

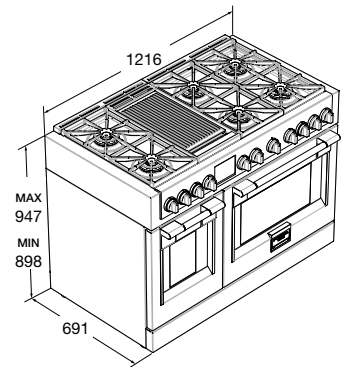


Pro Multifunction 48"

FSRC 4807 2P 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
- INOX finish reversible plate cover
- Metal knobs with stainless steel finish
- Professional cast iron grates
- Pro Heavy Duty Enamelled Ribbon Plate / Griddle
- Matte black enamelled bowl
- 6 Crescendo Dual Gas Burners
- 1 Teppanyaki tubular burner
- NG or LPG supply



Features

SOFIA PRO 48 DUAL FUEL represents the excellence of FULGOR MILANO, it is synonymous with Italian style, mastery in product development and accuracy in workmanship. Thanks to the cooktop equipped with 6 Crescendo Dual brass gas burners, the reversible griddle featuring grills or TeppanYaki, and the two high-performance pyrolytic multifunction ovens, this version proves to be a flexible tool, capable of enhancing the creative aptitudes of kitchen professionals. The standard accessories of the main oven include a fully extractable telescopic rack, two flat racks, a MEAT probe, pizza set (round rack, peel and pizza stone), enameled tray with anti-splash and tray for AirFry. The support oven has a fully extractable telescopic rack, two flat racks and a stainless-steel tray for AirFry.



MATTE BLACK
FSRC 4807 2P MK 2F MBK
EAN 8019801022656

PROFESSIONAL

48" FREE-STANDING KITCHEN



| FSRC 4807 2P MK 2F MBK | |
|---------------------------------------|--|
| Type | 48" free-standing kitchen |
| Finish | Matte Black |
| Interiors: enamelled / other | Ultra Black Piro / - |
| COOKING HOB | |
| Supply | Gas |
| Tubular griddle burner | 1 x 1200 - 3350 W |
| Crescendo burner power (Min-Max) | 2 x 450 - 4500 W / 4 x 450 - 4000 W |
| Gas safety | • |
| Cast iron grates / griddle no. | 3 / 1 |
| Hob surface | Matte black enamelled |
| Ovens | |
| Type | Electronic multifunction |
| Dual convection / Thermoventilated | Primary / Secondary |
| Efficiency class | A |
| Capacity (litres) | 125 + 65 L |
| Forced cooling | • |
| Functions no. | 18 |
| PERFORMANCE | |
| Max cooking temperature | 290° C |
| Pyrolysis temperature / Self-cleaning | 460° C / • |
| Pizza Pizzeria 350° function | • |
| AirFry (oven-frying) | • |
| CONTROLS | |
| Control system | Creactive with knobs |
| Recipes | • |
| Automatic power off | • |
| Booster | • |
| Meat probe | Primary oven |
| SAFETY | |
| Door lock (during pyrolysis) | • |
| Cool-touch door / no. of glass panes | • / 4 |
| Soft-close door | • |
| ACCESSORIES | |
| Lighting (Halogen, 20 W) no. | 3 + 2 |
| Flat racks no. | 2 + 2 |
| Telescopic rack no. | 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 / GAS | |
| Max electrical power (W) | 7000 W |
| Voltage / Frequency (V - Hz) | 220 - 240 V / 380 - 415V 2 N ~; 50 - 60 Hz |
| Gas types | NG - LPG |
| Cord / Plug | - / - |
| DIMENSIONS | |
| Width (mm) | 1216 |
| Height (min - max) mm | 898 - 947 |
| Depth (mm) | 691 |