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every part of cooking

Franke Appliances Smart Family

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A kitchen and a home

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

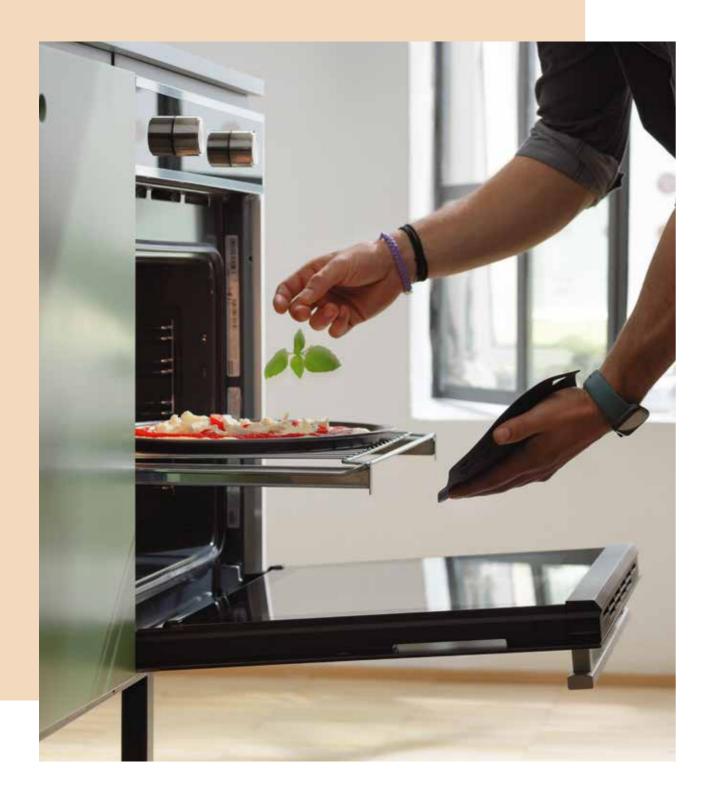




When friends and family come over, we spend most of the time in the kitchen – talking, laughing, and cooking together. Franke has found a way to make food preparation easier and has developed new, functional appliances, including ovens, microwaves, and hobs. The Smart family of products is flexible, 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





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 It 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



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.

Microwave

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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

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



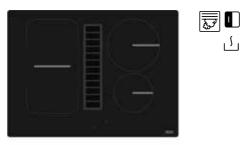


FSM 7081 HI Black 340.0705.229

Hood Features FSM 7081 HI	
Installation type	Hob Extractor
Version	Ducted
Rear venting	N/A
Energy class	A+
Extraction speeds	9+i
Controls	Capacitative Touch
Charcoal Filter	No
- ·	

Speed	Min	Max	Intensive 1
Air capacity (m ³ /h)	230	500	630
Input	40	170	220
Noise level (dB)	49	68	73

Smart 2gether



FSM 709 HI Black 340.0678.203

Hood Features Installation type Hob Extractor Version Recirculating and ducted ex Rear ventin 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	Intensiv
Air capacity (m³/h)	230	350	500	630
Input	40	75	125	220
Noise level (dB)	49	57	65	71

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FSM 7081R HI

Black 340.0705.338

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Hood Features FSM 7081R HI

Installation type Version Rear venting Energy class Extraction speeds Controls

Charcoal Filter

Hob Extractor Recirculating N/A A+ 9+i **Capacitative Touch** Yes

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



	Induction Hob Features
	Dimensions: 700x520mm
	Cut out: see template
extraction*	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
0	Power: for each cooking zone
sive 2	4x 220x180 2100W, Booster : 3700W
30	Timer: End of cooking timer for each zone
20	Total power: consumption 7.4 kW
71	Child safety
	Note: Installation slim-top/flush-mount

Induction

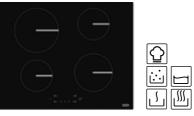
Hobs



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.









FSM 654 I 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 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



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.





