

Integrated systems / Induction hobs.

Cooking in Falmecc.

Food, in Italy, means tradition and daily value, which Falmecc transfers into its products, offering solutions that express this culture with taste, not just at the table.

Falmecc offers a series of solutions and products designed to enhance the pleasure of cooking and being together.

The cooking is combined with the aspiration with exclusive solutions that allow you to express yourself best in the kitchen, from every point of view.



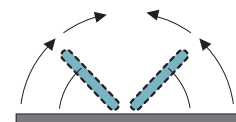
Integrated cooking systems.

Perfect integration, for a new kitchen lifestyle.

Integrated cooking system.

Falmec has designed and created a range of products that integrate cooking and extraction in a single body, inspired by a concept of total minimalism, ergonomics, design and high efficiency. Integrated solutions that incorporate all of the experience by Falmec in extraction, together with cutting-edge cooking technologies, creating products in tune with contemporary trends and lifestyles.

Fitted with powerful and efficient motors, but at the same time extremely quiet, Falmec integrated cooking systems guarantee optimum performance. Recirculation mode uses exclusive Falmec Carbon. Zeo technology, providing outstanding odour elimination and noticeably reducing cooking vapours.



Flap system.

Flap System by Falmec is a system of electronic moving flaps, designed to improve the aerodynamics of the intake air and increase the suction speed of the fumes, captured downwards rather than upwards as in traditional hoods.

Total integration.

Once closed, flaps disappear totally, for a completely flat and linear work surface, hiding the filters and the operating elements.





Quantum. Technological elegance.

Quantum, an indivisible element by definition, embodies the concepts of elegance, minimalism and practicality of use. The central extraction section, embellished by a thin frame in matte black steel, ensures a chromatic and aesthetic continuity throughout the cooking area, thus elegantly placing itself in every environment. Designed to ensure maximum effectiveness and practicality, Quantum in "auto" mode automatically adjusts the suction speed according to the real need. The extraction element, composed of two glass flaps that open automatically, optimizes the aerodynamics of the incoming air and improves the suction performance, while allowing easy maintenance and cleaning.

Elegance e practicality.

Continuity of colour and materials along the hob is made possible by an extraction system fitted with a glass flap that blends in harmoniously with the cooking area and also allows easy cleaning.

Efficiency and quietness.

A powerful, efficient brushless motor, combined with research into airflow and the use of insulating materials, allows optimum extraction performance with the minimum noise.

Easy installation and minimal encumbrance.

Cooking and extraction are enclosed in a single body that allows easy installation. The ducting system, developing on the rear, also makes it possible to maximise the space in the cabinet.

Optimum filtration with Carbon.Zeo technology.

In the recirculating version, Carbon.Zeo technology provides excellent performance in the reduction of odours and moisture from cooking fumes through the use of Zeolite.

Auto mode.

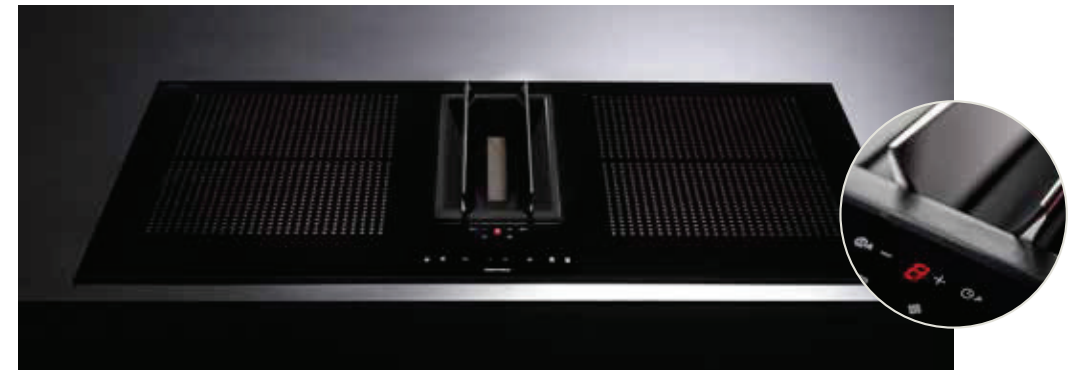
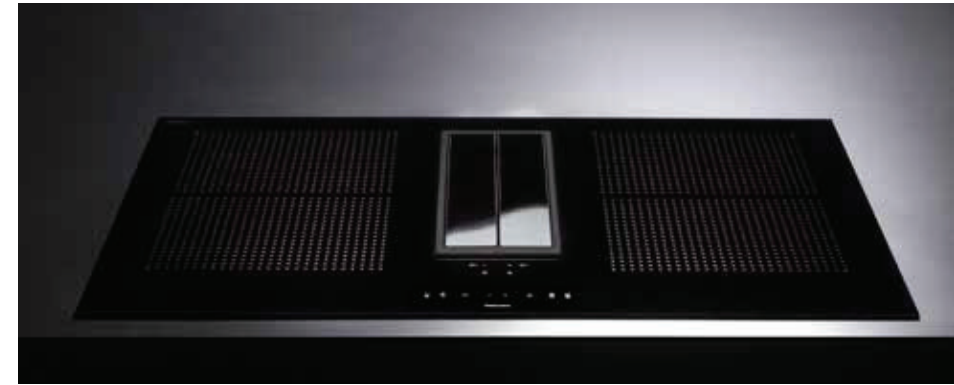
In this mode, Quantum automatically regulates the extraction power as required, guaranteeing the right ratio between energy consumption and extraction power at all times.

