

# SOFIA PROFESSIONAL 36"



CODE ID

36" GAS RANGETOP WITH GRIDDLE

**F6GRT364GS1**



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Trilaminar Stainless Steel Griddle



Professionally Styled Knobs

## SUMMARY DESCRIPTION

Style and performance are the most appropriate description for the Professional Rangetop. The combination of solid materials and efficient technologies allows us to offer versatile and functional solutions. The sturdiness of the stainless steel structure, combined with the heavy duty continuous grates of the gas versions, the perfectly matte burner basin, the steel knobs with the modulation of the maximum power levels to that for simmer cooking of the Crescendo gas burners offer those who appreciate infinite possibilities to cook recipes like a chef.

## SPECIFICATIONS

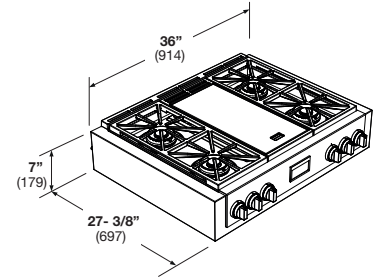
2 Heavy Duty, continuous cast iron grates  
Matte-finish porcelain burner bowl  
Trilaminar Stainless Steel Griddle  
with 11.5k BTU Tubular Gas Burner + Lid  
4 Dual-Flame Crescendo Burners  
Two 20k and two 18k BTU Burners  
Minute minder  
Natural Gas (LP convertible)  
Electric Re-ignition system  
Flame-out Sensing  
Top Mount Injectors

