



**FULGOR**  
MILANO

COLLECTION

**SINCE**  
YOUR LIFE | OUR PASSION  
**1949**



# Index

## Professional 004-037

Freestanding Ranges <b>600 SERIES</b>	010-015
Single & Double Ovens <b>600 SERIES</b>	016-017
Range Tops <b>600 SERIES</b>	018-021
Accessories & Technical Data	022-037

## Ovens 040-075

Single & Double Ovens <b>700 SERIES</b>	042-053
Single Oven <b>400 SERIES</b>	054-059
Single Ovens <b>100 SERIES</b>	060-067
Accessories & Technical Data	068-075

## Cooktops 076-109

Induction Cooktops <b>700 SERIES</b>	078-083
Radiant Touch Cooktops <b>600 SERIES</b>	084-089
Radiant Cooktops <b>300 SERIES</b>	090-093
Gas Cooktops <b>400 SERIES</b>	094-101
Accessories & Technical Data	102-109

## Hoods 110-123

Hoods <b>600 SERIES</b>	114-116
Hoods <b>400 SERIES</b>	117-119
Accessories & Technical Data	120-123

## Dishwashers 124-131

Dishwashers <b>600 SERIES</b>	128-130
Technical Data	131

## Fridge 132-141

Fridge <b>600 SERIES</b>	136-137
Accessories & Technical Data	138-141

# FULGOR

MILANO

— SINCE 1949 —



# Brand History

- 1949** Fulgor is founded as a coal-stove factory
- 1955** Fulgor first produces freestanding gas kitchens
- 1960** Meneghetti is founded as a tool -and metal-pressing factory
- 1974** Fulgor's built-in cooktops are created
- 1976** Fulgor's electric cooktops first produced
- 1987** First production of Meneghetti's cooktops
- 1990** Creation of Fulgor's first glass cooktop
- 1991** First European production of Fulgor's pyrolytic ovens
- 1994** First European production of Fulgor's pyrolytic ovens for the North American market
- 2000** First production of Meneghetti's ovens
- 2006** Fulgor invents world's first dual-flame burner
- 2007** Meneghetti becomes first European cooktop manufacturer
- 2009** Acquisition of Fulgor by Meneghetti S.p.A.  
  
Fulgor celebrates 60 years; Fulgor-Milano is born
- 2010** Meneghetti and Fulgor move forward, bringing time-honored tradition together with the latest technologies
- 2015** Under the "Professional" project, Fulgor Milano launches Sofia, a professional range for the home kitchen





# Professional



Fulgor-Milano traces its roots back to our first ranges built in the late 1940's, and draws on decades of experience in manufacturing and development of cooking products. Our Professional cooking line is the pinnacle achievement for our brand. A perfect balance of elegance, design, function and performance, our professional cooking line will satisfy the most discerning chef, while still providing a center piece for any kitchen design.

Handcrafted in Italy, we offer a full line of Professional ranges, built in range tops, ovens, and complementary products to help complete your kitchen. We invite you to explore our Professional cooking series of products.

### ELEGANT PROFESSIONAL METAL KNOBS

A precise finish and ergonomic design combines style with functionality.



### EXTRA WIDE VIEWING AREA

Featuring four large panes of glass to keep temperatures inside the oven even and the door cool to the touch on the outside.



### ITALIAN STYLE

Balanced lines, high quality material and durable finishes result in a fit and finish like no other.



### FLAWLESS QUALITY

Corner surfaces are finished with a smooth weld.





WATCH  
THE VIDEO

### EASY TO USE TOUCH DISPLAY

A large, clear display lets you keep impeccable control of all your cooking.



### DUAL FAN CONVECTION

Our characteristic dual fan allows you to perfect your cooking.



### TELESCOPIC RACK

Full extension telescopic rack offers convenience while using the oven.



### SOFT-CLOSING DOOR

Equipped with a shock absorption system for stable, assisted closure of the oven.

### DUAL FLAME BURNER

The integrated dual valve system, on all gas burners, gives access to flame power that can go from searing a steak to perfection to tempering the most delicate chocolate, all while using the same knob control.



### MATTE FINISH THROUGHOUT

Identical finish throughout the cooking surface, from the cast iron grates and burner caps, to the seamless one-piece burner bowl.

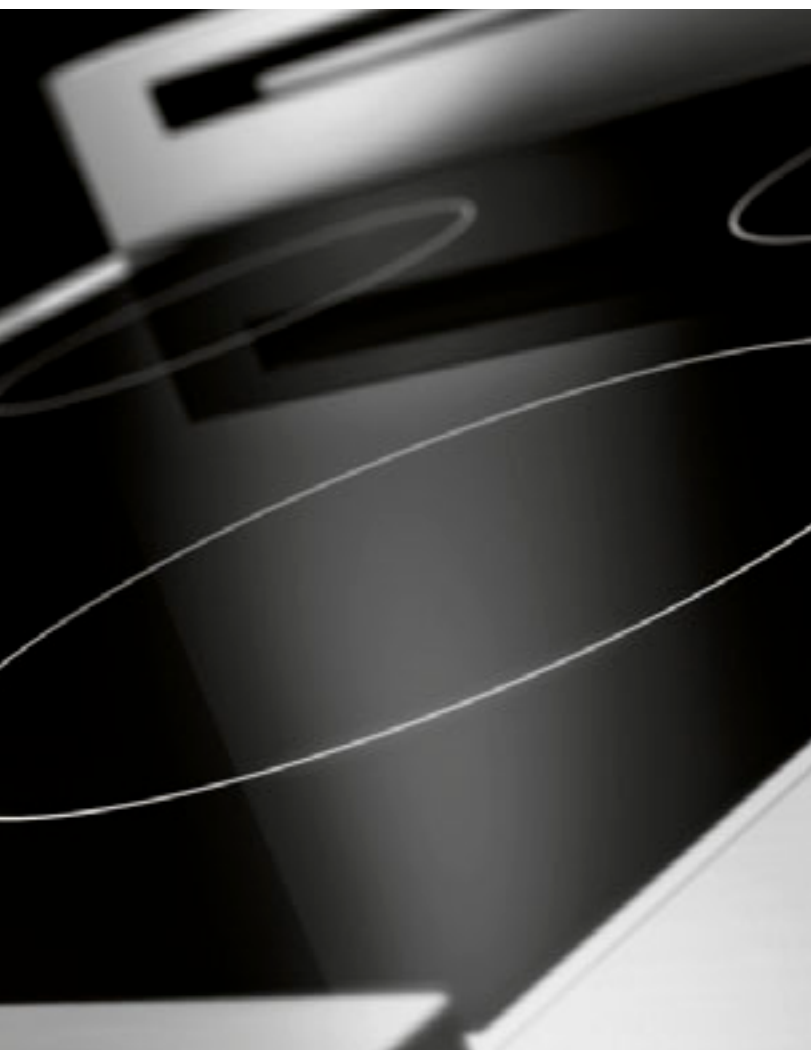


### SIMMER

True low simmer function on all gas burners.

## INDUCTION

Powerful induction protected by an elegant ceramic glass surface.



## LED POWER DISPLAY

Easy-to-read digital indicator for each induction zone.



## BOOST FUNCTION

Powerful boost function on all induction cooking zones brings contents to a boil in record time.

## F6PGR366S1

### 36" FULL GAS PROFESSIONAL RANGE

#### Cooking Surface

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 6 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or LP convertible

#### Oven

- Dual Convection
- 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 Grill Set

#### Oven Functions

- Bake
- Broil
- Convection
- Timer

#### Optional Accessories

- |              |             |
|--------------|-------------|
| ■ PDRKIT36WH | ■ F6BG36BCI |
| ■ PDRKIT36RD | ■ F6BG36ISL |
| ■ PDRKIT36BK | ■ F6BG36HBT |
| ■ PDRKIT36MB | ■ FMGRID36  |
| ■ PDRKIT36MG |             |
| ■ FMWOK      |             |
| ■ FMSIM      |             |

# Professional 600

Freestanding





# Professional 600

Freestanding



## F6PGR304S1

### 30" FULL GAS PROFESSIONAL RANGE

#### Cooking Surface

- 2 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 4 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or LP convertible

#### Oven

- Dual Convection
- 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 Grill Set

#### Oven Functions

- Bake
- Broil
- Convection
- Timer

#### Optional Accessories

- |              |             |
|--------------|-------------|
| ■ PDRKIT30WH | ■ F6BG30BCI |
| ■ PDRKIT30RD | ■ F6BG30ISL |
| ■ PDRKIT30BK | ■ F6BG30HBT |
| ■ PDRKIT30MB | ■ FMGRID30  |
| ■ PDRKIT30MG |             |
| ■ FMWOK      |             |
| ■ FMSIM      |             |

## F6PDF366S1

### 36" Dual Fuel PROFESSIONAL RANGE

#### Cooking Surface

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 6 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or 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 Grill Set

#### Oven Functions

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Timer controlled cooking
- Meat Probe
- Self Clean

#### Optional Accessories

- |              |             |
|--------------|-------------|
| ■ PDRKIT36WH | ■ F6BG36BCI |
| ■ PDRKIT36RD | ■ F6BG36ISL |
| ■ PDRKIT36BK | ■ F6BG36HBT |
| ■ PDRKIT36MB | ■ FMGRID36  |
| ■ PDRKIT36MG |             |
| ■ FMWOK      |             |
| ■ FMSIM      |             |

## Professional 600

Freestanding



# Professional 600

Freestanding



## F6PDF304S1

### 30" Dual Fuel PROFESSIONAL RANGE

#### Cooking Surface

- 2 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 4 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or 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 Grill Set

#### Oven Functions

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Timer controlled cooking
- Meat Probe
- Self Clean

#### Optional Accessories

- |              |             |
|--------------|-------------|
| ■ PDRKIT30WH | ■ F6BG30BCI |
| ■ PDRKIT30RD | ■ F6BG30ISL |
| ■ PDRKIT30BK | ■ F6BG30HBT |
| ■ PDRKIT30MB | ■ FMGRID30  |
| ■ PDRKIT30MG |             |
| ■ FMWOK      |             |
| ■ FMSIM      |             |





# Professional 600

Freestanding



## F6PIR304S1

### 30" Induction PROFESSIONAL RANGE

#### Cooking Surface

- 4 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 Warming functions

#### 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 Grill Set

#### Oven Functions

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Timer controlled cooking
- Meat Probe
- Self Clean

#### Optional Accessories

- |              |             |
|--------------|-------------|
| ■ PDRKIT30WH | ■ F6BG30BCI |
| ■ PDRKIT30RD | ■ F6BG30ISL |
| ■ PDRKIT30BK | ■ F6BG30HBT |
| ■ PDRKIT30MB | ■ INDUKIT4  |
| ■ PDRKIT30MG |             |

## F6PSP30S1

### 30" Professional single oven - Stainless Steel

- 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 Grill Set

### Oven Functions

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Timer controlled cooking
- Meat Probe
- Self Clean

# Professional 600

Single Oven



# Professional 600

Double Oven



## F6PDP30S1

### 30" Professional double oven - Stainless Steel

- 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 Grill Set

### Oven Functions

- Bake
- Broil
- Roast
- Convection
- True Convection
- Warm / Proof / Dehydrate
- Timer controlled cooking
- Meat Probe
- Self Clean





# Professional 600

Range Tops



## F6GRT366S1

### 36" Professional Gas Range Top

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 6 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or LP convertible
- Electronic Ignition and Re-ignition
- Flame-out Sensing
- Top Mount Injectors

### Optional Accessories

- FMWOK
- FMSIM
- F6BG36BCI
- F6BG36ISL
- F6BG36HBT
- FMGRID36

# Professional 600

Range Tops



## F6GRT304S1

### 30" Professional Gas Range Top

- 2 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 4 Dual-Flame Burners
- All burners provide maximum 18,000 BTU's of power
- Natural Gas or LP convertible
- Electronic Ignition and Re-ignition
- Flame-out Sensing
- Top Mount Injectors

### Optional Accessories

- FMWOK
- FMSIM
- F6BG30BCI
- F6BG30ISL
- F6BG30HBT
- FMGRID30

# Professional 600

Range Tops



## F6IRT304S1

### 30" Professional Induction Range Top

- 4 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 Warming functions
- Pot Detection System
- Child Lock Function

### Optional Accessories

- F6BG30BCI
- F6BG30ISL
- F6BG30HBT
- INDUKIT4

# Accessories & Technical Data

## Professional

Adding accessories opens up new possibilities for expanding your cooking repertoire and allowing you to cook the way you want to.

Range trims allow you to customize the look and finish to match your counter and backsplash style. Handle kits tie all your Fulgor Milano professional products together for a consistent aesthetic. Induction plates allow you to continue to cook using your favorite non-induction cookware. The griddle, wok ring and simmer plate gas cooktop accessories round out the options allowing you to meet any cooking challenge thrown your way. Finally, express your individual style with custom color kits for your professional range or oven.





**F6BG30BCI**  
30" Black Cast Iron– Island Trim



**F6BG36BCI**  
36" Black Cast Iron – Island Trim



**F6BG30ISL**  
30" Back Guard – Island Trim



**F6BG36ISL**  
36" Back Guard – Island Trim



**F6BG30HBT**  
30" Back Guard – Hight Back Trim



**F6BG36HBT**  
36" Back Guard – Hight Back Trim

**FMGRID30**

Heavy duty enamelled Cast-Iron griddle

**FMGRID36**

Heavy duty enamelled Cast-Iron griddle

**FMWOK WOK RING**

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

**FMSIM SIMMER PLATE**

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





#### **INDUKIT4**

Independent metal plates for non magnetic pots



#### **36CDFDPRO**

Prof. Design Handle for 600 Series French Door Fridge  
(includes 2 vertical and 2 horizontal handles)



# Professional 600

Door Kits



## BLACK VELVET

### PDRKIT30MB

30" Pro Range Door

Colour Kit - MATTE BLACK - RAL 9004

### PDRKIT36MB

36" Pro Range Door

Colour Kit - MATTE BLACK - RAL 9004



# Professional 600

Door Kits

## VENETIAN RED

### PDRKIT30RD

30" Pro Range Door

Colour Kit - Glossy Red - RAL 3003

### PDRKIT36RD

36" Pro Range

Colour Kit - Glossy Red - RAL 3003



## RIALTO GREY

### PDRKIT30MG

30" Pro Range

Door Colour Kit - MATTE GREY - RAL 9007

### PDRKIT36MG

36" Pro Range

Door Colour Kit - MATTE GREY - RAL 9007



# Professional 600

Door Kits



## GONDOLA BLACK

### PDRKIT30BK

30" Pro Range

Door Colour Kit - GLOSSY BLACK - RAL 9004

### PDRKIT36BK

36" Pro Range

Door Colour Kit - GLOSSY BLACK - RAL 9004



## PALLADIO WHITE

### PDRKIT30WH

30" Pro Range

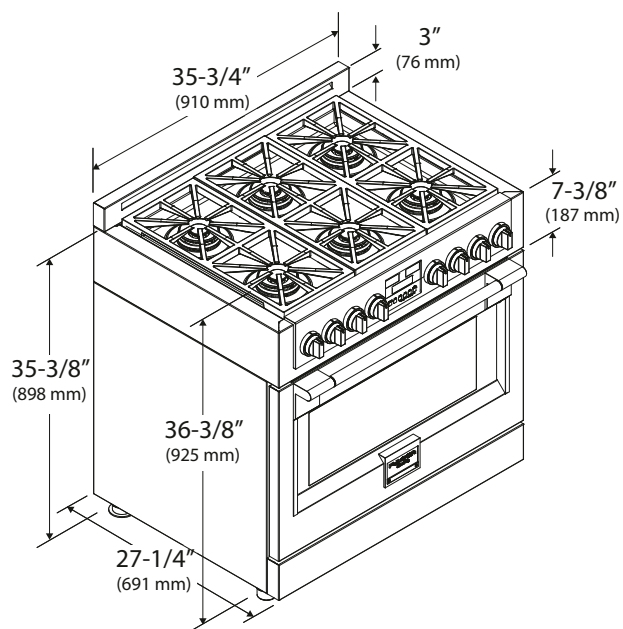
Door Colour Kit - GLOSSY WHITE - RAL 9016

