Brand

1949  Fulgor is founded as a coal-stove factory
1955  Fulgor first produces freestanding gas kitchens
1960  Meneghetti is founded as a tool-and-metal-pressing factory
1974  Fulgor’s built-in cooktops are created
1976  Fulgor’s electric cooktops first produced
1987  First production of Meneghetti’s cooktops
1990  Creation of Fulgor’s first glass cooktop
1991  First European production of Fulgor’s pyrolytic ovens
1994  First European production of Fulgor’s pyrolytic ovens for the North American market
2000  First production of Meneghetti’s ovens
2006  Fulgor invents world’s first dual-flame burner
2007  Meneghetti becomes first European cooktop manufacturer
2009  First production of Meneghetti’s cooker hoods

Acquisition of Fulgor by Meneghetti S.p.A.

Fulgor celebrates 60 years; Fulgor-Milano is born

2010  Meneghetti and Fulgor move forward, bringing time-honored tradition together with the latest technologies
True Italian design must be as exquisite in appearance as it is in performance.
Beauty infused with intelligence; art informed by craftsmanship; form integrated with function. At Fulgor Milano, we design extraordinary appliances for everyday living – enriching how people live in the spaces where they live. Our award-winning designs are inspired by our strong passion for food, family, friends and fine living. Our innovative line of appliances and kitchen products combine the quality, reliability and affordability that families demand with a refined elegance and understated sophistication that’s unmatched at any price. Sleek surfaces, clean lines and intuitive controls transform kitchens and dining areas into open, stylish spaces that draw crowds but never feel crowded.
A modern workhorse that marries style and innovation. With many preset cooking functions, the 600 series ovens help you prepare your meals with efficiency and ease. Child safety locks and cool touch doors ensure you and your family will be protected from high temperatures while cooking and during the self clean cycle. This series offers the fastest and most versatile self clean mode available, a dual convection system for high quality performance and an oversized oven space for big results. With 5 broil levels and a selection of accessories available to you, the 600 series ovens deliver both luxury and convenience.
SAFETY FEATURE: COOL DOOR
Rest assured, your hands are safe with us. Our cool-door technology has a proven guarantee.

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

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

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

**single ovens 30”x 30”**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>28 7/16” (722 mm)</td>
<td>Depth</td>
</tr>
<tr>
<td>27 1/4” (692 mm)</td>
<td>Top depth</td>
</tr>
<tr>
<td>23 3/8” (590 mm)</td>
<td>Bottom depth</td>
</tr>
<tr>
<td>27 7/8” (707 mm)</td>
<td>Height</td>
</tr>
<tr>
<td>24” (610 mm)</td>
<td>Width</td>
</tr>
<tr>
<td>29 11/16” (754 mm)</td>
<td>Total height</td>
</tr>
</tbody>
</table>

**double ovens 30”x 30”**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>28 7/16” (722 mm)</td>
<td>Depth</td>
</tr>
<tr>
<td>23 3/8” (590 mm)</td>
<td>Bottom depth</td>
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<td>27 7/8” (707 mm)</td>
<td>Height</td>
</tr>
<tr>
<td>24” (610 mm)</td>
<td>Width</td>
</tr>
<tr>
<td>29 11/16” (754 mm)</td>
<td>Total height</td>
</tr>
<tr>
<td>49 3/4” (1264 mm)</td>
<td>Total width</td>
</tr>
<tr>
<td>50 13/16” (1290 mm)</td>
<td>Height with door</td>
</tr>
</tbody>
</table>

**SYMBOLS**

- **Pyrolytic Self-Clean with automatic door latch**
- **True European Convection Bake (Multi level)**
- **Convection Broil**
- **Convection Roast**
- **Pizza (Lower Convection)**
- **Bake**
- **Broil**
- **Dehydrate**
- **Thaw (Defrost)**
- **Proof (Warm)**
- **Keep warm (Warm Plus)**
- **Oven Lights**
- **Fast Preheat**
**Series 600**

**F6SP30S1**

**Dual fan Multifunction pyrolytic oven 30", 600 Series**
- Stainless steel
- Electronic controls with intuitive and easy access to the oven's numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including "pizza" function
- 3x20W halogen lighting
- English language

**Special functions:**
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/°F degree unit

**Delivered accessories:**
- 2 chromed racks
- Enameled grill set (basin+anti-splash)
- Meat probe
- Telescopic chromed rack
**F6SP30B1**

**Dual fan Multifunction pyrolytic oven 30”, 600 Series**
- Black Colour
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including “pizza” function
- 3x20W halogen lighting
- English language

**Special functions:**
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- “°C/F” degree unit

**Delivered accessories:**
- 2 chromed racks
- Enamelled grill set (basin+anti-splash)
- Meat probe
- Telescopic chromed rack
F6SP30W1

Dual fan Multifunction pyrolytic oven 30”, 600 Series

- White Colour
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including “pizza” function
- 3x20W halogen lighting
- English language

Special functions:
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/°F degree unit

Delivered accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)
- Meat probe
- Telescopic chromed rack
Series 600

Double Ovens

F6DP30S1

Double Dual Multifunction pyrolytic oven 30”, 600 Series
- Stainless steel
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including “pizza” function
- 3x20W halogen lighting for each cavity
- English language

Special functions:
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/°F° degree unit

Delivered upper oven accessories:
- 2 chromed racks
- Enameled grill set (basin + anti-splash)
- Meat probe
- Telescopic chromed rack

Delivered lower oven accessories:
- 2 chromed racks
- Enameled grill set (basin + anti-splash)
- Telescopic chromed rack
F6DP30B1

Double Dual Multifunction pyrolytic oven 30”, 600 Series
- Black Colour
- Electronic controls with intuitive and easy access to the oven's numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including "pizza" function
- 3x20W halogen lighting for each cavity
- English language

Special functions:
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/F° degree unit

Delivered upper oven accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)
- Meat probe
- Telescopic chromed rack

Delivered lower oven accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)
- Telescopic chromed rack
Series 600

Double Ovens 600 Series

F6DP30W1

Double Dual Multifunction pyrolytic oven 30”, 600 Series

- White Colour
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 12 cooking functions including “pizza” function
- 3x20W halogen lighting for each cavity
- English language

Special functions:
- Preset/Last used temperature memory
- Preheat bar (25%, 50%, 75%, 100%)
- Automatic Fast Preheat
- Keyboard Lock
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/°F° degree unit

Delivered upper oven accessories:
- 2 chromed racks
- Enameled grill set(basin+anti-splash)
- Meat probe
- Telescopic chromed rack

Delivered lower oven accessories:
- 2 chromed racks
- Enameled grill set(basin+anti-splash)
- Telescopic chromed rack

De"liv"er"ed 600 S"e"ri"e"s
A sleek European design and flush installation, the 400 series oven shares the same body and soul of the 600 series oven, offering many of the same professional features while providing tremendous value. Available only in a single oven configuration, this series offers an oversized oven capacity, multi pass broil, European convection, concealed bake elements and 8 baking functions; all of which are controlled by an easy to use and extremely reliable control system.

The Athena XS control gives the home chef complete control via easy to use and intuitive controls making this oven a great choice as a primary or secondary oven for a variety of kitchen designs and applications.
SAFETY FEATURE: COOL DOOR
Rest assured, your hands are safe with us. Our cool-door technology has a proven guarantee.

