

FULGOR
MILANO

ACCENTO

PROFESSIONAL



CELEBRATING 70 YEARS OF ITALIAN MANUFACTURING

1949

2019



Share in the story of a brand born from the OEM industry, with a strong competitive capacity and industrial flexibility, which celebrates 70 years of strong growth and a future defined by the boost of ownership by the Meneghetti family.



A 70 YEAR LONG HISTORY

Born in 1949, in Northern Italy, in the industrial region between the cities of Milan and Varese, FULGOR has many milestones in its now long productive history.

Starting with the manufacturing of coal supplied cookers, followed then by production of models that integrated gas and electrical supply, FULGOR started building gas supplied cook tops in 1974.

Two years later, was the commencement of manufacturing built-in ovens, and later in 1987 the introduction of FULGOR's first electric supplied cook top.

During those years of strong national and international economic growth, FULGOR decided to introduce new materials for production, thus creating the first range of electric cook tops built with tempered glass surfaces.

ITALIAN TRADITION

At the beginning of the 1990's, FULGOR chose to take on a new challenge and developed their first self-cleaning oven, using a pyrolytic cycle, becoming the first to manufacture them in the Italian national industry.

Moving into the current century, the history of the brand makes a significant change in a new direction, with the acquisition by Meneghetti, which makes FULGOR Milano its main asset in the development and manufacturing of built-in appliances distinguished by Italian excellence.

In the last 10 years, FULGOR Milano celebrates its roots and adds MILANO to the brand name, to define for all its customers everything that comprises the Italian lifestyle; fashion, design, quality in food and cooking. The brand has also taken important steps towards the construction of a full range of domestic appliances to meet the multiple needs of food lovers and refined chefs in their own home.

RESEARCH AND INNOVATION

Recent years have seen the introduction of many new technologies in areas such as steam cooking, microwave cooking, the preparation of various types of coffee, preservation of wines and refrigeration, with a focus on the professional preservation and preparation of food.

In 2015, FULGOR MILANO exceeds all expectations by creating from scratch an unexpected series; an offering of competitive and varied professional ranges designed and built with performance, technology and materials that are found in the commercial equipment market.

THE FUTURE IS HERE

At the directive of Gianni Meneghetti, General Manager of the company, this series of professional ranges is initially launched in the North American market to enrich and strengthen the product offering, with its eventual release extended to all international markets. From the design of this professional range, originates a new line of built-in appliances with unique features and professional aesthetics, winning over the most significant markets for this type of product.

But FULGOR MILANO does not stop there and after completing the full offering of the professional series in 2018, by including ventilation hoods, cleaning and preservation products, it surprised the market again by presenting at EUROCUKINA in Milan. This time, a whole new series dedicated to international markets is launched, including in them the best available technology and design, as the result of the company's relentless research work.



FULGOR
MILANO

PROFESSIONAL ACCENTO

Inspired by traditional professional styling, our ACCENTO professional range features a classic bullnose design over elegant yet strong knob controls. The ACCENTO professional range will stand out in your kitchen with color kits that are customizable and allow for multiple variations of color expression. Newly designed continuous cast iron grids offer a safe support surface while ensuring the achievement of professional performance and optimal thermal dynamics.



ACCENTO's traditional bullnose allows this handcrafted range to be added to any package and becomes the perfect replacement range.



