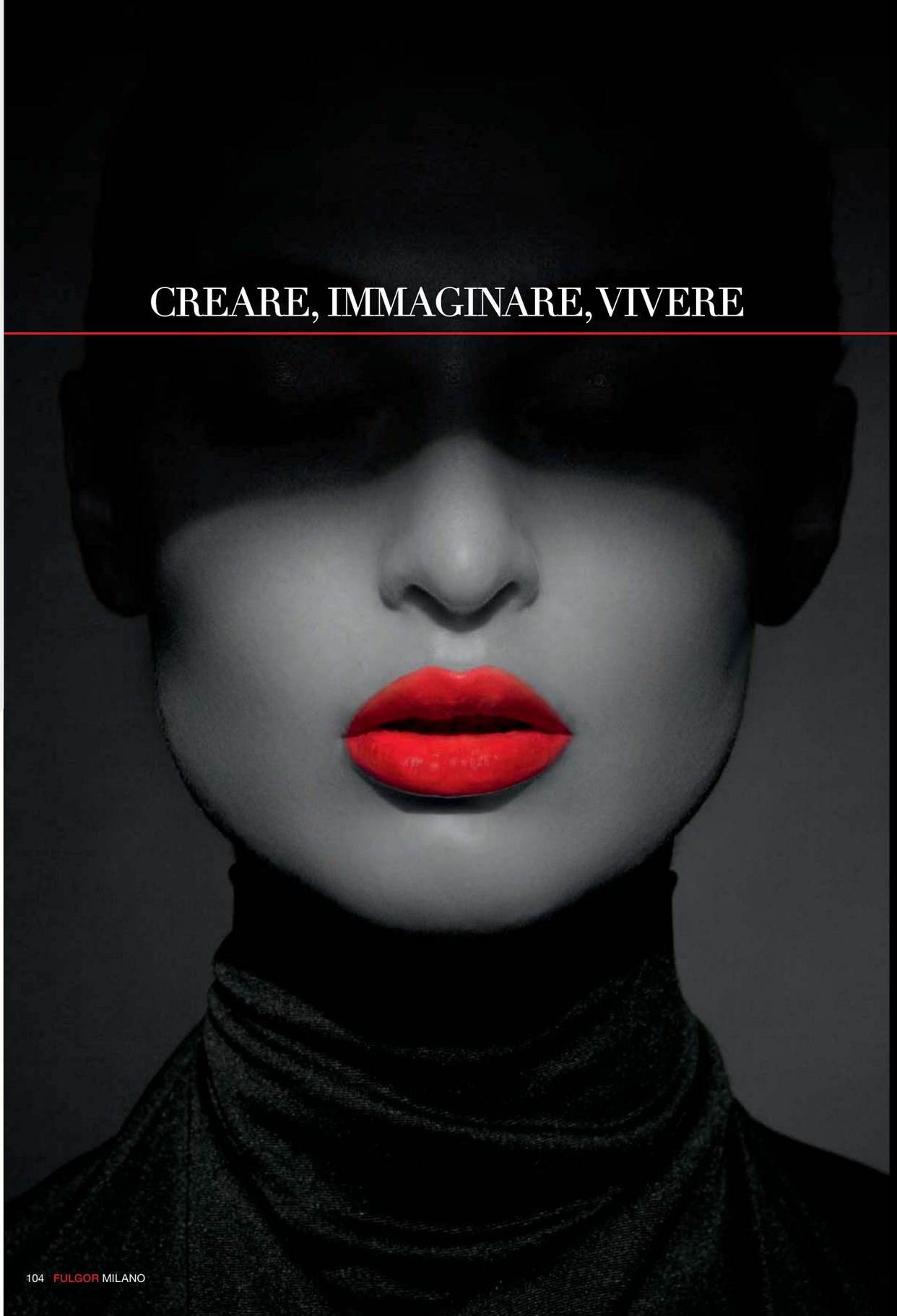
Two 36" Pro Fridges Installation Kit; Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel. CODE **REFSBSPRO72**



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

CODE **REFSBSINT60**

# DISTINTO LINE



CREARE, IMMAGINARE, VIVERE

FULGOR
MILANO

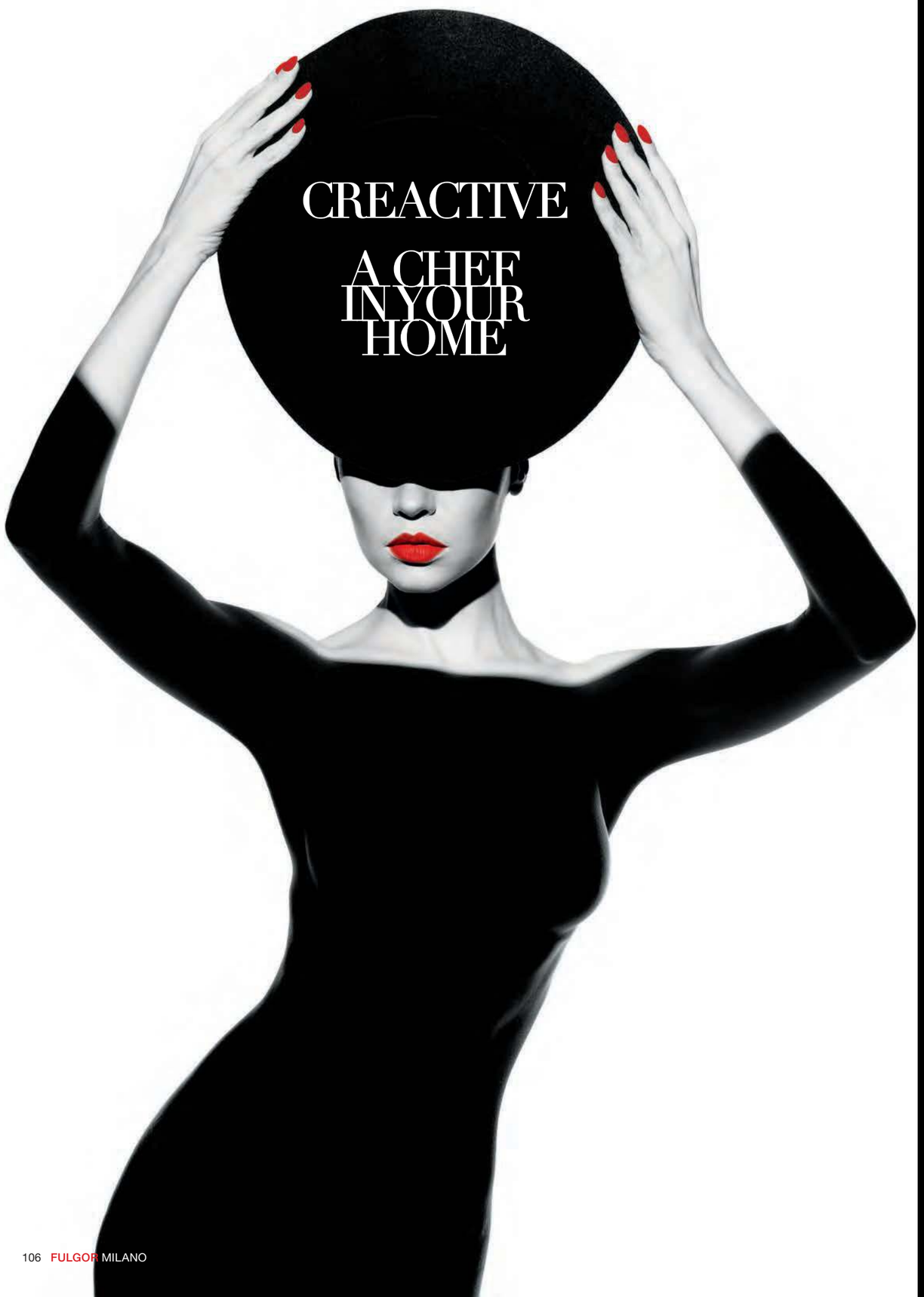
# DISTINTO
## LINE

This powerful line of products that has, in essence, modularity and the linear stroke of its distinctive features. Like a chef who moves with ease and grace in the kitchen, intuitive displays allow simple recall of recipes and specialties.
The functionality of these new ovens equally matches our modern lifestyle, effortlessly allowing us to make the most of our culinary creations. This new standard is the symbol of modernity, created in Italy.





DISTINTO




FULGOR
MILANO

# MULTIFUNCTION OVENS

Our Creactive 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.

## 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.

FULGOR
MILANO

# DISTINTO OVENS CREACTIVE



## OUR CREACTIVE CONTROL SYSTEM COMBINES MODERN TECHNOLOGY WITH SIMPLICITY

The CREACTIVE operating system combines technology with ease of use. The touch screen simplifies the programming process of the ovens and enhances performance by reducing energy consumption and increasing cooking functions.

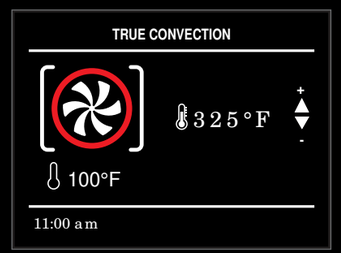
FULGOR
MILANO

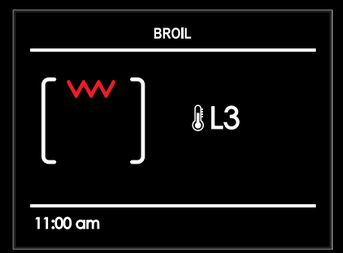
# CREACTIVE

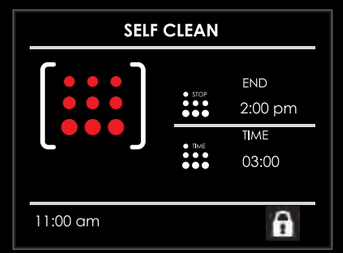
## CONTROL SYSTEM

## 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 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 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.

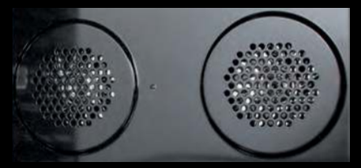




COOKING

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

700 series ovens have 3 lights 20-watt halogen bulbs 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.

### PYROLYTIC SELF-CLEAN

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

### SAFETY FEATURE: COOL TOUCH DOOR

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

### TELESCOPIC RACK

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





COOKING

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 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 chromed 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 pag

| | | | |
|---|---|---|---|
| FMTR630 | 30" | Telesc. Rack | 179 |

**TECHNICAL DWG** 194
**TECHNICAL DATA** 224



# OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - STAINLESS STEEL

CODE ID

**F7DP30S1**

- CREACTIVE COOKING SYSTEM
- PIZZA COOKING MODE 590 °F
- Dual 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 chromed racks
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 pag

| | | | |
|---|---|---|---|
| FMTR630 | 30" | Telesc. Rack | 179 |

**TECHNICAL DWG** 194
**TECHNICAL DATA** 225

# OVEN 700 SERIES 30"

30" TOUCH CONTROL SINGLE OVEN - BLACK GLASS

CODE ID

**F7SP30B1**

- CREACTIVE COOKING SYSTEM
- PIZZA COOKING MODE 590 °F
- Dual 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 chromed 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 pag

| | | | |
|---|---|---|---|
| FMTR630 | 30" | Telesc. Rack | 179 |

**TECHNICAL DWG** 194
**TECHNICAL DATA** 224



# OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - BLACK GLASS

CODE ID

**F7DP30B1**

- CREACTIVE COOKING SYSTEM
- PIZZA COOKING MODE 590 °F
- Dual 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 chromed racks
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 pag

| | | | |
|---|---|---|---|
| FMTR630 | 30" | Telesc. Rack | 179 |

**TECHNICAL DWG** 194
**TECHNICAL DATA** 225

# OVEN 700 SERIES 30"

30" TOUCH CONTROL SINGLE OVEN - WHITE GLASS

CODE ID

**F7SP30W1**

- CREACTIVE COOKING SYSTEM
- PIZZA COOKING MODE 590 °F
- Dual 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 chromed 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 pag

FMTR630 30" Telesc. Rack 179

**TECHNICAL DWG** 194
**TECHNICAL DATA** 224



# OVEN 700 SERIES 30"

30" TOUCH CONTROL DOUBLE OVEN - WHITE GLASS

CODE ID

**F7DP30W1**

- CREACTIVE COOKING SYSTEM
- PIZZA COOKING MODE 590 °F
- Dual 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 chromed racks
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 pag

FMTR630 30" Telesc. Rack 179

**TECHNICAL DWG** 194
**TECHNICAL DATA** 225

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.





COOKING

# OVEN 400 SERIES 30"

OVEN 400 SERIES 30"

CODE ID

**F4SP30S1**

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

## 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 chromed racks
Enameled Broiler Pan

### OVEN FUNCTIONS

Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Thaw (Defrost)
Self-Clean

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMTR630 | 30" Telesc. Rack | 179 |

**TECHNICAL DWG** 194
**TECHNICAL DATA** 226

NEW

## DRAWER 700 SERIES 30"

30" WARMING DRAWER STAINLESS STEEL DOOR

CODE ID

**F7DWD30S1**

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

### SPECIFICATIONS

**WARMING DRAWER**

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

**DRAWER 30" FUNCTIONS**

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

pag

**TECHNICAL DWG** 194
**TECHNICAL DATA** 227



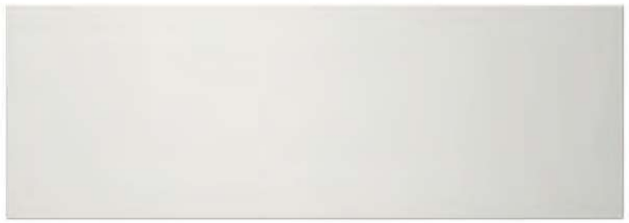
NEW

## DRAWER 700 SERIES 30"

30" WARMING DRAWER OVERLAY PANEL

CODE ID

**F7IWD30O1**



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

### SPECIFICATIONS

**WARMING DRAWER**

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

**DRAWER 30" FUNCTIONS**

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

pag

**TECHNICAL DWG** 195
**TECHNICAL DATA** 227

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.

COOKING

# OVEN 100 SERIES 30"

30" MULTIFUNCTION SELF-CLEAN OVEN

CODE ID

**F1SP30S1**

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

## 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 chromed racks
Enameled Broiler Pan (basin + anti splash)

### OVEN FUNCTIONS

Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Thaw (Defrost)
Self-Clean

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMTR 130 | Telescopic rack | 179 |

**TECHNICAL DWG** 195
**TECHNICAL DATA** 228



# OVEN 100 SERIES 24"

24" MULTIFUNCTION SELF-CLEAN OVEN

CODE ID

**F1SP24S2**

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

## SPECIFICATIONS

### OVEN

Knob and electronic controls
True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
1 Halogen light
Gross capacity 2.6 cu. ft.
2 chromed racks
Enameled Broiler Pan (basin + anti splash)

### OVEN FUNCTIONS

Convection Bake
Convection Broil
Convection Roast
Bake
Broil
Thaw (Defrost)
Self-Clean

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMTELG | Telescopic guides | 179 |

**TECHNICAL DWG** 195
**TECHNICAL DATA** 228

# OVEN 100 SERIES 30"

30" MULTIFUNCTION EASY-CLEAN OVEN

CODE ID

**F1SM30S1**

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

## SPECIFICATIONS

### OVEN

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

### OVEN FUNCTIONS

Convection Broil
Convection Roast
Bake
Broil
Pizza (Lower Conv. Bake)
Lower Bake
Thaw (Defrost)

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMTR 130 | Telescopic rack | 189 |

**TECHNICAL DWG** 195
**TECHNICAL DATA** 229



# OVEN 100 SERIES 24"

24" MULTIFUNCTION EASY-CLEAN OVEN

CODE ID

**F1SM24S2**

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

## SPECIFICATIONS

### OVEN

Knob and electronic controls
True Convection
Black Porcelain enamel interior
1 Halogen light
Gross capacity 2.6 cu. ft.
2 chromed racks
Enameled Broiler Pan (basin + anti splash)

### OVEN FUNCTIONS

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

## OPTIONAL ACCESSORIES pag

| | | |
|---|---|---|
| FMTELG | Telescopic guides | 179 |

**TECHNICAL DWG** 195
**TECHNICAL DATA** 229

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!



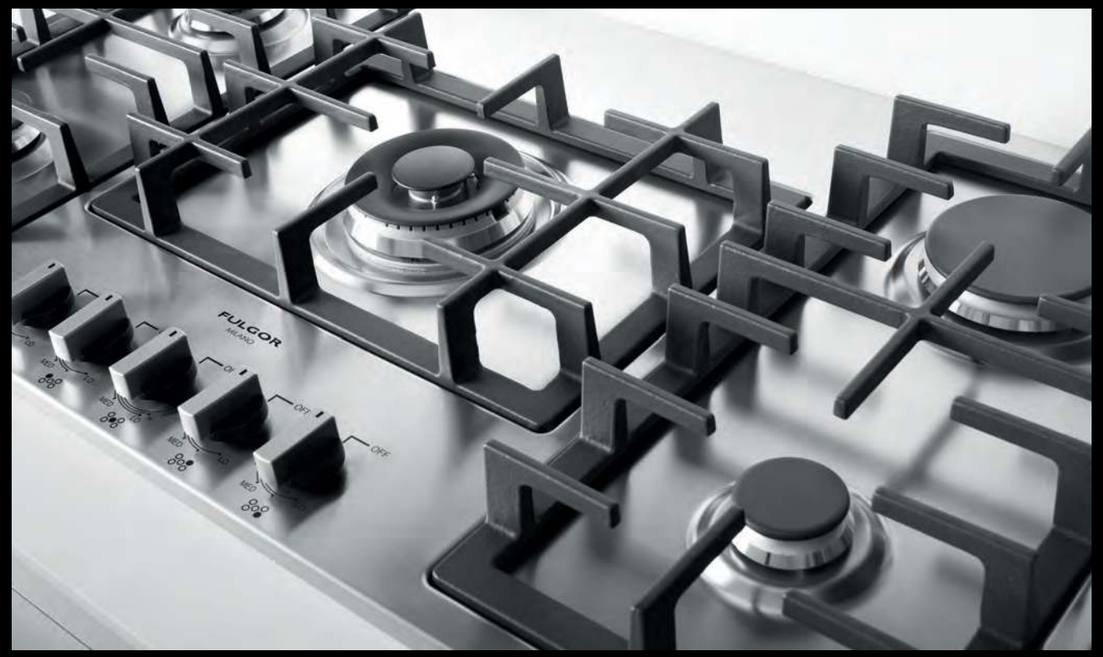


COOKING

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.





