Tune	Technical Code	Commercial Code	Code		
Type Cookers	ARVIENANE.XB	MASIISIBENEC	Code F004689	-	
General Information	Holokkrów	1864 Puelo	V2 On Management		
Stato Product family	UnderReview CODVERS 110x60 CM TRIPLE	Life Cycle Aesthetical line	Y2 - On Management MASTER	Colour leading code	MATT BLACK
Brand Make or Buy Flag	BERTA22DNI Make	Private Label	BERTAZZONI CBU		
Type of installation Technical code	FREESTANDING AFØYEENAME.KB	Private Label Type of prodution Factory Predecessor Code	Guastalla AFOUEAANE.XB	Technical code of derivation	
Technical code Commercial description	MAS119/3ENEC - Master FS Cookers - Induction - Black			Technical code of derivation	
Commercial description Short Description IT Short Description EN	MAS115I/3ENEC - Master FS Cookers - Induction - Black MAS115I/3ENEC - Master FS Cookers - Induction - Black	Short Descritpion FR Short Descritpion US	MAS115I3ENEC - Master FS Cookers - Induction - Black		
Shen Douclipion IX EAN Reavined Commential code Marinet Years of searchity of Containerstation Last Time anning Container that anning a	No-SLISSENCE - Naison FS Lookens - Induction - Baket YES MASIISSENEC	Burt of Sacra Robert 15 Secret of Commercial Lander Secret of Commercial Lander Castomer Approach Appr	8059304881398		
Commercial code Market	MAS11SI3ENEC GREAT BRITAIN:RELAND	Second commercial code	GENERICO		
Years of warranty	2	Approvals	CE;UKCA	Approval code	
20" Containerization LeadTime	0	40" Containerization MOQ of purchase	0	Approval code 40° Containerization - High cube MOQ: of selling	0
Combined Naming	85166010	Notes			
Changes notes Energy Label					
Energy Label Required	YES	Number of ravities	2		
Enerav dass OD	A	Number of cavities Own prozzam used to determine energy class Forced convention energy consumption (kWh) Oven typology energy label	2 FEV.PCX 0.74 MEDIUM(35< = VOLUME < 65L)		
Enerer das DD Natural convention energy consumption (kWh) Main oven net capacity l	A 0.86 58	Forced convention energy consumption (kWh) Oven typology energy label	0.74 MEDIUM(35< = VOLUME < 65L)		
Maia oven net capacity i Required coatist time for normal load finis) Secondary own energy class CO Natural comvention energy consumption secondary oven[kWh] Secondary own net capacity i Required coatist time for normal load secondary oven[min]		Oven program used to determine energy class of secondary oven	FES.PCX		
Natural convention energy consumption secondary oven[kWh]	A 0.06 46	Oven program used to determine energy class of secondary oven Forced convention energy consumption secondary oven[kWh] Oven typology energy label secondary oven			
Secondary oven net capacity l Required cookina time for normal load secondary oven/min)	46	Oven typology energy label secondary oven	MEDIUM(35< = VOLUME < 65L)		
Heat Source	ELECTRIC	EEI [%]Energy efficiency index	93.7		
Heat Source Energy consumption in conventional mode (electric final energy)[KWh/Cycle] Energy consumption in conventional mode(gas final energy) [MJ/Cycle]	0.86 0.0	Energy consumption in fan forced mode(electric final energy) [KWh/Cycle] Energy consumption in fan forced mode(gas final energy) [MJ/Cycle]	0.74		
Energy consumption in conventional mode (gas final energy][KWh/Cycle]	0.86	Energy consumption in fan forced mode (gas final energy)[KWh/Cycle]	0.74 88.7		
Heat source secondary own Energy consumation is conventional mode secondary own (electric final energy/(EVM/Cycle) Energy consumation is conventional mode secondary own (sas final energy/(EVM/Cycle) Energy consumption is conventional mode secondary own (sas final energy/(EVM/Cycle) Heat source the down	ELECTRIC 0.66	EE1 [%]energy efficiency index secondary oven Energy consumption in fan forced mode secondary oven (electric final energy][KWh/Cycle]	0.0		