Flex surface.

Thanks to the "Flex surface" technology, the induction acts uniformly on all the cooking zones, which can be joined to guarantee maximum versatility in the use of pots of different types and sizes.



Discover more
about Quantum.



Quantum NEW

- Motorized glass flap system
- Schott black ceramic glass
- Black steel extraction area frame with surface scratchproof system
- Brushless motor
- Touch control with display
- Auto mode (suction speed automatically adjusts to cooking power)
- 4 cooking areas with Flex Surface technology
- Double bridge
- 9 cooking levels + Booster
- Pot detection sensor
- Automatic cut-off timer
- Timer / minute minder
- Keep Warm function
- Safety switch off / Safety lock function
- Residual heat indicator
- Metallic filter saturation warning
- Carbon.Zeo filter saturation warning
- Power level management, 3 levels available: 2.8 kw, 3.5 kw, 7.4 kw.

Worktop – 84 cm

Motor and Control

600 m³/h
9 levels + Booster
Energy Class
A+

Max. power

150 W (suction)

Installation

Flush / half flush

Sound pressure level

Max. speed
64dB(A)re1pW

Min. speed
46dB(A)re1pW

Weight

28 kg

Worktop – 84 cm

600 m³/h

8034122359762

Accessories

Filter: Carbon.Zeo, Small
KACL.930

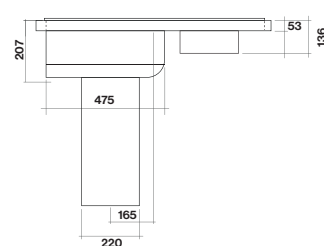
Spare filter Carbon.Zeo Small
KACL.931

Filter: cellular charcoal, h60mm
KACL.951

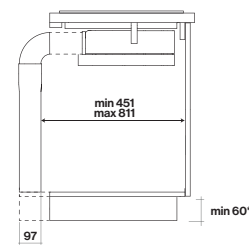
Spare filter cellular charcoal h60 mm
KACL.952

Base grid filter h60 mm
KACL.955

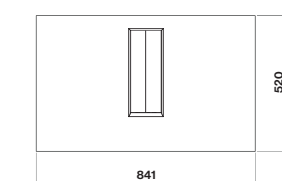
Front view



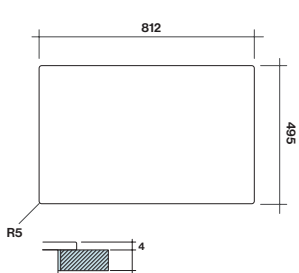
Side view



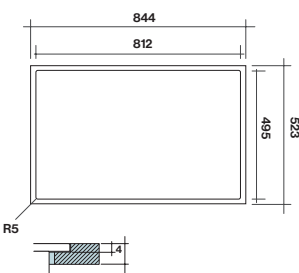
Top view



Over top installation
Cutout size



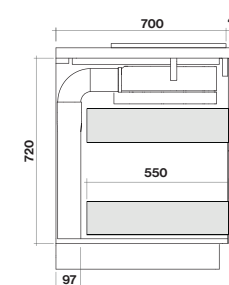
Flush installation
Cutout size



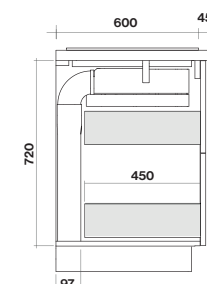
*recirculating version with
KACL.951 (h60) filter

Installation examples:

Installation
on a 70cm top

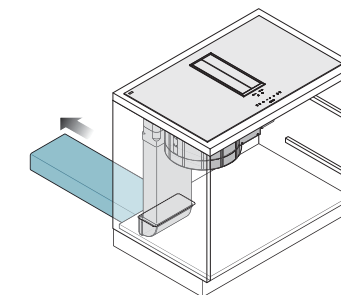


Installation
on a 60cm top



Exhausting version*

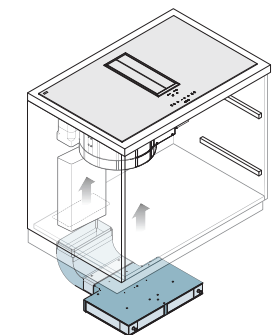
Rectangular ducting (KACL.352)



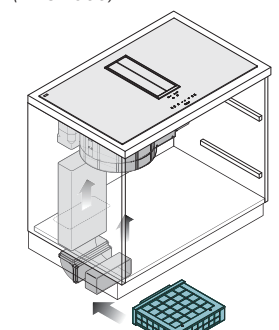
*Exhausting version:
socket min. height 100 mm.

Recirculating version**

Underbase h60 filter (KACL.951)



Small underbase Carbon.Zeo filter
(KACL.930)



**Recirculating version:
socket min. height 60 mm.





Modula. Excellence and modularity.

The name "Modula" expresses the concept at the basis of this project perfectly: a modular, integrated cooking and extraction system that can be configured according to different needs.

This product is available in a range of configurations, creating the perfect combination of cooking and extraction elements. All housed in a steel frame, making it easy to install and clean, and offering a total integration in the worktop.

Modularity and uniqueness.