COOKING

# 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 pag

| | | |
|---|---|---|
| FMWOK | Wok ring | 178 |
| FMSIM | Simmer plate | 178 |
| FMSPR | Small Pot Adapter | 178 |

**TECHNICAL DWG** 196
**TECHNICAL DATA** 230



# 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 pag

| | | |
|---|---|---|
| FMWOK | Wok ring | 178 |
| FMSIM | Simmer plate | 178 |
| FMSPR | Small Pot Adapter | 178 |

**TECHNICAL DWG** 196
**TECHNICAL DATA** 230

# COOKTOP 400 SERIES 30"

30" GAS COOKTOP

CODE ID

**F4GK30S1**

- 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


| | | pag |
|---|---|---|
| FMWOK | Wok Ring | 178 |
| FMSIM | Simmer Plate | 178 |
| FMSPR | Small Pot Adapter | 178 |



**TECHNICAL DWG** 197
**TECHNICAL DATA** 231




# COOKTOP 400 SERIES 24"

24" GAS COOKTOP

CODE ID

**F4GK24S1**

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

## 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


| | | pag |
|---|---|---|
| FMWOK | Wok Ring | 178 |
| FMSIM | Simmer Plate | 178 |
| FMSPR | Small Pot Adapter | 178 |



**TECHNICAL DWG** 197
**TECHNICAL DATA** 231

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 Ossobuco, or bringing a 15 quart stock pot to boil in minutes, the possibilities are endless with our induction technology.



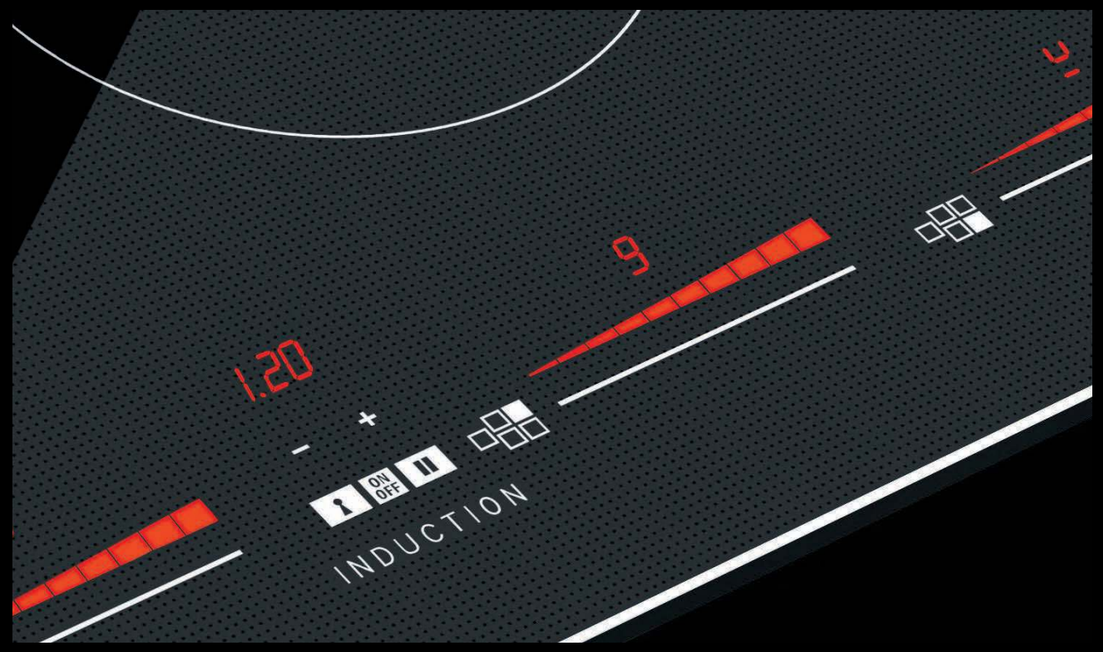


COOKING

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

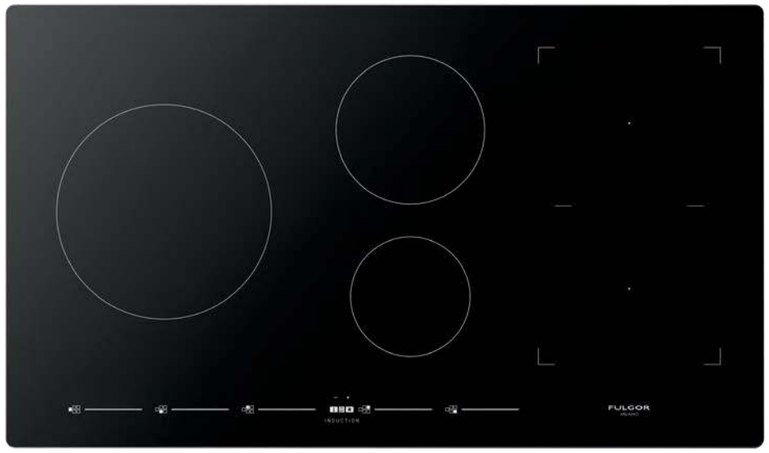
Low enough to temper chocolate or hold delicate sauces without using a double boiler.

# 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 pag

INDUKIT4 Pot Induction Adapter 180

**TECHNICAL DWG** 198
**TECHNICAL DATA** 232

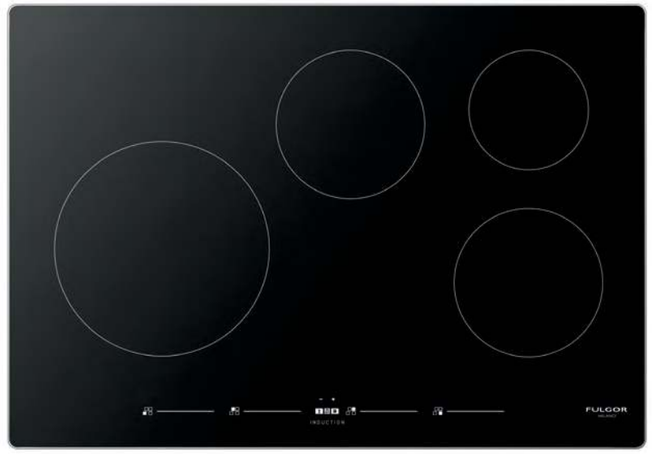


# INDUCTION COOKTOPS 700 SERIES 30"

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

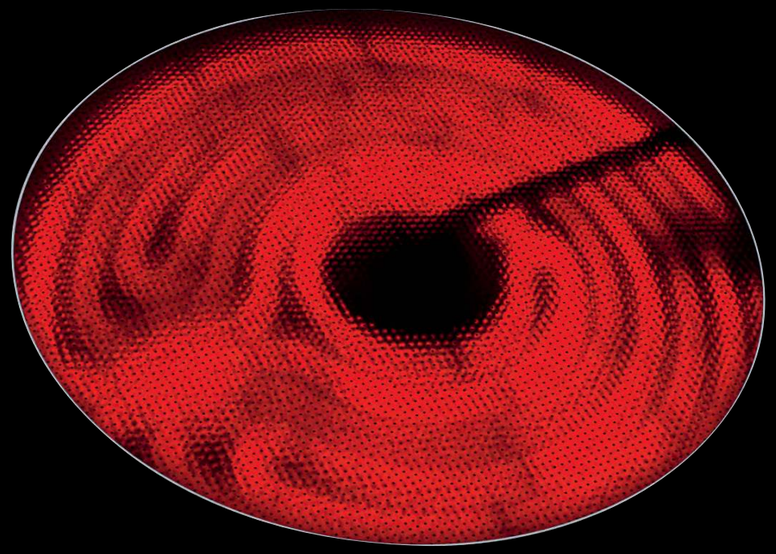
### INDUCTION COOKTOP

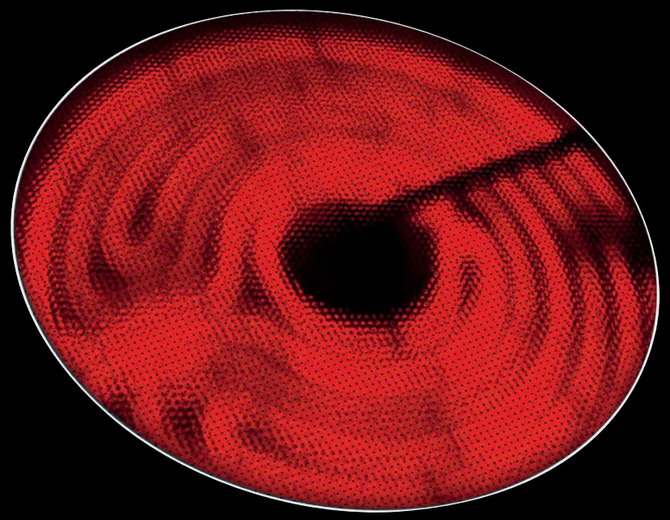
4 Induction cooking zones
11" cooking zone
Elegant Ceramic glass surface
Premium induction technology
for unsurpassed performance
Melt and Simmering Functions
Residual heat and Power on Indicators
Digital Minute Minder
Pot Detection System
Child Lock Function
Independent timer for each zone.
Pause Function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

## OPTIONAL ACCESSORIES pag

INDUKIT4 Pot Induction Adapter 180

**TECHNICAL DWG** 198
**TECHNICAL DATA** 233





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.





COOKING

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!





COOKING

# 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

### 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


pag

**TECHNICAL DWG** 199
**TECHNICAL DATA** 234




# 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

### 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


pag

**TECHNICAL DWG** 199
**TECHNICAL DATA** 235

# 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 Creactive

**SPECIFICATIONS**

**RADIANT COOKTOP**

Power on Indication
Hot surface Indication

pag

**TECHNICAL DWG** 199
**TECHNICAL DATA** 236

FULGOR
MILANO

# DISTINTO
# HOODS
# 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.





HOODS

DISTINTO

# HOODS 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.





HOODS

# 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** pag

| | | |
|---|---|---|
| FMFIL | Charcoal Filters | 180 |


**TECHNICAL DWG** 200
**TECHNICAL DATA** 237




# 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** pag

| | | |
|---|---|---|
| FMFIL | Charcoal Filters | 180 |


**TECHNICAL DWG** 200
**TECHNICAL DATA** 237

# 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** pag

| | | |
|---|---|---|
| FMFIL | Charcoal filters | 180 |


**TECHNICAL DWG** 200
**TECHNICAL DATA** 237




# 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** pag

| | | |
|---|---|---|
| FMFIL | Charcoal filters | 180 |


**TECHNICAL DWG** 200
**TECHNICAL DATA** 237

FULGOR
MILANO

# DISTINTO
# FRIDGE &WINE

## COLD TEMP. UNDER CONTROL.

The fridge 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.

DISTINTO

# FRIDGE & WINE

## DUOPRO

Dual variable speed compressors and two dedicated evaporators ensure smooth, quite, 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.

NEW

## BUILT-IN WINE CELLAR 24"

24" PROFESSIONAL BUILT-IN WINE CELLAR

CODE ID

**F7IBW24O1-R** ( RIGHT DOOR )

CODE ID

**F7IBW24O1-L** ( LEFT DOOR )

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

**SPECIFICATIONS**

**WINE CELLAR**

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
Overlay Panel

pag

| | | |
|---|---|---|
| REFSBSINT60 | Coupling kit | 181 |

**TECHNICAL DWG** 201
**TECHNICAL DATA** 239

**NOTE:**

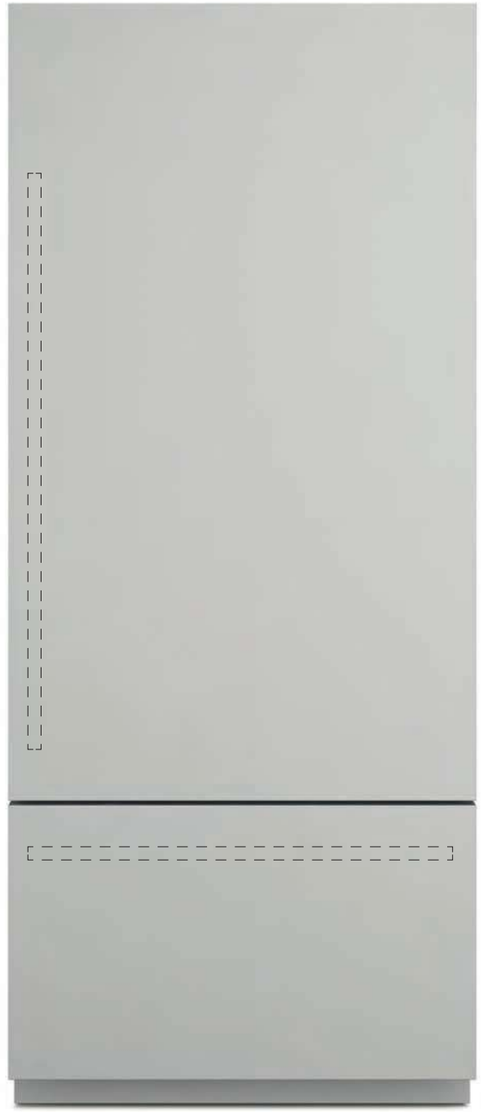
Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer



NEW

## BUILT-IN FRIDGE 36"

36" PROFESSIONAL BUILT-IN FRIDGE



CODE ID

**F7IBM36O1-R** ( RIGHT DOOR )

CODE ID

**F7IBM36O1-L** ( LEFT DOOR )

- RIGHT DOOR
- LEFT DOOR
- 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**

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

pag

| | | |
|---|---|---|
| REFSBSINT60 | Coupling kit | 181 |

**TECHNICAL DWG** 201
**TECHNICAL DATA** 238

**NOTE:**

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

FULGOR
MILANO

# DISTINTO
# DISHWASHERS
# 600
# SERIES

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

DISTINTO

# DISHWASHERS 600 SERIES

## AQUASTOP

Have peace of mind with the Aquastop feature that detects and prevents water leaks.

## CUSTOMIZABLE

Offers flexibility while arranging dishes for wash.

## UPPER BASKET

Designed for better accommodation of different sizes of cups and glasses.

## LOWER BASKET

Robust and roomy, the lower basket can accommodate large pots.

## MICRO FILTER

With three levels of filtering, our micro filter gives you the best cleaning performance.

## WATER SOFTENER

For flawless cleaning even with hard water.

## ADJUSTABILITY

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







CLEAN

# DISHWASHER 600 SERIES 24"

24" INTEGRATED DISHWASHER WITH STAINLESS STEEL EXTERIOR

CODE ID

**F6DW24SS1**

- Noise Level 49 (dB)
- Steel Tub
- Fast Wash Cycle
- China and Crystal Cycle
- 1/2 Load Cycle
- Delayed Start

**SPECIFICATIONS**

**INTEGRATED DISHWASHER**

Quiet plus – 49dB
Stainless steel interior tub
10 wash cycles
Fast wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)


pag

**TECHNICAL DWG** 202
**TECHNICAL DATA** 240




# DISHWASHER 600 SERIES 24"

24" FULLY INTEGRATED DISHWASHER

CODE ID

**F6DW24FI1**

- Noise Level 49 (dB)
- Steel Tub
- Fast Wash Cycle
- China and Crystal Cycle
- 1/2 Load Cycle
- Delayed Start

