

# PRO486BTFEPROT

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



## Exclusive Finish and Materials

Italian style and craftsmanship inspire the exclusive automotive finish of this range. Metal knobs and handles make the range a standout in every kitchen. Stainless toe-kick included with the range.

## 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 6 Mono-bloc brass burners. 2 x 19000 BTUs power burners with dual ring of flame boil water in 6 minutes flat. The stainless steel electric griddle comes with a handy integrated cover.

## Extra large oven with dual convection

The 4.6 cu.ft electric self-clean oven with dual diagonal convection allows even baking and roasting on 7 shelf levels. A 2.4 cu.ft auxiliary electric oven with broiler helps prepare multiple dishes at the same time. Bertazzoni ovens are equipped with an extra-large high-power broiler for broiling and grilling.

## Advanced programming and controls for the oven

The elegant digital gauge gives precise control of oven temperature during pre-heating, roasting and baking, and has integrated controls for the food temperature probe. This range comes with a dedicated air-frying mode for healthier cooking, to be used with the included stainless steel mesh basket.

## Best-in-class features and design

The soft-close oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. Convenient smooth-glide telescopic racks on 2 levels help loading and unloading the oven.

## GENERAL CHARACTERISTICS

|                                  |   |
|----------------------------------|---|
| Worktop                          | 6 gas burners with 2 lateral dual wok + elec. griddle |
| Burners                          | Brass burners   |
| Pan support                      | Cast iron   |
| Upstand/Lid cover                | 1" stainless steel island trim                        |
| Knobs                            | Metal finish with ergonomic shape                     |
| Cooking modes                    | 10  |
| Tray                             | 1 baking tray w/grill trivet + 1 air fry basket       |
| Shelves                          | 2 heavy duty  |
| Levels                           | Laterals grids  |
| Telescopic guides                | 2 sliding guides                                      |
| Inner door                       | Squared 3 glasses                                     |
| Door hinges                      | Soft closing  |
| Auxiliary oven cooking modes     | 5   |
| Auxiliary oven shelves           | 2 heavy duty  |
| Auxiliary oven levels            | Laterals grids  |
| Auxiliary oven telescopic guides | 2 sliding guides                                      |
| Legs                             | Stainless Steel ø 2 3/8 inches                        |

## TECHNICAL SPECIFICATIONS

|                         |   |
|-------------------------|---|
| Electrical requirements | 120/208 V 60HZ - 5400W<br>120/240 V 60HZ - 8500W<br>40A |
| Warranty                | 2 years parts & labor                                   |
| Packaging dimensions    | H:42 1/8 W:51 15/16 D:29 15/16                          |

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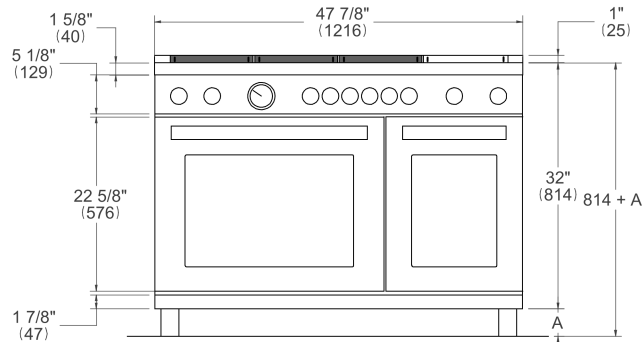
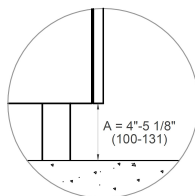
## DIMENSIONS

SIDE VIEW



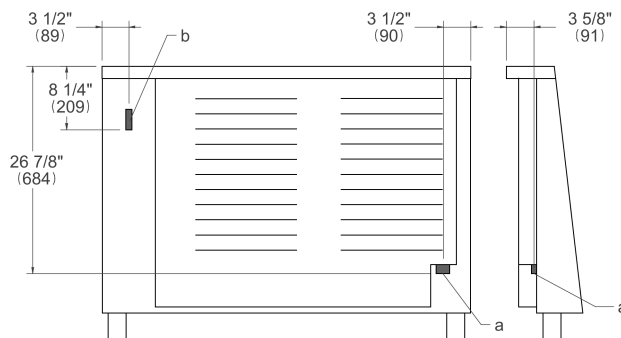
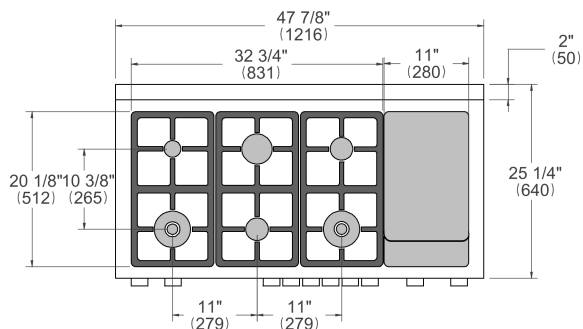
FRONT VIEW

LEG DETAILS



WORKTOP DETAILS

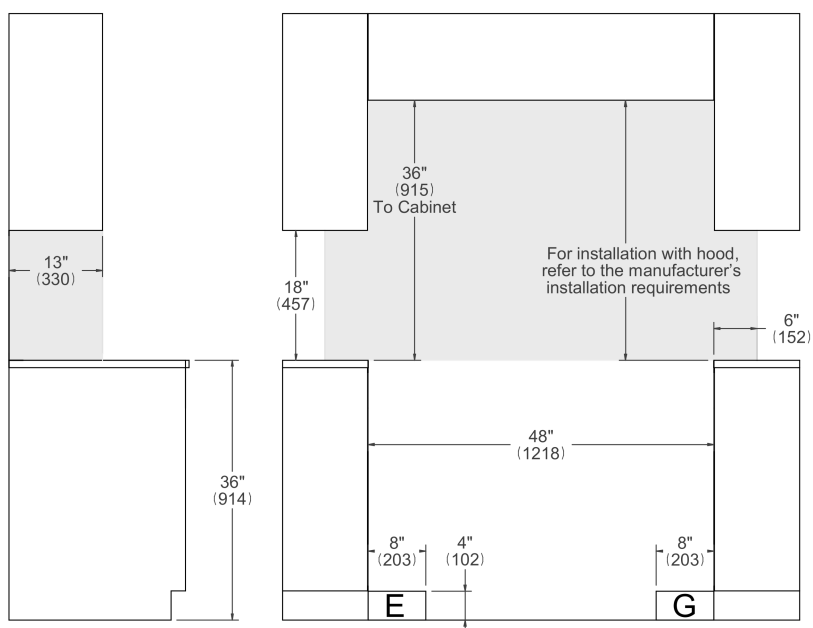
REAR VIEW



## 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

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