

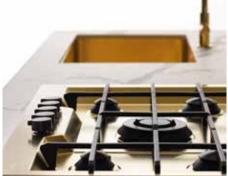
Catalogue

elegance, performance, reliability, respect for the environment. this is the mission of Foster for you to Live the Quality.

FOSTER Collections



Vintage Collection



PVD Collections 80



Foster Marine Collection 44

294





190





Quality in everyday life

Research, style and beauty, all in one stroke, the Foster brand.

The desire to find new solutions to improve the experience and enjoyment of one's kitchen, is what drives our research, and the source of our satisfaction. We have reached important goals in developing household appliances, and with the same enthusiasm we share and develop ideas with the most important kitchen manufacturers in Italy and worldwide.

This is the Foster philosophy: excellence in quality standards, great manufacturing craftsmanship, ever innovative solutions interpreted with our signature style and taste.



Who we are

Founded in 1973, Foster is an Italian company with four highly specialized manufacturing plants, active in more than 50 countries worldwide. It is an integrated organization with headquarters in the historic "Terranova palace" in Brescello, a small village known for the movies starring Don Camillo and Peppone, and a symbol of the countryside of northern Italy.

Foster **=**





Inspired by art and culture

The Terranova palace is not just a building; it is the expression of Foster's love for art. Foster established its headquarters here in 1988, after the renovation of the former 17th century Franciscan convent. The restoration brought back the splendour of the prestigious frescoes and unearthed ancient historical artefacts.

The Terranova palace is a cultural heritage that the company presents to the community in all its glorious history, beauty and magnificence. Foster was among the first Italian companies to join projects for environmental preservation and protection, and the building is now under the protection of the "Monuments and Fine Art Administration".



FOSTER Collections



PVD Collections





PVD treatment

It's obtained by a physical - not chemical - process, with a resistance superior to that of any other treatment.



PVD Stainless steel features:

- exceptional superficial hardness
- More resistance against wear and abrasion
- More resistance against corrosion, solvents, detergents, high acidity food
- unalterable by UV rays
- eco-friendly
- hypoallergenic treatment

Respectful of your health and of our environment

The PVD treatment is totally hypoallergenic, and used in many applications for products which come into contact with the skin and with food. An additional safety for our health.

PVD steel is 100% green. The manufacturing process does not release any harmful substances, and the product maintains all the qualities of stainless steel concerning eco-sustainability; it remains totally recyclable, and therefore fully environmentally friendly.

Brushed and Vintage finishes



PVD brushed Gun Metal



PVD brushed Gold



PVD brushed Copper



PVD Vintage Gun Metal



PVD Vintage Gold



PVD Vintage Copper



Steel in a dark suit.

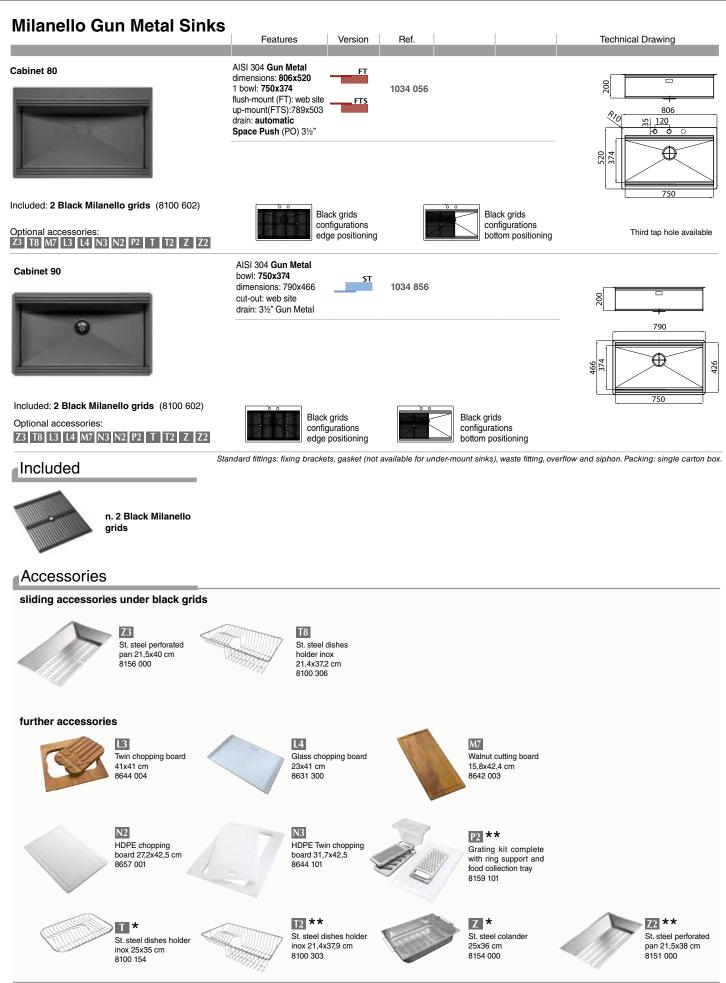
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NAVAYA VIL



*To use only with L3 chopping board **To use only with N3 chopping board



KE Gun Metal Sinks

	Features	Version	Ref.		Technical Drawing
Cabinet 80	AISI 304 Gun Metal dimensions: 750x440 1 bowl: 710x400 cut-out: flush-mount (FT): web site* up-mount (FTS):730x420* drain: 3 ½"	FT	2157 056		
	AISI 304 Gun Metal bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 856		
ccessories: L3 L4 N2 N3 O2 P2 P4 S 2 Z Z2 (see page 19)	T T1 * the built-in cut-out requires	a notch to I	nouse the over	flow	710
utom. waste fitting: PG PO (see page 148-1	(see website) 49)				
Cabinet 60	AISI 304 Gun Metal dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FT): 520x420* drain: 3½"	FT	2155 056		
	AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 856		
cccessories: L3 L4 N2 N3 O2 P2 P4 S 2 Z Z2 (see page 19) utom. waste fitting: PC PO (see page 148-1	(see website) (9)	a notch to I	nouse the over	flow	<u>500</u>
Cabinet 60	AISI 304 Gun Metal dimensions: 490x440 1 bowl: 450x400 cut-out: flush-mount (FTS): web site* up-mount (FTS): 470x420* drain: 3/2"	FT FTS	2154 056		9 9 9
	AISI 304 Gun Metal bowl: 45x40 cm dimensions: 490x440 cut-out: see web site drain: 3½	ST	2154 856		
Accessories: L3 L4 N2 N3 O2 P2 P4 S T2 Z Z2 (see page 19)	T T1 * the built-in cut-out requires a (see website)	a notch to h	nouse the over	low	450 490

Autom. waste fitting: PG PO (see page 148-149)



KE Gun Metal Sinks Ref. Technical Drawing Features Version AISI 304 Gun Metal dimensions: 440x440 1 bowl: 400x400 Cabinet 45 FT cut-out: flush-mount (FT): web site' up-mount(FTS):420x420* drain: **3**½" 2156 056 FTS 195 R15 <u>R10</u> AISI 304 Gun Metal bowl: 40x40 cm ST 2156 856 dimensions: 440x440 \oplus <u>4</u>6 cut-out: see web site <u>R15</u> drain: 3½ 400 Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 (see page 19) * the built-in cut-out requires a notch to house the overflow Autom. waste fitting: PG PO (see page 148-149) (see website) Cabinet 40 AISI 304 Gun Metal 95 bowl: 34x40 cm SТ 2153 856 dimensions: 380x440 cut-out: see web site drain: 31/2 \oplus t00 R15 340 380 Accessories: L4 N2 N3 O2 P2 P4 R T2 T1 Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149) Cabinet 30 AISI 304 Gun Metal 140 bowl: 18x40 cm SТ



Autom. waste fitting: PG PO (see page 148-149)



KE Gun Metal Vintage Sinks

	Features	Version	Ref.		Technical Drawing		
Cabinet 80	AISI 304 Gun Metal Vintage dimensions: 750x440 1 bowl: 710x400 cut-out: flush-mount (FT): web site* up-mount (FTS):730x420* drain: 3½"	FT FTS	2157 086			<u>R10</u>	
	AISI 304 Gun Metal Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 31/2	ST	2157 886		010 110 750 010 750		
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T T2 Z Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149)	* the built-in cut-out requir (see website)	es a notch to	house the overflo	W			
Cabinet 60	AISI 304 Gun Metal Vintage dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FTS):520x420* drain: 3½"	FT FTS	2155 086		96 R15	<u>R1</u> 0	
	AISI 304 Gun Metal Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 886		0404 R15 500 540		
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T T2 Z Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149)	* the built-in cut-out requir (see website)	es a notch to	house the overflo	W			
Cabinet 45	AISI 304 Gun Metal Vintage dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT): web site* up-mount (FTS): 420x420* drain: 3½"	FT FTS	2156 086			<u></u>	
Accessories: 13 14 N2 N3 02 P2 P4 S T T1	AISI 304 Gun Metal Vintage bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 31⁄2	ST	2156 886		0000 R15 R15 400 440		
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T T2 Z Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149)	* the built-in cut-out requir (see website)	res a notch to	house the overflo	W	 		

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.





Omega Gun metal

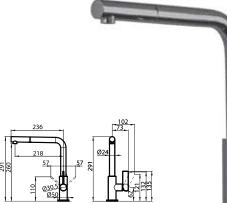
Single lever mixer tap with rotating barrel.



Omega Plus Gun metal

Single lever mixer tap with rotating barrel and extractable shower head.





strenghtening plate is included hole for tap's building-in: ø 35 mm Built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm

Ref 8498 856 Gun Metal



Built-in liquid soap/detergent dispenser

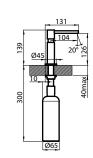
* Polished gun metal on chromed finish;

it matches the Omega Gun Metal taps



hole for tap's building-in: ø 35 mm Built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm

8497 856 Gun Metal





Ref. 8520 856 Gun Metal

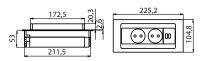


Gun Metal Complements



Built-in socket-holders Reverse Push socket slot in Gun Metal PVD stainless steel for flush-mount installation on worktops. - 2 Schuko sockets - 1 USB port for charging Cut-out: 215x88 mm

Ref. 8000 116





Space Push Gun Metal automatic waste fitting with Push-botton control and with perimeter overflow. Space and Gun-metal-basket caps supplied.

Ref. 8407 120





Gun metal automatic waste fitting with round remote control and with perimeter overflow

Ref. | 8407 110



Foster M.L.



Milanello Gun Metal Cooker hobs

		Features	Version	Ref.		Technical Drawing
Accessories: 2 (see page 218)	O I I	AISI 304 Gun Metal Cast iron grids and enamelled burner covers. Flat burners Tot. power 10.250 W auxiliary: 1.000 W semi-rapid: 3x1.750 W double crown: 4.000 W Electric ignition Safety valves with ultra-rapid thermocouples	FTS	7682 006		Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
AISI 304 Gun Metal Cast iron grids and enamelled burner covers Tot. power 10.750 W auxiliary: 1.000 W semi-rapid: 1.750 W	rapid: 3.000 W dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples	d I	FTS FTS Accessories	7681 006	9 218)	Filotop: 1115X476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098X459
Cast iron grids and enamelled burner covers E Tot. power 7.750 W S auxiliary: 1.000 W w	ual: 5.000 W Electric ignition iafety valves ith ultra-rapid nermocouples		Accessories	7680 006	e 218)	Filotop: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459

KE Gun Metal Cooker hobs

	Features	Version	Ref.		Technical Drawing
	AISI 304 Copper Cast iron grids, gun metal burners	FT	7601 632		Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	and enamelled burner covers Tot. power 9.500 W	FTS			
	auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W				
*****	Electric ignition				
	Safety valves with ultra-rapid thermocouples				803
Accessories: 2 (see page 218)	·				





A warm old-time tinge.







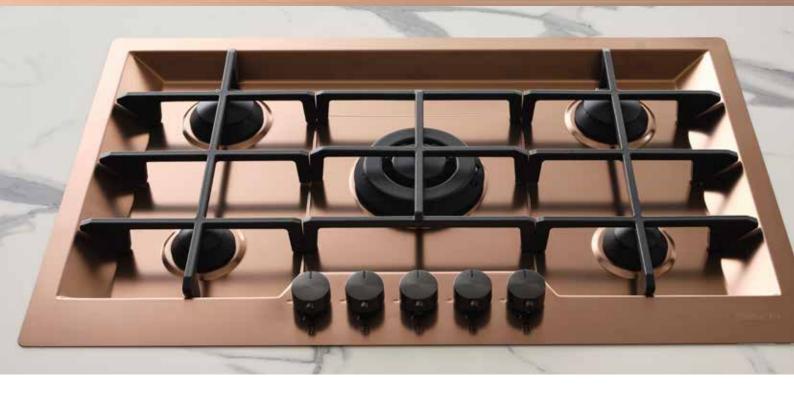
KE Copper and Copper Vintage Sinks

	Features	Version	Ref.	Technical Drawing
Cabinet 80	AISI 304 Copper bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 858	R15 R10
C C	Gold Vintage version	ST	2157 888	P P P P P P P P P P P P P P P P P P P
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T Z2 autom. waste fitting: PB (pages 148-149)	1 T2 Z			I <u>. 750</u> I
Cabinet 60	AISI 304 Copper bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 858	
	Gold Vintage version	ST	2155 888	
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T Z2 autom. waste fitting: PB (pages 148-149)	1 T2 Z			<u>540</u>
Cabinet 45	AISI 304 Copper bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 858	8 R15 R10
	Gold Vintage version	ST	2156 888	400 400
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T Z2	1 T2 Z			440

autom. waste fitting: PB (pages 148-149)

Milanello Copper Cooker hobs

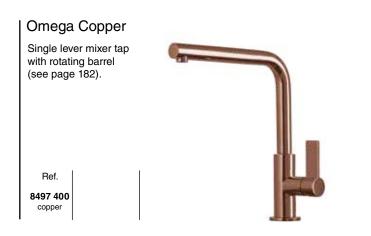
NEW		Features	Version	Ref.		Technical Drawing
		, outaroo	, and a second sec	11011		loonnoal Draining
172 122 123		AISI 304 Copper Cast iron grids and enamelled burner	FT	7682 008		Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
00	0	covers. Flat burners Tot. power 10.250 W	FTS	7682 008		
O I		auxiliary: 1.000 W semi-rapid: 3x1.750 W double crown: 4.000 W				
E ANNALE		Electric ignition Safety valves				
Accessories: 2 (see page 218	3)	with ultra-rapid thermocouples				<u>500</u>
			FT			Filotop: 1115X476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098X459
			FTS	7681 008		
FYIYI						
AISI 304 Copper Cast iron grids and	rapid: 3.000 W dual: 5.000 W					
enamelled burner covers Tot. power 10.750 W auxiliary: 1.000 W semi-rapid: 1.750 W	Electric ignition Safety valves with ultra-rapid thermocouples		Accessories	: 2 (see pag	je 218)	
			FT	7000 000		Filotop: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459
			FTS	7680 008		
Cast iron grids and	dual: 5.000 W Electric ignition					
Tot. power 7.750 W auxiliary: 1.000 W	Safety valves with ultra-rapid thermocouples		Accessories	s: 2 (see pag	ge 218)	↓_[*************************** **:]



KE Copper Cooker hob

	Features	Version	Ref.	Technical Drawing
	AISI 304 Copper Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition	FTS	7601 866	Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500 0 0 0 0 0 0 0 0 0
Accessories: 2 (see page 218)	with ultra-rapid thermocouples			

Copper finish mixers and complements



Copper Built-in socket-holders Reverse

Push socket slot in Copper PVD stainless steel for flush-mount installation on worktops. (see page 154).

Ref. 8000 118 copper



2001

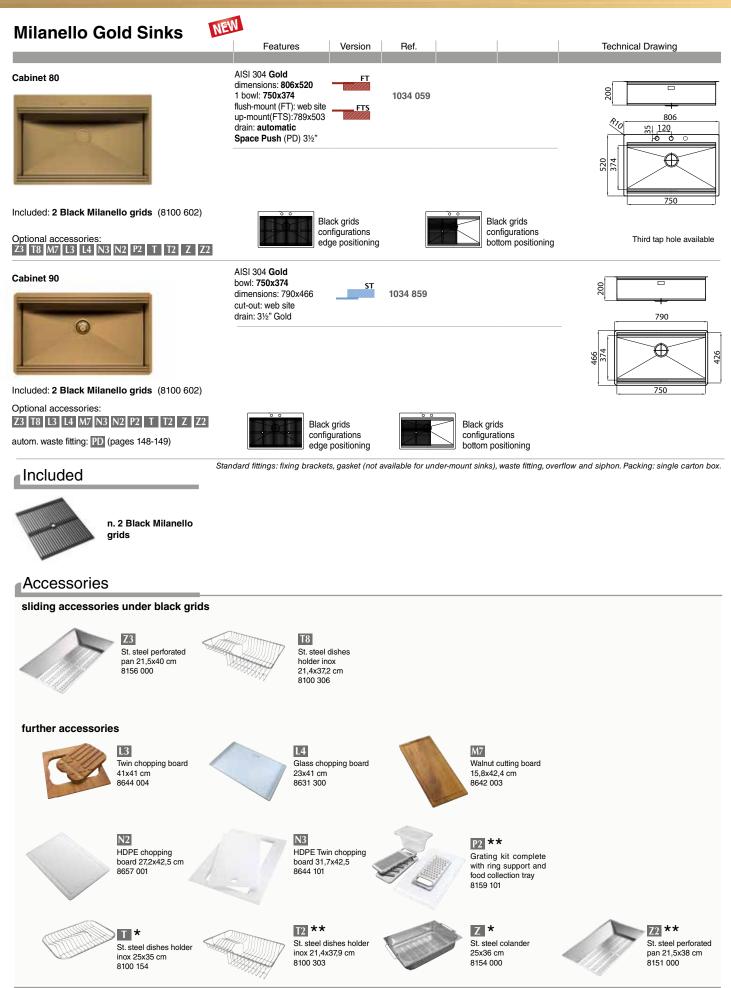
PVD Gold Collection



Noble and with character.



PVD Gold Collections



*To use only with L3 chopping board **To use only with N3 chopping board

PVD Gold Collections

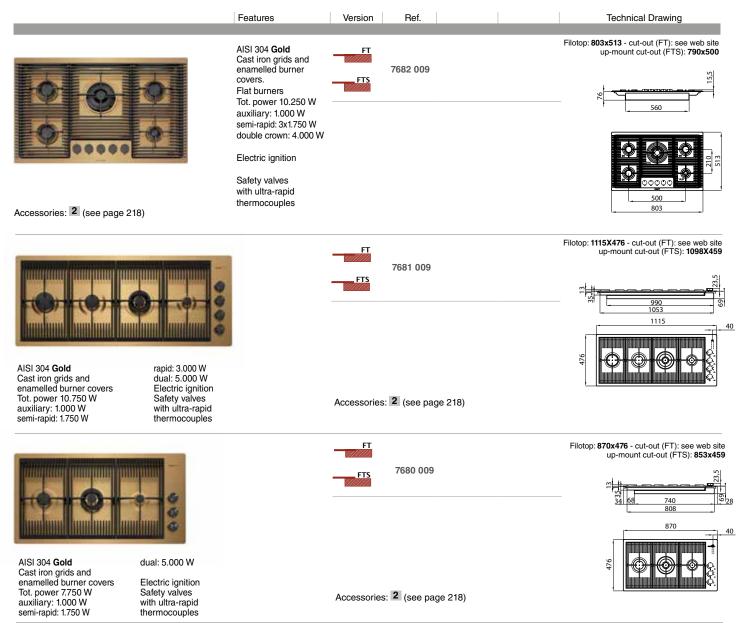


	Features	Version	Ref.	Technical Drawing
Cabinet 80	AISI 304 Gold bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 859	R15 R10
	Gold Unitage Version	ST	2157 889	$\begin{array}{c c} 0 \\ 0 \\ 7 \\ 7 \\ 7 \\ 7 \\ 7 \\ 7 \\ 7 \\ 7 \\$
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2				
autom. waste fitting: PD (pages 148-149)				
Cabinet 60	AISI 304 Gold bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3 ¹ / ₂	ST	2155 859	S6
	Gold Vintage version	ST	2155 889	R15 R15 R10 R10 R10 R10
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2				500
autom. waste fitting: PD (pages 148-149)				
Cabinet 45	AISI 304 Gold bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 859	
	Gold Vintage version	ST	2156 889	
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2				

autom. waste fitting: PD (pages 148-149)

PVD Gold Collections

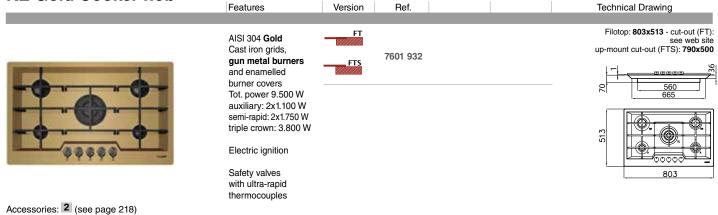
Milanello Gold Cooker hobs



PVD Gold Collections



KE Gold Cooker hob



Gold finish mixers and complements





A stainless steel surface with no fear of wear and tear.

The well-worn stainless steel.

Vintage is an exclusive Foster finish whose main feature is the specific asymmetrical brushing, which mimics the wear and tear of time.

This finish is obtained completely by hand, and is now proposed on a wide range of products, to offer you a large choice of matchings.



The Vintage finish is available on sinks, cooker hobs ovens and worktops, so as to offer a distinctive feature for the whole kitchen.



The Vintage finish is available also in combination with the sophisticated PVD colours. Discover the range in the section PVD Collections.

GK Vintage sinks

5	Features	Version	Ref.		Technical Drawing
Cabinet 90	AISI 304 vintage bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½"	FT FTS	1402 080		
Included:					25 32 120 120 120 120 120 120 120 12

Optional accessories: M4 N4 T2 P2 Z2

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

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270

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340

R15

150

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500

560

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Flush-mount KE Vintage sinks Features Version Technical Drawing Ref. NEW AISI 304 Vintage Cabinet 80 FΤ dimensions: 770x520 195 1 bowl: 710x400 2266 080 flush-mount (FT): web site FTS up-mount(FTS):758x508 310 150 drain: autom. 31/2" PM <u>R10</u> 90 (+)520 **6**0 R15 710 30 R 770 Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Third and fourth tap hole available AISI 304 Vintage Cabinet 80 FT П dimensions: 770x520 95. 2 bowls: 340x400 2269 080 flush-mount (FT): web site FTS 385 ø35 up-mount(FTS):758x508 drain: autom. 31/2" PM <u>R10</u> \$ \oplus 520 400 R15 340 20 30 Accessories: N2 N3 O2 P2 P4 R T1 T2 Z2 Third tap hole available AISI 304 Vintage Cabinet 60 dimensions: 560x520 FT 1 bowl: 500x400 2265 080 95 flush-mount (FT): web site FTS up-mount(FTS):548x508 drain: autom. 31/2" PM 205 0 <u>R10</u> 0 520 400 R15

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2

Flush-mount KE V	Features	Version	Ref.		Technical Drawing
Cabinet 60	AISI 304 Vintage dimensions: 510x520 1 bowl: 450x400 flush-mount (FT): web si up-mount(FTS):498x50 drain: autom. 31⁄2" PM		2264 080		
Accessories: L3 L4 N2 N3 O2 P2	P4 S T T1				9 <u>30 450</u> 510

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories



*To use only with L3 chopping board **To use only with N3 chopping board

AlSI 304 Vintage dimensions: 750x440 1 bowl: 710x400 flush-mount (FT): web site up-mount(FTS): 730x420* drain: 3½"	Flush-mount KE v	Features Version Ref.	Technical Drawing
AlSI 304 Vintage dimensions: 540x440		dimensions: 750x440 2157 080 flush-mount (FT): web site up-mount(FTS):730x420* drain: 31/2" * the built-in cut-out requires a notch to house the overflow	
* the built-in cut-out requires a notch to house the overflow (see website)	T2 Z Z2		
	Image: T2 Image: T2 Nutom. waste fitting: PA PE PM PL	AISI 304 Vintage dimensions: 540x440 FT 1 bowl: 500x400 2155 080 flush-mount (FT): web site up-mount(FTS):520x420* FTS	750

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Flush-mount KE vintage bowls

NEW	Features	Version	Ref.		Technical Drawing
Cabinet 80	AISI 304 Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 880		R15 $R15$ $R10$
L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (see page 148-149) Cabinet 60	AISI 304 Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 880		199
Omega Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2					R15 R15 R10 R15 R10 R10
Autom. waste fitting: PA PE PM PL PP PS	•				

(see page 148-149)

Flush-mount KE vintage bowls Features Ref. Technical Drawing Version AISI 304 Vintage Cabinet 45 bowl: 40x40 cm SТ dimensions: 440x440 2156 880 195 cut-out: see web site R15 R10 drain: 3½ \oplus 0 440 <u>R15</u> 400 Accessories: L1 L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2

Autom. waste fitting: PA PE PM PL PP PS (see page 148-149)

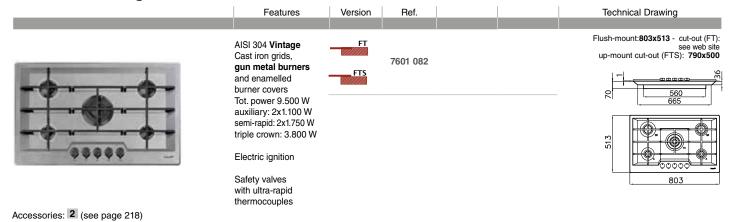
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories L4 L3 Μ Twin chopping board Glass chopping board Sliding chopping 41x41 cm 8644 004 23x41 cm 8631 300 30x54 cm 8643 000 N2 N3 02 HDPE chopping HDPE Twin White plastic bowl board 27.2x42.5 cm chopping board 31,7x42,5 cm 27,2x41,4 cm 8657 001 8153 100 8644 101 **P4** R P2 ** Chopping board with stainless steel St. steel basket 34x40 cm Grating kit complete 8611 000 with ring support and food collection tray colander kit 8644 044 8159 101 **T1** S Τ* St. steel dishes holder St. steel basket 40x40 St. steel dishes holder 25x42,5 cm 8612 000 25x35 cm 8100 201 8100 154 White basket 40x40 8612 100 Ζ* Z2 ** T2 ** St. steel colander St. steel perforated pan St. steel dishes holder 25x36 cm 21,5x38 cm inox 21,4x37,9 cm 8154 000 8151 000 8100 303

FL Vintage Cooker hob

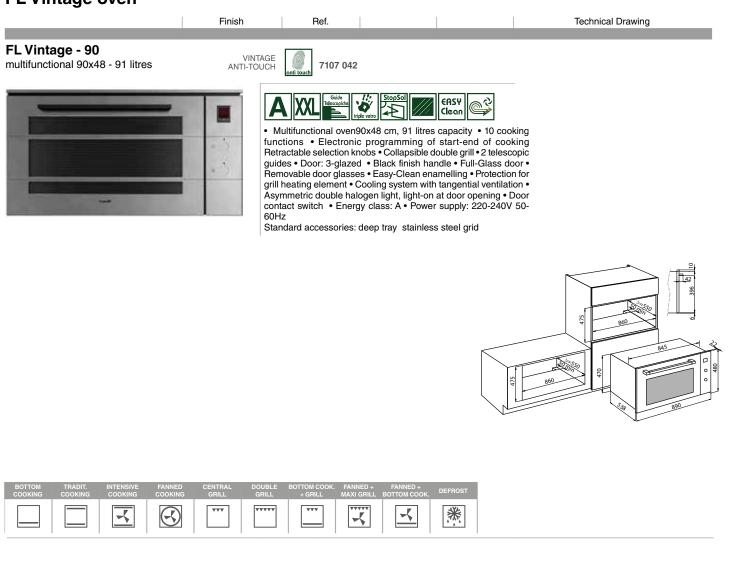
	Features	Version	Ref.		Technical Drawing
	AISI 304 Vintage Cast iron grids and enamelled burner covers Tot. power 10.500 W auxiliary: 2x1.000 W dual AE: 5.000 W semi-rapid: 2x1.750 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7206 082		Filotop: 873x513 - cut-out (FT): see web site up-mount cut-out (FTS): 860x500
Accessories: 2 (see page 218)					

KE Black Vintage Cooker hob





FL Vintage oven



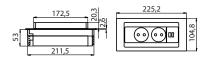
Vintage Complements



Vintage Built-in socket-holders Reverse Vintage Stainless steel push-push built-in socket-holder - 2 Schuko sockets - 1 USB port for charging

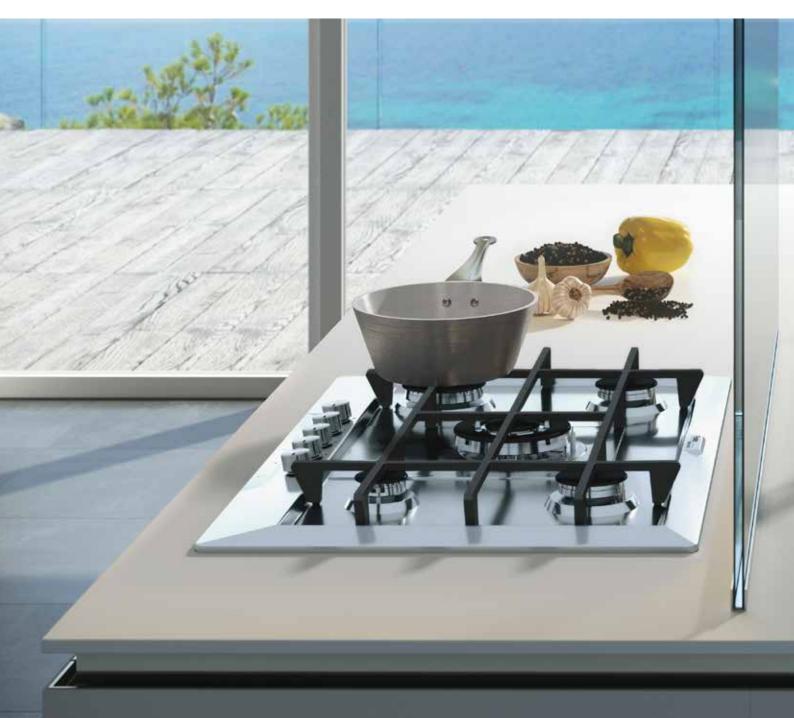
Cut-out: 215x88 mm

Ref. 8000 117





Ideal for seaside use.





Used in the boat industry, this type of steel grants a **better resistance to sea salt, detergents and acids in food**.

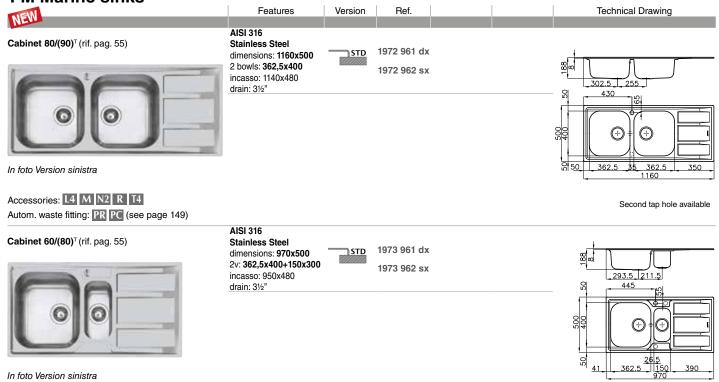


Foster marine Collections



suggested mixer taps

FM Marine sinks



Accessories: M N2 Q R T4 X Autom. waste fitting: PR PC (see page 149)

Second and third tap hole available



FM Marine sinks	Features	Version	Def	I	1	Technical Drawing
NEW	Features	Version	Ref.			Technical Drawing
Cabinet 80/(90) [⊤] (rif. pag. 55)	AISI 316 Stainless Steel dimensions: 860x500 2 bowls: 362,5x400	STD	1974 960			
	incasso: 840x480 drain: 3½"					
						50 362.5 35 362.5 760 860

STD

1971 961 dx

1971 962 sx

Accessories: L4 M N2 R T4

Cabinet 45



In foto Version sinistra

Accessories: L4 M N2 R T4 Autom. waste fitting: PR PC (see page 149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

AISI 316

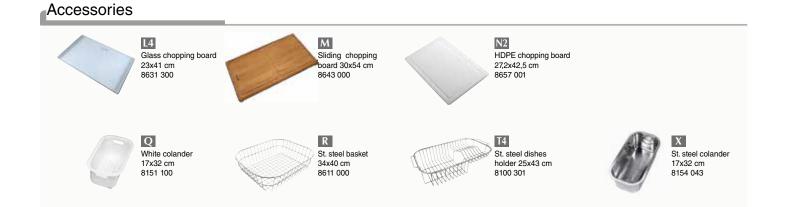
drain: 31/2"

Stainless Steel

dimensions: 860x500

1 bowl: 362,5x400

incasso: 840x480



Second tap hole available

860

447.5

188

000

<u>c 50</u>

160

420

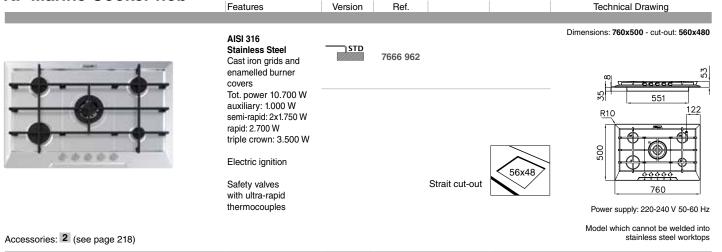
 (\div)

362.5

Foster marine Collections



KF Marine Cooker hob









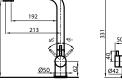
Gamma 3 vie

Three-way mixer tap with dual control and rotating barrel. The three-way system allows supply of hot/cold water and filtered water for alimentary use.

AISI 316 stainless steel.









Ref.

8496 100

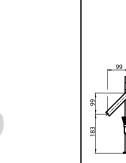
satin

finish

strenghtening plate is included
hole for tap's building-in: ø 35 mm
Built-in base: ø 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 50 mm

316
360°

AISI



strenghtening plate is included hole for tap's building-in: ø 35 mm Built-in base: ø 54 mm rotating angle: 120° ceramic disc cartridge max worktop thickness: 50 mm Supplied with Hydrobrush



Aesthetic parts in AISI 316 strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Ref. 8424 100 satin finish

Bert

Skin

Single lever mixer tap with rotating barrel and extractable shower head. AISI 316 stainless steel.



Ref. 8428 100 satin finish



THE SINKS







Designer finishes by Foster

- the best match of LOOKS and FUNCTIONALITY
- · the best easiness of CLEANING and BRIGHTNESS over time



Foster finish

Foster brushed finish

The steel is treated with special natural fibres that give it the characteristic extrafine satin finish that is highly elegant and functional. This makes the surfaces very smooth and easy to clean.

PVD finish



A new look for the classic, exclusive AISI 304 steel, thanks to the innovative PVD physical treatment (Physical Vapor Deposition). This allows the deposition of precious metals on steel surfaces, giving a unique look and greater resistance to scratches and wear.

Available in Gun Metal, Gold and Copper finish.





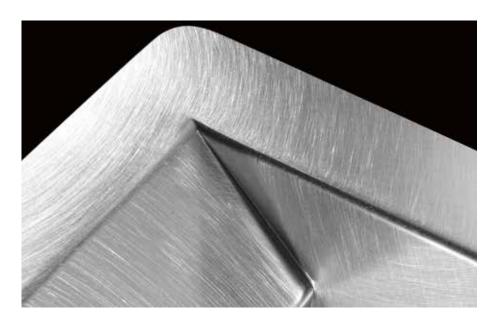
Vintage finish



An artificially worn look, along with the convenience of a steel surface that is not afraid of scratches and nicks.

The asymmetric brushing obtained with traditional methods simulates the signs of aging and gives the steel a new and original appeal.





Beyond built-in... where and how you want.

The methods with which worktops can be built-in have become increasingly more varied and customized. Foster was the first sink manufacturer to have researched and used the new recessing methods and has thus acquired a great deal of experience. It now offers the most comprehensive range available on the market, with flush-mount, flat-edge and undermount installation.



Traditional built-in with the vertical, 8-mm

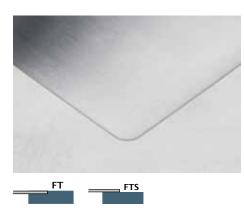


The casing has a square edge that stands on the work surface by just 4 mm. Great solution to match the sink with the ceramic glass hobs (Induction).



Flat-edge

An original edge, with an inclined, 3 mm high profile, matching an extreme elegance with the easiness of installation.



Flush-mount

Standard

edge.

The product is sunk in 1,5 mm deep recess thus beeing perfectly flush with the worktop. As alternative, it can be installed on the worktop as well.





Q4

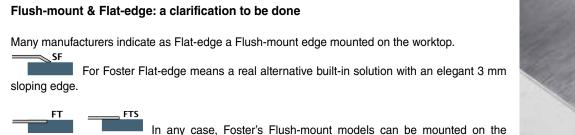
Undermount

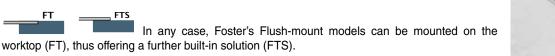
A classy and contemporary idea, to be installed under the worktop; available in various types of sinks, with soft or square design.



Built-in

Almost the whole range of Foster sinks can be integrated into stainless steel worktops; it is the most elegant and professional solution, that creates a seamless work-surface.







Features



Sturdy sinks

For every type of sink (welded or singlemoulded) and price bracket, Foster works with above-average steel thickness when compared to other manufacturers. As a result, also owing to our long experience, we are able to construct "sturdy" sinks displaying a unique design.



Spacious bowls

Thanks to the pioneering manufacturing technology used, all the bowls in Foster sinks provide a generous depth (even the single-moulded versions, i.e. formed from a single sheet of steel). The bowls in many of the versions are more than 20 cm deep, thus sizeable and practical for all washing operations.



Bowls with tight radius

Bowls with squared-out shapes, a modern design and more capacity. Foster proposes a wide range of choices with different manufacturing technologies and corners with different radiuses.



Mixer tap holes

On many Foster sinks the ample tap area is already provided with two tap holes. Many sinks can be customized with ondemand additional holes, to be requested on the order. These can be used for taps requiring two holes, for automatic waste fittings or for soap dispensers. This features is marked on the drawings by means of a dotted outline.



Diamond-shaped bottom

The water drainage on the bowl's bottom is an important feature, always well cared for on Foster sinks. In the squaredout, flat-bottomed sinks, the draining is ensured by the elegant diamond-shaped creases that make the water flow easier.



Waste fittings

Foster sinks are equipped with a generously sized 3.5" waste fitting and practical strainer plug that prevents solids from flowing away with the waste water. The 3.5" drain allows the Foster waste-disposer, which is compatible with all models, to be used. (Compatibility with the waste-disposer of other manufacturers is not guaranteed).



Waste fitting with remote control The waste fitting with remote control is part of the standard equipment supplied with some of the models. A very convenient accessory that saves you from wetting your hands when the bowl needs emptying (see page 148).



Perimetric overflow

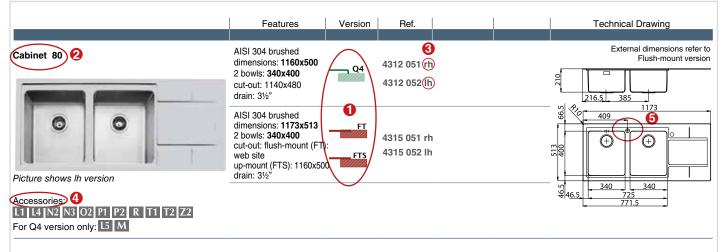
The overflow safety, present on all Foster sinks, avoids any spillage of water in case the tap is inadvertently left open. The new perimetric solution available on some models improves the look thanks to its squared-out and essential shape.



Space-saver

A feature that optimizes the use of the under-sink space, which is more and more important due to recycling practices. This feature is standard on some models but always possible also on any other model by ordering specific waste fittings and siphons as accessories (see page 148).

How to read the catalogue (sinks chapter)



0

Types of installation

Many Foster sinks are available in a variety o versions (Standard, Flush-mount, Flat-edge and Undermount) that can have slightly different dimensions. Therefore we recommend to check the specifications besides every version. The built-in type to which figures are referred is always specified under the drawing.

Accessories



❷ Cabinet

"Cabinet" refers to the smallest standard element of a modular kitchen in which a sink can be fitted in.

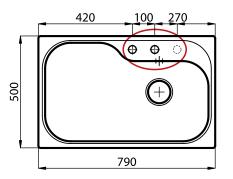
In some cases you may find a double standard:

(**B**) for fitting in top at least 40 mm thick, consider the smaller measure, as indicated in parentheses (e.g. page 77);

(T) for fitting in the beginning/end of composition, consider the bigger measure, as indicated in parentheses.

For special fittings that require extra adaptations to the furniture, please refer to the kitchen manufacturer.

Please note: the listed cabinet sizes refer to the bowls' encumbrance and do not consider the fixing brackets, which can change in any given installation. Please also refer to the kitchen manufacturer's know-how for specific installations which may require some customization on the cabinets.



