# PRO365ICFEPGIT

PROFESSIONAL SERIES INDUCTION RANGE 36" - 5 HEATING ZONES + CAST-IRON GRIDDLE - SELF-CLEAN OVEN - GIALLO GLOSSY FINISH



**Exclusive Finish and Materials**
Italian style and craftmanship inspire the exclusive automotive finish of this range. Metal knobs and handles make the range a standout in every kitchen. Stainless toekick included with the range.

**Bertazzoni signature counter-deep maintop**
Bertazzoni signature stainless counter-deep maintop is designed to install flush with most kitchen countertops for a perfectly integrated look. Precise and flexible heating is provided by 5 latest generation extra-large induction zones with bridging of right-side zones. A large, removable cast-iron griddle is included.

**Extra large oven with dual convection**
The 5.7 cu.ft electric self-clean oven with dual diagonal convection allows even baking and roasting on 7 shelf levels. Bertazzoni ovens are equipped with an extra-large high-power broiler for broiling and grilling.

**Advanced programming and controls for the oven**
The elegant digital gauge gives precise control of oven temperature during pre-heating, roasting and baking, and has integrated controls for the food temperature probe. This range comes with a dedicated air-frying mode for healthier cooking, to be used with the included stainless steel mesh basket.

**Best-in-class features and design**
The soft-close oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. Convenient smooth-glide telescopic racks on 2 levels help loading and unloading the oven.

| GENERAL CHARACTERISTICS | |
|---|---|
| Worktop | 5 induction zones |
| Front right | 2100W (3700W booster) |
| Front left | 1400W (2200W booster) |
| Center | 2300W (3700W booster) |
| Center | 2300W (3700W booster) |
| Back left | 2300W (3700W booster) |
| Knobs | Metal finish with ergonomic shape |
| Cooking modes | 10 |
| Tray | 1 baking tray w/grill trivet + 1 air fry basket |
| Shelves | 2 heavy duty |
| Levels | Laterals grids |
| Telescopic guides | 2 sliding guides |
| Inner door | Squared 3 glasses |
| Door hinges | Soft closing |
| Legs | Stainless Steel ø 2 3/8 inches |

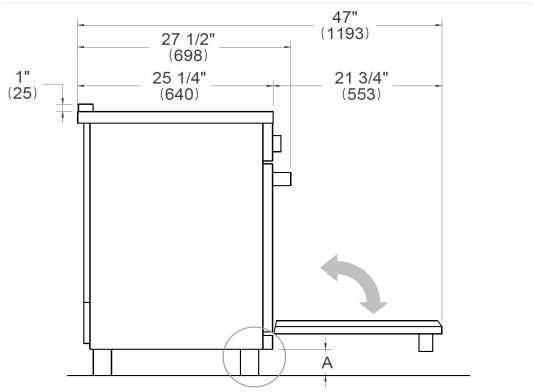
| TECHNICAL SPECIFICATIONS | |
|---|---|
| Electrical requirements | 120/208 V 60HZ - 15600W<br>120/240 V 60HZ - 17000W<br>50A with dedicated circuit |
| Warranty | 2 years parts & labor |
| Packaging dimensions | H:42 1/8 W:40 9/16 D:29 15/16 |

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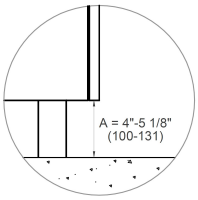
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## DIMENSIONS

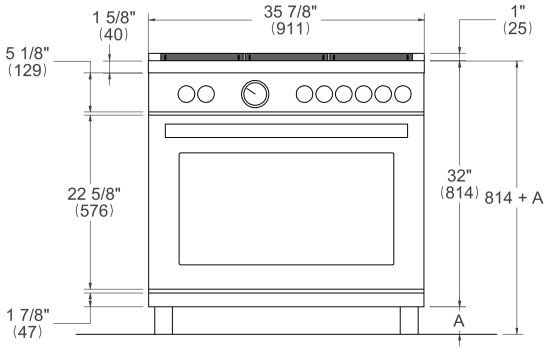
SIDE VIEW



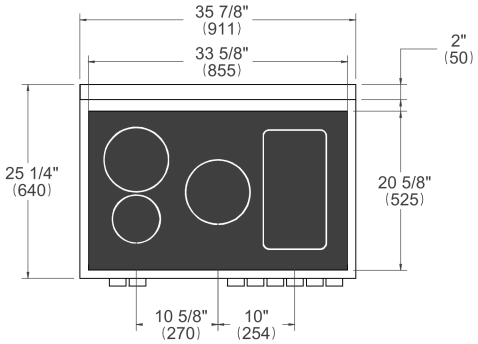

LEG DETAILS



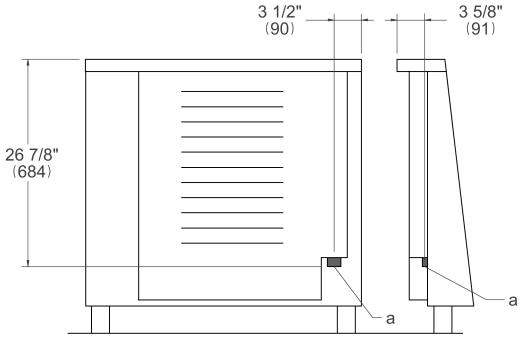

FRONT VIEW




WORKTOP DETAILS



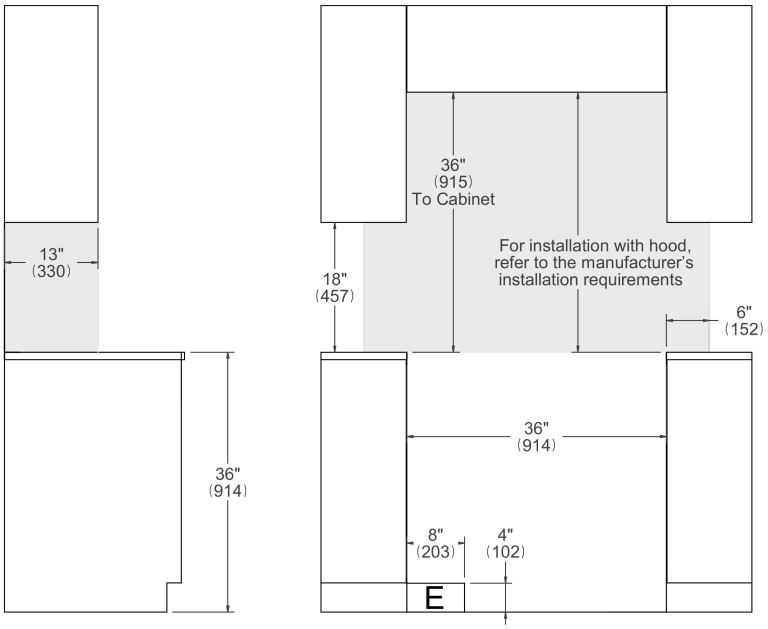

REAR VIEW




## INSTALLATION

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A properly-grounded horizontally mounted electrical receptacle should be installed no higher than 3” (7.6 cm) above the floor, no less than 2” (5 cm) and no more than 8” (20,3 cm) from the left side (facing product). Check all local code requirements.




NOTE

a. Electrical Connection

b. Gas Connection

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.