

FÉG kitchen equipment catalogue for the modern households



*Ovens, cooktops,
dishwashers, cooker hoods*



Cooktops

GAS COOKTOPS

GAS COOKTOPS

Cooking with gas means cooking like a real professional: with maximum convenience. The FÉG cooking ranges have very fine and accurate flame control and uniform emission.

The change of temperature is immediate in the entire range of performance. The cooking ranges are normally designed for operation with natural gas, but they can be made suitable for operating with propane-butane gas by replacing the nozzles.



Thermoelectric burning security.

The gas cooking ranges are provided with thermoelectric security device, which stops the flow of gas if the flame is extinguished or if the gas supply is interrupted, thus ensuring a maximum safety for the cooking ranges operating with gas.



Triple turbo burner head.

The various types of FÉG gas cooking ranges are provided with special burner heads, which operate with three flames for ensuring the maximum performance.

ELITE LINE



◀ 74 cm ▶



KH-16.5 X

Gas cooking range for stand alone installation

- the surface is made from stainless steel
- can be installed independently
- width of the cooking range 74 cm
- can be installed in the usual 60 cm frames
- 1 x triple turbo burner + 4 standard burner heads (1 large, 2x medium, 1x small)
- 1 triple turbo burner head positioned at the middle
- electronic ignition for every knob
- thermoelectric burning security
- 3 massive cast iron grates
- the grates can be cleaned in dishwasher
- can be converted to operation with propane-butane gas maximum performance 10.25 kW





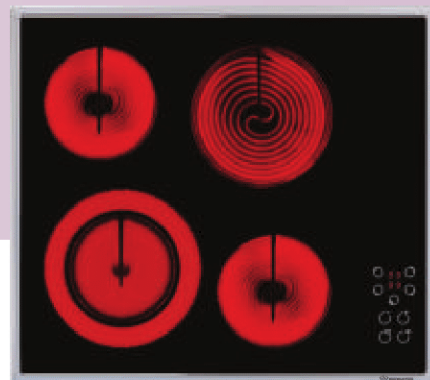
KH-1680 BL



KH-1680 BL

Gas cooktop for stand alone installation

- stainless steel, 60 cm wide
- can be installed independently
- 4 gas burners
(triple turbo burner head + 2x medium + small) the triple turbo burner head is located to the left in front
- thermoelectric burning security
- electronic ignition for every knob
- maximum performance 7.45 kW
- two massive cast iron grates
- the grates can be cleaned in dishwasher can be converted to operation with propane-butane gas



KH-18 X



KH-18 X

Built-in glass ceramic cooktop

- external dimensions 580 x 510 mm
- Hi-Light 1 x dual 120/210 mm (700/2100 W)
- Hi-Light 1 x 145 mm (1200 W)
- Hi-Light 1 x 180 mm (1800 W)
- Hi-Light 1 x 145 mm (1200 W)
- max. total performance of all the zones 6.3 kW
- electrical connection 220-240 V or 380/415 V 50/60 Hz
- inox frame
- touch sensor control child safety lock

ELITE LINE

SLX



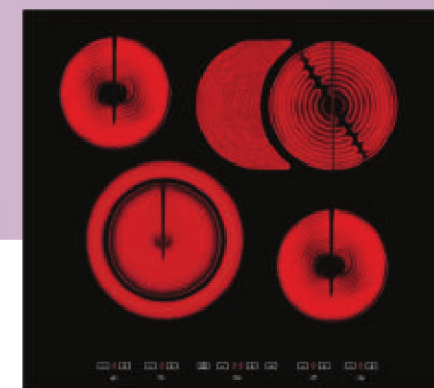
KH-22 SLX



KH-22 SLX

Built-in glass ceramic cooktop

- external dimensions 585 x 517 mm
- Hi-Light 1 x dual 120/215 mm (700/2100 W)
- 1 x dual 120/185 mm (700/1800 W)
- 2 x small Hi-Light 150 mm (1200 W)
- max. total performance of all the zones 6.3 kW
- electrical connection 220-240 V or 380/415 V 50/60 Hz
- super low stainless steel SLX frame
- performance can be controlled in 9 stages
- touch sensor control
- digital timing
- indication of residual heat child safety lock



KH-25 U



KH-25 U

Built-in glass ceramic cooktop

- external dimensions 580 x 510 mm
- Hi-Light 1 x dual 120/210 mm (700/2100 W)
- Hi-Light 1 x 145 mm (1200 W)
- Hi-Light 1 x dual 170/265 mm (1400/2200 W)
- Hi-Light 1 x 145 mm (1200 W)
- max. total performance of all the zones 6.7 kW
- electrical connection 220-240 V or 380/415 V 50/60 Hz
- without frame
- touch sensor control
- digital timing
- automatic stopping
- quick heating up
- indication of residual heat
- child safety lock



Electronic ignition
Electronic ignition with central push button



Electronic ignition
Independent electronic ignition at each control



Thermoelectric burning security
Safety valve for stopping the gas flow when the flame is extinguished or the gas supply is interrupted.



Triple burning head



Cleaning the grates
The grates can be cleaned in the usual washing up vessel.



