

# Milano Cooktop Gun Metal 6 burnes

Gas cooktops

Code: 7639 906

- PVD Gun Metal
- AISI 304 Stainless steel
- Satin finish
- Enamelled cast iron grids and burner covers
- Electric under-knob ignition
- Gas taps with safety valves



## DETAILS

Series	Foster Milano
Dimensions	45 7/16" x 22 1/16"
Coloring	Gun Metal
Finish	Satin finish
Finish	PVD
Maintop	AISI 304 Stainless Steel
Kind of Edge	1 mm – flush edge

Installation	Flush-mount or overmount
Flush-mount cut-out	See cut-out drawing
Overmount cut-out	44 <sup>5</sup> / <sub>8</sub> " x 21 <sup>1</sup> / <sub>4</sub> "
Grids	Enamelled cast iron
Cooktop controls	Knobs
Knobs	Solid Metal
Safety	Safety valves
Total power Btu/h	65,000 Btu/h
<b>Burners</b>	6
DC	15,500 (2x) Btu/h
Rapid	10,750 Btu/h
Semirapid	9.100 (2x) Btu/h
Auxiliary	5,000 Btu/h
Simmer ring	3
Simmer Rate	900 Btu/h

## Technical requirements

Electrical supply	120V 60Hz
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Gas std setting	Natural Gas
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LP Gas conversion	Kit for all burners included
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<b>Optional accessories</b>	Cast iron wok support
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## FEATURES

GUN METAL	The Gun Metal finish is obtained by treating steel with a physical process called PVD (Physical Vacuum Deposition) which deposits particles of noble metals on the surface. The result is a unique and refined aesthetic effect, and an improvement of the mechanical properties of the steel which is more resistant to impact and scratches.
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Under-knob ignition	The utmost freedom of movement with electronic under-knob ignition, a common feature of all models that allows a one-hand ignition of the burner.
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Aeo burners	The AEO burners guarantee up to 25% energy saving compared to standard burners. All models are designed with The Dual burner with 2 independent crowns, controlled by a single knob, delivers from 1 to 5KW, a power that can only be found in professional models.
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Special burners	Many Foster hobs are equipped with special burners, with two or three rings of fire that greatly increase the power delivered and the heated surface. In the DUAL models the two fire crowns also have independent ignition, making these burners perfect for both intensive and delicate cooking.
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Safe cooking	All Foster cooker hobs are equipped with safety valves. They shut off the gas supply very quickly if the flame accidentally goes out.
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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. Now you can use all the burners at the same time even with large cookware.
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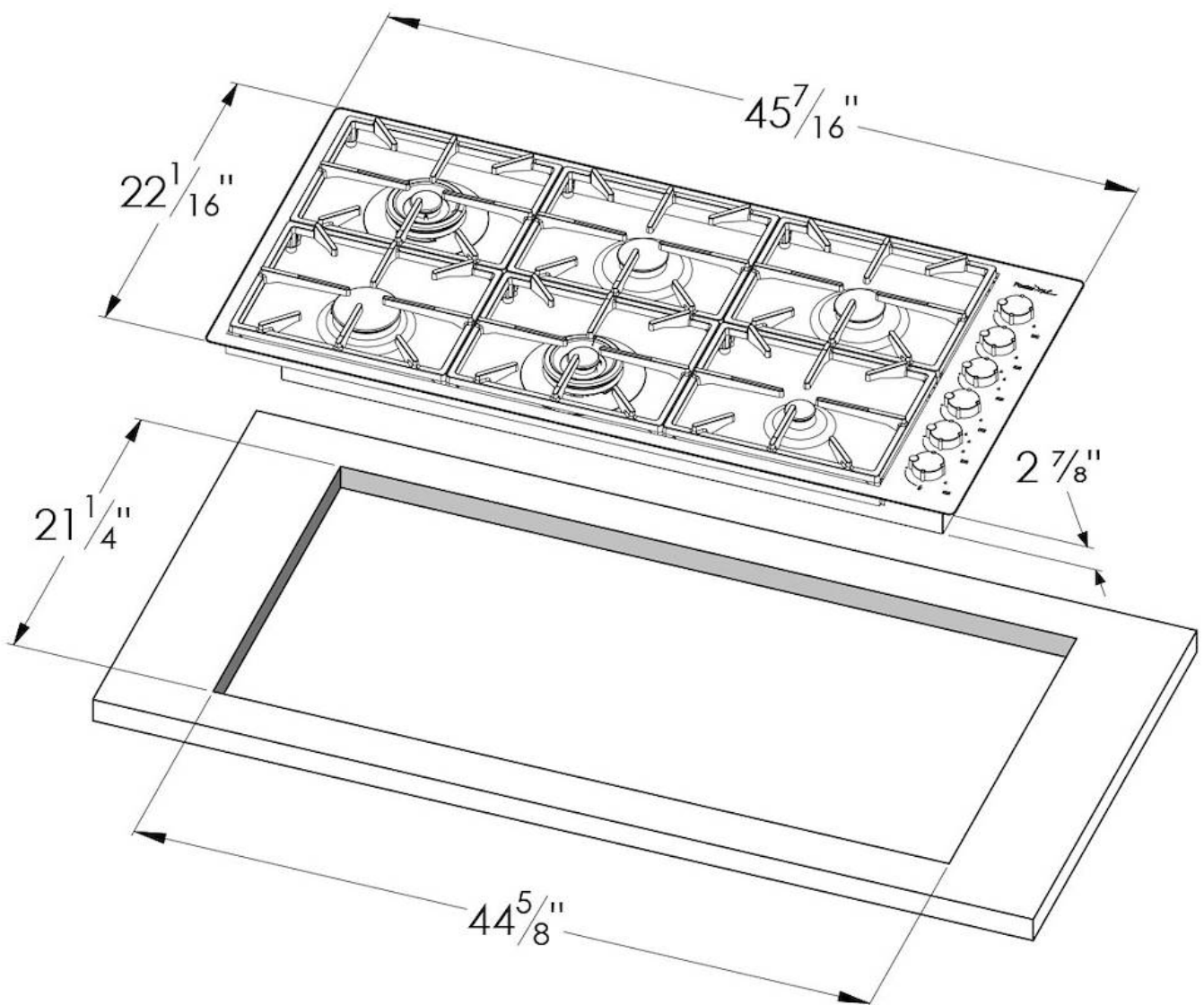
56 cm deep

