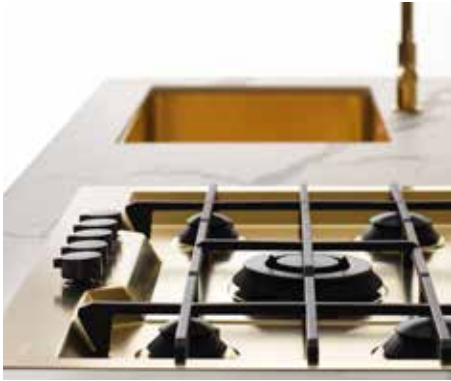


Foster 

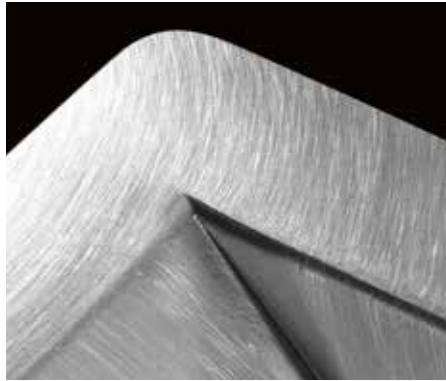
Catalogue
2020 | 2021

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

FOSTER Collections



PVD Collections 08



Vintage Collection 34



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48

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& Coordinated
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114

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272

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146

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302

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306

Induction hobs



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Stainless Steel
Worktops



310

Gas cooker hobs



218





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.



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





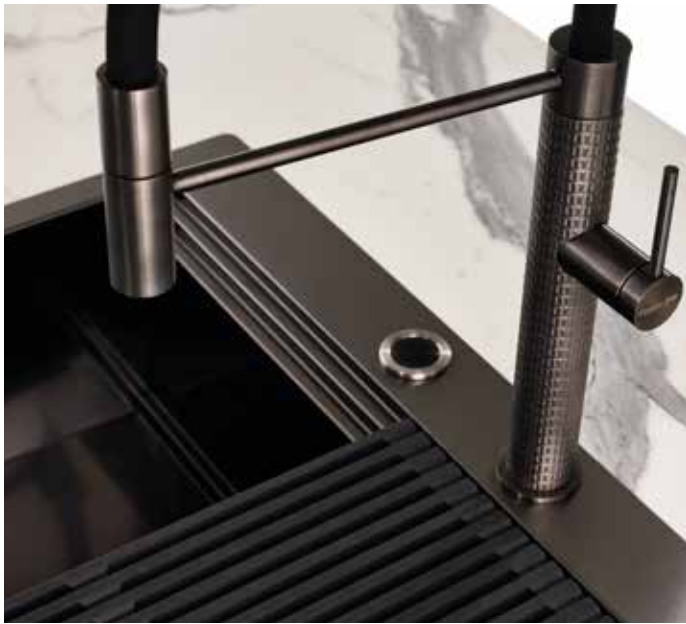
PVD Collections





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
- più resistenza 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 substance, 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








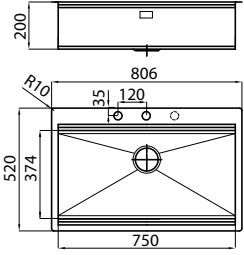
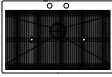
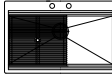
PVD Gun Metal Collection



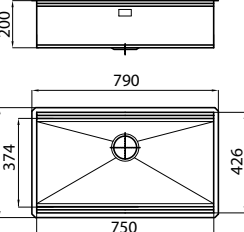
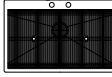
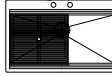
Steel in a dark suit.

PVD Gun Metal Collections



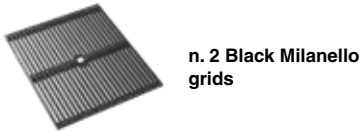
Milanello Gun Metal Sinks

| | Features | Version | Ref. | Technical Drawing |
|--|--|--|----------|---|
| Cabinet 80  | AISI 304 Gun Metal dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount (FTS): 789x503 drain: automatic Space Push (PO) 3 1/2" |   | 1034 056 |  |
| Included: 2 Black Milanello grids (8100 602) Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |

| | | | | |
|--|--|--|----------|---|
| Cabinet 90  | AISI 304 Gun Metal bowl: 750x374 dimensions: 790x466 cut-out: web site drain: 3 1/2" Gun Metal |  | 1034 856 |  |
| Included: 2 Black Milanello grids (8100 602) Optional accessories: Z3 T8 L3 L4 M7 N3 N2 P2 T T2 Z Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | |

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

Included



Accessories

sliding accessories under black grids



further accessories



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


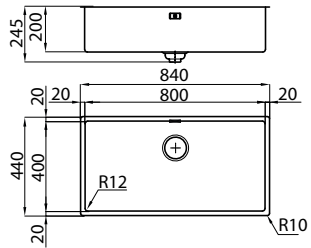

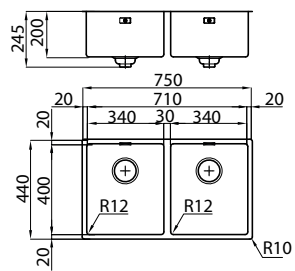
PVD Gun Metal Collections



Skin Gun Metal
(8424 856 - pag. 162)



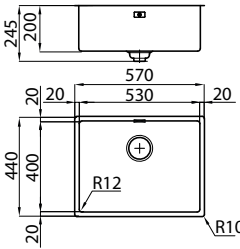




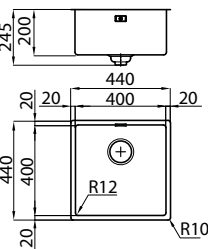


suggested mixer taps

Skin Gun Metal Sinks

| | Features | Version | Ref. | Technical Drawing |
|--|---|----------------------|----------|---|
| <p>Cabinet 90</p>  | <p>AISI 304 Gun Metal dimensions: 840x440 1 bowl: 800x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 820x430* Integrated waste-fitting with Space stopper.</p> | <p>FT</p> <p>FTS</p> | 4458 046 |  |
| <p>* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site</p> | <p>AISI 304 Gun Metal dimension: 840x440 1 bowl: 800x400 cut-out: see web site Integrated waste-fitting with Space stopper.</p> | <p>ST</p> | 4458 846 | |
| <p>Accessories:</p> <p>L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> | | | | |
| <p>Cabinet 80</p>  | <p>AISI 304 Gun Metal dimensions: 750x440 2 bowls: 340x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 730x430* Integrated waste-fitting with Space stopper.</p> | <p>FT</p> <p>FTS</p> | 4455 046 |  |
| <p>* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site</p> | <p>AISI 304 Gun Metal dimension: 750x440 2 bowls: 340x400 cut-out: see web site Integrated waste-fitting with Space stopper.</p> | <p>ST</p> | 4455 846 | |
| <p>Accessories:</p> <p>L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z</p> | | | | |

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

Skin Gun Metal Sinks






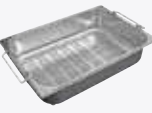
| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|---|
| Cabinet 60  | AISI 304 Gun Metal dimensions: 570x440 1 bowl: 530x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 550x430* Integrated waste-fitting with Space stopper. |  FT | 4453 046 |  |
| | |  FTS | | |
| * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site | AISI 304 Gun Metal dimension: 570x440 1 bowl: 530x400 cut-out: see web site Integrated waste-fitting with Space stopper. |  ST | 4453 846 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z | | | | |
| Cabinet 45  | AISI 304 Gun Metal dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 420x430* Integrated waste-fitting with Space stopper. |  FT | 4456 046 |  |
| | |  FTS | | |
| * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site | AISI 304 Gun Metal dimension: 440x440 1 bowl: 400x400 cut-out: see web site Integrated waste-fitting with Space stopper. |  ST | 4456 846 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z | | | | |

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

The waste-fitting and overflow are moulded on the sink. The product is therefore made out of one seamless steel surface, without gaps or interstices. A great plus in terms of hygiene.



Accessories



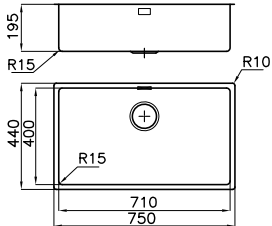








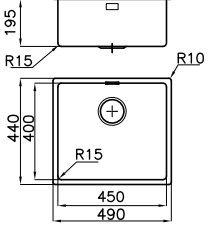


| | | | |
|---|---|---|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |
|  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |

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

PVD Gun Metal Collections





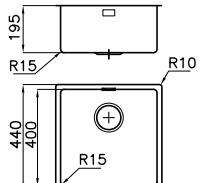


KE Gun Metal Sinks

| | 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: 3½" |  FT | 2157 056 |  |
| | |  FTS |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (see website) | | | |
| Cabinet 60  | AISI 304 Gun Metal dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FTS):520x420* drain: 3½" |  FT | 2155 056 | |
| | |  FTS |  ST | 2155 856 |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (see website) | | | |
| Cabinet 60  | AISI 304 Gun Metal dimensions: 490x440 1 bowl: 450x400 cut-out: flush-mount (FT): web site* up-mount(FTS):470x420* drain: 3½" |  FT | 2154 056 |  |
| | |  FTS |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (see website) | | | |

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



KE Gun Metal Sinks

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|---|
| Cabinet 45  | AISI 304 Gun Metal dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT): web site* up-mount(FTS):420x420* drain: 3½" |  FT | 2156 056 |  |
| | |  FTS | 2156 856 | |
| | AISI 304 Gun Metal bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½" |  ST | 2156 856 | |

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**


T1 T2 Z Z2 (see page 21)

Autom. waste fitting: **PG PO** (see page 154-155)

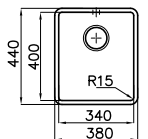
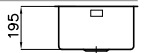
* the built-in cut-out requires a notch to house the overflow (see website)

Cabinet 40



AISI 304 Gun Metal
 bowl: **34x40 cm**
 dimensions: 380x440
 cut-out: see web site
 drain: 3½"
  ST

2153 856




Accessories: **L1 L4 N2 N3 O2 P1 P2 R T2 T1**

Z2 (see page 21)

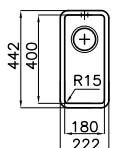
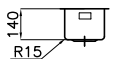
Autom. waste fitting: **PG PO** (see page 154-155)

Cabinet 30



AISI 304 Gun Metal
 bowl: **18x40 cm**
 dimensions: 222x442
 cut-out: see web site
 drain: 3½"
  ST

2151 856





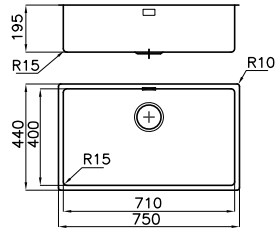










Autom. waste fitting: **PG PO** (see page 154-155)

PVD Gun Metal Collections



NEW

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 | 2157 086 |  |
| | |  FTS | | |
| 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 | 2155 086 | |
| | |  FTS | | |
| 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 | 2156 086 | |
| | |  FTS | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | AISI 304 Gun Metal Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½" |  ST | 2157 886 | |
| | | * the built-in cut-out requires a notch to house the overflow (see website) | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | AISI 304 Gun Metal Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½" |  ST | 2155 886 | |
| | | * the built-in cut-out requires a notch to house the overflow (see website) | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155) | AISI 304 Gun Metal Vintage bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½" |  ST | 2156 886 | |
| | | * the built-in cut-out requires a notch to house the overflow (see website) | | |

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

Accessories



L1
Twin chopping board
31,7x42,5 cm
8644 041



L3
Twin chopping board
41x41 cm
8644 004



L4
Glass chopping board
23x41 cm
8631 300



P1
Chopping board with stainless steel colander kit
8644 042



M
Sliding chopping
30x54 cm
8643 000



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



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



O2
White plastic bowl
27,2x41,4 cm
8153 100



P2 **
Grating kit complete
with ring support and
food collection tray
8159 101



R
St. steel basket
34x40 cm
8611 000

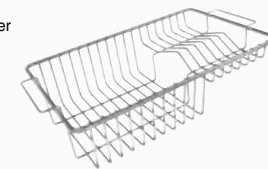


S
St. steel basket 40x40
8612 000



White basket 40x40
8612 100

T *
St. steel dishes holder
25x35 cm
8100 154



T1
St. steel dishes holder
25x42,5 cm
8100 201



T2 **
St. steel dishes holder
inox 21,4x37,9 cm
8100 303



Z *
St. steel colander
25x36 cm
8154 000

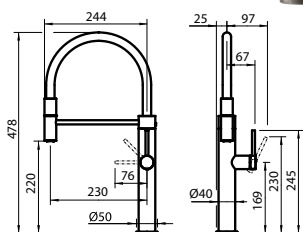


Z2 **
St. steel perforated
pan 21,5x38 cm
8151 000

PVD Gun Metal Collections

Skin Gun Metal

Single lever mixer tap with rotating barrel and movable shower.

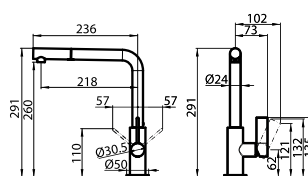


Aesthetic parts in AISI 316 with PVD treatment
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
Built-in base: \varnothing 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm

Ref.
8424 856
Gun Metal

Omega Plus Gun metal

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

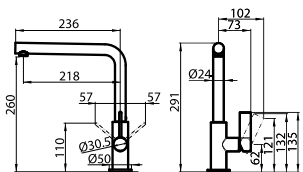


strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
Built-in base: \varnothing 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 35 mm

Ref.
8498 856
Gun Metal

Omega Gun metal

Single lever mixer tap with rotating barrel.

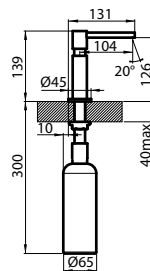


strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
Built-in base: \varnothing 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 35 mm

Ref.
8497 856
Gun Metal

Evo Gun metal Dispenser

Built-in liquid soap/detergent dispenser



Ref.
8520 856
Gun Metal



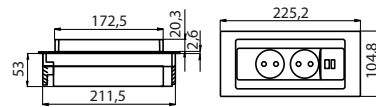
Gun Metal Complements



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



PO



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

Ref. | |
8407 120



PG



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

Ref. | |
8407 110

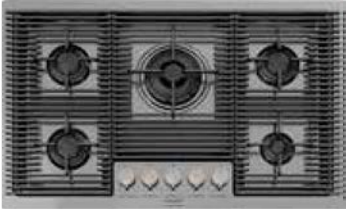
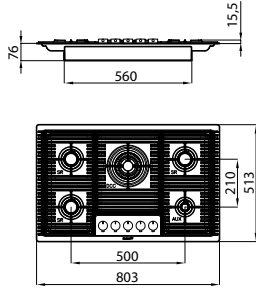
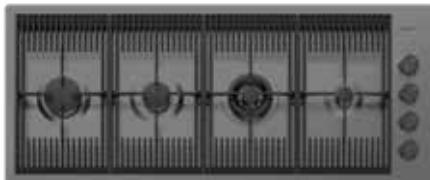
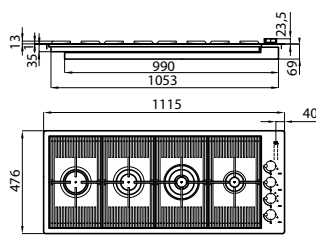
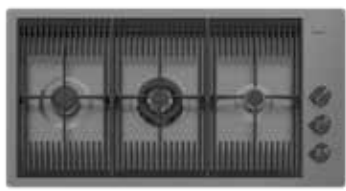
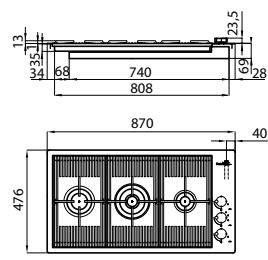


PVD Gun Metal Collections

Foster *Milano*

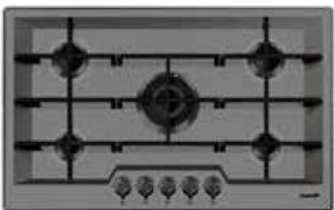
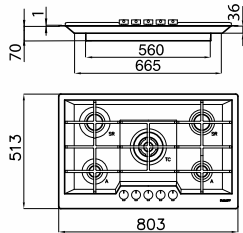


Milanello Gun Metal Cooker hobs

| | Features | Version | Ref. | Technical Drawing |
|--|--|----------------------|----------|--|
|  | <p>NEW</p> <p>AISI 304 Gun Metal Griglie in ghisa e coprispartifiamma in ottone satinato. Bruciatori Flat Tot. power 10.250 W auxiliary: 1.000 W semi-rapid: 3x1.750 W doppia corona: 4.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | 7682 006 | <p>Filopot: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500</p>  |
|  | <p>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</p> <p>rapid: 3.000 W dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | 7681 006 | <p>Filopot: 1115x476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098x459</p>  |
|  | <p>AISI 304 Gun Metal Cast iron grids and enamelled burner covers Tot. power 7.750 W auxiliary: 1.000 W semi-rapid: 1.750 W</p> <p>dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | 7680 006 | <p>Filopot: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459</p>  |

PVD Gun Metal Collections

KE Gun Metal Cooker hobs

| | Features | Version | Ref. | Technical Drawing |
|--|--|-------------------|-----------------|---|
|  | <p>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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p>FT FTS</p> | <p>7601 632</p> | <p>Filtop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500</p>  |

Accessories: **2** (see page 222)



PVD Copper Collection



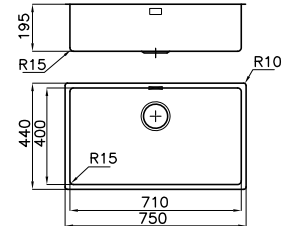




A warm old-time tinge.





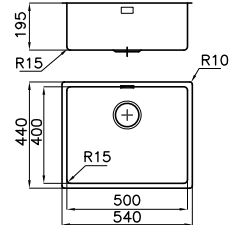


PVD Copper Collections

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 |  |
| | Gold Vintage version  |  ST | 2157 888 | |



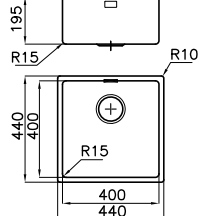


Accessories:

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
Z2

| | | | | |
|---|---|--|----------|--|
| 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 T1 T2 Z
Z2

| | | | | |
|---|---|--|----------|---|
| Cabinet 45  | AISI 304 Copper bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½ |  ST | 2156 858 |  |
| | Gold Vintage version  |  ST | 2156 888 | |

Accessories:

L1 L3 L4 N2 N3 O2 P1 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.

Copper finish mixers and complements

Omega Copper

Single lever mixer tap with rotating barrel (see page 186).



Ref.
8497 400
copper

Copper Built-in socket-holders Reverse

Push socket slot in Copper PVD stainless steel for flush-mount installation on worktops. (see page 160).

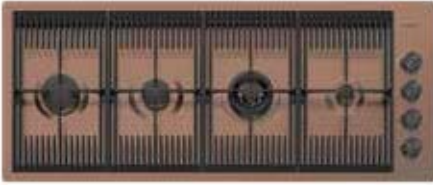


Ref.
8000 118
copper

Milanello Copper Cooker hobs

NEW

| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



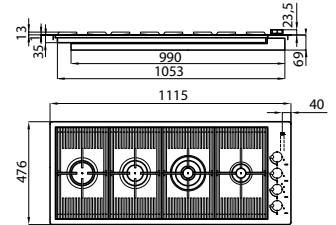
AISI 304 Copper
Cast iron grids and
enamelled burner covers
Tot. power 10.750 W
auxiliary: 1.000 W
semi-rapid: 1.750 W

rapid: 3.000 W
dual: 5.000 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples

FT
7681 008
FTS

Included: **1** (see page 222)

Filtop: **1115x476** - cut-out (FT): see web site
up-mount cut-out (FTS): **1098x459**



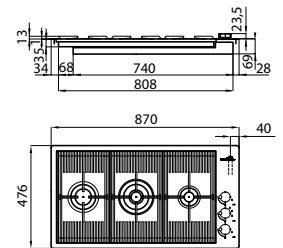
AISI 304 Copper
Cast iron grids and
enamelled burner covers
Tot. power 7.750 W
auxiliary: 1.000 W
semi-rapid: 1.750 W

dual: 5.000 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples

FT
7680 008
FTS

Included: **1** (see page 222)

Filtop: **870x476** - cut-out (FT): see web site
up-mount cut-out (FTS): **853x459**



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

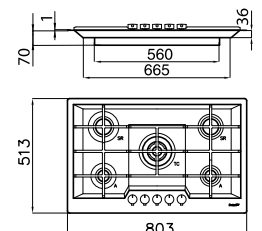
Electric ignition

Safety valves
with ultra-rapid
thermocouples

FT
7601 866
FTS

Accessories: **2** (see page 222)

Filtop: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**





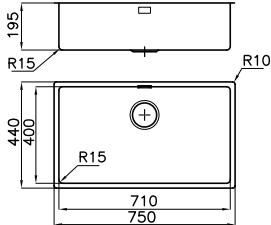

PVD Gold Collection



Noble and with character.



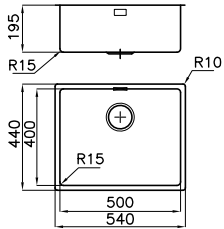



PVD Gold Collections

| | 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 |  |
| | Gold Vintage version |  ST | 2157 889 | |



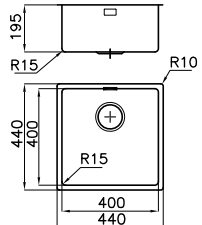

Accessories:

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
Z2

| | | | | |
|--|--|---|----------|--|
| Cabinet 60  | AISI 304 Gold bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½ |  ST | 2155 859 |  |
| | Gold Vintage version |  ST | 2155 889 | |

Accessories:

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
Z2

| | | | | |
|---|--|--|----------|---|
| 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

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

Piano gas KE Gold



Features

Version

Ref.

Technical Drawing

AISI 304 Gold
Cast iron grids
and enamelled
burner covers
Tot. power 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

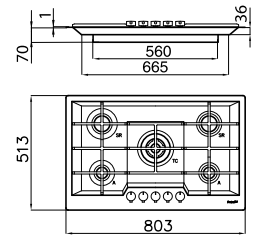


7601 932

Electric ignition

Safety valves
with ultra-rapid
thermocouples

Flitop: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**



Accessories: **2** (see page 222)

Gold finish mixers and complements



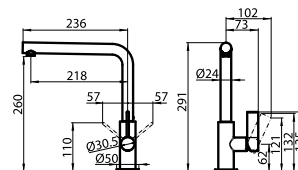
Omega Gold

Single lever mixer tap
with rotating barrel.

Ref.

8497 700
gold

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



Gold Built-in socket-holders Reverse

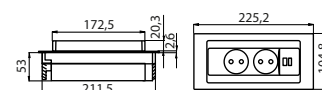
Push socket slot in Gold
PVD stainless steel for
flush-mount installation
on worktops.

Ref.

8000 119
gold

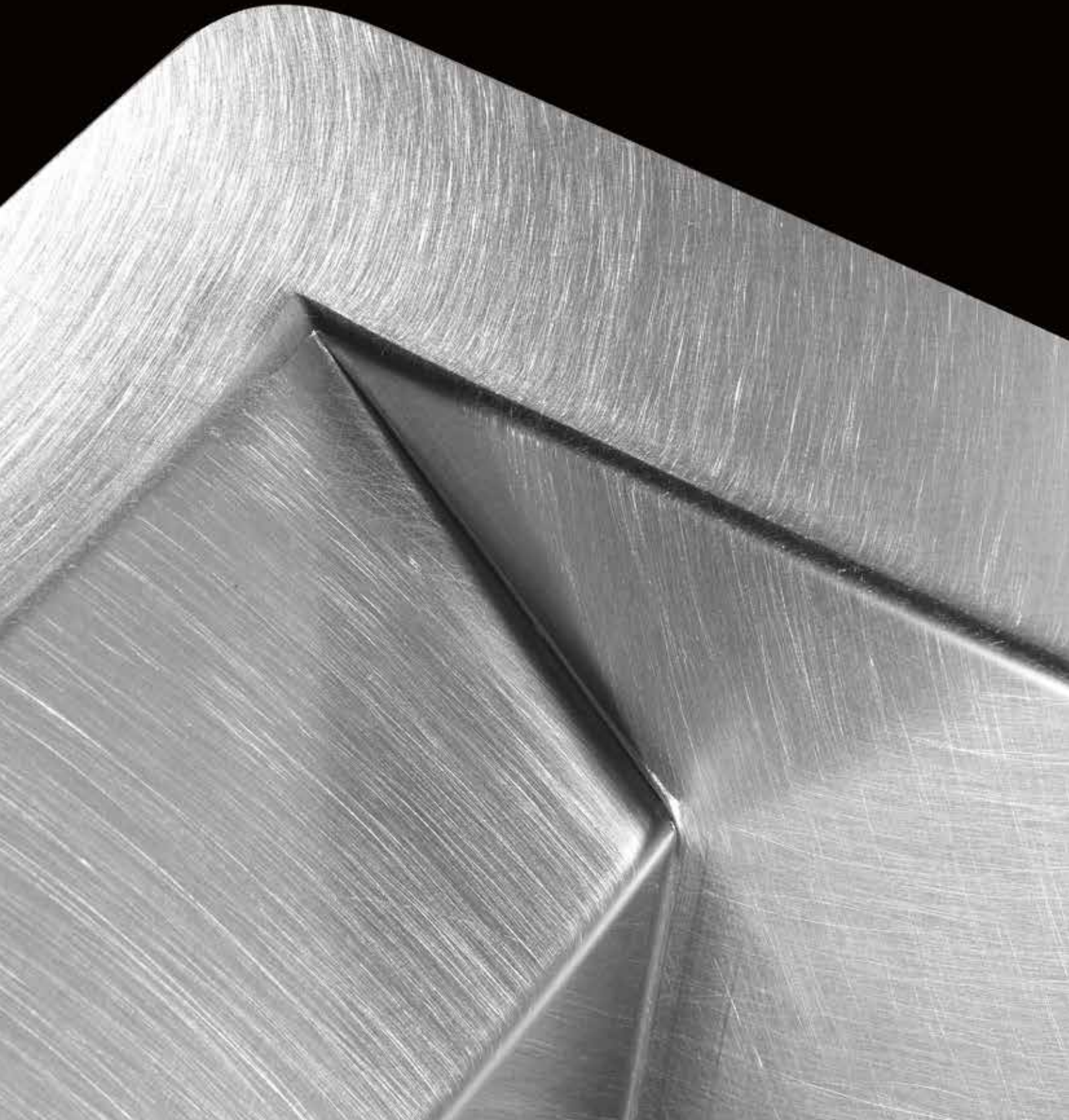
- 2 Schuko sockets
- 1 USB port for charging

Cut-out: 215x88 mm



Vintage Collection

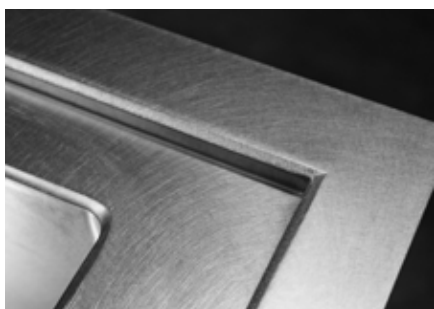
A stainless steel surface
with no fear of wear
and tear.



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.






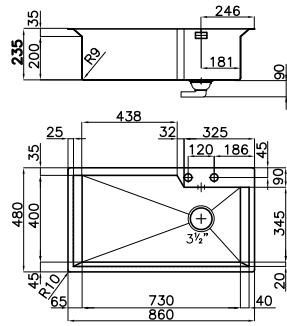
The Vintage finish is available on sinks, cooker hobs ovens and worktops, so as to offer a distinctive feature for the whole kitchen.



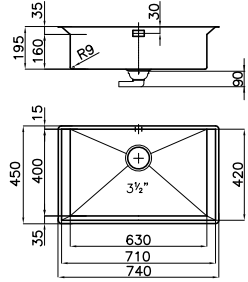


The Vintage finish is available also in combination with the sophisticated PVD colours. Discover the range in the section PVD Collections.

Vintage Collections




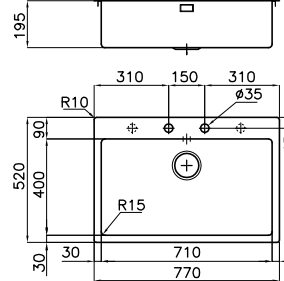
GK Vintage sinks




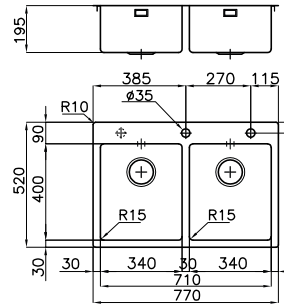
| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 90  | AISI 304 vintage bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½" |   | 1402 080 |  |
| Included: PA Optional accessories: M4 N4 T2 P2 Z2 | | | | |

| | | | | |
|--|--|---|----------|--|
| Cabinet 80  | AISI 304 vintage bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½" |  | 1404 880 |  |
| Accessories: M4 N4 T2 P2 Z2 only with N4 Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |

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




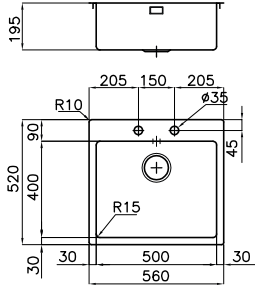



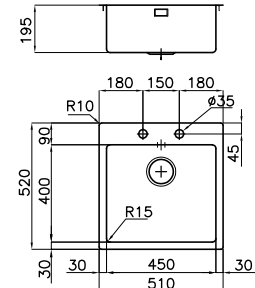
Flush-mount KE Vintage sinks

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 80  | AISI 304 Vintage dimensions: 770x520 1 bowl: 710x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: autom. 3½" PM |   | 2266 080 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | Third and fourth tap hole available |

| | | | | |
|---|---|--|----------|---|
| Cabinet 80  | AISI 304 Vintage dimensions: 770x520 2 bowls: 340x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: autom. 3½" PM |   | 2269 080 |  |
| Accessories: L1 N2 N3 O2 P1 P2 R T1 T2 Z2 | | | | Third tap hole available |
















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

Flush-mount KE Vintage sinks

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|--|
| Cabinet 60  | AISI 304 Vintage dimensions: 560x520 1 bowl: 500x400 flush-mount (FT): web site up-mount(FTS):548x508 drain: autom. 3½" PM |   | 2265 080 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Cabinet 60  | AISI 304 Vintage dimensions: 510x520 1 bowl: 450x400 flush-mount (FT): web site up-mount(FTS):498x508 drain: autom. 3½" PM |   | 2264 080 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 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.



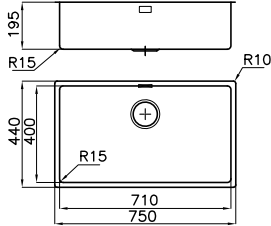



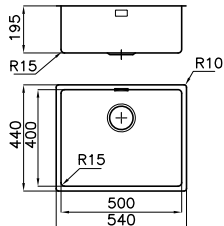

Accessories

| | | | | | | | |
|---|---|--|--|---|---|---|--|
|  L1 Twin chopping board 31,7x42,5 cm 8644 041 |  L3 Twin chopping board 41x41 cm 8644 004 |  L4 Glass chopping board 23x41 cm 8631 300 |  M Sliding chopping 30x54 cm 8643 000 |  M4 Tagliere scorrevole Iroko 8656 001 |  N2 HDPE chopping board 27,2x42,5 cm 8657 001 | | |
|  N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  N4 Tagliere Twin in HDPE 8644 100 |  O2 White plastic bowl 27,2x41,4 cm 8153 100 |  P1 Chopping board with stainless steel colander kit 8644 042 |  P2 ** Grating kit complete with ring support and food collection tray- 8159 101 |  R St. steel basket 34x40 cm 8611 000 |  S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |  T * St. steel dishes holder 25x35 cm 8100 154 |
|  T1 St. steel dishes holder 25x42,5 cm 8100 201 |  T2 ** St. steel dishes holder inox 21,4x37,9 cm 8100 303 |  Z * St. steel colander 25x36 cm 8154 000 |  Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 | | | | |

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


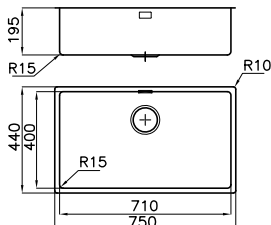


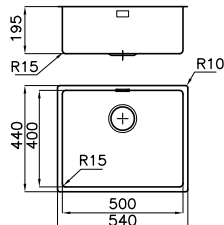

Vintage Collections

Flush-mount KE vintage bowls

| | Features | Version | Ref. | Technical Drawing |
|--|--|--|----------|---|
| NEW | | | | |
| Cabinet 80 | AISI 304 Vintage dimensions: 750x440 1 bowl: 710x400 flush-mount (FT): web site up-mount(FTS):730x420* drain: 3½" |   | 2157 080 |  |
|  | * the built-in cut-out requires a notch to house the overflow (see website) | | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |
| Cabinet 60 | AISI 304 Vintage dimensions: 540x440 1 bowl: 500x400 flush-mount (FT): web site up-mount(FTS):520x420* drain: 3½" |   | 2155 080 |  |
|  | * the built-in cut-out requires a notch to house the overflow (see website) | | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |


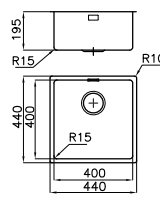
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Flush-mount KE vintage bowls

| | Features | Version | Ref. | Technical Drawing |
|--|--|---|----------|---|
| NEW | | | | |
| Cabinet 80 | AISI 304 Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½" |  | 2157 880 |  |
|  | | | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |
| Cabinet 60 | AISI 304 Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½" |  | 2155 880 |  |
|  | | | | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |

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

| | Features | Version | Ref. | Technical Drawing |
|-------------------|--|---|----------|---|
| Cabinet 45 | AISI 304 Vintage bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½ |  ST | 2156 880 |  |










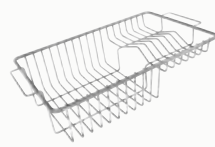


Accessories:

L1 **L3** **L4** **N2** **N3** **O2** **P1** **P2** **S** **T** **T1** **T2** **Z**
Z2

Autom. waste fitting: **PA** **PE** **PM** **PL** **PP** **PS**
(see page 154-155)

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

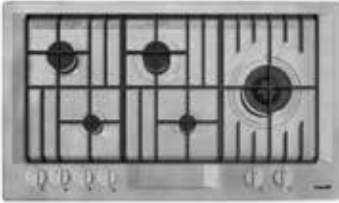
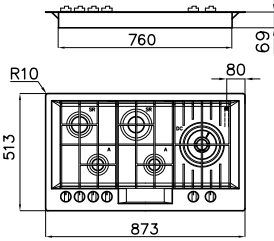
Accessories

| | | | | | |
|---|--|---|---|---|--|
|  | L1 Twin chopping board 31,7x42,5 cm 8644 041 | | | | |
|  | L3 Twin chopping board 41x41 cm 8644 004 |  | L4 Glass chopping board 23x41 cm 8631 300 |  | M Sliding chopping 30x54 cm 8643 000 |
|  | N2 HDPE chopping board 27,2x42,5 cm 8657 001 |  | N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  | O2 White plastic bowl 27,2x41,4 cm 8153 100 |
|  | P1 Chopping board with stainless steel colander kit 8644 042 |  | P2 ** Grating kit complete with ring support and food collection tray 8159 101 |  | R St. steel basket 34x40 cm 8611 000 |
|  | S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |  | T * St. steel dishes holder 25x35 cm 8100 154 |  | T1 St. steel dishes holder 25x42,5 cm 8100 201 |
|  | T2 ** St. steel dishes holder inox 21,4x37,9 cm 8100 303 |  | Z * St. steel colander 25x36 cm 8154 000 |  | Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 |

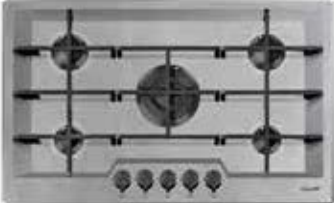
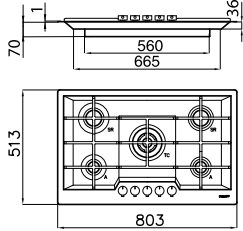
*To use only with L3 chopping board **To use only with N3 chopping board

Vintage Collections

FL Vintage Cooker hob

| | Features | Version | Ref. | Technical Drawing |
|--|---|----------------------|----------|--|
|  | <p>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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | 7206 082 | <p>Filotop: 873x513 - cut-out (FT): see web site up-mount cut-out (FTS): 860x500</p>  |
| Accessories: 2 (see page 222) | | | | |

KE Black Vintage Cooker hob

| | Features | Version | Ref. | Technical Drawing |
|--|---|----------------------|----------|--|
|  | <p>AISI 304 Vintage 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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | 7601 082 | <p>Flush-mount: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500</p>  |
| Accessories: 2 (see page 222) | | | | |



KE Black hob with Vintage finish

FL Vintage ovens

FL Vintage - 60

multifunctional 60x60 - 65 litres



Available until stock exhaustion

Finish Ref. Technical Drawing

VINTAGE ANTI-TOUCH

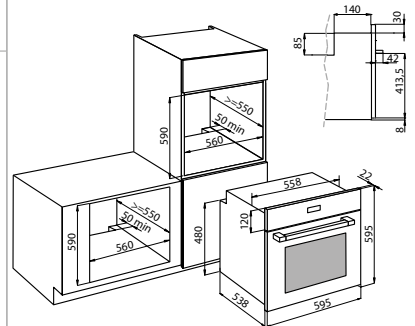


7105 042



- Multifunctional oven 60x60 cm, 65 litres capacity • 14 cooking functions • 17 automatic cooking programs • touch control display • intuitive electronic programming • Heat probe for temperature control • Fast pre-heating function • Collapsible double grill • 2 fully extractable telescopic guides • Door: 3-glazed • Full-Glass door • Removable door glasses • Black finish handle • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Safety shut-off • Energy class: A • Power supply: 220-240V 50-60Hz

Standard accessories: 1 tray (code 9401 539) and 1 drip tray XXL (code 9401 538), stainless steel grid and trays handle



| UPPER COOKING | BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | PIZZA FUNCTION | CENTRAL GRILL | DOUBLE GRILL | BOTTOM COOK. + GRILL | BOTTOM COOK. + DOUBLE GRILL | FANNED + MAXI GRILL | FANNED + GRILL | LOW TEMPERATURE MAINTENANCE | HEAT MAINTENANCE |
|---------------|----------------|-----------------|-------------------|----------------|----------------|---------------|--------------|----------------------|-----------------------------|---------------------|----------------|-----------------------------|------------------|
| | | | | | | | | | | | | | |

FL Vintage - 90

multifunctional 90x48 - 91 litres



VINTAGE ANTI-TOUCH

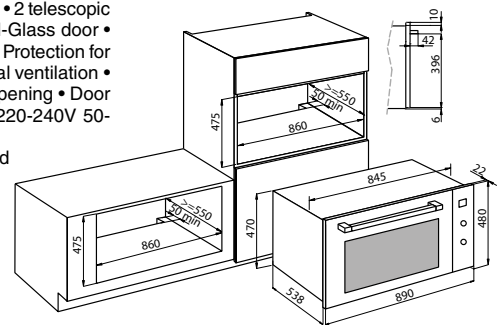


7107 042



- Multifunctional oven 90x48 cm, 91 litres capacity • 9 cooking functions • Electronic programming of start-end of cooking • Retractable selection knobs • Collapsible double grill • 2 telescopic guides • Door: 3-glazed • Black finish handle • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Energy class: A • Power supply: 220-240V 50-60Hz

Standard accessories: deep tray stainless steel grid



| BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | CENTRAL GRILL | DOUBLE GRILL | BOTTOM COOK. + GRILL | FANNED + MAXI GRILL | FANNED + BOTTOM COOK. |
|----------------|-----------------|-------------------|----------------|---------------|--------------|----------------------|---------------------|-----------------------|
| | | | | | | | | |

FL micro Vintage

micro combi 60x46 - 32 litres



Available until stock exhaustion

VINTAGE ANTI-TOUCH

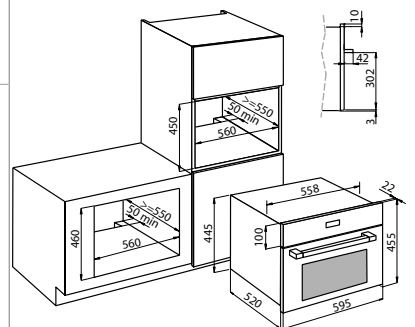


7104 020



- Combi microwave + grill + convection oven 60x46 cm - 32 litres • 1000 W microwave with 5 power settings • Selectable Grill 1500W • Max temperature 220°C • 6 cooking functions • 12 automatic cooking programs + 3 customizable cooking functions • Touch control display • Intuitive electronic programming • Stainless steel cooking chamber • Cooling system with tangential ventilation • 0-90 minutes timer • Automatic defrosting by time and weight • Disconnectable rotating plate • Full-Glass door • StopSol glass • Black finish handle • Safety shut-off • Power supply: 220-240V 50Hz

Standard accessories: 1 Integrated rotating plate Ø 32 cm - 1 stainless steel grid - 1 glass drip tray



| CONVECTION COOKING | GRILL | FANNED + GRILL | MICROWAVE COOKING | MICROWAVE + GRILL | MICROWAVE + FANNED |
|--------------------|-------|----------------|-------------------|-------------------|--------------------|
| | | | | | |

Foster *marine* Collection

Ideal for
seaside use.





**AISI
316**

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



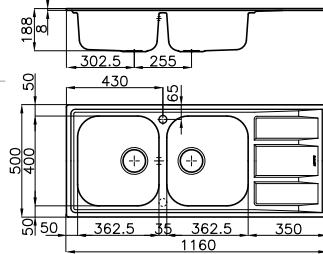


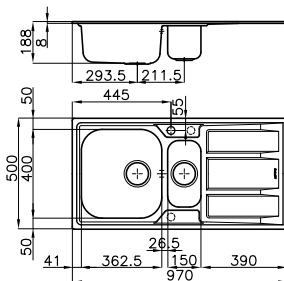




Gamma 3 vie - AISI 316
(84961 00 - pag. 172)

suggested mixer taps



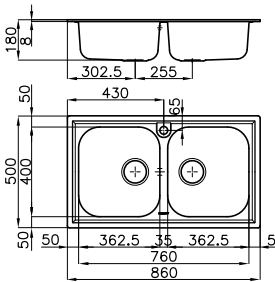


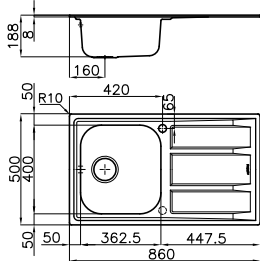
FM Marine sinks

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|------------------------------------|--|
| <p>NEW</p> <p>Cabinet 80/(90)^T (rif. pag. 53)</p>  <p><i>In foto Version sinistra</i></p> <p>Accessories: L4 M N2 R T4 Autom. waste fitting: PR PC (see page 155)</p> | <p>AISI 316 Stainless Steel dimensions: 1160x500 2 bowls: 362,5x400 incasso: 1140x480 drain: 3½"</p> |  | <p>1972 961 dx 1972 962 sx</p> |  <p>Second tap hole available</p> |
| <p>Cabinet 60/(80)^T (rif. pag. 53)</p>  <p><i>In foto Version sinistra</i></p> <p>Accessories: M N2 Q R T4 Autom. waste fitting: PR PC (see page 155)</p> | <p>AISI 316 Stainless Steel dimensions: 970x500 2v: 362,5x400+150x300 incasso: 950x480 drain: 3½"</p> |  | <p>1973 961 dx 1973 962 sx</p> |  <p>Second and third tap hole available</p> |

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







FM Marine sinks

NEW

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|------------------------------------|--|
| <p>Cabinet 80/(90)^T (rif. pag. 53)</p>  | <p>AISI 316 Stainless Steel dimensions: 860x500 2 bowls: 362,5x400 incasso: 840x480 drain: 3½"</p> |  | <p>1974 960</p> |  |
| <p>Accessories: L4 M N2 R T4</p> | | | | |
| <p>Cabinet 45</p>  <p><i>In foto Version sinistra</i></p> | <p>AISI 316 Stainless Steel dimensions: 860x500 1 bowl: 362,5x400 incasso: 840x480 drain: 3½"</p> |  | <p>1971 961 dx 1971 962 sx</p> |  <p>Second tap hole available</p> |
| <p>Accessories: L4 M N2 R T4 Autom. waste fitting: PR PC (see page 155)</p> | | | | |



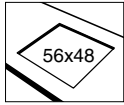
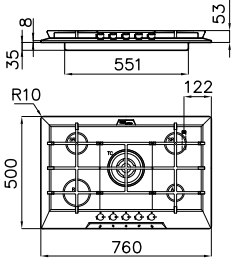
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories

| | | | |
|--|--|---|--|
|  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>M Sliding chopping board 30x54 cm 8643 000</p> | | |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>Q White colander 17x32 cm 8151 100</p> |  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |



KF Marine Cooker hob

| | Features | Version | Ref. | | Technical Drawing |
|--|---|---|-----------------|---|---|
|  | <p>AISI 316 Stainless Steel 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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7666 962</p> | <p>Strait cut-out</p>  | <p>Dimensions: 760x500 - cut-out: 560x480</p>  |



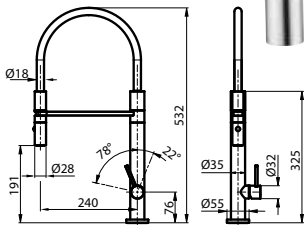
A gas hob entirely in **AISI316** stainless steel, which guarantees the best resistance to the corrosive effects of acids, salinity and detergents.

Marine Mixer Taps - AISI 316

Tube

Single lever mixer tap with rotating barrel and movable shower. **AISI 316 stainless steel.**

AISI 316



strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
Built-in base: \varnothing 55 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 25 mm

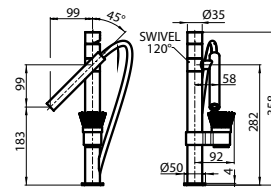
Ref.

8477 100
satin finish/
black

Bert

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

AISI 316



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

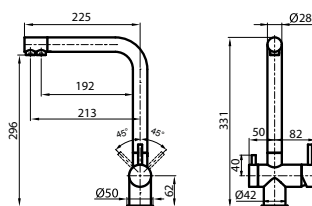
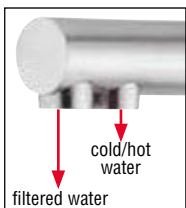
Ref.

8428 100
satin
finish

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.**

AISI 316



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

Ref.




8496 100
satin
finish



THE SINKS



- Foster Milano p. 54 
- Milanello Workstation p. 58 
- New Wave p. 64 
- GK p. 66 
- Skin p. 68 
- NEW** S4001 p. 72 
- S4000 p. 76 
- NEW** Quadra p. 78 
- NEW** Fortyfour p. 82 
- CQ p. 83 
- Master p. 84 
- FL p. 85 
- NEW** KE p. 86 
- Stripe p. 92 

- NEW** Triplo Invaso Workstation p. 94 
- NEW** EVO p. 96 
- KS p. 98 
- Elettra p. 100 
- NEW** FM e FM Marine p. 102 
- Big Bowl p. 104 
- Uragano p. 106 
- Tornado p. 107 
- Angolare p. 109 
- Circolari p. 110 
- S1000 p. 111 
- S1000 Single bowl p. 113 
- Undermount sinks p. 114 

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 vegetable 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

NEW

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.

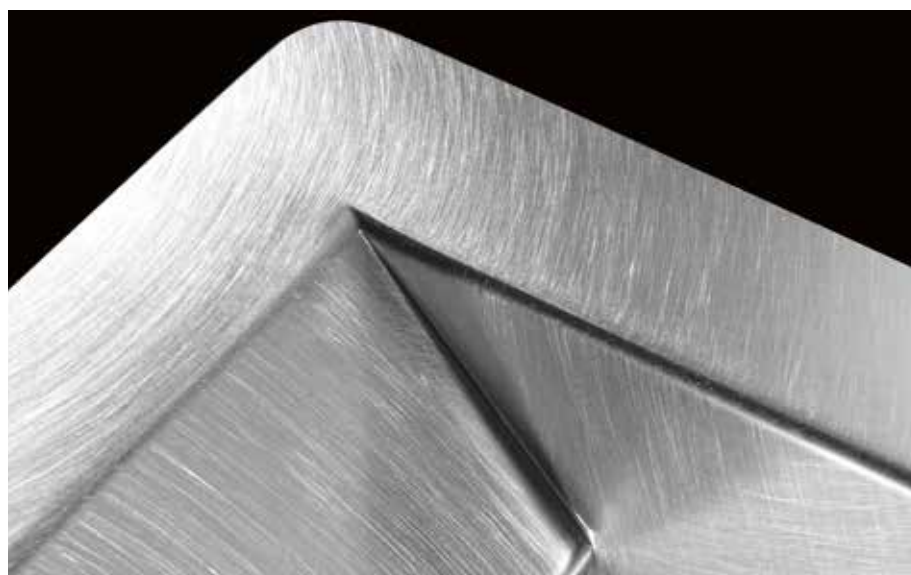


Vintage finish

NEW

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.



Standard
Traditional built-in with the vertical, 8-mm edge.



Q4
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
The product is sunk in 1,5 mm deep recess thus being perfectly flush with the worktop. As alternative, it can be installed on the worktop as well.



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.

Flush-mount & Flat-edge: a clarification to be done

Many manufacturers indicate as Flat-edge a Flush-mount edge mounted on the worktop.



For Foster Flat-edge means a real alternative built-in solution with an elegant 3 mm sloping edge.



In any case, Foster's Flush-mount models can be mounted on the worktop (FT), thus offering a further built-in solution (FTS).



Features



Sturdy sinks

For every type of sink (welded or single-moulded) 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 on-demand 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 feature 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 squared-out, 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 154).



Perimetric overflow


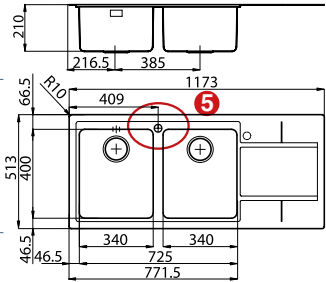
The overflow safety, present on all Foster sinks, avoids any spillage of water in case the tap is inadvertently left open. The new perimetric solution available on some models improves the look thanks to its squared-out and essential shape.



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 154).

How to read the catalogue (sinks chapter)

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|---|---|
| <p>Cabinet 80 ²</p>  <p>Picture shows lh version</p> | <p>AISI 304 brushed dimensions: 1160x500 2 bowls: 340x400 cut-out: 1140x480 drain: 3½"</p> <p>AISI 304 brushed dimensions: 1173x513 2 bowls: 340x400 cut-out: flush-mount (FT): web site up-mount (FTS): 1160x500 drain: 3½"</p> | <p>Q4</p> | <p>³ 4312 051 (rh) 4312 052 (lh)</p> | <p>External dimensions refer to Flush-mount version</p>  |
| | | <p>1</p> <p>FT</p> <p>FTS</p> | <p>4315 051 rh 4315 052 lh</p> | |
| <p>Accessories ⁴</p> <p>L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2</p> <p>For Q4 version only: L5 M</p> | | | | |




1 Types of installation

Many Foster sinks are available in a variety of 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.

3 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 "lh". The single code indicates that the sink is reversible, or that only the version shown in the picture or drawing is available.

Accessories

| | | |
|--|--|--|
| <p>A</p>  <p>Chopping board 34x40 8647 000</p> | <p>G</p>  <p>Chopping board 40x40 8646 000</p> | <p>L4</p>  <p>Glass chopping board 23x41 cm 8631 300</p> |
|--|--|--|

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.

2 Cabinet

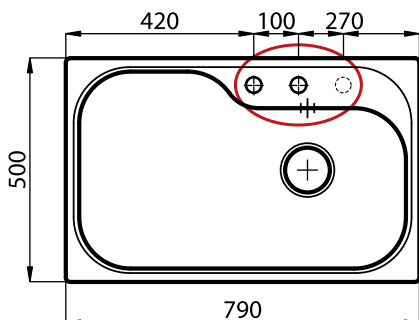
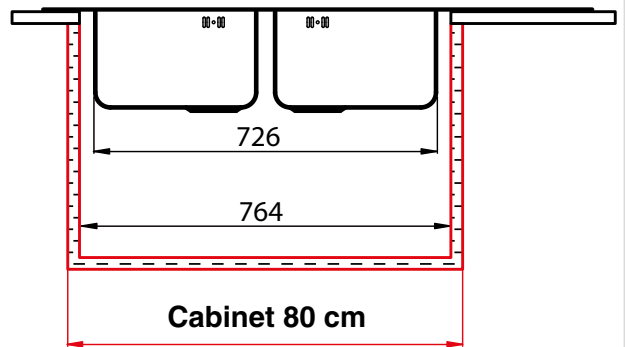
"Cabinet" refers to the smallest standard element of a modular kitchen in which a sink can be fitted in. In some cases you may find a double standard:

(B) for fitting in top at least 40 mm thick, consider the smaller measure, as indicated in parentheses (e.g. page 79);

(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 to 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.



5 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



Foster Milano



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



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



These steps can accommodate many practical accessories.



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



The handy plastic bowls complete the working set.



The stainless steel colander is functional and hygienic.



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



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



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



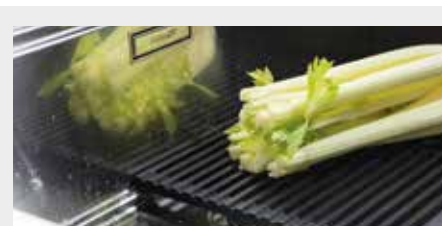
Three steps system

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



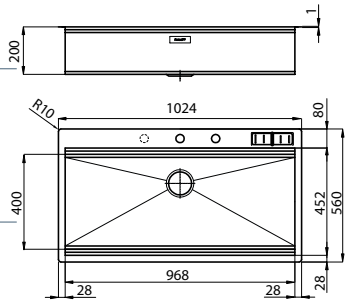


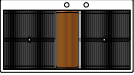



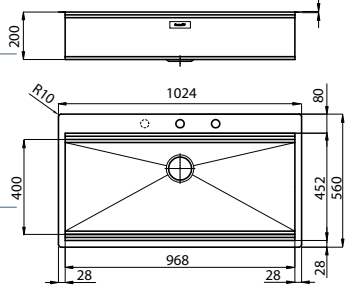


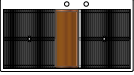



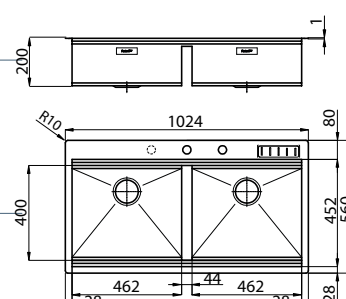


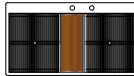



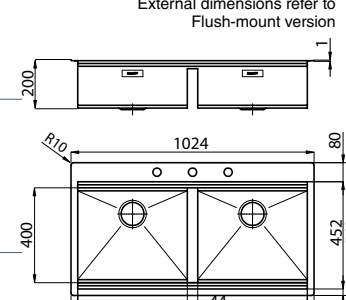


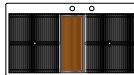

The second step is meant to support and allow the sliding of a complete combination of accessories, which make some operations practical and safe: rinse, drain, slice, grate...





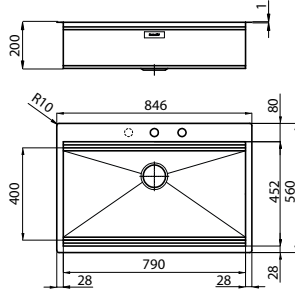


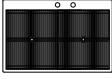

Protection grid on the bottom



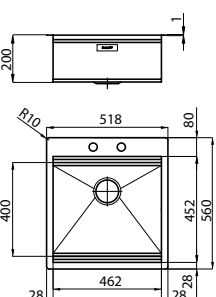


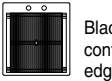

Black grids can rest on the step on the bottom also, making it possible to rinse foodstuffs without their coming in contact with the bottom of the sink, which may be dirty.

Foster Milano

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|----------|---|
|  | AISI 304 brushed dimensions: 1024x560 1 bowl: 968x400 cut-out: 1004x540 drain: automatic Space Milano (PS) 3½" |  Q4 | 1018 055 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 1017 055 | |
| Included: knives holder and PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
|  | AISI 304 brushed dimensions: 1024x560 1 bowl: 968x400 cut-out: 1004x540 drain: automatic Space Milano (PS) 3½" |  Q4 | 1018 050 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 1017 050 | |
| Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
|  | AISI 304 brushed dimensions: 1024x560 2 bowls: 462x400 cut-out: 1004x540 drain: 2 automatic Space Milano (PS) 3½" |  Q4 | 1020 055 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 1019 055 | |
| Included: knives holder and PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
|  | AISI 304 brushed dimensions: 1024x560 2 bowls: 462x400 incasso: 1004x540 piletta: 2 automatiche tipo Space Milano (PS) 3½" |  Q4 | 1020 050 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 1019 050 | |
| Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |

Foster Milano

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|--|
| Cabinet 90  | AISI 304 brushed dimensions: 846x560 1 bowl: 790x400 cut-out: 826x540 drain: automatic Space Milano (PS) 3½" |  | 1025 050 | External dimensions refer to Flush-mount version  |
| | AISI 304 brushed dimensions: 846x560 1 bowl: 790x400 flush-mount (FT): web site up-mount FTS: 826x540 drain: automatic Space Milano (PS) 3½" |   | 1024 050 | |
| Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |

| | | | | |
|---|--|--|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 518x560 1 bowl: 462x400 cut-out: 498x540 drain: automatic Space Milano (PS) 3½" |  | 1012 050 | External dimensions refer to Flush-mount version  |
| | AISI 304 brushed dimensions: 518x560 1 bowl: 462x400 flush-mount (FT): web site up-mount FTS: 498x540 drain: automatic Space Milano (PS) 3½" |   | 1011 050 | |
| Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2 |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | |

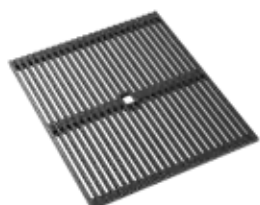
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories

| | | | |
|---|---|---|--|
|  | L4 Glass chopping board 23x41 cm 8631 300 |  | M6 Nut wood chopping board 18x44,8 cm 8642 000 |
|  | N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  | P2 * Grating kit complete with ring support and food collection tray 8159 101 |
|  | T2 * St. steel dishes holder 21,4x37,9 cm 8100 303 |  | Z2 * St. steel perforated pan 21,5x38 cm 8151 000 |
| | | |  |
| | | | P3 Black grid 39,2x44,8 cm 8100 600 |
| | | | PS Milano Space automatic drain 8407 115 |

Milanello workstation

THE FUNCTIONALITY OF THE FOSTER MILANO SINK IN A SMALLER SPACE



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



SPACE drain



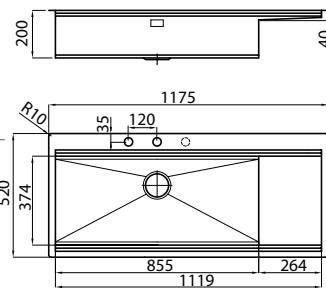

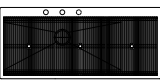
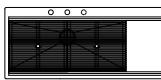


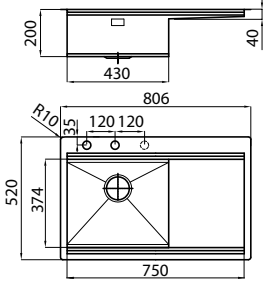

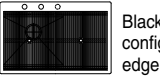
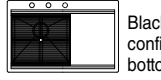


Perimetric overflow



Space saver drain

Milanello workstation

| | Features | Version | Ref. | Technical Drawing |
|--|--|--|-------------|---|
| Cabinet 120  | AISI 304 brushed dimensions: 1175x520 1 bowl: 855x374 flush-mount (FT): web site up-mount FTS: 1158x503 drain: automatic Space Push (PP) 3½" |  FT | 1043 051 rh |  |
| | |  FTS | 1043 052 lh | |
| Included: 3 Black Milanello grids (8100 602) |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
| Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2 | | | | |
| Cabinet 80  | AISI 304 brushed dimensions: 806x520 1 bowl: 430x374 flush-mount (FT): web site up-mount FTS: 789x503 drain: automatic Space Push (PP) 3½" |  FT | 1040 051 rh |  |
| | |  FTS | 1040 052 lh | |
| Included: 2 Black Milanello grids (8100 602) |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
| Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2 | | | | |

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.





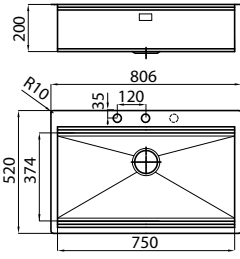
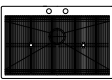
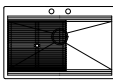



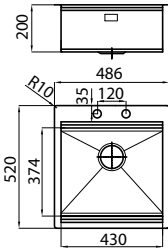
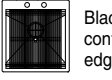
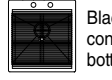
An additional range of cutting boards and other accessories can be combined with the grids to complete your workstation.



