

# SOFIA 48" PRO RANGE


















CODE ID

SOFIA 48" PRO INDUCTION RANGE WITH GRIDDLE



**F6PIR485GS1**




-  Easy Clean Ceramic Glass
-  Dual Max Power
-  Trilaminare Stainless Steel Griddle
-  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

## SUMMARY DESCRIPTION

This masterfully designed 48" induction range is a first of a kind all-electric pro range alternative for those who prefer a traditional 48" range configuration with the built-in griddle feature. To add to the flexibility of this range, the trilaminare griddle can be removed to have access to the induction elements below. 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.

## 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			

## 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  
 One integrated trilaminare Griddle + Lid  
 Booster function for each cooking zone  
 Residual heat and Power-on Indicators  
 Pot Detection System  
 Child Lock Function  
 Automatic Heat-up

### OVEN

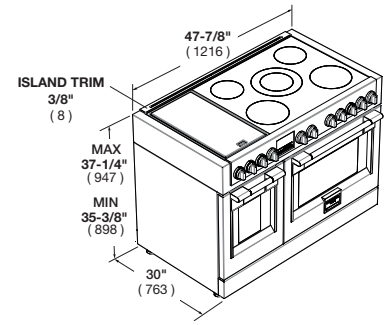
Dual True Convection in main oven and  
 True Convection in accessory oven  
 Self-cleaning oven with Multifunction baking  
 Black Porcelain enamel interior  
 Cool to the touch soft closing doors  
 Extra-large baking cavity and viewing area  
 3 Halogen lights on main oven  
 2 Halogen light on accessory oven  
 2 Chrome racks per oven  
 1 Telescopic rack per oven  
 1 Meat probe  
 Gross capacity 4.4 cu. ft. and 2.7 cu.ft

