



EN

INSTALLATION MANUAL
USER AND MAINTENANCE MANUAL
GAS COOKTOP

FROM THE DESK OF OUR PRESIDENT

Dear new owner of a Bertazzoni appliance,

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

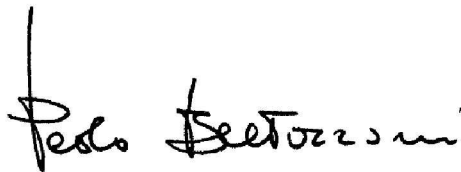
By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni

President

A handwritten signature in black ink that reads "Paolo Bertazzoni". The signature is written in a cursive, flowing style with a vertical line extending upwards from the start of the name.

USER MANUAL VALIDITY

The following manual is valid for all the product codes mentioned below:

- PROF365QXE
- MAST365QBXT
- PROF365QBXT
- MAST365QXE
- MAST366QBXT
- PROF366QBXT
- PROF304QXE
- MAST304QBXT
- PROF304QBXT
- MAST304QXE

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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.



WARNING

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.



WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/ GREASE FIRE WITH WATER



NOTE

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.

WARNINGS



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

Cancer and Reproductive Harm — 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 cooktop can be used with Natural or LP/Propane gas. The appliance 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 cooktop will best perform when installed with Bertazzoni exhaust hoods. These hoods have been designed to work in conjunction with the Bertazzoni cooktop 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 cooktop 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

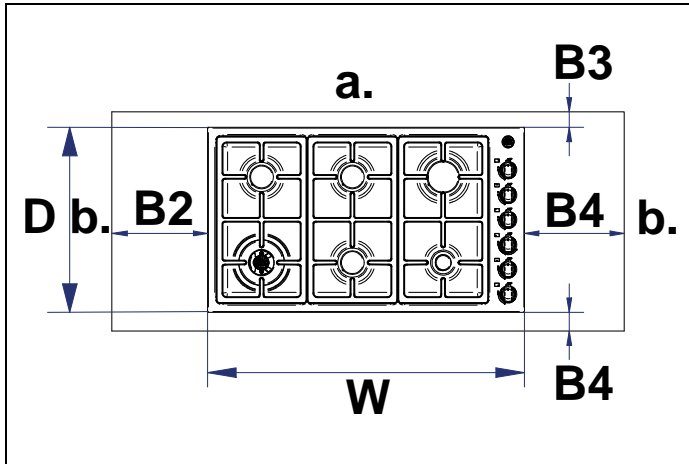


Fig. 1

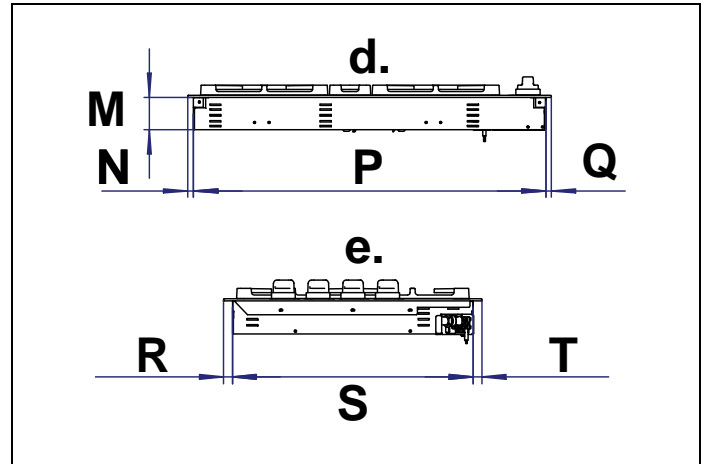


Fig. 2

- a. Back wall/panel
- b. Side wall/panel

- d. FRONT
- e. SIDE

	COOKTOP 30"	COOKTOP 36"
M	2" 5/8 (6,6 cm)	2" 5/8 (6,6 cm)
N	1/2" (1,2 cm)	3/4" (1,9 cm)
P	28" 9/16 (72,5 cm)	35" 1/4 (89,5 cm)
Q	7/16" (1,1 cm)	7/16" (1,1 cm)
R	3/4" (1,8 cm)	3/4" (1,8 cm)
S	19" 13/16 (50,3 cm)	19" 13/16 (50,3 cm)
T	3/4" (1,8 cm)	3/4" (1,8 cm)
W	29" 7/16 (74,8 cm)	36" 7/16 (92,5 cm)
D	21" 1/4 (54 cm)	21" 1/4 (54 cm)
B1- B2	6" (15,2 cm)	6" (15,2 cm)
B3	1" 3/4 (4,5 cm)	1" 3/4 (4,5 cm)

SPECIFICATIONS

BURNER	INJECTOR	GAS	PRESSURE	MAX RATE		MIN RATE		BY-PASS
	diam.[mm]			Type	[iwcc]	[Btu/hr]	[W]	
Auxiliary	0.92	NG	4"	3,750	1,098	900	264	Regulated
	0.56	LP (Propane)	10"	3,750	1,098	900	264	0.29
Semi-rapid	1.17	NG	4"	6,000	1,758	1,500	439	Regulated
	0.73	LP (Propane)	10"	6,300	1,845	1,500	439	0.37
Rapid	1.55	NG	4"	10,400	3,048	3,700	1,084	Regulated
	0.98	LP (Propane)	10"	11,400	3,339	3,700	1,084	0.58
Dual burner	0.80+1.30	NG	4"	17,000	4,980	900	264	Regulated
	0.50+0.83	LP (Propane)	10"	18,800	5,507	900	264	0.29/0.65

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

CABINET PREPARATION

- 1) To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker.
- 2) The clearances shown in figure are required.
- 3) The gas and electrical supply must be located in an area that is accessible without requiring removal of the cooktop. The appliance electrical power cord and gas pipe connection are located on the left rear.
 - Prepare the finished opening for the cooktop according to dimensions shown in the illustration on the following page.
 - The platform must include a cut-out at the right rear for electrical and gas supply connections. It must be level to ensure the cooking surface is level. Refer to the chart in *INSTALLATION ADJACENT TO KITCHEN CABINETS* from for minimum base support.

CLEARANCE DIMENSIONS

INSTALLATION ADJACENT TO KITCHEN CABINETS

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



CAUTION

The cooktop 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 rangetop shall be 13" (33.0 cm).

