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**BERTAZZONI**  
**INSTALLATION MANUAL**

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**FREESTANDING FULL GAS RANGES**



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## Models

MAST304GASXV  
MAST304GASXVLP  
MAST305GASBIE  
MAST305GASNEE  
MAST305GASXE  
MAST305GASXELP  
MAST365GASBIE  
MAST365GASNEE  
MAST365GASXE  
MAST365GASXELP  
MAST366GASXT  
MAST366GASXTLP  
MAST486GGASBIE  
MAST486GGASNEE  
MAST486GGASXE  
MAST486GGASXELP  
MAST486GGASXT  
MAST486GGASXTLP

## Models

PROF304GASART  
PROF304GASBIT  
PROF304GASGIT  
PROF304GASNET  
PROF304GASROT  
PROF304GASXT  
PROF304GASXTLP  
PROF366GASART  
PROF366GASBIT  
PROF366GASGIT  
PROF366GASNET  
PROF366GASROT  
PROF366GASXT  
PROF366GASXTLP  
PROF486GGASART  
PROF486GGASBIT  
PROF486GGASGIT  
PROF486GGASNET  
PROF486GGASROT  
PROF486GGASXT  
PROF486GGASXTLP

## WARNINGS

To ensure proper and safe operation, the appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

**FOR THE INSTALLER:** Before installing the Bertazzoni appliance, please read these instructions carefully. This appliance shall be installed in accordance with the manufacturer's installation instructions.

**IMPORTANT:** Leave these instructions with the owner, who should save them for local inspector's use and for future reference. DO NOT remove permanently affixed labels, warnings, or plates from product. This may void the warranty.

Installation must conform with all local codes. In the absence of codes:

- **United States:** installation must conform with the National Fuel Gas Code ANSI Z223.1 NFPA54
- **Massachusetts:** All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.
- **Canada:** Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes 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.

This range is NOT designed for installation in manufactured (mobile) homes or recreational park trailers.

**DO NOT install this range outdoors.**

*This appliance must be properly grounded. Grounding reduces the risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.*

### Warning!

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

### WARNING!

**If the information in these instructions 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 vapors and liquid in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas suppliers, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier

### DANGER!!! ELECTRIC SHOCK HAZARD!!!

To avoid risk of electrical shock, personal injury or death, verify that the appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70- latest edition.

### DANGER!!! GAS LEAK HAZARD!!!

To avoid risk of personal injury or death, leak-testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with water and soap solution.

**DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**



### Warning - tipping hazard

A child or adult can tip over the range and be killed.

Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device by anti-tip brackets or anti-tip chain (see installing the anti-tip device chapter). Ensure the anti-tip device is re-engaged when the range is moved.

Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.

See anti-tip device installation instructions for details.

Failure to do so can result in death or serious burns to children or adults.

DO NOT lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.

DO NOT lift the appliance by the range's control panel.

The unit is heavy and should be handled accordingly. Proper safety equipment such as gloves and adequate manpower of at least two people must be used in moving the range to avoid injury and to avoid damage to the unit or the floor.

Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.

Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

DO NOT use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.

**WARNING:**

Cancer and Reproductive Harm-  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## DATA RATING LABEL

The data rating label shows the model and serial number of the range. It is located under the control panel and in the last page of this manual.

## 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/NFPA 54 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 conduit 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 1/2 PSI (13,8" w.c. or 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.

### **Type of gas**

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with the gas indicated on the rating label positioned on the lower face of the control panel and in the last page of this manual. A step by step conversion procedure is also included in this manual and in each conversion kit.

### **Gas pressure**

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 1/2 PSI (13,8" iwc or 3,5 kPa). The minimum gas supply pressure for checking the regulator setting shall be at least 1" iwc (249 Pa) above the inlet specified manifold pressure to the appliance; this operating pressure is 4" iwc (1.00 kPa) for Natural Gas and 10" iwc (2.50 kPa) for LP Gas.

### **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.

### **Warning**

This appliance should not be installed with a ventilation system that directs air in a downward direction toward the range. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction.

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

## VENTILATION PREPARATION

This range will best perform when installed with 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.

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.

### Select Hood and Blower Models:

- For wall installations, the hood should be equal or larger width than the range. Where space permits, a hood larger than the range may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the range by a minimum of 3" (76 mm) on each side.

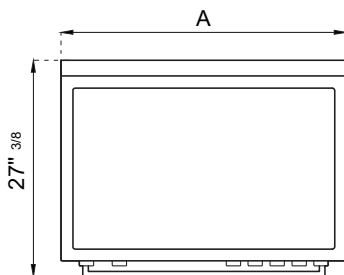
### Hood Placement:

- For best removal of smoke and odors, the lower edge of the hood should be installed between 25 1/2" (65 cm) and 31 1/2" (80 cm) above the range cooking surface.
- If the hood contains any combustible materials (i.e. a wood covering), it must be installed at a minimum of 36" (914 mm) above the cooking surface.

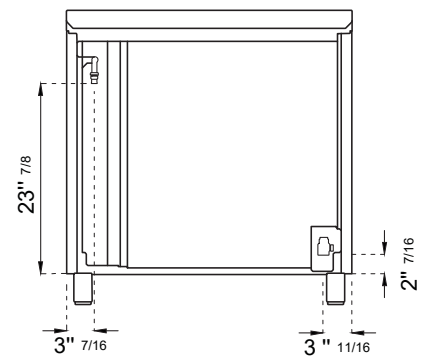
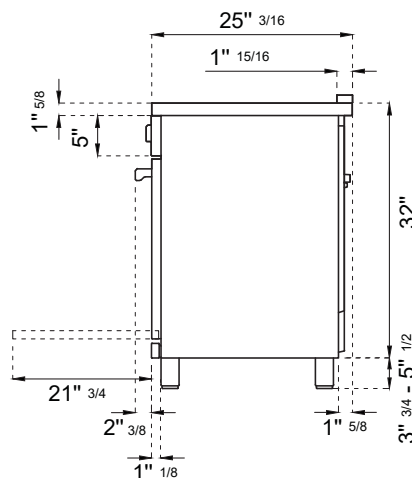
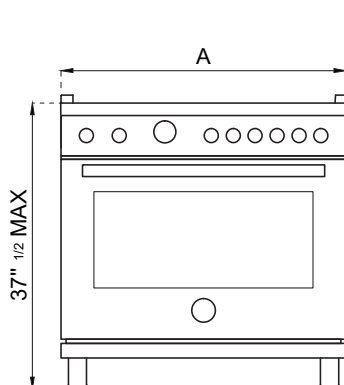
### Consider Make-Up Air:

Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A qualified heating and ventilating contractor should be consulted.

