SOFIA 36" PRO RANGE

SOFIA 36" PRO DUAL FUEL RANGE WITH GRIDDLE

CODE ID

F6PDF364GS1

- Heavy Duty Grates
- Trilaminate Stainless Steel Griddle
- Continuous Grate Surface
- Dual Crescendo Burner
- Dual True Convection
- Soft Closing Door
- Self Clean Oven
- Multi-level cooking
- 1 Telescopic Rack
- Cool Touch Door
- Digital Controls
- Meat Probe
- Fast Pre-Heat

SUMMARY DESCRIPTION

The all-new 36” dual fuel range with griddle carries the same powerful yet elegant design as all Sofia ranges but now has a thoughtfully designed surface cooking with 4 burners and a central griddle. Each burner features our 5 in 1 Crescendo burner beneath our continuous heavy duty cast-iron grates with the same Trilaminate Stainless Steel griddle as our 48” ranges, providing unparalleled flexibility in a 36” range. The Crescendo burner has the power to sear, sauté, boil but also the control to temper and simmer the most delicate dishes. Below the cooking surface, you will find a large self-cleaning electric dual true convection oven with intuitive multiple baking and broiling functions and the convenience of telescoping rack encourage you to cook the way you want.
Like all Sofia Pro ranges you can create your personalized nameplate for the oven door.

COLOR KIT

STAINLESS STEEL			GLOSSY WHITE	RAL	9016	
MATTE BLACK	RAL	9004	MATTE WHITE	RAL	9016	
GLOSSY BLACK	RAL	9004	MATTE GREY	RAL	9007	
GLOSSY RED	RAL	3003	MATTE SAGE	RAL	1306010	

OPTIONAL ACCESSORIES

PDRKIT36 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	36" Cast-Iron Griddle
FMTRP36	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

One piece, matte finish porcelain burner bowl
1 Trilaminate SS Griddle + Lid
Tubular Gas Burner
2 Heavy Duty, continuous cast iron grates
4 Dual-Flame Crescendo Burners
Two 20k and two 18k BTU Burners

OVEN

Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
Total capacity 147,2 lt
Total capacity 5,20 cu. ft.
1 Telescopic rack
2 Chrome racks
3 Halogen lights for flawless visibility
Enameled Grill set (basin + anti splash)

OVEN FUNCTIONS

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

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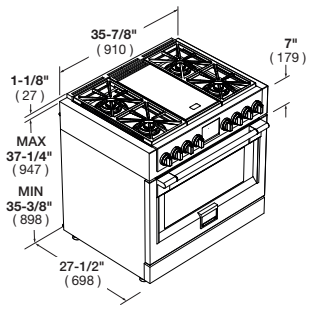
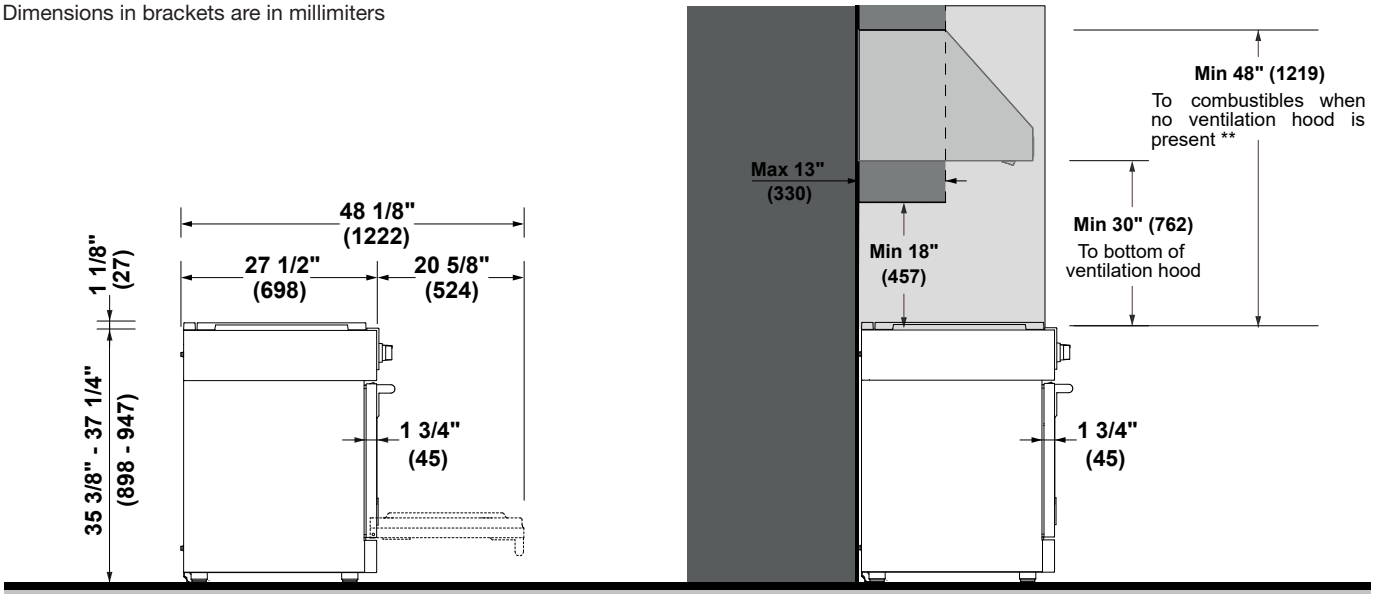


