



# INSTALLATION, USE & CARE MANUAL

## 30" FREESTANDING DUAL FUEL RANGES

Models MAS30 4 DFM XE

[M7S06ZA7X5DUG]



310859



BERTAZZONI SpA  
Via Palazzina 8  
42016 Guastalla RE  
ITALY

**WWW.BERTAZZONI-ITALIA.COM**

## From the desk of the President

Dear new owner of a Bertazzoni product,

I want to thank you for choosing one of our beautiful PRO ranges. We know that you have many brands and products to choose from and we are thrilled that you have decided to take one of your products into your home.

We take as much pride in making our ranges as we hope you will in owning them. My family started manufacturing cooking appliances in 1882. Each of our products is a blend of Italian design finesse and superior appliance technology. While we can not replace your unique talent at cooking delicious recipes for yourself, your family and your friends, we try our best to make cooking easier, more effective and more fun.

Our appliances are designed according to the strictest safety and performance standard for the European and the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your Bertazzoni product.

This manual will help you learn to use the product in the safest and most effective manner and care for it so that it may give you the highest satisfaction for years to come.

The manual also includes directions for the professional installer that will install the product in your home. We recommend using factory-trained professionals for the delicate task of installing and testing appliances in your home. Please call Customer Service if you need help locating a factory-trained professional installer in your area.

Please keep this manual for future use.

Grazie!

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## **WARRANTY AND SERVICE**

All Bertazzoni products carry a 2 year parts and labour warranty.

Service on all Bertazzoni products shall be carried out by factory-trained professionals only.

For warranty service please contact Customer Service at the numbers indicated below.

### **CUSTOMER SERVICE**

English/Spanish hotline (866) 905-0010

French (800) 561-7625

Fax (714) 428-0040

Email

[BERTAZZONIHHELP@SERVICEPOWER.COM](mailto:BERTAZZONIHHELP@SERVICEPOWER.COM)

Mailing address

SERVICEPOWER  
1503 South Coast drive  
Suite 320  
Costa Mesa CA 92626

### **REPLACEMENT PARTS**

Only Bertazzoni replacement parts may be used in performing service on the appliance.

Replacement parts are available from factory authorized parts distributors.

AP Wagner      PHONE 1 888 279 2463      FAX 716 856 4779

Reliable Parts      PHONE 206 5758818      FAX 206 5750910

Coast      PHONE 800 821 0244      FAX 604 321 6646

## IMPORTANT SAFETY INFORMATION

**PLEASE READ AND FOLLOW THESE IMPORTANT INSTRUCTIONS FOR THE SAFETY OF YOUR HOME AND OF THE PEOPLE LIVING IN IT.**

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!**

**If the information in this manual 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 substances in the vicinity of this or any other appliance.

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 gasfitter. A "T" handle type manual gas valve must be installed in the gas line connected to this 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 neighbour's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas suppliers, call the fire department.**



### **WARNING**

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven



### **Warning!**

**This range can tip. Injury to persons could result. Install anti-tip device shipped with range. See Installation Instructions.**

## **WARNING!**

**Read this instruction booklet before installing and using the appliance.**

**The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.**

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

**This appliance has been designed for non-professional, domestic use only.**

**Do not use this appliance to heat a room.**

**Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.**

Before beginning installation, please read these instructions completely and carefully.

Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.

Please ensure the range is properly grounded.

The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

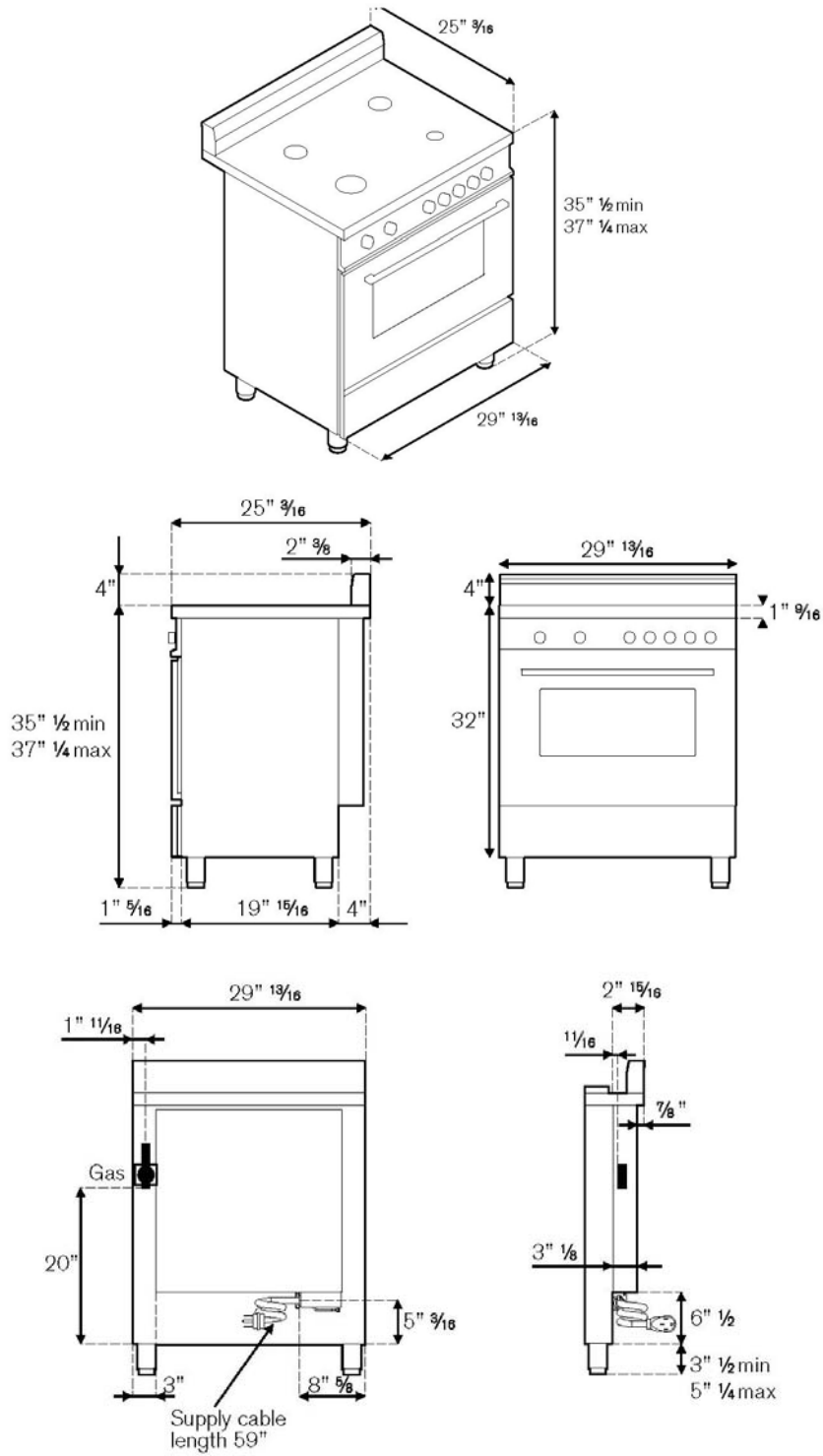
The plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code 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.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

# PRODUCT SPECIFICATIONS

Dimensions (insert drawings front, side and back)



## Weight

### Burner power

	Natural gas	LP gas
Auxiliary	3750 BTU/h	3750 BTU/h
Semi-rapid	6000 BTU/h	6300 BTU/h
Rapid	10400 BTU/h	11400 BTU/h
Dual burner (inner)	2730 BTU/h	2900 BTU/h
Dual burner (outer)	15000 BTU/h	16400 BTU/h



## BEFORE INSTALLATION

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 conform to American National Standards, *National Fuel Gas Code ANSI Z223.1 – latest edition\*\* 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 with the new AGA or CGA certified 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 regulator shall be properly installed in order to be accessible when the appliance is installed in its final location. The pressure regulator must be 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 ½ psi (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

to the appliance

**WARNING:** This appliance shall not be installed with a ventilation system that air downward toward the range/rangetop/cooktop; this type of ventilation system may cause ignition and combustion problem with the gas cooking

appliance resulting in a personal injury or unintended operation.

