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- › [Bertazzoni](#) /
- › [Bertazzoni Master Series 48-inch Gas Range Instruction Manual](#)

Bertazzoni MAST486GGASBIE†

Bertazzoni Master Series 48-inch Gas Range Instruction Manual

Model: MAST486GGASBIE†



Bertazzoni: Made in Italy

1. INTRODUCTION

Welcome to the Bertazzoni Master Series 48-inch Gas Range. This appliance is designed for superior cooking performance and durability. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new gas range. Please read all instructions carefully before use.



Figure 1.1: Bertazzoni Master Series 48-inch Gas Range

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury. Keep this manual for future reference.

- **Gas Safety:** Ensure proper ventilation. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Electrical Safety:** This appliance must be properly grounded. Do not operate with a damaged cord or plug.
- **Child Safety:** Do not leave children unattended in an area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.
- **Hot Surfaces:** Oven and cooktop surfaces can become hot during operation. Use oven mitts or pot holders when handling hot items.
- **Proper Installation:** Ensure the appliance is installed by a qualified installer in accordance with all local codes and regulations.

3. SETUP AND INSTALLATION

Installation of this gas range requires professional expertise. Refer to the separate installation guide for detailed instructions. After professional installation, perform the following initial checks:

1. **Unpacking:** Remove all packaging materials, protective films, and accessories from the appliance.
2. **Leveling:** Ensure the range is level using the adjustable feet.
3. **Initial Cleaning:** Wipe down all surfaces with a damp cloth to remove any dust or residue from manufacturing.
4. **Ventilation:** Confirm that the kitchen area has adequate ventilation as per local building codes.

4. OPERATING INSTRUCTIONS

4.1. Control Panel Overview

The control panel features robust knobs for precise control over all cooking functions. Each knob is clearly marked for its corresponding burner or oven function.



Figure 4.1: Oven Temperature Control Knob



Figure 4.2: Oven Temperature Gauge

- **Leftmost Knobs:** Control the main oven's convection setting and oven light.
- **Main Oven Temperature Knob:** Adjusts the temperature for the main oven. The integrated temperature gauge provides a visual indication of the oven's internal temperature.
- **Burner Knobs:** Control the six stovetop burners. Each knob has an icon indicating which burner it operates.
- **Auxiliary Oven Knob:** Controls the temperature for the auxiliary oven.
- **Griddle Knob:** Operates the integrated stovetop griddle.

4.2. Stovetop Burners

Your Bertazzoni range features six sealed gas burners for versatile cooking.

1. **Lighting a Burner:** Push and turn the desired burner knob to the 'lightning bolt' symbol. You will hear the igniter click.
2. **Adjusting Flame:** Once lit, adjust the knob to achieve the desired flame intensity, from low to high heat.
3. **Turning Off:** Turn the knob to the 'OFF' position.



Figure 4.3: Stovetop Burner in Operation

4.3. Stovetop Griddle

The integrated griddle provides an additional cooking surface for items like pancakes, bacon, or grilled sandwiches.

1. **Activating Griddle:** Use the dedicated griddle knob on the control panel to turn on and adjust the heat.

2. **Preheating:** Allow the griddle to preheat for several minutes to ensure even cooking.
3. **Cooking:** Place food directly on the griddle surface.



Figure 4.4: Stovetop Griddle in Use

4.4. Main Oven

The main oven offers a generous 4.7 cu. ft. capacity and features dual convection fans for even heat distribution.

- **Capacity:** 4.7 cubic feet.
- **Convection:** Dual convection fans ensure consistent baking and roasting results across all 7 shelf levels.
- **Racks:** The oven includes multiple racks with stoppers for easy and safe handling.
- **Door:** Features a soft-close oven door with tempered edge-to-edge triple glass for improved insulation and easier cleaning.



Figure 4.5: Main Oven Interior with Dual Convection Fans

4.5. Auxiliary Oven

The auxiliary oven provides an additional 2.4 cu. ft. of cooking space, ideal for smaller dishes or when the main oven is in use.

- **Capacity:** 2.4 cubic feet.
- **Operation:** Controlled by its dedicated temperature knob on the control panel.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Bertazzoni gas range.

