

FULGOR
MILANO

2014

FULGOR MILANO

ITALIAN APPLIANCES **SINCE** | 1949 | 







FULGOR MILANO

ITALIAN APPLIANCES SINCE 1949 

Welcome to FULGOR Milano, a Company with a 60 year plus heritage.

FULGOR Milano combines the design heritage of FULGOR (including its several Adex Design Awards) with manufacturing excellence, quality control and customer support.

FULGOR Milano products are designed and manufactured in the renown Milano region of Italy. The Company is totally focused on “lean” quality control and has embraced the Toyota manufacturing process. ISO 9001:2000 accreditation is in place. The Company today employs almost 300 staff, occupies a 25,000 m² production facility and brings impeccable Italian style and craftsmanship, complemented by cutting edge technology and a fervent commitment to the pursuit of the highest quality.

HISTORY

- 1949 FULGOR was founded as a coal powered cooker factory
- 1955 first production of gas freestanding cookers
- 1974 first production of gas cooktops
- 1976 first production of electric builtin ovens
- 1990 creation of the first glass builtin hob
- 1991 first European production of pyrolitic self cleaning ovens
- 1994 first production of pyrolitic ovens for US market
- 2009 acquisition of FULGOR by Meneghetti S.p.A.
- 2009 first production of cooker hoods
- 2010 production of steam ovens, microwave ovens and coffee machines
- 2013 FULGOR Milano launched in Australia

FULGOR Milano in Australia

FULGOR Milano Australasia Pty Ltd was founded to represent the products and brand in Australasia.

Rather than follow the conventional approach of offering to supply traditional retailers the products, FULGOR Milano Australasia has chosen to, over a period of time, open its own Showroom Galleries. These Galleries will allow its customers to learn more of what the FULGOR Milano appliance range can offer them in surroundings that more effectively complement the products and marketing strategy. The full range can be found totally operational. You can always find a fresh baked item or a cup of freshly brewed coffee!

Additionally, FULGOR Milano Australasia is embracing a close relationship with selected Appliance Service Technicians. You may have enjoyed a long and reliable relationship with one of these Technicians. When you require a replacement appliance such as a washing machine, dishwasher or dryer, these Technicians can be your source of product information and can supply you a FULGOR Milano appliance directly. They will have it delivered and installed in no time!

We know you will enjoy browsing our catalogue

Index



OVENS



COMPACT 45



COOKTOPS



RANGEHOODS





DISHWASHERS



KITCHEN ACCESSORIES



SINKS & TAPS



LAUNDRY





OVENS

Pyrolytic / Multifunction / Freestanding

PYROLYTIC

10 - 17

MULTIFUNCTION

18 - 31

FREESTANDING

32 - 33

SPECIFICATIONS

34 - 35

Pyrolytic 75

Large Capacity XXL



TOUCH CONTROL



DOUBLE FAN



LARGE GRILL



PYRO-GREY

TOUCH CONTROL PANEL

The electronic display with sensor controls guides the user in the easy and functional use of the available programs and options

OVEN CHAMBER WITH DOUBLE FAN

The presence of the double fan with heating element promotes better heat distribution in the XXL baking chamber and allows multi-level cooking

LARGE GRILL

The large, 8-element electric grill, with heat-reflecting surface, allows grilling large portions of meat or fish

PYRO-GREY

The particular composition of this light grey, nickel-free enamel, reduces the toxicity of materials in contact with foods and facilitates the disposal and recycling of the components

TELESCOPIC GRILLS

2 chromed, telescopic (100%) removable grills allow better use by the user during various cooking operations

3-POSITION LIGHTING

The 3, equally-spaced halogen lights provide perfect lighting of the large cooking chamber

SELF-CLEANING - PYROLYTIC

The Self-cleaning function with pyrolytic cycle can be set at the end of cooking.

Raising the temperature in the cooking chamber to 460 °C incinerates food residues on the walls without leaving unpleasant odors. At the end of the cycle, just wipe with a damp cloth to remove the incinerated residues without the need to use specific detergents. For greater safety during the cycle, the oven door is locked, while the tangential fan keeps running until the temperature falls below the required safety level. The self-cleaning cycle can vary from 1 to 3 hours, depending on the need; the duration appears on the electronic display of the oven instrument panel

SAFE DOOR WITH SAFETY LOCK

The door, which includes 4 sheets of hypothermic glass, ensures a lower temperature (45 °C) on the external glass, even during the self-cleaning cycle (460 °C); it has a safety lock which can be activated even separately from the self-cleaning cycle by simultaneously pressing + and - symbols for 3 seconds, making the oven inaccessible (it is unlocked in the same way)

Features



SELF-CLEANING



SAFE DOOR

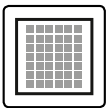


TELESCOPIC GRILLS

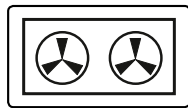


3-POSITION LIGHTING

FUNCTION LEGEND "PYROLYTIC XXL" OVEN



Self-cleaning with door-locked pyrolytic cycle



Multilevel fan forced cooking



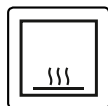
Fan forced cooking



Thawing



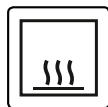
Fan grill



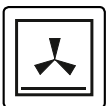
Heating



Fan grill with browning



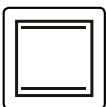
Temperature maintenance



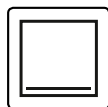
Pizza function



Fast oven heating



Convection cooking



Slow cooking



Grilling



Roasts



Drying fruit



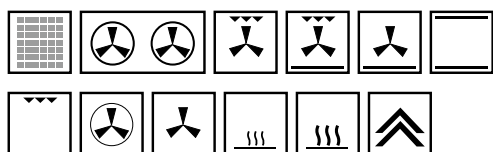
Fan-assisted convection



OVP7-10



Pyro XXL



Multifunction oven 754mm

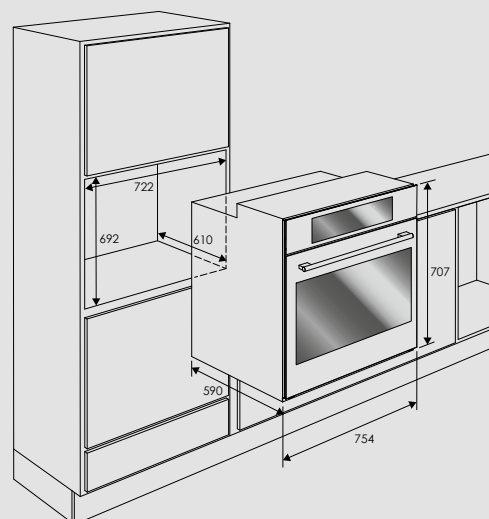
- Self-cleaning
- Safe door (<math><45\text{ }^\circ\text{C}</math>) with 4 sheets of glass
- Capacity of XXL cooking chamber (126 liters)
- Double heating fan elements
- Halogen lighting with 3 light sources
- 6 possible positions for the grills, with quick unlocking

Features

- XL display with sensor controls
- 13 cooking functions including "PIZZA" and "BREAD"
- 2 pyrolytic self-cleaning functions
- Electronic temperature regulation from $50\text{ }^\circ\text{C}$ to $250\text{ }^\circ\text{C}$
- Rapid preheating
- Preset temperature for each cooking mode
- Display of the heat level reached during preheating (from 25% to 100%)
- Self-cleaning with pyrolytic cycle at $460\text{ }^\circ\text{C}$
- Cooking chamber and accessories with Pyro-grey (nickel-free) enamel
- Keypad safety-lock function

Accessories

- 2 chromed, telescopic and totally removable grills
- 1 enameled tray with anti-splash
- 2 flat grills



Pyrolytic 60



TOUCH CONTROL



SAFE DOOR



LARGE GRILL



ROASTING JACK

TOUCH CONTROL PANEL

The electronic display with sensor controls guides the user in the easy and functional use of the available programs and options

SAFE DOOR

The door, which includes 4 sheets of hypothermic glass, ensures a lower temperature on the external glass, even during self-cleaning (470 °C)

For greater safety during the cycle, the oven door is locked by a device that prevents it from opening, while the tangential fan keeps running until the temperature falls below the required safety level. The self-cleaning cycle can vary from 1 to 3 hours, depending on the need; the duration appears on the electronic display of the oven instrument panel

LARGE GRILL

The electric grill is as wide as the oven chamber and allows grilling large portions of meat or fish at the same time.

ROASTING JACK

The particular diagonal position of the roasting jack with spit and its motor allows using its full capacity in combination with the grill to cook dishes with a full, traditional taste

SELF-CLEANING

The Self-cleaning function with pyrolytic cycle can be set at the end of cooking. Raising the temperature in the cooking chamber to 470 °C incinerates food residues on the walls without leaving unpleasant odors. At the end of the cycle, just

wipe with a damp cloth to remove the incinerated residues without the need to use specific detergents

REMOVABLE TELESCOPIC GRILLS

The totally-removable (100%) telescopic grills allow better use during the various cooking operations

TRAY WITH ANTI SPLASH

The 60-cm enameled tray, provided with a grilled anti-splash cover, facilitates the collection of liquids that drip from foods cooking on the grills, which can be used to season the dishes themselves; while preventing the liquids from soiling the walls of the cooking chamber, making cleaning easier

HALOGEN LIGHTING

The quality of the lighting is guaranteed by halogen lamps (1 or 2 depending on the model), equally distributed in the large cooking chamber

Features



SELF-CLEANING



TELESCOPIC GRILLS

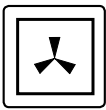


TRAY WITH ANTI SPLASH

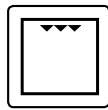


LIGHTING

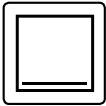
FUNCTION LEGEND "SUPREME 75/60" OVENS



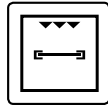
Thawing:
fan



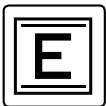
Grill with 3 power levels



Pastry:
lower heating-element



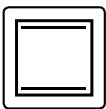
Grill with 3 power levels
+ spit



Traditional
Eco stove



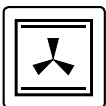
Cooking on several
levels:
ventilated circular
heating element



Traditional cooking:
upper and lower
heating elements



Pizza and bread:
lower heating-element +
ventilated circular heating
element



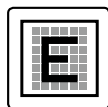
Intensive cooking:
upper + lower heating
elements + fan



Fast preheating



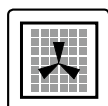
Roasts with traditional
cooking: grill + lower
heating-element + fan



Eco-pyrolysis



Leavening:
lower heating-element
+ fan



Pyrolysis



Gratin/ventilated grill

OVP6-11

SAFE
DOOR

PYRO-GREY

CLASS
A

■ Multifunction electronic oven 60 cm

- Cooking chamber with XL capacity
- Self-cleaning with low energy consumption
- Independent, single-source Halogen lighting

Features

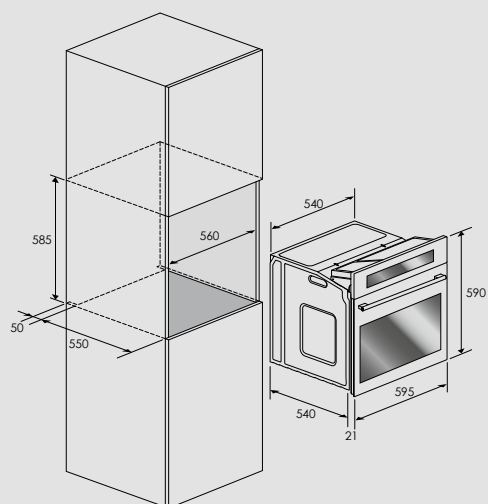
- Instrument panel with sensor controls
- 15 cooking functions including "PIZZA" and "BREAD"
- Electronic timer and clock
- Selectable preheating
- Automatic cooking functions (cooking temperature and time)
- Enameled cooking chamber and accessories
- Self-cleaning functions with pyrolysis (Eco and Standard)
- Energy-efficiency class A

Safety

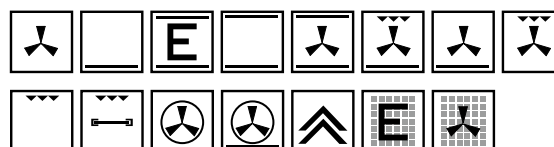
- Oven door with 4 sheets of glass (30 ° + ambient)
- Automatic door lock during self-cleaning cycle
- Safety lock function of the instrument panel controls
- Tangential cooling ventilation with 2 speeds

Standard accessories

- 1 enameled tray with anti-splash
- 1 totally removable metal grill
- 1 roasting jack with spit, diagonal
- 1 flat grill



Pyro 60



OVP6-10



■ Multifunction electronic oven 60 cm

- Cooking chamber with XL capacity
- Self-cleaning with low energy consumption
- Independent, single-source Halogen lighting

Features

- Multifunction controls
- 10 cooking functions including "PIZZA" and "BREAD"
- Electronic timer and clock
- Selectable preheating
- Functions with preset cooking temperature
- Enameled cooking chamber and accessories
- Self-cleaning functions with pyrolysis (Eco and Standard)

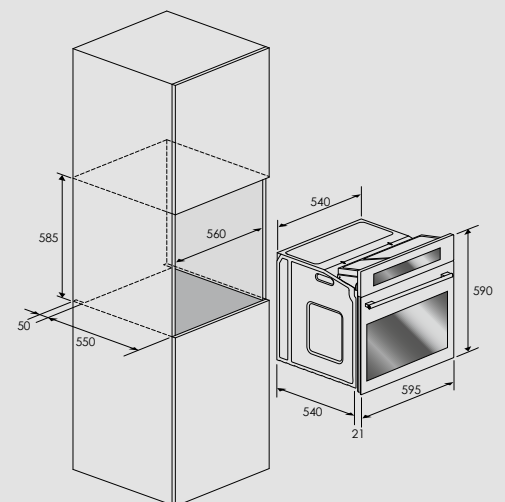
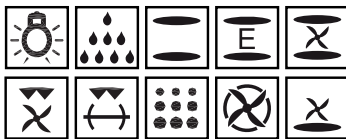
Safety

- Oven door with 4 sheets of glass (30 ° + ambient)
- Automatic door lock during self-cleaning cycle
- Safety lock function of the instrument panel controls
- Tangential cooling ventilation

Standard accessories

- 1 enameled tray with anti-splash
- 2 totally removable metal grill

Pyro 60





Icons for various cooking modes: three fans, two fans, one fan, and a square icon.

AUTO

STOP START

Icons for a clock, a play/pause button, a square button, and a Wi-Fi signal icon.

Navigation icons: a downward triangle, an upward triangle, a minus sign, and a plus sign.

PANE PIZZA
PRIMI PIATTI
CARNE
POLLO
PESCE
VERDURA
TORTE



OVENS

Ovens

Multifunction /60/75/90

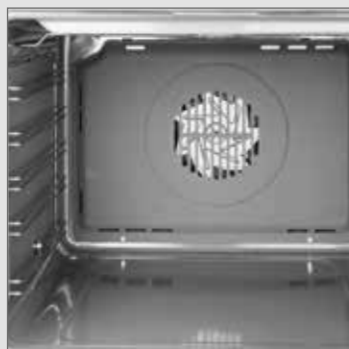


Ovens

Multifunction 48/60/75/90



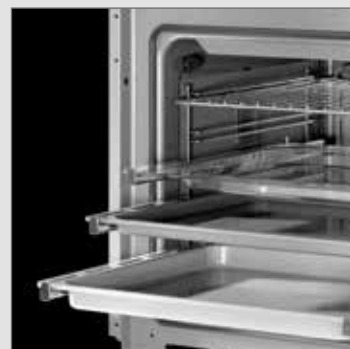
TOUCH CONTROL



PYRO-GREY



ROAST PROBE



TELESCOPIC GUIDES

TOUCH CONTROL PANEL

Ensures easy use of the controls with simple touch commands

PYRO-GREY

The particular composition of this light grey, nickel-free enamel, reduces the toxicity of materials in contact with foods and facilitates the cleaning of the cooking chamber

ROAST PROBE

For the electronic measurement of the temperature of the food, so that meat and roasts are cooked the way you like them

TOTAL-EXTRACTION TELESCOPIC GUIDES

Set of 3 totally removable telescopic guides (2 when there is a roasting jack) make the use of trays and activities in the oven easy

GLASS TRAY

With a special composition to resist high temperatures and easily washable

OUTER DOOR IN GLASS

It provides a panoramic view from the outside of the oven door

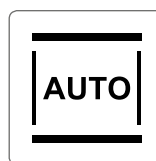
SAFE DOOR

The 3 sheets of glass ensure an external temperature of just 30 °C above the ambient temperature of the kitchen

SELF-CLEANING PANELS

Their special chemical composition reacts to the high temperature of the CLEAN function, reducing cooking residues on the walls of the cooking chamber

AUTOMATIC COOKING



Automatic programs for cooking the tastiest recipes, already programmed and modifiable, with space for recording your own preferences

Features



OUTER DOOR IN GLASS



SAFE DOOR



AUTOMATIC COOKING



SELF-CLEANING PANELS

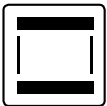
FUNCTION LEGEND "MULTIFUNCTION" OVENS



Lighting



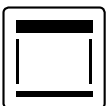
Cooking on several levels:
ventilated circular heating element



Traditional cooking:
upper and lower heating elements



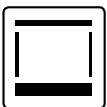
Pizza and bread:
lower heating element + circular ventilated



Browning:
upper heating element



Thawing: fan



Pastry:
lower heating-element



Crispy roasts:
grill + lower heating-element



Browning and small
grilled meats: simple grill



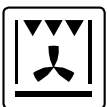
Fast times
This function shortens cooking times with fast preheating



Grilled meats: large grill



Assisted cleaning
High-temperature cycle (250 °C) combined with self-cleaning panels for gentle, non-invasive cleaning of the cooking chamber.



Gratin:
ventilated grill



Automatic Cooking



Intensive cooking:
upper + lower heating elements + fan

OV6-12SAFE
DOOR

PYRO-GREY

CLASS
A**Multifunction electronic oven 60 cm**

- Cooking chamber with XL capacity
- 2-source independent Halogen lighting

Features

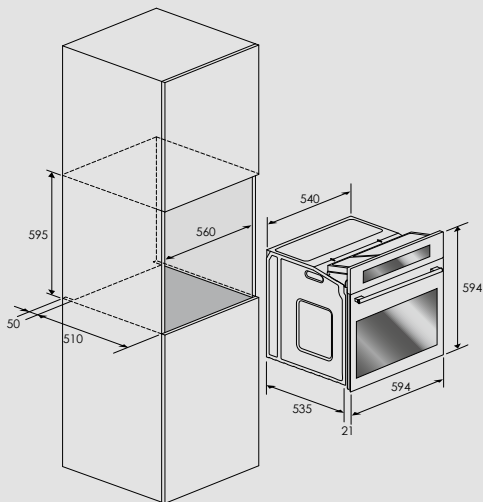
- Touch control panel
- 13 functions including "PIZZA" and "BREAD"
- Pre-selected, changeable recipe book
- Electronic timer and clock
- BOOST function for quickly reaching the selected temperature
- Automatic cooking functions (cooking temperature and time)
- Thermal probe for measuring the temperature of meats and roasts
- Cooking chamber and accessories with Pyro-grey (nickel-free) enamel
- Self-cleaning panels for the walls of the cooking chamber
- CLEAN function, for assisted cleaning
- Energy-efficiency class A

Safety

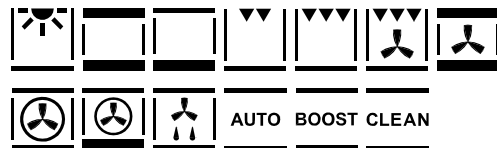
- Safe door (3 sheets of hypothermic glass)
- Tangential cooling ventilation

Standard accessories

- 1 tempered glass tray
- 2 Pyro-Grey enameled trays
- 1 metal grill
- 3 total-extraction telescopic guides



Multi 60



OV7-10



Multifunction electronic oven 75 cm

- Cooking chamber with XXL capacity
- 2-source Halogen lighting

Features

- Touch control panel
- 14 functions including "PIZZA" and "BREAD"
- Pre-selected, changeable recipe book
- Electronic timer and clock
- BOOST function for quickly reaching the selected temperature
- Thermal probe for measuring the temperature of meats and roasts
- Cooking chamber and accessories with Pyro-grey (nickel-free) enamel
- Self-cleaning panels for the walls of the cooking chamber
- CLEAN function, for assisted cleaning
- Energy-efficiency class A

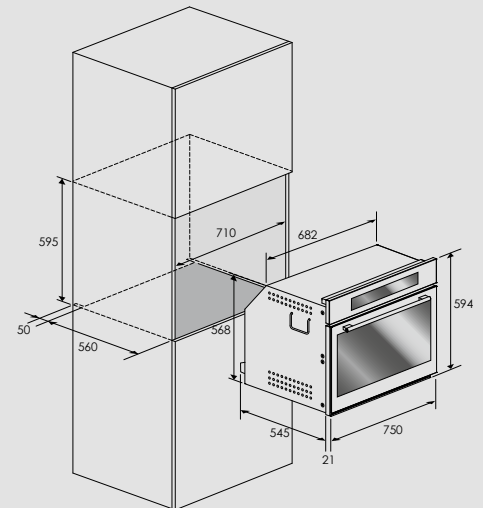
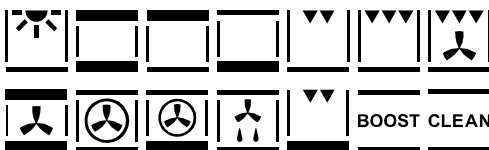
Safety