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

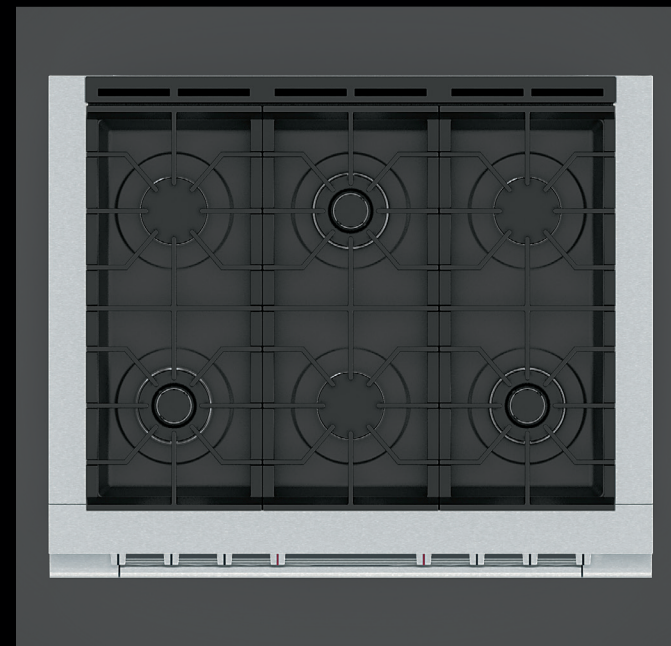


Accentuate the satin stainless steel finish of the ACCENTO range with a customizable color kit of your choosing.

PROFESSIONAL
ACCENTO

STYLE DETAILS

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





ACCENTO 36"

A FRESH CONCEPT, INSPIRED BY TRADITION

The Accento 36" line of professional ranges are inspired by traditional professional ranges but designed to offer exceptional performance and value. Although we offer great value with Accento there is no compromise in the build quality and attention to detail our customers have become accustomed to with all our handcrafted professional style products.

ACCENTO 36" DUAL FUEL

PROFESSIONAL RANGE 

The 36" Dual Fuel features a combination of three crescendo burners, and three high powered sealed burners offering great performance and value. The oven features a generous 5.7 cubic ft. capacity with dual convection, self cleaning and a meat probe.

ACCENTO 36" ALL GAS

PROFESSIONAL RANGE 

The 36" all gas features a combination of three crescendo burners, and three high powered sealed burners offering great performance and value. The oven features a generous 5.7 cubic ft. capacity with dual convection and a modulation bake burner, providing consistent oven temperatures.



ACCENTO 30"

A FRESH CONCEPT, INSPIRED BY TRADITION

The ACCENTO 30" line of professional ranges, like our 36" line, was inspired by traditional professional ranges but designed to offer exceptional performance and value in a standard size. While still offering great value there are no compromises in the build quality and attention to detail our customers have become accustomed to with all our handcrafted professional style products.



FULGOR
MILANO



ACCENTO 30" DUAL FUEL

PROFESSIONAL RANGE 

The 30" Dual Fuel features a combination of two crescendo burners, and two high powered sealed burners offering great performance and value. The oven features a generous 4.4 cubic ft. capacity with dual convection, self cleaning and a meat probe.

ACCENTO 30" ALL GAS

PROFESSIONAL RANGE 

The 30" all gas features a combination of two crescendo burners, and two high powered sealed burners offering great performance and value. The oven features a generous 4.4 cubic ft. capacity with dual convection and a modulation bake burner, providing perfectly consistent oven temperatures.

FULGOR
MILANO

ACCENTO

THE STRENGTH OF ITALIAN DESIGN



FULGOR
MILANO

ACCENTO



FULGOR
MILANO

PROFESSIONAL **ACCENTO**

THE STRENGTH OF ITALIAN DESIGN IN COLOR

Fulgor Milano brings modern technology to the kitchen and is continuously seeking innovative solutions for our customers to allow them to achieve the best cooking experience imaginable. With the kitchen returning to the center of the home, color is an important component of design and can bring unity and harmony into your space.



