

PRO106L3ECAT2

PROFESSIONAL SERIES DUAL FUEL COOKER - 100 CM TRIPLE ELECTRIC OVEN - 6 BRASS BURNERS - CARBONIO FINISH



DEDICATED AIR FRYER BASKET

We elevate modern wellness trends with an integrated Air-Fry mode and a specially designed tray. Utilizing convection airflow, this highly sought-after feature delivers crispy, golden results with minimal oil, freeing valuable countertop space.

CARBONIO GAS FINISHING

For the first time, the Professional Series introduces a fully Carbonio aesthetic equipped with a high-performance gas cooktop. Elevating this elegant monochrome profile, the distinctive control knobs and oven handles are accented with an exclusive titanium finish.

DOUBLE OVEN CONFIGURATION

Ultimate culinary freedom is guaranteed by a premium setup featuring a main multifunction oven and a secondary oven. Customers can flawlessly manage multiple recipes simultaneously across different cavities, achieving professional grade results every time.

PROFESSIONAL SERIES

The Bertazzoni Professional Series brings exceptional performance, as the one point food probe, and best in category capacity to the home, with contemporary Italian design. Iconic display control, sculpted handles and automotive inspired finishes create a beautifully integrated, high impact aesthetic. Built for those who demand both beauty and capability, it transforms everyday cooking into an high performance experience.

POWERFUL 5 KW DUAL WOK BURNER

The high efficiency dual ring brass burner provides anything from an ultra gentle simmer to full power searing. Its precise flame control ensures fast boiling and exceptional responsiveness for every cooking style. A professional grade heat source designed for maximum performance.

GENERAL CHARACTERISTICS

Worktop	Squared 6 gas burners with 2 lateral dual wok (5kW)
Burners and burner caps	Brass + matt burner cap + bertazzoni burner cap
Pan support	Cast iron
Upstand/Lid cover	Raiser
Knobs	Titanium finish with ergonomic shape
Overall volume oven	71,0
N cooking modes	11
Tray /Trivet	1 deep enameled + 1 tray grill + 1 air fry
Wire shelves	2 heavy duty
Oven guides	Laterals grids
Telescopic glide shelves	1 telescopic guide + 1 extraction handle
Inner door	Squared 3 glasses
Door hinges	Soft closing
Auxiliary overall volume oven	55,0
Auxiliary oven n cooking modes	5
Auxiliary oven tray/Trivet	1 deep enameled + 1 grid tray
Auxiliary oven wire shelves	1 heavy duty
Auxiliary oven guides	Laterals grids
Auxiliary oven telescopic glide shelves	1 telescopic guide
Overall volume third	25,0
Storage compartment	Drawer carbon

TECHNICAL SPECIFICATIONS

Energy rating	A
Electrical requirements	220-240V~/380-415V3N~ 50/60Hz collaudo monofase - 6500 WW
Packaging dimensions (mm)	H: 1130 W: 1106 D: 720
Weights (Kg)	Net: 130,5 kg Gross: 155,5 kg

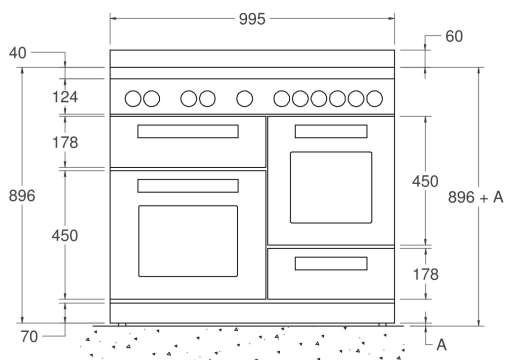
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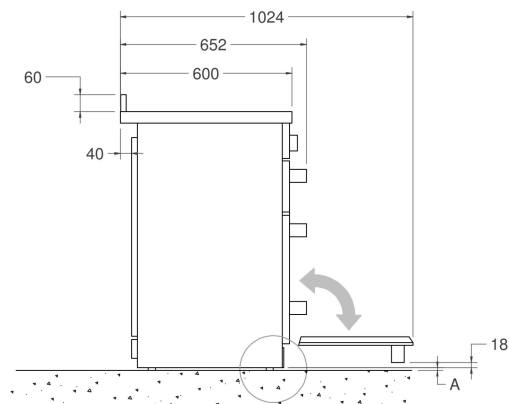
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DIMENSIONS

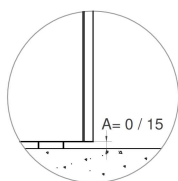
FRONT VIEW



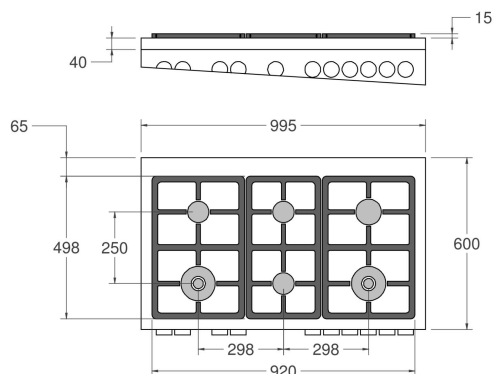
SIDE VIEW



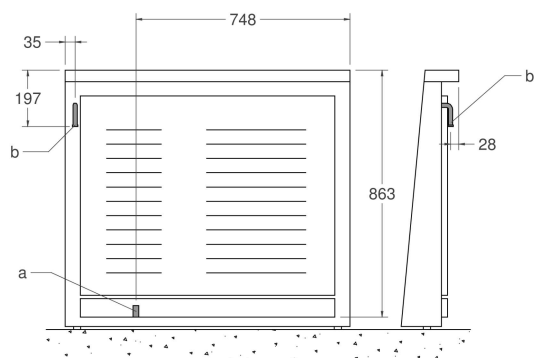
LEG DETAILS



WORKTOP DETAILS



REAR VIEW



NOTE

InstDrw-NOTE141-Elettrico
InstDrw-NOTE142-Gas

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

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