- Safe door (3 sheets of hypothermic glass)
- Tangential cooling ventilation

Standard accessories

- 2 Pyro-Grey enameled trays
- 1 metal grill
- Roasting jack with spit
- 2 total-extraction telescopic guides

Multi 75



OV9-10SAFE
DOOR

PYRO-GREY

CLASS
A**Multifunction electronic oven 90 cm**

- Cooking chamber with XXL capacity
- 2-source independent Halogen lighting

Features

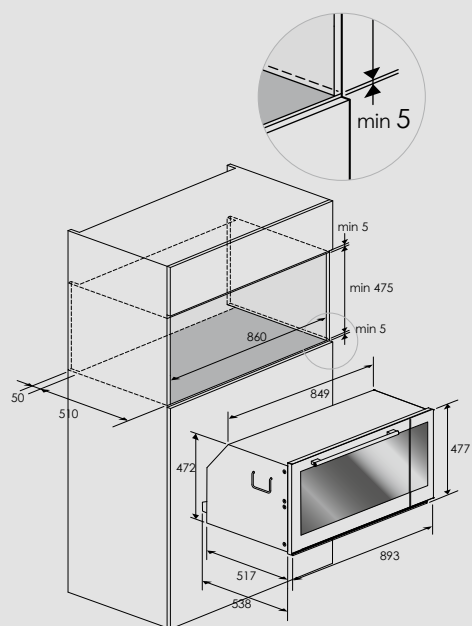
- Touch control panel
- 14 functions including "PIZZA" and "BREAD"
- Electronic timer and clock
- BOOST function for quickly reaching the selected temperature
- Thermal probe for measuring the temperature of meats and roasts
- Cooking chamber and accessories with Pyro-grey (nickel-free) enamel
- Self-cleaning panels for the walls of the cooking chamber
- CLEAN function, for assisted cleaning
- Energy-efficiency class A

Safety

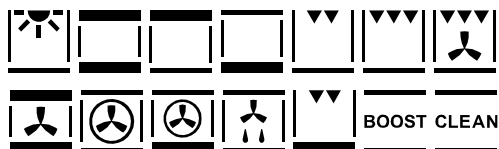
- Safe door (3 sheets of hypothermic glass)
- Tangential cooling ventilation

Standard accessories

- 2 Pyro-Grey enameled trays
- 1 metal grill
- Roasting jack with spit
- 2 total-extraction telescopic guides



Multi 90



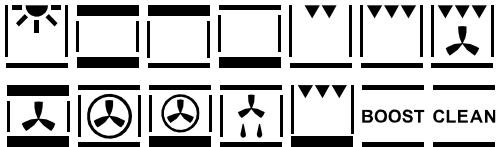
OVD6-10

SAFE
DOOR

PYRO-GREY

CLASS
A

Multi Double



Multifunction Double Oven

- Double oven
- Multifunction electronic
- 67/41 litre
- Stainless Steel

Features

- "Touch control" panel
- 14 functions including "Pizza" and "Bread"
- Electronic timer and clock
- Cooking cavity with PyroGrey enamel
- BOOST fast pre-heat
- CLEAN function

Safety

- Safety door (3 sheets of glass)
- Child safety lock
- Tangential cooling ventilation

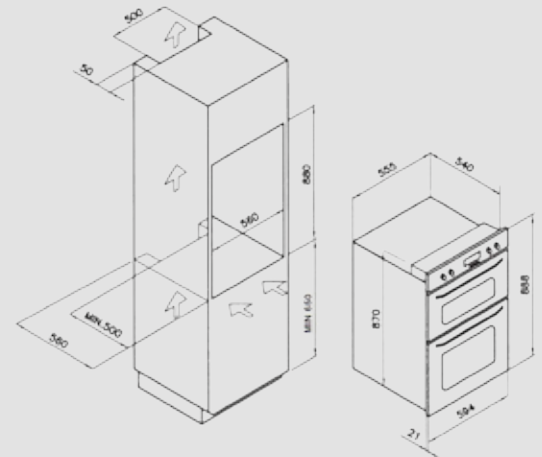
Standard accessories

Top Oven:

- 1 enameled tray
- 1 metal grill
- 1 level telescopic guide

Bottom Oven:

- 1 grill pan set
- 1 metal grill
- 1 level telescopic guide
- Self-cleaning panels in cooking cavity





Multi

Ovens

oven 60

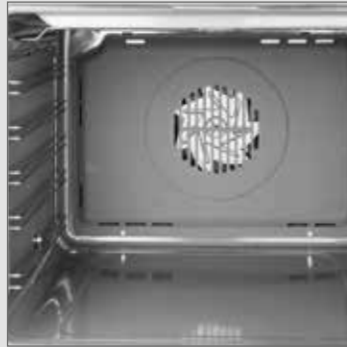


Multi

ovens 60



DIGITAL TIMER



PYRO-GREY



PUSH-PULL KNOBS



TELESCOPIC GUIDES

DIGITAL TIMER

Flexible and precise, it provides great control in determining the temperatures and times for your own recipes

PYRO-GREY

The particular composition of this light grey, nickel-free enamel, reduces the toxicity of materials in contact with foods and facilitates the cleaning of the cooking chamber

PUSH-PULL KNOBS

For the smooth alignment of the control panel in the push/pull version, the knobs retract when not needed and appear to allow cooking selections

TOTAL-EXTRACTION TELESCOPIC GUIDES

A set of telescopic guides (of different composition depending on the model) with total extraction allow the easy use of trays in the oven

OUTER DOOR IN GLASS

It provides a panoramic view from the outside of the oven door

SAFE DOOR

The 3 sheets of glass ensure an external temperature of just 30°C above the ambient temperature of the kitchen

HALOGEN LIGHTING

For better a better view of the cooking chamber.

Features



OUTER DOOR IN GLASS



SAFE DOOR

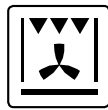


HALOGEN LIGHTING

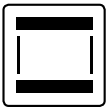
FUNCTION LEGEND "MULTI"



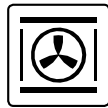
Lighting



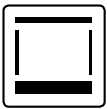
Gratin:
ventilated grill



Traditional cooking:
upper and lower
heating elements



Cooking on several
levels:
ventilated circular heat-
ing element



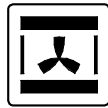
Pastry:
lower heating-element



Pizza and bread:
lower heating element
+ circular ventilated



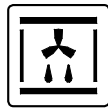
Browning and small
grilled meats: simple
grill



Intensive cooking:
upper + lower heating
elements + fan



Grilled meats: large grill



Thawing: fan

SAFE
DOOR

PYRO-GREY

CLASS
A

Multifunction electronic oven 60 cm

- Cooking chamber with XL capacity
- Lighting single lamp
- Push/pull knobs

Features

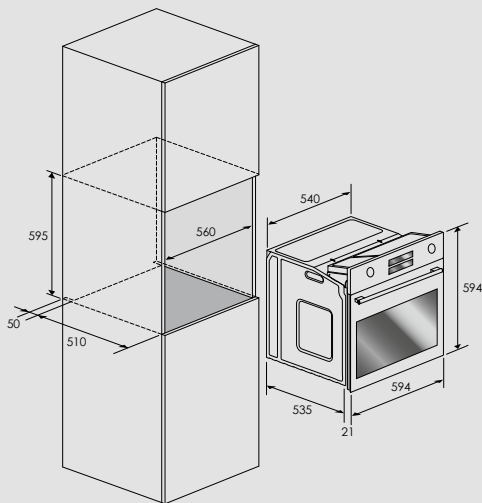
- Timer touch + push-pull
- 9 functions including "PIZZA" and "BREAD"
- Digital electronic timer and clock
- The cooking chamber and accessories are enameled with Pyro-grey (nickel free) enamel
- Energy-efficiency class A

Safety

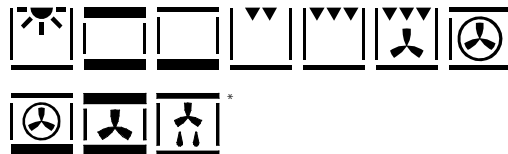
- Safe triple-pane glass door
- Tangential cooling ventilation

Standard accessories

- 2 Pyro-Grey enameled trays (nickel free)
- 2 metal grills
- 2 total-extraction telescopic guides



Multi 60



* The thawing function is accessed by setting the thermostat to 0 °C (closed position) and rotating the control knob to any function that uses the fan

OV6-10

SAFE
DOOR

PYRO-GREY

CLASS
A**Multifunction electronic oven 60 cm**

- Cooking chamber with XL capacity
- Lighting 2 lamps

Features

- Timer touch + knobs
- 7 cooking functions
- The cooking chamber and accessories are enameled with Pyro-grey (nickel free) enamel
- Energy-efficiency class A

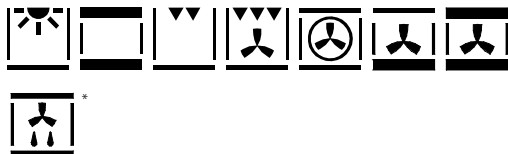
Safety

- Safe triple-pane glass door
- Tangential cooling ventilation

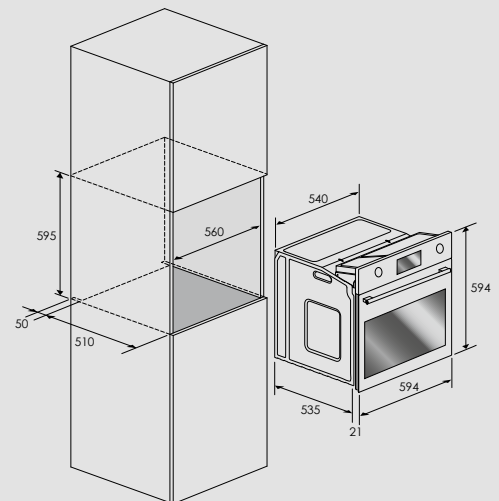
Standard accessories

- 2 Pyro-Grey enameled trays (nickel free)
- 1 metal grill
- 1 total-extraction telescopic guide

Multi 60



* The thawing function is accessed by setting the thermostat to 0 °C (closed position) and rotating the control knob to any function that uses the fan





OVFS9-10

SAFE
DOOR

PYRO-GREY

CLASS
A

Freestanding Cooker 90 cm

- Huge Capacity 115 litre
- Multifunction electronic control
- Stainless Steel with stainless steel handle

Features

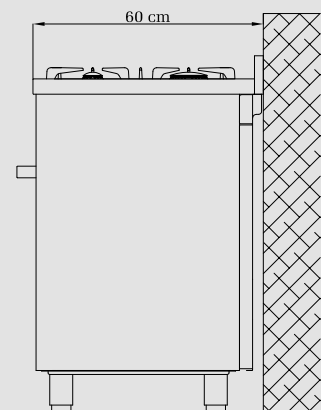
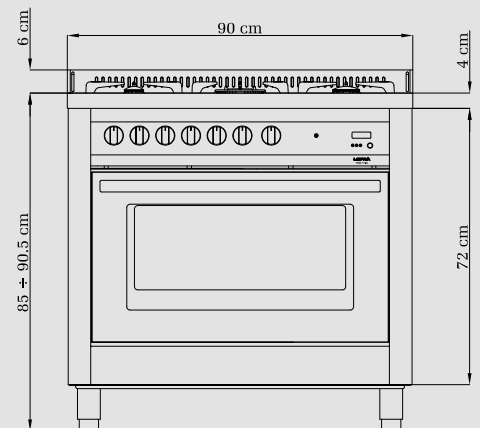
- 10 oven functions
- electronic timer and clock
- 5 burner gas hob (3.7kw wok burner)
- gas knob ignition
- cast iron pan supports
- turnspit rotisserie

Safety

- Safty cool door (3 sheets of glass)
- Flame Failure cutout on gas burners

Standard accessories

- 1 enamelled drip tray
- 2 wire shelves
- 1 grill pan set
- telescopic shelves
- LPG conversion kit





MODEL	OVP7-10	OVP6-11	OVP6-10	OV6-12	OV9-10
Type	multifunction 754mm self-cleaning	multifunction 60 self-cleaning	multifunction 60 self-cleaning	multifunction 60	multifunction 90
Style	stainless steel anti- fingerprint	stainless steel anti- fingerprint	stainless steel anti- fingerprint	stainless steel anti- fingerprint	stainless steel anti- fingerprint
Internal: enamel	Pyro-grey	Pyro-grey	Pyro-grey	Pyro-grey	Pyro-grey
Principal features					
Useful volume	126 l	65 l	65 l	68 l	85 l
Tangential ventilation	X	X	X	X	X
Total functions (no.)	13	15	10	13	14
Features					
Maximum cooking temperature	250°C	250°C	250°C	250°C	250°C
Maximum temperature (pyrolysis)	460°C	470°C	470°C		
Double fan	X				
Self-cleaning pyrolysis/Eco pyrolysis	X/X	X/X	X		
Assisted cleaning (Clean)				X	X
Control					
Programming	Electronic full touch	Electronic full touch	Knob	Electronic full touch	Electronic full touch
Stove/automatic cooking	X	X	X	X	X
Self-power-off	X	X	X	X	X
Fast temperature (Boost)	X	X	X	X	X
Thermal probe				X	X
Safety					
Door with safety lock	X	X	X		
Safe door/no. sheets of glass	X/4	X/4	X/4	X/3	X/3
Control lock	X	X	X	X	X
Accessories					
Lighting (Halogen 20W) no.	3	1	1	2	2
Telescopic grills no.	2	1			
Telescopic guide sets no.				3	2
Trays no./type	1/enamel + anti-splash	1/enamel + anti-splash	1/enamel + anti-splash	1/glass/2 enamel	2/enamel
Flat metal grills no.	2	1	2	1	1
Roasting jack with spit		X			X
Electrical characteristics					
Max absorbed power (W)	3700 W	2500 W	2500 W	3400 W	3600 W
Power supply (V/Hz)	230/50	230/50	230/50	230/50	230/50
Power supply cord	X	X	X	X	X
Plug		15A	15A	15A	15A
Dimensions					
Width (mm)	754	595	595	594	893
Height (mm)	707	590	590	594	477
Depth (mm)	610	540	540	535	538
Space for built-ins (LxHxD)	722X692X590	560X585X560	560X585X560	560 x 595 x 560	860 x 475 x 560



MODEL	OV7-10	OVD6-10	OV6-11	OV6-10	OVFS9-10*
Type	multifunction 75	multifunction 60 double	multifunction 60	multifunction 60	freestanding 90
Style	stainless steel anti-fingerprint	stainless steel anti-fingerprint	stainless steel anti-fingerprint	stainless steel anti-fingerprint	stainless steel anti-fingerprint
Internal: enamel	Pyro-grey	Pyro-grey	Pyro-grey	Pyro-grey	Easy Clean
Principal features					
Useful volume	85 l	68/42 l	65 l	65 l	115 l
Tangential ventilation	X	X	X	X	
Total functions (no.)	14	14	9	7	10
Features					
Maximum cooking temperature	250°C	250°C	250°C	250°C	250°C
Maximum temperature (pyrolysis)					
Double fan					
Self-cleaning pyrolysis/Eco pyrolysis					
Assisted cleaning (Clean)	X	X			X
Control					
Programming	Electronic full touch	Electronic full touch	Timer touch + push-pull	Timer touch + knobs	Timer touch + knobs
Stove/automatic cooking	X	X			
Self-power-off	X	X	X	X	
Fast temperature (Boost)	X	X			
Thermal probe	X				
Safety					
Door with safety lock					
Safe door/no. sheets of glass	X/3	X/3	X/3	X/3	X/3
Control lock	X	X			
Accessories					
Lighting (Halogen 20W) no.	2	1/1	2 incandescent 25W	2 incandescent 25W	1
Telescopic grills no.					
Telescopic guide sets no.	2	1/1	2	1	2
Trays no./type	2/enamel	1/enamel + anti-splash	2/enamel	2/enamel	1/enamel
Flat metal grills no.	1	1	2	1	2
Roasting jack with spit	X				
Electrical characteristics					
Max absorbed power (W)	3600 W	5350 W	3400 W	2900 W	3400 W
Power supply (V/Hz)	230/50	230/50	230/50	230/50	230/50
Power supply cord	X	X	X	X	X
Plug	15A		15A	15A	15A
Dimensions					
Width (mm)	750	594	594	594	900
Height (mm)	594	888	594	594	850 - 905
Depth (mm)	545	535	535	535	600
Space for built-ins (LxHxD)	710 x 595 x 560	560X890X560	560 x 595 x 560	560 x 595 x 560	900 x 900 x 600

*For full gas specifications, see User Manual

Compact 45



Steam

Compact 45



CONTROL PANEL



COOKING CHAMBER



MICRO-PERFORATED PAN



AUTOMATIC COOKING

The Combination steam oven SO45-10 provides healthier, better tasting food, preserving nutritional content and dissolving unnecessary fats.

It allows for cooking without the need for condiments, thus providing healthier, more dietetic food. Steam cooking enhances the natural flavor of the food, maintaining the innate qualities of dishes, especially vegetables and cereal grains. The combination with other heating elements also allows traditional and multifunction cooking, with the addition of steam, which gives foods a more delicate taste and appearance.

CONTROL PANEL

Control panel with sensor controls and memory for recipes: ensures easy use of the oven with simplified touch control

COOKING CHAMBER

The cooking chamber is made of 10/10 steel for longer life and easier cleaning

MICRO-PERFORATED PAN

Micro-perforated pan with cover and tray in stainless steel.

Indispensable for cooking foods using the steam functions, in combination with the liquid collection tray, both mounted on specific supports

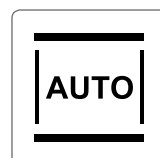
DECALCIFICATION FILTER

The exclusive ultrasound decalcification filter eliminates lime in the water of the tank, thus avoiding deposits in the cooking chamber, which would make it opaque

CONDENSATION AND RECOVERY OF WATER VAPOR

During the cooking cycle, an exclusive recovery system condenses and recovers the water vapor, putting it back into the water tank and making it possible to cook for a long time without adding more water

AUTOMATIC COOKING



Automatic programs for cooking the tastiest recipes, already programmed and modifiable, with space for recording your own preferences

CLEAN FUNCTION



This function cleans the steam circuit and water tank and facilitates cleaning the cooking chamber

WATER TANK

Separate and removable, the appliance has no need for a permanent water connection

Features



WATER TANK



DRAWER (Optional)

FUNCTION LEGEND "STEAM"



Lighting



Steam up to 130 °C



Circular ventilated



Professional cooking
230 °C



Intensive cooking
(Grill + circular ventilated)



Steam puff 100°



Ventilated grill



Assisted cleaning



Grill



Automatic settings
(recipes)



Steam up to 100 °C



FULGOR
MILANO

FULGOR
MILANO

SO45-10

**Steam oven, combination**

- Cooking chamber in Stainless Steel
- Halogen lighting

Features

- Touch control panel
- 11 Combined functions
- Pre-selected, changeable recipe book
- Steam cooking (40 °C-130 °C)
- Fan forced cooking
- Combined steam and fan forced cooking
- Electronic timer and clock
- Automatic decalcification

Safety

- Safe door
- Door contact switch
- Tangential cooling ventilation

Standard accessories

- 1 micro-perforated pot with stainless steel cover
- 1 stainless steel tray
- 1 flat grill
- Connection cable with plug

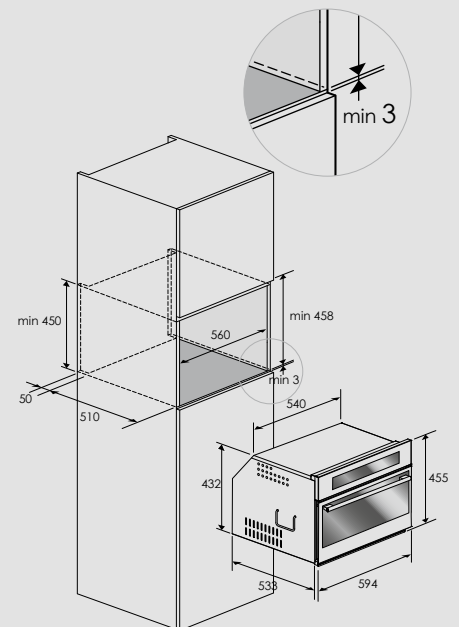
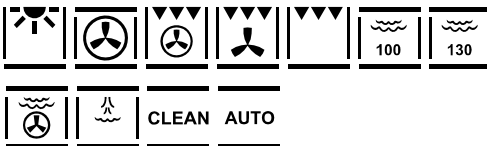
Combinable with:

- Warming or Storage drawer 15 cm (see page. 45)

Steam 45



CCSO 4511 TC X



Microwave

Compact 45



CONTROL PANEL



COOKING CHAMBER



ROTATING GRILL



AUTOMATIC COOKING

The Compact 45 microwave oven cooks with microwaves, the grill, the oven functions or a combination of different cooking modes.

For example, the combination of microwaves and traditional cooking systems reduces cooking times and, thus, saves energy (compared to traditional ovens) by achieving the same cooking results but in less time.

The Compact 45 microwave oven comes with the most advanced technology and offers up to 60 automatic cooking programs and up to 100 programs that can be personalized with the simplified memory function on the digital display.

