Type	Technical Code	Commercial Code	Code
Cookers	AIRJEYAXE0E1	HER126G2EXT2	F006623

General information					
State	UnderReview	**Life Cycle**	V2 - On Management		
Product family	COOKERS 120X60 CM DOUBLE	**Aesthetical line**	HERITAGE	**Colour leading code**	STAINLESS STEEL
Brand	IBERTAZZONI	**Private Label**	IBERTAZZONI		
Make or Buy Flag	Make	**Type of production**	CBU		
Type of installation	FREE STANDING	**Factory**	Guastalla		
Technical code	AIRJEYAXE0E1	**Predecessor Code**	AIRJEYAXE0D0	**Technical code of derivation**	
Commercial description	HER126G2EXT2 - Heritane FS Cookers - Inox				
Short Description IT		**Short Description FR**			
Short Description EN		**Short Description US**			
EAN Required	YES	**Ean code**	8055046546662		
Commercial code	HER126G2EXT2	**Second commercial code**			
Market	FRANCE GREAT BRITAIN ITALY	**Customer**	GENERICO		
Years of warranty	2	**Approvals**	CE,UKCA	**Approval code**	S1CN4292
20" Containerization	0	**40" Containerization**	0	**40" Containerization - High cube**	0
LeadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Nansing	72111110	**Notes**			
Changes notes					

Energy Label			
Energy Label Required	YES	**Number of cavities**	2
Energy class OD	A	**Oven ansaram used to determine enerex class**	FEV.PCX
Natural convention energy consumption (kWh)	0.86	**Forced convention enerex consumption (kWh)**	0.74
Main oven net capacity l	58	**Oven tweolenx enerev label**	MEDIUM(35 < VOLUME < 65L)
Required cooking time for normal load (min)			
Secondary oven energy class OD	A	**Oven ansaram used to determine enerex class of secondary oven**	FEV.PCX
Natural convention energy consumption secondary oven(kWh)	0.86	**Forced convention enerex consumption secondary oven(kWh)**	0.74
Secondary oven net capacity l	58	**Oven typology energy label secondary oven**	MEDIUM(35 < VOLUME < 65L)
Required cooking time for normal load secondary oven(min)			
Heat Source	ELECTRIC	**EEI ThSEnerev efficiency index**	93.7
Energy consumption in conventional mode (electric final energy)[kWh/Cycle]	0.86	**Enerev consumption in fan forced mode(electric final enerev) TWh/Cycle1**	0.74
Energy consumption in conventional mode(gas final energy)[MJ/Cycle]	0.0	**Enerev consumption in fan forced mode(nxx final enerev) TMJ/Cycle1**	0.0
Energy consumption in conventional mode (gas final energy)[kWh/Cycle]	0.86	**Enerev consumption in fan forced mode (xxx final enerev)TWh/Cycle1**	0.74
Heat source secondary oven	ELECTRIC	**EEI ThSEnerev efficiency index secondary oven**	93.7
Energy consumption in conventional mode secondary oven (electric final energy)[kWh/Cycle]	0.86	**Enerev consumption in fan forced mode secondary oven (electric final enerev)TWh/Cycle1**	0.74
Energy consumption in conventional mode secondary oven (gas final energy)[MJ/Cycle]	0.0	**Enerev consumption in fan forced mode secondary oven (gas final energy)TMJ/Cycle1**	0.0
Energy consumption in conventional mode secondary oven (gas final energy)[kWh/Cycle]	0.86	**Enerev consumption in fan forced mode secondary oven (xxx final enerev)TWh/Cycle1**	0.74
Heat source third oven		**EEI ThSEnerev efficiency index third oven**	0.0
Energy consumption in conventional mode third oven (electric final energy)[kWh/Cycle]	0.0	**Enerev consumption in fan forced mode third oven (electric final energy)[kWh/Cycle]**	0.0
Energy consumption in conventional mode third oven (gas final energy)[MJ/Cycle]	0.0	**Enerev consumption in fan forced mode third oven (xxx final enerev)TMJ/Cycle1**	0.0
Energy consumption in conventional mode third oven (gas final energy)[kWh/Cycle]	0.0	**Enerev consumption in fan forced mode third oven (xxx final enerev)TWh/Cycle1**	0.0
Convention oven consumption	FEV.PCX	**Fan-assisted oven consumption**	FEV.PCX
Convention secondary oven consumption	FEV.PCX	**Fan-assisted secondary oven consumption**	FEV.PCX
Main oven grilling tray surface	1160	**Secondary oven arilline trav surface**	1160
Hob energy efficiency	57	**Heatine technolow**	GAS/ELETTRICO
Energy Label Country	UE + UK		

