

SOFIA 48" PRO RANGE

SOFIA 48" PRO INDUCTION RANGE WITH GRIDDLE



CODE ID



F6PIR485GS1



- Easy Clean Ceramic Glass
- Dual Max Power
- Trilaminar 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 trilaminar 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 trilaminar Griddle + Lid
Booster function for each cooking zone
Residual heat and Power-on Indicators
Digital Minute Minder / Pot Detection System
Child Lock Function
Automatic Heat-up

OVEN

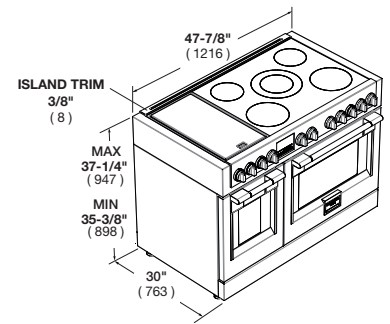
Dual True Convection in main oven and
True Convection in accessory oven
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch soft closing doors
Extra-large baking cavity and viewing area
3 Halogen lights on main oven
2 Halogen light on accessory oven
2 Chrome 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		
COOKTOP					
Type Cooking Surface			Induction Ceramic Glass		
Knobs			7 Knobs		
Induction Special Features					
			Pot Detection System		Child lock function
			Cooling fan system		
Power management with indication			Main dual burner and griddle power unaffected		
INDUCTION CONTROL FEATURES					
			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		
			5 + 2 Bridge zone elements		
			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
OVEN					
Type - Oven Type - Temperature Regulation			ELECTRIC PIRO - Various (see explanation of codes) - Electronic		
Functions					
			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		
Control Panel					
Control type			Modular LED - Electronic		
Clock, Temperature, Function Display			LED		
Commands - Language			4 Knobs / 6 Touch Keys - English		
Electric Oven Features					
			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
Oven Door(s)					
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		
Oven Cavity			18" OVEN		30" OVEN
Net Capacity (cbft)			2.4		4.1
Cavity Enameling Colour			Black		Black
Rack Positions			6		6
Oven Lights			2x20W Halogen		3x20W Halogen
Heating Element			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)
Oven Accessories			Chromed racks (2)		Chromed racks (2)
					Enameled Grill set (basin + anti splash)
			Telescopic chromed rack		Telescopic chromed rack
					Meat probe
DIMENSIONS WEIGHTS					
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		
POWER / RATINGS (208/240 V, 60 HZ)					
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)		
INSTRUCTIONS FOR USE					
Use & Care Manual - Installation Manual			EN, SP, FR		

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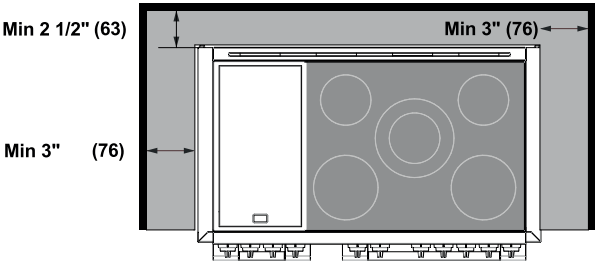
INSTALLATION REQUIREMENTS

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.

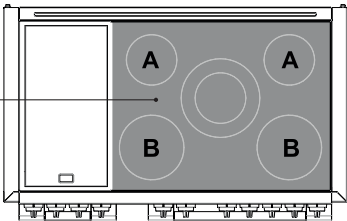
FLUSH ISLAND TRIM INSTALLATION

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	SERVICE	POWER CONNECTION
120/240 V - 60 Hz 20.3 kW 84.6 A*	50 Ampere dedicated circuit	NEMA 14-50P
120/208 V - 60 Hz 17.6 kW 84.6 A*		

POWER MANAGEMENT SYSTEM	
Power Management Area	
A	Decreases by 4/5 Levels
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 for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.