

BERTAZZONI PROFESSIONAL SERIES

48" 6-BURNER AND GRIDDLE, GAS DOUBLE OVEN PRO48 6G GAS X



Bertazzoni Professional Series ranges bring the authentic experience of Italian cooking to the heart of your home. They are available in stainless steel and six beautiful colors inspired by the wonderful produce of Emilia, the heartland of Bertazzoni. The Professional 48-inch double oven gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced air-flow convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Both ovens include telescopic glide shelves, soft-motion door hinges for easy one-hand operation, and triple-glass windows to minimize heat loss. The beautiful worktop is precision-molded off of one sheet of stainless steel. It is configured with six versatile gas burners in brass, including Bertazzoni's signature dual-ring power burner with independently controlled flames for high power to delicate simmer, and an electric griddle in stainless steel. The worktop is designed for high-efficiency in heat delivery without energy waste. Each burner is equipped with the thermocouple gas shut-off safety system for maximum safety. Complete your Bertazzoni range with any of the available ventilation and backsplash solutions, as well as low profile trim, toekick and other beautiful accessories.

BRASS BURNER



Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.

SOFT MOTION DOOR



The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.

TELESCOPIC GLIDE SHELVES



The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



TO COOK BEAUTIFULLY

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COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



STAINLESS (X)
PRO48 6G GAS X



BLACK (NE)
PRO48 6G GAS NE



WHITE (BI)
PRO48 6G GAS BI



YELLOW (GI)
PRO48 6G GAS GI



ORANGE (AR)
PRO48 6G GAS AR



RED (RO)
PRO48 6G GAS RO



BURGUNDY (VI)
PRO48 6G GAS VI

FEATURES

Gas burners	6
Burner type	brass
Griddle	electric
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, stainless steel/drip tray
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, convection bake, gas convection, broil, defrost/dehydrate, sabbath mode
Main oven volume	3.6 ft ³
Auxiliary oven	gas
Auxiliary oven functions	gas bake
Auxiliary oven volume	2.2 ft ³
Inner oven door	full-width triple glass
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment, height-adjustable stainless steel legs

ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

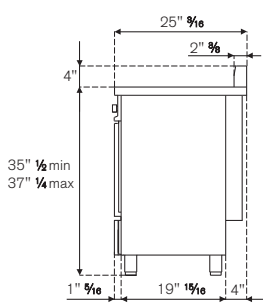
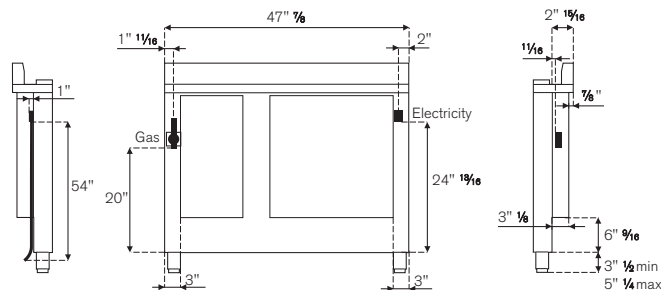
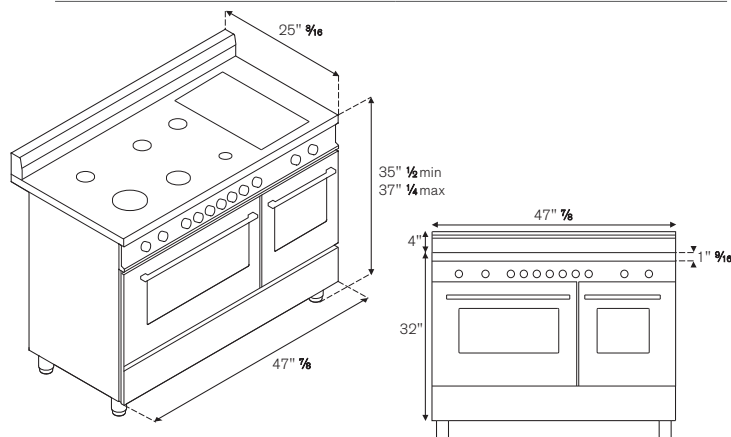
Available LPG version PRO48 6G GAS X LP

MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V , 60Hz
Max Amp Usage, power rating	10 A - 1200 W
Certification	CSA
Warranty	2 years parts and labor



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 oven usage. For further installation instructions refer to the installation manual.

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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