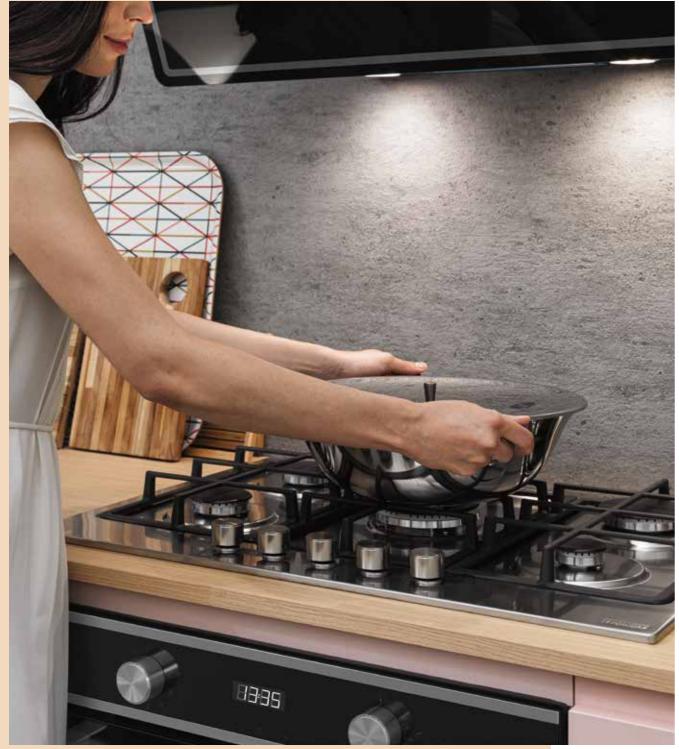


FRSM 604 CTXS Stainless Steel 108.0669.350

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



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.









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



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.







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 Suspended



FSMS 42 SS/BK MATT Stainless Steel 345.0654.870

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FSMS 42 WH MATT White 345.0654.932

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FSMS 42 BK

NAATT	
MATT	Sp
Black	Ai
345.0654.933	In
040.0004.000	No

Hood Features		
Installation type	Island	3≛
Version	Recirculating	_
Rear venting	No	দ্ধি
Energy class	Α	
Extraction speeds	3+i	
Controls	Push Button	
Remote control	N/A	
Charcoal Filter	Included 112.001	6.755
Lighting	2 x LED	

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





FSMS WALL F42 WH MATT

335.0689.672

White

FSMS WALL F42 BK MATT	F
Black	W
335.0689.671	
Hood Features	
Installation type	Wall
Version	Rec
Rear venting	No
Energy class	Α

Extraction speeds

Remote control

Noise level (dB)

Controls

Input

3≛ Nall ন্য Recirculating 3+i **Push Button** No

Intensive

Charcoal Filter Included 112.0016.755 Lighting 2 x LED Speed Min Max Air capacity (m³/h) 270 580

740 150 240 250 53 66 70







FJO 624 XS

Stainless Steel 320.0545.169

Hood Features Installation type Version

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

Speed Air capacity (n Input Noise level (dE



FJO 924 XS

Stainless Steel 320.0545.172

3≛

Chimney wall ন্দ্র **Recirculating and** ducted extraction No D 3 **Square Push Buttons** No Not Included 112.0067.942 2 x LED

	Min	Max	Intensive	
m³/h)	255	330	430	
	95	125	145	
B)	58	62	67	
			www.franke.co	m 13

Cooker

Hoods





T-Glass Nice



FGL 625 XS NP/2

Stainless Steel 325.0590.997 Stainless Steel 325.0590.996

T-Shape Wall

Push Button

No

В

3+i

No

52

2 x LED

Recirculating and

ducted extraction

Not Included 112.0016.756

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ন্দ্র

FGL 925 XS NP/2

Hood Features Installation type Version

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

Speed Air capacity (m³/h) Input Noise level (dB)

Min Max Intensive 300 600 700 250 130 210 67 70





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 Air capacity (I Input Noise level (d



FGC 925 XS NP/2

Stainless Steel 325.0591.036

T-Shape Wall 3**≟ Recirculating and** च्चि ducted extraction No В 3+i **Push Button** No Not Included 112.0016.756 2 x LED

	Min	Max	Intensive	
(m³/h)	300	600	700	
	130	210	250	
dB)	52	67	70	
			www.franke.com	15



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.			
\bigcirc	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			
0**	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			
nduction hobs				
Û	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			
Ċ	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.			
Ы	MELTING This function brings food to an ideal melting temperature without risk of burning.			
ر <u></u>	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				
3≛	SPEED NUMBER + INTENSIVE			
	FILTER FUNCTION			

Microwave

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

MICROWAVE For fast cooking and heating of food or beverages.

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 fames.



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

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