

SOFIA PROFESSIONAL 48"













48" ALL GAS PROFESSIONAL RANGE










CODE ID

F6PGR486GS2



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Trilaminate 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
Trilaminate 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

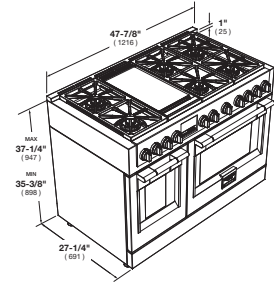
Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

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			
CONTROL PANEL				
Control Type	11 Heavy Duty Knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	White LED			
Language	English			
COOKTOP				
Type	GAS (NG or LP)			
Cooking Surface	Matte Black Enamel			
GAS COOKTOP FEATURES				
	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			
OVEN	18" (Accessory Oven)		30" (Main Oven)	
Type	Multifunction with Single Fan		Multifunction with Dual Convection	
Temperature Regulation			Electronic probe	
OVEN FUNCTIONS				
	Down Bake	Broil	Down Bake	Broil "Super Nova"
	Defrost	Convection Roast	Defrost	Convection Roast
	Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Sabbath Mode
GAS OVEN FEATURES				
	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
OVEN DOOR(S)				
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	
OVEN CAVITY				
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	
BROIL BURNER				
Power Natural Gas	8000 (BTU/h) - 2300W		14000 (BTU/h) - 4102W	
Power Propane	8000 (BTU/h) - 2300W		13000 (BTU/h) - 3800W	
BAKE BURNER				
Power Natural Gas	9500 (BTU/h) - 2800W		18000 (BTU/h) - 5300W	
Power Propane	9500 (BTU/h) - 2800W		16000 (BTU/h) - 4700	
OVEN ACCESSORIES				
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	-		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS/WEIGHT				
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	
POWER / RATINGS				
kW / Amps rating at 120V, 60Hz	1500 W - 12.5 A			
Power Cable	Nema 5-15P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			