Foster ==

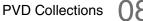
Catalogue

2022

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

FOSTER Collections





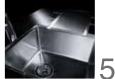


Vintage Collection



Foster Marine Collection

Sinks



Gas cooker hobs



Undermount sinks



Ovens & Coordinated products



Hoods



Mixer taps

Complements



156

Dishwashers



Induction hobs



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.





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".





PVD Collections





PVD treatment

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





PVD Stainless steel features:

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

Respectful of your health and of our environment

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

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

Brushed and Vintage finishes



PVD brushed Gun Metal



PVD brushed Gold



PVD brushed Copper



PVD Vintage Gun Metal



PVD Vintage Gold



PVD Vintage Copper







PVD Gun Metal Collections

Milanello Gun Metal Sinks



AISI 304 Gun Metal dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount(FTS):789x503 drain: automatic

Space Push (PO) 31/2"

Features

1034 056

Ref.

806 က္က<u>ျ20</u> 520 374

Technical Drawing

Included: 2 Black Milanello grids (8100 602)

Optional accessories:

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

Black grids configurations edge positioning

Version

FTS

Black grids configurations bottom positioning

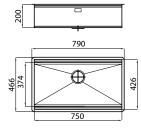
Third tap hole available

Cabinet 90



AISI 304 Gun Metal bowl: 750x374 dimensions: 790x466 cut-out: web site drain: 31/2" Gun Metal

1034 856



Included: 2 Black Milanello grids (8100 602)

Optional accessories:



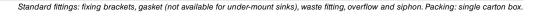


Black grids configurations edge positioning



Black grids configurations bottom positioning

Included





n. 2 Black Milanello grids

Accessories

sliding accessories under black grids



St. steel perforated pan 21,5x40 cm 8156 000



T8

St. steel dishes holder inox 8100 306

further accessories



L3 Twin chopping board 41x41 cm 8644 004



L4

Glass chopping board 23x41 cm 8631 300



M7

Walnut cutting board 15,8x42,4 cm 8642 003



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



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



P2 ** Grating kit complete

with ring support and food collection trav 8159 101



St. steel dishes holder inox 25x35 cm 8100 154



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



Z * St. steel colander 25x36 cm 8154 000



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



KE Gun Metal Sinks

Cabinet 80



Version **Technical Drawing** AISI 304 Gun Metal dimensions: **750x440** 1 bowl: **710x400** FT 2157 056 flush-mount (FT): web site* up-mount(FTS):730x420' drain: 31/2" <u>R1</u>0 AISI 304 Gun Metal bowl: 71x40 cm \oplus 2157 856 dimensions: 750x440 cut-out: see web site drain: 31/2

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1
T2 Z Z2 (see page 19)

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

* the built-in cut-out requires a notch to house the overflow

Cabinet 60



AISI 304 Gun Metal dimensions: 540x440 1 bowl: 500x400 cut-out: flush-mount (FT): web site* up-mount(FTS):520x420* drain: 31/2"

Features

2155 056

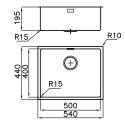
Ref

AISI 304 Gun Metal bowl: 50x40 cm dimensions: 544x444

drain: 31/2

cut-out: see web site

2155 856



Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1
T2 Z Z2 (see page 19)

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

the built-in cut-out requires a notch to house the overflow

Cabinet 60



AISI 304 Gun Metal dimensions: 490x440 1 bowl: 450x400

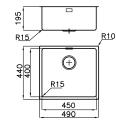
cut-out: flush-mount (FT): web site* up-mount(FTS):470x420* drain: 3½"

2154 056

AISI 304 Gun Metal bowl: 45x40 cm

dimensions: 490x440 cut-out: see web site drain: 31/2

2154 856



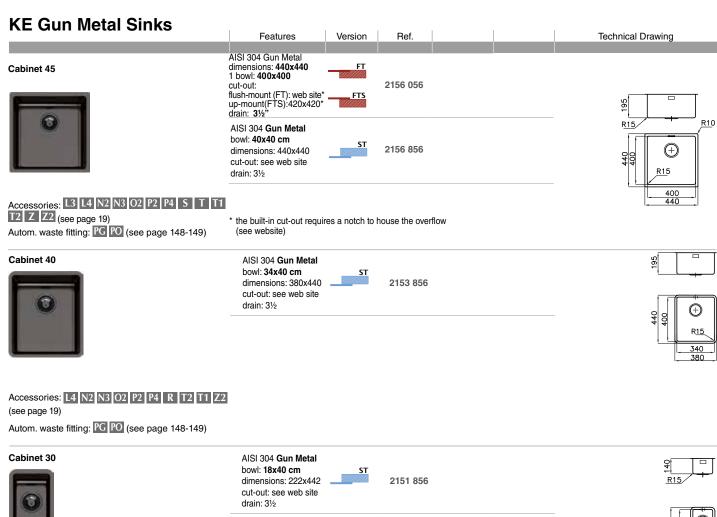
Autom. waste fitting: PG PO (see page 148-149)

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

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

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





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

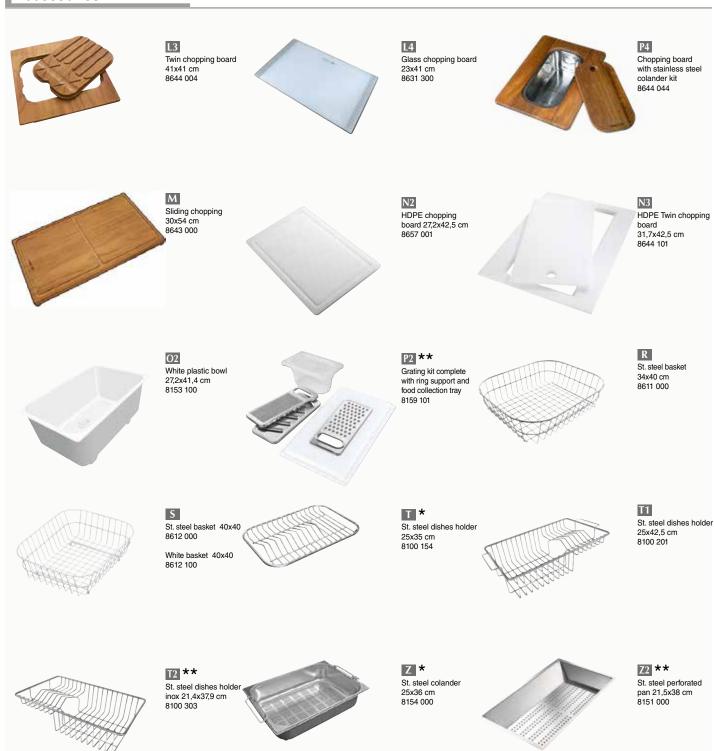




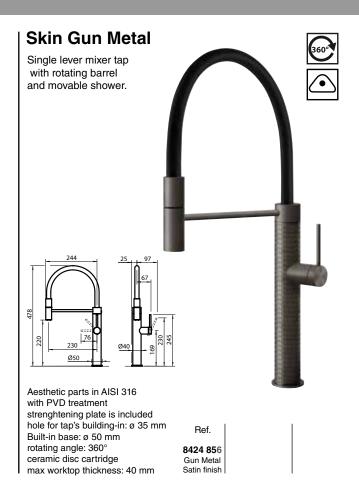
KE Gun Metal Vintage Sin	ks						
	Features	Version	Ref.			Technical Drawing	
Cabinet 80 Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1	AISI 304 Gun Metal Vintage dimensions: 750x440 1 bowl: 710x400 cut-out: flush-mount (FT): web site* up-mount(FTS):730x420* drain: 3½"	FTS	2157 086			R15 R15 R10 R15 R10 R10 R15 R15	
	AISI 304 Gun Metal Vintage bowl: 71x40 cm dimensions: 750x440 cut-out: see web site drain: 3½	ST	2157 886				
T2 Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149)	* the built-in cut-out requi (see website)	res a notch to	house the over	flow			
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			R15 R10	
	AISI 304 Gun Metal Vintage bowl: 50x40 cm dimensions: 544x444 cut-out: see web site drain: 3½	ST	2155 886			\$8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T T2 Z Z2 (see page 19) Autom. waste fitting: PG PO (see page 148-149)	* the built-in cut-out requi (see website)	res a notch to	house the over	flow			
Cabinet 45 Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1	AISI 304 Gun Metal Vintage dimensions: 440x440 1 bowl: 400x400 cut-out: flush-mount (FT): web site* up-mount(FTS):420x420* drain: 3½"	— FTS	2156 086			R15 R10 R15 R15 R10 400 440	
	AISI 304 Gun Metal Vintage bowl: 40x40 cm dimensions: 440x440 cut-out: see web site drain: 3½	ST	2156 886				
Accessories: L3 L4 L5 L5 L7	* the built-in cut-out requi (see website)	res a notch to	house the ove	rflow			

PVD Gun Metal Collections

Accessories



PVD Gun Metal Collections







Evo Gun metal* Dispenser

Built-in liquid soap/detergent dispenser

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





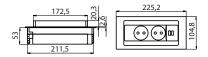
Gun Metal Complements



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







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





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

| Ref. | 8407 110

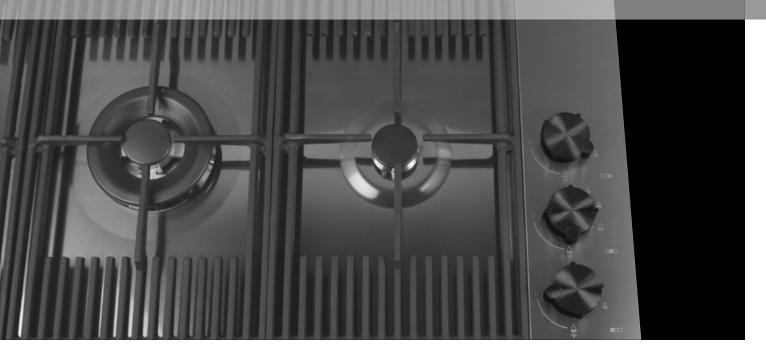




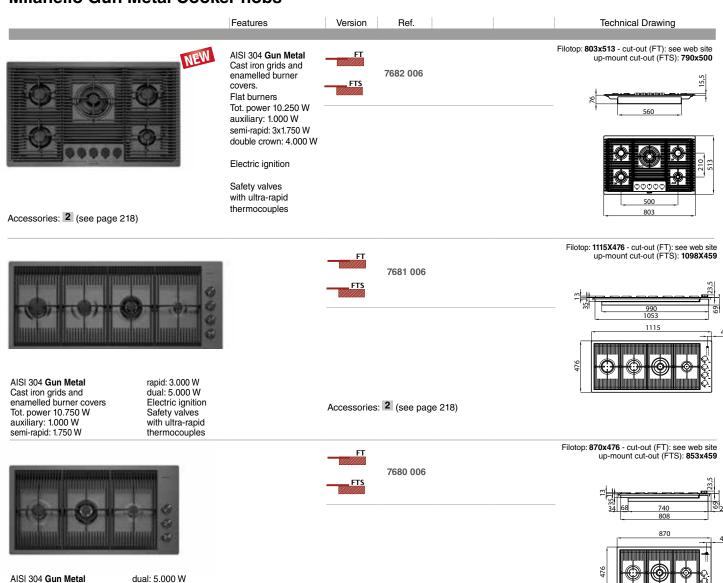


PVD Gun Metal Collections





Milanello Gun Metal Cooker hobs



Accessories: 2 (see page 218)

22

Cast iron grids and enamelled burner covers

Tot. power 7.750 W

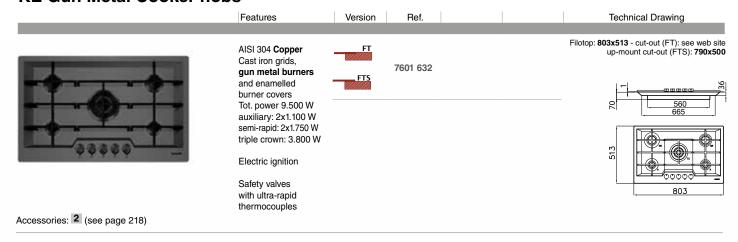
auxiliary: 1.000 W semi-rapid: 1.750 W Electric ignition

Safety valves with ultra-rapid

thermocouples

PVD Gun Metal Collections

KE Gun Metal Cooker hobs







A warm old-time tinge.



Milanello Copper Sinks



Features Version Technical Drawing

Cabinet 80



AISI 304 Copper dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount(FTS):789x503 drain: automatic Space Push (PB) 31/2"

1034 058 FTS

806 က္ကု <u>120</u> 520 374

Included: 2 Black Milanello grids (8100 602)

Optional accessories:

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

Black grids configurations edge positioning



Black grids configurations bottom positioning

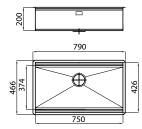
Third tap hole available

Cabinet 90



AISI 304 Copper bowl: 750x374 dimensions: 790x466 cut-out: web site drain: 31/2" Gun Metal

1034 858



Included: 2 Black Milanello grids (8100 602)

Optional accessories:

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

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





Black grids configurations edge positioning



Black grids configurations bottom positioning

Included

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



n. 2 Black Milanello grids

Accessories

sliding accessories under black grids



St. steel perforated pan 21,5x40 cm 8156 000



T8

St. steel dishes holder inox 8100 306

further accessories



Twin chopping board 41x41 cm 8644 004



L4 Glass chopping board 23x41 cm 8631 300



M7

Walnut cutting board 15,8x42,4 cm 8642 003



HDPE chopping 8657 001



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



P2 **

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



St. steel dishes holder inox 25x35 cm 8100 154



T2 **

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



Z *

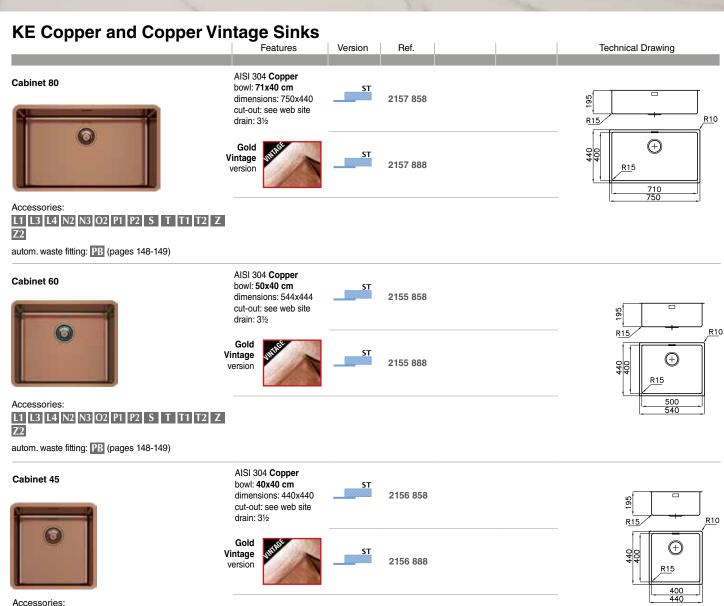
St. steel colander 25x36 cm 8154 000



Z2 **

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

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

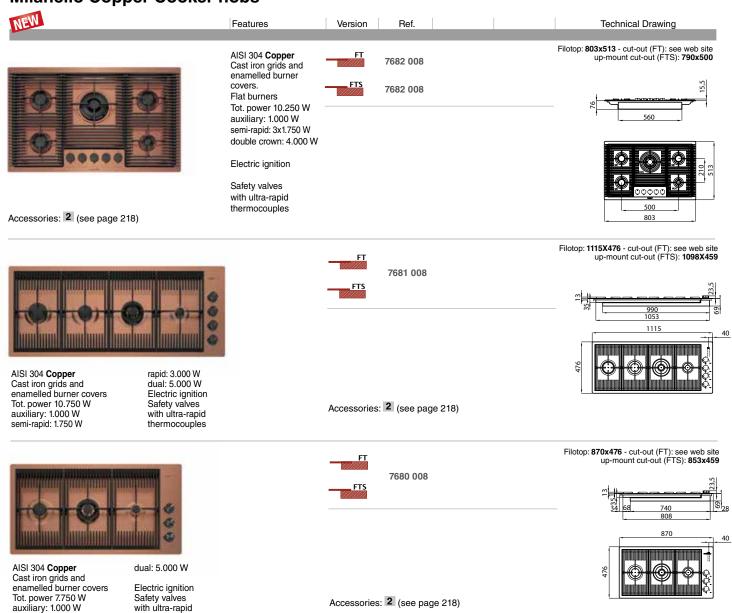


L1 L3 L4 N2 N3 O2 P1 P2 S T T1 T2 Z

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

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

Milanello Copper Cooker hobs

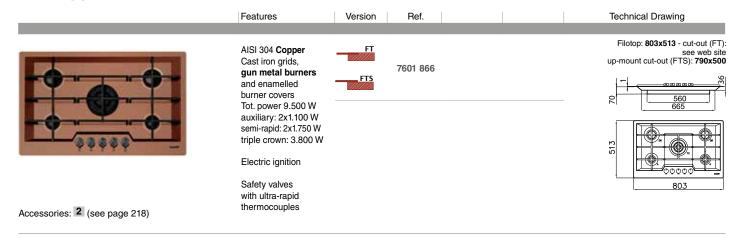


semi-rapid: 1.750 W

thermocouples



KE Copper Cooker hob



Copper finish mixers and complements



PVD Gold Collection



Noble and with character.



PVD Gold Collections

Milanello Gold Sinks



Cabinet 80



AISI 304 Gold dimensions: 806x520 1 bowl: 750x374 flush-mount (FT): web site up-mount(FTS):789x503 drain: automatic Space Push (PD) 31/2"

Features

FT 1034 059 FTS

Ref.

Version

Technical Drawing

Included: 2 Black Milanello grids (8100 602)

Optional accessories:

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



Black grids configurations edge positioning



Black grids configurations bottom positioning

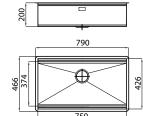
Third tap hole available

Cabinet 90



AISI 304 Gold bowl: 750x374 dimensions: 790x466 cut-out: web site drain: 31/2" Gold

1034 859



Included: 2 Black Milanello grids (8100 602)

Optional accessories:

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

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



Black grids configurations edge positioning



Black grids configurations bottom positioning

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

Included



n. 2 Black Milanello grids

Accessories

sliding accessories under black grids



St. steel perforated pan 21,5x40 cm 8156 000



T8

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

further accessories



L3 Twin chopping board 41x41 cm 8644 004



L4 Glass chopping board 23x41 cm 8631 300



Walnut cutting board 15,8x42,4 cm 8642 003



HDPE chopping 8657 001



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



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



St. steel dishes holder inox 25x35 cm 8100 154



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



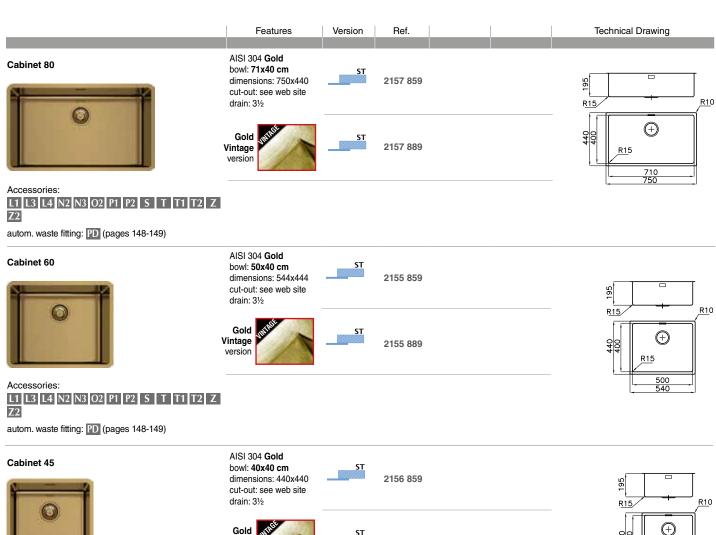
Z * St. steel colander 25x36 cm 8154 000



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

PVD Gold Collections





Accessories:

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

Vintage

version

Z2

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

2156 889

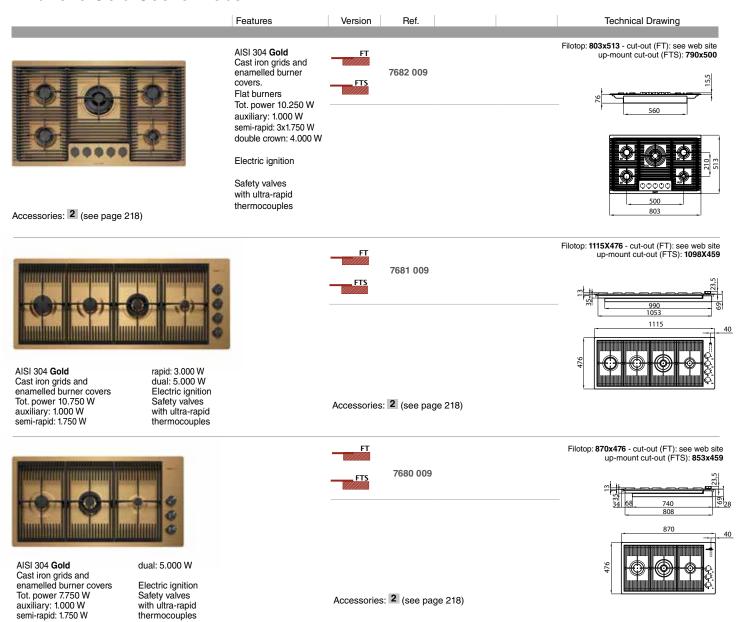
<u>R15</u>

PVD Gold Collections

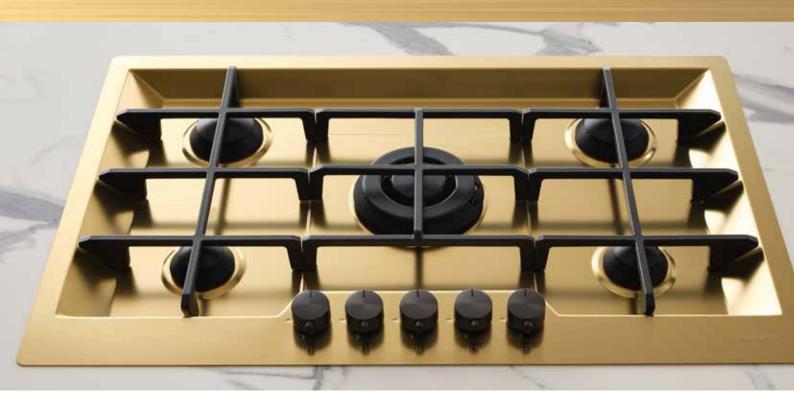
with ultra-rapid thermocouples

Milanello Gold Cooker hobs

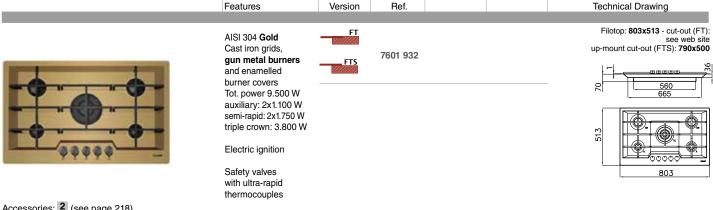




PVD Gold Collections



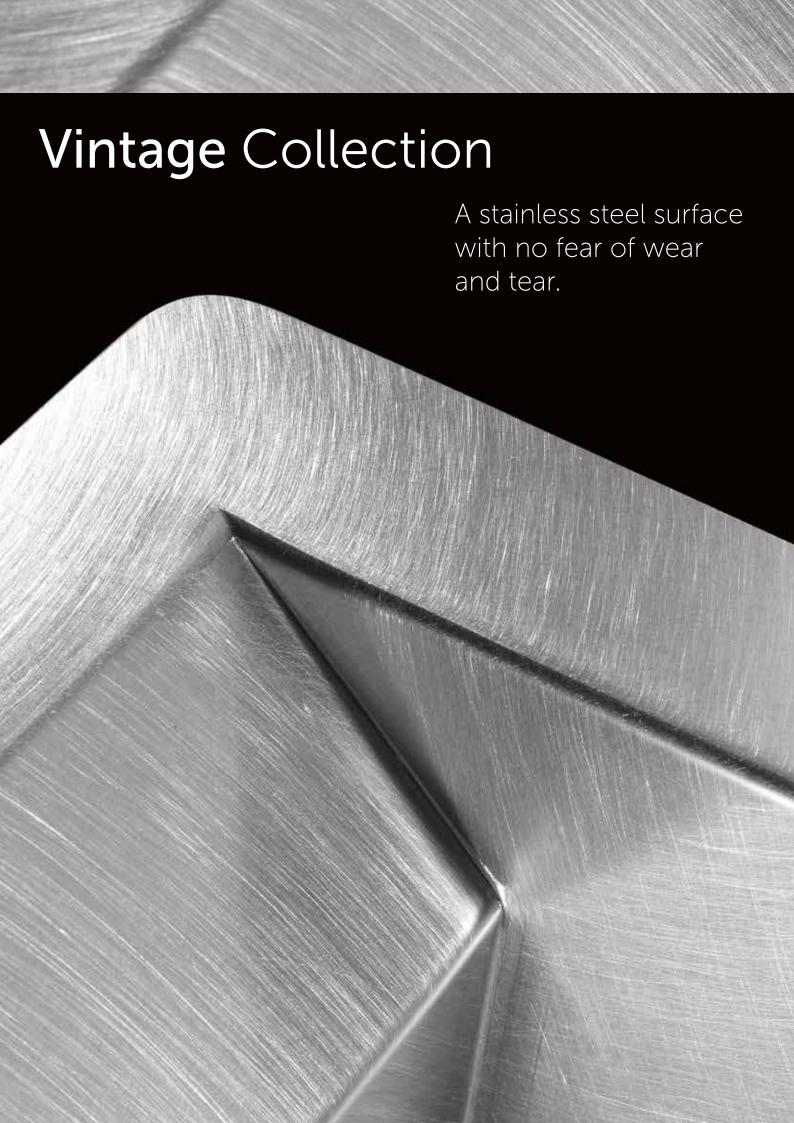
KE Gold Cooker hob



Accessories: 2 (see page 218)

Gold finish mixers and complements

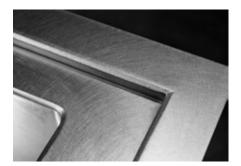




The well-worn stainless steel.

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.



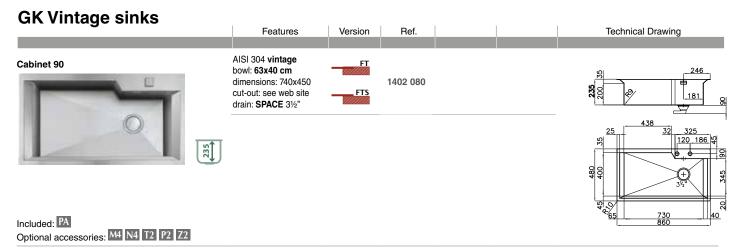




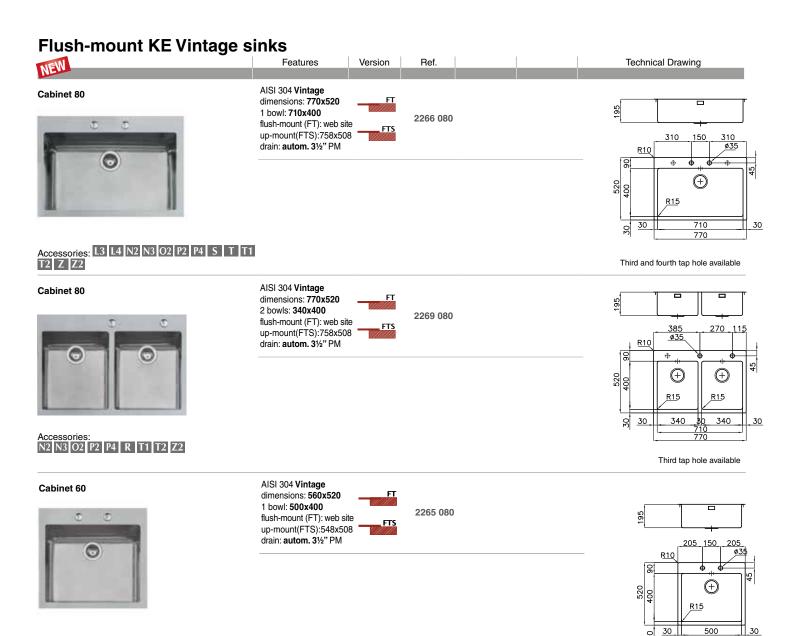
The Vintage finish is available on sinks, cooker hobs ovens and worktops, so as to offer a distinctive feature for the whole kitchen.



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

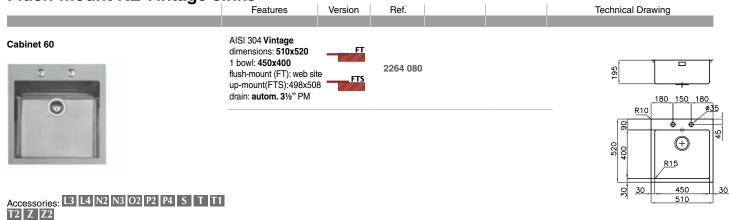


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



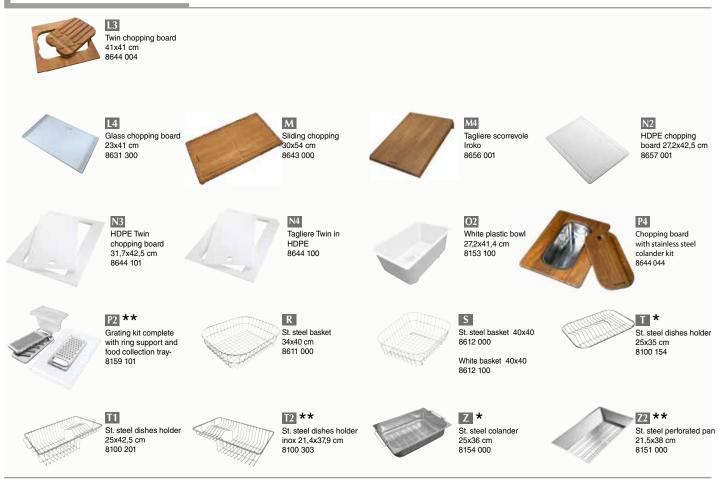
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1

Flush-mount KE Vintage sinks



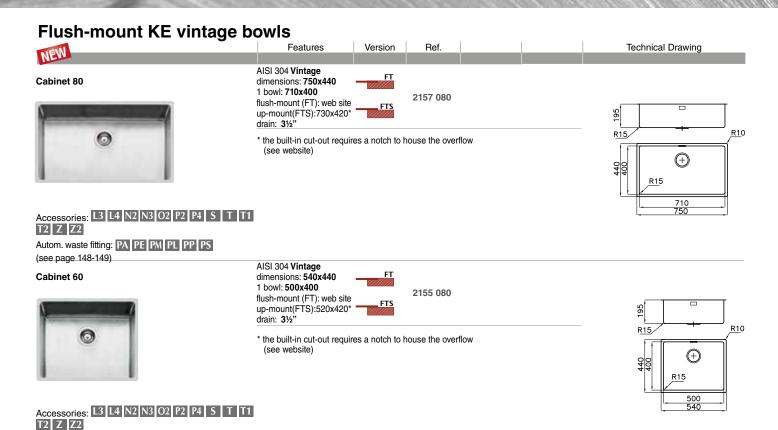
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories



Autom. waste fitting: PA PE PM PL PP PS

(see page 148-149)



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



Flush-mount KE vintage bowls

Ref. Technical Drawing Version AISI 304 Vintage Cabinet 45 bowl: 40x40 cm dimensions: 440x440 2156 880 cut-out: see web site drain: 31/2 **(** <u>R15</u>

Accessories: L1 L3 L4 N2 N3 O2 P2 P4 S T
T1 T2 Z Z2

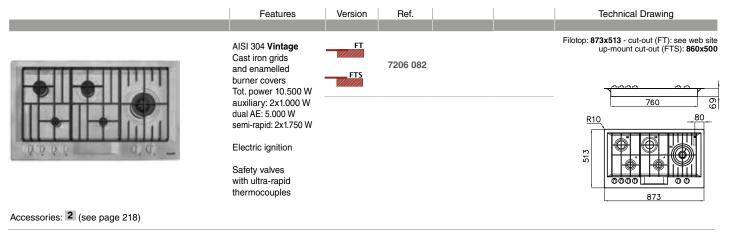
Autom. waste fitting: PA PE PM PL PP PS (see page 148-149)

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

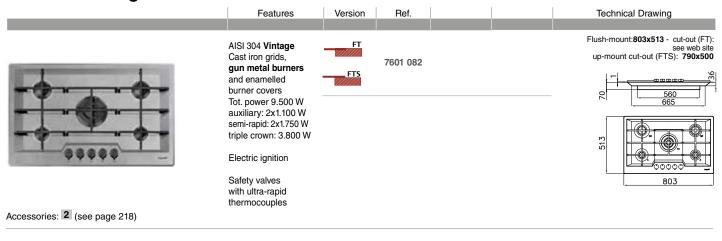
Accessories



FL Vintage Cooker hob



KE Black Vintage Cooker hob





FL Vintage oven

Finish Ref. Technical Drawing

FL Vintage - 90

multifunctional 90x48 - 91 litres





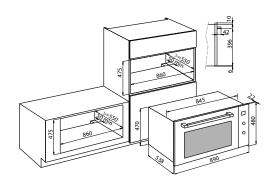
7107 042





Multifunctional oven90x48 cm, 91 litres capacity • 10 cooking functions • Electronic programming of start-end of cooking Retractable selection knobs • Collapsible double grill • 2 telescopic guides • Door: 3-glazed • Black finish handle • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch • Energy class: A • Power supply: 220-240V 50-60Hz

Standard accessories: deep tray stainless steel grid



BOTTOM	TRADIT.	INTENSIVE	FANNED	CENTRAL	DOUBLE	BOTTOM COOK.	FANNED +	FANNED +	DEFROST
COOKING	COOKING	COOKING	COOKING	GRILL	GRILL	+ GRILL	MAXI GRILL	BOTTOM COOK.	
		<u>-</u> \$	<u>(</u>	***	*****	TYY	- \$	<u>-<</u>	*

Vintage Complements

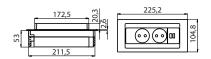


Vintage Built-in socket-holders Reverse

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

Cut-out: 215x88 mm







Ideal for seaside use.





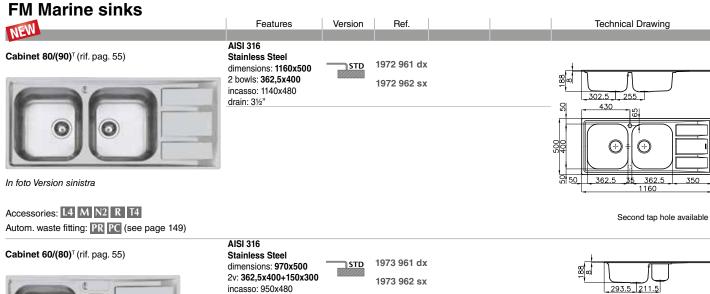
Used in the boat industry, this type of steel grants a better resistance to sea salt, detergents and acids in food.