### PDRKIT36WH

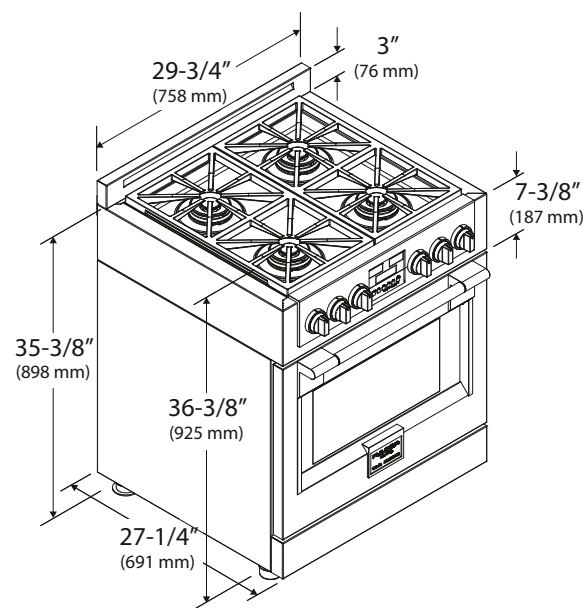
36" Pro Range

Door Colour Kit - GLOSSY WHITE - RAL 9016

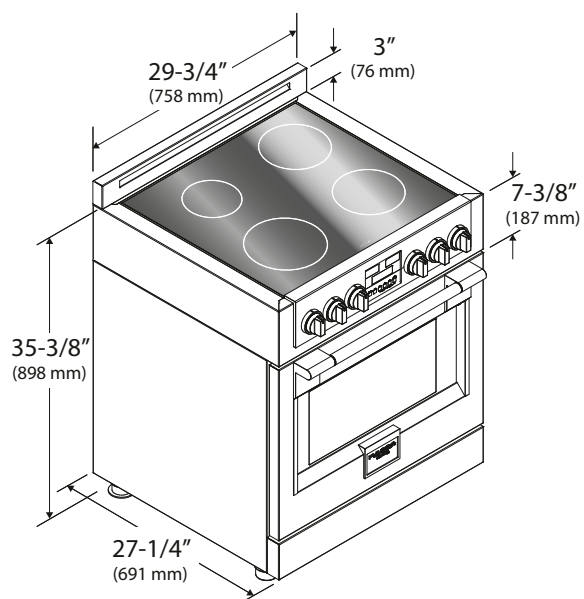
### 36" FREESTANDING FULL GAS & DUAL FUEL



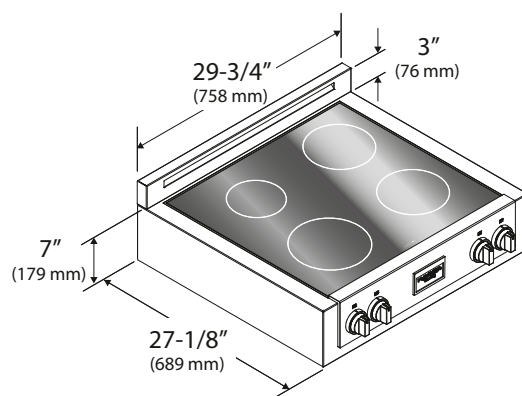
### 30" FREESTANDING FULL GAS & DUAL FUEL



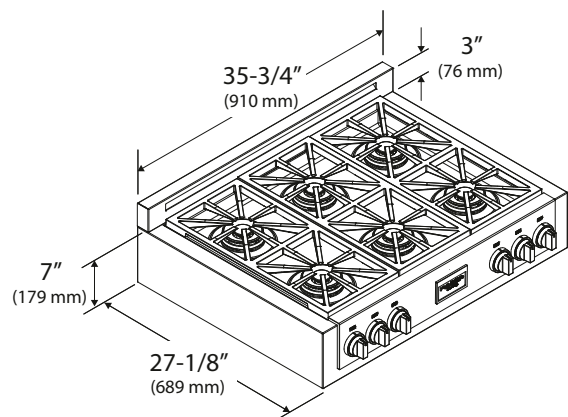
### 30" FREESTANDING INDUCTION



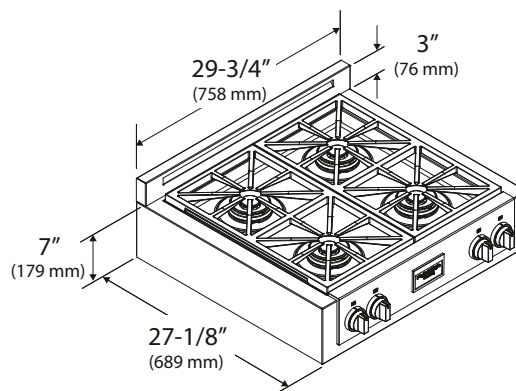
### 30" INDUCTION TOP RANGE



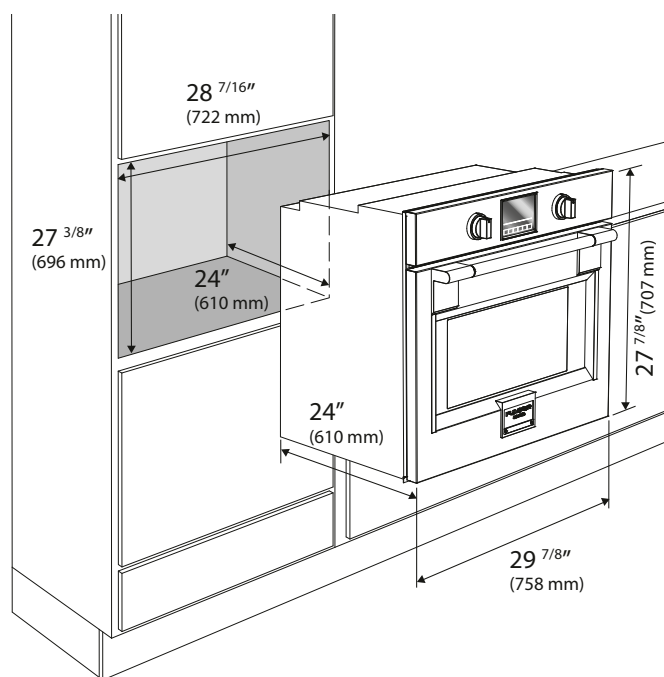
## 36" GAS TOP RANGE



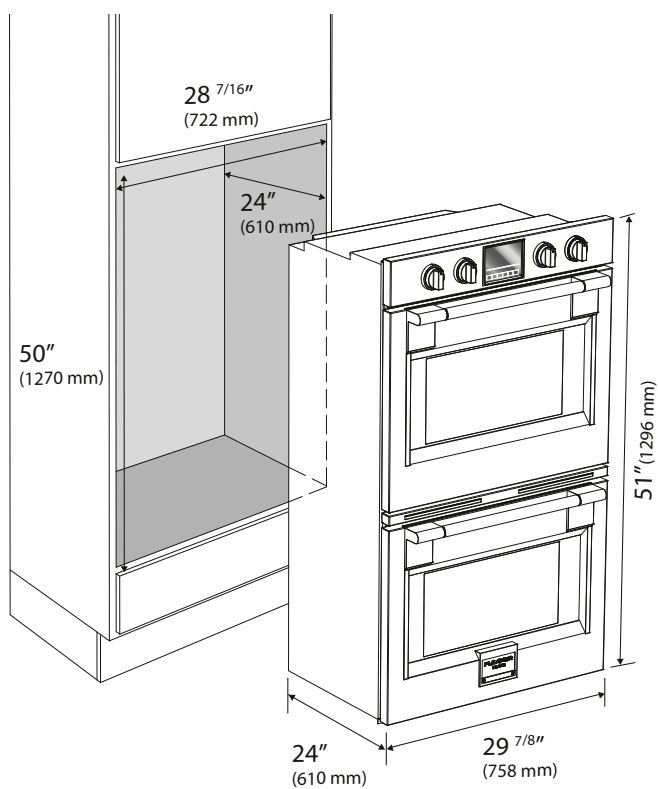
## 30" GAS TOP RANGE



## 30"X 30" SINGLE OVEN



## 30"X 50" DOUBLE OVEN





MODEL	F6PGR36651	F6PGR30451
Series	600	600
Type	FULL GAS	FULL GAS
Size	36"	30"
Finish	Stainless Steel	Stainless Steel
Embossed Logo	•	•
Design	Professional	Professional
<b>Control Panel</b>		
Control Type	8 Heavy Duty Knobs	6 Heavy Duty Knobs
Clock Display and Timer	White LED	White LED
<b>Cooktop</b>		
Type	GAS	GAS
Cooking Surface	Matte Black Enamel	Matte Black Enamel
Gas Type	NG or LP	NG or LP
<b>Gas Cooktop Features</b>		
Electric Flame Ignition and Re-ignition	•	•
Flame-out sensing	•	•
Top Mount Injectors	•	•
L.P. Conversion Kit	•	•
Dual Crown Brass Burner	•	•
Heavy Duty Cast Iron Grates	3	2
Pressure Regulator	•	•
<b>Cooking Zones</b>		
Front Left	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Left	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Front Middle	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	-
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	-
Rear Middle	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	-
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	-
Front Right	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Right	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
<b>Oven</b>		
Type	GAS	GAS
Oven Type	Dual Convection	Dual Convection
Temperature Regulation	Thermostat	Thermostat
<b>Functions</b>		
Bake	•	•
Broil	•	•
Pizza	•	•
<b>Gas Oven Features</b>		
Electronic Flame Ignition	•	•
Flame-out Sensing	•	•
Flame-out Auto-off	•	•
L.P. Conversion Kit	•	•
<b>Oven Door(s)</b>		
Oven Glass Window	Deep Embossed Extra Wide Window	Deep Embossed Extra Wide Window
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
Soft-closing System	•	•
Handle Style	Stainless Steel Tube with Metal Endcaps	Stainless Steel Tube with Metal Endcaps
<b>Oven Cavity</b>		
Gross Capacity (cuft)	5.7	4.4
Usable Capacity (cuft)	4.4	3.6
Cavity Enameling Colour	Black	Black
Rack Positions	6	6
Oven Lights	3x20W Halogen	3x20W Halogen
<b>Broil Burner</b>		
Power (Max) NG	18000 (BTU/h) - 5300W	14000 (BTU/h) - 4102W
Power (Max) LP	18000 (BTU/h) - 5300W	13000 (BTU/h) - 3800W
<b>Bake Burner</b>		
Power (Max/ Min) NG	21500 (BTU/h) - 6300W	18000 (BTU/h) - 5300W
Power (Max/ Min) LP	21500 (BTU/h) - 6300W	16000 (BTU/h) - 4700W
<b>Oven Accessories</b>		
Chromed Racks	2	2
Enameled Grill Set ( basin + anti splash )	1	1
Telescopic Chromed Rack	1	1
<b>Dimensions/Weight</b>		
Overall dim - Width	35 3/4" (910mm)	29 3/4" (758mm)
Overall dim - Height	39" (993mm)	39" (993mm)
Overall dim - Depth	29 3/4" (756mm)	29 3/4" (756mm)
Gross Weight	377 lbs (171 kg)	322 lbs (146 kg)
<b>Power / Ratings (120V, 60 Hz)</b>		
Watts / Amps	200W - 1.7A	200W - 1.7A
Power Cable	Nema 5-15P	Nema 5-15P
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR





MODEL	F6PDF366S1	F6PDF304S1
Series	600	600
Type	DUAL FUEL	DUAL FUEL
Size	36"	30"
Finish	Stainless Steel	Stainless Steel
Embossed Logo	•	•
Design	Professional	Professional
<b>Control Panel</b>		
Control Type	8 Heavy Duty Knobs	6 Heavy Duty Knobs
Oven Programming	Electronic with 6 Touch Keys	Electronic with 6 Touch Keys
Clock Display	White LED	White LED
Temperature Display	White LED	White LED
Function Display	White LED	White LED
Language	English / French / Spanish	English / French / Spanish
<b>Cooktop</b>		
Type	GAS	GAS
Cooking Surface	Matte Black Enamel	Matte Black Enamel
Gas Type	NG or LP	NG or LP
<b>Gas Cooktop Features</b>		
Electric Flame Ignition and Re-ignition	•	•
Flame-out sensing	•	•
Top Mount Injectors	•	•
LP Conversion Kit	•	•
Dual Crown Brass Burner	•	•
Heavy Duty Cast Iron Grates	3	2
Pressure Regulator	•	•
<b>Cooking Zones</b>	6	4
Front Left	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Left	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Front Middle	Dual Flame Burner	-
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	-
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	-
Rear Middle	Dual Flame Burner	-
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	-
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	-
Front Right	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Right	Dual Flame Burner	Dual Flame Burner
Power (Max/ Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max/ Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
<b>Oven</b>		
Type	Electric Self-clean	Electric Self-clean
Oven Type	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)
Temperature Regulation	Electronic	Electronic
<b>Functions</b>		
Pyrolytic Self-Clean	•	•
True Convection	•	•
Convection Broil	•	•
Convection Roast	•	•
Pizza (Lower Convection)	•	•
Bake	•	•
Broil	•	•
Dehydrate	•	•
Thaw (Defrost)	•	•
Proof (Warm)	•	•
Keep warm (Warm Plus)	•	•
Oven Lights	•	•
Fast Preheat	•	•
<b>Electric Oven Features</b>		
Preset/Last Used Temperature Memory	•	•
Preheat Indicator (25%, 50%, 75%, 100%)	•	•
Automatic Fast Preheat	•	•
Child Door Lock	•	•
Control Lock	•	•
Sabbath Mode	•	•
12/24 Hour Clock Formats	•	•
Temperature Display °C/°F	•	•
<b>Oven Door(s)</b>		
Oven Glass Window	Deep Embossed Extra Wide Window	Deep Embossed Extra Wide Window
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
Soft-closing System	•	•
Handle Style	Stainless Steel Tube with Metal Endcaps	Stainless Steel Tube with Metal Endcaps
<b>Oven Cavity</b>		
Gross Capacity (cuft)	5.7	4.4
Usable Capacity (cuft)	4.9	4.1
Cavity Enameling Colour	Black	Black
Rack Positions	6	6
Oven Lights	3x20W Halogen	3x20W Halogen
<b>Heating Elements (@240V)</b>		
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	2x1300 W	2x1300 W
<b>Oven Accessories</b>		
Chromed Racks	2	2
Enameled Grill set ( basin + anti splash )	1	1
Telescopic Chromed Rack	1	1
Meat Probe	1	1
<b>Dimensions/Weight</b>		
Overall dim - Width	35 3/4" (910mm)	29 3/4" (758mm)
Overall dim - Height	39" (993mm)	39" (993mm)
Overall dim - Depth	29 3/4" (756mm)	29 3/4" (756mm)
Gross Weight	382 lbs (174 kg)	326 lbs (148 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>		
kW / Amps rating at 120-240V, 60Hz	3.84kW - 16.9A	3.84kW - 16.9A
kW / Amps rating at 120-208V, 60Hz	3.54kW - 17.5A	3.54kW - 17.5A
Power Cable	Nema 14-50P	Nema 14-50P
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR



<b>MODEL</b>	<b>F6PIR304S1</b>
Series	600
Type	Induction Top - Full Electric
Size	30"
Finish	Stainless Steel
Embossed Logo	•
Design	Professional
<b>Control Panel</b>	
Control Type	6 Heavy Duty Knobs
Oven Programming	Electronic with 6 Touch Keys
Clock Display	White LED
Temperature Display	White LED
Function Display	White LED
Language	English / French / Spanish
<b>Cooktop</b>	
Type	INDUCTION
Cooking Surface	Ceramic Glass
<b>Induction Cooktop Features</b>	
Pot Detection System	•
Child Lock Function	•
Cooling Fan System	•
Failure Codes Indication	•
Power Levels	1 to 9
Digital Display for Power Level	•
Melting Function 113°F / 45°C	•
Warming Function 158°F / 70°C	•
Booster/Fast-boil Function for Each Zone	•
Residual Heat Indication	•
<b>Cooking Zones</b>	<b>6</b>
Front Left	Inductor 9" (230mm)
Power (Max)	2300W
Power (Min)	3700W
Rear Left	Inductor 6" ½ (165mm)
Power (Max)	1400W
Power (Min)	2200W
Front Right	Inductor 7" ¾ (200mm)
Power (Max)	1850W
Power (Min)	3000W
Rear Right	Inductor 7" ¾ (200mm)
Power (Max)	1850W
Power (Min)	3000W
<b>Oven</b>	
Type	Electric Self-Clean
Oven Type	Dual Convection (True Euro Conv.)
Temperature Regulation	Electronic
<b>Functions</b>	
Pyrolytic Self-Clean	•
True Convection	•
Convection Broil	•
Convection Roast	•
Pizza (Lower Convection)	•
Bake	•
Broil	•
Dehydrate	•
Thaw (Defrost)	•
Proof (Warm)	•
Keep warm (Warm Plus)	•
Oven Lights	•
Fast Preheat	•
<b>Electric Oven Features</b>	
Preset/Last Used Temperature Memory	•
Preheat Indicator (25%, 50%, 75%, 100%)	•
Fast Preheat	•
Child Door Lock	•
Control Lock	•
Sabbath Mode	•
12/24 Hour Clock Formats	•
Temperature Display °C/°F	•
<b>Oven Door(s)</b>	
Oven Glass Window	Deep Embossed Extra Wide Window
Door Cooling System	4 Pane Heat Resistant Glass
Soft-closing System	•
Door Hinges	Heavy Duty Steady Tilt
Handle Style	Stainless Steel Tube, Metal End Caps
<b>Oven Cavity</b>	
Gross Capacity (cuft)	4.4
Usable Capacity (cuft)	4.1
Cavity Enameling Colour	Black
Rack Positions	6
Oven Lights	3x20W Halogen
<b>Heating Elements (@240V)</b>	
Broil Upper Heating Element	3500 W
Upper Auxiliary Element	1032 W
Concealed Bake Lower Heating Element	3000 W
Convection Element	2x1300 W
<b>Oven Accessories</b>	
Chromed Racks	2
Enameled Grill Set (basin + anti-splash)	1
Telescopic Chromed Rack	1
Meat Probe	1
<b>Dimensions/Weight</b>	
Overall dim - Width	35 3/4" (910mm)
Overall dim - Height	39" (993mm)
Overall dim - Depth	29 3/4" (756mm)
Gross Weight	382 lbs (174 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>	
kW / Amps rating at 120-240V, 60Hz	11kW - 45.8A
kW / Amps rating at 120-208V, 60Hz	10kW - 48.5A
Power Cable	Nema 14-50P
<b>Instructions for use</b>	
Use & Care Manual	EN, SP, FR
Installation Manual	EN, SP, FR



MODEL	F6PSP30S1	F6PDP30S1
Series	600	600
Type	Self-clean	Self-clean
Size	30"x30"	30"x50"
Finish	Stainless Steel	Stainless Steel
Embossed Logo	•	•
Design	Professional	Professional
Oven Type	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)
<b>Control Panel</b>		
Control Type	Electronic	Electronic
Input Type	2 Heavy Duty Knobs	2 Heavy Duty Knobs
Oven Programming	6 Touch Keys	6 Touch Keys
Clock/Timer Display	White LED	White LED
Temperature Display	White LED	White LED
Preset/Last-used Temperature Memory	•	•
Preheat Bar (25%, 50%, 75%, 100%)	•	•
Temperature display °C/°F	•	Upper / Lower
Language	English	English
Child Door Lock	•	•
Commands Lock	•	•
<b>Features</b>		
Pyrolytic Self-clean	•	Upper / Lower
True Convection	•	Upper / Lower
Convection Bake	•	Upper / Lower
Convection Broil	•	Upper / Lower
Convection Roast	•	Upper / Lower
Bake	•	Upper / Lower
Broil	•	Upper / Lower
Pizza (Lower Convection)	•	Upper / Lower
Dehydrate	•	Upper / Lower
Proof (Warm)	•	Upper / Lower
Keep Warm (Warm Plus)	•	Upper / Lower
Thaw (Defrost)	•	Upper / Lower
Sabbath mode	•	•
Oven Lights	•	Upper / Lower
<b>Oven Door(s)</b>		
Oven Glass Window	Large See Through Glass	Large See Through Glass
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
Handle Style	Tubular Steel	Tubular Steel
<b>Oven Cavity</b>		
Gross Capacity (cuft)	4.4	4.4
Usable Capacity (cuft)	4.1	4.1
Cavity Enameling Colour	Black	Black
Rack Positions	6	6
Oven Lights	3x20W Halogen	3x20W Halogen
Broil Upper Heating Element (@240V)	3500 W	3500 W
Upper Auxiliary Element Wattage (@240V)	1032 W	1032 W
Concealed Bake Lower Heating Element (@240V)	3000 W	3000 W
Lower Auxiliary Element	n/a	n/a
Convection Element Wattage (@240V)	2x1300 W	2x1300 W
<b>Oven Accessories</b>		
Chromed Racks	2	2 per cavity
Enameled Grill Set (basin + anti-splash)	1	1 per cavity
Telescopic Chromed Rack	1	1 per cavity
Meat Probe	•	Upper Oven Only
<b>Dimensions/Weight</b>		
Overall dim - Width	29 11/16" (754mm)	29 11/16" (754mm)
Overall dim - Height	27 7/8" (707mm)	51" (1295mm)
Overall dim - Depth	24" (610mm)	24" (610mm)
Cutout - Width	28 7/16" (722mm)	28 7/16" (722mm)
Cutout - Height (min)	27 3/8" (696mm)	50" (1270mm)
Cutout - Depth (min)	23 1/4" (590mm)	23 1/4" (590mm)
Gross Weight	198 lbs (90 kg)	198 lbs (90 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>		
kW / Amps rating at 240V, 60Hz	3.84kW - 16.9A	7.68kW - 33.8A
kW / Amps rating at 208V, 60Hz	3.54kW - 17.5A	6.48kW - 32.4A
Power Cable	Conduit	Conduit
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR



MODEL	F6GRT366S1	F6GRT304S1
Series	600	600
Type	Gas	Gas
Size	36"	30"
Finish	Stainless Steel	Stainless Steel
Embossed Logo	•	•
Design	Professional	Professional
<b>Control Panel</b>		
Control Type	6 Heavy Duty Knobs	4 Heavy Duty Knobs
<b>Cooktop Features</b>		
Electronic Ignition and Re-ignition	•	•
Flame-out Sensing	•	•
Top Mount Injectors	•	•
Dual Crown Burner	•	•
Simmer Plate	Optional	Optional
Wok Ring	Optional	Optional
Heavy Duty Cast Iron Grates	3	2
<b>Cooking Zones</b>		
	6	4
Front Left	Dual Flame Burner	Dual Flame Burner
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Left	Dual Flame Burner	Dual Flame Burner
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Front Middle	Dual Flame Burner	
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	
Rear Middle	Dual Flame Burner	
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	
Front Right	Dual Flame Burner	Dual Flame Burner
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
Rear Right	Dual Flame Burner	Dual Flame Burner
Power (Max / Min) NG	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W
Power (Max / Min) LP	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W
<b>Dimensions/Weight</b>		
Overall dim - Width	35 3/4" (910mm)	29 3/4" (758mm)
Overall dim - Height	7" (179mm)	7" (179mm)
Overall dim - Depth	29 3/4" (756mm)	29 3/4" (756mm)
Cutout - Width	36" (914mm)	30" (762mm)
Cutout - Height (min)	7" (179mm)	7" (179mm)
Cutout - Depth (min - max)	24" (610mm) - 25 3/8" (644mm)	24" (610mm) - 25 3/8" (644mm)
Gross Weight	55 kg (121 Lbs)	45 kg (100 Lbs)
<b>Power / Ratings (120V, 60 Hz)</b>		
Amps	0.1 A	0.1 A
Power Cable	Nema 5-15P	Nema 5-15P
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR




MODEL	F6IRT304S1
Series	600
Type	Induction
Size	30"
Finish	Ceramic and Stainless Steel
Embossed Logo	•
Design	Professional
Control Panel	
Control Type	4 Heavy Duty Knobs
Special Features	
Pot Detection System	•
Child Lock Function	•
Failure Codes Indication	•
Cooktop Features	
Knob for Power Setting (Illuminated)	•
Power Levels	1 to 9
Digital Display for Power Level	•
Melting Function 113°F / 45°C	•
Warming Function 158°F / 70°C	•
Booster/Fast Boil Function for Each Zone	•
Automatic Heat-up Time	•
Residual Heat Indication	•
Cooking Zones	4
Front Left Zone	
Size	Inductor 9" (230mm)
Power	2300W
Booster	3700W
Rear Left Zone	
Size	Inductor 6 ½" (165mm)
Power	1400W
Booster	2200W
Rear Right Zone	
Size	Inductor 7 ¾" (200mm)
Power	1850W
Booster	3000W
Front Right Zone	
Size	Inductor 7 ¾" (200mm)
Power	1850W
Booster	3000W
Dimensions/Weight	
Overall dim - Width	29 3/4" (758mm)
Overall dim - Height	7" (179mm)
Overall dim - Depth	29 3/4" (756mm)
Cutout - Width	30" (762mm)
Cutout - Height (min)	7" (179mm)
Cutout - Depth (min - max)	24" (610mm) - 25 3/8" (644mm)
Gross Weight	45 kg (100 Lbs)
Power / Ratings (120V, 60 Hz)	
kW / Amps rating at 240V, 60Hz	7.2kW / 30A
Power Cable	Conduit
Instructions for use	
Use & Care Manual	EN, SP, FR
Installation Manual	EN, SP, FR





# Design



Our design based products offer built-in cooking with a sleek, European design. This innovative line of appliances combines the quality, reliability and affordability that families demand with a refined elegance and understated sophistication that is unmatched in its class. Sleek surfaces, clean lines and intuitive controls transform kitchens and dining areas into open, stylish spaces that draw crowds but never feel crowded.







# Ovens

The Design Collection ovens offer performance you expect from professional products but with a sleek European design that will fit flush into your kitchen space. With three different series to choose from, you have a variety of ovens with different features, sizes and colors that will work within your budget.





# 700 Series

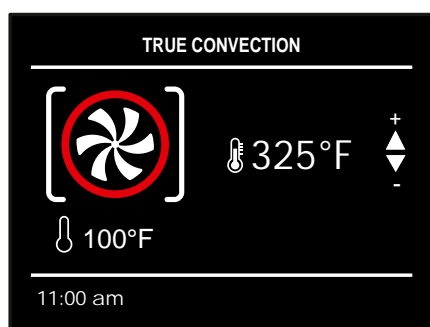
## Single & Double Ovens

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 the fastest and most versatile self clean mode available, 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.





# CREACTIVE



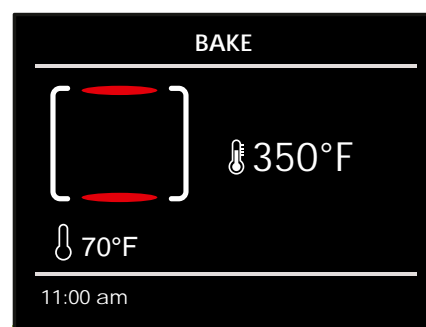
## MULTI-LEVEL COOKING MODE

Internal heat remains constant throughout the oven, while smells and flavors are kept apart due to the fan assisted system.



## BROIL

The most effective way to brown or to roast meat in a short amount of time.



## BAKE

Optimal for perfect baking: flavours blend effortlessly.

# Creative Control System

**Our Creative control system combines cutting edge technology with simplicity.**

The touch screen simplifies all procedures and improves performance by reducing energy consumption while intensifying cooking modes. The automatic function control system has safety features to warn against and prevent possible damages.

## TOUCH CONTROL PANEL

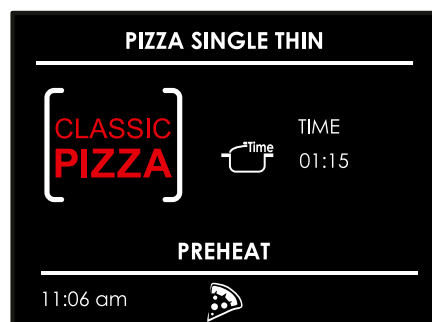
Everything is under your control with just one touch on the Creative display.

## INTUITIVE

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

## MULTITASKING

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



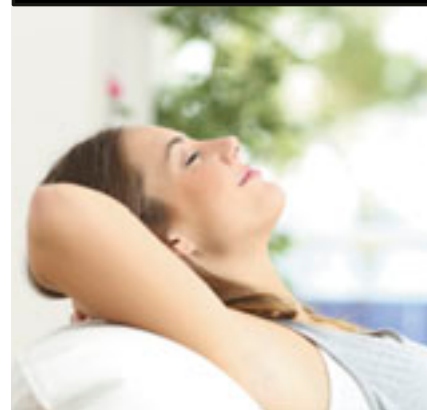
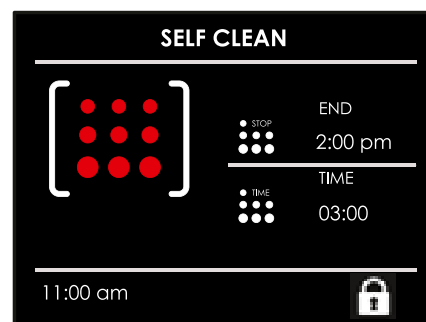
### PIZZA MODE 310 °C

Two pizzas can be cooked in only two and a half minutes at the same time with a maximum temperature of 310 °C (590°F).



### 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 ashes with a cloth without the use of chemical detergents.

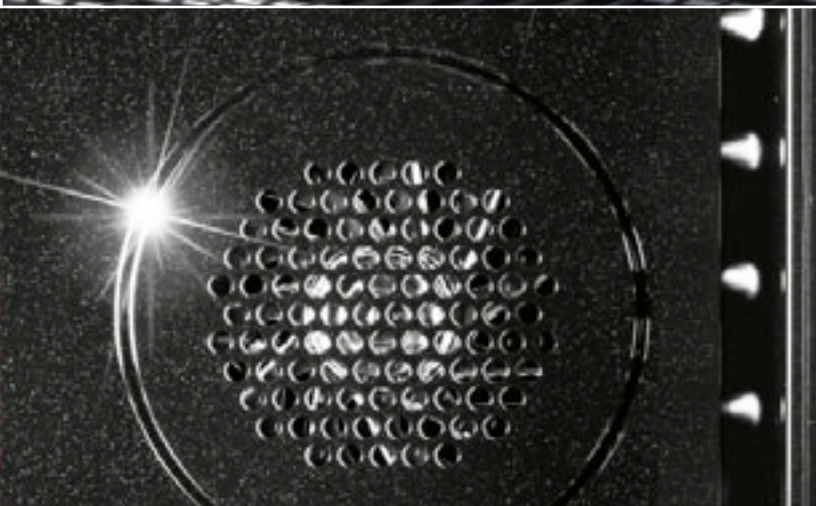
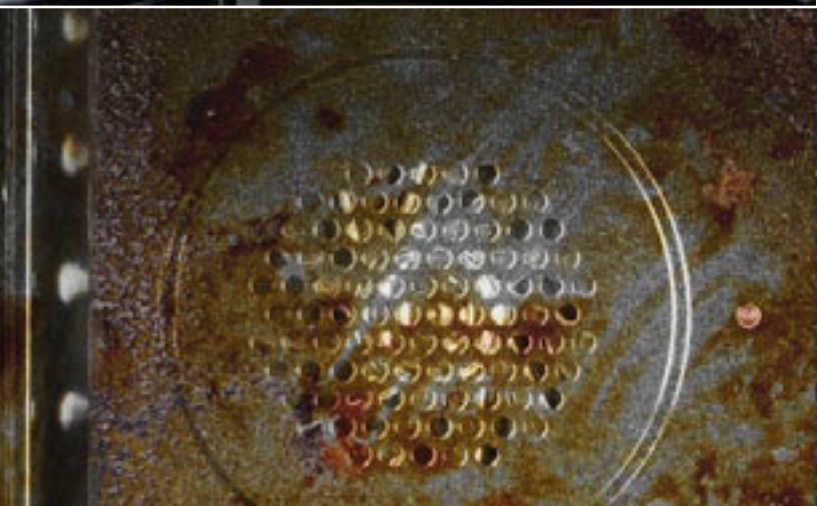
## EXTRA LARGE CAVITY

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



## MEAT PROBE

Precise cooking performance with our meat probe, available in our single ovens and upper cavity of the double ovens.