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



Milanello workstation

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 80  | AISI 304 brushed dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount FTS: 789x503 drain: automatic Space Push (PP) 3½" |  FT  FTS | 1034 050 |  |
| Included: 2 Black Milanello grids (8100 602) |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | Third tap hole available |
| Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2 | | | | |
| Cabinet 60  | AISI 304 brushed dimensions: 486x520 1 bowl: 430x374 flush-mount (FT): web site up-mount FTS: 469x503 drain: automatic Space Push (PP) 3½" |  FT  FTS | 1031 050 |  |
| Included: 1 Black Milanello grid (8100 602) |  Black grids configurations edge positioning |  Black grids configurations bottom positioning | | |
| Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2 | | | | |

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

accessories

sliding accessories under black grids



Z3
St. steel colander
21,5x40 cm
8156 000



T8
St. steel dishes holder
21,4x37,2 cm
8100 306

further accessories



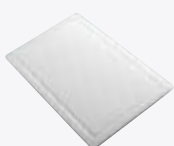
L3
Twin chopping board
41x41 cm
8644 004



L4
Glass chopping board
23x41 cm
8631 300



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



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



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



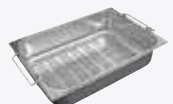
P2 **
Grating kit complete with ring support and food collection tray
8159 101



T *
St. steel dishes holder
25x35 cm
8100 154



T2 **
St. steel dishes holder 21,4x37,9 cm
8100 303



Z *
St. steel colander
25x36 cm
8154 000


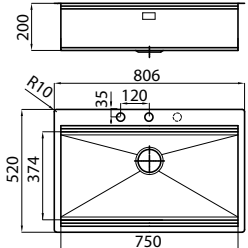


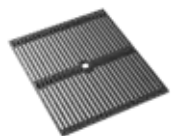
Z2 **
St. steel perforated pan 21,5x38 cm
8151 000

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

Milanello Gun Metal workstation



| | Features | Version | Ref. | Technical Drawing |
|---|--|-----------|----------|---|
| Cabinet 80  | AISI 304 Gun Metal dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount FTS: 789x503 drain: automatic Space Push (PO) 3½" | FT FTS | 1034 056 |  Third tap hole available |



Included: **2 Black Milanello grids** (8100 602)

Optional accessories:
Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2



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

New Wave

SINUOUS ELEGANCE



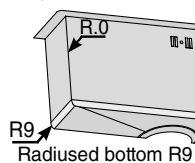
SPACE drain



Perimetric overflow



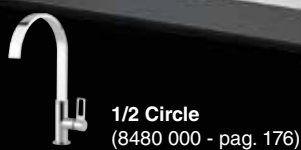
Space saver drain



Radiused bottom R9



Play
(8487 000 - pag. 169)



1/2 Circle
(8480 000 - pag. 176)

suggested mixer taps

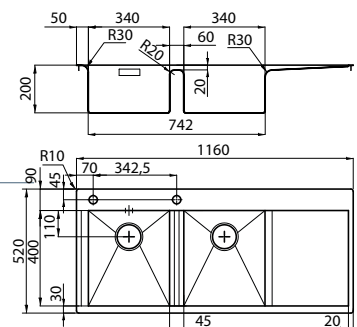
| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 80



Picture shows lh version

AISI 304 brushed
dimensions: **1160x520**
2 bowls: **340x400**
cut-out: flush-mount (FT): 1420 001 rh
see pack up-mount (FTS): 1420 002 lh
drain: **automatic SPACE 3 1/2" PA**
Perimetric overflow



Accessories:

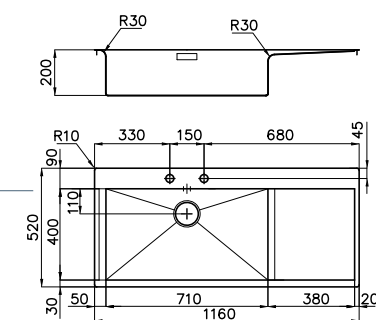
- L4 N2 N3 O2 P2 T1 T2 Z2

Cabinet 80



Picture shows lh version

AISI 304 brushed
dimensions: **1160x520**
1 bowl: **710x400**
cut-out: flush-mount (FT): 1416 001 rh
see pack up-mount (FTS): 1416 002 lh
drain: **automatic SPACE 3 1/2" PA**
Perimetric overflow
Space inspectable
siphon



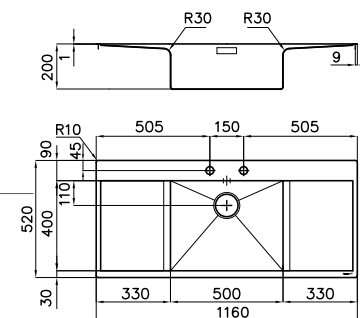
Accessories:

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

Cabinet 60



AISI 304 brushed
dimensions: **1160x520**
1 bowl: **500x400**
cut-out: flush-mount (FT): 1418 000
see pack up-mount (FTS):
drain: **automatic SPACE 3 1/2" PA**
Perimetric overflow
Space inspectable
siphon




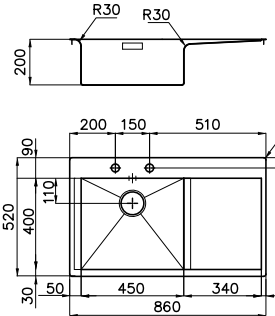


Accessories:

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




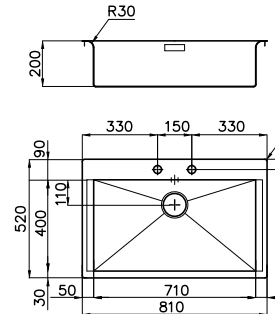
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

New Wave




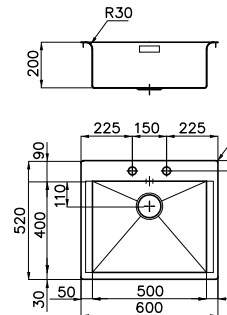
| | Features | Version | Ref. | Technical Drawing |
|---|--|---------|-------------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 860x520 1 bowl: 450x400 cut-out: flush-mount (FT):  see pack up-mount (FTS): 848x508  drain: automatic SPACE 3½" PA Perimetric overflow Space inspectable siphon | | 1414 001 rh |  |
| | | | 1414 002 lh | |

Picture shows lh version

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

| | | | | |
|---|--|--|----------|---|
| Cabinet 80  | AISI 304 brushed 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 | | 1412 000 |  |
|---|--|--|----------|---|

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


| | | | | |
|---|--|--|----------|--|
| Cabinet 60  | AISI 304 brushed dimensions: 600x520 1 bowl: 500x400 cut-out: flush-mount (FT):  see pack up-mount (FTS): 588x508  drain: automatic SPACE 3½" PA Perimetric overflow Space inspectable siphon | | 1410 000 |  |
|---|--|--|----------|--|

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.

| | | |
|--|--|--|
|  <p>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.</p> |  <p>Space waste-fitting The "Space" waste-fitting with steel cap gives elegance to the bowl and hides any residue collected in the underlying basket.</p> |  <p>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.</p> |
|--|--|--|

accessories

| | | | |
|---|--|---|---|
|  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |
|  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>S St. steel basket 40x40 8612 000</p> <p>White basket 40x40 8612 100</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |

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

GK

ESSENTIAL YET REFINED



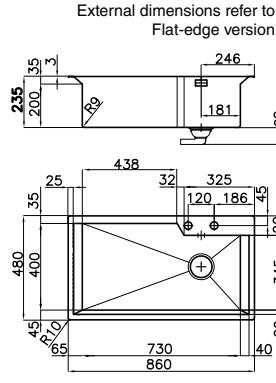







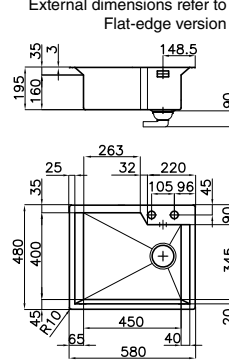




Vintage Finish



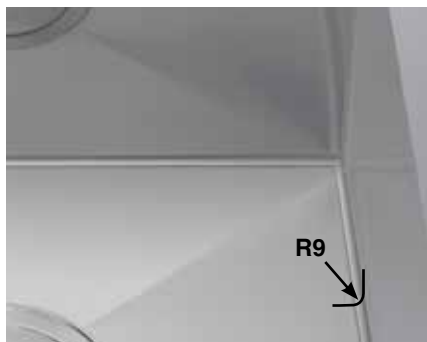
GK
(8488 000 - pag. 168)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|---|---|
| Cabinet 90  | AISI 304 brushed bowl depth: 235 mm dimensions: 860x480 cut-out: 847x467 drain: autom. SPACE 3½" PA |  SF | 1402 100 | External dimensions refer to Flat-edge version  |
| | |  FT  FTS | 1402 000 | |
| | | vintage version  |  FT  FTS | |
| Cabinet 60  | AISI 304 brushed bowl depth: 195 mm dimensions: 580x480 cut-out: 567x467 drain: autom. SPACE 3½" PA |  SF | 1403 100 | External dimensions refer to Flat-edge version  |
| | |  FT  FTS | 1403 000 | |
| | | Included: PA 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.

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.



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.



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.



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



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



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

| | | | | |
|--|--|--|---|--|
|  <p>M4 Iroko chopping board 8656 001</p> |  <p>N4 HDPE Twin chopping board 8644 100</p> |  <p>T2 St. steel dishes holder 25x42,5 cm 8100 303</p> |  <p>P2 Grating kit complete with ring support and food collection bowl 8159 101</p> |  <p>Z2 St. steel perforated pan 8151 000</p> |
|--|--|--|---|--|

Skin NEW




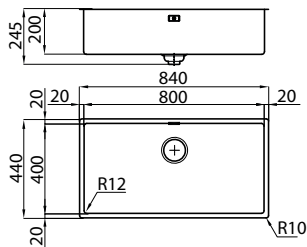
A SEAMLESS STEEL SKIN, FOR PERFECT HYGIENE.



The waste-fitting and overflow are moulded on the sink. The product is therefore made out of one seamless steel surface, without gaps or interstices. A great plus in terms of hygiene.




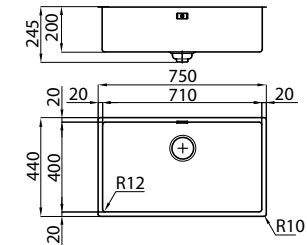


suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---------|----------|---|
| Cabinet 90  | AISI 304 brushed dimensions: 840x440 1 bowl: 800x400 cut-out: flush-mount (FT):  web site * up-mount (FTS):  820x430* Integrated waste-fitting with Space stopper | | 4458 040 |  |
| | * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site | | | |

Accessories:

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z



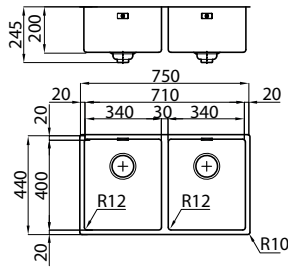

| | | | | |
|---|---|--|----------|---|
| Cabinet 80  | AISI 304 brushed dimensions: 750x440 1 bowl: 710x400 cut-out: flush-mount (FT):  web site * up-mount (FTS):  730x430* Integrated waste-fitting with Space stopper | | 4457 040 |  |
| | * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site | | | |

Accessories:

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z



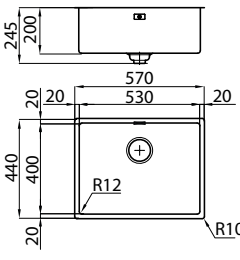

Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Skin

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 80  | AISI 304 brushed dimensions: 750x440 2 bowls: 340x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 730x430* Integrated waste-fitting with Space stopper |  FT | 4455 040 |  |
| | |  FTS | | |



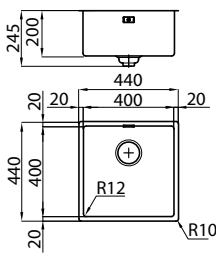

* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

| | | | | |
|---|---|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 570x440 1 bowl: 530x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 550x430* Integrated waste-fitting with Space stopper |  FT | 4453 040 |  |
| | |  FTS | | |

* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
















| | | | | |
|---|---|---|----------|--|
| Cabinet 45  | AISI 304 brushed dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 420x430* Integrated waste-fitting with Space stopper |  FT | 4456 040 |  |
| | |  FTS | | |

* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

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

Accessories

| | | | |
|---|---|---|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |
|  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |

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

Skin Gun Metal NEW




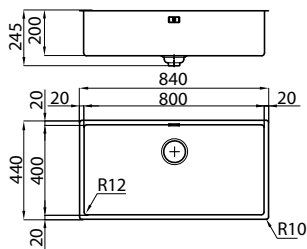
DARK-SKINNED ELEGANCE AND HYGIENE



The waste-fitting and overflow are moulded on the sink. The product is therefore made out of one seamless steel surface, without gaps or interstices. A great plus in terms of hygiene.




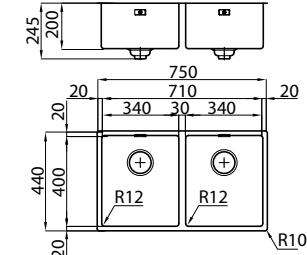
Skin Gun Metal
(8424 856 - pag. 162)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|--|---------|----------|---|
| Cabinet 90  | AISI 304 Gun Metal dimensions: 840x440 1 bowl: 800x400 cut-out: flush-mount (FT):  web site * up-mount (FTS): 820x430*  Integrated waste-fitting with Space stopper. | | 4458 046 |  |
| <p>* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site</p> | | | | |

Accessories:

- L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2




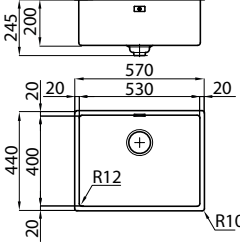
| | | | | |
|--|---|--|----------|---|
| Cabinet 80  | AISI 304 Gun Metal dimensions: 750x440 2 bowls: 340x400 cut-out: flush-mount (FT):  web site * up-mount (FTS): 730x430*  Integrated waste-fitting with Space stopper. | | 4455 046 |  |
| <p>* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site</p> | | | | |

Accessories:

- L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z




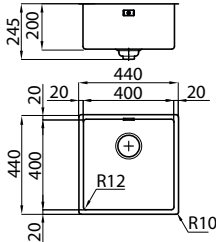
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Skin Gun Metal

| | Features | Version | Ref. | Technical Drawing |
|---|--|---------|----------|---|
| Cabinet 60  | AISI 304 Gun Metal dimensions: 570x440 1 bowl: 530x400 cut-out: flush-mount (FT):  web site * up-mount (FTS):  550x430* Integrated waste-fitting with Space stopper. | | 4453 046 |  |

* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
















| | | | | |
|---|--|--|----------|---|
| Cabinet 45  | AISI 304 Gun Metal dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT):  web site * up-mount (FTS):  420x430* Integrated waste-fitting with Space stopper. | | 4456 046 |  |
|---|--|--|----------|---|

* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

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

Accessories

| | | | |
|---|---|---|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |
|  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |

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

S4001 - flush-mount sinks **NEW**

CAPACIOUS BOWLS, EMBELLISHED BY THE LARGE TAP COUNTER.




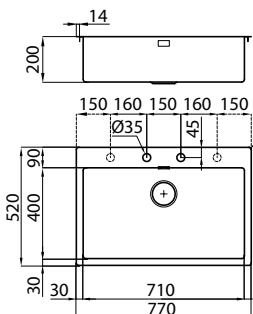


Play
(8487 000 - pag. 169)



Tre Alto
(8468 000 - pag. 178)




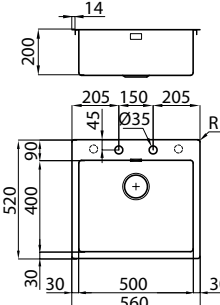
suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---------|----------|---|
| <p>Cabinet 80</p>  | <p>AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 cut-out: flush-mount (FT):  web site up-mount (FTS):  758x508 drain: autom. SPACE 3½" PA</p> | | 3366 050 |  |
| <p>Optional accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> | | | | |

Third and fourth tap hole available




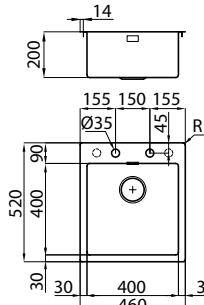
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

S4001 - flush-mount sinks

| | Features | Version | Ref. | Technical Drawing |
|---|--|---------|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 560x520 1 bowl: 500x400 cut-out: flush-mount (FT):  web site up-mount (FTS):  548x508 drain: autom. SPACE 3½" PA | | 3365 050 |  |

Optional accessories: **L1 L3 L4 N2 N3 O2 P1 P2**
S T T1 T2 Z Z2

Third and fourth tap hole available








| | | | | |
|---|--|--|----------|---|
| Cabinet 45  | AISI 304 brushed dimensions: 460x520 1 bowl: 400x400 cut-out: flush-mount (FT):  web site up-mount (FTS):  448x508 drain: autom. SPACE 3½" PA | | 3363 050 |  |
|---|--|--|----------|---|

Optional accessories: **L1 L3 L4 N2 N3 O2 P1 P2**
S T T1 T2 Z Z2

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.

Accessories

| | | | |
|--|---|---|---|
|  L1 Twin chopping board 31,7x42,5 cm 8644 041 |  L3 Twin chopping board 41x41 cm 8644 004 |  L4 Glass chopping board 23x41 cm 8631 300 |  N2 HDPE chopping board 27,2x42,5 cm 8657 001 |
|  N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  O2 White plastic bowl 27,2x41,4 cm 8153 100 |  P1 Chopping board with stainless steel colander kit 8644 042 |  P2 ** Grating kit complete with ring support and food collection tray - 8159 101 |
|  R St. steel basket 34x40 8611 000 |  S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |  T * St. steel dishes holder 25x35 cm 8100 154 |  T1 St. steel dishes holder 25x42,5 cm 8100 201 |
|  T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303 |  Z * St. steel colander 25x36 cm 8154 000 |  Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 | |

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

S4001 - flush-mount bowls **NEW**

ESSENTIAL QUALITY



SPACE drain



Perimetric overflow



Space saver drain

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

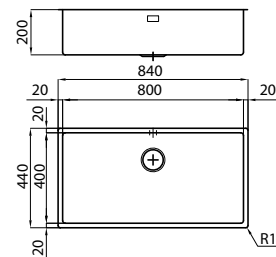
Cabinet 90



AISI 304 brushed
 dimensions: **840x440**
 1 bowl: **800x400**
 flush-mount (FT): v. sito web*
 up-mount (FTS): 820x430*
 pileta: SPACE 3½"



3358 050



* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm)

Optional accessories: **L1 L3 L4 N2 N3 O2 P1**

P2 S T T1 T2 Z Z2

Autom. drain: **PA PE PM PL PP PS**

(see page 154-155)

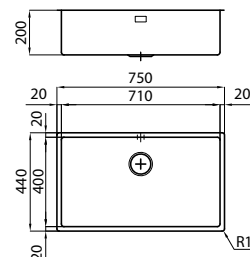
Cabinet 80



AISI 304 brushed
 dimensions: **750x440**
 1 bowl: **710x400**
 flush-mount (FT): v. sito web*
 up-mount (FTS): 730x430*
 pileta: SPACE 3½"



3357 050



* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm)

Optional accessories: **L1 L3 L4 N2 N3 O2 P1**

P2 S T T1 T2 Z Z2

Autom. drain: **PA PE PM PL PP PS**

(see page 154-155)

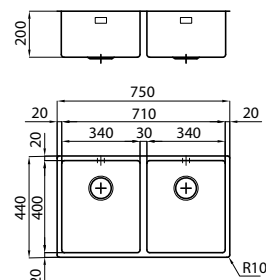
Cabinet 80



AISI 304 brushed
 dimensions: **750x440**
 2 bowls: **340x400**
 flush-mount (FT): v. sito web*
 up-mount (FTS): 730x430*
 pileta: SPACE 3½"



3352 050



* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm)

Optional accessories:




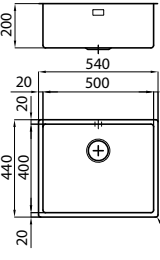



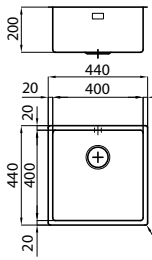



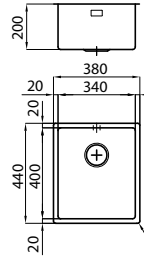
L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2

Autom. drain: **PA PE PM PL PP PS**

(see page 154-155)









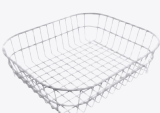






Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

S4001 - flush-mount bowls NEW

| Cabinet | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 540x440 1 bowl: 500x400 flush-mount (FT): v. sito web* up-mount (FTS): 520x430* piletta: SPACE 3½" |  FT  FTS | 3355 050 |  |
| Optional accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. drain: PA PE PM PL PP PS (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm) | | | |
| Cabinet 45  | AISI 304 brushed dimensions: 440x440 1 bowl: 400x400 flush-mount (FT): v. sito web* up-mount (FTS): 420x430* piletta: SPACE 3½" |  FT  FTS | 3356 050 |  |
| Optional accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. drain: PA PE PM PL PP PS (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm) | | | |
| Cabinet 40  | AISI 304 brushed dimensions: 380x440 1 bowl: 340x400 flush-mount (FT): v. sito web* up-mount (FTS): 360x430* piletta: SPACE 3½" |  FT  FTS | 3353 050 |  |
| Optional accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Autom. drain: PA PE PM PL PP PS (see page 154-155) | * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm) | | | |

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

Accessories

| | | | |
|--|---|---|---|
|  L1 Twin chopping board 31,7x42,5 cm 8644 041 |  L3 Twin chopping board 41x41 cm 8644 004 |  L4 Glass chopping board 23x41 cm 8631 300 |  N2 HDPE chopping board 27,2x42,5 cm 8657 001 |
|  N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  O2 White plastic bowl 27,2x41,4 cm 8153 100 |  P1 Chopping board with stainless steel colander kit 8644 042 |  P2 ** Grating kit complete with ring support and food collection tray - 8159 101 |
|  R St. steel basket 34x40 8611 000 |  S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |  T * St. steel dishes holder 25x35 cm 8100 154 |  T1 St. steel dishes holder 25x42,5 cm 8100 201 |
|  T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303 |  Z * St. steel colander 25x36 cm 8154 000 |  Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 | |

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




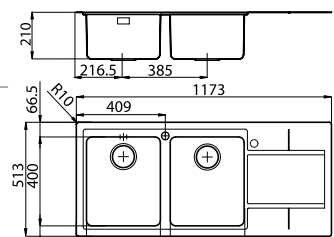


S4000

A DISTINCTIVE DESIGN



Perimetric overflow



| | Features | Version | Ref. | Technical Drawing |
|-------------------|--|---|----------------------------|---|
| Cabinet 80 | AISI 304 brushed dimensions: 1160x500 2 bowls: 340x400 cut-out: 1140x480 drain: 3½" |  Q4 | 4312 051 rh 4312 052 lh | <p>External dimensions refer to Flush-mount version</p>  |
| | AISI 304 brushed dimensions: 1173x513 2 bowls: 340x400 cut-out: flush-mount (FT): web site up-mount (FTS): 1160x500 drain: 3½" |  FT  FTS | 4315 051 rh 4315 052 lh | |

Picture shows lh version



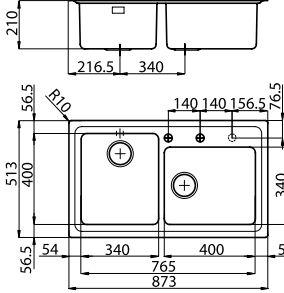




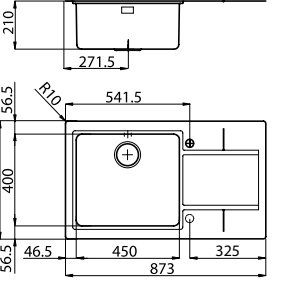


Accessories:

L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2

For Q4 version only: L5 M

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

S4000








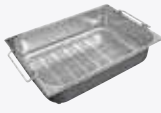

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------------------------|---|
| Cabinet 90  | AISI 304 brushed dimensions: 860x500 2b: 340x400+400x340 cut-out: 840x480 automatic drain 3½" PM |  | 4382 050 | External dimensions refer to Flush-mount version  Third tap hole available |
| | |   | 4385 050 | |
| Cabinet 60  | AISI 304 brushed dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |  | 4383 051 rh 4383 052 lh | External dimensions refer to Flush-mount version  second tap hole available |
| | |   | 4386 051 rh 4386 052 lh | |

Accessories: **L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2**
 For Q4 version only: **L5 M**

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2
 For Q4 version only: **L5 M**

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

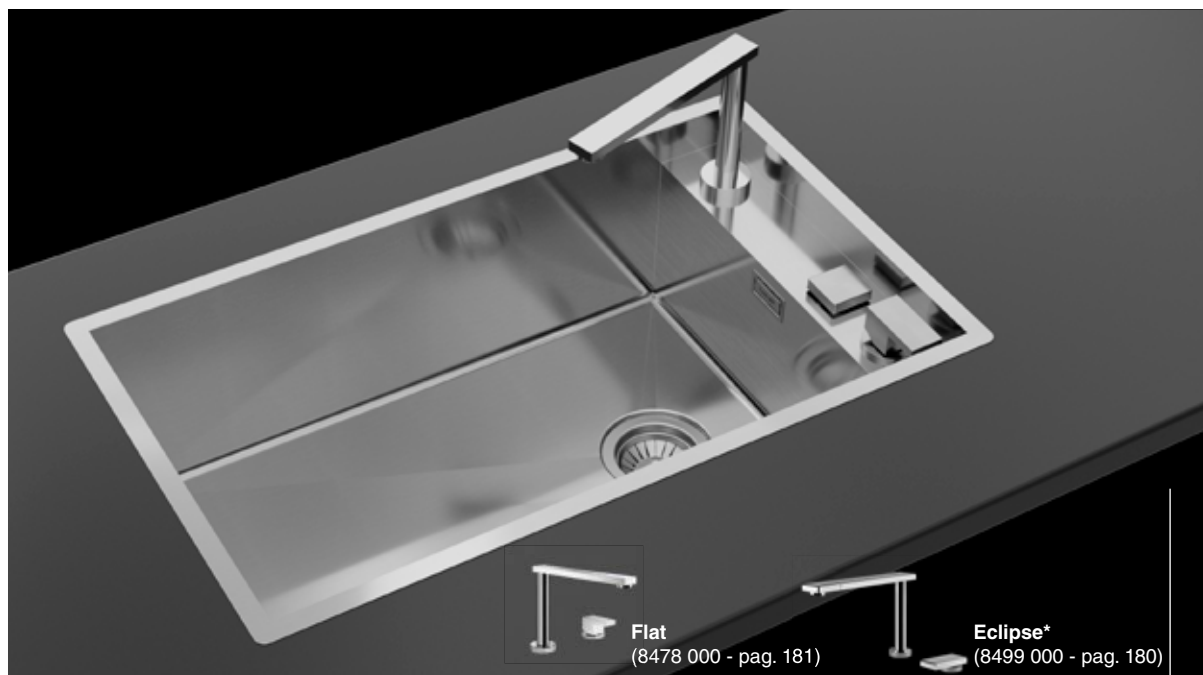
accessories

| | | | | |
|--|---|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>L5 Glass chopping board 29x54 cm 8633 300</p> |  <p>M Sliding chopping board 30x54 cm 8643 000</p> |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> | |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> | |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |

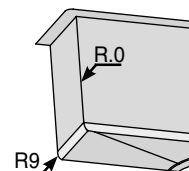
*To use only with L3 chopping board **To use only with N3 chopping board

Quadra

THE FORMAL PERFECTION



Perimetric overflow



Radiused bottom R9



Flat
(8478 000 - pag. 181)



Eclipse*
(8499 000 - pag. 180)

suggested mixer taps

*Eclipse mixer tap compatible by swapping the automatic waste-fitting with either PP or PL models.

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 80

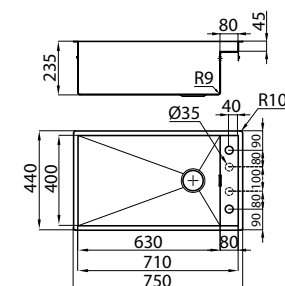
NEW



AISI 304 brushed
dimensions: **750x440**
1 bowl: **630x400**
cut-out: flush-mount (FT):
web site
up-mount (FTS): 730x420
piletta **autom.** 3½" PM



1237 050



Third and fourth tape hole available

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**

T1 T2 Z Z2 (see page 77)

Cabinet 60

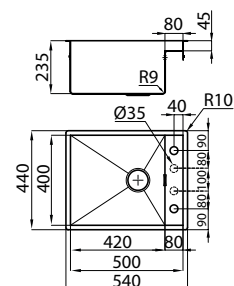
NEW



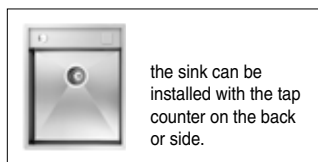
AISI 304 brushed
dimensions: **540x440**
1 bowl: **420x400**
cut-out: flush-mount (FT):
web site
up-mount (FTS): 520x420
piletta **autom.** 3½" PM



1235 050



Third and fourth tape hole available



the sink can be installed with the tap counter on the back or side.

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**

T1 T2 Z Z2 (see page 77)

Cabinet 45

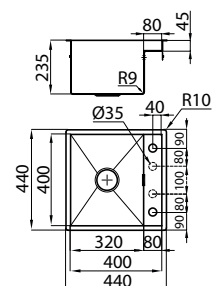
NEW



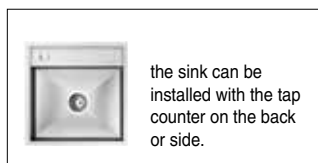
AISI 304 brushed
dimensions: **440x440**
1 bowl: **320x400**
cut-out: flush-mount (FT):
web site
up-mount (FTS): 420x420
piletta **autom.** 3½" PM



1236 050



Third and fourth tape hole available







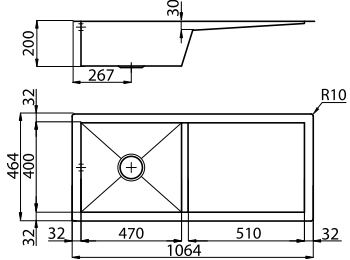




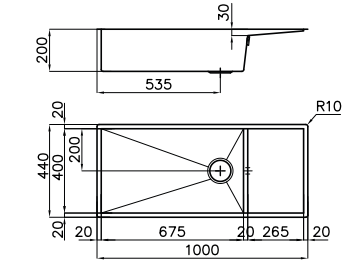




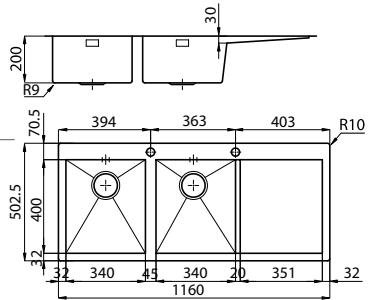




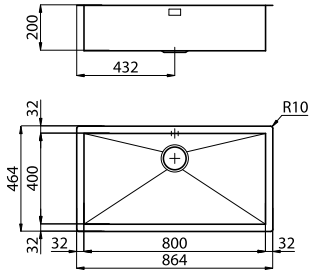





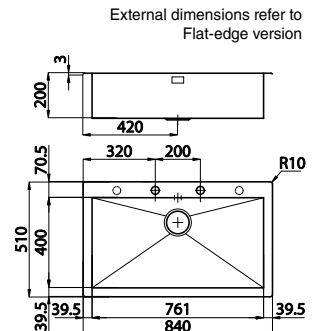
the sink can be installed with the tap counter on the back or side.

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**

T1 T2 Z Z2 (see page 77)



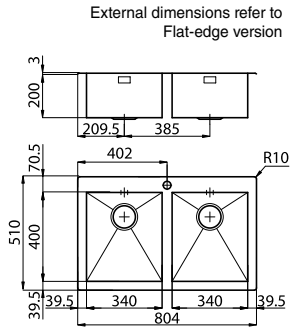




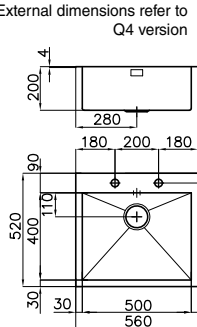




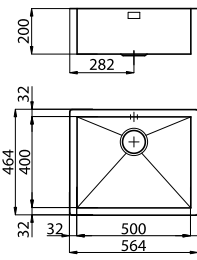


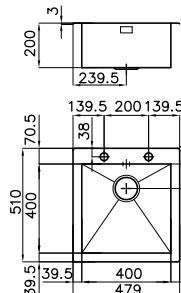



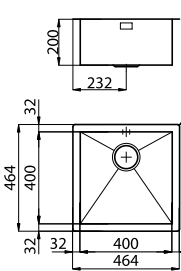
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Quadra

| | Features | Version | Ref. | Technical Drawing |
|---|--|---------|----------------------------|---|
| <p>Cabinet (60)⁹/120 (ref. page 53)</p>  | <p>AISI 304 brushed dimensions: 1064x464  1 bowl: 470x400 cut-out: flush-mount (FT):  web site up-mount (FTS): 1047x447  drain: 3½"</p> | | 1210 050 |  |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 77) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | | | | |
| <p>Cabinet (80)⁹/120 (ref. page 53)</p>  | <p>AISI 304 brushed dimensions: 1000x440  1 bowl: 675x400 cut-out: flush-mount (FT): web site  up-mount (FTS): 987x427  drain: 3½"</p> | | 1220 050 |  |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 77) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | | | | |
| <p>Cabinet (80)⁹/120 (ref. page 53)</p>  | <p>AISI 304 brushed dimensions: 1160x502  2 bowls: 340x400 cut-out: flush-mount (FT):  web site up-mount (FTS): 1143x485  drain: automatic 3½" PM</p> | | 1228 051 rh 1228 052 lh |  |
| <p>Picture shows lh version</p> <p>Accessories: (see page 77) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2</p> | | | | |
| <p>Cabinet 90</p>  | <p>AISI 304 brushed dimensions: 864x464  1 bowl: 800x400 cut-out: flush-mount (FT): web site  up-mount (FTS): 847x447  drain: 3½"</p> | | 1218 050 |  |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 77) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | | | | |
| <p>Cabinet 90</p>  | <p>AISI 304 brushed dimensions: 840x510  1 bowl: 761x400 cut-out: 820x495 drain: automatic 3½" PM</p> <p>AISI 304 brushed dimensions: 825x503  1 bowl: 761x400 cut-out: flush-mount (FT):  web site up-mount (FTS): 808x486  drain: automatic 3½" PM</p> | | 1219 050 1229 050 | <p>External dimensions refer to Flat-edge version</p>  <p>Third and fourth tape hole available</p> |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 77)</p> | | | | |

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

Quadra

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 80  | AISI 304 brushed dimensions: 804x510 2 bowls: 340x400 cut-out: 784x495 drain: 3½" |  SF | 1209 050 | External dimensions refer to Flat-edge version  |
| | AISI 304 brushed dimensions: 789x503 2 bowls: 340x400 cut-out: flush-mount (FT): web site up-mount (FTS): 772x486 drain: 3½" |  FT  FTS | 1208 050 | |
| Accessories: (see page 79) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 | | | | |
| Cabinet 60  | AISI 304 brushed dimensions: 560x520 1 bowl: 500x400 cut-out: 540x500 automatic drain 3½" PM |  Q4 | 1243 050 | External dimensions refer to Q4 version  |
| | AISI 304 brushed dimensions: 579x510 1 bowl: 500x400 cut-out: 559x495 automatic drain 3½" PM |  SF | 1216 050 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 79) | | | | |
| Cabinet 60  | AISI 304 brushed dimensions: 564x464 1 bowl: 500x400 cut-out: flush-mount (FT): web site up-mount (FTS): 547x447 drain: 3½" |  FT  FTS | 1215 050 |  |
| | Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 79) Automatic waste fitting: PA PE PM PL PP PS (p. 154) | | | |
| Cabinet 45  | AISI 304 brushed dimensions: 479x510 1 bowl: 400x400 cut-out: 459x495 automatic drain 3½" PM |  SF | 1205 050 |  |
| | Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 79) | | | |
| Cabinet 45  | AISI 304 brushed dimensions: 464x464 1 bowl: 400x400 cut-out: flush-mount (FT): web site up-mount (FTS): 447x447 drain: 3½" |  FT  FTS | 1214 050 |  |
| | Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 79) Automatic waste fitting: PA PE PM PL PP PS (p. 154) | | | |

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

Quadra

| | Features | Version | Ref. | | | Technical Drawing |
|--|----------|---------|------|--|--|-------------------|
|--|----------|---------|------|--|--|-------------------|

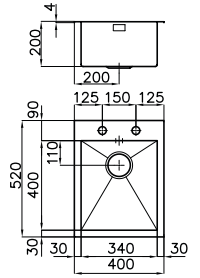
Cabinet 40



AISI 304 brushed
 dimensions: **400x520**
 1 bowl: **340x400**
 cut-out: 380x500
 drain: **automatic 3½" PM**



1241 050



Accessories: **L1 L4 N2 N3 O2 P1 P2 T1 T2 Z2**

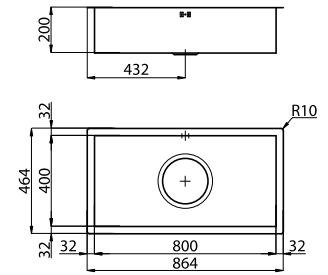
Cabinet 90



AISI 304 brushed
 dimensions: **864x464**
 1 bowl: **800x400**
 cut-out: flush-mount (FT):
 web site
 up-mount (FTS): 847x447
 drain: 7"

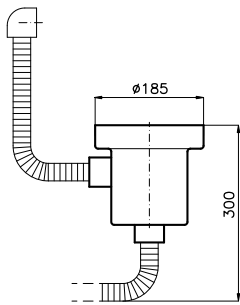


1218 097



Accessories: **L3 L4 N2 O2 S T T1 Z**

Available also in undermount version, see page 127



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

| | | | |
|--|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |
|  <p>M Sliding chopping board 30x54 8643 000</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |

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

Fortyfour **NEW**

ELEGANCE AND PRACTICALITY FOR SMALL SPACES



Tre Alto
(8468 000 - pag. 178)



Master
(8493 000 - pag. 178)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

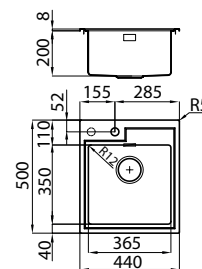
Cabinet 45



AISI 304 brushed
dimensions: **440x500**
1 bowl: **365x350**
cut-out: 420x480
drain: 3½"



4151 050



Accessories: **B6** **T6**

Automatic waste fitting: **PA PE PM PL PP PS** (p. 154)

Second tap hole available

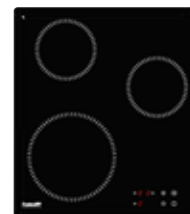
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

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 247

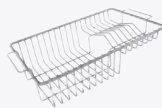


S1000 3 zones
code 7373 300
page 211

accessories



B6
Chopping board
26x36,6 cm
8643 117




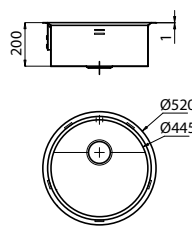
T6
St. steel dishes
holder 23x37,5
8100 305

CQ

DESIGN GOES AROUND



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|-----------|----------|--|
| Cabinet 60  | AISI 304 brushed dimensions: Ø 520 1 bowl: Ø 445 cut-out: flush-mount (FT): web site up-mount (FTS): Ø 500 drain: SPACE 3½" | FT FTS | 1222 000 |  |

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



T7
St. steel dishes holder
8100 051



P6
Kit composed by steel grid + colander + chopping board
8100 151

Master

PURE FUNCTIONAL ELEGANCE



Perimetric overflow

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 80

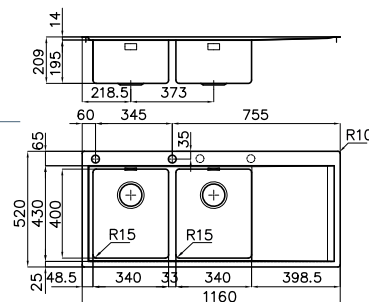


Picture shows lh version

AISI 304 brushed
 dimensions: **1160x520**
 2 bowls: **340x400**
 cut-out: flush-mount (FT):
 web site
 up-mount (FTS): 1147x507
 drain: **automatic 3½" PM**



1252 051 rh
 1252 052 lh



Third and fourth tape hole available

Accessories: (see page 81)

L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2

Cabinet 60

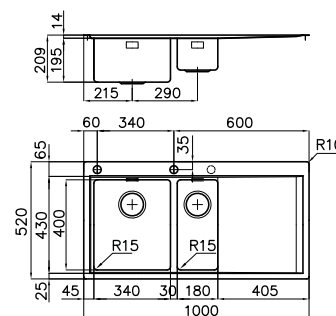


Picture shows lh version

AISI 304 brushed
 dimensions: **1000x520**
 2 b.: **340x400 + 180x400**
 cut-out: flush-mount (FT):
 web site
 up-mount (FTS): 987x507
 drain: **automatic 3½" PM**



1251 051 rh
 1251 052 lh



Third tape hole available

Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2

Z2 (see page 81)

Cabinet 60

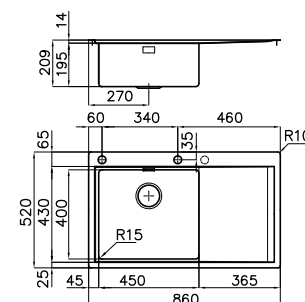


Picture shows lh version

AISI 304 brushed
 dimensions: **860x520**
 1 bowl: **450x400**
 cut-out: flush-mount (FT):
 web site
 up-mount (FTS): 847x507
 drain: **automatic 3½" PM**



1250 051 rh
 1250 052 lh



Third tape hole available

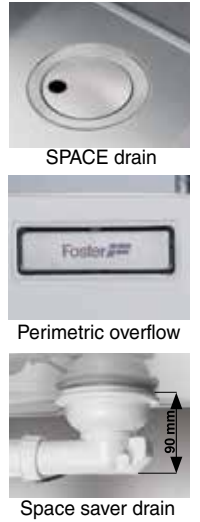
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T

T1 T2 Z Z2 (see page 81)



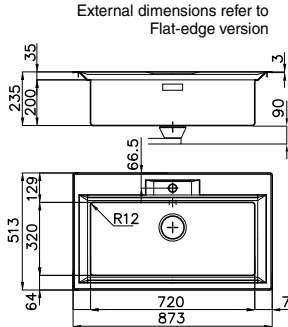



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

FL

A MULTIFUNCTIONAL SINGLE BOWL



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|--|
| Cabinet 80  | AISI 304 brushed dimensions: 860x500 bowl: 720x320 cut-out: 840x480 drain: 3½" |  STD | 2975 060 | External dimensions refer to Flat-edge version  |
| | AISI 304 brushed dimensions: 873x513 bowl: 720x320 cut-out: 840x480 drain: 3½" |  SF | 2976 060 | |
| | AISI 304 brushed dimensions: 873x513 bowl: 720x320 flush-mount (FT): web site up-mount (FTS): 860x500 drain: 3½" |  FT  FTS | 2977 060 | |
| Accessories: M5 T5 | | | | |

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

accessories

Stackable accessories



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



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



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.



KE

QUALITY OF FORM AND SUBSTANCE



Perimetric overflow



Tre Alto
(8468 000 - pag. 178)





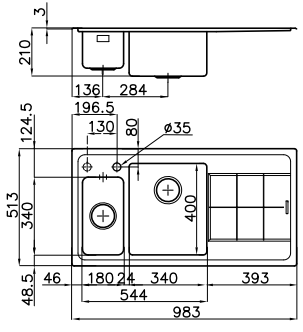


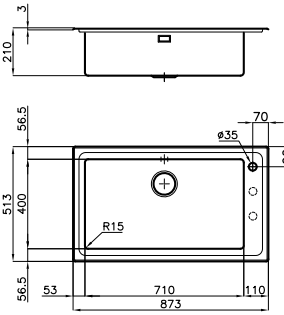


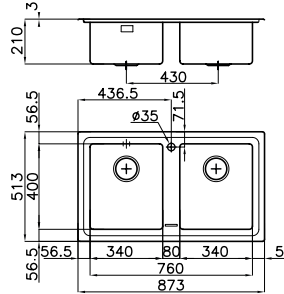


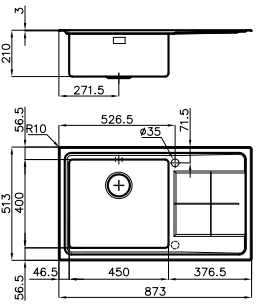
KE
(8492 000 - pag. 182)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|---------|------------------------------------|----------------------------------|
| <p>Cabinet 90</p> <p>Picture shows lh version</p> <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (page 89) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 1173x513 1 bowl: 710x400 cut-out: 1140x480 drain: 3½"</p> | | <p>2211 051 rh 2211 052 lh</p> | <p>Second tap hole available</p> |
| <p>Cabinet 90</p> <p>Picture shows lh version</p> <p>Accessories: (page 89) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 1173x513 2 bowls: 340x400 cut-out: 1140x480 drain: 3½"</p> | | <p>2222 051 rh 2222 052 lh</p> | <p>Second tap hole available</p> |
| <p>Cabinet 80</p> <p>Picture shows lh version</p> <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (page 89) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 983x513 1 bowl: 500x400 cut-out: 950x480 drain: 3½"</p> | | <p>2263 051 rh 2263 052 lh</p> | <p>Second tap hole available</p> |

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

KE

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|---|--|
| <p>Cabinet 60(80)^T (ref. page 53)</p>  <p>Picture shows lh version</p> <p>Accessories: (page 89) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 983x513 2b: 180x340+340x400 cut-out: 950x480 drain: 3½"</p> |  | <p>2297 051 rh 2297 052 lh</p> |  <p>Second tap hole available</p> |
| <p>Cabinet 80</p>  <p>Accessories: (page 89) L1 L4 N2 N3 O2 P1 P2 S T1 T2 Z2 Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 873x513 1 bowl: 710x400 cut-out: 840x480 drain: 3½"</p> |  | <p>2287 050</p> |  <p>Second and third tap hole available</p> |
| <p>Cabinet 80(90)^T (ref. page 53)</p>  <p>Accessories: (page 89) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2</p> | <p>AISI 304 brushed dimensions: 873x513 2b: 340x400 cut-out: 840x480 drain: 3½"</p> |  | <p>2283 050</p> |  |
| <p>Cabinet 60</p>  <p>Picture shows lh version</p> <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (page 89) Automatic waste fitting: PA PE PM PL PP PS (p. 154)</p> | <p>AISI 304 brushed dimensions: 873x513 1 bowl: 450x400 cut-out: 840x480 drain: 3½"</p> |  | <p>2280 051 rh 2280 052 lh</p> |  <p>Second tap hole available</p> |

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



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

KE Q4 and flush-mount



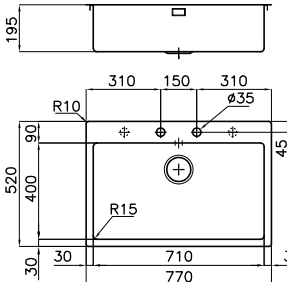









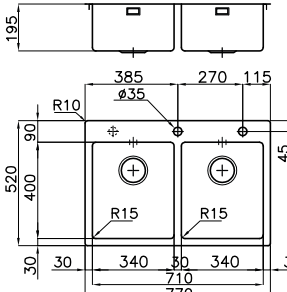









KE
(8492 000 - pag. 182)



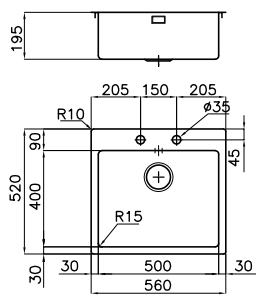








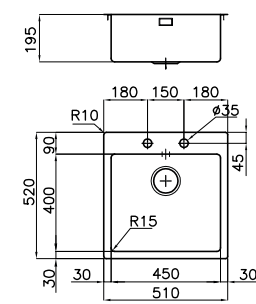








Bert
(8428 100 - pag. 177)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|--|
| Cabinet 80  | AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 cut-out: 750x500 drain: automatic 3½" PM |  Q4 | 2278 050 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 2266 050 | |
| | | Vintage version   FT   FTS | 2266 080 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (page 89) |  | | | Third and fourth tap hole available |
| Cabinet 80  | AISI 304 brushed dimensions: 770x520 2 bowls: 340x400 cut-out: 750x500 drain: automatic 3½" PM |  Q4 | 2279 050 | External dimensions refer to Flush-mount version  |
| | |  FT  FTS | 2269 050 | |
| | | Vintage version   FT   FTS | 2269 080 | |
| Accessories: L1 N2 N3 O2 P1 P2 R T1 T2 Z2 (page 89) |  | | | Third tap hole available |

KE Q4 and flush-mount

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|--|
| Cabinet 60  | AISI 304 brushed dimensions: 560x520 1 bowl: 500x400 cut-out: 540x500 drain: automatic 3½" PM |  | 2272 050 | External dimensions refer to Flush-mount version  |
| | AISI 304 brushed dimensions: 560x520 1 bowl: 500x400 flush-mount (FT): web site up-mount (FTS): 548x508 drain: automatic 3½" PM |   | 2265 050 | |
| | Vintage version  |   | 2265 080 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 |  | | | |
| Cabinet 60  | AISI 304 brushed dimensions: 510x520 1 bowl: 450x400 cut-out: 490x500 drain: automatic 3½" PM |  | 2274 050 | External dimensions refer to Flush-mount version  |
| | AISI 304 brushed dimensions: 510x520 1 bowl: 450x400 flush-mount (FT): web site up-mount (FTS): 498x508 drain: automatic 3½" PM |   | 2264 050 | |
| | Vintage version  |   | 2264 080 | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 |  | | | |



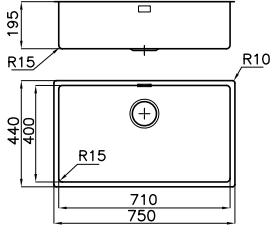




Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories

| | | | |
|--|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |
|  <p>M Sliding chopping board 30x54 8643 000</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |



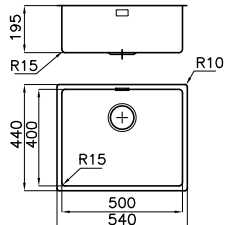




*To use only with L3 chopping board **To use only with N3 chopping board

KE flush-mount Bowls

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 80  | AISI 304 brushed dimensions: 750x440 1 bowl: 710x400 flush-mount (FT): web site* up-mount (FTS): 730x420* drain: 3½" |  FT | 2157 050 |  |
| | |  FTS | | |
| Vintage version  |  FT | 2157 080 | | |
| NEW |  FTS | | | |



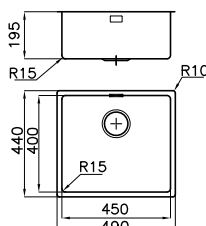

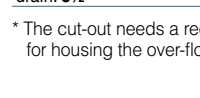


* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PA PE PM PL PP PS** (p. 154)

| | | | | |
|---|--|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 540x440 1 bowl: 500x400 flush-mount (FT): web site* up-mount (FTS): 520x420* drain: 3½" |  FT | 2155 050 |  |
| | |  FTS | | |
| Vintage version  |  FT | 2155 080 | | |
| NEW |  FTS | | | |



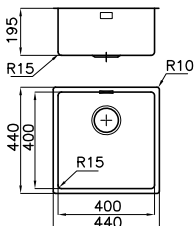




* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PA PE PM PL PP PS** (p. 154)

| | | | | |
|---|--|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimensions: 490x440 1 bowl: 450x400 flush-mount (FT): web site* up-mount (FTS): 470x420* drain: 3½" |  FT | 2154 050 |  |
| | |  FTS | | |
| Vintage version  |  FT | 2154 080 | | |
| NEW |  FTS | | | |

* The cut-out needs a recess for housing the over-flow



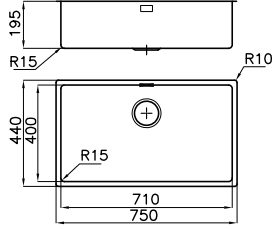




Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PA PE PM PL PP PS** (p. 154)

| | | | | |
|---|--|---|----------|---|
| Cabinet 45  | AISI 304 brushed dimensions: 440x440 1 bowl: 400x400 flush-mount (FT): web site* up-mount (FTS): 420x420* drain: 3½" |  FT | 2156 050 |  |
| | |  FTS | | |
| Vintage version  |  FT | 2156 080 | | |
| NEW |  FTS | | | |

* The cut-out needs a recess for housing the over-flow



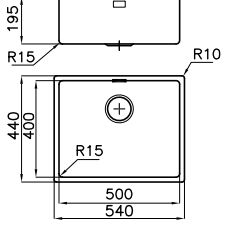




Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PA PE PM PL PP PS** (p. 154)

Gun Metal KE flush-mount Bowls

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|---|
| Cabinet 80  | AISI 304 Gun Metal dimensions: 750x440 |  FT | 2157 056 |  |
| | 1 bowl: 710x400 flush-mount (FT): web site* up-mount (FTS): 730x420* drain: 3½" |  FTS | | |
| Vintage version |  FT | 2157 086 | | |
| NEW  |  FTS | | | |



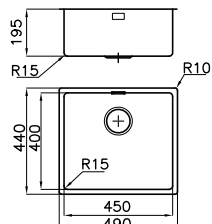


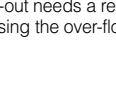

* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PG** (page 154)

| | | | | |
|---|---|---|----------|---|
| Cabinet 60  | AISI 304 Gun Metal dimensions: 540x440 |  FT | 2155 056 |  |
| | 1 bowl: 500x400 flush-mount (FT): web site* up-mount (FTS): 520x420* drain: 3½" |  FTS | | |
| Vintage version |  FT | 2155 086 | | |
| NEW  |  FTS | | | |



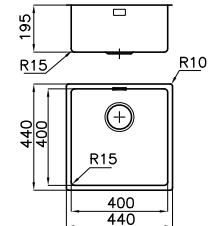




* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PG** (page 154)

| | | | | |
|---|---|---|----------|---|
| Cabinet 60  | AISI 304 Gun Metal dimensions: 490x440 |  FT | 2154 056 |  |
| | 1 bowl: 450x400 flush-mount (FT): web site* up-mount (FTS): 470x420* drain: 3½" |  FTS | | |
| Vintage version |  FT | 2154 086 | | |
| NEW  |  FTS | | | |

* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PG** (page 154)

| | | | | |
|---|---|---|----------|---|
| Cabinet 45  | AISI 304 Gun Metal dimensions: 440x440 |  FT | 2156 056 |  |
| | 1 bowl: 400x400 flush-mount (FT): web site* up-mount (FTS): 420x420* drain: 3½" |  FTS | | |
| Vintage version |  FT | 2156 086 | | |
| NEW  |  FTS | | | |

* The cut-out needs a recess for housing the over-flow

Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**
T1 T2 Z Z2 (page 89)
 Automatic waste fitting: **PG** (page 154)

Stripe

A "PINSTRIPE" SINK. PURE ELEGANCE, BUT ALSO GREAT FUNCTIONALITY



Perimetric overflow



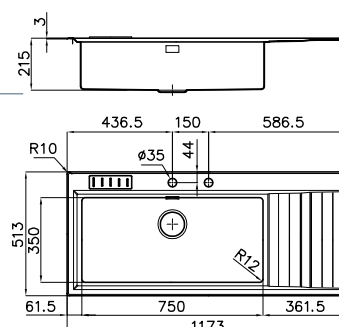


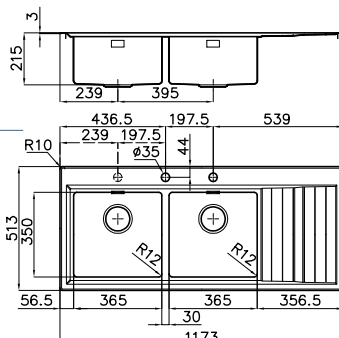


NYC
(8486 000 - pag. 176)



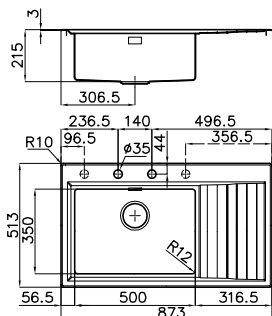


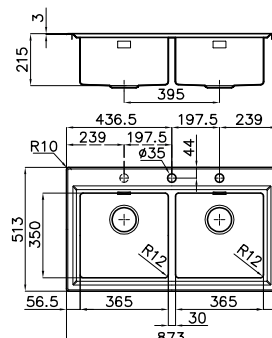


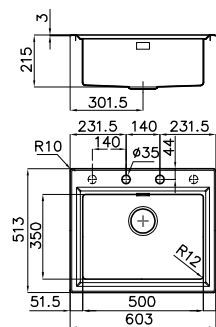


Milanello
(8425 100 - pag. 170)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|------------------------------------|--|
| <p>Cabinet 80/(90)^T (ref. page 53)</p>  <p>Included: knives holder Accessories: B6 T6 (page 93)</p> | <p>AISI 304 brushed dimensions: 1173x513 1 bowl: 750x350 cut-out: 1140x480 drain: automatic 3½" PM</p> |  | <p>4504 051 rh 4504 052 lh</p> |  |
| <p>Cabinet 80/(90)^T (ref. page 53)</p>  <p>Accessories: B6 T6 (page 93)</p> | <p>AISI 304 brushed dimensions: 1173x513 2 bowls: 365x350 cut-out: 1140x480 drain: automatic 3½" PM</p> |  | <p>4503 051 rh 4503 052 lh</p> |  <p>Third tape hole available</p> |

Stripe

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|------------------------------------|---|
| <p>Cabinet 60 (ref. page 53)</p>  | <p>AISI 304 brushed dimensions: 873x513 1 bowl: 500x350 cut-out: 840x480 drain: automatic 3½" PM</p> |  | <p>4500 051 rh 4500 052 lh</p> |  <p>Third and fourth tap hole available</p> |
| <p>Accessories: B6 T6</p> | | | | |
| <p>Cabinet 80(90)^T (ref. page 53)</p>  | <p>AISI 304 brushed dimensions: 873x513 2 bowls: 365x350 cut-out: 840x480 drain: automatic 3½" PM</p> |  | <p>4502 050</p> |  <p>Third tap hole available</p> |
| <p>Accessories: B6 T6</p> | | | | |
| <p>Cabinet 60</p>  | <p>AISI 304 brushed dimensions: 603x513 1 bowl: 500x350 cut-out: 570x480 drain: automatic 3½" PM</p> |  | <p>4505 050</p> |  <p>Third and fourth tap hole available</p> |
| <p>Accessories: B6 T6</p> | | | | |

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



B6
Chopping board
26x36.6 cm
8643 117

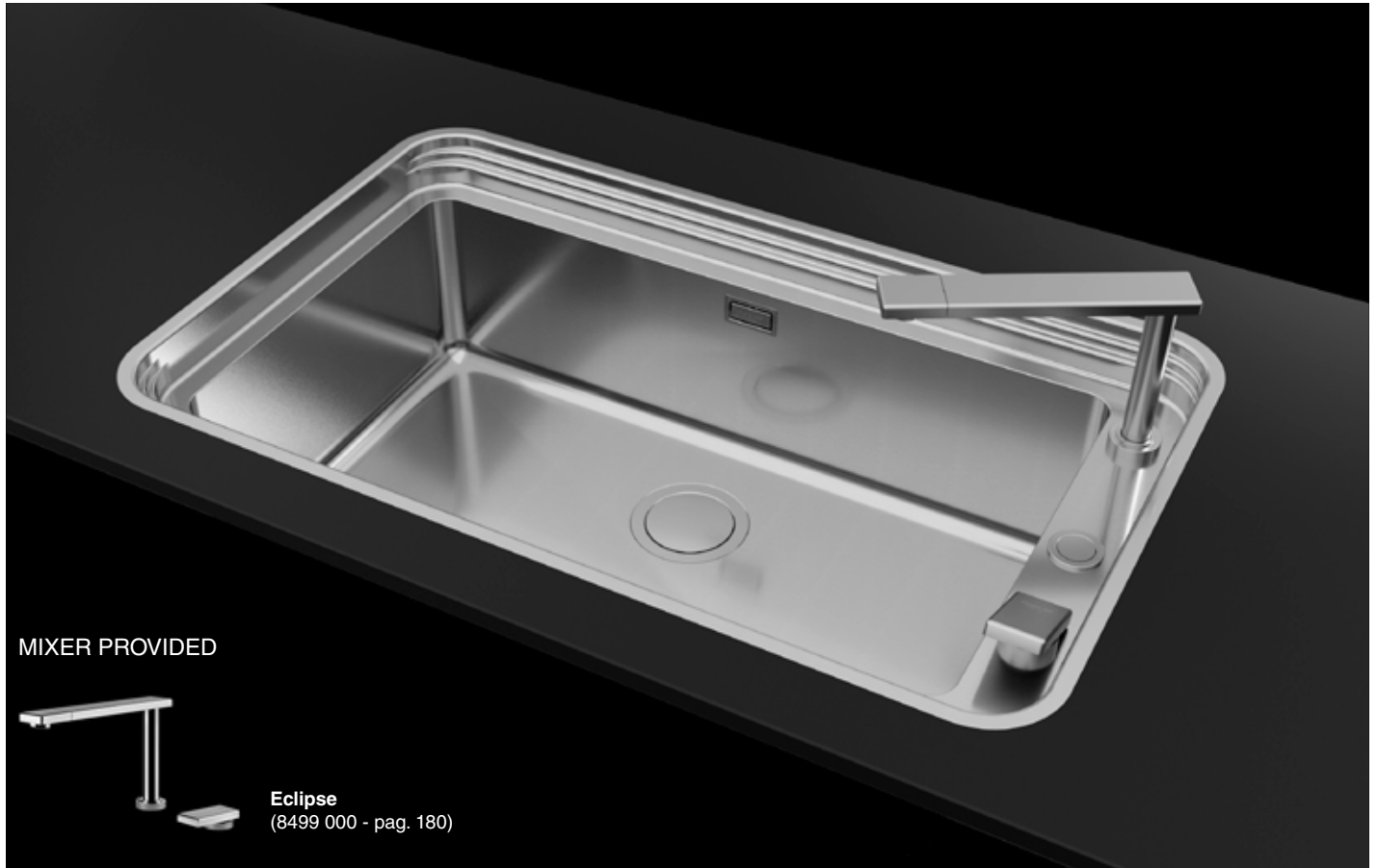


T6
St. steel dishes
holder 23x37,5
8100 305

Triplo Invaso workstation

NEW


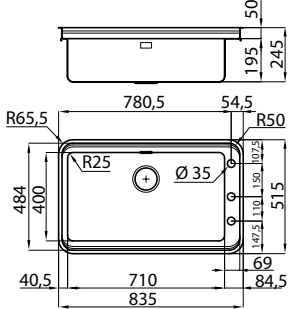
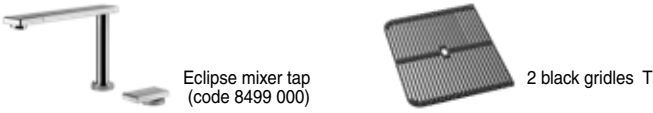
A FUNCTIONAL CENTRE THAT COMPLETELY DISAPPEARS IN THE WORKTOP









MIXER PROVIDED



Eclipse
(8499 000 - pag. 180)

| | Features | Version | Ref. | Technical Drawing |
|---|--|---------------------------------|-----------------|---|
| <p>Cabinet 80</p>  | <p>AISI 304 brushed dimensions: 835x515 1 bowl: 710x400 cut-out FT: v. sito web* up-mount (FTS): 820x500 / R58 drain: automatic SPACE 3½" PP</p> | <p>FT FTS</p> | <p>1491 059</p> |  |
| <p>Accessories: L4 M2 N2 O2 S U2</p> | <p>SUPPLIED WITH:</p>  <p>Eclipse mixer tap (code 8499 000)</p> <p>2 black grids TI</p> | | | |

Accessories

| | |
|--|---|
| <p>L4 Glass chopping board 23x41 cm 8631 300</p>  | <p>M2 chopping board 28x48 8643 115</p>  |
| <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p>  | <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p>  |
| <p>S St. steel basket 40x40 8612 000</p> <p>White basket 40x40 8612 100</p>  | <p>U2 St. steel dishes holder 23x47 8100 115</p>  |