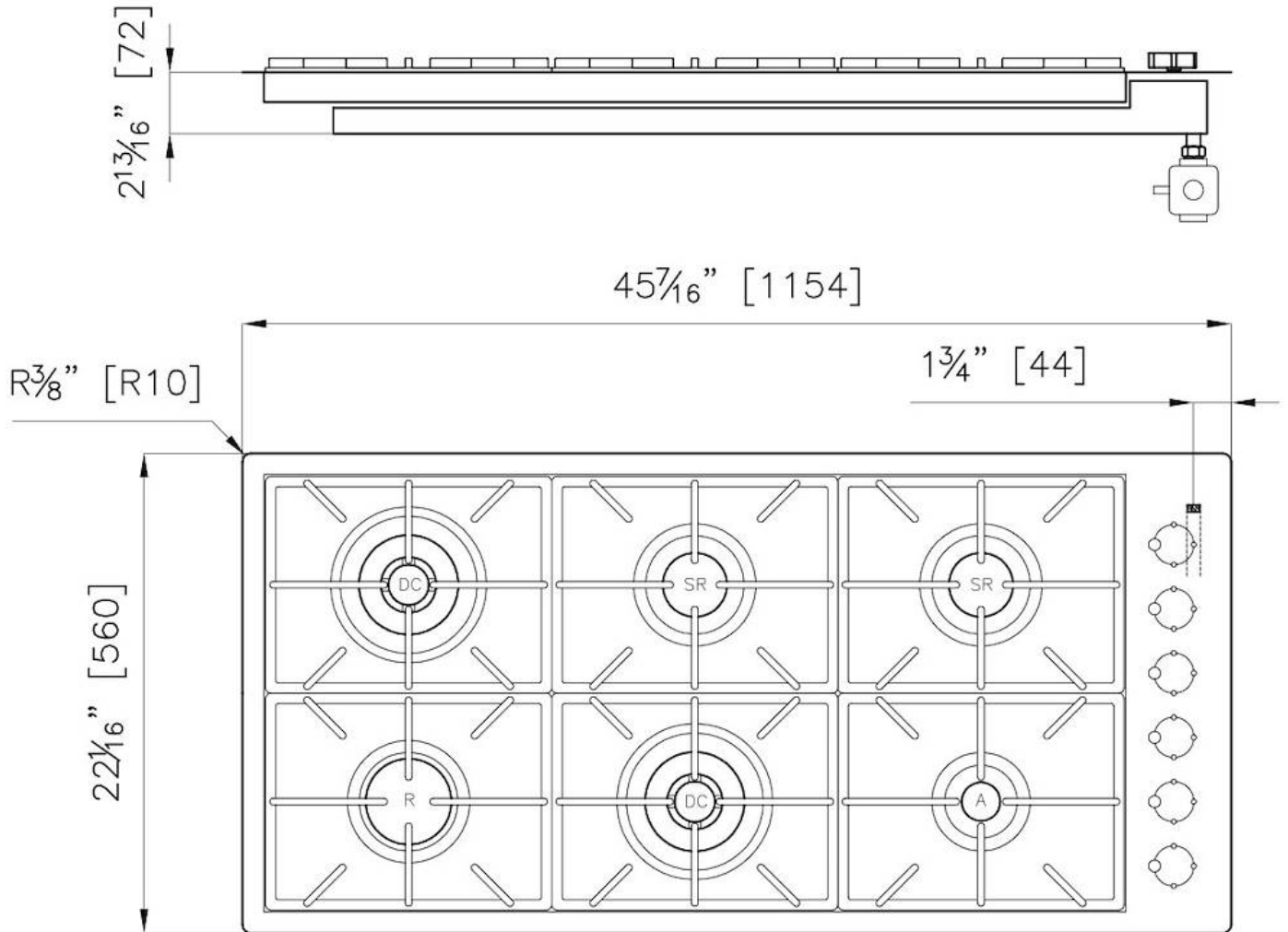
56 cm deep. An increased dimension synonymous with great functionality, which distinguishes the Foster Milano series.

