

PROF244GASXE

PROFESSIONAL SERIES ALL-GAS RANGE 24" 4 BURNERS

STAINLESS STEEL FINISH



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

4 Monobloc aluminum burners

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

2.4 cu.ft gas oven with convection fan for even baking and roasting on 5 shelf levels

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

Oven door with edge-to-edge tempered glass and soft-motion hinges

Convenient bottom storage drawer with stainless steel door

MAINTOP FEATURES

Maintop	4 Monobloc aluminium 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 Simmer ring

OVEN FEATURES

Oven type	Gas oven with infrared gas broiler
Burner power	Bake element 11000 BTU Broiler element 8200 BTU
Oven volume	2.4 cu.ft
Convection	Single fan
Functions	Bake - Convection Bake - Broil
Pre-heat light	Yes
Oven door	Stainless steel and glass
Oven door hinges	Soft-motion
Included accessories	2 Oven racks Roasting pan with grill trivet

TECHNICAL SPECIFICATIONS

Electrical supply	120V 60 Hz - 150W 1.5 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.

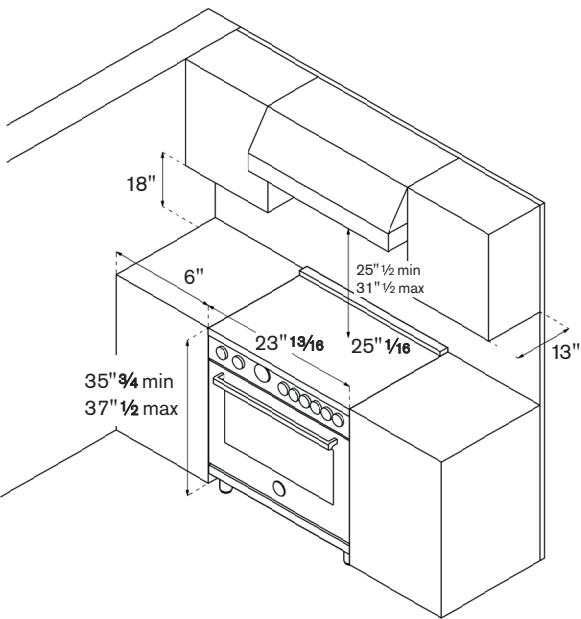
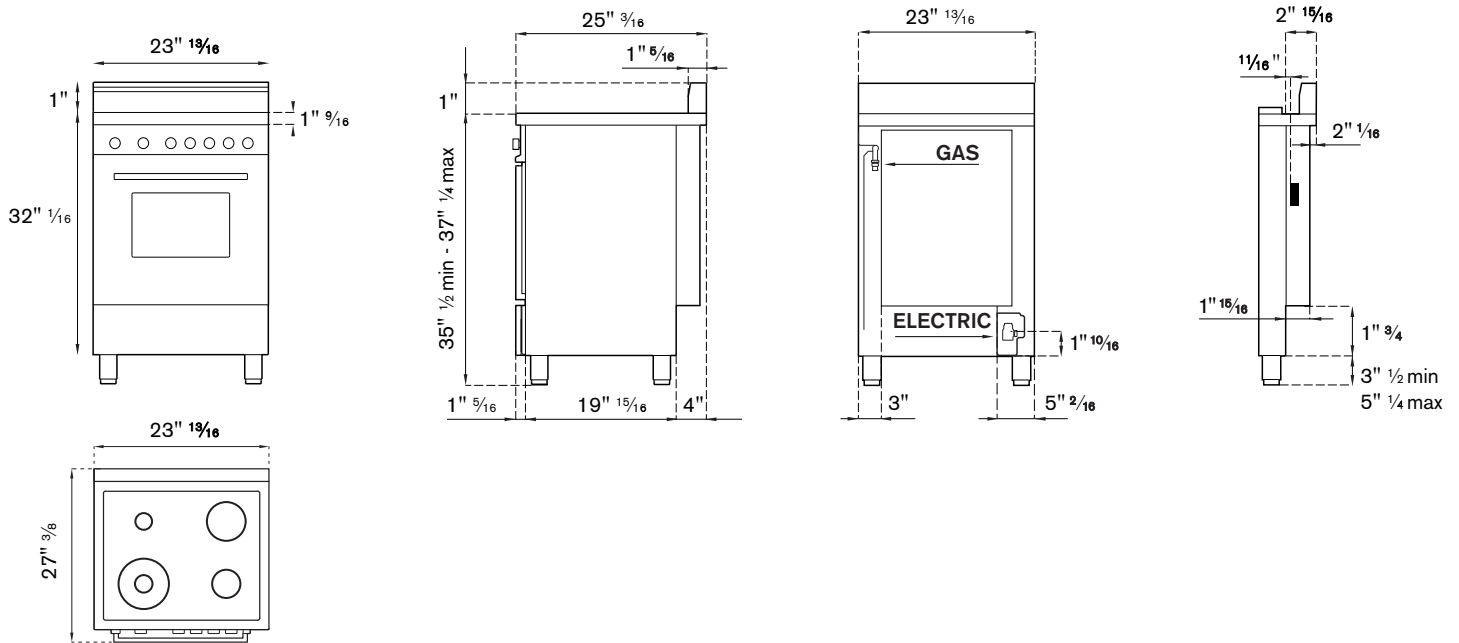
OPTIONAL ACCESSORIES

TKS24X	Toe kick
901471	Set of telescopic glides for oven rack
901439	Wok ring
BGH24	4" high backguard

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Side Clearance Requirements:

- 6" min clearance from edge of maintop.
- Overhead Cabinet: 18" min height above countertop
- 13" max depth.

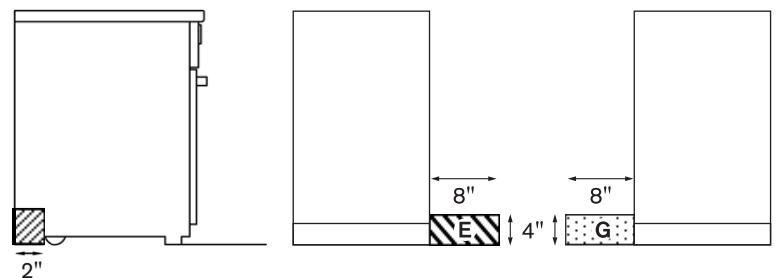
ELECTRICAL LINE

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.