



# FULGOR

MILANO

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dal 1949



**SPS BUILDING**  
ROOFING & BUILDING PRODUCTS

# From the roots to a mindful technology

“Doing things well” is a cliché that embodies common sense and old-fashioned values like determination, consistency and continuity.

To be able to pursue the path of manufacturing excellence, the common sense, determination, perseverance and commitment of all employees are essential ingredients that, when blended together, allow us to successfully achieve our goals objectives.

A few, well applied, rules and continuous training at all levels are the nourishment for growth and improvement; development towards applied and consciously modulated technology, taking into account social and cultural changes in continuous evolution facilitated by the interaction between people and tools that make life better.

The traces left by the culture of the past, in its ineluctable process of estrangement from the present, no longer seem sufficient to identify a path to rediscover the value and sense of the spaces in which people live their everyday lives.

Culture, by digesting advanced technology, linked with its social fabric, must express the needs of people, representing a society that is revisiting its models of reference.

The excessive importance given to the ephemeral, to the visual and symbolic aspects of objects, is driving the recovery of the human dimension of life.

Supporting development, through environmental and energy-efficient policies that center around man and his needs through the sharing of social responsibility.

Today, society benefits from these elements of prosperity, health, equality and intelligence, without equal; a consequence of widespread prosperity and the increase in the average lifespan, but also the reduction of time for satisfying needs.

For us, it is this latter aspect that introduces an interesting element, to be part of that engine that reduces the time between the expression of a need and its satisfaction, creating a synthesis between the evolution of ideas and innovation.

If technology had the mission of responding to people's needs in an ever more efficient, fast and easy way, today the relationship between needs and technology is reversed, making man aware of the limits of his environment and thus laying the foundation for a world with less waste, learning to recognize the real demand to be satisfied.

This awareness is expressed through a plural dimension, conceived as a place of growth and training for a role of industry that goes beyond that of a mere manufacturer of products to become an active element in the mindful development of society.

# Index



Cooking **OVENS**



Cooking **Compact**



Special **COMPACT**



Cooking **SURFACES**





Cooking **HOODS**



**WASHING**



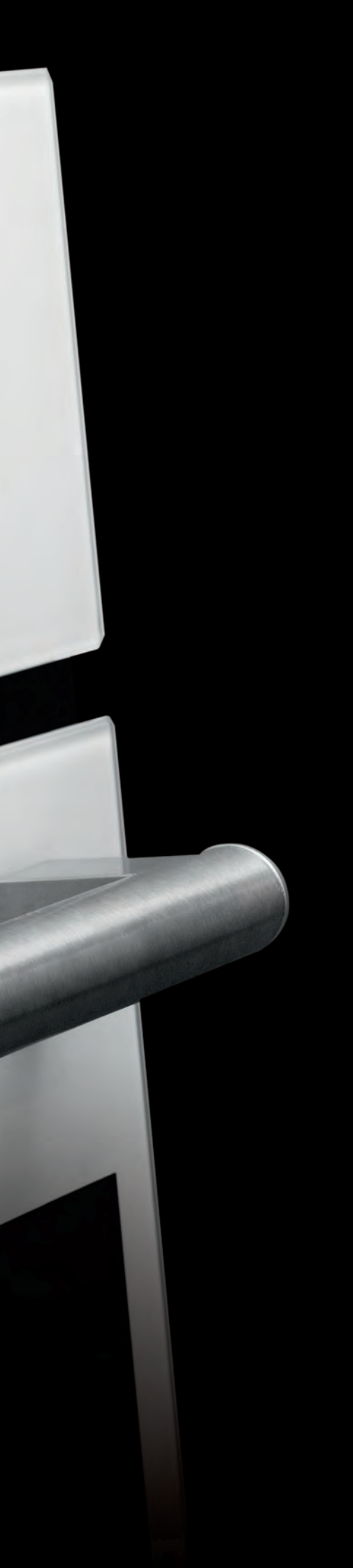
# Cooking Ovens

SUPREME

CREATIVE

QUAD

PRACTICE



# Supreme

ovens

# Supreme

oven 30" self-cleaning



INSTRUMENT PANEL CONTROLS



SELF-CLEANING



DOUBLE FAN AND LARGE GRILL



PYRO-GREY

## INSTRUMENT PANEL CONTROLS

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

## SELF-CLEANING

The Self-cleaning function with pyrolytic cycle can be set at the end of cooking; The Self-cleaning (or pyrolysis) function can be set when needed after cooking; the internal temperature of the cooking chamber rises to 460 °C to incinerate food residue on the walls, without releasing unpleasant odors thanks to the fume catalyzer inside the ovens. 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 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

## DOUBLE FAN AND LARGE GRILL

The presence of the double fan with heating element promotes better heat distribution in the XXL cooking chamber and allows multi-level cooking, while the full-width electric grill allows cooking large portions of meat or fish

## FUME CATALYZER

Eliminates fumes that form during the self-cleaning cycle, preventing their dispersion in the kitchen

## 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

## TRAY WITH ANTI SPLASH

The standard equipment of Supreme 30" ovens includes a large baking pan with anti-splash cover that collects the grease produced during grilling and prevents it from bounding off the bottom of the tray and being deposited on the walls of the oven, thus facilitating subsequent cleaning

## 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)

## 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

# Features



TRAY WITH ANTI SPLASH



SAFE DOOR

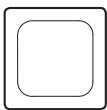


TELESCOPIC GRILLS



3-POSITION LIGHTING

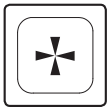
## SUPREME XXL™ OVEN FUNCTION LEGEND™



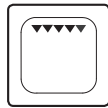
Light



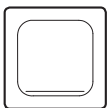
Convection grill



Defrosting



Grill



Food warmer



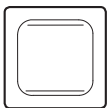
True convection cooking



Eco cooking



Special



Cooking



Eco-pyrolysis



Convection cooking



Pyrolysis



Ventilated cooking



Minimum convection:

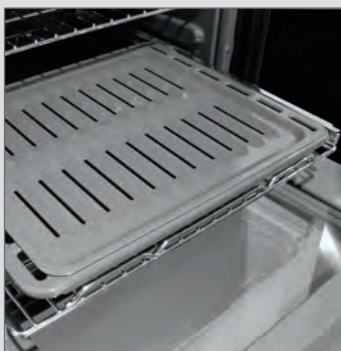
# Features



SELF-CLEANING



TELESCOPIC GUIDES

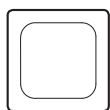


TRAY WITH ANTI SPLASH



LIGHTING

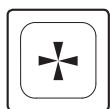
## FUNCTION LEGEND "SUPREME 60cm" OVENS"



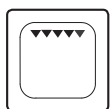
Light



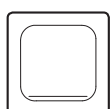
Convection grill



Defrosting



Grill



Food warmer



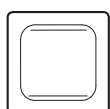
True convection cooking



Eco cooking



Special



Cooking



Eco-pyrolysis



Convection cooking



Pyrolysis



Ventilated cooking



Minimum convection:

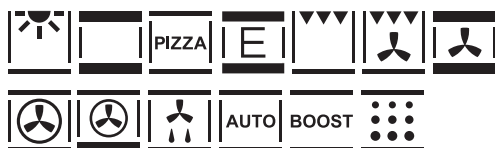




Supreme  
ovens 60



SPO 6213 PTC X



SPO 6213 PTC



- **PIZZA oven - Multifunction electronic**
- Cooking chamber with XL capacity 67 l
- Energy-efficiency class A
- Halogen lighting

#### Features

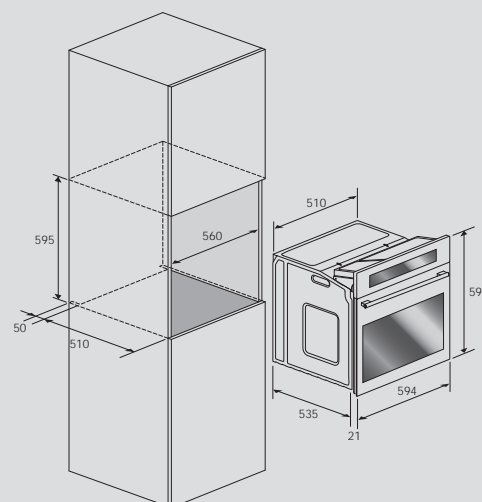
- Self-cleaning by pyrolysis
- Instrument panel with sensor controls
- **Function pizza at 350 °C**
- 12 functions
- Pre-selected, changeable recipe book
- Electronic timer and clock
- BOOST for quickly reaching the selected temperature
- Automatic cooking (cooking temperature and time)
- Fume catalyzer
- Cooking chamber with: Pyro-grey (nickel free) enamel
- Halogen lighting with 2 light sources

#### Safety

- Safe door (<50 °C) with 4 sheets of glass
- Oven door with automatic safety lock during the self-cleaning cycle
- Instrument panel controls with safety lock
- Tangential 2-speed cooling ventilation

#### Standard accessories

- 1 tray
- 1 round steel grill
- 1 soapstone for pizza
- 1 refractory accessory
- 2 flat metal grills
- Connection cable



SPO 6213 PTC X

stainless steel anti-fingerprint

EAN CODE

8019801014095

Availability

End of June 2014



# Creative

ovens

# Creative

## ovens



SOFT-CLOSING DOOR



INSTRUMENT PANEL

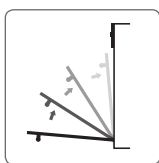


SAFE DOOR



THERMAL PROBE

### DOOR WITH ASSISTED CLOSING (48 and 60-cm models)



The soft-closing door allows you to gently close the oven door with a simple push, braking the impact; even without using your hands, which are free to perform other tasks;

### INSTRUMENT PANEL WITH SENSOR CONTROLS

Ensures easy use of the oven with simplified management

### SAFE DOOR

The 3 sheets of glass ensure an external temperature of just 40 °C above the **ambient temperature of the kitchen**

### AUTOMATIC COOKING



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

### THERMAL PROBE

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

### 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

### 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

### OUTER DOOR IN GLASS

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

### GLASS TRAY

With a special composition to resist the high temperatures of the and easily washable

### STEEL PANEL

The compact, multifunction CO 4814/2 TC oven includes a steel panel for covering the rear wall of the cooking chamber

