

SOFIA

FULGOR
MILANO

SINCE 1949

SOFIA

ENDLESS PASSION FOR COOKING



FULGOR
MILANO

— SINCE 1949 —



“ TO BUILD
THE FUTURE
YOU NEED
DEEP
ROOTS ”

Gianni Meneghetti

CEO - Fulgor Milano

A common thread runs through the story of Fulgor Milano that is closely tied to the history of a family with deep roots in the fabric of the Veneto region of Italy. The story begins when an enlightened entrepreneur embarked upon an ambitious journey of applying his artisanal skills to the production of tools and components for appliances. In the 1960's, Ampelio Meneghetti founded Meneghetti SpA., with an unwavering desire and vision to grow beyond his regional territory and make a mark in the Italian Industry. Raised with the same values and driven by the same instinctive entrepreneurial spirit, his children gradually joined the business.

Witnesses to their father's commitment and stewards of his teachings, Tiziana, Martina and Gianni are the second generation who now manage their father's legacy. A passion for quality, contemporary design and the Italian way of life inspire the siblings to continually improve and develop in the area of innovation. Creative energy animates this family, who eagerly pursue opportunities for international growth and continuous product development.

Investments in the company included the acquisition of Fulgor in 2009 and the subsequent rebranding of the company, now known as Fulgor Milano. Although Fulgor Milano has had a history of manufacturing cooking equipment since the late 1940's, it became Gianni Meneghetti's dream to build on that heritage and develop a piece of cooking equipment that would exceed all expectations of quality, performance, and styling. His desire was for this new product "to have her own identity, outperform all others and be unmistakably hand-crafted in Italy."

Today, Gianni Meneghetti's dream is a reality. After many decades and many evolutionary steps forward in engineering, Fulgor Milano is extremely pleased to present a bold, yet elegant and beautiful Italian masterpiece; Sofia!