Cast iron grates
the cover grates of burner heads are made of massive cast iron



Super Low Inox
Super low stainless steel frame of glass ceramic



Operation with sensor
Sensor operation of all functions



Hi-Light cooking



Child safety lock
Possibility of blocking the cooling range against inadvertent turn on, e.g. by children



Dual cooking surface
Circular or oval cooking zone for better matching to the bottom of the cooking pans



Timer programming
Possibility of programming the time period, after which the zone turns off



Memory
Saving data into the memory



Built-in ovens

58liter

MULTIFUNCTIONAL BUILT-IN OVENS

The multiple function built-in electrical FÉG oven offer 9 different kinds of baking, which can be accomplished with the combination of heating and grill heating bodies and hot air flow fan.



KT-720 TX

multiple function hot air flow oven

- width of oven 60 cm
- mat stainless steel anti-fingerprint cover
- pushbutton operation and digital indication
- 9 kinds of baking program, with electronic selection
- grease absorption catalytic liners
- digital timing (baking duration / with delay timing)
- increased 58 lit volume, with wider 45 cm pans
- wire support for 5 pans
- 2 telescoping sliding trays
- safety against overheating of oven
- removable door for easy cleaning
- digital clock with 24 h cycle
- 2 x shallow pans, 1 x deep pan + baking grating
- internal illumination
- "A" energy class



KT-670 DX

multiple function hot air flow oven

- width of oven 60 cm
- mat stainless steel anti-fingerprint cover
- 6 kinds of baking program, digital indication
- digital programming
- increased internal space of the oven
- wider 45 cm pans
- wire support for 5 pans
- safety against overheating of oven
- removable door for easy cleaning
- cooling fan, double layer door glass
- digital clock with 24 h cycle
- 2 x shallow pans, 1 x deep pan + baking grating
- internal illumination



KT-668 DX

multiple function hot air flow oven

- width of oven 60 cm
- mat stainless steel anti-fingerprint cover
- 6 kinds of baking program
- digital programming
- increased internal space of the oven
- wider 45 cm pans
- wire support for 5 pans
- safety against overheating of oven
- removable door for easy cleaning
- cooling fan, double layer door glass
- digital clock with 24 h cycle
- 2 x shallow pans, 1 x deep pan + baking grating
- internal illumination



Review of FÉG built-in ovens



Static lower and upper heating
at temperatures 50 - 250 C
Traditional food preparation mode



Upper heating
Upper heating body with 700 W
capacity for warming food



Lower heating
Lower heating body with 700 W
capacity for warming food



Grill 1350 W
For grilling small pieces of meat (grill,
sausage, frankfurter or toasts)



Grill 2250 W
For quality grilling of large pieces of
meat, e.g. game, etc.



Pizza program
Special program for preparing pizza



Fan and lower heating
For roasting simultaneously on more grills



Fan lower and upper heating
Preparing food simultaneously at
multiple levels with uniform temperature.
Takes shorter time, energy saving.



Fan and upper heating
Roasting simultaneously with more grills



Interrupted heating
Special economic program for heating food



Fan grill - turbo grill
Replaces rotating grill perfectly, and
suitable for roasting large pieces



Thawing frozen food
The fan allows a gentle and fast
thawing with the help of swirling air



Heating with hot air
Hot air flows within the stove, for preparing different



Pyrolytic cleaning
Cleaning the internal space of the oven
at 500 C



Pyrolytic cleaning
Cleaning the internal space of the oven
at 300 C





Cooker hoods

Cooker hoods

The FÉG kitchen equipment are supplemented with a wide range of vapour extracting hoods. The used materials - brightened stainless steel and glass - ensure a professional appearance for your kitchen.

The noise level of vapour extractor hoods is reduced to a minimum. The control of vapour extraction power in three states is considered a standard solution.

FÉG cooker hoods with chimney

The "chimney" in case of these hoods is represented by the hidden cover of the extraction tube. The chimney is formed by the door parts - it is strong, comes out of the extraction body, and it has telescopic extending parts, by which the necessary height of the extraction hood can be adjusted.

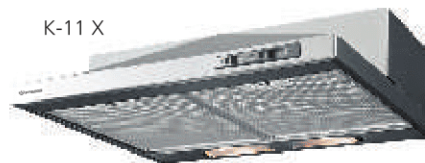
FÉG built-in cooker hoods

- The built-in extractors can be positioned in the kitchen furniture, most often in the upper cabinet just above the cooktop. For increasing the efficacy the majority of the built-in FÉG extractors are provided with extending part, which increases the filtering surface by 45 %.

Recirculation

- If the removal of steam is not possible from the room, then an extractor can be selected from the devices, which can be installed as recirculation extractor thanks to the carbon filters. It means that the carbon filter absorbs steam, and the air returns to the room. The carbon filters are to be replaced in 3-4 month intervals depending on the intensity and frequency of cooking.