- **Stainless Steel Surfaces:** Clean with a soft cloth and a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain.
- **Burner Grates and Caps:** Remove and wash with warm, soapy water. Dry thoroughly before replacing.
- **Oven Interior:** For light spills, wipe with a damp cloth. For heavier soil, use an oven cleaner suitable for self-cleaning ovens (if applicable) or follow manufacturer's recommendations.
- **Griddle:** Clean the griddle surface after each use once it has cooled down.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions:

Problem	Possible Cause	Solution
Burner not lighting	Gas supply off; burner cap misaligned; igniter dirty.	Check gas valve; reposition burner cap; clean igniter.
Oven not heating	Power supply issue; temperature setting incorrect.	Check circuit breaker; verify temperature setting.
Uneven cooking	Improper rack position; convection fan issue.	Adjust rack position; ensure convection fan is operating.

7. SPECIFICATIONS

Key technical specifications for the Bertazzoni Master Series 48-inch Gas Range:

Brand Name: Bertazzoni

Model Info: MAST486GGASBIE†

Item Weight: 363 pounds

Product Dimensions: 25.1 x 48 x 35.8 inches

Main Oven Capacity: 4.7 Cubic Feet
Auxiliary Oven Capacity: 2.4 Cubic Feet
Installation Type: Freestanding
Burner Type: Gas (6 sealed burners)
Control Console: Knob
Color: Matt White
Included Components: Gas Range
First Available: October 16, 2018

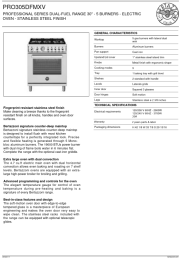

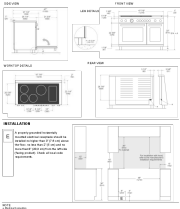
8. WARRANTY AND SUPPORT


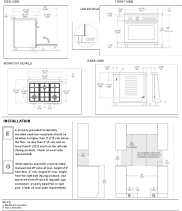


For warranty information, please refer to the warranty card included with your appliance or visit the official Bertazzoni website. For technical support, service, or to order parts, please contact Bertazzoni customer service directly.
Customer Support: Refer to your purchase documentation or the Bertazzoni website for contact details.

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This manual is for informational purposes only and may be subject to change without notice.

Related Documents - MAST486GGASBIE†

	<p>Bertazzoni PRO305DFMXV Professional Series 30-Inch Dual-Fuel Range - Stainless Steel</p> <p>Detailed information on the Bertazzoni PRO305DFMXV Professional Series 30-inch dual-fuel range, featuring 5 gas burners, an electric oven with dual convection, fingerprint-resistant stainless steel finish, and advanced controls. Includes specifications and installation guidelines.</p>
	<p>Bertazzoni Freestanding Full Gas Ranges Installation and User Manual</p> <p>Comprehensive installation, user, and maintenance manual for Bertazzoni freestanding full gas ranges. Covers safety, setup, operation, and troubleshooting for models like MAS366, PRO366, and HER366 series.</p>
	<p>Bertazzoni MAS486IGFEPXT 48-Inch Induction Range: Installation and Specifications</p> <p>Technical specifications and installation drawing for the Bertazzoni MAS486IGFEPXT 48-inch induction range, detailing side, front, rear, and worktop views, leg adjustments, and electrical installation requirements.</p>

 <p>BERTAZZONI MANUAL FREESTANDING GAS RANGES</p> <p>www.bertazzoni.com</p>	<p>Bertazzoni Freestanding Gas Ranges Installation and User Manual</p> <p>Comprehensive guide for installing, using, and maintaining Bertazzoni freestanding full gas ranges. Covers safety, gas conversion, operation of cooktop and ovens, cleaning, and troubleshooting.</p>
	<p>Bertazzoni 36-Inch Dual Fuel Range Installation Guide</p> <p>Installation details and dimensions for the Bertazzoni 36-inch dual fuel range, including side, front, rear, and worktop views, along with electrical and gas connection requirements.</p>
<p>BERTAZZONI INSTALLATION MANUAL FREESTANDING GAS RANGES</p>   <p>218209</p>	<p>Bertazzoni Freestanding Gas Ranges Installation Manual</p> <p>Official installation manual for Bertazzoni freestanding gas ranges. Includes safety guidelines, connection procedures, ventilation, specifications, and model details for proper setup.</p>