

# Milano Cooktop Gold 4 burners inLine



Gas cooktops

Code: 7640 909

- PVD Gold
- 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            |
| Coloring     | Gold                     |
| Finish       | Satin finish             |
| Finish       | PVD                      |
| Maintop      | AISI 304 Stainless Steel |
| Dimensions   | 42 1/2" x 19 5/16"       |
| Kind of Edge | 1 mm – flush edge        |

|                     |                                                                     |
|---------------------|---------------------------------------------------------------------|
| Installation        | Flush-mount or overmount                                            |
| Flush-mount cut-out | See cut-out drawing                                                 |
| Overmount cut-out   | 41 <sup>3</sup> / <sub>4</sub> " x 18 <sup>1</sup> / <sub>2</sub> " |
| Grids               | Enamelled cast iron                                                 |
| Cooktop controls    | Knobs                                                               |
| Knobs               | Solid Metal                                                         |
| Safety              | Safety valves                                                       |
| Total power Btu/h   | 40,350 Btu/h                                                        |
| <b>Burners</b>      | 4                                                                   |
| DC                  | 15,500 Btu/h                                                        |
| Rapid               | 10,750 Btu/h                                                        |
| Semirapid           | 9,100 Btu/h                                                         |
| Auxiliary           | 5,000 Btu/h                                                         |
| Simmer ring         | 2                                                                   |
| 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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|----------------------|-----------------------|
| Optional accessories | Cast iron wok support |
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## FEATURES

|      |                                                                                                                                                                                                                                                                                                                                              |
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| GOLD | The Gold finish is obtained by treating the 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 in the mechanical properties of the steel that is more resistant to shocks and scratches. |
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|                     |                                                                                                                                                   |
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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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|             |                                                                                                                                                                                                                                                                     |
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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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|                 |                                                                                                                                                                                                                                                                                                    |
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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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|              |                                                                                                                                       |
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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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|           |                                                                                                                                                                                                                                    |
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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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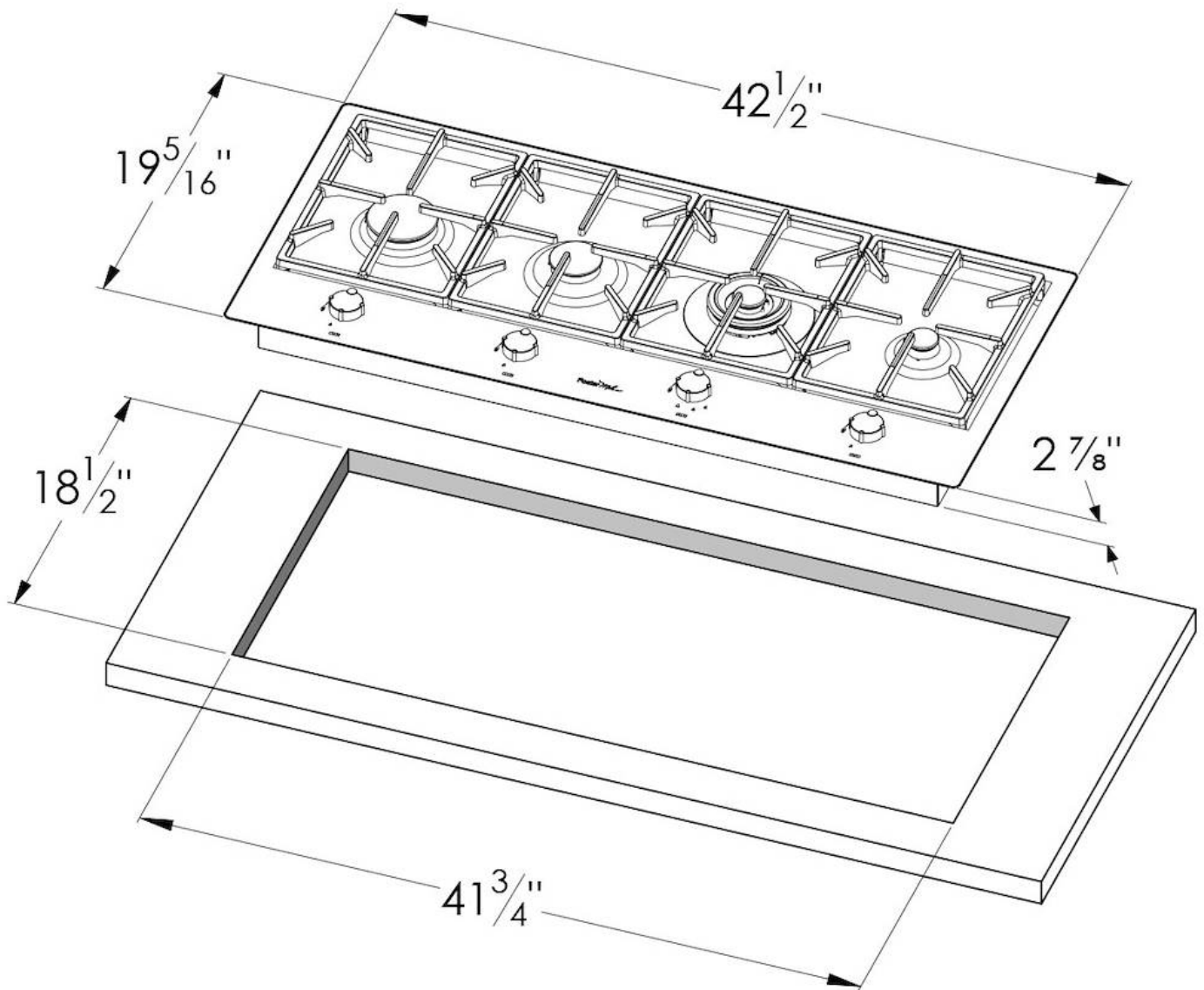
56 cm deep