Foster Collections



suggested mixer taps

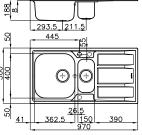


drain: 31/2"



In foto Version sinistra

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



Second and third tap hole available

Version

FM Marine sinks

NEW

Cabinet 80/(90)^T (rif. pag. 55)



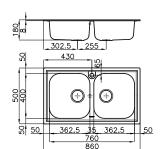
AISI 316 Stainless Steel dimensions: **860x500** 2 bowls: **362,5x400** incasso: 840x480

Features

drain: 31/2"

1974 960

Ref



Technical Drawing

Accessories: L4 M N2 R T4

Cabinet 45



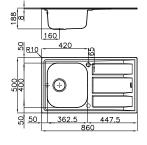
In foto Version sinistra

AISI 316 Stainless Steel dimensions: 860x500

1 bowl: 362,5x400 incasso: 840x480 drain: 31/2"

1971 961 dx

1971 962 sx



Second tap hole available

Accessories: L4 M N2 R T4

Autom. waste fitting: PR PC (see page 149)

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

Accessories



L4 Glass chopping board 23x41 cm 8631 300



Sliding chopping board 30x54 cm 8643 000



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



Q White colander 17x32 cm



R St. steel basket 34x40 cm 8611 000



T4 St. steel dishes holder 25x43 cm



St. steel colander 17x32 cm

Foster Collections

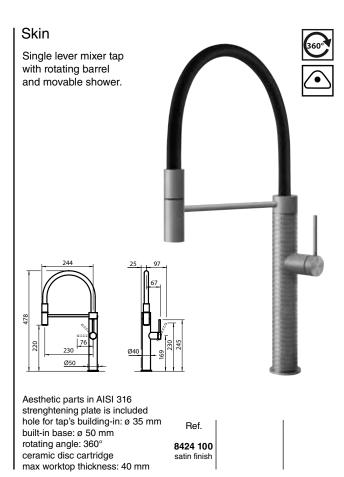


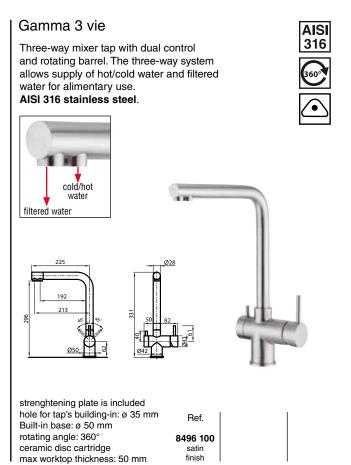
KF Marine Cooker hob Ref. Features Version **Technical Drawing** Dimensions: 760x500 - cut-out: 560x480 **AISI 316** Stainless Steel STD 7666 962 Cast iron grids and enamelled burner covers Tot. power 10.700 W auxiliary: 1.000 W semi-rapid: 2x1.750 W <u>R1</u>0 rapid: 2.700 W triple crown: 3.500 W Electric ignition Safety valves Strait cut-out with ultra-rapid thermocouples Power supply: 220-240 V 50-60 Hz Model which cannot be welded into stainless steel worktops Accessories: 2 (see page 218)



Marine Mixer Taps - AISI 316











THE SINKS







Designer finishes by Foster

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





Foster brushed finish

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

PVD finish



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

Available in Gun Metal, Gold and Copper finish.









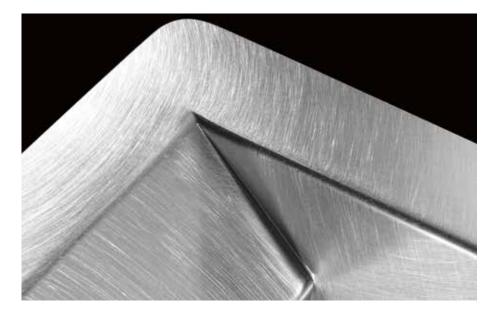
Vintage finish



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

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





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

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



Standard

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



Q4

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



Flat-edge

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



Flush-mount

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



Undermount

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



Built-in

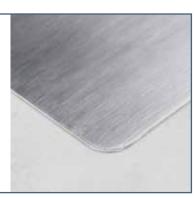
Almost the whole range of Foster sinks can be integrated into stainless steel worktops; it is the most elegant and professional solution, that creates a seamless work-surface.

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

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

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

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



Features



Sturdy sinks

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



Spacious bowls

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



Bowls with tight radius

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



Mixer tap holes

On many Foster sinks the ample tap area is already provided with two tap holes. Many sinks can be customized with 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 squared-out, flat-bottomed sinks, the draining is ensured by the elegant diamond-shaped creases that make the water flow easier.



Waste fittings

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



Waste fitting with remote control

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



Perimetric overflow

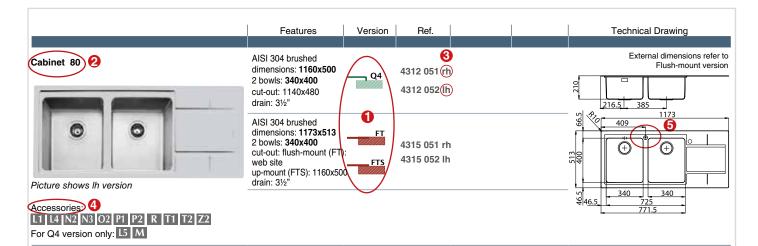
The overflow safety, present on all Foster sinks, avoids any spillage of water in case the tap is inadvertently left open. The new perimetric solution available on some models improves the look thanks to its squared-out and essential shape.



Space-saver

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

How to read the catalogue (sinks chapter)



0

Types of installation

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

Accessories Chopping board 34x40 40x40 23x41 cm 8647 000 8646 000 8631 300

_

Cabinet

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

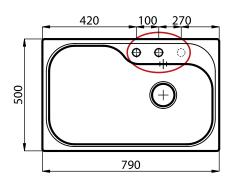
In some cases you may find a double standard:

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

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

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

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



3

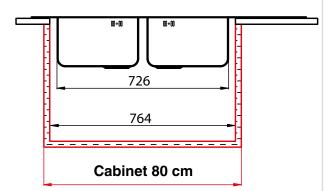
Right-hand, left-hand and reversible sinks

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



Accessories

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.





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.









Perimetric overflow



Space saver drain

Foster Milano



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



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



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



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



The handy plastic bowls complete the working set.



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



These steps can accommodate many practical accessories.



The stainless steel colander is functional and hygienic.



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



Three steps system

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



Complete range of accessories

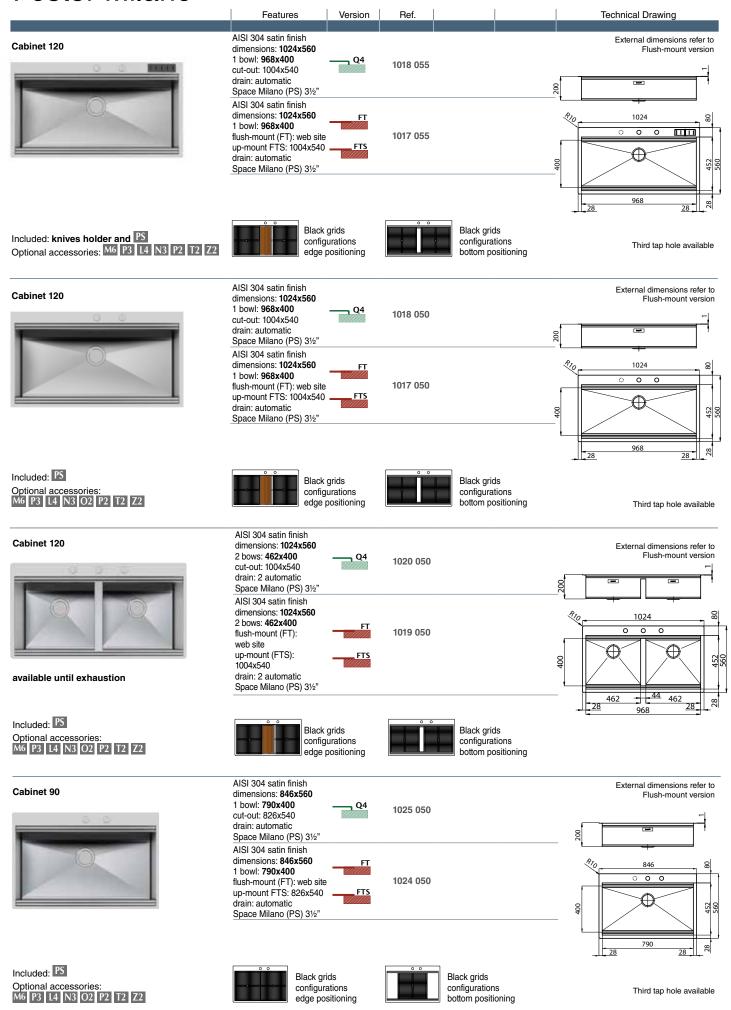
The second step is meant to support and allow the sliding of a complete combination of accessories, which make some operations practical and safe: rinse, drain, slice, grate...



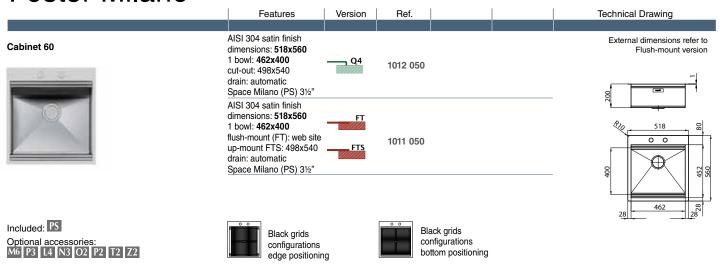
Protection grid on the bottom

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

Foster Milano



Foster Milano



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



Milanello workstation

THE FUNCTIONALITY OF THE FOSTER MILANO SINK IN A SMALLER SPACE





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







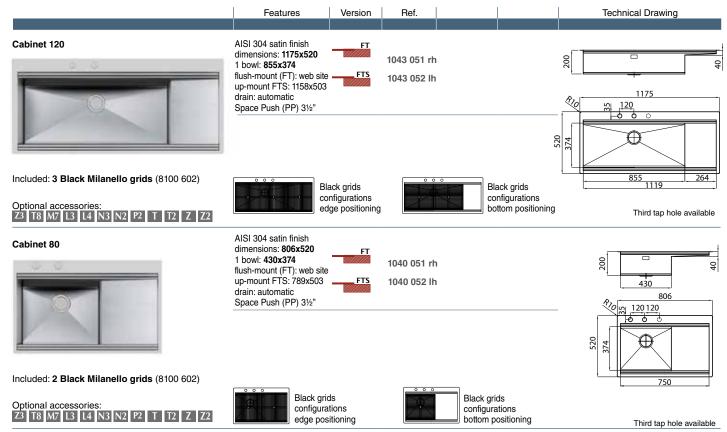


SPACE drain

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.

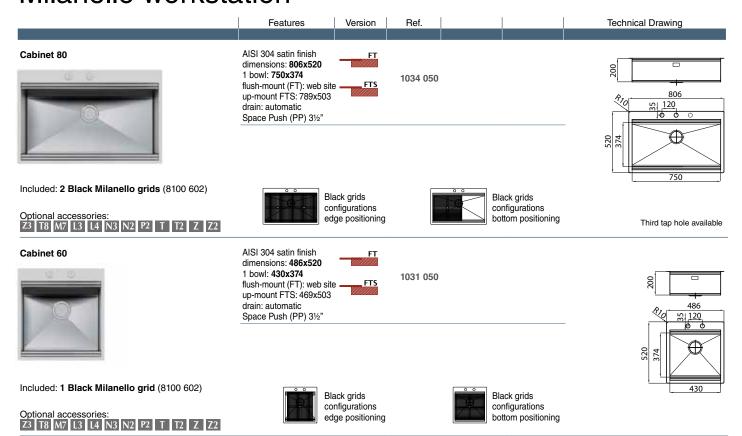


An additional range of cutting boards and other accessories can be combined with the grids to complete your workstation.



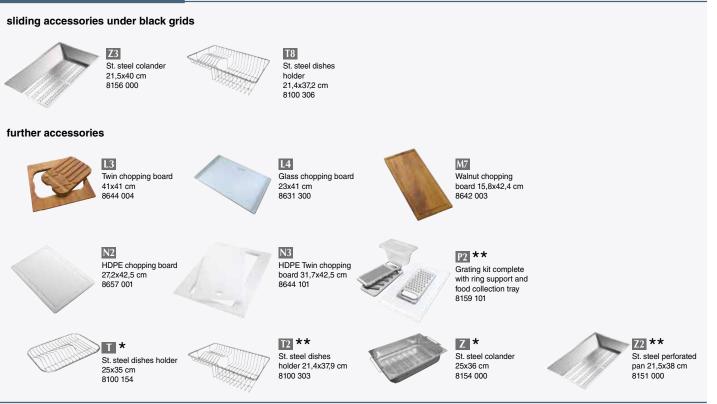
The Black grids completely close the sink, turning it into a design object: the certainty of an always tidy kitchen.

Milanello workstation

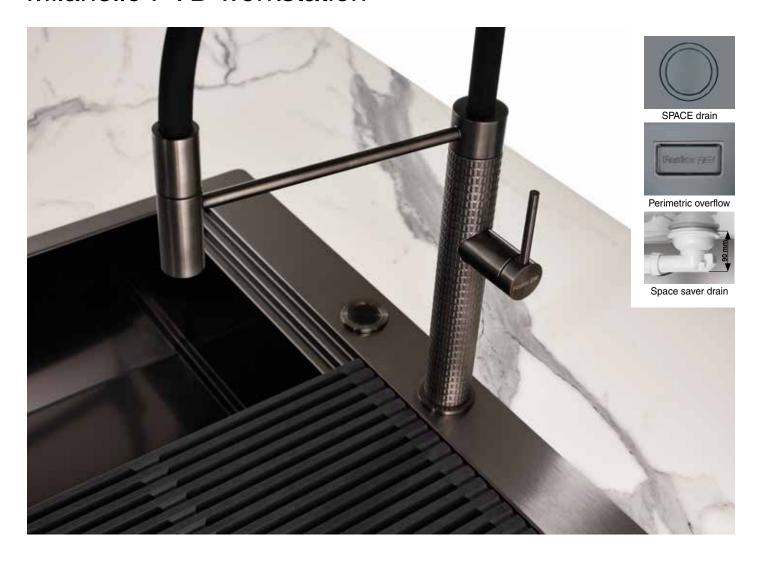


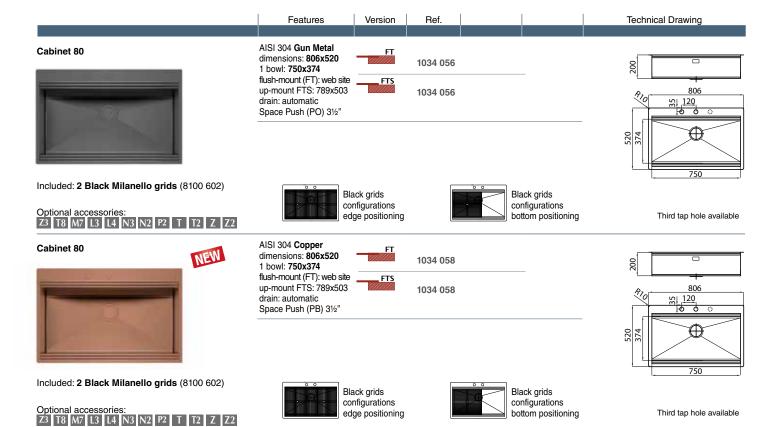
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



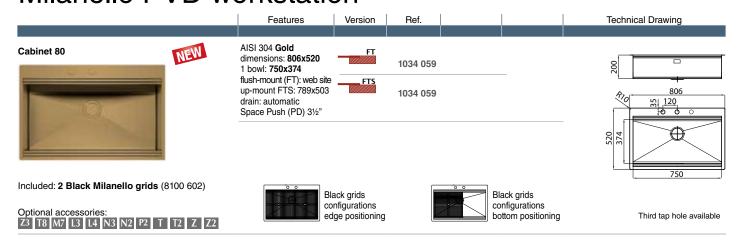


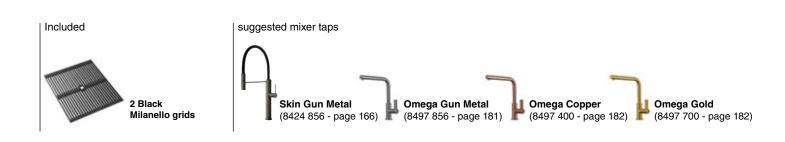
Milanello PVD workstation

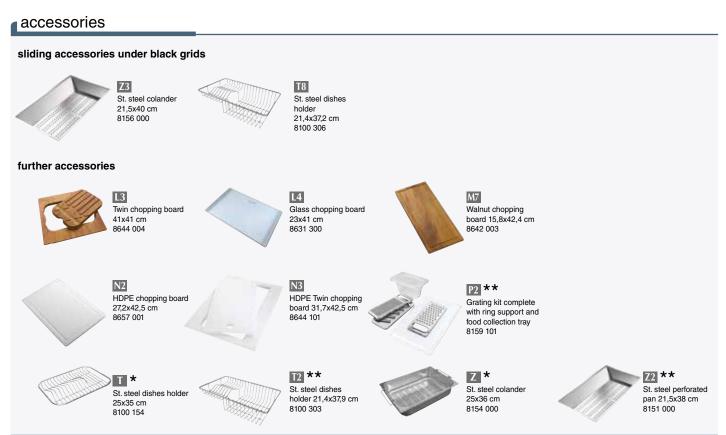




Milanello PVD workstation

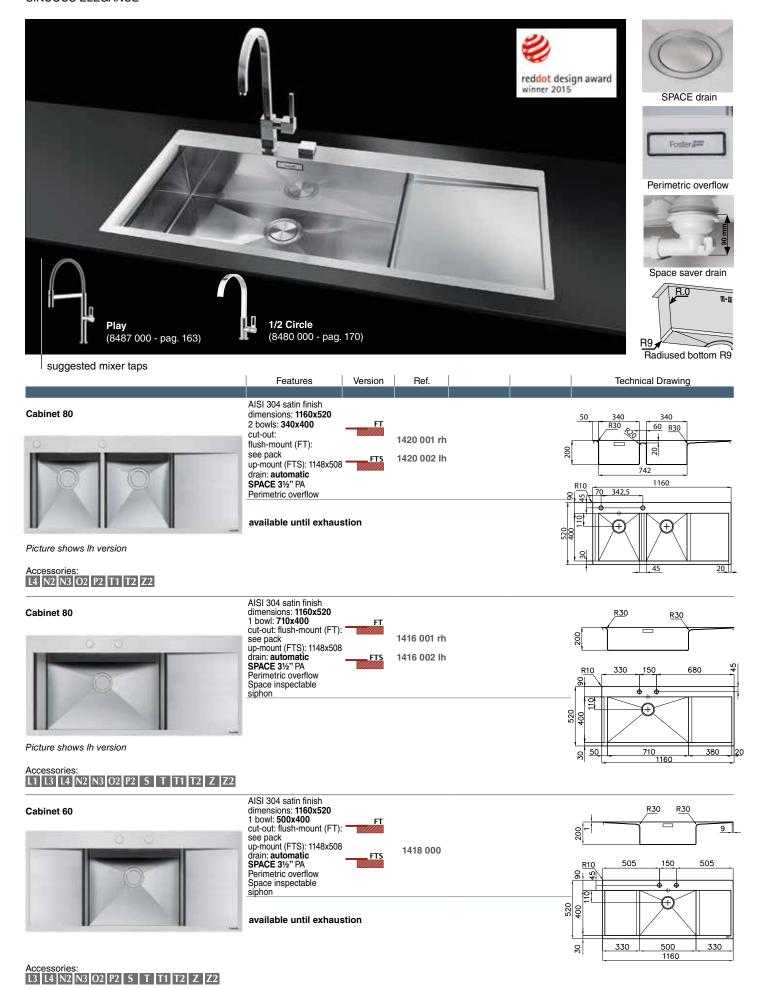




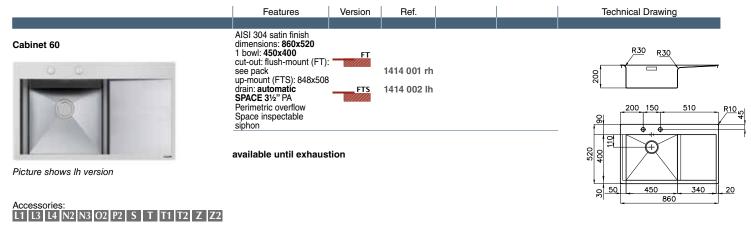


New Wave

SINUOUS ELEGANCE



New Wave



Cabinet 80

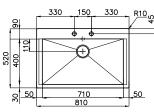


AISI 304 satin finish dimensions: 810x520 1 bowl: 710x400 cut-out: flush-mount (FT): see pack up-mount (FTS): 798x508 drain: automatic SPACE 3½" PA Perimetric overflow Space inspectable

siphon

siphon

<u>R30</u>



Accessories

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

Cabinet 60

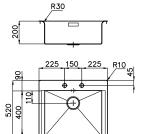


AISI 304 satin finish dimensions: 600x520 1 bowl: **500x400** cut-out: flush-mount (FT): see pack up-mount (FTS): 588x508 drain: automatic SPACE 3½" PA Perimetric overflow Space inspectable

1410 000

FTS

1412 000



50

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

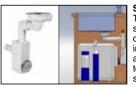
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



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.

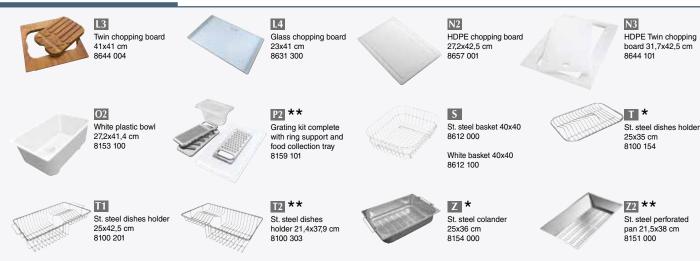


Space waste-fitting The "Space" waste-fitting with steel cap gives elegance to the bowl and hides any residue collected in the underlying basket.



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

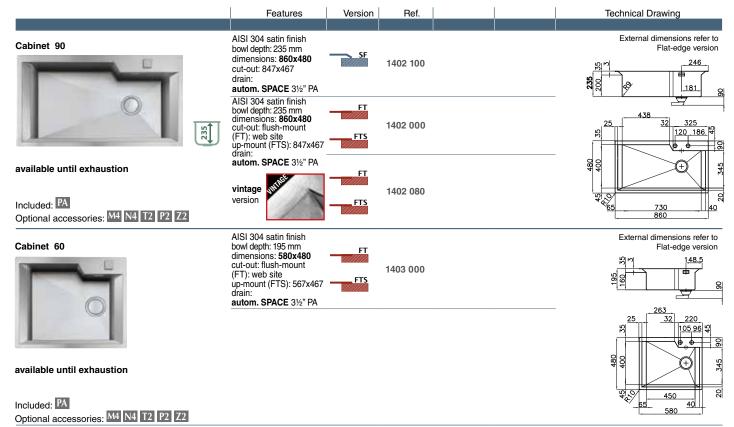


GK

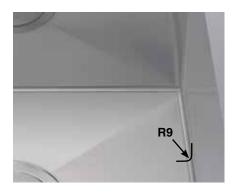
ESSENTIAL YET REFINED



suggested mixer taps



GK



Different corners for better hygiene

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



Space-saving drain and siphon

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



Remote control

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



Perimetral Overflow

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



Elegant SPACE drain

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



Practical inclined containing area

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



An original set of accesoires

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

accessories



Iroko chopping board 8656 001



N4 HDPE Twin chopping board 8644 100



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



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



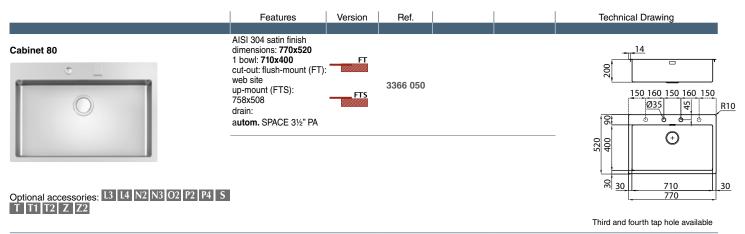
St. steel perforated pan 8151 000

S4001 - flush-mount sinks

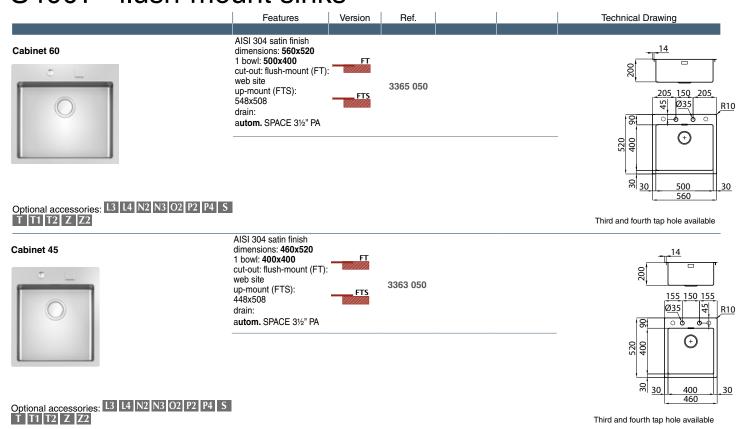
CAPACIOUS BOWLS, EMBELLISHED BY THE LARGE TAP COUNTER.



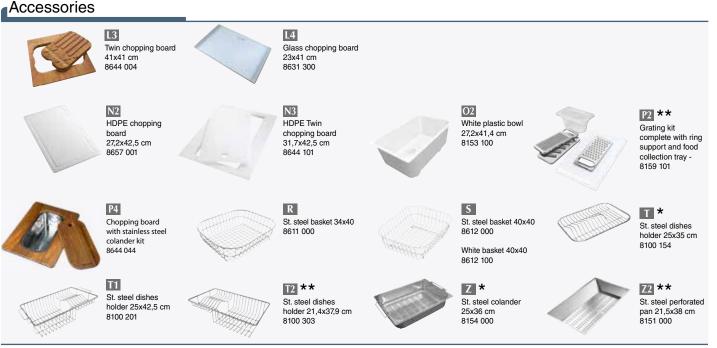
suggested mixer taps



S4001 - flush-mount sinks



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



S4001 - flush-mount bowls

ESSENTIAL QUALITY





SPACE drain



Perimetric overflow



Space saver drain

suggested mixer taps

Cabinet 90



AISI 304 satin finish dimensions: 840x440 1 bowl: 800x400 flush-mount (FT): web site* up-mount (FTS): 820x430* drain: SPACE 3½"

Features

FTS

Version

3358 050

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

840 20 \oplus

Technical Drawing

Optional accessories: L3 L4 N2 N3 O2 P2 P4

S T T1 T2 Z Z2

Autom. drain: PA PE PM PL PP PS

(see page 148-149)

Cabinet 80



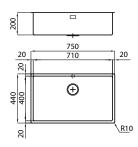
AISI 304 satin finish dimensions: 750x440 1 bowl: 710x400 flush-mount (FT): web site*

drain: SPACE 31/2"

FTS up-mount (FTS): 730x430*

3357 050

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



Optional accessories: L3 L4 N2 N3 O2 P2 P4

S T T1 T2 Z Z2

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

Cabinet 80



Optional accessories:

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

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

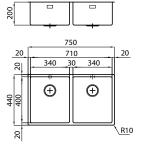
AISI 304 satin finish dimensions: 750x440 2 bows: **340x400** flush-mount (FT): web site* up-mount (FTS): 730x430*

drain: SPACE 31/2'

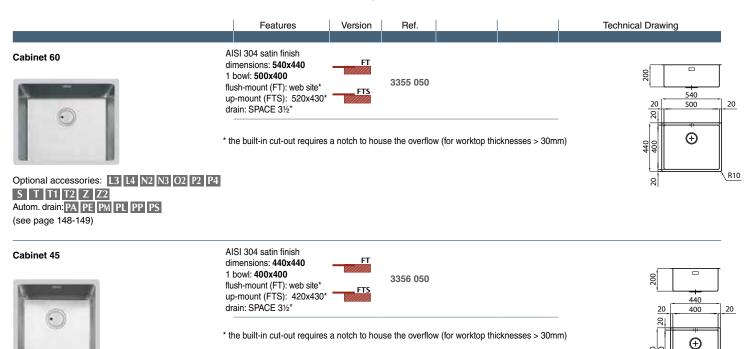


3352 050

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



S4001 - flush-mount bowls



Optional accessories: L3 L4 N2 N3 O2 P2 P4

S T T1 T2 Z Z2

Autom. drain: PA PE PM PL PP PS

(see page 148-149)

AISI 304 satin finish dimensions: 380x440

Cabinet 40



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

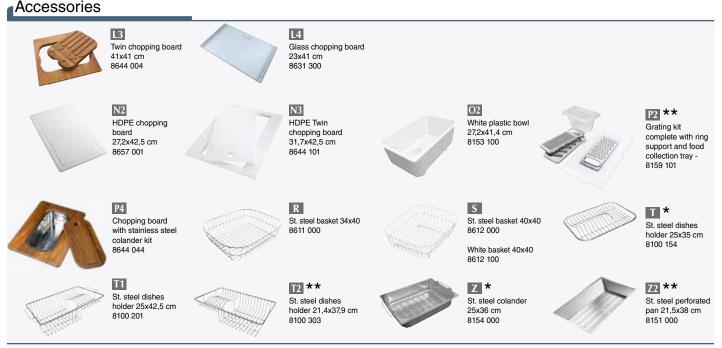
Optional accessories:

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

Autom. drain: PA PE PM PL PP PS

(see page 148-149)

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



S4000

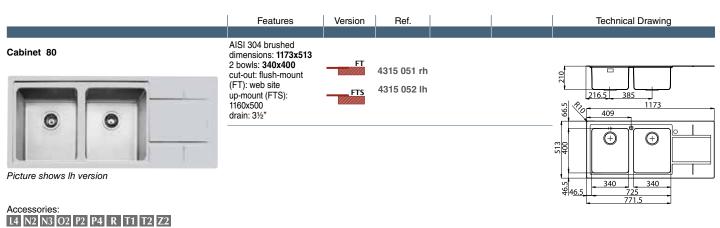
A DISTINCTIVE DESIGN





Perimetric overflow





S4000



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

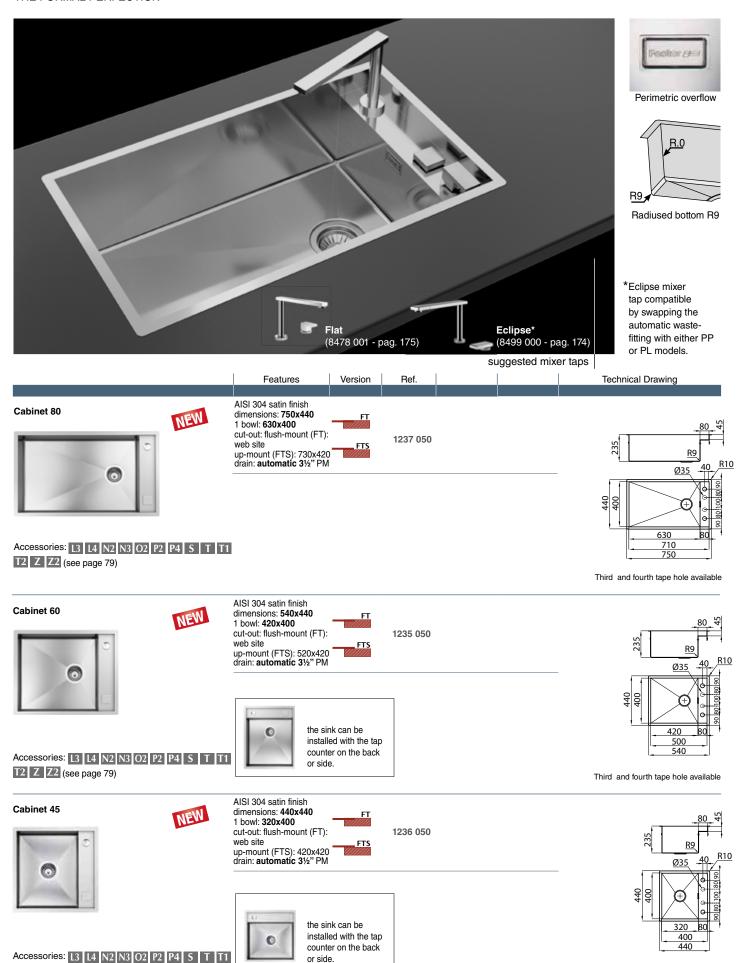
accessories



Third and fourth tape hole available

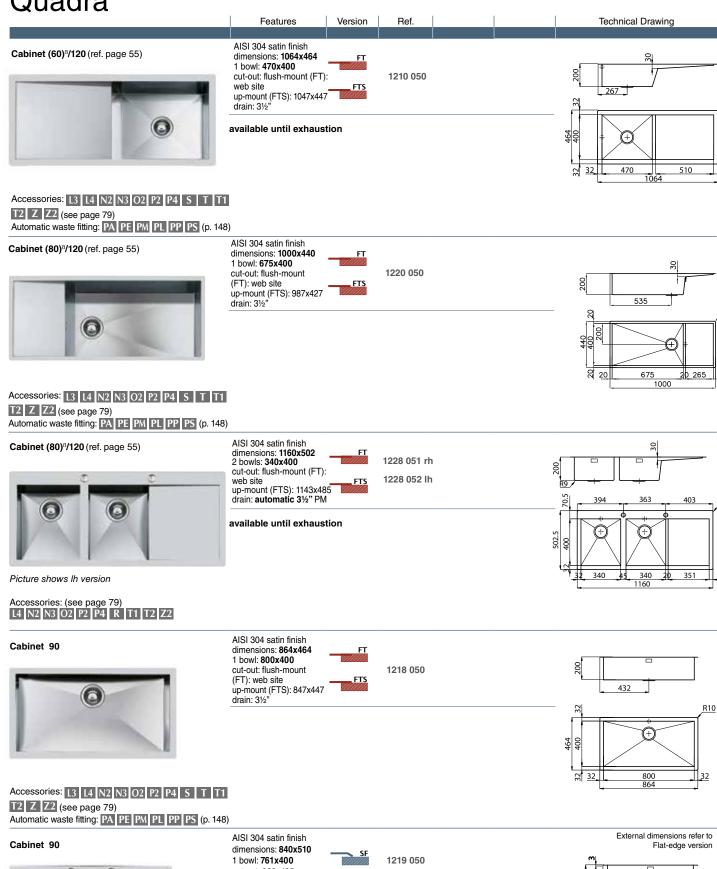
Quadra

THE FORMAL PERFECTION



T2 Z Z2 (see page 79)

Quadra





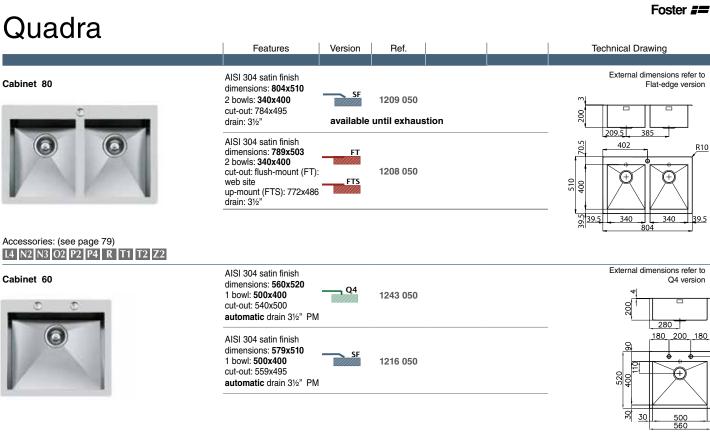
AISI 304 satin finish dimensions: 840x510
1 bowl: 761x400
cut-out: 820x495
drain: automatic 3½" PM

AISI 304 satin finish dimensions: 825x503
1 bowl: 761x400
cut-out: flush-mount (FT): web site up-mount (FTS): 808x486 drain: automatic 3½" PM

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

T2 Z Z2 (see page 79)

Third and fourth tape hole available



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

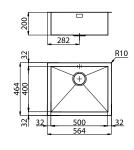
T2 Z Z2 (see page 79)

Cabinet 60



AISI 304 satin finish dimensions: 564x464 1 bowl: 500x400 cut-out: flush-mount (FT): web site up-mount (FTS): 547x447 drain: 31/2"

FT 1215 050



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

T2 Z Z2 (see page 79)

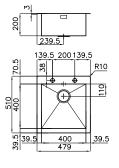
Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Cabinet 45



AISI 304 satin finish dimensions: 479x510 1 bowl: 400x400 cut-out: 459x495 automatic drain 31/2" PM

1205 050



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

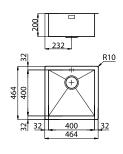
T2 Z Z2 (see page 79)

Cabinet 45



AISI 304 satin finish dimensions: 464x464 1 bowl: 400x400 cut-out: flush-mount (FT): web site up-mount (FTS): 447x447 drain: 31/2'

1214 050

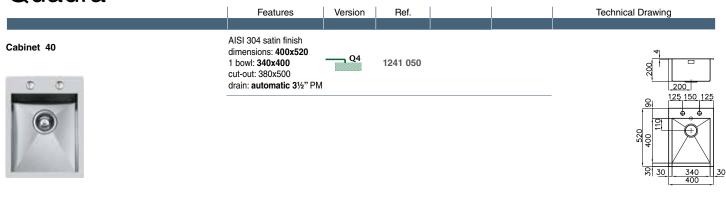


Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1

T2 Z Z2 (see page 79)

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

Quadra



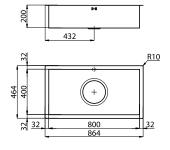
Accessories: L4 N2 N3 O2 P2 P4 T1 T2 Z2

Cabinet 90



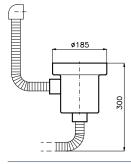
AISI 304 satin finish dimensions: 864x464
1 bowl: 800x400 cut-out: flush-mount (FT): web site up-mount (FTS): 847x447 drain: 7"

1218 097



Accessories: L3 L4 N2 O2 S T T1 Z

Available also in undermount version, see page 123



Extralarge waste fitting

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





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

accessories





ELEGANCE AND PRACTICALITY FOR SMALL SPACES



Features Version Ref.

