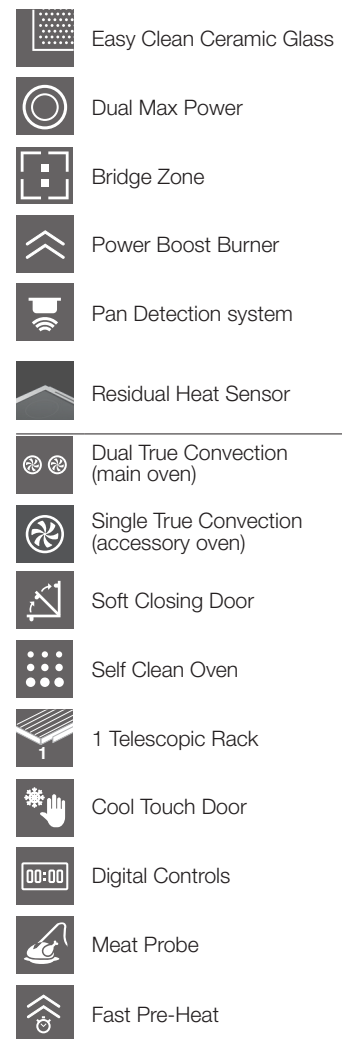


CODE ID

F6PIR487S1

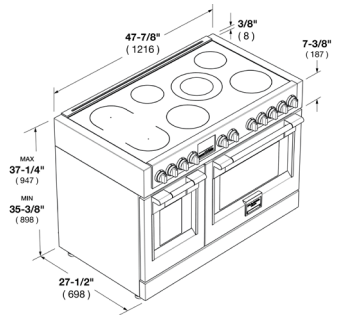


PDRKIT48 ...	Color kit
F6BG48STD	Standard trim
F6BG48HBT	High back trim
F6BG48BCI	Island trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

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

SOFIA 48" PRO RANGE

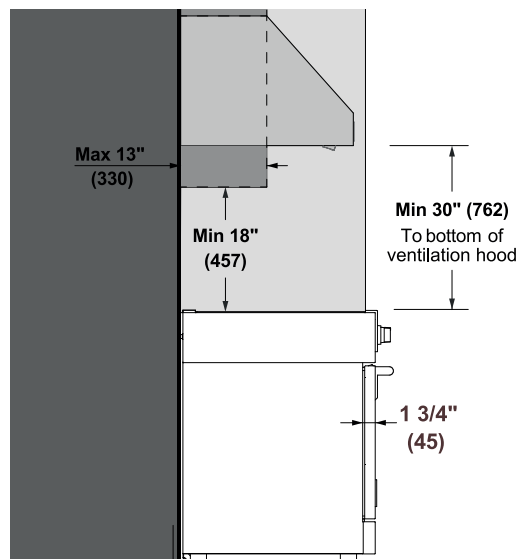
SOFIA 48" PRO INDUCTION RANGE - ALL GLASS