### 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

# Features



PYRO-GREY



TELESCOPIC GUIDES



OUTER DOOR IN GLASS



STEEL PANEL (Model 4814)

## CREATIVE" OVEN FUNCTION LEGEND"



Lighting

Cooking on several levels:  
ventilated circular heating elementTraditional cooking:  
upper and lower heating elementPizza and bread:  
lower heating element  
+ circular ventilatedBrowning:  
upper heating element

Thawing: fan

Pastry:  
lower heating-elementCrispy roasts:  
grill + lower heating-elementBrowning and small  
grilled meats: simple  
grillFast 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

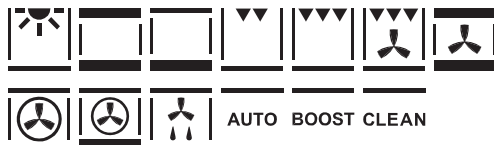
Intensive cooking:  
upper + lower heating  
elements + fan



Creative+  
ovens



CO 6213 TC X



CO 6213 TC



### Multifunction electronic oven

- Cooking chamber with XL capacity 67 l
- Energy-efficiency class A-20%
- **Soft-closing door**

### Features

- Instrument panel with sensor controls
- 13 functions including "PIZZA" and "BREAD"
- Pre-selected, changeable recipe book
- Electronic timer and clock
- BOOST for quickly reaching the selected temperature
- Automatic cooking (cooking temperature and time)
- Thermal probe for measuring the temperature of meat
- Cooking chamber with:
  - Pyro-grey (nickel free) enamel
  - Walls with self-cleaning panels
  - Halogen lighting with 2 light sources
- CLEAN, assisted cleaning cycle

### Safety

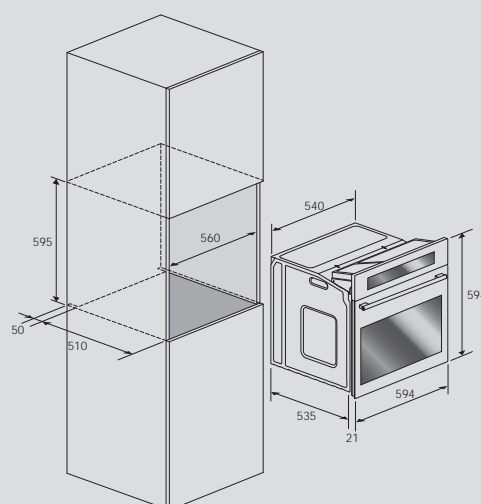
- Safe door (3 sheets of hypothermic glass)
- Tangential cooling ventilation

### Standard accessories

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

### Versions available

- CO 6213 TC X with soft-closing door
- COS 6113 TC X with side-opening, reversible door



CO 6213 TC X

stainless steel anti-fingerprint

EAN CODE

8019801014118



BOOST

CLEAN

STOP

START





# Quad

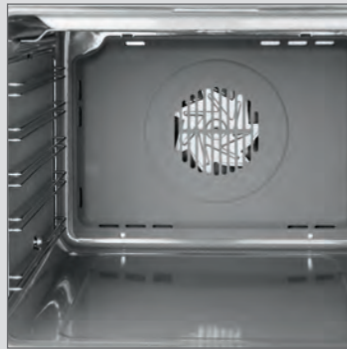
ovens

# Quad

## ovens



DIGITAL TIMER



PYRO-GREY



PUSH-PULL KNOBS



TELESCOPIC GUIDES

### DIGITAL TIMER

Flexible and precise, it provides great support 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 aesthetic alignment of the instrument panel in the push/pull version, the Quad 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 facilitate the use of trays activities 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 40 °C above the ambient temperature of the kitchen

### HALOGEN LIGHTING

For better a better view of the cooking chamber, oven model QO 9009 PT X, has two halogen light sources

# Features



OUTER DOOR IN GLASS



SAFE DOOR



HALOGEN LIGHTING

## QUAD™ FUNCTION LEGEND™



Lighting



Gratin:  
ventilated grill



Traditional cooking:  
upper and lower  
heating element



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

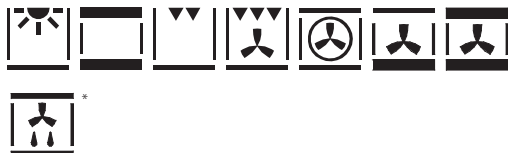


Thawing: fan

Quad  
ovens



QO 6007 MT X



\* 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

QO 6007 M



### Multifunction electronic oven 60 cm

- Energy-efficiency class A-20%
- New cooking chamber with XL capacity 67 l
- Halogen lighting

### Features

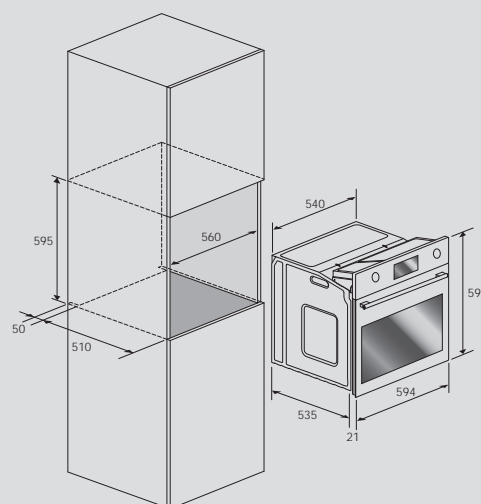
- Timer touch + metal knobs
- 7 cooking functions
- The cooking chamber and accessories are enameled with Pyro-grey (nickel free) enamel

### 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
- Connection cable with plug







# Practice

oven

# Practice

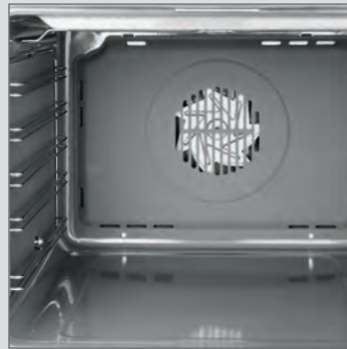
oven



**XL COOKING CHAMBER**



**TIMER**



**PYRO-GREY**



**STEEL HANDLE**

## **XL 58-liter cooking chamber)**

The ample 67-liter XL cooking chamber allows full use with standard-size accessories

## **END-OF-COOKING TIMER**

For the easy, assisted programming of cooking times

## **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

## **STEEL HANDLE**

The strong grip of the oven door handle communicates a sense of solidity and durability during use of the appliance

## **OUTER DOOR IN GLASS**

The inside of the oven door is made with a uniform sheet of glass to facilitate cleaning

## **ROASTING JACK**

The roasting jack and spit are standard in gas ovens

# Features



OUTER DOOR IN GLASS



ROASTING JACK (gas oven)

## PRACTICE" FUNCTION LEGEND"



Lighting



Cooking on several levels:  
ventilated circular heating element



Traditional cooking:  
upper and lower heating element



Leavening:  
lower heating-element  
+ fan



Browning and small  
grilled meats: simple  
grill



Intensive cooking:  
upper + lower heating  
elements + fan



Gratin:  
ventilated grill



Thawing: fan



Roasting jack



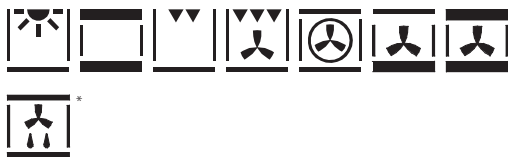
FULGOR  
MILANO

# Practice

ovens



PO 6007 ST X



\* 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

PO 6007 ST



SAFE  
DOOR



PYRO-GREY



CLASS A-20%

## MULTIFUNCTION OVEN

- Energy-efficiency class A-20%
- Cooking chamber with XL capacity 67 l

## Features

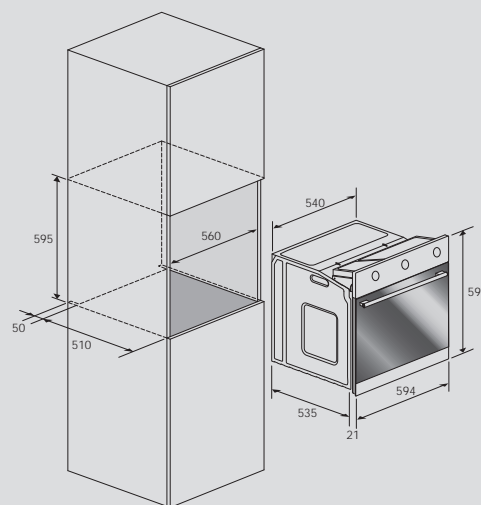
- End-of-cooking timer
- 7 cooking functions
- Minute-counter
- Cooking chamber:
- Pyro-grey (nickel free) enamel
- Walls with self-cleaning panels
- Halogen lighting

## Safety

- Tangential cooling ventilation

## Standard accessories

- 1 Pyro-grey enameled (nickel free) tray
- 1 metal grill
- Connection cable with plug



PO 6007 ST X

door in black glass

EAN CODE

8019801010950



MODEL	SPO 6213 P TC X
Type	multifunction 60 self-cleaning
Style	stainless steel anti-fingerprint
Internal: enamel/other	Pyro-grey/-
<b>Principal features</b>	
Energy-efficiency class	A
Oven type:	MEDIUM
Small < 35 l, Medium < 65 l, Large > 65 l	
Useful volume	58 l
Tangential ventilation	X
Total functions (no.)	13
<b>Features</b>	
Maximum cooking temperature	350 °C
Maximum temperature (pyrolysis)	460 °C
Double fan	
Self-cleaning pyrolysis/Eco pyrolysis	X/-
Assisted cleaning (Clean)	
<b>Control</b>	
Programming	Electronic full touch
Stove/automatic cooking	X
Self-power-off	X
Fast temperature (Boost)	X
Thermal probe	
<b>Safety</b>	
Door with safety lock	X
Safe door/no. sheets of glass	X/4
Door with assisted closing	
Control lock	X
<b>Accessories</b>	
Lighting (Halogen 20W) no.	4
Telescopic grills no.	
Telescopic guide sets no.	
Trays no./type	3/enamel/round/refractory
Flat metal grills no.	
<b>Electrical characteristics</b>	
Max absorbed power (W)	2600 W
Power supply (V/Hz)	230/50
Power supply cord	X
Plug	
<b>Dimensions</b>	
Width (mm)	595
Height (mm)	589
Depth (mm)	540
Space for built-ins (LxHxD)	560x595x550



