

Onyx

A Kitchen Made For Sharing

MAKE IT WONDERFUL



Cook with Ease in a Kitchen Designed for Sharing

The kitchen is a place of magic. It transforms ingredients into delicious dishes and everyday moments into precious memories. Cooking with your family, enjoying a romantic dinner with your partner, taste-testing a still-warm cake baked by your kids, sharing a glass of wine with friends... Laughter, joy, conversation and, of course, great home-cooked food. Every single moment in the kitchen is worth sharing.

Franke's ONYX collection of kitchen appliances will not only delight you with its outstanding design and stylish looks, but amaze you with its dazzling array of smart features and professional functions. It promises an easier, more relaxed cooking experience that means more quality time for you to spend with family and friends.

The scene is set for joyous memories waiting to be made and shared.





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1 Product Series

Designed for Asian families



Integrated Design for Enjoyable Cooking



A kitchen is so much more than a stack of appliances. It should have a style of its own and a distinct personality, just like your family.

All Onyx kitchen components are stylistically aligned to ensure aesthetic harmony and a perfectly orchestrated cooking experience with family.

Togetherness is at the heart of the Franke Onyx family of kitchen appliances.



A Smarter Way of Cooking

Control the amount of airflow simply with a gentle fingertip slide and set your cooking time in single touch.

A dynamic BBQ rotation feature puts superbly grilled dishes within your reach. Cook meat and vegetables simultaneously without any exchange of flavours. And complete your cooking experience on a relaxed note, thanks to the self-cleaning feature of Onyx's built-in dishwasher.

Your fast-in Onyx sink can be quickly and easily installed. The Amfag aerator of the tap can also end splashes, reduce noise, and save water efficiently. Who would think that a sink could do so much?

Be prepared to enjoy the smart functions of Onyx appliances that will spare you the tedious chores of cooking and invite you to embrace the full-on fun of it with classy style.



Inspiring Possibilities



While their functions and features have been specifically designed to cater to the needs of Asian home kitchens and cooking preferences, Onyx appliances can easily handle Asian cuisine, Western dishes and baking. Their ease of operation will inspire every cook, from the absolute beginner to the master chef, to venture into the exciting possibilities of the international kitchen.

With a focus on lifestyle details, the Onyx collection aims to liberate you from the chores of cooking and help you experience its endless joys, together with the people you love the most.



Outstanding Design



Truly great design improves quality of life and embodies timeless style. The Onyx collection does both, with its combination of classic black glass and modern stainless steel, touch sliders, elegant gold and bronze colours, pristine white LCD screens, and matte brushed finish. Good taste is evident in every detail, and in every dish produced in an Onyx kitchen.



Freedom of Choice

When it comes to our kitchens, everyone has their own wish-list. Onyx satisfies all your wishes. It offers multiple modular combinations from which you can choose. You enjoy the freedom to create your kitchen, your way.



2 Product Categories

Excellent Design, Outstanding Performance





HOODS

Keep Your Kitchen Wonderfully Fresh

Banishing kitchen smells and cooking odours has never been easier.

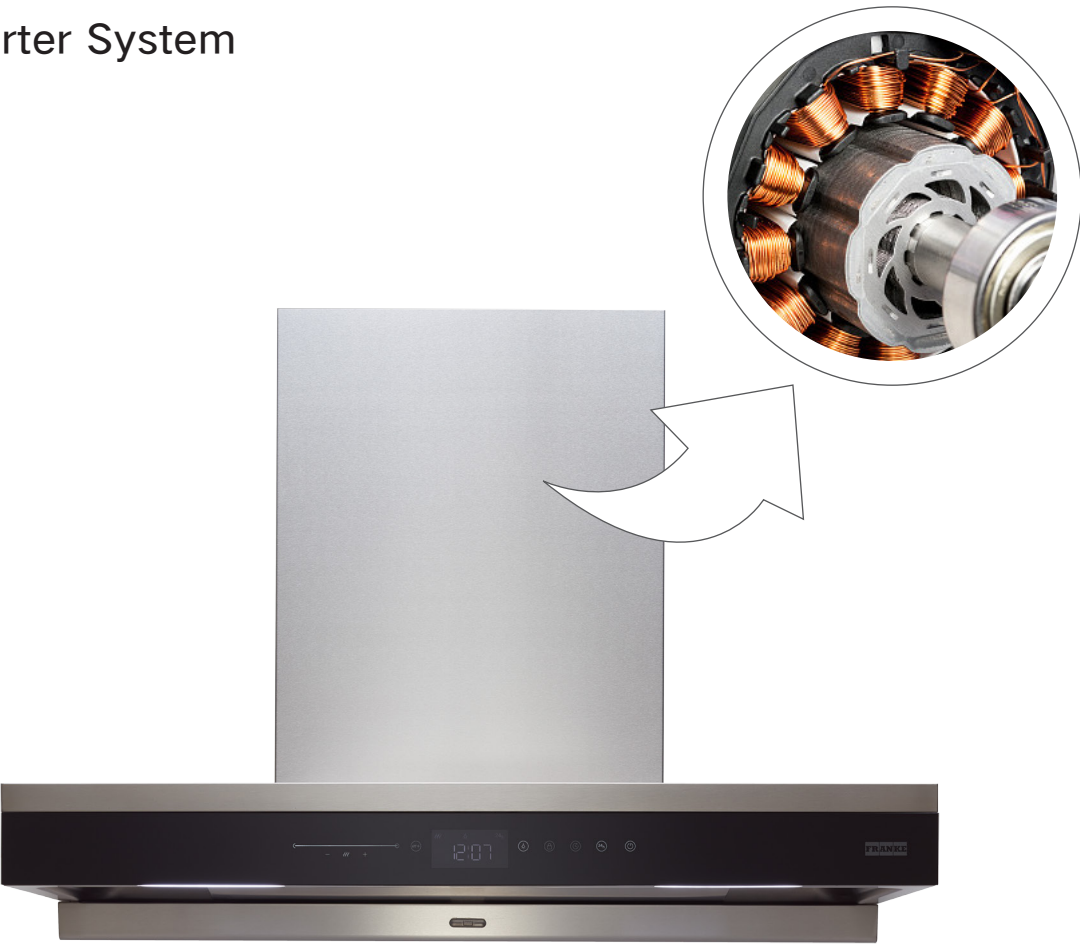
Onyx hoods are engineered to extract kitchen vapours and smoke effectively and precisely throughout the entire cooking process, saving you from the trouble of cleaning and keeping the kitchen fresh. Your kitchen remains a comfortable place for cooking, gathering and spending wonderful times together.



DET Dynamic Fume Exhaust Technology

Free Your Kitchen from Cooking Oil Residue

DC Converter System



DC Converter Motor

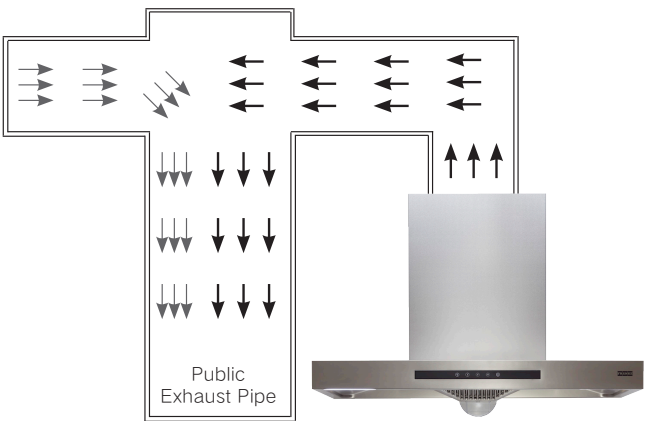
Installed with a highly efficient DC Converter Motor, the hood has outperformed the traditional AC motor in its performance. Its air volume is up to 23 cubic meters/minute and wind pressure up to 600Pa. This powerful, quiet performer disperse fumes instantly and invisibly.

With a total pressure efficiency that outperforms the traditional AC motor by 66%, it is also energy-saving and environmentally friendly.



Effortless Speed Control

Enjoy free speed control with the industry-leading PWM electronic control technology. With a gentle swipe, just as you would swipe a smartphone, you can set the air volume to your liking, with exceptional accuracy and minimised noise.



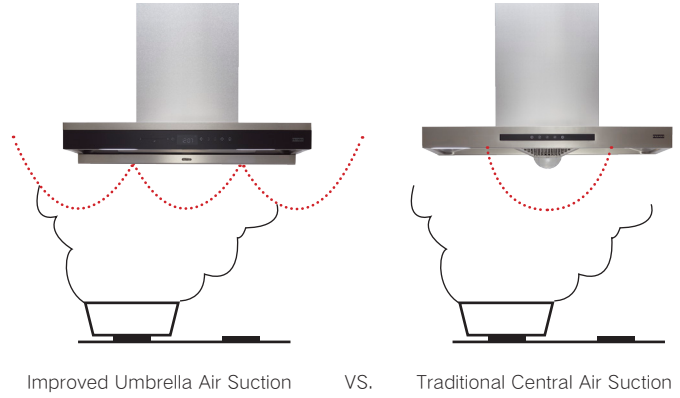
Wind Compensation

The intelligent control system detects external resistance in real time. When the exhaust is blocked, it will automatically adjust the wind in accordance with the set air volume. Real-time detection and real-time control translate into intelligent self-servicing with no need for manual intervention.

New Air Suction Structure

Umbrella Air Suction

The umbrella-shaped one-piece deep-drawing smoke collector is designed in accordance with the rules of aerodynamics. Together with double-sided steel deflectors, the influx of negative pressure allows the central air inlet to be diverted into a curtain of outlets, thus tripling the area of the smoke suction range. Hence smoke is immediately absorbed upon emission, leaving the air quality in your kitchen fresh and pollution-free.

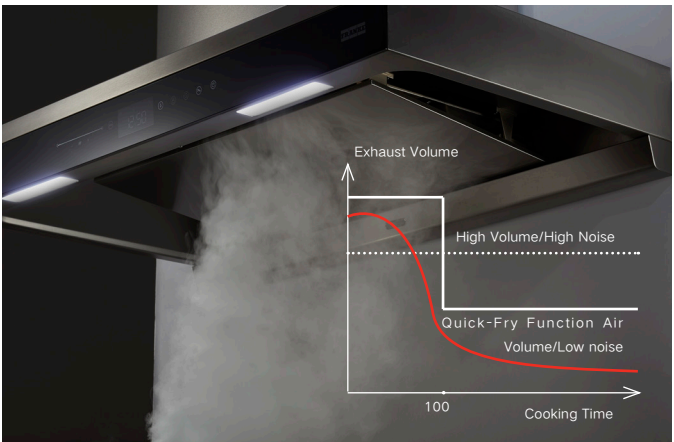


Lowered Negative Pressure

The traditional side suction ventilator structure has been upgraded with the suction outlet repositioned lower than on conventional models. Together with parallel side suction features and aided by the strength of DC power, it efficiently absorbs smoke immediately upon emission.



