

# 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



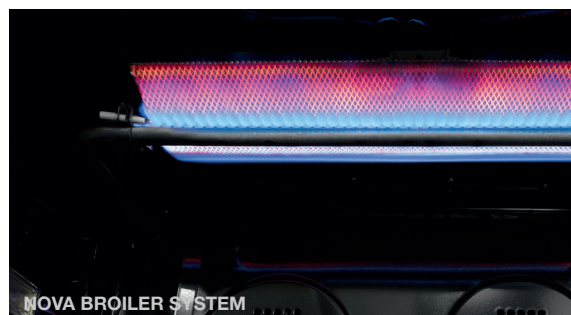
Digital Controls



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 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	36" Griddle

## SPECIFICATIONS

### 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

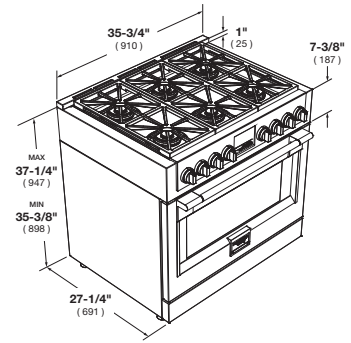
Dual Convection  
Oven temperature electronic control  
Nova Broiler System  
Black Porcelain enamel interior  
Cool to the touch soft closing door  
Extra-large baking cavity and viewing area  
3 Halogen lights for flawless visibility  
Gross capacity 5.7 cu. ft.  
2 chrome racks  
1 telescopic rack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

### OVEN FUNCTIONS

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

# SOFIA

ALL GAS PROFESSIONAL RANGE



CODE ID	36" ALL GAS PROFESSIONAL RANGE - F6PGR366S2	
Series	600	
Finish	Professional Design - Stainless Steel	
<b>CONTROL PANEL</b>		
Control Type	8 Heavy Duty Knobs	
Display: Temperature - Function	White LED	
Ignition/Temperature control	Electronic Control (min/max 170/550°F)	
<b>COOKTOP</b>		
Type	GAS (NG or LP)	
Cooking Surface	Matte Black Enamel	
<b>GAS COOKTOP FEATURES</b>		
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	
<b>OVEN</b>		
Type	Gas - Dual Convection	
Temperature Regulation	Electronic thermostat control	
<b>OVEN FUNCTIONS</b>		
	Bake	
	Broil	
	Pizza	
<b>GAS OVEN FEATURES</b>		
	Electronic Flame Ignition	
	Flame-out Sensing	
	Flame-out Auto-off	
	Sabbath Mode	
	L.P. Conversion Kit	
<b>OVEN DOOR(S)</b>		
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	
<b>OVEN CAVITY</b>		
Gross Capacity (cbft)	5.7	
Usable Capacity (cbft)	4.4	
Cavity Enamel Color	Black	
Rack Positions	6	
Oven Lights	3x20W Halogen	
<b>NOVA BROILER SYSTEM BURNER</b>		
Power (Max) NG	18000 (BTU/h) - 5300W	
Power (Max) LP	17000 (BTU/h) - 5000W	
<b>BAKE BURNER</b>		
Power (Max) NG	21500 (BTU/h) - 6300W	
Power (Max) LP	21500 (BTU/h) - 6300W	
<b>OVEN ACCESSORIES</b>		
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	1	
<b>DIMENSIONS/WEIGHT</b>		
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
<b>POWER / RATINGS (120 V, 60 HZ)</b>		
Watts / Amps	200W - 1.7A	
Power Cable	Nema 5-15P	
<b>INSTRUCTIONS FOR USE</b>		
Use & Care Manual / Installation Manual	English / French / Spanish	