

# SOFIA 48" PRO RANGE



CODE ID

SOFIA 48" PRO INDUCTION RANGE - ALL GLASS



**F6PIR487S1**



 Easy Clean Ceramic Glass


 Dual Max Power

 Bridge Zone

 Power Boost Burner

 Pan Detection system

 Residual Heat Sensor

 Dual True Convection (main oven)

 Single True Convection (accessory oven)

 Soft Closing Door


 Self Clean Oven

 1 Telescopic Rack

 Cool Touch Door

 Digital Controls

 Meat Probe

 Fast Pre-Heat

## SUMMARY DESCRIPTION

This elegantly designed 48" induction range is our first all-electric pro range alternative for those who do not have access to gas or choose to go full electric. The cooking surface features 7 powerful premium European inductors under a continuous piece of ceramic glass adding to the elegant design. Not only does this layout feature the same beloved configuration of our 36" induction range but includes a dedicated bridge element, which when put into bridge function, allows one to combine both induction zones into one large zone for use with specialty cookware or an induction-capable griddle. The instant response and precise control of the induction are ensured by the presence of professional control knobs. Below the cooking surface, two self-cleaning true convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourage you to cook the way you want.

## COLOR KIT

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

## OPTIONAL ACCESSORIES

PDRKIT48 ...	Color kit
F6BG48STD	Standard trim
F6BG48HBT	High back trim
F6BG48BCI	Island trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

## SPECIFICATIONS

### COOKING SURFACE

Seven powerful premium European inductors  
4 Single Induction cooking zones  
1 Dual Max Power with Ø 11" cooking zone  
2 Bridge Zone Elements (griddle function)  
Elegant Ceramic glass surface  
Booster function for each cooking zone  
Residual heat and Power-on Indicators  
Pot Detection System  
Child Lock Function  
Automatic Heat-up

### OVEN

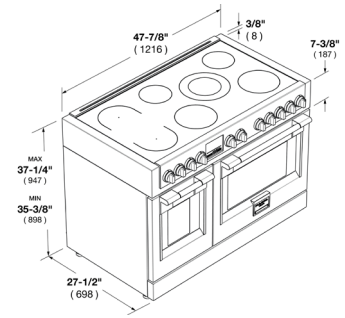
Dual True Convection in main oven and  
True Convection in accessory oven  
Self-cleaning oven with Multifunction baking  
Black Porcelain enamel interior  
Cool to the touch soft closing doors  
Extra-large baking cavity and viewing area  
3 Halogen lights on main oven  
2 Halogen light on accessory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

### OVEN FUNCTIONS

Bake  
Broil  
Roast  
True Convection  
Warm / Proof / Dehydrate  
Meat Probe  
Self-Clean  
Sabbath Mode  
Convection Roast

