

SOFIA PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F6PDF486GS1



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Trilaminated Stainless Steel Griddle
- Dual True Convection (main oven)
- Single True Convection (accessory oven)
- Soft Closing Doors
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per Oven
- Cool Touch Doors
- Digital Controls
- Meat Probe (main oven)
- Fast Pre-Heat

COLOR KIT

	STAINLESS STEEL
	MATTE BLACK RAL 9004
	GLOSSY BLACK RAL 9004
	GLOSSY RED RAL 3003
	GLOSSY WHITE RAL 9016
	MATTE WHITE RAL 9016
	MATTE GREY RAL 9007

OPTIONAL ACCESSORIES

PDRKIT48 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG48BCI	Island trim
F6BG48STD	Standard trim
F6BG48HBT	High back trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates
Trilaminated Stainless Steel Griddle with
Tubular Gas Burner
11,500 BTU high / 2,000 BTU low
Matte finish porcelain burner bowl
6 Dual-Flame Crescendo Burners
2 X 20,000 BTU max (NG)
4 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

Ovens

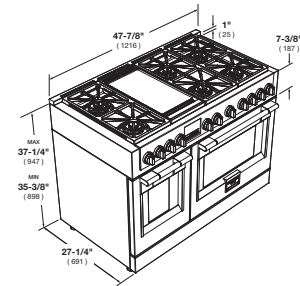
Dual True Convection in main oven and
True Convection in accessory oven
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch soft closing doors
Extra-large baking cavity and viewing area
3 Halogen lights on main oven
2 Halogen light on accessory oven
Total capacity 123 lt and 63,4 lt
Total capacity 4,34 cu. ft. and 2,24 cu. ft.
2 chrome racks per oven

Oven Functions

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe on main oven only
Self-Clean
Sabbath Mode

SOFIA

DUAL FUEL PROFESSIONAL RANGE



CODE ID		48" DUAL FUEL PROFESSIONAL RANGE - F6PDF486GS1			
Series	600				
Finish	Professional Design - Stainless Steel				
CONTROL PANEL					
Control Type	11 Heavy Duty Knobs				
Oven Programming	Electronic with 6 Touch Keys				
Display: Clock - Temperature - Function	White LED				
Language	English				
COOKTOP					
Type	GAS (NG or LP)				
Cooking Surface	Matte Black Enamel				
GAS COOKTOP FEATURES					
	Electric Re-ignition system	Dual Crown Burners (Brass or Alluminum)			
	Flame-out sensing	Griddle (flat or with rack)			
	Top Mount Injectors	Pressure Regulator			
	L.P. Conversion Kit				
Heavy Duty Cast Iron Grates	3				
Cooking Zones	6 Burner + Griddle				
Burners types	All Dual Flame/Simmer Burner				
Front-L/Front-R - Power (Max/Min) G20 - 5"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W				
Front-L/Front-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W				
Rear-L/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G20 - 5"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W				
Rear-R/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G20 - 5"/G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W				
Griddle Burner (Center "Left") Power (Max/Min) G20 - 5"/G31 - 10"	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W				
OVEN		18" (Accessory Oven)		30" (Main Oven)	
Type	Electric Self-clean - Dual Convection (True Euro Conv.)		Electric Self-clean - Dual Convection (True Euro Conv.)		
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)		
OVEN FUNCTIONS					
	Pyrolytic Self-Clean with automatic door latch	Bake	Pyrolytic Self-Clean with automatic door latch	Bake	
	Convection Broil	Broil	Convection Broil	Broil	
	Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Oven Lights	
ELECTRIC OVEN FEATURES					
	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
	Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
	Automatic Fast Preheat	12/24 Hour Clock Formats	Automatic Fast Preheat	12/24 Hour Clock Formats	
	Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
			Meat Probe		
OVEN DOOR(S)					
Oven Glass Window	Deep Embossed Window		Deep Embossed Window		
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses		
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube Ø30mm, Metal End caps		Stainless Steel Tube Ø30mm, Metal End caps		
OVEN CAVITY					
Total Capacity (lt)	63,4		123		
Total Capacity (cu. ft.)	2,24		4,34		
Cavity Enamel Color	Black		Black		
Rack Positions	6		6		
Oven Lights	2x20W Halogen		3x20W Halogen		
HEATING ELEMENTS (@240V)					
Broil Upper Heating Element	2100 W		3500 W		
Upper Auxiliary Element	700 W		1032 W		
Concealed Bake Lower Heating Element	1750 W		3000 W		
Convection Element	1 x 2500 W		2 x 1300 W		
OVEN ACCESSORIES					
Chrome Racks	2		2		
Enameled Broiler Pan (basin + anti splash)	-		1		
Telescopic Chrome Rack	1		1		
DIMENSIONS/WEIGHT					
Overall dim - Width	47 - 3/4"		1216 mm		
Overall dim - Height (min - max)	36 - 3/8", 38 - 1/4"		923 mm - 972 mm		
Overall dim - Depth	29 - 3/4"		756 mm		
Gross Weight	529 lbs		240 kg		
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120-240V, 60Hz			7.00 kW - 31.3A		
kW / Amps rating at 120-208V, 60Hz			6.00 kW - 29.5A		
Power Cable			Nema 14-50P		
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual			English / French / Spanish		