

BERTAZZONI PROFESSIONAL SERIES

48" 6-BURNER AND GRIDDLE, DUAL FUEL ELECTRIC DOUBLE SELF CLEAN OVEN PRO48 6G DFS X

HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



FEATURES

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|--------------------------|--|
| 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 functions | convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean |
| Main oven volume | 3.4 ft ³ |
| Auxiliary oven | electric with electric grill |
| Auxiliary oven functions | upper bake, traditional bake, bake, broil |
| Auxiliary oven volume | 1.7 ft ³ |
| Inner oven door | quadruple glass |
| Oven equipment | 1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray |
| Legs | height adjustable stainless steel wrapped legs |

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------|------------------------------|
| Voltage, frequency | 120/208 V - 120/240 V, 60Hz |
| Max Amp Usage, power rating | 32 A - 6700 W, 37 A - 8500 W |
| Certification | CSA |
| Warranty | 2 years parts and labor |

ACCESSORIES

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

A LP conversion kit for all burners is included

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



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COLORS OF ITALY

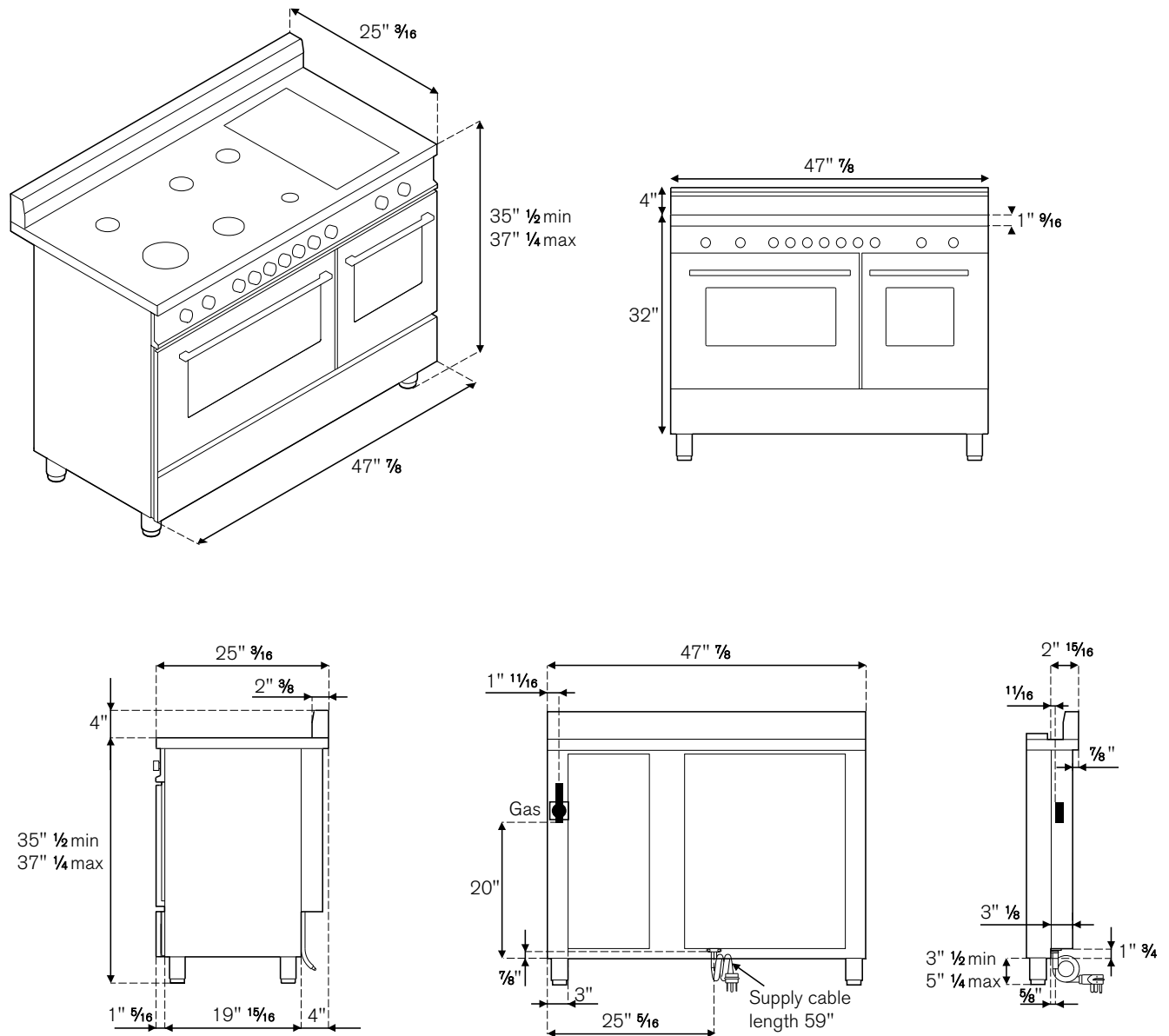
Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



STAINLESS STEEL NERO BLACK BIANCO PURE WHITE GIALLO YELLOW ARANCIO ORANGE ROSSO RED VINO BURGUNDY

INSTALLATION INSTRUCTIONS

PRO48 6G DFS X



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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