

In the recent gas range test published in August by Consumer Reports, the Bertazzoni Master Series 30" all gas range models were included for the 1st time.

The performance scores based on the test protocol by Consumer Reports, particularly with regard to the surface burner performance, yet also the gas oven baking performance, reflect highly deficient results.

According to the test engineer the power burner function is too weak to bring 6 quarts of water to a near boil.

The simmer function of the Bertazzoni range was also rated with very low marks, as the burner does not seem to be able to hold a temperature that keeps tomato sauce at a constant simmer.

The bake function in the all gas oven, did not generate a satisfactory even browning result during a multi level cookie test.

Bertazzoni has been selling ranges with this burner technology in North America for many years and actually never experienced consumer complaints regarding those three functions. To the contrary, homeowners have confirmed the evenness of the baking system regarding temperature and heat distribution and are praising the full spectrum of the surface burner functions.

The power burner's 15 K BTUs is based on a triple ring high efficiency design, which spreads the heat evening along the bottom of the cookware and brings the flame as close as possible to the cookware.

The simmer center burner controlled by a dedicated knob in order to ensure the highest possible degree of temperature setting while simmering the most delicate sauces, is one of the major innovation in burner technology of the last 10 years.

This high content in user relevant technology stems from Bertazzoni's heritage of making cooking products for people who like to cook.

Bringing the pasta water to a very fast boil represents a clear user advantage.

Keeping the freshly homemade pasta sauce at a constant simmer, delivers a truly flavorful aroma.

These traditional cooking techniques have been perfected over decades at Bertazzoni and resulted in numerous industry leading innovations.

It appears as if the applied test protocol at Consumer Reports is limited to a pre-defined set of burner designs and does not allow yet to include the user advantages of the Bertazzoni dual valve high efficiency burners. This has caused a series of sub par results. While the disconnect between test procedure and our burner as well as the oven convection technology is summarized below, we will work with Consumer Reports in order to explain and educate them concerning our technology with the goal to provide their reader with results that reflect the true user benefits of the Bertazzoni innovative technology featured in our ranges.

1) Low simmer test

CR Methodology:

Is performed at the lowest setting of the most powerful burner.

Bertazzoni Technology:

We have a dual valve, high efficiency technology burner which is different from everybody else in the industry.

For simmer cooking only the inner circle burner (located in the center of the power burner) is to be used, which has a separate control/knob.

CR did not do that as their test protocol is not defined to consider a dual valve burner. As a result the test was performed with a total of 2,000 BTUs (lowest setting of the outer ring burner) instead of 750 BTUs without simmer plate and the equivalent of 550 BTU with the simmer plate (the simmer plate is provided as a standard item with reach range).

Consequently the temperature of the test tomato sauce was boiling and not simmering.

2) High power burner test

CR Methodology:

Was done at the highest setting of the most powerful burner

Bertazzoni Technology:

We have a dual valve burner, high efficiency burner. In order to get the most powerful flame (full 15 K BTU) both controls of the power burner need to be turned to max.

CR only used the outer ring of the power burner as their test protocol is not defined for dual valve burners.

Consequently the high power burner test was only performed with 12 K BTU, resulting in low rating for the boil test.

3) Baking test

CR Methodology:

Multi rack baking test with cookies in conventional bake mode

Bertazzoni Technology:

Bertazzoni recommends gas convection mode for multi rack baking for best results.

CR is not using convection in order to ensure comparability with other non convection featured models.

The Bertazzoni high precision thermostat technology is calibrated to hold the temperature with a range of +/- 5 degrees Fahrenheit.

This unique technology combined with convection cooking delivers the one highest degree in baking evenness.

4) Broiling test

CR Methodology:

Burgers under gas broiler

Bertazzoni Technology:

Full width infrared broiler. Test results are "good", placing Bertazzoni broiler performance in the top 1/3 of all tested ranges

5) Oven capacity

CR Methodology:

Measuring cubic ft

Bertazzoni Product Design:

Less cubic feet yet wider horizontal opening