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

Accessories: 86 T6

Features Version Ref.

Technical Drawing

Technical Drawing

Technical Drawing

STD 4151 050

Second tap hole availabe

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.

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



Veronika 3F cod.e 7063 052 page 243

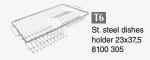


S1000 3 zones code 7373 300 page 207

accessories



B6 Chopping board 26x36,6 cm 8643 117



CQ



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

Unconventional accessoires

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



Accessories



T7 St. steel dishes holder 8100 051



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

Master

PURE FUNCTIONAL ELEGANCE

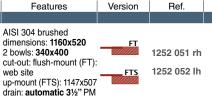


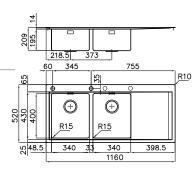


Perimetric overflow

suggested mixer taps





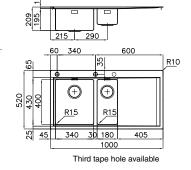


Technical Drawing

Third and fourth tape hole available

Cabinet 60





Picture shows Ih version

Accessories: L4 N2 N3 O2 P2 P4 R T1 T2 Z2

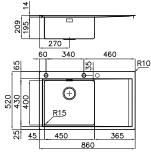
(see page 79)

Cabinet 60



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

1250 051 rh FTS 1250 052 lh



Picture shows Ih version

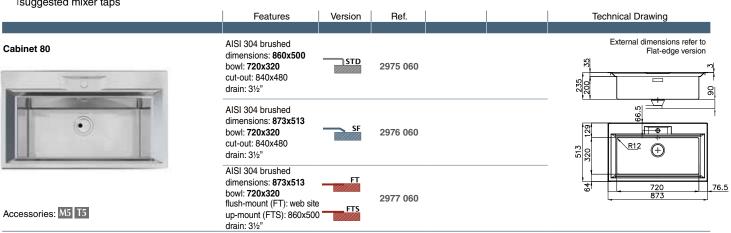
Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1
T2 Z Z2 (see page 79)

Third tape hole available

FI

A MULTIFUNCTIONAL SINGLE BOWL





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

accessories



KE

QUALITY OF FORM AND SUBSTANCE

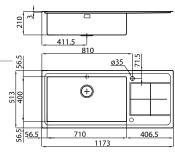




Perimetric overflow



Features



Technical Drawing

Second tap hole available

Cabinet 90



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

S T T1 T2 Z Z2 (page 87) Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Accessories: L3 L4 N2 N3 O2 P2 P4

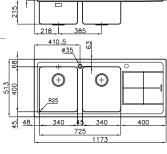
AISI 304 brushed dimensions: 1173x513 2 bowls: 340x400 cut-out: 1140x480 drain: 3½"



Version

Ref.

2222 051 rh 2222 052 lh



Second tap hole available

Cabinet 80



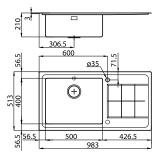
Accessories: (page 87)

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

AISI 304 brushed dimensions: 983x513 1 bowl: 500x400 cut-out: 950x480 drain: 3½"



2263 051 rh 2263 052 lh



Second tap hole available

Picture shows Ih version

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 (page 87)

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

KE

AISI 304 brushed dimensions: 983x513 2b: 180x340+340x400 cut-out: 950x480 drain: 31/2'

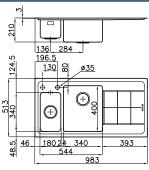
Features



Version

2297 051 rh 2297 052 lh

Ref.



Technical Drawing

Second tap hole available

Picture shows Ih version

Cabinet 60/(80)[™] (ref. page 55)

Accessories: (page 87)

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

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

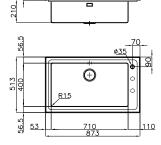
Cabinet 80



AISI 304 brushed dimensions: 873x513 1 bowl: 710x400 cut-out: 840x480 drain: 31/2"



2287 050



Second and third tap hole available

Accessories: (page 87)
L4 N2 N3 O2 P2 P4 S T1 T2 Z2

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

Cabinet 80/(90)[™] (ref. page 55)

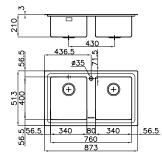


AISI 304 brushed dimensions: 873x513 2b: 340x400

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



2283 050



Accessories: (page 87)

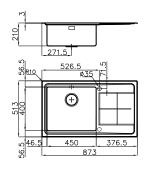
L4 N2 N3 O2 P2 P4 R T1 T2 Z2

Cabinet 60



AISI 304 brushed dimensions: 873x513 1 bowl: 450x400 cut-out: 840x480 drain: 31/2"

2280 051 rh 2280 052 lh



Second tap hole available

Accessories: L3 L4 N2 N3 O2 P2 P4

S T T1 T2 Z Z2 (page 87)

Picture shows Ih version

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

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

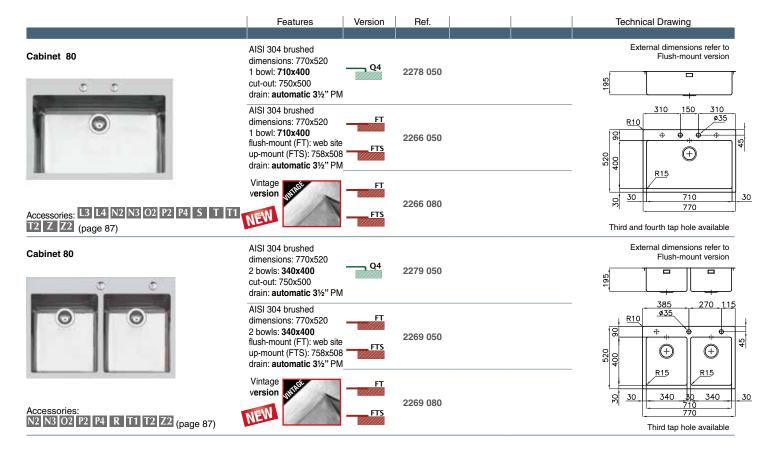


In the picture, the perfect combination of KE sink and hob.

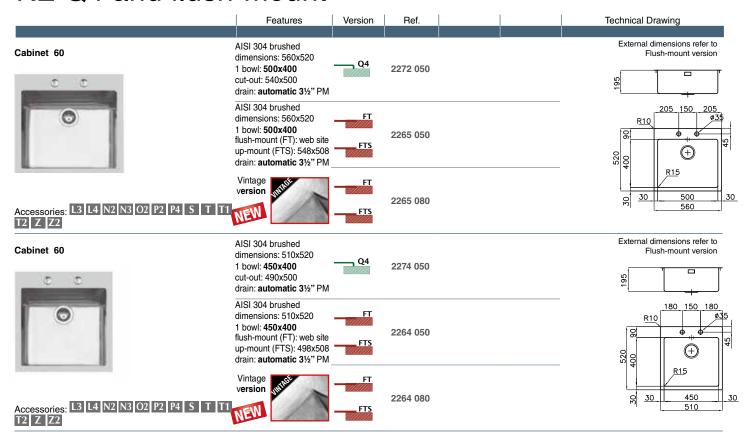
KE Q4 and flush-mount



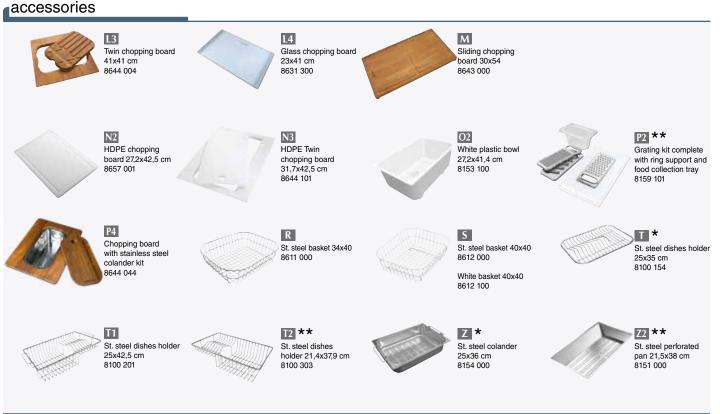
suggested mixer taps



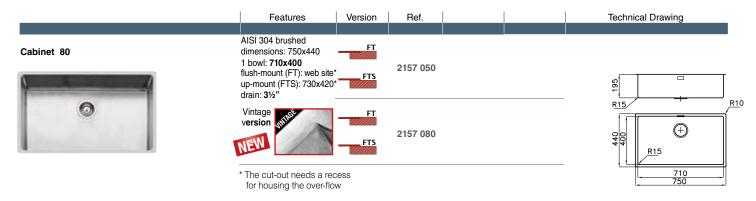
KE Q4 and flush-mount



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



KE flush-mount Bowls



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

T2 Z Z2 (page 87)

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

Cabinet 60



AISI 304 brushed dimensions: 540x440 1 bowl: 500x400 2155 050 flush-mount (FT): web site' up-mount (FTS): 520x420 drain: 31/2" Vintage version 2155 080 FTS

2154 050

R10 ⊕ R15

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

Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1
T2 Z Z2 (page 87)

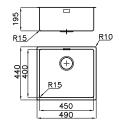
Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Cabinet 60



AISI 304 brushed dimensions: 490x440 1 bowl: 450x400 flush-mount (FT): web site up-mount (FTS): 470x420* drain: 31/2"

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



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

T2 Z Z2 (page 87)

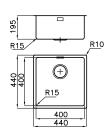
Automatic waste fitting: PA PE PM PL PP PS (p. 148)

Cabinet 45



AISI 304 brushed dimensions: 440x440 1 bowl: 400x400 2156 050 flush-mount (FT): web site* up-mount (FTS): 420x420* drain: 31/2" Vintage version 2156 080

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

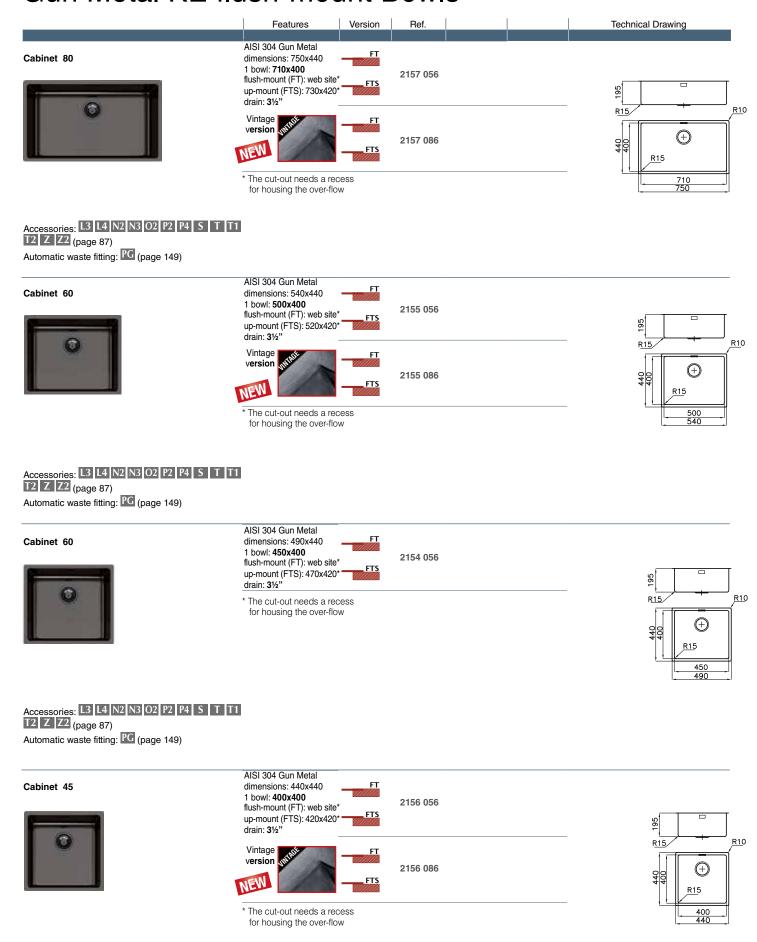


Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1

T2 Z Z2 (page 87)

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

Gun Metal KE flush-mount Bowls



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

T2 Z Z2 (page 87)

Automatic waste fitting: PG (page 149)

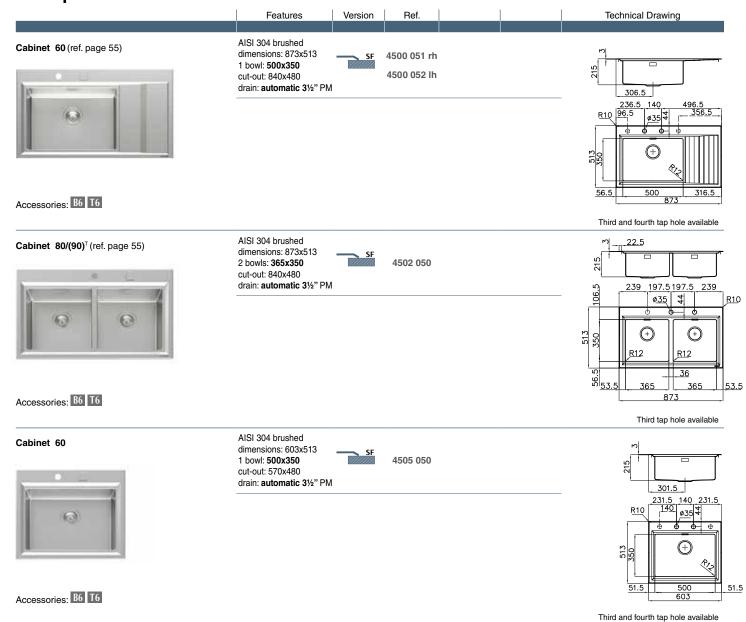
Stripe

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



Features Version Ref. Technical Drawing AISI 304 brushed **Cabinet 80/(90)**[™] (ref. page 55) dimensions: 1173x513 4504 051 rh 1 bowl: **750x350** 4504 052 lh cut-out: 1140x480 drain: automatic 3½" PM 436.5 586.5 150 9 R10 4 ø35 []]]] \oplus Included: knives holder Accessories: B6 T6 (page 91) 750 1173 AISI 304 brushed **Cabinet 80/(90)**[™] (ref. page 55) dimensions: 1173x513 2 bowls: **365x350** 4503 051 rh 4503 052 lh cut-out: 1140x480 drain: automatic 3½" PM <u>R10</u> Accessories: B6 T6 (page 91) Third tape hole available

Stripe



 $Standard\ \textit{fittings: fixing brackets, gasket (not\ available\ for\ under-mount\ sinks), was te\ \textit{fitting, overflow}\ and\ siphon.\ Packing:\ single\ carton\ box.}$



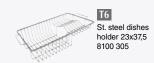
The Stripe sinks are characterized by the original and elegant striped drainer, which is at the same time support zone and water drainage area. The cutting board recalls the motif of the sink.



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.

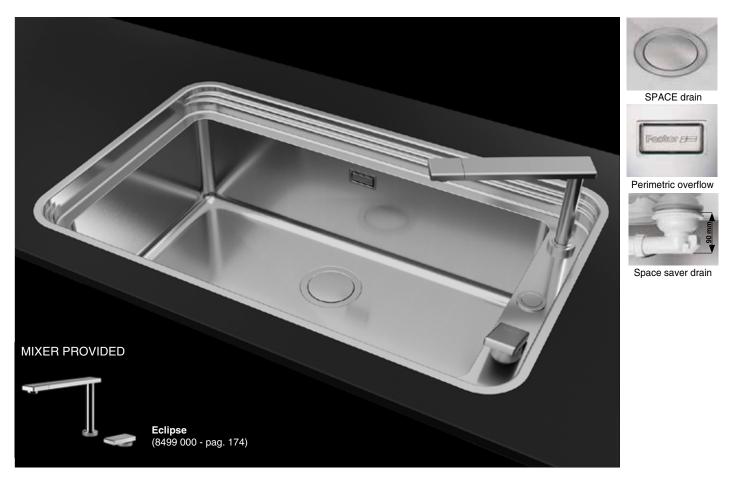
accessories

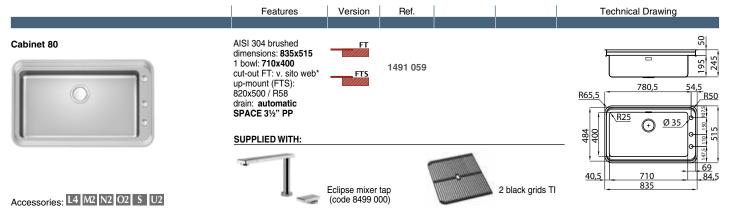


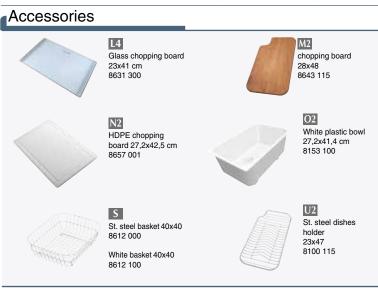


Triplo Invaso workstation

A FUNCTIONAL CENTRE THAT COMPLETELY DISAPPEARS IN THE WORKTOP





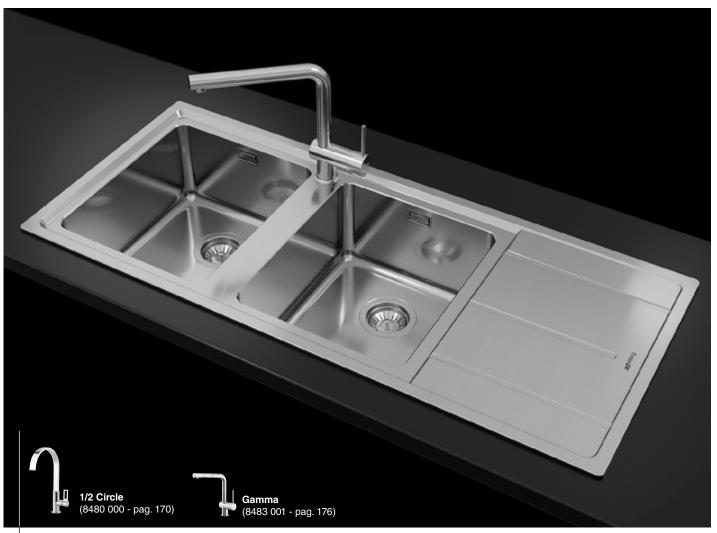




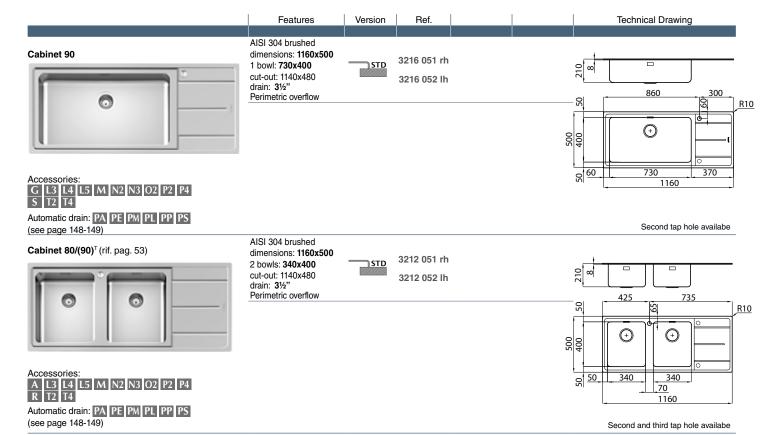
The Triplo Invaso sink disappears into the worktop, thanks to the collapsible Eclipse mixer tap and the Black grids, which completely close the bowl.



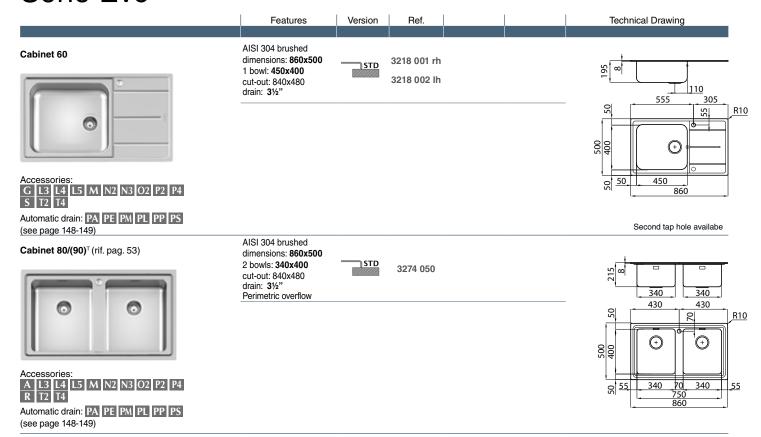
THE EVOLUTION OF FUNCTIONALITY



suggested mixer taps



Serie Evo



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

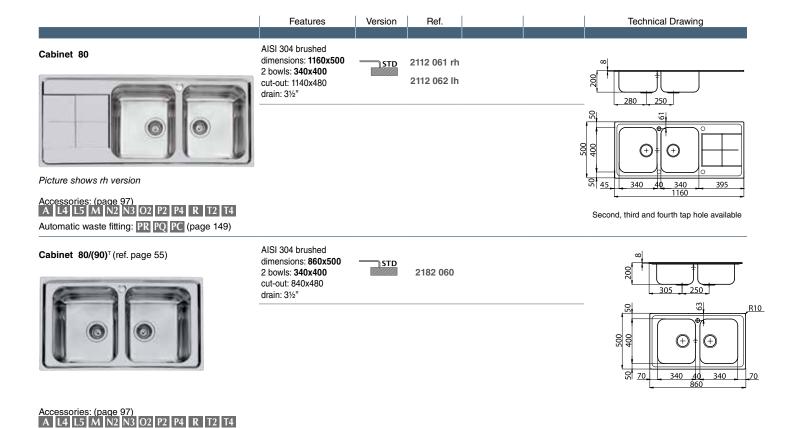


KS

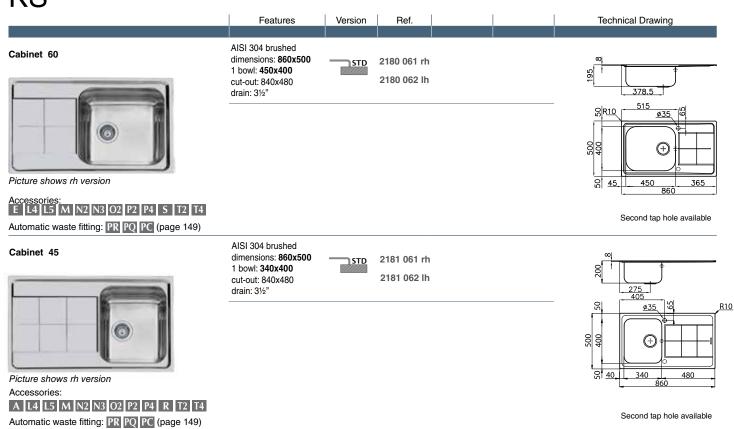
QUALITY AND PRACTICALITY



suggested mixer taps







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



Elettra

THE ELEGANCE OF SIMPLICITY



Features Version Ref. AISI 304 brushed Cabinet 80/(90)^T (ref. page 55) STD dimensions: 1160x500 5812 061 rh 2 bowls: **341x401** 5812 062 lh cut-out: 1140x480 278 427.5 Ø<u>35</u> drain: 31/2" Picture shows Ih version

1160 Second tap hole available

(±)

18

Cabinet 60



Accessories: A L4 M N2 O2 Q R T4 X

Automatic waste fitting: PR PC (page 149)

Accessories: A L4 M N2 O2 R T4

Automatic waste fitting: PR PC (page 149)

AISI 304 brushed dimensions: 970x500 2b: 341x400 + 150x300 cut-out: 950x480 drain: 31/2"

5197 061 rh STD 5197 062 lh

275.57 224.5 R10 395 49.5 Second and third tap hole available

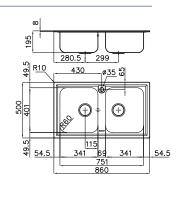
Cabinet 80/(90)^T (ref. page 55)

Picture shows Ih version



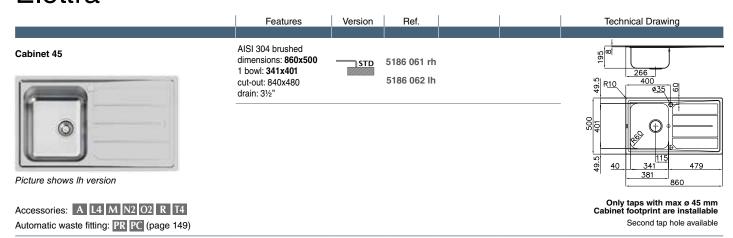
AISI 304 brushed dimensions: 860x500 2 bowls: 341x401 cut-out: 840x480 drain: 31/2"

5886 060



Accessories: A L4 M N2 O2 R T4

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.

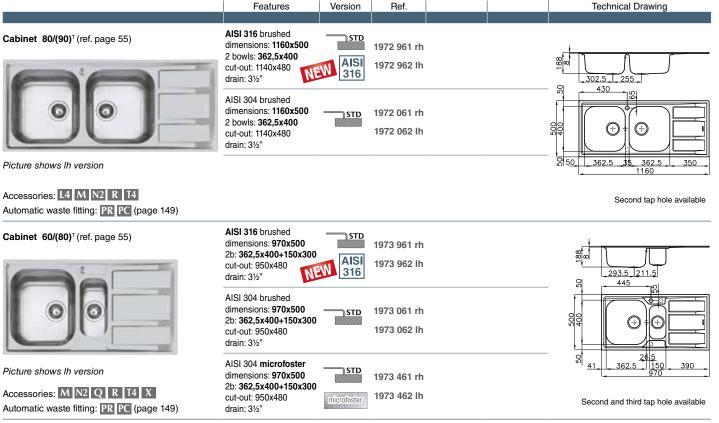


FM and FM Marine

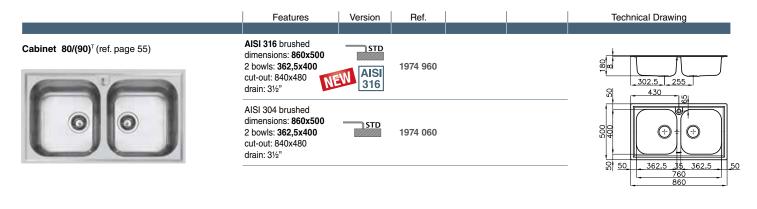
THE STURDINESS OF THE SINK WITHOUT WELDING



suggested mixer taps



FM and FM Marine



Accessories: L4 M N2 R T4

Cabinet 45

Picture shows Ih version

AISI 316 brushed dimensions: 860x500 1 bowl: 362,5x400 cut-out: 840x480 drain: 31/2"

AISI 304 brushed dimensions: 860x500

1 bowl: 362,5x400

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

STD AISI 316

1971 961 rh

1971 962 lh

1971 061 rh 1971 062 lh ⊕

160

위_{R10}

Second tap hole available

Accessories: L4 M N2 R T4

Automatic waste fitting: PR PC (page 149)

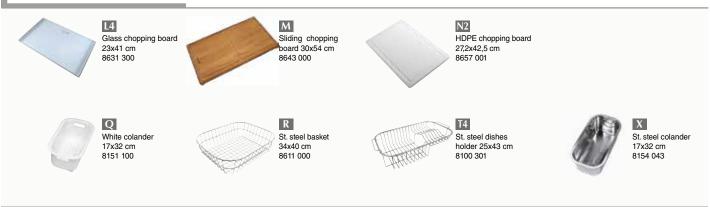
Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.



Deep bowls

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





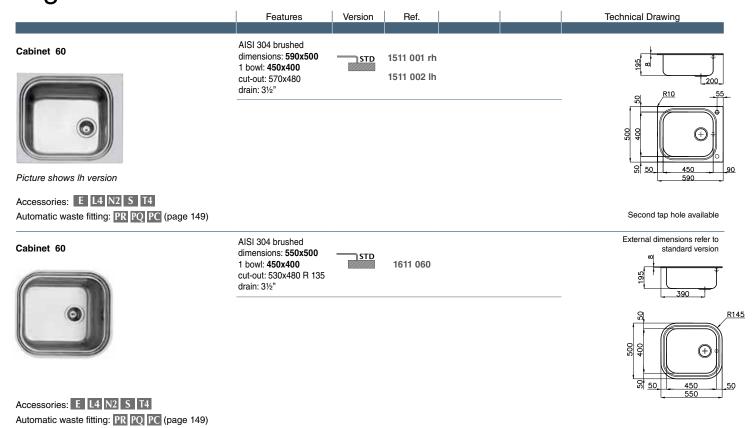
Big Bowl

ALL THE CONVENIENCE OF A LARGE CAPACIOUS BOWL





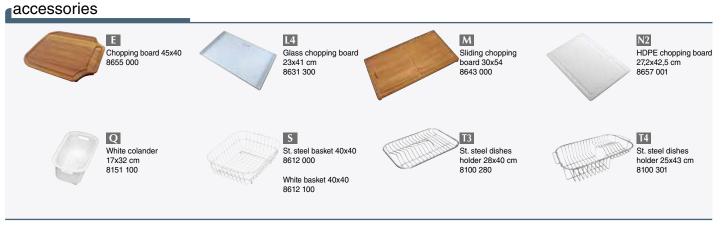
Big Bowl



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



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



Uragano

A SINGLE BOWL FOR GREAT PERFORMANCE







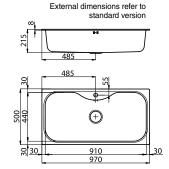
AISI 304 brushed dimensions: 970x500 1 bowl: 910x440 cut-out: 950x480 drain: 31/2"

STD AISI 304 brushed

dimensions: 983x513 1 bowl: 910x440 cut-out: 950x480 drain: 31/2"

1555 600 1555 609 accessory kit included

1054 600



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

Cabinet 100



AISI 304 brushed dimensions: 983x513 1 bowl: 910x440 cut-out: flush-mount (FT): web site up-mount (FTS): 970x500 R 145 drain: 31/2"

1055 600

1055 600

491.5 R151.5 440 (+)

Accessories:

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

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

Uragano accessory kit



Chopping board 37x46 cm 8659 112

О



St. steel bowl holder 37x45 cm 8100 112



Q White colander 17x32 cm 8151 100

Discover the great functionality of the big Uragano bowl, available also in the accessorized version, including the practical kit aside.