**SPECIFICATIONS**

**INTEGRATED DISHWASHER**

Quiet plus – 49dB
Stainless steel interior tub
10 wash cycles
Fast wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)
Custom overlay panel-ready


pag

**TECHNICAL DWG** 202
**TECHNICAL DATA** 241

FULGOR
MILANO

# DISTINTO
# ACCESSORIES OPTIONAL

Small pot reduction CODE **FMSPR**

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

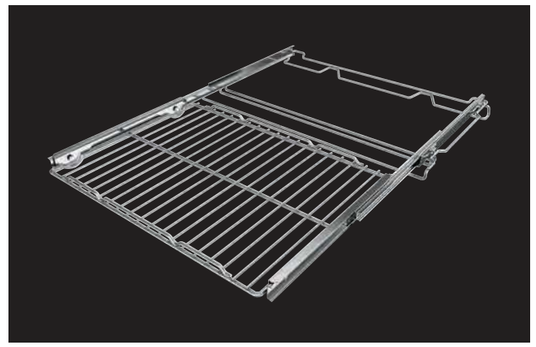
Wok ring CODE **FMWOK**

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

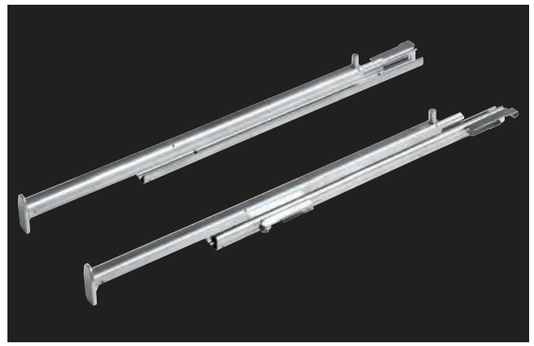
Simmer plate CODE **FMSIM**

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

30" Telescopic Oven Rack CODE **FMTR630**



30" Telescopic Oven Rack CODE **FMTR130**



24" Telescopic guides CODE **FMTELG**





ACCESSORIES

# DISTINTO INDUCTION

OPTIONAL ACCESSORIES

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

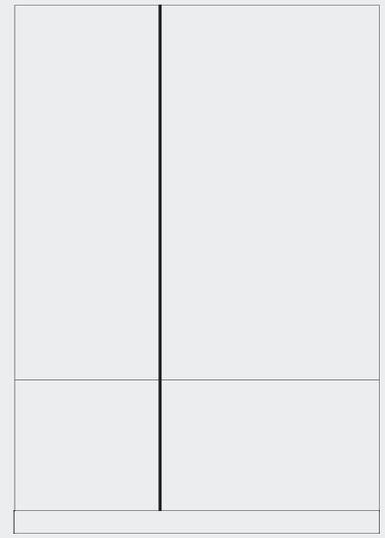
# DISTINTO HOOD

OPTIONAL ACCESSORIES

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

# DISTINTO CONSERVATION / WINE COOLER

OPTIONAL ACCESSORIES



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

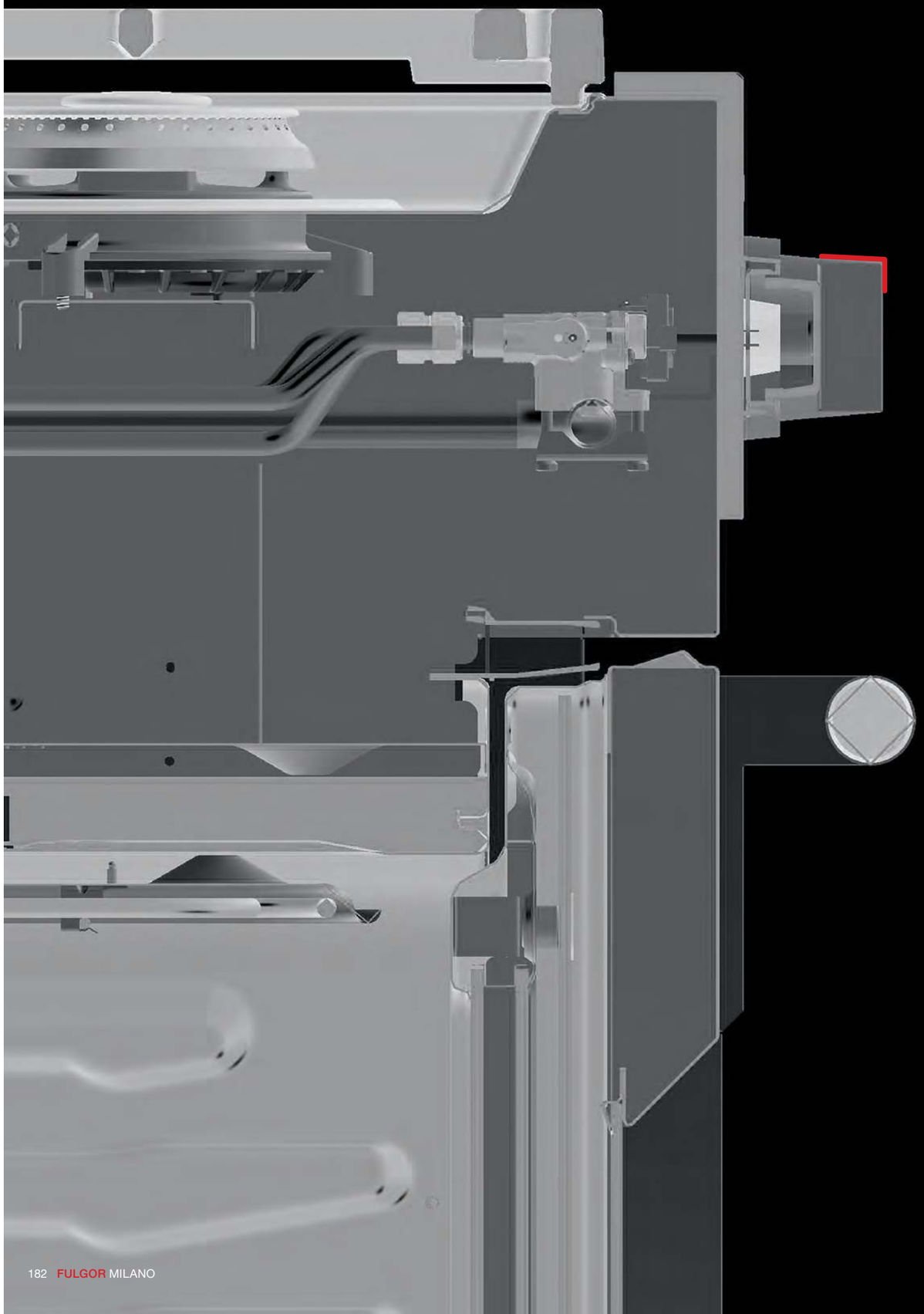
Note: Handle kit: Distinto Fridge and Wine Cellar handles are to be supplied by installer.