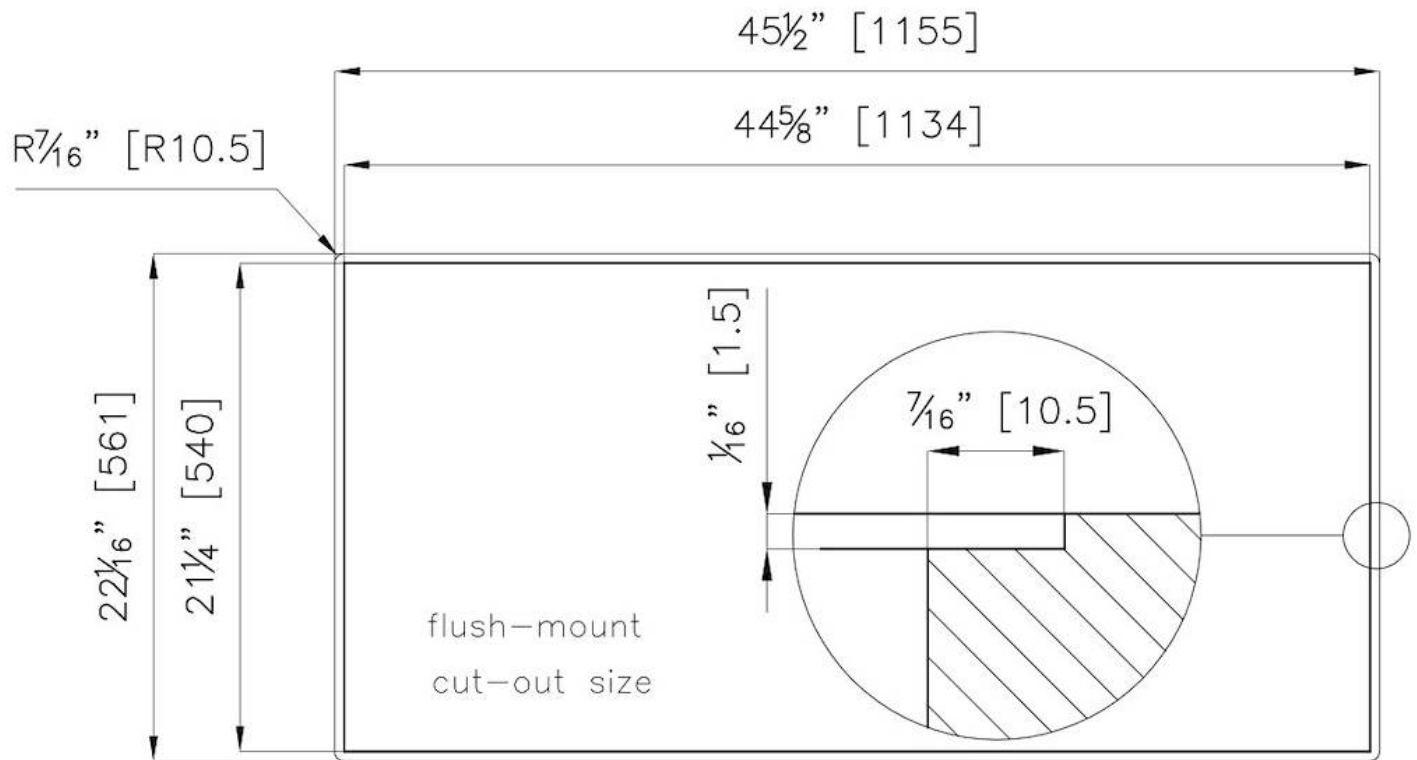
Ultra-flat hob

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

## TECHNICAL DATA







## OPTIONAL ACCESSORIES



**Cast Iron Wok Support**

9601 727

## RECOMMENDED PAIRINGS



**Sink Leonardo Gun Metal 1B 33" –  
U/M**

1014 666