## SPECIFICATIONS



A  
30" 36" 48"



Burner	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
	diam.[mm]	Type	[iwc]	[Btu/hr]	[W]	[Btu/hr]	[W]	diam.[mm]
Auxiliary	0.90	NG	4"	3,500	1,025	900	264	Regulated
	0.54	LP (Propane)	10"	3,300	967	900	264	0.29
Semi-rapid	1.18	NG	4"	5,900	1,729	1,500	439	Regulated
	0.70	LP (Propane)	10"	5,500	1,611	1,500	439	0.36
Rapid	1.55	NG	4"	10,400	3,047	2,500	732	Regulated
	0.92	LP (Propane)	10"	9,500	2,783	2,500	732	0.47
Dual burner	0.80+2.10	NG	4"	19,000	5,567	1,300	381	Regulated
	0.50+1.20	LP (Propane)	10"	19,000	5,567	1,300	381	0.34/0.65
MAIN oven 30"/48"	1.85	NG	4"	14,000	4,102	3,500	1,025	Regulated
	1.10	LP (Propane)	10"	14,500	4,248	3,500	1,025	0.60
Broiler 30"/48"	1.40	NG	4"	9,000	2,637	only max	only max	No by-pass
	0.98	LP (Propane)	10"	10,500	3,076	only max	only max	No by-pass
Oven 36"	2.00	NG	4"	17,000	4,981	4,100	1,201	Regulated
	1.16	LP (Propane)	10"	15,000	4,395	4,100	1,201	0.62
Broiler 36"	1.60	NG	4"	11,000	3,223	only max	only max	No by-pass
	0.98	LP (Propane)	10"	11,000	3,223	only max	only max	No by-pass
AUX. Oven 48"	1.25	NG	4"	7,000	2,051	2,400	703	Regulated
	0.75	LP (Propane)	10"	7,000	2,051	2,400	703	0.49

**See use and care manual for the layout of the surface burners of your range**



## CLEARANCES DIMENSIONS

### 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).

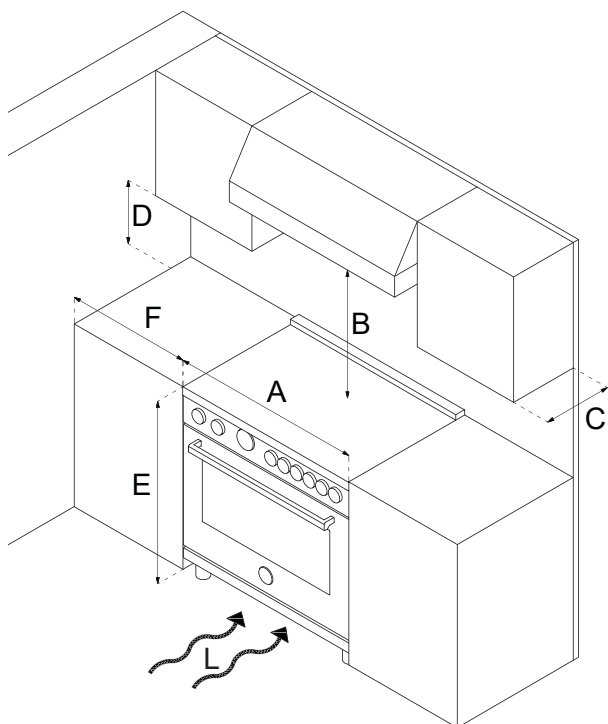
For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

**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).

### Cabinet

A	30" (76,2 cm)
B	36" (91,5 cm) hood with combustible materials
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)
G	12"(30,50 cm)

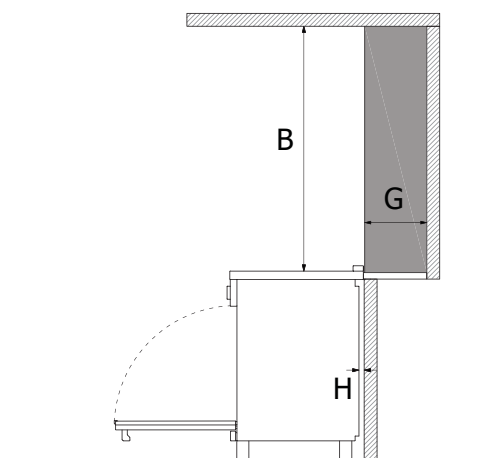


If installing toekick, verify that the sum of the cutout areas equal the recommended ventilation (L)

30"	area 40 sq. inches	( 25840 mm <sup>2</sup> )
36"	area 51 1/2 sq. inches	( 33107 mm <sup>2</sup> )
48"	area 73 1/2 sq.inches	( 47547 mm <sup>2</sup> )

### Metal hood

A	30" (76,2 cm)
B	25 1/2"(65 cm) and 31 1/2" (80 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)
G	12"(30,50 cm)
H	1" 9/16(4 cm)



Shaded area behind range indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

12" (305 mm) min. to combustible surface with Flush Island Trim

For Flush Island installations, counter surface should have a cantilever edge meeting the back section of the Flush Island Trim accessory.

As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition).

Clearances from non-combustible materials are not part of the ANSI Z21.1

scope and are not certified by CSA. Clearances of less than 12" (305 mm)

must be approved by the local codes and/or by the local authority having jurisdiction.

## INSTALLATION REQUIREMENTS

### ELECTRICAL

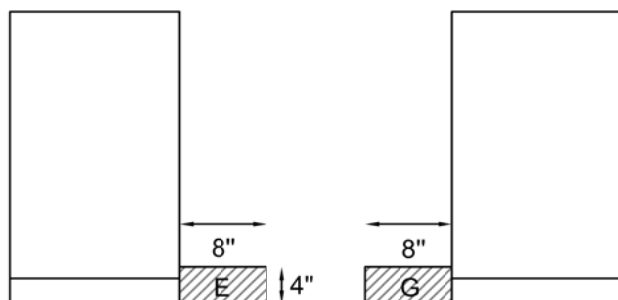
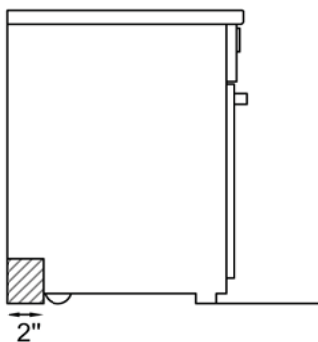
A properly-grounded horizontally-mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product).

Check all local code requirements.

### GAS

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 area for the connection

## ELECTRICAL CONNECTION

### 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.**

This unit is manufactured for a polarized, grounded 120 volt/60 Hz, 16 amp system.

Electric power consumption is about 300 W for 30" and 36", 1200W for 48"

The minimum of 102 VAC is required for proper operation of gas ignition systems.

The circuit must be grounded and properly polarized.

The unit is equipped with a SJT power cord and a NEMA 5-15P plug. In case of replacement, the power cord shall be replaced with one of the same type, size and length.

