## SOFIA 48" PRO INDUCTION RANGE - ALL GLASS



# F6PIR487S1



### SUMMARY DESCRIPTION

This elegantly designed 48" induction range is our first all-electric pro range alternative for those who do not have access to gas or choose to go full electric. The cooking surface features 7 powerful premium European inductors under a continues piece of ceramic glass adding to the elegant design. Not only does this layout feature the same beloved configuration of our 36" induction range but includes a dedicated bridge element, which when put into bridge function, allows one to combine both induction zones into one large zone for use with specialty cookware or an induction-capable griddle. 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 you want.

Easy Clean Ceramic Glass



**Dual Max Power** 



Bridge Zone



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**



RAI 9004 RAI 9004 RAL 3003 GLOSSY WHITE MATTE WHITE MATTE GREY

MATTE SAGE

RAI 9016 RAI 9016 RAI 9007 RAL 1306010

## **OPTIONAL ACCESSORIES**

PDRKIT48 ... Color kit F6BG48STD Standard trim F6BG48HBT High back trim F6BG48BCI Island trim FMTRP30 Telescopic rack FMTRP18 Telescopic rack

## **SPECIFICATIONS**

## **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 (griddle function) Elegant Ceramic glass surface

Booster function for each cooking zone Residual heat and Power-on Indicators

Pot Detection System

Child Lock Function Automatic Heat-up

# 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**

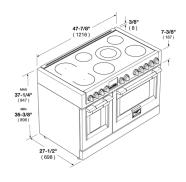
Bake Broil Roast True Convection Warm / Proof / Dehydrate Meat Probe Self-Clean Sabbath Mode Convection Roast

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# SOFIA 48" PRO RANGE

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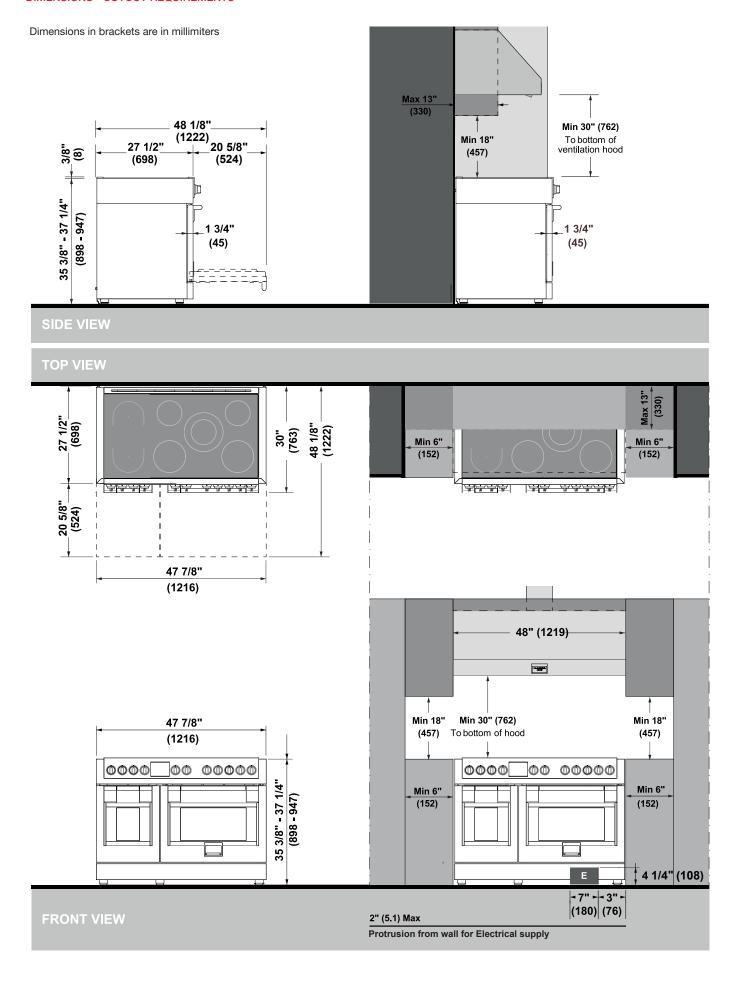




