Type	Technical Code	Commercial Code	Code
Cookers	ABPGEANI4DEB	MAS106L3EXC	F804506

General information					
Status	UnderReview	**Life Cycle**	V2 - On Management		
Product family	COOKERS 100X60 CM TRIPLE	**Aesthetical line**	MASTER	**Colour leading code**	STAINLESS STEEL
Brand	BERTAZZONI	**Private Label**	BERTAZZONI		
Make or Buy Flag	Make	**Type of production**	CBU		
Type of installation	FREE STANDING	**Factory**	Guastalla		
Technical code	ABPGEANI4DEB	**Predecessor Code**	ABPGEANI4DEB	**Technical code of derivation**	
Commercial description	MAS106L3EXC - Master FS Cookers - Inox				
Short Description IT	100 CM - Cucine Master FS - Inox	**Short Description FR**	100 CM - Cuisinières Master FS - Inox		
Short Description EN	100 CM - Master FS Cookers - Inox	**Short Description US**			
EAN Required	YES	**Ean code**	8059306698167		
Commercial code	MAS106L3EXC	**Second commercial code**			
Market	GREAT BRITAIN	**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	56	**Oven tuxolaxo enerxv label**			
Required cooking time for normal load (min)					
Secondary oven energy class OD	A	**Oven ansaram used to determine enerxy class of secondary oven**	FES.PCX		
Natural convention energy consumption secondary oven(kWh)	0.66	**Forced convention enerxy consumption secondary oven(kWh)**			
Secondary oven net capacity l	46	**Oven tyxology energy label secondary oven**			
Required cooking time for normal load secondary oven(min)					
Heat Source	ELECTRIC	**EEI 7%)Enerxv 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/Cycle1**	0.74		
Energy consumption in conventional modelgas final energy)[MJ/Cycle]	0.0	**Enerxy consumption in fan forced modeleas final enerxvl IMJ/Cycle1**	0.0		
Energy consumption in conventional mode (gas final energy)[kWh/Cycle]	0.86	**Enerxy consumption in fan forced mode leas final enerxvlIKWh/Cycle1**	0.74		
Heat source secondary oven	ELECTRIC	**EEI 7%)Enerxv efficiency index secondary oven**	88.7		
Energy consumption in conventional mode secondary oven (electric final energy)[kWh/Cycle]	0.66	**Enerxy consumption in fan forced mode secondary oven (electric final enerxvlIKWh/Cycle1**	0.0		
Energy consumption in conventional mode secondary oven (gas final energy)[MJ/Cycle]	0.0	**Enerxy consumption in fan forced mode secondary oven (gas final energy)[MJ/Cycle]**	0.0		
Energy consumption in conventional mode secondary oven (gas final energy)[kWh/Cycle]	0.66	**Enerxy consumption in fan forced mode secondary oven (eas final enerxvlIKWh/Cycle1**	0.0		
Heat source third oven	ELECTRIC	**EEI 7%)Enerxv 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 oven (electric final energy)[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 oven (eas final enerxvlIMJ/Cycle1**	0.0		
Energy consumption in conventional mode third oven (gas final energy)[kWh/Cycle]	0.0	**Enerxy consumption in fan forced mode third oven (eas final enerxvlIKWh/Cycle1**	0.0		
Convention oven consumption	FES.PCX	**Fan-assisted oven consumption**	FEV.PCX		
Convention secondary oven consumption	FES.PCX	**Fan-assisted secondary oven consumption**			
Main oven grilling tray surface	1160	**Secondary oven ertiliee trxv surface**	884		
Hob energy efficiency	56.3	**Heatine technolaw**	GAS		
Energy Label Country	UE + UK				
Technical Data					
Supply voltage (V)/Supply frequency (Hz)	230-240V~/380-415V3N~ 50-60Hz/collauto motorfuse	**Absorbed power IWl**	6500 W		
(Alternative) Supply voltage (V)/Supply frequency (Hz)	NO	**(Alternative) Absorbed power IWl**			
Absorbed current (A)		**Gas power (kW)**	18.25		
Plug type	NO				