**WARNING:** an air curtain or other overhead range/rangetop/cooktop hood, which operates by blowing a downward airflow onto a range/rangetop/cooktop, shall not be used/installed in conjunction with this gas range/rangetop/cooktop.

### WARNING!

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

**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.

### TYPE OF GAS

This appliance is shipped from the factory for use with natural gas. For use with propane LP gas please follow the conversion procedure described on pg. 17. A step by step conversion procedure is also included with each set of LP gas nozzles.

### GAS PRESSURE

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20" water column (5 kPa) .

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 11" w.c. (2.75 kPa for LP Gas).

## INSTALLING THE LEGS

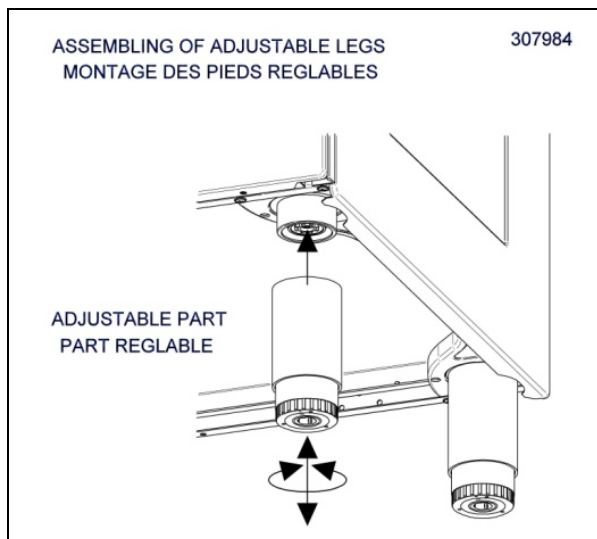
Bertazzoni ranges must be used only with the legs properly installed.

Four height-adjustable legs are shipped 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.

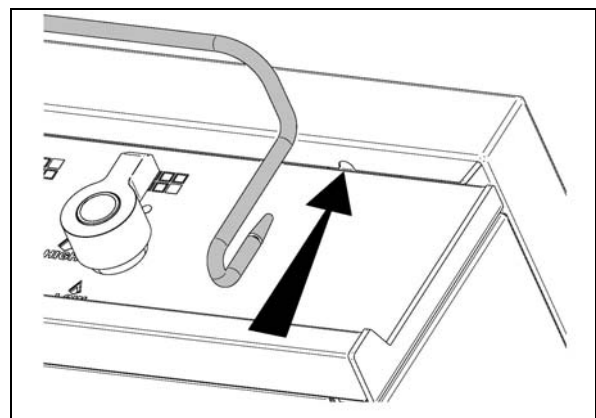
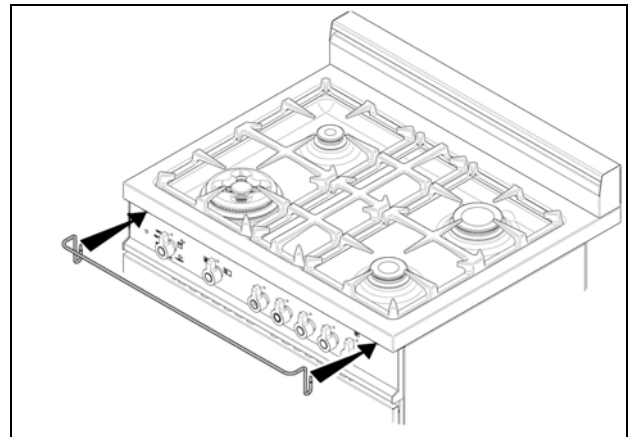


## INSTALLING THE WORKTOP FRONTGUARD

To increase the clearance between the front edge of the worktop and the burners it is possible to install the worktop front guard shipped with the appliance.

To install the front guard, hold it with the pointed edges looking up. Align the edges of the front guard with the appropriate receptacles in the bottom of the worktop and press firmly until the front guard is securely attached to the worktop.

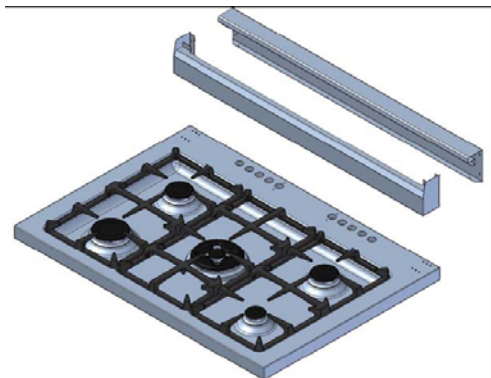
**ATTENTION:** once installed the front guard may only be removed by disassembling the worktop. Attempting to remove the front guard without disassembling the worktop will result in permanent damage to the worktop.



## INSTALLING THE BACKGUARD

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

The supplied back guard is a 2-part assembly. The box also contains a set of metal screws for securing the back guard to the worktop.



2 lateral screws from the bottom.



Disassemble the back guard and position the front part on the worktop. Align the screw holes with the corresponding holes at the back of the worktop.



If the holes are not aligned, partially loosen the brackets at the back of the worktop as shown below.



Install the front part of the back guard by tightening the 2 central screws from the top and

## INSTALLING THE ANTI-TIP Stability DEVICE

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

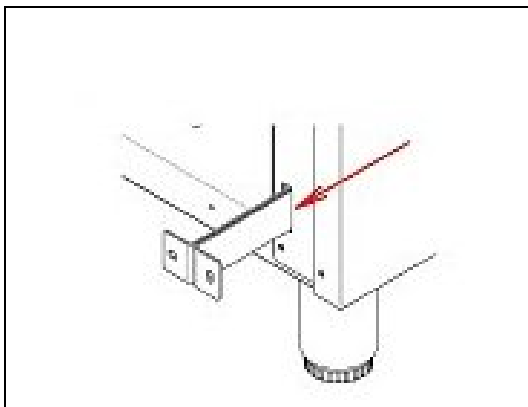
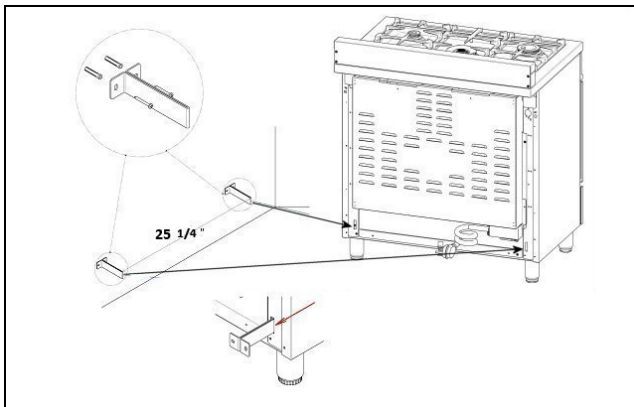
The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled.

Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.

Position the two 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. The distance between the two brackets is 25"1/4 (64,1 cm).

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.



## INSTALLATION REQUIREMENTS

### ELECTRICAL

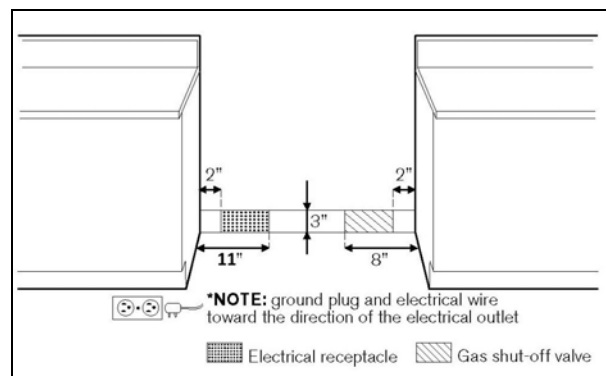
A properly grounded and horizontally-mounted electrical receptacle Type NEMA 14-50R should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 11" (28 cm) from the left side (facing product); refer to ELECTRICAL CONNECTION section pag. 13.

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.



## INSTALLATION ADJACENT TO KITCHEN CABINETS

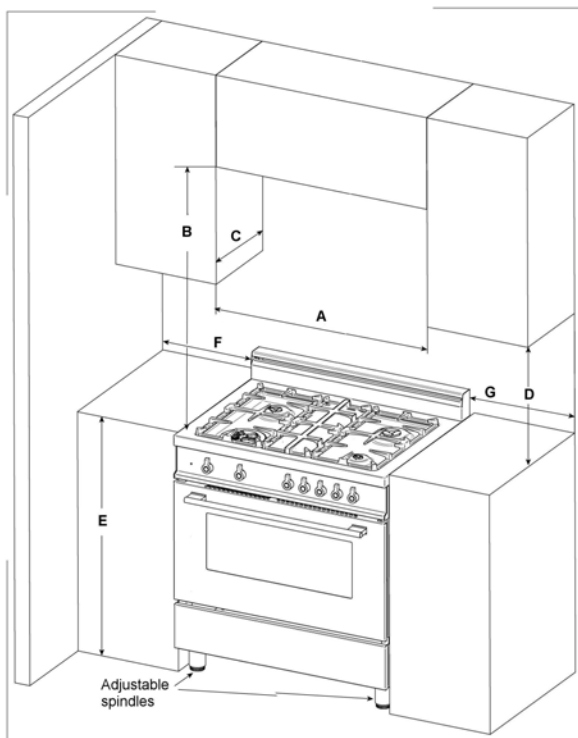
This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm from the floor).

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.

**ATTENTION:** 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 1/2" (90.2 cm) and 37 1/4" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm)

A	30" (76,2 cm)
B	36" (91,5 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)



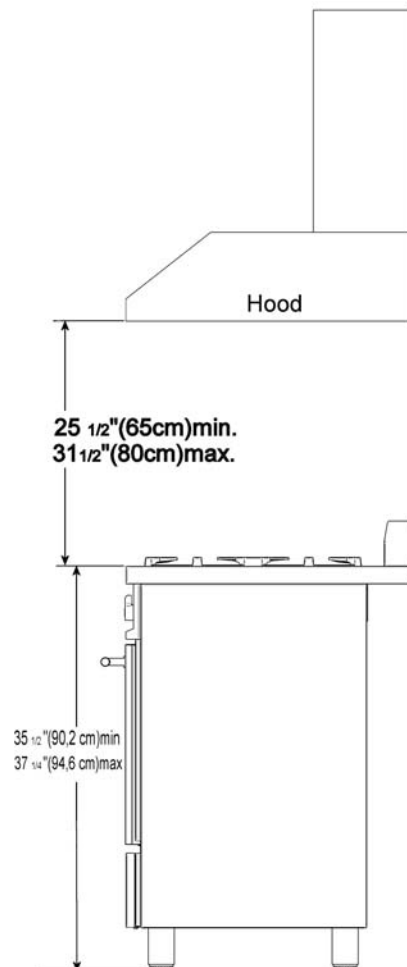
## EXHAUST HOOD INSTALLATION

This range will best perform when used with PRO line 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.

For maximum performance, the height of the bottom of the hood from the worktop should be between 25 1/2" (65 cm) and 31 1/2" (80 cm). This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood.

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.



## ELECTRICAL CONNECTION

The appliance shall be connected to a single phase electric line rated at 120/208Vac or 120/240Vac and 60Hz frequency.

Electric power rating:

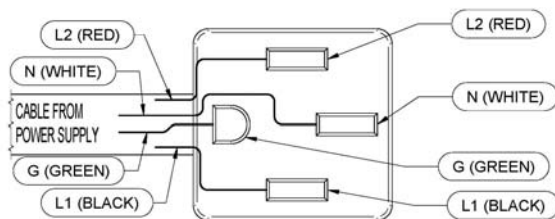
- 120/208Vac: 2400 Watt or 12.0 A max.
- 120/240Vac: 3100 Watt or 13.5 A max.

Heating elements power rating:

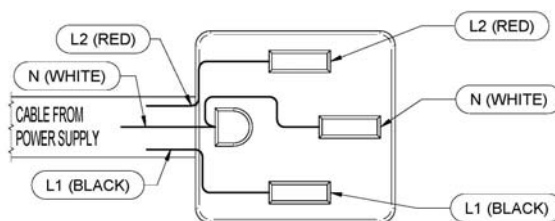
- Oven bake element = 1600 Watt
- Oven circular element = 2800 Watt
- Oven double broil element = 1200+1800 Watt

Install a suitable electric power supply receptacle connection type NEMA 14-50R able to support a load of at least 16 A (per line) according to local code requirements. For four or three wires power supply connection system see diagram below.

### FOUR-WIRE CONN.RECEPTACLE NEMA 14-50R



### THREE-WIRE CONN.RECEPTACLE NEMA 14-50R



Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

### OPTION 1 – FOUR Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)

- Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire

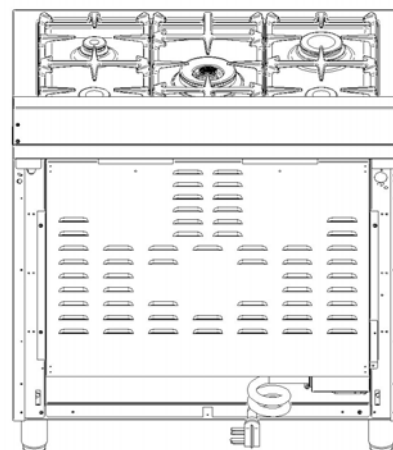
### OPTION 2 - THREE-Wires connection:

