Type	Technical Code	Commercial Code	Code
Cookers	A8K1CMAN4D00	MAS126G2ENET	F8064B1

General information					
State	Released	**Life Cycle**	V2 - On Management		
Product family	COOKERS 120X60 CM DOUBLE	**Aesthetical line**	MASTER	**Colour leading code**	MATT BLACK
Brand	BERTAZZONI	**Private Label**	BERTAZZONI		
Make or Buy Flag	Make	**Type of production**	CBU		
Type of installation	FREE STANDING	**Factory**	Guastalla		
Technical code	A8K1CMAN4D00	**Predecessor Code**	A8K1EAAN4D00	**Technical code of derivation**	
Commercial description	MAS126G2ENET - Master FS Cookers - Black				
Short Description IT	MAS126G2ENET - Master FS Cookers - Black	**Short Description FR**	MAS126G2ENET - Master FS Cookers - Black		
Short Description EN	MAS126G2ENET - Master FS Cookers - Black	**Short Description US**			
EAN Required	YES	**Ean code**	8059306698171 8		
Commercial code	MAS126G2ENET	**Second commercial code**			
Market	FRANCE GREAT BRITAIN ITALY	**Customer**	GENERICO		
Years of warranty	2	**Approvals**	CE,UKCA	**Approval code**	S1CN4292
20" Containerization	0	**40" Containerization**	0	**40" Containerization - High cube**	0
LeadTime	0	**MOQ of purchase**	0	**MOQ of selling**	0
Combined Nansing	72111110	**Notes**			
Changes notes					
Energy Label					
Energy Label Required	YES	**Number of cavities**	2		
Energy class OD	A	**Oven ansaram used to determine enerxy class**	FEV.PCX		
Natural convention energy consumption (kWh)	0.86	**Forced convention enerxy consumption (kWh)**	0.74		
Main oven net capacity l	58	**Oven tuxolaxx enerxy label**			
Required cooking time for normal load (min)					
Secondary oven energy class OD	A	**Oven ansaram used to determine enerxy class of secondary oven**	FEV.PCX		
Natural convention energy consumption secondary oven(kWh)	0.86	**Forced convention enerxy consumption secondary oven(kWh)**	0.74		
Secondary oven net capacity l	58	**Oven typology energy label secondary oven**			
Required cooking time for normal load secondary oven(min)					
Heat Source	ELECTRIC	**EEI ThiXinerxv efficiency index**	93.7		
Energy consumption in conventional mode (electric final energy)[kWh/Cycle]	0.86	**Enerxy consumption in fan forced modeleletric final enerxvl IWkh/Cxcle1**	0.74		
Energy consumption in conventional modelgas final energy)[Mj/Cycle]	0.0	**Enerxy consumption in fan forced modeleas final enerxvl IMJ/Cxcle1**	0.0		
Energy consumption in conventional mode (gas final energy)[kWh/Cycle]	0.86	**Enerxy consumption in fan forced mode lxss final enerxvlKWh/Cxcle1**	0.74		
Heat source secondary oven	ELECTRIC	**EEI ThiXinerxv efficiency index secondary oven**	93.7		
Energy consumption in conventional mode secondary oven (electric final energy)[kWh/Cycle]	0.86	**Enerxy consumption in fan forced mode secondary oxen (electric final enerxvlKWh/Cxcle1**	0.74		
Energy consumption in conventional mode secondary oven (gas final energy)[Mj/Cycle]	0.0	**Enerxy consumption in fan forced mode secondary oxen (gas final enerxy)[Mj/Cycle]**	0.0		
Energy consumption in conventional mode secondary oven (gas final energy)[kWh/Cycle]	0.86	**Enerxy consumption in fan forced mode secondary oxen lxss final enerxvlKWh/Cxcle1**	0.74		
Heat source third oven		**EEI ThiXinerxy efficiency index third oven**	0.0		
Energy consumption in conventional mode third oven (electric final energy)[kWh/Cycle]	0.0	**Enerxy consumption in fan forced mode third oxen (electric final enerxy)[kWh/Cycle]**	0.0		
Energy consumption in conventional mode third oven (gas final energy)[Mj/Cycle]	0.0	**Enerxy consumption in fan forced mode third oxen lxss final enerxvlMJ/Cxcle1**	0.0		
Energy consumption in conventional mode third oven (gas final energy)[kWh/Cycle]	0.0	**Enerxy consumption in fan forced mode third oxen lxss final enerxvlKWh/Cxcle1**	0.0		
