

MAST304GASXV

MASTER SERIES ALL-GAS RANGE 30" 4 BURNERS

STAINLESS STEEL FINISH



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

4 Monobloc aluminum burners

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

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

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

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

Maintop	4 Monobloc aluminum burners
Burner power	1 power burner 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 1 medium burner 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU
Knobs	Soft touch, matt graphite grey finish
Ignition system	Electric with thermocouple safety device
Grates	Cast iron
Included accessories	1" stainless steel island trim Simmer ring

OVEN FEATURES

Oven type	Gas oven with infrared gas broiler
Burner power	Bake element 3500-14000 BTU Broiler element 9000 BTU
Oven volume	4.7 cu.ft
Convection	Dual horizontal fans
Functions	Bake - Convection Bake - Broil
Oven door	Tempered edge-to-edge triple glass
Oven door hinges	Soft-motion
Included accessories	2 wire shelves Baking tray with grill trivet

TECHNICAL SPECIFICATIONS

Electrical supply	120V 60 Hz - 300W 2.5 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.

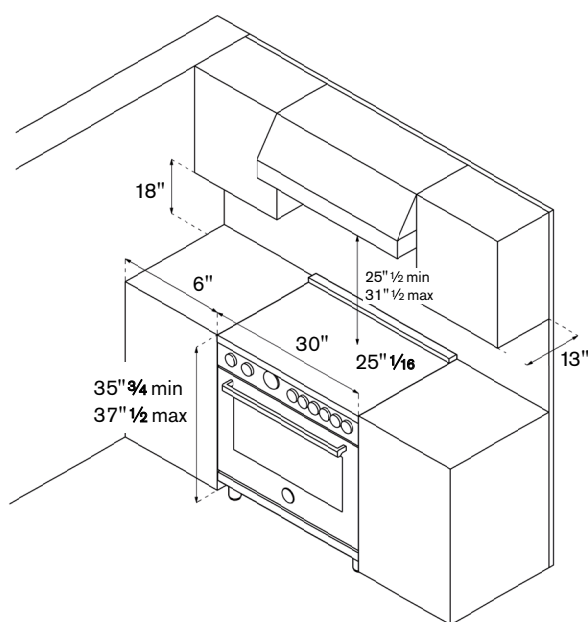
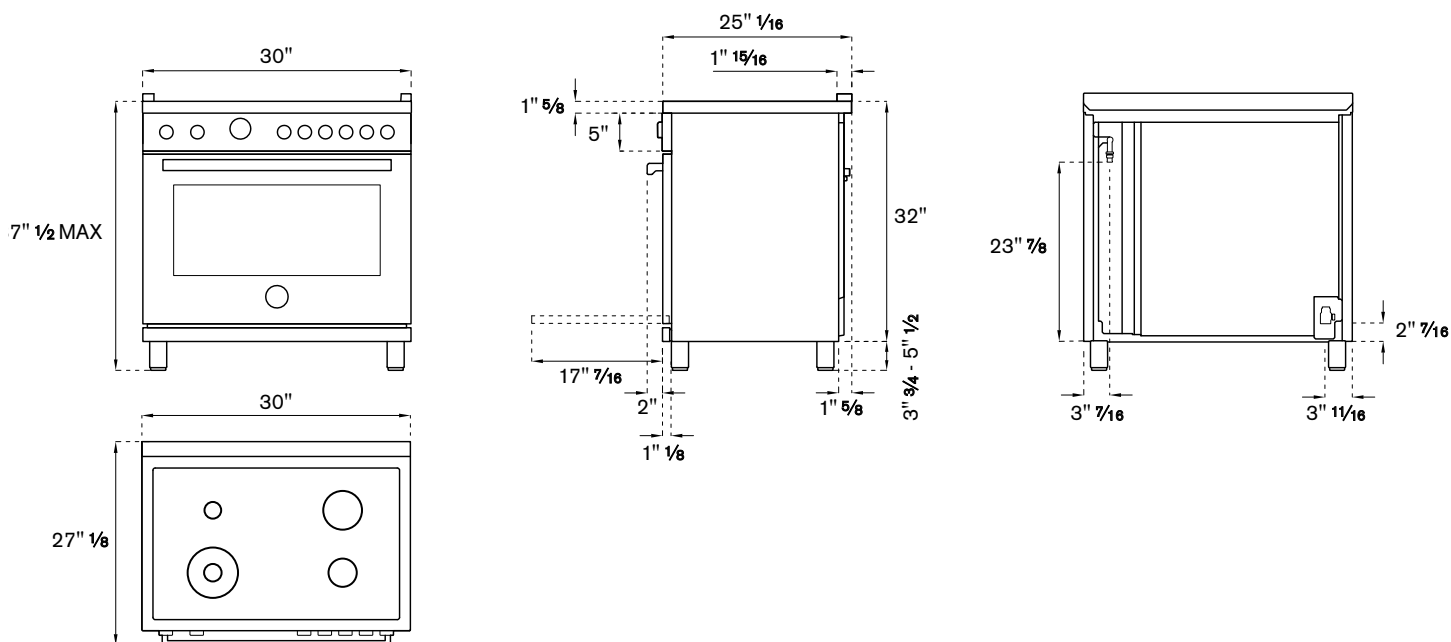
OPTIONAL ACCESSORIES

TKP30X	Toe kick
CIG36	Cast iron griddle
901471	Set of telescopic glides for oven rack
901272	Bertazzoni white porcelain baking dish
901439	Wok Ring
BGH30	4" backguard

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Side Clearance Requirements:

6" min clearance from edge of maintop.

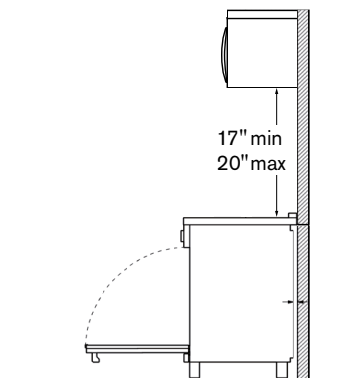
Overhead Cabinet: 18" min height above countertop

13" max depth.

Ventilation Hood Clearance:

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

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



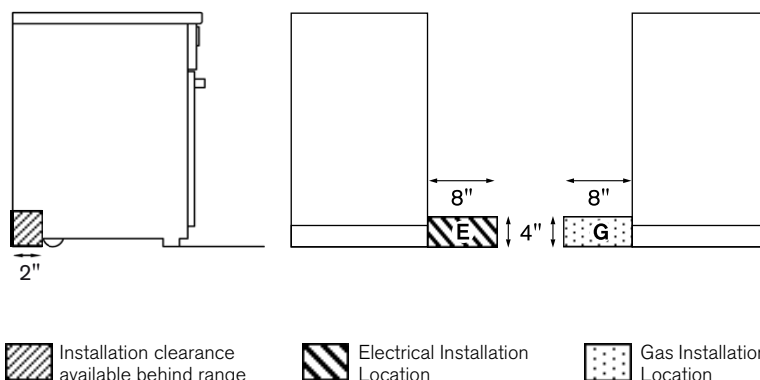
ELECTRICAL LINE

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.



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.