Technical Data			
Supply voltage [V]/Supply frequency [Hz]	220-240V~/380-415V3N~ 50-60Hz/collauto motorfuse	**Absorbed power TWl**	6000 W
(Alternative) Supply voltage [V]/Supply frequency [Hz]		**(Alternative) Absorbed power [W]**	
Absorbed current [A]	27	**Gas power [kW]**	14.25
Plug type	NO		
Minimum Cable length (m)	1.8	**Minimum Cable lenath (in)**	71"
Gas type	G20/20MBAR- NATURAL GAS		
Alternative gas	G30/28-30MBAR OR G31/G 37MBAR - GPL	**Alternative eas**	NO
Gas connectors	CONICAL CONNECTOR;CONNECTOR PRESSURE FEMALE FEMALE CONNECTOR;GPL CONNECTOR;METHANE CONNECTOR		
Main oven max power [W]	2500.0	**Secondary oven max power TWl**	2500.0
Main grill max power [W]	2400.0	**Secondary erill max power TWl**	2400.0

Dimensions & Weights			
Height PF [mm]	890-913	**Height PF lin]**	
Width PF [mm]	1200	**Width PF lin]**	
Depth PF [mm]	600	**Depth PF [in]**	
Depth with handle [mm]	658	**Dnoth with handle lin]**	
Depth with open door [mm]	1020	**Dnoth with oven door lin]**	
Built-in hole height [mm]		**Built-in hole height [in]**	
Built-in hole width [mm]		**Built-in hole width [in]**	
Built-in hole depth [mm]		**Built-in hole depth [in]**	
Package type	FOAM PALLET		
Package height [mm]	1060	**Paduae heiaht lin]**	42 1/2
Package width [mm]	1306	**Paduae width lin]**	51 7/16
Package depth [mm]	726	**Paduae dnoth lin]**	28 1/8
Net weight [kg]	143.0	**Net weight [LB]**	0.0
Gross weight [kg]	170.0	**Gross weight [LB]**	0.0

User interface			
Type of regulation	KNOBS	**Type of reaulation**	THERMOMETER
Function indicator	CONTROL PANEL/WORKTOP	**Cooking control functions**	CHECK PREHEATING

Hob characteristics			
Type of hob	120X60 DBL O. PREMIUM SQUARED WORKTOP	**MC 05-PowerLimitation**	
Info of hob	SQUARED 6 GAS BURNERS WITH LATERAL DUAL WOK + ELEC. GRIDDLE	**Cooking Zone**	MIXED GAS-ELECTRIC
Special hob features	NO	**Hob material**	STAINLESS STEEL
Burner and burner cap	BRASS + MATT BURNER CAP - IBERTAZZONI BURNER CAP	**Pan support type**	CAST IRON HEAVY (IBERTAZZONI - OLD)
Hob accessories	CAST IRON WOK ADAPTER SIMMER RING CAST IRON		

Aesthetics			
Fascia type	EMBOSSED MAIN COLOR		
Oven door glass colour	O SHAPE HERITAGE	**Inner door**	SQUARED 3 GLASSES
Hinge	SOFT CLOSING	**Side aanel colour**	STAINLESS STEEL
Type of lid	BAGGIO	**Knob type**	HERITAGE CHROMED 1020
Handle type	HERITAGE CHROMED 1020	**Dish warmer**	DRAWER STAINLESS STEEL
Gas Tank Compartment	NO	**Plinth**	LOW INOX
Legs	STAINLESS STEL.EN CH TIPE A		

Hob layout					
No. of total cooking areas	7	**No. aas burners**	6	**No. of total electric cookine areas**	1
No. electric plates	0	**No. of radiant areas**	0	**No. halaaen areas**	0
No. induction areas	0	**No. dishwarmer areas**	0	**MC 05-Abrulator/Wok**	
No. Hood area		**No. of bridge induction areas**			
Bridge left area - power [W]		**Bridge right area - power [W]**			

