EN

INSTALLATION MANUAL
USER AND MAINTENANCE MANUAL
FREESTANDING FULL GAS RANGES

FROM THE DESK OF OUR PRESIDENT

Dear new owner of a Bertazzoni appliance,

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

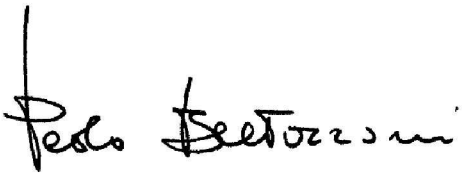
By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni

President



USER MANUAL VALIDITY

The following manual is valid for all the product codes mentioned below:

- MAS244AFGMXB
- MAST244GASXB
- MAST244GASXS
- PRO244AFGMXB

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WARNINGS

To ensure proper and safe operation, the appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

FOR THE INSTALLER: Before installing the Bertazzoni appliance, please read these instructions carefully. This appliance shall be installed in accordance with the manufacturer's installation instructions.



IMPORTANT

Leave these instructions with the owner, who should save them for local inspector's use and for future reference. DO NOT remove permanently affixed labels, warnings, or plates from product. This may void the warranty.

Installation must conform with all local codes. In the absence of codes:

- United States: installation must conform with the National Fuel Gas Code ANSI Z223.1 INFPA54.
- Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.
- Canada: Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

This range is NOT designed for installation in manufactured (mobile) homes or recreational park trailers.

DO NOT install this range outdoors.



WARNING

This appliance must be properly grounded. Grounding reduces the risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.



WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.



WARNING

If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas suppliers, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



NOTE

Installation and service must be performed by a qualified installer, service agency or the gas supplier.



DANGER

ELECTRIC SHOCK HAZARD!!!

To avoid risk of electrical shock, personal injury or death, verify that the appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/ NFPA 70 - latest edition.



DANGER

GAS LEAK HAZARD!!!

To avoid risk of personal injury or death, leak-testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with water and soap solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

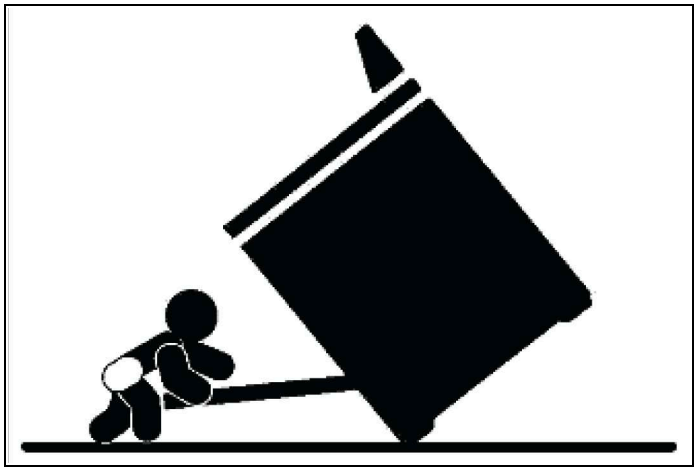


Fig. 1

WARNING

Warning-tipping hazard

A child or adult can tip over the range and be killed.

Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device by anti-tip brackets or anti-tip chain (see installing the anti- tip device chapter). Ensure the anti-tip device is re-engaged when the range is moved.

Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.

See anti-tip device installation instructions for details.

Failure to do so can result in death or serious burns to children or adults.

DO NOT lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.

DO NOT lift the appliance by the range's control panel.

The unit is heavy and should be handled accordingly. Proper safety equipment such as gloves and adequate manpower of at least two people must be used in moving the range to avoid injury and to avoid damage to the unit or the floor. Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.

Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

DO NOT use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.

WARNING

Cancer and Reproductive Harm — www.P65Warnings.ca.gov.

DATA RATING LABEL

The data rating label shows the model and serial number of the range. It is located under the control panel and in the last page of this manual.

- This appliance shall only be installed by an authorized professional.
- This appliance shall be installed in accordance with the manufacturer's installation instructions.
- This appliance must be installed in accordance with the norms & standards of the country where it will be installed.
- The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conforms to American National Standards, National Fuel Gas Code ANSI Z223.1 – latest edition/NFPA 54 or B149.1.
- The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

If local codes permit, a flexible metal appliance connection conduit with the new AGA or CGA certifi ed design, max. 5 feet (1,5 m) long, ½″ I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance.

This appliance must be used with the pressure regulator provided.

The pressure regulator is set for the type of gas to be used. The pressure regulator has ½″ female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13,8″ w.c. or 3,5 kPa).

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.

TYPE OF GAS

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with the gas indicated on the rating label positioned on the lower face of the control panel and in the last page of this manual. A step by step conversion procedure is also included in this manual and in each conversion kit.

GAS PRESSURE

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 1/2 PSI (13.8″ iwc or 3.5 kPa). The minimum gas supply pressure for checking the regulator setting shall be at least 1″ iwc (249 Pa) above the inlet specified manifold pressure to the appliance; this operating pressure is 4″ iwc (1.00 kPa) for Natural Gas and 10″ iwc (2.50 kPa) for LP Gas.

ROOM VENTILATION

An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.



WARNING

This appliance should not be installed with a ventilation system that directs air in a downward direction toward the range. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction.

Do not use aerosol sprays in the vicinity of this appliance while it is in operation.

VENTILATION PREPARATION

This range will best perform when installed with Bertazzoni exhaust hoods. These hoods have been designed to work in conjunction with the Bertazzoni range and have the same finish for a perfect look.

Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements. Refer to the range hood installation instructions provided by the manufacturer for additional information.

SELECT HOOD AND BLOWER MODELS

- For wall installations, the hood should be equal or larger width than the range. Where space permits, a hood larger than the range may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the range by a minimum of 3″ (76 mm) on each side.

HOOD PLACEMENT

- For best removal of smoke and odors, the lower edge of the hood should be installed between 25 1/2″ (65 cm) and 31 1/2″ (80 cm) above the range cooking surface.
- If the hood contains any combustible materials (i. e. a wood covering), it must be installed at a minimum of 36″ (914 mm) above the cooking surface.

CONSIDER MAKE-UP AIR

Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A qualified heating and ventilating contractor should be consulted.

SPECIFICATIONS

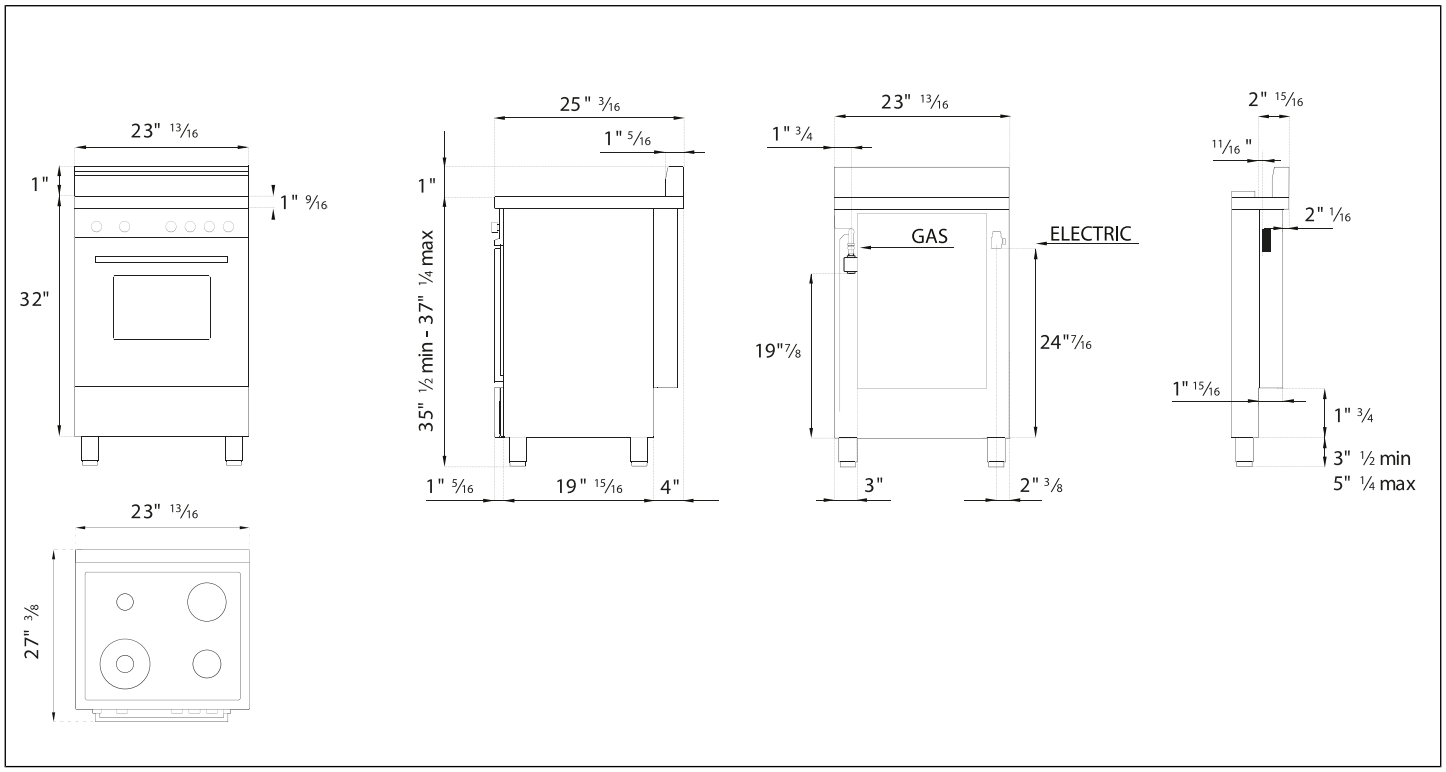


Fig. 2

BURNER	INJEC-TOR	GAS	PRES-SURE	MAX RATE		MIN RATE		BY–PASS
	diam.[mm]	Type	[iwc]	[Btu/hr]	[W]	[Btu/hr]	[W]	diam.[mm]
Auxiliary	0.90	NG	4″	3,500	1,025	900	264	Regulated
	0.54	LP (Propane)	10″	3,300	967	900	264	0.29
Semi-rapid	1.18	NG	4″	5,900	1,729	1,500	439	Regulated
	0.70	LP (Propane)	10″	5,500	1,611	1,500	439	0.36
Rapid	1.55	NG	4″	10,400	3,047	2,500	732	Regulated
	0.92	LP (Propane)	10″	9,500	2,783	2,500	732	0.47
Dual burner	0.80+2.10	NG	4″	19,000	5,567	1,300	381	Regulated
	0.50+1.20	LP (Propane)	10″	19,000	5,567	1,300	381	0.34/0.65
Oven	1.70	NG	4″	12,000	3,516	2,800	820	Regulated
	1.02	LP (Propane)	10″	12,000	3,516	2,800	820	0.48
Broiler	1.35	NG	4″	8,500	2,491	only max	only max	No by-pass
	0.90	LP (Propane)	10″	8,500	2,491	only max	only max	No by-pass

See use and care manual for the layout of the surface burners of your range

CLEARANCE DIMENSIONS

INSTALLATION ADJACENT TO KITCHEN CABINETS

This range may be installed directly adjacent to existing countertop high cabinets (36″ or 91.5 cm from the floor).

For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

CAUTION

The range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36″ (91.4 cm) high. The minimum side clearance in such cases is 6″ (15.2 cm).

Wall cabinets with minimum side clearance must be installed 18″ (45.7 cm) above the countertop with countertop height between 35 ½″ (90.2 cm) and 37 ¼″ (94.6 cm). The maximum depth of wall cabinets above the range shall be 13″ (33.0 cm).

CABINET

A	24″(60.40 cm)
B	36″ (91.5 cm) hood with combustible materials
C	13″ (33.0 cm)
D	18″ (45.7 cm)
E	35″ 1/2 (90.2 cm) / 37″ ¼ (94.6 cm)
F	6″ (15.2 cm)
G	12″ (30.50 cm)

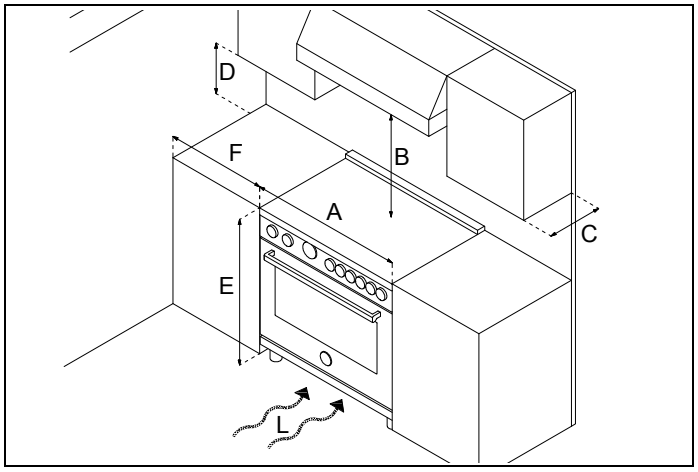


Fig. 3

If installing toekick, verify that the sum of the cut out areas equal the recommended ventilation (L)

24″ area 29 sq. inches (18765 mm^2).