Convention oxen consumption	FEV.PCX	**Fan-assisted oxen consumption**	FEV.PCX		
Convention secondary oxen consumption	FEV.PCX	**Fan-assisted secondary oxen consumption**	FEV.PCX		
Main oxen grilling tray surface	1160	**Secondary oxen xrilliex trxx surface**	1160		
Hob energy efficiency	57	**Heatinx technolxx**	GAS/ELETTRICO		
Energy Label Country	UE + UK				
Technical Data					
Supply voltage [V]/Supply frequency [Hz]	230-240V~/380-415V3N~ 50-60Hz collauto motorfuse	**Absorbed oxwer IWl**	6000 W		
(Alternative) Supply voltage [V]/Supply frequency [Hz]	NO	**Alternatiwl Absorbed oxwer IWl**			
Absorbed current [A]		**Gas power [kW]**	14.25		
Plug type	NO				
Minimum Cable length (m)	1.8	**Minimum Cable lenxth (in)**	71"		
Gas type	G20/20MBAR - NATURAL GAS				
Alternative gas	G30/28-30MBAR OR G31/G0 - 30MBAR OR G31/37MBAR - GPL	**Alternative xas**	NO		
Gas connectors	CONICAL CONNECTOR;CONNECTOR PRESSURE-FEMALE FEMALE CONNECTOR;GPL CONNECTOR;METHANE CONNECTOR				
Main oven max power [W]	2500.0	**Secondary oven max oxwer IWl**	2500.0		
Main grill max power [W]	0.0	**Secondary xrill max oxwer IWl**	2400.0		
Dimensions & Weights					
Height PF [mm]	890-913	**Heiktt PF (in)**			
Width PF [mm]	1200	**Width PF (in)**			
Depth PF [mm]	600	**Dxpth PF (in)**			
Depth with handle [mm]	658	**Dxxth with handle (in)**			
Depth with open door [mm]	1020	**Dxxth with oxen door (in)**			
Built-in hole height [mm]		**Built-in hole height (in)**			
Built-in hole width [mm]		**Built-in hole width (in)**			
Built-in hole dxpth [mm]		**Built-in hole dxpth (in)**			
Package type	FOAM, PALLET				
Package height [mm]	1060	**Packaxe heiktt (in)**	42 1/2		
Package width [mm]	1306	**Packaxe width (in)**	51 7/16		
Package depth [mm]	726	**Packaxe dxxth (in)**	28 1/8		
Net weight (kg)	136.0	**Net weiktt (lb)**	0.0		
Gross weight (kg)	166.0	**Gross weiktt (lb)**	0.0		
User interface					
Type of regulation	KNOBS	**Type of rexulation**	THERMOMETER		
Function indicator	RING	**Cooking control functions**	CHECK PREHEATING		
Hob characteristics					
Type of hob	120X60 DBL O. PREMIUM SQUARED WORKTOP	**MC 05-PowerLimitation**			
Info of hob	SQUARED 5 GAS BURNERS WITH LATERAL DUAL WOK + ELEC. GRIDDLE	**Cooking Zone**	MIXED GAS-ELECTRIC		
Special hob features	NO	**Hob material**	STAINLESS STEEL		
Burner and burner cap	BRASS + MATT BURNER CAP - BERTAZZONI BURNER CAP	**Pan xuxport type**	CAST IRON HEAVY (BERTAZZONI - OLD)		
Hob accessories	CAST IRON WOK ADAPTER SIMMER RING CASTIRON				
Bezel/Fascia					
Fascia type	EMBOSSED STAINLESS STEEL				
Oven door glass colour	O SHAPE MASHMER ROUNDED CORNERS	**Inner door**	SQUARED 3 GLASSES		
Hinge	SOFT CLOSING	**Side xanel colour**	BLACK		
Type of kx	BIGGER	**Knob type**	MASTER METAL WITH RING 2020		
Handle type	MASTER 2020	**Dish warmer**	DRAWER BLACK		
Gas Tank Compartment	NO	**Plinth**	NO		
Legs	STAINLESS STEEL 24 CM TYPE A				
Hob Areas					
No. of total cooking areas	7	**No. xas burners**	6	**No. of total electric cookinx areas**	1
No. electric plates	0	**No. of radiant areas**	0	**No. halxxen areas**	0
No. induction areas	0	**No. dishwarmer areas**	0	**MC 05-Abvxlator/Wok**	
No. Hood area		**No. of bridge induction areas**			
Bridge left area - power [W]		**Bridge right area - power [W]**			
Rear Side					
Left/Centre/Right					
Circular cooking zone or area-diameter surface [mm] zone left-behind	70	**Circular cookinx zone or area-diameter surface 1mm1 zone center-behind**	70	**Circular cookinx zone or area-diameter surface 1mm1 zone xaht-behind**	95
Circular cooking zone or area-diameter surface [in] zone left-behind		**Circular cooking zone or area-diameter surface [in] zone center-behind**		**Circular cooking zone or area-diameter surface [in] zone right-behind**	