Energy consumption in conventional mode secondary oven (eas final energy/I/MJ/Cycle]	0.0	Energy consumption in fan forced mode secondary oven (aas final energy/MU/Cycle) Energy consumption in fan forced mode secondary oven (gas final energy/(KWh/Cycle)	0.0		
Heat source third oven		FFI INCEnergy efficiency index third oven	0.0		
Energy consumption in conventional mode third oven (electric final energy)[KWh/Cycle] Energy consumption in conventional mode third oven (east final energy)[KWh/Cycle]	0.0	Energy consumption in fan forced mode third oven (electric final energy)(KWh/Cycle) Energy consumption in fan forced mode third oven (eas final energy)(KWh/Cycle)	0.0		
Energy consumption in conventional mode third oven (gas final energy[0KWh/Cycle]	0.0 0.0 FESPCC	Energy consumption in the forced mode third own (past final energy[](RVK)/Cycle] Energy consumption in fan forced mode third own (pas final energy[](RVK)/Cycle] Energy consumption in fan forced mode third own (pas final energy[](RVK)/Cycle] Fan-assisted own consumption	0.0 0.0 FEV.PCX		
Convention oven consumption Convention secondary oven consumption	FES.PCX FES.PCX	Fan-assisted oven consumption Fan-assisted secondary oven consumption			
Main oven grilling tray surface	FES.PCX 1190	Fan-assisted secondar over consumption Fan-assisted secondar over consumption Secondary over grilling tray surface Heating technology	884 induction		
noo energy efficiency Energy Label Country	UE + UK	nearing technology	insuction		
Technical Data Swedy willow DJI Swedy Scowers Dia	120 24/0 in /200 41 5/200 COLONIA collision wave of size	Abcorbid access 241	14100		
Affer any or enclosed of the second s	220-240/~/380-415V3N~ 50/60Hz collaudo monofase NO	Absorbed power [W] (Alternative) Absorbed power [W] Gas power [kW]	14100 N.A. 0.0		
Absorbed current [A] Pluz type	63A NO				
Minimum Cable length (m)	NU 2 ELECTRIC PRODUCT	Minimum Cable length (in)	79"		
Gas type Alternative sas		Alternative eas	NO		
Gas connectors	NG NG 2500 0 2400 0				
Main grill max power [W]	240.0	Secondary oven max power [W] Secondary grill max power [W]	1200.0 1100.0		
Dimensions & Weights Height PE (mm)					
	900-915 1100	Height PF (in) Width PF (in)			
Death PF (mm) Depth with bandle (mm) Depth with pen door (mm) Built-in hole height (mm)	600 658 1630				
Depth with open door (mm)	1030	Depth with handle (in) Depth with open door (in) Built-in hole height (in)			
Built-in hole width (mm)		Built-in hole width (in)			
Built-in hole depth (mm) Package type	FORK PALLET	Built-in hole depth (in)			
Package beight (mm)	PCKK PALLET 1130	Packase height (in)	44 1/2		
Package width (mm) Package depth (mm)	1130 1206 720 1255	Package width (in) Package width (in) Package depth (in) Net weight (b)	44 1/2 47 1/2 28 1/8		
Net weight (Kg)	720 125.5	Package depth (in) Net weight (Lb)	28 1/8 0.0		
Gross weight (Ke) User Interface Type of regulation	162.0	Gross weight (Lb)	0.0		
Type of regulation	KNOBS	Type of regulation	THERMOMETER		
Function indicator Hob characteristics	RING	Cookine control functions	CHECK PREHEATING		
Function indicator <u>Hob Characteristics</u> Type of hob Info of hob	110K60 TRP O. PREMIUM INDUCTION SOLIARED S INDUCTION 20MS DOLIBLE RINDE	MC_05-PowerLimitation Cooking Zone	FIFCTRIC		
Into of hob Social hob features	SQUARED 5 INDUCTION ZONES DOUBLE BINDGE BOOSTER-BRIDGE-CHILD LOCK	Cooking Zone Hob material Pan support type	STAINLESS STEEL		
into on nos Secial hob features Burner and burner cap Hob accessorias	NO NO	Pan support type	NO		
Hob accessiones Ansthetics Fascia type Oven door glass colour					
Fascia type Oven door class colour	EMBOSSED STAINLESS STEEL O SHADE MAXAMER BINDEDE ONBAGES	Inner door	SOLIARED 3 GLASSES		
Hinge	SOFT MOTION	Side panel colour	BLACK		