METAL HOOD

A	24″(60.40 cm)
B	25 1/2″(65 cm) and 31 1/2″ (80 cm)
C	13″ (33.0 cm)
D	18″ (45.7 cm)
E	35″ 1/2 (90.2 cm) / 37″ 1/4 (94.6 cm)
F	6″ (15.2 cm)
G	6″ (15.2 cm)
H	1″ 9/16 (4 cm)

When installed in combination with a hood manufactured in a metal material or metal surface finish, refer to the hood manufacturer's requirements for installation. In the event the hood manufacturer does not make any specific indication as to installation distances, consider the distance B.

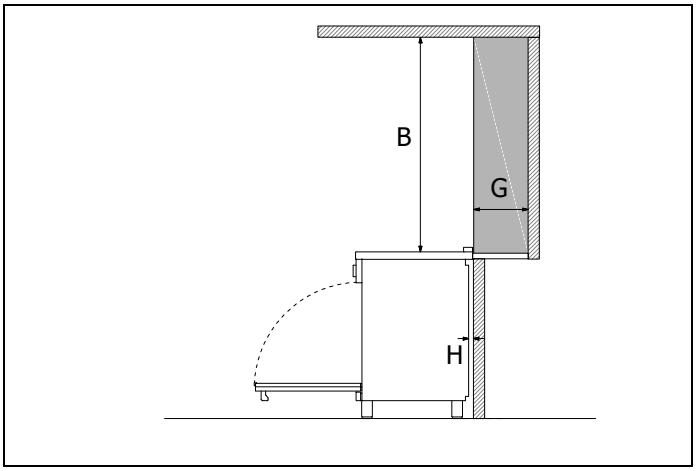


Fig. 4

Shaded area behind range indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. 12″ (305 mm) min. to combustible surface with Flush Island Trim.

For Flush Island installations, counter surface should have a cantilever edge meeting the back section of the Flush Island Trim accessory. As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition).

Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6″ (15,2 cm) must be approved by the local codes and/or by the local authority having jurisdiction.

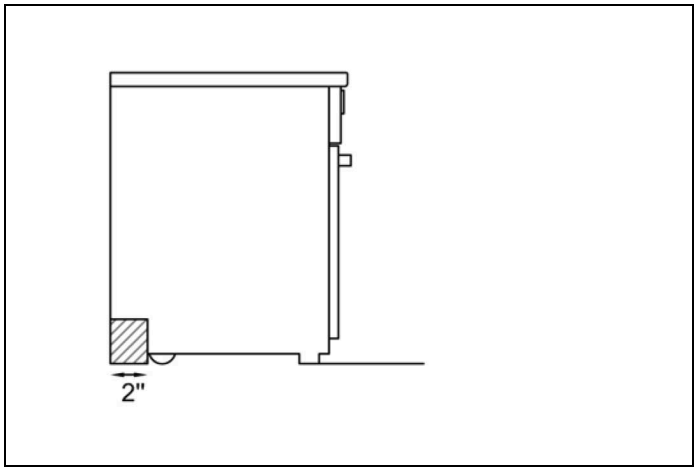


Fig. 5

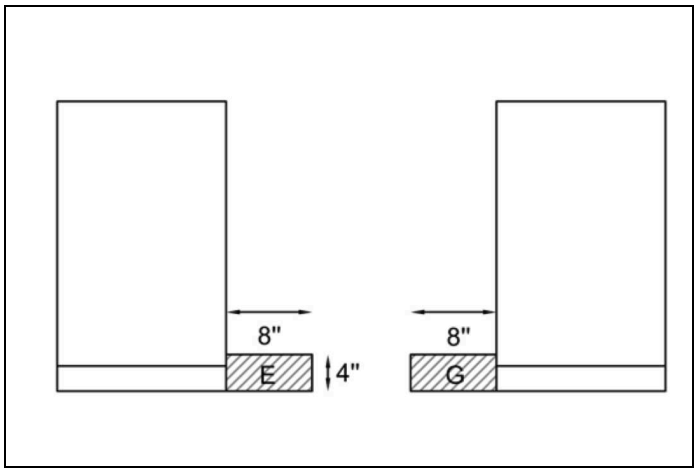


Fig. 6

installation area for the connection

ELECTRICAL

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

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 CONNECTION

WARNING

ELECTRICAL SHOCK HAZARD

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Provide appropriate ground for the appliance. Use copper conductors only. Failure to follow these instructions could result in serious injury or death.

This unit is manufactured for a polarized, grounded 120 volt/60 Hz, 16 amp system. Electric power consumption is about 2.5A. The minimum of 102 VAC is required for proper operation of gas ignition systems. The circuit must be grounded and properly polarized.

The unit is equipped with a SJT power cord and a NEMA 5-15P plug. In case of replacement, the power cord shall be replaced with one of the same type, size and length.

WARNING

Disconnect power before servicing unit.

WARNING

This appliance is equipped with a three-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from this plug.

CAUTION

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

WIRING DIAGRAM

The electric wiring diagrams and schematics are attached behind the range, and should not be removed except by a service technician, then replaced after service.

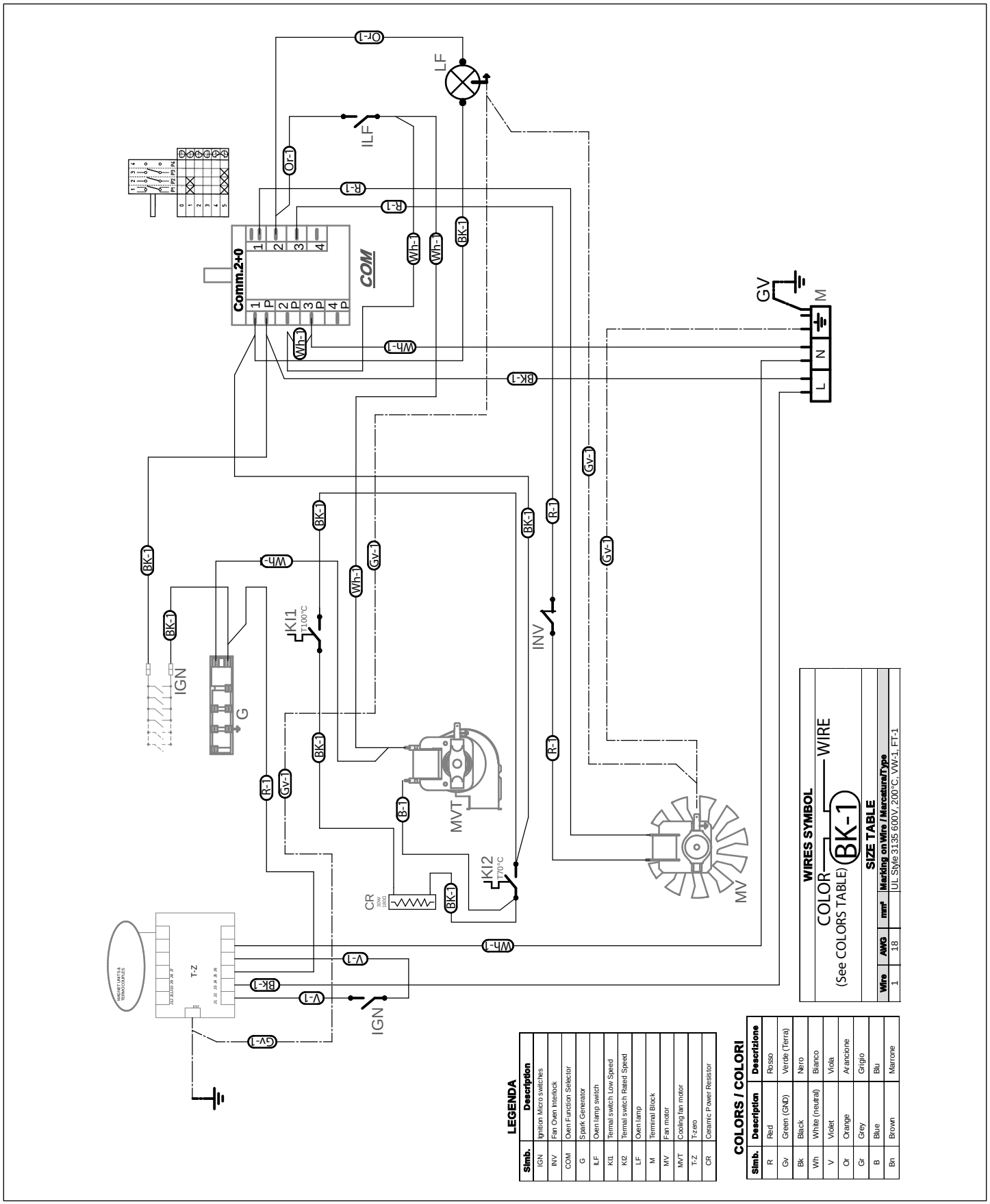


Fig. 7

GAS CONNECTION

WARNING

Warning! DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS!

MANUAL SHUT-OFF VALVE

THIS VALVE IS NOT SHIPPED WITH THE APPLIANCE AND MUST BE SUPPLIED BY THE INSTALLER.

The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.

In Massachusetts:

A 'T' handle type manual gas valve must be installed in the gas supply line to this appliance.

FLEXIBLE CONNECTIONS

In case of installation with flexible couplings and/ or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2″ (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

In Massachusetts:

The unit must be installed with a 36″ (3-foot) long flexible gas connector.

In Canada:

Use CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

PRESSURE TEST-POINT STOPPER VALVE

To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below.

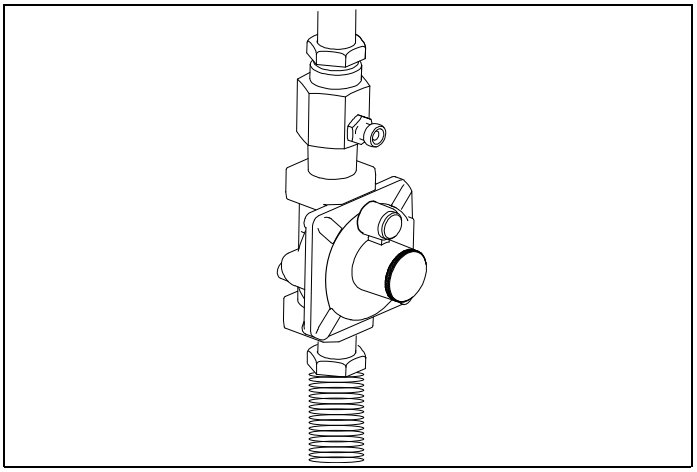


Fig. 8

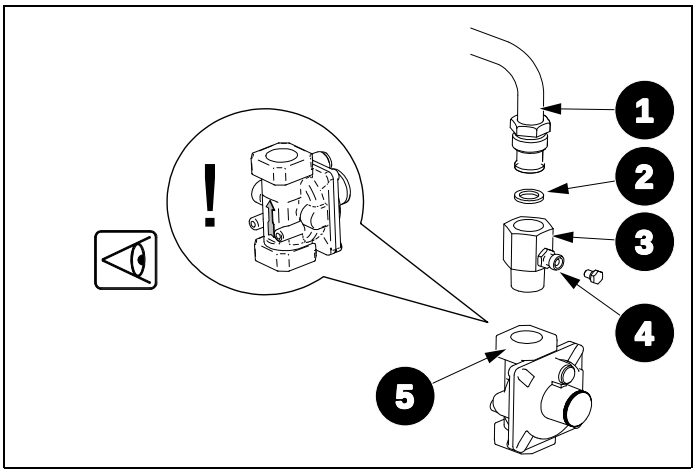


Fig. 9

1) Gas Pipe

2) Gasket

3) Gas connection adaptor 1/2″ npt with pressure test point 1/8″ npt (to be fixed toward external side of the appliance)

4) Pressure test-point

5) Pressure regulator

PRESSURE REGULATOR

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

Manifold pressure should be checked with a manometer and comply with the values indicated below:

Natural gas 4.0″ iwc

LP/Propane 10.0″ iwc.

