

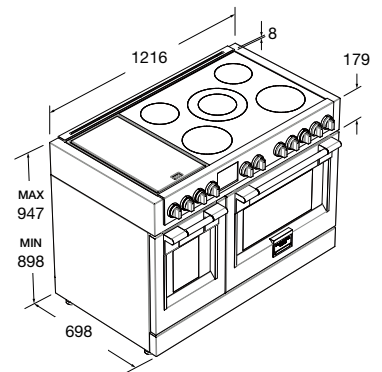


Sofia Induction Griddle 48"

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



Features

The SOFIA Induction Range with Griddle, in the new 48" version, represents a refined expression of FULGOR MILANO design. The cooktop is equipped with seven powerful induction zones, including both an efficient DUAL MAX POWER and a flexible BRIDGE zone. The stainless steel Teppanyaki plate is perfect for replicating traditional Japanese cooking and it's easily removable, significantly simplifying the cleaning of the entire cooktop. The intuitive knob control allows the adjustment of both the cooktop and the two high-performance pyrolytic multifunction ovens. The main 30" oven, along with the auxiliary 18" one, confirm SOFIA's versatility, making it a flexible tool that enhances the creativity of professional chefs. The standard accessories for the main oven, include : a fully extendable telescopic rack, two flat racks, a meat probe, a pizza set (round rack, pizza peel, and refractory stone), an enamel-coated anti-splash tray, and an AirFry tray. The auxiliary 18" oven has a fully extendable telescopic rack, two flat racks, and an AirFry tray.



MATTE BLACK

FSRC 4807 P MI MK 2F G MBK

EAN 8019801035151

PROFESSIONAL

SOFIA INDUCTION GRIDDLE 48"



FSRC 4807 P MI MK 2F G MBK			
Type / Aesthetic	Induction / Matte Black		
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		
Type of ventilation	Main oven Dual ventilation - Secondary oven Thermoventilated		
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		