

PROF486GGASXT

PROFESSIONAL SERIES ALL-GAS RANGE 48" 6 BRASS BURNERS

+ ELECTRIC GRIDDLE - STAINLESS STEEL FINISH - COLOR OPTIONS BELOW



Counter-deep maintop for flush installation with kitchen countertops and cabinets

6 Monobloc brass burners

Stainless steel electric griddle and cover

Two 19000 BTU power burners with dual ring flame delivering fastest time-to-boil in class

4.7 cu.ft gas main oven with dual horizontal convection fans for even baking and roasting on 7 shelf levels

2.4 cu.ft auxiliary gas oven

Extra-large high-power infrared gas broiler for broiling and grilling

Elegant temperature gauge for control of oven temperature during pre-heating and baking

Smooth-glide telescopic racks

Soft-close oven door with edge-to-edge tempered glass

MAINTOP FEATURES

Maintop	6 Monobloc brass burners + stainless steel griddle with cover
Burner power	2 power burners 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 2 medium burners 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU
Griddle power	1100 W
Knobs	Metal finish with ergonomic shape
Ignition system	Electric with thermocouple safety device
Grates	Cast iron
Included accessories	1" stainless steel island trim Wok ring Simmer ring

OVEN FEATURES

Oven type	Gas oven with infrared gas broiler
Burner power	Main: Bake element 3500-14000 BTU Main: Broiler element 9000 BTU Aux: Bake element 2400-7000 BTU
Oven volume	Main 4.7 cu.ft - Aux 2.4 cu.ft
Convection	Dual horizontal fans
Functions - Main oven	Bake - Convection Bake - Broil
Functions - Aux oven	Bake
Oven door	Tempered edge-to-edge triple glass
Oven door hinges	Soft-close
Included accessories	Main oven: 2 wire shelves 1 set of telescopic glides Aux oven: 2 wire shelves 1 set of telescopic glides Baking tray with grill trivet

TECHNICAL SPECIFICATIONS

Electrical supply	120V 60 Hz - 1200W 10 Amp dedicated circuit
Power connection	10A max NEMA 5-15P plug with 59" cord
Certification	CSA
Warranty	2 years parts & labor
Gas type and conversion	Bertazzoni ranges are available in NG (standard) or LPG (selected models). A gas conversion kit is included with every range.

OPTIONAL ACCESSORIES

TKP48X	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish
BGH48	4" backguard