For the full range of matching accessories



Tornado

ALL YOU NEED IN 80 CM





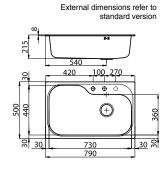


AISI 304 brushed dimensions: 790x500 1 bowl: 730x440 cut-out: 770x480 drain: automatic 31/2"

AISI 304 brushed dimensions: 803x513 1 bowl: **730x440** cut-out: 770x480 drain: automatic 31/2" STD

1579 660

1078 660



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

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

Third tap hole available

Cabinet 80

Accessories:



AISI 304 brushed dimensions: 790x500 1 bowl: 730x440 cut-out: 770x480 R 135 drain: automatic 31/2"

1679 660

External dimensions refer to 540 100100_170 Φ Φ C 8 4 30 ಱ

Third tap hole available

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





7" Uragano and Tornado

Accessories: I L2 O Q T U V Z

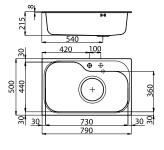
Cabinet 80



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

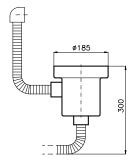
STD

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).





accessories



H Chopping board 37x30 8659 111



Chopping board 37x46 cm 8659 112



Twin chopping board 37x46 cm 8644 003



White plastic bowl 36x30 cm 8152 100

available until exhaustion



White colander 17x32 cm 8151 100



St. steel dishes holder 25x35 cm 8100 154



St. steel dishes holder 25x45 cm 8100 111



St. steel bowl holder 37x45 cm 8100 112

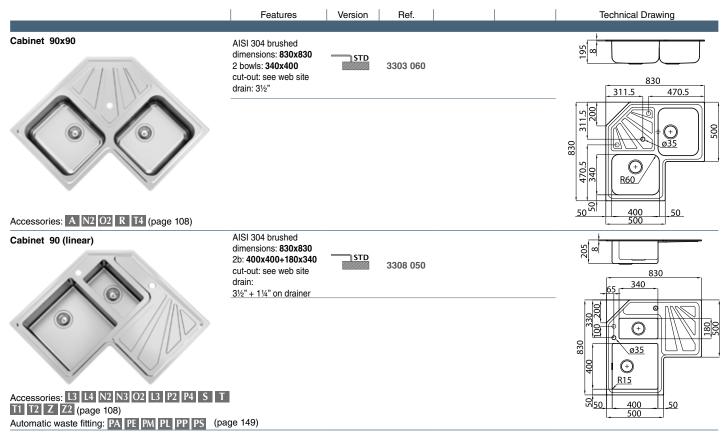


St. steel colander 25x36 cm 8154 000

SOLUTIONS TO ENHANCE THE CORNERS



suggested mixer taps





SIMPLICITY GOES AROUND



suggested mixer taps

	Features	Version	Ref.			Technical Drawing
Cabinet 45	AISI 304 brushed dimensions: Ø 425 1 bowl: Ø 380 cut-out: flush-mount (FT): web site up-mount (FTS):410*	mensions: Ø 425 bowl: Ø 380 ut-out: flush-mount FT): web site			o425	
	drain: 3½" * The cut-out requires the ma	achining of a rec	ess to house the	overflow pipe (see	website)	<u>Ø380</u> <u>5</u>

Automatic waste fitting: PR PQ PC (page 149)

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

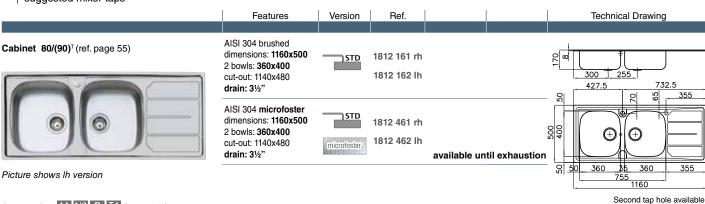
Accessories



S1000

QUALITY AND THICKNESS OF FOSTER STEEL





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

Cabinet 60/(80)[™] (ref. page 55)



Picture shows Ih version

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

AISI 304 brushed dimensions: 970x500 2b: 340x400+170x300 cut-out: 950x480 drain: 31/2"

AISI 304 microfoster dimensions: 970x500 2b: 340x400+170x340 cut-out: 950x480 drain: 31/2"

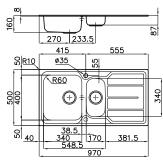


1197 162 lh

STD microfoster

1197 461 rh 1197 462 lh

available until exhaustion



Second tap hole available

355

<u>R10</u>

Cabinet 45

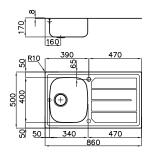


Picture shows Ih version

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

AISI 304 brushed dimensions: 860x500 STD 1 bowl: 340x400 cut-out: 840x480 drain: 3½"





Second tap hole available

S1000



AISI 304 brushed dimensions: 860x500 2 bowls: 360x400 cut-out: 840x480 drain: 31/2"

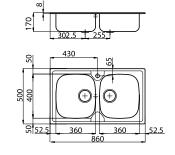
Features

STD

Version

1886 160

Ref.



Technical Drawing

Accessories: M N2 R T4 (page 108)

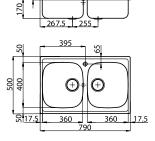
Cabinet 80



AISI 304 brushed dimensions: 790x500 2 bowls: 360x400 cut-out: 770x480 drain: 31/2"

STD

1279 060



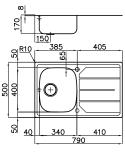
Accessories: M N2 R T4 (page 108)

Cabinet 45



AISI 304 brushed dimensions: 790x500 1 bowl: 340x400 cut-out: 770x480 drain: 3½"

1179 061 rh 1179 062 lh



Second tap hole available

Picture shows Ih version

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

Cabinet 45



Picture shows Ih version

AISI 304 brushed dimensions: 440x500 1 bowl: 360x360 cut-out: 420x480 drain: 2"



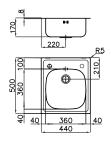
1144 001 rh

1144 002 lh

AISI 304 brushed dimensions: 440x500 1 bowl: 360x360 cut-out: 420x480 drain: 31/2'



1144 061 rh 1144 062 Ih



Version DX means right faucet hole, SX left faucet hole

Cabinet 30

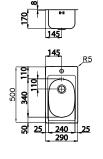


AISI 304 brushed dimensions: 290x500 1 bowl: 240x340 cut-out: 270x480

drain: 2"

STD

1129 000



S1000 Single bowl

THE PRACTICALITY OF A LARGE BOWL



Cabinet 80

AISI 304 brushed dimensions: 865x505 1 bowl: 726x350 cut-out: 840x480 drain: 3½"

Accessories: IS M B6 T6
Automatic drain: PA PE PM PL PP PS (see page 148-149)

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

■S1000 accessories





UNDERMOUNT SINKS

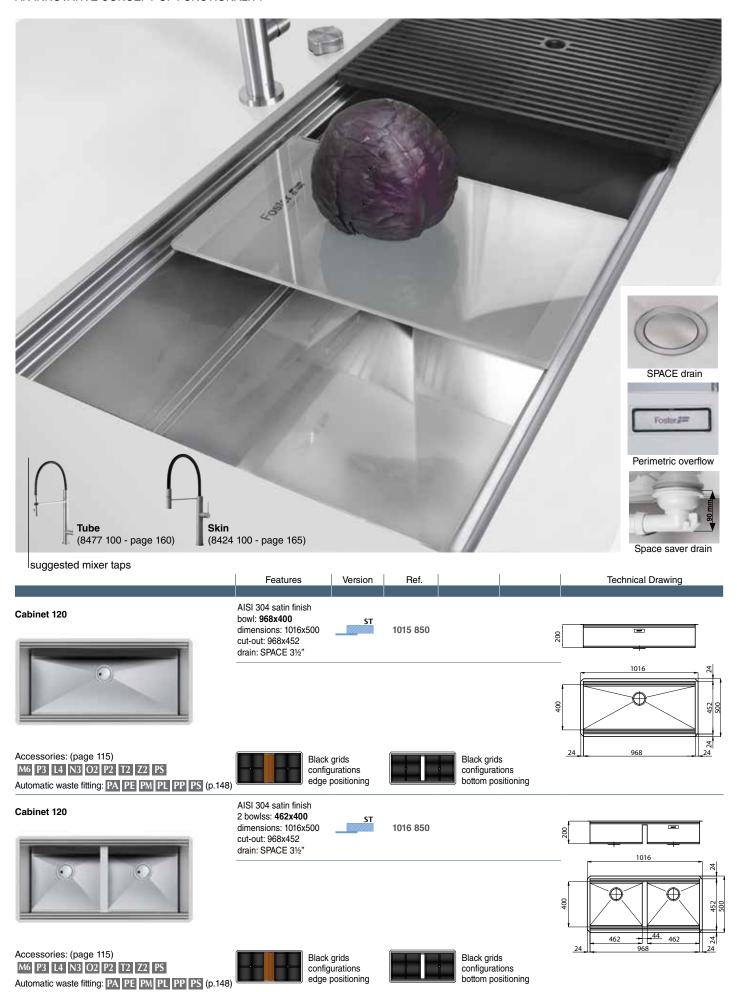




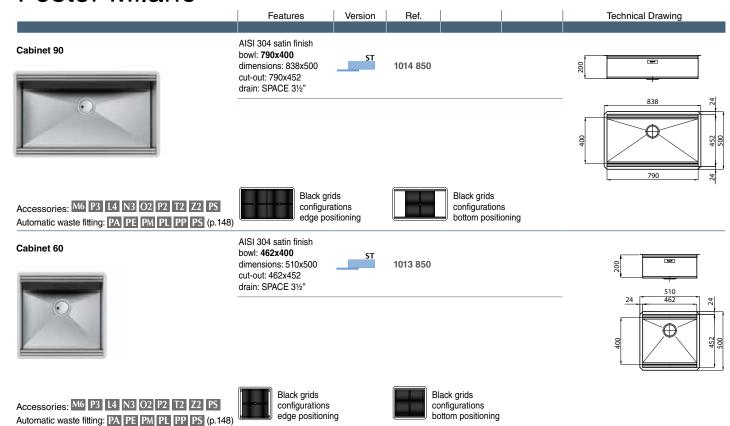


Foster Milano

AN INNOVATIVE CONCEPT OF FUNCTIONALITY



Foster Milano



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



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

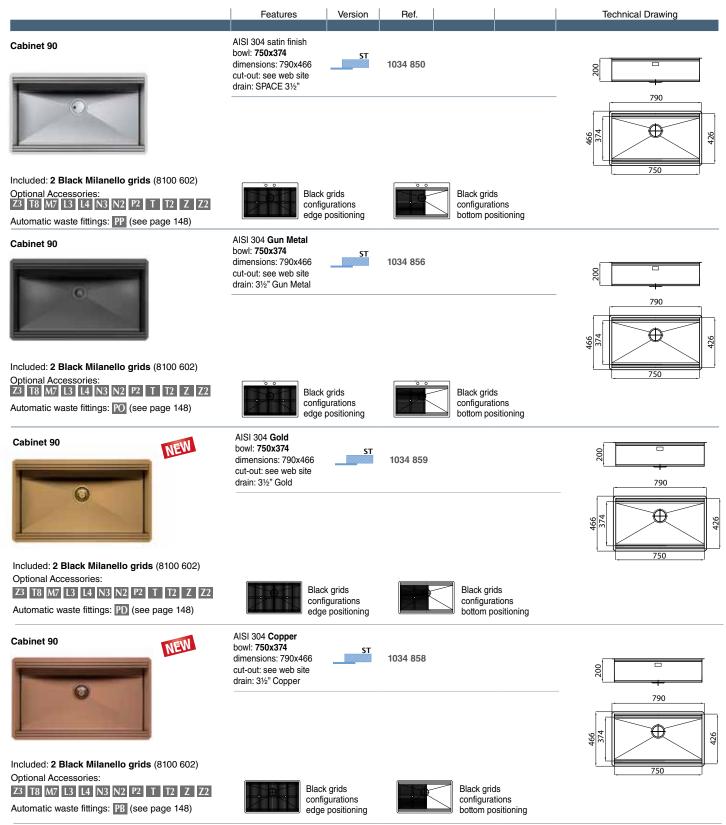
The third supporting step is on the bottom of the bowl. On this step rest the Black grids, making it possible to rinse foodstuffs without their coming in contact with the bottom of the sink, which may be dirty.



Milanello workstation

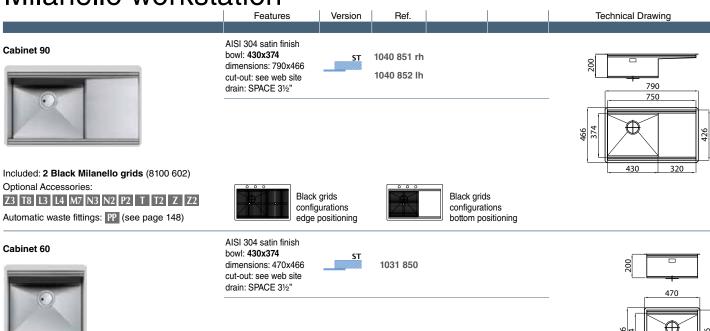


Milanello workstation





Milanello workstation



Included: 1 Black Milanello grid (8100 602)

Optional Accessories:

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

Automatic waste fittings: PP (see page 148)



Black grids configurations edge positioning

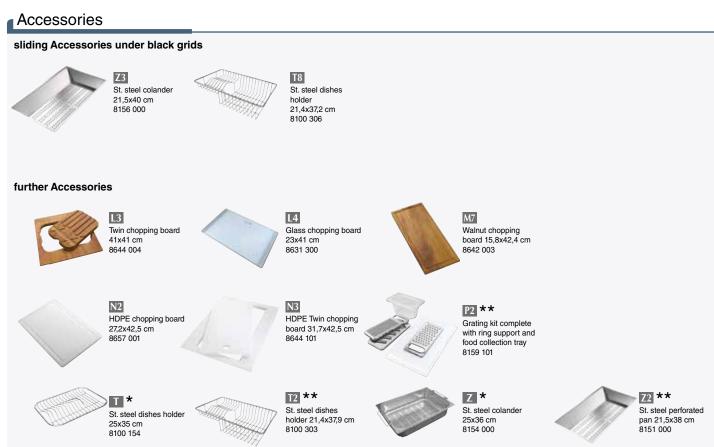


Black grids configurations bottom positioning

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



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



Triplo Invaso Workstation





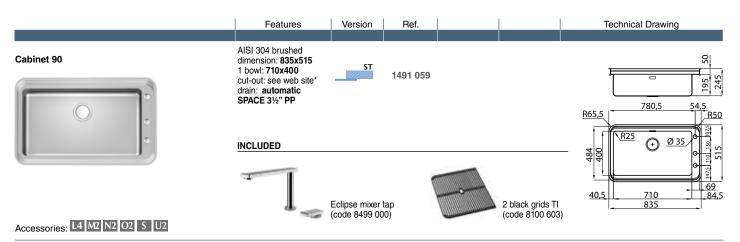
SPACE drain



Perimetric overflow



Space saver drain

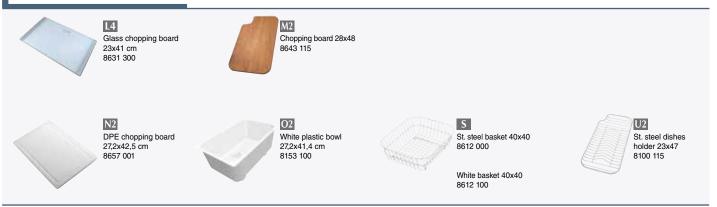


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

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



Accessories



GK

AN MINIMAL, BUT SOPHISTICATED DESIGN



Cabinet 90

AISI 304 satin finish bowl: 73x40 cm dimensions: 860x470 cut-out: see web site drain: SPACE 3½"

Accessories: M4 N4 T2 P2 Z2

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

Cabinet 60

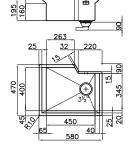


AISI 304 satin finish bowl: **45x40 cm** dimensions: 580x470 cut-out: see web site drain: **SPACE** 3½"



1403 800





GK

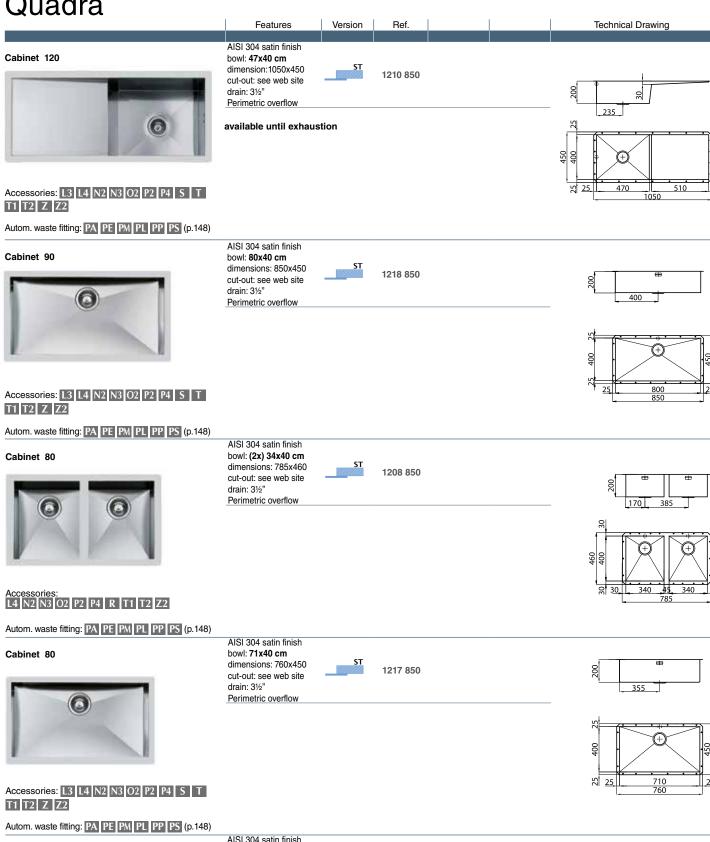


Standard fittings: fixing brackets, gasket (not available for under-mount sinks), waste fitting, overflow and siphon. Packing: single carton box.

Accessories



Quadra



Cabinet 60

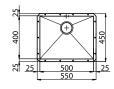


AISI 304 satin finish bowl: 50x40 cm dimensions: 550x450 cut-out: see web site drain: 31/2" Perimetric overflow



1215 850

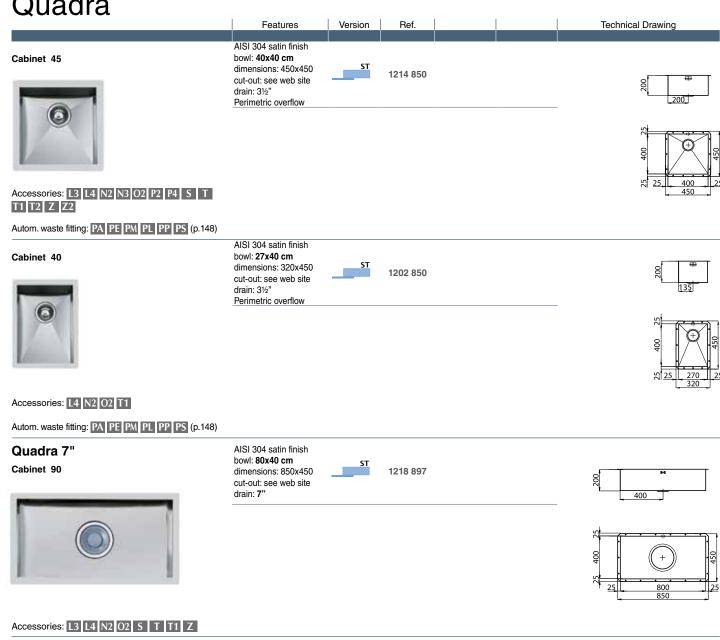




Accessories: L3 L4 N2 N3 O2 P2 P4 S T T1 T2 Z Z2

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

Quadra





S4001 - undermount bowls

ESSENTIAL QUALITY





SPACE drain



Perimetric overflow



Space saver drain

suggested mixer taps





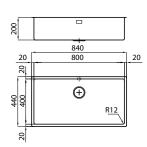
AISI 304 satin finish dimension: 840x440 1 bowl: 800x400 cut-out: 800x400

Features

drain: SPACE 31/2"

Version

3358 850



Technical Drawing

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

T2 Z Z2

Autom. waste fitting: PA PE PM PL PP PS

(see page 148-149)

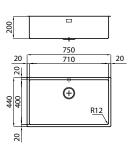




AISI 304 satin finish dimension: 750x440 1 bowl: 710x400

cut-out: 710x400 drain: SPACE 31/2"

3357 850



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

T2 Z Z2

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

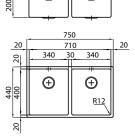
Cabinet 80



AISI 304 satin finish dimension: 750x440 2 bowlss: 340x400 cut-out: 710x400

drain: SPACE 31/2"

3352 850



Accessories:

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

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

S4001 - undermount bowls



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



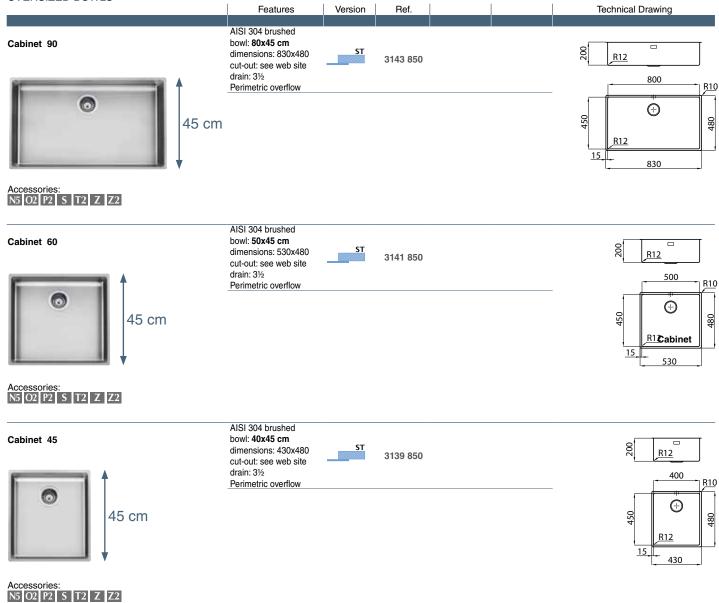
L4 N2 N3 O2 P2 P4 R T1 T2 Z2

Autom. waste fitting: PA PE PM PL PP PS

(see page 148-149)



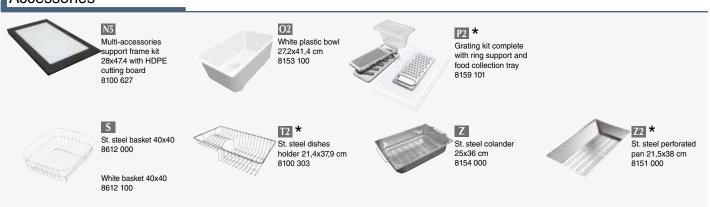
OVERSIZED BOWLS





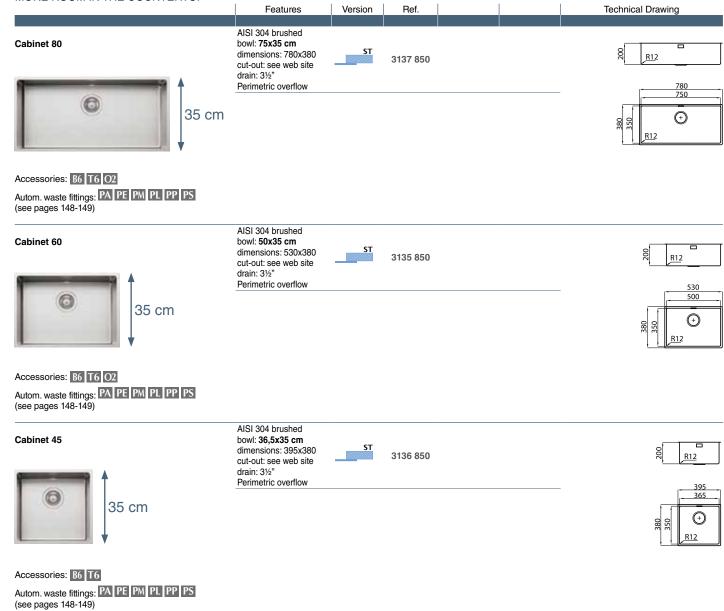
Perimetric overflow







MORE ROOM IN THE COUNTERTOP



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



Perimetric overflow

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



Accessories



Chopping board 26x36,6 cm 8643 117



T6 St. steel dishes holder23x37,5 8100 305



 \oplus

770

 \oplus R15

KE - R15

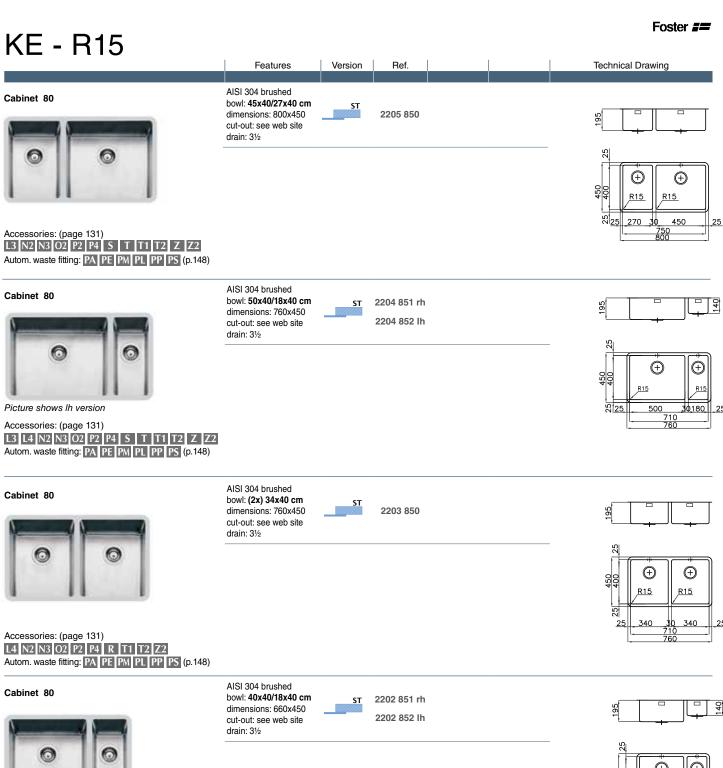
THE RIGHT MODEL FOR EVERY NEED



Features Version Ref. Technical Drawing AISI 304 brushed Cabinet 100 bowl: 45x40/40x40 cm 2207 850 dimensions: 930x450 cut-out: see web site drain: 31/2 \oplus \oplus <u>R15</u> R15 Accessories: (page 131) L3 N2 N3 O2 P2 P4 S T T1 T2 Z Z2 Autom. waste fitting: PA PE PM PL PP PS (p.148) AISI 304 brushed Cabinet 90 bowl: 40x40/34x40 cm 2206 850 dimensions: 820x450 cut-out: see web site drain: $3\frac{1}{2}$

Accessories: (page 131)
L3 N2 N3 O2 P2 P4 S T T1 T2 Z Z2

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





Picture shows Ih version

Accessories: (page 131)

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

(\oplus <u>R15</u> 30 180 660

Cabinet 60



Picture shows Ih version

Accessories: (page 131)

L4 N2 N3 O2 P2 P4 R T1 T2 Z2

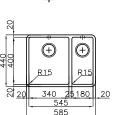
Autom. waste fitting: PA PE PM PL PP PS (p.148)

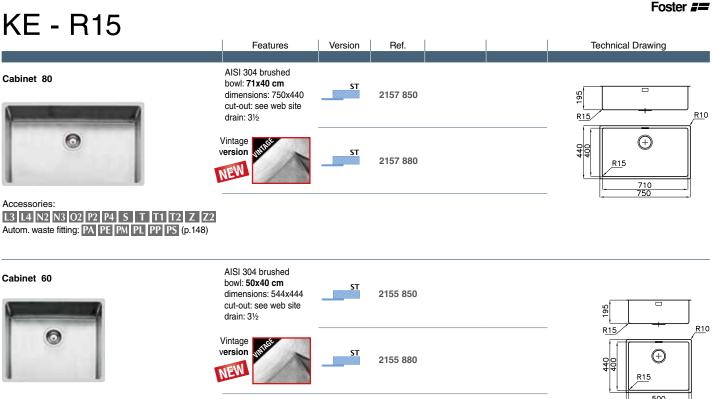
AISI 304 brushed bowl: 34x40/18x40 cm dimensions: 585x440 cut-out: see web site

drain: 31/2



2201 851 rh 2201 852 lh



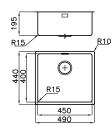


Accessories:

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







Accessories:

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



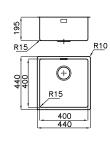




version

NEW





Accessories:

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

Cabinet 40



AISI 304 brushed bowl: 34x40 cm dimensions: 380x440 cut-out: see web site drain: 31/2



2153 850



340 380

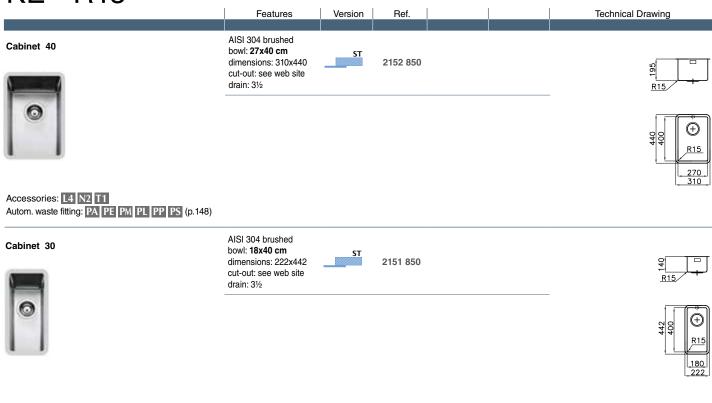
Accessories:

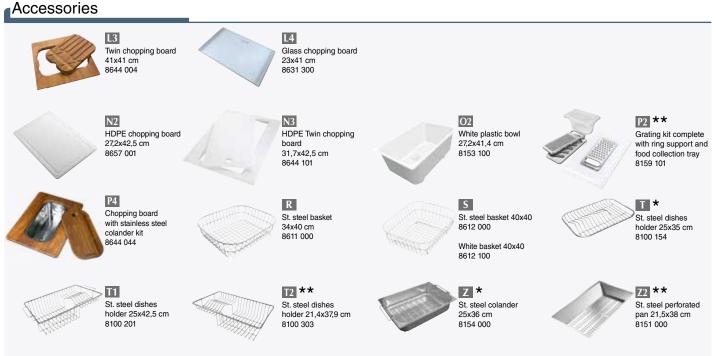
L4 N2 N3 O2 P2 P4 R T1 T2 Z2

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

KE-R15

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





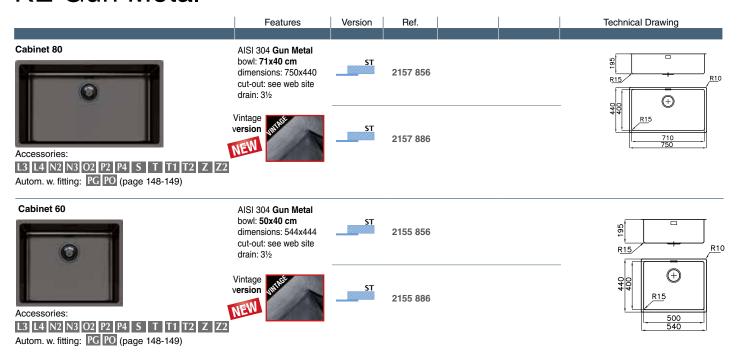
KE PVD & PVD Vintage



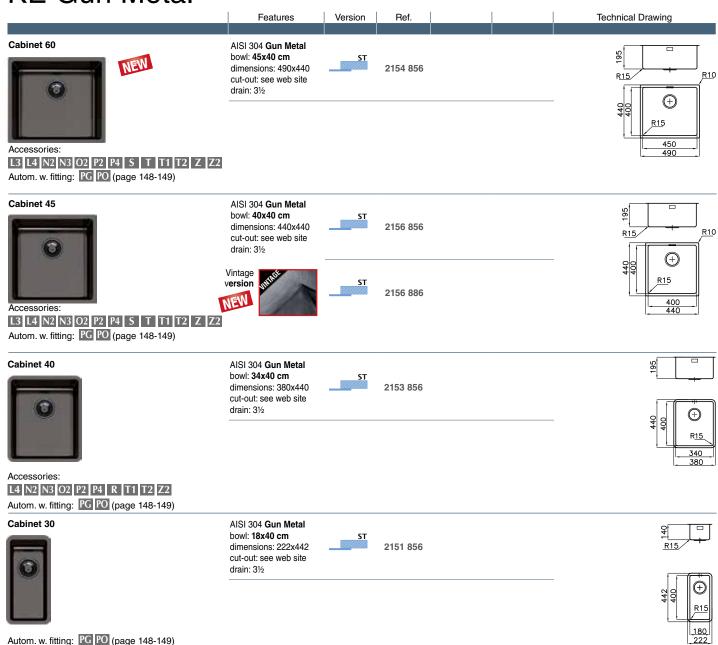
Gun Metal, Gold, copper. The new KE Colour finishes are obtained with a special surface treatment **(Physical Vapour Deposition)** that gives AISI 304 stainless steel the fine colour and a subtle sheen in addition to very high physical and mechanical characteristics.