1949 OUR HISTORY



SOFIA

2016 A NEW BEGINNING



SOFIA

CLASSIC BEAUTY

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



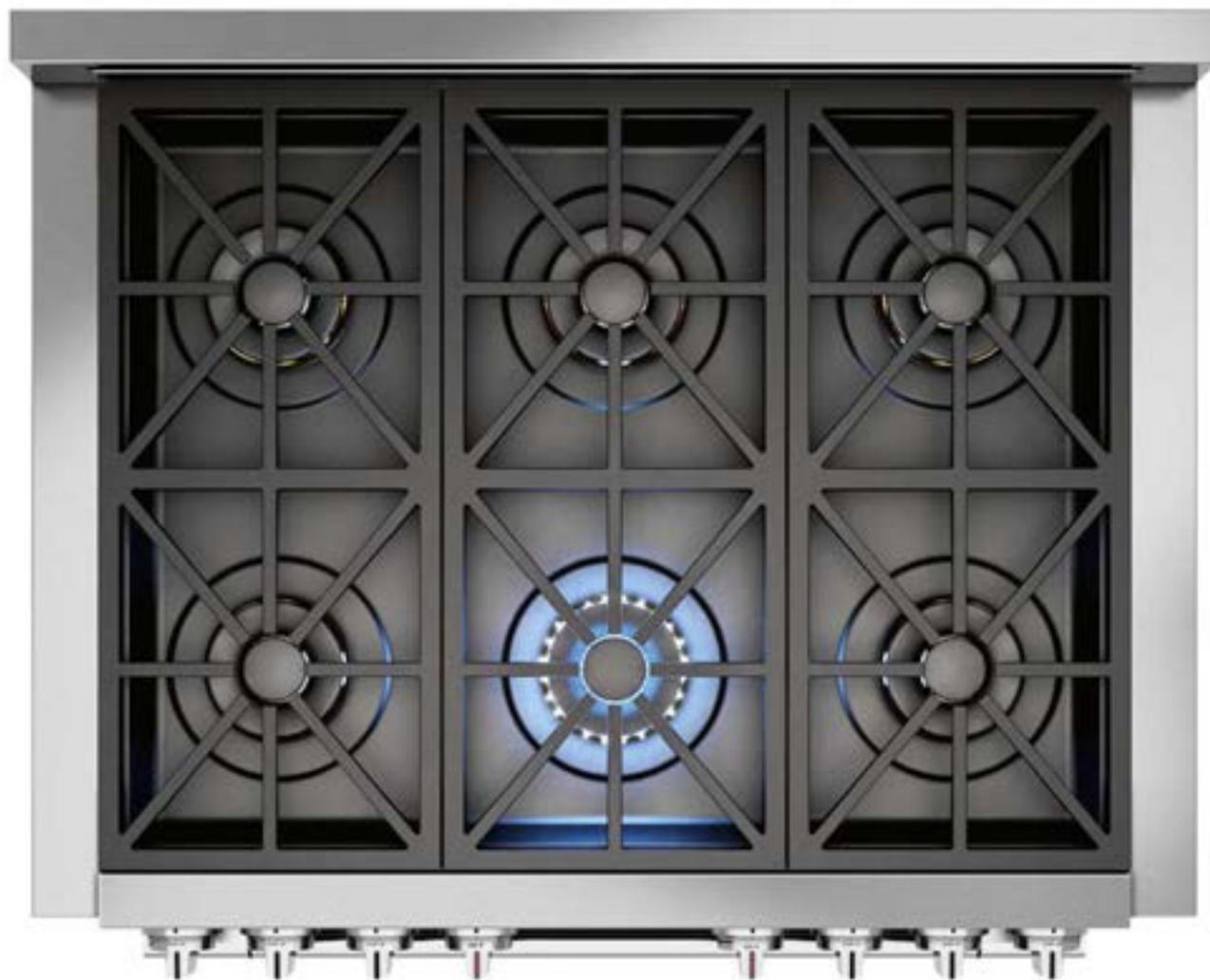




SOFIA

COOKING SURFACE

SOFIA
COOKING SURFACE
GAS



Every aspect of Sofia is beautiful and her gas cooking surface is no exception. Every burner allows you to temper the most delicate chocolate or sear a steak to perfection.

**TOTAL CONTROL
AND DELICATE POWER**

dual integrated valve allows for control of inner burner for lowest simmer to outer solid brass burner for full 18,000 BTU's of power.

**TOTAL ACCESS
AT YOUR FINGER TIPS**

multiple baking functions, timed bake, meat probe, and a variety of other customizable settings and baking features.

**ELEGANT
COMMERCIAL GRADE**

continuous cast iron grates over a matte finished porcelain burner bowl for a completely integrated look that is beautiful and easy to clean







SOFIA

DELICATELY
BALANCED
POWER



**ELEGANT PROFESSIONAL
GRADE METAL KNOBS**

allow for effortless and complete control over the induction cooking surface.

**EASY TO USE AND EASY
TO READ TOUCH DISPLAY**

our induction range offers the same oven control system as our dual fuel range and integrates seamlessly into the design of this premium cooking appliance.

**A SIMPLE AND SOPHISTICATED
COOKING SURFACE**

with the power of EGO induction technology, the market leader in premium induction for unsurpassed performance.



SOFIA
COOKING SURFACE
INDUCTION



The Sofia induction range features powerful EGO induction protected by an elegant ceramic glass surface. The surface allows for quick easy cleaning and is a superior material that allows for efficient control while minimizing energy consumption.



ACCESSIBLE CONTROL



WATCH
THE VIDEO



SOFIA

OVEN PERFORMANCE

REDEFINING THE KITCHEN



SOFIA

ACCESSIBLE TECHNOLOGY



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

THE HEART OF SOFIA

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

ALL ELECTRIC OVENS FEATURE

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

SOFIA'S DUAL CONVECTION TECHNOLOGY

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





SOFIA

SOFT CLOSING DOOR

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





SOFIA

A telescopic rack for total extraction and maximum lighting for clear visibility are combined with innovative technology and long-lasting materials. Outfitted with all the right accessories, Sofia delivers a powerful and unforgettable cooking performance.



