

# BERTAZZONI MASTER SERIES

36" 5-BURNER, GAS OVEN MAS36 5 GAS 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 Series 36-inch extra-wide oven has a balanced air-flow convection fan for single and multi-level roasting and baking with no flavor crossover. The oven includes telescopic glide shelves, 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 five versatile gas burners in brass, 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.

## 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. The distinctive Bertazzoni dial gauge displays the heating progress of the oven.

## 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

<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

### 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

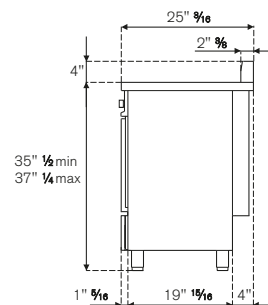
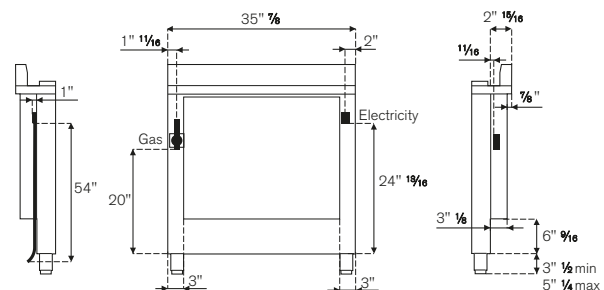
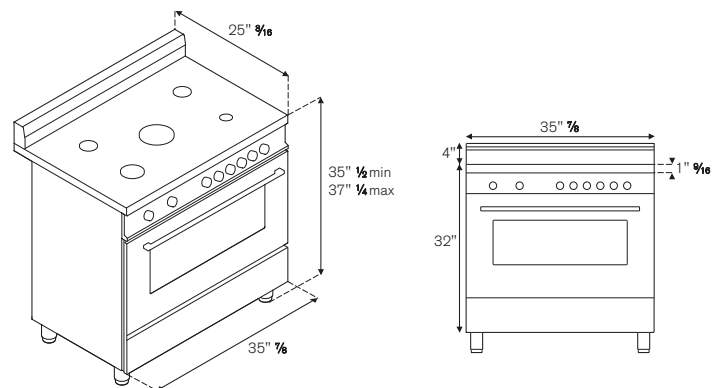
### TECHNICAL SPECIFICATIONS

**Voltage, frequency** 120 V, 60Hz

**Max Amp Usage, power rating** 1.5 A - 150 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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