Rear Side					
Left/Centre/Right					
Circular cooking zone or area-diameter surface [mm] zone left-behind	70	**Circular cookine zone or area-diameter surface 1mm1 zone center-behind**	70	**Circular cookine zone or area-diameter surface 1mm1 zone right-behind**	95
Circular cooking zone or area-diameter surface [in] zone left-behind		**Circular cooking zone or area-diameter surface [in] zone center-behind**		**Circular cooking zone or area-diameter surface [in] zone right-behind**	
Non-circuls cooking zone or area-lenght [mm] zone left-behind		**Non-circuls cooking zone or area-lenght [mm] zone center-behind**		**Non-circuls cooking zone or area-lenght [mm] zone right-behind**	
Non-circuls cooking zone or area-lenght [in] zone left-behind	0.0	**Non-circuls cookine zone or area-lenaht lin] zone center-behind**	0.0	**Non-circuls cookine zone or area-lenaht lin] zone riaht-behind**	0.0
Non-circuls cooking zone or area-width [mm] zone left-behind		**Non-circuls cooking zone or area-width [mm] zone center-behind**		**Non-circuls cooking zone or area-width [mm] zone right-behind**	
Non-circuls cooking zone or area-width [in] zone left-behind	0.0	**Non-circuls cookine zone or area-width lin] zone center-behind**	0.0	**Non-circuls cookine zone or area-width lin] zone riaht-behind**	0.0
Rear left area - type	GAS	**Rear middle area - type**	GAS	**Rear right area - type**	GAS
Left rear area - dimensions	70	**Middle rear area - dimensions**	70	**Right rear area - dimensions**	95
Rear left area - power [W]	1750	**Rear middle area - power TWl**	1750	**Right rear area - power TWl**	3000
Energy consumption [Wh/Kg] zone left-behind		**Energy consumption [Wh/Kg] zone center-behind**		**Energy consumption [Wh/Kg] zone right-behind**	
Energy efficiency per gas burners [%] zone left-behind	58	**Enerev efficiency ear gas burners TMJ zone center-behind**	58	**Enerev efficiency ear gas burners TMJ zone riaht-behind**	58
Electricity consumption left-behind		**Electricity consumption center-behind**		**Electricity consumption right-behind**	
Rear left area - power booster [W]		**Rear middle area - power booster [W]**		**Rear right area - power booster [W]**	
Rear left area - double power booster [W]		**Rear middle area - double power booster [W]**		**Rear right area - double power booster [W]**	

Front Side					
Left/Centre/Right					
Circular cooking zone or area-diameter surface [mm] zone left-ahead	130	**Circular cookine zone or area-diameter surface 1mm1 zone center-ahead**	70	**Circular cookine zone or area-diameter surface 1mm1 zone riaht-ahead**	50
Circular cooking zone or area-diameter surface [in] zone left-ahead		**Circular cooking zone or area-diameter surface [in] zone center-ahead**		**Circular cooking zone or area-diameter surface [in] zone right-ahead**	
Non-circuls cooking zone or area-lenght [mm] zone left-ahead		**Non-circuls cooking zone or area-lenght [mm] zone center-ahead**		**Non-circuls cooking zone or area-lenght [mm] zone right-ahead**	
Non-circuls cooking zone or area-lenght [in] zone left-ahead	0.0	**Non-circuls cookine zone or area-lenaht lin] zone center-ahead**	0.0	**Non-circuls cookine zone or area-lenaht lin] zone riaht-ahead**	0.0
Non-circuls cooking zone or area-width [mm] zone left-ahead		**Non-circuls cooking zone or area-width [mm] zone center-ahead**		**Non-circuls cooking zone or area-width [mm] zone right-ahead**	
Non-circuls cooking zone or area-width [in] zone left-ahead	0.0	**Non-circuls cookine zone or area-width lin] zone center-ahead**	0.0	**Non-circuls cookine zone or area-width lin] zone riaht-ahead**	0.0
Left front area - type	GAS	**Middle front area - type**	GAS	**Front right area - type**	GAS
Left front area - dimensions	130	**Middle front area - dimensions**	70	**Right front area - dimensions**	50
Front left area - power [W]	5000	**Middle front area - power TWl**	1750	**Front right area - power TWl**	1000
Energy consumption [Wh/Kg] zone left-ahead		**Energy consumption [Wh/Kg] zone center-ahead**		**Energy consumption [Wh/Kg] zone right-ahead**	
Energy efficiency per gas burners [%] zone left-ahead	53	**Enerev efficiency ear gas burners TMJ zone center-ahead**	58	**Enerev efficiency ear gas burners TMJ zone riaht-ahead**	N.A.
Electricity consumption left-ahead		**Electricity consumption center-ahead**		**Electricity consumption right-ahead**	
Total electricity consumption					
Front left area - power booster [W]		**Front middle area - power booster [W]**		**Front right area - power booster [W]**	
Front left area - double power booster [W]		**Front middle area - double power booster [W]**		**Front right area - double power booster [W]**	

