
THE PRECISE ART OF COOKING

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES





Introduce your home to the authentic pleasures of a Bertazzoni. These cooking machines from the heart of Italy combine sophisticated engineering and the smile of real style.

Bertazzoni offers three style suites for your kitchen: Professional Series, Master Series and Heritage Series. These coordinated sets with matching handles, knobs, steel and interfaces create a consistent look and feel.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machine package to suit. Gas, dual fuel and electric ranges in all sizes and beautiful colors, wall ovens that integrate vertically and horizontally, clever cooktops and ventilation options. And new this year, refrigerators and dishwashers to preserve your food and keep everything clean.

Bertazzoni cooking machines feature the latest electric, induction, gas and control technologies. They respect the environment, deliver excellent fuel efficiency, and are built with a profound appreciation of the importance of food in your life.



TRADITIONS OF EXCELLENCE

Wherever you find a Bertazzoni you find the classic Italian virtues: the flair of good design, the solidity of good engineering, the love of good food.

The company was founded in the late 19th century. Founder Francesco Bertazzoni had seen wood burning stoves on the new railroad that connected his home town in Emilia-Romagna with the industrial north. He and his son Antonio were inspired to make their own, and before long Bertazzoni wood burning stoves were well known across Italy.

The family built their first factory in 1909, and expanded again in the 1920s. After the upheavals in Europe of the 30s and 40s, the 1950s saw the start of a period of sustained growth. Bertazzoni moved into gas and their first tabletop units were introduced in 1953. These were followed by gas stoves, further perfected in 1958 with the addition of an oven.

In the 1960s, exports began for the first time in the Mediterranean area, extending throughout Europe and into Pacific Asia by the 1970s. At the turn of the 21st century, completely new machines were carefully developed for the American market and launched in 2005.

Food is everything

Bertazzoni cooking machines are made as they always have been in Guastalla near Parma in Emilia-Romagna. This is a region famous around the world not only for its fresh produce but also delectable preserved foods such as prosciutto di Parma, salami and mortadella, varied and delicious pastas, Parmigiano-Reggiano and aceto balsamico.

This is also the home of world famous sports cars and racing motorbikes, machine tools and agricultural equipment. Nowhere on earth is there a more natural home to for producing well engineered cooking machines: the home of Bertazzoni.



Classic fare produced in Emilia-Romagna: Prosciutto di Parma (above) and Parmigiano-Reggiano sprinkled on pasta (left).

Below, a traditional Bertazzoni wood-burning stove from the early 20th century.





THE ART OF ENGINEERING

A Bertazzoni range from Italy respects and celebrates the art of cooking. Sympathetic engineering is composed into the definitive cooking machine designed with brilliant qualities and features that set it apart. With its high-end fit and finish, it is specified and precision engineered for exceptional reliability and durability.

NEW DESIGN BACKGUARD

HIGH EFFICIENCY WORKTOP DESIGN

DIFFERENT SIZED/POWER BURNERS FOR FLEXIBLE COOKING

DUAL-RING BURNER WITH SEPARATELY CONTROLLED FLAMES

ERGONOMIC DESIGN KNOBS

OVEN CHOICES:
GAS / ELECTRIC / ELECTRIC SELF-CLEAN

MULTI-FUNCTION OVEN:
CONVECTION / BAKING / BROILING

FULL-WIDTH INFRARED BROILER OR
GAS BROILER

TELESCOPIC SLIDE SHELF

SOFT-MOTION DOOR HINGES

FULL-WIDTH STORAGE ON GAS OVEN MODELS

SEAMLESS WORKTOP DESIGN FOR HIGH EFFICIENCY AND EASY CLEANING

THERMOCOUPLE GAS SHUT-OFF FOR SAFETY

WORKTOP TAKES MOVABLE GRIDDLE ACCESSORY
STANDARD WOK RING AND SIMMER RING
ADAPTERS FOR COOKING FLEXIBILITY

WORKTOP AVAILABLE IN ALL GAS,
GAS + GRIDDLE OR INDUCTION

NEW DESIGN HANDLE

DOUBLE LAMP

HEAVY-DUTY RACKS

TRIPLE-GLASS DOOR

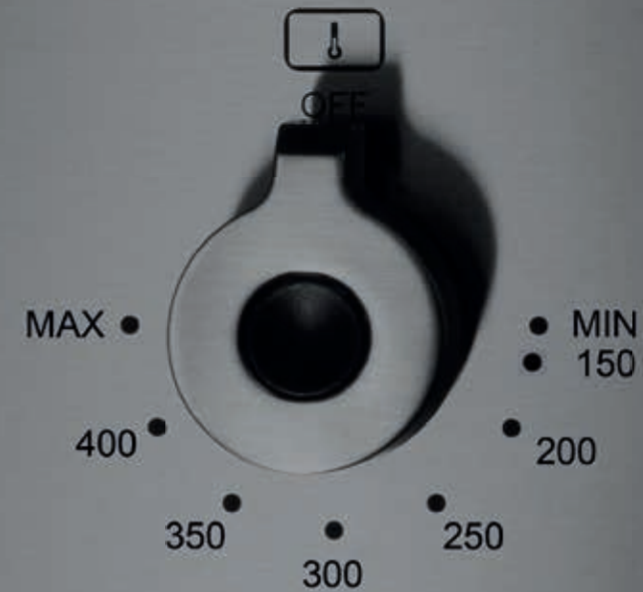
EXTRA LARGE CAVITY

ALL STAINLESS-STEEL CONSTRUCTION

ADJUSTABLE LEGS

Shown here, a Bertazzoni Professional Series 36 range, in Rosso hand-finished paintwork.

ITALIAN
COOKING
IN THE
HEART
OF YOUR
HOME



BERTAZZONI PROFESSIONAL SERIES

Bertazzoni Professional Series ranges, built-in ovens, cooktops and ventilation hoods bring the authentic experience of Italian cooking to the heart of your home, and now they are supported by the Bertazzoni French Door Refrigerator and Integrated Dishwasher.

Built-in ovens can be used singly or in combinations to create bespoke installations. All built-in models, including convection steam ovens, speed ovens, microwaves and warming drawers, are flush mounted with matching features and dimensions.

Ranges with electric self-clean or manual clean ovens and high-performance induction cooktops give further choice to your kitchen plan. All ranges are available in Bertazzoni's exciting Italian color options.

Gas cooktops are one-piece stainless steel with precision burners, safe and reliable ignition systems, easy controls, and a powerful and accurate cooking performance. The line-up includes the award-winning Professional Series segmented cooktops.