0

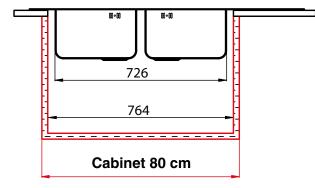
Right-hand, left-hand and reversible sinks

The double code for a single model indicates that both right-hand and left-hand versions are available. The right-hand version (rh) refers to a sink with the bowl (or bigger bowl on models without drainer) on the right. Left-hand versions are identified by the code "Ih". The single code indicates that the sink is reversible, or that only the version shown in the picture or drawing is available.

4

Accessories

Always striving to blend aesthetics and functionality, Foster devotes special attention to its products' Accessories. This catalogue places special emphasis on the optional features indicated below each model, to facilitate identification of the proper combinations.



6

Mixer tap holes

In the drawings standard tap holes are shown with continuous line. Further possible holes on request, in order to install the automatic waste fitting and the dispenser, are shown with a dashed line. For some models, customization with additional holes can be done with some extra costs.

Foster Milano

AN INNOVATIVE CONCEPT OF FUNCTIONALITY







SPACE drain

Perimetric overflow

Foster Milano



A large square bowl: all that space that is needed, both as sink and working area.



The grating kit is a practical element that can be fit into its specific chopping board.



The ample workspace allows to arrange the accessories side by side.



Thanks to the steps on the edge, the sink can be configured in many different ways.



The handy plastic bowls complete the working set.



Grids can be placed on the bottom too: more hygiene and protection for the bowl.



These steps can accommodate many practical accessories.



The stainless steel colander is functional and hygienic.



The sink can perform a disappearing act and become a seamless workspace.



Three steps system

The sink has an ingenious design that makes it simple to use a large set of optional accessories. On the topmost supporting step, the Black grids slide, creating a large surface to rinse food.

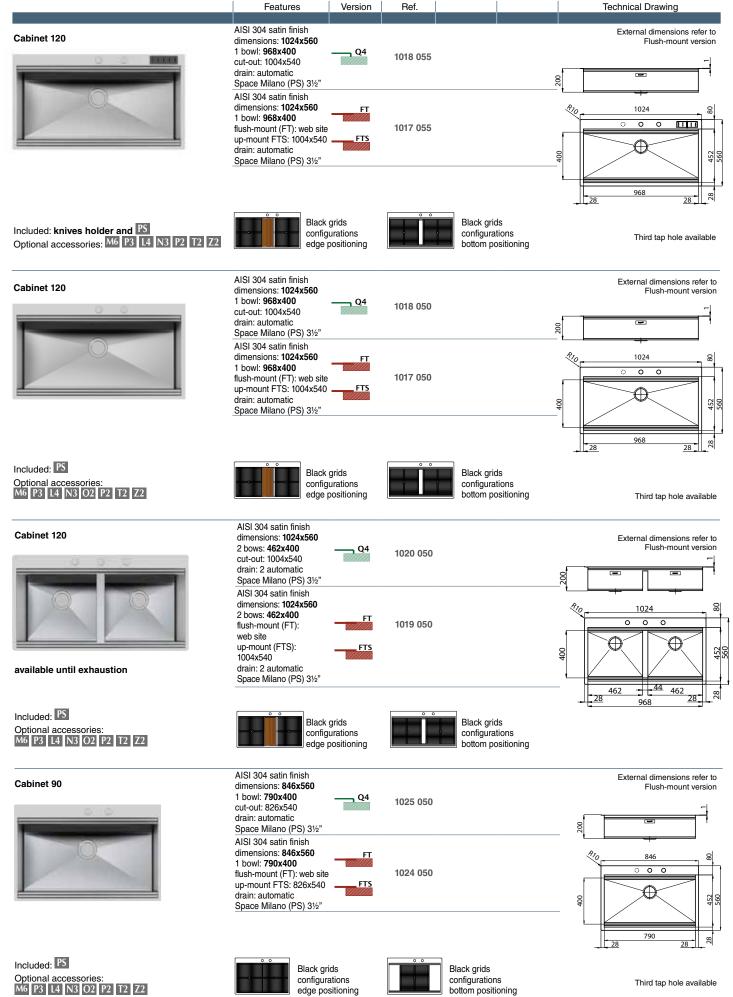


Complete range of accessories The second step is meant to support and allow the sliding of a complete combination of accessories, which make some operations practical and safe: rinse, drain, slice, grate...



Protection grid on the bottom Black grids can rest on the step on the bottom also, making it possible to rinse foodstuffs without their coming in contact with the bottom of the sink, which may be dirty.

Foster Milano

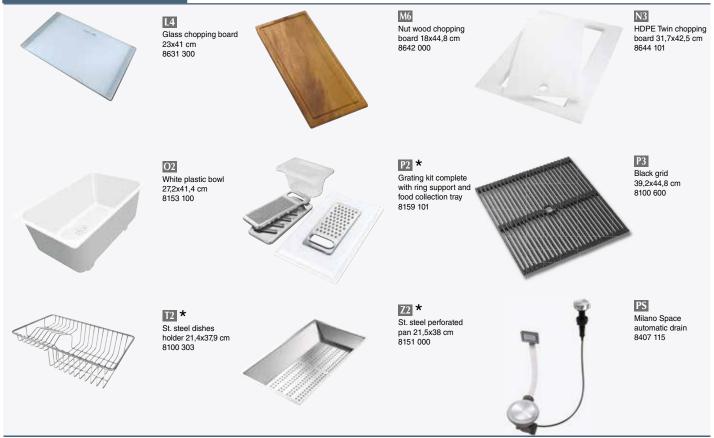


Foster Milano

Foster Millano					
	Features	Version	Ref.		Technical Drawing
Cabinet 60	AISI 304 satin finish dimensions: 518x560 1 bowl: 462x400 cut-out: 498x540 drain: automatic Space Milano (PS) 3½"	Q4	1012 050		External dimensions refer to Flush-mount version
	AISI 304 satin finish dimensions: 518x560 1 bowl: 462x400 flush-mount (FT): web site up-mount FTS: 498x540 drain: automatic Space Milano (PS) 3½"	FT FTS	1011 050		
Included: PS Optional accessories: M6 P3 I4 N3 O2 P2 T2 Z2	Black grids configurations edge positionin	g	со	ack grids nfigurations ttom positioning	

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories



Milanello workstation

THE FUNCTIONALITY OF THE FOSTER MILANO SINK IN A SMALLER SPACE





Black grids supplied for full-bowl coverage (code 8100 602).





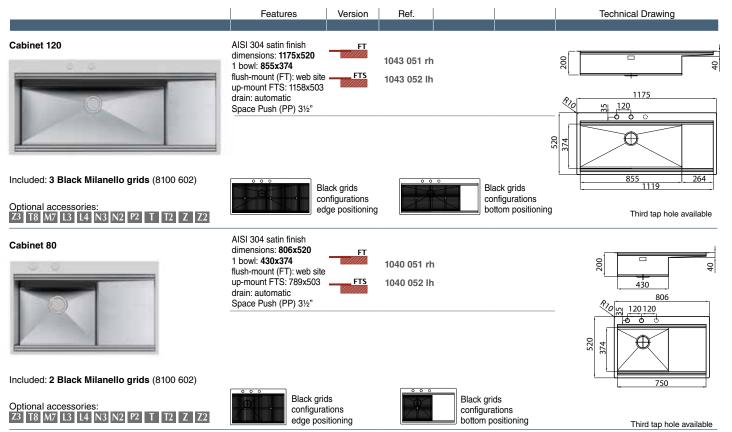


Space saver drain

SPACE drain

Perimetric overflow

Milanello workstation



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



The practicality of a large and spacious bowl and of an essential and elegant drainer that, above all, is easily cleanable and makes it easy to drain water.



The supplied grid lies on the bottom to prevent food from getting in contact with potential remains that may be present on the sink's surface.



Various modular and sliding accessories can be placed on the double guide rail. On the inner rail, a plate rack and a precious colander are housed.



The Black grid is located on the external rail. It is on the top of the sliding accessories and becomes a practical support and rinsing area.

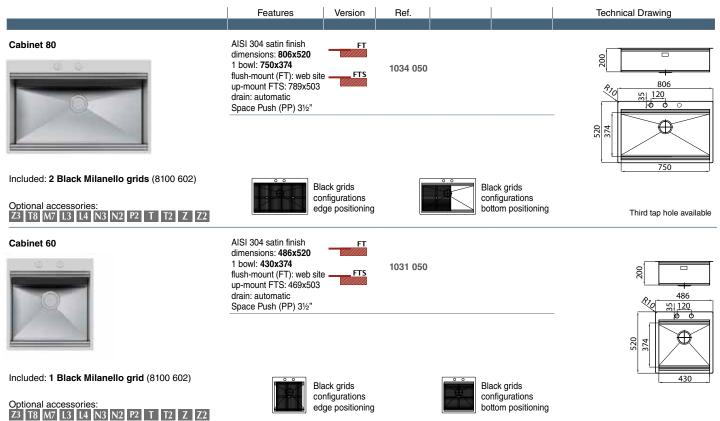


An additional range of cutting boards and other accessories can be combined with the grids to complete your workstation.



The Black grids completely close the sink, turning it into a design object: the certainty of an always tidy kitchen.

Milanello workstation



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories

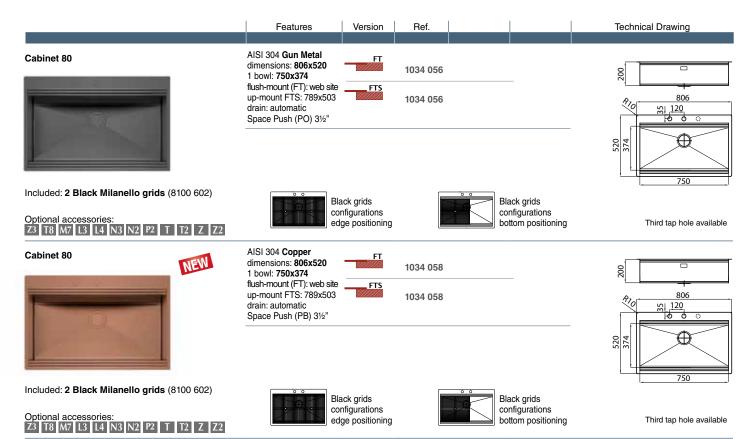


*To use only with L3 chopping board **To use only with N3 chopping board

Foster ==

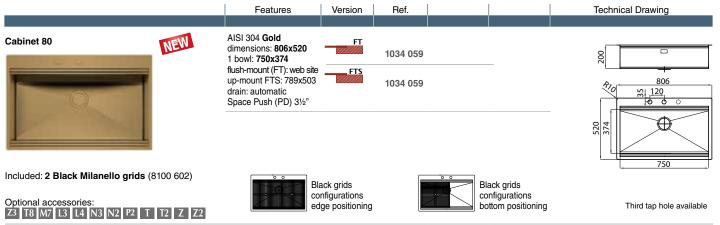
Milanello PVD workstation





Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Milanello PVD workstation





accessories



*To use only with L3 chopping board **To use only with N3 chopping board

Foster ==

New Wave

SINUOUS ELEGANCE



Accessories: L3 L4 N2 N3 O2 P2 S T T1 T2 Z Z2

510

340

330

<u>₽10</u> წ

20

<u>Ŗ10</u> ₽

50

Technical Drawing

R30 R30

200 150

450

<u>R30</u>

330

860

150

(+

710

810

000

8

520 400

R

200

<u>520</u>

2

5

New Wave

Cabinet 60



Picture shows Ih version

L1 L3 L4 N2 N3 O2 P2 S T T1 T2 Z Z2

Cabinet 80



Accessories L1 L3 L4 N2 N3 O2 P2 S T T1 T2 Z Z2

Cabinet 60



AISI 304 satin finish dimensions: 600x520 1 bowl: 500x400 cut-out: flush-mount (FT): see pack up-mount (FTS): 588x508 drain: automatic SPACE 3½" PA FTS Perimetric overflow Space inspectable siphon

1410 000

Ref.

1414 001 rh

1414 002 lh

1412 000

Version

FTS

FTS

Features

AISI 304 satin finish

dimensions: 860x520 1 bowl: 450x400

drain: automatic SPACE 31/2" PA

siphon

Perimetric overflow Space inspectable

cut-out: flush-mount (FT): see pack up-mount (FTS): 848x508

available until exhaustion

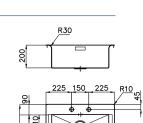
AISI 304 satin finish dimensions: 810x520 1 bowl: 710x400 cut-out: flush-mount (FT):

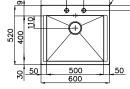
see pack up-mount (FTS): 798x508

drain: automatic

SPACE 3½" PA Perimetric overflow

Space inspectable siphon





Accessories: L1 L3 L4 N2 N3 O2 P2 S T T1 T2 Z Z2

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Distinctive design The distinctive design of the New Wave drainer, with its refined and ample bend that facilitates the flow of water into the bowl.



Space waste-fitting The "Space" waste-fitting with steel cap gives elegance to the bowl and hides any residue

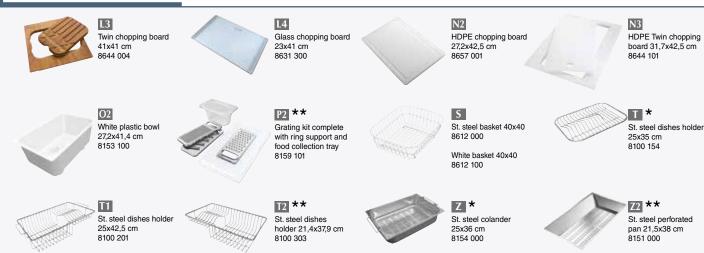
collected in the underlying

basket.



Siphon supplied The Space siphon supplied with the sink can be opened for inspection and leaves all the necessary space to install waste-sorting systems.

accessories



*To use only with L3 chopping board **To use only with N3 chopping board



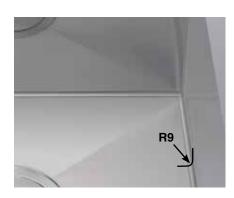
suggested mixer taps

	Features	Version	Ref.	Technical Drawing
Cabinet 90	AISI 304 satin finish bowl depth: 235 mm dimensions: 860x480 cut-out: 847x467 drain: autom. SPACE 3½" PA	SF	1402 100	External dimensions refer to Flat-edge version
	AISI 304 satin finish bowl depth: 235 mm dimensions: 860x480 cut-out: flush-mount (FT): web site up-mount (FTS): 847x467 drain:	FT FTS	1402 000	
available until exhaustion Included: PA Optional accessories: M4 N4 T2 P2 Z2	vintage wersion	FT	1402 080	97 97 97 97 97 97 97 97 97 97 97 97 97 9
Cabinet 60	AISI 304 satin finish bowl depth: 195 mm dimensions: 580x480 cut-out: flush-mount (FT): web site up-mount (FTS): 567x467 drain: autom. SPACE 3½" PA	FT	1403 000	External dimensions refer to Flat-edge version
available until exhaustion				
Included: PA				450 65 580 €

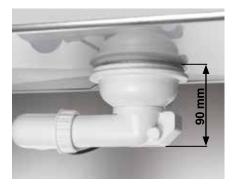
Optional accessories: M4 N4 T2 P2 Z2 Inc ed: |

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

GK



Different corners for better hygiene The squared vertical corners match to the soft bottom hygienic ones. The diamond design on the bottom ensures the optimal water flow.



Space-saving drain and siphon The GK sinks are equipped with space-saving drain and siphon allowing the optimal use of the undersink space.



Remote control

In the flush-mount and flat-edge models, a remote control to open the drain without dipping hands into the bowl is also included.



Perimetral Overflow

The attention to detail and the minimalist design can also be found in the original perimetric overflow that enhances the bowl.



Elegant SPACE drain

The elegant SPACE steel cap, included in all models, closes the drain and leaves no visible residues collected in the basket below.



Practical inclined containing area The inclined containing area is the joining element between sink and hob, creating a classy combination, functional in use and cleaning.



An original set of accesoires For all the GK models a complete set

of optional accessories is available. These fit perfectly in the spacious bowl and transform the sink in a complete and functional working area for the preparation and washing of food.

accessories



Iroko chopping board 8656 001



N4 HDPE Twin chopping board 8644 100



T2 St. steel dishes holder 25x42,5 cm 8100 303



Grating kit complete with ring support and food collection bowl 8159 101



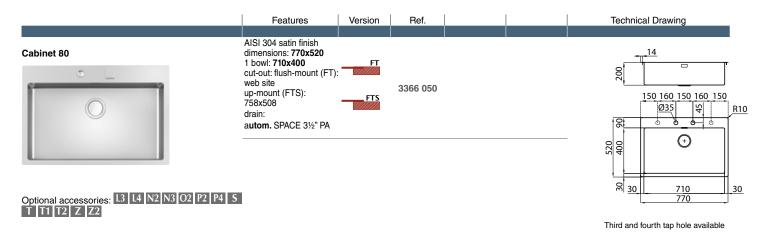
Z2 St. steel perforated pan 8151 000

S4001 - flush-mount sinks

CAPACIOUS BOWLS, EMBELLISHED BY THE LARGE TAP COUNTER.



suggested mixer taps

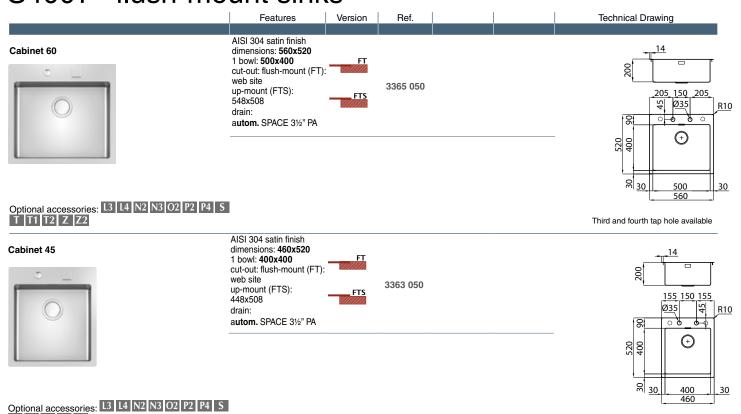


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Foster ==

Third and fourth tap hole available

S4001 - flush-mount sinks



T T1 T2 Z Z2

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.





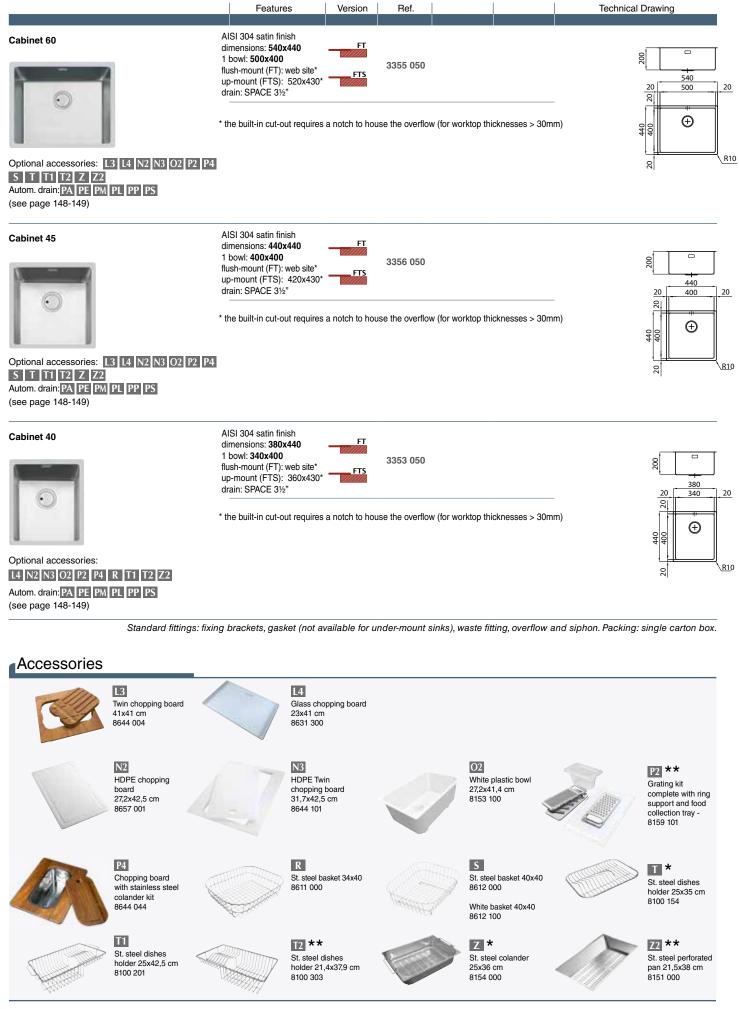
*To use only with L3 chopping board **To use only with N3 chopping board

S4001 - flush-mount bowls

ESSENTIAL QUALITY



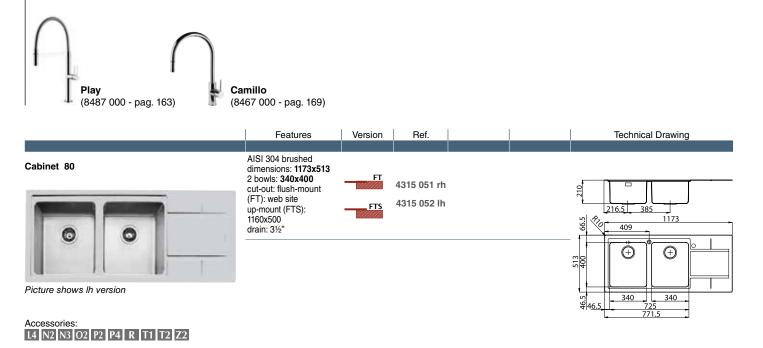




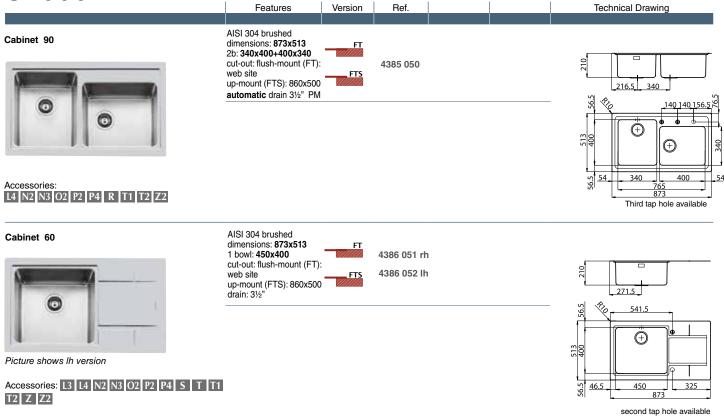




Perimetric overflow



S4000

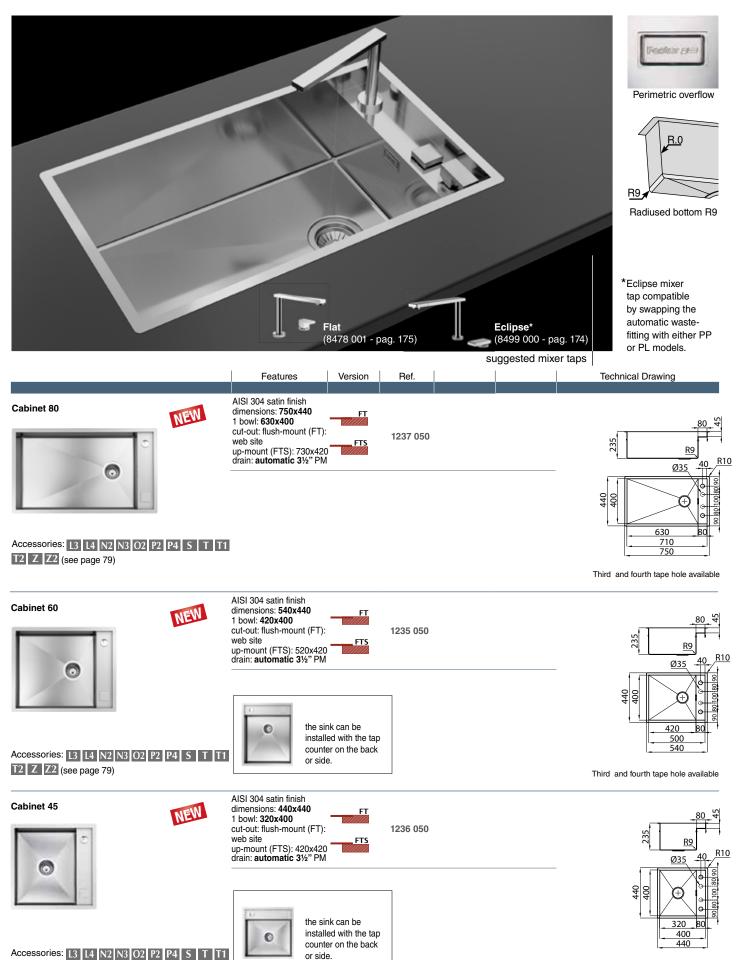


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



*To use only with L3 chopping board **To use only with N3 chopping board

Quadra THE FORMAL PERFECTION

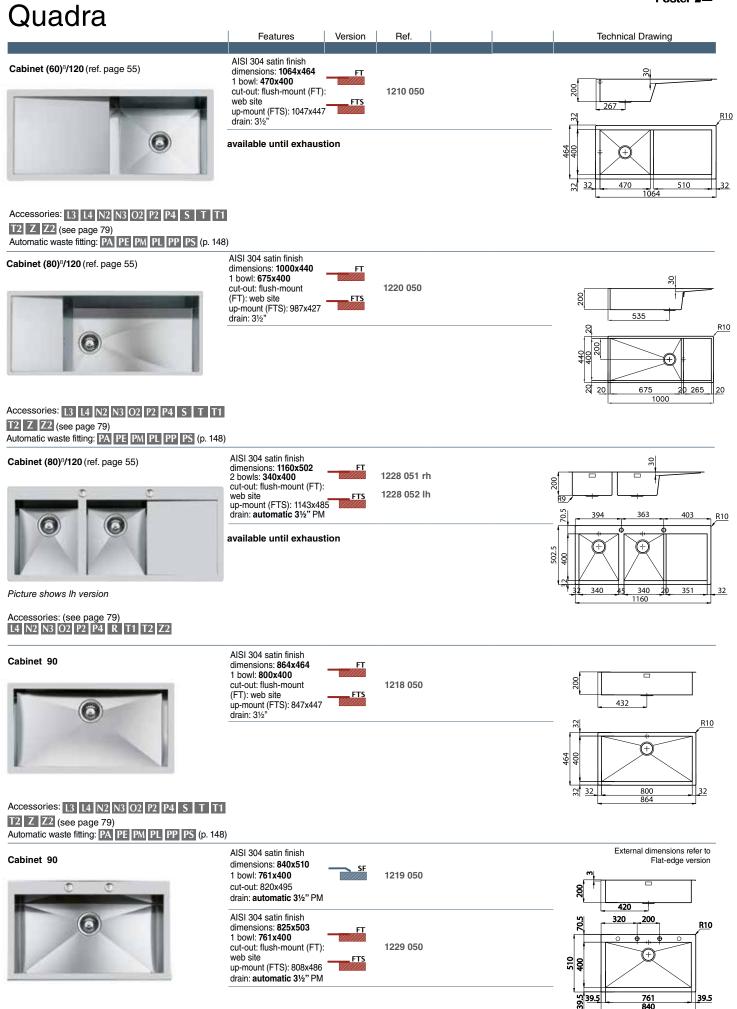


T2 Z Z2 (see page 79)

Third and fourth tape hole available

Foster

Quadra

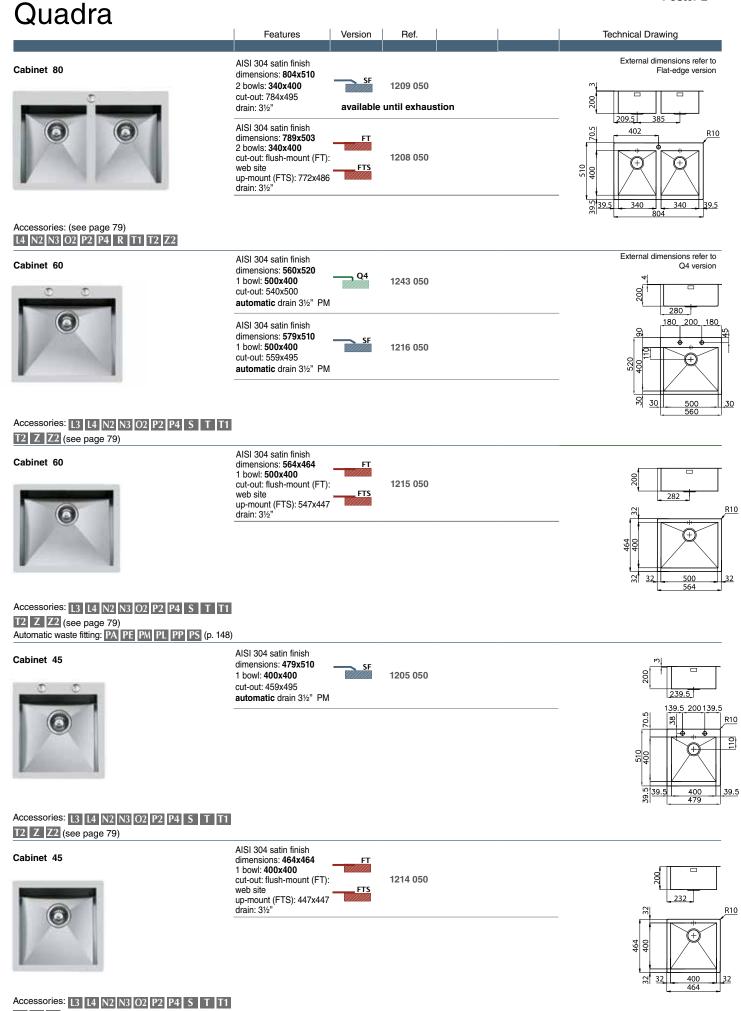


T2 Z Z2 (see page 79) Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1

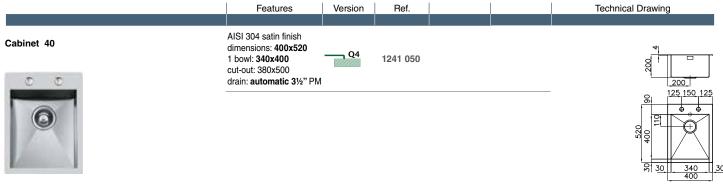
Third and fourth tape hole available

Foster ==



T2 Z Z2 (see page 79) Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Quadra



Accessories: L4 N2 N3 O2 P2 P4 T1 T2 Z2

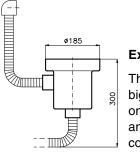
Cabinet 90





Accessories: L3 L4 N2 O2 S T T1 Z

Available also in undermount version, see page 123



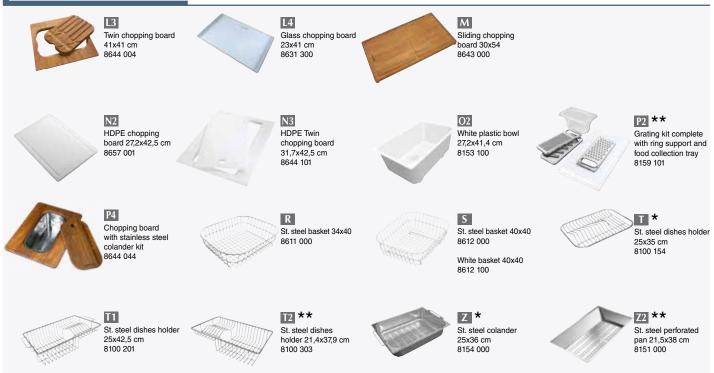
Extralarge waste fitting

The 7" waste fitting features a bigger dimension than standard ones. The drain offers a large and deep basket for food waste collection.



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), 7" waste fitting/siphon, overflow. Packing: single carton box.

accessories







Accessories: Do To Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

A Perfect match

Fortyfour is designed for small spaces that require aesthetics and functionality. It provides all the freedom of combination: Fortyfour is perfectly coordinated with both the Veronika 3-burner hob and the S1000 3-zone induction hob.



Veronika 3F cod.e 7063 052 page 243



S1000 3 zones code 7373 300 page 207

accessories









Accessories: T7 P6

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Unconventional accessoires

The CQ sink is complimented by an original set of accessories. The compact kit with chopping board, steel grid and colander makes any work much easier.



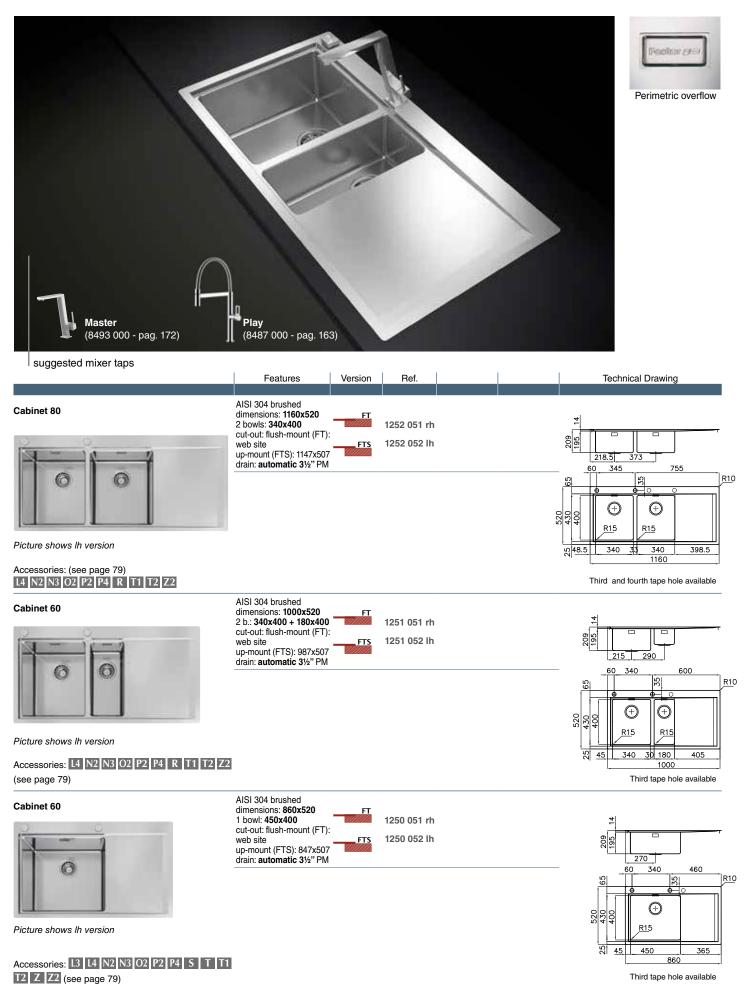
Accessories







P6 Kit composed by steel grid + colander + chopping board 8100 151 Master PURE FUNCTIONAL ELEGANCE

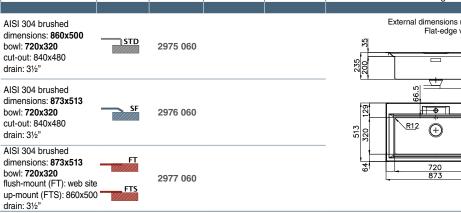


Staridard Tittings: Tixing

FL A MULTIFUNCTIONAL SINGLE BOWL







Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories

Accessories: M5 T5

Stackable accessories











The characteristic shape of the bowl creates two lanes on which slide independently the cutting board and the drip grid. A flexible, complete and compact working set.





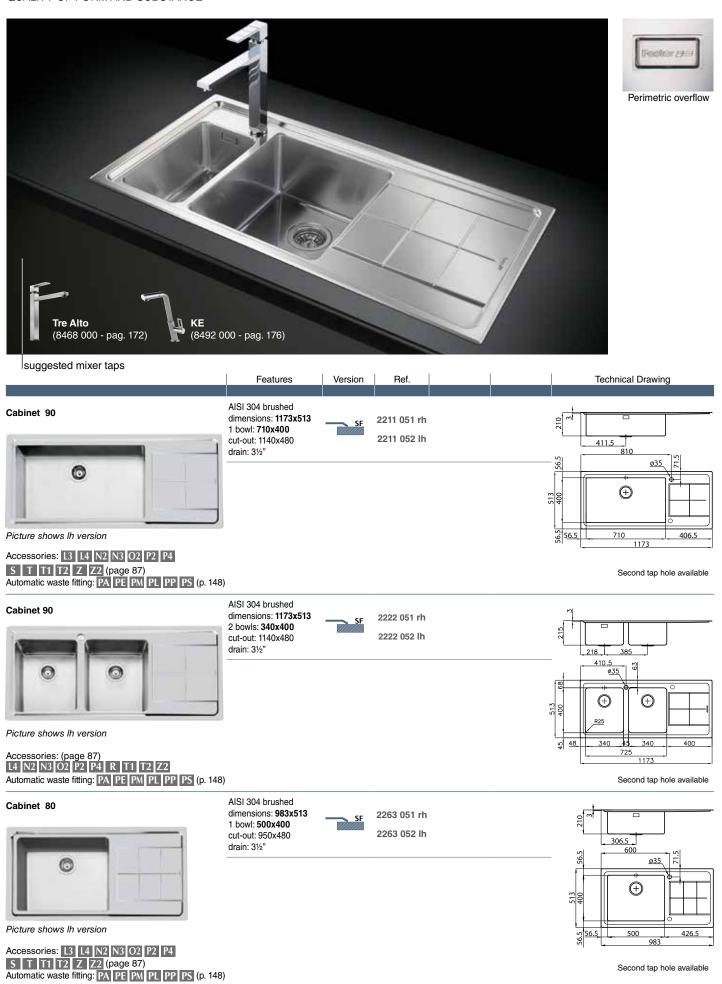


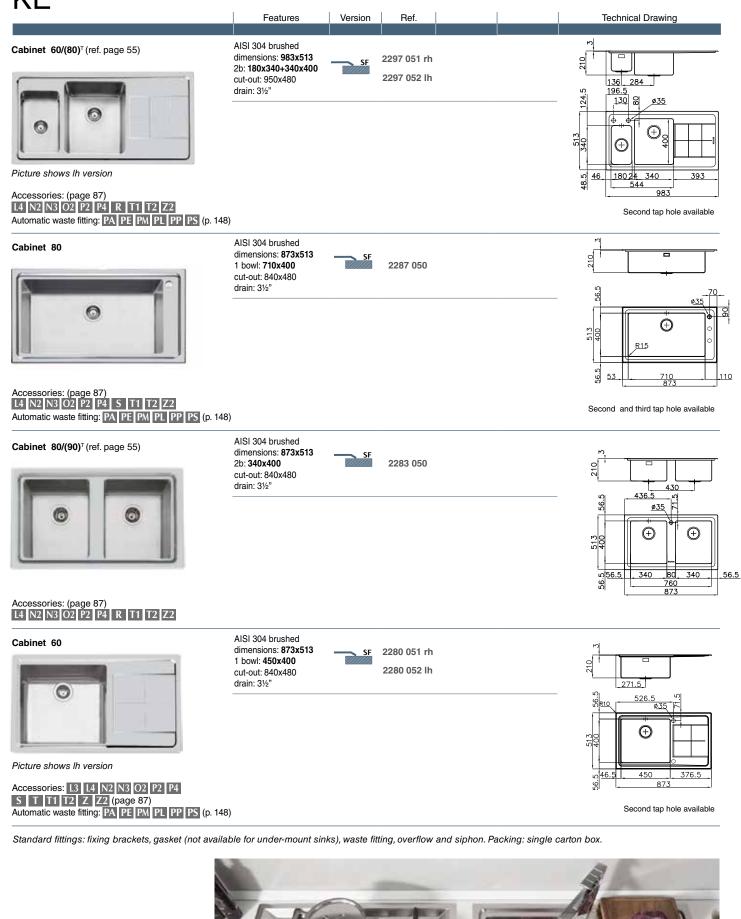


6

76.5

KE QUALITY OF FORM AND SUBSTANCE





In the picture, the perfect combination of KE sink and hob.