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

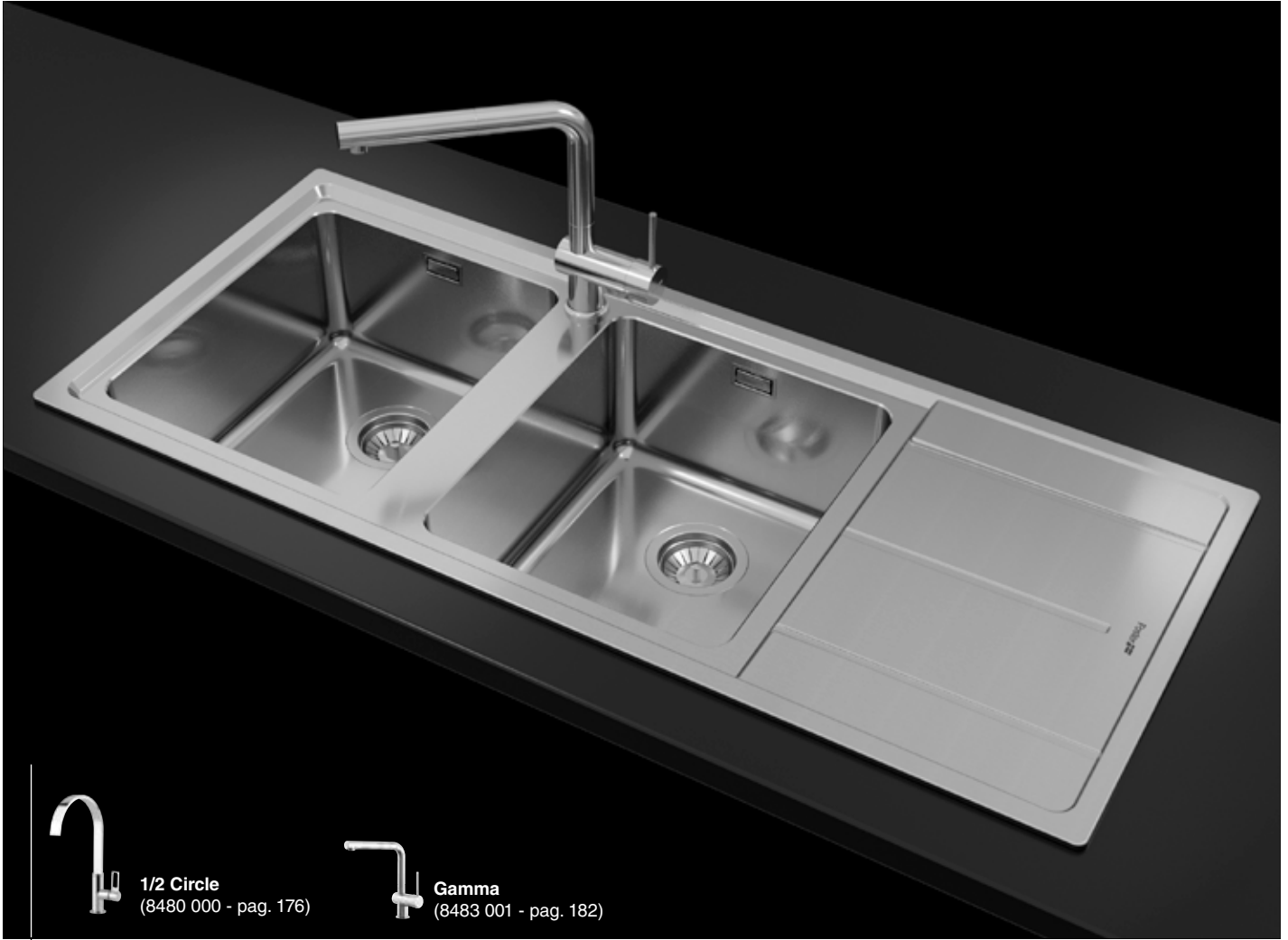


Serie Evo

NEW

Foster 

THE EVOLUTION OF FUNCTIONALITY



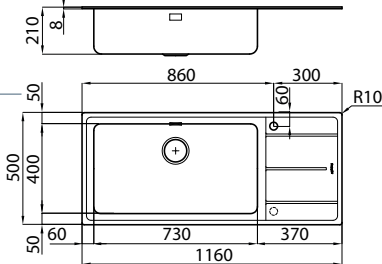


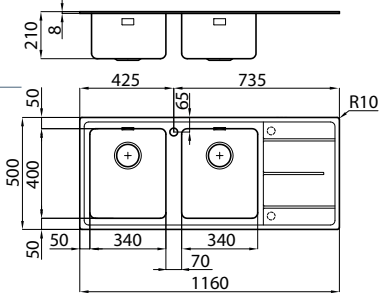


1/2 Circle
(8480 000 - pag. 176)





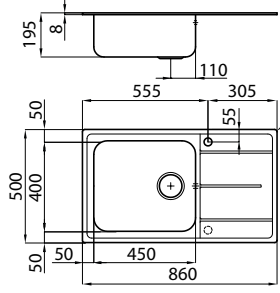


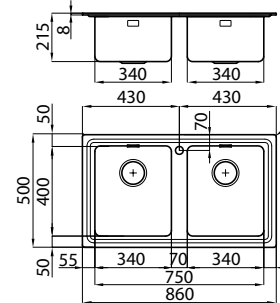
Gamma
(8483 001 - pag. 182)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing | | | | | | | | | | | | | | | | | | | | | | |
|---|----------|---------|------|-------------------|----|----|----|----|----|----|----|---|----|----|--|--|--|--|--|--|--|--|---|---|----------------------------|--|
| <p>Cabinet 90</p>  <p>Accessories: <table border="1"> <tr> <td>G</td><td>L1</td><td>L3</td><td>L4</td><td>L5</td><td>M</td><td>N2</td><td>N3</td><td>O2</td><td>P1</td><td>P2</td> </tr> <tr> <td>S</td><td>T2</td><td>T4</td><td colspan="8"></td> </tr> </table> Automatic drain: PA PE PM PL PP PS (see page 144) </p> | G | L1 | L3 | L4 | L5 | M | N2 | N3 | O2 | P1 | P2 | S | T2 | T4 | | | | | | | | | AISI 304 brushed dimensions: 1160x500 1 bowl: 730x400 cut-out: 1140x480 drain: 3½" |  | 3216 051 rh 3216 052 lh |  <p>Second tap hole available</p> |
| G | L1 | L3 | L4 | L5 | M | N2 | N3 | O2 | P1 | P2 | | | | | | | | | | | | | | | | |
| S | T2 | T4 | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Cabinet 80/(90)^T (rif. pag. 53)</p>  <p>Accessories: <table border="1"> <tr> <td>A</td><td>L1</td><td>L3</td><td>L4</td><td>L5</td><td>M</td><td>N2</td><td>N3</td><td>O2</td><td>P1</td><td>P2</td> </tr> <tr> <td>R</td><td>T2</td><td>T4</td><td colspan="8"></td> </tr> </table> Automatic drain: PA PE PM PL PP PS (see page 154-155) </p> | A | L1 | L3 | L4 | L5 | M | N2 | N3 | O2 | P1 | P2 | R | T2 | T4 | | | | | | | | | AISI 304 brushed dimensions: 1160x500 2 bowls: 340x400 cut-out: 1140x480 drain: 3½" |  | 3212 051 rh 3212 052 lh |  <p>Second and third tap hole available</p> |
| A | L1 | L3 | L4 | L5 | M | N2 | N3 | O2 | P1 | P2 | | | | | | | | | | | | | | | | |
| R | T2 | T4 | | | | | | | | | | | | | | | | | | | | | | | | |



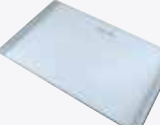



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Serie Evo

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------------------------|--|
| <p>Cabinet 60</p>  <p>Accessories: G L1 L3 L4 L5 M N2 N3 O2 P1 P2 S T2 T4</p> <p>Automatic drain: PA PE PM PL PP PS (see page 154-155)</p> | AISI 304 brushed dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |  | 3218 001 rh 3218 002 lh |  <p>Second tap hole available</p> |
| <p>Cabinet 80(90)* (rif. pag. 53)</p>  <p>Accessories: A L1 L3 L4 L5 M N2 N3 O2 P1 P2 R T2 T4</p> <p>Automatic drain: PA PE PM PL PP PS (see page 154-155)</p> | AISI 304 brushed dimensions: 860x500 2 bowls: 340x400 cut-out: 840x480 drain: 3½" |  | 3274 050 |  |

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

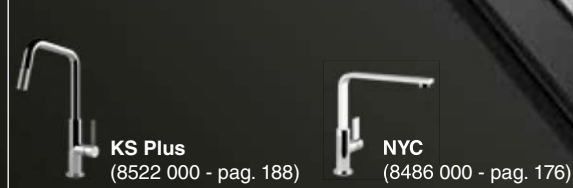
Accessories

| | | | |
|--|---|--|---|
|  <p>A Chopping board 34x40 8647 000</p> |  <p>G Chopping board 40x40 8646 000</p> |  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |
|  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>L5 Glass chopping board 29x54 cm 8633 300</p> |  <p>M Sliding chopping board 30x54 8643 000</p> |  <p>M2 Chopping board 28x48 8643 115</p> |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>Q White colander 17x32 cm 8151 100</p> |  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |  <p>U2 St. steel dishes holder 23x47 8100 115</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |

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

KS

QUALITY AND PRACTICALITY



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 80



Picture shows rh version

Accessories: (page 99)

A L1 L4 L5 M N2 N3 O2 P1 P2 R T2 T4

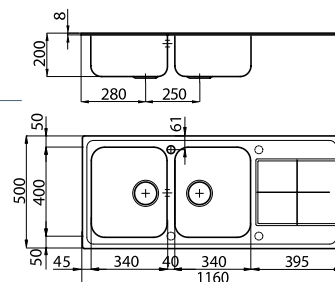
Automatic waste fitting: **PR PQ PC** (page 154)

AISI 304 brushed
dimensions: **1160x500**
2 bowls: **340x400**
cut-out: 1140x480
drain: 3/2"



2112 061 rh

2112 062 lh



Second, third and fourth tap hole available

Cabinet 60(80)* (ref. page 53)



Picture shows rh version

Accessories: **A L1 L4 L5 M N2 N3 O2 P1 P2**

Q R T2 T4 (page 99)

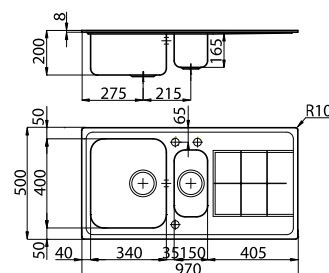
Automatic waste fitting: **PR PQ PC** (page 154)

AISI 304 brushed
dimensions: **970x500**
2b: **340x400+150x300**
cut-out: 950x480
drain: 3/2"



2163 061 rh

2163 062 lh



Second and third tap hole available

Cabinet 80(90)* (ref. page 53)



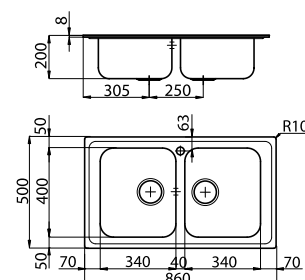
Accessories: (page 99)

A L1 L4 L5 M N2 N3 O2 P1 P2 R T2 T4

AISI 304 brushed
dimensions: **860x500**
2 bowls: **340x400**
cut-out: 840x480
drain: 3/2"



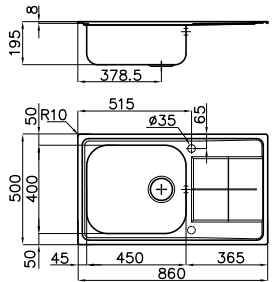




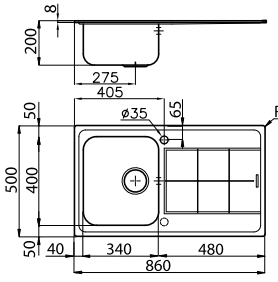
2182 060



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






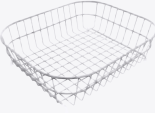


KS

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|-------------|---|
| Cabinet 60  Picture shows rh version | AISI 304 brushed dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |  | 2180 061 rh |  |
| | | | 2180 062 lh | |
| Accessories: E L1 L4 L5 M N2 N3 O2 P1 P2 S T2 T4 Automatic waste fitting: PR PQ PC (page 154) | | | | |

| | | | | |
|---|--|---|-------------|---|
| Cabinet 45  Picture shows rh version | AISI 304 brushed dimensions: 860x500 1 bowl: 340x400 cut-out: 840x480 drain: 3½" |  | 2181 061 rh |  |
| | | | 2181 062 lh | |
| Accessories: A L1 L4 L5 M N2 N3 O2 P1 P2 R T2 T4 Automatic waste fitting: PR PQ PC (page 154) | | | | |

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

accessories

| | | | |
|---|--|--|---|
|  <p>A Chopping board 34x40 8647 000</p> |  <p>E Chopping board 45x40 8655 000</p> |  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |
|  <p>L5 Glass chopping board 29x54 cm 8633 300</p> |  <p>M Sliding chopping board 30x54 8643 000</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |
|  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>Q White colander 17x32 cm 8151 100</p> |
|  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |

**To use only with N3 chopping board

Elettra

THE ELEGANCE OF SIMPLICITY



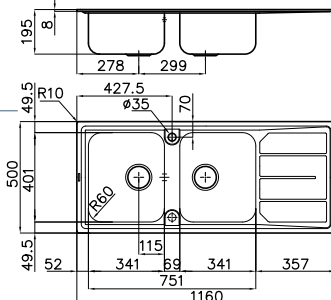


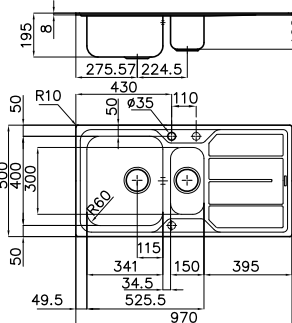


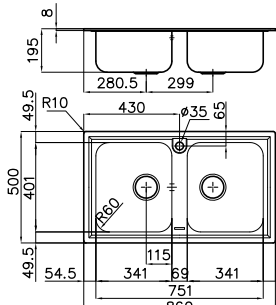


Luisa
(8482 000 - pag. 183)





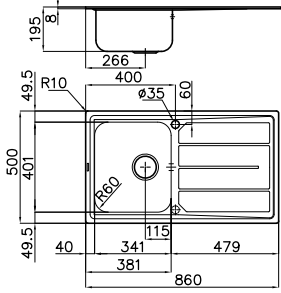
F2000 Basso
(8459 000 - pag. 190)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|------------------------------------|--|
| <p>Cabinet 80/(90)^T (ref. page 53)</p>  <p>Picture shows lh version</p> <p>Accessories: A L4 M N2 O2 R T4 Automatic waste fitting: PR PC (page 154)</p> | <p>AISI 304 brushed dimensions: 1160x500 2 bowls: 341x401 cut-out: 1140x480 drain: 3½"</p> |  | <p>5812 061 rh 5812 062 lh</p> |  <p>Second tap hole available</p> |
| <p>Cabinet 60</p>  <p>Picture shows lh version</p> <p>Accessories: A L4 M N2 O2 Q R T4 Automatic waste fitting: PR PC (page 154)</p> | <p>AISI 304 brushed dimensions: 970x500 2b: 341x400 + 150x300 cut-out: 950x480 drain: 3½"</p> |  | <p>5197 061 rh 5197 062 lh</p> |  <p>Second and third tap hole available</p> |
| <p>Cabinet 80/(90)^T (ref. page 53)</p>  <p>Accessories: A L4 M N2 O2 R T4</p> | <p>AISI 304 brushed dimensions: 860x500 2 bowls: 341x401 cut-out: 840x480 drain: 3½"</p> |  | <p>5886 060</p> |  |

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

Elettra

| | Features | Version | Ref. | | Technical Drawing |
|------------|---|---|----------------------------|--|--|
| Cabinet 45 | AISI 304 brushed dimensions: 860x500 1 bowl: 341x401 cut-out: 840x480 drain: 3½" |  STD  LH | 5186 061 rh 5186 062 lh | |  <p data-bbox="1257 510 1522 566">Only taps with max ø 45 mm Cabinet footprint are installable Second tap hole available</p> |



Picture shows lh version









Accessories: **A L4 M N2 O2 R T4**
Automatic waste fitting: **PR PC** (page 154)

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

| | | | | | |
|---|---|---|--|---|--|
|  | <p>A Chopping board 34x40 8647 000</p> |  | <p>L4 Glass chopping board 23x41 cm 8631 300</p> | | |
|  | <p>M Sliding chopping board 30x54 8643 000</p> |  | <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  | <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |
|  | <p>Q White colander 17x32 cm 8151 100</p> |  | <p>R St. steel basket 34x40 cm 8611 000</p> |  | <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |

FM and FM Marine

THE STURDINESS OF THE SINK WITHOUT WELDING

AISI 316

AISI 316 stainless steel



Gamma 3 vie - AISI 316
(8496 100 - pag. 179)





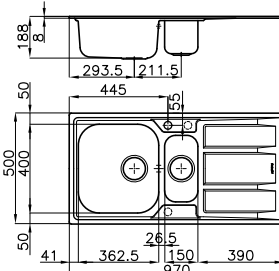




NYC
(8486 000 - pag. 176)






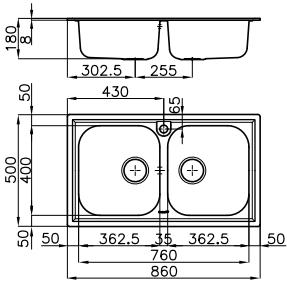






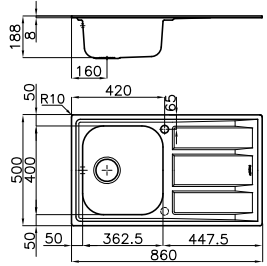



Lorenzo
(8466 000 - pag. 183)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|--|----------------------------|--|
| Cabinet 80/(90)^T (ref. page 53)  Picture shows lh version Accessories: L4 M N2 R T4 Automatic waste fitting: PR PC (page 154) | AISI 316 brushed dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½" |  STD  | 1972 961 rh 1972 962 lh |  Second tap hole available |
| | AISI 304 brushed dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½" |  STD | 1972 061 rh 1972 062 lh | |
| | AISI 304 microfoster dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½" |  STD  microfoster | 1972 461 rh 1972 462 lh | |
| Cabinet 60/(80)^T (ref. page 53)  Picture shows lh version Accessories: M N2 Q R T4 Automatic waste fitting: PR PC (page 154) | AISI 316 brushed dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½" |  STD  | 1973 961 rh 1973 962 lh |  Second and third tap hole available |
| | AISI 304 brushed dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½" |  STD | 1973 061 rh 1973 062 lh | |
| | AISI 304 microfoster dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½" |  STD  microfoster | 1973 461 rh 1973 462 lh | |

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

FM and FM Marine

| | Features | Version | Ref. | Technical Drawing |
|---|---|--|----------------------------|---|
| Cabinet 80/(90)^T (ref. page 53)  | AISI 316 brushed dimensions: 860x500 2 bowls: 362,5x400 cut-out: 840x480 drain: 3½" |   | 1974 960 |  |
| | AISI 304 brushed dimensions: 860x500 2 bowls: 362,5x400 cut-out: 840x480 drain: 3½" |  | 1974 060 | |
| | AISI 304 microfooster dimensions: 860x500 2 bowls: 362,5x400 cut-out: 840x480 drain: 3½" |   | 1974 460 | |
| Accessories: L4 M N2 R T4 | | | | |
| Cabinet 45  | AISI 316 brushed dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½" |   | 1971 961 rh 1971 962 lh |  |
| | AISI 304 brushed dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½" |  | 1971 061 rh 1971 062 lh | |
| | AISI 304 microfooster dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½" |   | 1971 461 rh 1971 462 lh | |
| Accessories: L4 M N2 R T4 Automatic waste fitting: PR PC (page 154) | | | | |

Picture shows lh version

Second tap hole available







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.

accessories

| | | | |
|--|---|---|--|
|  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>M Sliding chopping board 30x54 8643 000</p> | | |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>Q White colander 17x32 cm 8151 100</p> |  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |

Big Bowl

ALL THE CONVENIENCE OF A LARGE CAPACIOUS BOWL



| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 60

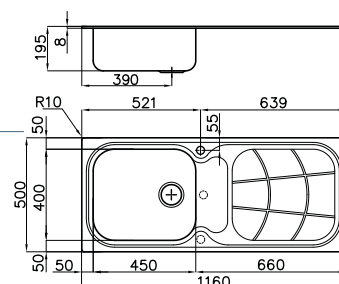


Picture shows rh version

AISI 304 brushed
 dimensions: **1160x500**
 1 bowl: **450x400**
 cut-out: 1140x480
 drain: 3½"
 the overflow is outside
 the bowl



1513 201 rh
 1513 202 lh



Second tap hole available

Accessories: **E L4 M N2 S T4** (page 105)
 Automatic waste fitting: **PR PQ PC** (page 154)

Cabinet 90



Picture shows lh version

AISI 304 brushed
 dimensions: **860x500**
 2b: **450x400+275x400**
 cut-out: 840x480
 drain: 3½"

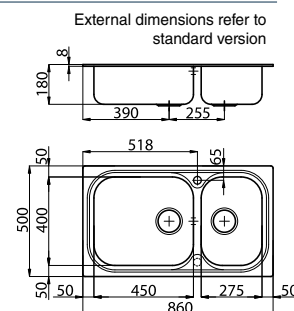


1562 001 rh
 1562 002 lh

AISI 304 brushed
 dimensions: **873x513**
 2b: **450x400+275x400**
 cut-out: 840x480
 drain: 3½"



1072 061 rh
 1072 062 lh





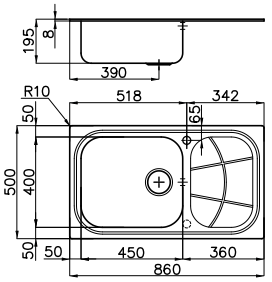





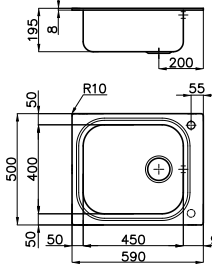

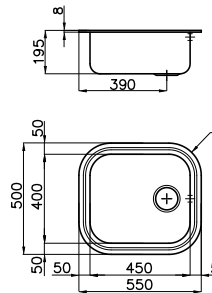
External dimensions refer to standard version

Second tap hole available

Accessories: **E L4 M N2 S T3 T4** (page 105)
 Automatic waste fitting: **PR PQ PC** (page 154)

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

Big Bowl

| | Features | Version | Ref. | Technical Drawing |
|--|--|--|----------------------------|---|
| Cabinet 60  Picture shows rh version Accessories: E L4 M N2 S T4 Automatic waste fitting: PR PQ PC (page 154) | AISI 304 brushed dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |  | 1561 201 rh 1561 202 lh | External dimensions refer to standard version  Second tap hole available |
| | AISI 304 microfoster dimensions: 860x500 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |   | 1561 401 rh 1561 402 lh | |
| | AISI 304 brushed dimensions: 873x513 1 bowl: 450x400 cut-out: 840x480 drain: 3½" |  | 1071 061 rh 1071 062 lh | |
| Cabinet 60  Picture shows lh version Accessories: E L4 N2 S T4 Automatic waste fitting: PR PQ PC (page 154) | AISI 304 brushed dimensions: 590x500 1 bowl: 450x400 cut-out: 570x480 drain: 3½" |  | 1511 001 rh 1511 002 lh |  Second tap hole available |
| | AISI 304 brushed dimensions: 550x500 1 bowl: 450x400 cut-out: 530x480 R 135 drain: 3½" |  | 1611 060 | External dimensions refer to standard version  |

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.

accessories



E
Chopping board 45x40
8655 000



L4
Glass chopping board
23x41 cm
8631 300



M
Sliding chopping board 30x54
8643 000



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



Q
White colander
17x32 cm
8151 100



S
St. steel basket 40x40
8612 000
White basket 40x40
8612 100



T3
St. steel dishes holder 28x40 cm
8100 280



T4
St. steel dishes holder 25x43 cm
8100 301

Uragano

A SINGLE BOWL FOR GREAT PERFORMANCE



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 100



AISI 304 brushed dimensions: **970x500**
1 bowl: **910x440**
cut-out: 950x480
drain: 3½"



1555 600

1555 609
accessory kit included

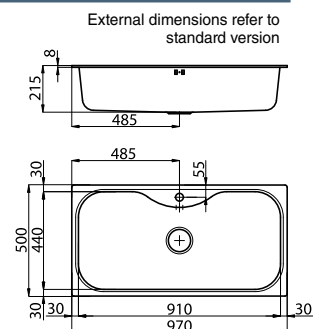
AISI 304 brushed dimensions: **983x513**
1 bowl: **910x440**
cut-out: 950x480
drain: 3½"



1054 600

1054 609
accessory kit included

Technical Drawing



Accessories:

I L2 O Q T U V Z (page 108)

Cabinet 100



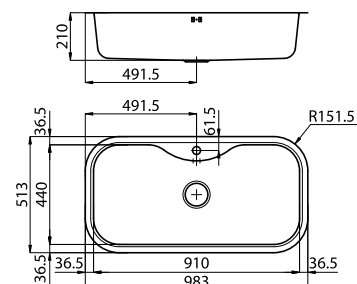
AISI 304 brushed dimensions: **983x513**
1 bowl: **910x440**
cut-out: flush-mount (FT):
web site
up-mount (FTS):
970x500 R 145
drain: 3½"



1055 600



1055 609
accessory kit included







Accessories:

I L2 O Q T U V Z (page 108)

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

Uragano accessory kit

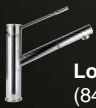
| | | | |
|--|--|---|---|
|  | I Chopping board 37x46 cm 8659 112 |  | V St. steel bowl holder 37x45 cm 8100 112 |
|  | O White plastic bowl 36x30 cm 8152 100 |  | Q White colander 17x32 cm 8151 100 |

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



Tornado

ALL YOU NEED IN 80 CM



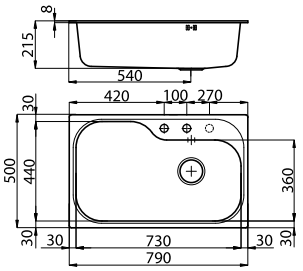



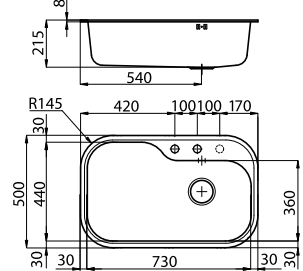




Lorenzo
(8466 000 - pag. 183)



Gamma
(8483 001 - pag. 182)


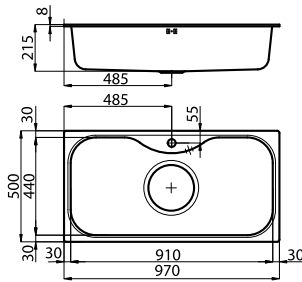
suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|---|--|----------|--|
| <p>Cabinet 80</p>  | <p>AISI 304 brushed dimensions: 790x500 1 bowl: 730x440 cut-out: 770x480 drain: automatic 3½"</p> |  | 1579 660 | <p>External dimensions refer to standard version</p>  |
| | <p>AISI 304 brushed dimensions: 803x513 1 bowl: 730x440 cut-out: 770x480 drain: automatic 3½"</p> |  | 1078 660 | |
| <p>Accessories: H I L 2 O Q T U Z (page 108)</p> | | | | Third tap hole available |
| <p>Cabinet 80</p>  | <p>AISI 304 brushed dimensions: 790x500 1 bowl: 730x440 cut-out: 770x480 R 135 drain: automatic 3½"</p> |  | 1679 660 | <p>External dimensions refer to standard version</p>  |
| | <p>AISI 304 brushed dimensions: 803x513 1 bowl: 730x440 cut-out: flush-mount (FT): web site up-mount (FTS): 790x500 R 145 drain: automatic 3½"</p> |   | 1079 660 | |
| <p>Accessories: H I L 2 O Q T U Z (page 108)</p> | | | | Third tap hole available |


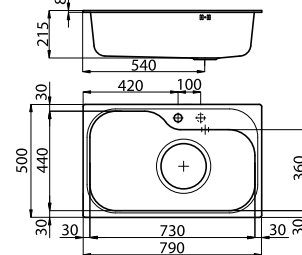
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



7" Uragano and Tornado

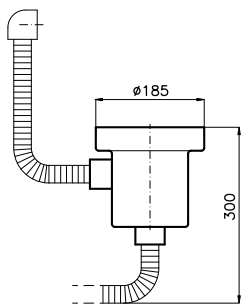
| | Features | Version | Ref. | Technical Drawing |
|--------------------|---|---|----------|---|
| Cabinet 100 | AISI 304 brushed dimensions: 970x500 1 bowl: 910x440 cut-out: 950x480 drain: 7" |  STD | 1555 070 |  |

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 the large stainless steel collecting basket (code 8403309).



accessories

| | | | |
|--|--|---|---|
|  H Chopping board 37x30 8659 111 |  I Chopping board 37x46 cm 8659 112 |  L2 Twin chopping board 37x46 cm 8644 003 |  O** White plastic bowl 36x30 cm 8152 100 |
|  Q White colander 17x32 cm 8151 100 |  T* St. steel dishes holder 25x35 cm 8100 154 |  U St. steel dishes holder 25x45 cm 8100 111 |  V St. steel bowl holder 37x45 cm 8100 112 |
| | | |  Z* St. steel colander 25x36 cm 8154 000 |

*to use only with L2 chopping board **to use only with V bowl holder

Angolare

SOLUTIONS TO ENHANCE THE CORNERS



Twix Plus
(8427 020 - pag. 177)



Camillo
(8467 000 - pag. 175)

suggested mixer taps

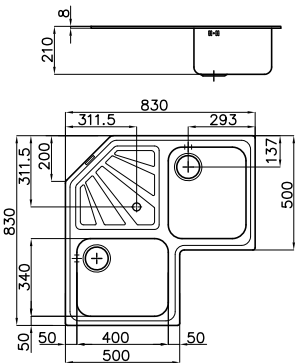
| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 90x90



AISI 304 brushed
dimensions: **830x830**
2 bowls: **340x400**
cut-out: see web site
drain: 3½"

 **3307 060**



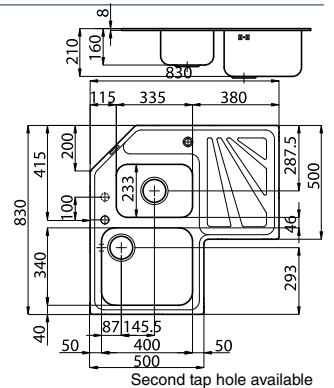
Accessories: **A N2 O2 R T4 W**

Cabinet 90 (linear)



AISI 304 brushed
dimensions: **830x830**
2b: **340x400+233x335**
cut-out: see web site
drain:
3½" + 1¼" on drainer

 **3308 060**



Accessories: **A N2 O2 R T T4 Z**

Automatic waste fitting: **PR PQ PC** (page 155)

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

accessories



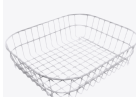
A
Chopping board
34x40 cm
8647 000



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



O2
White plastic bowl
27,2x41,4 cm
8153 100



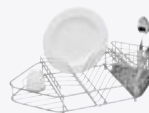
R
St. steel basket
34x40 cm
8611 000



T
St. steel dishes
holder 25x35 cm
8100 154



T4
St. steel dishes
holder 25x43 cm
8100 301



V
St. steel bowl
holder
37x45 cm
8100 112



Z
St. steel colander
25x36 cm
8154 000

Circolari

SIMPLICITY GOES AROUND



S1000 - Z65
(8449 500 - pag. 191)



F2000 alto
(8558 000 - pag. 189)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 45

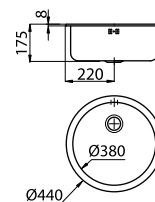


AISI 304 brushed
dimensions: **Ø 440**
1 bowl: **Ø 380**
cut-out: **Ø 420**
drain: **2"**



STD

1010 000



Cabinet 45



AISI 304 brushed
dimensions: **Ø 440**
1 bowl: **Ø 380**
cut-out: **Ø 420**
drain: **3½"**



STD

1010 060

AISI 304 brushed
dimensions: **Ø 420**
1 bowl: **Ø 380**
cut-out: flush-mount
(FT): web site
up-mount (FTS): **Ø 407**
drain: **3½"**

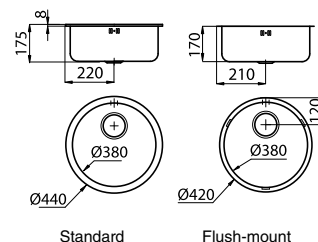


FT

1110 060



FTS



Standard

Flush-mount

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

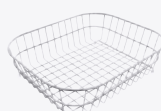
S1000 accessories



M
Sliding chopping
board 30x54
8643 000



N2
HDPE chopping
board
27.2x42,5 cm
8657 001



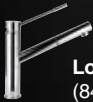
R
St. steel basket
34x40 cm
8611 000



T4
St. steel dishes
holder 25x43 cm
8100 301

S1000

QUALITY AND THICKNESS OF FOSTER STEEL



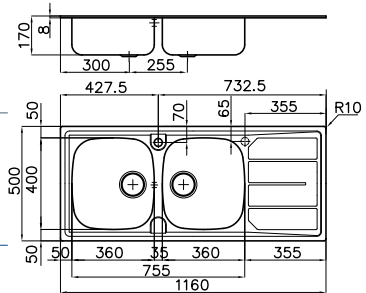








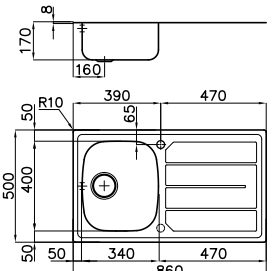




Lorenzo
(8466 000 - pag. 183)





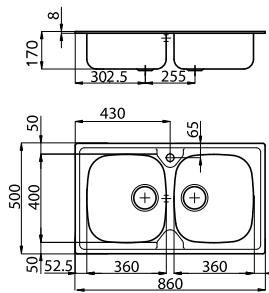




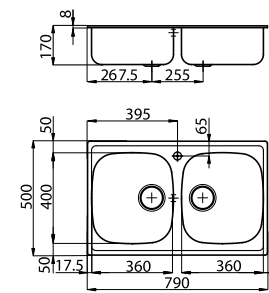


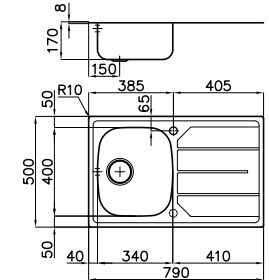


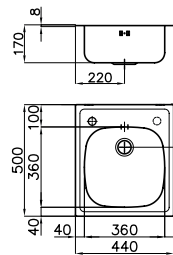



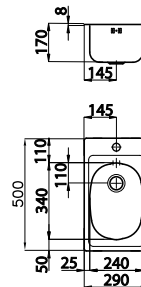
S1000 - RO
(8443 002 - pag. 192)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|---|--|
| Cabinet 80/(90)^T (ref. page 53)  <p>Picture shows lh version</p> | AISI 304 brushed dimensions: 1160x500 2 bowls: 360x400 cut-out: 1140x480 drain: 3½" |  STD | 1812 161 rh |  <p>Second tap hole available</p> |
| | |  STD  microfoaster | 1812 162 lh 1812 461 rh 1812 462 lh | |
| Cabinet 60/(80)^T (ref. page 53)  <p>Picture shows lh version</p> | AISI 304 brushed dimensions: 970x500 2b: 340x400+170x300 cut-out: 950x480 drain: 3½" |  STD | 1197 161 rh | |
| | |  STD  microfoaster | 1197 162 lh 1197 461 rh 1197 462 lh | |
| Cabinet 45  <p>Picture shows lh version</p> | AISI 304 brushed dimensions: 860x500 1 bowl: 340x400 cut-out: 840x480 drain: 3½" |  STD | 1186 161 rh |  <p>Second tap hole available</p> |
| | |  STD  microfoaster | 1186 162 lh 1186 461 rh 1186 462 lh | |
| Accessories: M N2 R T4 (page 110) Automatic waste fitting: PR PQ PC (page 155) | | | | |
| Accessories: M N2 R T4 (page 110) Automatic waste fitting: PR PQ PC (page 155) | | | | |

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

S1000

| | Features | Version | Ref. | Technical Drawing |
|--|---|--|----------------------------|--|
| Cabinet 80(90)^T (ref. page 53)  | AISI 304 brushed dimensions: 860x500 2 bowls: 360x400 cut-out: 840x480 drain: 3½" |  | 1886 160 |  |
| | AISI 304 brushed dimensions: 860x500 2 bowls: 360x400 cut-out: 840x480 drain: 3½" |   | 1886 460 | |
| Accessories: M N2 R T4 (page 110) | | | | |
| Cabinet 80  | AISI 304 brushed dimensions: 790x500 2 bowls: 360x400 cut-out: 770x480 drain: 3½" |  | 1279 060 |  |
| | Accessories: M N2 R T4 (page 110) | | | |
| Cabinet 45  | AISI 304 brushed dimensions: 790x500 1 bowl: 340x400 cut-out: 770x480 drain: 3½" |  | 1179 061 rh 1179 062 lh |  <p>Second tap hole available</p> |
| | Picture shows lh version Accessories: M N2 R T4 (page 110) Automatic waste fitting: PR PQ PC (page 155) | | | |
| Cabinet 45  | AISI 304 brushed dimensions: 440x500 1 bowl: 360x360 cut-out: 420x480 drain: 2" |  | 1144 001 rh 1144 002 lh |  |
| | AISI 304 brushed dimensions: 440x500 1 bowl: 360x360 cut-out: 420x480 drain: 3½" |  | 1144 061 rh 1144 062 lh | |
| Picture shows lh version Version DX means right faucet hole, SX left faucet hole | | | | |
| Cabinet 30  | AISI 304 brushed dimensions: 290x500 1 bowl: 240x340 cut-out: 270x480 drain: 2" |  | 1129 000 |  |
| | Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box. | | | |

S1000 Single bowl

THE PRACTICALITY OF A LARGE BOWL



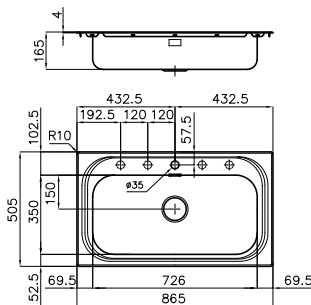


Luisa
(8482 000 - pag. 183)



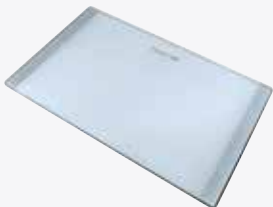
S1000 - Z65
(8449 500 - pag. 191)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|-----------------|---|
| <p>Cabinet 80</p>  | <p>AISI 304 brushed dimensions: 865x505 1 bowl: 726x350 cut-out: 840x480 drain: 3/2"</p> |  | <p>1180 150</p> |  <p>Second and third tap hole available</p> |
| <p>Accessories: L5 M B6 T6 Automatic waste fitting: PR PQ PC (page 155)</p> | | | | |

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

S1000 accessories



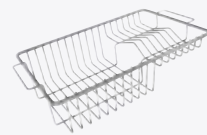
L5
Glass chopping board
29x54 cm
8633 300



M
Sliding chopping board 30x54
8643 000



B6
Chopping board 26x36,6 cm
8643 117



T6
St. steel dishes holder 23x37 cm
8100 305



UNDERMOUNT SINKS



Foster
Milano
p. 116



Milanello
workstation
p. 118



GK p. 120



Skin p. 122



Quadra
p. 126



NEW

S4001
p. 128



NEW

Triplo Invaso
Workstation
p. 130



NEW

Serie 45
p. 131



NEW

KE-R15
p. 132



NEW

KE
Gun Metal
p. 136



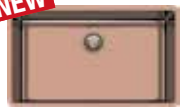
NEW

KE Gold
p. 138



NEW

KE Copper
p. 139



S400
p. 140



S3000
p. 141



KS p. 142



Big Bowl
p. 143



Tornado
p. 144



Elettra
p. 145



Circolari
p. 145



Foster Milano

AN INNOVATIVE CONCEPT OF FUNCTIONALITY



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

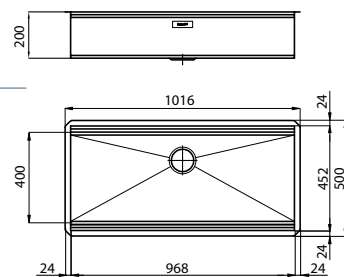
Cabinet 120



AISI 304 brushed bowl: **968x400**
 dimensions: 1016x500
 cut-out: 968x452
 drain: SPACE 3½"



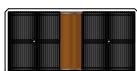
1015 850



Accessories: (page 117)

M6 P3 L4 N3 P2 T2 Z2 PS

Automatic waste fitting: PA PE PM PL PP PS (p.154)



Black grids configurations edge positioning



Black grids configurations bottom positioning

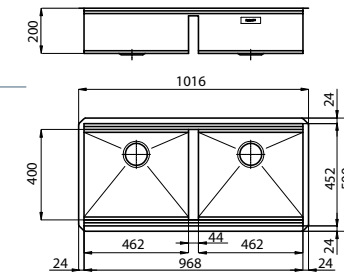
Cabinet 120



AISI 304 brushed 2 bowls: **462x400**
 dimensions: 1016x500
 cut-out: 968x452
 drain: SPACE 3½"



1016 850



Accessories: (page 117)

M6 P3 L4 N3 P2 T2 Z2 PS

Automatic waste fitting: PA PE PM PL PP PS (p.154)





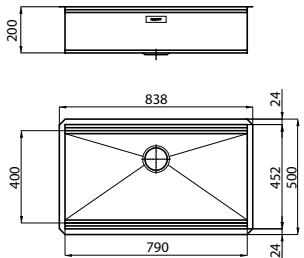
Black grids configurations edge positioning



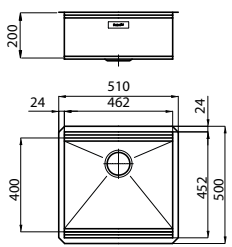


Black grids configurations bottom positioning

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

Foster Milano

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 90  | AISI 304 brushed bowl: 790x400 dimensions: 838x500 cut-out: 790x452 drain: SPACE 3½" |  ST | 1014 850 |  |
| | | | | |

| | | | | |
|---|--|--|----------|---|
| Cabinet 60  | AISI 304 brushed bowl: 462x400 dimensions: 510x500 cut-out: 462x452 drain: SPACE 3½" |  ST | 1013 850 |  |
| | | | | |

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



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.

accessories



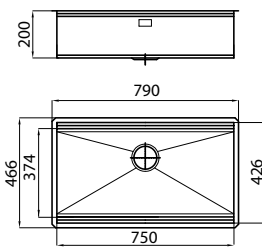


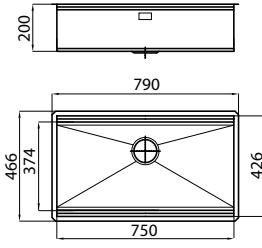
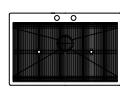
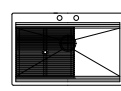
| | | |
|---|--|--|
|  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>M6 Nut wood chopping board 18x44,8 cm 8642 000</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |
|  <p>P2 * Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>P3 Black grid 39,2x44,8 cm 8100 600</p> |  <p>T2 * St. steel dishes holder 21,4x37,9 cm 8100 303</p> |
|  <p>Z2 * St. steel perforated pan 21,5x38 cm 8151 000</p> | | |

*To use only with N3 chopping board

Milanello workstation

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



| | Features | Version | Ref. | Technical Drawing |
|---|--|--|-----------------|---|
| <p>Cabinet 90</p>  <p>Included: 2 Black Milanello grids (8100 602)</p> <p>Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2</p> | <p>AISI 304 brushed bowl: 750x374 dimensions: 790x466 cut-out: see web site drain: SPACE 3½"</p> |  | <p>1034 850</p> |  |
| <p>Cabinet 90</p>  <p>Included: 2 Black Milanello grids (8100 602)</p> <p>Optional accessories: Z3 T8 M7 L3 L4 N3 N2 P2 T T2 Z Z2</p> | <p>AISI 304 Gun Metal bowl: 750x374 dimensions: 790x466 cut-out: see web site drain: 3½" Gun Metal</p> |  | <p>1034 856</p> |  |
| |  <p>Black grids configurations edge positioning</p> |  <p>Black grids configurations bottom positioning</p> | | |

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

Milanello workstation

| | Features | Version | Ref. | | | Technical Drawing |
|--|----------|---------|------|--|--|-------------------|
|--|----------|---------|------|--|--|-------------------|

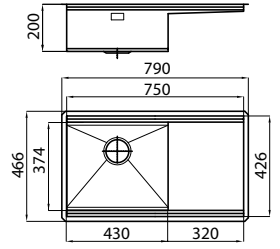
Cabinet 90



AISI 304 brushed
bowl: **430x374**
dimensions: 790x466
cut-out: see web site
drain: SPACE 3½"



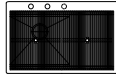
1040 851 rh
1040 852 lh



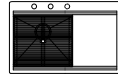
Included: **2 Black Milanello grids** (8100 602)

Optional accessories:

Z3 T8 L3 L4 M7 N3 N2 P2 T T2 Z Z2



Black grids configurations edge positioning



Black grids configurations bottom positioning

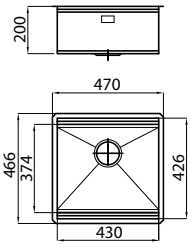
Cabinet 60



AISI 304 brushed
bowl: **430x374**
dimensions: 470x466
cut-out: see web site
drain: SPACE 3½"



1031 850



Included: **1 Black Milanello grid** (8100 602)

Optional accessories:

Z3 T8 L3 L4 M7 N3 N2 P2 T T2 Z Z2



Black grids configurations edge positioning



Black grids configurations bottom positioning

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

sliding accessories under black grids



Z3
St. steel colander
21,5x40 cm
8156 000



T8
St. steel dishes holder
21,4x37,2 cm
8100 306

further accessories



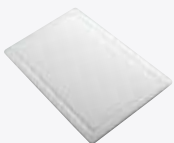
L3
Twin chopping board
41x41 cm
8644 004



L4
Glass chopping board
23x41 cm
8631 300



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



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



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



P2 **
Grating kit complete with ring support and food collection tray
8159 101



T *
St. steel dishes holder
25x35 cm
8100 154



T2 **
St. steel dishes holder
21,4x37,9 cm
8100 303



Z *
St. steel colander
25x36 cm
8154 000



Z2 **
St. steel perforated pan
21,5x38 cm
8151 000



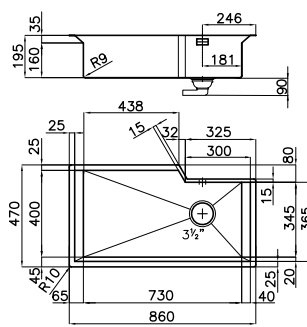


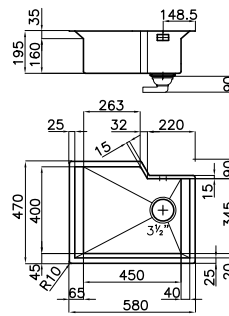
*To use only with L3 chopping board **To use only with N3 chopping board

GK

AN MINIMAL, BUT SOPHISTICATED DESIGN



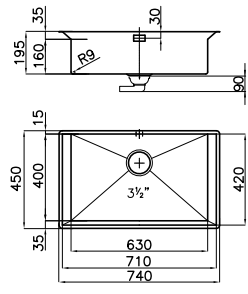






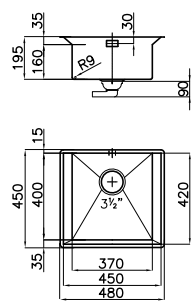
suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|-----------------|---|
| <p>Cabinet 90</p>  | <p>AISI 304 brushed bowl: 73x40 cm dimensions: 860x470 cut-out: see web site drain: SPACE 3½"</p> | <p> ST</p> | <p>1401 800</p> |  |
| <p>Accessories: M4 N4 T2 P2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | | | | |
| <p>Cabinet 60</p>  | <p>AISI 304 brushed bowl: 45x40 cm dimensions: 580x470 cut-out: see web site drain: SPACE 3½"</p> | <p> ST</p> | <p>1403 800</p> |  |
| <p>Accessories: M4 N4 T2 P2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | | | | |

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






GK

| | Features | Version | Ref. | Technical Drawing |
|--|--|---|----------|---|
| Cabinet 80  | AISI 304 brushed bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½" |  ST | 1404 800 |  |
| | AISI 304 vintage bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½" |  ST  | 1404 880 | |
| Accessories: M4 N4 T2 P2 Z2 to be used only with chopping board N4 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |

| | | | | |
|---|--|--|----------|---|
| Cabinet 60  | AISI 304 brushed bowl: 37x40 cm dimensions: 480x450 cut-out: see web site drain: SPACE 3½" |  ST | 1405 800 |  |
| | Accessories: M4 N4 T2 P2 Z2 to be used only with chopping board N4 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | |

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

accessories

| | | | | | |
|---|--|---|---|---|--|
|  | M4 Iroko chopping board 8656 001 |  | N4 HDPE Twin chopping board 8644 100 |  | T2 St. steel dishes holder 25x42,5 cm 8100 303 |
|  | P2 Grating kit complete with ring support and food collection bowl 8159 101 |  | Z2 St. steel perforated pan 8151 000 |  | PA Automatic waste fitting 8407 108 |



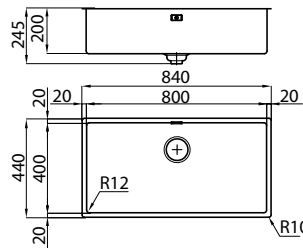
Skin NEW





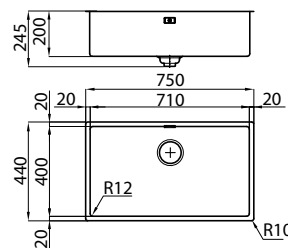
The waste-fitting and overflow are moulded on the sink. The product is therefore made out of one seamless steel surface, without gaps or interstices. A great plus in terms of hygiene.



suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 90  | AISI 304 brushed dimension: 840x440 1 bowl: 800x400 cut-out: see web site Integrated waste-fitting with Space stopper |  ST | 4458 840 |  |



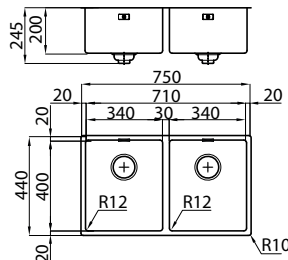
Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

| | | | | |
|---|--|--|----------|---|
| Cabinet 80  | AISI 304 brushed dimension: 750x440 1 bowl: 710x400 cut-out: see web site Integrated waste-fitting with Space stopper |  ST | 4457 840 |  |
|---|--|--|----------|---|

Accessories:
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z



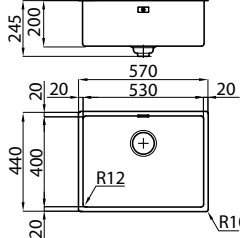
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Skin NEW

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|---|
| Cabinet 80  | AISI 304 brushed dimension: 750x440 2 bowls: 340x400 cut-out: see web site Integrated waste-fitting with Space stopper |  | 4455 840 |  |



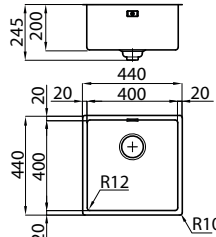
Accessories:

- L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

| | | | | |
|---|--|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimension: 570x440 1 bowl: 530x400 cut-out: see web site Integrated waste-fitting with Space stopper |  | 4453 840 |  |
|---|--|---|----------|---|

Accessories:

- L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z





| | | | | |
|---|--|---|----------|--|
| Cabinet 45  | AISI 304 brushed dimension: 440x440 1 bowl: 400x400 cut-out: see web site Integrated waste-fitting with Space stopper |  | 4456 840 |  |
|---|--|---|----------|--|

Accessories:

- L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

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

Accessories

| | | | |
|---|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |
|  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |

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



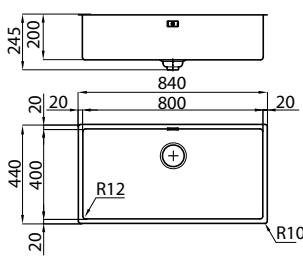


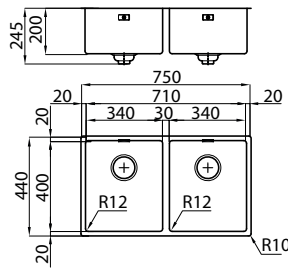
Skin Gun Metal NEW



The waste-fitting and overflow are moulded on the sink. The product is therefore made out of one seamless steel surface, without gaps or interstices. A great plus in terms of hygiene.



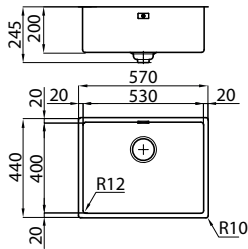
Skin Gun Metal
(8424 856 - page 172)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|-----------------|---|
| <p>Cabinet 90</p>  | <p>AISI 304 Gun Metal dimension: 840x440 1 bowl: 800x400 cut-out: see web site Integrated waste-fitting with Space stopper.</p> |  ST | <p>4458 846</p> |  |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z</p> | | | | |
| <p>Cabinet 80</p>  | <p>AISI 304 Gun Metal dimension: 750x440 2 bowls: 340x400 cut-out: see web site Integrated waste-fitting with Space stopper.</p> |  ST | <p>4455 846</p> |  |
| <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z</p> | | | | |

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

Skin Gun Metal NEW

| | Features | Version | Ref. | Technical Drawing |
|---|---|--|----------|---|
| Cabinet 60  | AISI 304 Gun Metal dimension: 570x440 1 bowl: 530x400 cut-out: see web site Integrated waste-fitting with Space stopper. |  ST | 4453 846 |  |

Accessories:

- L1** **L3** **L4** **N2** **N3** **O2** **P1** **P2** **S** **T** **T1** **T2** **Z**

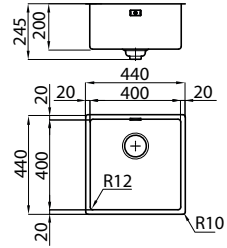
Cabinet 45



AISI 304 Gun Metal
 dimension: **440x440**
 1 bowl: **400x400**
 cut-out: see web site
 Integrated waste-fitting
 with Space stopper.



4456 846



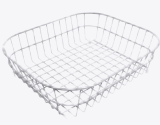
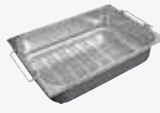


Accessories:

- L1** **L3** **L4** **N2** **N3** **O2** **P1** **P2** **S** **T** **T1** **T2** **Z**



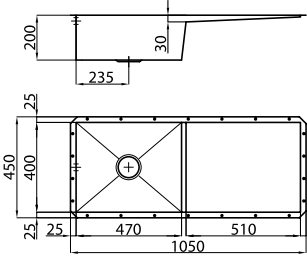


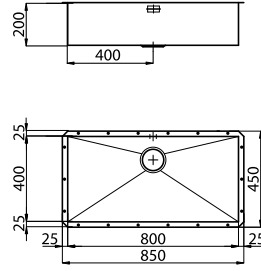


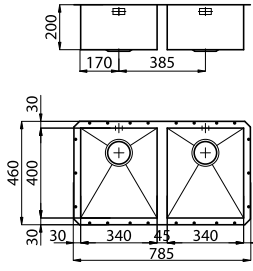


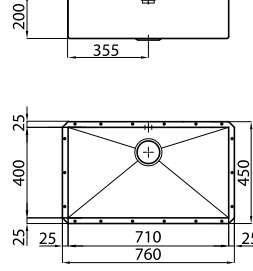


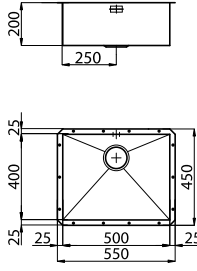
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories

| | | | |
|--|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |
|  <p>R St. steel basket 34x40 8611 000</p> |  <p>S St. steel basket 40x40 8612 000</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |
|  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> | |



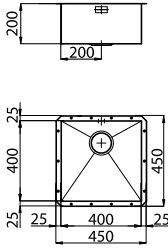


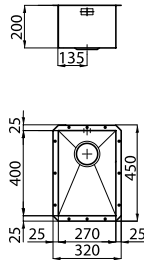


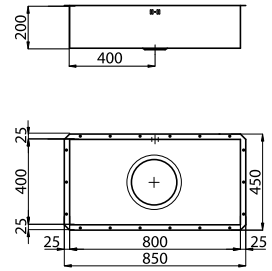
*To use only with L3 chopping board **To use only with N3 chopping board

Quadra

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|-----------------|---|
| <p>Cabinet 120</p>  <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 47x40 cm dimension:1050x450 cut-out: see web site drain: 3½"</p> |  | <p>1210 850</p> |  |
| <p>Cabinet 90</p>  <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 80x40 cm dimensions: 850x450 cut-out: see web site drain: 3½"</p> |  | <p>1218 850</p> |  |
| <p>Cabinet 80</p>  <p>Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: (2x) 34x40 cm dimensions: 785x460 cut-out: see web site drain: 3½"</p> |  | <p>1208 850</p> |  |
| <p>Cabinet 80</p>  <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 71x40 cm dimensions: 760x450 cut-out: see web site drain: 3½"</p> |  | <p>1217 850</p> |  |
| <p>Cabinet 60</p>  <p>Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 50x40 cm dimensions: 550x450 cut-out: see web site drain: 3½"</p> |  | <p>1215 850</p> |  |

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

Quadra

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 45  | AISI 304 brushed bowl: 40x40 cm dimensions: 450x450 cut-out: see web site drain: 3½" |  | 1214 850 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Cabinet 40  | AISI 304 brushed bowl: 27x40 cm dimensions: 320x450 cut-out: see web site drain: 3½" |  | 1202 850 |  |
| Accessories: L4 N2 O2 T1 | | | | |
| Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Quadra 7" Cabinet 90  | AISI 304 brushed bowl: 80x40 cm dimensions: 850x450 cut-out: see web site drain: 7" |  | 1218 897 |  |
| Accessories: L3 L4 N2 O2 S T T1 Z | | | | |
| Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box. | | | | |

accessories

| | | | | | |
|---|---|---|---|---|--|
|  | L1 Twin chopping board 31,7x42,5 cm 8644 041 |  | L3 Twin chopping board 41x41 cm 8644 004 |  | L4 Glass chopping board 23x41 cm 8631 300 |
|  | N2 HDPE chopping board 27,2x42,5 cm 8657 001 |  | N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  | O2 White plastic bowl 27,2x41,4 cm 8153 100 |
|  | P2 ** Grating kit complete with ring support and food collection tray 8159 101 |  | R St. steel basket 34x40 cm 8611 000 |  | S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |
|  | T1 St. steel dishes holder 25x42,5 cm 8100 201 |  | T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303 |  | Z * St. steel colander 25x36 cm 8154 000 |
| | | | |  | Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 |

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

S4001 - undermount bowls **NEW**

ESSENTIAL QUALITY



SPACE drain



Perimetric overflow



Space saver drain



Tre Alto
(8468 000 - page 178)



1/2 Circle
(8480 000 - page 176)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

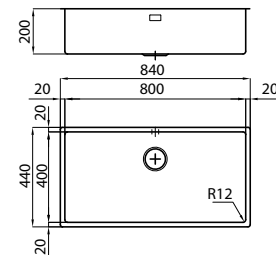
Cabinet 90



AISI 304 brushed
dimension: **840x440**
1 bowl: **800x400**
cut-out: 800x400
drain: SPACE 3½"



3358 850



Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**

T1 T2 Z Z2

Autom. waste fitting: **PA PE PM PL PP PS**
(see page 154-155)

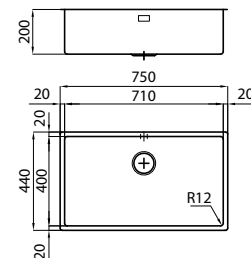
Cabinet 80



AISI 304 brushed
dimension: **750x440**
1 bowl: **710x400**
cut-out: 710x400
drain: SPACE 3½"



3357 850



Accessories: **L1 L3 L4 N2 N3 O2 P1 P2 S T**

T1 T2 Z Z2

Autom. waste fitting: **PA PE PM PL PP PS**
(see page 154-155)

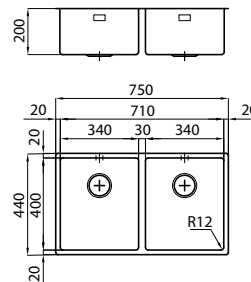
Cabinet 80



AISI 304 brushed
dimension: **750x440**
2 bowlss: **340x400**
cut-out: 710x400
drain: SPACE 3½"



3352 850





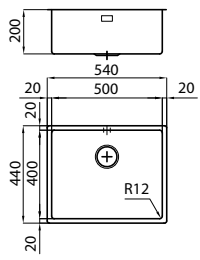


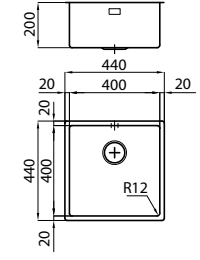


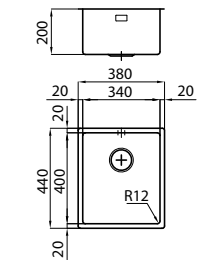
Accessories:

L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2

Autom. waste fitting: **PA PE PM PL PP PS**
(see page 154-155)









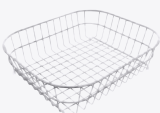






Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

S4001 - undermount bowls NEW

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|----------|---|
| Cabinet 60  | AISI 304 brushed dimension: 540x440 1 bowl: 500x400 cut-out: 500x400 drain: SPACE 3½" |  | 3355 850 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |
| Cabinet 60  | AISI 304 brushed dimension: 440x440 1 bowl: 400x400 cut-out: 400x400 drain: SPACE 3½" |  | 3356 850 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |
| Cabinet 45  | AISI 304 brushed dimension: 380x440 1 bowl: 340x400 cut-out: 340x400 drain: SPACE 3½" |  | 3353 850 |  |
| Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Autom. waste fitting: PA PE PM PL PP PS (see page 154-155) | | | | |

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

Accessories

| | | | |
|--|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> | |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |

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


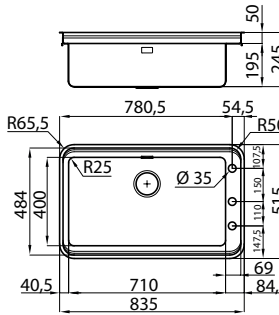


Triplo Invaso Workstation **NEW**



MIXER INCLUDED



Eclipse
(8499 000 - page 180)






| | Features | Version | Ref. | Technical Drawing |
|-------------------|---|---|--------------------------------------|---|
| Cabinet 90 | AISI 304 brushed dimension: 835x515 1 bowl: 710x400 cut-out: see web site* drain: automatic SPACE 3½" PP |  ST | 1491 059 |  |
| | INCLUDED | | | |
| |  | | Eclipse mixer tap (code 8499 000) |  |
| | | | 2 black grids T1 (code 8100 603) | |
| Accessories: | L4 M2 N2 O2 S U2 | | | |

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

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



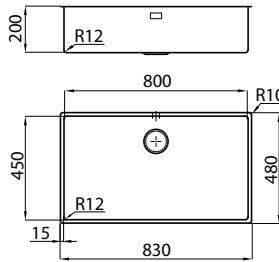


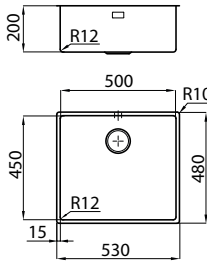


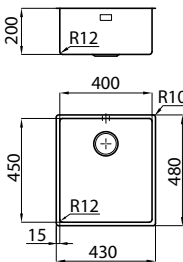


Accessories

| | | | |
|---|---|---|--|
|  | L4 Glass chopping board 23x41 cm 8631 300 |  | M2 Chopping board 28x48 8643 115 |
|  | N2 DPE chopping board 27,2x42,5 cm 8657 001 |  | O2 White plastic bowl 27,2x41,4 cm 8153 100 |
| | |  | S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |
| | |  | U2 St. steel dishes holder 23x47 8100 115 |

45 Series **NEW**

OVERSIZED BOWLS

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|----------|---|
| Cabinet 90  <p>45 cm</p> | AISI 304 brushed bowl: 80x45 cm dimensions: 830x480 cut-out: see web site drain: 3½ |  | 3143 850 |  |
| Accessories: N5 O2 P2 S T2 Z Z2 | | | | |
| Cabinet 60  <p>45 cm</p> | AISI 304 brushed bowl: 50x45 cm dimensions: 530x480 cut-out: see web site drain: 3½ |  | 3141 850 |  |
| Accessories: N5 O2 P2 S T2 Z Z2 | | | | |
| Cabinet 45  <p>45 cm</p> | AISI 304 brushed bowl: 40x45 cm dimensions: 430x480 cut-out: see web site drain: 3½ |  | 3139 850 |  |
| 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.