PROF486GGASNET
Nero glossy



PROF486GGASBIT
Bianco glossy



PROF486GGASGIT
Giallo glossy



PROF486GGASART
Arancio glossy

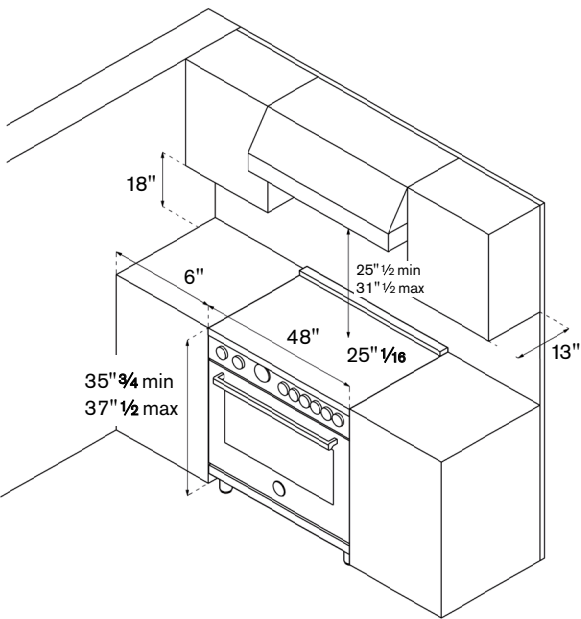
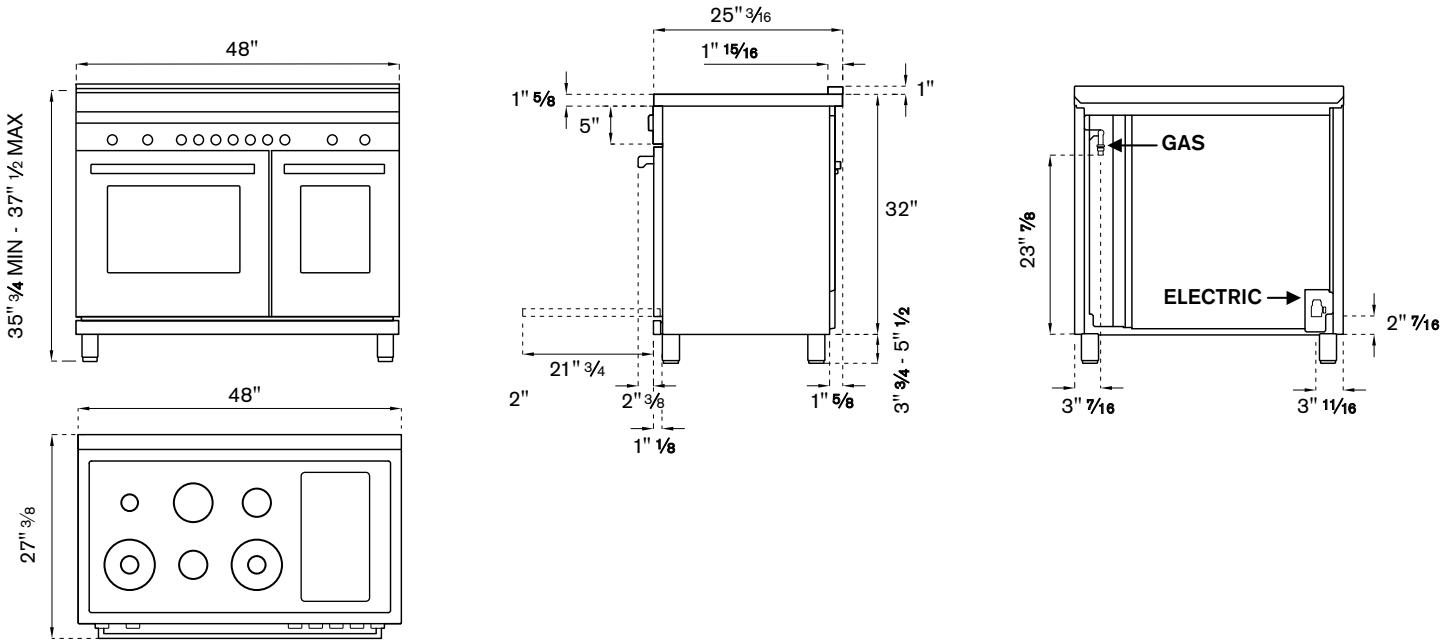


PROF486GGASROT
Rosso glossy

PROF486GGASXT

PROFESSIONAL SERIES ALL-GAS RANGE 48" 6 BRASS BURNERS

+ ELECTRIC GRIDDLE - STAINLESS STEEL FINISH



Side Clearance Requirements:

- 6" min clearance from edge of mantop.
- Overhead Cabinet: 18" min height above countertop
- 13" max depth.

Ventilation Hood Clearance:

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recommended height 25 1/2" – 31 1/2"
above cooking surface.

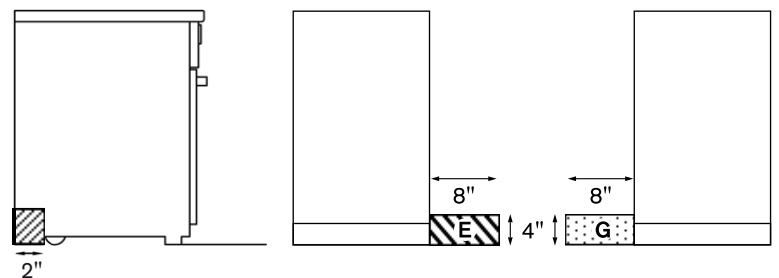
ELECTRICAL LINE

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.

GAS LINE

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product).

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.



- Installation clearance available behind range
- Electrical Installation Location
- Gas Installation Location

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.