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# BERTAZZONI MASTER SERIES

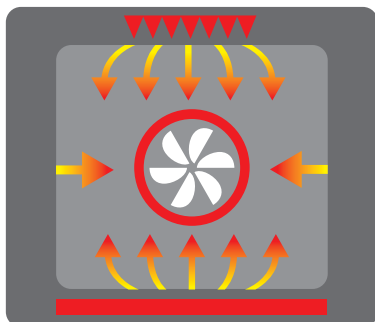
30" 4 BURNER ELECTRIC OVEN RANGE

MAS30 4 DFM XE



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 30" dual fuel range has an oven with several 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 oven includes soft-motion door hinges for easy one-hand operation and triple glass windows to minimize heat loss. The beautiful worktop is precision-molded off of one sheet of stainless steel. It is configured with four versatile gas burners, including Bertazzoni's signature dual-ring power burner with independently controlled flames for high power to delicate simmer. 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 solutions, as well as low profile trim, toekick and other beautiful accessories.

## ELECTRIC CONVECTION OVEN



Bertazzoni dual-fuel ranges are equipped with extra-wide European convection ovens with heat-assisted convection fan, providing balanced air flow and even heat distribution.

## CONTROLS



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



TO COOK BEAUTIFULLY

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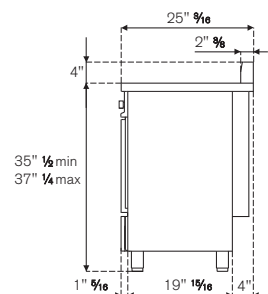
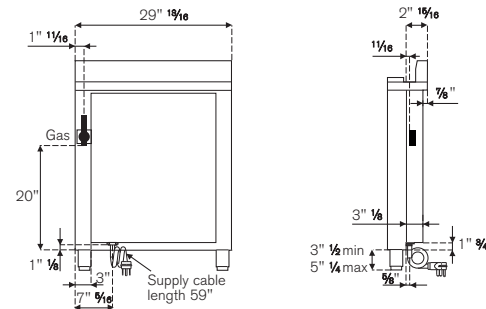
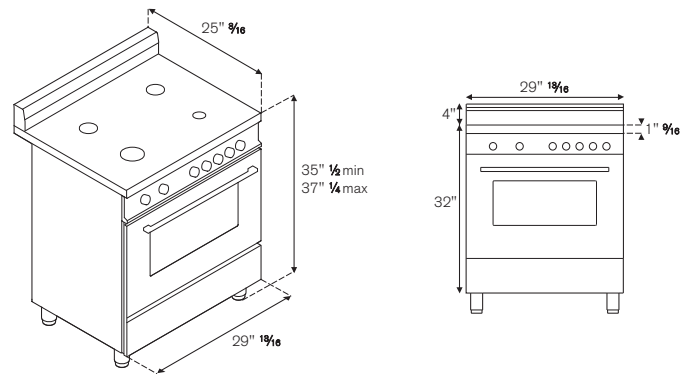
## 30" 4 BURNER ELECTRIC OVEN RANGE - MAS30 4 DFM XE

### FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	traditional bake, upper bake, bake, broil, large broil, convection broil, convection, defrost/ dehydrate
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
<b>Legs</b>	height-adjustable stainless steel legs

### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	12 A - 2400 W, 13.5 A - 3100 W
<b>Certification</b>	CSA
<b>Warranty</b>	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.

### ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 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

**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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