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

TELESCOPIC RACK
Our fully retractable telescopic rack enhances your cooking experience (100%)
**DIMENSIONS**

Single ovens 30” x 30”

**SYMBOLS**

- **Pyrolytic Self-Clean with automatic door latch**
- **True European Convection Bake**
- **Convection Broil**
- **Bake**
- **Broil**
- **Thaw (Defrost)**
- **Convection bake (without ring element)**
- **Oven Lights**
Series 400

F4SP30S1

Multifunction pyrolytic oven 30”, 400 Series

- Stainless steel
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean
- Electronic temperature regulation
- 8 cooking functions
- 3x20W halogen lighting
- English language

Special functions:
- 12 hours clock format (AM/PM)
- °C/°F degree unit
- Preheat indication

Delivered accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)

Optional accessories:
- Telescopic chromed rack
F4SP30B1

Multifunction pyrolytic oven 30", 400 Series
- Black Colour
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean
- Electronic temperature regulation
- 8 cooking functions
- 3x20W halogen lighting
- English language

Special functions:
- 12 hours clock format (AM/PM)
- °C/°F degree unit
- Preheat indication

Delivered accessories:
- 2 chromed racks
- Enamelled grill set (basin+anti-splash)

Optional accessories:
- Telescopic chromed rack
F4SP30W1

Multifunction pyrolytic oven 30”, 400 Series
- White Colour
- Electronic controls with intuitive and easy access to the oven’s numerous cooking functions
- Pyrolytic Self-Clean
- Electronic temperature regulation
- 8 cooking functions
- 3x20W halogen lighting
- English language

Special functions:
- 12 hours clock format (AM/PM)
- °C/°F degree unit
- Preheat indication

Delivered accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)

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

Child safety locks and cool-touch doors protect you and your family from high temperatures while cooking and during the self-clean cycle. 5 broil levels. Smaller cavity dimensions fit in any kitchen and reduce energy consumption while providing ample space for all your cooking needs.

A selection of accessories is available for your convenience.
HALOGEN LIGHTS
Two 20-watt halogen bulbs provide plenty of light for easy viewing

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

NEW ITALIAN DESIGN
Combining straightforwardness and ease of use with a clean Italian design, our control panel does not require an engineer to operate
**Single Ovens Features**

- **Series**
- **True European Convection Bake**
- **Convection Broil**
- **Bake**
- **Broil**
- **Lower Bake**
- **Thaw (Defrost)**
- **Maxi Broil**
- **Dehydrate**
- **Convection Bake (without ring element)**
- **Pizza (Lower Convection)**
- **Oven Lights**
- **Convection Roast**

**DIMENSIONS**

**single ovens 30” x 24”**

- 23” (585 mm)
- 24” (610 mm)
- 28” (710 mm)
- 29 3/8” (745 mm)

**single ovens 24” x 24”**

- 22 1/16” (560 mm)
- 23” (585 mm)
- 24” (610 mm)
- 29 3/8” (745 mm)
**F1SP30S2**

**Multifunction pyrolytic oven 30”, 100 Series**
- Stainless colour
- Electronic controls
- Rounded handle
- Pyrolytic Self-Clean with automatic door latch
- Electronic temperature regulation
- 7 cooking functions
- 2X20W halogen lighting
- English language

**Special functions:**
- Manual fast pre-heat
- Child door lock
- Sabbath mode
- 12/24 hours clock format
- °C/°F degree unit

**Delivered accessories:**
- 2 chromed racks
- Enameled grill set (basin+anti-splash)

**Optional accessories:**
- Telescopic chromed rack
**F1SP30S1**

**Multifunction pyrolytic oven 30”, 100 Series**
- Stainless colour
- Electronic controls
- Pyrolytic Self-Clean
- Electronic temperature regulation
- 8 cooking functions
- 2X20W halogen lighting
- English language

**Special functions:**
- 12 hours clock format (AM/PM)
- °C/F° degree unit
- Preheat indication

**Delivered accessories:**
- 2 chromed racks
- Enameled grill set (basin+anti-splash)

**Optional accessories:**
- Telescopic chromed rack
**F1SP24S1**

Multifunction pyrolytic oven 24”, 100 Series
- Electronic controls
- Pyrolytic Self-Clean
- Electronic temperature regulation
- 8 cooking functions
- 1X20W halogen lighting
- English language

Special functions:
- 12 hours clock format (AM/PM)
- °C/°F degree unit
- Preheat indication

Delivered accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)

Optional accessories:
- Telescopic chromed rack
F1SM30S1

Convection oven 30", stainless steel, 100 Series
- Time programmer
- Thermostat temperature regulation
- 8 cooking functions
- 2X20W halogen lighting
- English language

Delivered accessories:
- 2 chromed racks
- Enamelled grill set (basin+anti-splash)
F1SM24S1

Convection oven 24", stainless steel, 100 Series
- Time programmer
- Thermostat temperature regulation
- 8 cooking functions
- 1X20W halogen lighting
- English language

Delivered accessories:
- 2 chromed racks
- Enameled grill set (basin+anti-splash)
Useful accessories will help you customize your appliances while giving you ease, efficiency and successful results in your cooking. The telescopic rack is an indispensable addition to every modern oven.
TELESCOPIC RACKS