## 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.

## F7SP30S1

### 30" Touch Control Single Oven - Stainless Steel

- Creative Touch Control System
- 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 Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean

## Series 700

Single Ovens



# Series 700

Double Ovens



## F7DP30S1

### 30" Touch Control Double Oven - Stainless Steel

- Creative Touch Control System
- 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 cavity
- 2 chromed racks
- 1 telescopic rack
- Enameled Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean



## F7SP30B1

### 30" Touch Control Single Oven - Black Glass

- Creative Touch Control System
- 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 Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean

## Series 700

Single Ovens



# Series 700

Double Ovens



## F7DP30B1

### 30" Touch Control Double Oven - Black Glass

- Creative Touch Control System
- 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 cavity
- 2 chromed racks
- 1 telescopic rack
- Enameled Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean

## F7SP30W1

### 30" Touch Control Single Oven - White Glass

- Creative Touch Control System
- 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 Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean

## Series 700

Single Ovens



# Series 700

Double Ovens



## F7DP30W1

### 30" Touch Control Double Oven - White Glass

- Creative Touch Control System
- 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 cavity
- 2 chromed racks
- 1 telescopic rack
- Enameled Grill Set

### Oven Functions

- Bake
- Broil
- Convection
- Recipes
- Classic Pizza Function 310°C
- Preset / Last-used Temperature Memory
- Preheat (graduated indicator)
- Automatic Fast Preheat
- Sabbath Mode
- Temperature Display °C/°F
- Event Logs (for Service)
- Meat Probe
- Self Clean



# 400 Series

## Single Oven

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.



### 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

Two 20-watt halogen bulbs provide plenty of light for easy viewing.

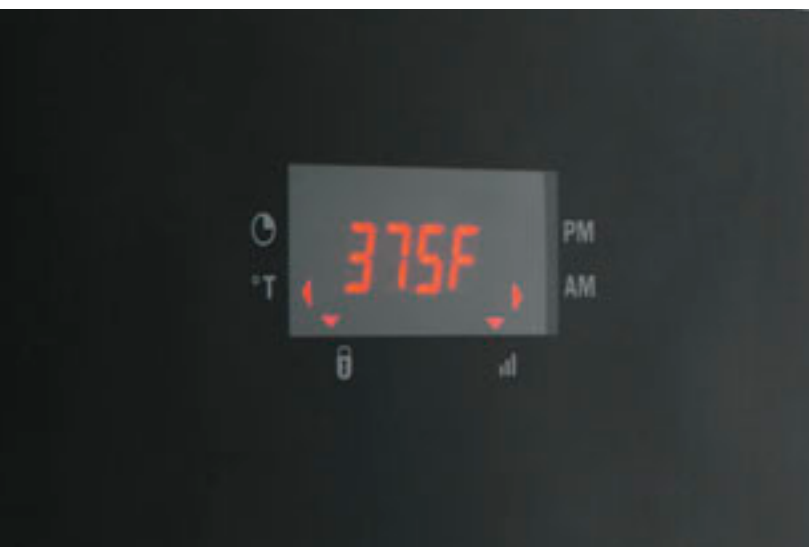


### PYROLYTIC SELF-CLEAN

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

## PRESET TEMPERATURE

The best cooking temperature is preset for each cooking function.



## SAFETY FEATURE: COOL TOUCH DOOR

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



## TELESCOPIC RACK

The optional fully retractable telescopic rack enhances your cooking experience.



# Series 400

Single Ovens



## F4SP30S1

### 30" Multifunction Self-clean oven

- Knob and electronic controls
- 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 Grill Set

### Oven Functions

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

### Optional Accessories

- FMTR630







# 100 Series

## Single Ovens

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. Smaller 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.



### 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

Two 20-watt halogen bulbs provide plenty of light for easy viewing.

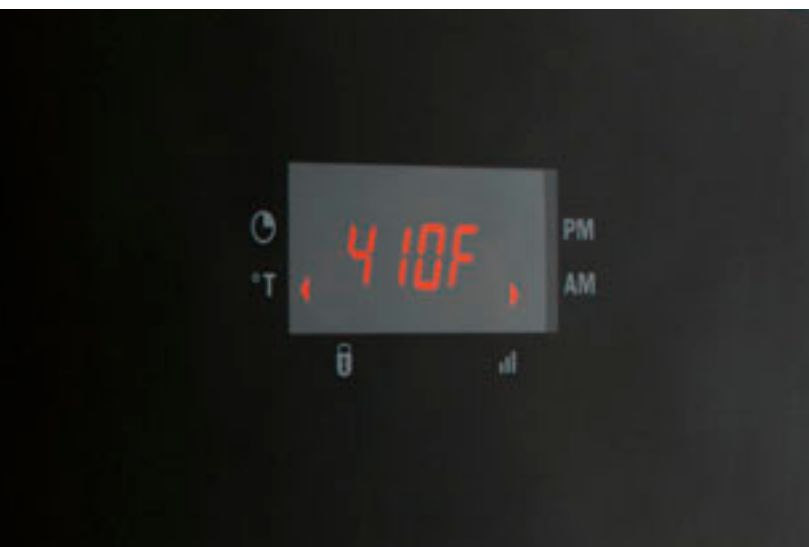


### PYROLYTIC SELF-CLEAN

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

## PRESET TEMPERATURE

The best cooking temperature is preset for each cooking function.



## CONCEALED BAKE ELEMENTS

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



## TELESCOPIC RACK

The optional fully retractable telescopic rack enhances your cooking experience.

## F1SP30S1

### 30" Multifunction Self-clean 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 Grill Set

### Oven Functions

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

### Optional Accessories

- FMTR130

## Series 100

Single Ovens



# Series 100

Single Ovens



## F1SP24S2

### 24" Multifunction Self-clean 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 Grill Set

### Oven Functions

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

### Optional Accessories

- FMTELG

## F1SM30S1

### 30" Multifunction Easy-clean oven

- Knob and electronic controls
- True Convection
- Black Porcelain enamel interior
- Cool to the touch, soft closing door
- 2 Halogen lights
- Gross capacity 3.0 cu. ft.
- 2 chromed racks
- Enameled Grill basin

### Oven Functions

- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil
- Pizza
- Lower Bake
- Thaw (Defrost)

## Series 100

Single Ovens



# Series 100

Single Ovens



## F1SM24S2

### 24" Multifunction Easy-clean oven

- Knob and electronic controls
- True Convection
- Black Porcelain enamel interior
- 1 Halogen light
- Gross capacity 2.6 cu. ft.
- 2 chromed racks
- Enameled Grill basin

### Oven Functions

- Convection Bake
- Convection Broil
- Convection Roast
- Bake
- Broil

### Optional Accessories

- FMTELG



# Accessories & Technical Data

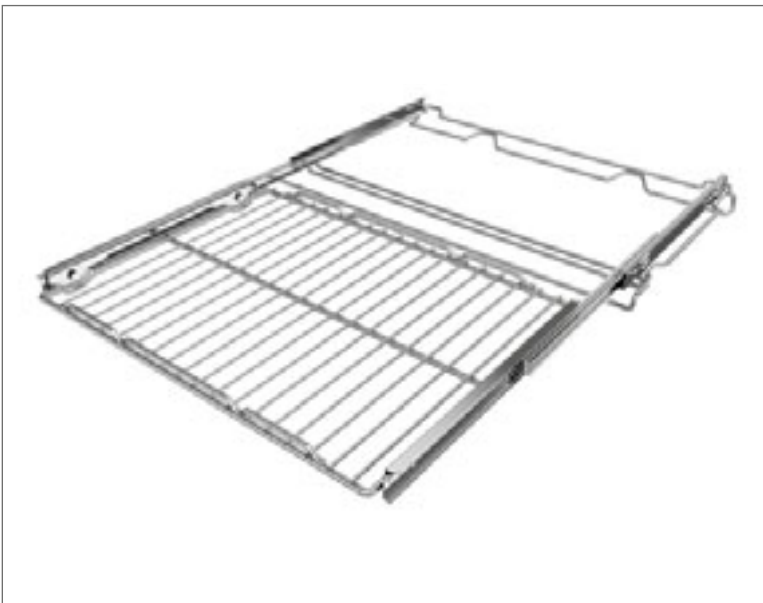
Single & Double Ovens

Useful accessories will help you customize your appliance while offering ease of use, efficiency and successful results in your cooking.

The telescopic rack is an indispensable addition to every modern oven.



FMTELG  
24" Telescopic guides

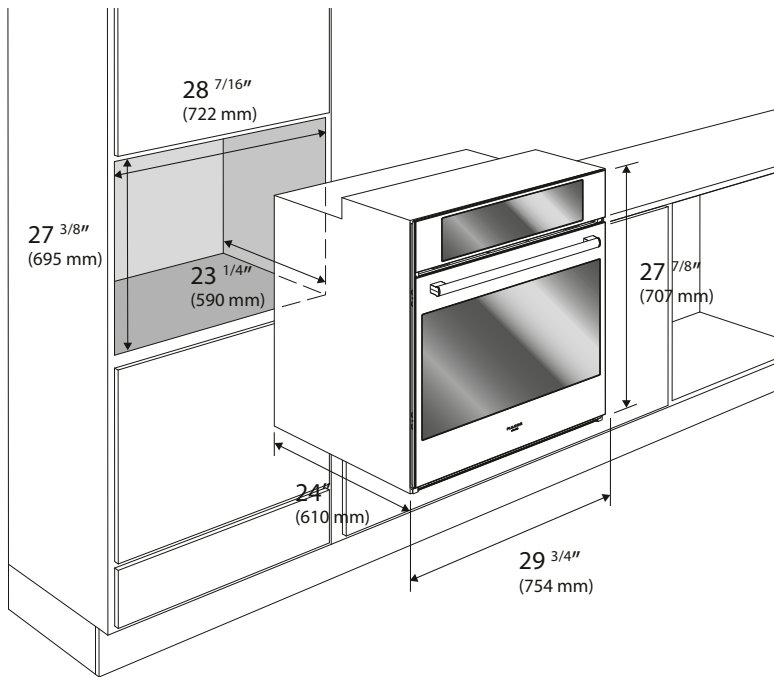


**FMTR130**  
30" Telescopic Oven Rack

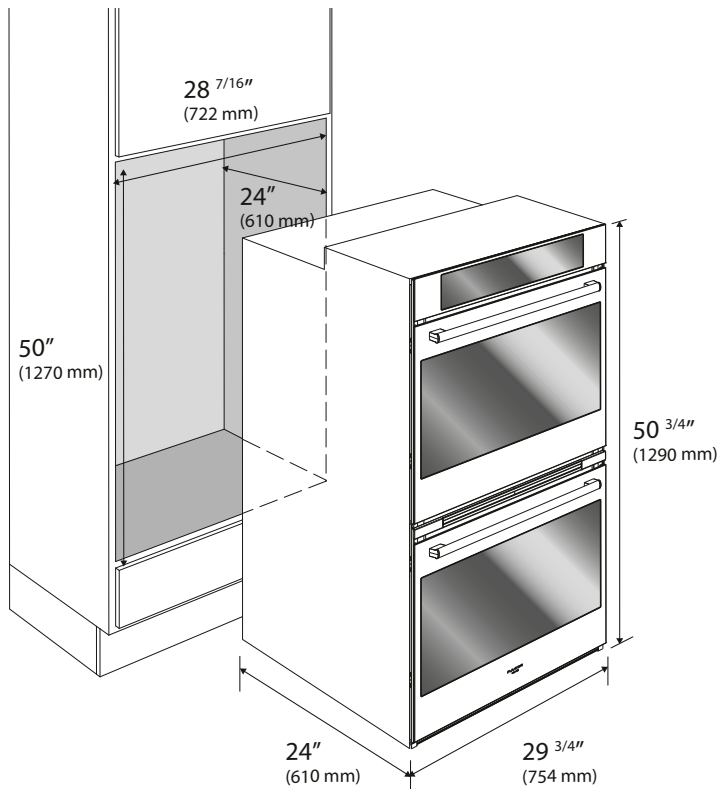


**FMTR630**  
30" Telescopic Oven Rack

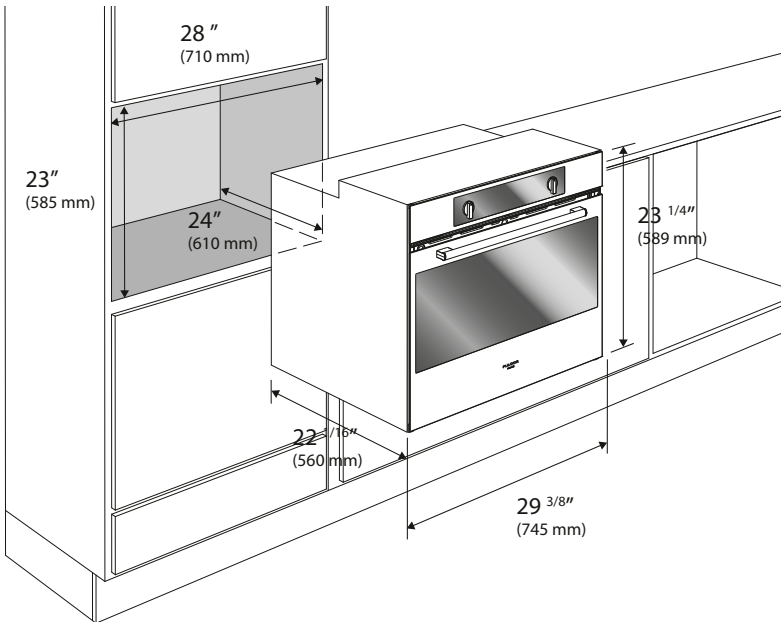
### 30"X 30" SINGLE OVEN



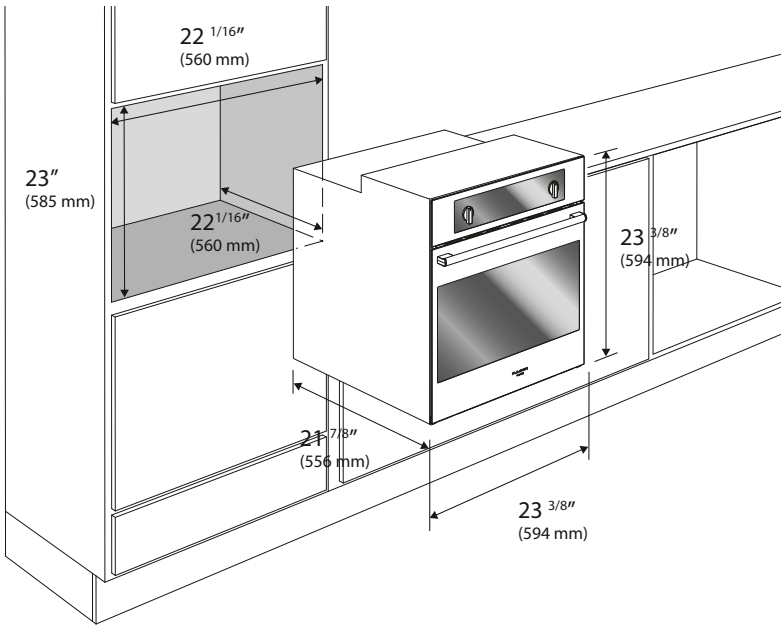
### 30"X 50" DOUBLE OVEN



30"X 24" SINGLE OVEN



24"X 24" SINGLE OVEN





MODEL	F7SP30S1	F7SP30B1	F7SP30W1
Series	700	700	700
Type	Self-clean	Self-clean	Self-clean
Size	30"x30"	30"x30"	30"x30"
Finish	Stainless steel	Black Glass	White Glass
Oven Type	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)
<b>Control Panel</b>			
Control Type	Electronic	Electronic	Electronic
Display	TFT 3.5"	TFT 3.5"	TFT 3.5"
Control Interface	Full Touch	Full Touch	Full Touch
Functions Menu	•	•	•
Recipes Menu	•	•	•
Settings Menu	•	•	•
Brightness Setting	•	•	•
Chime Volume Setting	•	•	•
Date Format	•	•	•
Control Lock	•	•	•
Child Door Lock	•	•	•
Languages	11	11	11
Demo Mode	•	•	•
<b>Features</b>			
Classic Pizza Function 310°C	•	•	•
Preset / Last-used Temperature Memory	•	•	•
Preheat (graduated indicator)	•	•	•
Automatic Fast Preheat	•	•	•
Sabbath Mode	•	•	•
Temperature Display °C/°F	•	•	•
Event Logs (for Service)	•	•	•
<b>Oven Door(s)</b>			
Oven Glass Window	Large See Through Glass	Large See Through Glass	Large See Through Glass
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
<b>Oven Cavity</b>			
Gross Capacity (cuft)	4.4	4.4	4.4
Usable Capacity (cuft)	4.1	4.1	4.1
Cavity Enameling Colour	Black	Black	Black
Rack Positions	6	6	6
Oven Lights	3 x 20W Halogen	3 x 20W Halogen	3 x 20W Halogen
Broil Upper Heating Element (@240V)	3500 W	3500 W	3500 W
Upper Auxiliary Element Wattage (@240V)	1032 W	1032 W	1032 W
Concealed Bake Lower Heating Element (@240V)	3000 W	3000 W	3000 W
Convection Element Wattage (@240V)	2x1300 W	2x1300 W	2x1300 W
<b>Oven Accessories</b>			
Chromed Racks	•	•	•
Enameled Grill Set ( basin + anti-splash )	•	•	•
Telescopic Chromed Rack	•	•	•
Meat Probe	•	•	•
<b>Dimensions/Weight</b>			
Overall dim - Width	29 11/16" (754mm)	29 11/16" (754mm)	29 11/16" (754mm)
Overall dim - Height	27 7/8" (707mm)	27 7/8" (707mm)	27 7/8" (707mm)
Overall dim - Depth	24" (610mm)	24" (610mm)	24" (610mm)
Cutout - Width	28 7/16" (722mm)	28 7/16" (722mm)	28 7/16" (722mm)
Cutout - Height (min)	27 1/4" (692mm)	27 1/4" (692mm)	27 1/4" (692mm)
Cutout - Depth (min)	23 1/4" (590mm)	23 1/4" (590mm)	23 1/4" (590mm)
Gross Weight	183 lbs (83 kg)	183 lbs (83 kg)	183 lbs (83 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>			
kW / Amps rating at 240V, 60Hz	3.70kW - 15.4A	3.70kW - 15.4A	3.70kW - 15.4A
kW / Amps rating at 208V, 60Hz	3.50kW - 16.8A	3.50kW - 16.8A	3.50kW - 16.8A
Power Cable	Conduit	Conduit	Conduit
<b>Instructions for use</b>			
Use & Care Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR



MODEL	F7DP30S1	F7DP30B1	F7DP30W1
Series	700	700	700
Type	Self-clean	Self-clean	Self-clean
Size	30"x50"	30"x50"	30"x50"
Finish	Stainless steel	Black Glass	White Glass
Oven Type	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)	Dual Convection (True Euro Conv.)
<b>Control Panel</b>			
Control Type	Electronic	Electronic	Electronic
Display	TFT 3.5"	TFT 3.5"	TFT 3.5"
Control Interface	Full Touch	Full Touch	Full Touch
Functions Menu	•	•	•
Recipes Menu	•	•	•
Settings Menu	•	•	•
Brightness Setting	•	•	•
Chime Volume Setting	•	•	•
Date Format	•	•	•
Control Lock	•	•	•
Child Door Lock	•	•	•
Languages	11	11	11
Demo Mode	•	•	•
<b>Features</b>			
Classic Pizza Function 310°C	•	•	•
Preset / Last-used Temperature Memory	•	•	•
Preheat (graduated indicator)	•	•	•
Automatic Fast Preheat	•	•	•
Sabbath Mode	•	•	•
Temperature Display °C/°F	•	•	•
Event Logs (for Service)	•	•	•
<b>Oven Door(s)</b>			
Oven Glass Window	Large See Through Glass	Large See Through Glass	Large See Through Glass
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
<b>Oven Cavity</b>			
Gross Capacity (cuft)	4.4	4.4	4.4
Usable Capacity (cuft)	4.1	4.1	4.1
Cavity Enameling Colour	Black	Black	Black
Rack Positions	6	6	6
Oven Lights	3 x 20W Halogen	3 x 20W Halogen	3 x 20W Halogen
Broil Upper Heating Element (@240V)	3500 W	3500 W	3500 W
Upper Auxiliary Element Wattage (@240V)	1032 W	1032 W	1032 W
Concealed Bake Lower Heating Element (@240V)	3000 W	3000 W	3000 W
Convection Element Wattage (@240V)	2x1300 W	2x1300 W	2x1300 W
<b>Oven Accessories</b>			
Chromed Racks	•	•	•
Enameled Grill Set ( basin + anti-splash )	•	•	•
Telescopic Chromed Rack	•	•	•
Meat Probe	upper oven only	upper oven only	upper oven only
<b>Dimensions/Weight</b>			
Overall dim - Width	29 11/16" (754mm)	29 11/16" (754mm)	29 11/16" (754mm)
Overall dim - Height	50 13/16" (1290mm)	50 13/16" (1290mm)	50 13/16" (1290mm)
Overall dim - Depth	24" (610mm)	24" (610mm)	24" (610mm)
Cutout - Width	28 7/16" (722mm)	28 7/16" (722mm)	28 7/16" (722mm)
Cutout - Height (min)	49 3/4" (1264mm)	49 3/4" (1264mm)	49 3/4" (1264mm)
Cutout - Depth (min)	23 1/4" (590mm)	23 1/4" (590mm)	23 1/4" (590mm)
Gross Weight	326 lbs (148 kg)	326 lbs (148 kg)	326 lbs (148 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>			
kW / Amps rating at 240V, 60Hz	7.50kW - 31.2A	7.50kW - 31.2A	7.50kW - 31.2A
kW / Amps rating at 208V, 60Hz	6.30kW - 30.3A	6.30kW - 30.3A	6.30kW - 30.3A
Power Cable	Conduit	Conduit	Conduit
<b>Instructions for use</b>			
Use & Care Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR





MODEL	F4SP30S1
Series	400
Type	Self-clean
Size	30"x30"
Finish	Stainless Steel
Oven Type	Multifunction
Control Panel	
Control type	Electronic
Clock/Timer Display	Red LED
Temperature Display	Red LED
Input Type	Knobs
Language	English
Features	
Pyrolytic Self-clean	•
True Convection	•
Convection Bake	•
Convection Broil	•
Convection Roast	•
Bake	•
Broil	•
Pizza (Lower Convection)	-
Lower Bake	-
Thaw (Defrost)	•
Oven Lights	•
Temperature display °C/°F	•
Oven Door(s)	
Oven Glass Window	Large See Through Glass
Door Cooling System	4 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt
Handle Style	Tubular Steel
Oven Cavity	
Gross Capacity (cuft)	4.4
Usable Capacity (cuft)	4.1
Cavity Enameling Colour	Black
Rack Positions	6
Oven Lights	3x20W Halogen
Broil Upper Heating Element (@240V)	3100 W
Upper Auxiliary Element Wattage (@240V)	1032 W
Concealed Bake Lower Heating Element (@240V)	1400 W
Lower Auxiliary Element	600 W
Convection Element Wattage (@240V)	2500 W
Oven Accessories	
Chromed Racks	2
Enameled Grill Set ( basin + anti-splash )	1
Telescopic Chromed Rack	Optional
Dimensions/Weight	
Overall dim - Width	29 11/16" (754mm)
Overall dim - Height	27 7/8" (707mm)
Overall dim - Depth	24" (610mm)
Cutout - Width	28 7/16" (722mm)
Cutout - Height (min)	27 1/4" (692mm)
Cutout - Depth (min)	23-1/4" (590mm)
Gross Weight	181 lbs (82 kg)
Power / Ratings (208/240 V, 60 Hz)	
kW / Amps rating at 240V, 60Hz	3.7kW - 16.1A
kW / Amps rating at 208V, 60Hz	3.49kW - 17.1A
Power Cable	Conduit
Instructions for use	
Use & Care Manual	EN, SP, FR
Installation Manual	EN, SP, FR



MODEL	F1SP30S1	F1SP24S2	F1SM30S1	F1SM24S2
Series	100	100	100	100
Type	Self-clean	Self-clean	Easy-clean	Easy-clean
Size	30"x24"	24"x24"	30"x24"	24"x24"
Finish	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Oven Type	Multifunction	Multifunction	Convection	Convection
<b>Control Panel</b>				
Control type	Electronic	Electronic	2 Knobs / 6 Buttons	2 Knobs / 3 Buttons
Clock/Timer Display	Red LED	Red LED	Red LED	Red LED
Temperature Display	Red LED	Red LED	-	-
Input Type	Knobs	Knobs	Knobs	Knobs
Language	English	English	n/a	n/a
<b>Features</b>				
Pyrolytic Self-clean	•	•	-	-
True Convection	•	•	•	•
Convection Bake	•	•	•	•
Convection Broil	•	•	•	•
Convection Roast	•	•	•	•
Bake	•	•	•	•
Broil	•	•	•	•
Pizza (Lower Convection)	-	-	•	-
Lower Bake	-	-	•	-
Thaw (Defrost)	•	•	•	-
Oven Lights	•	•	•	•
Temperature display °C/°F	•	•	no	no
<b>Oven Door(s)</b>				
Oven Glass Window	Large See Through Glass	Large See Through Glass	Large See Through Glass	Large See Through Glass
Door Cooling System	4 Pane Heat Resistant Glass	4 Pane Heat Resistant Glass	3 Pane Heat Resistant Glass	3 Pane Heat Resistant Glass
Door Hinges	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt	Heavy Duty Steady Tilt
Handle Style	Tubular Steel	Tubular Steel	Tubular Steel	Tubular Steel
<b>Oven Cavity</b>				
Gross Capacity (cuft)	3.0	2.6	3.0	2.6
Usable Capacity (cuft)	2.8	2.4	2.8	2.4
Cavity Enameling Colour	Black	Black	Black	Black
Rack Positions	4	5	4	5
Oven Lights	2x20W Halogen	1x20W Halogen	2x20W Halogen	1x20W Halogen
Broil Upper Heating Element (@240V)	3100 W	1200 W	3100 W	1200 W
Upper Auxiliary Element Wattage (@240V)	1032 W	1000 W	1032 W	1000 W
Concealed Bake Lower Heating Element (@240V)	1400 W	1100 W	2100 W	1100 W
Lower Auxiliary Element	600 W	-	-	-
Convection Element Wattage (@240V)	2500 W	2300 W	-	2300 W
<b>Oven Accessories</b>				
Chromed Racks	2	2	2	2
Enameled Grill Set ( basin + anti-splash )	1	1	1 (basin only)	1
Telescopic Chromed Rack	Optional	Optional	no	no
<b>Dimensions/Weight</b>				
Overall dim - Width	29 3/8" (745mm)	23 3/8" (594mm)	29 3/8" (745mm)	23 3/8" (594mm)
Overall dim - Height	23 3/16" (589mm)	23 3/8" (594mm)	23 3/16" (589mm)	23 3/8" (594mm)
Overall dim - Depth	22 1/16" (560mm)	21 7/8" (556mm)	22 1/16" (560mm)	21 7/8" (556mm)
Cutout - Width	28" (710mm)	22 1/16" (560mm)	28" (710mm)	22 1/16" (560mm)
Cutout - Height (min)	23" (585mm)	23" (585mm)	23" (585mm)	23" (585mm)
Cutout - Depth (min)	24" (610mm)	22 1/16" (560mm)	24" (610mm)	22 1/16" (560mm)
Gross Weight	148 lbs (67 kg)	90 lbs (41 kg)	148 lbs (67 kg)	90 lbs (41 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>				
kW / Amps rating at 240V, 60Hz	3.63kW - 15.6A	3.35kW - 13.9A	3.63kW - 15.6A	2.35kW - 9.8A
kW / Amps rating at 208V, 60Hz	3.53kW - 17.4A	2.55kW - 12.3A	2.76kW - 13.7A	1.80kW - 8.6A
Power Cable	Conduit	Conduit	Conduit	Conduit
<b>Instructions for use</b>				
Use & Care Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR	EN, SP, FR





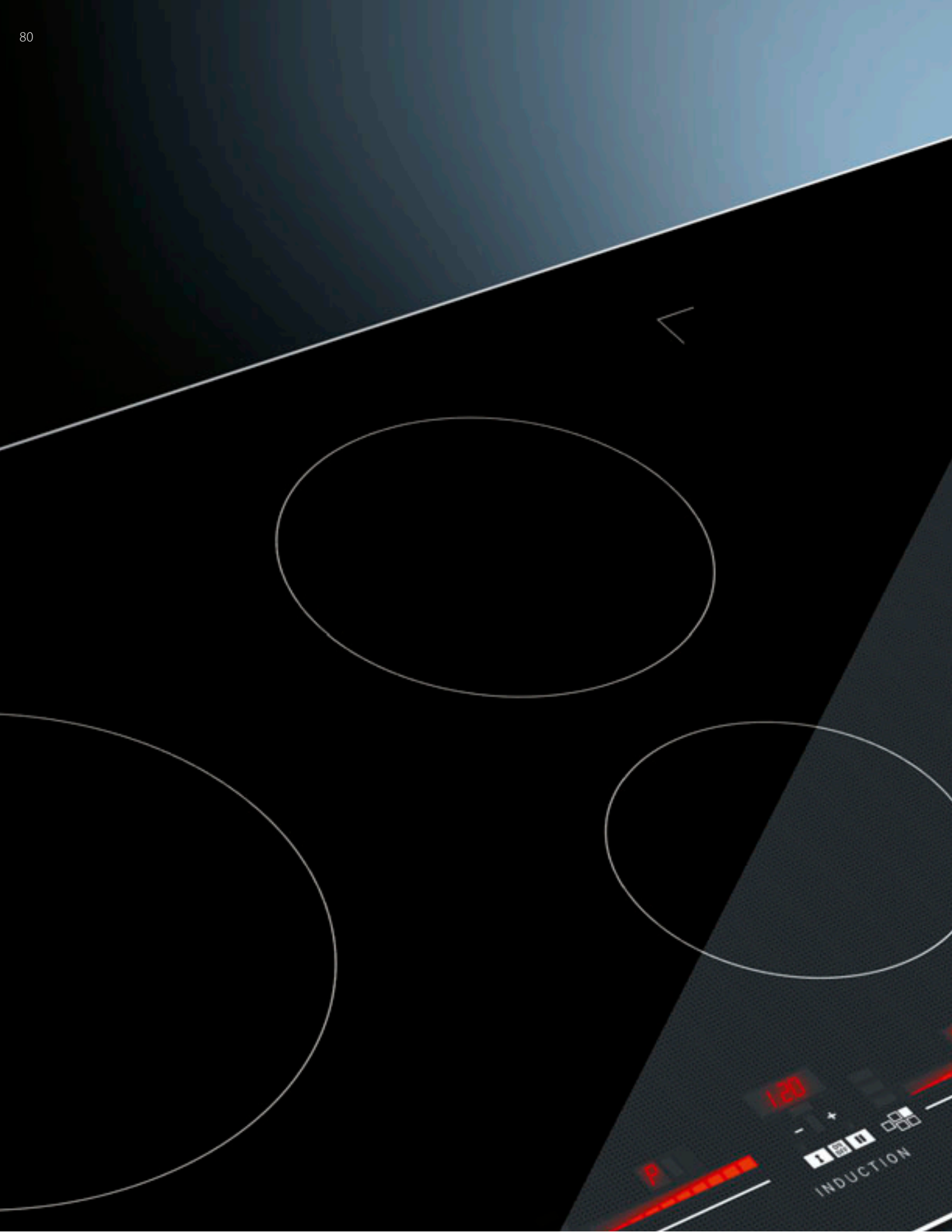
# Cooktops

Fulgor Milano cooktops embody Italian elegance and design while offering the quality and durability expected from one of Europe's leading manufacturers of built-in cooking appliances.

Nothing is compromised in the performance of our products. Born from a culture of cooking that is world-renowned, our customers should expect nothing less.

You will be the envy of your guests with your beautiful Italian appliance, which may inspire you to take your culinary skills to new elevations. The shallow design of our cooktops allow kitchen designers to optimize space, providing the greatest flexibility for a variety of installation possibilities.


With a Fulgor Milano cooktop, your dream kitchen will become a reality.





# 700 Series

## Induction Cooktops



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

## 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.



### 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 without having to use a double boiler.



### INDUCTION

Heating only the area beneath the pot means cooking safely without compromise. The exact amount of energy needed to heat the pan--no more, no less!

