

PROF304DFSXT

PROFESSIONAL SERIES DUAL-FUEL RANGE 30" 4 BRASS BURNERS
ELECTRIC SELF-CLEAN OVEN - 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

4.6 cu.ft electric self-clean oven with dual diagonal convection fans for even baking and roasting on 7 shelf levels

Food temperature probe for accurate roasting and baking

8-pass electric broiler for broiling and grilling, with optional convection

Elegant digital gauge for precise control of oven temperature during pre-heating and baking with integrated controls for the temperature probe

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 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	Electric oven pyrolytic
Power rating	Bake: Bottom 2100W Bake: Top 1400W Broiler: 3400W Convection: 2 x 1650W
Oven volume	4.6 cu.ft
Convection	Dual diagonal fans
Functions	Warming/Proofing/Dehydrate - Bake Convection - Convection Bake - Broil Convection Broil - Pizza - Clean
Food probe	YES
Self clean	YES pyrolytic
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	120/240V 60 Hz - 5600W 120/208V 60Hz - 4300W 30 Amp dedicated circuit
Power connection	NEMA 14-50P 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

TKP30X	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish
BGH30	4" backguard



PROF304DFSNET
Nero glossy



PROF304DFSBIT
Bianco glossy



PROF304DFSGIT
Giallo glossy



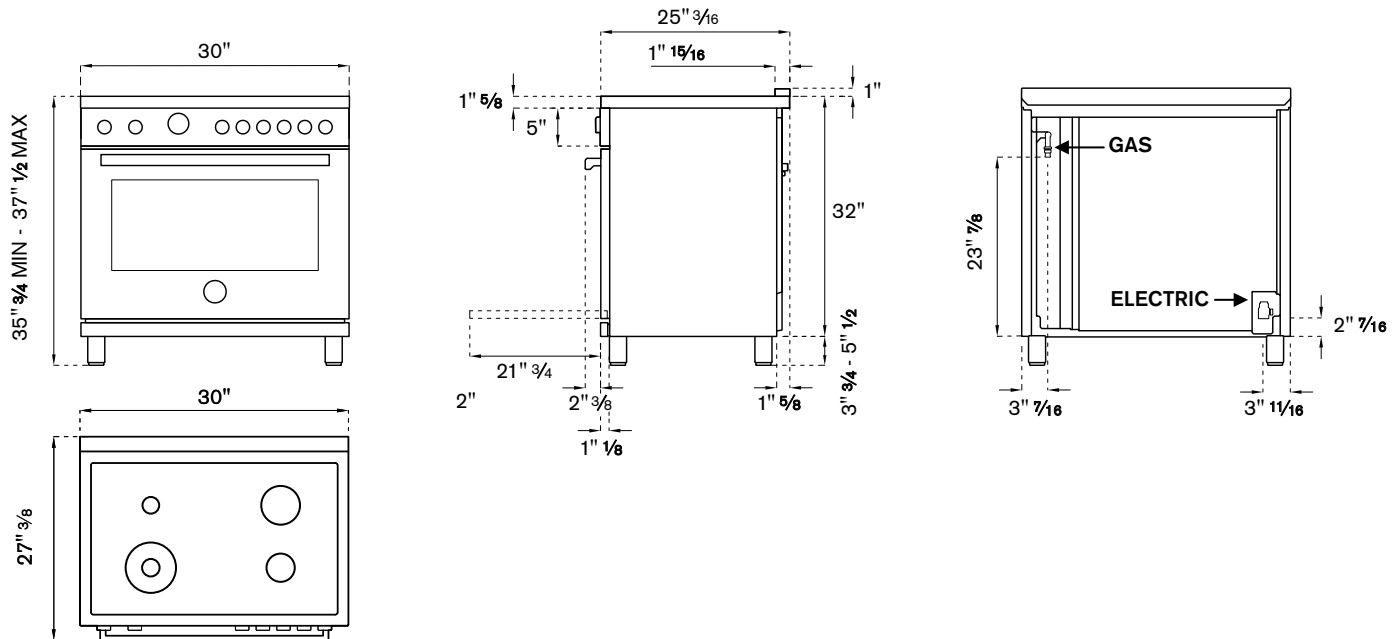
PROF304DFSART
Arancio glossy



PROF304DFSROT
Rosso glossy

PROF304DFSXT

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Side Clearance Requirements:

6" min clearance from edge of maintop.

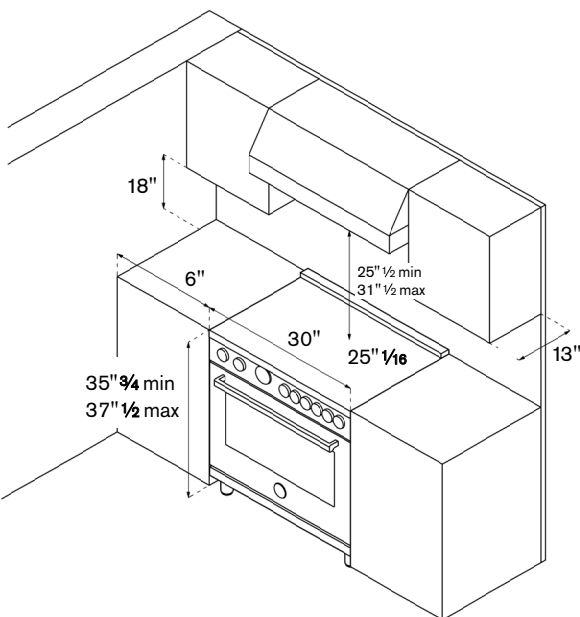
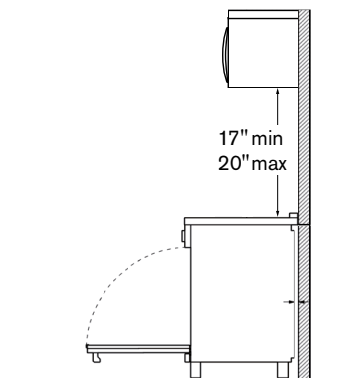
Overhead Cabinet: 18" min height above countertop

13" max depth.

Ventilation Hood Clearance:

Ventilation Hood Clearance:
recommended height 25 1/2" – 31 1/2"
above cooking surface.

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



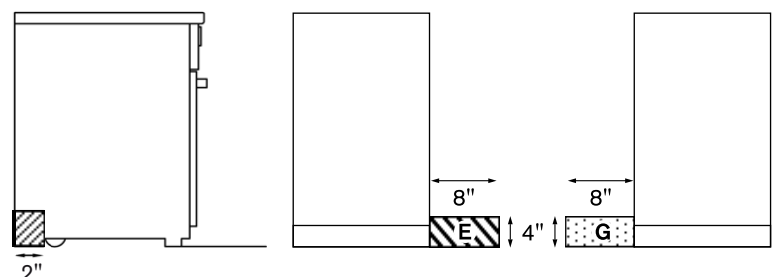
ELECTRICAL LINE

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.



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.