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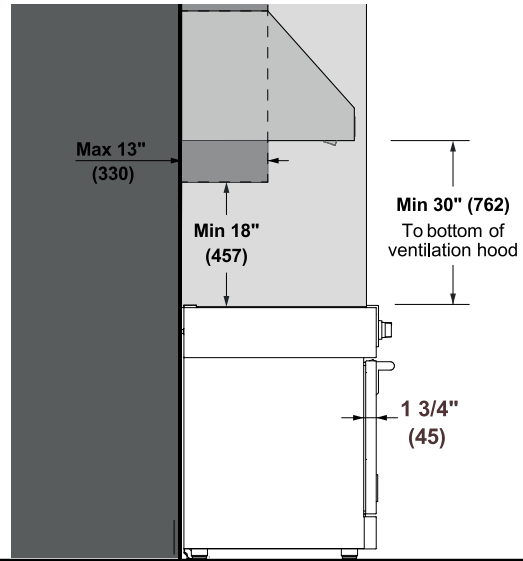
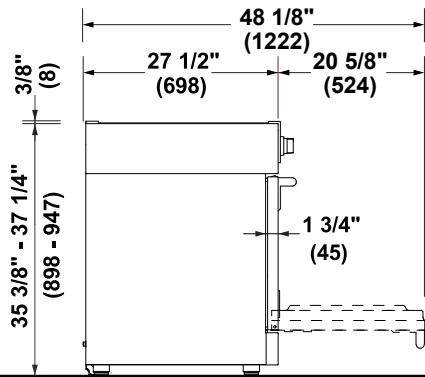
CODE ID		F6PIR487S1	
Series - Stainless Steel Aesthetics		Sofia Full Electric 48" - Professional	
<b>COOKTOP</b>			
Type		Induction	
Cooking Surface		Ceramic Glass	
Knobs		7 Knobs	
<b>Induction Special Features</b>			
		Pot Detection System	Child lock function
		Cooling fan system	
Power management with indication		Main dual burner and griddle power unaffected	
<b>INDUCTION CONTROL FEATURES</b>			
Power levels 1 to 9		Simmer Function 205°F / 95°C (inside the pot 195°F / 90°C) only available on bridge or griddle left zones	
		Digital display for power level indication	Melting Function 113°F / 45°C inside the pot 108°F / 42°C
		Warming Function 158°F / 70°C inside the pot 149°F / 65°C	Booster/Fast boil function for each zone
		Heat up time automatic	Residual heat indication
		Knob for power setting	
		<b>5 + 2 Bridge zone elements (griddle function)</b>	
Front Left	Power L9   Booster	Inductor 9" (230mm)	2300W   3700W
Rear Left	Power L9   Booster	Inductor 7" (180mm)	1850W   3000W
Middle dual circuit	Power L9   Booster	Inductor 11" (280mm)	3000W   5500W
Middle single circuit	Power L9   Booster	Inductor 7" (180mm)	1850W   2600W
Front Right	Power L9   Booster	Inductor 9" (230mm)	2300W   3700W
Rear Right	Power L9   Booster	Inductor 7" (180mm)	1850W   3000W
Bridge Front + Rear Left	Power L9   Booster	2 x Inductor 7" (180mm)	2 x 1850W   3000W
<b>OVEN</b>			
Type - Oven Type - Temperature Regulation		ELECTRIC PIRO - Various (see explanation of codes) - Electronic	
<b>Functions</b>			
		Pyrolytic Self-Clean with automatic door latch	True European Convection Bake (Multi level)
		Convection Broil	Convection Roast
		Pizza (Convection bake)	Bake
		Broil	Dehydrate
		Thaw (Defrost)	Proof (Warm)
		Keep warm (Warm Plus)	Oven Lights
		Fast Preheat	
<b>Control Panel</b>			
Control type		Modular LED - Electronic	
Clock, Temperature, Function Display		LED	
Commands - Language		4 Knobs / 6 Touch Keys - English	
<b>Electric Oven Features</b>			
		Preset/Last used temperature memory	Preheat gauge (25%, 50%, 75%, 100%)
		Automatic Fast Preheat	Child Door Lock
		Commands Lock	Sabbath mode
		12/24 hours clock format	°C/°F degree unit
<b>Oven Door(s)</b>			
Oven Glass Window		Deep Embossed Window	
Door Cooling System		4 Pane Heat Resistant (cool touch) Glass	
Soft closing system			
Door Hinges		Heavy Duty Steady Tilt	
Handle style		Stainless Steel Tube d30mm, metal end caps	
<b>Oven Cavity</b>			
		<b>18" OVEN</b>	
Total Capacity ( lt )		63,4	
Total Capacity ( cu. ft. )		2,24	
Cavity Enameling Colour		Black	
Rack Positions		6	
Oven Lights		2x20W Halogen	
<b>Heating Element</b>			
		Broil Upper Heating Element	2100 W (240V)
		Upper Auxiliary Element Wattage	700 W (240V)
		Concealed Bake Heating Element	1750 W (240V)
		Convection Element Wattage	1x2500 W (240V)
<b>Oven Accessories</b>			
		Chromed racks (2)	
		Enameled Grill set ( basin + anti splash )	
		Telescopic chromed rack	
		Meat probe	
<b>DIMENSIONS   WEIGHTS</b>			
Overall dim - Width   Height   Depth (Included Handle)		47 7/8" (1216mm)   35 3/8" to 37 1/4" (898 - 947mm)   30" (763mm)	
Gross weight   Net weight		204,4 kg - 450,6 lb   181,8 kg - 400,8 lb	
<b>POWER / RATINGS (208/240 V, 60 HZ)</b>			
KW/Amps rating at 120-240V, 60Hz		20.3 kW - 84.6 A	
KW/Amps rating at 120-208V, 60Hz		17.6 kW - 84.6 A	
Cable + Plug   Cable length		Nema 14 - 50P   51" (1300 mm)	
<b>INSTRUCTIONS FOR USE</b>			
Use & Care Manual - Installation Manual		EN, SP, FR	