CONTROL PANEL

Control panel with sensor controls and memory for recipes: ensures easy use of the oven with simplified touch control

COOKING CHAMBER

The cooking chamber is made of 10/10 steel for longer life and easier cleaning

ROTATING GRILL

Made of tempered glass and resistant to high temperatures, it aids in cooking specific dishes with just the microwave

COMBINED FUNCTIONS



The option of combining:

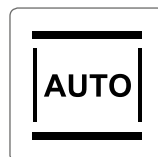
Fan forced oven

Microwave

Electric grill

Allows a wide variety of useful mixed-cooking applications that enhance the taste and appearance of dishes such as lasagna, flan, meatloaf, etc.

AUTOMATIC COOKING



Automatic programs for cooking the tastiest recipes, already programmed and modifiable, with space for recording your own preferences

Features



DRAWER (Optional)

FUNCTION LEGEND "MICROWAVE"



Lighting



Thawing depending on the weight



Circular ventilated



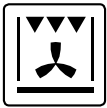
Traditional microwave



Intensive cooking
(Grill + circular ventilated)



Microwave + grill



Ventilated grill



Microwave + circular ventilated



Grill



Automatic settings
(recipes)



Time thawing

MW45-10**Microwave oven, combination**

- Cooking chamber in Stainless Steel
- Halogen lighting

Features

- Touch control panel
- combined functions
- Pre-selected, changeable recipe book
- Microwave cooking (6 levels)
- Fan forced cooking
- Combined microwave and fan forced cooking
- Combined microwave cooking and grill
- Electronic timer and clock

Safety

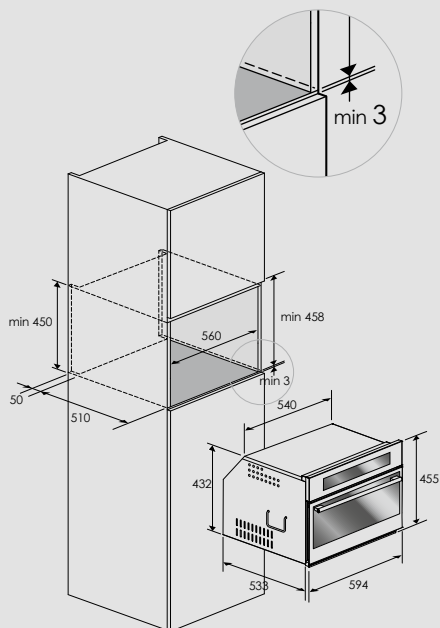
- Safe Door
- Door contact switch
- Tangential cooling ventilation

Standard accessories

- 1 round grill
- 1 stainless steel tray with support grill
- 1 rotating grill
- Connection cable with plug

Combinable with:

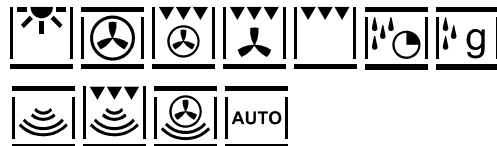
- Warming or Storage drawer 15 cm (see page. 45)



Microwave 45



CCMO 4511 TC X



Warming Drawer 15



WD15-10

Warming Drawer 27



WD27-10

Storage Drawer 15



CD 15 X

WD15-10 / WD27-10

Warming drawer 15 cm / 27cm

- Opening with push/pull system
- Totally removable
- Timer
- Internal shelf surface in black tempered glass
- Ventilated

Features

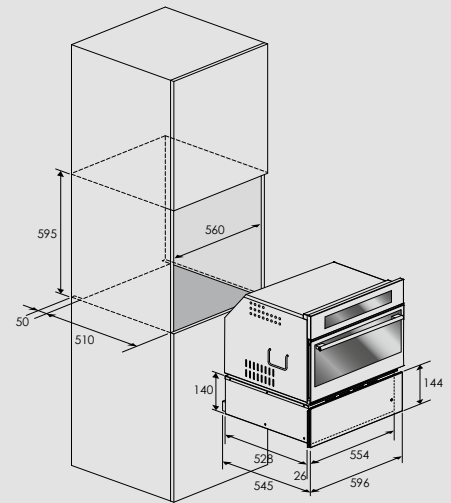
- Preheating of pots and pans
- Preheating of coffee cups
- Maintaining the temperature of cooked foods
- Thawing
- Leavening dough
- Delicate cooking at 70 °C
- Thermostat adjustable from 40 °C to 70°C
- Power-off timer
- Operating indicator light

Safety

- Cold front

Standard accessories

- Telescopic guides
- Connection cable with plug



WD15-20

Storage drawer 15 cm

Opening with push/pull system

- Totally removable
- Non slip internal shelf surface - removable

Multifunction

Creative Compact 45



CONTROL PANEL



PIZZA STONE



ACCESSORIES IN STEEL STAINLESS STEEL



DRAWER (Optional)

A Compact 45 multifunction oven that saves space in the kitchen and is perfectly combined with other models of the Compact 45 series.

It has automatic pre-selected recipes and memory for recording up to 100 of the user's recipes. The perfect combination of heating elements and ventilation in the cooking chamber allows perfectly uniform cooking.

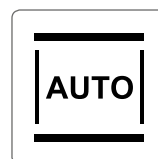
CONTROL PANEL

Control panel with sensor controls and memory for recipes: ensures easy use of the oven with simplified touch control

PIZZA STONE

A round, flat lava rock in the base of the appliance for excellent traditional cooking results (pizza, focaccia and bread)

AUTOMATIC COOKING



Automatic programs for cooking the tastiest recipes, already programmed and modifiable, with space for recording your own preferences

COOKING CHAMBER IN STAINLESS STEEL

The cooking chamber is made of 10/10 steel for longer life and easier cleaning

ACCESSORIES IN STEEL STAINLESS STEEL

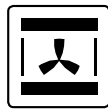
A stainless steel tray for cooking excellent dishes that is designed for serving them direct to the table

Features

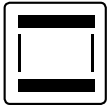
FUNCTION LEGEND "MULTIFUNCTION"



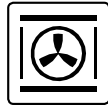
Lighting



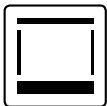
Intensive cooking:
upper + lower heating
elements + fan



Traditional cooking:
upper and lower
heating elements



Cooking on several levels:
ventilated circular heating
element



Pastry:
lower heating-element



Pizza and bread:
lower heating element
+ circular ventilated



Browning and small
grilled meats: simple
grill



Thawing: fan



Grilled meats: large grill



Rapid heat



Gratin:
ventilated grill



Automatic
settings
(recipes)

OV45-10



Multifunction oven

- Halogen lighting
- Cooking chamber in Stainless Steel

Features

- Touch control panel
- 11 functions including "PIZZA" and "BREAD"
- Electronic timer and clock
- BOOST function
- Energy-efficiency class A

Safety

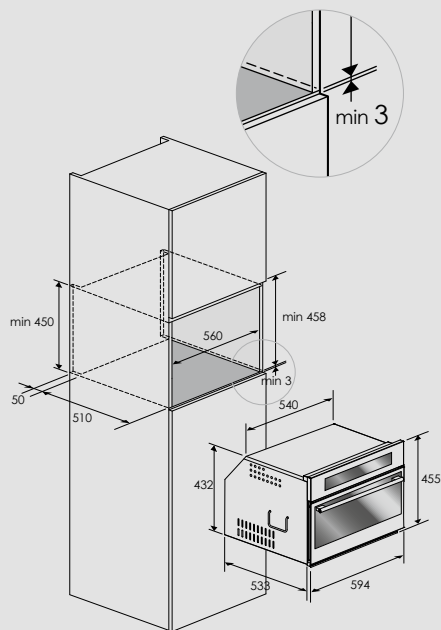
- Safe door
- Tangential cooling ventilation

Standard accessories

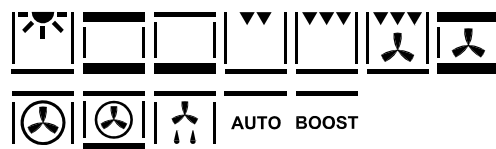
- 1 Round pizza stone
- 2 stainless steel trays
- 1 tray-support grill
- 1 metal grill
- Connection cable with plug

Combinable with:

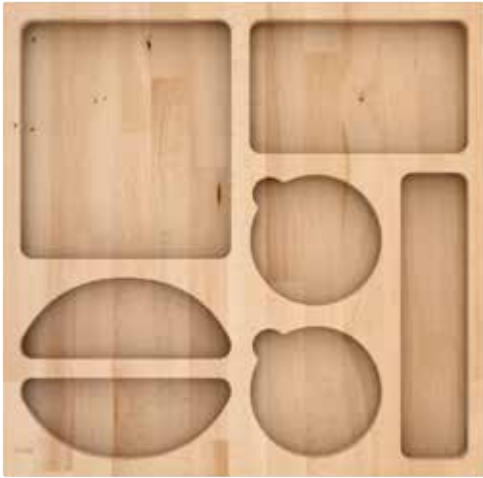
- Warming or Storage drawer 15 cm (see page. 45)



Multifunction 45



Drawer Inserts 15



DICM



DIWC



DITV

DICM

Drawer Insert Coffee Machine

- Storage for cups, spoons, saucers & sugar.

DIWC

Drawer Insert Wine Cellar

- Storage for wine accessories

DITV

Drawer Insert LED TV / General

- General storage compartment

Coffee machine

Compact 45



CONTROL PANEL



COFFEE DISPENSER



ADJUSTABLE DISPENSERS



COFFEE CONTAINER

The best coffee at home.

The CM45-10 is an automatic coffee machine, with steam dispenser for cappuccino and hot beverages. When you select the desired quality of coffee, it automatically grinds the beans, presses the powder dispenses the coffee and deposits the grounds in a specific container.

CONTROL PANEL

The touch sensor control panel has easy-to-understand icons for the various functions and indicator lights for displaying the levels in the containers

COFFEE DISPENSER

The user can select the type of coffee to dispense, strong, normal or weak and even different grinds to vary the creaminess of the coffee and the intensity of the aroma

ADJUSTABLE DISPENSERS

The height of the two dispensers can be adjusted to make it easy to use cups, glasses or other containers of variable heights. The compartment is lighted by twin LED lights

COFFEE CONTAINER

The container holds 400 g of coffee beans, with automatic grinding in single doses for the best quality in each cup of coffee.

An indicator light on the control panel is connected to a sensor in the container and indicates the need to refill it

WATER TANK

The drinking water tank has a capacity of 2.5 l and an easily-replaceable anti-scaling filter (a light indicates when it needs to be replaced) and is located on the side of the machine for easy access. A sensor and indicator light on the control panel signals the need to add water

GROUND COFFEE CONTAINER

It is accessible from the front of the appliance and an indicator light on the control panel signals when it needs to be emptied. It is accessed by removing the excess liquid tray

TELESCOPIC GUIDES

The machine is mounted on two sliding guides that allow it be easily removed from the cabinet; this makes it easy to periodically fill the coffee bean and water containers

CUP-WARMER DRAWER (Optional)

Totally extractable, with push-pull opening, it has a heating element in the bottom to heat cups and pots and pans

DECALCIFICATION FILTER WATER-HARDNESS ADJUSTMENT

The machine has an adjustment for the decalcification filter based on the hardness of the water

Features



WATER TANK



GROUND COFFEE CONTAINER



TELESCOPIC GUIDES



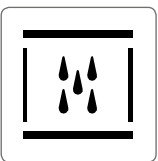
CUP-WARMER DRAWER (Optional)

STEAM DISPENSER



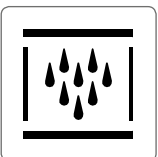
It makes a real, Italian-style cappuccino by heating the milk for a creamy foam. It also makes other milk-based beverages (hot chocolate, etc.)

HOT WATER DISPENSER



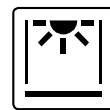
It makes it easy to create hot beverages (infusions, tea), reducing preparation time.

INTERNAL WASH



A pre-wash with preheating is performed whenever it is turned on and off to sanitize the internal components

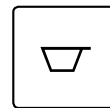
FUNCTIONS



Lighting



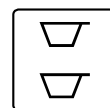
Steam button



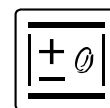
Coffee button



Wash button



2-coffee button



Coffee regulation button



Diluted coffee button



2-diluted-coffee button



Water button



CM45-10



Coffee Machine

- Lighting with two LED lights
- Mounted on sliding guides

Features

- Automatic
- Heating time: 3 minutes
- Touch control panel
- Coffee bean grinder
- Simultaneous, alternating, preparation of 2 cups of espresso coffee
- 2 cups of diluted coffee
- Steam dispenser
- Hot water dispenser
- Stand-by (energy savings)

Safety

- Water-hardness setting
- Coffee and water top-up indicator lights
- Indicator that the ground coffee container needs to be emptied
- Cleaning indicator light
- Decalcification filter indicator light

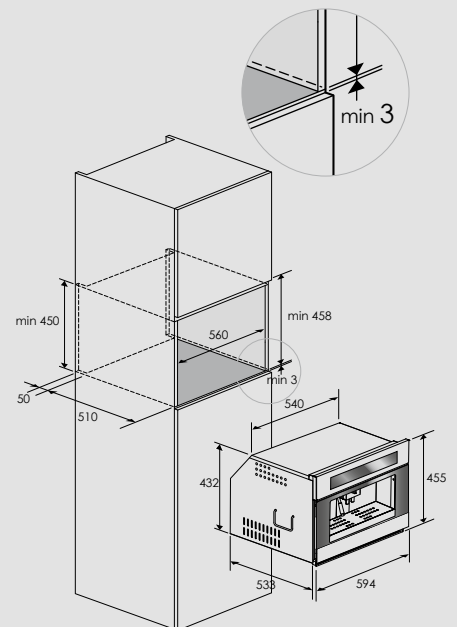
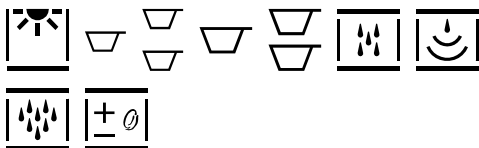
Accessories

- 2.5-l water tank
- Coffee-bean container (400 g)
- Connection cable with plug

Combinable with:

- Warming or Storage drawer 15 cm (see page 45)

Coffee 45





Wine Cellar 45



WC45-10

WC45-10

Cellar for keeping wine

- Stackable installation
- Side opening
- Glass door with UV filter
- Electronic controls
- Temperature regulation from 5 °C to 20 °C
- Display digital with set and real temperature
- Cold LED lighting
- Internal compartment with telescopic guides
- Removable wood shelves

Capacity

- 24 bottles ø 76 mm

Combinable with:

- Storage drawer 15 cm WD15-20
- Drawer Insert DIWC

Storage Drawer 15



WD15-20

WD15-20

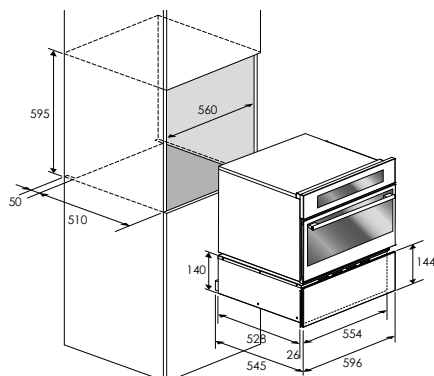
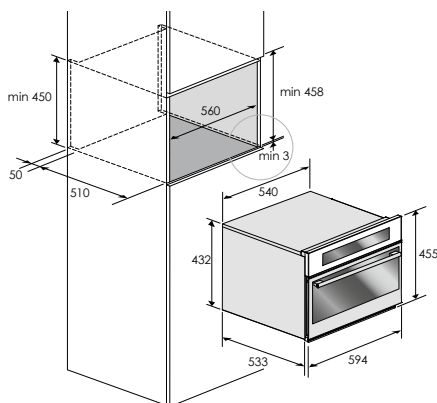
Storage drawer

- Opening with push/pull system
- Totally removable

DIWC

Drawer Insert Wine Cellar

- Opening with push/pull system
- Storage for wine accessories





TV45

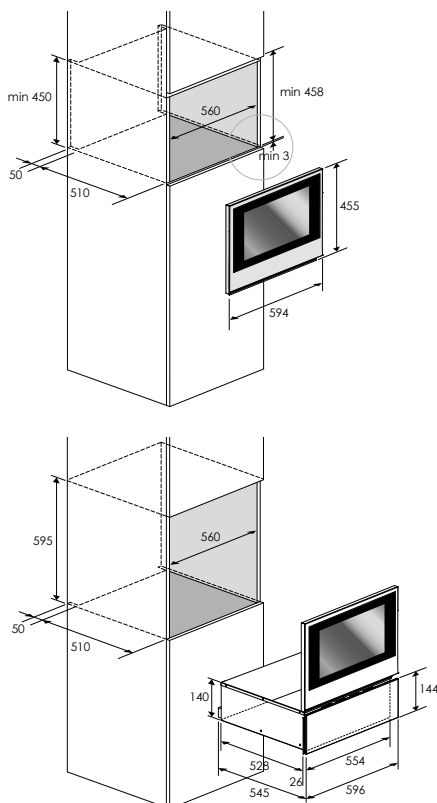


TV45-10

Storage Drawer 15



WD15-20



TV45-10

LED TV, built-in, 19"

- Screen format 16/9 (47cm)
- Video resolution: 1,049,088 pixels (1366x768)
- DNE+ video processor
- Wide Color Enhancer Plus
- 50 Hz Motion Plus
- Clear Motion 100 speed
- Inputs: SCART, Audio PC, USB, Video and HDMI
- Incorporated terrestrial digital
- Automatic channel search
- Power-off timer
- TeleText

Accessories

- Remote control
- Battery
- Power supply cord

Combinable with:

- Storage drawer 15 cm WD15-20

Additional Information:

- Turn into a Smart TV with the addition of device such as the Apple TV box and combine with a Bluetooth keyboard to surf the net for your favorite recipes.

WD15-20

Storage drawer

- Opening with push/pull system
- Totally removable

DITV

Drawer Insert TV / General

- General storage compartment



MODEL	SO45-10	MW45-10	OV45-10
Type	Multifunction combined steam	Multifunction combined microwave	Multifunction
Style	stainless steel anti-fingerprint	stainless steel anti-fingerprint	stainless steel anti-fingerprint
Internal:	stainless steel	stainless steel	stainless steel
Pull-down door	X	X	X
Principal features			
Energy-efficiency class	A	A	A
Useful volume	34 l	34 l	34 l
Tangential ventilation	X	X	X
Total functions (no.)	11	11	12
Features			
Maximum cooking temperature	250°C	250°C	250°C
Automatic Cooking	X	X	X
Assisted cleaning (CLEAN)	X		
Steam 100 °C/130°C	X/X		
Steam puff 100 °C	X		
Thawing (time/weight)		X	
Traditional microwave/+ grill		X	X
Microwave + circular ventilated		X	
Microwave power yield (W)		1000	
Microwave power levels		6	
Grill power yield (W)	1500	1500	1200
Control			
Programming	Electronic full touch	Electronic full touch	Electronic full touch
Stove/automatic cooking	X	X	X
Self-power-off	X	X	X
Fast temperature (Boost)			X
Safety			
Door with safety lock	X	X	X
Safe door/no. sheets of glass	X/2	X/2	X/2
Control lock	X	X	X
Accessories			
Lighting (Halogen 20W) no.	1	1	1
Removable tank 1.4 l	X		
Gastronorm trays no./type	2/Stainless steel	1/Stainless steel	2/Stainless steel
Flat metal grills/support no.	1/1	1	1/1
Circular grill		X	
Soapstone pizza plate			X
Electrical characteristics			
Max absorbed power (W)	3100 W	3100 W	2900 W
Power supply (V/Hz)	230/50	230/50	230/50
Power supply cord	X	X	X
Plug	15A	15A	15A
Dimensions			
Width (mm)	594	594	594
Height (mm)	455	455	455
Depth (mm)	533	533	533
Space for built-ins (LxHxD)	560 x 458 x 560	560 x 458 x 560	560 x 458 x 560



MODEL	WD15-10	WD27-10	WD15-20
Type	food warmer/pots and pans	food warmer/pots and pans	storage only
Front style	stainless steel anti-fingerprint	stainless steel anti-fingerprint	stainless steel anti-fingerprint
Internal: shelf	black glass	black glass	non slip
Features			
Maximum temperature	70 °C	70 °C	n/a
Control			
On/off button	X	X	n/a
Thermostat	adjustable (30-70°)	adjustable (30-70°)	n/a
Ventilation	X	X	n/a
Operating indicator light	X	X	n/a
Safety			
Cold front	X	X	n/a
Accessories			
Telescopic guide sets no.	1	1	n/a
Electrical characteristics			
Power supply (V/Hz)	230/50	230/50	n/a
Power supply cord	X	X	n/a
Plug	10A	10A	n/a
Dimensions			
Width (mm)	596	596	596
Height (mm)	153	270	153
Depth (mm)	538	538	538



MODEL	CM45-10
Type	Automatic
Style	stainless steel anti-fingerprint
Internal:	stainless steel
Principal features	
Total functions (no.)	9
Automatic functions	coffee, steam, hot water
Water tank capacity	2.5 l
Coffee container capacity	400 g
Features	
espresso coffee cups no.	1/2
large coffee cups no.	1/2
Dispensing hot water	X
Dispensing steam	X
Automatic wash	X
Manual grind adjustment,	X
Water reserve indicator light	X
Coffee reserve indicator light	X
Empty coffee-ground drawer indicator light	X
Brita filter indicator light	X
Control	
Programming	Electronic full touch
Accessories	
Lighting (LED 1.5W) no.	2
Drip-pan	X
Extractable coffee-ground drawer	X
Coffee bean grinder	X
Steam dispenser	X
Hot water dispenser	X
Electrical characteristics	
Max absorbed power (W)	2000 W
Power supply (V/Hz)	230/50
Pump pressure (bar)	12
Coffee-boiler heating time (min)	3
Power supply cord	X
Plug	10A
Dimensions	
Width (mm)	594
Height (mm)	455
Depth (mm)	533
Space for built-ins (LxHxD)	560 x 450 x 560



