PROFESSIONAL



Pro Gas 36"

FSRC 3606 GG ED 2F X





- Professional Digit Control
- Metal knobs with stainless steel finish
- 6 Crescendo Dual Burners
- Matte black enamelled bowl
- Professional cast iron grates
- NG or LPG supply
- Gas-powered oven (NG or LPG)
- Interior dual convection
- Cool touch soft-close door
- Telescopic rack

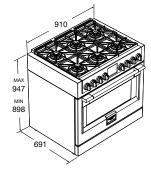
Features

SOFIA 36" PRO GAS is designed for those who appreciate the typical cooking characteristics of a gas oven. Like the other models, this version is characterized by an iconic style recognized all over the world. The professional cooktop is equipped with 6 flexible burners gas oven (Crescendo Dual brass burners), sturdy continuous cast iron grates and bowl coated with special matt black enamel, which guarantees durability and easy cleaning. The oven is the largest gas oven in terms of size and capacity (161 liters) currently produced by Fulgor Milano. The standard equipment of the oven includes a fully extractable telescopic rack, two flat racks and an enameled tray with anti-splash.



STAINLESS STEEL FSRC 3606 GG ED 2F X EAN 8019801017263





PROFESSIONAL

36" FREE-STANDING KITCHENS



36" free-standing kitchen X
Ultra Black Piro / -
Gas
6
450 - 4500 W
•
3
Matte black enamelled
Gas
•
Α
150 L
•
3
300° C
Digital display with knobs
-
-
<u>-</u>
• / 4
•
3
2
1
1 / enamelled tray
-
- ·
200 W
220-240 V~ 50-60 Hz
NG - LPG
•
Schuko
910
898 - 947
691