Type	Technical Code	Commercial Code	Code
Cookers	AMPRO5MAE011	PRO5106L2G72	F6567T6

Product information					
Code	[illegible]	**Alfa Code**	[illegible]		
Product family	COOKING 1050MM CM DOUBLE	**Architectural line**	PROFESSIONAL	**Colour healine code**	STAINLESS STEEL
Brand	BERTAZZONI	**Private Label**	BERTAZZONI		
Make or Buy Flag	Make	**Year of emulation**	CBU		
Type of installation	FREE STANDING	**Factory**	Guangdong		
Technical code	AMPRO5MAE011	**Manufacturer Code**	AMPRO5MAE011	**Technical code of distribution**	
Commercial description	PRO5106L2G72 - Professional FS Cookers - Inox				
Short Description IT		**Short Description FR**			
Short Description EN		**Short Description US**			
EAN Required	YES	**Ean code**	8050220853688		
Commercial code	[illegible]	**Normal commercial code**			
Brand	BERTAZZONI	**Brand**	GENERICO		
Year of warranty	FRANCE:24MUK BRITAIN:ITALY	**Materials**	CS:18/CA	**Aesmsub code**	V1CN4292
20" Containerization	0	**40" Containerization**	0	**40" Containerization - Mish cube**	0
LeadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Naming	[illegible]	**Status**			
Change notes					
Energy Label					
Energy Label Required	YES	**Number of cavities**	2		
Energy class EU	A	**Place where used for determination energy class**	GEN DEFT		
Natural convection energy consumption (kWh)	0.88	**Forced convection energy consumption (kWh)**	0.74		
Main oven net capacity l	58	**Oven tvoolean energy label**			
Required cooking time for normal load (min)					
Secondary oven net capacity l	A	**Oven enamam used to determine energy class of secondary oven**	FES.PCX		
Natural convection energy consumption secondary oven(kWh)	0.88	**Forced convection energy consumption secondary oven(kWh)**			
Secondary oven net capacity l	46	**Oven tvoolean energy label secondary oven**			
Required cooking time for normal load secondary oven(min)					
Heat Source	ELECTRIC	**EE: Thickness efficiency index**	91.7		
Energy consumption in conventional mode (electric final energy)(kWh/Cycle)	0.88	**Energy consumption in fan forced mode(electric final energy)(kWh/Cycle)**	0.74		
Energy consumption in conventional mode(gas final energy) (MJ/Cycle)	n.a.	**Energy consumption in fan forced mode(gas final energy)(MJ/Cycle)**	n.a.		
Energy consumption in conventional mode (gas final energy)(kWh/Cycle)	0.88	**Energy consumption in fan forced mode (gas final energy)(kWh/Cycle)**	0.74		
Heat source secondary oven	ELECTRIC	**EE: Thickness efficiency index secondary oven**	91.7		
Energy consumption in conventional mode secondary oven (electric final energy)(kWh/Cycle)	0.88	**Energy consumption in fan forced mode secondary oven (electric final energy)(kWh/Cycle)**	0.0		
Energy consumption in conventional mode secondary oven (gas final energy)(MJ/Cycle)	0.0	**Energy consumption in fan forced mode secondary oven (gas final energy)(MJ/Cycle)**	0.0		
Energy consumption in conventional mode secondary oven (gas final energy)(kWh/Cycle)	n.a.	**Energy consumption in fan forced mode secondary oven (gas final energy)(kWh/Cycle)**	0.0		
Heat source third oven		**EE: [illegible] efficiency index third oven**	0.0		
Energy consumption in conventional mode third oven (electric final energy)(kWh/Cycle)	0.0	**Energy 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	**Energy consumption in fan forced mode third oven (gas final energy)(MJ/Cycle)**	0.0		
Energy consumption in conventional mode third oven (gas final energy)(kWh/Cycle)	0.0	**Energy consumption in fan forced mode third oven (gas final energy)(kWh/Cycle)**	0.0		
Convention oven consumption	43.5 GJ/yr	**Fan assisted oven consumption**	43.5 GJ/yr		
Convention secondary oven consumption	FES.PCX	**Fan assisted secondary oven consumption**			