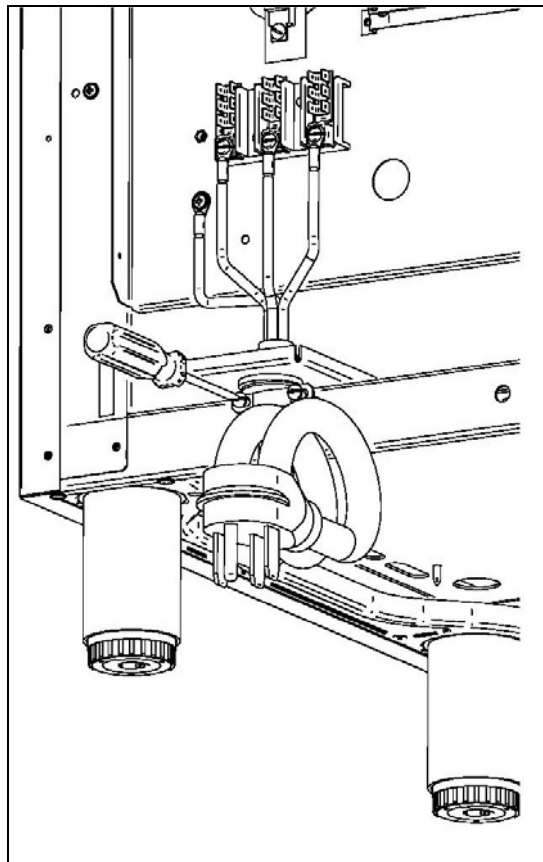
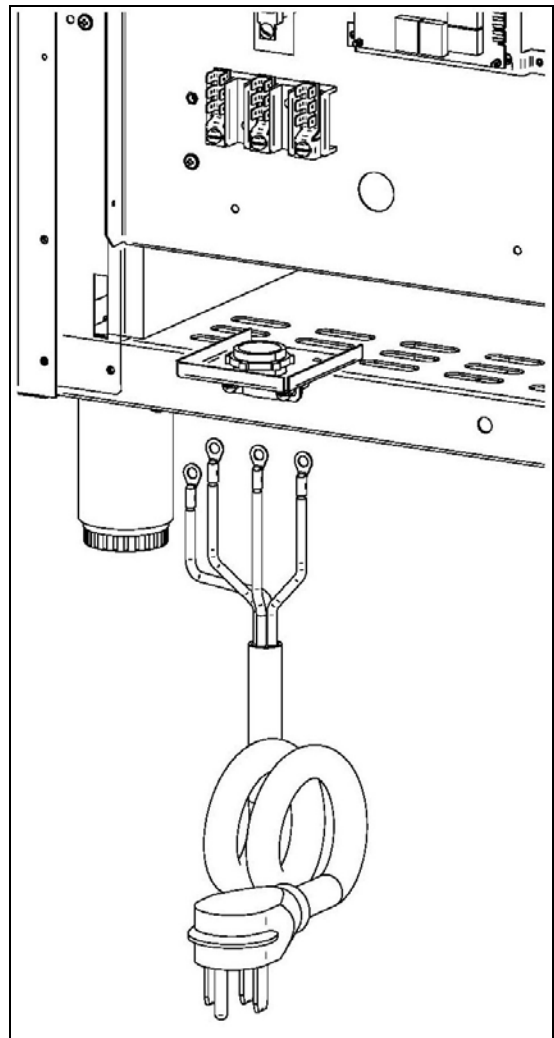
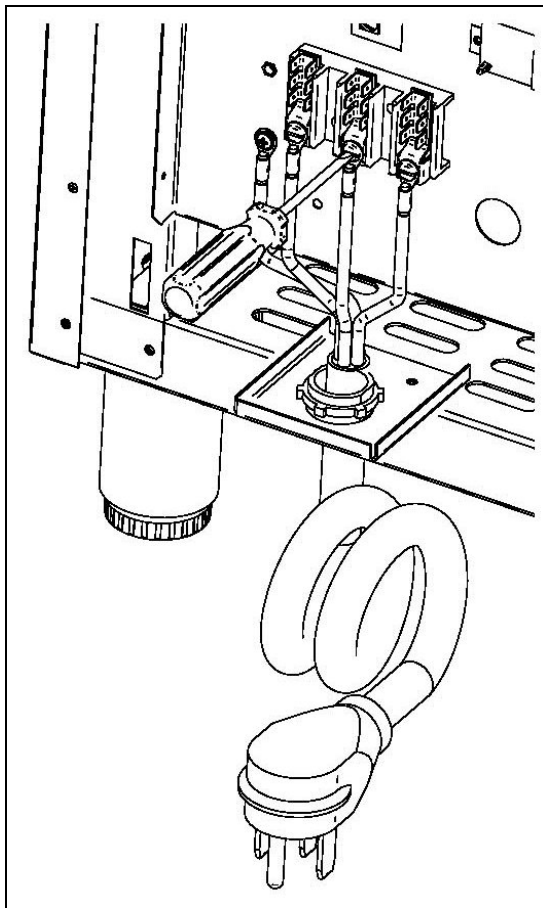
- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL with the GROUND receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire

**DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER type of PERSONAL INJURY.**

The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2x6AWG (L1, L2)+2x8AWG (N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P; cable length 1,5 m.; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and following carefully the instructions and diagrams below:

- 1) Disconnect appliance from electrical power supply receptacle
- 2) Slide out the appliance from installation place to access to back enclosure panel
- 3) Remove back enclosure panel by removing the 6 screws as shown below
- 4) Loose strain relief by unscrewing the two strain relief's screws as in diagram.





- 5) Remove damaged supply cord set by taking off the 4 electrical connection screws (block L1, N, L2 and Ground screw, see diagram)
- 6) Insert the new supply cord set in the strain relief and lock it with two strain relief's screws in suitable position.
- 7) Fix well the ring terminals G, L1, N, L2 of the new supply cord set as shown in diagram with its 4 screws
- 8) Re-install the back enclosure panel with 6 screws
- 9) Slide the appliance back into its proper location
- 10) Re-connect the appliance to the electrical power.

