

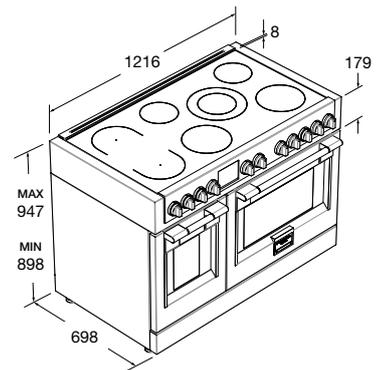


Sofia Induction 48"

FSRC 4807 P MI MK 2F MBK



- Electronic multifunction ovens
- Pizza Pizzeria 350 °C function
- AirFry (oven-frying) function
- Pyrolytic self-cleaning ovens
- Fast pre-heat function
- Main oven with dual convection
- Ventilated accessory oven
- Meat Probe
- Cool touch soft-close door
- Creative Digital Control with knobs
- Glass-Ceramic Surface
- Metal knobs with stainless steel finish
- Pan Detection Sensore
- 7 Cooking Zones
- 1 Dual Max Power Zone Ø 28 cm



Features

The Sofia Induction range, now available in the new 48" version, represents a refined expression of FULGOR MILANO design. The cooktop is equipped with seven powerful induction zones, including both a flexible BRIDGE and an efficient DUAL MAX POWER zone. The intuitive knob control allows adjustment of both the cooktop and the two high-performance pyrolytic multifunction ovens. The main 30" oven, along with 18" auxiliary oven, confirm the versatility of SOFIA, making it a flexible tool capable of enhancing the creativity of professional chefs. The standard accessories for the main oven include a fully extendable telescopic rack, two flat racks, a meat probe, a pizza set (round rack, pizza peel, and refractory stone), an enamel-coated anti-splash tray, and an AirFry tray. The auxiliary oven has fully extendable telescopic rack, two flat racks, and an AirFry tray.



MATTE BLACK
 FSRC 4807 P MI MK 2F MBK
 EAN 8019801035137

PROFESSIONAL

SOFIA 48" INDUCTION RANGE



FSRC 4807 P MI MK 2F MBK	
Type / Aesthetic	Induction / Matte Black
Interiors: enamel / other	Ultra Black Piro / -
COOKING HOB	
Supply	Induction
Surface	CeraBlack
Pan Detector / Safety Lock	• / •
Cooling with Fans	•
Power Levels	1 - 9
	Fusion function 45°C / Slow cooking at 70°C
	Booster for each zone
	Automatic Heat Up
	Error code indicator
	Residual heat release H
	Minute Minder
COOKING ZONES FEATURES	
Front left power (L9 - Booster) (W)	Ø 230 mm 2300 - 3700 W
Rear left power (L9 - Booster) (W)	Ø 200 mm 1850 - 3000 W
Dual Max power (L9 - Booster) (W)	Ø 280 mm 3000 - 5500 W
Center power (L9 - Booster) (W)	Ø 200 mm 1850 - 2600 W
Front right power (L9 - Booster) (W)	Ø 230 mm 2300 - 3700 W
Rear right power (L9 - Booster) (W)	Ø 200 mm 1850 - 3000 W
Bridge front and rear left (L9 - Booster) (W)	2x Ø 200 mm 2x 850 - 3000 W
OVEN	
Type / Functions no.	Electronic Multifunction / 18
Type of ventilation	Main oven Dual ventilation - Secondary oven Thermoventilated
Energy efficiency class	A
Capacity (liters)	125 + 65 L
Forced cooling	•
PERFORMANCE	
Max cooking temperature	290° C
Pyrolysis temperature (Self-cleaning)	460° C
Pizza Pizzeria 350° function / AirFry	• / •
CONTROLS	
Control system / Recipes	Creactive with knobs / •
Automatic power off / Booster	• / •
Meat Probe	Main oven
SAFETY	
Door lock (during pyrolysis)	•
Cool-touch door / no. of glass panes	• / 4
Soft-close door	•
ACCESSORIES	
Lighting (Halogen, 25 W) no.	3 + 2
Flat racks / Telescopic rack no.	2 + 2 / 1 + 1
Trays no. / type	1 / Enamelled tray
Enamelled AirFry tray	1
Stainless steel AirFry tray	1
Round rack / Pizza shovel	1 / •
Firestone for pizza no.	1
POWER RATING	
Max electrical power (W)	21400 W
Voltage / Frequency (V - Hz)	220 - 240 V / 380 - 415V 2 N ~ ; 50 - 60 Hz
DIMENSIONS	
Width mm	1216
Height (min - Max) mm	898 - 947
Depth (mm)	698