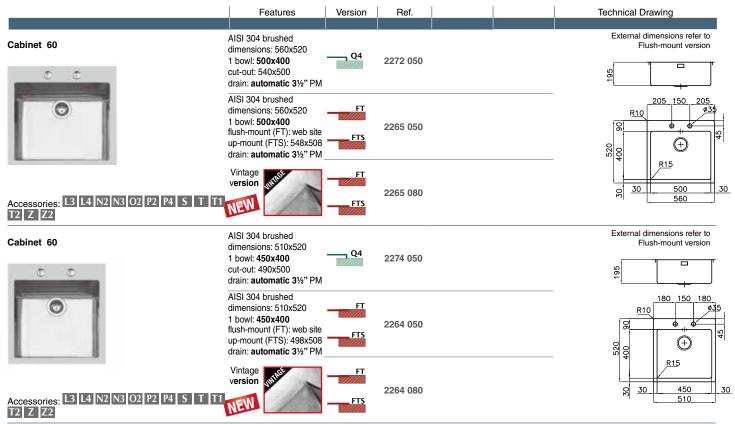
KE Q4 and flush-mount



suggested mixer taps

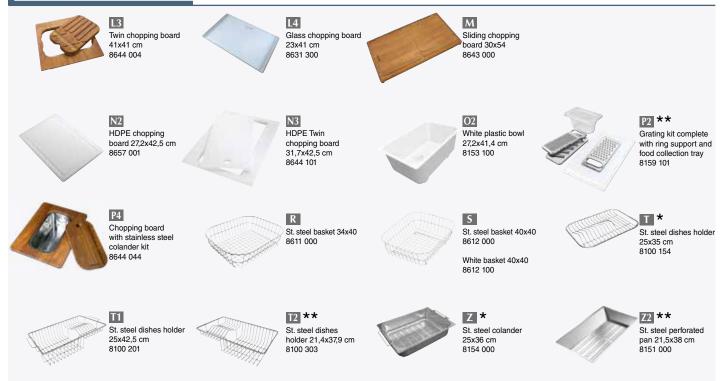
	Features Versio	n Ref.	Technical Drawing
	AIGI 004 brushed		External dimensions refer to
Cabinet 80	AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 cut-out: 750x500 drain: automatic 3 ½" PM	2278 050	
0	AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: automatic 3½" PM	2266 050	R10 R10 R10 R10 R10 R10 R10 R10
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T2 Z Z2 (page 87)	Vintage version	2266 080	30 710 770 30 770
Cabinet 80	AISI 304 brushed dimensions: 770x520 2 bowls: 340x400 cut-out: 750x500 drain: automatic 3 ½" PM	2279 050	External dimensions refer to Flush-mount version
	AISI 304 brushed dimensions: 770x520 2 bowls: 340x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: automatic 3 ½" PM	2269 050	
Accessories: N2 N3 O2 P2 P4 R T1 T2 Z2 (page 87)	Vintage version	2269 080	R15 R15 340 \$0 340 710 770 Third tap hole available

KE Q4 and flush-mount



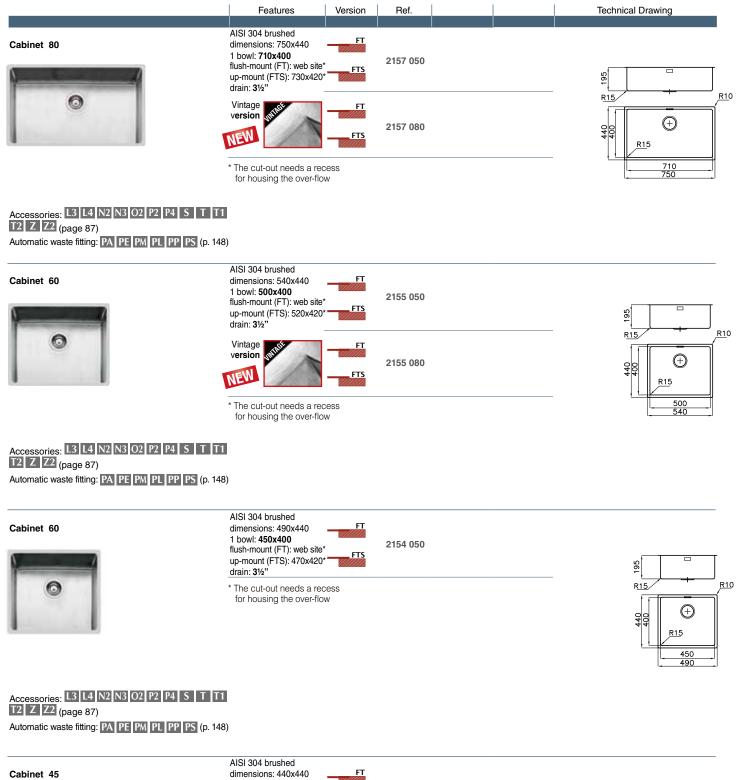
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

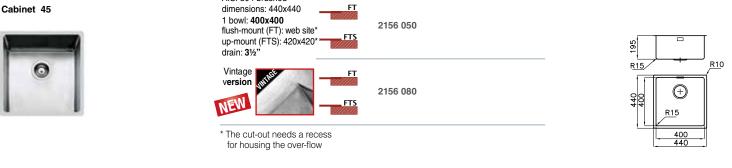
accessories



*To use only with L3 chopping board **To use only with N3 chopping board

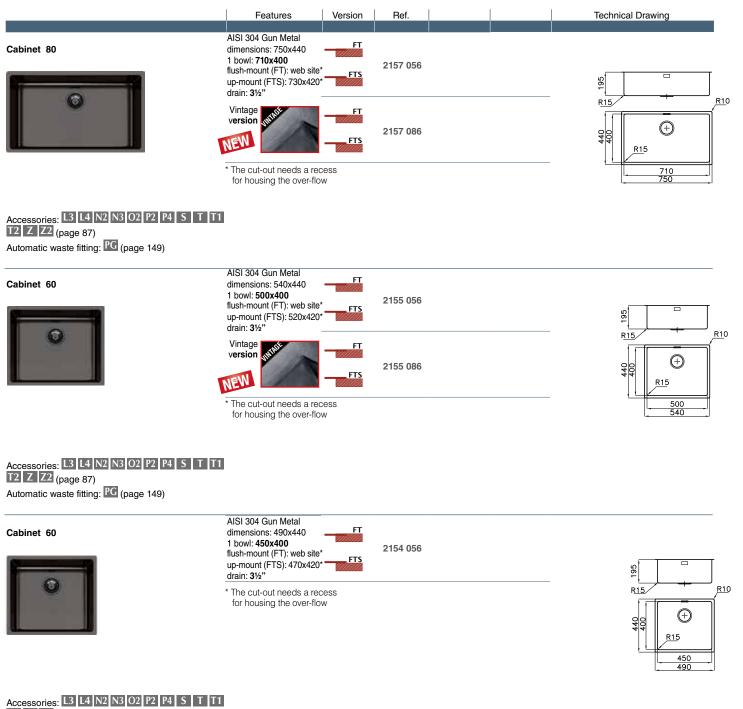
KE flush-mount Bowls





Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 (page 87) Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Gun Metal KE flush-mount Bowls



Accessories: L3 L4 N2 N3 O2 P2 P4 S T T T2 Z Z2 (page 87) Automatic waste fitting: PG (page 149)

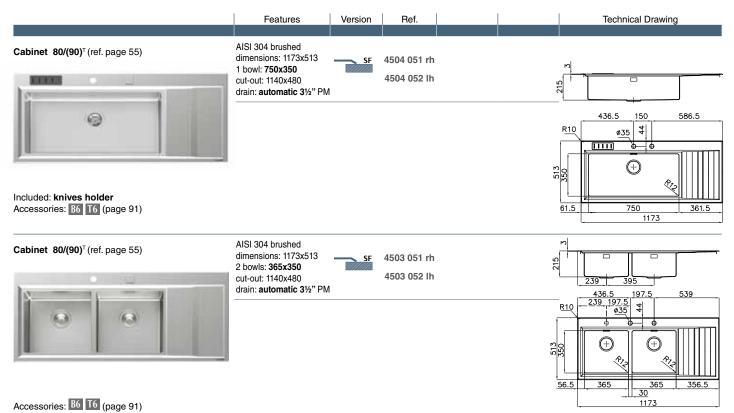
AISI 304 Gun Metal Cabinet 45 dimensions: 440x440 FT 1 bowl: 400x400 2156 056 flush-mount (FT): web site* FTS up-mount (FTS): 420x420 195 drain: 31/2' 官 R15 R10 Vintage VINTA version 2156 086 \oplus <u>46</u> FTS NEW R15 The cut-out needs a recess 400 for housing the over-flow

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 (page 87) Automatic waste fitting: PG (page 149) A "PINSTRIPE" SINK. PURE ELEGANCE, BUT ALSO GREAT FUNCTIONALITY



suggested mixer taps

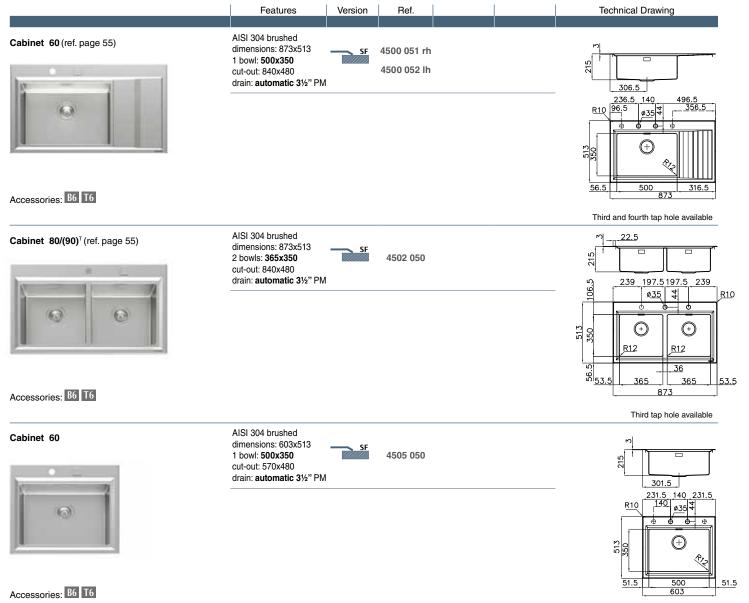
Stripe



Third tape hole available

Foster ==

Stripe



Third and fourth tap hole available

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



The Stripe sinks are characterized by the original and elegant striped drainer, which is at the same time support zone and water drainage area. The cutting board recalls the motif of the sink.



The sink with the 75 cm wide bowl is supplied with a practical accessory: the knife holder. An element that is coherent with the concept of a sink as a workstation.

accessories

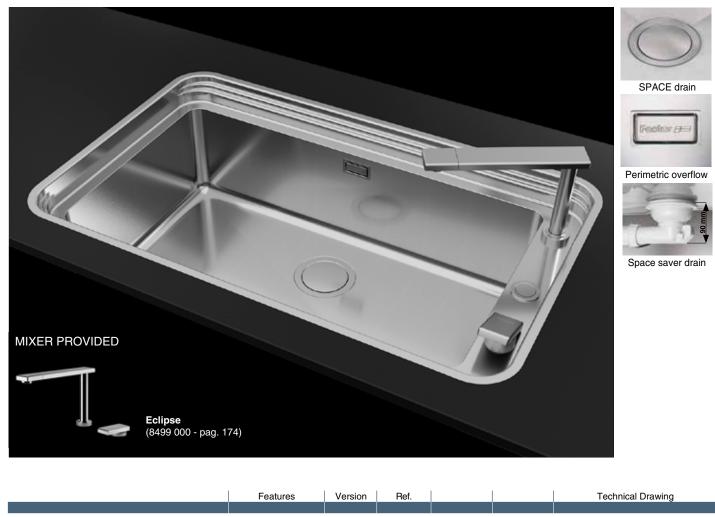


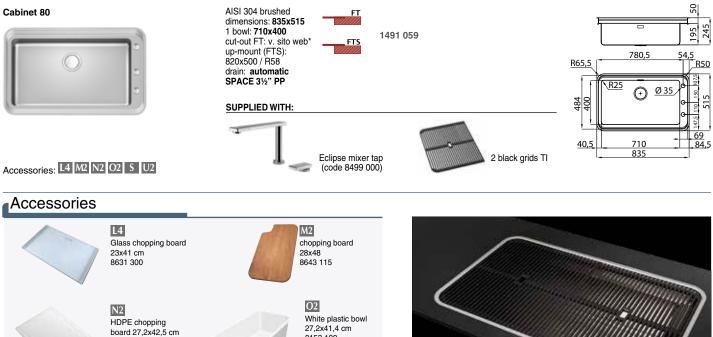


St. steel dishes holder 23x37,5 8100 305

Triplo Invaso workstation

A FUNCTIONAL CENTRE THAT COMPLETELY DISAPPEARS IN THE WORKTOP





27,2x41,4 cm 8153 100 U2 St. steel dishes holder 23x47 8100 115



The Triplo Invaso sink disappears into the worktop, thanks to the collapsible Eclipse mixer tap and the Black grids, which completely close the bowl.

8657 001

S

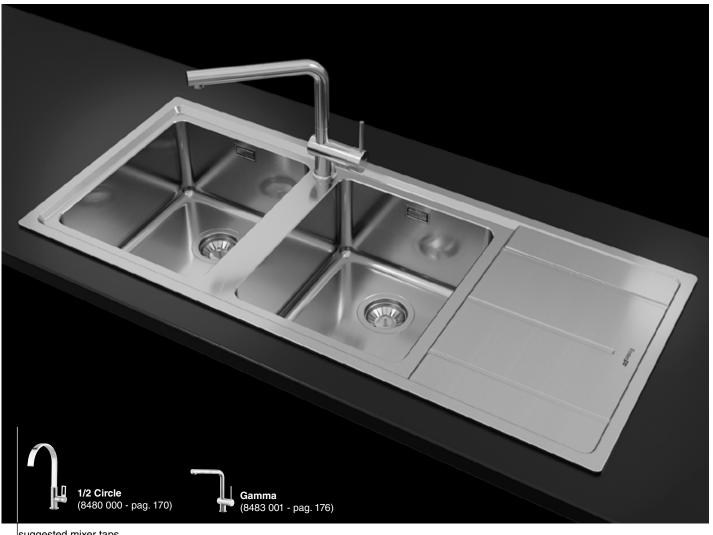
8612 000

St. steel basket 40x40

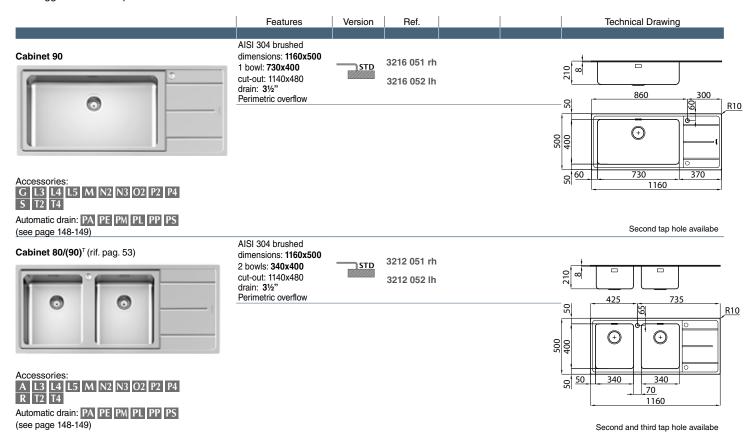
White basket 40x40 8612 100





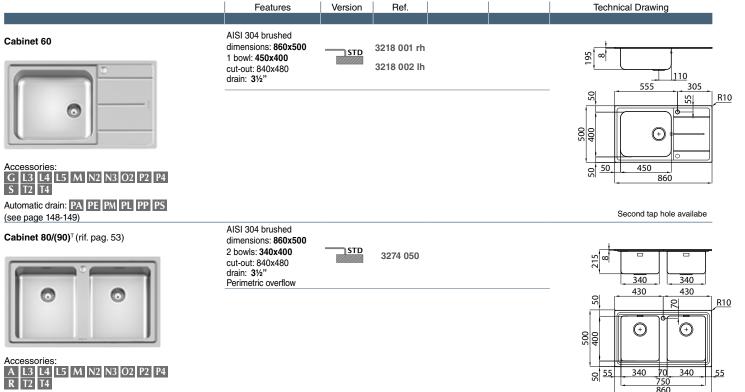


suggested mixer taps



Foster ==

Serie Evo

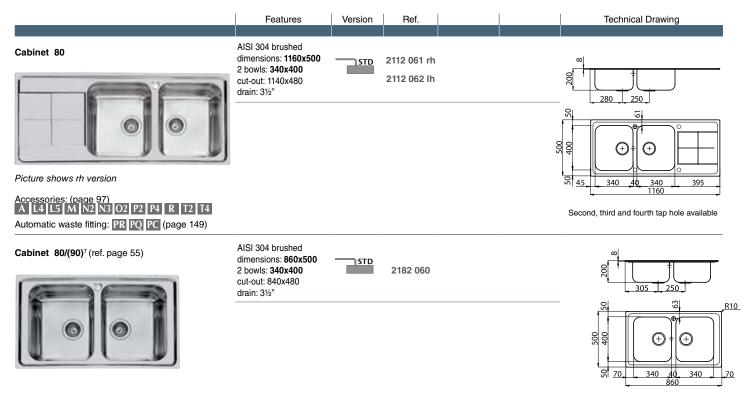


Automatic drain: PA PE PM PL PP PS (see page 148-149)



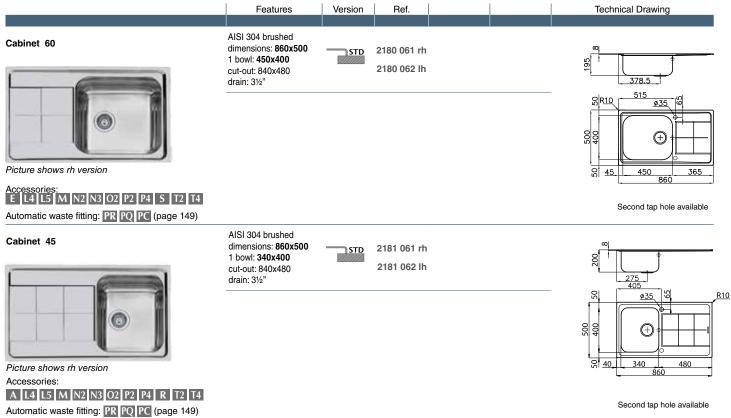


suggested mixer taps



Accessories: (page 97) A L4 L5 M N2 N3 O2 P2 P4 R T2 T4

Foster ==



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



**To use only with N3 chopping board

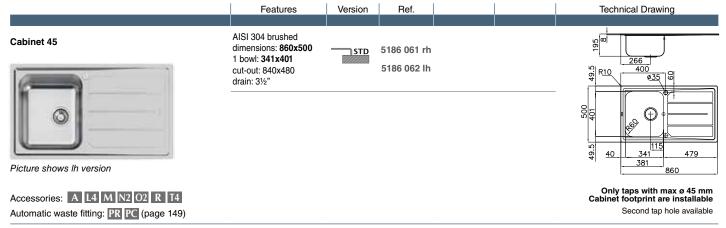
Elettra THE ELEGANCE OF SIMPLICITY



Accessories: A L4 M N2 O2 R T4

Foster ==

Elettra



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Large and deep bowls in a really practical and functional design.

accessories

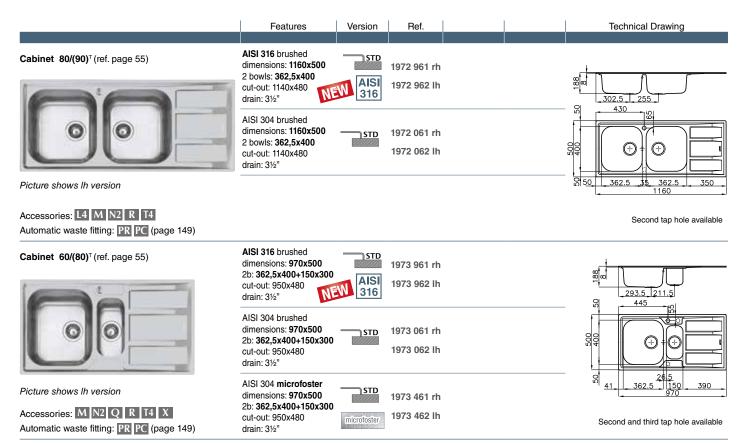


FM and FM Marine

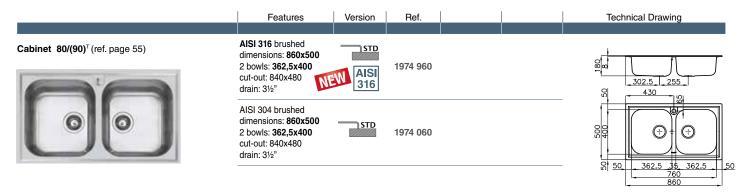
THE STURDINESS OF THE SINK WITHOUT WELDING



suggested mixer taps



FM and FM Marine



STD

AISI 316

STD

NEW

1971 961 rh

1971 962 lh

1971 061 rh

1971 062 lh

AISI 316 brushed

1 bowl: 362,5x400

cut-out: 840x480

AISI 304 brushed dimensions: 860x500

1 bowl: 362,5x400

cut-out: 840x480 drain: 3½"

drain: 31/2"

dimensions: 860x500

Accessories: L4 M N2 R T4

Cabinet 45



Picture shows Ih version

Accessories: L4 M N2 R T4

Automatic waste fitting: PR PC (page 149)

Second tap hole available

447.5

88

500 400

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<u> දු 50</u>

160

420

 \ominus

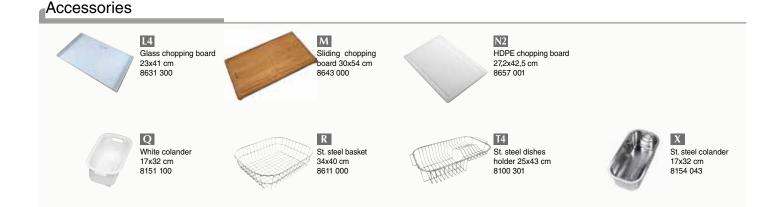
362.5

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Deep bowls

19 cm deep and capacious bowls, inserted in a generous safe-drop profile, for this sturdy and practical sink.



Foster **=**

Second tap hole available

Big Bowl

ALL THE CONVENIENCE OF A LARGE CAPACIOUS BOWL

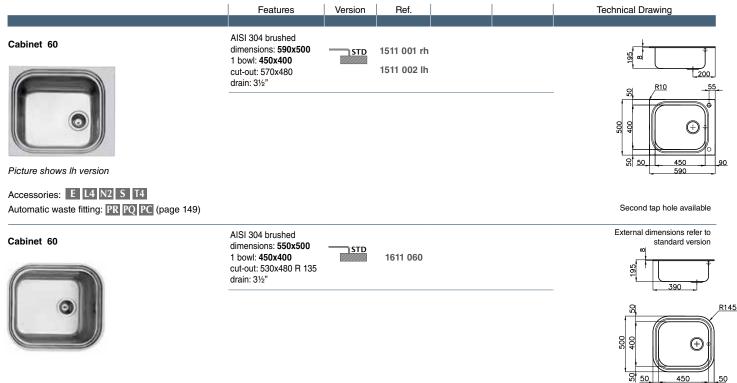


	Features	Version	Ref.		Technical Drawing
Cabinet 90	AISI 304 brushed dimensions: 860x500 2b: 450x400+275x400 cut-out: 840x480 drain: 3½"	STD	1562 001 rh 1562 002 lh		External dimensions refer to standard version
$\bigcirc \bigcirc \bigcirc$	AISI 304 brushed dimensions: 873x513 2b: 450x400+275x400 cut-out: 840x480 drain: 3½"	SF	1072 061 rh 1072 062 lh		
Picture shows Ih version					
	3)				Second tap hole available
Automatic waste fitting: PR PQ PC (page 149)	3) AISI 304 brushed dimensions: 860x500 1 bowl: 450x400	STD	1561 201 rh	 	External dimensions refer to standard version
Accessories: E L4 M N2 S T3 T4 (page 10 Automatic waste fitting: PR PQ PC (page 149) Cabinet 60	AISI 304 brushed dimensions: 860x500	STD	1561 201 rh 1561 202 lh	 	External dimensions refer to standard version
Automatic waste fitting: PR PQ PC (page 149)	AISI 304 brushed dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480	STD SF			External dimensions refer to standard version

Automatic waste fitting: PR PQ PC (page 149)

Foster ==

Big Bowl

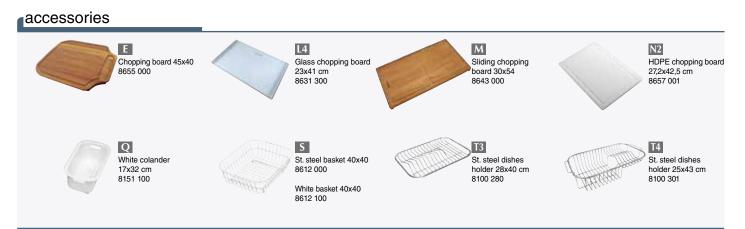


Accessories: E L4 N2 S T4 Automatic waste fitting: PR PQ PC (page 149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

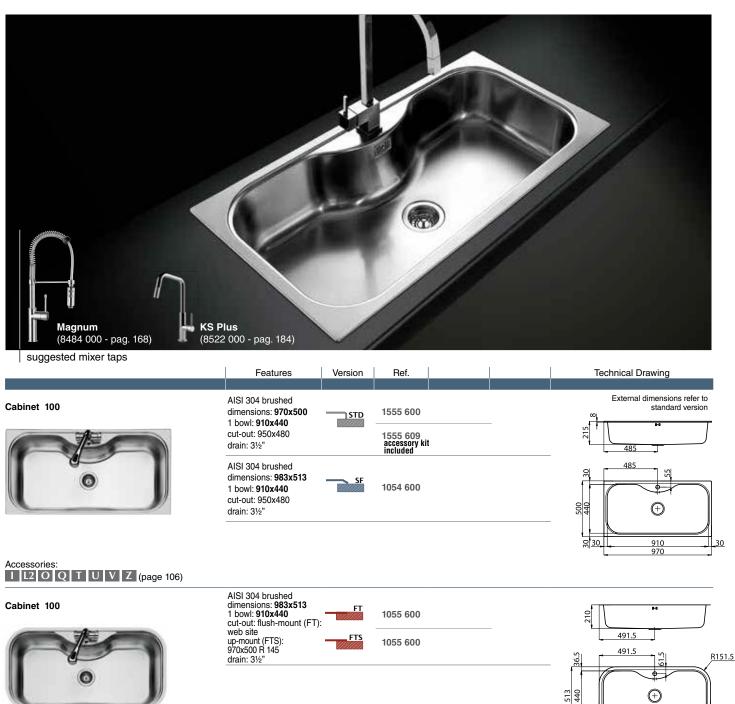
The main feature of the Big Bowl sinks is the large 45x40 cm bowl. A practical and versatile solution.





Uragano

A SINGLE BOWL FOR GREAT PERFORMANCE



Accessories:

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Uragano accessory kit



Discover the great functionality of the big Uragano bowl, available also in the accessorized version, including the practical kit aside. For the full range of matching accessories



36

910

983

36.5





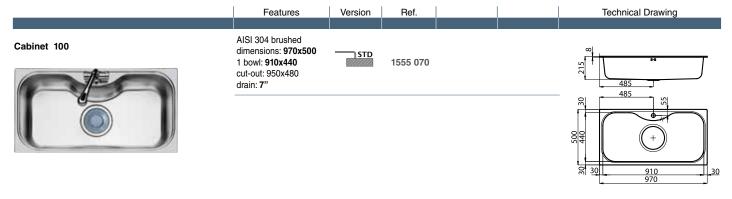
H I L2 O Q T U Z (page 106)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Third tap hole available

7" Uragano and Tornado



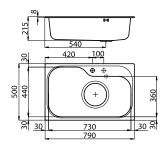
Accessories: I L2 O Q T U V Z

Cabinet 80



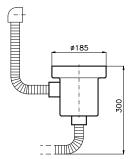
AISI 304 brushed dimensions: **790x500** 1 bowl: **730x440** cut-out: 770x480 drain: **7**"

STD 1579 670



Accessories: H I L2 O Q T U Z

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), 7" waste fitting/siphon, overflow. Packing: single carton box.



Extralarge waste fittings

The large bowls of Uragano and Tornado are particularly suited to the drain with 7" hole: an original solution, very practical thanks to to the large stainless steel collecting basket (code 8403309).



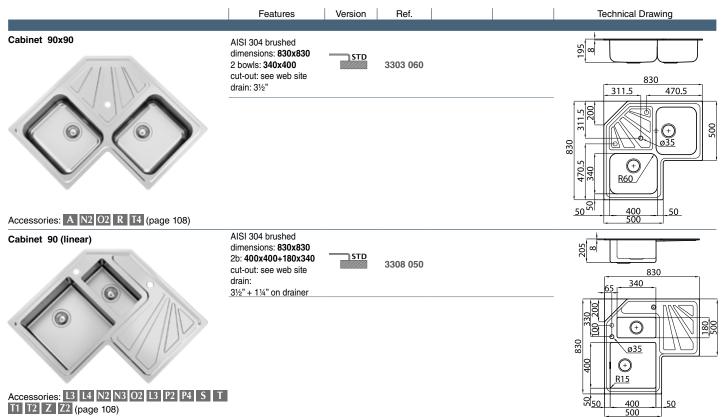


Angolare 🕅

SOLUTIONS TO ENHANCE THE CORNERS



suggested mixer taps



Automatic waste fitting: PA PE PM PL PP PS (page 149)





* The cut-out requires the machining of a recess to house the overflow pipe (see website)

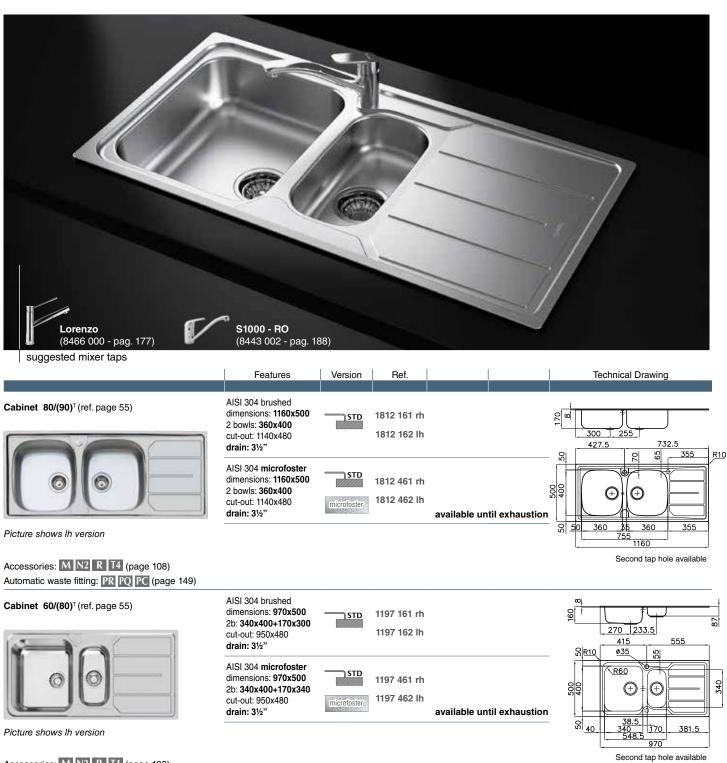
Automatic waste fitting: PR PQ PC (page 149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories



S1000



Accessories: M N2 R T4 (page 108) Automatic waste fitting: PR PQ PC (page 149)

Cabinet 45



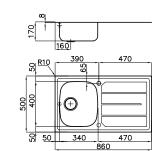
Picture shows Ih version

Accessories: M N2 R T4 (page 108) Automatic waste fitting: PR PQ PC (page 149) AISI 304 brushed dimensions: **860x500** 1 bowl: **340x400** cut-out: 840x480 **drain: 3**½"

STD 1186 1186

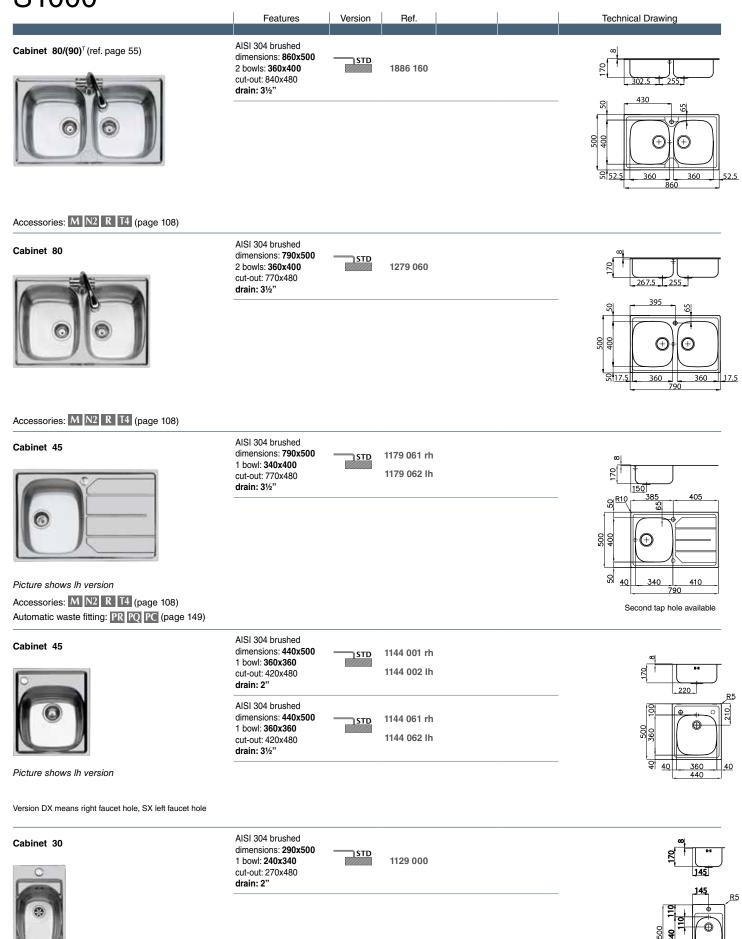
1186 161 rh 1186 162 lh

1 rh 32 lh



Second tap hole available

S1000



S1000 Single bowl

THE PRACTICALITY OF A LARGE BOWL



Automatic drain: PA PE PM PL PP PS (see page 148-149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

S1000 accessories L5 Glass chopping board 29x54 cm 8633 300 Μ **B6 T6** St. steel dishes holder 23x37 cm 8100 305 Sliding chopping Chopping board 30x54 8643 000 board 26x36,6 cm 8643 117



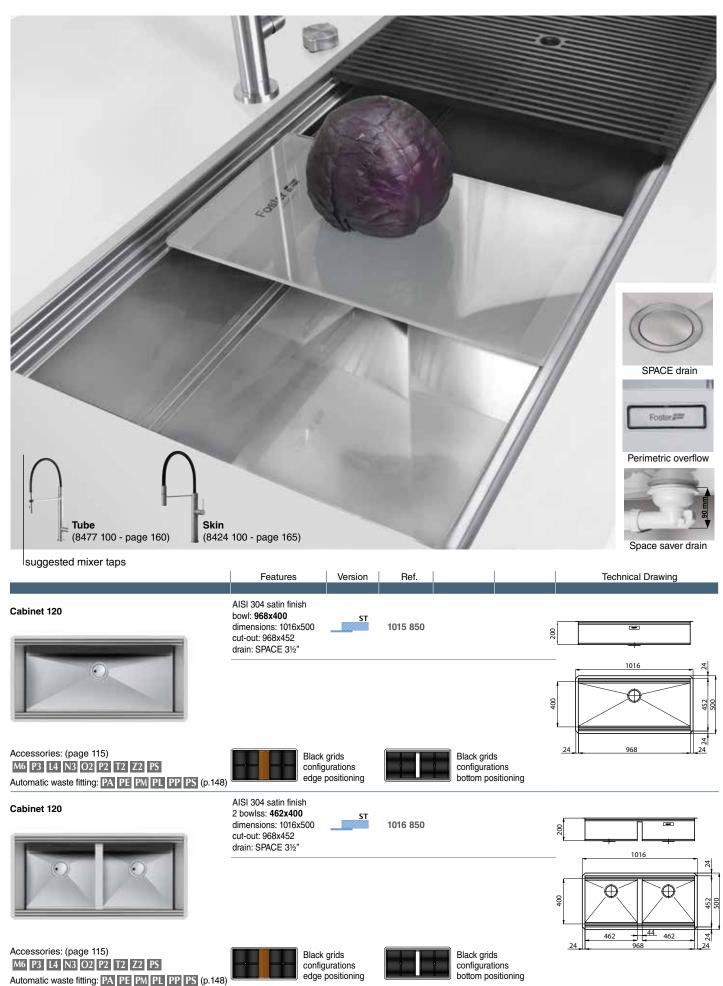
UNDERMOUNT SINKS



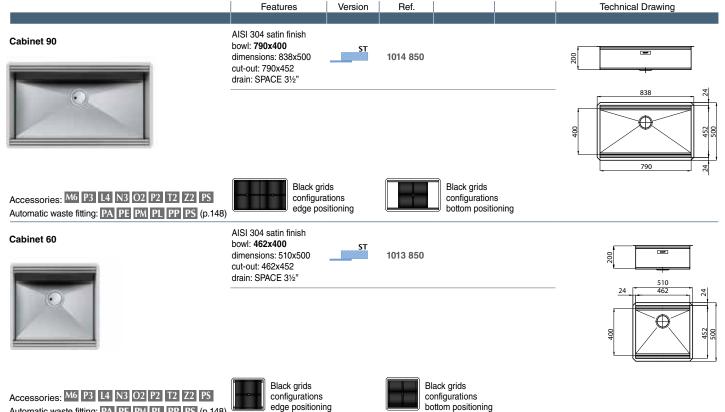


Foster Milano

AN INNOVATIVE CONCEPT OF FUNCTIONALITY



Foster Milano



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Automatic waste fitting: PA PE PM PL PP PS (p.148)

Three steps system

The sink has an ingenious design that makes it simple to use a large set of optional Accessories. On the first supporting step, the topmost one, the Black grids slide, creating a large and practical surface to rinse food.



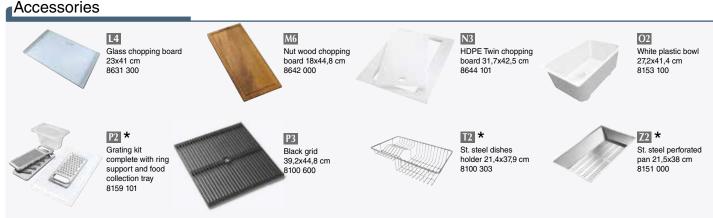
Complete range of Accessories

The second step is meant to support and allow the sliding of a complete combination of Accessories, which make some operation practical and safe: rinse, drain, slice, grate... everything can be done inside the sink.



Protection grid on the bottom

The third supporting step is on the bottom of the bowl. On this step rest the Black grids, making it possible to rinse foodstuffs without their coming in contact with the bottom of the sink, which may be dirty.



*To use only with N3 chopping board

Milanello workstation

MILANELLO WORK-STATION BENEATH THE GRIDS, AN INCOMPARABLE SLIDING KIT OF ACCESSORIES.







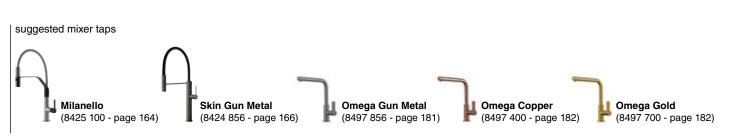


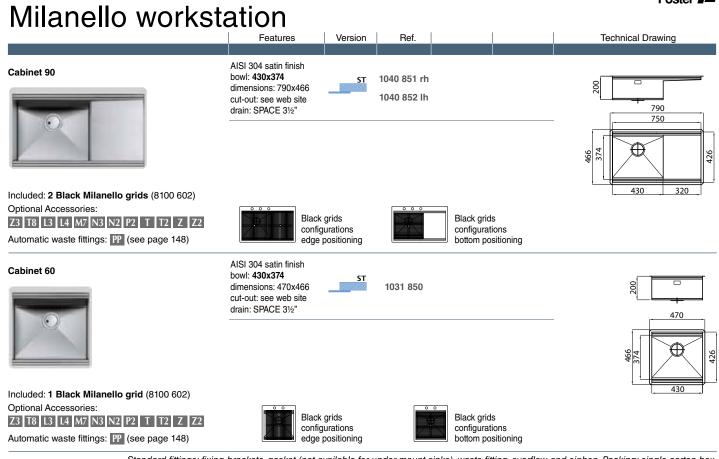




Milanello workstation





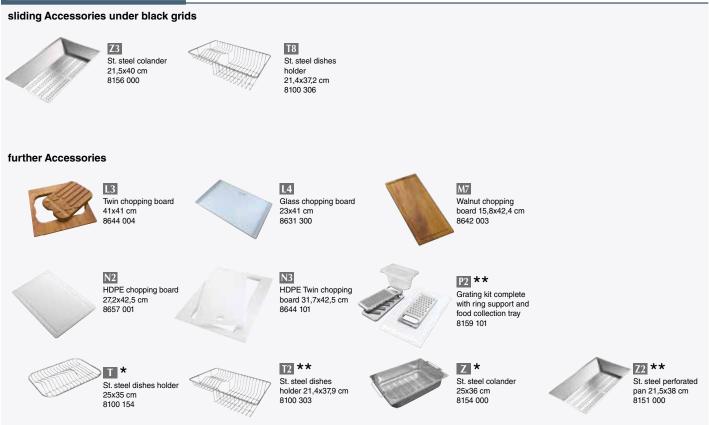


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Black grids supplied for full-bowl coverage (code 8100 602).