Extremely Functional Design



Quick-fry Function

Smoke tests show that the volume of fumes reaches its peak during the first 100 seconds of quick-frying, then rapidly declines. The Quick-fry function operates in tandem exhaust to automatically adjust when it is needed most, a truly thoughtful function with exhaustion efficiency, noise comfort and energy saving. It optimises air quality, enhances the enjoyment of cooking, and saves energy.



24-hour Air Circulation

Not all kitchen smoke is extracted immediately after cooking, so this function runs for 10 minutes at minimum air volume every hour over a 24-hour period, keeping the air in your kitchen constantly circulating and fresh.



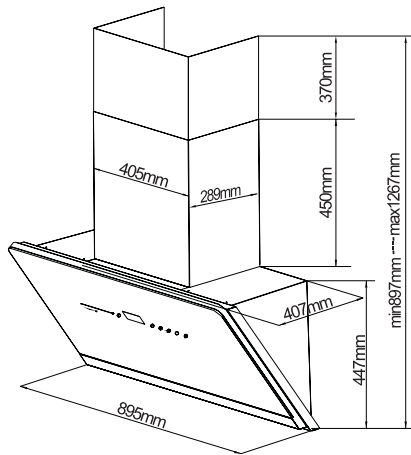
Seamless Design

The deflector is the closest part to the smoke, it does not only diverts but also eliminates smoke and oil. Its seamless double-sided steel design rapidly converts the rising oil and vapours into liquid, which is then collected directly into the container. The easily removable top panel feature allows you to access every corner for thorough cleaning.



FC928KB

- Flat Front Glass Design, Easy For Cleaning
- Slide Down Closing with Anti-Pinch Function
- Easy Removal Filter
- DC motor, Much Higher Suction Power Than AC
- Slide Touch Control, meet with Different Cooking Style With One Slide
- Big Impeller Design $\Phi 256 \times 150$ and Air Flow as High as 21m³/min
- LCD Display and Slowly Brightening LED
- 24h Re-circulation Feature

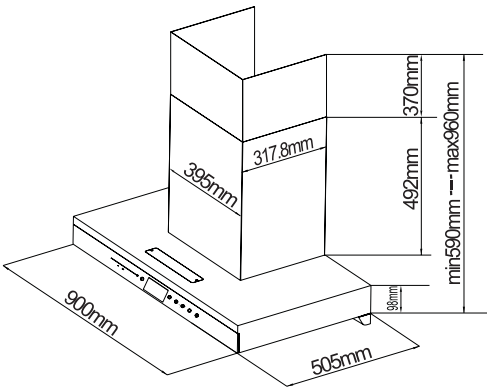


Installation Type:	Wall-mounted	Max Air Flow:	Standard 20.5m ³ /min (± 10%)
Materials:	Black Glass and Stainless Steel		Booster 22m ³ /min (± 10%)
Product Dimensions : (W × D × H)	895 × 414 × 930mm		Max 23m ³ /min
Exhaust Dimensions :	Φ185mm × 2m	Max Pressure:	Standard 450Pa
			Booster 470Pa
		Max Noise Level :	Standard 68dB(A)
			Booster 70dB(A)



FC926CB

- Big Baffle to Enlarge Fume Capture Area
- Stainless Steel Filter
- Seamless Welding Body Design for Easy Cleaning
- DC Motor, Much Higher Suction Power Than AC
- Slide Touch Control, meet with Different Cooking Style With One Slide
- Big Impeller Design $\Phi 256 \times 150$ and Air Flow as High as 21m³/min
- LCD Display and Slowly Brightening LED
- 24h Re-circulation Feature

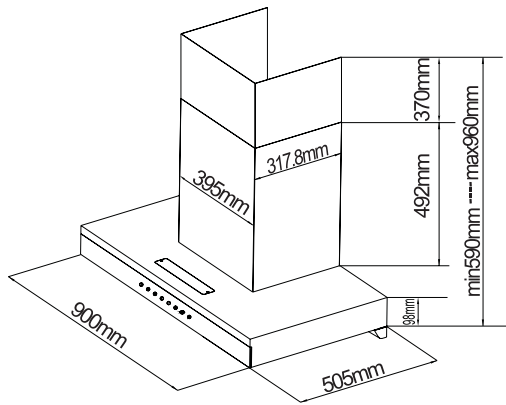


Installation Type:	Wall-mounted	Max Air Flow:	Standard 20m ³ /min (± 10%)
Materials:	Black Glass and Stainless Steel		Booster 21m ³ /min (± 10%)
Product Dimensions : (W × D × H)	900 × 514 × 590mm		Max 22m ³ /min
Exhaust Dimensions :	Φ185mm × 2m	Max Pressure:	Standard 400Pa
			Booster 450Pa
			Max 600Pa
		Max Noise Level :	Standard 68dB(A)
			Booster 70dB(A)



FT922C

- Umbrella-feature with an Enlarged Fume Capture Area
- Stainless Steel Filter
- Seamless Welding Body Design for Easy Cleaning
- Freely Adjustable Speed Control with the 8-keys 4-speed Touch Control to meet with Different Cooking Style
- Improved Exhaust Design of $\Phi 256 \times 150$ for an Optimal Air Flow as High as 20m³/min



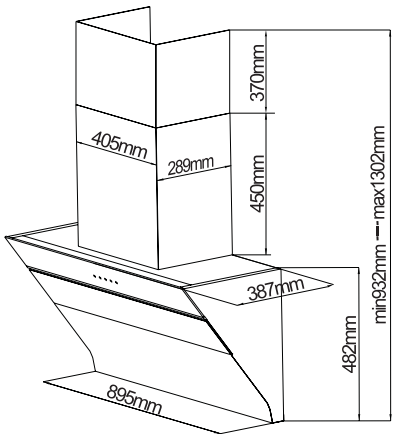
Installation Type:	Wall-mounted
Materials:	Black Glass and Stainless Steel
Product Dimensions: (W × D × H)	900 × 514 × 590mm
Exhaust Dimensions :	$\Phi 185\text{mm} \times 2\text{m}$

Max Air Flow:	Standard 19.5m ³ /min (± 10%) Booster 21m ³ /min (± 10%)
Max Pressure:	Standard 320Pa Max 420Pa
Max Noise Level :	Standard 69dB(A) Booster 70dB(A)



FC921M

- Anti-pinch Closing Cover Design
- Seamless Welding Body Design for Easy Cleaning
- Freely Adjustable Speed Control with 6-key 3-speed Touch Control to Ensure the Perfect Air Auction for Your Cooking Styles
- Enlarge Exhaust up to $\Phi 256 \times 150$ for the Most Efficient Air Flow as High as 19m³/min
- LED Screen with Time Display
- LED Lighting for the Perfect Illumination While Cooking



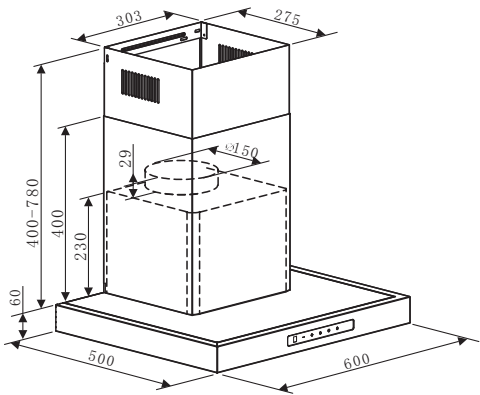
Installation Type:	Wall-mounted
Materials:	Black Glass and Stainless Steel
Product Dimensions : (W × D × H)	895 × 390 × 980mm
Exhaust Dimensions :	$\Phi 185\text{mm} \times 2\text{m}$

Max Air Flow:	Standard 18.5m ³ /min (± 10%) Booster 21m ³ /min (± 10%)
Max Pressure:	Standard 320Pa Booster 380Pa
Max Noise Level:	Standard 68dB(A) Booster 70dB(A)



FTS603

- Touch Control
- Three Speeds
- Optional Charcoal Filter



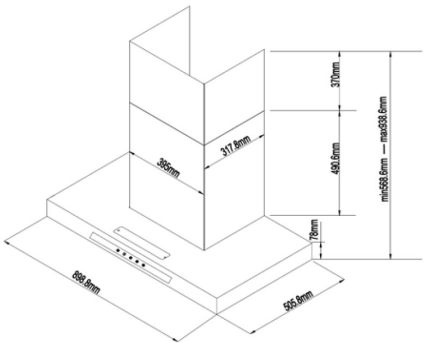
Material:	Stainless Steel
Type:	60 cm Pull-out Hood
Energy Class:	N/A
Grease Filter:	Aluminium
Lighting Type:	LED Lighting
Exterior Dimensions:	900 x 280mm (W × H)

Max Air Flow:	10.8m3/h
Max Noise Level :	70 dBA



FT903P

- Double Inverted Cone Filter Design
- Low Noise Design, Lower than 65dB(A) without Compromising the Air Suction Capacity Reach 16m3/min
- Seamless Welding Body Design for Easy Cleaning
- 5-key 3-speed touch Control Feature to Freely Adjust to Your Home Cooking Styles
- Designed with a Larger Impeller of $\Phi 256 \times 150$ to Maximise the Air Flow up to 19m3/min
- LED Lightning



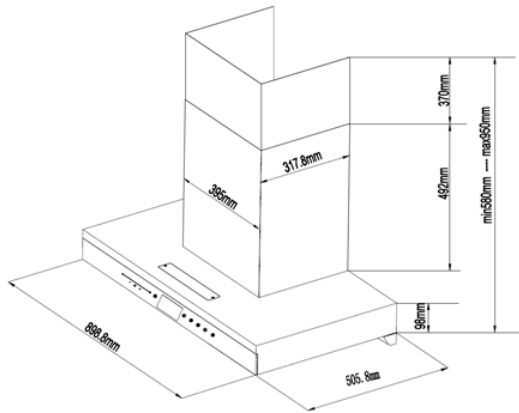
Installation Type:	Wall-mounted
Materials:	Black Glass and Stainless Steel
Product Dimensions :	900 × 500 × 570mm (W × D × H)
Exhaust Dimensions :	$\Phi 185\text{mm} \times 2\text{m}$

Max Air Flow:	Standard 20.5m3/min (± 10%)
Max Pressure:	Standard 320Pa
Max Noise Level :	Standard 69dB(A)



FT926CB

- Big Baffle to enlarge Fume Capture Area
- Seamless Welding Body Design for easy Cleaning
- DC Motor (Higher Suction power than AC)
- Slide Touch Control
- Big Impeller Design
- LCD Display
- Slowly Brightening LED + 24h Re-Circulation Featured
-