The concept of modularity, at the foundation of the "modula" project, responds to the different needs and habits in the kitchen, offering multiple cooking systems, while maintaining the characteristics and advantages of a product conceived as a unique and defined element.

Total integration and the cleanest lines.

The hood is completely integrated into the worktop thanks to a stainless steel frame that surrounds the various cooking modules, and the electronic flap system, which guarantees a completely flat work area, with no joints or other raised elements.

Flex surface.

Thanks to the "Flex surface" technology, the induction acts uniformly on all the cooking zones, which can be joined to guarantee maximum versatility in the use of pots of different types and sizes.

The finest materials

Modula is composed of elements in ceramic glass and steel to create a sharp, geometric and elegant design. The frame and extraction flaps are made of high-quality stainless steel (AISI 304) with a satin Scotch Brite finish, guaranteed to endure every test and to provide long-lasting quality, with exceptional craftsmanship in every detail.

Efficiency and quietness.

A powerful, efficient brushless motor, combined with research into airflow and the use of insulating materials, allows optimum extraction performance with the minimum noise.

Optimum filtration with Carbon.Zeo technology.

In the recirculating version, Carbon.Zeo technology provides excellent performance in the reduction of odours and moisture from cooking fumes through the use of Zeolite.



Life inspired.

Modula NEW

- Motorized flap system
- Stainless steel AISI 304 frame
- Brushless motor
- Schott black ceramic glass
- Touch control with display
- Cooking areas with Flex Surface technology
- Bridge function
- 9 cooking levels + Booster
- Pot detection sensor
- Automatic cut-off timer
- Timer / minute minder
- Keep Warm function
- Safety switch off / Safety lock function
- Residual heat indicator
- Metallic filter saturation warning
- Carbon.Zeo filter saturation warning

Modula/M1
Worktop - 84 cm

Motor and Control
 600 m³/h
 9 levels + Booster
Energy Class
 A+

Max. Power
 150 W (suction)

Sound Pressure Level
Max. speed
 64dB(A)re1pW
Min. speed
 47dB(A)re1pW

Modula/M2
Worktop - 84 cm

Motor and Control
 600 m³/h
 9 levels + Booster (induction)
 2 zones - 9 levels (teppanyaki)

Energy Class
 A+

Max. Power
 150 W (suction)
 3200 W (teppanyaki)

Sound Pressure Level
Max. speed
 64dB(A)re1pW
Min. speed
 47dB(A)re1pW

Modula/M3
Worktop - 114 cm

Motor and Control
 2x600 m³/h
 9 levels + Booster (induction)
 2 zones - 9 levels (teppanyaki)

Energy Class
 A+

Max. Power
 280 W (suction x 2)
 3200 W (teppanyaki)

Sound Pressure Level
Max. speed
 69dB(A)re1pW (2 elementi)
Min. speed
 47dB(A)re1pW

