Type	Technical Code	Commercial Code	Code
Cookers	A4DX90WGE-00	PRO150DIGEST	FDS6702

General Information					
Brand	Bertazzoni	**Alias Code**	[illegible]		
Product family	COOKING SERIES 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**	Guadalaja		
Technical code	A4DX90WGE-00	**Manufacturer Code**	A4DX90WGE-00	**Technical code of distribution**	
Commercial description	PRO150DIGEST - Professional FS Cookers - Induction - Inox				
Short Description IT	150 cm piano a induzione. forno elettrico divisio	**Short Description FR**	PRO150DIGEST - Professional FS Cookers - Induction - Inox		
Short Description EN	150 cm induction hob electric double oven	**Short Description US**			
EAN Required	YES	**Ean code**	8059035882159		
Commercial code	A4DX90WGE-00	**Normal commercial code**			
Brand	FRANCO BERATI BRITAIN S.R.L.T	**Brand**	GENERICO		
Years of warranty	2	**Materials**	CS.GRCA	**Aesthetic code**	
20" Containerization	0	**40" Containerization**	0	**40" Containerization - High cube**	0
LoadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Naming	A4DX90WGE-00	**Status**			
Change notes					
Energy Label					
Energy Label Required	YES	**Number of cavities**	2		
Energy class EU	A	**Place where used for determination energy class**	GRANDE		
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]					
Oven function energy label	A	**Oven ensemble 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	66	**Oven function energy label secondary oven**			
Required cooking time for normal load secondary oven[min]					
Heat Source	ELECTRIC	**EE: Thermo efficiency index**	101.7		
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**	101.7		
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: [%]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	0.0 kWh	**Fan assisted oven consumption**	0.0 kWh		
Convention secondary oven consumption	FES.PCX	**Fan assisted secondary oven consumption**			
Main oven grilling tiny surface	1196	**Secondary oven grilling tiny surface**	864		
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 Lombardo Homefree	**Absorbed power [W]**	11700 W / INDUCTION: 7400W		
Alternative Supply voltage [V]/Supply frequency [Hz]	NO	**Alternative Absorbed power [W]**			
Absorbed current [A]		**Gas power [kW]**	0.0		
Plug type	NO				
Minimum Cable length [m]	n.a.	**Efficiency of the hob [%]**	74.*		
Gas type	ELECTRIC PRODUCT				
Alternative gas	NO	**Alternative gas**	NO		
Gas connectors	NO				
Main oven max power [W]	2930.0	**Secondary oven max power [W]**	1200.0		
Main grill max power [W]	n.a.	**Secondary 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]	600	**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 LCT				
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]	110.0	**Net weight [lb]**	0.0		
Gross weight [kg]	n.a.	**Gross weight [lb]**	n.a.		
Electronics					
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	Induction Hob - Bertazzoni Authorized Partner	**BIP - Bertazzoni Installation**			
Info of hob	SQUARED 3 INDUCTION ZONES DOUBLE BRIDGE	**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				
Oven Ergonomics					
Door 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	HAGNER	**Grab bar**	PROFESSIONAL METAL 2020		
Handle type	EMBOSSED NORMAL STAINLESS STEEL TETHS	**Plate warmer**	EMBOSSED STAINLESS STEEL		
Gas Tank Compartment	NO	**Plinth**	NO		
Legs	STAINLESS STEEL IP6 CM TYPE A				
Hob layout					
No. of total cooking areas	5	**No. gas burners**	0	**No. of total electric cooktop areas**	5
No. electric plates	n.	**No. of radiant ovens**	n.	**No. Bertazzoni ovens**	n.
No. induction areas	5	**No. dishwasher areas**	0	**MC: ON MinutesforWok**	
No. Hood area		**No. of integr induction areas**			
Bridge left area - power [W]		**Bridge right area - power [W]**			
Rear Zone					
RiHFCenterOven					
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**		**Rear right area - type**	INDUCTION
Left rear area - dimensions	200x210	**Middle rear area - dimensions**		**Right rear area - dimensions**	200x210
Rear left area - power [W]	1700	**Rear middle area - power [W]**		**Rear right area - power [W]**	1700
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					
RiHFCenterOven					
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	Bertazzoni Hob - Bertazzoni Authorized Partner	**Effective cooking area Gastro GN1/1**	2 FOOD PROBE ELECTRIC FOOD SAFETY MODE SAFETY MODE		
Cooking modes 1	BAKE BOTTOM BAKE CONVECTION ELECTRIC OVEN CONVECTION BAKE DEFROSTING FAST PREHEATING GRILL PROOFING TURBO GRILL TURBO PIZZA FUNCTION UPPER BAKE	**Cleaning functions 1**			
Cleaning	NO	**Turnoven/Pyro**	1 FAN		
Light turning on	1	**Main cavity material**	BLACK ENAMELED		
Type of main oven guides	1 ACCESS TO CAVITY				
Gross volume oven	71.2	**Gross volume oven Lu.Fd**			
Net oven volume	61.0	**Net volume oven Lu.Fd**			
Oven grids	2 HEAVY DUTY	**Main oven accessories**	1 TELESCOPIC GUIDE + 1 EXTRACTION HANDLE		
Oven grill tray	1 DEEP ENAMELED + 1 GRID TRAY	**Oven socket**	2 SCUKO		
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 lumaglit	TURBLIGHT	**Secondary oven light turning on**	1		
Maltrina de la cavité du four secondaire	40 x 27 ENAMELED	**Name of secondary oven socket**	1 AT SIDE 2 FRONTS		
Gross volume secondary oven	55.0	**Gross volume secondary oven Lu.Fd**			
Net volume secondary oven	43.0	**Net volume secondary oven Lu.Fd**			
Grids of the secondary oven	1 HEAVY DUTY	**Secondary oven accessories**	1 TELESCOPIC GUIDE		
Oven pallet 2	1 SCUKO	**Oven grill tray 2**	1 DEEP ENAMELED + 1 GRID TRAY		
Third oven					
Third oven Aqua/Steat 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.Fd**			
Net volume third oven	0.0	**Net volume third oven Lu.Fd**			
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	**Hob deflector**	NO		
Documentation					
Booklet languages	ENGLISH FRENCH ITALIAN	**Warranty certificate**	NO	**Grease filtering efficiency class**	
Annual energy consumption - AECfuel(kWh/annum)		**Energy 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 - GFEfuel (%)		**Light Efficiency - LEfuel(Lux/Watt)**			
Odor reduction Factor of (%)		**Fluid dynamic efficiency - FDEfuel (%)**			
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 - EIEfuel**		**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**			