

Catalogue 2020 2021

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

FOSTER Collections



Vintage Collection 34

48

114

146



PVD Collections 08



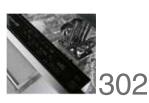
Foster Marine Collection

42

Hoods



Dishwashers



Mixer taps

Sinks

Undermount sinks

Complements



Induction hobs



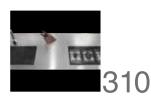
Gas cooker hobs



Refrigerators



Stainless Steel Worktops







Quality in everyday life

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

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

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



Who we are

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

Foster ==





Inspired by art and culture

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

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



FOSTER Collections



PVD Collections





PVD treatment

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



PVD Stainless steel features:

- exceptional superficial hardness
- More resistance against wear and abrasion
- 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



Steel in a dark suit.

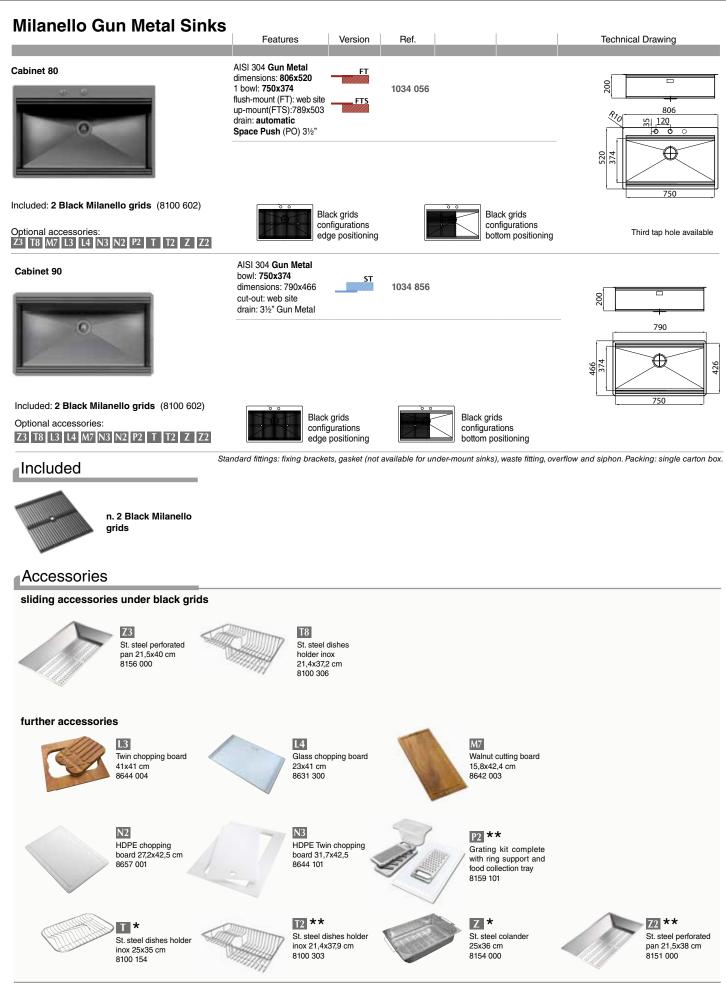
62. 40 44. 40 40. 30. 64. 30

"影響"的略"影"。

AVAYAYAYAYAYAYAYAYAYAYAYAYAYAYAYAYA



NAVAYAYAY



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



suggested mixer taps

Skin Gun Metal Sinks

	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): 820x43 Integrated waste-fitting with Space stopper.		4458 046	577 00 00 00 00 00 00 00 00 00 00 00 00 0
 * the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site Accessories: 	AISI 304 Gun Metal dimension: 840x440 1 bowl: 800x400 cut-out: see web site Integrated waste-fitting with Space stopper.	ST	4458 846	
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z	2			
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.	FT FTS	4455 046	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$
 * 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 	AISI 304 Gun Metal dimension: 750x440 2 bowls: 340x400 cut-out: see web site Integrated waste-fitting with Space stopper.	ST	4455 846	R12 R12 R10

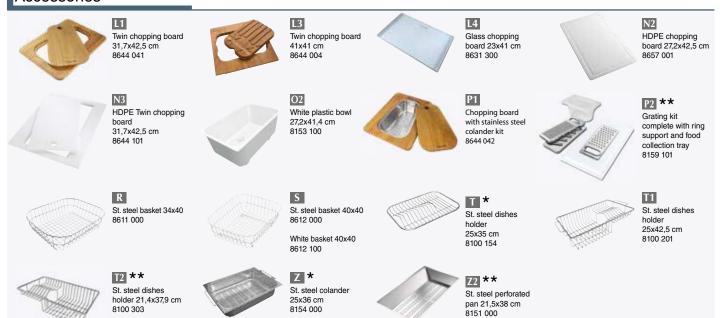
	Features	Version	Ref.	Technical Drawing
Cabinet 60	AISI 304 Gun Metal dimensions: 570x440 1 bowl: 530x400 cut-out: flush-mount (FT): web site * up-mount (FTS): 550x430* Integrated waste-fitting with Space stopper.	FT FTS	4453 046	940 0100 000 0
the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z	AISI 304 Gun Metal dimension: 570x440 1 bowl:530 x400 cut-out: see web site Integrated waste-fitting with Space stopper.	ST	4453 846	
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 FTS	4456 046	000 000 000 000 000 000 000 000
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	

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



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



KE Gun Metal Sinks

KE Gun Metal Sinks	Features	Version	Ref.	Technical Drawing
Cabinet 80	AISI 304 Gun Metal dimensions: 750x440 1 bowl: 710x400 cut-out: flush-mount (FT): web site* up-mount(FTS):730x420* drain: 3% 2	FT FTS	2157 056	195
O	drain: 3½" AISI 304 Gun Metal bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 856	$\begin{array}{c} R15 \\ \hline \\ 000 \\ \hline 000 \\ \hline \\ 000 \\ \hline \\ 000 \\ \hline 000 \\ \hline$
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155)	T * the built-in cut-out requir (see website)	res a notch to	house the overflow	710 750
Cabinet 60	AISI 304 Gun Metal dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FTS):520x420*	FT FTS	2155 056	<u>6</u>
O	AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 856	$\begin{array}{c} R15 \\ \hline \\ R15 \\ \hline \\ P00 \\ P10 \\ \hline \\ R15 \\ \hline \\ R15$
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155)	T * the built-in cut-out requir (see website)	res a notch to	house the overflow	<u>- 500</u> - 540
Cabinet 60	AISI 304 Gun Metal dimensions: 490x440 1 bow: 450x400 cut-out: flush-mount (FT): web site* up-mount(FTS):470x420* drain: 3/%"	FT FTS	2154 056	19 19 19
	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 T1 T2 Z Z2 (see page 21) Autom. waste fitting: PC PO (see page 154-155)	T * the built-in cut-out requir (see website)	es a notch to	house the overflow	<u>450</u> 490

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



KE Gun Metal Sinks Ref. Technical Drawing Features Version AISI 304 Gun Metal dimensions: 440x440 1 bowl: 400x400 Cabinet 45 FT cut-out: flush-mount (FT): web site' up-mount(FTS):420x420* drain: **3**½" 2156 056 FTS 195 R15 <u>R10</u> AISI 304 Gun Metal bowl: 40x40 cm ST 2156 856 dimensions: 440x440 \oplus <u>46</u> cut-out: see web site <u>R15</u> drain: 3½ 400 Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (see page 21) * the built-in cut-out requires a notch to house the overflow Autom. waste fitting: PG PO (see page 154-155) (see website) Cabinet 40 AISI 304 Gun Metal 95 bowl: 34x40 cm SТ 2153 856 dimensions: 380x440 cut-out: see web site drain: 31/2 \oplus t00 R15 340 380 Accessories: 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 140 bowl: 18x40 cm SТ dimensions: 222x442 2151 856 cut-out: see web site drain: 3½



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



KE Gun Metal Vintage Sinks

j.	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: 31/2"	FTS	2157 086			
	AISI 304 Gun Metal Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 886	900 R15 		
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 require (see website)	es a notch to	house the overflow			
Cabinet 60	AISI 304 Gun Metal Vintage dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FTS):520x420* drain: 3½"	FT FTS	2155 086			
	AISI 304 Gun Metal Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 886	00 10 10 10 10 10 10 10 10 10		
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 require (see website)	es a notch to	house the overflow			
Cabinet 45 Image: state of the	AISI 304 Gun Metal Vintage dimensions: 440x440 1 bowi: 400x400 cut-out: flush-mount (FT): web site* up-mount(FTS):420x420* drain: 31/2"	FT FTS	2156 086	R15 R10		
	AISI 304 Gun Metal Vintage bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 31/2	ST	2156 886	000 400 400 440		
Accessories: ET EC E4 (C K3 02 FT F2 5 T T1 T2 Z Z2 (see page 21) Autom. waste fitting: PG PO (see page 154-155)	* the built-in cut-out requir (see website)	res a notch to	house the overflow	 		

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

Accessories





Omega Gun metal

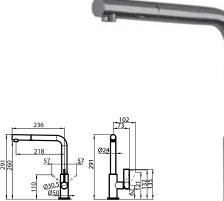
Single lever mixer tap with rotating barrel.



Omega Plus Gun metal

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



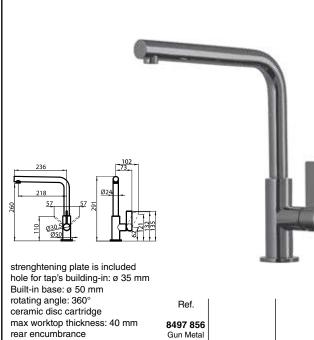


strenghtening plate is included hole for tap's building-in: ø 35 mm Built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm

Ref. **8498 856** Gun Metal



Built-in liquid soap/detergent dispenser





Ref. 8520 856 Gun Metal

of control leverage: 35 mm

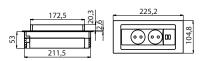


Gun Metal Complements



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

Ref. | 8000 116





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

Ref. 8407 120

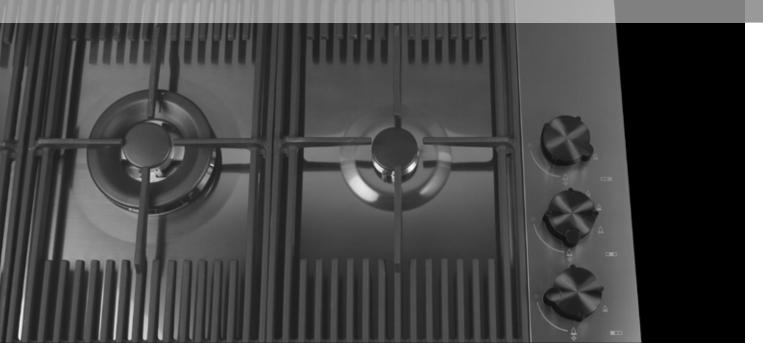




Gun metal automatic waste fitting with round remote control and with perimeter overflow

Ref. | 8407 110





Milanello Gun Metal Cooker hobs

_			Features	Version	Ref.		Technical Drawing
0			AISI 304 Gun Metal Griglie in ghisa e coprispartifiamma in otone satinato. Bruciatori Flat Tot. power 10.250 W auxiliary: 1.000 W semi-rapid: 3x1.750 W doppia corona: 4.000 W	FTS	7682 006		 Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	≝∽∽⊼∽∽∎		Electric ignition Safety valves with ultra-rapid thermocouples				
6				FT			Filotop: 1115X476 - cut-out (FT): see web site up-mount cut-out (FTS): 1098X459
(TERSONALISATI		innellandana 2		FTS	7681 006		132 133
	())) (0.0.00					
AISI 304 Gu	un Metal	rapid: 3.000 W					
Cast iron gr enamelled I Tot. power auxiliary: 1. semi-rapid:	burner covers 10.750 W 000 W	dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples		Included: 1	(see page 2	222)	t (<u>Bancharan kompunika meningkan mening</u> v v
				FT			Filotop: 870x476 - cut-out (FT): see web site up-mount cut-out (FTS): 853x459
Section of the				FTS	7680 006		
-(-		8-9					 4 68 740 34 68 740 528
AISI 304 Gu Cast iron gr	rids and	dual: 5.000 W					
	burner covers 7.750 W 000 W	Electric ignition Safety valves with ultra-rapid thermocouples		Included: 1	(see page 2	22)	

KE Gun Metal Cooker hobs

	Features	Version	Ref.	Technical Drawing
	AISI 304 Copper Cast iron grids,	FT	7601 632	Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	gun metal burners and enamelled burner covers	FTS		
	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			803
Accessories: 2 (see page 222)	mermocouples			



PVD Copper Collection

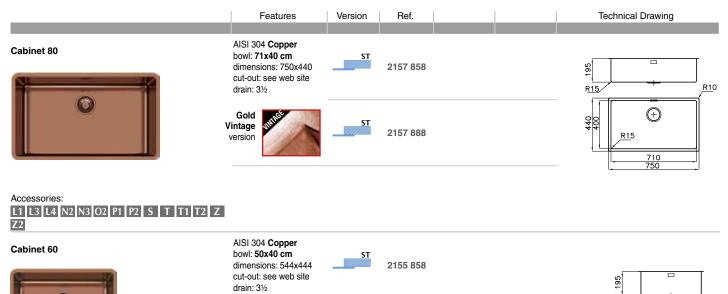


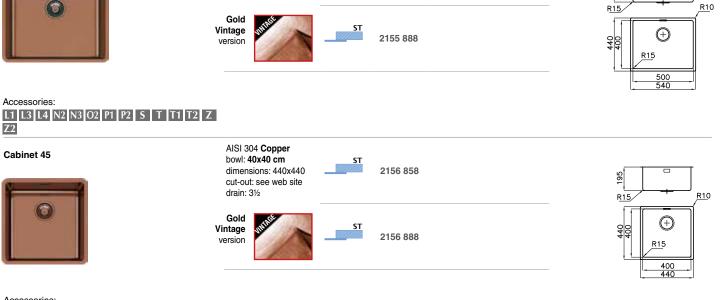
A warm old-time tinge.



PVD Copper Collections

KE Copper and Copper Vintage Sinks



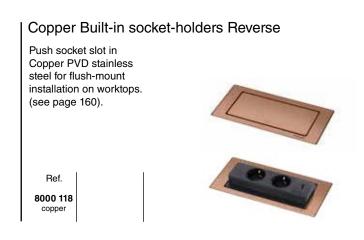


Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2

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





PVD Copper Collections

Milanello Copper Cooker hobs



KE Copper Cooker hob

	Features	Version	Ref.		Technical Drawing
Accessories: ² (see page 222)	AISI 304 Copper Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7601 866		Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500

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		44 <u>R15</u> <u>710</u> <u>750</u>
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2	a				
Cabinet 60	AISI 304 Gold bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 859		195
	Gold Vintage version	ST	2155 889		R15 R10 R15 R10 R10
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2					500 540
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		0100 400 400 400 400
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.

PVD Gold Collections

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 Electric ignition Safety valves with ultra-rapid thermocouples	FTS	7601 932		Filotop: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
Accessories: 2 (see page 222)					

Gold finish mixers and complements



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.



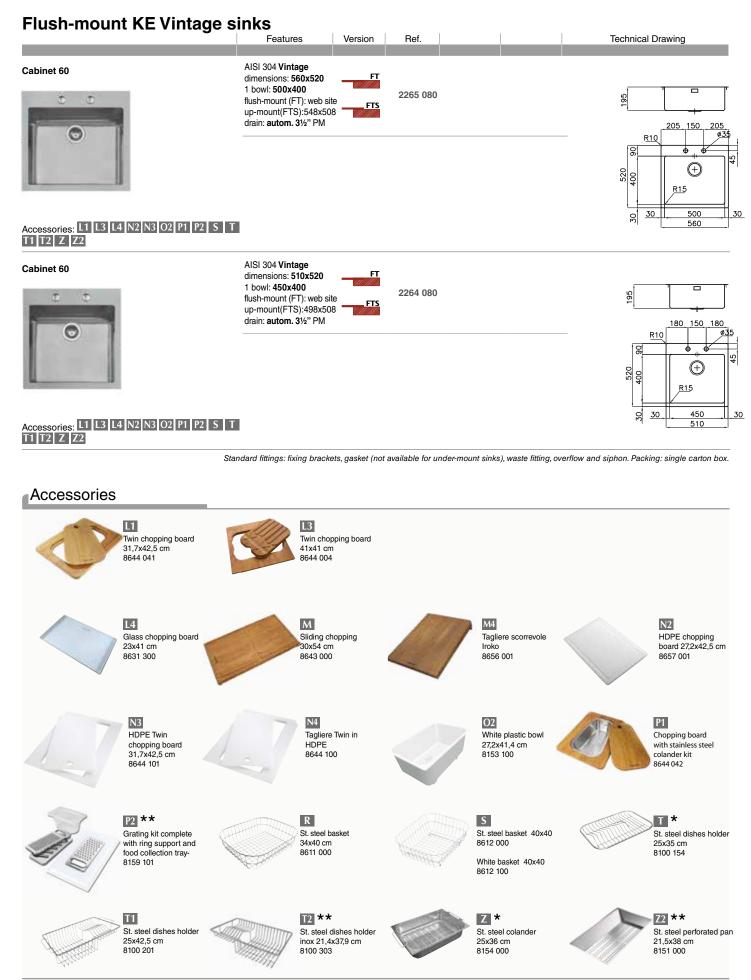
The Vintage finish is available also in combination with the sophisticated PVD colours. Discover the range in the section PVD Collections.

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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"	FT FTS	1402 080	 	25 32 32 32 32 32 32 32 32 32 32
Included: PA Optional accessories: M4 N4 T2 P2 Z2	AISI 304 vintage				00 00 00 00 00 00 00 00 00 00
Cabinet 80	bowl: 63x40 cm dimensions: 740x450 cut-out: see web site drain: SPACE 3½"	ST	1404 880		
Accessories: M4 N4					90 91 92 92 93 710 91 91 91 91 91 91 91 91 91 91 91 91 91
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 NEW Features Version Ref. Technical Drawing AISI 304 Vintage Cabinet 80 dimensions: 770x520 FT 95 1 bowl: 710x400 2266 080 flush-mount (FT): web site FTS up-mount(FTS):758x508 310 150 drain: autom. 31/2" PM <u>R10</u> 0 90 4 \oplus 520 400 <u>R15</u> 710 30 30 R 770 Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T Third and fourth tap hole available T1 T2 Z Z2 AISI 304 Vintage Cabinet 80 dimensions: 770x520 FT 195 2 bowls: 340x400 2269 080 flush-mount (FT): web site FTS 385 Ø35 270 115 up-mount(FTS):758x508 drain: autom. 31/2" PM R10 ÷ 4 (+)(+)520 400 <u>R15</u> <u>R15</u> 340 340 30 30 ₿Ċ 30 Accessories: L1 N2 N3 O2 P1 P2 R T1 T2 Z2 Third tap hole available



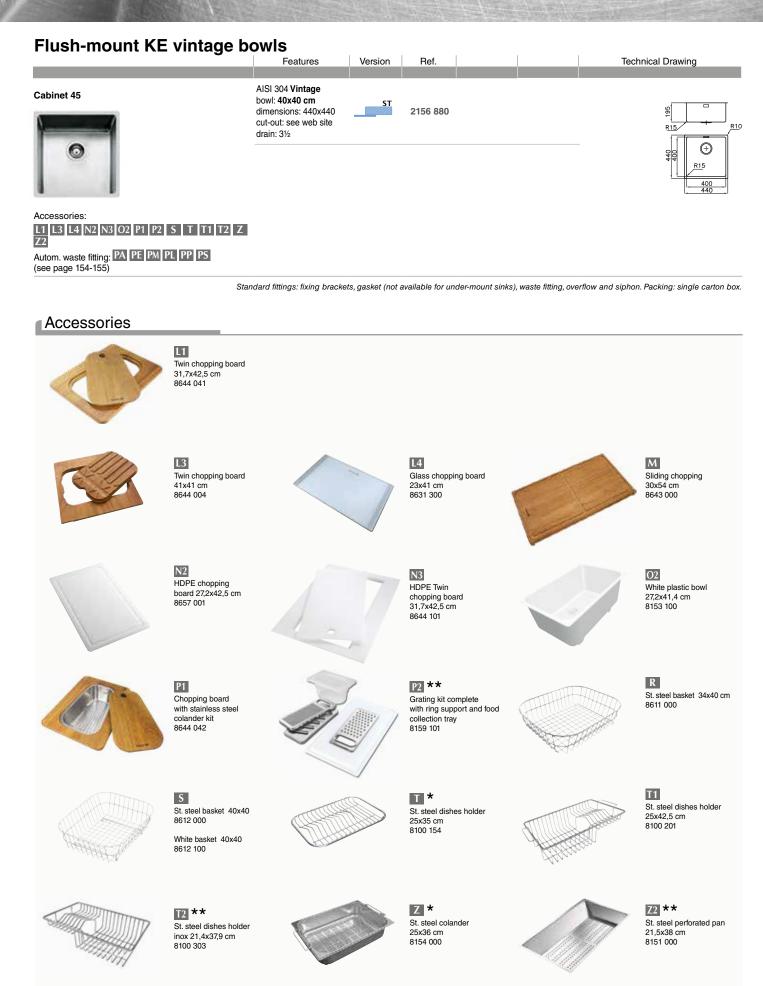
*To use only with L3 chopping board **To use only with N3 chopping board

Flush-mount KE vintage		Version	Ref.	1	1	Technical Drawing		
NEW								
cabinet 80	AISI 304 Vintage dimensions: 750x440 — 1 bowl: 710x400 flush-mount (FT): web site up-mount(FTS):730x420* drain: 3½"	FT FTS	2157 080			86 R15		
0	* the built-in cut-out requires (see website)	* the built-in cut-out requires a notch to house the overflow (see website)						
CCESSORIES: L1 L3 L4 N2 N3 O2 P1 P2 S 1 T2 Z Z2 utom. waste fitting: PA PE PM PL PP PS						<u>710</u> 750		
see page 154-155)	AICI 204 Vintere							
abinet 60	AISI 304 Vintage dimensions: 540x440 1 bowl: 500x400 flush-mount (FT): web site up-mount(FTS):520x420* drain: 3½"	FTS	2155 080			815 F		
	* the built-in cut-out requires (see website)	a notch to h	ouse the over	flow				
ccessories: L1 L3 L4 N2 N3 O2 P1 P2 S F1 T2 Z Z2						500		
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

NEW	Features	Version	Ref.	Technical Drawing
Cabinet 80	AISI 304 Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 880	
				$\begin{array}{c c} 0 \\ 0 \\ 7 \\ 7 \\ 7 \\ \hline \\ \hline \\ \hline \\ \hline \\ \hline \\ \hline \\ \hline$
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	ST	2155 880	
0				R15 R15 R15 R10 R15
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2				500 540
Autom. waste fitting: PA PE PM PL PP PS (see page 154-155)				



FL Vintage Cooker hob

	Features	Version	Ref.		Technical Drawing
	AISI 304 Vintage Cast iron grids and enamelled burner covers Tot. power 10.500 W auxiliary: 2x1.000 W dual AE: 5.000 W semi-rapid: 2x1.750 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7206 082		Filotop: 873x513 - cut-out (FT): see web site up-mount cut-out (FTS): 860x500
Accessories: 2 (see page 222)					

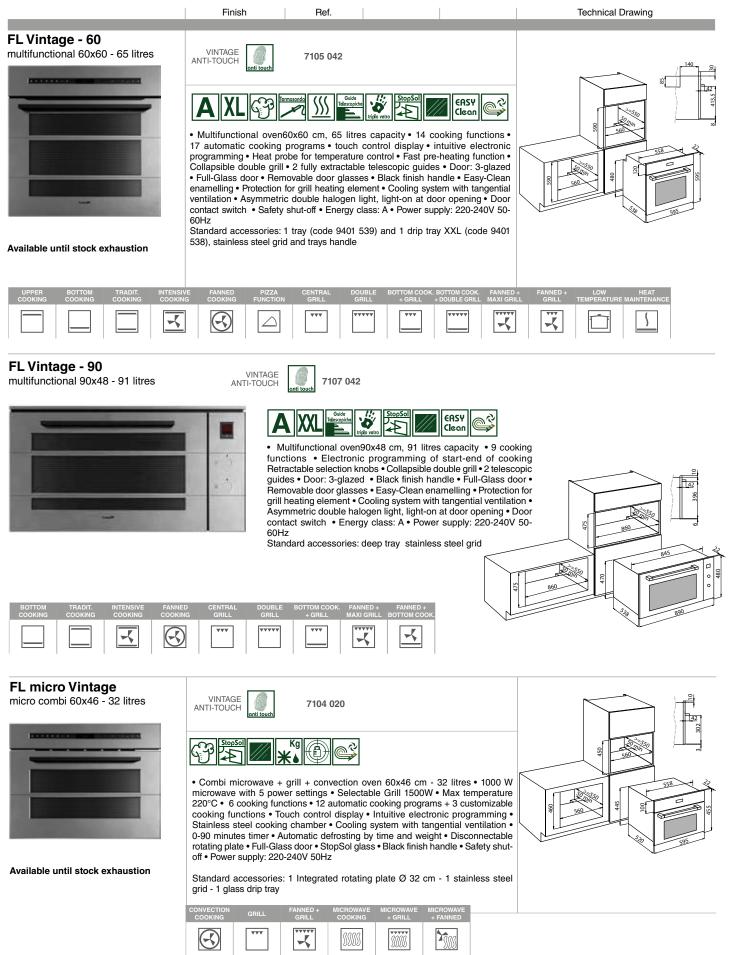
KE Black Vintage Cooker hob

	Features	Version	Ref.		Technical Drawing
	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 Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7601 082		Flush-mount:803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
1 1 1 1 1 1 1 1 1 1					





FL Vintage ovens





Ideal for seaside use.





1.

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

11.

White and a still to

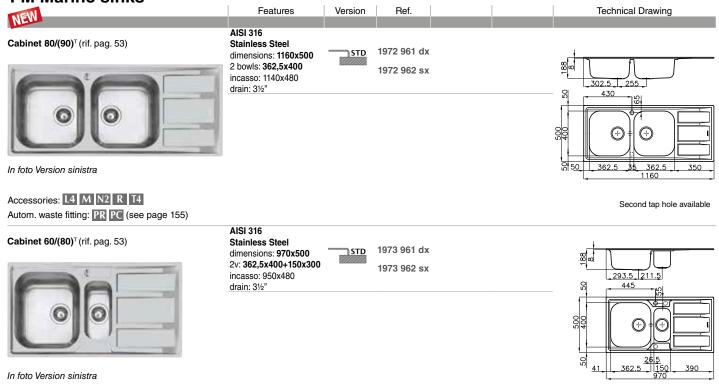


Foster marine Collections



suggested mixer taps

FM Marine sinks



Accessories: M N2 Q R T4 Autom. waste fitting: PR PC (see page 155)

Second and third tap hole available

FM Marine sinks

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NEW	Features	Version	Ref.		Technical Drawing
Cabinet 80/(90) [⊤] (rif. pag. 53)	AISI 316 Stainless Steel dimensions: 860x500 2 bowls: 362,5x400	STD	1974 960		
	incasso: 840x480 drain: 3½"				

STD

1971 961 dx

1971 962 sx

11.

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760 860

88

000

ନ୍<u>ଧି R10</u>

<u>S 50</u>

160

420

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447.5

860

Second tap hole available

Accessories: L4 M N2 R T4

Cabinet 45



In foto Version sinistra

Accessories: L4 M N2 R T4 Autom. waste fitting: PR PC (see page 155)

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

AISI 316

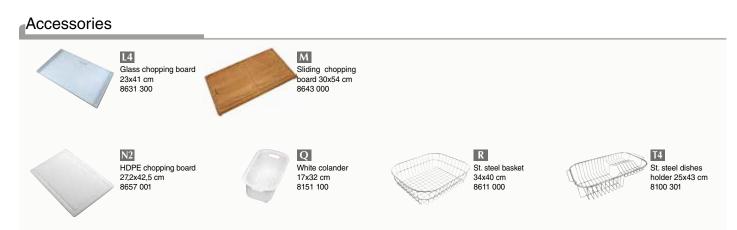
drain: 31/2"

Stainless Steel

dimensions: 860x500

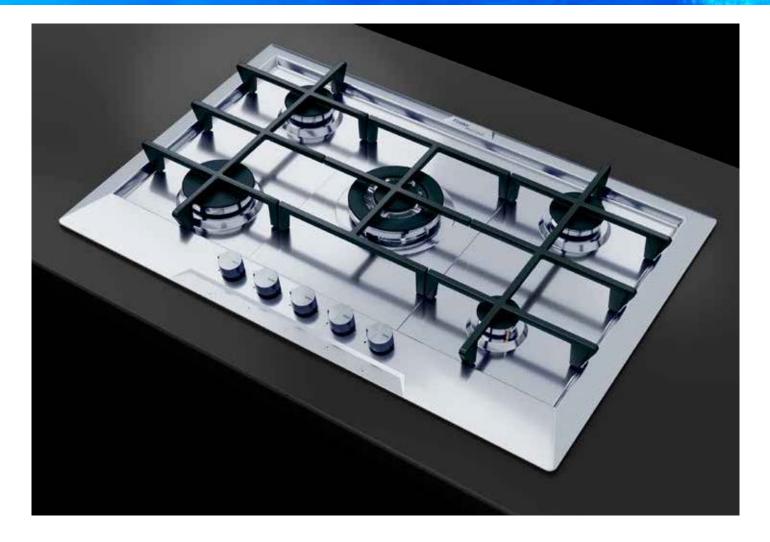
1 bowl: 362,5x400

incasso: 840x480



45

Foster marine Collections



KF Marine Cooker hob



Features	Version	Ref.			Technical Drawing
AISI 316 Stainless Steel	STD	7666 962			Dimensions: 760x500 - cut-out: 560x480
Cast iron grids and enamelled burner covers					
Tot. power 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W					R10 122
rapid: 2.700 W triple crown: 3.500 W					
Electric ignition			<	56x48	
Safety valves with ultra-rapid thermocouples			Strait cut-out		760



Marine Mixer Taps - AISI 316

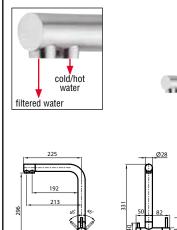


rear encumbrance of control leverage: 25 mm

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.





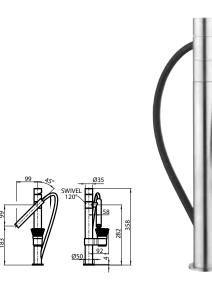
AISI 316

strenghtening plate is included	
hole for tap's building-in: ø 35 mm	Ref.
Built-in base: ø 50 mm	1101.
rotating angle: 360°	8496 100
ceramic disc cartridge	satin
max worktop thickness: 50 mm	finish

Bert

11

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



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

Ref. 8428 100 satin finish

AISI



THE SINKS

Foster Milano p. 54 Milanello Workstation p. 58

> New Wave p. 64

> > **GK** p. 66

Skin p. 68

S4001 p. 72 S4000 p. 76

NEW Quadra 0 p. 78 NEW

Fortyfour p. 82 **CQ** p. 83

0 Master p. 84

FL p. 85 NEW

C **KE** p. 86

Stripe р. 92



KS p. 98 Elettra p. 100 FM NEW e FM Marine p. 102 **Big Bowl** p. 104

NEW

NEW

C

Triplo Invaso

Workstation

EVO p. 96

p. 94

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



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

Available in Gun Metal, Gold and Copper finish.





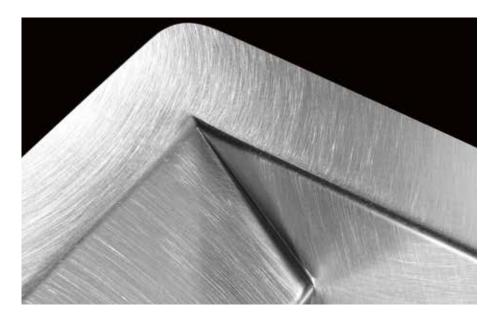
Vintage finish



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

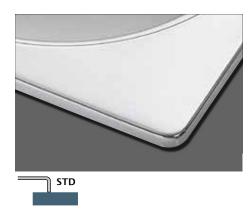
The asymmetric brushing obtained with traditional methods simulates the signs of aging and gives the steel a new and original appeal.



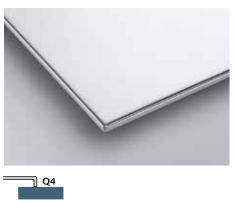


Beyond built-in... where and how you want.

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



Traditional built-in with the vertical, 8-mm



The casing has a square edge that

stands on the work surface by just 4 mm.

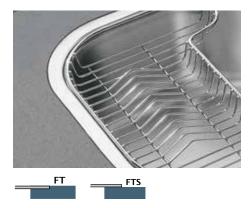
Great solution to match the sink with the

ceramic glass hobs (Induction).



Flat-edge

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



Flush-mount

Standard

edge.

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



installed under the worktop; available in

various types of sinks, with soft or square



Undermount



design.

Q4



Built-in A classy and contemporary idea, to be

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.

FT FTS

SF

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



Spacious bowls

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



Bowls with tight radius

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



Mixer tap holes

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



Diamond-shaped bottom

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



Waste fittings

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



Waste fitting with remote control The waste fitting with remote control is part of the standard equipment supplied with some of the models. A very convenient accessory that saves you from wetting your hands when the bowl needs emptying (see page 154).



Perimetric overflow

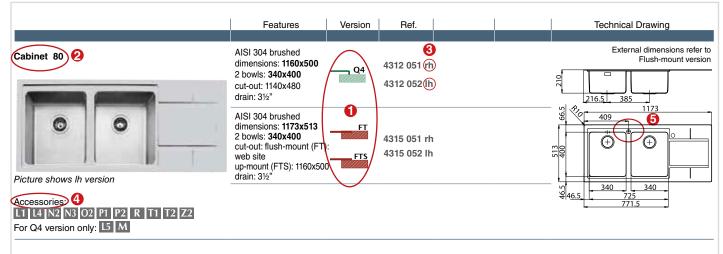
The overflow safety, present on all Foster sinks, avoids any spillage of water in case the tap is inadvertently left open. The new perimetric solution available on some models improves the look thanks to its squared-out and essential shape.



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)



0

Types of installation

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

Accessories



❷ Cabinet

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

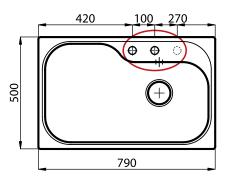
In some cases you may find a double standard:

(**B**) for fitting in top at least 40 mm thick, consider the smaller measure, as indicated in parentheses (e.g. page 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 knowhow for specific installations which may require some customization on the cabinets.



