Type	Technical Code	Commercial Code	Code
Cookers	AKKORMA6D00	PRO196G0ERDT	F066842

General Information					
State	Released	**Life Cycle**	92 - Co Management		
Product family	COOKERS 120D60 CM DOUBLE	**Aesthetical line**	PROFESSIONAL	**Colour leading code**	RED
Brand	BERAZZONI	**Private label**	BERAZZONI		
Make or Buy Flag	Make	**Type of production**	CBU		
Type of installation	FREE STANDING	**Factory**	Guatrolda		
Technical code	AKKORMA6D00	**Predecessor Code**	AKKORMA6AD00	**Technical code of derivation**	
Commercial description	PRO196G0ERDT - Professional F0 Cookers - Red				
Short Description IT	PRO196G0ERDT - Professional F0 Cookers - Red	**Short Description PR**	PRO196G0ERDT - Professional F0 Cookers - Red		
Short Description EN	PRO196G0ERDT - Professional F0 Cookers - Red	**Short Description ES**			
EAN Required	YES	**Ean code**	8019530883132		
Commercial code	PRO196G0ERDT	**Second commercial code**			
Market	FRANCE,GREAT BRITAIN,ITALY	**Customer**	GENERICO		
Years of warranty	2	**Approvals**	CE,UKCA	**Approval code**	3 CE/UK2392
20" Container-ization	0	**40" Container-ization**	0	**40" Container-ization - High cube**	0
LeadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Naming	7321110	**Notes**			
Changes notes					
Energy Label					
Energy Label Required	YES	**Number of cavities**	2		
Energy class EEI	A	**Oven program used to determine energy class**	FEV/PCS		
Natural convection energy consumption (kWh)	0.86	**Forced convection energy consumption (kWh)**	0.74		
Main oven net capacity l	38	**Oven typology energy label**			
Required cooking time for normal load (min)					
Secondary oven energy class EEI	A	**Oven program used to determine energy class of secondary oven**	FEV/PCS		
Natural convection energy consumption secondary oven (kWh)	0.86	**Forced convection energy consumption secondary oven (kWh)**	0.74		
Secondary oven net capacity l	38	**Oven typology energy label secondary oven**			
Required cooking time for normal load secondary oven (min)					
Heat Source	ELECTRIC	**EEI (%) energy efficiency index**	93.7		
Energy consumption in conventional mode (electric final energy) (kWh/Cycle)	0.86	**Energy consumption in fan forced mode (electric final energy) (kWh/Cycle)**	0.74		
Energy consumption in conventional mode (gas final energy) (MJ/Cycle)	0.0	**Energy consumption in fan forced mode (gas final energy) (MJ/Cycle)**	0.0		
Energy consumption in conventional mode (gas final energy) (kWh/Cycle)	0.86	**Energy consumption in fan forced mode (gas final energy) (kWh/Cycle)**	0.74		
Heat source secondary oven	ELECTRIC	**EEI (%) energy efficiency index secondary oven**	93.7		
Energy consumption in conventional mode secondary oven (electric final energy) (kWh/Cycle)	0.86	**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)	0.86	**Energy consumption in fan forced mode secondary oven (gas final energy) (kWh/Cycle)**	0.74		
Heat source third oven		**EEI (%) 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		
Convection oven consumption	FEV/PCS	**Fan assisted oven consumption**	FEV/PCS		
Convection secondary oven consumption	FEV/PCS	**Fan assisted secondary oven consumption**	FEV/PCS		
Main oven grilling tray surface	1180	**Secondary oven grilling tray surface**	1180		
Hob energy efficiency	57	**Heating technology**	GAS/ELETTRICO		
Energy Label Cooktop					
Technical Data					
Supply voltage (V)/Supply frequency (Hz)	220-240V~/50-60Hz~50/60Hz Lattuado Installer	**Absorbed power (W)**	6000 W		
(Alternative) Supply voltage (V)/Supply frequency (Hz)	NO	**(Alternative) Absorbed power (W)**			
Absorbed current (A)		**Gas power (kW)**	14.26		
Plug type	NO				
Minimum Cable length (m)	1.8	**Minimum Cable length (in)**	71"		
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)	2600.0	**Secondary oven max power (W)**	2600.0		
Main grill max power (W)	0.0	**Secondary grill max power (W)**	2400.0		
Dimensions & Weights					
Height PF (mm)	890-915	**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	FOREPALLET				
Package height (mm)	1060	**Package height (in)**	42 1/2		
Package width (mm)	1206	**Package width (in)**	51 7/16		
Package depth (mm)	730	**Package depth (in)**	28 1/8		
Net weight (kg)	139.0	**Net weight (lb)**	0.0		
Gross weight (kg)	160.0	**Gross weight (lb)**	0.0		
Oven Interface					
Type of regulation	ENCORE	**Type of regulation**	PRO EUROPA COOKER INTERFACE		
