

**FRANKE**



**Enjoy  
every part  
of cooking**

Franke Appliances Smart Family

# 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

Give free rein to your personality



## 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.

### Ovens



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 lt**  
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

Some things belong together



## Two products in one

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

## Cooking functions

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

Installation type	<b>Hob Extractor</b>
Version	<b>Ducted</b>
Rear venting	<b>N/A</b>
Energy class	<b>A+</b>
Extraction speeds	<b>9+i</b>
Controls	<b>Capacitive Touch</b>
Charcoal Filter	<b>No</b>

Speed	Min	Max	Intensive 1
Air capacity (m³/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

Installation type	<b>Hob Extractor</b>
Version	<b>Recirculating</b>
Rear venting	<b>N/A</b>
Energy class	<b>A+</b>
Extraction speeds	<b>9+i</b>
Controls	<b>Capacitive Touch</b>
Charcoal Filter	<b>Yes</b>

#### 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	<b>Hob Extractor</b>
Version	<b>Recirculating and ducted extraction*</b>
Rear venting	<b>N/A</b>
Energy class	<b>A++</b>
Extraction speeds	<b>8 + 2 intensive levels</b>
Controls	<b>Capacitive Touch</b>
Charcoal Filter	<b>Not Included</b>

\*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 Limiter. 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 | BK**  
Black

■ 108.0606.107

Type: **Electric**  
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 | 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**

### Ceramic



**FRSM 604 C T XS**  
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

The smaller the space, the bigger the fun



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.



### Gas



**FHSM 604 4G XS C**  
Stainless Steel

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**



**FHSM 755 4G DC XS C**  
Stainless Steel

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 decision for any modern kitchen.



reddot winner 2022



## Smart Wall



### FSMS WALL F42 BK MATT

Black  
 335.0689.671

### FSMS WALL F42 WH MATT

White  
 335.0689.672

#### Hood Features

Installation type  
 Version  
 Rear venting  
 Energy class  
 Extraction speeds  
 Controls  
 Remote control  
 Charcoal Filter  
 Lighting

Wall  
**Recirculating**

No

A

**3+i**

**Push Button**

No

**Included 112.0016.755**

**2 x LED**



Speed	Min	Max	Intensive
Air capacity (m³/h)	270	580	740
Input	150	240	250
Noise level (dB)	53	66	70



## Smart Suspended



### FSMS 42 SS/BK MATT

Stainless Steel  
 345.0654.870

### FSMS 42 WH MATT

White  
 345.0654.932

### FSMS 42 BK MATT

Black  
 345.0654.933

#### Hood Features

Installation type  
 Version  
 Rear venting  
 Energy class  
 Extraction speeds  
 Controls  
 Remote control  
 Charcoal Filter  
 Lighting

Island  
**Recirculating**

No

A

**3+i**

**Push Button**

N/A

**Included 112.0016.755**

**2 x LED**



Speed	Min	Max	Intensive
Air capacity (m³/h)	270	580	740
Input	150	240	250
Noise level (dB)	53	66	70

## Joy



### FJO 624 XS

Stainless Steel  
 320.0545.169

### FJO 924 XS

Stainless Steel  
 320.0545.172

#### Hood Features

Installation type  
 Version  
 Rear venting  
 Energy class  
 Extraction speeds  
 Controls  
 Remote control  
 Charcoal Filter  
 Lighting

Chimney wall  
**Recirculating and ducted extraction**

No

D

**3**

**Square Push Buttons**

No

**Not Included 112.0067.942**

**2 x LED**



Speed	Min	Max	Intensive
Air capacity (m³/h)	255	330	430
Input	95	125	145
Noise level (dB)	58	62	67



# Cooker Hoods

These hoods can be ducted through an external wall but can also be operated in recirculation mode with the use of optional charcoal filters. Finished in stainless steel and glass it will create a real focal point in your kitchen.



## T-Glass Nice



**FGL 625 XS NP/2**

Stainless Steel  
■ 325.0590.997

**Hood Features**

Installation type  
Version  
  
Rear venting  
Energy class  
Extraction speeds  
Controls  
Remote control  
Charcoal Filter  
Lighting

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



**FGL 925 XS NP/2**

Stainless Steel  
■ 325.0590.996

**T-Shape Wall  
Recirculating and  
ducted extraction**

**No**  
**B**  
**3+i**  
**Push Button**  
**No**  
**Not Included 112.0016.756**  
**2 x LED**



## T-Glass Ray



**FGC 625 XS NP/2**

Stainless Steel  
■ 325.0591.034

**Hood Features**  
Installation type  
Version

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

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



**FGC 925 XS NP/2**

Stainless Steel  
■ 325.0591.036

**T-Shape Wall  
Recirculating and  
ducted extraction**











**No**  
**B**  
**3+i**  
**Push Button**  
**No**  
**Not Included 112.0016.756**  
**2 x LED**









## 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)
-  **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 temperature, enabling food to be cooked for long periods with no risk of burning. Ideal for long cooking times.





## Hoods

-  **SPEED NUMBER + INTENSIVE**
-  **FILTER FUNCTION**

## Microwave

-  **MICROWAVE** For fast cooking and heating of food or beverages.
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-  **COMBINED THERMOVENTILATED COOKING** For preparing oven-cooked dishes fast.
-  **GRILL** For browning, grilling or cooking dishes au gratin.
-  **GRILL COMBINATO** Per cuocere e gratinare rapidamente le pietanze combinando le microonde con il grill.
-  **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 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 flames.
-  **SAFETY VALVE** An essential device that cuts off the gas flow in the event that the flame is accidentally extinguished.

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