

PROF366GASXT

PROFESSIONAL SERIES ALL-GAS RANGE 36" 6 BRASS BURNERS
STAINLESS STEEL FINISH - COLOR OPTIONS BELOW



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

6 Monobloc brass burners with optional cast iron griddle over central segment

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

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

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 rack

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

MAINTOP FEATURES

Maintop	6 Monobloc brass burners
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
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	Bake element 4100-17000 BTU Broiler element 11000 BTU
Oven volume	5.9 cu.ft
Convection	Dual horizontal fans
Functions	Bake - Convection Bake - Broil
Oven door	Tempered edge-to-edge triple glass
Oven door hinges	Soft-close
Included accessories	1 set of telescopic glides 2 wire shelves Baking tray with grill trivet

TECHNICAL SPECIFICATIONS

Electrical supply	120V 60 Hz - 300W 2.5 Amp dedicated circuit
Power connection	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

TKP36X	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish
BGH36	4" backguard



PROF366GASNET
Nero glossy



PROF366GASBIT
Bianco glossy



PROF366GASGIT
Giallo glossy



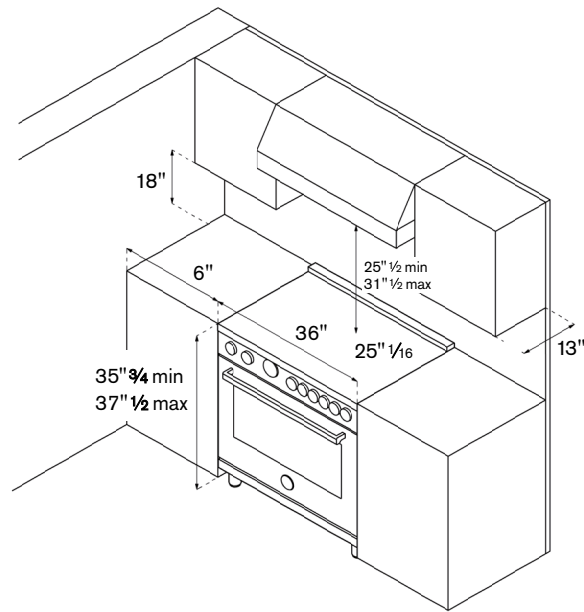
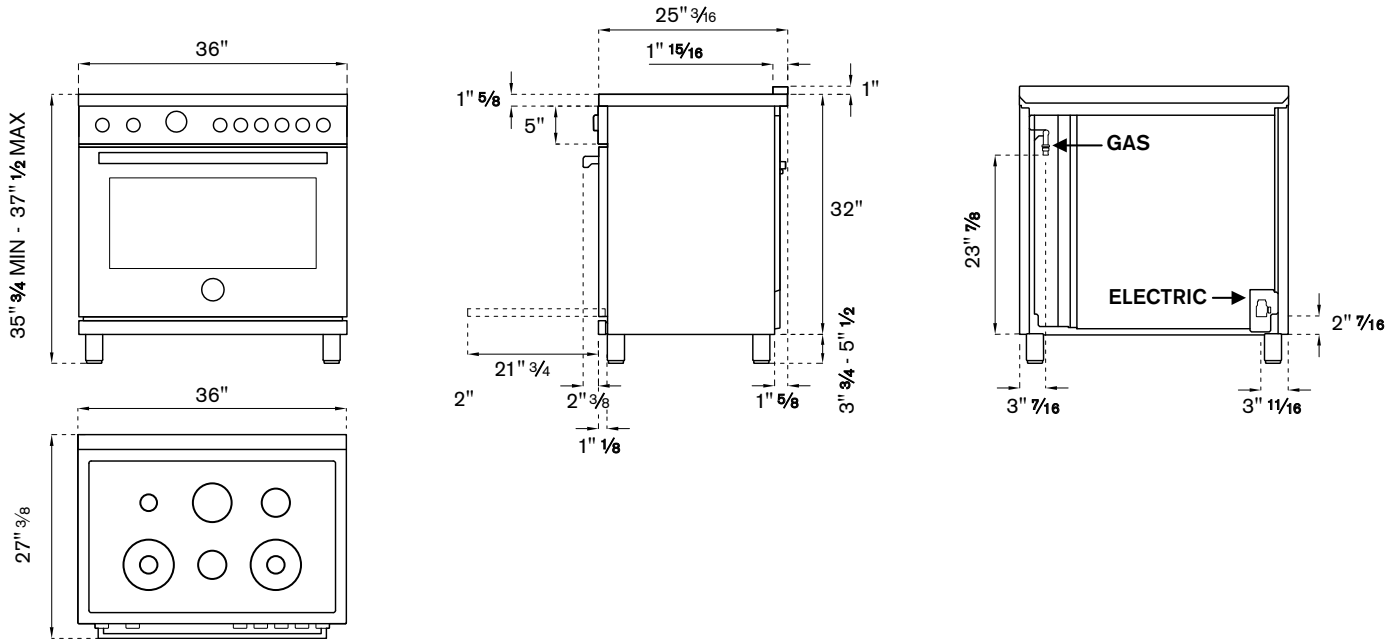
PROF366GASART
Arancio glossy



PROF366GASROT
Rosso glossy

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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.

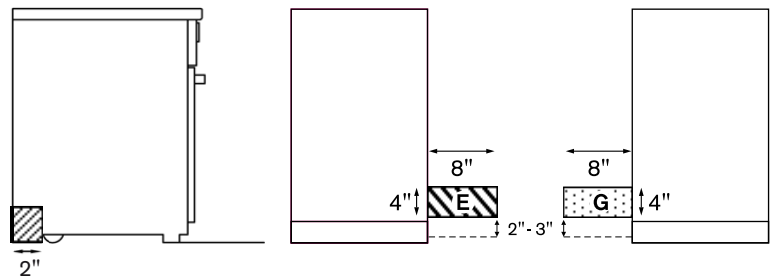
ELECTRICAL LINE

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.