

SOFIA 36" PRO RANGE

SOFIA 36" PRO ALL GAS RANGE WITH GRIDDLE



CODE ID



F6PGR364GS2



Heavy Duty Grates



Trilaminate Stainless Steel Griddle



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



Nova Broiler System

SUMMARY DESCRIPTION

The all-new 36" all gas range with griddle carries the same powerful yet elegant design as all Sofia ranges but now has a thoughtfully designed surface cooking with 4 burners and a central griddle. Each burner features our 5 in 1 Crescendo burner beneath our continuous heavy duty cast-iron grates with the same Trilaminate Stainless Steel griddle as our 48" ranges, providing unparalleled flexibility in a 36" range. The Crescendo burner has the power to sear, sauté, boil but also the control to temper and simmer the most delicate dishes. The heart of Sofia is her oven with dual convection, commercial style racks, multi-level lighting, and a full-extension rack with stainless glides. With the Nova Broiler system, intense heat sears meats and fish, locking in juices. The large broiling area coupled with the ventilation allows for closed door broiling, which ensures constant cooking. And you can create your personalized nameplate for the oven door.

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

PDRKIT36 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	36" Cast-Iron Griddle
FMTRP36	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

One piece, matte finish porcelain burner bowl
1 Trilaminate SS Griddle + Lid
Tubular Gas Griddle Burner
4 Dual-Flame Crescendo Burners
Two 20k and two 18k BTU Burners
Natural Gas (LP convertible)

NOVA BROILER SYSTEM

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

OVEN

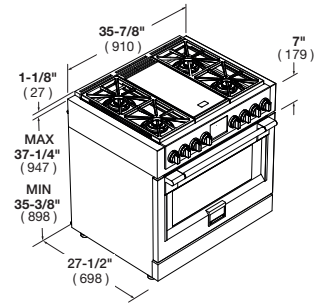
Dual Convection Oven
Oven with Nova Broiler System, a large broiling area
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
Gross capacity 5.7 cu.ft
1 Telescopic rack and one meat probe
2 Chrome racks
3 Halogen lights for flawless visibility
Enameled Grill set (basin + anti splash)

OVEN FUNCTIONS

Bake
Broil
Convection Bake
Defrost
Sabbath Mode
Pizza Mode

SOFIA 36" PRO RANGE

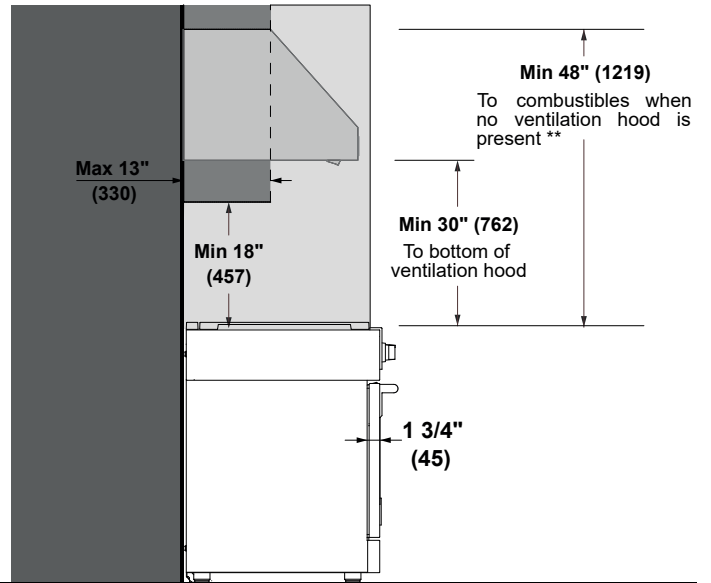
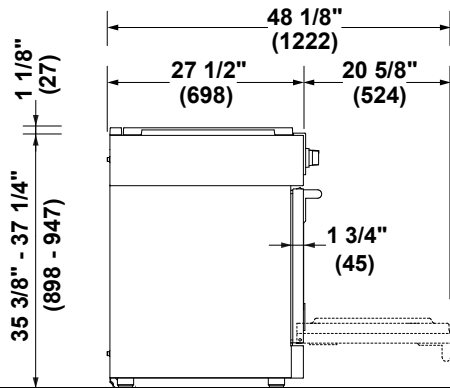
SOFIA 36" PRO ALL GAS RANGE WITH GRIDDLE