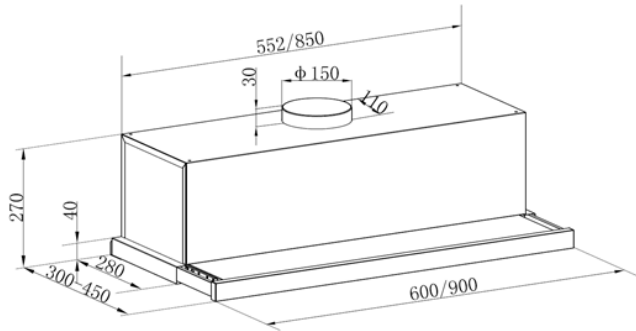
Material:	Stainless Steel & Tempered Black Glass
Type:	Wall-mounted hood
Energy Class:	N/A
Grease Filter:	Stainless steel filter
Lighting Type:	LED spotlight
Exterior Dimensions:	900 x 513 x 708mm (W × H)

Max Air Flow:	1320m3/h
Max Noise Level :	70 dBA



FPG905SA/PH

- Physical Switch
- Two Speeds
- 5-layer Alu Filter
- Available in 60 and 90 cm



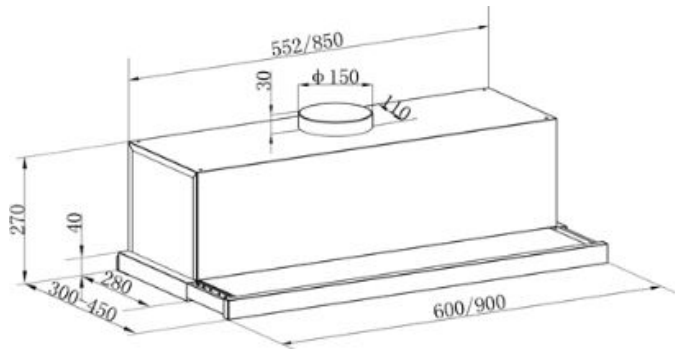
Material:	Stainless Steel
Type:	Pull-out
Energy Class:	N/A
Grease Filter:	Alu Filter
Lighting Type:	LED lighting
Exterior Dimensions:	900 x 280mm (W × H)

Max Air Flow:	10.8m3/h
Max Noise Level :	70dB(A)



FS905/PH

- Stainless steel panel
- 2 speed switch
- Withdrawing fumes collection chamber;
- 5 layer aluminum oil network;
- LED light.
- Optional Carbon filter



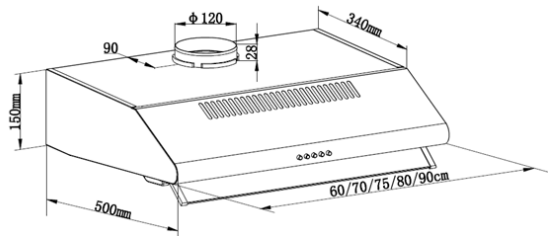
Material:	Stainless Steel
Type:	Pull-out hood
Energy Class:	N/A
Grease Filter:	Carbon Filter (Optional)
Lighting Type:	2 x 2W
Exterior Dimensions:	900 x (300-450) x 270mm (W x H)

Max Air Flow:	620m3/h
Max Noise Level :	69 dBA



FD6005A 904 XS

- Stainless steel panel/ Mechanical Command Button
- 2 speed switch
- Withdrawing fumes collection chamber
- 5 layer aluminum oil network
- LED light
- Optional Carbon filter



Material:	Stainless Steel
Type:	Cabinet Hood
Energy Class:	N/A
Grease Filter:	Carbon filter (optional)
Lighting Type:	1 x 2W
Exterior Dimensions:	900 x 150 x 500mm (W x H)

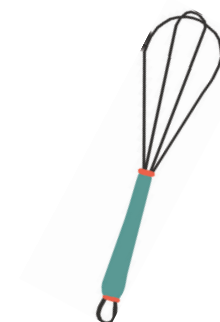
Max Air Flow:	300m3/h
Max Noise Level :	N/A



HOBS

Fall in Love with Cooking

Every good cook knows the importance of heat — only an adequate heat source with intense strength and balanced firepower will bring out the full colour and flavour of your food. Show off your cooking skills, unleash your culinary creativity, and master the technique of quick-frying to produce dish after tasty dish.



DHT Dynamic Heating Technology

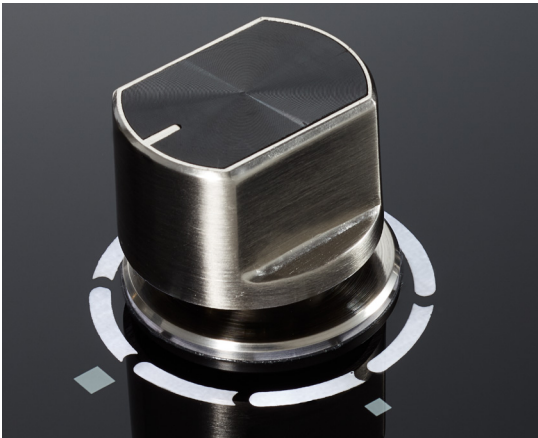
Preserving Taste with Heat Control

Triple Fire-distribution Innovation Technology



About Triple Fire-distribution Innovation Technology

The stove is equipped with a breakthrough triple fire-distribution burner, the each flame is kept in a separate, independently controlled fire zone. The denser flames heat evenly and are readily adjusted to meet a wide range of firepower requirements.



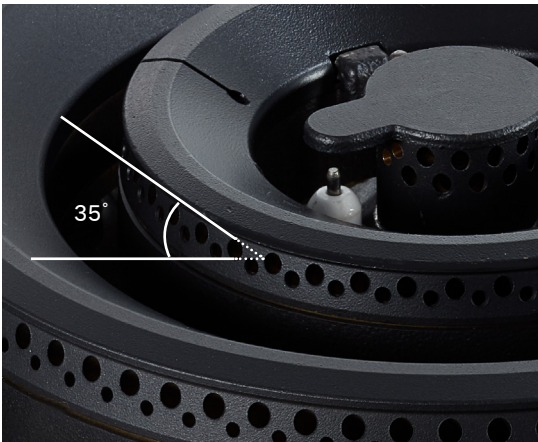
Independent Staged Fire Control

The knob can be turned up to 225°C to achieve multi-stage independent firepower settings. Firepower settings are clearly displayed on the pristine white LCD screen.



5.2kw Strong Firepower

Whether it is for quick cooking over a high fire or slow stewing over a low fire, firepower can be readily and accurately adjusted. Your homemade dishes such as soy sauce beef and double-boiled soups will hold their own against the offerings of five-star restaurants.



Precise Gas Dispersion Holes angled at \angle 35 Degrees

The large burner encloses the main fire, while the small burner stabilises the flame. The results of extensive tests show that an angle of 35 degrees ensures optimal energy and minimises carbon monoxide emission. This ingenious design optimises the efficiency of the cooking process.



Highlights of Onyx's Stylish Design

Premium Materials

The Onyx family is clad in pure copper, a material known for its tolerance to high temperatures, uniform heat conduction and long-term durability. The 8mm explosion-proof tempered glass panel trimmed with aluminum alloy promises its users with safety-of-use, hassle-free cleaning and piece-of-mind. To top it all off, the four-ring matte enamel hob will perfectly accommodate with almost all sizes and shaped of kitchen pots and pans.

Attractive Look

The eye-catching 3.5 mm gold belt alleviates the monotony of traditional dull black burners and infuses the kitchen with a stylish vintage vibe.

Thoughtful Details

The 1-mm protective edge around the fire hole prevents overflowing soups and sauces from spilling and entering the fire hole. The inner, middle and outer rings come with independent lever damper adjusters, that can be easily altered while maintain a steady blue flame.



Efficient, Safe and Energy-saving

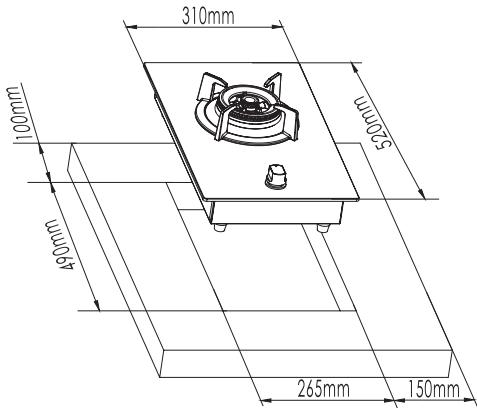


The precise pulsing ignition is swift and stable. The thermocouple flameout protection and flameout alarm device can eliminate the risk of accidental flameout. The air and gas are fully premixed with stable pressure for reassuringly safe usage. The gas utilisation rate easily complies with national regulatory requirements for energy efficiency.

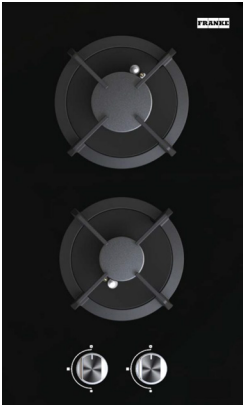


FGH3116

- Single-burner Gas Hob (Domino)
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

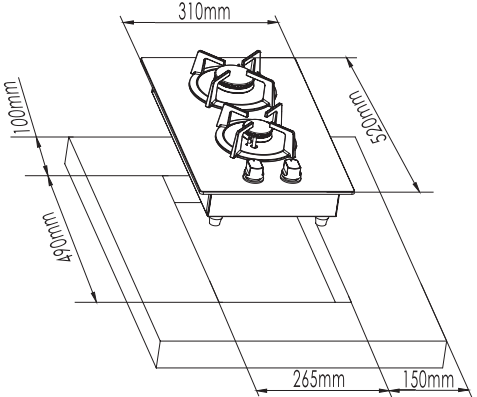


Material:	High Quality Tempered Glass 6mm)
Gas Type/Preset:	NG (12T)
Max Output :	4.2kw (12T)
Product Dimensions (W × H × D):	310 × 520 × 132 mm
Cut out Dimensions (W × H):	265 × 490mm



FGH3216

- Double-burner Gas Hob (Domino)
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

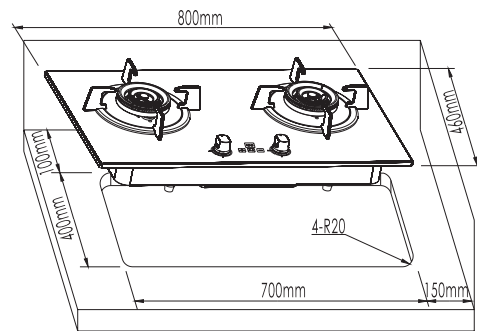


Material:	High Quality Tempered Glass (6mm)
Gas Type/Preset:	NG (12T)
Max Output :	2.0kW 1.4kW (12T)
Product Dimensions (W × H × D):	310 × 520 × 132mm
Cut out Dimensions (W × H):	265 × 490 mm



FG8228

- Horizontal Double Burner Gas Hob
- Triple Circuit Brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- White LCD Lighting Power Display
- White LCD timer 99-minute Timer
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

