



FULGOR
MILANO

SINCE
PASSIONE | ITALIANA
1949



FULGOR
MILANO

SOFIA

PROFESSIONAL



SCOPRI IL PROFILO ITALIANO DI SOFIA

DESIGN

POWER

GUSTO

UNIQUE

Sofia represents the beauty and sophistication that is Italy and the Meneghetti Family has paid tribute to all the unique cultural aspect of this storied country with Sofia and the complete line of Fulgor Milano products. Inspired by all the great regions of Italy, Soifa was born in the heart of the Veneto region, culturally rich in art and tradition. Sofia embodies a contemporary design that is feminine and powerful, which inspires us to prepare dishes worthy of admiration. The Meneghetti Family has presented us with a symbol of the ultimate expression of Italian excellence.



SOFIA PROFESSIONAL



CLASSIC BEAUTY

Sofia is a solid, generously sized freestanding range with a clean and rigorous style. Designed, developed and engineered in Italy to exceed all expectations of quality, performance and style. Sofia will captivate the most discerning chef with nuanced features that are traditional yet innovative.

SOFIA

PROFESSIONAL 36" DUAL FUEL

QUALITY IS FOUND IN THE DETAILS

The fully featured extra large oven is accessed through a delicately balanced, cool touch door. Like the door of a luxury car, Sofia's oven door is quality you can feel.

SOFT CLOSING DOOR

Perfect visibility and clean lines are essential components of Sofia's character. The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure (soft closing) of the oven.

THE HEART OF SOFIA

Is her 4.4 cubic ft oven with dual convection, commercial style racks, multi-level lighting, and a full-extension rack with stainless glides.

ALL ELECTRIC OVENS FEATURE

A multi-pass broiler with full reflective stainless plate offering even broiling performance.

DUAL CONVECTION TECHNOLOGY

Utilizes two 1,300 watt elements which operate simultaneously for unsurpassed baking performance and even temperatures.



NEW

48" DUAL FUEL PROFESSIONAL RANGE

THE ART OF COOKING EXPANDED

FULGOR
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Thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminare Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute, and sear as you desire. Below the cooking surface, two self cleaning convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourages you to cook the way you want.



NEW

48" DUAL FUEL

PROFESSIONAL RANGE CHARACTERISTICS

TRILAMINATE GRIDDLE

Functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a three layer griddle with the addition of aluminum for even and consistent heat distribution.

UNSURPASSED CRAFTSMANSHIP

Superior Italian steelmaking craftsmanship ensures perfectly polished edges and smooth corners, concealing screws and welds for an impeccable finish.

COOL TOUCH DOOR

4 layers of thermo-reflecting glass ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

CONVENIENCE OVEN

Identically featured as its larger mate, but without meat probe, this self-cleaning, multi function convection oven does everything in a smaller space, adding efficiency and flexibility. It even has a telescopic rack.



CAST IRON GRATES

Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

SIX BURNERS

6 cooking zones, each with Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 20,000 BTU. A combination of burner rings at different levels controls the relation of the flame to the bottom of the cooking vessel, allowing whisper soft heat for melting or rendering to ultra high searing and deglazing.

DUAL OVENS

Two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

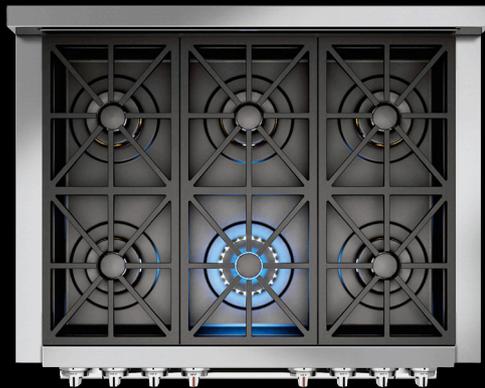
SOFT CLOSING DOOR

Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

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5 in 1

CRESCENDO BURNER



Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 20,000 BTU and is also capable of the gentlest simmer aided by its oversized burner cap.



FORTE 1

At the peak of its 20,000 BTU capability, meat is seared to produce a crust worthy of your favorite chef. Large pots quickly recover to a rigorous boil, and no culinary conquest seems unattainable. All burner rings engage to produce the most powerful flame for cooking.

MEZZOFORTE 2

Perfect al dente pasta is a snap. Progressive control of the burner ensures maximum heat distribution without excessive flame for an even and moderate boil.

