

MAST486GDFMXE

MASTER SERIES DUAL-FUEL RANGE 48" 6 ALUMINUM BURNERS

+ ELECTRIC GRIDDLE - ELECTRIC OVEN - STAINLESS STEEL FINISH



Counter-deep maintop for flush installation with kitchen countertops and cabinets

6 Monobloc aluminum burners

Stainless steel electric griddle and cover

Two 19000 BTU power burners with dual ring flame delivering fastest time-to-boil in class

4.7 cu.ft electric main oven with dual horizontal convection fans for even baking and roasting on 7 shelf levels

2.4 cu.ft auxiliary electric oven

6-pass electric broiler in main oven for broiling and grilling, with optional convection and 6-pass electric broiler in auxiliary oven

Elegant temperature gauge for control of oven temperature during pre-heating and baking

Oven door with edge-to-edge tempered glass and soft-motion hinges

MAINTOP FEATURES

Maintop	6 Monobloc aluminum burners + stainless steel griddle with cover
Burner power	2 power burners 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 2 medium burners 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU
Griddle power	1100 W
Knobs	Metal
Ignition system	Electric with thermocouple safety device
Grates	Cast iron
Included accessories	1" stainless steel trim Simmer ring

OVEN FEATURES

Oven type	Electric ovens with electric broilers
Power rating	Bake: Bottom 1600W / 900W Bake: top 1200W / 900W Bake: top 1200W / 900W
Main oven / Aux oven	Broiler: 2700W / 2000W Convection: 2 x 1200W (ring heating elements)
Oven volume	Main 4.7 cu.ft - Aux 2.4 cu.ft
Convection	Dual horizontal fans (main oven only)
Functions - Main oven	Fast preheat - Bake - Bottom Bake Upper bake - Convection - Convection Bake - Broil - Convection Broil - Pizza
Functions - Aux oven	Bake - Broil - Upper Bake - Traditional Bake
Oven door	Tempered edge-to-edge triple glass
Oven door hinges	Soft-motion
Included accessories	Main oven: 2 wire shelves Aux oven: 2 wire shelves Baking tray with grill trivet