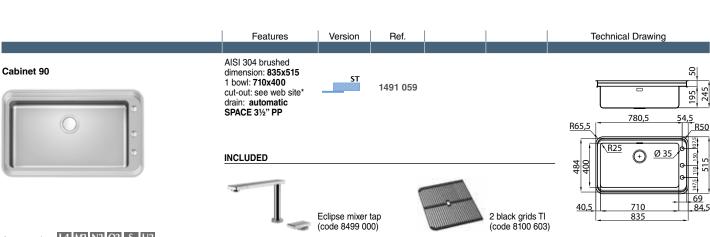
Accessories



*To use only with L3 chopping board **To use only with N3 chopping board

Triplo Invaso Workstation

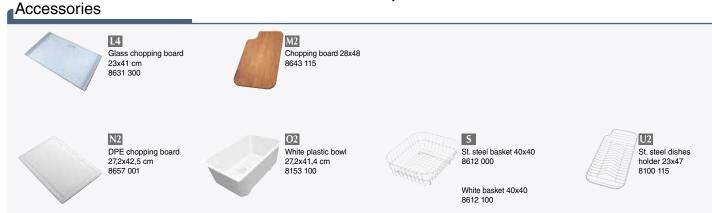




Accessories: L4 M2 N2 O2 S U2

The Triplo Invaso sink "disappears" into the worktop, thanks to the collapsible Eclipse mixer and the Black grids, which fully cover the bowl



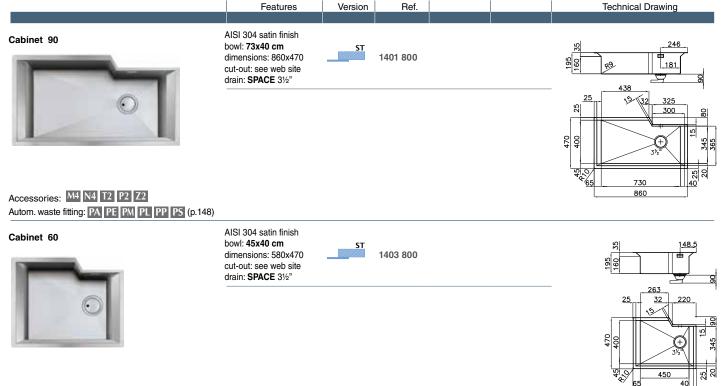


580

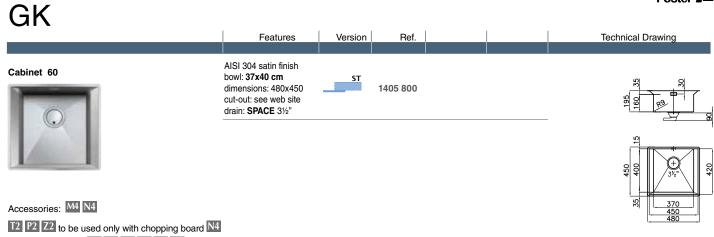
AN MINIMAL, BUT SOPHISTICATED DESIGN

GK





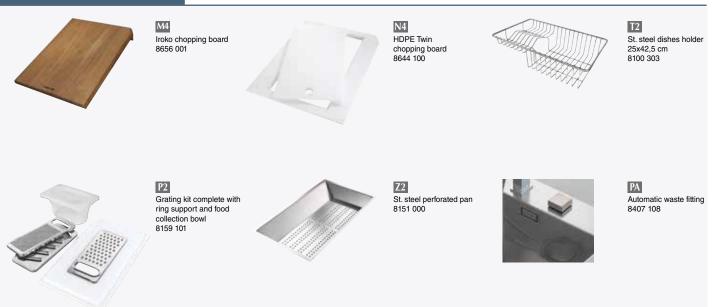
Accessories: M4 N4 T2 P2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.148)



Autom. waste fitting: PA PE PM PL PP PS (p.148)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories



510

1050

800

385

_45

(+

710 760

5

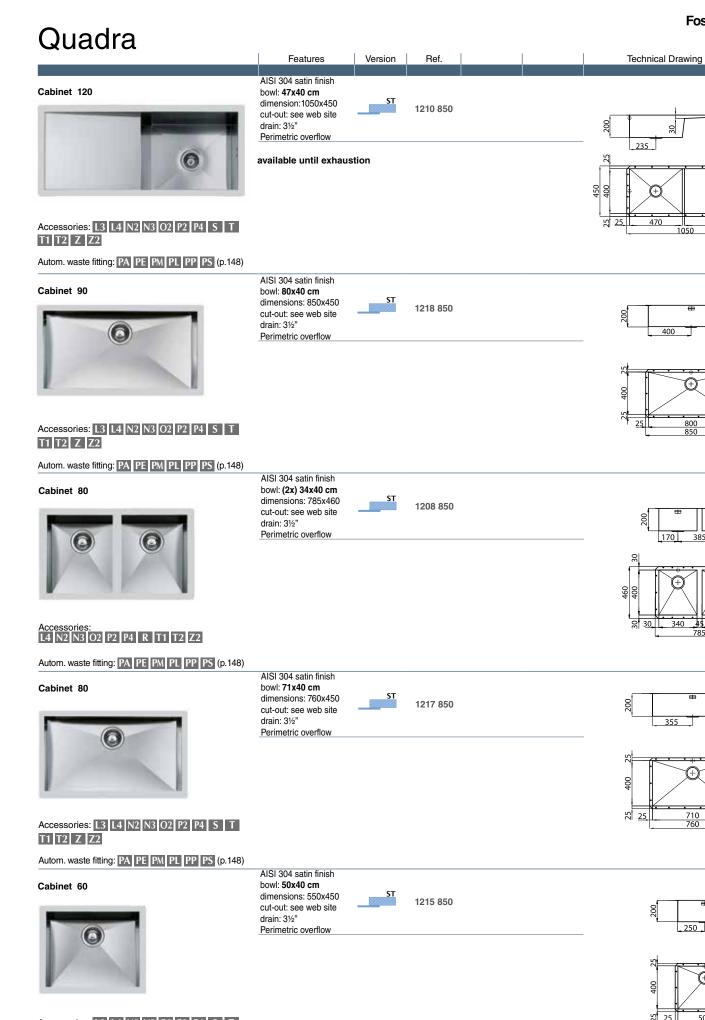
25

500

340

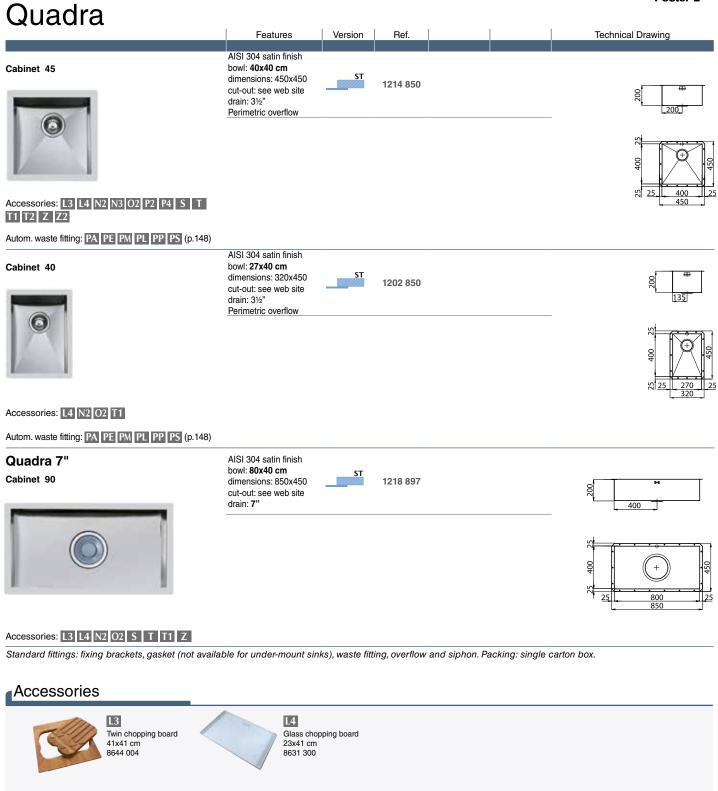
]_30

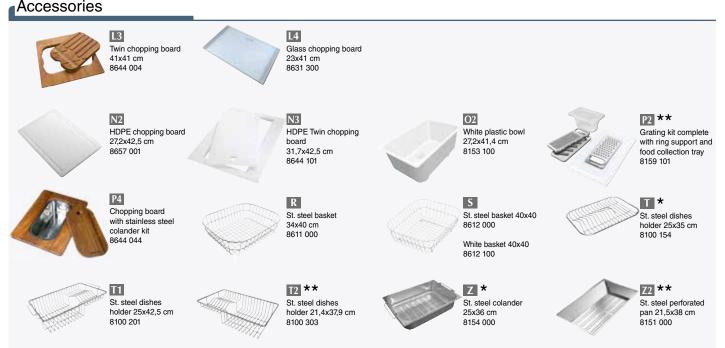
25



Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2

Autom. waste fitting: PA PE PM PL PP PS (p.148)





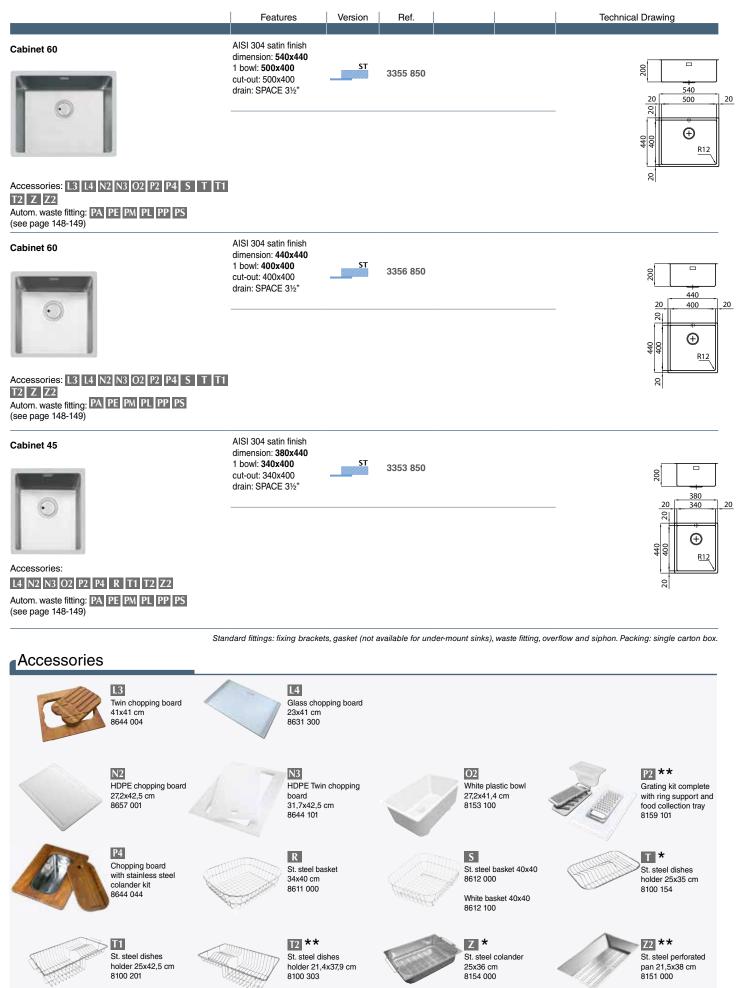
*To use only with L3 chopping board **To use only with N3 chopping board

S4001 - undermount bowls

ESSENTIAL QUALITY









OVERSIZED BOWLS

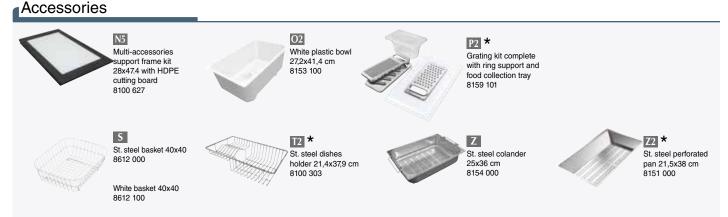
Ovensized BOWES	Features	Version	Ref.	Technical Drawing
Cabinet 90	AISI 304 brushed bowl: 80x45 cm dimensions: 830x480 cut-out: see web site drain: 3½ Perimetric overflow	ST	3143 850	87 $R12$ 800 $R10$ $R10$ $R12$ 15 830
Accessories: N5 O2 P2 S T2 Z Z2				
Cabinet 60	AISI 304 brushed bowl: 50x45 cm dimensions: 530x480 cut-out: see web site drain: 3½ Perimetric overflow	ST	3141 850	 $\begin{array}{c c} & & \\ & \\ & \\ & \\ & \\ & \\ & \\ & \\ & \\ $
Accessories: N5 02 P2 S T2 Z Z2				
Cabinet 45	AISI 304 brushed bowl: 40x45 cm dimensions: 430x480 cut-out: see web site drain: 3½ Perimetric overflow	ST	3139 850	 $\begin{array}{c c} & & & \\ &$

Accessories: N5 O2 P2 S T2 Z Z2

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Perimetric overflow





MORE ROOM IN THE COUNTERTOP Features Version Ref. **Technical Drawing** AISI 304 brushed Cabinet 80 bowl: 75x35 cm 200 dimensions: 780x380 <u>R1</u>2 3137 850 cut-out: see web site drain: 31/2" Perimetric overflow 780 750 0 35 cm (\cdot) 88 350 R12 Accessories: B6 T6 O2 Autom. waste fittings: PA PE PM PL PP PS (see pages 148-149) AISI 304 brushed Cabinet 60 bowl: 50x35 cm dimensions: 530x380 200 3135 850 <u>R12</u> cut-out: see web site drain: 31/2" Perimetric overflow 530 500 0 35 cm (\cdot) 380 350 <u>R12</u> Accessories: B6 T6 O2 Autom. waste fittings: PA PE PM PL PP PS (see pages 148-149) AISI 304 brushed Cabinet 45 bowl: 36,5x35 cm SТ dimensions: 395x380 3136 850 <u>R12</u> cut-out: see web site drain: 31/2" Perimetric overflow 365 35 cm (\cdot) 80 350 R12

Accessories: B6 T6 Autom. waste fittings: PA PE PM PL PP PS (see pages 148-149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Perimetric overflow

The horizontal depth of the Serie 35 bowls perfectly matches the depth of the S4000 in-line induction hobs (see page 198-200)



Accessories





T6 St. steel dishes holder23x37,5 8100 305



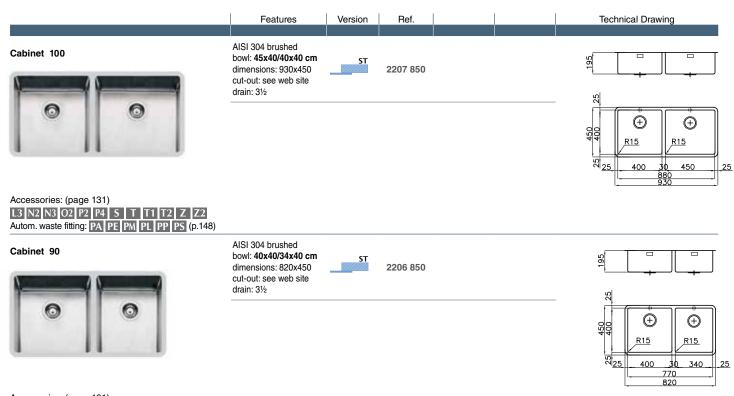
White plastic bowl 27,2x41,4 cm

KE - R15

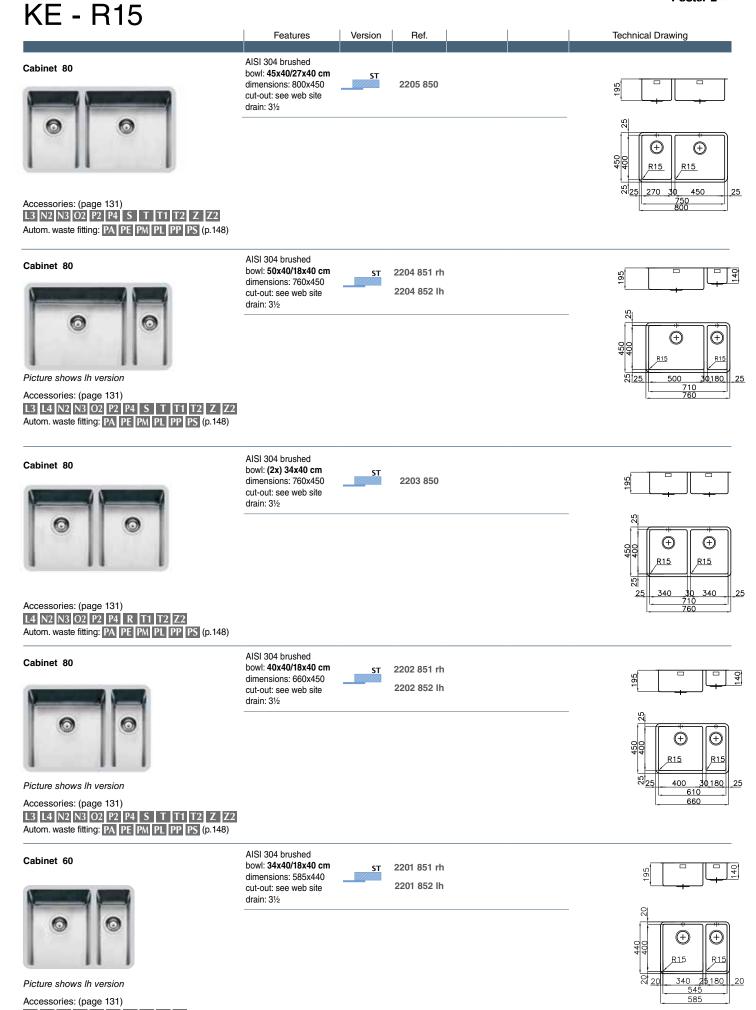
THE RIGHT MODEL FOR EVERY NEED



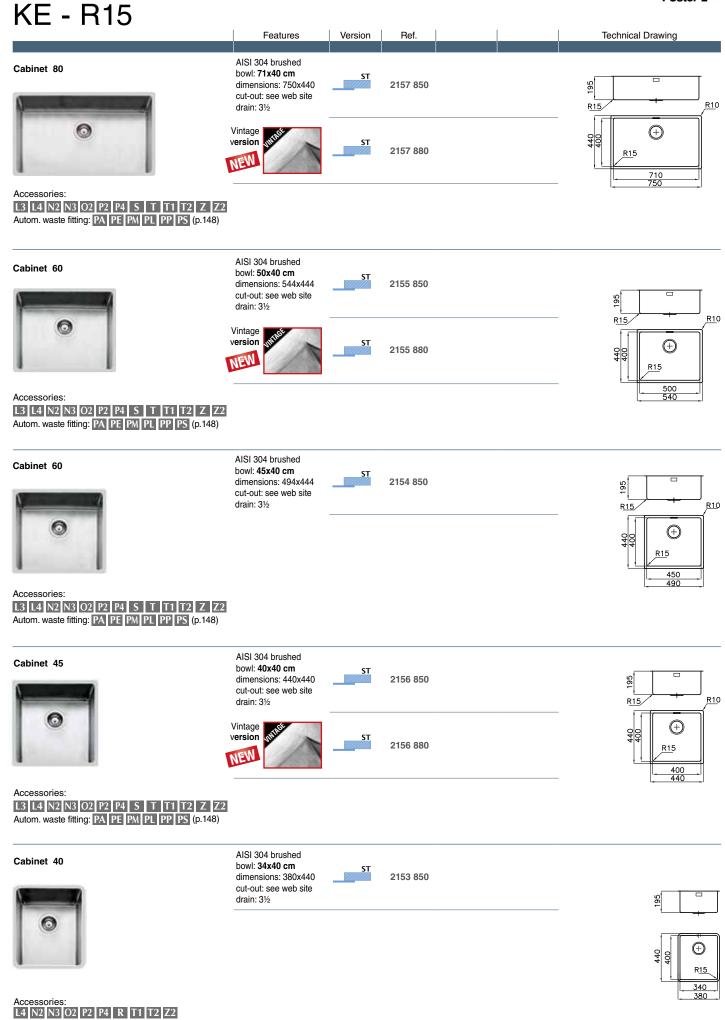
suggested mixer taps



Accessories: (page 131) L3 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.148)



L4 N2 N3 O2 P2 P4 R T1 T2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.148)



Autom. waste fitting: PA PE PM PL PP PS (p.148)



Autom. waste fitting: PA PE PM PL PP PS (p.148)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



*To use only with L3 chopping board **To use only with N3 chopping board

KE PVD & PVD Vintage



Gun Metal, Gold, copper. The new KE Colour finishes are obtained with a special surface treatment **(Physical Vapour Deposition)** that gives AISI 304 stainless steel the fine colour and a subtle sheen in addition to very high physical and mechanical characteristics.

In particular, the treatment gives the steel a higher **resistance to corrosion**; it also increases the **surface hardness**, and therefore obtains a greater **resistance to scratches**; it reduces surface friction and **improves water flow** and **temperature resistance**.

KE Gun Metal

	Features	Version	Ref.		Technical Drawing
	AISI 304 Gun Metal bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 856		
	Vintage version	ST	2157 886		R15 710 750
	AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 856		
	Vintage version NEW	ST	2155 886		00 4 7 7 7 7 7 7 7 7 7 7 7 7 7

KE Gun Metal



*To use only with L3 chopping board **To use only with N3 chopping board

KE Gold



	Features	Version	Ref.	Technical Drawing
	AISI 304 Gold bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 859	
	Vintage version	ST	2157 889	C C C C C C C C C C C C C C C C C C C
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z Automatic waste fittings: PD (see page 148)	2 Mixer Go page 182			
	AISI 304 Gold bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 859	R15
	Vintage version	ST	2155 889	R15 R10 P00 R15 R10
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z Automatic waste fittings: PD (see page 148)	2 Mixer Go page 182			500 540
	AISI 304 Gold bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 859	
	Vintage version	ST	2156 889	
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z Automatic waste fittings: PD (see page 148)	2 Mixer Go page 182			

KE Copper



	Features	Version	Ref.		Technical Drawing
	AISI 304 Copper bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 858		
	Vintage version	ST	2157 888	€ € € € € € € € € € € € € €	
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Automatic waste fittings: PB (see page 148)	Mixer Co page 182				
	AISI 304 Copper bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 858		80 R15
	Vintage version	ST	2155 888		
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Automatic waste fittings: PB (see page 148)	Mixer Co page 182	pper			500 540
Cabinet 45	AISI 304 Copper bowl: 40x40 cm dimensions: 440x440 cut-out: see web site	ST	2156 858		S6
	drain: 3½ Vintage version	ST	2156 888	 	R15 R15 R15 R15 R10 R15 R10
Accessories (page 136): L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Automatic waste fittings: PB (see page 148)	Mixer Co page 182	pper			



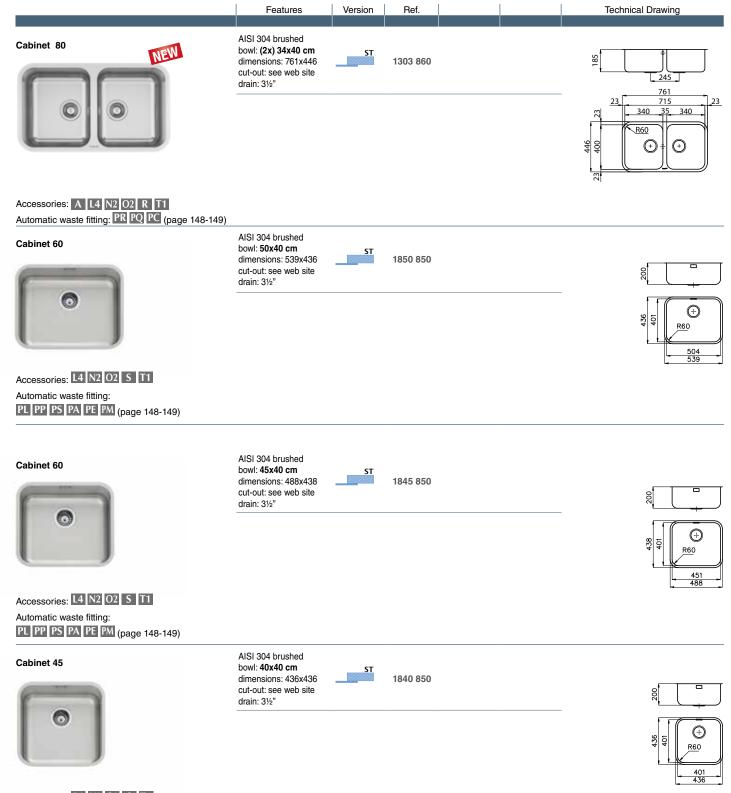


PA PE PM PL PP PS (page 148-149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



*To use only with L3 chopping board **To use only with N3 chopping board



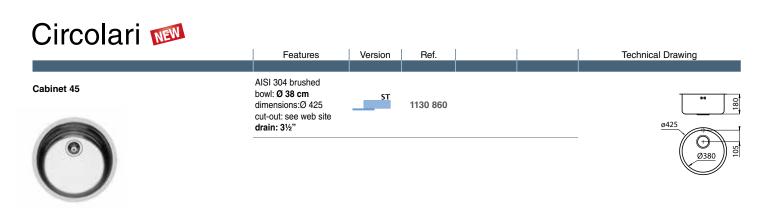
Accessories: L4 N2 O2 S T1 Automatic waste fitting: PL PP PS PA PE PM (page 148-149)

KS

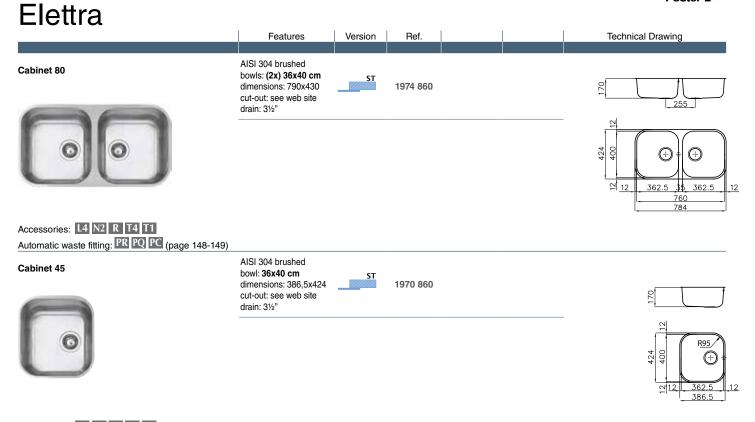


Automatic waste fitting: PR PQ PC (page 148-149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



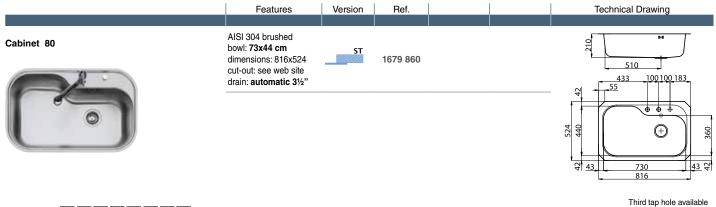
Automatic waste fitting: PR PQ PC (page 148-149)



Accessories: L4 N2 R T4 T1 Automatic waste fitting: PR PQ PC (page 148-149)

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Tornado



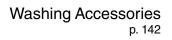
Accessories: H I L2 O Q T U Z



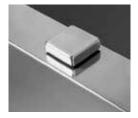
*to use only with L2 chopping board



Accessories and COMPLEMENTS







Automatic waste fitting and washing complements p. 148



Waste-bins p. 151

Electric socket-holder p. 152



Sinks' Accessories

An ever richer set of Accessories characterizes the washing proposals. All models are accompanied by cutting boards, trays, drainer racks and colanders that enrich the aesthetics and functionality of the sink.

Twin chopping boards





The Twin chopping boards are much more than simple cutting boards. Combined with baskets and colanders, they become space-saving multifunction systems. In the photo, the L3 chopping board is coupled with the dish drainer grid (T) and the colander (Z).

Sinks' Accessories - modular sets

Space and time are increasingly precious elements in the kitchen.

This is why Foster has studied integrated Accessories' systems that optimize your every one movement, and occupy the bare minimum space when not used.

The large bowls ... multi-Accessorieszed



The Foster range is particularly rich in sinks with a large single bowl. From a functional point of view this is indeed the optimal solution: a single large basin that can hold dishes and objects of considerable size, equipped with trays, baskets and cutting boards that make the work area flexible and perfectly functional. In the photo, the N2 cutting board is accompanied by the O2 tray and the T1 grid, to form a complete set of great elegance.

A multipurpose kit



The Twin N3 HDPE cutting board combines with the new P2 kit to house graters and the underlying containment tray. Other Accessories can be inserted in the outer ring of the cutting board, such as the dish drainer basket T2 or the colander tray Z2.

Wooden chopping board



A Chopping board 34x40 8647 000



B6 Chopping board 26x36,6 cm **8643 117**



E Iroko chopping board 45x40 cm 8655 000



M Sliding Iroko chopping board - 30x54 cm 8643 000



M2 Iroko chopping board 28x48 cm 8643 115



M4 Sliding Iroko chopping board - 44,4x33,7 cm 8656 001



L2 Twin Iroko chopping board 37x46 cm 8644 003 available until exhaustion HDPE hopping board and kit



L3 Twin Iroko chopping board 41x41 cm 8644 004



Chopping board 42x31,7 cm with stainless steel colander kit **8644 044**



N2 HDPE chopping board 27,2x42,5 cm 8657 001



N3 Twin HDPE chopping board 31,7x42,5 cm 8644 101



N4 HDPE chopping board 44,4x31,7 cm 8644 100



G Iroko chopping board 40x40 cm 8646 000 available until exhaustion



H Iroko chopping board 37x30 cm 8659 111



Iroko chopping board 37x46 cm 8659 112



M5 Sliding Iroko chopping board 33,2x38,4 cm 8659 113



M6 Walnut chopping board 18x44,8 cm 8642 000

Glass chopping boarc



P6 Basket + colander + chopping board kit 8100 151



rd kit Glass chopping board 23x41 cm 8631 300



N5 Multi-Accessories' support frame kit (28x47.4) with HDPE cutting board 8100 627



Grating kit complete with ring support and food collection tray 8159 101



M7 Walnut chopping board 15,8x42,4 cm 8642 003



Glass chopping board 29x54 cm 8633 300

Grids



P3 Black grid 39,2x44,8 cm **8100 600**

Colanders



Stainless steel dishes holder 25x35 cm 8100 154



T1 Stainless steel dishes holder 25x42,5 cm 8100 201



T2 Stainless steel dishes holder 21,4x37,9 cm 8100 303

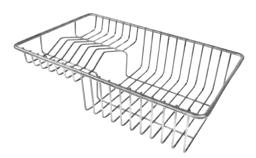


T6 Stainless steel dishes holder 23x37,5 cm 8100 305

Colanders and baskets for bowls



T7 Dishes holder23,8x46 cm **8100 051**



T8 Dishes holder 21,4x37,2 cm **8100 306**



O White bowl 36x30 cm 8152 100



O2 White bowl 41,4x27,2 cm **8153 100**



R Stainless steel basket 34x40 cm 8611 000

<u>Colanders</u>







Q White colander 17x32 cm 8151 100



Z ** Stainless steel colander 25x36 cm 8154 000

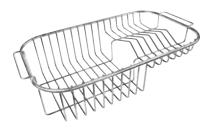
** to be coupled with chopping boards L2 and L3.



T3 Stainless steel dishes holder 28x40 cm 8100 280



Stainless steel dishes holder 25x45 cm 8100 111



T4 Stainless steel dishes holder 25x43 cm 8100 301



U2 Stainless steel dishes holder 23x47 cm 8100 115



T5 Stainless steel dishes holder 21,4x33,1 cm 8100 304



V Stainless steel bowl holder37x45 cm 8100 112



Stainless steel basket 40x40 cm 8612 000



S1 White basket 40x40 cm **8612 100**

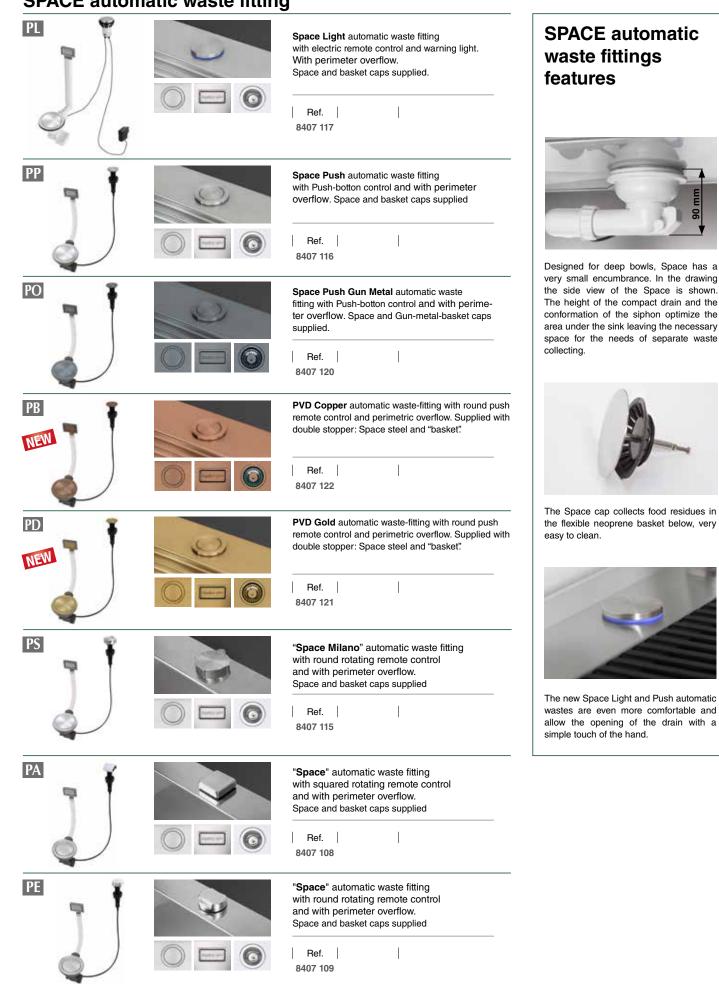


Stainless steel perforated pan 21,5x38 cm 8151 000



 ** to be coupled with chopping boards L2 and L3.

Complements SPACE automatic waste fitting



For installation on the worktop all the automatic waste fittings require hole Ø 35 mm.



Automatic waste fitting

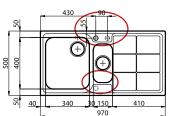
	<u> </u>	
PM		Automatic waste fitting with squared rotating remote control and with perimeter overflow Ref. 8407 113
PG		Gun metal automatic waste fitting with round remote control and with perimeter overflow Ref. 8407 110
PR		Automatic waste fitting with round remote control and with overflow Ref. 8407 100 Automatic waste fitting with round remote control and without overflow Ref. 8407 000 100
PQ		Premium automatic waste waste fitting with squared remote control and with overflow Ref. 8407 102
PC		Premium automatic waste fitting with cubic remote control (push-pull) and with overflow Ref. 8407 103

Notes on compatibility of automatic drains

Automatic drains are compatible with sinks that are supplied with at least one second hole (in addition to the tap hole).

For many sinks this is not a standard feature but it can be requested when ordering it. In the sinks drawings standard holes are shown with a continuous line, while positions for any holes on request are shown with a dashed line (see example below).

For undermount sinks the possibility of insertion of the automatic drain is always shown because the hole can be positioned on the worktop. It is also recommended to check the type of the overflow of the sink in order to choose a compatible automatic drain.



Second and third tap hole available

For installation on the worktop all the automatic waste fittings require hole Ø 35 mm.

3"1/2 SPACE Waste fittings

	Ref.	Description
\odot	8403 008	"Space" waste fitting without overflow
\odot	8403 308	"Space" waste fitting with perimetric overflow
0 ==	8403 315	"Space" waste fittings with special overflow for CQ sink
Þ	8669 012	Steel Space plug with silicone strainer, without hole (for use with automatic waste)
()	8669 011	Steel Space plug with silicone strainer, with hole (for use with manual waste)

3"1/2 Waste fittings

	Ref.	Description
O	8403 000	Basket waste fitting without overflow
0	8403 014	Satin basket waste fitting without overflow
0	8403 303	Basket waste fitting with perimetric overflow
0	8403 310	Basket waste fitting with perimetric overflow 3,5" Gun Metal
0	8403 312	Basket waste fitting with perimetric overflow 3,5" Copper
0 E	8403 311	Basket waste fitting with perimetric overflow 3,5" Gold
O H H	8403 300	Basket waste fitting with overflow
O III II	8407 200	Waste fitting for Uraga- no sink (overflow with flexible pipe)

3"1/2 LIRA waste fittings

3 /2 LIIIA	waste muni	j ə
	Ref.	Description
0	8403 001	LIRA Basket waste fitting without overflow
O II:II	8403 301	LIRA Basket waste fitting with overflow
2" Waste	fittings	
	Ref.	Description
(i) II = II	8401 000	2" waste fitting with overflow and rubber plug
(i) II-II	8402 000	One 2" waste fitting with overflow and one 2" waste fitting without overflow
1"¼ Wast	e fitting	
	Ref.	Description
an a	8404 000	Overflow fitting 1"1/4 for drainer
7" Waste	fitting	
	Ref.	Description
II II	8403 309	7" waste fitting with overflow and st. steel basket

Siphon

0.0.0.		
	Ref.	Description
	8410 000	One way siphon with dishwasher socket
	8415 000	Two ways siphon with dishwasher socket
	8435 000	Two way "Spazio" siphon with dishwasher socket
- T_	8433 000	Three way "Spazio" siphon with dishwasher socket
I IRA Sint	on	

LIRA Siphon

	Ref.	Description
a	8435 001	LIRA* one way "Spazio" siphon with dishwasher socket
7,5	8435 002	LIRA* two way "Spazio" siphon with dishwasher socket
1	8435 003	LIRA* inspectable one way siphon with dishwasher socket

* we recommend combining LIRA siphons and waste fittings

Floor type siphons

Ref.	Description	
8411 000	One way floor type siphon with dishwasher socket	
8416 000	Two way floor type siphon with dishwasher socket	

Various

Ref.	Description
8669 000	2" rubber plug
8669 018	Strainer plug for 3"1/2 waste fitting
8669 019	Strainer plug for 3"1/2 automatic waste fitting
8669 003	Strainer plug for Premium 3"1/2 waste fitting
8669 004	Strainer plug for Premium 3"1/2 automatic waste fitting
8155 000	Steel-clad plug 18/10 for waste bins Ref. 8113-8123
8700 007	Silicone gasket for inset sinks (4 and 8 mm)
8700 062	Silicone gasket for flat-edge and flush-mount inset sinks
8700 080	Fixing brackets adapter kit (18) to be used for worktops 20 mm *
8669 009	Short-type cover kit for perimetral overflow
8669 008	Long-type cover kit for perimetral overflow
8401 001	Extension pype for connection waste/ overflow

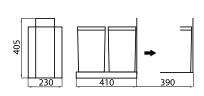
Waste bins



Ref. 8143 000

Split 2

Waste bins System for waste separation two extractable compartments 12 + 12 litres Minimum cabinet: 30 cm Colored lids for easy compartments recognition



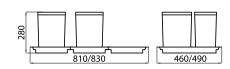




Ref. 8144 000

Split 4

Waste bins System for waste separation with four bins 15 + 15 + 6 + 6 litres For coffered cabinets 60 and 90 cm Modular compartments, colored lids for easy compartments recognition



345

TOP CUT-OUT Ø146

760

Ø120 ê



OUTER RING Ø160



Ref. 8113 800

available until exhaustion

Patty one-way One-way waste-basket with access from the worktop (content 20 litres). Lid and paneling in stainless-steel.





Ref.

8119 000

Patty top

Waste-basket with access from the worktop; top-end extractable bag with stainless-steel cover (content 13 litres)



Ø 310 บบ FLUSH-MOUNT CUT-OUT 320 Ø 310 <u>Ø 310</u> Ø 280 Ø 280 BUILT-IN FLUSH-MOUNT CUT-OUT CUT-OUT



Socket-holder towers



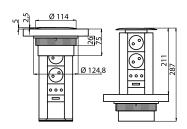




Totem4 inox Extractable socket-holder tower - 2 Schuko sockets

- 1 ITA 3 poles 10A-16A socket
- 1 USB port for charging Power cable supplied With brushed stainless steel cap

Cut-out: ø102 mm Top thickness: max 50 mm



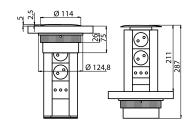


Ref. 8000 012

Totem3 Extractable socket-holder tower 2 Schuko sockets 1 ITA 3 poles 10A-16A socket

Power cable supplied With gray varnished cap

Cut-out: ø102 mm Top thickness: max 50 mm







Ref. 8000 014

Casper Extractable socket-holder tower - 2 Schuko sockets Power cable supplied

Cut-out: ø80 mm Top thickness: max 60 mm

Ref. 8000 214 Ø 114.5

Kit for suspended installation



Built-in socket-holders

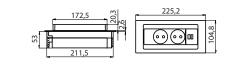




Cut-out: 215x88 mm



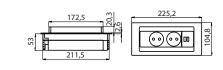
Reverse Stainless steel push-push built-in socket-holder - 2 Schuko sockets - 1 USB port for charging













Reverse PVD PVD Stainless steel push-push built-in socket-holder - 2 Schuko sockets - 1 USB port for charging

Cut-out: 215x88 mm









MIXER TAPS



Special solutions



Eclipse, Drop, Arsenio and Flat are four ideal "under-window" solutions. The barrel can be easily lowered to reduce the height of the tap to just a few centimetres.





Magnum mixer tap is ideally **suited for a professional use.** The flexible hose makes it possible to reach every corner of the sink and the lever positioned directly on the shower makes it extra-easy to control the water flow.



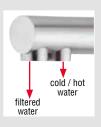


GK, **Play**, **Tube**, **Milanello**, **Skin** and **FL** offer a particular appealing aesthetic with their big arch. The mixer shower can be tilted and the waterflow directed where needed.





The **Gamma 3 Vie** mixer tap allows the distribution of cold/hot water and filtered water for alimentary use. This function is possible thanks to a third independent pipe that can be connected to any water-conditioning system.