0

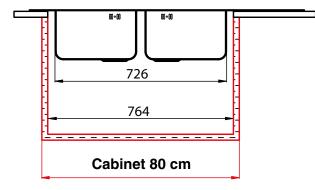
Right-hand, left-hand and reversible sinks

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

4

Accessories

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



6

Mixer tap holes

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

AN INNOVATIVE CONCEPT OF FUNCTIONALITY



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



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



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



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



The handy plastic bowls complete the working set.



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



These steps can accommodate many practical accessories.



The stainless steel colander is functional and hygienic.



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



Three steps system

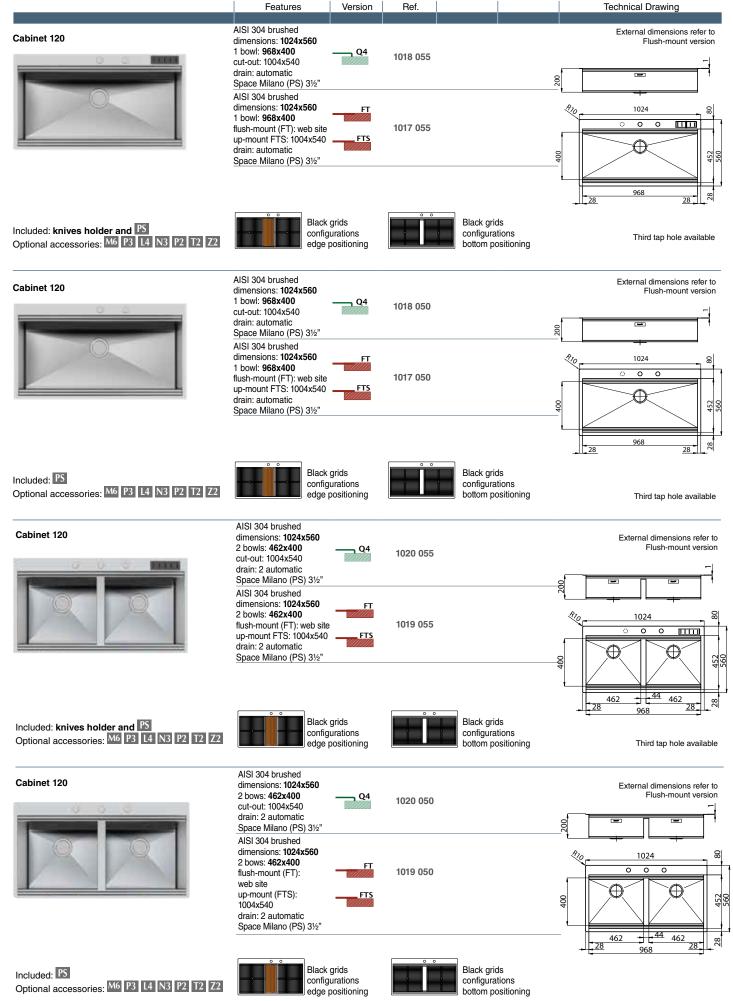
The sink has an ingenious design that makes it simple to use a large set of optional accessories. On the topmost supporting step, the Black grids slide, creating a large surface to rinse food.



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



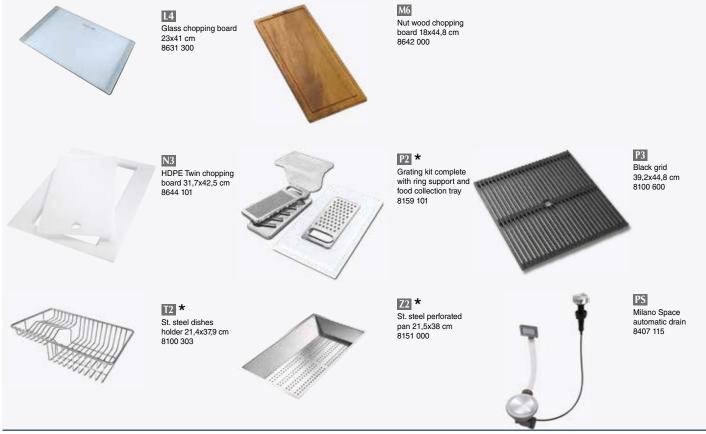
Protection grid on the bottom Black grids can rest on the step on the bottom also, making it possible to rinse foodstuffs without their coming in contact with the bottom of the sink, which may be dirty.



	Features	Version	Ref.		Technical Drawing
Cabinet 90	AISI 304 brushed dimensions: 846x560 1 bowl: 790x400 cut-out: 826x540 drain: automatic Space Milano (PS) 3½"	Q4	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"	FT FTS	1024 050		
Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2	Black gr configur edge po			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"	Q4	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"	FT FTS	1011 050		
Included: PS Optional accessories: M6 P3 L4 N3 P2 T2 Z2	Black grids configurations edge position		CO	ack grids nfigurations ttom positioning	

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

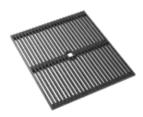
accessories



Milanello workstation

THE FUNCTIONALITY OF THE FOSTER MILANO SINK IN A SMALLER SPACE





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





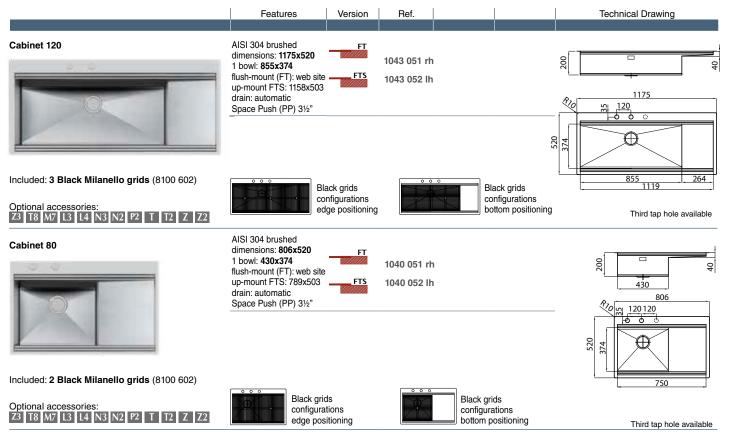


SPACE drain

Perimetric overflow

Space saver drain

Milanello workstation



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



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



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



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



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



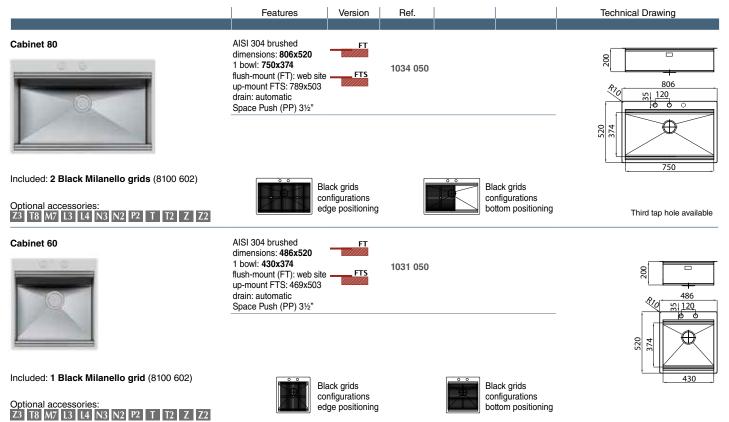
An additional range of cutting boards and other accessories can be combined with the grids to complete your workstation.



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

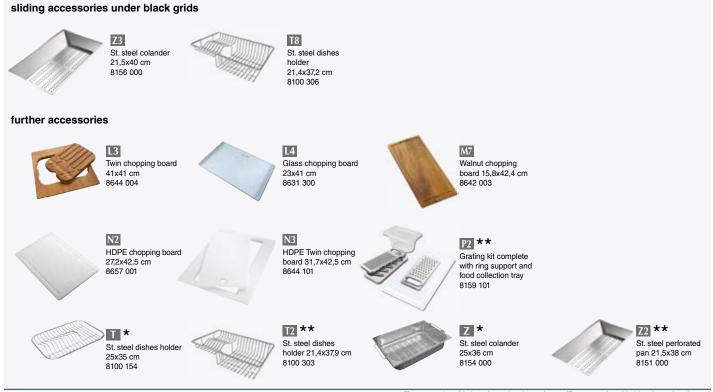


Milanello workstation



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

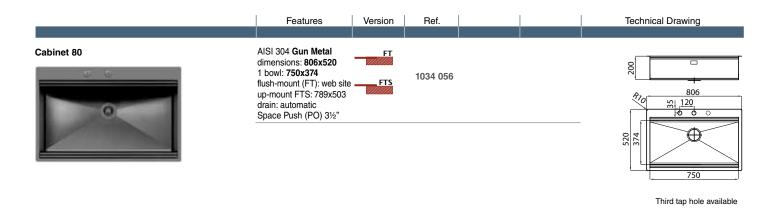
accessories



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

Milanello Gun Metal workstation







Included: 2 Black Milanello grids (8100 602)





Black grids configurations edge positioning



Black grids configurations bottom positioning Foster ==

New Wave

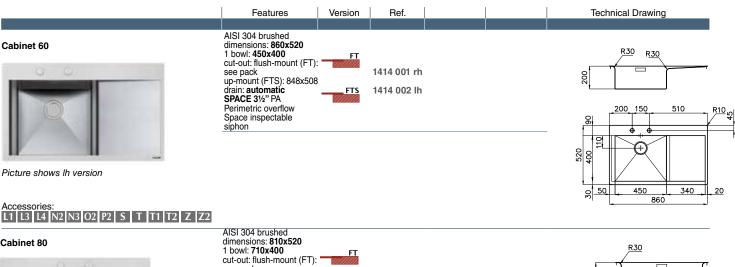
SINUOUS ELEGANCE



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

Foster

New Wave



1412 000

FTS

Cabinet 80



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 1410 000 FTS Perimetric overflow Space inspectable siphon

see pack up-mount (FTS): 798x508

drain: automatic

SPACE 3½" PA Perimetric overflow

Space inspectable siphon

> 710 50 2 810 R30

<u>Ŗ10</u> ₽

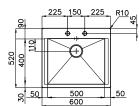
330

200

5 <u>520</u>

330

150



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

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



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



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

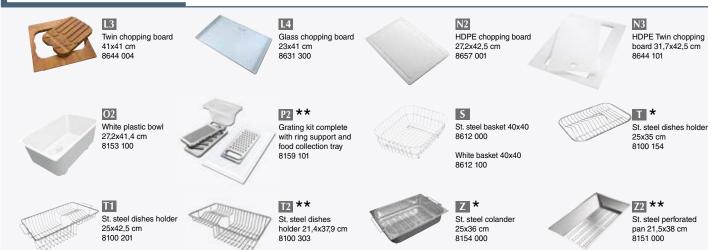
collected in the underlying

basket.



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

accessories



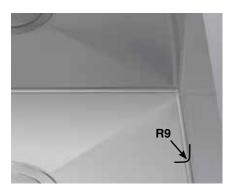
*To use only with L3 chopping board **To use only with N3 chopping board



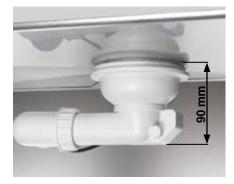
suggested mixer taps

	Features Version	on Ref.	Technical Drawing
133	AISI 304 brushed bowl depth: 235 mm dimensions: 860x480 cut-out: 847x467 drain: autom. SPACE 3½" PA	1402 100	External dimensions refer to Flat-edge version
	AISI 304 brushed bowl depth: 235 mm dimensions: 860x480 cut-out: flush-mount (FT): web site up-mount (FTS): 847x467 drain:	1402 000	438 32 120 186 438 32 120 186 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 4 8 8 8 8 8 8 8 8 8 8 8 8 8
Included: PA Optional accessories: M4 N4 T2 P2 Z2	vintage version	1402 080	
Cabinet 60	AISI 304 brushed bowl depth: 195 mm dimensions: 580x480 cut-out: 567x467 drain: autom. SPACE 3½" PA	1403 100	External dimensions refer to Flat-edge version
0	AISI 304 brushed bowl depth: 195 mm dimensions: 580x480 cut-out: flush-mount (FT): web site up-mount (FTS): 567x467 drain: autom. SPACE 3½" PA	1402.000	
Included: PA			

Optional accessories: M4 N4 T2 P2 Z2



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



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



Remote control

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



Perimetral Overflow

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

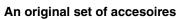


Elegant SPACE drain

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



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



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



M4

8656 001

Iroko chopping board



N4 HDPE Twin chopping board 8644 100



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



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



Z2 St. steel perforated pan 8151 000

Skin 🚥

<u>R1</u>0

20

A SEAMLESS STEEL SKIN, FOR PERFECT HYGIENE.



suggested mixer taps

Cabinet 90



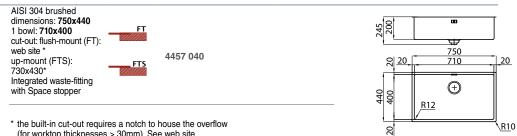
Features Version Ref. **Technical Drawing** AISI 304 brushed dimensions: 840x440 œ 200 1 bowl: 800x400 F1 cut-out: flush-mount (FT): web site 840 4458 040 up-mount (FTS): <u>ର୍ 20</u> 20 800 FTS 820x430* Integrated waste-fitting \odot with Space stopper 440 400 <u>R12</u>

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

Accessories: 11 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z



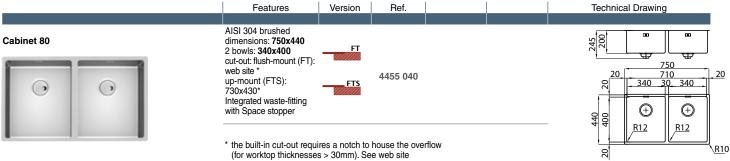




* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

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

Skin



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

Cabinet 60



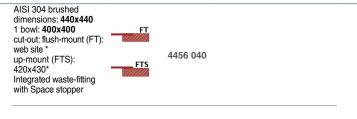


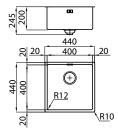
* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

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

Cabinet 45







20

\<u>R1</u>0

* 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

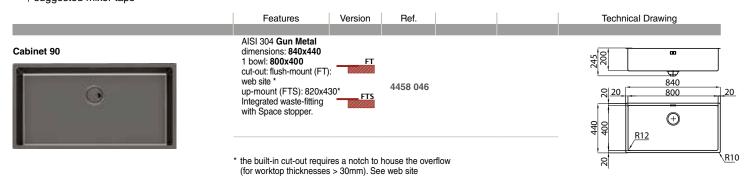


Skin Gun Metal 🚥

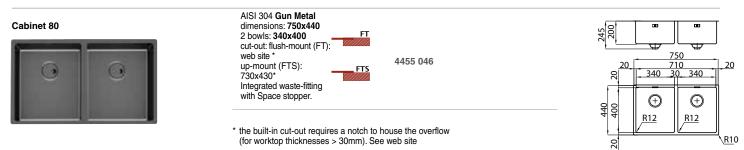
DARK-SKINNED ELEGANCE AND HYGIENE



suggested mixer taps



Accessories: 11 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2

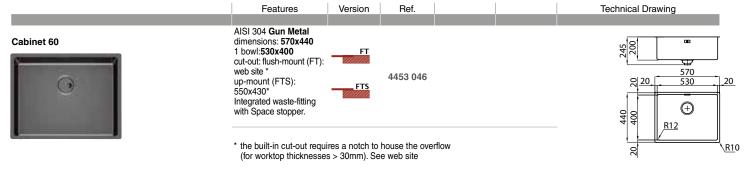


Accessories: 11 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

20

<u>R1</u>0

Skin Gun Metal



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

Cabinet 45



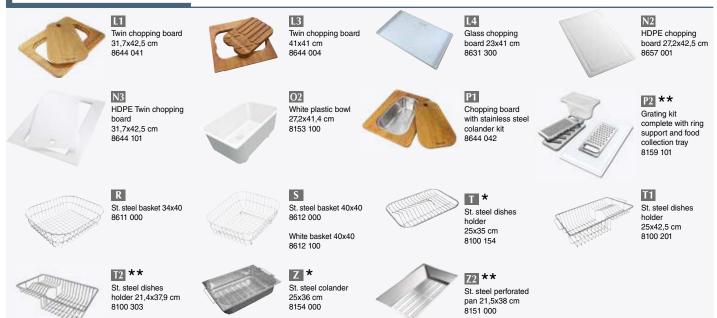


* the built-in cut-out requires a notch to house the overflow (for worktop thicknesses > 30mm). See web site

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

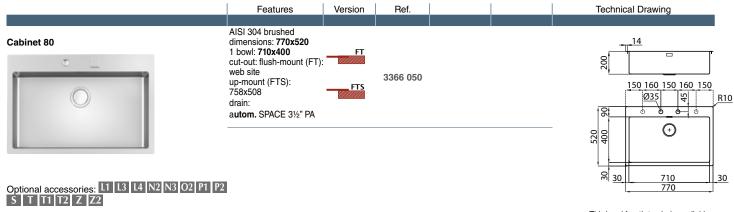


S4001 - flush-mount sinks

CAPACIOUS BOWLS, EMBELLISHED BY THE LARGE TAP COUNTER.



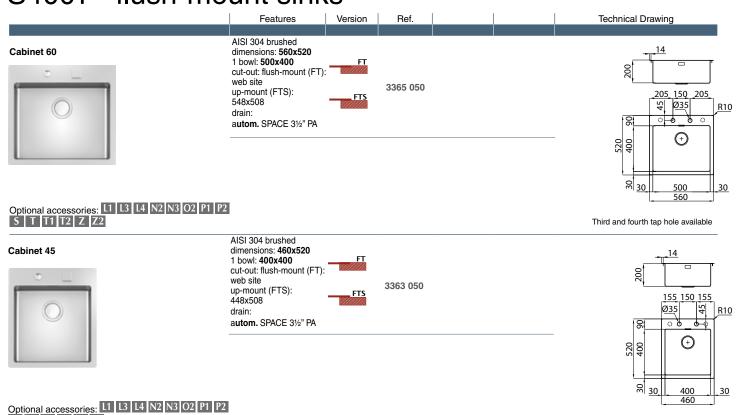
suggested mixer taps



Third and fourth tap hole available

Foster ==

S4001 - flush-mount sinks

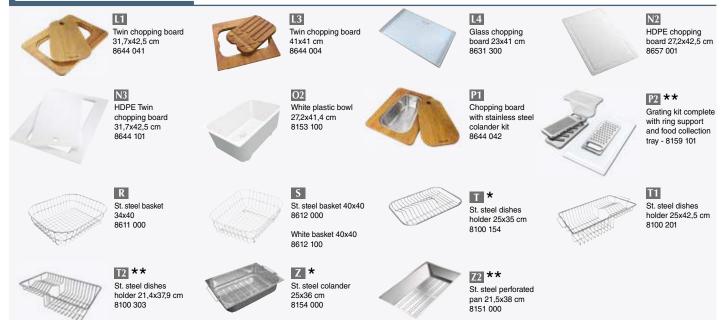


Optional accessories: L1 S T T1 T2 Z Z2

Third and fourth tap hole available

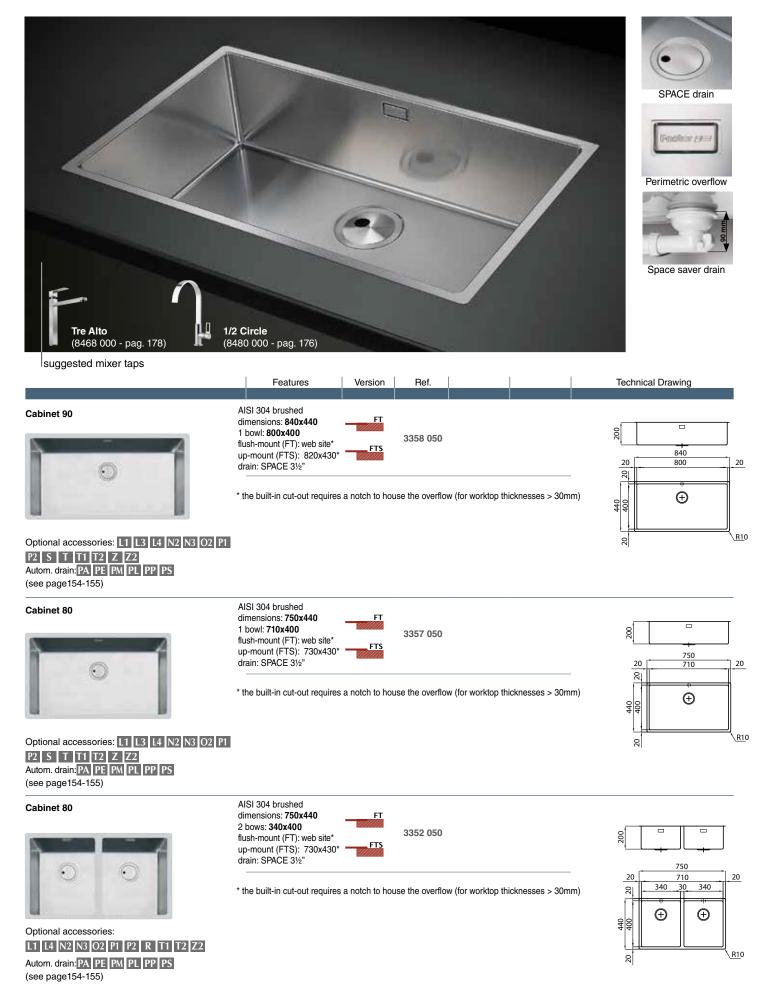
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories

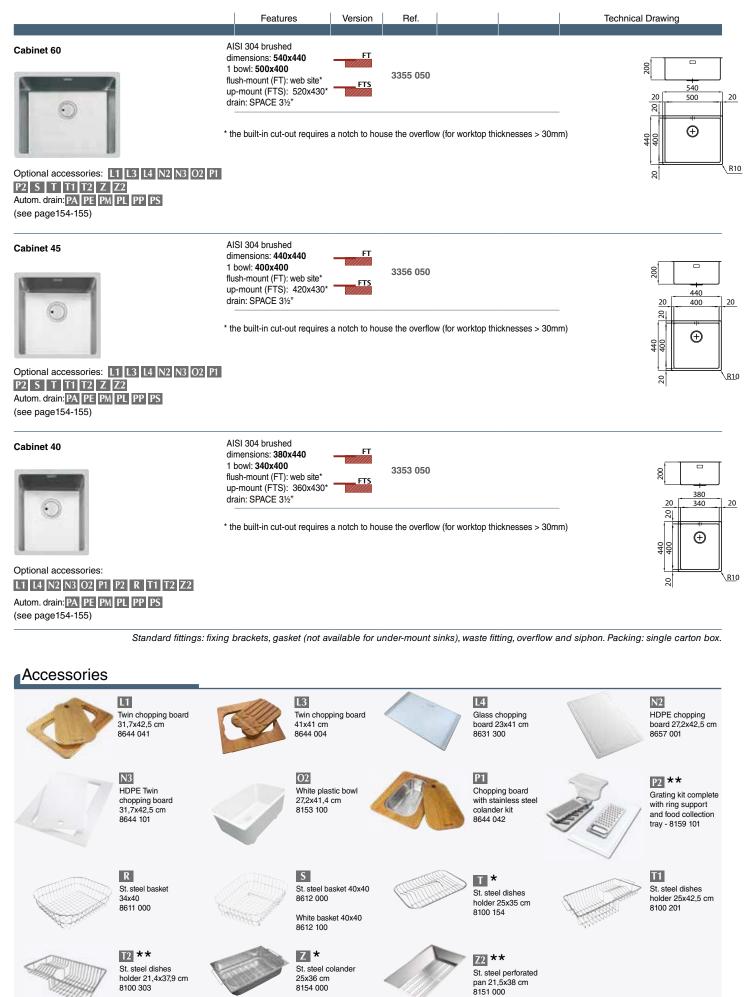


*To use only with L3 chopping board **To use only with N3 chopping board

S4001 - flush-mount bowls









S4000 A DISTINCTIVE DESIGN

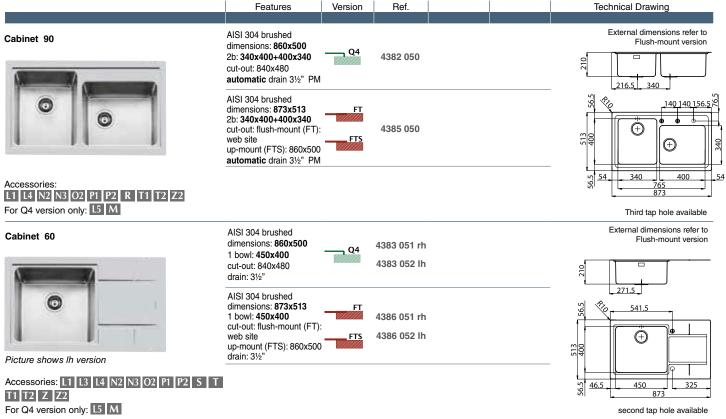


Play (8487 000 - pag. 169) Camillo (8467 000 - pag. 175) Technical Drawing Features Version Ref. External dimensions refer to Flush-mount version AISI 304 brushed Cabinet 80 dimensions: 1160x500 4312 051 rh **Q**4 2 bowls: 340x400 4312 052 lh cut-out: 1140x480 drain: 31/2" 216.5 385 1173 66.5 ₹*1*0 AISI 304 brushed 409 dimensions: 1173x513 2 bowls: 340x400 10 FT 4315 051 rh Ð \oplus cut-out: flush-mount (FT): 513 400 4315 052 lh web site up-mount (FTS): 1160x500 drain: 3½" FTS Picture shows Ih version 340 340 46.5 . Accessories: L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2

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

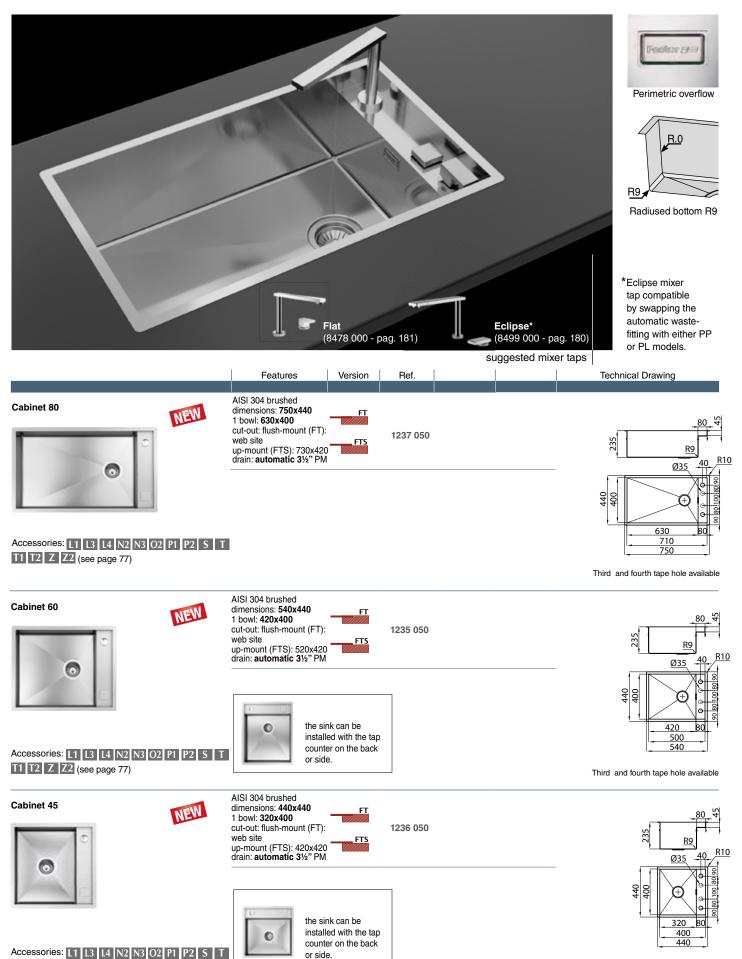
For Q4 version only: L5 M

S4000





Quadra THE FORMAL PERFECTION



T1 T2 Z Z2 (see page 77)

Third and fourth tape hole available

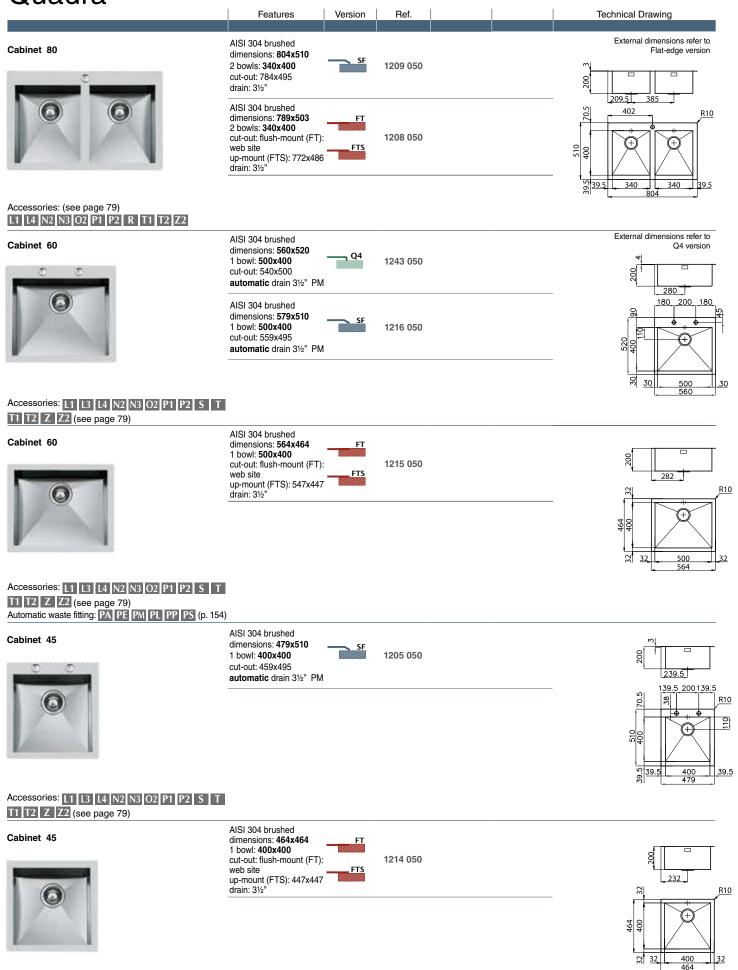
Foster ==

Quadra



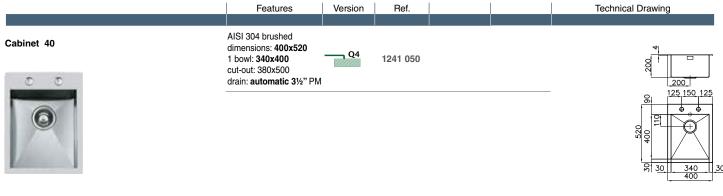
Foster ==

Quadra



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)

Quadra



FT

1218 097

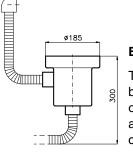
Accessories: L1 L4 N2 N3 O2 P1 P2 T1 T2 Z2

Cabinet 90





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.