THE LINE-UP

48-inch double oven gas range
48-inch dual-fuel double electric oven range
36-inch gas ranges
36-inch dual-fuel electric oven range
30-inch gas ranges
30-inch dual-fuel electric oven range
30-inch induction electric oven ranges
24-inch gas range

Built-in double ovens
Built-in single ovens
Built-in convection steam oven
Built-in speed ovens
Built-in microwave oven
Built-in warming drawer

Built-in rangetops
Built-in segmented cooktops
Built-in cooktops

Ventilation hoods
French Door Refrigerator
Integrated Dishwasher DW24 XT
Integrated Dishwasher DW24 XV

The contemporary Bertazzoni Professional Series features carefully coordinated appliances with matching handles, knobs, steel and interfaces.



The combination of robust engineering and user-friendly graphics ensures an effortless experience.





PRACTICAL
KITCHEN
STYLE
AND FINE
ITALIAN
DESIGN



BERTAZZONI MASTER SERIES

The full-feature Master Series of inspirational cooking machines and kitchen technology is now complemented by the Bertazzoni French Door Refrigerator and Integrated Dishwasher.

The line-up of Master Series ranges has been extended to include all-electric models with self-clean or manual clean ovens and electric induction cooktops. These join all-gas and dual-fuel ranges to give a comprehensive choice. Gas oven models have a balanced air-flow fan, an infrared broiler, and the distinctive dial gauge displaying the oven's heat-up progress.

Master Series built-in wall ovens are flush mounted with matching features and dimensions so that they can be used singly or in combinations to create bespoke installations. Models include a convection steam oven, speed oven and warming drawer.

One-piece stainless steel gas cooktops and rangetops have precision burners, and safe reliable ignition systems and controls.

THE LINE-UP

48-inch double oven gas range
48-inch dual-fuel double electric oven range
36-inch gas ranges
36-inch dual-fuel electric oven ranges
30-inch gas ranges
30-inch dual-fuel electric oven range
30-inch all-electric oven ranges

Built-in double ovens
Built-in single ovens
Built-in convection steam oven
Built-in speed ovens
Built-in warming drawer

Built-in rangetops
Built-in cooktops

Ventilation hoods
French Door Refrigerator
Integrated Dishwasher DW24 XT
Integrated Dishwasher DW24 XV

Thoughtful design and meticulous engineering give the Bertazzoni Master Series a fully integrated look and feel.



Bertazzoni precision engineering ensures that every cook benefits from consistency, accuracy and peace of mind.





BERTAZZONI HERITAGE SERIES

THE
CLASSIC
APPEAL
OF TIME-
HONORED
STYLE

BERTAZZONI HERITAGE SERIES

These magnificent Bertazzoni Heritage Series gas ranges which echo the days when founder Francesco and his son Antonio made their wood-burning stoves are reflected in the new Bertazzoni French Door Refrigerator and Integrated Dishwasher.

The design of the 48-inch double-oven and 36-inch single-oven ranges suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with the latest technology and advanced engineering.

Three matt color options reinforce the durable and reliable style, set off by bright chrome finishes and brushed stainless-steel trim.

The one-piece stainless-steel cooktops include Bertazzoni's exclusive dual-ring, high-efficiency burner in brass with separately controlled flames. Powerful multi-setting ventilation hoods and backsplashes are designed to match in with the traditional style of the ranges.

THE LINE-UP

48-inch double oven gas range
36-inch gas range

Ventilation hoods
French Door Refrigerator
Integrated Dishwasher DW24 XT
Integrated Dishwasher DW24 XV

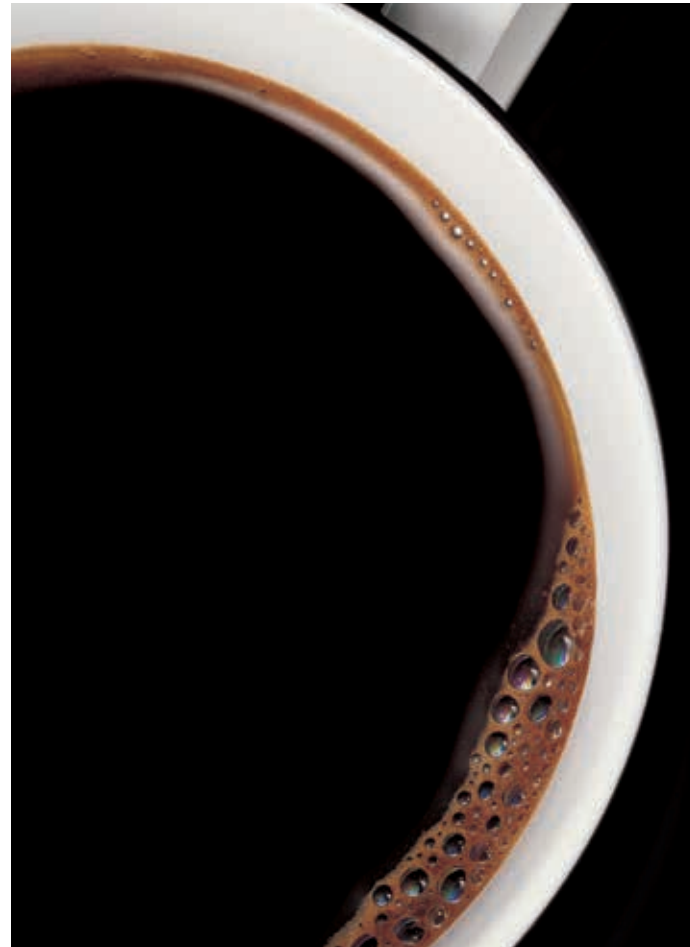
The Bertazzoni Heritage Series reflects generations of pioneering engineering through the traditional authenticity of the design.



The legendary Bertazzoni history is symbolized in the famous flying wheel badge.







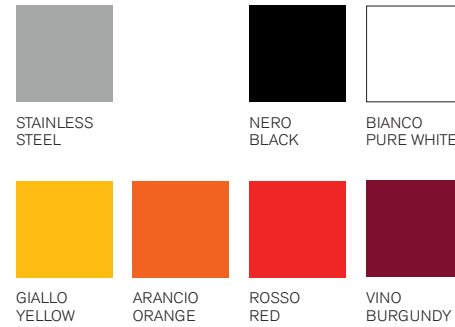
COLORS OF ITALY

Italians are renowned for their exuberance and artistic elegance. Now these special qualities are brought to your kitchen.

The choice of sensational Bertazzoni colors is inspired by the wonderful produce and culinary traditions of Emilia Romagna, heartland of Italian food.