### Warning!

#### Electrical grounding

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

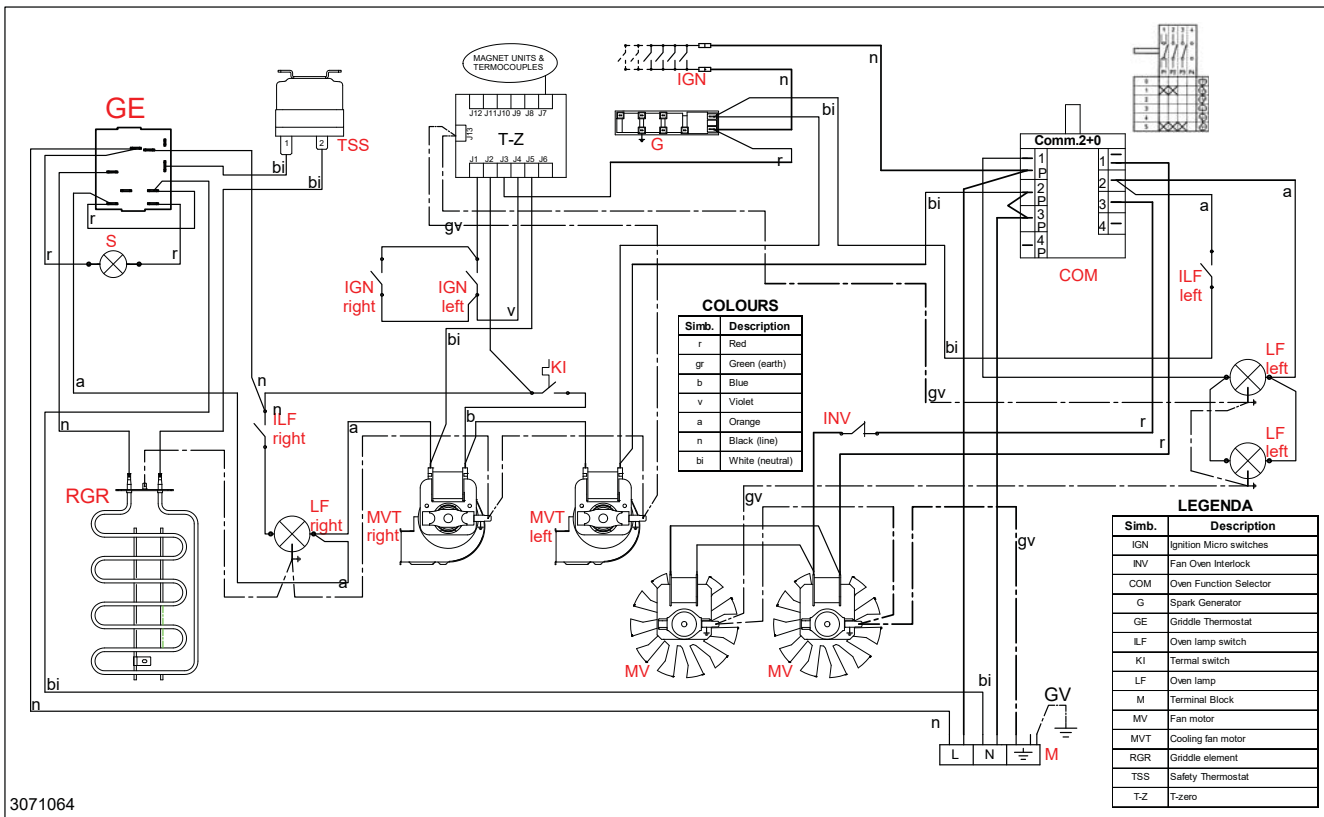
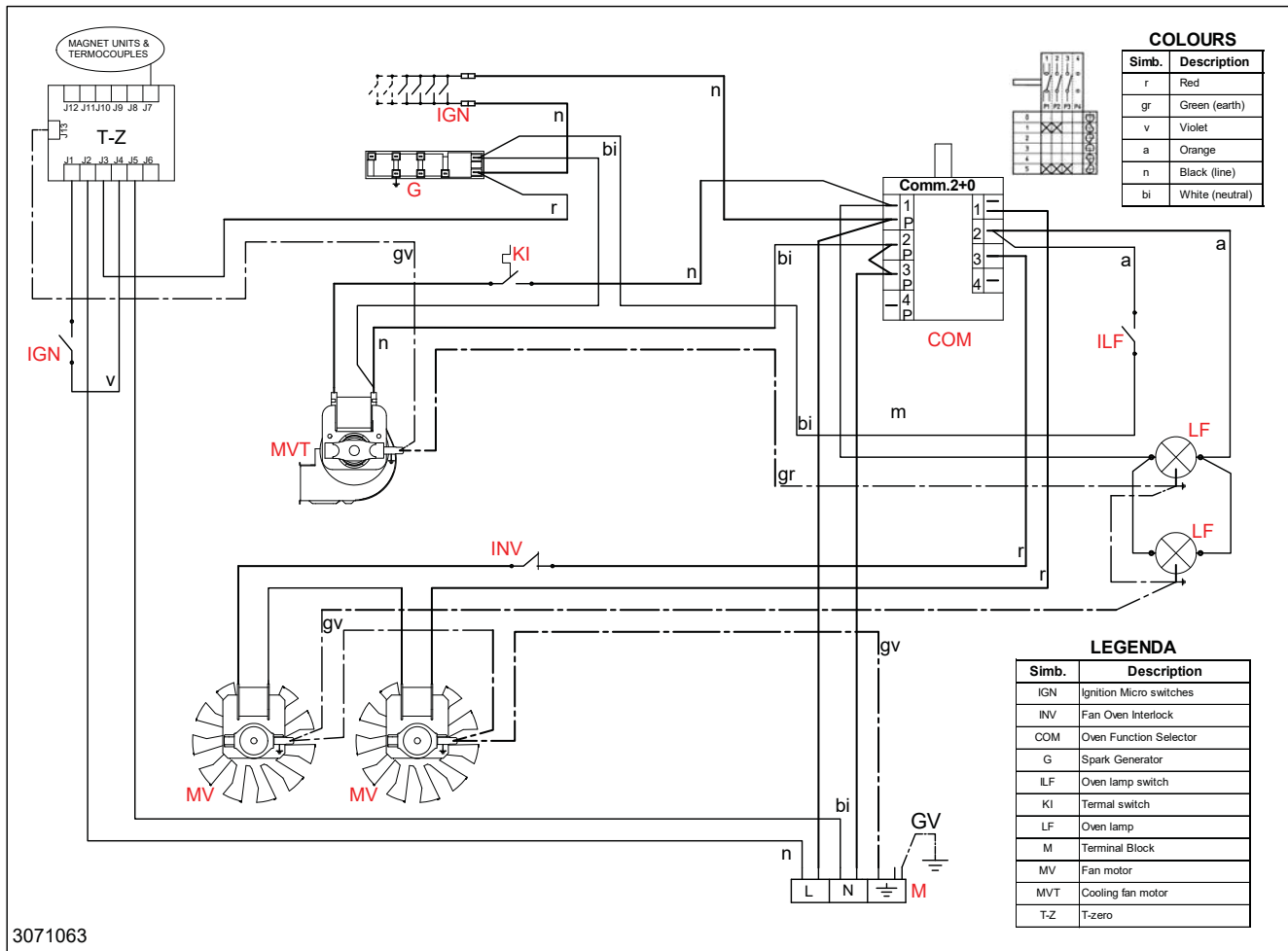
### Caution

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

**Verify proper operation after servicing.**

# WIRING DIAGRAM

The electric wiring diagrams and schematics are attached behind the range, and should not be removed except by a service technician, then replaced after service.



