Type	Technical Code	Commercial Code	Code
Cookers	AVEIXEMAIL.02	PROM92IERDT	F06E787

General Information

State	Released	**Life Cycle**	92 - Co Management		
Product family	COOKERS 90 BIB2 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	AVEIXEMAIL.02	**Predecessor Code**	AVEIXEGAIE.IZ	**Technical code of derivation**	
Commercial description	PROM92IERDT - Professional FS Cookers - Induction - Red				
Short Description IT	PROM92IERDT - Professional FS Cookers - Induction - Red	**Short Description PR**	PROM92IERDT - Professional FS Cookers - Induction - Red		
Short Description FR	PROM92IERDT - Professional FS Cookers - Induction - Red	**Short Description ES**			
EAN Required	YES	**Ean code**	8019818080178		
Commercial code	PROM92IERDT	**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	8519803 10	**Notes**			
Changes notes					

Energy Label

Energy Label Required	YES	**Number of cavities**	2
Energy class EEI	A	**Oven program used to determine energy class**	FEN 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**	FEN PCS
Natural convection energy consumption secondary oven [kWh]	0.56	**Forced convection energy consumption secondary oven [kWh]**	
Secondary oven net capacity l	20	**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**	81.8
Energy consumption in conventional mode secondary oven [electric final energy] [kWh/Cycle]	0.56	**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]	0.56	**Energy consumption in fan forced mode secondary oven [gas final energy] [kWh/Cycle]**	0.0
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	FEN PCS	**Fan assisted oven consumption**	FEN PCS
Convection secondary oven consumption	FEN PCS	**Fan assisted secondary oven consumption**	
Main oven grilling tray surface	1180	**Secondary oven grilling tray surface**	630
Hob energy efficiency		**Heating technology**	INDUCTION

Energy Label Cooktop

Technical Data

Supply voltage [V]/Supply frequency [Hz]	220-240V~/380-415V3N~ 50/60Hz Collaudo Homologa	**Absorbed power [W]**	11000 W (INDUCTION 7000W)
(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]	1.8	**Minimum Cable length [in]**	71"
Gas type	ELECTRIC PRODUCT		
Alternative gas	NO	**Alternative gas**	NO
Gas connectors	NO		
Main oven max power [W]	2600.0	**Secondary oven max power [W]**	1200.0
Main grill max power [W]	0.0	**Secondary grill max power [W]**	900.0

Dimensions & Weights

Height PF [mm]	890-915	**Height PF [in]**	
Width PF [mm]	900	**Width PF [in]**	
Depth PF [mm]	600	**Depth PF [in]**	
Depth with handle [mm]	658	**Depth with handle [in]**	
Depth with open door [mm]	1010	**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	FORE PALLET		
Package height [mm]	1065	**Package height [in]**	42 1/2
Package width [mm]	1006	**Package width [in]**	39 5/8
Package depth [mm]	730	**Package depth [in]**	28 7/8
Net weight [kg]	95.0	**Net weight [lb]**	0.0
Gross weight [kg]	112.0	**Gross weight [lb]**	0.0

User Interface

Type of regulation	ENCODE	**Type of regulation**	PRO EUROPA COOKER INTERFACE
Type of commands	CONTROL PANEL/WORKTOP	**Cooking control functions**	TIMER PREHEATING CHOICE,RELAY TO START AND OF COOKING FOOD PROBE,MINUTE MINDER

Hob Specifications

Type of hob	90 BIB2 DBL G. PREMIUM INDUCTION	**MC_09-Power limitation**	
Info of hob	SQUARED IN INDUCTION ZONES DOUBLE BRIDGE	**Cooking Zone**	ELECTRIC
Special hob features	BOOSTER,BRIDGE,CHILD LOCK,POWER LIMITATION	**Hob material**	STAINLESS STEEL
Burner and burner cap	NO	**Pan support type**	NO
Hob accessories	NO		

Aesthetics

Finish 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	BASSER	**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		

Performance

No. of total cooking areas	5	**No. gas burners**	0	**No. of total electric cooking areas**	5
No. electric plates	0	**No. of radiant areas**	0	**No. halogen areas**	0
No. induction areas	5	**No. dishwarmer areas**	0	**MC_09-WaveletWhisk**	
No. Hood area		**No. of bridge induction areas**			
Bridge left area - power [W]		**Bridge right area - power [W]**			

Hob Line

Left/Back/Right

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-height [mm] zone left-behind	200	**Non-circula cooking zone or area-height [mm] zone center-behind**		**Non-circula cooking zone or area-height [mm] zone right-behind**	200
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	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]	2100	**Rear middle area - power [W]**		**Right rear area - power [W]**	2100
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 line

Left/Center/Right

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-height [mm] zone left-ahead	200	**Non-circula cooking zone or area-height [mm] zone center-ahead**		**Non-circula cooking zone or area-height [mm] zone right-ahead**	200
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	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	**Front right area - type**	INDUCTION
Left front area - dimensions	200x210	**Middle front area - dimensions**	265	**Right front area - dimensions**	200x210
Front left area - power [W]	3600	**Middle front area - power [W]**	2300	**Front right area - power [W]**	1600
Energy consumption [Wh/kg] zone left-ahead	0	**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]	3800	**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]**	

Main Oven

Oven cavity	90 BIB2 DBL G. PREMIUM WELDED	**Main oven type/main grill**	CONVECTION ELECTRIC OVEN MULTI 6 PIELTI11
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	**Turnspit/Pans**	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	STATIC ELECTRIC OVEN		
Cooking modes 2	BAKE,BOTTOM BAKE,GRILL,PROOFING,UPPER BAKE	**Cleaning functions 2**	
Secondary oven cleaning	NO		
Secondary oven turnspit	TURNSPIT	**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	40.0	**Gross volume secondary oven [cu.ft]**	
Net volume secondary oven	28.0	**Net volume secondary oven [cu.ft]**	
Grids of the secondary oven	1 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	NO	**Hob flame failure device**	NO
Cooling fan	YES	**Anti-tilt**	YES + CHAIN
No. residual heat indicators	10.0	**Knob defector**	NO

Documentation

Booklet languages	ENGLISH,FRENCH,ITALIAN	**Warranty certificate**	NO
Annual energy consumption - AEChood [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 - EmAVERAGE [Lux]		**Energy efficiency index - EEIhood**	**Increase factor**
Max air flow [m³/h]		**EC 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 - W [W]**
Sound power level at intensive/Boost setting - LWA[A] re 1Pw]		**Sound power level at minimum speed available in normal use - LWA[A] re 1Pw]**	**Sound power level at maximum speed available in normal use - LWA[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**	