MEZZO 3

Creamy risotto and smooth custards come to life as the burner rings combine to provide enough heat to encourage the cooking but discourage scorching.

PIANOFORTE 4

Simmer, poach, or braise your way to a tender sauce, soup or stew. Flame curls around the diffuser cap to barely brush the base of the cooking vessel with perfect control for extended periods of low heat cooking.

PIANO 5

Melt butter, temper chocolate, or gently coax the flavor from savory vegetables, this lowest setting is achieved by the flame from the simmer burner rolling gently under the diffuser cap to radiate whisper soft heat.

NEW

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PROFESSIONAL 36" INDUCTION RANGE



The Sofia induction range features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner. The instant response and precise control of induction is highlighted by the Digital Minute Minder control, paired beautifully with the easy to clean surface, offering maximum performance while minimizing energy consumption.

COLOR KIT

PERSONALIZE WITH COLOR

FREEDOM TO CHOOSE COLOR



Your cooking style is personal and now you can easily personalize your kitchen with color. Dress Sofia in vibrant Venetian Red, snowy Palladio White, glistening Gondola Black, sumptuous Black Velvet, or or glistening Rialto Grey. With a Sofia Color Kit, making a change is breeze, simply replace the door and one piece toe-kick whenever the mood strikes you. Sofia can even change with the seasons to make your kitchen alive with color.

AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!



Customize your Sofia kitchen with your name and choice of font. Visit the Fulgor Milano website to create your personalized name plate for the oven door. The complimentary plate will be delivered to your home where your unique Sofia kitchen is exclusively yours.



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PROFESSIONAL 30" DOUBLE OVEN



WARMING DRAWER

With striking beauty and bold performance, the Sofia professional double oven features dual true convection, cool touch soft-close doors, concealed bake elements, and multiple cooking modes ensures you can handle whatever culinary challenges come your way.

From defrost to intensive broiling and everything in between, there's no cooking task this oven can't handle. A meat probe in the upper oven ensures perfect results for your roasts. Self-clean in each oven means your oven will remain beautiful and functional throughout its life.

More than a warming drawer, this functional appliance can slow cook, proof, leaven, and defrost in its compact and fully enclosed space. Warm plates, hold side dishes warm for serving, keep pies warm for dessert, allow homemade bread to rise to perfection.



NEW

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PROFESSIONAL PRO GAS COOK TOP



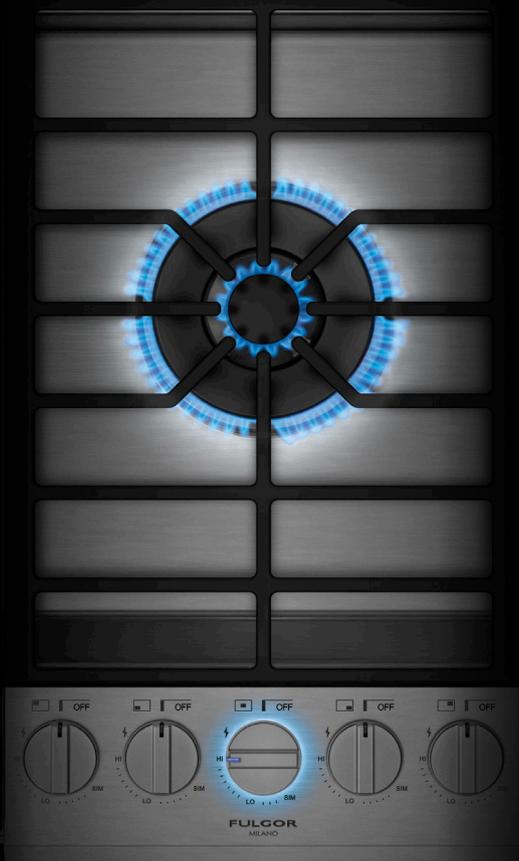
STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cooktop combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTU Dual Brass Burner of this Sofia cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. New Halo Effect knobs let you know at a glance if the gas is on or if residual heat is present, giving you peace of mind at every turn. Continuous cast iron grates offer an even cooking surface for easy movement of pans from burner to burner so that even your biggest cooking events can be handled with ease.