Hinge Twee of lid Handle type Gas Tank Compartment	EMBOSED STANLESS STELL O SHAF MAQAMAR NOMED CONFINS SOFT MOTOR MAGE MAGE	Inner door Side panel colour Kob twa Dish warmer Mitch	SQUARED 3 GLASSES BLACK MASTER METAL WITH RING 2020 DRAWER BLACK NO		
Gas Tank Compartment	NO	Plinth	NO		
Hob layout	RO				
No. of total cooking areas No. electric plates	5	No. gas burners No. of radiant areas	0	No. of total electric cooking areas No. halogen areas	5
No. induction areas No. Hood area	5	No. dishwarmer areas No. of bridge induction areas	0	MC 05-NbruciatoriWek	-
No. Hood area Bridge left area - power (W)		No. of bridge induction areas Bridge right area - power (W)			
Bridge left area - power (W) Rearslide					
Left§Centre§8ight					
Circular cooking zone or area-diameter surface [mm] zone left-behind Circular cooking zone or area-diameter surface [in] zone left-behind		Circular cooking zone or area-diameter surface [mm] zone center-behind Circular cooking zone or area-diameter surface [in] zone center-behind		Circular cooking zone or area-diameter surface [mm] zone right-behind Circular cooking zone or area-diameter surface [in] zone right-behind	
Non-circula cooking zone or area-lenght [mm] zone left-behind	200 0.0 200 100 100 100 100 100 100 100 100 10	Non-circula cooking zone or area-lenght [mm] zone center-behind		Non-circula cooking zone or area-lenght [mm] zone right-behind	200
Carcular Outcome for the average and a formed and the second seco	0.0 210	Cricals colonizations on an arran length familiant and in some cannot channel Non-circula cooking zone or area-length [m] zone cannot-behind Non-circula cooking zone or area-length [m] zone cannot-behind Non-circula cooking zone or area-windth [m] zone cannot-behind	0.0	Non-circula cooking zone or area-lenght [in] zone right-behind Non-circula cooking zone or area-width [mm] zone right-behind	200 0.0 210
Non-circula cookine zone or area-width fin1 zone left-behind	0.0		0.0	Non-circula cooking zone or area-width [in] zone right-behind	0.0
Non-circuit cooking can be attended prime provide the control Non-circuit cooking zone or area-width (int) zone left-bohind Rear left area - type Left rear area - dimensions Rear left area - power (W)	INDUCTION 200/210 2100	Non-circula costina zone or area-width lini zone center-behind Rear middle area - type Niddle area area - dimensions Rear middle area - power (W)		Rear right area - type Right rear area - dimensions Right rear area - power (W)	INDUCTION 200x210 2100
Rear left area - power (W) Ensure concumution (W) You your left behind	2100	Rear middle area - power (W)		Right rear area - power (W)	2100
Energy efficiency per gas burners [%] zone left-behind		Energy efficiency per gas burners [%] zone center-behind		Energy efficiency per gas burners [%] zone right-behind	
Electricity consumption left-behind Rear left area - mount boarter Def	175 3000	Electricity consumption center-behind		Electricity consumption right-behind	175 3000
Rais risk rass - power (VI) Evening effective risk research (2) - see the behad Evening in the research (2) - see the behad Evening in the research (2) - see the behad Evening in the research (2) - see the research (2) - see the Rais risk rass - double power booster (VI) Rais risk rass - double power booster (VI) Filter (1) - see the research (2) - see the research (2) - see the Power behad Rais risk rass - double power booster (VI)		Nai midda kara - power (W) Energy consumption (WNAg Lease center-behind Energy efficiency per gas burnen [1] clane center-behind Exectivity consumption enter-behind Nai midda kara - obset boots (W) Haar midda kara - dobba power boots (W)		Nght near area - powar (W) Energy comunication (Wh/S) [Jone right-behind Energy efficiency are gas burnen: [P]; Jone right-behind Electricity consumption right-behind Near right area - dowler power booster (W) Mar right area - dowler power booster (W)	
Front Side					