AISI 304 brushed

web site

drain: 7

dimensions: 864x464 1 bowl: 800x400

cut-out: flush-mount (FT):

up-mount (FTS): 847x447



8

464

ក<u>្តាំ 32</u>

432

800

<u>R10</u>

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

accessories







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









Accessories: T7 P6

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

Unconventional accessoires

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



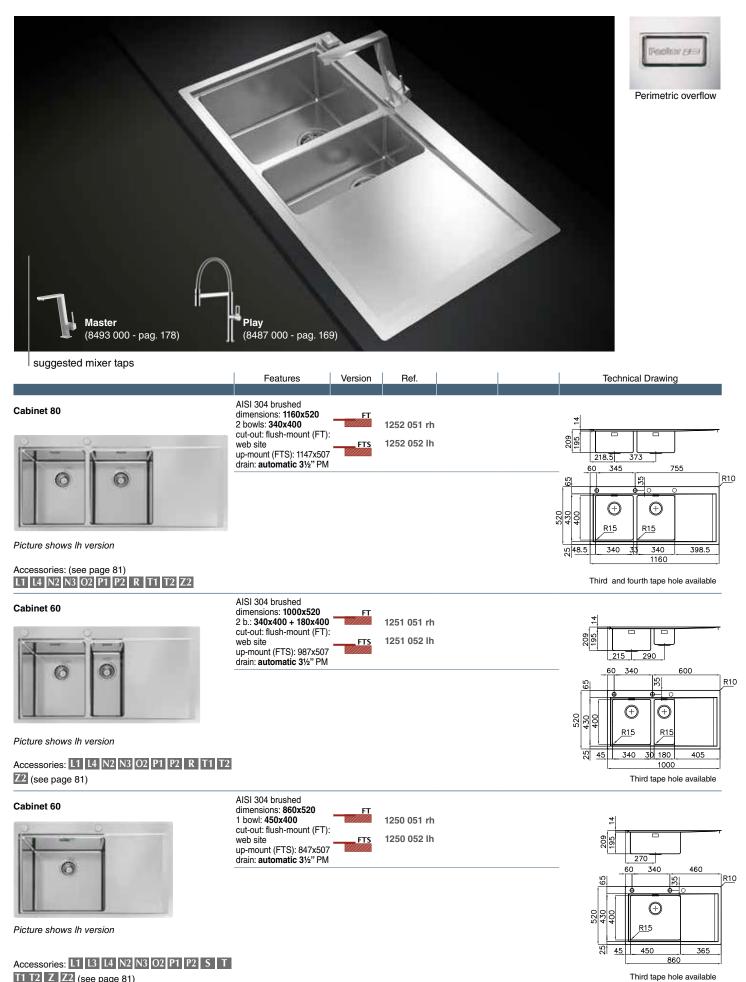
Accessories







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



T1 T2 Z Z2 (see page 81)

FL A MULTIFUNCTIONAL SINGLE BOWL



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

2975 060

2976 060

2977 060

FT

FTS

accessories

Accessories: M5 T5

Stackable accessories





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



bowl: 720x320

cut-out: 840x480 drain: 31/2"

AISI 304 brushed

bowl: 720x320

bowl: 720x320

flush-mount (FT): web site up-mount (FTS): 860x500 drain: 3½"

drain: 31/2" AISI 304 brushed dimensions: 873x513

cut-out: 840x480

dimensions: 873x513

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









6

76.5

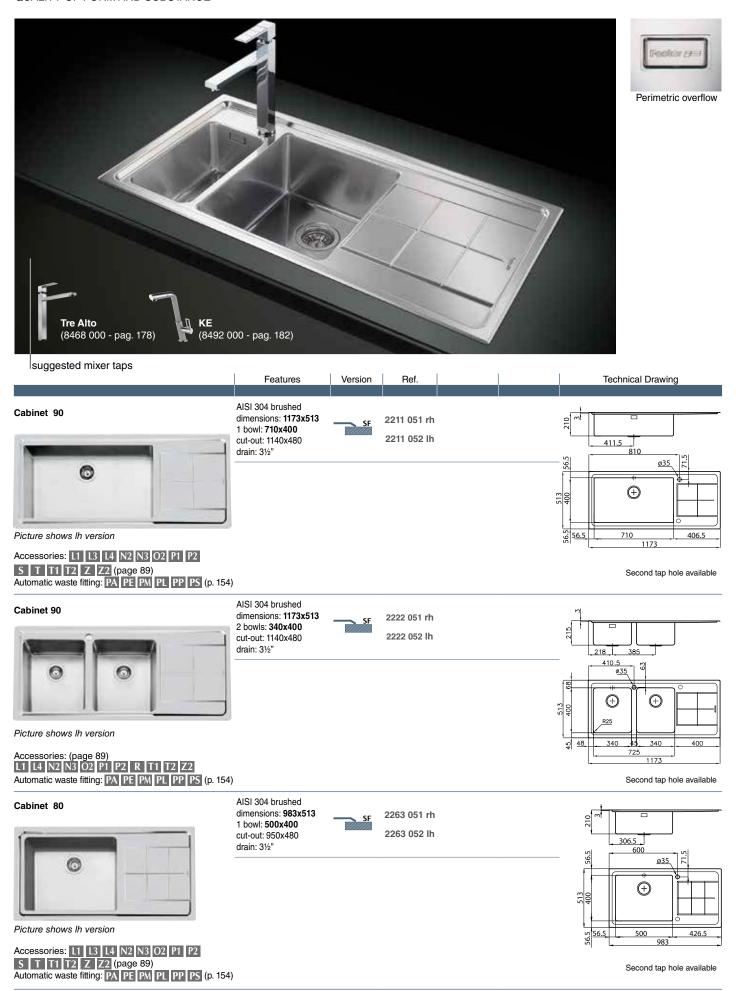
66.5

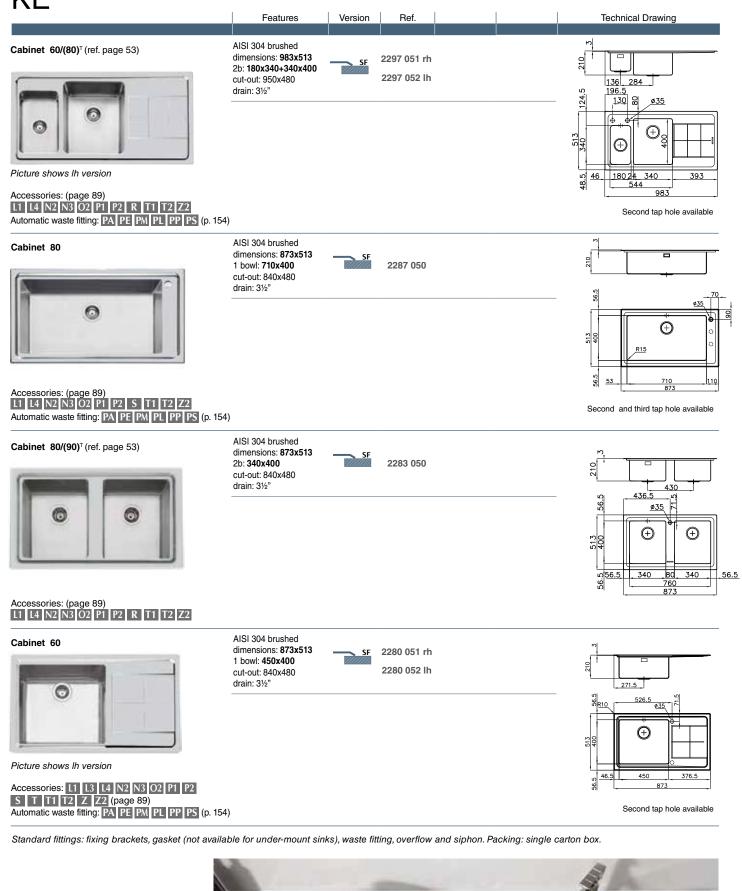
<u>R1</u>2 (+)

513

720 873

KE QUALITY OF FORM AND SUBSTANCE







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

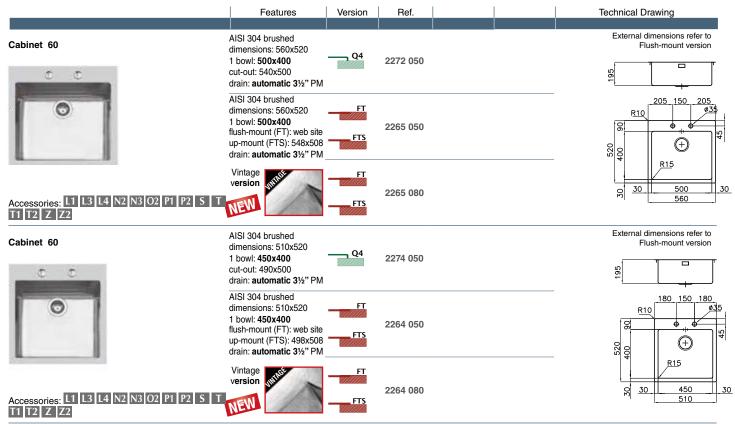
KE Q4 and flush-mount



suggested mixer taps

	Features	Version	Ref.	Technical Drawing
Cabinet 80	AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 cut-out: 750x500 drain: automatic 3 ½" PM	Q4	2278 050	External dimensions refer to Flush-mount version
	AISI 304 brushed dimensions: 770x520 1 bowl: 710x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: automatic 3 ½" PM	FIS	2266 050	310 150 310 R10 \$\$35 \$\$35 \$\$6 \$
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 (page 89)	Vintage version	FT FTS	2266 080	B 30 710 30 Third and fourth tap hole available
Cabinet 80	AISI 304 brushed dimensions: 770x520 2 bowls: 340x400 cut-out: 750x500 drain: automatic 3 ½" PM	Q4	2279 050	External dimensions refer to Flush-mount version
	AISI 304 brushed dimensions: 770x520 2 bowls: 340x400 flush-mount (FT): web site up-mount (FTS): 758x508 drain: automatic 3 ½" PM		2269 050	
Accessories: L1 N2 N3 O2 P1 P2 R T1 T2 Z2 (page 89)	Vintage version	FT FTS	2269 080	R15 R15 30 340 30

KE Q4 and flush-mount

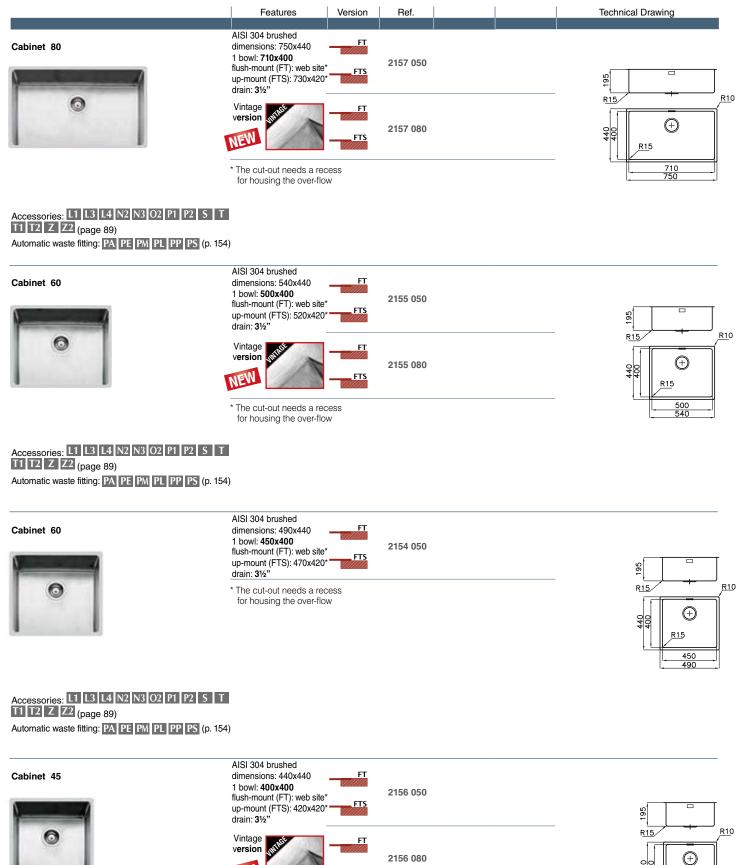




<u>R15</u>

400

KE flush-mount Bowls



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)

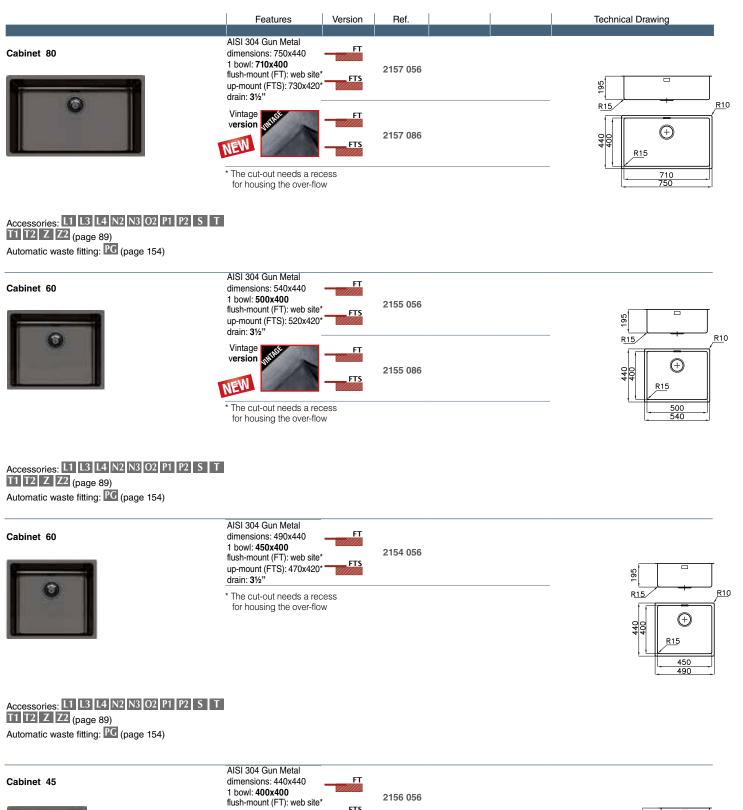
NEV

* The cut-out needs a recess

for housing the over-flow

FTS

Gun Metal KE flush-mount Bowls





dimensions: 440x440 1 bowl: 400x400 flush-mount (FT): web site* up-mount (FT): 420x420* drain: 31/2" Vintage version Vintage version TTS 2156 056 2156 086 * 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) R10

 \oplus

400

R15

195

R15

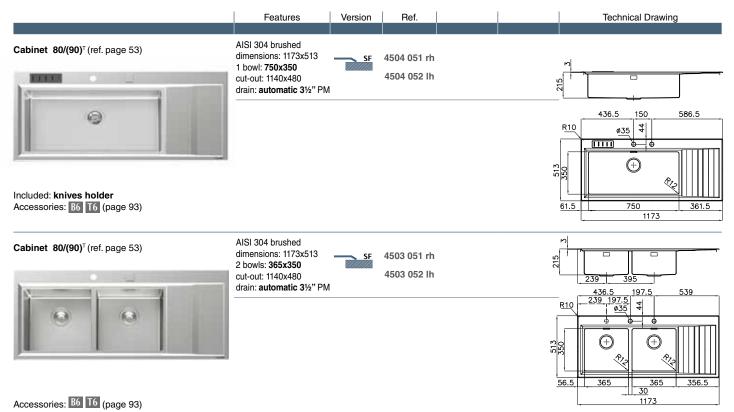
<u>46</u>

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



suggested mixer taps

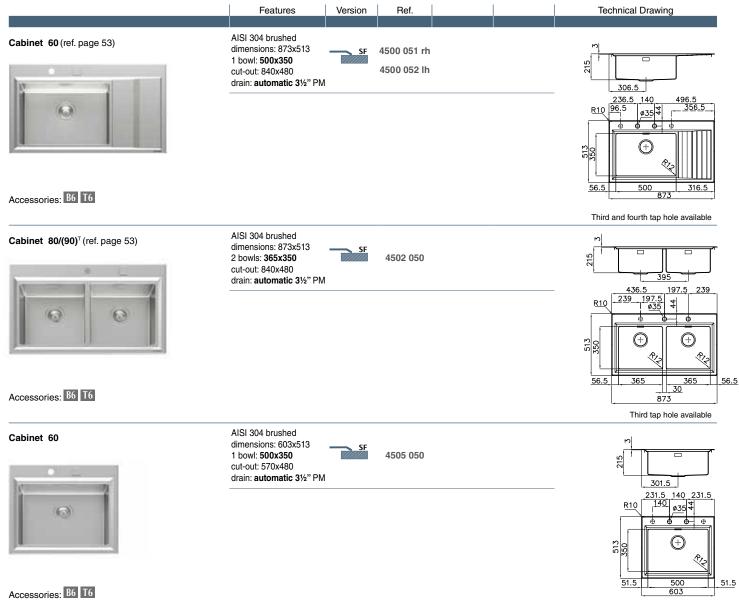
Stripe



Third tape hole available

Foster ==

Stripe



Third and fourth tap hole available

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



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



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

accessories





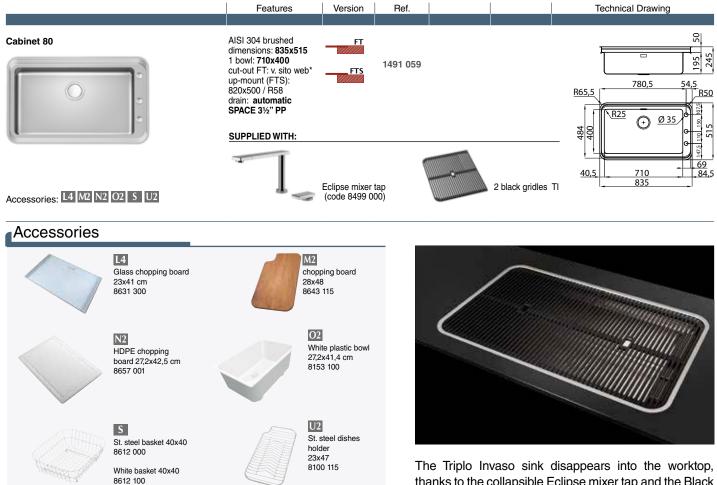
T6 St. steel dishes holder 23x37,5 8100 305

Triplo Invaso workstation



A FUNCTIONAL CENTRE THAT COMPLETELY DISAPPEARS IN THE WORKTOP



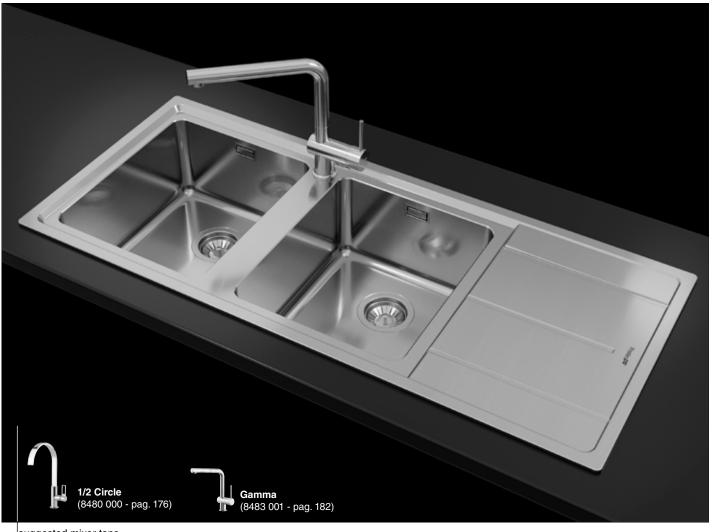


94

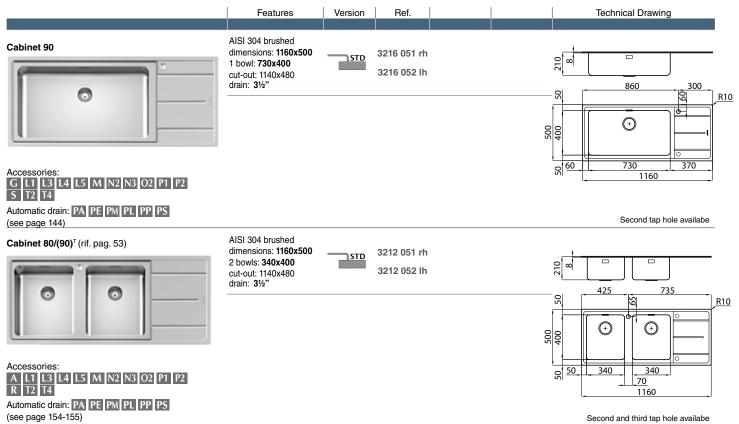
thanks to the collapsible Eclipse mixer tap and the Black grids, which completely close the bowl.







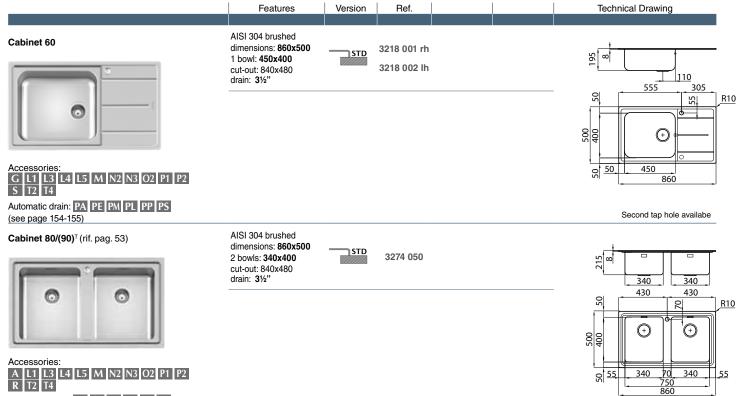
suggested mixer taps



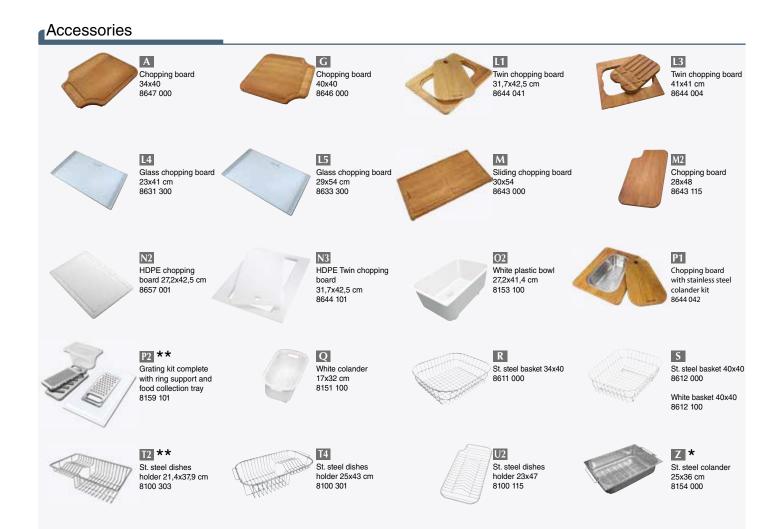
Second and third tap hole availabe

Foster ==

Serie Evo

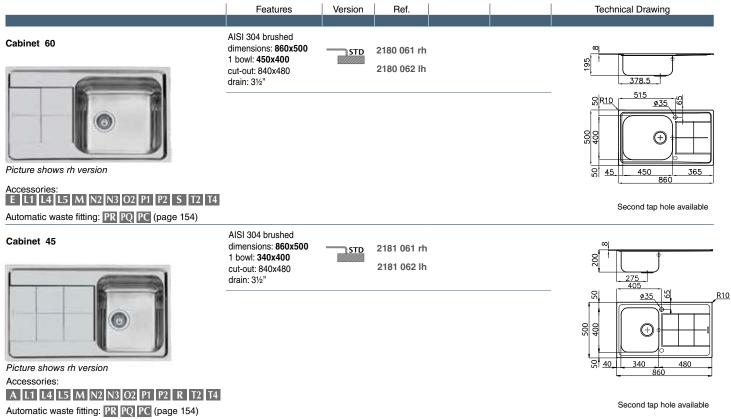


Automatic drain: PA PE PM PL PP PS (see page 154-155)





Accessories: (page 99) A L1 L4 L5 M N2 N3 O2 P1 P2 R T2 T4



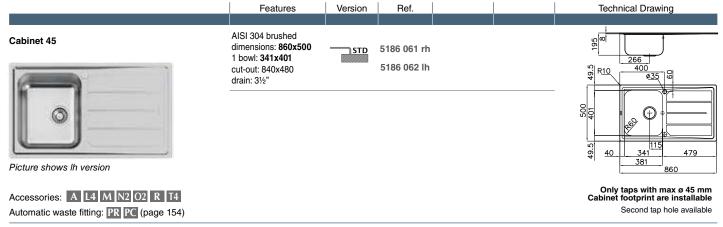


Elettra THE ELEGANCE OF SIMPLICITY



Foster ==

Elettra

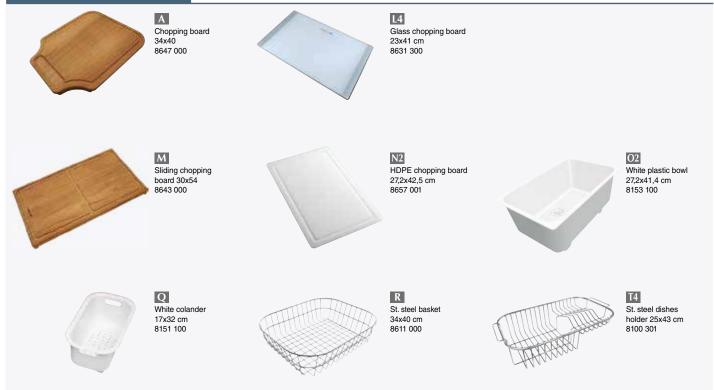


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



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

accessories



FM and FM Marine

THE STURDINESS OF THE SINK WITHOUT WELDING



suggested mixer taps

	Features Ve	rsion Ref.	Technical Drawing
Cabinet 80/(90) ^T (ref. page 53)	AISI 316 brushed dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½"	1972 961 rh AISI 316	
	AISI 304 brushed dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½"	1972 061 rh 1972 062 lh	
Picture shows Ih version Accessories: L4 M N2 R T4 Automatic waste fitting: PR PC (page 154)	AISI 304 microfoster dimensions: 1160x500 2 bowls: 362,5x400 cut-out: 1140x480 drain: 3½"	1972 461 rh 1972 462 lh	Second tap hole available
Cabinet 60/(80) ^T (ref. page 53)	AISI 316 brushed dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½"	1973 961 rh AISI 316	
	AISI 304 brushed dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½"	סדצ 1973 061 rh 1973 062 lh	
Picture shows Ih version Accessories: M N2 Q R T4 Automatic waste fitting: PR PC (page 154)	AISI 304 microfoster dimensions: 970x500 2b: 362,5x400+150x300 cut-out: 950x480 drain: 3½"	1973 461 rh rofoster 1973 462 lh	$\begin{array}{c c} & 265 \\ 41 & 362.5 & 150 \\ 970 & 970 \end{array}$ Second and third tap hole available

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"	STD AISI 316	1974 960		
	AISI 304 brushed dimensions: 860x500 2 bowls: 362,5x400 cut-out: 840x480 drain: 3½"	STD	1974 060		
Accessories: L4 M N2 R T4	AISI 304 microfoster dimensions: 860x500 2 bowls: 362,5x400 cut-out: 840x480 drain: 3½"	STD	1974 460		G 50 362.5 35 362.5 50 760 860 860
Cabinet 45	AISI 316 brushed dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½"	AISI 316	1971 961 rh 1971 962 lh		
	AISI 304 brushed dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½"	STD	1971 061 rh 1971 062 lh		
Picture shows Ih version Accessories: L4 M N2 R T4 Automatic waste fitting: PR PC (page 154)	AISI 304 microfoster dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 3½"	STD	1971 461 rh 1971 462 lh		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.

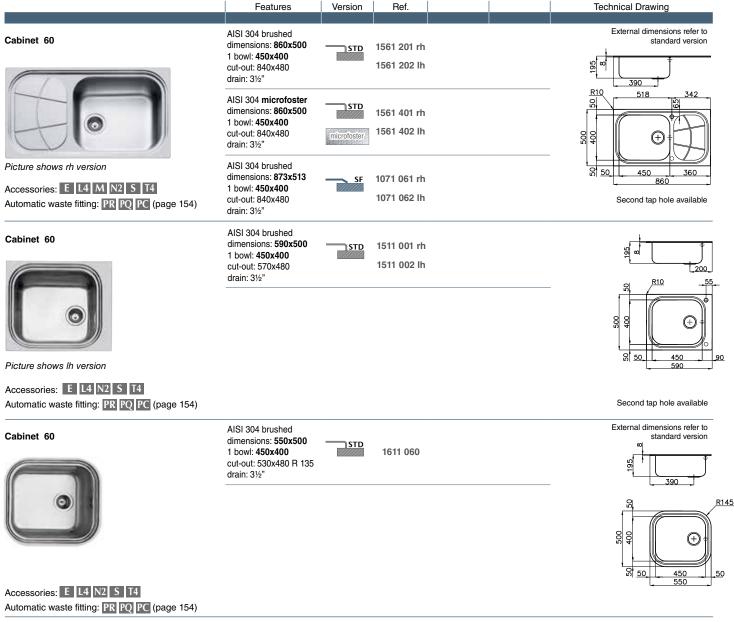


Big Bowl

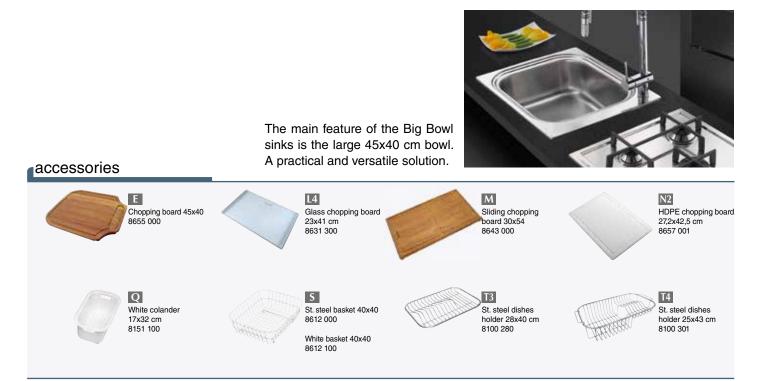


Features Version Ref. **Technical Drawing** AISI 304 brushed dimensions: **1160x500** 1 bowl: **450x400** cut-out: 1140x480 drain: 3½" Cabinet 60 <u>195</u> STD 1513 201 rh 1513 202 lh 390 the overflow is outside the bowl R10 521 639 2 52 <u>400</u> \oplus යි 50 Picture shows rh version 450 660 160 Accessories: E L4 M N2 S T4 (page 105) Second tap hole available Automatic waste fitting: PR PQ PC (page 154) External dimensions refer to standard version AISI 304 brushed Cabinet 90 dimensions: 860x500 1562 001 rh 2b: 450x400+275x400 1562 002 lh cut-out: 840x480 drain: 31/2" 390 518 AISI 304 brushed dimensions: 873x513 1072 061 rh ۶F 2b: 450x400+275x400 1072 062 lh 000 400 cut-out: 840x480 drain: 31/2" Picture shows Ih version ß 450 _ 275 50 860 Accessories: E L4 M N2 S T3 T4 (page 105) Second tap hole available Automatic waste fitting: PR PQ PC (page 154)

Big Bowl



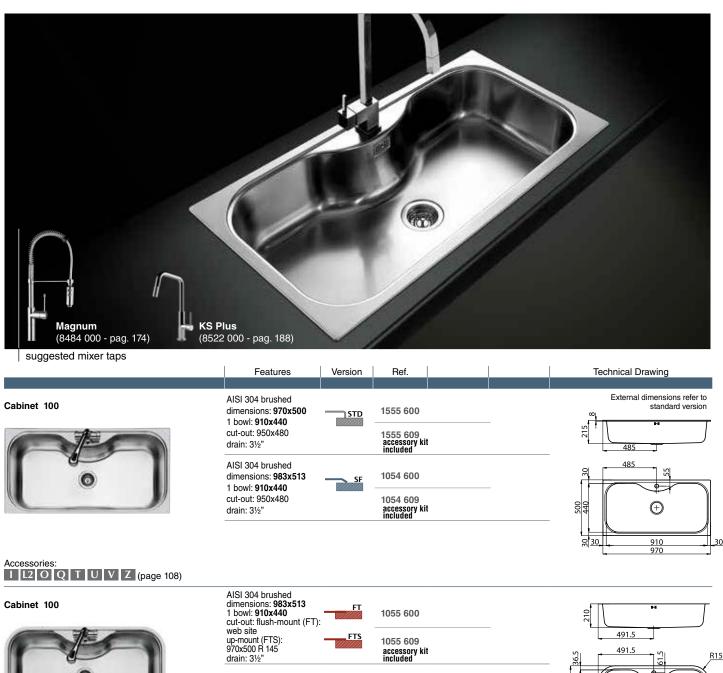
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

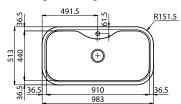


105

Uragano

A SINGLE BOWL FOR GREAT PERFORMANCE





Accessories:

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

Uragano accessory kit



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







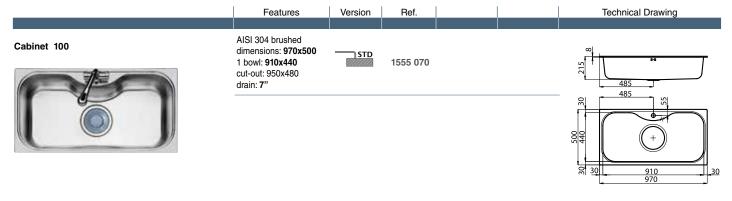
Accessories: H I L2 O Q T U Z (page 108)

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



Third tap hole available

7" Uragano and Tornado



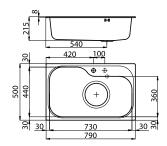
Accessories: I L2 O Q T U V Z

Cabinet 80



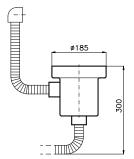
AISI 304 brushed dimensions: **790x500** 1 bowl: **730x440** cut-out: 770x480 drain: **7**"

STD 1579 670



Accessories: H I L2 O Q T U Z

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



Extralarge waste fittings

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





Angolare

SOLUTIONS TO ENHANCE THE CORNERS

R

St. steel basket

34x40 cm

8611 000



T4

8100 301

St. steel dishes

holder 25x43 cm

Τ

St. steel dishes

8100 154

holder 25x35 cm

RAAL

V

holder

37x45 cm 8100 112

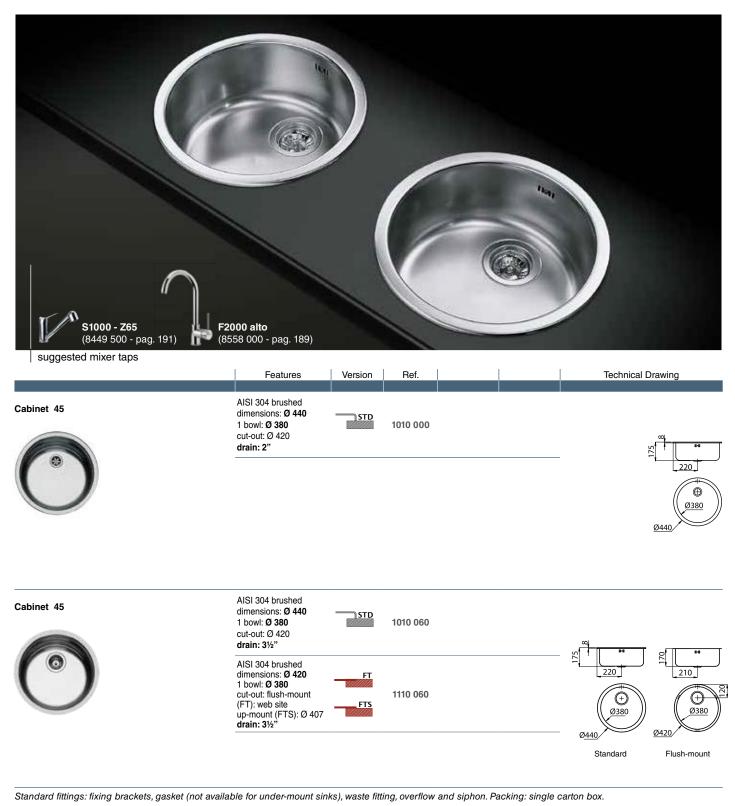
St. steel bowl

Ζ

25x36 cm 8154 000

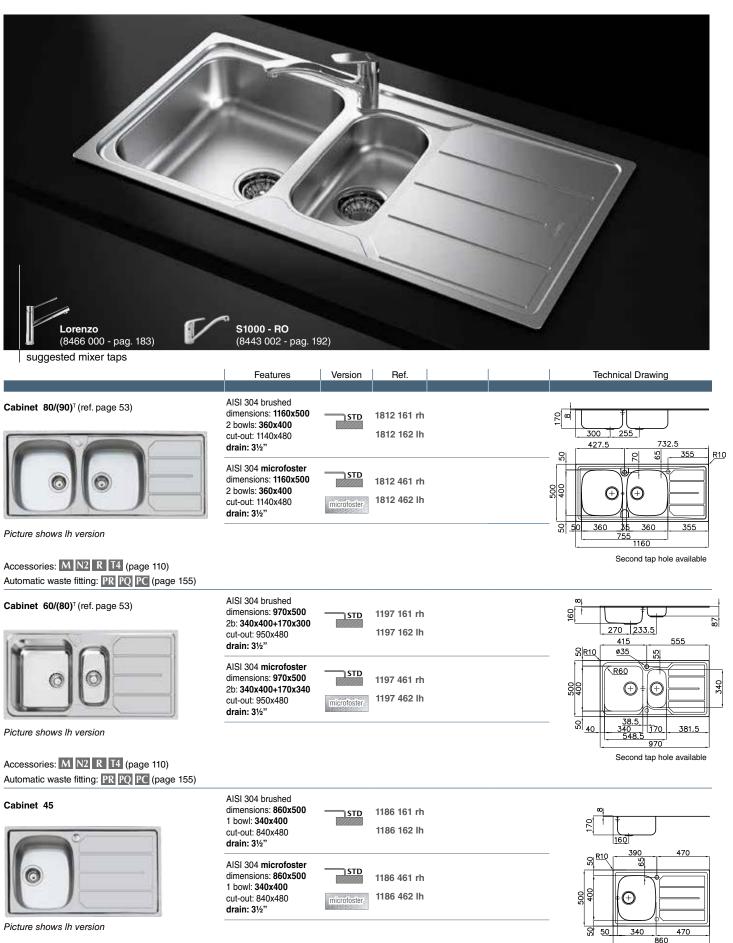
St. steel colander

Circolari SIMPLICITY GOES AROUND



S1000 accessories Μ N2 R **T**4 Sliding chopping board 30x54 HDPE chopping St. steel dishes St. steel basket board 34x40 cm holder 25x43 cm 27,2x42,5 cm 8657 001 8643 000 8611 000 8100 301

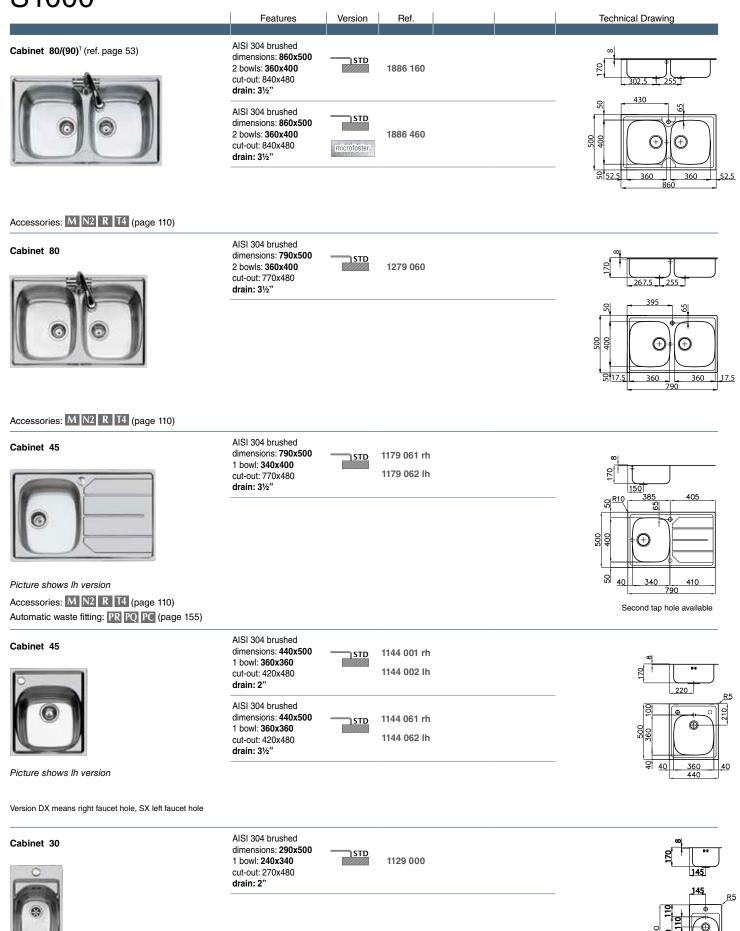
S1000



Accessories: M N2 R T4 (page 110) Automatic waste fitting: PR PQ PC (page 155)

Second tap hole available

S1000



S1000 Single bowl

THE PRACTICALITY OF A LARGE BOWL

Second and third tap hole available



Accessories: L5 M B6 T6 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.