NEW

HALO VISION

HEAT MADE VISIBLE



HALO CONTROL

for when the gas is on
Have you ever walked away from your cook top forgetting a burner is on? Whether you are searing a steak or tempering chocolate, the glowing halo of white light will alert you to a burner that is on. Walk away from the kitchen with confidence, knowing that your burners are safely off when the halo disappears.



HALO SAFE

residual heat indicator
A Professional cook top would not be complete without powerful burners and strong cast iron grates. These grates can continue to radiate a heat, even after the burner is off. Protect yourself and your family with our Halo Safe system. A red Halo light around the control knob indicates the presence of residual heat at the grate.

NEW

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PROFESSIONAL HOODS 600 SERIES



Complete your powerful Sofia cooking suite with a matching wall mounted vent hood designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. Motors in sturdy housings combine with Pro Baffle filters to quietly whisk away the effects of your culinary adventures. Your hood allows fresh air to circulate freely in your home, while overhead LED illumination highlights your Sofia cooking surface. Like jewelry for your home, hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!



NEW

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PROFESSIONAL FRIDGE & WINE

COLD TEMP. TOTAL CONTROL.

As beautiful as it is functional, the Sofia Professional Fridge and Wine Series features brushed stainless exteriors for maximum impact and a brilliant white aluminum interior. Food preservation is key and like the rest of the Professional Series, we combine the latest technology to ensure the highest performance. Dual compressors provide independently controlled cooling zones with consistent and precise temperatures throughout, to ensure that the finest foods and wines stay fresher longer. Robust doors on the Fridge and triple layer UV protected glass on the Wine Cellar protect contents from external temperature and humidity changes which can be damaging to your stored items.



NEW DUAL FUEL RANGE 48"

6 Dual-Flame Crescendo Burners
Trilaminate Stainless Steel Griddle
3 Heavy Duty, continuous cast iron grates
True Convection
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF486GS1**



DUAL FUEL RANGE 36"

6 Dual-Flame Crescendo Burners
3 Heavy Duty, continuous cast iron grates
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF366S1**



DUAL FUEL RANGE 30"

4 Dual-Flame Crescendo Burners
2 Heavy Duty, continuous cast iron grates
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning with Multifunction baking

CODE ID **F6PDF304S1**



GAS RANGE TOP 36"

3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
6 Dual-Flame Crescendo Brass Burners
2 X 20.000K BTU max (NG)
4 X 18.000K BTU max (NG)
Natural Gas (LP convertible)

CODE ID **F6GRT366S1**



GAS RANGE TOP 30"

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
4 Dual-Flame Crescendo Brass Burners
1 X 20.000 BTU max (NG)
3 X 18.000 BTU max (NG)
Natural Gas (LP convertible)

CODE ID **F6GRT304S1**



INDUCTION RANGE TOP 30"

4 Single Induction cooking zones
Elegant Ceramic glass surface
Booster function for each cooking zone
Residual heat and Power on Indicators
Child Lock Function
Digital Display for Power Level

CODE ID **F6IRT304S1**



ALL GAS RANGE 36"

6 Dual-Flame Crescendo Burners
3 Heavy Duty, continuous cast iron grates
Dual Convection oven
Oven temperature electronic control
Nova Broiler System
Cool to the touch - Soft closing door

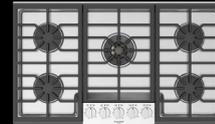
CODE ID **F6PGR366S2**



ALL GAS RANGE 30"

4 Dual-Flame Crescendo Burners
2 Heavy Duty, continuous cast iron grates
Dual Convection oven
Oven temperature electronic control
Nova Broiler System
Cool to the touch - Soft closing door

CODE ID **F6PGR304S2**



NEW PRO GAS COOK TOP 36"

3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Brass Dual Flame Burner with 20K BTU (NG) *
4 Brass Stacked Burners with 18K BTU (NG) *
Halo Vision - Backlit Control Knob
Heavy duty control panel - Large cooking area

CODE ID **F6PGK365S1**



NEW PRO GAS COOK TOP 30"

3 Heavy duty continuous cast iron grates
Heavy Gauge 304 Stainless Steel Burner Bowl
1 Brass Dual Flame Burner with 20K BTU (NG) *
2 Brass Stacked Burners with 18K BTU (NG) *
2 Brass Stacked Burners with 15K BTU (NG) *
Halo Vision - Backlit Control Knob
Heavy duty control panel - Large cooking area

