

48 inch Dual Fuel Range, 6 Brass Burners and Griddle, Electric Self-Clean Oven Heritage Series

\$ 15,999



HER486BTPEPXT

The new Bertazzoni ranges are superb cooking appliances designed, engineered and made in Italy. All Bertazzoni appliances integrate seamlessly into style-harmonized suites for a true, high-performing kitchen.

The high-efficiency maintop with 6 brass burners and electric griddle features 2 dual ring 19,000 BTU power-burners that boil water in under 6 minutes (best in class), and 4 additional MonoBloc burners of variable size and power to suit every style of cooking, with delicate simmer at 750 BTUs. The stainless steel griddle with integrated cover provides additional cooking options.

The 4.6 cubic feet self-cleaning oven is the largest in its class, with dual convection fan for balanced airflow and even temperature baking and roasting on 7 shelf levels. 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. The extra wide electric broiler with optional convection is ideal for grilling and searing at high heat. The 2.4 cubic feet auxiliary oven is perfect for smaller dishes and for warming. Both ovens include convenient features such as smooth telescopic glides for the oven shelves and soft-close doors. The edge-to-edge interior oven glass door maximizes interior volume and can be wiped clean without effort. This range comes with a dedicated air-frying mode for healthier cooking, to be used with the included stainless steel mesh basket.

The new **Collezione Metalli** offers decorative details to enhance your Heritage Series range, hood, dishwasher or fridge. You can choose from three real metal finishes: Gold-plated, Copper-plated and Black Nickel-plated.

All Bertazzoni appliances are covered by a 2-year warranty.

[Guarda online](#)

Specifications

Features

Worktop

Size	48 in
Cooking zones	7
Number of gas zones	6 burners
Griddle zones	electric
Worktop type	electric / gas
Worktop design	stainless steel squared
Worktop controls	knobs
Knobs	solid metal
Burner type	brass
Grates	cast iron
Continous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Backguard	yes
Wok ring	yes
Simmer ring	yes

Cooking zones

Power burners	1300 BTU/h - 19 000 BTU/h (2)
Rapid burner	2500 BTU/h - 10 400 BTU/h (1)
Medium burner	1500 BTU/h - 5900 BTU/h (2)
Simmer burner	750 BTU/h - 3500 BTU/h (1)
Griddle power	1100 W
Griddle dual control	yes
Griddle drip tray	yes

Oven cavity

Oven configuration	double
Oven fuel	electric

Oven convection system	dual diagonal with heating element
Main oven type	electric pyrolytic
Main oven broiler type	electric
Main oven functions	air fry / bake / broiler / convection / convection bake / convection broiler / dehydrate / pizza / proofing / pyrolytic self clean / warming
Main oven volume	4.6 ft ³
Auxiliary oven type	electric conventional
Auxiliary oven broiler type	electric
Auxiliary oven functions	bake / bottom bake / broiler / upper bake
Auxiliary oven volume	2.4 ft ³
Oven controls	knobs / thermometer
Inner oven door	triple
Removable inner glass	yes
Cooling fan	yes
Oven levels	7
Food probe	yes
Door hinges	soft-close
Air fryer	yes
Sliding shelves	2 sets of telescopic guides
Wire-shelves	2 heavy duty
Tray	1 baking tray w/grill trivet + 1 air fry basket
Grill trivet for tray	yes
Oven lights	double lateral
Bottom	
Legs	stainless steel
Technical specifications	
Electrical supply	120/240V 60 Hz - 8500W 120/208V 60 Hz - 5400W / 40 A with dedicated circuit

Dimensions

FRONT VIEW