# Series 700

Induction Cooktops



## F7IT36S1

### 36" Induction Cooktop with brushed aluminum trim

- 5 Induction cooking zones
- 11" cooking zone
- Bridge zone on the right side
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Warming Function
- Residual heat and Power on Indicators
- Pot Detection System
- Child Lock Function

### Optional Accessories

- INDUKIT4

# Series 700

Induction Cooktops



## F7IT30S1

### 30" Induction Cooktop with brushed aluminum trim

- 4 Induction cooking zones
- 11" cooking zone
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Warming Function
- Residual heat and Power on Indicators
- Pot Detection System
- Child Lock Function

### Optional Accessories

- INDUKIT4





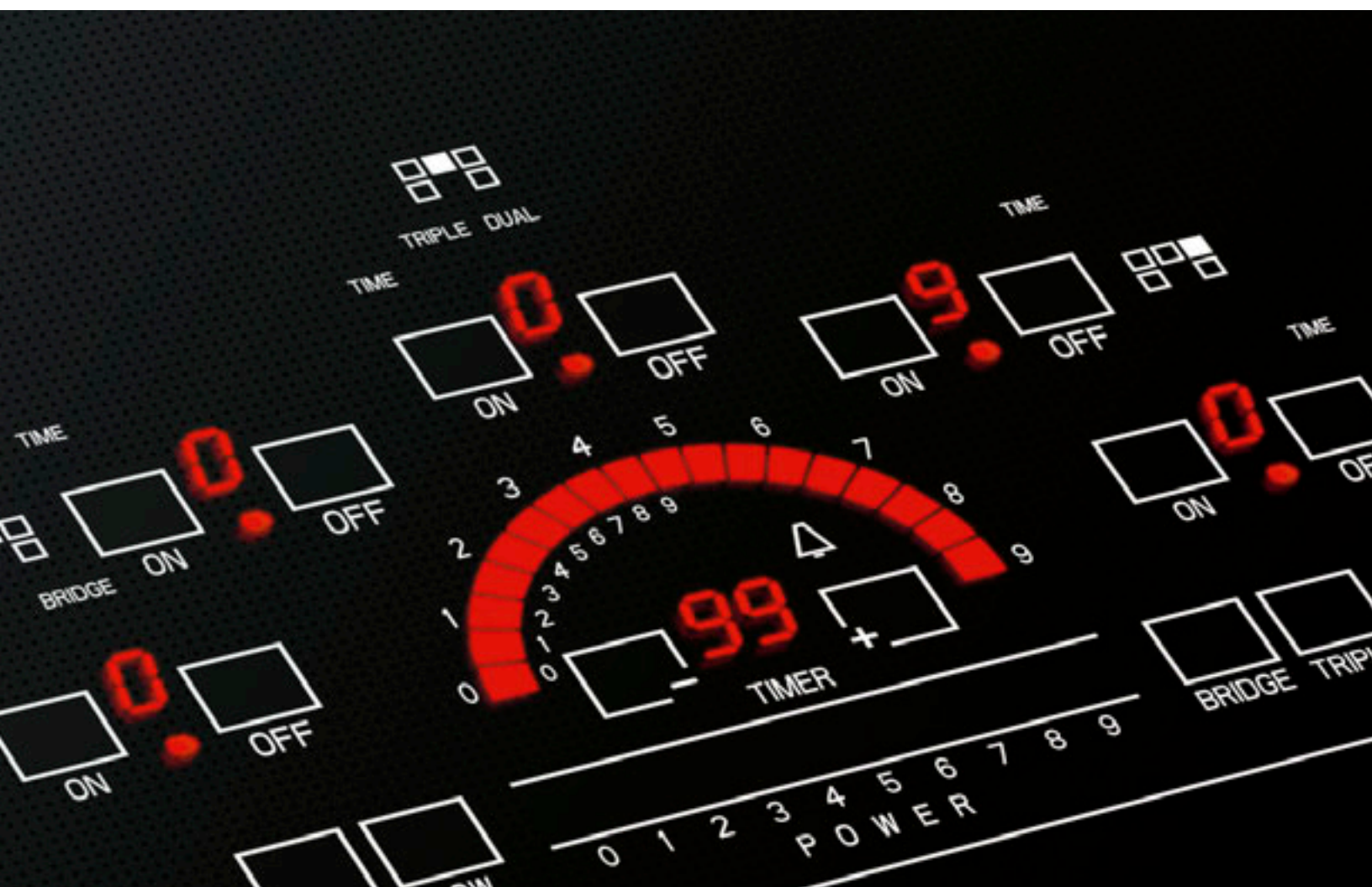
# 600 Series

Radiant Touch Cooktops

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.

## ELECTRONIC CONTROL

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







### HEATING ELEMENT

Trademark FulLight® radiant heating elements provide quick, reliable and evenly distributed heat for more consistent cooking. Our premium triple burner ensures complete flexibility.

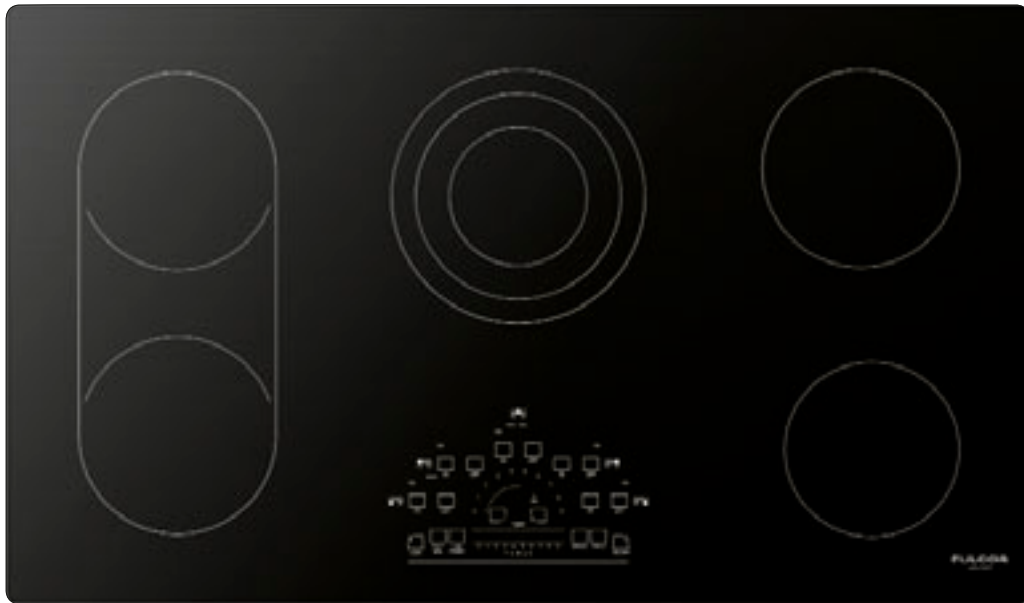


### FRAME

Aluminum frame stainless steel color: Sophisticated and functional!

# Series 600

Radiant Touch Cooktops



## F6RT36S2

### 36" Radiant cooktop with Touch Control with brushed aluminum trim

- Digital Display for Power Level
- Low Power Scale for Delicate Cooking
- Control Lock
- Automatic Fast-boil Function
- Power and Hot surface Indication
- Timer Functions
- Timer Display
- Acoustic Buzzer

# Series 600

Radiant Touch Cooktops



## F6RT30S2

### 30" Radiant cooktop with Touch Control with brushed aluminum trim

- Digital Display for Power Level
- Low Power Scale for Delicate Cooking
- Control Lock
- Automatic Fast-boil Function
- Power and Hot surface Indication
- Timer Functions
- Timer Display
- Acoustic Buzzer





# 300 Series

## Radiant Cooktops

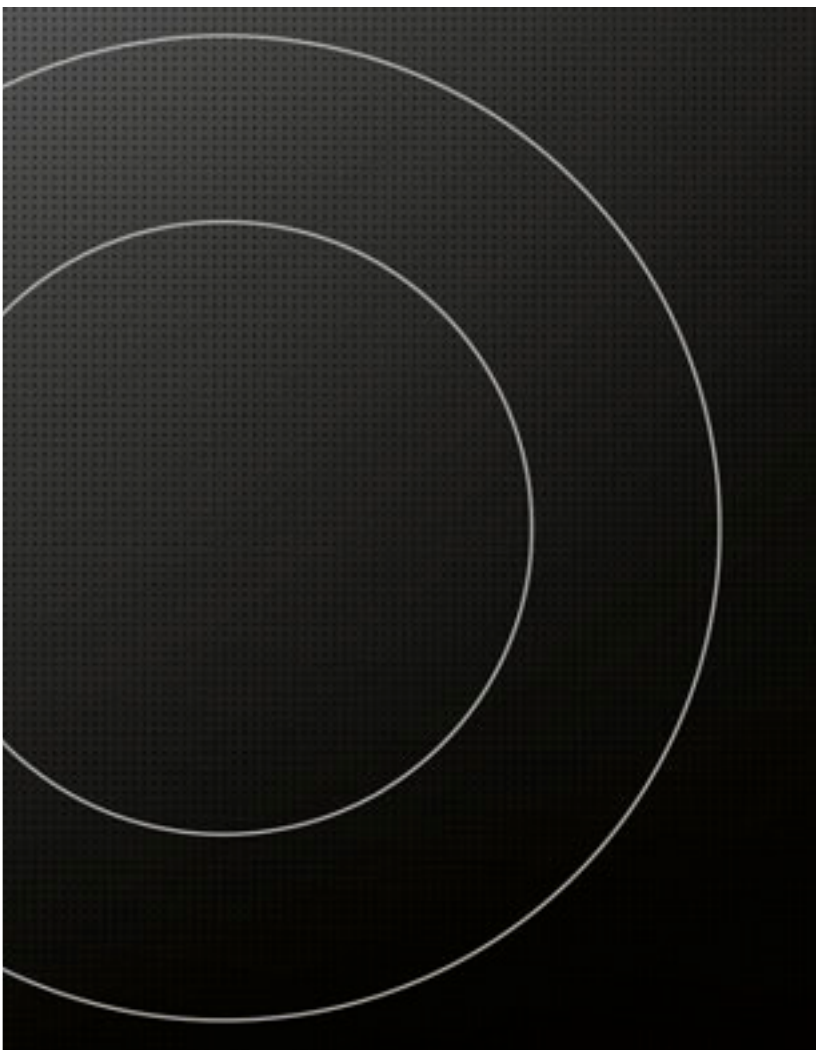


Our 300 series cooktops offer the same elegant European design and family line as our radiant touch and induction cooktops but in a package that offers great value and performance to the consumer.

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.

## DESIGN

Maintaining style continuity throughout the line, our control knob design ensures clarity and ease of use.

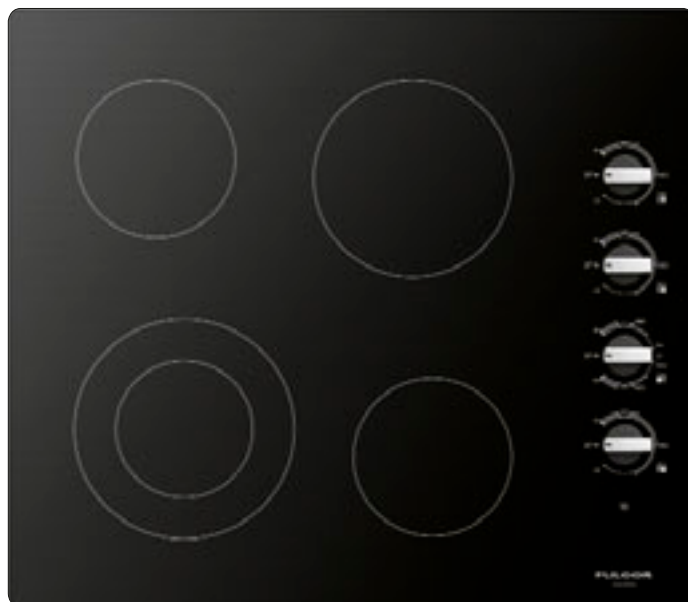


## DUAL COOKING ZONE

Offers flexibility in choosing different pot sizes.

# Series 300

Radiant Cooktops



## F3RK24S2

### 24" Radiant cooktop with Knob Control with brushed aluminum trim

- Power on Indication
- Hot surface Indication





# 400 Series

## Gas Cooktops



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.

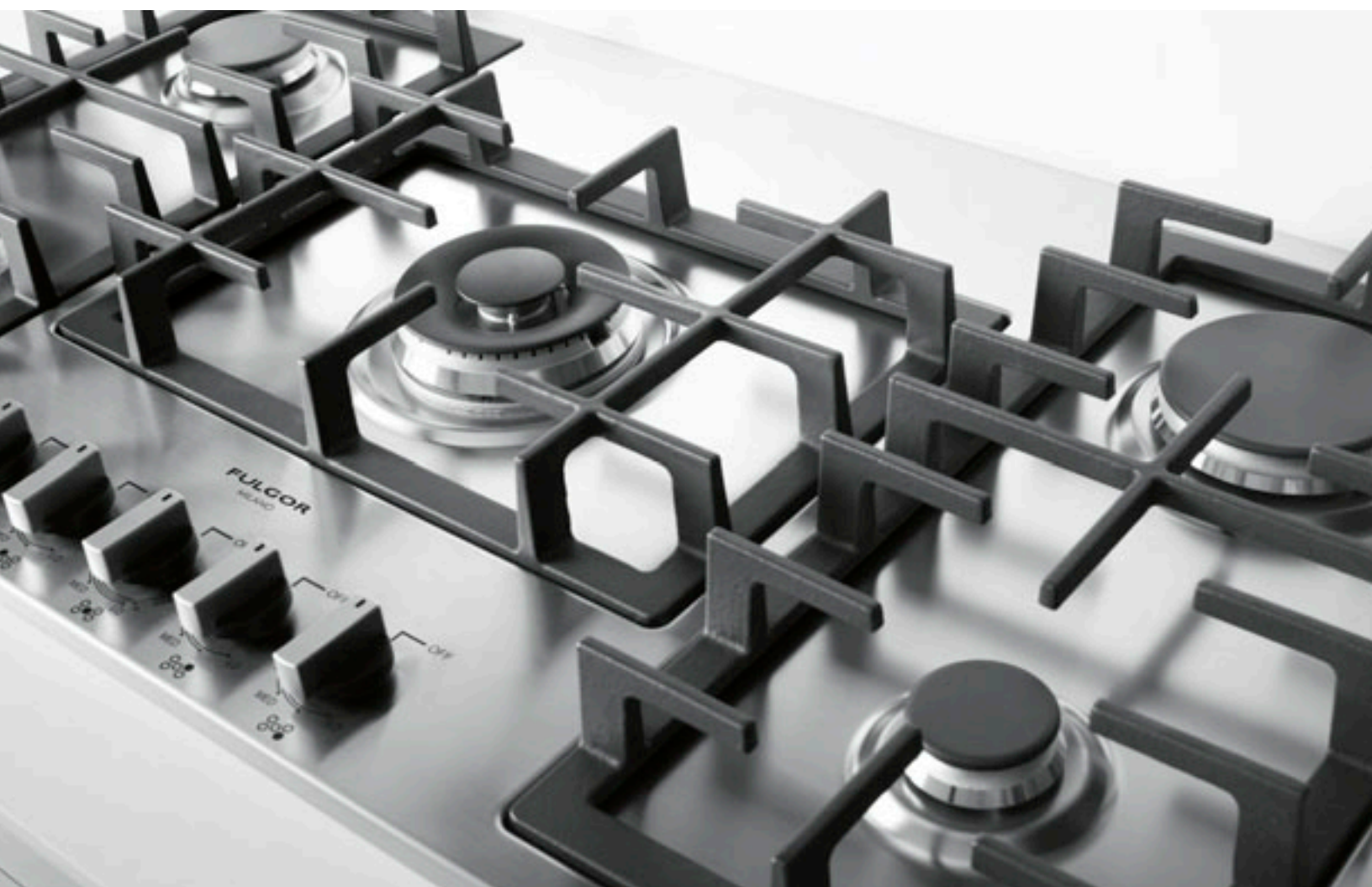
All grates are separated in sizes that make them easy to handle and remove for cleaning. The burners are well oriented for ease of use, with unique configurations like a wok burner and fifth burner on a 30" unit, making this cook top one of the most versatile in the category.

Explore the Largo cooktop family and enjoy the possibilities; buon appetito!



## CONSISTENT GRATE SURFACE

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



### SPACE FOR WOK

Our unique layouts allows you to have all the space needed for using a wok.