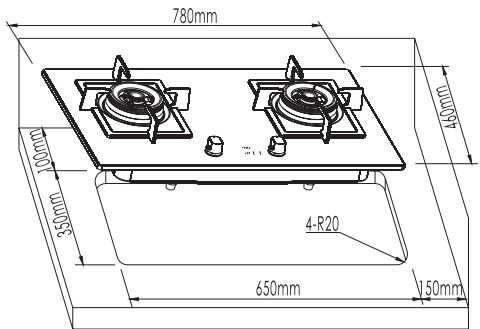


Material:	High Quality Tempered Glass (8mm)
Gas Type/Preset:	NG (12T)
Max Output:	L : 5.2kw R : 5.2kw
Product Dimensions (W × H × D):	820 × 460 × 150mm
Cut out Dimensions (W × H):	700 × 400mm



FG7226

- Horizontal Double-burner Gas Hob
- Double Circuit Brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- White LCD Display
- Timer Function up to 99 Minutes
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

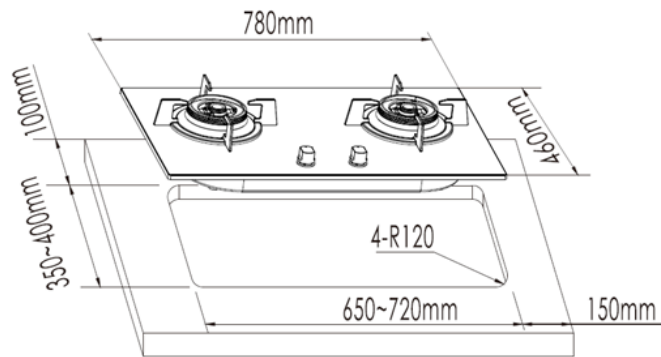


Material:	High Quality Tempered Glass (8mm)
Gas Type/Preset:	NG (12T)
Max Output :	L: 5.0kw R: 5.0kw
Product Dimensions (W × H × D):	760 × 450 × 150mm
Cut out Dimensions (W × H):	650 × 350mm

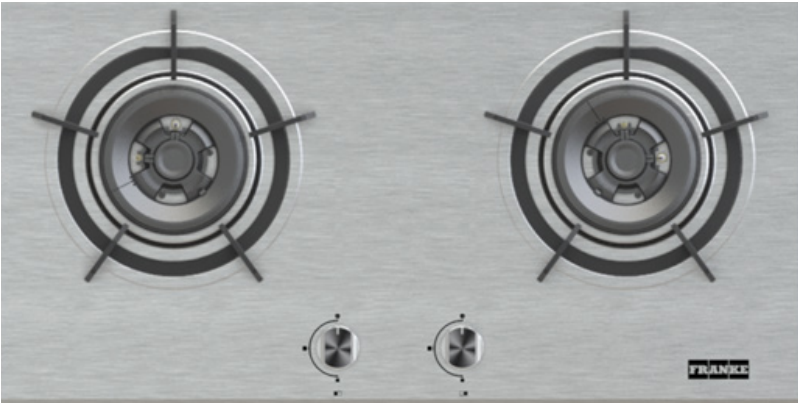


FHG 8216

- Powerful dual double circuit brass burners
- Cast iron wok ring support (dishwasher-friendly)
- Enameled burner caps
- One hand ignition
- Electrical spark ignition
- Alloy laser design knob control

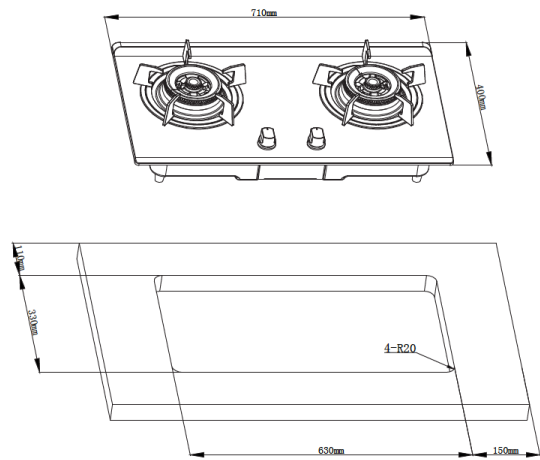


Material:	Tempered Black glass
Gas Type/Preset:	LPG/TG
Max Output:	L : 4.5kw , R: 4.5kw
Product Dimensions (W × H × D):	780 × 460 × 150mm
Cut out Dimensions (W × H):	680 × 380 mm



FHS7212

- Horizontal Double-burner Gas Hob
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

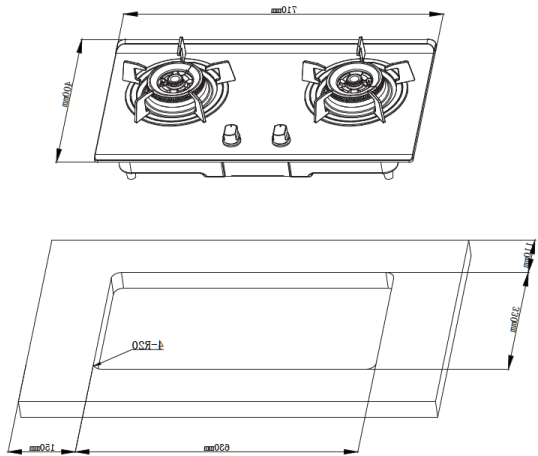


Material:	High Quality Stainless Steel Surface
Gas Type/Preset:	LPG (20Y)
Max Output :	L : 4.5kw R: 4.5kw
Product Dimensions (W × H × D):	710 × 400 × 150 mm
Cut out Dimensions (W × H):	630 × 330 mm



FHG7212

- Horizontal Double-burner Gas Hob
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

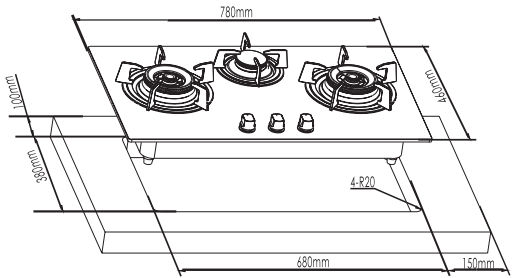


Material:	High Quality Tempered Glass (8mm)
Gas Type/Preset:	LPG (20Y)
Max Output :	L : 4.5kw R : 4.5kw
Product Dimensions (W × H × D):	730 × 420 × 150 mm
Cut out Dimensions (W × H):	630 × 330 mm

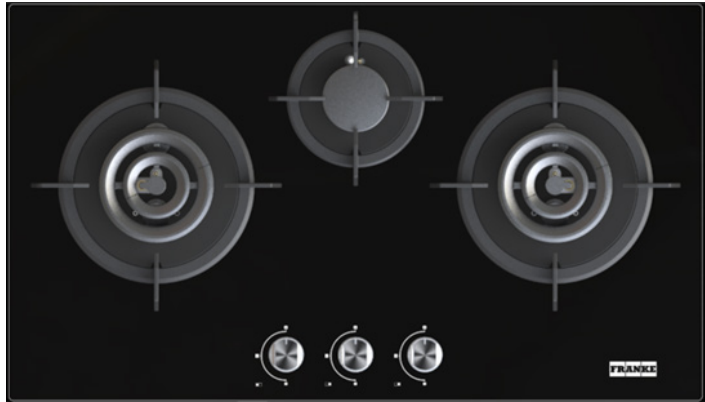


FHG 8312

- Horizontal Triple-burner Gas Hob
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

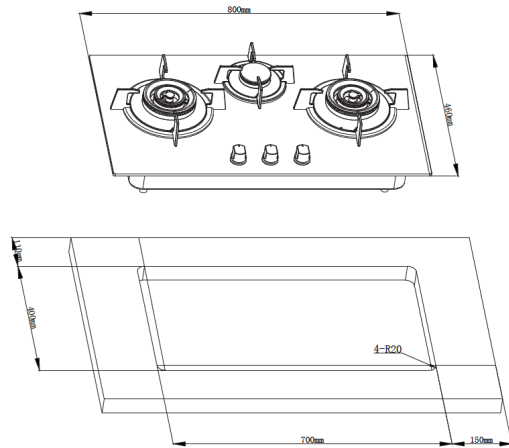


Material:	High Quality Tempered Glass (8mm)
Gas Type/Preset:	LPG (20Y)
Max Output:	L : 4.5kw Mid: 1.4kw R : 4.5kw
Product Dimensions (W × H × D):	780 × 460 × 150mm
Cut out Dimensions (W × H):	680 × 380 mm

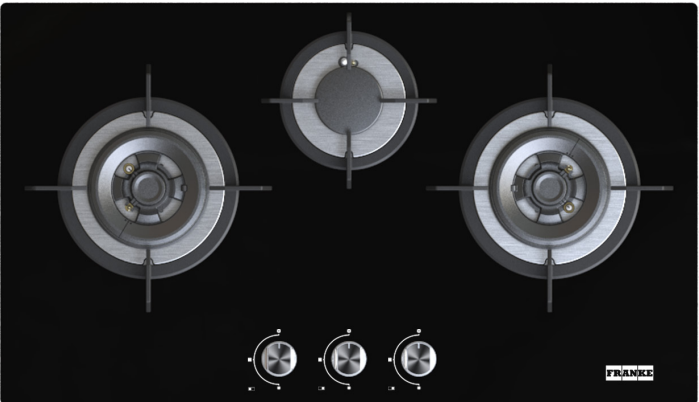


FHG8318

- Triple-burner Gas Hob
- Triple Circuit Brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

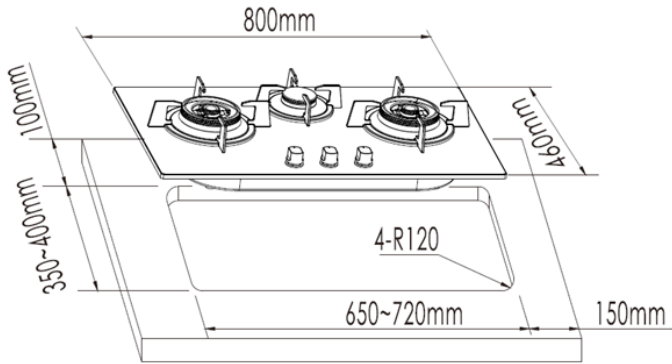


Material:	High Quality Tempered Glass
Gas Type/Preset:	LPG (20Y)
Max Output :	L : 5.0kw Mid: 1.8kw R : 5.0kw (20Y)
Product Dimensions (W × H × D):	800 × 460 × 150 mm
Cut out Dimensions (W × H):	700 × 400 mm