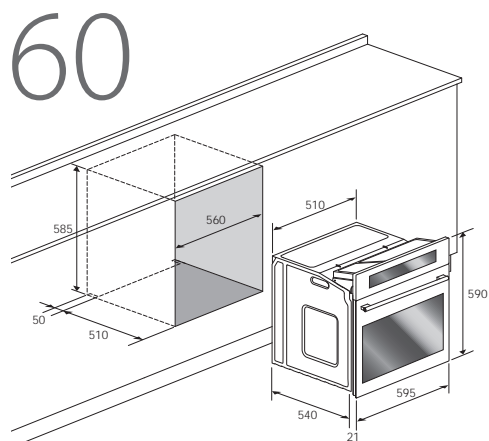
MODEL	PO 6007 ST X
Type	multifunction 60
Style	stainless steel anti-fingerprint
Internal: enamel/other	Pyro-grey/-
<b>Principal features</b>	
Energy-efficiency class	A-20%
Oven type:	LARGE
Small < 35 l, Medium < 65 l, Large > 65 l	
Useful volume	67 l
Tangential ventilation	X
Total functions (no.)	7
<b>Features</b>	
Maximum cooking temperature	250 °C
Assisted cleaning (Clean)	
<b>Control</b>	
Programming	Mechanical end-of-cooking
Self-power-off	X
Fast temperature (Boost)	
Thermal probe	
<b>Safety</b>	
Safe door/no. sheets of glass	X/2
Control lock	
<b>Accessories</b>	
Lighting (Halogen 20W) no.	1 incandescent 25W
Telescopic guide sets no.	
Trays no./type	1/enamel
Flat metal grills no.	1
Roasting jack with spit	
<b>Electrical characteristics</b>	
Max absorbed power (W)	2900 W
Power supply (V/Hz)	230/50
Power supply cord	X
Plug	X
<b>Dimensions</b>	
Width (mm)	594
Height (mm)	594
Depth (mm)	535
Space for built-ins (LxHxD)	560x595x560



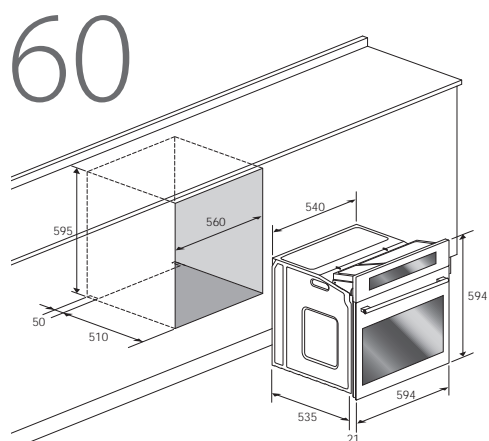
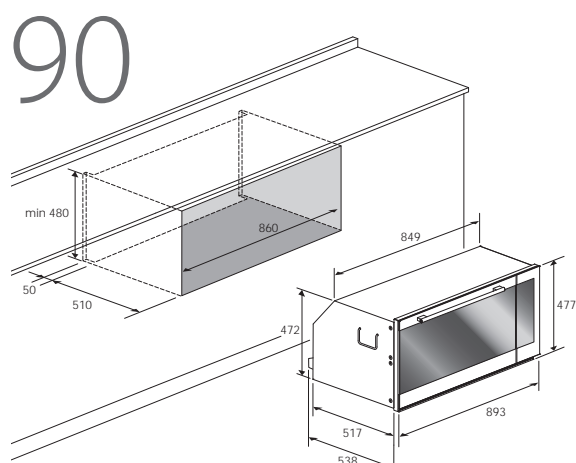
MODEL	CO 6213 TC X	QO 6007 MT X
Type	multifunction 60	multifunction 60
Style	stainless steel anti-fingerprint	stainless steel anti-fingerprint
Internal: enamel/other	Pyro-grey/-	Pyro-grey/-
<b>Principal features</b>		
Energy-efficiency class	A-20%	A-20%
Oven type: Small < 35 l, Medium < 65 l, Large > 65 l	LARGE	LARGE
Useful volume	67 l	67 l
Tangential ventilation	X	X
Total functions (no.)	13	7
<b>Features</b>		
Maximum cooking temperature	250 °C	250 °C
Assisted cleaning (Clean)	X	
<b>Control</b>		
Programming	Electronic full touch	timer touch + knobs
Stove/automatic cooking	X	
Self-power-off	X	X
Fast temperature (Boost)	X	
Thermal probe	X	
<b>Safety</b>		
Safe door/no. sheets of glass	X/3	X/3
Door with assisted closing	X	
Control lock	X	
<b>Accessories</b>		
Lighting (Halogen 20W) no.	4	1 incandescent 25W
Telescopic guide sets no.	3	1
Trays no./type	1 glass/2 enamel	2/enamel
Flat metal grills no.	1	1
<b>Electrical characteristics</b>		
Max absorbed power (W)	3400 W	2900 W
Power supply (V/Hz)	230/50	230/50
Power supply cord	X	X
Plug	X	X
<b>Dimensions</b>		
Width (mm)	594	594
Height (mm)	594	594
Depth (mm)	535	535
Space for built-ins (LxHxD)	560x595x560	560x595x560



## BUILT-IN UNDER BASE MEASUREMENTS SUPREME SERIES



## BUILT-IN UNDER BASE MEASUREMENTS CREATIVE+, LIFELINE+, QUAD AND PRACTICE SERIES





# Cooking Surfaces

SUPREME GAS SURFACES

CREATIVE INDUCTION

CREATIVE PLANO SOLO

CREATIVE PLANO COMBI

QUAD

PRACTICE

# Creative

induction

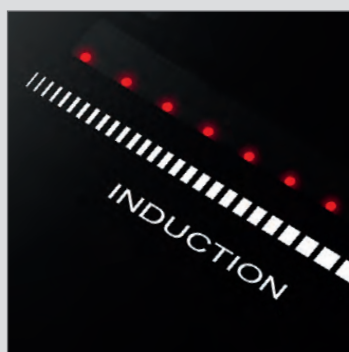


# Creative

induction



LPC



SLIDER



TIMER



COOKWARE RECOGNITION

## CONSUMPTION CONTROL (LPC)

The absorption of electricity can be kept under control in Creative induction surfaces using the power limiter (LPC) which allows using the surface up to a maximum of 3kW. The distribution of the maximum power between different areas is the responsibility of the user based on the cooking need, even concentrating it in one area for reduced cooking times or large portions. For the best use of surfaces with LPC, we recommend that you read the specific paragraph in the instruction booklet

## FULL POWER

All Creative Induction models with LPC consumption control can be reprogrammed for use at full power in the case of the availability of sufficient electricity in the home. The operating instructions are provided in the booklet accompanying the surfaces

## SLIDER

Sensor controls with slider **show the power set for the individual cooking zone**

## TIMER

This function with digital display allows you to set the cooking time with the maximum precision

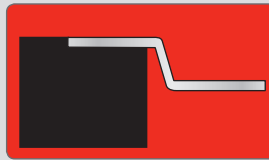
# Features



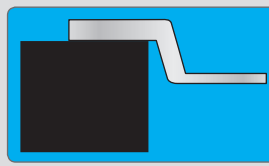
RESIDUAL HEAT INDICATOR



SAFETY



FLUSH TOP



ABOVE TOP

## POT-RECOGNITION SENSOR

Automatically detects the presence of pans on the individual cooking zones through electronic sensors, avoiding activating zones in their absence, after a few seconds

## RESIDUAL HEAT INDICATOR

The residual heat indicator (H) warns you not to touch a cooking zone that is still hot

## AUTOMATIC POWER-OFF

When a cooking zone is on for too long and the surface is overheated, it turns off automatically

## SAFETY LOCK

Allows locking the accidental use of the cooking surface, preventing occasional damage and injuries

## BUILT-IN FLUSH

Models without perimeter frame can be integrated flush with the work surface or mounted over it

## ECO-VITROCERAMIC

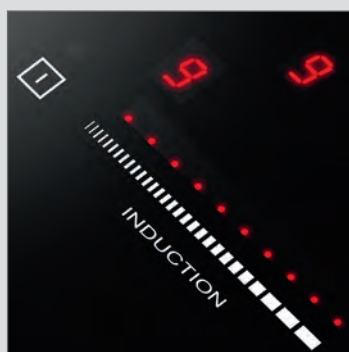
Vitroc ceramic surfaces are made of natural, ecological raw materials

# Creative

induction/gas



INDUCTION AREA



PROGRAMMING



HYBRID AND DUAL



INDUKIT 4

## INDUCTION AREA

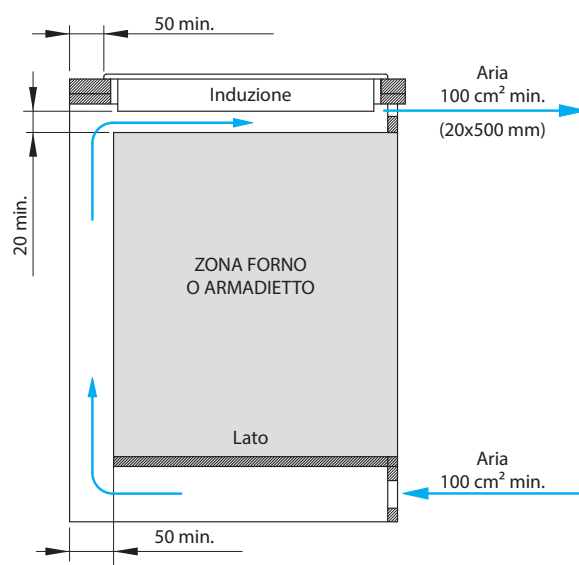
In the hybrid induction/gas CH model, the precision of induction cooking provides fast cooking and reduced energy consumption thanks to the LPC system

## HYBRID AND DUAL

The combination of induction cooking zones with a high power (4kW) gas burner and Dual regulation allows you to combine the efficiency and speed of induction cooking with the finishing touch of sautéing typical of the Italian culinary tradition

## INDUKIT 4

The immediate solution for continuing to cook with your own pans (copper, aluminum, pottery, glass and steel) and cooking habits, even with induction surfaces. Fulgor-Milano offers this kit in combination with the 4-zone cooking surfaces, optimizing the investment



# Induction

## technology and efficiency

The operating principle of induction is simple: an electronic generator powers and controls a circuit (inductor) inside the unit.