FMTR124
Telescopic rack kit “100” Series
24” Stainless Steel/Chrome

FMTR130
Telescopic rack kit “100” Series
30” Stainless Steel/Chrome

FMTR630
Telescopic rack kit “400” and “600” Series
30” Stainless Steel/Chrome
<table>
<thead>
<tr>
<th>MODEL</th>
<th>F6SP3051</th>
<th>F6SP3081</th>
<th>F6SP3091</th>
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</thead>
<tbody>
<tr>
<td>Type</td>
<td>PYRO</td>
<td>PYRO</td>
<td>PYRO</td>
</tr>
<tr>
<td>Size</td>
<td>30”x30”</td>
<td>30”x30”</td>
<td>30”x30”</td>
</tr>
<tr>
<td>Colour</td>
<td>SS</td>
<td>BLACK</td>
<td>WHITE</td>
</tr>
<tr>
<td>Stainless Steel Aesthetics</td>
<td>Embossed window profile with bordered edges</td>
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<td></td>
</tr>
<tr>
<td>Oven Type</td>
<td>Multifunction 2 Fans (True Euro Conv.)</td>
<td>Multifunction 2 Fans (True Euro Conv.)</td>
<td>Multifunction 2 Fans (True Euro Conv.)</td>
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<td>Temperature Regulation</td>
<td>Electronic</td>
<td>Electronic</td>
<td>Electronic</td>
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<tr>
<td>Control Panel</td>
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<td>Control type</td>
<td>HAWK3TC - Electronic</td>
<td>HAWK3TC - Electronic</td>
<td>HAWK3TC - Electronic</td>
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<tr>
<td>Clock/Timer Display</td>
<td>Blue Backlight</td>
<td>Blue Backlight</td>
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<tr>
<td>Temperature Display</td>
<td>Red LED</td>
<td>Red LED</td>
<td>Red LED</td>
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<tr>
<td>Function Display</td>
<td>Red LED</td>
<td>Red LED</td>
<td>Red LED</td>
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<td>Commands</td>
<td>2 Knobs / 6 Touch Keys</td>
<td>2 Knobs / 6 Touch Keys</td>
<td>2 Knobs / 6 Touch Keys</td>
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<tr>
<td>Knobs type</td>
<td>MGH “U” PLASTIC</td>
<td>MGH “U” PLASTIC</td>
<td>MGH “U” PLASTIC</td>
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<td>Language</td>
<td>English</td>
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<td>English</td>
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<tr>
<td>Special Features</td>
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</tr>
<tr>
<td>Preset/Last used temperature memory</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>Preheat bar (25%, 50%, 75%, 100%)</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>Automatic Fast Preheat</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Child Door Lock</td>
<td>X</td>
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<tr>
<td>Commands Lock</td>
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<tr>
<td>Sabbath mode</td>
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<tr>
<td>12/24 hours clock format</td>
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</tr>
<tr>
<td>°C/°F degree unit</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Oven Door(s)</td>
<td></td>
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<tr>
<td>Oven Glass Window</td>
<td>Large See Through Glass</td>
<td>Large See Through Glass</td>
<td>Large See Through Glass</td>
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<tr>
<td>Door Cooling System</td>
<td>4 Pane Heat Resistant Glass</td>
<td>4 Pane Heat Resistant Glass</td>
<td>4 Pane Heat Resistant Glass</td>
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<tr>
<td>Door Hinges</td>
<td>Heavy Duty Steady Tilt</td>
<td>Heavy Duty Steady Tilt</td>
<td>Heavy Duty Steady Tilt</td>
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<tr>
<td>Handle style</td>
<td>Stainless Steel Tube d25mm, Plastic terminals</td>
<td>Stainless Steel Tube d25mm, Plastic terminals</td>
<td>Stainless Steel Tube d25mm, Plastic terminals</td>
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<tr>
<td>Oven Cavity</td>
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</tr>
<tr>
<td>Net Capacity (cbrt)</td>
<td>4.1</td>
<td>4.1</td>
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<tr>
<td>Cavity Enameling Colour</td>
<td>Grey</td>
<td>Grey</td>
<td>Grey</td>
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<tr>
<td>Rack Positions</td>
<td>6</td>
<td>6</td>
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<tr>
<td>Oven Lights</td>
<td>3x20W Halogen</td>
<td>3x20W Halogen</td>
<td>3x20W Halogen</td>
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<tr>
<td>Broil Upper Heating Element</td>
<td>3500 W (240V)</td>
<td>3500 W (240V)</td>
<td>3500 W (240V)</td>
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<tr>
<td>Upper Auxiliary Element Wattage</td>
<td>1032W (240V)</td>
<td>1032W (240V)</td>
<td>1032W (240V)</td>
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<tr>
<td>Convection Bake Lower Heating Element</td>
<td>3000 W (240V)</td>
<td>3000 W (240V)</td>
<td>3000 W (240V)</td>
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<tr>
<td>Convection Element Wattage</td>
<td>2x1300 W (240V)</td>
<td>2x1300 W (240V)</td>
<td>2x1300 W (240V)</td>
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<tr>
<td>Oven Accessories</td>
<td></td>
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<tr>
<td>Chromeed racks</td>
<td>2</td>
<td>2</td>
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</tr>
<tr>
<td>Enamelled Grill set ( basin + anti splash )</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Telescopic chromeed rack</td>
<td>1</td>
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</tr>
<tr>
<td>Meat probe</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Dimensions/Weight - (In or Lbs)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Overall dim - width</td>
<td>29 11/16” (754mm)</td>
<td>29 11/16” (754mm)</td>
<td>29 11/16” (754mm)</td>
</tr>
<tr>
<td>Overall dim - height</td>
<td>27-7/8” (707mm)</td>
<td>27-7/8” (707mm)</td>
<td>27-7/8” (707mm)</td>
</tr>
<tr>
<td>Overall dim - depth</td>
<td>24” (610mm)</td>
<td>24” (610mm)</td>
<td>24” (610mm)</td>
</tr>
<tr>
<td>Cutout - width</td>
<td>28 7/16” (722mm)</td>
<td>28 7/16” (722mm)</td>
<td>28 7/16” (722mm)</td>
</tr>
<tr>
<td>Cutout - height (min)</td>
<td>27-1/4” (692mm)</td>
<td>27-1/4” (692mm)</td>
<td>27-1/4” (692mm)</td>
</tr>
<tr>
<td>Cutout - depth (min)</td>
<td>23-1/4” (590mm)</td>
<td>23-1/4” (590mm)</td>
<td>23-1/4” (590mm)</td>
</tr>
<tr>
<td>Power / Ratings (208/240 V, 60 Hz)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>KW/Amps rating at 240V, 60Hz</td>
<td>3.84kW - 16.9Amps</td>
<td>3.84kW - 16.9Amps</td>
<td>3.84kW - 16.9Amps</td>
</tr>
<tr>
<td>KW/Amps rating at 208V, 60Hz</td>
<td>3.54kW - 17.5Amps</td>
<td>3.54kW - 17.5Amps</td>
<td>3.54kW - 17.5Amps</td>
</tr>
<tr>
<td>Cable + Conduit</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>Instructions for use</td>
<td></td>
<td></td>
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<tr>
<td>Use &amp; Care Manual</td>
<td>EN, SP, FR</td>
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### TECHNICAL DATA 600 SERIES DOUBLE OVENS

#### Ovens Technical Data

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<td>29 11/16” (754mm)</td>
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**Special Features**
- Child Door Lock: X
- Sabbath mode: X
- 12/24 hours clock format: X
- °C/°F degree unit: X

**Oven Doors(s)**
- Oven Glass Window: Large See Through Glass
- Door Cooling System: 4 Pane Heat Resistant Glass
- Door Hinges: Heavy Duty Steady Tilt
- Handle style: Rounded Stainless Steel

**Oven Cavity**
- Net Capacity (cubit): 2.78
- Cavity Enameling Colour: Grey
- Rack Positions: 4
- Oven Lights: 2x20W Halogen
- Broil Upper Heating Element: 3500 W (240V)
- Upper Auxiliary Element Wattage: 1032W (240V)
- Concealed Bake Lower Heating Element: 3000 W (240V)
- Lower Auxiliary Element Wattage: 600W (240V)
- Convection Element Wattage: 2500 W (240V)

**Oven Accessories**
- Enameled Grill set (basin + anti splash): 1
- Telescopic chromed rack: Optional

**Dimensions/Weight - (In or Lbs)**
- Overall dim - width: 29 1/8" (745mm)
- Overall dim - height: 23 3/16" (589mm)
- Overall dim - depth: 22 1/16" (560mm)
- Cutout - width: 28" (710mm)
- Cutout - height (min): 23" (585mm)
- Cutout - depth (min): 24" (610mm)

**Power / Ratings (208/240V, 60 Hz)**
- KW/Amps rating at 240V, 60Hz: 3.625kW - 15.6Amps
- KW/Amps rating at 208V, 60Hz: 3.529kW - 17.4Amps

**Instructions for use**
- Use & Care Manual: EN, SP, FR
- Installation Manual: EN, SP, FR
Fulgor Milano cooktops embody Italian elegance and design while offering the quality and durability expected from one of Europe’s leading manufacturers of built in cooking appliances. Nothing is compromised in the performance of our products. Born from a culture of cooking that is world renowned, our customers should not expect less. You will be the envy of your guests with your beautiful Italian appliance, which may inspire you to take your culinary skills to new elevations. The shallow design of our cook tops allow kitchen designers to optimize space, providing the greatest flexibility possible for a variety of installation possibilities. With a Fulgor Milano cooktop, your dream kitchen will become a reality.
Our 600 series induction cooktops follow the same design criteria of all our Fulgor-Milano products; style, function, and performance are at the heart of this product.