Main Oven			
Oven cavity	120X60 DBL O. PREMIUM WELDED	**Main oven tvoe/main erill**	CONVECTION ELECTRIC OVEN MULTI 9 MULTI11
Cooking modes 1	BAKE:BOTTOM BAKE:CONVECTION:ELECTRIC OVENS:CONVECTION BAKE:DEFROSTING FAST PREHEATING GRILL PROOFING:TURBO GRILL:TURBO/PIZZA FUNCTION UPPER BAKE	**Cleanine functions 1**	
Cleaning	NO	**Tunnah/Hess**	1 FAN
Light turning on	1	**Main cavity material**	BLACK ENAMELED
Type of main oven guides	LATERALS GRIDS		
Gross volume oven	71.0	**Gross volume oven l.cu.ft1**	2.5
Net oven volume	51.0	**Net volume oven l.cu.ft1**	1.8
Oven grids	2 HEAVY DUTY	**Main oven accessories**	1 TELESCOPIC GUIDE + 1 EXTRACTION HANDLE
Oven grill tray	1 DEEP ENAMELED + 1 TRAY GRILL + 1 AIR FRY	**Oven aasket**	4 SIDES

Secondary Oven			
Secondary oven type/Secondary grill	CONVECTION ELECTRIC OVEN MULTI 9 MULTI11		
Cooking modes 2	BAKE:BOTTOM BAKE:CONVECTION:ELECTRIC OVENS:CONVECTION BAKE:DEFROSTING FAST PREHEATING GRILL PROOFING:TURBO GRILL:TURBO/PIZZA FUNCTION UPPER BAKE	**Cleanine functions 2**	
Secondary oven cleaning	NO		
Secondary oven turnspit	1 FAN	**Secondary oven fahtt tumine on**	1
Matériau de la cavité du four secondaire	BLACK ENAMELED	**Tvoe of secondary oven eulder**	LATERALS GRIDS
Gross volume secondary oven	71.0	**Gross volume secondare oven l.cu.ft1**	2.5
Net volume secondary oven	51.0	**Net volume secondare oven l.cu.ft1**	1.8
Grids of the secondary oven	2 HEAVY DUTY	**Secondary oven accessories**	1 TELESCOPIC GUIDE
Oven gasket 2	4 SIDES	**Oven erill trav 2**	1 DEEP ENAMELED + 1 GRID TRAY

Third Oven			
Third oven type/Third Grill	NO	**Cooking modes 3**	
Type of third oven guides	NO	**Grids of the third oven**	NO
Gross volume third oven	0.0	**Gross volume third oven l.cu.ft1**	
Net volume third oven	0.0	**Net volume third oven l.cu.ft1**	
Third oven accessories	NO	**Oven erill trav 3**	NO

Safety devices			
Hob ignition	WORKTOP ONE HAND	**Hob flame failure device**	WORKTOP + OVEN
Cooling fan	YES	**Anti-tilt**	YES + CHAIN
No. residual heat indicators	NO	**Knob deflector**	NO

Documentation			
Booklet languages	ENGLISH FRENCH ITALIAN	**Warranty certificate**	NO
Annual energy consumption - AEChood [kWh/annum]		**Energy efficiency class**	**Grease filtering efficiency class**
Fluid dynamic efficiency class		**Lighting efficiency class**	
Power consuption off mode - Po [W]		**Power consuption in standby mode - Ps [W]**	
Grease filtering efficiency - GEFhood (%)		**Light efficiency - LEhood [Lux/Watt]**	
Odor reduction Factor of (%)		**Fluid dynamic efficiency - FDEhood (%)**	
Maximum air flow in normal use (Intensive / Boost excluded) [m^3/h]		**Minimum air flow in normal use [m^3/h]**	**Air flow at intensive/Boost setting - [m^3/h]**
Average illumination of the lighting system on the cooking surface - Emiddle [Lux]		**Energy efficiency index - EEIhood**	**Increase factor**
Max air flow [m^3/h]		**NC extraction [m^3/h]**	**Measured air flow rate at best efficiency point - Qbep [m^3/h]**
Output air extraction [m^3/h]		**Measured electric power input at best efficiency point - Wbep [W]**	**Nominal power consumption of the lighting system - W [W]**
Sound power level at intensive/Boost Setting - [dB(A) re 1Pw]		**Sound power level at minimum speed audible in normal use - [dB(A) re 1Pw]**	**Sound power level at maximum speed audible in normal use - [dB(A) re 1Pw]**
Fan power [W]		**Measured air pressure at best efficiency point - Pbep [Pa]**	**Sound level maximum speed [dbA]**
Type of hood		**Hood control**	**Speed**
Filter type		**Hood accessories**	
Special features hoods		**Child lock**	