

# A kitchen and a home

Essential in its perfection and bringing joy to your kitchen. A **family** created to fulfill any need and preference.



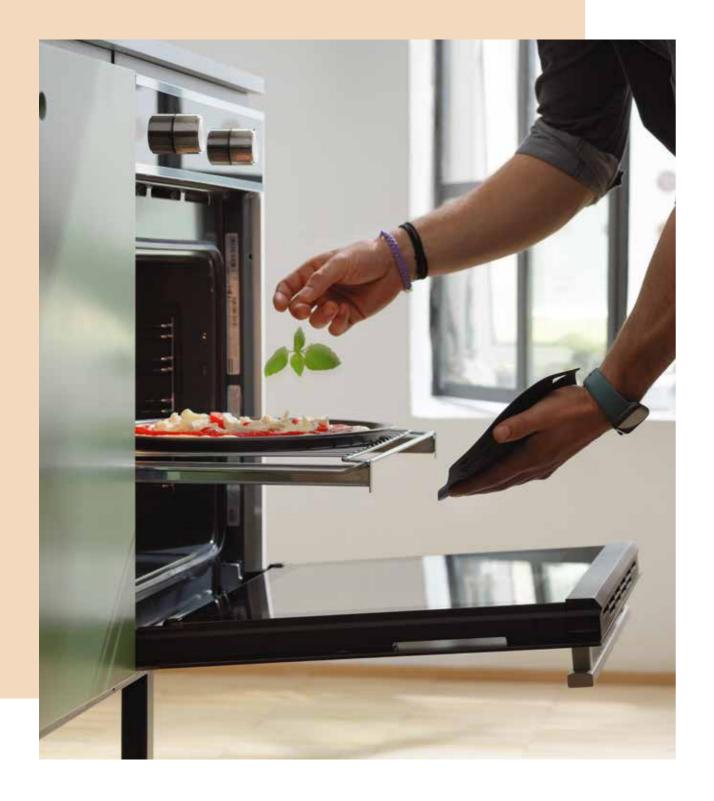


When friends and family come over, we spend most of the time in the kitchen – talking, laughing, and cooking together.

Franke has found a way to make food preparation easier and has developed new, functional appliances, including ovens, microwaves, and hobs. The Smart family of products is flexible, easy to install and adapts seamlessly to any kitchen. These innovative solutions match the highly popular Smart product lines. Now every part of cooking will be even more enjoyable.



# **Ovens**





# Flat and easy

You don't want uneven surfaces and grooves in your oven. That's why Franke designed Smart with a completely flat cavity. After you have effortlessly removed the grids, you can clean the inside easily.

# Simple and clean

You might have wished for this innovation before: With the new Press to Clean feature, the inner glass pane on the oven door can be taken out without any tools. This means the inner and outer panes can be cleaned quickly and easily. As a result, you'll have a spotless oven door and a big smile on your face.



Steam cleaning oven, protruding knobs, digital display

FSM 86 H XS Stainless Steel

116.0605.990

Type: Electromechanical Oven Energy efficiency class: A Maximum cavity capacity: 71 lt Control panel: 7 Segment white digital display with protruding knobs Door: Smooth2close Inner door: Full glass Guides: Optional telescopic guides Equipment: 2 grids, 1 baking tray, 1 deep tray

Notes: Steam cleaning system



Steam cleaning oven, protruding knobs

FSM 82 H XS Stainless Steel

116.0605.987

Type: Mechanical Oven Energy efficiency class: A Maximum cavity capacity: 71 It Control panel: 3 Protruding knobs Inner door: Full glass Guides: Optional telescopic guides Equipment: 2 grids, 1 baking tray, 1 deep tray Notes: Steam cleaning system

# Microwave



Microwave-combi oven, protruding knobs, digital display

FSM 45 MW XS Stainless Steel

131.0606.103

Maximum cavity capacity: 40 lt Type of display: LED, white Type of controls: 2 Protruding knobs Door opening: Drop down door Door: Smooth2close Glass turntable (mm): 360 Equipment: 1 grill grid, 1 baking tray, 1 cover plate

# 2gether **Hob Extractors**



# Two products in one

2 in 1 hob and extractor for additional space when preparing ingredients and cooking with dedicated Auto function.