Minimum Cable length (m)	1.8	**Minimum Cable lenath (in)**	71"		
Gas type	G20/20MBAR - NATURAL GAS				
Alternative gas	G20/20-20MBAR OR G31/G0-30MBAR OR G31/37MBAR - GPL	**Alternative eas**	NO		
Gas connectors	CONICAL CONNECTOR/CONNECTOR PRESSURE-FEMALE FEMALE CONNECTOR				
Main oven max power [W]	2500.0	**Secondary oven mas aower IWl**	1200.0		
Main grill max power [W]	0.0	**Secondary erill mas aower IWl**	1100.0		
Dimensions & Weights					
Height PF (mm)	900-915	**Heiaht PF (in)**			
Width PF (mm)	1000	**Width PF (in)**			
Depth PF (mm)	600	**Depth PF (in)**			
Depth with handle (mm)	658	**Dnoth with handle (in)**			
Depth with open door (mm)	1030	**Dnoth with oaen 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 depth (mm)		**Built-in hole depth (in)**			
Package type	FOAM PALLET				
Package height (mm)	1110	**Paduaae heiaht (in)**	44 1/2		
Package width (mm)	1106	**Paduaae width (in)**	43 9/16		
Package depth (mm)	730	**Paduaae dnoth (in)**	28 1/8		
Net weight (kg)	126.5	**Net weaiht (LB)**	0.0		
Gross weight (kg)	151.5	**Gross weiaht (LB)**	0.0		
User Interface					
Type of regulation	KNOBS	**Tvae of reaulation**	THERMOMETER		
Function indicator	RING	**Cooking control functions**	CHECK PREHEATING		
Hob characteristics					
Type of hob	100X60 TRP O. PREMIUM SQUARED WORKTOP	**MC 05-PowerLimitation**			
Info of hob	SQUARED 6 GAS BURNERS WITH 2 LATERAL DUAL WOK (5KW)	**Cooking fuae**	GAS		
Special hob features	NO	**Hob material**	STAINLESS STEEL		
Burner and burner cap	ALUMINIUM + MATT BURNER CAP	**Pan suaaort tuae**	CAST IRON HEAVY (BERTAZZONI - OLD)		
Hob accessories	NO				
Bathtub					
Fascia type	EMBOSSED STAINLESS STEEL				
Oven door glass colour	0 SHAPE MASHMER ROUNDED CORNERS	**Inner door**	SQUARED 3 GLASSES		
Hinge	SOFT MOTION	**Side aanel colour**	STAINLESS STEEL		
Type of lid	INGGER	**Knob type**	MASTER METAL WITH RING 2020		
Handle type	MASTER 2020	**Dish warmer**	DRAWER STAINLESS STEEL		
Gas Tank Compartment	NO	**Plinth**	NO		
Legs	NO				
Hob layout					
No. of total cooking areas	6	**No. aas burners**	6	**No. of total electric cookine areas**	0
No. electric plates	0	**No. of radiant areas**	0	**No. halaaen areas**	0
No. induction areas	0	**No. dishwarmer areas**	0	**MC 05-Abvulator/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 cookine zone or area-diameter surface 1mm1 zone center-behind**	70	**Circular cookine zone or area-diameter surface 1mm1 zone right-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-circuls cooking zone or area-lenght [mm] zone left-behind		**Non-circuls cooking zone or area-lenght [mm] zone center-behind**		**Non-circuls cooking zone or area-lenght [mm] zone right-behind**	
Non-circuls cooking zone or area-lenght [in] zone left-behind	0.0	**Non-circuls cookine zone or area-lenaht 1in1 zone center-behind**	0.0	**Non-circuls cookine zone or area-lenaht 1in1 zone riaht-behind**	0.0
Non-circuls cooking zone or area-width [mm] zone left-behind		**Non-circuls cooking zone or area-width [mm] zone center-behind**		**Non-circuls cooking zone or area-width [mm] zone right-behind**	
Non-circuls cooking zone or area-width [in] zone left-behind	0.0	**Non-circuls cookine zone or area-width 1in1 zone center-behind**	0.0	**Non-circuls cookine zone or area-width 1in1 zone riaht-behind**	0.0
Rear left area - type	GAS	**Rear middle area - tvae**	GAS	**Rear riaht area - tvae**	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 - aower IWl**	1750	**Riaht rear area - aower 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	**Enerxv efficiency eer eas burners 1%1 zone center-behind**	58	**Enerxv efficiency eer eas 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 cookine zone or area-diameter surface 1mm1 zone center-ahead**	70	**Circular cookine zone or area-diameter surface 1mm1 zone riaht-ahead**	130