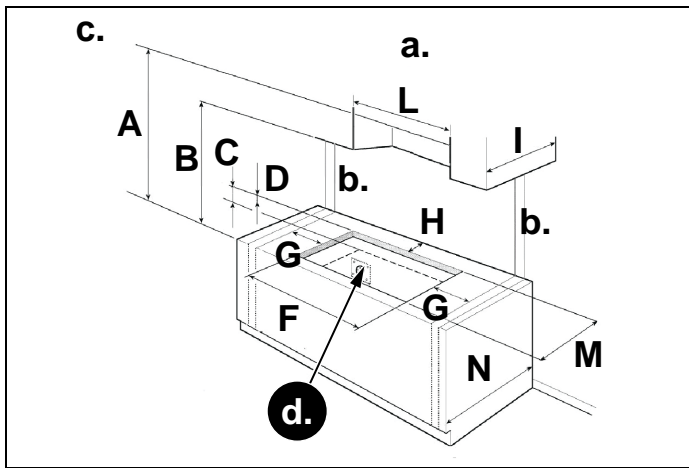


Fig. 3

- a. Hob square angles
- b. Wall
- c. Cabinet
- d. Grounded wall outlet

	COOKTOP 30"	COOKTOP 36"
M	20" 1/2 (52 cm)	20" 1/2 (52 cm)
D	1" 9/16 (4 cm)	1" 9/16 (4 cm)
H	2" 3/16 (5,5 cm)	2" 3/16 (5,5 cm)
B	18" (45,7 cm)	18" (45,7 cm)
N	25" 3/16 (64 cm)	25" 3/16 (64 cm)
I	13" (33 cm)	13" (33 cm)
L	29" 7/16 (74,8 cm)	36" 7/16 (92,5 cm)
C	3" 1/8 (8 cm)	3" 1/8 (8 cm)
E	6" 1/4 (16 cm)	6" 9/16 (16,6 cm)

	COOKTOP 30"	COOKTOP 36"
F	28" 15/16 (73,5 cm)	35" 5/8 (90,5 cm)
A	36" (91,5 cm)	36" (91,5 cm)

METAL HOOD

B	min 25" 1/2 (65 cm)
H	min 12" (30,50 cm)

When installed in combination with a hood manufactured in a metal material or metal surface finish, refer to the hood manufacturer's requirements for installation. In the event the hood manufacturer does not make any specific indication as to installation distances, consider the distance B.

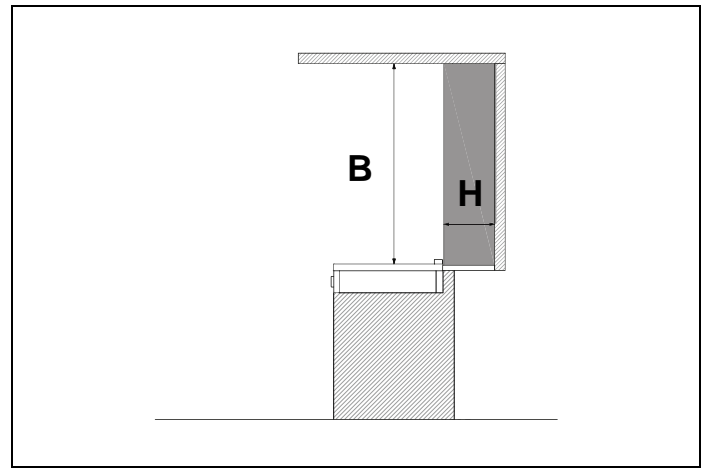


Fig. 4

Shaded area behind cooktop 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.

TECHNICAL INSTALLATION INSTRUCTIONS

INSTALLING THE HOB ABOVE AN OVEN

The clearance between the cooktop and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.

If installed above an oven, space must be left between the bottom of the hob and the top of the product installed below to allow for ventilation of the entire compartment (see figure).

The oven must be equipped with a cooling device. The manufacturer shall bear no liability in the event of the hob being installed in combination with an oven from another manufacturer.

The countertop must be able to withstand temperatures up to 300°F (149°C).

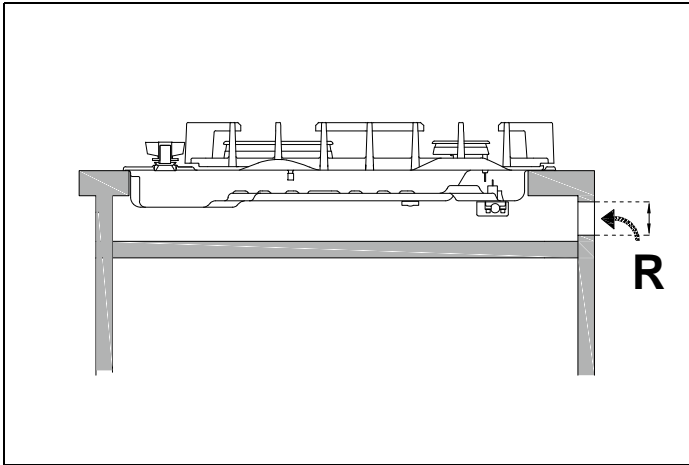


Fig. 5

- R: 1" 9/16 (40 mm)

INSTALLING THE HOB ABOVE A CUPBOARD OR DRAWERS

The clearance between the cooktop and the kitchen units must be enough to ensure sufficient ventilation and air discharge. If there are other units/furniture (side walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least 20 mm from the bottom of the cooktop to avoid any accidental contact. It must only be possible to remove the double-layer base using special tools.

The countertop must be able to withstand temperatures up to 300°F (149° C).

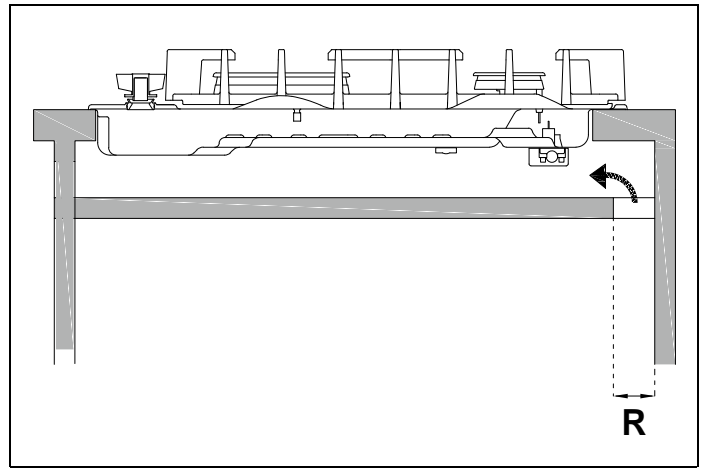


Fig. 6

- R: 1" 9/16 (40 mm)

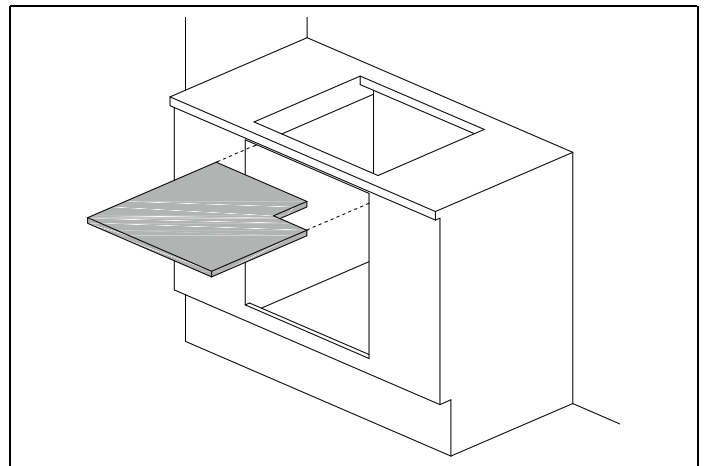


Fig. 7

TECHNICAL INSTALLATION INSTRUCTIONS

HOB FASTENING

In order to prevent accidental water ingress into the unit below, the appliance is fitted with a special gasket.

- 1) Lay out the protective sealing strips along the edges of the opening in the bench top and carefully overlap the strip end.

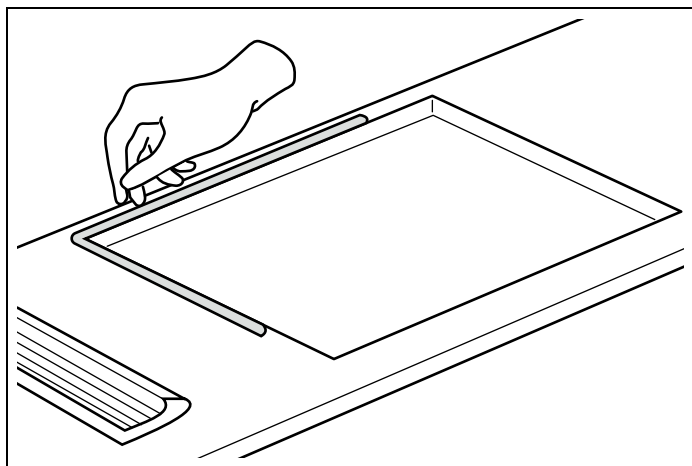


Fig. 8

- 2) Insert the hotplate into the bench top opening.

- 3) With a screwdriver assemble the brackets **A** to the hotplate bottom by means of the screws.

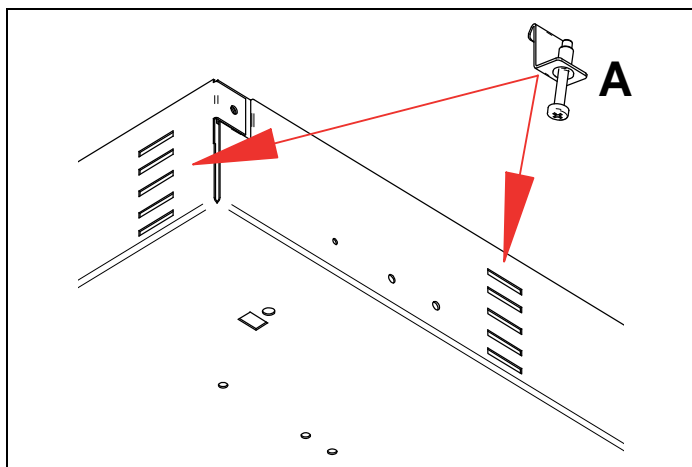


Fig. 9

- **A:** Brackets

- 4) Slide the hooks into position and secure them with the screws.

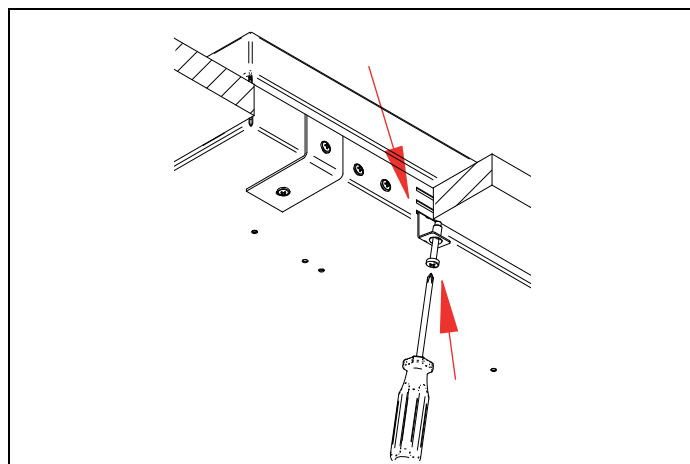


Fig. 10

- 5) Trim the part of the sealing strips which extend beyond the hotplate base

INSTALLATION REQUIREMENTS

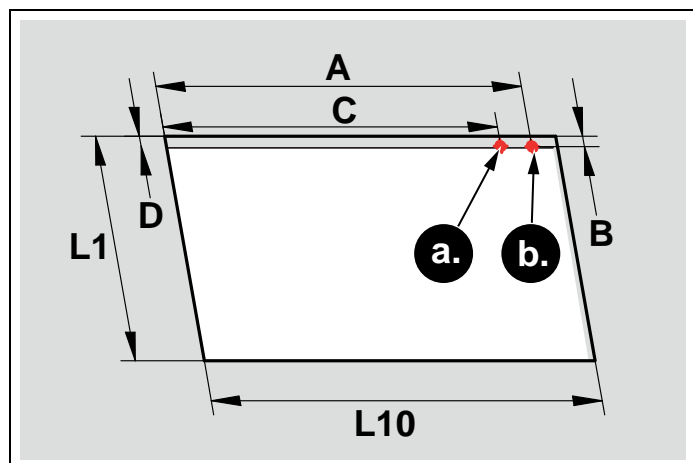


Fig. 11

- a. Electric connection
- b. Gas inlet

	COOKTOP 30"	COOKTOP 36"
A	26" 5/8 (677 mm)	33" 5/16 (847 mm)
B	15/16" (24 mm)	15/16" (24 mm)
C	23" 3/4 (604 mm)	30" 1/2 (774 mm)
D	7/8" (23 mm)	7/8" (23 mm)
L1	20" 1/2 (520 mm)	20" 1/2 (520 mm)
L10	28" 15/16 (735 mm)	35" 5/8 (905 mm)

ELECTRICAL

A properly-grounded horizontally-mounted electrical receptacle should be installed.

