SOFIA 36" PRO ALL GAS RANGE WITH GRIDDLE



F6PGR364GS2





Heavy Duty Grates



Trilaminate Stainless Steel Griddle



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

SUMMARY DESCRIPTION

The all-new 36" all gas range with griddle carries the same powerful yet elegant design as all Sofia ranges but now has a thoughtfully designed surface cooking with 4 burners and a central griddle. Each burner features our 5 in 1 Crescendo burner beneath our continuous heavy duty cast-iron grates with the same Trilaminate Stainless Steel griddle as our 48" ranges, providing unparalleled flexibility in a 36" range. The Crescendo burner has the power to sear, sauté, boil but also the control to temper and simmer the most delicate dishes. The heart of Sofia is her oven with dual convection, commercial style racks, multi-level lighting, and a full-extension rack with stainless glides. With the Nova Broiler system, intense heat sears meats and fish, locking in juices. The large broiling area coupled with the ventilation allows for closed door broiling, which ensures constant cooking. And you can create your personalized nameplate for the oven door.

COLOR KIT

STAINLESS STEEL		
MATTE BLACK	RAL	9004
GLOSSY BLACK	RAL	9004
GLOSSY RED	RAL	3003

GLOSSY WHITE RAL 9016 MATTE WHITE RAL 9007 MATTE SAGE RAL 1306010

OPTIONAL ACCESSORIES

PDRKIT36	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	36" Cast-Iron Griddle
FMTRP36	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

One piece, matte finish porcelain burner bowl

1 Trilaminate SS Griddle + Lid

Tubular Gas Griddle Burner

4 Dual-Flame Crescendo Burners Two 20k and two 18k BTU Burners

Natural Gas (LP convertible)

NOVA BROILER SYSTEM

Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our Gas Pro Range allows for closed door broiling, which ensures constant cooking.

OVEN

Dual Convection Oven
Oven with Nova Broiler System,
a large broiling area
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
Total capacity 147,2 It
Total capacity 5,20 cu.ft
1 Telescopic rack and one meat probe

- 2 Chrome racks
- 3 Halogen lights for flawless visibility Enameled Grill set (basin + anti splash)

OVEN FUNCTIONS

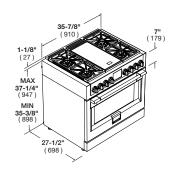
Bake Broil Convection Bake Dehydrate Sabbath Mode Pizza Mode