Incoming line pressure upstream from the regulator must be 1″ iwc higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13.8″ iwc or 3.5 kPa). If the line pressure exceeds that amount, a stepdown regulator is required.

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13.8″ iwc or 3.5 kPa).

The individual manual shut-off valve must be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13.8″ iwc or 3.5 kPa).

WARNING

Before carrying out any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.

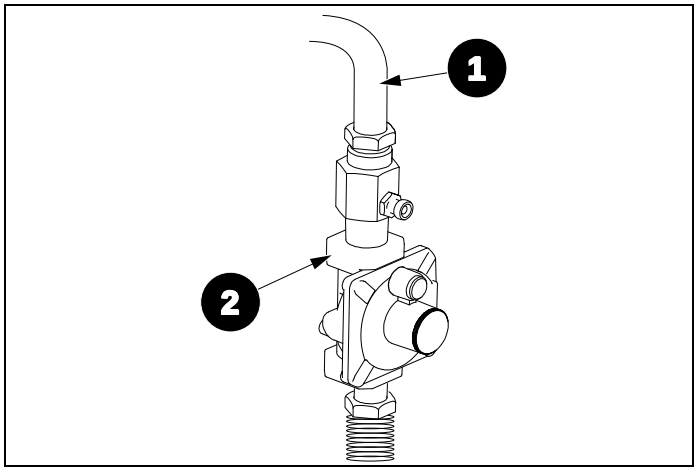


Fig. 10

1) Range cooker gas pipe gas entry

2) Pressure regulator

IMPORTANT

- THE PRESSURE REGULATOR IS FACTORY-INSTALLED CORRECTLY. THE ARROW ON THE BACK OF THE REGULATOR BODY INDICATES THE DIRECTION OF GAS FLOW AND MUST POINT TOWARD THE APPLIANCE'S GAS PIPE.
- ISSUES RELATED TO IMPROPER INSTALLATION OF THE GAS LINE OR INCORRECT GAS PRESSURE CAN RESULT IN ONE OR MORE OF THE FOLLOWING:
  - LOW FLAMES
  - UNSTABLE OR FLICKERING FLAMES
  - OVEN, BROIL, OR SURFACE BURNERS SHUTTING OFF IMMEDIATELY OR AFTER SOME TIME
  - EXCESSIVELY HIGH FLAMES ON SURFACE BURNERS OR GAS/ BROILER BURNERS
- TO ENSURE PROPER OPERATION AND SAFETY, ALWAYS VERIFY CORRECT INSTALLATION AND GAS PRESSURE ACCORDING TO THE SPECIFICATIONS PROVIDED.

To convert the regulator for use with the other gas, please refer to the *GAS CONVERSION* chapter.

APPLIANCE INSTALLATION

UNPACKING THE RANGE

- Remove all packing materials from the shipping pallet but leave the adhesive-backed foam layer over brushed-metal surfaces to protect it from scratches until the range is installed in its final position. Only the film on the side panels should be removed before inserting the range between the cabinets.
- Examine the appliance after unpacking it. In the event of transport damage, do not plug it. Take pictures of the damage and report it immediately to the freight forwarder.
- Remove the oven door(s). This will reduce the weight of the range.
- The grates, griddle plate, burner caps, and oven racks should be removed to facilitate handling.
- Before moving the range, protect the floor to prevent damage.

REMOVING THE OVEN DOOR

Prepare the door for removal. Flip up the locking clamps on each door hinge. Slowly shut the door until the protruding clamps stop the movement.

Pull oven door upwards and remove.

Do not lift or carry the oven door by its handle!

This may damage the hinges.

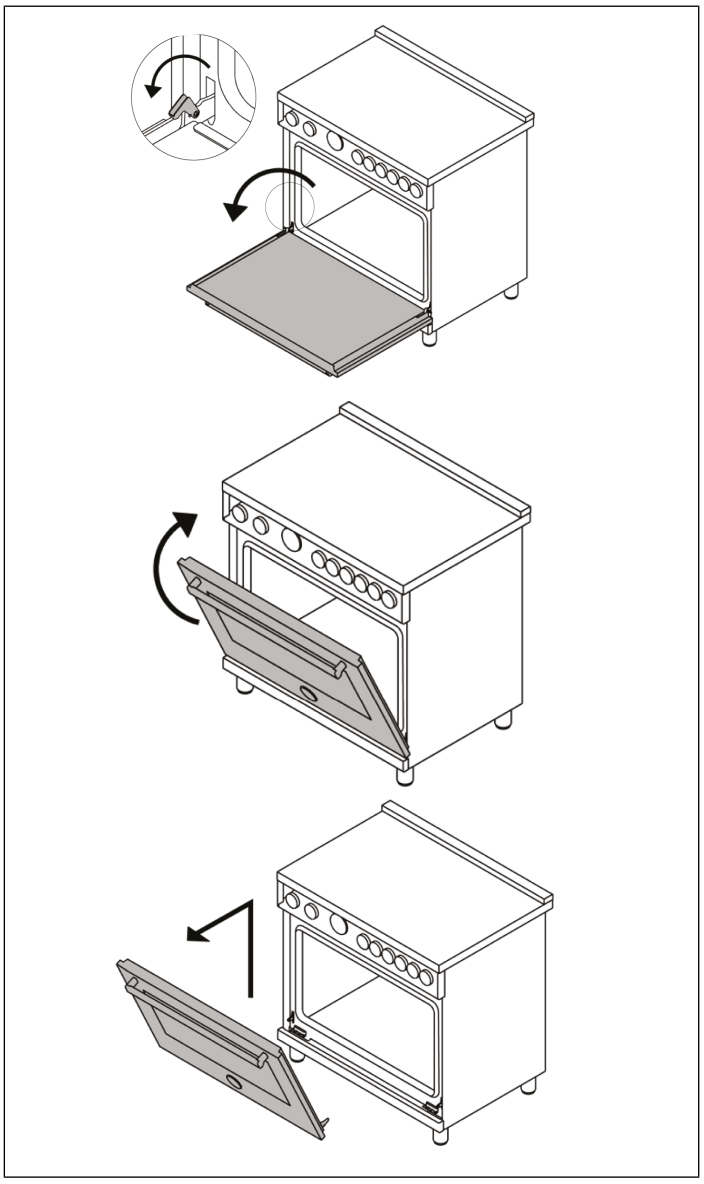


Fig. 11

INSTALLING THE LEGS

Bertazzoni ranges must be used only with the legs properly installed.

Four height-adjustable legs are supplied with the range in the polystyrene container situated over the appliance.

Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances. After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit.

Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.

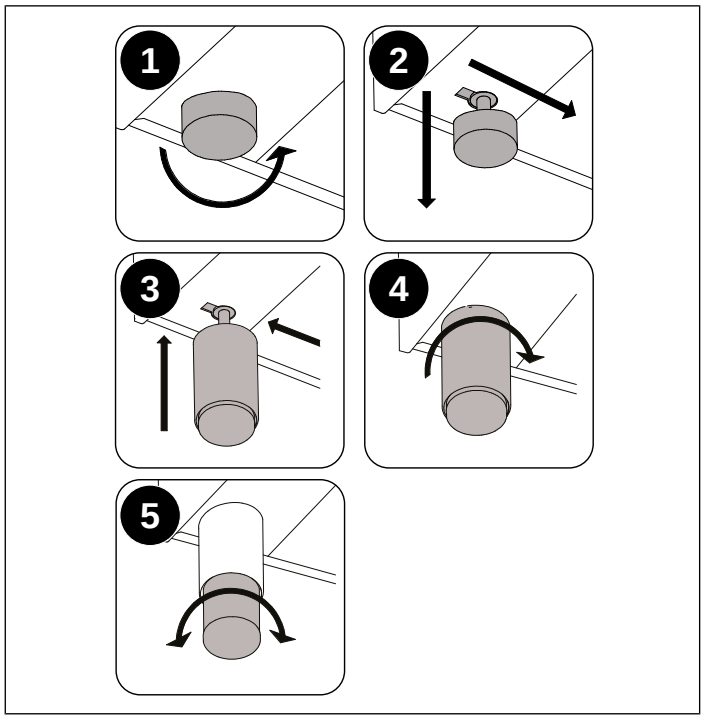


Fig. 12

INSTALLING THE WORKTOP FRONTGUARD

To increase the clearance between the front edge of the worktop and the burners, it is possible to install a front guard for the worktop.

- To install the front guard, locate the two fixing holes on the end of the front guard.
- Locate the two fixing holes on the bottom facet of the worktop.
- Fix the front guard with its two screws.

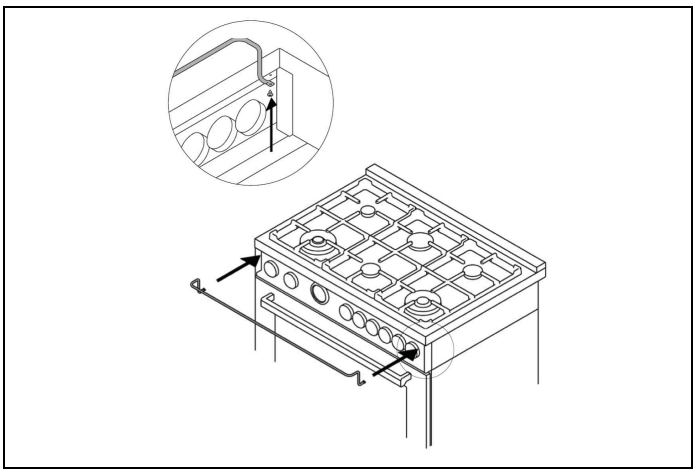


Fig. 13

INSTALLING THE ISLAND TRIM

The island trim must be installed prior to operation of the appliance for appropriate ventilation of the oven compartment.

The island trim is only placed on the cooktop, remove all tape and packaging before installing it.

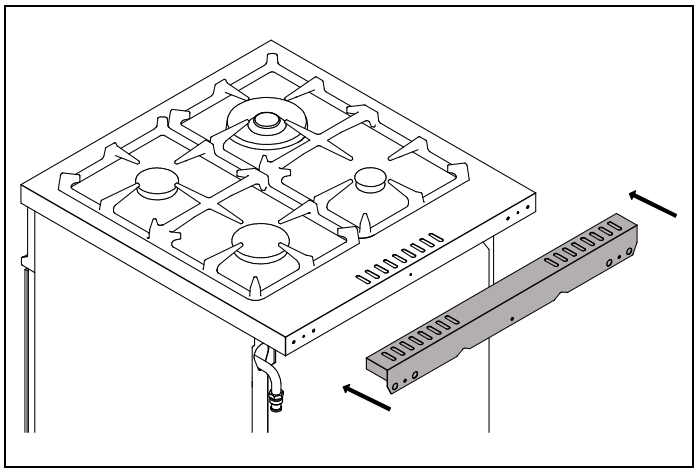


Fig. 14

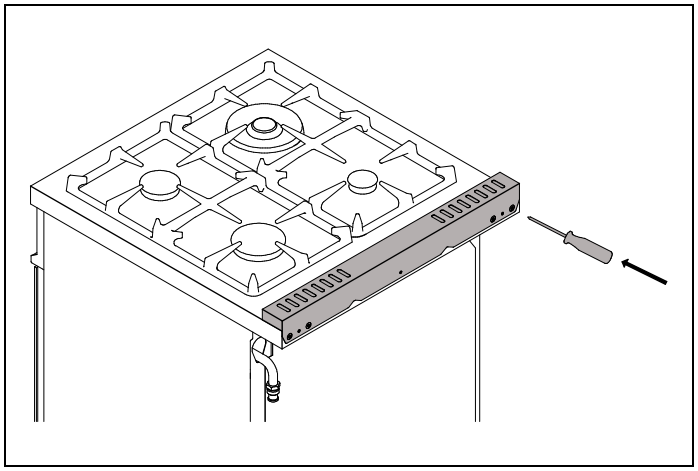


Fig. 15

INSTALLING BACKGUARD (OPTIONAL)

The backguard must be installed prior to operation of the appliance for appropriate ventilation of the oven compartment.

The backguard is an optional contact you dealer for buying it.

