

BERTAZZONI MASTER SERIES

48" 6-BURNER AND GRIDDLE, DUAL FUEL ELECTRIC DOUBLE SELF CLEAN OVEN MAS48 6G DFS XT

HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



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

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

ACCESSORIES

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

A LP conversion kit for all burners is included

MATCHING VENTILATION SOLUTIONS

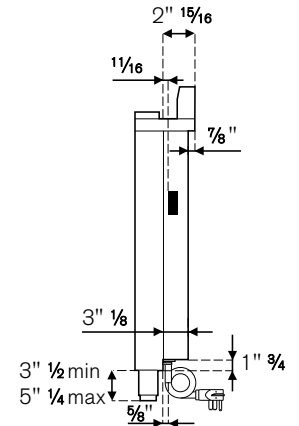
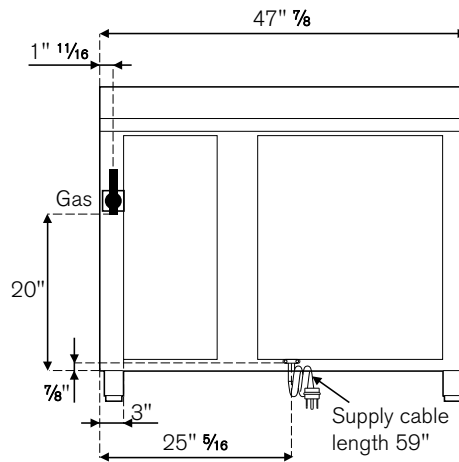
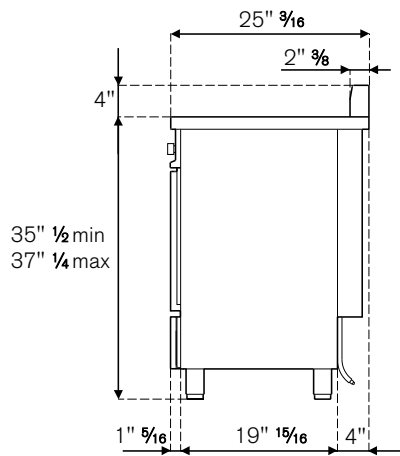
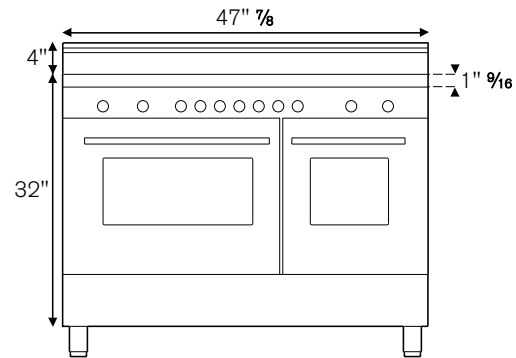
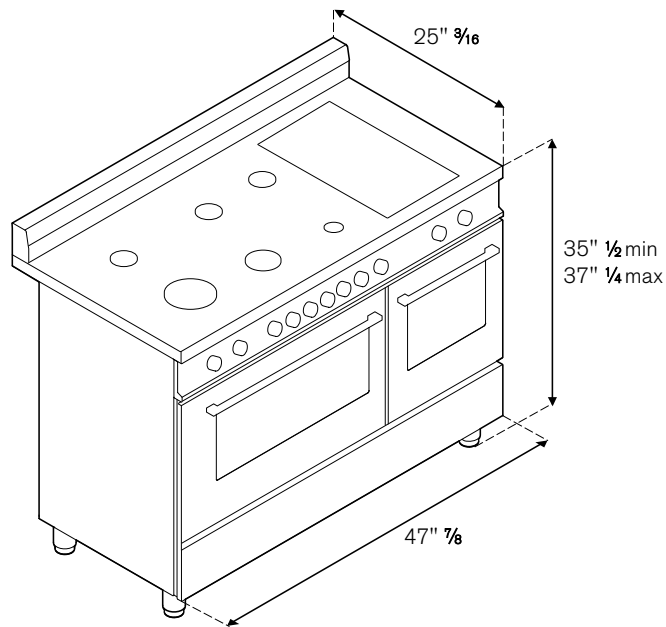
Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



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INSTALLATION INSTRUCTIONS

MAS48 6G DFS XT



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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