TOTAL FLEXIBILITY





SOFIA COLLECTION





A RANGE OF PROFESSIONAL SOLUTIONS





LIKE SO MANY OTHER ITALIAN PERFORMANCE PRODUCTS

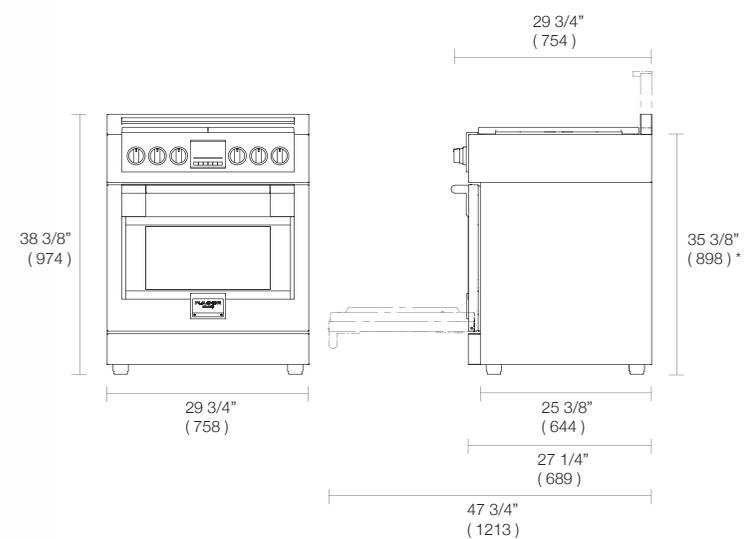
Sofia can be considered a wolf in sheep clothing. A truly professional cooking appliance disguised as an Italian work of art.

SOFIA IS AN INDIVIDUAL

We designed a professional range with a style and presence unique to her name. Sofia integrates the use of stainless and brushed aluminum for a design that is elegant and distinctive.

EXTRA WIDE VIEWING AREA

Featuring four panes of large glass to keep temperatures inside the oven even and the door cool to the touch on the outside.



* HEIGHT FROM 35 3/8" (898) TO 37 1/4" (947)

SOFIA

FULL GAS 30



MODEL F6PGR304S1

GENERAL

Color: Stainless steel
Digital timer

COOK TOP

Fuel type: Gas
LP convertible
4 dual burners
Porcelain enameled cast iron grates
Porcelain enameled burner bowl

OVEN

Black porcelain enamel
Dual convection fans
2 chromed racks
1 full extension telescopic rack
3 halogen internal lights
Soft closing door
Gross oven capacity 4.4 cu. ft.

SOFIA

DUAL FUEL 30



MODEL F6PDF304S1

GENERAL

Color: Stainless steel
Electronic oven controller

COOK TOP

Fuel type: Gas
LP convertible
4 dual burners
Porcelain enameled cast iron grates
Porcelain enameled burner bowl

OVEN

Black porcelain enamel
True Dual Convection
2 chromed racks
1 full extension telescopic rack
Pyrolytic Self-Cleaning
3 halogen internal lights
Soft closing door
Gross oven capacity 4.4 cu. ft.

SOFIA

INDUCTION



MODEL F6PIR304S1

GENERAL

Color: Stainless steel
Electronic oven controller

COOK TOP

Fuel type: Induction
4 inductors
Booster for each inductor
Melting and warming functions
Residual heat and power setting indicator

OVEN

Black porcelain enamel
True Dual Convection
2 chromed racks
1 full extension telescopic rack
Pyrolytic Self-Cleaning
3 halogen internal lights
Soft closing door
Gross oven capacity 4.4 cu. ft.