MODEL	WC45-10
Type	Wine cellar
Total gross capacity (l)	60
Net total capacity (l)	56
Side-opening	door
Style	
Door frame and handle	stainless steel
Cellar lining	black
Features	
Cooling system	Compressor
Bottle capacity no.	24
Temperature zones	1
Temperature regulation	from + 05 to +14 °C
Vibration-damping system	yes
Anti-condensation system	yes
UV protection	yes
Climate class	keep in stand-by
Noise emissions dB(A)	
Control system	
Programming	Electronic
Display	touch on door
Double automatic hot/cold circuit	yes
Control indicator light	yes
Accessories	
UV insulating glass	yes
Lighting type/n.	LED
Wood shelves type/no.	oak/3
Telescopic guides no.	3
Electrical characteristics	
Power supply (V/Hz)	220/240 50 Hz
power supply cord	yes
Plug	10A
Dimensions	
Width (mm)	594
Height (mm)	455
Depth (mm)	550
Built-in compartment (LxHxD)	560x458x560



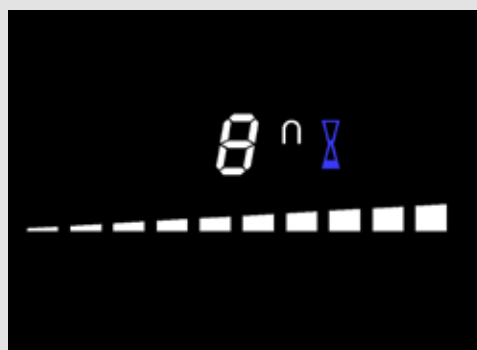
MODEL	TV45-10
Type	Built-in Television
Technology	LED
Screen size	19" (47 cm)
Style	Stainless steel frame
Features	
Resolution	1366 x 768
DTV-B tuner	integrated
Automatic channel search	yes
Automatic power-off	yes
Teletext	yes
Audio	Dolby Digital Plus
Output power (RMS)	3W x 2
Control	
Remote control	yes
Power-on indicator light	yes
Main features	
Input component (Y/Pb/Pr)	1
Composite output (AV)	1
Digital audio output	Optics
Audio DVI input	1
HDMI	2
Scart	1
Electrical characteristics	
Power supply (V/Hz)	220-240/50-60
Consumption in Use (max) W	40
Consumption in use (IEC 62087 ED.2)W	32
Energy consumption in stand-by, W	0,3
Dimensions	
Width (mm)	594
Height (mm)	455
Depth (mm)	100
Built-in compartment (LxHxD)	560x458x300

Cooktops

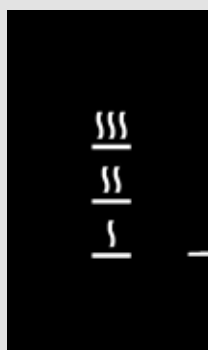


Induction

59/88



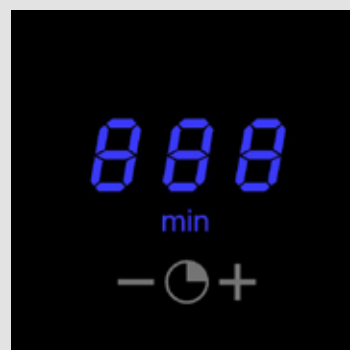
SLIDER AND DIRECT ACCESS



KEEP WARM



"COLD" SURFACE



TIMER FUNCTION

SLIDER AND DIRECT ACCESS

You can select the power level with the slider by sliding your finger along the zone. You can also have direct access to a particular power level if you put your finger directly on the chosen level.

KEEP WARM

This function allows you to reach a particular temperature and maintain it automatically. 42° C for "defrosting/pastry", 70° C for "keep warm" and 94° C for "rice and pasta". This avoids liquids overflowing and food burning onto the pan.

"COLD" SURFACE

The vitroceramic surface is heated by contact with pots and pans. For this reason, the degree of heating of the induction surface is much less than vitroceramic surfaces with simple electric power. The vitroceramic material is non-stick, so easier to clean

TIMER FUNCTION

The timer is able to be used simultaneously on all cooking zones and with different time settings for each. Egg timer and automatic start and stop are available.

LOCK - ON/OFF - PAUSE/RECALL

During cleaning, the control panel can be completely locked with the exception of the On/Off key. The Pause or Stop & Go function allows all of the cooktops cooking activity to be stopped temporarily and then restarted with the same settings. Perfect for when you are interrupted by the telephone or the front door. Recall function allows you to return to the last setting used.

BRIDGE FUNCTION

This function allows the combination of two cooking zones so they react as a single zone. Booster Function can not be used when Bridge Function is selected.

BOOST & SUPER BOOST FUNCTION

These functions give a boost of power to the selected cooking zone. If either of these functions are activated the selected zone will operate at Boost or Super Boost power for 10 minutes. This is particularly useful for cooking pasta or rice.

RESIDUAL HEAT INDICATION

After switching off a cooking zone or the complete cooktop any zone that remains dangerously hot will be indicated by the symbol "H". When the "H" disappears, the surface is OK to touch.

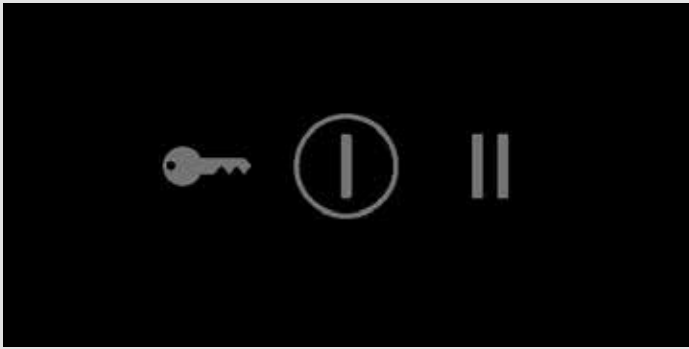
AUTOMATIC COOKING POWER LEVEL

All cooking zones can be controlled with this function. When cooking commences it will be at full power and then reduce automatically to a pre-selected power level

PAN DETECTION

The cooktop will not operate without a suitable pan being placed on or near the cooking zone selected. When you place the pan in the area of a cooking zone that you intend to use, the controls for that particular zone will be illuminated by the pan detection system.

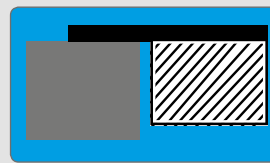
Features



LOCK - ON/OFF - PAUSE/RECALL



FLUSH TOP



ABOVE TOP

FEATURES OF AN INDUCTION COOKTOP

HIGH EFFICIENCY

Induction is the most efficient technology for cooking. Heat is generated directly in the cooking pan. Power and heat loss is minimal

REDUCED COOKING TIMES

Induction is from 30% to 50% faster than any other cooking technology (vitreoceramic, gas).

LOW SURFACE TEMPERATURES

The induction glass surface is only activated by contact with pots and pans. For this reason, the degree of heating of the induction surface is clearly less than traditional electric vitreoceramic surfaces. As a result of the low surface temperatures and the smooth glass surface, cleaning is easier

COOKWARE RECOGNITION

The induction system recognises the presence of pots and pans in the cooking area, automatically turning off and cooling just a few seconds after they are removed. It is even able to recognise different types of cookware.

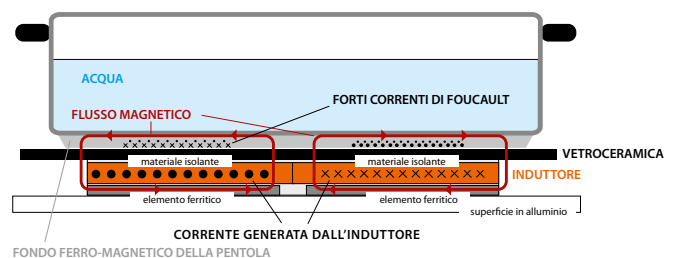
SAFETY

The induction system only recognises pots and pans with a minimum predefined diameter but does not recognise cooking utensils that could accidentally be left on the surface. A safety key prevents accidental, unwanted activation.

OPERATING PRINCIPLES OF INDUCTION COOKING

Each cooking area consists of a copper wound inductor controlled by an electronic system that generates a high-frequency induction current that creates a magnetic field

When a suitable piece of cookware (must be able to attract a magnet), is placed upon the cooktop and the cooktop is activated, the magnetic induction circuit is complete and the cooking pot heats up.



I6-10

Induction Cooktop, 59 cm

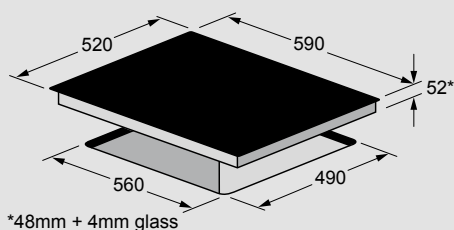
- 59cm induction cooktop with stainless steel colour graphics
- "C" edges allow full flush installation
- Service access from below
- 4 elements - all with double boosters
- High power booster 3.7 kw
- Slider touch control with direct access to 14 heating levels
 - 0-9 power level
 - 42° C "defrosting/pastry"
 - 70° C "keep warm"
 - 94° C "rice and pasta"
 - Booster level 1
 - Booster level 2
- Intuitive control. The relevant slider control is displayed brightly when the pan is in direct proximity.
- Multicoloured display. Power display in white, Timer in blue.
- 4 timers simultaneously useable
- Egg timer
- Stop and go function
- "Bridge" function enables the two left hand elements to be joined as one huge element

Safety

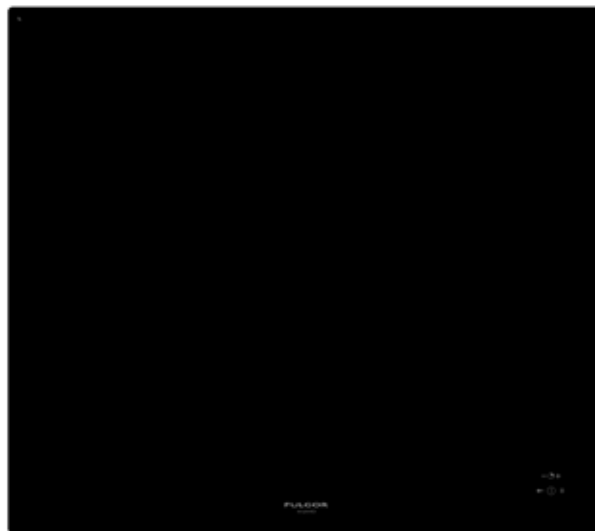
- Child safety lock
- Auto-Stop (in case of accidental start, extended absence, overflow, over temperature.)
- Five residual heat indicators

Specifications

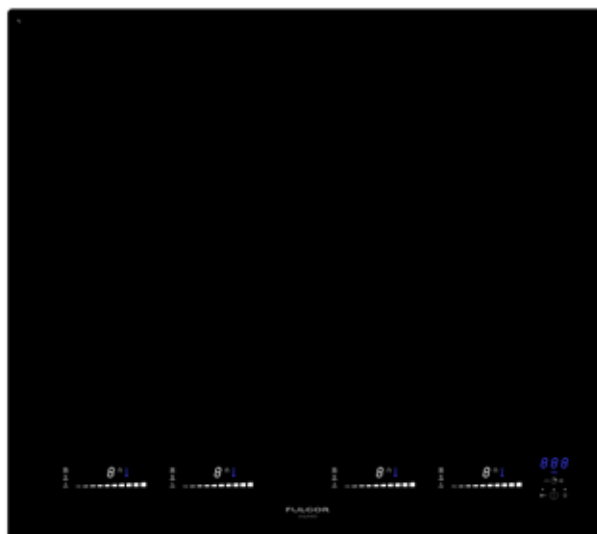
- 220-240 V 50 Hz
- 7,400 W



Induction 59



I6-10 (Switched off)



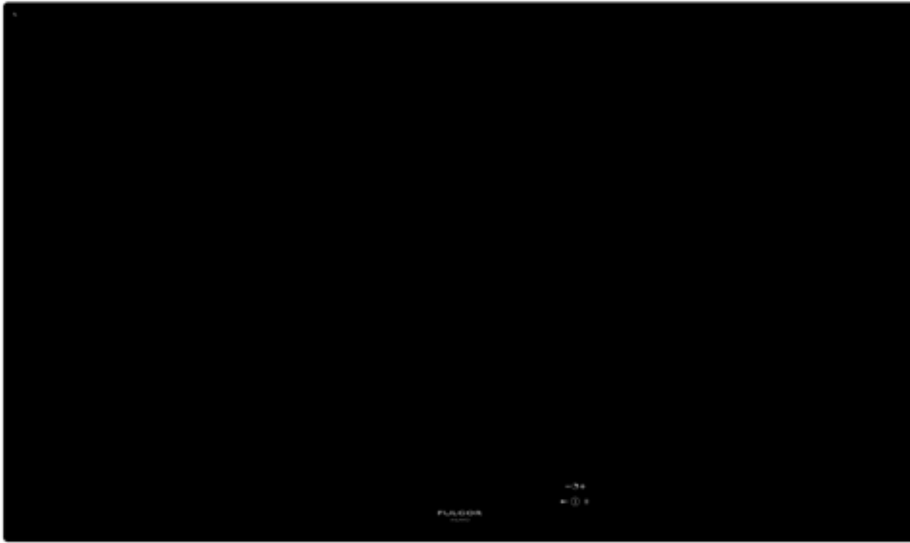
I6-10 (Switched on)

Cooking Zones

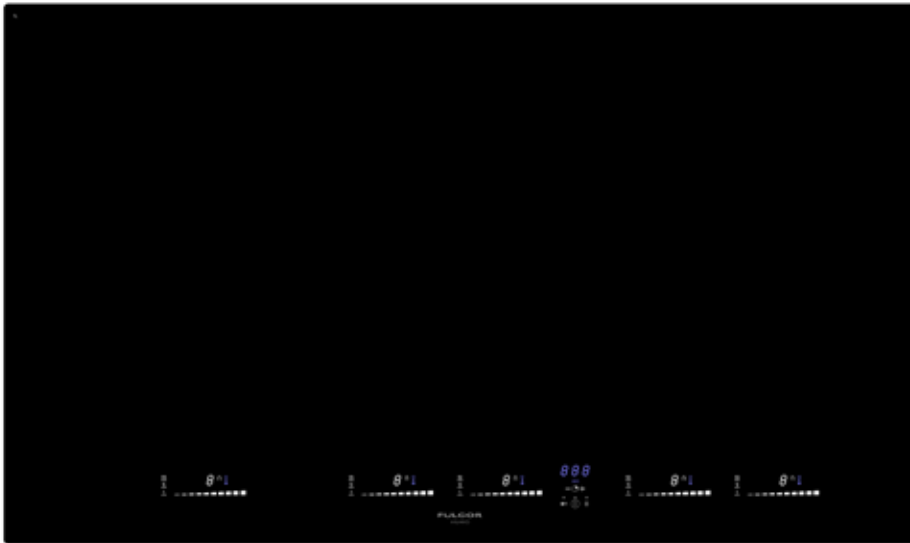
Position	Inductor	Power*	Boosters*
Left	2x 220x180mm	2100 W	2600 / 3700 W
Right	2x 180mm	1850 W	2300 / 3000 W

* With induction technology, the delivered power varies according to the pot's size, shape and ferromagnetic quality.

Induction 88



I9-10 (Switched off)



I9-10 (Switched on)

Cooking Zones

Position	Inductor	Power*	Boosters*
Left	260mm	2600 W	3300 / 5500 W
Center	2x 180mm	1850 W	2300 / 3000 W
Right	2x 220x180mm	2100 W	2600 / 3700 W

* With induction technology, the delivered power varies according to the pot's size, shape and ferromagnetic quality.

I9-10

Induction Cooktop 88cm

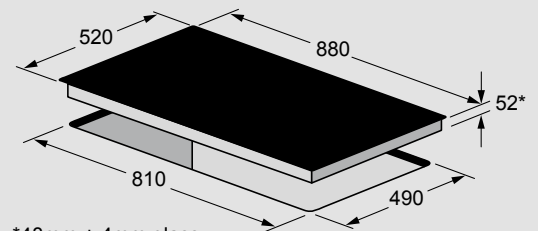
- 88cm induction cooktop with stainless steel colour graphics
- "C" edges allow full flush installation
- Service access from below
- 5 elements - all with double boosters
- High power booster - 5.5kw
- Slider touch control with direct access to 14 heating levels
 - 0-9 power level
 - 42° C "defrosting/pastry"
 - 70° C "keep warm"
 - 94° C "rice and pasta"
 - Booster level 1
 - Booster level 2
- Intuitive control. The relevant slider control is displayed brightly when the pan is in direct proximity.
- Multicoloured display. Power display in white, Timer in blue.
- 5 timers simultaneously useable
- Egg timer
- Stop and go function
- "Bridge" function enables the two right hand elements to be joined as one huge element

Safety

- Child safety lock
- Auto-Stop (in case of accidental start, extended absence, overflow, over temperature.)
- Five residual heat indicators

Specifications

- 220-240 V 50 Hz
- 11,100 W



*48mm + 4mm glass

C6-10

Ceramic Hi-Light Cooktop 59cm

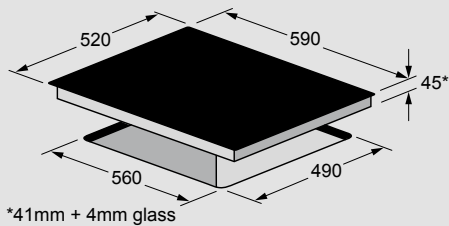
- 59cm ceramic Hi-Light cooktop with stainless steel colour graphics
- "C" edges allow full flush installation
- Service access from below
- 4 elements
- Slider touch control with direct access to 9 heating levels
- "Keep Warm" function
- One oval zone
- One double zone
- Red display
- 4 timers simultaneously useable
- Egg timer
- Stop and go function

Safety

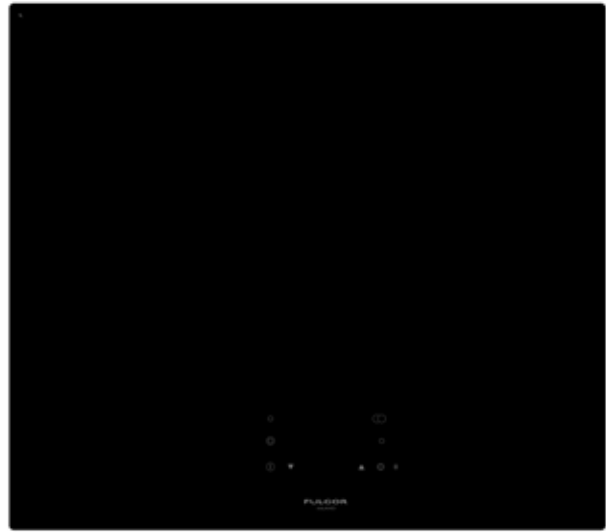
- Child safety lock
- Auto-Stop (in case of accidental start, extended absence, overflow, over temperature.)
- Four residual heat indicators

Specifications

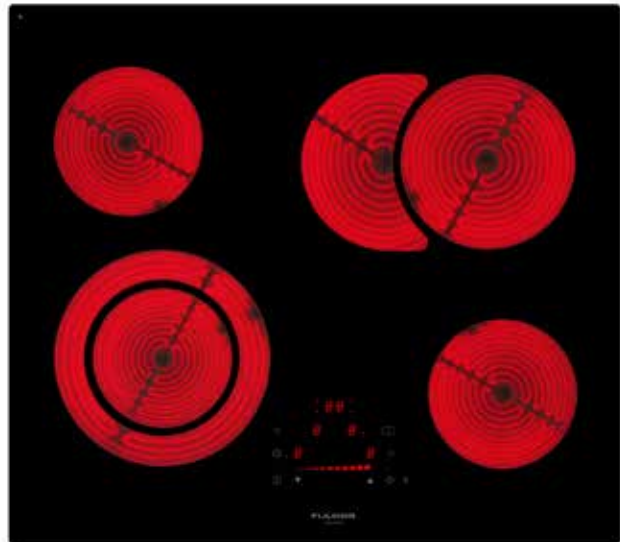
- 220-240 V 50 Hz
- 7,000 W



Ceramic 59



C6-10 (Switched off)

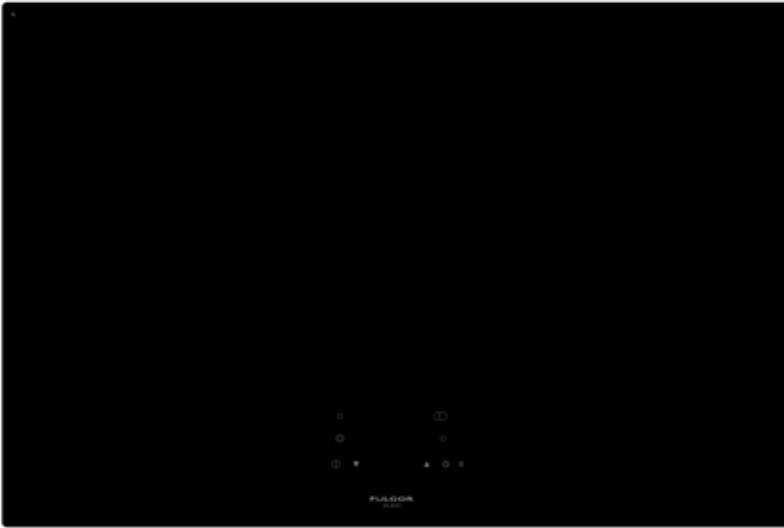


C6-10 (Switched on)