This circuit creates a magnetic field that generates currents in the container by "induction".

Using the Joule effect, these currents transform the container into the real heat emitter, while the vitroceramic surface remains "cold".

The technology of Induction has two main effects:

- a) Since the heat is emitted by the container, the real heat yield is maximized and there is no heat loss during cooking.
- b) There no thermal inertia because placing the container on, or removing it from, the vitroceramic surface instantly starts or stops cooking.

### SPEED

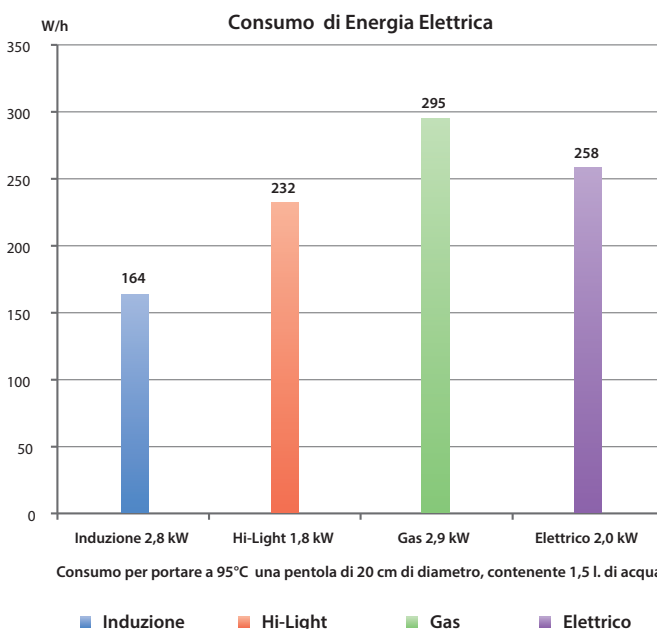
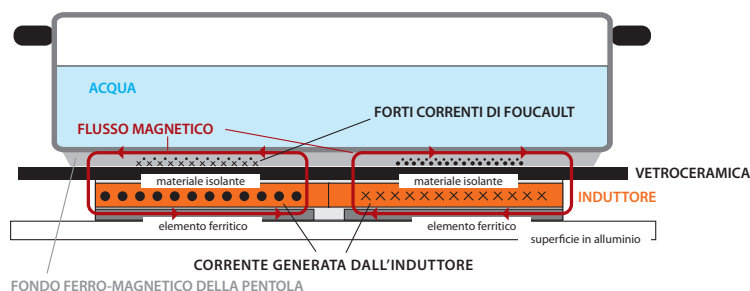
With a yield between 85 and 90%, compared to the 45-55% of a gas powered surface, the required cooking temperature is reached extremely fast.

For example, boiling a liter of water requires just 3 minutes with a 3kW induction area compared to 7 minutes in a microwave oven.

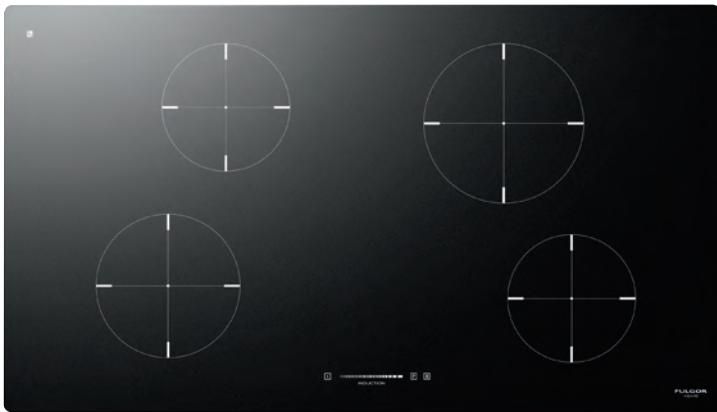
Power and efficiency combined with energy consumption, proportional to the dimensions of the container, result in clear savings in cooking energy; savings that vary from 20 to 50% compared to other types of cooking surfaces (see table below).

### PRECISION REGULATION

Induction surfaces meet all cooking needs: from boiling water to the long cooking at low temperature.



Creative  
induction



CH 904 ID TS BK

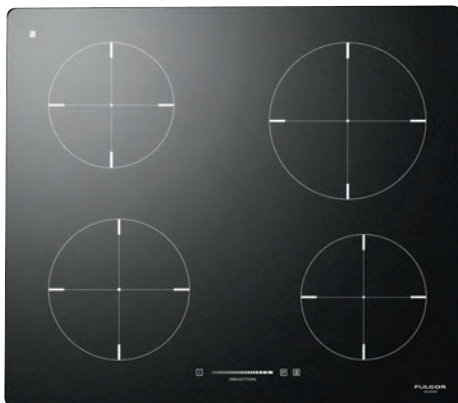


FLUSH  
TOP



ABOVETOP

Creative  
induction



CH 604 ID TS BK



FLUSH  
TOP



ABOVETOP

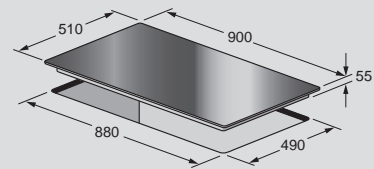
## CH 904 ID TS

### Vitroc ceramic induction cooking surface

- LPC energy consumption limiter (3kW) with the possibility of release
- Flush installation
- 4 induction zones
- Sensor controls
- Power Booster function to reduce heating times
- New control system with central slider
- Digital power-level indicator
- Pot detection sensor
- End-of-cooking timer for each zone with automatic power-off
- Residual heat indicator
- Automatic power-off with sensor to detect temperatures that are too high
- Locking of functions and ignition

### Combinable with:

- INDUKIT 4: kit of 4 inductor disks for cooking with skillets made of multiple materials



## CH 604 ID TS

### Vitroc ceramic induction cooking surface

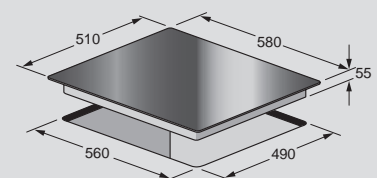
- LPC energy consumption limiter (3kW) with the possibility of release
- Flush installation
- 4 induction zones
- Sensor controls
- Power Booster function to reduce heating times
- New control system with central slider
- Digital power-level indicator
- Pot detection sensor
- End-of-cooking timer for each zone with automatic power-off
- Residual heat indicator
- Automatic power-off with sensor to detect temperatures that are too high
- Locking of functions and ignition

CH 904 ID TS BK

in black vitroc ceramic

EAN CODE

8019801014378







# Creative

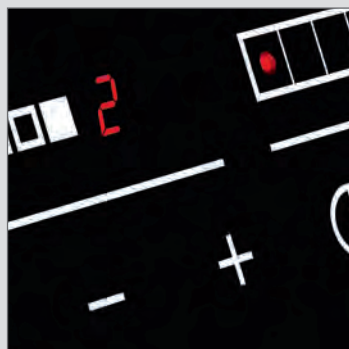
plano only

# Creative

plano only



SENSOR CONTROLS



BURNER IGNITION



COOKING PROGRAMMING



LONG COOKING AT LOW TEMPERATURE

## SENSOR CONTROLS

An electronic board that is sophisticated but, at the same time, easy to use manages all the functions of Creative Plano cooking surfaces

## TURNING ON THE COOKING SURFACE

To turn on the appliance, 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) instrument 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; each burner whose timer has not been programmed will automatically turn off after 4 hours of continuous operation

## PROGRAMMING COOKING TIMES

The technology of Creative Plano surfaces allows setting the time for each of the burners independently, after which it automatically turns off

## LONG COOKING AT LOW TEMPERATURE

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

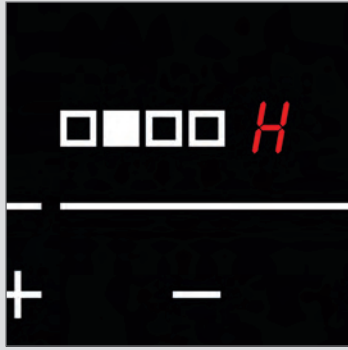
## + PROTECTION AGAINST GAS LEAKS

To increase the user's peace of mind, Creative Plano surfaces have another safety valve, in addition to the ones for each 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 tepid level and allowing the burner to be cleaned

## **FLUSH OR SEMI-FLUSH TOP INSTALLATION**

The special construction of Creative Plano tops allows them to be installed either flush or semi-flush with the work surface of the stove

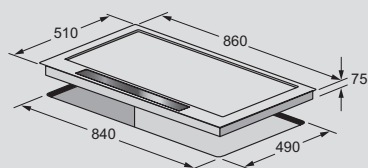
## **FLUSH CAST-IRON GRILLS**

The cast-iron grills offered with the Creative Plano series 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 solid work surfaces, the thickness of the grills was increased at their external perimeter

## CPH 905 GWK TC

### 90-cm gas surface

- Plano style (built-in flush or semi-flush top)
- 5 gas burners
- with 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 woks
- Connection cable with plug



CPH 905 GWK TC X	stainless black	steel/touch
EAN CODE	8019801008773	

Creative  
plano only



CPH 905 GWK TC X

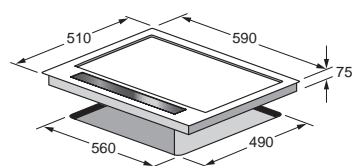
Creative  
plano only



## CPH 604 G TC

### 60-cm gas surface

- 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
- Connection cable with plug



CPH 604 G TC X



GAS  
PROTEKT



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

CPH 604 G TC X
EAN CODE

stainless steel
8019801008803





# Creative

plano combi

# Creative

plano combi



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 Creative Plano cooking surfaces

## 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 skillet 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 adjustment and sensor controls. Black tempered glass cover standard