Accessories

| | | | |
|---|--|--|---|
|  <p>N5 multi-accessories support frame kit 28x47.4 with HDPE cutting board 8100 627</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P2 ★ Grating kit complete with ring support and food collection tray 8159 101</p> | |
|  <p>S St. steel basket 40x40 8612 000</p> <p>White basket 40x40 8612 100</p> |  <p>T2 ★ St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ★ St. steel perforated pan 21,5x38 cm 8151 000</p> |

★To use only with N5 kit

KE - R15

THE RIGHT MODEL FOR EVERY NEED







Camillo
(8467 000 - page 175)





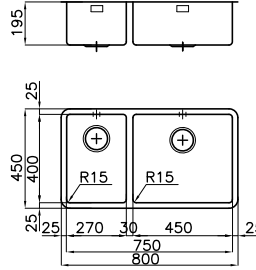


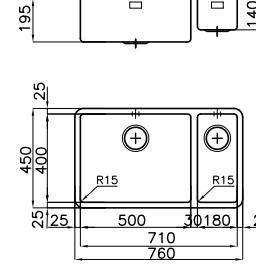


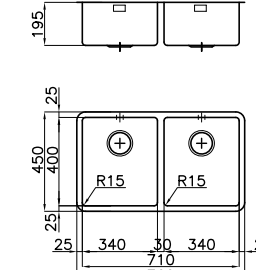


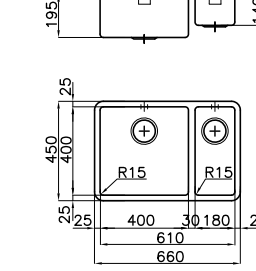


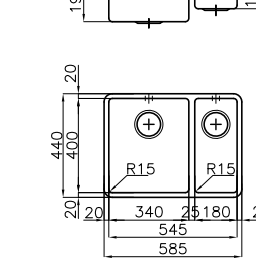
Lorenzo
(8466 000 - page 183)

suggested mixer taps

| | Features | Version | Ref. | Technical Drawing |
|--|---|---|-----------------|-------------------|
| <p>Cabinet 100</p>  | <p>AISI 304 brushed bowl: 45x40/40x40 cm dimensions: 930x450 cut-out: see web site drain: 3½</p> |  ST | <p>2207 850</p> | |
| <p>Accessories: (page 135)</p> <p>L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | | | | |
| <p>Cabinet 90</p>  | <p>AISI 304 brushed bowl: 40x40/34x40 cm dimensions: 820x450 cut-out: see web site drain: 3½</p> |  ST | <p>2206 850</p> | |
| <p>Accessories: (page 135)</p> <p>L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2</p> <p>Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | | | | |



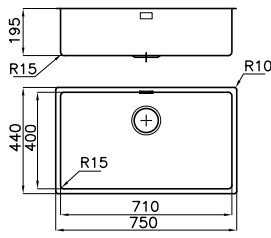





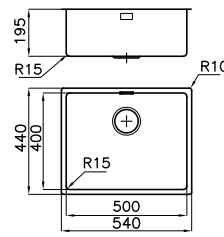





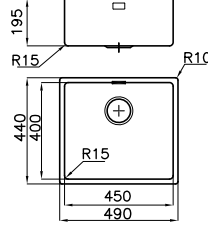





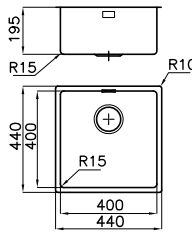





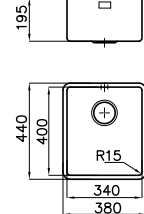



Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

KE - R15

| | Features | Version | Ref. | Technical Drawing |
|---|---|---|---|---|
| <p>Cabinet 80</p>  <p>Accessories: (page 135) L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 45x40/27x40 cm dimensions: 800x450 cut-out: see web site drain: 3½</p> |  | <p>2205 850</p> |  |
| <p>Cabinet 80</p>  <p>Picture shows lh version</p> <p>Accessories: (page 135) L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 50x40/18x40 cm dimensions: 760x450 cut-out: see web site drain: 3½</p> |  | <p>2204 851 rh 2204 852 lh</p> |  |
| <p>Cabinet 80</p>  <p>Accessories: (page 135) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: (2x) 34x40 cm dimensions: 760x450 cut-out: see web site drain: 3½</p> |  | <p>2203 850</p> |  |
| <p>Cabinet 80</p>  <p>Picture shows lh version</p> <p>Accessories: (page 135) L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 40x40/18x40 cm dimensions: 660x450 cut-out: see web site drain: 3½</p> |  | <p>2202 851 rh 2202 852 lh</p> |  |
| <p>Cabinet 60</p>  <p>Picture shows lh version</p> <p>Accessories: (page 135) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)</p> | <p>AISI 304 brushed bowl: 34x40/18x40 cm dimensions: 585x440 cut-out: see web site drain: 3½</p> |  | <p>2201 851 rh 2201 852 lh</p> |  |



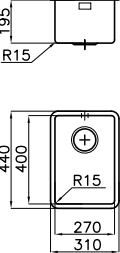
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



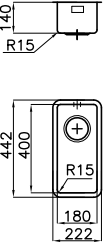
KE - R15

| | Features | Version | Ref. | Technical Drawing |
|--|--|---|--|---|
| Cabinet 80  | AISI 304 brushed bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½ |  ST | 2157 850 |  |
| | | Vintage version   |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Cabinet 60  | AISI 304 brushed bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½ |  ST | 2155 850 |  |
| | | Vintage version   |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Cabinet 60  | AISI 304 brushed bowl: 45x40 cm dimensions: 494x444 cut-out: see web site drain: 3½ |  ST | 2154 850 |  |
| | | Vintage version   |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Cabinet 45  | AISI 304 brushed bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½ |  ST | 2156 850 |  |
| | | Vintage version   |  ST | |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |
| Cabinet 40  | AISI 304 brushed bowl: 34x40 cm dimensions: 380x440 cut-out: see web site drain: 3½ |  ST | 2153 850 |  |
| | | Vintage version   |  ST | |
| Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |

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


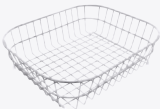


KE - R15

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|----------|---|
| Cabinet 40  | AISI 304 brushed bowl: 27x40 cm dimensions: 310x440 cut-out: see web site drain: 3½ |  | 2152 850 |  |
| Accessories: L4 N2 T1 Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |

| | | | | |
|---|--|---|----------|---|
| Cabinet 30  | AISI 304 brushed bowl: 18x40 cm dimensions: 222x442 cut-out: see web site drain: 3½ |  | 2151 850 |  |
| Autom. waste fitting: PA PE PM PL PP PS (p.154) | | | | |

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

accessories

| | | | |
|--|---|--|--|
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> | |
|  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P1 Chopping board with stainless steel colander kit 8644 042</p> |
|  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |

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


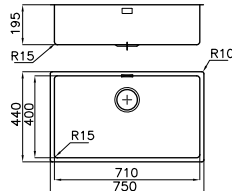




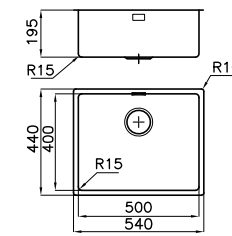


KE PVD & PVD Vintage





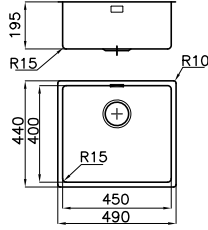


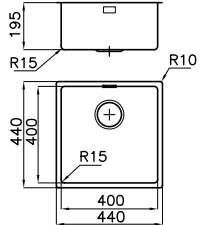




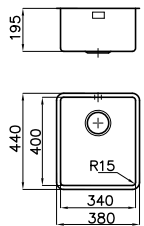


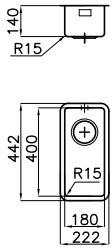
Gun Metal, Gold, copper. The new KE Colour finishes are obtained with a special surface treatment (**Physical Vapour Deposition**) that gives AISI 304 stainless steel the fine colour and a subtle sheen in addition to very high physical and mechanical characteristics.

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 |
|---|--|--|----------|---|
| Cabinet 80  | AISI 304 Gun Metal bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½ |  ST | 2157 856 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. w. fitting: PG PO (page 154-155) | Vintage version  |  ST | 2157 886 | |
| Cabinet 60  | AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½ |  ST | 2155 856 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. w. fitting: PG PO (page 154-155) | Vintage version  |  ST | 2155 886 | |

KE Gun Metal

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 60  NEW | AISI 304 Gun Metal bowl: 45x40 cm dimensions: 490x440 cut-out: see web site drain: 3½ |  ST | 2154 856 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. w. fitting: PG PO (page 154-155) | | | | |
| Cabinet 45  | AISI 304 Gun Metal bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½ |  ST | 2156 856 |  |
| Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. w. fitting: PG PO (page 154-155) | Vintage version NEW  |  ST | 2156 886 | |
| Cabinet 40  | AISI 304 Gun Metal bowl: 34x40 cm dimensions: 380x440 cut-out: see web site drain: 3½ |  ST | 2153 856 |  |
| Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Autom. w. fitting: PG PO (page 154-155) | | | | |
| Cabinet 30  | AISI 304 Gun Metal bowl: 18x40 cm dimensions: 222x442 cut-out: see web site drain: 3½ |  ST | 2151 856 |  |
| Autom. w. fitting: PG PO (page 154-155) | | | | |

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

accessories

P1 R S p. 125

| | | | |
|--|---|---|--|
|  <p>PG Gun metal automatic drain 8407110</p> |  <p>Omega Gun Metal mixer taps page 184</p> |  <p>Skin Gun Metal mixer tap page 172</p> |  <p>Dispenser page 193</p> |
|  <p>L1 Twin chopping board 31,7x42,5 cm 8644 041</p> |  <p>L3 Twin chopping board 41x41 cm 8644 004</p> |  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  <p>N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101</p> |  <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  <p>P2 ** Grating kit complete with ring support and food collection tray 8159 101</p> |  <p>T * St. steel dishes holder 25x35 cm 8100 154</p> |
|  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303</p> |  <p>Z * St. steel colander 25x36 cm 8154 000</p> |  <p>Z2 ** St. steel perforated pan 21,5x38 cm 8151 000</p> |

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

KE Gold



| | Features | Version | Ref. | Technical Drawing |
|--|----------|---------|------|-------------------|
|--|----------|---------|------|-------------------|

Cabinet 80



AISI 304 Gold
 bowl: 71x40 cm
 dimensions: 750x440
 cut-out: see web site
 drain: 3½



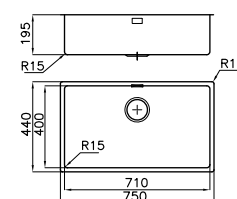
2157 859

NEW

Vintage version



2157 889



Accessories (page 137):

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
 Z2



Mixer Gold
 page 186

Cabinet 60



AISI 304 Gold
 bowl: 50x40 cm
 dimensions: 544x444
 cut-out: see web site
 drain: 3½



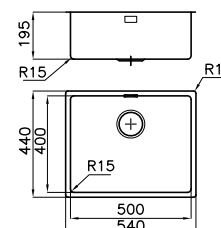
2155 859

NEW

Vintage version



2155 889



Accessories (page 137):

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
 Z2



Mixer Gold
 page 186

Cabinet 45



AISI 304 Gold
 bowl: 40x40 cm
 dimensions: 440x440
 cut-out: see web site
 drain: 3½



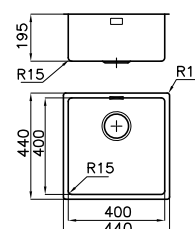
2156 859

NEW

Vintage version



2156 889



Accessories (page 137):

L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z
 Z2



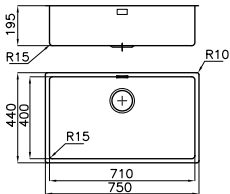






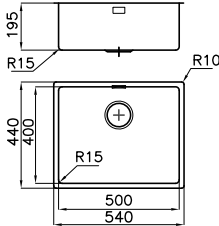






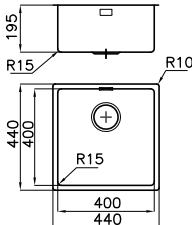






Mixer Gold
 page 186

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


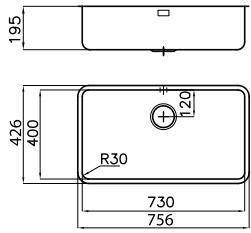
KE Copper


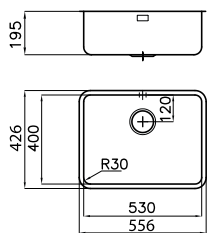


| | Features | Version | Ref. | Technical Drawing |
|---|---|--|--|---|
| Cabinet 80  | AISI 304 Copper bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½ |  ST | 2157 858 |  |
| | | Vintage version   |  ST | |
| Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 |  | Mixer Copper page 186 | | |
| Cabinet 60  | AISI 304 Copper bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½ |  ST | 2155 858 |  |
| | | Vintage version   |  ST | |
| Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 |  | Mixer Copper page 186 | | |
| Cabinet 45  | AISI 304 Copper bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½ |  ST | 2156 858 |  |
| | | Vintage version   |  ST | |
| Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 |  | Mixer Copper page 186 | | |

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

S400

| | Features | Version | Ref. | Technical Drawing |
|---|--|--|----------|---|
| Cabinet 80 | AISI 304 brushed bowl: 73x40 cm dimensions: 756x426 cut-out: see web site drain: 3½" |  ST | 1870 850 |  |
| Accessories: L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Automatic waste fitting: PA PE PM PL PP PS (page 154-155) | | | | |

| | | | | |
|---|--|--|----------|---|
| Cabinet 60 | AISI 304 brushed bowl: 53x40 cm dimensions: 556x426 cut-out: see web site drain: 3½" |  ST | 1865 850 |  |
| Accessories: L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Automatic waste fitting: PA PE PM PL PP PS (page 154-155) | | | | |



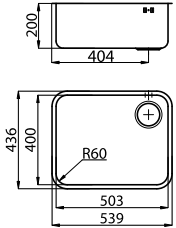


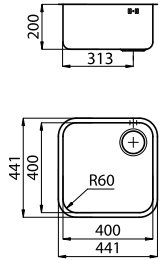


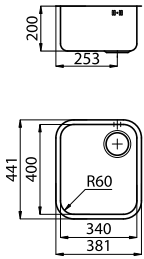


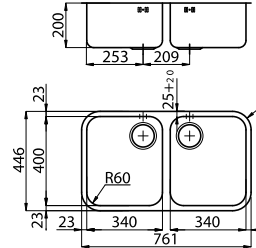
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

accessories

| | | | | | | | |
|---|---|---|---|---|--|---|---|
|  | A Chopping board 34x40 8647 000 |  | L1 Twin chopping board 31,7x42,5 cm 8644 041 |  | L3 Twin chopping board 41x41 cm 8644 004 |  | L4 Glass chopping board 23x41 cm 8631 300 |
|  | N2 HDPE chopping board 27,2x42,5 cm 8657 001 |  | N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  | O2 White plastic bowl 27,2x41,4 cm 8153 100 |  | P1 Chopping board with stainless steel colander kit 8644 042 |
|  | P2 ** Grating kit complete with ring support and food collection tray 8159 101 |  | R St. steel basket 34x40 cm 8611 000 |  | S St. steel basket 40x40 8612 000 White basket 40x40 8612 100 |  | T * St. steel dishes holder 25x35 cm 8100 154 |
|  | T1 St. steel dishes holder 25x42,5 cm 8100 201 |  | T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303 |  | Z * St. steel colander 25x36 cm 8154 000 |  | Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 |

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

S3000





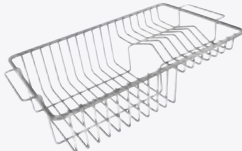
| | Features | Version | Ref. | Technical Drawing |
|--|--|--|----------------------------|---|
| Cabinet 60  Picture shows rh version | AISI 304 brushed bowl: 50x40 cm dimensions: 539x436 cut-out: see web site drain: 3½" |  ST | 1116 861 rh 1116 862 lh |  |
| Accessories: L4 N2 O2 S T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |
| Cabinet 45  Picture shows rh version | AISI 304 brushed bowl: 40x40 cm dimensions: 441x441 cut-out: see web site drain: 3½" |  ST | 1114 861 rh 1114 862 lh |  |
| Accessories: L4 N2 O2 S T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |
| Cabinet 40  Picture shows rh version | AISI 304 brushed bowl: 34x40 cm dimensions: 381x441 cut-out: see web site drain: 3½" |  ST | 1117 861 rh 1117 862 lh |  |
| Accessories: A L4 N2 O2 R T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |
| Cabinet 80  Picture shows rh version | AISI 304 brushed bowl: (2x) 34x40 cm dimensions: 761x446 cut-out: see web site drain: 3½" |  ST | 1302 860 |  |
| Accessories: A L4 N2 O2 R T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |
| Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box. For rh/lh version on mean bowl with drain on right/left side. | | | | |

KS

| | Features | Version | Ref. | Technical Drawing |
|---|--|---|-----------------|---|
| <p>Cabinet 60</p>  <p>Accessories: L4 N2 O2 S T1 Automatic waste fitting: PL PP PS PA PE PM (page 154-155)</p> | <p>AISI 304 brushed bowl: 50x40 cm dimensions: 539x436 cut-out: see web site drain: 3½"</p> |  | <p>1850 850</p> |  |
| <p>Cabinet 60</p>  <p>Accessories: L4 N2 O2 S T1 Automatic waste fitting: PL PP PS PA PE PM (page 154-155)</p> | <p>AISI 304 brushed bowl: 45x40 cm dimensions: 488x438 cut-out: see web site drain: 3½"</p> |  | <p>1845 850</p> |  |
| <p>Cabinet 45</p>  <p>Accessories: L4 N2 O2 S T1 Automatic waste fitting: PL PP PS PA PE PM (page 154-155)</p> | <p>AISI 304 brushed bowl: 40x40 cm dimensions: 436x436 cut-out: see web site drain: 3½"</p> |  | <p>1840 850</p> |  |

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

accessories

| | | | |
|---|---|---|--|
|  | <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  | <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |
|  | <p>O2 White plastic bowl 27,2x41,4 cm 8153 100</p> |  | <p>S St. steel basket 40x40 8612 000 White basket 40x40 8612 100</p> |
|  | <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> | | |

Big Bowl

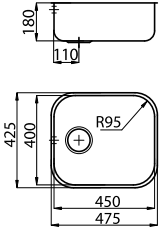
| | Features | Version | Ref. | | | Technical Drawing |
|--|----------|---------|------|--|--|-------------------|
|--|----------|---------|------|--|--|-------------------|

Cabinet 60



AISI 304 brushed bowl: **45x40 cm**
 dimensions: 475x425
 cut-out: see web site
 drain: 3½"

 **1811 050**



Accessories: **L4 N2 S T4**

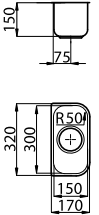
Automatic waste fitting: **PR PQ PC** (page 154-155)

Cabinet 30



AISI 304 brushed bowl: **15x30 cm**
 dimensions: 170x320
 cut-out: see web site
 drain: 3½"

 **1300 068**



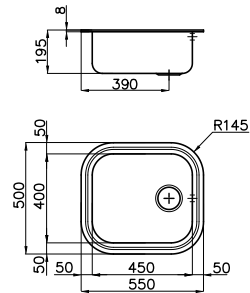
Automatic waste fitting: **PR PQ PC** (page 154-155)

Cabinet 60



AISI 304 brushed bowl: **45x40 cm**
 dimensions: 550x500
 cut-out: see web site
 drain: 3½"

 **1611 068**



Accessories: **E L4 N2 S**

Automatic waste fitting: **PR PQ PC** (page 154-155)

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

accessories



E
 Chopping board 45x40
 8655 000



L4
 Glass chopping board
 23x41 cm
 8631 300



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



S
 St. steel basket 40x40
 8612 000

White basket 40x40
 8612 100



T4
 St. steel dishes
 holder 25x43 cm
 8100 301

Tornado

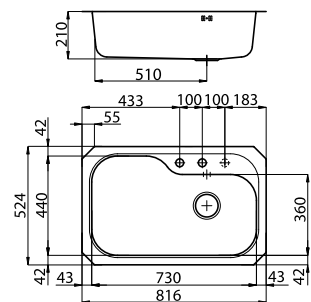
| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|

Cabinet 80



AISI 304 brushed bowl: **73x44 cm**
 dimensions: 816x524
 cut-out: see web site
 drain: **automatic 3½"**

 **ST**
 1679 860



Third tap hole available

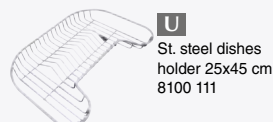
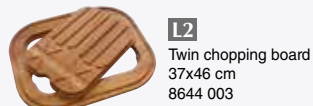
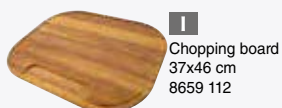
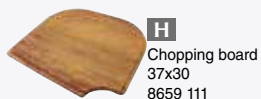
Accessories: **H I L2 O Q T U Z**

Sinuuous profile

The wide radius of the corners in undermount Tornado sink gives great elegance, which fits both to classic and to modern kitchens.



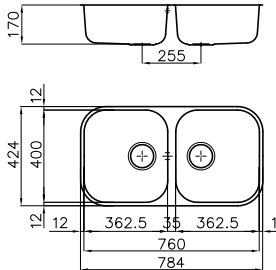




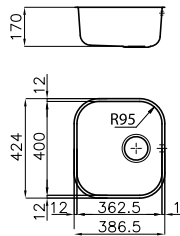
accessories



*to use only with L2 chopping board



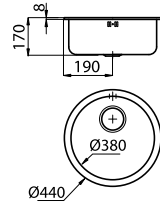

Elettra

| | Features | Version | Ref. | Technical Drawing |
|--|--|--|----------|---|
| Cabinet 80  | AISI 304 brushed bowls: (2x) 36x40 cm dimensions: 790x430 cut-out: see web site drain: 3½" |  ST | 1974 860 |  |
| Accessories: L4 N2 R T4 T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |

| | | | | |
|--|--|--|----------|---|
| Cabinet 45  | AISI 304 brushed bowl: 36x40 cm dimensions: 386,5x424 cut-out: see web site drain: 3½" |  ST | 1970 860 |  |
| Accessories: L4 N2 R T4 T1 Automatic waste fitting: PR PQ PC (page 154-155) | | | | |






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

Circolari

| | Features | Version | Ref. | Technical Drawing |
|--|---|--|----------|---|
| Cabinet 45  | AISI 304 brushed bowl: Ø 38 cm dimensions: Ø 440 cut-out: see web site drain: 3½" |  ST | 1010 068 |  |
| | AISI 304 brushed bowl: Ø 38 cm dimensions: Ø 440 cut-out: see web site drain: 2" |  ST | 1010 008 | |
| Available for 3½" version only: PR PQ PC (page 154-155) | | | | |

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

accessories

| | | | | |
|---|--|--|---|--|
|  <p>L4 Glass chopping board 23x41 cm 8631 300</p> |  <p>N2 HDPE chopping board 27,2x42,5 cm 8657 001</p> |  <p>R St. steel basket 34x40 cm 8611 000</p> |  <p>T1 St. steel dishes holder 25x42,5 cm 8100 201</p> |  <p>T4 St. steel dishes holder 25x43 cm 8100 301</p> |
|---|--|--|---|--|



ACCESSORIES and COMPLEMENTS



Washing accessories
p. 148



Automatic waste fitting
and washing complements
p. 154



Waste-disposer
p. 155



Waste-bins
p. 157



Electric socket-holder
p. 158



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-accessorized



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.

Sinks' accessories

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



L3
Twin Iroko chopping board 41x41 cm
8644 004



L1
Twin Iroko chopping board 31,7x42,5 cm
8644 041

HDPE hopping board and kit



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

Sinks' accessories



G
Iroko chopping board 40x40 cm
8646 000



H
Iroko chopping board 37x30 cm
8659 111



I
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



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



P1
Iroko chopping board
with stainless steel colander kit
8644 042



P6
Basket + colander + chopping board kit
8100 151

Grids



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



P2
Grating kit complete
with ring support and food collection tray
8159 101



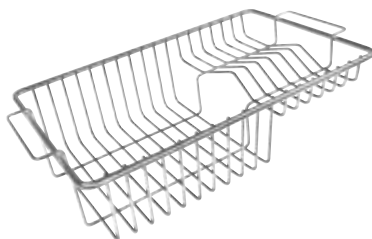
P3
Black grid 39,2x44,8 cm
8100 600

Sinks' accessories

Colanders



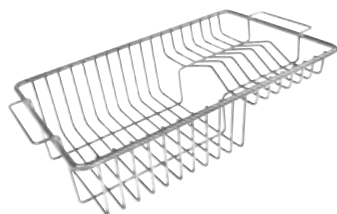
T
Stainless steel dishes holder 25x35 cm
8100 154



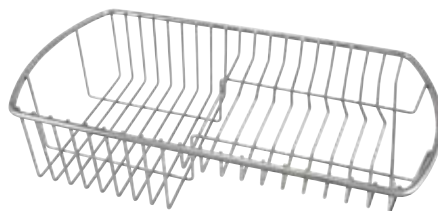
T1
Stainless steel dishes holder 25x42,5 cm
8100 201



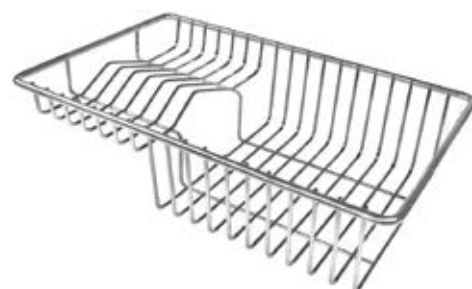
T2
Stainless steel dishes holder 21,4x37,9 cm
8100 303



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



T7
Dishes holder 23,8x46 cm
8100 051



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

Colanders and baskets for bowls



W
Stainless steel dishes holder
8100 331



O
White bowl 36x30 cm
8152 100



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

Glass chopping board



L4
Glass chopping board 23x41 cm
8631 300



L5
Glass chopping board 29x54 cm
8633 300

Colanders

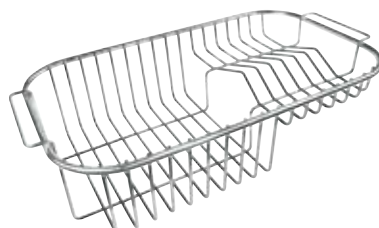


Q
White colander 17x32 cm
8151 100

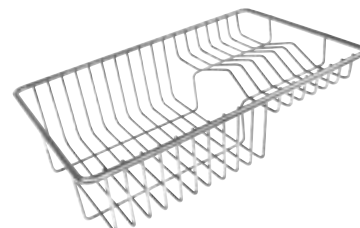
Sinks' accessories



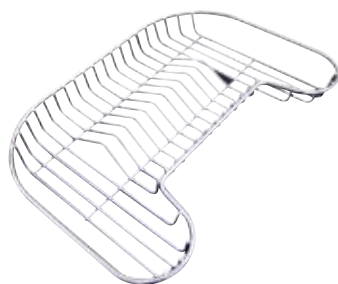
T3
Stainless steel dishes holder 28x40 cm
8100 280



T4
Stainless steel dishes holder 25x43 cm
8100 301



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



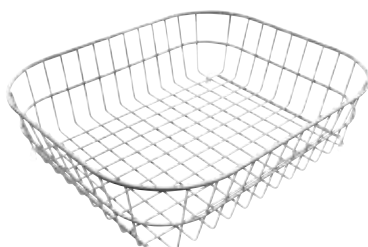
U
Stainless steel dishes holder 25x45 cm
8100 111



U2
Stainless steel dishes holder 23x47 cm
8100 115



V
Stainless steel bowl holder 37x45 cm
8100 112



R
Stainless steel basket 34x40 cm
8611 000



S
Stainless steel basket 40x40 cm
8612 000



S1
White basket 40x40 cm
8612 100



Z
Stainless steel colander 25x36 cm
8154 000



Z2
Stainless steel perforated pan 21,5x38 cm
8151 000






Z3
Stainless steel perforated pan 21,5x40 cm
8156 000



Complements

SPACE automatic waste fitting

PL

Space Light automatic waste fitting with electric remote control and warning light. With perimeter overflow. Space and basket caps supplied.

Ref. | |
8407 117

PP








Space Push automatic waste fitting with Push-button control and with perimeter overflow. Space and basket caps supplied

Ref. | |
8407 116

PO

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

Ref. | |
8407 120

PS





"Space Milano" automatic waste fitting with round rotating remote control and with perimeter overflow. Space and basket caps supplied

Ref. | |
8407 115

PA








"Space" automatic waste fitting with squared rotating remote control and with perimeter overflow. Space and basket caps supplied

Ref. | |
8407 108

PE

"Space" automatic waste fitting with round rotating remote control and with perimeter overflow. Space and basket caps supplied

Ref. | |
8407 109

SPACE automatic waste fittings features



Designed for deep bowls, Space has a very small encumbrance. In the drawing the side view of the Space is shown. The height of the compact drain and the conformation of the siphon optimize the area under the sink leaving the necessary space for the needs of separate waste collecting.



The Space cap collects food residues in the flexible neoprene basket below, very easy to clean.



The new Space Light and Push automatic wastes are even more comfortable and allow the opening of the drain with a simple touch of the hand.

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

Complements

Automatic waste fitting

PM



Automatic waste fitting with **squared** rotating remote control and with perimeter overflow

| | | |
|----------|--|--|
| Ref. | | |
| 8407 113 | | |

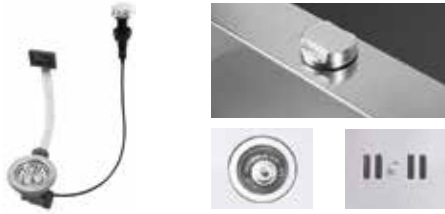
PG



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 | | |

PQ



Premium automatic 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 | | |

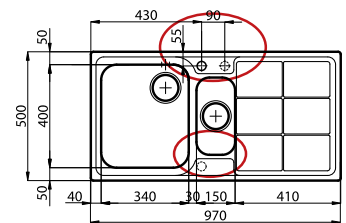
For installation on the worktop all the automatic waste fittings require hole Ø 35 mm.

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

Waste-disposer unit



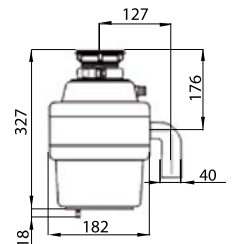
| | | |
|-------|----------|--|
| Power | Ref. | |
| 380 W | 8439 112 | |

Foster waste disposers can be installed in all our sinks with 3.5" waste fitting. Remember to check the dimensions of the sink-waste shredder assembly. Waste disposers' compatibility with sinks of other manufacturers is not guaranteed. Power supply 220-240V; 50-60Hz

accessories:
8439 043
Waste fitting for installation on marble/synthetic sinks








Pneumatic control
The waste disposer unit includes a practical pneumatic control. It can be installed on the worktop or on the sink. Cut-out: Ø 35 mm











Complements


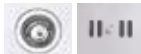
3 1/2" SPACE Waste fittings

| | Ref. | Description |
|--|----------|--|
|  | 8403 008 | "Space" waste fitting without overflow |
|  | 8403 308 | "Space" waste fitting with perimetric overflow |
|  | 8403 315 | "Space" waste fittings with special overflow for CQ sink |
|  | 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 |
|---|----------|--|
|  | 8403 000 | Basket waste fitting without overflow |
|  | 8403 003 | Satin basket waste fitting without overflow |
|  | 8403 303 | Basket waste fitting with perimetric overflow |
|  | 8403 310 | Basket waste fitting with perimetric overflow 3,5" Gun Metal |
|  | 8403 312 | Basket waste fitting with perimetric overflow 3,5" Copper |
|  | 8403 311 | Basket waste fitting with perimetric overflow 3,5" Gold |
|  | 8403 300 | Basket waste fitting with overflow |
|  | 8407 200 | Waste fitting for Uragno sink (overflow with flexible pipe) |


3 1/2" LIRA waste fittings

| | Ref. | Description |
|--|----------|--|
|  | 8403 001 | LIRA Basket waste fitting without overflow |
|  | 8403 301 | LIRA Basket waste fitting with overflow |


2" Waste fittings

| | Ref. | Description |
|--|----------|--|
|  | 8401 000 | 2" waste fitting with overflow and rubber plug |
|  | 8402 000 | One 2" waste fitting with overflow and one 2" waste fitting without overflow |





1 1/4" Waste fitting

| | Ref. | Description |
|---|----------|-------------------------------------|
|  | 8404 000 | Overflow fitting 1 1/4" for drainer |




7" Waste fitting

| | Ref. | Description |
|--|----------|---|
|  | 8403 309 | 7" waste fitting with overflow and st. steel basket |

Siphon

| | 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 |
|  | 8433 000 | Three way "Spazio" siphon with dishwasher socket |

LIRA Siphon

| | Ref. | Description |
|---|----------|---|
|  | 8435 001 | LIRA* one way "Spazio" siphon with dishwasher socket |
|  | 8435 002 | LIRA* two way "Spazio" siphon with dishwasher socket |
|  | 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 002 | 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 |

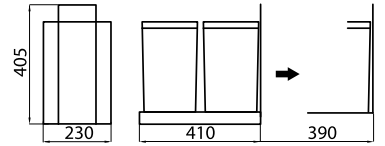
Complements

Waste bins



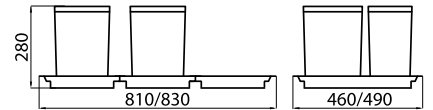
| | | |
|----------|--|--|
| Ref. | | |
| 8143 000 | | |

Split 2
Waste bins System for waste separation
two extractable compartments 12 + 12 litres
 Minimum cabinet: 30 cm
 Colored lids for easy compartments recognition



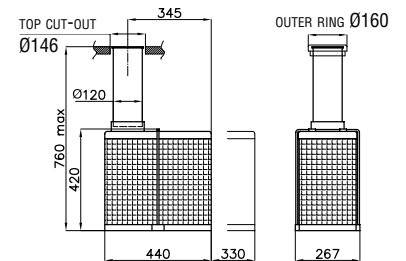
| | | |
|----------|--|--|
| Ref. | | |
| 8144 000 | | |

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



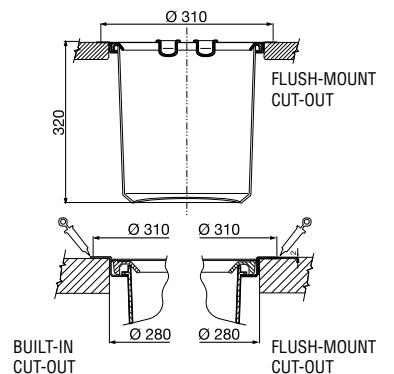
| | | |
|----------|--|--|
| Ref. | | |
| 8113 800 | | |

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)





Complements

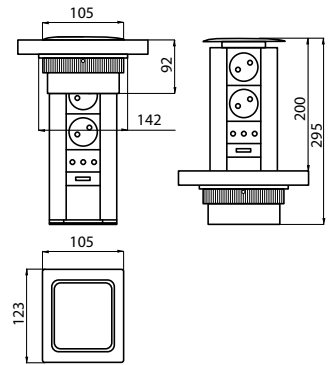
Socket-holder towers



Ref. | |
8000 016

Totem Q-inox
Extractable socket-holder tower
 - 2 Schuko sockets
 - 1 ITA 3 poles 10A-16A socket
 - 1 USB port for charging
 Power cable supplied
 With Foster brushed stainless steel cap

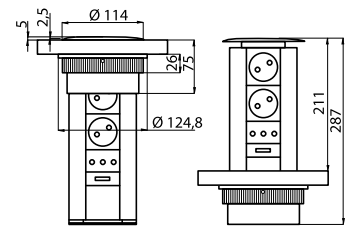
Cut-out: 96x108 mm, R max 5 mm
 Top thickness: max 50 mm



Ref. | |
8000 011

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

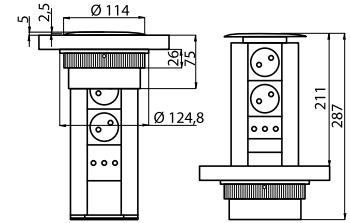
Cut-out: $\varnothing 102$ mm
 Top thickness: max 50 mm



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

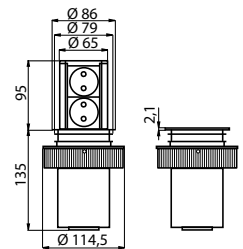
Cut-out: $\varnothing 102$ mm
 Top thickness: max 50 mm



Ref. | |
8000 014

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

Cut-out: $\varnothing 80$ mm
 Top thickness: max 60 mm



Ref. | |
8000 214

Kit for suspended installation

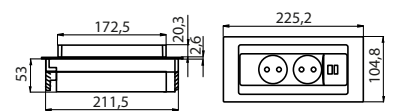


Complements

Built-in socket-holders



| Finitura | Ref. |
|-------------------|----------|
| spazzolato foster | 8000 010 |
| Vintage | 8000 117 |

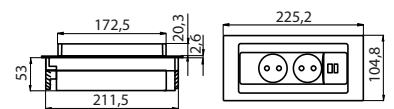


Reverse
Stainless steel push-push built-insocket-holder
 - 2 Schuko sockets - 1 USB port for charging

Cut-out: 215x88 mm



| Finitura | Ref. |
|-----------|----------|
| Gun Metal | 8000 116 |
| Gold | 8000 119 |
| Copper | 8000 118 |



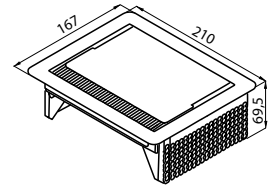
Reverse PVD
PVD Stainless steel push-push built-insocket-holder
 - 2 Schuko sockets - 1 USB port for charging

Cut-out: 215x88 mm

Complements



Ref. | |
8000 113



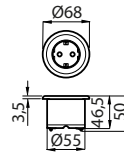
Filo3
Push-push built-in socket-holder slot
 - 2 Schuko sockets
 - 1 ITA 3 poles 10A-16A socket
 Power cable supplied

Cut-out: 195x157 mm
 Worktop max thickness: 40 mm (see the user manual for thickness more than 40 mm and for flush installation)






Ref. | |
8000 015

Cip
Built-in socket-holder slot
 - 1 Schuko socket
 Power cable supplied
 Cut-out: Ø 56 mm



Accessories:

-  8000 215 white cover kit
-  8000 115 still finish cover kit
-  8000 315 black cover kit





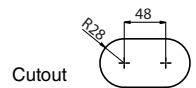
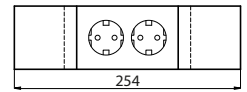
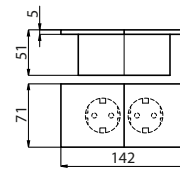
NEW

Ref. | |
8000 017

Cip-Cip
Built-in socket-holder slot with sliding steel-gray cover
 - 2 Schuko socket
 Power cable supplied

Accessories:

-  8000 217 white cover kit
-  8000 317 black cover kit



Cutout





Foster 

MIXER TAPS

Tube
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GK
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Play
p. 169 

Milanello
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Skin
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Skin
Gun Metal
p. 172 


FL
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Magnum
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Camillo
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Tre alto
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Flat
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Delta
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NEW Drop
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F2000 alto
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F2000 basso
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Beta
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Bite
p. 191 

S1000 - Z65
p. 191 

S1000 - Z85
p. 192 

S1000 - RO
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Dispenser
p. 193 

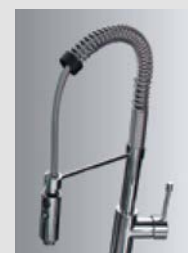
Special solutions



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.



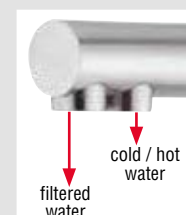
Magnum mixer tap is ideally **suited for a professional use**. The flexible hose makes it possible to reach every corner of the sink and the lever positioned directly on the shower makes it extra-easy to control the water flow.



GK and Play 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 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 sturdiness, 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.



Double water flow

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



Tap rotation

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



Extractable shower head

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



Collapsible barrel

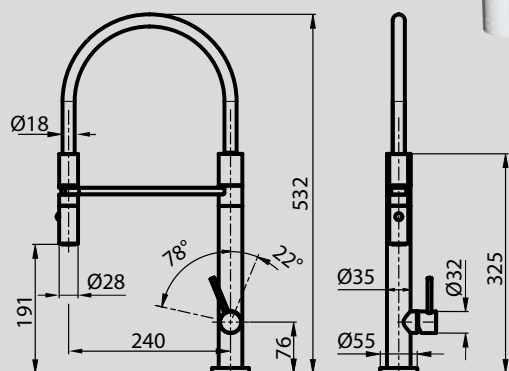
A feature that makes it possible to design the sink area in front of a window, thus being able to enjoy the natural light.



Strengthening plate

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

Tube



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

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 55 mm
rotating angle: 360°

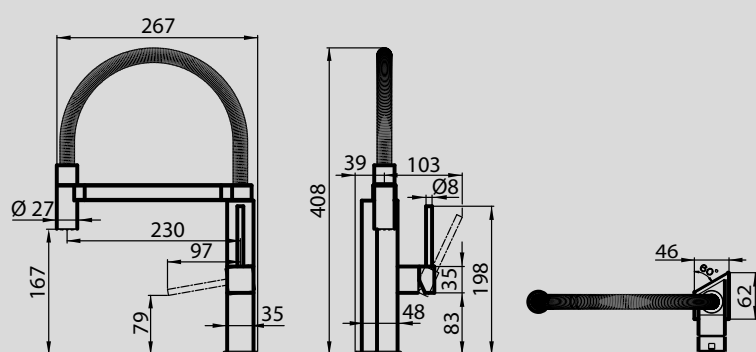
ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 25 mm

Ref.

8477 100
satin finish/
black



GK



Warning:
The Cabinet of the GK tap has an irregular form. Please check the footprint

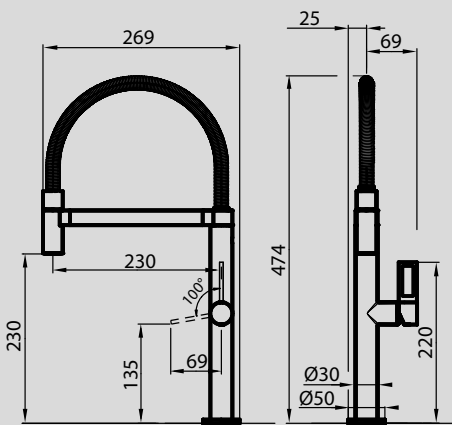
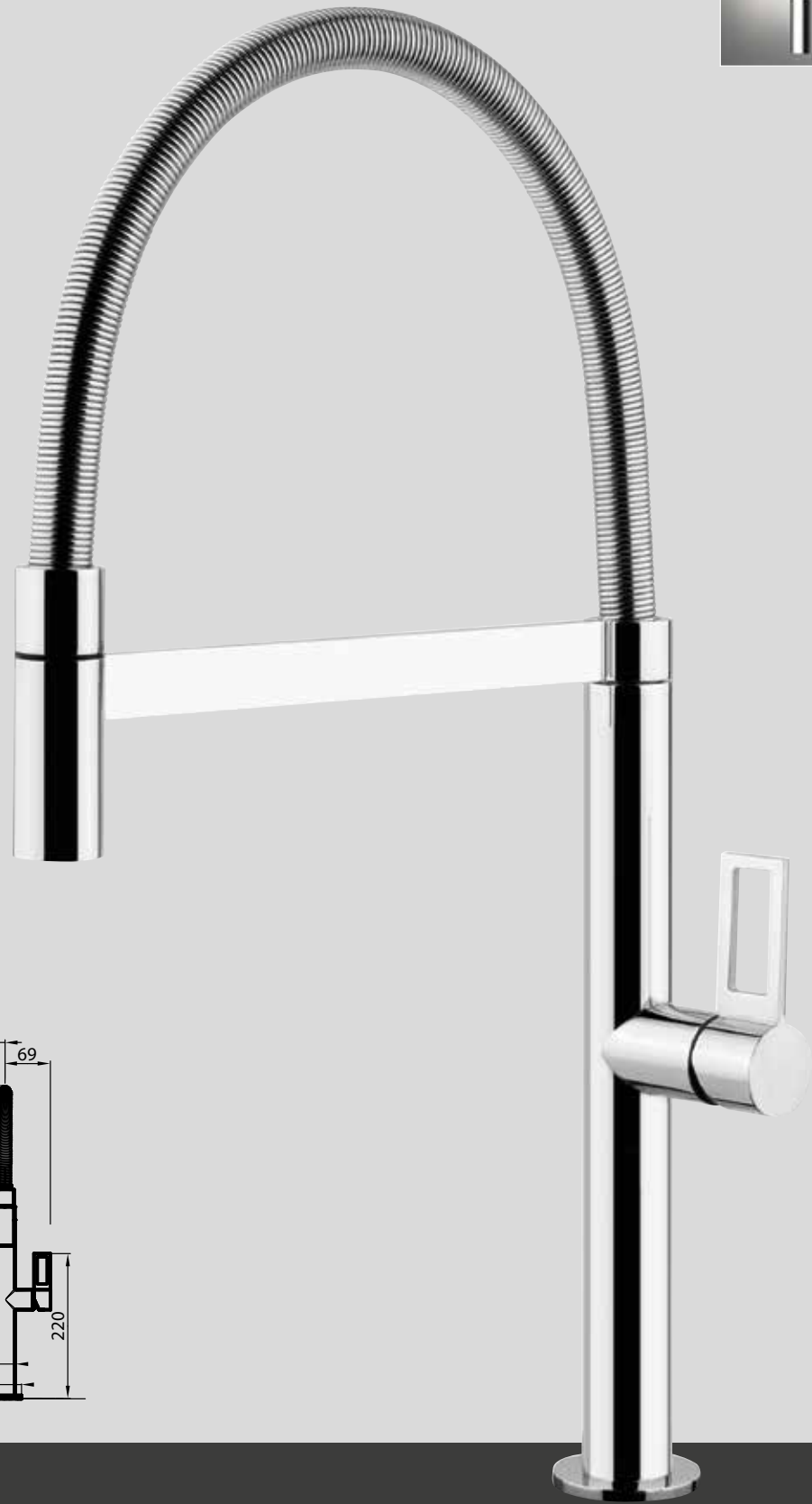
Single lever faucet with rotating barrel and flexible head.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: 62x46 mm

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

Ref.
8488 000
chromed

Play



Single lever mixer tap with rotating and flexible barrel.

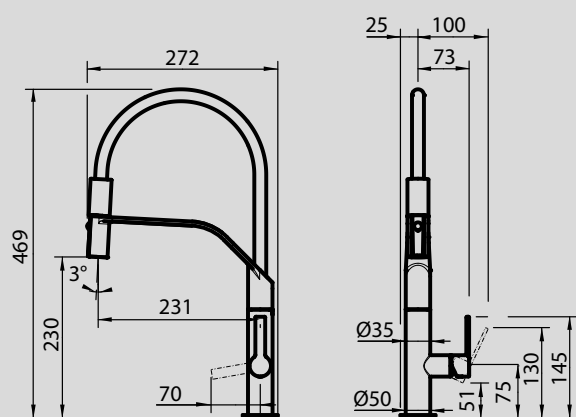
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm

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

Ref.

8487 000
 chromed

Milanello



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

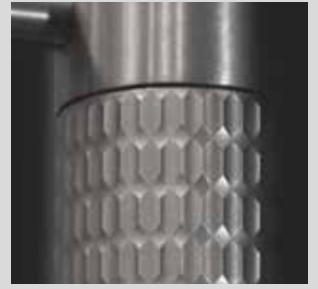
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

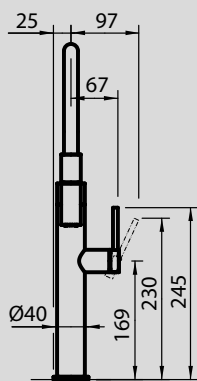
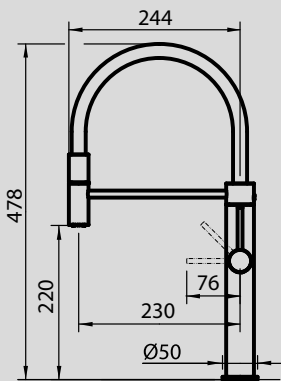
Ref.

8425 100
satin finish

Skin



Detail of the exclusive texture of the Skin mixer



Single lever mixer tap with rotating barrel and movable shower.

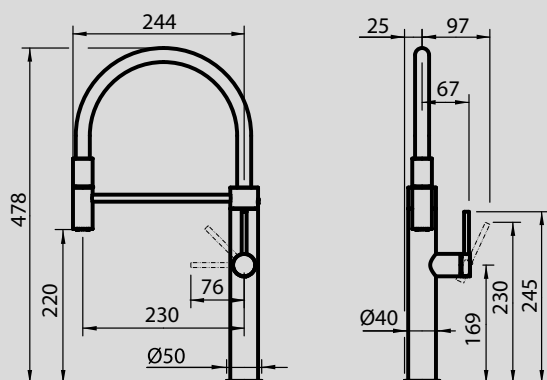
Aesthetic parts in AISI 316
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.

8424 100
satin finish

Skin Gun Metal



Single lever mixer tap with rotating barrel and movable shower.

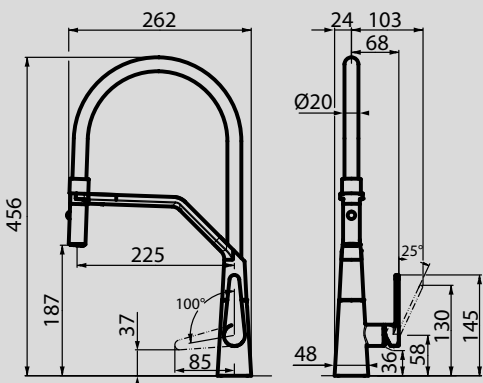
Aesthetic parts in AISI 316
with PVD treatment
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm

built-in base: \varnothing 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm

Ref.

8424 856
Gun Metal

FL **NEW**



Single lever mixer tap with rotating barrel and movable shower.

Strengthening plate is included
Hole for tap's building-in: $\varnothing 35$ mm
built-in base: 48x48 mm

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

Ref.
8521 000
chromed/
nero

Magnum



Single lever mixer tap with rotating barrel and movable shower.

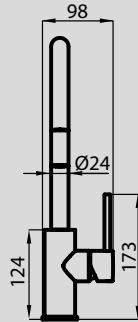
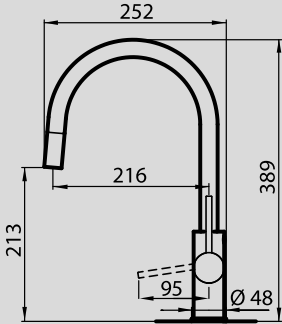
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm
rotating angle: 360°

ceramic disc cartridge
max worktop thickness: 50 mm
rear encumbrance of
control leverage: 50 mm

Ref.

8484 000
chromed

Camillo



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

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 48 mm

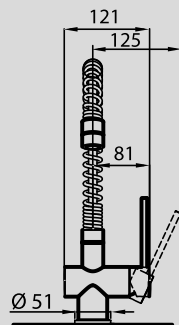
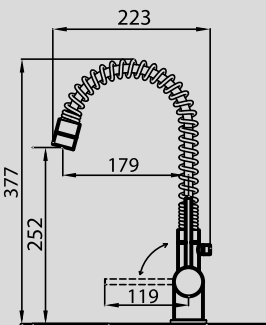
rotating angle: 170°
ceramic disc cartridge
max worktop thickness: 40 mm

Ref.

8467 000
chromed

8467 100
satin finish

Flexo



Single lever mixer tap with rotating barrel and flexible head.

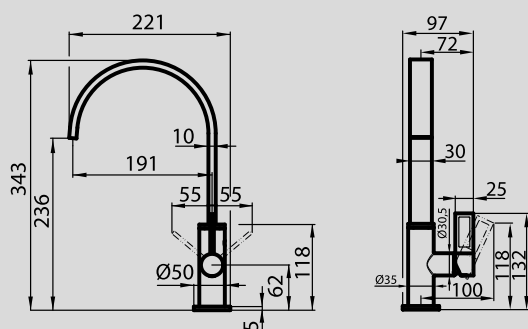
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 51 mm

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

Ref.

8456 000
chromed

1/2 Circle



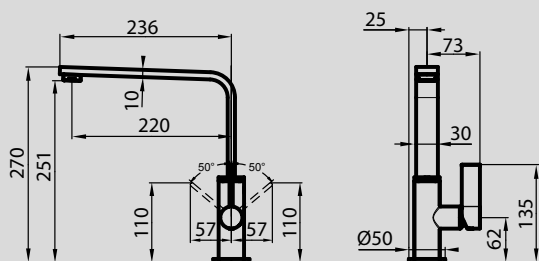
Single lever mixer tap with rotating barrel.

strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 40 mm

Ref. |
8480 000
 chromed

NYC



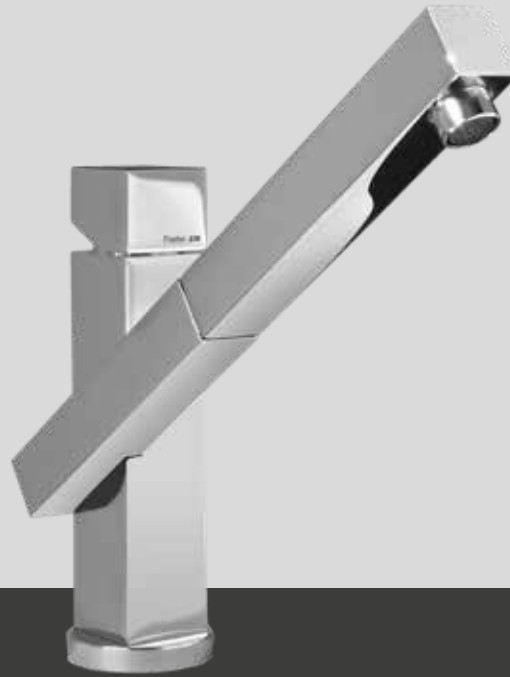
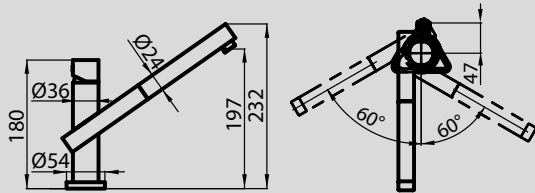
Single lever mixer tap with rotating barrel.

strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 40 mm

Ref. |
8486 000
 chromed

Twix Plus



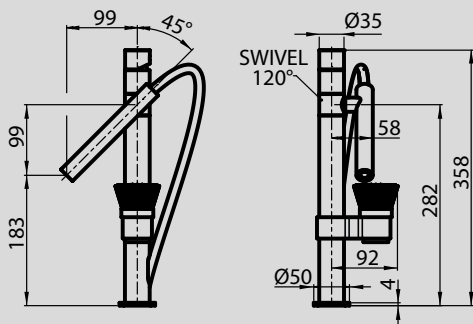
Single lever mixer tap with rotating barrel with extractable head.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 54 mm

rotating angle: 120°
ceramic disc cartridge
max worktop thickness: 50 mm

Ref. |
8427 020
chromed

Bert



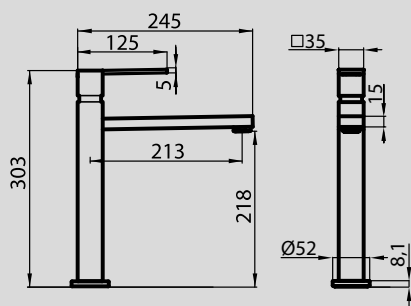
Single lever mixer tap with rotating barrel and extractable shower head.
AISI 316 stainless steel.

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

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

Ref. |
8428 100
satin finish

Tre Alto



Single lever mixer tap with rotating barrel.

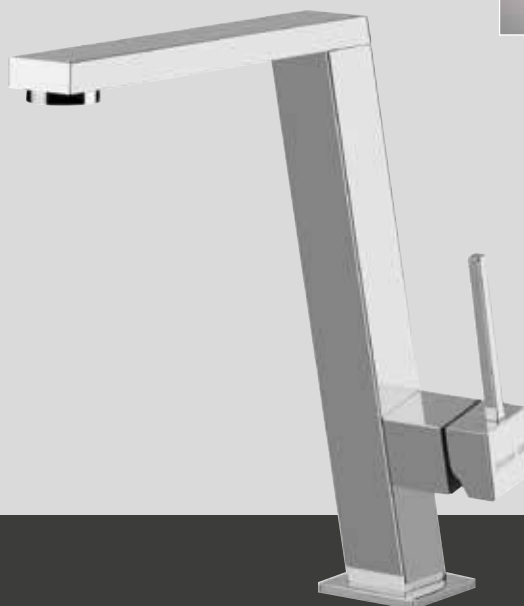
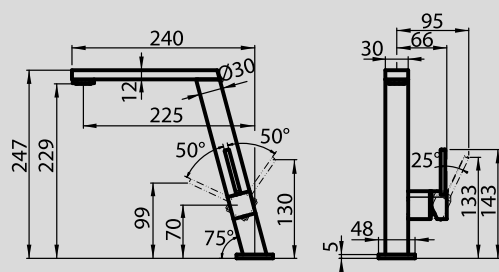
strengthening plate is included
hole for tap's building-in: $\varnothing 35$ mm
built-in base: $\varnothing 52$ mm

rotating angle: 120°
ceramic disc cartridge
max worktop thickness: 40 mm

Ref.

8468 000
chromed

Master



Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: $\varnothing 35$ mm
built-in base: 48x48 mm

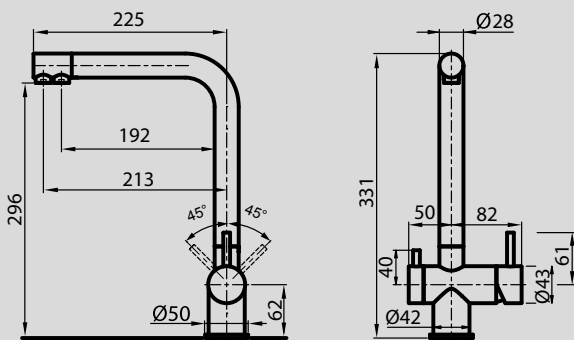
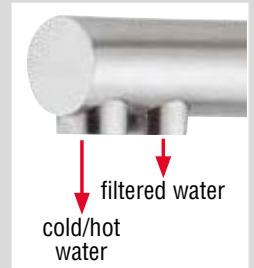
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 40 mm

Ref.

8493 000
chromed

Gamma 3 vie

AISI 316



AISI
316

360°



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
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm

built-in base: \varnothing 50 mm
rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 50 mm

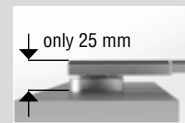
Ref.

8496 100
satin finish

Eclipse **NEW**



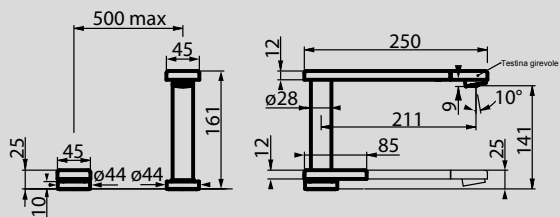
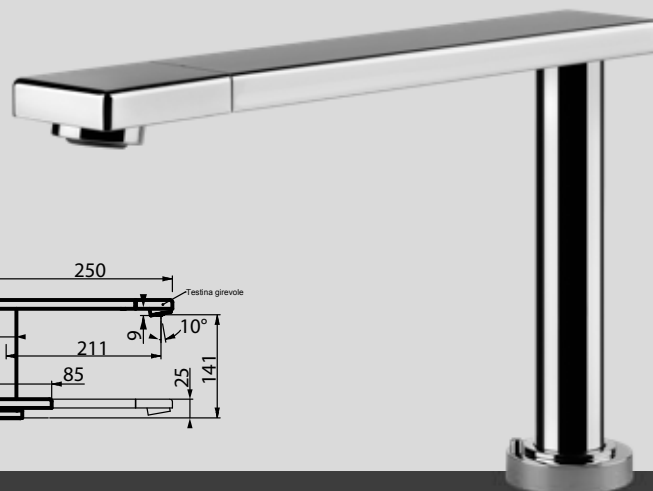
collapsible mixer



minimal footprint



swivel head



Collapsible single-lever mixer with swivel barrel and head.

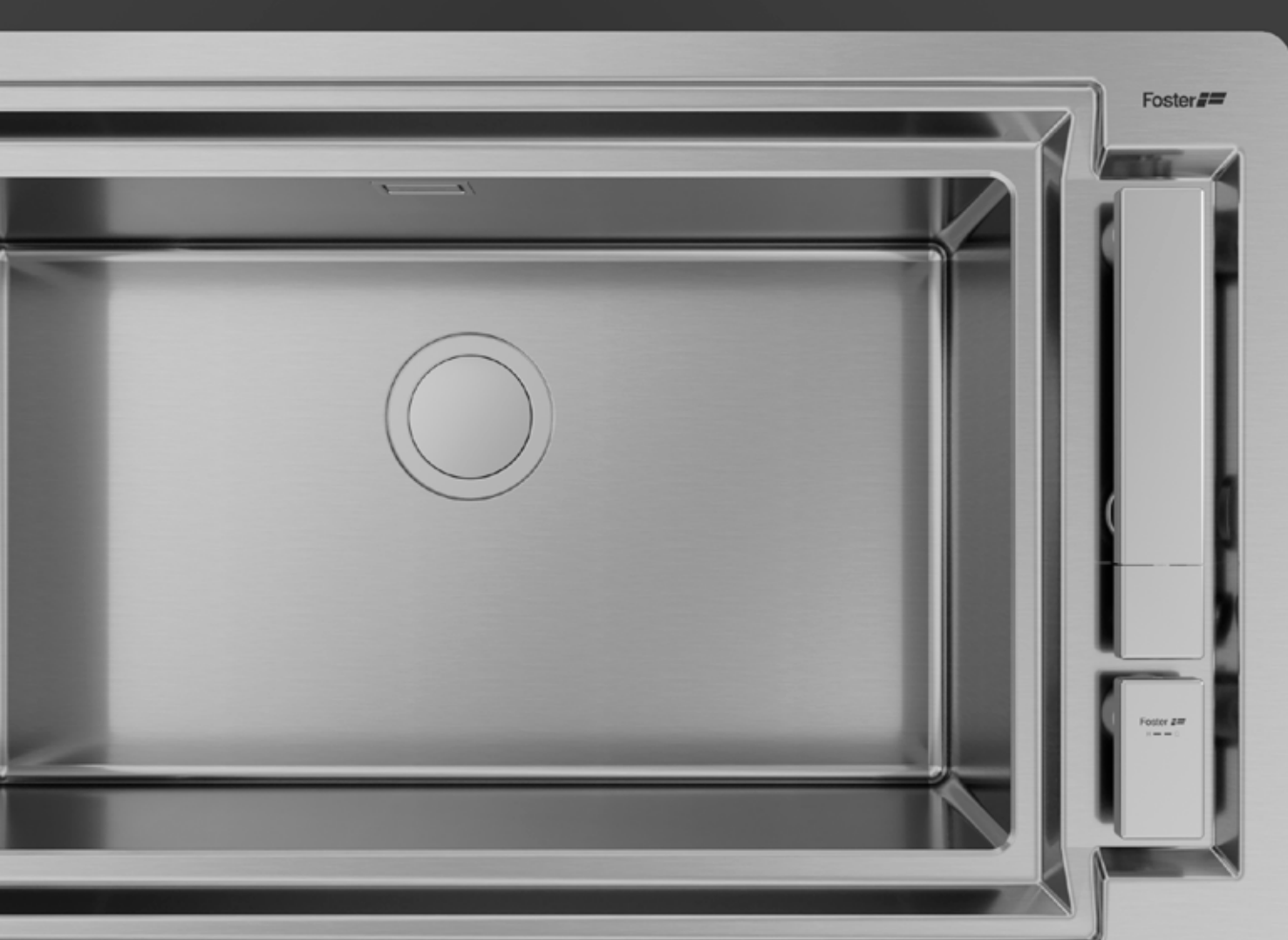
ceramic disc cartridge
 max worktop thickness: 40mm
 maximum rear overall dimensions (command rotation) 40mm from the center of the hole.

barrel rotation 360° - head rotation 60°
 built-in base: ø44
 strenghtening plate is included
 Mixer tap cut-out ø35

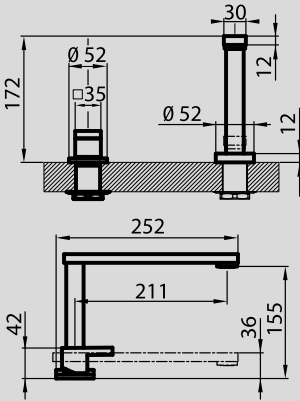
Ref.

