

# PROF486GDFSXT

PROFESSIONAL SERIES DUAL-FUEL RANGE 48" 6 BRASS BURNERS  
+ ELECTRIC GRIDDLE - ELECTRIC SELF-CLEAN OVEN  
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

4.6 cu.ft electric self-clean oven with dual diagonal convection fans for even baking and roasting on 7 shelf levels

2.4 cu.ft auxiliary electric oven with broiler

Food temperature probe for accurate roasting and baking

8-pass electric broiler in main oven for broiling and grilling, with optional convection and 6-pass electric broiler in auxiliary oven

Elegant digital gauge for precise control of oven temperature during pre-heating and baking with integrated controls for the temperature probe

Smooth-glide telescopic racks

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

## MAINTOP FEATURES

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

## OVEN FEATURES

<b>Oven type</b>	Electric oven pyrolytic
<b>Power rating</b>	Bake: Bottom 2100W / 900W Bake: Top 1400W / 900W
<b>Main oven / Aux oven</b>	Broiler: 3400W / 2000W Convection: 2 x 1650W
<b>Oven volume</b>	Main 4.6 cu.ft - Aux 2.4 cu.ft
<b>Convection</b>	Dual diagonal fans
<b>Functions - Main oven</b>	Warming/Proofing/Dehydrate - Bake Convection - Convection Bake - Broil Convection Broil - Pizza - Clean
<b>Functions - Aux oven</b>	Bake - Grill - Upper Bake - Traditional Bake
<b>Food probe</b>	YES
<b>Self clean</b>	YES pyrolytic
<b>Oven door</b>	Tempered edge-to-edge triple glass
<b>Oven door hinges</b>	Soft-close
<b>Included accessories</b>	Main oven: 3 wire shelves 1 set of telescopic glides Aux oven: 2 wire shelves 1 set of telescopic glides Baking tray with grill trivet

## TECHNICAL SPECIFICATIONS

<b>Electrical supply</b>	120/240V 60 Hz - 8500W 120/208V 60 Hz - 6800W 40 Amp dedicated circuit
<b>Power connection</b>	NEMA 14-50P plug with 59" cord
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts & labor
<b>Gas type and conversion</b>	Bertazzoni ranges are available in NG (standard) or LPG (selected models). A gas conversion kit is included with every range.

## OPTIONAL ACCESSORIES

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



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Nero glossy



**PROF486GDFSBIT**  
Bianco glossy



**PROF486GDFSGIT**  
Giallo glossy



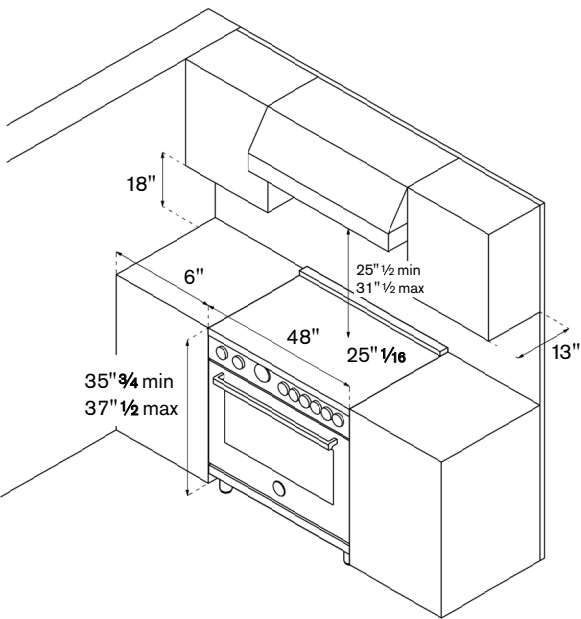
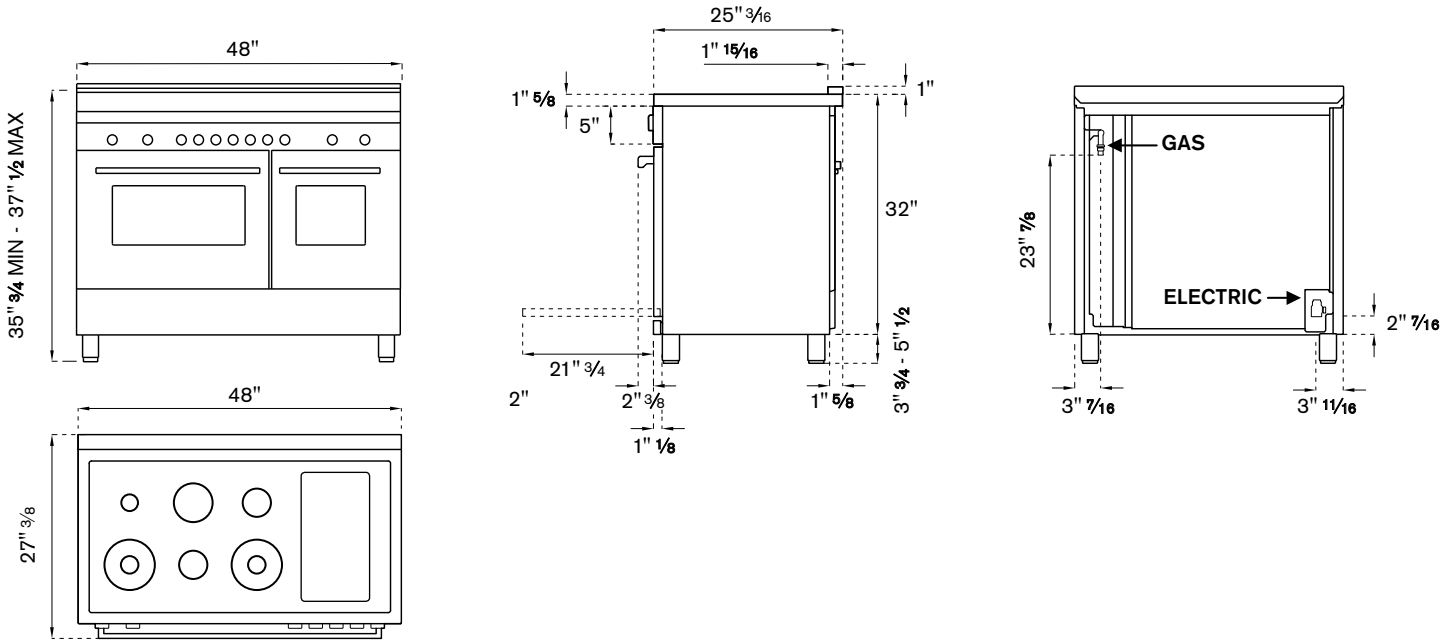
**PROF486GDFSART**  
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STAINLESS STEEL FINISH



### Side Clearance Requirements:

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

### Ventilation Hood Clearance:

Ventilation Hood Clearance:  
recommended height 25 1/2" – 31 1/2"  
above cooking surface.

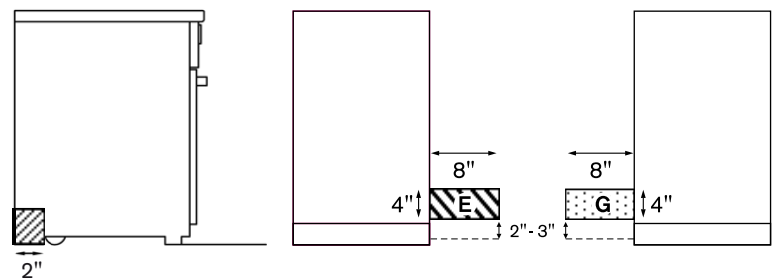
### ELECTRICAL LINE

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.