Professional Series

Bertazzoni Professional Series colors are applied in a fully durable, double layer coating using the latest processes developed for the automobile industry. The finish is acid and temperature resistant to give you a long-lasting lustre, bringing a new dimension to the design and style to your kitchen.



Heritage Series

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The colors are applied using the latest powder-coating processes. The matt finish is acid and temperature resistant.



COOKING WITH A BERTAZZONI

Gas oven ranges

Bertazzoni ranges feature precision gas ovens which are excellent at sealing and retaining moisture in food.

For convection cooking, the fan gives a balanced air-flow which ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It also allows you to lower the temperature setting, reducing weight loss in the food and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. The full-width infrared gas grill gives powerful searing and broiling over a large surface area. Electric ignition operates both oven and grill.

Ovens have a large capacity and five rack positions. Telescopic glides help make the loading and unloading of shelves easy. Oven doors have triple-glass insulation for minimum heat loss. New materials are also used to insulate the cavity for greater

energy efficiency. Two internal lights give ample illumination at each of the levels.

Cleaning is easy with the removable full-screen inner glass oven window. Ample storage is provided as standard below the oven.

Electric oven ranges

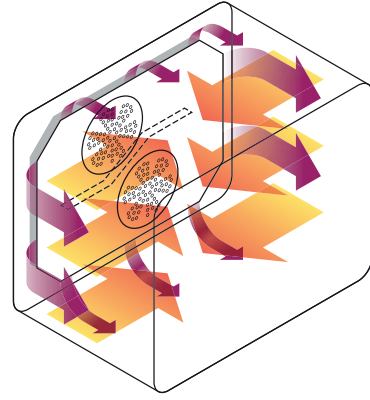
Bertazzoni ranges are available with electric ovens, in manual clean and self-clean versions. Oven functions are operated electronically, giving precise control between 100°F (38°C) and 500°F (260°C). The self-clean cycle operates at 850°F (455°C).

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavour crossover. It allows you to lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking and recipes that require conventional heat, the oven operates without the convection fan. There are nine

Below. Soft-motion oven doors are specially designed for easy opening and smooth closing, making one-handed operation easier and giving a safer operation.





The Bertazzoni design ensures a balanced airflow and therefore even heat distribution throughout the oven cavity.

Built-in ovens

In Bertazzoni built-in electric ovens, heat is provided by four elements – a ring around each fan, a top and a bottom element. Cooking temperatures are constantly monitored and managed between 105° F (40°C) and 500°F (260°C). The infrared grill gives powerful searing and grilling over a large surface area.

For convection cooking, the ovens have the Bertazzoni dual-diagonal convection system providing a balanced airflow which gives even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the oven cavity, and allows you to reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

For traditional cooking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only.

The ovens have a large capacity with seven numbered shelf positions. The bottom shelf is designed with a lowered rack to maximise space. Telescopic glides help make loading and unloading shelves easy.

Oven doors have quadruple-glass insulation. New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality inner frame trims are in stainless steel. A special lining allows the oven to self-clean reducing all grease, fat and other deposits to a residue dust when the 850°F (455°C) cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

Intelligent control

Built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu. The settings memory lets you also manage and build up your own bank of cooking methods.

The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired. Direct digital control and immediate feedback of the oven functions give you much greater precision and flexibility than manual controls. This saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, which turns the oven into the perfect partner to your cooking skills. The Bertazzoni Assistant has been designed so that you, the cook, remain in control. There are no pre-loaded recipes or restrictions on styles of cooking. The system is based on food categories and desired results.

BERTAZZONI ASSISTANT

MANAGE

To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over responsibility and sets a precise sequence of cooking functions, temperature and time to produce the perfect result.

SAVE

Once the cooking of the particular dish has been completed, you can save it to the oven's memory for future automatic use.

RETRIEVE

The retrieve function allows you to repeat automatically the cooking method of any dish you have previously saved.



The all-new Master Series built-in wall ovens are flush mounted with matching features and dimensions, designed so that handles, knobs and interface displays match and line up.

Ovens can be used singly or in smart combinations to create bespoke installations in your kitchen.



Each Bertazzoni machine is built with the fullest appreciation of food and its importance in your life.

Below, Bertazzoni's steam ovens help retain flavors and nutrients.



Steam ovens

Convection steam ovens use water vapour in combination with traditional electric convection and broiling. Cooking with steam helps retain natural nutrients for healthier and more flavorful dishes. Bertazzoni steam ovens can be used in steam-only or convection steam functions, as well as for traditional convection baking and broiling. The oven has a stainless-steel cavity and double-glazed door. The large capacity water reservoir is easily removed for cleaning.

Speed ovens

With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels. The oven can also be used for conventional electric cooking if required and includes a full-width electric broiler.

Microwave ovens

The microwave ovens are versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

Over the range microwave

The over-the-range ventilation microwave is located above the cooktop or range, saving countertop space and doubling up as a ventilation hood. It has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

New all-electric ranges have induction cooktops for efficiency and flexibility.

Induction cooktops

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Induction cooktops feature on the new Bertazzoni Professional Series and Master Series all-electric 30-inch ranges, which also have electric nine-function ovens – from convection, baking and roasting to warming.

Advanced induction cooktops are available in 36-inch (five zones) and 30-inch (four zones) sizes.

They accommodate full-size cookware and allow a wide range of different dishes to be prepared quickly with minimal energy output. Each induction zone has variable low-to-high power, and a pan detection system. Residual heat indicators warn if a zone is still hot, even when switched off.

The wear-resistant ceramic glass top and touch control make these cooktops easy to keep clean.

Segmented cooktops

These 36-inch (90cm) cooktops are cleverly designed with triple 12-inch (30cm) segments, which are provided in a choice of six combinations of gas, griddle and induction – from all-gas to all-electric.

The distinctive gas burners are manufactured in solid brass. The combinations are factory assembled for ease of installation. Double segment 24-inch (60cm) versions are also available.

Gas cooktops

Bertazzoni ranges, rangetops and drop-in cooktops are engineered for high efficiency with gas burners in different sizes giving your cooking the full versatility and accuracy you need.

Bertazzoni's exclusive power burners in brass have independently operated dual burner rings giving anything from a delicate low simmer to full power (less than 750 to 18,000 Btu). The design of the cooktops deliver best-

in-class heat-up times, and the heavy-duty cast iron grates allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking.

The one-touch, child safety ignition system lets you light and adjust burners with one hand. The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

Bertazzoni's one-piece cooktop molding is best-in-class. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates. Accessories include stainless-steel teppanyaki griddle plates. Wok and simmer ring adapters in cast iron are standard.



