

Type

Cookers

General Information

Stato

Product family

Brand

Make or Buy Flag

Type of installation

Technical code

Commercial description

Short Description IT

Short Description EN

EAN Required

Commercial code

Market

Years of warranty

20" Containerization

LeadTime

Combined Naming

Changes notes

Energy Label

Energy Label Required

Energy class OD

Natural convention energy consumption (kWh)

Main oven net capacity l

Required cooking time for normal load (min)

Secondary oven energy class OD

Natural convention energy consumption secondary oven(kWh)

Secondary oven net capacity l

Required cooking time for normal load secondary oven(min)

Heat Source

Energy consumption in conventional mode (electric final energy)[KWh/Cycle]

Energy consumption in conventional mode(gas final energy) [MJ/Cycle]

Energy consumption in conventional mode (gas final energy)[KWh/Cycle]

Heat source secondary oven

Energy consumption in conventional mode secondary oven (electric final energy)[KWh/Cycle]

Energy consumption in conventional mode secondary oven (gas final energy)[MJ/Cycle]

Energy consumption in conventional mode secondary oven (gas final energy)[KWh/Cycle]

Heat source third oven

Energy consumption in conventional mode third oven (electric final energy)[KWh/Cycle]

Energy consumption in conventional mode third oven (gas final energy)[MJ/Cycle]

Energy consumption in conventional mode third oven (gas final energy)[KWh/Cycle]

Convention oven consumption

Convention secondary oven consumption

Main oven grilling tray surface

Hob energy efficiency

Energy Label Country

Technical Data

Supply voltage [V]/Supply frequency [Hz]
(Alternative) Supply voltage [V]/Supply frequency [Hz]
Absorbed current [A]
Plug type
Minimum Cable length (m)
Gas type
Alternative gas
Gas connectors
Main oven max power [W]
Main grill max power [W]

Dimensions & Weights

Height PF (mm)
Width PF (mm)
Depth PF (mm)
Depth with handle (mm)
Depth with open door (mm)
Built-in hole height (mm)
Built-in hole width (mm)
Built-in hole depth (mm)
Package type
Package height (mm)
Package width (mm)
Package depth (mm)
Net weight (Kg)
Gross weight (Kg)

User Interface

Type of regulation
Function indicator

Hob characteristics

Type of hob
Info of hob
Special hob features
Burner and burner cap
Hob accessories

Aesthetics

Fascia type
Oven door glass colour
Hinge
Type of lid
Handle type
Gas Tank Compartment
Legs

Hob layout

No. of total cooking areas
No. electric plates
No. induction areas
No. Hood area
Bridge left area - power (W)

Rear Side

Left&Centre&Right

Circular cooking zone or area-diameter surface [mm] zone left-behind
Circular cooking zone or area-diameter surface [in] zone left-behind
Non-circular cooking zone or area-length [mm] zone left-behind
Non-circular cooking zone or area-length [in] zone left-behind
Non-circular cooking zone or area-width [mm] zone left-behind
Non-circular cooking zone or area-width [in] zone left-behind
Rear left area - type
Left rear area - dimensions
Rear left area - power (W)
Energy consumption [Wh/Kg] zone left-behind
Energy efficiency per gas burners [%] zone left-behind
Electricity consumption left-behind
Rear left area - power booster [W]
Rear left area - double power booster [W]

Front Side

Left&Centre&Right

Circular cooking zone or area-diameter surface [mm] zone left-ahead
Circular cooking zone or area-diameter surface [in] zone left-ahead
Non-circular cooking zone or area-length [mm] zone left-ahead
Non-circular cooking zone or area-length [in] zone left-ahead
Non-circular cooking zone or area-width [mm] zone left-ahead
Non-circular cooking zone or area-width [in] zone left-ahead
Left front area - type
Left front area - dimensions
Front left area - power (W)
Energy consumption [Wh/Kg] zone left-ahead
Energy efficiency per gas burners [%] zone left-ahead
Electricity consumption left-ahead
Total electricity consumption
Front left area - power booster [W]
Front left area - double power booster [W]