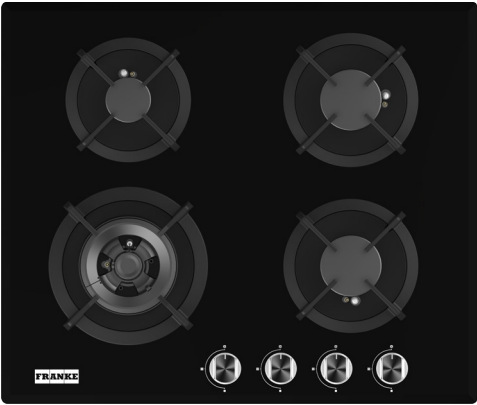


FHG 8316

- Powerful dual double circuit brass burners
- Cast iron wok right support (dishwasher-friendly)
- Enameled burner caps
- One hand ignition
- Electrical spark ignition
- Alloy laser design know control

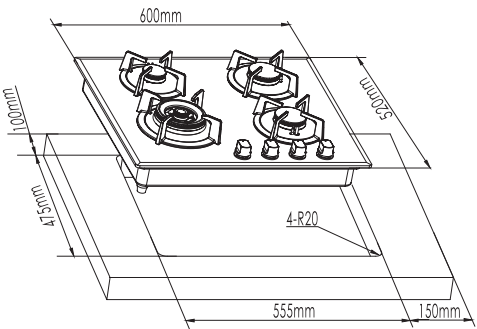


Material:	Tempered Black Glass
Gas Type/Preset:	LPG/TG
Max Output	L: 5.0kW / Mid: 1.8kW / R: 5.0kW
Product Dimensions (W × H × D):	800 x 460 x 150mm
Cut out Dimensions (W × H):	700 x 400mm

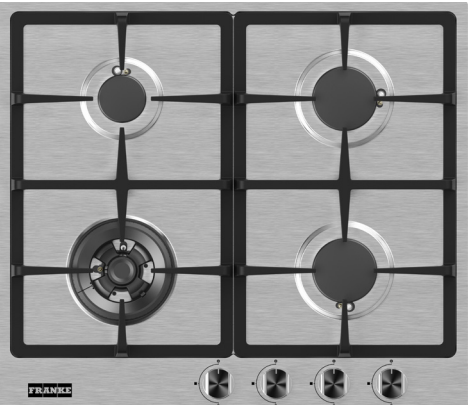


FG6416

- Four-burner Gas Hob
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

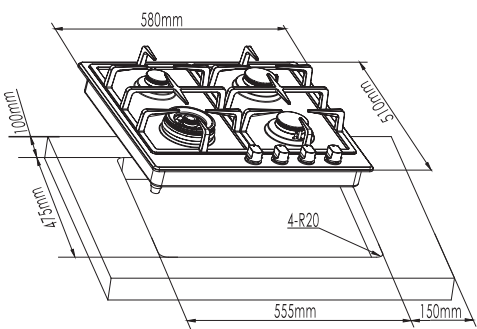


Material:	High Quality Tempered Glass (8mm)
Gas Type/Preset:	NG (12T)
Max Output :	Front L : 1.4kw Front R : 2.0kw Rear L : 4.2kw Rear R : 2.0kw
Product Dimensions (W × H × D):	600 × 510 × 150mm
Cut out Dimensions (W × H):	555 × 475mm

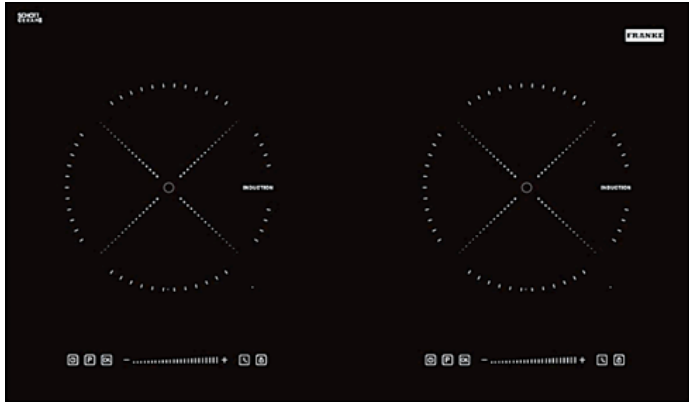


FS6416

- Four-burner Gas Hob
- Double Circuit Semi-brass Burners
- Matt Enamel Cast Iron Pan Support
- Alloy Laser Knob Control
- One-hand Ignition
- Electrical Spark Ignition
- Flame Failure Safety Device

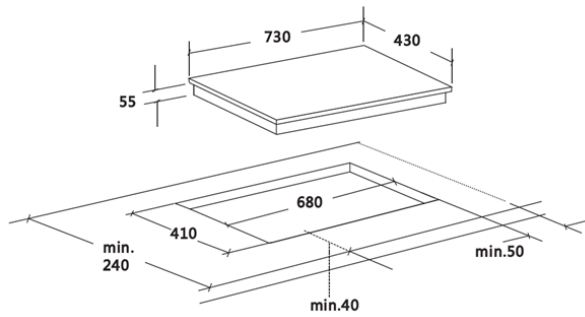


Material:	High Quality Stainless Steel Surface
Gas Type/Preset:	NG (12T)
Max Output :	Front L : 1.4kw Front R : 2.0kw Rear L : 4.2kw Rear R : 2.0kw
Product Dimensions (W × H × D):	580 × 510 × 150mm
Cut out Dimensions (W × H):	555 × 475mm

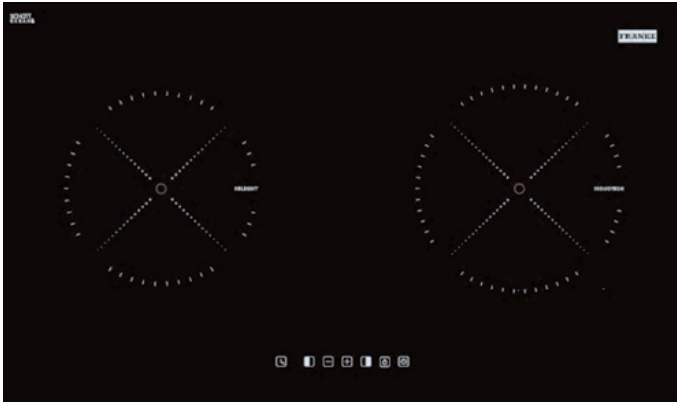


FIH7210

- Horizontal Double-zone Induction Hob
- Sliding Touch Control Panel, with LED Display
- 10 Power Stage Setting
- Featured with a Timer, and the Child Lock Safety
- Overheat Protect
- Residual Heat Indicator

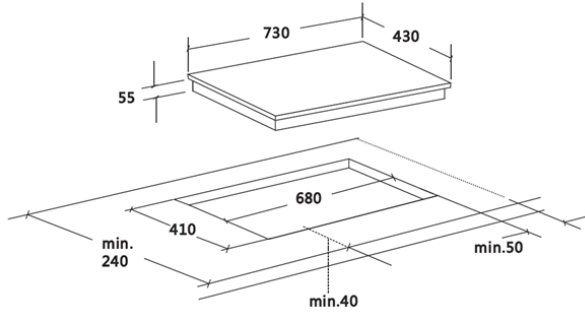


Material:	Schott/Eurokera-quality Tempered Glass
Max Output :	1.8KW+1.3KW
Electrical Voltage:	220V
Electrical Frequency:	50Hz
Product Dimensions (W × H × D):	800 × 460 × 150 mm
Cut out Dimensions (W × H):	700 × 400 mm



FCIH7210

- Hybrid Double Zone 1 × Ceramic and 1 × Induction Hob
- E.G.O Radiant Plate
- Sliding Touch Control
- 9 Power Stage Setting
- Featured with the Child Lock Safety and a Timer

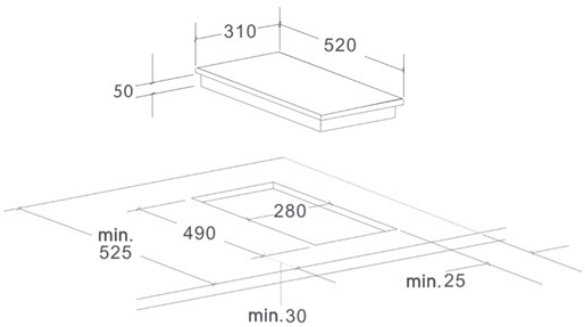


Material:	High Quality Tempered Glass
Max Output :	Ceramic 2200W (central: 1000W) + induction 2000W
Electrical Voltage:	220V
Electrical Frequency:	50Hz
Product Dimensions (W × H × D):	800 × 460 × 150 mm
Cut out Dimensions (W × H):	700 × 400 mm

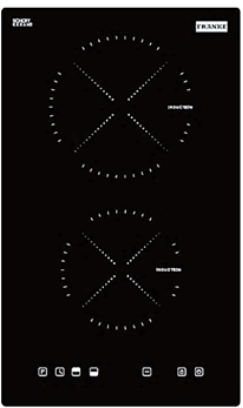


FIH3126

- Built-in Schott Ceran ceramic domino hob
- LED display
- Sensor touch control panel
- 9-power level
- Equipped with booster feature
- Electronic timer
- Safety cooling device
- Overheat-protect feature
- Residual heat indicator

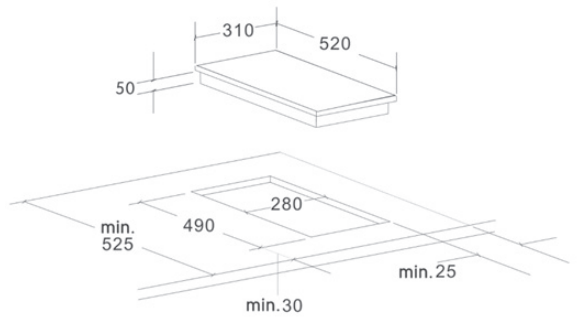


Material:	Tempered Black Glass
Max Output :	3.7kW
Electrical Voltage:	220-240V, 16A
Electrical Frequency:	5-60Hz
Product Dimensions (W × H × D):	310 x 520 x 50mm
Cut out Dimensions (W × H):	280 x 490mm



FIH3226

- Built-in Schott Ceran ceramic domino hob
- LED display
- Sensor touch control panel
- 9-power level
- Equipped with booster feature
- Electronic timer
- Safety cooling device
- Overheat-protect feature
- Residual heat indicator



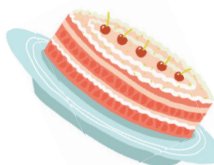
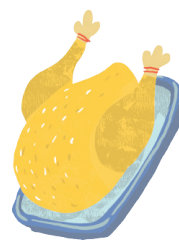
Material:	Tempered Black Glass
Max Output :	3.7kW (2.0kW, 1.5kW)
Electrical Voltage:	220-240V, 16A
Electrical Frequency:	50-60Hz
Product Dimensions (W × H × D):	310 x 520 x 50mm
Cut out Dimensions (W × H):	280 x 490mm



Ovens / Steamers

Cook like a Chef, at Home

Whether it's used for everyday cooking and baking or producing a lavish spread for special occasions, this professional-grade oven will guarantee compliments to the chef. From roasting a Thanksgiving turkey to grilling a family BBQ and baking teatime treats for friends, it will never let you down.



