

# SOFIA PROFESSIONAL 36"

36" ALL GAS PROFESSIONAL RANGE



CODE ID



**F6PGR366S2**



Heavy Duty Grates



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

## COLOR KIT

	STAINLESS STEEL
	MATTE BLACK RAL 9004
	GLOSSY BLACK RAL 9004
	GLOSSY RED RAL 3003
	GLOSSY WHITE RAL 9016
	MATTE GREY RAL 9007
	MATTE WHITE RAL 9016

## OPTIONAL ACCESSORIES

PDRKIT36 ...	Colour kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	Griddle
FMTRP36	Telescopic rack

## COOKING SURFACE

3 Heavy Duty, continuous cast iron grates  
One piece, 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)

## NOVA BROILER SYSTEM

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

## OVEN

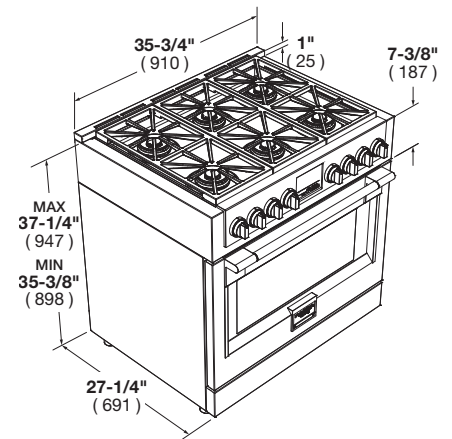
Dual Convection  
Oven temperature electronic control  
Nova Broiler System  
Black Porcelain enamel interior  
Cool to the touch, soft closing door  
Extra-large baking cavity and viewing area  
3 Halogen lights for flawless visibility  
Gross capacity 5.7 cu. ft.  
2 chromed racks  
1 telescopic rack  
Enamelled Broiler Pan

## OVEN FUNCTIONS

Bake  
Broil  
Convection  
Pizza cooking mode 590 °F  
Dehydrate  
Timer  
Sabbath Mode

# SOFIA

36" ALL GAS PROFESSIONAL RANGE



CODE ID	F6PGR366S2 - 36" ALL GAS PROFESSIONAL RANGE		
Series and Finish	600 Series - Professional Design - Stainless Steel		
<b>CONTROL PANEL</b>			
Control Type	8 Heavy Duty Knobs		
Display: Temperature - Function	White LED		
Ignition/Temperature control	Electronic Control (min/max 170/550°F)		
<b>COOKTOP</b>			
Type	GAS (NG or LP)		
Cooking Surface	Matte Black Enamel		
<b>GAS COOKTOP FEATURES</b>			
	Electric Re-ignition system Flame-out sensing	Top Mount Injectors L.P. Conversion Kit	Dual Crown Brass Burner
Heavy Duty Cast Iron Grates	3		
Cooking Zones	6		
Burners types	All Dual Flame/Simmer Burner		
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		
Power Front-R (Max/Min) NG	-		
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W		
<b>OVEN</b>			
Type	Gas - Dual Convection		
Temperature Regulation	Electronic thermostat control		
<b>OVEN FUNCTIONS</b>			
	Bake	Broil	Pizza
<b>GAS OVEN FEATURES</b>			
	Electronic Flame Ignition Flame-out Sensing	Flame-out Auto-off Sabbath Mode	L.P. Conversion Kit
<b>OVEN DOOR(S)</b>			
Oven Glass Window	Deep Embossed Extra Wide Window		
Door Cooling System	4 Heat Resistant Glasses		
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		
Handle Style	Stainless Steel Tube with Metal End caps		
<b>OVEN CAVITY</b>			
Gross Capacity (cbft)	5.7		
Usable Capacity (cbft)	4.4		
Cavity Enamel Colour	Black		
Rack Positions	6		
Oven Lights	3x20W Halogen		
<b>NOVA BROILER SYSTEM BURNER</b>			
Power (Max) NG	18000 (BTU/h) - 5300W		
Power (Max) LP	17000 (BTU/h) - 5000W		
<b>BAKE BURNER</b>			
Power (Max) NG	21500 (BTU/h) - 6300W		
Power (Max) LP	21500 (BTU/h) - 6300W		
<b>OVEN ACCESSORIES</b>			
Chromed Racks	2		
Enameled Broiler Pan (basin + anti splash)	1		
Telescopic Chromed Rack	1		
<b>DIMENSIONS/WEIGHT</b>			
Overall dim - Width	35 - 3/4"	(910 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	377 lbs	(171 kg)	
<b>POWER / RATINGS (120 V, 60 HZ)</b>			
Watts / Amps	200W - 1.7A		
Power Cable	Nema 5-15P		
<b>INSTRUCTIONS FOR USE</b>			
Use & Care Manual / Installation Manual	English / French / Spanish		