Main Oven

Oven cavity

Cooking modes 1
Cleaning
Light turning on
Type of main oven guides
Gross volume oven
Net oven volume
Oven grids
Oven grill tray

Secondary Oven

Secondary oven type/Secondary grill
Cooking modes 2
Secondary oven cleaning
Secondary oven turnspit
Matériau de la cavité du four secondaire

Gross volume secondary oven
Net volume secondary oven
Grids of the secondary oven
Oven gasket 2

Third Oven

Third oven type/Third Grill
Type of third oven guides
Gross volume third oven
Net volume third oven
Third oven accessories

Safety devices

Hob ignition
Cooling fan
No. residual heat indicators

Documentation

Booklet languages
Annual energy consumption - AEC_{hood} (kWh/annum)
Fluid dynamic efficiency class
Power consumption off mode - P_o (W)
Grease filtering efficiency - GFE_{hood} (%)
Odor reduction Factor of (%)
Maximum air flow in normal use (Intensive / Boost excluded) (m³/h)
Average illumination of the lighting system on the cooking surface - E_{middle} (Lux)
Max air flow (m³/h)
Output air extraction (m³/h)
Sound power level at Intensive/Boost Setting - (dB(A) re 1Pw)
Fan power [W]
Type of hood
Filter type
Special features hoods

Technical Code

ABOYJENAXE.KB

UnderReview

COOKERS 100X60 CM TRIPLE

BERTAZZONI

Make

FREE STANDING

ABOYJENAXE.KB

MAS105I3EXC - Master FS Cookers - Induction - Inox

MAS105I3EXC - Master FS Cookers - Induction - Inox

MAS105I3EXC - Master FS Cookers - Induction - Inox

YES

MAS105I3EXC

GREAT BRITAIN

2

0

0

85166010

YES

A

0.86

58

A

0.66

46

ELECTRIC

0.86

0.0

0.86

ELECTRIC

0.66

0.0

0.66

ELECTRIC

0.0

0.0

0.0

FES.PCX

FES.PCX

1190

UE + UK

220-240V~/380-415V3N~ 50/60Hz collaudo monofase

NO

63A

NO

1,8

ELECTRIC PRODUCT

NO

NO

2500.0

2400.0

900-915

1000

600

658

1030

FORK PALLET

1130

1106

720

140.0

150.0

KNOBS

RING

100X60 TRP O. PREMIUM INDUCTION

SQUARED 5 INDUCTION ZONES DOUBLE BRIDGE

BOOSTER;BRIDGE;CHILD LOCK

NO

NO

EMBOSED STAINLESS STEEL

O SHAPE MAS/AMER ROUNDED CORNERS

SOFT MOTION

RAISER

MASTER 2020

NO

NO

5

0

5

200
0.0
210
0.0
INDUCTION
200x210
2100

175
3000

0
200
0.0
210
0.0
INDUCTION
200x210
1600

0
175
175
1850

100X60 TRP O. PREMIUM WELDED

BAKE;BOTTOM BAKE;CONVECTION (ELECTRIC OVENS);CONVECTION E
NO
1
LATERALS GRIDS
71.0
51.0
2 PREMIUM
1 DEEP ENAMELED + 1 GRID TRAY

STATIC ELECTRIC OVEN
BAKE;BOTTOM BAKE;GRILL;PROOFING;UPPER BAKE
NO
NO
BLACK ENAMELED

55.0

43.0

1 PREMIUM)

4 SIDES

GRILL COMPARTMENT

LATERAL GRIDS

25.0

17.0

1 TELESCOPIC GUIDE

NO

YES

YES

ENGLISH

Commercial Code

MAS105I3EXC

Life Cycle

Aesthetical line

Private Label

Type of production

Factory

Predecessor Code

Short Description FR

Short Description US

Ean code

Second commercial code

Customer

Approvals

40" Containerization

MOQ of purchase

Notes

Number of cavities

Oven program used to determine energy class

Forced convection energy consumption (kWh)

Oven typology energy label

Oven program used to determine energy class of secondary oven

Forced convection energy consumption secondary oven(kWh)

