

MAS486GDFMBIV

MASTER SERIES DUAL-FUEL RANGE 48" - 6 BURNERS + ELECTRIC GRIDDLE -  
ELECTRIC OVEN - BIANCO MATT FINISH



**Exclusive Finish and Materials**  
Italian style and craftsmanship inspire the exclusive matt color finish of this range. Metal knobs and handles make the range a standout in every kitchen. Stainless Toekick available as accessory. 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 aluminum burners. 2 x 19000 BTUs power burners with dual ring of flame boil water in 6 minutes flat. The stainless steel electric griddle comes with a handy integrated cover.

**Extra large oven with dual convection**  
The 4.7 cu.ft electric main oven with dual horizontal convection allows even baking and roasting on 7 shelf levels. A 2.4 cu.ft auxiliary electric oven with broiler helps prepare multiple dishes at the same time. Bertazzoni ovens are equipped with an extra-large high-power broiler for broiling and grilling.

**Advanced programming and controls for the oven**  
The elegant temperature gauge for control of oven temperature during pre-heating and baking is a signature of every Bertazzoni range.

**Best-in-class features and design**  
The soft-motion oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. The stainless steel racks included with the range can be equipped with optional telescopic glides.

| GENERAL CHARACTERISTICS      |   |
|------------------------------|---|
| Worktop                      | 6 gas burners with 2 lateral dual wok + elec. griddle   |
| Burners                      | Aluminum burners  |
| Pan support                  | Cast iron   |
| Upstand/Lid cover            | 1" stainless steel island trim                          |
| Knobs                        | Metal   |
| Cooking modes                | 9   |
| Tray                         | 1 baking tray with grill trivet                         |
| Shelves                      | 2 standard with handle                                  |
| Levels                       | Laterals grids  |
| Inner door                   | Squared 3 glasses                                       |
| Door hinges                  | Soft motion   |
| Auxiliary oven cooking modes | 5   |
| Auxiliary oven shelves       | 2 standard with handle                                  |
| Auxiliary oven levels        | Laterals grids  |
| Legs                         | Stainless steel ø 2 3/8 inches                          |
| TECHNICAL SPECIFICATIONS     |   |
| Electrical requirements      | 120/208 V 60HZ - 5400W<br>120/240 V 60HZ - 6700W<br>40A |
| Warranty                     | 2 years parts & labor                                   |
| Packaging dimensions         | H:42 1/8 W:51 15/16 D:29 15/16                          |

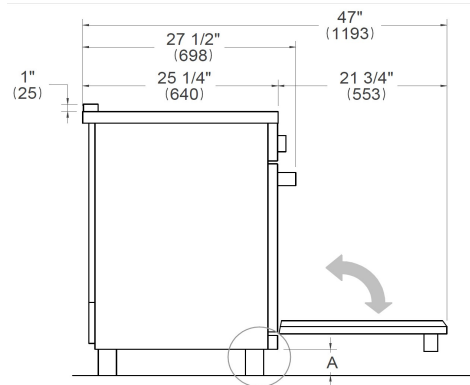
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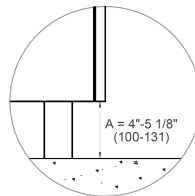


## DIMENSIONS

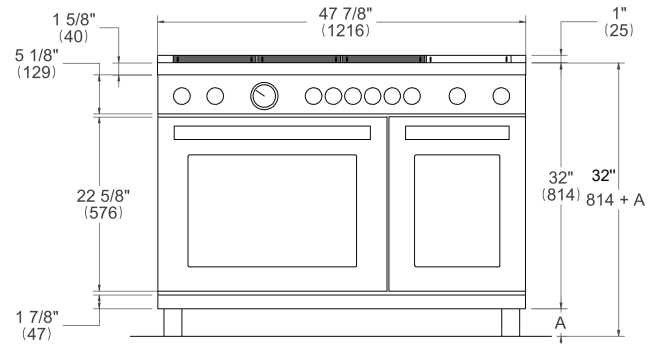
### SIDE VIEW



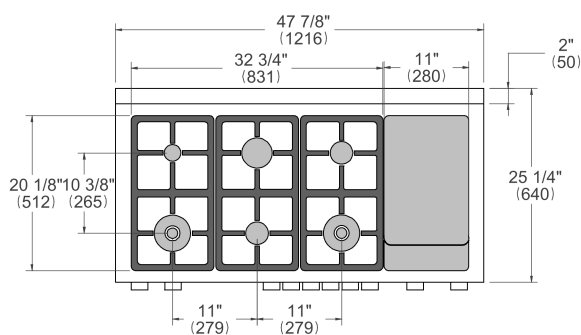
### LEG DETAILS



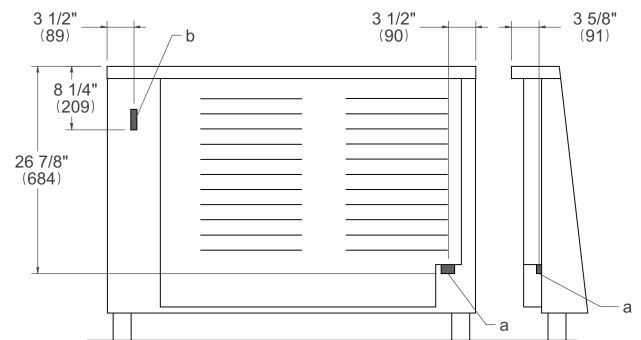
### FRONT VIEW



### WORKTOP DETAILS



### REAR VIEW



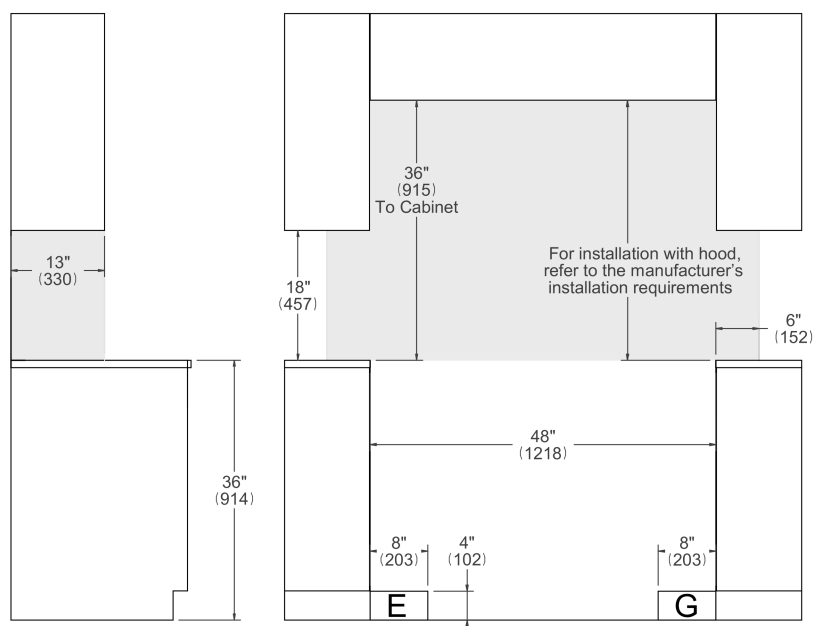
## INSTALLATION

**E**

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  
b. Gas 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.