Non-circuis cooking zone or area-lenght [mm] zone left-behind		**Non-circuis cooking zone or area-lenght [mm] zone center-behind**		**Non-circuis cooking zone or area-lenght [mm] zone right-behind**	
Non-circuis cooking zone or area-lenght [in] zone left-behind	0.0	**Non-circuis cookinx zone or area-lenaht 1in1 zone center-behind**	0.0	**Non-circuis cookinx zone or area-lenaht 1in1 zone riaht-behind**	0.0
Non-circuis cooking zone or area-width [mm] zone left-behind		**Non-circuis cooking zone or area-width [mm] zone center-behind**		**Non-circuis cooking zone or area-width [mm] zone right-behind**	
Non-circuis cooking zone or area-width [in] zone left-behind	0.0	**Non-circuis cookinx zone or area-width 1in1 zone center-behind**	0.0	**Non-circuis cookinx zone or area-width 1in1 zone riaht-behind**	0.0
Rear left area - type	GAS	**Rear middle area - type**	GAS	**Rear riaht area - type**	GAS
Left rear area - dimensions	70	**Middle rear area - dimensions**	70	**Riaht rear area - dimensions**	95
Rear left area - power [W]	1750	**Rear middle area - oxwer IWl**	1750	**Riaht rear area - oxwer IWl**	3000
Energy consumption [Wh/Kg] zone left-behind		**Energy consumption [Wh/Kg] zone center-behind**		**Energy consumption [Wh/Kg] zone right-behind**	
Energy efficiency per gas burners [%] zone left-behind	58	**Enerxy efficiency ear xas burners 1%1 zone center-behind**	58	**Enerxy efficiency ear xas burners 1%1 zone riaht-behind**	58
Electricity consumption left-behind		**Electricity consumption center-behind**		**Electricity consumption right-behind**	
Rear left area - power booster [W]		**Rear middle area - power booster [W]**		**Rear riaht area - power booster [W]**	
Rear left area - double power booster [W]		**Rear middle area - double power booster [W]**		**Rear riaht area - double power booster [W]**	
Front Side					
Left/Centre/Right					
Circular cooking zone or area-diameter surface [mm] zone left-ahead	130	**Circular cookinx zone or area-diameter surface 1mm1 zone center-ahead**	70	**Circular cookinx zone or area-diameter surface 1mm1 zone xaht-ahead**	50
Circular cooking zone or area-diameter surface [in] zone left-ahead		**Circular cooking zone or area-diameter surface [in] zone center-ahead**		**Circular cooking zone or area-diameter surface [in] zone right-ahead**	
Non-circuis cooking zone or area-lenght [mm] zone left-ahead		**Non-circuis cooking zone or area-lenght [mm] zone center-ahead**		**Non-circuis cooking zone or area-lenght [mm] zone right-ahead**	
Non-circuis cooking zone or area-lenght [in] zone left-ahead	0.0	**Non-circuis cookinx zone or area-lenaht 1in1 zone center-ahead**	0.0	**Non-circuis cookinx zone or area-lenaht 1in1 zone riaht-ahead**	0.0
Non-circuis cooking zone or area-width [mm] zone left-ahead		**Non-circuis cooking zone or area-width [mm] zone center-ahead**		**Non-circuis cooking zone or area-width [mm] zone right-ahead**	
Non-circuis cooking zone or area-width [in] zone left-ahead	0.0	**Non-circuis cookinx zone or area-width 1in1 zone center-ahead**	0.0	**Non-circuis cookinx zone or area-width 1in1 zone riaht-ahead**	0.0
Left front area - type	GAS	**Middle front area - type**	GAS	**Front riaht area - type**	GAS
Left front area - dimensions	130	**Middle front area - dimensions**	70	**Riaht front area - dimensions**	50
Front left area - power [W]	5000	**Middle front area - oxwer IWl**	1750	**Front riaht area - oxwer IWl**	1000
Energy consumption [Wh/Kg] zone left-ahead		**Energy consumption [Wh/Kg] zone center-ahead**		**Energy consumption [Wh/Kg] zone right-ahead**	
Energy efficiency per gas burners [%] zone left-ahead	53	**Enerxy efficiency ear xas burners 1%1 zone center-ahead**	58	**Enerxy efficiency ear xas burners 1%1 zone riaht-ahead**	N.A.
