Type	Technical Code	Commercial Code	Code
Cookers	A3EUEWA1E011	PRO12W22E072	F0346 17

Product Information					
Brand	[illegible]	**Alko Code**	[illegible]		
Product family	COOKING 120360 CM DOUBLE	**Architrad 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	A3EUEWA1E011	**Manufacturer Code**	A3EUEWA1E011	**Technical code of distribution**	
Commercial description	PRO12W22E072 - Professional F0 Cookers - Inox				
Short Description IT		**Short Description FR**			
Short Description EN		**Short Description US**			
EAN Required	YES	**Ean code**	8050220853889		
Commercial code	[illegible]	**Normal commercial code**			
Brand	BERTAZZONI	**Brand**	GENERICO		
Year of warranty	FRANCE:2;BELF BRITAIN:3;ITALY	**Materials**	CS:18/CA	**Aesmrcal code**	V1C1N1292
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 tuscion energy label**			
Required cooking time for normal load [min]					
Energy consumption [kWh/Cycle]	A	**Oven ensercon used to determine energy class of secondary oven**	FEV.PCX		
Natural convection energy consumption secondary oven(kWh)	0.88	**Forced convection energy consumption secondary oven(kWh)**	0.74		
Secondary oven net capacity l	58	**Oven tuscion energy label secondary oven**			
Required cooking time for normal load secondary oven[min]					
Heat Source	ELECTRIC	**EE: Thermo 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: Thermo 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]**	n.a.		
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	GEN DEFT	**Fan assisted oven consumption**	GEN DEFT		
Convention secondary oven consumption	FEV.PCX	**Fan assisted secondary oven consumption**	FEV.PCX		
Main oven grilling tiny surface	1198	**Secondary oven grillin tiny surface**	1198		
Hob energy efficiency	57	**Heating technology**	GAS/ELETTRICO		
Energy Label Country	UE + UK				
Electrical Data					
Supply voltage [V]/Supply frequency [Hz]	220-240V~/380-415V3N~ 50/60Hz	**Absorbed power [W]**	6000 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 [%]**	55.7		
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]	2930.0	**Secondoe oven max power [W]**	2600.0		
Main grill max power [W]	n.a.	**Secondary grill max power [W]**	1000.0		
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 CART				
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	**Control control functions**	CHECK PRE-HEATING CLOCK DELAY TO START END OF COOKING FOOD PROBE MINUTE MINDER		
Hob Ergonomics					
Type of hob	STAINLESS STEEL	**Hob Material Installation**			
Info of hob	SQUARED 6 GAS BURNERS WITH LATERAL DUAL WOK + ELEC. GRIDDLE	**Cooktop Zone**	MIXED GAS-ELECTRIC		
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 Hob					
Hob Type	EMBEDDED STAINLESS STEEL				
Oven door glass colour	0 SILVER, 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	EMBEDDED METAL STAINLESS STEEL TRIPLE	**Plinth material**	EMBEDDED STAINLESS STEEL		
Gas Tank Compartment	NO	**Plinth**	LOW PACKE		
Legs	STAINLESS STEEL Ø 40 CM TYPE A				
Hob Layout					
No. of total cooking areas	7	**No. gas burners**	6	**No. of total electric cooktop areas**	1
No. electric plates	n.	**No. of radiant zones**	n.	**No. halogen zones**	n.
No. induction areas	0	**No. dishwasher areas**	0	**MC: Microwave/Wok**	
No. Hood area		**No. of integr induction areas**			
Bridge left area - power [W]		**Bridge right area - power [W]**			
Rear Zone					
Rear Zone					
Left Cooking Zone					
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**	85
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**	85
Left rear area - power [W]	1750	**Middle rear area - power [W]**	1750	**Right rear area - power [W]**	1000
Energy consumption [Wh/kg] zone left-behind		**Energy consumption [Wh/kg] zone center-behind**		**Energy consumption [Wh/kg] zone right-behind**	
Energy efficiency gas burners [%] zone left-behind	58	**Energy efficiency gas burners [%] zone center-behind**	58	**Energy efficiency 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					
Front Zone					
Left Cooking Zone					
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**	90
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**	90
Front left area - power [W]	3000	**Middle front area - power [W]**	1750	**Front right area - power [W]**	1000
Energy consumption [Wh/kg] zone left-ahead		**Energy consumption [Wh/kg] zone center-ahead**		**Energy consumption [Wh/kg] zone right-ahead**	
Energy efficiency gas burners [%] zone left-ahead	53	**Energy efficiency gas burners [%] zone center-ahead**	58	**Energy efficiency gas burners [%] zone right-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]**	
Oven Cavity					
Oven cavity	STAINLESS STEEL	**Effective oven heat heater watt**	PYROLIC PYRO 3 ELETTRIC PYROLIC 3 A 3 N 380 V 50 Hz		
Cooking modes 1	BAKE BOTTOM BAKE CONVECTION ELECTRIC OVENS CONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE	**Cleaning functions 1**	Turboclean		
Cleaning	NO	**Turboclean**	1 FAN		
Light turning on	1	**Main cavity material**	BLACK ENAMELED		
Type of main oven guides	1 ACCIAIO 5 POSITIO				
Gross volume oven	71.2	**Gross volume oven Lu.Ø**	2.5		
Net oven volume	51.0	**Net volume oven Lu.Ø**	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/Secondoe grill	CONVECTION ELECTRIC OVEN MULTI SPHERES				
Cooking modes 2	BAKE BOTTOM BAKE CONVECTION ELECTRIC OVENS CONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE	**Cleaning functions 2**			
Secondary oven cleaning	NO				
Secondary oven lumpit	1 FAN	**Secondoe oven light turning on**	1		
Materiaa de la cavité du four secondaire	BLACK ENAMELED	**Main cavity material**	1 ACCIAIO 5 POSITIO		
Gross volume secondary oven	71.2	**Gross volume secondoe oven Lu.Ø**	2.5		
Net volume secondary oven	51.0	**Net volume secondoe oven Lu.Ø**	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					
Gross oven Ø/Pind 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 Lu.Ø**			
Net volume third oven	0.0	**Net volume third oven Lu.Ø**			
Third oven accessories	NO	**Oven grill 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**			
Stand-by consumption - Ps [W]		**Stand-by consumption in standby mode - Ps [W]**			
Grease filtering efficiency - GFEfinal [%]		**Light efficiency - LEfinal[lm/Wattt]**			
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)		**MC 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**			