MAS366BCFEPXT

MASTER SERIES DUAL-FUEL RANGE 36" - 6 BRASS BURNERS + CAST-IRON GRIDDLE - SELF-CLEAN OVEN - STAINLESS STEEL FINISH





Exclusive Finish and Materials

Metal knobs and handles make the range a standout in every kitchen. Stainless toekick included with the range. Optional Décor Sets knobs and handles in contrasting metals - satin gold and black nickel - for aesthetic customization.

Bertazzoni signature counter-deep maintop

Bertazzoni signature stainless counter-deep maintop is designed to install flush with most kitchen countertops for a perfectly integrated look. Precise and flexible heating is generated through 6 Mono-bloc brass burners. 2 x 19000 BTUs power burners with dual ring of flame boil water in 6 minutes flat. A large, removable cast-iron griddle is included.

Extra large oven with dual convection

The 5.7 cu.ft electric self-clean oven with dual diagonal convection allows even baking and roasting on 7 shelf levels. Bertazzoni ovens are equipped with an extralarge high-power broiler for broiling and grilling.

Advanced programming and controls for the oven

The elegant digital gauge gives precise control of oven temperature during pre-heating, roasting and baking, and has integrated controls for the food temperature probe. This range comes with a dedicated air-frying mode for healthier cooking, to be used with the included stainless steel mesh basket.

Best-in-class features and design

The soft-close oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. Convenient smooth-glide telescopic racks on 2 levels help loading and unloading the oven.

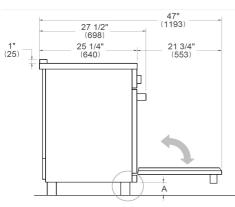
6 gas burners with 2 lateral dual wok
Brass burners
Cast iron
1" stainless steel island trim
Metal
10
1 baking tray w/grill trivet + 1 air fry baske
2 heavy duty
Laterals grids
2 sliding guides
Squared 3 glasses
Soft closing
Stainless steel ø 2 3/8 inches
IONS
120/208 V 60HZ - 4500W 120/240 V 60HZ - 5900W 30A
2 years parts & labor
H:42 1/8 W:40 9/16 D:29 15/16

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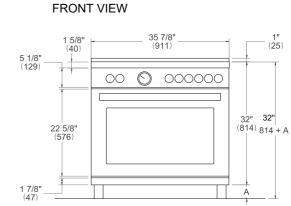
DIMENSIONS

SIDE VIEW

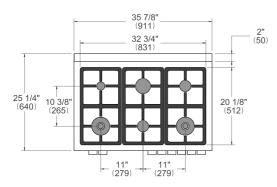


LEG DETAILS

REAR VIEW



WORKTOP DETAILS



3 1/2" (89) b (90) (90) (91) (

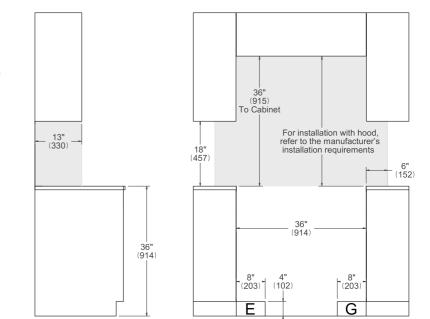
INSTALLATION

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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.

G

Install agency approved, properly sized manual shut-off valve at max. height of 3" from floor, 2" min. height/ 8" max. height from the right side (facing product). Use approved shut-off valve & regulator gas connection, properly sized flex or rigid pipe. Check all local code requirements.



NOTE a. Electrical Connection

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.



b. Gas Connection