Like our radiant touch cooktops our induction units are finished off with a subtle yet elegant aluminum trim that exudes luxury, while offering all of the features you would expect from a premium cooking appliance. Our induction cooktops offer the power and control of a gas cooktop with the speed and clean-ability of a radiant cooktop, these cooktops give you the best of both worlds. From tempering fine chocolate to braising a classic osso bucco, to bringing a 15 quart stock pot to boil in minutes, the possibilities are endless with our induction technology.
FRAME
Aluminum frame stainless steel color protects the glass edges from damage

ELECTRONIC CONTROL
State-of-the-art “Peacock” control. LED displays cooking level. Booster function and low-power settings for accuracy

INDUCTION
Heating only the area beneath the pot means cooking softly without compromise. The exact amount of energy needed to heat the pan—no more, no less!
PERFORMANCES OF INDUCTION COOKING

• High efficiency
Induction is the most efficient technology available today for cooking. The heat is transferred directly to the iron component in the bottom of the cooking vessel, without loss of energy

• Reduced heating times
Induction is 30% to 50% faster compared with other existing cooking technology

• Low surface temperature
The glass surface is heated from contact with cooking vessels. Because of this, surface temperatures are lower than those of traditional glass-ceramic cooktops. Glass is a non-stick surface, making cleaning easy

• Pan detection
The system detects the presence of cookware over a cooking zone, stopping automatically and cooling down mere seconds after a pan is removed. It can even distinguish between types of pans

• Safety
The system detects only vessels having minimum pan diameter; it does not detect small items like utensils that may accidentally be left on the cooktop.
Control lock prevents unintentional activation

HOW DOES INDUCTION COOKING WORK?

Every cooking zone consists of a copper coil (inductor) driven by an electronic system that can generate a high-frequency current in order to induce an electromagnetic field. Some ferrite (material with a very high magnetic permeability) elements located under the inductor form a loop of magnetic flux (red lines in the picture) with the bottom of the cooking vessel (it must be made with ferro-magnetic material). The lines of force of the electromagnetic field induce in the bottom of the pot strong eddy currents which generate a large amount of heat.

DIMENSIONS

cooktops 36”

cooktops 30”
Induction Cooktops
F6IT36S1

Induction cooktop 36”, with aluminum frame stainless steel color and glass ceramic, 600 Series

- Slide touch control for power setting
- “Peacock Tail” Bar for power indication
- 5 Digital display for power level indication
- Low temperature electronic control for delicate cooking
- Command Lock
- Booster/Fast boil function
- Hot Surface indication and residual heat indication
- Timer display with 5+1 timers functions and acoustic buzzer
- Failure Codes indication

Front Left Zone
- Size 6”
- Power 1200W
- Booster 1400W

Rear Left Zone
- Size 8”
- Power 2200W
- Booster 3000W

Central Zone (double)
- Size 11” / 7”
- Power 2650W/1800W
- Booster 3600W/2800W

Rear Right Zone
- Size 8”
- Power 2200W
- Booster 3000W

Front Right Zone
- Size 6”
- Power 1200W
- Booster 1400W

Special features:
- Pan Detection System
- Special Big Double zone
- Cooling fan system
**F6IT30S1**

*Induction cooktop 30", with aluminum frame stainless steel color and glass ceramic, 600 Series*

- Slide touch control for power setting
- “Peacock Tail” Bar for power indication
- 4 Digital display for power level indication
- Low temperature electronic control for delicate cooking
- Command Lock
- Booster/Fast boil function
- Hot Surface indication and residual heat indication
- Timer display with 4+1 timers functions and acoustic buzzer
- Failure Codes indication

**Front Left Zone**
- Size 6”
- Power 1200W
- Booster 1400W

**Rear Left Zone**
- Size 8”
- Power 2200W
- Booster 3000W

**Rear Right Zone**
- Size 7”
- Power 1800W
- Booster 2800W

**Front Right Zone**
- Size 6”
- Power 1200W
- Booster 1400W

**Special features:**
- Pan Detection System
- Cooling fan system
Beautiful intuitive controls designed with elegance and precision. Radiant touch cooktops deliver quick and reliable performance with maximum flexibility. Touch controls with patented Peacock control sliding bar for power-level selection and fast boil with automatic power reduction.
FRAME
Aluminum frame stainless steel color: Sophisticated and functional!

ELECTRONIC CONTROL
Fine-tuning of the lower temperatures plus timer function is standard with our “Peacock” tail control. Slide touch bar for continuous setting

HEATING ELEMENT
Trademark FullLight® radiant heating elements provide quick, reliable and evenly distributed heat for more consistent cooking. Our premium triple burner, offered in the 36” and 30” cooktop, ensures complete flexibility
DIMENSIONS

**cooktops 36”**

![Illustration of a 36” cooktop]

- **3 1/8” (84 mm)**
- **1-1/2” (38 mm) min clearance**
- **19 9/32” (500 mm) - 19 5/8” (513 mm) (min-max)**
- **34 1/8” (865 mm) - 34 5/16” (872 mm) (min-max)**

**cooktops 30”**

![Illustration of a 30” cooktop]

- **3 1/8” (84 mm)**
- **1-1/2” (38 mm) min clearance**
- **19 9/32” (500 mm) - 19 5/8” (513 mm) (min-max)**
- **28 1/16” (729 mm) - 28 15/16” (735 mm) (min-max)**

**cooktops 24”**

![Illustration of a 24” cooktop]

- **3 1/16” (78 mm)**
- **1-1/2” (38 mm) min clearance**
- **19 1/8” (480 mm) - 19 9/16” (497 mm) (min-max)**
- **22 9/16” (574 mm) - 22 13/16” (580 mm) (min-max)**
**Series 600**

Radiant Touch Cooktops

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**F6RT36S1**

Electric radiant cooktop 36", with aluminum frame stainless steel color and glass ceramic, 600 Series

- Slide touch control for power setting
- "Peacock Tail" Bar for power indication
- 5 Digital display for power level indication
- Low temperature electronic control for delicate cooking
- Command Lock
- Automatic Fast Boil function
- Hot Surface indication and residual heat indication
- Timer display with 5+1 timers functions and acoustic buzzer
- Failure Codes indication

**Front Left Zone**
- Size 7"
- Power 1800W

**Bridge Element**
- Power 800W

**Rear Left Zone**
- Size 8"
- Power 1800W

**Central Zone**
- Size 9" / 7" / 5"
- Power 2500W / 1600W / 800W

**Rear Right Zone**
- Size 7"
- Power 1800W

**Front Right Zone**
- Size 6"
- Power 1200W
F6RT30S1

Electric radiant cooktop 30", with aluminum frame stainless steel color and glass ceramic, 600 Series
- "Peacock Tail" Bar for power indication
- 4 Digital display for power level indication
- Low temperature electronic control for delicate cooking
- Command Lock
- Automatic Fast Boil function
- Hot Surface indication and residual heat indication
- Timer display with 4+1 timers functions and acoustic buzzer
- Failure Codes indication

Front Left Zone
- Size 6"
- Power 1200W

Rear Left Zone
- 9" / 7" / 5"
- Power 2500W / 1600W / 800W

Rear Right Zone
- Size 8" / 5"
- Power 2200W / 800W

Front Right Zone
- Size 6"
- Power 1200W
F6RT24S1

**Electric radiant cooktop 24”, with aluminum frame stainless steel color and glass ceramic, 600 Series**

- 3 Digital display for power level indication
- Low temperature electronic control for delicate cooking
- Command Lock
- Automatic Fast Boil function
- Hot Surface indication and residual heat indication
- Timer display with 1 timer functions and acoustic buzzer
- Failure Codes indication

**Front Left Zone**
- Size 5" 1/2
- Power 1200W

**Rear Left Zone**
- 8" / 5"
- Power 2200W / 800W

**Rear Right Zone**
- Size 7"
- Power 1800W
Our 300 series cooktops offer the same elegant European design and family line as our radiant touch and induction cooktops but in a package that offers great value and performance to the consumer. The manual controls are reliable, accurate and continue to be the most user friendly of all control systems available today. Even the most discerning cooks will be impressed with the functionality and performance of this mainstay. Like all Fulgor-Milano cooktops the 300 series offers a shallow profile for countless installation options.
DESIGN
Maintaining style continuity throughout the line, our knob control design ensures clarity and ease of use.