## GAS CONNECTION

### 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.

Check for gas leakage with soapy water solution or other acceptable methods in all gas connections installed between inlet gas pipe of the appliance, gas regulator, till to the manual shut-off valve.

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 to joint the adapter to range manifold use only the blue gasket supplied.

If necessary, 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.

### 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

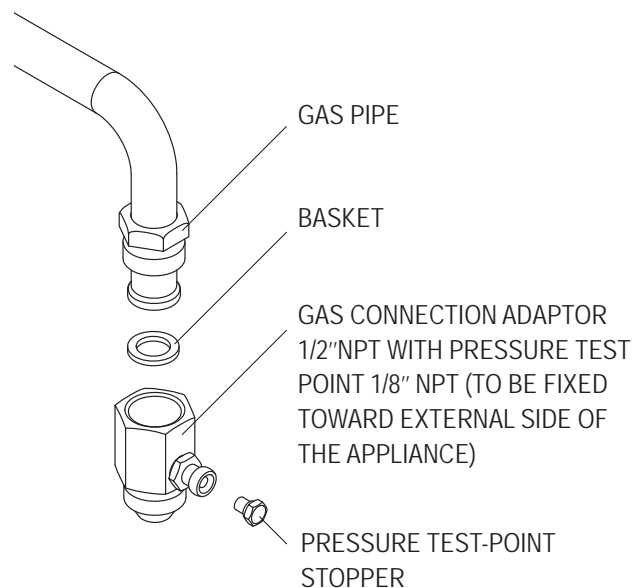
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

**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

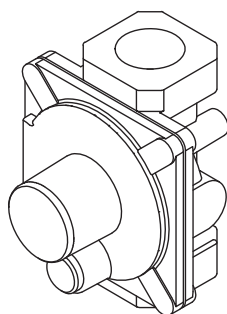
To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below.



## 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" iwc

LP/Propane 10.0" iwc

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

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13,8" iwc or 3,5 kPa) If the line pressure exceeds that amount, a stepdown 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 1/2 PSI (13,8" iwc or 3,5 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 1/2 PSI (13,8" iwc or 3,5 kPa).

### Warning

Before carrying out any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.

## INSTALLATION

### APPLIANCE INSTALLATION

#### Unpacking the range

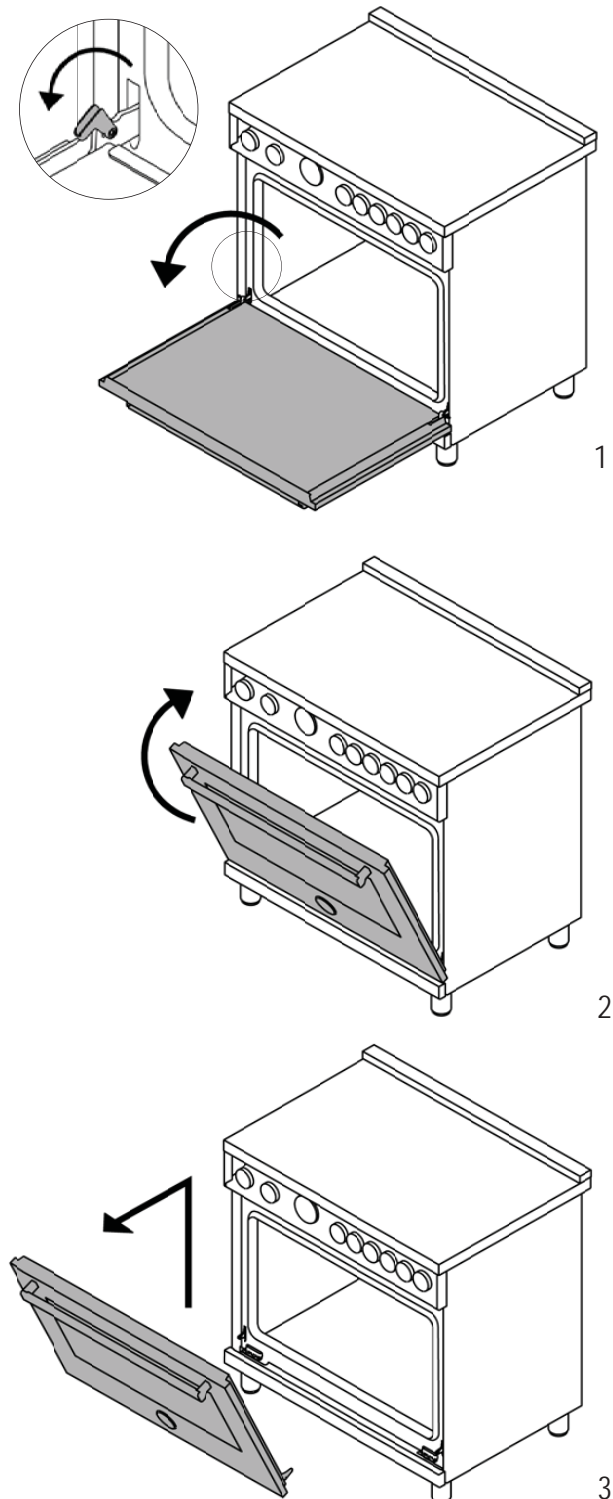
- Remove all packing materials from the shipping pallet but leave the adhesive-backed foam layer over brushed-metal surfaces to protect it from scratches until the range is installed in its final position. Only the film on the side panels should be removed before inserting the range between the cabinets.
- Examine the appliance after unpacking it. In the event of transport damage, do not plug it. Take pictures of the damage and report it immediately to the freight forwarder.
- Remove the oven door(s). This will reduce the weight of the range.
- The grates, griddle plate, burner caps, and oven racks should be removed to facilitate handling.
- Before moving the range, protect the floor to prevent damage.

#### REMOVING THE OVEN DOOR

Prepare the door for removal. Flip up the locking clamps on each door hinge. Slowly shut the door until the protruding clamps stop the movement.

Pull oven door upwards and remove.

