SOFIA 48" PRO INDUCTION RANGE WITH GRIDDLE



F6PIR485GS1



This masterfully designed 48" induction range is a first of a kind all-electric pro range alternative for those

who prefer a traditional 48" range configuration with the built-in griddle feature. To add to the flexibility of this range, the trilaminate griddle can be removed to have access to the induction elements below. The instant response and precise control of the induction are ensured by the presence of professional

control knobs. Below the cooking surface, two self-cleaning true convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourage you to cook the way



Easy Clean Ceramic Glass



Dual Max Power



Trilaminate Stainless Steel Griddle



Power Boost Burner





Pan Detection system



Residual Heat Sensor



Dual True Convection (main oven)



Single True Convection (accessory oven)



Soft Closing Door



Self Clean Oven



1 Telescopic Rack



Cool Touch Door



Digital Controls



Meat Probe



Fast Pre-Heat

COLOR KIT

you want.

STAINLESS STEEL

MATTE BLACK

SUMMARY DESCRIPTION

GLOSSY BLACK

GLOSSY RED

RAL RAL

RAL

9004

9004

3003

GLOSSY WHITE MATTE WHITE

MATTE GREY

MATTE SAGE

RAL

RAL

9016 RAL

RAL 1306010

9016 9007

OPTIONAL ACCESSORIES

PDRKIT48 ... F6BG48STD F6BG48HBT F6BG48BCI FMTRP30 FMTRP18

Color kit Standard trim High back trim Island trim Telescopic rack Telescopic rack

COOKING SURFACE

Seven powerful premium European inductors

- 4 Single Induction cooking zones
- 1 Dual Max Power with Ø 11" cooking zone
- 2 Bridge Zone Elements

Automatic Heat-up

One integrated trilaminate Griddle + Lid Booster function for each cooking zone Residual heat and Power-on Indicators Pot Detection System Child Lock Function

OVEN

Dual True Convection in main oven and True Convection in accessory oven Self-cleaning oven with Multifunction baking 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

2 Chrome racks per oven 1 Telescopic rack per oven

1 Meat probe

Total capacity 123 lt and 63,4 lt Total capacity 4,34 cu. ft. and 2,24 cu. ft.

OVEN FUNCTIONS

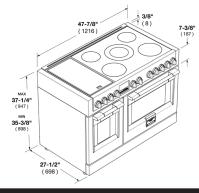
Bake Broil Roast True Convection Warm / Proof / Dehydrate Meat Probe Self-Clean Sabbath Mode Convection Roast

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SOFIA 48" PRO RANGE

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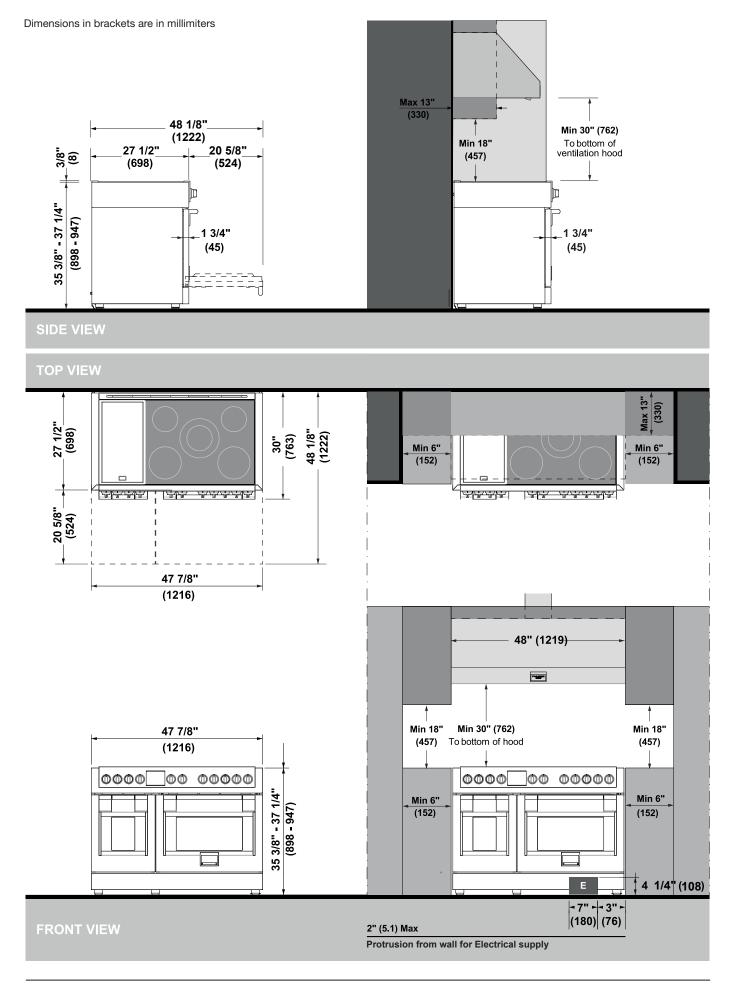