ACCESSORIES



FULGOR
MILANO

# TECHNICAL DIMENSION

## PROFESSIONAL

## AND

## DISTINTO

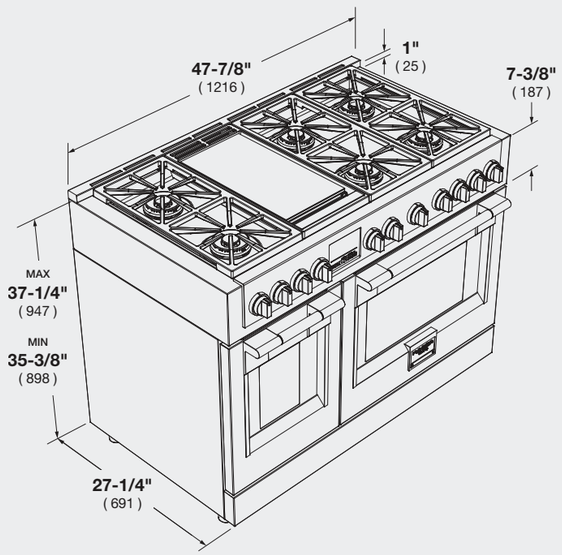


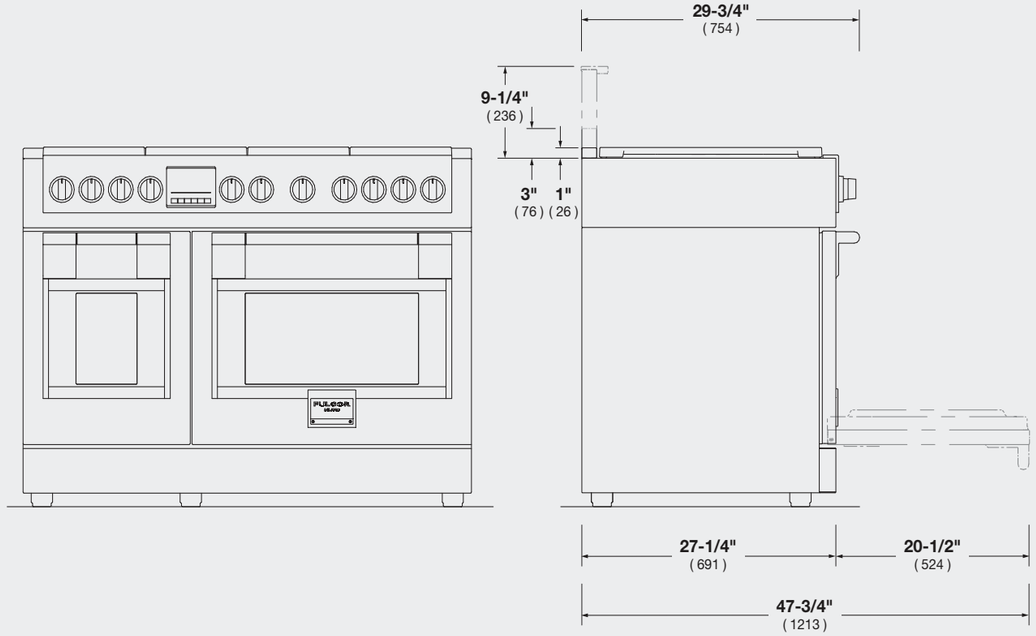




TECHNICAL DWG

## 48" NEW DUAL FUEL — CODE ID F6PDF486GS1

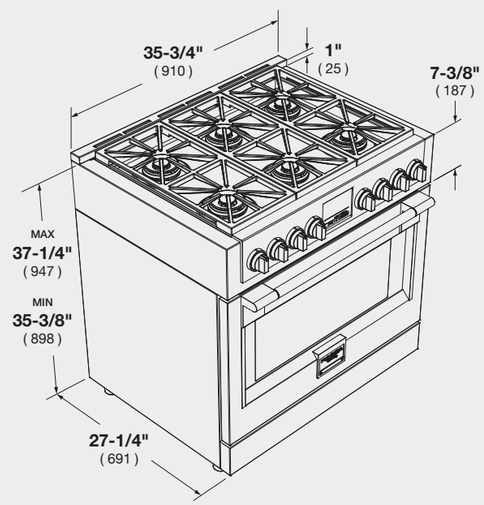


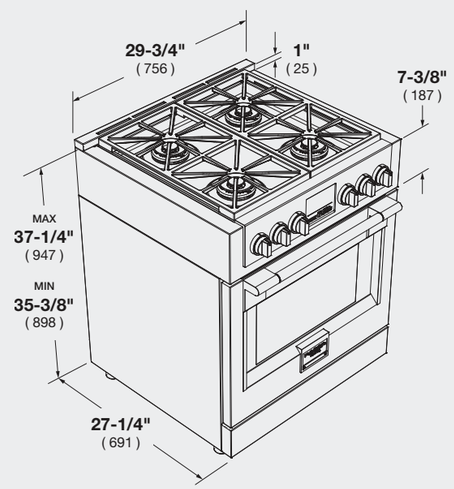




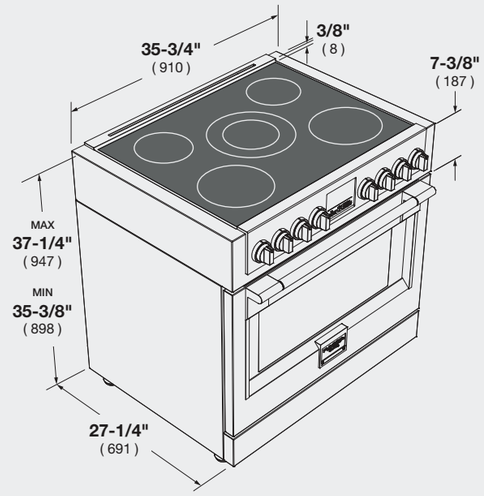

## 36" ALL GAS — CODE ID F6PGR366S2
## DUAL FUEL — CODE ID F6PDF366S1



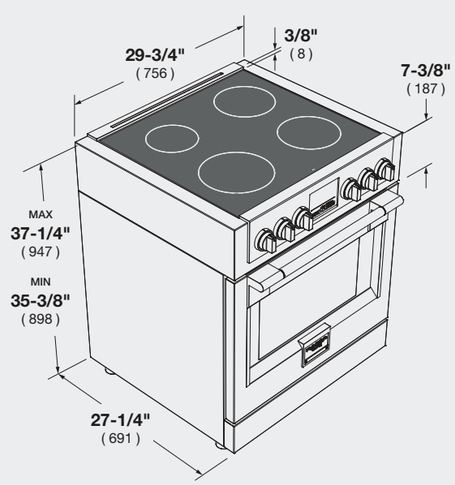

## 30" ALL GAS — CODE ID F6PGR304S2
## DUAL FUEL — CODE ID F6PDF304S1



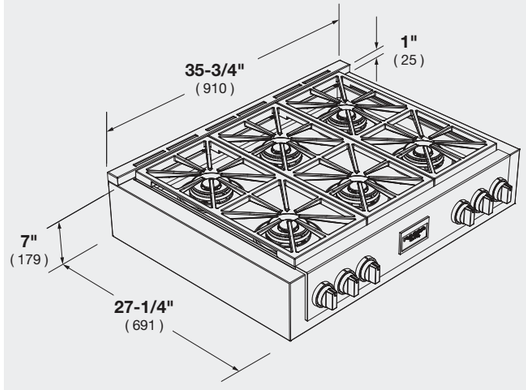

## 36" NEW INDUCTION — CODE ID F6PIR365S1



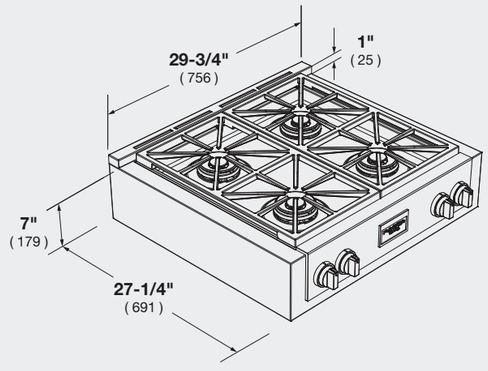

## 30" INDUCTION — CODE ID F6PIR304S1



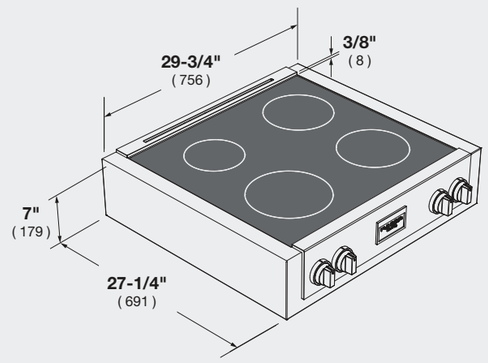
## 36" GAS TOP RANGE CODE ID F6GRT366S1




## 30" GAS TOP RANGE CODE ID F6GRT304S1



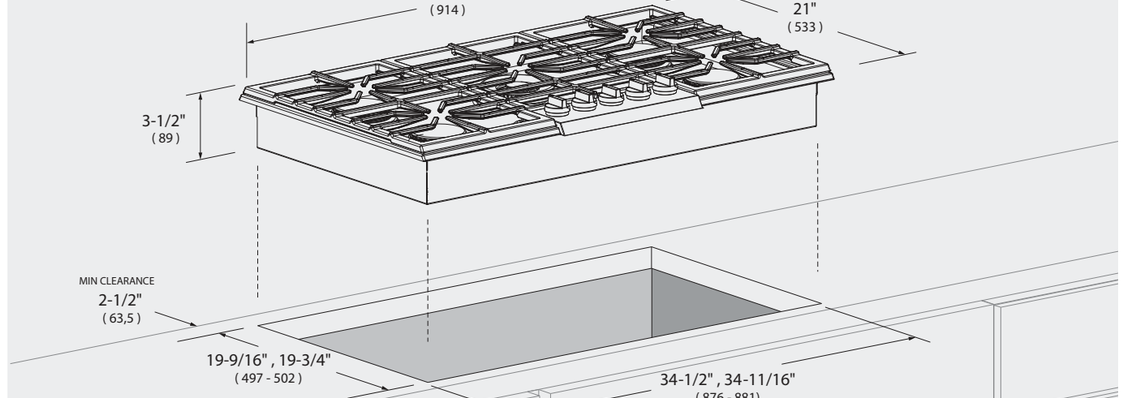

## 30" INDUCTION TOP RANGE CODE ID F6IRT304S1



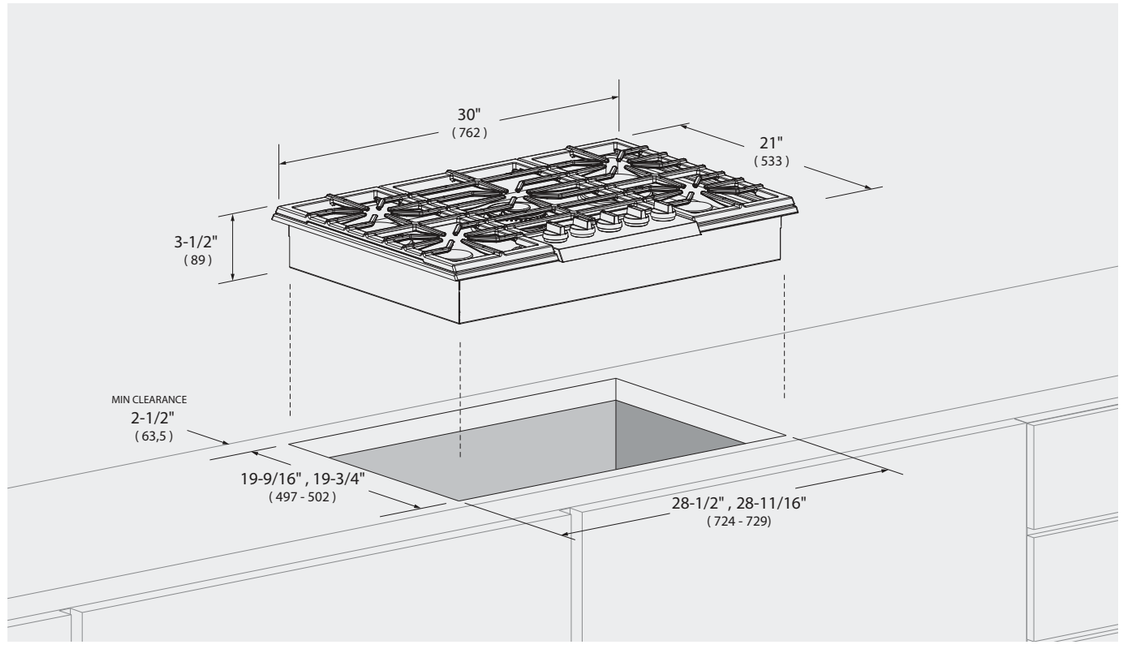




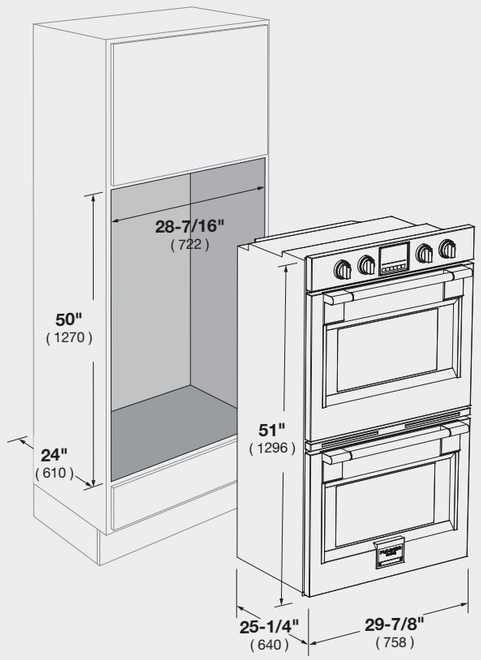

## 36" PRO GAS COOK TOP CODE ID F6PGK365S1



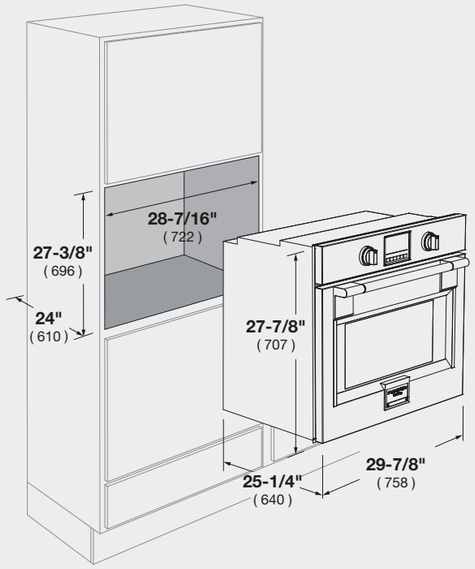

## 30" PRO GAS COOK TOP CODE ID F6PGK305S1



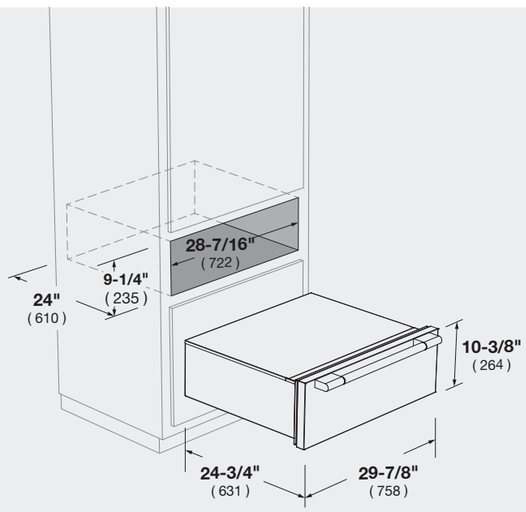
## 30" DOUBLE OVEN CODE ID F6PDP30S1




## 30" SINGLE OVEN CODE ID F6PSP30S1



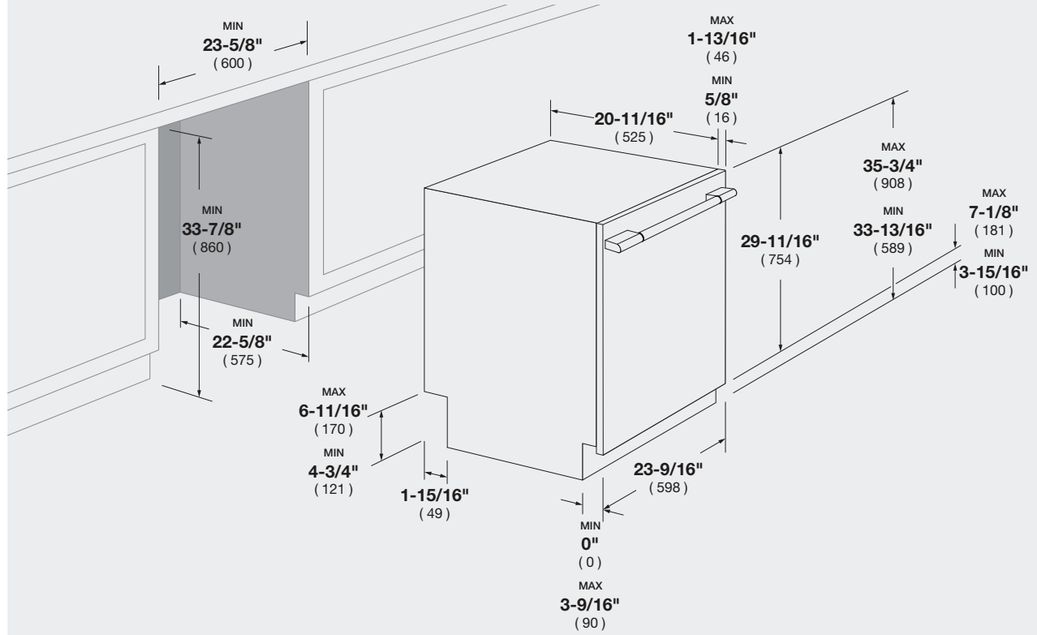

## 30" NEW WARMING DRAWER CODE ID F6PWD30S1



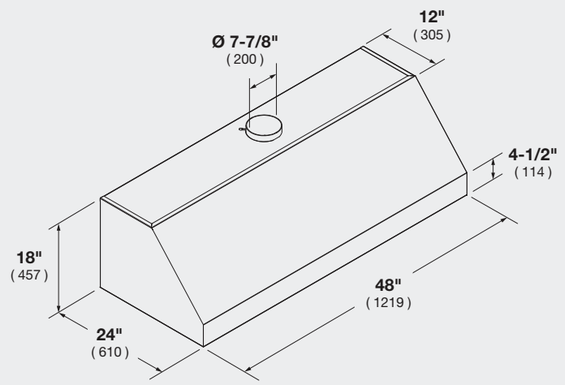





## 24" DISHWASHER CODE ID F6PDW24SS1




## 48" NEW HOOD CODE ID F6PH48DS1



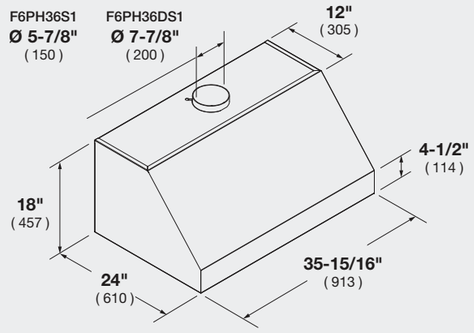




TECHNICAL DWG

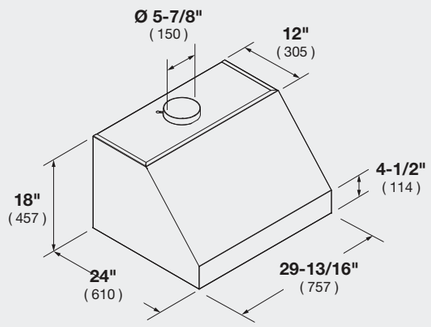
## 36" NEW

**HOOD** CODE ID **F6PH36DS1**
**HOOD** CODE ID **F6PH36S1**




## 30" NEW

**HOOD** CODE ID **F6PH30S2**
**HOOD** CODE ID **F6PH30S1**

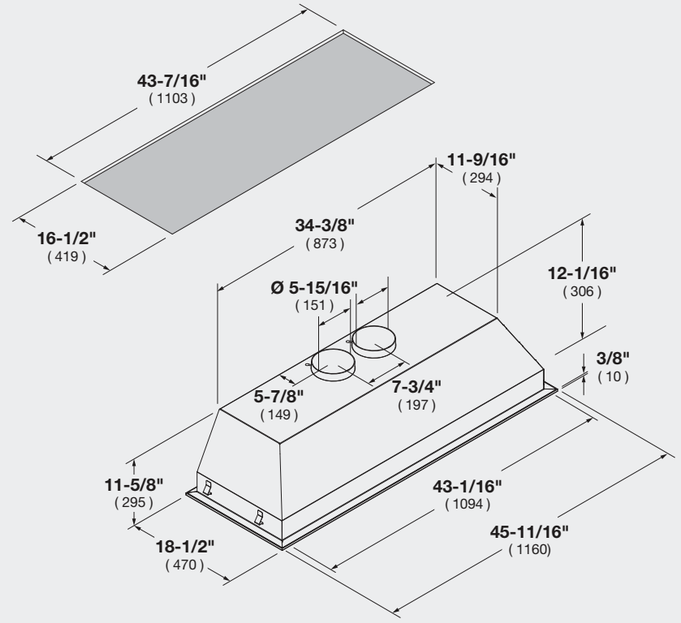






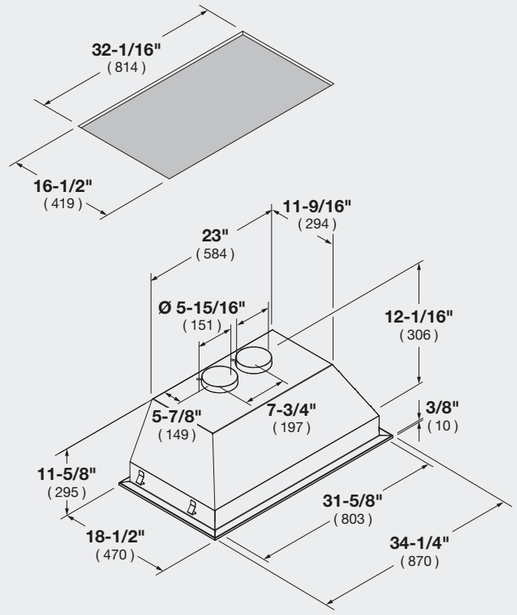

## 48" NEW

**INSERT HOOD** CODE ID **F6BP46DS1**



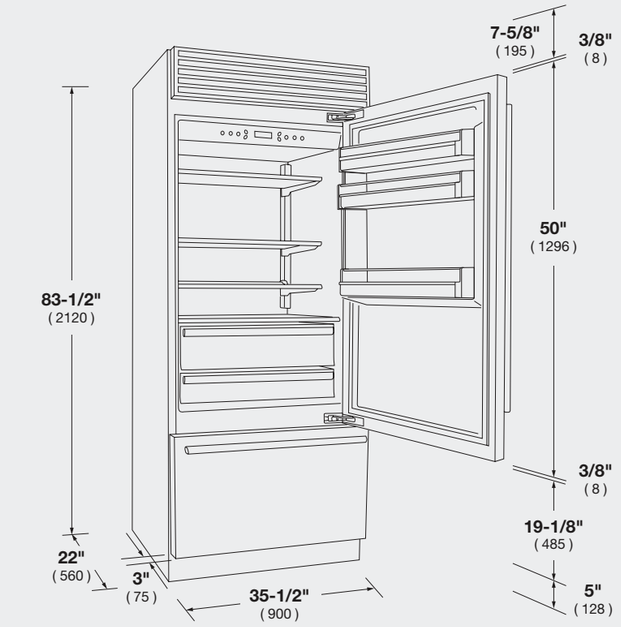

## 36" NEW

**INSERT HOOD** CODE ID **F6BP34DS1**



## 36" NEW

**FRIDGE LEFT DOOR** CODE ID **F7PBM36S1-L**
**FRIDGE RIGHT DOOR** CODE ID **F7PBM36S1-R**

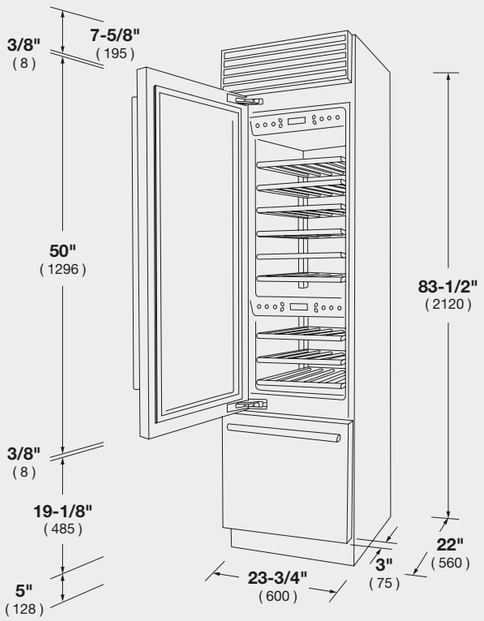



LEFT DOOR

RIGHT DOOR

## 24" NEW

**WINE CELLAR LEFT DOOR** CODE ID **F7PBW24S1-L**
**WINE CELLAR RIGHT DOOR** CODE ID **F7PBW24S1-R**




LEFT DOOR

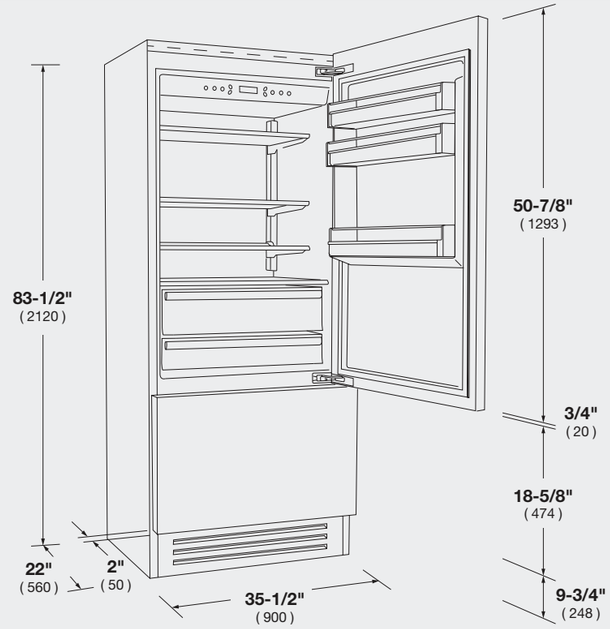
RIGHT DOOR





## 36" NEW

**BUILT-IN FRIDGE LEFT DOOR** CODE ID **F7IBM36O1-L**
**BUILT-IN FRIDGE RIGHT DOOR** CODE ID **F7IBM36O1-R**

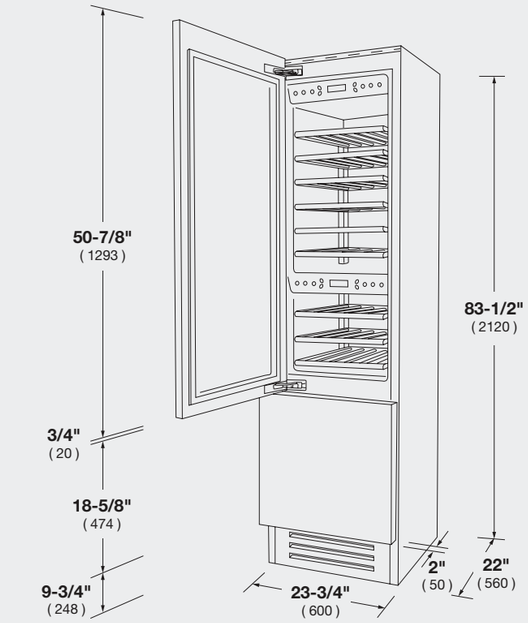



LEFT DOOR

RIGHT DOOR

## 24" NEW

**BUILT-IN WINE CELLAR LEFT DOOR** CODE ID **F7IBW24O1-L**
**BUILT-IN WINE CELLAR RIGHT DOOR** CODE ID **F7IBW24O1-R**

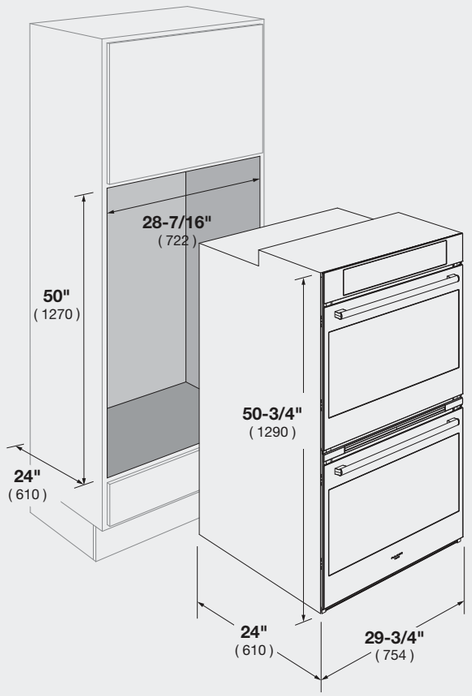



LEFT DOOR

RIGHT DOOR

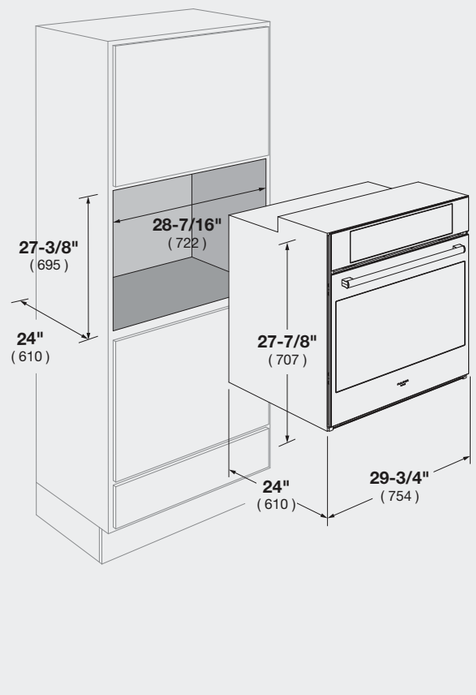
**30"**

| | | | |
|---|---|---|---|
| **DOUBLE OVEN** | CODE ID | **F7DP30S1** |
| **DOUBLE OVEN** | CODE ID | **F7DP30B1** |
| **DOUBLE OVEN** | CODE ID | **F7DP30W1** |