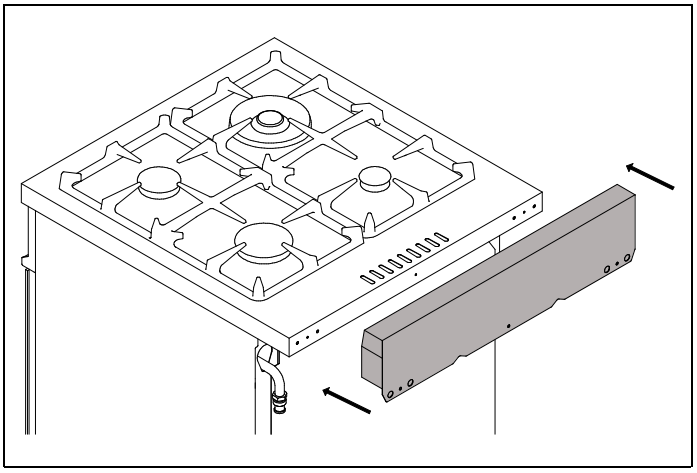


Fig. 16

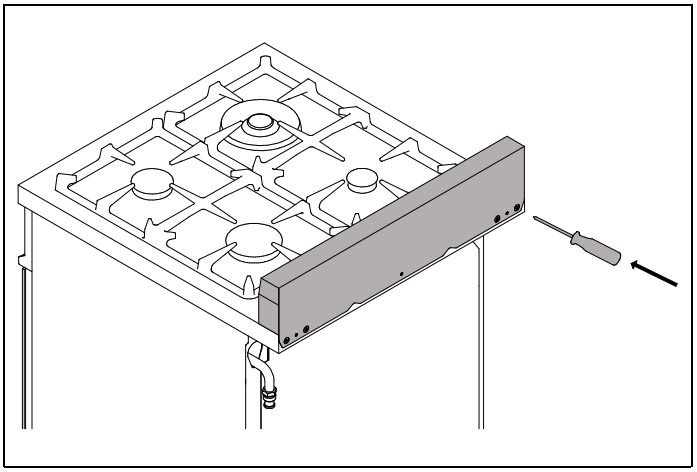


Fig. 17

INSTALLING THE ANTI/TIP DEVICES

ANTI-TIP BRACKETS

The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below.

The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled.

- Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.
- Position the anti-tip brackets on the wall at the desired height plus 1/8″ (0.32 cm). The brackets must be placed at 2″5/16 (6.0 cm) from the side of the range.
- Secure the brackets to the wall with appropriate hardware.
- Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range.

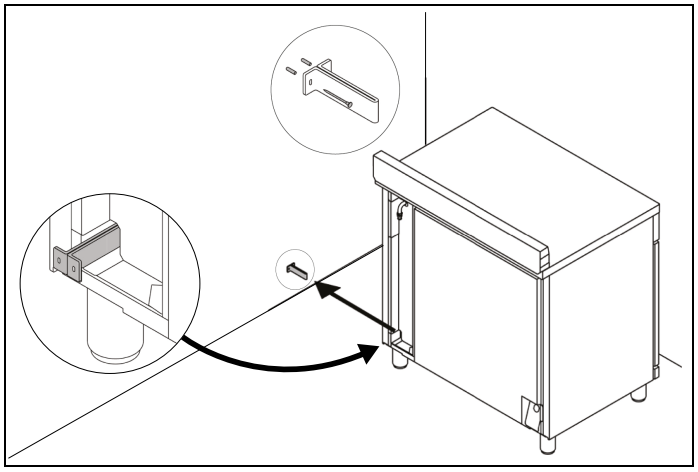


Fig. 18

ANTI/TILT CHAIN

The anti-tilt chain shall be installed on right or left side alternatively according below instructions. The chain shall be hand pulled and fixed to open hook through closed ring.

Disengage the chain prior to moving the appliance for service.

CAUTION

Once servicing operation have been completed the anti-tilt devices (brackets and chain) shall be re-engaged according above instruction/installations.

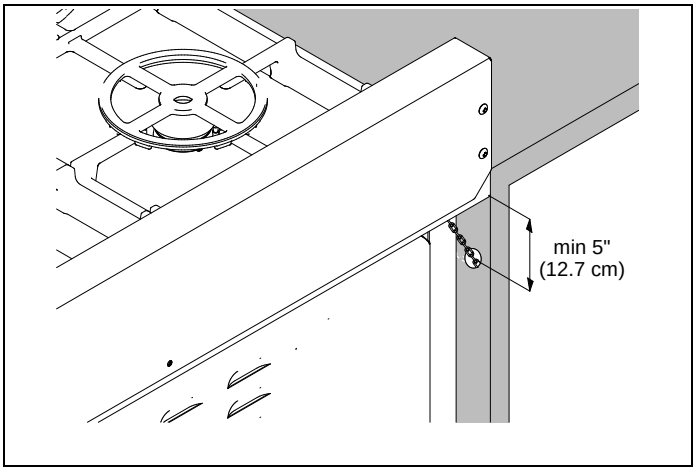


Fig. 19

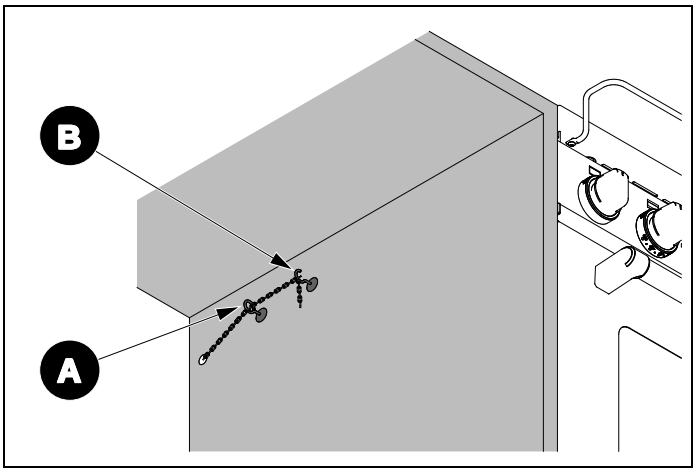


Fig. 20

- **A** CLOSED RING
- **B** OPEN HOOK

GAS CONVERSION

WARNING

Before carrying out this operation, disconnect the appliance from gas and electricity.

Gas conversion shall be conducted by a factory-trained professional.

Call the customer service hotline to identify a factory-trained professional near your home.

The gas conversion procedure for this range includes 6 steps:

1) Pressure regulator

2) Surface burners

3) Oven burner

4) Broiler burner

5) Visual checks prior to closure of oven bottom panel

6) Adjustment of minimum setting

The conversion is not completed if all 6 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzle shipped with every range.

NOTE

Each nozzle has a number indicating its flow diameter printed on the body. Consult the table number 1 for matching nozzles to burners.

Save the nozzles removed from the range for future

STEP 1: PRESSURE REGULATOR

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4″ iwc or LP gas at a nominal outlet pressure of 10″ iwc and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with the other gas: Unscrew by hand the upper cap of the regulator, remove the white plastic attachment from the cap, reverse its direction and screw it again firmly against the cap. The white plastic attachment has arrows indicating the position for natural gas (NAT) and LP gas (LP).

Screw by hand the metal cap in the original position on the regulator.

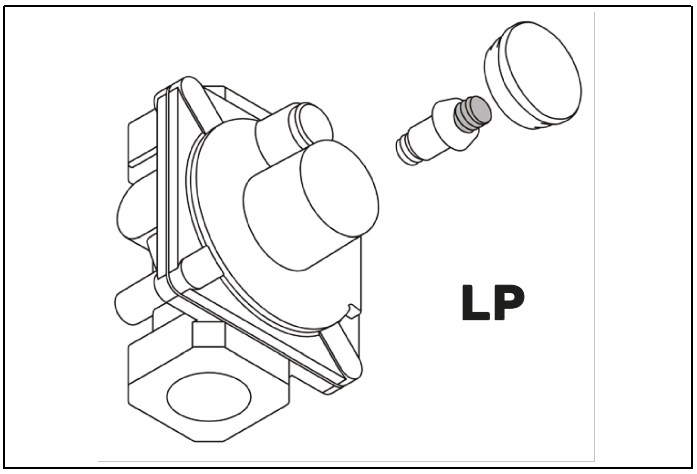


Fig. 21

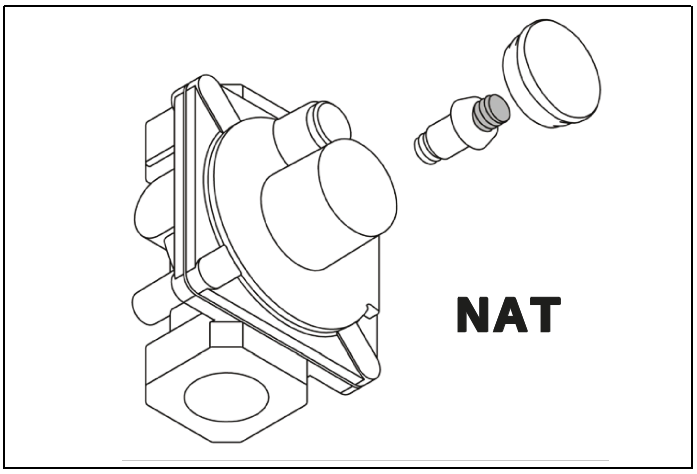


Fig. 22

STEP 2: SURFACE BURNERS

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a ring spanner or closed-end wrench.

Replace nozzles using the conversion set supplied with the range or by a Bertazzoni authorized parts warehouse. Each nozzle has a number indicating its flow diameter printed on the body.

Consult the table number 1 and matching nozzles to burners.

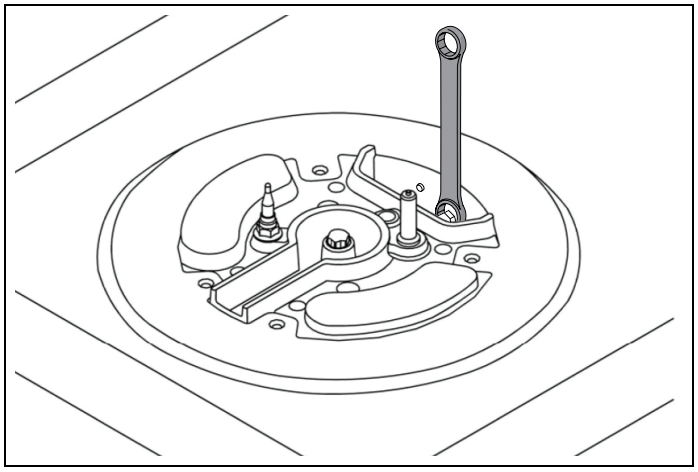


Fig. 23

CAUTION

Do not use an open-ended wrench or pliers. Brass is a soft material, if the Jet is rounded, the whole burner needs to be replaced.



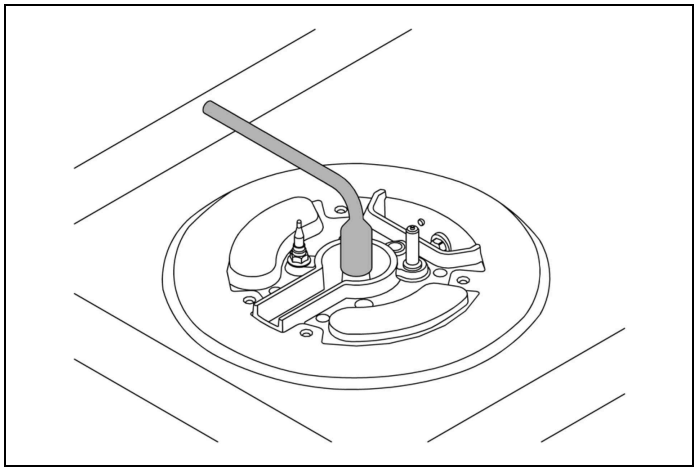


Fig. 24

STEP 3: OVEN BURNER (MAIN OR AUXILIARY)

To replace the nozzles of the main oven burner, start by removing the door and the bottom panel of the oven.

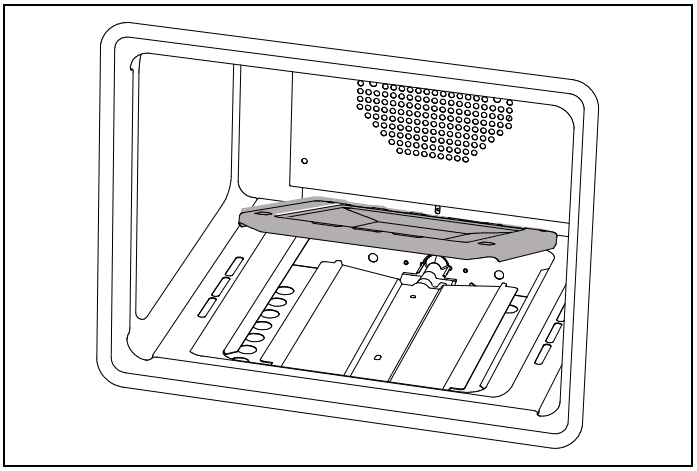


Fig. 25

Remove the screw located on the right side of the burner and pull out the burner from its support. ATTENTION: pay extra attention to avoid damage to the igniter and thermocouple.