Oven typology energy label secondary oven

EEI [%]Energy efficiency index

Energy consumption in fan forced mode(electric final energy) [KWh/Cycle]

Energy consumption in fan forced mode(gas final energy) [MJ/Cycle]

Energy consumption in fan forced mode (gas final energy)[KWh/Cycle]

EEI [%]energy efficiency index secondary oven

Energy consumption in fan forced mode secondary oven (electric final energy)[KWh/Cycle]

Energy consumption in fan forced mode secondary oven (gas final energy)[MJ/Cycle]

Energy consumption in fan forced mode secondary oven (gas final energy)[KWh/Cycle]

EEI [%]Energy efficiency index third oven

Energy consumption in fan forced mode third oven (electric final energy)[KWh/Cycle]

Energy consumption in fan forced mode third oven (gas final energy)[MJ/Cycle]

Energy consumption in fan forced mode third oven (gas final energy)[KWh/Cycle]

Fan-assisted oven consumption

Fan-assisted secondary oven consumption

Secondary oven grilling tray surface

Heating technology

Absorbed power [W]
(Alternative) Absorbed power [W]
Gas power [kW]

Minimum Cable length (in)

Alternative gas

Secondary oven max power [W]
Secondary grill max power [W]

Height PF (in)
Width PF (in)
Depth PF (in)
Depth with handle (in)
Depth with open door (in)
Built-in hole height (in)
Built-in hole width (in)
Built-in hole depth (in)

Package height (in)
Package width (in)
Package depth (in)
Net weight (Lb)
Gross weight (Lb)

Type of regulation
Cooking control functions

MC_05-PowerLimitation
Cooking Zone
Hob material
Pan support type

Inner door
Side panel colour
Knob type
Dish warmer
Plinth

No. gas burners
No. of radiant areas
No. dishwarmer areas
No. of bridge induction areas
Bridge right area - power (W)

Circular cooking zone or area-diameter surface [mm] zone center-behind
Circular cooking zone or area-diameter surface [in] zone center-behind
Non-circular cooking zone or area-length [mm] zone center-behind
Non-circular cooking zone or area-length [in] zone center-behind
Non-circular cooking zone or area-width [mm] zone center-behind
Non-circular cooking zone or area-width [in] zone center-behind
Rear middle area - type
Middle rear area - dimensions
Rear middle area - power (W)
Energy consumption [Wh/Kg] zone center-behind
Energy efficiency per gas burners [%] zone center-behind
Electricity consumption center-behind
Rear middle area - power booster [W]
Rear middle area - double power booster [W]

Circular cooking zone or area-diameter surface [mm] zone center-ahead
Circular cooking zone or area-diameter surface [in] zone center-ahead
Non-circular cooking zone or area-length [mm] zone center-ahead
Non-circular cooking zone or area-length [in] zone center-ahead
Non-circular cooking zone or area-width [mm] zone center-ahead
Non-circular cooking zone or area-width [in] zone center-ahead
Middle front area - type
Middle front area - dimensions
Middle front area - power (W)
Energy consumption [Wh/Kg] zone center-ahead
Energy efficiency per gas burners [%] zone center-ahead
Electricity consumption center-ahead

Front middle area - power booster [W]
Front middle area - double power booster [W]

Main oven type/main grill

Cleaning functions 1
Turnspit/Fans
Main cavity material

Gross volume oven [cu.ft]
Net volume oven [cu.ft]
Main oven accessories
Oven gasket

Cleaning functions 2

Secondary oven light turning on
Type of secondary oven guides

Gross volume secondary oven [cu.ft]

Net volume secondary oven [cu.ft]

Secondary oven accessories

Oven grill tray 2

Cooking modes 3

Grids of the third oven

Gross volume third oven [cu.ft]

Net volume third oven [cu.ft]

Oven grill tray 3

Hob flame failure device

Anti-tilt

Knob deflector

Warranty certificate

Energy efficiency class

Lighting efficiency class

Power consumption in standby mode - Ps (W)

Light efficiency - LEhood (Lux/Watt)

Fluid dynamic efficiency - FDEhood (%)

Minimum air flow in normal use (m³/h)

Energy efficiency index - EEIhood (%)

IEC extraction (m³/h)

Measured electric power input at best efficiency point - Wbep (W)

Sound power level at minimum speed available in normal use (dB(A) re 1Pw)

Measured air pressure at best efficiency point - Pbep (Pa)

Hood control

Hood accessories

Child lock

Code

F004686

Y2 - On Management

MASTER

BERTAZZONI

CBU

Guastalla

AB0JJEANE.KB

MAS105I3EXC - Master FS Cookers - Induction - Inox

8059304881381

GENERICO

CE

0

0

2

FEV.PCX

0.74

MEDIUM(35< = VOLUME < 65L)

FES.PCX

MEDIUM(35< = VOLUME < 65L)

93.7

0.74

0.0

0.74

88.7

0.0

0.0

0.0

0.0

0.0

0.0

0.0

FEV.PCX

884

induction

14100

N.A.

0.0

71"

NO

1200.0

900.0

44 1/2

43 9/16

28 1/8

0.0

0.0

THERMOMETER

CHECK PREHEATING

ELECTRIC

STAINLESS STEEL

NO

SQUARED 3 GLASSES

STAINLESS STEEL

MASTER METAL WITH RING 2020

DRAWER STAINLESS STEEL

NO

0

0

0



0.0

0.0



265

0

0

0.0

0

0.0

INDUCTION

265

2300

0

175

3000



CONVECTION ELECTRIC OVEN MULTI 9/MULTI11

1 FAN

BLACK ENAMELED

1 EXTRACTION HANDLE

4 SIDES



1

LATERALS GRIDS

NO

1 DEEP ENAMELED



GRILL

NO

1 DEEP ENAMELED + 1 GRID TRAY



NO

YES + CHAIN

NO



NO

Colour leading code

STAINLESS STEEL

Technical code of derivation

Approval code

40" Containerization - High cube

0

MOQ of selling

0

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

No. of total electric cooking areas 5

No. halogen areas 0

MC_05-NbruciatoriWok

[Redacted]

Circular cooking zone or area-diameter surface [mm] zone right-behind	
Circular cooking zone or area-diameter surface [in] zone right-behind	
Non-circular cooking zone or area-length [mm] zone right-behind	200
Non-circular cooking zone or area-length [in] zone right-behind	0.0
Non-circular cooking zone or area-width [mm] zone right-behind	210
Non-circular cooking zone or area-width [in] zone right-behind	0.0
Rear right area - type	INDUCTION
Right rear area - dimensions	200x210
Right rear area - power (W)	2100
Energy consumption [Wh/Kg] zone right-behind	
Energy efficiency per gas burners [%] zone right-behind	0
Electricity consumption right-behind	175
Rear right area - power booster [W]	3000
Rear right area - double power booster [W]	

Circular cooking zone or area-diameter surface [mm] zone right-ahead	
Circular cooking zone or area-diameter surface [in] zone right-ahead	0
Non-circular cooking zone or area-length [mm] zone right-ahead	200
Non-circular cooking zone or area-length [in] zone right-ahead	0.0
Non-circular cooking zone or area-width [mm] zone right-ahead	210
Non-circular cooking zone or area-width [in] zone right-ahead	0.0
Front right area - type	INDUCTION
Right front area - dimensions	200x210
Front right area - power (W)	1600
Energy consumption [Wh/Kg] zone right-ahead	
Energy efficiency per gas burners [%] zone right-ahead	
Electricity consumption right-ahead	175
Front right area - power booster [W]	1850
Front right area - double power booster [W]	



Grease filtering efficiency class

Air flow at intensive/Boost setting - (m^3/h)

Increase factor

Measured air flow rate at best efficiency point - Q_{bep} (m^3/h)

Nominal power consumption of the lighting system - W_l (W)

Sound power level at maximum speed available in normal use - (dB(A) re 1Pw)

Sound level maximum speed (dbA)

Speed

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]