Information or area-dameter surface (mn) non-life-based Circular cooling come or area-dameter surface (m) non-life-based Rose-circular cooling come or area-light (f) con-life based Rose-circular cooling come or area-light (f) con-life based Rose-circular cooling come or area-light (f) cooling con-life based Rose-circular cooling come or area-light (f) cool in the based Rose-circular cooling come or area-light (f) cool in the based Rose-circular cooling come or area-light (f) cool in the based Rose-circular cooling come or area-light (f) cool in the based Rose-circular cooling come or area-light (f) cool in the based		Figurity cooking toos or toos dismeter curlate land toos conter the ""	165	Finally making some of year disputer surface [mm] years this should	
Circular cooking zone or area-diameter surface [in] zone left-ahead		Grouar cooking zone or area-diameter surface [in] zone center-anead Groular cooking zone or area-diameter surface [in] zone center-ahead	2005	Circular cooking zone or area-diameter surrace (mm) zone right-ahead Circular cooking zone or area-diameter surface (in) zone right-ahead	
Non-circula cookinz zone or area-lenzht [mm] zone left-ahead	200	Non-circula cooking zone or area-lenght [mm] zone center-ahead	0.0	Non-circula cooking zone or area-lenght [mm] zone right-ahead	200
Non-circula cooking zone or area-sengrit (m) zone left-ahead	200 0.0 210	Non-circula cooking zone or area-wight [m] zone center-anead		Circular cooking zone or area-diameter surface [mm] zone right-ahead Circular cooking zone or area-diameter surface [n] zone right-ahead Non-circula cooking zone or area-henght [n] zone right-ahead Non-circula cooking zone or area-henght [n] zone right-ahead Non-circula cooking zone or area-henght [n] zone right-ahead Non-circula cooking zone or area-width [in] zone right-ahead Non-circula cooking zone or area-width [in] zone right-ahead	200 0.0 210 0.0
Non-circula cooking zone or area-width [in] zone left-ahead	0.0 NO 1701	Non-circula cooking zone or area-width [in] zone center-ahead	0.0 INDUCTION	Non-circula cooking zone or area-width [in] zone right-ahead	0.0
Left front area - twee Left front area - dimensions Front Nith area - prover (W)	NOCTION 2002/10 1600	Control exclude general are and denotes under plans have underschuld these circular cardinal plans are advected interplans. The second schuld these circular carding areas of the second schuld be able these circular carding care or areas shuff [1] into an extrem schuld these circular carding care or areas shuff [1] into an extrem schuld these circular carding care or areas shuff [1] into an extrem schuld these circular carding care or areas shuff [1] into an extrem schuld the second carding care or areas shuff [1] into an extrem schuld the second carding care or areas shuff [1] into an different schuld cardinal cardinal schuld cardinal schuld Middle front areas - dimensions Middle front areas - dimensions Middle front areas - dimensions the second cardinal schuld cardinal schuld schuld from the second schuld cardinal schuld cardinal schuld schul	INDUCTION 265 2300	Front right area - type Nght front area - dimensions Front right area - power (W)	INDUCTION 200x210 1600
Front lett area - power (W) Energy consumption (Wh/Ke) zone left-ahead	160	Middle front area - power (W) Energy consumption (Wh/Kel zone center-ahead	2.900	Front right area - power (W) Energy consumption (Wh/Kel zone right-ahead	2600
Enerary consumption (Wh/Ka) zone left-ahead Energy efficiency per gas burners [5] zone left-ahead Electricity consumption left-ahead Yotal electricity consumption	477	Energy efficiency per gas burners [%] zone center-ahead		Energy efficiency per gas burners [14] zone right-ahead	