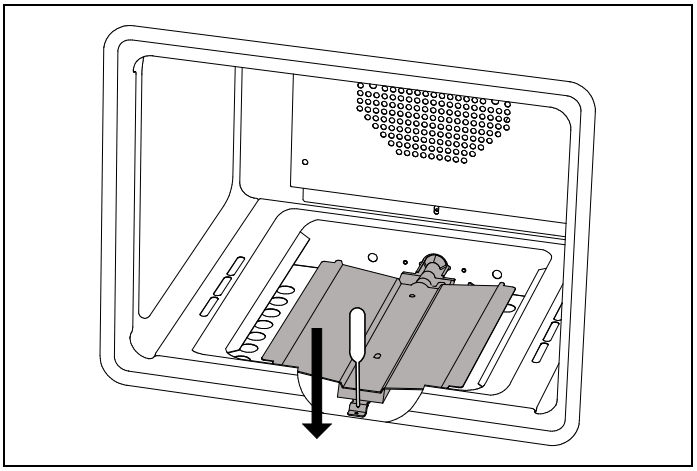


Fig. 26

Unscrew the nozzle located inside the gas fitting using a 7 mm [socket wrench]. Replace the nozzle as table number 1.

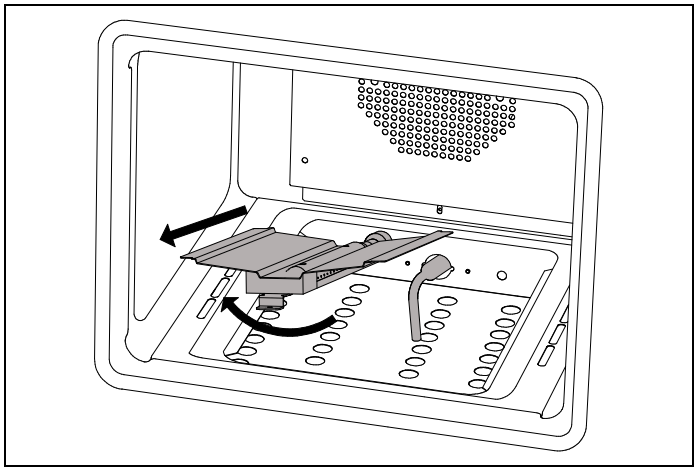


Fig. 27

STEP 4: BROILER BURNER

Remove the screw and pull out the burner from its support.

CAUTION

Pay extra attention to avoid damage to the igniter and thermocouple.

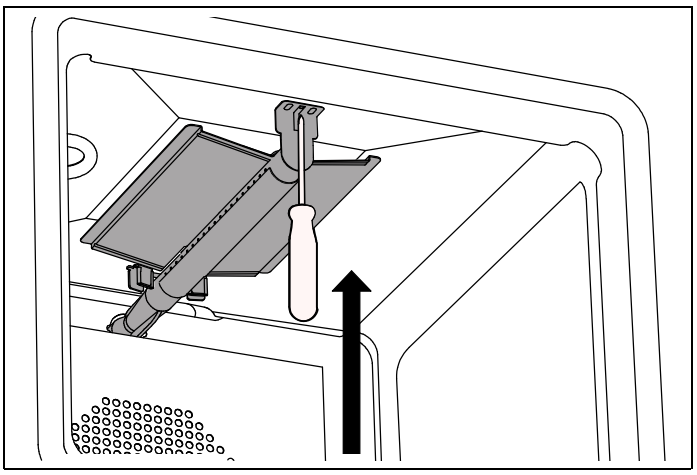


Fig. 28

Unscrew the nozzle located inside the gas fitting using a 7 mm [socket wrench].

Replace the nozzle as table number 1.

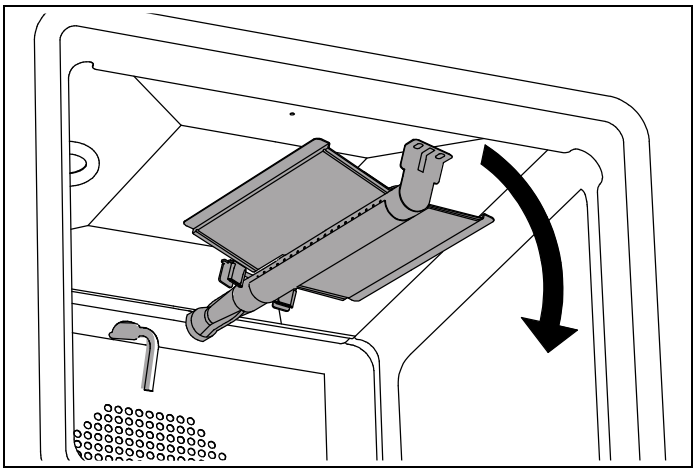


Fig. 29

STEP 5: VISUAL CHECKS

OVEN

Before reinstalling the bottom panel, the following visual check must be performed to ensure that the conversion has been carried out properly and without damage to other components of the range.

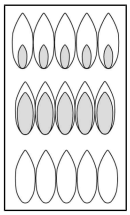
Verify that the flame of the oven/broiler burner be completely blue and with regular aspect as shown below.

SURFACE BURNERS

The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use. With propane (LP) gas, slight yellow tips on the primary icon are normal.

The flame should burn completely around the burner cap. If it does not, check that the cap is positioned correctly on the base and that the ports are not blocked.

The flame should be stable with no excessive noise or fluttering.



yellow flames: further adjustment is required
yellow tips on outer cones: normal for LP gas
soft blue flames: normal for natural gas

After performing all these visual checks, reinstall the bottom panel of the oven compartment and proceed to setting the minimum for each burner.

STEP 6: MINIMUM FLAME ADJUSTMENT



WARNING

These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screw must be fully turned in a clockwise direction.

GAS CONVERSION

SURFACE BURNERS

Light one burner at a time and set the knob to the MINIMUM position (small flame).

Remove the knob.

The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.

Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

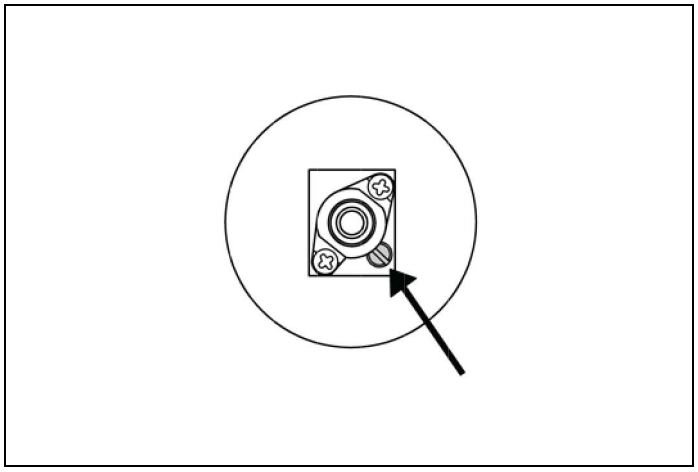


Fig. 30

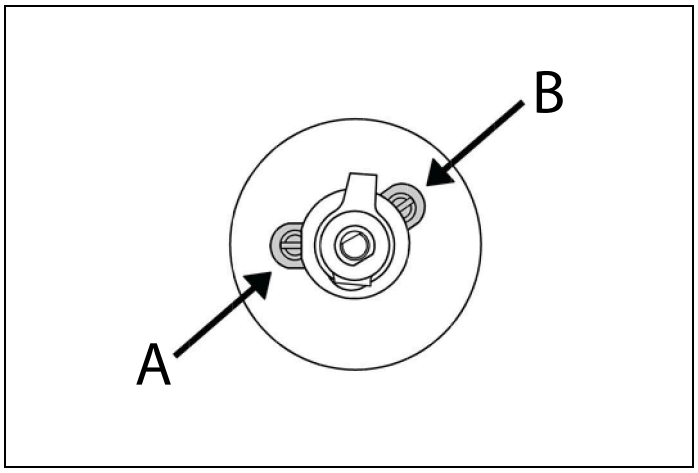


Fig. 31

For the gas valve of dual burner the choke valve is located on the valve body (Fig. 31), the **A** screw adjust the outer ring, the **B** screw adjust the inner ring.

OVEN BURNER

Reinstall the oven door.

Set the oven temperature control knob to the MAXIMUM setting.

Close the oven door and operate the oven for at least 10 minutes.

Set the knob to the MINIMUM setting.

Remove the knob.

With a slotted screwdriver turn the choking screw (by-pass screw at the left side of the thermostat bar) and, while observing the flame at the same time through the bottom oven porthole, evaluate the consistency of the flame so it remains on when switching quickly from MINIMUM to MAXIMUM setting.

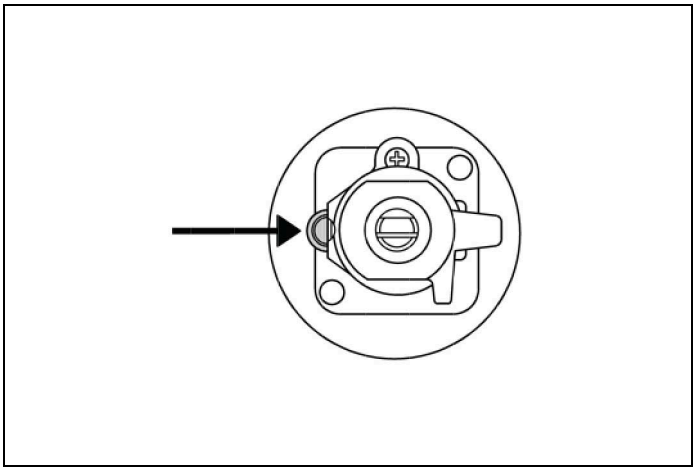


Fig. 32

INSTALLATION CHECKLIST

A qualified installer should carry out the following checks:

- [ ] Range mounted on its legs
- [ ] Island trim or Backguard attached according to instruction
- [ ] Anti-tip device properly installed
- [ ] Clearance to cabinet surfaces as manufacturer’s guideline
- [ ] Proper ground connection
- [ ] Gas service line connected following manufacturer’s guideline
- [ ] Valves, stoppers and gasket installed between the range and the service line
- [ ] Gas connection tested and free of gas leaks
- [ ] Range settled for the type of gas available in the household
- [ ] Each burner lights satisfactorily, both individually and with other burners operating
- [ ] Flame appear sharp blue, with no yellow tipping, shooting or flame lifting
- [ ] Minimum settled for all burners
- [ ] Oven and broiler lights satisfactorily and works properly
- [ ] Oven light works properly.

FINAL PREPARATION

- Before using the appliance, remove any protective wrap from the stainless steel.
- All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.
- If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders!
- If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper.
- Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.
- Before using the oven for food preparation, wash the cavity thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wiped dry.



CAUTION

When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500℉/260℃ (main oven) or 440℉/227℃ (auxiliary oven) without cooking anything inside in order to eliminate any moisture and odors from the internal insulation.

BERTAZZONI SERVICE

Bertazzoni is committed to providing the best customer and product service. We have a dedicated team of trained professionals to answer your needs.

If you own a Bertazzoni appliance and need service in the US or Canada please use the following contact information:

If located in the USA:
866 905 0010
https://us.bertazzoni.com/more/support

If located in CANADA:
800 561 7265
https://ca.bertazzoni.com/more/support

Make sure to keep the following information on hand. Our customer service team will require it to open a service ticket or troubleshoot.

- Purchase Date
- Model*
- Serial Number /Production Date*
- *Can be found on data plate

WARNINGS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

Save this Manual for local electrical inspector's use. Read and save these instructions for future reference. Observe all governing codes, ordinances and regulations.



WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. DO NOT store or use gasoline or other flammable vapors and liquids near by this or any appliance.

What to do if you smell gas:

Do not light any appliance. Do not touch any electrical switch. Do not use any phone in your building. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.



NOTE

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

In Massachusetts:

All gas products must be installed by a "Massachusetts" licensed plumber or gas fitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut-off valve and how to shut it off in an emergency.

A certified technician is required for any adjustments or conversions to Natural or LP gas.