HEATING ELEMENT
Trademark FullLight® radiant heating elements provide quick, reliable and evenly distributed heat for more consistent cooking.

PREMIUM GLASS
World leader in premium ceramic glass for the appliance industry, using only the finest material and superior processes.
DIMENSIONS

cooktops 36”

cooktops 30”

cooktops 24”

cooktops 24” with frame
F3RK36B1

Electric radiant cooktop 36", in glass ceramic, 300 Series
- 5 knobs for power level setting
- Hot Surface indicator
- Residual heat indication

Front Left Zone
- Size 9" / 6"
- Power 2500W / 1100W

Rear Left Zone
- Size 6"
- Power 1200W

Central Zone
- Size 11" / 8"
- Power 2700W / 1800W

Rear Right Zone
- Size 7"
- Power 1800W

Front Right Zone
- Size 6"
- Power 1200W
F3RK30B1

Electric radiant cooktop 30”, in glass ceramic, 300 Series
- 4 knobs for power level setting
- Hot Surface indicator
- Residual heat indication

Front Left Zone
- Size 9” / 6”
- Power 2500W / 1100W

Rear Left Zone
- Size 6”
- Power 1200W

Rear Right Zone
- Size 7”
- Power 1800W

Front Right Zone
- Size 6”
- Power 1200W
F3RK24B1

**Electric radiant cooktop 24”, in glass ceramic, 300 Series**
- 4 knobs for power level setting
- Hot Surface indicator
- Residual heat indication

**Front Left Zone**
- Size 7”
- Power 1800W

**Rear Left Zone**
- Size 5 1/2”
- Power 1200W

**Rear Right Zone**
- Size 7”
- Power 1800W

**Front Right Zone**
- Size 5 1/2”
- Power 1200W
F3RK24S1

Electric radiant cooktop 24", with aluminum frame stainless steel color and glass ceramic, 300 Series
- 4 knobs for power level setting
- Hot Surface indicator
- Residual heat indication

Front Left Zone
- Size 7 3/4" / 4 3/4"
- Power 1900W / 800W

Rear Left Zone
- Size 5 1/2"
- Power 1200W

Rear Right Zone
- Size 7"
- Power 1800W

Front Right Zone
- Size 5 1/2"
- Power 1200W
The 400 series “Largo” cooktops utilize the most advanced technology available and combine this with a classic Italian design, resulting in a cooktop that not only performs magnificently but also looks spectacular.

A design that lends itself to countless application possibilities, the 400 series cooktops also take the consumers cooking and maintenance needs into consideration. All grates are separated in sizes that make them easy to handle and remove for cleaning. The burners are well orientated to ease of use, with unique configurations like a wok burner and fifth burner on a 30” unit, making this cook top one of the most versatile in the category.

Explore the Largo cooktop family and enjoy the possibilities; buon appetito!
CLASSIC DESIGN
Italian design principles inform the style, function and performance of this series, creating a classic yet versatile cooktop.

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

EUROPEAN SEALED BURNERS
Designed with only two removable parts, our sealed burners keep spills from leaking inside the cooktop.
**DIMENSIONS**

**cooktops 42”**

- Min clearance: 425 mm
- Dimensions: 1119 mm x 74 mm
- Range: 404.5 mm - 407.5 mm (min-max)
- Depth: 400 mm - 404 mm

**cooktops 30”**

- Min clearance: 510 mm
- Dimensions: 74 mm x 74 mm
- Range: 489.5 mm - 492.5 mm (min-max)
- Depth: 489.5 mm - 492.5 mm

**cooktops 36”**

- Min clearance: 510 mm
- Dimensions: 74 mm x 74 mm
- Range: 489.5 mm - 492.5 mm (min-max)
- Depth: 489.5 mm - 492.5 mm

**cooktops 24”**

- Min clearance: 510 mm
- Dimensions: 74 mm x 74 mm
- Range: 489.5 mm - 492.5 mm (min-max)
- Depth: 489.5 mm - 492.5 mm
F4GK42S1

Gas cooktop 42", 400 Series, with 4 burners, stainless steel
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Heavy Duty Cast Iron Grates
- On request: simmer Plate and small Pot Insert (for single burners only)
- On request: wok ring (for dual burner only)

Left Burner
- Max. 18000 (BTU/h) - 5275W
- Min. 450 (BTU/h) - 135W

Left Middle Burner
- Max. 4000 (BTU/h) - 1175W
- Min. 1000 (BTU/h) - 295W

Right Middle Burner
- Max. 9000 (BTU/h) - 2640W
- Min. 1300 (BTU/h) - 380W

Right Burner
- Max. 15000 (BTU/h) - 4400W
- Min. 2700 (BTU/h) - 790W
F4GK36S1

Gas cooktop 36”, 400 Series, with 5 burners, stainless steel
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Heavy Duty Cast Iron Grates
- On request: simmer Plate and small Pot Insert (for single burners only)
- On request: wok ring (for dual burner only)

Front Left Burner
- Max. 6300 (BTU/h) - 1850W
- Min. 1300 (BTU/h) - 380W

Rear Left Burner
- Max. 9000 (BTU/h) - 2640W
- Min. 1300 (BTU/h) - 380W

Front Middle Burner
- Max. 18000 (BTU/h) - 5275W
- Min. 450 (BTU/h) - 135W

Rear Right Burner
- Max. 12000 (BTU/h) - 3520W
- Min. 2200 (BTU/h) - 645W

Front Right Burner
- Max. 4000 (BTU/h) - 1175W
- Min. 1000 (BTU/h) - 295W
F4GK30S1

**Gas cooktop 30", 400 Series, with 5 burners, stainless steel**
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Heavy Duty Cast Iron Grates
- On request: simmer Plate and small Pot Insert (for single burners only)
- On request: wok ring (for dual burner only)

**Front Left Burner**
- Max. 18000 (BTU/h) - 5275W
- Min. 450 (BTU/h) - 135W

**Front Middle Burner**
- Max. 4000 (BTU/h) - 1175W
- Min. 1000 (BTU/h) - 295W

**Rear Middle Burner**
- Max. 12000 (BTU/h) - 3520W
- Min. 2200 (BTU/h) - 645W

**Rear Right Burner**
- Max. 9000 (BTU/h) - 2640W
- Min. 1300 (BTU/h) - 380W

**Front Right Burner**
- Max. 6300 (BTU/h) - 1850W
- Min. 1300 (BTU/h) - 380W
F4GK24S1

Gas cooktop 24", 400 Series, with 4 burners, stainless steel
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Heavy Duty Cast Iron Grates
- On request: simmer Plate and small Pot Insert (for single burners only)

Front Left Burner
- Max. 18000 (BTU/h) - 5275W
- Min. 450 (BTU/h) - 135W

Rear Left Burner
- Max. 6300 (BTU/h) - 1850W
- Min. 1300 (BTU/h) - 380W

Rear Right Burner
- Max. 12000 (BTU/h) - 3520W
- Min. 2200 (BTU/h) - 645W

Front Right Burner
- Max. 4000 (BTU/h) - 1175W
- Min. 1000 (BTU/h) - 295W
Italian wing design for greater surface space and the flexibility to position large pots and pans diagonally on the cooktop.