# Features



**FRYER**



**LARGE PAN BURNERS**



**MANUAL COMMANDS**



**MANUAL COMMANDS**

## **FRYER**

To ensure professional quality frying, its adjustments allow reaching the optimum oil temperature in a short time with electronic regulation and sensor controls, and basket and steel tub with removable handles. Black tempered glass cover standard

## **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. Equipped with a special cast-iron grill to hold the wok skillets

## **MANUAL COMMANDS**

For the continuous and simplified use of Domino induction and gas surfaces, there are also versions with manual controls using ergonomic steel knobs

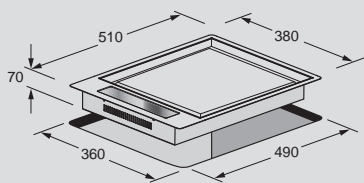




## CPH 402 ID TY TC

### Induction domino series 40

- 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 level indicator
- End-of-cooking timer and scheduler
- Acoustic end-of-cooking signal
- Residual heat indicator
- Sensor for locking functions and ignition
- Connection cable with plug



Creative  
plano combi



CPH 402 ID TY TC X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

Creative  
plano combi



CPH 401 ID WK TC X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

Creative  
plano combi



CPH 402 ID TC X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

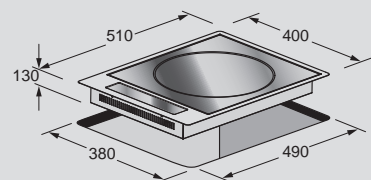
## CPH 401 ID WK TC

### Series 40 induction surface

- 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 and ignition
- Integrated fans for cooling single areas
- Connection cable with plug

### Accessories

- Spatula for cleaning the vitroceramic surface



CPH 401 ID WK TC X

black vitroceramic

EAN CODE

8019801008841

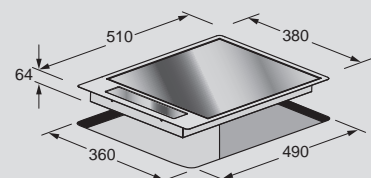
## CPH 402 ID TC

### Series 40 induction surface

- 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 and ignition
- Integrated fans for cooling single areas
- Connection cable with plug

### Accessories

- Spatula for cleaning the vitroceramic surface



CPH 402 ID TC X

black vitroceramic

EAN CODE

8019801008858

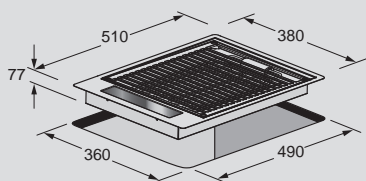
## CPH 401 BQ TC

### Barbecue electric grill, series 40

- 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



CPH 401 BQ TC X	stainless steel
EAN CODE	8019801008810

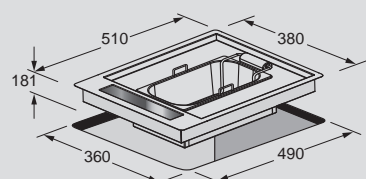
## CPH 401 FR TC

### Electric fryer, series 40

- Plano style (built-in flush or semi-flush top)
- Removable stainless steel tub
- Steel basket for frying, with tippable handle
- Vitroceramic control insert
- Front sensor controls
- Continuous temperature regulation from 40 °C to 200 °C
- Probe for maintaining the oil temperature constant
- Tub capacity 2.7 l
- Protection against overheating of the oil
- Sensor for locking functions and ignition
- Connection cable with plug

### Accessories

- Black tempered glass cover black with grip

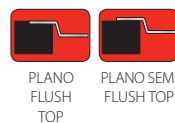


CPH 401 FR TC X	stainless steel
EAN CODE	8019801008872

Creative ← 40 →  
plano combi



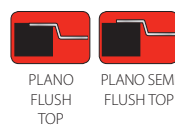
CPH 401 BQ TC X



Creative ← 40 →  
plano combi



CPH 401 FR TC X



# Creative

plano combi



CPH 401 GDWK TC X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

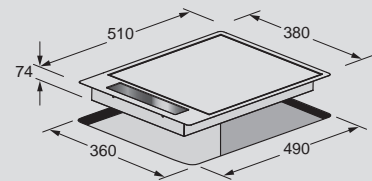


GAS  
PROTEKT

## CPH 401 GDWK TC

### Gas surface, series 40

- 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 and ignition
- Grill made of special cast-iron
- Cast-iron adapter for large pans
- Connection cable with plug



CPH 401 GDWK TC X	stainless steel
EAN CODE	8019801008865

# Creative

plano combi



CPH 402 G TC X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

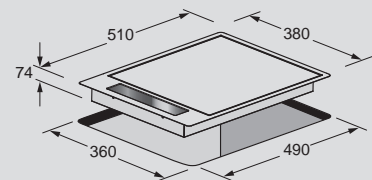


GAS  
PROTEKT

## CPH 402 G TC

### Gas surface, series 40

- 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 and ignition
- Grill made of special cast-iron
- Connection cable with plug



CPH 402 G TC X	stainless steel
EAN CODE	8019801008872





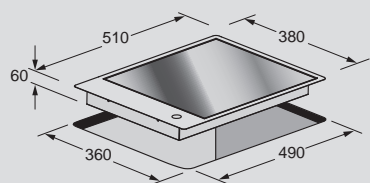
## CPH 401 ID X

### Series 40 induction surface

- Plano style (built-in flush or semi-flush top)
- Vitroceramic surface
- 1 large-diameter cooking area
- Electronic Programming with 9 levels
- Digital display of the power setting
- Manual controls with beep
- Electronic start cooking device
- Residual heat indicator
- Protection against overheating
- Integrated fans for cooling the cooking area

### Accessories

- Spatula for cleaning the vitroceramic surface



CPH 401 ID X

black vitroceramic  
with Plano frame

EAN CODE

8019801014453

Availability

End of June 2014

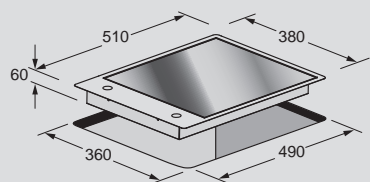
## CPH 402 ID X

### Series 40 induction surface

- 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
- Manual controls with beep
- Electronic start cooking device
- Residual heat indicator
- Protection against overheating
- Integrated fans for cooling single areas

### Accessories

- Spatula for cleaning the vitroceramic surface



CPH 402 ID X

black vitroceramic  
with Plano frame

EAN CODE

8019801014460

Availability

End of June 2014

Creative   
plano combi



CPH 401 ID X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

Creative   
plano combi



CPH 402 ID X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

# Creative

plano combi



CPH 401 GDWK X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP



GAS  
PROTEKT

# Creative

plano combi



CPH 402 G X



PLANO  
FLUSH  
TOP



PLANO SEMI  
FLUSH TOP

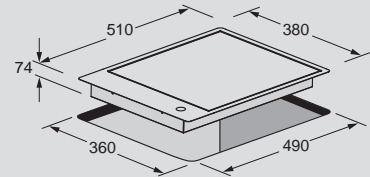


GAS  
PROTEKT

## CPH 401 GDWK

### Gas surface, series 40

- Plano style (built-in flush or semi-flush top)
- 1 gas burner for large pans (wok)
- Dual Control for center or complete ignition
- Steel knob
- GasProtekt
- Electronic ignition
- Grill made of special cast-iron
- Cast-iron adapter for large pans
- Connection cable with plug



CPH 401 GDWK X

stainless steel

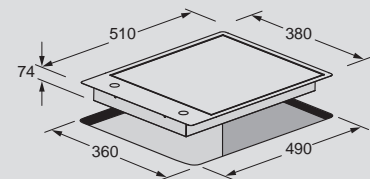
EAN CODE

8019801011070

## CPH 402 G

### Gas surface, series 40

- Plano style (built-in flush or semi-flush top)
- 2 gas burners
- Steel knobs
- GasProtekt
- Electronic ignition
- Grill made of special cast-iron
- Connection cable with plug



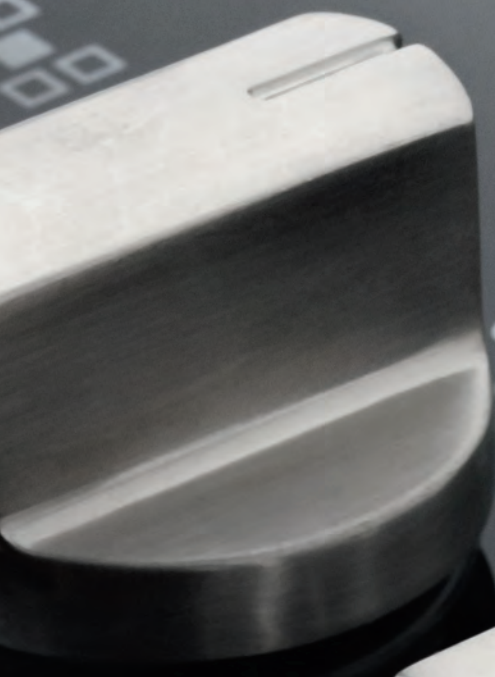
CPH 402 G X

stainless steel

EAN CODE

8019801011087

FULGOR  
MILANO





# Practice

surfaces

# Practice

surfaces



CAST-IRON GRILLS



WOK BURNER



STEEL KNOBS



CAST-IRON GRILLS

## INDIVIDUAL ELECTRONIC IGNITION

Just a simple turn of the knob in the indicated direction to light the burners without having to hold down the button

## PROTECTED CAST-IRON GRILLS

The perfect flat grills provide easy access for moving pans on the cooking areas; their finish allows you to wash them in the dishwasher (without corrosive chemicals) and protects them over time

## HIGH-POWER WOK BURNER

The Practice surfaces have a triple-crown, 4 kW burner, perfect for cooking with large pans, and even using the grill supplied standard with wok pans

## STEEL KNOBS

The elegantly-sized steel metal knobs give the user that regulates the commands a secure grip, thanks to their easily accessible location

## GASPROTEKT

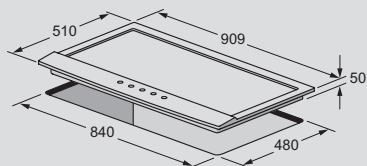
The GasProtekt system guarantees maximum safety and peace of mind because it shuts off the flow of gas if the flame is accidentally extinguished



