





BERTAZZONI PRO366BCFGMXT Professional Gas Range User Guide

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BERTAZZONI PRO366BCFGMXT Professional Gas Range



Product Information

Specifications:

Model: PRO366BCFGMXTSeries: Professional Series

• Gas Range: 36" with 6 Brass Burners + Cast-Iron Griddle

• Oven Type: Gas Oven

Finish: Stainless Steel with fingerprint-resistant coating.
Worktop: 6 gas burners with 2 lateral dual wok burners

Burners: Brass burnersPan Support: Cast iron

• Knobs: Metal finish with ergonomic shape

• Cooking Modes: 5

Shelves: 2 heavy-duty with 2 sliding telescopic guides
Electrical Requirements: 110V, 60Hz, 300W, 2.5A

• Warranty: 2 years parts & labor

Product Usage Instructions

Cleaning and Maintenance:

All knobs, handles, and oven door surfaces have a fingerprint-resistant stainless steel finish for easy cleaning.

Cooktop:

The counter-deep maintop is designed for flush installation. Use the 6 brass burners for precise and flexible heating. The 2 x 19000 BTUs power burners can boil water quickly. The removable cast-iron griddle is ideal for cooking various foods.

Oven:

The extra-large gas oven with dual convection offers even baking and roasting on 7 shelf levels. Use the high-power broiler for grilling. The digital gauge provides precise control over oven temperature.

Controls:

The oven features advanced programming and controls, including an integrated food temperature probe. The soft-close oven door with tempered glass is easy to clean.

Installation:

Follow the manufacturer's instructions for the proper installation of the electrical and gas connections. Ensure the product is installed according to local code requirements.

FEATURES

· Fingerprint-resistant stainless steel finish

Make cleaning a breeze thanks to the fingerprint-resistant finish on all knobs, handles, and oven door surfaces.

· Bertazzoni signature counter-deep maintop

Bertazzoni's 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 a dual ring of flame boil water in 6 minutes flat. A large, removable cast-iron griddle is included.

· Extra large oven with dual convection

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

· 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 load and unload the oven.

TECHNICAL DATA

• GENERAL CHARACTERISTICS

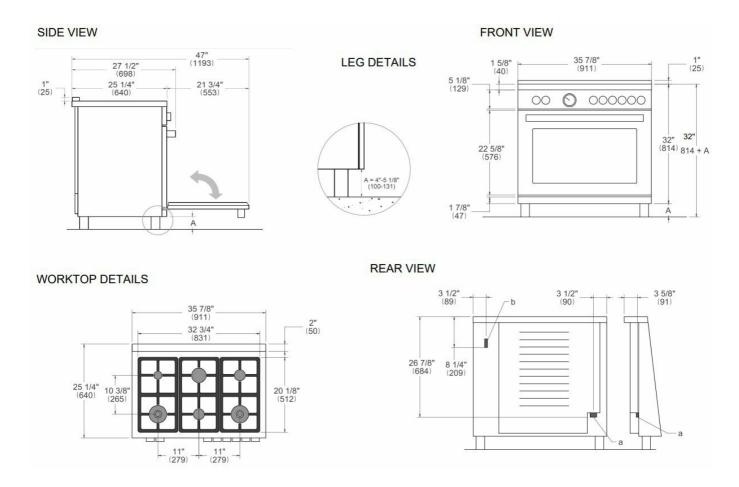
- Worktop 6 gas burners with 2 lateral dual wok
- Burners Brass burners
- Pan support Cast iron
- Upstand/Lid cover 1" stainless steel island trim
- Knobs Metal finish with ergonomic shape
- Cooking modes 5
- Tray 1 baking tray with grill trivet
- Shelves 2 heavy-duty
- Levels Laterals grids
- Telescopic guides 2 sliding guides
- Inner door Squared 3 glasses

- Door hinges Soft closing
- Legs Stainless steel ø 2 3/8 inches

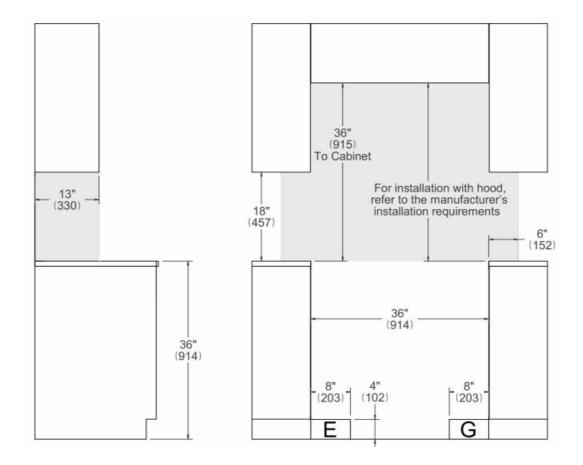
• TECHNICAL SPECIFICATIONS

- Electrical requirements 110 V 60 HZ 300W 2.5A
- Warranty 2 years parts & labor
- Packaging dimensions H:42 1/8 W:40 9/16 D:29 15/16

DIMENSIONS



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** Installagency-approved, properly sized manual shut-off valve at max. Height of 3" from the floor, 2" min. Height/8" max. height from the right side (facing product). Eaapproved shut-off valve & regulator gas connection, properly sized flex or rigid pipe. Check all local code requirements.

NOTE

- Electrical Connection
- Gas Connection

Disclaimer: While every effort has been made to ensure 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.

FAQ

What is the warranty period for this product?

The product comes with a 2-year warranty covering parts and labor.

· How many cooking modes does the oven offer?

The oven provides 5 different cooking modes for versatility in cooking.

· Can the oven door be easily cleaned?

Yes, the soft-close oven door with edge-to-edge tempered glass is designed for easy cleaning.

Documents / Resources



BERTAZZONI PRO366BCFGMXT Professional Gas Range [pdf] User Guide PRO366BCFGMXT Professional Gas Range, PRO366BCFGMXT, Professional Gas Range, Gas Range

References

• User Manual

Manuals+, Privacy Policy

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