Patented dual crown burners (36” models only) from 18,000 BTU/H for searing meat and locking in flavor, down to 450 BTU/H.

Sealed burners are easy to clean and to remove. Heavy-duty cast-iron grates, automatic re-ignition with flame detection, and top mount injectors for better serviceability.

Useful accessories featured, like small-pot reduction, simmer plate and wok ring. Environmentally friendly, made with over 90% recyclable components.
CAST IRON GRATES
Heavy-duty cast-iron grates are designed for you to slide pots and pans from burner to burner.

DUAL BURNER
Fulgor-Milano uses a dual-flame European-style sealed burner to deliver a wide range of burner output, from 18,000 BTU/h for meat-searing and wok cooking, down to 450 BTU/h for melting chocolate and locking in flavors.

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

SMALL POT REDUCTION
Uniquely designed accessory (included) allows you to use pans smaller than 4 inches on a stable, flat cooking surface, without increasing the distance from the flame.
DIMENSIONS

cooktops 36”

cooktops 30”
Series 300
Gas Cooktops

F3GK36S1

Gas cooktop 36", 300 Series, with 5 burners, stainless steel
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Dual Crown Burner
- Heavy Duty Cast Iron Grates
- Delivered with small Pot Insert
- On request: wok ring and simmer Plate

Front Left Burner
- Max. 4000 (BTU/h) - 1175W
- Min.1000 (BTU/h) - 295W

Rear Left Burner
- Max.15000 (BTU/h) - 4400W
- Min.1700 (BTU/h) - 500W

Central Burner
- Max.18000 (BTU/h) - 5275W
- Min.450 (BTU/h) - 135W

Rear Right Burner
- Max.9000 (BTU/h) - 2640W
- Min.1300 (BTU/h) - 380W

Front Right Burner
- Max. 9000 (BTU/h) - 2640W
- Min. 1300 (BTU/h) - 380W
Series 300

Gas Cooktops

F3GK30S1
Gas cooktop 30", 300 Series, with 4 burners, stainless steel
- Electric Flame Ignition and Re-ignition
- Flame out sensing
- Heavy Duty Cast Iron Grates
- Delivered with small Pot Insert
- On request: wok ring and simmer Plate

Front Left Burner
- Max. 15000 (BTU/h) - 4400W
- Min. 1700 (BTU/h) - 500W

Rear Left Burner
- Max. 9000 (BTU/h) - 2640W
- Min. 1300 (BTU/h) - 380W

Rear Right Burner
- Max. 12000 (BTU/h) - 3520W
- Min. 1700 (BTU/h) - 500W

Front Right Burner
- Max. 6300 (BTU/h) - 1850W
- Min. 1300 (BTU/h) - 380W
Our useful accessories will help you customize your appliances while giving you ease, efficiency and success in your cooking.

Our gas series accessories are guaranteed to enhance your cooking experience, ensuring there is no compromise to your cooking techniques.
300 & 400 GAS SERIES

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

WOK RING
For best results with a wok, use this separate, high-BTU burner specifically for wok cooking.

SIMMER PLATE
The cast-iron simmer plate provides a steady simmer temperature, evenly distributed across a stable heating surface.
<table>
<thead>
<tr>
<th>MODEL</th>
<th>F6IT3651</th>
<th>F6IT3051</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>36&quot;</td>
<td>30&quot;</td>
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<tr>
<td>Colour</td>
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<td>Steel</td>
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<tr>
<td>Heating Technology</td>
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<td>Induction</td>
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<td>Glass Type</td>
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<td>Control type</td>
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<td>Touch Control Peacock High</td>
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<td>Special Features</td>
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<tr>
<td>Pan Detection System</td>
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<tr>
<td>Special Big Double zone</td>
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<td>X</td>
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<tr>
<td>Cooking fan system</td>
<td>X</td>
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<tr>
<td>Control Features</td>
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<tr>
<td>Slide touch control for power setting</td>
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<td>&quot;Peacock Tail&quot; Bar for power indication</td>
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<td>Digital display for power level indication</td>
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<td>Low power scale for delicate cooking</td>
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<tr>
<td>Command Lock</td>
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<td>Booster/Fast boil function</td>
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<tr>
<td>Hot Surface indication</td>
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<td>Residual heat indication</td>
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<td>Acoustic buzzer</td>
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<td>Failure Codes indication</td>
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<td>Central Zone (double)</td>
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<tr>
<td>Size</td>
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<td>Power</td>
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<tr>
<td>Dimensions/Weight - (In or Lbs)</td>
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</tr>
<tr>
<td>Overall dim - width</td>
<td>36&quot; (919mm)</td>
<td>30&quot; (771mm)</td>
</tr>
<tr>
<td>Overall dim - height</td>
<td>3 9/32&quot; (84mm) + conduit 15/16&quot; (24mm)</td>
<td>3 9/32&quot; (84mm) + conduit 15/16&quot; (24mm)</td>
</tr>
<tr>
<td>Overall dim - depth</td>
<td>21&quot; (538mm)</td>
<td>21&quot; (538mm)</td>
</tr>
<tr>
<td>Cutout - width</td>
<td>34 1/16&quot; (865mm) - 34 5/16&quot; (872mm)</td>
<td>28 11/16&quot; (729mm) - 28 15/16&quot; (735mm)</td>
</tr>
<tr>
<td>Cutout - height (min)</td>
<td>3 1/16&quot; (78mm) + conduit 15/16&quot; (24mm)</td>
<td>3 1/16&quot; (78mm) + conduit 15/16&quot; (24mm)</td>
</tr>
<tr>
<td>Cutout - depth (min)</td>
<td>19 13/64&quot; (490mm) - 19 5/8&quot; (498mm)</td>
<td>19 13/64&quot; (490mm) - 19 5/8&quot; (498mm)</td>
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<tr>
<td>Approx ship weight</td>
<td>19.46kg (43 Lbs)</td>
<td>16.2 Kg (36 Lbs)</td>
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<tr>
<td>Power / Ratings (208/240 V, 60 Hz)</td>
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<tr>
<td>KW/Amps rating at 240V, 60Hz</td>
<td>10.800W - 45Amps</td>
<td>7.200W - 30Amps</td>
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<tr>
<td>KW/Amps rating at 208V, 60Hz</td>
<td>9.700W - 46.6Amps</td>
<td>6510W - 31.3Amps</td>
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<tr>
<td>Cable + Conduit</td>
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<tr>
<td>Instructions for use</td>
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<tr>
<td>Use &amp; Care Manual</td>
<td>EN, SP, FR</td>
<td>EN, SP, FR</td>
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<tr>
<td>Installation Manual</td>
<td>EN, SP, FR</td>
<td>EN, SP, FR</td>
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TECHNICAL DATA 600 SERIES RADIANT

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<th>MODEL</th>
<th>F6RT3651</th>
<th>F6RT3051</th>
<th>F6RT2451</th>
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<td>Heating Technology</td>
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<td>Radiant Heaters</td>
<td>Radiant Heaters</td>
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<td>Glass Type</td>
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<td>Glass Ceramic</td>
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<td>Control type</td>
<td>Touch Control Peacock High</td>
<td>Touch Control Peacock High</td>
<td>Touch Control Peacock Low</td>
</tr>
</tbody>
</table>

### Control Features
- Slide touch control for power setting: X
- “Peacock Tail” Bar for power indication: X
- Digital display for power level indication: 3
- Low power scale for delicate cooking: X
- Command Lock: X
- Automatic Fast Boil function: X
- Hot Surface indicator: X
- Residual heat indication: X
- Timer functions: 1+5
- Timer display: X
- Acoustic buzzer: X
- Failure Codes indication: X

