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

MAINTOP FEATURES	
Maintop	4 Monobloc brass burners
Burner power	1 power burner 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 1 medium burner 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 3500-14000 BTU Broiler element 9000 BTU
Oven volume	4.7 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	
ТКРЗОХ	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish



PROF304GASNET Nero glossy



PROF304GASBIT Bianco glossy



BGH30

PROF304GASGIT Giallo glossy



4" backguard

PROF304GASART Arancio glossy



PROF304GASROT Rosso glossy

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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 $\frac{1}{2}$ " – 31 $\frac{1}{2}$ " 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.





Electrical Installation Location



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