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> [Bertazzoni Master Series 36-inch Induction Range MAST365INMXE User Manual](#)

Bertazzoni MAST365INMXE

Bertazzoni Master Series 36-inch Induction Range

MODEL: MAST365INMXE

User Manual

Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Bertazzoni Master Series 36-inch Induction Range, model MAST365INMXE. Please read all instructions carefully before using the appliance and retain this manual for future reference.



Image: Bertazzoni brand emblem, indicating the manufacturer's mark on the appliance.

Safety Information

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury. Ensure the range is properly grounded. Do not store flammable materials in or near the appliance. Keep children away from the range during operation. Refer to local codes and regulations for installation requirements.

Setup and Installation

The Bertazzoni Master Series Induction Range is designed for freestanding installation. Due to its weight and electrical requirements, professional installation by a qualified technician is highly recommended.

Unpacking

- Carefully remove all packaging materials from the range.
- Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your dealer.

- Ensure all included components, such as the induction range unit, are present.

Location and Clearance

Ensure adequate clearance around the range for proper ventilation and safe operation. Consult the installation guide for specific dimensions and clearances from combustible surfaces.

Electrical Connection

This appliance operates on electric fuel. It requires a dedicated, properly grounded electrical circuit. Refer to the electrical specifications in the full installation manual for voltage and amperage requirements. Do not use extension cords.

Operating Instructions

Induction Cooktop Operation

The induction cooktop features 5 ceramic heating elements controlled by front-mounted knobs. Induction technology heats cookware directly through electromagnetic fields, offering precise temperature control and energy efficiency. Only use induction-compatible cookware (magnetic base).



Image: The ceramic induction cooktop surface with five distinct cooking zones, ready for use with induction-compatible pots and pans.

- **Power On/Off:** Turn the corresponding knob to the desired power level to activate a cooking zone. Turn to 'OFF' to deactivate.
- **Power Levels:** Adjust the knob to select heat intensity, typically ranging from low (simmer) to high (boil).
- **Cookware Detection:** The cooktop will only activate when suitable cookware is placed on a zone. An error indicator may appear if cookware is incompatible or absent.

Oven Operation

The oven has a capacity of 5.9 cubic feet and features dual convection fans for even heat distribution and an electric broiler. Oven functions and temperature are controlled via a dedicated knob.



Image: A detailed view of the oven control knob, showing temperature markings in Fahrenheit and function indicators like 'CLEAN' and 'OFF'.

- **Setting Temperature:** Turn the oven control knob to the desired temperature. The oven will begin preheating.
- **Oven Functions:** Select baking, roasting, or broiling functions using the control knob or a separate function selector if available.
- **Convection Fans:** The dual convection fans circulate hot air for faster and more even cooking. This feature can be used for various dishes.
- **Temperature Gauge:** The distinctive Bertazzoni dial gauge displays the internal oven temperature, indicating preheat, bake, and roast zones.



Image: A close-up of the oven's analog dial gauge, displaying temperature ranges for 'PREHEAT', 'BAKE', and 'ROAST', with the Bertazzoni brand and 'MADE IN ITALY' inscription.



Image: The spacious interior of the oven, featuring two circular convection fans at the back and multiple rack positions for versatile cooking.

Care and Maintenance

Regular cleaning and proper care will ensure the longevity and optimal performance of your Bertazzoni range.

Cleaning the Cooktop

- Allow the ceramic cooktop to cool completely before cleaning.
- Use a ceramic cooktop cleaner and a non-abrasive cloth or sponge.
- For stubborn stains, use a razor scraper designed for ceramic cooktops, holding it at a shallow angle.

Cleaning the Oven Interior

The oven features edge-to-edge tempered inner oven glass for easier cleaning.

- Remove oven racks before cleaning.
- Wipe spills immediately after the oven has cooled.
- Use a mild oven cleaner or a solution of baking soda and water for general cleaning. Avoid harsh abrasives.

Cleaning Stainless Steel Surfaces

- Use a soft cloth with warm soapy water or a specialized stainless steel cleaner.
- Always wipe in the direction of the grain to prevent scratching.
- Avoid abrasive cleaners, steel wool, or scouring pads.

Troubleshooting

Before contacting customer service, review the following common issues and solutions.

Problem	Possible Cause	Solution
Cooktop not heating	Incorrect cookware; no cookware present; power supply issue.	Ensure cookware is induction-compatible and properly centered. Check circuit breaker.
Oven not heating or uneven heating	Oven door not closed properly; power supply issue; element malfunction.	Ensure door is fully closed. Check circuit breaker. For persistent issues, contact service.
Unusual odors during first use	Residual manufacturing oils burning off.	This is normal. Run the oven empty at a high temperature for 30-60 minutes with good ventilation.
Control knobs not responding	Power interruption; control panel issue.	Check power supply. If issue persists, contact qualified service personnel.

For issues not listed or if solutions do not resolve the problem, contact Bertazzoni customer support or a certified service technician.

Specifications

Feature	Detail
Brand Name	Bertazzoni
Model Info	MAST365INMXE
Item Weight	231 pounds
Product Dimensions (W x D x H)	36 x 25.19 x 35.8 inches
Capacity (Oven)	5.9 Cubic Feet
Installation Type	Freestanding
Burner Type	Ceramic Induction
Heating Elements	5
Color	Stainless Steel
Control Console	Knob
Fuel Type	Electric
Material Type	Stainless Steel
Included Components	Induction Range

Warranty and Customer Support

For detailed warranty information, please refer to the warranty card included with your appliance or visit the official Bertazzoni website. Keep your proof of purchase for warranty claims.

If you require technical assistance, service, or have questions regarding your Bertazzoni Master Series Induction Range, please contact Bertazzoni customer support. Contact information can typically be found on the manufacturer's website or in the documentation provided with your appliance.

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