

# BERTAZZONI MASTER SERIES

30" 4 INDUCTION ZONES, ELECTRIC CONVECTION OVEN

MAS30 4 INM XE



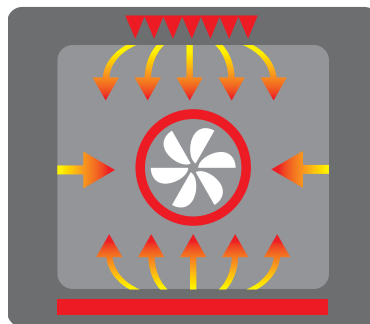
Bertazzoni Master Series ranges blend commercial-kitchen style with Italian design. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. The Master Series 30-inch induction range uses the most efficient heat-transfer technology for super-fast yet precise cooking. The beautiful smooth worktop includes 4 induction heating zones. Each zone is controlled with a dedicated knob, has variable power with boost function with a digital readout on the worktop, and a pan detection system. Residual heat indicators warn if a zone is still hot even when switched off, guaranteeing maximum safety. The extra large electric oven with European convection and 9 cooking modes ensures a balanced airflow and even heat distribution for single and multi-level roasting and baking with no flavor crossover. Complete your Bertazzoni range with any of the available ventilation and backsplash solutions, as well as low-profile back trim, toe kick and other beautiful accessories.

## INDUCTION WORKTOP



The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.

## ELECTRIC CONVECTION OVEN



The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.

## SOFT MOTION DOOR



The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.



TO COOK BEAUTIFULLY

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### FEATURES

<b>Induction Zones</b>	4
<b>Worktop</b>	induction
<b>Worktop Controls</b>	knobs
<b>Residual Heat Indicator</b>	yes
<b>Knobs</b>	soft touch
<b>Backguard</b>	standard 4 inches
<b>Front Left</b>	7"-1850 W (Booster 3000 W)
<b>Back Left</b>	7"-1850 W (Booster 3000 W)
<b>Front Right</b>	5" 3/4"-1400 W (Booster 2200 W)
<b>Back Right</b>	8" 1/2"-2300 W (Booster 3700 W)
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/dehydrate
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full width triple glass
<b>Oven equipment</b>	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	44 A - 9800 W, 45.5 A - 10500 W
<b>Rating*</b>	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 40 A
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

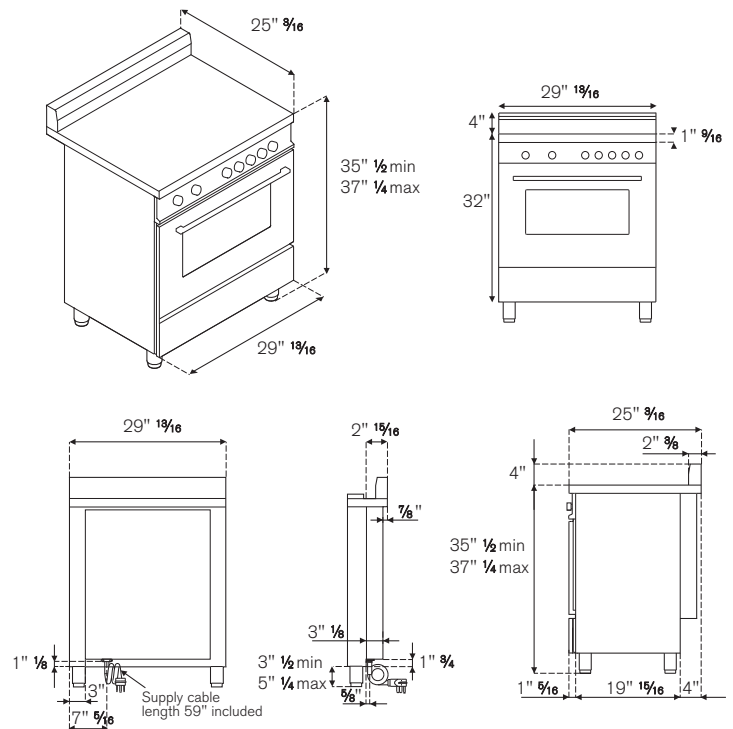
\*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

### ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)  
Telescopic glide shelves (TGC)

### MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



### INSTALLATION INSTRUCTIONS

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

**Disclaimer:** while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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