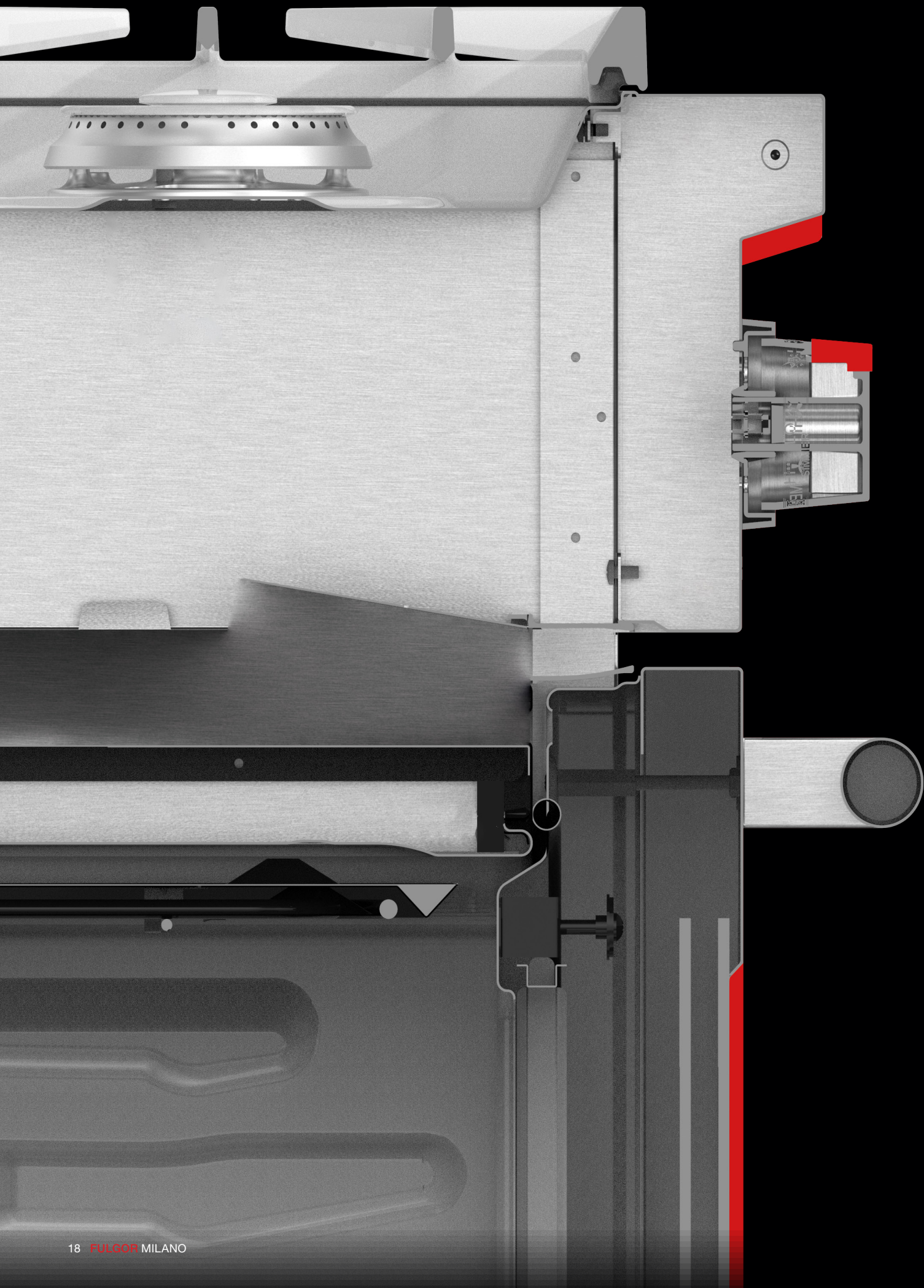
PROFESSIONAL ACCENTO

INSPIRED BY COLOR

You express yourself through cooking, why not express yourself through color with the ACCENTO customizable color kits. If you are looking for fresh excitement in your life, choose a bright, vibrant color.

Are you searching for calmness in your busy routine? Create peace and unity in your kitchen by choosing from a more subdued pallet. Although the colors below are only a sample of what can be done, give us your feedback. Which colors should be added to our offering?





FULGOR
MILANO

TECHNICAL DATA

ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE



COLOR KIT

- STAINLESS STEEL
- MATTE BLACK RAL 9004
- MATTE WHITE RAL 9016
- GLOSSY RED RAL 3003

CODE ID

F4PDF366S1

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

- Dual Convection
- Self Clean Oven
- Multi-level cooking
- Cool Touch Door
- Digital Controls
- Fast Pre-Heat

OPTIONAL ACCESSORIES

- ACDKIT36 ...