K-11 X



K-11 X

- basic hood type, width 60 cm
- positioning below the upper cabinet
- full stainless steel structure
- operation with selector switch
- extraction capacity 250 m3/h
- 3 performance stages
- noise level max. 52 dB (A)
- grease filter in metal casing
- returning cover
- diameter of upper outlet 120 mm (in the axis)
- possibility of recirculation (it is necessary to install carbon filter F- 268 or 2 x 650)



KR-90 X

- chimney type cooker hood, width 90 cm
- stainless steel structure
- extraction capacity 700 m3/h
- 3 performance stages
- height of chimney can be adjusted with telescope
- illumination with halogen lamp 2 x 20 W
- noise level max. 48 dB (A)
- grease filter in metal casing
- diameter of upper outlet 150 mm (in the axis)
- returning cover, possibility of recirculation (it is necessary to install carbon filter F- 260)

KV-60 X



KV-60 X

- extendable extractor hood, width 60 cm
- located in the upper cabinet
- visible parts are made of stainless steel
- extraction capacity 360 m3/h
- 3 performance stages
- provided with two motors
- noise level max. 53 dB (A)
- illumination 2x40 W
- grease filter in metal casing
- returning cover
- diameter of upper outlet 120 mm (in the axis)
- possibility of recirculation (it is necessary to install carbon filter F- 268 or 2 x 650)

Anti-bacterial flushing
The subsequent water flushing at the end of the washing-up program is able to remove 99 % of bacteria using higher temperature.

- 



energy class **AAA** | antibacterial program

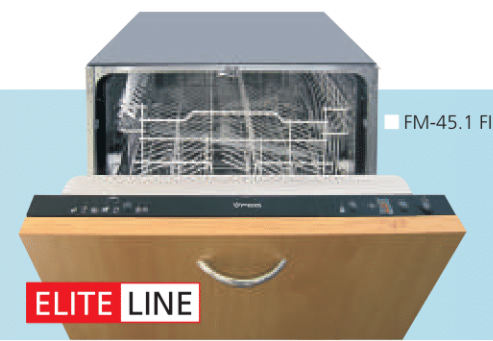


FM-60 XI

Semi-integrated dishwasher, 50 cm wide, control units on the front panel in stainless steel colour, on which fingerprints do not leave visible traces.

- dish set for 12 people
- 5 washing-up programs
- program for half charge (upper or lower basket)
- AAA energy class
- ExtraHygiene flushing program
- digital indicator (remaining time until completion of washing up)
- delayed starting (from 0 to 12 hours)
- operating temperature 45 , 55 , 65 , 70 C
- noise level 45 dB (A) according to European standards
- automatically adjusting upper basket
- storage compartment for washing powder / tablets / flushing agent, salt
- electronic indication of lack of additive
- water use from 14 lit
- electricity consumption from 1.05 kW
- warming of water with circulation (flow-through heater 1800 W)

- water softener, salt dispenser (1.7 kg salt)
- water jet flushing at 3 levels: below the lower basket, above the upper basket, below the upper basket
- self-cleaning of internal space
- multiple protection against flooding by water
- Aquastop protection in case the supply hose fails
- sensor in case of overfilling the dishwasher - stopping the loading
- sensor of overfilling - discharging water from the dishwasher
- patented door suspensions - stable in any position
- no subsequent adjustment of door is necessary
- rear legs can be adjusted from the front
- possibility of connection to hot water up to 60 C
- dimensions: 598 x 720 x 550 mm (width x min height x depth)



energy class **AAA** | antibacterial program



FM-45.1 FI

Fully integrated 45 cm wide dishwasher, the control parts are located in the upper part of the door

- dish set for 10 people
- 5 washing-up programs
- AAA energy class
- ExtraHygiene flushing program
- program for half charge (upper or lower basket)
- delayed starting (from 0 to 9 hours)
- operating temperature 45 , 55 , 65 , 70 C
- noise level 46 dB (A) according to European standards
- manually set upper basket (by changing over)
- storage compartment for washing powder / tablets / flushing agent, salt
- electronic indication of lack of additive
- water use from 14 lit, electricity consumption from 1.05 kW
- warming of water with circulation (flow-through heater 1800 W)
- water softener, salt dispenser (1.7 kg salt)
- water jet flushing at 3 levels: below the lower basket, above the upper basket, below the upper basket

- multiple protection against flooding by water
- Aquastop protection in case the supply hose fails
- sensor in case of overfilling the dishwasher - stopping the loading
- sensor of overfilling - discharging water from the dishwasher
- patented door suspension - stable in any position
- no subsequent adjustment of door is necessary
- special swinging design of lower lever
- lower lever efficiency is more by about 20 %
- rear legs can be adjusted from the front
- possibility of connection to hot water up to 60 C
- dimensions: 448 x 820 x 550 mm (width x min height x depth)

Pictograms

- Capacity of dishwasher (dish sets)
- Number of washing up programs
- Program for half charge
- Width of dishwasher

- ExtraHygiene antibacterial program
- Soaking program
- Program for fragile dishes

- Washing up directly after use
- Standard program
- Very dirty dishes

- Slightly dirty dish
- Daily program
- Delayed starting

- Lack of salt indication
- Lack of brightening material indication
- Anti-fingerprint cover

