

# SOFIA PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE



CODE ID

F6PDF486GS1



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Trilaminate Stainless Steel Griddle
- Dual True Convection (main oven)
- Single True Convection (accessory oven)
- Soft Closing Doors
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per Oven
- Cool Touch Doors
- Digital Controls
- Meat Probe (main oven)
- 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

## OPTIONAL ACCESSORIES

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

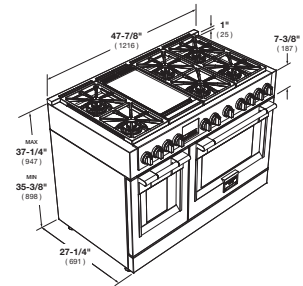
Dual True Convection in main oven and  
True Convection in accessory oven  
Self-cleaning oven with Multifunction baking  
Black Porcelain enamel interior  
Cool to the touch soft closing doors  
Extra-large baking cavity and viewing area  
3 Halogen lights on main oven  
2 Halogen light on accessory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

### Oven Functions

Bake  
Broil  
Roast  
Convection  
True Convection  
Warm / Proof / Dehydrate  
Electronic cooking programmer  
Meat Probe on main oven only  
Self-Clean  
Sabbath Mode

# SOFIA

## DUAL FUEL PROFESSIONAL RANGE



CODE ID	48" DUAL FUEL PROFESSIONAL RANGE - F6PDF486GS1				
Series	600				
Finish	Professional Design - Stainless Steel				
CONTROL PANEL					
Control Type	11 Heavy Duty Knobs				
Oven Programming	Electronic with 6 Touch Keys				
Display: Clock - Temperature - Function	White LED				
Language	English				
COOKTOP					
Type	GAS (NG or LP)				
Cooking Surface	Matte Black Enamel				
GAS COOKTOP FEATURES					
	Electric Re-ignition system		Dual Crown Burners (Brass or Alluminum)		
	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"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W				
Rear-L/Front Center "Right"/Rear Center "Right"/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 Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W				
OVEN		18" (Accessory Oven)		30" (Main Oven)	
Type	Electric Self-clean - Dual Convection (True Euro Conv.)		Electric Self-clean - Dual Convection (True Euro Conv.)		
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)		
OVEN FUNCTIONS					
	Pyrolytic Self-Clean with automatic door latch		Bake	Pyrolytic Self-Clean with automatic door latch	Bake
	Convection Broil		Broil	Convection Broil	Broil
	Pizza (Lower Convection)		Oven Lights	Pizza (Lower Convection)	Oven Lights
ELECTRIC OVEN FEATURES					
	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
	Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
	Automatic Fast Preheat	12/24 Hour Clock Formats	Automatic Fast Preheat	12/24 Hour Clock Formats	
	Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
			Meat Probe		
OVEN DOOR(S)					
Oven Glass Window	Deep Embossed Window		Deep Embossed Window		
Door Cooling System	4 Heat Resistant Glasses		4 Heat Resistant Glasses		
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube Ø30mm, Metal End caps		Stainless Steel Tube Ø30mm, Metal End caps		
OVEN CAVITY					
Total Capacity ( lt )	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		
HEATING ELEMENTS (@240V)					
Broil Upper Heating Element	2100 W		3500 W		
Upper Auxiliary Element	700 W		1032 W		
Concealed Bake Lower Heating Element	1750 W		3000 W		
Convection Element	1 x 2500 W		2 x 1300 W		
OVEN ACCESSORIES					
Chrome Racks	2		2		
Enameled Broiler Pan (basin + anti splash)	-		1		
Telescopic Chrome Rack	1		1		
DIMENSIONS/WEIGHT					
Overall dim - Width	47 - 3/4"		1216 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	529 lbs		240 kg		
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120-240V, 60Hz	7.00 kW - 31.3A				
kW / Amps rating at 120-208V, 60Hz	6.00 kW - 29.5A				
Power Cable	Nema 14-50P				
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual	English / French / Spanish				