TOTAL VERSATILITY

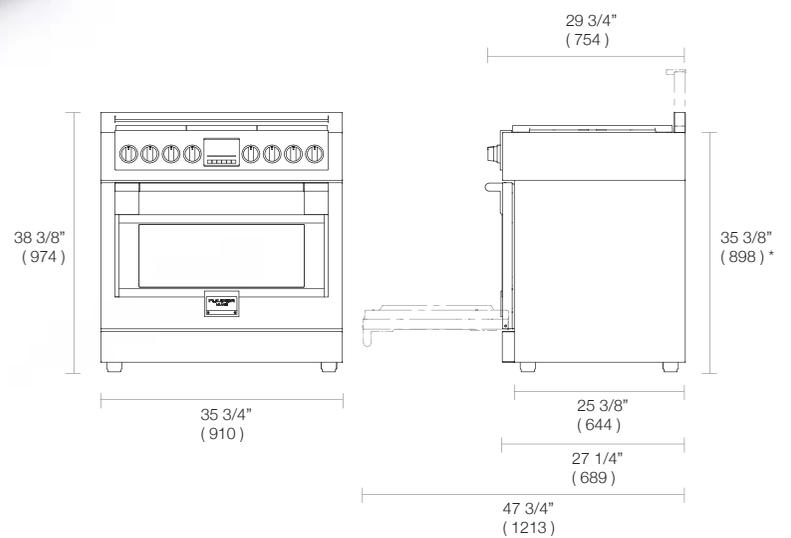
Continuous cast iron grates over 6 burners all with low simmer to full power capabilities; cook what you want, where you want, when you want.

TOTAL CONTROL

Every aspect of the cooking experience is at your fingertips with Sofia's easy to use control center.

EXCLUSIVE ELEGANCE

Sofia's design and construction has been painstakingly studied, resulting in a product that not only looks stunning but performs beautifully.



* HEIGHT FROM 35 3/8" (898) TO 37 1/4" (947)

SOFIA

FULL GAS 36



MODEL F6PGR366S1

GENERAL

Color: Stainless steel
Digital timer

COOK TOP

Fuel type: Gas
LP convertible
6 dual burners
Porcelain enameled cast iron grates
Porcelain enameled burner bowl

OVEN

Black porcelain enamel
Dual convection fans
2 chromed racks
1 full extension telescopic rack
3 halogen internal light
Soft closing door
Gross oven capacity 5.7 cu. ft.

SOFIA

DUAL FUEL 36



MODEL F6PDF366S1

GENERAL

Color: Stainless steel
Electronic oven controller

COOK TOP

Fuel type: Gas
LP convertible
6 dual burners
Porcelain enameled cast iron grates
Porcelain enameled burner bowl

OVEN

Black porcelain enamel
True Dual Convection
2 chromed racks
1 full extension telescopic rack
Pyrolytic Self-Cleaning
3 halogen internal light
Soft closing door
Gross oven capacity 5.7 cu. ft.

A close-up photograph of a chef's hands holding a single, vibrant red tomato. The chef is wearing a dark, high-collared uniform with visible buttons. The background is dark and out of focus, emphasizing the chef and the tomato. The lighting is dramatic, highlighting the texture of the tomato and the chef's skin.

