

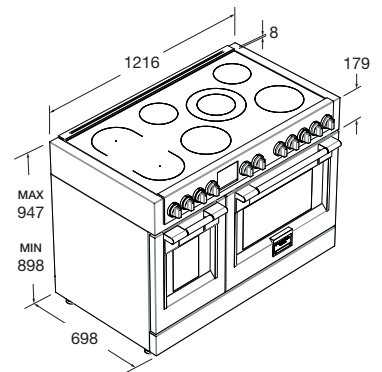


Sofia Induction 48"

FSRC 4807 P MI MK 2F X



- Electronic multifunction ovens
- Pizza Pizzeria 350 °C function
- AirFry (oven-frying) function
- Pyrolytic self-cleaning ovens
- Fast pre-heat function
- Main oven with dual convection
- Ventilated accessory oven
- Meat Probe
- Cool touch soft-close door
- Creative Digital Control with knobs
- Glass-Ceramic Surface
- Metal knobs with stainless steel finish
- Pan Detection Sensore
- 7 Cooking Zones
- 1 Dual Max Power Zone Ø 28 cm



Features

SOFIA PRO 48 DUAL FUEL represents the excellence of FULGOR MILANO, synonymous of the Italian style, craftsmanship in design, and precision in workmanship. Thanks to the cooktop equipped with 6 Crescendo Dual brass gas burners, a reversible plate offering either grids or TeppanYaki, and two high-performance pyrolytic multifunction ovens, this version confirms itself as a flexible tool capable of enhancing the creative abilities of professional chefs. The standard accessories for the main oven include a telescopic full-extension rack, two flat racks, a probe for food temperature measurement, a pizza set (round rack, pizza peel, and refractory stone), a glazed tray with splash-guard, and an AirFry tray. The auxiliary oven features a telescopic full-extension rack, two flat racks, and a stainless steel AirFry tray.



STAINLESS STEEL
FSRC 4807 P MI MK 2F X
EAN 8019801035120

PROFESSIONAL

SOFIA 48" INDUCTION RANGE



FSRC 4807 P MI MK 2F X			
Type / Aesthetic	Induction / Stainless Steel		
Interiors: enamel / other	Ultra Black Piro / -		
COOKING HOB			
Supply	Induction		
Surface	CeraBlack		
Pan Detector / Safety Lock	• / •		
Cooling with Fans	•		
Power Levels	1 - 9		
	Fusion function 45°C / Slow cooking at 70°C	Error code indicator	
	Booster for each zone	Residual heat release H	
	Automatic Heat Up	Minute Minder	
COOKING ZONES FEATURES			
Front left power (L9 - Booster) (W)	Ø 230 mm	2300 - 3700 W	
Rear left power (L9 - Booster) (W)	Ø 200 mm	1850 - 3000 W	
Dual Max power (L9 - Booster) (W)	Ø 280 mm	3000 - 5500 W	
Center power (L9 - Booster) (W)	Ø 200 mm	1850 - 2600 W	
Front right power (L9 - Booster) (W)	Ø 230 mm	2300 - 3700 W	
Rear right power (L9 - Booster) (W)	Ø 200 mm	1850 - 3000 W	
Bridge front and rear left (L9 - Booster) (W)	2x Ø 200 mm	2x 850 - 3000 W	
OVEN			
Type / Functions no.	Electronic Multifunction / 18		
Dual ventilation / Thermoventilated	Main / Secondary		
Energy efficiency class	A		
Capacity (liters)	125 + 65 L		
Forced cooling	•		
PERFORMANCE			
Max cooking temperature	290° C		
Pyrolysis temperature / Self-cleaning	460° C / •		
Pizza Pizzeria 350° function / AirFry	• / •		
CONTROLS			
Control system / Recipes	Creactive with knobs / •		
Automatic power off / Booster	• / •		
Meat Probe	Main oven		
SAFETY			
Door lock (during pyrolysis)	•		
Cool-touch door / no. of glass panes	• / 4		
Soft-close door	•		
ACCESSORIES			
Lighting (Halogen, 25 W) no.	3 + 2		
Flat racks / Telescopic rack no.	2 + 2 / 1 + 1		
Trays no. / type	1 / Enamelled tray		
Enamelled AirFry tray	1		
Stainless steel AirFry tray	1		
Round rack / Pizza shovel	1 / •		
Firestone for pizza no.	1		
POWER RATING			
Max electrical power (W)	21400 W		
Voltage / Frequency (V - Hz)	220 - 240 V / 380 - 415V 2 N ~ ; 50 - 60 Hz		
DIMENSIONS			
Width mm	1216		
Height (min - Max) mm	898 - 947		
Depth (mm)	698		