## PH 905 G WK

### 90-cm built-in gas surface

- 5 gas burners, one on the side for large skillets (wok)
- Electronic under-knob ignition
- Front knobs
- GasProtekt
- Cast-iron grills
- Reduction grill for cooking small portions
- Connection cable



Practice  
surfaces



PH 905 G WK X



Practice  
surfaces

70



PH 705 G WK X



GAS  
PROTEKT

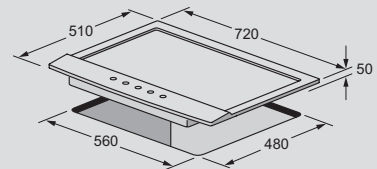


ABOVETOP

## PH 705 G WK

### 70-cm built-in gas surface

- Built-in compartment 60 cm
- 5 gas burners, one on the side for large skillets (wok)
- Electronic under-knob ignition
- Front metal knobs
- GasProtekt
- Cast-iron grills
- Reduction grill for cooking small portions
- Connection cable



PH 705 G WK X

stainless steel

EAN CODE

8019801011124

Practice  
surfaces

60



PH 604 G X



GAS  
PROTEKT

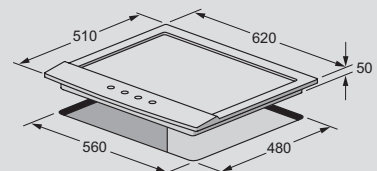


ABOVETOP

## PH 604 G

### 60-cm built-in gas surface

- 4 gas burners
- Electronic under-knob ignition
- Front knobs
- GasProtekt
- Cast-iron grills
- Reduction grill for cooking small portions
- Connection cable

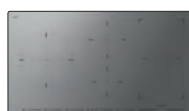
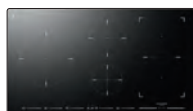


PH 604 G X

stainless steel

EAN CODE

8019801011131



MODEL	FSH 905 ID TS BK X	FSH 905 ID TS MAT
Type	Induction surface 5 cooking areas	Induction surface 5 cooking areas
Style	black vitroceraic with stainless steel frame	gray vitroceraic
<b>Induction function features: cooking areas and power (W)</b>		
ø 260	2600/3700 W	2600/3700 W
Octagonal	2100/3700 (x2) W	2100/3700 (x2) W
ø 210		
ø 180	1850/3000 W	1850/3000 W
ø 145	1400/2200 W	1400/2200 W
Max absorbed power (W)	11100 W max	11100 W max
<b>Other features:</b>		
SLIDER sensor commands, with beep	X	X
Electronic start cooking device	X	X
Timer for each area with automatic power-off	X	X
Residual heat indicator	X	X
Lock functions and ignition sensor	X	X
No. cooking levels	9 + P	9 + P
Digital display of the power setting	X	X
<b>Accessories</b>		
Spatula for cleaning the vitroceraic surface	X	X
INDUKIT 4: kit of 4 inductor disks for cooking with skillets made of multiple materials	on request	on request
Power supply cord	X	X
<b>Dimensions</b>		
Width (mm)	905	900
Height (mm)	55	55
Depth (mm)	515	510
Built-in compartment (DxW mm)	490x880	490x750



MODEL	CH 904 ID TS	MODEL	CH 604 ID TS
Type	Induction surface 4 cooking areas	Type	Induction surface 4 cooking areas
Style	black vitroceramic <b>BK</b> white vitroceramic <b>WH</b>	Style	black vitroceramic <b>BK</b> white vitroceramic <b>WH</b>
Induction function features: cooking areas and power (W)		Induction function features: cooking areas and power (W)	
LPC system = power limited to 3.0 kW	X	LPC system = power limited to 3.0 kW	X
ø 160 mm -1200/1400 W	4	ø 160 mm -1200/1400 W	4
ø 180 mm -1400/2000 W	1	ø 180 mm -1400/2000 W	1
ø 200 mm -2300/3000 W	1	ø 200 mm -2300/3000 W	1
Max absorbed power (W)	3000 max	Max absorbed power (W)	3000 max
Other features:		Other features:	
Central sensor commands, with beep	X	Central sensor commands, with beep	X
Electronic start cooking device	X	Electronic start cooking device	X
Timer for each area with automatic power-off	X	Timer for each area with automatic power-off	X
Residual heat indicator	X	Residual heat indicator	X
Lock functions and ignition sensor	X	Lock functions and ignition sensor	X
No. cooking levels	9	No. cooking levels	9
Digital display of the power setting	X	Digital display of the power setting	X
Accessories		Accessories	
Spatula for cleaning the surface vitroceramic	X	Spatula for cleaning the surface vitroceramic	X
INDUKIT 4: kit of 4 inductor disks for cooking with skillets made of multiple materials	on request	INDUKIT 4: kit of 4 inductor disks for cooking with skillets made of multiple materials	on request
Power supply cord	X	Power supply cord	X
Dimensions		Dimensions	
Width (mm)	900	Width (mm)	580
Height (mm)	55	Height (mm)	55
Depth (mm)	510	Depth (mm)	510
Built-in compartment (DxW mm)	490x880	Built-in compartment (DxW mm)	490 x 560



MODEL	CPH 402 ID TY TC X	CPH 401 ID WK TC X	CPH 402 ID TC X	CPH 401 ID X	CPH 402 ID X
Type	Induction surface 2 cooking areas	Induction surface 1 cooking area	Induction surface 2 cooking areas	Induction surface 1 cooking area	Induction surface 2 cooking areas
Style	stainless steel	black vitrocereamic + stainless steel	black vitrocereamic + stainless steel	black vitrocereamic + stainless steel	black vitrocereamic + stainless steel
<b>Induction function features: cooking areas and power (W)</b>					
ø 160 mm -1400 W	1		1		1
ø 180 mm -1400 W	1		1		
ø 180 mm -2000 W					1
ø 200 mm -2300 W		1			
ø 260 mm -2300/3000 W				1	
Max absorbed power (W)	2800 max	2800 max	2800 max	2800 max	3400 max
<b>Other features:</b>					
Central sensor commands, with beep	X	X	X		
Metal front control knobs				1	4
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	X
Lock functions and ignition sensor	X	X	X		
No. cooking levels	9	9	9	9	9
Timer cooking up to 99 min.			X		
Digital display of the power setting	X	X	X	X	X
<b>Accessories</b>					
Spatula for cleaning the vitrocereamic surface		X	X	X	X
INDUKIT 4: kit of 4 inductor disks for cooking with skillets made of multiple materials			on request		
Power supply cord	X	X	X	X	X
Schuko plug	X	X	X	X	X
<b>Dimensions</b>					
Width (mm)	380	400	380	380	380
Height (mm)	70	130	63	60	60
Depth (mm)	510	510	510	510	510
Built-in compartment (DxW mm)	490x360	490x380	490x360	490x360	490x360



MODEL	CPH 401 BQ TC X	CPH 401 FR TC X	PH 302 HL X
Type	Electric surface GRILL	Electric surface FRYER	Electric surface HIGH LITE
Style	stainless steel	stainless steel	black vitroceramic/stainless steel
<b>Performance features: cooking areas and power (W)</b>			
ø 145 mm -1200/3000 W			1
ø 160 mm -1700 W			1
Heating element	1	1	
Max absorbed power (W)	2400	2300	2900
<b>Other features:</b>			
Central sensor commands, with beep	X	X	
Metal front control knobs			X/2
Residual heat indicator	X	X	X
Lock functions and ignition sensor	X	X	
No. cooking levels	12		
Timer cooking up to 99 min.	X		
Probe for maintaining the oil temperature constant		X	
Digital display of the power setting	X		
<b>Accessories</b>			
Removable stainless steel tub	X	X	
Steel basket for frying, with tippable handle		X	
Spatula for cleaning the vitroceramic surface			X
Power supply cord	X	X	X
Schuko plug	X	X	
<b>Dimensions</b>			
Width (mm)	380	380	288
Height (mm)	77	181	45
Depth (mm)	510	510	510
Built-in compartment (DxW mm)	490x360	490x360	494x270



MODEL	CPH 905 G WK TC X
Type	Gas surface with 5 burners 1 of which with triple crown
Style	stainless steel/black glass stainless steel/white glass <b>WH</b>
Grills	in cast iron
<b>Gas function features: burners and power (W)</b>	
front right	semi-rapid/1750 W
front center right	
center	triple crown/4000 W
front center left	
front left	auxiliary/1000 W
rear right	semi-rapid/1750 W
rear left	rapid/3000 W
<b>Other features:</b>	
Controls	front, sensor
Incorporated electronic ignition	X
Safety valve (Gas Protekt)	X
Electronic re-ignition	X
Electronic end-of-cooking device	X
Timer for automatic power-off	X
Residual heat indicator	X
Lock functions and ignition sensor	X
Digital display of the power setting	X
Programming long, low heat intensity cooking	X
<b>Accessories</b>	
Cast-iron adapter for woks	X
Power supply cord	X
Plug	Schuko
<b>Dimensions</b>	
Width (mm)	860
Height (mm)	75
Depth (mm)	510
Built-in compartment (DxW mm)	490x840



MODEL	CPH 604 GTC X
Type	Gas surface with 4 burners
Style	stainless steel/ black glass
Grills	in cast iron
<b>Gas function features: burners and power (W)</b>	
front right	semi-rapid/1750 W
center	
front left	auxiliary/1000 W
rear right	semi-rapid/1750 W
rear left	rapid/3000 W
<b>Other features:</b>	
Controls	front, sensor
Incorporated electronic ignition	X
Safety valve (Gas Protekt)	X
Electronic re-ignition	X
Electronic end-of-cooking device	X
Timer for automatic power-off	X
Residual heat indicator	X
Lock functions and ignition sensor	X
Digital display of the power setting	X
Programming long, low heat intensity cooking	X
<b>Accessories</b>	
Cast-iron adapter for woks	
Power supply cord	X
Plug	Schuko
<b>Dimensions</b>	
Width (mm)	590
Height (mm)	75
Depth (mm)	510
Built-in compartment (DxW mm)	490 x 560