Main oven grilling tray surface	1106	**Secondary oven grilling tray surface**	864		
Hob energy efficiency	58.3	**Heating technology**	GAS		
Energy Label Country	GB + UK				
Electrical Data					
Supply voltage (V)/Supply frequency (Hz)	220-240V~/50-60Hz/230V/3N ~ 50/60Hz/ contiuado monofase	**Absorbed power (W)**	4000 W		
Alternative Supply voltage (V)/Supply frequency (Hz)	NO	**Alternative Absorbed power (W)**			
Absorbed current (A)		**Gas power (kW)**	16.25		
Plug type	NO				
Minimum Cable length (m)	n.a.	**Efficiency of the heatth (%)**	100		
Gas type	G20/20MBAR - NATURAL GAS				
Alternative gas	G30/28-30MBAR OR G31/28 - 30MBAR OR G31/37MBAR - GPL	**Alternative gas**	NO		
Gas connectors	CONICAL CONNECTOR CONNECTOR PRESSURE FEMALE FEMALE CONNECTOR GPL CONNECTOR METHANE CONNECTOR				
Main oven max power (W)	2500.0	**Secondoe oven max power (W)**	1200.0		
Main grill max power (W)	n.a.	**Secondoe grill max power (W)**	1100.0		
Dimensions & Weight					
Height PF (mm)	890-910	**Height PF (in)**			
Width PF (mm)	1000	**Width PF (in)**			
Depth PF (mm)	600	**Depth PF (in)**			
Depth with handle (mm)	650	**Depth with handle (in)**			
Depth with open door (mm)	1030	**Depth with open door (in)**			
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	Other Box Cart				
Package height (mm)	1040	**Package height (in)**	42 1/2		
Package width (mm)	1106	**Package width (in)**	43 9/16		
Package depth (mm)	720	**Package depth (in)**	28 3/8		
Net weight (kg)	113.5	**Net weight (lb)**	0.0		
Gross weight (kg)	124.5	**Gross weight (lb)**	0.0		
Main Features					
Type of regulation	ENCOS	**Type of revolution**	PRO EUROPA COOKER INTERFACE		
Function indicator	CONTROL PANEL/WORKTOP	**Cooking control functions**	CHOICE PRESELECTED CLOCK DELAY TO START END OF COOKING FOOD PROBE MINUTE MINDER		
Hob characteristics					
Type of hob	Vitroceramic / Glass on Metal Surface	**BTU Measured Installation**			
Info of hob	SQUARED 6 GAS BURNERS WITH 2 LATERAL DUAL WOK (WOK)	**Cooktop Zone**	GAS		
Special hob Features	NO	**Hob material**	STAINLESS STEEL		
Burner and burner cap	BRASS + MATT BURNER CAP + BERTAZZONI BURNER CAP	**Pan support base**	CAST IRON HEAVY (BERTAZZONI - CI12)		
Hob accessories	CAST IRON WOK ADAPTER SHAPED RING CAST IRON				
Electrical Data					
Hob type	EMBOSSED STAINLESS STEEL				
Oven door glass colour	3 SAFE PRO INTRED CORNERS	**Inner door**	SQUARED 3 GLASSES		
Hinge	SOFT CLOSING	**Side panel colour**	STAINLESS STEEL		
Type of lid	RAISER	**Knob type**	PROFESSIONAL METAL 2020		
Handle type	EMBOSSED METAL STAINLESS STEEL TRIM	**Plate material**	ENAMELED STAMPED STEEL		
Gas Tank Compartment	NO	**Plinth**	LOW PLCS		
Legs	STAINLESS STEEL Ø 40 CM TYPE A				
Hob layout					
No. of total cooking areas	6	**No. gas burners**	6	**No. of total electric cooktop areas**	0
No. electric plates	n.	**No. of radiant zones**	n.	**No. halogen zones**	n.
No. induction areas	0	**No. dishwasher areas**	0	**MC: Dishwasher/Wok**	
No. Hood area		**No. of integr induction areas**			
Bridge left area - power (W)		**Bridge right area - power (W)**			
Rear Zone					
BURNERS					
Circular cooking zone or area diameter surface [mm] zone left-behind	70	**Circular cooking zone or area diameter surface [mm] zone center-behind**	70	**Circular cooking zone or area diameter surface [mm] 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-circula cooking zone or area-height [mm] zone left-behind		**Non-circula cooking zone or area-height [mm] zone center-behind**		**Non-circula cooking zone or area-height [mm] zone right-behind**	
Non-circula cooking zone or area-height [in] zone left-behind	n.a.	**Non-circula cooking zone or area-height [in] zone center-behind**	n.a.	**Non-circula cooking zone or area-height [in] zone right-behind**	n.a.
