Same of the control of the c	Туре	Technical Code	Commercial Code	Code	
Water of the control of the	Ovens	8. P9941NE.00	P6011MCOPTN	F002533	
Water State of S	General Information				
	State Product family	CHENS 6000 CM	Life Cycle Aesthetical line	MODERN	Colour leading code BLACK
Scheme Case of State of Stat	Brand	BERTAZZONI	Private Label	BERTAZZONI	
Sample of the component	Make or Buy Flag Type of installation	Maker Raint No.	Type of prodution	CBU Grantella	
SWARP OF THE PARTY OF THE PA	Technical code	35PEMILINE.CO	Technical code of derivation		Predecessor Code
Machane <t< td=""><td>Commercial description</td><td>60:50 CM FORNO PIROLITICO</td><td></td><td></td><td></td></t<>	Commercial description	60:50 CM FORNO PIROLITICO			
SMADIAGE WASTERN WASTERN WASTERN 	Short Description IT Short Description EN	SOME CAN TORNING PROCURICO SOME CAN BUILT IN PROCUYING COVEN	Short Descritpion FR Short Descritpion US	SDISC CM FOUR PYROLYTICUE SDISC CM BUILT-IN PYROLYTIC OVEN	
SectionSampleSectionSectionSection401010 <td>EAN Required</td> <td>YES</td> <td>Ean code</td> <td>8054309283406</td> <td></td>	EAN Required	YES	Ean code	8054309283406	
Section of the control of the contr	Commercial code	F603.1MCDFTN	Second commercial code	MACATRIA	
Section of Samual Control Samual Control Samua	Years of warranty				
State of the content		team left matter	Approvals	CE	
Many Cases With Table 1969 With Table 1969	Energy Label	teges programment	Cargo iotes		
Sample of the property of the		W.	Manches of condition		
Way of the color of the colo	Energy dass OD	A+	Oven program used to determine energy class	BCD.PCX	
Weak to the property of the proper	Natural convention energy consumption (kWh)	0.85	Forced convention energy consumption (kWh)		
Water State of Company of Co	Main over net capacity i Berwined continue time for normal load (min)	76	Oven typology energy label	BIG (BSL < = VOLUME)	
SUMPLY WISSAME TOWAY T	Secondary oven energy class OD				
Weather State of Comment of	Natural convention energy consumption secondary oven(kWh)		Forced convention energy consumption secondary oven(kWh)		
Calculations of the control of the	Required cooking time for normal load secondary oven(min)				
Manuscription of the Control Contr	Heat Source	ELECTRIC	EEI [%]Energy efficiency index	61.6	
Kayon of Marchand Samual Control 	Energy consumption in conventional mode (electric final energy) (Wh/Cycle) Energy consumption in conventional modeless final energy (MI/Cycle)	0.05	Energy consumption in fan forced modelelectric final energy) [KWh/Cycle] Energy consumption in fan forced modeless final energy) [MI/Cycle]	0.54	
Kalendingstand	Energy consumption in conventional mode (gas final energy)(XWh/Cycle)	0.0	Energy consumption in fan forced mode (see final energy(KWh/Cycle)	0.0	
Wish controlled with a property of the	Heat source secondary oven	00	EEI [%]Energy efficiency index secondary oven	0.0	
Kayen of Samuer of S		0.0	Energy consumption in Fan Forced mode secondary oven (gas final energy)[MJ/Cycle]	0.0	
Water Same of	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	
Kayenger Terretter T		ESPCX		ECD.PCX	
Grander	Main oven erilling tray surface		Secondary oven grilling tray surface		
Grander	Energy Label Country	UE + UK			
Grander	Supply voltage [V]/Supply frequency [Hz]	220-340 V, 50/60 HZ	Absorbed power [W]	2800	
Association of the control o	(Alternative) Supply voltage [V]/Supply frequency [Hz]		(Alternative) Absorbed power [W]		
Simple of the color of the c	Absorbed current [A]	11	Gas power (kW)	NA	
Weak of Tailand to Tailand t			Minimum Cable length (in)	NO 78°	
Sign of the control	Output power (W)	2800	Magnetron microwave power (W)	N.A.	