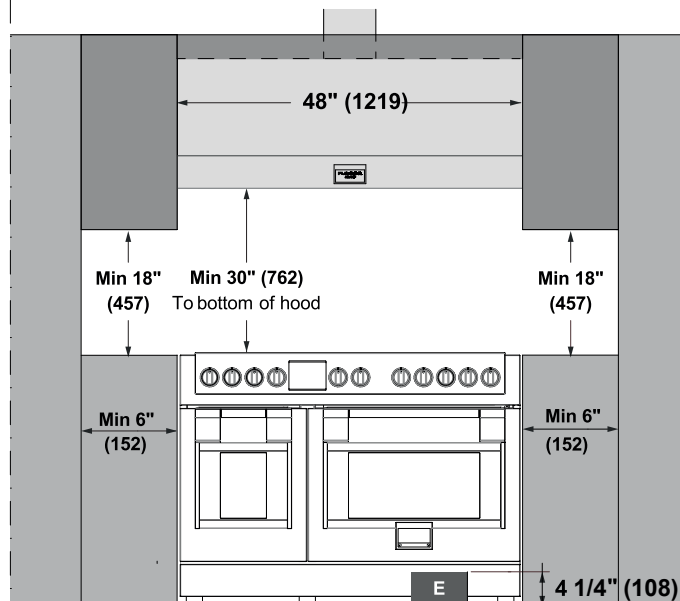
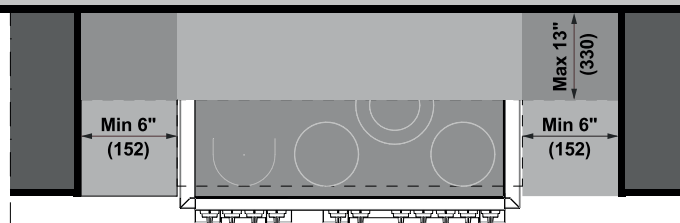
CODE ID			F6PIR487S1			
Series - Stainless Steel Aesthetics			Sofia Full Electric 48" - Professional			
COOKTOP						
Type			Induction			
Cooking Surface			Ceramic Glass			
Knobs			7 Knobs			
Induction Special Features						
			Pot Detection System	Child lock function		
			Cooling fan system			
Power management with indication			Main dual burner and griddle power unaffected			
INDUCTION CONTROL FEATURES						
Power levels 1 to 9			Simmer Function 205°F / 95°C (inside the pot 195°F / 90°C) only available on bridge or griddle left zones			
			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	
			Heat up time automatic		Residual heat indication	
			Knob for power setting			
			5 + 2 Bridge zone elements (griddle function)			
Front Left	Power L9	Booster	Inductor 9" (230mm)		2300W 3700W	
Rear Left	Power L9	Booster	Inductor 7" (180mm)		1850W 3000W	
Middle dual circuit	Power L9	Booster	Inductor 11" (280mm)		3000W 5500W	
Middle single circuit	Power L9	Booster	Inductor 7" (180mm)		1850W 2600W	
Front Right	Power L9	Booster	Inductor 9" (230mm)		2300W 3700W	
Rear Right	Power L9	Booster	Inductor 7" (180mm)		1850W 3000W	
Bridge Front + Rear Left	Power L9	Booster	2 x Inductor 7" (180mm)		2 x 1850W 3000W	
OVEN						
Type - Oven Type - Temperature Regulation			ELECTRIC PIRO - Various (see explanation of codes) - Electronic			
Functions						
			Pyrolitic Self-Clean with automatic door latch	True European Convection Bake (Multi level)		
			Convection Broil	Convection Roast		
			Pizza (Convection bake)	Bake		
			Broil	Dehydrate		
			Thaw (Defrost)	Proof (Warm)		
			Keep warm (Warm Plus)	Oven Lights		
			Fast Preheat			
Control Panel						
Control type			Modular LED - Electronic			
Clock, Temperature, Function Display			LED			
Commands - Language			4 Knobs / 6 Touch Keys - English			
Electric Oven Features						
			Preset/Last used temperature memory	Preheat gauge (25%, 50%, 75%, 100%)		
			Automatic Fast Preheat	Child Door Lock		
			Commands Lock	Sabbath mode		
			12/24 hours clock format	°C/°F degree unit		
Oven Door(s)						
Oven Glass Window			Deep Embossed Window			
Door Cooling System			4 Pane Heat Resistant (cool touch) Glass			
Soft closing system			•			
Door Hinges			Heavy Duty Steady Tilt			
Handle style			Stainless Steel Tube d30mm, metal end caps			
Oven Cavity			18" OVEN	30" OVEN		
Total Capacity (lt)			63,4	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)	Broil Upper Heating Element 3500W (240V)		
			Upper Auxiliary Element Wattage 700 W (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			Chromed racks (2)	Chromed racks (2)		
				Enameled Grill set (basin + anti splash)		
			Telescopic chromed rack	Telescopic chromed rack		
				Meat probe		
DIMENSIONS WEIGHTS						
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			204,4 kg - 450,6 lb 181,8 kg - 400,8 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			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			

F6PIR487S1

Dimensions in brackets are in millimeters

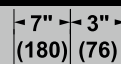


TOP VIEW



2" (5.1) Max

Protrusion from wall for Electrical supply



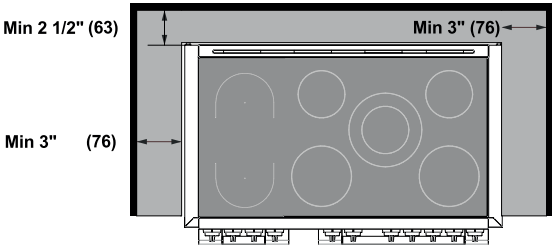
INSTALLATION REQUIREMENTS

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.

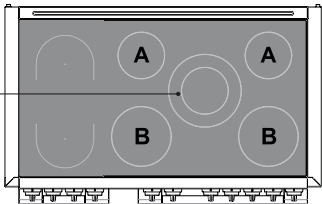
FLUSH ISLAND TRIM INSTALLATION

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

POWER MANAGEMENT SYSTEM	
Power Management Area	
A	Decreases by 4/5 Levels
B	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.