MODEL	CPH 401 GDWK TC X	CPH 401 GDWK X	CPH 402 G TC X	CPH 402 G X
Type	Gas surface 1 flame with dual burner	Gas surface 1 flame with dual burner	Gas surface with 2 burners	Gas surface with 2 burners
Style	stainless steel	stainless steel	stainless steel	stainless steel
Grills	in cast iron	in cast iron	in cast iron	in cast iron
<b>Gas function features: burners and power (W)</b>				
front center right			auxiliary/1000 W	auxiliary/1000 W
front center left	Dual/4000 W	Dual/4000 W		
rear center			rapid/3000 W	rapid/3000 W
<b>Other features:</b>				
Controls	front, sensor	metal front knob	front, sensor	Front metal knobs
Incorporated electronic ignition	X	X	X	X
Safety valve (Gas Protekt)	X	X	X	X
Electronic re-ignition	X		X	
Electronic end-of-cooking device	X		X	
Timer for automatic power-off	X		X	
Residual heat indicator	X		X	
Lock functions and ignition sensor	X		X	
Digital display of the power setting	X		X	
<b>Accessories</b>				
Cast-iron adapter for woks	X	X		
Power supply cord	X	X	X	X
Plug	Schuko	Schuko	Schuko	Schuko
<b>Dimensions</b>				
Width (mm)	380	380	380	380
Height (mm)	73	73	73	73
Depth (mm)	510	510	510	510
Built-in compartment (DxW mm)	490x360	490x360	490x360	490x360



FULGOR  
MILANO

# Cooking Hoods

# Hoods

decorator hoods



**LIFT SYSTEM**



**PERIMETER EXTRACTION**



**LED LIGHTING**



**SENSOR CONTROLS**

## **LIFT SYSTEM**

The ideal solution for integrating the hood in the kitchen furniture, placing it behind the induction or gas cooking surface, for effective and silent extraction, with the perfect combination of materials and the overall flatness of the frame with the work surface

## **MULTI-ZONE PERIMETER EXTRACTION**

Perfect extraction of cooking fumes and odors is ensured through the use of individual panels that convey the air peripherally and centrally

## **LED LIGHTING**

Ensures perfect illumination of the work area on the cooking surface uniformly and with warm light

## **SENSOR CONTROLS**

With the touch of a finger you can adjust the various functions of the various models of FULGOR-MILANO decorator hoods

# Features



REMOTE CONTROL



OPTICAL FILTER SATURATION INDICATOR LIGHTS



DELAYED POWER-OFF

## REMOTE CONTROL

Optional or standard allows you to adjust all functions of the hood at a distance, while preparing dishes or sitting at the table

## OPTICAL FILTER SATURATION INDICATOR LIGHTS

Located in an easily visible position, the indicator lights tell you when the grease and active carbon filters (if any) are saturated, facilitating their removal for cleaning or replacement

## DELAYED POWER-OFF

At the end of cooking, you can program the delayed power-off of extraction to ensure greater air exchange in the kitchen



# Hoods

decorator hoods

← 90 →



CHDD 9010 RC X



← 120 →



CHDD 12010 RC X



## CHDD 9010 RC - CHDD 12010 RC

### LIFT for raising-lowering the hood in stainless steel

- Perimeter extraction up to 800 m<sup>3</sup>/h
- 4 of power-level adjustments
- Extraction with preparation for filtration
- LED lighting
- Internal aluminum grease filters
- 150-mm ø air outlet
- Radio-remote control included

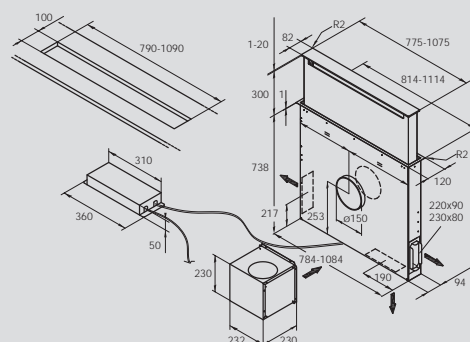
### Motors

#### DDM

- Installation on-board hood
- Performance up to 800 (m<sup>3</sup>/h

#### DDMA

- Outdoor installation
- Performance up to 960 m<sup>3</sup>/h



### Accessories upon request

- KITCF 005 carbon filters for filtering version

CHDD 9010 RC X	width 90 cm
EAN CODE	8019801013296
CHDD 12010 RC X	width 120 cm
EAN CODE	8019801013326
DDM	Under-top
EAN CODE	8019801013395
DDMA	Outdoor
EAN CODE	8019801015191



MODEL	CHDD 9010 RC X	CHDD 12010 RC X
Type	extracting/filtering	extracting/filtering
Installation	built-in in the top	built-in in the top
Width (mm)	775	1075
Style	Stainless steel	Stainless steel
<b>Principal features</b>		
Perimeter extraction	no	no
No. speeds	4	4
Timer/delayed power-off	no	no
Options delayed power-off	no	no
Grease filter indicator light/reset	no	no
Active carbon filter indicator light/reset	no	no
Lighting: no. and type	LED lighting	LED lighting
Adjustable light intensity level		
No. and type of grease filters	2 internal, aluminum (+extraction perimeter steel)	2 internal, aluminum (+extraction perimeter steel)
Washable grease filters	with lukewarm water and neutral detergent	with lukewarm water and neutral detergent
Active carbon filters	KIT CF 005	KIT CF 005
Non-return valve	X	X
<b>Controls</b>		
Digital display	no	no
Control type	remote control	remote control
<b>Features/electrical data*</b>		
Extraction flow capacity (max)	800-820 m <sup>3</sup> /hour	800-820 m <sup>3</sup> /hour
min. noise (dBA)	38-58 dB max	38-58 dB max
Max absorbed power (W)	256	260
Motor power (W)	250	250
Halogen lamp power (W)		
Power supply (V/Hz)	220/240	220/240
Power supply cord (m.)	2,5	2,5
<b>Accessories</b>		
Remote control with IR port		
Remote control	X	X
<b>Dimensions</b>		
Width (mm)	775	1075
Height (mm)	min 738/max 1038	min 738/max 1038
Depth (mm)	94	94

**\*DATA WITH INSTALLATION OF DDM MOTOR SUPPLIED SEPARATELY**

**DDM DIMENSIONS: 350x350x h 300 mm**



MODEL	CHB 6012 RC X	CHB 9012 RC X
Type	extracting/filtering	extracting/filtering
Installation	built-in in the cabinet	built-in in the cabinet
Width (mm)	534	734
Style	Stainless steel	Stainless steel
<b>Principal features</b>		
Perimeter extraction	yes/steel	yes/steel
No. speeds	4	4
Timer/delayed power-off	yes 10 min	yes 10 min
Options delayed power-off	no	no
Grease filter indicator light/reset	yes	yes
Active carbon filter indicator light/reset	no	no
Lighting: no. and type	LED (2X1,2W)	LED (2X1,2W)
Adjustable light intensity level		
No. and type of grease filters	1 internal, aluminum (+perimeter extraction, steel)	1 internal, aluminum (+perimeter extraction, steel)
Grease filters are dishwasher-safe	no, in lukewarm water and neutral detergent	no, in lukewarm water and neutral detergent
ø air output	150 mm	150 mm
Non-return valve	X	X
<b>Controls</b>		
Digital display	no	no
Control type	soft touch	soft touch
<b>Features/electrical data</b>		
Extraction flow capacity (max)	800-820 m <sup>3</sup> /hour	800-820 m <sup>3</sup> /hour
min. noise (dBA)	38-58 dB max	38-58 dB max
Max absorbed power (W)	253	253
Motor power (W)	250	250
Halogen lamp power (W)		
Power supply (V/Hz)	220/240	220/240
Power supply cord (m.)	2.2	2.2
<b>Accessories</b>		
Remote control with IR port		
Active carbon filters	KIT CF 004	KIT CF 003
<b>Dimensions</b>		
Width (mm)	534	734
Height (mm)	313	313
Depth (mm)	272	272



BULGIOR  
MILANO



PROG

Normale 60°C

3:00  
Opzione

START  
STOP

# Washing

# Washing



**18/9 STEEL**



**VARIO BASKETS**



**CENTER BASKET**



**SILVERWARE DRAWER**

## **18/9 STEEL**

All parts of the dishwashers in contact with water are made of high-quality, non-magnetic 18/9 steel that avoids the creation of rust spots over time

## **VARIO BASKETS**

Fulgor-Milano's Creative series dishwashers offer baskets adaptable to all space needs, accommodating pots and pans of various shapes and even large sizes (up to a  $\varnothing$  of 39 cm in the XXL model), ensuring the orderly arrangement of the load and excellent washing results

## **CENTER BASKET**

The exclusive center basket offers new incremental loading options for loading up to 16 (XL) or 17 (XXL) place settings

## **SILVERWARE DRAWER**

Some models have an exclusive drawer for large silverware and knives

## **DELAYED START UP TO 24 HOURS**

A program that allows scheduling the start of the cycle in intervals between ½ and 24 hours

## **AUTOMATIC WASHING PROGRAM**

An intelligent automatic program that activates the cycle by measuring the load of dishes and pots and pans, controlling the necessary washing and drying cycles using the load-sensor system

## **LOAD SENSOR**

This sensor programs iWash to adapt to the load of dishes and pots and pans by setting the temperature and quantity of water needed to wash them

## **ENHANCED WASHING SYSTEM**

With this washing system, which is designed to save the user time, energy, electricity, water and labor, it is no longer necessary to rinse dishes and pots and pans before putting them in the dishwasher. Rinses dishes, pots and pans and filter after the pre-wash and before starting the selected washing program. In this way, the wash cycle begins with the dishes and pots and pans rinsed clean, the tub and filter clean and with fresh water

## **INTENSIVE WASHING OF POTS AND PANS**

This function washes especially dirty pans in the basic basket, reserving a more delicate washing for the other 2 baskets (center and upper)

## **Aqua10**

Fulgor-Milano offers a water distribution system with up to 10 high-efficiency spray nozzles, ensuring that all the dishes and pots and pans are perfectly washed

## **SUPER DRYING**

A high-performance drying program that reduces the total normal cycle by 30 minutes but with excellent drying results even for small dishes and glasses, while also making a significant contribution to energy savings

# Features



ENHANCED WASHING



INTENSIVE WASHING



Aqua10



SUPER DRYING

## ILLUMINATED DISPLAY OF OPERATING STATUS

An LED in the base of the door of some dishwasher models displays the progress of the wash cycle by changing 3 power-on colors:

**Blue:** the cycle has started but dishes can be added if necessary.

**Red:** the washing cycle is active, avoid opening the appliance to add more dishes. If the light flashes, it means there is a loading problem or water leaks.