UNDERMOUNT SINKS

KE Gold p. 138

NEW

NEW

G

Foster ==

Foster Milano p. 116



Milanello workstation p. 118

GK p. 120

Skin p. 122

0



0 **S4001** p. 128

NEW Triplo Invaso Workstation p. 130







KE Copper p. 139 C S400 p. 140 S3000 p. 141 **KS** p. 142

Big Bowl p. 143



Tornado p. 144



Elettra



Circolari p. 145

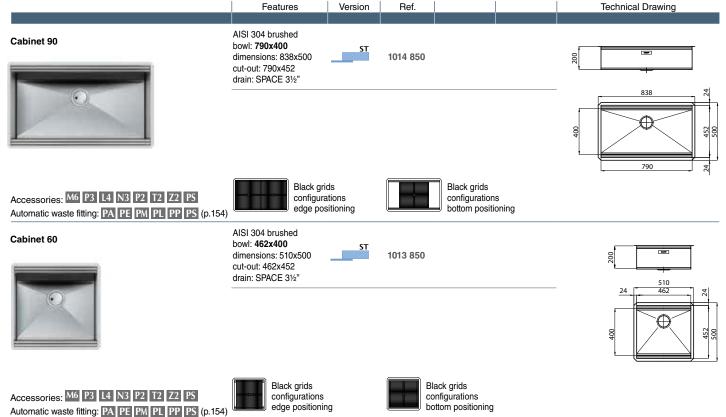
p. 145

Foster Milano

AN INNOVATIVE CONCEPT OF FUNCTIONALITY



Foster Milano



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



Three steps system

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



Complete range of accessories

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



Protection grid on the bottom

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

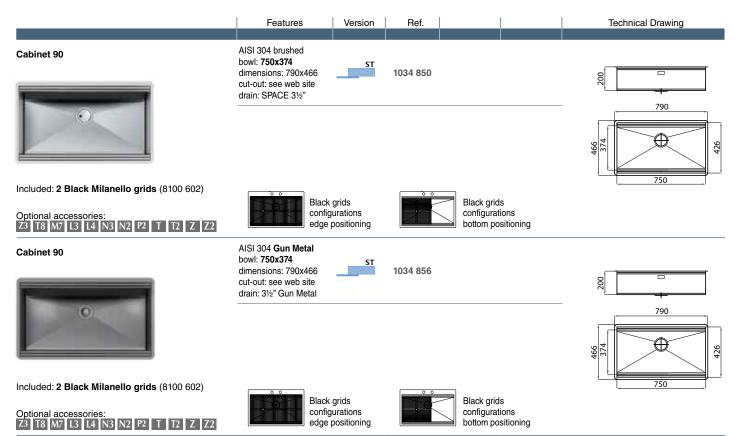


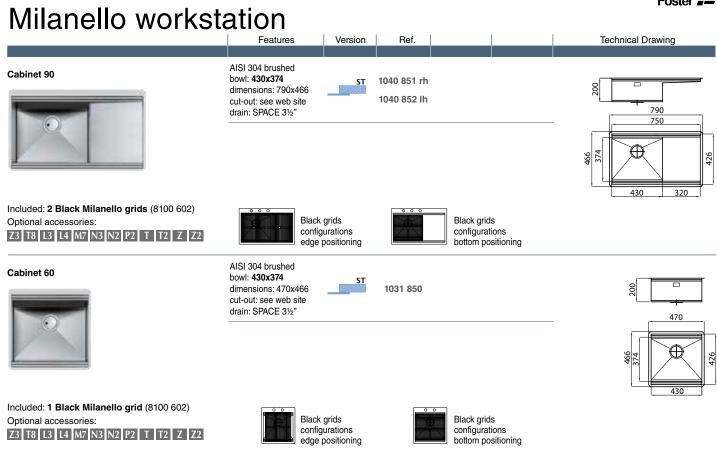
*To use only with N3 chopping board

Milanello workstation

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







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



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

accessories



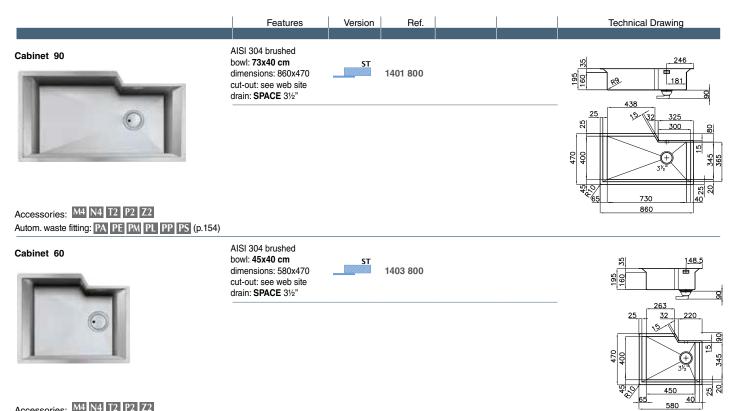
*To use only with L3 chopping board **To use only with N3 chopping board

AN MINIMAL, BUT SOPHISTICATED DESIGN

GK

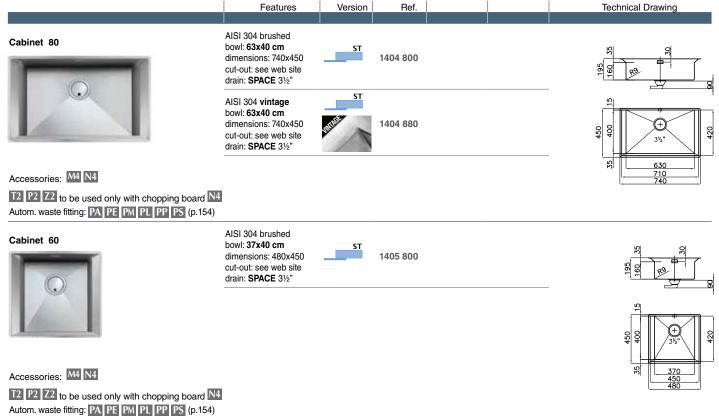


suggested mixer taps



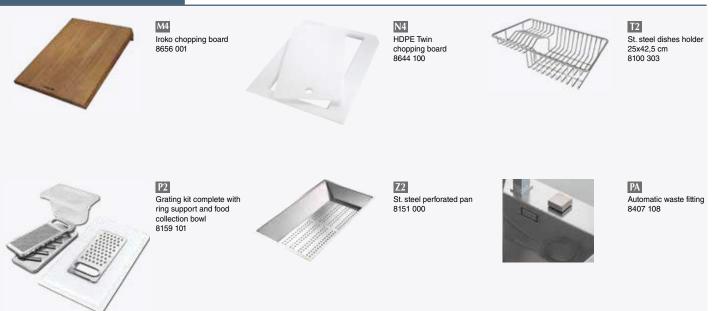
Accessories: M4 N4 T2 P2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)

GK



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

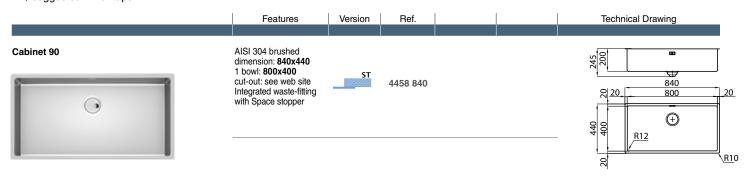
accessories







suggested mixer taps



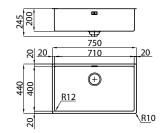
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

Cabinet 80



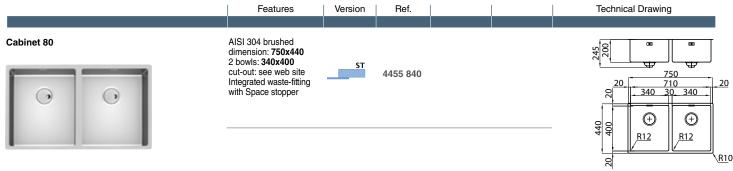
AISI 304 brushed dimension: 750x440 1 bowl: 710x400 cut-out: see web site Integrated waste-fitting with Space stopper	ST	
with Space stopper		

4457 840



Accessories: 11 13 14 N2 N3 O2 P1 P2 S T T1 T2 Z

Skin 🚥



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

Cabinet 60



AISI 304 brushed dimension: 570x440 1 bowl:530x400 5T cut-out: see web site Integrated waste-fitting with Space stopper

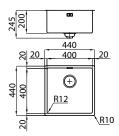
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

Cabinet 45



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

ST 4456 840



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570 530

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20

20

\<u>R1</u>0

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

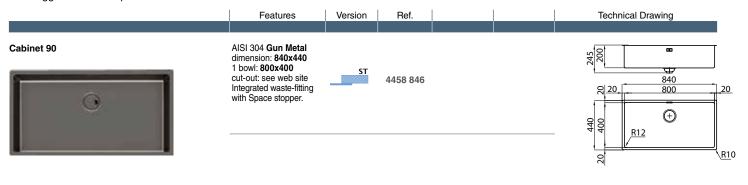


*To use only with L3 chopping board **To use only with N3 chopping board

Skin Gun Metal 🚥



suggested mixer taps



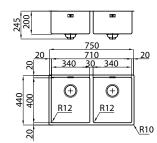
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z





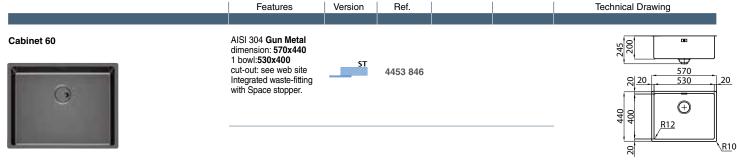
AISI 304 Gun Metal dimension: 750x440 2 bowls: 340x400 cut-out: see web site Integrated waste-fitting with Space stopper.	ST
--	----

4455 846



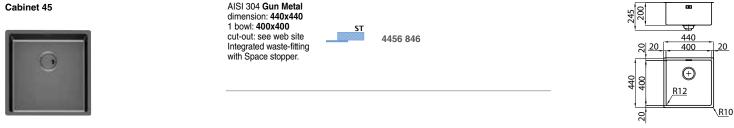
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

Skin Gun Metal



Accessories: 11 13 14 N2 N3 O2 P1 P2 S T T1 T2 Z

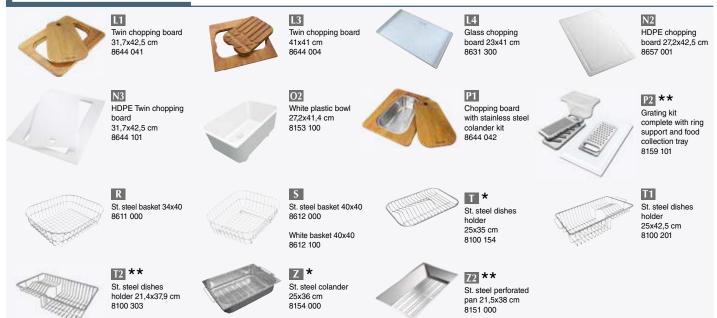
Cabinet 45



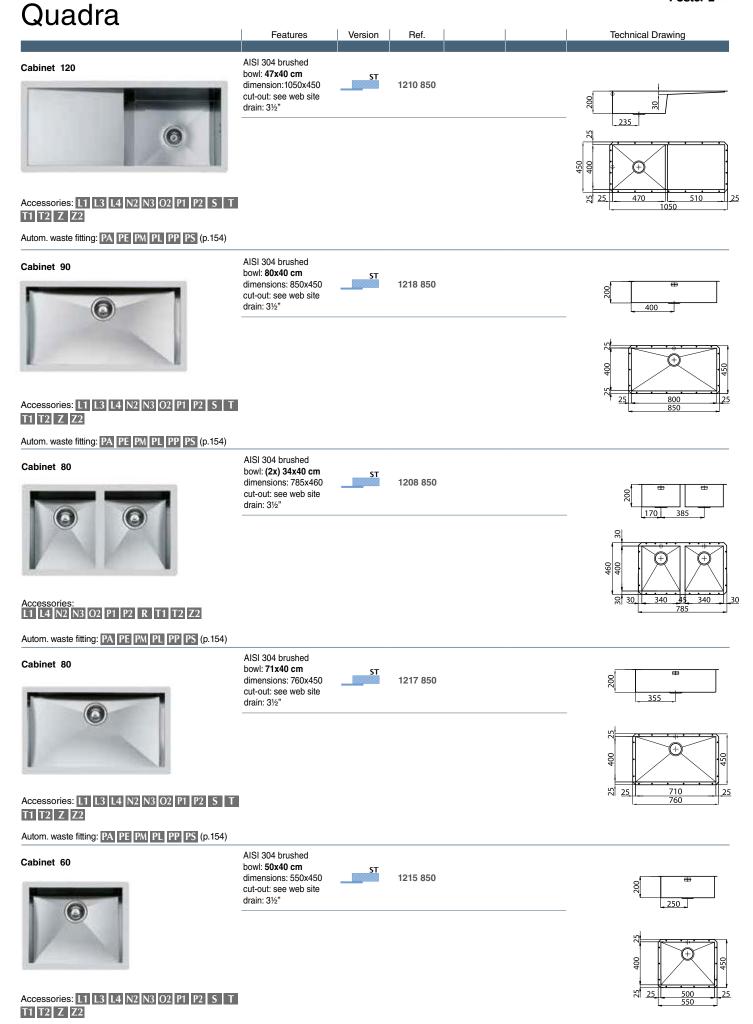
Accessories: L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

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

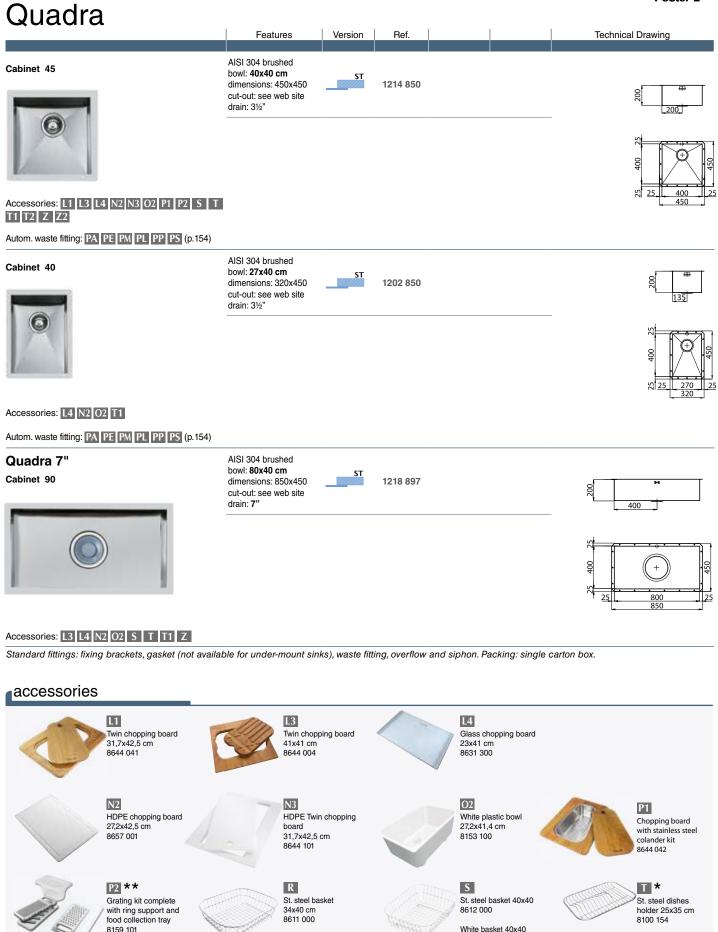
Accessories



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



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



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

T2 ** St. steel dishes 8100 303

holder 21,4x37,9 cm



Ζ* St. steel colander 25x36 cm 8154 000

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

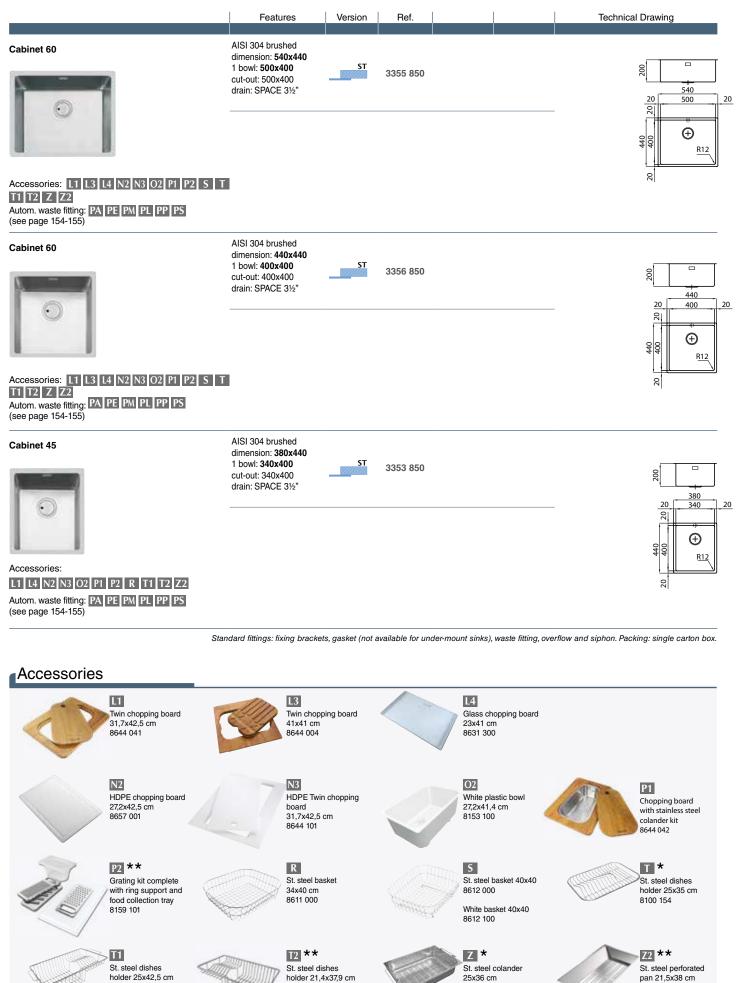
8151 000

S4001 - undermount bowls

ESSENTIAL QUALITY







holder 21,4x37,9 cm

8100 303

25x36 cm

8154 000

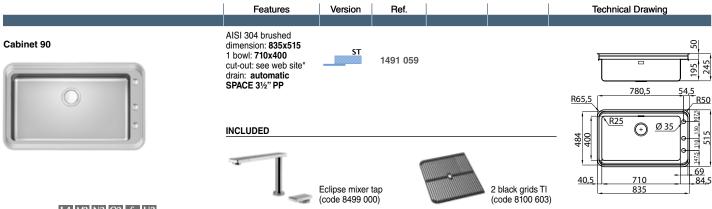
*To use only with L3 chopping board **To use only with N3 chopping board

8100 201

8151 000

Triplo Invaso Workstation

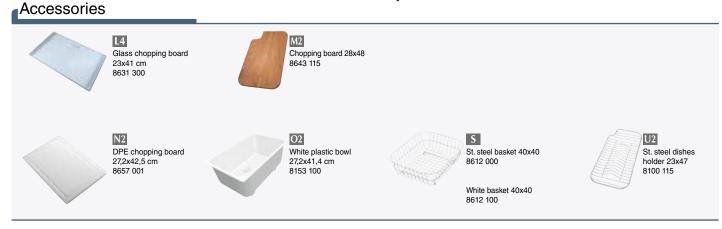




Accessories: L4 M2 N2 O2 S U2

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



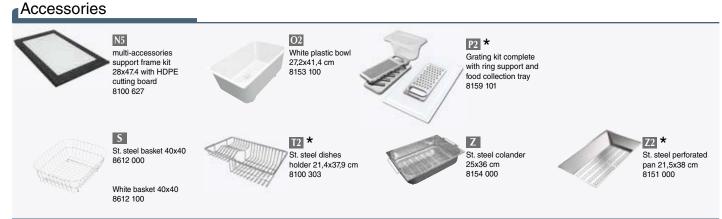




OVERSIZED BOWLS

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

Accessories: N5 O2 P2 S T2 Z Z2



KE - R15

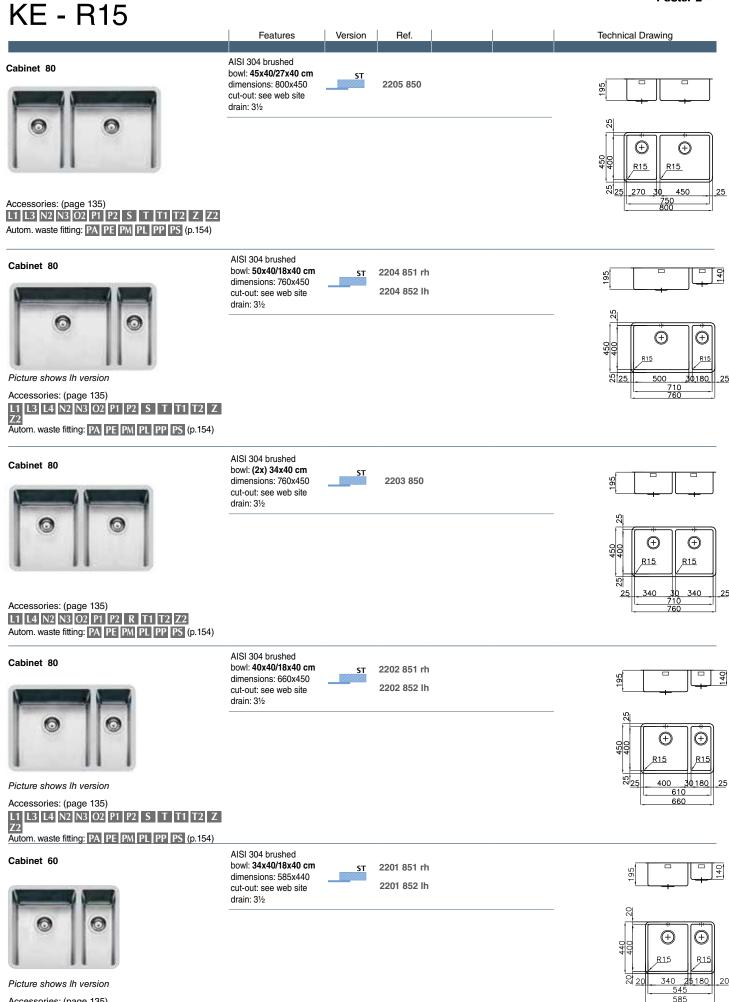
THE RIGHT MODEL FOR EVERY NEED



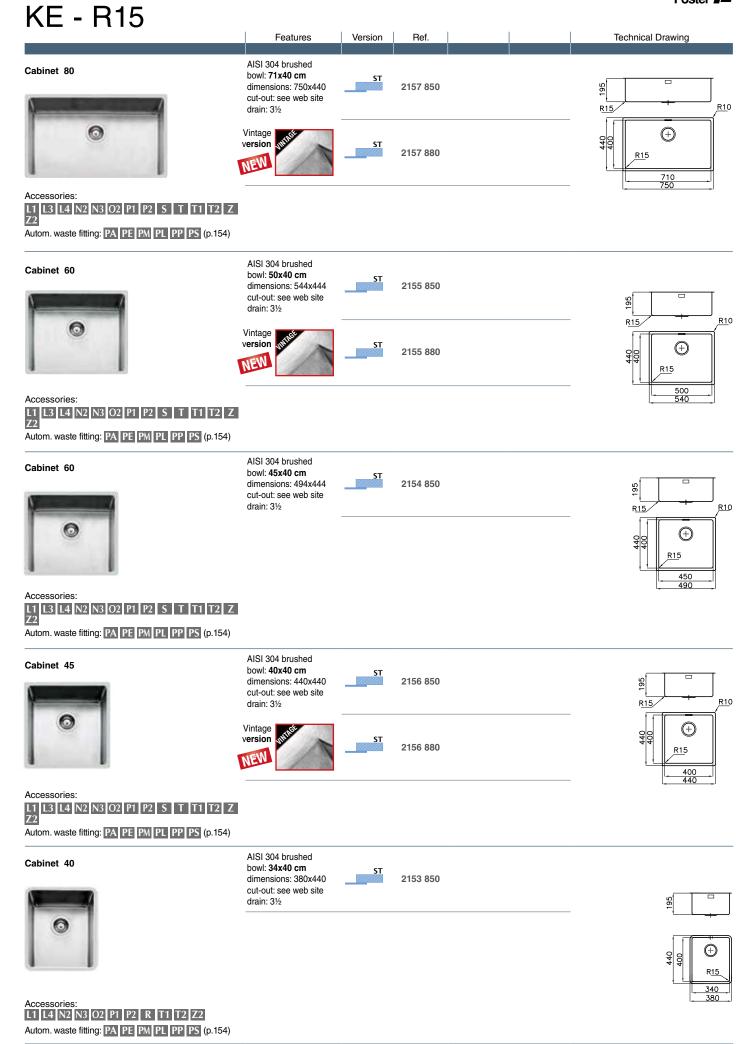
suggested mixer taps



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)



Accessories: (page 135) L1 L4 N2 N3 O2 P1 P2 R T1 T2 Z2 Autom. waste fitting: PA PE PM PL PP PS (p.154)





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.





*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		
	Vintage version NEW	ST	2157 886		
Autom. w. fitting: PG PO (page 154-155)					
	AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 856		
Accessories:	Vintage version	ST	2155 886		000 44 R15 <u>500</u> <u>540</u>
L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Autom. w. fitting: PC PO (page 154-155)					

KE Gun Metal



*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	ST	2157 859		
	Vintage version	ST	2157 889		44 R15 710 750
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2	Mixer Go page 186				
Cabinet 60	AISI 304 Gold bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 859		
U	Vintage version	ST	2155 889		
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 2 Z2	Mixer Go page 186				<u>500</u>
Cabinet 45	AISI 304 Gold bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 859		
O	Vintage version	ST	2156 889		
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 2 Z2	Mixer Go page 186				·

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	2157 888	R15 710 750
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2	F	pper i		
Cabinet 60	AISI 304 Copper bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 858	
	Vintage version	ST	2155 888	
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2	Mixer Co page 186	pper		<u>540</u>
Cabinet 45	AISI 304 Copper bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 858	
	Vintage version	ST	2156 888	400 440
Accessories (page 137): L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z Z2	Mixer Co page 186	pper		[<u>440</u>]



	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	
ccessories: 1 L3 N2 N3 02 P1 P2 S T T1 T2 Z Z2 utomatic waste fitting:				900 R30 730 756
PA PE PM PL PP PS (page 154-155)	AISI 304 brushed bowl: 53x40 cm dimensions: 556x426 cut-out: see web site drain: 3½"	ST	1865 850	
0				
Accessories: L1 L3 N2 N3 O2 P1 P2 S T T1 T2 Z Z2 Automatic waste fitting:				530

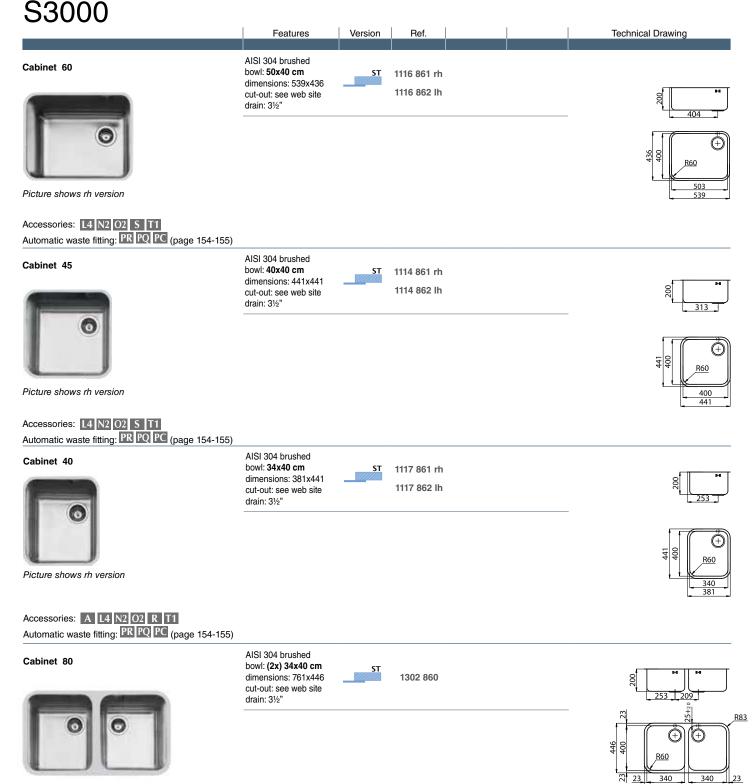
PA PE PM PL PP PS (page 154-155)

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





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



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 righ/left side.