Electricity consumption left-ahead Total electricity consumption	175 175	Electricity consumption center-ahead	175	Electricity consumption right-ahead	175
Front left area - power booster [W]	1850	Front middle area - power booster IWI	3000	Front right area - power booster FW1	1850
Front left area - double power booster [W] Main Oven		Front middle area - double power booster [W]		Front right area - double power booster [W]	
Oven cavity	110K60 TRP O. PREMIUM WELDED	Main oven type/main grill	CONVECTION ELECTRIC OVEN MULTI 9/MULTI 11		
	BAKE;BOTTOM BARE;CONVECTION (ELECTRIC OVENS);CONVECTION BAKE;DEFROSTING;FAST PREHEATING;GRILL;PROOFING;TURBO GRILL;TURBO/PIZZA FUNCTION;UPPER BAKE	Cleaning functions 1 Turnspit/Yans			
Cooking modes 1			1 FAN		
Cooking modes 1 Cleaning	NO 1	Main ravity material	BLACK ENAMELED		
Cooking modes 1 Cleaning Liaht turnine on Type of main oven guides	NO 1 LATERALS GRIDS	Main cavity material	BLACK ENAMELED		
Type of main oven guides Gross volume oven Not serve avhore o	71.0	Main cavity material Gross volume over [cu.ft] Not adverse over [cu.ft]			
Type of main oven guides Gross volume oven Not serve avhore o	71.0 51.0 2.00F5481M	Main cavity material Gross volume over [cu.ft] Not adverse over [cu.ft]	1 EXTRACTION HANDLE		
Caabing modes 1 Caabing Caabing Caabin	71.0	Main cavity material			

Secondary Oven				
Secondary oven type/Secondary grill	STATIC ELECTRIC OVEN			
Secondary oven type/secondary gra	STATIC ELECTRIC OVEN RAKE-ROTTOM RAVE-GRUT (ROOFING (1995) RAKE	Cleaning functions 2		
Cooking modes 2 Secondary oven cleaning	BAREBOTTOM BARESHILLPHODFINGSUPPER BARE	Geaning functions 2		
Secondary oven turnspit	NO	Secondary oven light turning on	1 LATERALS GRIDS	
Matériau de la cavité du four secondaire	BLACK ENAMELED	Type of secondary oven guides	LATERALS GRIDS	
Gross volume secondary oven	55.0	Gross volume secondary oven [cu.ft]		
Net volume secondary oven	43.0	Net volume secondary oven [cu.ft]		
Grids of the secondary oven	1 PREMIUM)	Secondary oven accessories	NO	
Oven gasket 2	4 SIDES	Oven grill tray 2	1 DEEP ENAMELED	
Third Oven				
Third oven type/Third Grill	GRILLCOMPARTMENT	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 [cu.ft]		
Net volume third oven	17.0	Net volume third oven [cu.ft]		
Third oven accessories	1 TELESCOPIC GUIDE	Oven grill tray 3	1 DEEP ENAMELED + 1 GRID TRAY	
Safety devices				
Hob ignition	NO	Hob flame failure device	NO	
Cooling fan	YES	Anti-tilt	YES + CHAIN	
No. residual heat indicators	YES	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 - FDEbood (%)		
Maximum air flow in normal use (Intensive / Boost excluded) (m <sup>3</sup> /h)		Minimum air firm in normal use (m²/b)		Air flow at intensive/Boost setting - (m <sup>2</sup> /h)
Average illumination of the lighting system on the cooking surface - Emiddle (Lux)		Energy efficiency index - EEIhood (%)		Increase factor
Max air flow (m*/h)		IEC extraction (m <sup>2</sup> /h)		Measured air flow rate at best efficiency point - Obep (m <sup>2</sup> /h)
Output air extraction (m <sup>2</sup> /h)		Measured electric power input at best efficiency point - Wbep (W)		Nominal power consumption of the lighting system - WI(W)
Sound power level at Intensive/Boost Settine - (dB(A) re 1Pw)		Sound power level at minimum speed waibbe in normal use (db(A) re 1Pw)		Sound power level at maximum speed withhe in normal use - (dB(A) re 1Pw)
Sound bower level at intensive/boost settine - Idbliki re IPwi Fan power [W]		Sound bower level at minimum sould available in normal use tobus re 1999 Measured at pressure at best efficiency coint - Piber (Pa)		Sound bower were at maximum sceled availate in normal use - i data i re 17wi
Type of hood		Measured air pressure at best emicency point - Poep (Pa) Hood control		Souria erevi maximum speea (aoA) Soeed
		Hood accessories		aprenu -
Filter type Social features hoods		Child lock		