8499 000
 chromed

Mixer-Command wheelbase: with mixer on the left: min 260 / max 500 mm - with mixer on the right: min 300 / max 500 mm



Flat



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

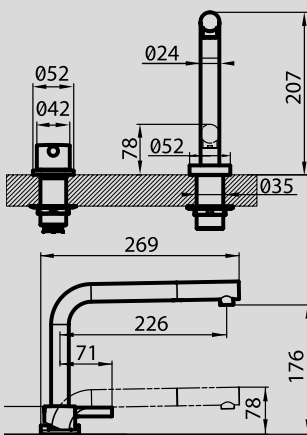
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 double hole needed, distance between the holes:
 max 500 mm - min. 85 mm

built-in base: \varnothing 52 mm
 rotating angle: 360°
 ceramic disc cartridge
 max worktop thickness: 40 mm

Ref.

8478 000
 chromed

Arsenio



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

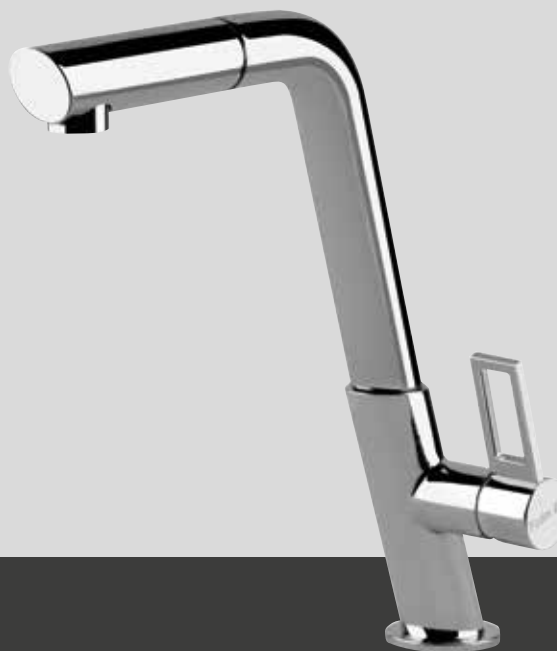
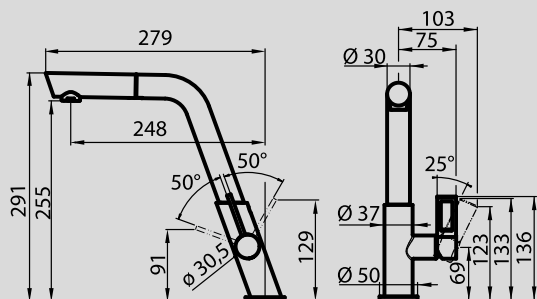
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 double hole needed, distance between the holes:
 max 500 mm - min. 85 mm

built-in base: \varnothing 52 mm
 rotating angle: 360°
 ceramic disc cartridge
 max worktop thickness: 40 mm

Ref.

8471 000
 chromed

KE



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

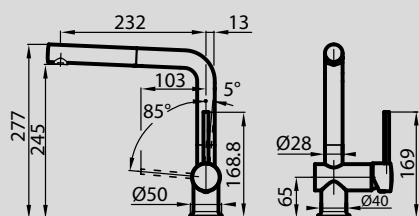
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.

8492 000
chromed

Gamma



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

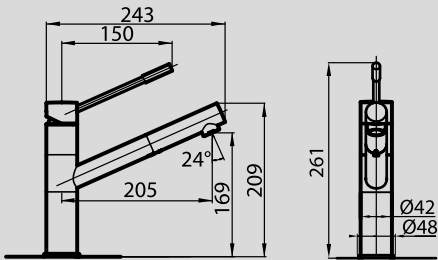
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

rotating angle: 180°
ceramic disc cartridge
max worktop thickness: 30 mm

Ref.

8483 001
chromed

Lorenzo



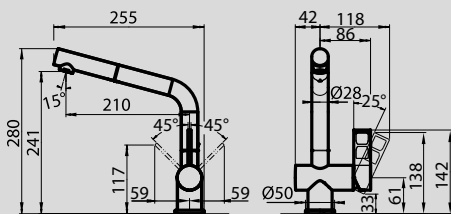
Mitigeur avec bec pivotant et embout amovible.

La plaque de renforcement est incluse
 Trou d'encastrement: ø 35 mm
 Base d'encastrement: ø 48 mm

Angle de rotation: 120°
 Cartouche céramique
 Épaisseur maxi du plan de travail: 40 mm

Ref.
8466 000
 chromed
8466 100
 satin finish

Luisa



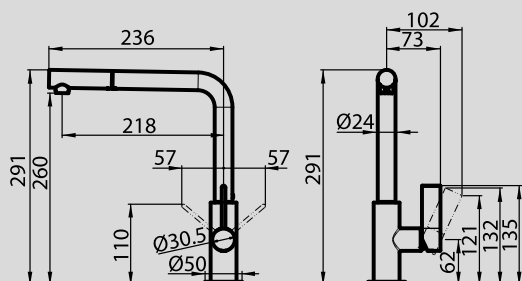
Single lever mixer tap with rotating barrel and extractable shower head.

strengthening 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.
8482 000
 chromed

Omega Plus



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

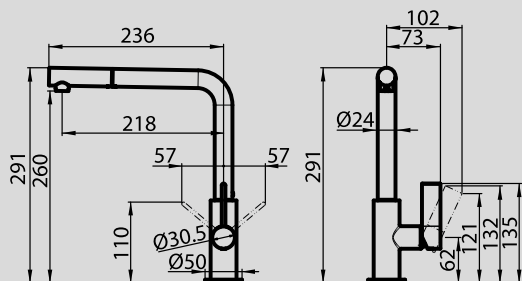
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 35 mm

Ref.

8497 020
 chromed

Omega Plus Gun metal



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

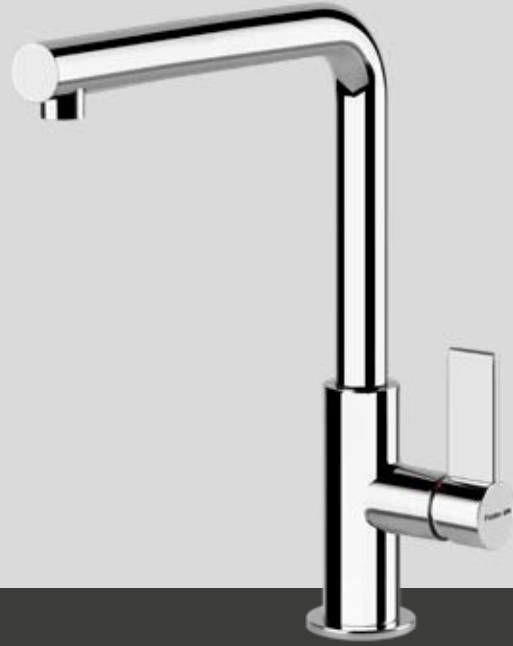
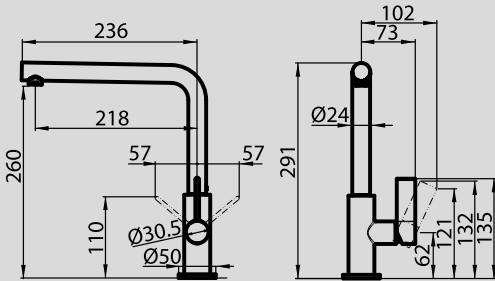
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 35 mm

Ref.

8498 856
 gun metal

Omega



Single lever mixer tap with rotating barrel.

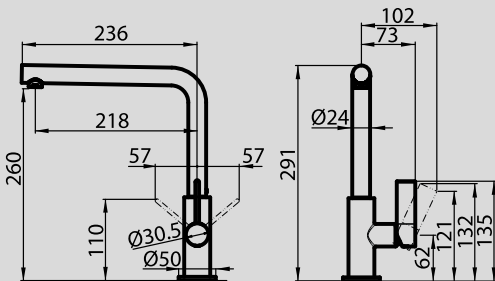
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 35 mm

Ref.

8497 000
 chromed

Omega Gun Metal



Single lever mixer tap with rotating barrel.

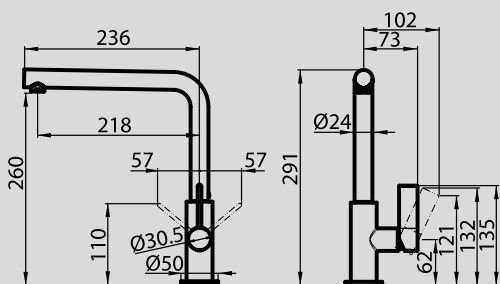
strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 50 mm
 rotating angle: 360°

ceramic disc cartridge
 max worktop thickness: 40 mm
 rear encumbrance
 of control leverage: 35 mm

Ref.

8497 856
 gun metal

Omega Gold



Single lever mixer tap with rotating barrel.

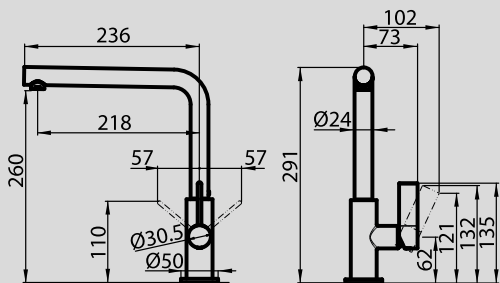
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm
rotating angle: 360°

ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 35 mm

Ref.

8497 700
gun metal

Omega Copper



Single lever mixer tap with rotating barrel.

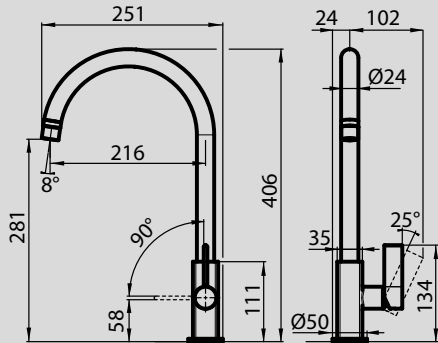
strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm
rotating angle: 360°

ceramic disc cartridge
max worktop thickness: 40 mm
rear encumbrance
of control leverage: 35 mm

Ref.

8497 400
copper

Delta



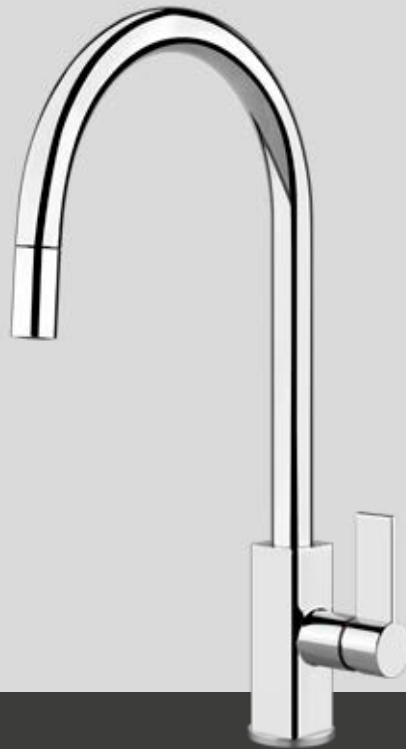
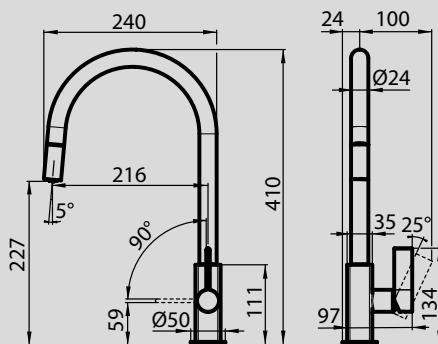
Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.
8441 000
chromed

Delta Plus



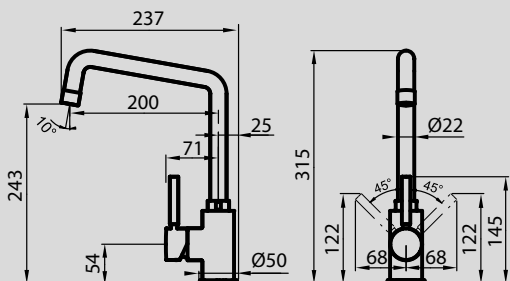
Single lever mixer tap with rotating barrel and extractable shower head.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.
8441 030
chromed

KS



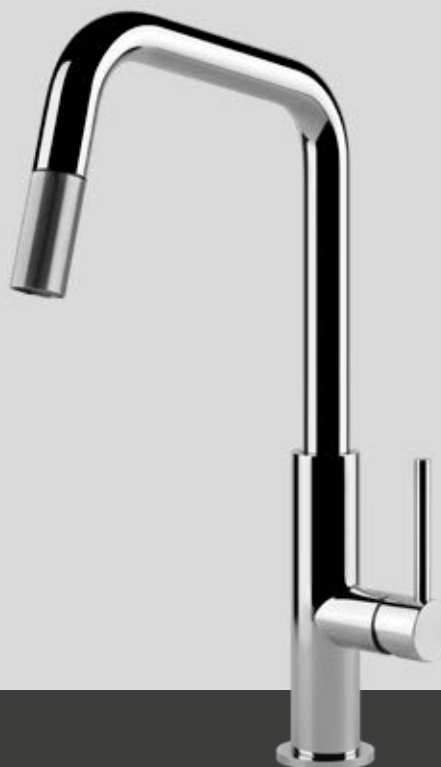
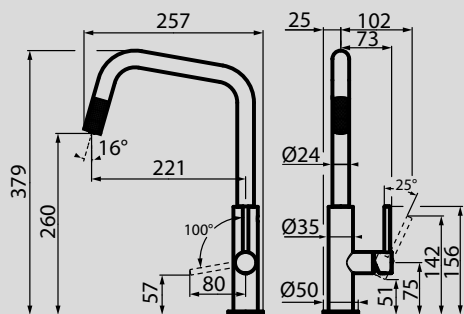
Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.
8485 000
chromed

KS Plus NEW



Single lever mixer tap with rotating barrel and extractable shower.

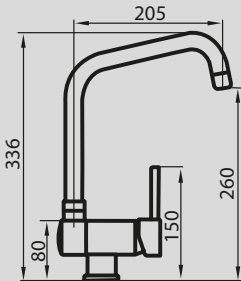
Strengthening plate is included
Hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref.
8522 000
chromed

8522 100
satin finish

Drop NEW



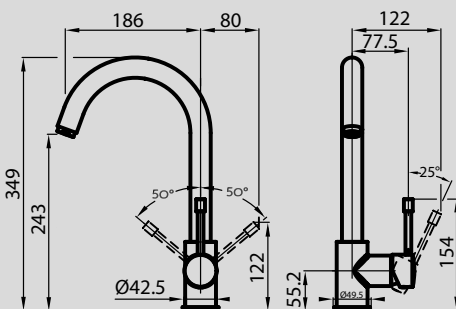
Single-lever mixer with swivel and collapsible spout

Strengthening plate is included
Hole for tap's building-in: $\varnothing 35$ mm
built-in base: $\varnothing 48$ mm

rotating angle: 360°
ceramic disc cartridge
max worktop thickness: 65 mm

Ref. |
8523 000
chromed

F2000 - Alto



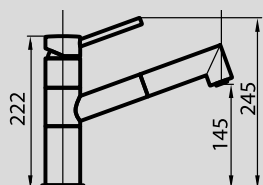
Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: $\varnothing 35$ mm
built-in base: $\varnothing 50$ mm
rotating angle: 360°

ceramic disc cartridge
max worktop thickness: 50 mm
rear encumbrance of control
leverage: 60 mm

Ref. |
8458 000
chromed

F2000 - Basso



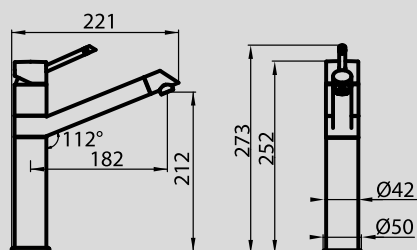
Single lever mixer tap with rotating barrel and extractable shower.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 60 mm

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

Ref. |
8459 000
chromed

Beta



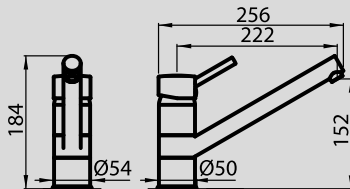
Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref. |
8490 000
chromed

Bite



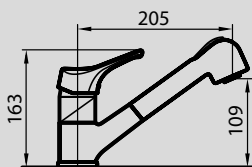
Single lever mixer tap with rotating barrel.

strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 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



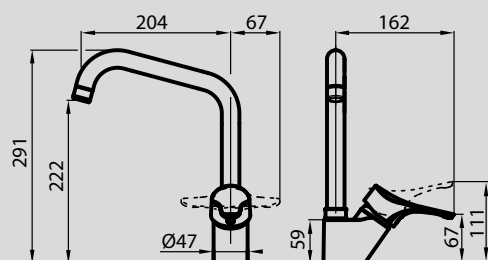
Single lever mixer tap with rotating barrel and extractable shower.

strengthening plate is included
 hole for tap's building-in: \varnothing 35 mm
 built-in base: \varnothing 55 mm

rotating angle: 180°
 ceramic disc cartridge
 max worktop thickness: 40 mm

Ref. |
8449 500
 chromed

S1000 - Z85



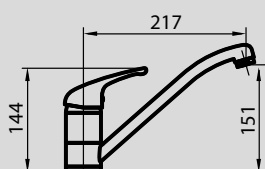
Single lever mixer tap with rotating barrel.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 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.

strengthening plate is included
hole for tap's building-in: \varnothing 35 mm
built-in base: \varnothing 50 mm

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

Ref. |
8443 002
chromed

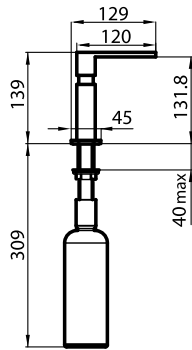


Dispenser



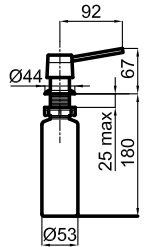
Quadra Dispenser
Chromed metal built-in liquid soap/detergent dispenser

Ref.
8520 000



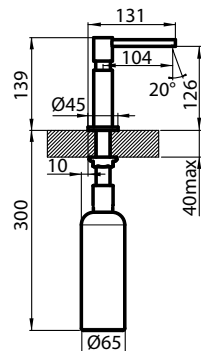
Round Dispenser
Chromed steel built-in liquid soap/detergent dispenser

Ref.
8530 000



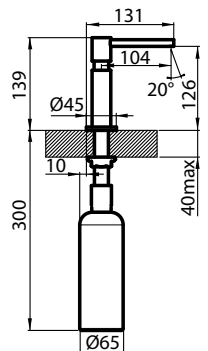
Evo Dispenser
Built-in liquid soap/detergent dispenser

Ref.
8520 010 chromed
8520 100 satin finish



Evo Gun metal Dispenser
Built-in liquid soap/detergent dispenser

Ref.
8520 856 gun metal





Foster
INDUSTRIAL

∞ 4 i + 0 4 +
- + - +
0 0 0 +

INDUCTION HOBS

Design within technology



Foster Milano Air
p. 200



S4000 Induction Bridge
p. 202



S4000 con Power Control
p. 203



S4000 Induction
p. 204



S4000 Domino
p. 205



KE Induction
p. 208



S1000 Induction
p. 210



Modular Induction
p. 212



Induction PRO
Pots collection
p. 199



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 over-spilled 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**.

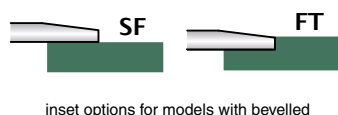
Absorption examples for different types of cooking

| 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.



inset options for models with bevelled

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.



inset options for models with vertical edges

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.

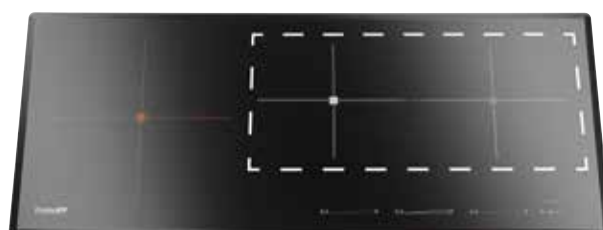


New Bridge technology



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, 84 °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 power-off 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 **NEW**

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° C), without reaching boiling temperatures or risking to burn the sauce.

Intelligent Pot Localization **NEW**

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.

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&Stop device

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

Automatic Bridge **NEW**

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



Ref.

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

A++
CLASS



Six aspiring speeds

Six suction speeds and an airflow up to 680 mc/h guarantee a powerful and effective suction in all situations.



Overspilling water security

The containment bowl under the grid can contain up to 1,5 litres of overspilling.



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.

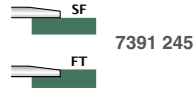


Intuitive control

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

Foster Milano Air

Features | Version | Ref. | Technical Drawing



Flat-edge: 860x530 - cut-out: 810x500 mm
 Flush-mount: 860x530 - cut-out: see web site

| | |
|-------------------------|---------------------------------|
| Max power | 3.000, 4.000, 7.400 W ** |
| 2 frontal plates | Ø 160 mm - 1.200 (1.600)* W |
| 2 rear plates | Ø 200 mm - 2.300 (3.000)* W |
| 2 extended Bridge zones | 3.700 W |

* Powerboost



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

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

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:

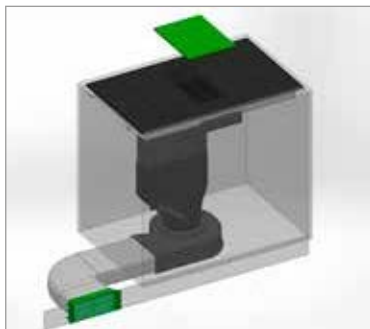
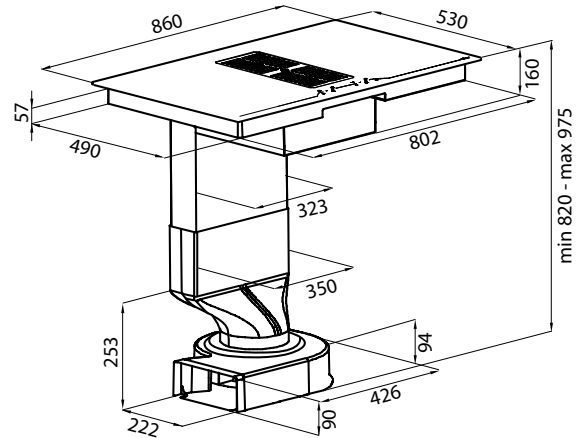
Suction mode;
 Electronic programming;
 6 suction speeds
 (4+2 intensive modes);
 2 washable grease filters;
 automatic delayed shutdown;
 notice of grease and carbon filters' saturation; optional filtering mode with carbon filters
 Airflow rate: 680 m³/h - EBM Motor
Energy class: A++

Accessories:

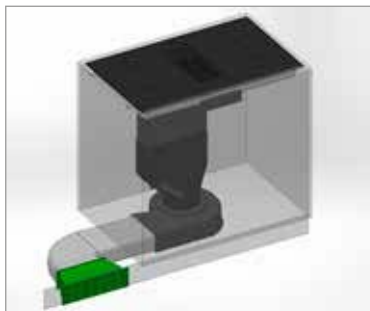
- ref. 9700 529 - under-grille, regenerable carbon filter*
 - ref. 9700 539 - plinth mask
 - ref. 9700 574 - professional filter** for 100/150 mm high plinth
 - ref. 9700 575 - recharge for plinth filter
- elements of under-plinth canalisation not included – see page 279

* 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 under-grille carbon filter (9700529) and plinth mask (9700539).



Filtering configuration with plinth filter (9700574).



Space saving

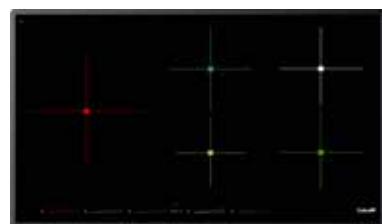
The installation of the Foster Milano Air hob is easy and flexible. The shape of the hood leaves ample space under the cabinet, allowing to install two spacious drawers. The motor, which is installed on the ground under the cabinet's floor, can be rotated in order to facilitate the air extraction in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

S4000 Induction Bridge

THE FUNCTIONALITY OF AN EXTENDED COOKING ZONE



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



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

Induction cooker hob
Finish:
Black glass ceramic
electronic programming;
Bridge function;
9 power setting
per zone plus
Powerboost function;
touch controls;
slider controls;
T-Chef function;
go&stop device;
pause; recall;
independent timer;
security lock



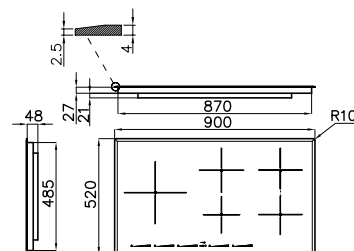
7390 245

Max power 11.100 W**
left Ø 260 mm-2.600 (3.700)* W
sup. center Ø 180 mm-1.850 (3.000)* W
inf. center Ø 145 mm-1.400 (2.200)* W
right: 2x220x180 mm-2.100 (3.700)* W

* Powerboost



Flat-edge: 900x520 - cut-out: 880x490
Flush-mount: 900x520 - cut-out: see web site



**The correct functioning of the hob requires a power supply of at least 7 kW.



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

Induction cooker hob
Finish:
Black glass ceramic
electronic programming;
Bridge function;
9 power setting
per zone plus
Powerboost function;
touch controls;
slider controls;
T-Chef function;
go&stop device;
pause; recall;
independent timer;
security lock



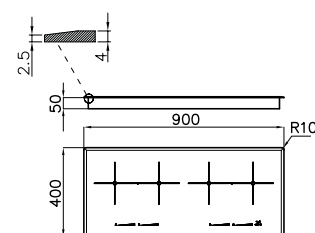
7334 245

Max power 7.400 W
left 180x220 mm-2.100 (3.700)* W
center left 180x220 mm-2.100 (3.700)* W
center right 180x220 mm-2.100 (3.700)* W
right 180x220 mm-2.100 (3.700)* W

* Powerboost



Flat-edge: 900x400 - cut-out: 870x370
Flush-mount: 900x400 - cut-out: see web site



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

NEW

Induction cooker hob
Finish:
Black glass ceramic
electronic programming;
9 power setting
per zone plus double
Powerboost function;
Pot Speed Test; touch
controls; Intelligent Pot
Localization; Automatic
Bridge; slider controls;
T-Chef function;
go&stop device;
pause; recall;
independent timer;
security lock



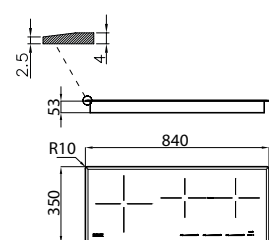
7330 255

Max power 7.400 W
left Ø 260 mm-2.600 (3.600)* (3.700)** W
center 180x220 mm-2.100 (2.600)* (3.700)** W
right 180x220 mm-2.100 (2.600)* (3.700)** W

* Powerboost - **Double Powerboost



Flat-edge: 840x350 - cut-out: 810x330
Flush-mount: 840x350 - cut-out: see web site



S4000 Induction with Power Control

PERFORMANCE WITH CONTROLLED POWER



Features | Version | Ref. | Technical Drawing

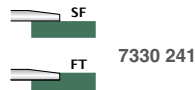


power supply:
single-phase 230V ~ 1P+N
two-phase 400V ~ 2P+N
frequency 50±60 Hz

Induction cooker hob

Finish:
Black glass ceramic

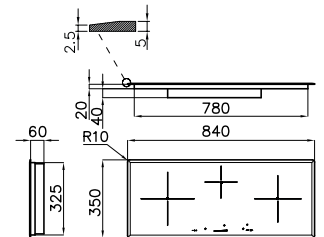
PowerControl function
electronic
programming;
slider controls;
touch controls;
pause;
security lock



Max power 6.600 W**
left Ø 240 mm-2.200 (3.000)* W
center Ø 145 mm-1.200 (1.600)* W
right Ø 210 mm-1.500 (2.000)* W
* Powerboost



Flat-edge: **840x350** - cut-out: **810x330**
Flush-mount: **840x350** - cut-out: see web site



**thanks to PowerControl function,
the max power can be selected
among the following values: 2.800
W, 3.500 W, 6.000 W, 6.600 W

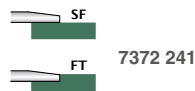


power supply:
single-phase 230V ~ 1P+N
two-phase 400V ~ 2P+N
frequency 50±60 Hz

Induction cooker hob

Finish:
Black glass ceramic

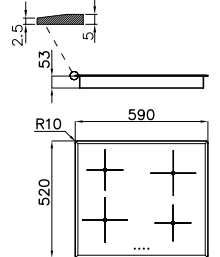
PowerControl function
electronic
programming;
9 power setting
per zone plus
Powerboost function;
touch controls;
pause;
security lock



Max power 7.200 W**
left Ø 210 mm-1.500 (2.000)* W
left sup. Ø 145 mm-1.200 (1.600)* W
right Ø 145 mm-1.200 (1.600)* W
right sup. Ø 210 mm-1.500 (2.000)* W
* Powerboost



Flat-edge: **590x520** - cut-out: **560x490**
Flush-mount: **590x520** - cut-out: see web site



**thanks to PowerControl function,
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



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



Induction cooker hob



7334 240

Finish:
Black glass ceramic

electronic programming;
9 power setting per zone plus
double Powerboost;
touch controls;
independent timer;
security lock

Max power

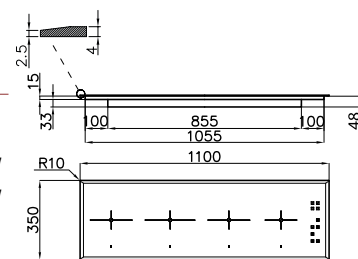
7.400 W

- left Ø 210 mm-2.050 (2.500)* (3.700)** W
- center left Ø 210 mm-2.050 (2.500)* (3.700)** W
- center right Ø 180 mm-1.850 (2.300)* (3.000)** W
- right Ø 180 mm-1.850 (2.300)* (3.000)** W

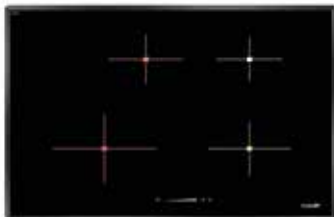
* Powerboost - **Double Powerboost



Flat-edge: **1100x350** - cut-out: **1065x325**
Flush-mount: **1100x350** - cut-out: see web site



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



Induction cooker hob



7332 240

Finish:
Black glass ceramic
electronic programming;
9 power setting per zone plus
Powerboost function;
touch controls;
Slider controls;
go&stop device;
pause; recall;
temperature maintenance;
independent timer;
security lock

Max power

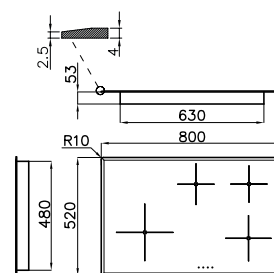
7.400 W

- left Ø 250 mm-2.300 (3.000)* W
- center Ø 180 mm-1.200 (1.400)* W
- right Ø 220 mm-2.300 (3.000)* W
- right sup. Ø 160 mm-1.200 (1.400)* W

* Powerboost



Flat-edge: **800x520** - cut-out: **650x490**
Flush-mount: **800x520** - cut-out: see web site


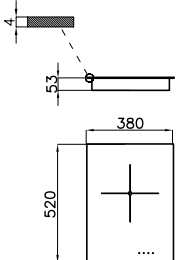

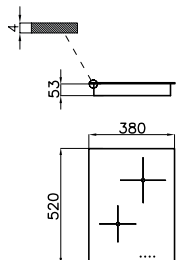
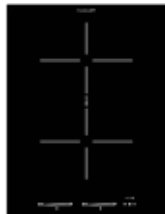

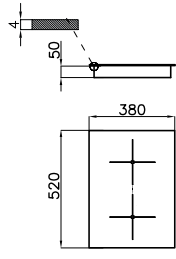


power supply:
single-phase 230V~1P+N
two-phase 400V~2P+N
frequency 50÷60 Hz

S4000 Domino

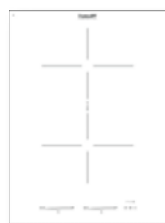
A TAILORED COOKING ZONE



| | Features | Version | Ref. | Technical Drawing |
|---|---|----------------------------------|---|---|
|  <p>power supply: single-phase 230V-1P+N frequency 50÷60 Hz</p> | <p>Induction cooker hob</p> <p>Finish: Black glass ceramic</p> <p>electronic programming; 9 power setting per zone plus Powerboost function; touch controls; independent timer; security lock</p> <p>Accessories: spacer (see page 207)</p> | <p>Q4 FT</p> <p>7321 240</p> | <p>Max power 3.000 W</p> <p>cooking zone Ø 250 mm-2.300 (3.000)* W</p> <p>* Powerboost</p> | <p>Q4: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site</p>  |
|  <p>power supply: single-phase 230V-1P+N frequency 50÷60 Hz</p> | <p>Induction cooker hob</p> <p>Finish: Black glass ceramic</p> <p>electronic programming; 9 power setting per zone plus Powerboost function; touch controls; independent timer; security lock</p> <p>Accessories: spacer (see page 207)</p> | <p>Q4 FT</p> <p>7322 240</p> | <p>Max power 3.700 W</p> <p>superior Ø 200 mm-2.300 (3.000)* W bottom Ø 160 mm-1.200 (1.400)* W</p> <p>* Powerboost</p> | <p>Q4: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site</p>  |
|  <p>power supply: single-phase 230V-1P+N frequency 50÷60 Hz</p>  | <p>Induction cooker hob</p> <p>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 207)</p> | <p>Q4 FT</p> <p>7341 655</p> | <p>Max power 3.700 W</p> <p>2 zones with Bridge function 180x220 mm-2.100 (2.600)* (3.700)** W</p> <p>* Powerboost - **Double Powerboost</p> | <p>Flat-edge: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site</p>  |

S4000 Domino

Features | Version | Ref. | Technical Drawing



NEW



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

Induction cooker hob

Finish: White 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; * Powerboost - **Double Powerboost
intelligent pot localization; pause; recall; independent timer; security lock
Accessories: spacer (see page 207)

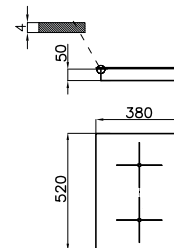


7341 255

Max power 3.700 W
2 zones with Bridge function
180x220 mm-2.100 (2.600)* (3.700)** W



Flat-edge: 380x520 - cut-out: 350x490
Flush-mount: 380x520 - cut-out: see web site



S4000.Domino.Teppan.IS.2



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

Induction cooker hob

steel surface;

2 independent cooking areas A and B;
9 power setting per zone;
electronic programming;
touch-control; 2 slider controls; 2 independent timers; pause; security lock;
electronic temperature control from 120° to 220°C
Accessories: spacer (see page 207)

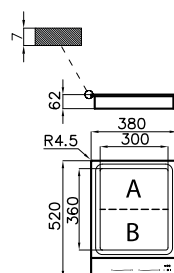


7325 445

Max power 2.800 W
2 cooking zones 2x1.400 W



Dimension: 380x520 - cut-out: 360x490



S4000 Domino Gas

See page 231

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

| Finish | Ref. |
|-----------------|----------|
| Stainless steel | 8320 000 |

Spacer for Domino elements



Stainless steel 8320 000

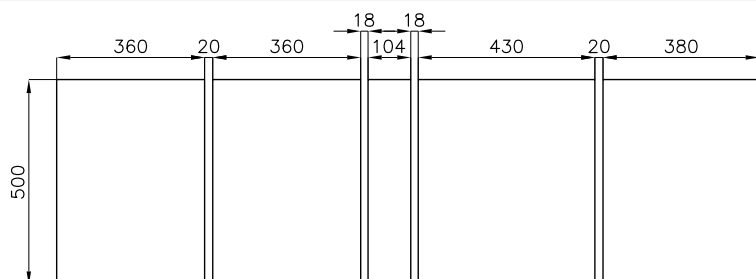
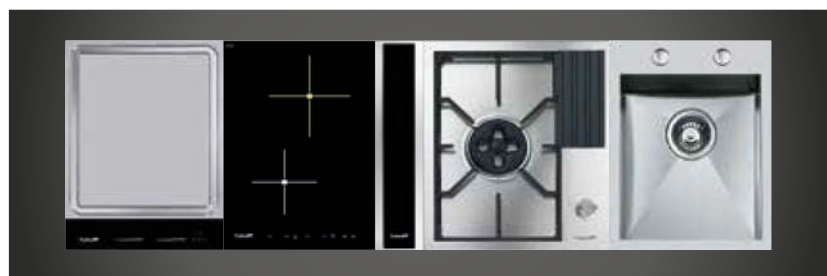
The stainless steel jointing profile, allows the various Domino elements (vertical edge) to be coupled together with wide distance.

Dimensions:
30x520 mm

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

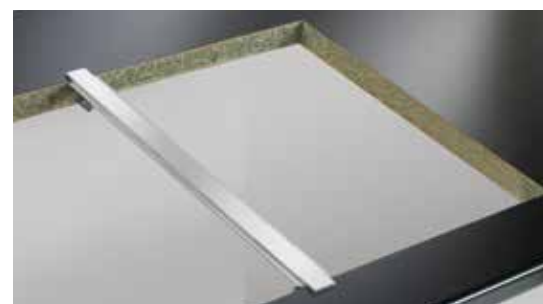
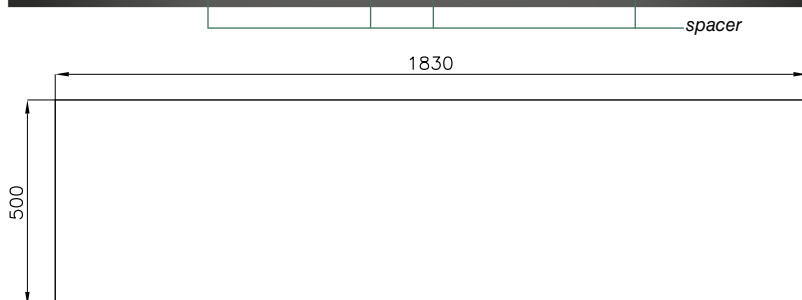
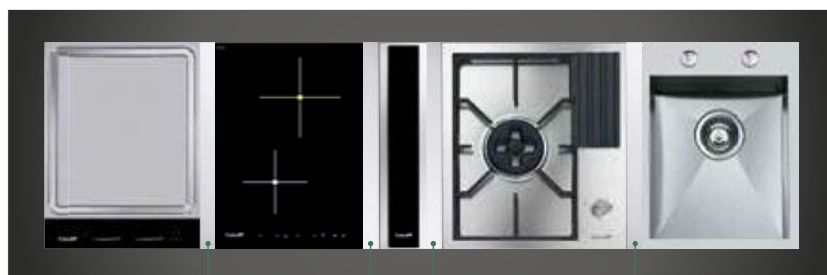


Installation with separate cut-outs

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).

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 NEW

PERFORMANCE WITH A MINIMAL LOOK



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



Induction cooker hob

Finish: Black glass ceramic

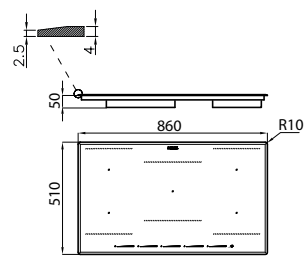
PowerControl function;
 electronic programming
 5 cooking areas with double extended Bridge zone
 9 power setting per zone plus Powerboost function;
 Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.

7384 645

| | |
|------------------|--|
| Max power | 2.800, 3.500, 4.500, 6.000, 7.400, 10.400 W** |
| 4 x 210x190 | 2.100 (3.000)* W |
| Ø 250 | 2.300 (3.000)* W |

* Powerboost

Flat-edge: **860x510** - cut-out: **840x480**
 Flush-mount: **860x510** - cut-out: see web site



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



Induction cooker hob

Finish: Black glass ceramic

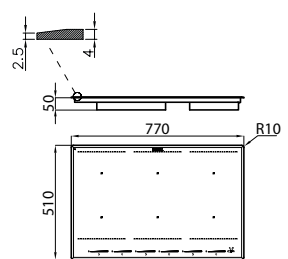
PowerControl function;
 electronic programming
 6 cooking areas with double extended Bridge zone
 9 power setting per zone plus Powerboost function;
 Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.

7383 645

| | |
|------------------|--|
| Max power | 2.800, 3.500, 4.500, 6.000, 7.400, 11.100 W** |
| 6 x 210x190 | 2.100 (3.000)* W |

* Powerboost

Flat-edge: **770x510** - cut-out: **750x480**
 Flush-mount: **770x510** - cut-out: see web site



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



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

KE Induction NEW

Features | Version | Ref. | Technical Drawing



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

Induction cooker hob

Finish: Black glass ceramic

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;
timer; Smart Fan System;
security lock.



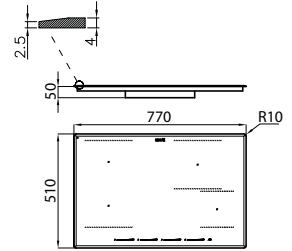
7382 645

| | |
|------------------|--|
| 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



Flat-edge: **770x510** - cut-out: **750x480**
Flush-mount: **770x510** - cut-out: see web site



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

Induction cooker hob

Finish: Black glass ceramic

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; timer; Smart
Fan System;
security lock.



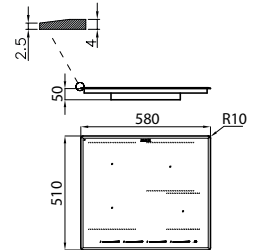
7381 645

| | |
|------------------|--|
| 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



Flat-edge: **580x510** - cut-out: **560x480**
Flush-mount: **580x510** - cut-out: see web site



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

Induction cooker hob

Finish: White glass ceramic

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
Fan System; security lock.



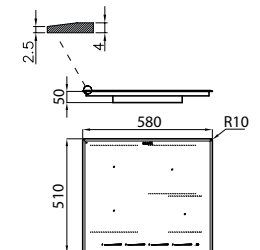
7381 245

| | |
|------------------|--|
| 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



Flat-edge: **580x510** - cut-out: **560x480**
Flush-mount: **580x510** - cut-out: see web site



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

Induction cooker hob

Finish: Black glass ceramic

PowerControl function;
electronic programming
2 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;
timer; Smart Fan System;
security lock.



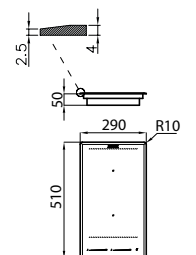
7380 645

| | |
|------------------|--------------------------------|
| Max power | 2.800, 3.500, 3.700 W** |
| 2 x 210x190 | 2.100 (3.000)* W |

* Powerboost



Flat-edge: **290x510** - cut-out: **270x480**
Flush-mount: **290x510** - cut-out: see web site



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

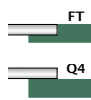
S1000 Induction



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



Induction cooker hob



7371 300

Finish:
Black glass ceramic

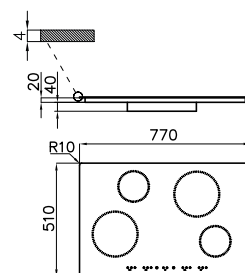
PowerControl function

electronic programming;
9 power setting per zone plus Powerboost function;
touch controls; pause;
full safety system

| Max power | 2.800, 3.500, 6.000, 7.200** W |
|------------|--------------------------------|
| left | Ø 210 mm-1.500 (2.000)* W |
| left sup. | Ø 145 mm-1.200 (1.600)* W |
| right | Ø 145 mm-1.200 (1.600)* W |
| right sup. | Ø 210 mm-1.500 (2.000)* W |

* Powerboost

Q4: 770x510 - cut-out: 740x480
Flush-mount: 770x510 - cut-out: see web site



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



Induction cooker hob



7370 300

Finish:
Black glass ceramic

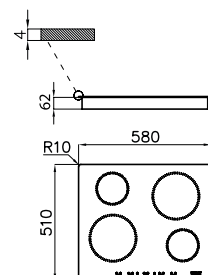
PowerControl function

electronic programming;
9 power setting per zone plus Powerboost function;
touch controls; pause;
full safety system

| Max power | 2.800, 3.500, 6.000, 7.200** W |
|------------|--------------------------------|
| left | Ø 210 mm-1.500 (2.000)* W |
| left sup. | Ø 145 mm-1.200 (1.600)* W |
| right | Ø 145 mm-1.200 (1.600)* W |
| right sup. | Ø 210 mm-1.500 (2.000)* W |

* Powerboost

Q4: 580x510 - cut-out: 560x480
Flush-mount: 580x510 - cut-out: see web site



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



7373 300

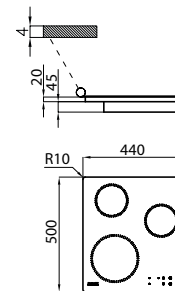
Finish:
Black glass ceramic

electronic programming
9 power setting per
zone plus Powerboost
function;
touch controls;
security lock

Max power **2.800, 3.500, 5.200** W**
left sup. Ø 145 mm-1.200 (1.600)* W
left Ø 240 mm-1.500 (2.000)* W
right Ø 145 mm-1.200 (1.600)* W

* Powerboost

Q4: 440x500 - cut-out: 420x485
Flush-mount: 440x500 - cut-out: see web site



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



Induction cooker hob



7322 300

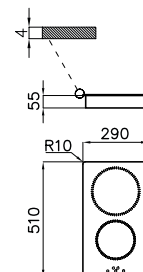
Finish:
Black glass ceramic

electronic
programming;
9 power setting per
zone plus Powerboost
function;
touch controls;
full safety system

Max power **3.700 W**
superior Ø 200 mm-2.300 (3.000)* W
bottom Ø 160 mm-1.400 W

* Powerboost

Q4: 290x510 - cut-out: 270x490
Flush-mount: 290x510 - cut-out: see web site



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

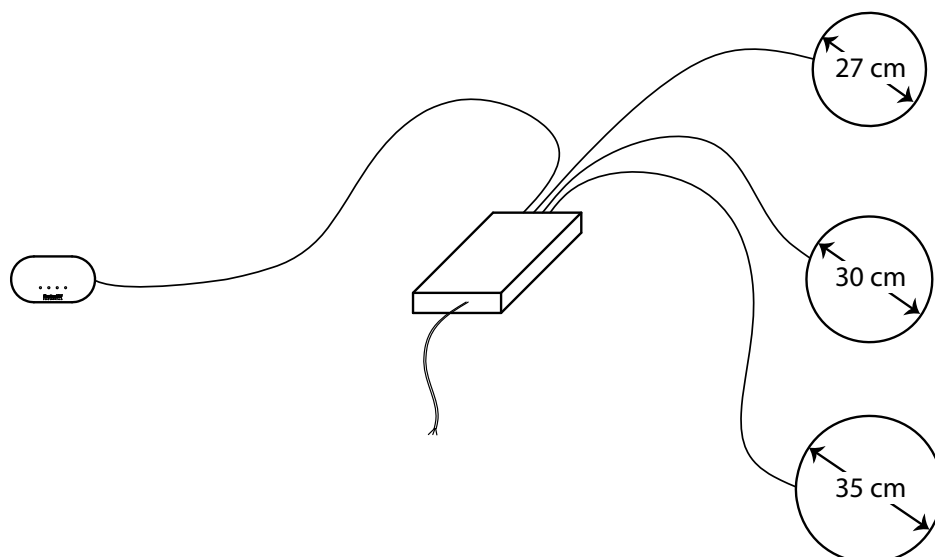
The Modular system allows a free placing of its elements. The only limit is posed by the length of the cables which connect the different elements to the connection box: 60 cm between touch-control unit and connection box and 90 cm between cooking plates and connection box.

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.



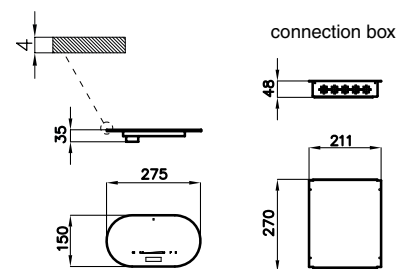
Modular Induction Series - touch control module



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 cm










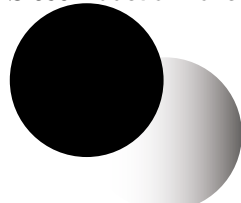

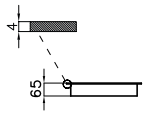

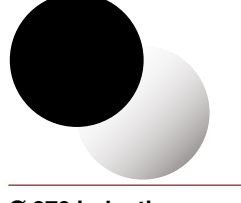

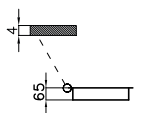

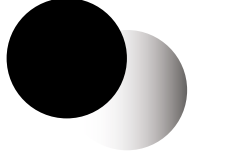

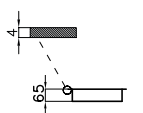

Note: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.



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



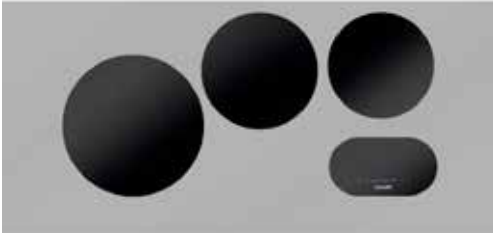
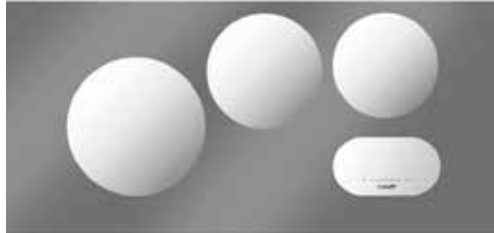

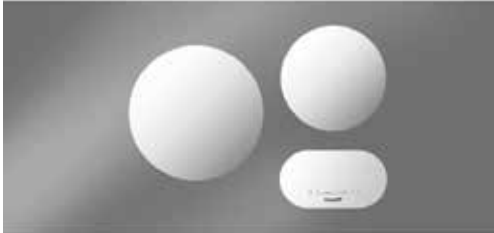


Dimensions: 275x150 mm R75
Flush-mount cut-out: see web site

| | Version | Ref. | |
|--|--|---------------------------|---|
| 4 zones touch control  |  black + connection box | 7368 040 + 7369 040 | Possible zones combinations: - 2 zones 7361 27* - 2 free zones (any model) |
| |  white + connection box | 7368 045 + 7369 040 | |
| 3 zones touch control  |  black + connection box | 7368 030 + 7369 030 | Possible zones combinations: - 1 zone 7361 27* - 2 free zones (any model) |
| |  white + connection box | 7368 035 + 7369 030 | |
| 2 zones touch control  |  black + connection box | 7368 020 + 7369 020 | Possible zones combinations: - 2 free zones (any model) |
| |  white + connection box | 7368 025 + 7369 020 | |
| Ø 350 induction zone  |  black | 7363 350 |  flush-mount cut-out: see web site Max power 2.300 (3.000)* W * Powerboost |
| |  white | 7363 355 | |
| Ø 300 induction zone  |  black | 7362 300 |  flush-mount cut-out: see web site Max power 2.300 (3.000)* W |
| |  white | 7362 305 | |
| Ø 270 induction zone  |  black | 7361 270 |  flush-mount cut-out: see web site Max power 1.100 (1.400)* W * Powerboost |
| |  white | 7361 275 | |

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.

| | Ref. | | Ref. | | |
|------------------------------|----------|---|------------------------------|----------|---|
| 4 zones black - round | 7366 040 |  | 4 zones white - round | 7366 045 |  |
| | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 2 zones Ø 300 2 zones Ø 270 | | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 2 zones Ø 300 2 zones Ø 270 |
| 3 zones black - round | 7366 030 |  | 3 zones white - round | 7366 035 |  |
| | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 300 1 zone Ø 270 | | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 300 1 zone Ø 270 |
| 2 zones black - round | 7366 020 |  | 2 zones white - round | 7366 025 |  |
| | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 270 | | | <ul style="list-style-type: none"> 1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 270 |



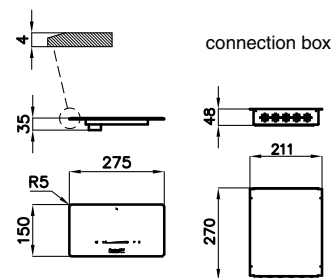
Modular Quadra Series



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 cm









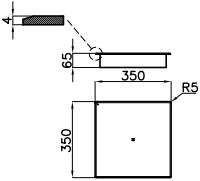


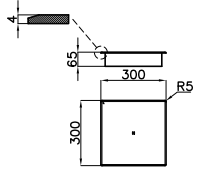


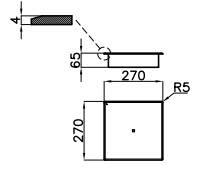
Note: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.



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



Dimensions: 275x150 mm R5
Flush-mount cut-out: see web site

| | Version | Ref. | |
|--|---|---------------------------|---|
| 4 zones touch control  |  T. Control + connection box | 7367 040 + 7369 040 | Possible zones combinations: - 2 zones 7364 270 - 2 free zones (any model) |
| 3 zones touch control  |  T. Control + connection box | 7367 030 + 7369 030 | Possible zones combinations: - 1 zone 7364 270 - 2 free zones (any model) |
| 2 zones touch control  |  T. Control + connection box | 7367 020 + 7369 020 | Possible zones combinations: - 2 free zones (any model) |
| Ø 350 induction zone  |  T. Control + connection box | 7366 350 | flush-mount cut-out: see web site  Max power 2.300 (3.000)* W * Powerboost |
| Ø 300 induction zone  |  T. Control + connection box | 7365 300 | flush-mount cut-out: see web site  Max power 2.300 (3.000)* W * Powerboost |
| Ø 270 induction zone  |  T. Control + connection box | 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 168).

| | Ref. |
|--------------------------|----------|
| 4 zones black - Q | 7365 040 |



| | Ref. |
|--------------------------|----------|
| 3 zones black - Q | 7365 030 |



| | |
|--------------------------|----------|
| 2 zones black - Q | 7365 020 |
|--------------------------|----------|



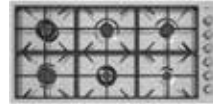


GAS COOKER HOBS

Energy saving with maximum efficiency.



Foster Milano
p. 224



Milanello
p. 226

NEW



Milanello 5F
p. 228

NEW



S4000
p. 230



S4000 Line XL
p. 232



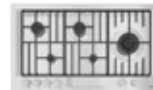
S4000 Line
p. 233



Quadra
Angolare
p. 234



FL p. 235



KE p. 237



KE black
p. 238



KE Colors
p. 239



KE Line
p. 240



KF Marine
p. 241



Ceramik
p. 242



KS
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Professionale
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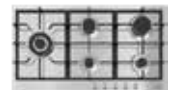
Veronika FT
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Veronika
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Urban
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Power
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NEW



Elettra
p. 250



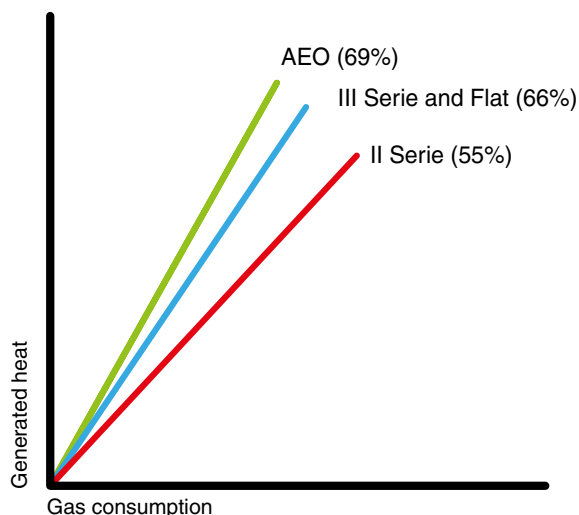
Angolare
p. 251



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.

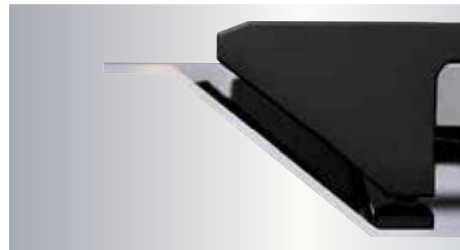


Ultra-flat

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 cast-iron 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.



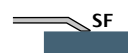
Standard

Traditional built-in with the vertical, 8-mm edge.



Q4

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.



Flush-mount

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

1



Wok support
9601 668

2



Wok support
9601 727

3



Cast-iron grill 44x22 cm
8172 000

4



Cast-iron support 11x23 cm
9601 742

5



Cast-iron support
9601 741


Foster Milano

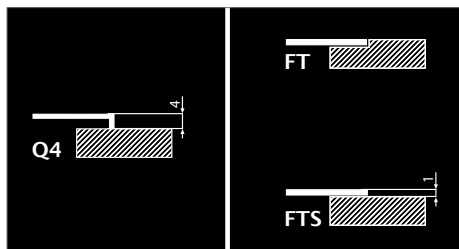


Foster Milano

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

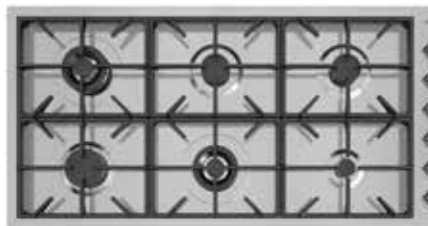


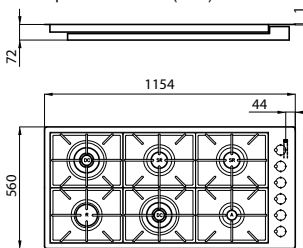



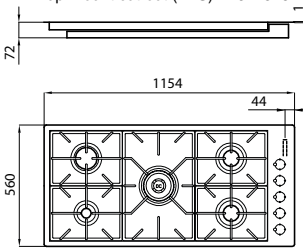

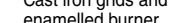

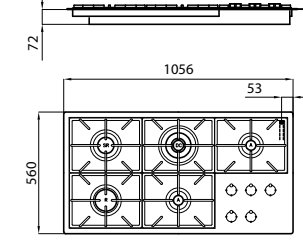

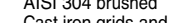
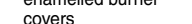
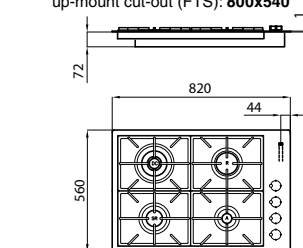

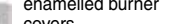
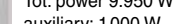
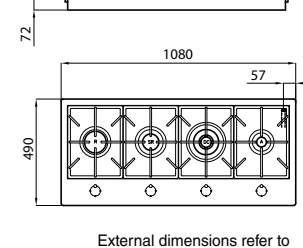
All the Foster Milano cooker hobs are equipped with a precious cast iron wok support, that allows the safe use of rounded pans.



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

| Features | Version | Ref. | Technical Drawing |
|---|---|----------|--|
|  |  FT  FTS | 7639 000 | <p>Flush-mount: 1154x560 - cut-out (FT): see web site up-mount cut-out (FTS): 1134x540</p>  |
| <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 15.900 W auxiliary: 1.000 W semi-rapid: 2x1.750 W</p> <p>rapid: 3.000 W dual: 2x4.200 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | Supplied with: 2x 1 (see page 222) | | <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
|  |  FT  FTS | 7636 000 | <p>Flush-mount: 1154x560 - cut-out (FT): see web site up-mount cut-out (FTS): 1134x540</p>  |
| <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 11.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W</p> <p>rapid: 3.000 W dual: 4.200 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | Supplied with: 1 (see page 222) | | <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
|  |  FT  FTS | 7638 000 | <p>Flush-mount: 1056x560 - cut-out (FT): see web site up-mount cut-out (FTS): 1036x540</p>  |
| <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 10.950 W auxiliary: 2x1.000 W semi-rapid: 1.750 W rapid: 3.000 W dual: 4.200 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | Power supply: 220-240 V 50-60 Hz | | <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
|  |  FT  FTS | 7637 000 | <p>Flush-mount: 820x560 - cut-out (FT): see web site up-mount cut-out (FTS): 800x540</p>  |
| <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 9.950 W auxiliary: 1.000 W semi-rapid: 1.750 W rapid: 3.000 W dual: 4.200 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | Power supply: 220-240 V 50-60 Hz | | <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
| Supplied with: 1 (see page 222) | | | |
|  |  FT  FTS | 7640 000 | <p>Flush-mount: 1080x490 - cut-out (FT): see web site up-mount cut-out (FTS): 1060x470</p>  |
| <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 9.950 W auxiliary: 1.000 W semi-rapid: 1.750 W rapid: 3.000 W dual: 4.200 W Electric ignition Safety valves with ultra-rapid thermocouples</p> | Power supply: 220-240 V 50-60 Hz | | <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
| Supplied with: 1 (see page 222) | | | |

Milanello

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



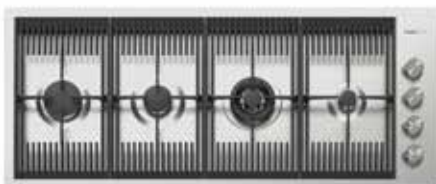
 **High-Efficiency burners.**
Up to 25% energy saving

Features

Version

Ref.