SOFIA

ITALIAN
FLAIR
IN THE
KITCHEN

CHOOSE YOUR SHADE



GONDOLA BLACK
GLOSSY BLACK - RAL 9004



PALLADIO WHITE
GLOSSY WHITE - RAL 9016



VENETIAN RED
GLOSSY RED - RAL 3003



BLACK VELVET
MATTE BLACK - RAL 9004



RIALTO GREY
MATTE GREY - RAL 9007 "SLATE"

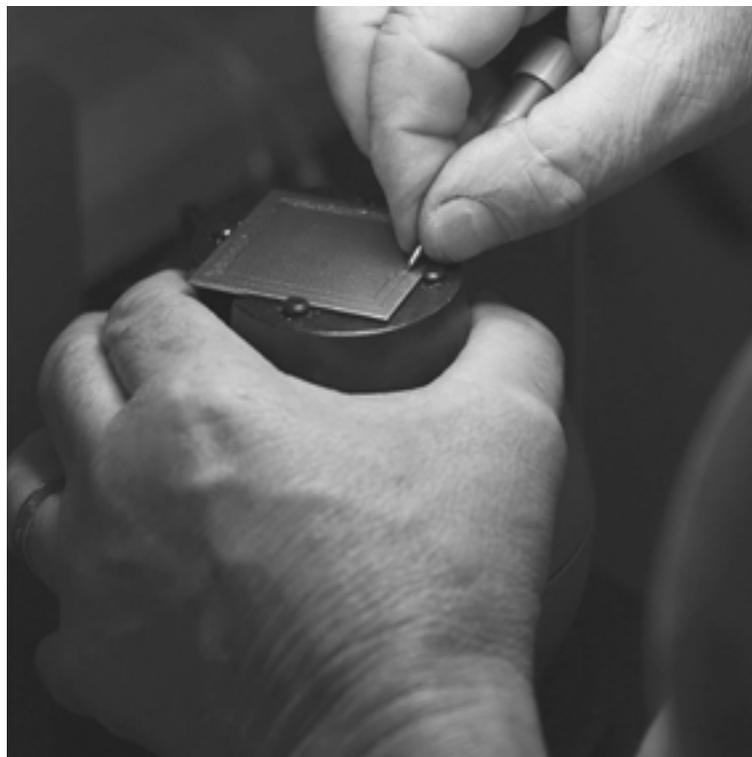


STAINLESS STEEL

FULGOR
MILANO

Gianni Moschetti

SOFIA PERSONALIZED COOKING



Owning a Sofia range makes you part of an exclusive community of individuals who are passionate about cooking. Make your kitchen unique and personal by engraving your name into the logo of your new Fulgor Milano range.

SOFIA

HANDCRAFTED IN ITALY

The love for good food and a passion for local ingredients has breathed life into Italian families for generations. Aromas from long hours of food preparation and colorful, energetic meal times are memories that creep into recollection and remind us of home when we are away. The Italian spirit is also made up of these elements. Fulgor Milano shares this spirit and applies the most advanced technology into innovative products that are used every day to infuse passion into the kitchen and transform users into great chefs. With a long history of success and profound experience in the OEM business, Meneghetti Spa., owner of the Fulgor Milano brand, created the SOFIA range, inspired by an elegant female figure. Design and performance unite to evoke the Italian dream.



DESIGNED IN ITALY

by UGO MARINELLO DESIGNER

A graduate from IUAV in Venice, Ugo Marinello is a versatile and eclectic designer. Passionate about his work, he seeks to synthesize modern rationality with traditional design.







VENTILATION

Sofia Professional Style hoods are available in both 30" and 36" widths and feature stainless commercial grade baffle filters.

Code F6PH36S1



RANGE

Premium professional ranges available in 3 different fuel choices in both 30" and 36" widths.

Code F6PDF366S1



SOFIA

HARMONIZED DESIGN

Fulgor Milano features complimentary products to offer a complete and harmonized design in the kitchen.



DISHWASHER

European 24" integrated dishwasher featuring a stainless interior, 13 place settings and quiet operation.

Code F6DW24SS1



REFRIGERATION

36" counter-depth, french-door, bottom drawer refrigerator featuring an elegant easy to use digital display.

Code FM36CDFDS1



SOFIA

FULGOR[®]
MILANO

— SINCE 1949 —

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FULGOR MILANO is a trademark of Meneghetti S.p.a. - Rosà (Vicenza) - Italy