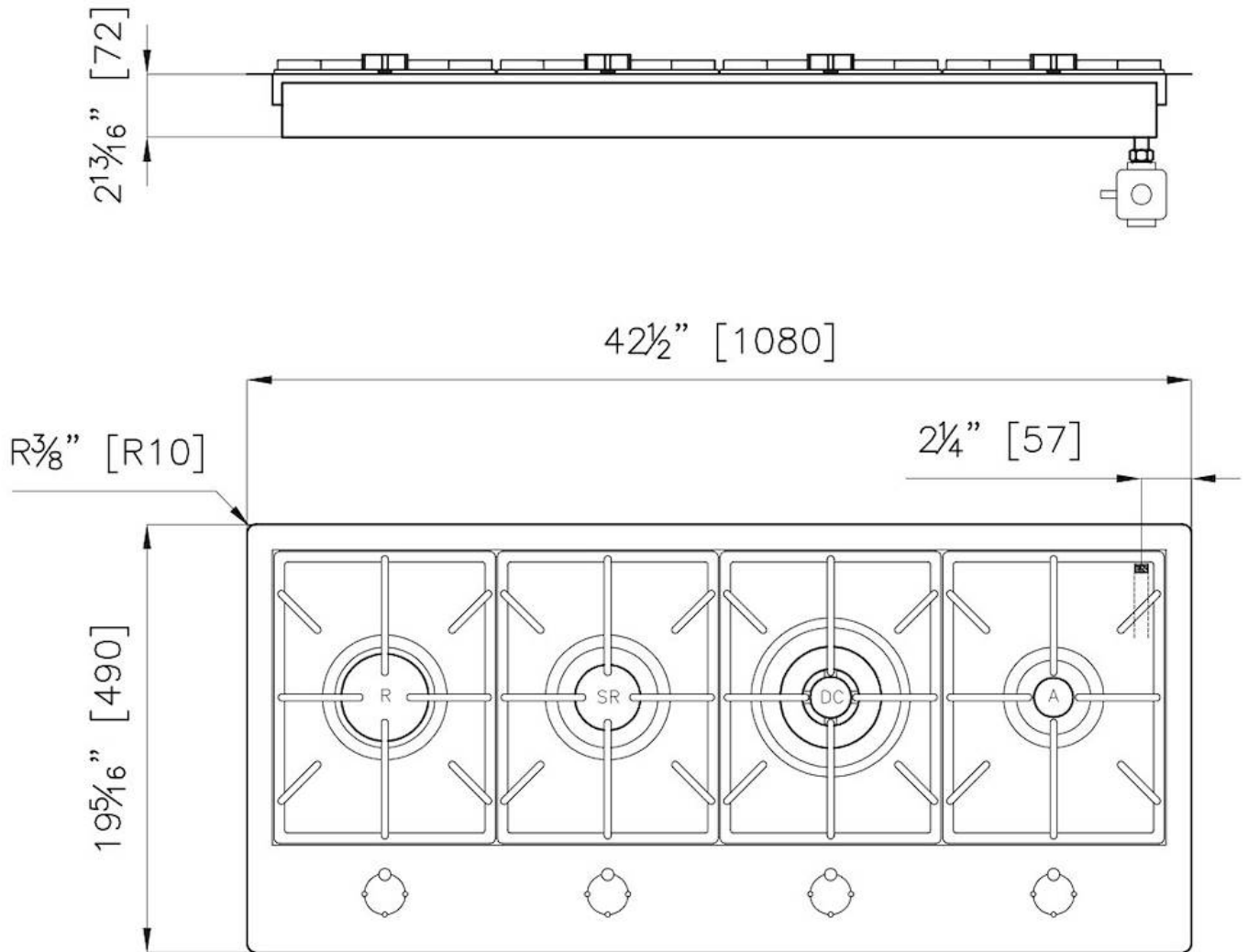
56 cm deep. An increased dimension synonymous with great functionality, which distinguishes the Foster Milano series.

