

# BERTAZZONI MASTER SERIES

36" 5-BURNER, GAS OVEN

MAS36 5 GAS 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 distinctive Bertazzoni dial gauge displays the heating progress of the oven.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	brass
<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>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	4.4 ft <sup>3</sup>
<b>Oven controls</b>	thermometer
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

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

Available LPG version MAS36 5 GAS X LP

A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

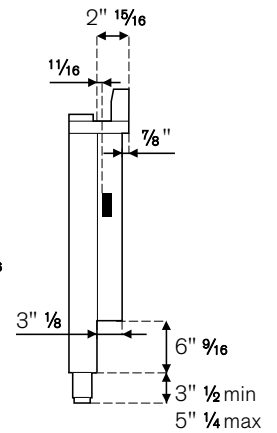
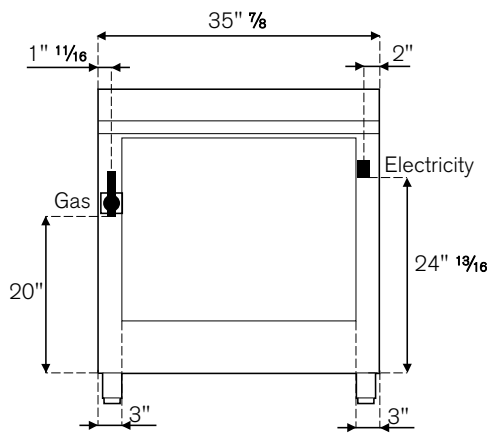
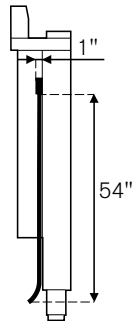
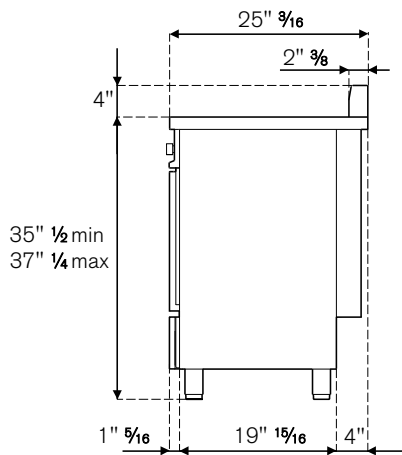
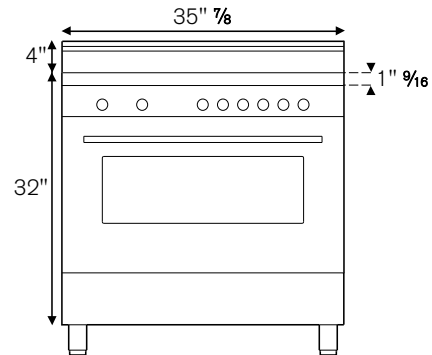
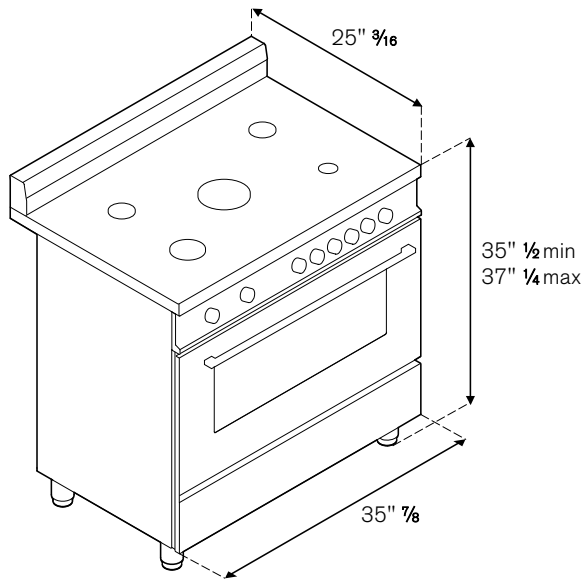
Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



TO COOK BEAUTIFULLY  
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# INSTALLATION INSTRUCTIONS

## MAS36 5 GAS 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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