Oven

Baking and Roasting, All in One

Multiple Cooking Program Creates Impressive Menu



Dynamic Heating Technology

The upper and lower heating tubes, supplemented by fan-forced heat, deliver genuine 360-degree, three-dimensional heat. The precise temperature control delivers accuracy up to $\pm 1^{\circ}\text{C}$. Be it for baking or grilling, the Dynamic Heating Technology enriches textures without compromising its nutritious values

Fun Cooking

The 10 heating modes complement the 3 commonly used automation menus fully meet the needs of all users, from absolute beginners to seasoned home cooks and professional bakers.



3D Turbo Grill
The mode of top heating + bottom heating + fan circulation is ideal for roasting large pieces of meat such as lamb leg, steak, whole poultry , etc.



Top/Bottom Heat
The mode of top heating + bottom heating is ideal for baking cookies and sponge cakes, delivering an evenly baked texture and a lovely golden brown finish.



Grill
The mode of top heating + roasting is ideal for finishing off baked and roasted dishes just before serving, as well as quick baking at high temperatures to ensure the food remains succulent and tasty.



Turbo Grill
The mode of Top Roasting + Fan Heating is ideal for baking several trays at the same time, ensuring that all ingredients are evenly heated and well-cooked.



Fan Circulation
The mode of fan heating is suitable for baking ingredients on multi-layer trays at the same time, or for baking nuts, making dried fruit , etc.



Thawing Mode
Employing low-power fan heating, this mode is suitable for quickly thawing seafood, frozen meat and other frozen food.



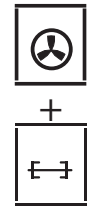
Conventional BBQ Grilling
The mode of top roasting + grilling + bottom heating is suitable for cooking whole poultry, steak, mutton and fish, producing results similar to those of charcoal grilling.



Medium BBQ Grilling
The mode of top roasting + rotated grilling is suitable for cooking kebab, chicken wings, sausages and other small pieces of food.



Strong BBQ Grilling
The mode of hot air heating + grilling is suitable for glazing in the final stages of cooking, producing results similar to when food is air-dried in a windy outdoor environment. Ideally, a grilling tray should be placed under the grill to collect the dripping fat and juices during grilling.



Strong Wind BBQ Grilling
The mode of hot air heating + rotated grilling is suitable for glazing in the final stage of cooking, producing results similar to air-dried food that is dried in a windy outdoor environment. Ideally, a grilling tray should be placed under the grill to collect the dripping fat and juices during grilling.

Ultimate Convenience with Uncompromised Functionality



Designed for Ease of Use

Ease of use is ensured by the touch screen control panel, featuring a pristine white LCD display with 180-degree visibility and clear icons. The unique and flexible pull rail design makes cooking easy and effortless. The built-in multi-point temperature control enables precise temperature control and ready command of the fire.



A Breeze to Clean

Featuring an easy-to-remove design, the glass door panel is completely removable to make cleaning easy, fast and thorough. The inner surface and baking trays feature a dry enamel surface that is easy to clean and durable.



Feed a Hungry Family

With a generous volume of up to 60L, the oven can feed a large family with just one hearty roast. The 304 stainless steel grill and matching BBQ grill forks bring the fun of charcoal grilling to your family, without stepping outside your home.

Reliable, Efficient and Safe



The whole appliance is clad in high-quality heat insulation material to maintain the roasting temperature inside the oven while eliminating the risk of deforming or damaging the cabinetry from heat. The triple-layer insulated glass and low-E thermal reflective film effectively prevents scalding. The front tangential cooling fan forcibly dissipates the heat so that the circulating cold air blows away and protects the cabinetry.

Steamer

Optimal Nutrition through Steaming

Dynamic Heating for Steamed Dishes



The 360-degree dynamic circulation steam heating and micro-pressure heating enables healthy, original and nutritional dishes with high efficiency. The precise temperature control, accurate to within 1°C, ensures optimal flavour and overall results.



Dual Functions: Heating and Thawing



Steam Heating

The 360-degree steam heating process, under the micro-pressure of a sealed environment with a temperature range of 50-100°C, can be adjusted to different temperatures for cooking different dishes simultaneously. It also provides plate-warming, heating, disinfection and many other useful functions. Steam heating is a great way to cook fish, vegetables and other dishes, sealing in both flavour and nutrients.



Thawing Function

Heating at a temperature of 50°C is ideal for the rapid thawing of frozen food, which can be heated according to the cooking instructions on its packaging.



Use with Ease, Enjoy at Leisure

The quick-steam mode suits to a wide range of ingredients and helps retain the full nutritional value of the food. Three commonly used menus are set and just need one press. It is also featured with the pre-setting function so that you can enjoy a leisurely breakfast with your family on an early morning.

More Thoughtful Design Features

Steam Multiple Dishes Simultaneously

The multi-layer food racks enable the cooking of multiple dishes at the same time with no exchange of flavours.

The Human Touch

The steam oven is fitted with a 1.2 L water tank, enabling efficient high-volume water usage and long continuous cooking times. The built-in anti-fog and warm lighting allows the cook to intervene and control the process at any time.

Safe and Easy to Clean

The anti-scald glass door and LCD display touch are safe and easy to clean and maintain.



Safeguarding the Health of Your Family

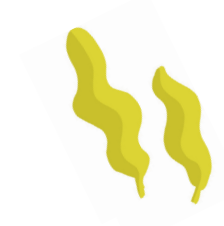


Safety Protection

The food-safe 304 stainless steel-made interior and the smart anti-dry-burning double guard your safety. Complemented with the child-lock function help prevent mishaps and protect your curious children from the dangers of accidental operation.

Thermal Protection

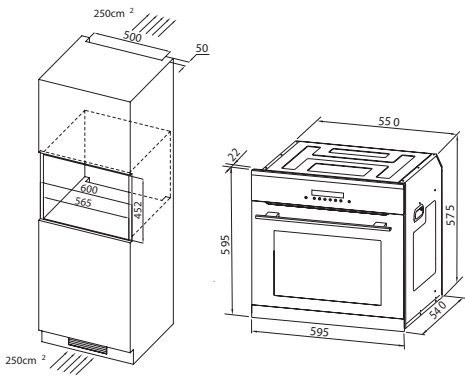
The front cooling system is cabinetry-friendly. The whole steam oven is cotton-insulated so that the inside of the oven is kept warm and the food stays at its ideal temperature.





FBO6200BX

- Direct Touch Control Panel with White LCD Display
- 10 Cooking Programs
- 3 Auto Cook Menus
- Pause Function
- Start Delay
- Digital Electronic Clock
- Automatic Temperature Proposal with Actual Temperature Display
- Integral Cooling Fan
- 5-shelf Level
- Telescopic Runners
- Enamel Oven Interior
- Interior Illumination Lighting
- Triple Glass Cool Touch Door
- Removable Oven Door



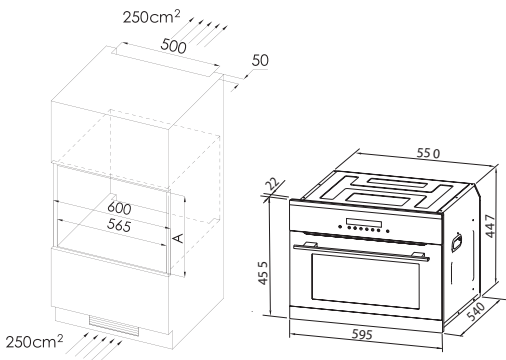
Material:	Black Glass & Stainless Steel
Appliance (H × W × D):	593 × 595 × 550 mm
Cut out (H × W × D):	585 × 565 × 560 mm
Capacity:	60L

Heating temperature:	50 to 250°C
Total connected load:	2400W
Electrical Frequency :	50-60Hz, 16A
Electrical Voltage :	220~ 240V



FBOK6200BX

- Direct Touch Control Panel with White LCD Display
- 10 Cooking Programs
- 3 Auto Cook Menus
- Pause Function
- Start Delay
- Automatic Temperature Proposal with Actual Temperature Display
- 4-shelf Level
- Enamel-material Interior
- Triple Glass Cool Touch Door
- Removable Oven Door for Easy Clean



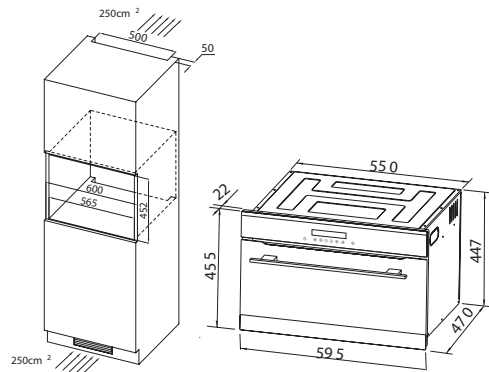
Appliance (H × W × D):	455 × 595 × 470 mm
Cut out (H × W × D):	452 × 565 × 550 mm
Capacity:	40L
Heating temperature:	50 to 250°C

Total connected load:	2400W
Electrical Frequency :	50-60Hz, 16A
Electrical Voltage :	220~ 240V



FDO6200BX

- Direct Touch Control Panel with White LCD Display
- Pure Steam Technology
- 2 Steam Cooking Functions: Steam/ Defrost
- 3 Auto Programs: P1- 100°C 30 mins/ P2- 90°C 45 mins/ P3- 80°C 20 mins
- Digital Electronic Clock and Alarm Function
- Automatic Temperature Proposal with Actual Temperature Display
- 2-layer Glass Cool Touch Door Safety
- Removable Oven Door for an Easy Clean
- 4-shelf Level
- Stainless Steel-material Cavity



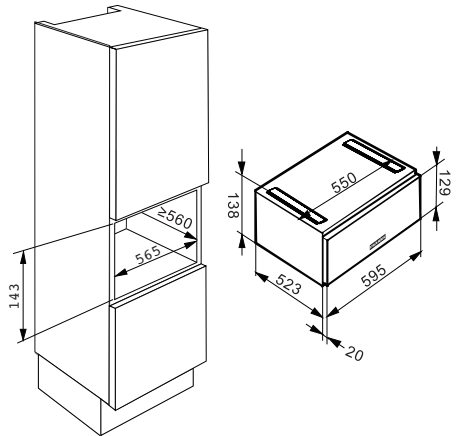
Appliance (H × W × D) :	593 × 595 × 550 mm
Cut out (H × W × D):	585 × 565 × 560 mm
Capacity :	30L
Water Tank Capacity:	1.2L
Heating temperature:	50 ~ 100°C

Total connected load:	2400W
Electrical Frequency :	50-60Hz
Electrical Voltage :	220~ 240V
Plug :	10A



FWS6200XS

- Push-to-open Mechanism
- Food-warming Feature
- Electronic Temperature Control
- 3 Warming Controls:
25°C tea cups warming/ 45°C plates warming/ 65°C food warming
- Operating Indicator Light



Appliance (H × W × D) :	140 × 595 × 555 mm
Cut out (H × W × D):	138 × 565 × 523 mm
Capacity :	26L
Loading max:	20kg
Temperature setting:	25 ~ 70°C

Total connected load:	320W
Electrical Frequency :	50-60Hz
Electrical Voltage :	220~ 240V
Plug :	10A



Dishwashers / Sterilisers

Keep Your Kitchen Fresh

The inevitable downside of a great home-cooked meal is the stack of greasy bowls and plates at the end of it. But instead of washing them with your bare hands, you can simply press a button and, as if by magic, the dishes will 'clean themselves'.