Vhite plastic bowl 27,2x41,4 cm 8153 100

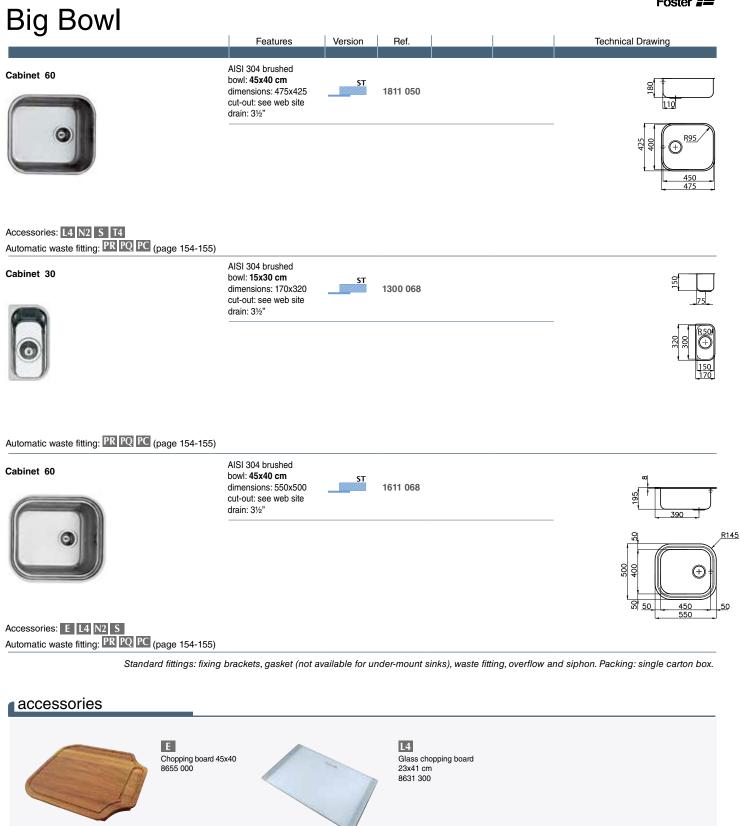
White basket 40x40 8612 100

St. steel basket 40x40

S

8612 000

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

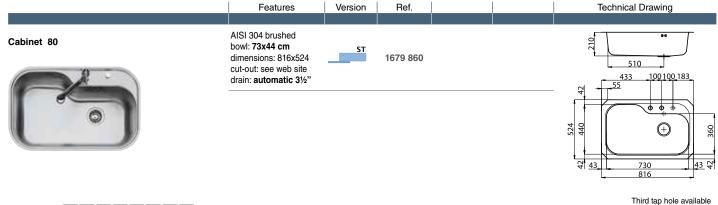


N2 HDPE chopping board 27,2x42,5 cm 8657 001 White basket 40x40 8612 100

S St. steel basket 40x40 8612 000

T4 St. steel dishes holder 25x43 cm 8100 301





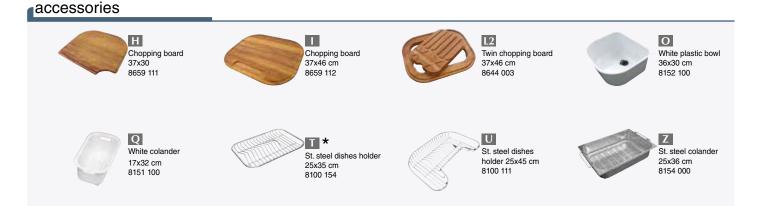
Accessories: H I L2 O Q T U Z

Third tap hole available



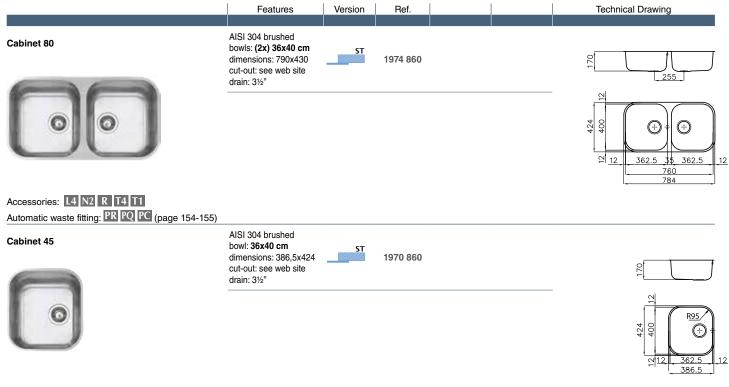
Sinuous profile

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



Foster ==

Elettra



Accessories: L4 N2 R T4 T1 Automatic waste fitting: PR PQ PC (page 154-155)

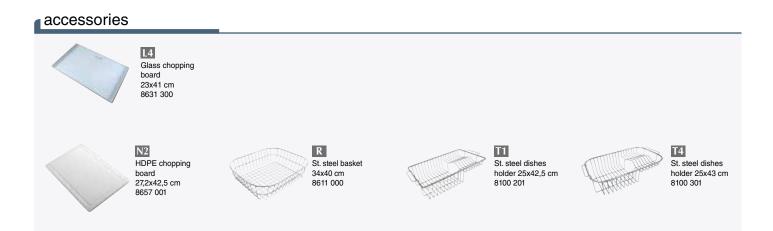
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

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		02 1 22
	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.

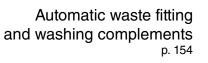




ACCESSORIES and COMPLEMENTS

Washing accessories p. 148







Waste-disposer p. 155



Waste-bins p. 157

Electric socket-holder p. 158





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.

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**

HDPE hopping board and kit



L3 Twin Iroko chopping board 41x41 cm 8644 004



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



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



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



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



G Iroko chopping board 40x40 cm **8646 000**



H Iroko chopping board 37x30 cm 8659 111



Iroko chopping board 37x46 cm 8659 112



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



M6 Walnut chopping board 18x44,8 cm 8642 000



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



P1

8644 042

Iroko chopping board with stainless steel colander kit

P6 Basket + colander + 8100 151





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

Basket + colander + chopping board kit 8100 151



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

Grids



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

Colanders







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 holder23,8x46 cm **8100 051**



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



W Stainless steel dishes holder 8100 331

Glass chopping board



L4 Glass chopping board 23x41 cm 8631 300



Colanders and baskets for bowls

O White bowl 36x30 cm 8152 100 O2 White bowl 41,4x27,2 cm 8153 100

Colanders



L5 Glass chopping board 29x54 cm 8633 300



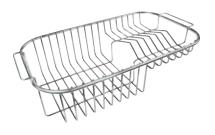
Q White colander 17x32 cm 8151 100



T3 Stainless steel dishes holder 28x40 cm 8100 280



Stainless steel dishes holder 25x45 cm 8100 111



T4 Stainless steel dishes holder 25x43 cm 8100 301



U2 Stainless steel dishes holder 23x47 cm 8100 115



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



V Stainless steel bowl holder37x45 cm 8100 112



R Stainless steel basket 34x40 cm 8611 000



Stainless steel basket 40x40 cm 8612 000



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



Z Stainless steel colander 25x36 cm 8154 000



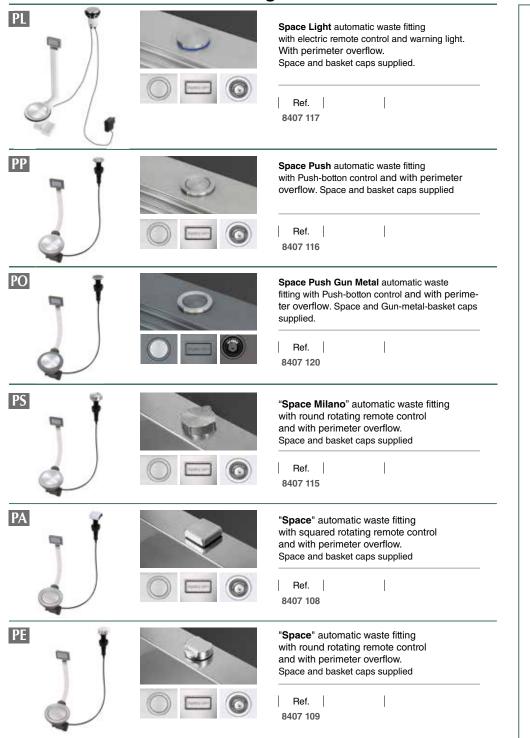
Z2 Stainless steel perforated pan 21,5x38 cm 8151 000



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



Complements SPACE automatic waste fitting



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.

PM	Automatic waste fitting with squared rotating remote control and with perimeter overflow Ref. 8407 113	Notes on comp of autom drains
PG	Gun metal automatic waste fitting with round remote control and with perimeter overflow Ref. 8407 110	Automatic drains sinks that are sup second hole (in ad For many sinks t feature but it can ordering it. In the s
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	holes are shown will while positions fo are shown with example below). For undermount s insertion of the au shown because the on the worktop. It is check the type of in order to choose
	Premium automatic waste waste fitting with squared remote control and with overflow Ref. 8407 102	drain.
PC	Premium automatic waste fitting with cubic remote control (push-pull) and with overflow Ref. 8407 103	Second and third ta

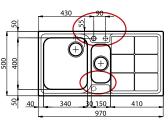
Foster ==

Notes on compatibility of automatic drains

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

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

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



Second and third tap hole available

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

Waste-disposer unit



Power Ref.

380 W 8439 112

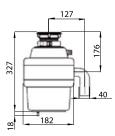
Foster waste disposers can be installed in all our sinks with 3.5" waste fitting. Remember to check the dimensions of the sink-waste shredder assembly. Waste disposers' compatibility with sinks of other manufacturers is not guaranteed. Power supply 220-240V; 50-60Hz

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



3"1/2 SPACE Waste fittings

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

3"1/2 Waste fittings

	Ref.	Description
O	8403 000	Basket waste fitting without overflow
0	8403 003	Satin basket waste fitting without overflow
0	8403 303	Basket waste fitting with perimetric overflow
0	8403 310	Basket waste fitting with perimetric overflow 3,5" Gun Metal
0	8403 312	Basket waste fitting with perimetric overflow 3,5" Copper
	8403 311	Basket waste fitting with perimetric overflow 3,5" Gold
O II:II	8403 300	Basket waste fitting with overflow
O II: II	8407 200	Waste fitting for Uraga- no sink (overflow with flexible pipe)

3"1/2 LIBA waste fittings

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

Siphon

•••••••		
	Ref.	Description
	8410 000	One way siphon with dishwasher socket
, j	8415 000	Two ways siphon with dishwasher socket
	8435 000	Two way "Spazio" siphon with dishwasher socket
- TE	8433 000	Three way "Spazio" siphon with dishwasher socket
LIRA Siph	non	

	Ref.	Description
1	8435 001	LIRA* one way "Spazio" siphon with dishwasher socket
7,5	8435 002	LIRA* two way "Spazio" siphon with dishwasher socket
	8435 003	LIRA* inspectable one way siphon with dishwasher socket
0		

* 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"½ waste fitting
8669 004	Strainer plug for Premium 3"1/2 automatic waste fitting
8155 000	Steel-clad plug 18/10 for waste bins Ref. 8113-8123
8700 007	Silicone gasket for inset sinks (4 and 8 mm)
8700 062	Silicone gasket for flat-edge and flush-mount inset sinks
8700 080	Fixing brackets adapter kit (18) to be used for worktops 20 mm *
8669 009	Short-type cover kit for perimetral overflow
8669 008	Long-type cover kit for perimetral overflow
8401 001	Extension pype for connection waste/ overflow

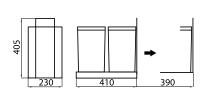
Waste bins



Ref. 8143 000

Split 2

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



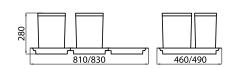




Ref. 8144 000

Split 4 Waste bins System for waste separation with four bins 15 + 15 + 6 + 6 litres For coffered cabinets 60 and 90 cm Modular compartments, colored lids

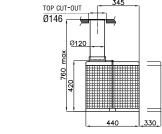
for easy compartments recognition



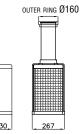




Ref. 8113 800



345



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





Ref.

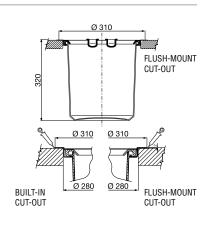




Patty top

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







Socket-holder towers





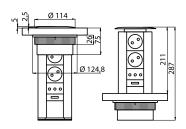


Ref. 8000 011

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: ø102 mm Top thickness: max 50 mm



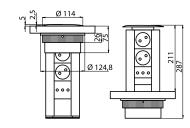


Ref. 8000 012

Totem3

Extractable socket-holder tower
2 Schuko sockets
1 ITA 3 poles 10A-16A socket Power cable supplied With gray varnished cap

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







Ref. 8000 014

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

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

Ref. 8000 214 Ø 114.5

Kit for suspended installation



Built-in socket-holders



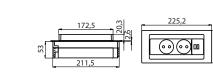


Cut-out: 215x88 mm



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

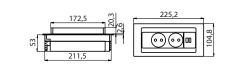














Reverse PVD PVD Stainless steel push-push built-insocket-holder - 2 Schuko sockets - 1 USB port for charging

Cut-out: 215x88 mm











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.



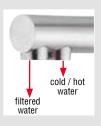


GK and **Play** offer a particular appealing aesthetic with their big arch. **The mixer shower can be tilted** and the waterflow directed where needed.





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 sturdyness, an always smooth and precise working and, most of all, full safety.









Inox AISI 316

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



Tap rotation

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



Collapsible barrel

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



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



Extractable shower head

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



Strenghtening plate

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



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

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 55 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 25 mm Ref. 8477 100

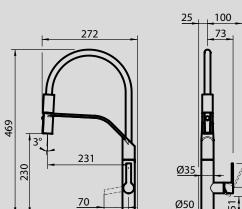
satin finish/ black

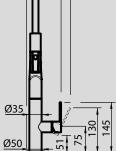






Milanello





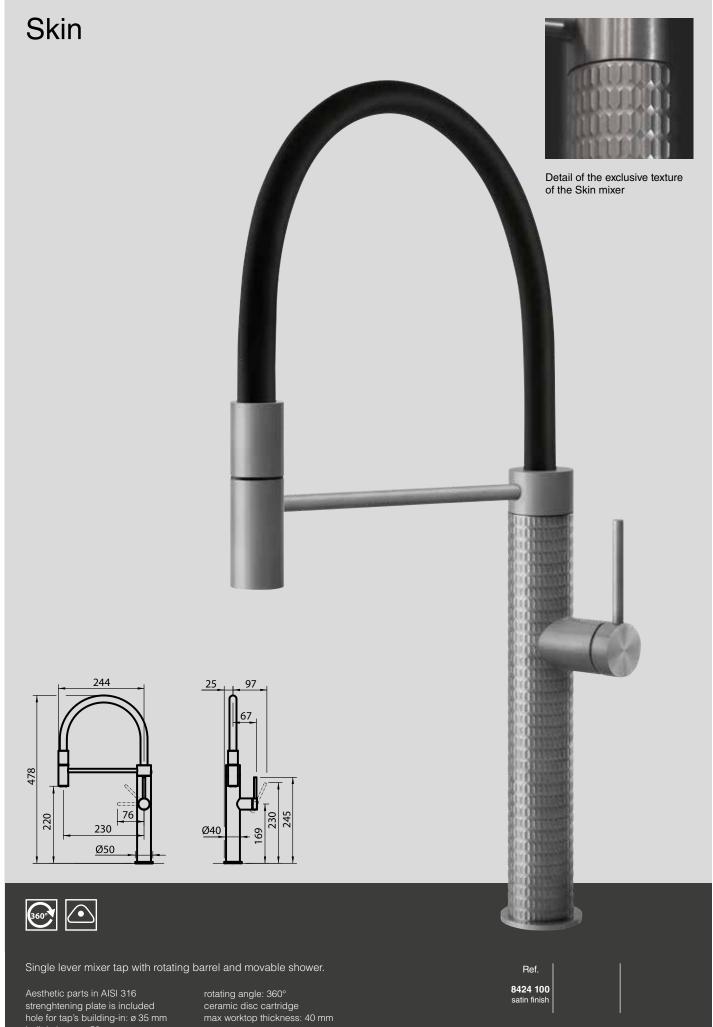


Single lever mixer tap with rotating barrel and movable shower, with stainless steel covering.

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

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





max worktop thickness: 40 mm

Foster ==

Skin Gun Metal



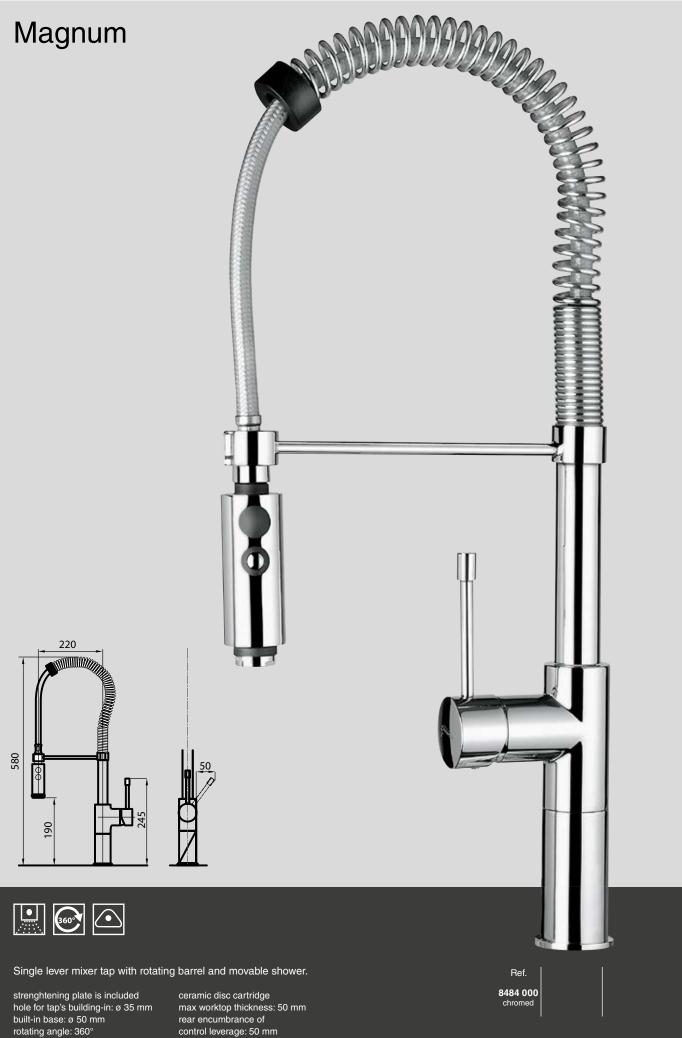
Single lever mixer tap with rotating barrel and movable shower.

Aesthetic parts in AISI 316 with PVD treatment strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8424 856 Gun Metal

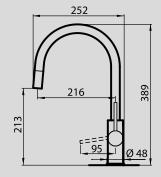


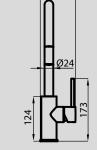
Single lever mixer tap with rotating barrel and movable shower.

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



Camillo





98



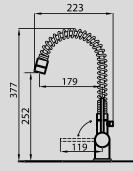
Single lever mixer tap with rotating barrel and extractable shower head.

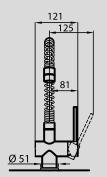
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 48 mm

Flexo

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

8467 100 satin finish





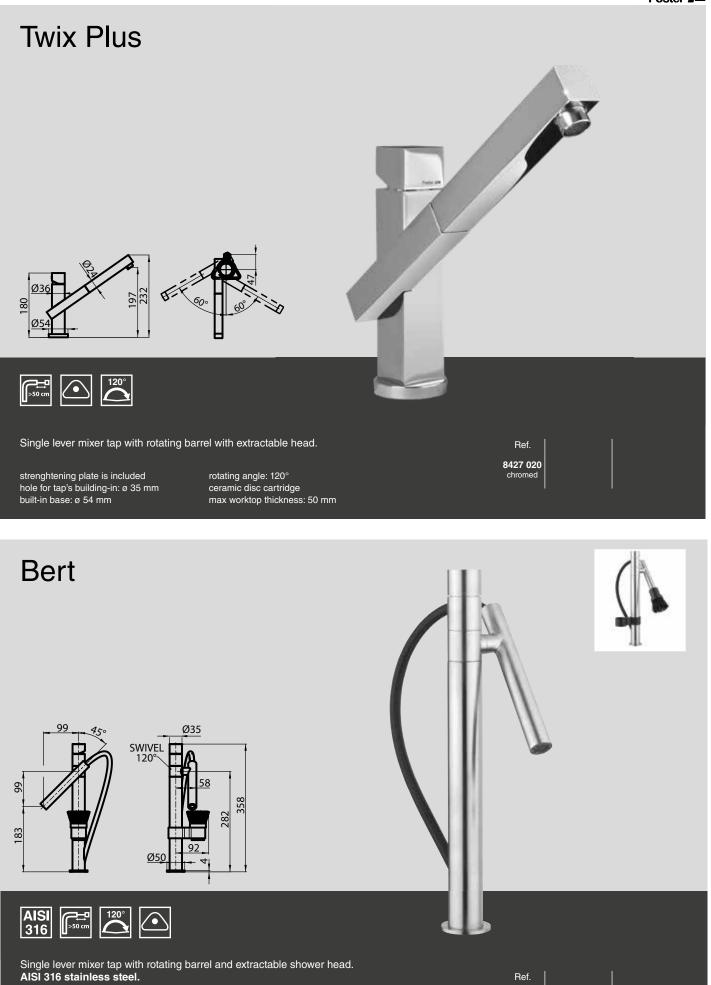


Single lever mixer tap with rotating barrel and flexible head.

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



1/2 Circle 221 97 <u>10</u> <u>30</u> 191 343 25 <u>55</u> 236 118 Ø5 62 <u>Ø3</u> Single lever mixer tap with rotating barrel. Ref. 8480 000 strenghtening plate is included hole for tap's building-in: ø 35 mm ceramic disc cartridge chromed max worktop thickness: 40 mm built-in base: ø 50 mm rear encumbrance rotating angle: 360° of control leverage: 40 mm NYC 11 25 236 73 2 220 30 251 135 110 <u>Ø50</u> 62 Single lever mixer tap with rotating barrel. Ref. 8486 000 strenghtening plate is included ceramic disc cartridge chromed hole for tap's building-in: ø 35 mm max worktop thickness: 40 mm built-in base: ø 50 mm rear encumbrance of control leverage: 40 mm rotating angle: 360°



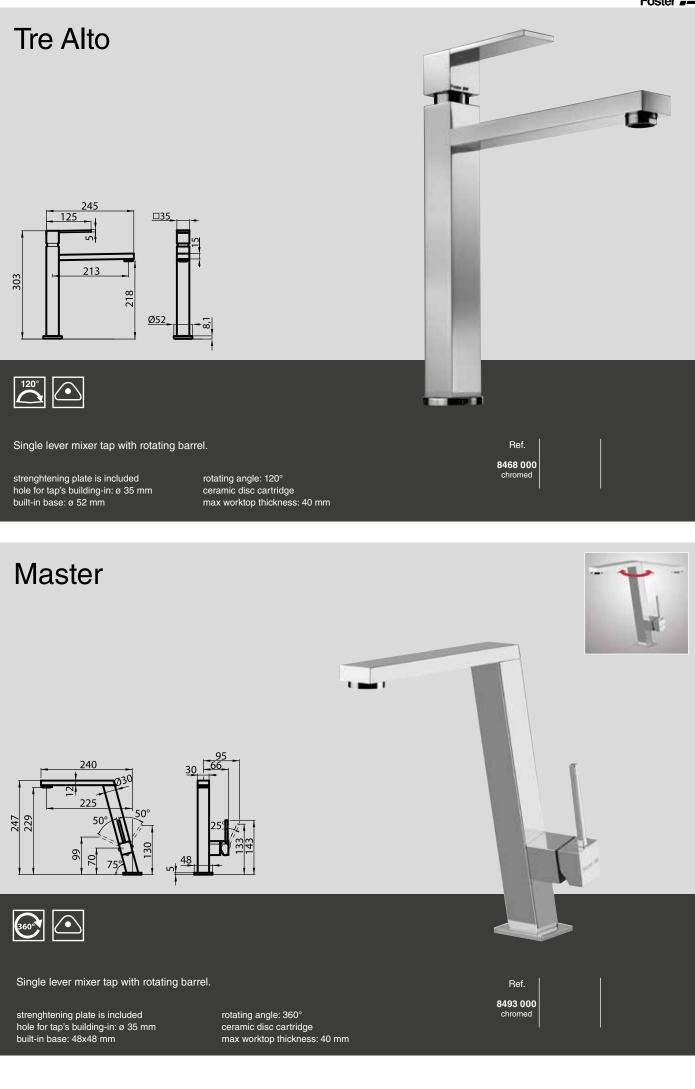
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 120°

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

177

8428 100

satin finish



178

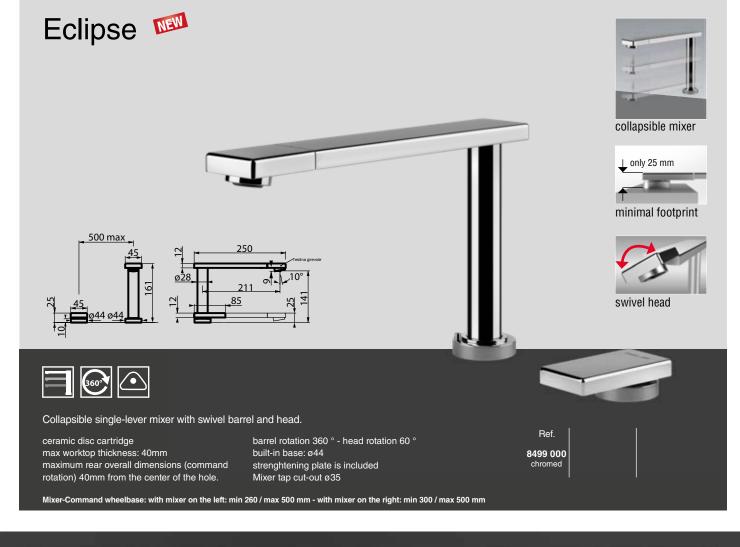
Foster ==



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

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

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

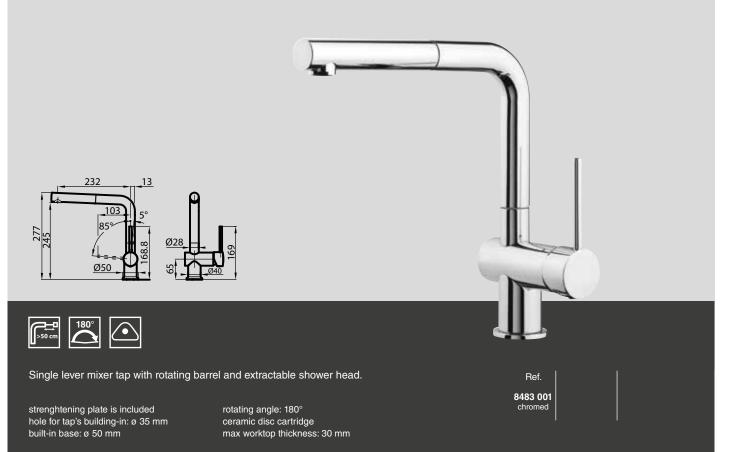






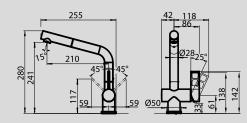


Gamma



Lorenzo







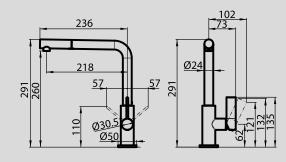
Single lever mixer tap with rotating barrel and extractable shower head.

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

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

Omega Plus 236 Ø2<u>4</u> 218 <u>57</u> <u>57</u> 291 291 110 Ø30. Ø5(| |>50 cm Single lever mixer tap with rotating barrel and extractable shower head. Ref. 8497 020 chromed strenghtening plate is included ceramic disc cartridge hole for tap's building-in: ø 35 mm max worktop thickness: 40 mm built-in base: ø 50 mm rear encumbrance rotating angle: 360° of control leverage: 35 mm

Omega Plus Gun metal

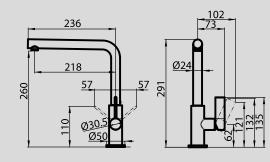




Single lever mixer tap with rotating barrel and extractable shower head.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm Ref. 8498 856 gun metal

Omega

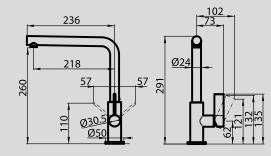




Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm Ref. 8497 000 chromed

Omega Gun Metal



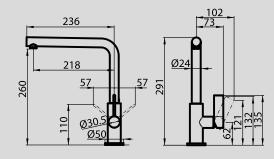


Single lever mixer tap with rotating barrel.

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



Omega Gold

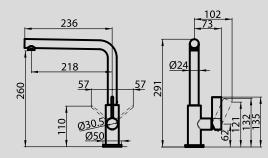




Single lever mixer tap with rotating barrel.

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm rear encumbrance of control leverage: 35 mm Ref. **8497 700** gun metal

Omega Copper

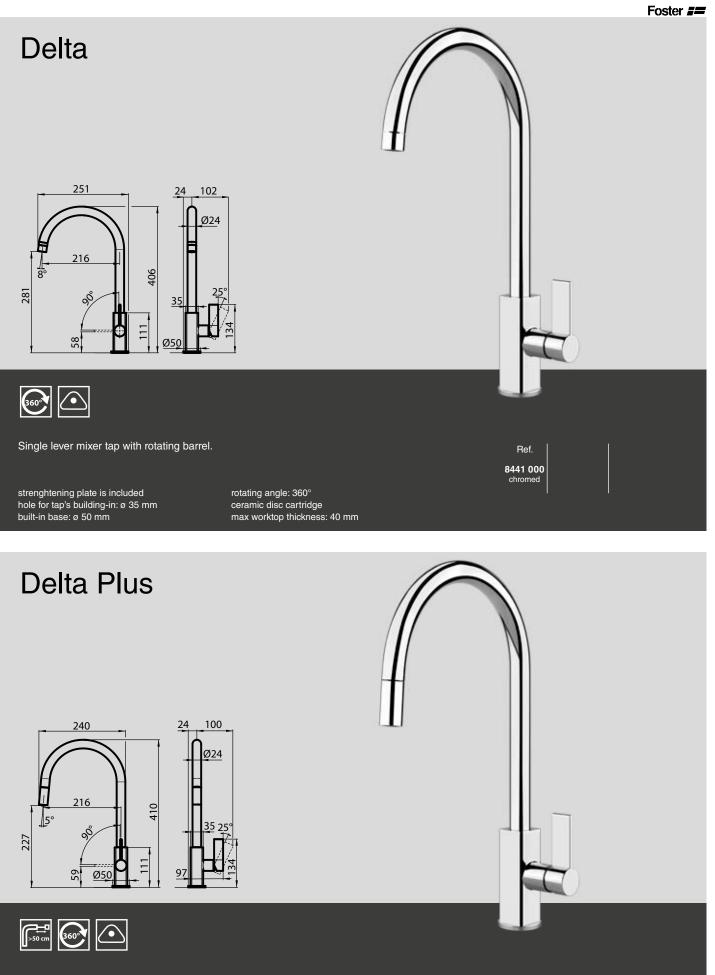




Single lever mixer tap with rotating barrel.

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





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

strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm Ref. 8441 030 chromed



8522 100 satin finish

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







Single lever mixer tap with rotating barrel.

55.2

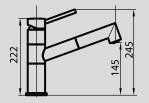
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360°

Ø42.5

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.

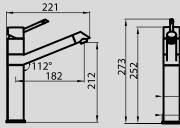
strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 60 mm

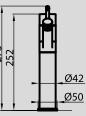
rotating angle: 180° ceramic disc cartridge max worktop thickness: 50 mm

Ref. 8459 000 chromed

27

Beta







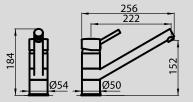
Single lever mixer tap with rotating barrel.

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

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

Ref. 8490 000 chromed

Bite

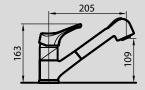




Single lever mixer tap with rotating barrel.

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

S1000 - Z65



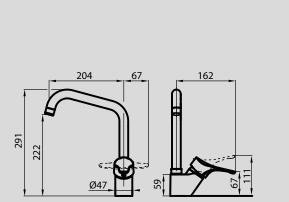


Single lever mixer tap with rotating barrel and extractable shower.

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



S1000 - Z85

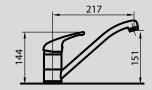




Single lever mixer tap with rotating barrel.

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

S1000 - RO





Single lever mixer tap with rotating barrel.

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

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



192



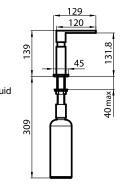
Dispenser



Quadra Dispenser

Chromed metal built-in liquid soap/detergent dispenser

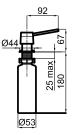
Ref. 8520 000





Round Dispenser

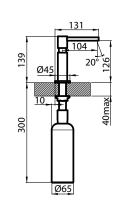
Chromed steel built-in liquid soap/detergent dispenser





Built-in liquid

Ref. 8520 010 chromed 8520 100 satin finish Evo Dispenser soap/detergent dispenser





Built-in liquid soap/detergent dispenser

Ref. 8520 856 Evo Gun metal Dispenser

gun metal



INDUCTION HOBS Design within technology

Foster Milano Air p. 200

p. 202



S4000 con Power Control p. 203

S4000 Induction Bridge



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

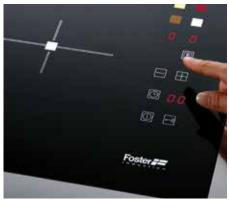
Foster ==

The advantages of the induction technology



Control

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



Security

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



Cleaning

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

Energy saving



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

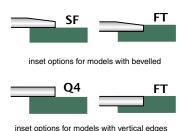
Absorption examples for different types of cooking

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

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

Built-in solutions

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



Bevelled edge

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

Vertical edge

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



New Bridge technology





Extended cooking area

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



Features of Foster Bridge technology

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

PowerControl





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

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

The control of a real pro



T-chef

It is a function that allows to set particular temperatures (42 °C, 70 °C, 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 poweroff function**; Child-proof **safety lock**; **Residual heat warning lights**. Induction models feature the following functions: **Safety System** that turn off the hob in the absence of the pot; **Overflow detector** that automatically turns off the plate in case of liquid overflow; **Automatic deactivation** to prevent accidents caused by forgetfulness.



Pot Speed Test

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



Pause

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



Heat maintenance

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



Intelligent Pot Localization

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



Double Powerboost

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





End-of-cooking programming

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



Timer

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

Pot detector

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



Smart Fan System

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

GO Go&Stop device

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



Automatic Bridge

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



Recall

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

Induction PRO Pots collection

TOP PERFORMANCE FOR YOUR INDUCTION



Set of Induction PRO pots, 8 pcs



Ref. 8210 008

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

• 1 Pot Ø cm 24

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

Induction PRO Wok pan with flat bottom



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



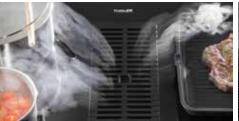
Ref. 8212 000

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

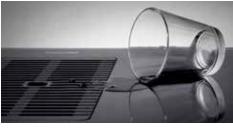
Foster Milano Air

FIRE AND AIR TOGETHER, IN A++ ENERGY CLASS





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



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

Smooth surface

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



Easy access to filters

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



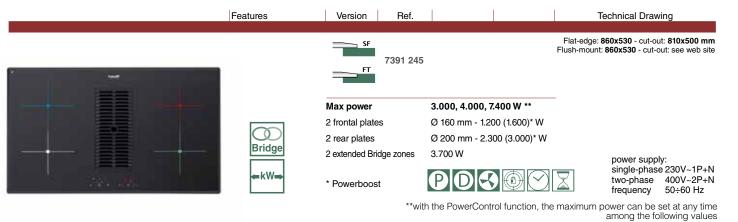
Double Bridge zone

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

Intuitive control

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

Foster Milano Air



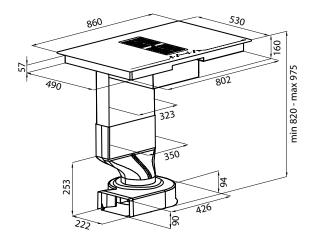
Induction cooker hob with integrated suction hood Finish: Black glass ceramic

Induction features:

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

Suction features:

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

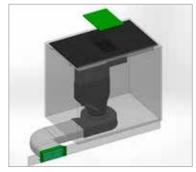


Accessories:

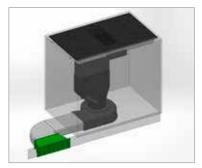
ref. 9700 529 - under-grille, regenerable carbon filter* ref. 9700 539 - plinth mask ref. 9700 574 - professional filter** for 100/150 mm high plinth ref. 9700 575 - recharge for plinth filter elements of under-plinth canalisation not included – see page 279 * the carbon filter can be regenerated once 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 undergrille carbon filter (9700529) and plinth mask (9700539).



Filtering configuration with plinth filter (9700574).