Opposite. The Bertazzoni Professional Series 30-inch range in Nero finish with matching hood.

Right. A Bertazzoni Professional Series three-segment cooktop with a single dual-ring power burner, two burners, and two-zone induction. The cooktop has won a number of consumer and design awards.



STREAMLINE APPLIANCES

The new French Door Refrigerator and Integrated Dishwasher enable homeowners to build their own kitchen suites combining different products with matching aesthetics. Bertazzoni engineers specified the technology and quality of materials, and designed the exteriors to visually align with the cooking machines. They are packed with useful features that deliver outstanding performance and they display the distinctive Bertazzoni badge.



Bertazzoni engineering maximizes efficiency and flexibility for the user.

The Bertazzoni French Door Refrigerator is packed with clever engineering that delivers outstanding performance.





Freestanding French Door Refrigerator

The Bertazzoni French Door Refrigerator is a seamless integration of contemporary design and robust construction. The refrigerator section provides 15 cubic feet of flexible space and 6 cubic feet of freezer. The DC inverter compressor in super freeze mode is 20% faster than standard refrigerators.

1 small and 2 large compartment bins with independent humidity control preserve flavours and keep food moist. 6 tempered glass shelves have spoil-proof edges, and there is a special folding shelf for storing tall items. The 4 height-adjustable door-shelves are designed for gallon-sized storage. The Temperature Controlled Crisper is perfect for meat, fish and vegetables. The automatic ice-maker produces 2.6 lbs/24h of ice with automatic release and moveable tray. The independent No-Frost Dual Air Cooling System for the refrigerator and freezer compartments enables optimization of temperature and humidity control.



Many features can be programmed allowing users to customize chilling and freezing.

Wash options include Extra Dry, Sani Boost, Hi Temp and 24 Hour Delay Start. Wash Cycles include Heavy, Auto Normal, Quick, Eco and Rinse.

Integrated Dishwasher

Both models of the Bertazzoni Integrated Dishwasher offer the latest technology that allows users to customise operations.

The DW24 XV features super quiet sound performance of 48db(A) and the washing temperature can be boosted to 158°F. It is Energy Star compliant with average consumption of 249kW/yr. To ease loading and unloading the height of the upper basket is adjustable with easy one touch motion. The white LED touch display is concealed in the top of the door. There are 4 Wash Options - Extra Dry, Sani Boost, Hi Temp and 24 Hour Delay Start. The 6 Wash Cycles - Heavy, Auto, Normal, Quick, Eco and Rinse - can accommodate 14 settings.

The DW24 XT steps up a pace and brings extra quiet sound performance of 45db(A). This model has 5 Wash Options – Power Zone, Extra Dry, Sani Boost, Hi Temp and 24 Hour Delay Start. The 6 Wash Cycles - Heavy, Auto, Normal, Quick, Eco and Rinse - can handle up to 16 place settings. It has 2 interior LED lights to facilitate loading and unloading. The Power Zone high-pressure rotating arm removes the toughest deposits. The top drawer rack is cleaned by a dedicated sprayer, and split into sliding / folding sections for loading tall items.

Quality materials, ergonomic design, and solid construction deliver sturdy and efficient appliances that are fit for purpose.

Thoughtful engineering maximizes use of space and ease of access.



Bertazzoni smart technology provides a discreet and intuitive interface.





SPECIFICATIONS

FINISHES

PROFESSIONAL SERIES GLOSSY FINISH

- STAINLESS STEEL
- NERO/BLACK
- BIANCO/PURE WHITE
- GIALLO/YELLOW
- ARANCIO/ORANGE
- ROSSO/RED
- VINO/BURGUNDY

HERITAGE SERIES MATT FINISH

- NERO/BLACK
- VINO/BURGUNDY
- CREMA/CREAM

PROFESSIONAL SERIES



**48 6-Burner+Griddle Electric Double Oven Self Clean
PRO48 6G DFS X**

6 gas brass burners and electric griddle
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
electric convection self clean main oven
electric manual clean auxiliary oven with electric grill
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
47" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**48 6-Burner+Griddle Gas Double Oven
PRO48 6G GAS X (also available as LPG only model)**

6 gas brass burners and electric griddle
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
gas convection main oven
gas auxiliary oven
full-width triple glass oven door
2 telescopic glide shelves
height-adjustable stainless steel legs and flap storage
compartment
47" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**36 6-Burner Dual Fuel Electric Self Clean Oven
PRO36 6 DFS X**

6 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
electric convection self clean oven
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**36 6-Burner Gas Oven
PRO36 6 GAS X (also available as LPG only model)**

6 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**36 5-Burner Gas Oven
PRO36 5 GAS X (also available as LPG only model)**

5 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X



**30 4-Burner Electric Self Clean Oven
PRO30 4 DFS X**

4 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
electric convection oven
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
29" 13/16 x 25"3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**30 4-Burner Gas Oven
PRO30 4 GAS X (also available as LPG only model)**

4 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
29" 13/16 x 25"3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**30 4-Induction Zones, Electric Self Clean Oven
PRO30 4 INS X**

4 induction zones
cooking zones from 1400 W to 3700 W
residual heat indicator
one piece stainless steel sheet maintop
one hand ignition
controls with metal finish knobs
electric convection self clean oven with electric broiler
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
29" 13/16 x 25"3/16 x 35"1/2 (min)- 37" 1/4 (max)

- X
- NE
- BI
- GI
- AR
- RO
- VI



**30 4-Induction Zones, Electric Convection Oven
PRO30 4 INM XE**

4 induction zones
cooking zones from 1400 W to 3700 W
residual heat indicator
one piece stainless steel sheet maintop
one hand ignition
controls with metal finish knobs
electric convection self clean oven with electric broiler
triple glass oven door
height-adjustable stainless steel legs
29" 13/16 x 25" 3/16 x 35" 1/2 (min)- 37" 1/4 (max)



**24 4-Burner Gas Oven
PRO24 4 GAS X (also available as LPG only model)**

4 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with metal finish knobs
gas convection oven
full-width triple glass oven door
height-adjustable stainless steel legs and flap storage
compartment
23" 13/16 x 25" 3/16 x 35" 1/2 (min)- 37" 1/4 (max)



**30 Convection Self-clean Double Oven with Assistant
PRO FD30 XT**

electric convection self clean oven
10 cooking functions with food probe
Bertazzoni Assistant with 33 preset cooking sequences
stainless steel design
high resolution LCD touch interface
touch controls plus metal knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29" 3/4"x23" 1/16x53" 1/4