A dishwasher will free up both your hands and your time, giving you back to your family and friends. Mealtimes can stretch into leisurely afternoons and evenings of long conversation. It also sanitises your tableware and cookware, protecting the health of your loved ones while keeping your dishes and glasses sparkling clean.



Dishwasher

'Standard' Size, Exceptional Capacity



Meeting the Daily Needs of Asian Families



Standard Size

The Onyx family of dishwashers has been developed with Asian homes in mind. The flexible 60 cm x 60 cm standard size easily fits into cabinets of various heights, and can be conveniently replaced by other standard-size appliances such as steriliser cabinets. It means that your kitchen can be easily and cost-effectively upgraded.



Customised Baskets and Racks for All Kitchen Utensils

The durable racks and baskets are designed to accommodate all shapes and sizes of cutlery and kitchen utensils.

Double Swirl and Jet-wash System



The super-efficient double swirling and jet-washing system features 22 water jet holes and 9 water jet angles to generate a 360-degree water column. Combined with a powerful centrifugal pump of 3,000 rpm and 75°C of ultra-high heat to dissolve stubborn grease and sterilise surfaces, it cleans right down to the bottom of every bowl.

Design that ‘Knows’ and Meets Your Needs



Drying Enhancement

An optional drying function can be added to each program, utilising the 75°C of ultra-high heat to facilitate the drying effect. This eliminates the bane of damp plate bottoms, keeping your tableware hygienically dry.

Half-load Washing Mode

When you have only accumulated a few dirty dishes or less than four items, you may choose the energy-friendly half-load washing mode.
(Note: Some models do not carry this function.)

Three-in-one Detergent Box

The dishwasher is fitted with a three-in-one detergent box that can contain a separate detergent, rinsing agent and softening salt. Homemakers have the freedom of choice to mix and match their favourite cleaning products.

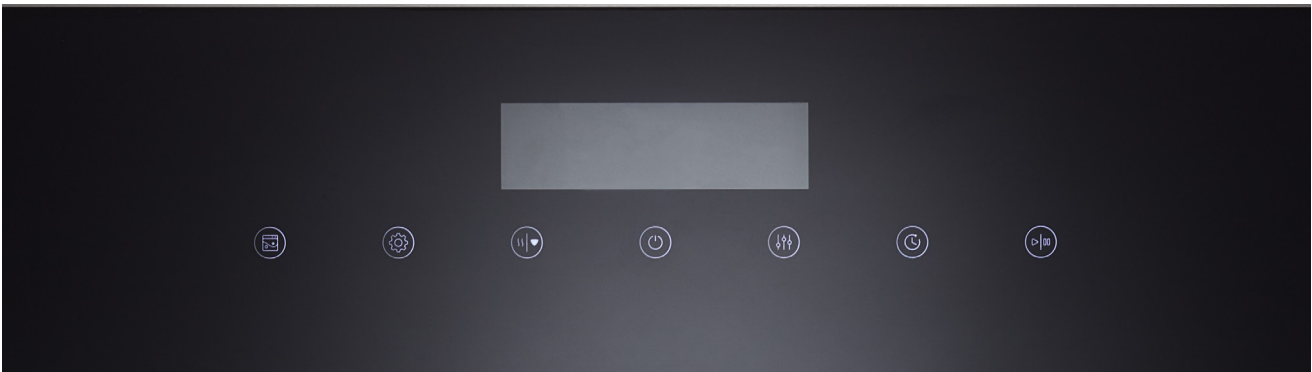
Last-minute Adding Function

If you happen to find some dirty dishes that you forgot to load, you will not have need to wait for a cycle to finish. You may simply reload the dishwasher at any time before the detergent box is opened, without compromising the cleaning results.

Up to 12 hours Pre-set Function

The cleaning time can be flexibly pre-set up to 12 hours prior to your dishwasher commences its cycle, so that you can use clean tableware from the moment you reach home. You can even choose to operate it during periods of low electricity pricing, saving both energy and money.

7+n Programmes for a Wide Range of Washing Scenarios



Standard Wash

The standard washing program is designed for daily washing and drying of tableware with moderate grease and dirt.



Energy-saving Wash

This mode is applicable to daily washing, fully immersed, ideal for cleaning general oil dishes; with energy-saving optimisation procedures, it is the best way to save water and electricity.



Strong Wash

Specially designed for Asian cooking style, this mode completely removes stubborn grease and burnt residue on pots and pans.



Pre-rinsing

This mode uses cold water to soak and soften the dirt prior to washing. It can also be used for washing selected fruit and seafood. The cycle takes just 11 minutes.



Quick Wash

Suitable for lightly soiled dishes, this energy-saving mode washes in just 30 minutes.



Soft Wash

Especially for delicate glassware and fragile porcelain, this mode employs a moderate temperature and gentle water flow to safely wash and dry your premium collectibles. It is also suitable for lightly soiled dishes.



Self-cleaning

This unique self-cleaning mode allows the user to regularly clean the interior and the filter system of the dishwasher, without lifting a finger!



Customised Wash

According to the individual needs and preferences, users can choose from 64 combinations with 16 optional time durations and 4 temperature settings. Once set, the customised program is 'remembered' and requires no further resetting.

Steriliser

Professional Disinfection for All-round Protection



Sterilisation at Ultra-high Temperature

An ultra-high temperature of 120°C sterilises every corner and crevice of your dishes and glasses. The high-temperature drawer employs leading refrigerator foaming insulation technology to ensure that your cabinetry remains unharmed.



Independent Double 'Drives'

The steriliser features an upper drawer for ozone + UV disinfection and a lower drawer for high-temperature disinfection. Both drawers are isolated and can work independently or simultaneously to efficiently cater to a wide range of disinfection needs in a more flexible and energy-efficient way.



Slide Rails

The advanced external square slide design is independent from the storage space of the tableware and chopsticks, thus eliminating any risk of contamination. The slide rail design is smoother and lighter than its predecessors, making it much more delightful.



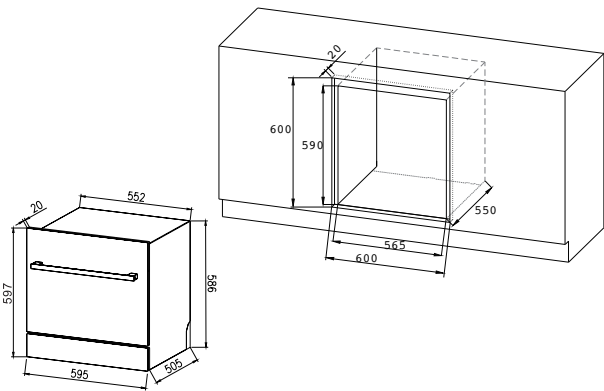
Transformable Dishwashing Basket

The dishwashing basket is designed with various scenarios in mind, it can be easily reconfigured to accommodate a wide range of loads comprising tableware, glassware and cookware of varying sizes and shapes.



DWFDWS 608 A+ XS

- 60cm Height, Flexible for Installation
- 2 layer of Basket Customized for Asia User
- LCD Display Touch Panel
- 6 Standard Wash Mode, 1 DIY Mode
- Strengthen Drying
- Light Load
- Self Cleaning Mode
- Delay Start 1-12H
- Stainless Steel 3 Layer Filter

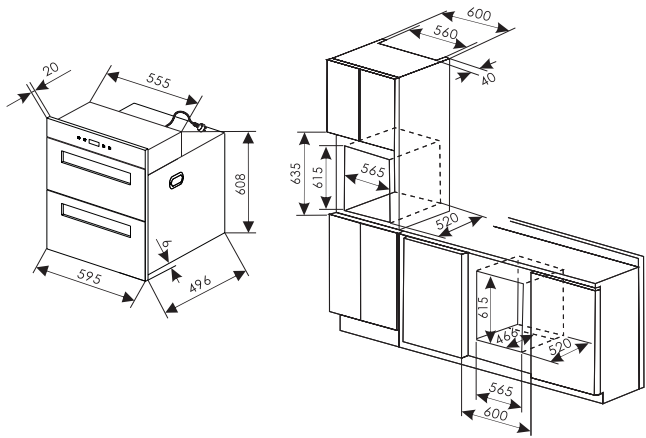


Dimensions (W × H × D):	595 × 598 × 505mm
Material:	Black Glass & Stainless Steel
Type:	Built-in
Electrical Voltage:	220V
Rated Power:	1800W
Plug:	10A



FDZTD100L-A2P

- LCD Display, High Class and Fashion
- Electronic Touch Control, easy Operation and Convenient for Cleaning
- Separate Room for High Temperature and Low Temperature Sterilization, Flexible and Complete Outer mount Rail, no Concern for Hygiene
- Stainless Steel Bracket, Endurable and Maximized Space by Considerate Design
- Multiple Protection(Over Heat, Electromagnetic Lock, Cut off when Door Opened, Child Lock to avoid Wrong Operation)



Dimensions (W × H × D):	595 × 630 × 516 mm
Cut in Dimensions : (W x H x D)	565 × 615 × 520 mm
Materials:	Tempered Glass & Stainless Steel
Installation Type:	Built-in
Electrical Voltage:	220V
Electrical Frequency:	50Hz

Rated Power:	600W
Volume:	100L
Sanitization way:	Ozone +UV (upper bracket) / high temp (lower bracket)
Drying way:	Light wave lamp
Drying temperature:	≥ 120°C
Carrying capacity:	≤ 5KG - ≤ 7KG



TAPS

Kitchen Preparation

Kick-start Your Cooking Journey

The cooking journey begins long before heat touches food, when your beautiful vegetables and delicate fish are washed in water. They emerge shiny and squeaky clean, awaiting their transformation.



Tap

Superb Craftsmanship, Stringent Hygiene



Premium Materials

High-quality 304 stainless steel is lead-free and therefore conducive to healthy drinking water. The imported ceramic valve core is guaranteed to last. And the 304 stainless steel hose is pressure-resistant and corrosion-resistant.



Fine Craftsmanship

The brushed stainless steel is durable and long-lasting. Its sleek, premium design is at home in every elegant contemporary setting.