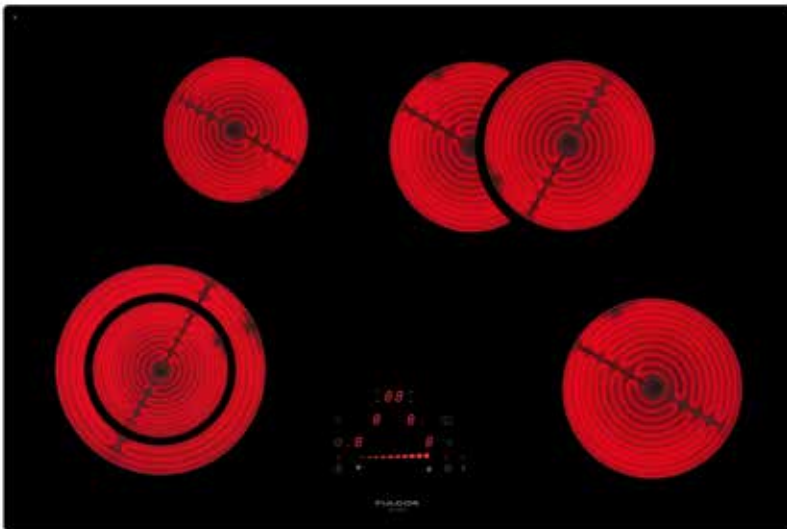
Cooking Zones

Position	Coil	Power	
Front Left	210/135mm	2200/1000 W	German Hi-Light Technology
Rear Left	145mm	1200 W	
Rear Right	265x170mm	2400/1500 W	
Front Right	145mm	1200 W	

Ceramic 78



C8-10 (Switched off)



C8-10 (Switched on)

C8-10

Ceramic Hi-Light Cooktop 78cm

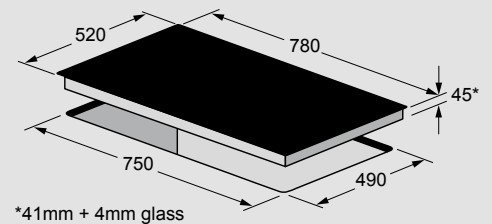
- 78cm ceramic Hi-Light cooktop with stainless steel colour graphics
- "C" edges allow full flush installation
- Service access from below
- 4 elements
- Slider touch control with direct access to 9 heating levels
- "Keep Warm" function
- One oval zone
- One double zone
- Red display
- 4 timers simultaneously useable
- Egg timer
- Stop and go function

Safety

- Child safety lock
- Auto-Stop (in case of accidental start, extended absence, overflow, over temperature.)
- Four residual heat indicators

Specifications

- 220-240 V 50 Hz
- 7,600 W



*41mm + 4mm glass

Cooking Zones

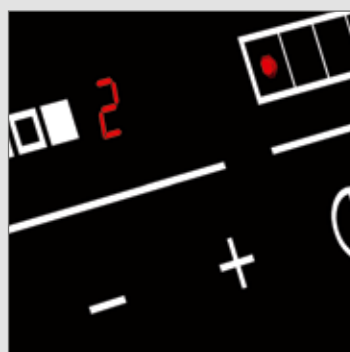
Position	Coil	Power	
Front Left	210/135mm	2200/1000 W	German Hi-Light Technology
Rear Left	145mm	1200 W	
Rear Right	265x170mm	2400/1500 W	
Front Right	180mm	1800 W	

Gas Touch Control

60/70/90/120



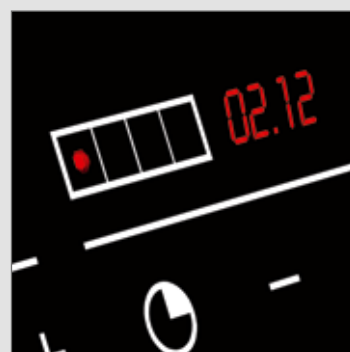
SENSOR CONTROLS



BURNER IGNITION



COOKING PROGRAMMING



SLOW COOKING

SENSOR CONTROLS

An electronic board that is sophisticated but, at the same time, easy to use manages all the functions of Touch Control gas cooktops

TURNING ON THE COOKTOP

To turn on the cooktop, you must hold down the ON/OFF key for at least 2 seconds and when it is on, the burners will display level zero, which corresponds to burners off

IGNITING THE GAS BURNERS

To ignite a burner, simultaneously press the relative + and - keys on the touch (sensor) control panel for at least 3 seconds. Upon ignition the flame is set to the intermediate power level (level 3 on the digital display) and the user can adjust it between 1 and 5 using the + and - keys, depending on the cooking need; if the timer is not set, it automatically turns off after 4 hours of continuous operation

PROGRAMMING COOKING TIMES

The technology of Touch Control gas cooktops allows setting the time for each of the burners independently, after which the set burner automatically turns off

SLOW COOKING

This innovative function allows cooking special recipes (preserves, marmalades, sauces, chocolate, etc.) by turning any burner of the cooktop on or off with a definable sequence within 60 seconds, to maintain a low level of heat intensity extended over time (up to 4 hours)

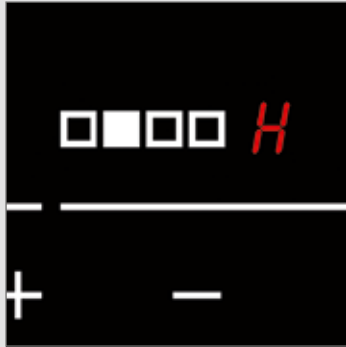
ADDITIONAL SAFETY VALVE TO PREVENT GAS LEAKS

To increase the user's peace of mind when using Touch Control gas cooktops, there is an additional safety valve, in addition to the ones for each individual burner, that closes the connection to the gas line and simultaneously turns off all the burners in the case of need

Features



AUTOMATIC RE-IGNITION



RESIDUAL-HEAT INDICATOR LIGHT



INSTALLATION



FLUSH CAST-IRON GRILL

AUTOMATIC RE-IGNITION

If the flame accidentally goes out, the cooking surface makes up to three attempts to re-ignite it in a few seconds and, if it doesn't re-ignite, the protection against gas leaks (GasProtekt) intervenes

RESIDUAL-HEAT INDICATOR LIGHT

FULGOR Milano's innovative technology uses a sensor to detect the temperature of each burner when it is turned off, lighting the letter H and the relative digital display until the temperature lowers to a safe warm level and allowing the burner to be cleaned

FLUSH OR SEMI-FLUSH TOP INSTALLATION

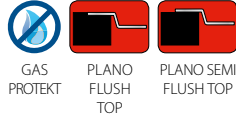
The special construction of Touch Control gas cooktops allows them to be installed either flush or semi-flush with the worksurface of the kitchen

FLUSH CAST-IRON GRILLS

The cast-iron grills offered with the Touch Control gas cooktops are designed to provide a styling that is as flush as possible while safeguarding the efficiency of the burners, to avoid dispersion of the heating power of the flame. For greater protection of the benchtop surface, the thickness of the grills was increased at their external perimeter



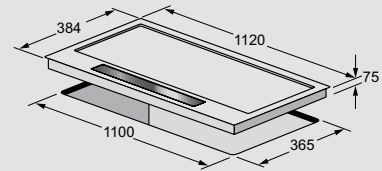
Touch 112



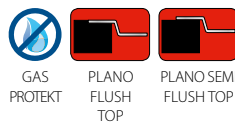
GE12-10

112-cm touch control gas cooktop

- Plano style (built-in flush or semi-flush top)
- 4 inline gas burners
- Burner for large pans (wok)
- Front sensor controls
- Programming cooking times for each burner
- Programming cooking at low heat intensity
- Programming long cooking (up to 4 hours)
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions and ignition
- Grills made of special cast-iron
- Cast-iron adapter for large pans
- Cast-iron reduction grill for small pans
- Connection cable with plug



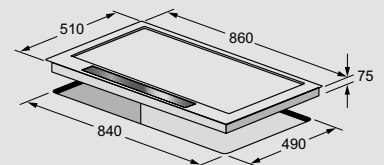
Touch 90



GE9-10

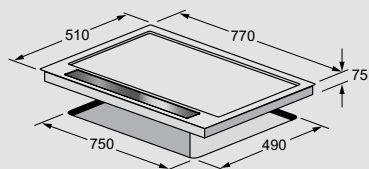
90-cm touch control gas cooktop

- Plano style (built-in flush or semi-flush top)
- 5 gas burners
- Burner for large pans (wok)
- Front sensor controls
- Programming cooking times for each burner
- Programming cooking at low heat intensity
- Programming long cooking (up to 4 hours)
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions and ignition
- Grills made of special cast-iron
- Cast-iron adapter for large pans
- Cast-iron reduction grill for small pans
- Connection cable with plug

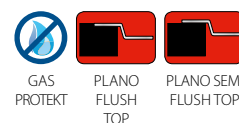


GE7-10**76-cm touch control gas cooktop**

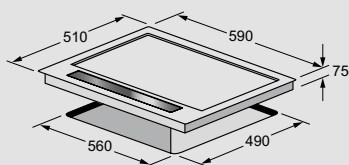
- Plano style (built-in flush or semi-flush top)
- 5 gas burners
- Burner for large pans (wok)
- Front sensor controls
- Programming cooking times for each burner
- Programming cooking at low heat intensity
- Programming long cooking (up to 4 hours)
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions and ignition
- Grills made of special cast-iron
- Cast-iron adapter for large pans
- Cast-iron reduction grill for small pans
- Connection cable with plug



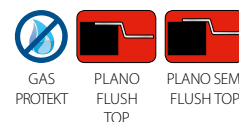
Touch 76

**GE6-10****60-cm touch control gas cooktop**

- Plano style (built-in flush or semi-flush top)
- 4 gas burners
- Front sensor controls
- Programming cooking times for each burner
- Programming cooking at low heat intensity
- Programming long cooking (up to 4 hours)
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions and ignition
- Grills made of special cast-iron
- Cast-iron reduction grill for small pans
- Connection cable with plug



Touch 60



Gas

60/90



Cooktops

Gas

60/90



ASYMMETRIC BURNER



SQUARE GRILLS



QUAD KNOBS



QUAD DESIGN

ASYMMETRIC BURNER

The particular and unique configuration of the cooking surfaces of the Quad Series allow full use of the burners of each of the models, even with special skillets for large cooking located on the burner with the greatest power (wok)

SQUARE GRILLS

Made of cast iron with a special protection to ensure long-lasting appearance and efficiency, they offer multiple support thanks to the high number of fingers

QUAD KNOBS

The solidity and strength of the metal knobs ensures reliability over time

QUAD DESIGN

The construction of the brushed stainless steel surface, with the creation of the stainless steel base in a single piece, offers the perfect seat for multiple cast-iron grills and facilitates easy cleaning

SAFETY

The components integrated in the burner, GasProtekt safety and single electronic ignition provide protection over time, ensuring long life



SAFETY

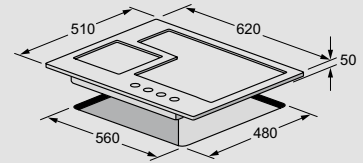
Gas 60



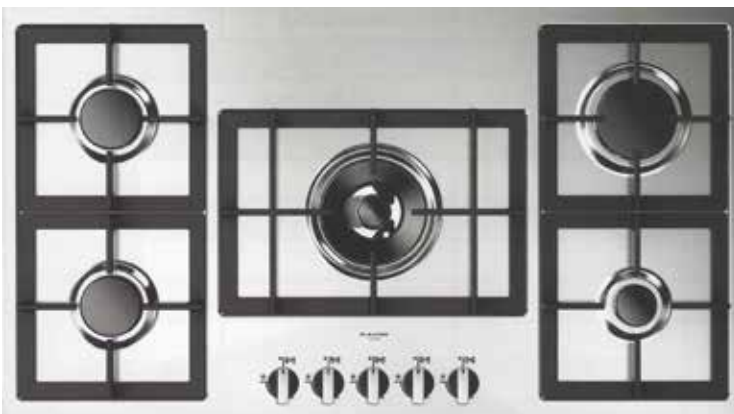
G6-10

60-cm built-in gas surface

- 4 gas burners, one asymmetric for large skillets (wok)
- Front metal knobs
- GasProtekt
- Multi-support cast-iron grills
- Cast-iron adapter for wok burner
- Cast-iron reduction grill for small pans
- Connection cable with plug



Gas 90



G9-10

90-cm built-in gas surface

- 5 gas burners, one asymmetric for large skillets (wok)
- Electronic under knob ignition
- Front metal knobs
- GasProtekt
- Multi-support cast-iron grills
- Cast-iron adapter for wok burner
- Cast-iron reduction grill for small pans
- Connection cable with plug

Domino



SENSOR CONTROLS



TEPPAN YAKI



WOK



BARBECUE

SENSOR CONTROLS

An electronic board that is sophisticated but, at the same time, easy to use manages all the functions of the Domino Cooktop range

TEPPAN YAKI

Teppan Yaki cooking preserves the taste of foods unaltered by cooking directly on the induction-powered and electronically-regulated steel plate to surprise the most refined palates

WOK

Cooking with a dedicated wok whose bottom adheres to the vitroceramic basin provides excellent, innovative cooking, thanks to the uniform distribution of heat ensured by electronically-regulated induction power

BARBECUE

A sophisticated electric grill that can be used with lava rock or water and for excellent grilled meats. With electronic regulation and sensor control. Cover provided

Features



LARGE PAN BURNERS

REDUCTION GRILL

LARGE PAN BURNERS AND REDUCTION GRILLS

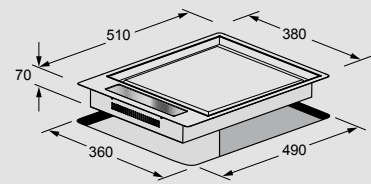
A single burner with great flexibility of use thanks to Dual Control electronic regulation and the possibility of programming operating times. Provided with a special cast-iron grill that supports a wok, and a cast-iron reduction grill for using smaller traditional pans or espresso coffee-makers



DT

Tepanyaki Cooktop

- Plano style (built-in flush or semi-flush top)
- Teppan Yaki stove (healthy and fat-free)
- 10-mm professional steel plate
- Grease collection channel along the entire perimeter
- 2 cooking areas (max 2.8 kW)
- Front sensor controls
- 9 power levels
- Electronic temperature regulation from 50 °C to 220 °C
- Digital temperature indicator
- End-of-cooking timer and programmer
- Acoustic end-of-cooking signal
- Residual heat indicator
- Sensor for locking functions
- Connection cable with plug



Tepanyaki 40



PLANO
FLUSH
TOP

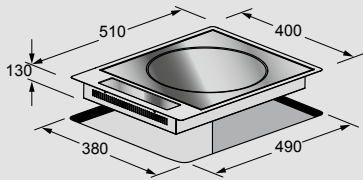
PLANO SEMI
FLUSH TOP

DIW**Induction Wok Cooktop**

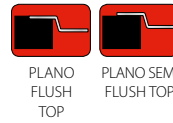
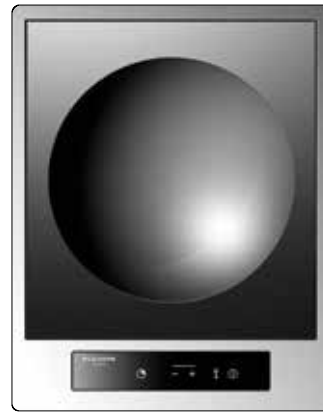
- Plano style (built-in flush or semi-flush top)
- Vitroceramic basin
- Wok cooking (2.8 kW)
- Front sensor controls, with beep
- 9 power levels
- Electronic Programming with 9 levels
- Digital display of the power setting
- Booster
- Electronic start cooking device
- End-of-cooking timer
- Protection against overheating
- Sensor for locking functions
- Integrated fans for cooling single areas

Accessories

- Spatula for cleaning the vitroceramic surface



Induction Wok 40



PLANO
FLUSH
TOP

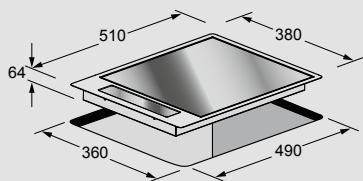
PLANO SEMI
FLUSH TOP

DI**Induction Cooktop**

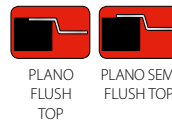
- Plano style (built-in flush or semi-flush top)
- Vitroceramic surface
- 2 cooking areas with different diameters
- Electronic Programming with 9 levels
- Digital display of the power setting
- Central sensor commands, with beep
- Electronic start cooking device
- Timer for each area of up to 99 minutes with automatic power-off
- Residual heat indicator
- Protection against overheating
- Sensor for locking functions
- Integrated fans for cooling single areas

Accessories

- Spatula for cleaning the vitroceramic surface



Induction 40



PLANO
FLUSH
TOP

PLANO SEMI
FLUSH TOP

DBQ

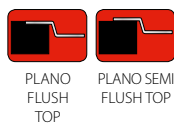
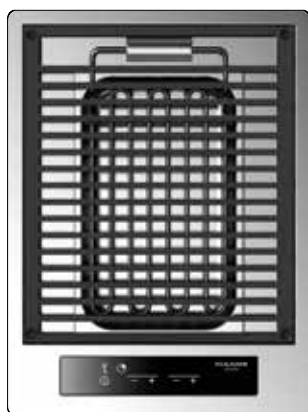
Barbecue electric grill

- Usable with lava rock or water
- Plano style (built-in flush or semi-flush top)
- Front sensor controls
- Removable stainless steel tub
- Electronic programming up to 12 levels
- Timer cooking up to 99 min.
- Digital display of the power setting
- Sensor for locking functions and ignition
- Residual heat indicator
- Connection cable with plug

Accessories

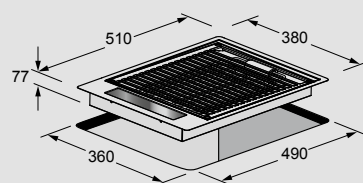
- Black tempered glass cover black with grip

BBQ40



PLANO
FLUSH
TOP

PLANO SEMI
FLUSH TOP



CPH 401 BQ TC X

stainless steel

EAN Code

8019801008810

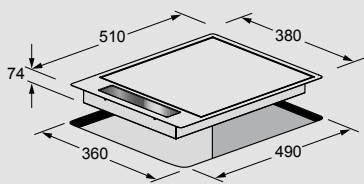
Price (Vat excl.)

