

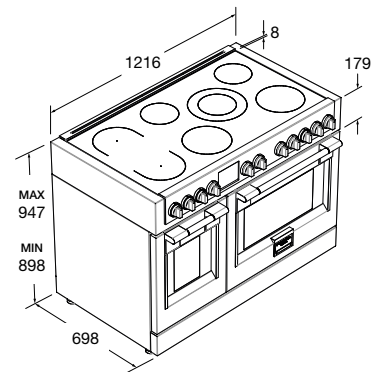


## Sofia Induction 48"

FSRC 4807 P MI MK 2F MBK



- 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.



MATTE BLACK  
FSRC 4807 P MI MK 2F MBK  
EAN 8019801035137

# PROFESSIONAL

SOFIA 48" INDUCTION RANGE



| FSRC 4807 P MI MK 2F MBK                      |   |
|---|---|
| Type / Aesthetic                              | Induction / Matte Black                     |
| Interiors: enamel / other                     | Ultra Black Piro / -                        |
| <b>COOKING HOB</b>                            |   |
| Supply  | Induction                                   |
| Surface                                       | CeraBlack                                   |
| Pan Detector / Safety Lock                    | • / •                                       |
| Cooling with Fans                             | •   |
| Power Levels                                  | 1 - 9                                       |
|   | Fusion function 45°C / Slow cooking at 70°C |
|   | Booster for each zone                       |
|   | Automatic Heat Up                           |
|   | Error code indicator                        |
|   | Residual heat release H                     |
|   | Minute Minder                               |
| <b>COOKING ZONES FEATURES</b>                 |   |
| 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                 |
| <b>OVEN</b>                                   |   |
| Type / Functions no.                          | Electronic Multifunction / 18               |
| Dual ventilation / Thermoventilated           | Main / Secondary                            |
| Energy efficiency class                       | A   |
| Capacity (liters)                             | 125 + 65 L                                  |
| Forced cooling                                | •   |
| <b>PERFORMANCE</b>                            |   |
| Max cooking temperature                       | 290° C                                      |
| Pyrolysis temperature / Self-cleaning         | 460° C / •                                  |
| Pizza Pizzeria 350° function / AirFry         | • / •                                       |
| <b>CONTROLS</b>                               |   |
| Control system / Recipes                      | Creactive with knobs / •                    |
| Automatic power off / Booster                 | • / •                                       |
| Meat Probe                                    | Main oven                                   |
| <b>SAFETY</b>                                 |   |
| Door lock (during pyrolysis)                  | •   |
| Cool-touch door / no. of glass panes          | • / 4                                       |
| Soft-close door                               | •   |
| <b>ACCESSORIES</b>                            |   |
| 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   |
| <b>POWER RATING</b>                           |   |
| Max electrical power (W)                      | 21400 W                                     |
| Voltage / Frequency (V - Hz)                  | 220 - 240 V / 380 - 415V 2 N ~ ; 50 - 60 Hz |
| <b>DIMENSIONS</b>                             |   |
| Width mm                                      | 1216  |
| Height (min - Max) mm                         | 898 - 947                                   |
| Depth (mm)                                    | 698   |