Check all local code requirements.

GAS

An agency-approved, properly-sized manual shutoff valve should be installed.

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe.

Check all local code requirements.

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 200 W for 36", 1200 W 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.

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.

For appliances equipped with a cord and plug, do not cut or remove the ground prong. It must be plugged into a matching grounding type receptacle to avoid electrical shock. If there is any doubt as to whether the wall receptacle is properly grounded, the customer should have it checked by a certified electrician.

Do not use an extension cord with the gas cooktop.

Plan the installation so that the power connection is accessible from the front of the cabinet.

WIRING DIAGRAM

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

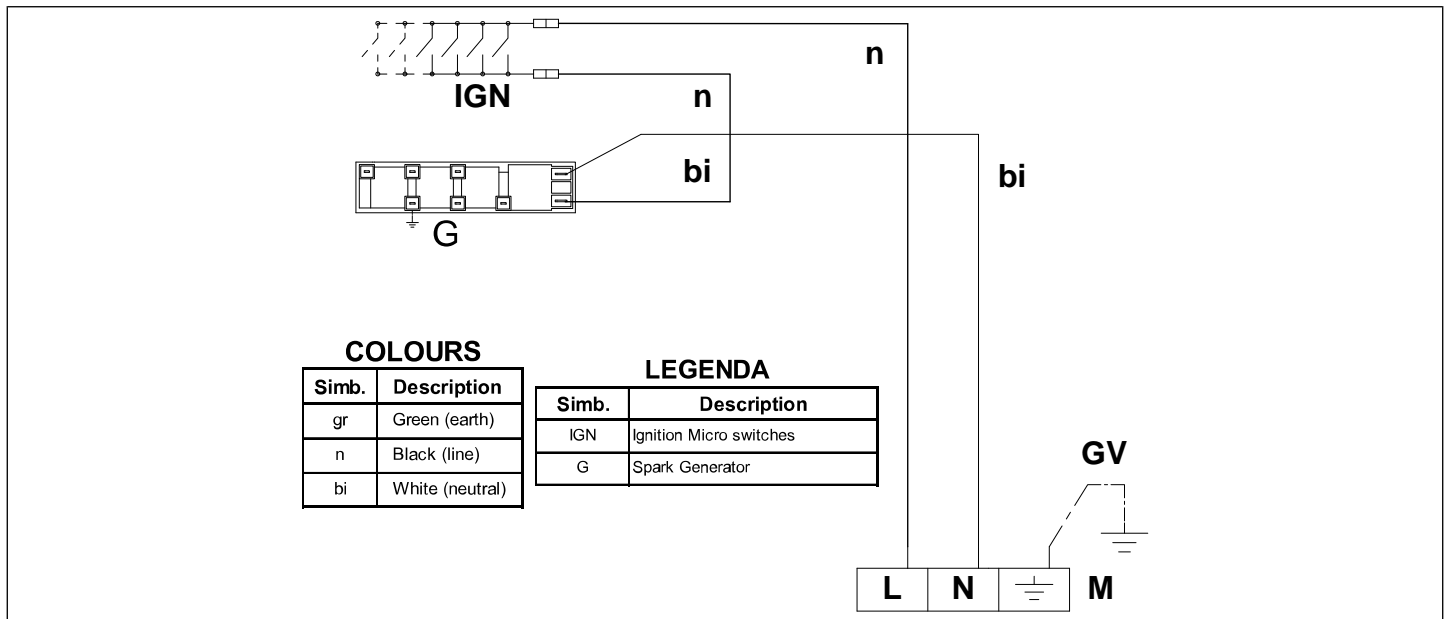


Fig. 12

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 cooktop 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 rangetop 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 cooktop 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 COOKTOP.

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

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.

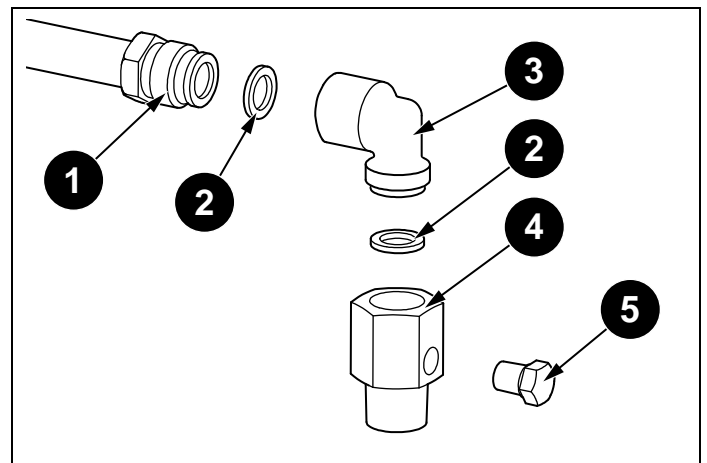


Fig. 13

- 1 Gas Pipe
- 2 Gasket
- 3 Elbow
- 4 Gas connection adaptor 1/2" npt with pressure test point 1/8" npt (to be fixed toward external side of the appliance)
- 5 Pressure test-point

GAS CONNECTION

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 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.

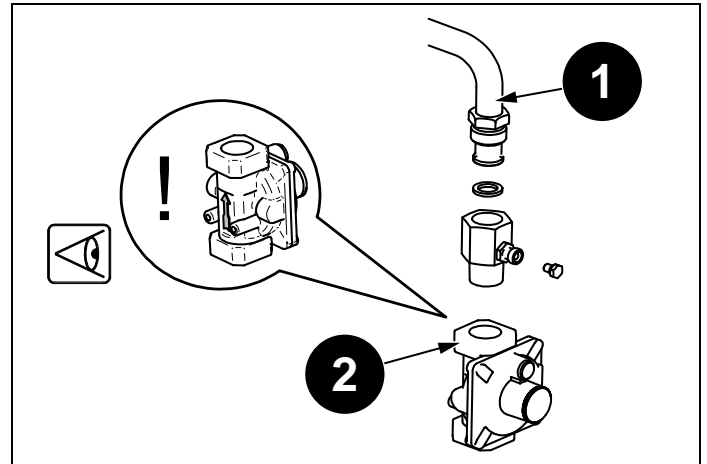


Fig. 14

1) Range cooker gas pipe gas entry

2) Pressure regulator



IMPORTANT

- PRESSURE REGULATOR MUST BE MOUNTED WITH THE ARROW POINTING IN THE DIRECTION OF GAS FLOW!
- INCORRECT MOUNTING MAY CAUSE PERFORMANCE ISSUES AND MAY CONSTITUTE A GAS HAZARD.
- ISSUES DERIVED FROM INCORRECT INSTALLATION OF PRESSURE REGULATOR ARE NOT COVERED UNDER MANUFACTURER WARRANTY.

