

# MAST305DFMXE

MASTER SERIES DUAL-FUEL RANGE 30" 5 BURNERS  
STAINLESS STEEL FINISH - COLOR OPTIONS BELOW



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

5 Monobloc aluminum burners

19000 BTU power burner with dual ring flame delivering fastest time-to-boil in its class

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

6-pass electric broiler for broiling and grilling, with optional convection

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

<b>Maintop</b>	5 Monobloc aluminum burners
<b>Burner power</b>	1 power burner 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 2 medium burners 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU
<b>Knobs</b>	Metal
<b>Ignition system</b>	Electric with thermocouple safety device
<b>Grates</b>	Cast iron
<b>Included accessories</b>	1" stainless steel island trim Simmer ring

## OVEN FEATURES

<b>Oven type</b>	Electric oven with electric broiler
<b>Power rating</b>	Bake: Bottom 1600W Bake: Top 1200W Broiler: 2700W Convection: 2 x 1200W
<b>Oven volume</b>	4.7 cu.ft
<b>Convection</b>	Dual horizontal fans
<b>Functions</b>	Fast preheat - Bake - Bottom Bake Upper bake - Convection - Convection Bake - Broil - Convection Broil - Pizza
<b>Oven door</b>	Tempered edge-to-edge triple glass
<b>Oven door hinges</b>	Soft-motion
<b>Included accessories</b>	2 wire shelves Baking tray with grill trivet

## TECHNICAL SPECIFICATIONS

<b>Electrical supply</b>	120V/240V 60 Hz - 3700W 120V/208V 60 Hz - 2900W 20 Amp dedicated circuit
<b>Power connection</b>	NEMA 14-50P plug with 59" cord
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts & labor
<b>Gas type and conversion</b>	Bertazzoni ranges are available in NG (standard) or LPG (selected models). A gas conversion kit is included with every range.

## OPTIONAL ACCESSORIES

<b>TKP30X</b>	Toe kick
<b>901471</b>	Set of telescopic glides for oven rack
<b>901272</b>	Bertazzoni white porcelain baking dish
<b>901439</b>	Wok Ring
<b>BGH30</b>	4" backguard