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



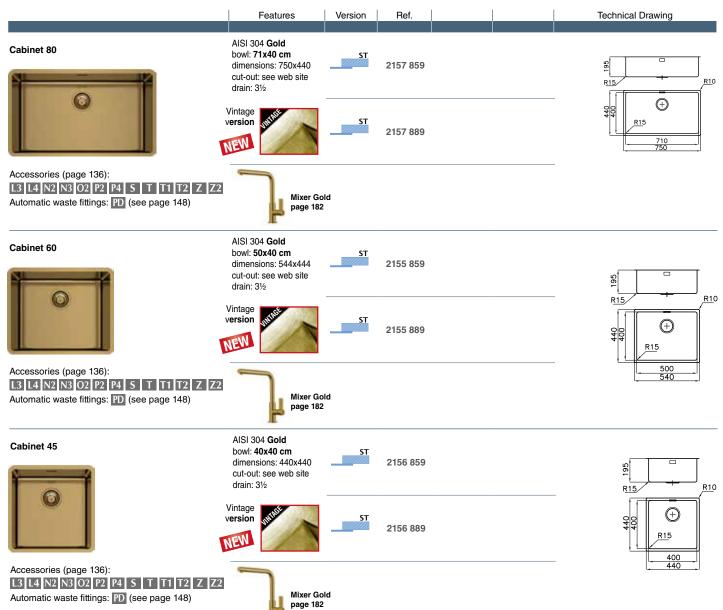
KE Gun Metal





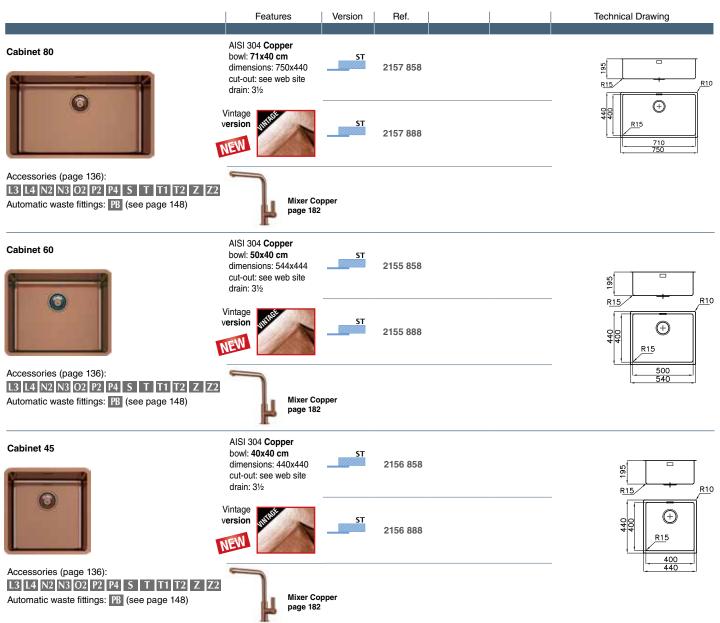
KE Gold



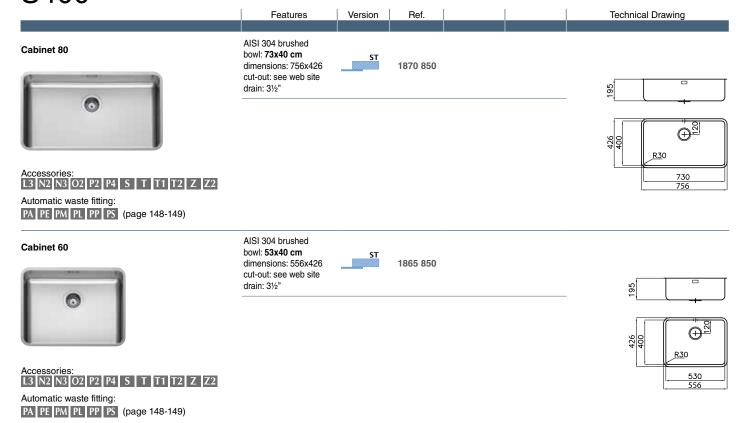


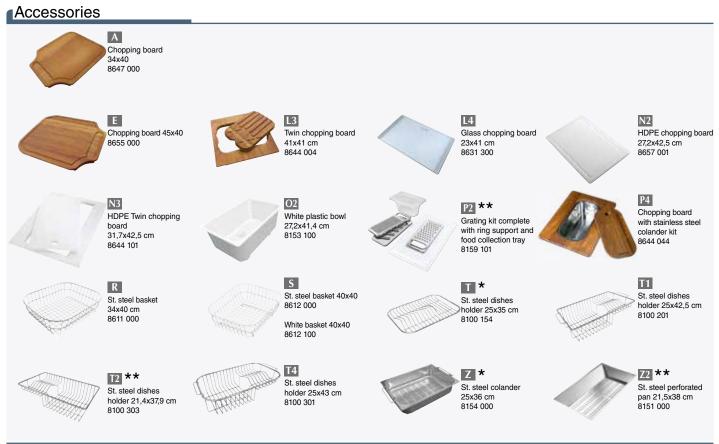
KE Copper





S400



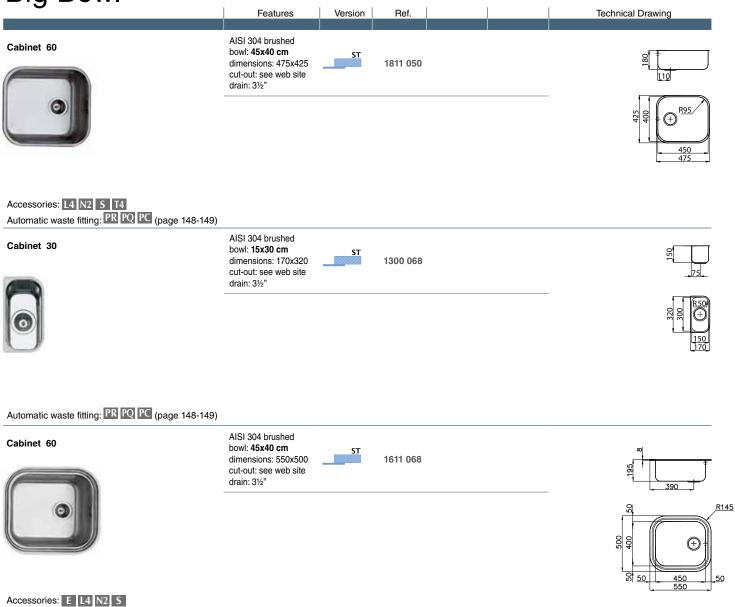


KS

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



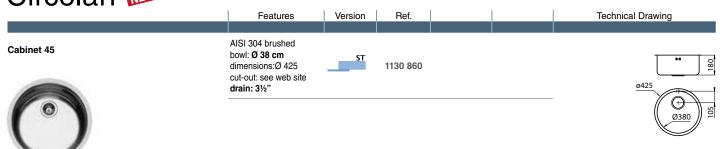
Big Bowl



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

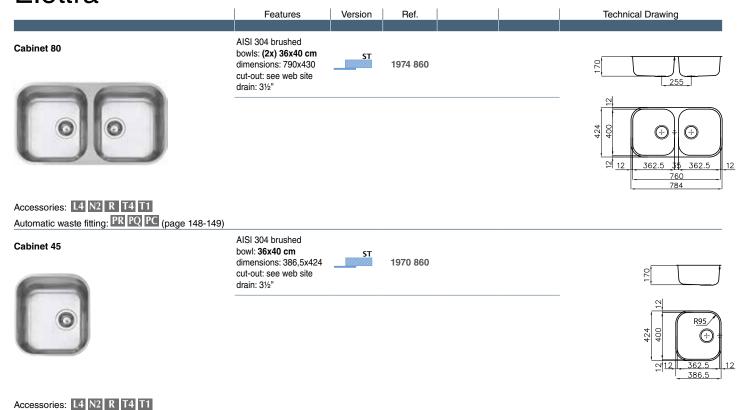


Automatic waste fitting: PR PQ PC (page 148-149)



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

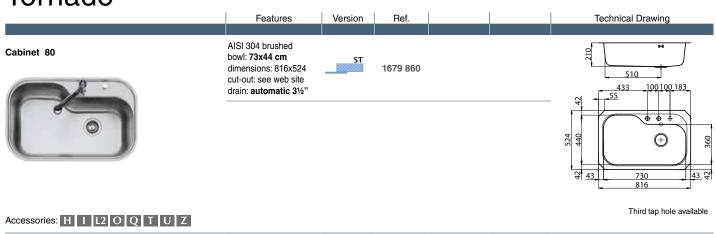
Elettra



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

Tornado

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









Accessories and COMPLEMENTS

Washing Accessories p. 142



Automatic waste fitting and washing complements p. 148



Waste-bins p. 151



Electric socket-holder p. 152



Sinks' Accessories

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

Twin chopping boards









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

Sinks' Accessories - modular sets

Space and time are increasingly precious elements in the kitchen.

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

The large bowls ... multi-Accessorieszed



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

A multipurpose kit



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

Wooden chopping board



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



Twin Iroko chopping board 37x46 cm 8644 003 available until exhaustion

HDPE hopping board and kit



Twin Iroko chopping board 41x41 cm 8644 004



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

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



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



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



G

Iroko chopping board 40x40 cm

8646 000

available until exhaustion



Н

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

Glass chopping board



M7

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



P6

Basket + colander + chopping board kit 8100 151



14

Glass chopping board 23x41 cm **8631 300**



L5

Glass chopping board 29x54 cm **8633 300**



N5

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



P2

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





P3

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

 $^{^{\}ast}$ to be coupled with chopping boards N and N4

Colanders





Stainless steel dishes holder 25x35 cm **8100 154**



T1

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



T2

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



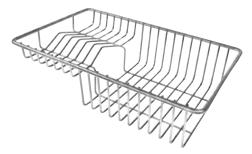
T6

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



T7

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



T8

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

Colanders and baskets for bowls



Ο

White bowl 36x30 cm **8152 100**



 Ω 2

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



R

Stainless steel basket 34x40 cm **8611 000**

Colanders



X



Stainless steel colander 17x32 cm **8154 043**



Q

White colander 17x32 cm **8151 100**



Z 1°

Stainless steel colander 25x36 cm **8154 000**

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



T3

Stainless steel dishes holder 28x40 cm **8100 280**



T4

Stainless steel dishes holder 25x43 cm **8100 301**



T5

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



U

Stainless steel dishes holder 25x45 cm **8100 111**



112

Stainless steel dishes holder 23x47 cm 8100 115



V

Stainless steel bowl holder37x45 cm **8100 112**



S

Stainless steel basket 40x40 cm **8612 000**



S1

White basket 40x40 cm **8612 100**



L2

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

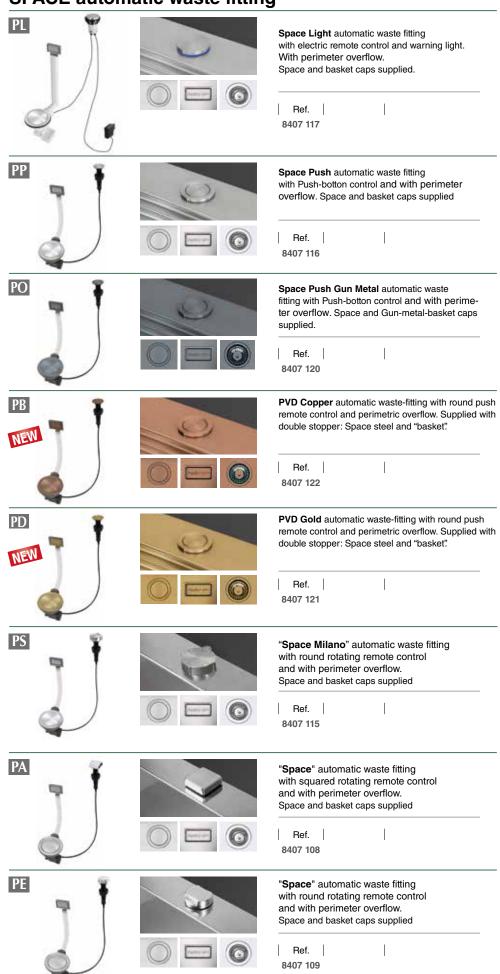


73

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

 $[\]ensuremath{^{\star\star}}$ to be coupled with chopping boards L2 and L3.

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.



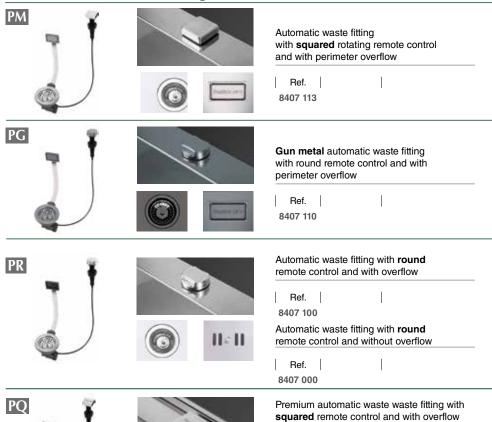
The Space cap collects food residues in the flexible neoprene basket below, very easy to clean.



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.



Automatic waste fitting

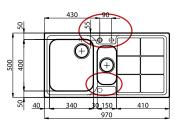


Notes on compatibility of automatic drains

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



PC

Premium automatic waste fitting with **cubic** remote control (push-pull) and with overflow

Ref.	
8407 103	

Ref. 8407 102

3"1/2 SPACE Waste fittings

- /		3 -
	Ref.	Description
	8403 008	"Space" waste fitting without overflow
	8403 308	"Space" waste fitting with perimetric overflow
0 ==	8403 315	"Space" waste fittings with special overflow for CQ sink
A	8669 012	Steel Space plug with silicone strainer, without hole (for use with automatic waste)
1	8669 011	Steel Space plug with silicone strainer, with hole (for use with manual waste)

3"½ Waste fittings

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

3"1/2 LIRA waste fittings

		Ref.	Description	
0		8403 001	LIRA Basket waste fitting without overflow	
0	Hell	8403 301	LIRA Basket waste fitting with overflow	

er Waste fittings

2" waste tittings	
Ref.	Description
	2" waste fitting with overflow and rubber plug
(A) III 8402 000	One 2" waste fitting with overflow and one 2" waste fitting without overflow

1"14 Waste fitting

1"¼ waste mung	
Ref.	Description
8404 000	Overflow fitting 1"1/4 for drainer

7" Waste fitting

	Ref.	Description
● Hell	8403 309	7" waste fitting with overflow and st. steel basket

Siphon

	Ref.	Description
	8410 000	One way siphon with dishwasher socket
	8415 000	Two ways siphon with dishwasher socket
7	8435 000	Two way "Spazio" siphon with dishwasher socket
	8433 000	Three way "Spazio" siphon with dishwasher socket

LIRA Siphon

	Ref.	Description
0	8435 001	LIRA* one way "Spazio" siphon with dishwasher socket
7.5	8435 002	LIRA* two way "Spazio" siphon with dishwasher socket
1	8435 003	LIRA* inspectable one way siphon with dishwasher socket
100		

 $^{^{\}star}$ we recommend combining LIRA siphons and waste fittings

Floor type siphons

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

Various

Ref.	Description
8669 000	2" rubber plug
8669 018	Strainer plug for 3"1/2 waste fitting
8669 019	Strainer plug for 3"½ automatic waste fitting
8669 003	Strainer plug for Premium 3"½ waste fitting
8669 004	Strainer plug for Premium 3"½ 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

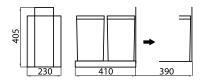
Waste bins



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



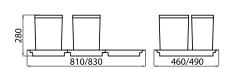






Ref. 8144 000

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

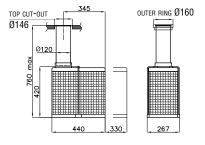
available until exhaustion

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











Ref.

8119 000

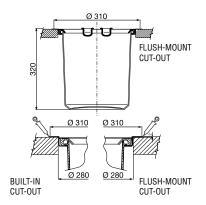
Patty top

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











Socket-holder towers





Ref. 8000 016

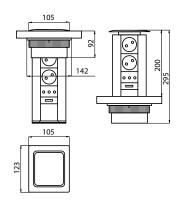
Totem Q-inox

Extractable socket-holder tower

- 2 Schuko sockets
- 1 ITA 3 poles 10A-16A socket

- 1 USB port for charging Power cable supplied With Foster brushed stainless steel cap

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





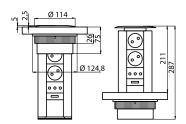
Ref. 8000 011

Totem4 inox

Extractable socket-holder tower

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

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





Ref. 8000 012

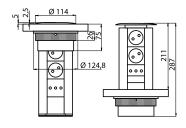
Totem3

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

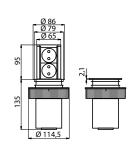
Extractable socket-holder tower

- 2 Schuko sockets Power cable supplied

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

Ref. 8000 214

Kit for suspended installation





Built-in socket-holders

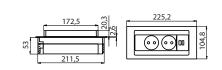








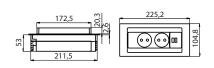
Cut-out: 215x88 mm













Reverse PVD

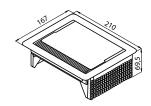
PVD Stainless steel push-push built-in socket-holder
- 2 Schuko sockets - 1 USB port for charging

Cut-out: 215x88 mm





Ref. 8000 113



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

Cut-out: 195x157 mm

Worktop max thickness: 40 mm (see the user manual for thickness more than 40 mm and for flush installation)



Ref.

8000 015

Cip Built-in socket-holder slot - 1 Schuko socket

Power cable supplied Cut-out: Ø 56 mm









Ref.

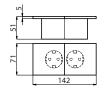
8000 017

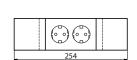
Accessories: 0 8000 217 white cover kit 8000 317 black cover kit

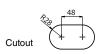




- 2 Schuko socket Power cable supplied



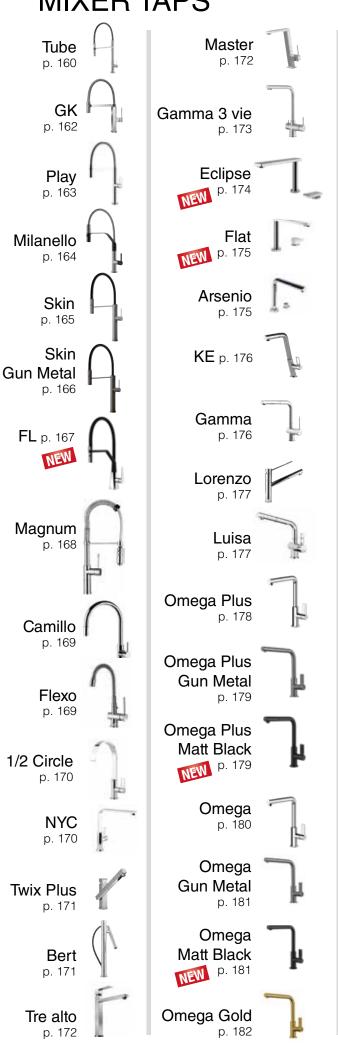








MIXER TAPS





Dispenser

p. 189

Special solutions



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





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



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







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





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





Features

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

Quality materials

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









Inox AISI 316

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



Tap rotation

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



Collapsible barrel

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



Double water flow

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



Extractable shower head

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



Strenghtening plate

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







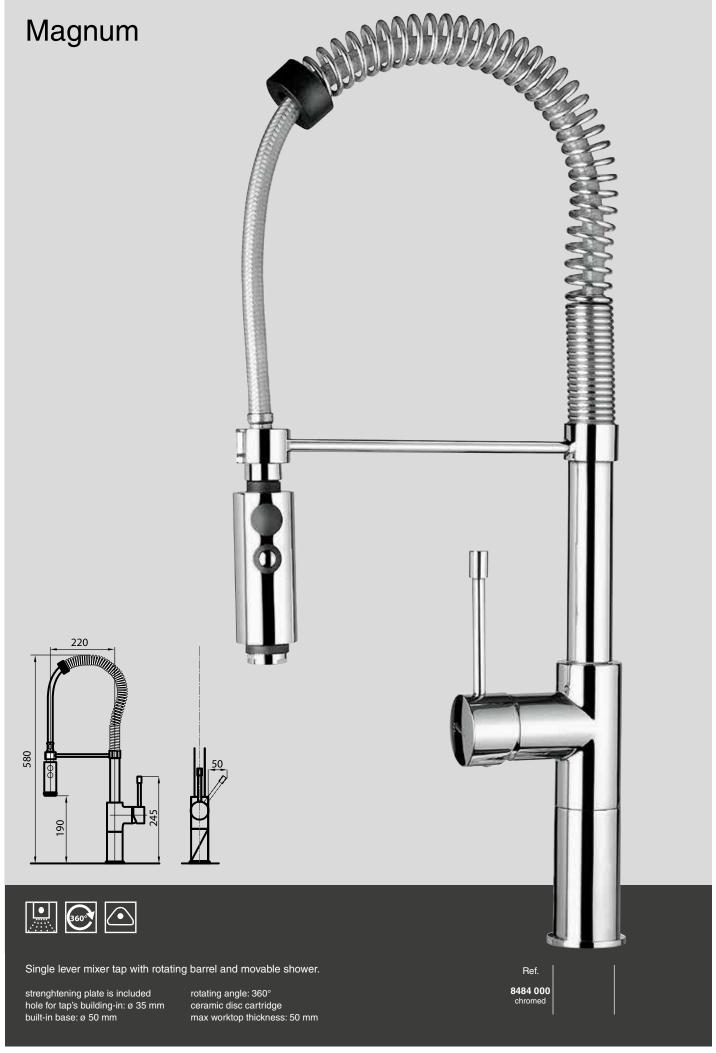
















Single lever mixer tap with rotating barrel and extractable shower head.

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

strenghtening plate is included

built-in base: ø 51 mm

hole for tap's building-in: ø 35 mm

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

Ref. 8467 000

8467 100 satin finish

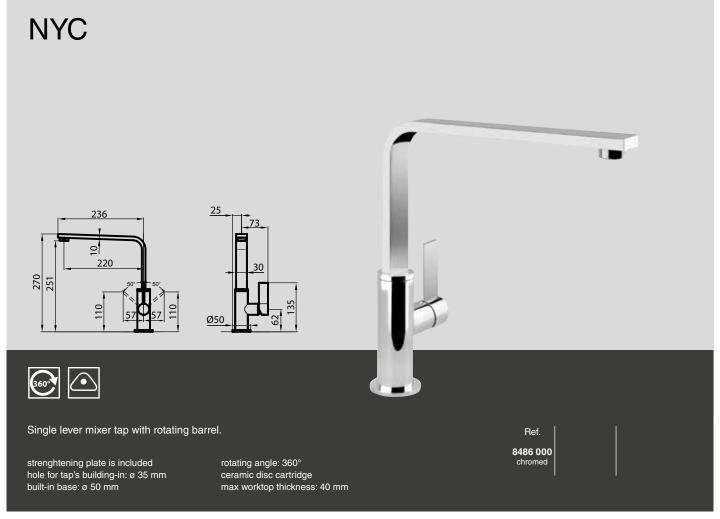
Flexo 223 Single lever mixer tap with rotating barrel and flexible head. Ref. 8456 000

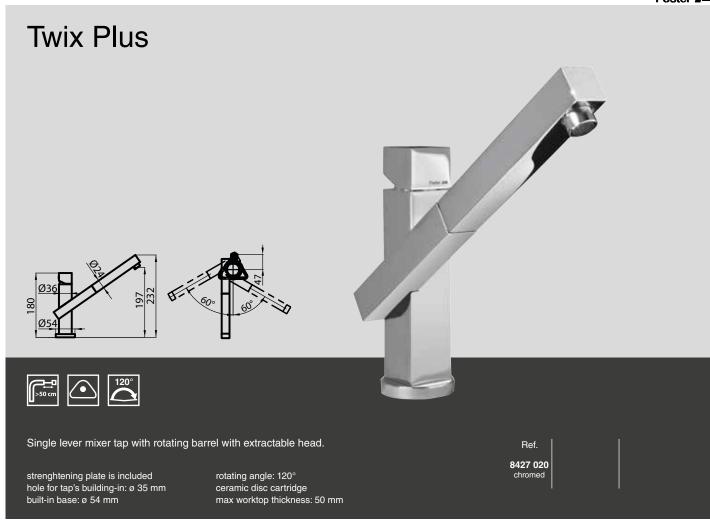
rotating angle: 360°

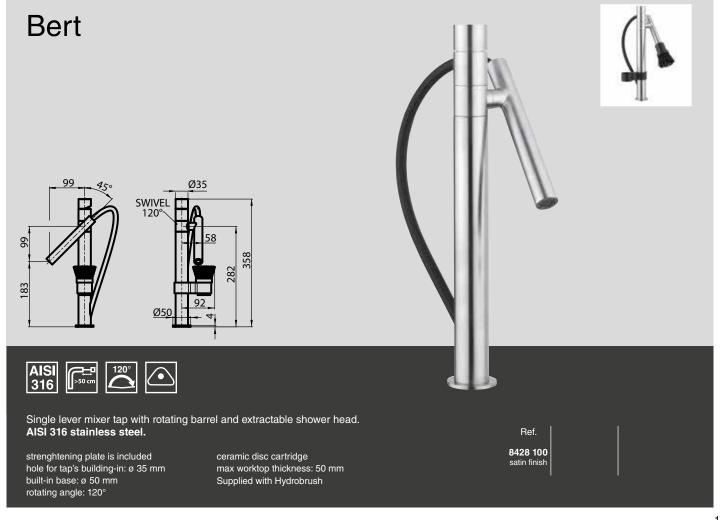
ceramic disc cartridge

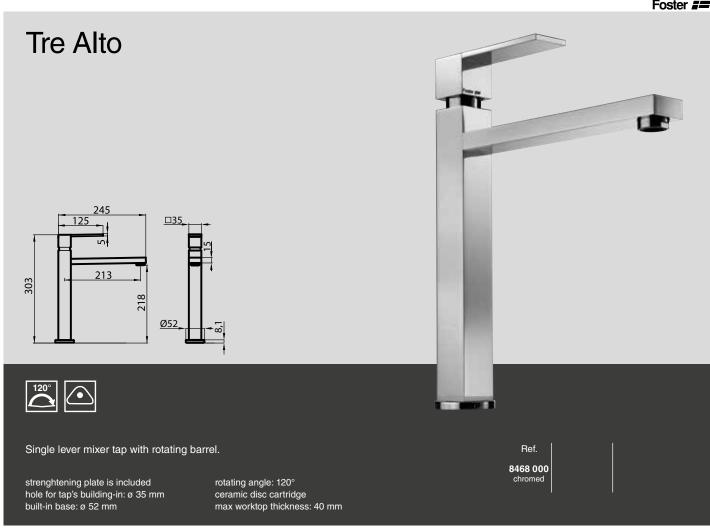
max worktop thickness: 40 mm













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.

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







built-in base: ø 55 mm

ceramic disc cartridge

max worktop thickness: 40 mm

rotating angle: 360°

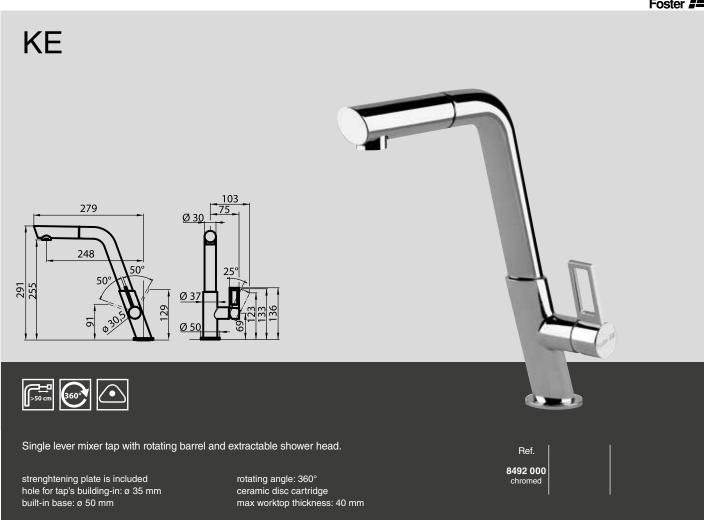
strenghtening plate is included

max 500 mm - min. 85 mm

hole for tap's building-in: ø 35 mm

double hole needed, distance between the holes:

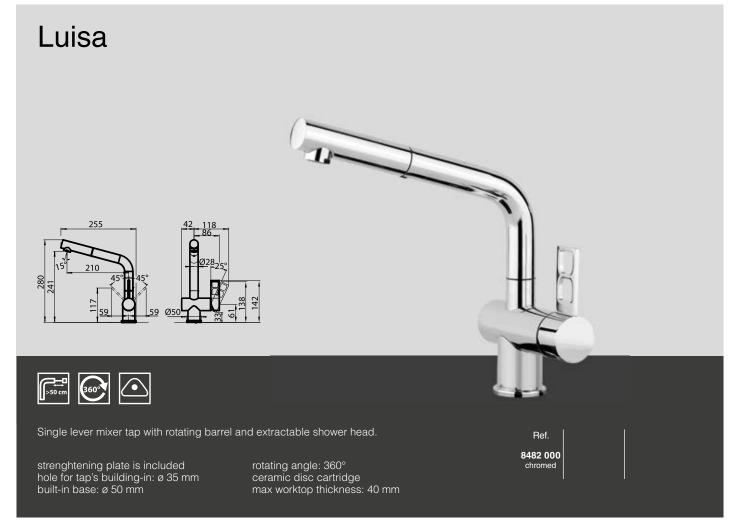








satin finish



Omega Plus 236 <u>57</u> 291 Single lever mixer tap with rotating barrel and extractable shower head. 8497 020 strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm

Ref. **8498 856**

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

rotating angle: 360°

ceramic disc cartridge

max worktop thickness: 40 mm

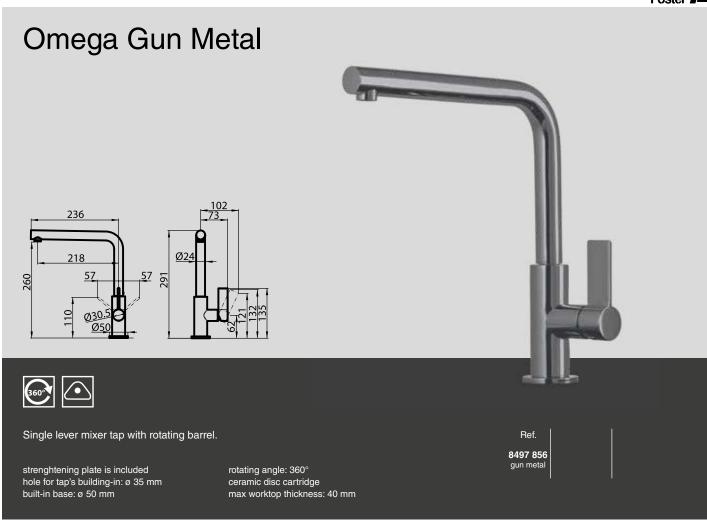
strenghtening plate is included

built-in base: ø 50 mm

hole for tap's building-in: ø 35 mm

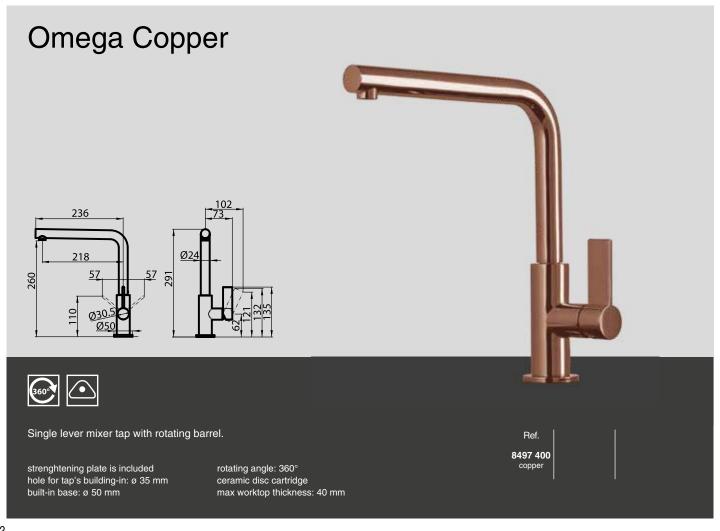


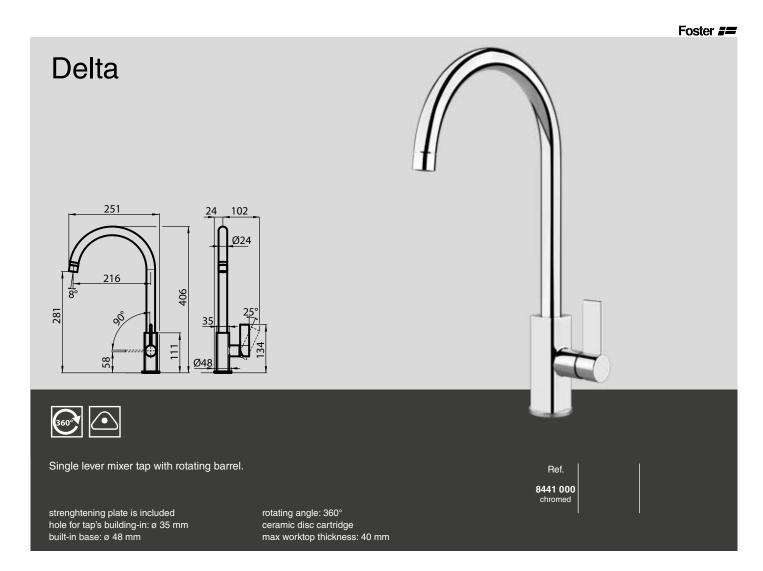
Foster == Omega 236 260 <u>57</u> Single lever mixer tap with rotating barrel. Ref. 8497 000 chromed strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 50 mm rotating angle: 360° ceramic disc cartridge **8497 100** satin finish max worktop thickness: 40 mm

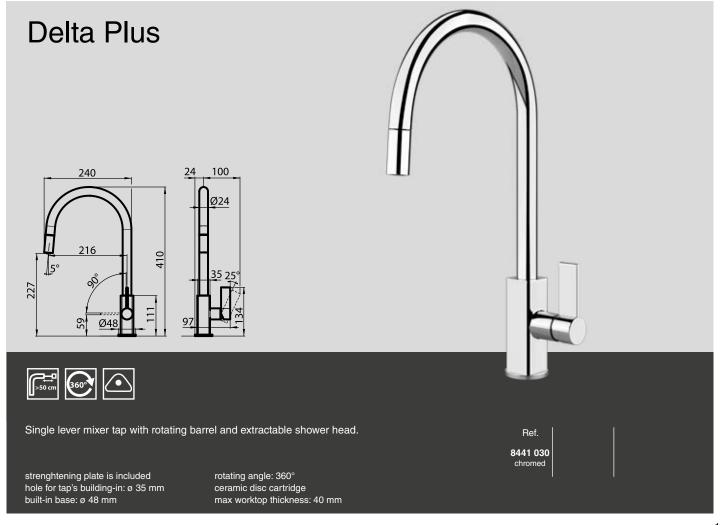


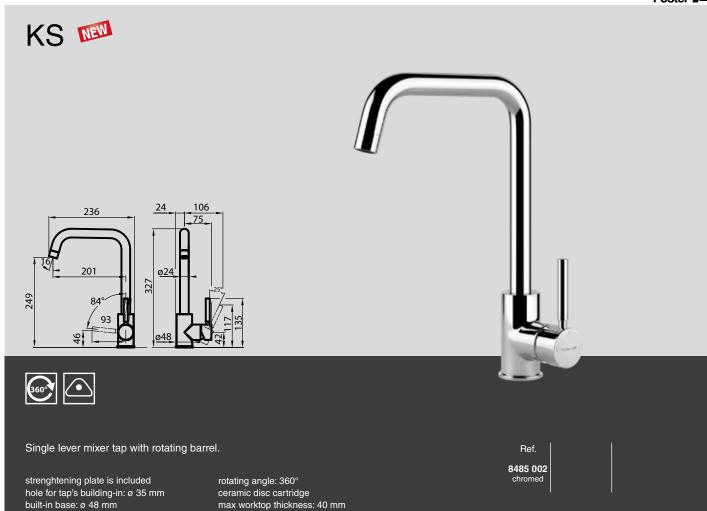




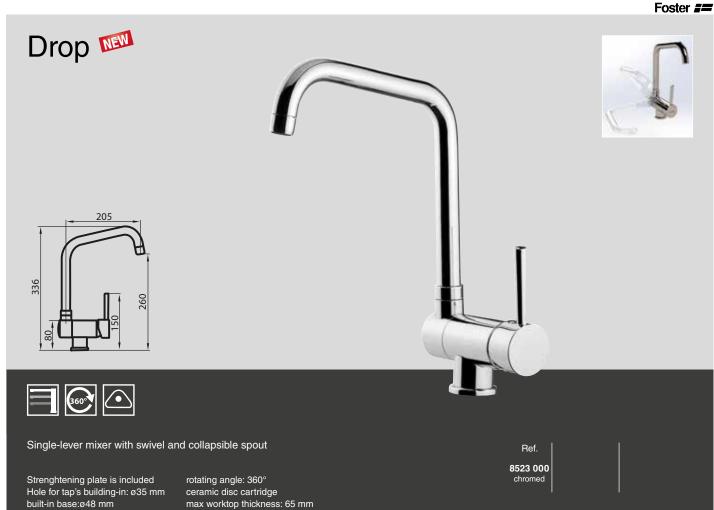






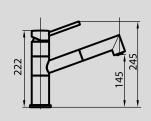








F2000 - Basso









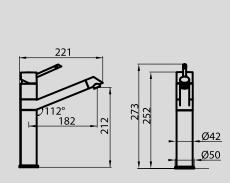




Single lever mixer tap with rotating barrel and extractable shower.

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**

Beta





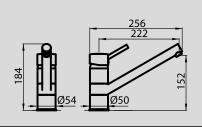




Single lever mixer tap with rotating barrel.

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





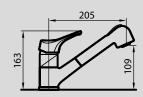




Single lever mixer tap with rotating barrel.

