

30 inch Dual Fuel, 5 Burners, Electric Oven Master Series

\$ 2.999



MAS305DFMXV

The new Bertazzoni ranges are superb cooking appliances designed, engineered and made in Italy. All Bertazzoni appliances integrate seamlessly into style-harmonized suites for a true, high-performing kitchen.

The high-efficiency maintop with 5 burners features a dual ring 19,000 BTU power-burner that boils water in under 6 minutes (best in class), and 4 additional MonoBloc burners of variable size and power to suit every style of cooking, with delicate simmer at 750 BTUs.

The 4.7 cubic feet oven cavity is the largest in its class, with dual convection fan for balanced airflow and even temperature baking and roasting on 7 shelf levels. The elegant temperature gauge for control of oven temperature during pre-heating and baking is a signature of every Bertazzoni range. The extra wide electric broiler with optional convection is ideal for grilling and searing at high heat. The oven includes convenient soft-motion doors. The edge-to-edge interior oven glass door maximizes interior volume and can be wiped clean without effort.

The fingerprint resistant finish on all knobs, handles, and stainless steel oven door surfaces makes cleaning a breeze.

Optional **Collezione Metalli** décor sets knobs and handles are available in contrasting metals - satin gold and black nickel to personalize these accent style elements on your range, as well as all refrigerators and dishwashers in your kitchen suite.

All Bertazzoni appliances are covered by a 2-year warranty.

[Guarda online](#)

Specifications

Features

Worktop

Size	30 in
Cooking zones	5
Number of gas burners	5 burners
Worktop type	gas
Worktop design	stainless steel with seamless edges
Worktop controls	metal knobs
Knobs	metal
Burner type	aluminum + brass medallion on power burner
Grates	cast iron
Continuous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Backguard	yes
Wok ring	yes
Simmer ring	yes

Cooking zones

Power burners	1300 BTU - 19000 BTU
Rapid burner	2500 BTU - 10400 BTU
Medium burner	2 x 1500 BTU - 5900 BTU
Simmer burner	750 BTU - 3500 BTU

Oven cavity

Oven configuration	single
Oven fuel	electric
Oven convection system	dual horizontal fans
Oven type	electric convection
Oven broiler type	electric
Oven levels	7

Cooking modes	bake / bottom bake / broil / convection / convection bake / convection broil / dehydrate / fast preheat / pizza / proofing / upper bake / warming
Oven volume	4.7 ft³
Oven controls	knobs
Inner oven door	triple glass
Removable inner glass	yes
Cooling fan	yes
Door hinges	soft-motion
Wire-shelves	2 full size (with 1 telescopic glide)
Tray	1 baking tray with grill trivet
Grill trivet for tray	yes
Oven lights	double side mounted

Bottom

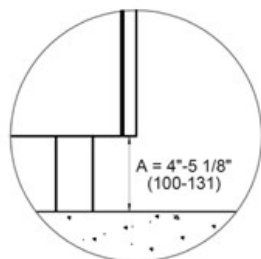
Legs	stainless steel
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Technical specifications

Absorbed current (A)	20 A with dedicated circuit
Electrical supply	120/240V 60 Hz - 3700W or 120/208V 60 Hz - 2900W

Dimensions

LEG DETAILS



FRONT VIEW