**24 Convection Single Oven
PROFS24XV**

electric manual clean oven
7 oven functions
LED touch interface
metal finish knobs
solid metal handle
triple glass inner oven door
oven volume 2,3 ft³
standard convection system
23" 3/8 x 21" 13/16 x 23" 3/8



**30 Convection Speed Oven
PROS030X**

combi microwave oven
6 oven functions
knobs and touch LED display
5 preset auto cooking modes
solid metal handle
double glass oven door
oven volume 1,34 ft³
convection system with European ring heating element
29" 3/4 x 21" 17/64 x 18" 5/8



**30 Convection Steam Oven
PROCS30X**

combination electric convection and broiler with steam
6 oven functions
knobs and touch LED display
solid metal handle
double glass oven door
oven volume 1,34 ft³
convection system with European ring heating element
29" 3/4 x 21" 17/64 x 18" 5/8

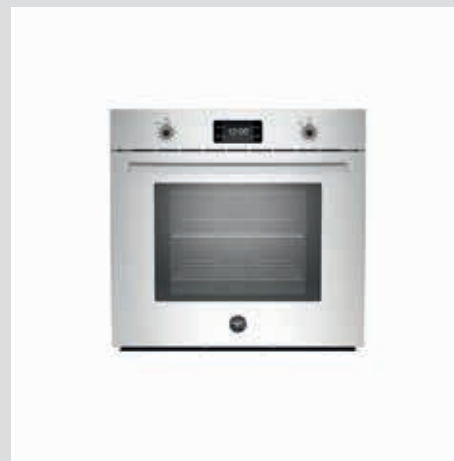
X



**30 Convection Self-clean Double Oven
PRO FD30 XV**

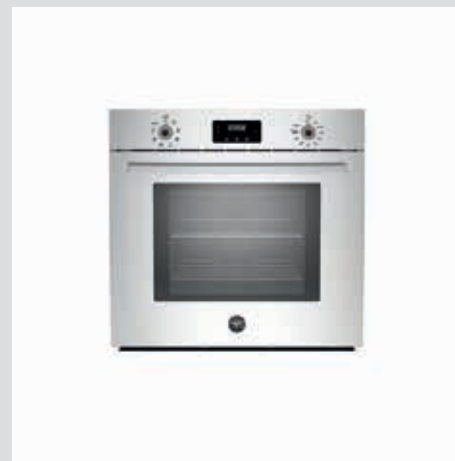
electric convection self clean oven
10 cooking functions
LED touch interface
touch controls plus metal knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29" 3/4"x23" 1/16x53" 1/4

X



**30 Convection Self-clean Single Oven with Assistant
PRO FS30 XT**

electric convection self clean oven
10 cooking functions with food probe
Bertazzoni Assistant with 33 preset cooking sequences
high resolution LCD touch interface
touch controls plus metal knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29" 3/4"x22" 5/8x28" 11/16



**30 Convection Self-clean Single Oven
PRO FS30 XV**

electric convection self clean oven
10 cooking functions
LED touch interface
touch controls plus metal knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29" 3/4"x22" 5/8x28" 11/16



**24 Speed Oven
SO 24 PRO X**

combination electric convection and broiler with microwave
6 oven functions
digital touch interface
13 preset auto cooking modes
solid metal handle
double glass oven door
oven volume 1,34 ft³
23" 7/16 x 20" 7/16 x 17" 29/32



**30 Microwave Oven
MO 30 STANE**

microwave oven
10 microwave power levels
4 multiple cooking sequences
preset cooking modes function
double glass oven door
oven volume 2 ft³
24" x 21" 3/4 x 18" 1/4
installation with 30 inch built-in frame FR30 PROX



**30 Over the Range Microwave
KOTR 30 X**

microwave oven and ventilation
10 microwave power levels
turntable Ø 13,6"
sensor reheat, defrost
timer
oven volume 1.6 ft³
300 CFM blower with filtered recirculation
29" 13/16 x 14" 7/8 x 16" 1/8



**30 Warming Drawer
PRO WD30 X**

stainless steel design
solid metal handle
soft close operation
lateral convection
thermostat light
glass bottom
66 lb loading capacity
185° F max temperature
29" 7/8 x 21" 1/4 x 10" 1/8



**48 Rangetop 6 Burner and Griddle
CB48 6G 00 X**

6 gas brass burners and electric griddle
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
47"13/16 x 25" 3/16



**36 Rangetop 6 Burner
CB36 6 00 X**

6 gas brass burners
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
35"13/16 x 25" 3/16



**36 Drop-in Low Edge Cooktop 5 Burner
QB36 5 00 X**

5 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**36 Drop-in Low Edge Cooktop 5 Burner
Q36 5 00 X**

5 gas burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**30 Drop-in Low Edge Cooktop 4 Burner
QB30 4 00 X**

4 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
29"7/6 x 21" 1/4



**36 Rangetop 5 Burner
CB36 5 00 X**

5 gas brass burners
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
35"13/16 x 25" 3/16



**36 Drop-in Cooktop 6 Burner
DB36 6 00 X**

6 gas brass burners
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
36"13/32 x 21" 1/4



**36 Drop-in Low Edge Cooktop 6 Burner
QB36 6 00 X**

6 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**30 Drop-in Low Edge Cooktop 4 Burner
Q30 4 00 X**

4 gas burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
29"7/6 x 21" 1/4



**36 Cooktop 5 Burner
V36 5 00 X**

5 gas burners
one piece stainless steel sheet maintop
wok 13,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
35"13/16 x 21" 11/16



**24 Cooktop 4 Burner
V24 4 00 X**

4 gas burners
one piece stainless steel sheet maintop
wok 13,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
23"1/4 x 19" 5/8



**30 Ceramic Cooktop
P30 4 CER NE**

4 heating zones
ceramic glass and metal trim maintop
9" expandable dual zone heating element
soft touch knobs
30" x 21"



**24 Ceramic Cooktop
P24 4 CER NE**

4 heating zones
ceramic glass and metal trim maintop
soft touch knobs
24" x 21"



**36 Segmented Cooktop 5 Burner
PM36 5 00 X**

3 segments, 12" each
5 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring
35" 1/32 x 20" 15/32



**36 Segmented Cooktop 1 Burner, 2 Induction Zones
and Griddle
PM36 1 IG X**

3 segments, 12" each
1 gas brass burners, 2 induction zones, 1 griddle
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring
35" 1/32 x 20" 15/32