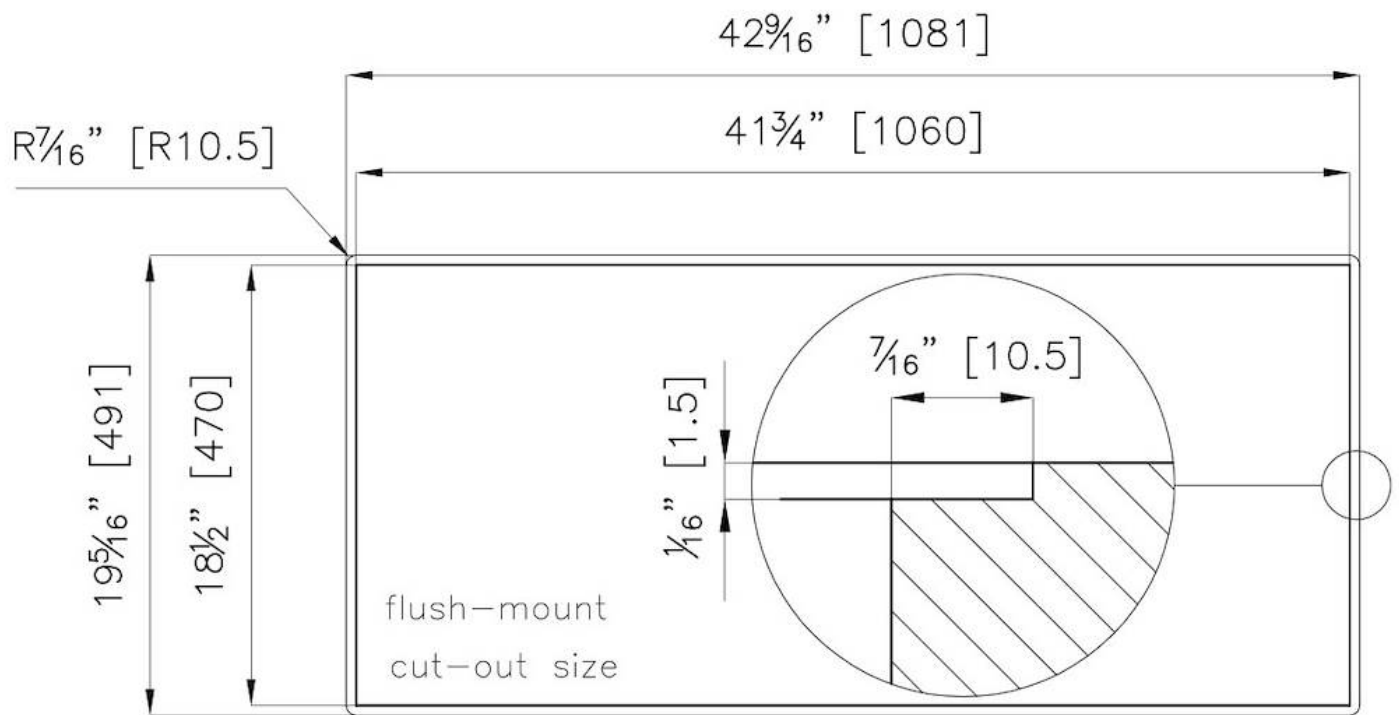
Ultra-flat hob

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 Gold 33" x 20" – U/M**  
1014 669