CODE ID		F6PGR364GS2			
Series	600 Full Gas				
Finish	Professional Design - Stainless Steel				
COOKTOP					
Type	GAS (NG or LP)				
Cooking Surface	Black Enameled				
GAS COOKTOP FEATURES					
Electric Flame Ignition and Re-ignition	•				
Flame-out sensing	•				
Top Mount Injectors	•				
L.P. Conversion Kit	•				
Dual Crown Burners (Brass)	•				
Griddle	•				
Minute Minder	•				
Heavy Duty Cast Iron Grates	2 + 1 trillaminate griddle				
Pressure Regulator	•				
COOKING ZONES					
4 Burner + Griddle					
Gas @ Pressure	Natural Gas @ 5"WC		Propane @ 10"WC		
	Power Max	Power Min	Power Max	Power Min	
Front Left	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Rear Left	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Middle (Griddle)	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	
Front Right	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Rear Right	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
OVEN					
Type	36" Gas				
Oven Type	Multifunction 2 Fans				
Temperature Regulation	Electronic probe with glow wire				
OVEN FUNCTIONS					
	Pizza Mode	Bake		Defrost	
	Broil (Nova Broiler)	Convection Bake			
CONTROL PANEL					
Control type	EKOTIME - Electronic Control				
Clock Display	YES				
Temperature Display	°F (5° increments)				
Commands	8 Heavy Duty Knobs				
ELECTRIC OVEN FEATURES					
	Hot surface Ignition	Flame out sensing		Gas safety devices	
	Timed Cooking Functions	Sabbath mode		Clock format 12-24	
	Pizza Function	L.P. Conversion Kit			
OVEN DOOR(S)					
Oven Glass Window	Deep Embossed Window				
Door Cooling System	4 Pane Heat Resistant Glass				
Door Hinges / Soft Closing	Heavy Duty Steady Tilt				
Handle Style	Stainless Steel Tube d 30 mm, Metal terminals				
OVEN CAVITY					
Net Capacity (cbft)	5.7				
Cavity Enameling Colour	Black				
Rack Positions / Oven Lights	6 / 3x20W Halogen				
BROIL BURNER					
Power Natural Gas	18000 (BTU/h) - 5300W				
Power Propane	17000 (BTU/h) - 5000W				
BAKE BURNER					
Power Natural Gas	21500 (BTU/h) - 6300W				
Power Propane	21500 (BTU/h) - 6300W				
Chromed racks	2				
Enameled Grill set (basin + anti splash)	1				
Telescopic chromed rack	1				
Meat probe	1				
DIMENSIONS WEIGHTS					
Overall dim - Width	35 - 7/8"		910 mm		
Overall dim - Height	35 - 3/8" to 37 - 1/4"		898 mm - 947 mm		
Overall dim - Depth	30"		763 mm		
Gross weight Net weight	171,1 kg - 377,2 lb		151,6 kg - 334,2 lb		
POWER / RATINGS (208/240 V, 60 HZ)					
kW / Amps rating at 120V, 60Hz	1000 W - 8,3A				
Cable + Plug Cable length	Nema 5 -15P		51" (1300 mm)		
INSTRUCTIONS FOR USE					
Use & Care Manual / Installation Manual	English / French / Spanish				

