PROF304GASXT

PROFESSIONAL SERIES ALL-GAS RANGE 30" 4 BRASS BURNERS STAINLESS STEEL FINISH - COLOR OPTIONS BELOW











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

4 Monobloc brass burners

19000 BTU power burner with dual ring flame delivering fastest time-to-boil in its class

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

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

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

Smooth-glide telescopic rack

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

4 Monobloc brass burners	
1 power burner 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 1 medium burner 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU	
Metal finish with ergonomic shape	
Electric with thermocouple safety device	
Cast iron	
1" stainless steel island trim Wok ring Simmer ring	
Gas oven with infrared gas broiler	
Bake element 3500-14000 BTU Broiler element 9000 BTU	
4.7 cu.ft	
Dual horizontal fans	
Bake - Convection Bake - Broil	
Tempered edge-to-edge triple glass	
Soft-close	
1 set of telescopic glides 2 wire shelves Baking tray with grill trivet	
TECHNICAL SPECIFICATIONS	
120V 60 Hz - 300W 2.5 Amp dedicated circuit	
NEMA 5-15P plug with 59" cord	
CSA	

7,60	conversion kit is included with every range.	
OPTIONAL ACCESSORIES		
TKP30X	Toe kick	
CIG36	Cast iron griddle	
901471	Set of telescopic glides for oven rack	
901272	Bertazzoni white porcelain baking dish	
BGH30	4" backguard	

2 years parts & labor

Bertazzoni ranges are available in NG

(standard) or LPG (selected models). A gas



PROF304GASNET Nero glossy



PROF304GASBIT Bianco glossy



Warranty

Gas type and conversion

PROF304GASGIT Giallo glossy



PROF304GASART Arancio glossy

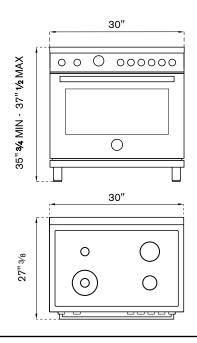


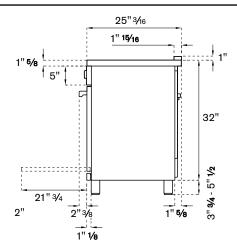
PROF304GASROT Rosso glossy

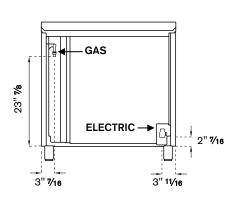
PROF304GASXT

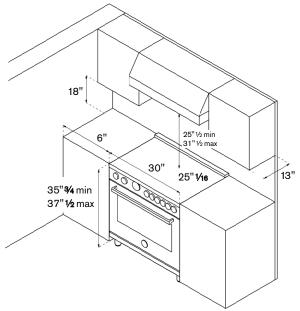
PROFESSIONAL SERIES ALL-GAS RANGE 30" 4 BRASS BURNERS STAINLESS STEEL FINISH











Side Clearance Requirements:

6" min clearance from edge of maintop.

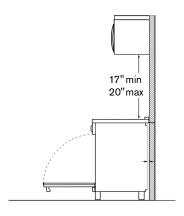
Overhead Cabinet:18" min height above countertop

13" max depth.

Ventilation Hood Clearance:

Ventilation Hood Clearance: recommended height 25 ½" – 31 ½" above cooking surface.

OTR: recommended height 17" – 20" above cooking surface.



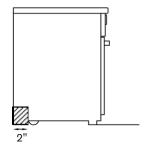
ELECTRICAL LINE

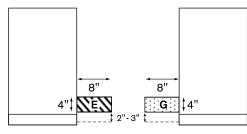
A properly-grounded horizontally- mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.

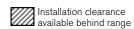
GAS LINE

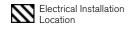
An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7 .6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product).

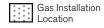
To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.











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.