# **Cooking functions**

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Hood Features 9 heat levels and booster function allowing precise control of heat output, with Flexi Cooking zones, ideal for operating larger pots and pans.

# Waterproof technology

Waterproof technology guarantees operation and safety even in the event of liquids spilling onto the hob. They are then conveniently collected in a special compartment below.

# Easy to clean

Smooth, easy-to-clean surface with grease filter dishwasher safe.

# Extra space

Compact shape ensures extra space underneath.



# **Smart 2gether Blacklines**



# FSM 7081 HI Black

340.0705.229

### **Hood Features** FSM 7081 HI

**Hob Extractor** Installation type Ducted Version N/A Rear venting A+ **Energy class** Extraction speeds 9+i

**Capacitative Touch** Controls

Charcoal Filter

Speed	Min	Max	Intensive
Air capacity (m <sup>3</sup> /h)	230	500	630
Input	40	170	220
Noise level (dB)	49	68	73

# **FSM 7081R HI**

Black

340.0705.338

### **Hood Features** FSM 7081R HI

**Hob Extractor** Installation type Recirculating Version N/A Rear venting

A+ **Energy class** 9+i Extraction speeds

Controls Capacitative Touch

**Charcoal Filter** 

### Induction Hob Features for both models

Dimensions: 700x500mm Cut out: See template Number of zones: 4

Control: 1 touch slider for all zones

Special Functions: Bridge (2 flexi-zones), griddle, keeping warm, stop and go, power management Progressive adjustment from 1 to 9 + Booster

Power: For each cooking zone

4x 220x180 2100W, Booster: 3000W Timer: End of cooking timer for each zone

Total power: consumption 7.4 kW

Child safety: Yes

Note: Installation slim-top/flush-mount

# **Smart 2gether**





# **FSM 709 HI**

Black

340.0678.203

# **Hood Features**

Installation type **Hob Extractor** Version Rear ventin Recirculating and ducted extraction\*

**Energy class** N/A Extraction speeds A++

Controls 8 + 2 intensive levels Charcoal Filter **Capacitative Touch** Not Included

\*Relevant kit needed to be purchased separately

Speed	Min	Max	Intensive 1	Intensive 2
Air capacity (m³/h)	230	350	500	630
Input	40	75	125	220
Noise level (dB)	49	57	65	71

**Induction Hob Features** Dimensions: 700x520mm Cut out: see template

Number of zones: 4 Control: 4 Sliding Touch Controls dedicated

to each cooking zone

Special Functions: Keeping Warm, Stop & Go, Power Management,

Bridge, Flexi Zone

Progressive adjustment from 1 to 9 + Booster

Power: for each cooking zone

4x 220x180 2100W, Booster: 3700W Timer: End of cooking timer for each zone

Total power: consumption 7.4 kW

Child safety

Note: Installation slim-top/flush-mount

# Induction

# Hobs

Elegance and practicality in unison



Lively shared apartment or happy single household – it is wonderful to spend time in your own kitchen when it reflects who you are. Franke designed Smart to match all needs and wishes, providing a fantastic range of appliances that fit into smaller and larger kitchens.







# **Special functions**

Booster functions helps the heat reaches maximum in seconds. Faster cooking that's always under control.

# Adjustable power

Setting up your new hob is simple and easy with Franke's Power Limitator. Your hob will be delivered with the power level set to full. If this does not match the power standard in your home, you can change it easily yourself. Now let's get cooking.