Space saving

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

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

S4000 Induction Bridge

THE FUNCTIONALITY OF AN EXTENDED COOKING ZONE





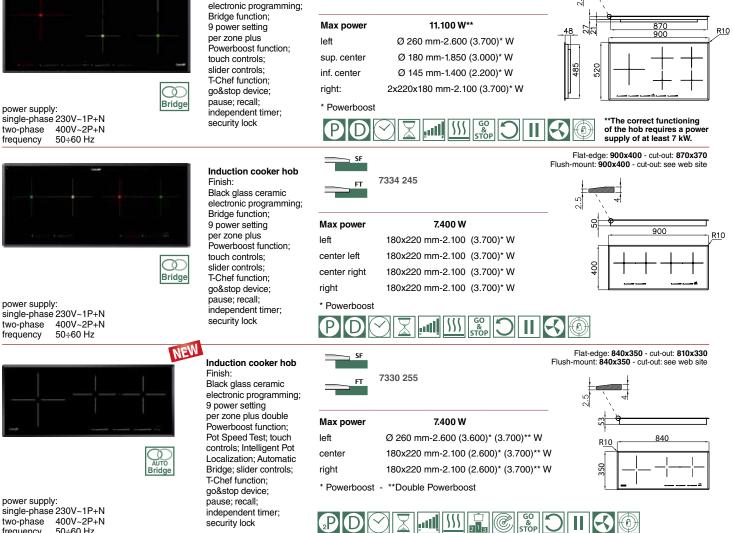
Finish:

Black glass ceramic

power supply: single-phase 230V~1P+N two-phase frequency

two-phase

frequency



7390 245

FT

two-phase

frequency

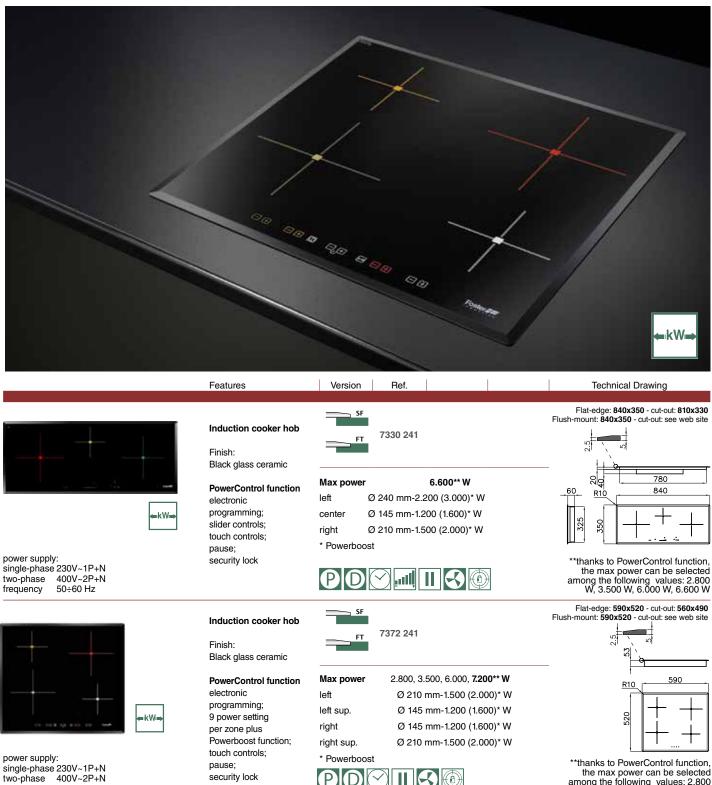
50÷60 Hz

S4000 Induction with Power Control

PERFORMANCE WITH CONTROLLED POWER

frequency

50÷60 Hz



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

S4000 Induction

STYLE ICON



Version

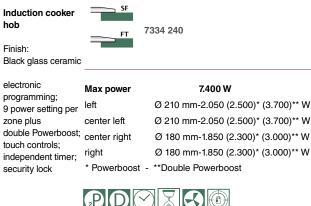


Features

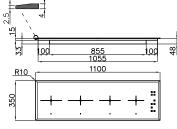
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz



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



Ref.



Technical Drawing

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



Flat-edge: 800x520 - cut-out: 650x490 Flush-mount: 800x520 - cut-out: see web site SF Induction cooker hob 7332 240 FT 2.5 Finish: Black glass ceramic electronic 630 programming; <u>R10</u> 800 7.400 W 9 power setting per Max power zone plus left Ø 250 mm-2.300 (3.000)* W Powerboost function: Ø 180 mm-1.200 (1.400)* W center 520 touch controls. 8 Slider controls; right Ø 220 mm-2.300 (3.000)* W go&stop device; Ø 160 mm-1.200 (1.400)* W pause; recall; right sup. temperature * Powerboost maintenance; independent timer; PD security lock



Foster ==

S4000 Domino

A TAILORED COOKING ZONE



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

S4000 Domino

	Features	Version Ref.		Technical Drawing
power supply: single-phase 230V~1P+N frequency 50÷60 Hz	Induction cooker hob Finish: White glass ceramic electronic programming; Automatic Bridge func- tion;Pot Speed test; 9 power setting per zone plus double Powerboost; touch controls; 2 individual slider commands; T-Chef function; intelligent pot localization; pause; recall; independent timer; security lock Accessories: spacer (see page 207)	Max power 2 zones with Bridge funct 180x220 mm-2.100 (2.60	0)* (3.700)** W	Flat-edge: 380x520 - cut-out: 350x490 Flush-mount: 380x520 - cut-out: see web site
S4000.Domino.Teppan.IS.2	Induction cooker hob steel surface; 2 independent cooking areas A and B; 9 power setting per zone; electronic programming; touch-control; 2 slider con- trols; 2 independent timers; pause; security lock; electronic temperature control from 120° to 220°C Accessories: spacer (see page 207)	Max power 2 cooking zones	2.800 W 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

Spacer for Domino elements



Finish Ref.

Stainless steel 8320 000

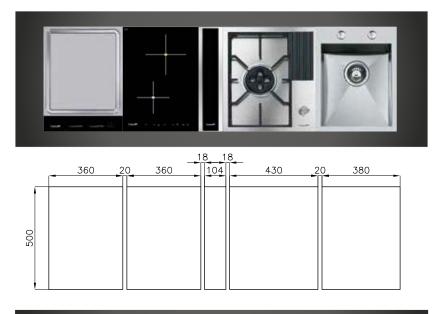
The stainless steel jointing profile, allows the various Domino elements (vertical edge) to be coupled together with wide distance.

Dimensions: 30x520 mm

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

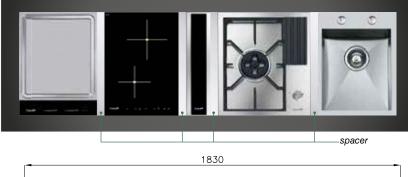


Notice on installation in modular continuous solution



Installation with separate cut-outs

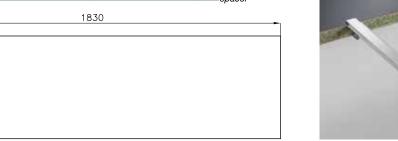
For proper continuous installation a distance of 20 mm among the products cutouts should be maintained (with the exception of a 18 mm distance between the hood and another product). To ensure the vertical alignment of the products we recommend a unique cut-out depth of 500 mm, regardless what is mentioned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



500

Installation with single cut-out using spacer

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

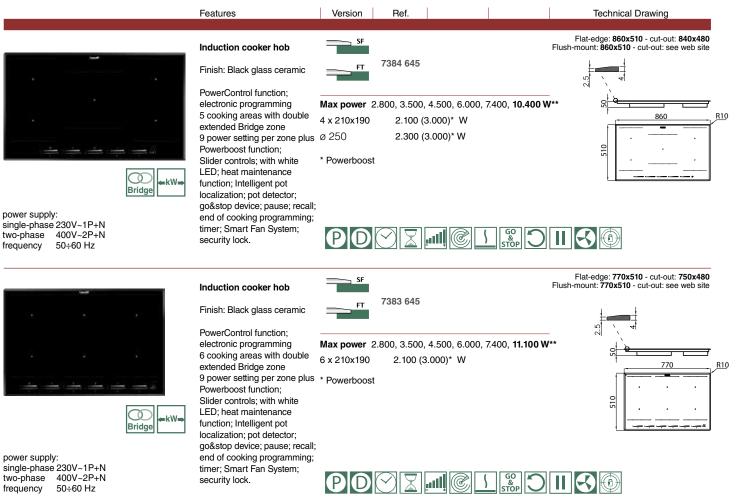


S4000 Domino is configured as a Q4 built-in. However, due to design constraints, some products have a slightly greater thickness. This produces a small step between the products when installed in continuous: Teppan, Wok and hood. For proper evaluation refer to each model drawings which give the exact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

KE Induction 📼

PERFORMANCE WITH A MINIMAL LOOK



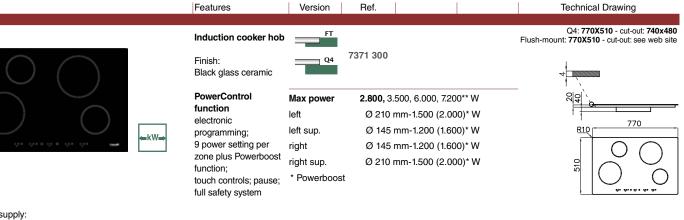


KE Induction 🚥

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

S1000 Induction



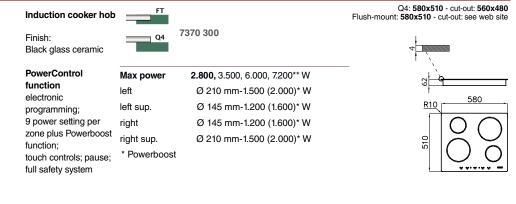


power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz



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

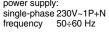






S1000 Induction

	Features	Version	Ref.		Technical Drawing
NEW	Induction cooker hob Finish: Black glass ceramic		7373 300		Q4: 440x500 - cut-out: 420x485 Flush-mount: 440x500 - cut-out: see web site
	electronic programming 9 power setting per zone plus Powerboost function; touch controls; security lock	9 Max power left sup. left right * Powerboost	2.800, 3.500, 5 Ø 145 mm-1.20(Ø 240 mm-1.50(Ø 145 mm-1.20(0 (1.600)* W 0 (2.000)* W	
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz		PDS			
	Induction cooker hob Finish: Black glass ceramic		7322 300		Q4: 290x510 - cut-out: 270x490 Flush-mount: 290x510 - cut-out: see web site
	electronic programming; 9 power setting per zone plus Powerboost function; touch controls; full safety system	Max power superior bottom * Powerboost	3.700 \ Ø 200 mm-2.30 Ø 160 mm-	0 (3.000)* W	
power supply: single-phase 230V~1P+N					





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





Connection of the Modular system

Elements' placing

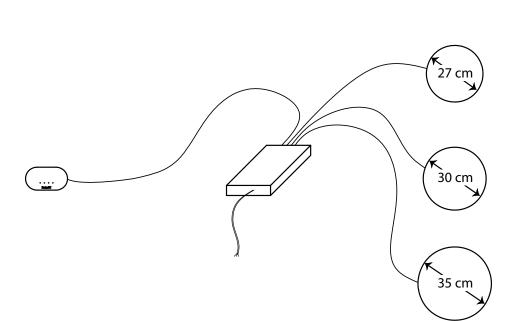
The Modular system allows a free placing of its elements. The only limit is posed by the length of the cables which connect the different elements to the connection box: 60 cm between touch-control unit and connection box and 90 cm between cooking plates and connection box.

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.

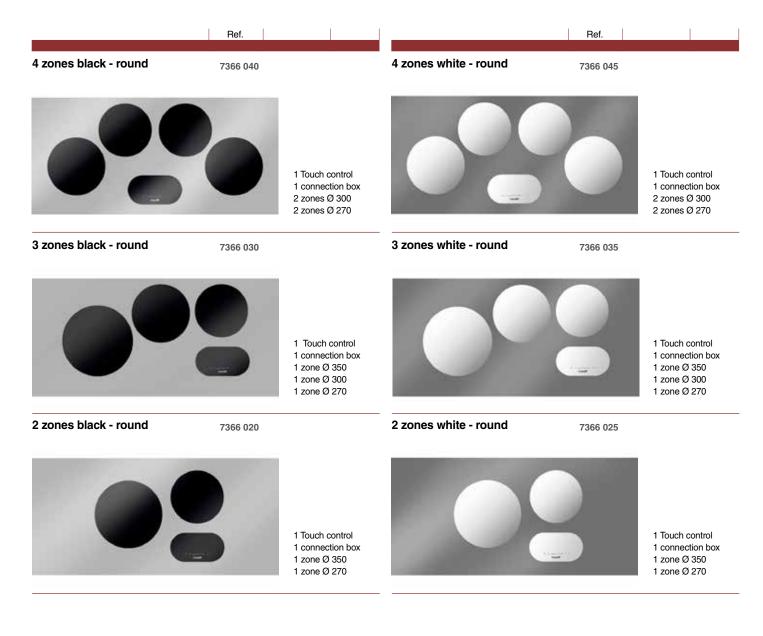


Modular Induction Series - touch control module

Focier##	electronic inde zones; 9 powe function; Slide device; safety to be ordered Connection ca <i>Note: the touc</i> <i>configuration,</i>	s module; Slider function; ependent programming of cooking er setting per zone plus Powerboost or control; touch control; go&stop lock; with matching connection box able length: 60 cm <i>h</i> control module requires a simple depending on the combination of ated, as indicated in the installation	connection box
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz	PDC		Dimensions: 275x150 mm R75 Flush-mount cut-out: see web site
	Version	Ref.	
4 zones touch control	+	7368 040 7369 040	Possible zones combinations:
A Annual State	+	7368 045 7369 040	- 2 zones 7361 27* - 2 free zones (any model)
3 zones touch control	black	7368 030	
-	+ connection	+ 7369 030	
	FT +	7368 035 + 7369 030	 Possible zones combinations: 1 zone 7361 27* 2 free zones (any model)
2 zones touch control			
	+	7368 020 7369 020	
A representation of a repr	—	7368 025 7369 020	 Possible zones combinations: 2 free zones (any model)
Ø 350 induction zone	FT black	7363 350	flush-mount cut-out: see web site
	FT white	7363 355	
Ø 300 induction zone	FT black	7362 300	flush-mount cut-out: see web site
	FT white	7362 305	- <u>#300</u> Max power 2.300 (3.000)* W
Ø 270 induction zone	FT black	7361 270	flush-mount cut-out: see web site
	FT white	7361 275	<u> </u>

Modular Configurations

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



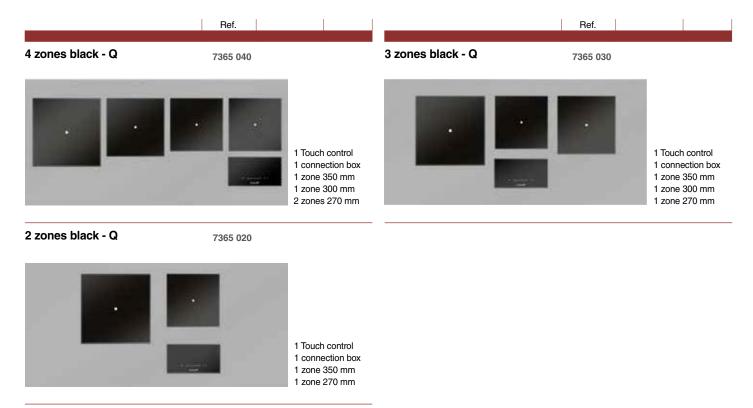


Modular Quadra Series

power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz	Touch controls module; Slider function; electronic independent programming of cooking zones; 9 power setting per zone plus Powerboost function; Slider control; touch control; go&stop device; safety lock;to be ordered with matching connection box Connection cable length: 60 cmNote: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.Image: Image: Im	connection box
4 zones touch control	T. Control 7367 040 + 7369 040 connection 7369 040	 Possible zones combinations: 2 zones 7364 270 2 free zones (any model)
3 zones touch control	T. Control 7367 030 + + connection 7369 030 box	Possible zones combinations: - 1 zone 7364 270 - 2 free zones (any model)
2 zones touch control	T. Control + 7367 020 connection 7369 020 box	 Possible zones combinations: 2 free zones (any model)
Ø 350 induction zone	SF 7366 350	flush-mount cut-out: see web site
Ø 300 induction zone	se 7365 300	* Powerboost flush-mount cut-out: see web site
Ø 270 induction zone	SF 7364 270	flush-mount cut-out: see web site 270 8 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).



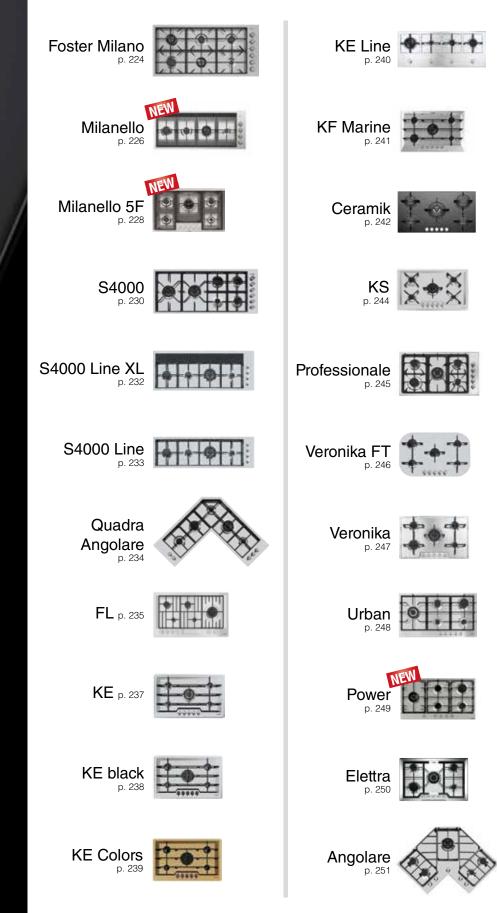






GAS COOKER HOBS

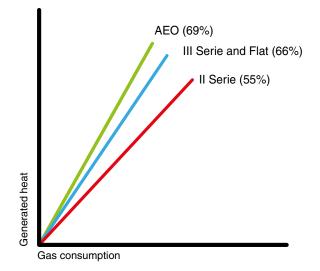
Energy saving with maximum efficiency.



High efficiency coupled with environmental awareness



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







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

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





3rd series burners: 20% gas saving

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





Dual burners: from 300 to 4.500 W

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





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

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

Features

Safety in the kitchen

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







Safe cooking

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

Under-knob ignition

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

Ultra-flat

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

Grids

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



Pure elegance

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





Cast-iron grids

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

Practicality

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

Features

Beyond built-in

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



STD

Standard

edge.





Q4

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





Flat-edge

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





The flush-mount cooker hobs have no vertical edge, and must be sunk into a 1,5 mm deep recess in the worktop's surface.



Built-in

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

accessories



Wok support 9601 668



Wok support 9601 727



Cast-iron grill 44x22 cm 8172 000



9601 742

Cast-iron support 11x23 cm



Cast-iron support 9601 741

Foster Milano

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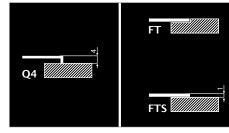
Foster Meker

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

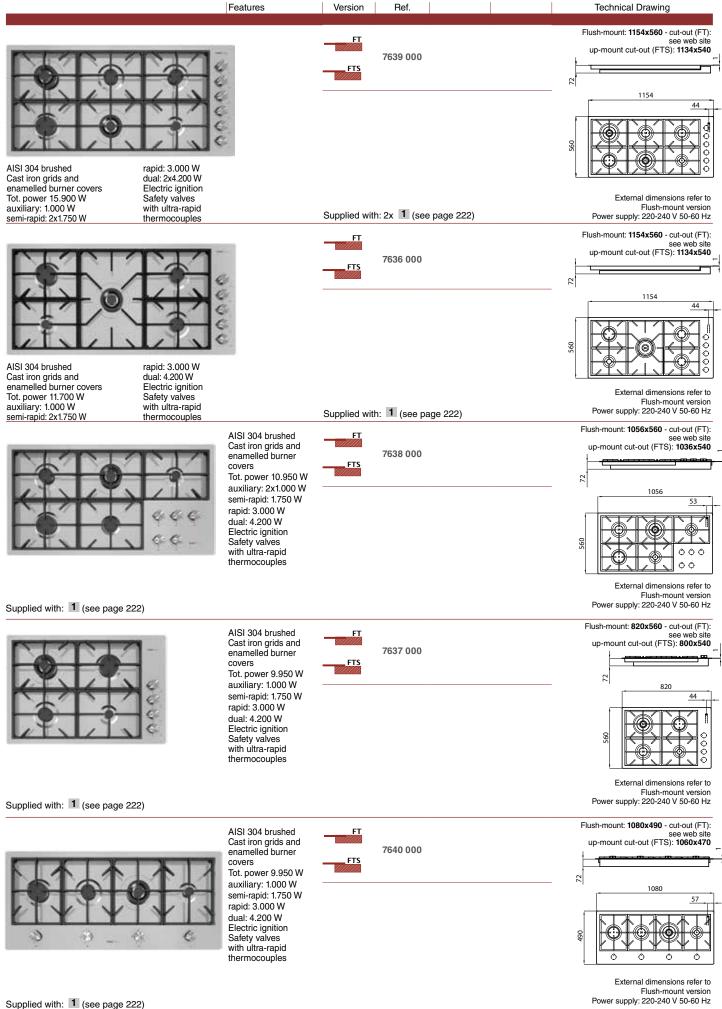
All the Foster Milano cooker hobs are equipped with a precious cast iron wok support, that allows the safe use of rounded pans.



Foster Milano knob

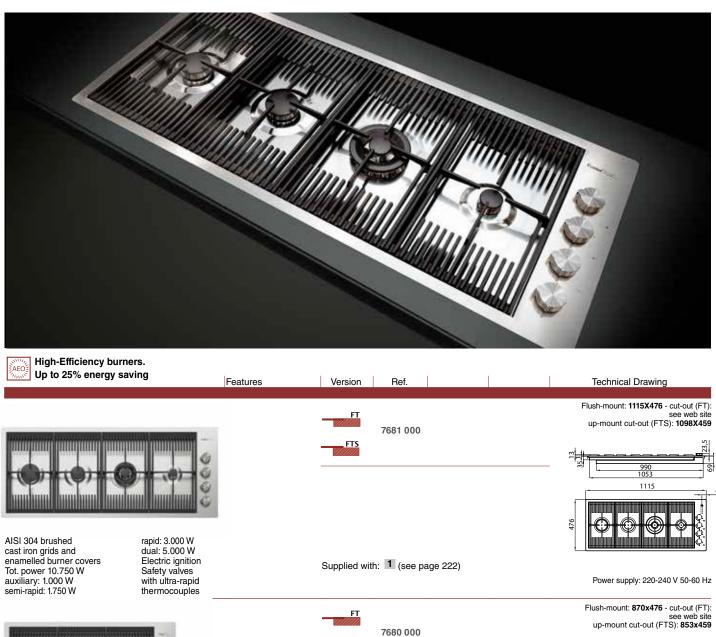
The precious satin-finish metal knob, is the defining element of the entire series. It is present on the cooker hob, on the oven and even graces the tap area of the sink.

Foster Milano

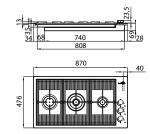


Milanello

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



FTS



Power supply: 220-240 V 50-60 Hz

Milanello inherits the same impressive metal knobs of the Foster Milano series. An unmistakable class detail.

dual: 5.000 W

Electric ignition Safety valves

with ultra-rapid

thermocouples

The refined and functional cast iron grid recalls the Milanello sink black cover. A really perfect match.

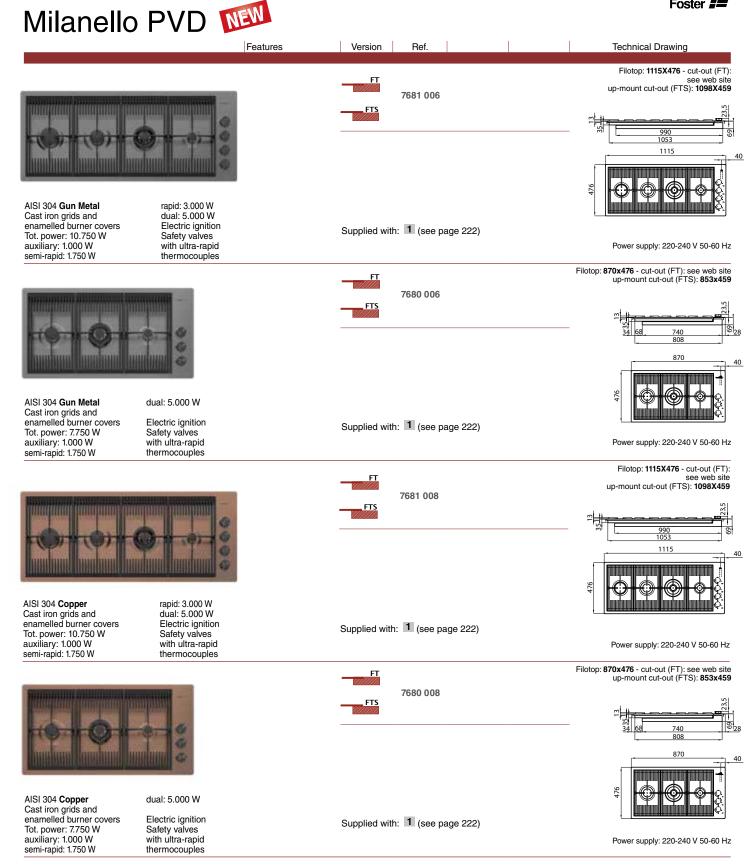


Supplied with: 1 (see page 222)

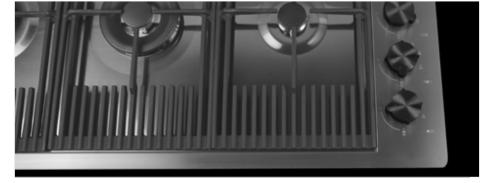
AISI 304 brushed

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

Foster ==

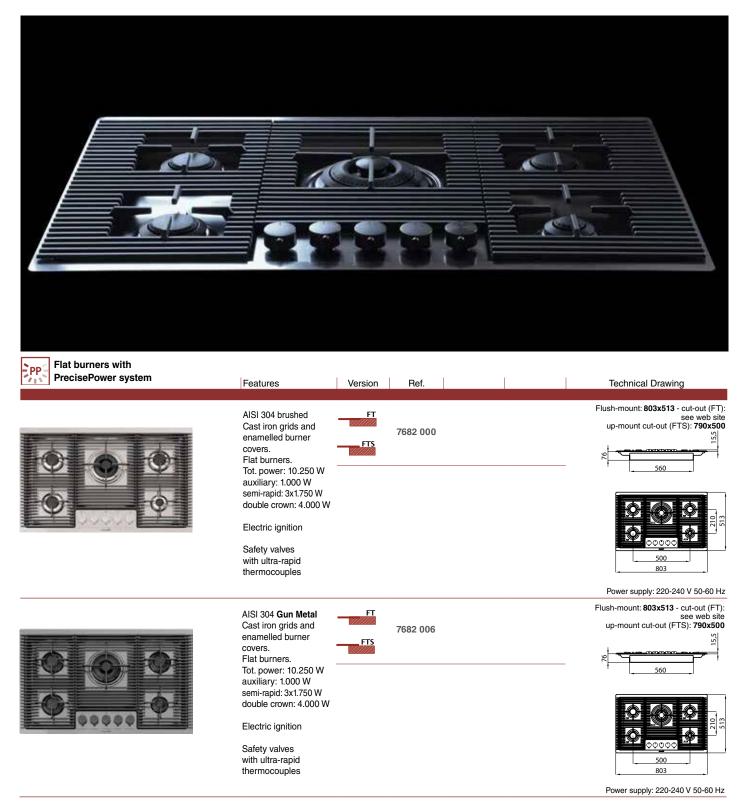


In the Gun Metal and Copper versions, also the knobs have a PVD Gun Metal finish, ensuring a perfect harmony of colours and finish.





PURE ELEGANCE AND EXTREME CONTROL THANKS TO THE PRECISE POWER SYSTEM



PrecisePower: great control in flame-setting

• 1 • n

111

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



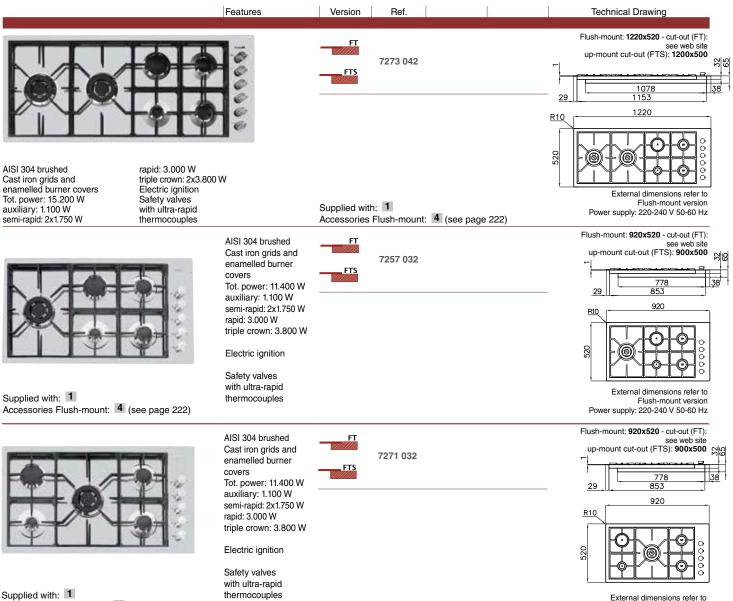


S4000 THE UNCOMPROMISING QUALITY



New generation hobs. Up to 20% energy saving

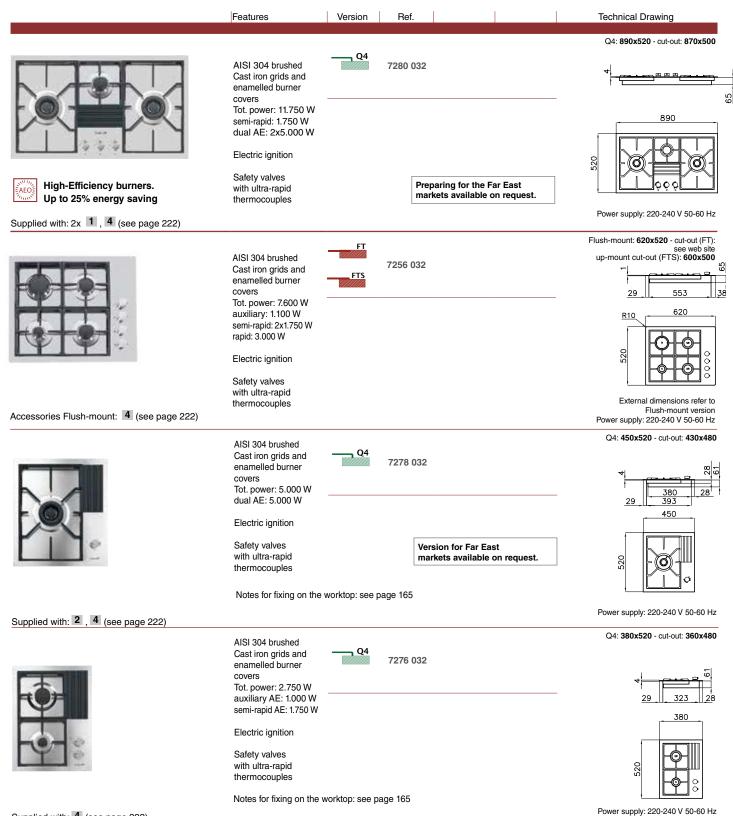
ÌII



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

Supplied with: 1 Accessories Flush-mount: 4 (see page 222)

Foster ==



Supplied with: 4 (see page 222)

S4000

A versatile pot support

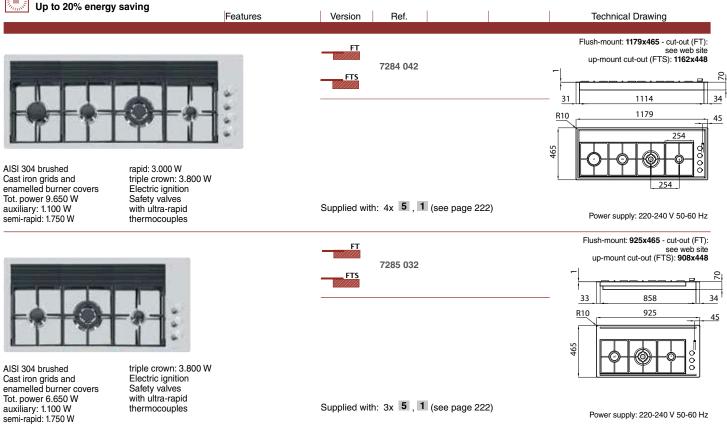
The flush-mount versions are supplied with the pot support accessory (Ref. 9601 742) that increases the work surface and safeguards the worktop against accidental contact with hot pots. It is a standard feature available on all S4000 Domino hobs.