Worktop - 84 cm*
 600 m³/h
8034122359335

Worktop - 84 cm*
 600 m³/h
8034122359625

Worktop - 114 cm*
 2x600 m³/h
8034122359618

Accessories

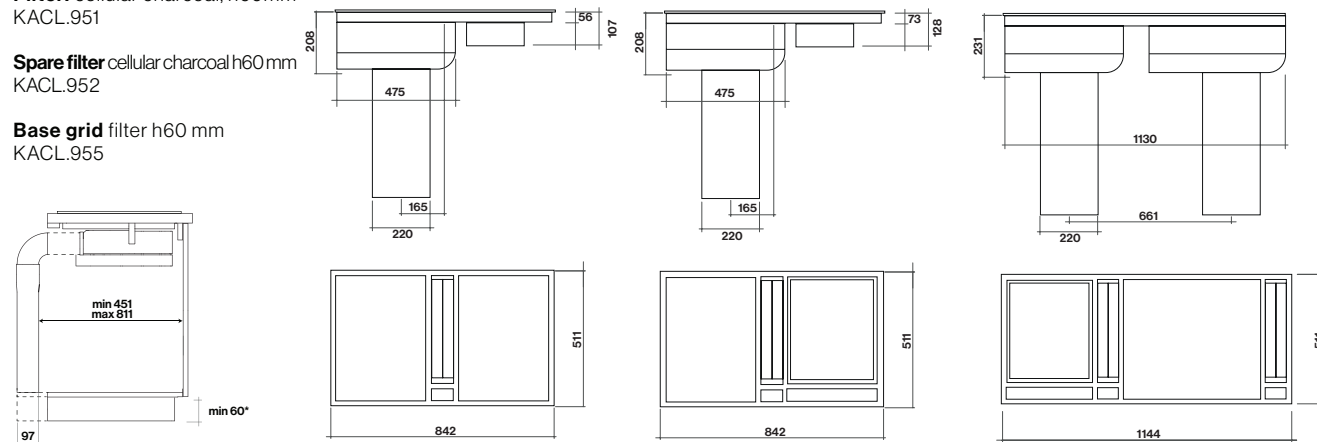
Filter: Carbon.Zeo, Small
 KACL.930

Spare filter Carbon.Zeo Small
 KACL.931

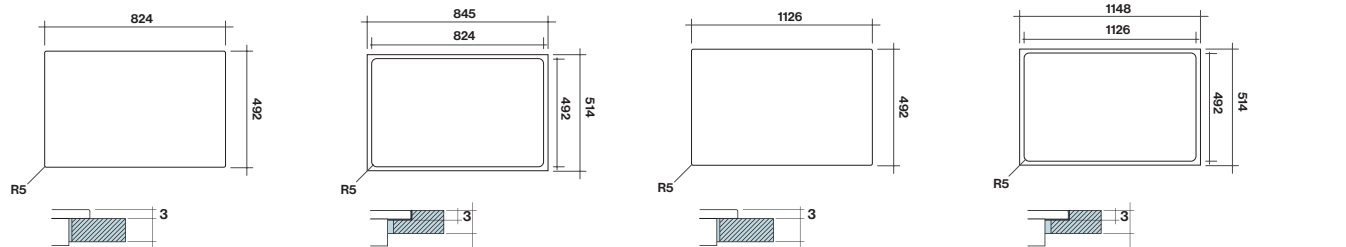
Filter: cellular charcoal, h60mm
 KACL.951

Spare filter cellular charcoal h60mm
 KACL.952

Base grid filter h60 mm
 KACL.955



All versions:
 Side View



Cut-out size,
 over top installation
 (M1 / M2)

Cut-out size,
 flush installation
 (M1 / M2)

Cut-out size,
 over top installation
 (M3)

Cut-out size,
 flush installation
 (M3)

*Modula M1 and M2 are available starting March 2019. Modula M3 is available starting June 2019.

Integrated cooking systems.
Modula



Modula/M1



Modula/M2



Modula/M3



Sintesi. The synthesis of excellence.

Sintesi features a clean, geometric design where no detail is superfluous. A solution completely integrated into the worktop with extraction equipment housed in the rear section. This brings greater practicality to the cooking area and at the same time maximises the space available within the kitchen units. Sintesi ensures maximum quietness and energy efficiency using an innovative brushless motor. A product that combines depth of experience and “know-how” in the field of extraction with cutting-edge cooking technology, representing the synthesis of “Made in Falmecc” excellence.

Rear extraction.

Cooking fumes are extracted from the rear area, along the different cooking zones.

Total integration.

The hood is completely integrated within the worktop thanks to flush installation and folding flaps, to leave a completely flat work surface with no ridges or other raised elements.

Efficiency and quietness.

A powerful, efficient brushless motor, combined with research into airflow and the use of insulating materials, allows optimum extraction performance with the minimum noise.

Ease of installation and best use of space.

Cooking and extraction are combined in a single element, making installation easy, with no need to adapt the hob or use sealants for flush installation. The hood develops vertically, in the rear section, maximising the space available in the kitchen cabinets.

Uniform cooking surfaces.

A flat, clean-lined surface, with no raised elements, for more practical cooking on different zones and easier cleaning.

Optimum filtration with Carbon.Zeo technology.

In the recirculating version, Carbon.Zeo technology provides excellent performance in the reduction of odours and moisture from cooking fumes through the use of Zeolite.

Auto mode.

In this mode, Sintesi automatically regulates the extraction power as required, guaranteeing the right ratio between energy consumption and extraction power at all times.

Flex surface.

Thanks to the “Flex surface” technology, the induction acts uniformly on all the cooking zones, which can be joined to guarantee maximum versatility in the use of pots of different types and sizes.

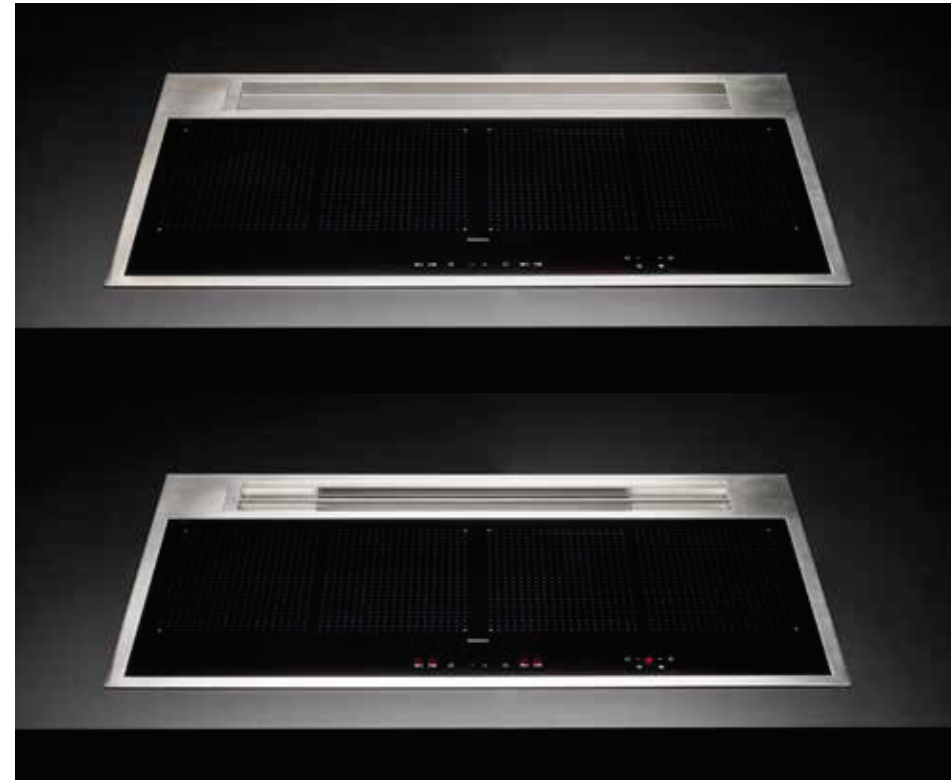


Learn more
about Sintesi.

