

# SOFIA PROFESSIONAL 48"













48" ALL GAS PROFESSIONAL RANGE










CODE ID

**F6PGR486GS2**



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Trillaminated Stainless Steel Griddle
-  Dual Convection (main oven)
-  Single Convection (accessory oven)
-  Soft Closing Doors
-  Digital Controls
-  Multi-level cooking
-  1 Telescopic Rack per Oven
-  Cool Touch Doors
-  Nova Broiler System

## 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

## OPTIONAL ACCESSORIES

PDRKIT48 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG48BCI	Island trim
F6BG48STD	Standard trim
F6BG48HBT	High back trim
FMTRP30	30" Telescopic rack
FMTRP18	18" Telescopic rack

## SPECIFICATIONS

### COOKING SURFACE

3 Heavy Duty, continuous cast iron grates  
Trillaminated 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 Convection in main oven and Convection in accessory oven  
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  
Gross capacity 4.4 cu. ft. and 2.7 cu. ft.  
2 chrome racks per oven  
1 telescopic rack per oven

### NOVA BROILER SYSTEM

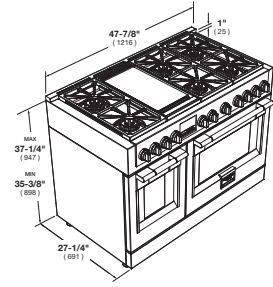
Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

### OVEN FUNCTIONS

Bake  
Broil  
Convection  
Sabbath Mode (main oven)

# SOFIA

ALL GAS PROFESSIONAL RANGE



CODE ID	48" ALL GAS PROFESSIONAL RANGE F6PGR48GS2			
Series	600 Series			
Finish	Professional Design - Stainless Steel			
<b>CONTROL PANEL</b>				
Control Type	11 Heavy Duty Knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	White LED			
Language	English			
<b>COOKTOP</b>				
Type	GAS (NG or LP)			
Cooking Surface	Matte Black Enamel			
<b>GAS COOKTOP FEATURES</b>				
	Electric Re-ignition system	Dual Crown Burners (Brass or Aluminum)		
	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			
<b>OVEN</b>	18" (Accessory Oven)		30" (Main Oven)	
Type	Multifunction with Single Fan		Multifunction with Dual Convection	
Temperature Regulation			Electronic probe	
<b>OVEN FUNCTIONS</b>				
	Down Bake	Broil	Down Bake	Broil "Super Nova"
	Dehydrate	Convection Roast	Dehydrate	Convection Roast
	Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Sabbath Mode
<b>GAS OVEN FEATURES</b>				
	Electric Flame Ignition	Flame out sensing	Electronic Temp. Control	Flame out sensing
	Gas safety devices		Electric Flame Ignition	Timing Cooking Functions
	L.P. Conversion Kit		Gas safety devices	12 Hour Clock Formats
			L.P.: Conversion Kit	Pizza Function
<b>OVEN DOOR(S)</b>				
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	
<b>OVEN CAVITY</b>				
Gross Capacity (cbft)	2.7		4.4	
Usable Capacity (cbft)	2.4		4.1	
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	2x20W Halogen		3x20W Halogen	
<b>BROIL BURNER</b>				
Power Natural Gas	8000 (BTU/h) - 2300W		14000 (BTU/h) - 4102W	
Power Propane	8000 (BTU/h) - 2300W		13000 (BTU/h) - 3800W	
<b>BAKE BURNER</b>				
Power Natural Gas	9500 (BTU/h) - 2800W		18000 (BTU/h) - 5300W	
Power Propane	9500 (BTU/h) - 2800W		16000 (BTU/h) - 4700	
<b>OVEN ACCESSORIES</b>				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	-		1	
Telescopic Chrome Rack	1		1	
<b>DIMENSIONS/WEIGHT</b>				
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	
<b>POWER / RATINGS (208/240 V, 60 HZ)</b>				
kW / Amps rating at 120-240V, 60Hz	1500 W - 12.5 A			
Power Cable	Nema 5-15P			
<b>INSTRUCTIONS FOR USE</b>				
Use & Care Manual / Installation Manual	English / French / Spanish			