**36 Cooktop 5 Induction Zones
PM36 0 IG X**

5 induction zones
stainless steel low edge maintop
solid metal knobs
35" 1/32 x 20" 15/32



**24 Segmented Cooktop 4-Burner
PM24 4 00 X**

2 segment, 12" each
4 gas burners
stainless steel low edge maintop
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
23" 13/16 x 20" 15/32



**36 Segmented Cooktop 5 Burner
PM36 5 S0 X**

3 segments, 12" each
5 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring
35" 1/32 x 20" 15/32



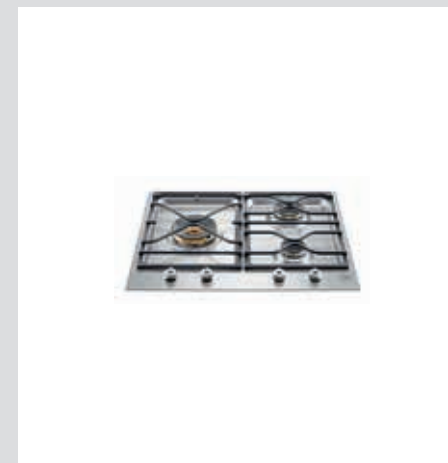
**36 Segmented Cooktop 3 Burner and Griddle
PM36 3 0G X**

3 segments, 12" each
3 gas brass burners, 1 griddle
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring
35" 1/32 x 20" 15/32



**36 Segmented Cooktop 3 Burner and 2 Induction
Zones
PM36 3 10 X**

3 segments, 12" each
3 gas brass burners, 2 induction zones
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
wok ring
35" 1/32 x 20" 15/32



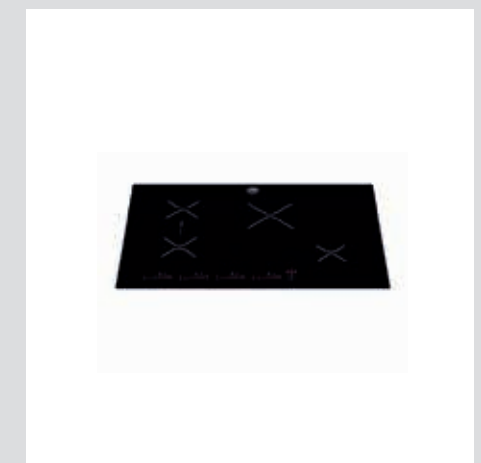
**24 Segmented Cooktop 3-Brass Burner
PMB24 3 00 X**

2 segment, 12" each
3 gas brass burners
dual wok 750-18,000 Btu/h
stainless steel low edge maintop
cast iron grates
one hand ignition
solid metal knobs
thermocouple safety device
23" 13/16 x 20" 15/32



**36 5 Induction Zones Cooktop
P36 I AE**

5 induction zones
bevelled ceramic glass worktop
full touch controls
14 power levels
LED power display
2 bridge cooking zones
residual heat indicator
31" 7/8 x 19" 5/16 x 2" 7/16



**30 4 Induction Zones Cooktop
P30 I AE**

4 induction zones
bevelled ceramic glass worktop
full touch controls
14 power levels
LED power display
1 bridge cooking zone
residual heat indicator
29" 17/32 x 19" 5/16 x 2" 7/16



**48 Undermount Hood 2 Motors
KU48 PRO 2X/14**

stainless steel design
button interface
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
1200 CFM max extraction power
47" 13/16 x 22" 7/16 x 10" 1/8



**48 Undermount Hood 1 Motor
KU48 PRO 1X/14**

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
47" 13/16 x 19" 5/16 x 10" 1/8



**36 Undermount Hood 2 Motors
KU36 PRO 2X/14**

stainless steel design
button interface
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
1200 CFM max extraction power
35" 7/8 x 22" 7/16 x 10" 1/8



**30 Undermount Hood 1 Motor
KU30 PRO 1 XV**

stainless steel design
slider control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
400 CFM max extraction power
29" 15/16 x 17" 33/64 x 8" 17/64



**24 Undermount Hood 1 Motor
KU24 PRO 1X/14**

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
23" 15/16 x 19" 5/16 x 10" 1/8



**24 Undermount Canopy Hood, 1 Motor
KU24PRO1XV**

stainless steel design
slider control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
400 CFM max extraction power
24" x 17" 33/64 x 8" 17/64



**36 Undermount Hood 1 Motor
KU36 PRO 1X/14**

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
35" 7/8 x 19" 5/16 x 10" 1/8



**36 Undermount Hood 1 Motor
KU36 PRO 1 XV**

stainless steel design
slider control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
400 CFM max extraction power
35" 7/8 x 17" 33/64 x 8" 17/64



**30 Undermount Hood 1 Motor
KU30 PRO 1X/14**

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
29" 15/16 x 19" 5/16 x 10" 1/8



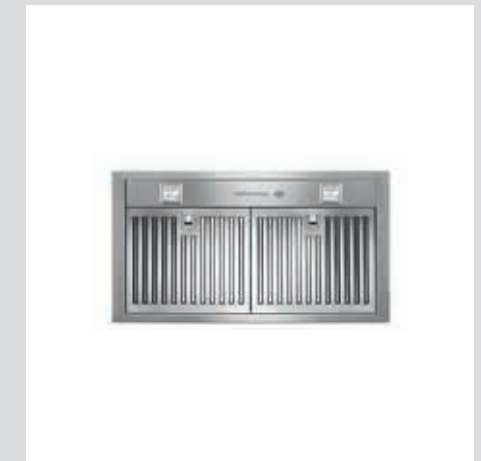
**46 Ventilation liner
KIN46PROX**

stainless steel design
button interface + remote control
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
2x600 CFM max extraction power
45" 11/16 x 18" 1/2 x 12" 1/4



**36 Ventilation liner
KIN36 PRO X**

stainless steel design
button interface + remote control
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
2x600 CFM max extraction power
34" 1/4 x 18" 1/2 x 12" 1/4



**30 Ventilation liner
KIN30 PRO X**

stainless steel design
double electric slider + remote control
2 halogen lights
1 motor
3 speed
baffle filters stainless steel
600 CFM max extraction power
28" 3/8 x 15" 3/4 x 11" 1/8



**48 Hood 1 Motor
KG48 CON X**

stainless steel finishing and black glass
touch control
2 halogen lights
1 motor
3 speed
baffle filters
600 CFM max extraction power
54 dBA
47" 11/16 x 18" 1/2 x 19" 5/16 min-33" 1/16 max