Colour kit
- FMWOK

Wok ring
- FMSIM

Simmer plate
- F6BG30BCI

Island trim
- F6BG30STD

Standard trim
- F6BG30HBT

High back trim
- FMGRID30

Griddle
- FMTRP30

Telescopic rack

COOKING SURFACE

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 3 Dual-Flame Crescendo Burners
- 3 X 18,000 BTU max (NG)
- 3 Rapid Burners
- 3 X 15,000 BTU max(NG)
- Natural Gas (LP convertible)

OVEN

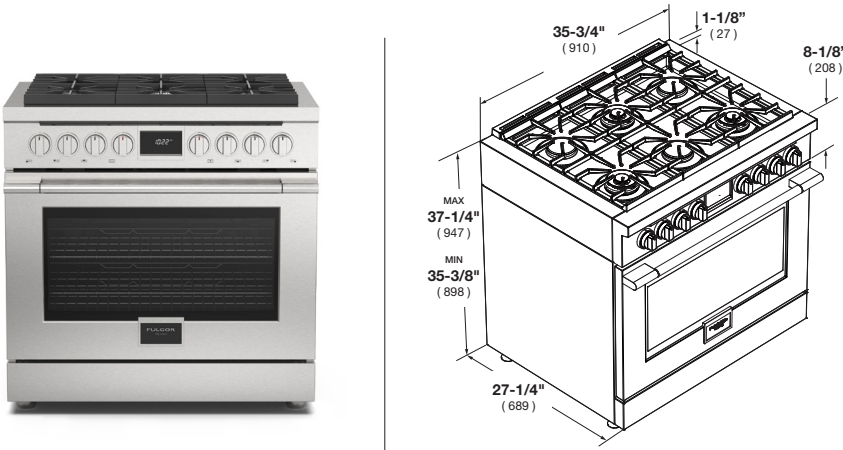
- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 5.7 cu. ft.
- 2 chromed racks
- Enameled Broiler Pan

OVEN FUNCTIONS

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

ACCENTO

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID	F4PDF366S1 - 36" DUAL FUEL PROFESSIONAL RANGE		
Series and Finish	400 Series - Professional Design - Stainless Steel		
CONTROL PANEL			
Control Type	Electronic		
Display: Clock - Temperature - Function	White LED		
COOKTOP			
Cooking Surface	Black Enameled		
Type	GAS (NG or LP)		
GAS COOKTOP FEATURES			
	Electric Flame Ignition and Re-ignition	L.P. Conversion Kit	Top Mount Injectors
	Flame-out sensing	Dual Crown Brass Burner	Pressure Regulator
Cooking Zones	6		
Burners types	Dual Flame/Rapid Burners		
Power Front L+R (Max/Min)	G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	
Power Rear L+R (Max/Min)	G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min)	G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Rear Middle (Max/Min)	G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950(BTU/h) - 275W	
Power Front L+R (Max/Min)	G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	
Power Rear L+R (Max/Min)	G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min)	G31 - 10" (LP)	12000 (BTU/h) - 3800W / 2200(BTU/h) - 645W	
Power Rear Middle (Max/Min)	G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950(BTU/h) - 275W	
OVEN			
Oven Type	Electric Pyro		
Temperature Regulation	Multifunction 2 Fans (True Euro Conv.)		
Electronic			
OVEN FUNCTIONS			
	Pyrolytic Self-Clean with automatic door latch	Pizza (Lower Convection)	Proof (Warm)
	True European Convection Bake (Multi level)	Bake	Broil
	Dehydrate	Thaw (Defrost)	Convection Broil
	Convection Roast	Oven Lights	Keep warm (Warm Plus)
	Fast Preheat		
ELECTRIC OVEN FEATURES			
	Preset/Last Used Temperature Memory	Preheat bar (25%, 50%, 75%, 100%)	Automatic Fast Preheat
	Child Door Lock	Sabbath Mode	Hour Clock Formats AM/PM
	°F Degree unit		
OVEN DOOR(S)			
Oven Glass Window	Deep Embossed Window		
Door Cooling System	4 Pane Heat Resistant Glasses		
Door Hinges	Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube d30mm with Metal terminals		
OVEN CAVITY			
Net Capacity (cbft)	5.7		
Cavity Enamel Colour	Black		
Rack Positions	6		
Oven Lights	3x20W Halogen		
HEATING ELEMENTS (@240V)			
Broil Upper Heating Element	3500 W		
Upper Auxiliary Element Wattage	1032 W		
Concealed Bake Lower Heating Element	3000 W		
Convection Element	2 x 1300 W		
OVEN ACCESSORIES			
Chromed Racks	2		
Enameled Grill set (basin + anti splash)	1		
Telescopic Chromed Rack	Only as optional ACCESSORY		
Meat Probe	Only as optional ACCESSORY		
DIMENSIONS/WEIGHT			
Overall dim - Width	35 - 3/4"	(910 mm)	
Overall dim - Height (min - max)	39"	(993 mm)	
Overall dim - Depth	29 - 3/4"	(756 mm)	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 120-240V, 60Hz	3.84 kW - 16.9 A		
kW / Amps rating at 120-208V, 60Hz	3.54 kW - 17.5 A		
Power Cable	Nema 14-50P		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