**Green:** the cycle is finished, the appliance can be opened to remove the washed dishes; the indicator light remains in stand-by for 2 hours

## PROTECTION AGAINST WATER LEAKS

An exclusive protection system that prevents accidental water leaks from the dishwasher through 16 different points that detect even the slightest leak

## WATER LEVEL SENSOR

It is a sensor system that detects leaks from the water fill valve. If a leak is detected, it attempts to close the valve automatically several times water and, if that is not possible, it starts the pump to drain the water from inside the dishwasher. The sensor also detects if the level of the water inside the dishwasher exceeds a safe level and, if so, it stops the filling of the water and starts draining it until the level falls below the safety threshold

## APPLIANCE LOCKING SYSTEM

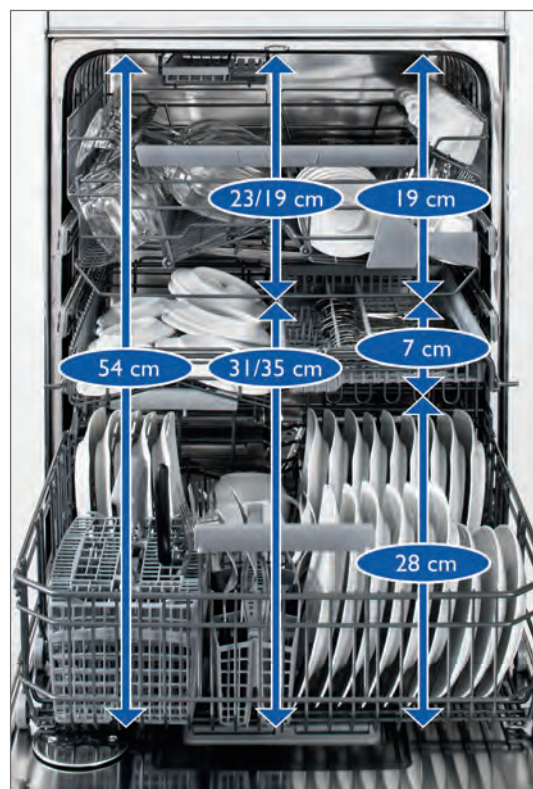
A system that blocks the functions and power-on to avoid improper use of the dishwasher

## INSIDE LIGHTING

To facilitate visibility inside the tub while inserting and removing dishes and pots and pans in the dishwasher, some models have a halogen light inside

## LARGE LOAD CAPACITY

Fulgor-Milano dishwashers have a large load capacity, up to 17 place settings (XXL model) and 16 place settings (XL models)



FDW 9017 **A+AA**

FDW 9016 **A++AA**

**Built-in dishwasher XXL (up to 90 cm high)**

- Width 60 cm
- Totally hidden, under-top installation
- 16 place settings\*
- Sensor controls with display on the top of the door

**Comfort**

- iVario basket system with handle
- Center basket
- Knife basket
- Load up to 39-cm ø pots and pans
- Inside tub light
- LED indication of operating status
- Preparation for multi-tablet detergents
- Salt and rinse aid recharge indicator
- Possibility of a hot water hook-up (max 70 °C): reduces electricity consumption by 40%
- Water softener up to 10 levels
- Front adjust of feet height

**Programs**

- 16 programs
- Delayed start ½ to 24 hours

**Special programs**

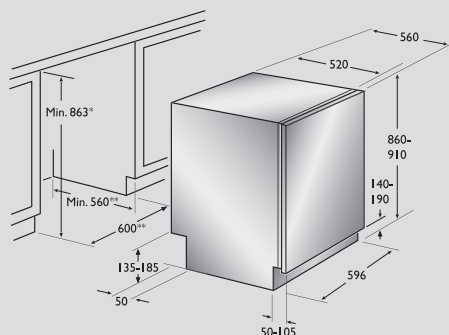
- Auto
- Load Sensor
- ENHANCED WASHING
- Intensive pot and pan washing
- Aqua10
- Super drying
- Pot and pan heating program
- Program for washing plastic dishware

**Safety**

- Protection against water leaks
- Water level sensors
- Appliance locking system

**Features**

- Energy-efficiency class: A++
- Drying class: A
- Sound emission Issue 42 dB (A) re1pW
- Annual consumption of electricity: 261 kWh
- Annual water consumption: 2860 l



\* Con dado e sistema di protezione a scorrimento montato

\*\* Dimensioni raccomandate

FDW 9017	built-in under top
EAN CODE	8019801010578
Availability	As long as they last

FDW 9016	built-in under top
EAN CODE	8019801011933

Washing



FDW 9016

# Washing



FDW 8215

**FDW 8216**

**A+AA**

**FDW 8215**

**A+++AA**

## Built-in XL dishwasher

- Width 60 cm
- Totally hidden, under-top installation
- Installation in the column with special hydraulic kit
- 15 place settings \*
- Sensor controls with display on the top of the door

## Comfort

- iVario basket system with handle
- Center basket
- Load up to 35-cm ø pots and pans
- Inside tub light
- LED indication of operating status
- Preparation for multi-tablet detergents
- Salt and rinse aid recharge indicator
- Possibility of a hot water hook-up (max 70 °C): reduces electricity consumption by 40%
- Water softener up to 10 levels
- Front adjust of feet height

## Programs

- 16 programs
- Delayed start ½ to 24 hours

## Special programs

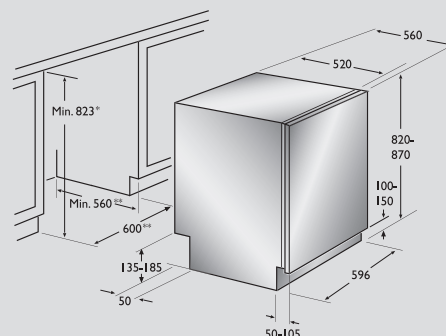
- Auto
- Load Sensor
- ENHANCED WASHING
- Intensive pot and pan washing
- Aqua10
- Super drying
- Pot and pan heating program
- Program for washing plastic dishware

## Safety

- Protection against water leaks
- Water level sensors
- Appliance locking system

## Features

- Energy-efficiency class: A++
- Drying class: A
- Sound emission Issue 42 dB (A) re1pW
- Annual consumption of electricity: 261 kWh
- Annual water consumption: 2860 l



\* Con dado e sistema di protezione a scorrimento montato  
\*\* Dimensioni raccomandate

FDW 8216	built-in under top
EAN CODE	8019801010561
Availability	As long as they last

FDW 8215	built-in under top
EAN CODE	8019801011926

# DISHWASHER TECHNICAL TABLES



MODEL	FDW 9017	FDW 9016	FDW 8216
Total integration	X	X	X
<b>Energy consumption</b>			
Energy efficiency class on a scale from A (low consumption) to G (high consumption)	A+	A++	A+
Energy consumption (kWh/cycle)*	1.09	9.8	1.09
Max power absorbed at 230 V	1700	1600	1600
Washing efficiency class on a scale from A (high) to G (low)	A	A	A
Drying efficiency class on a scale from A (high) to G (low)	A	A	A
Water consumption (Liters/cycle)	10	10	10
Estimated annual energy consumption (280 cycles) kWh	304	261	304
Estimated annual water consumption (280 cycles) Liters	2940	2860	2940
Duration IEC standard cycle. (min.)	190	190	185
Sound level dB(A) re 1pW	42	42	42
<b>Principal features</b>			
Max number of place settings/IEC	17/15	16/15	16/13
Electronic control	X	X	X
Deferred start (hours)	0-24	0-24	0-24
LCD display	X	X	X
Inside lighting tub	X	X	X
Illuminated display of operating status	X	X	X
Prepared for multiple detergent tablets	X	X	X
AQUA - Water distribution levels	10	10	9
Water supply cold/hot (max 70 °C)	X/X	X/X	X/X
<b>Functions and features</b>			
Washing temperature (°C)	30/40/45/50/55/60/65/70°C	30/40/45/50/55/60/65/70°C	30/40/50/55/60/65/70 °C
Wash programs	16	16	14
Automatic program	X	X	X
Load Sensor	X	X	X
Half load (on all programs)	X	X	X
Enhanced washing system	X	X	X
Intensive pot and pan washing	X	X	X
Rapid drying system	X	X	
Drying system			X
Dish warming	X	X	
Washing plastic dishes	X	X	
<b>Safety systems</b>			
Complete water safety	X	X	X
Water level sensor	X	X	X
- Block functions and power-on			X
No-salt indicator	X	X	X
No-rinse-aid indicator	X	X	X
Adjustable water decalcifier	10 levels	10 levels	10 levels
<b>Structural characteristics</b>			
Tub and outer door in 18/9 stainless steel	X	X	X
Hidden electric heating element	X	X	X
VARIO - Height adjustable upper basket	X	X	X
VARIO - Lower basket with reclining inserts	X	X	X
VARIO - Center basket	X	X	X
VARIO - drawer for long knives	X	X	
Maximum dish diameter upper basket (cm)	23	23	23
Maximum dish diameter lower basket (cm)	39	39	35
<b>Electrical characteristics</b>			
Max absorbed power (W)	1700	1700	1700
Power supply (V/Hz)	220-240/50	220-240/50	220-240/50
Power supply cord cm	186	186	186
Schuko plug	X	X	X
<b>Weight, dimensions, installation</b>			
Net weight kg	53	53	53
Gross weight kg	56	56	55
Height (mm)	860-910	860-910	820-870
Width (mm)	596	596	596
Depth (mm)	550	550	550
Depth with door open to 90° (mm)	1230	1230	1190
Built-in compartment (LxHxD) (mm)	600 x 863 min x 560	600 x 863 min x 560	600 x 823 min x 560
Adjustment baseboard depth/height (mm)	45-90/50	45-90/50	45-90/50
Adjustment front/rear feet	X	X	X

# SPS BUILDING

ROOFING & BUILDING PRODUCTS

## SPS Roofing and Building

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