CODE ID **F6PGK305S1**

* Please note the BTU ratings provided may vary with production units



NEW INDUCTION RANGE 36"

Knob Controlled
4 Single Induction cooking zones
1 Dual Max Power with Ø 11" zone
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning oven with Multifunction baking

CODE ID **F6PIR365S1**



INDUCTION RANGE 30"

Knob Controlled
4 Single Induction cooking zones
Dual True Convection oven
Cool to the touch, soft closing door
Self-cleaning oven with Multifunction baking

CODE ID **F6PIR304S1**



DOUBLE OVEN 30"

Knob and electronic controls
Dual True Convection - 3 Halogen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft. per oven

CODE ID **F6PDP30S1**



SINGLE OVEN 30"

Knob and electronic controls
Dual True Convection - 3 Halogen lights
Self-cleaning oven with Multifunction baking
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
Gross capacity 4.4 cu. ft.

CODE ID **F6PSP30S1**



NEW WARMING DRAWER 30"

Heavy Duty full extendable telescopic rails
Convection heating system
All stainless steel structure
Warming Temp. range: 86 °F - 190 °F
Slow closing assistance
Large capacity - 2 Internal lights

CODE ID **F6PWD30S1**



NEW HOOD 48"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors -1000 CFM
4 + 4 Speed Mechanical Control
LED lighting Led 6 x - 3200 K
Baffle filter

CODE ID **F6PH48DS1**



NEW HOOD 36"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting - Led 4x - 3200 K
Baffle filter

CODE ID **F6PH36DS1**
CODE ID **F6PH36S1**



NEW HOOD 30"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
One fan motor - CFM max 600
4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Baffle filter

CODE ID **F6PH30S2**
CODE ID **F6PH30S1**



NEW WINE CELLAR 24"

Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting

CODE ID **F7PBW24S1-R** (R DOOR)
CODE ID **F7PBW24S1-L** (L DOOR)



NEW FRIDGE 36"

Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting

CODE ID **F7PBM36S1-R** (R DOOR)
CODE ID **F7PBM36S1-L** (L DOOR)



NEW INSERT HOOD 48"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting: Led 6x1.2 W - 3200 K
Baffle filter

CODE ID **F6BP46DS1**



NEW INSERT HOOD 36"

Scotch brite stainless steel (AISI 430)
Heavy Duty Control Panel with Knobs
Double fan motors - 1000 CFM
4 + 4 Speed - Mechanical Control
LED lighting: Led 4x1.2 W - 3200 K
Baffle filter

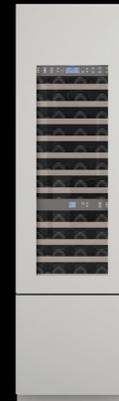
CODE ID **F6BP34DS1**



INTEGRATED DISHWASHER 24"

Quiet plus - 49 dB
Stainless steel interior tub
10 wash cycles
Adjustable height upper rack
13 place settings
Concealed heating element
Extreme wash (sanitization)
Professional Handle

CODE ID **F6PDW24SS1**



NEW BUILT-IN WINE CELLAR 24"

Wine Cellar - 36 bottles
Cave Storage - 18 bottles
TriplePlay Refrigeration
Total No Frost
Flexzone Bottom Drawer
Brilliant white aluminium interior
LED Lighting

CODE ID **F7IBW24O1-R** (R DOOR)
CODE ID **F7IBW24O1-L** (L DOOR)



NEW BUILT-IN FRIDGE 36"

Fridge Compartment
Flexzone Bottom Drawer
Total No Frost
Stainless Steel Crisper Drawers
Ice Maker with ice tray
Brilliant white aluminium interior
LED Lighting

CODE ID **F7IBM36O1-R** (R DOOR)
CODE ID **F7IBM36O1-L** (L DOOR)

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

48" - 36" - 30" PROFESSIONAL RANGE DOOR - COLOUR KIT



VERSION STANDARD

Stainless Steel



BLACK VELVET

Matte Black - RAL 9004

- 48" PRO RANGE DOOR** CODE ID **PDRKIT48MB**
- 36" PRO RANGE DOOR** CODE ID **PDRKIT36MB**
- 30" PRO RANGE DOOR** CODE ID **PDRKIT30MB**



