48" ALL GAS PROFESSIONAL RANGE



## F6PGR486GS2





Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Trilaminate Stainless Steel Griddle



Dual Convection (main oven)



Single Convection (accessory oven)



Soft Closing Doors



Digital Controls



Multi-level cooking



1 Telescopic Rack per Oven



Cool Touch Doors



Nova Broiler System

### COLOR KIT



#### **OPTIONAL ACCESSORIES**

PDRKIT48	Color kit		
FMWOK	Wok ring		
FMSIM	Simmer plate		
F6BG48BCI	Island trim		
F6BG48STD	Standard trim		
F6BG48HBT	High back trim		
FMTRP30	30" Telescopic rack		
FMTRP18	18" Telescopic rack		

#### **SPECIFICATIONS**

#### **COOKING SURFACE**

3 Heavy Duty, continuous cast iron grates
Trilaminate Stainless Steel Griddle with Tubular
Gas Burner 11,500 BTU high / 2,000 BTU low
Matte finish porcelain burner bowl
6 Dual-Flame Crescendo Burners
2 X 20,000 BTU max (NG)
4 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

# **OVENS**

Dual Convection in main oven and Convection in accessory oven Black Porcelain enamel interior Cool to the touch soft closing doors Extra-large baking cavity and viewing area 3 Halogen lights on main oven 2 Halogen light on accessory oven Total capacity 123 It and 63,4 It Total capacity 4,34 cu. ft. and 2,24 cu. ft. 2 chrome racks per oven 1 telescopic rack per oven

#### **NOVA BROILER SYSTEM**

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

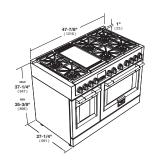
## **OVEN FUNCTIONS**

Bake Broil Convection Sabbath Mode ( main oven )

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# ALL GAS PROFESSIONAL RANGE





CODE ID	48" ALL GAS PROFESSIONAL RANGE F6PGR486GS2				
Series Finish	600 Series Professional Design - Stainless Steel				
CONTROL PANEL		1 Totessional Design - Stalliless Steel			
Control Type	11 Heavy Duty Knobs				
Oven Programming		Electronic with	6 Touch Keys		
Display: Clock - Temperature - Function		White	e LED		
Language	English				
СООКТОР					
Type	GAS (NG or LP)				
Cooking Surface GAS COOKTOP FEATURES	Matte Black Enamel				
GAS COOKTOP FEATURES	Electric Re-ignition system				
	Flame-out sensing		Griddle (flat or with rack)		
	Top Mount Injectors		Pressure Regulator		
	L.P.	Conversion Kit			
Heavy Duty Cast Iron Grates	3				
Cooking Zones	6 Burner + Griddle				
Burners types	All Dual Flame/Simmer Burner				
Front-L/Front-R - Power (Max/Min) G20 - 5"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W				
Front-L/Front-R - Power (Max/Min) G31 - 10" Rear-L/Front Center "Right"/Rear Center "Right"/	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W				
Rear-R - Power (Max/Min) G20 - 5"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W				
Rear-R/Front Center "Right"/Rear Center "Right"/ Rear-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W				
Griddle Burner (Center "Left") Power (Max/Min) G20 - 5"/G31 - 10"	Thermostat Co	ontrol Griddle Burner - 1150	0 (BTU/h) - 3370W / 2000 (	(BTU/h) - 3370W / 2000 (BTU/h) - 590W	
OVEN	18" (Accessory Oven)		30" (Ma		
Туре	Multifunction with Single Fan		Multifunction with Dual Convection		
Temperature Regulation	Electronic probe				
OVEN FUNCTIONS	0 01	<b>D</b> =	0 0	D 11 "O N "	
	Down Bake		Down Bake	Broil "Super Nova"	
	Dehydrate Pizza (Lower Convection)	Convection Roast	Pizza (Lower Convection)	Convection Roast Sabbath Mode	
GAS OVEN FEATURES	Fizza (Lower Convection)	Over Lights	Fizza (Lower Convection)	Sabbatti wode	
and over the endo	Electric Flame Ignition	Flame out sensing	Electronic Temp. Control	Flame out sensing	
	Gas safety devices	. idino out ochonig		Timing Cooking Functions	
	L.P. Conversion Kit		Gas safety devices	12 Hour Clock Formats	
			L.P: Conversion Kit	Pizza Function	
OVEN DOOR(S)					
Oven Glass Window		ssed Window	Deep Embossed Window		
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses		
Door Hinges - Soft-closing System Handle Style	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt		
OVEN CAVITY	Stainless Steel Tube Ø30mm, Metal End caps Stainless Steel Tube Ø30mm, Metal End caps				
Total Capacity ( It )	63,4 123				
Total Capacity ( cu. ft. )	2,24		4,34		
Cavity Enamel Color	Black		Black		
Rack Positions	6		6		
Oven Lights	2x20W Halogen 3x20W Halogen				
BROIL BURNER Power Natural Gas	8000 (BTU/h) - 2300W 14000 (BTU/h) - 4102W				
Power Propane	8000 (BTU/h) - 2300W		13000 (BTU/h) - 3800W		
BAKE BURNER	0000 (B10/II) - 2300W I3000 (B10/II) - 3800W				
Power Natural Gas	9500 (BTU/h) - 2800W 18000 (BTU/h) - 5300W				
Power Propane	9500 (BTU/h) - 2800W		16000 (BTU/h) - 4700		
OVEN ACCESSORIES					
Chrome Racks	2		2		
Enameled Broiler Pan (basin + anti splash)	-		1		
Telescopic Chrome Rack DIMENSIONS/WEIGHT	1		1		
Overall dim - Width	47 - 3/4"		1216 mm		
Overall dim - Width 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	529 lbs 240 kg				
POWER / RATINGS	225 NO NY				
kW / Amps rating at 120V, 60Hz	1500 W - 12.5 A				
Power Cable	Nema 5-15P				
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual		English / Frer	nch / Spanish		

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