Life inspired.



Integrated cooking systems.
Sintesi



Sintesi **NEW**

- Motorized flap system
- Stainless steel AISI 304 frame
- Brushless motor
- Schott black ceramic glass
- Auto mode (suction speed automatically adjusts to cooking power)
- Touch control with display
- 4 cooking areas with Flex Surface technology
- Double bridge
- 9 cooking levels + Booster
- Pot detection sensor
- Automatic cut-off timer
- Timer / minute minder
- Keep Warm function
- Safety switch off / Safety lock function
- Residual heat indicator
- Metallic filter saturation warning
- Carbon.Zeo filter saturation warning

Accessories

Filter: Carbon.Zeo, Small
KACL.930

Spare filter Carbon.Zeo Small
KACL.931

Filter: cellular charcoal, h60mm
KACL.951

Spare filter cellular charcoal h60 mm
KACL.952

Base grid filter h60 mm
KACL.955

Worktop – 90 cm
600 m³/h
8034122358918

Size

88 x 51 cm

Motor and Control

600 m³/h

9 speed + booster

Filters

Metallic Grease Filter

Flush / Half-flush

Energy Class

A++

Max. Power

150 W (suction)

Sound Pressure Level

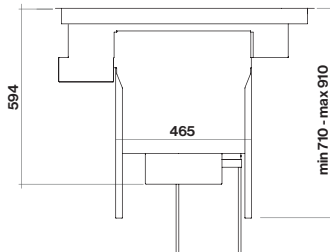
66dB(A)re1pW

Min. speed

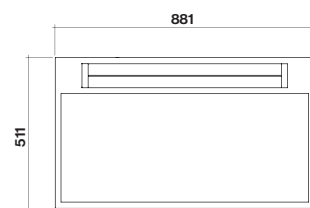
48dB(A)re1pW

Weight

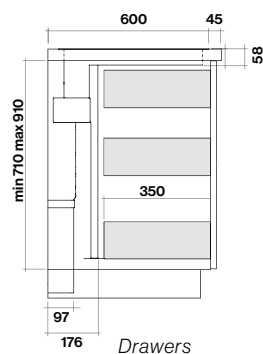
29 Kg



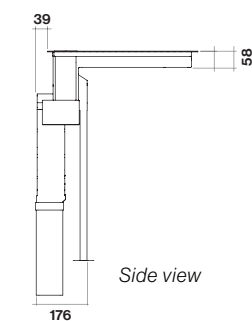
Front view



Top view



Drawers

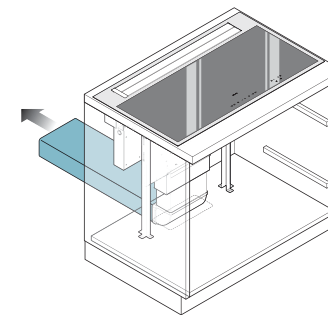


Side view

Examples:

Exhausting version*

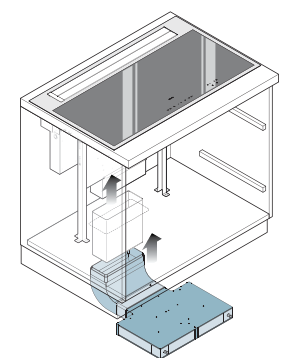
Rectangular ducting (KACL.352)



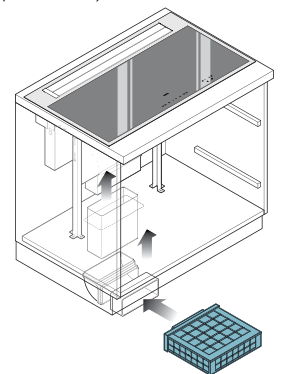
*Exhausting version:
socket min. height 100 mm.

Recirculating version**

Small underbase h60 filter (KACL.951)

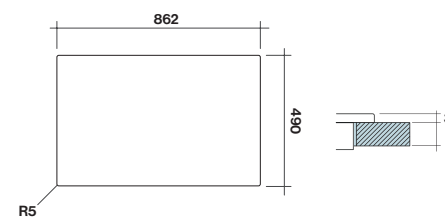


Small underbase Carbon.Zeo filter
(KACL.930)

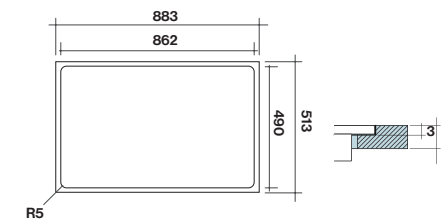


*Recirculating version:
socket min. height 60 mm.

Over top installation
Cutout size



Flush installation
cutout size





Piano. Professional feeling.

Piano, designed as a standalone extraction element, offers maximum flexibility in the choice of cooking elements depending on your needs and preferences in the kitchen. Distinguished by its industrial design and professional edge conferred by the AISI 304 steel extraction element. Equipped with manually adjustable flaps designed for enhanced aerodynamics and higher velocity inlet air, Piano is available in two versions, with central or side extractor.

Maximum freedom.

Piano is designed as a standalone extraction element, for use with any induction hob, and guarantees maximum versatility and adaptability in your choice of worktop.

Stainless charm.