Technical Drawing



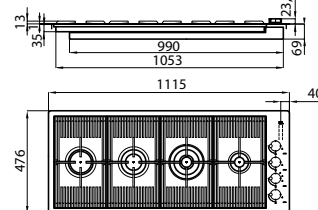
AISI 304 brushed
cast iron grids and
enamel burner covers
Tot. power 10.750 W
auxiliary: 1.000 W
semi-rapid: 1.750 W

rapid: 3.000 W
dual: 5.000 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples



7681 000

Flush-mount: **1115x476** - cut-out (FT):
see web site
up-mount cut-out (FTS): **1098x459**



Supplied with: **1** (see page 222)

Power supply: 220-240 V 50-60 Hz



AISI 304 brushed
Cast iron grids and
enamel burner covers
Tot. power 7.750 W
auxiliary: 1.000 W
semi-rapid: 1.750 W

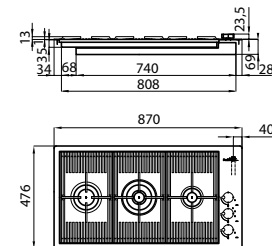
dual: 5.000 W

Electric ignition
Safety valves
with ultra-rapid
thermocouples



7680 000

Flush-mount: **870x476** - cut-out (FT):
see web site
up-mount cut-out (FTS): **853x459**



Supplied with: **1** (see page 222)

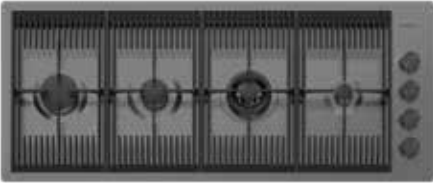


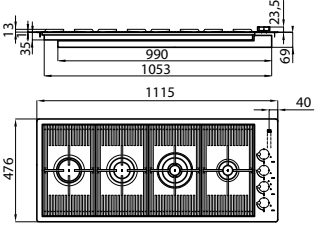
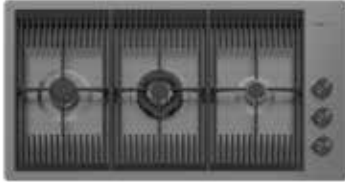


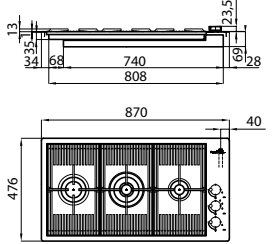
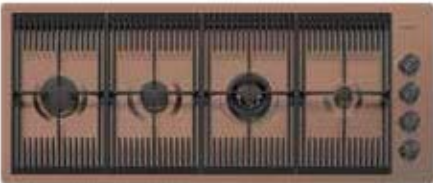


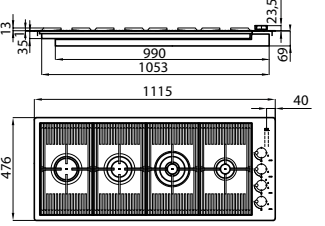



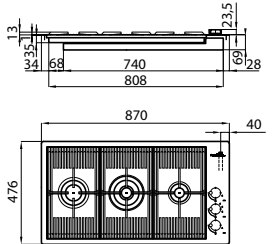
Power supply: 220-240 V 50-60 Hz

Milanello inherits the same impressive metal knobs of the Foster Milano series. An unmistakable class detail.

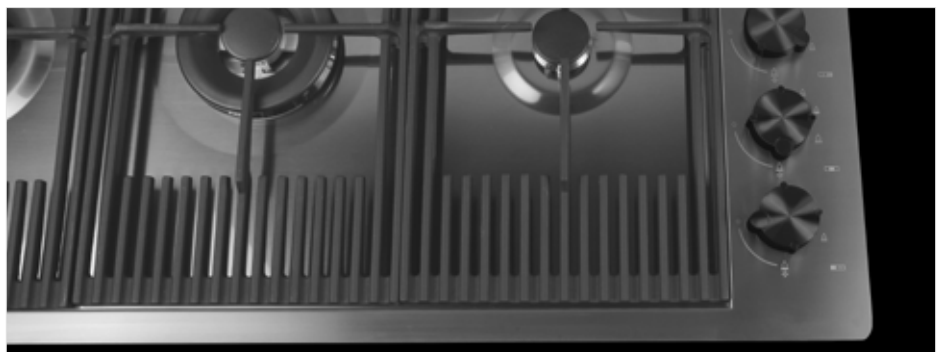
The refined and functional cast iron grid recalls the Milanello sink black cover. A really perfect match.



Milanello PVD NEW

| Features | Version | Ref. | Technical Drawing |
|--|--|----------|--|
|  <p>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</p> <p>rapid: 3.000 W dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> |   | 7681 006 | <p>Filotop: 1115X476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098X459</p>  <p>Supplied with: 1 (see page 222)</p> <p>Power supply: 220-240 V 50-60 Hz</p> |
|  <p>AISI 304 Gun Metal Cast iron grids and enamelled burner covers Tot. power: 7.750 W auxiliary: 1.000 W semi-rapid: 1.750 W</p> <p>dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> |   | 7680 006 | <p>Filotop: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459</p>  <p>Supplied with: 1 (see page 222)</p> <p>Power supply: 220-240 V 50-60 Hz</p> |
|  <p>AISI 304 Copper Cast iron grids and enamelled burner covers Tot. power: 10.750 W auxiliary: 1.000 W semi-rapid: 1.750 W</p> <p>rapid: 3.000 W dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> |   | 7681 008 | <p>Filotop: 1115X476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098X459</p>  <p>Supplied with: 1 (see page 222)</p> <p>Power supply: 220-240 V 50-60 Hz</p> |
|  <p>AISI 304 Copper Cast iron grids and enamelled burner covers Tot. power: 7.750 W auxiliary: 1.000 W semi-rapid: 1.750 W</p> <p>dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples</p> |   | 7680 008 | <p>Filotop: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459</p>  <p>Supplied with: 1 (see page 222)</p> <p>Power supply: 220-240 V 50-60 Hz</p> |

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



Milanello 5F NEW

PURE ELEGANCE AND EXTREME CONTROL THANKS TO THE PRECISE POWER SYSTEM



 Flat burners with PrecisePower system



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|

AISI 304 brushed
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

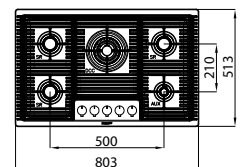
Electric ignition

Safety valves
with ultra-rapid
thermocouples



7682 000

Flush-mount: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**



Power supply: 220-240 V 50-60 Hz



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

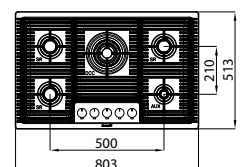
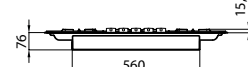
Electric ignition

Safety valves
with ultra-rapid
thermocouples



7682 006

Flush-mount: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**



Power supply: 220-240 V 50-60 Hz

PrecisePower:
great control in flame-setting



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






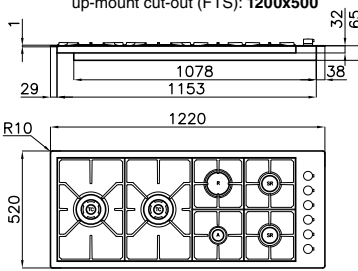

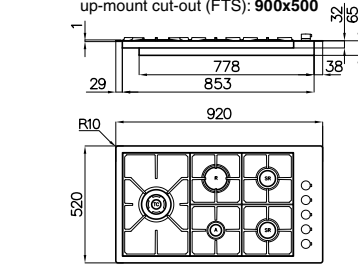

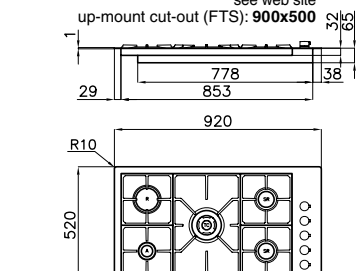
S4000

THE UNCOMPROMISING QUALITY



New generation hobs.
Up to 20% energy saving

Cast-iron support included

| | Features | Version | Ref. | Technical Drawing |
|--|----------------------|---------|-----------------|---|
|  <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 15.200 W auxiliary: 1.100 W semi-rapid: 2x1.750 W</p> <p>rapid: 3.000 W triple crown: 2x3.800 W Electric ignition Safety valves with ultra-rapid thermocouples</p> <p>Supplied with: 1 Accessories Flush-mount: 4 (see page 222)</p> | <p>FT</p> <p>FTS</p> | | <p>7273 042</p> | <p>Flush-mount: 1220x520 - cut-out (FT): see web site up-mount cut-out (FTS): 1200x500</p>  <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
|  <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.400 W auxiliary: 1.100 W semi-rapid: 2x1.750 W rapid: 3.000 W triple crown: 3.800 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> <p>Supplied with: 1 Accessories Flush-mount: 4 (see page 222)</p> | <p>FT</p> <p>FTS</p> | | <p>7257 032</p> | <p>Flush-mount: 920x520 - cut-out (FT): see web site up-mount cut-out (FTS): 900x500</p>  <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
|  <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.400 W auxiliary: 1.100 W semi-rapid: 2x1.750 W rapid: 3.000 W triple crown: 3.800 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> <p>Supplied with: 1 Accessories Flush-mount: 4 (see page 222)</p> | <p>FT</p> <p>FTS</p> | | <p>7271 032</p> | <p>Flush-mount: 920x520 - cut-out (FT): see web site up-mount cut-out (FTS): 900x500</p>  <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |

S4000

| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 11.750 W
semi-rapid: 1.750 W
dual AE: 2x5.000 W

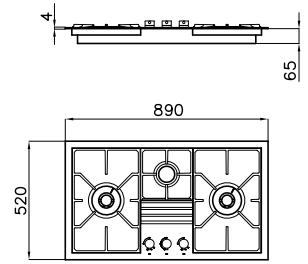
 **Q4**
7280 032

Electric ignition


Safety valves
with ultra-rapid
thermocouples

Preparing for the Far East
markets available on request.

Q4: 890x520 - cut-out: 870x500



Power supply: 220-240 V 50-60 Hz

 **High-Efficiency burners.
Up to 25% energy saving**

Supplied with: 2x **1** , **4** (see page 222)



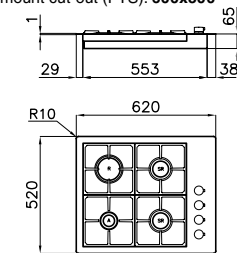
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 7.600 W
auxiliary: 1.100 W
semi-rapid: 2x1.750 W
rapid: 3.000 W

 **FT**
 **FTS**
7256 032

Electric ignition

Safety valves
with ultra-rapid
thermocouples

Flush-mount: **620x520** - cut-out (FT):
see web site
up-mount cut-out (FTS): **600x500**



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

Accessories Flush-mount: **4** (see page 222)



AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 5.000 W
dual AE: 5.000 W

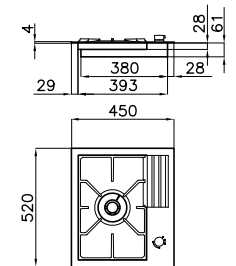
 **Q4**
7278 032

Electric ignition

Safety valves
with ultra-rapid
thermocouples

Version for Far East
markets available on request.

Q4: 450x520 - cut-out: 430x480



Power supply: 220-240 V 50-60 Hz

Supplied with: **2** , **4** (see page 222)

Notes for fixing on the worktop: see page 165



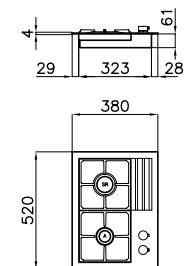
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 2.750 W
auxiliary AE: 1.000 W
semi-rapid AE: 1.750 W

 **Q4**
7276 032

Electric ignition

Safety valves
with ultra-rapid
thermocouples

Q4: 380x520 - cut-out: 360x480



Power supply: 220-240 V 50-60 Hz

Supplied with: **4** (see page 222)

Notes for fixing on the worktop: see page 165



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





 **New generation hobs.**
Up to 20% energy saving

Features | Version | Ref. | Technical Drawing

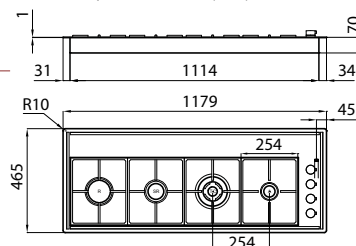


AISI 304 brushed
Cast iron grids and
enamelled burner covers
Tot. power 9.650 W
auxiliary: 1.100 W
semi-rapid: 1.750 W

rapid: 3.000 W
triple crown: 3.800 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples

 FT
7284 042
 FTS

Flush-mount: **1179x465** - cut-out (FT):
see web site
up-mount cut-out (FTS): **1162x448**





Supplied with: 4x   (see page 222)

Power supply: 220-240 V 50-60 Hz

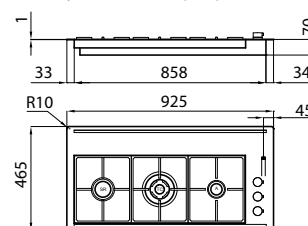


AISI 304 brushed
Cast iron grids and
enamelled burner covers
Tot. power 6.650 W
auxiliary: 1.100 W
semi-rapid: 1.750 W

triple crown: 3.800 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples

 FT
7285 032
 FTS

Flush-mount: **925x465** - cut-out (FT):
see web site
up-mount cut-out (FTS): **908x448**



Supplied with: 3x   (see page 222)

Power supply: 220-240 V 50-60 Hz



Champion of functionality






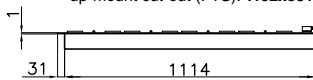

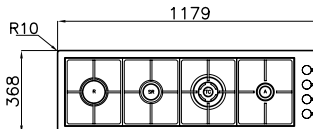




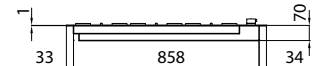

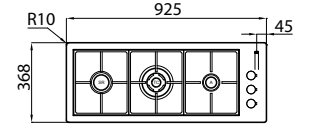


XL versions are characterized by the greater depth of the steel lip, on which are positioned elegant cast iron elements. These can also be placed in the front of the hob, or used as a trivet on the table.

S4000 Line

A LINEAR CONCEPT OF PRACTICALITY



 **New generation hobs.**
Up to 20% energy saving

| Features | Version | Ref. | | Technical Drawing |
|--|---|----------|--|---|
|  |  SF | 7250 042 | | Flat-edge: 1179x368 - cut-out: 1162x351 Flush-mount: 1179x368 - cut-out (FT): see web site up-mount cut-out (FTS): 1162x351  |
| AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 9.650 W auxiliary: 1.100 W semi-rapid: 1.750 W |  FT | 7259 042 | |  |
| rapid: 3.000 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples |  FTS | 7259 042 | | External dimensions refer to Flush-mount version |
| Supplied with: 1 Accessories Flush-mount: 5 (see page 222) |  FT | 7286 032 | | Power supply: 220-240 V 50-60 Hz |
|  |  FT | 7286 032 | | Flush-mount: 925x368 - cut-out (FT): see web site up-mount cut-out (FTS): 908x351  |
| AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 6.650 W auxiliary: 1.100 W |  FTS | 7286 032 | |  |
| semi-rapid: 1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples |  FTS | 7286 032 | | Power supply: 220-240 V 50-60 Hz |
| Supplied with: 1 Accessories Flush-mount: 5 (see page 222) |  FTS | 7286 032 | | Power supply: 220-240 V 50-60 Hz |

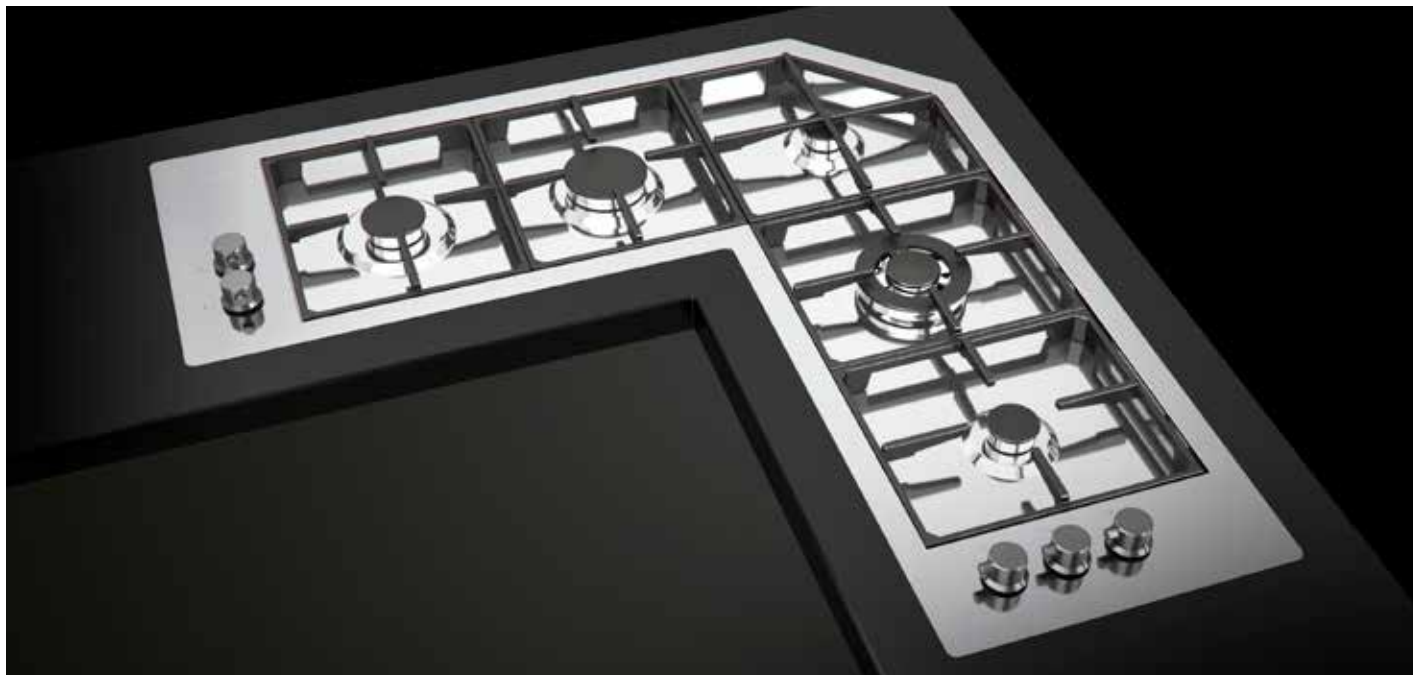
Elegant metallic knob

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.

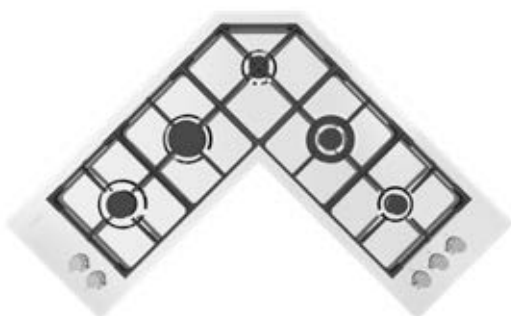


Quadra Angolare

A PERFORMING COOKING CORNER



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|





AISI 304 brushed
Cast iron grids and
enamelled burner covers
Tot. power: 9.950 W
auxiliary: 2x1.000 W
semi-rapid: 1.750 W

rapid: 2.700 W
triple crown: 3.500 W
Electric ignition
Safety valves
with ultra-rapid
thermocouples

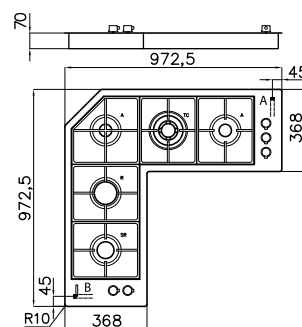
Accessories: **1** (see page 222)

 SF 7235 042

 FT 7238 042

 FTS

Flat-edge: **972x972** - cut-out: see web site
Flush-mount: **972x972** - cut-out (FT):
see web site
up-mount cut-out (FTS): see web site



Connection to the gas supply network must be carried out through both inlets (A and B)

Power supply: 220-240 V 50-60 Hz



A smart corner

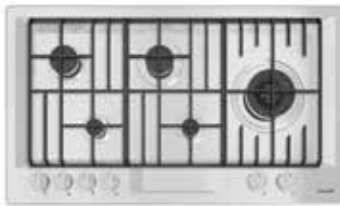
Thanks to its broad front work surface, the Quadra Corner cooker hob allows for optimally exploiting corner spaces.

FL

PERFORMANCE AND EFFICIENCY WITH STYLE



High-Efficiency burners
Up to 25% energy saving



Supplied with:







2

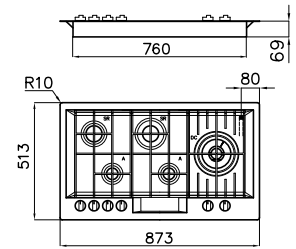


Wok support
9601 727

version
vintage



| Features | Version | Ref. | Technical Drawing |
|---|---|----------|--|
| AISI 304 brushed 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 |  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 |
| Electric ignition |  SF | 7205 032 | |
| Safety valves with ultra-rapid thermocouples |  FT | 7206 032 | |
| |  FTS | | |
| |  FT | 7206 082 | External dimensions refer to Flush-mount version |
| |  FTS | | |



Power supply: 220-240 V 50-60 Hz

Ultra-flat grids



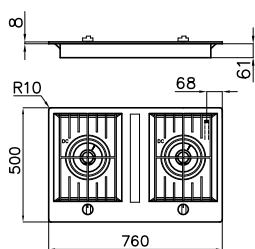
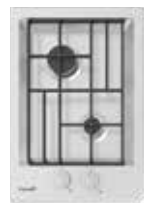

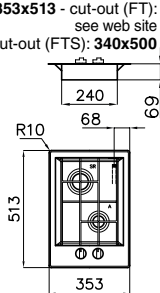


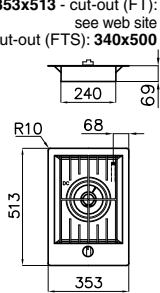
The sturdy cast iron grids form a single surface on which you can move pans easily and in complete safety.

5 kW burner

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



FL

| | Features | Version | Ref. | | Technical Drawing |
|---|--|---|-----------------|--|---|
|  | <p>AISI 304 brushed Cast iron grids and enamel burner covers Tot. power 10.000 W dual AE: 2x5.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7203 032</p> | | <p>Standard: 760x500 - cut-out: 740x480</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
| <p>Supplied with: 2x 2 (see page 222)</p> | | | | | |
|  | <p>AISI 304 brushed Cast iron grids and enamel burner covers Tot. power 2.750W auxiliary: 1.000 W semi-rapid: 1.750 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7209 032</p> | | <p>Flat-edge: 353x513 - cut-out: 320x480 Flush-mount: 353x513 - cut-out (FT): see web site up-mount cut-out (FTS): 340x500</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
|  | <p>AISI 304 brushed Cast iron grids and enamel burner covers Tot. power 5.000 W dual AE: 5.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7204 032</p> | | <p>Flat-edge: 353x513 - cut-out: 320x480 Flush-mount: 353x513 - cut-out (FT): see web site up-mount cut-out (FTS): 340x500</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
| <p>Supplied with: 2 (see page 222)</p> | | | | | |



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 five-burners and three-burners models, AE dual is even more flexible thanks to a twin-knobs system that allows to have the two completely independent crowns of flames.

KE

QUALITY OF FORM AND SUBSTANCE



 **New generation hobs.**
Up to 20% energy saving


| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



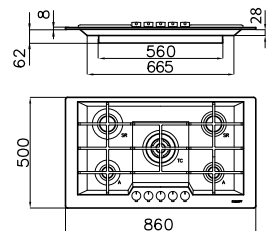
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

| | |
|--|----------|
|  | 7603 032 |
|   | 7603 432 |

Standard: 860x500 - cut-out: 840x480



Accessories: **2** (see page 222)




Power supply: 220-240 V 50-60 Hz



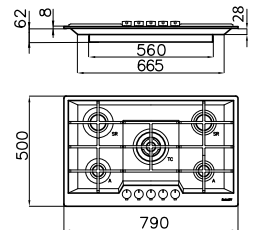
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

| | |
|--|----------|
|  | 7602 032 |
|   | 7602 432 |

Standard: 790x500 - cut-out: 750x480



Accessories: **2** (see page 222)




Power supply: 220-240 V 50-60 Hz



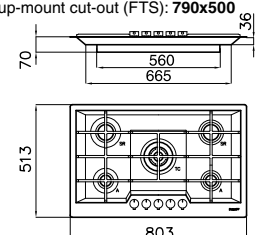
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

| | |
|--|----------|
|  | 7600 032 |
|   | 7601 032 |

Flat-edge: 803x513 - cut-out: 770x480
Flush-mount: 803x513 - cut-out (FT):
see web site
up-mount cut-out (FTS): 790x500




Accessories: **2** (see page 222)

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

KE Black

A SPORTY AND GRITTY DESIGN



 **New generation hobs.**
Up to 20% energy saving

| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



AISI 304 brushed
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

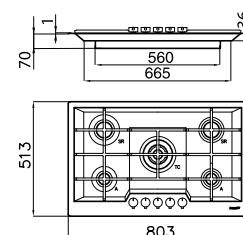


7600 666

Electric ignition

Safety valves
with ultra-rapid
thermocouples

Flush-mount: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**



Power supply: 220-240 V 50-60 Hz

Accessories: **2** (see page 222)



AISI 304 **Vintage**
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



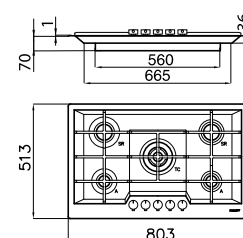
7601 082



Electric ignition

Safety valves
with ultra-rapid
thermocouples

Flush-mount: **803x513** - cut-out (FT):
see web site
up-mount cut-out (FTS): **790x500**



Power supply: 220-240 V 50-60 Hz

Accessories: **2** (see page 222)



KE Black is also available in
Vintage-finish version.

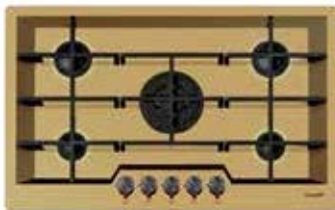
KE COLORS

THE ELEGANCE OF KE HOB IN NEW EXCLUSIVE FINISHES.



New generation hob.
Up to 20% energy saving



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



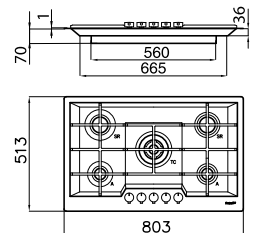
AISI 304 Gold
Cast iron grids and enamelled burner covers
Tot. power 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples

| | |
|---|----------|
|  | 7601 932 |
|  | |

Filetop: **803x513** - cut-out (FT): see web site
up-mount cut-out (FTS): **790x500**



Accessories: **2** (see page 222)



Power supply: 220-240 V 50-60 Hz



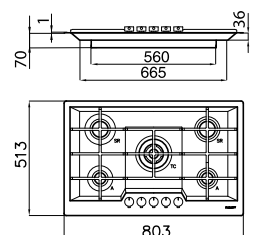
AISI 304 Copper
Cast iron grids, **gun metal burners** and enamelled burner covers
Tot. power 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples

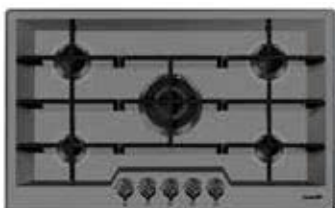
| | |
|---|----------|
|  | 7601 866 |
|  | |

Filetop: **803x513** - cut-out (FT): see web site
up-mount cut-out (FTS): **790x500**



Accessories: **2** (see page 222)



Power supply: 220-240 V 50-60 Hz



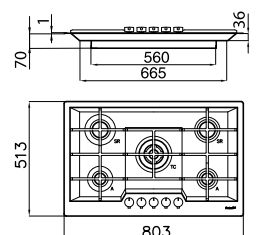
AISI 304 Copper
Cast iron grids, **gun metal burners** and enamelled burner covers
Tot. power 9.500 W
auxiliary: 2x1.100 W
semi-rapid: 2x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples

| | |
|---|----------|
|  | 7601 632 |
|  | |

Filetop: **803x513** - cut-out (FT): see web site
up-mount cut-out (FTS): **790x500**




Accessories: **2** (see page 222)



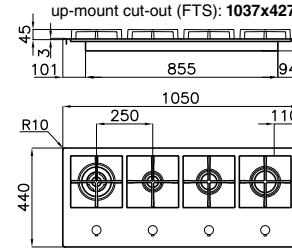


Power supply: 220-240 V 50-60 Hz

KE Line

THE LINE IN A LIGHTWEIGHT AND ORIGINAL DESIGN



 **New generation hob.**
Up to 20% energy saving

| | Features | Version | Ref. | Technical Drawing |
|--|--|---|----------|--|
|  | AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 9.650 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W triple crown: 3.800 W |  SF | 7606 032 | Flat-edge: 1050x440 - cut-out: 1030x420 Flush-mount: 1050x440 - cut-out (FT): see web site up-mount cut-out (FTS): 1037x427  |
| | Electric ignition Safety valves with ultra-rapid thermocouples |  FT  FTS | 7607 032 | External dimensions refer to Flat-edge version Power supply: 220-240 V 50-60 Hz |

Accessories: **2** (see page 222)



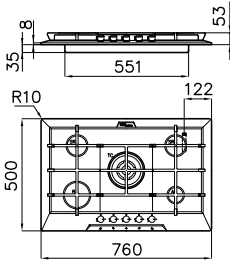

A detail of the precious knob
and of the highly performing
burners of KE hobs.



KF Marine

A SUPER STEEL FOR A CHAMPION OF FUNCTIONALITY



| | Features | Version | Ref. | Technical Drawing |
|--|---|---|-----------------|---|
|  | <p>AISI 316 Stainless Steel 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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7666 962</p> | <p>Dimensions: 760x500 - cut-out: 560x480</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
|  | <p>Strait cut-out</p> | | | |

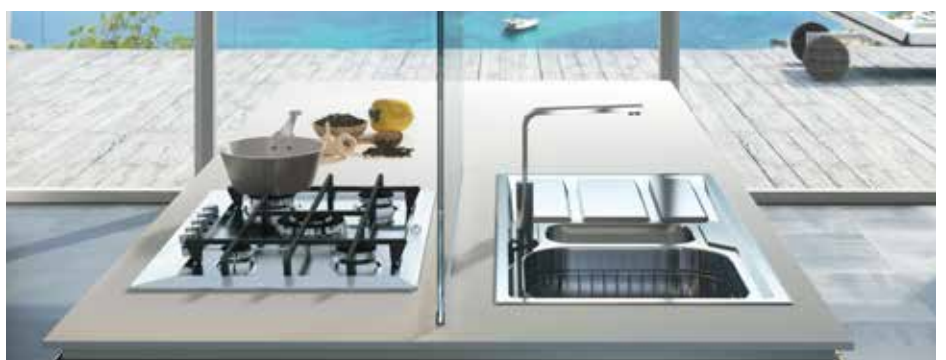


- **Superior resistance:**
- to sea-salt
- to detergents
- to acids contained in food

Foster
marine

Ideal for sea-side houses


Marine sinks see page 44-45

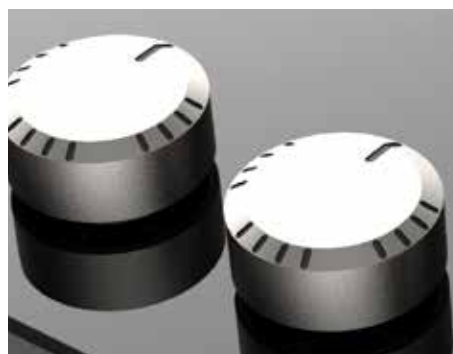


Ceramik

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



 Flat burners
20% energy saving



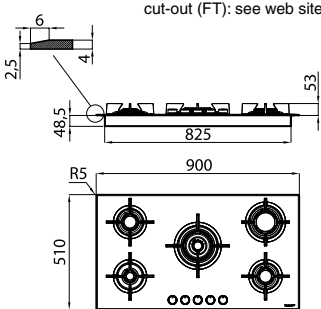


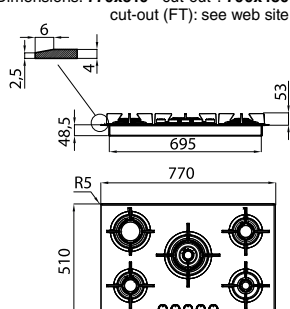


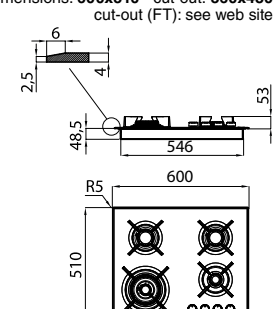


The profile of the hobs is embellished by an elegant 2 mm bevelled edge that makes it slimmer and suitable for a refined flush-mount installation.

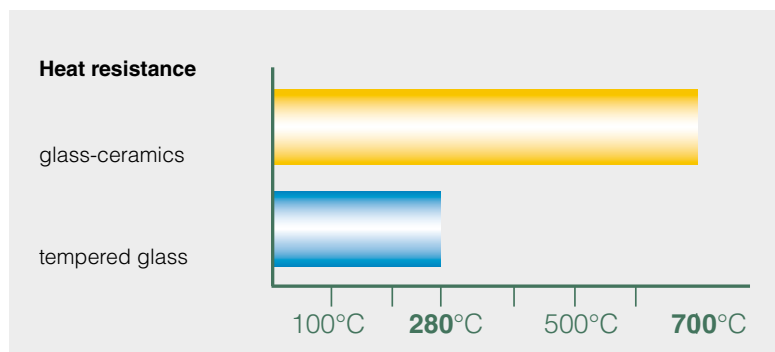
The Flat burners have a limited height and an accurate design that facilitates cleaning operations. They are embellished by the double finish with a satin-finish steel ring.

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

Ceramik

| Features | Version | Ref. | Technical Drawing |
|--|--|-----------------|---|
|  <p>Black ceramic glass Cast iron grids and enamelled burner covers Tot. power 11.500 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 3.000 W double crown: 4.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7040 632</p> | <p>Dimensions: 900x510 - cut-out*: 860x480 cut-out (FT): see web site</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
| <p>*WARNINGS! The cut-out is not centred on the perimeter of the hob, check the technical data sheet on web site before cutting.</p> | | | |
| <p>Accessories: 2 (see page 222)</p> | | | |
|  <p>Black ceramic glass Cast iron grids and enamelled burner covers Tot. power 11.500 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 3.000 W double crown: 4.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7039 632</p> | <p>Dimensions: 770x510 - cut-out*: 700x480 cut-out (FT): see web site</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
| <p>*WARNINGS! The cut-out is not centred on the perimeter of the hob, check the technical data sheet on web site before cutting.</p> | | | |
| <p>Accessories: 2 (see page 222)</p> | | | |
|  <p>Black ceramic glass Cast iron grids and enamelled burner covers Tot. power 8.500 W auxiliary: 1.000 W semi-rapid: 2x1.750 W double crown: 4.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7038 632</p> | <p>Dimensions: 600x510 - cut-out: 560x480 cut-out (FT): see web site</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
| <p>Accessories: 2 (see page 222)</p> | | | |

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.

KS

REFINED ELEGANCE



 **New generation hobs.**
Up to 20% energy saving

| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



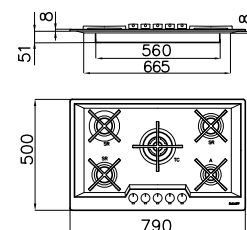
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 10.150 W
auxiliary: 1.100 W
semi-rapid: 3x1.750 W
triple crown: 3.800 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

 **7610 032**

Standard: 790x500 - cut-out: 750x480



Accessories: **2** (see page 222)

Power supply: 220-240 V 50-60 Hz



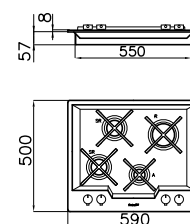
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 7.600 W
auxiliary: 1.100 W
semi-rapid: 2x1.750 W
rapid: 3.000 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

 **7615 032**

Standard: 590x500 - cut-out: 560x480



Power supply: 220-240 V 50-60 Hz

Sloped recess

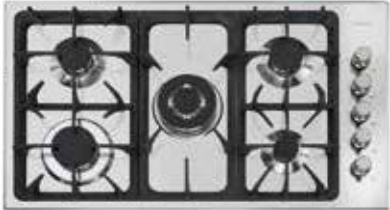




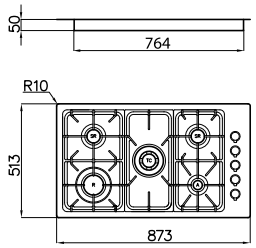




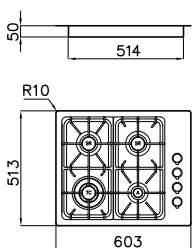
The sloped recess conveys a modern, elegant touch besides facilitating the cleaning of the corners. A piece of highly refined workmanship to be found on both the KE and KS ranges.



Professionale

A PERFORMING AND PRACTICAL EVERGREEN





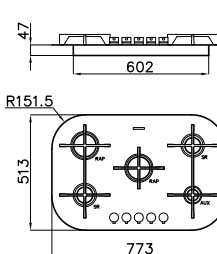
| | Features | Version | Ref. | | Technical Drawing |
|--|---|--|---|--|--|
|  | <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p> STD  SF  FT  FTS</p> | <p>7055 062</p> <hr/> <p>7246 062</p> <hr/> <p>7245 062</p> | | <p>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</p>  <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
| <p>Accessories: 1 3 (see page 222)</p> | <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 8.000 W auxiliary: 1.000 W semi-rapid: 2x1.750 W triple crown: 3.500 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p> STD  SF  FT  FTS</p> | <p>7053 062</p> <hr/> <p>7244 062</p> <hr/> <p>7243 062</p> | | <p>Standard: 590x500 - cut-out: 560x480 Flat-edge: 603x513 - cut-out: 560x480 Flush-mount: 603x513 - cut-out (FT): see web site up-mount cut-out (FTS): 590x500</p>  <p>External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz</p> |
| <p>Accessories: 1 (see page 222)</p> | | | | | |

Veronika Flush-mount

SINUOUS ELEGANCE

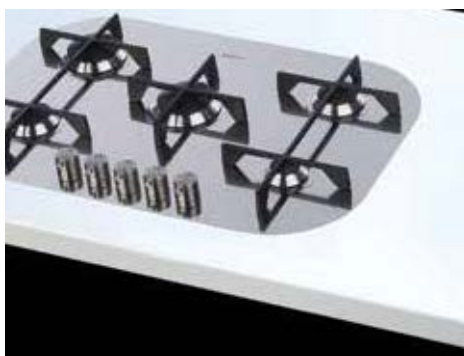


 **New generation hob.**
Up to 20% energy saving

| | Features | Version | Ref. | Technical Drawing |
|---|----------------------|-----------------|------|--|
|  <p>AISI 304 brushed Cast iron grids and enamelled burner covers</p> <p>Tot. power: 10.600 W auxiliary: 1.100 W semi-rapid: 2x1.750 W rapid: 2x3.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> | <p>FT</p> <p>FTS</p> | <p>7367 032</p> | | <p>Flush-mount: 773x513 - cut-out (FT): see web site up-mount cut-out (FTS): 760x500 R 145</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |

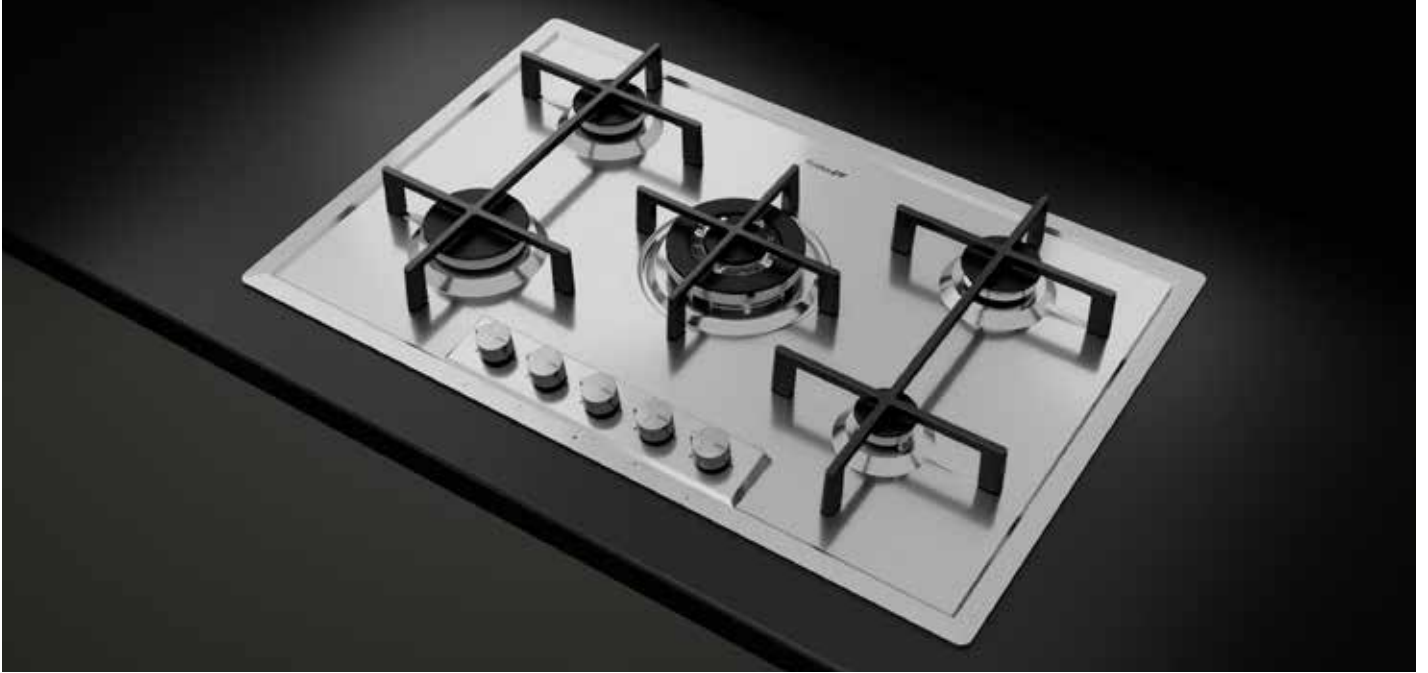
Matchings



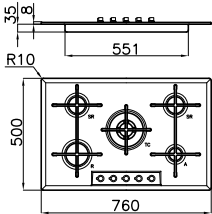


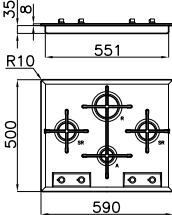


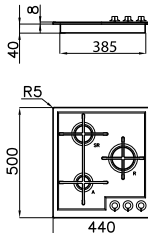
Veronika flush-mount versions feature large radiused shapes that perfectly match Big Bowl and Tornado flush-mount sinks.




Veronika

THE PRACTICALITY OF A STREAMLINED, FLAT HOB



| | Features | Version | Ref. | Technical Drawing |
|--|--|---|--|---|
|  <p data-bbox="97 1339 367 1366">Accessories: 2 (see page 222)</p> | <p data-bbox="547 1001 715 1088">AISI 304 brushed Cast iron grids and enamelled burner covers</p> <p data-bbox="547 1090 715 1202">Tot. power: 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W</p> <p data-bbox="547 1225 671 1247">Electric ignition</p> <p data-bbox="547 1270 671 1337">Safety valves with ultra-rapid thermocouples</p> |  | <p data-bbox="855 1037 938 1059">7067 062</p> <div data-bbox="1077 1254 1200 1357" style="border: 1px solid black; padding: 5px; display: inline-block;"> <p data-bbox="1114 1294 1163 1317">56x48</p> <p data-bbox="954 1339 1066 1361">Strait cut-out</p> </div> | <p data-bbox="1254 987 1522 1010">Standard: 760x500 - cut-out: 560x480</p>  <p data-bbox="1267 1283 1522 1323">Model which cannot be welded into stainless steel worktops</p> <p data-bbox="1278 1339 1522 1361">Power supply: 220-240 V 50-60 Hz</p> |
|  | <p data-bbox="547 1395 699 1482">AISI 304 brushed Cast iron grids and enamelled burner covers</p> <p data-bbox="547 1485 715 1574">Tot. power: 7.200 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W</p> <p data-bbox="547 1597 671 1619">Electric ignition</p> <p data-bbox="547 1641 671 1709">Safety valves with ultra-rapid thermocouples</p> |  | <p data-bbox="855 1433 938 1456">7066 052</p> | <p data-bbox="1254 1382 1522 1404">Standard: 590x500 - cut-out: 560x480</p>  <p data-bbox="1267 1677 1522 1718">Model which cannot be welded into stainless steel worktops</p> <p data-bbox="1278 1733 1522 1756">Power supply: 220-240 V 50-60 Hz</p> |
|  | <p data-bbox="547 1809 699 1897">AISI 304 brushed Cast iron grids and enamelled burner covers</p> <p data-bbox="547 1899 715 1989">Tot. power: 5.850 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W</p> <p data-bbox="547 2011 671 2033">Electric ignition</p> <p data-bbox="547 2056 671 2123">Safety valves with ultra-rapid thermocouples</p> |  | <p data-bbox="855 1825 938 1848">7063 052</p> | <p data-bbox="1254 1776 1522 1798">Standard: 440x500 - cut-out: 420x480</p>  <p data-bbox="1278 2121 1522 2143">Power supply: 220-240 V 50-60 Hz</p> |

 **New generation hob.**
Up to 20% energy saving

Urban NEW

LINEAR AND PRACTICAL



| Features | Version | Ref. | Technical Drawing |
|----------|---------|------|-------------------|
|----------|---------|------|-------------------|



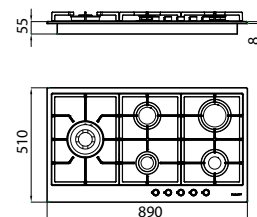
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 11.300 W
auxiliary: 1.000 W
semi-rapid: 2x1.750 W
rapid: 3.000 W
triple crown: 3.800 W

Electric ignition

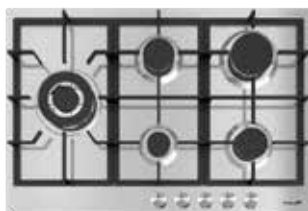
Safety valves
with ultra-rapid
thermocouples

 7006 082

Dimension: **890x510** - cut-out: **805x480**



Power supply: 220-240 V 50-60 Hz



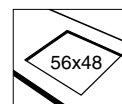
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 11.300 W
auxiliary: 1.000 W
semi-rapid: 2x1.750 W
rapid: 3.000 W
triple crown: 3.800 W

Electric ignition

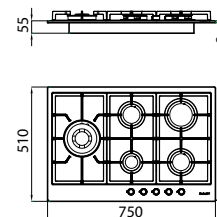
Safety valves
with ultra-rapid
thermocouples

 7005 082

Strait cut-out



Dimension: **750x510** - cut-out: **560x480**



Power supply: 220-240 V 50-60 Hz



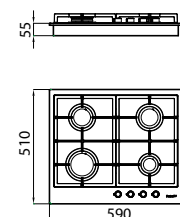
AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 7.500 W
auxiliary: 1.000 W
semi-rapid: 2x1.750 W
rapid: 3.000 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples

 7004 082



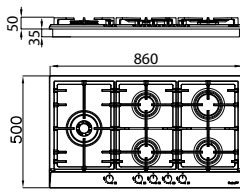


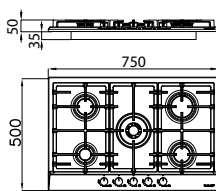


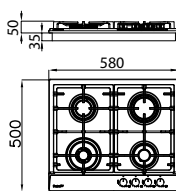
Dimension: **590x510** - cut-out: **560x480**



Power supply: 220-240 V 50-60 Hz

ERGONOMICS AND FUNCTIONALITY



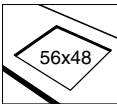
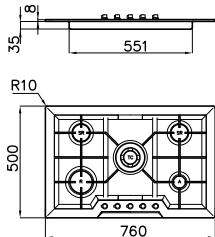


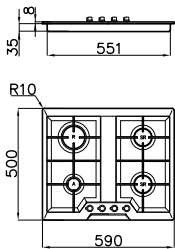


| | Features | Version | Ref. | Technical Drawing |
|--|---|---|-----------------|--|
|  | <p>AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.700 W limited auxiliary: 1.400 W semi-rapid: 2x1.750 W rapid: 2.800 W double crown: 4.000 W</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7016 032</p> | <p>Dimension: 860x500 - cut-out: 840x480</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
|  | <p>AISI 304 brushed Cast iron grids and enamelled burner covers 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</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7015 032</p> | <p>Dimension: 750x500 - cut-out: 560x480</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |
|  | <p>AISI 304 brushed Cast iron grids and 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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7014 032</p> | <p>Dimension: 580x500 - cut-out: 560x480</p>  <p>Power supply: 220-240 V 50-60 Hz</p> |

Electra

CHAMPION OF CONVENIENCE



| | Features | Version | Ref. | | Technical Drawing |
|--|---|---|-----------------|---|--|
|  <p>Accessories: 1 (see page 222)</p> | <p>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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7064 062</p> | <p>Strait cut-out</p>  | <p>Standard: 760x500 - cut-out: 560x480</p>  <p>Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz</p> |
|  | <p>AISI 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</p> <p>Electric ignition</p> <p>Safety valves with ultra-rapid thermocouples</p> |  | <p>7068 042</p> | | <p>Standard: 590x500 - cut-out: 560x480</p>  <p>Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz</p> |

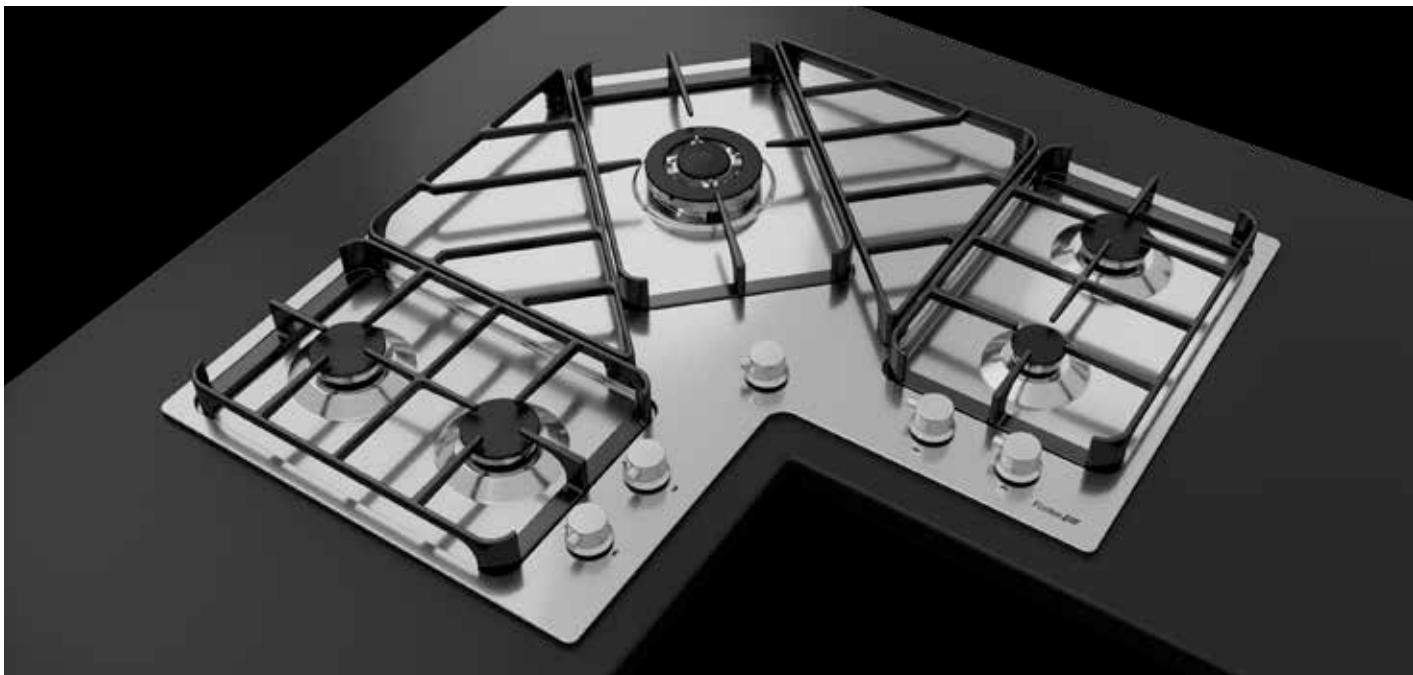
Smart grids

A detail of sturdy square grids of Electra hob: just two symmetrical grids create the support for all the five burners.



Angolare

THE CORNER IN A PROFESSIONAL STYLE



Features

Version

Ref.

Technical Drawing

Standard: 830x830 - cut-out: see web site

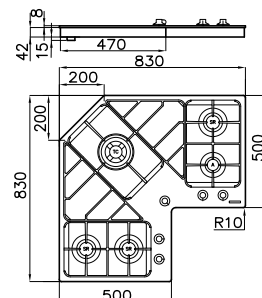
 7038 052



AISI 304 brushed
Cast iron grids and
enamelled burner
covers
Tot. power: 9.750 W
auxiliary: 1.000 W
semi-rapid: 3x1.750 W
triple crown: 3.500 W

Electric ignition

Safety valves
with ultra-rapid
thermocouples



Power supply: 220-240 V 50-60 Hz

Accessories: **1** (see page 222)



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

S4001
ovens
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Combi Steam
p. 258



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Micro Combi
p. 259



S4001
Plate-warmer
module
p. 259



FL One Touch
Oven
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FL Plate-warmer
module
p. 261



FL
Blast chiller
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FL Vacuum
drawer
p. 264



FL 90 Oven
p. 266



FL Vintage
Ovens
p. 267



FL Vintage
Micro Combi
p. 267



NEW
KE
Ovens
p. 268



KE
Micro-Combi
p. 269



KE 90
Ovens
p. 269



NEW
KS
Ovens
p. 270



KS
Micro+Grill
p. 270



NEW
Urban
Oven
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Stainless Steel
Plate-warmer
p. 271



Features



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.



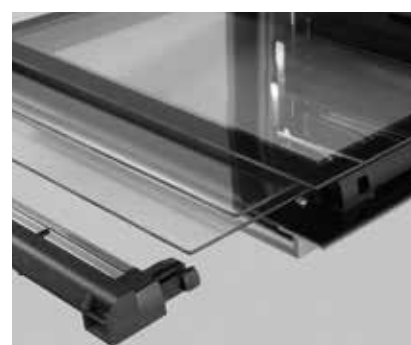
Heat probe

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.



Self-Cooking

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

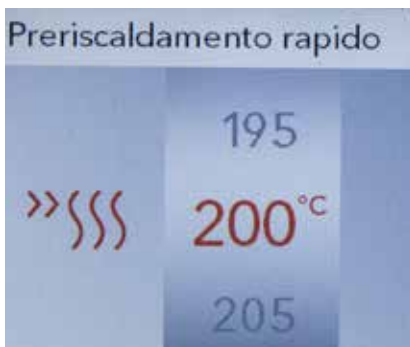
The glass of the door of the oven can be removed for complete cleaning. In the picture the system of KE oven: the glass can be removed with a simple "click."

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.



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. |  | Central grill Ideal for toasting or cooking small portions au gratin. |
|  | Upper-level cooking Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking |  | 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. |
|  | Traditional cooking The ideal function for all traditional recipes, including bread, cakes and roasts. |  | Bottom cooking + grill To complete static cooking and to cook au gratin simultaneously. |
|  | Ventilated cooking The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours. |  | Bottom cooking + double grill To complete the static cooking giving the right crispiness to preparations. |
|  | Intensive cooking The upper and lower heating elements and the fan ensure rapid, uniform cooking. Ideal for cooking pizzas, roasts, lasagne and savoury pies. |  | Fan + grill The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs. |
|  | Bottom Cooking + Fan Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking. |  | Fan + double grill For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning. |
|  | 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. |  | Defrosting Allows for thawing foodstuffs in one-third of the normal time through uniform distribution of the air at ambient temperature. |
|  | Keep warm Ideal to keep at the right temperature before serving. |  | Pizza function The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza. |
|  | Low temperatures Program for a slow and gentle cooking at contained temperatures. |  | Grill+Spit The grill and spit combination produces perfect browning of foodstuffs. |
|  | 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. |  | Eco 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. |

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. |  | 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.



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.



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).

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.



Automatic thawing

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



Convection microwave

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



Defrosting by time

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



Micro+grill cooking

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

S4001



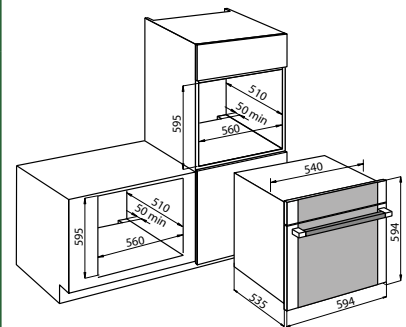
| Model | Finish | Ref. | Technical Drawing |
|-------|--------|------|-------------------|
|-------|--------|------|-------------------|

4001 Series
multifunctional 60x60-65 litres

brushed anti-touch 7131 054

- Multifunctional oven 60x60 cm, 65 litres capacity • 15 cooking functions • Touch controls • Display with intuitive electronic programming • Automatic cooking with programmed recipes • Heat probe for temperature control • Storable personal cookbook • customizable recipes • Fast-preheating function • Cooling system with tangential ventilation • 3 fully extractable telescopic guides • Door: 3-glazed • Soft Closing door • Black Mirror glass • Full-Glass door • Easy-Clean enamelling • Protection for grill heating element • Safety shut-off • Anti-touch finish • Independent inside light • Programming available in 12 languages • Demo mode • **Energy class: A++** • Power supply: 220-240 V 50-60 Hz

Standard accessories: 2 EasyClean enamelled trays - 1 stainless steel grid



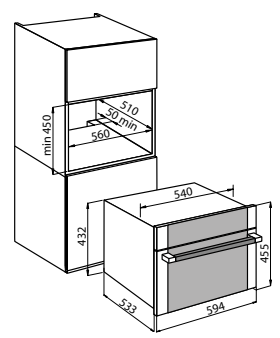
| UPPER COOKING | BOTTOM COOKING | TRADIT. COOKING | FANNED COOKING | ECO FANNED COOKING | FANNED + GRILL | ENERGY SAVING | INTENSIVE COOKING | BOT. COOKING FANNED+GRILL | DOUBLE GRILL | CENTRAL GRILL | DEHYDRATION | DEFROSTING | PIZZA FUNCTION | CLEAN |
|---------------|----------------|-----------------|----------------|--------------------|----------------|---------------|-------------------|---------------------------|--------------|---------------|-------------|------------|----------------|-------|
| | | | | | | | | | | | | | | |

4001 Series
combined steam 60x46 - 34 litres

brushed anti-touch 7135 081



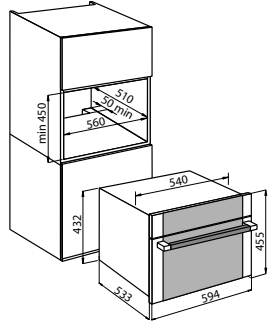
- Combined steam oven 60x46 cm, 34 litres capacity • Controlled injection of steam in the cooking chamber • 8 cooking functions • Touch controls • Self Cooking electronic programming • Modifiable pre-programmed recipes • Heat probe for temperature control • Puff function • Cooling system with tangential ventilation • Assisted cleaning cycle for oven and steam piping • Door: 3-glaze • Black Mirror glass • Stainless steel cooking chamber • Anti-touch finish • Independent inside light • Programming available in 12 languages • Demo mode • **Energy class: A++** • Power supply: 220-240 V 50-60 Hz

Standard accessories: 1 2/3 Gastronorm h20 tray, 1 deep 2/3 gastronorm tray h40 with lid and stainless steel support grid, 1 stainless steel grid



| FANNED COOKING | FANNED COOK. +GRILL | STEAM COOK. 100 GRADES | STEAM COOK. 130 GRADES | FANNED COOK. +STEAM | GRILL | FANNED + GRILL | ECO |
|----------------|---------------------|------------------------|------------------------|---------------------|-------|----------------|-----|
| | | | | | | | |

S4001

| Model | Finish | Ref. | Technical Drawing |
|--|---|-----------------|---|
| <p>4001 Series micro combi 60x46 - 34 litres</p>  | <p>brushed anti-touch </p> | <p>7136 021</p> |  |




• 9 cooking functions • Microwave power 1000 W • Touch controls • Self Cooking electronic programming • Modifiable pre-programmed recipes • Automatic defrosting by time and weight • Cooling system with tangential ventilation • Black Mirror glass • Stainless steel cooking chamber • Anti-touch finish • Independent inside light • Power supply: 220-240 V 50 Hz

Standard accessories: 1 Integrated rotating plate Ø 32 cm - 1 stainless steel round grid - 1 2/3 Gastronorm tray, h20 - 1 stainless steel grid

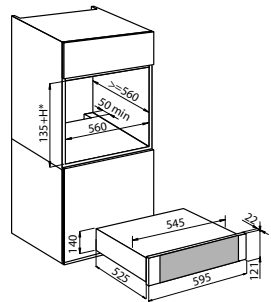
| | | | | | | | | |
|---|---|---|---|---|--|---|---|---|
| FANNED COOKING | FANNED COOK. +GRILL | FANNED +GRILL | GRILL | DEFROSTING BY WEIGHT | DEFROSTING BY TIME | MICROWAVE COOKING | MICROWAVE + GRILL | MICROWAVE +FANNED COOK. |
|  |  |  |  |  |  |  |  |  |

4001 Series
plate-warmer module - 60x14



| Finish | Ref. |
|--|-----------------|
| <p>brushed anti-touch </p> <ul style="list-style-type: none"> • Module 60x14 cm • Slide-out drawers • Stainless steel inside, crystal base • Temperature: 40 - 70°C • Suitable to warm and maintain the temperature of food <p>• Power supply: 220-240 V 50 Hz</p> | <p>7138 001</p> |

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





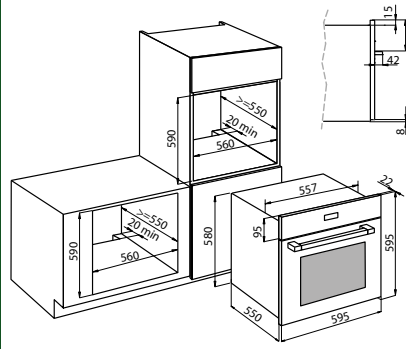

















































Perfect alignment

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)


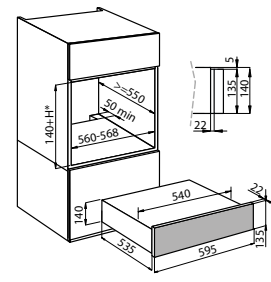
FL One Touch **NEW**



FL One Touch

| Model | Finish | Ref. | Technical Drawing | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|--|---|---------|---------------|---------------|------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|--|---|
| Serie FL One Touch multifunctional 60x60 - 72 litres   | BLACK MIRROR | 7106 653 |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <div style="display: flex; justify-content: space-between;"> <div style="width: 25%;"> <p>A+ XXL </p> <ul style="list-style-type: none"> • Multifunctional oven 60x60 cm, 72 litres capacity • 11 cooking programs + 5 special functions • Max temperature 275 °C • One-Touch control display • Intuitive electronic programming Self Cooking Plus • Large cookbook settable for weight and cooking level • Storable personal cookbook • Professional MultiStep programming • Heat probe for temperature control • Fast pre-heating function • Heat maintenance function • AcquaClean function • double grill • 3 fully extractable telescopic guides • Door: 3-glazed • Full-Glass door • Removable door glasses • Soft Closing door • Chromed handle • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light • Keyboard lock • Dynamic plus cooling system • Programming available in 33 languages • Energy class A+ • Power supply: 220-240V 50-60Hz <p>Standard equipment: low baking tray (2x) - deep drip tray - glass drip tray - Stainless steel grid.</p> </div> <div style="width: 75%; text-align: right;"> <table border="1" style="width: 100%; font-size: 8px;"> <thead> <tr> <th>UPPER COOKING</th> <th>BOTTOM COOKING</th> <th>TRADIT. COOKING</th> <th>FANNED COOKING</th> <th>ECO COOKING</th> <th>CENTRAL GRILL</th> <th>DOUBLE GRILL</th> <th>AUTO ROAST</th> <th>FAN + DOUBLE GRILL</th> <th>BOTTOM+FANNED COOKING</th> <th>BOTTOM COOK + FAN</th> <th>HEAT MAINTENANCE</th> <th>DEFROST</th> <th>WARMER PLATES</th> <th>QUICK HEATING</th> <th>ACQUACLEAN</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> </div> </div> | | | | UPPER COOKING | BOTTOM COOKING | TRADIT. COOKING | FANNED COOKING | ECO COOKING | CENTRAL GRILL | DOUBLE GRILL | AUTO ROAST | FAN + DOUBLE GRILL | BOTTOM+FANNED COOKING | BOTTOM COOK + FAN | HEAT MAINTENANCE | DEFROST | WARMER PLATES | QUICK HEATING | ACQUACLEAN |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| UPPER COOKING | BOTTOM COOKING | TRADIT. COOKING | FANNED COOKING | ECO COOKING | CENTRAL GRILL | DOUBLE GRILL | AUTO ROAST | FAN + DOUBLE GRILL | BOTTOM+FANNED COOKING | BOTTOM COOK + FAN | HEAT MAINTENANCE | DEFROST | WARMER PLATES | QUICK HEATING | ACQUACLEAN | | | | | | | | | | | | | | | | | | | | |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | | | | | | | | | | | | | | | | | | | |

FL - plate-warmer module

| Model | Finish | Ref. | Technical Drawing |
|---|--------------|----------|--|
| FL Plate-warmer 60x14 - 24 litres  | BLACK MIRROR | 7104 600 |  <p>*Cut-out: 560x(140 mm + H oven cut-out)</p> |
| <ul style="list-style-type: none"> • Push-pull opening with telescopic guides • Stainless steel inner with non-slip coating • Heating resistors with level control • Max temperature: 85°C • Maximun load: 15 kg • Power supply: 220-240V 50-60Hz | | | |



Selfcooking Plus Programming

A rich and complete collection of recipes can be easily used thanks to the practical touch control. Furthermore, new recipes can be added and the already existing ones can be personalized as well.