### EUROPEAN SEALED BURNERS

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



### DUAL BURNER

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



### HIGH QUALITY 304 STAINLESS STEEL

# Series 400

Gas Cooktops



## F4GK42S1

### 44" 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

- FMWOK
- FMSIM
- FMSPR

# Series 400

Gas Cooktops



## F4GK36S1

### 36" Gas Cooktop

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

### Optional Accessories

- FMWOK
- FMSIM
- FMSPR

# Series 400

Gas Cooktops



## F4GK30S1

### 30" Gas Cooktop

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

### Optional Accessories

- FMWOK
- FMSIM
- FMSPR



# Series 400

Gas Cooktops



## F4GK24S1

### 24" 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

- FMWOK
- FMSIM
- FMSPR

# Accessories & Technical Data

Cooktops

Our gas series accessories are guaranteed to enhance your cooking experience, ensuring there is no compromise to your cooking techniques.

**INDUKIT4**

Independent metal plates for non magnetic pots

**FMSPR SMALL POT REDUCTION**

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

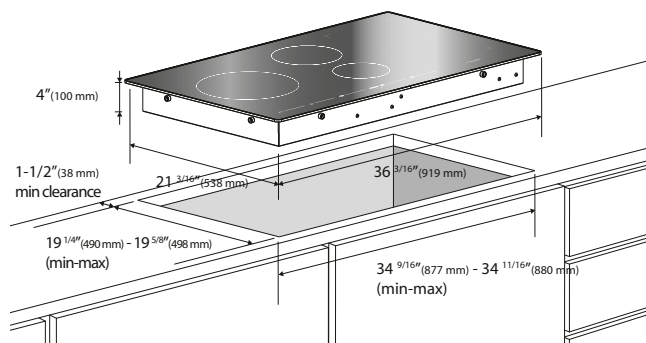
**FMWOK WOK RING**

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

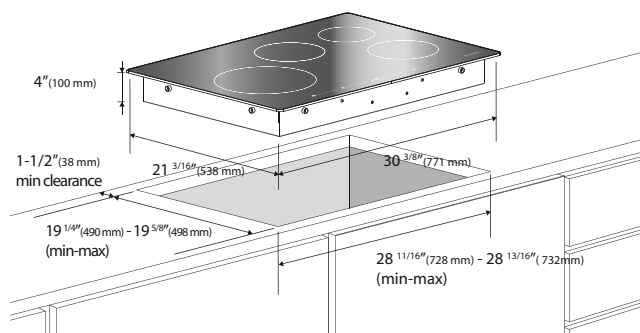
**FMSIM SIMMER PLATE**

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

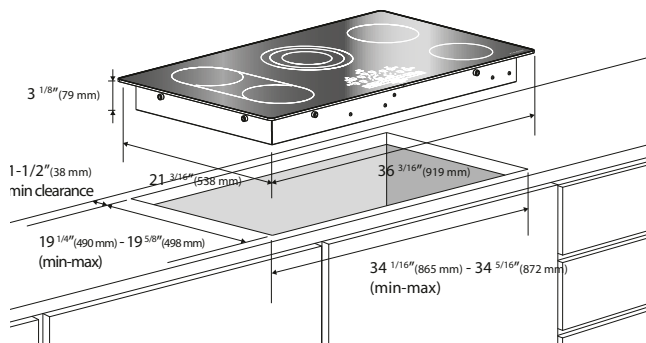
## 36" COOKTOP INDUCTION



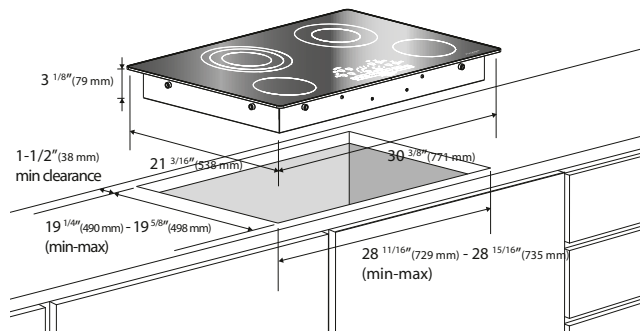
## 30" COOKTOP INDUCTION



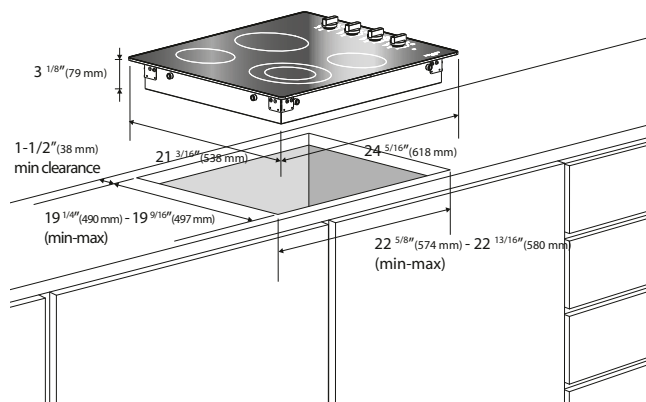
## 36" COOKTOP TOUCH RADIANT



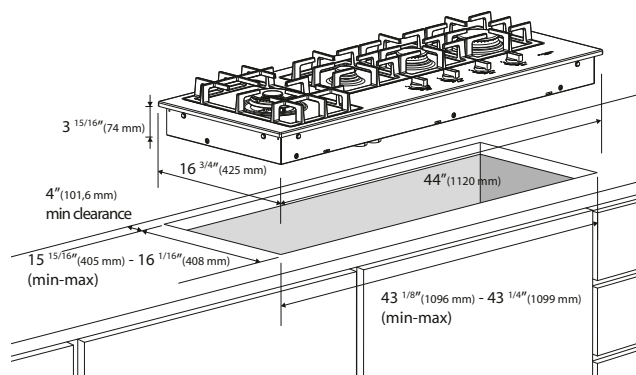
## 30" COOKTOP TOUCH RADIANT



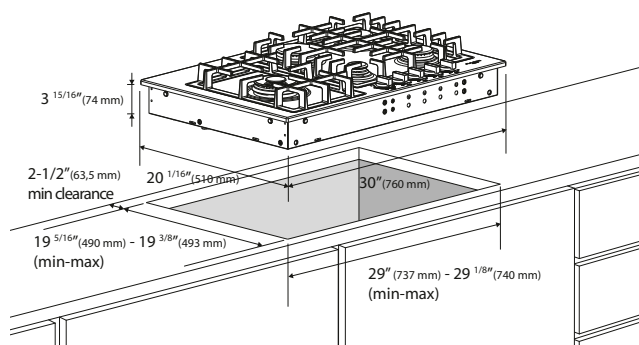
## 24" COOKTOP RADIANT



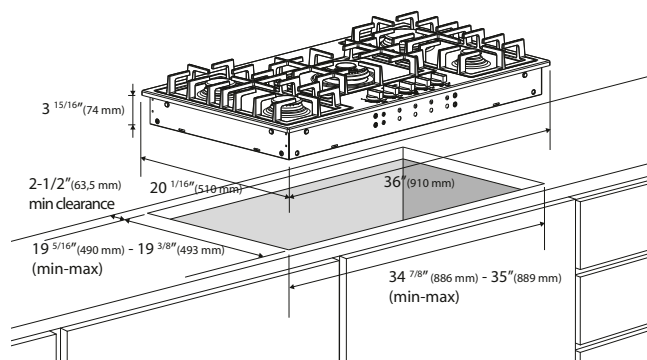
## 44" COOKTOP GAS



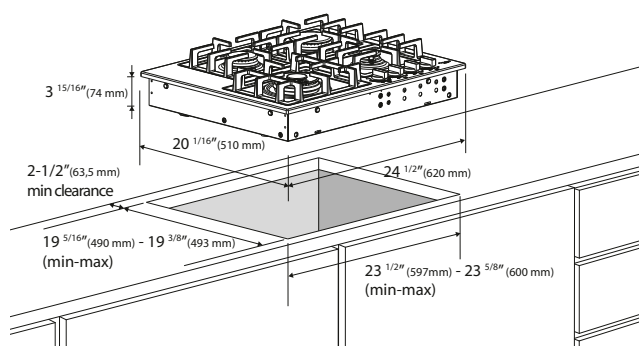
## 30" COOKTOP GAS



## 36" COOKTOP GAS



## 24" COOKTOP GAS







MODEL	F7IT36S1	F7IT30S1
Series	700	700
Type	Induction	Induction
Size	36"	30"
Finish	Ceramic glass with aluminum frame	Ceramic glass with aluminum frame
<b>Control Panel</b>		
Control Type	Touch Control	Touch Control
Slider Touch Control for Power Setting	•	•
Digital Display for Power Level	•	•
<b>Special Features</b>		
Pan Detection System	•	•
Bridged double zone	•	-
<b>Features</b>		
Power Levels	1 to 9	1 to 9
Warming Function (158°F / 70°C)	•	•
Booster/Fast-boil (all zones)	•	•
Auto-boil and Reduce (all zones)	•	•
Residual Heat Indication (all zones)	•	•
Individual Timer for each Zone	•	•
Child Lock	•	•
Key Lock (LED)	•	•
Pause/recall (LED)	•	•
General ON/OFF Key (LED)	•	•
<b>Cooking Zones</b>		
<b>Zone 1</b>	Front Left Zone	Front Left Zone
Size	11" (280mm)	11" (280mm)
Power (high)	2300W	2300W
Booster	3600W	3600W
<b>Zone 2</b>	Rear Central Zone	Rear Central Zone
Size	7" (180mm)	7" (180mm)
Power (high)	1850W	1850W
Booster	3000W	3000W
<b>Zone 3</b>	Front Central Zone	
Size	5 3/4" (145mm)	-
Power (high)	1400W	-
Booster	2200W	-
<b>Zone 4</b>	Rear Right Zone (Octagonal)	Rear Right Zone
Size	7 1/2" x 8 1/2" (190mm x 220mm)	5 3/4" (145mm)
Power (high)	2000W	1400W
Booster	3600W	2200W
<b>Zone 5</b>	Front Right Zone (Octagonal)	Front Right Zone
Size	7 1/2" x 8 1/2" (190mm x 220mm)	7" (180mm)
Power (high)	2000W	1850W
Booster	3600W	3000W
<b>Dimensions/Weight</b>		
Overall dim - Width	36 3/16" (919mm)	30 3/8" (771mm)
Overall dim - Height	4" (100)	4" (100)
Overall dim - Depth	21 3/16" (538mm)	21 3/16" (538mm)
Cutout - Width (min - max)	34 5/8" (879mm) +/- 1/16" (1mm)	28 3/4" (730mm) +/- 1/16" (1mm)
Box - Height	2 5/8" (67mm)+ conduit 1 1/16" (27mm)	2 5/8" (67mm)+ conduit 1 1/16" (27mm)
Cutout - Depth (min - max)	19 3/8" (492mm) +/- 1" 1/16 (27 mm)	19 3/8" (492mm) +/- 1" 1/16 (27 mm)
Gross Weight	25 kg (55 Lbs)	18 kg (40 Lbs)
<b>Power / Ratings (208/240 V, 60 Hz)</b>		
kW / Amps rating at 240V, 60Hz	10.8kW - 45A	7.4kW - 31A
Power Cable	Conduit	Conduit
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR



MODEL	F6RT36S2	F6RT30S2
Series	600	600
Type	Radiant Heaters	Radiant Heaters
Size	36"	30"
Finish	Ceramic glass with aluminum frame	Ceramic glass with aluminum frame
<b>Control Panel</b>		
Control Type	Touch Control	Touch Control
<b>Control Features</b>		
Power Setting	Peacock Slider Touch Control	Peacock Slider Touch Control
Digital Display for Power Level	5	4
Low Power Scale for Delicate Cooking	•	•
Control Lock	•	•
Automatic Fast-boil Function	•	•
Hot Surface Indication	•	•
Timer Functions	1+5	1+4
Timer Display	•	•
Acoustic Buzzer	•	•
Failure Codes Indication	•	•
<b>Front Left Zone</b>		
Size	7"	6"
Power	1800W	1200W
<b>Bridge Element</b>		
Power	800W	
<b>Rear Left Zone</b>		
Size	7"	9" / 7" / 5"
Power	1800W	2500W / 1600W / 800W
<b>Central Zone</b>		
Size	9" / 7" / 5"	
Power	2500W / 1600W / 800W	
<b>Rear Right Zone</b>		
Size	7"	8" / 5"
Power	1800W	2200W / 800W
<b>Front Right Zone</b>		
Size	6"	6"
Power	1200W	1200W
<b>Dimensions/Weight</b>		
Overall dim -Width	36 3/16" (919mm)	30 3/8" (771mm)
Overall dim - Height	3 5/16" (84mm)+ conduit 15/16" (24mm)	3 5/16" (84mm)+ conduit 15/16" (24mm)
Overall dim - Depth	21 3/16" (538mm)	21 3/16" (538mm)
Cutout - Width (min - max)	34 1/16" (865mm) - 34 5/16" (872mm)	28 11/16" (729mm) - 28 15/16" (735mm)
Box - Height	3 1/16" (78mm)+ conduit 15/16" (24mm)	3 1/16" (78mm)+ conduit 15/16" (24mm)
Cutout - Depth (min - max)	19 1/4" (490mm) - 19 5/8" (498mm)	19 1/4" (490mm) - 19 5/8" (498mm)
Gross Weight	44 lbs (20 kg)	36 lbs (16 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>		
kW / Amps rating at 240V, 60Hz	9.90kW - 41.3A	7.10kW - 29.6A
kW / Amps rating at 208V, 60Hz	7.44kW - 35.8A	5.33kW - 25.6A
Power Cable	Conduit	Conduit
<b>Instructions for use</b>		
Use & Care Manual	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR



<b>MODEL</b>	<b>F3RK24S2</b>
Series	300
Type	Radiant Heaters
Size	24"
Finish	Ceramic glass with aluminum frame
<b>Control Panel</b>	
Control Type	Knobs
<b>Control Features</b>	
Power Setting	9 Levels
Digital Display for Power Level	-
Low Power Scale for Delicate Cooking	-
Control Lock	-
Automatic Fast-boil Function	-
Hot Surface Indication	•
Timer Functions	-
Timer Display	-
Acoustic Buzzer	-
Failure Codes Indication	-
<b>Front Left Zone</b>	
Size	7 3/4" / 4 3/4"
Power	1900W / 800W
<b>Rear Left Zone</b>	
Size	5 1/2"
Power	1200W
<b>Rear Right Zone</b>	
Size	5 1/2"
Power	1200W
<b>Front Right Zone</b>	
Size	7"
Power	1800W
<b>Dimensions/Weight</b>	
Overall dim -Width	24" (618mm)
Overall dim - Height	3 5/16" (84mm)+ conduit 15/16" (24mm)
Overall dim - Depth	21 3/16" (538mm)
Cutout - Width (min - max)	22 5/8" (574mm) - 22 13/16" (580mm)
Box - Height	3 1/16" (78mm)+ conduit 15/16" (24mm)
Cutout - Depth (min - max)	19 1/4" (490mm) - 19 9/16" (497mm)
Gross Weight	30 lbs (14 kg)
<b>Power / Ratings (208/240 V, 60 Hz)</b>	
kW / Amps rating at 240V, 60Hz	6.10kW - 25.4A
kW / Amps rating at 208V, 60Hz	4.58kW - 22.0A
Power Cable	Conduit
<b>Instructions for use</b>	
Use & Care Manual	EN, SP, FR
Installation Manual	EN, SP, FR