A whole new look for the **Omega**, **Omega Plus** and **Skin** mixer taps, thanks to the physical PVD treatment (Physical Vapor Deposition). This technology uses precious metals to colour the steel surface and improves the resistance to scratches and wear and tear. The **Gun Metal**, **Gold** and **Copper** mixers are the natural complement of the KE bowls of the same colour.





Features

Foster offers a complete and varied collection of mixer taps both for their aesthetics and functional characteristics, and able to give added value to the wide range of sinks. The essential and modern design of squared proposals alternate with the more traditional models with soft and sinuous aesthetic. The remote controls and dispensers (see Sink Accessories section), reproduce perfectly the design of mixer taps, creating sets of high aesthetic value.

Quality materials

Foster mixer taps meet the strictest regulations. Certified materials with very low lead content and flexible ceramic cartridges tested at very high pressures provide high sturdyness, an always smooth and precise working and, most of all, full safety.









Inox AISI 316

Made in AISI 316 stainless steel, which guarantee a perfect resistance to corrosion and maximum hygiene and safety, even for food use water.



Tap rotation

All the taps have a wide angle of rotation. Some models even permit a full 360° rotation.



Collapsible barrel

A feature that makes it possible to design the sink area in front of a window, thus being able to enjoy the natural light.



Double water flow Several models are equipped with a switch to easily change the flow from continuous to shower.



Extractable shower head

The head of the tap is extractable, in order to easily reach any area of the sink.



Strenghtening plate

Foster's mixer taps are equipped with the strenghtening plate that offers perfect stability on any sink.

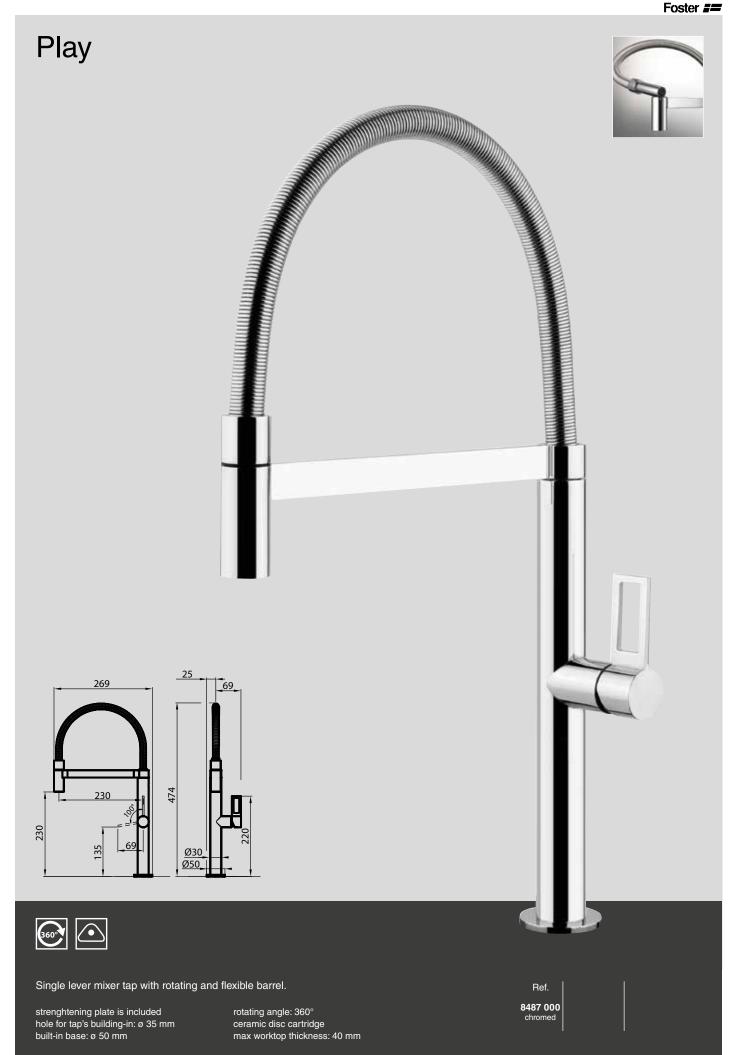


strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 55 mm

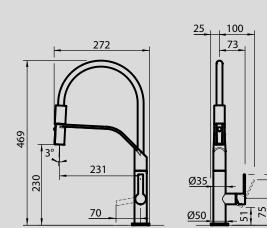
rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm







Milanello





Single lever mixer tap with rotating barrel and movable shower, with stainless steel covering.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm





Skin Gun Metal



Single lever mixer tap with rotating barrel and movable shower.

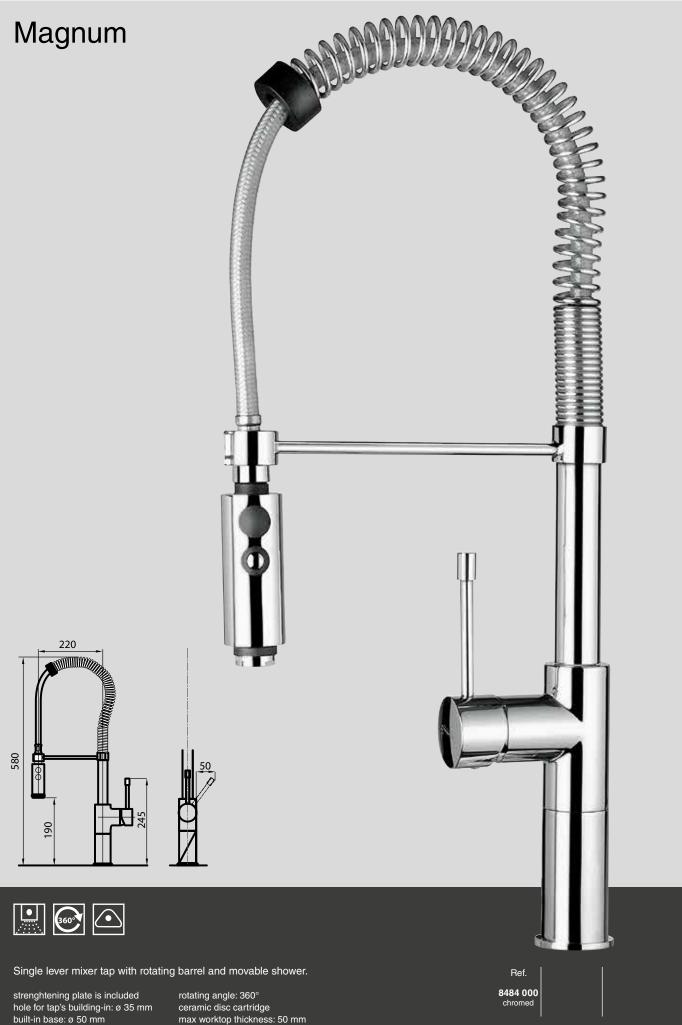
Aesthetic parts in AISI 316 with PVD treatment strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



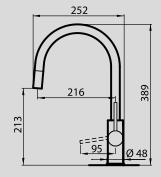
8424 856 Gun Metal Satin finish

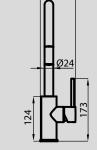


Strenghtening plate is included Hole for tap's building-in: ø35 mm built-in base:48x48 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8521 000 chromed/ nero



Camillo





98



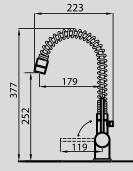
Single lever mixer tap with rotating barrel and extractable shower head.

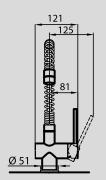
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 48 mm

Flexo

rotating angle: 170° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8467 000 chromed

8467 100 satin finish







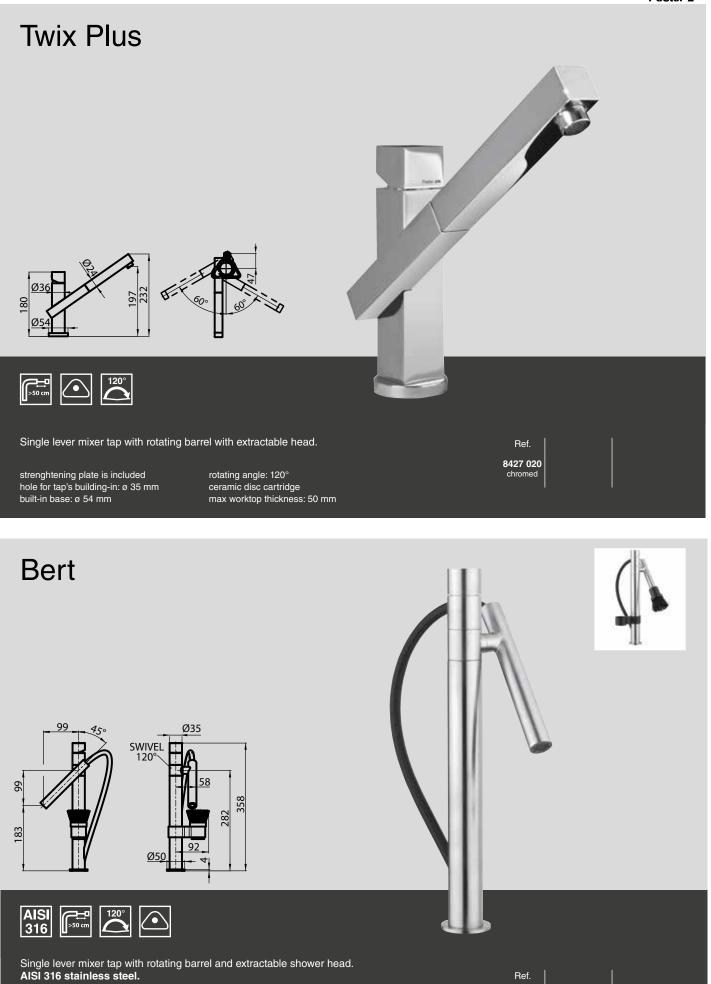
Single lever mixer tap with rotating barrel and flexible head.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 51 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



1/2 Circle 221 97 <u>10</u> <u>30</u> 191 343 <u>25</u> <u>55</u> 236 118 Ø5 62 <u>Ø3</u> Single lever mixer tap with rotating barrel. Ref. strenghtening plate is included hole for tap's building-in: ø 35 mm 8480 000 rotating angle: 360° chromed ceramic disc cartridge built-in base: ø 50 mm max worktop thickness: 40 mm NYC × 25 236 73 2 220 30 251 135 110 <u>Ø50</u> 62 **360** Single lever mixer tap with rotating barrel. Ref. 8486 000 chromed

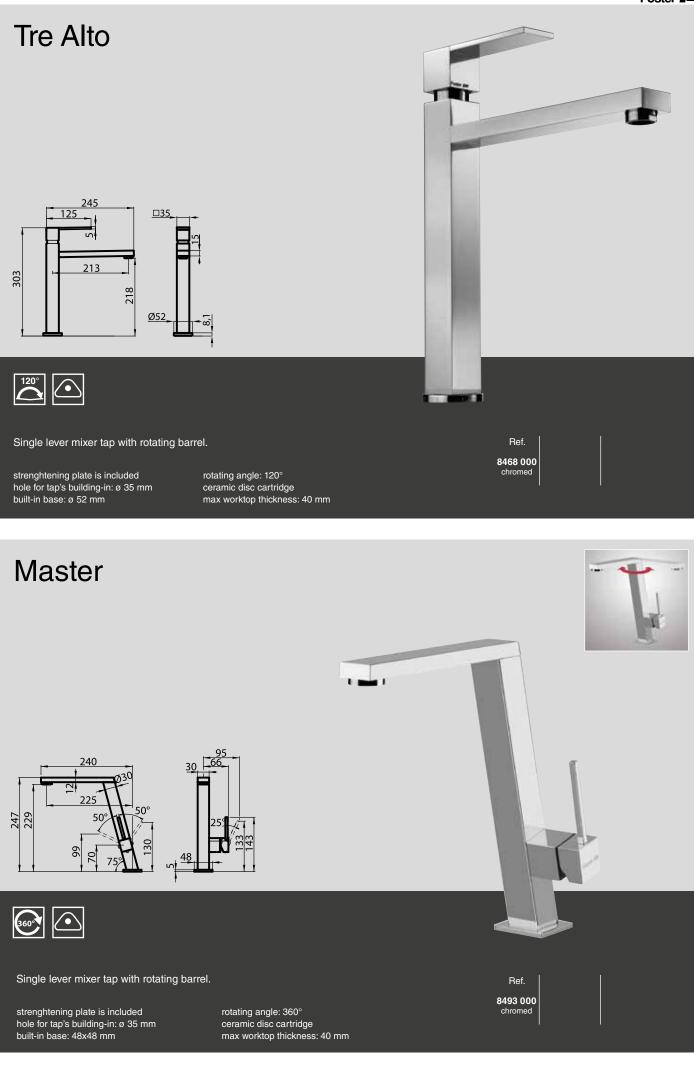
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 120°

ceramic disc cartridge max worktop thickness: 50 mm Supplied with Hydrobrush 8428 100

satin finish



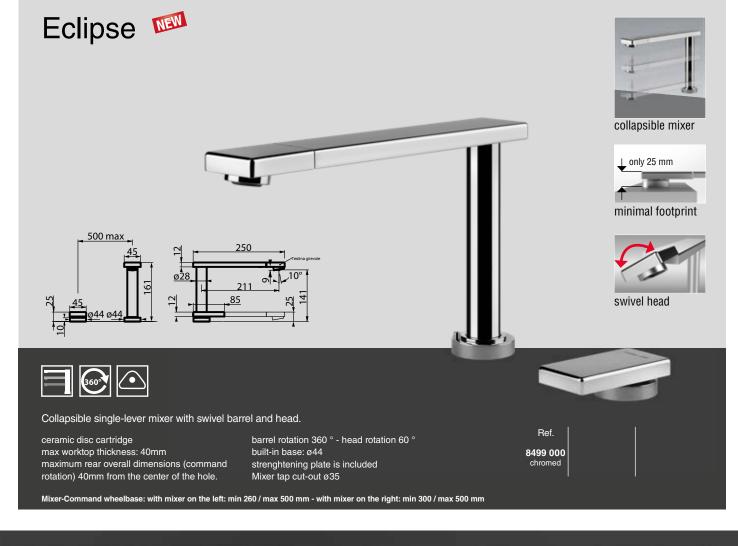
Foster ==



Three-way mixer tap with dual control and rotating barrel. The three-way system allows supply of hot/cold water and filtered water for alimentary use.

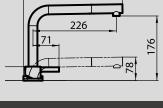
Mixer tap in AISI316 stainless steel, satin finish strenghtening plate is included hole for tap's building-in: ø 35 mm

built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 50 mm Ref. 8496 100 satin finish











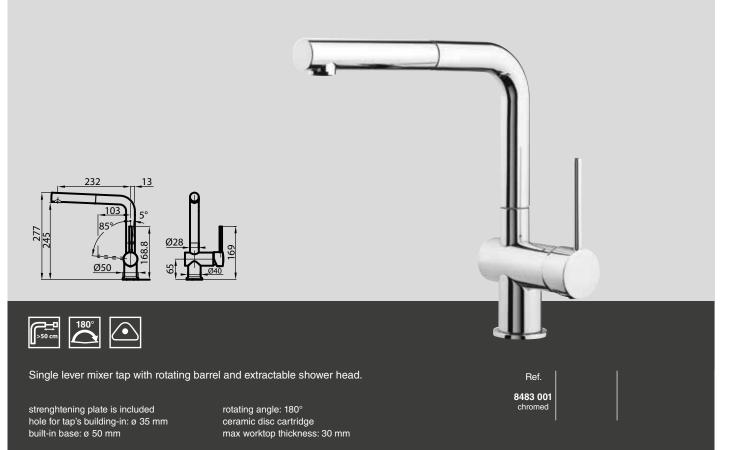


Single-lever mixer tap with rotating, collapsible barrel (Up&Down), with extractable head and remote control.

strenghtening plate is included hole for tap's building-in: ø 35 mm double hole needed, distance between the holes: max 500 mm - min. 85 mm built-in base: ø 52 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8471 000 chromed

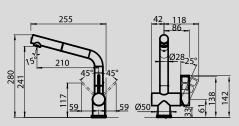


Gamma



Lorenzo



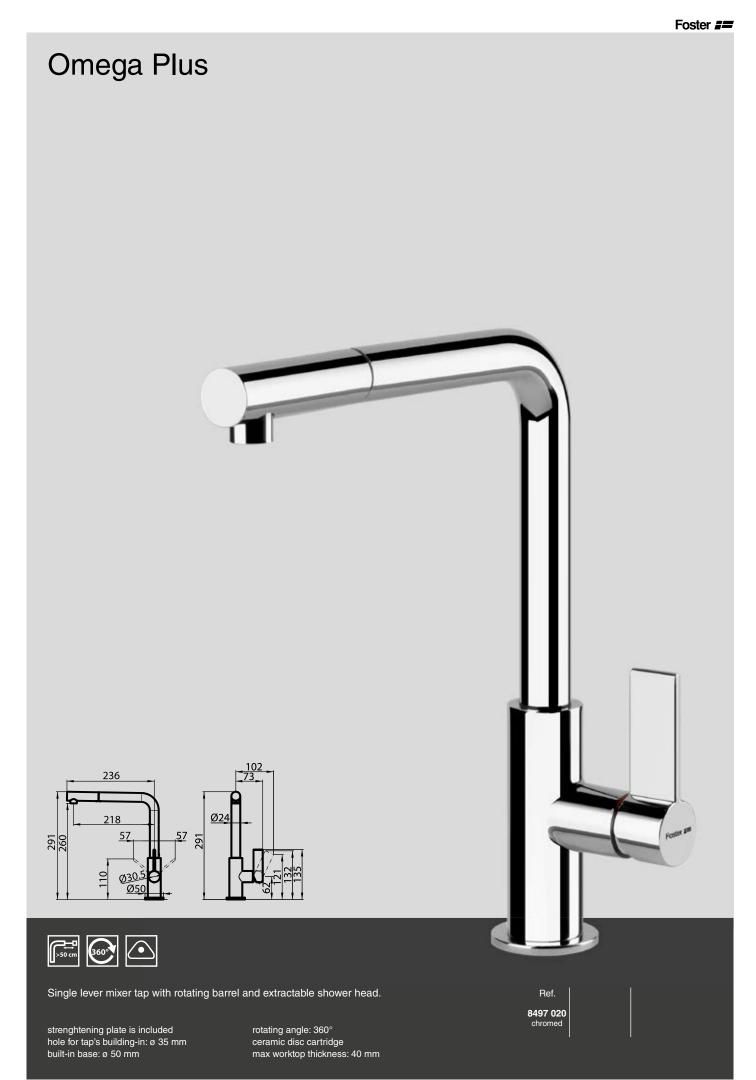




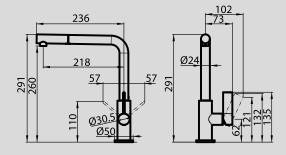
Single lever mixer tap with rotating barrel and extractable shower head.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



Omega Plus Gun metal

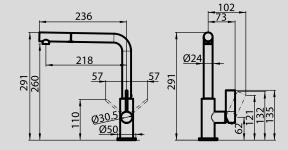




Single lever mixer tap with rotating barrel and extractable shower head.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Omega Plus Matt Black





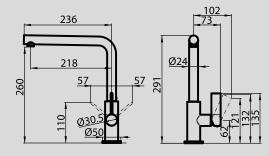
Single lever mixer tap with rotating barrel and extractable shower head.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8498 626 matt black

Ref. 8498 856 gun metal



Omega Gun Metal



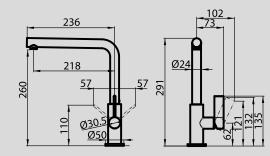


Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Omega Matt Black





Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

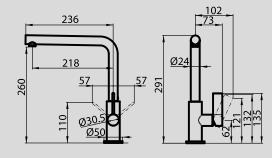
rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



8497 856 gun metal

Ref.

Omega Gold

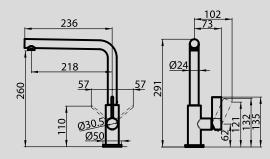




Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Omega Copper



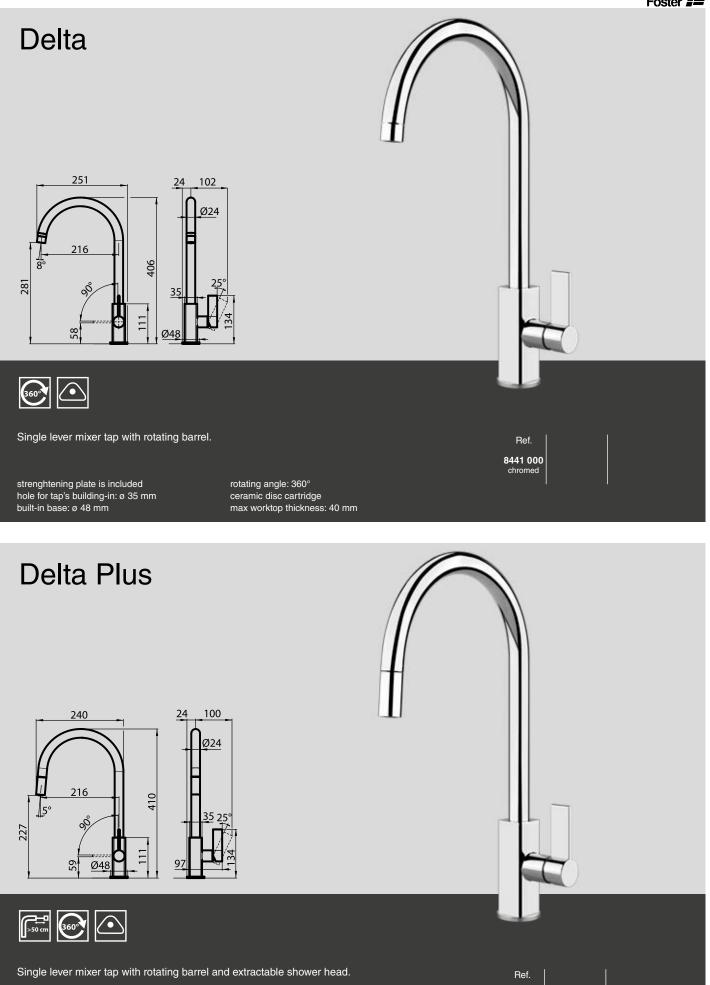


Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8497 400 copper

Ref. 8497 700 ^{gold} ____





strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 48 mm

rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm 8441 030 chromed



8522 100 satin finish

Strenghtening plate is included Hole for tap's building-in: ø35 mm built-in base:ø50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm







Single lever mixer tap with rotating barrel.

22 55.2

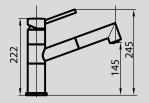
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

Ø42.5

rotating angle: 360° ceramic disc cartridge max worktop thickness: 50 mm

Ref. 8458 000 chromed

F2000 - Basso





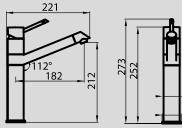
Single lever mixer tap with rotating barrel and extractable shower.

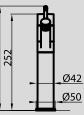
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 60 mm

rotating angle: 180° ceramic disc cartridge max worktop thickness: 50 mm

Ref. 8459 000 chromed

Beta









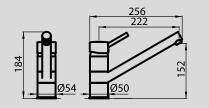
Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Ref. 8490 000 chromed

Bite

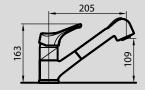




Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 54 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 15 mm Ref. 8481 000 chromed

S1000 - Z65





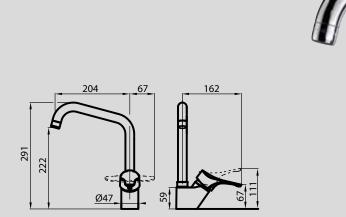
Single lever mixer tap with rotating barrel and extractable shower.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 55 mm rotating angle: 180° ceramic disc cartridge max worktop thickness: 40 mm



Ref. 8449 500 chromed

S1000 - Z85

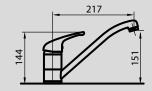




Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 48 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. **8442 500** ______chromed

S1000 - RO





Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm

rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm





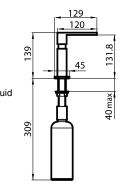
Dispenser



Quadra Dispenser

Chromed metal built-in liquid soap/detergent dispenser

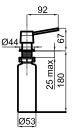
Ref. 8520 000





Round Dispenser

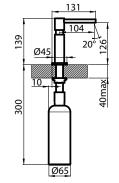
Chromed steel built-in liquid soap/detergent dispenser





Ref. 8520 010 chromed 8520 100 satin finish

Evo Dispenser Built-in liquid soap/detergent dispenser





Evo Gun metal* Dispenser Built-in liquid

Ref. 8520 856 gun metal

soap/detergent dispenser

* Polished gun metal on chromed finish; it matches the Omega Gun Metal taps

131 104 139 Ø4 40max 300 Ø65



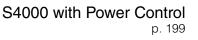
INDUCTION HOBS Design within technology

Foster Milano Air p. 196





S4000 Induction Bridge p. 198







p. 200

S4000 Induction



S4000 Domino p. 201



KE Induction p. 204



μ. 204



S1000 Induction p. 206



Modular Induction p. 208



Modular Quadra Induction p. 212



Induction PRO Pots collection p. 195





Foster ==

The advantages of the induction technology



Control

Great versatility and accurate control are peculiar features of induction cooking. The nine possible power settings (with additional Powerboost options) offer a wide spectrum of possibilities, ranging from simple food heat maintenance to an incredible net available power compared to other cooking systems.



Security

The surface of the hob is heated only by pot contact and reaches no searing temperatures. Moreover, the simple act of removing the pot automatically shuts off the hob. The sophisticated electronics of Foster hobs completes their equipment in terms of security systems thanks to Pot Detector, Overflow Detector, Automatic Power-Off and Safety Lock.



Cleaning

The cooking area is activated only on the surface directly in contact with the saucepan; the rest of the cooking area remains cool, which means that overspilled food will not burn and will not produce unpleasant deposits that are difficult to remove. Cleaning is so simple and fast and hygiene is perfect.

Energy saving



Thanks to its great speed in bringing the liquid to boil and its efficiency highly above all other cooking systems, induction involves a significant energy saving and represent **the most economical choice.**

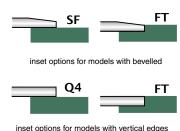
Absorption examples for different types of cooking

cooking levels	power	kind of cooking	examples
1-2	50-130 W	very light	melt, bain-marie
3-4	150-300 W	light	warm, simmer
5-7	350-750 W	medium	sauces, rice
7-9	1.000-2.300 W	intense	roast meat, fry
Powerboost	1.400-3.000 W	time reduction	liquids boiling

The induction high power level leads us to believe in a great commitment of energy. By contrast, as can be seen in the table, most types of cooking require low power.

Built-in solutions

Induction and electric hobs can be installed either on the top or with the flush-mount method, by creating a recess in the worktop the same depth as the thickness of the glass.



Bevelled edge

Special slanting edge (bevelled) that gives a clean and elegant finish with both the installation methods (flush-mount and top-mount) and perfectly matches the flat-edge sinks.

Vertical edge

The casing has a square edge that stands over the work surface by just 4 mm. The vertical ceramic-glass profile allows both top-mount and flush-mount installation.



New Bridge technology





Extended cooking area

The new hobs with Bridge function allow to associate two zones forming a single extended cooking zone for pots of large size, or for more than one cooking simultaneously, with maximum flexibility in pot positioning. With the additional Double Booster feature provided by all Bridge hobs, the exceptional 3700 W power can be concentrated on a single plate or made available uniformly over the enlarged area.



Features of Foster Bridge technology

The innovative rectangular shape of Bridge induction plates provides maximum efficiency over the entire cooking area. The possibility of dosing the entire power on individual plates or on the whole surface, allows the best performances both with pots of large and small size. Activation of the Bridge function is intuitive and straightforward: the entire area is then managed with a single Slider controls.

PowerControl





PowerControl function allows the use of induction technology also in case of household maximum power as low as 3 kW. The maximum power can indeed be self-limited to the desired level to a minimum of 2.8 kW. Once the maximum power is set, we can forget about the absorbed energy because Foster induction hob will give us a warning about possible limitations, allowing to choose how to allocate the available energy.

The hob can be easily reprogrammed at any time to modify or remove the power limit.

The control of a real pro



T-chef

It is a function that allows to set particular temperatures (42 °C, 70 °C, 94 °C) and keep them constant during cooking. Elaborate preparations can be easily obtained, with chef-like results. Cooking in a bain-marie, without the aid of a double container for the water, custard or cream sauce will thus always be perfect. By setting the temperature close to boiling, liquids will immediately reach the requested temperature, increasing speed and performance.





Powerboost

Foster induction hobs are equipped with Booster function [P], which provides increased power to the selected plate. In particular, when the Booster is activated, the plate works for ten minutes at a very high power that allows to heat quickly large quantities of water.

Quantity	Without Powerboost	With Powerboost
3 litres	5 min.	3 min.
5 litres	8 min.	5 min.

Boiling timing with or without Powerboost





Slider control operation

The Slider control allows for extremely quick temperature setting: with a light touch of the finger you may select the desired power level on the TOUCH display.



Full Safety System

All electric cooker hobs feature the most modern and sophisticated safety protections: **Centralised poweroff function**; Child-proof **safety lock**; **Residual heat warning lights**. Induction models feature the following functions: **Safety System** that turn off the hob in the absence of the pot; **Overflow detector** that automatically turns off the plate in case of liquid overflow; **Automatic deactivation** to prevent accidents caused by forgetfulness.



Pot Speed Test

This feature tests your pots, grading them from 0 to 3 for efficiency and heating speed.



Pause

Useful function that allows you to distract your attention from cooking, interrupting and restoring the settings immediately.



Heat maintenance

Function that allows the food to be kept warm gently (70 $^{\circ}$ C), without reaching boiling temperatures or risking to burn the sauce.



Intelligent Pot Localization

This feature recognizes the cooking area onto which the pot is set, and activates the suitable commands to regulate its power.



Double Powerboost

On the new models with Bridge technology the Double Booster function is available: two further levels of power up to 3700 W, to be used on a single zone or distributed over the entire Bridge-extended area (where available).





End-of-cooking programming

All operations are programmed by means of the touch-control on the glass itself. Each cooking plate is capable of independent programming, and thus the possibility to set different cooking times.



Timer

On several models a further timer, independent from the end-of-cooking function, is available.

1	1) 1
	$\boldsymbol{ u}$

Pot detector

All induction cooker hobs detect the pot resting on them, but they also calculate the area they cover. This system allows the energy to be used even more efficiently. Moreover, the plates switch off automatically when the pot is removed.



Smart Fan System

Correct ventilation is essential for the induction hob to function in the best possible way. The Foster system automatically regulates the amount of ventilation to suit the temperatures reached.

GO Go&Stop device

This device initially turns on the plates at maximum power until the selected temperature has been reached.



Automatic Bridge

When a pot comes to rest onto two different cooking areas, this feature automatically activates the bridge function to unite them.



Recall

This feature allows you to call back the last settings selected in the previous cooking.

Induction PRO Pots collection

TOP PERFORMANCE FOR YOUR INDUCTION



Set of Induction PRO pots, 8 pcs



Ref. 8210 008

In 18/10 stainless steel Triple bottom steel/aluminium /steel, thermo-welding with Impact Bonding technology. Professional handles with 6 welding spots Washable in dishwasher

• 1 Pot Ø cm 24

- 1 Deep casserole Ø cm 20
- 1 Deep casserole Ø cm 24
- 1 Saucepan Ø cm 16
 1 Pan Ø cm 24
- 1 Milkpot Ø cm 12
- 1 Glass lid Ø cm 20
- 1 Glass lid Ø cm 24

Induction PRO Wok pan with flat bottom



Ref. 8211 000

In 18/10 stainless steel - Ø 30 cm Triple bottom steel/aluminium /steel, thermo-welding with Impact Bonding technology. Washable in dishwasher

Induction PRO steak-pan



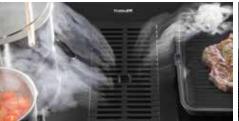
8212 000

in aluminium, Teflon coated DuPont Platinum plus Aluminium-steel thermo-fused bottom - 30x30 cm Bakelite handle Washable in dishwasher

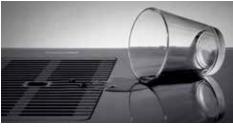
Foster Milano Air

FIRE AND AIR TOGETHER, IN A++ ENERGY CLASS





Six aspiring speeds to 680 mc/h guarantee a powerful and contain up to 1,5 litres of overspilling. effective suction in all situations.



Overspilling water security Six suction speeds and an airflow up The containment bowl under the grid can

Smooth surface

The hob is perfectly flush, even in the suction area. The whole space is available to slide the pots around in perfect safety.



Easy access to filters

The ergonomic shape of the grid allows easy access to clean the filters.



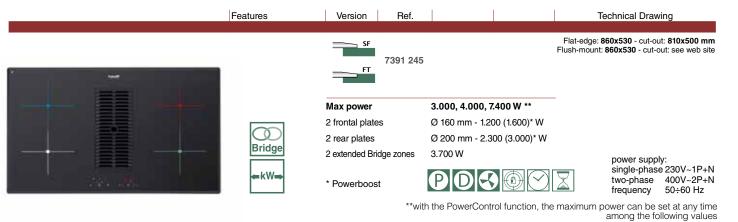
Double Bridge zone

Milano Air offers two ample extended cooking zones through Bridge function.

Intuitive control

The touch-control panel manages in an easy way both cooking and suction.

Foster Milano Air



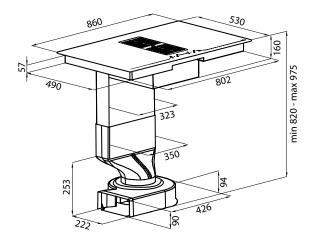
Induction cooker hob with integrated suction hood Finish: Black glass ceramic

Induction features:

electronic programming; double Bridge function; 9 power setting per zone plus Powerboost function; touch controls; pot detector; security lock

Suction features:

Suction mode; Electronic programming; 6 suction speeds (4+2 intensive modes); 2 washable grease filters; automatic delayed shutdown; notice of grease and carbon filters' saturation; optional filtering mode with carbon filters Airflow rate: 680 m³/h - EBM Motor Energy class: A++

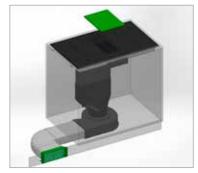


Accessories:

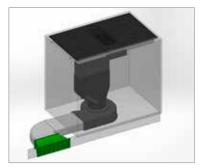
ref. 9700 529 - under-grille, regenerable carbon filter* ref. 9700 539 - plinth mask ref. 9700 574 - professional filter** for 100/150 mm high plinth ref. 9700 575 - recharge for plinth filter elements of under-plinth canalisation not included – see page 271 * the carbon filter can be regenerated once by dishwashing it, thus redoubling its lifetime.

** The professional filter can be regenerated multiple times

Remark: canalization for air extraction and plinth masking grille for the kitchen plinth are available upon request.



Filtering configuration with undergrille carbon filter (9700529) and plinth mask (9700539).



Filtering configuration with plinth filter (9700574).



Space saving

The installation of the Foster Milano Air hob is easy and flexible.

The shape of the hood leaves ample space under the cabinet, allowing to install two spacious drawers. The motor, which is installed on the ground under the cabinet's floor, can be rotated in order to facilitate the air extraction in the suitable direction.

S4000 Induction Bridge

THE FUNCTIONALITY OF AN EXTENDED COOKING ZONE





power supply: single-phase 230V~1P+N 400V~2P+N two-phase 50÷60 Hz frequency

power supply:

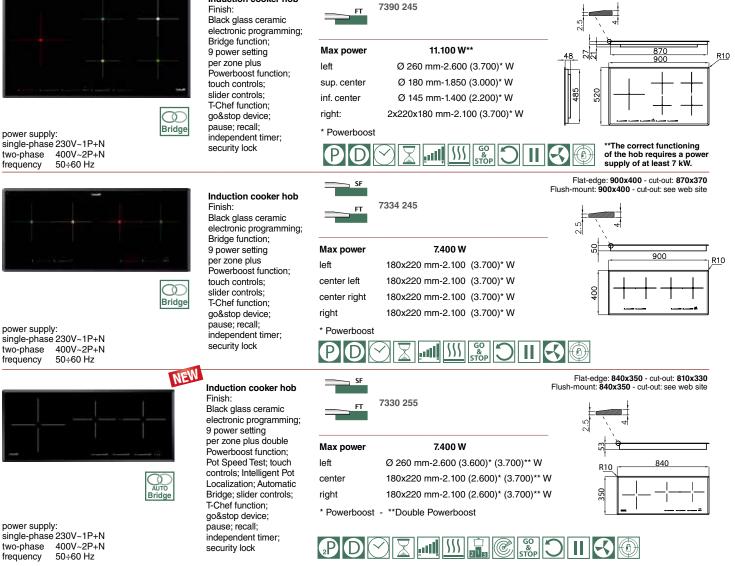
power supply:

two-phase

frequency

two-phase

frequency

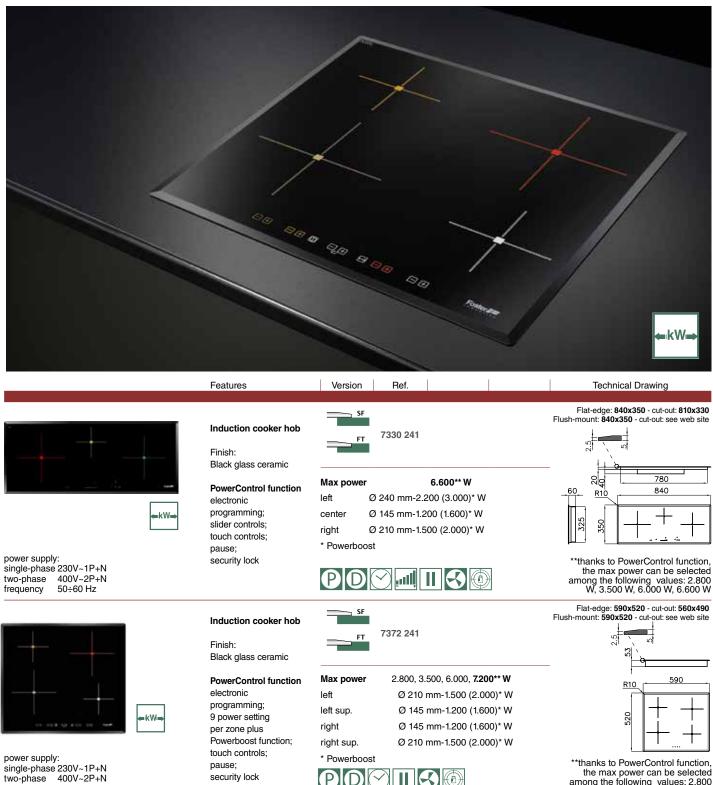


S4000 Induction with Power Control

PERFORMANCE WITH CONTROLLED POWER

frequency

50÷60 Hz



the max power can be selected among the following values: 2.800 W, 3.500 W, 6.000 W, 7.200 W

S4000 Induction

STYLE ICON





power supply: single-phase 230V~1P+N two-phase 400V~2P+N 50÷60 Hz frequency



available until exhaustion

power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz

Ī	:::	Induction cooker hob	
	****	Finish: Black glass ceramic	
		electronic programming; 9 power setting per	Max po left
		zone plus double Powerboost;	center center

security lock

Features

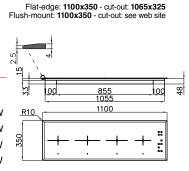
ker	SF	
	FT	7334 240
ramic		
	Max power	
g per	left	Ø 210 r

Version

Ref.