### OVEN FUNCTIONS

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

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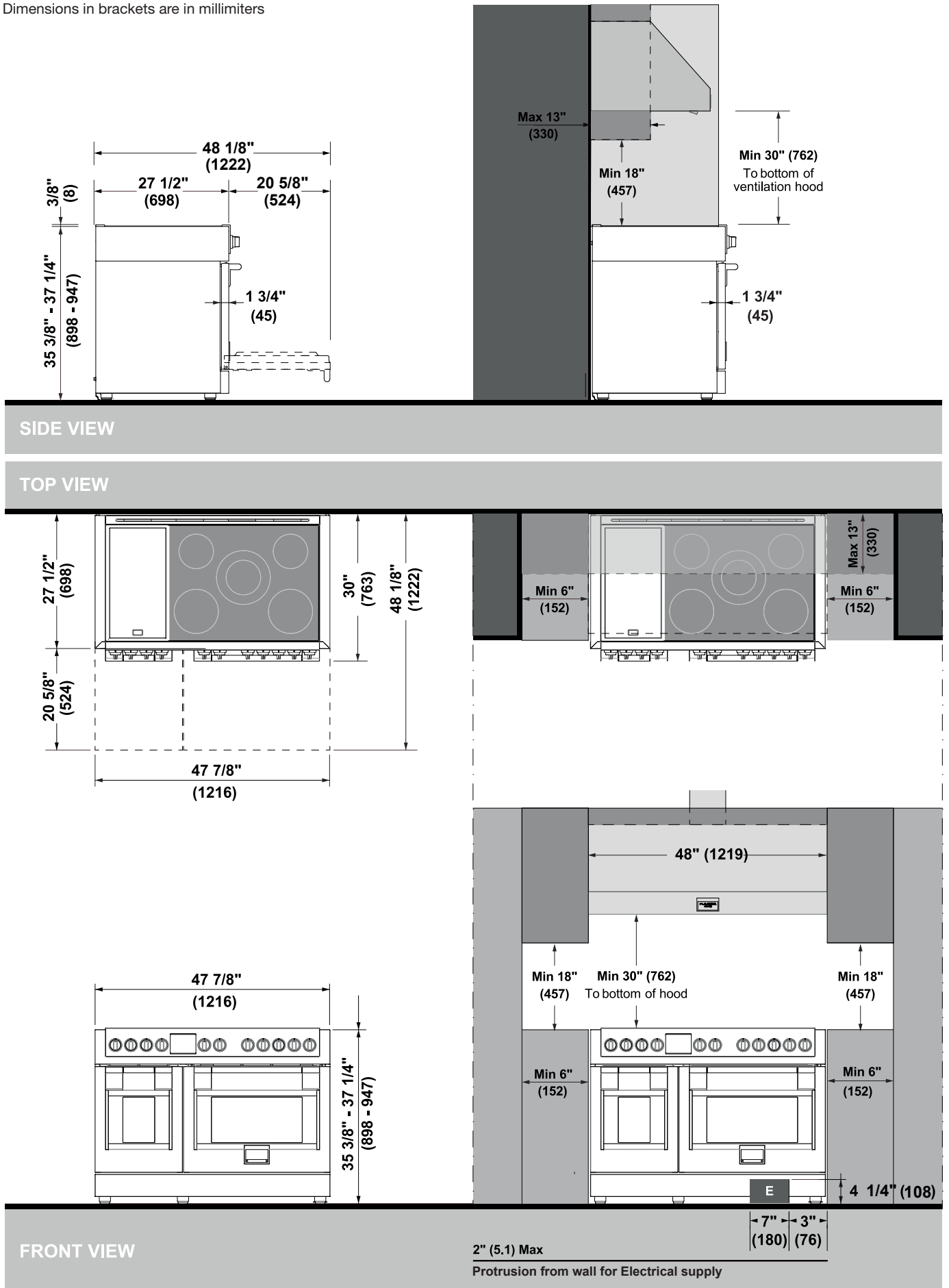
CODE ID		F6PIR485GS1	
Series - Stainless Steel Aesthetics		Sofia Full Electric 48" - Professional	
<b>COOKTOP</b>			
Type   Cooking Surface		Induction   Ceramic Glass	
Knobs		7 Knobs	
<b>Induction Special Features</b>			
Pot Detection System		Child lock function	
Cooling fan system			
Power management with indication		Main dual burner and griddle power unaffected	
<b>INDUCTION CONTROL FEATURES</b>			
Simmer Function 205°F / 95°C (inside the pot 195°F / 90°C) only available on bridge or griddle left zones			
Power levels 1 to 9		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	
Automatic high heat and reduce		Residual heat indication	
Knob for power setting			
<b>5 + 2 Bridge zone elements</b>			
Integrated trillaminate Griddle over a dedicated 2-zone bridge element			
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
Griddle Front + Rear Left	Power L9   Booster	Inductor x 2	2 x 1850W   3000W
<b>OVEN</b>			
Type - Oven Type - Temperature Regulation		ELECTRIC PIRO - Various (see explanation of codes) - Electronic	
<b>Functions</b>			
Pyrolytic Self-Clean with automatic door latch		True European Convection Bake (Multi level)	
Convection Broil		Convection Roast	
Pizza (Lower Convection)		Bake	
Broil		Dehydrate	
Thaw (Defrost)		Proof (Warm)	
Keep warm (Warm Plus)		Oven Lights	
Fast Preheat			
<b>Control Panel</b>			
Control type		Modular LED - Electronic	
Clock, Temperature, Function Display		LED	
Commands - Language		4 Knobs / 6 Touch Keys - English	
<b>Electric Oven Features</b>			
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	
<b>Oven Door(s)</b>			
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	
<b>Oven Cavity</b>			
		<b>18" OVEN</b>	<b>30" OVEN</b>
Net Capacity (cbft)		2.4	4.1
Cavity Enameling Colour		Black	Black
Rack Positions		6	6
Oven Lights		2x20W Halogen	3x20W Halogen
<b>Heating Element</b>			
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)
<b>Oven Accessories</b>			
Chromed racks (2)		Chromed racks (2)	
Telescopic chromed rack		Enameled Grill set ( basin + anti splash )	
		Telescopic chromed rack	
		Meat probe	
<b>DIMENSIONS   WEIGHTS</b>			
Overall dim - Width   Height   Depth		47 7/8" (1216mm)   35 3/8" to 37 1/4" (898 - 947mm)   30" (763mm)	
Gross weight   Net weight		214,2 kg - 472,2 lb   188,7 kg - 416,0 lb	
<b>POWER / RATINGS (208/240 V, 60 HZ)</b>			
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)	
<b>INSTRUCTIONS FOR USE</b>			
Use & Care Manual - Installation Manual		EN, SP, FR	

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## DIMENSIONS - CUTOUT REQUIREMENTS

Dimensions in brackets are in millimeters



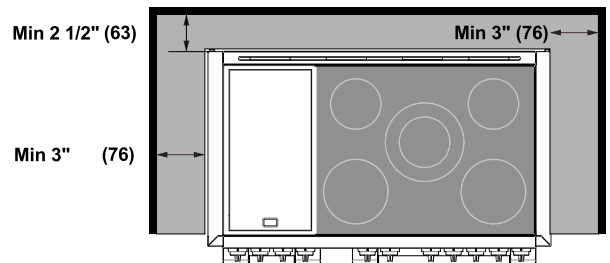
## INSTALLATION REQUIREMENTS

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

120/240 V - 60 Hz 20.3 kW 84.6 A\*  
 120/208 V - 60 Hz 17.6 kW 84.6 A\*

### SERVICE

50 Ampere dedicated circuit

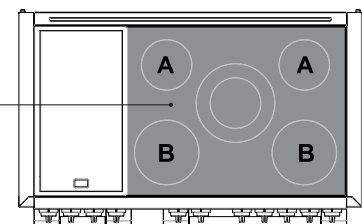
### POWER CONNECTION

NEMA 14-50P

## POWER MANAGEMENT SYSTEM

### Power Management Area

<b>A</b>	Decreases by 4/5 Levels
<b>B</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](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.