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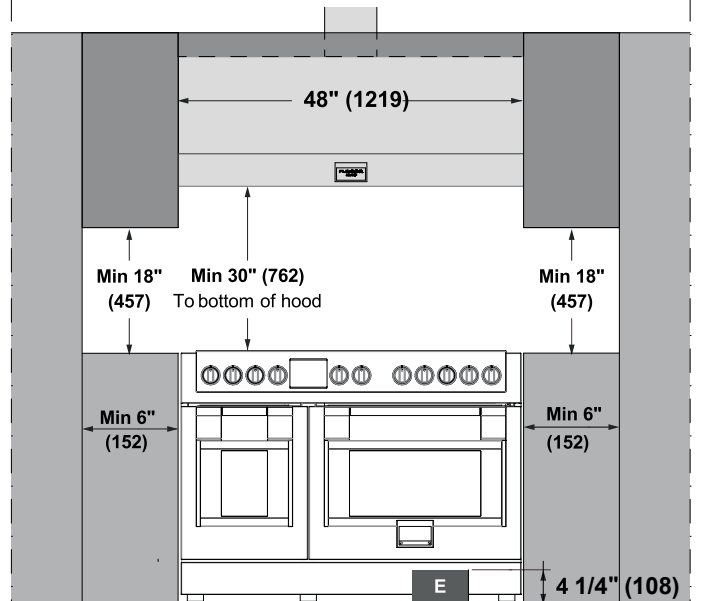
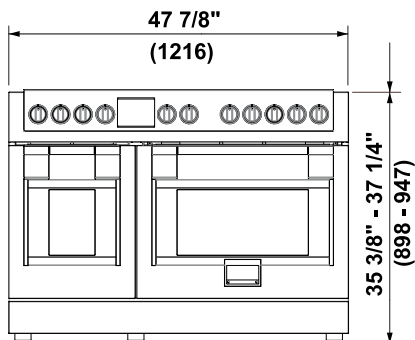
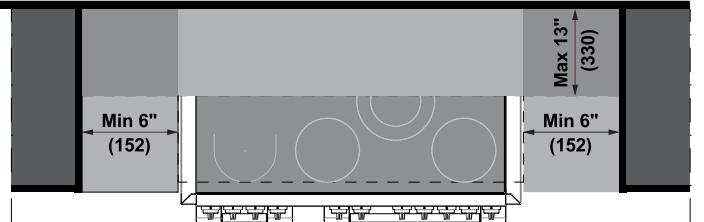
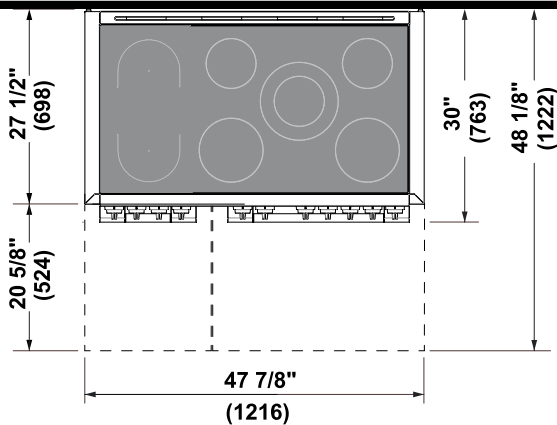
## DIMENSIONS - CUTOUT REQUIREMENTS