### Front Left Zone
- Size: 7”
- Power: 1800W

### Bridge Element
- Power: 800W

### Rear Left Zone
- Size: 7”
- Power: 1800W

### Central Zone
- Size: 9”/7”/5”
- Power: 1800W

### Rear Right Zone
- Size: 8”/5”
- Power: 1800W

### Front Right Zone
- Size: 6”
- Power: 1200W

### Dimensions/Weight - (In or Lbs)
- Overall dim - width: 36” (919mm) / 30” (771mm) / 24” (618mm)
- Overall dim - height: 3 9/32” (84mm) + conduit 15/16” (24mm) / 3 9/32” (84mm) + conduit 15/16” (24mm) / 3 9/32” (84mm) + conduit 15/16” (24mm)
- Overall dim - depth: 21” (538mm) / 21” (538mm) / 21” (538mm)
- Cutout - width (min-max): 34 1/16” (865mm) - 34 5/16” (872mm) / 28 11/16” (729mm) - 28 15/16” (735mm) / 22 5/8” (574mm) - 22 13/16” (580mm)
- Box - height: 3 1/16” (78mm) + conduit 15/16” (24mm) / 3 1/16” (78mm) + conduit 15/16” (24mm) / 3 1/16” (78mm) + conduit 15/16” (24mm)
- Cutout - depth (min-max): 19 19/64” (490mm) - 19 5/8” (498mm) / 19 19/64” (490mm) - 19 5/8” (498mm) / 19 19/64” (490mm) - 19 9/16” (497mm)

### Power / Ratings (208/240V, 60 Hz)
- KW/Amps rating at 240V, 60Hz: 9.900kW - 41.25Amps / 7.100kW - 29.58Amps / 5.200kW - 21.67Amps
- KW/Amps rating at 208V, 60Hz: 7.436kW - 35.75Amps / 5.332kW - 25.63Amps / 3.900kW - 18.75Amps

### Instructions for use
- Use & Care Manual: EN, SP, FR
- Installation Manual: EN, SP, FR
<table>
<thead>
<tr>
<th>MODEL</th>
<th>F3RK36B1</th>
<th>F3RK30B1</th>
<th>F3RK24B1</th>
<th>F3RK24S1</th>
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<td>Size</td>
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<td>30&quot;</td>
<td>24&quot;</td>
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<td>Colour</td>
<td>Black</td>
<td>Black</td>
<td>Black</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Heating Technology</td>
<td>Radiant Heaters</td>
<td>Radiant Heaters</td>
<td>Radiant Heaters</td>
<td>Radiant Heaters</td>
</tr>
<tr>
<td>Glass Type</td>
<td>Glass Ceramic</td>
<td>Glass Ceramic</td>
<td>Glass Ceramic</td>
<td>Glass Ceramic</td>
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<tr>
<td>Frame</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
<td>Aluminium</td>
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<tr>
<td>Control type</td>
<td>Knobs</td>
<td>Knobs</td>
<td>Knobs</td>
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**Control Features**

<table>
<thead>
<tr>
<th>Knobs for power level setting</th>
<th>5</th>
<th>4</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knobs type</td>
<td>Plastic MGH &quot;U&quot;</td>
<td>Plastic MGH &quot;U&quot;</td>
<td>Plastic MGH &quot;U&quot;</td>
</tr>
<tr>
<td>Hot Surface indication</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Residual heat indication</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
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**Front Left Zone**

<table>
<thead>
<tr>
<th>Size</th>
<th>9&quot; / 6&quot;</th>
<th>9&quot; / 6&quot;</th>
<th>7&quot;</th>
<th>7 3/4&quot; / 4 3/4&quot;</th>
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</thead>
<tbody>
<tr>
<td>Power</td>
<td>2500W / 1100W</td>
<td>2500W / 1100W</td>
<td>1800W</td>
<td>1900W / 800W</td>
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**Rear Left Zone**

<table>
<thead>
<tr>
<th>Size</th>
<th>6&quot;</th>
<th>6&quot;</th>
<th>5 1/2&quot;</th>
<th>5 1/2&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>1200W</td>
<td>1200W</td>
<td>1200W</td>
<td>1200W</td>
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</tbody>
</table>

**Central Zone**

<table>
<thead>
<tr>
<th>Size</th>
<th>1 1/4&quot; / 8&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>2700W / 1800W</td>
</tr>
</tbody>
</table>

**Rear Right Zone**

<table>
<thead>
<tr>
<th>Size</th>
<th>7&quot;</th>
<th>7&quot;</th>
<th>7&quot;</th>
<th>7&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>1800W</td>
<td>1800W</td>
<td>1800W</td>
<td>1800W</td>
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</table>

**Front Right Zone**

<table>
<thead>
<tr>
<th>Size</th>
<th>6&quot;</th>
<th>6&quot;</th>
<th>5 1/2&quot;</th>
<th>5 1/2&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>1200W</td>
<td>1200W</td>
<td>1200W</td>
<td>1200W</td>
</tr>
</tbody>
</table>

**Dimensions/Weight - (In or Lbs)**

| Overall dim - width | 36" (914mm) | 30 1/4" (767mm) | 24" (610mm) | 24" (610mm) |
| Overall dim - height | 2 3/16" (56mm) | 2 3/16" (56mm) | 3 9/32" (84mm) | 3 9/32" (84mm) |
| Overall dim - depth  | 21" (533mm) | 21" (533mm) | 21" (533mm) | 21" (533mm) |
| Cutout - width (min-max) | 34 1/16" (965mm) - 34 5/16" (872mm) | 28 11/16" (725mm) - 28 15/16" (735mm) | 22 5/8" (574mm) - 22 13/16" (580mm) | 22 5/8" (574mm) - 22 13/16" (580mm) |
| Box - height        | 2" (50mm) | 2" (50mm) | 2" (50mm) | 2" (50mm) |
| Box - width         | 19 1/4" (490mm) + conduit 15" (381mm) | 19 1/4" (490mm) + conduit 15" (381mm) | 19 1/4" (490mm) + conduit 15" (381mm) | 19 1/4" (490mm) + conduit 15" (381mm) |
| Approx. ship weight | 17.5 Kg (38.6lbs) | 13.5 Kg (30lbs) | 13.5 Kg (30lbs) | 13.5 Kg (30lbs) |

**Power / Ratings (208/240 V, 60 Hz)**

| KW/Amps rating at 240V, 60Hz | 9.400kW - 39.17Amps | 6.700kW - 27.9Amps | 6.000kW - 25.0Amps | 6.100kW - 25.42Amps |
| KW/Amps rating at 208V, 60Hz | 7.060kW - 33.94Amps | 5.032kW - 24.19Amps | 4.507kW - 21.67Amps | 4.582kW - 22.03Amps |

**Instructions for use**

<p>| Use &amp; Care Manual | EN, SP, FR | EN, SP, FR | EN, SP, FR | EN, SP, FR |
| Installation Manual | EN, SP, FR | EN, SP, FR | EN, SP, FR | EN, SP, FR |</p>
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<tr>
<th>MODEL</th>
<th>F4GK42S1</th>
<th>F4GK36S1</th>
<th>F4GK30S1</th>
<th>F4GK24S1</th>
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<td>36”</td>
<td>30”</td>
<td>24”</td>
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<td>Colour</td>
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<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Heating Technology</td>
<td>Gas</td>
<td>Gas</td>
<td>Gas</td>
<td>Gas</td>
</tr>
<tr>
<td>Gas Type</td>
<td>Natural or LP</td>
<td>Natural or LP</td>
<td>Natural or LP</td>
<td>Natural or LP</td>
</tr>
<tr>
<td>L.P Conversion Kit</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Top Mount Injectors</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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</table>