Multi Step Function

It represents the evolution of programming: it allows to define different types of cooking that follow one another autonomously in a single program.



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.

FL - multifunction blast chiller



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

FL - multifunction blast chiller

Model

Finish

Ref.

Technical Drawing

FL blast chiller

multifunctional 60x46 - 40 litres

BLACK MIRROR

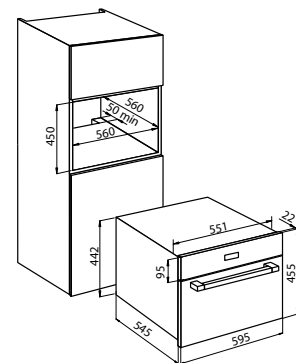
2980 600



- 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 micro-crystallization 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÷3°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.





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.



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.

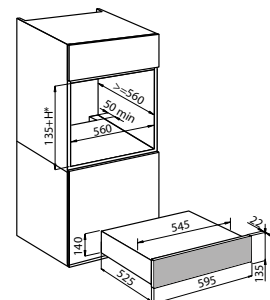
FL Vacuum Drawer

| | | | |
|-------|--------|------|-------------------|
| Model | Finish | Ref. | Technical Drawing |
|-------|--------|------|-------------------|

| | | | |
|----------------------------------|--------------|----------|--|
| FL Vacuum Drawer 60x14 | BLACK MIRROR | 2981 600 | |
|----------------------------------|--------------|----------|--|



- 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%) • Double-phase 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 de-humidification 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-out: 560x(140 mm + H oven cut-out)

accessories

| | Ref. |
|---|----------|
| Kit of 25 bags for vacuum-preservation 20x30 cm | 8502 003 |
| Kit of 25 bags for vacuum-preservation 25x35 cm | 8502 004 |
| Kit of 25 bags for vacuum-cooking 20x30 cm | 8502 005 |
| kit of 25 bags for vacuum-cooking 25x35 cm | 8502 006 |
| kit of 3 containers for professional vacuum | 8502 007 |



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.

FL 90



| Model | Finish | Ref. | Technical Drawing |
|-------|--------|------|-------------------|
|-------|--------|------|-------------------|

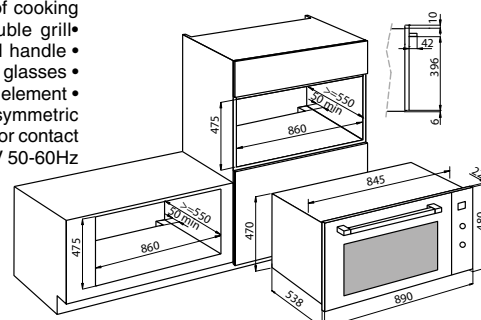
FL Black Mirror - 90
multifunctional 90x48 - 91 litres

BLACK MIRROR 7107 642

Standard accessories:
deep tray
stainless steel grid



- Multifunctional oven 90x48 cm, 91 litres capacity • 9 cooking functions • Electronic programming of start-end of cooking
- Retractable selection knobs • Collapsible double grill • 2 telescopic guides • Door: 3-glazed • Chromed handle • Full-Glass door • StopSol glass • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Energy class: A • Power supply: 220-240V 50-60Hz



| BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | CENTRAL GRILL | DOUBLE GRILL | BOTTOM COOK. + GRILL | FANNED + MAXI GRILL | FANNED + BOTTOM COOK. |
|----------------|-----------------|-------------------|----------------|---------------|--------------|----------------------|---------------------|-----------------------|
| | | | | | | | | |

FL Vintage



| Model | Finish | Ref. | Technical Drawing |
|-------|--------|------|-------------------|
|-------|--------|------|-------------------|

FL Vintage - 60

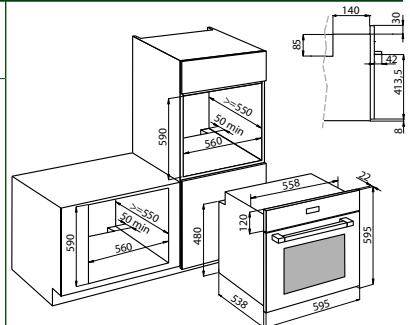
multifunctional 60x60 - 65 litres



VINTAGE ANTI-TOUCH 7105 042

| | | | | | |
|--|--|--|--|--|--|
| | | | | | |
|--|--|--|--|--|--|

- Multifunctional oven 60x60 cm, 65 litres capacity • 14 cooking functions • 17 automatic cooking programs • touch control display • intuitive electronic programming • Heat probe for temperature control • Fast pre-heating function • Collapsible double grill • 2 fully extractable telescopic guides • Door: 3-glazed • Full-Glass door • Removable door glasses • Black finish handle • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Safety shut-off • Energy class: A • Power supply: 220-240V 50-60Hz
- Standard accessories: 1 tray (code 9401 539) and 1 drip tray XXL (code 9401 538), stainless steel grid and trays handle



Available until stock exhaustion

| UPPER COOKING | BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | PIZZA FUNCTION | CENTRAL GRILL | DOUBLE GRILL | BOTTOM COOK. + GRILL | BOTTOM COOK. + DOUBLE GRILL | FANNED + MAXI GRILL | FANNED + GRILL | LOW TEMPERATURE MAINTENANCE | HEAT |
|---------------|----------------|-----------------|-------------------|----------------|----------------|---------------|--------------|----------------------|-----------------------------|---------------------|----------------|-----------------------------|------|
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FL Vintage - 90

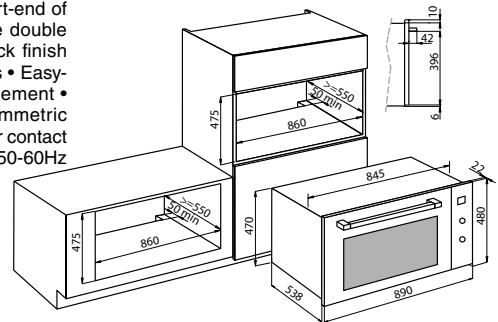
multifunctional 90x48 - 91 litres



VINTAGE ANTI-TOUCH 7107 042

| | | | | |
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| | | | | |
|--|--|--|--|--|

- Multifunctional oven 90x48 cm, 91 litres capacity • 9 cooking functions • Electronic programming of start-end of cooking Retractable selection knobs • Collapsible double grill • 2 telescopic guides • Door: 3-glazed • Black finish handle • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Energy class: A • Power supply: 220-240V 50-60Hz



Standard accessories: deep tray stainless steel grid

| BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | CENTRAL GRILL | DOUBLE GRILL | BOTTOM COOK. + GRILL | FANNED + MAXI GRILL | FANNED + BOTTOM COOK. |
|----------------|-----------------|-------------------|----------------|---------------|--------------|----------------------|---------------------|-----------------------|
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FL micro Vintage

micro combi 60x46 - 32 litres

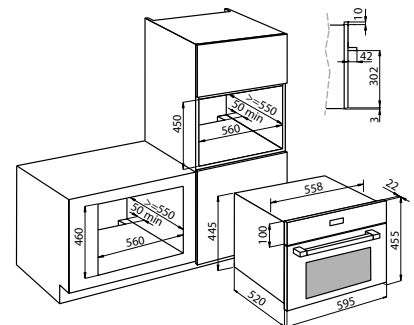


VINTAGE ANTI-TOUCH 7104 020

| | | |
|--|--|--|
| | | |
|--|--|--|

- Combi microwave + grill + convection oven 60x46 cm - 32 litres • 1000 W microwave with 5 power settings • Selectable Grill 1500W • Max temperature 220°C • 6 cooking functions • 12 automatic cooking programs + 3 customizable cooking functions • Touch control display • Intuitive electronic programming • Stainless steel cooking chamber • Cooling system with tangential ventilation • 0-90 minutes timer • Automatic defrosting by time and weight • Disconnectable rotating plate • Full-Glass door • StopSol glass • Black finish handle • Safety shut-off • Power supply: 220-240V 50Hz

Standard accessories: 1 Integrated rotating plate Ø 32 cm - 1 stainless steel grid - 1 glass drip tray



Available until stock exhaustion

| CONVECTION COOKING | GRILL | FANNED + GRILL | MICROWAVE COOKING | MICROWAVE + GRILL | MICROWAVE + FANNED |
|--------------------|-------|----------------|-------------------|-------------------|--------------------|
| | | | | | |

KE







| Model | Finish | Ref. | Technical Drawing |
|-------|--------|------|-------------------|
|-------|--------|------|-------------------|

KE series
multifunctional 60x60 - 70 litres

NEW

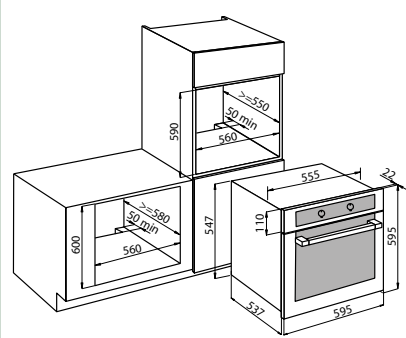


brushed anti-touch  7142 044

A XL   

- Multifunctional oven 60x60 cm, 70 litres capacity • 10 cooking functions • Electronic programming of start and end of cooking • Soft-closing door • Cooling system with tangential ventilation • 1 telescopic guide • Door: 3-glazed • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz

Standard accessories: 1 tray and 1 drip tray with EasyClean enamelling XXL
1 stainless steel grid







| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| BOTTOM COOKING | TRADIT. COOKING | VENTILATED COOKING | DOUBLE GRILL + FAN | INTENSIVE COOKING | BOTTOM + VENTILATED COOKING | DOUBLE GRILL | BOTTOM COOKING + FAN | BOTTOM COOK. + GRILL | DEFROSTING |
|  |  |  |  |  |  |  |  |  |  |

KE series
multifunctional 60x60 - 70 litres

NEW

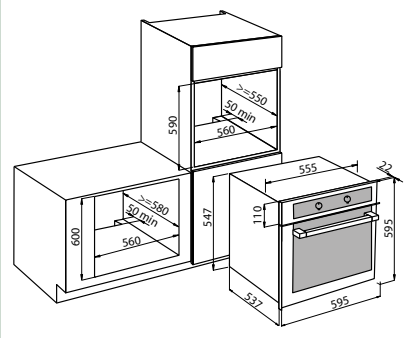









brushed anti-touch  7141 043

A XL   



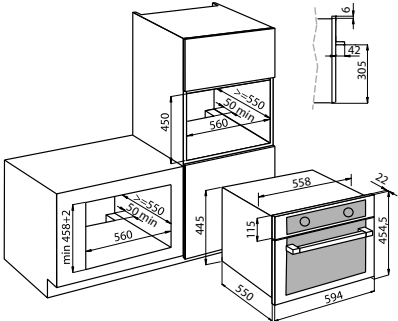


















- Multifunctional oven 60x60 cm, 70 litres capacity • 7 cooking functions • Electronic programming of start and end of cooking • Soft-closing door • Cooling system with tangential ventilation • Fast pre-heating function • 1 telescopic guide • Door: 3-glazed • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz

Standard accessories: 1 tray and 1 drip tray with EasyClean enamelling XXL
1 stainless steel grid



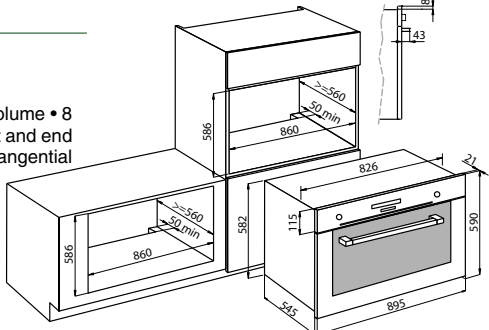





























| | | | | | | |
|---|---|---|---|---|---|---|
| BOTTOM COOKING | GRILL | BOTTOM COOK. + GRILL | FANNED + GRILL + BOTTOM | QUICK HEATING | ECO | DEFROSTING |
|  |  |  |  |  |  |  |

KE



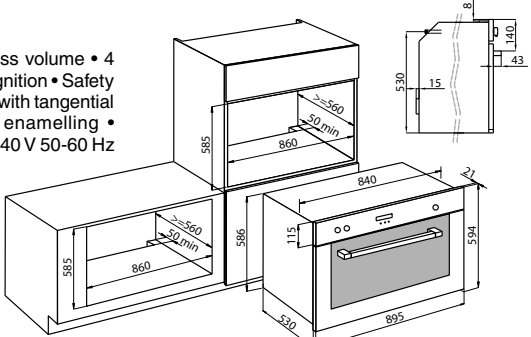












| Model | Finish | Ref. | Technical Drawing | | | | | | | | | | | | |
|---|---|---|---|---|--|-------------------|--------------------|------------|---|---|---|---|---|--|--|
| KE series micro combi 60x46 - 34 litres  | brushed anti-touch  | 7146 021 |  | | | | | | | | | | | | |
| <ul style="list-style-type: none"> Combi microwave + grill + convection oven 60x46 cm - 34 litres • 1000 W microwave with 6 power settings • Max temperature 220°C • 6 cooking functions Touch control display + knobs • Stainless steel cooking chamber • Cooling system with tangential ventilation • 0-99 minutes timer • defrosting function • rotating plate ø 32 cm • Safety shut-off • Power supply: 230V - 50Hz Standard accessories: 1 Integrated rotating plate - 1 round grid 1 drip tray with flat grid | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <th>MICROWAVE COOKING</th> <th>CONVECTION COOKING</th> <th>GRILL</th> <th>MICROWAVE + GRILL</th> <th>MICROWAVE + FANNED</th> <th>DEFROSTING</th> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | MICROWAVE COOKING | CONVECTION COOKING | GRILL | MICROWAVE + GRILL | MICROWAVE + FANNED | DEFROSTING |  |  |  |  |  |  | |
| MICROWAVE COOKING | CONVECTION COOKING | GRILL | MICROWAVE + GRILL | MICROWAVE + FANNED | DEFROSTING | | | | | | | | | | |
|  |  |  |  |  |  | | | | | | | | | | |

KE 90



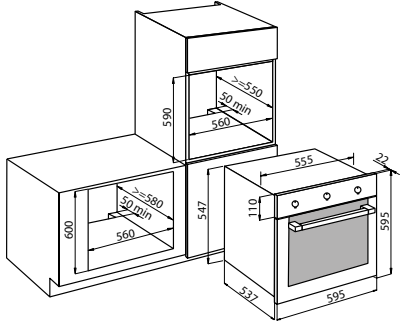












































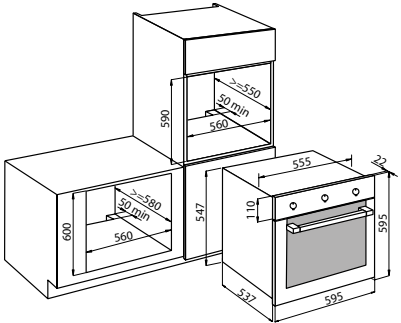



































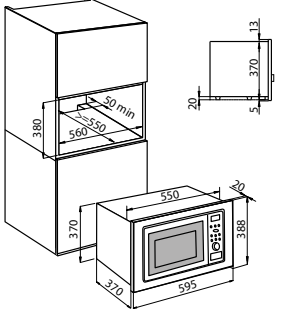















| Model | Finish | Ref. | Technical Drawing | | | | | | | | | | | | | | | | | | |
|--|---|---|---|---|---|---|---|---|----------------|------------------------|-----|---|---|---|---|---|---|---|---|---|--|
| KE 90 multifunctional 90x60 - 103 litres  | brushed anti-touch  | 7126 047 |  | | | | | | | | | | | | | | | | | | |
| <ul style="list-style-type: none"> Multifunctional oven 90x60 cm, 103 litres gross volume • 8 cooking functions • Electronic programming of start and end of cooking • Digital display • Cooling system with tangential ventilation • Door: 2-glazed • Full-Glass door Easy-Clean enamelling • Protection for grill heating element • Independent inside light Anti-touch finish • Power supply: 220-240 V 50-60 Hz Standard accessories: 2 grids and 1 enamelling drip tray | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <th>BOTTOM COOKING</th> <th>TRADIT. COOKING</th> <th>INTENSIVE COOKING</th> <th>FANNED COOKING</th> <th>CENTRAL GRILL</th> <th>DOUBLE GRILL</th> <th>FANNED + GRILL</th> <th>FANNED COOKING +BOTTOM</th> <th>ECO</th> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | CENTRAL GRILL | DOUBLE GRILL | FANNED + GRILL | FANNED COOKING +BOTTOM | ECO |  |  |  |  |  |  |  |  |  | |
| BOTTOM COOKING | TRADIT. COOKING | INTENSIVE COOKING | FANNED COOKING | CENTRAL GRILL | DOUBLE GRILL | FANNED + GRILL | FANNED COOKING +BOTTOM | ECO | | | | | | | | | | | | | |
|  |  |  |  |  |  |  |  |  | | | | | | | | | | | | | |

KE 90 - GAS

ventilated gas 90x60 - 91 litres

|  | brushed anti-touch  | 7193 047 |  | | | | | | | | |
|---|---|---|--|----------------|-----|-------|---|---|---|---|--|
| <ul style="list-style-type: none"> Ventilated gas oven 90x60 cm, 91 litres gross volume • 4 cooking functions • Electric grill • Under knob ignition • Safety valves • End of cooking timer • Cooling system with tangential ventilation • Door: 2-glazed • Easy-Clean enamelling • Independent inside light • Power supply: 220-240 V 50-60 Hz Standard accessories: 2 grids and 1 enamelling drip tray | | | | | | | | | | | |
| <table border="1"> <tr> <th>BOTTOM COOKING</th> <th>ELECTRIC GRILL</th> <th>FAN</th> <th>SPLIT</th> </tr> <tr> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | BOTTOM COOKING | ELECTRIC GRILL | FAN | SPLIT |  |  |  |  | |
| BOTTOM COOKING | ELECTRIC GRILL | FAN | SPLIT | | | | | | | | |
|  |  |  |  | | | | | | | | |

KS

| Model | Finish | Ref. | Technical Drawing | | | | | | | | | | | | | | | | | | | | |
|--|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| KS series multifunctional PP 60x60 - 70 litres  | brushed anti-touch  | 7120 055 |  | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td>A</td> <td>XL</td> <td></td> <td></td> <td></td> <td></td> </tr> </table> <p> • Multifunctional oven 60x60 cm, 70 litres capacity • 10 cooking functions • Electronic programming of start and end of cooking • Soft-closing door • Retractable selection knobs (PP) • Cooling system with tangential ventilation • 1 telescopic guide • Door: 3-glazed • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz </p> <p>Standard accessories: 1 XXL tray e 1 drip tray with EasyClean enamelling XXL 1 stainless steel grid</p> | | | | A | XL |  |  |  |  | | | | | | | | | | | | | | |
| A | XL |  |  |  |  | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td>INTENSIVE COOKING</td> <td>BOTTOM COOKING</td> <td>TRADIT. COOKING</td> <td>BOTTOM + VENTILATED COOKING</td> <td>BOTTOM COOKING + FAN</td> <td>VENTILATED COOKING</td> <td>BOTTOM COOK. + GRILL</td> <td>DOUBLE GRILL</td> <td>FAN + DOUBLE GRILL</td> <td>DEFROSTING</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | | INTENSIVE COOKING | BOTTOM COOKING | TRADIT. COOKING | BOTTOM + VENTILATED COOKING | BOTTOM COOKING + FAN | VENTILATED COOKING | BOTTOM COOK. + GRILL | DOUBLE GRILL | FAN + DOUBLE GRILL | DEFROSTING |  |  |  |  |  |  |  |  |  |  |
| INTENSIVE COOKING | BOTTOM COOKING | TRADIT. COOKING | BOTTOM + VENTILATED COOKING | BOTTOM COOKING + FAN | VENTILATED COOKING | BOTTOM COOK. + GRILL | DOUBLE GRILL | FAN + DOUBLE GRILL | DEFROSTING | | | | | | | | | | | | | | |
|  |  |  |  |  |  |  |  |  |  | | | | | | | | | | | | | | |
| KS series multifunctional PP 60x60 - 70 litres  | brushed anti-touch  | 7122 053 |  | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td>A</td> <td>XL</td> <td></td> <td></td> <td></td> <td></td> </tr> </table> <p> • Multifunctional oven 60x60 cm, 70 litres capacity • 7 cooking functions • End of cooking time • Soft-closing door • Cooling system with tangential ventilation • 1 telescopic guide • Door: 3-glazed • Full-Glass door • Fast pre-heating function • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz </p> <p>Standard accessories: 1 XXL tray e 1 drip tray with EasyClean enamelling XXL 1 stainless steel grid</p> | | | | A | XL |  |  |  |  | | | | | | | | | | | | | | |
| A | XL |  |  |  |  | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td>BOTTOM COOKING</td> <td>GRILL</td> <td>BOTTOM COOK. + GRILL</td> <td>BOTTOM + GRILL + FAN</td> <td>FAST PREHEATING</td> <td>ECO</td> <td>DEFROSTING</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | | BOTTOM COOKING | GRILL | BOTTOM COOK. + GRILL | BOTTOM + GRILL + FAN | FAST PREHEATING | ECO | DEFROSTING |  |  |  |  |  |  |  | | | | | | |
| BOTTOM COOKING | GRILL | BOTTOM COOK. + GRILL | BOTTOM + GRILL + FAN | FAST PREHEATING | ECO | DEFROSTING | | | | | | | | | | | | | | | | | |
|  |  |  |  |  |  |  | | | | | | | | | | | | | | | | | |
| KS series micro+grill 60x38 - 25 litres  | brushed anti-touch  | 7151 010 |  | | | | | | | | | | | | | | | | | | | | |
| <p> • Micro+grill 60x38 cm, 25 litres capacity • 5 cooking functions • 8 Self Cooking functions • 5 power settings up to 900 W (1000 W Grill) • Electronic programming • Automatic defrosting by time and weight • Stainless steel cooking chamber • Power supply: 230 V / 50 Hz </p> <p>Standard accessories: 1 grid 1 rotating plate</p> | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td>MICROWAVE COOKING</td> <td>GRILL</td> <td>MICROWAVE + GRILL</td> <td>AUTOMATIC THAWING</td> <td>PRE-SET PROGRAMMES</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> | | | | MICROWAVE COOKING | GRILL | MICROWAVE + GRILL | AUTOMATIC THAWING | PRE-SET PROGRAMMES |  |  |  |  |  | | | | | | | | | | |
| MICROWAVE COOKING | GRILL | MICROWAVE + GRILL | AUTOMATIC THAWING | PRE-SET PROGRAMMES | | | | | | | | | | | | | | | | | | | |
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Urban









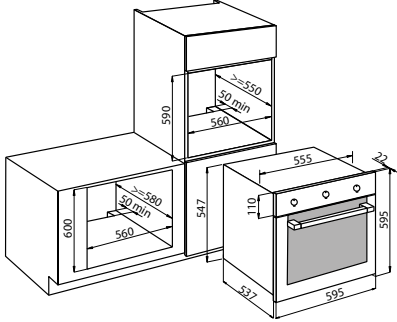























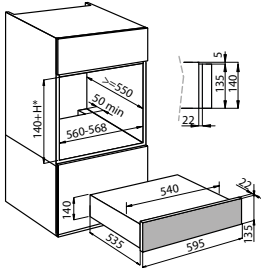
| Model | Finish | Ref. | Technical Drawing | | | | | | | | | | | | | | |
|--|--|---|---|---|--|---|----------------|---------------|-----|------------|---|---|---|---|---|--|---|
| Urban multifunctional 60x60 - 70 litres   | brushed anti-touch  7102 062      | <ul style="list-style-type: none"> • Multifunctional oven 60x60 cm, 70 litres capacity • 7 cooking functions + Fast preheating • End of cooking time • Cooling system with tangential ventilation • Door: 2-glazed • Easy-Clean enamelling • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz Standard accessories: 1 tray 1 drip tray with EasyClean enamelling 1 stainless steel grid |  | | | | | | | | | | | | | | |
| <table border="1"> <thead> <tr> <th>BOTTOM COOKING</th> <th>GRILL</th> <th>BOTTOM COOK. + GRILL</th> <th>FANNED + GRILL</th> <th>QUICK HEATING</th> <th>ECO</th> <th>DEFROSTING</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> | | | | BOTTOM COOKING | GRILL | BOTTOM COOK. + GRILL | FANNED + GRILL | QUICK HEATING | ECO | DEFROSTING |  |  |  |  |  |  |  |
| BOTTOM COOKING | GRILL | BOTTOM COOK. + GRILL | FANNED + GRILL | QUICK HEATING | ECO | DEFROSTING | | | | | | | | | | | |
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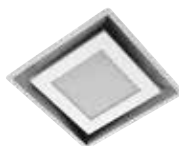
Plate-warmer module KE-KS

| Model | Finish | Ref. | Technical Drawing |
|--|---|---|---|
| KE-KS Plate-warmer 60x14 - 24 litres  | brushed anti-touch  7104 000 | <ul style="list-style-type: none"> • Push-pull opening with telescopic guides • Stainless steel inner with non-slip coating • Heating resistors with level control • Max temperature: 85°C • Maximun load: 15 kg • Power supply: 220-240V 50-60Hz |  <p>*Cut-ou: 560x(140 mm + H oven cut-out)</p> |



HOODS

Modular
p. 280



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Ghost
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Domino Ghost**
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New Wing
p. 299



Flat
p. 300



A hood for every kitchen



Wall-mount hoods

A large range of choices in size, shape, materials and functionality.



Island hoods

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



Ceiling-mount suction systems

Not mere hoods, but complete ventilation systems, engineered to improve the quality of the air.



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 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.



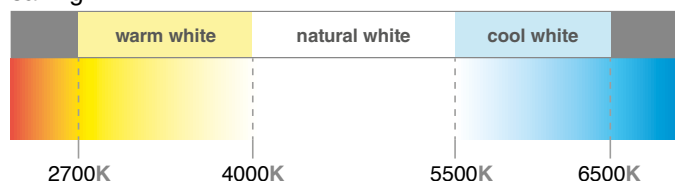
LED Strip

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

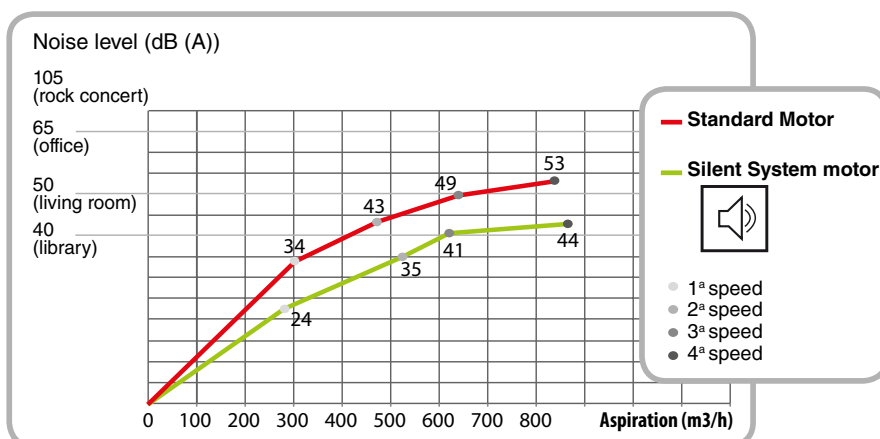
Power and quietness are the two principal features of a cooker hood, even though they are often in contrast with one-another. All the Foster solutions have an outstanding suction power which makes them efficient and well-performing in all conditions of use, both in extracting and filtering modes.

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.

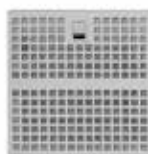


Remark: the grease filters can periodically be washed in the dishwasher in order to bring them back to their original filtering efficiency. It is however recommended to use a low-temperature programme (max. 40° C) to avoid any deformation and colour-change of the aluminium surfaces.



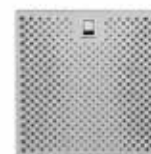
Stainless steel filters

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 an 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 than normal distance from the floor, up to 50 cm, all to the benefit of his 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

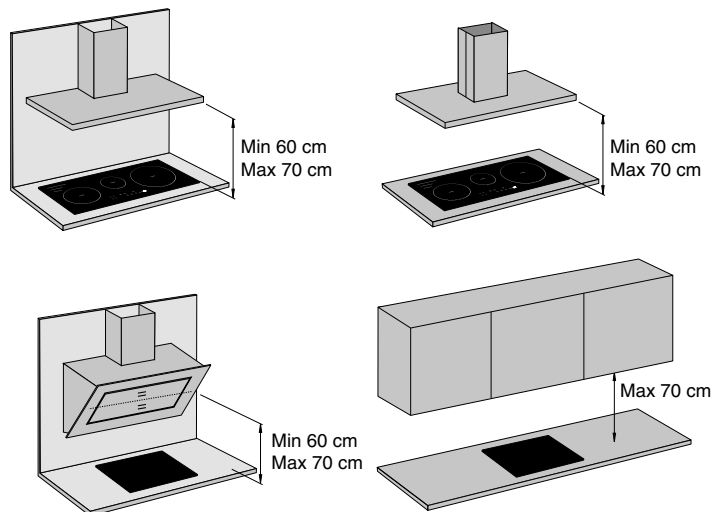
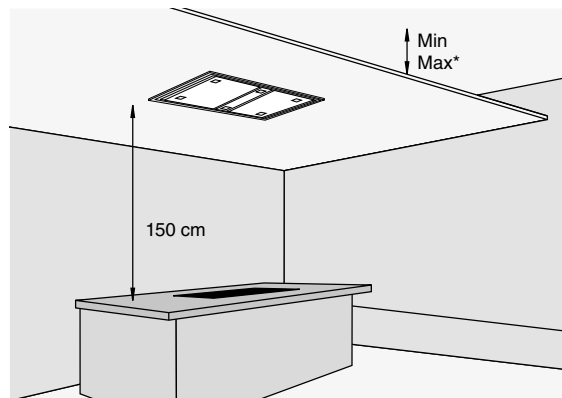
The suction power of the hood must be correctly dimensioned compared to the volume of the room in which it is installed, in order to ensure a correct air circulation. The optimal air flow can be calculated by multiplying the volume of the room by 12 (number of complete air volume replacements in one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

| | | | | |
|---|---|-----------------------|---|--|
| m^2 Kitchen area | x | h Kitchen height | x | 12 Number of complete air replacements per hour |
| = | | | | |
| m^3/h Air flow (necessary suction power) | | | | |

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.

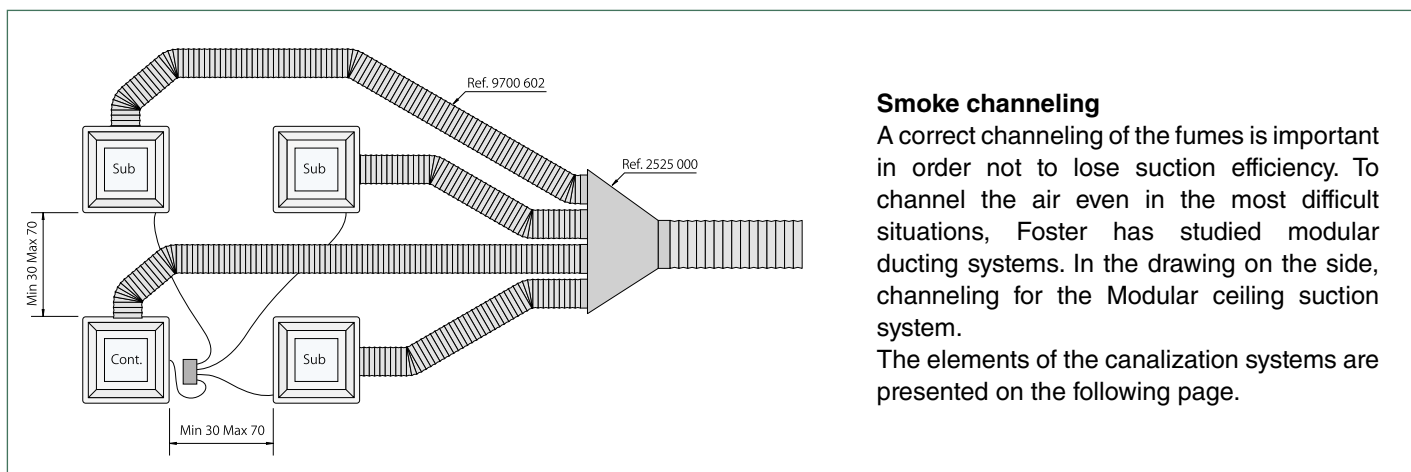
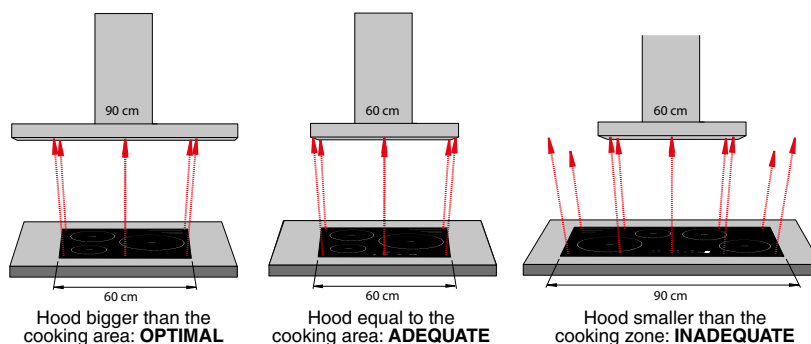
Placement of pipelines

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

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



Smoke channeling

A correct channeling of the fumes is important in order not to lose suction efficiency. To channel the air even in the most difficult situations, Foster has studied modular ducting systems. In the drawing on the side, channeling for the Modular ceiling suction system.

The elements of the canalization systems are presented on the following page.

Canalization systems

Space-saving channel system with rectangular section.

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



9700 532
White tube with rectangular section 222x89 mm
dim: 222x89x1000 mm



9700 537
Rectangular/round adapter:
Section 227x94 mm / ø 158 mm
dim: 190x 150x227 mm



9700 533
White connector with rectangular section 227x94 mm
dim: 227x94x80 mm



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



9700 534
Horizontal 90° Corner connector with rectangular section: 227x94 mm
dim: 288x288x94 mm



9700 538
Non-return valve ø 148 mm



9700 535
Vertical 90° Corner connector with rectangular section: 227x94 mm
dim: 174x174x227 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



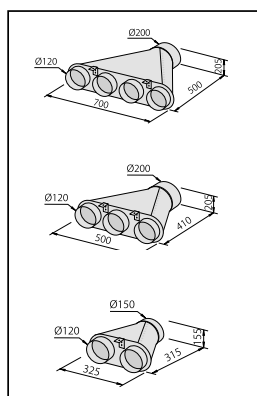
9700 574 *
carbon filter for 100-150 mm plinth

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 ceiling hoods **Modular** and **Modular Trio**, for **island hoods**, **wall hoods**, **built-in hoods** and **table hood Ghost**.



2525 000
Collector for 4 tubes ø 120 mm

2524 000
Collector for 3 tubes ø 120 mm

2523 000
Collector for 2 tubes ø 120 mm



9700 602
Flexible silencing canalization
10 mt. - ø 120 mm

9700 603
Flexible silencing canalization
10 mt. - ø 150 mm

Modular



| | Model | Ref. | Technical Drawing |
|---|----------------------------|----------|-------------------|
| The Control module (which is necessary) can control up to three Subordinate modules (for a total of maximum 4 suction units). | modular control | 2518 001 | |
| | modular subordinate | 2519 001 | |

Modular Control & Subordinate



Modular Control & Subordinate
ceiling modular suction system
Finish:
satin stainless steel - white glass
1 grease filter
4 speeds
LED Low consumption lighting (4.000 kelvin)
Perimetric aspiration
Automatic delayed shutdown

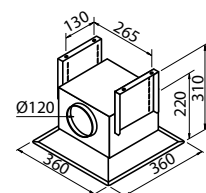
Remote control included in Modular Control model only

Air flow rate: **400 m³/h**
Air exhaust hole: Ø 120 mm
Motor power: 140 W
Power supply: 220-240 V, 50-60 Hz
Energy Class: D

Suspended ceiling height:
min 220 mm / max 310 mm

NOTE: THE HEIGHT OF THE HOOD AND THE COOKING SURFACE SUGGESTS THE USE OF AT LEAST TWO MODULES FOR AN ADEQUATE SUCTION.

“Filtering mode” option not available for this model



cut-out: 340 x 340 mm

| accessories: | Ref. |
|---|----------|
| silencing kit Ø 120 mm | 9700 602 |
| intake manifold for 2 pipes - in Ø120 / out Ø150 mm | 2523 000 |
| intake manifold for 3 pipes - in Ø120 / out Ø200 mm | 2524 000 |
| intake manifold for 4 pipes - in Ø120 / out Ø200 mm | 2525 000 |

Modular Light

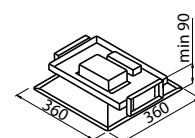


modular light 2520 001

Modular light
Finish: **satin stainless steel - white glass**
LED Low consumption lighting (4.000 kelvin)

Suspended ceiling height:
min 220 mm / max 310 mm
Power supply: 220-240 V, 50-60 Hz

accessories:
Connection kit for simultaneous lighting of ceiling lights and Modular hood. The maximum number of connectable modules is 4 (including the Control module).
Kit code **9700 646**



cut-out: 340 x 340 mm

Modular Trio



Ref. Technical Drawing

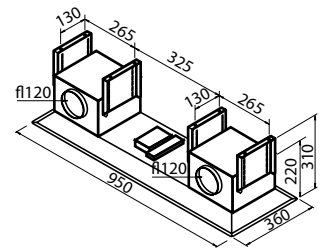
Modular Trio

2536 000
95 cm



Ceiling suction hood
Finish: **stainless steel**
Remote control included
2 grease filters
4 speeds
LED illumination (4.000 kelvin)
Perimetric aspiration
Automatic delayed shutdown

Motors: 2
Air flow rate: **850 m³/h**
Air exhaust holes: Ø120 mm
Motor power: 2x160 W
Suspended ceiling height: min 220 mm / max 310 mm
Power supply: 220-240 V, 50-60 Hz
Energy Class: D
"Filtering mode" option not available for this model



cut-out: 340 x 930 mm

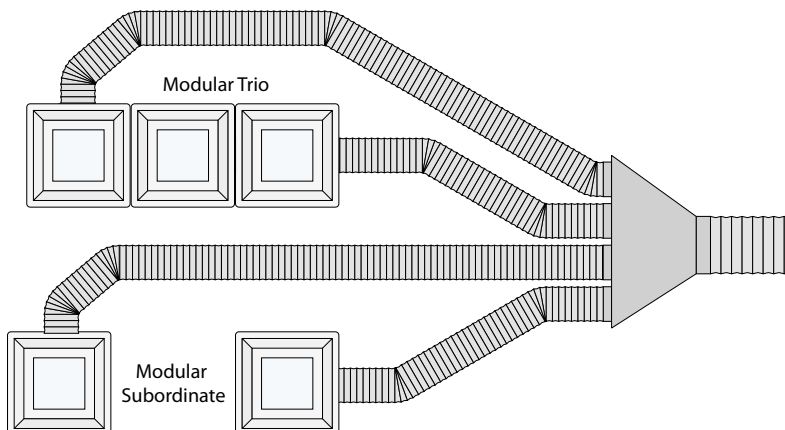
accessories:

| | Ref. |
|---|----------|
| silencing kit Ø 120 mm | 9700 602 |
| intake manifold for 2 pipes - in Ø120 / out Ø150 mm | 2523 000 |
| intake manifold for 3 pipes - in Ø120 / out Ø200 mm | 2524 000 |
| intake manifold for 4 pipes - in Ø120 / out Ø200 mm | 2525 000 |




Suggestion:

The Modular TRIO hood can operate as Control module for a composition of Modular hoods (see page 200), and thus be connected in line with 2 subordinate Modular hoods.



Breeze



CLASS


Ref.

Technical Drawing

Breeze inox

2537 001
100 cm

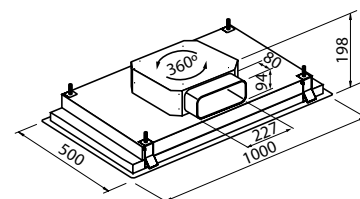
Ceiling suction hood
 Finish: **stainless steel**
Remote control included
 3 grease filters
 4 speeds
Illumination 2 LED strip
 (2.700/4.000/5.500 kelvin)
Perimetric aspiration
 Automatic delayed shutdown

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. 279



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.



cut-out: 473 x 970 mm

Breeze white

2537 101
100 cm

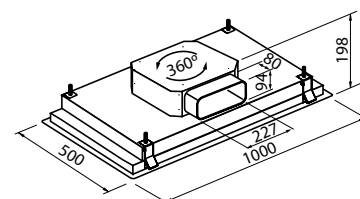
Ceiling suction hood
 Finish: **white painted steel**
Remote control included
 3 grease filters
 4 speeds
Illumination 2 LED strip
 (2.700/4.000/5.500 kelvin)
Perimetric aspiration
 Automatic delayed shutdown

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

accessories:
 canalization systems and silencing kits, see p. 279

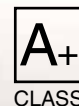


LED colour temperature selector
 The colour temperature of the Breeze hood can be changed according to the environment in which it is installed, choosing among a warm, natural or cold light.



cut-out: 473 x 970 mm

New Sky



| Ref. | Technical Drawing |
|------|-------------------|
|------|-------------------|

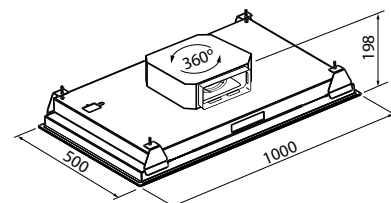
New Sky 100 stainless steel

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 page 279



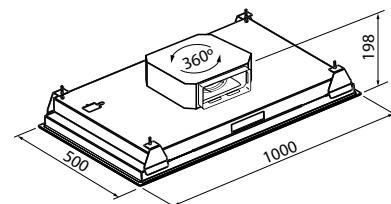
New Sky 100 white

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+



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 page 279





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

Ref.

Technical Drawing

Ghost 90 Flush-mount



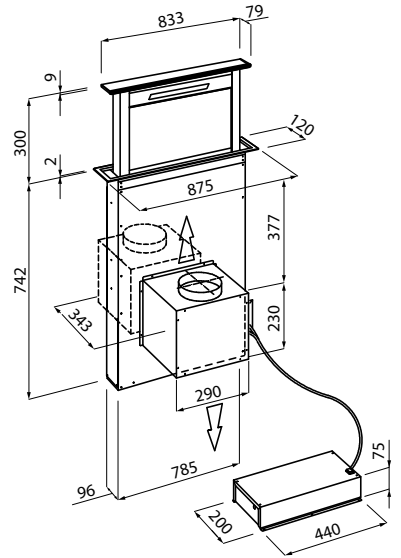
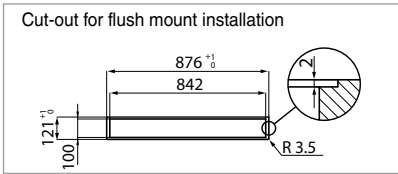
2451 090



Flush-mount table hood
 Finish:
satın stainless steel AISI 304 - black glass
Touch control
 2 grease filters
 4 speeds
 LED Strip illumination (5W - 4.200 kelvin)
 Automatic delayed shutdown
 Filter-cleaning alarm
 Optional filtering operation mode

Air flow rate: **760 m³/h**
 Height from floor: 300 mm
 Dimensions on the worktop: 875x120 mm
 Cut-out:
 - on-top built-in: 842x100 mm
 - flush-mount built-in: see drawing beside
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A

Note: the motor can be positioned frontally, on the back of the hood or detached, by means of the specific optional kit (see drawing here next)



Ghost 120 Flush-mount



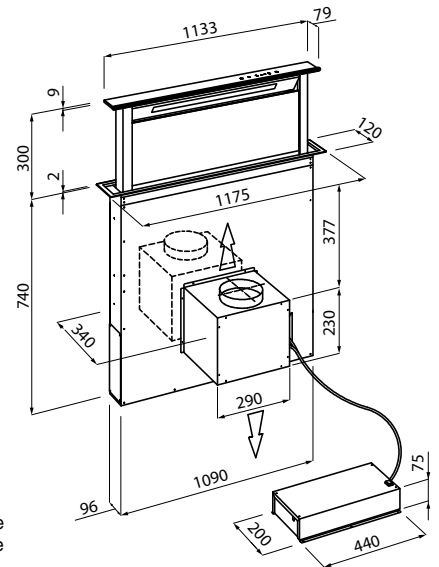
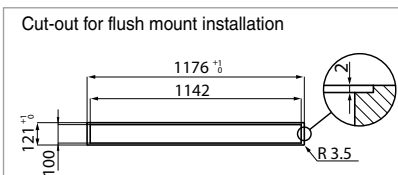
2451 120



Flush-mount table hood
 Finish:
satın stainless steel AISI 304 - black glass
Touch control
 2 grease filters
 4 speeds
 LED Strip illumination (9W - 4.200 kelvin)
 Automatic delayed shutdown
 Filter-cleaning alarm
 Optional filtering operation mode

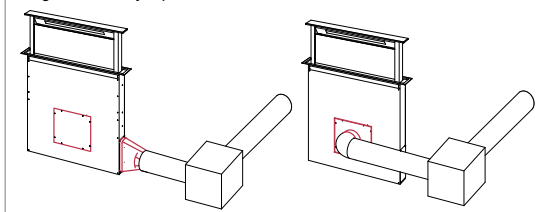
Air flow rate: **800 m³/h**
 Height from floor: 300 mm
 Dimensions on the worktop: 1175x120 mm
 Cut-out:
 - on-top built-in: 1142x100 mm
 - flush-mount built-in: see drawing beside
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A

Note: the motor can be positioned frontally, on the back of the hood or detached, by means of the specific optional kit (see drawing here next)



Remote motor installation schemes

The parts in red in the drawing represent a kit for installation of the engine remotely, up to a distance of 5 meters.



accessories:

| | Ref. |
|-------------------------------|----------|
| 2 carbon filters kit | 9700 460 |
| remote motor installation kit | 9700 459 |

S4000 Domino Ghost



| | | |
|--|------|-------------------|
| | Ref. | Technical Drawing |
|--|------|-------------------|

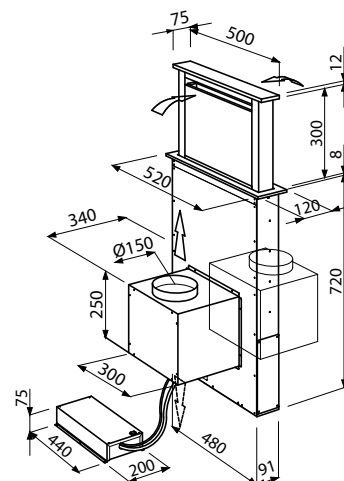
S4000 Domino Ghost Q4



2451 000

Table-top hood
 Finish:
satin stainless steel - black glass
Touch control
Suction on both sides
 1 grease filter
 4 speeds
 Automatic delayed shutdown
 Filter-cleaning alarm
 Optional filtering operation mode

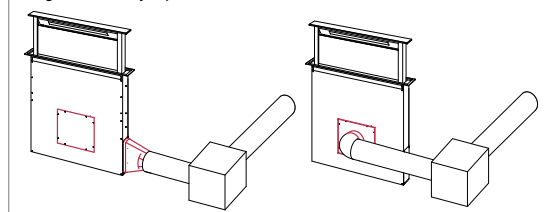
Air flow rate: **640 m³/h**
 Adjustable height from table 180-300 mm
 Dimensions on the worktop: 520x120 mm
 Cut-out: 490x104 mm
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
 Energy Class: B



The Ghost hoods offer a great easiness of installation: the motor can be positioned frontally, on the back of the hood or detached, by means of the specific optional kit (see drawing here next)

Remote motor installation schemes

The parts in red in the drawing represent a kit for installation of the engine remotely, up to a distance of 5 meters.



accessories:

2 carbon filters kit
 remote motor installation kit

Ref.
 9700 450
 9700 459

Domino Air



| Model | Ref. | Price € | Technical Drawing |
|-------|------|---------|-------------------|
|-------|------|---------|-------------------|

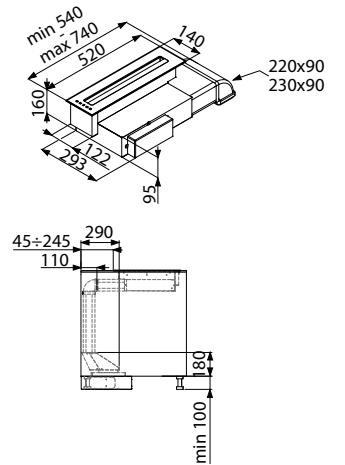
Foster Domino Air  


Domino 2455 000



- Table hood
- Finish: **black glass**
- Touch control**
- 1 stainless steel grease filters
- 4 speeds
- Automatic delayed shutdown
- Filter-cleaning alarm
- Optional filtering operation mode

Air flow rate: **490 m3/h**
 Height from floor: 140 x 520 mm
 Q4 cut-out: 126 x 490
 FT cut-out: vedi sito web
 Air exhaust hole: 220 x 90 mm
 Motor power: 190 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: B

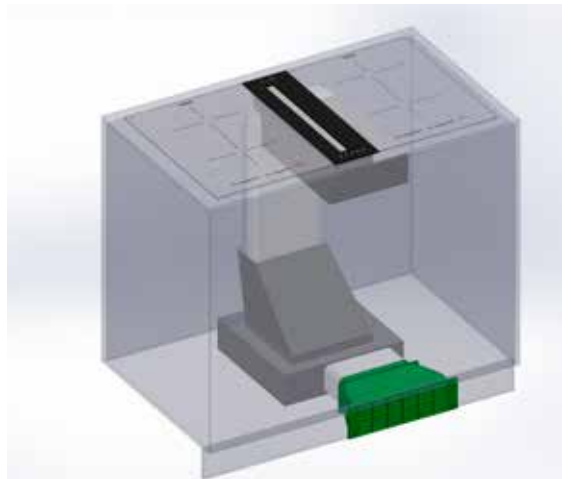


 **Do not use in combination with gas cooker hobs.**



accessories:

| | Ref. |
|---|----------|
| Professional Long Life filter for kitchen plinth | 9700 574 |
| Active charcoal refill for plinth filter | 9700 575 |
| canalization systems and silencing kits, see page 279 | |



Installation scheme for Domino Air hood in filtering mode with active carbon plinth filter.



| length mm | Ref. | Technical Drawing |
|-----------|------|-------------------|
|-----------|------|-------------------|

S4001 Special - island

Suction hood system with telescopic chimney and customizable length.

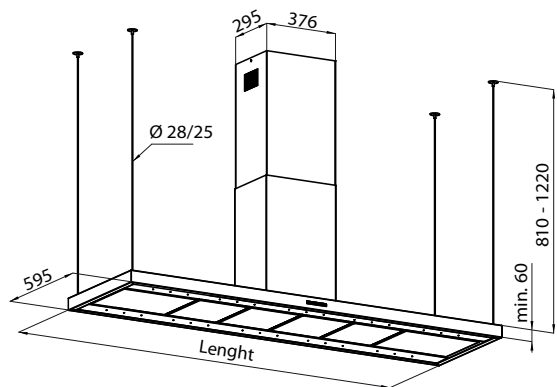
Finish:
AISI 304 satin stainless steel
Brushless motor - High Performance
 Minimal-design electronic commands
 2 grease filters
 4 speeds

Lighting: with LED spots, 1W (5.600 Kelvin) see chart
Perimetric aspiration
 Delayed automatic turn-off.
 Optional filtering operation mode
 Telescopic rods in $\varnothing 28 / 25$ 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: $\varnothing 120/150$ mm
 Power supply: 220-240 V, 50-60 Hz
 Motor power: 160 W

Energy Class: see chart

| | |
|-------------|----------|
| 1201 - 1500 | 2442 150 |
| 1501 - 2100 | 2442 210 |
| 2101 - 3000 | 2442 300 |



Optional with price surcharge, upon request:

- Ladle-rod
- Large steel shelf (min. thickness 30 mm)
- Rods with steel cable ($\varnothing 3$ mm)
- Vintage steel finish
- Off-center chimney
- Shaped chimney for sloping ceiling
- Out-of-square Hood side

* Not compatible with large steel shelf.

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

accessories:

carbon filters kit - **Long Life**

canalization systems and silencing kits, see page 279

Ref.
9700 001



S4001 Special NEW

| | | | |
|--|-----------|------|-------------------|
| | length mm | Ref. | Technical Drawing |
|--|-----------|------|-------------------|

S4001 Special - wall

Suction hood system with telescopic chimney and customizable length.

Finish:

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 $\varnothing 28 / 25$ mm tube.
 4 suction plates (120 cm) in central position

Chimney in central position.
 Total air flow rate: **700 m³/h**
 Chimney height: 630 – 1050 mm
 Air exhaust hole: $\varnothing 120/150$ mm
 Motor power: 160 W
 Power supply: 220-240 V, 50-60 Hz

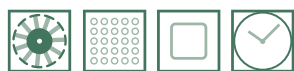
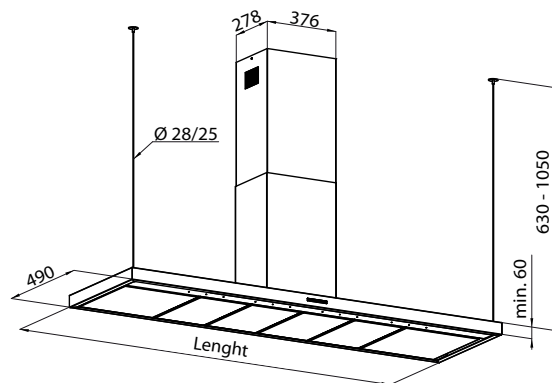
Energy Class: see chart

| Length | N. of light spots LED | Energy Class |
|-------------|-----------------------|--------------|
| 1201 - 1500 | 9 | A+ |
| 1501 - 2100 | 12 | A+ |
| 2101 - 3000 | 15 | A |

Optional with price surcharge, upon request:

- Ladle-rod
- Large steel shelf (min. thickness 30 mm)
- Rods with steel cable ($\varnothing 3\text{mm}^*$)
- Vintage steel finish
- Off-center chimney
- Shaped chimney for sloping ceiling
- Out-of-square Hood side

* Not compatible with large steel shelf.



accessories:

| | |
|---|----------|
| | Ref. |
| carbon filters kit - Long Life* | 9700 001 |
| canalization systems and silencing kits, see page 279 | |

Types of rods



Optional fastening with steel cables $\varnothing 3\text{mm}$



Standard fastening brushed finish, Vintage finish with telescopic rods $\varnothing 28/25$ mm



Optional fastening with tubular rods $\varnothing 10\text{mm}$

Finishes

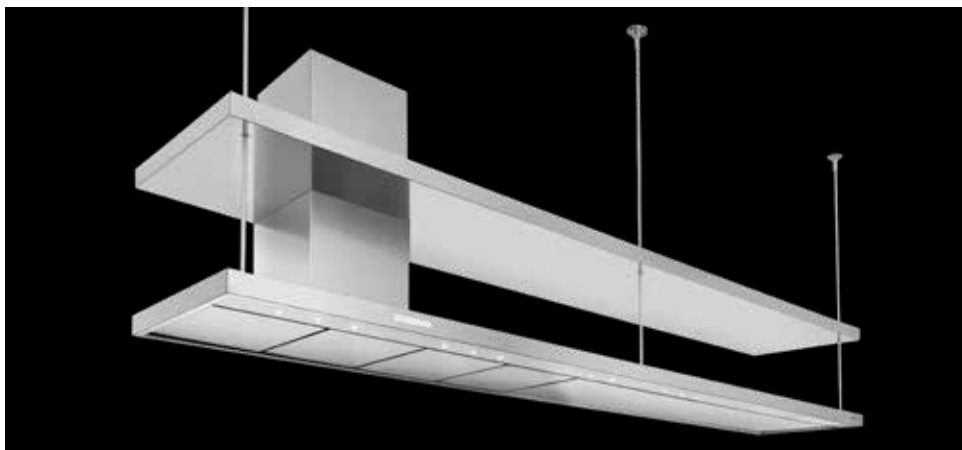


Brushed finish



Vintage finish

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



S4001

A+
CLASS



| Ref. | Technical Drawing |
|------|-------------------|
|------|-------------------|

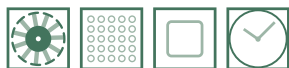
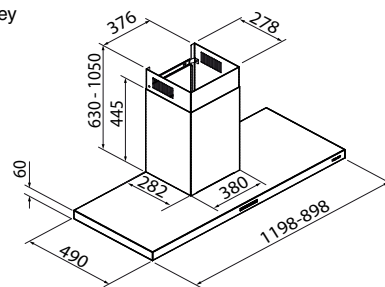
S4001 wall

| | |
|----------|--------|
| 2440 091 | 90 cm |
| 2440 121 | 120 cm |

Wall-mounted suction hood with telescopic chimney
 Finish: **AISI 304** satin stainless steel
Brushless Motor - High Performance
 Easy electronic control
 2 grease filters
 4 speeds
LED illumination: 6 x 1W (5.600 Kelvin)

Perimetric aspiration
 Automatic delayed shutdown
 Optional filtering operation mode

Air flow rate: **700** m3/h
 Chimney height: 630 – 1050 mm
 Air exhaust hole: Ø 120/150 mm
 Motor power: 160 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A+



* **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.

| accessories: | Ref. |
|---|----------|
| carbon filter kit - Long Life* | 9700 001 |
| canalization systems and silencing kits, see page 279 | |

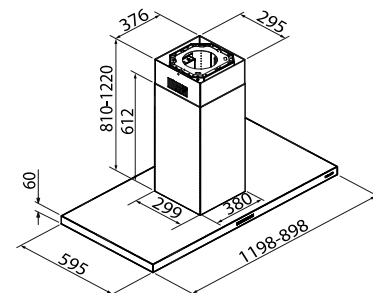
S4001 island

| | |
|----------|--------|
| 2442 091 | 90 cm |
| 2442 121 | 120 cm |

Wall-mounted suction hood with telescopic chimney
 Finish: **AISI 304** satin stainless steel
Brushless Motor - High Performance
 Easy electronic control
 2 grease filters
 4 speeds
LED illumination: 12 x 1W (5.600 Kelvin)

Perimetric aspiration
 Automatic delayed shutdown
 Optional filtering operation mode

Air flow rate: **700** m3/h
 Chimney height: 810 – 1220 mm
 Air exhaust hole: Ø 120/150 mm
 Motor power: 160 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A+



* **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.

| accessories: | Ref. |
|---|----------|
| carbon filter kit - Long Life* | 9700 001 |
| canalization systems and silencing kits, see page 279 | |

Cilindro



A+
CLASS

Ref.

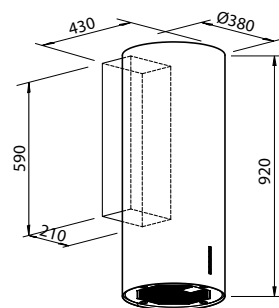
Technical Drawing

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+

Ref.

carbon filter

9700 380

canalization systems and silencing kits, see page 279

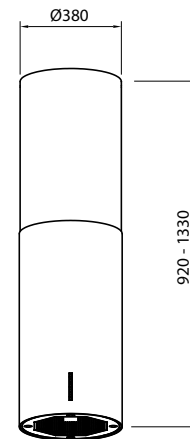


Cilindro island

2530 001



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
Energy Class: A+

accessories:

Ref.

carbon filter

9700 380

canalization systems and silencing kits, see page 279



FL Slim



| Model | Ref. | Technical Drawing |
|-------|------|-------------------|
|-------|------|-------------------|

FL Slim black mirror

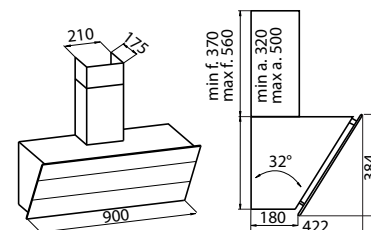
| | |
|------------------------|----------|
| black mirror | 2450 690 |
| hood body | 90 cm |
| white | 2450 190 |
| hood body | 90 cm |
| telescopic chimney kit | 2454 000 |



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



FL Slim white

**accessories:**

carbon filter Ref. 9700 524
canalization systems and silencing kits, see page 279



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 |
|--|-------|------|-------------------|
|--|-------|------|-------------------|

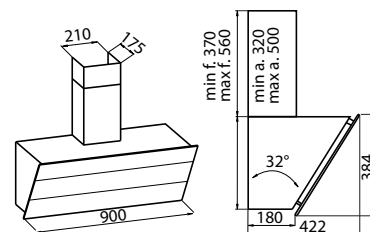
Stripe 90 Black Mirror

| | | | |
|------------------------|----------|-------|--|
| hood body | 2450 090 | 90 cm | |
| telescopic chimney kit | 2454 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



| accessories: | Ref. |
|---|----------|
| carbon filter | 9700 524 |
| canalization systems and silencing kits, see page 279 | |



KS Lux



| | | | | |
|--|------|--|--|-------------------|
| | Ref. | | | Technical Drawing |
|--|------|--|--|-------------------|

KS Lux

2504 094
90 cm

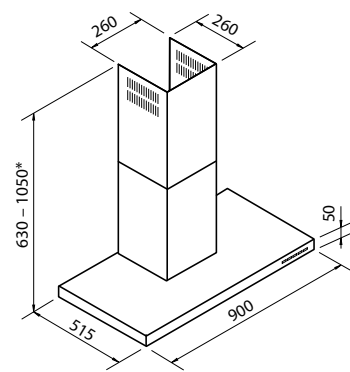


Wall-mounted linear suction hood with telescopic chimney
 Finish: satin stainless steel
 Electronic control
Stainless steel grease filters

Auto-mode functioning with temperature detector
 3 plus 1 intensive timed speeds
 LED illumination (4.000 kelvin)
 n. 2 Led

Automatic delayed shutdown
 Optional filtering operation mode
 n. 3 grease filters

Air flow rate: **700 m³/h**
 Chimney height:
 for suction mode 630 – 1050 mm
 for filtering mode 700 – 1120 mm
 Air exhaust hole: Ø 120/150 mm
 Motor power: 250 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A



*chimney height in filtering mode is:
min 700 - max 1120



| | |
|---|----------|
| accessories: | Ref. |
| carbon filter | 9700 528 |
| canalization systems and silencing kits, see page 279 | |

KS



| KS | Ref. | Technical Drawing |
|----|------|-------------------|
|----|------|-------------------|

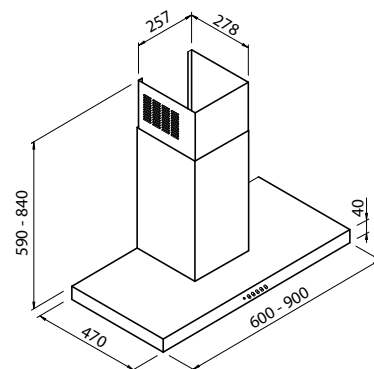


2406 002
60 cm

2409 002
90 cm

Wall-mounted linear suction hood with telescopic chimney
 Finish:
 satin stainless steel
 Mechanical push-button control
 grease filters
 90 cm hood: 3 filters
 60 cm hood: 2 filters
 3 speeds
 LED illumination 2 x 1,2 W (4.000 kelvin)
 Optional filtering operation mode





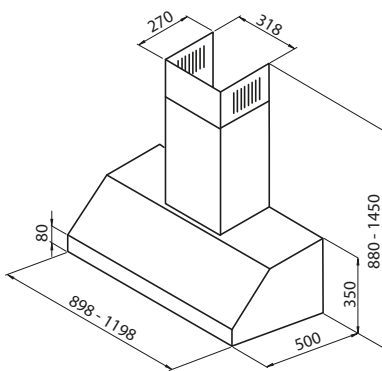
Air flow rate: **450 m3/h**
 Chimney height: 590 – 840 mm
 Air exhaust hole: Ø 120 mm
 Motor power: 125 W
 Power supply: 220-240 V, 50 Hz
Energy Class: A



accessories:

| | |
|---|---------------|
| carbon filter | Ref. 9700 402 |
| canalization systems and silencing kits, see page 279 | |



| | Ref. | Technical Drawing | | |
|---|--|--|---------------|---------------|
| <p>Florence</p>     | <p>2538 091 90 cm</p> |  | | |
| | <p>2538 121 120 cm</p> <p>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</p> <p>Air flow rate: 730 m³/h Chimney height: In suction mode 830 – 1450 mm in filtering mode 1005 – 1450 mm Air flow rate: Ø 120/150 mm Motor power: 150 W - Power supply: 220-240 V, 50-60 Hz Energy Class: A</p> <p>accessories:</p> <table border="0"> <tr> <td>carbon filter</td> <td>Ref. 9700 292</td> </tr> <tr> <td colspan="2">canalization systems and silencing kits, see page 279</td> </tr> </table> | | carbon filter | Ref. 9700 292 |
| carbon filter | Ref. 9700 292 | | | |
| canalization systems and silencing kits, see page 279 | | | | |



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

Pitagora



Ref.