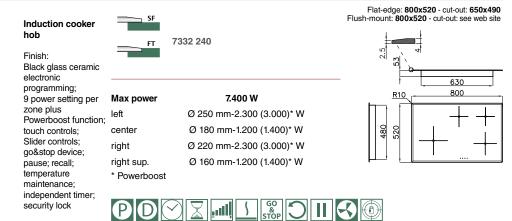
left right touch controls; right independent timer;

7.400 W 210 mm-2.050 (2.500)* (3.700)** W Ø 210 mm-2.050 (2.500)* (3.700)** W Ø 180 mm-1.850 (2.300)* (3.000)** W Ø 180 mm-1.850 (2.300)* (3.000)** W * Powerboost - **Double Powerboost



Technical Drawing





S4000 Domino

A TAILORED COOKING ZONE



	Features	Version Ref.	Technical Drawing
	Induction cooker hob Finish: Black glass ceramic electronic programming; 9 power setting per zone plus Powerboost function; touch controls; independent timer; security lock	Q4 7321 240 Max power 3.000 W cooking zone Ø 250 mm-2.300 (3.000)* W * Powerboost	Q4: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site
power supply: single-phase 230V~1P+N frequency 50÷60 Hz	Accessories: spacer (see page 203)	POMES®	į <u> </u>
	Induction cooker hob Finish: Black glass ceramic electronic programming; 9 power setting per zone plus Powerboost function; touch controls; independent timer; security lock	Q4 7322 240 Max power 3.700 W superior Ø 200 mm-2.300 (3.000)* W bottom Ø 160 mm-1.200 (1.400)* W * Powerboost *	Q4: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site
power supply: single-phase 230V~1P+N frequency 50÷60 Hz	Accessories: spacer (see page 203) Induction cooker hob	PONIS	Flat-edge: 380x520 - cut-out: 350x490
Image: single-phase 230V~1P+N frequency 50÷60 Hz	Finish: Black glass ceramic electronic programming; Automatic Bridge function; Pot Speed test; 9 power setting per zone plus double Powerboost; touch controls; 2 individual slider commands; T-Chef function intelligent pot localization; pause; recall; independent timer; security lock Accessories: spacer (see page 203)	Q4 7341 655 Max power 3.700 W 2 zones with Bridge function 180x220 mm-2.100 (2.600)* (3.700)** W * Powerboost - **Double Powerboost	Flush-mount: 380x520 - cut-out: see web site

S4000 Domino

	Features	Version	Ref.		Technical Drawing
NEW	Induction cooker hob Finish: White glass ceramic electronic programming; Automatic Bridge func- tion;Pot Speed test; 9 power setting per zone plus double Powerboost; touch controls: 2 individual slider	2 zones with E		3.700 W on))* (3.700)** W	Flat-edge: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site
power supply: single-phase 230V~1P+N frequency 50÷60 Hz S4000.Domino.Teppan.IS.2	commands; T-Chef function; intelligent pot localization; pause; recall; independent timer; security lock Accessories: spacer (see page 203)	* Powerboost			8 9 9 9 9 9 9 9 9 9 9 9 9 9
	steel surface; 2 independent cooking areas A and B; 9 power setting per zone; Bridge function; electronic programming; touch-control; recall; 2 slider controls;		7325 455		8 8 87 87 87 87
power supply: single-phase 230V~1P+N frequency 50÷60 Hz	2 independent timers; pause; security lock; electronic temperature control from 50° to 220°C; Pre-set temperatures to: cook meat, cook fish, cleaning. Accessories: spacer (see page 203)	Max power 2 cooking zone		2.800 W 2x1.400 W	
	(see page 203)				



Perfect match S4000 Domino Gas See page 228

S4000 hobs can be put in sequence with **Domino Air** and **Domino Ghost** table suction hoods for an exclusive matching and effective suction.



S4000 Domino

Spacer for Domino elements



Finish Ref.

Stainless steel 8320 000

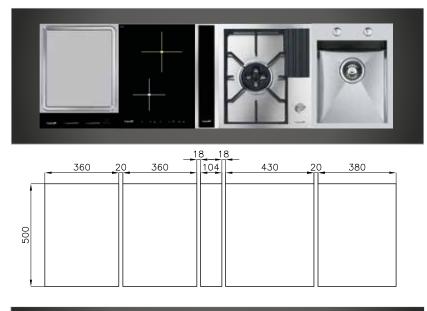
The stainless steel jointing profile, allows the various Domino elements (vertical edge) to be coupled together with wide distance.

Dimensions: 30x520 mm Thickness: 4 mm

> Also available in "taylor-made" version (on request), the spacer allows to increase the space between Domino elements, thus creating a practical working surface.



Notice on installation in modular continuous solution



Installation with separate cut-outs

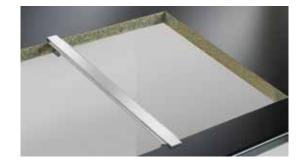
For proper continuous installation a distance of 20 mm among the products cutouts should be maintained (with the exception of a 18 mm distance between the hood and another product). To ensure the vertical alignment of the products we recommend a unique cut-out depth of 500 mm, regardless what is mentioned in the user's manuals (480, 490, 500 mm, depending on model).



500

Installation with single cut-out using spacer

By using spacers you can install products in a single cut-out of 500 mm in depth and in length equal to the sum of dimensions of products and spacers, decreased of 20 mm. In the following example, from links: (380 +30 +30 +380 +120 +450 +30 +30 +400) mm-20 mm = 1830 mm

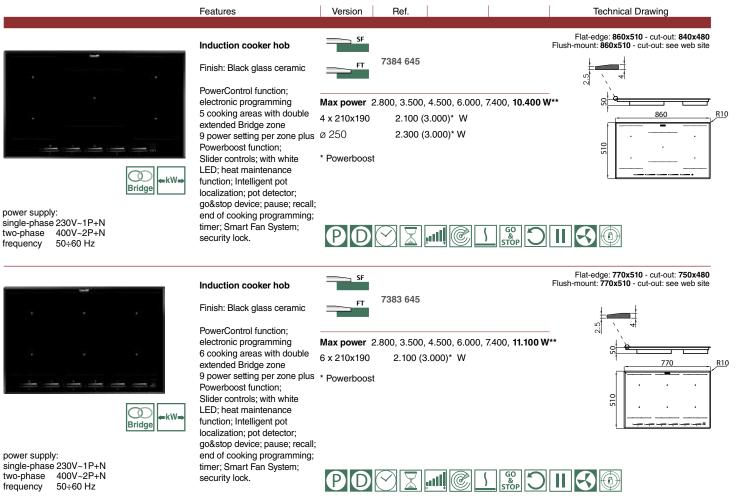


S4000 Domino is configured as a Q4 built-in. However, due to design constraints, some products have a slightly greater thickness. This produces a small step between the products when installed in continuous: Teppan, Wok and hood. For proper evaluation refer to each model drawings which give the exact thickness.

KE Induction 📼

PERFORMANCE WITH A MINIMAL LOOK



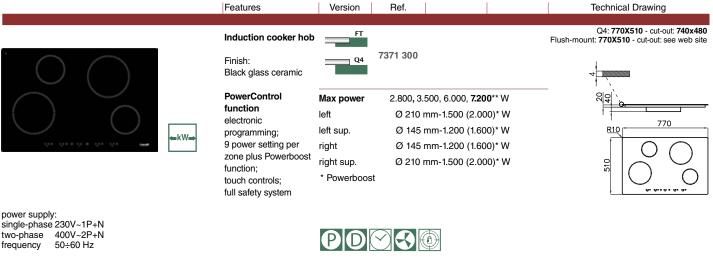


KE Induction 🚥

	Features	Version Ref.	Technical Drawing
	Induction cooker hob	SF SF	Flat-edge: 770x510 - cut-out: 750x480 Flush-mount: 770x510 - cut-out: see web site
	Finish: Black glass ceramic	FT 7382 645	1
power supply:	PowerControl function; electronic programming 4 cooking areas with double extended Bridge zone; 9 power setting per zone plus Powerboost function; Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming;	Max power 2.800, 3.500, 4.500, 6.000, 7.400 W** 2 x 210x190 2.100 (3.000)* W Ø 200 2.300 (3.000)*W Ø 145 1.400 (1.850)*W * Powerboost *	
single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz	timer; Smart Fan System; security lock.		
	Induction cooker hob	SF	Flat-edge: 580x510 - cut-out: 560x480 Flush-mount: 580x510 - cut-out: see web site
······	Finish: Black glass ceramic	FT 7381 645	
Bridge ■	PowerControl function; electronic programming 4 cooking areas with double extended Bridge zone; 9 power setting per zone plus Powerboost function; Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device;	Max power 2.800, 3.500, 4.500, 6.000, 7.400 W** 2 x 210x190 2.100 (3.000)* W Ø 200 2.300 (3.000)*W Ø 145 1.400 (1.850)*W * Powerboost *	
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz	pause; recall; end of cooking programming; timer; Smart Fan System; security lock.		
	Induction cooker hob	SF	Flat-edge: 580x510 - cut-out: 560x480 Flush-mount: 580x510 - cut-out: see web site
	Finish: White glass ceramic	FT 7381 245	1
power supply:	PowerControl function; electronic programming 4 cooking areas with double extended Bridge zone; 9 power setting per zone plus Powerboost function; Slider controls; heat maintenance function; Intelligent pot localization; pot detector;go&stop device; pause; recall; end of cooking programming; timer; Smart	Max power 2.800, 3.500, 4.500, 6.000, 7.400 W** 2 x 210x190 2.100 (3.000)* W Ø 200 2.300 (3.000)*W Ø 145 1.400 (1.850)*W * Powerboost *	
single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz	Fan System; security lock.		
Bridge	Induction cooker hob Finish: Black glass ceramic PowerControl function; electronic programming 2 cooking areas with double	SF 7380 645 Max power 2.800, 3.500, 3.700 W** 2 x 210x190 2.100 (3.000)* W	Flat-edge: 290x510 - cut-out: 270x480 Flush-mount: 290x510 - cut-out: see web site
power supply: single-phase 230V~1P+N frequency 50÷60 Hz	extended Bridge zone 9 power setting per zone plus Powerboost function; Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.	* Powerboost	

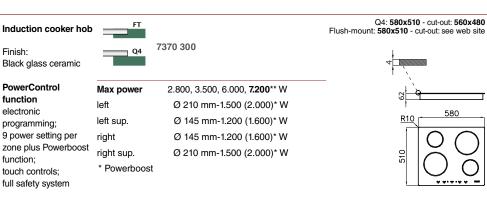
S1000 Induction







power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz





S1000 Induction

	Features	Version	Ref.		Technical Drawing
NEW	Induction cooker hob Finish: Black glass ceramic	Q4 73	373 300		Q4: 440x500 - cut-out: 420x485 Flush-mount: 440x500 - cut-out: see web site
, see kWa≯	electronic programming 9 power setting per zone plus Powerboost function; touch controls; security lock	9 Max power 1.00 left sup. left right * Powerboost	0, 1.500, 2.200, 2,80 Ø 145 mm-1.2 Ø 240 mm-1.5 Ø 145 mm-1.2	00 (1.600)* W 00 (2.000)* W	
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz		PDC			
	Induction cooker hob				Q4: 290x510 - cut-out: 270x490 Flush-mount: 290x510 - cut-out: see web site
	Finish: Black glass ceramic	Q4 73	322 300		4
	electronic programming;	Max power	3.700 W		ي س
\bigcirc	9 power setting per zone plus Powerboost	superior bottom	Ø 200 mm-2.300 Ø 160 mm-1		R10
a Wile Here	function; touch controls; full safety system	* Powerboost			
power supply: single-phase 230V~1P+N					

power supply: single-phase 230V~1P+N frequency 50÷60 Hz



**with the PowerControl function, the maximum power can be set at any time among the following values





Connection of the Modular system

Elements' placing

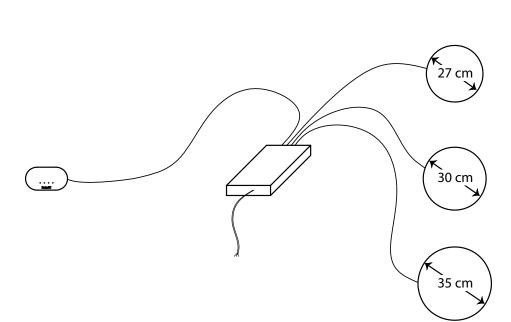
The Modular system allows a free placing of its elements. The only limit is posed by the length of the cables which connect the different elements to the connection box: 60 cm between touch-control unit and connection box and 90 cm between cooking plates and connection box.

Combination of cooking plates

The system can be assembled freely; some combinations that are not possible are highlighted in the remarks concerning the Touch control modules

Connection box

The set-up is easy and intuitive. The box can be placed on the wall behind the cabinet or inside it, under the countertop.



Modular and Modular Quadra Induction Series

Maximum freedom

Modular Induction is a new Foster proposal that offers full freedom to compose your induction hob according to the available space and your specific needs.

Countless possibilities

The three models of hobs, different for diameter and power, can be positioned with great flexibility in combinations of two, three or four zones controlled by their own touch controls.

Intuitive installation

The installation is quick and easy thanks to the connection box, easy to fit under the worktop, which connects the plates to the touch controls.

Matching to your style

Modular Induction is available in black or white version, for a perfect harmony with your worktop and your kitchen.

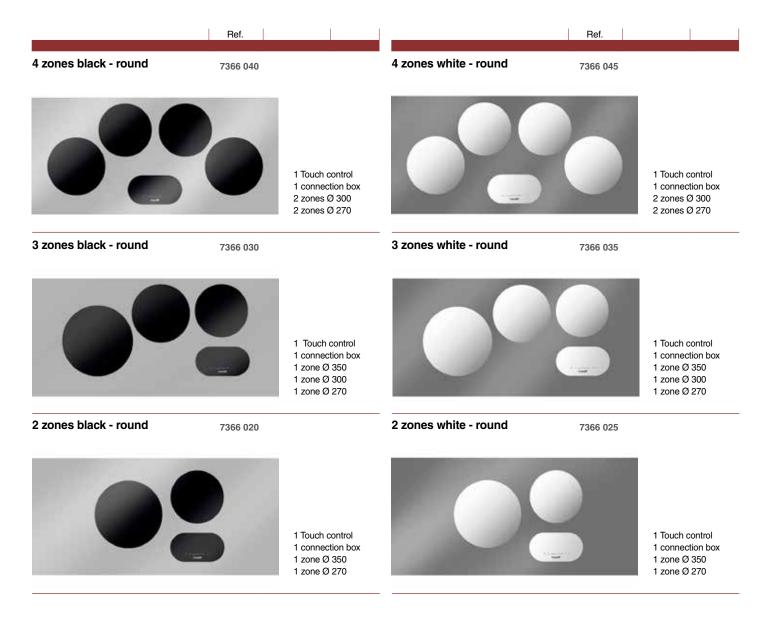


Modular Induction Series - touch control module

Footor ## 01 09 P H Footor ##	electronic in zones; 9 por function; Sli device; safe to be ordere Connection <i>Note: the tou</i> <i>configuratio</i>	ols module; Slider function; idependent programming of cooking wer setting per zone plus Powerboost der control; touch control; go&stop ty lock; ad with matching connection box cable length: 60 cm uch control module requires a simple n, depending on the combination of ciated, as indicated in the installation	
power supply: single-phase 230V~1P+N two-phase 400V-2P+N frequency 50÷60 Hz	PD		Dimensions: 275x150 mm R75 Flush-mount cut-out: see web site
	Version	Ref.	
4 zones touch control	FT + connection box	7368 040 + 7369 040	Possible zones combinations:
Record Control of Cont	FT + connection box	7368 045 + 7369 040	- 2 zones 7361 27* - 2 free zones (any model)
3 zones touch control	black	7368 030	
	FT + connection box	7369 030	
Tender	FT + connection	7368 035 7369 030	 Possible zones combinations: 1 zone 7361 27* 2 free zones (any model)
	box	7309 030	
2 zones touch control	FT + connection box	7368 020 7369 020	
n na anna an an anna an anna an anna anna an an	FT + connection box	7368 025 7369 020	Possible zones combinations: - 2 free zones (any model)
Ø 350 induction zone	FT black	7363 350	flush-mount cut-out: see web site
	FT white	7363 355	#350 Max power 2.300 (3.000)* W * Powerboost
Ø 300 induction zone	FT black	7362 300	flush-mount cut-out: see web site
	FT white	7362 305	<u>ه ه م الم الم الم الم الم الم الم الم الم ا</u>
Ø 270 induction zone	FT black	7361 270	flush-mount cut-out: see web site
	FT white	7361 275	<u> </u>

Modular Configurations

The following items represent some of our already configured proposals, and do not exclude the possibility of other combinations of plates. The arrangement of the elements on the worktop remains free, with the only constraints listed in the "Connection of the Modular Induction System" section.



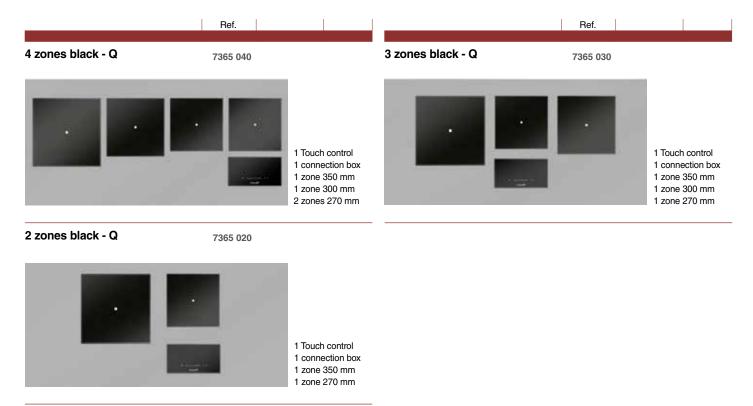


Modular Quadra Series

power supply: single-phase 230V-1P+N two-phase 400V-2P+N frequency 50+60 Hz	Touch controls module; Slider function; electronic independent programming of cooking zones; 9 power setting per zone plus Powerboost function; Slider control; touch control; go&stop device; safety lock;to be ordered with matching connection box Connection cable length: 60 cmNote: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.Image: Image: Im	connection box $\begin{array}{c} & & \\ & $
4 zones touch control	5F T. Control 7367 040	
er samenette e.e. Note r	FT connection 7369 040	 Possible zones combinations: 2 zones 7364 270 2 free zones (any model)
3 zones touch control	5F T. Control 7367 030	
	FT connection 7369 030	Possible zones combinations: - 1 zone 7364 270 - 2 free zones (any model)
2 zones touch control	sf T. Control 7367 020	
n martin i n	FT connection 7369 020	 Possible zones combinations: 2 free zones (any model)
Ø 350 induction zone	SF 7366 350	flush-mount cut-out: see web site
		Max power 2.300 (3.000)* W * Powerboost
Ø 300 induction zone	7365 300	flush-mount cut-out: see web site
		2.300 (3.000)* W * Powerboost
Ø 270 induction zone	SF 7364 270	flush-mount cut-out: see web site
		Max power 1.100 (1.400)* W * Powerboost

Modular Quadra Configurations

The following items represent some of our already configured proposals, and do not exclude the possibility of other combinations of plates. The arrangement of the elements on the worktop remains free, with the only constraints listed in the "Modular Induction Connection" section (see page 208).

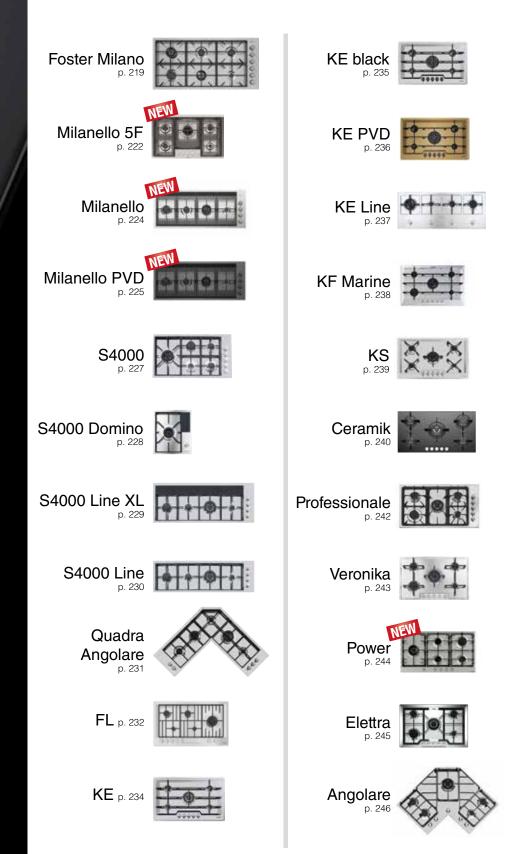






GAS COOKER HOBS

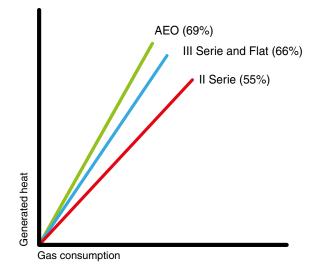
Energy saving with maximum efficiency.



High efficiency coupled with environmental awareness



High efficiency coupled with environmental awareness. Foster offers a broad and modern selection of cooker hobs that are tailored to various space-related needs and implement special technological features for guaranteed energy saving. The new cooker hobs feature high-efficiency burners that allow a gas saving from 20% to 25% when compared to traditional hobs.







High Efficiency burners (AEO): 5kW and 25% gas saving

Energy efficiency is a plus offered by the research of Foster. Thanks to the new AEO burners cooker hobs have a maximum efficiency rate of 69% and the DUAL AEO burner reaches a maximum power of 5 kW. The brass burner ring gives a professional look.





3rd series burners: 20% gas saving

They guarantee a much higher efficiency compared to the European standards. The locking system between flame-spreader and cap ensures a perfect positioning and easiness of cleaning.





Dual burners: from 300 to 4.500 W

Innovative and versatile burner, with triple crown ignited independently by a single knob. Power delivery from 300 to 4500 W.





Flat burners with PrecisePower system: great control in flame-settings

Maximum precision in regulating the flame, thanks to the 10 pre-set levels of the PrecisePower system. And as a benefit, the nice and ultra-low look of the new Flat burners.

Features

Safety in the kitchen

The ultra-rapid latest generation thermocouples make the burners even safer while the ignition time is reduced to the minimum.







Safe cooking

Foster hobs are equipped with safety valves. They shut off the gas supply very quickly if the flame accidentally goes out.

Under-knob ignition

The utmost freedom of movement with electronic under-knob ignition allows a one-hand ignition of the burner.

Ultra-flat

Design meets functionality in the the ultra-flat models. Elegant grids that form a generously sized overall surface.

Grids

All Foster cooker hobs are equipped with cast-iron grids, a perfect material for this use, thanks to its many properties.



Pure elegance

The cone-shaped hobs raise up from the surface, evoking the power of fire. The grids surmount the burners, leaving the hobs surface "free".





Cast-iron grids

All the hobs are equipped with castiron grids, a perfect material due to its many properties: high thermal capacity; weight and stability that improve safety; sturdiness which keeps their look unaltered over time; easiness to clean.

Practicality

A deep and inclined containing area cradles the burners and cast-iron grids, which form a continuous workable surface. The inclination of the containing area's edge, makes it very easy to clean, also in corners.

Features

Beyond built-in

Foster has been the first manufacturer to search for new built-in solutions, and has today a vast experience and the most complete range of flush-mount and flat-edge products.



STD

Standard

edge.





Q4

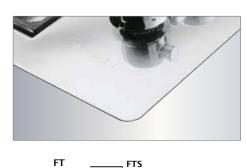
Traditional built-in with the vertical, 8-mm The casing has a square edge that stands outside the work surface by just 4 mm.





Flat-edge

An original edge, with an inclined, 3-mm high profile, matching an extreme elegance with the easiness of installation.





The flush-mount cooker hobs have no vertical edge, and must be sunk into a 1,5

mm deep recess in the worktop's surface.



Built-in

Almost the whole range of Foster cooker hobs can be integrated into stainless steel worktops; it is the most elegant and professional solution, that creates a seamless work-surface.

accessories



Wok support 9601 668



Wok support 9601 727



Cast-iron grill 44x22 cm 8172 000



9601 742

Cast-iron support 11x23 cm



Cast-iron support 9601 741

5

Foster Milano

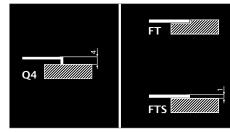
Foster Mehre

Foster Milano

FORMAL PURITY, PROFESSIONAL PERFORMANCE



High-Efficiency burners. Up to 25% energy saving



Flexible installation

The Foster Milano hobs are available with several types of edge: flush-mount (FT), top-mount in the elegant version with (Q4) edge, or also by installing the flush-mount version as top-mount (FTS).



XXL Grids

The weighty enamelled cast iron grid has extraordinary dimensions, 33x25 cm, with a working surface up to 50% bigger compared to a standard cooker hob.



Ultra-flat surface

The cast-iron grids form a seamless surface jutting just a few millimeters from the hob, on which one can move pots around with great ease and in perfect safety.



High efficiency burners

The AE burners guarantee up to 25% energy saving compared to standard burners. All models are designed with at least one wok Dual burner of 4.2 kW.



Cast iron wok support

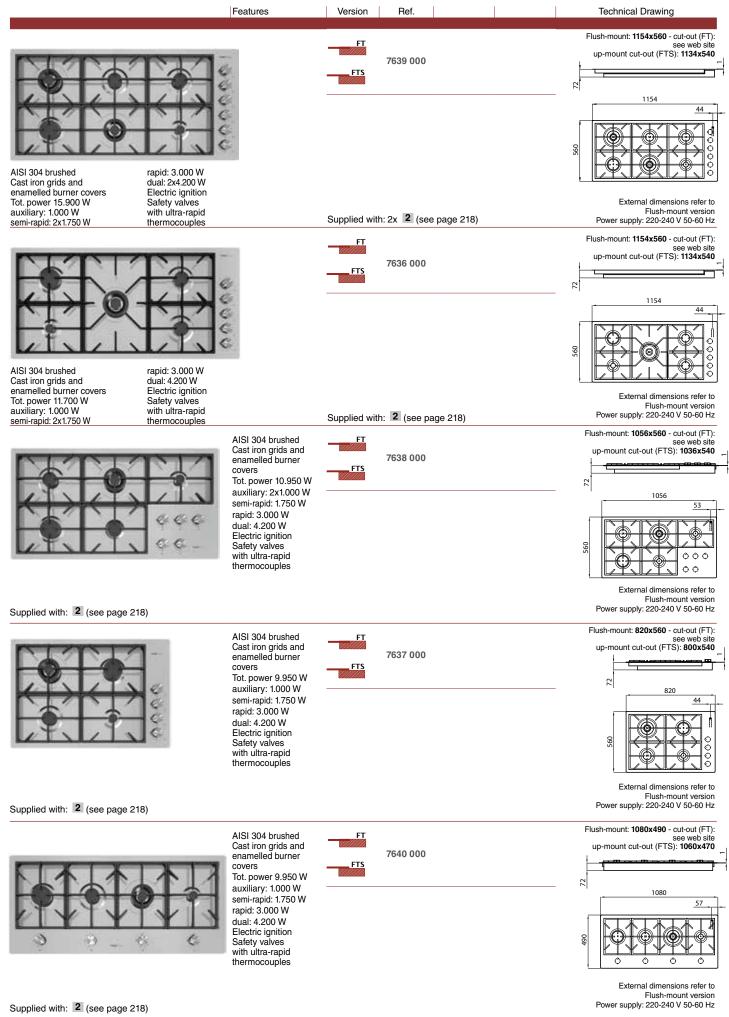
All the Foster Milano cooker hobs are equipped with a precious cast iron wok support, that allows the safe use of rounded pans.



Foster Milano knob

The precious satin-finish metal knob, is the defining element of the entire series. It is present on the cooker hob, on the oven and even graces the tap area of the sink.

Foster Milano



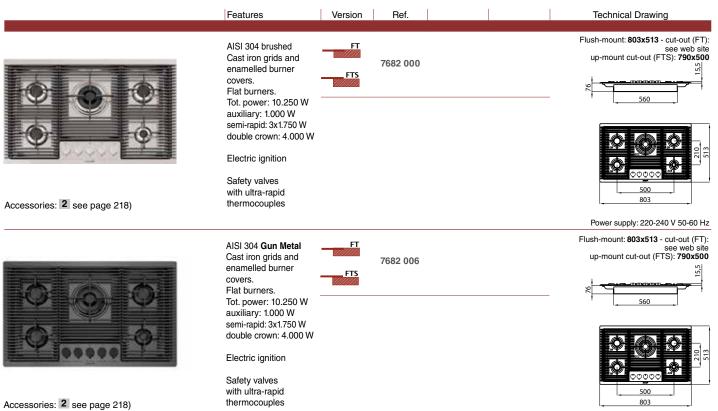
221

Milanello 5F NEW

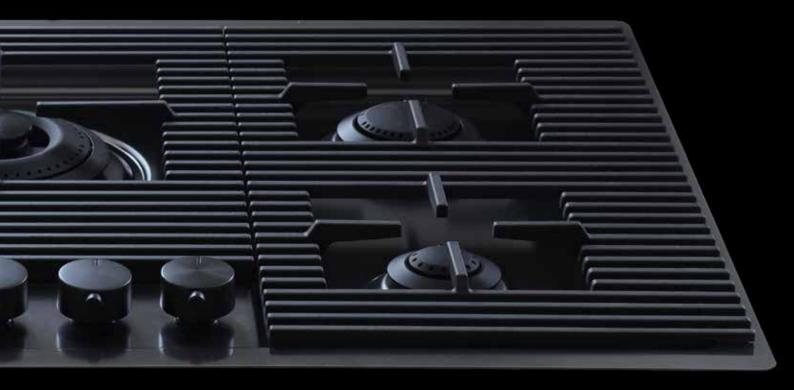


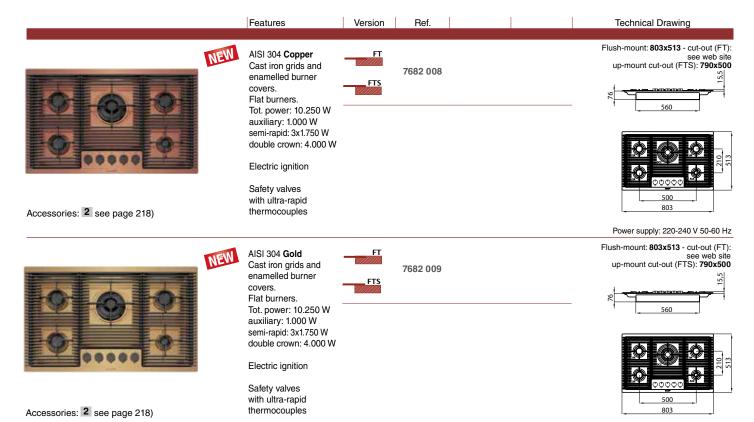
PrecisePower: great control in flame-setting

• 10 power levels · maximum precision in choosing the flame setting • ultra-flat look



Power supply: 220-240 V 50-60 Hz





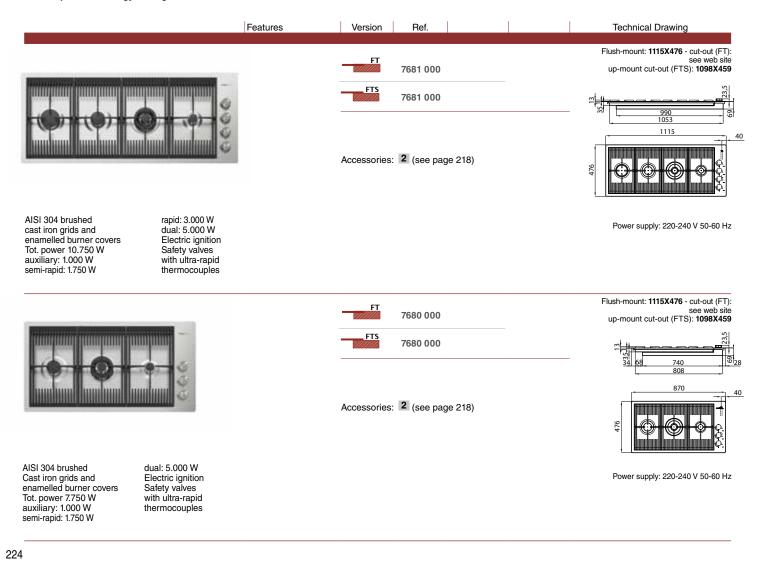
Power supply: 220-240 V 50-60 Hz

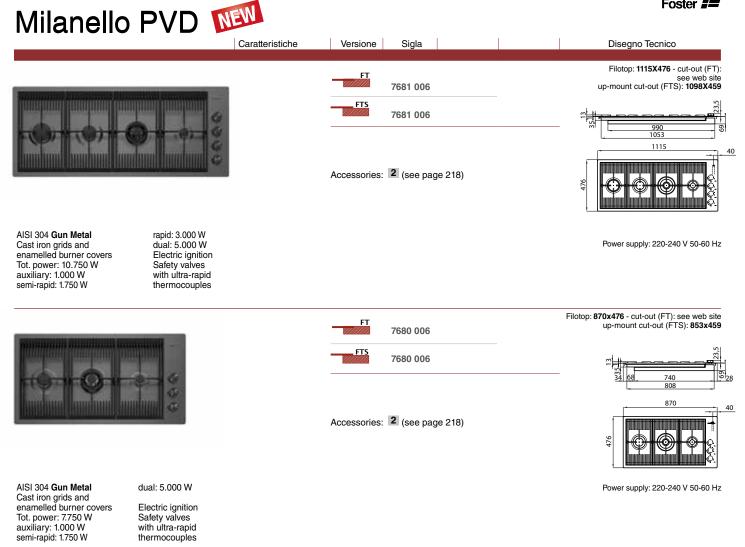
Milanello

THE ELEGANCE OF THE MILANO COLLECTION COUPLED WITH THE FUNCTIONALITY OF IN-LINE BURNERS



High-Efficiency burners.

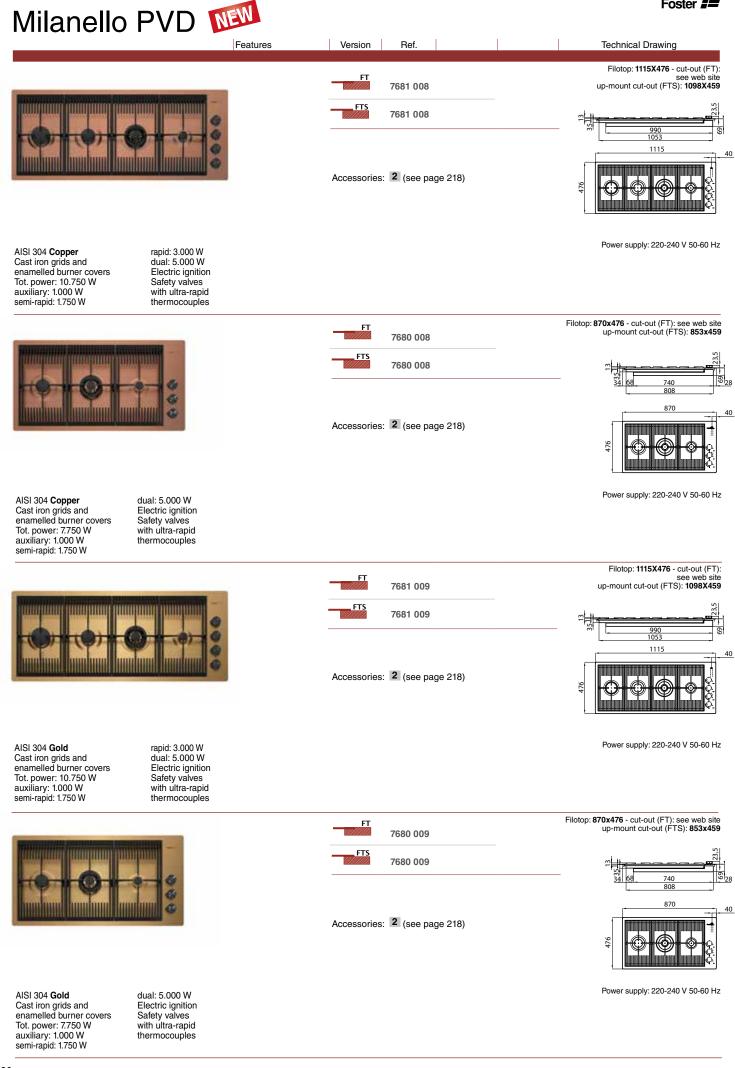






In the Gun Metal and Copper versions, also the knobs have a PVD Gun Metal finish, ensuring a perfect harmony of colours and finish.

Foster



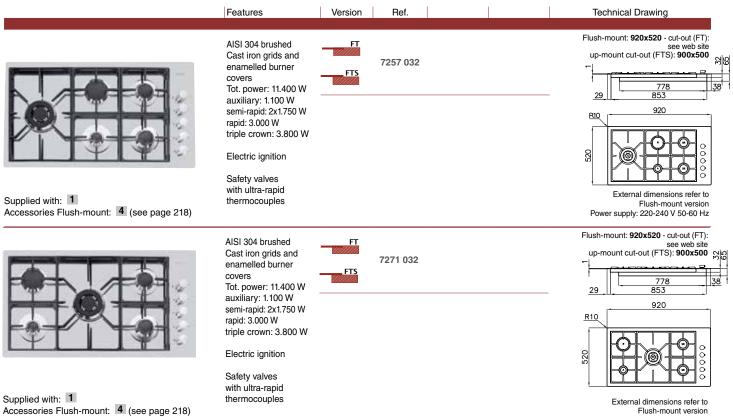
Foster ==

S4000 THE UNCOMPROMISING QUALITY





New generation hobs. Up to 20% energy saving



Flush-mount version Power supply: 220-240 V 50-60 Hz

Foster ==

S4000

	Features	Version	Ref.		Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers	FTS	7256 032		Flush-mount: 620x520 - cut-out (FT): see web site up-mount cut-out (FTS): 600x500
	Tot. power: 7.600 W auxiliary: 1.100 W semi-rapid: 2x1.750 W rapid: 3.000 W Electric ignition Safety valves				
Accessories Flush-mount: 4 (see page 218)	with ultra-rapid thermocouples				External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 5.000 W	Q4	7278 032		Q4: 450x520 - cut-out: 430x480
	dual AE: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples		Version for markets av	r Far East vailable on request.	
	Notes for fixing on the	worktop: see	page 203		
Supplied with: 2, 4 (see page 218)					Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 2.750 W auxiliary AE: 1.000 W semi-rapid AE: 1.750 W	Q4	7276 032		
	Electric ignition Safety valves with ultra-rapid thermocouples				
Supplied with: 4 (see page 218)	Notes for fixing on the	worktop: see p	bage 203		Power supply: 220-240 V 50-60 Hz

A versatile pot support

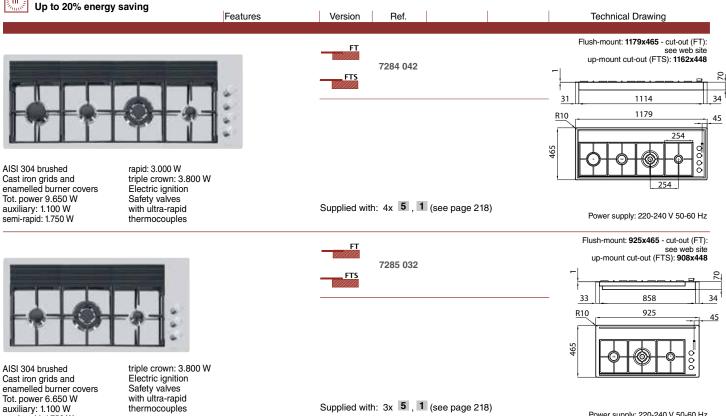
The flush-mount versions are supplied with the pot support accessory (Ref. 9601 742) that increases the work surface and safeguards the worktop against accidental contact with hot pots. It is a standard feature available on all S4000 Domino hobs.



S4000 Line XL

CHAMPION OF FUNCTIONALITY





Supplied with: 3x 5, 1 (see page 218)

Power supply: 220-240 V 50-60 Hz



Tot. power 6.650 W auxiliary: 1.100 W

semi-rapid: 1.750 W



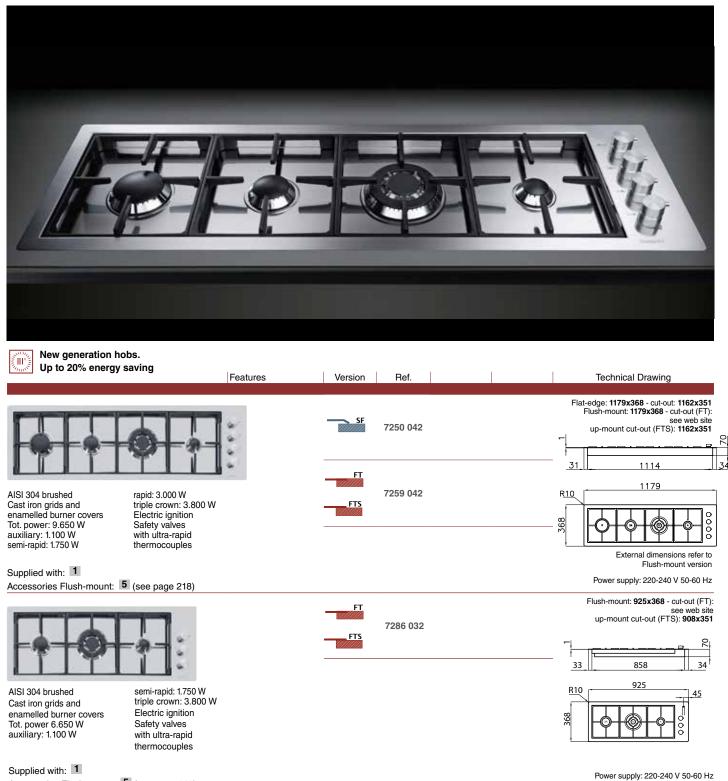
Champion of functionality



XL versions are characterized by the greater depth of the steel lip, on which are positioned elegant cast iron elements. These can also be placed in the front of the hob, or used as a trivet on the table.

S4000 Line

A LINEAR CONCEPT OF PRACTICALITY



Accessories Flush-mount: 5 (see page 218)

Elegant metallic knob

The entire 4000 Series is equipped with the new elegant and plain knob. As on all Foster cooker hobs, the appliances have under-knob ignition. Moreover, ignition is now even quicker thanks to the new burners.



Quadra Angolare

A PERFORMING COOKING CORNER







A smart corner

Thanks to its broad front work surface, the Quadra Corner cooker hob allows for optimally exploiting corner spaces.