Piano is made completely of high-quality stainless steel (AISI 3014) with a satin Scotch Brite finish, guaranteed to endure every test and to provide long-lasting quality, with exceptional craftsmanship in every detail, in keeping with Made in Italy tradition.

Two versions: central or side.

With Piano you can choose from two different options: once central extraction element or two side-positioned elements, depending on your worktop and on your particular taste and requirements.

More installation possibilities.

Piano can be installed flush or set on top of your worktop, with the motor positioned at the base of the worktop or in a remote position. This allows greater flexibility in the design and the best possible use of the available space, whatever the size and style of your kitchen.

Extraction power.

Piano uses a powerful and reliable motor with a power of 1000 cubic metres an hour in the single extractor version and 1200 cubic metres an hour in the double extractor version.

Optimum extraction with Carbon.Zeo technology.

In the filter version, Carbon.Zeo technology provides excellent performance in the reduction of odours and moisture from cooking fumes through the use of Zeolite.



Learn more
about Piano.



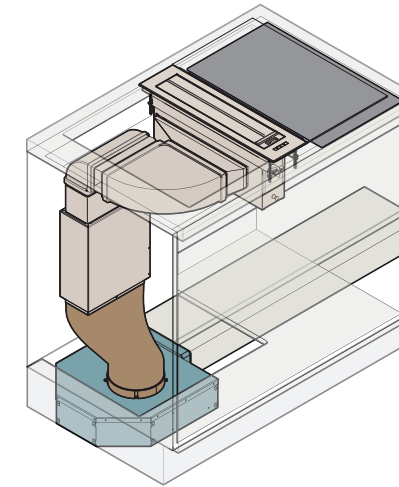
Installation Examples.

Configuration 01
Exhaust version
Single element
Right air outlet

■ Hood body
8034122354859

■ Right outlet junction
KACL.761
8034122710266

■ 1000 m³/h motor
KACL.701#41F
8034122710044

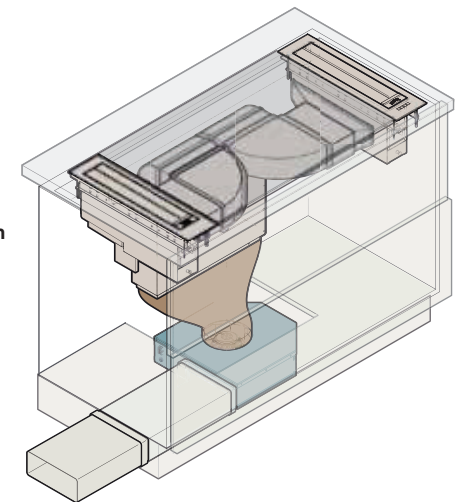


Configuration 02
Exhaust version
Twin elements
Left air outlet

■ Hood body
8034122355344

■ Left outlet junction
KACL.762
8034122710273

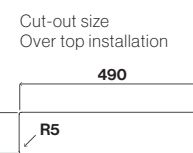
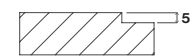
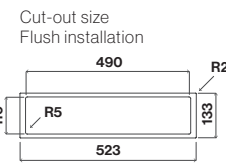
■ 1200 m³/h motor
KACL.702#4CF
8034122710365



Piano

- AISI 304 stainless steel, scotch Brite finish
- Adjustable flaps
- Oil collector
- Touch control
- Stainless steel filter
- Optional regenerable combine Carbon.Zeo filter

• Piano can be installed only when using induction hobs.



Piano
Single element

Motor and Control
1000 m³/h
3 spd + boost, touch control
Power
150 W (suction)
Filters
Carbon.Zeo filter (optional)
Energy Class
B
Sound Pressure Level
Max. speed 71 dB(A)re1pW
Min. speed 62 dB(A)re1pW

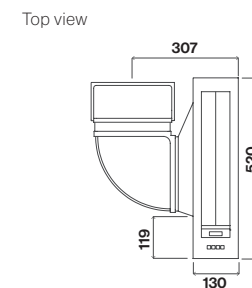
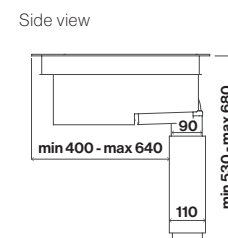
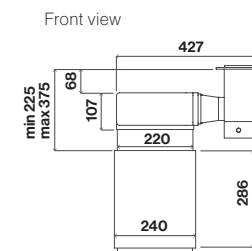
Piano
Twin elements

Motor and Control
1200 m³/h
3 spd + boost, touch control
Power
150 W (suction)
Filters
Carbon.Zeo filter (optional)
Energy Class
B
Sound Pressure Level
Max. speed 74 dB(A)re1pW
Min. speed 65 dB(A)re1pW

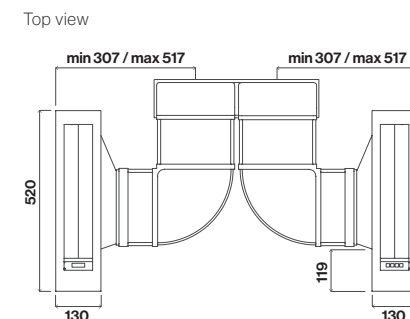
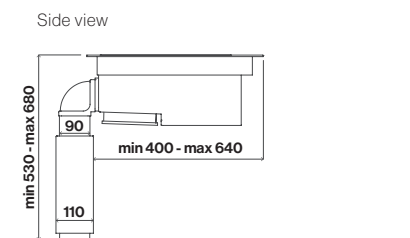
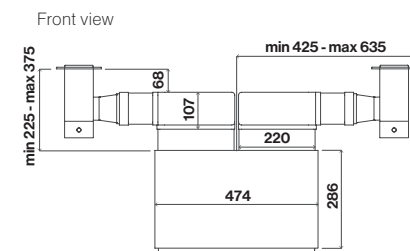
Worktop – Single element
1000 m³/h
8034122354859