INSTALLATION

APPLIANCE INSTALLATION

UNPACKING THE COOKTOP

- 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 cooktop 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.
- The grates, griddle plate, burner caps, and oven racks should be removed to facilitate handling.
- Before to install the appliance in the cabinet, if necessary settle for the type of gas available in the household.

Appliance Handling Safety



CAUTION

- Unit is heavy and requires at least two people or proper equipment to move.
- Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

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.

Before performing the gas conversion, locate the package containing the replacement nozzle shipped with every cooktop.



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 cooktop for future use.



NOTE

If the appliance is already installed, disconnect the appliance from the gas and electricity and remove the appliance from the built-in.

The gas conversion procedure for this cooktop includes 11 steps:

- 1) Remove the knobs
- 2) Disassemble the stainless steel top
- 3) Remove the gaskets of the gas valve

4) Install 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.

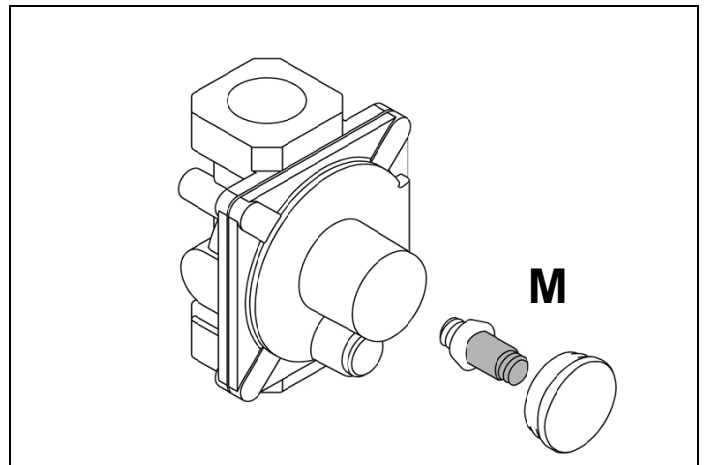


Fig. 15

- M: LP

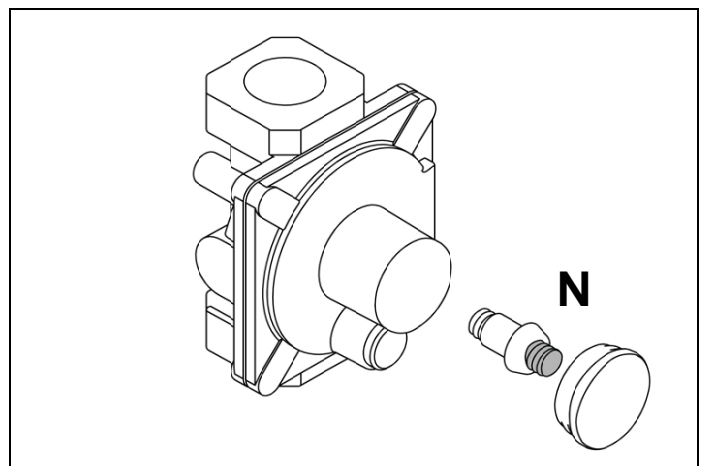


Fig. 16

- N: NAT

- 5) Install the appliance and connect at the gas and electric supply line.

GAS CONVERSION

6) Surface burners

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the cooktop using a 7 mm (sochet wrench). Replace nozzles using the conversion set supplied with the cooktop 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.

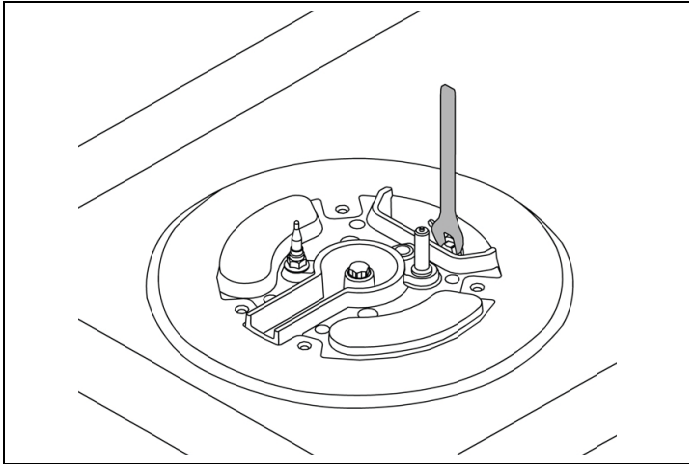


Fig. 17

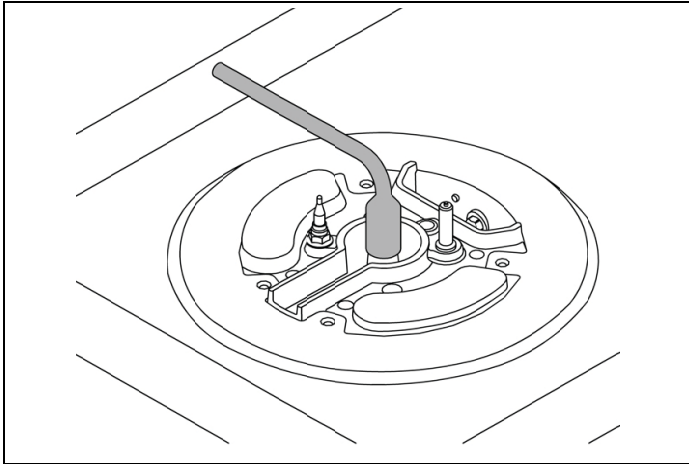


Fig. 18

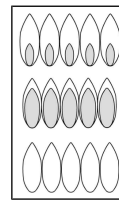
7) Visual checks

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 icons 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.

GAS CONVERSION

8) 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. For reconversion from propane to natural gas, the choke screw must be turned of 1-1.5 laps counterclockwise until a proper minimum flame is obtained.