S4000 Line XL

CHAMPION OF FUNCTIONALITY





Supplied with: 3x 5, 1 (see page 222)

Power supply: 220-240 V 50-60 Hz





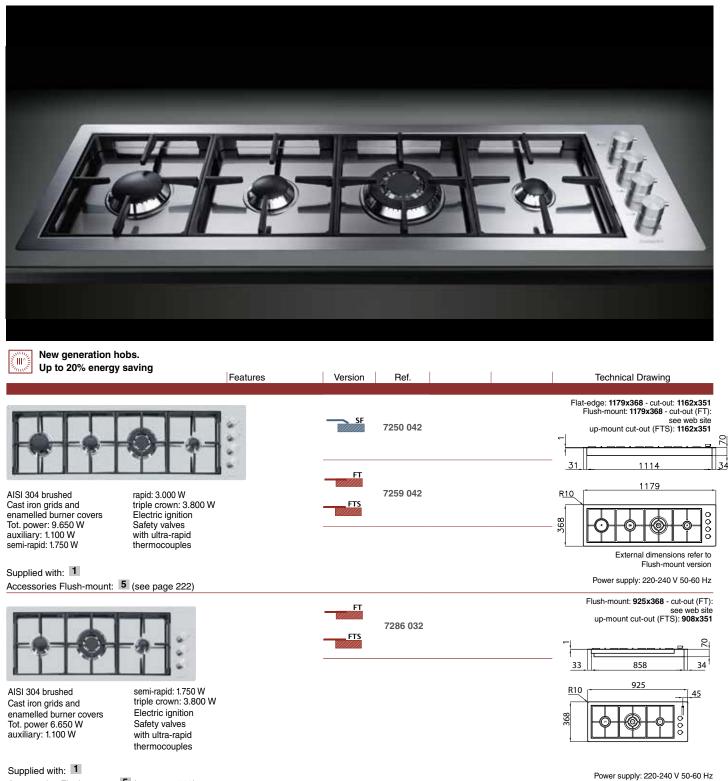
Champion of functionality



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



Supplied with: 1

Accessories Flush-mount: 5 (see page 222)

Elegant metallic knob

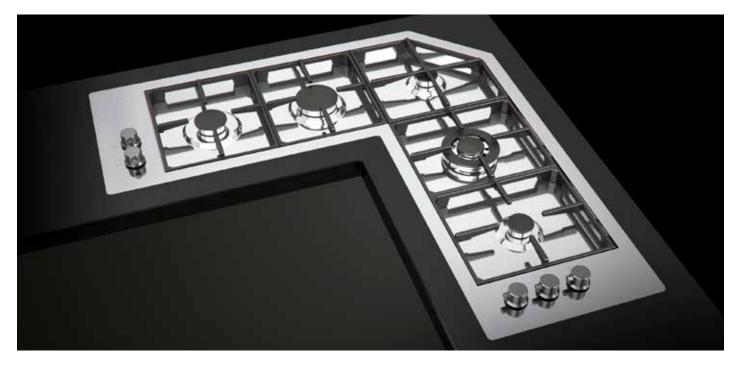
The entire 4000 Series is equipped with the new elegant and plain knob. As on all Foster cooker hobs, the appliances have under-knob ignition. Moreover, ignition is now even quicker thanks to the new burners.

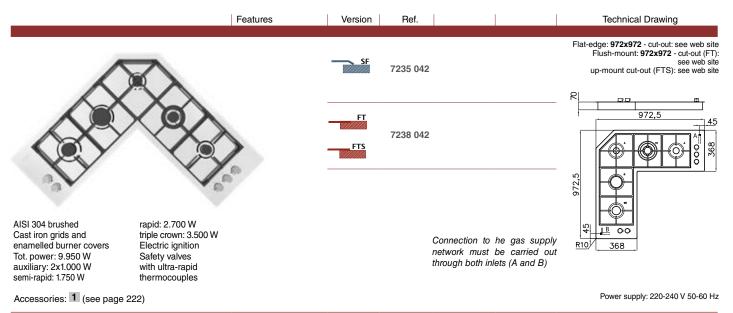




Quadra Angolare

A PERFORMING COOKING CORNER







A smart corner

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



High-Efficiency burners Up to 25% energy saving



Supplied with:

2

AEO

Wok support 9601 727

Features	Version	Ref.	Technical Drawing
AISI 304 brushed Cast iron grids and enamelled burner covers Tot, power 10.500 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
di: power 10.500 W auxiliary: 2x1.000 W dual AE: 5.000 W semi-rapid: 2x1.750 W Electric ignition	SF	7205 032	R10 _80_
Safety valves with ultra-rapid thermocouples	FT FTS	7206 032	
version vintage	FT FTS	7206 082	External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz

Ultra-flat grids

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

5 kW burner

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





	Features	Version	Ref.		Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 10.000 W	STD	7203 032		Standard: 760x500 - cut-out: 740x480
	dual AE: 2x5.000 W Electric ignition Safety valves with ultra-rapid thermocouples				
Supplied with: 2x 2 (see page 222)					Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 2.750W	SF	7209 032		Flat-edge: 353x513 - cut-out: 320x480 Flush-mount: 353x513 - cut-out (FT): see web site up-mount cut-out (FTS): 340x500 <u>240</u> co
	auxiliary: 1.000 W semi-rapid: 1.750 W Electric ignition Safety valves with	FT FTS	7208 032		
	ultra-rapid thermocouples			Power supply: 220-240 V 50-60 Hz	
	AISI 304 brushed Cast iron grids and enamelled burner covers	SF	7204 032		Flat-edge: 353x513 - cut-out: 320x480 Flush-mount: 353x513 - cut-out (FT): see web site up-mount cut-out (FTS): 340x500
	Tot. power 5.000 W dual AE: 5.000 W	FT			R10 68
	Electric ignition Safety valves with ultra-rapid thermocouples	FTS	7207 032		23
Supplied with: 2 (see page 222)				Power supply: 220-240 V 50-60 Hz	353



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.

Technical Drawing

62

500

Standard: 860x500 - cut-out: 840x480

860



Version

STD

STD

Microfoster

Ref.

7603 032

7603 432

New generation hobs. Up to 20% energy saving

Features

AISI 304 brushed

Cast iron grids and

Tot. power: 9.500 W

auxiliary: 2x1.100 W semi-rapid: 2x1.750 W

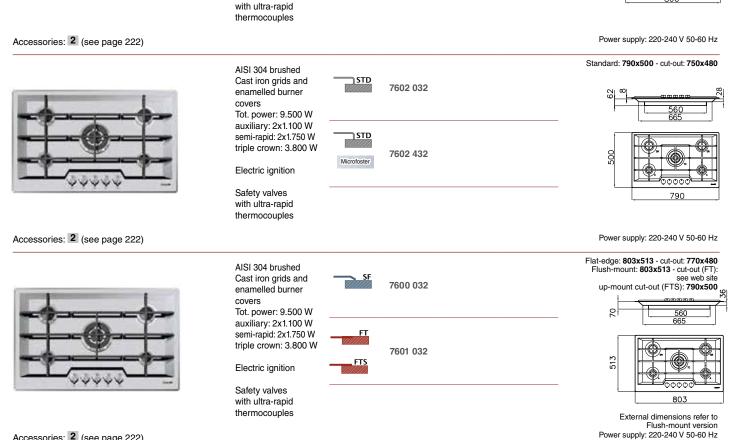
triple crown: 3.800 W

Electric ignition Safety valves

enamelled burner covers

ÌII^

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KE Black



New generation hobs. Up to 20% energy saving

Max 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 Electric ignition Safety valves with ultra-rapid thermocouples	FT 7600 666	 Flush-mount: 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 Vintage Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W	FT 7601 082	 Flush-mount:803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples	under an	
	alernioooupies		Power supply: 220-240 V 50-60 Hz

Accessories: 2 (see page 222)



Power supply: 220-240 V 50-60 Hz

KE Black is also available in Vintage-finish version.

KE COLORS



Version

Ref.

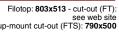
New generation hob. ÎII^ Up to 20% energy saving

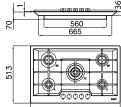
	AISI 304 Gold Cast iron grids and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples	FT FTS	7601 932	Filotop: 803x513 - cut-out see wet up-mount cut-out (FTS): 790) 2 2 560 665 5 5 5 5 6 5 5 6 5 5 6 5 5 6 5 5 0 0 0 0
Accessories: 2 (see page 222)				Power supply: 220-240 V 50-6
Accessories: ² (see page 222)	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	FTS	7601 866	Filotop: 803x513 - cut-out see web up-mount cut-out (FTS): 790x 560 665
	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	FTS	7601 632	Filotop: 803x513 - cut-out see web up-mount cut-out (FTS): 790x common c

Accessories: 2 (see page 222)

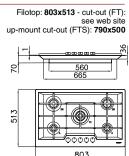
Features

Technical Drawing



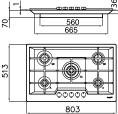


-60 Hz



-60 Hz

ut (FT): eb site **0x500**



Power supply: 220-240 V 50-60 Hz

THE LINE IN A LIGHTWEIGHT AND ORIGINAL DESIGN

KE Line



Version

Ref.

New generation hob. Up to 20% energy saving



Features

Accessories: 2 (see page 222)



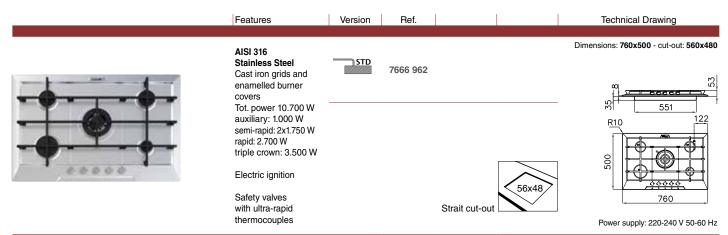


Technical Drawing

KF Marine

A SUPER STEEL FOR A CHAMPION OF FUNCTIONALITY





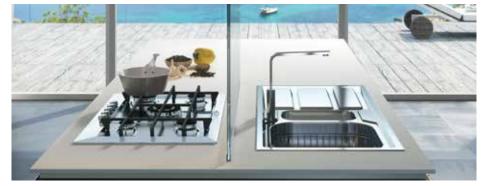


Superior resistance:

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



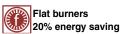
Ideal for sea-side houses

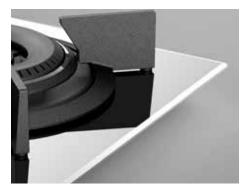


Ceramik

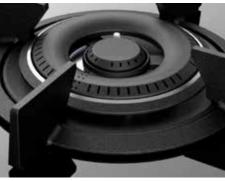
CERAMIC GLASS AND GAS. A COMBINATION OF ELEGANCE, PRACTICALITY AND SAFETY.







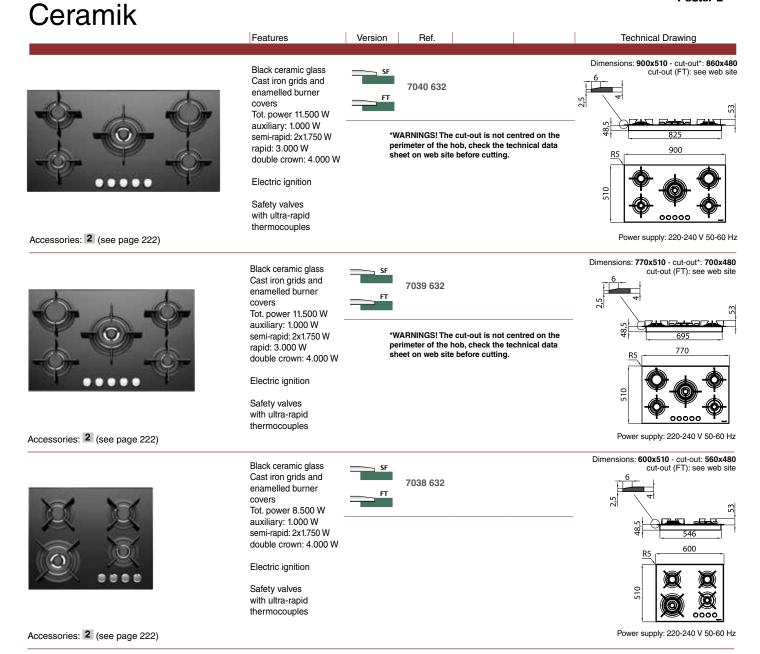
The profile of the hobs is embellished by an elegant 2 mm bevelled edge that makes it slimmer and suitable for a refined flush-mount installation.



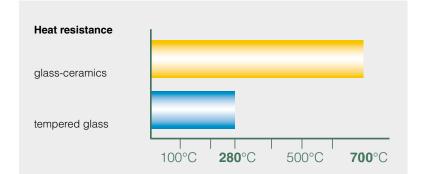
The Flat burners have a limited height and an accurate design that facilitates cleaning operations. They are embellished by the double finish with a satin-finish steel ring.



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



Much more than a tempered glass



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



New generation hobs. Up to 20% energy saving ÌII^

	Features	Version	Ref.	Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.150 W	STD	7610 032	Standard: 790x500 - cut-out: 750x480
X - X	auxiliary: 1.100 W semi-rapid: 3x1.750 W triple crown: 3.800 W Electric ignition			
	Safety valves with ultra-rapid thermocouples			790
Accessories: 2 (see page 222)				Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner	STD	7615 032	Standard: 590x500 - cut-out: 560x480
XX	covers Tot. power: 7.600 W auxiliary: 1.100 W			
	semi-rapid: 2x1.750 W rapid: 3.000 W			
\$\$ <u></u> \$\$	Electric ignition Safety valves with ultra-rapid			
	i i			

Power supply: 220-240 V 50-60 Hz





Sloped recess

thermocouples

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



	Features	Version	Ref.	Technical Drawing
Accessories: 1 3 (see page 222)	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W Electric ignition Safety valves with ultra-rapid thermocouples	STD	7055 062	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
		SF	7246 062	
		FT FTS	7245 062	External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz
Accessories: 1 (see page 222)	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 Electric ignition Safety valves	STD	7053 062	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
		SF	7244 062	
	with ultra-rapid thermocouples	FTS	7243 062	603 External dimensions refer to Flush-mount version Power supply: 220-240 V 50-60 Hz

Veronika Flush-mount

SINUOUS ELEGANCE

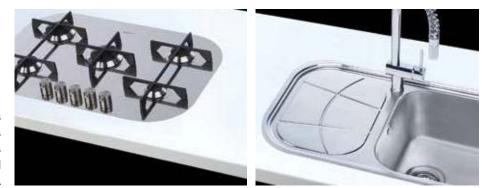


New generation hob. Up to 20% energy saving



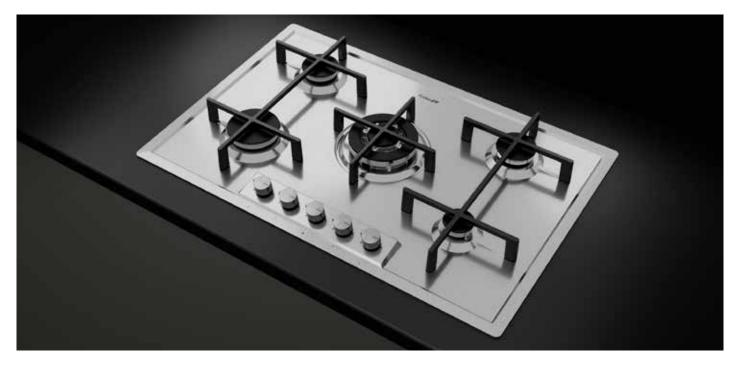
Features	Version	Ref.	Technical Drawing
			Flush-mount: 773x513 - cut-out (FT):
AISI 304 brushed Cast iron grids and enamelled burner	FT	7367 032	see web site up-mount cut-out (FTS): 760x500 R 145
covers Tot. power: 10.600 W	FTS		
auxiliary: 1.100 W semi-rapid: 2x1.750 W			R151.5
rapid: 2x3.000 W Electric ignition			
Safety valves with ultra-rapid thermocouples			

Power supply: 220-240 V 50-60 Hz



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
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.700 W auxiliary: 1.000 W	STD	7067 062		Standard: 760x500 - cut-out: 560x480
	semi-rapid: 2x1.750 W rapid: 2.700 W triple crown: 3.500 W Electric ignition				
Accessories: 2 (see page 222)	Safety valves with ultra-rapid thermocouples			Strait cut-out	Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz
(000 page)					Standard: 590x500 - cut-out: 560x480
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 7.200 W	STD	7066 052		8 [∞] 551
	auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 2.700 W Electric ignition				
	Safety valves with ultra-rapid thermocouples				Model which cannot be welded into stainless steel worktops
					Power supply: 220-240 V 50-60 Hz
					Standard: 440x500 - cut-out: 420x480
	AISI 304 brushed Cast iron grids and enamelled burner covers	STD	7063 052		Q 4 385
	Tot. power: 5.850 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W				
New generation hob. Up to 20% energy saving	Electric ignition Safety valves with ultra-rapid thermocouples				Power supply: 220-240 V 50-60 Hz





	Features	Version	Ref.		Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.300 W	STD	7006 082		Dimension: 890x510 - cut-out: 805x480
	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				Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.300 W	STD	7005 082		Dimension: 750x510 - cut-out: 560x480
	auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 3.000 W triple crown: 3.800 W Electric ignition Safety valves			56x48	
	with ultra-rapid thermocouples			Strait cut-out	Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner covers	STD	7004 082		Dimension: 590x510 - cut-out: 560x480
	Tot. power: 7.500 W auxiliary: 1.000 W semi-rapid: 2x1.750 W rapid: 3.000 W				
5555-	Electric ignition Safety valves with ultra-rapid thermocouples				

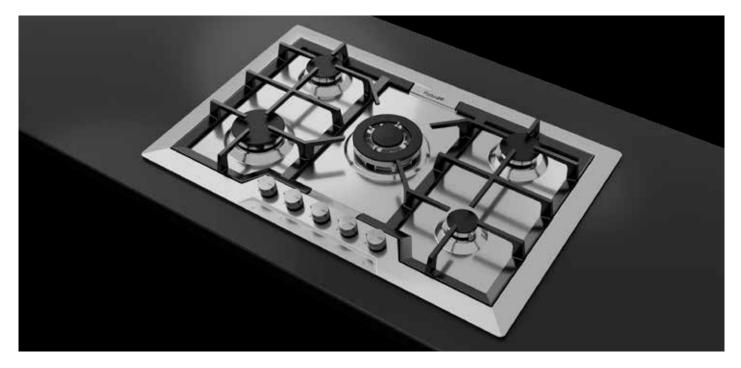
Power supply: 220-240 V 50-60 Hz

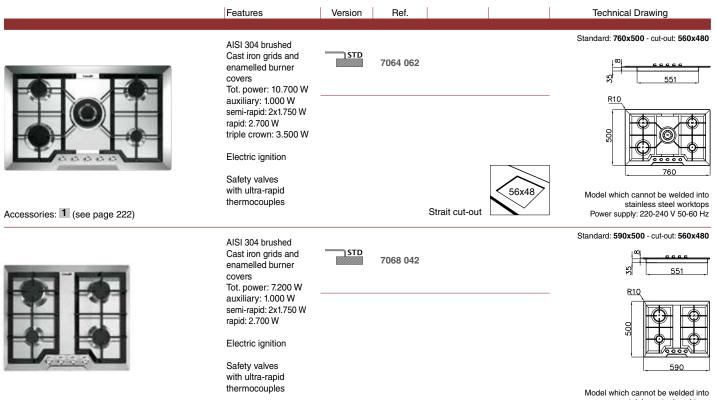




	Features	Version	Ref.		Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 11.700 W	STD	7016 032		Dimension: 860x500 - cut-out: 840x480
	limited auxiliary: 1.400 W semi-rapid: 2x1.750 W rapid: 2.800 W double crown: 4.000 W Electric ignition				
	Safety valves with ultra-rapid thermocouples				Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and enamelled burner	STD	7015 032		Dimension: 750x500 - cut-out: 560x480
	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				
	Safety valves with ultra-rapid thermocouples		Strait cu	t-out	Power supply: 220-240 V 50-60 Hz
	AISI 304 brushed Cast iron grids and				Dimension: 580x500 - cut-out: 560x480
	enamelled burner covers		7014 032		g
	Tot. power: 9.550 W auxiliary: 1.000 W semi-rapid: 1.750 W				
	rapid: 2.800 W double crown: 4.000 W Electric ignition				
	Safety valves with ultra-rapid thermocouples				ු රාජාජාර,
					Bower oupply: 220,240 V E0,60 Hz

Elettra CHAMPION OF CONVENIENCE





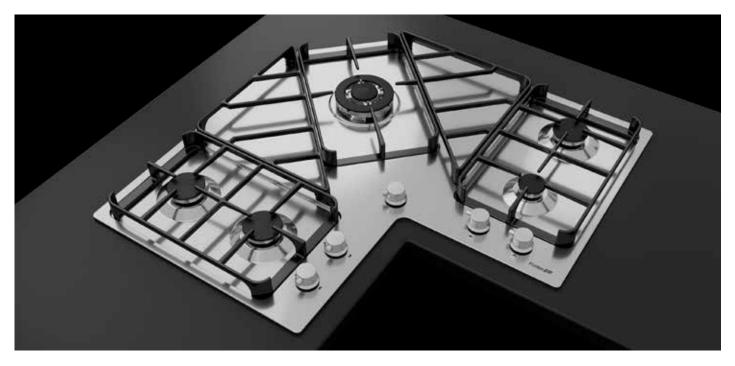
Model which cannot be welded into stainless steel worktops Power supply: 220-240 V 50-60 Hz

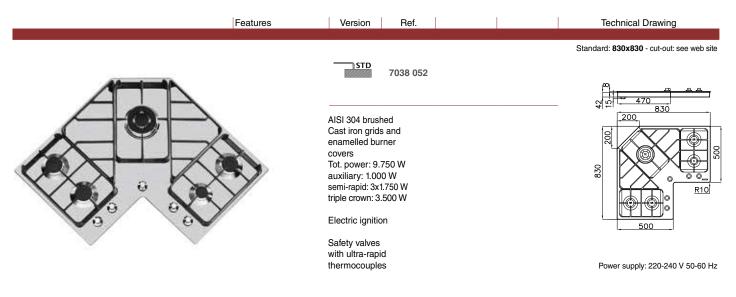


Smart grids A detail of sturdy square grids of Electra hob: just two symmetrical grids create the support for all the five burners.

Angolare

THE CORNER IN A PROFESSIONAL STYLE





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



Features

EASY Clean



Easy-Clean enamelling

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



Soft-closing door

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



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



Stop Sol glass

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



Cooking chamber capacity

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



Multilevel cooking

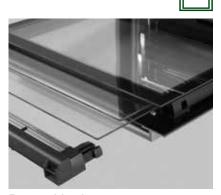
The special ventilation makes the temperature uniform and avoids the mixing of smells, thus allowing to cook different kinds of food at the same time.



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



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



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



Features



Energy class

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



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

Fast preheating

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



Full-Glass door

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



Anti-touch finish

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



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



Triple glass door

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



Multifunctional ovens cooking functions

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





Bottom cooking Suitable for heating foodstuffs.

Upper-level cooking

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



Traditional cooking

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



Ventilated cooking

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



Intensive cooking

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



Bottom Cooking + Fan

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



Fast preheating

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



Keep warm

Ideal to keep at the right temperature before serving.



Low temperatures

Program for a slow and gentle cooking at contained temperatures.



Bottom + Ventilated cooking

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

Gas ovens cooking functions



Ventilated and static gas cooking

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



Central grill

Ideal for toasting or cooking small portions au gratin.

Double grill

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

Bottom cooking + grill

To complete static cooking and to cook au gratin simultaneously.



Bottom cooking + double grill

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



Fan + grill

The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.

Fan + double grill

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

Defrosting

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

Pizza function

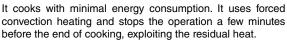
The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.



Grill+Spit

The grill and spit combination produces perfect browning of foodstuffs.

Eco





ECO

Bottom + grill + fan

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



Grill

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



Steam ovens cooking functions



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

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



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

obtain tasty dishes just like a pro.



Pure steam

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



Regeneration

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

Combi Micro oven cooking functions



Three different microwave solutions.

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

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



Microwave oven cooking

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



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



Micro+grill cooking

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



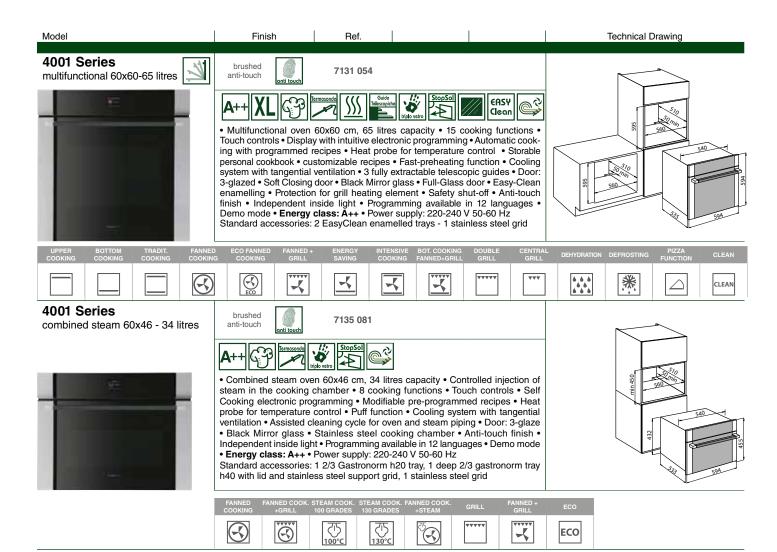
Automatic thawing Allows for thawing foodstuffs by setting the latter's weight and type.



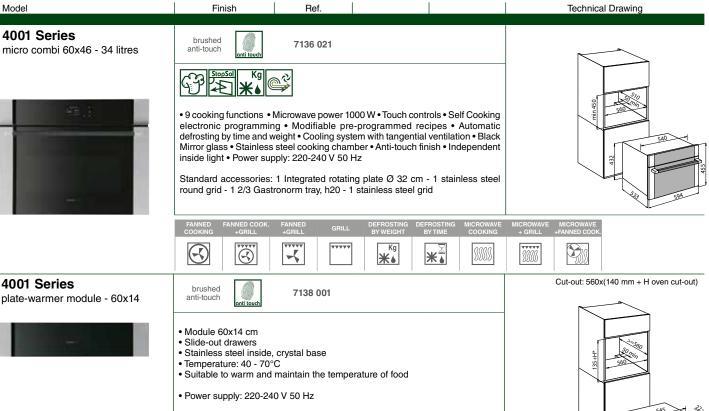
Defrosting by time Allows you to defrost by setting the duration of the process.

S4001





S4001





Perfect alignment

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

Foster ==



FL One Touch

Model	Finish Ref.		Technical Drawing
Serie FL One Touch multifunctional 60x60 - 72 litres	BLACK MIRROR 7106 653		
	• Multifunctional oven 60x60 cm, 72 litres cap functions • Max temperature 275 °C • One-Tr programming Self Cooking Plus • Large co- level • Storable personal cookbook • Profe probe for temperature control • Fast pre-heati • AcquaClean function • double grill • 3 full 3-glazed • Full-Glass door • Removable doo handle • Easy-Clean enamelling • Protect system with tangential ventilation • Asymm lock • Dynamic plus cooling system • Program class A+ • Power supply: 220-240V 50-60H Standard equipment: low baking tray (2x) - o steel grid.	Diporterio Clean Clean Control display • Intuitive electronic okcook settable for weight and cooking ssional MultiStep programming • Heat ng function • Heat maintenance function y extractable telescopic guides • Door: r glasses • Soft Closing door • Chromed ion for grill heating element • Cooling etric double halogen light • Keyboard ming available in 33 languages • Energy Iz	
UPPER BOTTOM TRADIT. FANNED ECO COOKING COOKING COOKING COOKING COOKING	NG GRILL GRILL AUTO ROAST DOUBLI		ICE DEFROST WARMER QUICK HEATING ACQUACLEAN

FL - plate-warmer module

Model	Finish	Ref.		Technical Drawing
FL Plate-warmer 60x14 - 24 litres	BLACK MIRROR	7104 600		
	 Push-pull opening wit Stainless steel inner Heating resistors with Max temperature: 85 Maximun load: 15 kg Power supply: 220-24 	with non-slip coati level control °C	s ng	*Cut-ou: 560x(140 mm + H oven cut-out)



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 microcrystallization 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

Foster

FL blast chiller multifunctional 60x46 - 40 litres

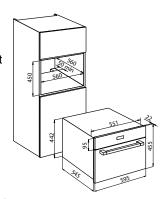
BLACK MIRROR 2980 600

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 microcrystallization of water which prevents fibres from breaking apart.



Rapid pre-chilling to optimize program-execution time

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



Rapid chilling of food after cooking

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



Quick chilling of beverages to service temperature

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



$0^\circ C$ conservation of prepared food

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



Raw food sanitization through temperature drop to -30°C

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



Controlled defrosting of deep-freeze food

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



Food regeneration at serving temperature

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



Low-temperature cooking

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



Rising with temperature- and humidity-control

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







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.

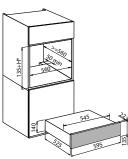
FL Vacuum Drawer



60x14

BLACK MIRROR

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



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

accessories

Kit of 25 bags for vacuum-preservation 20x30 cm Kit of 25 bags for vacuum-preservation 25x35 cm Kit of 25 bags for vacuum-cooking 20x30 cm kit of 25 bags for vacuum-cooking 25x35 cm kit of 3 containers for professional vacuum





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

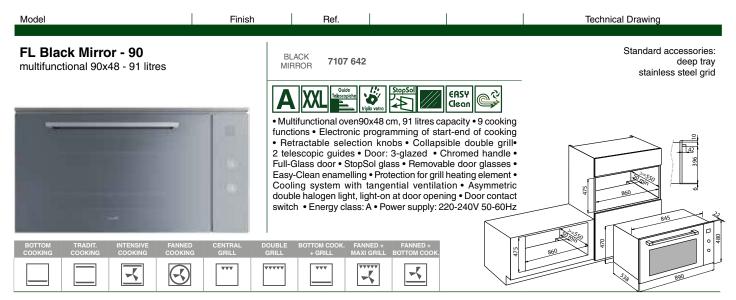
Not all preparations require a high degree of vacuum. Three different levels can be selected, plus the sealing function without air extraction



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.

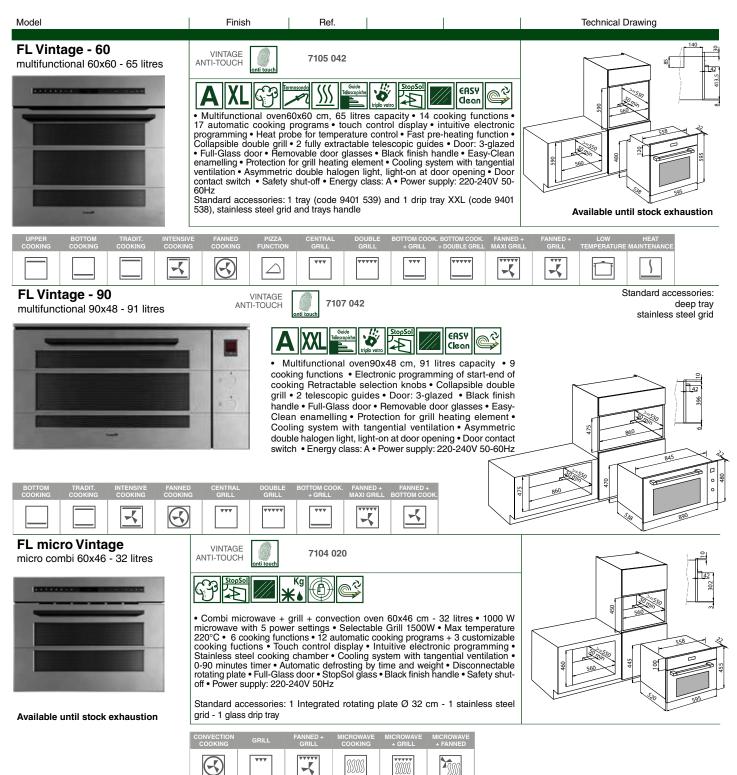
FL 90



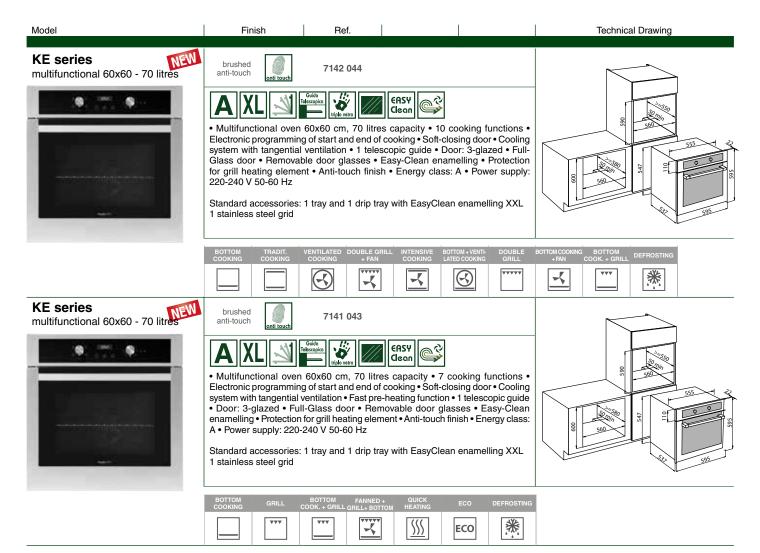


FL Vintage





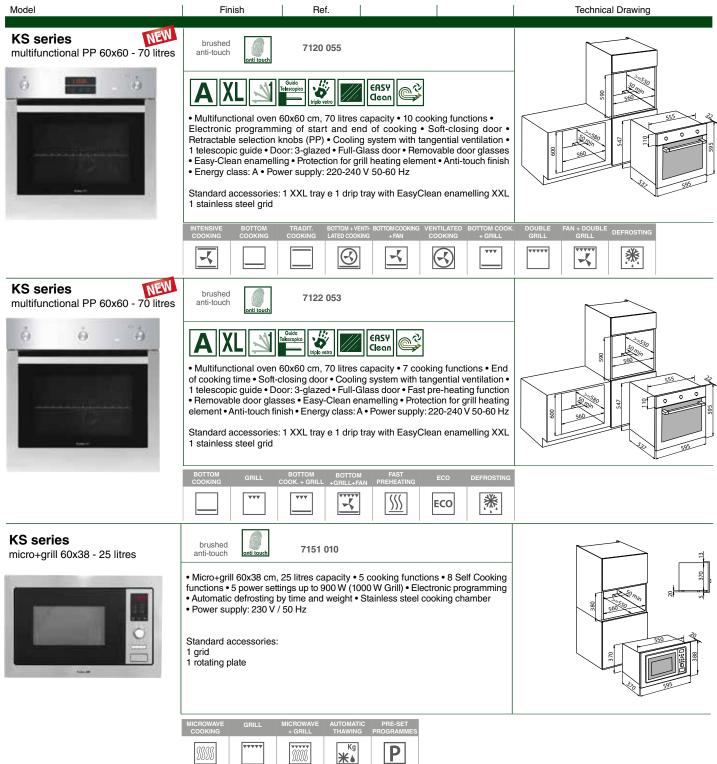




Model	Finish	Ref.			Te	echnical Drawing
KE series micro combi 60x46 - 34 litres	brushed anti-touch	r settings • Max to - knobs • Stainless on • 0-99 minutes off • Power supply ate - 1 round grid	emperature 220 s steel cooking c timer • defrostir : 230V - 50Hz	°C • 6 cooking fund hamber • Cooling s	ctions ystem	400 400 500 500 500 500 500 500
	MICROWAVE CONVECTION COOKING	GRILL MICRO	ILL + FANNED	DEFROSTING		

KE 90

Model		Finish	Ref.			Technical Drawing
KE 90 multifunctional 90x60 - 103 litres			brushed 7126	047		
	Ö		cooking functions •	en 90x60 cm, 103 l Electronic program display • Cooling s 2-glazed • Full-Glas helling • Protection f ndependent inside Power supply: Hz ies:	for grill	d ⁸ 860
KE 90 - GAS ventilated gas 90x60 - 91 litres			BOTTOM TRADIT COOKING COOKIN Drushed 7193		ANNED CENTRAL DOKING GRILL	DOUBLE GRILL FANNED + FANNED COOKING +BOTTOM ECO Image: Construction of the second sec
			cooking functions • valves • End of cool ventilation • Door	Electric grill • Unde king timer • Cooling :: 2-glazed • Easy light • Power suppl ies:	tres gross volume • 4 r knob ignition • Safety system with tangentia -Clean enamelling y: 220-240 V 50-60 Hz	
			BOTTOM ELECTRIC COOKING GRILL	FAN S	PT	130 893



Urban

Model	Finish	Ref.			Technical Drawing
Urban multifunctional 60x60 - 70 litres	brushed anti-touch A Multifunctional oven of preheating • End of co Door: 2-glazed • Easy- Power supply: 220-240 Standard accessories: 1 tray 1 drip tray with EasyCl 1 stainless steel grid	oking time • Cooling •Clean enamelling • •V 50-60 Hz	g system with tai	ngential ventilation •	
	BOTTOM GRILL COOKING	BOTTOM COOK. + GRILL GRILL	+ QUICK HEATING	ECO DEFROSTING	

Plate-warmer module KE-KS

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





Foster == HOODS FL Slim Modular p. 280 p. 292 Modular Trio Stripe p. 293 p. 281 Breeze p. 282 KS Lux p. 294 New Sky p. 283 **KS** p. 295 Ghost p. 284 NE Florence p. 296 S4000 Domino Ghost p. 286 Pitagora p. 297 Domino Air p. 287 Amélie p. 298 N **S4001 Special** p. 288 New Wing p. 299 S4001 Flat p. 290 p. 300 Cilindro p. 291

A hood for every kitchen





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





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





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.