SimulationSectionSectionSectionManagement11Grandson22Western State32Western State33Simulation33Western State33Western State3 <td>Ventilated oven power (W)</td> <td></td> <td>Managhar and</td> <td>NA</td> <td></td>	Ventilated oven power (W)		Managhar and	NA	
Special of the control of the contr	Gas connectors	NO NO	· · · · · ·		
Figure 1		2800			
		2400	Secondary grill max power (W) Convection fan - output power	NA 0	
Winding Incompany	Bake - output power (calculate for 120/240 V)	0			
Winding Incompany	Dimensions & Weights		***********		
Signification Incompage of the control of	Width PF (mm)	507 505	Wight PF (in)		
Wilson of Michael State of Michael	Depth PF (mm)	21	Depth PF (in)		
As of Manifer of Mani	Depth with handle (mm)	E2	Depth with handle (in)		
Air wording of the standing of the stan	Built-in hole height (mm)	585	Built-in hole height (in)	0	
Kangon Control Control <th< td=""><td>Built-in hole width (mm)</td><td></td><td>Built-in hale width (in)</td><td>0</td><td></td></th<>	Built-in hole width (mm)		Built-in hale width (in)	0	
Field of the control	Built-in hole depth (mm) Package type	560 STANDARD PACKING	Built-in hale depth (in)	0	
Falenting Improved the properties of the pro	Package height (mm)	700	Package height (in)		
keying and provided and provide	Package width (mm)	650	Package width (in)		
Specific Comment Service C	Not weight (Ke)	14.5	Net weight (Lb)	π	
	Gross weight (Kg)	38.0	Gross weight (Lb)	83.0	
Section 14					
Series of Series (Series of Series o	Aesthetics				
In Case of Cas			Fascia type		
Series of Series	Hinge	SOFT CLOSING	Knob type		
Seal regulation	Handle type	MODERN GLASS			
	Type of regulation	TOUCH	Cooking programming	TIT WITH FOCIDE PROBE	
	Function indicator	DISPLAY	Cooking control functions	ASSISTANT; CHECK PREHEATING; CLOCK; DELAY TO START; END OF COOKING; FOOD PROBE; MINUTE MINDER; SAVE AND RETREVE	
Kentengelang mengelang men	Main Oven		necrowave power Levels / No. Power levels		
Manufact	Main oven type /Main grill	PPROLYTIC ELECTRIC OVEN		<u> </u>	
Case of	Conking modes 1	BAY-DOTTOM BAY-COMPCTION (FIFCED) OWNSCION/COUNT BAY-DESIGNING OPPORENT-FOO-FACT SERVICIONS -SARRATH MODE TURNS ORD.	Cleaning functions 1	CIFAN-FCD-RIBO-HYDROCIFAN	
Mestand	Cleaning	NO NO	Turnspit/Fans	1 FAN	
전 변 변 변 변 변 변 변 변 변 변 변 변 변 변 변 변 변 변	Turntable		Light turning on	2	
Secondary Seco	Main cavity material Gross volume over		Type of main oven guides Gross volume oven (cu ft)	LATERALS GRIDS	
Second 1807	Net oven volume	71	Net volume oven [cu.ft]		
Age	Oven grids				
Marie Affile Mari	Oven gasket	1 TEES, CAPIL, GUILLES 4 SIDES - SIDEONE	Levels of cooking oven	I ENAMELIEU IMAT + I ENAMELIED DEEP TRAY + 1 TRIVET	
Teaching and a Second and a S	Water tank (L)		Water tank (L)		
		NO.		<u></u>	
Sender penetration of Control of					
Sancider position sing of Sancider position	Cooking modes 2	-	Cleaning functions 2		
Cass valent seasoning reason [A] For seasoning reasoning reasonin	Secondary oven cleaning Secondary oven light turning on		secondary oven turnspit /Fans Secondary cavity material	NO NO	
Cass valent seasoning reason [A] For seasoning reasoning reasonin	Type of secondary oven guides	NO NO		****	
Ose plat 2 10 One pill twy 2 MC Mel come zemente 2 10 One pill twy 2 MC Blat determ MC MC Blat determ MC MC Upstra MC Conference MC Lobel cutorish MC Conference MC Lobel cutorish MC Conference MC					
Mai one sensionia 2 10 2 ms gillet vg 2 ms (20 ms gillet vg 2 ms (20 ms gillet vg 2 ms (20 ms	Owen grids 2	NO			
	Main own accessories 2	NO	Oven grill tray 2	NO NO	
Lightists NO Remark failure device NO Loaded control NO Cooling fair YES Loade defector NO Cooling fair YES	Oven gasket 2 Sefety Devices	NO .	Levels of cooking secondary oven		
Under commish 60 Coaler fam. VIS Log between the commission of t		NO	Flame failure device	NO NO	
Coursetation	Locked controls	NO NO	Cooling fan	YES	
Relate Impages SAMSS,DTCHSSS,DSVSBDO(TANAS,SSDSS) Warrenty surfaces 15	Anob desictor Documentation	NO.			
	Booklet languages	DANSH, DUTCH, ENGLISH JIRENCH, ETALIAN, SWEDISH	Warranty certificate	YES	