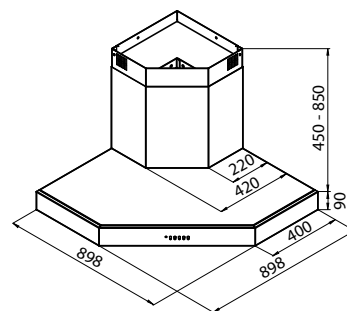
Technical Drawing

Pitagora 90x90

2439 003

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



accessories:

carbon filter
 canalization systems and silencing kits, see page 279

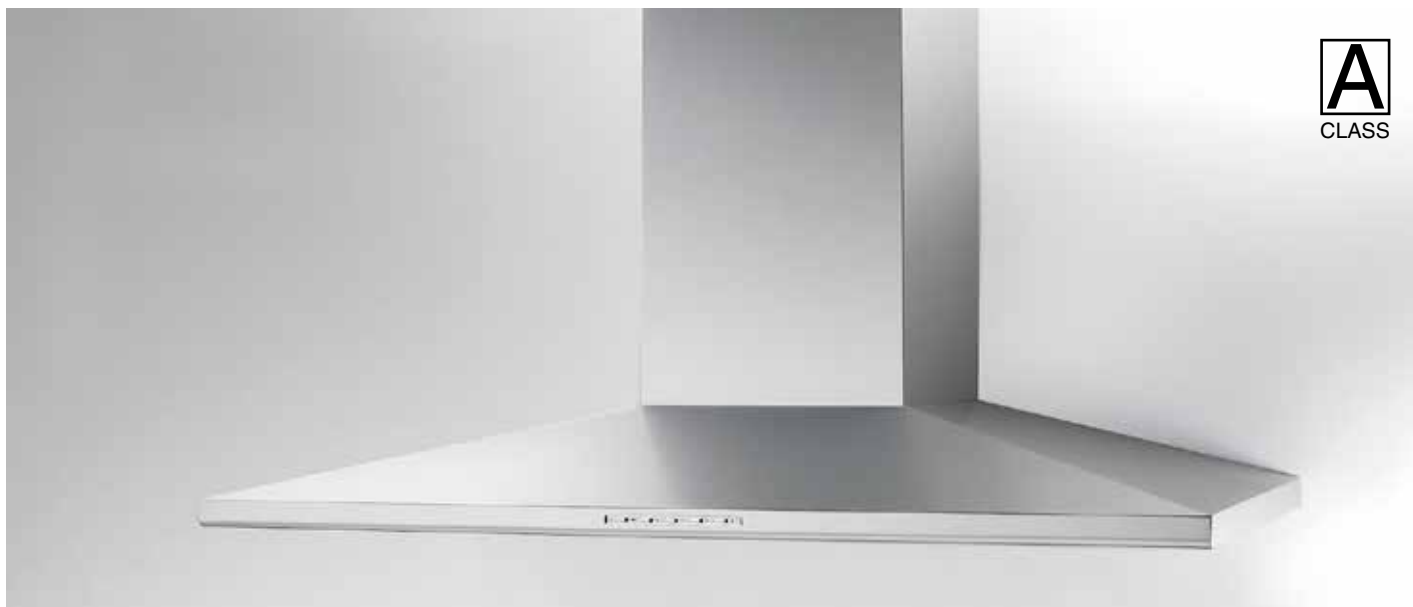
Ref.

9700 409

Pitagora is the perfect hood for the corner cooking solutions of Foster Quadra Angolare, page 234 Angolare, page 251



Amélie



Ref.

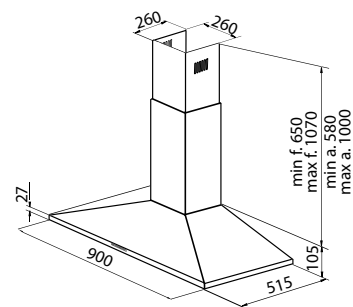
Technical Drawing

Amélie

2447 090
90 cm

Wall-mounted linear suction hood
with telescopic chimney
Finish: satin stainless steel
Soft touch control
3 grease filters
3 speeds
Illumination 2x2,1 W LED (4.000 kelvin)
Optional filtering operation mode

Air flow rate: **620 m³/h**
Chimney height:
for suction mode: 580-1000 mm
for filtering mode: 650-1070 mm
Air exhaust hole: Ø 120/150 mm
Power supply: 220-240 V, 50-60 Hz
Energy Class: A

**accessories:**

carbon filter
canalization systems and silencing kits, see page 279

Ref.

9700 517



New Wing



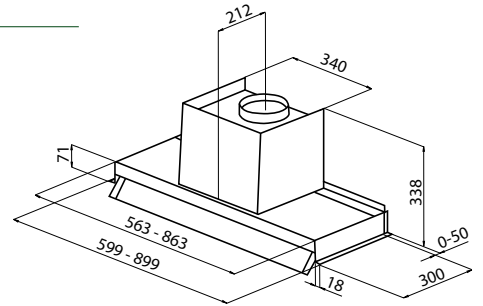
| Ref. | Technical Drawing |
|------|-------------------|
|------|-------------------|

New Wing

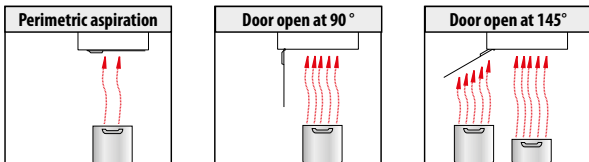


| |
|----------|
| 2512 062 |
| 60 cm |
| 2512 092 |
| 90 cm |

Under-cabinet built-in suction hood
 Finish: satin stainless steel / glass
Rotating knob
 Aluminium grease filters
 hood 60 cm: 2 filters
 hood 90 cm: 3 filters
 4 speeds
 2 LED illumination (4.000 kelvin)
Stainless steel protection profiles for the hanging cabinets
Telescopic depth regulator
 Hanging back-rest profile
 Optional filtering operation mode



Air flow rate: 620 m3/h
 Air exhaust hole: Ø 150 mm
 Motor power: 210 W
 Power supply: 220-240 V, 50-60 Hz
Energy Class: A



accessories:

carbon filter kit
 canalization systems and silencing kits, see page 279

Ref.
 9700 221

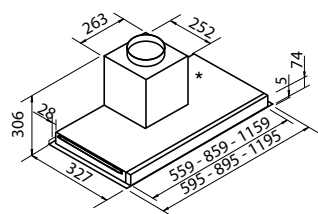
Flat



| Ref. | Technical Drawing |
|------|-------------------|
|------|-------------------|



| | |
|----------|--------|
| 2513 161 | 60 cm |
| 2513 191 | 90 cm |
| 2513 121 | 120 cm |



* telescopic chimney and box motor cover are optional fittings (see drawing below)



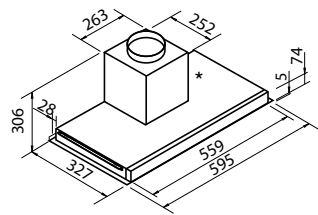
The hood is to be fixed to the shoulders of the hanging cabinet

Under-cabinet built-in suction hood
 Optional stainless steel telescopic chimney and box motor cover
Finish: white glass
 Touch control
 Grease filter
 60 cm hoods: 1 filter
 90 cm hoods: 2 filters
 120 cm hood: 4 filters
 4 speeds

LED stripe illumination (4.200 kelvin)
 Automatic delayed shutdown
Perimetric aspiration
 Optional filtering operation mode
 Air flow rate: **750 m³/h**
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
Energy class: A



| | |
|----------|-------|
| 2513 661 | 60 cm |
|----------|-------|



* telescopic chimney and box motor cover are optional fittings (see drawing below)



The hood is to be fixed to the shoulders of the hanging cabinet

Under-cabinet built-in suction hood
 Optional stainless steel telescopic chimney and box motor cover
Finish: black glass
 Touch control
 1 Grease filter
 4 speeds
LED stripe illumination (4.200 kelvin)
 Automatic delayed shutdown

Perimetric aspiration
 Optional filtering operation mode
 Air flow rate: **750 m³/h**
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
Energy class: A

Flat

Ref.

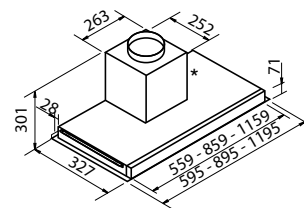
Technical Drawing

Flat inox

- 2513 061
60 cm

- 2513 091
90 cm

- 2513 021
120 cm



* telescopic chimney and box motor cover are optional fittings (see drawing below)

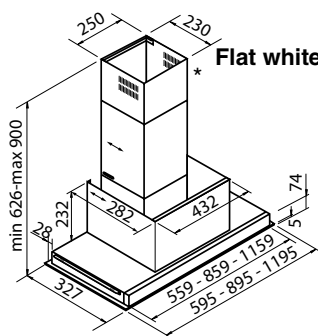
Under-cabinet built-in suction hood
 Optional stainless steel telescopic chimney and box motor cover
 Finish: satin stainless steel
Remote control included
 Easy electronic control
 Grease filter: 60 cm hoods: 1 filter
 90 cm hoods: 2 filters - 120 cm hood: 4 filters
 4 speeds

LED stripe illumination (4.200 kelvin)
 Automatic delayed shutdown
Perimetric aspiration
 Optional filtering operation mode
 Air flow rate: **750 m³/h**
 Air exhaust hole: Ø 120/150 mm
 Motor power: 275 W
 Power supply: 220-240 V, 50-60 Hz
Energy class: A

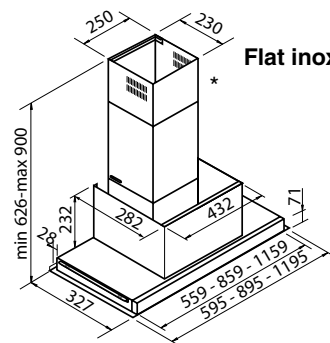


The hood is to be fixed to the shoulders of the hanging cabinet

*TELESCOPIC CHIMNEY AND BOX MOTOR COVER DIMENSIONS



Flat white and black



Flat inox

Flat hoods accessories:

| | Ref. |
|---|----------|
| carbon filter | 9700 600 |
| canalization systems and silencing kits, see page 279 | |
| stainless steel telescopic chimney | 2539 000 |
| box motor cover | 2539 200 |



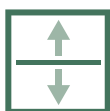
DISHWASHERS



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.



Water saving: Foster pays particular attention to a valuable resource such as water. The icon appears next to models with a consumption of less than 10 liters per cycle.



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.



Capacity: thanks to a careful design Foster dishwashers are very spacious, up to 16 place-setting capacity.



Efficiency: a range that tops the energy class of the new European regulations.

Dishwashers

Foster Milano

| | Ref. |
|---------------------------|----------|
| fully built-in dishwasher | 2930 000 |



Energy class A+++

Washing efficiency: A

Drying efficiency: A

Place-setting capacity 16

45 dB(A) sound power

Electronic programming

Digital panel

5 washing programs:

automatic, intensive, eco, rinsing,

extra-rapid 20 min.

Third level for cutlery

Adjustable central basket (3-position button)

Acquastop safety system

Automatic door opening - Perfect Dry

Half Load Option

24 hour delayed programming

Low salt-rinsing agent indicators

Setting for all-purpose detergents

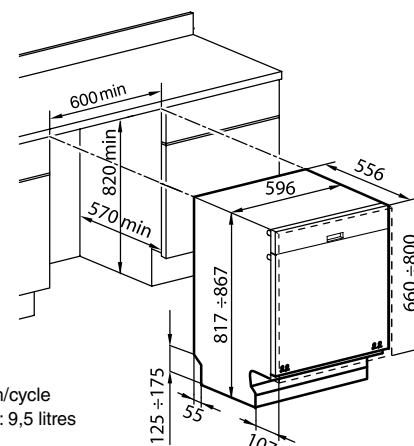
(3 in 1 button)

End of cycle warning light

Panel connection – door with slider system

Hinges with variable fulcrum

Frontal adjustment of rear feet 0-50 mm



Technical data

voltage rating:

220-240 V - 50Hz

energy consumption 0,86 kwh/cycle

water consumption per cycle: 9,5 litres

Door panel dimension limits:

thickness 18-20 mm

height 660-750 mm

weight: min 3 kg - max 8 kg



Special features:



Extra rapid - when you're in a hurry, this function reduces the programs' duration, down to the 15' of the rapid program.



Perfect Dry - the drying cycle is improved by the automatic opening of the door at the cycle's end, so as to vent the residual steam.



Total hygiene - a program for those who have above-average needs in terms of hygiene; it increases the washing and drying temperatures.

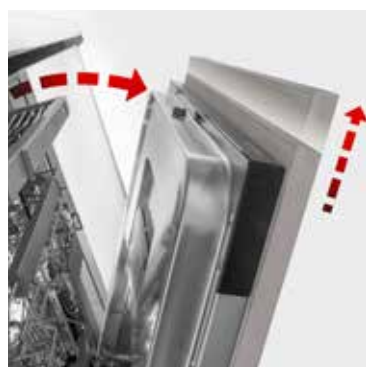


The dishwasher has a water **cleanliness sensor** to optimize the washing time and water consumption.



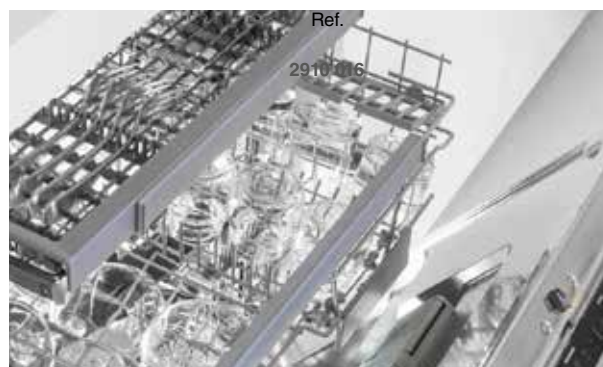
Door panel with slider

The door panel can be up to 75 cm high, thanks to the connecting system equipped with slider, which slides it upwards when opening. This eliminates the need for a cut-out in the plinth.



Super capacity

The third basket and the specific shape of the combs make it possible to load up to 16 place-settings.



Dishwashers

KS Plus

Ref.

fully built-in dishwasher 2941 000

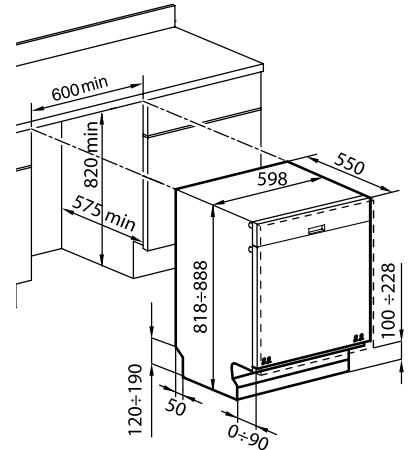


Energy class A+

Washing efficiency: A
 Drying efficiency: A
 Place-setting capacity: 13
 44 dB(A) sound power
 Electronic programming
 Digital panel
 10 washing programs (5 of which are rapid cycles): soaking: crystal, eco, quick, auto, baby-care, eco-rapid, delicate rapid, daily clean, intensive rapid
 Elevated lower basket
 Adjustable central basket (3-position button)

Acquastop safety system
 Residual heat drying system
 Distributed Half Load Option
 24 hour delayed programming
 Sanitation program
 Low salt-rinsing agent indicators
 Setting for all-purpose detergents (3 in 1 button)
 End-of-cycle indicator:
 Acoustic + floor light
 Hinges with variable fulcrum
 Frontal adjustment of rear feet 0-70 mm

Accessories: Stainless steel door panel



Technical data
 voltage rating:
 220-240 V - 50Hz
 energy consumption 1,01 kWh/cycle
 water consumption per cycle: 12 litres

Door panel dimension limits:
 thickness 18-20 mm
 height 660-720 mm
 weight: min 3 kg - max 8 kg

Elettra NEW

Ref.

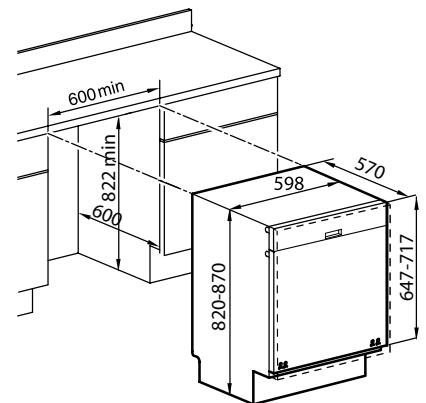
fully built-in dishwasher 2950 001



Energy class A++
 Washing efficiency: A
 Drying efficiency: A
 Place-setting capacity 12
 47 dB (A) sound power as per EN 704-3
 Electronic programming
 6 washing programs:
 intensive, pre-washing, quick 30', eco, daily clean, sanitizing 70°C
 Half-load function

Acquastop safety system
 3-6-9 hour delayed programming
 Remaining wash time indication
 Low salt-rinsing agent indicators
 Upper basket adjustable in height at full load
 Adjustable cutlery basket
 Goblet support
 Frontal adjustment of rear feet
 Feet adjustment 0-50 mm

Accessories: Stainless steel door panel



Technical data
 voltage rating:
 220-240 V - 50Hz
 total power: 1.900 W
 heating power: 1.800 W
 water consumption per cycle: 12 litres

Door panel dimension limits:
 thickness 18-20 mm
 height 647-717 mm
 weight: min 3 kg - max 8 kg

accessories

Stainless steel door panel



Ref.
 2910 018

finish: AISI 304 satin-finish
 size: 595x716x20 mm

The integrated handle is easy to couple with any kitchen door.
 Compatible with KP Plus and Elettra dishwasher.



Refrigerators



High efficiency

Foster refrigerators ensure high performance and great power efficiency. The range complies to A++ and A+ energy saving requirements, with consumptions reduced by 40% and 25% compared to the standard A Class.



Ventilated cooling system

The ventilation of the refrigerator area allows a perfect homogeneity of cooling and improves the preservation of food, ensuring that it remains longer fresh. The system avoids the formation of condensation on the walls, without changing the internal humidity which prevents the food.



No frost

The No-Frost technology removes moisture from the freezer with a forced ventilation system in controlled temperature and humidity conditions. No more ice that reduces the usable volume, glues packings one to the other and compromises performance.



Climate classes

“Tropical” models offer the most extensive adaptability to climatic conditions and temperatures, while maintaining a high efficiency and optimal consumption. They are in fact approved for all climate classes SN, N, ST, T, with a range of suitable temperatures from 10° C to 43° C.

Features



LED digital display

The electronic control of the functions allows for accurate programming of the desired temperatures, both in the freezer and refrigerator compartments.

Zero Frost

The great insulation reduces the accumulation of frost on food and the formation of ice on the walls. The electricity cost will be lower and the defrosting spaced wider apart.

Maxi drawer with Humidity Control

The spacious drawer in the bottom area is specifically thought for fruit and vegetables. It preserves the necessary humidity so that the fresh produce can maintain their original fragrance.



Personal System

This system constantly checks the way the appliance is used, with the goal to maintain the optimal temperature regardless of how often the door is opened. The system will foresee the moments of more intense use, and will anticipate the necessary cycles to keep the temperature as constant as possible.

LED lighting

All models feature an internal LED lighting system, with a greatly improved brightness and a consumption 4 times lower than the one of traditional lighting.

Fast freeze & Super cool

These functions are available on models with digital programming; they respectively allow the freezing and quick cooling of large quantities of food.

Door and temperature alarm

It prevents unnecessary consumption of food and energy in case of oversights or malfunction. An acoustic alarm and a warning light indicate either the non-latching of the door, or an abnormal increase in the internal temperature.

Classy details

The outfit of all Foster refrigerators is finished with the utmost care and endowed with classy details and many solutions to optimize the use of space.



Wine rack

The stylish stainless steel bottle holder makes it easier to chill the drinks with a minimal use of space. The slightly tilted shape can easily accommodate also previously opened bottles.



Fresh zone

The special Fresh Zone drawer is an ideal storage area for fresh food, significantly increasing their period of preservation, maintaining a constant temperature between 0° and 5° C.



Stainless steel details

The No-Frost model has been the object of a particular care for every small detail in looks and finish. The shelves and bottle holder sport a premium stainless-steel finish.

Refrigerators

Model

Ref.

Technical Drawing

Single-door built-in refrigerator

2038 000

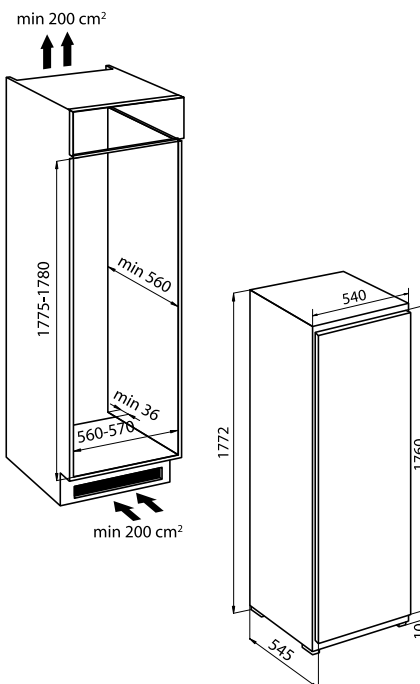


Energy class: A++
Ventilated refrigerator
 Total gross capacity 305 lt
Electronic control with LED display
 Double alarm: open door / temperature
 Reversible door - standard hinges on the right
 Slide hinges
 Dimensions: 540x1755x560 mm
Climate class: SN/T (tropical +10°C/+43°C)
 Annual energy consumption: 113 kWh

Noise level: 37 dB(A)
 Power supply: 220-230V - 50Hz

Refrigerator
 Fridge net capacity: 301 lt
 Super-Cool quick cooling function
 LED lighting
Fresh Zone drawer
 Stainless steel wine rack
 6 glass shelves
 2 fruit & vegetable drawers
 6 door shelves
 Multibox container

Functions/features
 Personal System
 Ventilated refrigerator
 Fresh Zone with Humidity Control



SIDE BY SIDE INSTALLATION KIT

2038 039

The kit consists of a resistance (6W) to be applied to the side wall and allows installation in the near side of the single door refrigerator 2038 000 and Freezer 2039 000, recessed in a single niche, and prevents condensation between the two appliances.

Single door built-in freezer

2039 000

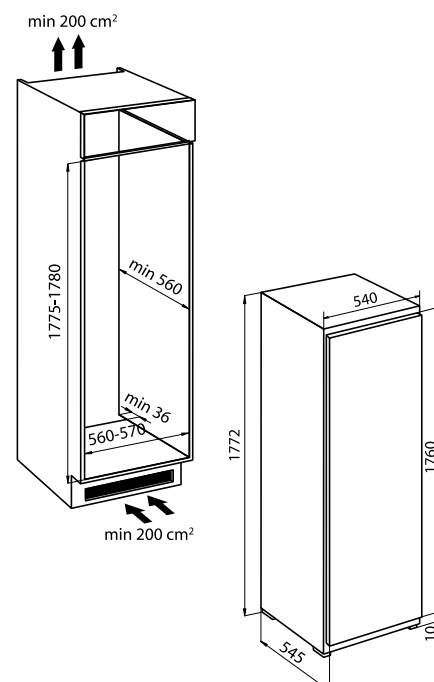


Energy class: A+
NoFrost freezer
 Total gross capacity: 235 lt
 Electronic control with LED display
 Double alarm: open door / temperature
 Reversible door - standard hinges on the right
 Slide hinges
 Dimensions: 540x1755x560 mm
Climate class: SN/T (tropical +10°C/+43°C)
 Annual energy consumption: 277 kWh
 Freezing capability: 10 Kg / 24h

Noise level: 39 dB(A)
 Power supply: 220-230V - 50Hz

Freezer
 Freezer net capacity: 212 lt
Automatic defrost
Advanced Fast-Freeze function
 2 drawers for fast freezing
 5 XL drawers for foods storage
 1 ice cube container

Functions/features
 No-Frost freezer
 Advanced Fast Freeze



Refrigerators

| | | |
|-------|------|-------------------|
| Model | Ref. | Technical Drawing |
|-------|------|-------------------|

Combined built-in refrigerator

2036 000

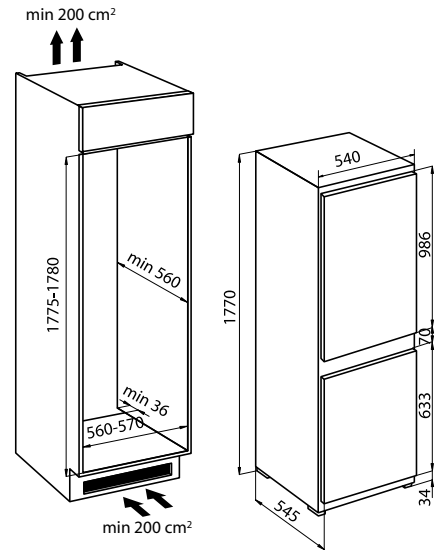


Energy class: A++
No-Frost Freezer
Ventilated refrigerator
 Total gross capacity: 269 lt.
 Electronic control with LED display
 Double alarm: open door / temperature
 Reversible door - standard hinges on the right
 Slide hinges
 Dimensions: 540x1755x560 mm
Climate class: SN/T (tropical +10°C/+43°C)
 Annual energy consumption: 230 kWh
 Freezing capability: 8 Kg / 24h
 Noise level: 39 dB(A)
 Power supply: 220-230V - 50Hz

Refrigerator
 Fridge net capacity: 180 lt
 Super-Cool quick cooling function
 LED Lighting
 Fresh-Zone drawer
 Stainless steel wine rack
 4 glass shelves
 2 fruit & vegetable drawers
 4 door shelves
 Multibox container

Freezer
 Freezer net capacity: 68 lt
 Automatic defrost
Advanced Fast-Freeze function
 1 drawer for fast freezing
 2 XL drawers for foods storage
 1 ice cube container

Functions/features
 Personal System
 Ventilated refrigerator
 Fresh Zone
 Humidity Control
 No-Frost freezer
 Advanced Fast Freeze



Combined built-in refrigerator

2037 000

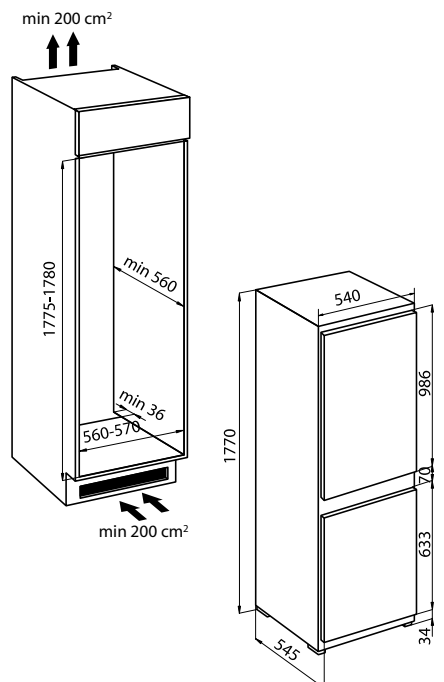


Energy class: A+
No-Frost Freezer
Ventilated refrigerator
 Total gross capacity: 263 lt
 Double alarm: open door / temperature
 Reversible door - standard hinges on the right
 Slide hinges
 Dimensions: 540x1755x560 mm
Climate class: N/T (tropical +16°C/+43°C)
 Annual energy consumption: 286 kWh
 Freezing capability: 3,5 Kg / 24h
 Noise level: 38 dB(A)
 Power supply: 220-230V - 50Hz

Refrigerator
 Fridge net capacity: 187 lt
 LED Lighting
 Stainless steel wine rack
 4 glass shelves
 1 fruit & vegetable drawers
 3 door shelves
 1 egg holder (x7)

Freezer
 Freezer net capacity: 71 lt
 1 drawer for fast freezing
 2 XL drawers for foods storage
 1 ice cube container

Functions/features
 ZeroFrost freezer
 Ventilated refrigerator
 Humidity Control



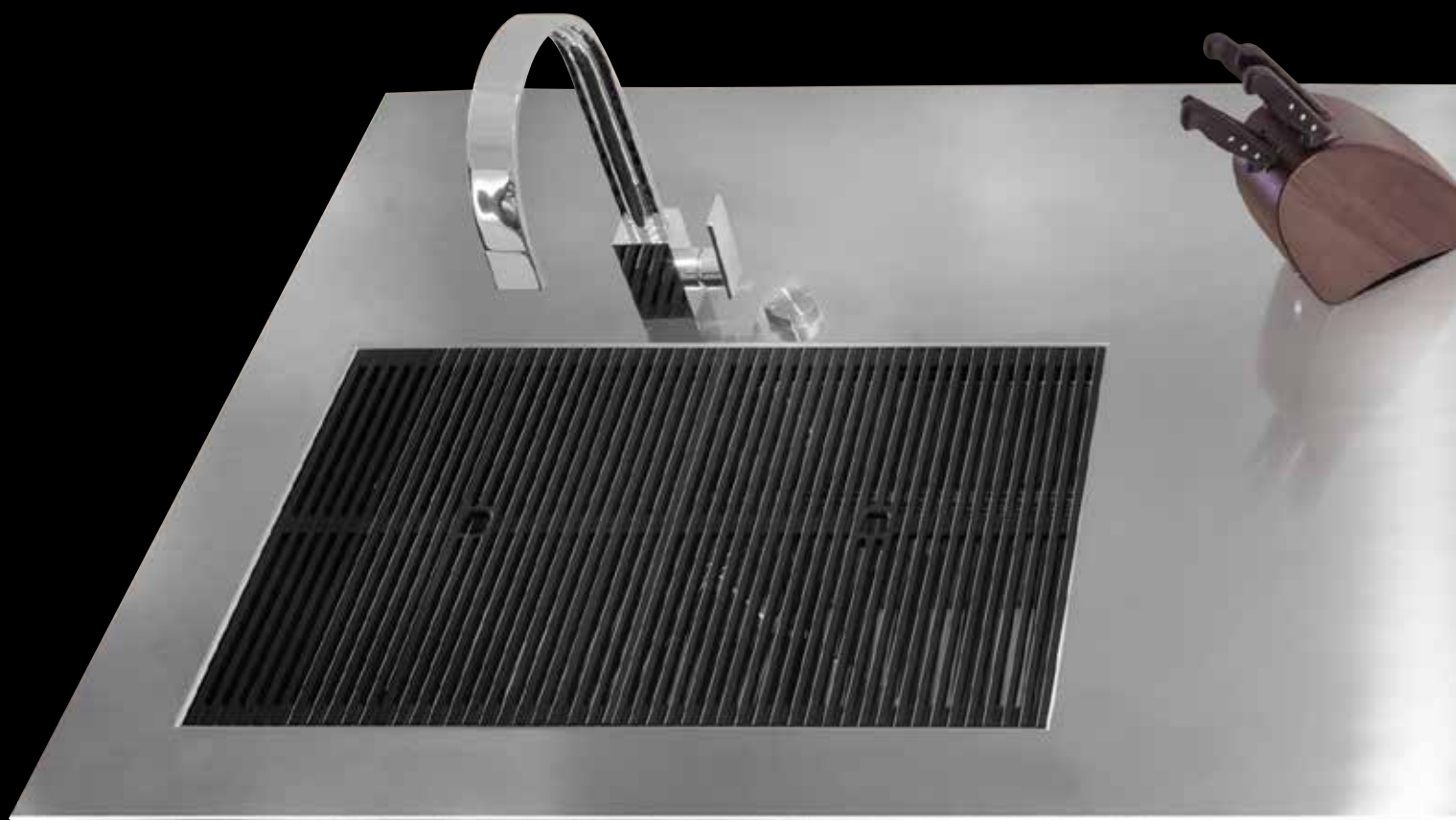
The custom-made products of Foster: stainless steel worktops

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

The worktops presented in the following pages are some examples of the craftsmanship that we are able to propose, seamlessly integrating the washing and cooking areas in a stainless steel worktop.



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.

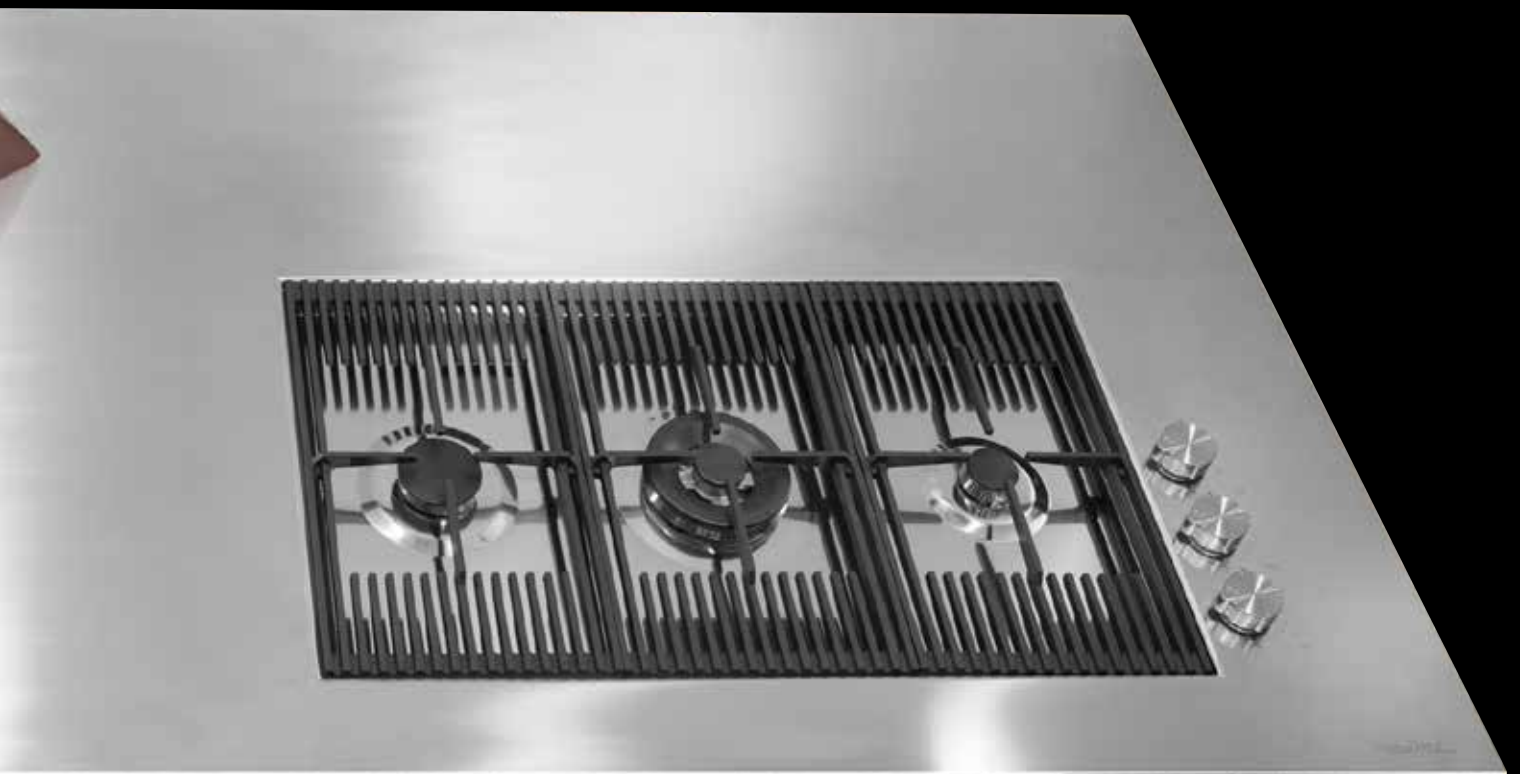


- Several finishes.
- Multiple profiles and thicknesses.
- Self-sustaining supports.
- Infinite solutions for each specific need.

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 self-carrying.



FL Stainless Steel Top

| finish | version | | Ref. |
|---|----------------------------------|--------------------------------------|----------|
| brushed | sink to the right | AVAILABLE FOR PROMPT DELIVERY | 3589 001 |
| brushed | sink to the left | | 3589 002 |
|  | vintage sink to the right | MADE ON REQUEST | 3589 081 |
| | vintage sink to the left | | 3589 082 |

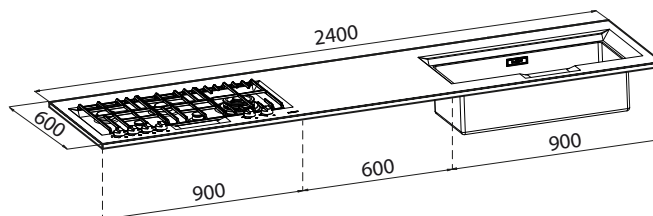


AISI 304 brushed
Flat without rear up-stand
finish: brushed Foster
Dimensions: **2400x600 mm**
thickness: **20 mm**

FL sink integrated
1 Bowl: **720x320 mm**
Bowl depth: 235 mm
drain: **automatic SPACE 3½" PA**
tap hole: 2 standard

5 burners FL Cooker hob integrated
Cast iron grids and enamelled burner covers
Electric ignition, Safety valves
with ultra-rapid thermocouples
Dual burner with double-knob ignition

Tot. power.: **10.500 W**
auxiliary: 2x1.000 W
semi-rapid: 2x1.750 W dual AE: 5.000 W
Supplied with: cast iron wok support



Washing accessories: **M5 T5**

Power supply: 220-240 V 50-60 Hz

CUSTOMIZATIONS WITH PRICE SURCHARGE

| | finish | version | | Ref. |
|---|-----------------------------------|-------------------|-------------------|---------------------|
| | brushed | sink to the right | ON REQUEST | 3589 501 |
| | brushed | sink to the left | | 3589 502 |
|  | vintage | sink to the right | ON REQUEST | 3589 581 |
| | vintage | sink to the left | | 3589 582 |
| Price surcharge for increased depth 601-650 mm | | | ON REQUEST | |
| | stainless steel splashback panels | | ON REQUEST | Upon request |

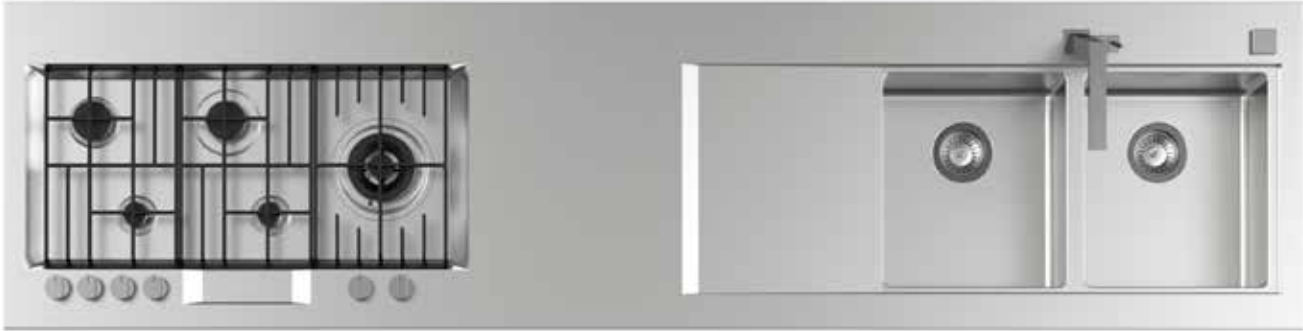
Packing: wooden crate included



Detail of the cooking area of the FL steel worktop, featuring the powerful 5,0 kW Dual burner with double knob command.

Master Stainless Steel Top

| finish | version | | Ref. |
|---------|-------------------|--|----------|
| brushed | sink to the right | AVAILABLE FOR PROMPT DELIVERY | 3588 001 |
| brushed | sink to the left | | 3588 002 |

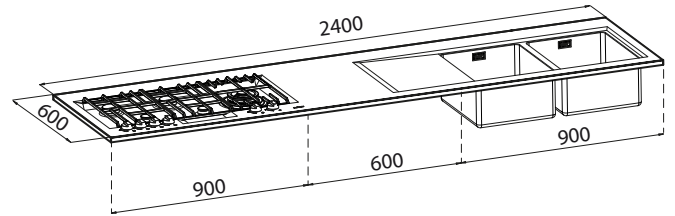


AISI 304 brushed
Flat without rear up-stand
finish: brushed Foster
Dimensions: **2400x600** mm
thickness: **20 mm**

5 burners FL Cooker hob integrated
Cast iron grids and enamelled burner covers
Electric ignition, Safety valves
with ultra-rapid thermocouples
Dual burner with double-knob ignition

Master 116 sink integrated
2 Bowls: **340x400** mm
Bowl depth: 205 mm
drain: **automatic 3½" PM**
tap hole: 2 standard

Tot. power.: **10.500 W**
auxiliary: 2x1.000 W
semi-rapid: 2x1.750 W dual AE: 5.000 W
Supplied with: cast iron wok support



Washing accessories: **L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2**

Power supply: 220-240 V 50-60 Hz

CUSTOMIZATIONS WITH PRICE SURCHARGE

| | finish | version | | Ref. |
|---|---------|-------------------|-------------------|---------------------|
| version with rear up-stand h20 | brushed | sink to the right | ON REQUEST | 3588 501 |
| | brushed | sink to the left | | 3588 502 |
| Price surcharge for increased depth 601-650 mm | | | ON REQUEST | |
| stainless steel splashback panels | brushed | | ON REQUEST | Upon request |

Packing: wooden crate included

accessories

| | | | |
|---|---|--|--|
|  L1 Twin chopping board 31,7x42,5 cm 8644 041 |  L4 Glass chopping board 23x41 cm 8631 300 |  M5 iroko Sliding chopping board 33,2x38,4 cm 8659 113 |  N2 HDPE chopping board 27,2x42,5 cm 8657 001 |
|  N3 HDPE Twin chopping board 31,7x42,5 cm 8644 101 |  O2 White plastic bowl 27,2x41,4 cm 8153 100 |  P1 Chopping board with stainless steel colander kit 8644 042 |  P2 ** Grating kit complete with ring support and food collection tray 8159 101 |
|  R St. steel basket 34x40 8611 000 |  T1 St. steel dishes holder 25x42,5 cm 8100 201 |  T2 ** St. steel dishes holder 21,4x37,9 cm 8100 303 |  T5 St. steel dishes holder 21,4x33,1 cm 8100 304 |
|  Z2 ** St. steel perforated pan 21,5x38 cm 8151 000 | | | |

**To use only with N3 chopping board



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.

| | |
|----------|--|
| Ref. | |
| 8333 012 | |

Product search by code

| code | page | code | page | code | page | code | page | code | page |
|-------------|------|-------------|------|-------------|------|-------------|------|-------------|------|
| 1010 000 | 110 | 1144 061 rh | 112 | 1402 080 | 66 | 1971 061 rh | 103 | 2156 080 | 90 |
| 1010 008 | 145 | 1144 062 lh | 112 | 1402 100 | 66 | 1971 062 lh | 103 | 2156 086 | 91 |
| 1010 060 | 110 | 1179 061 rh | 112 | 1403 000 | 66 | 1971 461 rh | 103 | 2156 850 | 134 |
| 1010 068 | 145 | 1179 062 lh | 112 | 1403 100 | 66 | 1971 462 lh | 103 | 2156 856 | 137 |
| 1011 050 | 57 | 1180 150 | 113 | 1403 800 | 120 | 1971 961 rh | 103 | 2156 858 | 139 |
| 1012 050 | 57 | 1186 161 rh | 111 | 1404 800 | 121 | 1971 962 lh | 103 | 2156 859 | 138 |
| 1013 850 | 117 | 1186 162 lh | 111 | 1404 880 | 121 | 1972 061 rh | 102 | 2156 880 | 134 |
| 1014 850 | 117 | 1186 461 rh | 111 | 1405 800 | 121 | 1972 062 lh | 102 | 2156 886 | 137 |
| 1015 850 | 116 | 1186 462 lh | 111 | 1410 000 | 65 | 1972 461 rh | 102 | 2156 888 | 139 |
| 1016 850 | 116 | 1197 161 rh | 111 | 1412 000 | 65 | 1972 462 lh | 102 | 2156 889 | 138 |
| 1017 050 | 56 | 1197 162 lh | 111 | 1414 001 rh | 65 | 1972 961 rh | 102 | 2157 050 | 90 |
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| 1018 050 | 56 | 1197 462 lh | 111 | 1416 001 rh | 64 | 1973 061 rh | 102 | 2157 080 | 90 |
| 1018 055 | 56 | 1202 850 | 127 | 1416 002 lh | 64 | 1973 062 lh | 102 | 2157 086 | 91 |
| 1019 050 | 56 | 1205 050 | 80 | 1418 000 | 64 | 1973 461 rh | 102 | 2157 850 | 134 |
| 1019 055 | 56 | 1208 050 | 80 | 1420 001 rh | 64 | 1973 462 lh | 102 | 2157 856 | 136 |
| 1020 050 | 56 | 1208 850 | 126 | 1420 002 lh | 64 | 1973 961 rh | 102 | 2157 858 | 139 |
| 1020 055 | 56 | 1209 050 | 80 | 1491 059 | 94 | 1973 962 lh | 102 | 2157 859 | 138 |
| 1024 050 | 57 | 1210 050 | 79 | flush-mount | | 1974 060 | 103 | 2157 880 | 134 |
| 1025 050 | 57 | 1210 850 | 126 | 1491 059 | 128 | 1974 460 | 103 | 2157 886 | 136 |
| 1031 050 | 62 | 1214 050 | 80 | under-mount | | 1974 860 | 145 | 2157 888 | 139 |
| 1031 850 | 119 | 1214 850 | 127 | 1511 001 rh | 105 | 1974 960 | 103 | 2157 889 | 138 |
| 1034 050 | 62 | 1215 050 | 80 | 1511 002 lh | 105 | 2036 000 | 309 | 2163 061 rh | 98 |
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| 1040 051 rh | 60 | 1218 050 | 79 | 1555 600 | 106 | 2039 000 | 308 | 2181 061 rh | 99 |
| 1040 052 lh | 60 | 1218 097 | 81 | 1555 609 | 106 | 2112 061 rh | 98 | 2181 062 lh | 99 |
| 1040 851 rh | 119 | 1218 850 | 126 | 1561 201 rh | 105 | 2112 062 lh | 98 | 2182 060 | 98 |
| 1040 852 lh | 119 | 1218 897 | 127 | 1561 202 lh | 105 | 2151 850 | 135 | 2201 851 rh | 133 |
| 1043 051 rh | 60 | 1219 050 | 79 | 1561 401 rh | 105 | 2151 856 | 137 | 2201 852 lh | 133 |
| 1043 052 lh | 60 | 1220 050 | 79 | 1561 402 lh | 105 | 2152 850 | 135 | 2202 851 rh | 133 |
| 1054 600 | 106 | 1222 000 | 83 | 1562 001 rh | 104 | 2153 850 | 134 | 2202 852 lh | 133 |
| 1054 609 | 106 | 1228 051 rh | 79 | 1562 002 lh | 104 | 2153 856 | 137 | 2203 850 | 133 |
| 1055 600 | 106 | 1228 052 lh | 79 | 1579 660 | 107 | 2154 050 | 90 | 2204 851 rh | 133 |
| 1055 609 | 106 | 1229 050 | 79 | 1579 670 | 108 | 2154 056 | 91 | 2204 852 lh | 133 |
| 1071 061 rh | 105 | 1235 050 | 78 | 1611 060 | 105 | 2154 850 | 134 | 2205 850 | 133 |
| 1071 062 lh | 105 | 1236 050 | 78 | 1611 068 | 143 | 2154 856 | 137 | 2206 850 | 132 |
| 1072 061 rh | 104 | 1237 050 | 78 | 1679 660 | 107 | 2155 050 | 90 | 2207 850 | 132 |
| 1072 062 lh | 104 | 1241 050 | 81 | 1679 860 | 144 | 2155 056 | 91 | 2211 051 rh | 86 |
| 1078 660 | 107 | 1243 050 | 80 | 1811 050 | 143 | 2155 080 | 90 | 2211 052 lh | 86 |
| 1079 660 | 107 | 1250 051 rh | 84 | 1812 161 rh | 111 | 2155 086 | 91 | 2222 051 rh | 86 |
| 1110 060 | 110 | 1250 052 lh | 84 | 1812 162 lh | 111 | 2155 850 | 134 | 2222 052 lh | 86 |
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| 1116 861 rh | 141 | 1252 051 rh | 84 | 1840 850 | 142 | 2155 859 | 138 | 2264 050 | 89 |
| 1116 862 lh | 141 | 1252 052 lh | 84 | 1845 850 | 142 | 2155 880 | 134 | 2264 080 | 89 |
| 1117 861 rh | 141 | 1279 060 | 112 | 1850 850 | 142 | 2155 886 | 136 | 2265 050 | 89 |
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| 1129 000 | 112 | 1302 860 | 141 | 1870 850 | 140 | 2155 889 | 138 | 2266 050 | 88 |
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Product search by code

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|-------------|------|-------------|------|-------------|------|----------|------|----------|------|
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| 2272 050 | 89 | 2536 000 | 281 | 3589 082 | 312 | 7014 032 | 249 | 7259 042 | 233 |
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| 2440 121 | 290 | 2976 060 | 85 | 4386 051 rh | 77 | 7102 062 | 271 | 7330 255 | 202 |
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| 2440 210 | 289 | 2980 600 | 263 | 4453 040 | 69 | 7104 020 | 267 | 7334 240 | 204 |
| 2440 300 | 289 | 2981 600 | 265 | 4453 046 | 71 | 7104 600 | 261 | 7334 245 | 202 |
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| 2442 150 | 288 | 3143 850 | 131 | 4455 040 | 69 | 7107 042 | 267 | 7361 270 | 214 |
| 2442 210 | 288 | 3212 051 rh | 96 | 4455 046 | 70 | 7107 642 | 266 | 7361 275 | 214 |
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| 2450 190 | 292 | 3218 001 rh | 97 | 4456 046 | 71 | 7131 054 | 258 | 7363 355 | 214 |
| 2450 690 | 292 | 3218 002 lh | 97 | 4456 840 | 123 | 7135 081 | 258 | 7364 270 | 216 |
| 2451 000 | 286 | 3274 050 | 97 | 4456 846 | 125 | 7136 021 | 259 | 7365 020 | 217 |
| 2451 090 | 285 | 3307 060 | 109 | 4457 040 | 68 | 7138 001 | 259 | 7365 030 | 217 |
| 2451 120 | 285 | 3308 060 | 109 | 4457 840 | 122 | 7141 043 | 268 | 7365 040 | 217 |
| 2454 000 | 292 | 3352 050 | 74 | 4458 040 | 68 | 7142 044 | 268 | 7365 300 | 216 |
| 2455 000 | 287 | 3352 850 | 128 | 4458 046 | 70 | 7146 021 | 269 | 7366 020 | 215 |
| 2504 094 | 294 | 3353 050 | 75 | 4458 840 | 122 | 7151 010 | 270 | 7366 025 | 215 |
| 2512 062 | 299 | 3353 850 | 129 | 4458 846 | 124 | 7193 047 | 269 | 7366 030 | 215 |
| 2512 092 | 299 | 3355 050 | 75 | 4500 051 rh | 93 | 7201 032 | 235 | 7366 035 | 215 |
| 2513 021 | 301 | 3355 850 | 129 | 4500 052 lh | 93 | 7203 032 | 236 | 7366 040 | 215 |
| 2513 061 | 301 | 3356 050 | 75 | 4502 050 | 93 | 7204 032 | 236 | 7366 045 | 215 |
| 2513 091 | 301 | 3356 850 | 129 | 4503 051 rh | 92 | 7205 032 | 235 | 7366 350 | 216 |
| 2513 121 | 300 | 3357 050 | 74 | 4503 052 lh | 92 | 7206 032 | 235 | 7367 020 | 216 |
| 2513 161 | 300 | 3357 850 | 128 | 4504 051 rh | 92 | 7206 082 | 235 | 7367 030 | 216 |
| 2513 191 | 300 | 3358 050 | 74 | 4504 052 lh | 92 | 7207 032 | 236 | 7367 032 | 246 |
| 2513 661 | 300 | 3358 850 | 128 | 4505 050 | 93 | 7208 032 | 236 | 7367 040 | 216 |
| 2518 001 | 280 | 3363 050 | 73 | 5186 061 rh | 101 | 7209 032 | 236 | 7368 020 | 214 |
| 2519 001 | 280 | 3365 050 | 73 | 5186 062 lh | 101 | 7235 042 | 234 | 7368 025 | 214 |
| 2520 001 | 280 | 3366 050 | 72 | 5197 061 rh | 100 | 7238 042 | 234 | 7368 030 | 214 |
| 2522 100 | 283 | 3588 001 | 313 | 5197 062 lh | 100 | 7243 062 | 245 | 7368 035 | 214 |
| 2522 110 | 283 | 3588 002 | 313 | 5812 061 rh | 100 | 7244 062 | 245 | 7368 040 | 214 |
| 2523 000 | 279 | 3588 501 | 313 | 5812 062 lh | 100 | 7245 062 | 245 | 7368 045 | 214 |
| 2524 000 | 279 | 3588 502 | 313 | 5886 060 | 100 | 7246 062 | 245 | 7369 020 | 214 |
| 2525 000 | 279 | 3589 001 | 312 | 7004 082 | 248 | 7250 042 | 233 | 7369 030 | 214 |
| 2530 001 | 291 | 3589 002 | 312 | 7005 082 | 248 | 7256 032 | 231 | 7369 040 | 214 |

Product search by code

| code | page | code | page | code | page | code | page | code | page |
|----------|------|----------|------|----------|------|----------|------|----------|------|
| 7370 300 | 210 | 8000 118 | 160 | 8403 301 | 156 | 8477 100 | 166 | 8646 000 | 151 |
| 7371 300 | 210 | 8000 119 | 160 | 8403 303 | 156 | 8478 000 | 181 | 8647 000 | 150 |
| 7372 241 | 203 | 8000 214 | 159 | 8403 308 | 156 | 8480 000 | 176 | 8655 000 | 150 |
| 7373 300 | 211 | 8000 215 | 161 | 8403 309 | 156 | 8481 000 | 191 | 8656 001 | 150 |
| 7380 645 | 209 | 8000 217 | 161 | 8403 310 | 156 | 8482 000 | 183 | 8657 001 | 150 |
| 7381 245 | 209 | 8000 315 | 161 | 8403 311 | 156 | 8483 001 | 182 | 8659 111 | 151 |
| 7381 645 | 209 | 8000 317 | 161 | 8403 312 | 156 | 8484 000 | 174 | 8659 112 | 151 |
| 7382 645 | 209 | 8100 051 | 152 | 8403 315 | 156 | 8485 000 | 188 | 8659 113 | 151 |
| 7383 645 | 208 | 8100 111 | 153 | 8404 000 | 156 | 8486 000 | 176 | 8669 000 | 156 |
| 7384 645 | 208 | 8100 112 | 153 | 8407 000 | 155 | 8487 000 | 169 | 8669 002 | 156 |
| 7390 245 | 202 | 8100 115 | 153 | 8407 100 | 155 | 8488 000 | 168 | 8669 003 | 156 |
| 7391 245 | 201 | 8100 151 | 151 | 8407 102 | 155 | 8490 000 | 190 | 8669 004 | 156 |
| 7600 032 | 237 | 8100 154 | 152 | 8407 103 | 155 | 8492 000 | 182 | 8669 009 | 156 |
| 7600 666 | 238 | 8100 201 | 152 | 8407 108 | 154 | 8493 000 | 178 | 8669 008 | 156 |
| 7601 032 | 237 | 8100 280 | 153 | 8407 109 | 154 | 8496 100 | 179 | 8669 011 | 156 |
| 7601 082 | 238 | 8100 301 | 153 | 8407 110 | 155 | 8497 000 | 185 | 8669 012 | 156 |
| 7601 632 | 239 | 8100 303 | 152 | 8407 113 | 155 | 8497 020 | 184 | 8669 018 | 156 |
| 7601 866 | 239 | 8100 304 | 153 | 8407 115 | 154 | 8497 400 | 186 | 8700 007 | 156 |
| 7601 932 | 239 | 8100 305 | 152 | 8407 116 | 154 | 8497 700 | 186 | 8700 062 | 156 |
| 7602 032 | 237 | 8100 306 | 152 | 8407 117 | 154 | 8497 856 | 185 | 8700 080 | 156 |
| 7602 432 | 237 | 8100 331 | 152 | 8407 120 | 154 | 8498 856 | 184 | 9601 668 | 222 |
| 7603 032 | 237 | 8100 600 | 151 | 8407 200 | 156 | 8499 000 | 180 | 9601 727 | 222 |
| 7603 432 | 237 | 8100 627 | 151 | 8410 000 | 156 | 8502 003 | 265 | 9601 741 | 222 |
| 7606 032 | 240 | 8113 800 | 157 | 8411 000 | 156 | 8502 004 | 265 | 9601 742 | 222 |
| 7607 032 | 240 | 8119 000 | 157 | 8415 000 | 156 | 8502 005 | 265 | 9700 001 | 288 |
| 7610 032 | 244 | 8143 000 | 157 | 8416 000 | 156 | 8502 006 | 265 | 9700 221 | 299 |
| 7615 032 | 244 | 8144 000 | 157 | 8424 100 | 171 | 8502 007 | 265 | 9700 292 | 296 |
| 7636 000 | 225 | 8151 000 | 153 | 8424 856 | 172 | 8520 000 | 193 | 9700 380 | 291 |
| 7637 000 | 225 | 8151 100 | 152 | 8425 100 | 170 | 8520 010 | 193 | 9700 402 | 295 |
| 7638 000 | 225 | 8152 100 | 152 | 8427 020 | 177 | 8520 100 | 193 | 9700 409 | 297 |
| 7639 000 | 225 | 8153 100 | 152 | 8428 100 | 177 | 8520 856 | 193 | 9700 450 | 286 |
| 7640 000 | 225 | 8154 000 | 153 | 8433 000 | 156 | 8521 000 | 173 | 9700 459 | 285 |
| 7666 962 | 241 | 8155 000 | 156 | 8435 000 | 156 | 8522 000 | 188 | 9700 460 | 285 |
| 7680 000 | 226 | 8156 000 | 153 | 8435 001 | 156 | 8522 100 | 188 | 9700 517 | 298 |
| 7680 006 | 227 | 8159 101 | 151 | 8435 002 | 156 | 8523 000 | 189 | 9700 524 | 292 |
| 7680 008 | 227 | 8172 000 | 222 | 8435 003 | 156 | 8530 000 | 193 | 9700 528 | 294 |
| 7681 000 | 226 | 8210 008 | 199 | 8439 043 | 155 | 8611 000 | 153 | 9700 529 | 201 |
| 7681 006 | 227 | 8211 000 | 199 | 8439 112 | 155 | 8612 000 | 153 | 9700 532 | 279 |
| 7681 008 | 227 | 8212 000 | 199 | 8441 000 | 187 | 8612 100 | 153 | 9700 533 | 279 |
| 7682 000 | 228 | 8320 000 | 207 | 8441 030 | 187 | 8631 300 | 152 | 9700 534 | 279 |
| 7682 006 | 228 | 8331 000 | 314 | 8442 500 | 192 | 8633 300 | 152 | 9700 535 | 279 |
| 8000 010 | 160 | 8331 012 | 314 | 8443 002 | 192 | 8642 000 | 151 | 9700 536 | 279 |
| 8000 011 | 159 | 8333 000 | 314 | 8449 500 | 191 | 8642 003 | 151 | 9700 537 | 279 |
| 8000 012 | 159 | 8333 012 | 314 | 8456 000 | 175 | 8643 000 | 150 | 9700 538 | 279 |
| 8000 014 | 159 | 8401 000 | 156 | 8458 000 | 189 | 8643 115 | 150 | 9700 539 | 279 |
| 8000 015 | 161 | 8401 001 | 156 | 8459 000 | 190 | 8643 117 | 150 | 9700 574 | 279 |
| 8000 016 | 159 | 8402 000 | 156 | 8466 000 | 183 | 8644 003 | 150 | 9700 575 | 279 |
| 8000 017 | 161 | 8403 000 | 156 | 8466 100 | 183 | 8644 004 | 150 | 9700 600 | 301 |
| 8000 113 | 161 | 8403 001 | 156 | 8467 000 | 175 | 8644 041 | 150 | 9700 602 | 279 |
| 8000 115 | 161 | 8403 003 | 156 | 8467 100 | 175 | 8644 042 | 151 | 9700 603 | 279 |
| 8000 116 | 160 | 8403 008 | 156 | 8468 000 | 178 | 8644 100 | 150 | 9700 903 | 287 |
| 8000 117 | 160 | 8403 300 | 156 | 8471 000 | 181 | 8644 101 | 150 | 9700 646 | 280 |

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WARRANTIES

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