

# SOFIA PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE



CODE ID



**F6PDF486GS1**



- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Trilaminate Stainless Steel Griddle
- Dual True Convection (main oven)
- Single True Convection (accessory oven)
- Soft Closing Doors
- Self Clean Ovens
- Multi-level cooking
- 1 Telescopic Rack per Oven
- Cool Touch Doors
- Digital Controls
- Meat Probe (main oven)
- Fast Pre-Heat

## 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	Telescopic rack
FMTRP18	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

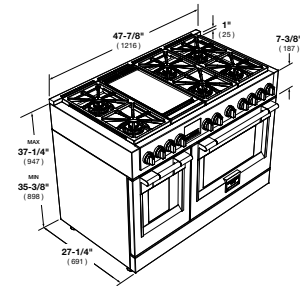
Dual True Convection in main oven and  
True Convection in accessory oven  
Self-cleaning oven with Multifunction baking  
Black Porcelain enamel interior  
Cool to the touch soft closing doors  
Extra-large baking cavity and viewing area  
3 Halogen lights on main oven  
2 Halogen light on accessory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

### Oven Functions

Bake  
Broil  
Roast  
Convection  
True Convection  
Warm / Proof / Dehydrate  
Electronic cooking programmer  
Meat Probe on main oven only  
Self-Clean  
Sabbath Mode

# SOFIA

## DUAL FUEL PROFESSIONAL RANGE



CODE ID		48" DUAL FUEL PROFESSIONAL RANGE - F6PDF486GS1			
Series	600				
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 Alluminum)			
	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) G20 - 5"/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>					
Type	18" (Accessory Oven)		30" (Main Oven)		
Temperature Regulation	Electric Self-clean - Dual Convection (True Euro Conv.) Electronic Control (min/max 170/550°F - 75/290°C)		Electric Self-clean - Dual Convection (True Euro Conv.) Electronic Control (min/max 170/550°F - 75/290°C)		
<b>OVEN FUNCTIONS</b>					
	Pyrolytic Self-Clean with automatic door latch	Bake	Pyrolytic Self-Clean with automatic door latch	Bake	
	Convection Broil	Broil	Convection Broil	Broil	
	Pizza (Lower Convection)	Oven Lights	Pizza (Lower Convection)	Oven Lights	
<b>ELECTRIC OVEN FEATURES</b>					
	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	
	Child Door Lock	Control Display Lock	Child Door Lock	Control Display Lock	
	Automatic Fast Preheat	12/24 Hour Clock Formats	Automatic Fast Preheat	12/24 Hour Clock Formats	
	Sabbath Mode	Temperature Display °C/°F	Sabbath Mode	Temperature Display °C/°F	
			Meat Probe		
<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>HEATING ELEMENTS (@240V)</b>					
Broil Upper Heating Element	2100 W		3500 W		
Upper Auxiliary Element	700 W		1032 W		
Concealed Bake Lower Heating Element	1750 W		3000 W		
Convection Element	1 x 2500 W		2 x 1300 W		
<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	7.00 kW - 31.3A				
kW / Amps rating at 120-208V, 60Hz	6.00 kW - 29.5A				
Power Cable	Nema 14-50P				
<b>INSTRUCTIONS FOR USE</b>					
Use & Care Manual / Installation Manual	English / French / Spanish				