MODEL	F4GK42S1	F4GK36S1	F4GK30S1	F4GK24S1
Series	400	400	400	400
Type	NG or LP Gas	NG or LP Gas	NG or LP Gas	NG or LP Gas
Size	44"	36"	30"	24"
Finish	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
L.P. Conversion Kit	•	•	•	•
Top Mount Injectors	•	•	•	•
<b>Control Panel</b>				
Control Type	Knobs	Knobs	Knobs	Knobs
<b>Cooktop Features</b>				
Electronic Ignition and Re-ignition	•	•	•	•
Flame-out Sensing	•	•	•	•
Dual Flame Burner	•	•	•	•
Simmer Plate	Optional	Optional	Optional	Optional
Small Pot Insert (for single burners only)	Optional	Optional	Optional	Optional
Wok Ring (for dual burner only)	Optional	Optional	Optional	n/a
Heavy Duty Cast Iron Grates	4	3	2	4
<b>Number of Burners</b>	4	5	5	4
<b>Burner 1</b>	Left Burner	Front Left Burner	Left Burner	Front Left Burner
Power (Max)	18000 (BTU/h) - 5275W	6300 (BTU/h) - 1850W	18000 (BTU/h) - 5275W	18000 (BTU/h) - 5275W
Power (Min)	700 (BTU/h) - 205W	1300 (BTU/h) -380W	700 (BTU/h) - 205W	700 (BTU/h) - 205W
<b>Burner 2</b>		Rear Left Burner		Rear Left Burner
Power (Max)		9000 (BTU/h) - 2640W		6300 (BTU/h) - 1850W
Power (Min)		1300 (BTU/h) -380W		1300 (BTU/h) -380W
<b>Burner 3</b>	Left Middle Burner	Front Middle Burner	Front Middle Burner	Front Middle Burner
Power (Max)	4000 (BTU/h) - 1175W	18000 (BTU/h) - 5275W	4000 (BTU/h) - 1175W	
Power (Min)	1000 (BTU/h) - 295W	700 (BTU/h) - 205W	1000 (BTU/h) - 295W	
<b>Burner 4</b>	Right Middle Burner		Rear Middle Burner	
Power (Max)	9000 (BTU/h) - 2640W		12000 (BTU/h) - 3520W	
Power (Min)	1300 (BTU/h) -380W		2200 (BTU/h) - 645W	
<b>Burner 5</b>		Rear Right Burner	Rear Right Burner	Rear Right Burner
Power (Max)		12000 (BTU/h) - 3520W	9000 (BTU/h) - 2640W	12000 (BTU/h) - 3520W
Power (Min)		2200 (BTU/h) - 645W	1300 (BTU/h) -380W	2200 (BTU/h) - 645W
<b>Burner 6</b>	Right Burner	Front Right Burner	Front Right Burner	Front Right Burner
Power (Max)	15000 (BTU/h) - 4400W	4000 (BTU/h) - 1175W	6300 (BTU/h) - 1850W	4000 (BTU/h) - 1175W
Power (Min)	2700 (BTU/h) -790W	1000 (BTU/h) - 295W	1300 (BTU/h) -380W	1000 (BTU/h) - 295W
<b>Dimensions/Weight</b>				
Overall dim - Width	44" (1120mm)	36" (910mm)	30" (760mm)	24 1/2" (620mm)
Overall dim - Height	5 3/16" (132mm)	5 3/16" (132mm)	5 3/16" (132mm)	5 3/16" (132mm)
Overall dim - Depth	16 3/4" (425mm)	20 1/16" (510mm)	20 1/16" (510mm)	20 1/16" (510mm)
Cutout - Width (min - max)	43 1/8" (1096mm) - 43 1/4" (1099mm)	34 7/8" (886mm) - 35" (889mm)	29" (737mm) - 29 1/8" (740mm)	23-1/2" (597mm) - 23 5/8" (600mm)
Box - Height	3 15/16" (74mm)	3 15/16" (74mm)	3 15/16" (74mm)	3 15/16" (74mm)
Cutout - Depth (min)	15 15/16" (405mm) - 16 1/16" (408mm)	19 5/16" (490mm) - 19 3/8" (493mm)	19 5/16" (490mm) - 19 3/8" (493mm)	19 5/16" (490mm) - 19 3/8" (493mm)
Gross Weight	45 lbs (20 kg)	55 lbs (25 kg)	45 lbs (20 kg)	41 lbs (19 kg)
<b>Power / Ratings (120V, 60 Hz)</b>				
Amps	0.1 A	0.1 A	0.1 A	0.1 A
Max Power	46000 (BTU/h) - 13475W	52300 (BTU/h) - 15320W	49300 (BTU/h) - 14440W	40300 (BTU/h) - 11800W
Power Cable	Nema 5-15P	Nema 5-15P	Nema 5-15P	Nema 5-15P
<b>Instructions for use</b>				
Use & Care Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR	EN, SP, FR



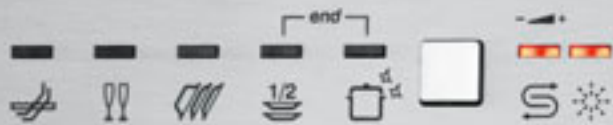




# Dishwashers

We all love preparing our meals for friends and family, but with that comes the clean up. To make your life easier Fulgor-Milano offers three distinct styles of dishwashers to meet the design criteria for your kitchen. Two stainless finished dishwashers, one to match our European style built-in line, one to match our Professional line and a third panel-ready model to integrate into any kitchen design.

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.



**FULGOR**  
MILANO



### 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.

### CUSTOMIZABLE

Offers flexibility while arranging dishes for wash.

### AQUASTOP

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

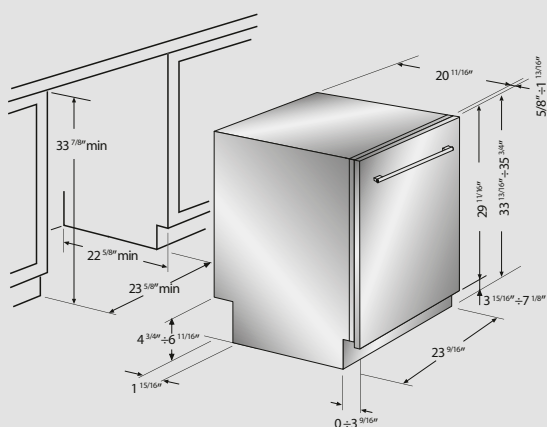
## F6PDW24SS1

### 24" Integrated dishwasher with Stainless Steel Professional Exterior

- Quiet plus – 50dB
- 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
- Professional Badge

## Series 600

Dishwashers



# Series 600

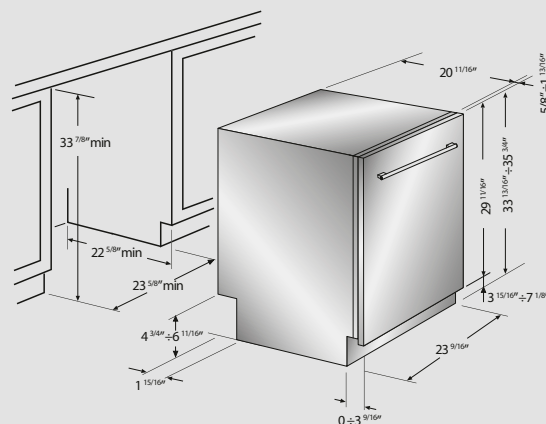
Dishwashers



## F6DW24SS1

### 24" Integrated dishwasher with Stainless Steel Exterior

- Quiet plus – 50dB
- Stainless steel interior tub
- 10 wash cycles
- Fast wash cycles
- Adjustable height upper rack
- 13 place settings
- Concealed heating element
- Extreme wash (sanitization)





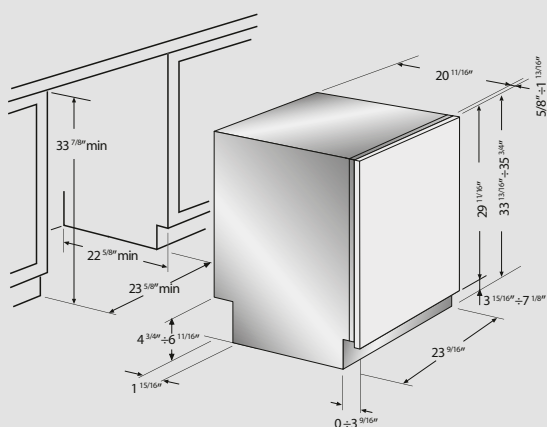
## F6DW24FI1

### 24" Fully Integrated Dishwasher

- Quiet plus – 50dB
- 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

## Series 600

Dishwashers





MODEL	F6PDW24SS1	F6DW24SS1	F6DW24FI1
Series	600	600	600
Type	Fully Integrated	Fully Integrated	Fully Integrated
Size	24" / Tall Tub	24" / Tall Tub	24" / Tall Tub
Finish	Stainless Steel	Stainless Steel	Panel Ready
<b>Control Panel</b>			
Control Type			
<b>Performances</b>			
Place Settings	13	13	13
Energy Consumption (kWh / year)	265	265	265
Water Consumption (liters / year)	3360	3360	3360
Sound level (dB)	50	50	50
<b>Hidden Controls</b>			
Program Selector	Grey Push Buttons	Grey Push Buttons	Grey Push Buttons
ON / OFF button	•	•	•
Number of Buttons	4	4	4
Program Gauge	RED	RED	RED
Temperature	38°-45°-55°-65°-70°	38°-45°-55°-65°-70°	38°-45°-55°-65°-70°
Delay Timer	Display 1 digit 9h	Display 1 digit 9h	Display 1 digit 9h
Rinse Aid Level Indicator	Light	Light	Light
Acoustic Signal at End	•	•	•
<b>Programmes</b>			
Wash programs	10	10	10
Program	rapid 27'	rapid 27'	rapid 27'
Program	crystal	crystal	crystal
Program	daily half load	daily half load	daily half load
Program	Normal (energy Star)	Normal (energy Star)	Normal (energy Star)
Program	Extreme wash (sanitization)	Extreme wash (sanitization)	Extreme wash (sanitization)
Fast cycles	rinse	rinse	rinse
Fast cycles	light quick	light quick	light quick
Fast cycles	normal quick	normal quick	normal quick
Fast cycles	eco quick	eco quick	eco quick
Fast cycles	strong and fast	strong and fast	strong and fast
ETL Sanitization listed	•	•	•
<b>Features</b>			
Tub Material	Stainless Steel	Stainless Steel	Stainless Steel
Internal Door	Stainless Steel	Stainless Steel	Stainless Steel
Lower Spray Arm	•	•	•
Top Spray Arm	•	•	•
Aquastop	Full	Full	Full
Keating Element	Concealed heating element	Concealed heating element	Concealed heating element
Turbidness Sensor	•	•	•
Hinges	Fixed Fulcrum - Not Adjustable	Fixed Fulcrum - Not Adjustable	Fixed Fulcrum - Not Adjustable
Rear Foot Adjustment	•	•	•
Single Load	4.0 - Pressure switch	4.0 - Pressure switch	4.0 - Pressure switch
Length of Inlet Hose (mm)	172	172	172
Length of Drain Hose (mm)	170	170	170
Water Hardness Max	100°fH;58°dH	100°fH;58°dH	100°fH;58°dH
<b>Baskets</b>			
Baskets Color	Grey	Grey	Grey
Lower Basket	•	•	•
Upper Basket	•	•	•
Upper Basket Adjustment	Automatic 3 levels	Automatic 3 levels	Automatic 3 levels
Cutlery Basket	13 SETTINGS	13 SETTINGS	13 SETTINGS
<b>Dimensions/Weight</b>			
Overall dim - Width	23 9/16" (598 mm)	23 9/16" (598 mm)	23 9/16" (598 mm)
Overall dim - Height	33 13/16" - 35 3/4" (860 - 910mm)	33 13/16" - 35 3/4" (860 - 910mm)	33 13/16" - 35 3/4" (860 - 910mm)
Overall dim - Depth	23 3/16" (589 mm)	23 3/16" (589 mm)	23 3/16" (589 mm)
Cutout - Width	23 5/8" (600 mm)	23 5/8" (600 mm)	23 5/8" (600 mm)
Cutout - Height (min)	33 7/8" (860 mm)	33 7/8" (860 mm)	33 7/8" (860 mm)
Cutout - Depth (min)	22 5/8" (575 mm)	22 5/8" (575 mm)	22 5/8" (575 mm)
Gross Weight	101 lbs (46 kg)	101 lbs (48 kg)	106 lbs (50 kg)
<b>Power / Ratings (115 V, 60 Hz)</b>			
kW / Amps rating	1.4 kW / 13A	1.4 kW / 13A	1.4 kW / 13A
Power Cable	Nema 5-15P	Nema 5-15P	Nema 5-15P
<b>Instructions for use</b>			
Use & Care Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR
Installation Manual	EN, SP, FR	EN, SP, FR	EN, SP, FR



# Fridge

A product line would not be complete without a well appointed food preservation unit. Engineered to meet the needs of the modern kitchen, this counter depth French door fridge is a great complement to any collection of kitchen appliances.

Our refrigerator offers great standard features with a stylish, stainless steel exterior finish. All units are shipped with our European style design handle which aligns itself to the built-in product series, as well as being a great complement to the Professional line. For those customers who prefer greater symmetry with Professional series product, an accessory handle kit is available which transforms the refrigerator to provide a seamless match with the Professional series product.





## DISPLAY

Make adjustments and monitor without opening the fridge using the external touch control and display.



## FREEZER

Two freezer drawers.



## FRENCH DOORS

Save space and stay organized. Access only the items you need.



**SLIDE-BACK 1/2 SHELF**

Accommodate tall bottles and jars.

**TWIN CRISPER DRAWERS**

Flexibility in how you store your fresh food.

**LED**

Long lasting LED lights creates a bright interior.

**GALLON STORAGE****ICE MAKER**

Automatic and efficient.

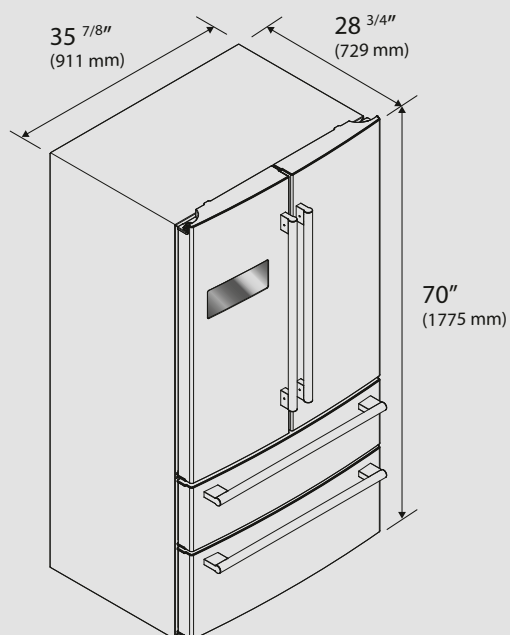
# Series 600

Fridge

## FM36CDFDS1

### 36" Counter-depth French-door Refrigeration

- Stainless Steel exterior
- Total no frost
- Dual cycle and dual air-cooled refrigeration system
- Electronic control with LCD display
- Gallon holder door bin
- Independent controlled temperature settings
- Slide back half-shelf
- Automatic ice-maker
- Two large fresh food drawers
- Meat / dairy drawer
- Two freezer drawers
- LED lighting





# Accessories & Technical Data

Fridge

For those who prefer a professional look in the kitchen, we offer the Professional handle to install on our French door fridge. This kit is a must-have for those purchasing our other Professional products.

**36CDFDPRO**

Professional Handle for 600 Series French door fridge  
(includes 2 vertical and 2 horizontal handles)







MODEL		FM36CDFDS1
Series		600
Type		Counter-depth French-door
Size		36"
Finish		Stainless Steel
Performances		
Defrost System		Total No-frost
Refrigeration System		Dual cycle and dual air cooled
Total Net Capacity		20.8 cu.ft
Refrigeration Net Capacity		15.1 cu.ft
Freezer Net Capacity		5.7 cu.ft
Controls		
Controls		Electronic with LED display
Display Color		White
Fridge Temperature Control		•
Freezer Temperature Control		•
Energy Saving Mode		•
Auto Mode		•
Ice Making Switch		•
Child Lock		•
Indicators		
On / Off		•
Fridge Compartment		•
Fridge Temperature		•
Fast Cooling		•
Freezer Compartment		•
Freezer Temperature		•
Fast Freezing		•
Energy Saving Mode		•
Ice Making Switch		•
Locked Icon		•
Door Alarm		•
Features		
Automatic Ice Maker		•
Lighting		LED
Shelves		4 glass, one foldable
Drawers		3
Egg Tray		2x8 eggs
Dimensions/Weight		
Overall dim - Width		35 7/8" (910mm)
Overall dim - Height		70 " (1780mm)
Overall dim - Depth		28 6/8" (729mm)
Gross Weight		325 lbs (148 kg)
Power / Ratings (115 V, 60 Hz)		
Watts / Amps		310 W / 2.7 A
Power Cable		Nema 5-15P
Instructions for use		
Use & Care Manual		EN, SP, FR
Installation Manual		EN, SP, FR



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](http://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

**catalog coordinators**  
Marketing Fulgor





**FULGOR**  
MILANO

FULGOR MILANO is a trademark of Meneghetti S.p.a.

Rosà (Vicenza) - Italy

[www.fulgor-milano.us](http://www.fulgor-milano.us)

[info@fulgor-milano.us](mailto:info@fulgor-milano.us)