CODE ID	F6PDF364GS1			
Series	600			
Finish	Professional Design - Stainless Steel			
COOKTOP				
Type	GAS (NG or LP)			
Cooking Surface	Black Enameled			
GAS COOKTOP FEATURES				
Electric Flame Ignition and Re-ignition	•			
Flame-out sensing	•			
Top Mount Injectors	•			
L.P. Conversion Kit	•			
Dual Crown Burners (Brass or Alluminum)	•			
Griddle	•			
Minute Minder	•			
Heavy Duty Cast Iron Grates	2 + 1 trilaminate griddle			
Pressure Regulator	•			
COOKING ZONES	4 Burner + Griddle			
Gas @ Pressure	Natural Gas @ 5”WC		Propane @ 10”WC	
	Power Max	Power Min	Power Max	Power Min
Front Left	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W
Rear Left	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W
Middle (Griddle)	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W
Front Right	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W
Rear Right	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W
OVEN	36”			
Type	ELECTRIC PIRO			
Oven Type	Electric Self-clean - Dual Convection			
Temperature Regulation	Electronic			
OVEN FUNCTIONS				
	Pyrolytic Self-Clean	Convection Broil		Dehydrate
	True Convection	Convection Roast		Thaw (Defrost)
	Pizza (Lower Convection)	Bake		Proof (Warm)
	Broil	Oven Lights		Keep warm (Warm Plus)
CONTROL PANEL				
Control type	MODULAR LED - Electronic			
Clock - Temperature - Function Display	LED			
Commands - Language	2 Knobs / 6 Touch Keys - English			
ELECTRIC OVEN FEATURES				
	Preset/Last Used Temperature Memory	Automatic Fast Preheat		Preheat Indicator (25%, 50%, 75%, 100%)
	Commands Lock	12/24 hours clock format		Child Door Lock
	Sabbath mode	°C/°F degree unit		
OVEN DOOR(S)				
Oven Glass Window	Deep Embossed Window			
Door Cooling System	4 Pane Heat Resistant Glass			
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt			
Handle Style	Stainless Steel Tube d 30mm, metal end-caps			
OVEN CAVITY				
Total Capacity (lt)	147,2			
Total Capacity (cu. ft.)	5,20			
Cavity Enameling Colour	Black			
Rack Positions / Oven Lights	6 / 3x20W Halogen			
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W (240V)			
Upper Auxiliary Element Wattage	1032W (240V)			
Concealed Bake Lower Heating Element	3000 W (240V)			
Convection Element Wattage	2x1300 W (240V)			
OVEN ACCESSORIES				
Chrome Racks / Telescopic Chrome Rack	2 / 1			
Enameled Broiler Pan (basin + anti splash)	1			
Meat probe	1			
DIMENSIONS | WEIGHTS				
Overall dim - Width	35 - 7/8"		910 mm	
Overall dim - Height	35 - 3/8" to 37-1/4"		898 mm - 947 mm	
Overall dim - Depth (including handle)	30"		763 mm	
Gross weight | Net weight	175,5 kg - 386,9 lb | 156 kg - 343,9 lb			
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	4.24 kW - 17.7 A			
kW / Amps rating at 120-208V, 60Hz	3.94 kW - 19.0 A			
Cable + Plug | Cable length	Nema 14 - 50P | 51" (1300 mm)			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			