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SOFIA 36" PRO RANGE

SOFIA 36" PRO ALL GAS RANGE WITH GRIDDLE

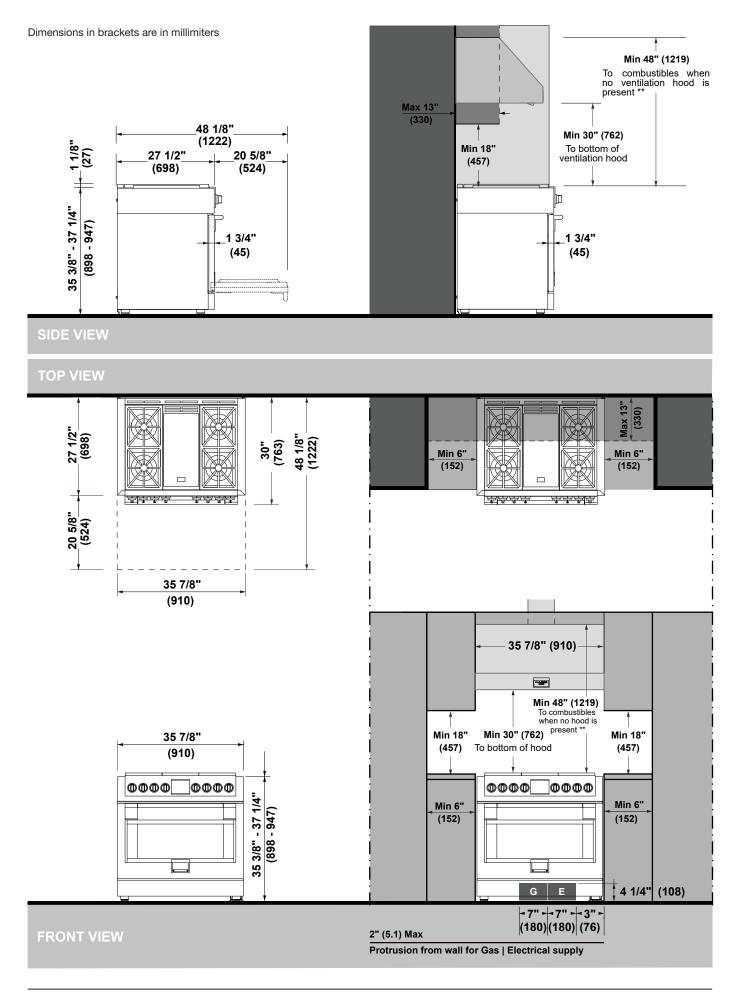




CODE ID		F6PGR	364GS2		
Series		600 Ft	ıll Gas		
Finish		Professional Design	n - Stainless Steel		
СООКТОР					
Туре	GAS (NG or LP)				
Cooking Surface	Black Enameled				
GAS COOKTOP FEATURES Electric Flame Ignition and Re-ignition					
Flame-out sensing	•				
Top Mount Injectors		:			
L.P. Conversion Kit	•				
Dual Crown Burners (Brass)	•				
Griddle	•				
Minute Minder	•				
Heavy Duty Cast Iron Grates Pressure Regulator	2 + 1 trilaminate griddle				
COOKING ZONES		4 Divore : Oridale			
Gas @ Pressure	Natural Ga	4 Burner + Griddle Natural Gas @ 5"WC Propane @ 10"WC			
add o i robbano	Power Max	Power Min	Power Max	Power Min	
Front Left	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Rear Left	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Middle (Griddle)	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	
Front Right Rear Right	20000 (BTU/h) - 5850W 18000 (BTU/h) - 5300W	750 (BTU/h) - 220W 750 (BTU/h) - 220W	15000 (BTU/h) - 4400W 15000 (BTU/h) - 4400W	750 (BTU/h) - 220W 750 (BTU/h) - 220W	
OVEN	18000 (BTU/h) - 5300W		6"	750 (BTO/h) - 220W	
Type	•				
Oven Type		Gas Multifunction 2 Fans			
Temperature Regulation			e with glow wire		
OVEN FUNCTIONS		·			
	Pizza Mode		ıke	Dehydrate	
CONTROL BANEL	Broil (Nova Broiler)	Convect	ion Bake		
CONTROL PANEL Control type		EKOTIME E	lectronic Control		
Clock Display	+		/ES		
Temperature Display			ncrements)		
Commands	8 Heavy Duty Knobs				
ELECTRIC OVEN FEATURES					
	Hot surface Ignition Timed Cooking	Flame out	t sensing	Gas safety devices	
	Functions	Sabbath	mode	Clock format 12-24	
	Pizza Function L.P. Conversion Kit				
OVEN DOOR(S)					
Oven Glass Window		Deep Embos 4 Pane Heat R	ssed Window		
Door Cooling System Door Hinges / Soft Closing					
Handle Style	_	Heavy Duty Steady Tilt Stainless Steel Tube d 30 mm, Metal terminals			
OVEN CAVITY		Otalinood Otali Tabo a	oo miii, mata tammaa		
Total Capacity (lt)		147,2			
Total Capacity (cu. ft.)	5,20				
Cavity Enameling Colour	Black				
Rack Positions / Oven Lights BROIL BURNER	6 / 3x20W Halogen				
Power Natural Gas		18000 (BTU	/h) = 5300W		
Power Propane	18000 (BTU/h) – 5300W 17000 (BTU/h) – 5000W				
BAKE BURNER			,		
Power Natural Gas	21500 (BTU/h) – 6300W				
Power Propane		21500 (BTU/h) – 6300W			
Chromed racks			2		
Enameled Grill set (basin + anti splash)		-	1		
Telescopic chromed rack Meat probe			1		
DIMENSIONS WEIGHTS					
Overall dim - Width	35 - 7/8"			910 mm	
Overall dim - Height	35 - 3/8" to 37 - 1/4"			898 mm - 947 mm	
Overall dim - Depth	30"			763 mm	
Gross weight Net weight		171,1 kg - 377,2 lb	151,6 kg - 334,2 lb		
POWER / RATINGS (208/240 V, 60 HZ)		400014	1 0 2 1		
kW / Amps rating at 120V, 60Hz Cable + Plug Cable length	1000 W - 8,3A Nema 5 -15P 51" (1300 mm)				
INSTRUCTIONS FOR USE	INGINA 3 - IUF 31 (1300 IIIIII)				
Use & Care Manual / Installation Manual	English / French / Spanish				
333 & Salo Manda, Mistandion Manda	Lingiisit / Fletioti / Opariisit				

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DIMENSIONS - CUTOUT REQUIREMENTS



INSTALLATION REQUIREMENTS

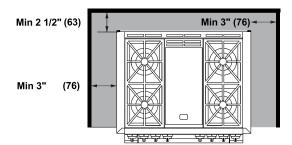
Ensure your installation also complies with local and national building and fire codes.

If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9" accessory back guard must be used.

This range is manufactured for use with Natural gas or Propane. To convert to LP (propane) or NG (natural gas), see instructions in the gas conversion kit provided in the literature package. Proper gas supply connection must be available. See gas supply requirements.

FLUSH ISLAND TRIM INSTALLATION

For island installation, maintain 2-1/2 inch minimum from cutout back edge of countertop and 3 inch minimum from cutout to side edges of countertop (see view).



ELECTRICAL REQUIREMENTS		
ELECTRICAL SUPPLY	SERVICE	POWER CONNECTION
120 - 60 Hz 1000 W 8.3 A	15 Ampere dedicated circuit	NEMA 5-15P

Specification sheets are for planning purposes only. Always refer to installation instructions, always consult the countertop fabricator/supplier prior to determining counter opening. Consult your HVAC engineer for your specific ventilation requirements. Always refer to installation instructions accompanying product or on available on www.fulgor-milano.com/us/en for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.

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