**Do not lift or carry the oven door by its handle!**  
This may damage the hinges.



## INSTALLING THE LEGS

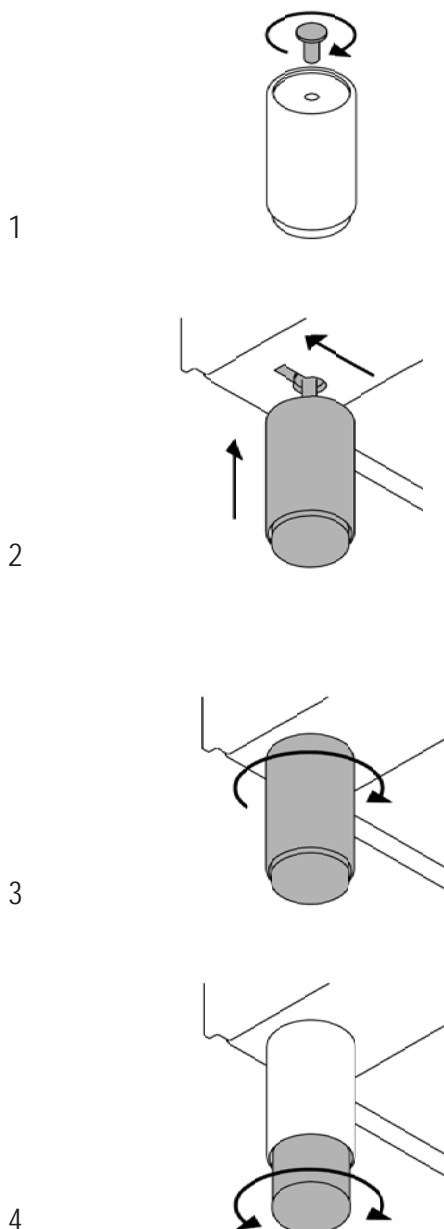
Bertazzoni ranges must be used only with the legs properly installed.

Four height-adjustable legs are supplied 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.

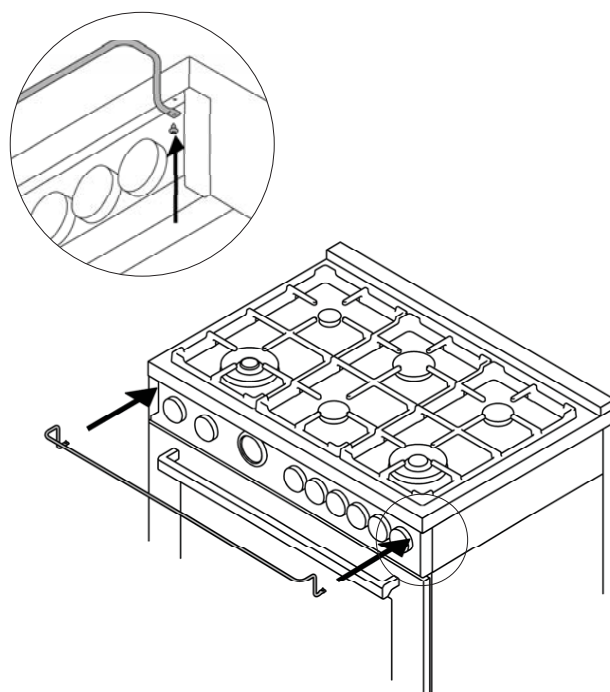


## INSTALLING THE WORKTOP FRONTGUARD

To increase the clearance between the front edge of the worktop and the burners, it is possible to install a front guard for the worktop.

To install the front guard,

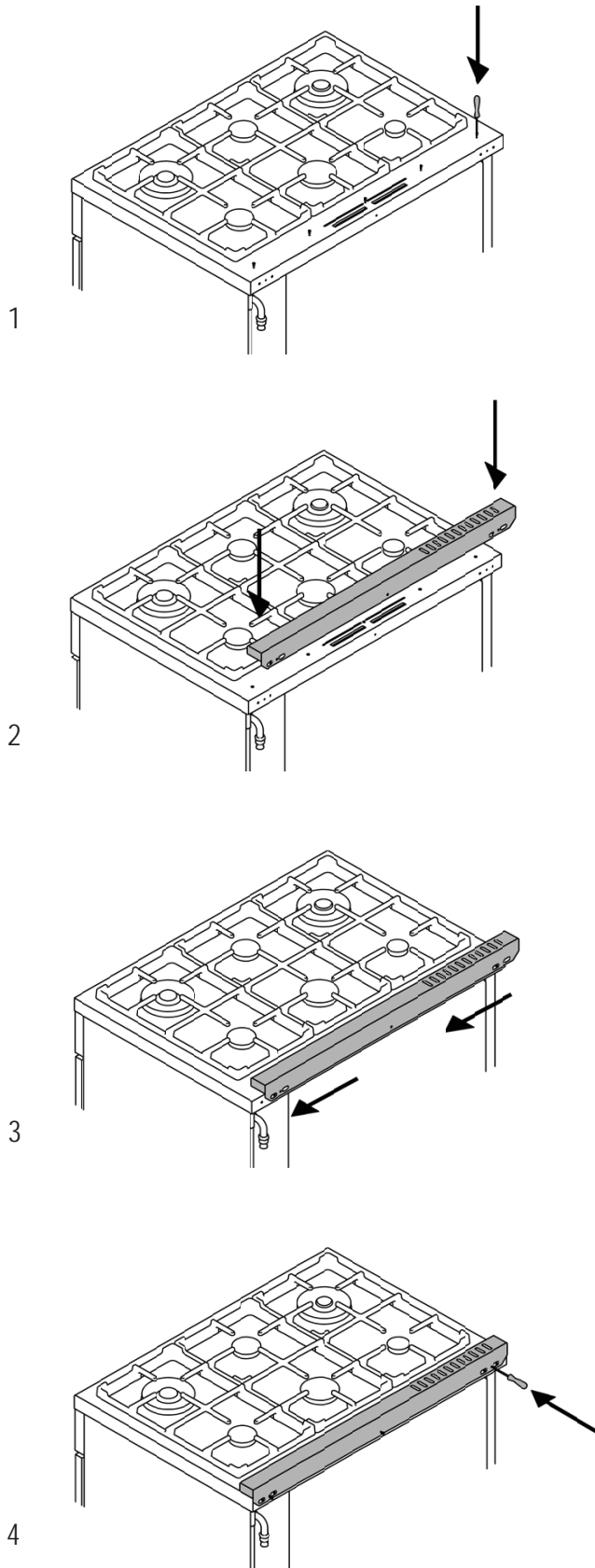
- Locate the two fixing holes on the end of the front guard.
- Locate the two fixing holes on the bottom facet of the worktop
- Fix the front guard with it's two screws



