## MAST486GGASXT

### MASTER SERIES ALL-GAS RANGE 48" 6 BURNERS + ELECTRIC GRIDDLE STAINLESS STEEL FINISH





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

6 Monobloc brass 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 main gas oven with dual horizontal convection fans for even baking and roasting on 7 shelf levels

2.4 cu.ft auxiliary gas oven

Extra-large high-power infared gas broiler for broiling and grilling

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

Smooth-glide telescopic racks

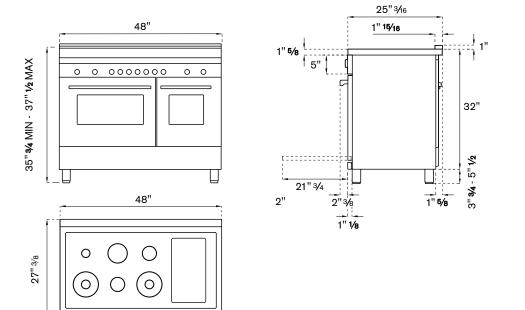
Soft-close oven door with edge-to-edge tempered glass

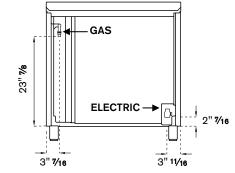
MAINTOP FEATURES	
Maintop	6 Monobloc brass burners + stainless steel griddle with cover
Burner power	2 power burners 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 2 medium burners 1500 – 5900 BTU 1 simmer burner 750 – 3500 BTU
Griddle power	1100 W
Knobs	Metal
Ignition system	Electric with thermocouple safety device
Grates	Cast iron
Included accessories	1" stainless steel island trim Wok ring Simmer ring
OVEN FEATURES	
Oven type	Gas oven with infrared gas broiler
Burner power	Main: Bake element 3500-14000 BTU Main: Broiler element 9000 BTU Aux: Bake element 2400-7000 BTU
Oven volume	Main 4.7 cu.ft - Aux 2.4 cu.ft
Convection	Dual horizontal fans
Functions - Main oven	Bake – Convection Bake - Broil
Functions - Aux oven	Bake
Oven door	Tempered edge-to-edge triple glass
Oven door hinges	Soft-close
Included accessories	Main oven: 3 wire shelves 1 set of telescopic glides Aux oven: 2 wire shelves 1 set of telescopic glides Baking tray with grill trivet
TECHNICAL SPECIFICATIONS	
Electrical supply	120V 60 Hz - 1200W 10 Amp dedicated circuit
Power connection	NEMA 5-15P 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
BGH48	4" backguard

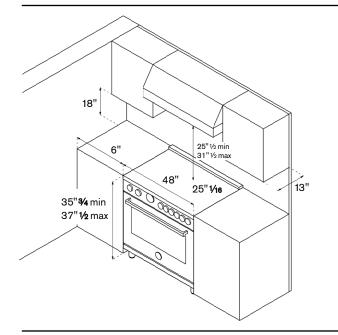
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### Side Clearance Requirements:

6" min clearance from edge of maintop.

Overhead Cabinet:18" min height above countertop

13" max depth.

#### Ventilation Hood Clearance:

Ventilation Hood Clearance: recommended height 25  $\frac{1}{2}$ " – 31  $\frac{1}{2}$ " above cooking surface.

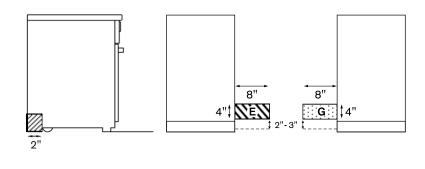
#### ELECTRICAL LINE

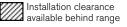
A properly-grounded horizontally- mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.

#### 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.





Electrical Installation Location



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