
BERTAZZONI MASTER SERIES

48" 6 BURNER+GRIDDLE ELECTRIC DOUBLE OVEN SELF CLEAN RANGE
MAS48 6G DFS XT



The handsome Bertazzoni Master Series ranges bring a true professional touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. The Master 48" double oven dual fuel range has a self-clean main oven with nine cooking modes and European convection, providing balanced air flow and even heat distribution for single and multi-level roasting and baking with no flavor crossover. The useful auxiliary oven has four cooking modes. The main oven includes telescopic glide shelves and quadruple-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 any of the available ventilation and backsplash solution, 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.

CONTROLS



Ranges are controlled by large round soft-touch knobs and feature a professional style handle.

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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FEATURES

Gas burners	6
Burner type	brass
Griddle	electric
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, stainless steel/drip tray
Main oven	electric convection self-clean with electric broiler
Main oven functions	convection, bake, convection bake, broil, convection broil, turbo convection, defrost/dehydrate, proofing, warming, self clean
Main oven volume	3.4 ft ³
Auxiliary oven	electric with electric grill
Auxiliary oven functions	bake, traditional bake, upper bake, broil
Auxiliary oven volume	1.7 ft ³
Inner oven door	quadruple glass
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	height adjustable stainless steel legs

ACCESSORIES

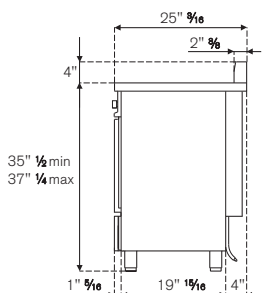
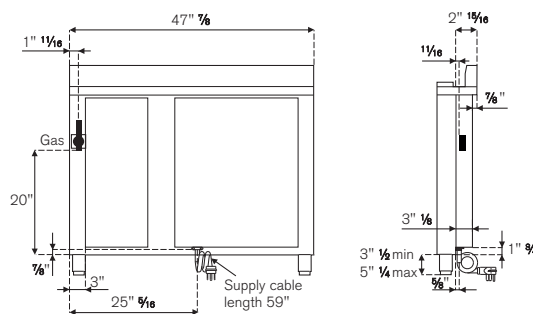
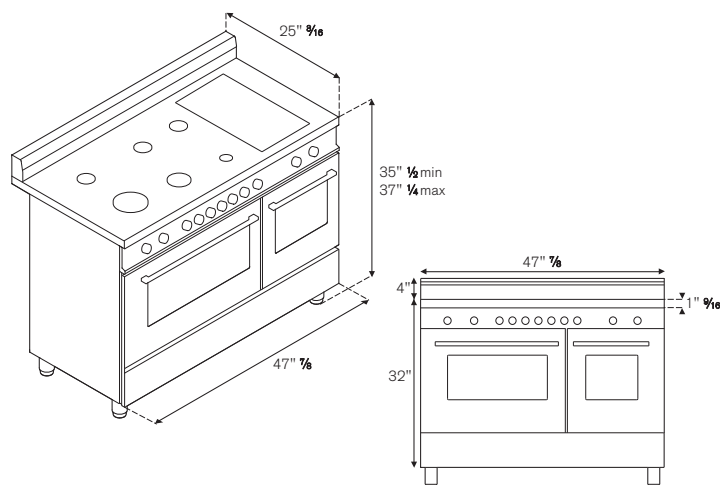
Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

MATCHING VENTILATION SOLUTIONS

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

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Max Amp Usage, power rating	32 A - 6700 W, 37 A - 8500 W
Certification	CSA
Warranty	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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