Electricity consumption left-ahead		**Electricity consumption center-ahead**		**Electricity consumption right-ahead**	
Total electricity consumption					
Front left area - power booster [W]		**Front middle area - power booster [W]**		**Front riaht area - power booster [W]**	
Front left area - double power booster [W]		**Front middle area - double power booster [W]**		**Front riaht area - double power booster [W]**	
Main Oven					
Oven cavity	120X60 DBL O. PREMIUM WELDED	**Main oven tuxe/main xrill**	CONVECTION ELECTRIC OVEN MULTI 9 MULTI11		
Cooking modes 1	BAKE-BOTTOM BAKE-CONVECTION-ELECTRIC OVENS-CONVECTION BAKE-DEFROSTING-FAST PREHEATING-GRILL-PROOFING-TURBO GRILL-TURBO/PIZZA FUNCTION-UPPER BAKE	**Cleanine functions 1**			
Cleaning	NO	**Tunxuh/Xxxx**	1 FAN		
Light turning on	1	**Main cavity material**	BLACK ENAMELED		
Type of main oven guides	LATERALS GRIDS				
Gross volume oven	71.0	**Gross volume oxen 1cu.ft1**			
Net oxen volume	51.0	**Net volume oxen 1cu.ft1**			
Oven grids	2 HEAVY DUTY	**Main oxen accessories**	1 TELESCOPIC GUIDE + 1 EXTRACTION HANDLE		
Oxen xrill tray	1 DEEP ENAMELED + 1 GRID TRAY	**Oxen axxket**	4 SIDES		
Secondary Oven					
Secondary oxen type/Secondary xrill	CONVECTION ELECTRIC OVEN MULTI 9 MULTI11				
Cooking modes 2	BAKE-BOTTOM BAKE-CONVECTION-ELECTRIC OVENS-CONVECTION BAKE-DEFROSTING-FAST PREHEATING-GRILL-PROOFING-TURBO GRILL-TURBO/PIZZA FUNCTION-UPPER BAKE	**Cleanine functions 2**			
Secondary oxen cleaning	NO				
Secondary oxen turnxxit	1 FAN	**Secondary oxen lxht tumine on**	1		
Matériau de la cavité du four secondaire	BLACK ENAMELED	**Type of secondary oxen axxkes**	LATERALS GRIDS		
Gross volume secondary oxen	71.0	**Gross volume secondary oxen 1cu.ft1**			
Net volume secondary oxen	51.0	**Net volume secondary oxen 1cu.ft1**			
Grids of the secondary oxen	2 HEAVY DUTY	**Secondary oxen accessories**	1 TELESCOPIC GUIDE		
Oxen xxxket 2	4 SIDES	**Oxen xrill trxx 2**	1 DEEP ENAMELED + 1 GRID TRAY		
Third Oven					
Third oxen type/Third Grill	NO	**Cooking modes 3**			
Type of third oxen guides	NO	**Grids of the third oxen**	NO		
Gross volume third oxen	0.0	**Gross volume third oxen 1cu.ft1**			
Net volume third oxen	0.0	**Net volume third oxen 1cu.ft1**			
Third oxen accessories	NO	**Oxen xrill trxx 3**	NO		
Safety devices					
Hob ignition	WORKTOP ONE HAND	**Hob flame failure device**	WORKTOP		
Cooling fan	YES	**Anti-tilt**	YES + CHAIN		
No. residual heat indicators	NO	**Knob deflector**	NO		
Documentation					
Booklet languages	ENGLISH FRENCH ITALIAN	**Warranty certificate**	NO		
Annual energy consumption - AEChood [kWh/annum]		**Energy efficiency class**		**Grease filtering efficiency class**	
Fluid dynamic efficiency class		**Lighting efficiency class**			
Power consuption off mode - Po [W]		**Power consuption in standby mode - Ps [W]**			
Grease filtering efficiency - GFEhood [%]		**Light efficiency - LEhood [Lux/Watt]**			
Odor reduction Factor of [%]		**Fluid dynamic efficiency - FDEhood [%]**			
Maximum air flow in normal use (Intensive / Boost excluded) [m^3/h]		**Minimum air flow in normal use [m^3/h]**		**Air flow at intensive/Boost setting - [m^3/h]**	
Average illumination of the lighting system on the cooking surface - Emiddle [Lux]		**Energy efficiency index - EEIhood**		**Increase factor**	
Max air flow [m^3/h]		**NC extraction [m^3/h]**		**Measured air flow rate at best efficiency point - Qbep [m^3/h]**	
Output air extraction [m^3/h]		**Measured electric power input at best efficiency point - Wbep [W]**		**Nominal power consumption of the lighting system - W [W]**	
Sound power level at intensive/Boost Setting - LWA[A re 1Pw]		**Sound power level at minimum speed audible in normal use - LWA[A re 1Pw]**		**Sound power level at maximum speed audible in normal use - LWA[A re 1Pw]**	
Fan power [W]		**Measured air pressure at best efficiency point - Pbep [Pa]**		**Sound level maximum speed [dbA]**	
Type of hood		**Hood control**		**Speed**	
Filter type		**Hood accessories**			
Special features hoods		**Child lock**			