TECHNICAL SPECIFICATIONS

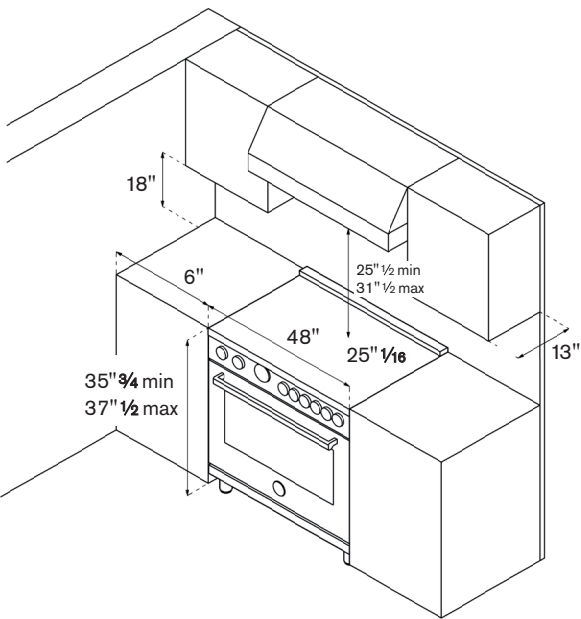
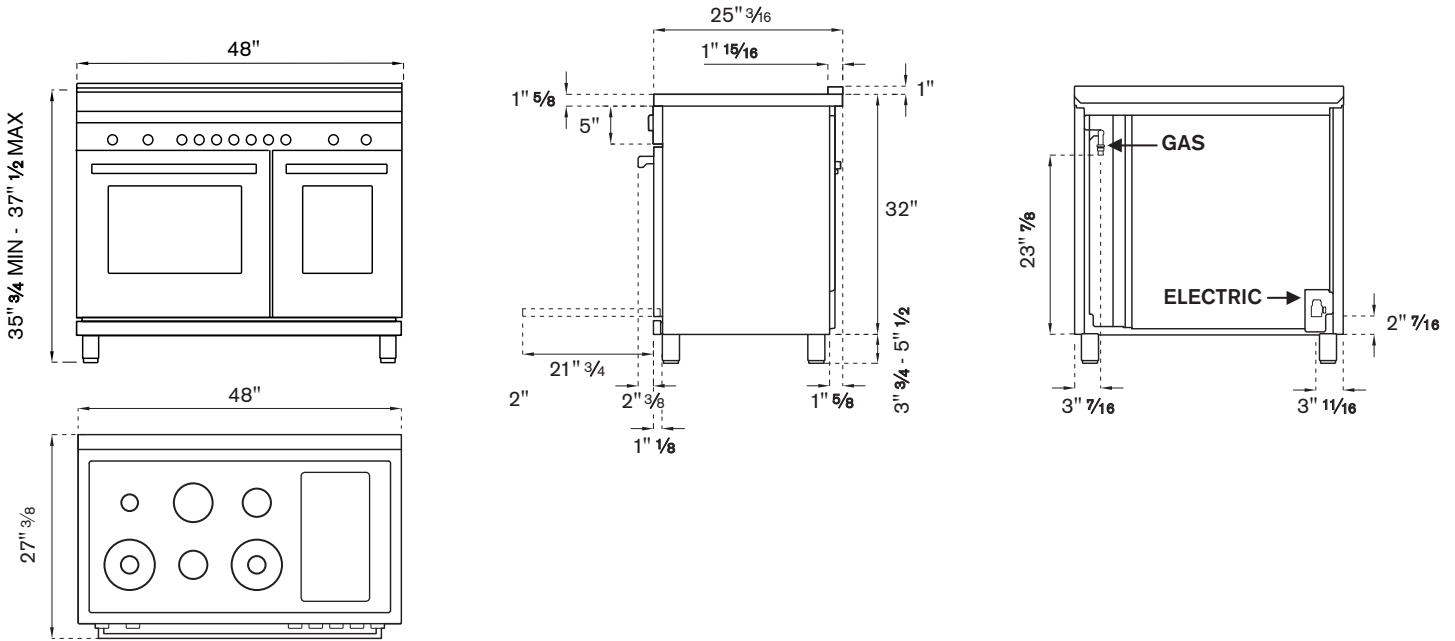
Electrical supply	120/240V 60 Hz - 6800W 120/208V 60 Hz - 5900W 40 Amp dedicated circuit
Power connection	NEMA 14-50P plug with 59" cord
Certification	CSA
Warranty	2 years parts & labor
Gas type and conversion	Bertazzoni ranges are available in NG (standard) or LPG (selected models). A gas conversion kit is included with every range.

OPTIONAL ACCESSORIES

TKP48X	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish
901439	Wok ring
BGH48	4" backguard

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Side Clearance Requirements:

- 6" min clearance from edge of maintop.
- Overhead Cabinet: 18" min height above countertop
- 13" max depth.

Ventilation Hood Clearance:

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recommended height 25 1/2" – 31 1/2"
above cooking surface.

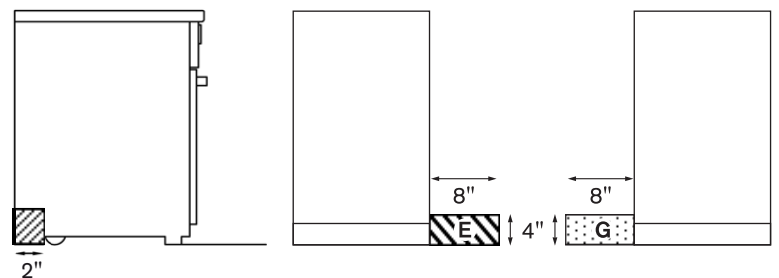
ELECTRICAL LINE

A properly-grounded horizontally- mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.

GAS LINE

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product).

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.



Installation clearance available behind range

Electrical Installation Location

Gas Installation Location

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this document, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice. For detailed installation specifications consult the installation manual. Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.