### ELECTRICAL GROUNDING

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

**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**

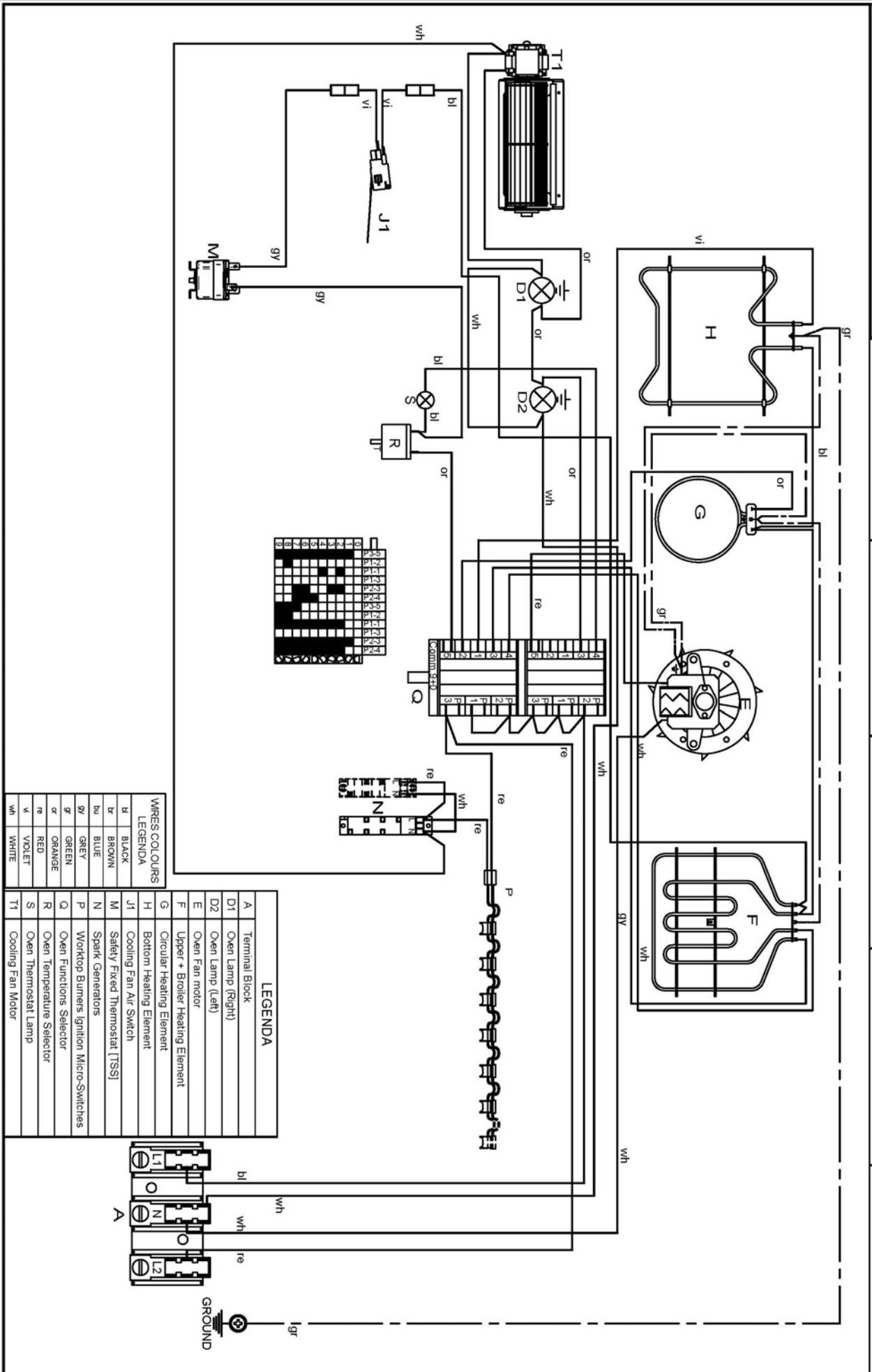
**CAUTION**

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

**Verify proper operation after servicing**



# WIRING DIAGRAM



**WIRES COLOURS LEGENDA**

bl	BLACK
br	BROWN
blu	BLUE
gr	GREY
grn	GREEN
or	ORANGE
re	RED
v	VIOLET
wh	WHITE

**LEGENDA**

A	Terminal Block
D1	Oven Lamp (Right)
D2	Oven Lamp (Left)
E	Oven Fan motor
F	Upper + Broiler Heating Element
G	Circular Heating Element
H	Bottom Heating Element
J1	Cooling Fan Air Switch
M	Safety Fixed Thermostat [TSSI]
N	Spark Generators
P	Worktop Burners Ignition Micro-Switches
Q	Oven Functions Selector
R	Oven Temperature Selector
S	Oven Thermostat Lamp
T1	Cooling Fan Motor

## GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet (see drawing below for details of gas connection). On all pipe joints use appropriate sealant resistant to gas.

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with natural gas.

For LP/propane household installation, the appliance must be converted by the dealer, by a factory-trained professional or by a qualified licensed plumber or gas service company.

Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the dealer and the owner of the range to perform the appropriate gas conversion following the directions of the manufacturer.

**THE GAS CONVERSION PROCEDURE IS DESCRIBED IN THIS MANUAL AND IN THE PACKAGE CONTAINING THE CONVERSION NOZZLES SHIPPED WITH EVERY RANGE.**

Please provide the service person with this manual before work is started on the range.

### WARNING!

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

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method.

## 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

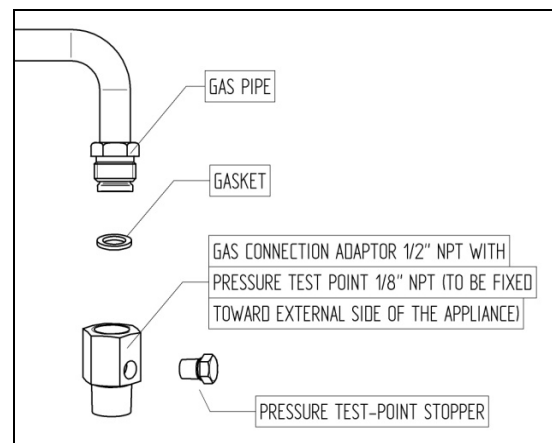
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

**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.

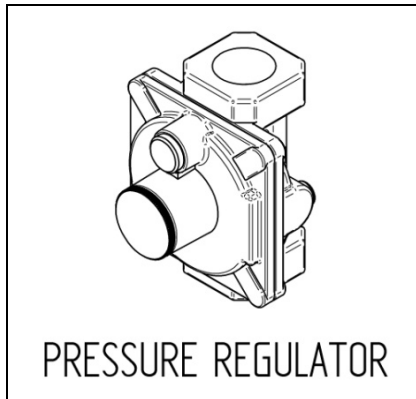




## PRESSURE REGULATOR

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.

The pressure regulator shipped with the appliance has two female threads  $\frac{1}{2}$ " NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.



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

Natural gas → 4.0" W.c.P.

LP/Propane → 11.0" W.C.P.

Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of  $\frac{1}{2}$  PSI (14.0" W.c.P.) If the line pressure exceeds that amount, a step-down 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  $\frac{1}{2}$  psig (3.45 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  $\frac{1}{2}$  psig (3.45 kPa).

## 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. 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. **IMPORTANT:** Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on page 20 for matching nozzles to burners.

Save the nozzles removed from the range for future use.

### 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" w.c. or LP gas at a nominal outlet pressure of 11" w.c. 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 other liquid propane LP gas:

1. 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).
2. Screw by hand the metal cap in the original position on the regulator.



## 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 7 mm {socket 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 on page 20 for matching nozzles to burners.

## STEP 3: 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.**

### SURFACE BURNERS

1. Light one burner at a time and set the knob to the MINIMUM position (small flame).
2. Remove the knob.
3. 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.

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



## GAS BURNERS DATA TABLES

Burner	Position	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
		diam. [mm.]	Type	[i.w.c.]	[BTU/h]	[W]	[BTU/h]	[W]	diam. [mm]
Auxiliary	Rear L	0,92	NG	4"	3750	1098	900	264	Regulated
		0,56	LP (Propane)	11"	3750	1098	900	264	0,29
Semi-Rapid	Front R	1,17	NG	4"	6000	1759	1500	439	Regulated
		0,73	LP (Propane)	11"	6300	1845	1500	439	0,36
Rapid	Rear R	1,55	NG	4"	10400	3046	2500	732	Regulated
		0,98	LP (Propane)	11"	11400	3339	2500	732	0,47
Dual Burner	Front L Inner	0,80	NG	4"	2730	799	900	264	Regulated
		0,50	LP (Propane)	11"	2900	849	900	264	0,29
	Front L Outer	N°2 x 1,30	NG	4"	15000	4394	4500	1318	Regulated
		N°2 x 0,83	LP (Propane)	11"	16400	4804	4500	1318	0,65

## INSTALLATION Checklist

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?
6. Is the gas service line connected following the directions of the manufacturer?
7. Have all the proper valves, stoppers and gasket been installed between the range and the service line?
8. Has the gas connection been checked for leaks?
9. Has the range been set for the type of gas available in the household?
10. Does the flame appear sharp blue, with no yellow tipping, shooting or flame lifting?
11. Has the minimum setting for all burners been adjusted?