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

S1000 - Z65

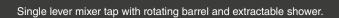








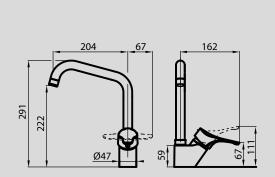




strenghtening plate is included hole for tap's building-in: ø 35 mm built-in base: ø 55 mm rotating angle: 180° ceramic disc cartridge max worktop thickness: 40 mm



S1000 - Z85









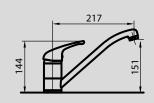
Single lever mixer tap with rotating barrel.

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

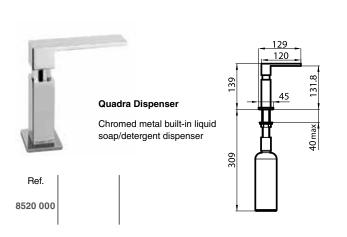
rotating angle: 360° ceramic disc cartridge max worktop thickness: 40 mm



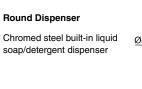
Ref. 8443 002 chromed

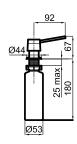


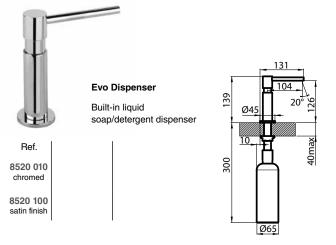
Dispenser

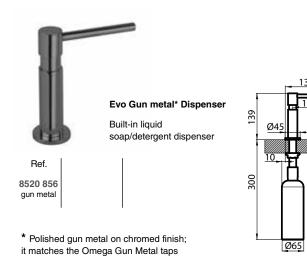




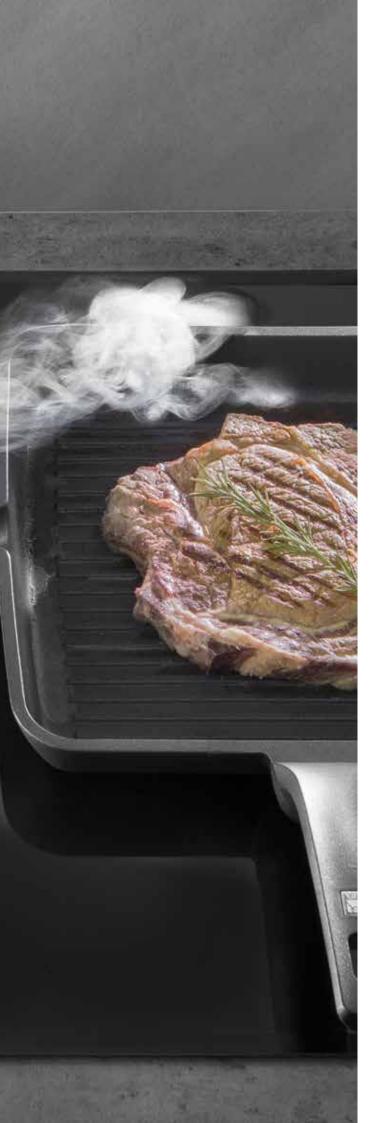












INDUCTION HOBS

Design within technology

Foster Milano Air p. 196



S4000 Induction Bridge p. 198



S4000 with Power Control p. 199



S4000 Induction p. 200



S4000 Domino p. 201



KE Induction p. 204



S1000 Induction p. 206



Modular Induction p. 208



Modular Quadra Induction p. 212



Induction PRO Pots collection p. 195



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

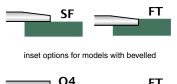
Lind of

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

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

Built-in solutions

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



inset options for models with vertical edges

Bevelled edge

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

Vertical edge

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



New Bridge technology





Extended cooking area

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



Features of Foster Bridge technology

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

PowerControl





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

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

The control of a real pro



T-chef

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





Powerboost

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

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

Boiling timing with or without Powerboost





Slider control operation

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



Full Safety System

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



Pot Speed Test



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



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



Heat maintenance

Function that allows the food to be kept warm gently (70° C), without reaching boiling temperatures or risking to burn the sauce.



Intelligent Pot Localization



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.



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



Pot detector

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



Smart Fan System

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



Go&Stop device

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



Automatic Bridge



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



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 161 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 technol-

Washable in dishwasher

Induction PRO steak-pan



Ref.

8212 000

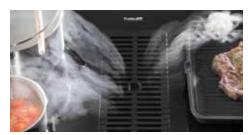
in aluminium, Teflon coated DuPont Platinum plus Aluminium-steel thermo-fused bottom - 30x30 cm Bakelite handle

Washable in dishwasher

Foster Milano Air

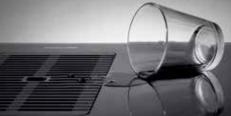
FIRE AND AIR TOGETHER, IN A++ ENERGY CLASS





Six aspiring speeds

Six suction speeds and an airflow up The containment bowl under the grid can to 680 mc/h guarantee a powerful and contain up to 1,5 litres of overspilling. effective suction in all situations.



Overspilling water security



Smooth surface

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



Easy access to filters

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



Double Bridge zone

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



Intuitive control

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

Foster Milano Air

Features Version Ref. **Technical Drawing** Flat-edge: 860x530 - cut-out: 810x500 mm Flush-mount: 860x530 - cut-out: see web site 7391 245 3.000, 4.000, 7.400 W ** Max power 2 frontal plates Ø 160 mm - 1.200 (1.600)* W 0 2 rear plates Ø 200 mm - 2.300 (3.000)* W Bridge 2 extended Bridge zones 3.700 W power supply single-phase 230V~1P+N ⊩kWı 400V~2P+N two-phase * Powerboost frequency 50÷60 Hz **with the PowerControl function, the maximum power can be set at any time among the following values

Induction cooker hob with integrated suction hood

Finish: Black glass ceramic

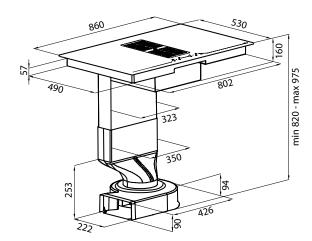
Black glass ceramic

Induction features: electronic programming; double Bridge function; 9 power setting per zone plus Powerboost function; touch controls; pot detector;

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:

security lock

ref. 9700 529 - under-grille, regenerable carbon filter*

ref. 9700 539 - plinth mask

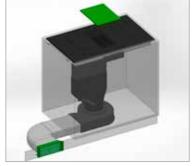
ref. 9700 574 - professional filter** for 100/150 mm high plinth

ref. 9700 575 - recharge for plinth filter

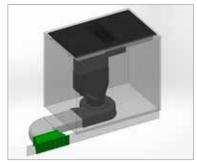
elements of under-plinth canalisation not included - see page 271

- * the carbon filter can be regenerated once by dishwashing it, thus redoubling its lifetime.
- ** The professional filter can be regenerated multiple times

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



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



Filtering configuration with plinth filter (9700574).



Space saving

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

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

S4000 Induction Bridge

THE FUNCTIONALITY OF AN EXTENDED COOKING ZONE



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

Induction cooker hob

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

7390 245

Max power 11.100 W**

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

* Powerboost



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

R10

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



power supply:

400V~2P+N

50÷60 Hz

single-phase 230V~1P+N

single-phase 230V~1P+N

two-phase

frequency

two-phase

frequency

Induction cooker hob Finish:

security lock

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

Bridge

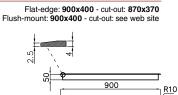


7334 245

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

* Powerboost









power supply:

400V~2P+N

Induction cooker hob

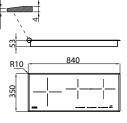
Black glass ceramic electronic programming; 9 power setting per zone plus double Powerboost function; Pot Speed Test; touch controls; Intelligent Pot Localization; Automatic Bridge; slider controls; T-Chef function; go&stop device; pause; recall; independent timer; security lock



7330 255

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

* Powerboost - **Double Powerboost







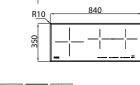












Flat-edge: **840x350** - cut-out: **810x330** Flush-mount: **840x350** - cut-out: see web site

S4000 Induction with Power Control

PERFORMANCE WITH CONTROLLED POWER





←kW**⇒**

Induction cooker hob

Finish: Black glass ceramic

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

security lock

SF FT

7330 241

 Max power
 6.600** W

 left
 Ø 240 mm-2.200 (3.000)* W

 center
 Ø 145 mm-1.200 (1.600)* W

 right
 Ø 210 mm-1.500 (2.000)* W

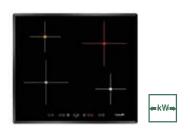
* Powerboost



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

840

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



400V~2P+N 50÷60 Hz

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

frequency

Induction cooker hob

Finish: Black glass ceramic

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

SF FT

7372 241

 Max power
 2.800, 3.500, 6.000, 7.200** W

 left
 Ø 210 mm-1.500 (2.000)* W

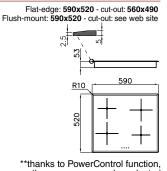
 left sup.
 Ø 145 mm-1.200 (1.600)* W

 right
 Ø 145 mm-1.200 (1.600)* W

 right sup.
 Ø 210 mm-1.500 (2.000)* W

* Powerboost





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





Induction cooker hob

Features

Finish: Black glass ceramic

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

Max power

Version

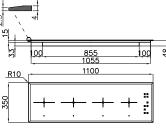
center left

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

7.400 W

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

Technical Drawing



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



7334 240



available until exhaustion

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

Induction cooker hob

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

7332 240

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

630 <u>R10</u> 800

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

* Powerboost













S4000 Domino

A TAILORED COOKING ZONE



Q4

FT

Max power

cooking zone

* Powerboost



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



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



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

Induction cooker hob

Black glass ceramic

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

Accessories: spacer (see page 203)

Induction cooker hob

Finish: Black glass ceramic

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

Accessories: spacer (see page 203)

Finish:

electronic



7321 240



Max power

superior bottom

* Powerboost

7322 240

3.000 W

Ø 250 mm-2.300 (3.000)* W

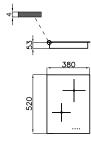
3.700 W

Ø 200 mm-2.300 (3.000)* W Ø 160 mm-1.200 (1.400)* W



Q4: **380x520** - cut-out: **350x490** Flush-mount: **380x520** - cut-out: see web site

Q4: **380x520** - cut-out: **350x490** Flush-mount: **380x520** - cut-out: see web site



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 203)

Q4

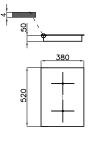
7341 655

Max power 3.700 W

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

* Powerboost - **Double Powerboost

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











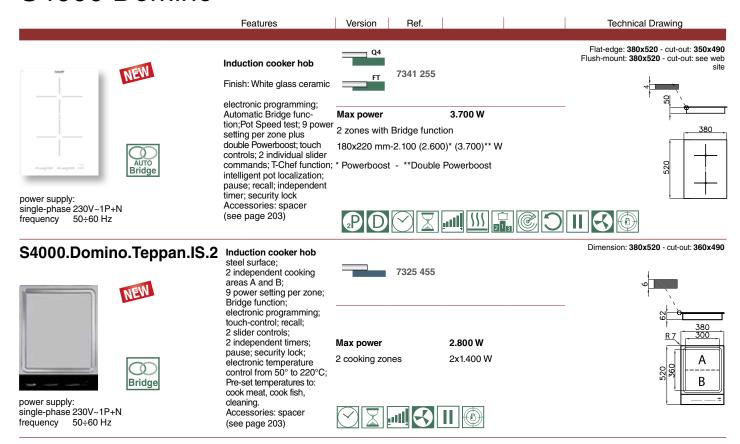








S4000 Domino





Perfect match S4000 Domino Gas See page 228

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



S4000 Domino

Spacer for Domino elements



Stainless 8320 000

Finish

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

Ref

Dimensions: 30x520 mm Thickness: 4 mm

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

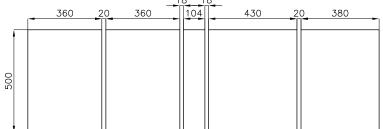


Notice on installation in modular continuous solution



Installation with separate cut-outs

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

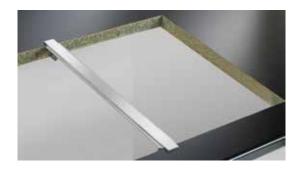






Installation with single cut-out using spacer

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.



PERFORMANCE WITH A MINIMAL LOOK





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

Induction cooker hob

Features

Finish: Black glass ceramic

PowerControl function; electronic programming 5 cooking areas with double extended Bridge zone 9 power setting per zone plus $\,$ Ø $\,$ 250 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.

Version

7384 645

Ref.

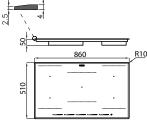
Max power 2.800, 3.500, 4.500, 6.000, 7.400, 10.400 W**

4 x 210x190 2.100 (3.000)* W 2.300 (3.000)* W

* Powerboost

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

Technical Drawing







 \bigcirc ækW⇒ Bridge

Bridge

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

Induction cooker hob

Finish: Black glass ceramic

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



7383 645

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

770 <u>R10</u>

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



KE Induction

0 =kW= Bridge

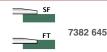
power supply: single-phase 230V~1P+N two-phase 400V~2P+N frequency 50÷60 Hz

Induction cooker hob

Features

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;



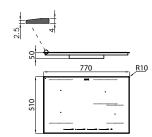
Version

Max power 2.800, 3.500, 4.500, 6.000, 7.400 W**

2.100 (3.000)* W 2 x 210x190 ø 200 2.300 (3.000)*W ø 145 1.400 (1.850)*W

Ref.

Powerboost



Technical Drawing

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

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

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

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





0

Bridge

.kW

Induction cooker hob

Finish: Black glass ceramic

security lock.

PowerControl function: electronic programming 4 cooking areas with double extended Bridge zone; 9 power setting per zone plus Powerboost function; Slider controls: with white LED: heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.

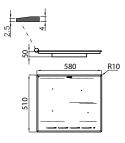


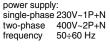
7381 645

Max power 2.800, 3.500, 4.500, 6.000, 7.400 W**

2 x 210x190 2.100 (3.000)* W ø 200 2.300 (3.000)*W 1.400 (1.850)*W ø 145

* Powerboost







Finish: White glass ceramic

PowerControl function; electronic programming 4 cooking areas with double extended Bridge zone; 9 power setting per zone plus Powerboost function; Slider controls; heat maintenance function; Intelligent pot localization; pot detector;go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.

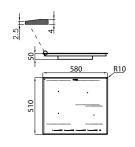


7381 245

Max power 2.800, 3.500, 4.500, 6.000, 7.400 W**

2 x 210x190 2.100 (3.000)* W ø 200 2.300 (3.000)*W ø 145 1.400 (1.850)*W

* Powerboost



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

 \odot

Bridge

Induction cooker hob

Finish: Black glass ceramic

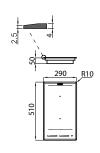
PowerControl function; electronic programming 2 cooking areas with double extended Bridge zone 9 power setting per zone plus Powerboost function; Slider controls; with white LED; heat maintenance function; Intelligent pot localization; pot detector; go&stop device; pause; recall; end of cooking programming; timer; Smart Fan System; security lock.



7380 645

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

Powerboost

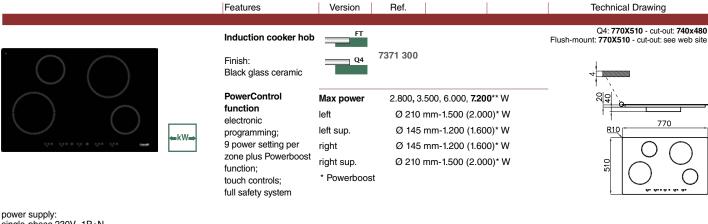


single-phase 230V~1P+N 50÷60 Hz frequency



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

Induction cooker hob

Finish: Black glass ceramic

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

full safety system

PT Q4

7370 300

 Max power
 2.880, 3.500, 6.000, 7200** W

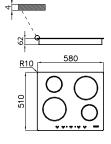
 left
 Ø 210 mm-1.500 (2.000)* W

 left sup.
 Ø 145 mm-1.200 (1.600)* W

 right
 Ø 145 mm-1.200 (1.600)* W

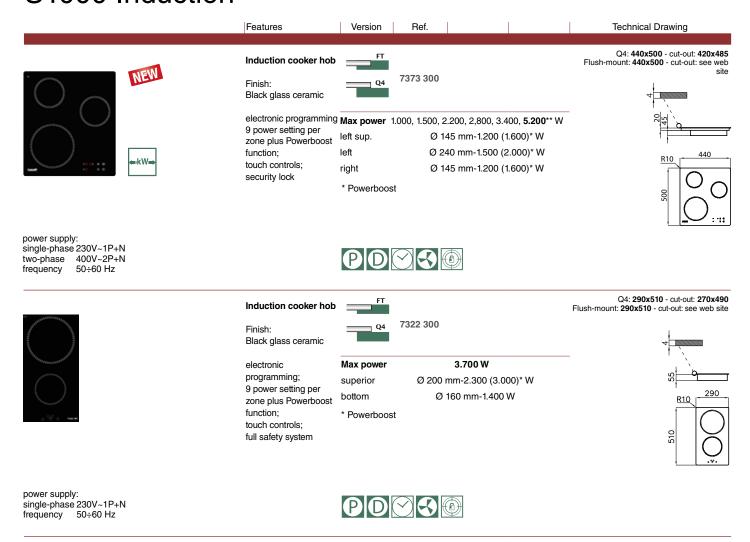
 right sup.
 Ø 210 mm-1.500 (2.000)* W

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





S1000 Induction



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





Connection of the Modular system

Elements' placing

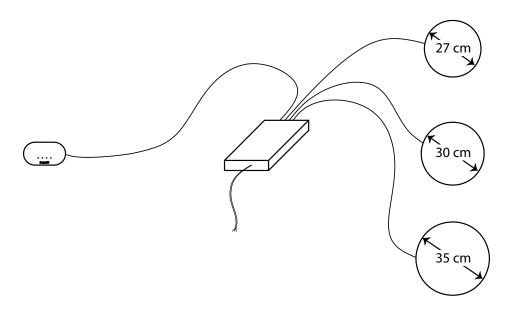
The Modular system allows a free placing of its elements. The only limit is posed by the length of the cables which connect the different elements to the connection box: 60 cm between touch-control unit and connection box and 90 cm between cooking plates and connection box.

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.



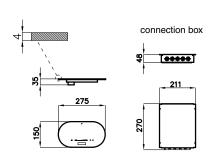
Modular Induction Series - touch control module



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;

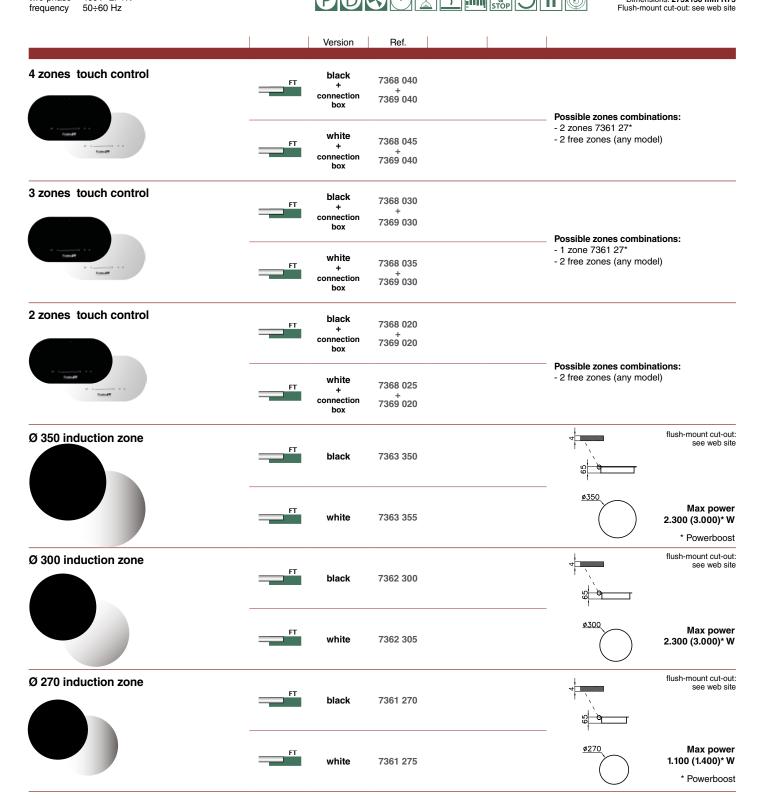
to be ordered with matching connection box Connection cable length: 60 cm

Note: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.



Dimensions: 275x150 mm R75
STOP

Dimensions: 275x150 mm R75
Flush-mount cut-out; see web site



Modular Configurations

The following items represent some of our already configured proposals, and do not exclude the possibility of other combinations of plates.

The arrangement of the elements on the worktop remains free, with the only constraints listed in the "Connection of the Modular Induction System" section.

 Ref.
 Ref.

 4 zones black - round
 7366 040

 4 zones white - round
 7366 045



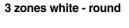
1 Touch control 1 connection box 2 zones Ø 300 2 zones Ø 270



1 Touch control 1 connection box 2 zones Ø 300 2 zones Ø 270

3 zones black - round

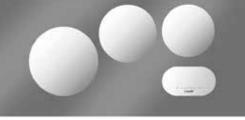
7366 030



7366 035



1 Touch control
1 connection box
1 zone Ø 350
1 zone Ø 300
1 zone Ø 270



1 Touch control 1 connection box 1 zone Ø 350

1 zone Ø 300 1 zone Ø 270

2 zones black - round

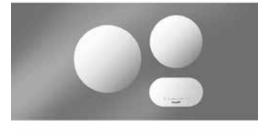
7366 020

2 zones white - round

7366 025



1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 270



1 Touch control 1 connection box 1 zone Ø 350 1 zone Ø 270



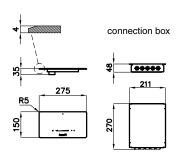
Modular Quadra Series



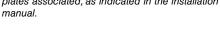
Touch controls module; Slider function; electronic independent programming of cooking zones; 9 power setting per zone plus Powerboost function; Slider control; touch control; go&stop device; safety lock;

to be ordered with matching connection box Connection cable length: 60 cm

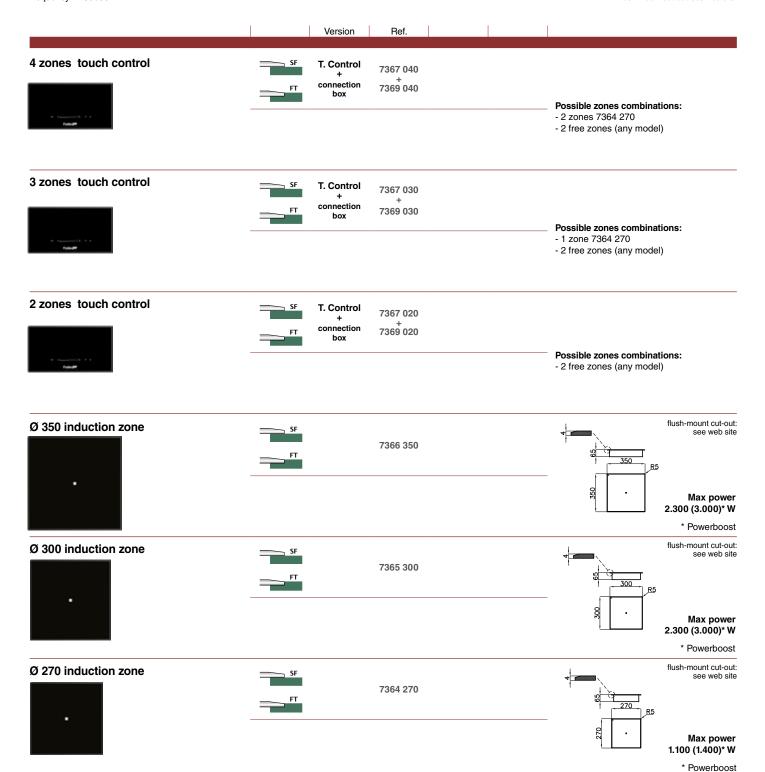
Note: the touch control module requires a simple configuration, depending on the combination of plates associated, as indicated in the installation manual.



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

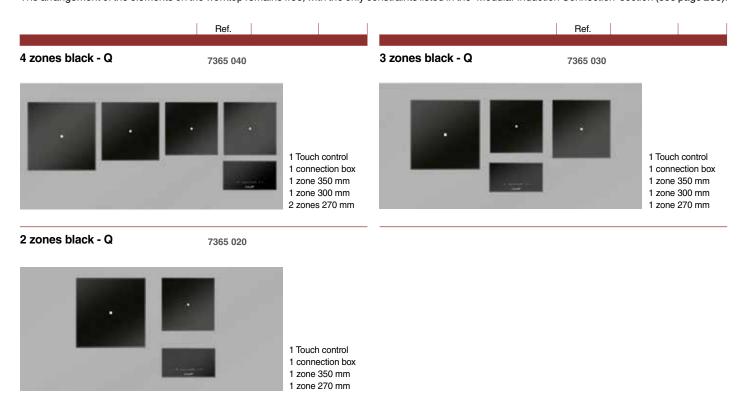


Dimensions: 275x150 mm R5 Flush-mount cut-out: see web site



Modular Quadra Configurations

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



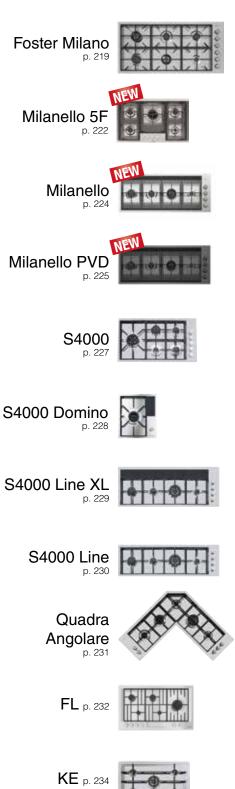


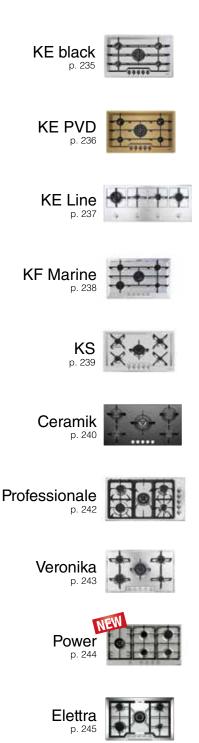




GAS COOKER HOBS

Energy saving with maximum efficiency.



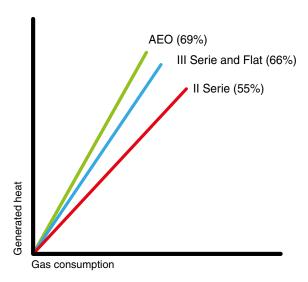


Angolare

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.









Standard

Traditional built-in with the vertical, 8-mm The casing has a square edge that edge.



stands outside the work surface by just 4 mm.



Flat-edge

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







Flush-mount

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

Built-in

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

•accessories











Cast-iron support 9601 741



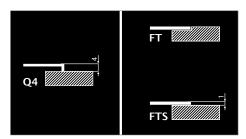
Foster Milano

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.

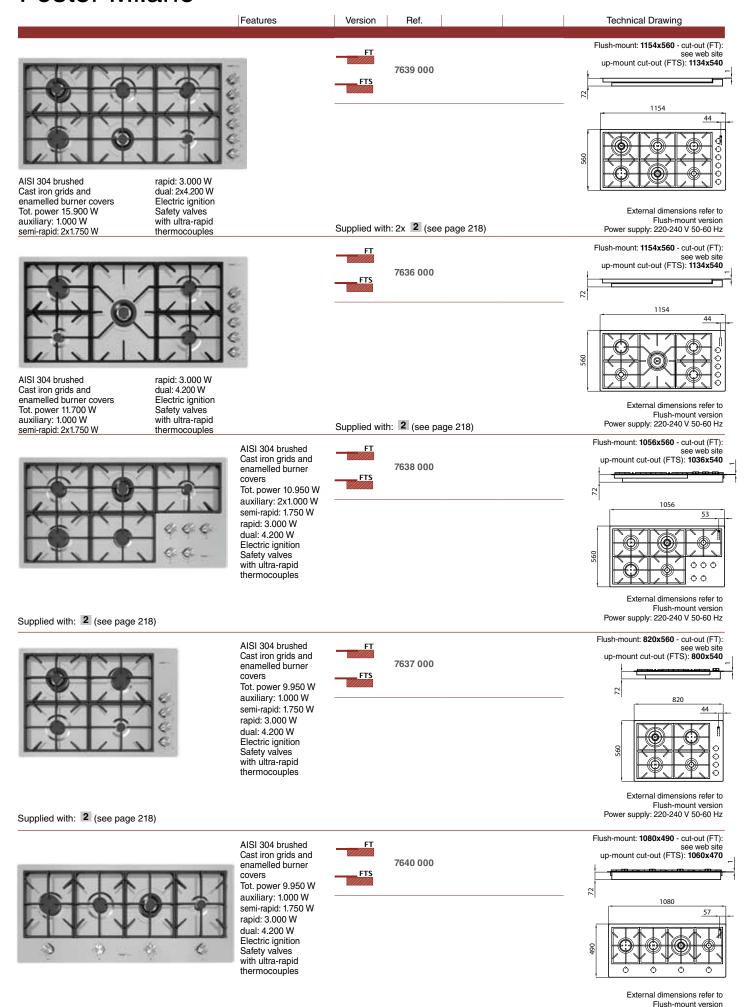


Foster Milano knob

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

Supplied with: 2 (see page 218)



Power supply: 220-240 V 50-60 Hz

Milanello 5F NEW



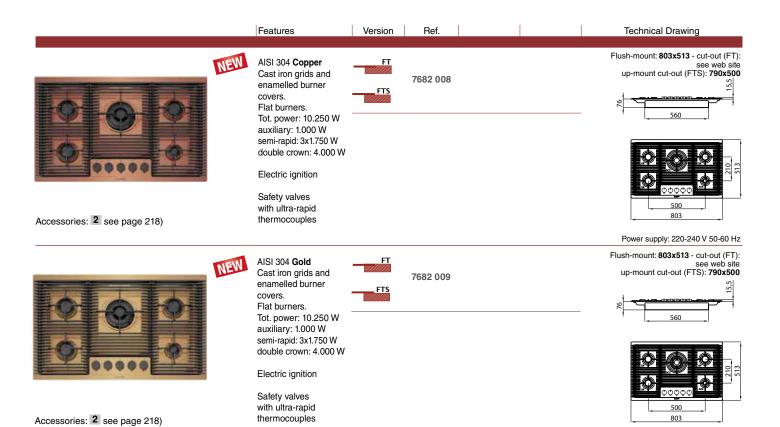
PrecisePower: great control in flame-setting



- 10 power levelsmaximum precision in choosing the flame settingultra-flat look

	Features V	Version Ref.	Technical Drawing
	AISI 304 brushed Cast iron grids and enamelled burner covers. Flat burners. Tot. power: 10.250 W	7682 000 FTS	Flush-mount: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	auxiliary: 1.000 W semi-rapid: 3x1.750 W double crown: 4.000 W Electric ignition Safety valves with ultra-rapid		500 803
Accessories: 2 see page 218)	thermocouples		Power supply: 220-240 V 50-60 Hz
Accessories: 2 see page 218)	Cast iron grids and	7682 006 FTS	Flush-mount: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500
	semi-rapid: 3x1.750 W double crown: 4.000 W Electric ignition Safety valves with ultra-rapid thermocouples		500 803
7,0003301163 366 page 210)			Power supply: 220-240 V 50-60 Hz



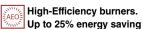


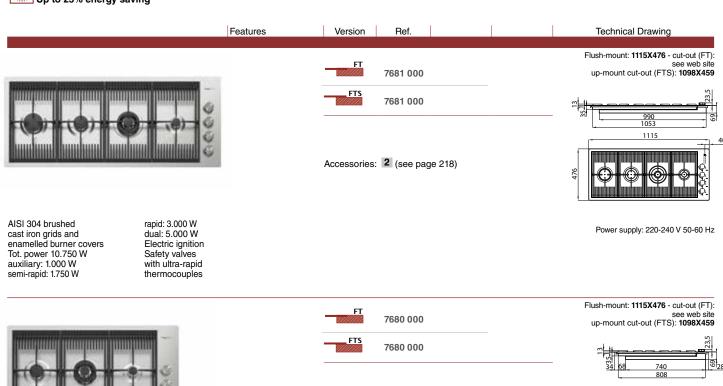
Power supply: 220-240 V 50-60 Hz

Milanello

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

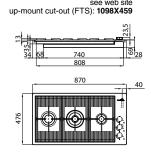




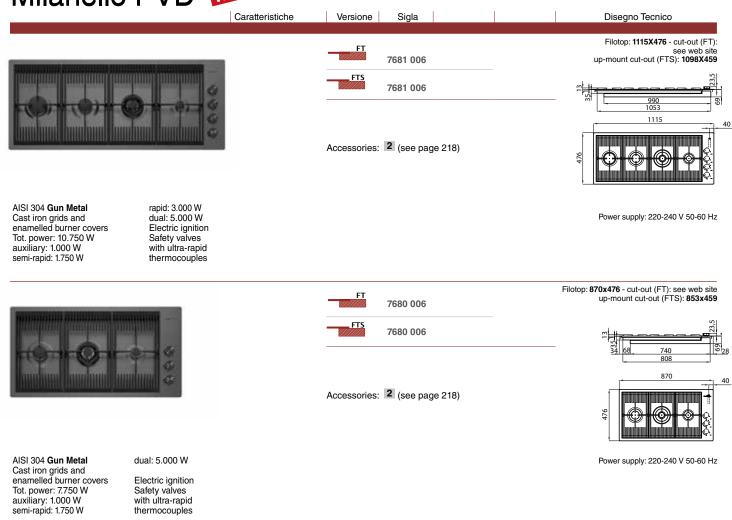


Accessories: 2 (see page 218)

AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 7.750 W auxiliary: 1.000 W semi-rapid: 1.750 W dual: 5.000 W Electric ignition Safety valves with ultra-rapid thermocouples

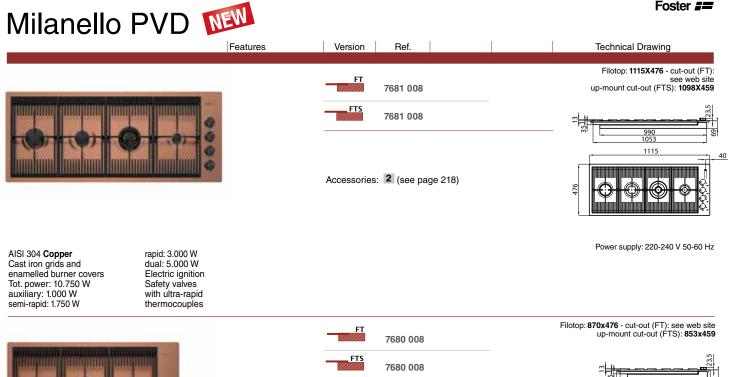


Power supply: 220-240 V 50-60 Hz





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





870 40

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

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

Accessories: 2 (see page 218)

Power supply: 220-240 V 50-60 Hz

Filotop: 1115X476 - cut-out (FT):



FT 7681 009 7681 009

Accessories: 2 (see page 218)

up-mount cut-out (FTS): 1098X459 1115

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

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

Power supply: 220-240 V 50-60 Hz

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



FΤ 7680 009 7680 009

Accessories: 2 (see page 218)

870 40

Power supply: 220-240 V 50-60 Hz

Cast iron grids and

enamelled burner covers Tot. power: 7.750 W auxiliary: 1.000 W semi-rapid: 1.750 W

AISI 304 Gold

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

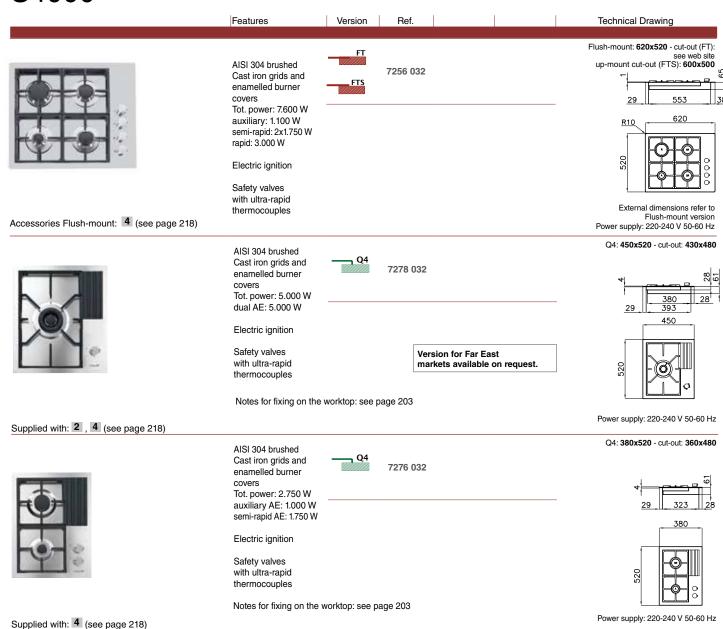
THE UNCOMPROMISING QUALITY





New generation hobs. Up to 20% energy saving







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



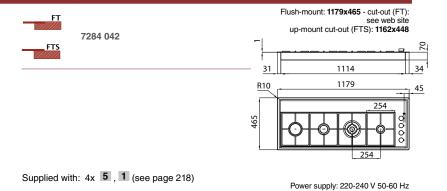
Version

Ref.