### INSTALLING THE ISLAND TRIM

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

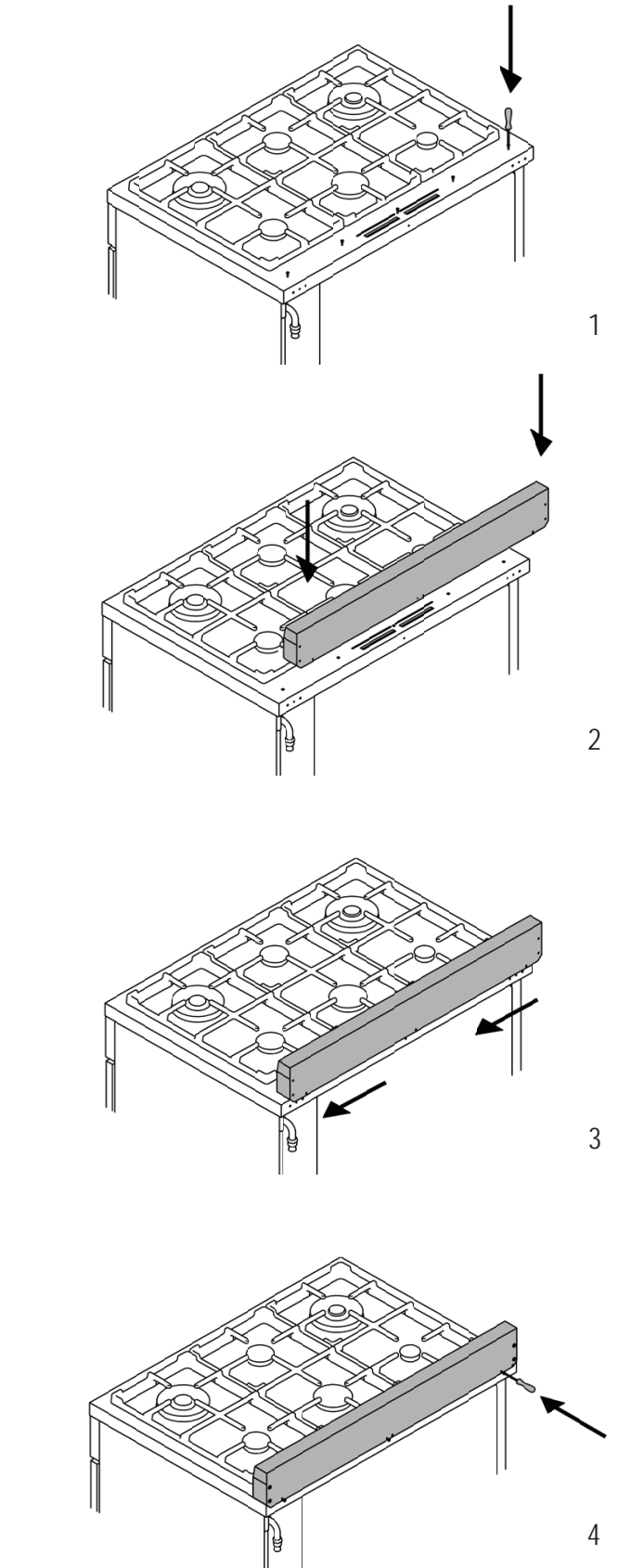
The island trim is only placed on the cooktop, remove all tape and packaging before installing it.



### INSTALLING BACKGUARD (OPTIONAL)

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

The backguard is an optional contact you dealer for buying it.





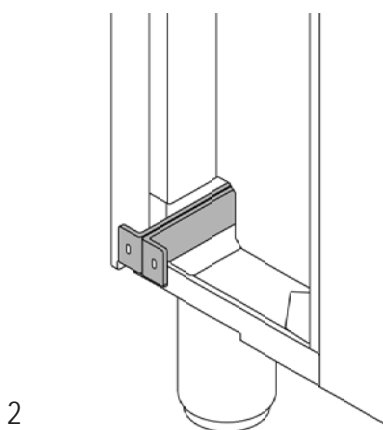
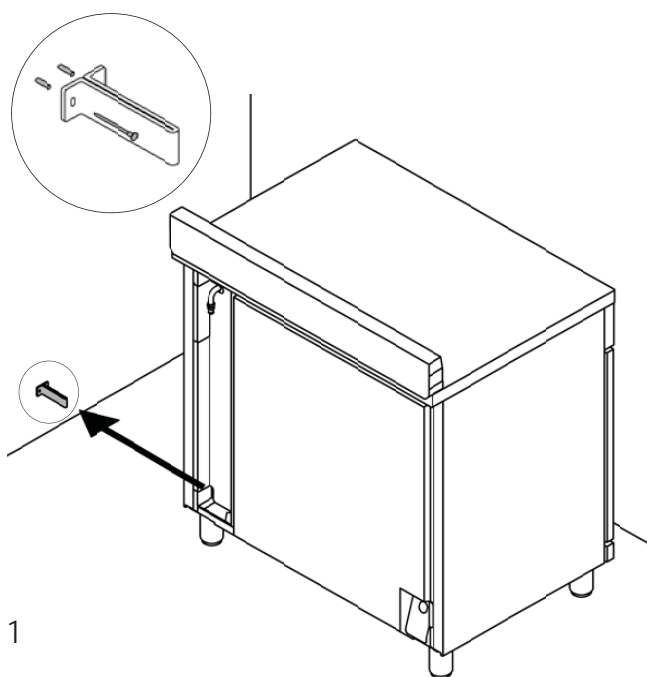
## INSTALLING THE ANTI/TIP DEVICES

### ANTI-TIP BRACKETS

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 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.
- 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.



### ANTI/TILT CHAIN

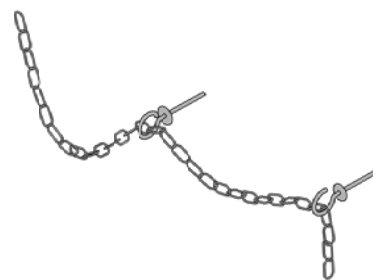
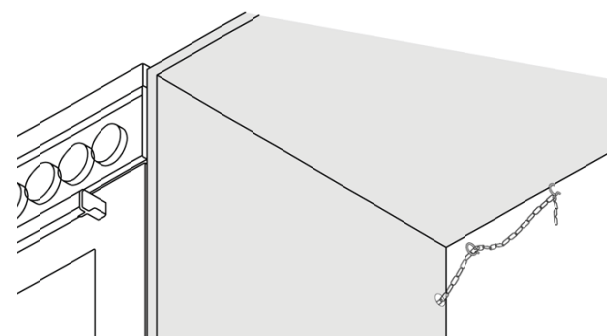
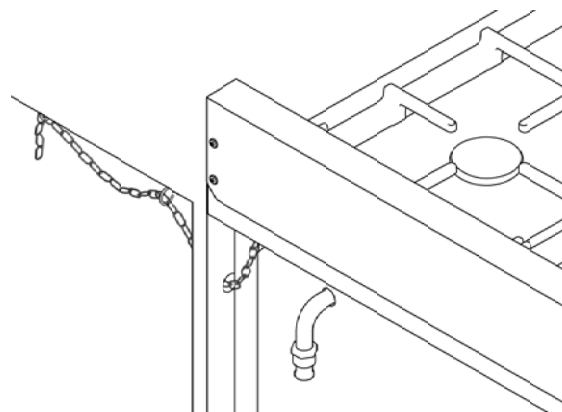
The anti-tilt chain shall be installed on right or left side alternatively according below instructions.

The chain shall be hand pulled and fixed to open hook through closed ring.