### Induction











# FSM 654 I BK Black

Type: Electric

108.0606.107

Design: Frameless
Technology: Induction
Overall Size: 650x510mm
Cut out: 560x480-492mm
Control: Direct touch
multiple buttons
Power Levels: 9 + Booster
No of Boosters: 4
Max Power Booster: 3kW
Special Functions: 4
(1 for each cooking zone)
Total Power: 7.2 kW
Power Limitation: Yes

(2.5kW - 4kW - 6kW - 7.2kW

# FSM 804 I B BK Black

108.0606.110

Type: Electric
Design: Frameless
Technology: Induction
Overall Size: 770x510mm
Cut out: 750x480-492mm
Control: Direct touch
with red digits
Power Levels: 9 + Booster
No of Boosters: 4
Max Power Booster: 3kW
Special Functions: 4
(2 for each cooking zone)
Special Zone: Bridge Zone
Total Power: 7.2 kW
Power Limitation: Yes

# FRSM 604 CTXS

Stainless Steel

108.0669.350

Type: Electric
Design: Frameless
Technology: Radiant
Zones: 4

Overall Size: 560x490mm
Cut out: 560x490mm
Control: Direct touch
with red digits

Power Levels: 9
Total Power: 6.3 kW
Power Limitation: No

# Gas Hobs

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The fun about cooking has nothing to do with the hob's size, but with the easiness of handling, the striking modern design and the high quality of materials used for the Smart Gas on Metal Hobs.





# **Cooking is fun**

There are a choice of two sizes for your kitchen space: 60 and 75cm. A big dual crown burner makes sure your big pan gets steaming hot saving you time while cooking. And later simply remove the pan supports for cleaning.









106.0554.314

Dimensions: 590x510mm Overall Size: 560x480mm Depth: 40mm Number of Burners: 4 Power (W) Auxiliary: 1000W Semi-rapid: 2x1750W Rapid: **3000W** Grids Supplied: Enamelled







106.0554.316

Dimensions: 730x510mm Overall Size: 560x480mm Depth: 40mm Number of Burners: 5 Power (W) Auxiliary: 1000W Semi-rapid: 2x1750W Rapid: **3000W** Double crown burner: 3300W Grids Supplied: Enamelled

# Cooker

# Hoods



# **Smart Suspended**



Stainless Steel

345.0654.870







FSMS 42 SS/BK MATT FSMS 42 WH MATT

White 345.0654.932 FSMS 42 BK **MATT** Black

Speed Air capacity (m<sup>3</sup>/h) Input 345.0654.933 Noise level (dB)

**Hood Features** Installation type Island Version

Rear venting

**Energy class** 

Remote control

Charcoal Filter

Controls

Lighting

Recirculating No Α Extraction speeds 3+i **Push Button** Included 112.0016.755

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Max Intensive 270 580 740 150 240 250 53 66 70

2 x LED





### **FSMS WALL F42 BK MATT**

Black 335.0689.671 White

335.0689.672

FSMS WALL F42 WH MATT

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**Hood Features** 

Installation type Wall Version Recirculating Rear venting No **Energy class** Α Extraction speeds 3+i Controls **Push Button** Remote control Charcoal Filter Included 112.0016.755

Lighting 2 x LED

Min Speed Max Intensive Air capacity (m<sup>3</sup>/h) 270 580 740 150 240 250 Input Noise level (dB) 53 66 70







# **FJO 624 XS**

Stainless Steel 320.0545.169 Stainless Steel 320.0545.172

**Hood Features** Installation type Version

Chimney wall Recirculating and ducted extraction No

**Rear venting Energy class** Extraction speeds Controls Remote control Charcoal Filter Lighting

D 3 **Square Push Buttons** 

Speed Min Max Intensive 255 330 430 Air capacity (m3/h) 145 Input 95 125 58 Noise level (dB) 62



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Not Included 112.0067.942 2 x LED

# Cooker

# Hoods







### **T-Glass Nice**





# **FGL 625 XS NP/2**

Stainless Steel 325.0590.997 Stainless Steel 325.0590.996

Recirculating and

ducted extraction

**Hood Features** 

Noise level (dB)

Installation type Version

**Rear venting Energy class** Extraction speeds Controls Remote control Charcoal Filter Lighting

Speed Min Max 300 600 700 Air capacity (m<sup>3</sup>/h) Input 130 210 250

# **FGL 925 XS NP/2**

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No 3+i **Push Button** No

T-Shape Wall

Not Included 112.0016.756 2 x LED

Intensive 52 67 70







# **FGC 625 XS NP/2**

Stainless Steel 325.0591.034 Stainless Steel 325.0591.036

**FGC 925 XS NP/2** 

**Hood Features** 

Installation type Version

T-Shape Wall Recirculating and ducted extraction No

Rear venting **Energy class** Extraction speeds Controls Remote control **Charcoal Filter** 

Lighting

В 3+i **Push Button** 

Not Included 112.0016.756

2 x LED

Speed Min Max Intensive 300 700 Air capacity (m<sup>3</sup>/h) 600 130 210 250 Input Noise level (dB) 52 67 70

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### **Ovens**

STATIC COOKING For cooking any type of dish on a single shelf. It is preferable to use the shelf on the second level.