ACCENTO PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE



COLOR KIT

	STAINLESS STEEL	
	MATTE BLACK	RAL 9004
	MATTE WHITE	RAL 9016
	GLOSSY RED	RAL 3003

COOKING SURFACE

- 2 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 2 Dual-Flame Crescendo Burners
- 2 X 18,000 BTU max (NG)
- 2 Rapid Burners
- 2 X 15,000 BTU max (NG)
- Natural Gas (LP convertible)

OVEN

- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- Enameled Broiler Pan

CODE ID

F4PDF304S1

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

- Dual Convection
- Self Clean Oven
- Multi-level cooking
- Cool Touch Door
- Digital Controls
- Fast Pre-Heat

OPTIONAL ACCESSORIES

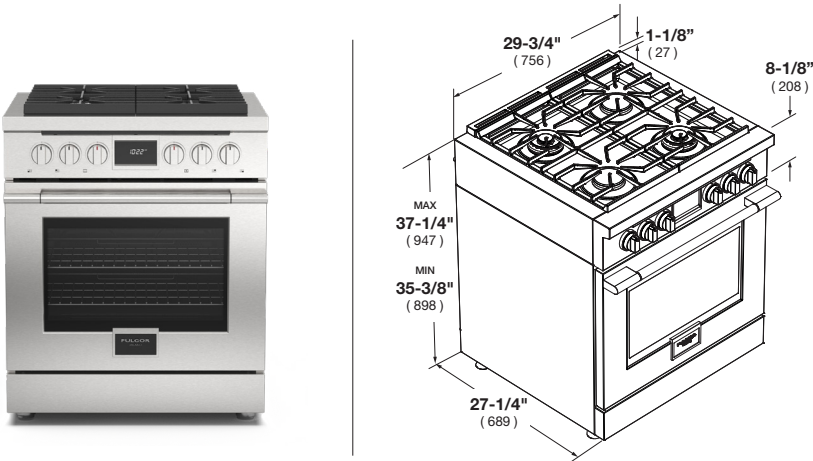
ACDKIT30 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	Griddle
FMTRP30	Telescopic rack