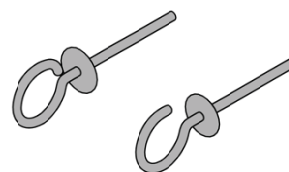
Disengage the chain prior to moving the appliance for service.

#### Attention:

Once servicing operation have been completed the anti-tilt devices ( brackets and chain) shall be re-engaged according above instruction/installations.



CLOSED RING



OPEN HOOK

## 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:

- Pressure regulator
- Surface burners
- Oven burner
- Broiler burner
- Visual checks prior to closure of oven bottom panel
- 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 number 1 for matching nozzles to burners.

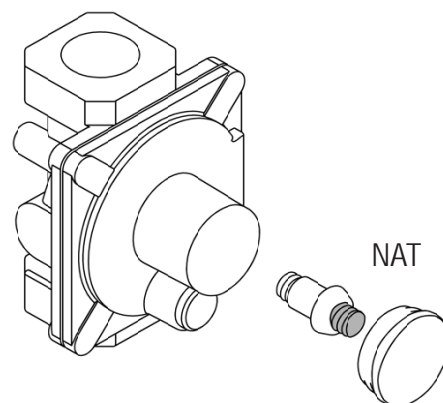
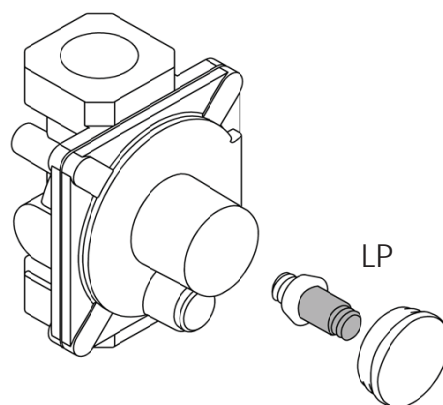
Save the nozzles removed from the range for future use.

### 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" iwc or LP gas at a nominal outlet pressure of 10"iwc. 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 the other gas: 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).

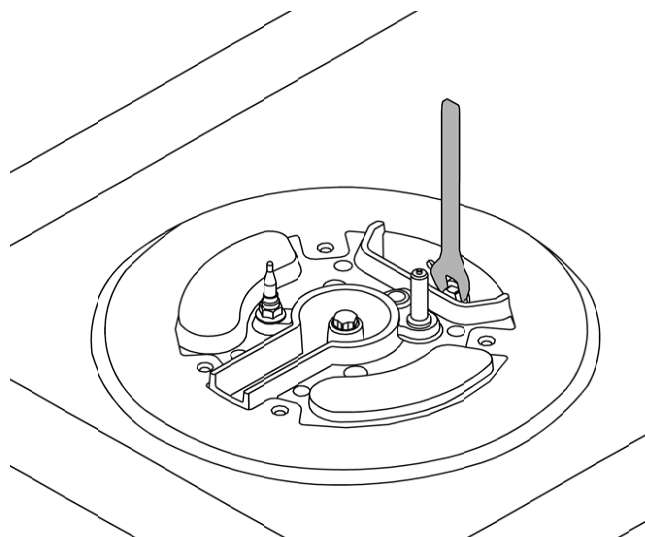
Screw by hand the metal cap in the original position on the regulator.

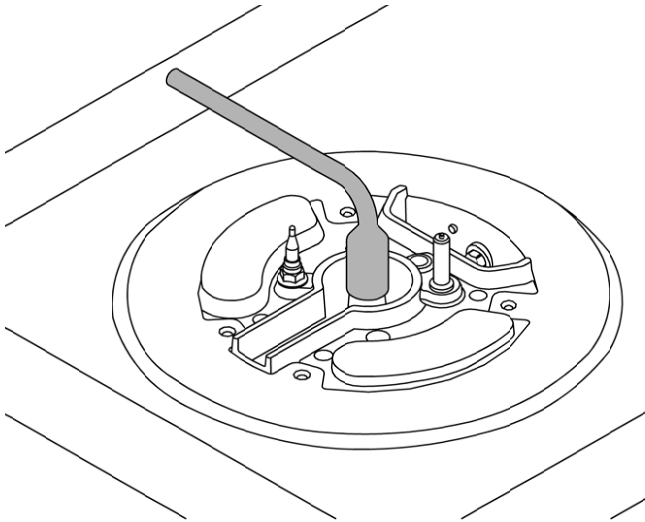


### Step 2: surface burners

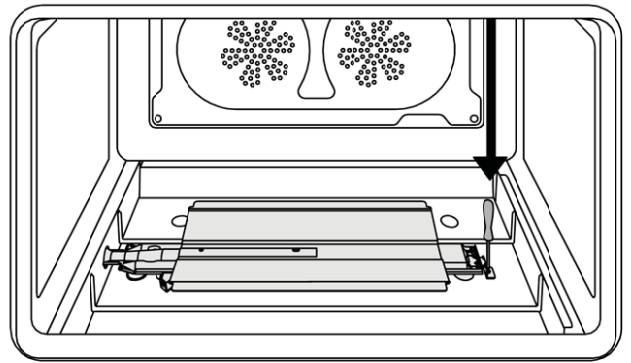
To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7 mm (sochet wrench).

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 number 1 and matching nozzles to burners.





Remove the screw located on the right side of the burner and pull out the burner from its support.  
**ATTENTION:** pay extra attention to avoid damage to the igniter and thermocouple.

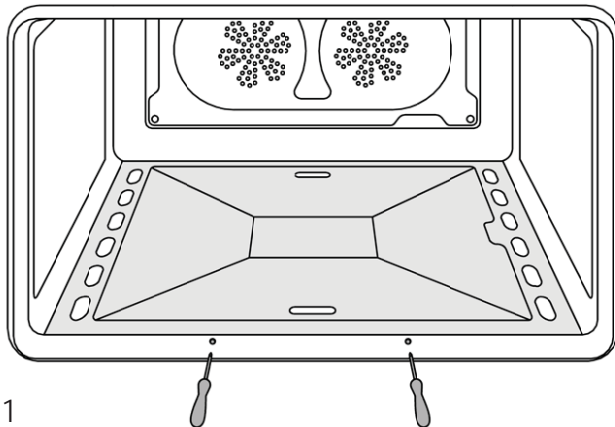


3

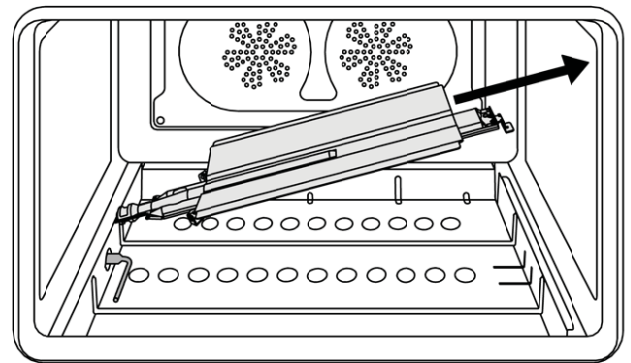
### Step 3: oven burner (main or auxiliary)

To replace the nozzles of the main oven burner, start by removing the door and the bottom panel of the oven.