**36 Hood 1 Motor
KG36 CON X**

stainless steel finishing and black glass
touch control
2 halogen lights
1 motor
3 speed
baffle filters
600 CFM max extraction power
54 dBA
35" 7/8 x 18" 1/2 x 19" 5/16 min-33" 1/16 max



**30 Hood 1 Motor
KG30 CON X**

stainless steel finishing and black glass
touch control
2 halogen lights
1 motor
3 speed
baffle filters
600 CFM max extraction power
54 dBA
30" 7/8 x 18" 1/2 x 19" 5/16 min-33" 1/16 max



**24 Visor Hood
KTV24 PRO 1X**

stainless steel design
trim and telescopic visor
digital touch control
2 halogen lights
1 motor
aluminum mesh filters
500 CFM max extraction power
23" 11/16 x 12" 3/8 min-19" 11/16 max x 12" 1/2



**24 Panel Installed
DW24XT + PRO HK24DW**

stainless steel design no finger print
factory installed panel
concealed controls
LED touch interface
16 place setting
6 wash cycles
5 wash options
food disposer
2 LED lights
23" 3/4 x 33" 3/4



**24 Panel Installed
DW24XV + PRO HK24DW**

stainless steel design no finger print
factory installed panel
concealed controls
LED touch interface
14 place setting
6 wash cycles
4 wash options
food disposer
23" 3/4 x 33" 3/4



**48 Wallmount Hood 1 Motor
K48 CON X/14**

stainless steel design
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
59 dBA
48" x 19" 11/16 x 21" 11/16 min-35" 13/16 max



**36 Wallmount Hood 1 Motor
K36 CON X/14**

stainless steel design
electronic control
2 halogen lights
1 motor
3 speed
aluminum mesh filters
600 CFM max extraction power
59 dBA
36" x 19" 11/16 x 21" 11/16 min-35" 13/16 max



**30 Visor Hood
KTV30 PRO 1X**

stainless steel design
trim and telescopic visor
digital touch control
2 halogen lights
1 motor
aluminum mesh filters
500 CFM max extraction power
30" x 12" 3/8 min-19" 11/16 max x 12" 1/2



**36 Freestanding French Door
REF36X/17 + PRO HK36 REF**

stainless steel design no finger print
french with 2 separate freezer drawers
interior LED touch interface
LED lights on sides and top part of the cabinet
open door alarm
temperature controller crisper
2 stationary, 4 height-adjustable shelves
automatic ice maker, 2.8 lbs/24 hr capacity of ice
refrigeration capacity 15 cu.ft
freezer capacity 6 cu.ft
35" 7/8 x 70" x 30" 3/4

MASTER SERIES



**48 6-Burner+Griddle Electric Double Oven Self Clean
MAS48 6G DFS XT**

6 gas brass burners and electric griddle
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
electric convection self clean main oven
electric auxiliary oven with electric broiler
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
47" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**48 6-Burner+Griddle Gas Double Oven
MAS48 6G GAS XT (also available as LPG only model)**

6 gas brass burners and electric griddle
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection main oven
gas auxiliary oven
full-width triple glass oven door
2 telescopic glide shelves
height-adjustable stainless steel legs and flap storage
compartment
47" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**36 5-Burner Gas Oven
MAS36 5 GAS XE (also available as LPG only model)**

5 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection oven
full-width triple glass oven door
height-adjustable stainless steel legs
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Burner Electric Self Clean Oven
MAS30 4 DFS XT**

4 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
electric convection self clean oven
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
29" 13/16 x 25" 3/16x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Burner Electric Oven
MAS30 4 DFM XE**

4 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
electric convection oven
full-width triple glass oven door
height-adjustable stainless steel legs
29" 13/16 x 25" 3/16x 35"1/2 (min)- 37" 1/4 (max)

X



**36 5-Burner Electric Self Clean Oven
MAS36 5 DFS XT**

5 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
electric convection self clean oven
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**36 5-Burner Electric Oven
MAS36 5 DFM XE**

5 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
electric convection oven
full-width triple glass oven door
height-adjustable stainless steel legs
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**36 5-Burner Gas Oven
MAS36 5 GAS XT (also available as LPG only model)**

5 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
35" 7/8 x 25" 3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Induction Zones, Electric Self Clean Oven
MAS30 4 INS XT**

4 induction zones
cooking zones from 1400 W to 3700 W
residual heat indicator
one piece stainless steel sheet maintop
one hand ignition
controls with soft touch knobs
electric convection self clean oven with electric broiler
quadruple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs
29" 13/16 x 25"3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Induction Zones, Electric Convection Oven
MAS30 4 INM XE**

4 induction zones
cooking zones from 1400 W to 3700 W
residual heat indicator
one piece stainless steel sheet maintop
one hand ignition
controls with soft touch knobs
electric convection oven with electric broiler
triple glass oven door
height-adjustable stainless steel legs
29" 13/16 x 25"3/16 x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Burner Gas Oven
MAS30 4 GAS XT (also available as LPG only model)**

4 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
29" 13/16 x 25" 3/16x 35"1/2 (min)- 37" 1/4 (max)

X



**30 4-Burner Gas Oven
MAS30 4 GAS XE (also available as LPG only model)**

4 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection oven
full-width triple glass oven door
height-adjustable stainless steel legs
29" 13/16 x 25" 3/16x 35" 1/2 (min)- 37" 1/4 (max)



**24 4-Burner Gas Oven
MAS24 4 GAS XE (also available as LPG only model)**

4 gas burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with soft touch knobs
gas convection oven
full-width triple glass oven door
height-adjustable stainless steel legs
23" 13/16 x 25" 3/16x 35" 1/2 (min)- 37" 1/4 (max)



**30 Convection Self-Clean Double Oven with Assistant
MAS FD30 XT**

electric convection self clean oven
10 cooking functions
food probe
Bertazzoni Assistant with 33 preset cooking sequences
high resolution LCD touch interface
touch controls plus soft touch knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29"3/4"x23"1/16x53"1/4



**30 Convection Speed Oven
MASS030X**

combi microwave oven
6 oven functions
knobs and touch LED display
5 preset auto cooking modes
solid metal handle
double glass oven door
oven volume 1,34 ft³
convection system with European ring heating element
29" 3/4 x 21" 17/64 x 18" 5/8



**30 Convection Steam Oven
MASCS30X**

combination electric convection and broiler with steam
6 oven functions
knobs and touch LED display
solid metal handle
double glass oven door
oven volume 1,34 ft³
convection system with European ring heating element
29" 3/4 x 21" 17/64 x 18" 5/8