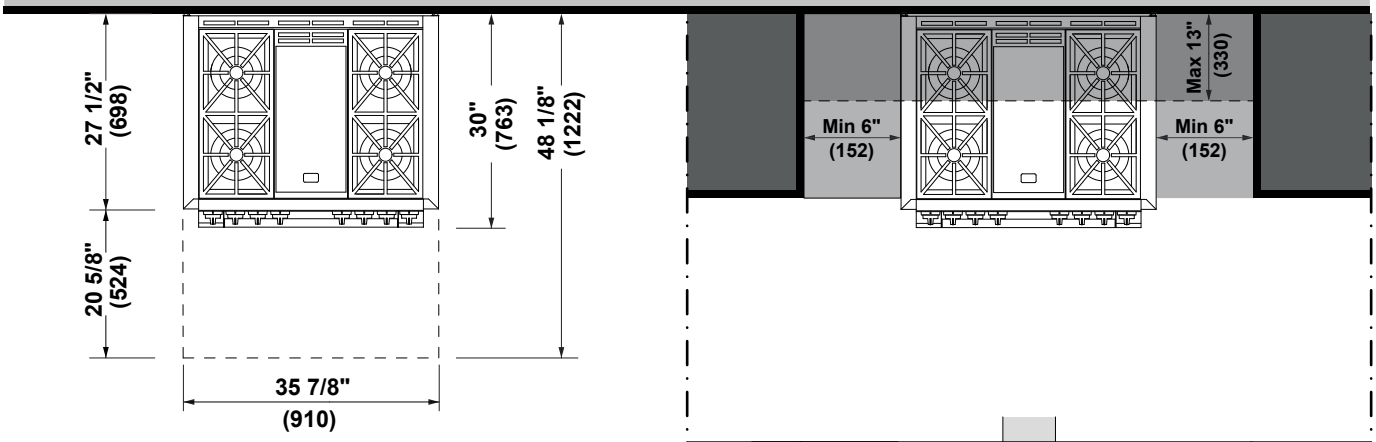
DIMENSIONS - CUTOUT REQUIREMENTS

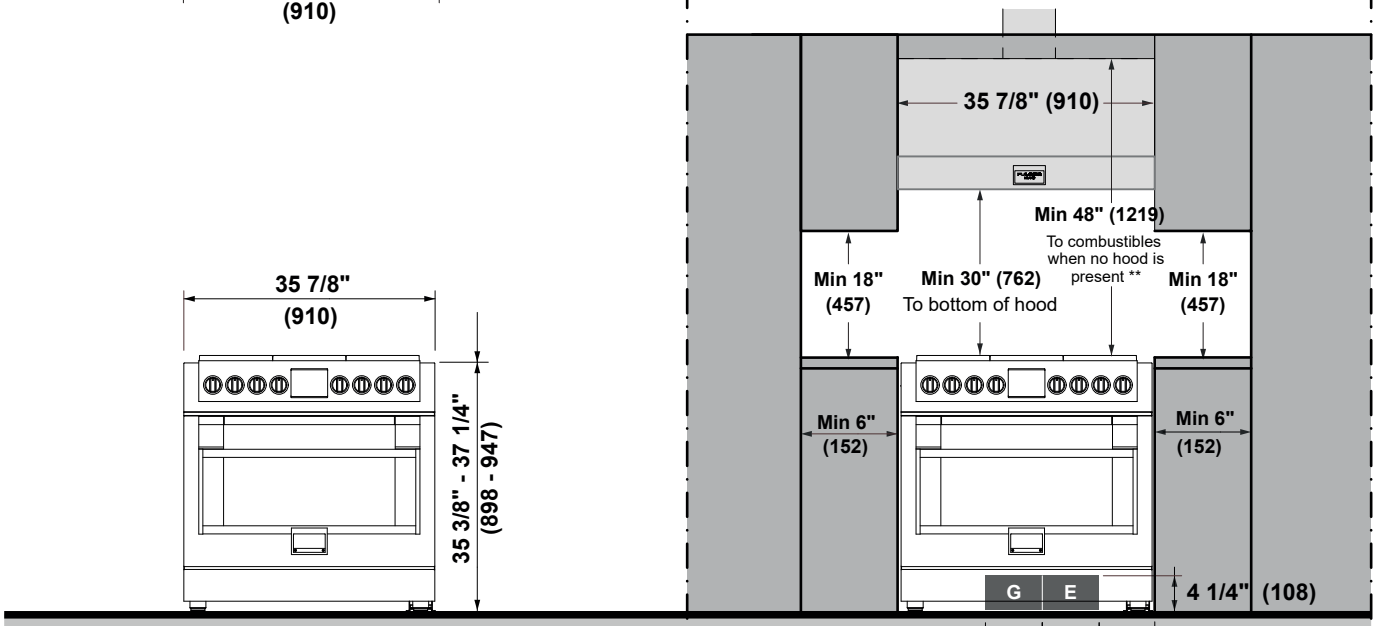
Dimensions in brackets are in millimeters



SIDE VIEW

TOP VIEW





FRONT VIEW

2" (5.1) Max

Protrusion from wall for Gas | Electrical supply

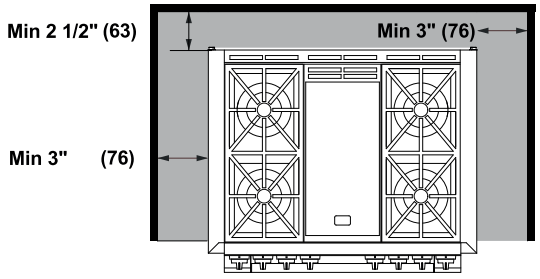
INSTALLATION REQUIREMENTS

Ensure your installation also complies with local and national building and fire codes.
If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9” accessory back guard must be used.

This range is manufactured for use with Natural gas or Propane. To convert to LP (propane) or NG (natural gas), see instructions in the gas conversion kit provided in the literature package. Proper gas supply connection must be available. See gas supply requirements.

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 4.24 kW 17.7 A 120/208 V - 60 Hz 3.94 kW 19.0 A	50 Ampere dedicated circuit	NEMA 14-50P

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.