BOTTOM COOKING For browning the bottom of your dishes. This function is also recommended for slow cooking, for finishing stews and for making thick, concentrated sauces.

VENTILATED COOKING For baking cakes and desserts with a liquid filling on a single shelf. This function can also be used for cooking on two shelves. Invert the position of the dishes you are cooking, for more even results.

BREAD For baking breads of different types and sizes. It is preferable to use the shelf on the second level.

THERMOVENTILATED COOKING For simultaneously cooking different foods which need the same cooking temperature on several shelves (max. three). This function enables dishes to be cooked at the same time without the flavours or odours leaching from one food to another.

GRILL For grilling chops, skewers and sausages, cooking vegetables au gratin or giving bread a golden crust. When grilling meat, it is advisable to use a drip pan to collect the cooking juices:place it one level below the grill and add 200 ml of water.

TURBO GRILL For roasting large pieces of meat (leg joints, roast beef, whole chickens). It is advisable to use a drip pan to collect the cooking juices: place it one level below the grill and add 500 ml of water.

MAXI COOKING For cooking particularly large cuts of meat (over 2.5 kg) <u>®</u>

**DEFROSTING** To speed up food defrosting

STEAM CLEANING The action of the steam that is released during this special low-temperature cleaning cycle enables dirt and food residues to be removed with ease. Pour 200 ml of drinking water into the bottom of the oven and activate the function for 35 minutes at 90°C. Activate the function when the oven is cold, and leave to cool for 15 minutes at the end

# **Induction hobs**

COOKASSIST/ SPECIAL FUNCTIONS With this function, the pre-set cooking modes can be activated, enabling the ideal power level to be selected, for perfect results every time.

BRIDGE/ FLEXI ZONE This function enables two cooking zones to be combined and used at the same level of power

**BOIL** This function brings water to the boil and keeps it at this temperature with less energy consumption.

KEEP WARM This function keeps food hot after cooking so it can be served at the perfect temperature, and enables liquids to evaporate slowly.

**MELTING** This function brings food to an ideal melting temperature without risk of burning.

SIMMERING This function maintains a low SIMMERING I his function maintains a low temperature, enabling food to be cooked for long periods with no risk of burning. Ideal for long

### Hoods

FILTER FUNCTION

### **Microwave**

MICROWAVE For fast cooking and heating of  $\approx$ food or beverages.

MICROWAVE For fast cooking and heating of & food or beverages.

**COMBINED THERMOVENTILATED COOKING** For preparing oven-cooked dishes fast. **8** 

**GRILL** For browning, grilling or cooking dishes au gratin. **~~** 

GRILL COMBINATO Per cuocere e gratinare rapidamente le pietanze combinando le microonde con il grill.  $\stackrel{\sim}{\approx}$ 

**TURBO GRILL** For perfect results, combining the action of a grill and a fan oven.

COMBINED TURBO GRILL For cooking and browning food quickly, combining the functions of a microwave, grill and fan oven

# Gas hobs

**DUAL TRIPLE CROWN** Thanks to the two DUAL TRIPLE CROWN I Halfa to the concentric crowns, it is possible to select various degrees of flame intensity in accordance with cooking requirements.

DUAL CROWN The flame is distributed across the two crowns, for rapid, even cooking.

INTEGRATED ELECTRONIC IGNITION
Gas ignition device integrated into the knob.
Enables gas to be lit with no need for additional

**SAFETY VALVE** An essential device that cuts off the gas flow in the event that the flame is accidentally extinguished.

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