## FINAL PREPARATION

All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.

If build-up 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.

## USER MANUAL

### WARNING!

**Proper Installation.** Be sure your appliance is properly installed and grounded by a qualified technician.

**Do not leave children alone.** Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

**Wear proper apparel.** Loose-fitting or hanging garments should never be worn while using the appliance.

**User servicing.** Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

**Use only dry potholders.** Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

**Do not to cover the holes inside the oven with aluminium foil.**

**Do not to cover the worktop with aluminium foil.**

**Do not store any flammable object or objects under pressure in the storage compartment.**

**Keep the area of operation of the range free from combustible materials, gasoline and other flammable vapours and liquid.**

**Do not store dangerous or flammable materials in the cabinets above the appliance.**

**Do not use the appliance for space heating.**

**Do not use aerosol sprays in the vicinity of the appliance while cooking.**

**Do not sit or step on the oven door.**

**Do not use oven compartment for storage.**

**Use Care When Opening Door.** Let hot air or steam escape before removing or replacing food

**Do not heat unopened food containers.** Build-up of pressure may cause container to burst and result in injury.

**Keep oven vent ducts unobstructed.**

**Always place oven racks in desired location when oven is cool.** If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

**Do not clean oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

**Do not use oven cleaning products.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

**Clean only parts listed in manual.**

**Do not use water on greasefires.**

**Smother fire or flames or use dry chemical or foam-type extinguisher.**

## ROOM VENTILATION

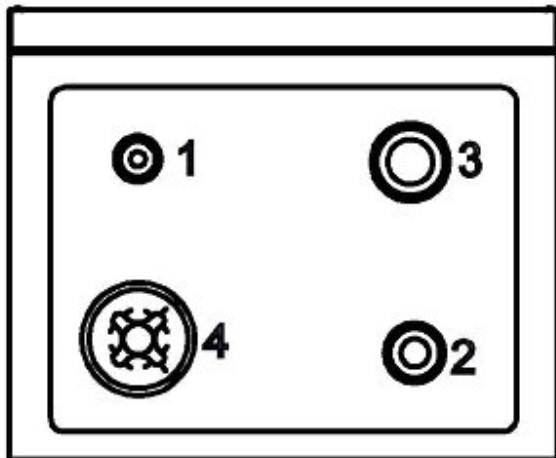
The use of a gas cooking appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (400 CFM minimum). Activate the exhaust fan/range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window.



## SURFACE BURNER LAYOUT

1. Small Burner
2. Medium burner
3. Rapid burner
4. Dual burner (Power burner)

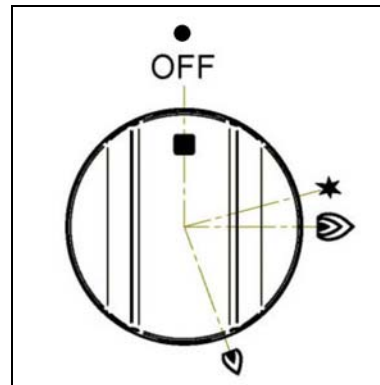
Model



## SURFACE COOKING

### SYMBOLS

(\*)



Burner position (in this case front right burner).



Maximum temperature setting /Recommended control knob position for burner ignition



Minimum temperature setting

## SURFACE BURNER OPERATION

### THERMOCOUPLE SAFETY VALVE

Each surface burner of a Bertazzoni range is equipped with a thermocouple safety device.

The thermocouple opens the flow of gas to the burner only when hot. Should the flame go off, the thermocouple will immediately close the gas flow to the burner eliminating any risk to your home.

For faster activation of the thermocouple, always light the burners on maximum power. This will allow the thermocouple to reach the optimum temperature in the fastest time.

### ELECTRIC IGNITION

To activate the electric ignition, simply turn the control knob counter-clockwise to maximum power (★ position). Press the knob to start the flow of gas and the ignition spark. The spark will be released at the metal tip of the white ceramic pin located on the side of the burner. Once the flame is on, release the control knob gently.

If the flame turns off, repeat the above procedure.

The dual power-burner is composed by two burners (inside and outside). Each burner is activated by a separate control knob. The two burners can be operated separately or together for maximum power. To activate the power-burner, turn on the central burner first, then turn on the external ring.

**ATTENTION:** do not ignite burners if the black burner cap is not installed or not centred. The flame will be irregular.

### MANUAL IGNITION

Manual ignition is always possible even when the power is cut off or in the event of power failure.

Turn the control knob counter-clockwise to the **MAXIMUM** position. Light the flame with a kitchen lighter or with a match.

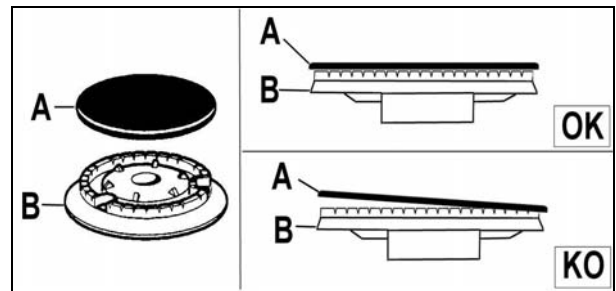
## TIPS FOR USING BURNERS CORRECTLY

### WARNING!

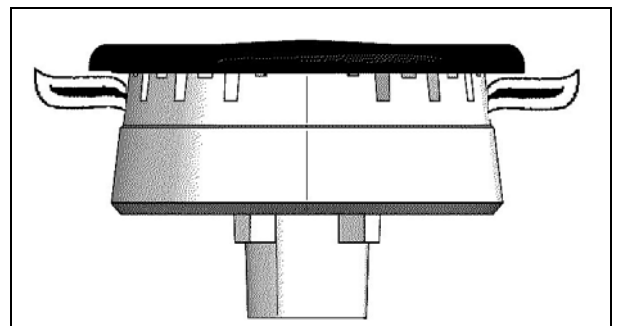
**KEEP CHILDREN AT A SAFE DISTANCE FROM THE APPLIANCE DURING OPERATION.**

**DO NOT ALLOW CHILDREN TO OPERATE THE APPLIANCE.**

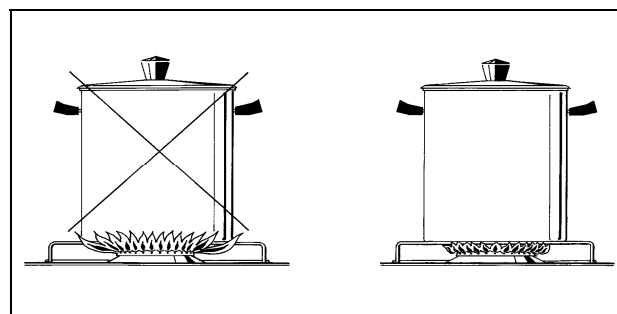
1. Always check that the burner caps are properly installed before operation.