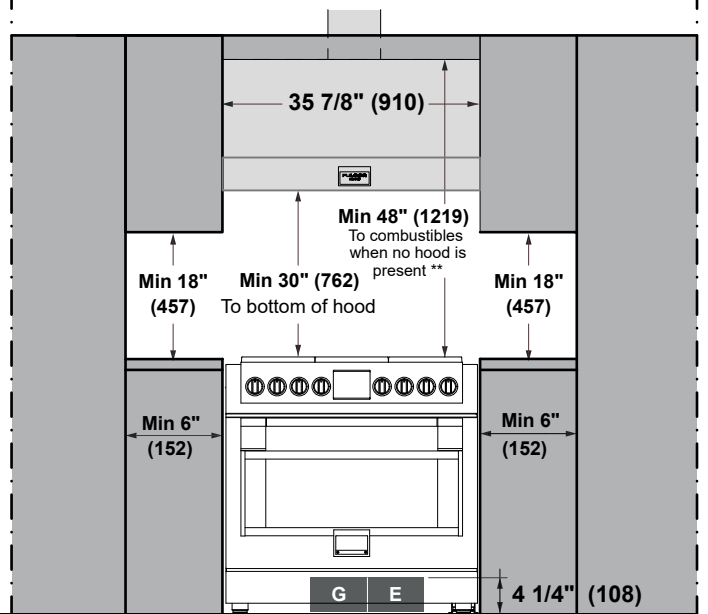
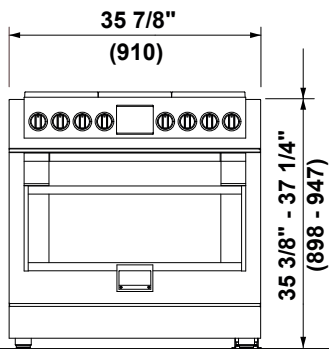
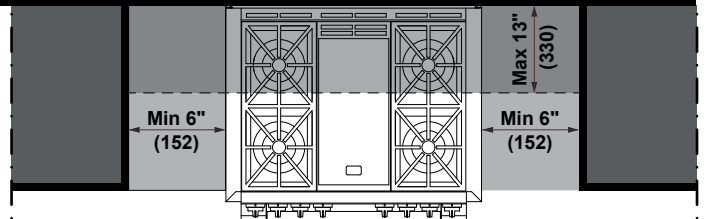
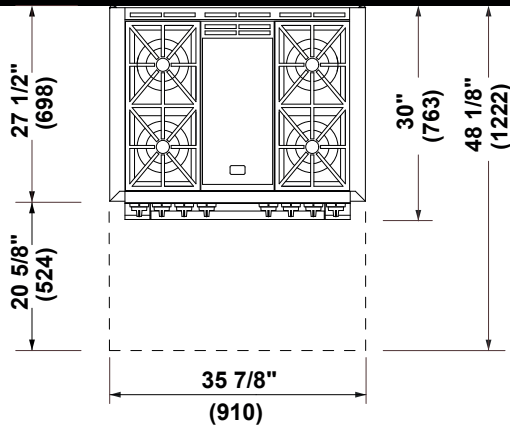
DIMENSIONS - CUTOUT REQUIREMENTS

Dimensions in brackets are in millimeters



SIDE VIEW

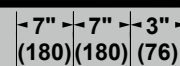
TOP VIEW



FRONT VIEW

2" (5.1) Max

Protrusion from wall for Gas | Electrical supply



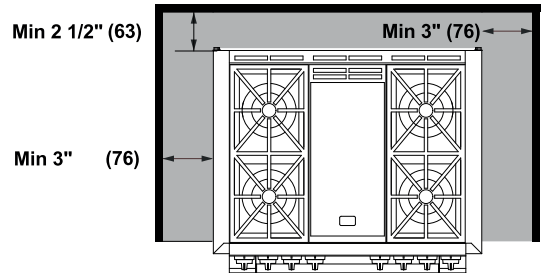
INSTALLATION REQUIREMENTS

Ensure your installation also complies with local and national building and fire codes. If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9" accessory back guard must be used.

This range is manufactured for use with Natural gas or Propane. To convert to LP (propane) or NG (natural gas), see instructions in the gas conversion kit provided in the literature package. Proper gas supply connection must be available. See gas supply requirements.

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 - 60 Hz 1000 W 8.3 A

SERVICE

15 Ampere dedicated circuit

POWER CONNECTION

NEMA 5-15P

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.