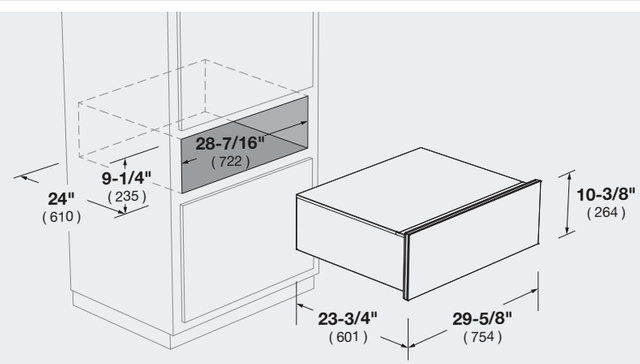

**30"**

| | | | |
|---|---|---|---|
| **SINGLE OVEN** | CODE ID | **F7SP30S1** |
| **SINGLE OVEN** | CODE ID | **F7SP30B1** |
| **SINGLE OVEN** | CODE ID | **F7SP30W1** |
| **SINGLE OVEN** | CODE ID | **F4SP30S1** |




**30"** NEW

**WARMING DRAWER**
**PUSH PULL INOX** CODE ID **F7DWD30S1**

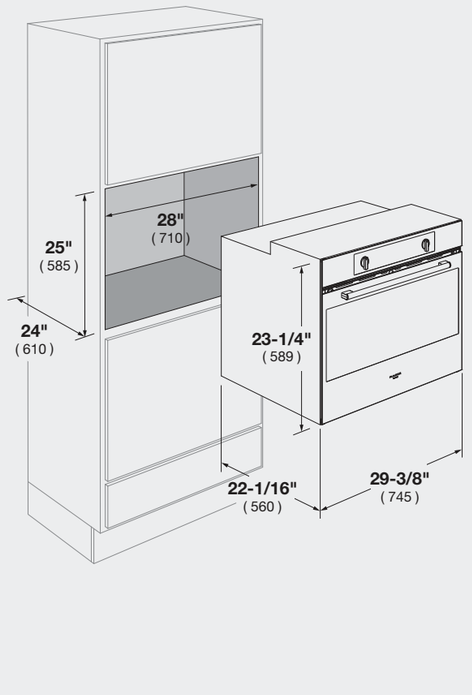






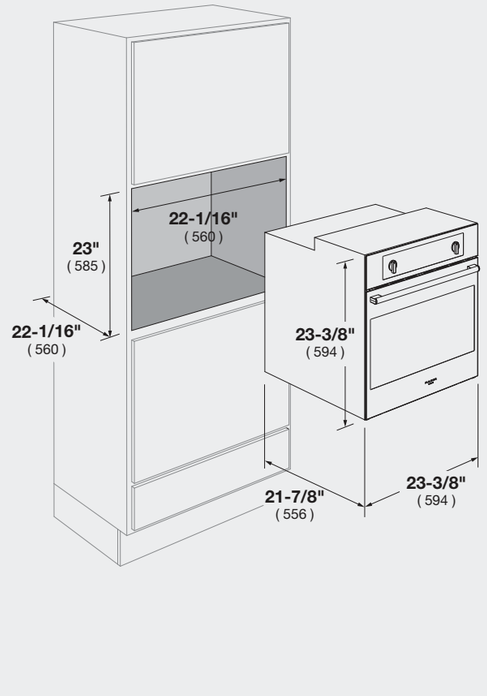

**30"**

| | | | |
|---|---|---|---|
| **SINGLE OVEN HIGH 24"** | CODE ID | **F1SP30S1** |
| **SINGLE OVEN HIGH 24"** | CODE ID | **F1SM30S1** |