2. Verify that the flame of the worktop burners is completely blue and with regular aspect as shown below.



3. Always adjust the burner flame so it does not extend beyond the edge of the pan.



## TIPS FOR USING PANS CORRECTLY

### ATTENTION!

Always ensure that bottom and handles of pans do not protrude from the worktop.

When cooking with flammable fat such as oil, do not leave the range unattended.

Use pots of the appropriate size on each burner following the indication of the diagram below.

Burner	Recommended pan size inches (mm)
Small	3½"-51/2"(90 – 140)
Medium	51/2"- 101/4"(140 – 260)
Large	71/8"- 101/4" (180 – 260)
Dual burner	82/3"-101/4" (220 – 260)

When boiling liquids, turn the knob to the MINIMUM position once boiling is reached to avoid overflow. .

Always use pots with matching lid.

Dry the bottom of pans before operation.

Use pots with a flat, thick bottom (except for wok cooking).

**WOK COOKING:** always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm).

**SIMMERING:** use the simmer ring supplied with the range.

## OVEN COOKING

### WARNING!

**Use Care When Opening Door.** Let hot air or steam escape before removing or replacing food.

**Do Not Heat Unopened Food Containers.** Build-up of pressure may cause container to burst and result in injury.

**Keep Oven Vent Ducts unobstructed.**

**Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

**Do Not Clean Door Gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket

**Do Not Use Oven Cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

**Clean Only Parts Listed in manual.**

### CAUTION

Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.

### DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN

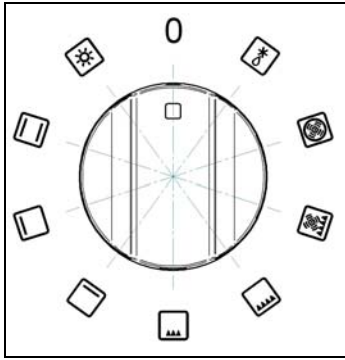
Heating elements may be hot even though are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come into contact with the heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns, for example, oven vent openings and surfaces near these openings, oven doors, oven glass window.

### WARNING

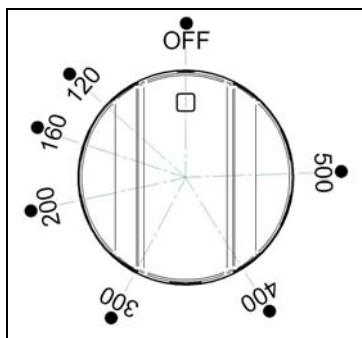
**TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, THE APPLIANCE MUST BE SECURED WITH A PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, REMOVE THE APPLIANCE FROM THE WALL AND VERIFY THAT THE ANTI-TIP DEVICES ARE ENGAGED.**

## SYMBOLS

### OVEN FUNCTIONS SELECTOR



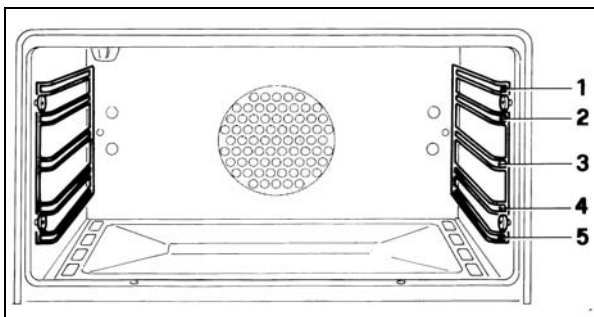
### TEMPERATURE/CLEAN SELECTOR



### OVEN RACKS

Bertazzoni ranges are equipped with commercial grade shelves and an enamel cooking tray.

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 available.



To keep the oven as clean as possible, cook meat on the tray .










When available, always follow recipe book directions. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

## ATTENTION!

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 odours from the internal insulation.

### OVEN FUNCTION SELECTOR

The oven has 9 functions defined for the following operations (from 0 position in clockwise direction):

-  **LIGHT**
-  **BAKE** (Upper heating + Bottom heating elements) to be used with oven temperature from 0 to 500°F/260°C
-  **UPPER BAKE** (Upper heating element) to be used with oven temperature from 0 to 500°F/260°C
-  **BOTTOM BAKE** (Bottom heating elements) to be used with oven temperature from 0 to 500°F/260°C
-  **SMALL BROILER** (Broiler heating element) to be used with temperature selector at **500°F** for broiling
-  **LARGE BROILER** (Upper heating +Broiler heating elements) to be used with temperature selector at **500°F** for broiling
-  **CONVECTION BROILER** (Upper Heating + Broiler heating elements + fan) to be used with temperature selector at **500°F** for convection broiling
-  **CONVECTION** (Circular heating element + fan) to be used with oven temperature from 0 to 500°F/260°C
-  **DEFROST** (only fan)

## USING THE OVEN

### OVEN LIGHT

The appliance is equipped with two oven lamps that light up when the oven is in operation.

### COOLING FANS

The appliance is equipped with a cooling fan motor that activate when the oven is in operation for cooking. A malfunction of the cooling fan motor system during oven use inhibits oven heating elements use (the oven does not heat-up); in this case after-sale service shall be contacted in order to restore the correct functionality of the cooling fan motor system.

### FRONT INDICATOR LIGHT

This appliance is equipped with 1 indicator light on the front panel:

- **ORANGE** colour: oven thermostat indicator light; light on means oven heating element/s connected and vice versa.

### OVEN CONVECTION FAN

The appliance is equipped with an oven fan mounted inside a circular heating element, protected by a fan shield on the back of the oven cavity; it operates each time that the oven operates in the functions CONVECTION BROILER, CONVECTION and DEFROST.



**BAKE**

### PREHEATING THE OVEN

Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven. During pre-heating time orange oven thermostat light is always lit, once pre-heating is over, it start to cyclate on/off according oven thermostat cycle

### GETTING THE BEST RESULTS

Minimize opening the door.

Choose the right size bake ware.

Use the bake ware recommended in the recipe.

Store the broiler pans outside the oven: extra pans without food affect the browning and cooking.

Browning can depend from the type of pan used:

- 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 utensils or glass bake ware. These may require lowering the bake temperature 25°F.

### BAKEWARE TYPE

Metal bake ware (with or without a non-stick finish), heat-proof glass, glass ceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with lips on more than one side may affect the baking time.

### BAKE RACK POSITIONS

Rack level positions in the oven are numbered as in the diagram on page 25.

**ONE RACK BAKING** - The Bake mode is best for baking on one rack with rack level 3 and 4 used for most baked items. When baking tall items, rack level 4 may be used. Pies are best baked on rack level 4 or 5 to ensure the bottom of the crust is done without over-browning the top. When large pieces of meat or poultry are roasted such as a prime rib of beef or a turkey, rack level 4 is the preferred rack.

**TWO RACK BAKING** - Rack levels 3 and 5 may be used when baking on two levels. Cookies and biscuits can be cooked properly using these two racks. Casserole dishes may also be baked using these two levels.

**CONVECTION**



### COOKING WITH CONVECTION

There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results and without having to rotate the pans. Convection also enables cooking simultaneously on multiple racks.

Low, shallow bake ware should be used with convection cooking. This allows the heated air to properly move around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food.

Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards are not suitable for convection cooking.

## CONVECTION



Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.

Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside. Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save.