TO PREVENT FIRE OR SMOKE DAMAGE

- Be sure all packing materials are removed from the appliance before operating it.
- Never let clothing, potholders, or other flammable materials come in contact with or too close to any element, top burner or burner grate until it has cooled.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

IN CASE OF FIRE

Turn off appliance and ventilation hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Cooktop: Smother fire or flame in a pan with a lid or cookie sheet.
- NEVER pick up or move a flaming pan.
- Oven: Smother fire or flame by closing the oven door. DO NOT use water on grease fires. Use baking soda, a dry chemical or foamtype extinguisher to smother fire or flame, if available, a multipurpose dry chemical or foam type extinguisher.

CHILD SAFETY

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
-



CAUTION

Do not store items of interest to children in cabinets above the range or on the backguard of the range. Children climbing on the range to reach those items could be seriously injured.

WARNINGS

COOKING SAFETY

- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed.
- Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).
- NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.
- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- ALWAYS place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- ALWAYS adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. DO NOT use high heat for extended cooking operations.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- ALWAYS let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles. DO NOT drape towels or materials on oven door handles. These items could ignite and cause burns.
- ALWAYS place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders.
- ALWAYS avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot-holder.
- ALWAYS turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- DO NOT cook directly on the oven bottom. This could result in damage to your appliance. Always use the oven racks when cooking in the oven.

Do not connect any appliances to the plugs above or near to the induction cooktop; connection cable insulation can melt if in contact with heat, and this may result in an injury and a property damage.

RECOMMENDED UTENSILS

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, DO NOT extend handles over adjacent surface burners. ALWAYS turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- NEVER let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer’s directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface or oven usage without breaking due to the sudden change in temperature. Follow manufacturer’s instructions when using glass.

OVEN HEATING ELEMENTS

- NEVER touch oven bake and broil burner areas or interior surfaces of oven.
- Bake and broil burners may be hot even though they are dark in color. Areas near burners and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.

CLEANING SAFETY

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean the range with caution. Avoid steam burns; DO NOT use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- DO NOT clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal.

POWER FAILURE WARNING

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the oven burners, the grill and the oven burner should not be used during a power failure. The oven control knob should always remain in the “OFF” position during a power failure.

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the rangetop or oven as a storage area for food or cooking utensils.

ROOM VENTILATION

An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

WARNING

This appliance should not be installed with a ventilation system that directs air in a downward direction toward the range. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction.

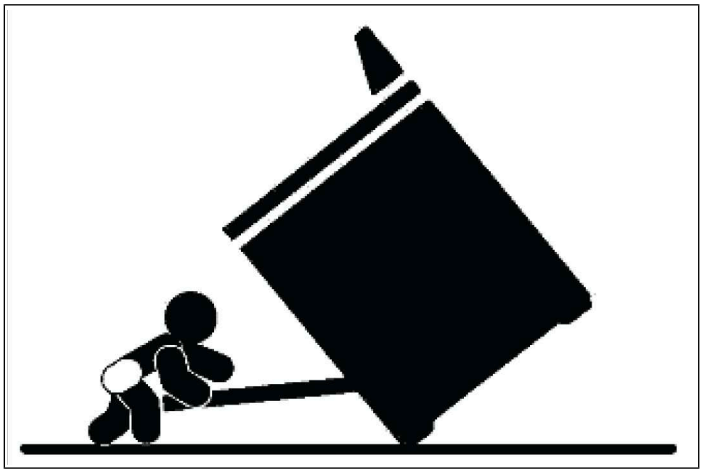
Do not use aerosol sprays in the vicinity of this appliance while it is in operation.

BURN HAZARD

The oven door, especially the glass, can get hot. DO NOT touch the oven door glass!

WARNING-TIPPING HAZARD

Children and adults can tip over the range if it has not been secured. This may lead to fatal injuries.



To reduce the risk of the appliance tipping, it must be secured and connected using the anti-tip device according to the installation instructions. Re-engage the anti-tip device if the range is moved.

Do not operate the range without the anti-tip device in place and engaged. Do not use the range if the anti-tip device has not been properly installed and engaged. See installation instructions for details.

Failure to observe the information contained in the installation instructions can lead to serious or fatal injuries for children and adults.

WARNING

Cancer and Reproductive Harm

www.P65Warnings.ca.gov

WORKTOP AND KNOBS LAYOUT

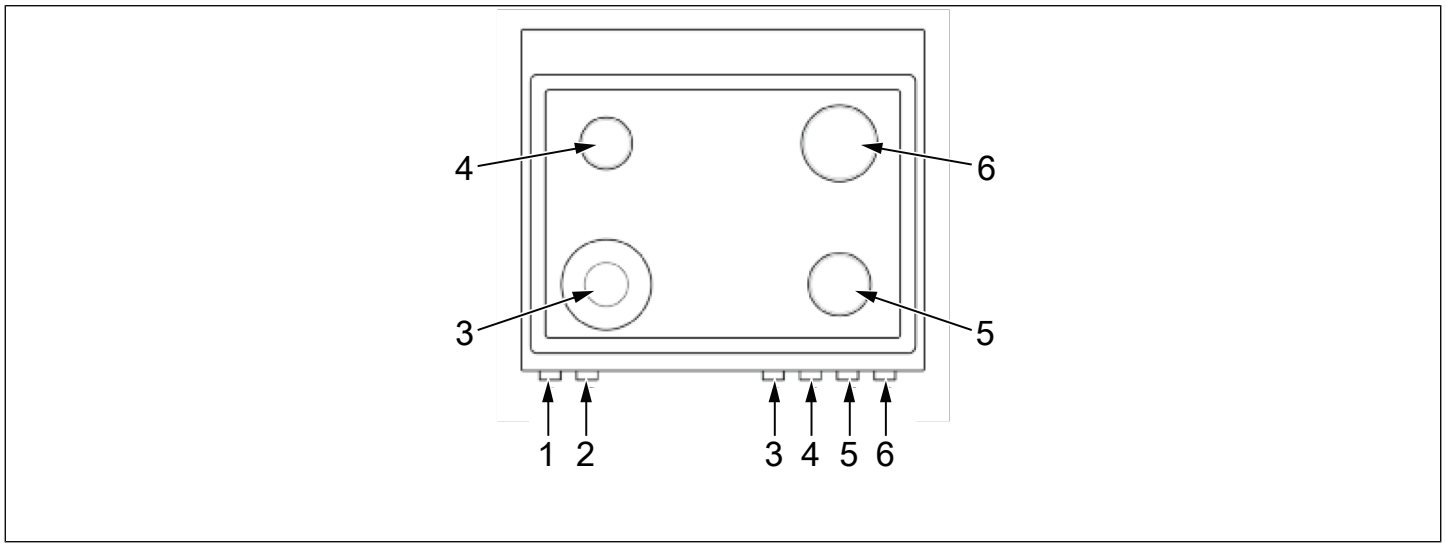


Fig. 33

HEATING ELEMENT	
1	Oven functions selector
2	Oven thermostat
3	Left front burner
4	Left rear burner
5	Right front burner
6	Right rear burner

BURNER CAPS AND GRATES

The burners and the burner caps must be properly placed for the cooktop to function properly.

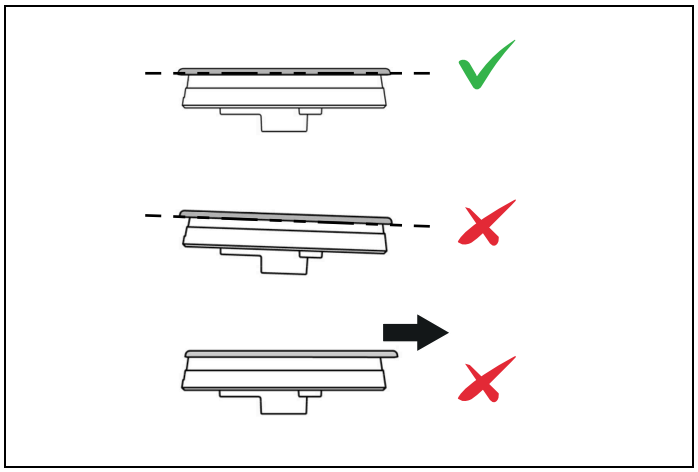


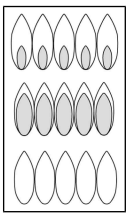
Fig. 34

The burner grates must be properly placed inside the recess on the cooktop.

MAKING SURE THE FLAME IS OPTIMAL

The flame should be stable with no excessive noise or fluttering. The color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use.

- With propane (LP) gas, slight yellow tips on the primary icon are normal.
- The flame should burn completely around the burner cap. If it does not, check that the cap is positioned correctly on the base and that the ports are not blocked.



yellow flames: further adjustment is required
yellow tips on outer cones: normal for LP gas
soft blue flames: normal for natural gas

The correct flame height depends on:

- size and material of pan being used
- food being cooked
- amount of liquid in the pan.

Never extend the flame beyond the base of the pan. Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic.

Because the edges of the flame are much hotter than its center, the flame tips should stay beneath the bottom of the cookware. Flame tips which extend beyond the sides of the cookware emit unnecessary heat into the room and can also damage cookware handles, which increases the risk of injury.

USING THE GAS BURNERS

- Press in the control knob and turn it anti-clockwise, to HIGH position.
- Continue to hold the knob in for 5 to 10 seconds after the burner ignition before releasing.
- Adjust flame with the knob as needed.

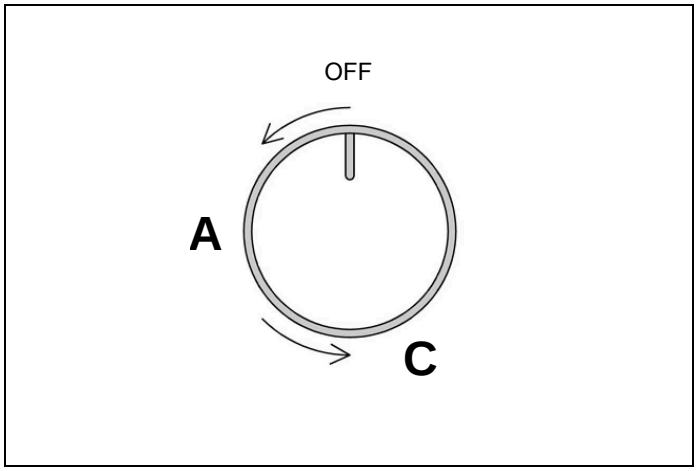


Fig. 35

- A — high
- C — low

GAS SHUT-OFF SAFETY - THERMOCOUPLE

A flame failure device (thermocouple) on each burner acts as a safety gas cut-off in case the flame is accidentally blown out. A thermocouple detects the absence of a flame and stops the supply of gas. The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

USING SPECIALTY COOKWARE

WOKS

Either flat-based or round-bottom woks with the accessory ring can be used on all models. Round bottom woks must be used with a support ring. In some models the porcelain-coated cast iron wok support ring must be purchased separately.

SIMMER RING

For very slow cooking the porcelain coated simmer ring should be used. In some models the porcelain- coated cast iron simmer ring must be purchased separately. Simmer ring must be used for pan with diameter less than 4 inches.

NOTE

In the event of a power failure, the burners can be lit with a match or gas lighter. The flame failure devices will continue to function normally.

GAS BURNER DIMENSIONS AND RECOMMENDED PAN SIZE

BURNER	DIAM. IN (MM)	DIAM. OF PAN	UTILIZATION
Auxiliary	⌀ 2″ (50 mm)	⌀ 3″1/2–5″1/2 (90-140 mm)	Use with smaller pans for boiling and simmering and the preparation of sauces.
Semi-rapid	⌀ 2″3/4 (70 mm)	⌀ 5″1/2–10″1/4 (140-260 mm)	Use for normal frying and boiling in medium and small pans.
Rapid	⌀ 3″3/4 (95 mm)	⌀ 7″1/8–10″1/4 (180-260 mm)	Use with large and medium pans of water for frying and rapid boiling.
Wok	⌀ 1″11/16–5″1/2 (43-140 mm)	⌀ 8″2/3–10″1/4 (220-260 mm)	Use with woks, griddles and frying pans or for large pans and rapid boiling.

WARNING

Do not use the gas oven in case of electric power failure. In case of electric power failure reset oven/broiler controls to OFF position. Oven/broiler burners cannot operates until electric power is restored to the appliance.

If the oven burner flame is extinguished accidentally during operation, turn the temperature control knob counter-clockwise to the OFF position. Wait at least 60 seconds before attempting to light the oven again.

CAUTION

When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odors from the internal insulation.

SHELVES POSITIONS

Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between top and bottom guide in any of the 5 positions indicated.