OVEN FUNCTIONS

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

ACCENTO

30" DUAL FUEL RANGE



CODE ID	F4PDF304S1 - 30" DUAL FUEL PROFESSIONAL RANGE			
Series and Finish	400 Series - Professional Design - Stainless Steel			
CONTROL PANEL				
Control Type	6 Heavy Duty Knobs			
Display: Clock - Temperature - Function	White LED			
COOKTOP				
Cooking Surface	Black Enameled			
Type	GAS (NG or LP)			
GAS COOKTOP FEATURES				
	Electric Flame Ignition and Re-ignition	L.P. Conversion Kit	Top Mount Injectors	
	Flame-out sensing	Dual Crown Brass Burner	Pressure Regulator	
Cooking Zones	4			
Burners Type	Rapid Burner			
Power Front-L, Rear-R (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
Power Rear-L, Front-R (Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W			
Power Front-L, Rear-R (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W			
Power Rear-L, Front-R (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W			
OVEN	Electric Pyro			
Type	Multifunction 2 Fans			
Temperature Regulation	Electronic			
OVEN FUNCTIONS				
	Power Rear-L, Front-R Pyrolytic Self-Clean with automatic door latch	Pizza (Lower Convection)	Proof (Warm)	
	True European Convection Bake (Multilevel)	Bake	Broil	
	Dehydrate	Thaw (Defrost)	Convection Broil	
	Convection Roast	Oven Lights	Keep warm (Warm Plus)	
ELECTRIC OVEN FEATURES				
	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Automatic Fast Preheat	
	Child Door Lock	Sabbath Mode	Hour Clock Formats AM / PM	
	°F Degree unit			
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window			
Door Cooling System	4 Pane Heat Resistant Glasses			
Door Hinges	Heavy Duty Steady Tilt			
Handle Style	Stainless Steel Tube d30mm with Metal terminals			
OVEN CAVITY				
Net Capacity (cbft)	4.4			
Cavity Enamel Colour	Black			
Rack Positions	6			
Oven Lights	3x20W Halogen			
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W (240V)			
Upper Auxiliary Element Wattage	1032 W (240V)			
Concealed Bake Lower Heating Element	3000 W (240V)			
Convection Element	2 x 1300 W (240V)			
OVEN ACCESSORIES				
Chromed Racks	2 rack without frontal bend			
Enameled Grill set (basin + anti splash)	1			
Telescopic Chromed Rack	Only as optional ACCESSORY			
Meat Probe	Only as optional ACCESSORY			
DIMENSIONS/WEIGHT (In or Lbs)				
Overall dim - Width	29 - 3/4"	(758 mm)		
Overall dim - Height (min - max)	39"	(993 mm)		
Overall dim - Depth	29 - 3/4"	(756 mm)		
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	3.84 kW - 16.9Amps			
kW / Amps rating at 120-208V, 60Hz	3.54 kW - 17.5Amps			
Power Cable	Nema 14-50P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			

ACCENTO PROFESSIONAL 36"

36” ALL GAS PROFESSIONAL RANGE



COLOR KIT

	STAINLESS STEEL	
	MATTE BLACK	RAL 9004
	MATTE WHITE	RAL 9016
	GLOSSY RED	RAL 3003

COOKING SURFACE

- 3 Heavy Duty, continuous cast iron grates
- One piece, matte finish porcelain burner bowl
- 3 Dual-Flame Crescendo Burners
- 3 X 18,000 BTU max (NG)
- 3 Rapid Burners
- 3 X 15,000 BTU max (NG)
- Natural Gas (LP convertible)

OVEN

- Dual Convection
- Black Porcelain enamel interior
- Cool to touch door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Gross capacity 4.4 cu. ft.
- 2 chromed racks
- Enameled Grill set

CODE ID

F4PGR366S1

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

OPTIONAL ACCESSORIES

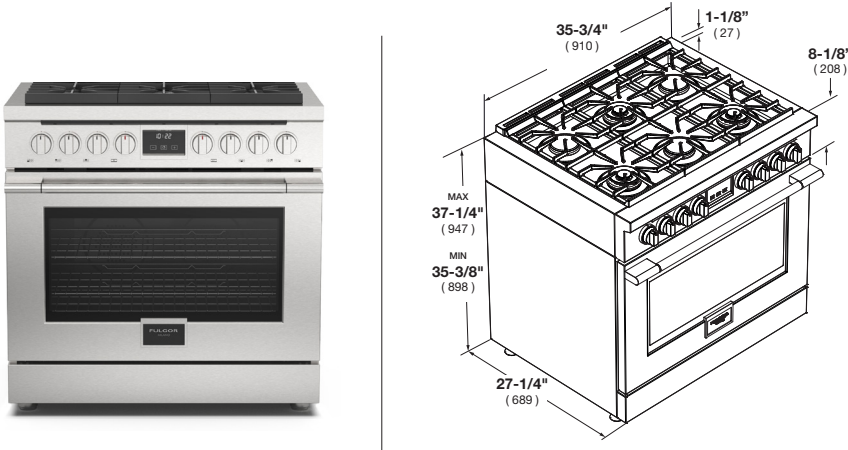
ACDKIT36 ...	Colour kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	Griddle
FMTRP30	Telescopic rack