Oven Interface	CONTROL PANEL/WORKTOP	**Cooking assisted functions**	CLOCK PREHEATING COOK DELAY START AND OF COOKING FOOD PROBE MINUTE MINDER		
Hob Specifications					
Type of hob	120D60 CM. G. PREMIUM SQUARED WORKTOP	**MC_09 Powerlimitation**			
Info of hob	SQUARED G6X BURNER 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 + BERAZZONI BURNER CAP	**Pan support type**	CAST IRON HEAVY (BERAZZONI - OLD)		
Hob accessories	CAST IRON WOK ADAPTER/SIMMER RING CAST IRON				
Oven Cavity					
Fascia type	EMBOSSED STAINLESS STEEL				
Oven door glass colour	3 SHAPE PRO INTRED CORNERS	**Inner door**	SQUARED 3 GLASSES		
Hinge	SOFT CLOSING	**Side panel colour**	RED		
Type of lid	BASSIR	**Knob type**	PROFESSIONAL METAL 2020		
Handle type	PROFESSIONAL STAINLESS STEEL 2020	**Dish warmer**	DRAWER RED		
Gas Tank Compartment	NO	**Plinth**	NO		
Legs	STAINLESS STEEL Ø 8 CM TYPE A				
Hob Layout					
No. of total cooking areas	7	**No. gas burners**	4	**No. of total electric cooking areas**	1
No. electric plates	0	**No. of radiant areas**	0	**No. halogen areas**	0
No. induction areas	0	**No. dishwarmer areas**	0	**MC_09 RibbonSelectWok**	
No. Hood area		**No. of bridge induction areas**			
Bridge left area - power (W)		**Bridge right area - power (W)**			
Left Side					
Left Cooktop					
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	0.0	**Non-circula cooking zone or area-height [in] zone center-behind**	0.0	**Non-circula cooking zone or area-height [in] zone right-behind**	0.0
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
Rear left area - power (W)	1760	**Rear middle area - power (W)**	1760	**Right rear area - power (W)**	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	**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 Side					
Left Cooktop					
Circular cooking zone or area diameter-surface [mm] zone left-ahead	120	**Circular cooking zone or area diameter-surface [mm] zone center-ahead**	70	**Circular cooking zone or area diameter-surface [mm] zone right-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-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	**Front right area - type**	GAS
Left front area - dimensions	120	**Middle front area - dimensions**	70	**Right front area - dimensions**	50
Front left area - power (W)	3000	**Middle front area - power (W)**	1760	**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 per gas burners (%) zone left-ahead	53	**Energy efficiency per gas burners (%) zone center-ahead**	58	**Energy efficiency per 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)**	
Main Oven					
Oven cavity	120D60 CM. G. PREMIUM WELDED	**Main oven type/main grill**	CONVECTION ELECTRIC OVEN MULTI 6 PRLST711		
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**			
Cleaning	NO	**TurnspitPlate**	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 [cu.ft]**			
Net oven volume	51.0	**Net volume oven [cu.ft]**			
Oven grids	2 HEAVY DUTY	**Main oven accessories**	1 TELESCOPIC GUIDE + 1 EXTRACTION HANDLE		
Oven grill tray	1 DEEP ENAMELED + 1 GRID TRAY	**Oven gasket**	4 SIDES		
Secondary Oven					
Secondary oven type/Secondary grill	CONVECTION ELECTRIC OVEN MULTI 6 MULTI 11				
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 turnspit	1 FAN	**Secondary oven light turning on**	1		
Matériau de la cavité du four secondaire	BLACK ENAMELED	**Type of secondary oven guides**	LATERALS GRIDS		
Gross volume secondary oven	71.0	**Gross volume secondary oven [cu.ft]**			
Net volume secondary oven	51.0	**Net volume secondary oven [cu.ft]**			
Grids of the secondary oven	2 HEAVY DUTY	**Secondary oven accessories**	1 TELESCOPIC GUIDE		
Oven gasket 2	4 SIDES	**Oven grill tray 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 [cu.ft]**			
Net volume third oven	0.0	**Net volume third oven [cu.ft]**			
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		
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**			
Power consumption off mode - Po (W)		**Power consuption in standby mode - Ps (W)**			
Grease filtering efficiency - GFHood (%)		**Light efficiency - LEhood (lux/Watt)**			
Odor reduction Factor of (%)		**Fluid dynamic efficiency - FDEhood (%)**			
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 - EEHood**		**Increase factor**	
Max air flow (m³/h)		**HC 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 - WLOSS**	
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**			