CODE ID			F6PIR485GS1		
Series - Stainless Steel Aestethics			Sofia Full Electric 48" - Professional		
СООКТОР					
Type Cooking Surface			Induction Ceramic Glass 7 Knobs		
Knobs Induction Special Features			I Kili	ous -	
			Pot Detection System	Child lock function	
			Cooling fan system	() I	
Power management with indication INDUCTION CONTROL FEATURES			Main dual burner and griddle power unaffected		
INDOCTION CONTROL PLATURES		Simmer Function 205°F / 95°C (inside the pot 195°F / 90°C) only available on bridge or griddle left zones			
Power levels 1 to 9			Digital display for power level indication	Melting Function 113°F / 45°C	
				inside the pot 108°F / 42°C	
			Warming Function 158°F / 70°C inside the pot 149°F / 65°C	Booster/Fast boil function for each zone	
			Automatic high heat and reduce	Residual heat indication	
			Knob for power setting		
			5 + 2 Bridge zone elements Integrated trilaminate Griddle over a dedicated 2-zone bridge element		
Front Left	Power L9 E	Rooster	Integrated trilaminate Griddle over Inductor 9" (230mm)	a dedicated 2-zone bridge element 2300W 3700W	
Rear Left	Power L9 E		Inductor 7" (180mm)	1850W 3000W	
Middle dual circuit	Power L9 E		Inductor 11" (280mm)	3000W 5500W	
Middle single circuit	Power L9 E	Booster	Inductor 7" (180mm)	1850W 2600W	
Front Right	Power L9 E		Inductor 9" (230mm)	2300W 3700W	
Rear Right Griddle Front + Rear Left	Power L9 E		Inductor 7" (180mm) Inductor x 2	1850W 3000W 2 x 1850W 3000W	
OVEN	I OWELLS		IIIddotol A Z	2 X 1030W 3000W	
Type - Oven Type - Tempe	erature Regulation		ELECTRIC PIRO - Various (see	explanation of codes) - Electronic	
Functions					
			Pyrolitic Self-Clean with automatic door latch Convection Broil	True European Convection Bake (Multi level) Convection Roast	
			Pizza (Lower Convection)	Convection Roast Bake	
			Broil	Dehydrate	
			Thaw (Defrost)	Proof (Warm)	
			Keep warm (Warm Plus)	Oven Lights	
Control Donol			Fast Preheat		
Control type	Control type		Modular LED - Electronic		
Clock, Temperature, Function Display		LED			
Commands - Language		4 Knobs / 6 Touch Keys - English			
Electric Oven Features		D 1/1 1	D		
			Preset/Last used temperature memory Automatic Fast Preheat	Preheat gauge (25%, 50%, 75%, 100%) Child Door Lock	
			Commands Lock	Sabbath mode	
			12/24 hours clock format	°C/°F degree unit	
Oven Door(s)					
Oven Glass Window Door Cooling System		Deep Embossed Window 4 Pane Heat Resistant (cool touch) Glass			
Soft closing system			4 Faile Heat Nesistant (Cool touch) Glass		
Door Hinges			Heavy Duty	Steady Tilt	
Handle style			Stainless Steel Tube d3		
Oven Cavity Total Capacity (lt)			18" OVEN 63,4	30" OVEN 123	
Total Capacity (cu. ft.)		2,24	4,34		
Cavity Enameling Colour		Black	Black		
Rack Positions		6	6		
Oven Lights			2x20W Halogen	3x20W Halogen	
Heating Element			Broil Upper Heating Element 2100 W (240V) Upper Auxiliary Element Wattage 700 W (240V)	Broil Upper Heating Element 3500W (240V) Upper Auxiliary Element Wattage 1032W (240V)	
			Concealed Bake Heating Element 1750 W (240V)	Concealed Bake Heating Element 3000W (240V)	
			Convection Element Wattage 1X2500 W (240V)	Convection Element Wattage 2x1300W (240V)	
Oven Accessories	Oven Accessories		Chromed racks (2)	Chromed racks (2)	
		Telescopic chromed rack	Enameled Grill set (basin + anti splash) Telescopic chromed rack		
		Totoscopic difformed fack	Meat probe		
DIMENSIONS WEIGHTS		mod probo			
Overall dim - Width Height Depth (Included Handle)		47 7/8" (1216mm) 35 3/8" to 37 1/4" (898 - 947mm) 30" (763mm)			
Gross weight Net weight		214,2 kg - 472,2 lb 188,7 kg - 416,0 lb			
POWER / RATINGS (208/240 V, 60 HZ) KW/Amps rating at 120-240V, 60Hz		20.3 kW - 84.6 A			
KW/Amps rating at 120-208V, 60Hz		20.3 kW - 84.6 A 17.6 kW - 84.6 A			
	Cable + Plug Cable length		Nema 14 - 50P 51" (1300 mm)		
INSTRUCTIONS FOR USE					
Use & Care Manual - Installation Manual		EN, SP, FR			