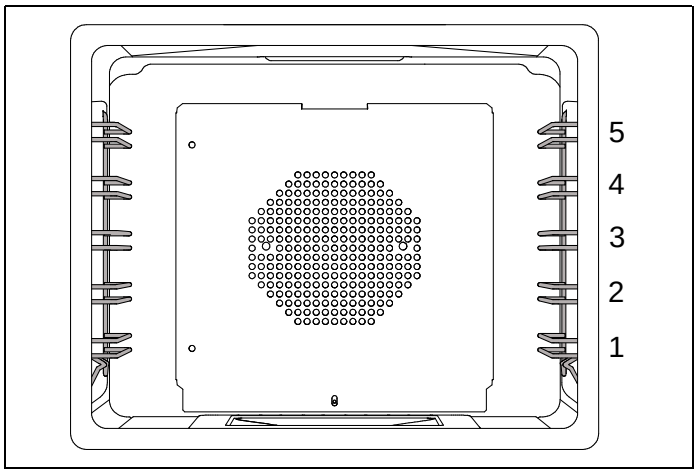


Fig. 36

COOLING FAN

The range cooker is equipped with a variable-speed cooling system that activates automatically during cooking.

This airflow, directed between the control panel and the oven door, helps prevent the control panel and knobs from overheating. The cooling fan will turn on as the oven temperature rises and will switch off once it has sufficiently cooled down.

It is normal for the fan to continue running even after the oven has been turned off, as it ensures the safe dissipation of residual heat.

NOTE

It is normal for the cooling process to push heated air out into the room when the oven is on.

GAS SHUT-OFF SAFETY - THERMOCOUPLE

A flame failure device (thermocouple) on each burner acts as a safety gas cut-off in case the flame is accidentally blown out. A thermocouple detects the absence of a flame and stops the supply of gas. The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

PREHEATING THE OVEN

Most cooking times in recipes are intended for a preheated oven and require that the oven already be at the set temperature before placing food in the oven. Preheating time depends on the temperature setting and the number of racks in the oven.

OVEN COOKING MODES

The oven is equipped with several elements, used alone or in combination to create different cooking modes:

- Bake burner
- Broil burner
- Oven fan.

The temperature setting and cooking times can vary slightly from one oven to another. It is possible that recipes and cooking times need to be adjusted accordingly.

BAKE

Heat from bake burner only.

Use this setting for baking, roasting, and casseroles.

- Open the oven door, with oven/broiler thermostat knob in the OFF position.
- Press the thermostat knob for about 1 to 2 sec., release it immediately.
- Turn it to the desired oven temperature; if the burner does not light up, turn the thermostat knob to the OFF position again and wait 1 minute before repeating the sequence.
- The gas oven operation is indicated by the light in the cavity.
- Wait 20 sec. before closing the oven door, visually check that the flame is on through the portholes on the oven compartment bottom panel. If no flame is visible, repeat the procedure.
- After lighting the burner and setting the desired temperature, wait until the thermometer shows the set temperature before placing food in the oven.

The BAKE mode is best for baking on one rack:

- Standard baking: level 2 or 3
- Baking tall items: level 2
- Pies: level 1 or 2
- Large cuts of meat or poultry: level 1.

CONVECTION BAKE

Heat from bake burner and airflow convection with fan.

Cooking with convection has several advantages. In the convection system, two fans in the back of the oven move heated air evenly around the cavity, eliminating hot and cold spots and ensuring temperature is even. Multiple dishes can be cooked at the same time on different levels, without having to rotate the pans. For convection, use shallow bakeware to reduce heat shadows.

Food cooked uncovered will brown evenly and form a nice crust. Food placed in covered bakeware or delicate custards do not benefit from convection cooking.

Preheat the oven as for BAKE and turn the function knob to ‘CONVECTION’ before placing the food in the cavity.

- Single rack: use the same rack position as bake
- 2 racks: use level 2 and 4
- 3 racks : use level 1, 3, 5.

BROIL

Infrared heat from the BROIL burner in the top of the cavity.

Use this setting for broiling/grilling dark meats 1″ thick or less to rare or medium doneness.

Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil element.

PREHEATING THE BROILER

It is recommended that you preheat the broil element before starting to cook. Preheat for 5 minutes then place food in oven.

- Open the oven door, with oven/broiler thermostat knob in the OFF position
- Press the thermostat knob for about 1 to 2 sec., release it immediately
- Turn it to ‘BROIL’; if the broiler fails to light up, turn the thermostat knob to the OFF position again and wait 1 minute before repeating the sequence
- The gas broil operation is indicated by the light in the cavity
- Wait 20 sec. before closing the oven door, visually check that the flame is on. If no flame is visible, repeat the procedure.

The broil mode is effective when food is placed on upper racks.

- Beef steaks, ground meat patties, and lamb chops 1 inch or less: level 5.
- Meat 1 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more: level 4.
- Browning food: level 5.

SPECIAL FUNCTIONS

LIGHT

Use this function to light the oven when the oven is off (for example to clean the oven). Turn the function knob to ‘bake’. DO NOT turn on Oven Temperature Control Knob.

PROOFING

The proof feature maintains the warm, needed for proofing yeast. It is best to start with a cool oven when using the proofing function. Turn the function knob to ‘light’. DO NOT turn on Oven Temperature Control Knob. Do not open the oven door unnecessarily.

CONVECTION DEFROST

Air is circulated by the airflow fans. The fan accelerates natural defrosting of food without heat. DO NOT leave defrosted food in the oven for more than two hours. Place the frozen food on a baking sheet. Turn the function knob to ‘CONV’. DO NOT turn on Oven Temperature Control Knob.

CONDENSATION

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel.

USING ALUMINUM FOIL IN THE OVEN

Foil can be used to cover food in the oven but this should not come into close proximity with the oven elements. Foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces.

GETTING THE BEST RESULTS

- Minimize opening and closing the oven door during operation.
- Use the rack position recommended by the recipe and fine-tune with personal experience.
- Use the bakeware recommended in the recipe.
- Store the broiler pan(s) outside the oven. An extra pan without food will impact browning and cooking.
- For tender, golden brown crusts, use light non-stick/anodized or shiny metal pans.
- For brown crisp crusts, use dark non-stick/anodized or dark, dull metal pans or glass bakeware. These may require lowering the bake temperature 25℉ (14℃).
- Allow at least 1″ (25.4 mm) of space between the pans and the oven walls so heat can circulate around each pan.
- To keep the oven as clean as possible, cook meat on a pan and not directly on the racks.
- Cooking will continue with residual heat. remove the dish from the oven immediately to avoid overcooking.

GAS OVEN

OVEN COOKING RECOMMENDATIONS

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12″x15″ Cookie Sheet	375°F	8 to 12 minutes
Layer Cakes	8″or 9″ Round	350°F	25 to 35 minutes
Sheet Cakes	9″x13″ Pan	350°F	30 to 40 minutes
Bunt Cakes	12 Cup	325°F	60 to 75 minutes
Brownies or Bar Cookies	9″x9″ Pan	325°F	20 to 25 minutes
Biscuits	12″x15″ Cookie Sheet	425°F or Package Directions	10 to 15 minutes
Quick Bread	8″x4″ Loaf Pan	350°F	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°F	14 to 19 minutes
Fruit Pies	9″ Diameter	425°F	35 to 45 minutes
Fruit Cobblers	9″x9″ Pan	400°F	25 to 30 minutes
Yeast Bread, Loaves	8″x4″ Loaf Pan	375°F	25 to 30 minutes
Dinner Rolls	9″x13″ Pan	400°F	12 to 18 minutes
Cinnamon Rolls	9″x13″ Pan	375°F	25 to 30 minutes
Yeast Cotter and Cake	12″x15″ Cookie Sheet	400°F	20 to 30 minutes

BROIL RECOMMENDATIONS

FOOD ITEM	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF			
Ground Beef Patties, ½″ thick	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	325°F	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK			
Loin Roast	325°F	20 to 25 min/lb	Cook until juices are clear
POULTRY			
Boneless Skinless	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Breasts	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	500°F fixed temperature setting	25 to 30 minutes	Remove skin; cook until juices are
Half Chickens	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; cook until juices are clear
Roast Chicken	350°F	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	325°F	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

TROUBLESHOOTING COMMON PROBLEMS WITH OVEN COOKING

PROBLEMS	CAUSE	REMEDY
Cakes burned on the sides or not done in center	Oven too hot	Reduce temperature
	Wrong pan size	Use recommended pan size
Cakes crack on top	Batter too thick	Follow recipe or add liquid
	Oven too hot	Reduce temperature
	Wrong pan size	Use recommended pan size
Food too brown on bottom	Oven door opened too often	Use door window to check food
	Incorrect rack position	Use recommended rack position
	Wrong bake setting	Adjust to conventional or convection setting as needed
Food too brown on top	Incorrect rack position	Use recommended rack position
	Oven not preheated	Allow oven to preheat
Cookies too flat	Hot cookie sheet	Allow sheet to cool between batches
Pies burned around edges	Oven too hot	Reduce temperature
	Oven not preheated	Allow oven to preheat
Pies too light on top	Oven not hot enough	Increase temperature
	Oven not preheated	Allow oven to preheat

TELESCOPIC GLIDES (OPTIONAL)

The telescopic glides fit any shelf level and work with the wire shelves provided as standard equipment.

FITTING THE GLIDES

1) Locate the two spring clips at the front and back of the glides.

2) Locate the pin on the glide that indicates the back.

3) Choose the right level and position the telescopic glide near the upper wire.

4) Gently insert the front spring clip on the glide.

5) Insert the rear spring clip on the glide.

6) Pull and push each glide to ensure the correct installation and smooth operation.

7) Extract both glides to the fully extended position and place the shelf over them, making sure it is accurately placed between the rear pin and the front pin.

REMOVING THE GLIDES

1) Locate the two spring clips at the front and back of the glide.

2) Gently pull down the front spring clip.

3) Pull the glide away from the oven side - be careful not to strain the clip.

4) Repeat steps 2 - 3 on rear spring clip to remove glide.

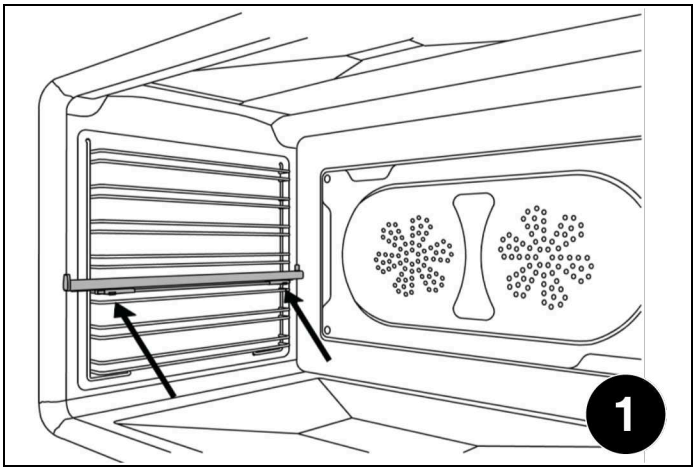


Fig. 37

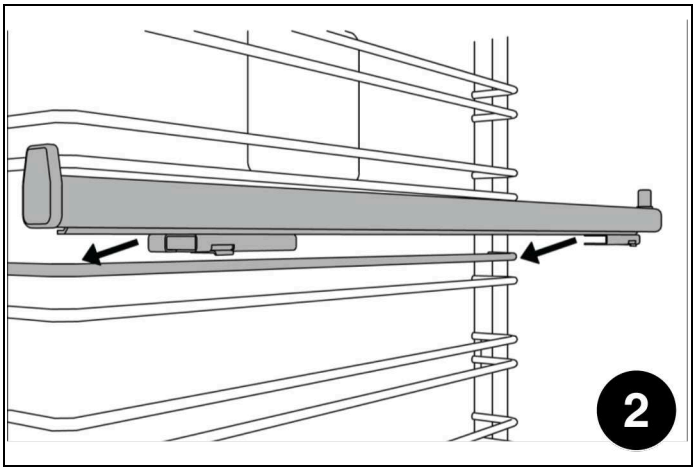


Fig. 38

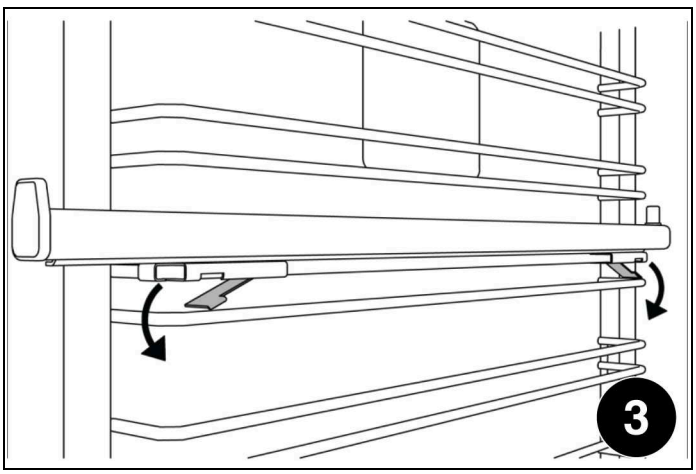


Fig. 39

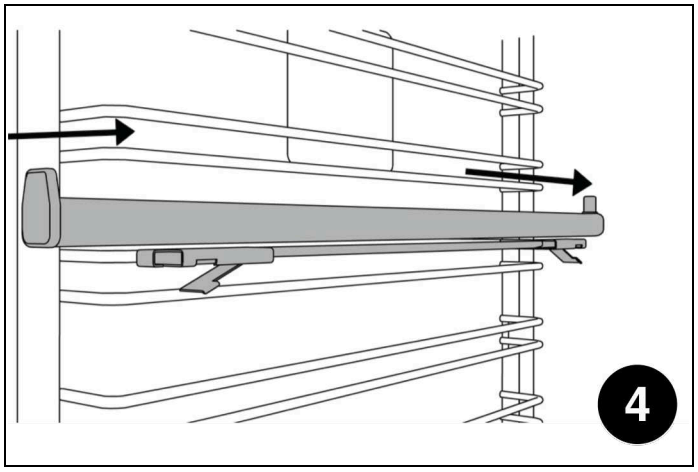


Fig. 40

OVEN LOWER COMPARTMENT (OPTIONAL ON SOME MODEL)