Up to 20% energy saving

AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 9.650 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples

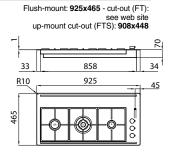




AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power 6.650 W auxiliary: 1.100 W semi-rapid: 1.750 W triple crown: 3.800 W Electric ignition Safety valves with ultra-rapid thermocouples



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



Technical Drawing

Power supply: 220-240 V 50-60 Hz





Champion of functionality

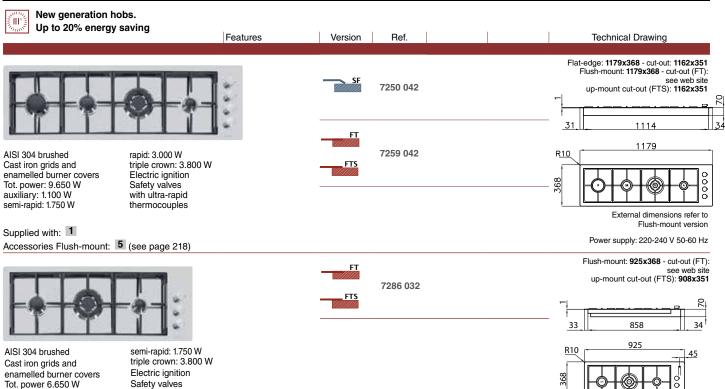


XL versions are characterized by the greater depth of the steel lip, on which are positioned elegant cast iron elements. These can also be placed in the front of the hob, or used as a trivet on the table.

S4000 Line

A LINEAR CONCEPT OF PRACTICALITY





Elegant metallic knob

auxiliary: 1.100 W

Supplied with: 1

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.

Accessories Flush-mount: 5 (see page 218)

with ultra-rapid thermocouples

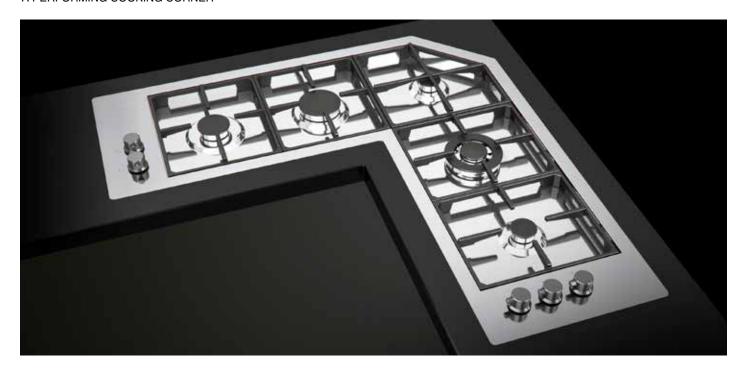




Power supply: 220-240 V 50-60 Hz

Quadra Angolare

A PERFORMING COOKING CORNER



Features Version Ref. Technical Drawing

Flat-edge: 972x972 - cut-out: see web site

7235 042

Connection to he gas supply

Accessories: 1 (see page 218)

rapid: 2.700 W triple crown: 3.500 W Electric ignition

AISI 304 brushed Cast iron grids and enamelled burner covers

Power supply: 220-240 V 50-60 Hz

A smart corner

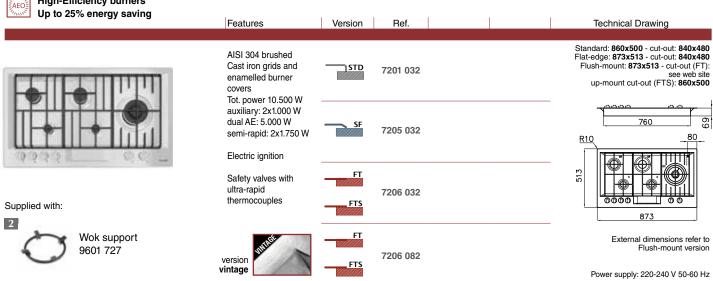
Thanks to its broad front work surface, the Quadra Corner cooker hob allows for optimally exploiting corner spaces.





PERFORMANCE AND EFFICIENCY WITH STYLE





Ultra-flat grids

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

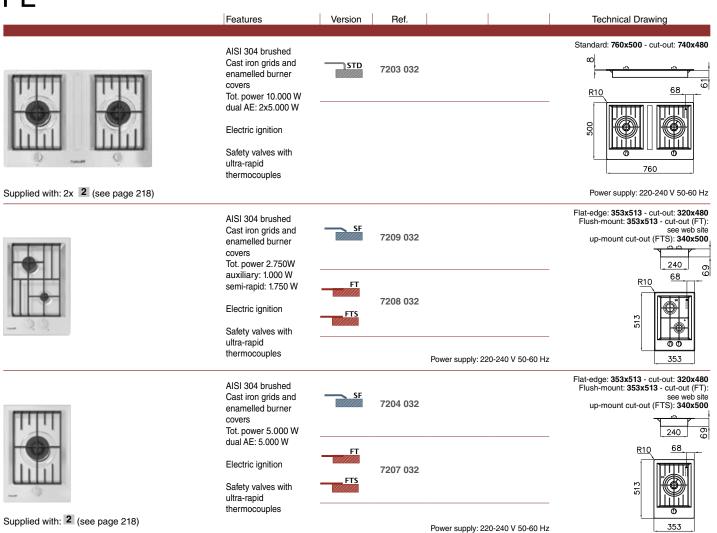
5 kW burner

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





FI





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









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

QUALITY OF FORM AND SUBSTANCE





New generation hobs. Up to 20% energy saving

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

Features

Electric ignition

triple crown: 3.800 W

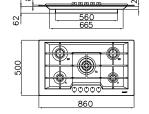
Safety valves with ultra-rapid thermocouples Version Ref.

STD

7603 032

Technical Drawing

Standard: 860x500 - cut-out: 840x480



Power supply: 220-240 V 50-60 Hz



Accessories: 2 (see page 218)

AISI 304 brushed Cast iron grids and enamelled burner covers

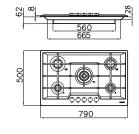
Tot. power: 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples STD

7602 032

Standard: 790x500 - cut-out: 750x480



Power supply: 220-240 V 50-60 Hz

Flat-edge: 803x513 - cut-out: 770x480 Flush-mount: 803x513 - cut-out (FT): see web site up-mount cut-out (FTS): 790x500



Accessories: 2 (see page 218)

AISI 304 brushed Cast iron grids and enamelled burner covers

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

Electric ignition

Safety valves with ultra-rapid thermocouples



7600 032



FTS

7601 032

803

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

Accessories: 2 (see page 218)

KE Black

A SPORTY AND GRITTY DESIGN





Up to 20% energy saving

AISI 304 brushed Cast iron grids, gun metal burners and enamelled

Features

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 Version

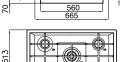


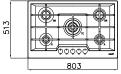
7600 666

Ref.

Technical Drawing

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





Power supply: 220-240 V 50-60 Hz



Accessories: 2 (see page 218)

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

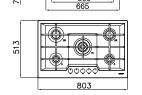
Electric ignition

Safety valves with ultra-rapid thermocouples

7601 082



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



Power supply: 220-240 V 50-60 Hz

Accessories: 2 (see page 218)



KE COLORS

THE ELEGANCE OF KE HOB IN NEW EXCLUSIVE FINISHES.





New generation hob. Up to 20% energy saving



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

Electric ignition

Safety valves with ultra-rapid thermocouples

Features Version

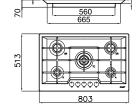


7601 932

Ref.

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

Technical Drawing



Power supply: 220-240 V 50-60 Hz



Accessories: 2 (see page 218)

Accessories: 2 (see page 218)

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

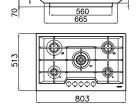
Electric ignition

Safety valves with ultra-rapid thermocouples



7601 866

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



Power supply: 220-240 V 50-60 Hz



Accessories: 2 (see page 218)

AISI 304 Gun Metal Cast iron grids, gun metal burners and enamelled burner covers Tot. power 9.500 W auxiliary: 2x1.100 W semi-rapid: 2x1.750 W triple crown: 3.800 W

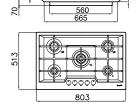
Electric ignition

Safety valves with ultra-rapid thermocouples



7601 632

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

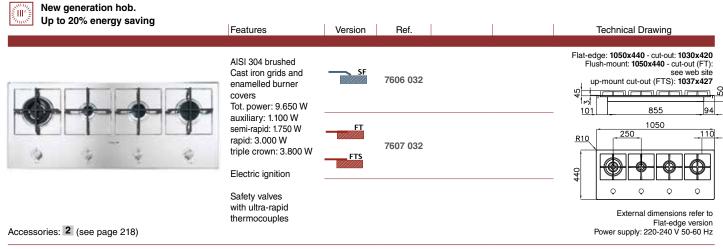


Power supply: 220-240 V 50-60 Hz

KE Line

THE LINE IN A LIGHTWEIGHT AND ORIGINAL DESIGN







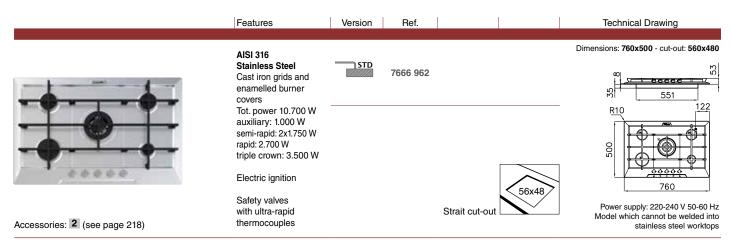


A detail of the precious knob and of the highly performing burners of KE hobs.

KF Marine

A SUPER STEEL FOR A CHAMPION OF FUNCTIONALITY







• Superior resistance:

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



Ideal for sea-side houses

Marine sinks see page 46-47



REFINED ELEGANCE



New generation hobs.
Up to 20% energy saving

X + X

AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 10.150 V

Features

Tot. power: 10.150 W auxiliary: 1.100 W semi-rapid: 3x1.750 W triple crown: 3.800 W

Electric ignition

Safety valves with ultra-rapid thermocouples Version Ref.

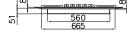
STE

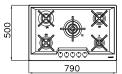
7610 032

7615 032

Standard: 790x500 - cut-out: 750x480

Technical Drawing





Accessories: 2 (see page 218)



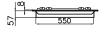
AISI 304 brushed Cast iron grids and enamelled burner covers Tot power: 7600 W

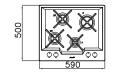
Tot. power: 7.600 W auxiliary: 1.100 W semi-rapid: 2x1.750 W rapid: 3.000 W

Electric ignition

Safety valves with ultra-rapid thermocouples STD

Standard: 590x500 - cut-out: 560x480





Power supply: 220-240 V 50-60 Hz

Sloped recess

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

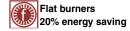


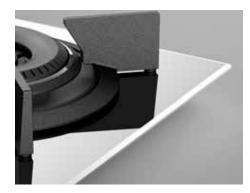


Ceramik

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



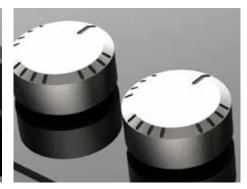




The profile of the hobs is embellished by an elegant 2 mm bevelled edge that makes it slimmer and suitable for a refined flush-mount installation.

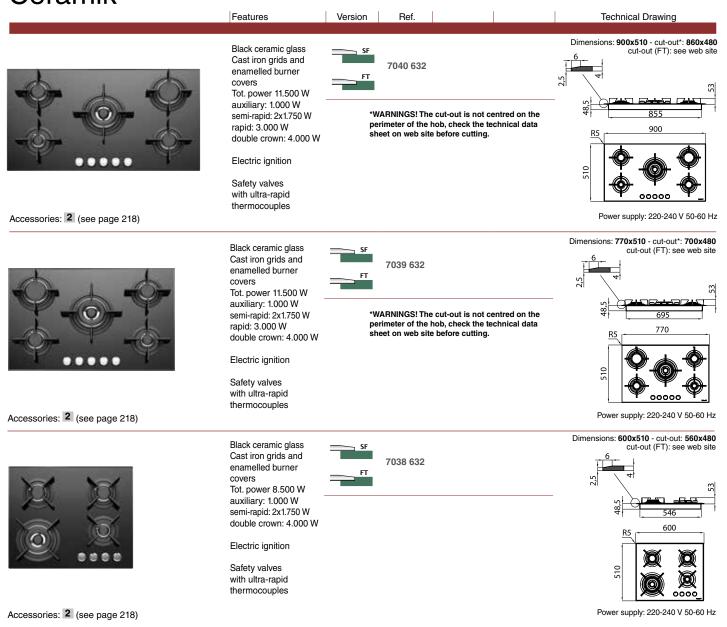


The Flat burners have a limited height and an accurate design that facilitates cleaning operations. They are embellished by the double finish with a satin-finish steel ring.

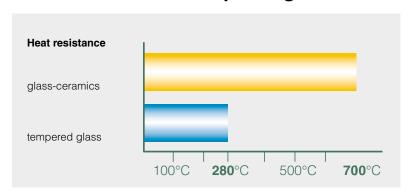


The knobs have been designed to be perfectly coordinated with the aesthetics of the burners.

Ceramik



Much more than a tempered glass

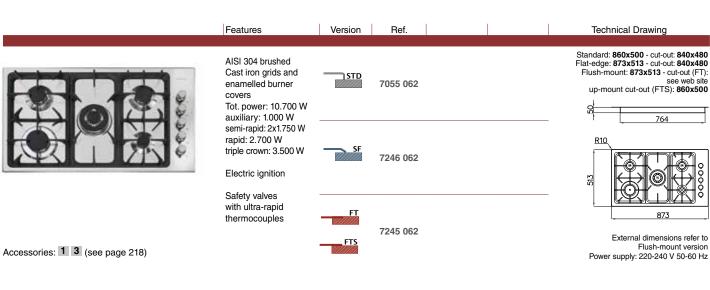


The top of the Ceramik hobs is made of glass-ceramics and not of tempered glass, like most of the gas hobs of this type. This ensures a greater resistance to high temperatures, thus preventing any possibility of glass explosion.

Professionale

A PERFORMING AND PRACTICAL EVERGREEN







Accessories: 1 (see page 218)

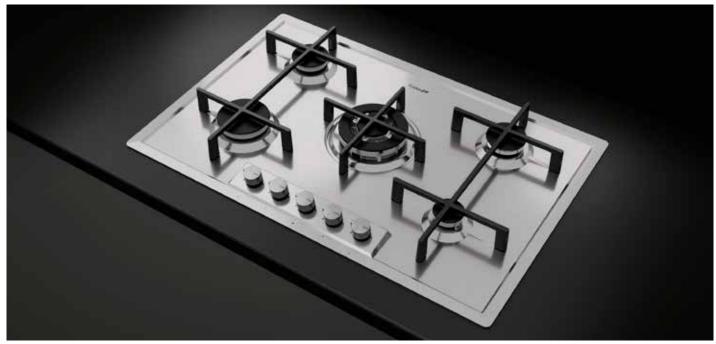
AISI 304 brushed Cast iron grids and STD enamelled burner 7053 062 covers Tot. power: 8.000 W auxiliary: 1.000 W semi-rapid: 2x1.750 W triple crown: 3.500 W 7244 062 Electric ignition Safety valves with ultra-rapid thermocouples 7243 062

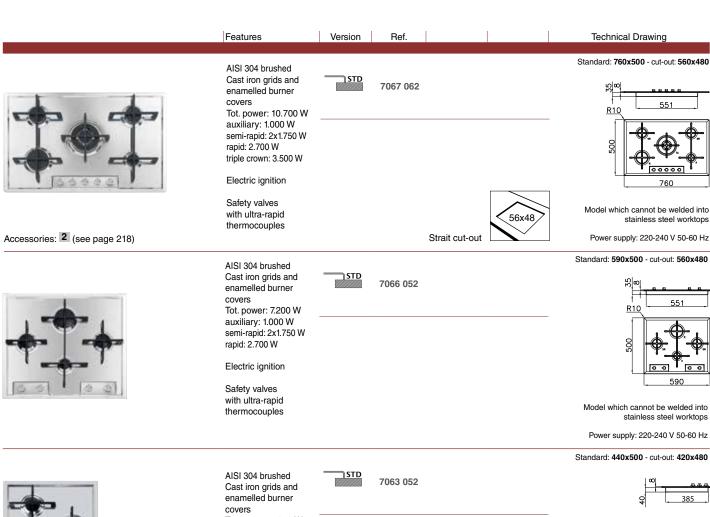
Standard: 590x500 - cut-out: 560x480
Flat-edge: 603x513 - cut-out: 560x480
Flush-mount: 603x513 - cut-out (FT): see web site up-mount cut-out (FTS): 590x500

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

Veronika

THE PRACTICALITY OF A STREAMLINED, FLAT HOB







New generation hob. Up to 20% energy saving

Tot. power: 5.850 W auxiliary: 1.100 W semi-rapid: 1.750 W rapid: 3.000 W

Electric ignition

Safety valves with ultra-rapid thermocouples

Power supply: 220-240 V 50-60 Hz

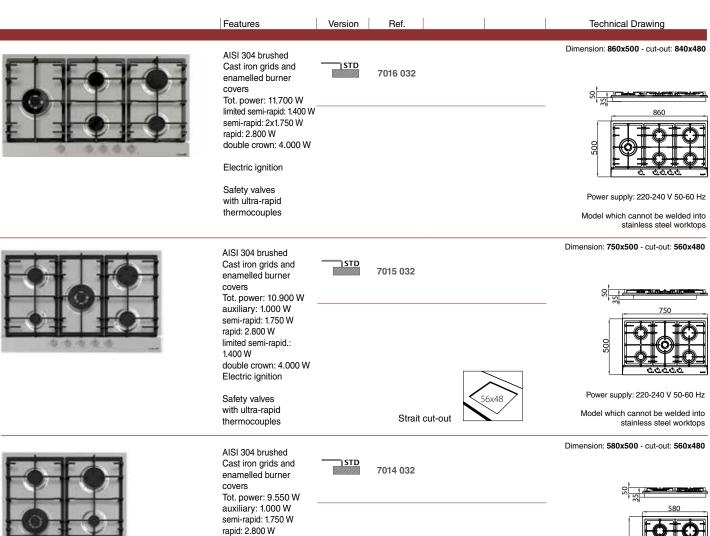
Power supply: 220-240 V 50-60 Hz

Model which cannot be welded into stainless steel worktops



ERGONOMICS AND FUNCTIONALITY





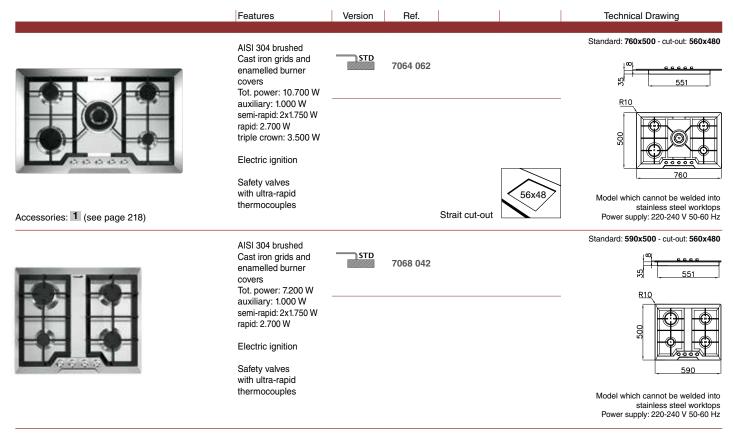
double crown: 4.000 W
Electric ignition
Safety valves

with ultra-rapid thermocouples

Elettra

CHAMPION OF CONVENIENCE





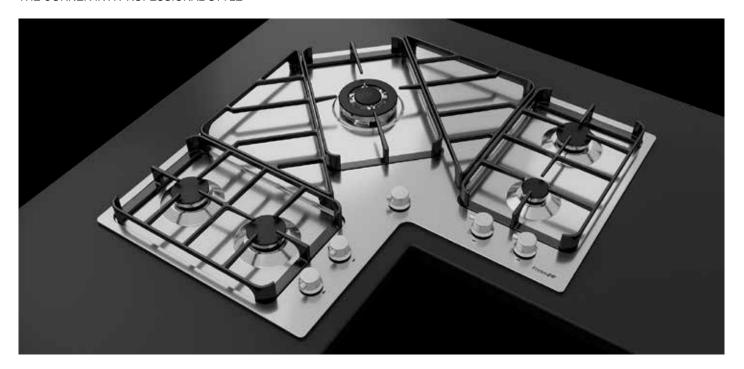
Smart grids

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



Angolare

THE CORNER IN A PROFESSIONAL STYLE



Features Version Ref. Technical Drawing Standard: 830x830 - cut-out: see web site STD 7038 052 AISI 304 brushed Cast iron grids and enamelled burner covers Tot. power: 9.750 W auxiliary: 1.000 W semi-rapid: 3x1.750 W triple crown: 3.500 W Electric ignition Safety valves with ultra-rapid thermocouples Power supply: 220-240 V 50-60 Hz Accessories: 1 (see page 218)

The perfect cooking corner

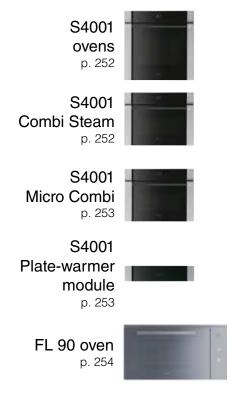
Foster's Angolare hob maximizes space thanks to the cast iron "pan-support" zones that create a continuous surface with the grids on cooking zones.

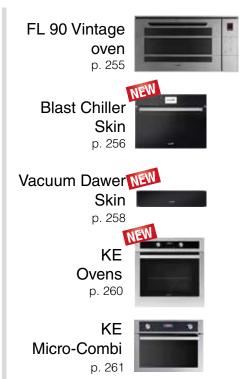


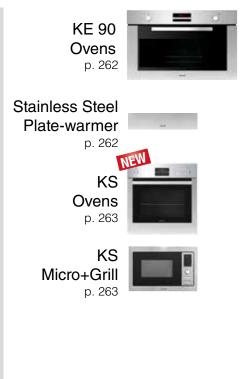


OVENS AND COORDINATES

High technology modular systems







Features





Easy-Clean enamelling

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



Soft-closing door

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



Extractable telescopic guides

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





Stop Sol glass

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



Cooking chamber capacity

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



Multilevel cooking

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





Heat probe

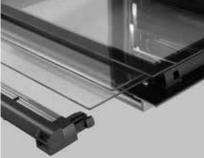
It records the temperature of the product. Once the temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.



Self-Cooking

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





Removable glasses

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

Features





Energy class

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



Preriscaldamento rapido 195 >>> \$\colon \colon \c

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.



Botto Suita

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.



Ceep 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.



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

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



Bottom + grill + fan

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

Gas ovens cooking functions



Ventilated and static gas cooking

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



Gril

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.



Automatic thawing

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



Convection microwave

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



Defrosting by time

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

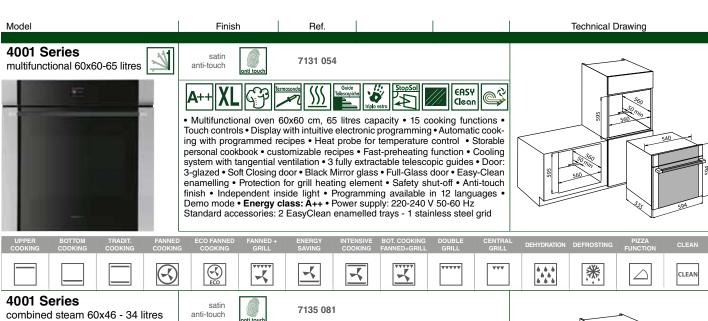


Micro+grill cooking

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

S4001





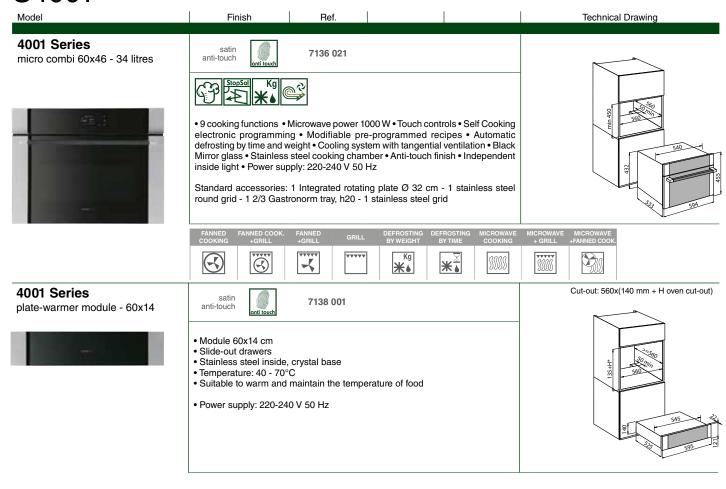


- Combined steam oven 60x46 cm, 34 litres capacity Controlled injection of steam in the cooking chamber 8 cooking functions Touch controls Self Cooking electronic programming Modifiable pre-programmed recipes Heat probe for temperature control Puff function Cooling system with tangential ventilation • Assisted cleaning cycle for oven and steam piping • Door: 3-glaze • Black Mirror glass • Stainless steel cooking chamber • Anti-touch finish •
- Energy class: A++ Power supply: 220-240 V 50-60 Hz

 Standard accessories: 1 2/3 Gastronorm h20 tray, 1 deep 2/3 gastronorm tray h40 with lid and stainless steel support grid, 1 stainless steel grid

FANNED COOKING	FANNED COOK. +GRILL	STEAM COOK. 100 GRADES	STEAM COOK. 130 GRADES	FANNED COOK. +STEAM	GRILL	FANNED + GRILL	ECO
(<u>(3)</u>			5	****	-	ECO

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)

FL 90



Model Finish Ref. Technical Drawing

FL Black Mirror - 90 multifunctional 90x48 - 91 litres



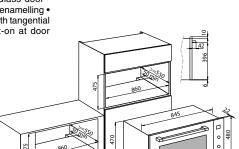
BLACK MIRROR 7107 642



• Multifunctional oven 90x48 cm, 91 litres capacity • 10 cooking Multifunctional oven 90x48 cm, 91 litres capacity • 10 cooking functions • Electronic programming of start-end of cooking • Retractable selection knobs • Collapsible double grill• 2 telescopic guides • Door: 3-glazed • Chromed handle • Full-Glass door • StopSol glass • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contact switch
• Energy class: A

• Power supply: 220-240V 50-60Hz

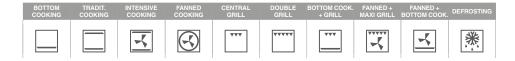
Power supply: 220-240V 50-60Hz



Standard accessories:

stainless steel grid

deep tray



FL 90 Vintage



Technical Drawing Model Finish Ref.

FL Vintage - 90 multifunctional 90x48 - 91 litres VINTAGE ANTI-TOUCH



7107 042

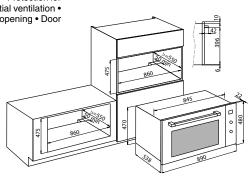
Standard accessories: deep tray stainless steel grid

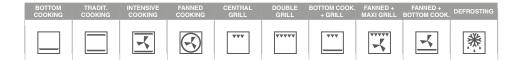


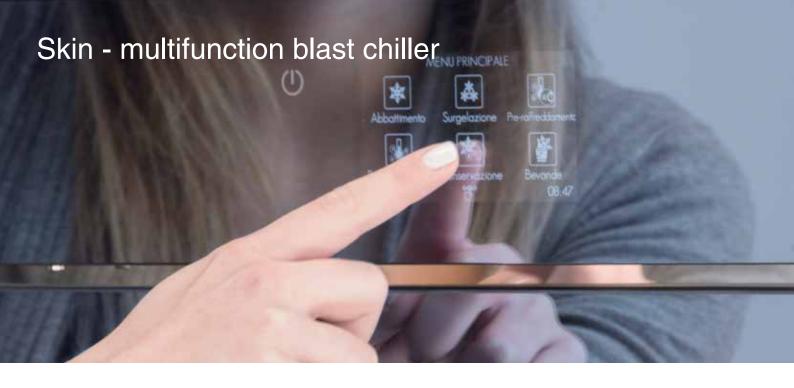


• Multifunctional oven90x48 cm, 91 litres capacity • 10 cooking functions • Electronic programming of start-end of cooking Retractable selection knobs • Collapsible double grill • 2 telescopic guides • Door: 3-glazed • Black finish handle • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Cooling system with tangential ventilation • Asymmetric double halogen light, light-on at door opening • Door contest with contact switch

Energy class: APower supply: 220-240V 50-60Hz









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



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



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



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

Skin - multifunction blast chiller

Model Finish Ref. | Technical Drawing

Skin blast chiller

multifunctional 60x46 - 40 litres

BLACK MIRROR

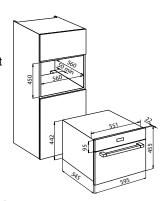
2980 601



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

Standard features:

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



Blast chiller functions



Temperature dropping to +3°C

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



Deep-freezing at -18°C

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



Rapid pre-chilling to optimize program-execution time

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



Rapid chilling of food after cooking

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



Quick chilling of beverages to service temperature

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



0°C conservation of prepared food

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



Raw food sanitization through temperature drop to -30°C

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



Controlled defrosting of deep-freeze food

The program brings food from deep-freeze temperature to 1÷3°C without losing its liquids and without commencing its cooking, and thus avoiding the transformation of proteins which is brought on by the microwave.



Food regeneration at serving temperature

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



Low-temperature cooking

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



Rising with temperature- and humidity-control

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







The culture of healthy cuisine

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



The real 99,9 % "sous-vide"

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



Marinated products, maturation and infusion

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



No waste of food

The set of optional containers is one of the few adapted to professional use. It is very useful to vacuum-seal foods and preparations which are prone to squashing.

