Type	Technical Code	Commercial Code	Code
Oven	2L-PHP2BE.00	F6E12PROPTN	F6E12KG

General Information

State	Released	Life Code	15 - Out Of Production No Stock	
Product family	OVENS 60X60 CM	Aesthetical line	PROFESSIONAL	
Brand	BERTAZZONI	Private Label	BERTAZZONI	Colour (leadme code BLACK
Make or Buy Flag	Make	Year of prodution	CB2	
Type of installation	BUILT IN	Factory	QuotaGEV	
Technical code		Technical code of prodution		
Short Description IT	60x60 CM FORNO PIROLITICO	Short Description FR	60x60 CM FOUR PYROLYTIQUE	
Short Description EN	60x60 CM BUILT-IN PYROLITIC OVEN	Short Description US	60x60 CM BUILT-IN PYROLITIC OVEN	
EAN Required	YES	Eancode	8054083G188	
Commercial code	F6E12PROPTN	Second commercial code		
Market	AUSTRALIA-EUROPE	Customer	M8HA2ZRKO	
Years of warranty	2			
Asercul code	SAA-UECA/E5-AA	Asercode	CE/SAA-UECA	
Notes	Leexca information	Chaxxe notes		

Energy Label

		Number of cavities	1
Natural convection energy consumption (kWh)	0.86	Forced convection energy consumption (kWh)	0.54
Main oven net capacity l	76	Oven base/ans value label	
Heat Source	ELECTRIC	EEI 76/litre/is efficiency index	81.6
Energy consumption in conventional mode (electric final energy)(kWh/Cycle)	0.86	Energy consumption in fan forced mode (electric final energy) (kWh/Cycle)	0.54
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)	0.0	Energy consumption in fan forced mode (gas final energy) (kWh/Cycle)	0.0
Energy consumption in conventional mode secondary oven (electric final energy)(kWh/Cycle)	0.0	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)	0.0	Energy consumption in fan forced mode secondary oven (gas final energy)(kWh/Cycle)	0.0
Convention oven consumption	FEE-FCE	Fan assisted oven consumption	ECO-FCE
Convention secondary oven consumption		Fan assisted secondary oven consumption	
Main oven airflow true surface	1482	Secondary oven airflow true surface	
Energy Label Country	UK + UE		

Technical Data

Supply voltage (V)/Supply frequency (Hz)	220-240 V - 50/60 HZ	Absorbed power (W)	2800
(Alternative) Supply voltage (V)/Supply frequency (Hz)		(Alternative) Absorbed power (W)	N.A.
Absorbed current (A)	13	Gas power (kW)	N.A.
Electrical supply	Mono 230V - 13 A	Plug type	SPT
Ventilated oven power (W)	2800	Masterton microwave power (W)	N.A.
Gas base	ELECTRIC PRODUCT	Alternative gas	NO
Gas connection	NO		
Main oven max power (W)	2800	Secondary oven max power (W)	N.A.
Main grill max power (W)	2400	Secondary grill max power (W)	N.A.
Temperature range		Convection fan - output power	0
Rider - output power (calculate for 120/240 V)	0		

Dimensions & Weights

Width HH (mm)	597	Width HH (in)	
Width HP (mm)	595	Width HP (in)	
Depth PP (mm)	24	Depth PP (in)	
Depth with handle (mm)	85	Depth with handle (in)	
Depth with oven door (mm)	090	Depth with oven door (in)	
Built-in hole height (mm)	585	Built-in hole height (in)	0
Built-in hole width (mm)	560 - 580	Built-in hole width (in)	0
Built-in hole depth (mm)	560	Built-in hole depth (in)	0
Package type	STANDARD PACKING		
Package height (mm)	700	Package height (in)	
Package width (mm)	680	Package width (in)	
Package depth (mm)	680	Package depth (in)	
Net weight (Kg)	37.5	Net weight (lb)	**
Gross weight (Kg)	41.0	Gross weight (lb)	**

Aesthetics

Location of fascia	FRONT	Fascia base	PROFESSIONAL
Oven door glass colour	EMBOSSED D SHAPE	Inner door	MODULAR 4 GLASSES
Hinge	SOFT CLOSING	Knob base	PROFESSIONAL TITANIUM 2020
Handle base	PROFESSIONAL TITANIUM 2020		

User Interface

Type of resolution	KNOBS	Cooking programme	TFT WITH FOODS PROBE
Function indicator	CONTROL PANEL/WORKTOP	Cooking control functions	ASSISTANT CHECK PREHEATING CLOCK DELAY TO START END OF COOKING FOOD PROBE MINUTE MINDER SAVE AND RETRIEVE
Grill power levels / No. Power levels		Microwave power levels / No. Power levels	

Main Oven

Main oven base (Main oil)	PYROLYTIC ELECTRIC OVEN		
Cooking modes 1	BAKE BOTTOM BASE CONVECTION ELECTRIC OVEN ECONVECTION BAKE DEFROSTING DEHYDRATE ECO-FAST PREHEATING GRILL PROOFING SABBATH MODE TURBO GRILL TURBO PIZZA FUNCTION WARMING	Cleanine functions 1	CLEAN ECO PIRO HYDROCLEAN
Cleanine	NO	Turnoal/Fans	1 PAN
Turntable		LitRI turnine on	2
Main cavity material	STAINLESS STEEL FACADE GREY ENAMEL	Type of main oven guides	LATERALS GRIDS
Gross volume oven	80	Gross volume oven (cu.ft)	
Net oven volume	76	Net volume oven (cu.ft)	
Oven aids	1 HEAVY DUTY FLAT + 1 HEAVY DUTY SHAPED	Oven grill trio	1 ENAMELLED TRAY + 1 ENAMELLED DEEP TRAY + 1 TRIVET
Main oven accessories	1 TELESCOPIC GUIDES	Levels of cooking oven	
Oven gasket	4 SIDES - SILICONE	Water tank (l)	
Water tank (l)			

Secondary Oven

Secondary oven base/Secondary grill	NO		
Cooking modes 2		Cleanine functions 2	
Secondary oven cleanine	NO	Secondary oven turnoal/Fans	NO
Secondary oven litRI turnine on	NO	Secondary cavity material	NO
Type of secondary oven guides	NO		
Gross volume secondary oven		Gross volume secondary oven (cu.ft)	
Net volume secondary oven		Net volume secondary oven (cu.ft)	
Oven aids 2	NO	Oven grill trio 2	NO
Main oven accessories 2	NO	Levels of cooking secondary oven	
Oven gasket 2	NO		

Safety Devices

Ignition	NO	Flame failure device	NO
Locked contacts	NO	Cooline fan	YES
Knob definition	NO		

Documentation

Booklet languages	DANISH DUTCH ENGLISH FRENCH ITALIAN SWEDISH	Warrante certificate	YES