

PRO305GASXV

PROFESSIONAL SERIES ALL-GAS RANGE 30" - 5 BURNERS - GAS OVEN -
STAINLESS STEEL FINISH



Exclusive Finish and Materials

Metal knobs and handles make the range a standout in every kitchen. Stainless Toekick available as accessory.

Bertazzoni signature counter-deep maintop

Bertazzoni signature stainless counter-deep maintop is designed to install flush with most kitchen countertops for a perfectly integrated look. Precise and flexible heating is generated through 5 Mono-bloc aluminum burners. The 19000 BTUs power burner with dual ring of flame boils water in 6 minutes flat. Complete the range with the optional cast-iron griddle.

Extra large oven with dual convection

The 4.7 cu.ft gas oven with dual horizontal convection allows even baking and roasting on 7 shelf levels. Bertazzoni ovens are equipped with an extra-large high-power broiler for broiling and grilling.

Advanced programming and controls for the oven

The elegant temperature gauge for control of oven temperature during pre-heating and baking is a signature of every Bertazzoni range.

Best-in-class features and design

The soft-motion oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. The stainless steel racks included with the range can be equipped with optional telescopic glides.

GENERAL CHARACTERISTICS

| | |
|-------------------|-------------------------------------|
| Worktop | 5 gas burners with lateral dual wok |
| Burners | Aluminum burners |
| Pan support | Cast iron |
| Upstand/Lid cover | 1" stainless steel island trim |
| Knobs | Metal finish with ergonomic shape |
| Cooking modes | 5 |
| Tray | 1 baking tray with grill trivet |
| Shelves | 2 standard with handle |
| Levels | Laterals grids |
| Inner door | Squared 3 glasses |
| Door hinges | Soft motion |
| Legs | Stainless steel ø 2 3/8 inches |

TECHNICAL SPECIFICATIONS

| | |
|-------------------------|------------------------------|
| Electrical requirements | 110 V 60 HZ - 300W 2.5A |
| Warranty | 2 years parts & labor |
| Packaging dimensions | H:42 1/8 W:33 7/8 D:29 15/16 |

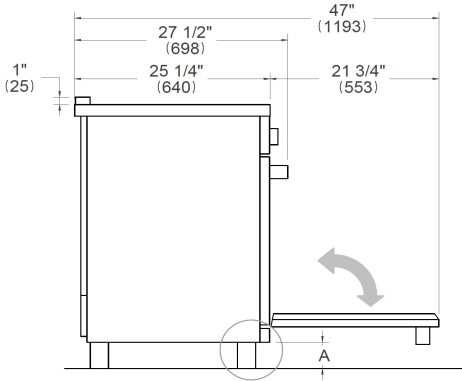
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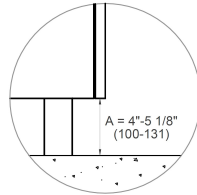


DIMENSIONS

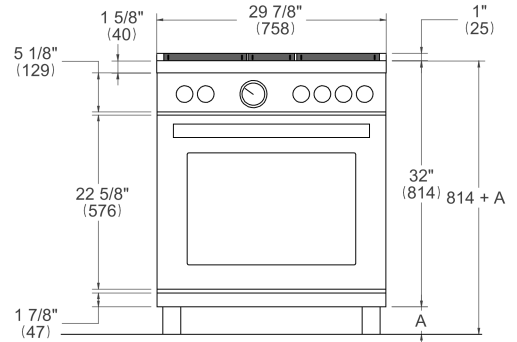
SIDE VIEW



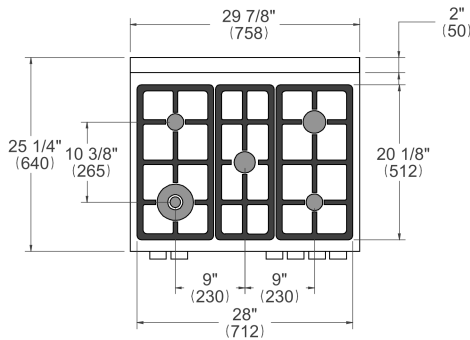
LEG DETAILS



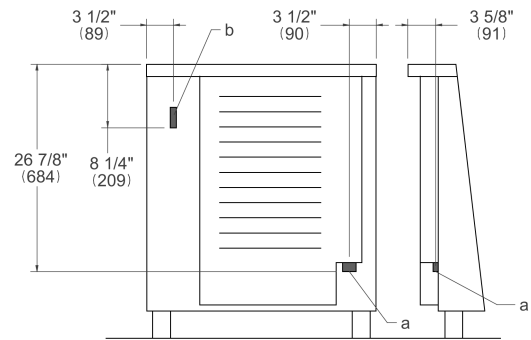
FRONT VIEW



WORKTOP DETAILS



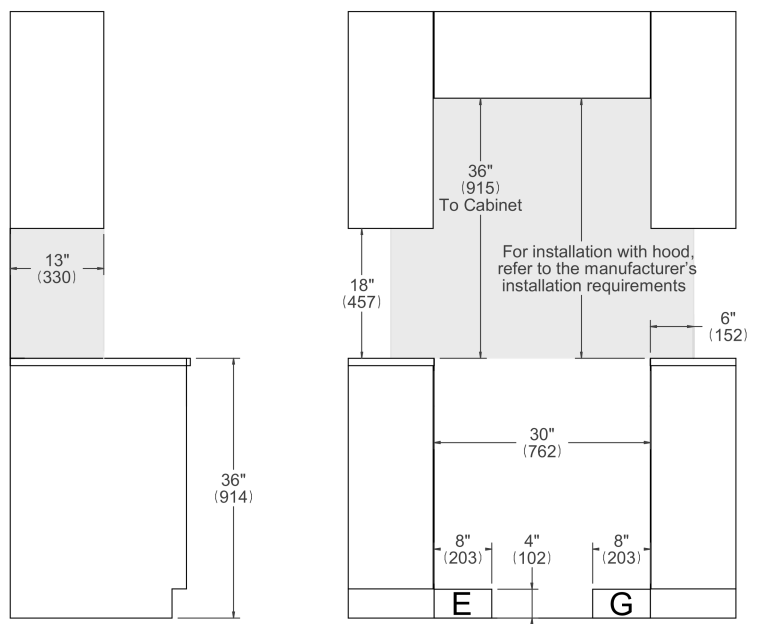
REAR VIEW



INSTALLATION

E A properly-grounded horizontally mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.

G Install agency approved, properly sized manual shut-off valve at max. height of 3" from floor, 2" min. height/ 8" max. height from the right side (facing product). Use approved shut-off valve & regulator gas connection, properly sized flex or rigid pipe. Check all local code requirements.



NOTE

a. Electrical Connection
b. Gas Connection

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this document, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice. For detailed installation specifications consult the installation manual. Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.