**Converting Conventional Baking to Convection Cooking** - To convert most recipes for baked items (cookies, cakes, pies, etc.), reduce the oven temperature by 25°F. For meats and poultry, use the temperature recommended in recipes and cooking charts.

## CONVECTION

The rear element operates at full power. Air is circulated by the fan for even heating. Use this setting for food which requires gentle cooking such as pastries, soufflés or cakes.

## TIPS FOR CONVECTION and BAKE

### Preheating the Oven

Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

### Temperature Setting

When using Convection, reduce the temperature recommended in the recipe by 25°F. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. When roasting meats in convection mode, do not reduce temperature setting.

### 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.

## RACK POSITIONS

### Large Main Oven One Rack Baking

When baking on one rack, best results are obtained in the bake mode (see Bake). When roasting a turkey or a large piece of meat, convection bake may be used. Rack 4 is the most appropriate rack.

### Two Rack Baking

Racks 4 and 2 are most appropriate when using the convection bake mode. Round cake pans should be staggered on racks 4 and 2. Rectangular (9 x 13) cake pans and cookie sheets should be placed on rack 4 directly under the one on rack 2.

This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable.

When several casseroles, frozen pies or cakes are to be baked, use racks 4 and 2.

These two racks can also be used for a large oven meal.

### Bake ware Type

Aluminium bake ware gives the best browning results.

Cookie sheets with only two sides give the best results. Aluminium commercial half-sheets or professional cooking utensils may be used but baking times may be increased.

### Placement

For better browning, utensils such as cookie sheets. Rectangular baking pans should be placed crosswise on the rack with the shorter side facing right and left to allow better air flow.

When baking on more than one rack, cookie sheets and rectangular (9 x 13) cake pans should not be staggered; round cake pans should be staggered.

### Settings for BAKE/CONVECTION cooking modes

These cooking modes are for baking, roasting or warming using one or two racks.

1. Select BAKE/CONVECTION using the Selector switch.
2. Set the oven temperature using the oven temperature control knob (not over Tmax=500°F setting position). If using CONVECTION, set the oven control knob 25°F below temperature suggested in the recipe. Do not change recipe temperature if roasting meats or poultry.

## BAKING RECOMMENDATIONS

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

## BROIL / CONVECTION BROIL



### Tips for Broiling

Broiling requires constant exposure to high, intense heat. Only the upper element heats in the BROILER mode.

It is recommended that you preheat the broil element before starting to cook. Preheat the broil element/s for about 5 minutes.

### Getting the Best Results

Defrost food before broiling.

Keep oven door closed during broiling.

Steaks should be more than 1" thick if rare meat is desired. Use convection broil if steaks are over 1-1/2 inches thick. Turn food over once after half

cooking time. It is not necessary to turn very thin food (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness.

Use a timer. Set it for the minimum time and check the food.

Center food directly under the broiling element for best browning.

### Rack Positions

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

2 - Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less thick. Also use when browning food.

3 - Use this rack position when broiling meat 1 1/8 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more thick.

3 or 4 - Use this rack when broiling chicken quarters or halves.

### Utensils

A porcelain enamel broil pan is included with the range. Use metal or glass-ceramic bake ware when browning casseroles, main dishes, or bread. DO NOT use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the broil element.

### Broiling Using Meat Thermometer

To more accurately define the preparation of thick steaks or chops (at least 1 1/2 inches thick), use a meat thermometer. Insert the point of the thermometer into the side of the meat reaching the center of the steak or chop.

For rare steaks, cook the first side to 90°F. For medium or well done steaks, cook the first side to 100°F. Turn and cook the second side to desired internal temperature.

### SETTING BROILER OR CONVECTION BROILER

Select BROILER to brown food on the top side only. This mode requires turning food if browning is required on both sides.

Select CONVECTION BROILER to brown food slightly also on the bottom side. This mode is preferred for browning food on both side that is too delicate for turning such as fish. The degree of browning of each side might be different.

### TO SET THE OVEN TO BROILER OR CONVECTION BROILER

1. Place oven rack in desired position.
2. Set Selector Switch to BROILER or CONVECTION BROILER.

3. Set oven selector function temperature knob to BROILER or CONVECTION BROILER setting corresponding 300 to 500°F setting .
4. Wait about 5 minutes for pre-heating
5. Place food in oven at desired rack position as referenced on Page 26.
6. Close oven door. The door should be closed throughout the broil cycle.

## BROILING AND ROASTING RECOMMENDATIONS

FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, ½" thick	2	Broiler or convection Broiler	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake



## CARE AND MAINTENANCE

### Cleaning Hints

- 1 . The porcelain enamel finish is acid resistant, but not acid proof. Acidic food, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped off and not allowed to bake onto the porcelain during the next use.
- 2 . Remove the oven racks.
- 3 . The heating elements in the oven do not require cleaning; the elements burn themselves clean when the oven is in use. Elements are permanently connected. It is not necessary to clean the broiler shield above the broil element.

### CAUTION

The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.

## MAINTAINING YOUR RANGE

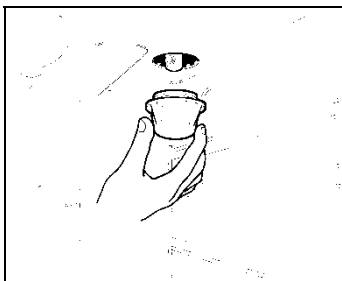
### REPLACING THE OVEN LIGHT BULBS

#### WARNING!

**Disconnect power before servicing unit.**

To replace the oven light bulb, unscrew the protection cap that projects out inside the oven.

NOTE: Touching the bulb with fingers may cause the bulb to burn out. Always use protective glove or use a cloth to remove the bulb.



## CLEANING YOUR RANGE

### ATTENTION!

Never use abrasive cleaners!

Scratches on the stainless steel surfaces are permanent.

#### **Do not clean the range when hot!**

Cleaning after installation: use a stainless steel cleaning product or wipe to eliminate the glue residues of the blue protection film after removal.

Cleaning the worktop: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. **Remove burned food and fat residues with a rubber spatula . If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.**

**Cleaning stainless steel:** for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

**Cleaning the burner caps:** lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

**Cleaning Enamel:** enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids! Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

**Cleaning glass door:** clean the glass using a non-abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

**ATTENTION:** while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.

**ATTENTION:** for further details about cleaning of the appliance, please contact your appliance retailer.

## TROUBLESHOOTING GUIDE

<b>OVEN PROBLEM</b>	<b>POSSIBLE CAUSES AND/OR REMEDY</b>
Range does not function	Range is not connected to electrical power. Ask a professional to check power circuit breaker, wiring and fuses.
Heating elements does not work	Temperature setting knob is set a too low temperature, increase it by turning in clockwise direction . And/or Cooling fan system does not operate correctly.
Oven light does not work	Light bulb is burned out. Range is not connected to power/ clean is cycle on
Igniters does not work	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniters sparking but no flame ignition	Gas supply valve is in "OFF" position. Gas supply is interrupted.
Igniters spark continuously after flame ignition	Ignition micro-switches remain incorrectly engaged; call a qualified technician for repair.
Burner ignites but flame is large, distorted, or yellow	Burner ports are clogged. Unit is not set to the appropriate gas type. Call a qualified technician for gas conversion procedure.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.

## IMPORTANT APPLIANCE INFORMATION

MODEL

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DATE INSTALLED

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DEALER

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INSTALLER

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SERVICER

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