Worktop – Twin elements
1200 m³/h
8034122355344

Single element



Twin elements



Configuration 03
Recirculating version
Single element
Left air outlet

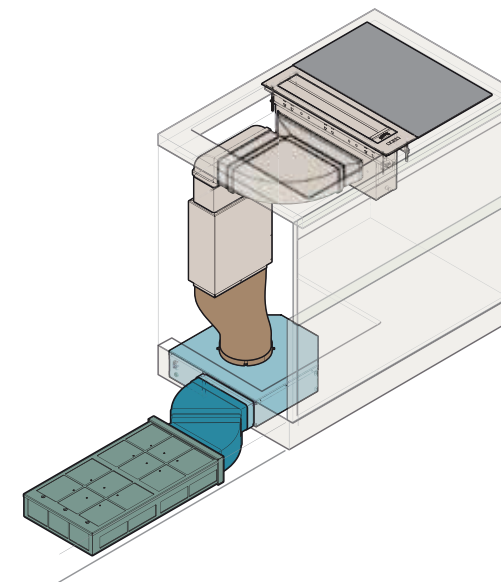
■ Hood body
8034122354859

■ Left outlet junction
KACL.760
8034122710266

■ 1000 m³/h motor
KACL.701#41F
8034122710044

■ Double horizontal elbow
KACL.345
8034122710396

■ Carbon.Zeo Underbase compact filter kit
KACL.945
8034122711065



For more information on the installation, see page 282.

For a complete list of ducting accessories, see page 278.

Induction hobs.

The best combination for your kitchen.

Falmec has developed a new collection of induction hobs, specifically designed to match the design and performance of its hoods. Maximum precision in temperature control, speed of cooking and the ideal dimensions to suit any space: with Falmec induction hobs it's never been easier to achieve great results in the kitchen.



Dialogue System.

The different functions of the hood can be directly controlled from the hob, using the integrated touch control feature. Communication between the hob and the hood happens via radio waves, and requires no additional receivers to be installed in the hood. The Dialogue System is compatible with all Falmec hoods featuring remote control.



Induction hobs
38 cm



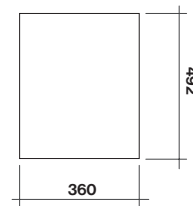
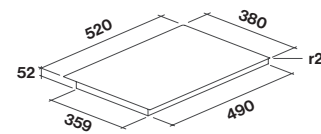
Induction hob - 38 cm

NEW

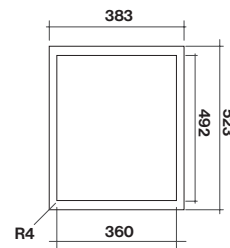
- 2 cooking zones
- Bridge function
- Schott black glass
- Touch controls with red LED display
- Easy installation system
- 9 cooking levels + Double Booster
- Pan detector sensor
- Automatic cut-off timer
- Timer / minute minder
- Keep warm function
- Safety switch-off

Induction hob – 38 cm

Size
38 x 52 cm
Voltage/Frequency
220-240V 50/60 Hz
Max. power
3,5 kW
Power cord
1,5 m
Installation
Flush/Over top
Weight
7 kg



Cut-out size
Over top installation



Cut-out size
Flush installation

Induction – 38 cm
8034122900162

Induction hobs
38 cm Plus



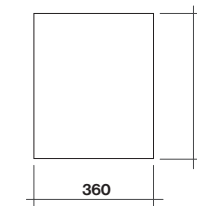
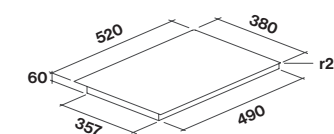
Induction hob - 38 cm Plus

NEW

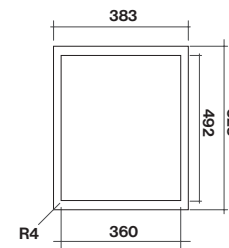
- 2 cooking zones with Full Power technology
- Bridge function
- Schott black glass
- Slider touch controls with red LED display
- Easy installation system
- 9 cooking levels + Power function (Over Boost)
- Automatic switch-on function (fast heating up)
- Pan detector sensor
- Automatic cut-off timer
- Timer / minute minder
- Pause function
- Recall function
- Keeping warm function on 3 temperature levels: 42° keeping / 70° food defrosting / 94° intermediate cooking (pre boiling)
- Safety switch-off / safety lock function
- Residual heat indicator

Induction hob – 38 cm

Size
38 x 52 cm
Voltage/Frequency
220-240V 50/60 Hz
Max. power
3,5 kW
Power cord
1,5 m
Installation
Flush/Over top
Weight
7 kg