**30 Warming Drawer
MAS WD30 X**

stainless steel design
solid metal handle
soft close operation
lateral convection
thermostat light
glass bottom
66 lb loading capacity
185° F max temperature
29" 7/8 x 21" 1/4 x 10" 1/8

X



**30 Convection Self-Clean Double Oven
MAS FD30 XV**

electric convection self clean oven
10 cooking functions
LED touch interface
touch controls plus soft touch knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29"3/4"x23"1/16x53"1/4

X



**30 Convection Self-Clean Single Oven with Assistant
MAS FS30 XT**

electric convection self clean oven
10 cooking functions
food probe
Bertazzoni Assistant with 33 preset cooking sequences
high resolution LCD touch interface
touch controls plus soft touch knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29"3/4"x22"5/8x28"11/16



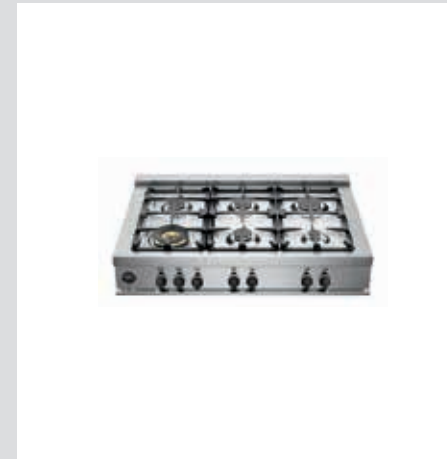
**30 Convection Self-Clean Single Oven
MAS FS30 XV**

electric convection self clean oven
10 cooking functions
LED touch interface
touch controls plus soft touch knobs
solid metal handle
soft motion door hinges
quadruple glass oven door
oven volume 4,1 ft³
dual diagonal convection system
29"3/4"x22"5/8x28"11/16



**48 Rangetop 6 Burners And Griddle
CB48M 6G 00 X**

6 gas brass burners and electric griddle
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
47"13/16 x 25" 3/16



**36 Rangetop 6 Burners
CB36M 6 00 X**

6 gas brass burners
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
35"13/16 x 25" 3/16



**36 Rangetop 5 Burners
CB36M 5 00 X**

5 gas brass burners
one piece stainless steel sheet maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
35"13/16 x 25" 3/16



**36 Drop-In Low Profile 6 Burners
QB36M 6 00 X**

6 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**36 Drop-In Low Profile 5 Burners
QB36M 5 00 X**

5 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**36 Drop-In Low Profile 5 Burners
Q36M 5 00 X**

5 gas burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
36"13/16 x 21" 1/4



**30 Drop-In Low Profile 4 Burners
QB30M 4 00 X**

4 gas brass burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
29"7/6 x 21" 1/4



**30 Drop-In Low Profile 4 Burners
Q30M 4 00 X**

4 gas burners
stainless steel low edge maintop
dual wok 750 -18,000 Btu/h
cast iron grates
one hand ignition
soft touch knobs
thermocouple safety device
wok ring & simmer plate
29"7/6 x 21" 1/4



**36 Freestanding French Door
REF36X/17 + MAS HK36 REF**

stainless steel design no finger print
french with 2 separate freezer drawers
interior LED touch interface
LED lights on sides and top part of the cabinet
open door alarm
temperature controller crisper
2 stationary, 4 height-adjustable shelves
automatic ice maker, 2.8 lbs/24 hr capacity of ice
refrigeration capacity 15 cu.ft
freezer capacity 6 cu.ft
35" 7/8 x 70" x 30" 3/4



**24 Panel Installed
DW24XT + MAS HK24DW**

stainless steel design no finger print
factory installed panel
concealed controls
LED touch interface
16 place setting
6 wash cycles
5 wash options
food disposer
2 LED lights
23" 3/4 x 33" 3/4



**24 Panel Installed
DW24XV + MAS HK24DW**

stainless steel design no finger print
factory installed panel
concealed controls
LED touch interface
14 place setting
6 wash cycles
4 wash options
food disposer
23" 3/4 x 33" 3/4



**48 6-Burner+Griddle Gas Double Oven
HER48 6G GAS NE**

6 gas brass burners and electric griddle
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with solid metal knobs
gas convection main oven
gas auxiliary oven
full-width triple glass oven door
2 telescopic glide shelves
height-adjustable stainless steel legs and flap storage
compartment
47" 7/8 x 25" 3/16 x 35" 1/2 (min)- 37" 1/4 (max)

NE VI CR



**48 Canopy and Base Hood
K48 HER X + KC48 HER NE/CR/VI**

stainless steel and matt colour
electronic control
2 halogen lights
1 motor
3 speed
baffle filters stainless steel
600 CFM max extraction power
48"X19" 11/16 X 21" 11/16 min-35" 13/16 max

NE VI CR



**36 6-Burner Gas Oven
HER36 6 GAS NE**

6 gas brass burners
dual wok 750 -18,000 Btu/h
cast iron grates
one piece stainless steel sheet maintop
thermocouple safety device
one hand ignition
controls with solid metal knobs
gas convection oven
full-width triple glass oven door
1 telescopic glide shelf
height-adjustable stainless steel legs and flap storage
compartment
35" 7/8 x 25" 3/16 x 35" 1/2 (min)- 37" 1/4 (max)

NE VI CR



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K36 HER X + KC36 HER NE/CR/VI**

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NE VI CR



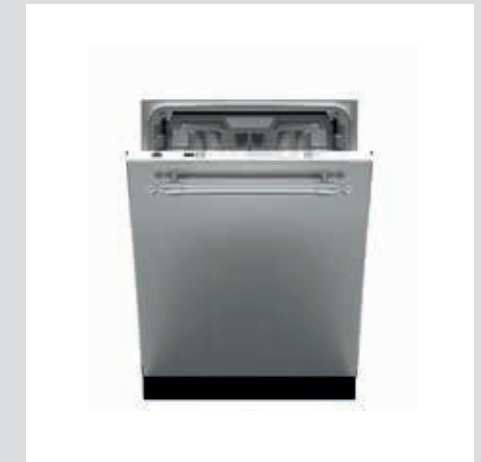
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REF36X/17 + HER HK36 REF**

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DW24XT + HER HK24DW**

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concealed controls
LED touch interface
16 place setting
6 wash cycles
5 wash options
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23" 3/4 x 33" 3/4



**24 Panel Installed
DW24XV + HER HK24DW**

Warranty

All Bertazzoni appliances are covered by a limited two years parts and labor warranty for domestic use. Warranty is void in case of commercial use.

Disclaimer

While every effort has been made to ensure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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