GONDOLA BLACK

Glossy Black - RAL 9004

- 48" PRO RANGE DOOR** CODE ID **PDRKIT48BK**
- 36" PRO RANGE DOOR** CODE ID **PDRKIT36BK**
- 30" PRO RANGE DOOR** CODE ID **PDRKIT30BK**



VENETIAN RED

Glossy Red - RAL 3003

- 48" PRO RANGE DOOR** CODE ID **PDRKIT48RD**
- 36" PRO RANGE DOOR** CODE ID **PDRKIT36RD**
- 30" PRO RANGE DOOR** CODE ID **PDRKIT30RD**



PALLADIO WHITE

Glossy White - RAL 9016

- 48" PRO RANGE DOOR** CODE ID **PDRKIT48WH**
- 36" PRO RANGE DOOR** CODE ID **PDRKIT36WH**
- 30" PRO RANGE DOOR** CODE ID **PDRKIT30WH**



RIALTO GREY

Matte Grey - RAL 9007 "Slate"

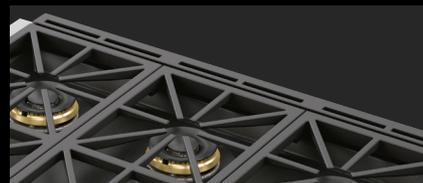
- 48" PRO RANGE DOOR** CODE ID **PDRKIT48MG**
- 36" PRO RANGE DOOR** CODE ID **PDRKIT36MG**
- 30" PRO RANGE DOOR** CODE ID **PDRKIT30MG**



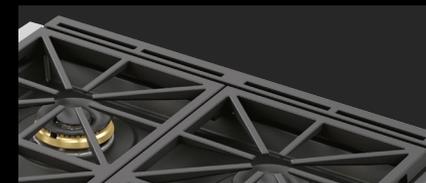
48" BLACK CAST IRON - ISLAND TRIM
CODE ID **F6BG48BCI**



GRIDDLE COVER
CODE ID **FMGRIDCOV48**



36" BLACK CAST IRON - ISLAND TRIM
CODE ID **F6BG36BCI**



30" BLACK CAST IRON - ISLAND TRIM
CODE ID **F6BG30BCI**



36" HEAVY DUTY ENAMELLED CAST-IRON GRIDDLE
CODE ID **FMGRID36**



30" HEAVY DUTY ENAMELLED CAST-IRON GRIDDLE
CODE ID **FMGRID30**



WOK RING

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

CODE ID **FMWOK**

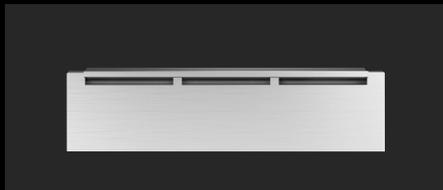
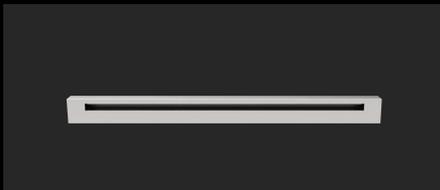


SIMMER PLATE

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

CODE ID **FMSIM**

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

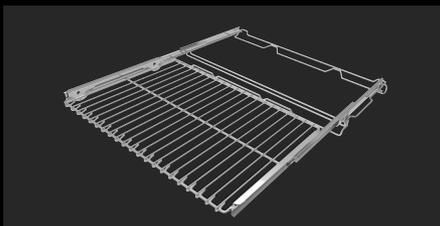


PROFESSIONAL STAINLESS BACK GUARD TRIM

- 48"** Back Guard - 3" Standard Trim CODE ID **F6BG48STD**
- 36"** Back Guard - 3" Standard Trim CODE ID **F6BG36STD**
- 30"** Back Guard - 3" Standard Trim CODE ID **F6BG30STD**

PROFESSIONAL STAINLESS BACK GUARD TRIM

- 48"** Back Guard - High Back Trim CODE ID **F6BG48HBT**
- 36"** Back Guard - High Back Trim CODE ID **F6BG36HBT**
- 30"** Back Guard - High Back Trim CODE ID **F6BG30HBT**