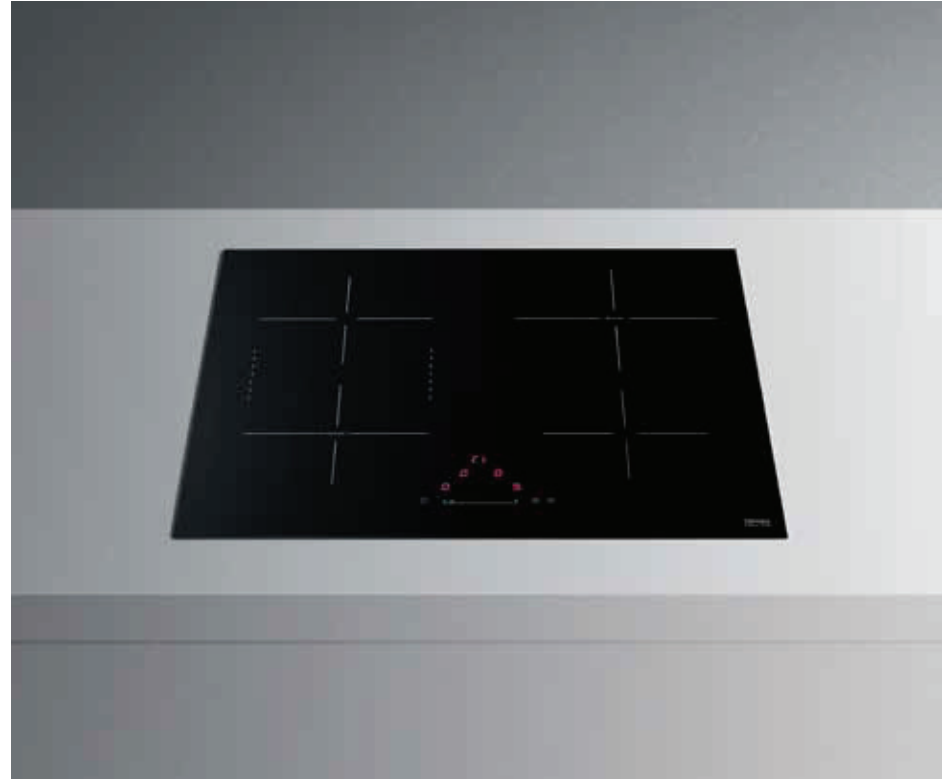
Cut-out size
Over top installation



Cut-out size
Flush installation

Induction – 38 cm (Plus)
8034122900186

Induction hobs
59 cm



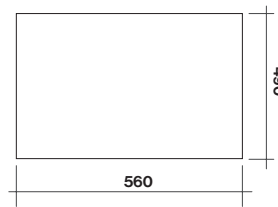
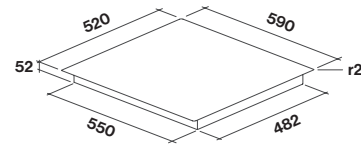
Induction Hob - 59 cm

- 4 cooking zones with automatic pots recognition
- Residual heat indicators
- Booster function
- Timer for each cooking zone
- Recall function: restore settings cooktop in case of accidental switching off
- Keep warm function: maximum temperature 70°
- Temporary block functions for cleaning
- Slider control for each cooking zone with 11 heating levels

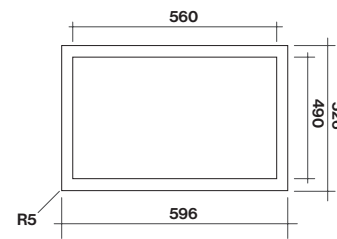
Induction hob – 59 cm

Size
59 x 52 cm
Voltage/Frequency
220-240V 50/60 Hz
Max. power
7,4 kW
Power cord
1,5 m
Installation
Flush/Over top
Weight
10 kg

Induction – 59 cm
8034122900032



Cut-out size
Over top installation



Cut-out size
Flush installation

Induction hobs
88 cm



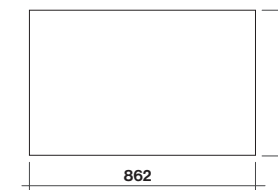
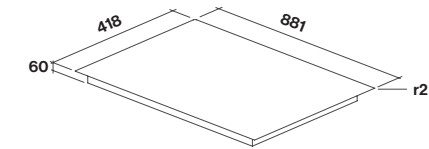
Panoramic Induction Hob - 88 cm **NEW**

- Schott black ceramic glass
- Hood control integrated in the glass (Dialogue System)
- Touch control with display
- 4 cooking areas with Flex Surface technology
- Double bridge
- 9 cooking levels + Booster
- Pot detection sensor
- Automatic cut-off timer
- Timer / minute minder
- Keep Warm function
- Safety switch off / Safety lock function
- Residual heat indicator
- Power management on three levels: 2.8 kw, 3.5 kw, 7.4 kw.

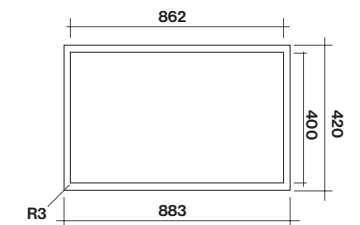
Induction hob – 88 cm

Size
88 x 42 cm
Voltage/Frequency
220-240V 50/60 Hz
Max. power
2,8/3,5/7,4 kW
Power cord
1,5 m
Installation
Flush/Over top
Weight
13 kg

Induction – 88 cm
8034122900179



Cut-out size
Over top installation



Cut-out size
Flush installation