Dimensions in brackets are in millimeters



SIDE VIEW

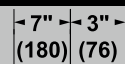
TOP VIEW



FRONT VIEW

2" (5.1) Max

Protrusion from wall for Electrical supply



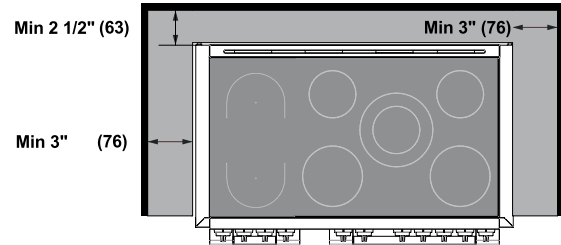
## INSTALLATION REQUIREMENTS

For detailed installation specifications consult the installation requirements page or each single product installation manual.

Ensure your installation also complies with local and national building and fire codes.

### FLUSH ISLAND TRIM INSTALLATION

For island installation, maintain 2-1/2 inch minimum from cutout back edge of countertop and 3 inch minimum from cutout to side edges of countertop (see view).



## ELECTRICAL REQUIREMENTS

### ELECTRICAL SUPPLY

120/240 V - 60 Hz 20.3 kW 84.6 A\*  
 120/208 V - 60 Hz 17.6 kW 84.6 A\*

### SERVICE

50 Ampere dedicated circuit

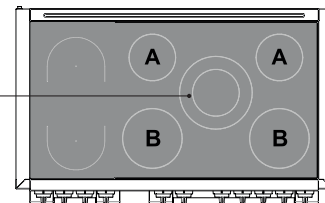
### POWER CONNECTION

NEMA 14-50P

## POWER MANAGEMENT SYSTEM

### Power Management Area

**A** Decreases by 4/5 Levels  
**B** Decreases by 1/2 Levels



\*Considering all the power consuming features of this appliance; the theoretical potential cumulative power draw could exceed the required circuit breaker rating of 50 amps. We must stress that under normal expected daily usage, the probability of this ever happening is exceptionally low. Such a power draw would require that both ovens are operating and all surface elements have been set to their maximum settings simultaneously.

This model is equipped with a Fulgor Milano proprietary Power Management System that will prevent the tripping of circuit breakers in the event of an extreme power use scenario.

The system is designed so in the event that 50 amps total draw is exceeded for several minutes, it will enter into 'POWER MANAGEMENT' mode in which case 4 of the 5 surface induction elements of the main cooking area will be temporarily reduced in their setting in accordance to the above diagram and description: the rear inductors' settings will be reduced by 4 or 5 levels and the front inductors will be reduced by 1 or 2 levels.

The amount of reduction will be determined by the current power draw at the time the system is engaged. Additionally, any active BOOST and AUTOMATIC HEAT UP functions in this region will be turned OFF to reduce power draw.

You will note that the symbol 'POWER MANAGEMENT' will illuminate on the cooking surface during this time. Functionality of the ovens and of the two left-most induction elements will remain unaffected and the central double induction element will still be able to maintain a power level setting of 9.

Once the total power draw drops below 42 amps for 30 seconds, the cooktop will return to its full operational ability and previous settings will be restored automatically except for BOOST or AUTOMATIC HEAT UP which would need to be reinitiated if so desired. Again, it is highly unlikely you will ever see the Power Management system engaged during normal daily use.

Specification sheets are for planning purposes only. Always refer to installation instructions, always consult the countertop fabricator/supplier prior to determining counter opening. Consult your HVAC engineer for your specific ventilation requirements. Always refer to installation instructions accompanying product or on available on [www.fulgor-milano.com/us/en](http://www.fulgor-milano.com/us/en) for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.