

SOFIA PROFESSIONAL



CODE ID



FSRC 4807 2P MK 2F X

DUAL FUEL FREESTANDING RANGE 48"



Pizza Cooking Mode 350°C

Creative

Heavy Duty Grates

Continuous Grate Surface

Dual crescendo Burner

Dual Convection (Main Oven)

True Convection (Accessory oven)

Soft Closing

Self Clean Oven

Multi-Level Cooking

1 Telescopic Rack per Oven

Cool Touch Doors

Digital Controls

Meat Probe

Fast Pre-Heat

PROFESSIONAL COOKER 48"

Creative system with knobs

COOKING HOBS

Natural gas powered
with the possibility of conversion to LPG
4 Gas Crescendo burners dual controls
adjustable from 375 to 4000W (NG)
2 Gas Crescendo burners dual controls
adjustable from 375 to 4500W (NG)
1 tubular gas burner for Teppanyaki
from 0.5 to 3.5 kW
Top surface with matt black porcelain enamel
Continuous professional cast iron grills
Steel knobs

OVENS

Electronic multifunction
Creative system with knobs
Double internal ventilation (main oven)
Thermo-ventilated (Support oven)
Self-cleaning with PYROLYSIS

Quick achievement booster
of the chosen temperature
Cold door with assisted closing (both) Interior
with Ultra-Black enamel

INCLUDED ACCESSORIES

Main Oven:
Meat probe
1 telescopic rack with total extraction
2 flat metal grids
1 round grill
1 refractory stone
1 pizza shovel
1 enameled tray with anti-splash
Internal capacity 124 liters

Support oven:
1 telescopic grate with total extraction
2 flat metal grids
Internal capacity 76 liters



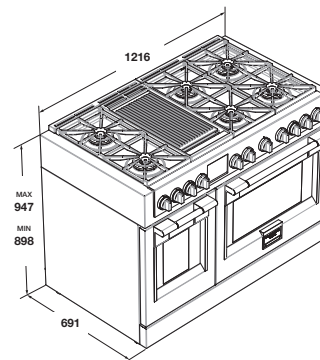
STAINLESS STEEL
FSRC 4807 2P MK 2F X



MATTE BLACK STEEL
FSRC 4807 2P MK 2F MBK

SOFIA

DUAL FUEL FREESTANDING RANGE



FSRC 4807 2 P MK 2F ...	
Type	Free standing range 48"
Finishing	... X Stainless steel ... MBK Matte Black
Interiors	Ultra Black Piro
COOKING HOB	
Supply	Gas
Crescendo / Tubular Burner	6 / 1 x 500 - 3500 W
Gas Power (min-Max)	2 x 375 - 4500 W / 4 x 375 - 4000 W
Gas safety	•
Grids / Cast iron plate n.	3 / 1
Cooking surface	Enameled matte black
OVENS	
Typology	Electronic multifunction
Double ventilation / Thermo-ventilated	Main / Accessory
Energy efficiency class	A
Capacity (liters)	124 +76 L
Forced cooling	•
Functions n.	11
PERFORMANCE	
Max cooking temperature / Classic pizza	290° C / 350° C
Pyrolysis temperature	460° C
Self-cleaning	•
COMMANDS	
Control system	Creactive with knobs
Recipes	•
Automatic shutdown	•
Booster	•
Meat probe	Main oven
SAFETY	
Door lock (during pyrolysis)	•
Cold door / Glass n.	• / 4
Door with soft closing	•
ACCESSORIES	
Lighting (Halogen 20 W) n.	3
Flat grids n.	2 + 2
Telescopic grid n.	1 + 1
Trays n. / Type	1 / enameled tray
Round grid n.	1
Baking stone n.	1
Pizza shovel	•
POWER RATING / GAS	
Max electrical power (W)	3700 W
Voltage / Frequency (V - Hz)	230 - 50
Types of gas	NG - LPG
Cord	•
Plug	Schuko
DIMENSIONS	
Width mm	1216
Height (min - Max) mm	898 - 947
Depht (mm)	691