## OPTIONAL ACCESSORIES

FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim

# SOFIA

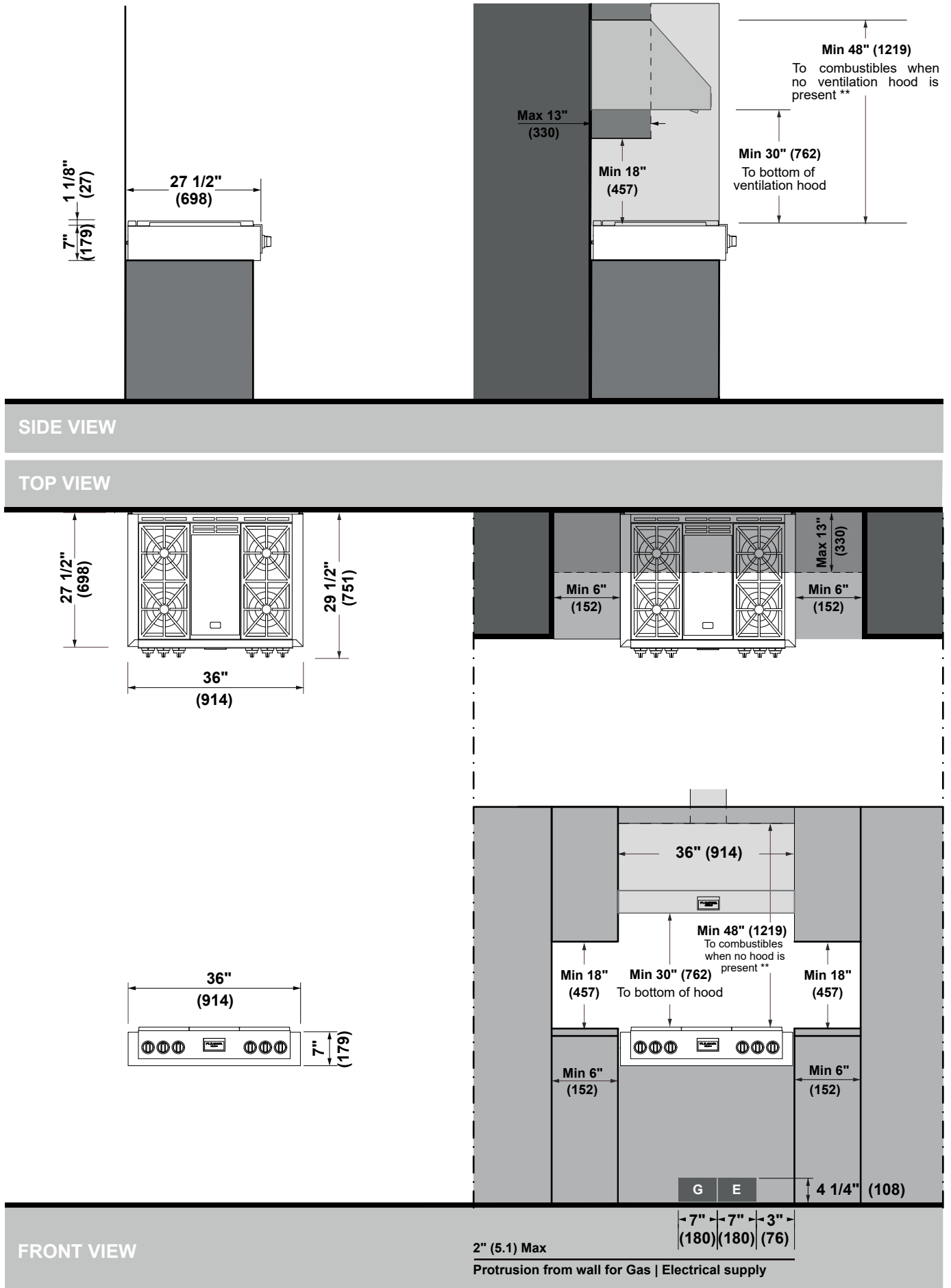
## 36" GAS RANGETOP WITH GRIDDLE



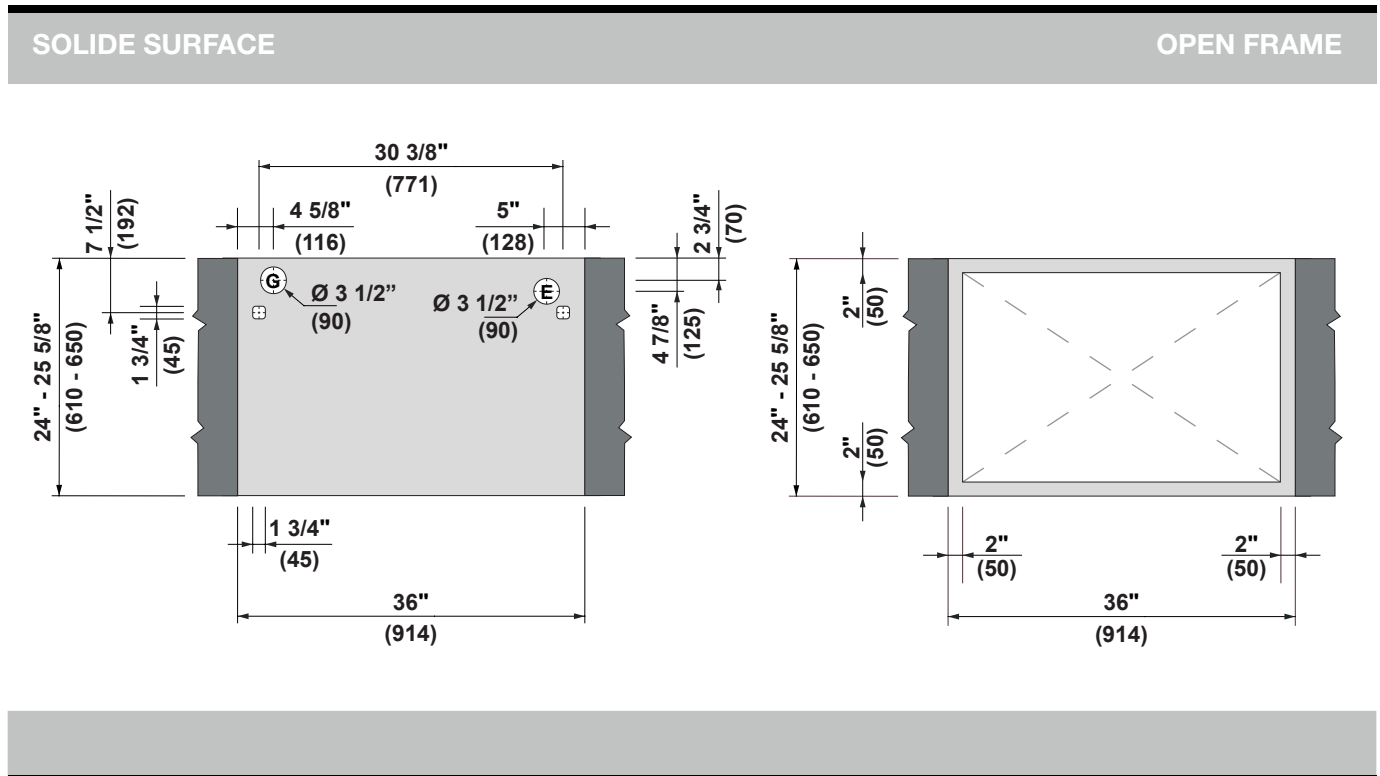
CODE ID		F6GRT364GS1			
Series	Gas				
Finish	Professional Design - Stainless Steel				
Finiture	Various				
<b>COOKTOP</b>					
Type	GAS (NG or LP)				
Cooking Surface	Black Enameled				
<b>GAS COOKTOP FEATURES</b>					
Electric Flame Ignition and Re-ignition	•				
Flame-out sensing	•				
Top Mount Injectors	•				
L.P. Conversion Kit	•				
Dual Crown Burners (Brass)	•				
Flat Griddle	•				
Griddle Flame Ignition with glow wire	•				
Heavy Duty Cast Iron Grates	2 + 1 trilaminate griddle				
Pressure Regulator	•				
<b>COOKING ZONES</b>					
	4 Burner + Griddle				
	G20 - 5"		G31 - 10"		
	Power Max	Power Min	Power Max	Power Min	
Front Left	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Rear Left	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Middle (Griddle)	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	11500 (BTU/h) - 3370W	2000 (BTU/h) - 590W	
Front Right	20000 (BTU/h) - 5850W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
Rear Right	18000 (BTU/h) - 5300W	750 (BTU/h) - 220W	15000 (BTU/h) - 4400W	750 (BTU/h) - 220W	
<b>DIMENSIONS</b>					
Overall dim - Width	35 -3/4"		1216 mm		
Overall dim - Height	7"		179 mm		
Overall dim - Depth	29 - 3/4"		756 mm		
<b>WEIGHT</b>					
Gross Weight	142 lb		64.2 kg		
Net Weight	117 lb		53.1 kg		
<b>POWER / RATINGS</b>					
W / Amps rating at 120V, 60Hz	400 W - 3.3 A				
Conduit	51"		(1300 mm)		
<b>INSTRUCTIONS FOR USE</b>					
Use & Care Manual / Installation Manual	English / French / Spanish				

