

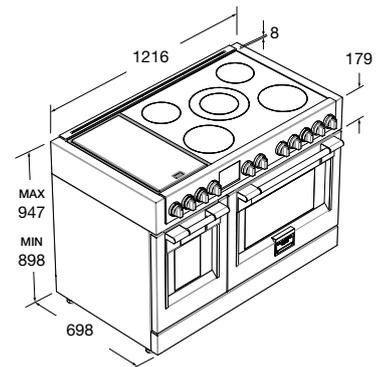


Sofia Induction Griddle 48"

FSRC 4807 P MI MK 2F G 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
- Trilaminare Stainless Steel Griddle



Features

The SOFIA PRO 48 Induction represents the excellence of FULGOR MILANO, synonymous of the Italian style, mastery of design, and accuracy in craftsmanship. Discover our innovative 48" induction cooktop, an advanced electric solution for those who desire a traditional design with an integrated cooking surface. Thanks to its versatility, the triple-layer surface can be easily removed, revealing the underlying induction elements for an even more adjustable and high-performing cooking experience. The kitchen is equipped with two pyrolytic multifunction ovens, making this version a flexible tool that enhances the creative skills 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 tray for AirFry.



STAINLESS STEEL
FSRC 4807 P MI MK 2F G X
EAN 8019801035144

PROFESSIONAL

SOFIA 48" INDUCTION RANGE WITH GRIDDLE



FSRC 4807 P MI MK 2F G X		
Type / Aesthetic	Induction / Stainless Steel	
Interiors: enamel / other	Ultra Black Piro / -	
COOKING HOB		
Supply	Induction	
Surface	CeraBlack	
Trilaminare Teppanyaki Plate	•	
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	