

# SOFIA PROFESSIONAL 48"













48" ALL GAS PROFESSIONAL RANGE










CODE ID

**F6PGR486GS2**



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Trilaminate Stainless Steel Griddle
-  Dual Convection (main oven)
-  Single Convection (accessory oven)
-  Soft Closing Doors
-  Digital Controls
-  Multi-level cooking
-  1 Telescopic Rack per Oven
-  Cool Touch Doors
-  Nova Broiler System

## 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      | 30" Telescopic rack |
| FMTRP18      | 18" Telescopic rack |

## SPECIFICATIONS

### COOKING SURFACE

3 Heavy Duty, continuous cast iron grates  
Trilaminate 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 Convection in main oven and Convection in accessory oven  
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  
1 telescopic rack per oven

### NOVA BROILER SYSTEM

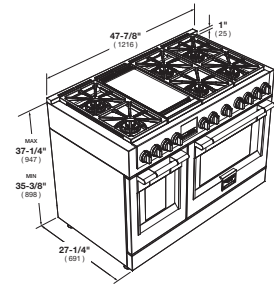
Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

### OVEN FUNCTIONS

Bake  
Broil  
Convection  
Sabbath Mode ( main oven )

# SOFIA

ALL GAS PROFESSIONAL RANGE



| CODE ID  | 48" ALL GAS PROFESSIONAL RANGE<br>F6PGR48GS2                                    |  |  |                          |
|--|---|--|--|--------------------------|
| Series   | 600 Series  |  |  |                          |
| Finish   | Professional Design - Stainless Steel   |  |  |                          |
| <b>CONTROL PANEL</b>   |   |  |  |                          |
| Control Type   | 11 Heavy Duty Knobs   |  |  |                          |
| Oven Programming   | Electronic with 6 Touch Keys  |  |  |                          |
| Display: Clock - Temperature - Function  | White LED   |  |  |                          |
| Language   | English   |  |  |                          |
| <b>COOKTOP</b>   |   |  |  |                          |
| Type   | GAS (NG or LP)  |  |  |                          |
| Cooking Surface  | Matte Black Enamel  |  |  |                          |
| <b>GAS COOKTOP FEATURES</b>  |   |  |  |                          |
|  | Electric Re-ignition system   | Dual Crown Burners (Brass or Aluminum) |  |                          |
|  | 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) G31 - 10" | 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W                                      |  |  |                          |
| Griddle Burner (Center "Left")<br>Power (Max/Min) G20 - 5"/G31 - 10"               | Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W |  |  |                          |
| <b>OVEN</b>  | 18" (Accessory Oven)  |  | 30" (Main Oven)                            |                          |
| Type   | Multifunction with Single Fan   |  | Multifunction with Dual Convection         |                          |
| Temperature Regulation   |   |  | Electronic probe                           |                          |
| <b>OVEN FUNCTIONS</b>  |   |  |  |                          |
|  | Down Bake   | Broil                                  | Down Bake                                  | Broil "Super Nova"       |
|  | Dehydrate   | Convection Roast                       | Dehydrate                                  | Convection Roast         |
|  | Pizza (Lower Convection)  | Oven Lights                            | Pizza (Lower Convection)                   | Sabbath Mode             |
| <b>GAS OVEN FEATURES</b>   |   |  |  |                          |
|  | Electric Flame Ignition   | Flame out sensing                      | Electronic Temp. Control                   | Flame out sensing        |
|  | Gas safety devices  |  | Electric Flame Ignition                    | Timing Cooking Functions |
|  | L.P. Conversion Kit   |  | Gas safety devices                         | 12 Hour Clock Formats    |
|  |   |  | L.P.: Conversion Kit                       | Pizza Function           |
| <b>OVEN DOOR(S)</b>  |   |  |  |                          |
| 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 |                          |
| <b>OVEN CAVITY</b>   |   |  |  |                          |
| 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                              |                          |
| <b>BROIL BURNER</b>  |   |  |  |                          |
| Power Natural Gas  | 8000 (BTU/h) - 2300W  |  | 14000 (BTU/h) - 4102W                      |                          |
| Power Propane  | 8000 (BTU/h) - 2300W  |  | 13000 (BTU/h) - 3800W                      |                          |
| <b>BAKE BURNER</b>   |   |  |  |                          |
| Power Natural Gas  | 9500 (BTU/h) - 2800W  |  | 18000 (BTU/h) - 5300W                      |                          |
| Power Propane  | 9500 (BTU/h) - 2800W  |  | 16000 (BTU/h) - 4700                       |                          |
| <b>OVEN ACCESSORIES</b>  |   |  |  |                          |
| Chrome Racks   | 2   |  | 2  |                          |
| Enameled Broiler Pan (basin + anti splash)   | -   |  | 1  |                          |
| Telescopic Chrome Rack   | 1   |  | 1  |                          |
| <b>DIMENSIONS/WEIGHT</b>   |   |  |  |                          |
| 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                                     |                          |
| <b>POWER / RATINGS</b>   |   |  |  |                          |
| kW / Amps rating at 120V, 60Hz   | 1500 W - 12.5 A   |  |  |                          |
| Power Cable  | Nema 5-15P  |  |  |                          |
| <b>INSTRUCTIONS FOR USE</b>  |   |  |  |                          |
| Use & Care Manual / Installation Manual  | English / French / Spanish  |  |  |                          |