## DIMENSIONS - CUTOUT REQUIREMENTS

Dimensions in brackets are in millimeters



**DIMENSIONS - CUTOUT REQUIREMENTS FOR INSTALLATION OVER SOLID SURFACE OR OPEN FRAME**



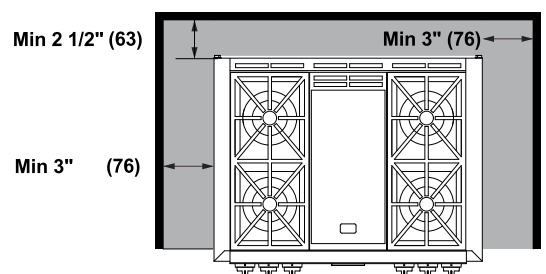
**INSTALLATION REQUIREMENTS**

Ensure your installation also complies with local and national building and fire codes. If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9" accessory back guard must be used.

This range is manufactured for use with Natural gas or Propane. To convert to LP (propane) or NG (natural gas), see instructions in the gas conversion kit provided in the literature package. Proper gas supply connection must be available. See gas supply requirements.

**FLUSH ISLAND TRIM INSTALLATION**

For island installation, maintain 2-1/2 inch minimum from cutout back edge of countertop and 3 inch minimum from cutout to side edges of countertop (see view).



ELECTRICAL REQUIREMENTS		
ELECTRICAL SUPPLY	SERVICE	POWER CONNECTION
120 - 60 Hz 400 W 3.3 A	15 Ampere dedicated circuit	NEMA 5-15P

Specification sheets are for planning purposes only. Always refer to installation instructions, always consult the countertop fabricator/supplier prior to determining counter opening. Consult your HVAC engineer for your specific ventilation requirements. Always refer to installation instructions accompanying product or on available on [www.fulgor-milano.com/us/en](http://www.fulgor-milano.com/us/en) for your specific model number. Fulgor Milano retains the right to change product specifications or design without notice.