Some range models have a lower compartment that can be accessed by opening the front lower door as indicated in the figure.

WARNING

Do not store any flammable or combustible material or pressurized spray bottle inside lower compartment.

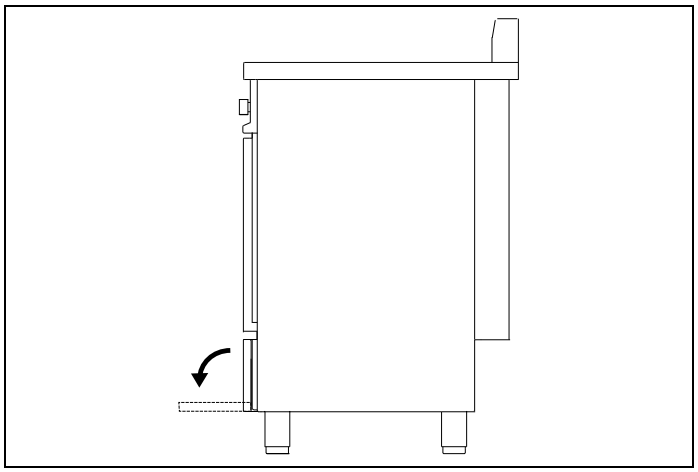


Fig. 41

KEEPING YOUR BERTAZZONI CLEAN

BURN HAZARD

Make sure the heating elements are turned off and allowed to cool completely before any cleaning and/or maintenance operation.

THINGS TO AVOID

- Do not use a steam cleaner to clean the range: the steam could reach electrical components and cause a short.
- Do not spray liquids such as cleaning agents into the openings on the bottom and top of the oven cavity.
- All surfaces can discolor or be damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners and descalers. All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage. Immediately remove any residues by using suitable cleaning products.
- The heating elements in the oven do not require cleaning. The elements burn off any residue when the oven is in use.

CLEANING STAINLESS STEEL

All stainless steel parts should be wiped with hot water and soap solution at the end of each cycle. Wipe up spills and boilovers immediately. Use suitable, non-abrasive stainless cleaning products when water and soap solution will not do the job. *DO NOT use steel wool, abrasive cloths, cleansers, or powders*. If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to soften the residue, then use a wooden or nylon spatula or scraper. *DO NOT use a metal knife, spatula, or any other metal tool to scrape stainless steel*. DO NOT permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel.

CLEANING PAINTED SURFACES

Clean with a soft cloth, warm water and non-abrasive dishwashing liquid. Whilst still damp, polish dry with a clean soft cloth.

CLEANING GLASS SURFACES

Clean with cleaning detergent and warm water. Glass cleaner can be used to remove fingerprints. If using glass cleaner containing ammonia, make sure that it does not drip on exterior door surface.

CLEANING THE BROILER PAN

Clean with detergent and hot water. For stubborn spots, use a soap-filled steel wool pad.

The porcelain enamel finish is acid resistant, but not acid proof. Acidic foods, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped up and not allowed to bake onto the porcelain during the next use.

CLEANING THE STAINLESS STEEL GRIDDLE

The stainless steel griddle is quite heavy and it can be cleaned in place without removing it. After cooking, allow the griddle to cool until just warm. Use a spatula to remove any cooking residue. Wipe away any fat in the drip tray with paper towels. Clean the entire surface with warm water and dishwashing liquid, using a stainless steel scourer. Always work with the grain of the stainless steel. Certain types of food with high sodium content such as bacon may leave white marks. For these and other stubborn marks, use a cream cleaner suitable for stainless steel surfaces.

CLEANING THE OVEN CAVITY

- Always allow the oven interior to cool before cleaning.
- Do not allow vinegar, wine, coffee, milk, salt water or fruit juices to remain in contact with enamelled surfaces for prolonged periods as they may stain or discolor the surface.
- Never use sharp utensils to remove stains as this could scratch the surface.
- Never use steam cleaners on the oven interiors as steam may damage electronic parts.
- For light cleaning, wipe with a soft cloth, using warm water and washing up liquid. For heavier residues, use a cream cleaner and a nylon scourer.
- Oven cleaning products can be used according to the manufacturer’s directions but care should be taken that they do not come in contact with any stainless steel, chrome, painted or alloy parts of the range or the door seals and elements.

CLEANING OVEN RACKS AND SUPPORTS

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad.

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors or liquids. Not obstructing the flow of combustion and ventilation air.

These simple tasks can be performed by the owner. For any other maintenance task, we recommend employing a trained service technician. Please call our toll free line to identify service technicians in your area:

If located in the USA

866 905 0010

https://us.bertazzoni.com/more/support

If located in CANADA

800 561 7265

https://ca.bertazzoni.com/more/support

REPLACING OVEN LIGHTS

WARNING

Electric shock hazard!

Disconnect the electric power at the main fuse or circuit breaker before replacing bulb. DO NOT touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

TOP OVEN LIGHT

Bulb type: halogen G9 120 V, 25 W

- Make sure the heating elements are turned off and allowed to cool completely. Disconnect the appliance from the power supply.
- Unscrew the glass cover and remove the halogen bulb.
- Place a new halogen bulb in its slot. DO NOT touch bulb with bare hands.
- Screw the glass cover back in place.
- Reconnect the oven to the electrical supply.

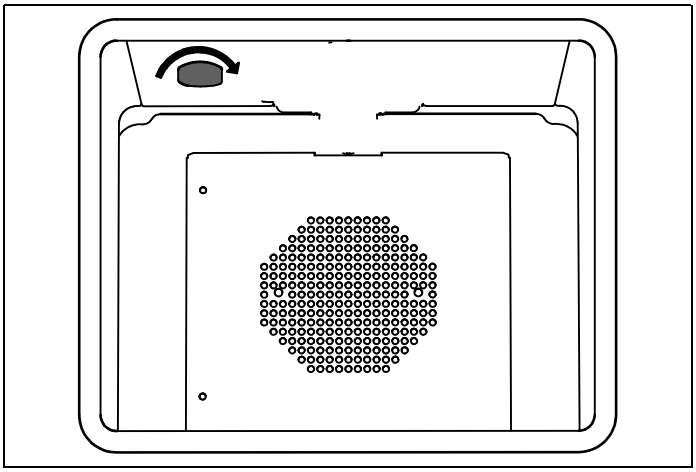


Fig. 42

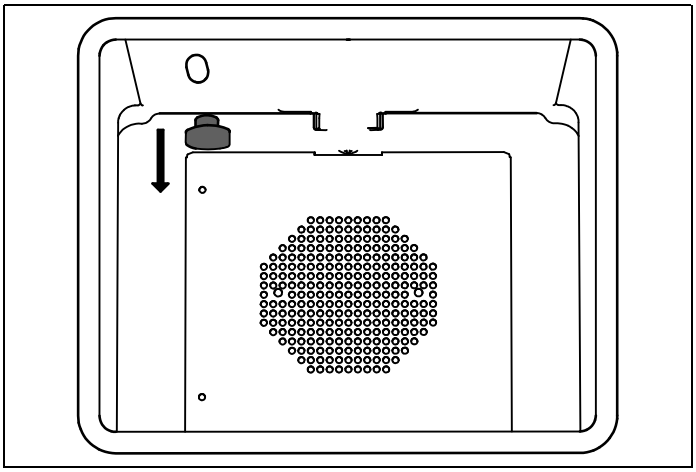


Fig. 43

TROUBLESHOOTING

Here are answer to common problems you may experience. You are also welcome to call our toll free Customer Service line to troubleshoot any issue with your Bertazzoni.

If located in the USA

866 905 0010

https://us.bertazzoni.com/more/support

If located in CANADA

800 561 7265

https://ca.bertazzoni.com/more/support

THE OVEN WILL NOT OPERATE

Is there power to the range? Check the switch fuse or circuit breaker.

THE SURFER BURNERS WILL NOT IGNITE

Is there power to the range? Are the igniters or burner holes blocked? Are the burner rings and burner caps seated firmly?

Check the switch fuse or circuit breaker. Check that the igniter is clean and the burner holes are open and clean of any residue.

THE BURNER IGNITES BUT SWITCHES OFF WHEN THE KNOB IS RELEASED

The burners have flame failure devices fitted as standard. Therefore, after lighting the burner, keep the knob pressed for a few seconds to deactivate the flame failure device.

THE IGNITION CANDLES ARE SPARKING CONTINUOUSLY

Is the cooktop wet from cleaning or a boil over? Turn off the electricity supply and thoroughly dry the burner components and igniters.

THE CONTROL KNOB IS GETTING TOO HOT

Are you cooking with the oven door open?

Keep the oven door shut when not in use or when grilling/ broiling.

A CONTROL KNOB IS LOOSE ON ITS SHAFT

The knob retaining spring clip may have been damaged. Call our service department for advice and a replacement if necessary.

FOOD IS COOKING TOO QUICKLY

Are you using a convection mode?

When using a fan-assisted oven cooking mode, it is recommended to reduce the cooking temperature by 70°F (20°C) compared to conventional cooking.

FOOD IS NOT COOKING EVENLY

Are you cooking large amount of food or are you using large bakeware?

Air needs to circulate through the oven for even cooking. Remove the grill pan from the oven when not in use and always allow a gap on all four sides of dishes. You may need to turn your bakeware during the cooking cycle. Oversized baking sheets, roasting pans and cakeware will act as a baffle and prevent hot air from moving evenly around the cavity. Choose cooking equipment that allows a minimum of 1 inch (2.5 cm) space on all sides to allow the free movement of heat inside the cavity.

GRILLING IN THE OVEN IS SLOW

Have you selected the correct function?

THE FAN CONTINUES TO RUN AFTER THE OVEN IS SWITCHED OFF

This is normal. The cooling fan may run on and off for up to 30 minutes after the oven is switched off to keep the controls cool.

CONDENSATION FORMS IN THE OVEN

Have you pre-heated the oven?

Condensation is less likely to form when the oven or grill is pre-heated before use.

SMOKE IS GENERATED IN THE OVEN

Have you selected the right cooking temperature? Are you cooking food with high fat? Do you rarely use the grill? Have you cooked fat under the grill? Does the oven interior need to be cleaned?

Remember to reduce the oven temperature by 70°F (20°C) if using a fan function with a recipe designed for conventional cooking. Use high-sided dishes to contain fats and splashes. Leave the grill on for a few minutes after grilling or roasting to burn off fat deposits from the oven roof. Oven surfaces should be cleaned regularly to prevent build-up of cooking residues.

Please kindly register on our web site www.bertazzoni.com to validate your new product warranty and help us to assist you better in case of any inconvenience.

CUSTOMER CARE

For any warranty information and service request, contact us:



In USA: https://us.bertazzoni.com/more/support

In CANADA: https://ca.bertazzoni.com/more/support



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