48" ALL GAS PROFESSIONAL RANGE



F6PGR486GS2





Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Trilaminate Stainless Steel Griddle



Dual Convection (main oven)



Convection (accessory oven)



Soft Closing Door



Nova Broiler System



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



Digital Controls

COLOR KIT

STAINLESS STEEL

MATTE BLACK RAL 9004

GLOSSY BLACK RAL 9004

GLOSSY RED RAL 3003

GLOSSY WHITE RAL 9016

MATTE WHITE RAL 9016

MATTE GREY RAL 9007

OPTIONAL ACCESSORIES

PDRKIT48 ... Colour kit **FMWOK** Wok rina **FMSIM** Simmer plate F6BG48BCI Island trim F6BG48STD Standard trim F6BG48HBT High back trim FMTRP30 Griddle FMTRP18 Telescopic rack

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates Trilaminate Stainless Steel Griddle with Tubular Gas Burner 11,500 BTU high / 2,000 BTU low 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)

OVENS

Dual Convection in main oven and Convection in accessory oven Black Porcelain enamel interior Cool to the touch, soft closing door Extra-large baking cavity and viewing area 3 Halogen lights on main oven 2 Halogen light on convenience oven Gross capacity 4.4 cu. ft. and 2.7 cu. ft. 2 chromed racks 1 telescopic rack per oven

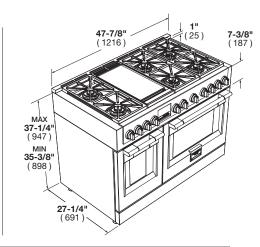
OVEN FUNCTIONS

Bake Broil Convection True Convection Sabbath Mode

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48" ALL GAS PROFESSIONAL RANGE





CODE ID	F6PGR486GS2 - 48" ALL GAS PROFESSIONAL RANGE			
Series and Finish	600 Series - Professional Design - Stainless Steel			
CONTROL PANEL	000 Octies - Frotessional Design - Stanliess Steel			
Control Type	11 Heavy Duty Knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	English language - White LED			
СООКТОР	J J			
Type	GAS (NG or LP)			
Cooking Surface	Matte Black Enamel			
GAS COOKTOP FEATURES				
	Electric Re-ignition system Flame-out sensing Top Mount Injectors L.P. Conversion Kit		Dual Crown Burners (Brass or Alluminum)	
			Griddle (flat or with rack)	
			Pressure Regulator	
			3 Heavy Duty 0	Cast Iron Grates
Cooking Zones	6 Burner + Griddle			
Burners types	All Dual Flame/Simmer Burner			
Front-L/Front-R - Pwr (Max/Min) G20-5" / G31-10"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Rear-L/Front Center "Right"/Rear Center "Right"/ Rear-R - Power (Max/Min) G20 - 5" / G31 - 10"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
Griddle Burner (Center "Left") Power (Max/Min) G20 - 5" / G31 - 10"	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W			U/h) - 590W
OVEN Power (Max/Min) G20 - 5" / G31 - 10"				
Type	18" (Accessory Oven) Multifunction with Single Fan		30" (Main Oven) Multifunction with Dual Convection	
Temperature Regulation	Glow wire		Electronic probe with glow wire	
OVEN FUNCTIONS	Glow wire		Electronic probe with glow	wire
OVEN FONCTIONS	Down Bake	Broil	Down Bake	Broil "Super Nova"
	Dehydrate	Convection Roast	Dehydrate	Convection Roast
	Derrydrate	Convection noast	Pizza (Lower Convection)	Convection noast
ELECTRIC OVEN FEATURES			1 izza (Lower Convection)	
ELECTRIC GVERT EXTORES	Floatric Flores Ignition	Flame out sensing	Floatric Flores Ignition	Flame out sensing
	Electric Flame Ignition	<u> </u>	Electric Flame Ignition	U U
	Gas safety devices	12 Hour Clock Formats	Gas safety devices	Timing Cooking Functions
	L.P. Conversion Kit		L.P: Conversion Kit	12 Hour Clock Formats
OVEN DOOD(C)			Sabbath Mode	Pizza Function
OVEN DOOR(S) Oven Glass Window	Door Embassed Window, Coft Clasing Custom			
Door Cooling System	Deep Embossed Window - Soft Closing System 4 Pane Heat Resistant Glasses		Deep Embossed Window - Soft Closing System 4 Pane Heat Resistant Glasses	
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube Ø30mm, Metal terminals		Stainless Steel Tube Ø30mm, Metal terminals	
OVEN CAVITY	Stanless Steel Tube Ø30Hill, Metal terrillials			
Gross Capacity (cbft)	2.7 4.4			1
Usable Capacity (cbft)	2.4		4.1	
Cavity Enamel Colour		ack	Black	
Rack Positions	6		6	
Oven Lights	2x20W Halogen		3x20W Halogen	
BROIL BURNER	ZAZOW Halogon OAZOW Halogon			
Power Natural Gas	8000 (BTU/h) - 2300W 14000 (BTU/h) - 4102W			
Power Propane	8000 (BTU/h) - 2300W		13000 (BTU/h) - 3800W	
BAKE BURNER	0000 (B10)	11, 200011	10000 (2)	0,11, 000011
Power Natural Gas	9500 (BTU/h) - 2800W 18000 (BT		/h) - 5300W	
Power Propane	9500 (BTU/h) - 2800W		16000 (BTU/h) - 4700	
OVEN ACCESSORIES	2000 (2000)		.5555 (5.571) 1755	
Chromed Racks	2		2	
Enameled Grill set (basin + anti splash)	-		1	
Telescopic Chromed Rack	1		1	
DIMENSIONS/WEIGHT				
Overall dim - Width	47 - 3/4" (1216 mm)			
Overall dim - Height (min - max)	35 3/8" (898mm) / 37 1/4" (947mm)			
Overall dim - Depth	29 - 3/4" (756 mm)			
POWER / RATINGS (208/240 V, 60 HZ)		20 0/4	\· · · · · · · · · · · · · · · · · ·	
kW / Amps rating at 120-240V, 60Hz	300W - 2.5A			
Cable + Plug	Nema 5-15P			
INSTRUCTIONS FOR USE	1011 V 101			
Use & Care Manual / Installation Manual	English / French / Spanish			
	English / Horolli / Optimin			

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