Type	Technical Code	Commercial Code	Code
Cookers	A3P6X9NESS.01	PRO12SIDESET2	F036840

Product information					
Date	17/04/2026	**Site Code**	99 - Pro Mise en service		
Product family	COOKING 120360 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**	Guastalla		
Technical code	A3P6X9NESS.01	**Manufactured Code**	A3P6X9NESS.01	**Technical code of distribution**	
Commercial description	PRO12SIDESET2				
Short Description IT		**Short Description FR**			
Short Description EN		**Short Description US**			
EAN Required	YES	**Ean code**	8050220861772		
Commercial code	A3P6X9NESS.01	**Normal commercial code**			
Brand	BERTAZZONI	**Brand**	GENERICO		
Years of warranty	FRANCE:2;BELGIUM:2;ITALY	**Materials**	CS:18/CA	**Aesthetic code**	
20" Containerization	0	**40" Containerization**	0	**40" Containerization - Hub cube**	0
LoadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Naming	A3P6X9NESS.01	**Status**			
Change notes					
Energy Label					
Energy Label Required	YES	**Number of cavities**	2		
Energy class EU	A	**Place where used to determine 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 function energy label**			
Required cooking time for normal load [min]					
Secondary oven net capacity l	A	**Oven energers used to determine energy class of secondary oven**	FEU PCS		
Natural convection energy consumption secondary oven (kWh)	n.a.	**Forced convection energy consumption secondary oven(kWh)**	n.a.		
Secondary oven net capacity l	58	**Oven function energy label secondary oven**			
Required cooking time for normal load secondary oven[min]					
Heat Source	ELECTRIC	**EE: Thickness efficiency index**	85.7		
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**	85.7		
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)**	0.74		
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: [%]Energy 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	65.6 GJ/Y	**Fan assisted oven consumption**	65.6 GJ/Y		
Convention secondary oven consumption	FEU PCS	**Fan assisted secondary oven consumption**	FEU PCS		
Main oven grilling tray surface	1198	**Secondary oven grilling tray surface**	1198		
Hob energy efficiency		**Heating technology**	INDUCTION		
Energy Label Country	UE + UK				
Electrical Data					
Supply voltage [V]/Supply frequency [Hz]	220-240V~/380-415V3N~ 50/60Hz Collaudo Monofase	**Absorbed power [W]**	11400 W (INDUCTION: 7400W)		
Differential Supply voltage [V]/Supply frequency [Hz]	NO	**Differential Absorbed power [W]**			
Absorbed current [A]		**Gas power [kW]**	0.0		
Plug type	NO	**Efficiency of the heat hob**	YES		
Minimum Cable length [m]	n.a.				
Gas type	ELECTRIC PRODUCT				
Alternative gas	NO	**Alternative gas**	NO		
Gas connectors	NO				
Main oven max power [W]	2500.0	**Secondoe oven max power [W]**	2500.0		
Grill grill max power [W]	n.a.	**Secondoe grill max power [W]**	1500.0		
Dimensions & Weight					
Height PF [mm]	890-910	**Height PF [in]**			
Width PF [mm]	1200	**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 LIST				
Package height [mm]	1040	**Package height [in]**	42 1/2		
Package width [mm]	1306	**Package width [in]**	51 7/16		
Package depth [mm]	720	**Package depth [in]**	28 3/8		
Net weight [kg]	138.5	**Net weight [lb]**	0.0		
Gross weight [kg]	144.5	**Gross weight [lb]**	0.0		
Hob Features					
Type of regulation	KNOBS	**Type of revolution**	PRO EUROPA COOKER INTERFACE		
Function indicator	CONTROL PANEL/WORKTOP	**Cooking control functions**	CHOICE PRE-HEATING CLOCK DELAY TO START END OF COOKING FOOD PROBE MINUTE MINDER		
Hob Ergonomics					
Type of hob	4 Hobs(Pot: 2) - INDUCTION 3kW+3.7kW	**Hob - Manual Ignition**			
Info of hob	SQUARED 5 INDUCTION ZONES DOUBLE BRIDGE + ORIZOLE	**Cooktop Zone**	ELECTRIC		
Special hob Features	BOOSTER BRIDGE CHILD LOCK POWER LIMITATION	**Hob material**	STAINLESS STEEL		
Burner and burner cap	NO	**Pan support base**	NO		
Hob accessories	NO				
Hob Design					
Finishing	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 TRITON	**Plate material**	ENAMELED STAINLESS STEEL		
Gas Tank Compartment	NO	**Plinth**	LOW PLIN		
Legs	STAINLESS STEEL 8% CRI TYPE A				
Hob Layout					
No. of total cooking areas	6	**No. gas burners**	0	**No. of total electric cooktop areas**	6
No. electric plates	4	**No. of radiant ceramic**	0	**No. Induction ceramic**	0
No. induction areas	6	**No. dishwasher area**	0	**MC 05-MinutaterWok**	
No. Hood area		**No. of integr induction area**	2		
Bridge left area - power [W]	3700	**Bridge right area - power [W]**	3700		
Rear Zone					
RiGHT Cooking Area					
Circular cooking zone or area diameter surface [mm] zone left-behind		**Circular cooking zone or area diameter surface [mm] zone center-behind**		**Circular cooking zone or area diameter surface [mm] zone right-behind**	
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 length [mm] zone left-behind	200	**Non-circula cooking zone or area length [mm] zone center-behind**		**Non-circula cooking zone or area length [mm] zone right-behind**	200
Non-circula cooking zone or area length [in] zone left-behind	n.a.	**Non-circula cooking zone or area length [in] zone center-behind**	n.a.	**Non-circula cooking zone or area length [in] zone right-behind**	n.a.
