Type	Technical Code	Commercial Code	Code	
Oven	36_BPX36.00	FSE52PEDXLU	FSE52X8	
General Information				
State	Released	**Life Code**	10 - On Measurement	
Product family	OVEN 60/60 CM	**Aesthetical line**	PROFESSIONAL	**Colour/trading code** STAINLESS STEEL
Brand	BERTAZZONI	**Private Label**	BERTAZZONI	
Made or Bev Plat	Made	**Type of installation**	CBU	
Type of installation	BUILT IN	**Factory**	Guastalla	
Product Group	36_BPX36.00	**Technical code of derivative**		**Manufacturer Code**
Technical Description	MULTI FUNCTION ELECTRIC OVEN WITH FAN ASSISTED MULTI TRAY			
Short Description IT	Forno da incasso 60cm elettrico 11 funzioni. disattiva LED	**Short Description PR**	60x60 CM FOUR ELECTRICO ASSISTE PAR VENTILATEUR/MULTI / MULTI11	
Short Description EN	60cm Electric Built-in oven LCD display	**Short Description US**	60x60CM MULTI / MULTI11 FAN ASSISTED ELECTRIC OVEN	
EAN Required	YES	**Ean code**	8056190291365	
Commercial code	FSE52PEDXLU	**Second commercial code**		
Market	AUSTRALIA,EUROPE	**Customer**	MIXAUZZINO	
Years of warranty	2			
Aesmcode code	SAA-200270-EA	**Aesmcode**	CE-SAA-UBCA	
Notes	Notice information	**Change notes**		
Energy Label				
Energy label required	yes	**Number of cavities**	1	
Energy class (W)	A++	**Oven sources used to determine energy class**	gas,electric	
Natural convection energy consumption (kWh)	0.86	**Forced convection energy consumption (kWh)**	0.54	
Main oven net capacity	76	**Oven tourism energy label**		
Secondary oven net capacity (normal load oven)				
Secondary oven energy class (W)		**Oven sources used to determine energy class of secondary oven**		
Natural convection energy consumption secondary oven(kWh)		**Forced convection energy consumption secondary oven(kWh)**		
Secondary oven net capacity		**Oven tourism energy label secondary oven**		
Required cooking time for normal load secondary oven(min)				
Heat Source	ELECTRIC	**EEI (%)Energy efficiency index**	61.6	
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	
Secondary oven energy class (W)		**EEI (%)Energy efficiency index secondary oven**	n/a	
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	
Convection oven consumption	FSE.PCX	**Fan assisted oven consumption**	ECO.PCX	
Convection secondary oven consumption		**Fan assisted secondary oven consumption**		
Main oven artificial tray surface	1482	**Secondary oven artificial tray surface**		
Oven cavity volume	76 L/L			
Electrical Data				
Supply voltage (V)/Supply frequency (Hz)	220-240 V - 50/60 HZ	**Absorbed power (W)**	2800	
Lifetime(yr) Supply voltage (V)/Supply frequency (Hz)		**Lifetime(yr) Absorbed power (W)**		
Absorbed current (A)	13	**Gas power (kW)**	N.A.	
Electrical Supply	Mains 230V ~ 50 Hz	**Electrical**	yes	
Minimum current Supply (A)	7	**Minimum Power Supply (w)**	1407	
Max power (W)	2800	**Maximum minimum power (W)**	N.A.	
Ventilated oven power (W)	25			
Gas type	ELECTRIC PRODUCT	**Alternative gas**	NO	
Gas connection	NO			
Main oven max power (W)	2800	**Secondary oven max power (W)**	N.A.	
Main oven min power (W)	2800	**Secondary oven min power (W)**	N.A.	
Temperature sensor		**Convection fan - output power**	0	
Electrical power (calculate for 120/240 V)	0			
Dimensions and Weights				
Height (H) (mm)	590	**Height (H) (in)**		
Width (W) (mm)	596	**Width (W) (in)**		
Depth (P) (mm)	24	**Depth (P) (in)**		
Depth with handle (mm)	85	**Depth with handle (in)**		
Depth with open door (mm)	498	**Depth with open door (in)**		
Built-in hole height (mm)	585	**Built-in hole height (in)**	0	
Built-in hole width (mm)	560 - 560	**Built-in hole width (in)**	0	
Built-in hole depth (mm)	550	**Built-in hole depth (in)**	0	
Package type	STANDARD PACKING			
Package height (mm)	700	**Package height (in)**		
Package width (mm)	660	**Package width (in)**		
Package depth (mm)	680	**Package depth (in)**		
Net weight (kg)	44.5	**Net weight (lb)**	98	
Gross weight (kg)	47.5	**Gross weight (lb)**	105.0	
Functional Data				
Appliance				
Location of fascia	FRONT	**Fascia type**	PROFESSIONAL	
Oven door glass colour	EMBOSSED O SHAPE	**Inner door**	MODULAR 5 GLASSES	
Hinge	SOFT CLOSING	**Knob type**	PROFESSIONAL METAL 2020	
Handle type	PROFESSIONAL STAINLESS STEEL 2020			
Electronic Clock				
Type of installation	ENGINE	**Cooking programme**	LCD WITH FOOD PROBE	
Function indicator	CONTROL PANEL/WORKTOP	**Cooking control functions**	CHECK PREHEATING CLOCK DELAY TO START END OF COOKING FOOD PROBE MINUTE MINDER RECIPES	
Drill power levels / No. Power levels		**Microwave power levels / No. Power levels**		
Main Oven				
Main oven type /Main drill	CONVECTION ELECTRIC OVEN MULTI 9/MULTI11			
Cooking modes 1	BAKE-BOTTOM BAKE-CONVECTION ELECTRIC OVEN-CONVECTION BAKE-DEFROSTING-DEHYDRATE-ECO FAST PREHEATING-GRILL-PROOFING-SABBATH MODE-TURBO GRILL-TURBO PIZZA-FUNCTION WARMING	**Cleaning functions 1**	HYDROCLEAN	
Cleaning	NO	**Turnspit/Pass**	1 FAN	
Turnspit		**Turnspit Pass on**		
Main cavity material	GREY ENAMEL GREY ENAMEL	**Type of main oven guides**	LATERALS GRIDS	
Gross volume oven	80	**Gross volume oven lus.fill**		
Net oven volume	76	**Net volume oven lus.fill**		
Oven grids	1 HEAVY DUTY FLAT + 1 HEAVY DUTY SHAPED			
Main oven accessories	NO	**Oven drill tray**	1 ENAMELLED TRAY	
Oven basket	4 SIDES - SILICONE	**Levels of cooking oven**		
Oven tray		**Oven basket**		
Secondary Oven				
Secondary oven type/Secondary drill	NO			
Cooking modes 2		**Cleaning functions 2**		
Secondary oven cleaning	NO	**Secondary oven turnspit /Pass**	NO	
Secondary oven Solid turntable on	NO	**Secondary cavity material**	NO	
Secondary oven main guides	NO			
Gross volume secondary oven		**Gross volume secondary oven lus.fill**		
Net volume secondary oven		**Net volume secondary oven lus.fill**		
Oven grids 2	NO			
Main oven accessories 2	NO	**Oven drill tray 2**	NO	
Oven basket 2	N/A	**Levels of cooking secondary oven**		
Safety Devices				
Ventilation	NO	**Flame failure device**	NO	
Locked controls	NO	**Cooling fan**	YES	
Child lock	NO			
Documentation				
Booklet languages	DANISH-DUTCH-ENGLISH-FRENCH-ITALIAN-SWEDISH	**Warranty certificate**	YES	