1.100,00 €

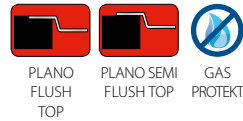
DGW

Gas Wok Cooktop

- Plano style (built-in flush or semi-flush top)
- 1 gas burner for large pans (wok)
- Dual Control for center or complete ignition
- Programming the cooking times of the burner
- Front sensor controls
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions
- Grill made of special cast-iron
- Cast-iron adapter for large pans
- Cast-iron reduction grill for small pans
- Connection cable with plug



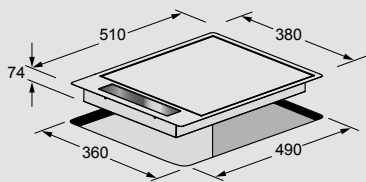
Wok40



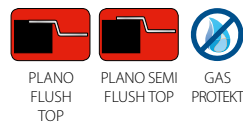
DG

Gas Twin Burner Cooktop

- Plano style (built-in flush or semi-flush top)
- 2 gas burners
- Front sensor controls
- Programming cooking times for each burner
- GasProtekt with re-ignition
- Electronic ignition
- Residual heat indicator
- Sensor for locking functions
- Grill made of special cast-iron
- Cast-iron adapter for large pans
- Cast-iron reduction grill for small pans
- Connection cable with plug



Gas40





FULGOR
MILANO

Ⓟ

- +

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MODEL	G9-10	G6-10
Type	Gas surface with 6 burners 1 of which with triple crown	Gas surface with 4 burners 1 of which with triple crown
Style	stainless steel	stainless steel
Grills	in cast iron	in cast iron
Gas function features: burners and power (W)		
front right	auxiliary/1000 W	auxiliary/1000 W
front center	semi-rapid/1750 W	
center		
front left	triple crown/3500 W	triple crown/3500 W
rear right	rapid/3000 W	rapid/3000 W
rear center	auxiliary/1000 W	
rear left	semi-rapid/1750 W	semi-rapid/1750 W
Other features:		
Controls	Front metal knobs	Front metal knobs
Incorporated electronic ignition	X	X
Safety valve (Gas Protekt)	X	X
Accessories		
Cast-iron adapter for woks	X	X
Cast-iron reduction grill for small pans	X	X
Steel reduction grill for small pans		
Power supply cord	X	X
Plug	10A	10A
Dimensions		
Width (mm)	909	620
Height (mm)	510	510
Depth (mm)	50	50
Built-in compartment (DxW mm)	480 x 840	480 x 560



MODEL	GE12-10	GE6-10	GE9-10	DGW	GE7-10	DG
Type	Gas surface with 4 burners 1 of which with triple crown	Gas surface with 4 burners	Gas surface with 5 burners 1 of which with triple crown	Gas surface 1 flame with dual burner	Gas surface with 5 burners 1 of which with triple crown	Gas surface with 2 burners
Style	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Grills	in cast iron	in cast iron	in cast iron	in cast iron	in cast iron	in cast iron
Gas function features: burners and power (W)						
front right	rapid/3000 W	semi-rapid/1750 W	semi-rapid/1750 W		semi-rapid/1750 W	
front center right	auxiliary/1000 W					auxiliary/1000 W
center			triple crown/4000 W		triple crown/4000 W	
front center left	semi-rapid/1750 W			Dual/4000 W		
front left	triple crown/4000 W	auxiliary/1000 W	auxiliary/1000 W		auxiliary/1000 W	
rear right		semi-rapid/1750 W	semi-rapid/1750 W		semi-rapid/1750 W	
rear center						rapid/3000 W
rear left		rapid/3000 W	rapid/3000 W		rapid/3000 W	
Other features:						
Controls	front, sensor	front, sensor	front, sensor	front, sensor	front, sensor	front, sensor
Incorporated electronic ignition	X	X	X	X	X	X
Safety valve (Gas Protekt)	X	X	X	X	X	X
Electronic re-ignition	X	X	X	X	X	X
Electronic end-of-cooking device	X	X	X	X	X	X
Timer for automatic power-off	X	X	X	X	X	X
Residual heat indicator	X	X	X	X	X	X
Lock functions and ignition sensor	X	X	X	X	X	X
Digital display of the power setting	X	X	X	X	X	X
Programming long, low heat intensity cooking	X	X	X		X	
Accessories						
Cast-iron adapter for woks	X	X	X	X	X	X
Cast-iron reduction grill for small pans	X	X	X	X	X	X
Power supply cord	X	X	X	X	X	X
Plug	10A	10A	10A	10A	10A	10A
Dimensions						
Width (mm)	1120	590	860	380	770	380
Height (mm)	384	510	510	510	510	510
Depth (mm)	75	75	75	74	75	74
Built-in compartment (DxW mm)	365 x 1100	490 x 560	490 x 840	490 x 360	490 x 750	490 x 360



MODEL	DT	DIW	DI	DBQ
Type	Induction surface 2 cooking areas	Induction surface 1 cooking area	Induction surface 2 cooking areas	Electric surface GRILL
Style	stainless steel	black vitroceramic + stain- less steel	black vitroceramic + stain- less steel	stainless steel
Induction function features: cooking areas and power (W)				
LPC system = power limited to 2.8 kW				
ø 160 mm -1400 W	1		1	
ø 180 mm -1400 W	1		1	
ø 200 mm -2300 W		1		
heating element				1
Max absorbed power (W)	2800 max	2800 max	2800 max	2400
Other features:				
Central sensor commands, with beep	X	X	X	X
Electronic start cooking device	X	X	X	
Timer for each area with automatic power-off	X	X	X	
Residual heat indicator	X	X	X	X
Lock functions and ignition sensor	X	X	X	X
No. cooking levels	9	9	9	12
Timer cooking up to 99 min.				X
Digital display of the power setting	X	X	X	X
Accessories				
Removable stainless steel tub				X
Spatula for cleaning the vitroceramic surface		X	X	
Power supply cord	X	X	X	X
Plug				10A
Dimensions				
Width (mm)	380	400	380	380
Height (mm)	70	130	64	77
Depth (mm)	510	510	510	510
Built-in compartment (DxW mm)	490x360	490x380	490x360	490x360



Rangehoods



Rangehoods



STYLING



PERIMETER EXTRACTION



SOUNDPROOFING



PROGRAMMING

STYLING

The FULGOR Milano style is also found in the aesthetics of the rangehoods, that complement perfectly the cooking appliances. The tempered glass screens add value to the offering and are easy to remove for cleaning

EXTRACTION AND SOUNDPROOFING

800 cubic meters for maximum efficiency in both the traditional and perimeter version, with an air vent diameter of 150 mm that includes a non-return flap-valve to prevent the entry of cold air from outside. They have sound-absorbent panels for the least noise without affecting performance

REMOTE CONTROL (some models)

Allows remote operation.

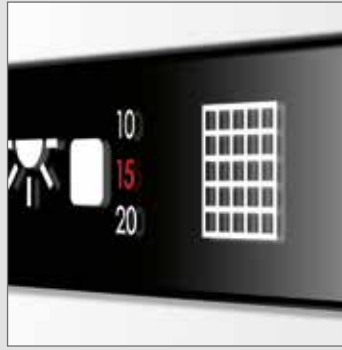
Features



TIMER



LED LIGHTING



FILTER SENSORS



REMOTE CONTROL

PROGRAMMING

Sensor controls, with the aid of a remote control for easier use, allow the precise choice of extraction capacity (up to 4 speeds) and post-cooking running time (10, 15 or 20 minutes) with automatic power-off

LED LIGHTING (some models)

High-intensity lamps with reduced consumption, in an ergonomic position to illuminate the cooking surface

FILTER SENSORS

FULGOR Milano technology provides sensors that indicate when filters are clogged. They are designed to be cleaned in the dishwasher.

Steel filters with metal handle for style and longer life



RD90

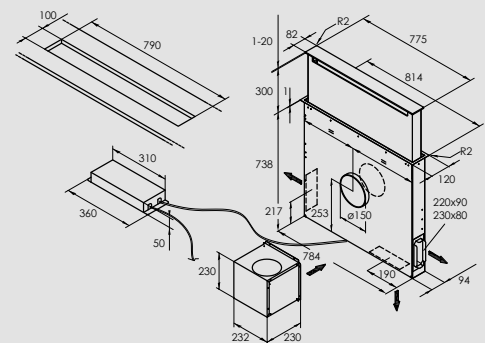
Downdraft Rangehood 90cm

- Width for built-in mounting from 90 cm
- Perimeter extraction in steel up to 800 m³/h
- 4 of power-level adjustments
- Extraction with option of recirculating
- LED lighting
- Internal aluminum grease filters
- 150-mm ø air outlet
- Radio-remote control included
- Motor had 4 exhaust direction options

Downdraft 90cm



RD90





Ceiling Mounted 90 & 120cm



RR90



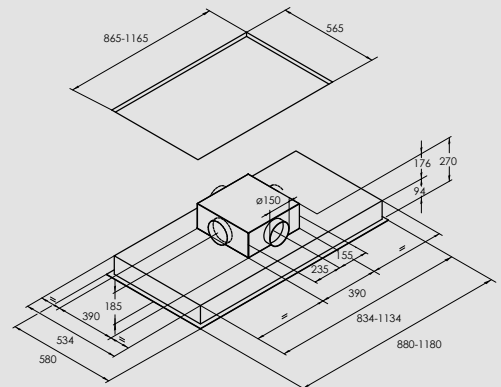
RR120



RR90

Ceiling Mounted Rangehood 90cm

- Width for built-in mounting from 90 cm
- Perimeter extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with option of recirculating
- 3 lighting LEDs
- Internal aluminum grease filters
- 150-mm ø air outlet
- Radio-remote control included



RR120

Ceiling Mounted Rangehood 120cm

- Width for built-in mounting from 120 cm
- Perimeter extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with option of recirculating
- 4 lighting LEDs
- Internal aluminum grease filters
- 150-mm ø air outlet
- Radio-remote control included



Square (Wall) 40



RC40



Square (Island) 40



RI40



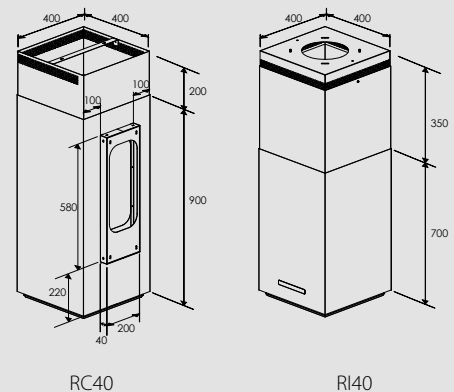
RC40

Rangehood Square-Wall Mounted

- Width 40 cm
- Bottom made of tempered safety glass, tiltable
- Perimeter extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for Recirculating
- QUIET for maximum comfort
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 4 20W halogen lamps with 3-level regulation of the intensity
- 1 removable, dishwasher-safe aluminum grease filter
- A non-return valve to prevent the entry of cold air
- 150-mm ø air outlet

Standard accessories

- Remote control with IR port



RC40

RI40

RI40

Rangehood Square - Island

- Width 40 cm
- Bottom made of tempered safety glass, tiltable
- Perimeter extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for recirculating
- QUIET for maximum comfort
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 4 20W halogen lamps with 3-level regulation of the intensity
- 1 removable, dishwasher-safe aluminum grease filter
- A non-return valve to prevent the entry of cold air
- 150-mm ø air outlet



RC90

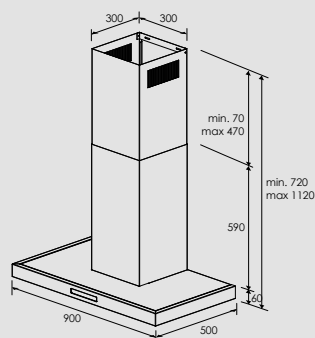
Decorative extraction hood

- Width 90 cm
- Extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for filtration
- QUIET for maximum comfort
- Front sensor controls
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 4 20W halogen lamps (2 front and 2 side) with 3-level regulation of the intensity
- 3 removable, dishwasher-safe grease filters
- A non-return valve to prevent the entry of cold air
- 150-mm \varnothing air outlet

Standard accessories

- Remote control with IR port

Box (Wall) 90

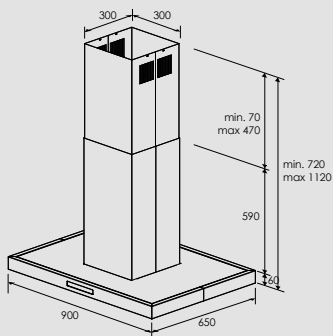


RI90**Decorative extraction hood**

- Width 90 cm
- Extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for filtration
- QUIET for maximum comfort
- Front sensor controls
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 4 20W halogen lamps 3-level regulation of the intensity
- 3 removable, dishwasher-safe grease filters
- A non-return valve to prevent the entry of cold air
- 150-mm \varnothing air outlet

Standard accessories

- Remote control with IR port



Box (Island) 90



RC120

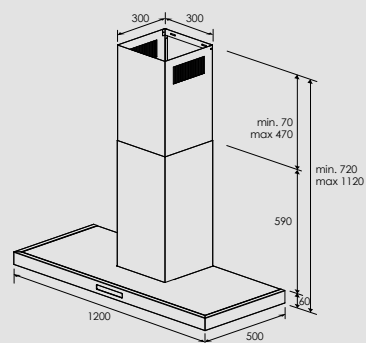
Decorative extraction hood

- Width 120 cm
- Extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for filtration
- QUIET for maximum comfort
- Front sensor controls
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 4 20W halogen lamps (2 front and 2 side) with 3-level regulation of the intensity
- 4 removable, dishwasher-safe grease filters
- A non-return valve to prevent the entry of cold air
- 150-mm \varnothing air outlet

Standard accessories

- Remote control with IR port

Box (Wall) 120





RGC90

Decorative extraction hood

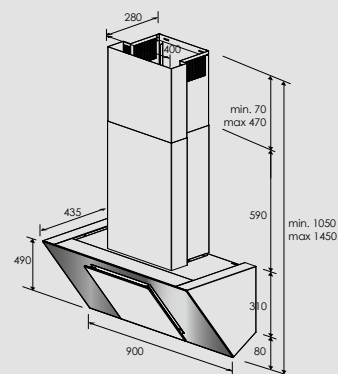
in glass tempered and beveled on 4 sides

- Width 90 cm
- Center panel made of tiltable, tempered glass.
- Perimeter extraction up to 800 m³/h
- 4 power-level adjustments
- Extraction with preparation for filtration
- QUIET for maximum comfort
- Side sensor controls
- Timer for intense level post-cooking: 10, 15 and 20 minutes
- Carbon grease filter saturation indicator (if installed)
- 2 20W rear halogen lamps with 3-level regulation of the intensity
- 1 removable, dishwasher-safe aluminum grease filter
- A non-return valve to prevent the entry of cold air
- 150-mm \varnothing air outlet

Standard accessories

- Remote control with IR port

Glass (Wall) 90





Built In



RB60



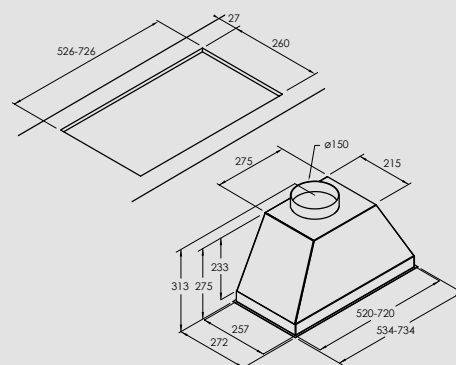
RB90



RB60

Built-in Rangehood 60cm

- With for built-in mounting in cabinet from 60 cm
- Perimeter extraction up to 800 m³/h
- Soft-touch controls with self-power-off
- 4 power-level adjustments
- Extraction with option for recirculating
- 2 lighting LEDs
- Internal aluminum grease filters
- 150-mm ø air outlet



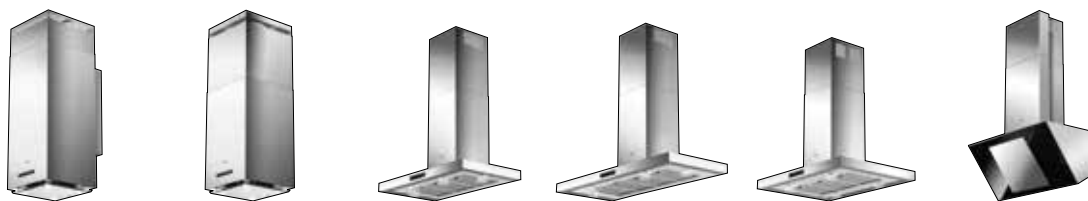
RB90

Built-in Rangehood 90cm

- With for built-in mounting in cabinet from 90 cm
- Perimeter extraction up to 800 m³/h
- Soft-touch controls with self-power-off
- 4 power-level adjustments
- Extraction with option for recirculating
- 2 lighting LEDs
- Internal aluminum grease filters
- 150-mm ø air outlet



MODEL	RR90	RR120	RB60	RB90	RD90
Type	extracting/filtering	extracting/filtering	extracting/filtering	extracting/filtering	extracting/filtering
Installation	ceiling built-in	ceiling built-in	built-in in the cabinet	built-in in the cabinet	built-in in the top
Width (mm)	880 mm	1,180 mm	534 mm	734 mm	775 mm
Style	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Principal features					
Perimeter extraction	yes/steel	yes/steel	yes/steel	yes/steel	no
No. speeds	4	4	4	4	4
Timer/delayed power-off	yes 10 min	yes 10 min	yes 10 min	yes 10 min	no
Options delayed power-off	no	no	no	no	no
Grease filter indicator light/reset	yes	yes	yes	yes	no
Active carbon filter indicator light/reset	no	no	no	no	no
Lighting: no. and type	LED (3X1,2W)	LED (4X1,2W)	LED (2X1,2W)	LED (2X1,2W)	LED strip
No. and type of grease filters	2 internal, aluminum (+pe- perimeter extraction, steel)	3 internal, aluminum (+pe- rimeter extraction, steel)	1 internal, aluminum (+pe- rimeter extraction, steel)	1 internal, aluminum (+pe- rimeter extraction, steel)	2 internal, aluminum (+pe- rimeter extraction, steel)
Grease filters are dishwasher-safe	no, in lukewarm water and neutral detergent	no, in lukewarm water and neutral detergent	no, in lukewarm water and neutral detergent	no, in lukewarm water and neutral detergent	no, in lukewarm water and neutral detergent
ø air output	150 mm	150 mm	150 mm	150 mm	150 mm
Non-return valve	no	X	X	X	X
Controls					
Digital display	no	no	no	no	no
Control type	radio control	radio control	soft touch	soft touch	radio control
Features/electrical data*					
Extraction flow capacity (max)	800-820 m ³ /hour	800-820 m ³ /hour	800-820 m ³ /hour	800-820 m ³ /hour	800-820 m ³ /hour
Min. noise (dBA)	38-58 DB max	38-58 DB max	38-58 DB max	38-58 DB max	38-58 DB max
Max absorbed power (W)	254	255	253	253	256
Motor power (W)	250	250	250	250	250
Power supply (V/Hz)	220/240	220/240	220/240	220/240	220/240
Power supply cord (m.)	2	2	2,2	2,2	2,5
Accessories					
Radio-remote control	X	X	no	no	X
Dimensions					
Width (mm)	1015	1315	590	790	950
Height (mm)	330	330	340	340	255
Depth (mm)	715	715	360	360	890



MODEL	RC40	RI40	RC90	RC120	RI90	RGC90
Type	extracting/filtering	extracting/filtering	extracting/filtering	extracting/filtering	extracting/filtering	extracting/filtering
Installation	wall-mounted	island-mounted	wall-mounted	wall-mounted	island-mounted	wall-mounted
Style	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel/black glass
Principal features						
Perimeter extraction	yes/glass	yes/glass	no	no	no	yes/steel
No. speeds	4	4	4	4	4	4
Timer/delayed power-off	X	X	X	X	X	X
options delayed power-off	3 (10, 15, 20 minutes)	3 (10, 15, 20 minutes)	3 (10, 15, 20 minutes)	3 (10, 15, 20 minutes)	3 (10, 15, 20 minutes)	3 (10, 15, 20 minutes)
Grease filter indicator light/reset	X	X	X	X	X	X
Active carbon filter indicator light/reset	X	X	X	X	X	X
Lighting: no. and type	halogen (4X20W)	halogen (4X20W)	halogen (4X20W)	halogen (4X20W)	halogen (4X20W)	halogen (2X20W)
Adjustable light intensity level	3	3	3	3	3	3
No. and type of grease filters	1 internal in aluminum (+ 1 perimeter extraction in glass)	1 internal in aluminum (+ 1 perimeter extraction in glass)	3, Stainless steel	4, Stainless steel	3, Stainless steel	2 in aluminum (+ perimeter extraction in glass)
Grease filters are dishwasher-safe	X	X	X	X	X	X
ø air output	150 mm	150 mm	150 mm	150 mm	150 mm	150 mm
Non-return valve	X	X	X	X	X	X
Controls						
Digital display	X front	X front	X front	X front	X front	X side
Control type	soft touch	soft touch	soft touch	soft touch	soft touch	soft touch
Features/electrical data						
Extraction flow capacity (max)	800 m ³ /h	800 m ³ /h	800 m ³ /h	800 m ³ /h	800 m ³ /h	800 m ³ /h
min. noise (dBA)	57	57	57	57	57	57
Max absorbed power (W)	290	290	290	290	290	290
Motor power (W)	210	210	210	210	210	210
Halogen lamp power (W)	80	80	80	80	80	40
Power supply (V/Hz)	230-240/50	230-240/50	230-240/50	230-240/50	230-240/50	230-240/50
Power supply cord (m.)	1,5	1,5	1,5	1,5	1,5	1,5
Accessories						
Remote control with IR port	X	X	X	X	X	X
Dimensions						
Width (mm)	400	400	900	1200	900	900
Height (mm)	min 900/max 1100	min 700/max 1050	min 720/max 1120	min 720/max 1120	min 720/max 1120	min 1050/max 1450
Depth (mm)	400	400	500	500	650	435

Dishwashers



DWF8010
Freestanding/Built Under
114 - 115

DWI8011
Fully Integrated
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ACCESSORIES
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SPECIFICATIONS
118 - 119

Dishwashers



STAINLESS STEEL 304



HEIGHT ADJ UPPER BASKET



CUTLERY RACK



POWER SPRAY ARMS - 3 WAY

STAINLESS STEEL 304

All parts of the dishwashers in contact with water are made of high-quality, non-magnetic 304 steel that avoids the creation of rust spots over time

HEIGHT ADJUSTABLE UPPER BASKET

FULGOR Milano's dishwashers offer baskets adaptable to all space needs, accommodating pots and pans of various shapes and even large sizes, ensuring the orderly arrangement of the load and excellent washing results

CUTLERY RACK

A third level cutlery rack with 5 way positioning. Customise to your individual load. (Normal cutlery basket also included)

DELAYED START

A program that allows scheduling the start of the cycle in intervals between 1 and 24 hours

DUAL ZONE ALTERNATE WASH

Allows you to select the upper or lower spray arm or both depending on how full the dishwasher is loaded

POWER SPRAY ARMS - 3 WAY

Three levels of spray arm ensure the power jets of washing water reach where they are needed.

Features



PROFESSIONAL BASKETS



AQUA STOP INLET HOSE



MICRO FILTER

HEAVY DUTY PROFESSIONAL BASKETS

Manufactured from heavy duty wire, these baskets ensure that even the heaviest load is moved smoothly. Easy use handles assist basket access

AQUA STOP INLET HOSE

In the unlikely situation that the inlet hose was to burst, the Aqua Stop would immediately block the flow of any further water thereby avoiding unnecessary flooding

FLEXIBLE DETERGENT DISPENSER

You can use either 3in1 tablets or powder and rinse aid. A secondary detergent tray allows detergent to be dispensed in the prewash

MICRO FILTER

The micro filter ensures that the washing and rinsing water is regularly filtered thereby promoting a cleaner wash. This micro filter is easily removed for periodic cleaning.