Non-circula cooking zone or area width [mm] zone left-behind	210	**Non-circula cooking zone or area width [mm] zone center-behind**		**Non-circula cooking zone or area width [mm] zone right-behind**	210
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	INDUCTION	**Rear middle area - type**	INDUCTION	**Rear right area - type**	INDUCTION
Left rear area - dimensions	200x210	**Middle rear area - dimensions**		**Right rear area - dimensions**	200x210
Rear left area - power [W]	n.a.	**Rear middle area - power [W]**		**Rear right area - power [W]**	n.a.
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		**Energy efficiency per gas burners [%] zone center-behind**		**Energy efficiency per gas burners [%] zone right-behind**	
Electricity consumption left-behind	175	**Electricity consumption center-behind**		**Electricity consumption right-behind**	175
Rear left area - power booster [W]	3000	**Rear middle area - power booster [W]**		**Rear right area - power booster [W]**	3000
Rear left area - double power booster [W]		**Rear middle area - double power booster [W]**		**Rear right area - double power booster [W]**	
Front Zone					
LEFT Cooking Area					
Circular cooking zone or area diameter surface [mm] zone left-ahead		**Circular cooking zone or area diameter surface [mm] zone center-ahead**	265	**Circular cooking zone or area diameter surface [mm] zone right-ahead**	
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 length [mm] zone left-ahead	200	**Non-circula cooking zone or area length [mm] zone center-ahead**		**Non-circula cooking zone or area length [mm] zone right-ahead**	200
Non-circula cooking zone or area length [in] zone left-ahead	0.0	**Non-circula cooking zone or area length [in] zone center-ahead**	0.0	**Non-circula cooking zone or area length [in] zone right-ahead**	0.0
Non-circula cooking zone or area width [mm] zone left-ahead	210	**Non-circula cooking zone or area width [mm] zone center-ahead**		**Non-circula cooking zone or area width [mm] zone right-ahead**	210
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	INDUCTION	**Middle front area - type**	INDUCTION	**Right front area - type**	INDUCTION
Left front area - dimensions	200x210	**Middle front area - dimensions**	265	**Right front area - dimensions**	200x210
Front left area - power [W]	1600	**Middle front area - power [W]**	2300	**Front right area - power [W]**	1600
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		**Energy efficiency per gas burners [%] zone center-ahead**		**Energy efficiency per gas burners [%] zone right-ahead**	
Electricity consumption left-ahead	175	**Electricity consumption center-ahead**	175	**Electricity consumption right-ahead**	175
Total electricity consumption	175				
Front left area - power booster [W]	1850	**Front middle area - power booster [W]**	3000	**Front right area - power booster [W]**	1850
Front left area - double power booster [W]		**Front middle area - double power booster [W]**		**Front right area - double power booster [W]**	
Oven Cavity					
Oven cavity	4 Hobs(Pot: 2) - INDUCTION 3kW+3.7kW	**Oven cavity type/Secondary grill**	PYROLIC PYRO 3 ELECTRIC PYROLIC 3kW 2.7kW 3kW 2.7kW		
Cooking modes 1	BAKE BOTTOM BAKE CONVECTION ISLELECTRIC OVEN ISCONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE	**Cleaning functions 1**			
Cleaning	NO	**Turnoven/Pyro**	1 FIRE		
Light turning on	1	**Main cavity material**	BLACK ENAMELED		
Type of main oven guides	1 ACCESS TO CABINS				
Gross volume oven	71.2	**Gross volume oven l.cu.ft2**	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 socket**	4 SOCKS		
Secondary Oven					
Secondary oven type/Secondary grill	CONVECTION ELECTRIC OVEN MULTI SPIT/GRILL	**Cleaning functions 2**			
Cooking modes 2	BAKE BOTTOM BAKE CONVECTION ISLELECTRIC OVEN ISCONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE				
Secondary oven cleaning	NO				
Secondary oven lumaspit	1 FIRE	**Secondoe oven light turning on**	1		
Matériau de la cavité du four secondaire	GLASS ENAMELED	**Type of secondoe oven guides**	1 ACCESS TO CABINS		
Gross volume secondary oven	71.2	**Gross volume secondoe oven l.cu.ft2**	2.5		
Net volume secondary oven	51.0	**Net volume secondoe oven l.cu.ft1**	1.8		
Grids of the secondary oven	2 HEAVY DUTY	**Secondoe oven accessories**	1 TELESCOPIC GUIDE		
Oven pallet 2	4 SOCKS	**Oven grill tray 2**	1 DEEP ENAMELED + 1 GRILL TRAY		
Third Oven					
Third oven type/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.cu.ft2**			
Net volume third oven	0.0	**Net volume third oven l.cu.ft1**			
Third oven accessories	NO	**Oven grill tray 3**	NO		
Safety Devices					
Hob ignition	NO	**Hob flame failure device**	NO		
Cooling fan	YES	**Anti-tilt**	YES + CHAIN		
No. residual heat indicators	YES	**Knob deflector**	NO		
Documentation					
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**			
Stand-by consumption - Ps [W]		**Stand-by consumption in standby mode - Ps [W]**			
Grease filtering efficiency - GFEfinal [%]		**light efficiency - LEfinal[lux/W]**			
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 - Emidalle (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**			