

# MAST486GGASXT

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



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

6 Monobloc brass burners

Stainless steel electric griddle and cover

Two 19000 BTU power burners with dual ring flame delivering fastest time-to-boil in class

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

2.4 cu.ft auxiliary gas oven

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

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

Smooth-glide telescopic racks

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

## MAINTOP FEATURES

<b>Maintop</b>	6 Monobloc brass burners + stainless steel griddle with cover
<b>Burner power</b>	2 power burners 1300 - 19000 BTU 1 large burner 2500 - 10400 BTU 2 medium burners 1500 - 5900 BTU 1 simmer burner 750 - 3500 BTU
<b>Griddle power</b>	1100 W
<b>Knobs</b>	Metal
<b>Ignition system</b>	Electric with thermocouple safety device
<b>Grates</b>	Cast iron
<b>Included accessories</b>	1" stainless steel island trim Wok ring Simmer ring

## OVEN FEATURES

<b>Oven type</b>	Gas oven with infrared gas broiler
<b>Burner power</b>	Main: Bake element 3500-14000 BTU Main: Broiler element 9000 BTU Aux: Bake element 2400-7000 BTU
<b>Oven volume</b>	Main 4.7 cu.ft - Aux 2.4 cu.ft
<b>Convection</b>	Dual horizontal fans
<b>Functions - Main oven</b>	Bake - Convection Bake - Broil
<b>Functions - Aux oven</b>	Bake
<b>Oven door</b>	Tempered edge-to-edge triple glass
<b>Oven door hinges</b>	Soft-close
<b>Included accessories</b>	Main oven: 3 wire shelves 1 set of telescopic glides Aux oven: 2 wire shelves 1 set of telescopic glides Baking tray with grill trivet

## TECHNICAL SPECIFICATIONS

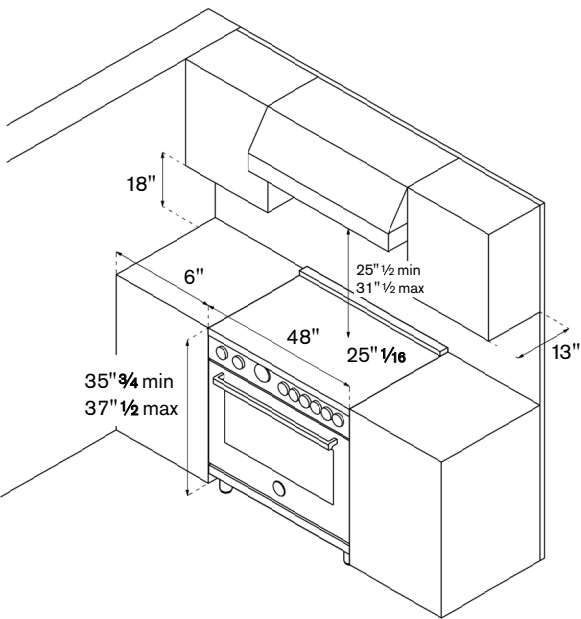
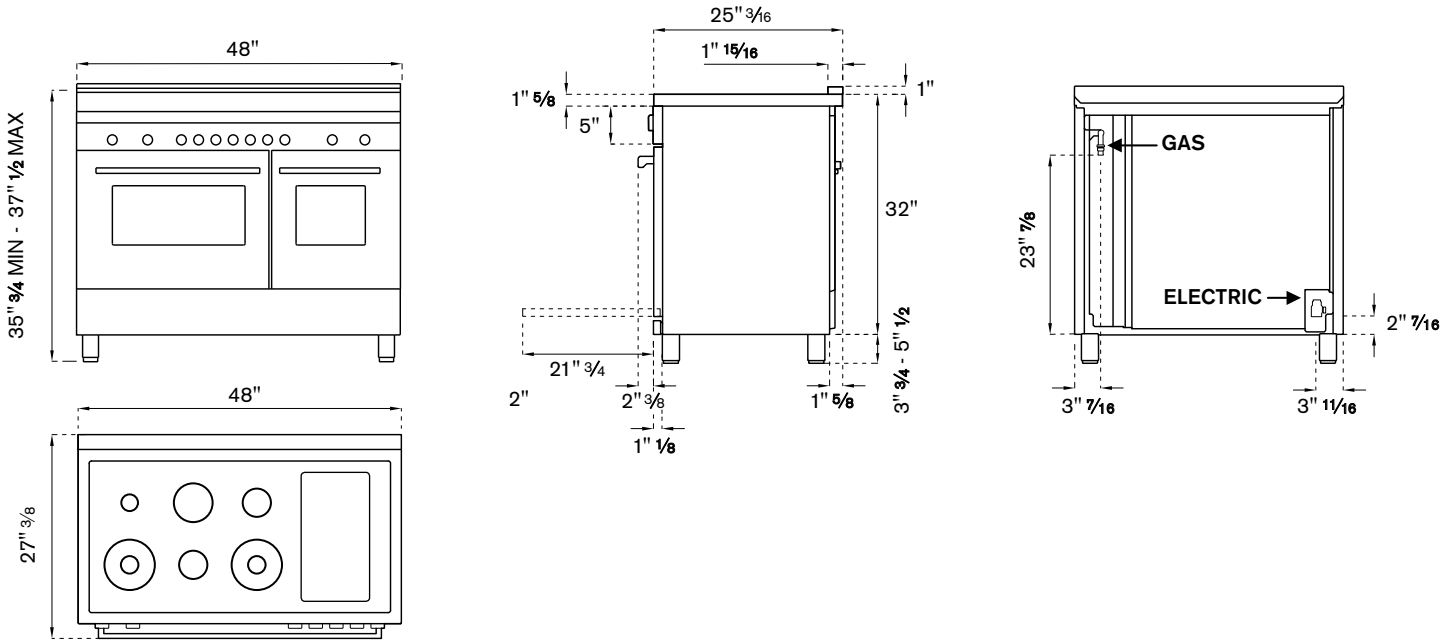
<b>Electrical supply</b>	120V 60 Hz - 1200W 10 Amp dedicated circuit
<b>Power connection</b>	NEMA 5-15P plug with 59" cord
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts & labor
<b>Gas type and conversion</b>	Bertazzoni ranges are available in NG (standard) or LPG (selected models). A gas conversion kit is included with every range.

## OPTIONAL ACCESSORIES

<b>TKP48X</b>	Toe kick
<b>CIG36</b>	Cast iron griddle
<b>901471</b>	Set of telescopic glides for oven rack
<b>901272</b>	Bertazzoni white porcelain baking dish
<b>BGH48</b>	4" backguard

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### Side Clearance Requirements:

- 6" min clearance from edge of mantop.
- Overhead Cabinet: 18" min height above countertop
- 13" max depth.

### Ventilation Hood Clearance:

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

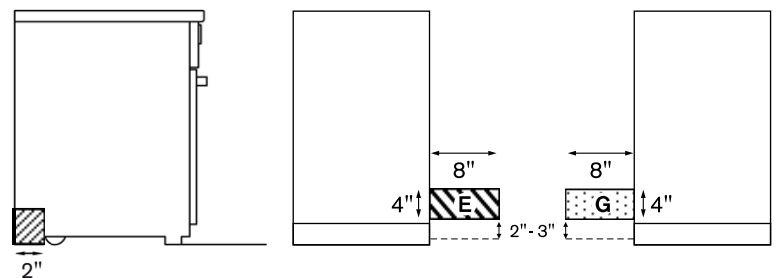
### ELECTRICAL LINE

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.



- Installation clearance available behind range
- Electrical Installation Location
- Gas Installation Location

**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. Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.