

SOFIA PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE



CODE ID



F6PGR366S2



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



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

PDRKIT36 ...	Colour kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	Griddle
FMTRP36	Telescopic rack

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates
One piece, 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)

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

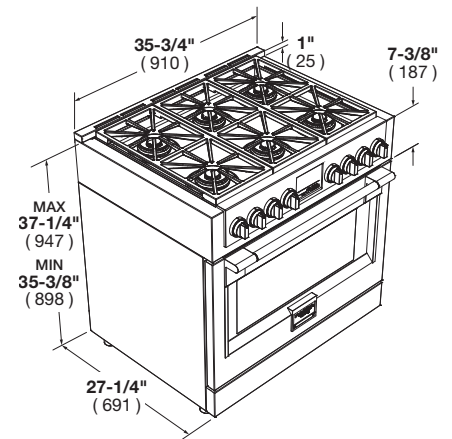
Dual Convection
Oven temperature electronic control
Nova Broiler System
Black Porcelain enamel interior
Cool to the touch, soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
1 telescopic rack
Enamelled Broiler Pan

OVEN FUNCTIONS

Bake
Broil
Convection
Pizza cooking mode 590 °F
Dehydrate
Timer
Sabbath Mode

SOFIA

36" ALL GAS PROFESSIONAL RANGE



CODE ID	F6PGR366S2 - 36" ALL GAS PROFESSIONAL RANGE		
Series and Finish	600 Series - Professional Design - Stainless Steel		
CONTROL PANEL			
Control Type	8 Heavy Duty Knobs		
Display: Temperature - Function	White LED		
Ignition/Temperature control	Electronic Control (min/max 170/550°F)		
COOKTOP			
Type	GAS (NG or LP)		
Cooking Surface	Matte Black Enamel		
GAS COOKTOP FEATURES			
	Electric Re-ignition system Flame-out sensing	Top Mount Injectors L.P. Conversion Kit	Dual Crown Brass Burner
Heavy Duty Cast Iron Grates	3		
Cooking Zones	6		
Burners types	All Dual Flame/Simmer Burner		
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		
Power Front-R (Max/Min) NG	-		
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W		
OVEN			
Type	Gas - Dual Convection		
Temperature Regulation	Electronic thermostat control		
OVEN FUNCTIONS			
	Bake	Broil	Pizza
GAS OVEN FEATURES			
	Electronic Flame Ignition Flame-out Sensing	Flame-out Auto-off Sabbath Mode	L.P. Conversion Kit
OVEN DOOR(S)			
Oven Glass Window	Deep Embossed Extra Wide Window		
Door Cooling System	4 Heat Resistant Glasses		
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube with Metal End caps		
OVEN CAVITY			
Gross Capacity (cbft)	5.7		
Usable Capacity (cbft)	4.4		
Cavity Enamel Colour	Black		
Rack Positions	6		
Oven Lights	3x20W Halogen		
NOVA BROILER SYSTEM BURNER			
Power (Max) NG	18000 (BTU/h) - 5300W		
Power (Max) LP	17000 (BTU/h) - 5000W		
BAKE BURNER			
Power (Max) NG	21500 (BTU/h) - 6300W		
Power (Max) LP	21500 (BTU/h) - 6300W		
OVEN ACCESSORIES			
Chromed Racks	2		
Enameled Broiler Pan (basin + anti splash)	1		
Telescopic Chromed Rack	1		
DIMENSIONS/WEIGHT			
Overall dim - Width	35 - 3/4"	(910 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	377 lbs	(171 kg)	
POWER / RATINGS (120 V, 60 HZ)			
Watts / Amps	200W - 1.7A		
Power Cable	Nema 5-15P		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		