SURFACE BURNERS

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

The cooktop 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.

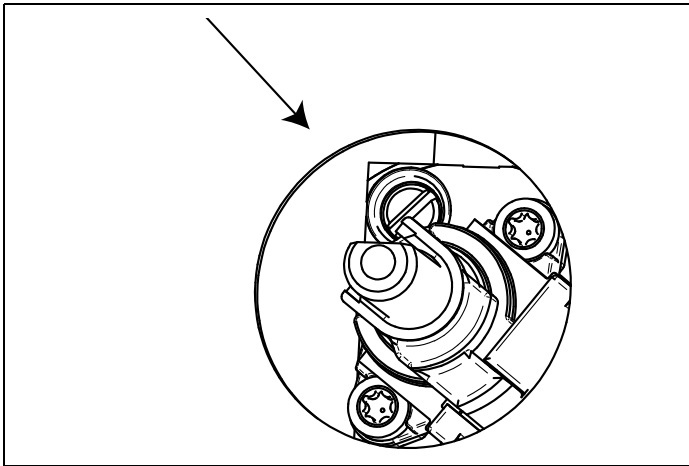


Fig. 19

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

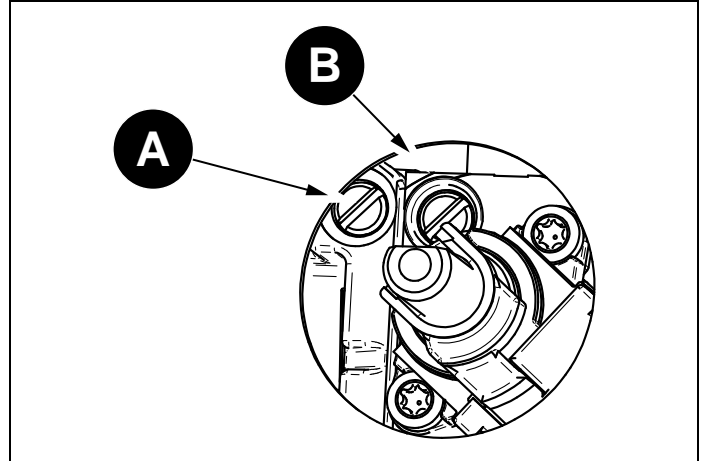


Fig. 20

9) Put the gaskets back

10) Reassemble the stainless steel top

11) Put the knobs back

HIGH ALTITUDE INSTALLATION

Contact customer service for use at altitudes above 2,000 feet (610 meters).

INSTALLATION CHECKLIST

A qualified installer should carry out the following checks:

- Island trim or Backguard attached according to instruction
- 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
- Cooktop 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

FINAL PREPARATION

- Before using the appliance, 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.

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:

If located in the USA:

866 905 0010

<https://us.bertazzoni.com/more/support>

If located in CANADA:

800 561 7265

<https://ca.bertazzoni.com/more/support>

Make sure to keep the following information on hand. Our customer service team will require it to open a service ticket or troubleshoot.

- Purchase Date
- Model*
- Serial Number /Production Date*
- *Can be found on data plate

WARNINGS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

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 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

IN MASSACHUSETTS:

All gas products must be installed by a "Massachusetts" licensed plumber or gas fitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.

To ensure proper and safe operation: 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 shut-off 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.

TO PREVENT FIRE OR SMOKE DAMAGE

- Be sure all packing materials are removed from the appliance before operating it.
- Never let clothing, potholders, or other flammable materials come in contact with or too close to any element, top burner or burner grate until it has cooled.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

IN CASE OF FIRE

Turn off appliance and ventilation hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Cooktop: Smother fire or flame in a pan with a lid or cookie sheet.
- NEVER pick up or move a flaming pan.
- Oven: Smother fire or flame by closing the oven door. DO NOT use water on grease fires. Use baking soda, a dry chemical or foamtype extinguisher to smother fire or flame, if available, a multipurpose dry chemical or foam type extinguisher.

WARNINGS

CHILD SAFETY

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.



CAUTION

Do not store items of interest to children in cabinets above the range or on the backguard of the range. Children climbing on the range to reach those items could be seriously injured.

COOKING SAFETY

- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed.
- Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).
- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- ALWAYS place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- ALWAYS adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. DO NOT use high heat for extended cooking operations.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- ALWAYS let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles. DO NOT drape towels or materials on oven door handles. These items could ignite and cause burns.

Do not connect any appliances to the plugs above or near to the induction cooktop; connection cable insulation can melt if in contact with heat, and this may result in an injury and a property damage.

WARNINGS

GAS SAFETY

- To prevent carbon monoxide build-up, do not block appliance air vents.
- Have the installer show you where the gas shut-off valve is located.
- For proper burner performance, keep igniters clean and dry.
- If a burner goes out and gas escapes, open windows and doors. Wait until gas dissipates before using the appliance.
- Keep the igniter and thermocouple clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.



WARNING

To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.

RECOMMENDED UTENSILS

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, DO NOT extend handles over adjacent surface burners. ALWAYS turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- NEVER let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer's directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- Bakeware, such as large casserole pans, cookie sheets, etc. should never be used on the cooktop.
- Placement of large stock pots should be staggered when used on the cooktop.

CLEANING SAFETY

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean the range with caution. Avoid steam burns; DO NOT use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- DO NOT clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal.

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.

ELECTRICAL SHOCK HAZARD

Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.



WARNING

Cancer and Reproductive Harm — www.P65Warnings.ca.gov.

WORKTOP AND KNOBS LAYOUT

CONTROLS / BURNERS

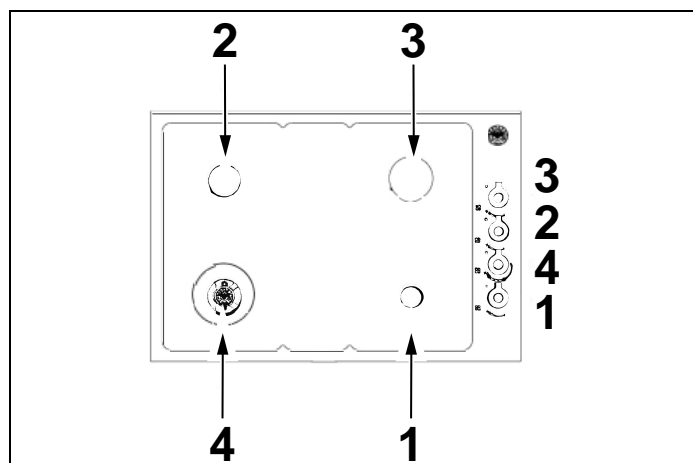


Fig. 21

- 1 Front right auxiliary burner
- 2 Rear left semi-rapid burner
- 3 Rear right rapid burner
- 4 Front left dual burner