High-Efficiency burners Up to 25% energy saving

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Supplied with:

2

AEO

Wok support 9601 727

Features	Version	Ref.	Technical Drawing
AISI 304 brushed Cast iron grids and enamelled burner covers	STD	7201 032	Standard: 860x500 - cut-out: 840x480 Flat-edge: 873x513 - cut-out: 840x480 Flush-mount: 873x513 - cut-out (FT): see web site up-mount cut-out (FTS): 860x500
Tot. power 10.500 W auxiliary: 2x1.000 W dual AE: 5.000 W semi-rapid: 2x1.750 W Electric ignition	SF	7205 032	
Safety valves with ultra-rapid thermocouples	FT	7206 032	
version vintage	FT FTS	7206 082	External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz

Ultra-flat grids

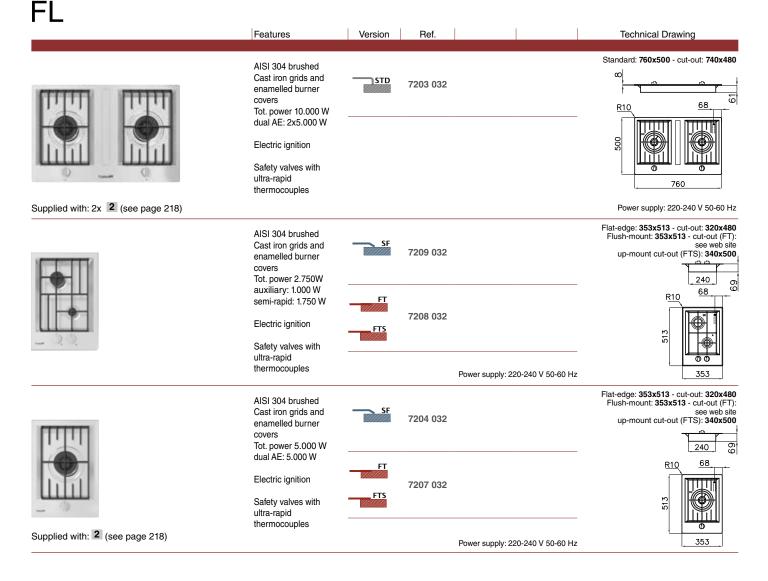
The sturdy cast iron grids form a single surface on which you can move pans easily and in complete safety.

5 kW burner

FL cooker hob feature a powerful 5kw burner with two totally independent crown of flames, controlled by two different knobs.









Thanks to the powerful and versatile AE Dual burner, the FL domino is a complete hob even with its single burner. It is possible to supply little power for a single-cup moka, or up to 5000 W to boil water or cook with a wok.



On FL cooker hobs, AE dual is even more flexible thanks to a twin-knobs system that allows to have the two completely independent crowns of flames.



Version

STD

Ref.

7603 032

Features

AISI 304 brushed

Cast iron grids and

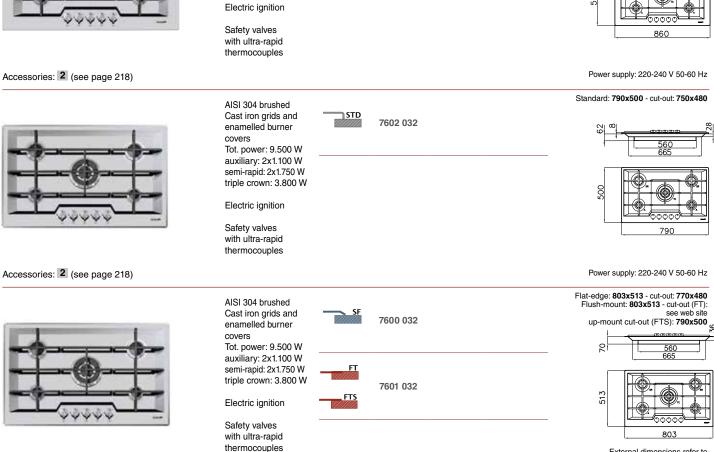
Tot. power: 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W

enamelled burner covers

New generation hobs. Up to 20% energy saving

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Accessories: 2 (see page 218)

External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz

Technical Drawing

002

Standard: 860x500 - cut-out: 840x480

KE Black



New generation hobs. Up to 20% energy saving

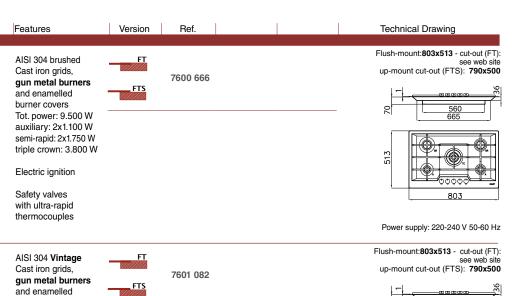
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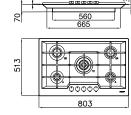
4

Accessories: 2 (see page 218)

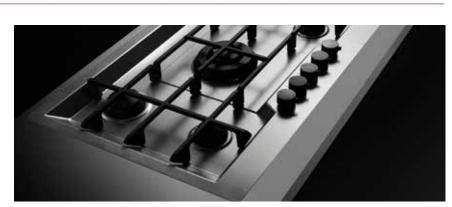


Accessories: 2 (see page 218)





Power supply: 220-240 V 50-60 Hz



KE Black is also available in Vintage-finish version.

burner covers

Electric ignition Safety valves

with ultra-rapid thermocouples

Tot. power 9.500 W

auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W vintage versions

KE COLORS

THE ELEGANCE OF KE HOB IN NEW EXCLUSIVE FINISHES.



New generation hob. Up to 20% energy saving

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Accessories: 2 (see page 218)



Accessories: 2 (see page 218)



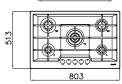
triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples

Accessories: 2 (see page 218)

Features	Version	Ref.	Technical Drawing
AISI 304 Gold Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7601 932	Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
inermocouples			Power supply: 220-240 V 50-60 Hz
AISI 304 Copper Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7601 866	Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
AISI 304 Gun Metal Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W	FT FTS	7601 632	Power supply: 220-240 V 50-60 Hz Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500



Power supply: 220-240 V 50-60 Hz

KE Line

THE LINE IN A LIGHTWEIGHT AND ORIGINAL DESIGN



Version

Ref.

Features

New generation hob. Up to 20% energy saving

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A detail of the precious knob and of the highly performing

burners of KE hobs.

Flat-edge: 1050x440 - cut-out: 1030x420 Flush-mount: 1050x440 - cut-out (FT): see web site AISI 304 brushed Cast iron grids and enamelled burner SF 7606 032 up-mount cut-out (FTS): 1037x427 42 ה ור covers Tot. power: 9.650 W 10 855 94 auxiliary: 1.100 W semi-rapid: 1.750 W 1050 FΤ 250 110 <u>R10</u> rapid: 3.000 W 7607 032 triple crown: 3.800 W FTS 440 Electric ignition Q Q Q Q Safety valves with ultra-rapid thermocouples External dimensions refer to Flat-edge version Power supply: 220-240 V 50-60 Hz

Accessories: 2 (see page 218)



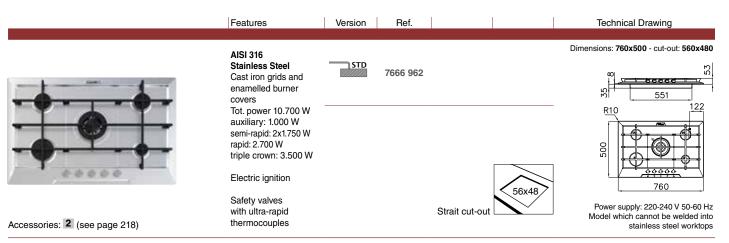


Technical Drawing

0

A SUPER STEEL FOR A CHAMPION OF FUNCTIONALITY







•	Superior	resistance:

- to sea-salt
- to detergents
- to acids contained in food



Ideal for sea-side houses





New generation hobs. Up to 20% energy saving

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Up to 20% energy saving	Features	Version	Ref.	Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.150 W	STD	7610 032	Standard: 790x500 - cut-out: 750x480
\mathbb{R}	auxiliary: 1.100 W semi-rapid: 3x1.750 W triple crown: 3.800 W Electric ignition			
	Safety valves with ultra-rapid thermocouples			790
Accessories: 2 (see page 218)				Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner	STD	7615 032	Standard: 590x500 - cut-out: 560x480
XX	covers Tot. power: 7.600 W auxiliary: 1.100 W semi-rapid: 2x1.750 W			
XX	rapid: 3.000 W Electric ignition			
	Safety valves with ultra-rapid			

Power supply: 220-240 V 50-60 Hz

thermocouples

Sloped recess The sloped recess conveys a modern, elegant touch besides facilitating the cleaning of the corners. A piece of highly refined workmanship to be found on both the KE and KS ranges.



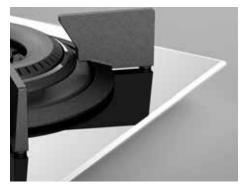


Ceramik

CERAMIC GLASS AND GAS. A COMBINATION OF ELEGANCE, PRACTICALITY AND SAFETY.



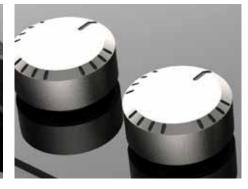
Flat burners 20% energy saving



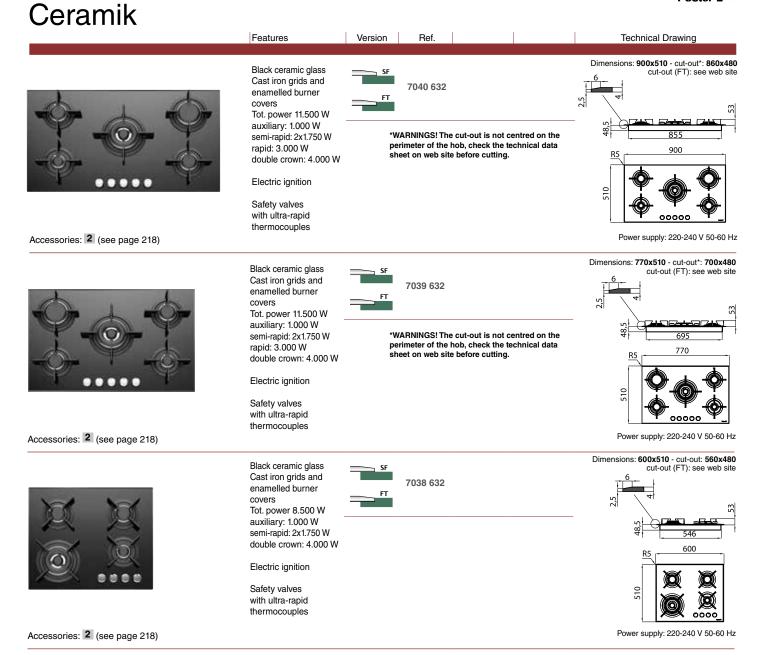
The profile of the hobs is embellished by an elegant 2 mm bevelled edge that makes it slimmer and suitable for a refined flush-mount installation.



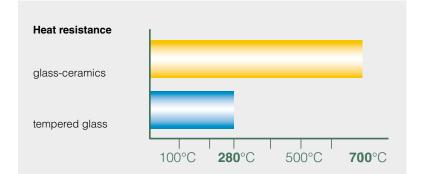
The Flat burners have a limited height and an accurate design that facilitates cleaning operations. They are embellished by the double finish with a satin-finish steel ring.



The knobs have been designed to be perfectly coordinated with the aesthetics of the burners.



Much more than a tempered glass

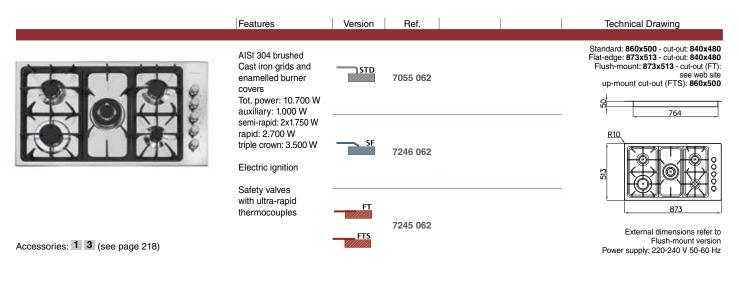


The top of the Ceramik hobs is made of glass-ceramics and not of tempered glass, like most of the gas hobs of this type. This ensures a greater resistance to high temperatures, thus preventing any possibility of glass explosion.

Professionale

A PERFORMING AND PRACTICAL EVERGREEN

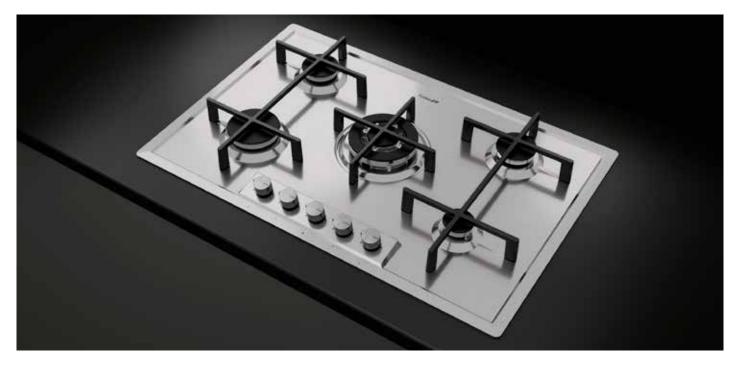




	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 8.000 W auxiliary: 1.000 W	STD	7053 062	Standard: 590x500 - cut-out: 560x480 Flat-edge: 603x513 - cut-out: 560x480 Flush-mount: 603x513 - cut-out (FTS): see web site up-mount cut-out (FTS): 590x500
	semi-rapid: 2x1.750 W triple crown: 3.500 W Electric ignition Safety valves	SF	7244 062	
	with ultra-rapid thermocouples	FT FTS	7243 062	External dimensions refer to Flush-mount version
Accessories: 1 (see page 218)				Power supply: 220-240 V 50-60 Hz

Veronika

THE PRACTICALITY OF A STREAMLINED, FLAT HOB



	Features	Version	Ref.			Technical Drawing
Accessories: ² (see page 218)	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W Electric ignition Safety valves with ultra-rapid thermocouples	STD	7067 062	Strait cut-out	56x48	Standard: 760x500 - cut-out: 560x480
	AISI 304 brushed					Standard: 590x500 - cut-out: 560x480
	Alsi 304 brushed Cast iron grids and enamelled burner covers Tot. power: 7.200 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W Electric ignition Safety valves with ultra-rapid thermocouples	STD	7066 052			Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz
		STD				Standard: 440x500 - cut-out: 420x480
100 SP 59 59	AISI 304 brushed Cast iron grids and enamelled burner covers	STD	7063 052			Q _ Q
	Tot. power: 5.850 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W Electric ignition					
New generation hob. Up to 20% energy saving	Safety valves with ultra-rapid thermocouples					Power supply: 220-240 V 50-60 Hz





	Features	Version	Ref.		Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.700 W limited semi-rapid: 1.400 W	STD	7016 032		Dimension: 860x500 - cut-out: 840x480
	semi-rapid: 2x1.750 W rapid: 2.800 W double crown: 4.000 W Electric ignition				
	Safety valves with ultra-rapid thermocouples				Power supply: 220-240 V 50-60 Hz Model which cannot be welded into stainless steel worktops
Fortifor	AISI 304 brushed Cast iron grids and enamelled burner covers	STD	7015 032		Dimension: 750x500 - cut-out: 560x480
	Tot. power: 10.900 W auxiliary: 1.000 W semi-rapid: 1.750 W rapid: 2.800 W limited semi-rapid.: 1.400 W double crown: 4.000 W Electric ignition				
	Safety valves with ultra-rapid thermocouples		Strait cut-out	56x48	Power supply: 220-240 V 50-60 Hz Model which cannot be welded into stainless steel worktops
	AISI 304 brushed Cast iron grids and	STD			Dimension: 580x500 - cut-out: 560x480
	enamelled burner covers Tot. power: 9.550 W auxiliary: 1.000 W semi-rapid: 1.750 W rapid: 2.800 W double crown: 4.000 W Electric ignition		7014 032		
	Safety valves with ultra-rapid				Power supply: 220-240 V 50-60 Hz
	thermocouples				Model which cannot be welded into stainless steel worktops

Elettra CHAMPION OF CONVENIENCE

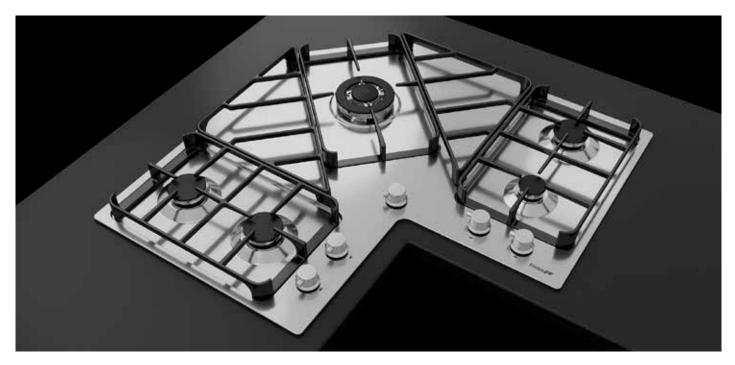


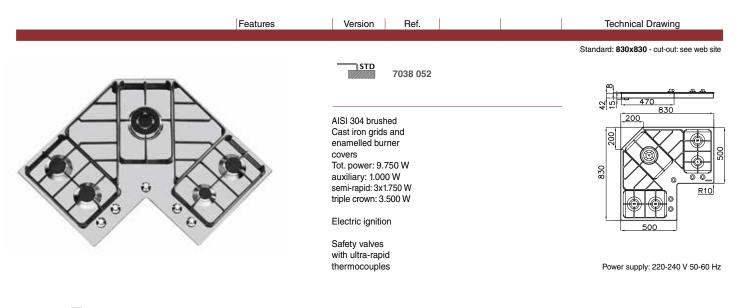
	Features	Version	Ref.			Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W Electric ignition	STD	7064 062			Standard: 760x500 - cut-out: 560x480
Accessories: 1 (see page 218)	Safety valves with ultra-rapid thermocouples			Strait cut-out	5x48	Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 7.200 W	STD	7068 042			Standard: 590x500 - cut-out: 560x480
	auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W Electric ignition					
	Safety valves with ultra-rapid thermocouples					Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz



Smart grids A detail of sturdy square grids of Electra hob: just two symmetrical grids create

hob: just two symmetrical grids create the support for all the five burners. Angolare





Accessories: 1 (see page 218)



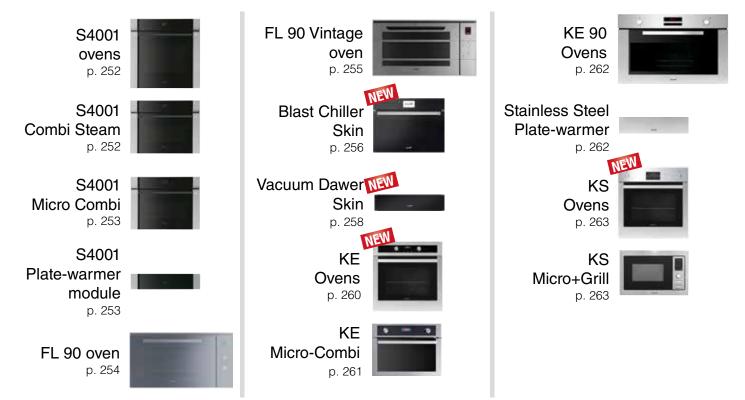
The perfect cooking corner Foster's Angolare hob maximizes space thanks to the

cast iron "pan-support" zones that create a continuous surface with the grids on cooking zones.



OVENS AND COORDINATES

High technology modular systems



Features

EASY Clean



Easy-Clean enamelling

The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.



Soft-closing door

In the FL One Touch oven every detail is taken care of. The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.





Extractable telescopic guides Most of Foster ovens feature telescopic guides on three levels which improve space distribution and ensure easy and safe extraction of grids and pans.



Stop Sol glass

The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic.



Cooking chamber capacity

Foster ovens top their category for guaranteed capacity. XL means that those models feature a capacity exceeding 60 litres. XXL indicates ones with out-of-standard size.



Multilevel cooking

The special ventilation makes the temperature uniform and avoids the mixing of smells, thus allowing to cook different kinds of food at the same time.



It records the temperature of the product. Once the temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.



An extensive recipe menu is available and you can turn into a good cook in a short time. Those who are already expert cooks can create their personal cook book by memorizing the recipes.



Removable glasses The glass of the door of the oven can be removed for complete cleaning. In the picture the system of KE oven: the glass can be removed with a simple "click".



Features



Energy class

An oven range entirely in **A++**, **A+** and **A Class.** An important result which proves the high quality, targeted for performance and savings.



Preriscaldamento rapido 195 >>\$\$\$\$ 200°C 205

Fast preheating

This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.



Full-Glass door

In many models the inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.



Anti-touch finish

The new ovens are offered with the innovative anti-touch finish which, thanks to its special protection, safeguards the steel surfaces from the annoying fingerprints.



Thermal insulation and tangential fan The tangential ventilation creates a flow of air between the muffle and framework, thereby reducing the temperature of the external surfaces. The oven does not expose furniture to temperature shock.



Triple glass door

All Foster ovens are equipped with a multiple glass door (up to 3 glasses, 4 for the pyrolytic models). This device ensures low temperatures of external surfaces and lower heat loss.



Multifunctional ovens cooking functions

The wide range of available programs allows Foster ovens to be performing in any situation: from delicate pastry cooking to the meat or pizza intensive ones.





Bottom cooking

Suitable for heating foodstuffs.

Upper-level cooking

Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking



Traditional cooking

The ideal function for all traditional recipes, including bread, cakes and roasts.



Ventilated cooking

The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.



Intensive cooking

The upper and lower heating elements and the fan ensure rapid, uniform cooking. Ideal for cooking pizzas, roasts, lasagne and savoury pies.



Bottom Cooking + Fan

Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking.



Fast preheating

This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.



Keep warm

Ideal to keep at the right temperature before serving.



Low temperatures

Program for a slow and gentle cooking at contained temperatures.



Bottom + Ventilated cooking

The combined action of the static heat from below and the ventilated one of the circular heating element, for deep cooking for thick foods.

Gas ovens cooking functions



Ventilated and static gas cooking The heat of the gas burner may or may not be accompanied by ventilation depending on the result to be obtained.



Central grill

Ideal for toasting or cooking small portions au gratin.

Double grill

Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.

Bottom cooking + grill

To complete static cooking and to cook au gratin simultaneously.



To complete the static cooking giving the right crispiness to preparations.

Fan + grill The combined action of the fan and grill produces rapid and



thorough cooking of thick foodstuffs.



Fan + double grill

For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.

Defrosting

Allows for thawing foodstuffs in one-third of the normal time through uniform distribution of the air at ambient temperature.

Pizza function

The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.







It cooks with minimal energy consumption. It uses forced convection heating and stops the operation a few minutes before the end of cooking, exploiting the residual heat.



Bottom + grill + fan

The uniformity of ventilated cooking accompanied by a crispy grill gratin.



Grill

Heat is generated by an electrical resistance on the upper level: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.

Steam ovens cooking functions



The S4001 combi steam oven is a top-class product with excellent performances and great flexibility. It can be considered as a gastronomic oven thanks to a sophisticated technology deriving from professional solutions. Steam cooking is combined with convection and creates a complete set of programs ensuring excellent results for all dishes.

Here are the specialized cooking functions, which are added to the normal programs of a multifunction oven



Professional cooking (combined steam-cooking) A mixed system combining the flow of warm air with steam to

obtain tasty dishes just like a pro.



Pure steam

The virtues of steam, to obtain a healthy and nutritious cooking. Perfect for all delicate dishes (vegetable, fish...) and for low-temp cooking (sous-vide or jar-cooking).



Regeneration

A programme specific for regenerating your dishes, using steam to replenish the proper humidity, combined with hot air between 70°C and 130°C.

Combi Micro oven cooking functions



Three different microwave solutions.

The new S4001 and KE Combi models are complete ovens, which add to microwaves and grill also convection cooking, making it possible an incredible set of cooking programs.

So much convenience for KS micro+grill, perfectly matched to the many steel ovens.



Microwave oven cooking

Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. Different power levels are available.



Convection microwave The movement of air generated by the fan ensures better homogeneity of micro cooking.



Micro+grill cooking

A combined cooking method that is ideal for lasagne, potatoes, roasts and pies.



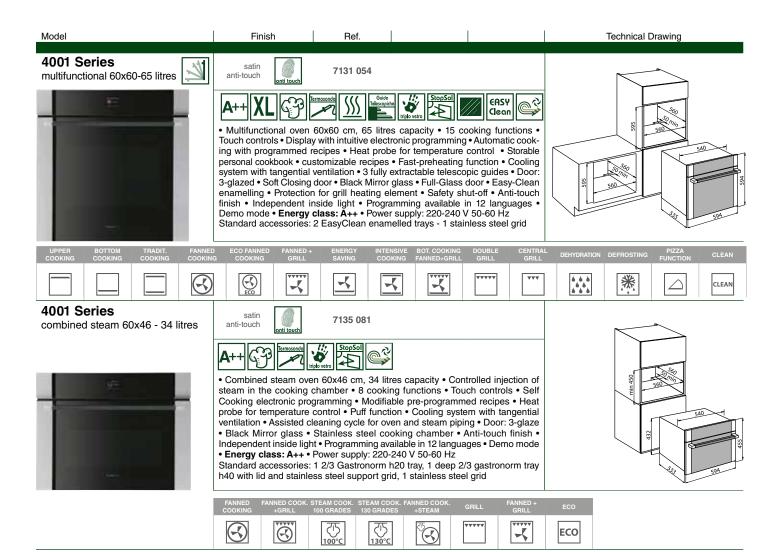
Automatic thawing Allows for thawing foodstuffs by setting the latter's weight and type.



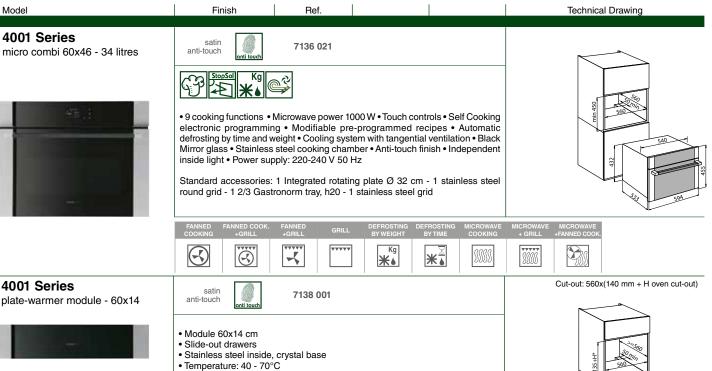
Defrosting by time Allows you to defrost by setting the duration of the process.

S4001

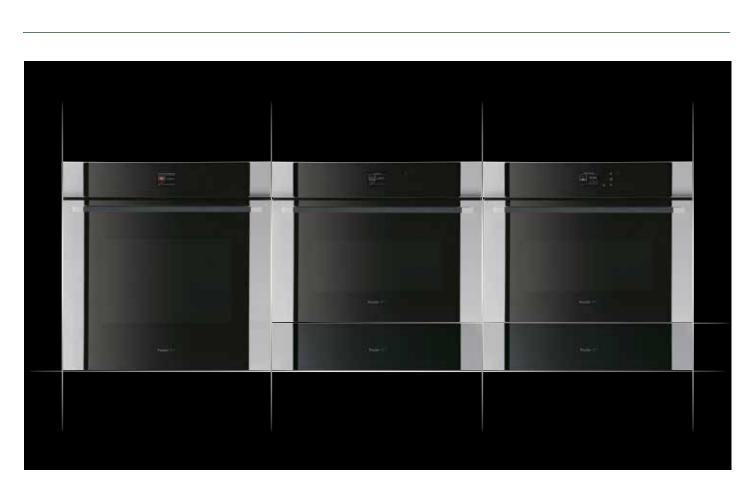




S4001



- Suitable to warm and maintain the temperature of food
- Power supply: 220-240 V 50 Hz



Perfect alignment

The S4001 ovens are perfect to be installed horizontally, thanks to the alignment of handle and control panel on the 60 cm and 46 cm models (with warmer drawer)

Foster ==

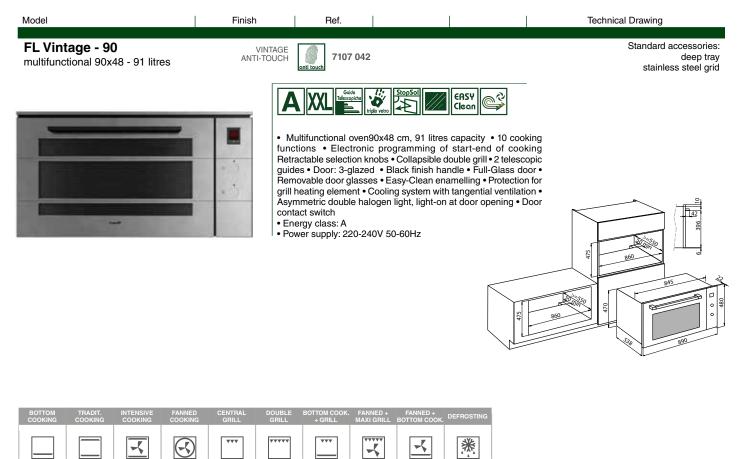
FL 90

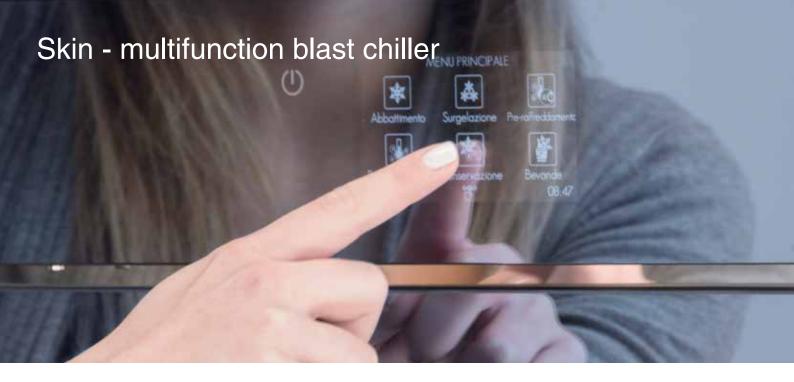


Model	Finish	Ref.			Technical Drawing
FL Black Mirror - 90 multifunctional 90x48 - 91 litres	fi F S S S S S S S S S S S S S S S S S S	BLACK MIRROR 7107 642 Multifunctional oven 9 unctions • Electronic p Retractable selection knu uides • Door: 3-glazed StopSol glass • Removab Protection for grill heating rentilation • Asymmetric opening • Door contact s Energy class: A Power supply: 220-240	programming of s obs • Collapsible d d • Chromed han obe door glasses • E g element • Cooling c double halogen switch	start-end of cookin ouble grill• 2 telesc dle • Full-Glass do asy-Clean enamelli g system with tange	ng ∙ opic oor ∙ ng ∙ ntial
BOTTOM TRADIT. INTENSIVE FANNE COOKING COOKING COOKING COOKING COOKING		LL + GRILL MAXI G	GRILL BOTTOM COOK.		

FL 90 Vintage









The freezer preserves food but it is not suitable for deep-freezing. The blast chiller chills the product in a limited amount of time, enabling a micro-crystallization which preserves the organoleptic characteristics of food.



The FL blast chiller is simple and intuitive to use. Simple questions guide to set all parameters, even by a beginner.



The temperature probe is a useful accessory. It makes it possible to obtain a precise result at the end of the chilling or cooking process.



The blast-chiller and vacuum drawer are not only useful for conservation: they also allow the use of innovative cooking techniques, which thus become available also in your home kitchen.

Skin - multifunction blast chiller

BLACK MIRBOR

Technical Drawing

Foster

Fotos

Skin blast chiller

multifunctional 60x46 - 40 litres

2980 601

Ref.

- Built-in multifunction blast chiller 60x46 cm, volume 40 lt
- 11 programs
- TFT touch-control display
- Assisted intuitive programming
- Stainless steel chamber LED lighting
- Over-temperature protection sensors
- Exercise temperature +75°C / -30°C
- Climate Class: SN

Standard features:

Temperature probe - high-temperature glass tray - steel grid Power supply: 220-240V 50Hz - Maximum power: 300 W

Blast chiller functions



Temperature dropping to +3°C

It reduces the time of permanence in the bacteria proliferation temperature range, and increases the shelf-life of food. The quick drop in temperature also blocks water evaporation.

Deep-freezing at -18°C

It makes months long conservation possible. The organoleptic properties, savour, aroma and aspect of food remain unaltered because of the microcrystallization of water which prevents fibres from breaking apart.



Rapid pre-chilling to optimize program-execution time

It reduces the time of execution of programs by chilling the inner parts of the appliance before use.



Rapid chilling of food after cooking

It is possible to accelerate the chilling process, down to the required temperature, without waiting for natural acclimatization.



Quick chilling of beverages to service temperature

This program quickly chills up to six bottles of beverage to the required temperature.



0°C conservation of prepared food

This program is suitable to preserve food such as meat, fish or vegetables for a few hours before their preparation.



Raw food sanitization through temperature drop to -30°C

Bad conservation of seafood can cause health hazards do to contamination with Anisakis, a parasite which can be eliminated with a deep-freezing at -30° C.



Controlled defrosting of deep-freeze food

The program brings food from deep-freeze temperature to $1\div3^{\circ}$ C without losing its liquids and without commencing its cooking, and thus avoiding the transformation of proteins which is brought on by the microwave.



Food regeneration at serving temperature

This program warms at proper serving temperature food which was pre-cooked and kept in the refrigerator.



Low-temperature cooking

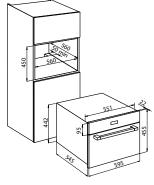
This function cooks food at a constant temperature for a given time. Thanks to the limited evaporation of water from the food, it maintains the quality and tenderness of the food.



Rising with temperature- and humidity-control

This program creates a micro-climate with controlled temperature and humidity in which fermentation can take place in a perfect environment. By programming the duration, it is possible to reduce the quantity of yeast, and obtain a lighter and easier to digest food.





Skin Vacuum Drawer



The culture of healthy cuisine

The vacuum technique brings high-quality raw materials to your table, preserved with perfect hygiene and prepared in a quick and economic way.



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The real 99,9 % "sous-vide" Foster's vacuum is based on the "bell" technology, the same used in professional appliances, which guarantees a very powerful vacuum (99,9%).



Marinated products, maturation and infusion The Chef Sous-Vide function "massages" the food and facilitates the absorption of seasonings. It replicates processes like marinade, meat seasoning or infusion.



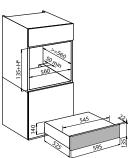
No waste of food The set of optional containers is one of the few adapted to professional use. It is very useful to vacuum-seal foods and preparations which are prone to squashing.

Skin Vacuum Drawer

Model	Finish	Ref.	Price €	Technical Drawing
Skin Vacuum Drawer 60x14	BLACK MIRROR	2981 601	€ 2.482,00	



• Built-in professional Vacuum Drawer 14 cm • Tempered glass cover with safety treatment • AISI 304 stainless steel tub – volume 6,5 lt. • Push-push opening on guides – maximum opening 44 cm • Stop-system on the open position of the drawer • Three levels of air extraction (vacuum up to 99,9%) • Doublephase sealing bar with three sealing levels • Bar length: 260 mm • Maximum size of bags: 25x35 cm • Chef "Sous-Vide" function for marinades, seasoning and infusion • Mode for vacuum creation in external containers • Touch-control • Cycle duration: 1 minute approx., depending on food type • Control Sensor for a guaranteed level of vacuum • Automatic pump dehumidification cycle • Electric safety-valve of no-return for the pump-oil • Maximum absorbed power: 230 W • Power supply: 220-240 V 50-60 Hz



*Cut-ou: 560x(140 mm + H oven cut-out)

accessories	Ref.	Prezzo €	
Kit of 25 bags for vacuum-preservation 20x30 cm	8502 003	€ 10,00	
Kit of 25 bags for vacuum-preservation 25x35 cm	8502 004	€ 14,00	
Kit of 25 bags for vacuum-cooking 20x30 cm	8502 005	€ 15,00	
kit of 25 bags for vacuum-cooking 25x35 cm	8502 006	€ 16,00	
kit of 3 containers for professional vacuum	8502 007	€ 93,00	CARS / CLARK



Vacuum for solids and liquids

An important feature is that it can vacuum-pack also liquids. All your preparations can thus be put "sous-vide" to lengthen their shelf-life.



Double-phase sealing

The sealing tool operates on a double phase, ensuring an always perfect sealing. The three levels of sealing permit the use of bags with different thicknesses.



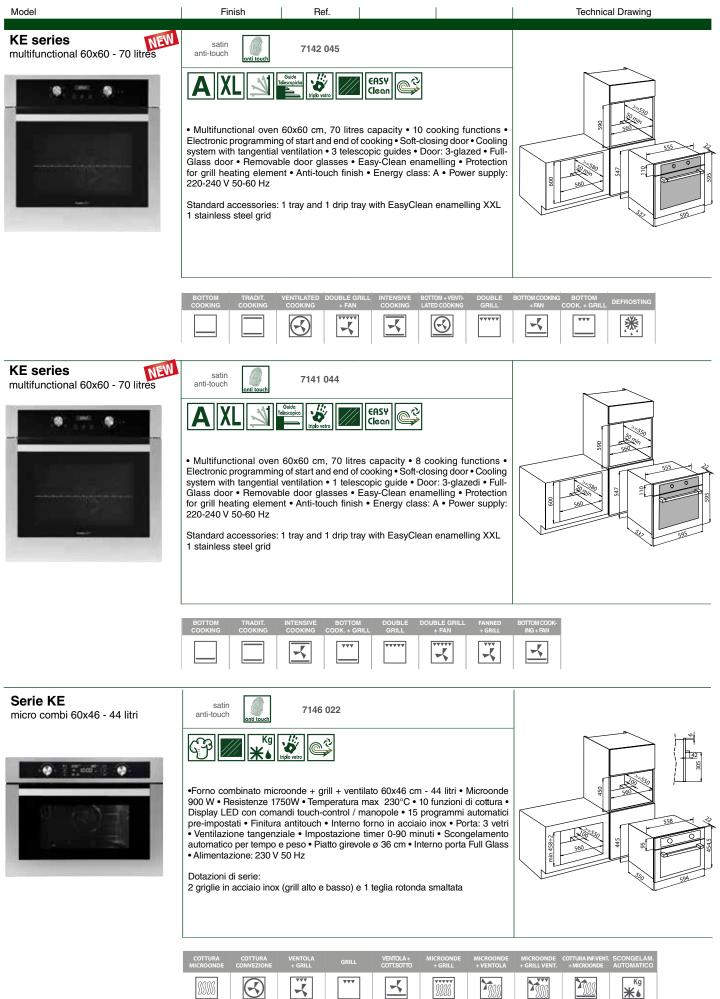
Three levels of vacuum

Not all preparations require a high degree of vacuum. Three different levels can be selected, plus the sealing function without air extraction



Preserve in easy-to-use mono-doses The vacuum process makes it possible to spare time and money. One can cook multiple portions and vacuum single-dose jars directly in the appliance.







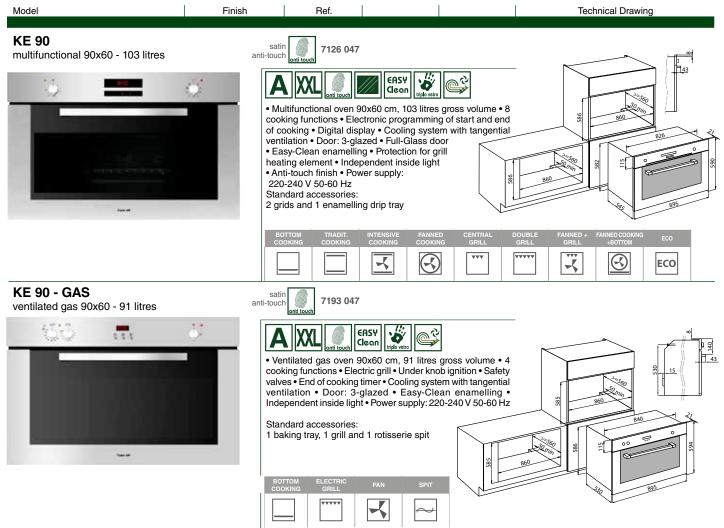
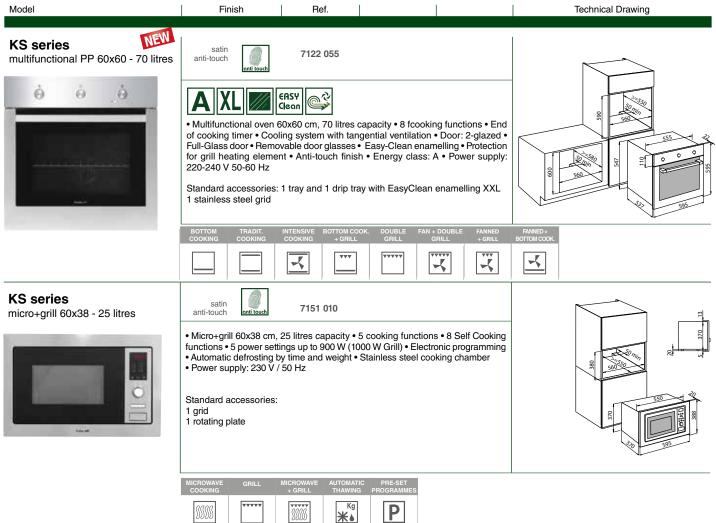


Plate-warmer module KE-KS

Model	Finish	Ref.	Technical Drawing
KE-KS Plate-warmer 60x14 - 24 litres	satin anti-touch	7104 000	
	 Push-pull opening with Stainless steel inner v Heating resistors with Max temperature: 85' Maximun load: 15 kg Power supply: 220-24 	vith non-slip coatir level control °C	
			*Cut-ou: 560x(140 mm + H oven cut-out)







HOODS

Foster ==



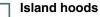
A hood for every kitchen





Wall-mount hoods A large range of choices in size, shape, materials and functionality.