**Cooktop Features**

- **Design**: Largo, Largo, Largo, Largo
- **Electric Flame Ignition and re-ignition**: X, X, X, X
- **Flame out sensing**: X, X, X, X
- **Dual Crown Burner**: X, X, X, X
- **Simmer Plate**: Optional, Optional, Optional, Optional
- **Small Pot Insert**: Optional (for single burners only), Optional (for single burners only), Optional (for single burners only), Optional (for single burners only)
- **Wok Ring**: Optional (for dual burner only), Optional (for dual burner only), Optional (for dual burner only), Not available
- **Heavy Duty Cast Iron Grates**: 4, 4, 4, 4
- **Number of Burners**: 4, 5, 5, 4

**Burner 1**
- **Left Burner**
  - Power (Max): 18000 (BTU/h) - 5275W
  - Power (Min): 450 (BTU/h) - 135W
- **Front Left Burner**
  - Power (Max): 18000 (BTU/h) - 5275W
  - Power (Min): 450 (BTU/h) - 135W

**Burner 2**
- **Rear Left Burner**
  - Power (Max): 9000 (BTU/h) - 2640W
  - Power (Min): 1300 (BTU/h) - 380W

**Burner 3**
- **Left Middle Burner**
  - Power (Max): 4000 (BTU/h) - 1175W
  - Power (Min): 450 (BTU/h) - 135W
- **Front Middle Burner**
  - Power (Max): 4000 (BTU/h) - 1175W
  - Power (Min): 450 (BTU/h) - 135W

**Burner 4**
- **Right Middle Burner**
  - Power (Max): 9000 (BTU/h) - 2640W
  - Power (Min): 1300 (BTU/h) - 380W
- **Rear Middle Burner**
  - Power (Max): 12000 (BTU/h) - 3250W
  - Power (Min): 2200 (BTU/h) - 645W

**Burner 5**
- **Rear Right Burner**
  - Power (Max): 12000 (BTU/h) - 3250W
  - Power (Min): 2200 (BTU/h) - 645W

**Burner 6**
- **Rear Right Burner**
  - Power (Max): 15000 (BTU/h) - 4400W
  - Power (Min): 2700 (BTU/h) - 790W

**Dimensions/Weight - (In or Lbs)**

- **Overall dim - width**: 1119mm, 909mm, 760mm, 620mm
- **Overall dim - height**: 244mm, 244mm, 244mm, 244mm
- **Overall dim - depth**: 425mm, 510mm, 510mm, 510mm
- **Cutout - width (min-max)**: 100mm - 410mm, 384mm - 489mm, 237mm - 740mm, 597mm - 600mm
- **Cutout - height**: T.B.D., T.B.D., 49H, 49H
- **Cutout - depth (min-max)**: 404,5mm - 407,5mm, 489,5mm - 492,5mm, 489,5mm - 492,5mm, 489,5mm - 492,5mm

**Power / Ratings**

- **Electrical rating**: 120V, 60Hz, 120V, 60Hz, 120V, 60Hz, 120V, 60Hz
- **Max Power (BTU/HR)**: 42000 (BTU/h) - 11375W, 52300 (BTU/h) - 15120W, 49300 (BTU/h) - 14440W, 40300 (BTU/h) - 11800W

**Instructions for use**

- **Use & Care Manual**: EN, SP, FR, EN, SP, FR, EN, SP, FR
- **Installation Manual**: EN, SP, FR, EN, SP, FR, EN, SP, FR
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<tr>
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<td>Stainless Steel</td>
</tr>
<tr>
<td>Heating Technology</td>
<td>Gas</td>
<td>Gas</td>
</tr>
<tr>
<td>Gas Type</td>
<td>Nu or LP</td>
<td>Nu or LP</td>
</tr>
<tr>
<td>L.P. Conversion Kit</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Top Mount Injectors</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Knobs</td>
<td>Plastic MGH &quot;U&quot; - Lateral</td>
<td>Plastic MGH &quot;U&quot; - Lateral</td>
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**Cooktop Features**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Lateral Wing</th>
<th>Lateral Wing</th>
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<tbody>
<tr>
<td>Electric Flame Ignition and Re-Ignition</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Flame out sensing</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Dual Crown Burner</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Simmer Plate</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td>Small Pot Insert</td>
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<td>X</td>
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<tr>
<td>Wok Ring</td>
<td>Optional</td>
<td>Optional</td>
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<tr>
<td>Heavy Duty Cast Iron Grates</td>
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**Number of Burners**

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<thead>
<tr>
<th>Burner</th>
<th>Front Left Burner</th>
<th>Rear Left Burner</th>
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<tbody>
<tr>
<td>Power (Max)</td>
<td>4000 (BTU/h) - 1175W</td>
<td>15000 (BTU/h) - 4400W</td>
</tr>
<tr>
<td>Power (Min)</td>
<td>1000 (BTU/h) - 295W</td>
<td>1700 (BTU/h) - 500W</td>
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<table>
<thead>
<tr>
<th>Burner</th>
<th>Central Burner</th>
<th>Central Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power (Max)</td>
<td>18000 (BTU/h) - 5275W</td>
<td>12000 (BTU/h) - 3520W</td>
</tr>
<tr>
<td>Power (Min)</td>
<td>450 (BTU/h) - 135W</td>
<td>1300 (BTU/h) - 380W</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Burner</th>
<th>Rear Right Burner</th>
<th>Rear Right Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power (Max)</td>
<td>9000 (BTU/h) - 2640W</td>
<td>1300 (BTU/h) - 380W</td>
</tr>
<tr>
<td>Power (Min)</td>
<td>1300 (BTU/h) - 380W</td>
<td>1300 (BTU/h) - 380W</td>
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**Dimensions/Weight - (In or Lbs)**

<table>
<thead>
<tr>
<th>Dimension/Weight</th>
<th>In</th>
<th>Lbs</th>
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<tbody>
<tr>
<td>Overall dim - width</td>
<td>36&quot; (915mm)</td>
<td>30&quot; (762mm)</td>
</tr>
<tr>
<td>Overall dim - height</td>
<td>3 1/8&quot; (89mm)</td>
<td>3 1/8&quot; (89mm)</td>
</tr>
<tr>
<td>Overall dim - depth</td>
<td>21&quot; (533mm)</td>
<td>21&quot; (533mm)</td>
</tr>
<tr>
<td>Cutout - width (min-max)</td>
<td>34 1/2&quot; (876mm) - 35&quot; (889mm)</td>
<td>28 1/2&quot; (724mm) - 29&quot; (737mm)</td>
</tr>
<tr>
<td>Cutout - height</td>
<td>5 1/4&quot; (134mm)</td>
<td>5 1/4&quot; (134mm)</td>
</tr>
<tr>
<td>Cutout - depth (min-max)</td>
<td>19&quot; (483mm) - 19 5/8&quot; (498mm)</td>
<td>19&quot; (483mm) - 19 5/8&quot; (498mm)</td>
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**Power / Ratings**

| Electrical rating | 120V, 60Hz | 120V, 60Hz |
| Max Power (BTU/HR) | 55000 (BTU/h) - 16110W | 42300 (BTU/h) - 12390W |
| Cable | X | X |

**Instructions for use**

| Use & Care Manual | EN, SP, FR | EN, SP, FR |
| Installation Manual | EN, SP, FR | EN, SP, FR |
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catalogue coordinators
Marketing Fulgor

lay-out, 3d graphics and colour separation
Studio Grafico NOA