OVEN FUNCTIONS

- Bake
- Broil
- Convection
- Pizza cooking
- Dehydrate
- Timer

ACCENTO

36” ALL GAS PROFESSIONAL RANGE



CODE ID	F4PGR366S1 - 36” FULL GAS PROFESSIONAL RANGE		
Series and Finish	400 Series - Professional Design - Stainless Steel		
CONTROL PANEL			
Control Type	Valve		
Clock Display	•		
COOKTOP			
Cooking Surface	Matte Black Enameled		
Type	GAS (NG or LP)		
GAS COOKTOP FEATURES			
	Electric Flame and Re-ignition	Top Mount Injectors	Dual Crown Brass Burner
	Flame-out sensing	L.P. Conversion Kit	Pressure Regulator
Heavy Duty Cast Iron Grates	3		
Cooking Zones	6		
Burners types	Dual Flame/Rapid Burners		
Power Front L+R (Max/Min)	G20 - 5” (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	
Power Rear L+R (Max/Min)	G20 - 5” (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min)	G20 - 5” (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W	
Power Rear Middle (Max/Min)	G20 - 5” (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W	
Power Front L+R (Max/Min)	G31 - 10” (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	
Power Rear L+R (Max/Min)	G31 - 10” (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W	
Power Front Middle (Max/Min)	G31 - 10” (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W	
Power Rear Middle (Max/Min)	G31 - 10” (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W	
OVEN			
Type	Multifunction 2 Fans (True Euro Conv.)		
Temperature Regulation	Thermostat		
Injection Oven	T-Zero		
OVEN FUNCTIONS			
	Pizza (Lower Convection)	Down Bake	Broil
GAS OVEN FEATURES			
	Electronic Flame Ignition	Gas safety devices	L.P. Conversion Kit
	Flame-out Sensing		
OVEN DOOR(S)			
Oven Glass Window	Deep Embossed Window		
Door Cooling System	4 Pane Heat Resistant Glasses		
Door Hinges	Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube d30mm, Metal terminals		
OVEN CAVITY			
Gross Capacity (cbft)	4.4		
Cavity Enamel Colour	Black		
Rack Positions	6		
Oven Lights	3x20W Halogen		
BOTTOM BURNER			
Power (Max) G20 - 5”	18000 (BTU/h) - 5300W		
Power (Max) G31 - 10”	16000 (BTU/h) - 4700W		
GRILL BURNER			
Power (Max) NG	14000 (BTU/h) - 4102W		
Power (Max) LP	13000 (BTU/h) - 3800W		
OVEN ACCESSORIES			
Chromed Racks	2 racks without frontal bend		
Enameled Grill set (basin + anti splash)	1		
Telescopic Chromed Rack	only as optional ACCESSORY		
DIMENSIONS/WEIGHT			
Overall dim - Width	29 - 3/4”	(758 mm)	
Overall dim - Height (min - max)	39”	(993 mm)	
Overall dim - Depth	29 - 3/4”	(756 mm)	
POWER / RATINGS (120 V, 60 HZ)			
KW/Amps rating rating at 120V, 60Hz	200W - 1.7A		
Cable + Plug	Nema 5-15P		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

ACCENTO PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE



COLOR KIT

	STAINLESS STEEL	
	MATTE BLACK	RAL 9004
	MATTE WHITE	RAL 9016
	GLOSSY RED	RAL 3003

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

Dual Convection
Black Porcelain enamel interior
Cool to touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 Cromed racks
Enameled Grill set

CODE ID

F4PGR304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Cool Touch Door



Multi-level cooking



Digital minute minder

OPTIONAL ACCESSORIES

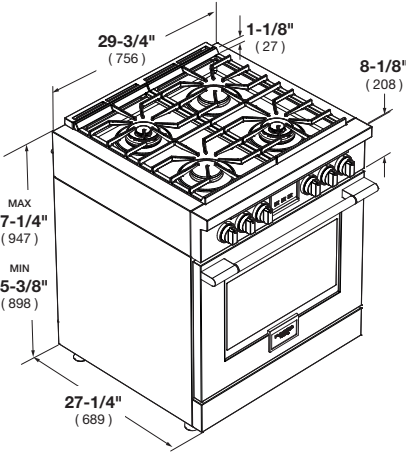
ACDKIT30 ...	Colour kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	Griddle
FMTRP30	Telescopic rack