For many models an island version is available, easy to install thanks to telescopic chimneys.



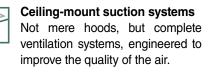






Table hoods

Elegant and minimalistic solutions which perfectly match the Domino and In-line cooker hobs, both gas and induction.



Built-in hoods These special se

These special solutions are craftily studied to disappear within the kitchen cabinets, nevertheless maintaining their own personality and functionality.



Custom-made hoods

Foster is able to manufacture bespoke products according to the customer's drawing, guaranteeing the best match between worktop and cooker hood.





Lighting



Particular attention to energy saving with LED lighting systems. They assure a 10 times lower consumption and a 10 times longer duration. Our LED lights are designed to create an adequate comfort and safety in the cooking area.



LED colour temperature selector

The colour temperature of the Breeze hood can be changed according to the environment in which it is inserted, so you can choose among a warm, natural or cold light.



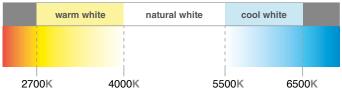
LED Strip

The Ghost table hood is equipped with an LED strip that guarantees an extended and homogeneous illuminated area, despite the proximity of the source to the hob.



LED lighting plates

The Modular ceiling suction system is conceived to be able to be the kitchen main lighting source. It features high power, efficient LED lighting plates which guarantee a natural and comfortable lighting, while granting a considerable energy saving.



Colour temperature

The colour of light is very important for the welfare of a long living room like the kitchen. The LED lights of Foster hoods are neutral lights with a temperature close to natural light, particularly comfortable.

Silent power

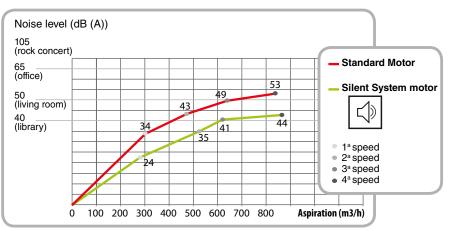
Power and quietness are the two principal features of a cooker hood, even though they are often in contrast with one-another. All the Foster solutions have an outstanding suction power which makes them efficient and well-performing in all conditions of use, both in extracting and filtering modes.

High performance motors

The motors Foster hoods have a high suction capacity. Their refined design hides a powerful appliance with professional features.

Silent System motors

The new Silent System motors sport a very high efficiency leading to top suction-power coupled with reduced consumption and a noise-level 10 times lower compared to standard solutions.



Filters

All the Foster hoods are, in their original configuration, suction hoods, and are equipped with grease, beehive, multilayer, anodized aluminium filters. Wherever it is not possible to install a suction hood, the addition of active carbon filters (available as accessory) can transform the hood in "filtering" hood.



Remark: the grease filters can periodically be washed in the dishwasher in order to bring them back to their original filtering efficiency. It is however recommended to use a low-temperature programme (max. 40° C) to avoid any deformation and colour-change of the aluminium surfaces.





Stainless steel filters

In many models, especially the ones where the filter is in plain sight, the aluminium filtering element is covered in stainless steel. This solution improves the look and increases the durability of the product.



Standard stainless steel filter It guarantees an excellent filtering function, thanks to the double stainless steel filtering layer, and as many as five layers of aluminium beehive structure.



Hi-class stainless steel filter It features a peculiar and elegant look, as well as heightened filtering power due to the seven-layer structure.



Perimeter suction

The perimeter suction is a feature common to many Foster hoods. The filters are hidden by steel- or crystal plates and the suction occurs along their perimeter. This has aesthetic advantages but also functional ones: the cleaning is easier, the suction power and noise-level are improved. The depression which occurs in the perimeter area facilitates in fact the suction of the particles composing the fumes.

Digital control

Almost all Foster hoods are equipped with advanced electronic controls that allow a perfect control and improve the efficiency of the engines. The different solutions favour the aesthetic or functional aspect with additional functions such as digital thermometer and the timer, always useful for keep control of your preparations.







Remote control

The ceiling suction systems and the Maya hoods are equipped with a remote control to easily activate all their functions from any position.

Special functions



Auto Mode function

With the Auto function the hood has temperature sensors and it can automatically set the suction power according to the heat developed by the cooker hob underneath.



Off-Timer

All the models with electronic interface can be programmed to turn off the suction at a postponed moment, so as to prolong the aeration of the room even after the cooking has been completed.



Filter-cleaning alarm

This function keeps track of the hours of use of the hood and signals the need to wash the filters in order to maintain the perfect efficiency of the hood.



Brushless motor

State-of-the-art Brushless motors allow high air flow rates while maintaining a low energy consumption. Furthermore, they have an almost never-ending duration.



Swiveling or four-exit-position motors

Swiveling or four-exit motors are flexible systems that allow an easy installation, in any situation.



Thin encumbrance

Foster ceiling-mount ventilation systems require little space. The icon appears next to models that require less than 20 cm between the concrete ceiling and the countertop.

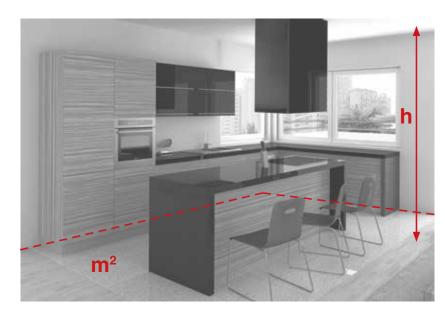


50 cm distance

This hood is approved to be inserted even at a much lower distance than normal from the floor, up to 50 cm, all to the benefit of its suction efficiency.

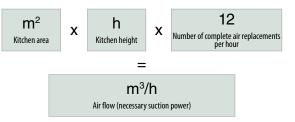
Choice suggestions

The correct choice of power and kind of installation are important in order to achieve good performances, efficiency, noise-level and consumption. In order to avoid possible mistakes when buying, we list hereafter some suggestions to make the choice easier.



Choice of the flow capacity

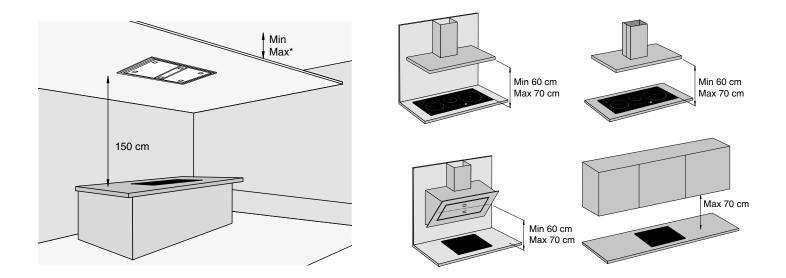
The suction power of the hood must be correctly dimensioned compared to the volume of the room in which it is installed, in order to ensure a correct air circulation. The optimal air flow can be calculated by multiplying the volume of the room by 12 (number of complete air volume replacements in one hour). For ceiling suction systems it is recommended to calculate an air replacement of 15 cycles/hour.



Choice suggestions

Positioning on the cooker hob

The optimal height above the cooker hob is 65 cm and anyway comprised between 60 and 70 cm. For wall hoods with inclined suction surface (Garage hoods excluded), this height is determined starting from the median point of the filtering area.



For the ceiling systems a ceiling-panelling height of maximum 150 cm from the cooker hob is recommended. The fixing systems of the hood makes it possible to regulate the distance between ceiling and panelling, based on specific needs. *See min. and max. dimensions for each specific model.

Width of hood

The dimension of the hood must be adapted to the size of the cooker hob underneath. A slightly larger hood compared to the hob will ensure an optimized suction.

Placement of pipelines

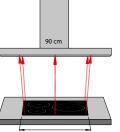
It is advisable to foresee extraction air ducts as straight as possible, without bends or corners. A tortuous extraction duct will determine a loss of suction power and therefore a less-than-optimal performance. Moreover, it is important not to connect the air exit-duct with chimneys of other appliances or heating boilers.

Connect the outlet for the air extracted by the hood to fumes discharge ducts with a suitable internal diameter, and no less than 120 mm.

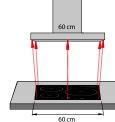
Air currents

270

In order for the hood to perform efficiently it is important to position it in a place not subject to air streams.



Hood bigger than the cooking area: **OPTIMAL**



Hood equal to the

cooking area: ADEQUATE

60 cm

Hood smaller than the cooking zone: **INADEQUATE**

Canalization systems

Space-saving channel system with rectangular section.

For ceiling hoods Breeze and New Sky and for the extractor hobs Foster Milano AIR, Milanello AIR and Domino AIR.



White tube with rectangular section 222x89 mm

dim: 222x89x1000 mm



9700 533 White connector with rectangular section 227x94 mm

dim: 227x94x80 mm



9700 534 Horizontal 90° Corner connector with rectangular section: 227x94 mm

dim: 288x288x94 mm

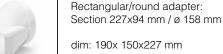


9700 535

Vertical 90° Corner connector with rectangular section: 227x94 mm

dim: 174x174x227 mm





9700 537

2541 000 3 meters (9,84 ft) white flexible tube with rectangular section



9700 538 Non-return valve ø 148 mm



9700 539 * gray grid for 100/150 mm bases

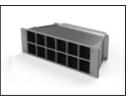
dim: 273x150 mm



9700 536

Horizontal 15° Corner connector with rectangular section: 227x94 mm

dim: 233x138x94 mm



9700 574 * carbon filter for 100-150 mm plinth

9700 575 * Active charcoal refill for Plinth filter

> only for extractor hobs Milano AIR e Domino AIR

Space-saving channel system with circular section For island hoods, wall hoods, built-in hoods and table hood Ghost.



9700 602

Flexible silencing canalization 10 mt. - ø 120 mm

9700 603

Flexible silencing canalization 10 mt. - ø 150 mm

Breeze





200

LED colour temperature selector

The colour temperature of the Breeze hood can be changed according to the environment in which it is installed, choosing among a warm, natural or cold light.

Breeze white

Breeze inox





LED colour temperature selector

The colour temperature of the Breeze hood can be changed according to the environment in which it is installed, choosing among a warm, natural or cold light.

Ref.

2537 001 100 cm

Ceiling suction hood Finish: stainless steel Remote control included 3 grease filters 4 speeds Illumination 2 LED strip (2.700/4.000/5.500 kelvin) Perimetric aspiration Automatic delayed shutdown

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W Silence Plus motor 360° Swiveling motor Easy fix Power supply: 220-240 V, 50-60 Hz Energy Class: A+ Suspended ceiling height: min 200 mm - max 280 mm "Filtering mode" option not available for this model

accessories:

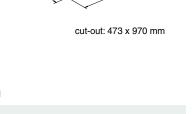
canalization systems and silencing kits, see p. 271

2537 101

Ceiling suction hood Finish: white painted steel Remote control included 3 grease filters 4 speeds Illumination 2 LED strip (2.700/4.000/5.500 kelvin) Perimetric aspiration Automatic delayed shutdown

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W Silence Plus motor 360° Swiveling motor Easy fix Power supply: 220-240 V, 50-60 Hz Energy Class: A+ Suspended ceiling height: min 200 mm - max 280 mm "Filtering mode" option not available for this model

canalization systems and silencing kits, see p. 271



Technical Drawing

100 cm

accessories:

cut-out: 473 x 970 mm

272

New Sky



	Ref.	Technical Drawing
New Sky 100 stainless steel	2522 100 100 cm	
	Ceiling suction hood Finish: satin stainless steel Remote control included 2 grease filters 4 speeds Perimetric aspiration Brushless motor Automatic delayed shutdown 360° Swiveling motor Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W Power supply: 220-240 V, 50-60 Hz Energy Class: A+	cut-out: 970 x 473 mm
	Suspended ceiling height: min 200 mm / max 280 mm	
	"Filtering mode" option not available for this model	
	accessories: canalization systems and silencing kits, see p. 271	
New Sky 100 white	2522 110 100 cm	
	Ceiling suction hood Finish: white painted steel Remote control included 2 grease filters 4 speeds Perimetric aspiration Brushless motor Automatic delayed shutdown 360° Swiveling motor Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W Power supply: 220-240 V, 50-60 Hz Energy Class: A+ Suspended ceiling height: min 200 mm / max 280 mm	500 Cut-out: 970 x 473 mm



"Filtering mode" option not available for this model

accessories:

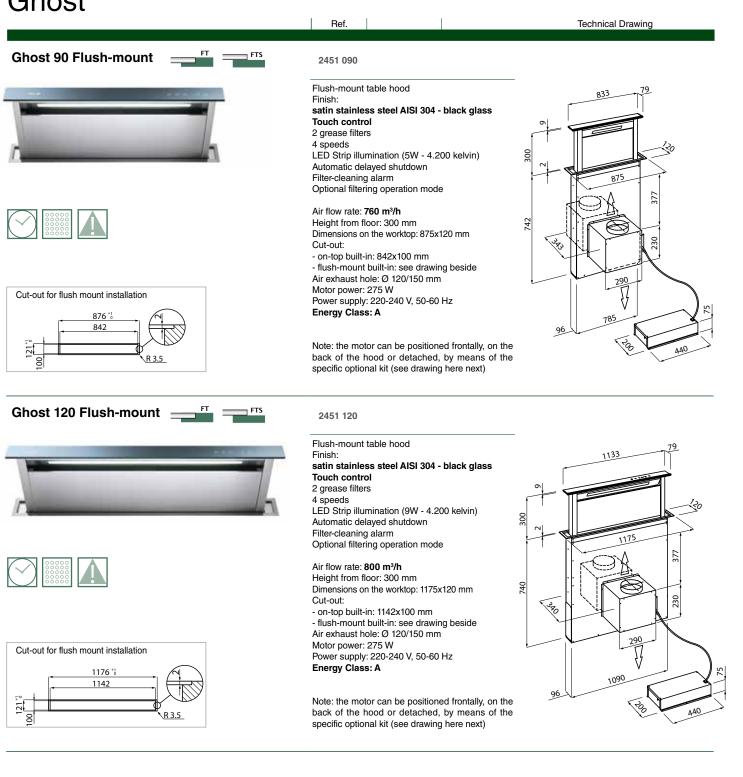
canalization systems and silencing kits, see p. 271



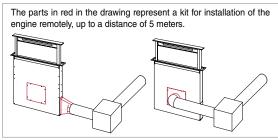
Ghost

Receding completely into the worktop, the Ghost hoods **combine functionality and performance with an essential and classy design.** The 120 version has been engineered for a perfect matching with the many in-line solutions of Foster, both gas and induction.

Ghost



Remote motor installation schemes



accessories:

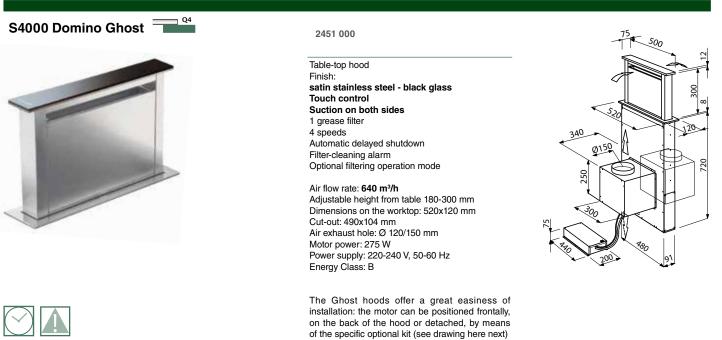
2 carbon filters kit remote motor installation kit

Ref. 9700 460 9700 459

S4000 Domino Ghost

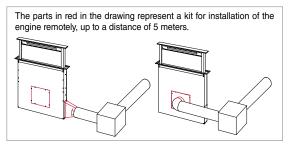


Ref.





Remote motor installation schemes



accessories:

2 carbon filters kit remote motor installation kit

Foster ==

Technical Drawing

Domino Air



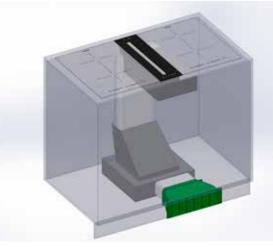


Professional Long Life filter for kitchen plinth

Active charcoal refill for plinth filter

canalization systems and silencing kits, see p. 271

9700 574 9700 575



S4001 Special NEW



	lenght mm	Ref.	Technical Drawing	
S4001 Special - island	1201 - 1500	2442 150		
Suction hood system with telescopic chimney and customizable length.	1501 - 2100	2442 210		
Finish:	2101 - 3000	2442 300		

AISI 304 satin stainless steel **Brushless motor - High Performance** Minimal-design electronic commands 2 grease filters 4 speeds

Lighting: with LED spots, 1W (5.600 Kelvin) see chart Perimetric aspiration Delayed automatic turn-off. Optional filtering operation mode Telescopic rods in ø28 / 25 mm tube.

4 suction plates (120 cm) in central position

Chimney in central position. Total air flow rate: 700 m3/h Chimney height: 810 – 1220 mm Air exhaust hole: Ø 120/150 mm Power supply: 220-240 V, 50-60 Hz Motor power: 160 W

Energy Class: see chart

Length	N. of light spots LED	Energy Class
1201 - 1500	18	А
1501 - 2100	24	А
2101 - 3000	30	А



Optional with price surcharge, upon request:

Ladle-rod -

-

- Large steel shelf (min. thickness 30 mm)
- Rods with steel cable (ø 3mm*)
- Vintage steel finish
- -Off-center chimney

Shaped chimney for sloping ceiling * Not compatible with large steel shelf.

accessories:

carbon filters kit - Long Life canalization systems and silencing kits, see p. 271

Out-of-square Hood side -

Lenght

Ref.

9700 001

295

Ø 28/25

376

810 - 1220

min. 60

- Fixed cylindrical rods Ø 10 mm
- Hidden steel wall-support brackets
- Increased hood body depth

S4001 Special NEW

3400	JI Spec	lai M	lenght mm Ref. Technical Drawing
S4001 Sp	pecial - wall		1201 - 1500 2440 150
Suction hood and customiz	system with telescopic able length.	chimney	1501 - 2100 2440 210
Brushless m Minimal-desig 2 grease filter 4 speeds Lighting: with Perimetric as Delayed auto Optional filter Telescopic ro	LED spots, 1W (5.600	s Kelvin) see chart	
Total air flow Chimney heig Air exhaust h Motor power:	entral position. rate: 700 m³/h ht: 630 – 1050 mm ole: Ø 120/150 mm 160 W : 220-240 V, 50-60 Hz		A90 Lenght
Energy Class	1		
Length	N. of light spots LED	Energy Class	Optional with price surcharge, upon request:
1201 - 1500	9	A+	 Ladle-rod - Out-of-square Hood side - Large steel shelf (min. thickness 30 mm) - Fixed cylindrical rods Ø 10 mm
1501 - 2100	12	A+	- Rods with steel cable (ø 3mm*) - Hidden steel wall-support brackets
2101 - 3000	15	А	 Vintage steel finish Off-center chimney Increased hood body depth



- Shaped chimney for sloping ceiling
- * Not compatible with large steel shelf.

accessories:

carbon filters kit - Long Life* canalization systems and silencing kits, see p. 271

Ref. 9700 001

Types of rods



Optional fastening with steel cables ø 3mm



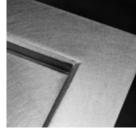
Standard fastening brushed finish, Vintage finish with telescopic rods ø28/25 mm



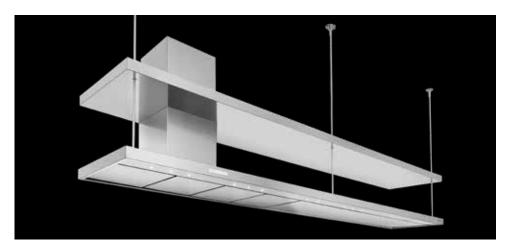
tubular rods ø 10mm

Finishes





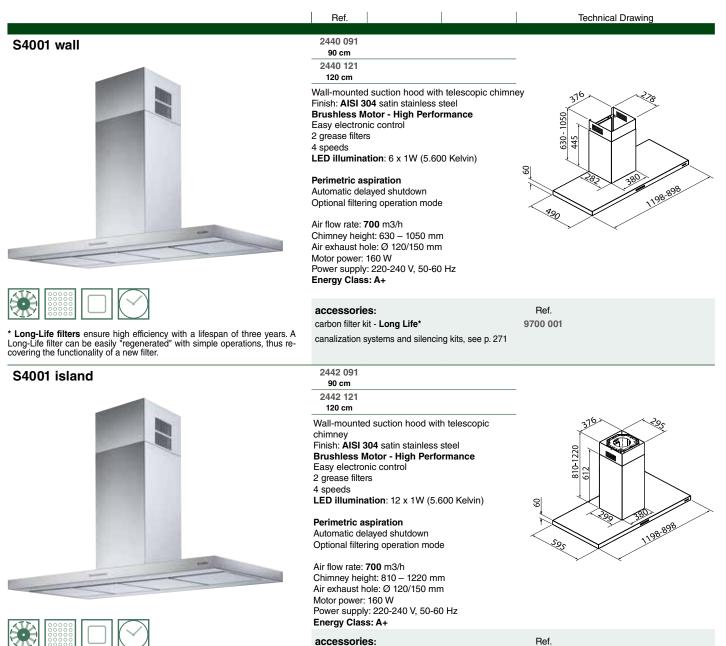
Vintage finish



In the picture to the side, the S4001 wall hood with large steel shelf and offcenter chimney.

S4001





* Long-Life filters ensure high efficiency with a lifespan of three years. A Long-Life filter can be easily "regenerated" with simple operations, thus recovering the functionality of a new filter.

Ref. 9700 001

Cilindro



	Ref.	Technical Drawing
Cilindro wall	2531 001	
	Wall-mounted suction hood Finish: AISI 304 satin stainless steel Brushless Motor Easy electronic control 1 Stainless steel grease filter 4 speeds LED illumination: 4 x 1,2W (5.500 Kelvin) Automatic delayed shutdown Optional filtering operation mode Air flow rate: 700 m3/h height: 920 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W Power supply: 220-240 V, 50-60 Hz Energy Class: A+	
	carbon filter canalization systems and silencing kits, see p. 271	Ref. 9700 380
Cilindro island	2530 001	Ø380
	Wall-mounted telescopic suction hood Finish: AISI 304 satin stainless steel Brushless Motor Easy electronic control 1 Stainless steel grease filter 4 speeds LED illumination: 4 x 1,2W (5.500 Kelvin) Automatic delayed shutdown Optional filtering operation mode Air flow rate: 700 m3/h height: 920 – 1330 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W Power supply: 220-240 V, 50-60 Hz	920 - 1330
	Energy Class: A+ accessories:	Ref.
	carbon filter canalization systems and silencing kits, see p. 271	9700 380

FL Slim



. . . .

FL Slim black mirror



FL Slim white





Model	Ref.		Technical Drawing
black mirror	2450 690		
hood body	90 cm		
white	2450 190		
hood body	90 cm		
telescopic chimney kit	2454 000		

Wall-mounted linear suction hood with telescopic chimney (optional) Finish: **satin stainless steel**, **Black Mirror or White tempered glass Touch control** 5 stainless steel grease filter 4 speeds Illumination 2x2,1 W LED (4.000 kelvin) Auto-mode functioning with temperature detector **Double aspiration: from below and front side** Automatic delayed shutdown 5-10-20" Optional filtering operation mode

Air flow rate: **725 m³/h** Chimney height (optional): for suction mode: 320-500 mm for filtering mode: 370-560 mm Air exhaust hole: Ø 120/150 mm Motor power: 175 W Power supply: 220-240 V, 50-60 Hz Energy Class: A

accessories:

carbon filter canalization systems and silencing kits, see p. 271

210

min f. 370 max f. 560 320

min a.

180

Ref. 9700 524



Stripe and **FL Slim** are equipped with a **double suction**, with 5 steel filters positioned below and on the front of the hood. The glass panel, opening up, further improves the flow of air.

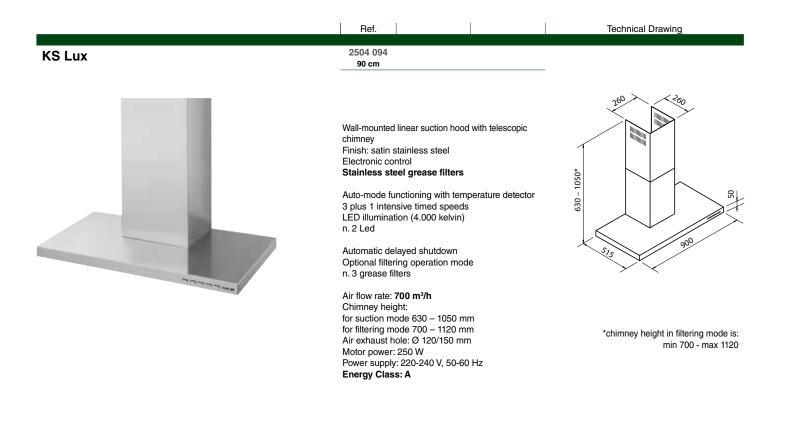
Stripe



	Model Ref.	Technical Drawing
Stripe 90 Black Mirror	hood body2450 090 90 cmtelescopic chimney kit2454 000	
	Wall-mounted linear suction hood with telescopic chimney (optional) Finish: satin stainless steel, Black Mirror tempered glass Touch control 5 stainless steel grease filter 4 speeds Illumination 2x2,1 W LED (4.000 kelvin) Auto-mode functioning with temperature detector Double aspiration: from below and front side Automatic delayed shutdown 5-10-20" Optional filtering operation mode Air flow rate: 725 m³/h Chimney height (optional): for suction mode: 320-500 mm for filtering mode: 370-560 mm Air exhaust hole: Ø 120/150 mm Motor power: 175 W Power supply: 220-240 V, 50-60 Hz Energy Class: A	210 005 i y unin 005 i y unin 0
	accessories: carbon filter canalization systems and silencing kits, see p. 271	Ref. 9700 524

KS Lux

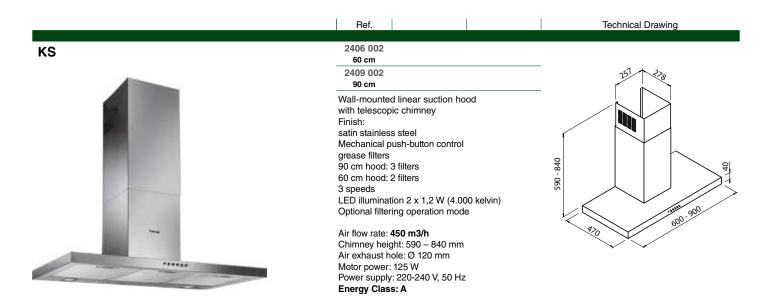




accessories:

carbon filter canalization systems and silencing kits, see p. 271

Ref. 9700 528 KS CLASS





accessories: Ref. carbon filter canalization systems and silencing kits, see p. 271

9700 402



	Ref.	Technical Drawing	
<section-header><section-header></section-header></section-header>	2538 091 90 cm 2538 121 120 cm Wall-mounted linear suction hood with telescopic chimney Finish: satin stainless steel Backlit electronic commands Anti-fat, professional Baffle filters in stainless steel 3 operating speeds plus 1 timed intensive speed Illumination (3.000 kelvin): - mod. 90: 2 x 2,1 W spot LED - mod. 120: 3 x 2,1 W spot LED Automatic delayed shutdown Optional filtering operation mode Air flow rate: 730 m ³ /h Chimney height: In suction mode 830 – 1450 mm	800-1450 900-1450 900-1450	
	Air flow rate: Ø 120/150 mm Air flow rate: Ø 120/150 mm Motor power: 150 W - Power supply: 220-240 V, 50-0 Energy Class: A accessories:	0-60 Hz Ref.	
	carbon filter canalization systems and silencing kits, see p. 271	9700 292	



Professional not only for the look: the Baffle filters guarantee a superior performance in fat filtering.

Pitagora



Pitagora 90x90



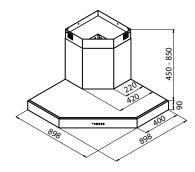


2439 003

Ref.

Corner suction hood with telescopic chimney section Finish: **AISI 304 satin stainless steel** Easy electronic control 2 grease filters 4 speeds LED illumination (2x1,2 W) - 4.000 kelvin Automatic delayed shutdown Optional filtering operation mode

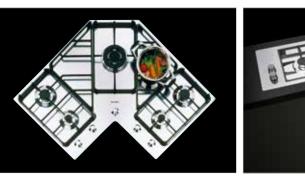
Air flow rate: **750 m³/h** Chimney height: 450 – 850 mm Air exhaust hole: Ø 150 mm Motor power: 250 W Power supply: 220-240 V, 50-60 Hz **Energy Class: A**



Technical Drawing

accessories:Ref.carbon filter9700 409canalization systems and silencing kits, see p. 271

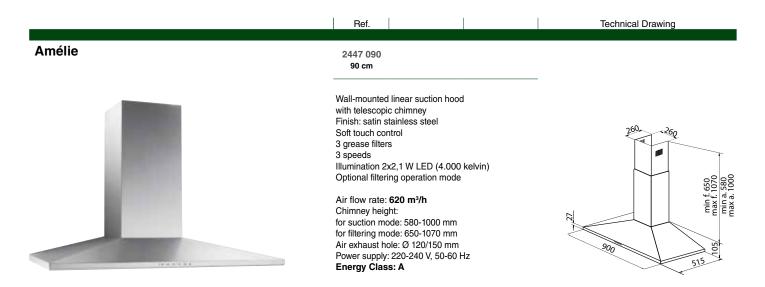
Pitagora is the perfect hood for the corner cooking solutions of Foster Quadra Angolare, page 231 Angolare, page 247





Amélie

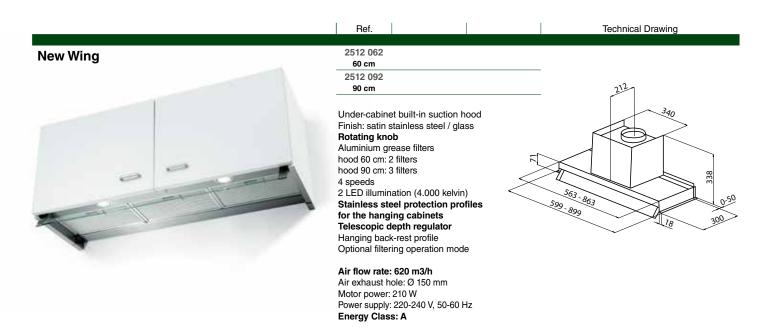


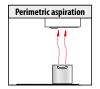




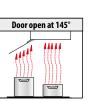
New Wing













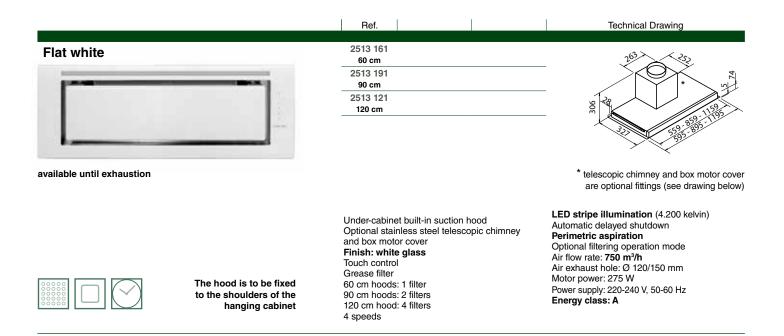
 accessories:
 Ref.

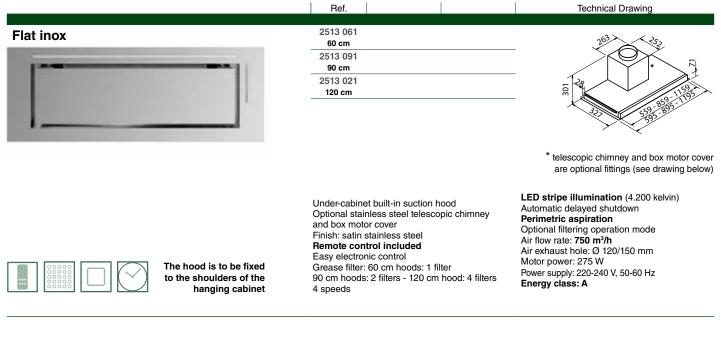
 carbon filter kit
 9700 221

 canalization systems and silencing kits, see p. 271

Flat

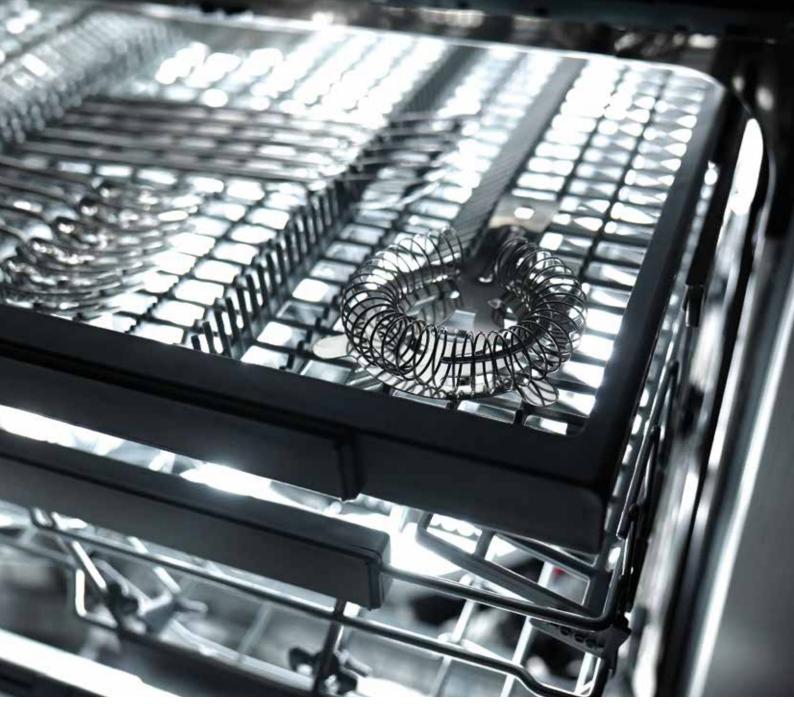






*TELESCOPIC CHIMNEY AND BOX MOTOR COVER DIMENSIONS

Flat hoods accessories:	Ref.
carbon filter	9700 600
canalization systems and silencing	kits, see p. 271
stainless steel telescopic chimney	2539 000
box motor cover	2539 200



DISHWASHERS



Programs: in the Foster range you can choose freely between sets of practical and essential programs or a complete sophisticated programming suited for every individual need.



Acquastop: stops the water supply and prevents leaks and overflows at source. It is a standard equipment on all models.



Adjustable basket: the upper basket is simple to adjust in height, even when fully loaded. This allows better space management according to washing needs.



Half Load: saving time and energy with the half-load setting. Available on all programs.

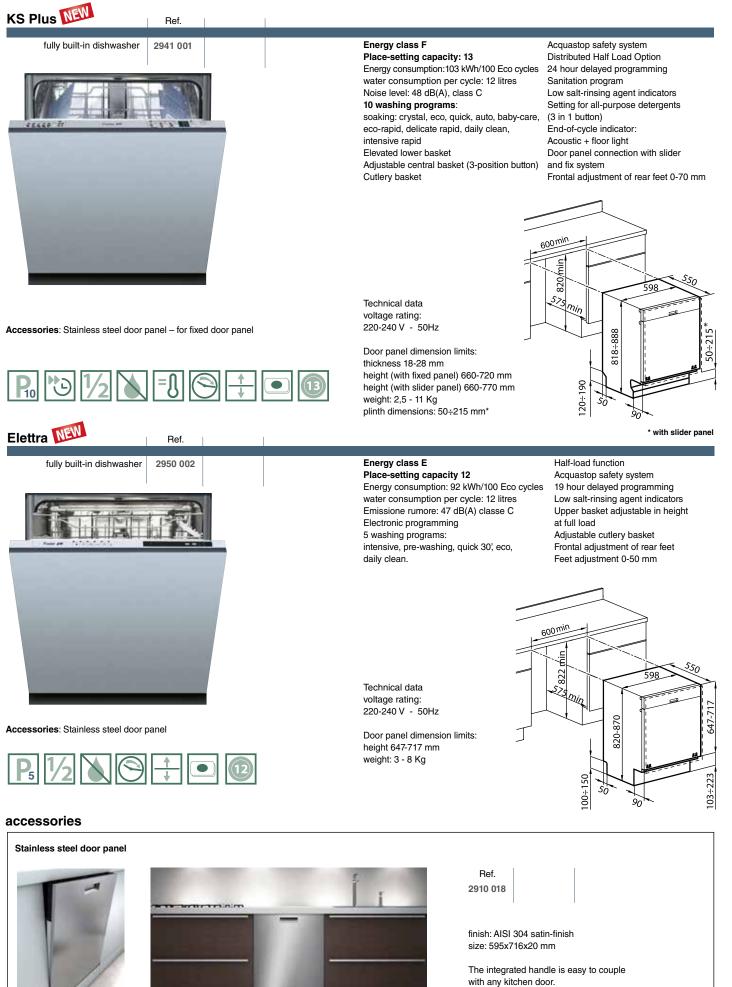


Delayed programming: It is possible to program a delayed start of the dishwasher, and thus to optimize the energy consumption during the day.



Tabs "All in 1": this option guarantees perfect results with all kinds of detergent. Once it is activated, the washing cycle is adapted to the practical "all in 1" Tabs instead of the regular detergent.

Dishwashers



Compatible with KP Plus and Elettra dishwasher.

The custom-made products of Foster: stainless steel worktops

The custom-made products are among the most distinctive Foster productions.

To learn all the customization possibilities, in stainless steel and in composite materials, please check the relevant documents of the Companies of the **Foster Group** specialised in on-demand manufacturing:

www.bautek.it and www.fostersurfaces.it



One material, many different looks, thanks to the proposal ranging from the classic satin finish to the new rough and matt finishes and the "worn" look of the Vintage finish.

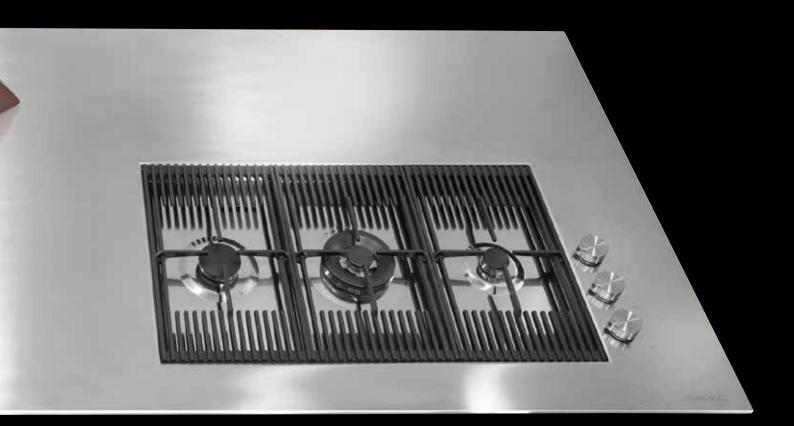


- Several finishes.
- Multiple profiles and thicknesses.
- Self-sustaining supports.
- Infinite solutions for each specific need.

A custom-made Foster worktop means also the safety of a top-grade traditional craftsmanship and of one manufacturer taking care of the whole product.



Also the out-of-sight parts are important. All our worktops are manufactured with first-grade raw materials and have an internal structure that makes them selfcarrying.





How to clean steel

Stainless steel products do not need any particular servicing. However, they do require a certain care and use of adequate detergents for daily cleaning. By and large, **all that's needed is to wash with hot water and soap or hot water and vinegar**, and thoroughly rinse and dry with a cloth. Do not use: hydrochloric acid, abrasive powders, steel wool, brushes and products for cleaning silver.

When it comes to detergents for cleaning steel, Foster recommends the products in the "Steel Clean" line:

- microfiber cloth to wipe off traces of grease and powder.
- **professional cream** to restore the original splendour of the steel, remove scaling, stubborn dirt and rust marks caused by contact with ferrous materials.



Steel Clean - cream Detergent cream for stainless steel

250 ml bottle | Ref. | 8331 000

pack of 12 pcs. Ref. 8331 012



Steel Clean - microfiber Microfiber cloths for cleaning stainless steel

pack of 3 pcs.		
Ref.		
8333 000		
12 pack of 3 pcs.		
12 pack of 3 pcs. Ref.		

Foster management system is ISO 9001:2015 certified Registration number CH-36474



WARRANTIES

All Foster products conform to the EEC directive and are covered by the Foster 24-month warranty.

Assistance

We wish to provide you with products and service that meet your expectations. This is why Foster has a widespread network of Technical Assistance centres in Italy and abroad.

WORLDWIDE AFTER-SALES SERVICE For an up to date list of Foster's technical assistance centres, consult our web site **www.fosterspa.com**



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