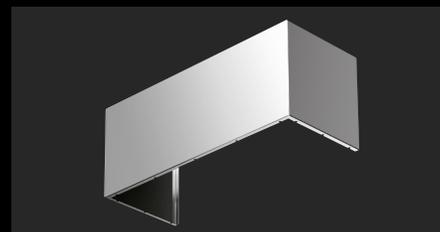


PROFESSIONAL OVEN

- 36"** Telescopic rack CODE ID **FMTRP36**
- 30"** Telescopic rack CODE ID **FMTRP30**
- 18"** Telescopic rack CODE ID **FMTRP18**

PROFESSIONAL INDUCTION

- Trilaminar magnetic plates
for non induction pots CODE ID **INDUKIT4**

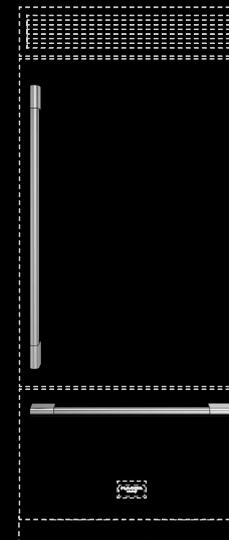
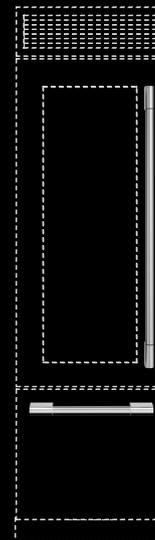


CHIMNEY COVER

- 48"** For model F6PH48S1 12" high CODE ID **F6CK48-12**
- 36"** For model F6PH36S1 12" high CODE ID **F6CK36-12**
- 30"** For model F6PH30S1 12" high CODE ID **F6CK30-12**

CHARCOAL FILTERS

- For recirculating installations CODE ID **FMFIL**

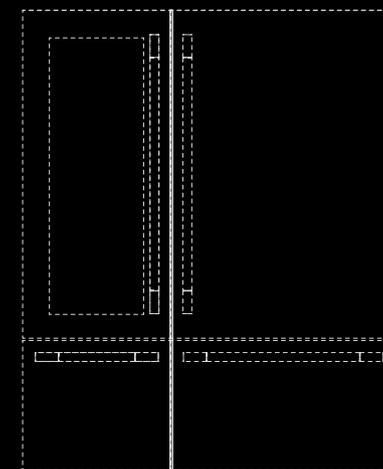
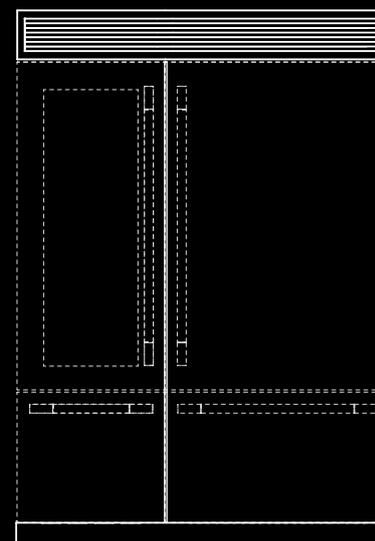


SOFIA WINE CELLAR

- Pro handle kit CODE ID **REFHANPRO24**

SOFIA FRIDGE

- Pro Handle Kit CODE ID **REFHANPRO36**



36" PRO FRIDGE AND 24" PRO WINE CELLAR INSTALLATION KIT

- Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel.
CODE ID **REFSBSPRO60**

36" BUILT-IN FRIDGE AND 24" BUILT-IN WINE CELLAR INSTALLATION KIT

- CODE ID **REFSBSINT60**

A FAMILY A PASSION



There are few places in the world where food has been the very backbone of a culture like it has been in Italy for centuries. A passion for cooking, creating and using local ingredients, has inspired generations of Italian families and has made the kitchen the heart of the home. The aroma of long hours of food preparation, tables filled with recipes handed down generation to generation, accompanied with the perfect local wine are moments that linger in our memories and give us a sense of home even when we are far away. These things are what being Italian is all about. The Meneghetti Family has brought us the Fulgor Milano line of products so that we too may be inspired to cook and create with this same passion at home. Every Fulgor Milano product has been designed and developed to not only meet or exceed expectations of performance and quality, but also provide a design that is uniquely Italian.

MORE INFO



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Rosà - Vicenza - Italy - www.fulgor-milano.com - info@fulgor-milano.com

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For the most up-to-date information of any of the products or accessories in this catalog, please visit www.fulgor-milano.us
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cod. 0.050.047 - 01.2018