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DIMENSIONS - CUTOUT REQUIREMENTS



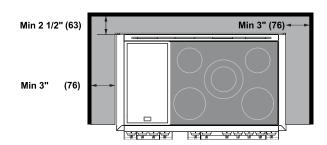
INSTALLATION REQUIREMENTS

For detailed installation specifications consult the installation requirements page or each single product installation manual.

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

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		
120/240 V - 60 Hz 20.3 kW 84.6 A* 120/208 V - 60 Hz 17.6 kW 84.6 A*	50 Ampere dedicated circuit	NEMA 14-50P		

POWER MANAGEMENT SYSTEM		
Power Management Area		
A	Decreases by 4/5 Levels	
В	Decreases by 1/2 Levels	

*Considering all the power consuming features of this appliance; the theoretical potential cumulative power draw could exceed the required circuit breaker rating of 50 amps. We must stress that under normal expected daily usage, the probability of this ever happening is exceptionally low. Such a power draw would require that both ovens are operating and all surface elements have been set to their maximum settings simultaneously.

This model is equipped with a Fulgor Milano proprietary Power Management System that will prevent the tripping of circuit breakers in the event of an extreme power use scenario.

The system is designed so in the event that 50 amps total draw is exceeded for several minutes, it will enter into 'POWER MANAGEMENT' mode in which case 4 of the 5 surface induction elements of the main cooking area will be temporarily reduced in their setting in accordance to the above diagram and description: the rear inductors' settings will be reduced by 4 or 5 levels and the front inductors will be reduced by 1 or 2 levels.

The amount of reduction will be determined by the current power draw at the time the system is engaged. Additionally, any active BOOST and AUTOMATIC HEAT UP functions in this region will be turned OFF to reduce power draw.

You will note that the symbol 'POWER MANAGEMENT' will illuminate on the cooking surface during this time. Functionality of the ovens and of the two left-most induction elements will remain unaffected and the central double induction element will still be able to maintain a power level setting of 9.

Once the total power draw drops below 42 amps for 30 seconds, the cooktop will return to its full operational ability and previous settings will be restored automatically except for BOOST or AUTOMATIC HEAT UP which would need to be reinitiated if so desired. Again, it is highly unlikely you will ever see the Power Management system engaged during normal daily use.

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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