OVEN FUNCTIONS

Bake
Broil
Convection
Pizza cooking
Dehydrate
Timer

ACCENTO

30" ALL GAS PROFESSIONAL RANGE



CODE ID	F4PGR304S1 - 30" FULL GAS PROFESSIONAL RANGE			
Series and Finish	400 Series - Professional Design - Stainless Steel			
CONTROL PANEL				
Control Type	Valve			
Commands	2 Knobs			
COOKTOP				
Cooking Surface	Matte Black Enameled			
Type	GAS (NG or LP)			
GAS COOKTOP FEATURES				
	Electric Flame and Re-ignition	Top Mount Injectors	Dual Crown Brass Burner	
	Flame-out sensing	L.P. Conversion Kit	Pressure Regulator	
Heavy Duty Cast Iron Grates	2			
Cooking Zones	4			
Burners types	Dual Flame/Rapid Burners			
Power Front-L,Rear-R (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
Power Rear-L,Front-R (Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W			
Power Front-L,Rear-R (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200(BTU/h) - 645W			
Power Rear-L,Front-R (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W			
OVEN				
Type	Multifunction 2 Fans (True Euro Conv.)			
Temperature Regulation	Thermostat			
Injection Oven	T-Zero			
OVEN FUNCTIONS				
	Pizza (Lower Convection)	Down Bake	Broil	
GAS OVEN FEATURES				
	Electronic Flame Ignition	Gas safety devices	L.P. Conversion Kit	
	Flame-out Sensing			
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window			
Door Cooling System	4 Pane Heat Resistant Glasses			
Door Hinges	Heavy Duty Steady Tilt			
Handle Style	Stainless Steel Tube d30mm with Metal terminals			
OVEN CAVITY				
Gross Capacity (cbft)	4.4			
Cavity Enamel Colour	Black			
Rack Positions	6			
Oven Lights	3x20W Halogen			
BOTTOM BURNER				
Power (Max) G20 - 5"	18000 (BTU/h) - 5300W			
Power (Max) G31 - 10"	16000 (BTU/h) - 4700W			
GRILL BURNER				
Power (Max) NG	14000 (BTU/h) - 4102W			
Power (Max) LP	13000 (BTU/h) - 3800W			
OVEN ACCESSORIES				
Chromed Racks	2rack without frontal bend			
Enameled Grill set (basin + anti splash)	1			
Telescopic Chromed Rack	only as optional ACCESSORY			
Meat probe	only as optional ACCESSORY			
DIMENSIONS/WEIGHT				
Overall dim - Width	29 - 3/4"	(758 mm)		
Overall dim - Height (min - max)	39"	(993 mm)		
Overall dim - Depth	29 - 3/4"	(756 mm)		
POWER / RATINGS (120 V, 60 HZ)				
KW/Amps rating rating at 120V, 60Hz	200W - 1.7A			
Cable + Plug	Nema 5-15P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			

AND MORE TO COME



SOFIA 30"
COMBINATION
SPEED OVEN

DISTINTO
COMBINATION
SPEED OVEN

BUILT-IN
COFFEE
MACHINE

CONVECTION
MICROWAVE

60" DUEL FUEL
SOFIA RANGE

BUILT-IN
REFRIGERATION
COLUMNS



As Fulgor Milano celebrates its first 70 years, we strive to design and build new products that will take us into the next 70 years.

Our combination speed oven, which is currently available for our international markets, will soon be a welcome addition to our North American product line.

The combination speed oven will be available in both the Distinto and Sofia product lines.

A premium kitchen package would not be complete without a state-of-the-art, fully automatic, built-in coffee machine. You can expect to see this product available in early 2020.

As Fulgor Milano continues to expand its Sofia Professional series, we will be adding 60" ranges and a full line of built-in refrigeration and freezer columns in the years to come.



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