Skin Vacuum Drawer

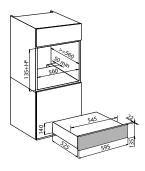
Model Finish Ref. Price € Technical Drawing

Skin Vacuum Drawer

60x14 BLACK MIRROR 2981 601 € 2.482,00



• Built-in professional Vacuum Drawer 14 cm • Tempered glass cover with safety treatment • AISI 304 stainless steel tub – volume 6,5 lt. • Push-push opening on guides – maximum opening 44 cm • Stop-system on the open position of the drawer • Three levels of air extraction (vacuum up to 99,9%) • Double-phase sealing bar with three sealing levels • Bar length: 260 mm • Maximum size of bags: 25x35 cm • Chef "Sous-Vide" function for marinades, seasoning and infusion • Mode for vacuum creation in external containers • Touch-control • Cycle duration: 1 minute approx., depending on food type • Control Sensor for a guaranteed level of vacuum • Automatic pump 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

Prezzo €	Ref.
€ 10,00	8502 003
€ 14,00	8502 004
€ 15,00	8502 005
€ 16,00	8502 006
€ 93,00	8502 007





Vacuum for solids and liquids

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



Double-phase sealing

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



Three levels of vacuum

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



Preserve in easy-to-use mono-doses

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





Technical Drawing Ref. Finish



anti-touch



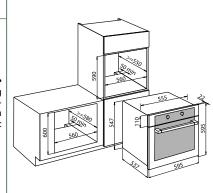
7142 045





• Multifunctional oven 60x60 cm, 70 litres capacity • 10 cooking functions • Electronic programming of start and end of cooking • Soft-closing door • Cooling system with tangential ventilation • 3 telescopic guides • Door: 3-glazed • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz

Standard accessories: 1 tray and 1 drip tray with EasyClean enamelling XXL 1 stainless steel grid



BOTTOM COOKING	TRADIT. COOKING	VENTILATED COOKING	DOUBLE GRILL + FAN	INTENSIVE COOKING	BOTTOM + VENTI- LATED COOKING	DOUBLE GRILL	BOTTOM COOKING + FAN	BOTTOM COOK. + GRILL	DEFROSTING
		<u>(</u>		-<	<u>(4)</u>	****	-<		*



satin



7141 044





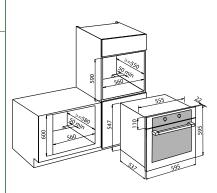






• Multifunctional oven 60x60 cm, 70 litres capacity • 8 cooking functions • Electronic programming of start and end of cooking • Soft-closing door • Cooling system with tangential ventilation • 1 telescopic guide • Door: 3-glazedi • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz

Standard accessories: 1 tray and 1 drip tray with EasyClean enamelling XXL 1 stainless steel grid



BOTTOM	TRADIT.	INTENSIVE	BOTTOM	DOUBLE	DOUBLE GRILL	FANNED	BOTTOM COOK-
COOKING	COOKING	COOKING	COOK. + GRILL	GRILL	+ FAN	+ GRILL	ING + FAN
		<u>-</u>	***	****	-	- <u>'</u>	-<

Serie KE

micro combi 60x46 - 44 litri





7146 022





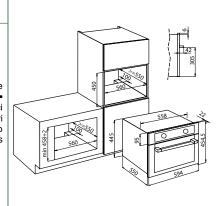




•Forno combinato microonde + grill + ventilato 60x46 cm - 44 litri • Microonde 900 W • Resistenze 1750W • Temperatura max 230°C • 10 funzioni di cottura • Display LED con comandi touch-control / manopole • 15 programmi automatici • Ventilazione tangenziale • Impostazione timer 0-90 minuti • Scongelamento automatico per tempo e peso • Piatto girevole ø 36 cm • Interno porta Full Glass • Alimentazione: 230 V 50 Hz

Dotazioni di serie:

2 griglie in acciaio inox (grill alto e basso) e 1 teglia rotonda smaltata



COTTURA	COTTURA	VENTOLA	GRILL	VENTOLA +	MICROONDE	MICROONDE	MICROONDE	COTTURA INF.VENT.	SCONGELAM.
MICROONDE	CONVEZIONE	+ GRILL		COTT.SOTTO	+ GRILL	+ VENTOLA	+ GRILL VENT.	+ MICROONDE	AUTOMATICO
	3	7	***	-<					Kg ★ ♠

KE 90

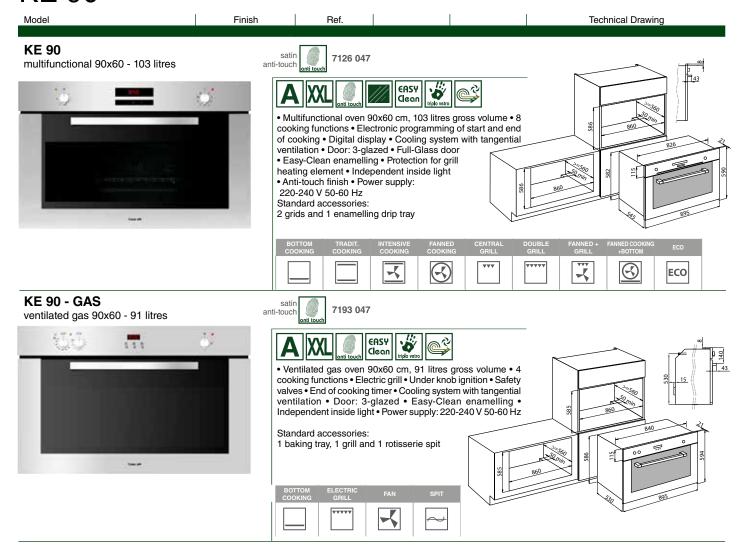
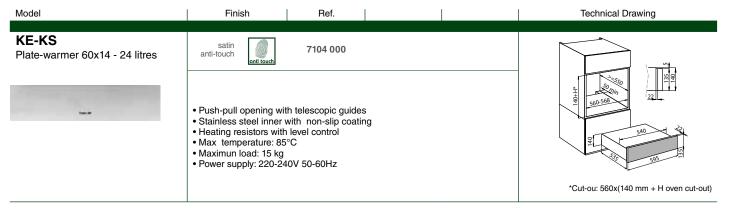


Plate-warmer module KE-KS





Ref. Technical Drawing Model Finish NEW **KS** series 7122 055 multifunctional PP 60x60 - 70 litres anti-touch EASY Clean • Multifunctional oven 60x60 cm, 70 litres capacity • 8 fcooking functions • End of cooking timer • Cooling system with tangential ventilation • Door: 2-glazed • Full-Glass door • Removable door glasses • Easy-Clean enamelling • Protection for grill heating element • Anti-touch finish • Energy class: A • Power supply: 220-240 V 50-60 Hz Standard accessories: 1 tray and 1 drip tray with EasyClean enamelling XXL 1 stainless steel grid -ζ -< く -<

KS series

micro+grill 60x38 - 25 litres

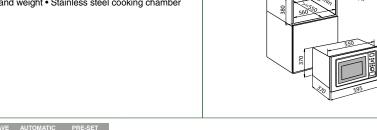




• Micro+grill 60x38 cm, 25 litres capacity • 5 cooking functions • 8 Self Cooking functions • 5 power settings up to 900 W (1000 W Grill) • Electronic programming • Automatic defrosting by time and weight • Stainless steel cooking chamber • Power supply: 230 V / 50 Hz

Standard accessories:

- 1 grid 1 rotating plate



MICROWAVE COOKING	GRILL	MICROWAVE + GRILL	AUTOMATIC THAWING	PRE-SET PROGRAMMES
	****		Kg ★ ♠	P



HOODS





























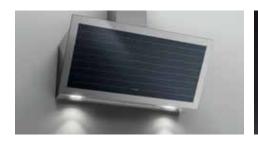








A hood for every kitchen





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.



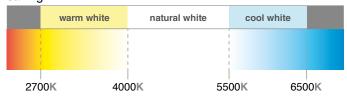
LED Strip

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

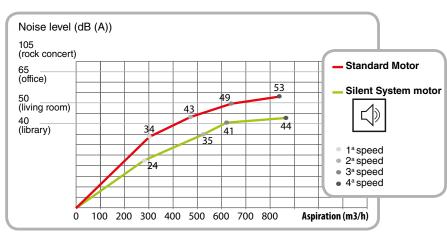
Power and quietness are the two principal features of a cooker hood, even though they are often in contrast with one-another. All the Foster solutions have an outstanding suction power which makes them efficient and well-performing in all conditions of use, both in extracting and filtering modes.

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 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.



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





Remote control

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



Special functions



Auto Mode function

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



Swiveling or four-exit-position motors

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



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.



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.



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.



50 cm distance

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



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.

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.

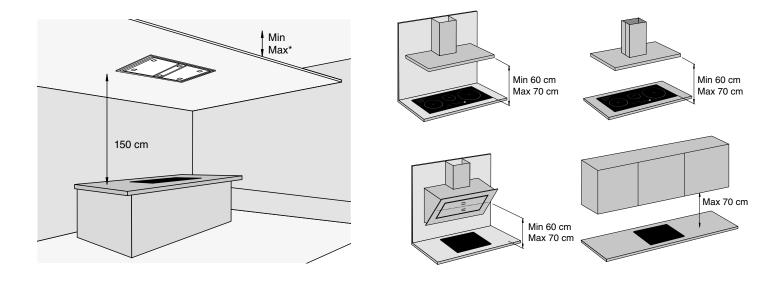


m³/h Air flow (necessary suction power)

Choice suggestions

Positioning on the cooker hob

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



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

Width of hood

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

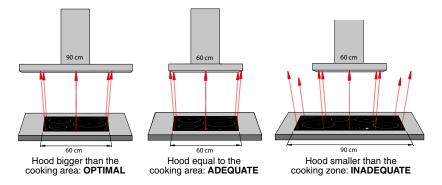
Placement of pipelines

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

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

Air currents

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



Canalization systems

Space-saving channel system with rectangular section.

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



9700 532

White tube with rectangular section 222x89 mm

dim: 222x89x1000 mm



9700 537

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

dim: 190x 150x227 mm



9700 533

White connector with rectangular section 227x94 mm

dim: 227x94x80 mm



2541 000

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



9700 534

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

dim: 288x288x94 mm



9700 538

Non-return valve ø 148 mm



9700 535

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

dim: 174x174x227 mm



9700 539 *

gray grid for 100/150 mm bases

dim: 273x150 mm



9700 536

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

dim: 233x138x94 mm



9700 574 *

carbon filter for 100-150 mm plinth

9700 575 *

Active charcoal refill for Plinth filter

* only for extractor hobs Milano AIR e Domino AIR

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



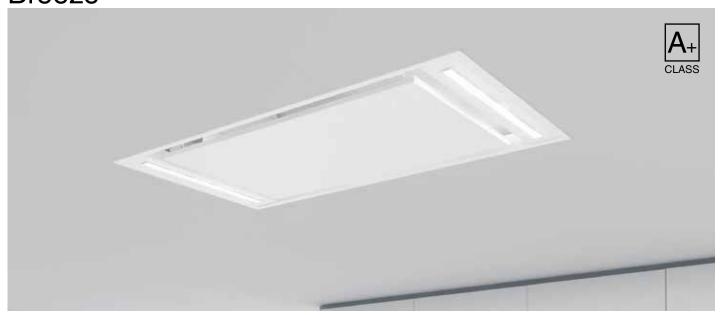
9700 602

Flexible silencing canalization 10 mt. - ø 120 mm

9700 603

Flexible silencing canalization 10 mt. - ø 150 mm

Breeze



Breeze inox















LED colour temperature selector

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

2537 001 100 cm

Ref.

Ceiling suction hood Finish: stainless steel

Remote control included

3 grease filters 4 speeds

Illumination 2 LED strip (2.700/4.000/5.500 kelvin)

Perimetric aspiration

Automatic delayed shutdown

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm

Motor power: 85 W Silence Plus motor 360° Swiveling motor

Easy fix

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

Energy Class: A+ Suspended ceiling height:

min 200 mm - max 280 mm "Filtering mode" option not available for this model

accessories:

canalization systems and silencing kits, see p. 271

Breeze white















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.

2537 101 100 cm

Ceiling suction hood Finish: white painted steel

Remote control included

3 grease filters

4 speeds

Illumination 2 LED strip (2.700/4.000/5.500 kelvin)

Perimetric aspiration

Automatic delayed shutdown

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm

Motor power: 85 W Silence Plus motor 360° Swiveling motor

Easy fix

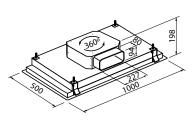
Power supply: 220-240 V, 50-60 Hz

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

"Filtering mode" option not available for this model

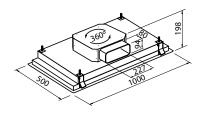
accessories:

canalization systems and silencing kits, see p. 271



Technical Drawing

cut-out: 473 x 970 mm



cut-out: 473 x 970 mm

New Sky



Ref **Technical Drawing**

New Sky 100 stainless steel



2522 100 100 cm

Ceiling suction hood Finish:

satin stainless steel

Remote control included

2 grease filters

4 speeds

Perimetric aspiration

Brushless motor

Automatic delayed shutdown

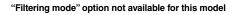
360° Swiveling motor

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W

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

Energy Class: A+

Suspended ceiling height: min 200 mm / max 280 mm















accessories:

canalization systems and silencing kits, see p. 271

New Sky 100 white



2522 110 100 cm

Ceiling suction hood Finish:

white painted steel Remote control included

2 grease filters

4 speeds

Perimetric aspiration Brushless motor

Automatic delayed shutdown

360° Swiveling motor

Air flow rate: 930 m3/h Air exhaust hole: 230x80 mm Motor power: 85 W

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

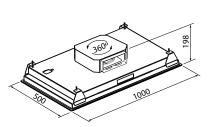
Energy Class: A+

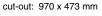
Suspended ceiling height: min 200 mm / max 280 mm

"Filtering mode" option not available for this model

accessories:

canalization systems and silencing kits, see p. 271





cut-out: 970 x 473 mm















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

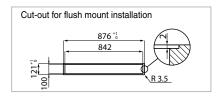
Technical Drawing Ref.

Ghost 90 Flush-mount









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

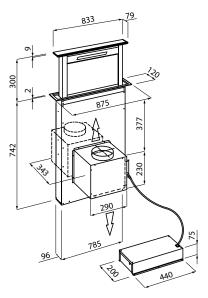
- flush-mount built-in: see drawing beside Air exhaust hole: Ø 120/150 mm

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)

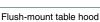


Ghost 120 Flush-mount =









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

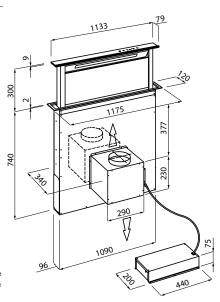
Air exhaust hole: Ø 120/150 mm

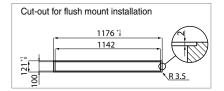
Motor power: 275 W

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

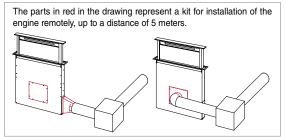
Energy Class: A

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:

Ref. 2 carbon filters kit 9700 460 remote motor installation kit 9700 459

S4000 Domino Ghost



S4000 Domino Ghost







2451 000

Table-top hood Finish:

satin stainless steel - black glass Touch control

Suction on both sides

1 grease filter

4 speeds

Automatic delayed shutdown

Filter-cleaning alarm

Optional filtering operation mode

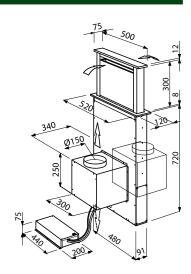
Air flow rate: **640 m³/h** Adjustable height from table 180-300 mm Dimensions on the worktop: 520x120 mm

Cut-out: 490x104 mm Air exhaust hole: Ø 120/150 mm

Motor power: 275 W Power supply: 220-240 V, 50-60 Hz

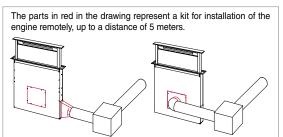
Energy Class: B

The Ghost hoods offer a great easiness of installation: the motor can be positioned frontally, on the back of the hood or detached, by means of the specific optional kit (see drawing here next)



Technical Drawing

Remote motor installation schemes



accessories:

2 carbon filters kit remote motor installation kit

Ref. 9700 450 9700 459

Domino Air









available until exhaustion





Domino 2455 000

Ref.

Table hood Finish: black glass

Touch control

Model

1 stainless steel grease filters 4 speeds

Automatic delayed shutdown

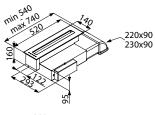
Filter-cleaning alarm
Optional filtering operation mode

Air flow rate: **490 m3/h**Height from floor: 140 x 520 mm
Q4 cut-out: 126 x 490
FT cut-out: vedi sito web
Air exhaust hole: 220 x 90 mm

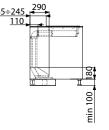
Motor power: 190 W Power supply: 220-240 V, 50-60 Hz

Energy Class: B

Do not use in combination with gas cooker hobs.



Technical Drawing



accessories:

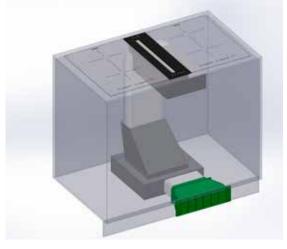
Professional Long Life filter for kitchen plinth Active charcoal refill for plinth filter

canalization systems and silencing kits, see p. 271

Ref. 9700 574

9700 575

Price €



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

S4001 Special



S4001 Special - island

Suction hood system with telescopic chimney and customizable length.

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	Α
1501 - 2100	24	Α
2101 - 3000	30	Α



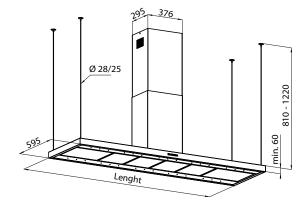








lenght mm Ref. Technical Drawing 1201 - 1500 2442 150 1501 - 2100 2442 210 2101 - 3000 2442 300



Optional with price surcharge, upon request:

- Ladle-rod
- Large steel shelf (min. thickness 30 mm)
- Rods with steel cable (ø 3mm*)
- Vintage steel finish
- Off-center chimney Shaped chimney for sloping ceiling
- * Not compatible with large steel shelf.
- Out-of-square Hood side
- Fixed cylindrical rods Ø 10 mm
- Hidden steel wall-support brackets
- Increased hood body depth

accessories:

carbon filters kit - Long Life

Ref.

canalization systems and silencing kits, see p. 271

S4001 Special

S4001 Special - wall

Suction hood system with telescopic chimney and customizable length.

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	Α

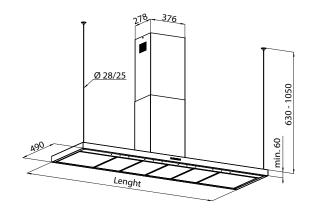












Optional with price surcharge, upon request:

- Large steel shelf (min. thickness 30 mm)
- Rods with steel cable (ø 3mm*)
- Vintage steel finish
- Off-center chimney
- Shaped chimney for sloping ceiling
- * Not compatible with large steel shelf.
- Out-of-square Hood side
- Fixed cylindrical rods Ø 10 mm
- Hidden steel wall-support brackets
- Increased hood body depth



carbon filters kit - Long Life*

Ref. 9700 001

canalization systems and silencing kits, see p. 271

Types of rods



Optional fastening with steel cables ø 3mm



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

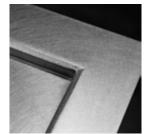


Optional fastening with tubular rods ø 10mm

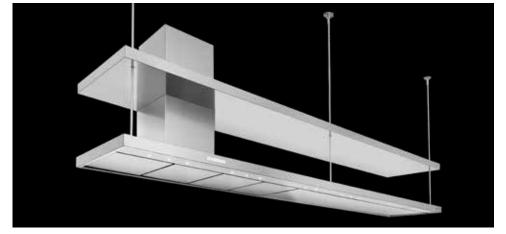
Finishes



Brushed finish



Vintage finish



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

S4001



Technical Drawing Ref.

S4001 wall



2440 091 90 cm 2440 121 120 cm

Wall-mounted suction hood with telescopic chimney Finish: **AISI 304** satin stainless steel

Brushless Motor - High Performance
Easy electronic control

2 grease filters

4 speeds

LED illumination: 6 x 1W (5.600 Kelvin)

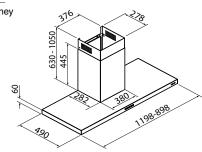
Perimetric aspiration

Automatic delayed shutdown Optional filtering operation mode

Air flow rate: 700 m3/h Chimney height: 630 - 1050 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W

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

Energy Class: A+

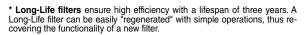












accessories:

carbon filter kit - Long Life*

canalization systems and silencing kits, see p. 271

Ref. 9700 001

S4001 island











* **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.

2442 091

90 cm

2442 121 120 cm

Wall-mounted suction hood with telescopic

chimney

Finish: AISI 304 satin stainless steel **Brushless Motor - High Performance**

Easy electronic control

2 grease filters

4 speeds

LED illumination: 12 x 1W (5.600 Kelvin)

Perimetric aspiration

Automatic delayed shutdown Optional filtering operation mode

Air flow rate: 700 m3/h Chimney height: 810 - 1220 mm Air exhaust hole: Ø 120/150 mm Motor power: 160 W

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

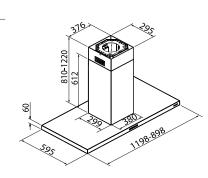
Energy Class: A+

accessories:

carbon filter kit - Long Life*

Ref. 9700 001

canalization systems and silencing kits, see p. 271



Cilindro



Cilindro wall



2531 001

Ref.

Wall-mounted suction hood

Finish: AISI 304 satin stainless steel

Brushless Motor

Easy electronic control

1 Stainless steel grease filter

4 speeds

LED illumination: 4 x 1,2W (5.500 Kelvin)

Automatic delayed shutdown Optional filtering operation mode

Air flow rate: **700 m3/h**height: 920 mm
Air exhaust hole: Ø 120/150 mm
Motor power: 160 W
Power supply: 220-240 V, 50-60 Hz **Energy Class: A+**

Ref.

9700 380

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









2530 001

Wall-mounted telescopic suction hood

Finish:

AISI 304 satin stainless steel

Brushless Motor

Easy electronic control

1 Stainless steel grease filter

4 speeds

LED illumination: 4 x 1,2W (5.500 Kelvin)

Automatic delayed shutdown Optional filtering operation mode

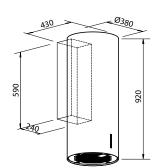
Air flow rate: 700 m3/h height: 920 - 1330 mm Air exhaust hole: Ø 120/150 mm

Motor power: 160 W Power supply: 220-240 V, 50-60 Hz

Energy Class: A+

accessories: Ref. 9700 380 carbon filter

canalization systems and silencing kits, see p. 271



Ø380

Technical Drawing



FL Slim



FL Slim black mirror



Wall-mounted linear suction hood
with telescopic chimney (optional)
Finish: satin stainless steel,
Block Mirror or White tempered at

Touch control

Ref.

2450 690

5 stainless steel grease filter

4 speeds

Model

black mirror

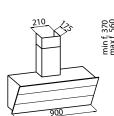
Illumination 2x2,1 W LED (4.000 kelvin) Auto-mode functioning with temperature detector Double aspiration: from below and front side Automatic delayed shutdown 5-10-20" Optional filtering operation mode

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

noou bouy	90 CIII	
white	2450 190	
hood body	90 cm	
telescopic chimney kit	2454 000	





Technical Drawing



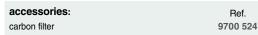


FL Slim white









canalization systems and silencing kits, see p. 271



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.

Technical Drawing

Stripe



Stripe 90 Black Mirror



hood body	2450 090 90 cm	
telescopic chimney kit	2454 000	

Wall-mounted linear suction hood with telescopic chimney (optional) Finish: satin stainless steel,

Black Mirror tempered glass Touch control

5 stainless steel grease filter

4 speeds

Model

Illumination 2x2,1 W LED (4.000 kelvin)

Ref.

Auto-mode functioning with temperature detector Double aspiration: from below and front side

canalization systems and silencing kits, see p. 271

Automatic delayed shutdown 5-10-20"

Optional filtering operation mode

Air flow rate: **725 m³/h** Chimney height (optional):

Energy Class: A

accessories:

carbon filter

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



Ref.

9700 524









KS Lux



KS Lux



2504 094 90 cm

Ref.

Wall-mounted linear suction hood with telescopic chimney

Finish: satin stainless steel Electronic control

Stainless steel grease filters

Auto-mode functioning with temperature detector 3 plus 1 intensive timed speeds LED illumination (4.000 kelvin) n. 2 Led

Automatic delayed shutdown Optional filtering operation mode n. 3 grease filters

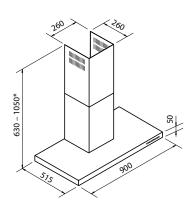
Air flow rate: 700 m³/h Chimney height:

for suction mode 630 – 1050 mm for filtering mode 700 – 1120 mm Air exhaust hole: Ø 120/150 mm

Motor power: 250 W

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

Energy Class: A



Technical Drawing

*chimney height in filtering mode is: min 700 - max 1120





accessories:

canalization systems and silencing kits, see p. 271

Ref.

9700 528

KS

KS



Ref.

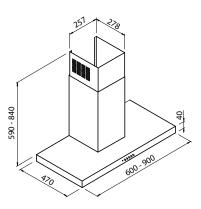
2406 002 60 cm 2409 002 90 cm

Wall-mounted linear suction hood with telescopic chimney Finish:

satin stainless steel
Mechanical push-button control
grease filters
90 cm hood: 3 filters
60 cm hood: 2 filters

3 speeds LED illumination 2 x 1,2 W (4.000 kelvin) Optional filtering operation mode

Air flow rate: **450 m3/h**Chimney height: 590 – 840 mm
Air exhaust hole: Ø 120 mm
Motor power: 125 W
Power supply: 220-240 V, 50 Hz **Energy Class: A**



Technical Drawing

accessories:

Ref. 9700 402

carbon filter

canalization systems and silencing kits, see p. 271



Florence NEW



Technical Drawing 2538 091 **Florence** 90 cm 2538 121 120 cm Wall-mounted linear suction hood with telescopic chimney Finish: satin stainless steel Backlit electronic commands Anti-fat, professional Baffle filters in stainless steel 3 operating speeds plus 1 timed intensive speed Illumination (3.000 kelvin): 880 - 1450 - 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 supply: 220-240 V, 50-60 Hz Energy Class: A accessories: Ref. 9700 292 canalization systems and silencing kits, see p. 271



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

Pitagora



Technical Drawing Ref.

Pitagora 90x90



2439 003

Corner suction hood with telescopic chimney section

Finish:

AISI 304 satin stainless steel

Easy electronic control 2 grease filters

4 speeds

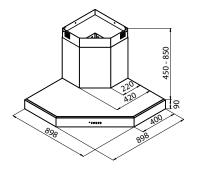
LED illumination (2x1,2 W) - 4.000 kelvin Automatic delayed shutdown

Optional filtering operation mode

Air flow rate: **750 m³/h** Chimney height: 450 − 850 mm Air exhaust hole: Ø 150 mm

Motor power: 250 W Power supply: 220-240 V, 50-60 Hz

Energy Class: A





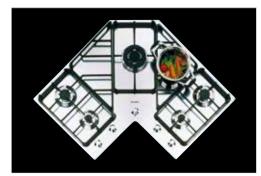


accessories:

Ref. 9700 409

carbon filter

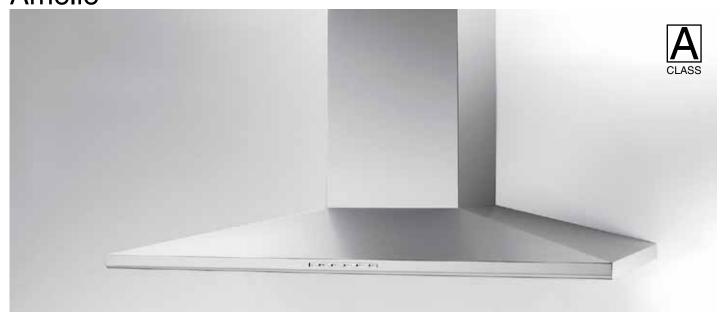
canalization systems and silencing kits, see p. 271





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

Amélie



Amélie



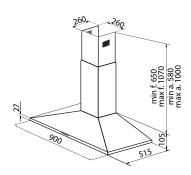
2447 090 90 cm

Ref.

with telescopic chimney Finish: satin stainless steel Soft touch control 3 grease filters 3 speeds Illumination 2x2,1 W LED (4.000 kelvin) Optional filtering operation mode

Wall-mounted linear suction hood

Air flow rate: 620 m³/h Chimney height: for suction mode: 580-1000 mm for filtering mode: 650-1070 mm Air exhaust hole: Ø 120/150 mm Power supply: 220-240 V, 50-60 Hz Energy Class: A



Technical Drawing

accessories:

Ref. 9700 517

carbon filter

canalization systems and silencing kits, see p. 271

New Wing



New Wing



2512 062 60 cm

Ref.

2512 092

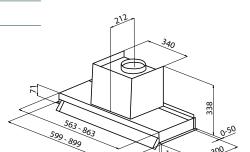
90 cm

Under-cabinet built-in suction hood Finish: satin stainless steel / glass Rotating knob

Aluminium grease filters hood 60 cm: 2 filters hood 90 cm: 3 filters

4 speeds
2 LED illumination (4.000 kelvin)
Stainless steel protection profiles
for the hanging cabinets
Telescopic depth regulator
Hanging back-rest profile
Optional filtering operation mode

Air flow rate: 620 m3/h Air exhaust hole: Ø 150 mm Motor power: 210 W Power supply: 220-240 V, 50-60 Hz Energy Class: A



Technical Drawing











accessories:

carbon filter kit

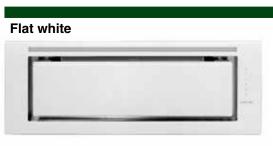
canalization systems and silencing kits, see p. 271

Ref.

9700 221

Flat



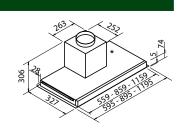


Ref.

2513 161
60 cm

2513 191
90 cm

2513 121
120 cm



Technical Drawing

available until exhaustion

* telescopic chimney and box motor cover are optional fittings (see drawing below)

Under-cabinet built-in suction hood Optional stainless steel telescopic chimney and box motor cover

Finish: white glass

Touch control Grease filter

60 cm hoods: 1 filter 90 cm hoods: 2 filters 120 cm hood: 4 filters

4 speeds

LED stripe illumination (4.200 kelvin)
Automatic delayed shutdown
Perimetric aspiration
Optional filtering operation mode

Perimetric aspiration
Optional filtering operation mode
Air flow rate: 750 m³/h
Air exhaust hole: Ø 120/150 mm
Motor power: 275 W
Power supply: 220-240 V, 50-60 Hz

Energy class: A

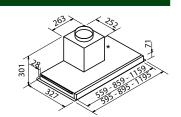




The hood is to be fixed to the shoulders of the hanging cabinet

Flat





Technical Drawing

* telescopic chimney and box motor cover are optional fittings (see drawing below)









The hood is to be fixed to the shoulders of the hanging cabinet

Under-cabinet built-in suction hood Optional stainless steel telescopic chimney and box motor cover Finish: satin stainless steel

Remote control included

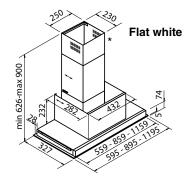
Ref.

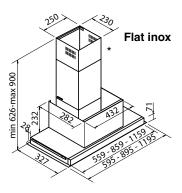
Easy electronic control Grease filter: 60 cm hoods: 1 filter 90 cm hoods: 2 filters - 120 cm hood: 4 filters 4 speeds

LED stripe illumination (4.200 kelvin) Automatic delayed shutdown Perimetric aspiration Optional filtering operation mode

Air flow rate: 750 m3/h Air exhaust hole: Ø 120/150 mm Motor power: 275 W Power supply: 220-240 V, 50-60 Hz **Energy class: A**

*TELESCOPIC CHIMNEY AND BOX MOTOR COVER DIMENSIONS

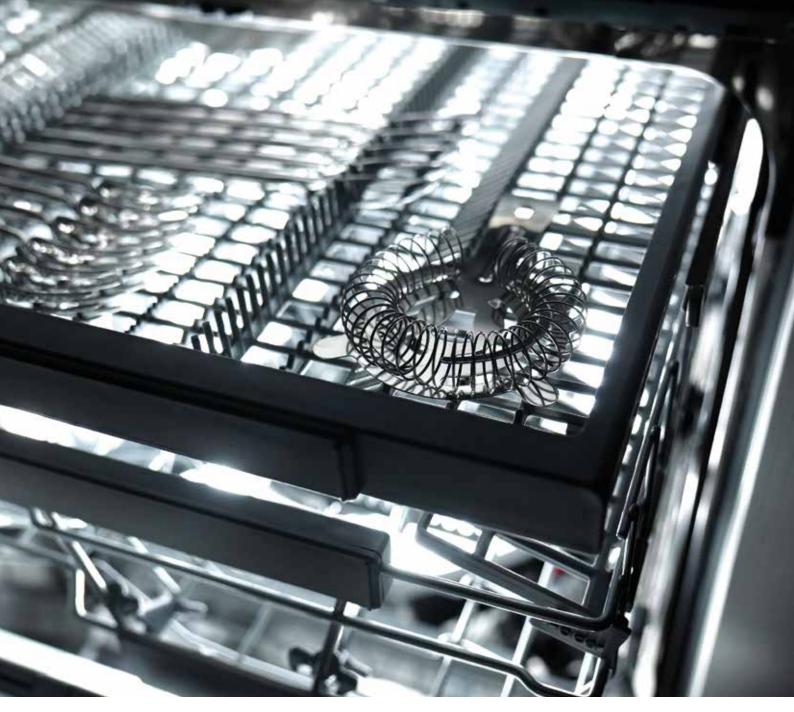




Flat hoods accessories: Ref. 9700 600 carbon filter

canalization systems and silencing kits, see p. 271

stainless steel telescopic chimney 2539 000 2539 200 box motor cover



DISHWASHERS



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



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



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



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



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



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

Dishwashers



fully built-in dishwasher

2941 001



Accessories: Stainless steel door panel - for fixed door panel



















Energy class F

Place-setting capacity: 13

Energy consumption:103 kWh/100 Eco cycles water consumption per cycle: 12 litres Noise level: 48 dB(A), class C

10 washing programs:

soaking: crystal, eco, quick, auto, baby-care, eco-rapid, delicate rapid, daily clean,

intensive rapid Elevated lower basket

Adjustable central basket (3-position button)

Cutlery basket

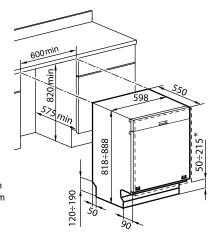
Acquastop safety system Distributed Half Load Option 24 hour delayed programming Sanitation program

Low salt-rinsing agent indicators Setting for all-purpose detergents (3 in 1 button)

End-of-cycle indicator: Acoustic + floor light

Door panel connection with slider and fix system

Frontal adjustment of rear feet 0-70 mm



* with slider panel

220-240 V - 50Hz

Technical data voltage rating:

Door panel dimension limits: thickness 18-28 mm height (with fixed panel) 660-720 mm

height (with slider panel) 660-770 mm weight: 2,5 - 11 Kg plinth dimensions: 50÷215 mm*

Elettra NEW

fully built-in dishwasher

2950 002

Ref



Accessories: Stainless steel door panel

















Energy class E

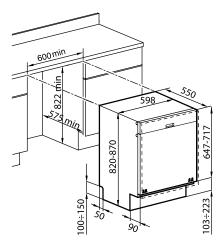
Place-setting capacity 12

Energy consumption: 92 kWh/100 Eco cycles water consumption per cycle: 12 litres Emissione rumore: 47 dB(A) classe C Electronic programming

5 washing programs: intensive, pre-washing, quick 30', eco, daily clean.

Half-load function Acquastop safety system 19 hour delayed programming Low salt-rinsing agent indicators Upper basket adjustable in height

Adjustable cutlery basket Frontal adjustment of rear feet Feet adjustment 0-50 mm



Technical data voltage rating: 220-240 V - 50Hz

Door panel dimension limits: height 647-717 mm weight: 3 - 8 Kg

accessories

Stainless steel door panel





Ref. 2910 018

finish: AISI 304 satin-finish size: 595x716x20 mm

The integrated handle is easy to couple with any kitchen door. Compatible with KP Plus and Elettra dishwasher.

The custom-made products of Foster: stainless steel worktops

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

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

www.bautek.it and www.fostersurfaces.it



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

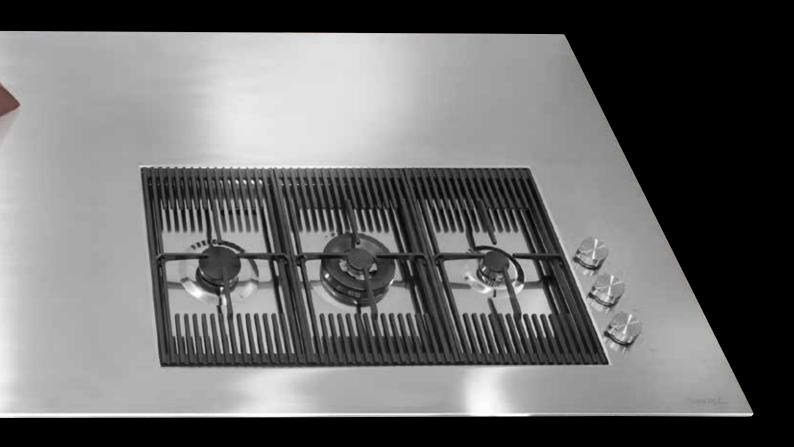


- Several finishes.
- Multiple profiles and thicknesses.
- Self-sustaining supports.
- Infinite solutions for each specific need.

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



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





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.







Warranties

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

Assistance

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

Worldwide After-Sales ServiceFor an up to date list of Foster's technical assistance centres, consult our web site **www.fosterspa.com**



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