Non-circula cooking zone or area-width [mm] zone left-behind		**Non-circula cooking zone or area-width [mm] zone center-behind**		**Non-circula cooking zone or area-width [mm] zone right-behind**	
Non-circula cooking zone or area-width [in] zone left-behind	0.0	**Non-circula cooking zone or area-width [in] zone center-behind**	0.0	**Non-circula cooking zone or area-width [in] zone right-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
Left rear area - power (W)	1750	**Middle rear area - power (W)**	1750	**Right rear area - power (W)**	3000
Energy consumption (MJ/kg) zone left-behind		**Energy consumption (MJ/kg) zone center-behind**		**Energy consumption (MJ/kg) zone right-behind**	
Energy efficiency per gas burners (%) zone left-behind	58	**Energy efficiency per gas burners (%) zone center-behind**	58	**Energy efficiency per gas burners (%) zone right-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 Zone					
BURNERS					
Circular cooking zone or area diameter surface [mm] zone left-ahead	130	**Circular cooking zone or area diameter surface [mm] zone center-ahead**	70	**Circular cooking zone or area diameter surface [mm] zone right-ahead**	130
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-circula cooking zone or area-height [mm] zone left-ahead		**Non-circula cooking zone or area-height [mm] zone center-ahead**		**Non-circula cooking zone or area-height [mm] zone right-ahead**	
Non-circula cooking zone or area-height [in] zone left-ahead	0.0	**Non-circula cooking zone or area-height [in] zone center-ahead**	0.0	**Non-circula cooking zone or area-height [in] zone right-ahead**	0.0
Non-circula cooking zone or area-width [mm] zone left-ahead		**Non-circula cooking zone or area-width [mm] zone center-ahead**		**Non-circula cooking zone or area-width [mm] zone right-ahead**	
Non-circula cooking zone or area-width [in] zone left-ahead	0.0	**Non-circula cooking zone or area-width [in] zone center-ahead**	0.0	**Non-circula cooking zone or area-width [in] zone right-ahead**	0.0
Left front area - type	GAS	**Middle front area - type**	GAS	**Right front area - type**	GAS
Left front area - dimensions	130	**Middle front area - dimensions**	70	**Right front area - dimensions**	130
Front left area - power (W)	3000	**Middle front area - power (W)**	1750	**Front right area - power (W)**	3000
Energy consumption (MJ/kg) zone left-ahead		**Energy consumption (MJ/kg) zone center-ahead**		**Energy consumption (MJ/kg) zone right-ahead**	
Energy efficiency per gas burners (%) zone left-ahead	53	**Energy efficiency per gas burners (%) zone center-ahead**	58	**Energy efficiency per gas burners (%) zone right-ahead**	53
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)**	
Oven Data					
Oven cavity	Vitroceramic / Glass on Metal Surface	**Effective oven hence heater cavity**	PYROLIC PYRO 2 CLEAN** PYROLIC Set 2 Tr Ia Sp Ir Tr Tr Tr		
Cooking modes 1	BAKE BOTTOM BAKE CONVECTION ECLECTRIC OVEN ECONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE	**Cleaning functions 1**			
Cleaning	NO	**Turnoutn Pans**	1 FAN		
Light turning on	1	**Main cavity material**	BLACK ENAMELED		
Type of main oven guides	1 ACCESS 'N' FABRIC				
Gross volume oven	71.2	**Gross volume oven l.u.(l)**	2.5		
Net oven volume	0.1 Ø	**Net volume oven l.u.(l)**	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 socket**	4 SIDES		
Secondary Oven					
Secondary oven type/Secondary grill	STATIC ELECTRIC OVEN				
Cooking modes 2	BAKE BOTTOM BAKE GRILL PROOFING UPPER BAKE	**Cleaning functions 2**			
Secondary oven cleaning	NO				
Secondary oven turnspit	TURNSPIT	**Secondoe oven Sabi turnino on**	1		
Mattrna de la cavité du four secondaire	46 ACTY STAINED STL	**Mass of secondoe oven cavity**	1 ACCESS 'N' FABRIC		
Gross volume secondary oven	55.0	**Gross volume secondoe oven l.u.(l)**	1.9		
Net volume secondary oven	43.0	**Net volume secondoe oven l.u.(l)**	1.5		
Grids of the secondary oven	1 HEAVY DUTY	**Secondoe oven accessories**	1 TELESCOPIC GUIDE		
Oven pallet 2	4 SIDES	**Oven pill tray 2**	1 DEEP ENAMELED + 1 GRILL TRAY		
Third Oven					
Gross volume/Third Grill	NO	**Cooktop 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.u.(l)**			
Net volume third oven	0.0	**Net volume third oven l.u.(l)**			
Third oven accessories	NO	**Oven pill tray 3**	NO		
Safety devices					
Hob ignition	WORKTOP ONE HAND	**Hob flame failure device**	WORKTOP		
Cooling fan	YES	**Anti-tilt**	YES + CHAIN		
No. residual heat indicators	NO	**Knob deflector**	NO		
Miscellaneous					
Booklet languages	ENGLISH FRENCH ITALIAN	**Warranty certificate**	NO		
Annual energy consumption - AECheat(kWh/annum)		**Energy efficiency class**		**Grease filtering efficiency class**	
Fluid dynamic efficiency class		**Lighting efficiency class**			
Power consumption in standby - Ps (W)		**Power consumption in standby mode - Ps (W)**			
Grease filtering efficiency - GFEfinal (%)		**Light Efficiency - LEfinal(Lux/Watt)**			
Odor reduction Factor of (%)		**Fluid dynamic efficiency - FDEfinal (%)**			
Maximum air flow in normal use (intensive / Boost excluded) (m³/h)		**Minimum air flow in normal use (m³/h)**		**Air flow at intensive/Boost setting - (m³/h)**	
Average illumination of the lighting system on the cooking surface - Emiddle (Lux)		**Energy efficiency index - EIEfinal**		**Increase factor**	
Max air flow (m³/h)		**BC extraction (m³/h)**		**Measured air flow rate at best efficiency point - Qbep (m³/h)**	
Output air extraction (m³/h)		**Measured electric power input at best efficiency point - Wbep (W)**		**Nominal power consumption of the lighting system - WLT(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**			