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-circuls cooking zone or area-lenght [mm] zone left-ahead		**Non-circuls cooking zone or area-lenght [mm] zone center-ahead**		**Non-circuls cooking zone or area-lenght [mm] zone right-ahead**	
Non-circuls cooking zone or area-lenght [in] zone left-ahead	0.0	**Non-circuls cookine zone or area-lenaht 1in1 zone center-ahead**	0.0	**Non-circuls cookine zone or area-lenaht 1in1 zone riaht-ahead**	0.0
Non-circuls cooking zone or area-width [mm] zone left-ahead		**Non-circuls cooking zone or area-width [mm] zone center-ahead**		**Non-circuls cooking zone or area-width [mm] zone right-ahead**	
Non-circuls cooking zone or area-width [in] zone left-ahead	0.0	**Non-circuls cookine zone or area-width 1in1 zone center-ahead**	0.0	**Non-circuls cookine zone or area-width 1in1 zone riaht-ahead**	0.0
Left front area - type	GAS	**Middle front area - tvae**	GAS	**Front riaht area - tvae**	GAS
Left front area - dimensions	130	**Middle front area - dimensions**	70	**Riaht front area - dimensions**	130
Front left area - power [W]	5000	**Middle front area - aower IWl**	1750	**Front riaht area - aower IWl**	5000
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	**Enerxv efficiency eer eas burners 1%1 zone center-ahead**	58	**Enerxv efficiency eer eas burners 1%1 zone riaht-ahead**	53
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 right area - power booster [W]**	
Front left area - double power booster [W]		**Front middle area - double power booster [W]**		**Front right area - double power booster [W]**	
Main Oven					
Oven cavity	100X60 TRP O. PREMIUM WELDED	**Main oven tvae/main erill**	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	**Tuaualitvaas**	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 oven 1cu.ft1**			
Net oven volume	51.0	**Net volume oven 1cu.ft1**			
Oven grids	2 PREMIUM	**Main oven accessories**	1 EXTRACTION HANDLE		
Oven grill tray	1 DEEP ENAMELED + 1 GRID TRAY	**Oven aasket**	4 SIDES		
Secondary Oven					
Secondary oven type/Secondary grill	STATIC ELECTRIC OVEN				
Cooking modes 2	BAKE-BOTTOM BAKE-GRILL-PROOFING-UPPER BAKE	**Cleanine functions 2**			
Secondary oven cleaning	NO				
Secondary oven turnspit	NO	**Secondaav oven lafht tumine on**	1		
Matériau de la cavité du four secondaire	BLACK ENAMELED	**Tvae of secondaav oven auides**	LATERALS GRIDS		
Gross volume secondary oven	51.0	**Gross volume secondaav oven 1cu.ft1**			
Net volume secondary oven	41.0	**Net volume secondaav oven 1cu.ft1**			
Grids of the secondary oven	1 PREMIUM	**Secondaav oven accessories**	NO		
Oven gasket 2	4 SIDES	**Oven erill trav 2**	1 DEEP ENAMELED + 1 GRID TRAY		
Third Oven					
Third oven type/Third Grill	GRILL COMPARTMENT	**Cooking modes 3**	GRILL		
Type of third oven guides	LATERAL GRIDS	**Grids of the third oven**	NO		
Gross volume third oven	25.0	**Gross volume third oven 1cu.ft1**			
Net volume third oven	17.0	**Net volume third oven 1cu.ft1**			
Third oven accessories	1 TELESCOPIC GUIDE	**Oven erill trav 3**	1 DEEP ENAMELED + 1 GRID TRAY		
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	**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 - [dB(A) re 1Pw]		**Sound power level at minimum speed audible in normal use - [dB(A) re 1Pw]**		**Sound power level at maximum speed audible in normal use - [dB(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**			