CONTROLS / BURNERS

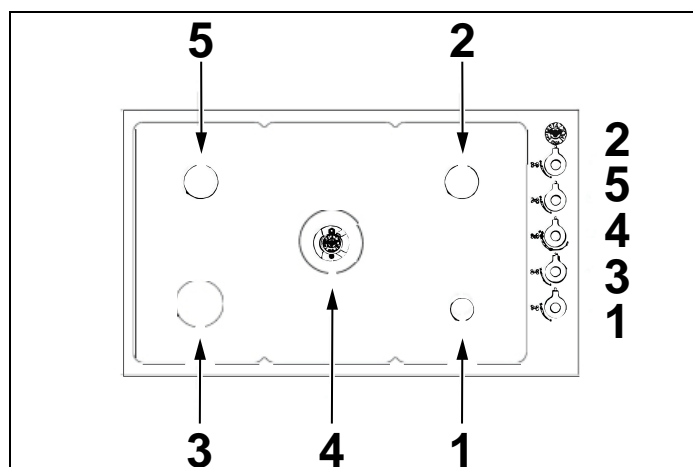


Fig. 22

- 1 Front right auxiliary burner
- 2 Rear right semi-rapid burner
- 3 Front left rapid burner
- 4 Central dual burner
- 5 Rear left semi-rapid burner

CONTROLS / BURNERS

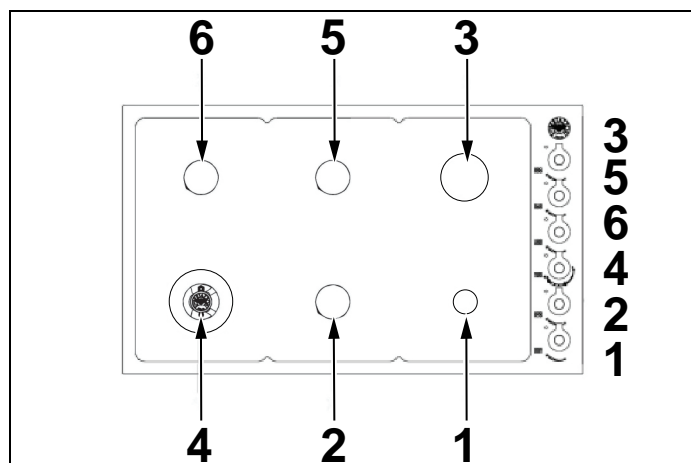


Fig. 23

- 1 Front right auxiliary burner
- 2 Front central semi-rapid burner
- 3 Rear right rapid burner
- 4 Front left dual burner
- 5 Rear central semi-rapid burner
- 6 Rear left semi-rapid burner

GAS COOKTOP

BURNER CAPS AND GRATES

The burners and the burner caps must be properly placed for the cooktop to function properly.

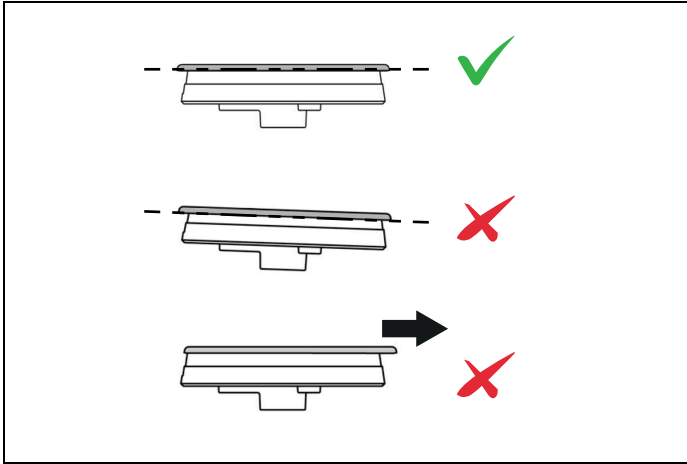


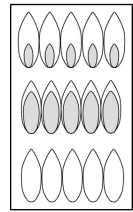
Fig. 24

The burner grates must be properly placed inside the recess on the cooktop.

MAKING SURE THE FLAME IS OPTIMAL

The flame should be stable with no excessive noise or fluttering. The 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 icon are normal.
- The flame should burn completely around the burner cap. If it does not, check that the cap is positioned correctly on the base and that the ports are not blocked.



yellow flames: further adjustment is required

yellow tips on outer cones: normal for LP gas

soft blue flames: normal for natural gas

The correct flame height depends on:

- size and material of pan being used
- food being cooked
- amount of liquid in the pan.

Never extend the flame beyond the base of the pan. Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic.

Because the edges of the flame are much hotter than its center, the flame tips should stay beneath the bottom of the cookware. Flame tips which extend beyond the sides of the cookware emit unnecessary heat into the room and can also damage cookware handles, which increases the risk of injury.

GAS COOKTOP

USING THE GAS BURNERS

- Press in the control knob and turn it anti-clockwise, to HIGH position.
- Continue to hold the knob in for 5 to 10 seconds after the burner ignition before releasing.
- Adjust flame with the knob as needed.

NOTE



The igniters may click a number of times before the burner ignites. This is normal. All igniters will spark regardless of which burner is being operated.

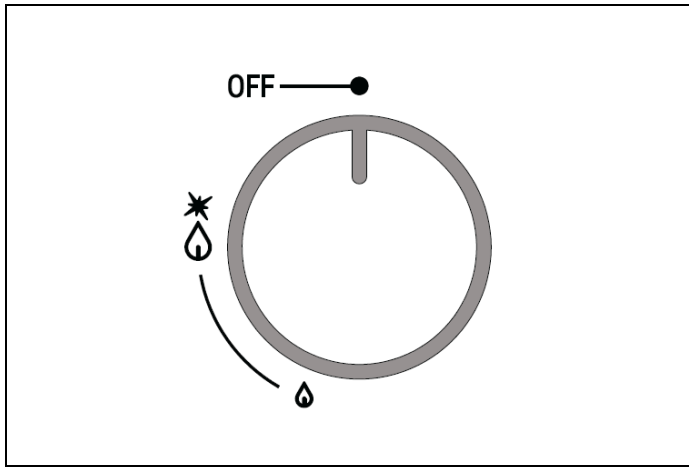


Fig. 25

USING THE POWER BURNERS

To give further flexibility, the dual power burner can be used as a single simmer burner if the central burner alone is ignited or as a power burner if the outer burner is also ignited.

