BERTAZZONI PROFESSIONAL SERIES

48" RANGE TOP CB48 6G 00 X



The Bertazzoni 48" Pro range top, has the same one-piece, seamless, highefficiency worktop design that has become the signature of Bertazzoni freestanding ranges. All burners are in cast brass for enhanced performance, with the dual control brass power burner delivering best-in-class heat-up times and maximum flexibility thanks to its extremely wide BTU range.

BRASS POWER BURNER



Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.

GRIDDLE



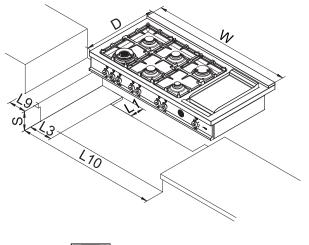
Sear or cook food directly on the electric stainless steel griddle.



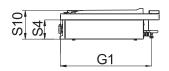
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FEATURES







TECHNICAL SPECIFICATIONS

Electrical Requirements	120V 60	120V 60Hz	
Max. Amp Usage	10 Amp	10 Amp	
Certification	CSA		
Warranty	2 years	2 years parts and labor	
Product weight	85.6 lbs		
Box weight	88.0 lbs		
ACCESSORIES			
Simmer ring (standard)		code 408077	
Stainless steel griddle (standard)		code SG36X	
Wok ring (standard)		code 408084	

DIMENSIONS

Ref.	Description	Dimensions	
		Inches	mm
D	Cooktop depth	25³/ ₁₆	640
G1	Distance between gas outlet connection and frontal side	23 1/4	590
G5	Distance between gas outlet connection and left side	15	381
L1	Cutout depth	4	102
L3 (min)	Cutout clearance from backwall	1	25
L9 (min)	Cutout clearance from cabinetry	6	152
L10	Cutout width	48	1220
S	Cooktop height	6 ¹ / ₂	165
S4	Chassis height	4 ¹⁵ / ₁₆	125
W	Cooktop width	47 ¹³ / ₁₆	1215
Z 5	Adjustable horizontal exit	25 ⁵ / ₈	651

INSTALLATION INSTRUCTIONS

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage.