

# SOFIA PROFESSIONAL

DUAL FUEL FREESTANDING RANGE 48"



CODE ID



**FSRC 4807 2P MK 2F X**



Pizza Cooking Mode 350°C



Creative



Heavy Duty Grates



Continuous Grate Surface



Dual crescendo Burner



Dual Convection (Main Oven)



True Convection (Accessory oven)



Soft Closing



Self Clean Oven



Multi-Level Cooking



1 Telescopic Rack per Oven



Cool Touch Doors



Digital Controls



Meat Probe



Fast Pre-Heat

## PROFESSIONAL COOKER 48"

Creative system with knobs

### COOKING HOBS

Natural gas powered  
with the possibility of conversion to LPG  
4 Gas Crescendo burners dual controls  
adjustable from 450 to 4000W (NG)  
2 Gas Crescendo burners dual controls  
adjustable from 450 to 4500W (NG)  
1 tubular gas burner for Teppanyaki  
from 0.5 to 3.5 kW  
Top surface with matt black porcelain enamel  
Continuous professional cast iron grills  
Steel knobs

### OVEN

Electronic multifunction  
Creative system with knobs  
Double internal ventilation (main oven)  
Thermo-ventilated (Support oven)  
Self-cleaning with PYROLYSIS

Quick achievement booster  
of the chosen temperature  
Cold door with assisted closing (both) Interior  
with Ultra-Black enamel

### INCLUDED ACCESSORIES

Main Oven:  
Meat probe  
1 telescopic rack with total extraction  
2 flat metal grids  
1 round grill  
1 refractory stone  
1 pizza shovel  
1 enameled tray with anti-splash  
Internal capacity 124 liters

Support oven:  
1 telescopic grate with total extraction  
2 flat metal grids  
Internal capacity 76 liters



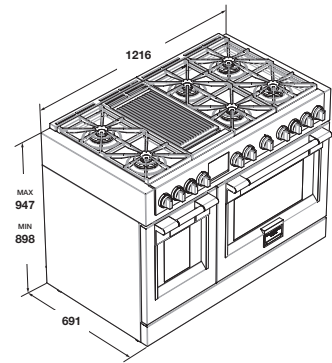
STAINLESS STEEL  
FSRC 4807 2P MK 2F X



MATTE BLACK STEEL  
FSRC 4807 2P MK 2F MBK

# SOFIA

## DUAL FUEL FREESTANDING RANGE



FSRC 4807 2 P MK 2F ...	
Type	Free standing range 48"
Finishing	... <b>X</b> Stainless steel ... <b>MBK</b> Matte Black
Interiors	Ultra Black Piro
<b>COOKING HOB</b>	
Supply	Gas
Crescendo / Tubular Burner	6 / 1 x 500 - 3500 W
Gas Power (min-Max)	2 x 450 - 4500 W / 4 x 450 - 4000 W
Gas safety	•
Grids / Cast iron plate n.	3 / 1
Cooking surface	Enameled matte black
<b>Ovens</b>	
Typology	Electronic multifunction
Double ventilation / Thermo-ventilated	Main / Accessory
Energy efficiency class	A
Capacity (liters)	124 +76 L
Forced cooling	•
Functions n.	11
<b>PERFORMANCE</b>	
Max cooking temperature / Classic pizza	290° C / 350° C
Pyrolysis temperature	460° C
Self-cleaning	•
<b>COMMANDS</b>	
Control system	Creactive with knobs
Recipes	•
Automatic shutdown	•
Booster	•
Meat probe	Main oven
<b>SAFETY</b>	
Door lock (during pyrolysis)	•
Cold door / Glass n.	• / 4
Door with soft closing	•
<b>ACCESSORIES</b>	
Lighting (Halogen 20 W) n.	3 + 2
Flat grids n.	2 + 2
Telescopic grid n.	1 + 1
Trays n. / Type	1 / enameled tray
Round grid n.	1
Baking stone n.	1
Pizza shovel	•
<b>POWER RATING / GAS</b>	
Max electrical power (W)	7000 W
Voltage / Frequency (V - Hz)	220 - 240 / 380 - 415 V • 2N ~ 50-60 Hz
Types of gas	NG - LPG
Cord	-
Plug	-
<b>DIMENSIONS</b>	
Width mm	1216
Height ( min - Max ) mm	898 - 947
Depht ( mm )	691