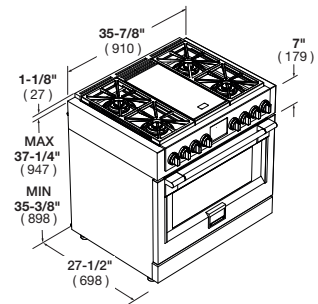




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# SOFIA 36" PRO RANGE

SOFIA 36" PRO ALL GAS RANGE WITH GRIDDLE



CODE ID		F6PGR364GS2			
Series	600 Full Gas				
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)	•				
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	Gas				
Oven Type	Multifunction 2 Fans				
Temperature Regulation	Electronic probe with glow wire				
OVEN FUNCTIONS					
	Pizza Mode	Bake		Dehydrate	
	Broil (Nova Broiler)	Convection Bake			
CONTROL PANEL					
Control type	EKOTIME - Electronic Control				
Clock Display	YES				
Temperature Display	°F (5° increments)				
Commands	8 Heavy Duty Knobs				
ELECTRIC OVEN FEATURES					
	Hot surface Ignition	Flame out sensing		Gas safety devices	
	Timed Cooking Functions	Sabbath mode		Clock format 12-24	
	Pizza Function	L.P. Conversion Kit			
OVEN DOOR(S)					
Oven Glass Window	Deep Embossed Window				
Door Cooling System	4 Pane Heat Resistant Glass				
Door Hinges / Soft Closing	Heavy Duty Steady Tilt				
Handle Style	Stainless Steel Tube d 30 mm, Metal terminals				
OVEN CAVITY					
Total Capacity ( lt )	147,2				
Total Capacity ( cu. ft. )	5,20				
Cavity Enameling Colour	Black				
Rack Positions / Oven Lights	6 / 3x20W Halogen				
BROIL BURNER					
Power Natural Gas	18000 (BTU/h) – 5300W				
Power Propane	17000 (BTU/h) – 5000W				
BAKE BURNER					
Power Natural Gas	21500 (BTU/h) – 6300W				
Power Propane	21500 (BTU/h) – 6300W				
Chromed racks	2				
Enameled Grill set (basin + anti splash)	1				
Telescopic chromed rack	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	30"		763 mm		
Gross weight   Net weight	171,1 kg - 377,2 lb   151,6 kg - 334,2 lb				
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120V, 60Hz	1000 W - 8,3A				
Cable + Plug   Cable length	Nema 5 -15P   51" (1300 mm)				
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual	English / French / Spanish				

**F6PGR364GS2**

Dimensions in brackets are in millimeters



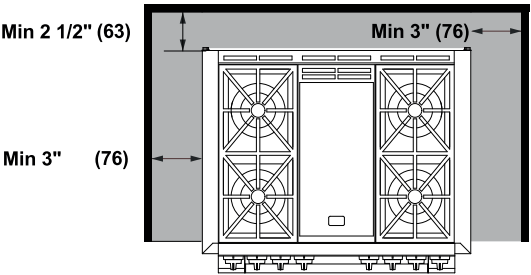
INSTALLATION REQUIREMENTS

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 - 60 Hz 1000 W 8.3 A	15 Ampere dedicated circuit	NEMA 5-15P

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](http://www.fulgor-milano.com/us/en) for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.