CODE ID			F6PIR487S1				
Series - Stainless Steel Aestethics			Sofia Full Electric 48" - Professional				
СООКТОР							
Type Cooking Surface			Induction Ceramic Glass				
Knobs			7 Knobs				
Induction Special Feature	es		Pot Detection S	Cuatam		Child lock	function
			Cooling fan sys			Cilila lock	. Turiction
	Power management with indication		Main dual burner and griddle power unaffected				
INDUCTION CONTROL F	EATURES		Simmer Function	on 205°F / 95°C (i	side the not 195°F /	90°C) only available on bridge or griddle le	oft zones
Power levels 1 to 9						Melting Function 113°	
				or power level inc		inside the pot 108°	°F / 42°C
				ion 158°F / 70°C 49°F / 65°C		Booster/Fast boil function for e	ach zone
				Heat up time automatic		Residual heat in	ndication
				Knob for power setting		ents (griddle function)	
Front Left	Power L9	Booster	Inductor 9"	(230mm)	2 Bridge zone eiem		/   3700W
Rear Left	Power L9	Booster	Inductor 7"	(180mm)		1850W	/   3000W
Middle dual circuit	Power L9		Inductor 11"	(280mm)			/   5500W
Middle single circuit Front Right	Power L9   Power L9		Inductor 7"	(180mm) (230mm)			/   2600W /   3700W
Rear Right	Power L9		Inductor 7"	(180mm)			/   3000W
Bridge Front + Rear Left	Power L9	Booster	2 x Inductor 7"	(180mm)		2 x 1850W	3000W
OVEN Type - Oven Type - Tempe	rature Regulation			ELECTRIC	PIRO - Various (see e	explanation of codes) - Electronic	
Functions	rataro riogalation				,	,	
				lean with automat	ic door latch	True European Convection Bake (M	
			Convection Bro			Convection	on Roast Bake
			Broil	ion baitoj		Dehydrate	
			Thaw (Defrost)				of (Warm)
			Keep warm (Wa Fast Preheat	arm Plus)		Ove	en Lights
Control Panel			i ast Fielleat				
Control type	Control type		Modular LED - Electronic				
Clock, Temperature, Funct Commands - Language	tion Display		LED 4 Knobs / 6 Touch Keys - English				
Electric Oven Features			4 Milobs 7 & Touch Neys - English				
		Preset/Last used temperature memory		Preheat gauge (25%, 50%, 75%, 100%)			
		Automatic Fast Preheat Commands Lock		Child Door 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						•	
Door Hinges			Heavy Duty Steady Tilt Stainless Steel Tube d30mm, metal end caps				
Handle style Oven Cavity				18" OVEN	liniess Steel Tube d3	0mm, metal end caps 30" OVEN	
Total Capacity (It)				63,4		123	
Total Capacity (cu. ft.)				2,24		4,34	
Cavity Enameling Colour Rack Positions				Black 6		Black 6	
Oven Lights				2x20W Haloge	<u> </u>	3x20W Halogen	
Heating Element			Broil Upper Hea		2100 W (240V)	Broil Upper Heating Element 3500	W (240V)
				Element Wattage e Heating Elemen	700 W (240V)		2W (240V)
			Concealed Bak		1750 W (240V) 1X2500 W (240V)		OW (240V) OW (240V)
Oven Accessories		Chromed racks		(= :- *)	Chromed racks (2)	,	
			Tolog '	mand us al.		Enameled Grill set (basin + anti splash)	
			Telescopic chromed rack  Telescopic chromed rack  Meat probe				
	DIMENSIONS   WEIGHTS		mod propo				
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 POWER / RATINGS (208/240 V, 60 HZ)		204,4 kg - 450,6 lb   181,8 kg - 400,8 lb					
KW/Amps rating at 120-240V, 60Hz		20.3 kW - 84.6 A					
KW/Amps rating at 120-208V, 60Hz		17.6 kW - 84.6 A					
Cable + Plug   Cable length INSTRUCTIONS FOR USE		Nema 14 - 50P   51" (1300 mm)					
Use & Care Manual - Installation Manual		EN, SP, FR					
335 & Sais Manda Installation Manda							

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# **DIMENSIONS - CUTOUT REQUIREMENTS**



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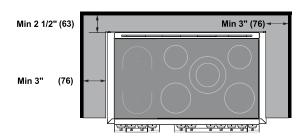
# **INSTALLATION REQUIREMENTS**

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)
A B	Decreases by 4/5 Levels Decreases by 1/2 Levels		B B
В	Decreases by 1/2 Levels	Į	

\*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 <a href="https://www.fulgor-milano.com/us/en">www.fulgor-milano.com/us/en</a> for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.

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