

48 inch All-Gas Range 6 Brass Burner and Griddle Professional Series




PROF486GGASXT

The new Bertazzoni ranges are superb cooking appliances designed, engineered and made in Italy. All Bertazzoni appliances integrate seamlessly into style-harmonized suites for a true, high-performing kitchen.

The high-efficiency maintop with 6 brass burners and electric griddle features 2 dual ring 19,000 BTU power-burners that boil water in under 6 minutes (best in class), and 4 additional MonoBloc burners of variable size and power to suit every style of cooking, with delicate simmer at 750 BTUs. The stainless steel griddle with integrated cover provides additional cooking options.

The 4.8 cubic feet main oven cavity is the largest in its class, with dual convection fan for balanced airflow and even temperature baking and roasting on 7 shelf levels. The elegant large temperature gauge monitors the actual temperature in the oven. The extra wide infrared gas broiler is ideal for grilling and searing at high heat. The 2.4 cubic feet auxiliary oven is perfect for smaller dishes and for warming. Both ovens include convenient features such as smooth telescopic glides for the oven shelves and soft-close doors. The edge-to-edge interior oven glass door maximizes interior volume and can be wiped clean without effort.

All Bertazzoni appliances are covered by a 2-year warranty. Products and packaging are 99% recyclable. 

Specifications

Features

Worktop

Size	48 in
Cooking zones	7
Gas zones	6
Griddle zones	electric
Worktop type	electric / gas
Worktop design	stainless steel squared
Worktop controls	knobs
Knobs	metal coated
Burner type	brass
Grates	cast iron
Continuous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Backguard	yes
Wok adapter	yes
Simmer ring	yes

Cooking zones

Dual wok	1300 BTU/h - 19 000 BTU/h (2)
Rapid	2500 BTU/h - 10 400 BTU/h (1)
Semi-rapid	1500 BTU/h - 5900 BTU/h (2)
Auxiliary	750 BTU/h - 3500 BTU/h (1)
Griddle power	1 100 W
Griddle drip tray	yes
Griddle dual control	yes

Oven cavity

Oven configuration	double
Oven fuel	gas

Oven convection system	dual horizontal fans
Main oven type	gas conventional
Main oven broiler type	gas
Main oven functions	bake / broiler / convection bake
Main oven volume	4.8 ft ³
Auxiliary oven type	gas conventional
Auxiliary oven broiler type	gas
Auxiliary oven functions	bake
Auxiliary oven volume	2.4 ft ³
Oven controls	knobs
Inner oven door	triple
Removable inner glass	yes
Cooling fan	yes
Oven levels	7
Door hinge	soft-motion
Sliding shelves	2 standard
Wire-shelves	5 heavy gauge chromed
Tray	1 enamelled
Grill trivet for tray	yes
Oven lights	double lateral

Bottom

Legs	stainless steel
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Technical specifications

Electrical requirements	120V 60 Hz - 1200W 10 A
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Dimensions

