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# BERTAZZONI HERITAGE SERIES

48" 6-BURNER AND GRIDDLE, GAS DOUBLE OVEN HER48 6G GAS NE



The magnificent Bertazzoni Heritage Series gas ranges combine the classic appeal of time honored style with contemporary technology and advanced engineering. They are available in three beautiful colors inspired by the wonderful produce of Emilia, the heartland of Bertazzoni. The Heritage Series 48-inch double oven gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced air-flow convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Both ovens include telescopic glide shelves, soft-motion door hinges for easy one-hand operation, and triple-glass windows to minimize heat loss. The beautiful worktop is precision-molded off of one sheet of stainless steel. It is configured with six versatile gas burners in brass, including Bertazzoni's signature dual-ring power burner with independently controlled flames for high power to delicate simmer, and an electric griddle in stainless steel. The worktop is designed for high-efficiency in heat delivery without energy waste. Each burner is equipped with the thermocouple gas shut-off safety system for maximum safety. Complete your Bertazzoni range with the Heritage hood and backsplash, as well as low profile trim, toekick and other beautiful accessories.

## BRASS BURNER



Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.

## SPECIAL SIGNATURE



Each range carries the signature of Antonio, son of founder Francesco Bertazzoni, and the man who first made Bertazzoni wood burning stoves popular throughout Italy.

## TELESCOPIC GLIDE SHELVES



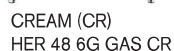
The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



TO COOK BEAUTIFULLY

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Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with three matt textured color choice surfaces inspired by the vintage styling of an original range design in the early 1900's.

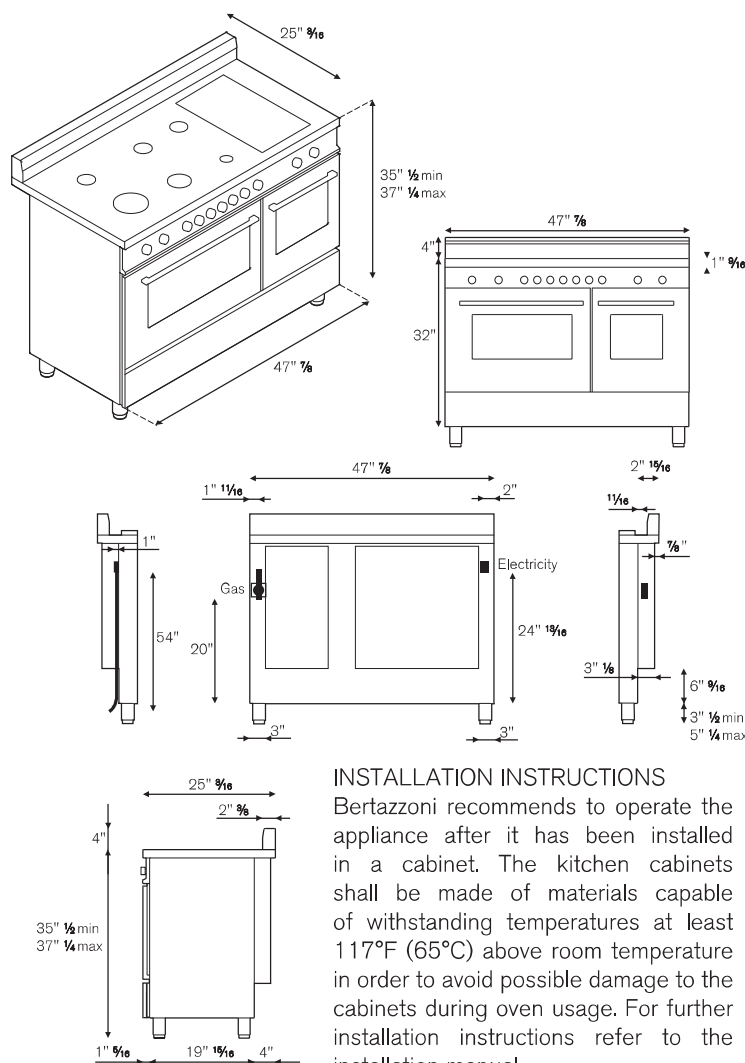


<b>Gas burners</b>	6
<b>Burner type</b>	brass
<b>Griddle</b>	electric
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	solid metal
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Griddle</b>	1100 W, stainless steel/drip tray
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Auxiliary oven</b>	gas
<b>Auxiliary oven functions</b>	gas bake
<b>Auxiliary oven volume</b>	2.2 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 HER NE)

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

<b>Voltage, frequency</b>	120 V , 60Hz
<b>Max Amp Usage, power rating</b>	10 A - 1200 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor



## INSTALLATION INSTRUCTIONS

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

**Disclaimer:** while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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