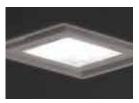
LED colour temperature selector

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.



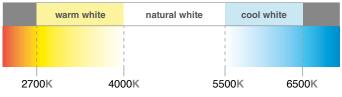
LED Strip

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

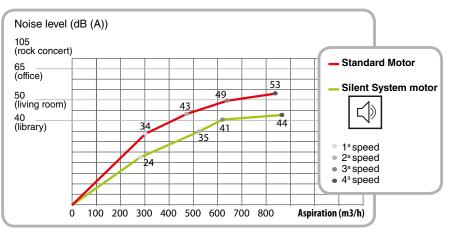
Power and quietness are the two principal features of a cooker hood, even though they are often in contrast with one-another. All the Foster solutions have an outstanding suction power which makes them efficient and well-performing in all conditions of use, both in extracting and filtering modes.

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 colourchange 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

Foster



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.

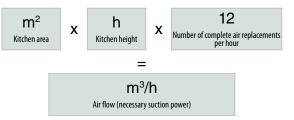
Choice suggestions

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

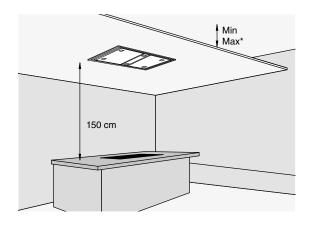
The suction power of the hood must be correctly dimensioned compared to the volume of the room in which it is installed, in order to ensure a correct air circulation. The optimal air flow can be calculated by multiplying the volume of the room by 12 (number of complete air volume replacements in one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

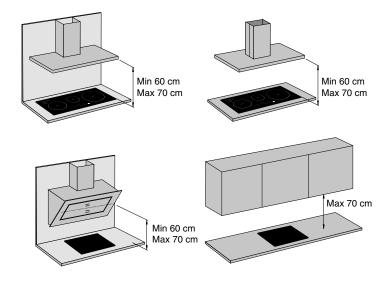


Choice suggestions

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.

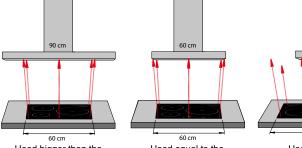
Placement of pipelines

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.

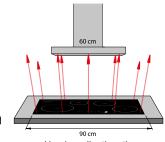
Air currents

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

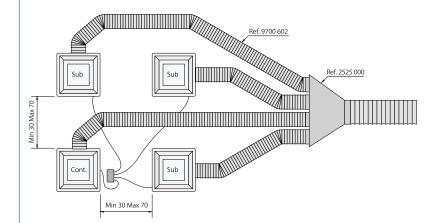


Hood bigger than the cooking area: **OPTIMAL**

Hood equal to the cooking area: ADEQUATE



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



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.



White tube with rectangular section 222x89 mm

dim: 222x89x1000 mm



9700 533 White connector with rectangular section 227x94 mm

dim: 227x94x80 mm



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

dim: 288x288x94 mm



with rectangular section: 227x94 mm dim: 174x174x227 mm



9700 537

Rectangular/round adapter: Section 227x94 mm / ø 158 mm

dim: 190x 150x227 mm

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



9700 538 Non-return valve ø 148 mm



9700 539 * gray grid for 100/150 mm bases

dim: 273x150 mm



9700 536

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

dim: 233x138x94 mm



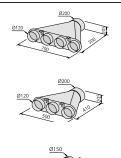
9700 574 * carbon filter for 100-150 mm plinth

9700 575 * Active charcoal refill for Plinth filter

> only for extractor hobs Milano AIR e Domino AIR

Space-saving channel system with circular section

For 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



9700 602

Flexible silencing canalization 10 mt. - ø 120 mm

9700 603 Flexible silencing canalization 10 mt. - ø 150 mm

2523 000 Collector for 2 tubes ø 120 mm

Modular



	Model	Ref.		Technical Drawing
The Control module (which is necessary) can	modular control	2518 001		
control up to three Subordinate modules (for a total of maximum 4 suction units).	modular subordinate	2519 001		
·				

Modular Control & Subordinate



Modular Light



control		
modular subordinate	2519 001	
Modular Cont	rol & Subordinate	

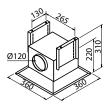
ceiling modular suction system Finish: satin stainless steel - white glass 1 grease filter 4 speeds

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



cut-out: 340 x 340 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

accessories:

	Ret.
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

2520 001 modular light

Modular light

Finish: satin stainless steel - white glass LED Low consumption lighting (4.000 kelvin)

Suspended ceiling height:

cut-out: 340 x 340 mm

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

Modular Trio



Modular Trio



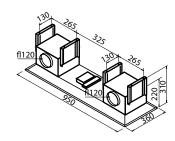
2536 000 95 cm

Ref

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**



Technical Drawing

cut-out: 340 x 930 mm

accessories:

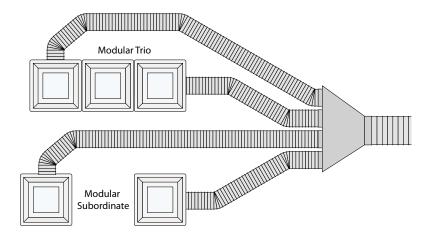
 Ref.
 Silencing kit Ø 120 mm
 9700 602

 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





Power supply: 220-240 V, 50-60 Hz

"Filtering mode" option not available for this model

canalization systems and silencing kits, see p. 279

Energy Class: A+ Suspended ceiling height: min 200 mm - max 280 mm

accessories:

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.

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+	360° 1000 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+ Suspended ceiling height: min 200 mm / max 280 mm	cut-out: 970 x 473 mm

"Filtering mode" option not available for this model

accessories:

canalization systems and silencing kits, see page 279

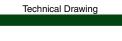


Ghost

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.

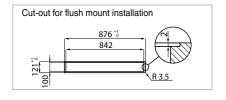




FT

FTS

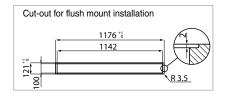














2451 090

Flush-mount table hood

Finish: satin 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

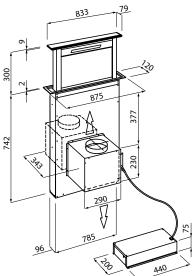
Air flow rate: 760 m3/h Height from floor: 300 mm Dimensions on the worktop: 875x120 mm Cut-out: - on-top built-in: 842x100 mm

- 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)





Flush-mount table hood

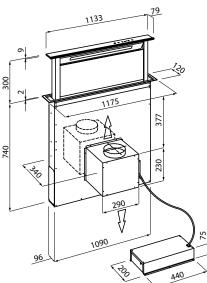
- Finish: satin stainless steel AISI 304 - black glass Touch control 2 grease filters 4 speeds LED Strip illumination (9W - 4.200 kelvin) Automatic delayed shutdown
- Filter-cleaning alarm Optional filtering operation mode

Air flow rate: 800 m3/h Height from floor: 300 mm Dimensions on the worktop: 1175x120 mm

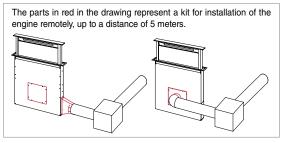
- Cut-out: - on-top built-in: 1142x100 mm
- flush-mount built-in: see drawing beside Air exhaust hole: Ø 120/150 mm
- Motor power: 275 W

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



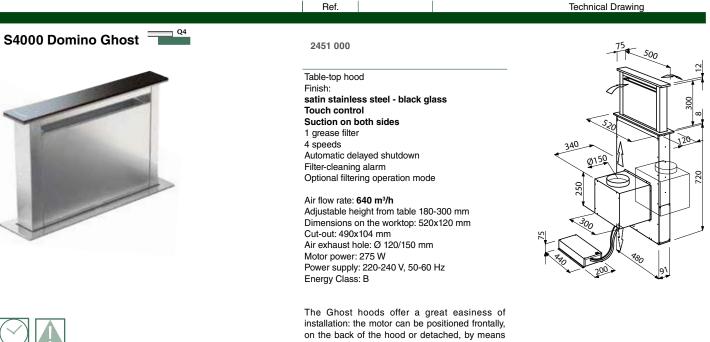
accessories:

2 carbon filters kit remote motor installation kit

Ref. 9700 460 9700 459

S4000 Domino Ghost

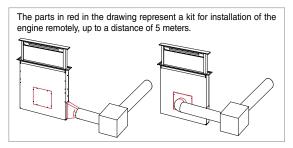




of the specific optional kit (see drawing here next)



Remote motor installation schemes

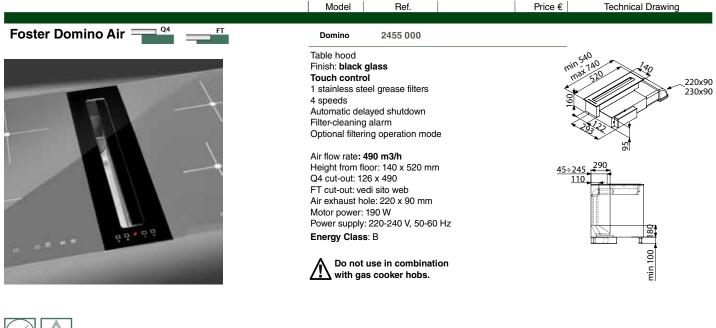


accessories:

2 carbon filters kit remote motor installation kit

Domino Air

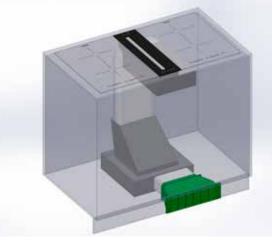






accessories:

	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	1



Installation scheme for Domino Air hood in filtering mode with active carbon plinth filter.

S4001 Special NEW



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

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

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

4 suction plates (120 cm) in central position

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

Energy Class: see chart

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



Optional with price surcharge, upon request:

- Ladle-rod -
 - Large steel shelf (min. thickness 30 mm) Rods with steel cable (ø 3mm*) Vintage steel finish
- -
- * Not compatible with large steel shelf.
- Off-center chimney
 Shaped chimney for sloping ceiling
 Out-of-square Hood side

Ref.

Lenght

295

Ø 28/25

376

810 - 1220

min. 60

accessories:

carbon filters kit - Long Life 9700 001 canalization systems and silencing kits, see page 279

Foster ==

S4001 Special NEW

1050

630 -

60

min.

	lenght mm	Ref.	Technical Drawing
S4001 Special - wall	1201 - 1500	2440 150	
Suction hood system with telescopic chimney and customizable length.	1501 - 2100	2440 210	
Finish:	2101 - 3000	2440 300	
AISI 304 satin stainless steel			

Brushless motor - High Performance Minimal-design electronic commands

2 grease filters 4 speeds

Lighting: with LED spots, 1W (5.600 Kelvin) see chart Perimetric aspiration Delayed automatic turn-off. Optional filtering operation mode Telescopic rods in ø28 / 25 mm tube. 4 suction plates (120 cm) in central position

Chimney in central position. Total air flow rate: **700 m³/h** Chimney height: 630 - 1050 mm Air exhaust hole: Ø 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	А



Optional with price surcharge, upon request:

499

- Ladle-rod
- Large steel shelf (min. thickness 30 mm) Rods with steel cable (ø 3mm*)
- -Vintage steel finish
- * Not compatible with large steel shelf.

accessories:

carbon filters kit - Long Life* canalization systems and silencing kits, see page 279

Ref. 9700 001

Lenght

278

ø

Ø 28/25

376

Off-center chimney Shaped chimney for sloping ceiling Out-of-square Hood side

Types of rods



Optional fastening with steel cables ø 3mm



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

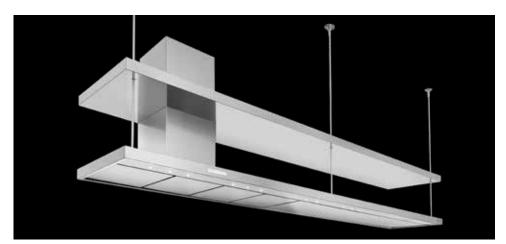


Optional fastening with tubular rods ø 10mm

Finishes



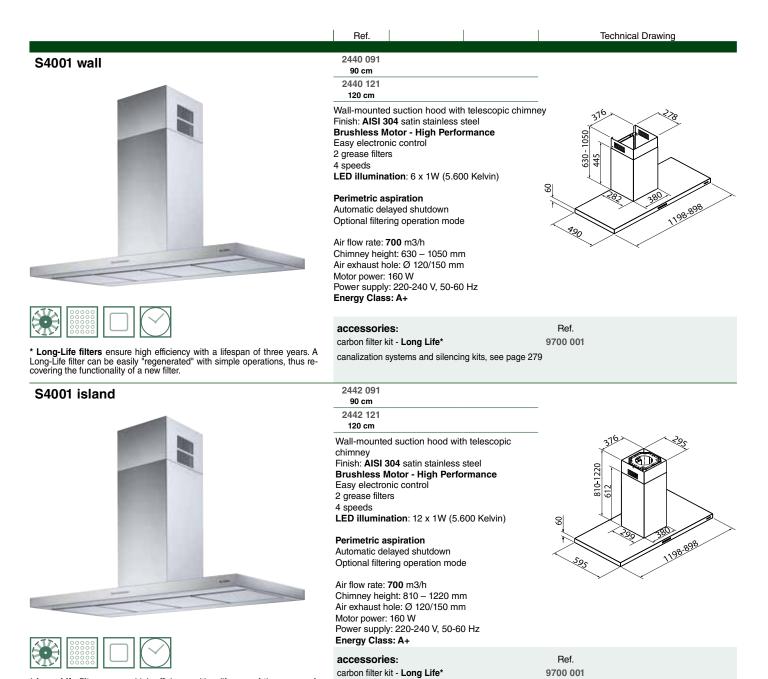
Vintage finish



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

S4001





canalization systems and silencing kits, see page 279

* 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.

Cilindro



	Ref.	Technical Drawing
Cilindro wall	2531 001	
	Wall-mounted suction hood Finish: AISI 304 satin stainless steel Brushless Motor Easy electronic control 1 Stainless steel grease filter 4 speeds LED illumination: 4 x 1,2W (5.500 Kelvin) Automatic delayed shutdown Optional filtering operation mode Air flow rate: 700 m3/h height: 920 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W Power supply: 220-240 V, 50-60 Hz Energy Class: A+	
	carbon filter canalization systems and silencing kits, see page 279	Ref. 9700 380
Cilindro island	2530 001	Ø380
	Wall-mounted telescopic suction hood Finish: AISI 304 satin stainless steel Brushless Motor Easy electronic control 1 Stainless steel grease filter 4 speeds LED illumination: 4 x 1,2W (5.500 Kelvin) Automatic delayed shutdown Optional filtering operation mode Air flow rate: 700 m3/h height: 920 – 1330 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W Power supply: 220-240 V, 50-60 Hz Energy Class: A+	– – – – – – – –
	accessories: carbon filter canalization systems and silencing kits, see page 279	Ref. 9700 380

FL Slim



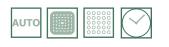
. . . .

FL Slim black mirror



FL Slim white





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

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

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

accessories:

carbon filter canalization systems and silencing kits, see page 279

210 005 'y view 32° 180 422

Ref.

9700 524



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

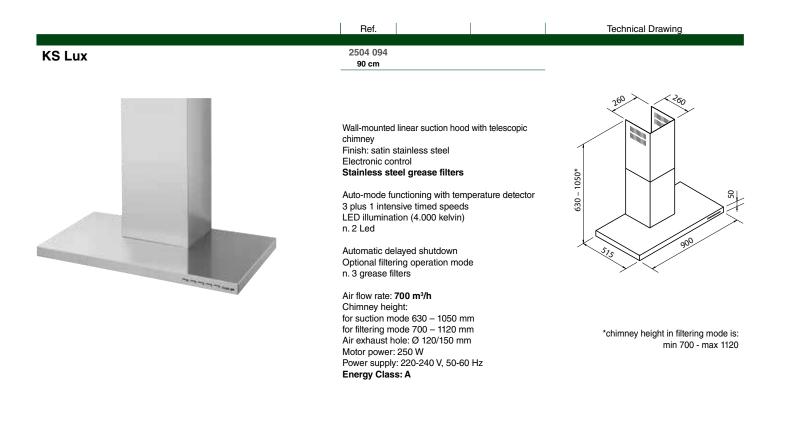
Stripe



	Model Ref.	Technical Drawing
Stripe 90 Black Mirror	hood body2450 090 90 cmtelescopic chimney kit2454 000	
	Wall-mounted linear suction hood with telescopic chimney (optional) Finish: satin stainless steel, Black Mirror tempered glass Touch control 5 stainless steel grease filter 4 speeds Illumination 2x2,1 W LED (4.000 kelvin) Auto-mode functioning with temperature detector Double aspiration: from below and front side Automatic delayed shutdown 5-10-20" Optional filtering operation mode Air flow rate: 725 m³/h Chimney height (optional): for suction mode: 320-500 mm for filtering mode: 370-560 mm Air exhaust hole: Ø 120/150 mm Motor power: 175 W Power supply: 220-240 V, 50-60 Hz Energy Class: A	210 000 100 900 900 900 900 900 900 900 9
	accessories: carbon filter canalization systems and silencing kits, see page 279	Ref. 9700 524

KS Lux







accessories: carbon filter 9 canalization systems and silencing kits, see page 279

Ref. 9700 528 KS





accessories:Ref.carbon filter9700 402canalization systems and silencing kits, see page 279



	Ref.		Technical Drawing
Florence	2538 091 90 cm 2538 121 120 cm		279 310
	Wall-mounted linear suction hood with telescopic chimney Finish: satin stainless steel Backlit electronic commands Anti-fat, professional Baffle filters 3 operating speeds plus 1 timed Illumination (3.000 kelvin): - mod. 90: 2 x 2,1 W spot LED - mod. 120: 3 x 2,1 W spot LED - mod. 120: 3 x 2,1 W spot LED Automatic delayed shutdown Optional filtering operation mode Air flow rate: 730 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 supp	intensive speed	0Hz
	Energy Class: A accessories: carbon filter		Ref. 9700 292
	canalization systems and silencin	g kits, see page 279	



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

Pitagora



Pitagora 90x90



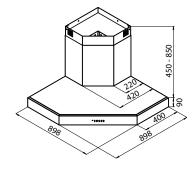


2439 003

Ref.

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

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



Technical Drawing

accessories:Ref.carbon filter9700 409canalization systems and silencing kits, see page 279

Pitagora is the perfect hood for the corner cooking solutions of Foster Quadra Angolare, page 234 Angolare, page 251





Amélie

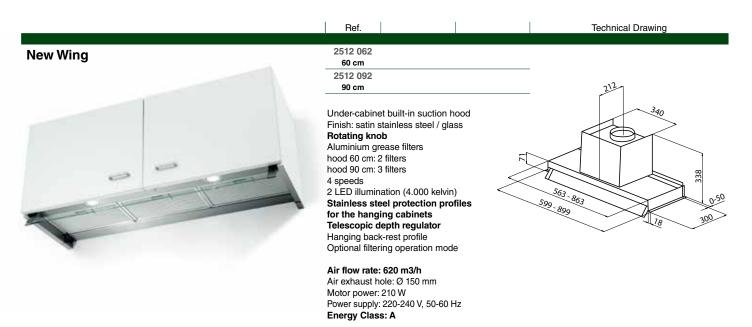


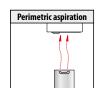


accessories:	Ref.	
carbon filter	9700 517	
canalization systems and s	canalization systems and silencing kits, see page 279	

New Wing









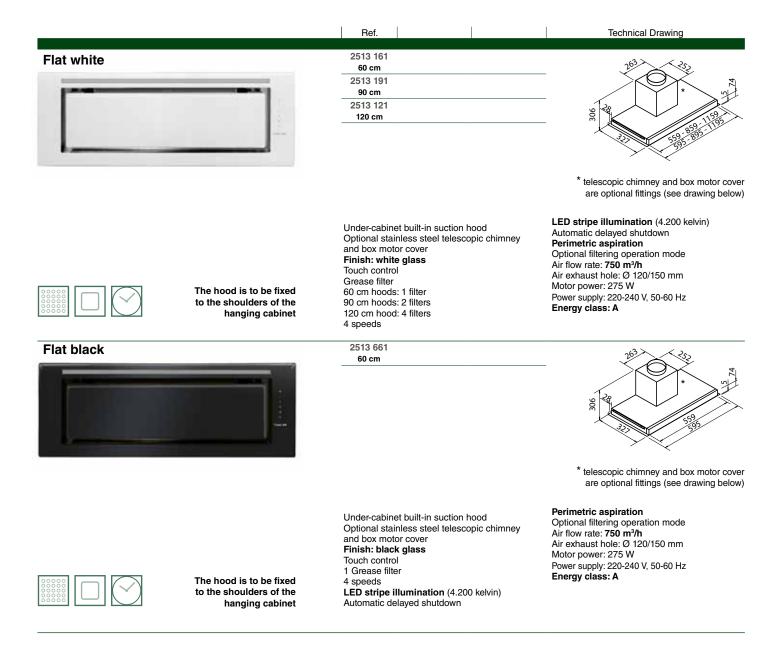


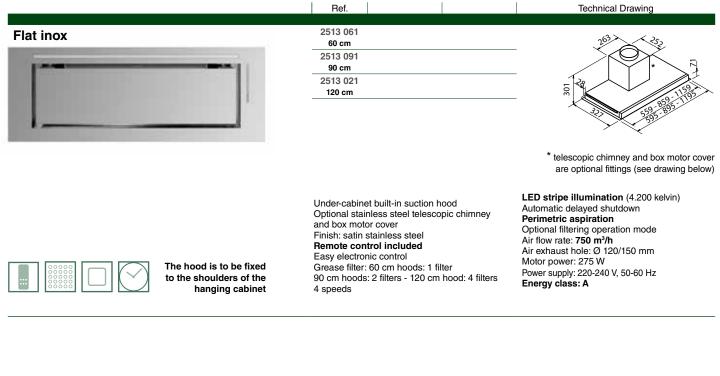


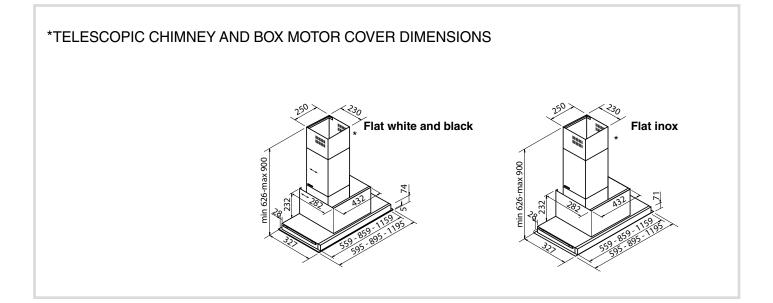
accessories:Ref.carbon filter kit9700 221canalization systems and silencing kits, see page 279

Flat









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









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

fully built-in dishwasher

Ref.

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.



Total hygiene - a program for those who have above-average needs in terms of hygiene; it increases the washing and drying temperatures.



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.



The dishwasher has a water **cleanliness sensor** to optimize the washing time and water consumption.

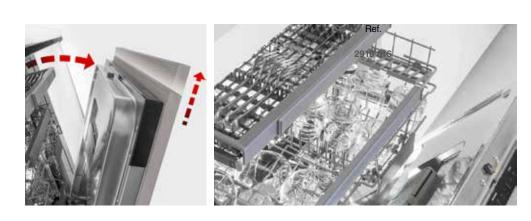


Door panel with slider

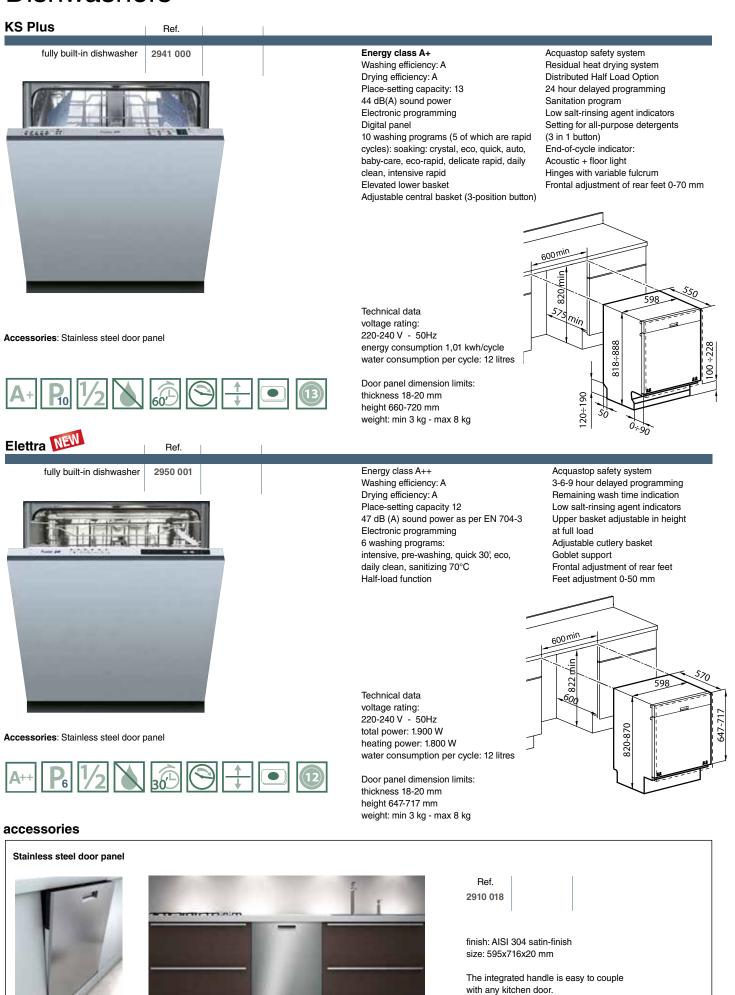
The door panel can be up to 75 cm high, thanks to the connecting system equipped with slider, which slides it upwards when opening. This eliminates the need for a cutout in the plinth.

Super capacity

The third basket and the specific shape of the combs make it possible to load up to 16 place-settings.



Dishwashers



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.



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 stainlesssteel finish.

Refrigerators

Mode

Single-door built-in refrigerator



Ref.

Foster ==

2038 000

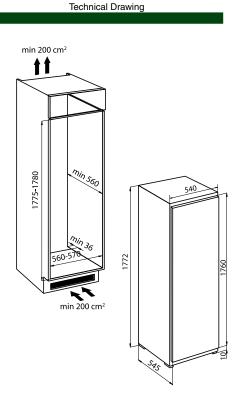
Energy class: A++ Ventilated refrigerator Total gross capacity 305 lt Electronic control with LED display Double alarm: open door / temperature Reversible door - standard hinges on the right Slide hinges Dimensions: 540x1755x560 mm Climate class: SN/T (tropical +10°C/+43°C) Annual energy consumption: 113 kWh

Noise level: 37 dB(A) Power supply: 220-230V - 50Hz

Refrigerator Fridge net capacity: 301 lt Super-Cool quick cooling function

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 It Automatic defrost

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 min 200 cm²

Refrigerators

Combined built-in refrigerator



Combined built-in refrigerator



Ref.

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

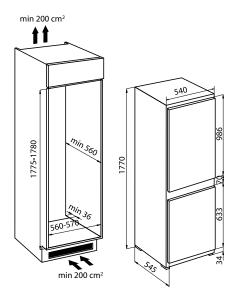
Fridge net capacity: 180 lt Super-Cool quick cooling function LED Lighting Fresh-Zone drawer Stainless steel wine rack 4 glass shelves 2 fruit & vegetable drawers 4 door shelves Multibox container

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



Technical Drawing

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 It LED Lighting Stainless steel wine rack 4 glass shelves 1 fruit & vegetable drawers 3 door shelves
- 1 egg holder (x7)

Freezer

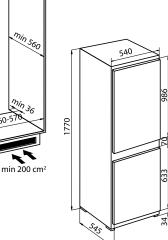
Freezer net capacity: 71 It 1 drawer for fast freezing 2 XL drawers for foods storage 1 ice cube container

Functions/features ZeroFrost freezer Ventilated refrigerator

Humidity Control

min 200 cm² 11

1775-1780



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.

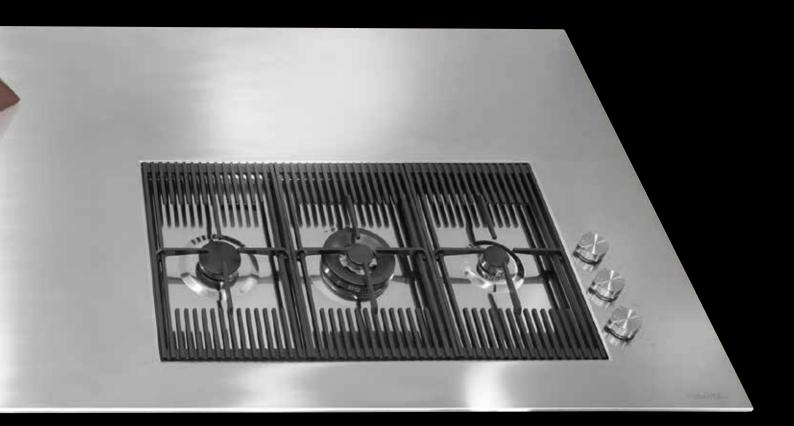


- Several finishes.
- Multiple profiles and thicknesses.
- Self-sustaining supports.
- Infinite solutions for each specific need.

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 selfcarrying.



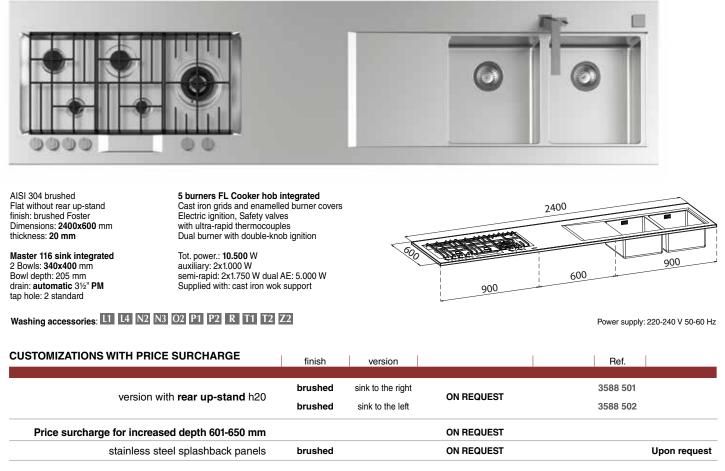
FL Stainless Steel Top

			finish	version		Ref.
			brushed brushed	sink to the right sink to the left	AVAILABLE FOR PROMPT DELIVERY	3589 001 3589 002
			vintage vintage	sink to the right	MADE ON REQUEST	3589 081 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 3 tea boly: 0 standord		5 burners FL Cooker h Cast iron grids and enar Electric ignition, Safety v with ultra-rapid thermocr Dual burner with double Tot. power.: 10.500 W auxiliary: 2x1.000 W semi-rapid: 2x1.750 W d Supplied with: cast iron	nelled burner co valves ouples -knob ignition ual AE: 5.000 W	600	900	
tap hole: 2 standard Washing accessories:	5 T5					Power supply: 220-240 V 50-60 Hz
CUSTOMIZATIONS \		CHARGE	finish	version		Ref.
	version with rea	r up-stand h20	brushed brushed	sink to the right sink to the left	ON REQUEST	3589 501 3589 502
	version with rea	r up-stand h20	vintage vintage	sink to the right sink to the left	ON REQUEST	3589 581 3589 582
Price surcharge	e for increased de	oth 601-650 mm			ON REQUEST	
	stainless steel spl		brushed	or vintage	ON REQUEST	Upon request

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	3588 001
brushed	sink to the left	FOR PROMPT DELIVERY	3588 002



Packing: wooden crate included

accessories





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
1010 000	110	1144 061 rh	112
1010 008	145	1144 062 lh	112
1010 060	110	1179 061 rh	112
1010 068	145	1179 062 lh	112
1011 050	57	1180 150	113
1012 050	57	1186 161 rh	111
1013 850	117	1186 162 lh	111
1014 850	117	1186 461 rh	111
1015 850	116	1186 462 lh	111
1016 850	116	1197 161 rh	111
1017 050	56	1197 162 lh	111
1017 055	56	1197 461 rh	111
1018 050	56	1197 462 lh	111
1018 055	56	1202 850	127
1019 050	56	1202 050	80
1019 055	56	1208 050	80
1019 055	56	1208 850	126
1020 050	56	1208 850	80
1020 055	57	1209 050	80 79
1025 050 1031 050	57 62	1210 850 1214 050	126 80
1031 850	119	1214 850	127
1034 050	62	1215 050	100
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1034 850	118	1216 050	100
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Note	Foster 2

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



WARRANTIES

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

Assistance

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

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