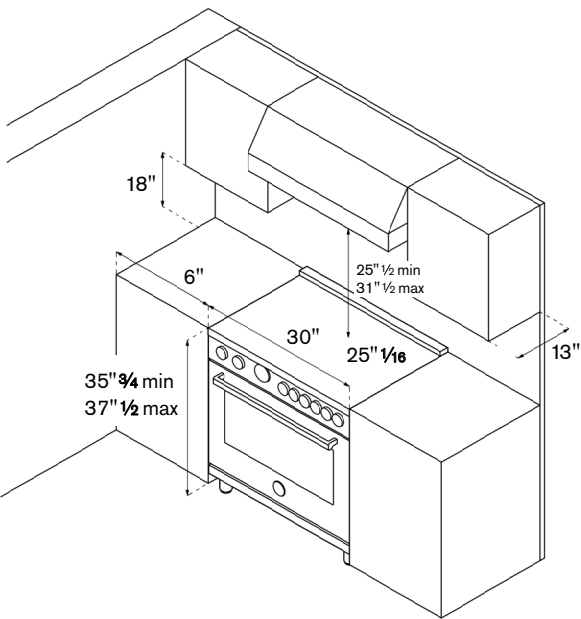
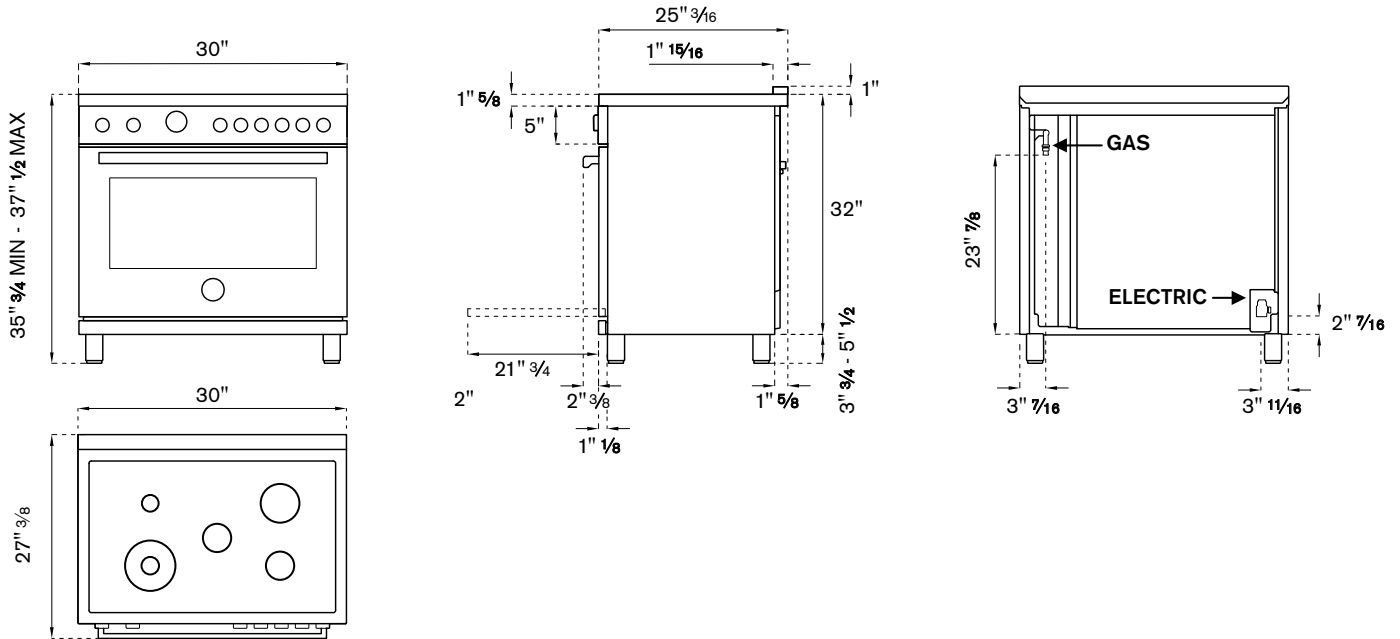
**MAST305DFMNEE**  
Nero matt finish



**MAST305DFMBIE**  
Bianco matt finish

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STAINLESS STEEL FINISH



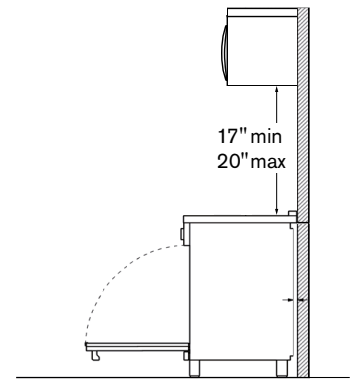
### Side Clearance Requirements:

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

### Ventilation Hood Clearance:

Ventilation Hood Clearance:  
recommended height 25 1/2" – 31 1/2"  
above cooking surface.

**OTR:** recommended height 17" – 20"  
above cooking surface.



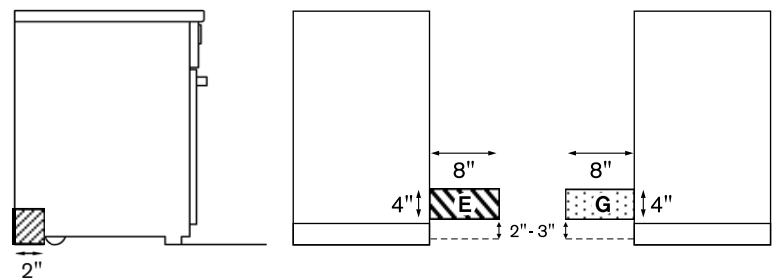
### ELECTRICAL LINE

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.