LARGE LOAD CAPACITY

FULGOR Milano dishwashers have a large load capacity, up to 14 place settings



FULGOR

DWF8010

Freestanding or Built under Dishwasher

- Width 60 cm
- Freestanding or built under installation
- 14 place settings
- Sensor controls with display on the top of the door-progress indicated on front panel during operation

Comfort

- Vario basket system with handle
- Cutlery rack - third level
- Cutlery basket also included
- Preparation for multi-tablet detergents
- Rinse aid recharge indicator
- Possibility of a hot water hook-up (max 70 °C): reduces electricity consumption by 40%.
- Three level spray arms

Programs

- 6 programs
- Delayed start 1 to 24 hours

Special programs

- Intensive
- Heavy
- Normal
- Express - 1hr
- Glasses
- Rapid

Safety

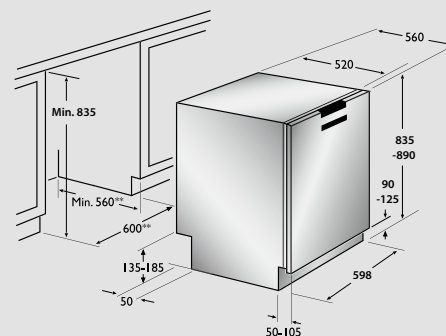
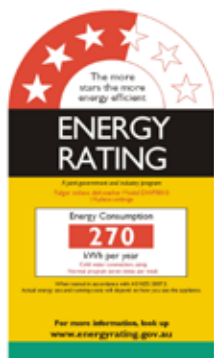
- Aqua Stop safety inlet hose

Features

- Energy-efficiency 3.5 stars
- Water-efficiency 4.5 stars
- Sound emission 47dB
- Annual consumption of electricity: 270 kWh
- Annual water consumption: 2772 l



DWF8010



DWI8011

Fully Integrated Dishwasher

- Width 60 cm
- Fully Integrated
- 14 place settings
- Sensor controls on the top of the door-progress indicated on front panel during operation

Comfort

- Vario basket system with handle
- Cutlery rack - third level
- Cutlery basket also included
- Preparation for multi-tablet detergents
- Rinse aid recharge indicator
- Possibility of a hot water hook-up (max 70 °C): reduces electricity consumption by 40%.
- Three level spray arms
- Front adjustment of feet height

Programs

- 6 programs
- Delayed start 1 to 24 hours

Special programs

- Intensive
- Heavy
- Normal
- Express - 1 hr
- Glasses
- Rapid

Safety

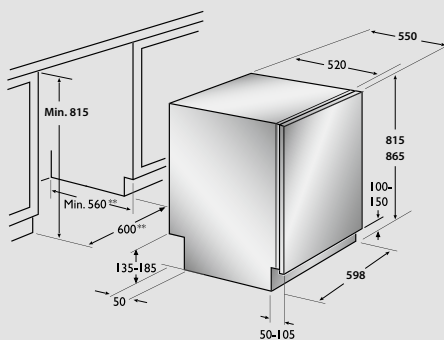
- Aqua Stop safety inlet hose

Features

- Energy-efficiency 3.5 stars
- Water-efficiency 4.5 stars
- Sound emission 47dB
- Annual consumption of electricity: 270 kWh
- Annual water consumption: 2772 l



DWI8011



INTEGRATION OPTIONS for DWI8011



IDSS

Stainless Steel door with handle

- Fit to DWI8011 for a full stainless steel look



FH01

Stainless Steel handle-matching FULGOR Milano cooking products

- Can be fitted to IDSS to allow total matching with cooking appliances

Custom Doors

- Have your cabinet maker manufacture a furniture door in the same material as your kitchen to get the full integration appearance









MODEL	DWF8010	DWI8011
Total integration		X
Energy consumption		
Energy-efficiency - Stars	3.5	3.5
Warer-efficiency - Stars	4.5	4.5
Max power absorbed at 230 V (W)	1930	1930
Water consumption (Liters/cycle) - cycle dependent	9 to 16	9 to 16
Estimated annual energy consumption (220 cycles) kWh	270	270
Estimated annual water consumption (220 cycles) Liters - Normal program	2772	2772
Cycle duration - Normal Program (Minute)	165	165
Sound level dB re 1pW	47	47
Principal features		
Max number of place settings	14	14
Electronic control	X	X
Delayed start (hours)	1 to 24	1 to 24
Electronic display	X	X
Illuminated display of operating status	X	
Prepared for multiple detergent types	X	X
Three level spray arms	X	X
Water supply cold or hot (max 70 °C)	X	X
Functions and features		
Washing temperature (°C)	65/55/45/40/60/40°C	65/55/45/40/60/40°C
Wash programs	6	6
Safety systems		
Aqua Stop inlet hose	X	X
No rinse aid indicator	X	X
Structural characteristics		
Tub and outer door in 304 stainless steel	X	X
Hidden electric heating element	X	X
Height adjustable upper basket	X	X
Lower basket with reclinable inserts	X	X
Cutlery drawer rack	X	X
Cutlery basket	X	X
Electrical characteristics		
Max absorbed power (W)	1930	1930
Power supply (V/Hz)	230/50	230/50
Dimensions, installation		
Height (mm)	835 to 870	815 to 865
Width (mm)	598	598
Depth (mm)	550	550
Built-in compartment (LxHxD) (mm)	600 x 835 min x 560	600 x 815 min x 560
Adjustment front/rear feet	X	X

Programs for DWF8010 and DWI8011

Wash Cycle Table

! **NOTE:** (★) Means: need to fill rinse into the Rinse-Aid Dispenser.

Program	Cycle Selection Information	Description of Cycle	Detergent pre/main	Running time(min)	Energy (Kwh)	Water (L)	Rinse Aid
Intensive 	loads, such as pots, pans, casserole dishes and dishes that have been sitting with dried food on them for a while.	Pre-wash(50°C) Wash (65 °C) Rinse Rinse Rinse(65°C) Drying	$\frac{5}{27.5g}$ (Or All in 1)	150	1.4	16.5	★
Heavy 	For heavily soiled loads, such as pots, plates, glasses and lightly soiled pans.	Pre-wash(45 °C) Wash (55 °C) Rinse Rinse (60 °C) Drying	$\frac{5}{27.5g}$ (Or All in 1)	180	1.15	13	★
Normal  (*AS/NZS 2007.1)	For normally soiled loads, such as pots, plates, glasses and lightly soiled pans. standard daily cycle.	Pre-wash Wash (45 °C) Rinse Rinse(50°C) Drying	$\frac{5}{27.5g}$ (Or All in 1)	165	0.74	12.6	★
Glass 	For lightly soiled loads, such as glasses, crystal and fine china.	Pre-wash wash(40°C) Rinse Rinse(60°C) Drying	$\frac{5}{27.5g}$	120	0.85	13	★
1 Hour 	Daily wash in only 1 hour. For lightly and normally soiled plates and pans for everyday.	Pre-wash(50 °C) Wash(60°C) Rinse (50°C) Drying	$\frac{5}{27.5g}$	60	0.8	9	★
Rapid 	A shorter wash for lightly soiled loads that do not need drying.	Wash (40 °C) Rinse Rinse (45 °C)	20g	40	0.5	10	

! **NOTE:**

*AS/NZS 2007.1 : This program is the test cycle. The information for comparability test in accordance with AS/NZS 2007.1 , as follows:

- Capacity: 14 setting
- Position Upper basket: upper wheels on rails
- Rinse aid setting: 6
- Open the door slightly 50mm to assist in drying of the dishes after every wash

Kitchen Accessories



Water Filtration



WATER IS A VITAL NUTRIENT

The human body can last weeks without food, but only days without water! The body is made up of approximately 60% water and cannot store water. Most mature adults lose about 3 litres of water per day. This may increase in hot weather or as a result of extended exercise. Water loss needs to be replaced. The recommended daily intake of water for adults is approximately 2.5 litres.

TAP or FILTERED or BOTTLED?

The water delivered by municipal suppliers throughout Australia is provided at the highest standards worldwide.

Many consumers elect to use their own household based filter to remove unwanted material that can affect taste and odour. For a very modest outlay you can have in your own home a multistage filtration system that will improve taste and odour and make drinking water more appealing. A household filtration system, coupled with a refrigeration system is likely to make it more appealing to drink water, especially among children.

BOTTLED WATER

Baby Boomers have no memory of growing up with bottled water! Most bottled water is simply water from the municipal water supply that has had additional treatment before bottling.

The marketers of bottled water promote it as “the healthy alternative” and as “the most pure water available”. The choice is not really between sugary drinks and bottled water, but between bottled water and filtered tap water.



FULGOR Milano Water Bottle

- Stainless Steel
- 500ml
- Sipper straw
- Mdl No.WB1

BOTTLED WATER IS EXPENSIVE

There is a significant community awareness of the price of petrol, but we seem prepared to pay much more per litre for bottled water! It is estimated that over 90% of the cost of bottled water is in the bottle, lid and label.



ENVIRONMENTAL IMPACTS OF BOTTLED WATER



In Extraction

“Spring” water is often extracted from underground aquifers upstream from where the water ultimately surfaces. This can disrupt the aquifer flow, and may affect flora and fauna.

In Production

Most bottled water is packaged in PET (polyethylene terephthalate) plastic bottles which are manufactured from crude oil - where petrol also comes from.

In Transportation

There is a huge cost in the logistical supply chain of getting bottled water from the source to the household.

In Landfill and Litter

Although the PET bottles are recyclable, many end up in landfill where they will take up to 1000 years to break down. When discarded as litter, they often end up in the sea with visual pollution the result. Additionally they are often the cause of injury and death to marine life.

AVOID BOTTLED WATER

Australian tap water is world standard drinking water. It is safe, low cost and sustainable. If you are concerned about TASTE, ODOUR or QUALITY, simply install a household water filtration system.. The ongoing cost is limited to the annual replacement of cartridges, a small cost for peace of mind.

Buy a stainless steel re-usable drink bottle such as the WB1 and get in the habit of storing these bottles of filtered water in the refrigerator so they can be easily accessible and convenient.

Only YOU can make a difference to the environment and save money in the process!

WF1

Waterfilter Single Cartridge

- Manufactured in Europe
- Suit ice / water refrigerator
- Activated Carbon
- Sediment Removal
- KDF micro filtration
- Improves taste and odour
- Reduces scale, rust, dirt, sand, chlorine, heavy metals and organic molecules

Specifications

- Filtration to 0.5micron
- Maximum temperature 38° C
- Maximum pressure 125psi
- Cartridge life 11,000 litres or 12 months*
- Maximum flow rate 3 litres / min*
- Replacement cartridge FC4
- Overall dimensions 340mm H x 100mm W x 90mm D

*Dependent on water quality and usage



FC4 - Replacment Cartridge

WF1

WB1

Stainless Steel Water Bottle

- No leaching of dangerous chemicals
- Sipper straw for ease of use
- Large screw cap for ease of filling including ice
- 500ml capacity





WF3

WF3

WaterfilterTriple Cartridge (Includes tap)

- Manufactured in Europe
- Suit under sink installation
- Primary cartridge
Sediment and Activated Carbon
Improves taste and odour
- Second cartridge
Activated Carbon and Mineraliser
Improves taste and odour
Adds beneficial minerals
- Final cartridge
Ultrafiltration
Produces high purity water
- Includes single tap, installation hardware, pressure reduction valve and tubing

Specifications

- Filtration to 0.05micron
- Maximum temperature 38° C
- Maximum pressure 65psi - Pressure reduction valve included
- Cartridge life 11,000 litres or 12 months*
- Maximum flow rate 2 litres / min*
- Replacement cartridge kit FC10
- Overall dimensions 340mm H x 260mm W x 90mm D

*Dependent on water quality and usage



FC1 - Rep Cartridge

FC2 - Rep Cartridge

FC3 - Rep Cartridge

FC10 - Rep Cartridge Kit - Includes FC1-FC2-FC3



Included Single Tap

Optional Taps

Instead of using the single tap supplied, you can select from the two taps below (at extra cost) and combine filtered water with your hot and cold kitchen mixer tap.

MT7001 Chrome

See page 143

MT6006 Stainless Steel

See page 141



Waste Disposal Unit



WD-01

Waste Disposal Unit

- 3/4 HP Heavy Duty
The FULGOR 3/4 HP Deluxe Disposer features the TorqueMaster Balance Grinding System which handles your everyday food waste including chicken bones, vegetable and fruit scraps, coffee grounds as well as table scraps.
- SpeedMaster Mounting
Easy mounting
- BIO SHIELD (Antimicrobial)
Assists in odour control
- TORQUE MASTER Grinding
The TORQUE MASTER System utilises the 2,700 RPM balanced Permanent Magnet motor with high torque to provide fast grinding with power to cut through potential jams. The FULGOR Disposer has a large grinding chamber for greater capacity. With your food waste going down the disposer, you will provide a cleaner and more convenient kitchen environment for your family.
- Stainless steel grinding system
The grinding system and chamber is protected against failure due to corrosion. The cast stainless steel impellers help grind the food waste into the finest particles for easy drainage.
- Air switch operated for convenience.



NO WASTED CUPBOARD SPACE

There has been no attempt to waste precious cupboard space by covering the disposer in bulky unnecessary "sound insulation". Most of the noise generated during the short use cycle is coming straight out the sink drain anyway.



TORQUE MASTER

High performance grinding system. The Torque Master grinding system is a combination of computer designed, balanced components working in unison to provide superior torque power combined with maximum grinding speed.



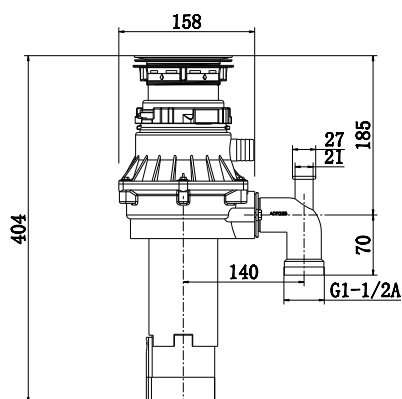
BIO SHIELD (Antimicrobial)

For odour protection the FULGOR Milano waste disposers are treated with an antimicrobial agent moulded in the grinding chamber providing protection against odour causing bacterial growth.



SpeedMaster MOUNTING

The system has only six components and can be installed in a few minutes without the need for tools. It is much faster than the old style 3-bolt system.



Sinks & Taps



Sinks

Features



FLUSH TOP MOUNT



UNDERMOUNT



HAND MADE



POP UP WASTE

FLUSH TOP MOUNT

Some of the sink models can be surface or flush mounted to provide a streamlined designer look to your work top/sink combination. Each sink comes with mounting hardware to suit either surface, flush, or undermounted.

UNDERMOUNT

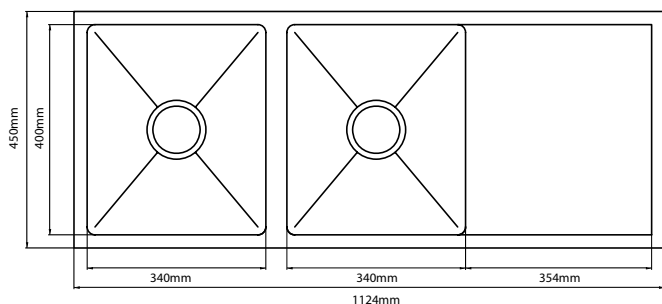
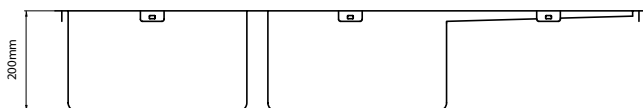
If you are using a solid surface material such as granite, you can consider Undermounting your sink. This will give you a polished stone detailed edge with your sink fitted below. Each sink comes with mounting hardware to suit either surface, flush, or undermounted.

HAND MADE

The two models on the apposing page are Hand Made from sheets of 304 grade stainless steel. Only by Hand Making (as apposed to stamping) can a sink have particular details such as tightly radiused square corners and fully seamless polished drainers.

POP UP WASTE

All sink models include the latest design in Pop Up Wastes. No more looking for the plug. The Pop Up Waste also serves as a built in waste strainer.

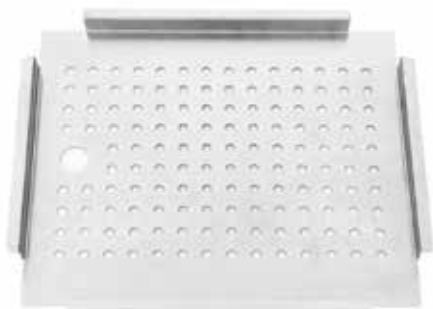


SS1124SQ

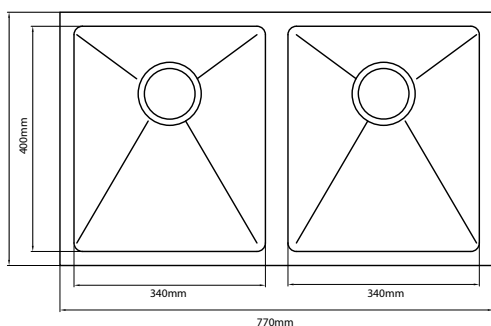
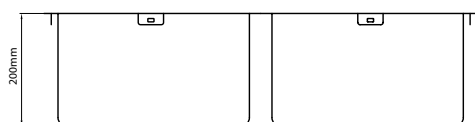
Square Bowl Sink With Drainer

- Stainless Steel 304 (Satin finish)
- Two bowl with drainer (15mm radius corners)
- Pop-up waste plugs included
- Flat edges
- Undermounted or surface mounted (Both clips included)
- Draining insert tray included

- Chopping Board (SSAC5) optional



Draining Insert Tray
(Included with both models)



SS770SQ

Square Bowl Sink Without Drainer

- Stainless Steel 304 (Satin finish)
- Two bowl (15mm radius corners)
- Pop-up waste plugs included
- Flat edges
- Undermounted or surface mounted (Both clips included)
- Draining insert tray included

- Chopping Board (SSAC5) optional



SS1180L (left hand bowl)

**SS1180R (right hand bowl)
SS1180L (left hand bowl)**

Surface Mounted Sink 180cm

- Stainless Steel 304 (SILK finish)
- Two bowl with drainer
- Pop-up waste plugs included
- Laser cut edges
- Surface mounted (Clips included)
- Draining insert tray included

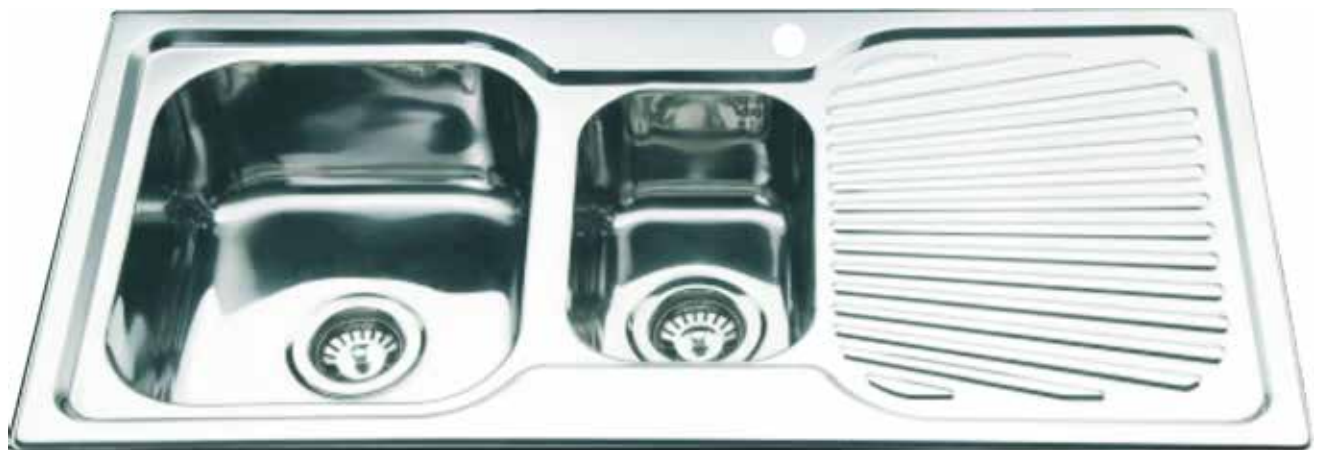
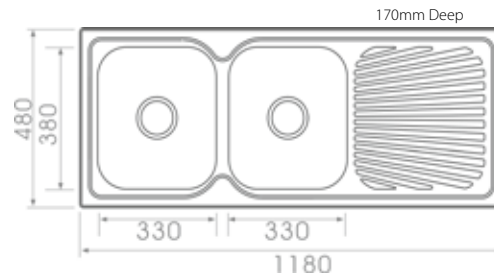
- Chopping Board (SSAC7) optional



Draining Insert Tray



SS1180R (right hand bowl)



SS980L (left hand bowl)

**SS980R (right hand bowl)
SS980L (left hand bowl)**

Surface Mounted Sink 98cm

- Stainless Steel 304 (SILK finish)
- Two bowl with drainer
- Pop-up waste plugs included
- Laser cut edges
- Surface mounted (Clips included)
- Draining insert tray included

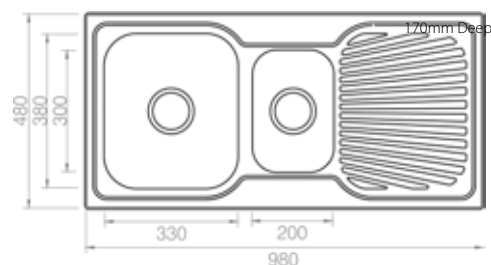
- Chopping Board (SSAC7) optional



Draining Insert Tray

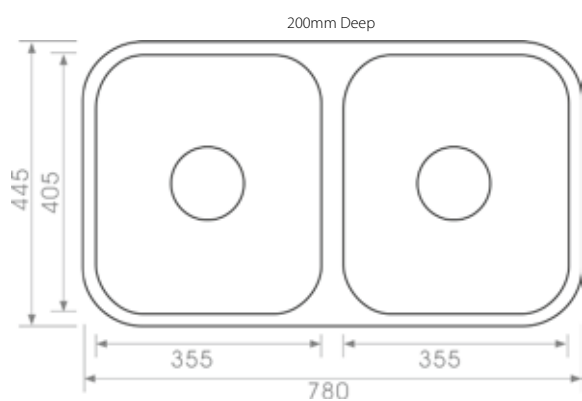


SS980R (right hand bowl)





Draining Insert Tray



SS780

Round Bowl Sink

- Stainless Steel 304 (SILK finish)
- Two bowl
- Pop-up waste plugs included
- Flat edges
- Undermounted
- Draining insert tray included
- Chopping Board (SSAC6) optional



SSAC4
SOAP DISPENSER



SSAC5
CHOPPING BOARD TO SUIT
SS1124SQ & SS770SQ



SSAC6
CHOPPING BOARD TO SUIT
SS780

SSAC7
CHOPPING BOARD TO SUIT
SS1180 & SS980

Taps



“stainless steel” versus “chrome on brass”

Traditionally kitchen mixer taps have been manufactured from brass and then chrome plated. The main body of the tap is usually “cast” in a mould, machined, polished to a high gloss, and chrome plated.