To light the central burner, press in the control knob and turn it anti-clockwise to the HIGH of the single ring position.

Continue to hold the knob in for 5 to 10 seconds after the burner ignites before releasing.

To also light the outer burner, turn the knob to the HIGH double ring. Adjust the flame as required.

NOTE



The igniters may click a number of times before the burner ignites. This is normal. All igniters will spark regardless of which burner is being operated.

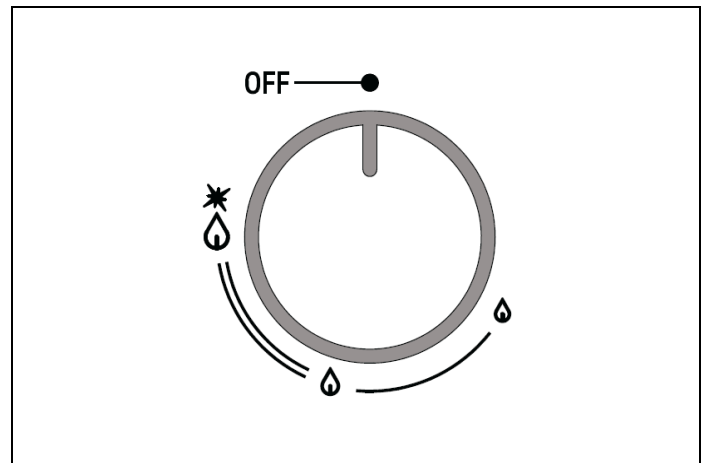


Fig. 26

GAS SHUT-OFF SAFETY - THERMOCOUPLE

A flame failure device (thermocouple) on each burner acts as a safety gas cut-off in case the flame is accidentally blown out. A thermocouple detects the absence of a flame and stops the supply of gas. The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

GAS COOKTOP

USING SPECIALTY COOKWARE

WOKS

Either flat-based or round-bottom woks with the accessory ring can be used on all models. Round bottom woks must be used with a support ring. In some models the porcelain-coated cast iron wok support ring must be purchased separately.

SIMMER RING

For very slow cooking the porcelain coated simmer ring should be used. In some models the porcelain-coated cast iron simmer ring must be purchased separately. Simmer ring must be used for pan with diameter less than 4 inches.



NOTE

In the event of a power failure, the burners can be lit with a match or gas lighter. The flame failure devices will continue to function normally.

GAS BURNER DIMENSIONS AND RECOMMENDED PAN SIZE

BURNER	DIAM. IN (MM)	DIAM. OF PAN	UTILIZATION
Auxiliary	ø 2" (50 mm)	ø 3"1/2–5"1/2 (90-140 mm)	Use with smaller pans for boiling and simmering and the preparation of sauces.
Semi-rapid	ø 2"3/4 (70 mm)	ø 5"1/2–10"1/4 (140-260 mm)	Use for normal frying and boiling in medium and small pans.
Rapid	ø 3"3/4 (95 mm)	ø 7"1/8–10"1/4 (180-260 mm)	Use with large and medium pans of water for frying and rapid boiling.
Dual inner/outer	ø 1"11/16–5"1/2 (43-140 mm)	ø 8"2/3–10"1/4 (220-260 mm)	Use with woks, griddles and frying pans or for large pans and rapid boiling.

KEEPING YOUR BERTAZZONI CLEAN

BURN HAZARD

Make sure the heating elements are turned off and allowed to cool completely before any cleaning and/or maintenance operation.

THINGS TO AVOID

- Do not use a steam cleaner to clean the range: the steam could reach electrical components and cause a short.
- Do not spray liquids such as cleaning agents into the openings on the bottom and top of the oven cavity.
- All surfaces can discolor or be damaged if unsuitable cleaning agents are used.

CLEANING STAINLESS STEEL

All stainless steel parts should be wiped with hot water and soap solution at the end of each cycle. Wipe up spills and boilovers immediately. Use suitable, non-abrasive stainless cleaning products when water and soap solution will not do the job. *DO NOT use steel wool, abrasive cloths, cleansers, or powders.* If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to soften the residue, then use a wooden or nylon spatula or scraper. *DO NOT use a metal knife, spatula, or any other metal tool to scrape stainless steel.* DO NOT permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel.

CLEANING PAINTED SURFACES

Clean with a soft cloth, warm water and non-abrasive dishwashing liquid. Whilst still damp, polish dry with a clean soft cloth.

TROUBLESHOOTING

Here are answer to common problems you may experience. You are also welcome to call our toll free Customer Service line to troubleshoot any issue with your Bertazzoni:

If located in the USA

866 905 0010

<https://us.bertazzoni.com/more/support>

If located in CANADA

800 561 7265

<https://ca.bertazzoni.com/more/support>

Make sure to keep the following information on hand. Our customer service team will require it to open a service ticket or troubleshoot.

Purchase Date

Model*

Production Date/Serial Number *

*Can be found on data plate

Please kindly register on our web site www.bertazzoni.com to validate your new product warranty and help us to assist you better in case of any inconvenience.

THE SURFER BURNERS WILL NOT IGNITE

Is there power to the range? Are the igniters or burner holes blocked? Are the burner rings and burner caps seated firmly?

Check the switch fuse or circuit breaker. Check that the igniter is clean and the burner holes are open and clean of any residue.

THE BURNER IGNITES BUT SWITCHES OFF WHEN THE KNOB IS RELEASED

The burners have flame failure devices fitted as standard. Therefore, after lighting the burner, keep the knob pressed for a few seconds to deactivate the flame failure device.

THE IGNITION CANDLES ARE SPARKING CONTINUOUSLY

Is the cooktop wet from cleaning or a boil over? Turn off the electricity supply and thoroughly dry the burner components and igniters.

THE CONTROL KNOB IS GETTING TOO HOT

Are you cooking with the oven door open?

Keep the oven door shut when not in use or when grilling/broiling.

A CONTROL KNOB IS LOOSE ON ITS SHAFT

The knob retaining spring clip may have been damaged. Call our service department for advice and a replacement if necessary.

CUSTOMER CARE

For any warranty information and service request, contact us:



In USA: <https://us.bertazzoni.com/more/support>

In CANADA: <https://ca.bertazzoni.com/more/support>



www.bertazzoni.com
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