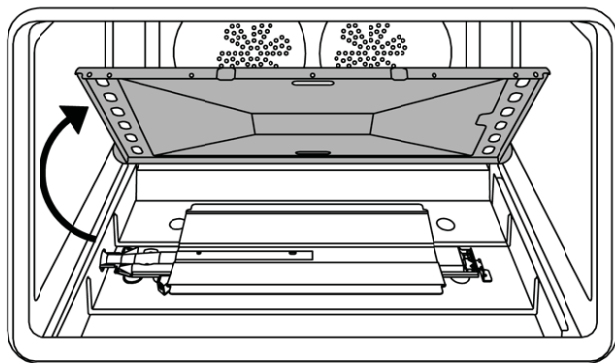
Unscrew the nozzle located inside the gas fitting using a 7 mm [ socket wrench].  
 Replace the nozzle as table number 1.



1



4

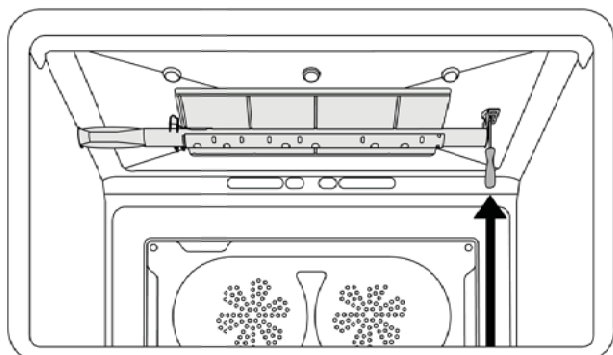


2

### Step 4: broiler burner

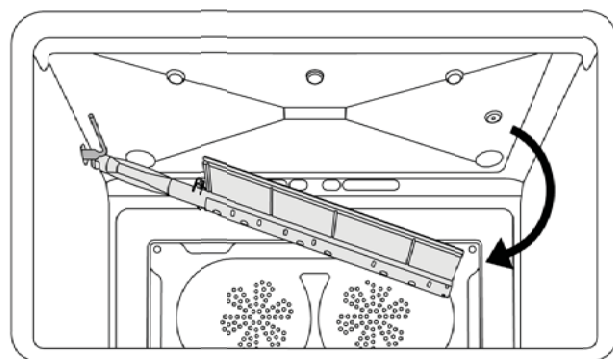
Remove the screw and pull out the burner from its support.

**ATTENTION:** pay extra attention to avoid damage to the igniter and thermocouple.



1

Unscrew the nozzle located inside the gas fitting using a 7 mm [socket wrench]. Replace the nozzle as table number 1.



2

### Step 5: visual checks

#### Oven

Before reinstalling the bottom panel, the following visual check must be performed to ensure that the conversion has been carried out properly and without damage to other components of the range.

Verify that the flame of the oven/broiler burner be completely blue and with regular aspect as shown below.

#### Surface burners

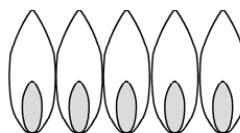
The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use. With propane (LP) gas, slight yellow tips on the

primary cones are normal.

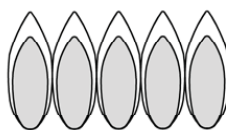
The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned

correctly on the base and that the ports are not blocked.

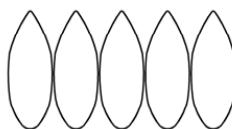
The flame should be stable with no excessive noise or fluttering.



yellow flames:  
further adjustment is required



yellow tips on outer cones:  
normal for LP gas



soft blue flames:  
normal for natural gas

After performing all these visual checks, reinstall the bottom panel of the oven compartment and proceed to setting the minimum for each burner.

### Step 6: 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.

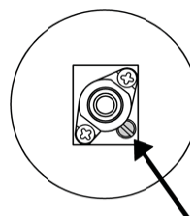
#### SURFACE BURNERS

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

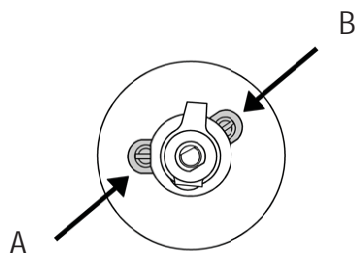
Remove the knob.

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.

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



For the gas valve of dual burner the choke valve is located on the valve body (fig.20), the A screw adjust the outer ring, the B screw adjust the inner ring.



#### OVEN BURNER

Reinstall the oven door.

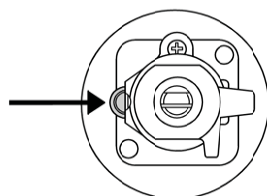
Set the oven temperature control knob to the MAXIMUM setting.

Close the oven door and operate the oven for at least 10 minutes.

Set the knob to the MINIMUM setting .

Remove the knob.

With a slotted screwdriver turn the choking screw (by-pass screw at the left side of the thermostat bar) and, while observing the flame at the same time through the bottom oven porthole, evaluate the consistency of the flame so it remains on when switching quickly from MINIMUM to MAXIMUM setting.



**Broiler burner: the broiler burner always operates at maximum, therefore no minimum adjustment is required.**

When gas conversion is complete, complete the enclosed conversion label and place it **next** to the rating label.

## INSTALLATION CHECKLIST

A qualified installer should carry out the following checks:

- Range mounted on its legs
- Island trim or Backguard attached according to instruction
- Anti-tip device properly installed
- Clearance to cabinet surfaces as manufacturer's guideline
- Proper ground connection
- Gas service line connected following manufacturer's guideline
- Valves, stoppers and gasket installed between the range and the service line
- Gas connection tested and free of gas leaks
- Range settled for the type of gas available in the household
- Each burner lights satisfactorily, both individually and with other burners operating
- Flame appear sharp blue, with no yellow tipping, shooting or flame lifting
- Minimum settled for all burners
- Oven and broiler lights satisfactorily and works properly
- Oven light works properly

## FINAL PREPARATION

- Before using the oven, remove any protective wrap from the stainless steel.
- All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.
- If buildup 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.

### **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 (main oven) or 440°F/227°C(auxiliary oven) without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.**

## **BERTAZZONI SERVICE**

Bertazzoni is committed to providing the best customer and product service. We have a dedicated team of trained professionals to answer your needs.

If you own a Bertazzoni appliance and need service in the US or Canada please use the following contact information:

e-mail: [aftersaleservice@bertazzoni.com](mailto:aftersaleservice@bertazzoni.com)

Telephone - Monday through Friday,  
7.30am to 7.30pm EST (except US public holidays).

<b>US</b>	<b>866-905-0010</b>
<b>WESTERN CANADA</b>	<b>866-905-0010 (BC,AB,SK,MB)</b>
<b>EASTERN CANADA</b>	<b>800-561-7265 (ON,QC,NL,NB,NS,PE)</b>