Recent technological advancements have permitted the economic manufacture of mixer taps from solid stainless steel. These products are either “cast” or “machined” and finished with satin brushing - no chroming. This stainless steel manufacturing process is far more environmentally sensitive AND delivers a finished product that is extremely long lasting with strong visual appeal - some would say “a work of art”.

Stainless steel properties are well known and widely used in applications such as the marine industry, motor vehicle decoration, kitchen cutlery, sinks and cooking pots, appliance components for dishwashers - washing machines - microwave ovens etc, and in general commercial construction.



Cross section of brass tap.



Cross section of stainless steel tap.

Over time the passage of water through a typical chrome plated brass mixer tap can result in hidden build up of foreign material. Contrasting this, a stainless steel mixer tap will become “smoother” internally with use.



Brand new chrome tap.



Deteriorated chrome tap.

The decorative finish on a chrome plated brass mixer tap may discolour with time, whereas the brushed stainless steel finish will endure.

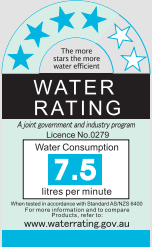
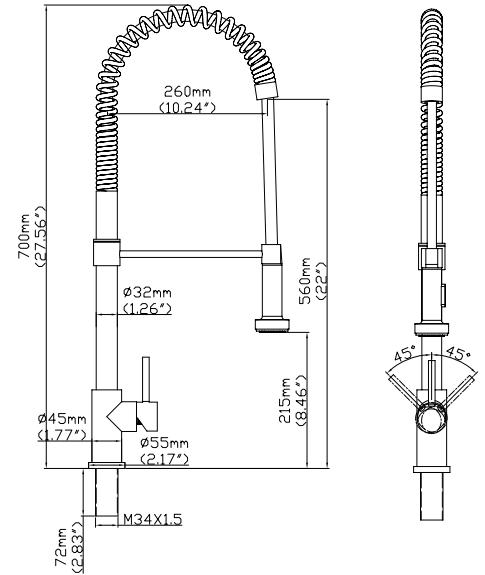
Tests indicate that a quality stainless steel mixer tap will last at least four times longer than its chrome plated brass equivalent - thereby saving unnecessary cost of replacement and the consequent environmental impact.

Pictured Left: Mixer Tap 3 way MT6006. Allows filtered water to be dispensed directly from a separate outlet and controlled by a separate lever.

MT6001

Mixer Tap Professional 70cm

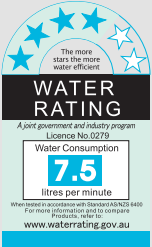
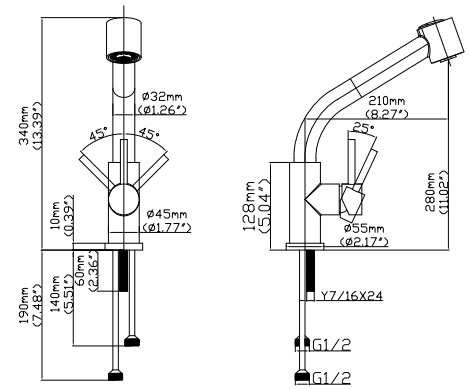
- Stainless Steel 304
- Brushed finish
- Spring loaded
- Two stage shower head
- 360° swivel
- WELS 4 star water rating



MT6002

Mixer Tap Pull Out Shower 34cm

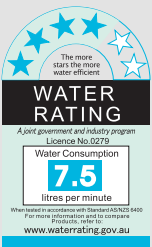
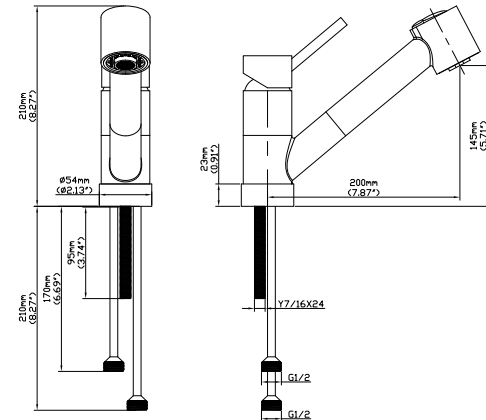
- Stainless Steel 304
- Brushed finish
- Pull out shower head
- Two stage shower head
- 360° swivel
- WELS water rating pending



MT6003

Mixer Tap Pull Out Shower 21cm

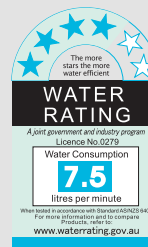
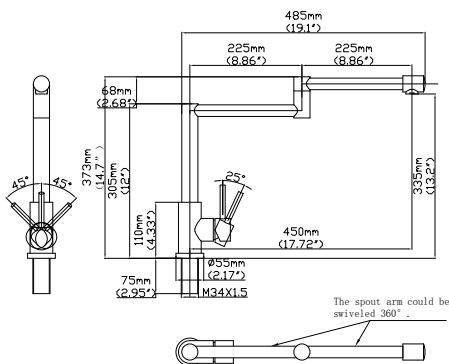
- Stainless Steel 304
- Brushed finish
- Pull out shower head
- Two stage shower head
- 120° swivel
- WELS water rating pending



MT6004

Mixer Tap Articulated 37.5cm

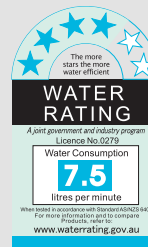
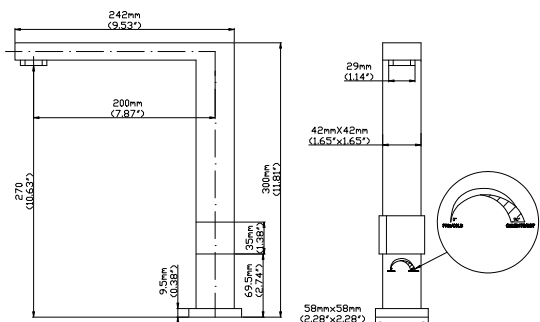
- Stainless Steel 304
- Brushed finish
- Articulated head
- 360° swivel
- WELS water rating pending



MT6005

Mixer Tap Square 30cm

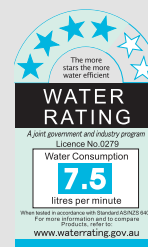
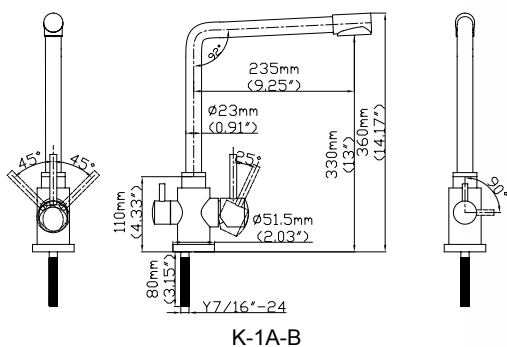
- Stainless Steel 304
- Brushed finish
- Square mixer control
- 360° swivel
- WELS 4 star water rating



MT6006

Mixer Tap 3 Way 36cm

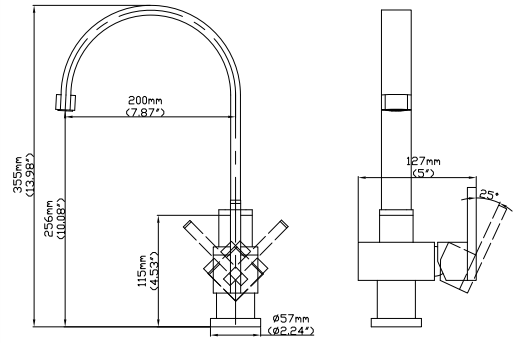
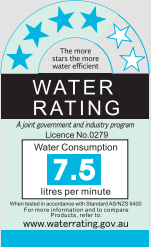
- Stainless Steel 304
- Brushed finish
- 3 way water flow
- Extra ceramic valve for filtered water control
- 360° swivel
- WELS 4 star water rating



MT6007

Mixer Tap Rounded 35.5cm

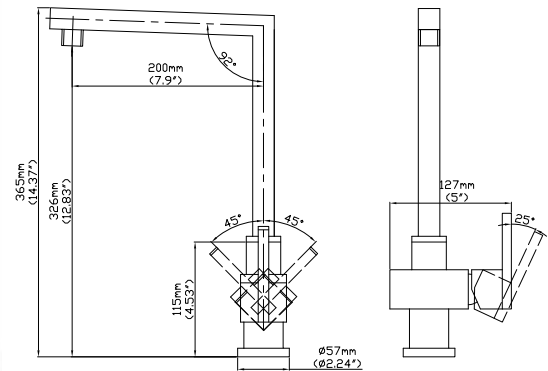
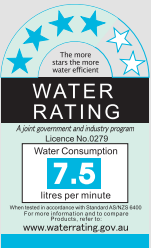
- Stainless Steel 304
- Brushed finish
- 360° swivel
- WELS 4 star water rating



MT6008

Mixer Tap Square 36.5cm

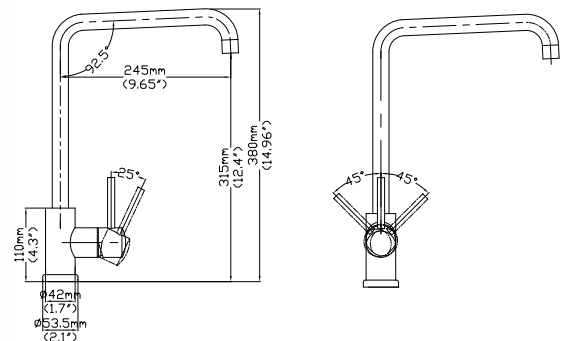
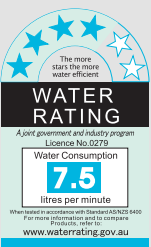
- Stainless Steel 304
- Brushed finish
- 360° swivel
- WELS 4 star water rating



MT6009

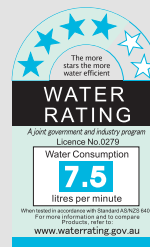
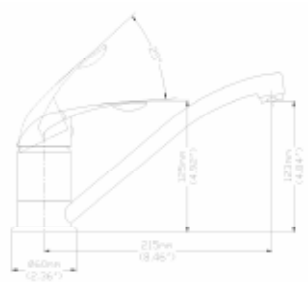
Mixer Tap Rounded 38cm

- Stainless Steel 304
- Brushed finish
- 360° swivel
- WELS 4 star water rating



MT6010**Mixer Tap Classic 14.5cm**

- Stainless Steel 304
- Brushed finish
- 360° swivel
- WELS 4 star water rating

**PACKAGING AND ACCESSORIES**

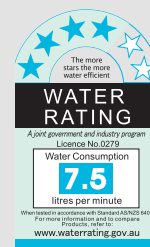
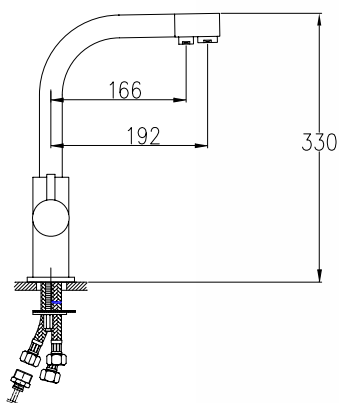
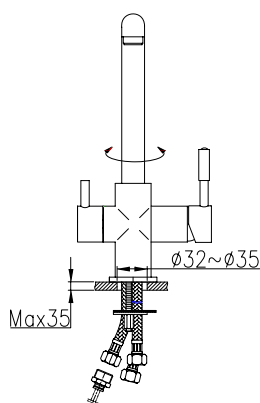
Even the packaging is "a work of art"!

Each tap comes in its own unique protective package ensuring it arrives at its final destination in perfect condition.

All accessories and specialised tools needed to install are included. Examples below:

**MT7001****Mixer Tap 3 Way 33cm**

- Chrome plated brass
- Ceramic valve for filtered water
- 360° swivel
- WELS 4 star water rating



Laundry



Washing Machine

Top Loader



HUGE 7KG LOAD



DIAMOND WASH DRUM



DELICATE HAND WASH

HUGE 7KG LOAD

Handles a large family size load

DIAMOND WASH DRUM

Advanced manufacturing technology combined with the latest design has resulted in the "diamond" drum which has 596 raised agitation spots. This ensures that as the wash load is in contact with the drum, it does so in a delicate manner thereby reducing wear.

DELICATE HAND WASH

528 drain holes in the wash drum are located three-dimensionally creating tiny swirl pools that imitate hand washing and protects the fabric from damage.

POSITIVE LINT FILTERING

Some competitors rely upon "automatic" lint filtering often described as "magiclean" or "self cleaning" systems.

FULGOR has designed a system that positively catches lint and other small waste and allows you to see its results as you periodically clean the filters.

The upper filter catches lint that is recirculated at high water level, while the lower filter is very effective when low water setting is selected.

Depending on your typical load, you will quickly know how often to clean these filters.

You will be reassured as you see how effective they are in ensuring a lint free washing result.



POSITIVE LINT FILTERING

Features



WATER LEVEL

A choice of ten levels allows maximum flexibility leading to water conservation. Just select exactly what you need.

WATER SUPPLY

You can select hot, warm or cold. Combined with cold water detergent, using cold water will save energy.

WASH TIME

Choose your wash time or select a pre soak. Just the right time for the load condition.

RINSE

Choose between one, two or three rinses depending on the level of soiling. Maximising the number of rinses will ensure the greatest likelihood of removing additives that may cause irritation to sensitive skin.

PROGRAM

Choose from 10 different cycles. If you choose FUZZY the washer will automatically sense the load and set all the parameters. You can even choose the SPEEDY cycle for a very fast wash of a lightly soiled load in 15 minutes.

DELAY / CHILD PROOF

You can delay your wash by selecting the number of hours required.

If you select the child proof function the operation of the washer will pause and will make an alarm if the wash lid is opened. If the wash lid is not closed within 10 seconds the washing machine will begin to drain and sound a further alarm.

DIGITAL DISPLAY

Displays remaining time during the wash program. Also is utilised to set the delay function and the child proof function.

SPIN

Choose your spin time based on the level of dryness you desire at the end of the wash.

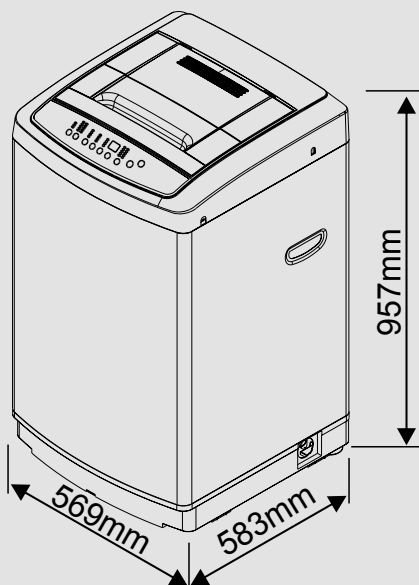
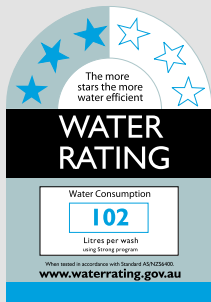
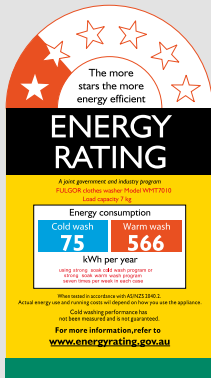
WMT7010

Topload washer 7kg

- Galvanized steel cabinet
- Stainless steel drum - Diamond pattern
- FUZZY logic control with LED display
- FUZZY auto program
- SPEEDY wash - 15min cycle
- 10 water level selection
- 10 programs
- 1-24 hrs delay start
- Double lint filter
- Auto power off
- Tub Clean air dry
- Optional Soak program

Technical

- 230V/50Hz
- 480W total load
- 38kg net weight
- Water pressure 7psi to 70psi



WMT7010

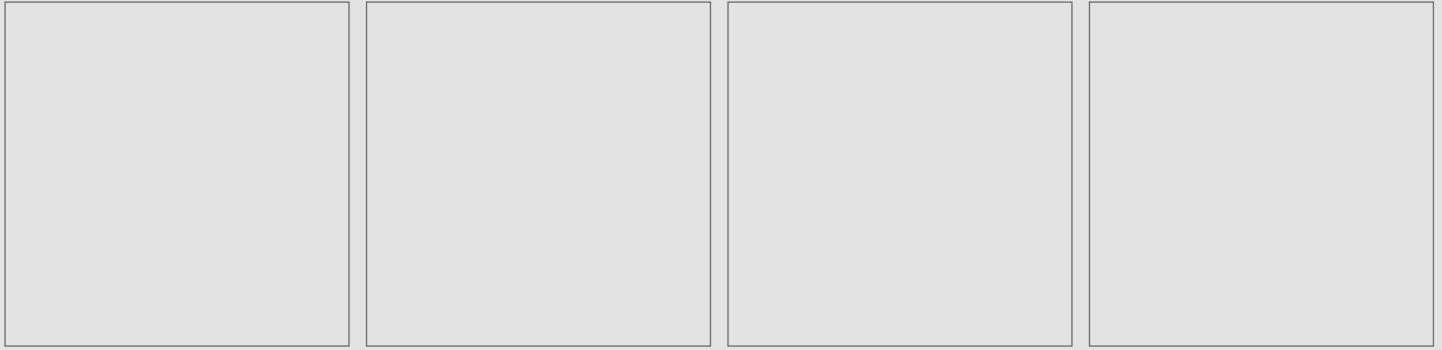
WMT9010

Topload washer 9kg

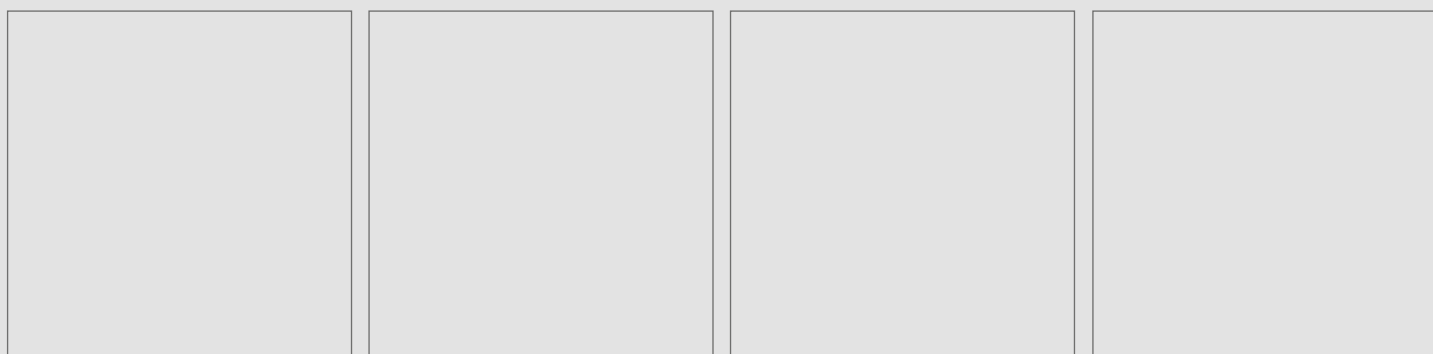
Coming Soon

Washing Machine

Front Loader



Features



WMF8010

Frontload Washer 8kg



Coming Soon

WD8011**Frontload Washer/Dryer 8kg/5kg**

Coming Soon

Dryer

Condenser

Features



DC8010**Condenser Dryer 8kg**

Coming Soon

Dryer

Heat Pump

Features



DH8011

- Heat Pump Dryer 8kg

Coming Soon

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NSW 2153, Australia

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