

SOFIA PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE



CODE ID

F6PDF304S1



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Dual True Convection
- Soft Closing Door
- Self Clean Oven
- Multi-level cooking
- 1 Telescopic Rack
- Cool Touch Door
- Digital Controls
- Meat Probe
- Fast Pre-Heat

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
	MATTE SAGE	RAL	1306010

SPECIFICATIONS

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
4 Dual-Flame Crescendo Burners
1 X 20,000 BTU max (NG)
3 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Total capacity 123 lt
Total capacity 4.4 cu. ft.
2 chrome racks
1 telescopic rack
Enameled Broiler Pan

OPTIONAL ACCESSORIES

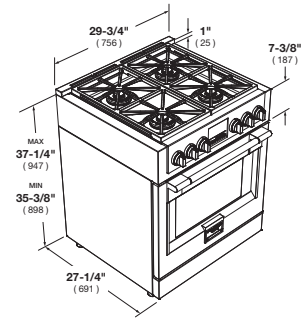
PDRKIT30 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	30" Griddle
FMTRP30	Telescopic rack

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
Self-Clean
Sabbath Mode

SOFIA

DUAL FUEL PROFESSIONAL RANGE



CODE ID		30" DUAL FUEL PROFESSIONAL RANGE - F6PDF304S1	
Series - Finish		600 Series - Professional Design - Stainless Steel	
CONTROL PANEL			
Control Type		6 Heavy Duty Knobs	
Oven Programming		Electronic with 6 Touch Keys	
Display: Clock - Temperature - Function		White LED	
Language		English / French / Spanish	
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		2	
Cooking Zones		4	
Burners types		All Dual Flame/Simmer Burner	
Power Front-L,Front-R (Max/Min) NG		-	
Power Front-R (Max/Min) NG		20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W	
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		Electric Self-clean - Dual Convection (True Euro Conv.)	
Temperature Regulation		Electronic Control (min/max 170/550°F - 75/290°C)	
OVEN FUNCTIONS			
		Pyrolytic Self-Clean	Dehydrate
		True Convection	Thaw (Defrost)
		Convection Broil	Proof (Warm)
		Convection Roast	Keep warm (Warm Plus)
		Pizza (Lower Convection)	Oven Lights
		Bake	Broil
ELECTRIC OVEN FEATURES			
		Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)
		Child Door Lock	Control Display Lock
		Fast Preheat	12/24 Hour Clock Formats
		Sabbath Mode	Temperature Display °C/°F
		Meat Probe	
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			
Total Capacity (lt)		123	
Total Capacity (cu. ft.)		4,34	
Usable Capacity (cbft)		4,1	
Cavity Enamel Color		Black	
Rack Positions		6	
Oven Lights		3x20W Halogen	
HEATING ELEMENTS (@240V)			
Broil Upper Heating Element		3500 W	
Upper Auxiliary Element		1032 W	
Concealed Bake Lower Heating Element		3000 W	
Convection Element		2 x 1300 W	
OVEN ACCESSORIES			
Chrome Racks		2	
Enameled Broiler Pan (basin + anti splash)		1	
Telescopic Chrome Rack		1	
DIMENSIONS/WEIGHT			
Overall dim - Width		29 - 3/4"	758 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		326 lbs	148 kg
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 120-240V, 60Hz		3.84kW - 16.9A	
kW / Amps rating at 120-208V, 60Hz		3.54kW - 17.5A	
Power Cable		Nema 14-50P	
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual		English / French / Spanish	