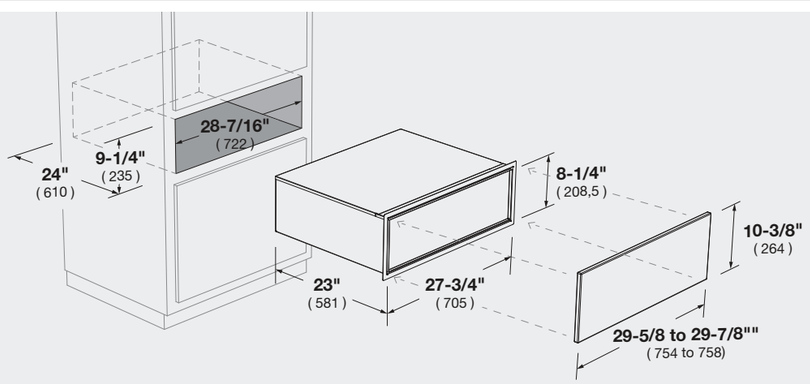

**24"**

| | | | |
|---|---|---|---|
| **SINGLE OVEN** | CODE ID | **F1SP24S2** |
| **SINGLE OVEN** | CODE ID | **F1SM24S2** |




**30"** NEW

**WARMING DRAWER**
**PUSH PULL OVERLAY PANEL** CODE ID **F7IWD30O1**

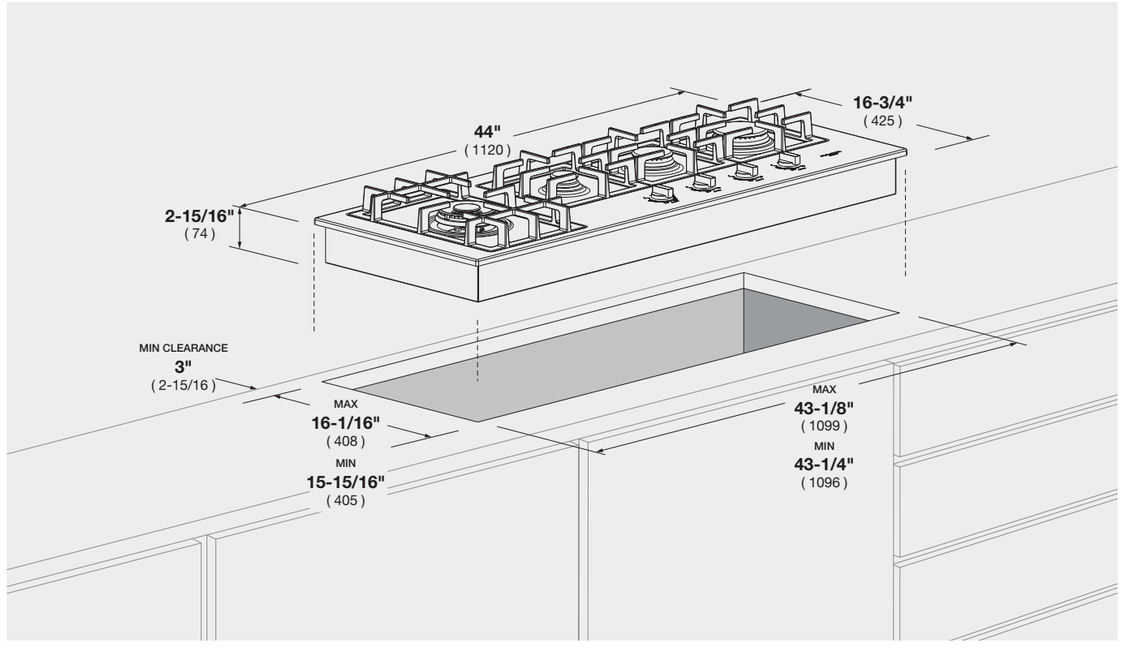




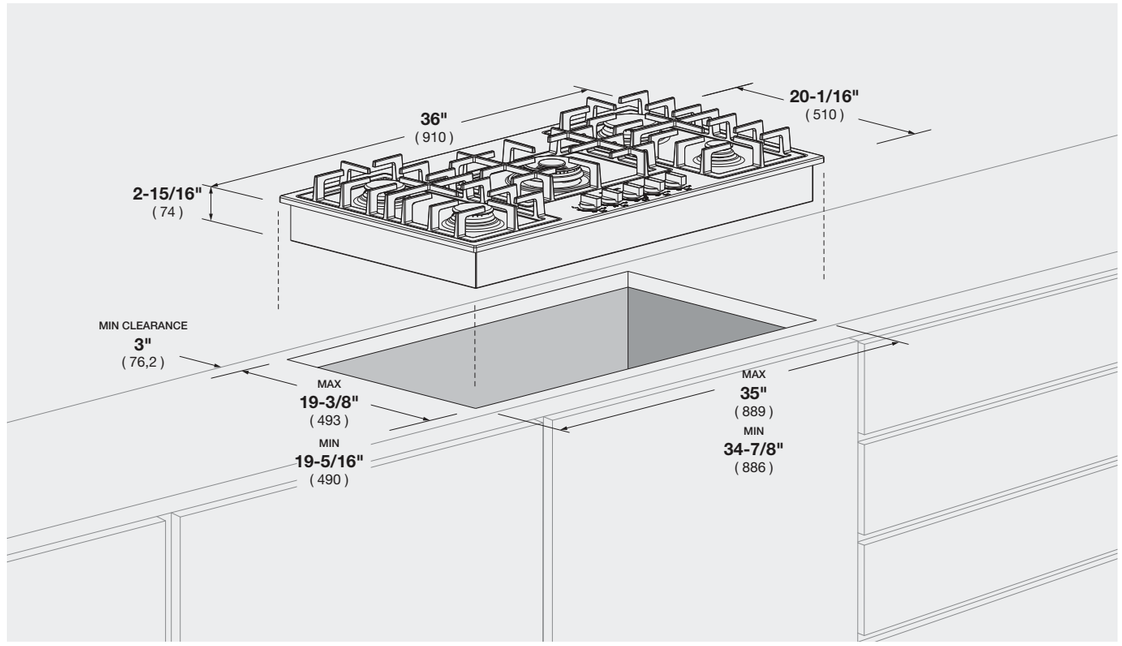

TECHNICAL DWG

TECHNICAL DWG

## 44" COOKTOP GAS — CODE ID F4GK42S1



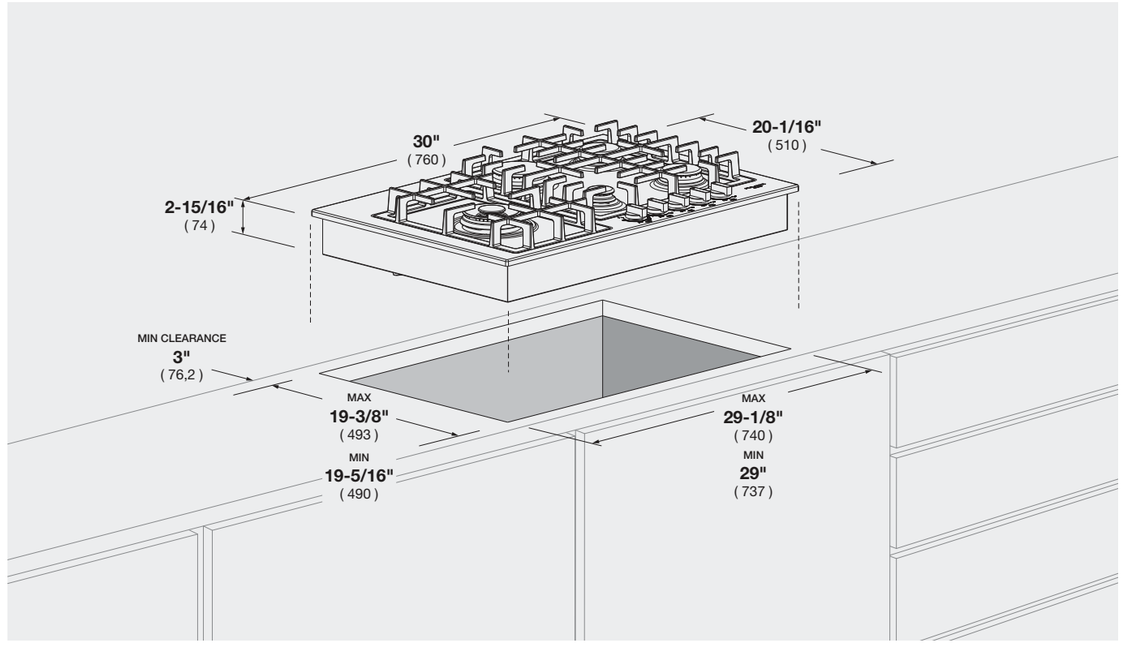

## 36" COOKTOP GAS — CODE ID F4GK36S1



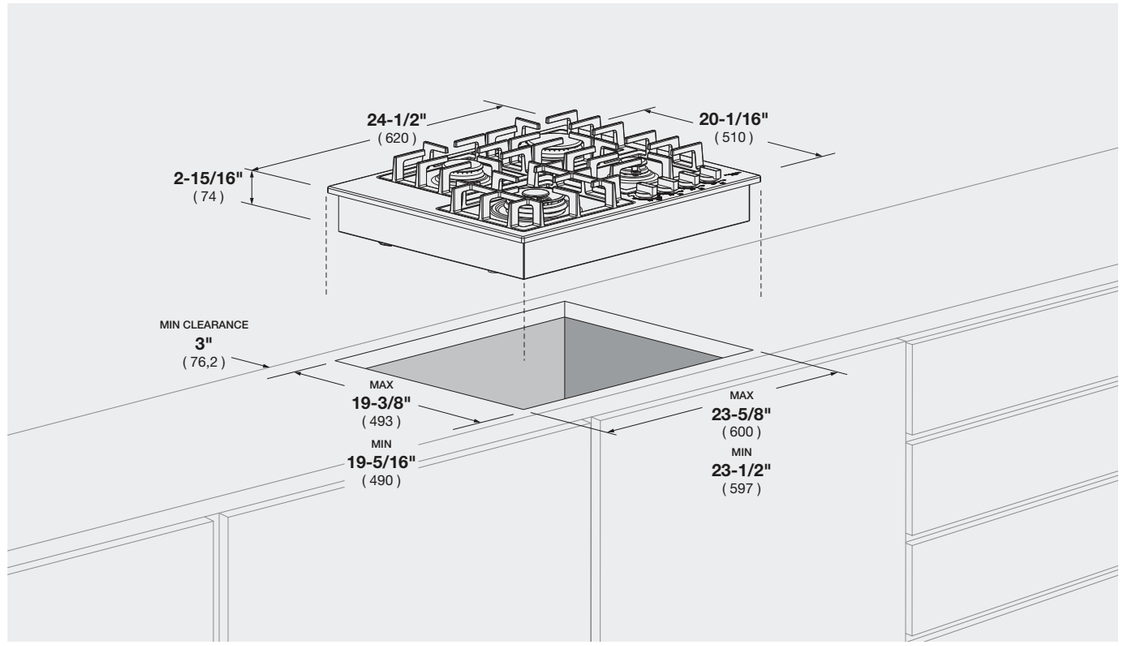





## 30" COOKTOP GAS — CODE ID F4GK30S1




## 24" COOKTOP GAS — CODE ID F4GK24S1

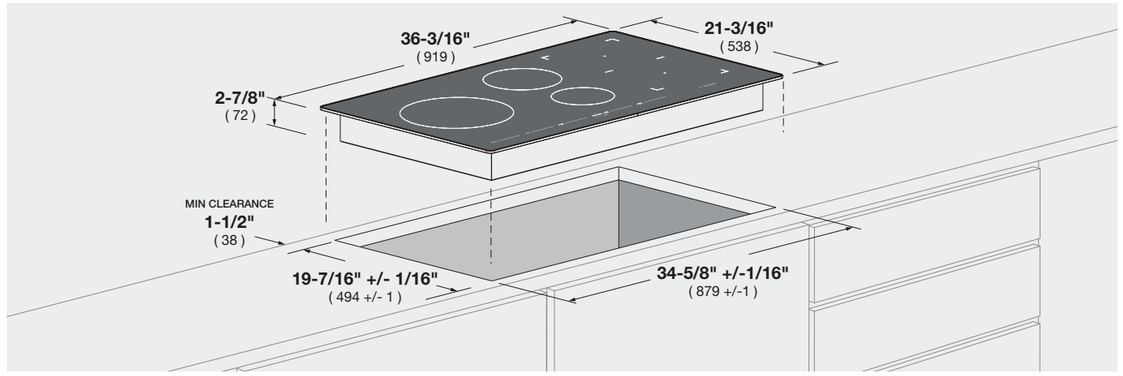


# DISTINTO COOKTOP INDUCTION

TECHNICAL DIMENSION

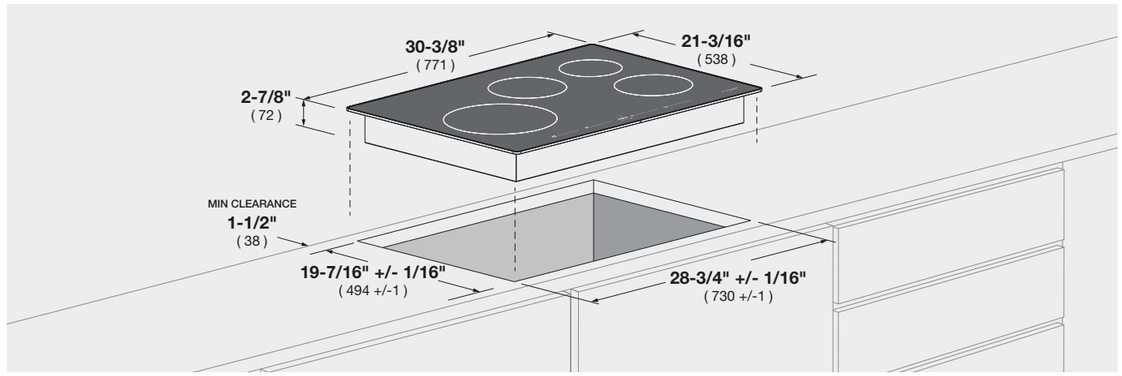
## 36" INDUCTION

CODE ID **F7IT36S1**




## 30" INDUCTION

CODE ID **F7IT30S1**



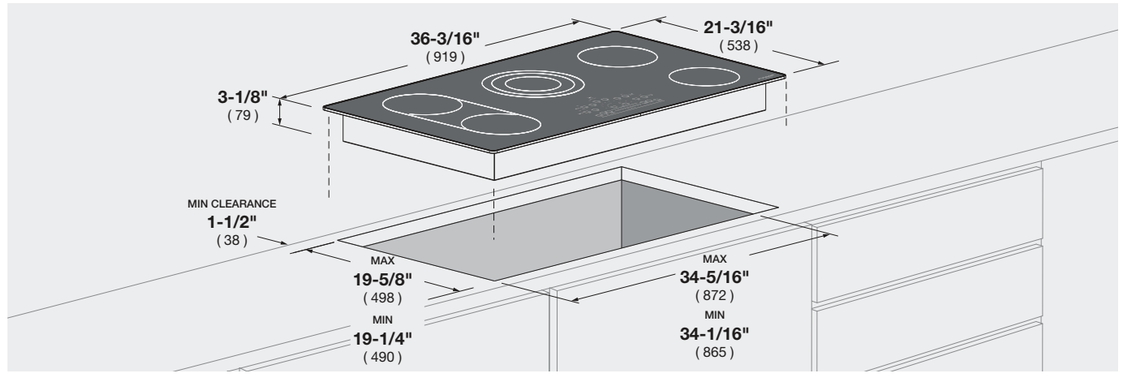



# DISTINTO COOKTOP RADIANT

TECHNICAL DIMENSION

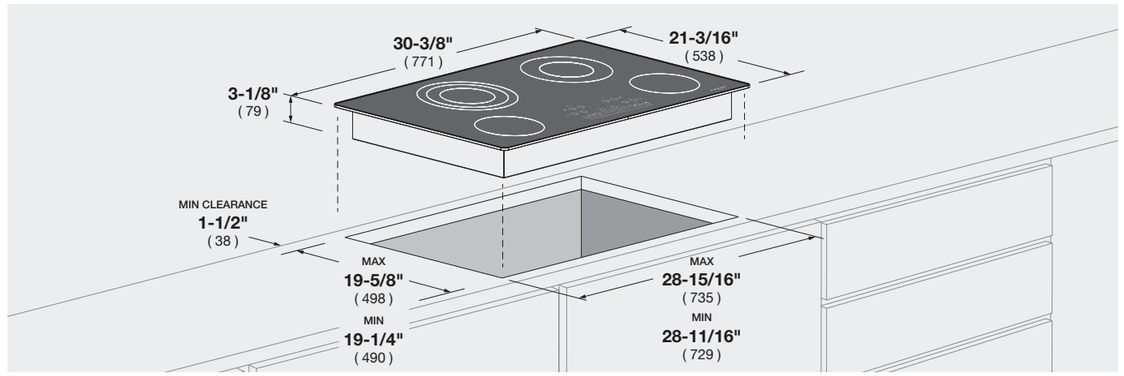
## 36" RADIANT

CODE ID **F6RT36S2**



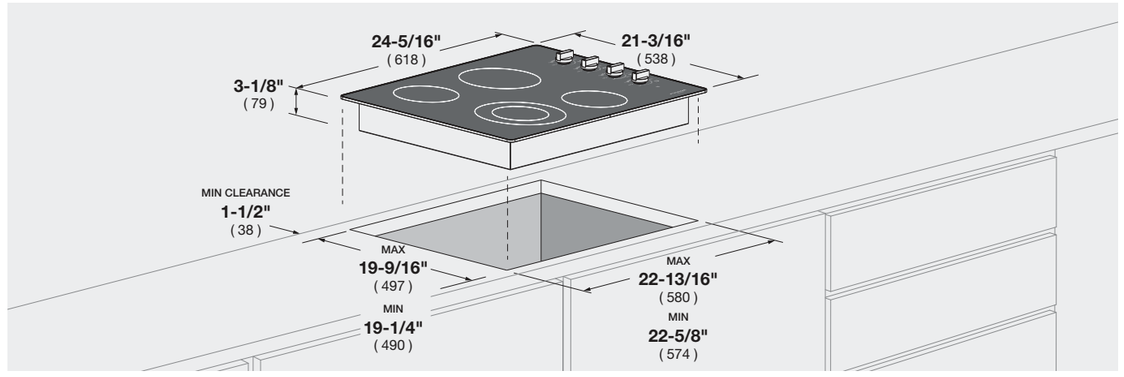

## 30" RADIANT

CODE ID **F6RT30S2**




## 24" RADIANT

CODE ID **F3RK24S2**

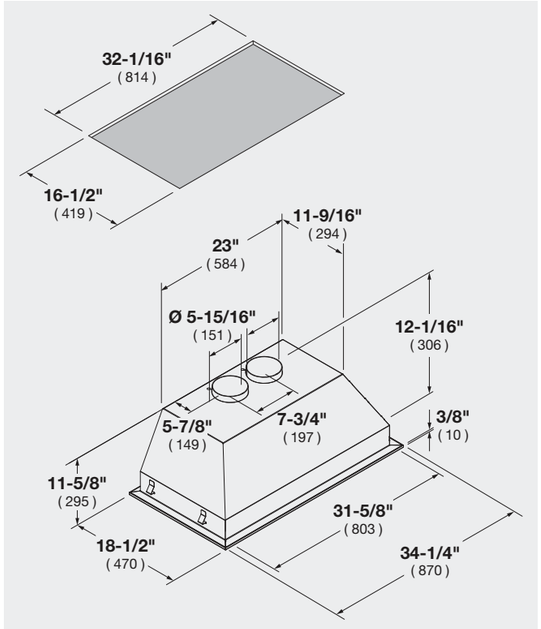




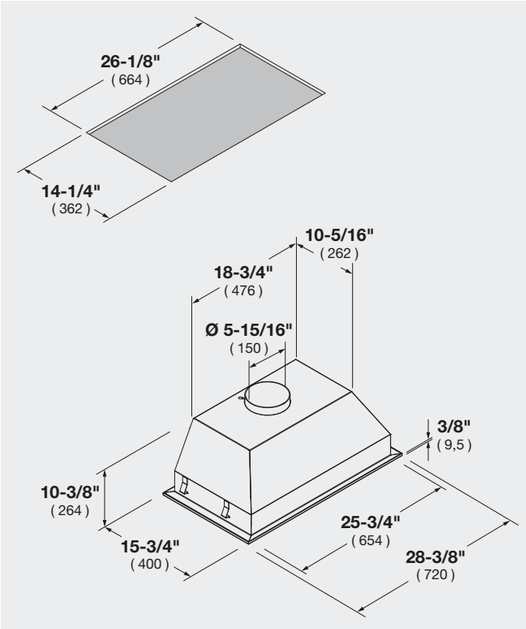

TECHNICAL DWG

TECHNICAL DWG

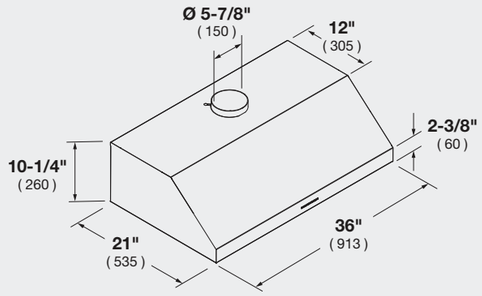
## 34" INSERT HOOD CODE ID F6BP34S1



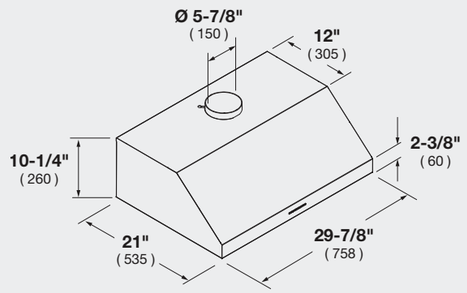

## 28" INSERT HOOD CODE ID F4BP28S1




## 36" UNDERCABINET HOOD CODE ID F4UC36S1



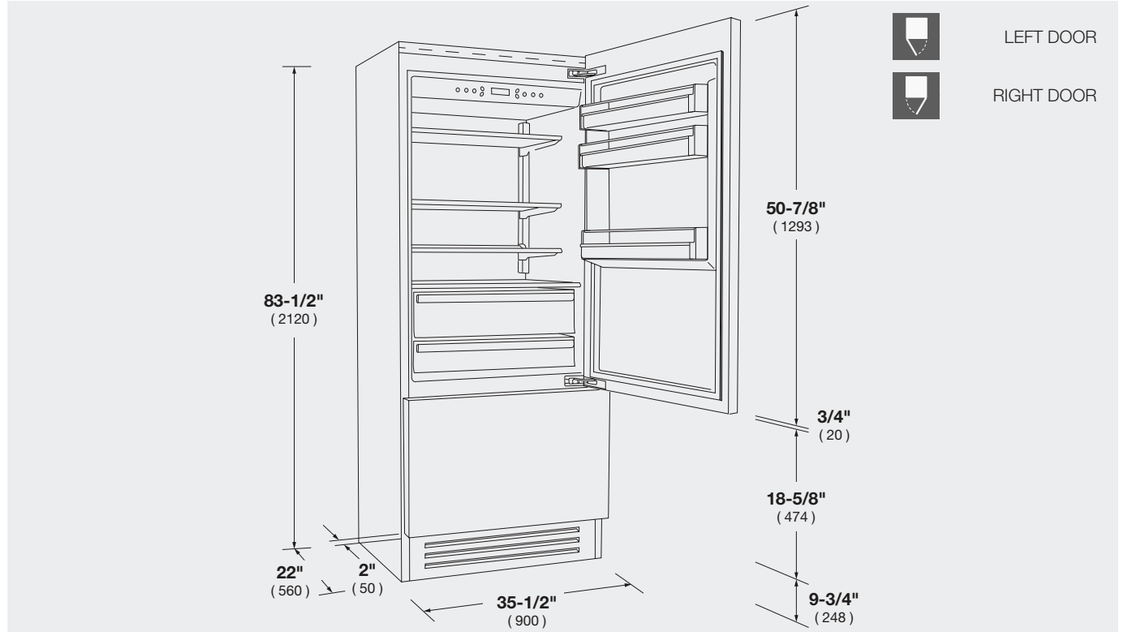

## 30" UNDERCABINET HOOD CODE ID F4UC30S1



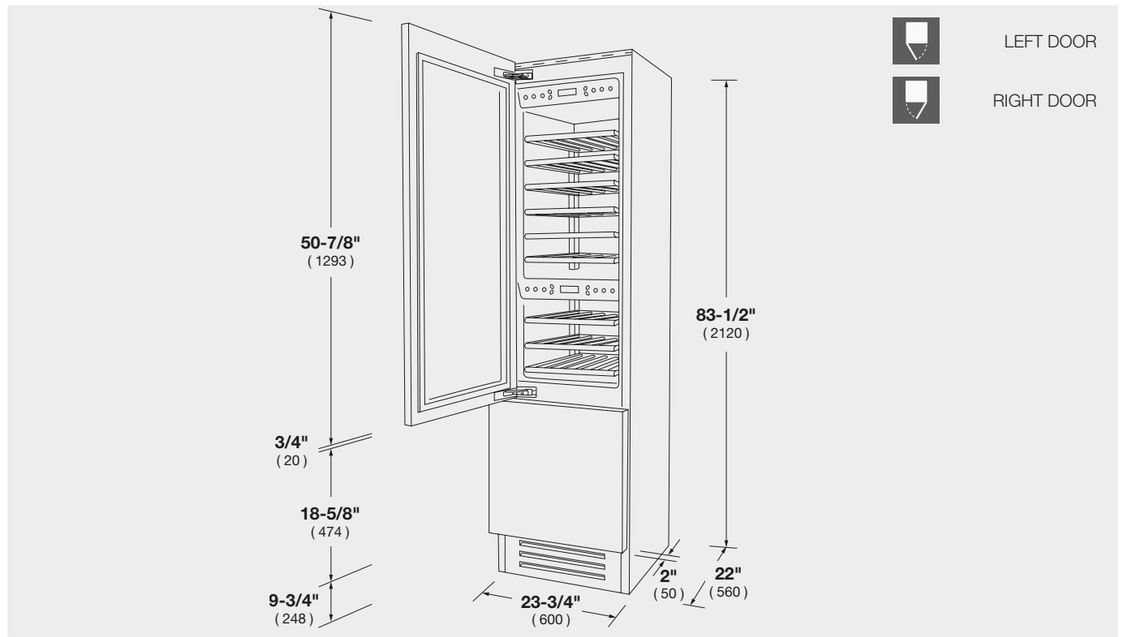





## 36" NEW BUILT-IN FRIDGE LEFT DOOR CODE ID F7IBM36O1-L
## BUILT-IN FRIDGE RIGHT DOOR CODE ID F7IBM36O1-R




## 24" NEW BUILT-IN WINE CELLAR LEFT DOOR CODE ID F7IBW24O1-L
## BUILT-IN WINE CELLAR RIGHT DOOR CODE ID F7IBW24O1-R



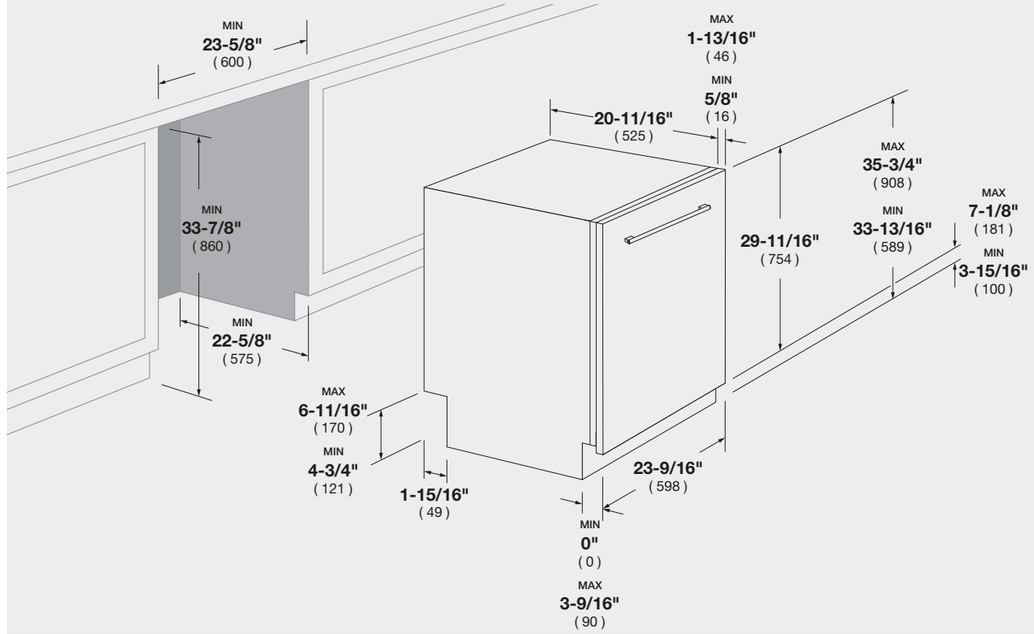



TECHNICAL DWG

TECHNICAL DWG

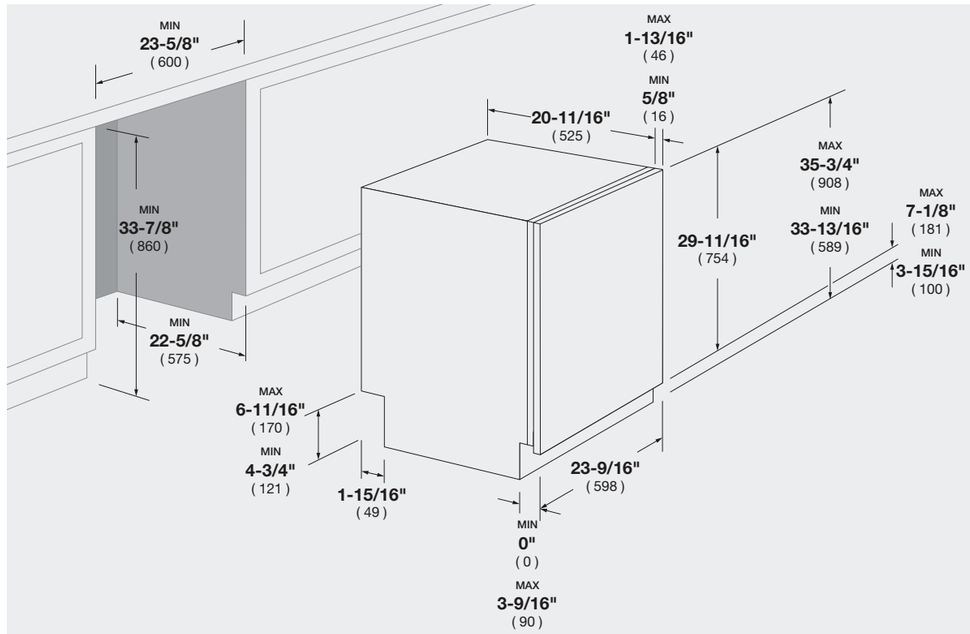
## 24" INTEGRATED DISHWASHERS

CODE ID **F6DW24SS1**




## 24" FULLY INTEGRATED DISHWASHERS

CODE ID **F6DW24FI1**






FULGOR
MILANO

# TECHNICAL DATA

# PROFESSIONAL

# SOFIA

DUAL FUEL PROFESSIONAL RANGE

| CODE ID | 48" DUAL FUEL PROFESSIONAL RANGE F6PDF486GS1 | | | |
|---|---|---|---|---|
| Series | 600 | | | |
| Finish | Professional Design - Stainless Steel | | | |
| **CONTROL PANEL** | | | | |
| Control Type | 11 Heavy Duty Knobs | | | |
| Oven Programming | Electronic with 6 Touch Keys | | | |
| Display: Clock - Temperature - Function | White LED | | | |
| Language | English | | | |
| **COOKTOP** | | | | |
| Type | GAS (NG or LP) | | | |
| Cooking Surface | Matte Black Enamel | | | |
| **GAS COOKTOP FEATURES** | | | | |
| | Electric Re-ignition system | | Dual Crown Burners (Brass or 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** | | | | |
| Chromed Racks | 2 | | 2 | |
| Enameled Broiler Pan (basin + anti splash) | - | | 1 | |
| Telescopic Chromed Rack | 1 | | 1 | |
| **DIMENSIONS/WEIGHT** | | | | |
| Overall dim - Width | 47 - 3/4" (1216 mm) | | | |
| Overall dim - Height (min - max) | 36 3/8", 38 1/4" (923 mm) - (972 mm) | | | |
| Overall dim - Depth | 29 - 3/4" (756 mm) | | | |
| Gross Weight | 529 lbs (240 kg) | | | |
| **POWER / RATINGS (208/240 V, 60 HZ)** | | | | |
| kW / Amps rating at 120-240V, 60Hz | 7.00 kW - 31.3A | | | |
| kW / Amps rating at 120-208V, 60Hz | 6.00 kW - 29.5A | | | |
| Power Cable | Nema 14-50P | | | |
| **INSTRUCTIONS FOR USE** | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | | |



# SOFIA

DUAL FUEL PROFESSIONAL RANGE

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

# 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** | | |
| Chromed Racks | 2 | 2 |
| Enameled Broiler Pan (basin + anti splash) | 1 | 1 |
| Telescopic Chromed Rack | 1 | 1 |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 35 - 3/4" (910 mm) | 29 - 3/4" (758 mm) |
| Overall dim - Height (min - max) | 36 3/8", 38 1/4" (923 mm) - (972 mm) | 36 3/8", 38 1/4" (923 mm) - (972 mm) |
| Overall dim - Depth | 29 - 3/4" (756 mm) | 29 - 3/4" (756 mm) |
| Gross Weight | 377 lbs (171 kg) | 322 lbs (146 kg) |
| **POWER / RATINGS (120 V, 60 HZ)** | | |
| Watts / Amps | 200W - 1.7A | 200W - 1.7A |
| 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 Chromed Racks / 1 Telescopic Chromed Rack | 2 Chromed Racks / 1 Telescopic Chromed Rack |
| | 1 Enameled Broiler Pan (basin + anti splash) | 1 Enameled Broiler Pan (basin + anti splash) |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 35 - 3/4" (910 mm) | 29 - 3/4" (758 mm) |
| Overall dim - Height (min - max) | 36 3/8", 38 1/4" (923 mm) - (972 mm) | 36 3/8", 38 1/4" (923 mm) - (972 mm) |
| Overall dim - Depth | 29 - 3/4" (756 mm) | 29 - 3/4" (756 mm) |
| Gross Weight | 382 lbs (174 kg) | 311 lbs (141 kg) |
| **POWER / RATINGS (208/240 V, 60 HZ)** | | |
| kW / Amps rating at 120-240V, 60Hz | 12kW - 45.8A (Limited Maximum Output Amp.) | 11kW - 45.8A |
| kW / Amps rating at 120-208V, 60Hz | 10kW - 48.5A (Limited Maximum Output Amp.) | 10kW - 48.5A |
| Power Cable | Nema 14-50P | Nema 14-50P |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | English / French / Spanish |

# SOFIA

PROFESSIONAL OVEN

| CODE ID | 30" PROFESSIONAL SINGLE OVEN F6PSP30S1 | | 30" PROFESSIONAL DOUBLE OVEN F6PDP30S1 | |
|---|---|---|---|---|
| Series | 600 | | 600 | |
| Finish | Professional Design - Stainless Steel | | Professional Design - Stainless Steel | |
| **CONTROL PANEL** | | | | |
| Control Type | 2 Heavy Duty Knobs | | 2 Heavy Duty Knobs | |
| Oven Programming | Electronic with 6 Touch Keys | | Electronic with 6 Touch Keys | |
| Display: Clock - Temperature - Timer | White LED | | White LED | |
| Language | English | | English | |
| **OVEN** | | | | |
| Type | Dual True Convection | | Dual True Convection | |
| Temperature Regulation | Electronic Control (min/max 170/550°F - 75/290°C) | | Electronic Control (min/max 170/550°F - 75/290°C) | |
| **OVEN FUNCTIONS** | | | | |
| | Pyrolytic Self-Clean | 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** | | | | |
| Chromed Racks | 2 | | 2 on both ovens | |
| Enameled Broiler Pan (basin + anti splash) | 1 | | 1 on both ovens | |
| Telescopic Chromed 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 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 | 30" PROFESSIONAL INDUCTION RANGE TOP F6IRT304S1 | | | |
|---|---|---|---|---|
| Series | 600 | | | |
| Finish | Professional Design - Ceramic and Stainless Steel | | | |
| **CONTROL PANEL** | | | | |
| Control Type | 4 Heavy Duty Knobs | | | |
| **COOKTOP** | | | | |
| Type | INDUCTION | | | |
| Cooking Surface | Ceramic Glass | | | |
| **INDUCTION COOKTOP FEATURES** | | | | |
| Pot Detection System | • | | | |
| Child Lock Function | • | | | |
| Failure Codes Indication | • | | | |
| Knob for Power Setting (illuminated) | • | | | |
| Power Levels | 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 | 4 | | | |
| Burners types (Front-L) - Power (Max/Booster) | Inductor | 9" | (230 mm) | 2300W / 3700W |
| Burners types (Rear-L) - Power (Max/Booster) | Inductor | 6 - 1/2" | (165 mm) | 1400W / 2200W |
| Burners types (Front/Rear-R) Power (Max/Booster) | Inductor | 7 - 3/4" | (200 mm) | 1850W / 3000W |
| **DIMENSIONS/WEIGHT** | | | | |
| Overall dim - Width | 29 - 3/4" | (758 mm) | | |
| Overall dim - Height | 7" | (179 mm) | | |
| Overall dim - Depth | 29 - 3/4" | (756 mm) | | |
| Cut-out - Width | 30" | (762 mm) | | |
| Cut-out - Height (min) | 7" | (179 mm) | | |
| Cut-out - Depth (min - max) | 24", 25 - 3/8" | (610 mm) - (644 mm) | | |
| Gross Weight | 100 lbs | (45 kg) | | |
| **POWER / RATINGS (120 V, 60 HZ)** | | | | |
| kW / Amps rating at 240V, 60Hz | 7.2 kW - 30A | | | |
| Power Cable | Conduit | | | |
| **INSTRUCTIONS FOR USE** | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | | |

# SOFIA

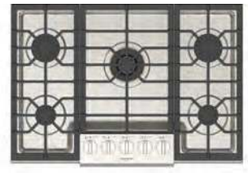
PROFESSIONAL PRO GAS COOK TOP

| CODE ID | 36" PROFESSIONAL PRO GAS COOK TOP<br>F6PGK365S1 | |
|---|---|---|
| Series | 600 | |
| Finish | Stainless Steel | |
| **CONTROL PANEL** | | |
| Control Type | Knobs | |
| **COOKTOP** | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| **GAS COOKTOP FEATURES** | | |
| Electric Re-ignition system | • | |
| Flame-out sensing | • | |
| Dual Crown Brass Burner | • | |
| Simmer Plate | Optional | |
| Small Pot Insert (for single burners only) | Optional | |
| Wok Ring (for dual burner only) | Optional | |
| Heavy Duty Cast Iron Grates | 3 | |
| Cooking Zones | 5 | |
| Brass Burners types | All Brass Dual Flame/Simmer Burner | |
| Power (Max/Min) (Front-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Rear-L) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front Center) | 20000 (BTU/h) - 5880W / 750 (BTU/h) - 220W | |
| Power (Max/Min) (Rear-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| Power (Max/Min) (Front-R) | 15000 (BTU/h) - 4400W / 1300 (BTU/h) - 382W | |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 36" | (914 mm) |
| Overall dim - Height | 4 - 5/8" | (118 mm) |
| Overall dim - Depth | 21" | (533 mm) |
| Cut-out - Width (min - max) | 34 - 1/2" , 34 - 11/16" | (876 mm) - (881 mm) |
| Cut-out - Height (min) | 3 - 3/8" | (87 mm) |
| Cut-out - Depth (min - max) | 19 - 9/16" , 19 - 3/4" | (497 mm) - (502 mm) |
| Gross Weight | 73 lbs | (33.2 kg) |
| **POWER / RATINGS (120 V, 60 HZ)** | | |
| Amps | 0.1A | |
| Max Power | 80000 (BTU/h) - 23480W | |
| Power Cable | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |



# SOFIA

PROFESSIONAL PRO GAS COOK TOP

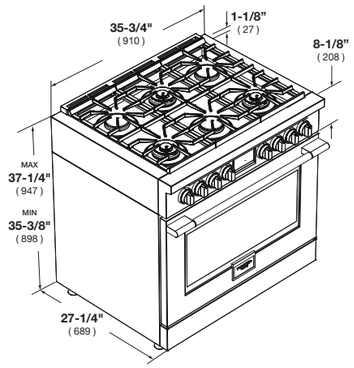


| CODE ID | 30" PROFESSIONAL PRO GAS COOK TOP<br>F6PGK305S1 | |
|---|---|---|
| Series | 600 | |
| Finish | Stainless Steel | |
| **CONTROL PANEL** | | |
| Control Type | Knobs | |
| **COOKTOP** | | |
| Type | GAS (NG or LP) | |
| Cooking Surface | Matte Black Enamel | |
| **GAS COOKTOP FEATURES** | | |
| 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 | 4 - 5/8" | (118 mm) |
| Overall dim - Depth | 21" | (533 mm) |
| Cut-out - Width (min - max) | 28" - 1/2 , 28" - 11/16 | (724 mm) - (729 mm) |
| Cut-out - Height (min) | 3 - 3/8" | (87 mm) |
| Cut-out - Depth (min - max) | 19" - 9/16 , 19" - 3/4 | (497 mm) - (502 mm) |
| Gross Weight | 61 lbs | (27.5 kg) |
| **POWER / RATINGS (120 V, 60 HZ)** | | |
| Amps | 0.1A | |
| Max Power | 57000 (BTU/h) - 16730W | |
| Power Cable | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

NEW

# 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 Brass 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 / 950 (BTU/h) - 275W | | |
| 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 / 950(BTU/h) - 275W | | |
| Power Front L+R (Max/Min) G31 - 10” (LP) | 15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W | | |
| 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 / 950(BTU/h) - 275W | | |
| **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** | | | |
| Chromed Racks | 2 | | |
| Enameled Grill set ( basin + anti splash ) | 1 | | |
| Telescopic Chromed Rack | Only as optional ACCESSORY | | |
| Meat Probe | Only as optional ACCESSORY | | |
| **DIMENSIONS/WEIGHT** | | | |
| Overall dim - Width | 35 - 3/4” | (910 mm) | |
| Overall dim - Height (min - max) | 39” | (993 mm) | |
| Overall dim - Depth | 29 - 3/4” | (756 mm) | |
| **POWER / RATINGS (208/240 V, 60 HZ)** | | | |
| kW / Amps rating at 120-240V, 60Hz | 3.84 kW - 16.9 A | | |
| kW / Amps rating at 120-208V, 60Hz | 3.54 kW - 17.5 A | | |
| Power Cable | Nema 14-50P | | |
| **INSTRUCTIONS FOR USE** | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | |

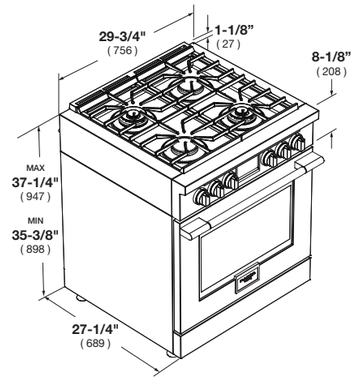




NEW

# ACCENTO

30” DUAL FUEL PROFESSIONAL RANGE

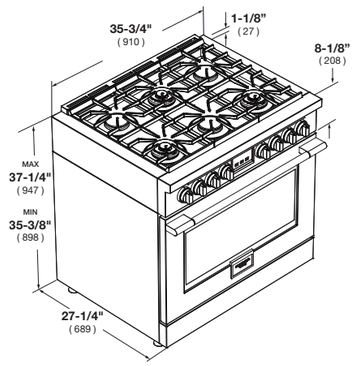



| CODE ID | F4PDF304S1 - 30” DUAL FUEL PROFESSIONAL RANGE | | |
|---|---|---|---|
| Series and Finish | 400 Series - Professional Design - Stainless Steel | | |
| **CONTROL PANEL** | | | |
| Control Type | 6 Heavy Duty Knobs | | |
| Display: Clock - Temperature - Function | White LED | | |
| **COOKTOP** | | | |
| 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 Brass 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) - 645W | | |
| Power Rear-L, Front-R (Max/Min) G20 - 5” (NG) | 18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W | | |
| 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 / 950 (BTU/h) - 275W | | |
| **OVEN** | Electric Pyro | | |
| Type | Multifunction 2 Fans | | |
| Temperature Regulation | Electronic | | |
| **OVEN FUNCTIONS** | Power Rear-L, Front-R | | |
| | 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** | | | |
| Chromed Racks | 2 rack without frontal bend | | |
| Enameled Grill set ( basin + anti splash ) | 1 | | |
| Telescopic Chromed 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 | | |

NEW

# ACCENTO

36” ALL GAS PROFESSIONAL RANGE




| CODE ID | F4PGR366S1 - 36” FULL 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 Brass 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 / 950 (BTU/h) - 275W | | |
| 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 / 950 (BTU/h) - 275W | | |
| Power Front L+R (Max/Min) G31 - 10” (LP) | 15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W | | |
| 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 / 950 (BTU/h) - 275W | | |
| **OVEN** | | | |
| Type | Multifunction 2 Fans (True Euro Conv.) | | |
| Temperature Regulation | Thermostat | | |
| Injection Oven | T-Zero | | |
| **OVEN FUNCTIONS** | | | |
| | Pizza ( Lower Convection ) | Down Bake | Broil |
| **GAS OVEN FEATURES** | | | |
| | Electronic Flame Ignition | Gas safety devices | L.P. Conversion Kit |
| | Flame-out Sensing | | |
| **OVEN DOOR(S)** | | | |
| Oven Glass Window | Deep Embossed Window | | |
| Door Cooling System | 4 Pane Heat Resistant Glasses | | |
| Door Hinges | Heavy Duty Steady Tilt | | |
| Handle Style | Stainless Steel Tube d30mm, Metal terminals | | |
| **OVEN CAVITY** | | | |
| Gross Capacity (cbft) | 5.7 | | |
| Cavity Enamel Color | Black | | |
| Rack Positions | 6 | | |
| Oven Lights | 3x20W Halogen | | |
| **BOTTOM BURNER** | | | |
| Power (Max) G20 - 5” | 21500 (BTU/h) - 6300W | | |
| Power (Max) G31 - 10” | 21500 (BTU/h) - 6300W | | |
| **GRILL BURNER** | | | |
| Power (Max) NG | 18000 (BTU/h) - 5300W | | |
| Power (Max) LP | 17000 (BTU/h) - 5000W | | |
| **OVEN ACCESSORIES** | | | |
| Chromed Racks | 2 racks without frontal bend | | |
| Enameled Grill set (basin + anti splash) | 1 | | |
| Telescopic Chromed Rack | only as optional ACCESSORY | | |
| **DIMENSIONS/WEIGHT** | | | |
| Overall dim - Width | 29 - 3/4” | (758 mm) | |
| Overall dim - Height (min - max) | 39” | (993 mm) | |
| Overall dim - Depth | 29 - 3/4” | (756 mm) | |
| **POWER / RATINGS (120 V, 60 HZ)** | | | |
| KW/Amps rating rating at 120V, 60Hz | 200W - 1.7A | | |
| Cable + Plug | Nema 5-15P | | |
| **INSTRUCTIONS FOR USE** | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | |

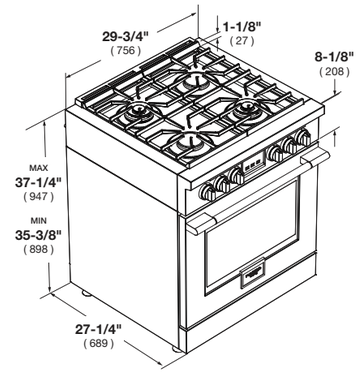




NEW

# ACCENTO

30” ALL GAS PROFESSIONAL RANGE




| CODE ID | F4PGR304S1 - 30” FULL 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 Brass 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 / 950 (BTU/h) - 275W | | |
| 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 / 950 (BTU/h) - 275W | | |
| **OVEN** | | | |
| Type | Multifunction 2 Fans (True Euro Conv.) | | |
| Temperature Regulation | Thermostat | | |
| Injection Oven | T-Zero | | |
| **OVEN FUNCTIONS** | | | |
| | Pizza (Lower Convection ) | Down Bake | Broil |
| **GAS OVEN FEATURES** | | | |
| | Electronic Flame Ignition | Gas safety devices | L.P. Conversion Kit |
| | Flame-out Sensing | | |
| **OVEN DOOR(S)** | | | |
| Oven Glass Window | Deep Embossed Window | | |
| Door Cooling System | 4 Pane Heat Resistant Glasses | | |
| Door Hinges | Heavy Duty Steady Tilt | | |
| Handle Style | Stainless Steel Tube d30mm with Metal terminals | | |
| **OVEN CAVITY** | | | |
| Gross Capacity (cbft) | 4.4 | | |
| Cavity Enamel Color | Black | | |
| Rack Positions | 6 | | |
| Oven Lights | 3x20W Halogen | | |
| **BOTTOM BURNER** | | | |
| Power (Max) G20 - 5” | 18000 (BTU/h) - 5300W | | |
| Power (Max) G31 - 10” | 16000 (BTU/h) - 4700W | | |
| **GRILL BURNER** | | | |
| Power (Max) NG | 14000 (BTU/h) - 4102W | | |
| Power (Max) LP | 13000 (BTU/h) - 3800W | | |
| **OVEN ACCESSORIES** | | | |
| Chromed Racks | 2rack without frontal bend | | |
| Enameled Grill set (basin + anti splash) | 1 | | |
| Telescopic Chromed 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 | 200W - 1.7A | | |
| 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 (AISI 430) | | Professional Design - Stainless Steel (AISI 430) | |
| **CONTROL PANEL** | | | | |
| Control Type | 4 speed mechanical control | | 4 speed mechanical control | |
| **PERFORMANCES** | | | | |
| Output (CFM) | 1000 | | 1000 | |
| Sound Level (dB) | 75 | | 75 | |
| Motor | Twin Motor | | Twin Motor | |
| Venting Type | Ducted and recirculating | | Ducted and recirculating | |
| **FEATURES** | | | | |
| Filter Style | Pro Baffle | | Pro Baffle | |
| Lighting | 6 x 1.2W LED | | 4 x 1.2W LED | |
| Single duct diameter | 7 - 7/8" | (200 mm) | 7 - 7/8" | (200 mm) |
| **DIMENSIONS/WEIGHT** | | | | |
| Overall dim - Width | 47 - 7/8" | (1216 mm) | 35 - 7/8" | (910 mm) |
| Overall dim - Height | 18" | (460 mm) | 18" | (460 mm) |
| Overall dim - Depth | 24" | (610 mm) | 24" | (610 mm) |
| Gross Weight | 90 lbs | (41 kg) | 70 lbs | (30 kg) |
| **POWER / RATINGS (115 V, 60 HZ)** | | | | |
| Watts / Amps | 860W - 7.8A | | 860W - 7.8A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

# SOFIA

PROFESSIONAL HOOD

| CODE ID | 36" PROFESSIONAL HOOD F6PH36S1 | | 30" PROFESSIONAL HOOD F6PH30S1 - F6PH30S2 | |
|---|---|---|---|---|
| Series | 600 | | 600 | |
| Finish | Professional Design - Stainless Steel (AISI 430) | | Professional Design - Stainless Steel (AISI 430) | |
| **CONTROL PANEL** | | | | |
| Control Type | 4 speed mechanical control | | 4 speed mechanical control<br>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<br>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 INSERT HOOD

| CODE ID | 48" PROFESSIONAL INSERT HOOD F6BP46DS1 | | 36" PROFESSIONAL INSERT HOOD F6BP34DS1 | |
|---|---|---|---|---|
| Series | 600 | | 600 | |
| Finish | Stainless Steel (AISI 430) | | Stainless Steel (AISI 430) | |
| **CONTROL PANEL** | | | | |
| Control Type | 4+4 speed mechanical control | | 4+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 | |
| Duct diameter for each motor | 5 - 15/16" | (150 mm) | 5 - 15/16" | (150 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 | 860W - 7.8A | | 860W - 7.8A | |
| Power Cable | Nema 5-15P | | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |

# SOFIA

PROFESSIONAL FRIDGE
BUILT-IN FRIDGE

| CODE ID | 36" PROFESSIONAL FRIDGE F7PBM36S1-L (LEFT DOOR) F7PBM36S1-R (RIGHT DOOR) | 36" BUILT-IN FRIDGE F7IBM36O1-L (LEFT DOOR) F7IBM36O1-R (RIGHT DOOR) |
|---|---|---|
| Series | 700 | 700 |
| Finish | Professional Design - Stainless Steel | Distinto - 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 | F7PBW24S1-L (LEFT DOOR) F7PBW24S1-R (RIGHT DOOR) | 24" BUILT-IN WINE CELLAR F7IBW24O1-L (LEFT DOOR) F7IBW24O1-R (RIGHT DOOR) |
|---|---|---|
| Series | 700 | 700 |
| Finish | Professional Design - Stainless Steel | Distinto - 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 |

# SOFIA

INTEGRATED DISHWASHER

| CODE ID | 24" INTEGRATED DISHWASHER F6PDW24SS1 | |
|---|---|---|
| Series | 600 | |
| Finish | Stainless steel - Interior tub | |
| **PERFORMANCES** | | |
| Place Settings | 13 | |
| Energy Consumption (kWh / year) | 265 | |
| Water Consuption (liters / year) | 3360 | |
| Sound level (dB) | 50 | |
| **HIDDEN CONTROLS** | | |
| Program Selector | Grey Push Buttons | |
| On / Off button | • | |
| Number of Buttons | 4 | |
| Program Gauge | Red | |
| Temperature | 38° - 45° - 55° - 65° - 70° | |
| Delay Timer | Display 1 digit 9h | |
| Rinse Aid Level Indicator | Light | |
| Acoustic Signal at End | • | |
| **PROGRAMMES** | | |
| Wash programs | 10 | |
| Program | Rapid 27' | Normal (Energy Star) |
| | Crystal | Extreme wash (Sanitization) |
| | Daily half load | |
| Fast cycles | Rinse | Eco quick |
| | Light quick | Strong and fast |
| | Normal quick | |
| ETL Sanitization listed | • | |
| **FEATURES** | | |
| Tub Material | Stainless Steel | |
| Internal Door | Stainless Steel | |
| Lower Spray Arm | • | |
| Top Spray Arm | • | |
| Aquastop | Full | |
| Keating Element | Concealed heating element | |
| Turbidness Sensor | • | |
| Hinges | Fixed Fulcrum - Not Adjustable | |
| Rear Foot Adjustment | • | |
| Single Load | 4.0 - Pressure switch | |
| Length of Inlet Hose (mm) | 172 | |
| Length of Drain Hose (mm) | 170 | |
| Water Hardness Max | 100°fH; 58°dH | |
| **BASKETS** | | |
| Baskets Color | Grey | |
| Lower Basket | • | |
| Upper Basket | • | |
| Upper Basket Adjustment | Automatic 3 levels | |
| Cutlery Basket | 13 settings | |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 23 - 9/16" | (598 mm) |
| Overall dim - Height (min - max) | 33 - 13/16", 35 - 3/4" | (860 mm) - (910 mm) |
| Overall dim - Depth | 23 - 3/16" | (589 mm) |
| Cut-out - Width | 23 - 5/8" | (600 mm) |
| Cut-out - Height (min) | 33 - 7/8" | (860 mm) |
| Cut-out - Depth (min - max) | 22 - 5/8" | (575 mm) |
| Gross Weight | 101 lbs | (46 kg) |
| **POWER / RATINGS (115 V, 60 HZ)** | | |
| kW / Amps rating | 1.4 kW - 13A | |
| Power Cable | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |



FULGOR
MILANO

# TECHNICAL DATA

# DISTINTO

# DISTINTO

TOUCH CONTROL OVEN

| CODE ID | 30" TOUCH CONTROL SINGLE OVEN F7SP30... | |
|---|---|---|
| Series | 700 | |
| Finish | **...S1** - Stainless Steel<br>**...B1** - Black Glass<br>**...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** | | |
| Chromed Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chromed 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<br>**...B1** - Black Glass<br>**...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** | | |
| Chromed Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chromed 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

OVEN 400

| CODE ID | 30" OVEN 400<br>F4SP30S1 | |
|---|---|---|
| Series | 400 | |
| Finish | Stainless Steel | |
| **CONTROL PANEL** | | |
| Control Type | Electronic | |
| Display: Clock - Temperature - Timer | Red 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** | | |
| Chromed Racks | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | |
| Telescopic Chromed 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<br>F7DWD30S1 | | 30" WARMING DRAWER<br>F7IWD30O1 | |
|---|---|---|---|---|
| Type | Warming Drawer | | Warming Drawer | |
| Front finish | Stainless Steel | | Overlay | |
| Internal shelf | Inox | | Inox | |
| Compatible with ovens | F75P30S1 - F7DP30S1 - F4SP30S1 | | F75P30S1 - F7DP30S1 - F4SP30S1 | |
| **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" | (754mm 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 F1SP30S1 | | 24" MULTIFUNCTION SELF-CLEAN OVEN F1SP24S2 | |
|---|---|---|---|---|
| Series | 100 | | 100 | |
| Finish | Stainless Steel | | Stainless Steel | |
| **CONTROL PANEL** | | | | |
| Control Type | Electronic | | Electronic | |
| Display: Clock - Timer - Temperature | Red LED | | Red LED | |
| Language | English | | English | |
| **OVEN** | | | | |
| Type | Electronic | | Electronic | |
| Temperature Regulation | Electronic Control (min/max 120/485°F - 50/250°C) | | Electronic Control (min/max 120/485°F - 50/250°C) | |
| **OVEN FUNCTIONS** | | | | |
| | Pyrolytic Self-Clean | Bake | Pyrolytic Self-Clean | Bake |
| | True Convection | Thaw (Defrost) | True Convection | Thaw (Defrost) |
| | Convection Bake | Oven Lights | Convection Bake | Oven Lights |
| | Convection Broil | Broil | Convection Broil | Broil |
| | Convection Roast | | Convection Roast | |
| **GAS OVEN FEATURES** | | | | |
| | Temperature Display °C/°F | | Temperature Display °C/°F | |
| **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 | 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 | 600 W | | - | |
| Concealed Bake Lower Heating Element | 1400 W | | 1100 W | |
| Convection Element | 2500 W | | 2300 W | |
| **OVEN ACCESSORIES** | | | | |
| Chromed Racks | 2 | | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 | | 1 | |
| Telescopic Chromed 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 | | 3.35kW - 13.9A | |
| kW / Amps rating at 120-208V, 60Hz | 3.53kW - 17.4A | | 2.55kW - 12.3A | |
| Power Cable | Conduit | | Conduit | |
| **INSTRUCTIONS FOR USE** | | | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | | English / French / Spanish | |



# DISTINTO

MULTIFUNCTION EASY-CLEAN OVEN

| CODE ID | 30" MULTIFUNCTION EASY-CLEAN OVEN F1SM30S1 | | 24" MULTIFUNCTION EASY-CLEAN OVEN F1SM24S2 | |
|---|---|---|---|---|
| Series | 100 | | 100 | |
| Finish | Stainless Steel | | Stainless Steel | |
| **CONTROL PANEL** | | | | |
| Control Type | 2 Knobs/6 Buttons | | 2 Knobs/3 Buttons | |
| Display: Clock - Timer | Red LED | | Red 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 | Thaw (Defrost) | True Convection | Bake |
| | Convection Broil | Lower Bake | Convection Bake | Oven Lights |
| | Convection Roast | Oven Lights | Convection Broil | Broil |
| | Pizza (Lower Convection) | Broil | Convection Roast | |
| | Bake | | | |
| **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** | | | | |
| Chromed Racks | 2 | | 2 | |
| Enameled Broiler Pan (basin + anti splash) | 1 (basin only) | | 1 | |
| Telescopic Chromed Rack | - | | 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 | |

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

# DISTINTO

RADIANT COOKTOP WITH KNOB CONTROL
WITH BRUSHED ALUMINUM TRIM

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



# DISTINTO

INSERT HOOD

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

# DISTINTO

UNDERCABINET HOOD

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

# DISTINTO

BUILT-IN FRIDGE

| CODE ID | 36" BUILT-IN FRIDGE<br>F7IBM36O1-L (LEFT DOOR)<br>F7IBM36O1-R (RIGHT DOOR) |
|---|---|
| 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<br>F7IBW24O1-L (LEFT DOOR)<br>F7IBW24O1-R (RIGHT DOOR) |
|---|---|
| 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 |

# DISTINTO

INTEGRATED DISHWASHER

| CODE ID | 24" INTEGRATED DISHWASHER WITH STAINLESS STEEL EXTERIOR F6DW24SS1 | |
|---|---|---|
| Series | 600 | |
| Finish | Fully Integrated - Stainless Steel | |
| **PERFORMANCES** | | |
| Place Settings | 13 | |
| Energy Consumption (kWh / year) | 265 | |
| Water Consuption (liters / year) | 3360 | |
| Sound level (dB) | 50 | |
| **HIDDEN CONTROLS** | | |
| Program Selector | Grey Push Buttons | |
| On / Off button | • | |
| Number of Buttons | 4 | |
| Program Gauge | Red | |
| Temperature | 38° - 45° - 55° - 65° - 70° | |
| Delay Timer | Display 1 digit 9h | |
| Rinse Aid Level Indicator | Light | |
| Acoustic Signal at End | • | |
| **PROGRAMMES** | | |
| Wash programs | 10 | |
| Program | Rapid 27' | Normal (Energy Star) |
| | Crystal | Extreme wash (Sanitization) |
| | Daily half load | |
| Fast cycles | Rinse | Eco quick |
| | Light quick | Strong and fast |
| | Normal quick | |
| ETL Sanitization listed | • | |
| **FEATURES** | | |
| Tub Material | Stainless Steel | |
| Internal Door | Stainless Steel | |
| Lower Spray Arm | • | |
| Top Spray Arm | • | |
| Aquastop | Full | |
| Keating Element | Concealed heating element | |
| Turbidness Sensor | • | |
| Hinges | Fixed Fulcrum - Not Adjustable | |
| Rear Foot Adjustment | • | |
| Single Load | 4.0 - Pressure switch | |
| Length of Inlet Hose (mm) | 172 | |
| Length of Drain Hose (mm) | 170 | |
| Water Hardness Max | 100°fH; 58°dH | |
| **BASKETS** | | |
| Baskets Color | Grey | |
| Lower Basket | • | |
| Upper Basket | • | |
| Upper Basket Adjustment | Automatic 3 levels | |
| Cutlery Basket | 13 settings | |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 23 - 9/16" | (598 mm) |
| Overall dim - Height (min - max) | 33 - 13/16", 35 - 3/4" | (860 mm) - (910 mm) |
| Overall dim - Depth | 23 - 3/16" | (589 mm) |
| Cut-out - Width | 23 - 5/8" | (600 mm) |
| Cut-out - Height (min) | 33 - 7/8" | (860 mm) |
| Cut-out - Depth (min - max) | 22 - 5/8" | (575 mm) |
| Gross Weight | 101 lbs | (46 kg) |
| **POWER / RATINGS (115 V, 60 HZ)** | | |
| kW / Amps rating | 1.4 kW - 13A | |
| Power Cable | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |



# DISTINTO

INTEGRATED DISHWASHER

| CODE ID | 24" FULLY INTEGRATED DISHWASHER F6DW24FI1 | |
|---|---|---|
| Series | 600 | |
| Finish | Fully Integrated - Panel Ready | |
| **PERFORMANCES** | | |
| Place Settings | 13 | |
| Energy Consumption (kWh / year) | 265 | |
| Water Consuption (liters / year) | 3360 | |
| Sound level (dB) | 50 | |
| **HIDDEN CONTROLS** | | |
| Program Selector | Grey Push Buttons | |
| On / Off button | • | |
| Number of Buttons | 4 | |
| Program Gauge | Red | |
| Temperature | 38° - 45° - 55° - 65° - 70° | |
| Delay Timer | Display 1 digit 9h | |
| Rinse Aid Level Indicator | Light | |
| Acoustic Signal at End | • | |
| **PROGRAMMES** | | |
| Wash programs | 10 | |
| Program | Rapid 27' | Normal (Energy Star) |
| | Crystal | Extreme wash (Sanitization) |
| | Daily half load | |
| Fast cycles | Rinse | Eco quick |
| | Light quick | Strong and fast |
| | Normal quick | |
| ETL Sanitization listed | • | |
| **FEATURES** | | |
| Tub Material | Stainless Steel | |
| Internal Door | Stainless Steel | |
| Lower Spray Arm | • | |
| Top Spray Arm | • | |
| Aquastop | Full | |
| Keating Element | Concealed heating element | |
| Turbidness Sensor | • | |
| Hinges | Fixed Fulcrum - Not Adjustable | |
| Rear Foot Adjustment | • | |
| Single Load | 4.0 - Pressure switch | |
| Length of Inlet Hose (mm) | 172 | |
| Length of Drain Hose (mm) | 170 | |
| Water Hardness Max | 100°fH; 58°dH | |
| **BASKETS** | | |
| Baskets Color | Grey | |
| Lower Basket | • | |
| Upper Basket | • | |
| Upper Basket Adjustment | Automatic 3 levels | |
| Cutlery Basket | 13 settings | |
| **DIMENSIONS/WEIGHT** | | |
| Overall dim - Width | 23 - 9/16" | (598 mm) |
| Overall dim - Height (min - max) | 33 - 13/16", 35 - 3/4" | (860 mm) - (910 mm) |
| Overall dim - Depth | 23 - 3/16" | (589 mm) |
| Cut-out - Width | 23 - 5/8" | (600 mm) |
| Cut-out - Height (min) | 33 - 7/8" | (860 mm) |
| Cut-out - Depth (min - max) | 22 - 5/8" | (575 mm) |
| Gross Weight | 106 lbs | (48 kg) |
| **POWER / RATINGS (115 V, 60 HZ)** | | |
| kW / Amps rating | 1.4 kW - 13A | |
| Power Cable | Nema 5-15P | |
| **INSTRUCTIONS FOR USE** | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |

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.

FULGOR
MILANO

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

Every effort is made to ensure the information in this catalog is accurate at the time of publication.
For the most up-to-date information of any of the products or accessories in this catalog, please visit www.fulgor-milano.us
Meneghetti S.p.a. reserves the right to make updates to the information and products or discontinue models contained in this catalog without notice

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