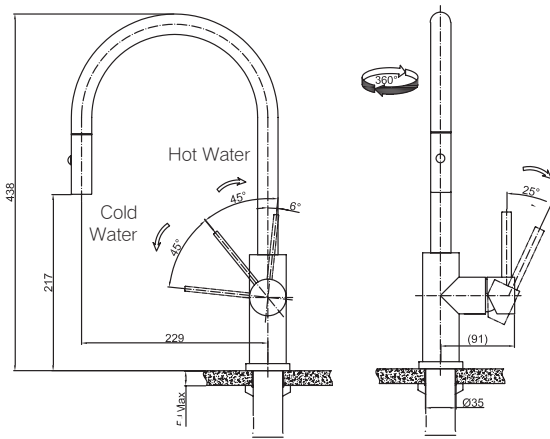
Excellent Design

The high-gloss pipe design is elegant, eye-catching and superb to the touch. It features fine Amfag bubbler to integrate the water outlet and water-saving functions. The pull-type shower design allows free control of the water outlet angle, while the classy black lever handle matches with your other kitchen appliances.



CT 193S

- The Pull-out Spray tap by Onyx has a Swivel-mounted Tap Neck and a Spout you can Pull-out Sideways for Extra Versability
- High Quality Franke Stainless Steel Made
- Elegantly Designed, with a Black Handle to Match with the ONYX Elements
- Paired with the Fast-in Features for an Easy Installation



Tap Type:	Single Lever Swivel Pull-out Spray Cold & Hot Tap
Tap Material:	Stainless Steel
Tap Finish:	Brushed Satin
Water Hose Material:	Stainless Steel Hose
Outlet Pipe Length:	229mm
Outlet Height:	242mm
Tap Height:	435mm
Base Diameter:	Ø54mm



3 Product Overview

Flexible Combinations



Hoods



CXW-268-FC928KB Hood

Dimensions (w×h×d): 895 × 414 × 930mm



CXW-268-FT926CB Hood

Dimensions (w×h×d): 900 × 514 × 590mm



CXW-220-FT922C Hood

Dimensions (w×h×d): 900 × 514 × 590mm



FD6005A 904 XS Hood

Dimensions (w×d×h) : 900 x 150 x 500mm



CXW-220-FC921M Hood

Dimensions (w×h×d): 895 × 390 × 980mm



CXW-220-FT903P Hood

Dimensions (w×h×d): 900 × 500 × 570mm



CXW-268-FT926CB Hood

Dimensions (w×h×d): 900 x 513 x 708mm



FGH3116 Gas Hob

Dimensions (w×h×d): 310 × 520 × 132mm



FGH3216 Gas Hob

Dimensions (w×h×d): 310 × 520 × 132mm



FG8228 Gas Hob

Dimensions (w×h×d): 820 × 460 × 150mm



CXW-200-FPS905 Hood

Dimensions (w×d): 900×280mm



CXW-200-FPS605 Hood

Dimensions (w×d): 600 x 280mm



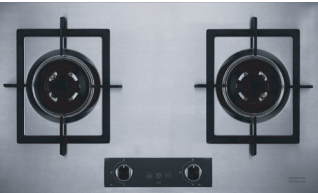
FPG905SA/PH Hood

Dimensions (w×d): 900 x 280mm



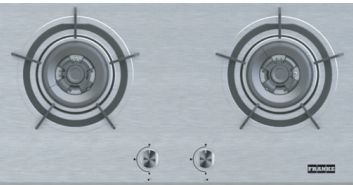
FG7226 Gas Hob

Dimensions (w×h×d): 760 × 450 × 150mm



FS7226 Gas Hob

Dimensions (w×h×d): 760 × 450 × 150mm



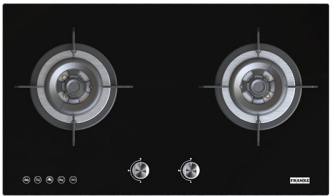
FHS7212 Gas Hob

Dimensions (w×h×d): 710 × 400 × 150mm

Hobs



FHG7212 Gas Hob
Dimensions (w×h×d): 730 × 420 × 150mm



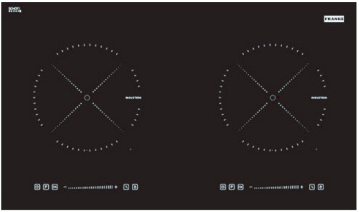
FHG8216 Gas Hob
Dimensions (w×h×d): 780 x 460 x 150mm



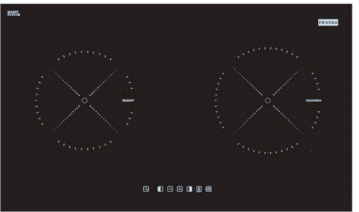
FHG8312 Gas Hob
Dimensions (w×h×d): 780 × 460 × 150mm



FIH3126 Induction Hob
Dimensions (w×d×h) : 310 x 520 x 50mm



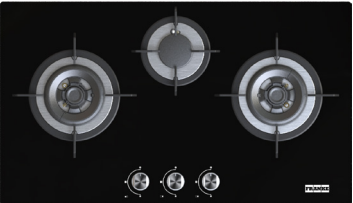
FIH7210 Induction Hob
Dimensions (w×h×d): 800 × 460 × 150mm



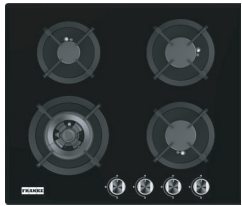
FCIH7210 Induction Hob
Dimensions (w×h×d): 800 × 460 × 150mm



FHG8318 Gas Hob
Dimensions (w×h×d): 800 × 460 × 150mm



FH8316 Gas Hob
Dimensions (w×h×d): 800 x 460 x 150mm

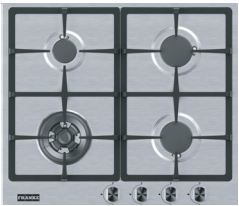


FG6416 Gas Hob
Dimensions (w×h×d): 600 × 510 × 150mm



FIH3226
Dimensions (w×d×h) : 310 x 520 x 50mm

Cooking Appliances



FS6416 Gas Hob
Dimensions (w×h×d): 580 × 510 × 150mm



FBO6200BX Oven
Dimensions (w×h×d): 593 × 595 × 550mm



FBOK6200BX Compact Oven
Dimensions (w×h×d): 455 × 595 × 470mm



FDO6200BX Steamer
Dimensions (w×h×d): 593 × 595 × 550mm

Warming Drawers



FWS6200XS Warming Drawer

Dimensions (w×h×d): 138 × 565 × 523mm

Dishwashers / Sterilizers



DWFDWS 608 A+ XS Dishwasher

Dimensions (w×h×d): 595 × 598 × 505mm



FDZTD100L-A2P Steriliser

Dimensions (w×h×d): 595 × 630 × 516mm

Taps



CT 193S Tap

Dimensions (h) : 435mm



4 Functions Overview

Convenient Operation, Better Cooking



Oven



3D Turbo Grill

The mode of top heating + bottom heating + fan circulation is ideal for roasting large pieces of meat such as lamb leg, steak, whole poultry , etc.



Grill

The mode of top heating + roasting is ideal for finishing off baked and roasted dishes just before serving, as well as quick baking at high temperatures to ensure the food remains succulent and tasty.



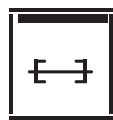
Fan Circulation

The mode of fan heating is suitable for baking ingredients on multi-layer trays at the same time, or for baking nuts, making dried fruit , etc.



Conventional BBQ Grilling

The mode of top roasting + grilling + bottom heating is suitable for cooking whole poultry, steak, mutton and fish, producing results similar to those of charcoal grilling.



Strong BBQ Grilling

The mode of hot air heating + grilling is suitable for glazing in the final stages of cooking, producing results similar to when food is air-dried in a windy outdoor environment. Ideally, a grilling tray should be placed under the grill to collect the dripping fat and juices during grilling.



Top/Bottom Heat

The mode of top heating + bottom heating is ideal for baking cookies and sponge cakes, delivering an evenly baked texture and a lovely golden brown finish.



Turbo Grill

The mode of Top Roasting + Fan Heating is ideal for baking several trays at the same time, ensuring that all ingredients are evenly heated and well-cooked.



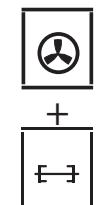
Thawing Mode

Employing low-power fan heating, this mode is suitable for quickly thawing seafood, frozen meat and other frozen food.



Medium BBQ Grilling

The mode of top roasting + rotated grilling is suitable for cooking kebab, chicken wings, sausages and other small pieces of food.



Strong Wind BBQ Grilling

The mode of hot air heating + rotated grilling is suitable for glazing in the final stage of cooking, producing results similar to air-dried food that is dried in a windy outdoor environment. Ideally, a grilling tray should be placed under the grill to collect the dripping fat and juices during grilling.

Steamer



Steam Heating

The 360-degree steam heating process, under the micro-pressure of a sealed environment with a temperature range of 50-100°C, can be adjusted to different temperatures for cooking different dishes simultaneously. It also provides plate-warming, heating, disinfection and many other useful functions. Steam heating is a great way to cook fish, vegetables and other dishes, sealing in both flavour and nutrients.



Thawing Function

Heating at a temperature of 50°C is ideal for the rapid thawing of frozen food, which can be heated according to the cooking instructions on its packaging.

Dishwasher



Standard Wash

The standard washing program is designed for daily washing and drying of tableware with moderate grease and dirt.



Strong Wash

Specially designed for Asian cooking style, this mode completely removes stubborn grease and burnt residue on pots and pans.



Quick Wash

Suitable for lightly soiled dishes, this energy-saving mode washes in just 30 minutes.



Self-cleaning

This unique self-cleaning mode allows the user to regularly clean the interior and the filter system of the dishwasher, without lifting a finger!



Energy-saving Wash

This mode is applicable to daily washing, fully immersed, ideal for cleaning general oil dishes; with energy-saving optimisation procedures, it is the best way to save water and electricity.



Pre-rinsing

This mode uses cold water to soak and soften the dirt prior to washing. It can also be used for washing selected fruit and seafood. The cycle takes just 11 minutes.



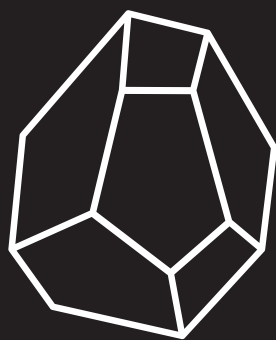
Soft Wash

Especially for delicate glassware and fragile porcelain, this mode employs a moderate temperature and gentle water flow to safely wash and dry your premium collectibles. It is also suitable for lightly soiled dishes.



Customised Wash

According to the individual needs and preferences, users can choose from 64 combinations with 16 optional time durations and 4 temperature settings. Once set, the customised program is 'remembered' and requires no further resetting.



Onyx

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Printed in January 2020



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